



# Favorite Recipes

from AMERICA'S DAIRYLAND



## *How to follow the recipes!*

1. Use standard measuring cups and spoons.
2. Use level measurements.
3. Sift flour once before measuring (in baking recipes).
4. Recipes are made with all-purpose flour unless otherwise stated.
5. Oven temperatures:

|                       |                 |
|-----------------------|-----------------|
| Slow, up to.....      | 300° F.         |
| Moderately slow ..... | 300° to 325° F. |
| Moderate .....        | 325° to 375° F. |
| Moderately hot .....  | 375° to 400° F. |
| Hot .....             | 400° to 450° F. |
| Very hot .....        | 450° to 500° F. |
6. The size and shape of your baking pan often affects the quality of your finished product. When you have determined which of your pans is the right size, note it on your recipe.
7. The number of the servings indicated on the recipes is only a guide.

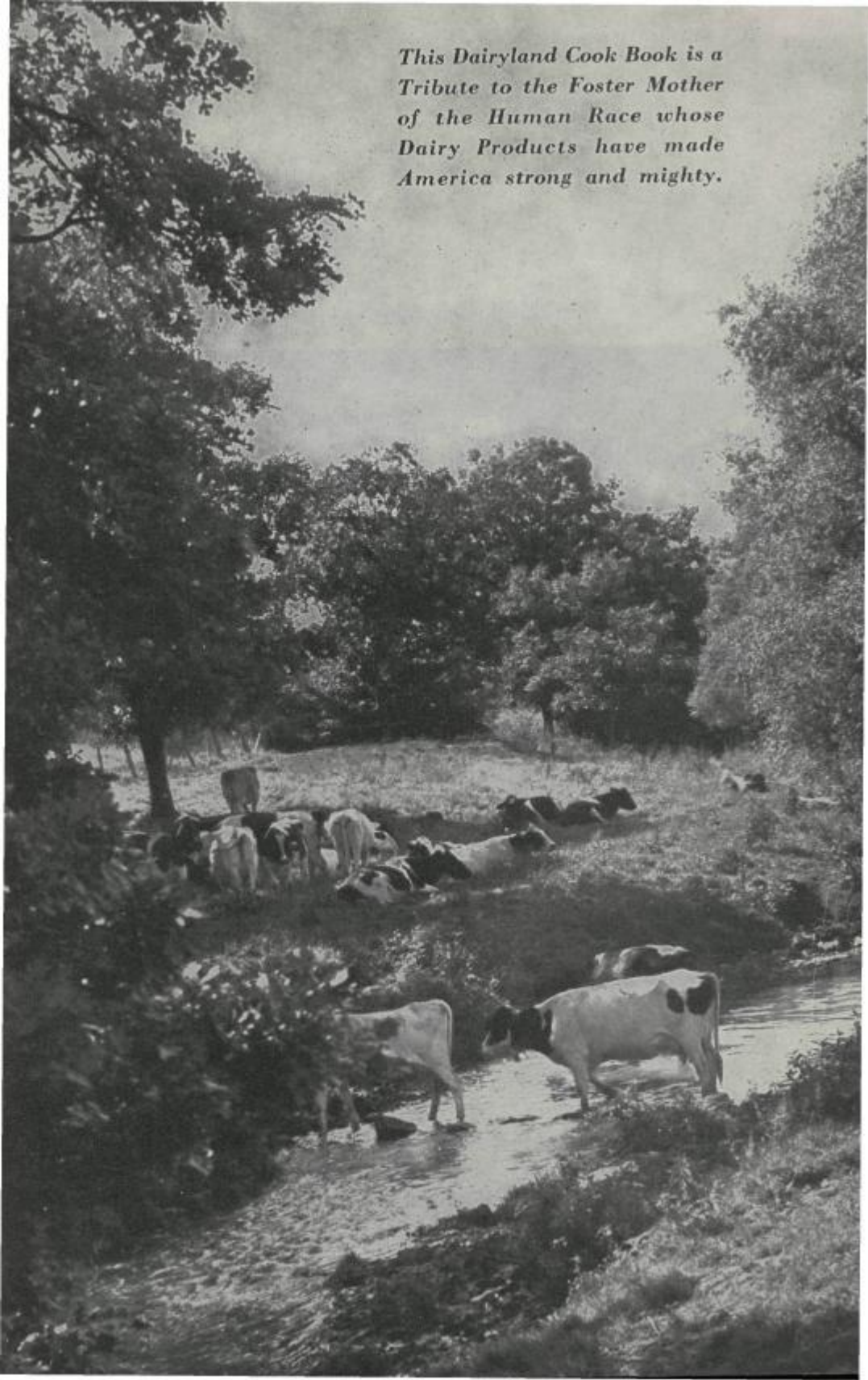
**NOTE!** *Evaporated milk can be used in any recipe which calls for fluid (sweet) milk. Evaporated milk diluted with an equal amount of water is the equivalent of fluid (sweet) milk.*

# Favorite Recipes

from AMERICA'S DAIRYLAND

Dedicated to America's Health and to  
the Wisconsin Women whose culinary  
skill and ability, together with their state  
pride, have made this book possible.

*This Dairyland Cook Book is a  
Tribute to the Foster Mother  
of the Human Race whose  
Dairy Products have made  
America strong and mighty.*





## THE NEED FOR THIS BOOK

There has long been need for a cook book containing practical dairy recipes and suggestions for more nutritious and zestful meals. Realizing this need the Wisconsin Department of Agriculture has answered the challenge by producing this book devoted to recipes, each featuring one or more delicious and healthful dairy products.

## 17,000 AUTHORS CONTRIBUTE

The contributions of nearly 17,000 Wisconsin women — the authors of this book — make it unique in the history of cook books. Through a dairy recipe contest, all Wisconsin women were invited to submit their favorite dishes. To these thousands of women from all parts of our state the department expresses its deep appreciation and only regrets that the space limitations of the book prevent the publication of a larger number of the prize-winning recipes.

We gratefully acknowledge the help, counsel, and co-operation of the many interested specialists and culinary experts who contributed to this first All-Wisconsin dairyland cook book.

## EVERY RECIPE HAS BEEN TESTED

Every published recipe has been carefully tested by one or more of the following home economics departments: The University of Wisconsin, Frances L. Zuill, Director, Catherine J. Personius, Associate Professor; The Stout Institute, Ruth E. Michaels, Dean; Milwaukee-Downer College, Susan F. West, Director; Mount Mary College, Sister Mary Albert, Director; Central State Teachers College, Bessie May Allen, Director. All recipes were edited by Mrs. Luella Mortenson, a homemaker and former Director of Home Economics Extension for the State of Wisconsin.

Dishes were prepared for photographing by Mrs. Ella Liner Lambert.



### WISCONSIN — AMERICA'S DAIRYLAND

Dependence upon milk and its products is universal. No other food known to man is so beneficial and satisfying. Science and the medical profession have always insisted that "Milk is the Nearest Perfect Food" — the surest, cheapest health insurance.

Wisconsin has rightfully earned the sovereign title, "America's Dairyland." Nature has richly endowed this state with natural advantages for dairying — clear, cold sparkling streams and lakes; lush meadows, and fertile earth. For over a century Wisconsin has been a mecca for the dairy-minded people from the countries of the world. The sons and daughters of these pioneers have made Wisconsin's 187,000 dairy farms the productive dairy center of the nation.

Wisconsin's 3,000,000 dairy cattle have established unequalled records of dairy performance. Listed among these achievements are:

- More milk than any other state.
- Over half of the nation's cheese.
- No. 1 state in evaporated milk production.
- Produces 85 per cent of the nation's malted milk.
- Leading state in production of powdered milks.

These are but a few of Wisconsin's dairy accomplishments that truly make it America's Dairyland!

### DAIRY PRODUCTS BUILD HEALTH AND STRENGTH

Science has found that a glass of milk contains an almost ideal combination of proteins, carbohydrates, fats, minerals, and vitamins. This builds healthful, happy, well-nourished children and adults.

When you use milk in any of its appetizing forms on your table or in your cooking, you are adding natural goodness to the family food.

### MILK AND NUTRITION

Milk is the one food for which there is no fully satisfactory substitute. Wise homemakers realize that a quart of milk a day for a child and a pint a day for each adult is the best foundation for an adequate diet. Milk contains all the factors known to be needed by the human body—energy giving calories, muscle building protein, valuable minerals, and important vitamins.

Milk is essential in the diet to meet the recognized requirements for calcium and riboflavin. Many American diets are low in these two very necessary food elements.

With Wisconsin dairy products, a discussion of quality is not necessary. The women of America have always associated quality with products from America's Dairyland.

### MILK AND ITS MANUFACTURED PRODUCTS

Milk is manufactured into many delicious and nutritious dairy products. Cheese is one of the oldest foods known to man. The fame of Wisconsin natural cheese is world wide. The fact that it bears the Wisconsin trademark is a guarantee of its true tastiness and delightful flavor. In the food stores of the nation, housewives have learned to ask for Wisconsin natural cheese—because of its reputation as the finest and the best.

### BUTTER

This is a delicious food fat, rich in natural vitamins and health giving energy. Butter, as a food, has been imitated but never equalled. Scientists and home economics leaders have proved that butter builds up resistance to disease and promotes growth. Butter is a "must" food in every home because of its full-flavored goodness both as a spread and for cooking. Throughout the world butter has long been recognized as a true symbol of good living.

## NATURE'S MOST PERFECT FOOD

BIOTIN  
CALCIUM  
CHLORINE  
CHOLINE  
INOSITOL  
MAGNESIUM  
PANTOTHENIC ACID  
PHOSPHORUS



POTASSIUM  
SODIUM  
SULPHUR  
VITAMIN A  
VITAMIN B<sub>1</sub>  
(Thiamin)  
VITAMIN B<sub>2</sub> (G)  
(Riboflavin)  
VITAMIN B<sub>6</sub>  
VITAMIN E

Vitamins and Minerals found in Milk



### **ICE CREAM**

The great American dessert — not only delicious and cooling in summer, but highly nutritious the year around — has excellent energy-building elements, is easily digested, and appeals to all ages.

### **EVAPORATED MILK**

Whole milk which has been reduced in volume by evaporating part of its water content. Evaporated milk diluted with an equal amount of water may be used to replace fluid milk (sweet) in any recipe in this book. It has all the properties of whole milk and the addition of water restores its original bulk.

### **SWEETENED CONDENSED MILK**

Sweetened condensed milk is evaporated milk to which has been added a sweetening material.

### **MALTED MILK**

This is a powder made from whole milk combined with a barley malt extract, wheat flour, and flavoring. It is used in prepared foods for the home as well as at soda fountains in the well known "Malted." Malted milk powder is rich in wholesome nourishment and natural vitamins and is particularly valuable because it is often used in combination with ice cream and fluid milk. Wisconsin makes more than three-quarters of the nation's total supply.

### **DRIED MILK, POWDERED MILK**

Whole milk, skim milk, buttermilk are each prepared in dry or powdered form and are used extensively for commercial baking and export. Only the water is removed. Wisconsin ranks high in national production of these products.

### **BUTTERMILK**

In fluid form is used both for cooking and as a zestful drink. It has a tangy, satisfying flavor. Natural buttermilk is produced in butter manufacture or may be made by the addition of a special culture to sweet milk; either type is exceptionally wholesome.

### **HOMOGENIZED MILK**

This is whole milk with cream in every drop. By a special process, the fat globules are broken up and distributed throughout the milk so that the cream does not separate and rise to the top.

## NATURAL CHEESE VARIETIES

**CHEDDAR** cheese is best known in this country as **AMERICAN** cheese. This delicious dairy food is firm and even-textured. It acquires a pronounced flavor through aging. Wisconsin natural cheese is branded with the date on which it is manufactured and with the serial number of the factory where it is made.

American cheese is made in various sizes and shapes as illustrated below. It is one of the most versatile and popular cheeses in the American home. It has many uses — as a filler for sandwiches, in a variety of cooked dishes, in salads, as a tasty accompaniment to pie, as a dessert served with crackers or fruit, as an appetizer, alone or in combination, and for snacks. It is usually golden orange in color; when uncolored, it is called "white."

The Colby type of American cheese is prepared in the same shapes and sizes as "American Cheddar" — is faster curing, comparatively mild in flavor, more open in texture, is more moist and does not have as long keeping qualities as regular American.

**SWISS** cheese is the American version of Emmenthaler originally imported from Switzerland, a slow-curing, firm-bodied cheese with well developed "eyes." Flavor runs from sweet to salty which makes it ideal for many table uses, especially sandwiches. It is also fine for grating (when dry), and sprinkling on soups, over salads, and other main dishes. It is manufactured in the giant round wheel, 160 to 250 pounds, also in blocks 26 to 36 pounds.



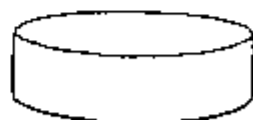
**LONGHORN**  
12 to 18 Lbs.



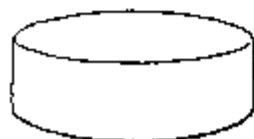
**CHEDDAR**  
70 to 78 Lbs.



**YOUNG AMERICAN**  
11 to 12 Lbs.



**DAISY**  
20 to 22 Lbs.



**TWIN OR FLAT**  
32 to 38 Lbs.



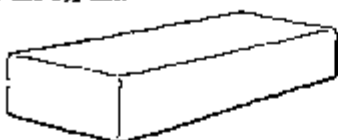
**JUNIOR TWIN**  
11 to 12½ Lbs.



**SQUARE PRINTS OR LOAVES**  
7 Sizes — ½ to 20 Lbs.

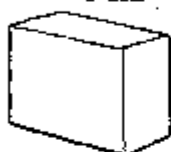
4½ to 6 Lbs. Occasionally  
1, 2, and 2½ Lbs.

Jumbo, 11 to 12 Lbs.



**BRICK**—Originated in America—a sweet curd cheese, usually 11 x 5½ x 2½ inches. Light straw color; moist, soft. Mild up to 8 weeks; well-cured afterward with a more pronounced flavor. Excellent for sandwiches.

2 Lbs.



1 Lb.



¾ Lb.

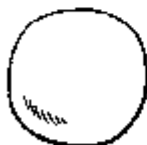


**LIMBURGER**—Soft textured with distinctive flavor; either mild or pronounced. Large size, 5½ x 5½ x 2¼ inches. Sandwich spread and for crackers, or serve with potatoes boiled in jackets.



1½ Lbs.

**CAMEMBERT**—About 6 x 1½ inches. Grayish outside; creamy, waxy color inside—almost fluid when fully cured. For desserts, salads, crackers.



6 Lbs.



2 Lbs.

**EDAM**—Red coated, ball-shaped, firm, slightly crumbly, 4½ to 6 inches in diameter. Flavor develops with aging—3 weeks to 3 months. For appetizers, desserts, salads, or grated for flavoring. Softer types have body, texture and flavor similar to good brick cheese.



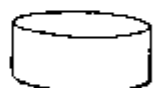
4½ Lbs.

**MUENSTER**—A soft, fast-curing cheese, about 7 x 4½ inches. Light tan color; outside is brown or red. Mild flavor when fresh; pronounced when cured at 2 months. Ideal sandwich spread.



4 Lbs.

**BLUE VEIN**—American version of Roquefort—piquant flavor; soft texture, about 6½ x 3½ inches. White, streaked with blue, medium-cured in 2 months or more. After-dinner delicacy.



2 Lbs.

**BRIE**—About 6 x 2½ inches. Somewhat similar to Camembert. Soft, mild when fresh; distinctive flavor when cured. For table, salads, desserts, crackers.



1 Lb.

**BABY GOUDA**—Red coated, bun-shaped, special small size, about 3½ x 1½ inches. Similar to soft type Edam and has same uses. Inside color is golden.

# ITALIAN TYPES



**SALAME**  
4 Lbs., each

**PROVOLONI**  
4 to 6 Lbs., each

**PROVOLONCINI**  
2½ Lbs., each

**PROVIOLETTE**  
5½ Lbs., each

**CACIOCAVALLO**  
2 Lbs., each

More than 20 types of Italian cheese are made in Wisconsin. Many of them are cured by smoking so they have a salty, tangy flavor. The various Italian shapes come from hand molding of the curd. These illustrations are in proportion to each other but not in proportion to illustrations on other pages.

*Provoloni, Provoloncinni, Proviolette, Salame, Caciocavallo* are all made by practically the same methods, the only difference being in the shapes. Any difference in flavor, body, and texture is due to the age of the cheese. These varieties of cheese excel for table use when comparatively fresh. As they become fully cured they are used for flavoring such foods as soups and salads. The curing time of these styles ranges from two months to two years. All styles come in pairs and, with the exception of the Caciocavallo, are hung in rope nets. The Caciocavallo is hung by a small rope around its neck giving the upper part of the cheese somewhat the appearance of a horse's head and neck.

**PEAR CHEESE**  
(*Italian name Scarmozza*)—Comes in pairs, each about 3½ inches in diameter and 5 inches high. Light tan in color; is best when sliced ¼ inch thick crossways and fried in olive oil.



**APPLE CHEESE**—Shaped like apple; colored red, semi-firm texture. A quick-curing type used for general table purposes. **PEAR** and **APPLE** varieties are covered with cellophane.



**GORGONZOLA**—Italian version of Roquefort type. In this country Gorgonzola is made in the same type and shape as Blue Vein.



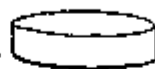
**PARMESAN** is about 20 inches in diameter and 6 inches high, cured from one to four years, is firm, dry; the surface is colored black; excellent for grating.



**ROMANO** is about 10 inches in diameter and 7 to 9 inches high, colored black, outside; inside, light yellow with greenish tinge. Cured similar to Parmesan; used for same purposes.



**ASIAGO** is not quite as hard and dry as Parmesan and Romano; occasionally used as a table cheese while comparatively fresh. Golden surface color, but when fully cured becomes black and is then superior for grating.



**RICOTTA** is a small cheese from 5 to 6 inches in diameter and about 4 inches in height, made from skim milk and the albumin in whey. Is pure white with a very salty taste.



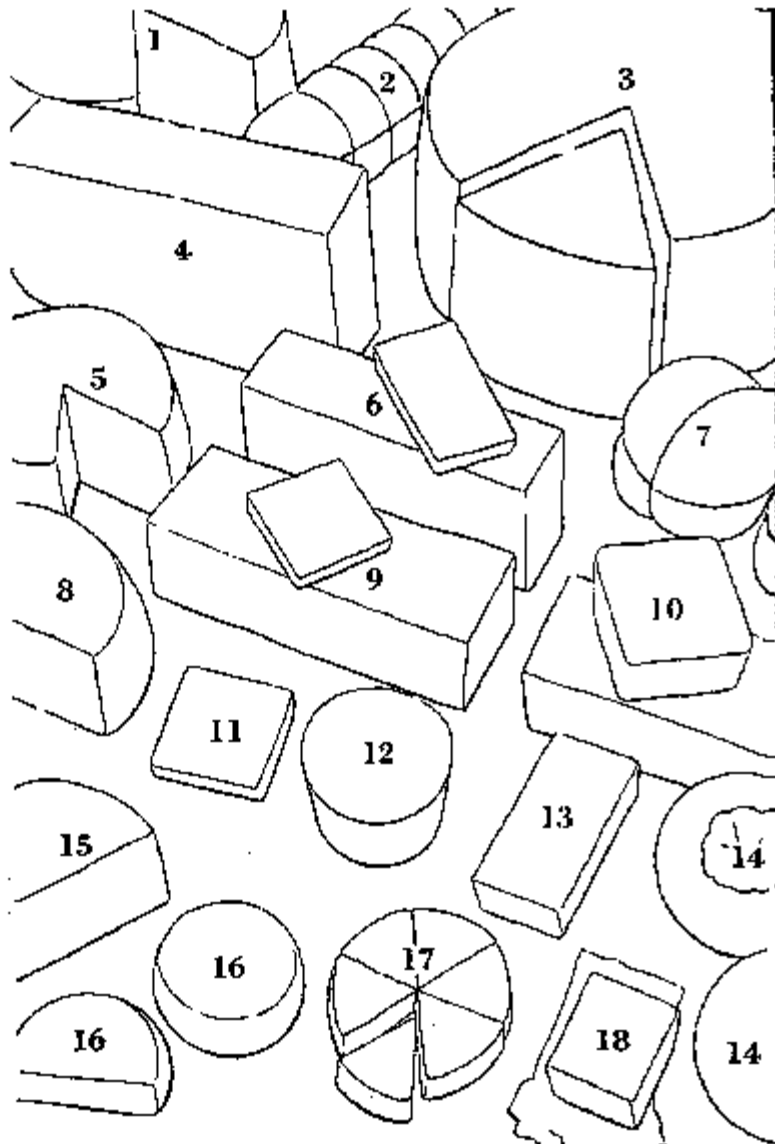
**PRIMOST** (*Norwegian*)—Usually put up in pound packages, is a brownish colored product, has a unique sweetish taste, especially fine for a spread. Primost is a Scandinavian favorite.





# **NAMES OF CHEESES ILLUSTRATED**

1. Parmesan
2. Salame
3. Cheddar or American
4. Swiss
5. Muenster
6. Brick
7. Provolonecinni
8. Muenster
9. American 10 lb. loaf
10. Aged Brick
11. Cream Cheese
12. Cottage Cheese
13. Limburger
14. Edam
15. Blue Vein
16. Gouda
17. Camembert
18. Limburger



## **HOW TO HANDLE CHEESE**

1. Keep cheese in the refrigerator.
2. Cover cut surfaces of cheese tightly with waxed paper — or keep in covered dishes.
3. Cooking — aged cheese (over 6 months) is preferred; it provides a richer flavor, melts and blends well.
4. Caution — cheese dishes should be cooked at low temperatures. Grated or shredded cheese melts quickly.

# APPETIZERS



## A TRAY OF CHEESE APPETIZERS

AT LEFT, appealing arrangement of cheese appetizers. Directions for this and additional dainties appear immediately below. Other tasty combinations are provided in this section from pages 13 to 15.

## A TRAY OF CHEESE APPETIZERS

*See Full Color Illustration at Left.*

1. Spread potato chips with cream cheese.
  2. Spread soda crackers with butter, place a slice of Wisconsin Natural Brick Cheese on top.
  3. Cut stuffed olives in two. Cut Wisconsin Natural Swiss Cheese with a small round or square cutter. Place the cheese between the halves of olives and hold together with a toothpick.
  4. Fill pitted dates with cream cheese.
  5. Stuff celery with grated Wisconsin Natural American Cheese mixed with mayonnaise. Sprinkle with paprika.
  6. Spread one slice of dried beef with cream cheese. Roll as tightly as possible. Spread another slice of dried beef in the same way and roll on the first one. Chill and slice if desired.
  7. Put two pecan halves together with cottage cheese.
- Arrange appetizers attractively on tray and serve.

## BURNING BUSH

(35 balls)

- |                                            |                                 |
|--------------------------------------------|---------------------------------|
| 3 ounces chipped beef                      | 1 grapefruit or large red apple |
| 6 ounces ( $\frac{3}{4}$ cup) cream cheese |                                 |

Dry beef and crumble. Form cheese into balls and roll in chipped beef until they are entirely coated. Place toothpicks in balls and stick them into a grapefruit or a large apple.

## CHEESE APPETIZER

- |                                                                  |                    |
|------------------------------------------------------------------|--------------------|
| $\frac{1}{2}$ cup aged Wisconsin Natural American Cheese, grated | 1 teaspoon flour   |
| $\frac{1}{2}$ teaspoon salt                                      | 1 egg white        |
|                                                                  | 12 salted crackers |

Combine cheese, salt, and flour. Fold in stiffly beaten egg white. Drop by teaspoon on crackers. Brown in hot oven (400° F.) 10 minutes.

## CHEESE CREAM PUFFS

(4 dozen)

- |                             |                                     |
|-----------------------------|-------------------------------------|
| 1 cup boiling water         | Few grains cayenne                  |
| $\frac{3}{4}$ cup butter    | $\frac{1}{2}$ cup Wisconsin Natural |
| $\frac{1}{2}$ cup flour     | American Cheese, grated             |
| $\frac{1}{2}$ teaspoon salt | 2 eggs                              |

Heat water and butter to boiling point. Add flour, salt, and cayenne, stirring constantly. Cook until mixture leaves sides of pan. Add cheese, mix well. Cool. Add eggs, one at a time, beating well after each addition. Drop by teaspoon on buttered pan, making small balls. Cook in moderate oven (350° F.) 30 to 40 minutes. Delicious filled with fish salad.

## CHEESE DREAMS

- |                                            |                                 |
|--------------------------------------------|---------------------------------|
| 2 cups Wisconsin Natural                   | 2 tablespoons butter, softened  |
| American Cheese, grated                    | 1 egg, beaten                   |
| 3 ounces ( $\frac{1}{2}$ cup) cream cheese | 48 2-inch rounds bread, toasted |
| $\frac{1}{2}$ teaspoon baking powder       |                                 |

Blend first 5 ingredients, beat until creamy. Spread on toast, place under broiler until slightly browned and puffed.

## CHEESE STRAWS

- |                                              |                                     |
|----------------------------------------------|-------------------------------------|
| 2 cups flour                                 | $\frac{3}{5}$ cup Wisconsin Natural |
| 1 teaspoon salt                              | American Cheese, grated             |
| $\frac{1}{2}$ cup butter                     | Paprika                             |
| $\frac{3}{4}$ to $\frac{1}{2}$ cup ice water |                                     |

Sift flour and salt, cut in butter, add sufficient water to hold together. Turn onto lightly floured board and roll in oblong shape. Sprinkle half the dough with a portion of the cheese and paprika. Fold over two or three times and roll out. Repeat until all cheese is used. Roll slightly thinner than pie pastry. Cut into tiny circles or 4-inch cheese-stick lengths. Bake on ungreased cookie sheet in hot oven (425° F.) 7 to 10 minutes.

## CHEESE AND BACON CANAPE

- |                                                       |                                  |
|-------------------------------------------------------|----------------------------------|
| 2 egg yolks                                           | $\frac{1}{4}$ pound bacon, diced |
| 2 cups milk, scalded                                  | Dash of paprika                  |
| $\frac{1}{4}$ pound ( $\frac{1}{2}$ cup) cream cheese |                                  |

Beat egg yolks, add hot milk, then the cheese, stirring until the cheese is all melted. Add the diced bacon which has been fried until crisp. Serve hot on buttered toast squares or crisp crackers. Add dash of paprika.

## CHEESE AND HAM APPETIZERS

(Serves 20 to 25)

- |                                          |                                                        |
|------------------------------------------|--------------------------------------------------------|
| 2 tablespoons mayonnaise                 | 1 3-ounce package ( $\frac{3}{4}$ cup)<br>cream cheese |
| 2 tablespoons stuffed olives,<br>chopped | $\frac{1}{2}$ teaspoon prepared mustard                |
|                                          | 4 thin slices cold boiled ham                          |

Blend mayonnaise, olives, cheese, and mustard. Spread  $\frac{1}{8}$  inch thick on ham slices. Roll as jelly roll and fasten with toothpicks. Chill an hour or two. Slice in quarter-inch slices. Place slices on small crackers and serve.

## COTTAGE CHEESE CANAPE

- |                                    |                        |
|------------------------------------|------------------------|
| 6 slices bread                     | Stuffed olives, sliced |
| $\frac{1}{2}$ pound cottage cheese | Parsley                |
| Chives, chopped                    |                        |

Cut bread into stars. Combine cheese and chives, spread on bread. Place slice of olive on each canape, decorate with parsley.

## COTTAGE CHEESE SNACKS

- |                          |                                          |
|--------------------------|------------------------------------------|
| 2 cups cottage cheese    | 2 tablespoons salted peanuts,<br>chopped |
| 2 tablespoons mayonnaise | Potato chips                             |

Combine cheese, mayonnaise, and peanuts; mix thoroughly. Spread on each potato chip. Serve immediately.

## COTTAGE CHEESE NUTS

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1 cup cottage cheese         | 2 tablespoons cream               |
| $\frac{1}{4}$ cup mayonnaise | $\frac{1}{4}$ cup pecans, chopped |

Combine cheese, mayonnaise, and cream; mix well. Shape into balls size of a walnut, roll in nut meats. Serve on toothpick.

## SAIL BOAT HORS D'OEUVRES

- |                                                       |                              |
|-------------------------------------------------------|------------------------------|
| $\frac{1}{4}$ pound Wisconsin Natural<br>Brick Cheese | 1 small jar cucumber pickles |
|-------------------------------------------------------|------------------------------|

Cut cheese into slices,  $\frac{1}{8}$  inch thick. Cut slices into triangles  $1\frac{1}{2}$  inches wide and 2 inches high. Cut thin slice from bottom of pickle and slash top of pickle. Insert sail of cheese in slash in pickle.

# BEVERAGES



## HOT PINEAPPLE EGGNOG

AT LEFT, a tantalizing cocktail for a frosty drink; its brightening flavor. Recipe on page 12. Try the other selected recipes in this section also.

## BANANA MILK FLUFF

(Serves 4)

|                                       |               |
|---------------------------------------|---------------|
| $\frac{3}{4}$ cup banana, mashed      | Salt          |
| 3 tablespoons orange juice            | 2 cups milk   |
| 3 tablespoons honey or syrup          | Whipped cream |
| $\frac{1}{8}$ teaspoon almond extract | Nutmeg        |

Combine first 6 ingredients, beat well with egg beater. Garnish with cream, sprinkle with nutmeg.

## BUTTERMILK FRUIT SHAKE

(Serves 6)

|                    |       |
|--------------------|-------|
| 4 cups buttermilk  | Salt  |
| Juice of 1 lemon   | Sugar |
| Juice of 2 oranges |       |

Combine buttermilk and fruit juices; add salt and sugar to taste. Mix. Chill.

## CHOCOLATE MINT FLIP

(Serves 6)

|                              |                                           |
|------------------------------|-------------------------------------------|
| $\frac{1}{2}$ cup cocoa malt | 1 teaspoon vanilla                        |
| 1 cup hot milk               | $\frac{1}{4}$ teaspoon peppermint extract |
| 1 cup cold milk              | 1 cup vanilla ice cream                   |
| $\frac{1}{2}$ teaspoon salt  |                                           |

Combine cocoa malt and hot milk; stir until dissolved. Add cold milk, salt, and extracts. Chill. Just before serving pour into shaker, add ice cream, shake until smooth.

## EGGNOG SUPREME

(Serves 6 to 8)

|                      |                      |
|----------------------|----------------------|
| 6 tablespoons sugar  | 6 egg whites, beaten |
| 3 cups cream or milk | 3 cups ginger ale    |
| 6 egg yolks, beaten  |                      |

Combine sugar, cream, and egg yolks; fold in egg whites. Add ginger ale; mix. Serve cold.

## FRESH BANANA FROST

(Serves 6)

- |                            |              |
|----------------------------|--------------|
| 3 ripe bananas, crushed    | 2½ cups milk |
| 3 scoops vanilla ice cream |              |

Combine all ingredients. Beat with egg beater until creamy. Serve at once.

## GRAPE SHAKE

(6 Servings)

- |                                   |                         |
|-----------------------------------|-------------------------|
| 2¼ cups grape juice               | 1½ cups evaporated milk |
| 1½ cups cold water or chipped ice |                         |

All ingredients should be cold. Mix milk and water. Add grape juice and shake vigorously. The addition of a teaspoon of lemon juice adds zest to the drink. If sour grape juice is used, add a little sugar.

## HOT PEPPERMINT CHOCOLATE

(Serves 6)

- |                                |             |
|--------------------------------|-------------|
| 3 cups hot milk                | Salt        |
| 8 peppermint chocolate patties | 1 cup cream |

Combine ½ cup hot milk and patties, mixing until smooth. Add salt and remaining milk, heat to simmering. Add cream and serve immediately.

## HOT PINEAPPLE EGGNOG

See full color illustration on page 16

(Serves 40 to 50)

- |               |                           |
|---------------|---------------------------|
| 16 egg yolks  | 3 quarts pineapple juice  |
| 16 egg whites | 1 quart cream             |
| 2 cups sugar  | ½ cup orange rind, grated |

Combine egg yolks, 8 egg whites, and 1 cup sugar; beat thoroughly. Bring pineapple juice to boiling point, add cream, reheat. Pour over first mixture, stirring constantly. Beat remaining egg whites and add remaining sugar. Fold egg whites into hot mixture. Sprinkle with orange rind.

See full color illustration on page 16 for more recipes.





### ORANGE EGGNOG

(Serves 6)

6 egg yolks, beaten  
1½ cups orange juice  
¼ cup sugar

6 egg whites, beaten  
3 to 4 cups milk  
Orange rind, grated

Combine egg yolk, orange juice, and 1 teaspoon sugar; beat. Combine egg white and remaining sugar; beat. Fold most of egg white mixture into egg yolk mixture. Pour into tall glasses. Add milk to fill glass. Top with remaining white and orange rind.

### PRUNE MILK SHAKE

(Serves 6)

3 cups milk  
1 cup vanilla ice cream

1 cup prune juice

Place all ingredients in mixer and shake vigorously.

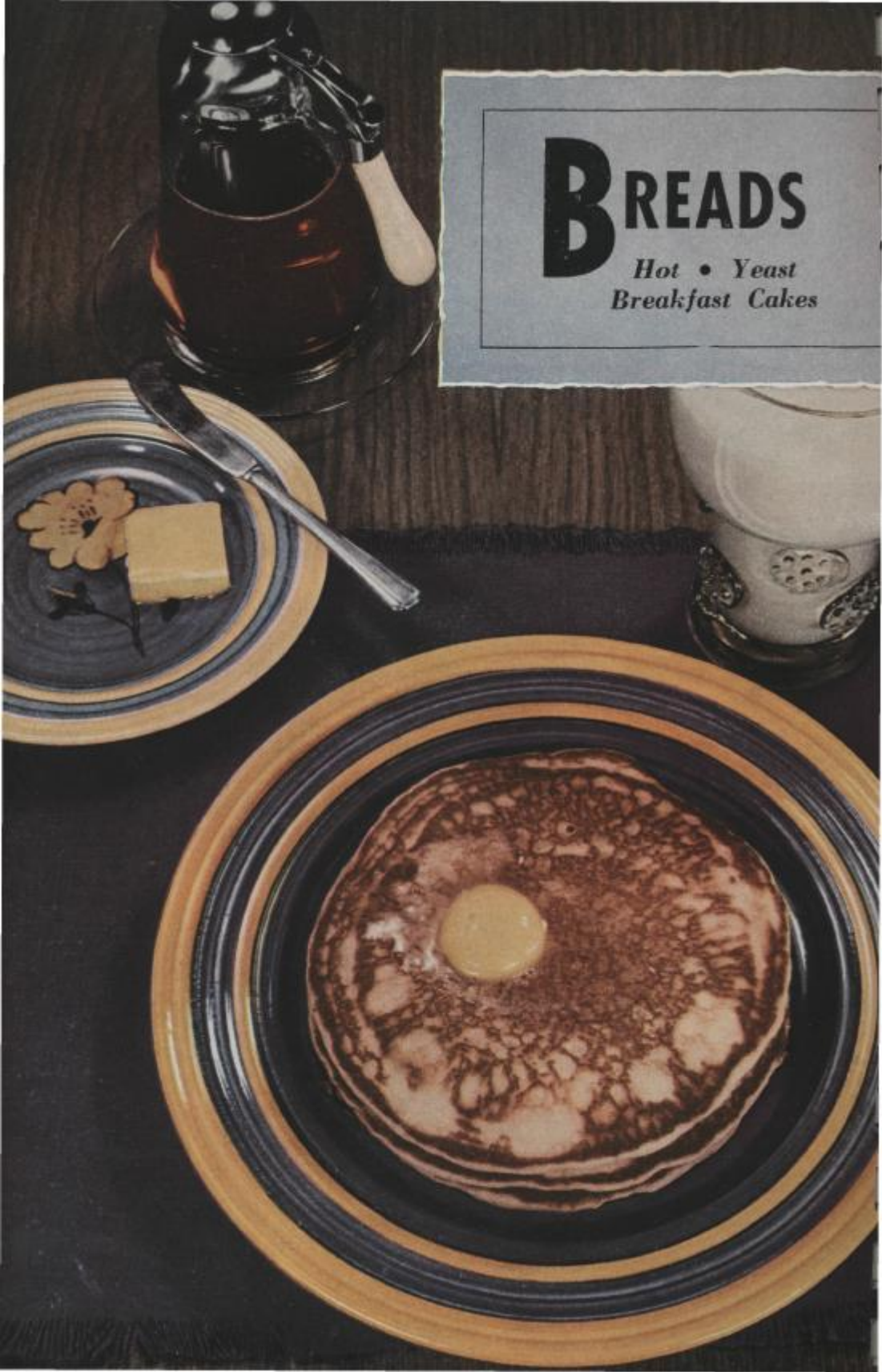
### TOMATO BUTTERMILK PICKUP

(Serves 6 to 8)

2 cups tomato juice, chilled  
Salt

4 cups cold buttermilk

Combine all ingredients and mix well.



# BREADS

*Hot • Yeast  
Breakfast Cakes*

## SOME MORE PASTRY RECIPES

Put yeast in milk and let stand 3 minutes. Add butter, sugar, and salt. Add eggs, then remaining flour. Knead until smooth. Let rise until light. Divide dough into 40 buns. Roll each piece into long, narrow strip, roll with fingertips into shape of horns. Place on buttered baking sheet and let rise until light. Bake in a hot oven (425° F.) 20 to 30 minutes. Spread with powdered sugar frosting while warm.

## Yeast Breads and Biscuits

### BUTTERHORNS

(40 butterhorns)

- |                     |                                    |
|---------------------|------------------------------------|
| 1 cup milk, scalded | 1 cake compressed yeast            |
| 1 cup butter        | 4½ cups flour (approximately)      |
| ½ cup sugar         | 2 eggs                             |
| 1 teaspoon salt     | Powdered sugar frosting (optional) |

Add butter, sugar, and salt to hot milk. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add 2 cups flour. Beat well. Add eggs, then remaining flour. Knead until smooth. Let rise to twice its bulk. Divide dough into 40 buns. Roll each piece into long, narrow strip, roll with fingertips into shape of horns. Place on buttered baking sheet and let rise until light. Bake in a hot oven (425° F.) 20 to 30 minutes. Spread with powdered sugar frosting while warm.

### HOT CROSS BUNS

- |                         |                                   |
|-------------------------|-----------------------------------|
| 1 cup milk, scalded     | 1 egg, beaten                     |
| ½ cup butter            | 4 to 5 cups flour (approximately) |
| ¼ cup sugar             | ¾ teaspoon cinnamon               |
| 1 teaspoon salt         | ¼ cup raisins                     |
| 1 cake compressed yeast |                                   |

Add butter, sugar, and salt to hot milk. Cool. Add crumbled yeast, let stand 3 minutes. Add egg, flour, and cinnamon to make a soft dough. Add raisins. Let rise until light. Shape into large biscuits, place, an inch apart, on buttered baking pan. Let rise until light. Brush with beaten egg. Bake in a hot oven (400° F.) 20 minutes. When cool make a cross on top of each bun with confectioners' frosting.

### RAISED MUFFINS

(16 to 20 muffins)

- |                      |                         |
|----------------------|-------------------------|
| 1 cup milk, scalded  | 1 cake compressed yeast |
| 2 tablespoons butter | 2½ cups flour           |
| 1 tablespoon sugar   | 2 eggs, well beaten     |
| 1 teaspoon salt      |                         |

(Continued on next page)

Add butter, sugar, and salt to hot milk. Cool to lukewarm, add crumbled yeast, let stand 3 minutes. Add half the flour, then eggs, and remaining flour, beating thoroughly. Beat for 5 minutes. Let rise until double its bulk. Beat, then drop into buttered muffin pans. Let rise until light. Bake in a hot oven (425° F.) 20 to 25 minutes.

## KAFFEE KUCHEN

(Coffee Cake)

(Serves 12)

### Dough

|                          |                         |
|--------------------------|-------------------------|
| 1 cup milk, scalded      | 1 cake compressed yeast |
| $\frac{1}{2}$ cup butter | 2 eggs, beaten          |
| $\frac{1}{4}$ cup sugar  | 4 cups flour            |
| 1 teaspoon salt          |                         |

Add butter, sugar, and salt to hot milk. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add eggs and flour. Beat well. Put in refrigerator over night. In morning pat into buttered spring form or baking pan and let rise until light.

### Streusel

|                         |                      |
|-------------------------|----------------------|
| $\frac{1}{2}$ cup flour | 2 tablespoons butter |
| $\frac{1}{4}$ cup sugar | 1 teaspoon cinnamon  |

Combine all ingredients, mix with fingers until small lumps are formed. Spread over dough after it has raised. Bake in a moderately hot oven (375° to 425° F.)  $\frac{1}{2}$  hour.

### Frosting

|                          |                                        |
|--------------------------|----------------------------------------|
| $\frac{1}{4}$ cup butter | $\frac{1}{2}$ cup confectioners' sugar |
| 2 tablespoons milk       |                                        |

Cook ingredients for 10 minutes. Put over Kaffee Kuchen when taken from oven.

## DAIRYLAND TEA RING

(4 10-inch rings)

|                              |                                                 |
|------------------------------|-------------------------------------------------|
| 2 cups milk, scalded         | 3 eggs, well beaten                             |
| 6 tablespoons butter         | 1 cup Wisconsin Natural American Cheese, grated |
| $\frac{1}{2}$ cup sugar      | $\frac{1}{4}$ cup butter, melted                |
| 2 teaspoons salt             | 1 cup brown sugar                               |
| 2 cakes compressed yeast     | 1 cup raisins                                   |
| 7 cups flour (approximately) |                                                 |

Add butter, sugar, and salt to hot milk. Let cool. Add crumbled yeast, let stand 3 minutes. Add 3 cups flour. Beat thoroughly. Add eggs, cheese and remainder of flour, or enough to make a soft dough. Knead lightly. Let rise until doubled in bulk. Roll out in oblong form  $\frac{1}{4}$  inch thick. Brush with melted butter. Sprinkle with brown sugar and raisins. Roll up lengthwise, cut into quarters and form each quarter into a circle on a buttered baking sheet. With scissors cut  $\frac{3}{4}$ -inch slices almost through the roll. Turn each slice partly on its side. Let rise until light. Bake in a hot oven (400° to 425° F.) 25 to 30 minutes.

## DANISH KRINGLE

- |                                            |                                 |
|--------------------------------------------|---------------------------------|
| 4 cups flour                               | 1/2 cake compressed yeast       |
| 3 tablespoons sugar                        | 3 egg whites, stiffly beaten    |
| 1 teaspoon salt                            | 3/4 cup brown sugar             |
| 1/4 cup butter                             | 1 cup raisins or dates, chopped |
| 3 egg yolks, beaten                        | 1 cup apples, chopped           |
| 1 cup milk, scalded and cooled to lukewarm | 1/2 cup nut meats, chopped      |

Combine flour, sugar, salt, and butter as for pie crust. Add combined egg yolks, milk, and crumbled yeast. Work into soft dough. Cover and set in cool place over night. In morning divide dough into two or four parts. Roll each piece into strips about 9 inches wide. Spread each piece with egg whites, then sugar, then raisins or dates, then apples; sprinkle with nut meats. Fold third of dough across, fold remainder of dough over this, making three layers. Place on well buttered baking sheet and shape into kringle. Set in a warm place, cover, allow to rise until very light. Brush dough with melted butter, sprinkle with sugar. Bake in a moderately hot oven (375° to 400° F.) 20 to 25 minutes.

## KOLACHY

(Bohemian Cottage Cheese Tarts)  
(12 to 15 Kolatchen)

- |                       |                         |
|-----------------------|-------------------------|
| 2 cups cream, scalded | 1/2 teaspoon mace       |
| 1/2 cup butter        | 1 cake compressed yeast |
| 1/4 cup sugar         | 5 cups flour            |
| 1/4 teaspoon salt     | 4 egg yolks             |

Rind of 1/2 lemon, grated

Add butter, sugar, salt, lemon rind, and mace to hot cream. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add flour, beat until dough does not stick to sides of bowl. Let rise until double in bulk. Roll out 1/2 inch thick on well floured bread board and cut in rounds with biscuit cutter. Arrange on buttered pans, not too close together, and brush with melted butter. Let rise slightly,

(Continue on next page)

*Delicious Tea Ring - see recipe on page 22.*



press with fingers in center of each round. Fill indentation with cottage cheese filling and bake in a moderately hot oven (375° to 400° F.) 10 to 12 minutes.

#### Cottage Cheese Filling

- |                        |               |
|------------------------|---------------|
| 1 pound cottage cheese | Pinch of mace |
| 2 egg yolks, beaten    | Dash of salt  |
| 1 egg                  | ½ cup raisins |
| 6 tablespoons sugar    |               |

Combine all ingredients.

#### ORANGE ROLLS

- |                      |                              |
|----------------------|------------------------------|
| 1 cup milk, scalded  | 1 cake compressed yeast      |
| 3 tablespoons butter | 3 eggs, slightly beaten      |
| ½ cup sugar          | 4 cups flour (approximately) |
| ½ teaspoon salt      |                              |

Add butter, sugar, and salt to hot milk. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add egg and flour. Knead to form a soft dough. Let rise until double in bulk. Punch down. Let rise again until double in bulk.

#### Orange Filling

- |              |                          |
|--------------|--------------------------|
| ½ cup butter | Rind of 1 orange, grated |
| ½ cup sugar  |                          |

Blend all ingredients together well. Roll dough as for cinnamon rolls and fill with filling. Let rise until light. Bake in a hot oven (400° to 425° F.) 20 to 25 minutes.

#### PASTRY ROLLS

- |                       |                              |
|-----------------------|------------------------------|
| 1½ cups milk, scalded | 1 cake compressed yeast      |
| 1 cup butter          | 3 egg yolks, beaten          |
| 2 tablespoons sugar   | 4 cups flour (approximately) |
| 1 teaspoon salt       |                              |

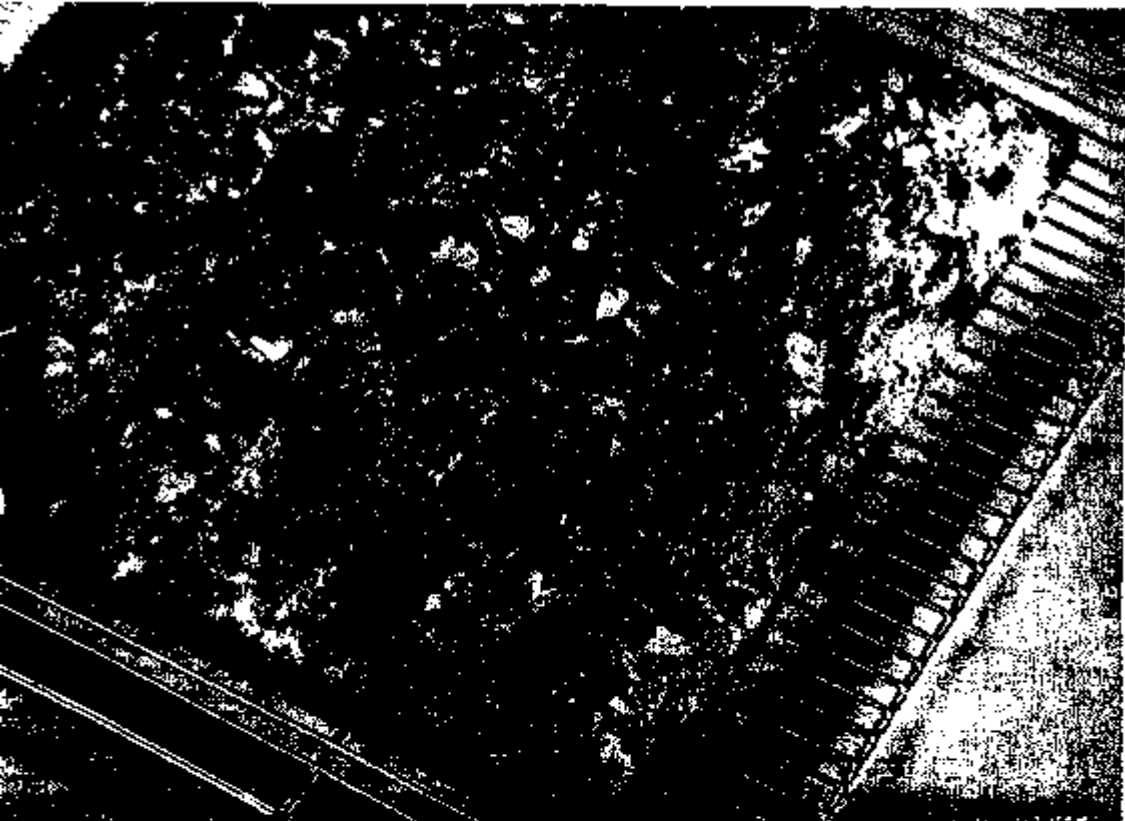
Add butter, sugar, and salt to hot milk. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add eggs and flour. Knead to form a soft dough. Place in refrigerator over night. Roll small amount at a time, keeping the rest of the dough cold. Roll to ¼-inch thickness. Cut in triangular pieces. Spread with melted butter and roll with point to outside. Let rise until very light. Bake in a moderately hot oven (375° to 400° F.) 20 to 25 minutes.

#### CHEESE BREAD

(1 loaf)

- |                                                 |                              |
|-------------------------------------------------|------------------------------|
| 1 cup milk, scalded                             | 1 teaspoon salt              |
| ¾ cup Wisconsin Natural American Cheese, grated | 1 cake compressed yeast      |
| 1 tablespoon butter                             | 3 cups flour (approximately) |
| 2 tablespoons sugar                             | Butter, melted               |

Add cheese, butter, sugar, and salt to hot milk. Stir until cheese is melted. Cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add flour to make soft dough, knead. Let stand in warm place until double in bulk. Shape into loaf. Place in buttered bread pan, brush top with butter. Let rise until double in bulk. Bake in a moderate oven (350° F.) 50 to 60 minutes.



*Quick Coffee Cake - see recipe on page 26.*

### **Quick Breads**

#### **BANANA BREAD**

(1 loaf)

- |                          |                                      |
|--------------------------|--------------------------------------|
| $\frac{1}{2}$ cup butter | 1 teaspoon baking powder             |
| 1 cup sugar              | $\frac{1}{2}$ teaspoon soda          |
| 2 eggs, well beaten      | 2 tablespoons sour milk              |
| 2 cups flour             | $1\frac{1}{2}$ cups banana pulp      |
| 1 teaspoon salt          | $\frac{1}{2}$ cup nut meats, chopped |

Cream butter and sugar, add eggs. Add sifted dry ingredients alternately with combined milk and bananas. Add nut meats. Bake in buttered loaf pan in a moderate oven (350° F.) 45 to 55 minutes.

#### **BUTTERSCOTCH BREAD**

(1 loaf)

- |                             |                                    |
|-----------------------------|------------------------------------|
| 2 cups flour                | $\frac{1}{2}$ cup walnuts, chopped |
| 1 teaspoon baking powder    | 2 eggs, beaten                     |
| $\frac{1}{2}$ teaspoon soda | 1 cup sour milk or buttermilk      |
| $\frac{1}{4}$ teaspoon salt | 2 tablespoons butter, melted       |
| 1 cup brown sugar           |                                    |

Sift first 4 ingredients together, add sugar and nut meats. Add combined liquid ingredients, mixing just enough to moisten. Pour into buttered one-pound loaf pan and bake in a moderate oven (350° F.) 45 to 55 minutes.

## GRAHAM NUT BREAD

(2 loaves)

|                          |                              |
|--------------------------|------------------------------|
| 1 cup flour              | ½ cup nut meats, chopped     |
| ½ teaspoon soda          | ½ cup raisins                |
| ½ teaspoon baking powder | 1 egg, beaten                |
| ½ teaspoon salt          | 1 cup sour milk              |
| 1 cup brown sugar        | 2 tablespoons butter, melted |
| 1 cup graham flour       |                              |

Sift first 4 ingredients together, add brown sugar, graham flour, nut meats, and raisins; mix well. Add combined egg, milk, and butter. Bake in buttered pan (4x10x2 inches) or two 1-pound loaf pans in a moderate oven (350° F.) 45 to 55 minutes.

## GRAPE NUT BREAD

(1 loaf)

|                          |                              |
|--------------------------|------------------------------|
| 1 cup flour              | ½ cup grape nuts             |
| 1 teaspoon baking powder | 1 cup nut meats              |
| 1 teaspoon soda          | 1 egg, beaten                |
| ½ cup sugar              | 1 cup sour milk              |
| ½ teaspoon salt          | 2 tablespoons butter, melted |
| ½ cup graham flour       |                              |

Sift first 5 ingredients together, add graham flour, grape nuts, and nut meats. Add combined liquid ingredients, mixing just enough to moisten. Bake in buttered loaf pan in a moderate oven (350° F.) 45 to 55 minutes, or muffin tins in a hot oven (400° F.) 25 to 30 minutes.

## FRUIT NUT BREAD

(1 loaf)

|                           |                              |
|---------------------------|------------------------------|
| ½ cup dried apricots      | 1 large orange               |
| 2 cups flour              | Boiling water                |
| 2 teaspoons baking powder | ½ cup raisins                |
| 1 teaspoon soda           | 1 egg, beaten                |
| 1 teaspoon salt           | 2 tablespoons butter, melted |
| 1 cup sugar               | 1 teaspoon vanilla           |
| ½ cup nut meats, chopped  |                              |

Soak apricots ½ hour. Sift dry ingredients together, add nut meats. Squeeze juice from orange, add boiling water to make ½ cup. Put drained apricots, orange rind, and raisins through food chopper. Add egg, butter, and vanilla, add to dry ingredients, mixing just enough to moisten. Bake in buttered loaf pan in a moderate oven (350° F.) 45 to 55 minutes.

## GRAHAM CRACKER NUT BREAD

(1 loaf)

|                    |                            |
|--------------------|----------------------------|
| 28 graham crackers | ½ cup sugar                |
| ¼ teaspoon salt    | 1½ teaspoons baking powder |

*(Continue on next page)*



*Crumbly Cookies - one recipe on page 27*

- |                          |                                  |
|--------------------------|----------------------------------|
| 1 cup nut meats, chopped | $\frac{1}{2}$ cup milk           |
| 3 eggs, beaten           | $\frac{1}{2}$ cup butter, melted |

Roll crackers fine, add salt, sugar, baking powder, and nut meats; mix thoroughly. Add combined liquid ingredients, mixing just enough to moisten. Bake in buttered loaf pan in a moderate oven (350° F.) about 45 minutes.

### PRUNE BREAD

(2 loaves)

- |                                              |                               |
|----------------------------------------------|-------------------------------|
| 2 cups flour                                 | 1 cup nut meats               |
| $\frac{1}{2}$ teaspoon baking powder         | 1 egg, beaten                 |
| 1 teaspoon soda                              | $1\frac{1}{2}$ cups sour milk |
| 1 cup sugar                                  | $\frac{1}{4}$ cup prune juice |
| 1 teaspoon salt                              | 2 tablespoons butter, melted  |
| 2 cups graham flour                          | 1 cup prunes, stewed          |
| $1\frac{1}{2}$ cups candied fruit (optional) |                               |

Sift first 5 ingredients together, add graham flour, candied fruit, and nut meats. Add combined liquid ingredients (including stewed prunes), mixing just enough to moisten. Bake in two buttered loaf pans in a moderate oven (350° F.) 45 to 55 minutes.

### CINNAMON BALL COFFEE CAKE

- |                                   |                                           |
|-----------------------------------|-------------------------------------------|
| $1\frac{1}{4}$ cups milk, scalded | $4\frac{1}{3}$ cups flour (approximately) |
| $\frac{1}{4}$ cup butter          | 4 egg yolks, beaten                       |
| 3 tablespoons sugar               | Butter, melted                            |
| 1 teaspoon salt                   | Sugar and cinnamon, mixed                 |
| 2 cakes compressed yeast          |                                           |

Add butter, sugar, and salt to hot milk. Let cool to lukewarm. Add crumbled yeast, let stand 3 minutes. Add half flour, beat thoroughly, let stand in warm place 20 minutes. Add egg yolks and remainder of flour to make a soft dough. Let stand until double in bulk. Cut into

*(Continued on next page)*

balls, roll each in butter, then in sugar and cinnamon. Place in well buttered spring form, let stand until light. Sprinkle with sugar. Bake in a moderately hot oven (375° to 400° F.) 30 to 40 minutes.

### FILLED COFFEE CAKE

|                     |                           |
|---------------------|---------------------------|
| ½ cup butter        | 3 cups flour              |
| 2 cups sugar        | ½ teaspoon salt           |
| 1 teaspoon vanilla  | 2 teaspoons baking powder |
| 4 eggs, well beaten | 1 cup milk                |

Cream butter and sugar thoroughly, add vanilla, add eggs, blend well. Add sifted dry ingredients alternately with milk.

#### Filling

|                      |                          |
|----------------------|--------------------------|
| 1 cup brown sugar    | 1 teaspoon cinnamon      |
| 2 tablespoons butter | 1 cup nut meats, chopped |
| 2 tablespoons flour  |                          |

Blend brown sugar and butter. Add remaining ingredients, mix well. Pour layer of batter in buttered pan (8x12 inches), then layer of filling, until all is used and filling is on top. Bake in a moderate oven (350° to 375° F.) 30 to 40 minutes.

### QUICK COFFEE CAKE

|                           |                          |
|---------------------------|--------------------------|
| ¼ cup butter              | 1 cup milk               |
| ½ cup sugar               | ½ cup brown sugar        |
| 2 eggs, well beaten       | ½ cup nut meats, chopped |
| 1½ cups flour             | 1 teaspoon cinnamon      |
| ¾ teaspoon salt           | 1 tablespoon butter      |
| 2 teaspoons baking powder | 1 tablespoon flour       |

Cream butter and sugar, add eggs. Add sifted dry ingredients alternately with milk. Put half of dough in buttered pan. Combine remaining ingredients, put half of this nut mixture on dough, cover with remaining dough and sprinkle with remaining nut mixture. Bake in buttered pan (8x8 inches) in a moderate oven (350° to 375° F.) 30 to 45 minutes.

### KRUMMEL KUCHEN

#### (Crumb Cake)

|                           |                     |
|---------------------------|---------------------|
| 2 cups flour              | 2 eggs, well beaten |
| 1½ cups sugar             | ½ cup milk          |
| 2 teaspoons baking powder | Cinnamon            |
| ¼ teaspoon salt           | Nut meats, chopped  |
| ½ cup butter              |                     |

Sift dry ingredients together, cut or work in butter. Reserve 1 cup of mixture. To remaining mixture add combined eggs and milk, beat well. Pour into buttered coffee cake pan (9-inch). Cover top with reserved mixture. Sprinkle with cinnamon and nut meats. Bake in a moderate oven (350° to 375° F.) 30 to 45 minutes.

### JERSEY GINGER BREAD

|                           |                             |
|---------------------------|-----------------------------|
| $\frac{1}{2}$ cup butter  | 1 teaspoon soda             |
| 3 tablespoons sugar       | $\frac{1}{2}$ teaspoon salt |
| 1 egg, beaten             | 1 teaspoon cinnamon         |
| 1 cup molasses            | 1 teaspoon ginger           |
| $2\frac{1}{4}$ cups flour | 1 cup boiling water         |

Cream butter and sugar. Add egg and molasses. Add sifted dry ingredients alternately with water. Bake in buttered pan in a moderate oven ( $350^{\circ}$  to  $375^{\circ}$  F.) 30 to 45 minutes.

### SOUR MILK GINGER BREAD

(Serves 12)

|                             |                             |
|-----------------------------|-----------------------------|
| $\frac{1}{4}$ cup butter    | 1 teaspoon baking powder    |
| $\frac{1}{2}$ cup sugar     | 1 teaspoon ginger           |
| 1 egg, well beaten          | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup molasses  | $\frac{1}{2}$ cup sour milk |
| $1\frac{1}{2}$ cups flour   | 2 tablespoons sugar         |
| $\frac{1}{2}$ teaspoon soda | 1 teaspoon cinnamon         |

Cream butter and sugar thoroughly, add egg and molasses, blend. Add sifted dry ingredients alternately with milk, beat until smooth. Pour into buttered pan and sprinkle top with sugar and cinnamon. Bake in a moderate oven ( $350^{\circ}$  F.) 45 minutes.

*Juicy Cinnamon Rolls — see recipe on page 32.*





My Favorite Apple Bread recipe on page 32.

### APPLE MUFFINS

(12 to 16 muffins)

- |                             |                              |
|-----------------------------|------------------------------|
| 2 cups flour                | 1 cup apples, chopped        |
| $\frac{1}{2}$ cup sugar     | 1 egg, beaten                |
| 3 teaspoons baking powder   | 1 cup milk                   |
| $\frac{1}{4}$ teaspoon salt | 3 tablespoons butter, melted |

Sift dry ingredients together, add apples, mix. Add combined liquid ingredients, mixing just enough to moisten. Pour into buttered muffin pans, filling two-thirds full. Sprinkle with the following crunch:

#### Crunch

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| $\frac{1}{3}$ cup brown sugar        | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ cup nut meats, chopped |                                 |

Bake in a hot oven (400° F.) 15 minutes.

### MAPLE SYRUP MUFFINS

(12 to 16 muffins)

- |                             |                                  |
|-----------------------------|----------------------------------|
| 2 cups flour                | $\frac{1}{2}$ cup milk           |
| 4 teaspoons baking powder   | $\frac{1}{4}$ cup maple syrup    |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{4}$ cup butter, melted |
| 1 egg, well beaten          |                                  |

(Continue on next page)

Sift dry ingredients together, add combined liquid ingredients, mixing just enough to moisten. Pour into well-buttered muffin pans, filling two-thirds full. Bake in a hot oven (400° F.) 20 minutes.

### OATMEAL MUFFINS

(12 to 16 muffins)

|                         |                           |
|-------------------------|---------------------------|
| 1 cup milk, scalded     | ½ teaspoon salt           |
| 2 tablespoons butter    | 1 egg, well beaten        |
| ¾ cup oatmeal, uncooked | 1½ cups flour             |
| 3 tablespoons sugar     | 4 teaspoons baking powder |

Melt butter in hot milk, pour over oatmeal, let stand 3 minutes. Add sugar, salt, and egg. Add sifted dry ingredients, mixing just enough to moisten. Bake in buttered muffin pans in a hot oven (400° F.) 20 to 25 minutes.

### ORANGE RAISIN MUFFINS

(12 to 16 muffins)

|                        |                                |
|------------------------|--------------------------------|
| 2 cups flour           | ½ teaspoon orange rind, grated |
| ¼ cup sugar            | ¾ cup orange juice, strained   |
| ¾ teaspoon soda        | 1 egg, well beaten             |
| ½ teaspoon salt        | ¾ cup sour milk or buttermilk  |
| ½ cup seedless raisins | ½ cup butter, melted           |

Sift dry ingredients together three times. Add raisins and orange rind. Add combined liquid ingredients, mixing just enough to moisten. Fill buttered muffin pans two-thirds full. Bake in a hot oven (400° to 425° F.) 25 minutes.

### CHEESE BISCUITS

|                           |                                                 |
|---------------------------|-------------------------------------------------|
| 2 cups flour              | 3 tablespoons butter                            |
| 4 teaspoons baking powder | ¾ cup Wisconsin Natural American Cheese, grated |
| ½ teaspoon salt           | ¾ cup milk                                      |

Sift dry ingredients together, work or cut in butter and cheese. Add milk, beat until well mixed. Roll ½ inch thick and cut into biscuits. Bake in a hot oven (400° F.) 15 minutes.

### CHEESE BISCUIT ROLLS

(Serves 12)

|                           |                                                 |
|---------------------------|-------------------------------------------------|
| 2 cups flour              | ¾ cup milk                                      |
| 3 teaspoons baking powder | 2 tablespoons butter, melted                    |
| ½ teaspoon salt           | 1 cup Wisconsin Natural American Cheese, grated |
| ¾ cup butter              |                                                 |

Sift dry ingredients together, work in butter. Add milk. Roll to ½ inch thickness. Spread with butter and cheese. Roll like a jelly roll, slice. Bake on a buttered baking sheet in a hot oven (400° F.) 15 minutes.

## JUICY CINNAMON ROLLS

(20 rolls)

|                         |                                  |
|-------------------------|----------------------------------|
| $\frac{3}{4}$ cup milk  | 1 cake compressed yeast          |
| $\frac{1}{4}$ cup sugar | $\frac{1}{4}$ cup lukewarm water |
| 3 tablespoons butter    | 1 egg                            |
| 1 teaspoon salt         | 4 cups flour                     |

Scald milk, pour over sugar, shortening, and salt in mixing bowl. Cool to luke-warm. Soften yeast in warm water; add beaten egg and mix well; add to milk mixture. Add about half the flour and beat thoroughly. Add remaining flour and mix well. Grease top of dough slightly and cover bowl. Let rise until doubled. Roll out on a floured board to  $\frac{1}{2}$  inch thickness; spread with melted  $\frac{1}{2}$  cup butter and 1 cup brown sugar mixed with 1 teaspoon cinnamon. Roll up as for a jelly roll. Cut in 1-inch slices. Spread a pan with  $\frac{3}{4}$  cup brown sugar and 3 tablespoons butter melted together. Place cut side of roll down on sugar mixture. Let rise until doubled. Temperature—400° F. Time—30 to 35 minutes.

## CHEESE POPOVERS

(12 to 16 popovers)

|                             |                         |
|-----------------------------|-------------------------|
| 1 cup flour                 | 1 cup milk              |
| $\frac{1}{2}$ teaspoon salt | 1 cup Wisconsin Natural |
| 2 eggs, slightly beaten     | American Cheese, grated |

Sift dry ingredients together, add combined liquid ingredients. Beat with egg beater until full of air bubbles. Drop a rounded teaspoon of batter into each section of hot and well-buttered muffin pans. Spread each with level tablespoon cheese, cover with another teaspoon batter. Bake in a hot oven (425° F.) 20 minutes, reduce heat to 350° F. and bake 15 to 20 minutes more.

## CORN BREAD

(Serves 6)

|                         |                            |
|-------------------------|----------------------------|
| 2 tablespoons butter    | 1 cup flour                |
| $\frac{1}{4}$ cup sugar | $\frac{3}{4}$ cup cornmeal |
| 1 egg, beaten           | 3 teaspoons baking powder  |
| 1 cup milk              |                            |

Cream butter and sugar, add egg and milk. Add sifted dry ingredients. Mix lightly. Bake in buttered pan (10x10 inches) in a hot oven (400° F.) 30 to 40 minutes.

## APPLE FRITTERS

(Serves 6)

|                             |                           |
|-----------------------------|---------------------------|
| 2 cups flour                | 2 egg yolks, well beaten  |
| 1 tablespoon baking powder  | 1 cup milk                |
| $\frac{1}{4}$ teaspoon salt | 2 cups sour apples, diced |
| 1 teaspoon sugar            | 2 egg whites              |

(1 tablespoon can apple juice)

Sift dry ingredients together, add combined egg yolks and milk. Add apples, fold in stiffly beaten egg whites. Drop from a tablespoon into deep fat (360° F.) and fry for 3 minutes.

### CHEESE AND RICE FRITTERS

- |                          |                                                 |
|--------------------------|-------------------------------------------------|
| 2 tablespoons flour      | 2 tablespoons milk                              |
| 1 teaspoon baking powder | ½ cup Wisconsin Natural American Cheese, grated |
| ¼ teaspoon salt          | 1 egg, well beaten                              |
| 1 cup rice, boiled       | 1 tablespoon butter, melted                     |

Sift dry ingredients together. Combine rice, eggs, cheese, and milk, and add to first mixture. Drop by spoonfuls on a hot buttered skillet, fry until a delicate brown. Turn and cook on reverse side.

### GRIDDLE CAKES

(12 medium cakes)

- |                           |                              |
|---------------------------|------------------------------|
| 1¼ cups flour             | 1 egg, beaten                |
| 2 teaspoons baking powder | 1 cup milk                   |
| ½ teaspoon salt           | 2 tablespoons butter, melted |

Sift dry ingredients together. Add combined liquid ingredients. Bake on hot griddle. Serve at once.

### POTATO PANCAKES

- |                                    |                          |
|------------------------------------|--------------------------|
| 6 large or 8 medium-sized potatoes | 2 tablespoons butter     |
| 4 eggs, beaten                     | ¼ teaspoon baking powder |
| 1 teaspoon salt                    | ¼ cup cream              |

Peel, grate, and drain potatoes. Add remaining ingredients. Drop by spoonfuls onto hot griddle. When brown on one side turn and brown on the other. Serve with butter and pork links.

### SOUR MILK PANCAKES

*See full color illustration on page 20*

(Serves 4 to 6)

- |                     |                              |
|---------------------|------------------------------|
| 2 cups flour        | 2 cups sour milk             |
| 2 tablespoons sugar | 2 tablespoons butter, melted |
| 1 teaspoon salt     | 2 eggs, well beaten          |
| 1 teaspoon soda     |                              |

Sift dry ingredients together, add milk. Stir lightly. Add butter and fold in eggs. Bake on hot, ungreased griddle.

### WHOLE WHEAT GRIDDLE CAKES

- |                         |                           |
|-------------------------|---------------------------|
| 1 cup whole wheat flour | 3 tablespoons brown sugar |
| ½ cup flour             | 2 eggs                    |
| ½ cup quick oatmeal     | 1 cup sour cream          |
| 1 teaspoon soda         | 1 cup sour milk           |
| 1 teaspoon salt         |                           |

Combine dry ingredients. Add combined liquid ingredients and beat well. The batter will be thick. Bake on hot griddle.

## WAFFLES — I

(8 to 10 waffles)

|   |                   |               |                            |
|---|-------------------|---------------|----------------------------|
| 2 | eggs, well beaten | 2             | teaspoons baking powder    |
| 1 | cup sour milk     | 1             | teaspoon soda              |
| 1 | cup sour cream    | $\frac{1}{2}$ | teaspoon salt              |
| 2 | cups flour        | 6             | tablespoons butter, melted |

Combine liquid ingredients. Add sifted dry ingredients. Add butter, beat with a rotary beater until smooth. Bake in hot waffle iron.

## WAFFLES — II

(8 waffles)

|                |                         |   |                        |
|----------------|-------------------------|---|------------------------|
| 3              | cups flour              | 3 | egg yolks, well beaten |
| $3\frac{1}{2}$ | teaspoons baking powder | 2 | cups milk              |
| $\frac{1}{4}$  | teaspoon salt           | 3 | egg whites             |
| $\frac{1}{2}$  | cup butter              |   |                        |

Sift dry ingredients together. Work in butter until mixture is as fine as cornmeal. Combine egg yolks and milk, add to first mixture, beat until smooth. Fold in stiffly beaten egg whites. Bake in a hot waffle iron. Serve hot with maple syrup.

*Apple Fritters — see recipe on page 32.*



### Cheese-Bacon Waffles

Add 1 cup grated cheese to batter and drop by spoonfuls in hot waffle iron. Place two strips of bacon across top before closing iron.

### CHEESE WAFFLES

- |                           |                         |
|---------------------------|-------------------------|
| 2 cups flour              | 1 cup Wisconsin Natural |
| 2 teaspoons baking powder | American Cheese, grated |
| 1 teaspoon salt           | 2 eggs                  |
| 2 tablespoons sugar       | 1½ to 1¾ cups milk      |
|                           | ¼ cup butter, melted    |

Sift dry ingredients together and add cheese. Add combined liquid ingredients. Bake in a hot waffle iron.

### COCOA WAFFLES

(8 to 10 waffles)

- |                           |                      |
|---------------------------|----------------------|
| 1½ cups flour             | 3 egg yolks, beaten  |
| 3 teaspoons baking powder | 1 cup milk           |
| ½ teaspoon salt           | ¼ cup butter, melted |
| ¾ cup sugar               | 3 egg whites         |
| 6 tablespoons cocoa       |                      |

Sift dry ingredients together. Add combined liquid ingredients. Fold in stiffly beaten egg whites. Bake in a hot waffle iron.

### CORNMEAL WAFFLES

(8 to 10 waffles)

- |                           |                          |
|---------------------------|--------------------------|
| 2 cups cake flour         | 4 egg yolks, well beaten |
| 2 cups yellow cornmeal    | 2 cups milk              |
| 6 teaspoons baking powder | ½ cup butter, melted     |
| 2 teaspoons salt          | 4 egg whites             |
| 3 tablespoons sugar       |                          |

Sift dry ingredients together. Add combined egg yolks, milk, and butter. Fold in stiffly beaten egg whites. Bake in hot waffle iron.

### WHIPPED CREAM WAFFLES

(4 waffles)

- |                          |                             |
|--------------------------|-----------------------------|
| ¾ cup flour              | 2 egg yolks, well beaten    |
| ¾ cup sugar              | 1 cup cream, whipped        |
| 1 teaspoon baking powder | 1 tablespoon butter, melted |
| ¼ teaspoon salt          | 2 egg whites                |

Sift dry ingredients together. Add combined egg yolks, cream, and butter. Fold in stiffly beaten egg whites. Bake in hot waffle iron. Serve with maple syrup or honey and sausages.

A festive still-life photograph featuring a variety of Christmas cookies. In the foreground, a wire cooling rack holds several cookies: a heart-shaped cookie with silver sprinkles, a reindeer-shaped cookie, a star-shaped cookie with red sprinkles, a star-shaped cookie with white and silver sprinkles, a star-shaped cookie with multi-colored sprinkles, a snowflake-shaped cookie, a gingerbread man-shaped cookie, and a round cookie with a nut. To the left, a glass jar filled with more cookies is visible. In the background, a gift box wrapped in white paper with black stars and a red ribbon is positioned. A grey card with the title 'CAKES' and subtitle 'Cookies and Frostings' is placed in the upper right corner.

# CAKES

*Cookies  
and Frostings*

AGREEMENT OF 1951

4.2.2. *Effect of the initial concentration of the monomer on the polymerization rate*

### APPLESAUCE CAKE

- |                                  |                        |
|----------------------------------|------------------------|
| 1/2 cup butter                   | 1 teaspoon soda        |
| 1 cup sugar                      | 1/4 teaspoon salt      |
| 1 egg                            | 1/4 teaspoon cloves    |
| 1 cup nut meats, coarsely broken | 1/2 teaspoon nutmeg    |
| 1 cup raisins, cut               | 1 teaspoon cinnamon    |
| 2 cups flour                     | 1 can thick applesauce |

Cream butter and sugar thoroughly. Add egg, beat well. Add nut meats and raisins. Sift dry ingredients together three times, add alternately with applesauce, beat well. Bake in buttered loaf pan (8x4x3 inches) in a moderate oven (350° F.) 45 minutes.

### BANANA CAKE

- |                                  |                          |
|----------------------------------|--------------------------|
| ½ cup butter                     | 2 cups cake flour        |
| 1½ cups sugar                    | ½ teaspoon soda          |
| 1 cup banana, mashed             | 1 teaspoon baking powder |
| ½ cup dates, chopped             | ½ cup nut meats          |
| 1 cup crushed pineapple, drained | ¼ cup sour milk          |

Cream butter and sugar thoroughly, add bananas, dates, and pineapple. Sift dry ingredients three times, mix in the nuts and add alternately with sour milk. Bake in a moderate oven (350° F.) 35 to 40 minutes. Frost with caramel icing.

### BUTTER CAKE

- |                                   |                                |
|-----------------------------------|--------------------------------|
| $\frac{1}{2}$ cup butter          | 2 eggs, well beaten            |
| $1\frac{1}{2}$ cups sugar, sifted | $2\frac{1}{4}$ cups cake flour |
| $\frac{3}{4}$ teaspoon salt       | 2 teaspoons baking powder      |
| 1 teaspoon lemon extract          | 1 cup milk                     |
| $\frac{1}{4}$ teaspoon mace       |                                |

Cream butter and sugar thoroughly, add salt, flavorings, and eggs; blend well. Sift flour and baking powder three times, add alternately with milk. Bake in two buttered layer pans (9 inches) in a moderate oven (350° F.) 25 to 30 minutes.

### SUNSHINE BUTTER CAKE

|                      |                           |
|----------------------|---------------------------|
| 1 cup butter         | 4 cups cake flour         |
| 2 cups sugar         | 4 teaspoons baking powder |
| 1½ teaspoons vanilla | 1 teaspoon salt           |
| 4 eggs               | 1½ cups milk              |

Cream butter and sugar thoroughly, add vanilla. Add eggs, one at a time, beating thoroughly after each addition. Add sifted dry ingredients alternately with milk. Bake in three buttered and floured pans (9-inch) in a moderate oven (350° F.) 30 to 40 minutes. When cool, frost with butter frosting.

### CHOCOLATE CREAM CAKE

|                           |                     |
|---------------------------|---------------------|
| 1 cup whipping cream      | 4 tablespoons cocoa |
| 3 egg whites              | ½ teaspoon salt     |
| 2 cups cake flour         | ½ cup milk          |
| 1½ cups sugar             | 1 teaspoon vanilla  |
| 3 teaspoons baking powder |                     |

Whip cream stiff, add stiffly beaten egg whites, mix together lightly. Sift dry ingredients together three times, add alternately with combined milk and vanilla. Bake in two buttered and floured layer cake pans or square loaf pan (10-inch) in a moderate oven (350° F.) 30 to 35 minutes for layers or 45 minutes for loaf.

### CHOCOLATE POTATO CAKE

|                           |                             |
|---------------------------|-----------------------------|
| ¾ cup butter              | ½ teaspoon nutmeg           |
| 2 cups sugar              | 1 cup milk                  |
| 4 egg yolks, beaten       | 1 cup hot mashed potatoes   |
| 2 cups cake flour         | 2 squares chocolate, grated |
| 2 teaspoons baking powder | 1 cup walnuts, chopped      |
| 1 teaspoon cinnamon       | 4 egg whites                |
| 1 teaspoon cloves         | Rind of 1 lemon, grated     |

Cream butter and sugar thoroughly, add egg yolks. Add sifted dry ingredients alternately with milk. Then add lukewarm potatoes in which the chocolate has been melted, add walnuts. Fold in beaten egg whites. Bake in layers or in flat loaf tin in a moderate oven (350° F.) 35 to 45 minutes. Note: 1 cup cottage cheese may be used instead of mashed potatoes. When using cottage cheese the chocolate should be melted. Cover with icing.

### NUT DEVIL'S FOOD

|                             |                           |
|-----------------------------|---------------------------|
| ¾ cup butter                | 1 teaspoon baking powder  |
| ¾ cup sugar                 | ½ teaspoon soda           |
| 1½ cups brown sugar         | ¾ cup sour milk           |
| 4 squares chocolate, melted | 1½ cups nut meats, ground |
| 4 egg yolks                 | 2 egg whites              |
| 1½ cups cake flour          |                           |

Cream butter and sugar thoroughly, add chocolate and egg yolks, beat well. Sift dry ingredients together three times, add alternately

*(Continued on next page)*

with sour milk. Add nut meats. Fold in stiffly beaten egg whites. Bake in three buttered layer pans (8-inch) in a moderate oven (350° F.) 30 to 40 minutes.

### SPICED DEVIL'S FOOD

|                                |                               |
|--------------------------------|-------------------------------|
| $\frac{1}{2}$ cup butter       | 2 teaspoons baking powder     |
| 1 cup sugar                    | 1 teaspoon cinnamon           |
| 2 eggs, well beaten            | $\frac{1}{2}$ teaspoon salt   |
| 1 square chocolate, melted     | $\frac{3}{4}$ teaspoon cloves |
| $1\frac{1}{2}$ cups cake flour | 1 cup milk                    |

Cream butter and sugar thoroughly, add eggs and chocolate. Add sifted dry ingredients alternately with milk. Bake in buttered pan in a moderate oven (350° F.) 30 to 40 minutes.

### GOLD CAKE

|                          |                             |
|--------------------------|-----------------------------|
| $\frac{1}{2}$ cup butter | 2 cups cake flour           |
| 1 cup sugar              | 2 teaspoons baking powder   |
| 1 teaspoon vanilla       | $\frac{1}{4}$ teaspoon salt |
| 3 egg yolks, well beaten | $\frac{3}{4}$ cup milk      |

Cream butter and sugar thoroughly, add vanilla and egg yolks, beat well. Sift dry ingredients together three times, add alternately with milk. Bake in buttered sheet pan ( $9\frac{1}{4} \times 14$  inches) in a moderate oven (350° F.) 55 to 60 minutes.

### GOLDEN GLOW CAKE

|                                    |                                      |
|------------------------------------|--------------------------------------|
| 2 cups cake flour                  | 3 egg yolks, beaten                  |
| 3 teaspoons baking powder          | 3 egg whites                         |
| $1\frac{1}{2}$ cups sugar          | $\frac{1}{4}$ cup water              |
| $\frac{1}{2}$ teaspoon salt        | 1 teaspoon vanilla                   |
| $1\frac{1}{4}$ cups whipping cream | $\frac{1}{4}$ teaspoon lemon extract |

Sift dry ingredients together three times. Whip cream until very stiff. Fold egg yolks through stiffly beaten egg whites, then fold into cream. Add water and extracts slowly. Fold into dry ingredients. Bake in two buttered and floured pans (8 or  $8\frac{1}{2}$  inches) in a moderate oven (350° F.) 30 to 35 minutes.

### NUT CAKE

|                                |                                        |
|--------------------------------|----------------------------------------|
| $\frac{1}{2}$ cup butter       | 2 teaspoons baking powder              |
| 1 cup brown sugar              | $\frac{1}{2}$ teaspoon salt            |
| 1 teaspoon vanilla             | $\frac{1}{2}$ cup milk                 |
| 2 egg yolks                    | 1 cup walnuts or butternuts<br>crushed |
| $1\frac{1}{2}$ cups cake flour | 2 egg whites                           |

Cream butter and brown sugar thoroughly. Add vanilla, then egg yolks, mix well. Add sifted dry ingredients alternately with milk. Add nut meats, stir slightly. Add beaten egg whites, folding lightly. Bake in two buttered layer pans (8-inch) in a moderate oven (350° F.) 30 minutes.

### CHOCOLATE SPONGE CAKE

|                     |                            |
|---------------------|----------------------------|
| 2 squares chocolate | 2¼ teaspoons baking powder |
| 1½ cups sugar       | ½ teaspoon salt            |
| 1 cup milk          | 2 tablespoons water        |
| 1 teaspoon vanilla  | 4 egg yolks                |
| 1¼ cups cake flour  | 4 egg whites               |

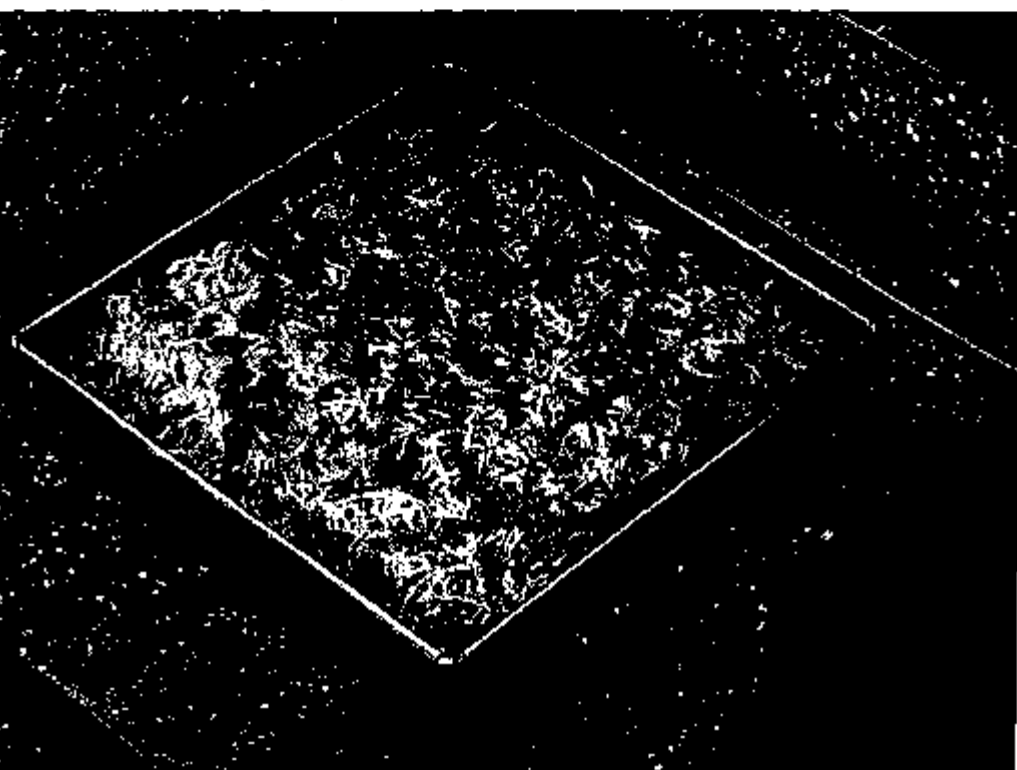
Add chocolate and ½ cup sugar to milk in double boiler, cook 10 minutes, stirring constantly. Cool covered, stirring occasionally. Add vanilla. Sift flour, baking powder, salt, and ½ cup sugar together three times. Add water to egg yolks, beat with rotary beater until thick and lemon colored. Add ½ cup sugar gradually, heating until thick, about 5 minutes. Fold dry ingredients in alternately with chocolate mixture, one-half at a time, adding half of chocolate mixture last. Fold in stiffly beaten egg whites. Bake in buttered pan (9½x12 inches) in a moderate oven (350° F.) 30 to 40 minutes.

### HOT MILK SPONGE CAKE

|                         |                           |
|-------------------------|---------------------------|
| 1 cup sugar             | 2 teaspoons baking powder |
| 2 eggs, slightly beaten | ½ teaspoon salt           |
| 1 teaspoon flavoring    | 2 tablespoons butter      |
| 1 cup cake flour        | ½ cup hot milk            |

Combine sugar and eggs, beat thoroughly, add flavoring. Add sifted dry ingredients, mix well. Combine butter and milk, stir until butter melts, add to cake mixture. Mix until smooth. Bake in buttered pan in a moderate oven (350° F.) 30 to 40 minutes.

*Large Swiss Cake—see recipe on page 33.*



## LAZY DAISY CAKE

- |                    |                             |
|--------------------|-----------------------------|
| 2 eggs             | 1 teaspoon baking powder    |
| 1 cup sugar        | $\frac{1}{4}$ teaspoon salt |
| 1 teaspoon vanilla | $\frac{1}{2}$ cup milk      |
| 1 cup cake flour   | 2 tablespoons butter        |

Combine eggs, sugar, and vanilla and beat until thick. Add sifted dry ingredients. Heat milk and butter to boiling point, add to above mixture. Bake in buttered pan (8x8 inches) in a moderate oven (350° F.) 30 to 40 minutes. Remove from oven and frost.

### Frosting

- |                                  |                         |
|----------------------------------|-------------------------|
| $\frac{3}{4}$ cup brown sugar    | $\frac{1}{4}$ cup cream |
| $\frac{1}{2}$ cup butter, melted | 1 cup coconut           |

Combine all ingredients, blend well. Frost cake, return to hot oven or broiler to brown.

## ORANGE AND DATE CAKE

- |                             |                             |
|-----------------------------|-----------------------------|
| $\frac{1}{2}$ cup butter    | 1 teaspoon baking powder    |
| 1 cup brown sugar           | $\frac{1}{4}$ teaspoon salt |
| 2 eggs, well beaten         | $\frac{3}{4}$ cup sour milk |
| 2 cups cake flour           | 1 cup dates                 |
| $\frac{1}{2}$ teaspoon soda | 1 whole orange              |

Cream butter and sugar thoroughly, add eggs. Sift dry ingredients together three times, add alternately with sour milk and ground dates and orange. Bake in buttered loaf pan in a moderate oven (350° F.) 50 to 60 minutes.

## PEANUT BUTTER CAKE

- |                                  |                                 |
|----------------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter         | 1 $\frac{1}{4}$ cups cake flour |
| 1 $\frac{1}{2}$ cups brown sugar | $\frac{1}{2}$ teaspoon salt     |
| $\frac{1}{2}$ cup peanut butter  | 2 teaspoons baking powder       |
| 1 teaspoon vanilla               | $\frac{3}{4}$ cup milk          |
| 2 eggs, beaten                   |                                 |

Cream butter and sugar, add peanut butter and cream again. Add vanilla and eggs, beat well. Add sifted dry ingredients alternately with milk. Bake in buttered pan (8-inch) in a moderate oven (350° F.) 50 minutes.

### Cream Cheese Frosting

- |                                            |                         |
|--------------------------------------------|-------------------------|
| 3 ounces ( $\frac{1}{2}$ cup) cream cheese | 1 teaspoon vanilla      |
| 2 $\frac{1}{2}$ cups confectioners' sugar  | $\frac{1}{4}$ cup cream |

Combine all ingredients, blend thoroughly. Spread on cake.

## POUND CAKE

- |                         |                                                             |
|-------------------------|-------------------------------------------------------------|
| 1 cup butter            | 3 cups flour (reserve some for dusting fruit and nut meats) |
| 2 cups sugar            | 3 teaspoons baking powder                                   |
| Juice of 1 lemon        | 1 cup milk                                                  |
| Rind of 1 lemon, grated | 1 cup seedless raisins                                      |
| 10 egg yolks            | 1 $\frac{1}{2}$ cups pecan meats, chopped                   |
| 1 teaspoon salt         |                                                             |

(Continued on next page)

Cream butter and sugar thoroughly. Add lemon juice and rind. Add egg yolks, two or three at a time, beating until light and creamy. Add sifted dry ingredients alternately with milk. Add raisins and nut meats dusted with flour. Bake in a buttered tube pan (10-inch) in a moderately slow oven (325° F.) 1½ to 1¾ hours.

### PUMPKIN CAKE

|                           |                                         |
|---------------------------|-----------------------------------------|
| ½ cup butter              | ¼ teaspoon soda                         |
| ½ cup sugar               | 3 teaspoons baking powder               |
| 1 cup brown sugar         | ¼ teaspoon salt                         |
| 2 eggs, well beaten       | ½ cup sour milk                         |
| ¾ cup pumpkin             | ¾ cup nut meats, chopped and<br>floured |
| 2 tablespoons maple syrup |                                         |
| 2 cups cake flour         |                                         |

Cream butter and sugar thoroughly, add eggs, add pumpkin and syrup, mix thoroughly. Sift dry ingredients together three times, add alternately with milk. Add nut meats. Bake in buttered pan (8x12x2 inches) in a moderate oven (350° F.) 30 to 40 minutes.

### SALTED PEANUT CAKE

|                    |                              |
|--------------------|------------------------------|
| ½ cup butter       | ½ teaspoon baking powder     |
| 1 cup sugar        | ¼ teaspoon soda              |
| 1 teaspoon vanilla | ¾ cup sour milk              |
| 2 eggs             | 1 cup salted peanuts, ground |
| 1½ cups cake flour |                              |

Cream butter and sugar thoroughly, add vanilla and eggs. Sift dry ingredients together three times, add alternately with sour milk, mix well. Add ¾ cup peanuts. Bake in buttered pan in a moderate oven (350° F.) 30 to 40 minutes. Spread remaining salted peanuts on top of frosting.

### SOUR CREAM CAKE

|                         |                    |
|-------------------------|--------------------|
| ¼ cup butter            | 1½ cups cake flour |
| 1 cup sugar             | ½ teaspoon salt    |
| 2 eggs, slightly beaten | ½ teaspoon soda    |
| Rind of 1 lemon, grated | 1 cup sour cream   |

Cream butter and sugar thoroughly, add eggs, beat. Add lemon rind. Sift dry ingredients together three times, add alternately with cream, beat half a minute. Pour in buttered pan (8x11 inches) or in two layers. Bake in a moderate oven (350° F.) 30 to 40 minutes.

### SPICE CAKE

|                     |                          |
|---------------------|--------------------------|
| ½ cup butter        | 1 teaspoon allspice      |
| 1 cup brown sugar   | ½ teaspoon baking powder |
| 2 eggs, well beaten | ½ teaspoon soda          |
| 1½ cups cake flour  | 1 cup sour milk          |
| 1 teaspoon cinnamon | ½ cup raisins            |
| 1 teaspoon cloves   | ½ cup nut meats          |

*(Continue on next page)*

Blend butter and sugar, add eggs. Sift dry ingredients together three times, add alternately with milk. Add raisins and nut meats, stir thoroughly but do not beat. Pour in buttered baking pan. Sprinkle top with:

- |                                |                                     |
|--------------------------------|-------------------------------------|
| $\frac{1}{4}$ cup brown sugar  | $\frac{1}{4}$ cup nut meats, broken |
| $\frac{1}{4}$ cup raisins, cut |                                     |

This forms the frosting. Bake in a moderate oven (350° F.) 40 minutes.

### BUTTERY SPICE CAKE

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter             | $\frac{1}{2}$ teaspoon salt     |
| $1\frac{1}{4}$ cups sugar            | $\frac{1}{4}$ teaspoon cloves   |
| 2 eggs                               | $\frac{1}{2}$ teaspoon cinnamon |
| 2 cups cake flour                    | $\frac{1}{4}$ teaspoon mace     |
| $\frac{1}{2}$ teaspoon soda          | 1 cup sour milk                 |
| $\frac{1}{2}$ teaspoon baking powder |                                 |

Cream butter and sugar thoroughly, add eggs. Sift dry ingredients together three times, add alternately with sour milk. Pour into buttered baking pan (8x11 inches). Bake in a moderate oven (350° F.) 45 minutes.

Note:  $\frac{3}{4}$  cup raisins may be added if desired.

### HONEY SPICE CAKE

- |                     |                     |
|---------------------|---------------------|
| 1 cup butter        | 1 teaspoon soda     |
| 2 cups honey        | 1 teaspoon ginger   |
| 2 eggs, well beaten | 1 teaspoon cinnamon |
| 4 cups flour        | 1 cup sour milk     |

Blend butter and honey, add eggs. Sift dry ingredients together three times, add alternately with sour milk. Bake in buttered pan in a moderately hot oven (375° to 400° F.) 45 minutes.

### SOUR CREAM SPICE CAKE

- |                             |                                      |
|-----------------------------|--------------------------------------|
| $\frac{1}{2}$ cup butter    | 1 teaspoon allspice                  |
| 2 cups brown sugar          | 1 teaspoon cinnamon                  |
| 3 egg yolks                 | $\frac{1}{2}$ teaspoon baking powder |
| 2 cups cake flour           | $\frac{1}{2}$ teaspoon soda          |
| $\frac{1}{4}$ teaspoon salt | 1 cup sour cream                     |
| 1 teaspoon cloves           | 3 egg whites                         |

Cream butter and brown sugar thoroughly, add egg yolks, beat thoroughly. Sift dry ingredients together three times, add alternately with sour cream. Fold in stiffly beaten egg whites. Bake in buttered pan in a moderate oven (350° F.) 45 to 50 minutes.

### UPSIDE DOWN CAKE

- |                                  |                           |
|----------------------------------|---------------------------|
| $\frac{1}{4}$ cup butter         | 2 egg yolks               |
| 1 cup sugar                      | $1\frac{1}{2}$ cups flour |
| $\frac{1}{2}$ teaspoon flavoring | 2 teaspoons baking powder |

*(Flavoring may be omitted)*

- 3/4 cup milk
- 2 egg whites
- 2 tablespoons butter

- 1 cup brown sugar
- Pineapple, sliced or diced

Cream butter and sugar thoroughly, add flavoring and egg yolks. Sift dry ingredients together three times, add alternately with milk. Fold in stiffly beaten egg whites. Put butter in bottom of heavy frying pan or square baking pan (8x8 inches), melt, add brown sugar and stir until blended. Arrange pineapple over sugar. Pour cake batter over pineapple. Bake in a moderate oven (350° F.) 25 to 30 minutes. Turn upside down on cake plate immediately.

### WHIPPED CREAM CAKE

- |                            |                           |
|----------------------------|---------------------------|
| 1 cup whipping cream       | 1/2 teaspoon vanilla      |
| 2 eggs, well beaten        | 1 1/2 cups cake flour     |
| 1 cup sugar                | 2 teaspoons baking powder |
| 1/4 teaspoon lemon extract | 1/4 teaspoon salt         |

Whip cream until it holds shape, fold in eggs and sugar, mix lightly, add lemon extract and vanilla. Add sifted dry ingredients. Bake in two buttered layer pans in a moderate oven (375° F.) 25 to 30 minutes. Put layers together with whipped cream.

### *Drops and Cookies*

#### BANANA DROP COOKIES

- |                           |                          |
|---------------------------|--------------------------|
| 1 cup butter              | 1 teaspoon baking powder |
| 1 cup sugar               | 1 teaspoon soda          |
| 2 eggs, well beaten       | 3/4 cup sour cream       |
| 1 1/2 cups banana, mashed | 1/4 cup walnut meats     |
| 3 cups flour              |                          |

Cream butter and sugar thoroughly, add eggs and bananas. Add sifted dry ingredients alternately with cream, add nuts. Drop by teaspoonfuls on buttered baking sheet. Bake in a moderate oven (350° F.) 12 to 15 minutes.

#### CHOCOLATE DROP COOKIES

- |                             |                        |
|-----------------------------|------------------------|
| 1/2 cup butter              | 1 teaspoon cinnamon    |
| 1 cup brown sugar           | 1/4 teaspoon salt      |
| 2 squares chocolate, melted | 3/2 teaspoon soda      |
| 2 eggs, beaten              | 1/2 cup milk           |
| 1/4 teaspoon vanilla        | 1 cup nut meats        |
| 1 1/2 cups flour            | 1 cup raisins or dates |

Cream butter and sugar thoroughly, add chocolate, eggs, and vanilla: mix thoroughly. Add sifted dry ingredients alternately with milk, stir until well blended. Add nut meats and fruit. Drop by teaspoonfuls, two inches apart, on buttered baking sheet. Bake in a moderate oven (350° F.) 12 to 15 minutes.



*Grand Total ... recipe on page 21.*

### FRUIT COOKIES

- |                                                  |                                             |
|--------------------------------------------------|---------------------------------------------|
| $\frac{1}{2}$ cup butter                         | $\frac{1}{2}$ teaspoon soda                 |
| 1 cup brown sugar                                | $\frac{1}{4}$ cup thick sour milk           |
| 1 egg, beaten                                    | $\frac{3}{4}$ cup pecans, broken            |
| $1\frac{1}{4}$ cups flour (reserve small amount) | $\frac{3}{4}$ cup candied cherries, chopped |
| $\frac{1}{2}$ teaspoon salt                      | $\frac{3}{4}$ cup dates, chopped            |

Cream butter and sugar thoroughly, add egg. Add sifted dry ingredients alternately with sour milk, add nuts and fruit with last addition of flour. Drop by teaspoonfuls on buttered baking sheet. If desired, place a pecan on each cookie. Bake in a moderate oven (350° F.) 12 to 15 minutes.

### SOFT GINGER COOKIES

(5 dozen cookies)

- |                                   |                     |
|-----------------------------------|---------------------|
| $\frac{3}{4}$ cup evaporated milk | 3 cups sifted flour |
| $\frac{3}{4}$ tablespoon vinegar  | 2 teaspoons soda    |
| 1 cup butter                      | 1 teaspoon salt     |
| 1 cup sugar                       | 1 teaspoon ginger   |
| 1 egg                             | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup molasses        |                     |

Combine milk and vinegar. Cream butter and sugar thoroughly. Add egg and molasses. Beat well. Add the soured evaporated milk and blend well. Add sifted dry ingredients. Drop from teaspoon on buttered baking sheet. Bake in a moderate oven (375-400° F.) about 15 minutes.

## OATMEAL COOKIES

(4½ dozen)

- |                       |                                                      |
|-----------------------|------------------------------------------------------|
| 1 cup butter          | 2 teaspoons cinnamon                                 |
| 1½ cups brown sugar   | ¾ cup sour milk                                      |
| 2 eggs or 6 egg yolks | 2 cups rolled oats                                   |
| 2 cups flour          | ½ cup nut meats, broken<br>(preferably hickory nuts) |
| 1 teaspoon salt       | 1 cup raisins, coarsely ground                       |
| 1 teaspoon soda       |                                                      |

Cream butter and sugar thoroughly, add eggs, beat well. Add sifted dry ingredients alternately with sour milk. Mix oats, nut meats, and raisins together, add. Drop from teaspoon on buttered cookie sheet. Bake in a moderate oven (350° F.) 12 to 15 minutes.

## Refrigerator Cookies

### BUTTERSCOTCH REFRIGERATOR COOKIES

- |                     |                          |
|---------------------|--------------------------|
| 1½ cups butter      | 3½ to 4 cups flour       |
| 1½ cups brown sugar | 1 teaspoon baking powder |
| 3 eggs, beaten      | ½ teaspoon soda          |
| 2 teaspoons vanilla | ¾ teaspoon salt          |

Cream butter and sugar thoroughly. Add eggs and vanilla. Add sifted dry ingredients to make a dough. Chill. Shape into two rolls, 2 or 3 inches thick. Wrap in waxed paper, chill. Slice when firm. Bake on buttered cookie sheet in a moderately hot oven (375° F.) 10 to 12 minutes.

*1 pinch flour take see recipe on page 44.*



## COTTAGE CHEESE REFRIGERATOR COOKIES

- |                      |                           |
|----------------------|---------------------------|
| 1½ cup butter        | 2 teaspoons baking powder |
| ¼ cup cottage cheese | ½ cup sugar               |
| 1½ cups flour        | ½ teaspoon salt           |

Blend butter and cheese thoroughly. Gradually add sifted dry ingredients. Form into a loaf or roll, chill overnight, slice thin. Bake on buttered baking sheet in a moderate oven (350° F.) 10 minutes, or until delicately browned.

## NUT REFRIGERATOR COOKIES

- |                         |                          |
|-------------------------|--------------------------|
| 1 cup butter            | 4 cups flour             |
| 2 cups brown sugar      | ½ teaspoon soda          |
| 1 teaspoon vanilla      | 1 teaspoon baking powder |
| 2 eggs, beaten          | ½ teaspoon salt          |
| 1 cup nut meats, broken |                          |

Cream butter and sugar, add vanilla and eggs, add nut meats. Add sifted dry ingredients, mix well. Form into one long roll, wrap in waxed paper, chill overnight. Cut in thin slices. Bake on buttered cookie sheet in a moderately hot oven (375° F.) 10 to 15 minutes.

## PEANUT ICE BOX COOKIES

- |                    |                        |
|--------------------|------------------------|
| 1 cup butter       | 2 cups flour           |
| 2 cups brown sugar | ½ teaspoon soda        |
| 2 eggs, beaten     | 1 cup peanuts, chopped |

Cream butter and sugar. Add eggs. Add sifted dry ingredients, mix thoroughly. Add peanuts. Chill dough. Form in small rolls. Chill until firm, slice. Bake on buttered cookie sheet in a moderately hot oven (375° F.) 12 to 15 minutes.

## Roll'd Cookies

### SUGAR COOKIES

(5 dozen)

- |                                                 |                              |
|-------------------------------------------------|------------------------------|
| 1 cup butter                                    | 5 cups flour (approximately) |
| 2 cups sugar                                    | ½ teaspoon soda              |
| ½ teaspoon lemon extract or orange peel, grated | 2 teaspoons baking powder    |
| 3 eggs, slightly beaten                         | ½ teaspoon nutmeg            |
|                                                 | 1 cup sour cream             |

Blend butter and sugar, add flavoring and eggs. Add sifted dry ingredients alternately with sour cream. Chill, roll and cut. Bake on buttered cookie sheets in a moderately hot oven (375° F.) 10 to 12 minutes.

### ROLLED GINGER COOKIES

(7 dozen)

- |                   |                     |
|-------------------|---------------------|
| 1 cup butter      | ½ teaspoon salt     |
| 1 cup sugar       | 1 teaspoon cinnamon |
| 1 cup molasses    | 1 teaspoon ginger   |
| 4½ cups flour     | ¾ cup sour milk     |
| 1½ teaspoons soda |                     |

Cream butter and sugar thoroughly, add molasses, beat thoroughly. Add sifted dry ingredients alternately with sour milk. Chill, roll thin, cut. Bake on buttered cookie sheet in a moderate oven (350° F.) 10 to 15 minutes.

## SORGHUM COOKIES

(7 dozen)

|               |                               |
|---------------|-------------------------------|
| 1 cup butter  | 3½ cups flour (approximately) |
| 1 cup sorghum | 1 teaspoon soda               |
| ½ cup sugar   | 1 teaspoon ginger             |
| 2 eggs        |                               |

Combine butter, sorghum, and sugar; place over fire until melted; cool. Add eggs, beat well. Add sifted dry ingredients, mix. Chill. Roll and cut. Bake on buttered cookie sheet in a moderate oven (350° to 375°) 18 to 20 minutes.

## Miscellaneous Cookies

### BERLINER KRANSER

(4 dozen)

|                    |                 |
|--------------------|-----------------|
| 1 cup butter       | 4 raw egg yolks |
| 1 cup sugar        | 4 cups flour    |
| 4 cooked egg yolks | ½ cup cream     |

Cream butter and sugar thoroughly. Put cooked yolks through sieve, combine with raw yolks, add to creamed mixture. Add sifted flour alternately with cream. Use cookie press or cut with cookie cutter. Bake in a hot oven (425° F.) 8 to 10 minutes.

### FRUIT CENTER CHEESE Dainties

(18 to 20)

|                        |                       |
|------------------------|-----------------------|
| ¾ cup butter           | 2½ cups flour         |
| 1½ cups cottage cheese | ½ to ½ cup cold water |

Combine all ingredients as for pie crust. Chill dough for an hour. Roll, cut in rectangles, fill with fruit (preferably applesauce, dates, or apricots). Fold in half, pinch edges together with fingers. Bake in a hot oven (400° F.) 15 to 20 minutes. While hot, frost with butter frosting (optional).

*Fruit Center Cheese Dainties — see recipe on this page.*



## BROWNIES

(2 dozen)

- |                     |                   |
|---------------------|-------------------|
| 1 cup butter        | ½ cup cocoa       |
| 2 cups sugar        | 2 cups cake flour |
| 1 teaspoon vanilla  | 1 cup nut meats   |
| 2 eggs, well beaten |                   |

Cream butter and sugar thoroughly, add vanilla and eggs. Add combined cocoa and flour, beat well. Add nut meats. Bake in buttered baking pans in a moderate oven (350° F.) 20 to 25 minutes. Cool, cut in squares or strips before removing from pan.

## KRANSEKAKER

- |                                 |                        |
|---------------------------------|------------------------|
| 2 hard-cooked egg yolks, mashed | 1 cup butter, softened |
| 2 raw egg yolks                 | 3½ cups flour          |
| ½ cup sugar                     | Egg white              |

Blend raw and cooked egg yolks. Add sugar, then butter; mix well. Add flour; knead. Form into rings, dip into slightly beaten egg white, dip in sugar and nut meats. Bake in a moderately slow oven (300° F.) 15 minutes, or until light brown.

## KRINGEL

(5 dozen)

- |                     |                  |
|---------------------|------------------|
| 2 cups butter       | Flavoring        |
| 1 cup sugar         | Egg white        |
| 6 egg yolks, beaten | Granulated sugar |
| 6 cups flour        |                  |

Cream butter and sugar, add egg yolks. Add flour and flavoring. Chill, roll, cut in strips ½ inch wide and 3 to 4 inches long. Roll and cross like a Christmas wreath. Dip in egg white and sugar. Bake in a moderate oven (350° F.) until light brown.

## SCOTCH SHORT BREAD

- |               |                   |
|---------------|-------------------|
| 5 cups flour  | 1 cup brown sugar |
| 2 cups butter |                   |

Cream butter, add sugar and flour. Mold ingredients into a ball of dough. Pat and roll dough ¼ inch thick, cut into diamonds or squares. (These may be cut into assorted shapes and decorated if desired.) Place on a baking sheet and bake at 325° F. about 30 minutes or until very light brown.

## SPRITZ BAKELSE

- |                                    |                           |
|------------------------------------|---------------------------|
| 1 cup butter                       | 2½ cups flour             |
| ¾ cup sugar                        | Pinch of salt             |
| 3 egg yolks or 1 whole egg, beaten | ½ teaspoon baking powder  |
|                                    | ½ teaspoon almond extract |

Cream butter and sugar thoroughly, add eggs. Add sifted dry ingredients. Chill. Put through cookie press in various patterns. Bake in a moderate oven (350° F.) 10 to 12 minutes.

## Doughnuts

### BAKED FRENCH BREAKFAST DOUGHNUTS

(12 to 18 doughnuts)

|                                        |                               |
|----------------------------------------|-------------------------------|
| 5 tablespoons butter                   | $\frac{1}{4}$ teaspoon nutmeg |
| $\frac{1}{2}$ cup sugar                | $\frac{1}{2}$ cup milk        |
| 1 egg, beaten                          | 6 tablespoons butter, melted  |
| $1\frac{1}{2}$ cups flour              | $\frac{1}{2}$ cup sugar       |
| $2\frac{1}{4}$ teaspoons baking powder | 1 teaspoon cinnamon           |
| $\frac{1}{2}$ teaspoon salt            |                               |

Cream butter and sugar thoroughly. Add egg, mix well. Add sifted dry ingredients alternately with milk. Fill buttered muffin tins half full. Bake in a moderate oven (350° F.) 20 to 25 minutes. Take out of pan immediately, roll in butter, sugar, and cinnamon.

### BUTTERMILK DOUGHNUTS

(40 doughnuts)

|                                   |                               |
|-----------------------------------|-------------------------------|
| $2\frac{1}{2}$ tablespoons butter | 1 teaspoon soda               |
| $1\frac{1}{2}$ cups sugar         | $\frac{3}{4}$ teaspoon salt   |
| 2 eggs                            | $\frac{1}{2}$ teaspoon ginger |
| 4 cups flour (approximately)      | $\frac{3}{4}$ teaspoon nutmeg |
| 2 teaspoons baking powder         | 1 cup buttermilk              |

Combine butter and sugar, add eggs, beat well. Sift 3 cups flour and remaining dry ingredients together three times; add alternately with buttermilk, mix. Add remaining flour slowly until dough is of right consistency for rolling. Roll, cut, fry in deep fat (365° F.).

### CREAM DOUGHNUTS

(36 to 40 doughnuts)

|                           |                                      |
|---------------------------|--------------------------------------|
| 2 eggs                    | $\frac{1}{2}$ teaspoon nutmeg        |
| 2 egg yolks               | 2 teaspoons salt                     |
| 1 cup sugar               | $\frac{1}{4}$ cup thick cream        |
| 4 cups flour              | $\frac{3}{4}$ cup milk               |
| 6 teaspoons baking powder | $\frac{1}{2}$ teaspoon lemon extract |

Beat eggs and egg yolks together, add sugar gradually. Sift dry ingredients together two times, add alternately with cream, milk, and lemon extract. Pat and roll out  $\frac{7}{8}$  inch thick. Cut with doughnut cutter. Fry in deep fat at 365° to 375° F. until browned. Drain on paper.

### POTATO DOUGHNUTS

(3 dozen)

|                               |                               |
|-------------------------------|-------------------------------|
| 3 tablespoons butter          | 4 teaspoons baking powder     |
| $\frac{3}{4}$ cup sugar       | 1 teaspoon salt               |
| 3 eggs, well beaten           | $\frac{1}{4}$ teaspoon nutmeg |
| 1 cup boiled potatoes, mashed | $\frac{1}{2}$ teaspoon mace   |
| $2\frac{1}{4}$ cups flour     | $\frac{1}{2}$ cup milk        |

Combine butter and sugar, add eggs and potatoes, blending well. Add sifted dry ingredients alternately with milk. Chill, roll, cut. Fry in deep fat at 365° to 375° F.).

## PUNCHKI (Polish Doughnuts)

- |                                         |                           |
|-----------------------------------------|---------------------------|
| 1 cake compressed yeast                 | 1/4 cup sugar             |
| 2 cups scalded milk, cooled to lukewarm | 1/2 teaspoon vanilla      |
| 7 cups flour                            | Rind of 1/2 lemon, grated |
| 4 egg yolks                             | 1 teaspoon salt           |
| 1 egg                                   | 1/4 cup butter, melted    |

Dissolve yeast in milk. Add 2 cups flour. Let stand in warm place about 1/2 hour. Beat egg yolks, egg, sugar, vanilla, lemon rind, and salt together until light, add to first mixture. Add butter. Add remaining flour, beat well. Cover and let rise until double in bulk. Put on floured board, pat until dough is 1/2 inch thick. Cut with doughnut cutter and let rise. Fry in deep hot fat (365° to 375° F.) about 3 minutes.

## BLITZ TORTE (Serves 16)

- |                          |                          |
|--------------------------|--------------------------|
| 1/2 cup butter           | 1 cup cake flour         |
| 1/2 cup sugar            | 1 teaspoon baking powder |
| 1 teaspoon vanilla       | 1/2 teaspoon salt        |
| 4 egg yolks, well beaten | 5 tablespoons milk       |

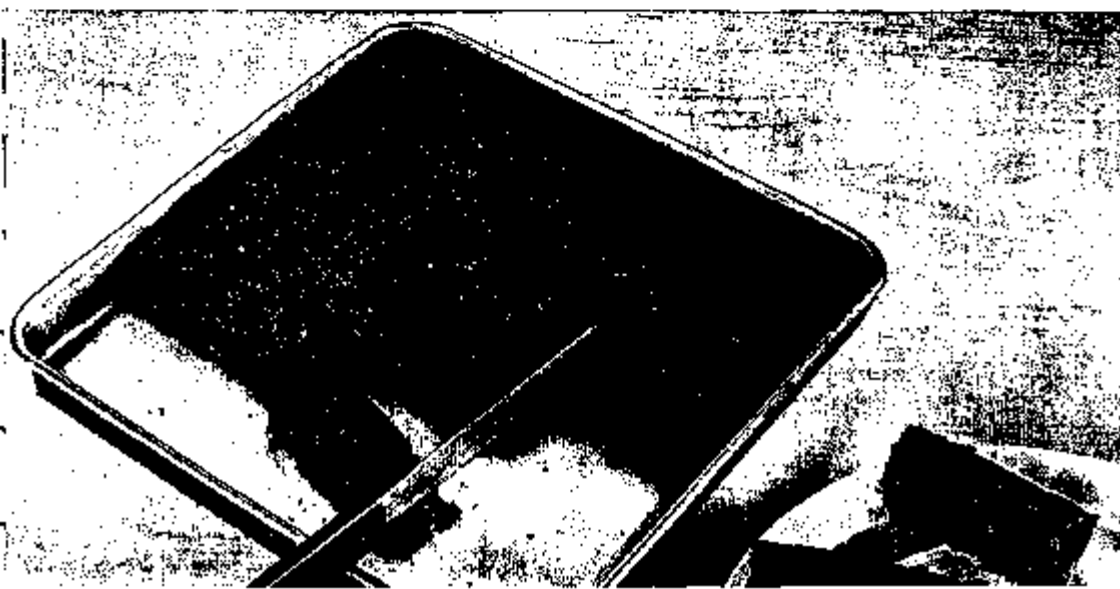
### Topping

- |               |                       |
|---------------|-----------------------|
| 1/4 cup sugar | 1/2 teaspoon cinnamon |
| 4 egg whites  | 1 tablespoon sugar    |

Cream butter and sugar thoroughly, add vanilla. Add egg yolks, beating well. Sift dry ingredients and add alternately with milk. Pour into two cake pans lined with waxed paper. Beat egg whites until stiff, fold in sugar, then spread over cake batter. Sprinkle sugar and cinnamon over top. Bake in moderate oven (350° F.) 30 to 40 minutes. When cool spread custard filling between layers. May be served with whipped cream.

(Continued on next page)

*Illustrations - see recipe on page 19.*



### Custard Filling

|                          |                     |
|--------------------------|---------------------|
| $\frac{1}{2}$ cup sugar  | 2 cups scalded milk |
| 2 tablespoons cornstarch | Almond flavoring    |
| 2 egg yolks, beaten      |                     |

Blend sugar and cornstarch, add egg yolks. Pour milk on this mixture and cook, stirring constantly until thick. Add flavoring. Cool before putting between layers.

### BUTTERMILK TORTE

(Serves 12 to 16)

|                                |                                                       |
|--------------------------------|-------------------------------------------------------|
| $\frac{3}{4}$ cup butter       | 1 teaspoon cinnamon                                   |
| 2 cups brown sugar             | $\frac{1}{4}$ teaspoon cloves                         |
| 1 teaspoon vanilla             | $\frac{1}{4}$ teaspoon salt                           |
| 2 egg yolks                    | $1\frac{1}{4}$ cups buttermilk                        |
| $2\frac{3}{4}$ cups cake flour | 1 cup brown sugar                                     |
| 1 teaspoon soda                | 2 egg whites                                          |
| 1 teaspoon baking powder       | $\frac{1}{4}$ to $\frac{1}{2}$ cup nut meats, chopped |

Cream butter and sugar thoroughly, add vanilla and egg yolks, mix well. Sift dry ingredients together three times, add alternately with buttermilk, mix until smooth. Pour into buttered and floured torte pan. Combine brown sugar and stiffly beaten egg whites slowly. Spread on batter, sprinkle with nut meats. Bake in a moderate oven (350° F.) 35 to 45 minutes.

### COTTAGE CHEESE CAKE

(Serves 12 to 16)

|                              |                          |
|------------------------------|--------------------------|
| $\frac{1}{2}$ cup cake flour | $\frac{1}{2}$ cup sugar  |
| 1 teaspoon baking powder     | $\frac{1}{2}$ cup butter |
| $\frac{1}{4}$ teaspoon salt  | 1 egg, slightly beaten   |

Combine all ingredients like pie crust, using egg for liquid. Line a torte pan that is 5 inches deep.

#### Filling

|                                      |                              |
|--------------------------------------|------------------------------|
| $1\frac{1}{2}$ pounds cottage cheese | 2 tablespoons butter, melted |
| $1\frac{1}{2}$ cups sugar            | Rind of 1 lemon, grated      |
| 5 egg yolks                          | Juice of 1 lemon             |
| $\frac{1}{4}$ cup flour              | 5 egg whites                 |
| $\frac{1}{4}$ teaspoon nutmeg        | 2 tablespoons cream          |

Sieve cheese twice. Add sugar, egg yolks, flour, nutmeg, butter, lemon rind, and lemon juice. Fold in stiffly beaten egg whites and cream. Pour into crust. Bake in a hot oven (425° F.) 5 minutes, reduce to moderately slow oven (325° F.) and bake until filling is firm.

### COTTAGE CHEESE TORTE

(Serves 16 to 20)

#### Crust

|                                 |                                  |
|---------------------------------|----------------------------------|
| 30 graham crackers, rolled fine | $\frac{1}{4}$ cup butter, melted |
| 1 cup sugar (scant)             |                                  |

Remove a portion of the crumbs for top. Combine all ingredients, mix well. Press into two long, narrow pans. Bake 5 minutes in moderate oven.

*(Continue on next page)*



#### Filling

|                         |                        |
|-------------------------|------------------------|
| 2 pounds cottage cheese | 5 eggs, beaten         |
| 1 cup sugar             | 1 cup cream            |
| $\frac{1}{4}$ cup flour | $\frac{1}{2}$ cup milk |
| 1 teaspoon vanilla      | Salt                   |

Sieve cottage cheese, add sifted dry ingredients, then vanilla, eggs, combined cream, milk, and salt. Pour into crust, cover with remaining crumbs. Bake in a hot oven (425° F.) 15 minutes, reduce heat to a moderate oven (350° F.), bake until firm.

#### REFRIGERATOR CHEESE CAKE

(Serves 10 to 12)

|                                  |                                 |
|----------------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter, melted | 3 egg yolks                     |
| $\frac{1}{4}$ cup sugar          | 2 cups cream cheese             |
| 2 cups zwieback crumbs, fine     | 3 tablespoons lemon juice       |
| 2 teaspoons cinnamon             | 1 tablespoon lemon rind, grated |
| 2 tablespoons gelatin            | $\frac{1}{4}$ teaspoon salt     |
| $\frac{1}{2}$ cup cold water     | 1 cup whipping cream            |
| $\frac{1}{2}$ cup milk           | 3 egg whites                    |

Blend butter,  $\frac{1}{4}$  cup sugar, crumbs, and cinnamon. Press three-fourths of this mixture on bottom and sides of 9-inch spring form pan. Soften gelatin in  $\frac{1}{2}$  cup water 5 minutes. Cook egg yolks, remaining sugar, and milk in double boiler, stirring constantly until mixture coats spoon. Add gelatin and stir until dissolved. Add gradually to cream cheese; add lemon juice, rind, and salt, beat thoroughly. Cool. When mixture begins to thicken beat several minutes with egg beater. Whip cream, fold in stiffly beaten egg whites, blend thoroughly. Pour over crumbs. Sprinkle remaining crumbs over top. Chill until firm.

# CHEESE

*Main Dishes*



### ARMENIAN BEAURACK

- |                           |                              |
|---------------------------|------------------------------|
| 3 cups flour              | 2 eggs                       |
| 3 teaspoons baking powder | $\frac{1}{4}$ cup milk       |
| 1 teaspoon salt           | 6 tablespoons butter, melted |

Sift dry ingredients. Place eggs in center of dry ingredients. Combine milk and butter and pour over egg. Blend all ingredients thoroughly. Knead until dough is smooth. Flour hands, shape dough into size of a walnut. Roll to  $\frac{1}{4}$  inch thickness on a lightly floured board.

#### Filling

- |                                                  |                             |
|--------------------------------------------------|-----------------------------|
| 4 cups Wisconsin Natural<br>Brick Cheese, grated | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup parsley, chopped               | 3 eggs, beaten              |

Combine all ingredients. Put four tablespoons filling over half the dough, bring other half over filled part and press together, shaping edges like pie crust. Fry in deep fat.

### SAVORY SWISS EGGS

(Serves 6)

- |                                                    |                             |
|----------------------------------------------------|-----------------------------|
| 1 cup Wisconsin Natural<br>American Cheese, grated | $\frac{1}{4}$ teaspoon salt |
| 2 tablespoons butter                               | Cayenne pepper              |
| $\frac{1}{4}$ cup cream                            | 1 teaspoon prepared mustard |
|                                                    | 6 eggs, slightly beaten     |

Spread cheese over bottom of shallow, well buttered baking dish. Dot with butter. Combine cream, salt, pepper, and mustard, pour half of this mixture over cheese. Pour eggs into baking dish. Cover with remaining cream mixture. Bake in a moderate oven (350° F.) 25 to 30 minutes. Serve at once.

### CORNMEAL SOUFFLE

(Serves 6)

- |                               |                                                     |
|-------------------------------|-----------------------------------------------------|
| $1\frac{1}{2}$ cups milk      | 2 cups Wisconsin Natural<br>American Cheese, grated |
| 1 teaspoon salt               | 3 egg yolks, well beaten                            |
| 3 tablespoons yellow cornmeal | 3 egg whites                                        |

(Continue on next page)



*Visuals: Remains - see recipe on page 59*

Scald milk in double boiler, add salt and cornmeal. Cook until mixture thickens, stirring constantly. Remove from fire, add cheese, stir until well blended. Add slowly to egg yolks, stirring constantly, fold in stiffly beaten egg whites. Put in buttered casserole (2-quart) set in a pan of hot water. Bake in a moderate oven (350° F.) 50 to 60 minutes.

#### CHEESE FONDUE

(Serves 6 to 8)

- |                                                  |                      |
|--------------------------------------------------|----------------------|
| 1 cup milk, scalded                              | ½ teaspoon mustard   |
| 1 cup cream                                      | ½ teaspoon salt      |
| 2 eggs, well beaten                              | 2 cups bread crumbs  |
| 2 cups Wisconsin Natural American Cheese, grated | 2 tablespoons butter |

Combine first 3 ingredients; add cheese, mustard, and salt. Stir in bread crumbs. Pour into buttered casserole, set in hot water. Dot with butter. Bake in a moderate oven (350° F.) 40 to 50 minutes.

#### CHEESE FRENCH TOAST

(Serves 6)

- |                                                         |                 |
|---------------------------------------------------------|-----------------|
| 3 slices Wisconsin Natural American Cheese (4x4 inches) | 3 eggs, beaten  |
| 6 slices whole-wheat bread, buttered                    | ¼ cup milk      |
|                                                         | ¼ teaspoon salt |

Make sandwiches from bread and cheese, cut in half, fasten together with toothpicks. Dip in combined egg, milk, and salt. Fry in butter to a delicate brown.

#### CHEESE RING

(Serves 6 to 8)

- |                      |                                                 |
|----------------------|-------------------------------------------------|
| 2 tablespoons butter | 1 cup milk                                      |
| 2 tablespoons flour  | 1 cup Wisconsin Natural American Cheese, grated |

*(Continued on page 59)*

1 cup Wisconsin Natural  
Swiss Cheese, grated

4 eggs  
½ teaspoon salt  
Dash cayenne pepper

Make white sauce with butter, flour, and milk. Add cheese, stir until cheese is melted. Add eggs, one at a time. Season with salt and pepper. Pour into buttered ring mold (8½ inches in diameter, 2½ inches deep). Set in hot water and bake in a moderate oven (350° F.) 40 to 50 minutes. Turn mold out when ring is firm. Fill center with prepared vegetables or creamed fish combinations. Garnish with paprika or parsley.

### BAKED CHEESE AND SHRIMP CUSTARD

(Serves 6)

|                                                    |                     |
|----------------------------------------------------|---------------------|
| 4 slices buttered bread (crusts<br>may be removed) | 1 cup cooked shrimp |
| ½ pound Wisconsin Natural<br>American Cheese       | 2 eggs, beaten      |
|                                                    | 1½ cups milk        |
|                                                    | ⅓ teaspoon salt     |

Cut bread into 1-inch squares. Cut cheese into small pieces. Arrange layers of bread, shrimp, and cheese in buttered casserole. Combine eggs, milk, and salt. Pour over contents of casserole. Place casserole in pan of hot water and bake in a moderately slow oven (325° F.) 1 hour.

### CHEESE-HAM MEDLEY

(Serves 4)

|                                                        |                                       |
|--------------------------------------------------------|---------------------------------------|
| 2 tablespoons butter                                   | 1 cup boiled or baked ham,<br>chopped |
| 2 tablespoons flour                                    | ½ teaspoon salt                       |
| 1 cup milk                                             | ½ teaspoon pepper                     |
| 1 cup Wisconsin Natural<br>American Cheese, finely cut | Paprika                               |

Make white sauce with butter, flour, and milk. Add cheese, stir until melted. Add ham and seasonings. Serve hot over rice.

### MACARONI WITH CHEESE AND OLIVE SAUCE

*See full color illustration on page 54*

(Serves 6)

|                      |                                                     |
|----------------------|-----------------------------------------------------|
| 2 cups macaroni      | 2 cups Wisconsin Natural<br>American Cheese, grated |
| 4 tablespoons butter | 1 teaspoon salt                                     |
| 3 tablespoons flour  | ¼ teaspoon pepper                                   |
| 2½ cups milk         | ½ to 1 cup stuffed olives, sliced                   |

Cook macaroni. Make white sauce with butter, flour, and milk. Add cheese (reserving enough for garnishing) and salt and pepper; stir until cheese is melted. Add olives. Arrange macaroni on warm serving plate and pour sauce over it. Garnish with cheese. Serve with grilled tomatoes on buttered toast rounds.

## MACARONI WITH CORNED BEEF

(Serves 6 to 8)

- |                            |                                                 |
|----------------------------|-------------------------------------------------|
| 2½ cups macaroni           | 2 cups milk                                     |
| ½ 12-ounce can corned beef | 1 cup Wisconsin Natural American Cheese, grated |
| 2 tablespoons butter       | Buttered crumbs                                 |
| ¼ cup flour                |                                                 |

Cook macaroni in salted water. Arrange alternate layers of macaroni and beef in buttered baking dish. Make a white sauce with butter, flour, and milk; melt cheese in sauce. Pour over macaroni and meat. Sprinkle with crumbs and bake in a moderate oven (350° F.) 20 minutes.

## SPAGHETTI DE LUXE

(Serves 8)

- |                              |                                                  |
|------------------------------|--------------------------------------------------|
| 2 cups spaghetti             | ¼ cup mushrooms                                  |
| 1 tablespoon butter          | 1 No. 1 can tomato soup                          |
| 1 onion, finely cut          | 2 cups Wisconsin Natural American Cheese, grated |
| 1 green pepper, finely cut   |                                                  |
| ¼ cup stuffed olives, sliced |                                                  |

Cook spaghetti. Melt butter in pan, add onion, pepper, olives, mushrooms, and soup; heat. Add cheese, stir until melted. Pour over spaghetti. Bake in buttered casserole in a moderate oven (350° F.) 30 minutes.

*Spaghetti De Luxe -- see recipe above.*



## NOODLES ROMANOFF

(Serves 6)

|                                         |                                                             |
|-----------------------------------------|-------------------------------------------------------------|
| $\frac{1}{2}$ cup noodles               | 2 teaspoons Worcestershire sauce                            |
| 1 cup cottage cheese                    | Dash Tabasco sauce or red pepper                            |
| 1 cup sour cream                        | $\frac{1}{2}$ teaspoon salt                                 |
| $\frac{1}{4}$ cup onion, finely chopped | $\frac{1}{2}$ cup Wisconsin Natural American Cheese, grated |
| 1 clove garlic, finely cut              |                                                             |

Cook noodles. Add cottage cheese, cream, onion, garlic, Worcestershire sauce, pepper, and salt. Place in buttered baking dish (8-inch). Bake in a moderate oven (350° F.) 30 minutes. Remove from oven, sprinkle with cheese, return to oven for 10 minutes.

## RICE LOAF WITH MUSHROOM SAUCE

(Serves 6)

|                                                               |                                         |
|---------------------------------------------------------------|-----------------------------------------|
| $1\frac{1}{2}$ cups cooked rice                               | 1 cup hot milk                          |
| $1\frac{1}{2}$ cups Wisconsin Natural American Cheese, grated | $\frac{1}{2}$ teaspoon onion, chopped   |
| $\frac{1}{4}$ cup butter, melted                              | $\frac{1}{2}$ teaspoon parsley, chopped |
| 3 eggs, slightly beaten                                       | 1 teaspoon green pepper, minced         |
| $\frac{1}{2}$ cup bread crumbs                                | $\frac{1}{2}$ teaspoon salt             |

Combine and mix all ingredients. Put in a buttered loaf pan, set in hot water, bake in a moderate oven (350° F.) 1 hour. Serve with hot mushroom sauce.

### Mushroom Sauce

|                         |                                             |
|-------------------------|---------------------------------------------|
| 2 tablespoons butter    | $\frac{1}{2}$ teaspoon salt                 |
| 2 tablespoons flour     | $\frac{1}{2}$ cup mushroom liquor           |
| $\frac{1}{2}$ cup milk  | $\frac{1}{2}$ cup canned mushrooms, drained |
| $\frac{1}{2}$ cup cream |                                             |

Melt butter, add flour, stir until smooth paste. Add milk, cream, salt, and liquor, stirring constantly. Add mushrooms.

## RICE MOLDS

(Serves 6)

|                    |                                                 |
|--------------------|-------------------------------------------------|
| 2 eggs, beaten     | 1 cup Wisconsin Natural American Cheese, grated |
| 1 cup milk         | $\frac{1}{2}$ teaspoon salt                     |
| 1 cup rice, cooked | $\frac{1}{2}$ teaspoon pepper                   |

Combine all ingredients and mix thoroughly. Pour into buttered loaf pan or custard cups. Place in pan of hot water and bake in a moderate oven (350° F.) 30 to 45 minutes.

# C ONFECTIONS



## APRICOT CANDY ROLL

- |                               |                                                        |
|-------------------------------|--------------------------------------------------------|
| 3 cups sugar                  | 2 teaspoons vanilla                                    |
| 1 cup cream                   | $\frac{1}{2}$ cup chopped nut meats,<br>finely chopped |
| 1 cup dried apricots, chopped |                                                        |
| $\frac{1}{2}$ teaspoon salt   |                                                        |

Combine sugar, cream, apricots, and salt. Boil to soft ball stage (236° F.). Cool to lukewarm. Add flavoring and nut meats. Beat until stiff enough to knead. Put on board. Knead until smooth. Shape into roll. Chill. Slice.

## CARAMELS

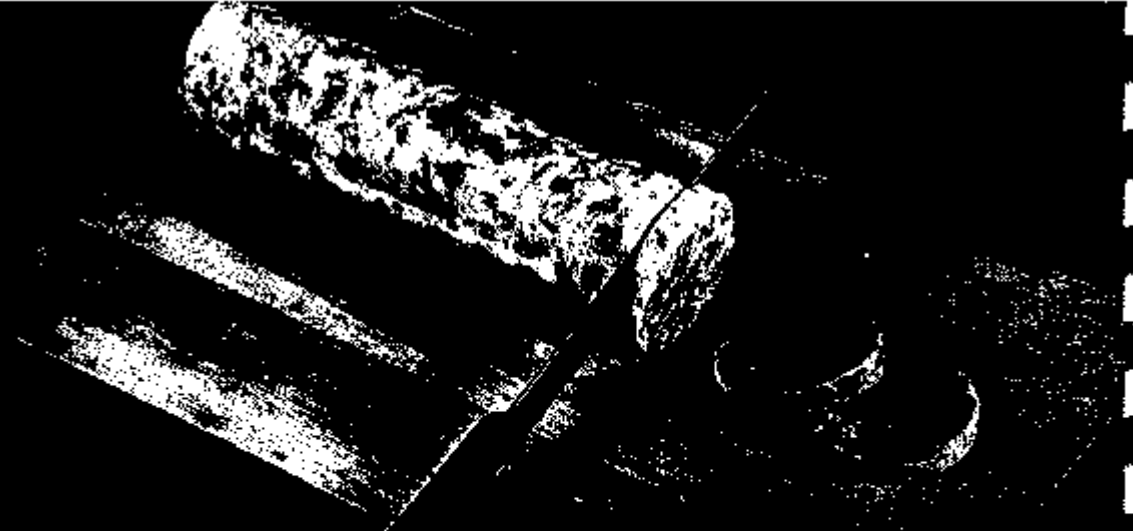
- |                                        |                          |
|----------------------------------------|--------------------------|
| 2½ cups sugar                          | 2½ cups cream            |
| $\frac{3}{4}$ cup corn syrup           | 1 teaspoon vanilla       |
| $\frac{1}{2}$ teaspoon cream of tartar | $\frac{1}{2}$ cup butter |

Combine first 4 ingredients. Boil, stirring constantly, to hard ball stage (246° to 248° F.). Add vanilla and butter. Pour into buttered pans, when nearly cold cut into squares. Wrap in waxed paper.

## ENGLISH TOFFEE

- |                |                             |
|----------------|-----------------------------|
| 2 cups almonds | 5 tablespoons water         |
| 1 cup sugar    | $\frac{1}{2}$ teaspoon salt |
| 1 cup butter   | Sweet chocolate             |

Blanch almonds and toast a golden brown in oven. Put half through food chopper and cut remainder into large pieces. Combine sugar, butter, and water, and boil to 300° F. (brittle when dropped in cold water), stirring constantly. Remove from fire, add broken nut meats and pour into buttered pan. Grate sweet chocolate over top and sprinkle generously with chopped nut meats. Cool 10 minutes. Turn upside down on waxed paper and sprinkle with grated chocolate and nut meats.



*Perfect Candy Fudge - see recipe on page 62.*

### BUTTER FUDGE

- |                                        |                          |
|----------------------------------------|--------------------------|
| 2 cups sugar                           | $\frac{1}{2}$ cup butter |
| 1 cup milk                             | 1 teaspoon vanilla       |
| 2 squares chocolate, grated            | 1 cup nut meats, chopped |
| $\frac{1}{2}$ teaspoon cream of tartar |                          |

Combine first 4 ingredients. Boil to soft ball stage ( $234^{\circ}$  to  $236^{\circ}$  F.). Add butter. Cool to lukewarm. Add vanilla. Beat until thick, add nut meats. Pour into buttered pan.

### PEANUT BUTTER FUDGE

- |                                |                             |
|--------------------------------|-----------------------------|
| 2 cups sugar                   | 1 square chocolate, grated  |
| 2 tablespoons white corn syrup | 1 teaspoon butter           |
| $\frac{1}{2}$ teaspoon salt    | 3 tablespoons peanut butter |
| $\frac{1}{4}$ cup milk         | 1 teaspoon vanilla          |

Combine first 4 ingredients in saucepan. Heat, stirring constantly, until sugar dissolves and mixture comes to boiling point. Boil to soft ball stage ( $232^{\circ}$  to  $234^{\circ}$  F.). Remove from fire. Melt chocolate and butter in another saucepan. Pour half of hot syrup over chocolate and butter. Cool to lukewarm ( $110^{\circ}$  F.), without stirring. Add peanut butter and  $\frac{1}{2}$  teaspoon vanilla to remaining syrup. Mix well. Pour at once into buttered pan ( $8 \times 5$  inches). Add  $\frac{1}{2}$  teaspoon vanilla to chocolate mixture. Beat until thick. Spread over first layer.

### SOUR CREAM FUDGE

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| $4\frac{1}{2}$ cups brown sugar | $\frac{1}{2}$ teaspoon vanilla       |
| $\frac{1}{4}$ teaspoon salt     | $\frac{1}{2}$ cup nut meats, chopped |
| 2 cups sour cream               |                                      |

Combine sugar, salt, and cream; cook to soft ball stage ( $236^{\circ}$  F.). Cool to lukewarm, add vanilla. Beat until thick and creamy. Add nut meats. Pour into well-buttered shallow pan.

## LIGHT OPERA CREAMS

(1 $\frac{1}{8}$  pounds)

|                               |                               |
|-------------------------------|-------------------------------|
| 2 cups sugar                  | $\frac{1}{8}$ teaspoon salt   |
| $\frac{3}{4}$ cup cream       | 1 teaspoon vanilla            |
| 1 cup milk                    | 1 cup pecan meats, finely cut |
| 1 tablespoon light corn syrup |                               |

Combine first 5 ingredients. Cook, stirring constantly, to soft ball stage (234° to 236° F.). Remove from fire; cool, without stirring, until lukewarm (110° F.). Add vanilla, beat until creamy. Add pecan meats. Drop by spoonfuls on buttered pan.

## PECAN CRUNCH

|                             |                                               |
|-----------------------------|-----------------------------------------------|
| 1 $\frac{1}{4}$ cups butter | 1 teaspoon soda                               |
| 2 $\frac{3}{4}$ cups sugar  | $\frac{1}{2}$ cup pecan meats, finely chopped |
| $\frac{1}{2}$ cup water     | 1 $\frac{1}{2}$ cups pecan meats, broken      |
| $\frac{1}{2}$ teaspoon salt | Milk chocolate                                |
| 1 tablespoon cider vinegar  |                                               |

Combine first 5 ingredients, bring slowly to a boil, stirring occasionally. Boil to 290° F., without stirring, until very brittle when dropped in cold water. Mix soda with pecan crumbs, add with pecan meats to boiled mixture, stirring only enough to blend. Pour,  $\frac{1}{8}$  inch thick, into buttered pan. When slightly cooled mark into squares. Cover top with thin layer of melted milk chocolate. Break into pieces when cool.

## PENOCHE

|                                |                           |
|--------------------------------|---------------------------|
| 2 cups brown sugar             | $\frac{1}{2}$ cup syrup   |
| 2 cups sugar                   | 1 teaspoon vanilla        |
| 2 tablespoons butter           | 1 cup walnuts, broken, or |
| 1 $\frac{1}{4}$ cups rich milk | 1 cup coconut             |

Combine first 5 ingredients. Boil to soft ball stage (234° to 236° F.). Cool, add vanilla. Beat until stiff. Add walnuts or coconut. Pour into buttered pan.

## PLUM PUDDING CANDY

|                      |                                             |
|----------------------|---------------------------------------------|
| 2 cups sugar         | 1 cup raisins, chopped                      |
| 1 cup milk           | $\frac{1}{2}$ cup dates, chopped            |
| 3 tablespoons butter | $\frac{1}{2}$ cup candied cherries, chopped |
| 1 teaspoon vanilla   | $\frac{1}{2}$ cup nut meats, chopped        |

Combine sugar and milk in saucepan. Add butter. Cook until soft ball is formed (234° F.). Cool until lukewarm. Add vanilla, beat until creamy. Add fruit and nut meats. Pour into buttered pan (10 x 10 inches).

# **D**SSERTS

*Fillings*



100

[Serves 4]

- Combine cheese and cream in double boiler, heat slowly, stirring until smooth. Pour over egg yolks, add seasonings. Bake in custard cups, set in hot water, in a moderate oven (325° to 350° F.) until firm. Serve with jelly or preserves.

(Servers 8 to 10)

- Combine bread crumbs,  $\frac{1}{2}$  cup sugar, and butter; line buttered baking dish. Beat egg yolks with remaining sugar, add lemon juice and rind, mace and salt, then cottage cheese and flour blended with milk. Mix all thoroughly and sieve. Add whipped cream and stiffly beaten egg whites. Mix lightly and pour into crumb lined baking dish, sprinkle with nut meats. Set in pan of hot water and bake in a moderate oven (325° to 350° F.) 1 hour. Serve cold with whipped cream or crushed strawberries.

**ONEA COLE**  
(Serves 8 to 10)

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Combine first 4 ingredients. Slowly add hot milk, stirring rapidly. Bake in custard cups or large pan, set in water, in a moderate oven (350° F.) 1 hour.

### PRINCESS CUSTARD

|                                  |                                              |
|----------------------------------|----------------------------------------------|
| 2 large bananas, diced           | 1½ cups milk                                 |
| 1½ teaspoons orange rind, grated | 2 egg yolks, slightly beaten                 |
| 6 tablespoons orange juice       | 2 egg whites                                 |
| 3 tablespoons sugar              | 2 tablespoons sugar                          |
| 2 tablespoons cornstarch         | 3 graham crackers, finely crushed (optional) |
| ¾ teaspoon salt                  |                                              |

Combine bananas, orange rind and orange juice. In a double boiler combine sugar, cornstarch, and salt. Add milk gradually, cook until it thickens. Slowly stir into egg yolks. Cook until thick, about 2 to 3 minutes. Remove from fire, fold in fruit mixture. Chill. Gradually add sugar to stiffly beaten egg whites, fold into custard. Put into sherbet glasses, sprinkle tops with cracker crumbs.

### PRUNE CUSTARD

(Serves 8)

|                         |                              |
|-------------------------|------------------------------|
| 4 eggs, slightly beaten | 2 cups milk, scalded         |
| ¼ cup sugar             | 1 cup cooked prunes, chopped |
| ¼ teaspoon salt         |                              |

Combine eggs, sugar, and salt. Add milk, mix well. Add prunes, sweetened to taste. Pour into buttered molds. Set in pan of warm water. Bake in a moderate oven (350° F.) 45 to 55 minutes.

### ICE CREAMS

#### CARAMEL ICE CREAM

(6 quarts)

|                      |                           |
|----------------------|---------------------------|
| 2 cups sugar         | 2 cups sugar, caramelized |
| ½ teaspoon salt      | 8 teaspoons vanilla       |
| 2 tablespoons flour  | 1 quart cream             |
| 4 cups milk, scalded | 2 quarts milk             |
| 2 eggs, well beaten  |                           |

Combine sugar, salt, and flour, add to milk, cook 20 minutes. Add eggs, cook 3 minutes over hot water. Add caramelized sugar, stir vigorously until sugar is melted into custard. Cool. Add vanilla, cream, and milk. Freeze in ice cream freezer.

#### CHOCOLATE ICE CREAM

(Serves 12)

|                            |                        |
|----------------------------|------------------------|
| 18 marshmallows            | 1½ cups cream, whipped |
| 1 cup milk                 | ½ teaspoon vanilla     |
| 1 square chocolate, grated |                        |

Combine marshmallows and milk, melt over low fire. Cool. Add remaining ingredients, mix. Pour into two refrigerator trays. Freeze, stirring two or three times.

## CHOCOLATE MINT ICE CREAM

(2 quarts)

- |                      |                              |
|----------------------|------------------------------|
| 4 cups milk          | 3 egg yolks, slightly beaten |
| 1 tablespoon gelatin | 3 egg whites, stiffly beaten |
| 2 squares chocolate  | 2 cups cream, whipped        |
| 1 tablespoon flour   | 1 tablespoon vanilla         |
| 1½ cups sugar        | 1 teaspoon mint extract      |
| Few grains salt      |                              |

Scald milk with gelatin and chocolate. Mix sugar, flour, and salt, add to milk mixture, stirring frequently until it begins to thicken. Add part of hot mixture to egg yolks, return to hot mixture, cook 1 minute. Chill until thickened, beat until light. Add egg whites, cream, vanilla, and mint extracts. Pour into refrigerator tray, freeze, about ¾ hour. Beat until smooth.

## COTTAGE CHEESE ICE CREAM

- |                      |                              |
|----------------------|------------------------------|
| 2 egg yolks, beaten  | 1 cup cottage cheese, sieved |
| 1 cup sugar          | 2 cups rich milk             |
| 2 cups milk, scalded | ½ teaspoon vanilla           |

Combine egg yolks, sugar, and milk. Cook over hot water until consistency of custard. Cool immediately over cold water. Put cottage cheese through sieve. Combine cottage cheese and milk, add vanilla. Combine two mixtures. Freeze in ice cream freezer.

## EGGNOG ICE CREAM

(1 quart)

- |                  |                        |
|------------------|------------------------|
| 2 cups rich milk | 2 cups whipping cream  |
| ¾ cup sugar      | 1 teaspoon nutmeg      |
| ¼ teaspoon salt  | 1½ teaspoons flavoring |
| 6 egg yolks      |                        |

Combine first 4 ingredients, cook until consistency of soft custard. Cool. Whip cream almost stiff, fold into custard, add nutmeg and flavoring. Pour into refrigerator tray. Freeze until almost firm. Pour into chilled bowl. Beat with rotary or electric beater until well blended. Return to tray and freeze until firm.

## PEPPERMINT ICE CREAM

(Serves 6)

- |                                |                       |
|--------------------------------|-----------------------|
| 1 pound peppermint stick candy | 1 pint whipping cream |
| 1 pint milk                    |                       |

Soak candy in milk overnight. Whip cream, combine with candy and milk. Pour into refrigerator tray. Freeze.



*Examine the recipes - see recipe on page 67.*

## PUMPKIN ICE CREAM

(Serves 8)

- |                          |                                                                          |
|--------------------------|--------------------------------------------------------------------------|
| 1½ cups milk, scalded    | 2 teaspoons gelatin                                                      |
| 1½ cups sugar            | ¾ cup cold water                                                         |
| 2 tablespoons cornstarch | 4 egg yolks, beaten                                                      |
| 1 teaspoon cinnamon      | 2 tablespoons preserved orange peel, or 1 tablespoon orange rind, grated |
| ¼ teaspoon nutmeg        | 1 cup whipping cream                                                     |
| ½ teaspoon salt          |                                                                          |
| 1½ cups canned pumpkin   |                                                                          |

Add combined sugar, cornstarch, spices, salt, and pumpkin to hot milk. Cook until thick. Remove from fire, add gelatin dissolved in water, stir well, add egg yolks and orange peel, blend well. Cool. Whip cream, fold into mixture. Pour into one large or two small refrigerator trays. Freeze, stirring once or twice.

## APRICOT MANHATTAN MOUSSE

(Serves 8)

- |                           |                            |
|---------------------------|----------------------------|
| 2½ cups apricots, sieved  | 5 tablespoons cold water   |
| 6 tablespoons lemon juice | 1½ cups whipping cream     |
| ½ cup sugar               | ½ cup confectioners' sugar |
| 3 teaspoons gelatin       | 1½ teaspoons vanilla       |

Add lemon juice and sugar to apricots, stir until dissolved. Soak 1½ teaspoons gelatin in 1½ tablespoons water, dissolve over hot water. Add to apricot mixture. Pour into two refrigerator trays, place in refrigerator. Whip cream until it holds shape, add sugar and vanilla.

*(Continue on next page)*

Soak remaining gelatin in remaining water, dissolve over hot water. Cool, add to cream. Spread whipped cream mixture over apricot mixture. Freeze.

### RHUBARB MOUSSE

(Serves 6 to 8)

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 1 cup rhubarb, cooked and<br>mashed | 1 cup cream, whipped           |
| $\frac{1}{2}$ cup sugar             | $\frac{1}{2}$ teaspoon vanilla |
|                                     | $\frac{1}{4}$ teaspoon mace    |

Combine rhubarb and sugar, mix well. Cool. Fold into cream, add vanilla and mace. Pour into refrigerator tray. At coldest temperature, freeze 2 to 4 hours. Serve with maraschino cherries.

### ORANGE CREAM SHERBET

(Serves 15)

- |                           |                                                     |
|---------------------------|-----------------------------------------------------|
| 2 cups cream              | 1 cup walnuts or pecan meats,<br>chopped (optional) |
| $2\frac{1}{2}$ cups sugar | 1 cup orange juice                                  |
| 1 quart milk              | $\frac{1}{2}$ cup lemon juice                       |

Combine cream, sugar, and milk. Add nut meats. Partially freeze in ice cream freezer. Add fruit juices, continue freezing.

### Puddings

#### BUTTERSCOTCH GRAHAM CRACKER PUDDING

(Serves 6)

- |                                 |                                |
|---------------------------------|--------------------------------|
| $\frac{1}{2}$ cup peanut butter | 1 cup graham crackers, crushed |
|---------------------------------|--------------------------------|

Blend peanut butter and graham crackers. Line pan (4x8 inches), pressing firmly. Chill.

#### Filling

- |                             |                                        |
|-----------------------------|----------------------------------------|
| 1 cup brown sugar           | $\frac{1}{4}$ cup butter               |
| $\frac{1}{2}$ cup flour     | $\frac{1}{4}$ teaspoon vanilla         |
| $\frac{1}{4}$ teaspoon salt | 1 cup whipping cream                   |
| 2 cups milk, scalded        | $\frac{1}{4}$ cup confectioners' sugar |
| 2 egg yolks, beaten         |                                        |

Mix dry ingredients thoroughly, add gradually to milk. Cook in double boiler until thick. Add slowly to egg yolks, return to double boiler, cook 3 minutes. Add butter and vanilla, cool. Pour into crust. Chill. Whip cream, add confectioners' sugar. Spread on custard before serving.

#### COTTAGE CHEESE PUDDING

(Serves 8 to 10)

- |                               |                         |
|-------------------------------|-------------------------|
| 3 cups cottage cheese, sieved | 4 eggs, slightly beaten |
| 1 cup rich milk or cream      | 1 teaspoon salt         |
| $\frac{1}{2}$ cup sugar       | 1 teaspoon vanilla      |

Combine cheese and milk. Add sugar gradually to eggs, stirring constantly. Combine mixture, add salt and vanilla, stir well. Pour into buttered pan or custard cups, place in pan of hot water. Bake in a moderate oven (350° F.) until firm, about 1 hour.

## SPICED CRUMB PUDDING

(Serves 6)

- |                        |                     |
|------------------------|---------------------|
| 1 cup dry bread crumbs | ½ cup flour         |
| 1 cup sour milk        | 1 teaspoon soda     |
| ¼ cup butter           | ½ teaspoon cinnamon |
| 1 cup brown sugar      | ¼ teaspoon cloves   |
| 2 tablespoons molasses | ½ cup raisins       |

Soak crumbs in milk half an hour. Blend butter and sugar, add molasses. Add sifted dry ingredients, then raisins. Pour into buttered baking dish. Bake in a moderate oven (350° F.) 45 minutes.

## CUSTARD BREAD PUDDING

(Serves 8)

- |                          |                      |
|--------------------------|----------------------|
| 2 cups soft bread crumbs | Salt                 |
| 4 cups milk, scalded     | Vanilla              |
| 2 eggs                   | ¼ cup butter, melted |
| 2 egg yolks              | ¼ cup strawberry jam |
| ½ cup sugar              |                      |

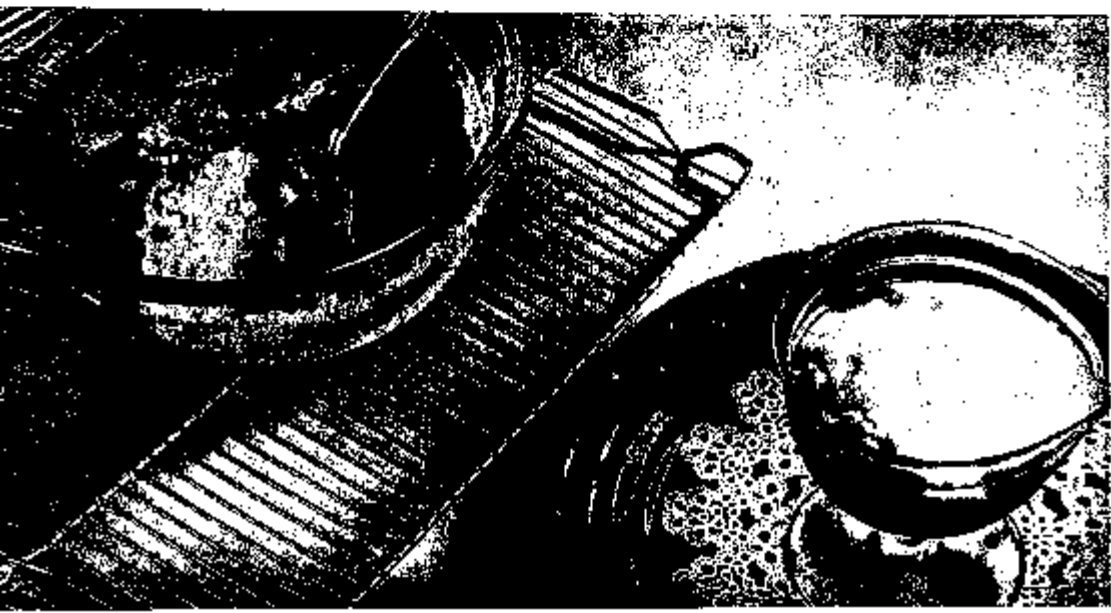
Add bread crumbs to milk. Beat eggs and egg yolks together slightly, add sugar and salt. Add bread crumb mixture, vanilla, and butter; mix well. Pour into eight buttered individual custard cups, set in hot water, and bake in a moderate oven (350° F.) 45 to 50 minutes. Remove from oven, spread each with jam or jelly. Top with meringue.

### Meringue

- |              |                     |
|--------------|---------------------|
| 2 egg whites | 4 tablespoons sugar |
|--------------|---------------------|

Beat egg whites until stiff, add sugar, beat until glossy. Spread over pudding. Return to a moderately slow oven (300° F.) 20 to 25 minutes.

*Lemon Pudding -- see recipe on page 71*



## INDIAN PUDDING

(Serves 6 to 8)

|                        |                                 |
|------------------------|---------------------------------|
| 5 cups milk            | 1 teaspoon salt                 |
| 5 tablespoons cornmeal | $\frac{3}{4}$ teaspoon cinnamon |
| 2 tablespoons butter   | $\frac{1}{2}$ teaspoon ginger   |
| 1 cup molasses         | 2 eggs, well beaten             |

Scald 4 cups milk, add cornmeal gradually. Cook over water 20 minutes. Add remaining ingredients. Pour into buttered pudding dish. Pour remaining milk over top. Bake in a slow oven (275° to 300° F.) 2 to 3 hours. Serve with plain or whipped cream or vanilla ice cream.

## LEMON PUDDING

(Serves 6 to 8)

|                      |                         |
|----------------------|-------------------------|
| 3 tablespoons flour  | 1 cup milk              |
| 3 tablespoons butter | Juice of 1 lemon        |
| 1 cup sugar          | Rind of 1 lemon, grated |
| 2 egg yolks, beaten  | 2 egg whites            |

Combine flour, butter, and  $\frac{3}{4}$  cup sugar. Add egg yolks, milk, lemon juice and rind. Beat well. Add remaining sugar to stiffly beaten egg whites, fold into first mixture. Pour into buttered baking dish, place in pan of hot water. Bake in a moderate oven (350° F.) 1 hour. Chill. Top with whipped cream. The top is like cake, the under portion a delicious lemon jelly.

## ORANGE PUDDING

(Serves 6 to 8)

|                              |                                                    |
|------------------------------|----------------------------------------------------|
| 2 cups milk                  | $\frac{1}{2}$ teaspoon vanilla or almond flavoring |
| $\frac{3}{4}$ cup sugar      | 8 or 4 oranges                                     |
| $\frac{1}{4}$ cup cornstarch | $\frac{1}{4}$ cup sugar                            |
| $\frac{1}{4}$ teaspoon salt  | Cream                                              |
| 1 egg, slightly beaten       |                                                    |

Scald  $1\frac{3}{4}$  cups milk. Combine sugar, cornstarch, and salt, add  $\frac{1}{4}$  cup milk and egg. Add hot milk. Cook until thick, add flavoring, cool. Peel oranges, cut into chunks, sprinkle with sugar, allow to stand 20 minutes. Combine oranges with custard. Serve with cream.

## BAKED PEACH PUDDING

(Serves 6 to 8)

|                                 |                               |
|---------------------------------|-------------------------------|
| 2 cups milk, scalded            | $\frac{1}{4}$ teaspoon nutmeg |
| 2 cups whole wheat bread crumbs | $\frac{1}{4}$ teaspoon salt   |
| $\frac{1}{2}$ cup sugar         | 2 cups fresh peaches, sliced  |
| 2 eggs, beaten                  | 2 tablespoons butter          |

Pour hot milk over bread crumbs, cool. Add sugar, eggs, nutmeg, and salt; mix. Fold in peaches. Pour into buttered baking dish, dot with butter. Bake until peaches are tender.

## PEACH CREAM PUDDING

(Serves 5)

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| 1 cup milk, scalded                 | $\frac{1}{4}$ teaspoon vanilla     |
| $\frac{1}{2}$ cup sugar             | 1 cup peaches, drained and diced   |
| $\frac{1}{8}$ teaspoon salt         | $\frac{1}{2}$ cup walnuts, chopped |
| $1\frac{1}{2}$ teaspoons cornstarch | $\frac{1}{2}$ cup whipping cream   |
| 2 egg yolks                         |                                    |

Combine sugar, salt, and cornstarch. Add hot milk, cook until thick. Add egg yolks and vanilla. Cool. Fold peaches, nut meats, and whipped cream into custard.

## SWEET POTATO PUDDING

(Serves 8)

- |                                          |                                 |
|------------------------------------------|---------------------------------|
| 6 boiled or baked sweet potatoes, mashed | Rind of 1 lemon, grated         |
| $\frac{1}{2}$ cup butter                 | 4 egg yolks                     |
| 3 cups milk                              | $\frac{1}{2}$ teaspoon nutmeg   |
| $\frac{1}{2}$ teaspoon cinnamon          | $1\frac{1}{2}$ cups sugar       |
|                                          | $\frac{1}{2}$ teaspoon allspice |

Combine all ingredients, beat thoroughly. Bake in buttered covered casserole in a moderately slow oven (325° F.) 45 minutes. Remove cover and bake 15 minutes.

## PRUNELLA PUDDING

(Serves 6 to 8)

- |                              |                                                       |
|------------------------------|-------------------------------------------------------|
| 1 cup whipping cream         | $\frac{1}{4}$ cup butter                              |
| 1 cup milk                   | 1 tablespoon vanilla extract                          |
| 1 cup sugar                  | 12 slices soft bread                                  |
| 3 tablespoons cornstarch     | $1\frac{1}{2}$ cups cooked prunes, pitted and chopped |
| $\frac{1}{2}$ cup milk, cold | $\frac{1}{2}$ cup shredded coconut, toasted           |

Combine cream, milk, and  $\frac{3}{4}$  cup sugar in saucepan and bring to boiling point. Moisten cornstarch with cold milk, stir into hot mixture. Cook until thickened. Add butter and vanilla. Cool until lukewarm. Remove crusts from bread, cube. Toast under broiler flame. Combine prunes with bread cubes and remaining sugar. Arrange half in bottom of large pudding dish. Spread half of the custard over prune mixture. Add remaining prune mixture. Top with custard, sprinkle with toasted coconut. Chill 8 to 10 hours.

## RICE BAVARIAN

- |                                      |                              |
|--------------------------------------|------------------------------|
| 3 cups milk                          | $\frac{1}{2}$ cup sugar      |
| $\frac{1}{4}$ cup lemon rind, grated | 2 tablespoons gelatin        |
| $\frac{1}{2}$ cup rice               | $\frac{1}{2}$ cup cold water |
| $\frac{1}{4}$ teaspoon salt          | 1 cup whipping cream         |
| 1 teaspoon flavoring                 | Strawberries or other fruit  |

Put milk and lemon rind in double boiler. When hot add rice and salt, stirring. Cook until rice is tender. Add flavoring, sugar, and gelatin soaked in water, mix carefully. Whip cream, fold into rice mixture as it begins to set. Pour into mold, chill. Serve with fruit.

## DOWN EAST RICE PUDDING

(Serves 8 to 10)

|                |                                   |
|----------------|-----------------------------------|
| ½ cup rice     | 1 tablespoon butter               |
| 2 cups milk    | Salt                              |
| ¼ cup molasses | Raisins, dates or figs (optional) |

Combine all ingredients in order. Bake in buttered baking dish in moderate oven (350° F.) 2 hours. As it thickens, add more milk. Serve hot with cream.

## LEMON CREAM RICE PUDDING

|                         |                                    |
|-------------------------|------------------------------------|
| ½ cup rice              | 1½ tablespoons lemon juice         |
| 3 cups milk             | ¾ teaspoon salt                    |
| 2 egg yolks, beaten     | 3 tablespoons confectioners' sugar |
| ½ cup sugar             | ¼ teaspoon lemon extract           |
| Rind of 1 lemon, grated | 2 egg whites                       |

Cook rice in milk in double boiler until soft. Add egg yolks, sugar, lemon rind and juice, and salt. Cook until mixture thickens. Pour into buttered baking dish. Fold powdered sugar and lemon extract gradually into stiffly beaten egg whites, pile on top of pudding. Bake in a moderate oven (350° F.) until lightly browned. Serve with cream or a fruit sauce. As a variation the whites may be folded into the hot custard and baked as a soufflé.

## RAISIN RICE PUDDING

(Serves 6 to 8)

|                      |                     |
|----------------------|---------------------|
| ½ cup rice           | 3 eggs, beaten      |
| 4 cups milk          | 2 teaspoons vanilla |
| 3 tablespoons butter | 1 cup raisins       |
| ½ teaspoon salt      | Cinnamon            |
| ½ cup sugar          | Nutmeg              |

Cook rice. Add remaining ingredients. Pour into buttered casserole, set in hot water. Sprinkle with cinnamon and nutmeg. Bake in a moderate oven (350° F.) 1 to 1½ hours.

## SOUR CREAM RAISIN PUDDING

(Serves 8)

|                         |                     |
|-------------------------|---------------------|
| 2 eggs, slightly beaten | ½ teaspoon salt     |
| 2 cups heavy sour cream | ½ teaspoon cinnamon |
| ½ cup sugar             | 1 cup raisins       |

Combine eggs and cream. Add remaining ingredients, mix well. Pour into buttered casserole set in water. Bake in a moderate oven (350° F.) 1 hour.

## PEPPERMINT TAPIOCA CREAM

(Serves 6)

- |                                             |                             |
|---------------------------------------------|-----------------------------|
| 2 cups milk, scalded                        | $\frac{1}{4}$ teaspoon salt |
| 3 tablespoons granulated tapioca            | 2 egg yolks                 |
| $\frac{1}{2}$ cup peppermint candy, crushed | 2 egg whites                |

Add tapioca to hot milk, cook until clear. Add candy and salt to egg yolks, gradually stir in hot tapioca and milk. Return to double boiler and cook until slightly thickened. Fold in stiffly beaten egg whites. Serve in sherbet glasses with chocolate sauce.

## PINEAPPLE TAPIOCA CREAM

(Serves 6)

- |                             |                                    |
|-----------------------------|------------------------------------|
| 2 cups milk, scalded        | $\frac{1}{2}$ cup water            |
| 3 tablespoons tapioca       | 2 egg whites                       |
| 2 egg yolks, beaten         | 1 tablespoon lemon juice           |
| $\frac{1}{4}$ teaspoon salt | $\frac{3}{4}$ cup pineapple, cubed |
| 1 cup sugar                 |                                    |

Add tapioca to milk, cook until tapioca is transparent. Add egg yolks and salt. Allow to stand until cool. Cook sugar and water until it threads. Pour over stiffly beaten egg whites. Beat steadily, add lemon juice, beat again, add pineapple. Combine half of this mixture with tapioca custard. Pour into bowl, cover top with remaining fruit meringue. Serve very cold.

## SURPRISE SOUR CREAM PUDDING

(Serves 12)

- |                           |                             |
|---------------------------|-----------------------------|
| 2 tablespoons butter      | 2 teaspoons baking powder   |
| $\frac{1}{2}$ cup sugar   | $\frac{1}{2}$ teaspoon salt |
| 1 teaspoon vanilla        | 1 cup milk                  |
| 1 egg, beaten             | 2 cups brown sugar          |
| $1\frac{1}{2}$ cups flour | 2 cups sour cream           |

Cream butter and sugar, add vanilla and egg. Add sifted dry ingredients alternately with milk. Beat thoroughly. Bake in deep buttered pan. Sprinkle top with brown sugar and pour sour cream over. Bake in a moderate oven (375° F.) 30 to 40 minutes. Batter rises to top, cream and sugar form a caramel sauce. Turn upside down. Serve hot or cold with cream.

## BUTTERSCOTCH FLUFF

(Serves 8 to 10)

- |                              |                             |
|------------------------------|-----------------------------|
| 3 tablespoons butter, melted | 3 eggs, slightly beaten     |
| 1 cup brown sugar            | $\frac{1}{2}$ teaspoon salt |
| 4 cups milk, scalded         | 1 teaspoon vanilla          |
| 2 cups soft bread crumbs     | 1 cup marshmallows          |

Combine butter and sugar. Add milk, stir until blended. Add bread crumbs, cool. Combine eggs, salt, and vanilla, stir into first mixture. Arrange marshmallows in bottom of buttered casserole, cover with pudding. Set in hot water. Bake, uncovered, in a moderate oven (350° F.) 1 hour.



*Chocolate Ice Box Cake — see recipe on this page.*

## COCONUT SOUFFLE

(Serves 8)

- |                                      |                                       |
|--------------------------------------|---------------------------------------|
| 2 cups milk                          | $\frac{3}{4}$ cup sugar               |
| $\frac{1}{3}$ cup granulated tapioca | $\frac{1}{4}$ teaspoon salt           |
| 2 tablespoons butter                 | $1\frac{1}{2}$ cups coconut, shredded |
| 3 egg yolks, well beaten             | 3 egg whites                          |
| 1 teaspoon vanilla                   |                                       |

Scald milk in double boiler, add tapioca, cook until clear, add butter. Combine egg yolks, vanilla, sugar, salt, and  $\frac{3}{4}$  cup coconut, add milk mixture. Mix well. Fold in stiffly beaten egg whites. Pour into buttered baking dish, place in pan of hot water. Bake in a moderate oven (350° F.) 30 minutes. Sprinkle with remaining coconut, bake another 20 to 30 minutes or until souffle is firm.

## CHOCOLATE ICE BOX CAKE

- |                         |                                    |
|-------------------------|------------------------------------|
| 36 coconut macaroons    | 2 squares chocolate                |
| $\frac{1}{4}$ cup milk  | 1 cup confectioners' sugar         |
| 5 egg yolks             | $\frac{3}{4}$ cup butter, softened |
| $\frac{1}{2}$ cup sugar | 5 egg whites                       |

Roll macaroons fine with rolling pin. Line a spring form pan with a portion of the crumbs. Melt chocolate in double boiler, combine egg yolks, milk, and sugar and add to the chocolate, stirring constantly until mixture thickens. Cool. Add powdered sugar and butter, combine with custard. Add stiffly beaten egg whites. Pour into crumb lined pan. Cover top with remaining crumbs. Refrigerate for 24 hours. Serve with whipped cream.

## CHOCOLATE PEPPERMINT PUDDING

*See full color illustration on page 64*

(Serves 16 to 20)

- |                                            |                                                        |
|--------------------------------------------|--------------------------------------------------------|
| $\frac{1}{2}$ pound peppermint stick candy | 18 lady fingers, separated                             |
| 1 cup whipping cream                       | 1 cup whipping cream                                   |
| 1 tablespoon gelatin                       | $\frac{1}{4}$ pound peppermint stick candy,<br>crushed |
| 2 tablespoons cold water                   | $\frac{1}{4}$ cup chocolate shot                       |
| 1 cup cream, whipped                       |                                                        |

Break candy into bits, combine with 1 cup cream, place in double boiler, cover, heat until the candy melts (15 to 20 minutes). Sprinkle gelatin over water, let stand 5 minutes, add to hot cream, stir until dissolved, cool. Add 1 cup cream, whipped. Line bottom and sides of a mold (8 inches) with lady fingers (chocolate, if obtainable), fill with cream mixture. Cover, chill 8 to 10 hours. Unmold upon a platter, garnish with whipped cream. Top with a wreath of crushed peppermint candy with chocolate shot in the center.

## Steamed Puddings and Miscellaneous

### CHRISTMAS PUDDING

(Serves 4)

- |                               |                                      |
|-------------------------------|--------------------------------------|
| 2 cups graham flour           | 1 cup raisins                        |
| $\frac{1}{2}$ teaspoon soda   | $\frac{1}{2}$ cup nut meats, chopped |
| $\frac{1}{2}$ teaspoon ginger | 1 egg, well beaten                   |
| 1 teaspoon cinnamon           | 1 cup milk                           |
| $\frac{1}{2}$ teaspoon salt   | 1 cup molasses                       |

Thoroughly blend the first 5 ingredients. Add raisins and nut meats. Add combined liquid ingredients, beat until smooth. Place mixture in a quart mold. Steam 2 hours. Serve hot with sauce.

#### Sauce

- |                                 |                     |
|---------------------------------|---------------------|
| 1 cup sugar                     | 1 egg, well beaten  |
| $\frac{1}{2}$ cup boiling water | 1 tablespoon butter |

Combine sugar and water and cook to the consistency of syrup (232° F.). Pour syrup over egg, add butter, mix thoroughly.

### HONEY BRAN PUDDING

(Serves 6)

- |                            |                             |
|----------------------------|-----------------------------|
| $\frac{1}{4}$ cup butter   | 1 cup flour                 |
| $\frac{1}{2}$ cup honey    | $\frac{1}{2}$ teaspoon soda |
| 1 egg, well beaten         | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup milk     | 1 cup raisins               |
| $\frac{1}{2}$ package bran |                             |

Blend butter and honey. Add egg, milk, and all bran. Sift dry ingredients together three times, mix with raisins, add to first mixture, mixing just enough to moisten. Fill buttered mold  $\frac{2}{3}$  full. Cover tightly, steam for 2 hours. Serve with hard sauce.

## LIBERTY PLUM PUDDING

- |                              |                                |
|------------------------------|--------------------------------|
| 1 pound seedless raisins     | 1 teaspoon cinnamon            |
| 1 pound currants             | 2 teaspoons salt               |
| 1 cup mixed nut meats        | 2½ cups fine, dry bread crumbs |
| 1½ cups suet, finely chopped | 6 eggs, well beaten            |
| 2½ cups flour                | 1 cup cottage cheese           |
| 2 teaspoons soda             | 2 cups light molasses          |
| 1 teaspoon cloves            | 1 cup buttermilk               |
| 1 teaspoon allspice          | 1 cup cream                    |
| 1 teaspoon nutmeg            | ½ cup fruit juice              |

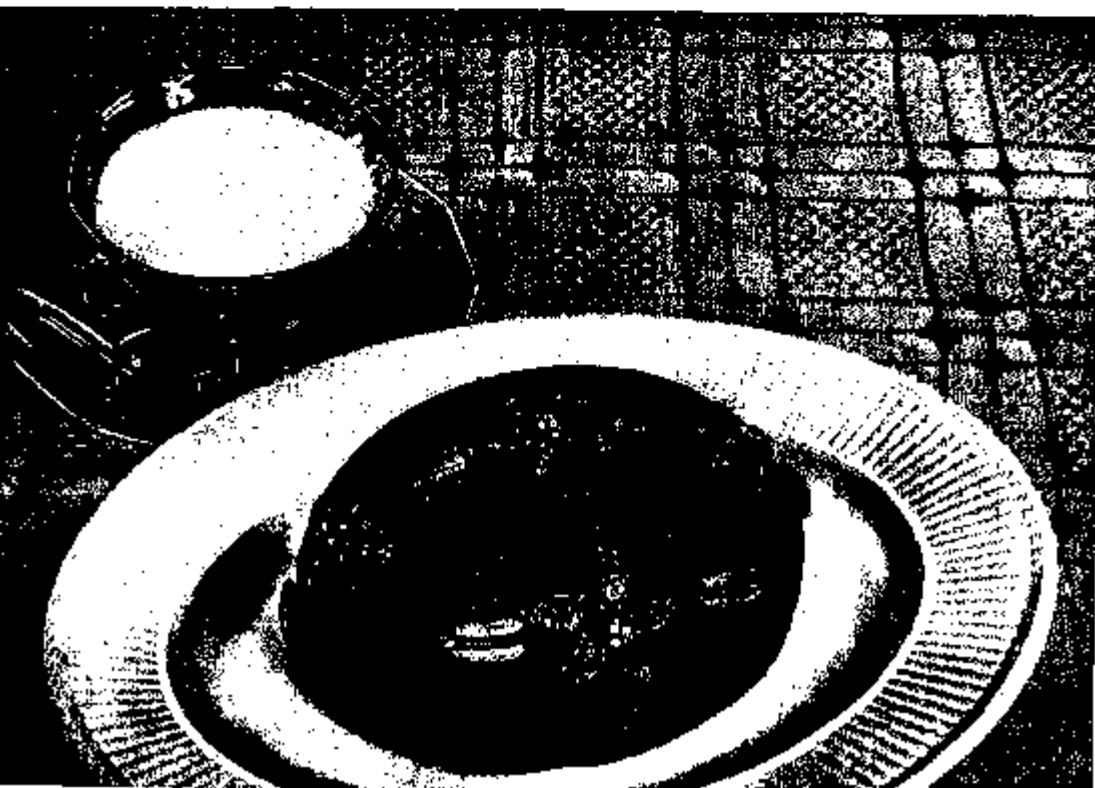
Scald fruit, drain and dry. Add nut meats and suet, dredge with 1 cup flour. Sift dry ingredients three times, add crumbs and mix. Blend egg and cottage cheese thoroughly, add remaining ingredients, mix well, add to dry ingredients. Mix lightly. Fold in fruit, nuts, and suet, mixing until fruit is well distributed. Pour into two buttered molds (3 pounds). Cover and steam for 3 hours. Cool puddings, wrap in heavy waxed paper, store in cool, dry place. Re-steam, serve with hot hard sauce.

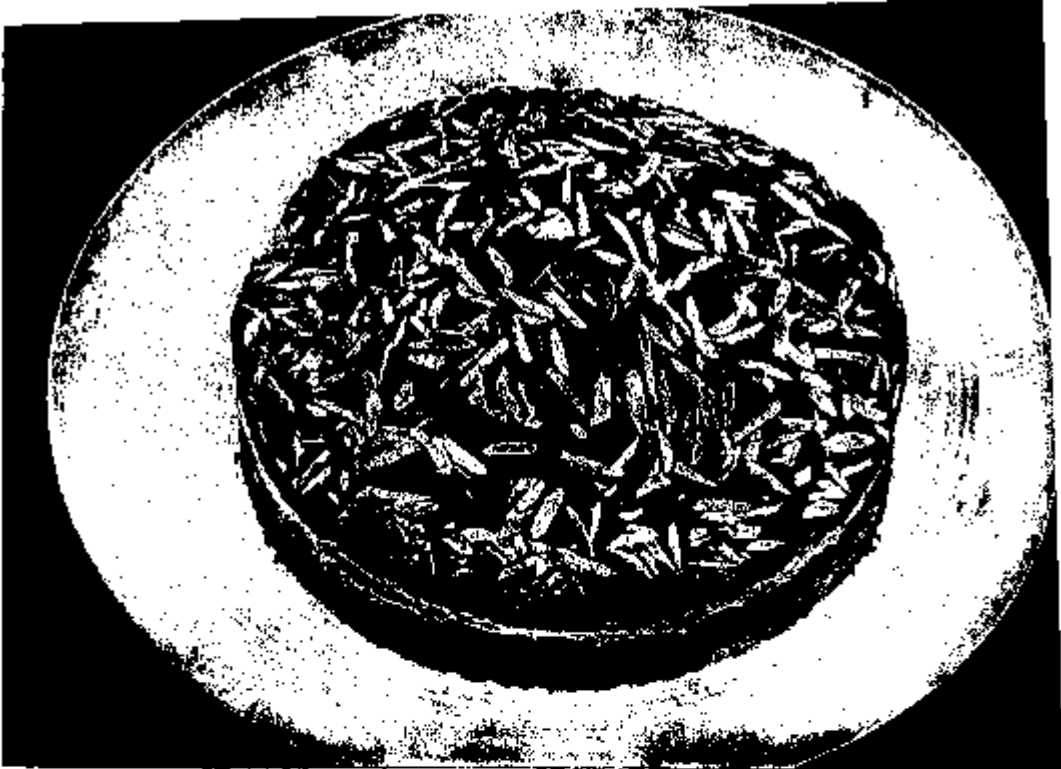
### Hard Sauce

- |                              |                    |
|------------------------------|--------------------|
| 2½ cups confectioners' sugar | 1 teaspoon vanilla |
| 2 cups butter, softened      |                    |

Combine all ingredients, blend well. Chill until ready for use.

*Christmas Pudding. See recipe on page 27.*





For 12 cakes. Makes 1 dozen in one recipe and recipe 294.

### BUTTERSCOTCH CREAM PUFFS

(20 cream puffs)

- |                          |                             |
|--------------------------|-----------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teaspoon salt |
| 1 cup boiling water      | 4 eggs                      |
| 1 cup flour              |                             |

Add butter to water, heat until butter melts. Add flour and salt. Cook, stirring vigorously until mixture leaves side of pan. Remove from fire, cool 1 minute. Add eggs, one at a time, beating after each addition. Drop by heaping teaspoonfuls 2 inches apart on buttered baking sheet. Bake in a hot oven (450° F.) 10 minutes, reduce heat to 400° F. for 25 minutes. Cool, split, fill.

#### Filling

- |                             |                                  |
|-----------------------------|----------------------------------|
| 1 cup sugar                 | 3 eggs                           |
| $\frac{1}{2}$ cup flour     | $1\frac{1}{2}$ teaspoons vanilla |
| $\frac{1}{4}$ teaspoon salt | 1 cup cream, whipped             |
| 3 cups milk, scalded        |                                  |

Combine dry ingredients in top of double boiler. Add hot milk gradually, stirring constantly. Cook until thick, stirring constantly. Add egg. Cook 3 minutes. Cool. Add vanilla and cream. Top with sauce.

#### Butterscotch Sauce

- |                             |                                |
|-----------------------------|--------------------------------|
| 1 cup brown sugar           | 2 tablespoons white corn syrup |
| $\frac{1}{4}$ cup rich milk | 3 tablespoons butter           |

Combine all ingredients. Stir until boiling. Simmer for 3 minutes.

## SATURDAY'S PUDDING

(Serves 10)

|                        |                               |
|------------------------|-------------------------------|
| 2½ cups flour          | ¾ cup molasses                |
| 1½ teaspoons soda      | 1 cup sour milk or buttermilk |
| ¼ teaspoon salt        | ¾ cup raisins                 |
| ¾ cup butter, softened |                               |

Sift dry ingredients together three times. Combine butter, molasses, and milk. Add raisins. Add dry ingredients, beat well. Pour into one or two buttered molds. Steam 2 to 3 hours. Serve with whipped cream.

## CARAMELLED APPLES

|                 |                                       |
|-----------------|---------------------------------------|
| 8 apples        | 1 cup brown sugar                     |
| 16 marshmallows | ½ cup nut meats, almonds<br>preferred |
| 1 cup butter    |                                       |

Arrange two layers of apples, cut into eighths, marshmallows cut into thirds, butter cut into pieces, brown sugar, and nut meats in a buttered baking dish. Bake in moderate oven (350° F.), basting occasionally. Cool. Serve with whipped cream. Also delicious served with pork, turkey, or chicken.

## FILLED DESSERT COFFEE CAKE

(Serves 12)

### Batter

|                           |              |
|---------------------------|--------------|
| 3 cups flour              | ¾ cup sugar  |
| 4 teaspoons baking powder | ¼ cup butter |
| 1 teaspoon salt           | 2 eggs       |
| ¼ teaspoon mace or nutmeg | 1 cup milk   |
| ¼ teaspoon cinnamon       |              |

Sift dry ingredients together. Work or cut in butter. Combine eggs and milk and add, mix lightly. Put in a buttered round cake pan and cover with the following top mixture:

### Top Mixture

|                     |                           |
|---------------------|---------------------------|
| ¼ cup butter        | ¼ teaspoon salt           |
| ¾ cup brown sugar   | ¾ cup almonds, finely cut |
| 3 tablespoons flour | 1 cup whipping cream      |
| ½ teaspoon cinnamon |                           |

Cream butter and brown sugar, add cinnamon, salt, and flour; mix well. Spread over the top of the coffee cake. Scatter the almonds over this.

Bake in a moderately hot oven (375° to 400° F.) about 45 minutes. When cool, split cake in half and spread with the whipped cream (which has been whipped, sweetened, and flavored). Cover with the upper half. Serve with more whipped cream, cutting sections like pie.



# MEAT

*Fowl • Fish  
Eggs*

## **PLEASANT DINNER**

STUFFED CHICKEN BREASTS  
BUTTERMILK HAM SOUFFLE  
CHEESE HAM CASSEROLE  
ENGLISH LAMB CHOPS

### **BUTTERMILK HAM SOUFFLE**

(Serves 6)

- |                       |                              |
|-----------------------|------------------------------|
| 4 tablespoons butter  | 4 egg yolks, slightly beaten |
| 5 tablespoons flour   | 2 cups cooked ham, ground    |
| 1 1/4 cups buttermilk | 4 egg whites                 |

Make white sauce with butter, flour, and buttermilk. Add gradually to egg yolks. Cool slightly. Fold in ham and stiffly beaten egg whites. Add salt if necessary. Pour into buttered baking dish. Bake in a moderate oven (350° F.) 50 minutes.

### **CHEESE HAM CASSEROLE**

- |                                                 |                                  |
|-------------------------------------------------|----------------------------------|
| 2 tablespoons butter                            | 2 cups macaroni, cooked          |
| 1 1/2 tablespoons flour                         | 1/2 teaspoon salt                |
| 1 cup milk                                      | 1 1/4 cups leftover ham, chopped |
| 1 cup Wisconsin Natural American Cheese, grated | 2 tablespoons horseradish        |
|                                                 | 2 teaspoons prepared mustard     |

Make white sauce with first 3 ingredients. Add cheese, macaroni, and salt; mix. Pour into buttered casserole. Combine remaining ingredients and mix, sprinkle over top of macaroni, pressing into mixture slightly. Bake in a moderate oven (350° F.) 20 minutes.

### **ENGLISH LAMB CHOPS**

(Serves 5)

- |                       |                                                      |
|-----------------------|------------------------------------------------------|
| 2 teaspoons salt      | 4 tablespoons flour                                  |
| 1/2 teaspoon pepper   | 1 teaspoon Worcestershire sauce                      |
| 1/4 cup melted butter | 1 cup bread crumbs                                   |
| 5 lamb shoulder chops | 1 1/2 cups Wisconsin Natural American Cheese, grated |
| 2 tablespoons butter  |                                                      |
| 1 1/2 cups milk       |                                                      |

Combine salt, pepper, and butter. Let chops stand in this mixture (marinate) 10 to 30 minutes, then broil on one side 5 minutes. Cool. Make white sauce from butter, milk, flour, and Worcestershire sauce. Spread on uncooked side of chops. Sprinkle with bread crumbs mixed with cheese. Place on oven-proof glass plate and bake in a moderate oven (350° F.) 1 hour.

## BRAISED LIVER

(Serves 6)

|                            |                  |
|----------------------------|------------------|
| 1 pound liver, sliced      | 2 onions, sliced |
| Flour                      | Salt             |
| 2 tablespoons butter       | Pepper           |
| 2 cups sweet or sour cream |                  |

Dip liver in boiling water, roll in flour. Fry slowly in butter until meat is brown. Pour cream over liver. Add onions, salt, and pepper; simmer 30 to 40 minutes, or bake in a moderate oven (350° F.) 30 to 40 minutes.

## HUNTINGTON CHICKEN

(Serves 6 to 8)

|                                  |                                    |
|----------------------------------|------------------------------------|
| 2 cups macaroni                  | 3 tablespoons pimiento, finely cut |
| $\frac{1}{2}$ tablespoon butter  | 1 cup hot chicken broth            |
| $\frac{1}{2}$ tablespoon flour   | 2 cups cooked chicken, diced       |
| $\frac{1}{2}$ cup cream, scalded | Salt                               |
| 1 cup cream cheese               | Pepper                             |

Cook macaroni. Make cream sauce of butter, flour, and cream. Add cheese, pimiento, and chicken broth; mix. Add chicken and macaroni, add seasonings. Pour into buttered casserole. Bake in a moderate oven (350° F.) 30 to 45 minutes.

## ROAST STUFFED PHEASANTS

*See full color illustration on page 80*

(Serves 6 to 8)

|             |                          |
|-------------|--------------------------|
| 2 pheasants | Stuffing                 |
| Salt        | $\frac{1}{4}$ cup butter |

Single, clean, wash, and dry pheasants. Rub inside with salt. Put the stuffing lightly into the body cavity and inside the neck where the crop was removed. Skewer or sew the openings. Truss. Brush breast, legs, and wings with butter and place pheasants on their backs on a rack in a shallow pan. Roast, uncovered, in a moderate oven (325° to 350° F.). Baste pheasants with melted butter at half-hour intervals during the roasting. Cover any parts of the pheasants which become too brown with two thicknesses of cheesecloth which has been wrung out of hot water and then dipped into melted butter. The time of roasting depends on the size and age of the pheasants, degree of fatness, etc.

### Stuffing

|                                 |                               |
|---------------------------------|-------------------------------|
| $\frac{3}{4}$ cup butter        | 2½ teaspoons salt             |
| $\frac{1}{2}$ cup onion, minced | 2½ teaspoons ground sage      |
| 2½ quarts soft bread crumbs     | $\frac{1}{4}$ teaspoon pepper |

Melt butter in a skillet, add onion and cook until onion is transparent. Add crumbs and seasonings and stir and heat until crumbs are slightly brown.

## CRABMEAT DELIGHT

(Serves 6 to 8)

|                                              |                               |
|----------------------------------------------|-------------------------------|
| 2 tablespoons butter                         | ¼ cup Parmesan Cheese, grated |
| 2 tablespoons flour                          | ½ cup butter                  |
| 2 cups cream, scalded                        | Salt                          |
| ¼ cup Wisconsin Natural Swiss Cheese, grated | Cayenne pepper                |
|                                              | 2 cups crabmeat               |

Make white sauce of first 3 ingredients. Add cheese, stir until melted. Add remaining butter, beating hard. Season with salt and cayenne. Arrange crabmeat in shallow buttered casserole. Pour sauce over crabmeat. Place in a moderately hot broiler 8 to 10 minutes, until a golden brown.

## CHEESE SALMON LOAF

(Serves 6)

|                                                   |                              |
|---------------------------------------------------|------------------------------|
| 1 pound can (¾ cups) salmon, flaked               | ½ teaspoon salt              |
| 1½ cups Wisconsin Natural American Cheese, grated | 1 cup bread crumbs           |
| 1 egg, beaten                                     | 3 tablespoons butter, melted |
| ½ cup cream                                       | 1 tablespoon lemon juice     |
|                                                   | ½ teaspoon pepper            |
|                                                   | Buttered crumbs              |

Combine first 9 ingredients. Shape into buttered loaf pan. Sprinkle with crumbs. Bake in a moderate oven (350° F.) 30 minutes. Serve hot or cold with celery sauce.

### Celery Sauce

Combine 2 cups well-seasoned white sauce with 1 cup chopped celery.

## SALMON ROLY POLY

(Serves 8 to 10)

### Dough

|                           |               |
|---------------------------|---------------|
| 2 cups flour              | ¼ cup butter  |
| 3 teaspoons baking powder | 1 egg, beaten |
| ½ teaspoon salt           | ½ cup milk    |

Sift dry ingredients together. Add butter, cutting until mixture resembles fine meal. Add combined egg and milk. Knead lightly for 30 seconds. Roll to rectangular shape about ¼ inch thick.

### Filling

|                                         |                                          |
|-----------------------------------------|------------------------------------------|
| 1½ cups (No. 1 tall can) salmon, flaked | 1½ teaspoons parsley, chopped (optional) |
| ¼ cup milk or salad dressing            | ¼ cup sweet pickle, chopped              |
| 2 teaspoons onion, chopped              | ½ teaspoon salt                          |

Combine all ingredients, spread over dough, roll like jelly roll. Bake on buttered baking sheet in a hot oven (425° F.) 40 minutes.

(Continue on next page)

### Sauce

- |                                                  |            |
|--------------------------------------------------|------------|
| 2 cups Wisconsin Natural American Cheese, grated | ½ cup milk |
|--------------------------------------------------|------------|

Melt cheese in top of double boiler. Add milk gradually, stirring constantly until sauce is smooth. Serve over salmon in individual servings.

### SALMON AND CHEESE CASSEROLE

(Serves 8 to 10)

- |                                                   |                              |
|---------------------------------------------------|------------------------------|
| 2 cups mashed potatoes                            | ¼ teaspoon cayenne           |
| 1 cup hot medium white sauce                      | Dash of pepper               |
| 1½ cups Wisconsin Natural American Cheese, grated | 2 cups canned salmon, flaked |
| ¼ teaspoon salt                                   | 1 cup buttered bread crumbs  |

Place potatoes in buttered casserole. Combine white sauce, cheese, and seasonings, stir until cheese is melted. Pour half of sauce over potatoes. Add salmon to remaining sauce, pour over contents of casserole. Sprinkle with crumbs. Bake in a moderate oven (350° F.) 20 minutes.

### COTTAGE CHEESE AND SALMON LOAF

(Serves 10)

#### Cheese Layer

- |                         |                               |
|-------------------------|-------------------------------|
| ¼ tablespoon gelatin    | 3 cups cottage cheese, sieved |
| 2 tablespoons cold milk | ¾ teaspoon onion, minced      |
| ¼ cup hot milk          | ¼ teaspoon salt               |

Soak gelatin in cold milk and dissolve in hot milk. Combine with remaining ingredients. Chill until mixture begins to thicken. Pour into mold. Refrigerate until firm.

#### Salmon Layer

- |                              |                          |
|------------------------------|--------------------------|
| 2 cups red salmon, flaked    | 1 tablespoon lemon juice |
| 1 cup salad dressing         | ½ tablespoon gelatin     |
| ½ cup celery, finely chopped | 2 tablespoons cold water |

Combine salmon, salad dressing, celery, and lemon juice. Soak gelatin in cold water for five minutes, then dissolve over hot water. Add to salmon mixture. Cool. Pour over cheese layer. To serve, unmold on large platter and garnish with water cress and tomato slices.

### CASSEROLE OF SEA FOOD

(Serves 8 to 10)

- |                            |                                                |
|----------------------------|------------------------------------------------|
| 3 hard-cooked eggs, sliced | 1 cup Wisconsin Natural American Cheese, diced |
| 1 cup tuna fish            | 1 teaspoon salt                                |
| ¾ cup shrimp               | 4 tablespoons butter                           |
| 1 cup crabmeat             | 4 tablespoons flour                            |
| 1 cup mushrooms            |                                                |

*(Continue on next page)*

Salt  
Pepper  
2 cups milk

1 cup dry bread crumbs  
 $\frac{1}{4}$  cup butter, melted

Arrange eggs in bottom of buttered casserole. Cover with tuna fish, shrimp, and crabmeat. Add mushrooms, cheese, and salt. Make white sauce of butter, flour, salt, pepper, and milk. Pour over contents of casserole. Mix bread crumbs and butter, sprinkle over top. Bake in a moderate oven (350° F.) 35 minutes.

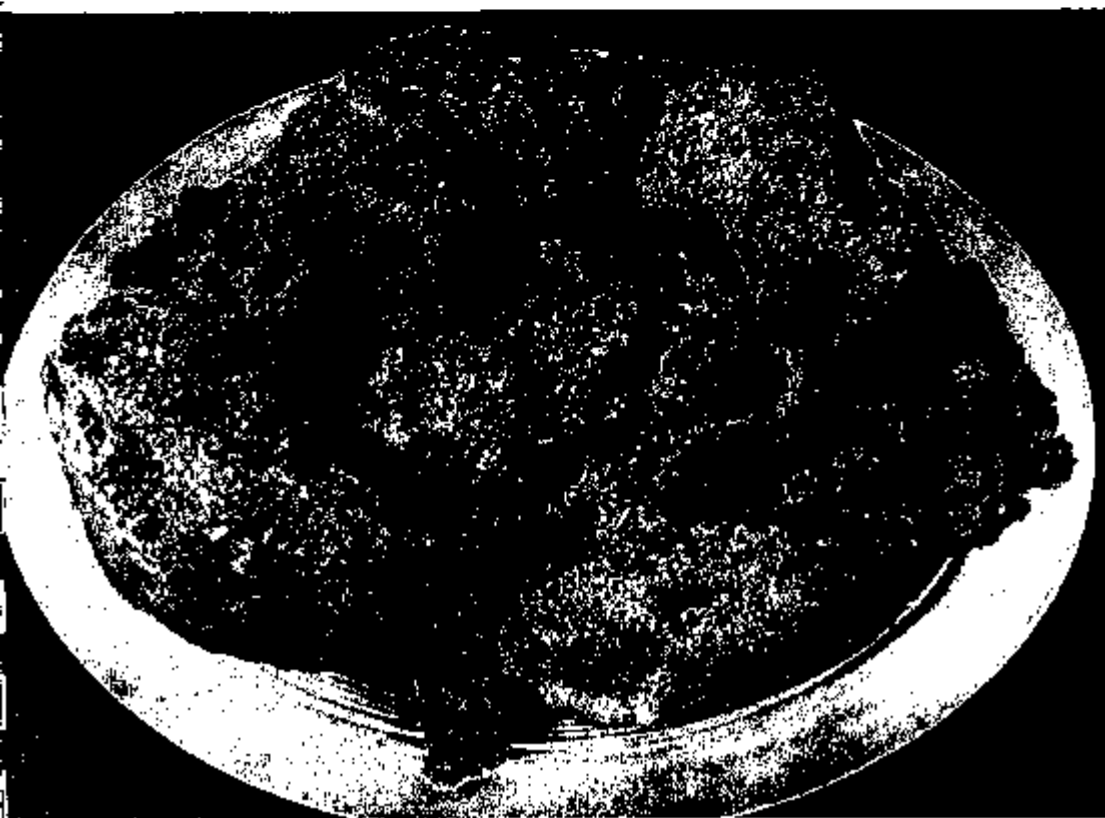
### SHRIMP FONDUE

(Serves 8)

|                                       |                                                  |
|---------------------------------------|--------------------------------------------------|
| 5 slices white or cracked wheat bread | 2 cups Wisconsin Natural American Cheese, grated |
| Butter                                | 3 eggs, slightly beaten                          |
| $\frac{1}{2}$ cup (1 can) shrimp      | 2 cups milk                                      |
| Salt and pepper                       |                                                  |

Remove crust from bread, spread bread generously with butter, cut into  $\frac{1}{2}$ -inch cubes. Arrange layer in bottom of casserole, then layer of shrimp, then layer of cheese, sprinkling each layer with salt and pepper. Repeat above layers until ingredients are used. Combine eggs and milk, pour over contents of casserole, set in hot water. Bake in a moderate oven (350° F.) 50 to 60 minutes.

*English Lamb Chops — see recipe on page 81.*



## SHRIMP AND RICE EN CASSEROLE

(Serves 6)

- |                     |                                      |
|---------------------|--------------------------------------|
| 1 cup cooked shrimp | 6 tablespoons tomato catsup          |
| 2 cups boiled rice  | $\frac{1}{4}$ teaspoon Tobasco sauce |
| 2 cups cream        | 1 teaspoon Worcestershire sauce      |
| 1 tablespoon butter | Bread or cracker crumbs, buttered    |

Combine first 7 ingredients and heat thoroughly in double boiler. Pour into buttered casserole. Sprinkle top with buttered bread or cracker crumbs. Bake in a moderate oven (350° F.) 30 minutes.

## ESCALLOPED TUNA

(Serves 6 to 8)

- |                                                 |                                                             |
|-------------------------------------------------|-------------------------------------------------------------|
| 4 tablespoons butter                            | $\frac{1}{2}$ green pepper, minced                          |
| 4 tablespoons flour                             | 1 can tuna fish, flaked (1 cup)                             |
| 2 cups milk                                     | 2 cups soft bread cubes                                     |
| $\frac{1}{2}$ teaspoon salt                     | $\frac{3}{4}$ cup cornflakes                                |
| 1 cup Wisconsin Natural American Cheese, grated | $\frac{1}{2}$ cup Wisconsin Natural American Cheese, grated |
| $\frac{3}{4}$ cup stuffed olives, sliced        |                                                             |

Make a white sauce with butter, flour, and milk. Add salt. Add cheese, blend. Add olives, green pepper, and tuna fish. Arrange layer of bread cubes on bottom of buttered casserole. Pour half of tuna fish mixture over bread. Spread another layer of bread cubes over tuna fish. Cover with remaining tuna fish. Top with cornflakes, sprinkle with cheese. Bake in a moderate oven (350° F.) 20 minutes.

## RICE, TUNA FISH, AND CHEESE CASSEROLE

(Serves 8 to 10)

- |                                |                                                  |
|--------------------------------|--------------------------------------------------|
| 2 tablespoons butter           | 2 cups Wisconsin Natural American Cheese, grated |
| 2 tablespoons flour            | 2 cups rice, cooked                              |
| 2 cups milk                    | 7-ounce can tuna fish                            |
| $\frac{1}{2}$ teaspoon salt    | $\frac{1}{4}$ cup bread crumbs, buttered         |
| $\frac{1}{2}$ teaspoon paprika |                                                  |

Make white sauce with butter, flour, and milk. Add salt, paprika, and cheese. In a buttered casserole (2-quart) arrange layers of rice, tuna fish, and sauce. Cover top with crumbs. Bake in a moderate oven (350° to 375° F.) 30 minutes.

## CHEESE PUFFIT

- |                                                  |                              |
|--------------------------------------------------|------------------------------|
| 2 cups ham, ground                               | 3 slices bread, cubed        |
| 2 tablespoons butter                             | 2 egg yolks, slightly beaten |
| 2 cups Wisconsin Natural American Cheese, grated | 2 egg whites                 |

(Continued on next page)

Fry ham in butter. Combine cheese and bread with egg yolks. Add ham. Fold stiffly beaten egg whites into mixture. Pour into buttered baking dish and bake in a moderate oven (350° F.) 45 minutes.

### FISH PUDDING

(Serves 7 to 8)

|                       |                              |
|-----------------------|------------------------------|
| 1 quart boiling water | 6 tablespoons flour          |
| ½ lemon, sliced       | 2 cups rich milk             |
| 1 onion, minced       | 1 teaspoon salt              |
| Salt                  | Pepper                       |
| Bay leaf              | 2 teaspoons onion juice      |
| Whole allspice        | 4 egg yolks                  |
| 1½ pounds halibut     | 4 egg whites, stiffly beaten |
| 6 tablespoons butter  |                              |

Combine water, lemon, onion, salt, bay leaf, and allspice. Simmer fish in this liquid 30 minutes. Cool. Remove skin and bones, flake. Make white sauce with butter, flour, milk, and seasonings. Add egg yolks and fish. Fold into egg whites. Pour into buttered ring mold, place in pan of hot water. Bake in a moderately slow oven (325° F.) 45 minutes. Serve with sauce over it or in center of ring.

### Fish Pudding Sauce

|                        |                                 |
|------------------------|---------------------------------|
| 3 egg yolks            | Cayenne pepper                  |
| 1 tablespoon butter    | ½ teaspoon flour                |
| 1 teaspoon lemon juice | ¾ cup liquid fish was boiled in |
| Salt                   | 2 tablespoons capers (optional) |

Combine first 6 ingredients, add liquid, add capers. Serve with pudding.

### MOLDED FISH WITH CUCUMBER SAUCE

|                             |                            |
|-----------------------------|----------------------------|
| 1 pound halibut             | 2 tablespoons gelatin      |
| 1 quart water               | ½ cup cold fish stock      |
| 2 tablespoons vinegar       | 1½ cups boiling fish stock |
| ¼ teaspoon pepper           | ¾ cup mayonnaise           |
| 1 tablespoon onion, minced  | 1 pint whipped cream       |
| 1 tablespoon carrot, minced | 1 large cucumber, diced    |

Slice halibut, sprinkle with salt, allow to stand several hours. Combine water, vinegar, pepper, onion, and carrot, boil 20 minutes. Add fish, simmer until fish is tender and leaves the bone. Remove fish to platter, cool and strain fish stock. Add gelatin to one-half cup of fish stock, dissolve it in remaining heated fish stock. Cool. When mixture begins to thicken add mayonnaise, beat with an egg beater until frothy. Fold in cream, add halibut and cucumber. Pour into fish or ring mold, allow to harden.

# PIES • PASTRY



## COCONUT CREAM PIE

AT LEFT: RIND OF 1 LEMON; 1/2 CUP BUTTER, 1/2 CUP SUGAR, 3 EGG YOLKS, 3 TABLESPOONS FLOUR, 1/2 TEASPOON SALT, 1 LEMON RIND, GRATED, 1 TABLESPOON LEMON JUICE, 2 CUPS BUTTERMILK, SCALDED, 3 EGG WHITES.

## BUTTERMILK PIE

(10-inch pie)

|                     |                            |
|---------------------|----------------------------|
| 1/2 cup butter      | Lemon rind, grated         |
| 3/4 cup sugar       | 1 tablespoon lemon juice   |
| 3 egg yolks         | 2 cups buttermilk, scalded |
| 3 tablespoons flour | 3 egg whites               |
| 1/2 teaspoon salt   |                            |

Cream butter and sugar. Add egg yolks, one at a time, beating well after each addition. Add flour, salt, lemon rind, and juice; mix well. Add hot buttermilk. Fold in stiffly beaten egg whites. Pour into baked pie shell. Bake in a hot oven (425° F.) 10 minutes, then in a moderate oven (325° to 350° F.) 30 minutes.

## CHOCOLATE LAYER PIE

(10-inch pie)

|                                  |                           |
|----------------------------------|---------------------------|
| 2 ounces sweet chocolate, grated | 4 egg whites, well beaten |
| 9-inch pastry shell, baked       | 3/4 cup sugar             |
| 1 1/2 cups milk                  | 1/4 teaspoon salt         |
| 4 egg yolks, beaten              | 1 teaspoon vanilla        |
| 1 tablespoon gelatin             | 1/4 teaspoon nutmeg       |
| 3/4 cup cold water               | 1 cup cream, whipped      |

Sprinkle half the chocolate over bottom of hot pastry shell. Scald milk in double boiler. Combine small amount of milk with egg yolks and return to double boiler; continue cooking until custard coats spoon. Add gelatin softened in water; chill. Combine egg whites, sugar, and salt. Fold into mixture; add flavorings. Pour filling into baked pastry shell. Place in refrigerator until set. Before serving spread with whipped cream and sprinkle with remaining chocolate.

## CHOCOLATE CHIP CUSTARD PIE

(10-inch pie)

- |                              |                                                    |
|------------------------------|----------------------------------------------------|
| 4 egg yolks, beaten          | 1 graham cracker crust                             |
| $\frac{1}{2}$ cup sugar      | $\frac{1}{2}$ cup semi-sweet chocolate,<br>chipped |
| 2 cups milk, scalded         | $\frac{1}{4}$ teaspoon cream of tartar             |
| 1 tablespoon gelatin         | 4 egg whites                                       |
| $\frac{1}{4}$ cup cold water | $\frac{1}{2}$ cup sugar                            |
| 1 teaspoon vanilla           |                                                    |

Beat egg yolks and sugar, add milk, cook in double boiler until thick. Add gelatin softened in water, add vanilla. Cool. Pour into crust. Sprinkle with chocolate. Add cream of tartar to egg whites and beat stiffly. Add sugar. Continue beating until very stiff. Spread over chocolate. Chill 1 hour.

## COCONUT CREAM PIE

*See full color illustration on page 88*

(9-inch pie)

- |                                   |                          |
|-----------------------------------|--------------------------|
| $\frac{1}{2}$ cup sugar           | 3 egg yolks, well beaten |
| 5 tablespoons flour               | 1 teaspoon vanilla       |
| $\frac{1}{2}$ teaspoon salt       | 1 cup coconut, shredded  |
| $1\frac{1}{2}$ cups milk, scalded |                          |

Combine first 3 ingredients, then add milk, cook over low fire until thickened. Add egg yolks, cook 2 minutes. Remove from fire, cool, add vanilla and coconut. Pour into baked pie shell. Cover with meringue.

### Meringue

- |                           |                                |
|---------------------------|--------------------------------|
| 4 tablespoons sugar       | $\frac{1}{4}$ teaspoon salt    |
| 2 egg whites, well beaten | $\frac{1}{2}$ teaspoon vanilla |

Add sugar gradually to egg whites, beating constantly. Add salt and vanilla. Pile lightly on pie, bringing it over crust. Brown in a moderate oven (350° F.) 9 or 10 minutes.

## DATE CREAM PIE

(9-inch pie)

- |                              |                                        |
|------------------------------|----------------------------------------|
| $\frac{1}{2}$ cup sugar      | 2 cups dates, quartered                |
| $\frac{1}{4}$ cup cornstarch | $\frac{1}{4}$ cup pecan meats, chopped |
| 1 teaspoon salt              | 1 teaspoon lemon juice                 |
| 2 cups thick sour cream      | 9-inch baked pie shell                 |
| 2 eggs, slightly beaten      | Whipped cream                          |

Combine sugar, cornstarch, and salt. Add cream. Cook in double boiler, stirring constantly, until thickened. Add eggs, then dates and pecan meats, stir well, cool. Add lemon juice, pour into pie shell. Cool. Top with whipped cream.

## EGGNOG PIE IN GRAHAM CRACKER SHELL

(9-inch pie)

|                      |                              |
|----------------------|------------------------------|
| 1 cup rich milk      | ½ cup coconut or nut meats   |
| ¼ teaspoon nutmeg    | 1 teaspoon vanilla           |
| 3 egg yolks          | 3 egg whites                 |
| ½ cup sugar          | 1 graham cracker crust       |
| ½ teaspoon salt      | ½ cup cream, whipped         |
| 1 tablespoon gelatin | Semi-sweet chocolate, grated |
| ½ cup cold water     |                              |

Heat milk in double boiler, add nutmeg. Beat egg yolks, sugar, and salt together, add to milk, stirring constantly. Cook until mixture coats the spoon. Soak gelatin in water, add to custard, cool. Add coconut and flavoring. Fold in well-beaten egg whites. Put in pie crust, chill. Top with whipped cream and chocolate.

## LEMON CHEESE PIE

(9-inch pie)

|                                                 |                         |
|-------------------------------------------------|-------------------------|
| 1 cup sugar                                     | Salt                    |
| ¼ cup flour                                     | Juice of 1 lemon        |
| 1 cup boiling water                             | Rind of 1 lemon, grated |
| 2 egg yolks, beaten                             | 2 egg whites            |
| ½ cup Wisconsin Natural American Cheese, grated | ¼ cup sugar             |

Mix sugar and flour together. Add to boiling water, stirring vigorously. Cook until thick. Add egg yolks, cook 2 minutes. Remove from fire. Add cheese, stir until melted. Add salt, lemon juice and rind. Pour into cheese pastry shell. Cover with meringue made by beating egg whites until stiff and adding sugar. Bake in a moderate oven (350° F.) 9 or 10 minutes, or until brown.

## Cheese Pastry Shell

|                 |                                                 |
|-----------------|-------------------------------------------------|
| 1 cup flour     | ½ cup Wisconsin Natural American Cheese, grated |
| ¼ teaspoon salt | 2 to 3 tablespoons cold water                   |
| ½ cup lard      |                                                 |

Mix flour and salt, cut in lard, add cheese, mix evenly. Sprinkle a little water over dry ingredients, toss lightly with fork until whole mixture is uniformly dampened. Press into a ball. Roll out thin on a slightly-floured board. Fit loosely in a pie pan. Prick bottom and sides with a fork. Bake in a hot oven (450° F.) 8 to 10 minutes.

## ORANGE PUMPKIN PIE

(9-inch pie)

|     |                   |       |                               |
|-----|-------------------|-------|-------------------------------|
| 1   | teaspoon ginger   | 2     | eggs                          |
| 1   | teaspoon cinnamon | 1 1/4 | cups pumpkin                  |
| 1/4 | cup boiling water | 1     | cup evaporated milk (scalded) |
| 3/8 | cup brown sugar   | 3     | tablespoons orange juice      |
| 1/2 | teaspoon salt     |       |                               |

Make a smooth paste of the spices and water. Add with the sugar, salt, and beaten eggs to the pumpkin. Stir to blend thoroughly, then add hot milk. Add orange juice and pour immediately into an unbaked pie shell. Bake in a hot oven (425° F.) 15 minutes, then reduce to a slow oven (300° F.) and bake until filling is just set.

## PUMPKIN CHIFFON PIE WITH GINGERSNAP CRUST

(9-inch pie)

|       |                            |     |                    |
|-------|----------------------------|-----|--------------------|
| 3     | egg yolks, slightly beaten | 1/2 | teaspoon ginger    |
| 1     | cup sugar                  | 1/2 | teaspoon nutmeg    |
| 1 1/4 | cups pumpkin               | 1   | tablespoon gelatin |
| 1/2   | cup milk                   | 1/4 | cup cold water     |
| 1/2   | teaspoon cinnamon          | 3   | egg whites         |
| 1/2   | teaspoon salt              |     | Whipped cream      |

Combine egg yolks, 1/2 cup sugar, pumpkin, milk, and spices. Cook in double boiler until thick. Soak gelatin in water 5 minutes, add to pumpkin mixture. Mix and cool. When thick add remaining sugar and fold in stiffly beaten egg whites. Pour in pie shell and serve with whipped cream. Gingersnap or graham cracker crust may be used.

### Crust

|       |                                          |     |                          |
|-------|------------------------------------------|-----|--------------------------|
| 1 1/2 | cups gingersnap or graham cracker crumbs | 1/2 | cup butter (scant)       |
|       |                                          | 1/4 | cup confectioners' sugar |

Combine all ingredients. Pat firmly into pan, chill for several hours. Fill with above filling and chill.

## PECAN PUMPKIN PIE

(9-inch pie)

|     |                   |       |                     |
|-----|-------------------|-------|---------------------|
| 1/4 | cup brown sugar   | 3/4   | teaspoon allspice   |
| 1   | teaspoon cinnamon | 1/2   | teaspoon salt       |
| 1   | teaspoon ginger   | 1 1/4 | cups pumpkin        |
| 1/4 | teaspoon nutmeg   | 1     | tablespoon molasses |

(Continue on next page)

- 2 tablespoons orange juice
- 2 eggs, well beaten

- 1½ cups rich milk, scalded
- 9-inch pie shell, unbaked

Combine sugar, spices, salt, and pumpkin. Add molasses, orange juice, eggs, and hot milk. Pour into pie shell. Bake in a hot oven (425° F.) 10 minutes, then in a moderate oven (325° to 350° F.) 30 to 40 minutes.

#### Topping

- ¼ cup butter
- 1 cup pecans
- 1 cup brown sugar

Combine all ingredients, spread over top of pie. Place under broiler flame or return to oven about 5 minutes to glaze top. Serve slightly warm or cold.

### VIRGINIA SWEET POTATO PIE

(9-inch pie)

- ¼ cup butter
- Salt
- ¼ cup sugar
- 3 egg yolks
- Juice of 1 lemon
- ¼ teaspoon cinnamon
- Nutmeg
- Allspice
- 2 cups sweet potatoes, mashed
- 1 cup rich milk, scalded
- 3 egg whites
- 9-inch pie shell

Blend butter, salt, and sugar, add egg yolks, lemon juice, spices, potato pulp, and hot milk. Fold in stiffly beaten egg whites. Place in pie shell. Bake in a hot oven (425° F.) 10 minutes, then in a moderate oven (350° F.) 30 to 40 minutes, until pie is firm in center.

### COTTAGE CHEESE APPLE PIE

(9-inch pie)

- 1½ cups apples, sliced thin
- ¼ cup sugar
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- Pastry
- ½ cup sugar
- ½ teaspoon salt
- 2 eggs, slightly beaten
- ¼ cup cream and ¾ cup milk, scalded together
- 1 teaspoon vanilla
- 1 cup cottage cheese

Combine apples, sugar, and spices. Pour into pastry lined pie tin. Bake in a hot oven (425° F.) 15 minutes. Meanwhile add sugar and salt to eggs, combine with hot milk and cream. Add vanilla and cottage cheese. Pour over apple mixture. Continue baking in a moderate oven (325° to 350° F.) 40 minutes, or until mixture sets and is a delicate brown.

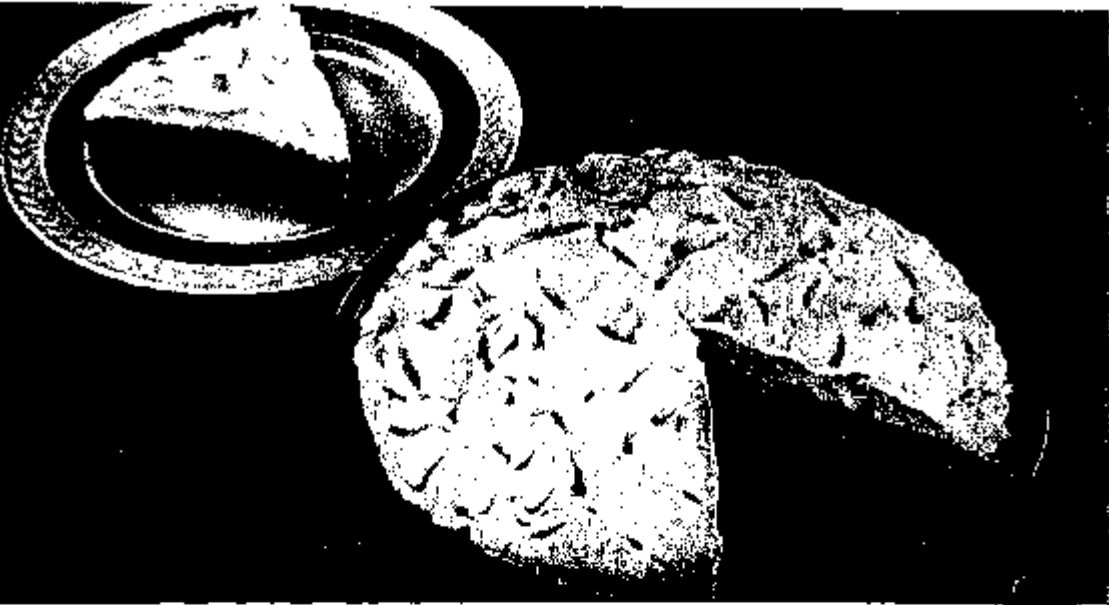


*Illustration of Lemon Pie, recipe on page 92.*

## SOUR CREAM APPLE PIE

(9-inch pie)

- |                             |                                |
|-----------------------------|--------------------------------|
| 2 tablespoons flour         | 1 cup sour cream               |
| $\frac{1}{8}$ teaspoon salt | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{3}{4}$ cup sugar     | 2 cups apples, finely chopped  |
| 1 egg                       |                                |

Sift dry ingredients together. Add egg, cream, and vanilla, beat until smooth. Add apples, mix well. Pour into pastry lined pie tin. Bake in a hot oven (400° to 425° F.) 15 minutes, then in a moderate oven (350° F.) 30 minutes.

### Topping

- |                         |                          |
|-------------------------|--------------------------|
| $\frac{1}{2}$ cup sugar | 1 teaspoon cinnamon      |
| $\frac{1}{4}$ cup flour | $\frac{1}{2}$ cup butter |

Combine all ingredients, mix thoroughly. Sprinkle over pie. Return to oven and bake in a hot oven (400° to 425° F.) 10 minutes.

## SOUR CREAM RAISIN PIE

(9-inch pie)

- |                               |                                    |
|-------------------------------|------------------------------------|
| $\frac{3}{4}$ cup sugar       | $\frac{1}{2}$ cup seedless raisins |
| 1 teaspoon cinnamon           | 1 teaspoon lemon rind, grated      |
| $\frac{1}{2}$ teaspoon nutmeg | Salt                               |
| 2 eggs, slightly beaten       | Pie shell, unbaked                 |
| 1 cup thick sour cream        |                                    |

Combine sugar, spices, and eggs. Add cream, raisins, rind, and salt. Pour filling into pie shell. Bake in a hot oven (450° F.) 10 minutes, then in a moderate oven (325° to 350° F.) 30 minutes, or until custard is set. Serve hot or cold.

## RAISIN CRUMB PIE

(9-inch pie)

|                          |                          |
|--------------------------|--------------------------|
| $\frac{3}{4}$ cup water  | $\frac{3}{4}$ cup sugar  |
| 2 cups seedless raisins  | $\frac{1}{4}$ cup butter |
| $\frac{1}{2}$ cup sugar  | 1 egg                    |
| 1 cup flour              | $\frac{1}{2}$ cup milk   |
| 1 teaspoon baking powder | 9-inch pastry crust      |

Add water to raisins and sugar, boil 5 minutes. Sift dry ingredients together, mix in butter. Beat egg, add milk and half the flour mixture. Blend thoroughly, add raisin mixture. Pour raisin mixture into crust. Sprinkle top with remaining flour mixture. Bake in a hot oven (450° F.) 10 minutes, then in a moderate oven (350° F.) 30 minutes. May be served warm or cold.

## TOASTED COCONUT MOUSSE PIE

(9-inch pie)

|                                |                                    |
|--------------------------------|------------------------------------|
| 1 cup whipping cream           | 1 egg white                        |
| 3 tablespoons sugar            | $\frac{1}{2}$ cup coconut, toasted |
| $\frac{1}{2}$ teaspoon vanilla |                                    |

Whip cream, add sugar and vanilla extract. Beat the egg white until stiff and fold it into the cream mixture. Add coconut. Place in freezing tray of automatic refrigerator.

## Graham Cracker Crust

2 cups graham crackers, crushed     $\frac{1}{2}$  cup butter, melted

Combine. Pack into pie pan to form crust. Set in refrigerator to chill. Put frozen mixture in crust and cover with sliced sweetened peaches or strawberries.

## WASHINGTON CREAM PIE

(Serves 6 to 8)

|                                        |                                |
|----------------------------------------|--------------------------------|
| $\frac{3}{4}$ cup cake flour           | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{3}{4}$ teaspoon cream of tartar | 4 egg whites                   |
| Salt                                   | 1 cup apricots, sieved         |
| 4 egg yolks                            | 1 cup cream, whipped           |
| 1 cup sugar                            |                                |

Sift dry ingredients together three times. Beat egg yolks, adding  $\frac{1}{2}$  cup sugar gradually. Add vanilla. Beat egg whites until foamy, adding  $\frac{1}{4}$  cup sugar gradually until thick and smooth. Fold yolk mixture into whites; fold in flour mixture. Bake in a spring form pan (9-inch) in a moderate oven (350° F.) 45 minutes. Cool. Remove from pan, cut in two crosswise. Combine apricot puree and remaining sugar; fold in cream. Put between two layers. Sprinkle top with confectioners' sugar. Serve with whipped cream.

# SALADS

*Salad Dressings  
and Accompaniments*



### APRICOT COTTAGE CHEESE SALAD

(Serves 8)

- |                                  |                                      |
|----------------------------------|--------------------------------------|
| 1 package lemon-flavored gelatin | 2 cups stewed dried apricots, mashed |
| 2 cups boiling water             | 1 cup cottage cheese                 |

Dissolve gelatin in water. Cool until it begins to thicken. Add apricots. Pour half into mold, allow to harden. Spread cottage cheese on hardened gelatin. Pour remainder of gelatin over cottage cheese. Chill. Cut in squares and serve with boiled dressing.

### CHEESE MARBLES

- |                                                  |                             |
|--------------------------------------------------|-----------------------------|
| 2 cups Wisconsin Natural American Cheese, grated | 1 cup flour                 |
| $\frac{1}{2}$ cup butter                         | $\frac{1}{8}$ teaspoon salt |

Blend cheese and butter, add flour and salt, blending. Roll into balls about size of marbles. Place on buttered baking sheet and bake in a moderate oven (350° F.) 10 minutes, or until done. Serve with salad.

### CHEESE AND PEA SALAD

(Serves 8 to 10)

- |                                                            |                                         |
|------------------------------------------------------------|-----------------------------------------|
| 2 cups peas                                                | 6 small radishes, sliced                |
| 2 hard-cooked eggs, chopped or sliced                      | $\frac{1}{2}$ cup celery, diced         |
| 3 or 4 sweet pickles, chopped                              | $\frac{3}{4}$ cup boiled salad dressing |
| $\frac{3}{4}$ cup Wisconsin Natural American Cheese, diced | $\frac{1}{2}$ teaspoon salt             |
|                                                            | Lettuce leaves                          |

Combine first 6 ingredients. Add salad dressing and salt; mix. Serve on lettuce leaves.

### COTTAGE CHEESE SALMON SALAD

(Serves 6)

- |                                          |                              |
|------------------------------------------|------------------------------|
| 1 cup cottage cheese                     | Salt                         |
| 1 cup red salmon, flaked                 | Pepper                       |
| $\frac{1}{2}$ cup celery, chopped        | $\frac{1}{2}$ cup mayonnaise |
| $\frac{1}{2}$ cup sweet pickles, chopped |                              |

(Continue on next page)

Combine ingredients in order given. Chill to improve flavor. Serve with a tart salad dressing on lettuce. As a variation, tuna may be used instead of salmon.

### COTTAGE CHEESE SALAD MOLD

(Serves 8)

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 2 tablespoons gelatin          | $\frac{1}{2}$ cup salad dressing  |
| $\frac{1}{4}$ cup cold water   | 1 cup peas                        |
| 2 cups cottage cheese, sieved  | 1 cup celery, chopped             |
| $\frac{3}{4}$ teaspoon salt    | $\frac{1}{2}$ cup carrots, grated |
| $\frac{1}{8}$ teaspoon paprika |                                   |

Soften gelatin in water and dissolve over hot water. Combine cheese, salt, paprika, and salad dressing; mix. Add dissolved gelatin, then vegetables. Pour into large, wet mold. Chill until firm. Unmold on bed of lettuce. Serve with salad dressing.

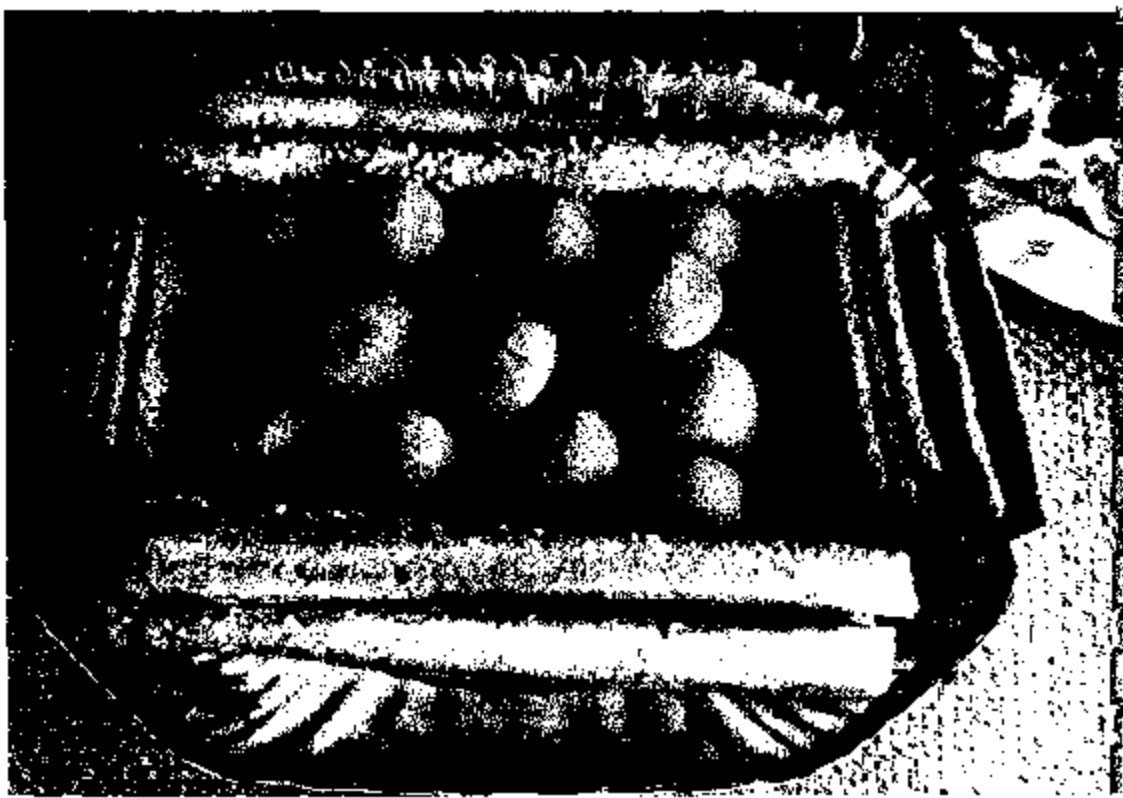
### COTTAGE CHEESE AND VEGETABLE SALAD

(Serves 4 to 6)

- |                                                 |                           |
|-------------------------------------------------|---------------------------|
| 2 cups cottage cheese                           | Salt                      |
| $\frac{1}{2}$ cup radishes, sliced              | Paprika                   |
| $\frac{1}{2}$ cup unpeeled cucumber, diced      | Watercress or lettuce     |
| $\frac{1}{4}$ cup green onions and tops, sliced | Sour cream salad dressing |

Combine first 6 ingredients; mix. Serve on watercress with salad dressing.

*Libby's Hamburgers recipe on page 47.*



## CREAMY SALAD

(Serves 10 to 12)

- |                               |                              |
|-------------------------------|------------------------------|
| 1 cup seedless raisins        | ½ cup peanut butter          |
| 2 cups celery, finely chopped | 1 cup bottled salad dressing |
| 1 tablespoon gelatin          | 2 cups cottage cheese        |
| ¼ cup cold water              |                              |

Combine raisins and celery. Soften gelatin in water and dissolve over hot water. Blend peanut butter and salad dressing, add cottage cheese, dissolved gelatin, raisins, and celery, mix thoroughly. Pour into large mold or individual molds. Chill until firm.

## CUCUMBER COTTAGE CHEESE SALAD

(Serves 10)

- |                       |                                  |
|-----------------------|----------------------------------|
| 2 cups cottage cheese | Salt                             |
| ½ cup sour cream      | Pepper                           |
| ¼ cup chives, chopped | Lettuce leaves                   |
| ½ cucumber, diced     | 1 tablespoon watercress, chopped |

Mix cottage cheese and cream lightly with fork. Add chives, cucumber, salt, and pepper. Shape into mounds on lettuce leaves. Garnish with watercress.

## DAIRY LUNCH PLATE

(Serves 1)

On a bed of lettuce place a slice of pineapple. Cover with ¼ to ½ cup cottage cheese, seasoned with salt, pepper and moistened with whipping cream. Cover with another slice of pineapple if preferred and top with a spoonful of the cheese. Arrange slices of avocado, grapefruit sections, tomato wedges, and strips of lean broiled bacon attractively around pineapple. Serve with French dressing. American cheese cubes and bananas cut in half lengthwise or sliced may be added.

## FRESH VEGETABLE AND CHEESE SALAD

*See full color illustration on page 96*

(Serves 10 to 12)

- |                                     |                                                  |
|-------------------------------------|--------------------------------------------------|
| 2 heads lettuce, cut in eighths     | Whites of 4 hard-cooked eggs, sliced             |
| 4 tomatoes, peel and cut in squares | French dressing                                  |
| 1 onion, finely chopped             | 2 cups Wisconsin Natural American Cheese, grated |
| 2 cups celery, diced                | Yolks of 4 hard-cooked eggs, sliced              |
| 1 bunch radishes, sliced            |                                                  |
| 1 cucumber, diced                   |                                                  |

Toss first 7 ingredients together in salad bowl. Pour French dressing over contents. Garnish with cheese and egg yolks.

## FROZEN FRUIT SALAD

(Serves 8)

- |                                            |                                                                    |
|--------------------------------------------|--------------------------------------------------------------------|
| 12 marshmallows, quartered                 | $\frac{1}{2}$ cup Maraschino cherries                              |
| 1 cup mayonnaise                           | 2 cups canned fruit, cut in half<br>(pears, pineapple, or peaches) |
| 1 cup whipping cream                       |                                                                    |
| 3 ounces ( $\frac{1}{2}$ cup) cream cheese |                                                                    |

Combine marshmallows and fruit juice, let stand until marshmallows have softened. Combine mayonnaise, whipped cream, and cheese, mix until creamy, add fruit. Pour into refrigerator tray and freeze 3 hours. Cut into squares and serve on lettuce with whipped cream if desired.

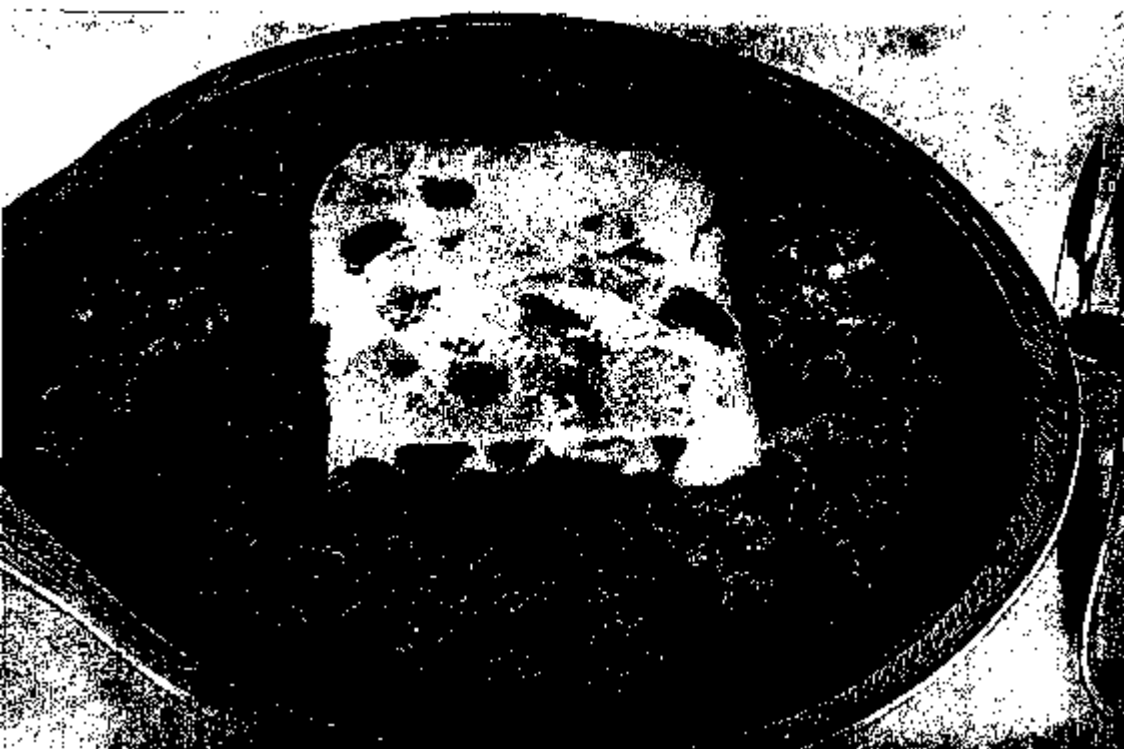
## JELLIED CHEESE SALAD

(Serves 6)

- |                                                    |                                  |
|----------------------------------------------------|----------------------------------|
| $\frac{1}{2}$ pintato, chopped                     | 1 tablespoon lemon juice         |
| $\frac{1}{4}$ cup nut meats, chopped               | 1 tablespoon gelatin             |
| $\frac{1}{4}$ cup green peppers, chopped           | $\frac{1}{4}$ cup cold water     |
| $\frac{1}{4}$ cup stuffed olives, chopped          | $\frac{1}{4}$ teaspoon salt      |
| 1 cup Wisconsin Natural<br>American Cheese, grated | $\frac{1}{2}$ cup cream, whipped |
| $\frac{1}{2}$ cup boiled dressing                  | French dressing                  |

Combine first 7 ingredients; mix. Soak gelatin in water and dissolve over hot water. Add to mixture. Add salt, fold in cream. Pour into individual molds or one large mold. Chill. Unmold and serve on lettuce with French dressing.

*Frozen Fruit Salad - see recipe on this page*



## MOLDED COTTAGE CHEESE AND PINEAPPLE SALAD

(Serves 12)

- |                                  |                              |
|----------------------------------|------------------------------|
| 1 package lemon-flavored gelatin | 1 cup boiling water          |
| 1 cup boiling water              | 1 cup pineapple juice        |
| 1 cup cream, whipped             | 1 cup pineapple, chopped     |
| 1½ cups cottage cheese           | ½ cup stuffed olives, sliced |
| 1 package lime-flavored gelatin  | ¼ cup walnut meats, broken   |

Dissolve lemon gelatin in water, cool slightly, beat with egg beater until light. Add cream, beat, add cottage cheese. Pour into round mold, allow to set until quite firm. Dissolve lime gelatin in water and pineapple juice; cool. Add pineapples, olives, and walnut meats. Pour on top of first mold, allow to set until firm. Unmold on salad plate. Cut like cake.

## SPICED BEET SALAD

(Serves 6)

- |                   |                                       |
|-------------------|---------------------------------------|
| 1 stick cinnamon  | Water to cover                        |
| 4 cloves          | 12 small beets                        |
| 2 bay leaves      | Lettuce                               |
| ½ teaspoon salt   | 1 cup cottage cheese                  |
| Pepper            | 2 or 3 teaspoons prepared horseradish |
| 4 teaspoons sugar |                                       |
| ½ cup vinegar     |                                       |

Combine first 8 ingredients. Boil beets in liquid mixture until tender. Allow to cool in liquid. Drain, peel, slice, and arrange beets in circle on lettuce or other greens. Combine cottage cheese and horseradish, pile in center of beets. Serve with salad dressing if desired.

## STUFFED AVOCADO SALAD

(Serves 6 to 8)

- |                                                           |                                                             |
|-----------------------------------------------------------|-------------------------------------------------------------|
| 2 large ripe avocado pears                                | 3 tablespoons ripe olives, finely chopped                   |
| 3 ounces (½ cup) cream cheese                             | 1 tablespoon chives or tops of green onions, finely chopped |
| 2 tablespoons Blue Vein Cheese                            | Salt                                                        |
| 2 tablespoons lemon juice                                 | Paprika                                                     |
| 3 tablespoons blanched almonds, finely chopped (optional) |                                                             |

Peel avocado pears, cut in half, remove seed; if cavity is small remove small amount of meat. Blend cream cheese, Blue Vein cheese, lemon juice, salt, and paprika. Add almonds, olives, and chives, mix thoroughly. Fill avocados with cheese mixture, place halves firmly together, wrap in waxed paper. Chill for several hours. To serve cut in round slices, place on shredded lettuce, surrounding a mound of peeled grapefruit quarters. Combine a small amount of mashed avocado pear with French dressing. Serve dressing separately.



*Tomato Ring Salad—see recipe on this page.*

## TOMATO RING SALAD

(Serves 6)

- |                              |                                       |
|------------------------------|---------------------------------------|
| 2 or 3 large, firm tomatoes  | 1 tablespoon green pepper,<br>chopped |
| 1 teaspoon gelatin           | 1 tablespoon chili sauce or catsup    |
| 1 tablespoon water           | $\frac{1}{4}$ teaspoon salt           |
| 1 cup cottage cheese         | $\frac{1}{2}$ teaspoon paprika        |
| 1 tablespoon celery, chopped | Salad greens                          |
| 1 teaspoon pickles, chopped  | French dressing                       |

Peel tomatoes. Cut thin slice from stem end, scoop out center, drain. Soften gelatin in water, combine next 7 ingredients. Fill centers of tomatoes with this mixture. Chill until firm. Slice with sharp knife. Arrange on greens, serve with French dressing.

## ARGYLE SALAD DRESSING

(1½ cups)

- |                     |                      |
|---------------------|----------------------|
| 1 tablespoon sugar  | 12 marshmallows      |
| 1 teaspoon salt     | 1 teaspoon butter    |
| 1 teaspoon mustard  | 1 cup whipping cream |
| 4 egg yolks, beaten | ½ cup pecans, broken |
| ¼ cup vinegar       |                      |

Combine dry ingredients with egg yolks. Add vinegar gradually and cook slowly until thick, stirring constantly. Add marshmallows and butter, stir until melted. Cool slightly, add cream and nut meats.

## SALAD DRESSING — I

- |                     |                         |
|---------------------|-------------------------|
| 3 tablespoons sugar | ½ teaspoon celery salt  |
| ½ teaspoon pepper   | 2 eggs, slightly beaten |
| ½ teaspoon mustard  | ¾ cup sour cream        |
| 1 teaspoon salt     | ½ cup vinegar           |

Combine dry ingredients, add eggs, then add sour cream and vinegar. Cook until thick. May be thinned with sweet or sour cream when served.

## SALAD DRESSING — II

- |                     |                             |
|---------------------|-----------------------------|
| 4 egg yolks, beaten | ½ cup vinegar               |
| 1 cup cream         | 1 tablespoon ground mustard |
| ½ cup sugar         | ½ teaspoon salt             |
| ½ cup butter        | Pinch red pepper            |

Combine all ingredients, cook in double boiler or over slow fire until thickened.

## BUTTERCUP DRESSING FOR FRUIT SALAD

- |                       |                              |
|-----------------------|------------------------------|
| ¼ cup flour           | 4 egg yolks, slightly beaten |
| ½ cup sugar           | 16 marshmallows              |
| ½ teaspoon salt       | 4 egg whites                 |
| 1 cup pineapple juice | Whipped cream                |
| ¼ cup lemon juice     |                              |

Mix flour, sugar, and salt with sufficient fruit juice to make a smooth paste. Heat remaining fruit juice to boiling point, add sugar mixture. Cook until thick. Add egg yolks. Remove from fire, add marshmallows. When cool fold in stiffly beaten egg whites. To serve, mix with an equal part of whipped cream.

## COTTAGE CHEESE SALAD DRESSING

- |                                 |                           |
|---------------------------------|---------------------------|
| 1 clove garlic                  | 1 teaspoon salt           |
| ½ green pepper, chopped         | ¼ teaspoon paprika        |
| 2 radishes, chopped             | 3 tablespoons lemon juice |
| 2 hard-cooked egg yolks, mashed | ½ cup buttermilk          |
| 6 tablespoons cottage cheese    |                           |

(1 tablespoon oil and more salt)

Rub inside of bowl with garlic. Combine green pepper, radishes, and egg yolks in bowl, add remaining ingredients, mix thoroughly. Pour over hearts of lettuce or any green salad.

### CREAM DRESSING FOR COLE SLAW

(Serves 6 to 8)

|                                             |                                  |
|---------------------------------------------|----------------------------------|
| $\frac{1}{4}$ cup thick sour or sweet cream | $\frac{1}{2}$ teaspoon salt      |
| 2 tablespoons sugar                         | Pepper                           |
| $\frac{1}{4}$ cup vinegar                   | 1 quart cabbage, finely shredded |
| Few drops onion juice                       |                                  |

Combine first 6 ingredients, beat, pour over cabbage. Mix well and serve at once.

### CREAM DRESSING FOR FRUIT SALADS

(1 quart)

|                          |                           |
|--------------------------|---------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup vinegar |
| 2 tablespoons flour      | 1 teaspoon salt           |
| 1 cup milk               | $\frac{1}{2}$ cup sugar   |
| 3 egg yolks, beaten      | 3 egg whites              |
| 1 teaspoon mustard       |                           |

Make white sauce with butter, flour, and milk. Combine egg yolks and mustard, dissolved in 1 tablespoon vinegar, in top of double boiler. Add salt and remaining vinegar. Pour cream sauce over egg mixture gradually and return to double boiler, cook until thickened. Remove from fire, add sugar, fold in stiffly beaten egg whites.

### HONEY SALAD DRESSING

|                          |                                  |
|--------------------------|----------------------------------|
| 3 egg yolks, well beaten | $\frac{1}{2}$ cup lemon juice    |
| $\frac{1}{2}$ cup honey  | Rind of 1 lemon, grated          |
| 1 tablespoon sugar       | $\frac{1}{2}$ cup cream, whipped |

Combine first 5 ingredients in double boiler, cook, stirring constantly, until thick. Cool. Add cream.

### MAGIC MAYONNAISE

(1 $\frac{1}{2}$  cups)

|                                            |                             |
|--------------------------------------------|-----------------------------|
| $\frac{1}{4}$ cup lemon juice              | 1 egg yolk                  |
| $\frac{1}{4}$ cup butter, melted           | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ cup sweetened condensed milk | 1 teaspoon dry mustard      |

Place ingredients in pint jar in order listed. Fasten top tightly, shake vigorously for 2 minutes. Chill for thicker consistency.

## OAK PARK SALAD DRESSING

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 cup whipping cream          | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup mayonnaise  | Juice of 1 lemon            |
| $\frac{1}{4}$ cup brown sugar |                             |

Whip cream, add mayonnaise. Add combined sugar, salt, and lemon juice. More sugar may be used for fruit salad.

## RICH SALAD DRESSING

- |                            |                               |
|----------------------------|-------------------------------|
| 1 cup mild vinegar         | $\frac{1}{4}$ cup butter      |
| $\frac{1}{2}$ cup sugar    | 1 tablespoon prepared mustard |
| 11 or 12 egg yolks, beaten | 2 cups cream, whipped         |

Heat vinegar and sugar in double boiler. Stir into egg yolks. Return to double boiler, cook, stirring constantly, until thick. Remove from fire, add butter and mustard, mix. Cool. Add cream. Make this when you make angel food.

## SOUR CREAM DRESSING — I

- |                             |                                        |
|-----------------------------|----------------------------------------|
| 1 cup thick sour cream      | $1\frac{1}{2}$ tablespoons lemon juice |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{4}$ cup honey                |

Combine in order listed, beat well. Pour over finely shredded cabbage.

## SOUR CREAM DRESSING — II

- |                                |                                     |
|--------------------------------|-------------------------------------|
| $\frac{1}{2}$ cup thick cream  | $\frac{1}{4}$ teaspoon mustard      |
| 2 tablespoons sugar            | 2 tablespoons vinegar               |
| $\frac{1}{4}$ teaspoon paprika | 3 tablespoons chili sauce or catsup |

Mix all ingredients together, beat or whip until smooth. Chill.

## SOUR CREAM DRESSING — III

- |                        |                                                |
|------------------------|------------------------------------------------|
| 1 cup thick sour cream | $1\frac{1}{2}$ to 2 teaspoons prepared mustard |
| 2 teaspoons sugar      | Paprika                                        |
| 1 teaspoon salt        |                                                |

Beat cream until stiff and smooth, add seasonings, mix well. As a variation add  $\frac{1}{4}$  cup peanut butter, 3 tablespoons vinegar, and omit the mustard.

## THOUSAND ISLAND DRESSING

- |                                        |                                      |
|----------------------------------------|--------------------------------------|
| $\frac{1}{2}$ cup mayonnaise dressing  | 2 tablespoons chili sauce            |
| 2 tablespoons pimenton, finely chopped | $\frac{1}{2}$ cup whipping cream     |
| 1 teaspoon chives, minced              | 2 hard-cooked eggs, coarsely chopped |
| 2 tablespoons tomato catsup            |                                      |

Combine first 5 ingredients. When ready to serve, whip cream, add cream and eggs to first mixture.

# SANDWICHES



## WATERBURY SANDWICH

Put 1/2 pound of Swiss Emmentaler cheese, 1/2 pound of dried beef, and 1/2 pound of tomato soup through food chopper; moisten with soup. Will keep several weeks in refrigerator.

## AMERICAN DAIRY SANDWICH

- |                                              |                                     |
|----------------------------------------------|-------------------------------------|
| 1 pound Wisconsin Natural<br>American Cheese | 1/2 pound dried beef<br>Tomato soup |
|----------------------------------------------|-------------------------------------|

Put cheese and beef through food chopper; moisten with soup. Will keep several weeks in refrigerator.

## BROILED CHEESE SANDWICH

(Serves 6)

- |                                               |                  |
|-----------------------------------------------|------------------|
| 6 slices bread                                | Slices of tomato |
| 6 slices Wisconsin Natural<br>American Cheese | Pepper           |
|                                               | 12 strips bacon  |

Spread bread with butter, cover bread with cheese, then layer of tomato, pepper. Place 2 strips of bacon on each sandwich. Broil until cheese melts and bacon is crisp. May be prepared in advance and broiled just before serving.

Note: Bacon may be omitted.

## CHEESE-HAM SANDWICH FILLING

(1 1/2 pints)

- |                                                   |                               |
|---------------------------------------------------|-------------------------------|
| 1/2 pound cream cheese                            | 1 small onion                 |
| 1/2 pound boiled or baked ham                     | 1 pimiento                    |
| 2 large dill pickles, or 4 small<br>sweet pickles | Sweet cream or salad dressing |
|                                                   | Bread                         |

Put first 5 ingredients through food chopper. Add cream; mix well. Spread between thin slices of bread.

## CHEESE ROLLS

(Serves 6)

- |                                                                         |                                         |
|-------------------------------------------------------------------------|-----------------------------------------|
| 6 wieners                                                               | 6 slices bacon                          |
| 6 pieces Wisconsin Natural<br>American Cheese<br>(1/4 x 1/4 x 4 inches) | 6 wiener rolls, toasted and<br>buttered |

Slit wieners lengthwise. Insert cheese in slit. Wrap with bacon, spiral fashion. Fry or toast, with slit side down, for a half minute. Serve hot in roll held together with toothpicks.

## FIRESIDE SNACKS

(Serves 6)

- |                                           |                |
|-------------------------------------------|----------------|
| ½ pound spiced ham                        | 1 green pepper |
| 6 large sweet pickles                     | 1 medium onion |
| ½ pound Wisconsin Natural American Cheese | 6 wiener rolls |

Put first 5 ingredients through food grinder; combine. Cut rolls along one side, remove some of center dough, fill with mixture. Heat in a moderate oven (350° F.) 15 minutes.

## HONEY BUTTER

- |              |             |
|--------------|-------------|
| 1 cup butter | 1 cup honey |
|--------------|-------------|

Put butter and honey in bowl; place bowl in hot water. When creamy in consistency heat until blended. Set aside to cool. Use as a sandwich spread.

## NIPPY CHEESE SANDWICH FILLING

(2½ cups)

- |                                                       |                                   |
|-------------------------------------------------------|-----------------------------------|
| 2 tablespoons granulated tapioca                      | ¼ pound dried beef, finely ground |
| 2 cups tomatoes, strained and heated                  | ½ teaspoon pepper                 |
| 2 cups aged Wisconsin Natural American Cheese, grated | ¼ teaspoon mustard                |
|                                                       | ¼ teaspoon Worcestershire sauce   |

Combine tapioca and tomato juice. Cook in double boiler until tapioca is clear, stirring frequently. Remove from fire. Add cheese gradually, stir until melted. Add dried beef and seasoning. Cool.

## SANDWICH LOAF

*See full color illustration on page 106*

- |                                                 |                                |
|-------------------------------------------------|--------------------------------|
| 1 loaf sandwich bread                           | 1 cup red salmon, flaked       |
| 1 cup Wisconsin Natural American Cheese, grated | ¼ cup green pickle, chopped    |
| 3 tablespoons pickle relish                     | ¾ cup Blue Vein cheese, grated |
| 2 tablespoons pimiento, chopped                 | Stuffed olives, sliced         |
| 1½ cups dressing                                | Cucumber pickles, sliced       |
|                                                 | ½ lb. cream cheese             |

Remove all crusts from loaf of bread. Cut in four lengthwise slices. Combine cheese, pickle relish, and pimiento. Moisten with dressing. Spread on one slice of bread, cover with second slice. Combine salmon and pickle, moisten with dressing. Spread on second slice, cover with third slice. Tint Blue Vein cheese with green food coloring. Combine with chopped olives. Moisten with dressing. Spread on third slice, cover with fourth slice. Blend cream cheese. Season with salt and paprika. Moisten with dressing. Spread over entire

*(Continue on next page)*

surface of loaf. Place in refrigerator overnight. Garnish top and sides with olives, sweet cucumber pickles and pimiento. Place on large platter and garnish with hearts of lettuce and small clusters of crisp parsley.

### SHRIMP SANDWICHES

(Serves 6)

|                      |                                            |
|----------------------|--------------------------------------------|
| 3 tablespoons butter | 1½ cups whole shrimp                       |
| 4 tablespoons flour  | 12 slices toast, buttered                  |
| ½ teaspoon salt      | 6 slices Wisconsin Natural American Cheese |
| 2 cups milk, scalded | Parsley                                    |
| ¼ teaspoon pepper    |                                            |

Make white sauce of first 5 ingredients. Combine shrimp with 1 cup white sauce. Place a generous amount between two slices buttered toast. Top with slice of cheese, place under low broiler flame until cheese is melted. Pour remaining sauce over top. Garnish with parsley. Serve with pickles.

### SPANISH SANDWICH FILLING

|                                                  |                                    |
|--------------------------------------------------|------------------------------------|
| 4 cups Wisconsin Natural American Cheese, grated | Salt                               |
| ¼ cup milk                                       | 2 hard-cooked eggs, finely chopped |
| 1 egg, beaten                                    | ¾ cup pimiento                     |

Melt cheese in double boiler, add milk, egg, and salt. Cook until thick and smooth, remove from flame, add eggs and pimiento. Cool. Olives and pickles may be added.

### TASTY MOCK CHICKEN SANDWICHES

(Serves 6)

|                                              |                                                 |
|----------------------------------------------|-------------------------------------------------|
| 1 small can condensed cream of mushroom soup | 6 slices bread, toasted and buttered            |
| ¾ cup milk                                   | ¾ cup Wisconsin Natural American Cheese, grated |
| 2 cups cooked veal, diced                    |                                                 |

Combine soup and milk, heat, stirring constantly. Remove from fire, add veal. Place bread in shallow baking pan. Spread veal mixture over toast and sprinkle with cheese. Bake in hot oven (400° F.) 10 minutes, or until cheese is melted. Serve immediately.

### TOASTED CHEESE PINWHEELS

(Serves 16)

|               |                                                            |
|---------------|------------------------------------------------------------|
| Loaf of bread | Wisconsin Natural American Cheese, grated, or cream cheese |
| Butter        |                                                            |

Remove crusts from loaf of bread and slice lengthwise. Blend butter and cheese, spread bread. Roll like jelly roll and set in refrigerator until firm. Slice, then toast on buttered cookie sheet under broiler flame. Turn once.

# S AUQUES

*and Gravies*



## BECHAMEL SAUCE

*See full color illustration on opposite page*

- |                                  |                                                          |
|----------------------------------|----------------------------------------------------------|
| $\frac{1}{4}$ cup butter, melted | 2 cups chicken stock or 2 bouillon cubes in 2 cups water |
| 6 tablespoons flour              | 1 cup thick cream                                        |
| $\frac{3}{4}$ teaspoon salt      | 8 olives, stoned and finely cut                          |
| $\frac{1}{2}$ teaspoon paprika   | 2 teaspoons lemon juice                                  |
| Dash of pepper                   | Wisconsin Natural American Cheese, grated                |

Blend butter, flour, and seasonings. Add combined stock and cream. Cook until thick. Remove from fire, add olives and lemon juice, mix well. May be served over oysters, stuffed eggs, or fish fillets. Sprinkle cheese over top.

## BROWN BUTTER SAUCE

- |                               |                         |
|-------------------------------|-------------------------|
| $\frac{1}{2}$ cup butter      | $\frac{1}{2}$ cup cream |
| $\frac{1}{2}$ cup brown sugar | 1 teaspoon vanilla      |

Melt butter over low fire, add sugar, stir until dissolved. Add cream and vanilla, heat slowly. Serve hot on steamed puddings.

## BUTTER ORANGE FLUFF

- |                               |                                |
|-------------------------------|--------------------------------|
| $\frac{1}{2}$ cup butter      | 1 teaspoon orange rind, grated |
| $\frac{1}{2}$ cup brown sugar |                                |

Cream butter and sugar thoroughly. Add orange rind, blend well. Serve on waffles, pancakes, or steamed puddings.

## CIDER SAUCE

- |                      |                                     |
|----------------------|-------------------------------------|
| 1 egg, beaten        | $\frac{1}{4}$ cup sweet cider       |
| 1 cup butter, melted | 1 tablespoon vinegar or lemon juice |
| 1 cup sugar          |                                     |
| 1 cup brown sugar    |                                     |

Cook egg, butter, and sugar over hot water 2 minutes, stirring constantly. Add cider and vinegar, cook 3 minutes. Remove from fire. Beat briskly until cool. Serve on slices of pudding.



### FOAMY HARD SAUCE

- |                                  |                             |
|----------------------------------|-----------------------------|
| 1 egg, beaten                    | 1 teaspoon vanilla          |
| $\frac{1}{2}$ cup butter, melted | $\frac{1}{8}$ teaspoon salt |
| 1 cup confectioners' sugar       | 1 cup heavy cream, whipped  |

Beat egg well, add butter gradually, beating constantly. Add sugar, mix well, add vanilla and salt, mix. Fold in whipped cream. Serve immediately.

### CHEESE SAUCE

- |                      |                                     |
|----------------------|-------------------------------------|
| 2 tablespoons butter | $\frac{1}{2}$ cup Wisconsin Natural |
| 2 tablespoons flour  | American Cheese, grated             |
| 1 cup milk           | 1 tablespoon lemon juice            |
|                      | $\frac{1}{4}$ teaspoon salt         |

Melt butter, add flour, add milk slowly, cook until thick, stirring constantly. Add remaining ingredients. Serve hot.

### HORSERADISH SAUCE — I

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

$\frac{1}{4}$  cup horseradish  
Cayenne

Combine all ingredients, blend well. Serve on broiled steaks or chops.

### HORSERADISH SAUCE — II

1 cup cream, whipped  
1 cup boiled dressing

$\frac{1}{4}$  cup horseradish

Combine all ingredients. Serve with baked or boiled ham.

### HORSERADISH SAUCE — III

$\frac{1}{2}$  cup cream, whipped  
 $\frac{1}{4}$  cup cottage cheese  
1 tablespoon vinegar

$\frac{1}{4}$  cup horseradish  
 $\frac{1}{2}$  teaspoon salt

Combine cream and cheese, add vinegar, horseradish, and salt.

### LEMON "CREAM" SAUCE

(6 to 8 Servings)

1 cup evaporated milk  
2 tablespoons lemon juice  
4 teaspoons butter

1 cup confectioners' sugar  
Grated lemon rind

Chill milk thoroughly. Whip until stiff. Add lemon juice and whip until very stiff. Cream butter. Add sugar and cream until thoroughly mixed. Fold into whipped milk with lemon rind.

### SOUR CREAM SAUCE

2 egg yolks  
 $\frac{3}{4}$  cup thick sour cream  
1 tablespoon lemon juice

$\frac{1}{2}$  teaspoon parsley, minced  
 $\frac{1}{4}$  teaspoon paprika  
 $\frac{1}{4}$  teaspoon salt

Combine egg yolks and cream. Cook, stirring constantly, until sauce begins to thicken. Remove from fire, add lemon juice, parsley, paprika, and salt. Serve on vegetables.

### STEAK SAUCE

$\frac{1}{2}$  cup butter  
1 tablespoon Worcestershire  
sauce  
 $\frac{1}{2}$  teaspoon dry mustard

2 tablespoons catsup  
1 teaspoon paprika  
2 tablespoons lemon juice or  
vinegar

Combine all ingredients. Add steak drippings. Boil one minute and pour over broiled or pan-fried steak.

# SOUPS



## BUTTERMILK SOUP

(Serves 8)

|                         |                           |
|-------------------------|---------------------------|
| 2 quarts buttermilk     | 2 pieces stick cinnamon   |
| $\frac{1}{2}$ cup sage  | $\frac{1}{2}$ cup raisins |
| Juice of 1 lemon        | 1 cup sugar               |
| Rind of 1 lemon, grated | Whipped cream             |

Combine first 7 ingredients in order given. Cook one-half hour in double boiler. Top with cream.

## CHEESE SOUP WITH RICE

(Serves 6)

|                                                             |                                  |
|-------------------------------------------------------------|----------------------------------|
| 1 tablespoon onion, chopped                                 | 1 teaspoon salt                  |
| 2 tablespoons butter                                        | $\frac{1}{4}$ teaspoon pepper    |
| 2 tablespoons flour                                         | 2 egg yolks, well beaten         |
| 4 cups milk                                                 | $1\frac{1}{2}$ cups rice, cooked |
| $\frac{1}{2}$ cup Wisconsin Natural American Cheese, grated |                                  |

Cook onion in butter for 5 minutes, add flour and milk. Cook until slightly thickened. Add cheese, salt, and pepper, stirring until cheese is melted. Pour over egg yolks, stirring. Serve immediately with spoonful of hot rice.

## CREAM OF CARROT CHOWDER

(Serves 8)

|                         |                               |
|-------------------------|-------------------------------|
| 2 cups carrots, diced   | 1 tablespoon flour            |
| 2 cups potatoes, diced  | 4 cups hot milk               |
| 5 tablespoons butter    | $1\frac{1}{2}$ teaspoons salt |
| 1 medium onion, chopped | $\frac{1}{4}$ teaspoon pepper |

Cook carrots and potatoes until tender. Cook butter and onion in saucepan for 5 minutes. Add flour, stir, add milk, cook about 5 minutes. Add vegetables, salt, and pepper. Reheat. Add a bit of butter to each bowl of soup.

## CREAM OF CARROT SOUP WITH CHEESE

(Serves 6)

- |                           |                                     |
|---------------------------|-------------------------------------|
| $\frac{1}{4}$ cup butter  | $\frac{1}{2}$ teaspoon salt         |
| 4 tablespoons flour       | $\frac{1}{8}$ teaspoon pepper       |
| 4 cups milk               | $\frac{1}{4}$ cup Wisconsin Natural |
| 1 cup raw carrots, grated | American Cheese, grated             |

Make thin white sauce with butter, flour, and milk. Cook carrots in small amount of water until tender. Add carrots with liquid and seasonings. Reheat. Sprinkle cheese over top just before serving. Serve with toasted bread sticks or squares.

## CREAM OF CHEESE SOUP

(Serves 6)

- |                            |                                     |
|----------------------------|-------------------------------------|
| 1 tablespoon onion, minced | $\frac{1}{2}$ cup Wisconsin Natural |
| 2 tablespoons butter       | American Cheese, grated             |
| 3 tablespoons flour        | 1 tablespoon parsley                |
| 4 cups milk                | $\frac{1}{2}$ teaspoon salt         |

Cook onion in butter 5 minutes, add flour, stir, add milk. Cook until slightly thickened. Add cheese, stir until cheese is melted. Add parsley and salt.

*Cream of Corn and Oyster Soup — see recipe on page 117.*



## CREAM OF CORN SOUP

(Serves 6)

- |                     |                                              |
|---------------------|----------------------------------------------|
| 1 tablespoon butter | 2¼ cups cream style corn,<br>canned or fresh |
| 1 tablespoon flour  | Salt                                         |
| 2¾ cups milk        | Pepper                                       |
|                     | 1 egg yolk, well beaten                      |

Make thin white sauce with butter, flour, and milk. Add corn and rub through sieve. Reheat. Season and add egg yolk.

## CREAM OF CORN AND OYSTER SOUP

(Serves 6)

- |                    |                            |
|--------------------|----------------------------|
| 3 teaspoons butter | 1 No. 2 can (2¼ cups) corn |
| 3 teaspoons flour  | 1 pint oysters             |
| 3 cups hot milk    | Paprika                    |
| ½ teaspoon salt    | Parsley, chopped           |

Make thin white sauce with butter, flour, milk, and salt. Add corn and oysters, let simmer about 10 minutes. Sprinkle with paprika and parsley just before serving. Serve with cheese wafers.

## CREAM OF OLIVE AND CELERY SOUP

(Serves 6)

- |                                           |                             |
|-------------------------------------------|-----------------------------|
| 2 cups diced celery and chopped<br>leaves | 1 cup green olives, chopped |
| 1 small onion, minced                     | 3 tablespoons butter        |
| 1 teaspoon salt                           | ⅓ cup flour                 |
|                                           | 3 cups milk                 |

Cook celery and onion in a small amount of salted water until tender. Cook olives in butter 2 minutes. Stir in flour, add milk, cook until thickened. Add celery and onion mixture. Reheat.

## CREAM OF ONION SOUP

(Serves 6)

- |                              |                                                            |
|------------------------------|------------------------------------------------------------|
| 6 medium onions, sliced      | 1 teaspoon salt                                            |
| 3 tablespoons butter, melted | ¼ teaspoon pepper                                          |
| 3 tablespoons flour          | 2 tablespoons Wisconsin Natural<br>American Cheese, grated |
| 4 cups milk                  |                                                            |

Cook onions until tender, sieve. Make thin white sauce with butter, flour, and milk. Add salt, pepper, and onions. Reheat. Serve garnished with cheese.

## CREAM OF PEA SOUP

(Serves 4 to 6)

- |                  |                             |
|------------------|-----------------------------|
| 1 onion, chopped | 2¼ cups cooked peas, sieved |
| ¼ cup butter     | ½ teaspoon salt             |
| ¼ cup flour      | ½ teaspoon pepper           |
| 4 cups milk      |                             |

Cook onion in butter 5 minutes. Add flour and mix, add milk, cook until thickened. Add peas, salt, and pepper. Reheat.

### CREAM OF PEANUT BUTTER SOUP

(Serves 6)

- |               |                        |               |                                                       |
|---------------|------------------------|---------------|-------------------------------------------------------|
| 1             | tablespoon butter      | $\frac{1}{4}$ | teaspoon pepper                                       |
| 2             | onions, finely chopped | 4             | cups milk                                             |
| 1             | tablespoon flour       | 2             | tablespoons Wisconsin Natural American Cheese, grated |
| $\frac{1}{4}$ | cup peanut butter      |               |                                                       |
| $\frac{1}{2}$ | teaspoon salt          |               |                                                       |

Melt butter, brown onion, add flour, peanut butter, salt, and pepper. Add milk slowly, cook until slightly thickened. Add cheese. Stir until cheese is melted. Serve immediately.

### CREAM POTATO SOUP

(Serves 6)

- |   |                        |               |                           |
|---|------------------------|---------------|---------------------------|
| 4 | medium potatoes, cubed | 1             | cup vegetable water       |
| 4 | onions, sliced         | 1             | teaspoon salt             |
| 2 | tablespoons butter     | $\frac{1}{8}$ | teaspoon pepper           |
| 2 | tablespoons flour      | 1             | teaspoon parsley, chopped |
| 3 | cups milk, scalded     |               |                           |

Boil vegetables in water to cover until tender. Drain, save water. Put vegetables through sieve. Make thin white sauce with butter, flour, milk, and vegetable water. Add sieved vegetables, salt, and pepper; blend. Reheat. Sprinkle parsley over top.

### CREAM OF VEGETABLE SOUP

(Serves 6)

- |               |               |               |                                                                                                               |
|---------------|---------------|---------------|---------------------------------------------------------------------------------------------------------------|
| $\frac{1}{2}$ | cup butter    | $\frac{1}{8}$ | teaspoon pepper                                                                                               |
| $\frac{1}{4}$ | cup flour     | 1             | cup vegetable pulp (celery, spinach, asparagus, corn, potato, peas, or any desired combination of vegetables) |
| 4             | cups milk     |               |                                                                                                               |
| $\frac{3}{4}$ | teaspoon salt |               |                                                                                                               |

Make thin white sauce with butter, flour, and milk. Add salt, pepper, and vegetable pulp. Reheat.

### GREEN BEAN CHOWDER

(Serves 4)

- |   |                                              |                                           |                    |
|---|----------------------------------------------|-------------------------------------------|--------------------|
| 2 | cups raw potatoes, diced                     | 2                                         | tablespoons butter |
| 2 | cups cooked green or waxed beans, finely cut | Salt                                      |                    |
| 1 | cup whole milk                               | Pepper                                    |                    |
| 1 | tablespoon onion, minced                     | Wisconsin Natural American Cheese, grated |                    |

(Continue on next page)

Cook potatoes in liquid drained from beans, add enough water to cover. When potatoes are tender add beans and milk. Heat. Fry onion in butter until brown. Add to soup mixture just before serving. Serve with cheese as a garnish.

## CORN BISQUE

(Serves 8)

|                    |                          |
|--------------------|--------------------------|
| 1½ cups tomatoes   | 6 tablespoons butter     |
| 6 cloves           | 3 cups milk              |
| 3 bay leaves       | 1½ cups corn             |
| 1½ teaspoons sugar | 3 tablespoons flour      |
| 1½ teaspoons salt  | 6 tablespoons milk, cold |
| Pepper             | Paprika                  |

Combine first 6 ingredients, cook 10 minutes, strain, add butter. Combine milk and corn, scald in double boiler, mix flour and milk to smooth paste, add to milk and corn mixture, stirring occasionally. Slowly add tomato to corn mixture. Serve hot at once. Sprinkle each serving with paprika.

## SALMON BISQUE

*See full color illustration on page 114*

|                        |                            |
|------------------------|----------------------------|
| ¼ cup onion, minced    | ¼ cup light cream          |
| ¼ cup butter           | 4 cups milk                |
| 2 tablespoons flour    | Liquid and oil of salmon   |
| 1½ teaspoons salt      | 1 pound can salmon, flaked |
| ¼ teaspoon pepper      | Paprika                    |
| ¾ teaspoon dry mustard |                            |

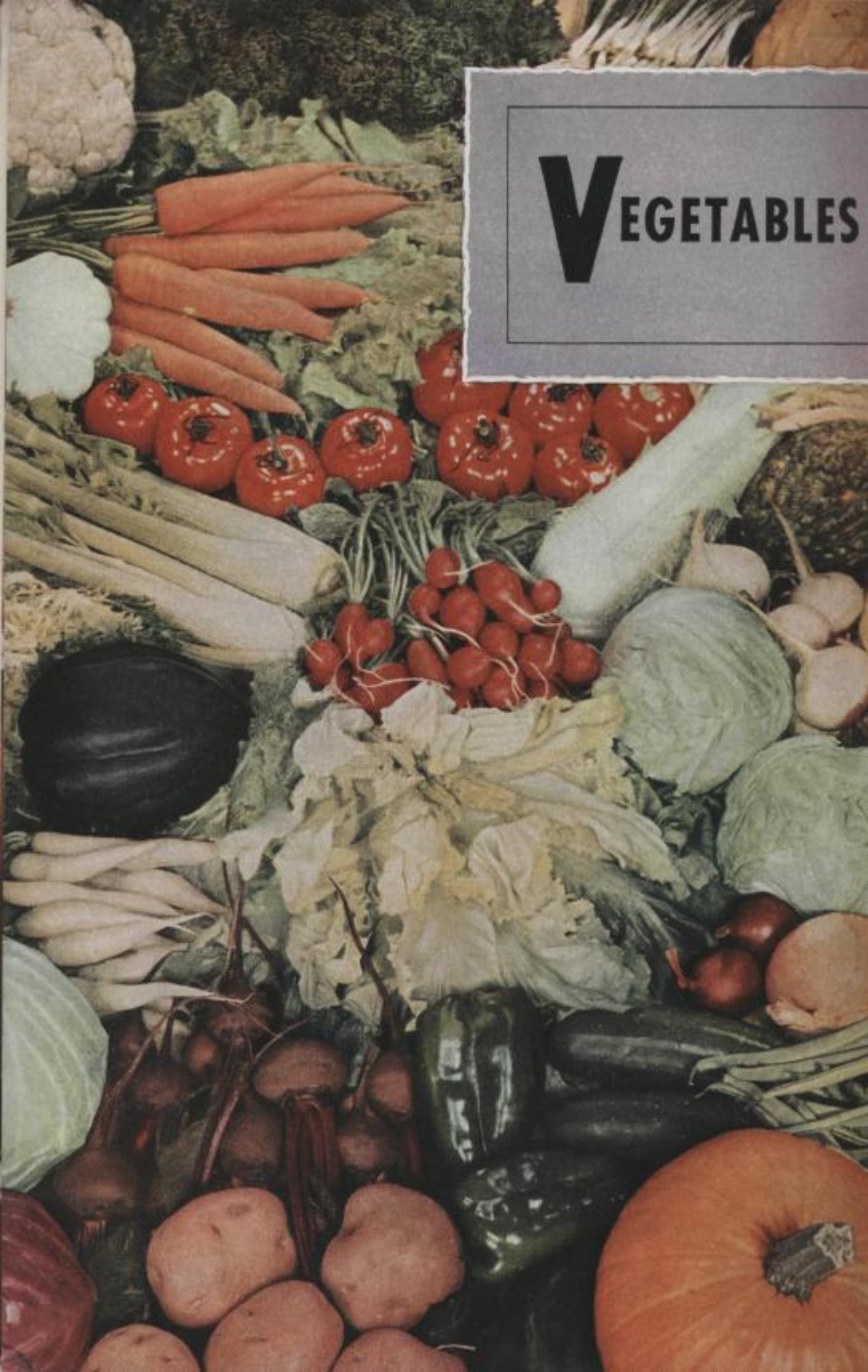
Cook onion in butter 5 minutes. Add flour, salt, pepper, and mustard, stir until smooth. Add cream, milk, and liquid of salmon. Cook over hot water until slightly thickened, stirring constantly. Add salmon. Reheat and serve; sprinkle each serving with paprika.

## SHRIMP BISQUE

(Serves 6)

|                                     |                             |
|-------------------------------------|-----------------------------|
| 1 tablespoon celery, finely chopped | 4 cups milk                 |
| 1 tablespoon onion, finely chopped  | 1 cup shrimp, finely mashed |
| 3 tablespoons butter                | ¾ teaspoon salt             |
| 3 tablespoons flour                 | Pepper                      |
|                                     | Whipped cream               |
|                                     | Paprika                     |

Cook celery and onion in butter over slow fire for 5 minutes. Place over hot water, add flour. Add milk, cook until thickened. Add shrimp, salt, and pepper; reheat. Garnish each serving with cream and paprika.



# **V**EGETABLES

## ASPARAGUS WITH LEMON SAUCE

(Serves 8)

|                           |                               |
|---------------------------|-------------------------------|
| $\frac{1}{4}$ cup butter  | 1 teaspoon salt               |
| $\frac{1}{4}$ cup flour   | $\frac{1}{4}$ teaspoon pepper |
| 2 cups milk               | 2 pounds asparagus, cooked    |
| 2 egg yolks, beaten       | Toast                         |
| 2 tablespoons lemon juice |                               |

Make white sauce with butter, flour, and milk. Add egg yolks, lemon juice, and seasoning. Arrange asparagus on toast and pour sauce over.

## BAKED CARROTS AND ONIONS

(Serves 6 to 8)

|                                |                       |
|--------------------------------|-----------------------|
| 6 medium sized carrots, sliced | Butter                |
| 6 large onions, sliced         | 1 cup milk            |
| Salt                           | Buttered bread crumbs |
| Pepper                         |                       |

Arrange alternate layers of carrots and onions in buttered casserole, season each layer with salt and pepper and dot with butter. Pour milk over contents, cover with buttered bread crumbs. Bake in a moderate oven (350° F.) about 1 hour.

## BAKED ONIONS AND PEAS

(Serves 6)

|                           |                            |
|---------------------------|----------------------------|
| 12 small onions           | Salt                       |
| 2 tablespoons butter      | Pepper                     |
| 3 tablespoons flour       | 2 cups peas                |
| 1 $\frac{1}{4}$ cups milk | 1 cup cornflakes, buttered |

Cook onions in salted water until tender, drain. Arrange in buttered baking dish. Make white sauce with butter, flour, milk, and  $\frac{1}{4}$  cup liquid from peas. Season, add peas, pour over onions. Cover with cornflakes. Bake in a moderate oven (375° F.) 25 minutes.

## CABBAGE AND HAM WITH CHEESE SAUCE

(Serves 8)

|                      |                                                  |
|----------------------|--------------------------------------------------|
| 3 tablespoons butter | ¼ teaspoon Worcestershire sauce                  |
| 3 tablespoons flour  | 2 cups Wisconsin Natural American Cheese, grated |
| 1½ cups milk         | 1 medium head cabbage                            |
| ¾ teaspoon salt      | 8 thin slices pre-cooked ham                     |
| Pepper               | Paprika                                          |

Make white sauce with butter, flour, and milk. Add seasonings, sauce, and cheese. Remove from fire, stir until cheese is melted. Cover and place over hot water. Cut cabbage into eight wedges. Boil rapidly for 8 to 10 minutes, or until tender; drain. Pan-broil ham. Arrange cabbage and ham on platter with ham around outside. Pour cheese sauce over all. Add a dash of paprika. Serve with stuffed tomatoes.

## CARROT LOAF

(Serves 8)

|                           |                      |
|---------------------------|----------------------|
| 10 medium carrots         | 2 cups milk          |
| 3 eggs, beaten            | 2 tablespoons butter |
| 1 small onion, finely cut | Salt                 |
| 2 cups bread crumbs       | Pepper               |

Cook carrots in salted water, drain and mash. Add eggs and remaining ingredients, mix well. Bake in buttered baking dish, set in hot water, in a moderate oven (350° F.) 30 minutes.

## CAULIFLOWER SOUFFLE

(Serves 6)

|                      |                                                 |
|----------------------|-------------------------------------------------|
| 3 tablespoons butter | ½ cup Wisconsin Natural American Cheese, grated |
| 3 tablespoons flour  | 1 cup cauliflower, cooked and coarsely chopped  |
| 1 cup milk           | 3 egg whites                                    |
| ½ teaspoon salt      |                                                 |
| 3 egg yolks, beaten  |                                                 |

Make white sauce with butter, flour, milk, and salt. Add egg yolks and cheese, stir until cheese is melted. Add cauliflower. Fold in beaten egg whites. Pour in buttered casserole. Sprinkle top with remaining cheese. Set in hot water. Bake in a moderate oven (350° F.) 50 to 60 minutes.

## GOLDEN CAULIFLOWER

(Serves 6)

|                           |                                                 |
|---------------------------|-------------------------------------------------|
| 1 medium head cauliflower | 2 tablespoons butter, melted                    |
| 1 cup raw carrots, diced  | 1 cup rich milk                                 |
| ¼ cup onions, chopped     | 1 cup Wisconsin Natural American Cheese, grated |
| Salt                      |                                                 |
| Paprika                   |                                                 |

*(Serving size: 1 cup)*

Break cauliflower into flowerettes. Arrange cauliflower and carrots in buttered casserole. Cover with onion, seasonings, and butter. Pour milk over contents. Sprinkle with cheese. Cover. Bake in a moderate oven (350° F.) 1 hour, removing cover the last 15 minutes.

### CHEESE VEGETABLE DISH

|                                                  |                                    |
|--------------------------------------------------|------------------------------------|
| ¼ cup butter                                     | 2 teaspoons salt                   |
| 4 tablespoons flour                              | 2 cups potatoes, cooked and sliced |
| 2 cups milk                                      | 1 cup peas, cooked                 |
| 2 cups Wisconsin Natural American Cheese, grated | 1 cup carrots, cooked and sliced   |
|                                                  | 1 onion, minced                    |

Make white sauce of butter, flour, and milk. Add salt and cheese, stirring until the cheese melts. Arrange remaining ingredients in buttered baking dish and pour sauce over. Bake in a moderate oven (350° F.) 30 minutes.

### CORN — SWISS STYLE

(Serves 6)

|                                 |                                                 |
|---------------------------------|-------------------------------------------------|
| 2 cups corn                     | ¼ teaspoon parsley, minced                      |
| 2 tablespoons flour             | ¼ teaspoon onion, minced                        |
| ¼ teaspoon salt                 | ½ cup milk                                      |
| ¼ teaspoon pepper               | ½ cup Wisconsin Natural American Cheese, grated |
| ¼ teaspoon celery salt          |                                                 |
| 2 tablespoons pimiento, chopped |                                                 |

Combine all ingredients except cheese. Pour into buttered shallow baking dish, sprinkle with cheese. Bake in a moderate oven (350° F.) 20 minutes.

### DELMONICO POTATOES

|                                 |                                                 |
|---------------------------------|-------------------------------------------------|
| 2 tablespoons butter            | ½ cup Wisconsin Natural American Cheese, grated |
| 1½ tablespoons flour            | Pimiento, chopped (optional)                    |
| 1 cup milk                      | 2 tablespoons butter                            |
| ½ teaspoon salt                 | Salt                                            |
| ¼ teaspoon pepper               | Pepper                                          |
| 1 quart boiled potatoes, sliced | ¼ cup Wisconsin Natural American Cheese, grated |
| 3 hard-cooked eggs, chopped     |                                                 |

Make white sauce with butter, flour, and milk. Add salt and pepper. Arrange layers of potatoes, eggs, cheese, pimiento, and white sauce in buttered baking dish. Dot each layer with butter, salt, and pepper. Cover top with cheese. Bake in a moderate oven (350° F.) until done.

### POTATO CHEESE BALLS

(Serves 4 to 6)

|                                                 |                    |
|-------------------------------------------------|--------------------|
| ½ cup Wisconsin Natural American Cheese, grated | ¼ cup bread crumbs |
| Salt                                            | 1 egg              |
| 2 cups potatoes, mashed                         | 1 tablespoon milk  |

(Continued on next page)

Add cheese and salt to potatoes, mix well, make into round balls. Roll in bread crumbs, then in egg beaten with milk. Brown in a hot oven (450° F.).

### RED CABBAGE AND APPLES

(Serves 8 to 10)

|                                 |                     |
|---------------------------------|---------------------|
| 2 quarts red cabbage, shredded  | 2 tablespoons flour |
| 1 cup apples, pared and chopped | ½ cup vinegar       |
| 1 teaspoon salt                 | ½ cup brown sugar   |
| ¼ cup butter                    | Buttered crumbs     |

Cook cabbage with apples 10 minutes in salted water, drain (save water). Melt butter, add flour, mix. Add ½ cup drained water, vinegar, and brown sugar, stir until thickened. Add apples and cabbage. Bake in buttered casserole in hot oven (400° F.) until crumbs are brown.

### SPINACH SOUFFLE

(Serves 6)

|                      |                                  |
|----------------------|----------------------------------|
| 3 tablespoons butter | ½ cup Wisconsin Natural          |
| 3 tablespoons flour  | American Cheese, grated          |
| 1 cup milk           | ½ teaspoon onion, finely chopped |
| Salt                 | 1 teaspoon lemon juice           |
| Paprika              | 1 cup spinach, cooked            |
| Pepper               | 3 egg yolks, beaten              |
|                      | 3 egg whites                     |

Make white sauce with butter, flour, and milk. Add seasonings, cheese, onion, and lemon juice. Add drained and chopped spinach and egg yolks. Fold in beaten egg whites. Pour into buttered loaf pan, set in hot water. Bake in a moderate oven (350° F.) 45 to 55 minutes.

### SWEET POTATO AND ORANGE CASSEROLE

(Serves 6)

|                            |                           |
|----------------------------|---------------------------|
| 5 large sweet potatoes     | ¼ cup honey, strained     |
| ¾ cup brown sugar          | ¼ cup fine bread crumbs   |
| ¼ cup butter               | 2 tablespoons brown sugar |
| 2 unpeeled oranges, sliced | 1 tablespoon butter       |
| ½ cup orange juice         |                           |

Boil potatoes until almost tender, peel and slice. Arrange a layer in buttered casserole, sprinkle with brown sugar, dot with butter, cover with a layer of oranges. Repeat layers until all ingredients are used. Pour orange juice and honey over contents. Cover with bread crumbs mixed with brown sugar. Dot with butter. Cover casserole. Bake in a moderate oven (350° F.) 1 hour. Remove cover last 15 minutes.

## SWEET POTATO CECILIA

(Serves 8 to 10)

|                          |                                       |
|--------------------------|---------------------------------------|
| 3 pounds sweet potatoes  | $\frac{1}{4}$ teaspoon nutmeg or mace |
| $\frac{1}{2}$ cup butter | $\frac{1}{4}$ teaspoon cinnamon       |
| Salt                     | $\frac{1}{2}$ to 1 cup apple cider    |
| Pepper                   |                                       |

Mash cooked sweet potatoes. Add  $\frac{1}{2}$  cup butter, seasonings, and cider, mix well. Put in buttered baking dish, dot with remaining butter. Bake in a moderate oven (375° F.) 30 to 40 minutes, until top is brown.

## TOMATOES BRISTOL

(Serves 6)

|                                     |                                                             |
|-------------------------------------|-------------------------------------------------------------|
| 6 ripe unpeeled tomatoes            | $\frac{1}{2}$ cup Wisconsin Natural American Cheese, grated |
| 1 cup cooked lima beans             | 2 tablespoons butter, melted                                |
| $\frac{1}{2}$ cup fresh bread cubes | 3 tablespoons cream or milk                                 |
| 2 tablespoons onion, chopped        | 1 egg, beaten                                               |
| 2 tablespoons parsley               | $\frac{1}{2}$ teaspoon salt                                 |

Scoop out centers of tomatoes. Combine remaining ingredients and stuff tomatoes. Fit into shallow pan and add  $\frac{1}{2}$  inch boiling water. Bake in a moderate oven (350° F.) 30 minutes.

## TOMATO AND CORN SCALLOP

(Serves 8)

|                             |                                    |
|-----------------------------|------------------------------------|
| $\frac{1}{4}$ cup butter    | 2 cups corn, drained               |
| $\frac{1}{4}$ cup flour     | 1 cup canned tomatoes, drained     |
| 1 cup milk                  | $\frac{1}{4}$ cup dry bread crumbs |
| 1 tablespoon sugar          | 2 tablespoons butter, melted       |
| $\frac{1}{2}$ teaspoon salt |                                    |

Make white sauce with butter, flour, and milk. Add sugar and salt. Add corn and tomatoes. Pour into buttered baking dish. Cover with buttered crumbs. Bake in a moderate oven (350° F.) 45 minutes.

## VEGETABLE LOAF

(Serves 8)

|                                           |                              |
|-------------------------------------------|------------------------------|
| 1 cup prunes, pitted                      | 2 tablespoons butter, melted |
| 1 cup cooked peas, sieved                 | 1 cup milk                   |
| $\frac{1}{2}$ cup cut green beans, cooked | $\frac{1}{2}$ teaspoon salt  |
| 1 cup carrots, cooked and diced           | Pepper                       |
| 1 cup soft bread crumbs                   | Paprika                      |
| 1 egg, beaten                             |                              |

Put prunes through coarse food chopper. Put peas through sieve. Combine all ingredients, mix thoroughly. Bake in buttered loaf pan in a moderate oven (350° F.) 40 minutes.

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