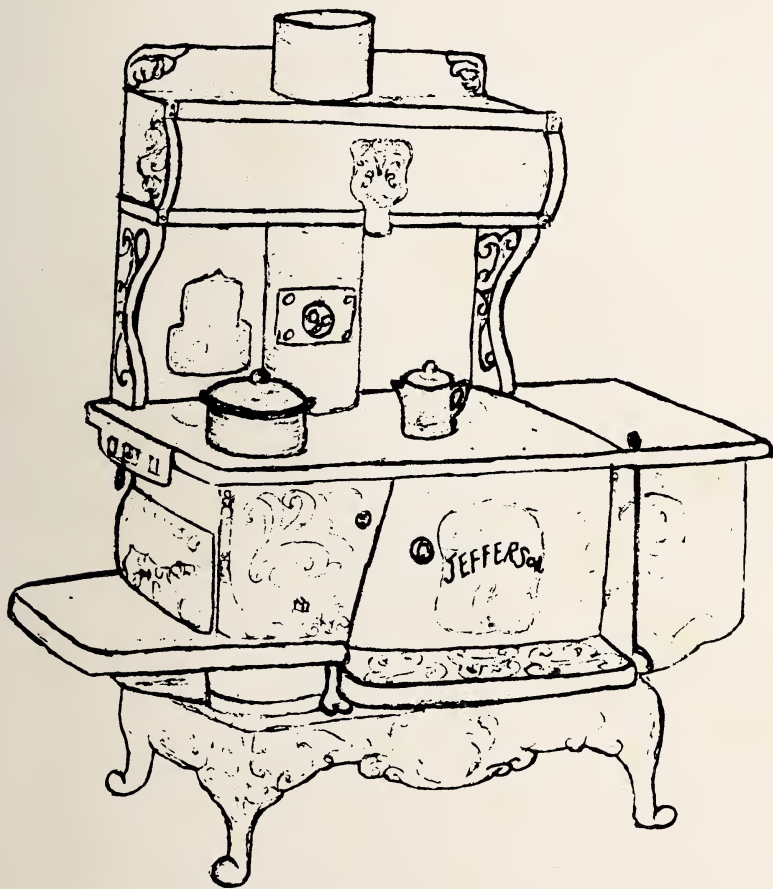


Our FAVORITE RECIPES



*NEW BETHLEHEM
FREE WILL BAPTIST CHURCH*

Grantsboro, North Carolina

Cp641.5
N 5340

APPRECIATION

We wish to express our thanks to all the members and their friends who so cooperatively contributed recipes for this cook book.

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THE HISTORY OF
GOOSE CREEK FREE WILL BAPTIST CHURCH
NOW CALLED - NEW BETHLEHEM FWB CHURCH

The Goose Creek F·W·B· Church, now known as the New Bethlehem F·W·B· Church, was founded by James Brinson, a F·W·B· Minister, who patented much land in this section which was at that time a part of Craven County. The original church was erected in the year 1720 approximately 400 yards north west from Mrs. Sina Harris Scott's store, on the Neuse River road at the junction of the Muddy Landing road. At that time, this was the location of the Neuse River road which paralleled the shores of Neuse River from Oriental to Raleigh. This old road originally was an Indian trail.

James Brinson, the founder, had two brothers, Charles and John. These brothers traveled from Ireland to Bern, Switzerland, then sailed with the Degraffin party, a Swiss party, which landed, in the year 1710, on what is now known as East Front Street in New Bern. One brother went to Wilmington, the other brother to the State of Georgia. However, James remained here to preach, farm, hunt and deal in land until his death.

The Colonial records in New Bern reveal that, under the old English law, charges were preferred against James Brinson on numerous occasions for preaching and, as punishment, he was beaten at the whipping post. When such revelations as this come to light, we should certainly become more appreciative of the religious freedom which we enjoy in these United States today and in many other parts of the world. Several years ago these records were transferred to some State library perhaps, Chapel Hill, through an act of the Legislature.

Near the year 1800, William B. Perkins purchased, or inherited, property surrounding the church. This property consisted of about 1700 acres, about 1600 acres of the land now being owned by the N. C. Pulp Wood Company. Around 1805, Mr. Perkins erected a large water mill about 3/4 miles down the stream of Goose Creek. Through the power of the water, he was able to grind corn and saw lumber for the people from New Bern to Lowlands, and for people of Beaufort County. Near the year 1815, he relocated the Neuse River road, where it is now located, in order that it would run by his mill site.

In the year 1818, William B. Perkins made a deed of conveyance to the United Baptist Asem. and their successors for one acre of land, as the old church was then located at an out of way place. This deed is now on record with the church clerk. The new church stood on the north side of the muddy landing road about 100 yards from Scott's store at the junction on the Neuse River road. Services were held regularly in this church from 1818 to 1830, at which time a split or some difference occurred in the congregation. Some of the members moved their membership to the old Milton Church, which is in Bayboro near the

Court House and which is currently owned and used for dwelling by Mr. Z. V. Rawls, Attorney. However, most of the members continued in the old church, then known as Goose Creek F. W. B. Church, under the leadership of Brother Green Carawan Brinson and Rev. Constine Miller who pastored the church much of the time.

As time progressed and conditions improved, Mr. Samuel Delemar gained ownership of the surrounding large tract of land and also operated the old water mill with the aid of his brother, Jim. In the year 1886, Mr. Delemar sold to the church one acre of land on the Neuse River road at the junction of the Outlet road for a new church site, making deed to Green C. Brinson, A. M. Paul and William Paul as trustees for the new church. Upon completion of this new church on this newly acquired site, they decided it only proper to choose a new and more sacred name for the church, and so came into being New Bethlehem Free Will Baptist Church.

New Bethlehem F. W. B. Church is located in practically the same location as in the year of completion, 1886, with the exception that, in a recent building program, the old church was partially turned around. To this old building was erected a new and modern auditorium, the old building being remodeled in order that adequate educational rooms might be made available.

New Bethlehem F. W. B. Church is now a church which we feel would do honor to any community. An active Sunday School assembles each Sunday morning at 10 A. M. and worship services are conducted by the Rev. Willie Stilley (current pastor) each first Sunday morning and each first Sunday evening in each month at 11 A. M. and 7:30 P. M. respectively.

The members of New Bethlehem Free Will Baptist Church wish to extend to Brother M. Dewitt Brinson their most profound thanks and sincere gratitude for his untiring efforts in conducting a lengthy and difficult research in order that he might provide us with the above detailed history of Old Goose Creek F. W. B. Church, now called New Bethlehem.

Donald W. Dixon, Church Clerk
Rev. Willie Stillery, Pastor
November 3, 1957

Since November 3, 1957, we are thankful and proud to say that New Bethlehem F·W·B· Church has grown from one Sunday a month service to half time for a year or two·

And then thanks to our pastor, Rev· A· Graham Lane, we are having full time now for several years·

We thank God for everything·

Sincerely,

Auxiliary Members

* * * * *

MEMBERS

Mrs· Louise Pipkin
Mrs· Ollie Boyd
Mrs· Essie Willis
Mrs· Velma Scott
Mrs· Evelyn Scott
Mrs· Mary Harrison
Mrs· Ethel Jones
Mrs· Kittie Whitford
Mrs· Amanda Scott

Mrs· Lottie Pipkin
Mrs· Margie Dowty
Mrs· Mollie Willis
Mrs· Betty Scott
Mrs· Uema Harrison
Mrs· Nina Price
Mrs· Mary Robison
Mrs· Minnie Dixon

* * * * *

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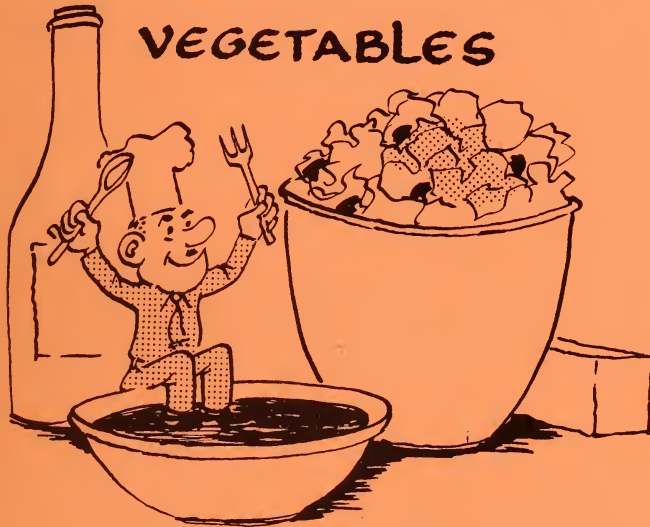
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SOUPS, SALADS

VEGETABLES



FIVE CUP SALAD

Minnie Dixon

1 c. miniature marshmallows
or lg. ones cut 1/4 size
1 c. coconut, frozen preferred

1 c. fruit cocktail, drained
1 c. crushed pineapple
1 c. sour cream

Mix thoroughly and chill or let set. Can even freeze it.

PINEAPPLE SALAD

Lottie Pipkin

1 1/2 c. small marshmallows
1 c. frozen coconut
2 c. sour cream

1 can fruit cocktail
1 c. crushed pineapple

Melt marshmallows in double boiler. Mix cocktail, frozen coconut, crushed pineapple, and sour cream. Beat well and put in cool place and let stand until it is set.

SQUASH CASSEROLE

Mrs. Allie Lee

2 lbs. squash
1 med. onion
1 c. bread crumbs
1/2 stick butter

salt to taste
1 tsp. sugar
2 eggs

Cook squash and onions until done. Mash. Add butter, sugar, salt and 1/2 cup bread crumbs. Put in casserole, spread the remaining bread crumbs on top. Dot with butter, bake 30 minutes on low heat.

BUTTERNUT SQUASH PUDDING

Minnie Dixon

3 c. squash, cooked & creamed
3 tbsp. flour
1/2 stick margarine
1/2 c. milk

2 eggs
3/4 c. sugar
1 tsp. vanilla
1/4 tsp. nutmeg, if desired

Combine cream squash, flour and sugar. Stir in melted margarine; well beaten egg yolks, milk and vanilla. Reserve egg whites and place in refrigerator to chill until ready to beat for topping. Bake pudding in 9" baking dish in a moderate 350 degree oven for 30 to 40 minutes or until done. Remove and top with meringue; return to oven until browned.

MEATS, POULTRY & fish ?



POTATO & BEEF CASSEROLE

Minnie Dixon

2 lbs. ground beef
2 c. sliced onion
3 tbsp. flour
3 tsp. salt or to taste
1 tsp. black pepper

1/4 c. chopped fresh parsley
2 tbsp. butter or marg.
chopped parsley
12 (3 1/2 lb.) med. potatoes

Cook meat and onion together until meat is no longer red. Stir in flour and 2 tsp. salt. Peel and cut potatoes into 1/8" slices. Arrange potatoes and meat in alternate layers in greased baking dish beginning and ending with potatoes. Sprinkle potatoe. layers with remaining salt and pepper. Cover and bake in 350 degree oven for 1 hour or until potatoes are tender. Remove cover and dot with butter or margarine. Place under broiler to brown, if needed. Sprinkle with parsley. Makes 12 to 16 servings.

DRESSING FOR TOASTED WEINERS

M. F. Lee

1 c. crumbled corn flakes or
corn chips
1/2 med. onion, chopped fine

1/4 c. tomato sauce
1 c. grated cheese

Mix well. Split franks or weiners. Fill and toast to melt cheese. Serve in hot dog rolls.

MEAT LOAF

Florence Lee

1 lb. ground beef
1/2 lb. sausage meat
1 egg, beaten
1 c. bread crumbs

1 finely chopped onion
1 1/2 tsp. salt
1/4 tsp. black pepper
1/2 can tomato sauce

Mix all ingredients together. Shape into a loaf and place in a shallow pan. Bake at 350 degrees for 1 hour (you may find it best to make 2 loaves). Sauce for Meat Loaf: 1/2 can tomato sauce, 2 tbsp. prepared mustard, 2 tbsp. brown sugar, 2 tbsp. vinegar, 1 c. water. Blend all ingredients well. Pour over meat loaf. Baste at minute intervals.

MEAT LOAF

Lottie Pipkin

1 1/2 lbs. hamburgers
1 1/2 c. chopped bell pepper
1 lg. can tomato paste

2 lg. onions, chopped
1 c. chopped celery

Boil celery until tender. Put hamburger into large mixing bowl. Pour tomato paste on meat, then put chopped pepper and celery. Put onions, then mix well.

CHICKEN CROQUETTES

M. F. Lee

1/2 stick margarine
1/3 c. flour
1 tsp. salt
1 c. milk
2 c. chopped cooked chicken
1 tbsp. minced onion

2 tbsp. minced parsley
2 eggs
2 tbsp. lemon juice
1/3 c. fine bread crumbs
your favorite cooking oil
for deep frying

Make a sauce by melting margarine and blending in flour and salt. Add milk gradually. Cook over low heat until smooth and thick; stirring constantly. Add chicken, onion and parsley. Spread in shallow oiled pan. Chill thoroughly. Divide into 8 portions. Shape into logs. With a fork, lightly beat eggs and lemon juice. Dip croquettes first in egg mixture, then in crumbs. Fry in deep fat or oil heated to 365 degrees, until golden brown, about 3 to 5 minutes. Drain on absorbent paper.

ROAST FRYERS

Minnie Dixon

1-2 1/2 or 3 lb. fryer
1 1/2 tbsp. salt
1 tbsp. poultry seasoning

3/4 stick margarine
1 tsp. Accent

Soften margarine to almost melting. Add all other ingredients to softened margarine. Mix well. Rub one half of mixture inside chicken. Rub other half of mixture all over outside. Wrap in heavy duty foil and bake at 350 degrees for about 1 1/2 hours. Open foil and brown chicken for about 1/2 hour or less as desired; basting often. (Cook chicken breast down.)

INDIVIDUAL MEAT LOAF

Florence Lee

2 c. ground beef
1/2 c. finely chopped onion
1 tbsp. fat
1 tbsp. salt

1/2 c. bread crumbs
1 c. tomato juice or milk
1 egg, slightly beaten

Cook meat and onion in fat until meat has lost its color and onions are soft. Combine with other ingredients. Fill muffin tins or custard cups with mixture. Bake at 350 degrees for 30 minutes.

PORK CHOP CASSEROLE

Florence Lee

6 pork chops (about 1 1/2 lbs.)
1 (10 1/2 oz.) can condensed cream
of celery soup
1/4 c. milk
dash thyme

2 (10 oz.) pkgs. frozen
cut beans, thawed or 4 c.
canned green beans
1/4 tsp. salt
1/8 tsp. pepper
(Continued)

PORK CHOP CASSEROLE, CON'T

Trim excess fat from pork chops. In oven proof skillet, brown chops on both sides. Remove chops from pan; pour off drippings. Blend in soup, milk and thyme. Stir in beans. Arrange chops on top, sprinkle with salt and pepper. Cover and bake at 350 degrees about 45 minutes, or until chops are tender. Remove cover; bake to desired consistency, about 5 to 10 minutes.

VENISON BARBECUE SAUCE

Goldie Emsley

1 c. water
1/2 c. chopped onion
2 tbsp. butter
2 tbsp. vinegar
1 c. tomato catsup
1 tbsp. mustard

2 tbsp. lemon juice
2 tbsp. brown sugar
2 tbsp. Worcestershire
dash of salt
dash black pepper

Melt butter in skillet, add onions and brown slowly. Add other ingredients and simmer about 5 minutes. Cook venison with 1 tbsp. sage and a red pepper ball until tender. (Cook venison in water - not fry, then put sauce over it.)

SAUSAGE BEAN CASSEROLE

Goldie Emsley

1/2 lb. dried lima beans
1 pt. hot water
2 tsp. salt
1 # 2 can tomatoes
2 lb. sausage links
1/8 tsp. pepper

2 tbsp. water
1 small onion, sliced
1 tbsp. flour
1 tsp. dry mustard
1 tbsp. sugar

Cover beans with water and soak overnight. Drain. Add hot water and salt and cook until tender, about 1 hour. Add tomatoes and cook 1 more hour. Place sausage in 2 tablespoons water in cold frying pan. Cover and cook slowly 8 to 10 minutes. Remove cover and brown. Remove links, pour off all but 2 tablespoons drippings. Brown onions in drippings. Blend in flour and add other ingredients. Combine with beans. Add sausage and cook 10 minutes. Makes 8 to 10 servings.

BARBECUE SPARERIBS

Angela Jean Lee

2 lbs. spareribs
2 tbsp. per lb. your favorite cooking oil or shortening
2 tbsp. vinegar

2 or 3 as desired tbsp. any hot sauce or barbeque sauce
1/2 tsp. Accent
plaine or pepper for each piece

Use Dutch oven pot or a heavy skillet with lid. Cut spareribs in serving size pieces. Put about 1 tablespoon per pound of your favorite cooking oil or shortening in pot or pan. Heat slightly.

BARBECUED SPARERIBS, CON'T

Put meat in then salt and pepper to liking. Put about 2 table-
spoons vinegar, (plane or peppers) on each piece. Sprinkle
accent on, cover and cook very slowly until tender. Add just
a little water as needed. When tender remove lid, turn up
heat and brown lightly or to your liking. Add hot sauce just
before browning.

ROAST BEEF

Lottie Pipkin

2 onions, well chopped

1 c. mushroom soup

Cook beef until tender, then put onions and soup over the meat.
Cook until well done.

MACARONI & HAMBURGER CASSEROLE

Mrs. Ollie Boyd

1 lb. hamburger

1 small onion, chopped

2 stalks celery, chopped

dash of pepper

1 c. canned tomatoes
grated cheese

1/2 tsp. salt

2 c. cooked macaroni

Combine hamburger, onion, celery, salt and pepper and brown
in skillet slowly. Add macaroni and tomatoes. Place in but-
tered casserole, sprinkle with grated cheese. Bake in 350 de-
gree oven for thirty minutes.

BARBECUE CHICKEN SAUCE

Mrs. Ollie Boyd

1/2 c. vinegar

1/2 c. catsup

1 tbsp. sugar

2 tbsp. Worcestershire

1 stick butter

salt and pepper to taste

1 tsp. mustard

hot sauce to taste

Cook chicken till it starts to tender. Pour the sauce over the
chicken and finish cooking.

BAKED PORK CHOPS

Evelyn Scott

6 pork chops

2 tbsp. shortening

1/4 tsp. pepper

1 tbsp. chopped onion

1 1/2 tsp. salt

1 c. uncooked rice

Brown pork chops in shortening. Remove from pan and season
with salt and pepper. If chops are very fat, drain off part of
drippings, add small amount of flour and also onions to drip-
pings and brown. When brown, add enough water to make thin
gravy. Spread rice in the bottom of a 13x9x2" pan. Place

BAKED PORK CHOPS, CON'T

pork chops on rice and pour onion gravy in corner of pan so it will run under pork chops to cook rice. Be sure to keep enough water in pan to cook rice. Bake in a 350 degree oven for about 1 hour or until pork chops are tender. Cover pan with tin foil before placing in oven.

MEAT LOAF

Evelyn Scott

1 can (10 1/2 oz.) tomato soup
1 1/2 lbs. ground beef
1/3 c. uncooked rolled oats
1/4 c. finely chopped onions

1 tsp. salt
1/4 tsp. pepper
1 egg, slightly beaten
1 tbsp. Worcestershire

Combine 1/2 can soup with other ingredients. Mix thoroughly. Shape firmly into loaf. Place in shallow baking pan. Bake in a 350 degree oven for 1 hour. Pour remaining soup over loaf. Bake 15 minutes longer. If vegetables are desired cooked with loaf, use drippings or bacon grease. Put in pan and brown flour in it. Use the 1/2 can of soup and enough water to make thin gravy. Peel potatoes and scrape carrots. Cook in a sauce pan with enough salt to season until tender. Cook meat loaf for about 30 minutes before adding gravy and vegetables. Cook about 30 minutes longer.

EGG & CHICKEN SHORTCAKE

Florence Lee

2 c. cooked chicken
2 hard boiled eggs, sliced
1/2 c. mushrooms
4 tbsp. butter or margarine
or other shortening

2 c. milk
green peas if desired
1/2 tsp. onion salt
paprika
4 tbsp. flour

Melt butter or other shortening in a heavy sauce pan. Add the mushrooms and stir until brown. Add flour and stir until well mixed. Add onion salt and milk. Stir over low heat until thickened. Cut the chicken meat in a large, but thin slices as possible. Slice the eggs. Heat chicken and eggs over hot water. Arrange chicken and eggs between layers and over top of individual short cakes. Cover each layer of chicken with a generous amount of sauce. Garnish plate with slices of hard cooked eggs. Serves 6 generously.

SHORTCAKE FOR CHICKEN

2 c. flour
3 tsp. baking powder
1 tsp. salt
4 tbsp. fat

1 tbsp. fat, melted
1 tsp. paprika
2 tbsp. grated cheese
3/4 c. milk, about
(Continued)

SHORTCAKE FOR CHICKEN, CON'T

Sift together flour, baking powder, paprika and salt. Add the cheese. Cut in the fat until it looks like little peas in the flour. Add the milk, sufficient to make a dough that is soft but not sticky. Roll out on floured board to 1/4" thick. Brush top with melted fat. Cut into 12 squares. Put together in pairs. Bake in hot oven, 400 degrees, 20 to 25 minutes. Makes six short-cakes.

DEVILED BAKED CHICKEN

Minnie Dixon

1 fryer (2 1/2-3 1/2 lbs.)
1/4 tsp. dry mustard
1/2 tsp. salt

1/3 c. butter or marg.
2 tsp. Worcestershire
dash cayenne
1/3 c. flour

If chickens are small, cut in halves. If large, cut into joints. Mix remaining ingredients and spread over chicken. Place in well greased pan or casserole. Bake (covered) in moderate oven, 350 degrees, 1/2 to 1 hour or until tender and well cooked through. Remove chicken to serving platter and make gravy in drippings. For Gravy: Cut chicken giblets into small pieces, cover with water, salt to taste and cook slowly until tender. Add 2 tablespoons of flour to drippings in the baking pan. Stir until brown. Add giblets and liquid. Add additional water to make a full cup. Stir over low heat until creamy. Season with salt and dash of cayenne pepper. Note: Chili powder or curry powder may be added, 1 to 3 teaspoons as desired.

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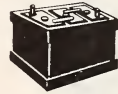
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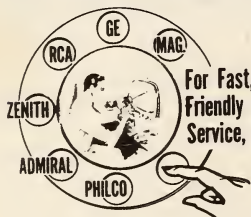
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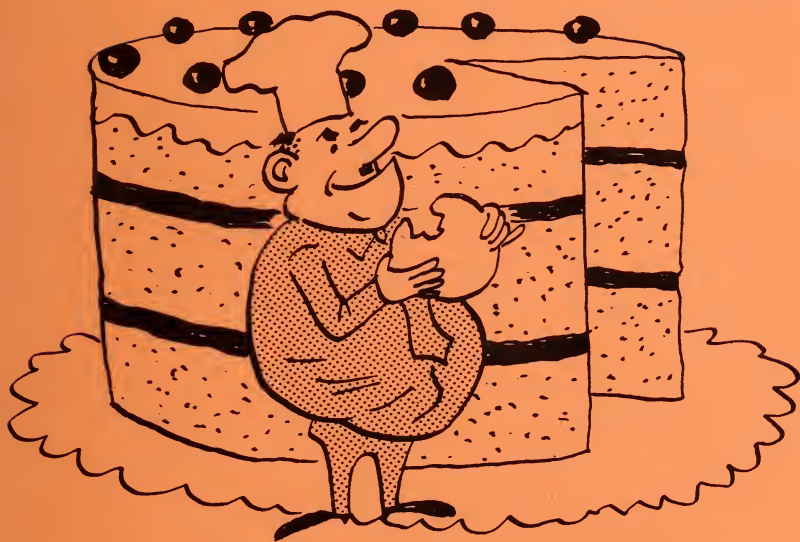


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New Bern, North Carolina

CAKES, BREAD, ROLLS



FRUIT COCKTAIL CAKE

Ruth M. Hurt

2 1/2 c. flour
2 eggs
2 c. sugar
1 can fruit cocktail

Topping:
1 c. sugar
1 tbsp. cornstarch
1 c. milk
1 stick margarine

Stir all together. Makes 3 layers. Topping: Cook until thick about 5 minutes. Add 1 cup nuts and 1 cup coconut.

MOLLY'S CAKE

Mrs. W. B. Harrison

1 box yellow cake mix
4 eggs
2/3 c. cold water
1 tsp. lemon extract

1 box lemon Jello
2/3 c. vegetable oil
1 tsp. vanilla

Preheat oven to 325 degrees. Grease and flour a tube pan. Combine ingredients and mix with electric beater three minutes. Bake 1 hour. Cool 10 minutes before removing from pan. Top with Lemon Glaze.

LEMON GLAZE

1/4 c. lemon juice

1 c. confectioners sugar

Mix and pour on cake while cake is still warm.

SWISS CHOCOLATE COCONUT CAKE

Goldie Emsley

1 3/4 c. flour
1 1/2 c. sugar
1/2 c. shortening
1 c. eva. milk
2 eggs

1 tsp. vanilla
1/4 tsp. red cake coloring
2 sqs. unsweet choc.
1/4 c. eva. milk

Sift flour and sugar together. Stir shortening until softened. Add flour mixture and 1 cup milk. Mix until all flour is dampened. Beat 2 minutes at medium speed of electric mixer. Add eggs, vanilla, melted chocolate, food coloring and 1/4 cup milk. Beat 1 minute longer with mixer. Bake at 350 degrees for 25 to 30 minutes.

VANILLA WAFER CAKE

Goldie Emsley

6 eggs
1 box vanilla wafers
7 oz. pkg. coconut
1/2 lb. margarine

1/2 c. milk
1 c. pecans
2 c. sugar
(Continued)

VANILLA WAFER CAKE, CON'T

Cream sugar and margarine. Add eggs. Beat well one at a time. Crush wafers add with milk alternately. Add pecans and coconut. Stir well. Bake in loaf pan at 275 degrees for 1 1/2 hours.

DEVIL'S FOOD CAKE

Mrs. Ray Purifory

2 1/4 c. sifted cake flour
1 tsp. baking soda
1 tsp. salt
2/3 c. soft shortening

3 eggs
3 sqs. baking choc, melted
1 1/4 c. buttermilk
1 1/2 c. sugar
1 1/2 tsp. vanilla

Sift together flour, soda and salt. Cream shortening, sugar and vanilla until light and fluffy. Add eggs one at a time, and beat thoroughly. Blend in chocolate. Add dry ingredients alternately with buttermilk, blending well after each addition. Bake in 2 greased 8" pans in a moderate oven, 350 degrees, about 40 minutes or until done. Cool thoroughly and frost with your favorite icing.

SELF RISING LOAF CAKE

Mrs. Ethel Jones

1 c. vegetable shortening
3 c. self rising flour
1 c. sweet milk

2 c. sugar
4 eggs
2 tsp. vanilla

Assemble required ingredients and utensils. Line bottom of tube pan with wax paper. Turn on oven and set at 350 degrees. All ingredients measurement are level. Sift flour and measure. Cream shortening and sugar until light and fluffy. Add alternately flour, eggs and milk, beginning and ending with flour. Save 1/3 cup flour for ending. Add 2 teaspoons vanilla flavoring to the above batter. Pour into greased tube cake or loaf pan. Bake in pre-heated oven at 350 degrees. Place pan on wire rack to cool slightly. Then turn out on rack and allow to cool. Top with your favorite icing.

CARROT CAKE

Mrs. Ellen Jones

2 c. sugar
1 c. butter or shortening
2 c. self rising flour
1/2 tsp. cinnamon
3 egg yolks

2 1/2 tbsp. hot water
1 1/2 c. shredded carrots
2 c. chopped walnuts
1/2 tsp. nutmeg
3 egg whites

Cream butter (or shortening) and sugar and beat until light
(Continued)

CARROT CAKE, CON'T

and fluffy. Sift dry ingredients, then add egg yolks and water. Combine all ingredients and add carrots and nuts. Finally, fold in stiffly beaten egg whites. Bake in greased tube pan 1 hour at 350 degrees, or until done.

ICE BOX FRUIT CAKE

Margie Dowty

1 can lg. eva. milk
1 lb. marshmallows
1 box raisins
1 tsp. vanilla
1/2 lb. coconut

1 lb. graham crackers or
vanilla wafers
1 qt. pecans, chopped
1 tsp. black walnut

Melt marshmallows in milk over low heat. Remove from heat and put in raisins and pecans. Crush crackers real fine and mix with the above until crackers are damp. Pack in cracker box and chill.

GERMAN CHOCOLATE CAKE

Margie Dowty

2 c. sugar
1 c. butter
2 1/2 c. sifted cake flour
1/2 tsp. salt
1 tsp. soda
1 c. buttermilk

1 pkg. German sweet choc.
1/2 c. boiling water
4 beaten egg yolks
1 tbsp. vanilla
4 egg whites, stiffly beaten

Cream sugar with butter. Sift flour with salt and soda and add it alternately with the buttermilk. Melt the chocolate in the hot water over low heat. Add chocolate to the batter after the chocolate has cooled. Add beaten egg yolks. Add vanilla and fold in stiffly beaten egg whites. Pour into greased and floured pans. Bake in 350 degree oven for 30 to 35 minutes. Make this in three 8" layers.

FROSTING FOR GERMAN CHOCOLATE CAKE

1 c. eva. milk
3 egg yolks
1 tsp. vanilla

1 c. sugar
1 stick butter

Mix all ingredients in saucepan and cook 12 minutes. Add 1 cup pecans and if desired 1 can flaked coconut.

POUND CAKE

Lo ttie Pipkin

2 sticks butter or marg.
3 c. sugar
1 c. milk
1 tsp. vanilla. flavoring

1/2 c. Crisco
5 eggs
3 c. flour
1 tsp. lemon flavoring
(Continued)

POUND CAKE, CON'T

Cream butter and sugar. Beat until fluffy and well blended. Add sifted flour with 2 teaspoons baking powder added. Mix alternately. Pour in greased and floured pan. Bake in 325 degree oven for about 1 hour and 20 minutes. Before you remove from the pan let cool with dry cloth over the top. This makes a wonderful pound cake. Makes 16 servings.

SPICE CHIFFON CAKE

Lottie Pipkin

2 1/2 c. sifted flour (don't pack c.)	1/2 tsp. allspice
1 1/2 c. sugar	1/2 tsp. cloves
3 tsp. baking powder	1/2 c. corn oil
1 tsp. salt	5 unbeaten egg yolks
1 tsp. cinnamon	3/4 c. cold water

Preheat oven to 325 degrees. Measure into large mixing bowl 7 eggs whites, 1/2 teaspoon cream of tartar. Whip until whites are very stiff until forms very stiff peaks. Pour egg mixture gradually over whipped egg whites. Fold gently until well blended. Do not stir. Pour into greased and floured pan. Bake at 325 degrees for about 50 to 60 minutes.

STRAWBERRY SHORT CAKE

Minnie Dixon

2 c. sifted flour	whipped cream
3 tsp. baking powder	6 tbsp. butter
1 tsp. salt	1 egg, well beaten
1/3 c. milk	sweet sliced strawberries

Mix and sift dry ingredients. Cut in the butter with pastry blender or two knives. Add combined egg and milk. Mix quickly. Divide in half. Knead well; but lightly, on floured board. Roll to fit 9" cake pan. Place one piece in buttered pan. Brush with butter. Cover with second piece. Brush with milk. Bake in moderate oven 20 to 25 minutes. Separate layers. Spread bottom layer with butter. Put layers together with berries and on top serve with cream.

OLD FASHIONED FRUIT CAKE

Mrs. Ollie Boyd

3 c. seedless raisins	1 1/2 c. brown sugar, pack
3 c. seeded dates	4 eggs
2 c. nuts	2 c. sifted flour
1 lb. candied fruit mix	1/2 tsp. salt
1/4 c. honey or molasses	1/4 tsp. soda
1/4 c. wine, or fruit juice	1 tsp. cinnamon
1 c. butter	1/2 tsp. cloves
1/2 tsp. mace	(Continued)

OLD FASHIONED FRUIT CAKE, CON'T

Rinse raisins, drain thoroughly, quarter dates and chop nuts. Combine with candied fruit, molasses or honey and wine or fruit juice. Cream butter and sugar until fluffy. Beat eggs in one at a time. Add mixture to fruit and nuts. Sift flour together with salt, soda and spices. Mix into fruit mixture. Grease two loaf pans or one 10" tube pan and line bottom with foil or two thicknesses of waxed paper. Pour batter into pans and bake in slow oven 275 degrees, about 2 1/2 hours, depending on pans used. Makes 5 pounds fruit cake.

SCOTCH CAKE

Mrs. Ollie Boyd

2 c. flour
2 c. sugar
1 stick margarine
1/2 c. vegetable shortening
4 tbsp. cocoa
1 c. water

1/2 c. buttermilk
2 eggs
1 tsp. soda
1 tsp. ground cinnamon
1 tsp. vanilla extract

Combine flour and sugar in a large mixing bowl. In a sauce pan put margarine, shortening, cocoa and water. Bring to a rapid boil and then pour into flour and sugar mixture. Mix well. Add other ingredients and mix well. Pour into three 8 or 9" cake pans. Cook on 350 degrees till done. Spread icing on while hot.

ICING FOR SCOTCH CAKE

1 stick margarine
6 tbsp. milk
1 tsp. vanilla extract
1 c. flake coconut

4 tbsp. cocoa
1 box powdered sugar
1 c. chopped nuts

Bring to boil margarine, cocoa and milk. Stir constantly to keep from burning. Remove from heat and add other ingredients. Spread on hot cake. If the icing seems too thick to spread, add a few drops of milk.

SOUR CREAM CAKE

Mrs. Retha Lane

1/4 lb. butter
1 c. sugar
2 eggs
1 tsp. baking soda
1 tsp. cinnamon
1/2 c. chopped nuts

2 tsp. baking powder
2 c. flour
1/2 pt. sour cream
1 tsp. vanilla
1/4 c. sugar

Cream butter and sugar, add eggs, one at a time. Alternate additions of sifted flour and sour cream. Add vanilla. Mix

(Continued)

SOUR CREAM CAKE, CON'T

cinnamon mixture well. Pour in half the batter, add one half the cinnamon, sugar and nuts (mixed well). Add the remaining batter and then cinnamon. Bake in 8x8" pan at 350 degrees for 50 to 60 minutes.

LEMON POUND CAKE

Mrs. Retha Lane

1 pkg. yellow cake mix
1 pkg. lemon Jello
4 eggs

2/3 c. Mazola corn oil
2/3 c. water
1 tsp. lemon flavoring

Combine all ingredients and mix well. Bake in tube pan at 350 degrees until done. Glaze with lemon juice and powdered sugar while warm.

CARROT CAKE

Evelyn Scott

2 c. flour
2 tsp. soda
2 tsp. cinnamon
1 tsp. salt
2 c. sugar
4 eggs
1 1/4 c. cooking oil

2 c. finely grated carrots
Icing: 18 oz. pkg. cream cheese, 1 stick marg.
1 box powdered sugar
1 c. chopped nuts

Sift dry ingredients together. Mix eggs, cooking oil and carrots together and add to dry ingredients. Beat hard. Bake in 3 layer pans at 350 degrees for 45 minutes. Icing: Cream cheese and margarine after it has become room temperature. Add sugar gradually. Blend in nuts. Spread on layers and top and sides.

APPLESAUCE CAKE

Evelyn Scott

1 pkg. spice cake mix
1 c. raisins
1 c. pecans
1 c. applesauce

Icing: 1 stick margarine
1-8 oz. pkg. & 1-3 oz. pkg.
cream cheese
1 c. pecans
4 c. powdered sugar
1 tsp. vanilla

Mix cake mix as directed on package. Put raisins and pecans through food grinder and add to cake mix. Add applesauce. Pour in four 9" cake pans and cook for about 30 minutes in 375 degree oven. Icing: Let margarine and cream cheese stand until room temperature is reached. Cream together, add sugar, small amount at a time, add vanilla and nuts either chopped or ground. Mix well, spread on each layer of cake and on top and sides.

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HOT MILK CAKE

Georgia Dixon

4 eggs
2 c. sugar
2 1/2 tsp. baking powder
1/4 lb. butter

1 tsp. flavoring
2 c. plain flour
1 c. milk

Put butter and milk into saucepan. Allow to come to a boil. Beat eggs, add sugar, then flour mixed with baking powder, and milk and butter mixture. Cook in 4 layers or loaf at 400 degrees. Spread with your favorite filling.

PHIL'S POUND CAKE

Georgia Dixon

1 box powdered sugar
6 large eggs

3 sticks butter
3 c. plus 2 tbsp. plain flour

Cream thoroughly with sugar, 3 sticks butter. Then beat 1 whole egg in at the time, beating mixture thoroughly after each egg addition. Sift flour into mixture about 1/3 at a time. Bake in oven at 325 degrees in 9" tube pan with greased paper in the bottom about 1 hour and 20 minutes.

GERMAN CHOCOLATE POUND CAKE

Georgia Dixon

9" stem pan
2 c. sugar
1 c. shortening
4 eggs
2 tsp. vanilla
2 tsp. butter flavoring

1 c. buttermilk
3 c. sifted all purpose flour
1/2 tsp. salt
1 pkg. german's sweet choc.
1 tsp. soda

Cream sugar and shortening. Add eggs, flavorings and buttermilk. Sift together flour, soda and salt and add. Mix well. Add German's chocolate that has been softened. Cook in 9" stem pan that has been well greased and dusted with flour, about 1 1/2 hours at 300 degrees.

GRAHAM CRACKER CAKE

Georgia Dixon

1 box graham crackers, crushed
2 c. sugar
2 sticks butter or marg.
1 c. nuts, chopped fine
5 eggs

2 c. coconut
juice from lg. can crushed
pineapple
2 tsp. baking powder

Mix above ingredients well. Pour in 3 layer pans and bake at 350 degrees for 25 to 30 minutes.

TOPPING

1 box powdered sugar
1 can crushed pineapple, drained

1 stick butter

Cook for 10 minutes and spread on cooled cake.

OATMEAL CAKE

Georgia Dixon

1 c. quick Quaker oats
pour 1/4 c. boiling water over
the oatmeal, let stand while
mixing the following:
1 c. white sugar
1 c. brown sugar

2 eggs
1 tsp. vanilla
1/2 c. shortening
1 1/2 c. flour, plain
1 tsp. cinnamon
1 tsp. salt
1 tsp. soda

Now add oatmeal and blend well. Bake in tube pan or 2 layers
for 30 minutes at 300 degrees.

TOPPING

1 stick butter
1/2 tsp. vanilla
1/2 c. chopped nuts

1/2 c. brown sugar
1/2 c. coconut
1/4 c. canned milk

Mix altogether in boiler and cook about 5 minutes. Pour over
cake while hot.

COCONUT CREAM CHEESE FROSTING

For Swiss Chocolate Cake

Goldie Emsley

2 tbsp. butter
1/3 c. butter
1 lb. 10X sugar
1/2 tsp. vanilla

1 1/3 c. flaked coconut
2 pkgs. cream cheese
1/2 tbsp. milk, about

Melt butter in saucepan. Add coconut and saute until golden
brown, stirring constantly. Remove from heat. Cream 1/3
cup butter, blend in cheese, add small amount of sugar and
milk alternately, beating well after each addition. Add van-
illa and 3/4 cup of the toasted coconut. Sprinkle remaining
toasted coconut over top of cake.

FROSTING

Mrs. Vona Bayen

1 lg. can eva. milk
1 stick margarine
3 egg yolks

1 c. sugar
1 tsp. vanilla
1 1/3 c. flaked coconut

Combine milk, sugar, margarine, egg yolks and vanilla in

FROSTING, CON'T

a saucepan. Cook over medium heat for about 12 minutes, stirring constantly until mixture thickens. Remove from heat and add coconut, beat until cool and of spreading consistency. I have found that this frosting will go on better if made the day before the cake.

CREAMY LEMON FROSTING

Margie Dowty

1 1/2 c. confectioners sugar
1 tbsp. lemon juice
1 tsp. grated lemon peel

1/4 tsp. salt
2 tbsp. shortening
1 tbsp. water

Sift sugar if lumpy. Combine shortening, salt, lemon peel, and 1/2 cup sugar. Add remaining sugar and juice and water alternately, mixing until smooth and creamy. Add more sugar to thicken and water to thin frosting, if required, until of spreading consistency. Spread on cake.

STREUSEL TOPPING

Margie Dowty

1/2 c. light brown sugar
2 tsp. cinnamon
1/4 c. finely chopped pecans

2 tbsp. enriched flour
2 tbsp. melted butter

Mix ingredients, spread on warm cake, return to 375 degree oven for about 5 minutes.

CONFECTIONERS SUGAR

Margie Dowty

Place a doily on top of cake. Sift confectioners sugar over it, remove doily carefully. You will have an unusually attractive and appetizing pattern.

CAKE FILLING

Florence Lee

2 c. milk
1 1/2 c. sugar
2 tbsp. flour
1/4 lb. butter

2 eggs, whole, beaten
1 c. pecans, chopped
3 tbsp. cocoa
1/2 lb. coconut

Mix all together and cook until thickened. It isn't very thick. Recipe is very good to omit eggs.

CARAMEL FROSTING

Mrs. Ollie Boyd

1 box dark brown sugar
1 small can milk

1 stick of butter
(Continued)

CARAMEL FROSTING, CON'T

Mix sugar, milk and butter in saucepan. Cook slowly until it forms a hard ball in cold water. Remove from heat and beat until cool. If frosting gets too hard while beating add a little milk. Spread on layers of cake after frosting is cool.

PARTY CHEESE BISCUITS

Mrs. Retha Lane

1 lb. flour
1 lb. butter or margarine

1 lb. grated cheese

Mix ingredients and chill. Roll dough and slice. Bake in moderate oven, 350 degrees, until light brown. Excellent for showers, receptions.

BANANA BREAD

Tillie Beaman

1/2 c. shortening
part butter)
1 c. sugar, 1/2 brown, 1/2 white
2 eggs
1 tsp. soda

1/2 tsp. salt
1 c. nuts
4 med. bananas, mashed
2 c. plain flour

Cream shortening with sugar. Add eggs, one at the time, then add dry sifted ingredients with bananas part one then the other. Add nuts, pour in a greased and lined oblong loaf pan. Bake at 325 degrees for 1 hour or 1 hour and 15 minutes.

DESSERTS

COOKIES

PASTRY



FRENCH COCONUT PIE

Mrs. Dessie Harrison

1 stick melted butter
 1 1/2 c. sugar
 1 can flake coconut

1 tsp. vanilla
 3 whole eggs, beaten
 1 tbsp. vinegar

Combine all ingredients and pour into an unbaked pastry shell. Bake in a moderate oven, 350 degrees, for 1 hour.

CHOCOLATE MERINGUE PIE

Mrs. W. B. Harrison

2 sqs. chocolate
 2/3 c. sugar
 5 tbsp. cornstarch
 3 slightly beaten egg yolks
 1 nine inch pie shell

1 tbsp. butter
 1 tsp. vanilla
 2 c. milk
 1/4 tsp. salt

Melt chocolate in top of double boiler. Blend sugar, cornstarch together. Add to chocolate. Add milk gradually and cook over boiling water until thick, stirring constantly. Cover and let cook for 10 minutes. Add to egg yolks a little at a time. Cook over boiling water 2 minutes, add salt, butter and vanilla. Let cool and fill pie shell. Meringue: 3 egg whites, 1/8 teaspoon salt, 6 tablespoons sugar. Beat egg whites with salt until stiff, but not dry. Add sugar gradually and continue beating till meringue stands in peaks. Cover filling. Leave surface irregular. Bake in 325 degree oven til lightly browned. Cool before serving.

PECAN PIE

Lottie Pipkin

1 unbaked pie shell
 1/2 c. butter
 1 c. sugar
 1/2 c. flour
 3 egg yolks

1/2 c. eva. milk
 1 tsp. vanilla extract
 1 c. chopped pecans
 1/8 tsp. salt

Cream butter and sugar. Cream until fluffy. Add flour, salt and egg yolks. Stir evaporated milk and flour. Pour in 9" pie shell. Bake at 425 degrees for 10 minutes and reduce heat to 300 and cook slowly.

LEMON CHESS PIE

Lottie Pipkin

8 oz. pkg. cream cheese
 1 1/2 c. milk
 9" graham cracker shell

1/2 c. milk
 instant lemon pudding mix

Stir cream cheese until soft. Blend in 1/2 cup milk until it is
 (Continued)

LEMON CHESS PIE, CON'T

smooth. Add 1 1/2 cups milk to pudding mix. Beat slowly with egg beater for 1 minute. Put all together and beat gently for another minute. Make crust out of Graham Crackers and pour onto pan. Chill for 1 hour.

PECAN PIE

Mrs. Ora Scott

1 c. white Karo syrup
1/2 c. sugar
2 tbsp. butter

1 c. chipped pecans
3 eggs
1 tsp. vanilla flavor

Mix syrup, sugar and butter together. Bring to a boil, set off and cool. Add pecans, eggs and vanilla flavoring. Pour into uncooked pie shell and bake slowly until done. Oven temperature, 350 degrees. Bake about 45 minutes.

FRUIT COBBLER

Mrs. Betty Paul

1 c. flour
1 c. sugar
1/4 lb. butter

1 c. milk
3 c. fruit

Mix flour, sugar and milk together. Melt butter in baking dish, pour batter into butter in baking dish and add fruit. Batter will rise through fruit. Cook at 350 degrees until done.

APPLE SURPRISE

Evelyn Scott

2 # 303 cans applesauce
1 stick margarine

1 box spice cake mix

Empty the applesauce in a 9" square cake pan. Open package of cake mix and spread contents evenly over applesauce. Cut margarine in squares and dot the top of cake mix, it should completely cover the mix. Bake at 350 degrees for 50 to 60 minutes. Cut in squares and serve with ice cream. This recipe may be varied using any of the prepared fruit fillings and white or yellow cake mix.

LIGHT BROWNIES (NON CHOCOLATE)

Minnie Dixon

4 eggs
1 tbsp. butter
1 c. chopped pecans

1 box brown sugar, 2 c.
1 1/2 c. self rising flour
1 tsp. vanilla

(Continued)

LIGHT BROWNIES, CON'T

Beat eggs, top of double boiler until blended. Blend in sugar and butter. Place over boiling water, stir constantly, until hot, about 5 minutes. Remove from heat. Sift flour and add all at once to cooked mixture. Mix well. Add pecans, vanilla. Bake in a greased 13x9" pan at 325 degrees for 25 to 30 minutes. Cut in squares.

DATE NUT SQUARES

Margie Dowty

3 eggs
3/4 c. fine cracker crumbs
1 c. pitted dates, chopped
dash of salt

1 c. sugar
1 tsp. baking powder
1 c. chopped nuts

Beat eggs until foamy. Gradually add sugar, beating until thick and lemon colored. Combine cracker crumbs with baking powder and salt. Add with dates and nuts to egg, sugar mixture. Stir until blended. Bake in 7x11" shallow pan at 350 degrees, about 20 minutes. Cut while warm and serve with whipped cream.

BOILED COOKIES

Gloria Harrison

2 c. sugar
1/2 c. milk
1/4 lb. margarine or butter
4 tbsp. cocoa

1/4 c. chopped nuts
2 tsp. vanilla
1/2 c. peanut butter, opt.
2 1/2 c. quick-cooking oats

Cook sugar, milk, margarine and cocoa for 1 1/2 minutes. Start counting when mixture has reached a full rolling boil. Remove from heat and add oats, nuts and vanilla, and peanut butter if desired. Beat well until blended. Spoon on waxed paper.

DATE COOKIES

Minnie Dixon

1/2 lb, pitted dates, chopped
1/3 c. water
1/4 c. sugar, granulated
1/2 c. butter
1/2 c. brown sugar

1/2 c. granulated sugar
1 egg
2 1/4 c. flour
1 tsp. soda
1/4 tsp. salt

Cook together in a saucepan for about 5 minutes: dates, water and 1/4 cup granulated sugar. Remove from heat. Add chopped nuts if desired and allow mixture to cool. Cream butter brown sugar and remaining granulated sugar thoroughly. Add 1 more egg, well beaten. Stir in this mixture, all the flour. Add the soda and salt. Toss dough onto lightly floured board and roll to

(Continued)

DATE COOKIES, CON'T

1/4" thickness. Spread dough with the date and nut mixture. Roll up like a jelly roll. Wrap in wax paper and place in refrigerator overnight to chill thoroughly. Next day, slice and bake on a well greased baking sheet for about 12 minutes at 275 degrees. Makes 5 dozen cookies.



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MISCELLANEOUS



BREAD & BUTTER PICKLES

Mrs. Retha Lane

4 qts. sliced cucumbers
 6 med. sliced onions
 1/3 c. coarse med. salt
 5 c. sugar

1 1/2 tsp. tumeric
 1 1/2 tsp. celery seed
 2 tbsp. mustard seed
 3 c. cider vinegar

Do not pare cucumbers, slice them. Add onions and salt. Cover with cracked ice, mix thoroughly, let stand 3 hours and drain. Combine remaining ingredients, pour over cucumbers and onions. Heat just to a boil. Seal in hot sterilized jars. Makes 8 pints.

SWEET PICKLES

Goldie Emsley

cucumbers
 1 qt. vinegar
 salt

sugar, 2 c.
 pickling spice

Prepare cucumbers, by washing and cutting of stem end. Place in pan and cover good with salt. Let stand 3 hours. Cover with boiling water and let stand 1 hour. Remove from water, place on clean towel or cloth and let get dry. Place in jars. Add sugar and few grains of spice to vinegar. Get boiling hot. Add to cucumbers and seal. This much vinegar should make 2 quarts pickles.

BREAD & BUTTER PICKLES

Mrs. Ollie Boyd

1 gal. cucumbers
 2 peppers or tomatoes, green
 8 onions
 1/2 c. salt
 soak in ice 3 hours
 1/2 tsp. cloves

5 c. vinegar
 5 c. sugar
 2 tbsp. mustard seed
 1 tbsp. celery seed
 1 1/2 tsp. tumeric

Pour over pickles and heat to scalding point. Pack in jars and seal while hot.

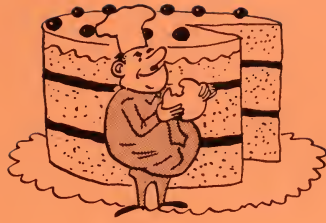
PEPPER RELISH

Mrs. Retha Lane

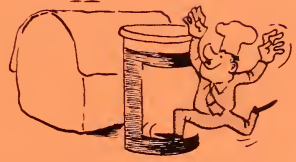
1 doz. red peppers
 1 doz. green peppers
 2 1/2 c. sugar
 3 tbsp. salt

1 doz. onions
 1 stalk celery
 1 qt. vinegar

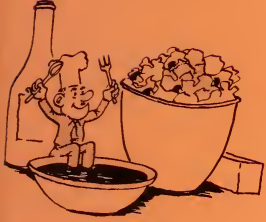
Grind peppers, onions and celery. Add salt. Pour boiling water until covering the mixture. Cool and drain. Add vinegar and sugar to mixture and bring to a boil. Fill jars and seal.



QUANTITY



RECIPES





BRUNSWICK STEW

25 hens, cooked, boned and cut	10 lbs. boned beef, cut
5 lbs. pork	21 gal. peeled potatoes
6 gal. peeled onions	12 gal. peeled tomatoes
8 gal. cut corn	3 gal. lima beans
3 cups salt	4 lbs. butter
1/2 cup black pepper, if desired	red pepper to taste
1/2 cup sugar, if desired	

Cook hens, beef, pork, potatoes and onions until the potatoes are cooked and free of lumps. Add other ingredients. Cook in big iron pot approximately 8 hours. Stir constantly.

POTATO SALAD

Serves 50 People

12 lbs. potatoes	12 eggs
1 pt. mayonnaise	1 tbsp. prepared mustard
1 tbsp. vinegar	1 pt. chopped sweet pickle
8 pieces celery	

Makes 3 gallons of potato salad.

ORANGE DATE BAR

Yields 96 Bars

12 oz. butter	1/2 oz. baking powder
1 lb. sugar	1 tsp. salt
6 eggs	1 lb. 2 oz. dates
14 oz. brown sugar	1 oz. powdered sugar
1 tbsp. orange extract	1-1/2 cup orange juice
2 tbsp. orange rind, grated	1 lb. 4 oz. flour

Cream shortening, sugar and orange extract on medium mixer speed until light. Add eggs, orange juice and rind. Beat on high speed for 5 minutes. Combine dry ingredients with chopped dates so pieces are coated. Mix into creamed mixture. Spread batter in greased sheet pan. Bake at 350 degrees for 25 minutes. Cool slightly, sift powdered sugar over cookies while still warm. Cut each sheet pan into 12 bars across and 9 bars lengthwise.

PICNIC MEAL FOR 100 PEOPLE

20 chickens	2 hams
9 doz. deviled eggs	9 doz. pimento cheese sandwiches
7 qts. pickle	20 pies
7 cakes	1 lb. tea
5 gal. potato salad	2 lb. coffee

PUNCH

Serves 25

3 tbsp. tea leaves	6 lemons or 1 can concentrate
4 cups boiling water	1 46-oz. can pineapple juice
1-1/2 or 2 cups sugar	1 tsp. almond extract
1-1/2 cups boiling water	3 qts. ice water or gingerale
8 whole cloves	1 bottle Maraschine cherry juice
6 oranges or 1 can concentrate	

Steep tea in 4 cups boiling water 5 minutes. Strain and cool. Make a syrup by boiling 1-1/2 cups water, 1-1/2 cups sugar, cloves, 1 orange, 1 lemon peel for 5 minutes and cool. When cool combine tea, syrup and other ingredients except chilled water or gingerale. Allow to stand 1 hour or until ready to serve. Add chilled water and chipped ice.

PINK PUNCH

Serves 35 to 40

1 large 46-oz. can pineapple juice	1/2 cup sugar
2 cups boiling water	1 can frozen orange juice
2 pkgs. strawberry jello	1 can frozen lemonade
6 cups cold water	1 qt. gingerale

Add boiling water to jello. Stir until dissolved. Add cold water and juices. Add gingerale just before serving. Garnish punch bowl with slices of lemon or orange. Place a bunch of plastic flowers in center of each slice and let float on top of punch.

RED SATIN PUNCH

Serves 35

1 qt. apple juice	2 pts. cranberry juice cocktail
10 bottles 7-Up	

Fill two trays with 7-Up and freeze until firm. Mix together apple juice and cranberry juice cocktail. Just before serving time add the remaining 7-Up. Pour into punch bowl over frozen 7-Up.

HOT SPICED TEA

Serves 25 to 30

4 qts. water	1-1/4 cups sugar
1 tsp. whole cloves	1 cup orange juice
1 stick cinnamon	3/4 cup fresh lemon juice
1/3 cup tea or 15 tea bags	

Add spices to water. Bring water to full boil. Remove from heat. Add tea immediately. Brew 4 minutes. Strain. Add sugar, stir until dissolved. Add fruit juices. To reheat for serving place over low heat. Do not boil.

SPICED TEA (RUSSIAN)

1 qt. orange juice	Juice of 6 lemons
1 #2 can pineapple juice	3 cups sugar
1/2 cup cloves (tied in cloth)	

Prepare a gallon of weak tea, and add above ingredients. Bring to a simmer for a few minutes before serving piping hot.

FRUIT PUNCH

Serves 30

Juice of 6 lemons (cut up and put in punch).	4-1/2 cups sugar
1 pt. canned pineapple juice	cherries (optional)
1 pt. canned grape juice	2 gal. water
	crushed ice

ICE CREAM PUNCH FOR 50

2-1/2 gal. sherbet	1 gal. vanilla ice cream
6 bottles gingerale	2 small cans orange juice
4 cups pineapple juice	

WEDDING PUNCH FOR 100

1/4 lb. tea, brewed	2 large cans pineapple juice
2 large cans grapefruit juice	3 large cans frozen lemonade
4 qts. gingerale	Sugar to taste

MINT TEA PUNCH

8 cups brisk tea	Mint Syrup:
1 cup frozen lemonade	1 cup sugar
3/4 cup mint syrup	1 cup water
	Mint 30 leaves

Bruise mint leaves in sugar. Add water and stir over heat until sugar dissolves. Simmer 3 to 5 minutes. Strain out leaves, store in refrigerator.

Use This Page To Record YOUR Favorite Recipe

QUANTITY SERVING FOR FIFTY

Juice for Cocktail—6½ quarts.

Lemons for lemonade—6 dozen.

Peas, No. 2½ can—10 to 12.

Potatoes (white) creamed—16 lbs. Buttered whole, 20 lbs. Au Gratin—15 lbs. with 4 c. medium sauce, 1 lb. cheese.

Potato Salad—12 lbs., 2 bunches celery, 2 dozen eggs, pickle, 4 green peppers, mayonnaise and seasoning to taste.

Potatoes (Sweet) souffle—16 lbs. Candied, 18 to 20 lbs.

Cabbage Salad, Slaw, 8 lbs., 2 bunches carrots, 1 bunch celery dressing.

Cabbage-Apple Salad, ½ doz. apples, 6 lbs. cabbage, 2 boxes raisins, nuts.

Rice—3 lbs. Grits—2½ lbs.

Fresh Tomatoes—10 lbs.

Rolls—15 dozen or 6 yeast cakes made into rolls.

Beef Roast—18 to 20 lbs.

Meat cakes—ground meat, 16 to 18 lbs.

Meat loaf—12 to 15 lbs.

Fresh Ham—20 to 25 lbs.; tenderized, 17 to 20 lbs.

Sausage, 16 lbs.

Chicken (dressed) Creamed, 15 to 18 lbs., baked, 25 to 30 lbs.

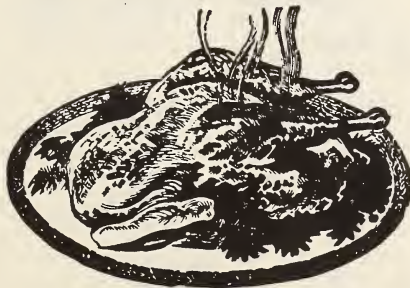
Turkey (dressed and drawn) 22 to 25 lbs.

Chicken Stew—4 hens, weighing 5 lbs. or more.

Brunswick Stew—14 lbs. beef, 3 lbs. lean pork, 1 fowl, 7 cans tomatoes, 4 cans corn.

Ice Cream—2 gallons of bulk cream.

Coffee—1 lb.



Food Quantities for Serving 25, 50 and 100 Persons at Picnic

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook:

Food	25 Servings	50 Servings	100 Servings
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Ham (bone in)	14 pounds	28 pounds	55 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped potato	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gallons water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	½ pound and 6 gallons water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gallons water
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake	1 12x20" sheet cake	2 12x20" sheet cakes
	1½ 10" layer cakes	3 10" layer cakes	6 10" layer cakes
Whipping cream	¾ pint	1½ to 2 pints	3 pints



CALORIE COUNTERS

BEVERAGES

Carbonated Water		xxx c.
Coffee, black, unsweetened.....		xxx c.
Cocoa, All Milk	1 cup	230 c.
Cola Beverages	1 sm. glass	100 c.
Lemonade	1 sm. glass	75 c.
Tea, plain, unsweetened.....	1 cup	xxx c.

BREAD, CRACKERS, ROLLS, ETC.

Gluten Bread	1 slice	30 c.
Raisin Bread	1 slice	100 c.
Rye Bread	1 slice	70 c.
Enriched White Bread.....	1 slice	65 c.
Melba Toast	1 slice	25 c.
Whole Wheat Bread.....	1 slice	75 c.
Baking Powder Biscuits.....	1 large or 2 small	100 c.
Saltines.....	1 double	40 c.
Soda Crackers	1	25 c.
Bran Muffin	1	50 c.
Corn Bread.....	1 small square	130 c.
French Hard Roll.....	1 small	80 c.
French Toast	1 slice	130 c.
Gingerbread	1 slice	150 c.

CANDIES

Chocolate Bar - Nut	1	400 c.
Chocolate Bar - Plain.....	1	350 c.
Chocolate Cream	1	100 c.
Mints	5 very small	7 c.
Popcorn, Plain	1 cup	65 c.
English Toffee	1	25 c.

CEREALS

Corn Flakes	1 cup	132 c.
Cream of Wheat	$\frac{3}{4}$ c.	100 c.
Oatmeal	$\frac{3}{4}$ c.	100 c.
Shredded Wheat, biscuit.....	1	100 c.

DAIRY PRODUCTS AND EGGS

Butter.....	1 level Tbsp.	100 c.
American Cheese.....	1 cube $1\frac{1}{8}$ inch	100 c.
Cream.....	1 Tbsp.	30 c.
Cream, whipped.....	1 Tbsp., heaping	50 c.
Eggs, boiled	1 average	70 c.
Eggs, fried	1 with 1 tsp. butter	110 c.
Egg white	1	14 c.
Egg Yolk	1	56 c.
Buttermilk.....	1 c.	88 c.
Whole Milk.....	1 cup	170 c.
Oleomargarine	1 level Tbsp.	100 c.

DESSERTS

Angel Food Cake with Icing	average slice	150 c.
Chocolate Cake — 2 layers.....	average slice	350 c.
Cup Cake, plain	1	100 c.
Fruit Cake	average slice	350 c.
Shortcake, with fruit	average slice	300 c.
Chocolate Cookie	1	125 c.
Ice Box Cookie	1	150 c.
Chocolate Ice Cream	1/2 cup	250 c.
Sodas — all flavors	1 glass	350 c.
Vanilla Ice Cream	1/2 cup	100 c.
Lemon Ice	1/2 cup	110 c.
Chocolate Eclair	1 small	150 c.
Cream Puffs	1	250 c.
Apple Pie	1/6 of pie	350 c.
Berry Pie — all kinds.....	1/6 of pie	350 c.
Custard Pie	1/6 of pie	150 c.
Pumpkin Pie	1/6 of pie	150 c.
Bread Pudding	1/2 cup	150 c.
Jello — all flavors.....	1 cup	75 c.
Tapioca Pudding	1/2 cup	200 c.

FISH AND SEAFOODS

Haddock	average helping	100 c.
Halibut	average helping	115 c.
Lobster	1/2 cup	125 c.
Oysters	1/3 cup	50 c.
Perch	3 medium	80 c.
Salmon (canned)	1/2 cup	100 c.
Salmon (fresh)	1 slice	100 c.
Sardines	4 3-inches long	100 c.
Scallops	6 large	100 c.
Shrimps	10	50 c.
Trout (brook)	2	75 c.
Tuna (canned)	1/2 cup without oil.....	100 c.

FLOUR FOODS

Dumplings	1	100 c.
Macaroni and Cheese	3/4 cup	280 c.
Noodles (cooked)	1/2 cup	60 c.
Pancakes	1	100 c.
Waffles	1	225 c.

FOWL

Chicken (fried)	1 small thigh or leg.....	150 c.
Chicken (fried)	1 piece breast	150 c.
Turkey (roast)	1 slice white meat	100 c.
Turkey (roast)	1 slice dark meat	125 c.

FRUIT

Apple (raw)	1 large	100 c.
Banana	1 medium	100 c.
Cantaloupe	1/2 — 5 inches diameter	50 c.
Cranberries (sauce)	1/2 cup	100 c.
Dates	3 to 4	100 c.
Grapefruit (unsweetened)	1/2	100 c.
Oranges	1 average	80 c.

MEAT

Bacon (crisp)	4 slices	100 c.
Hamburger	1 patty	200 c.
Beef Roast	1 slice	100 c.
Round Steak (lean)	1 piece	100 c.
Fried Ham	1 piece	200 c.
Meat Loaf	1 slice	150 c.
Pork Chop	1 medium, lean	200 c.
Spareribs	1 piece, 4 ribs	150 c.
Frankfurter	1 small	100 c.

SALADS

Without Dressing

Cabbage, celery, pineapple	average helping	70 c.
Cabbage Slaw	average helping	35 c.
Fruit Gelatin	average helping	110 c.
Potato	average helping	220 c.
Tomato and Lettuce	average helping	35 c.
Waldorf	average helping	100 c.

SALAD DRESSINGS

Boiled Dressing	1 Tbsp.	50 c.
Cream Dressing	1 Tbsp.	50 c.
French Dressing	1 Tbsp.	75 c.
Mayonnaise	1 Tbsp.	100 c.
Thousand Island	1 Tbsp.	175 c.

SOUPS AND CONSOMMES

Bean (Navy)	1 cup	200 c.
Bouillon	1 cup	25 c.
Chicken with Rice	1 cup	100 c.
Potato	1 cup	275 c.
Tomato (clear)	1 cup	50 c.
Vegetable	1 cup	100 c.

VEGETABLES

Asparagus (canned)	6 stalks	50 c.
Beans (baked)	1/2 cup	300 c.
String Beans	1 cup	25 c.
Beets (cooked)	1/2 cup	45 c.
Cabbage (raw)	1 cup	25 c.
Cabbage (cooked)	1 cup	25 c.
Carrots (cooked)	1/2 cup	35 c.
Carrots (fresh)	1 cup	50 c.
Corn (on cob)	1 ear	60 c.
Lettuce	1 large head	50 c.
Peas (canned)	1/2 cup	55 c.
Potatoes (french fried)	4 pieces	100 c.
Potatoes (mashed)	1/2 cup	100 c.
Sweet Potatoes	1 small	150 c.
Radishes	5	15 c.
Sauerkraut	1 cup	40 c.
Spinach	1 cup	40 c.
Tomatoes (raw)	1	35 c.
Tomatoes (stewed)	1/2 cup	65 c.

SUGARS

Beet	1 tsp.	25 c.
Brown	1 tsp.	17 c.
Cane (granulated)	1 tsp.	25 c.
Powdered	1 Tbsp.	35 c.

JUICES

Grape Juice	1/2 cup	70 c.
Grapefruit Juice	1 cup unsweetened	100 c.
Orange Juice	1/2 cup	55 c.
Pineapple Juice	1/2 cup	65 c.
Tomato Juice	1/2 cup	25 c.

NUTS

Almonds (salted)	10	100 c.
Cashew	4 to 5	100 c.
Cocoanut (shredded)	3 Tbsp.	100 c.
Peanuts (salted)	18	100 c.
Pecans	12	100 c.
Walnuts	10	100 c.

BAKING

When baking a milk pudding, place the dish in a tin of water in the oven. This prevents the pudding from burning or boiling over

Temperature for Baking. Slow oven, 250 to 325 degrees: Moderate Oven, 350 to 375 degrees: Hot Oven, 400 to 450 degrees: Very Hot Oven, 450 to 500 degrees.

Doughnuts or small cakes can be sugared evenly by tossing in a paper bag with sugar.

When baking fruit pies, cut holes in the upper crust with a thimble, place crust on pie. The holes will become larger, then place the little round circles back in place. Makes pies very decorative and serves for the steam and juice openings

For a nice meringue on pie, add 1 tablespoon sugar to every egg white, add a little cream of tartar and bake in a slow heat, about 250 degrees for about 15 minutes

Add plain gelatin to boiled icing to increase bulk and to make it stand in peaks and swirls. Dissolve the gelatin in 2 tablespoons cold water and add to hot syrup before removing from the fire.

Brush the bottom crust of meat pie, with the white of an egg to prevent the gravy soaking in

When making a cake always add 2 tablespoons of boiling water to the butter and sugar mixture. This makes a fine textured cake

Make your two crust pies the night before you need them. Put in refrigerator overnight. In the morning take from refrigerator, let pie warm to room temperature, if in glassware, so the glass won't break. Bake as usual.

To keep cookies fresh and crisp in the jar, place a crumpled tissue paper in the bottom

Creaming Butter and Sugar: In creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

Shortly before taking cup cakes from the oven, place a marshmallow on each for the frosting.

Try a little cream of tartar in your 7 minute icing. It will not get dry and crack.

To keep boiled syrup from crystallizing, add a pinch of baking soda

Put cream or milk on top of two crust pies for a nice brown pie

When you are making pies and are not in a hurry, prepare for the time when you will be by blending a larger quantity of flour and lard and salt, leave it crumble and set it away in a closed container in the icebox. As you need it, add the water to the needed quantity and you have your pie crust. This will keep as long as the lard would unmixed.

For a variation, try adding nut meats, chopped bits of preserves or chocolate "tid bits" to your Angel Food Cake. Mix with the flour and fold in as usual.

To cut a pie in fifths, make a "v" shaped cut that you think is a fifth. Then make a straight cut from the center of the "v" starting at the point of the "v" and cutting over to the edge of the pie. Then divide the remaining two sections in half.

KITCHEN MEASURES

60 drops	1 teaspoon	2 cups solid meat	1 pound
2 teaspoons	1 dessertspoon	2 cups butter (or shorten-	
3 teaspoons	1 tablespoon	ing	1 pound
4 tablespoons	1/4 cup	1 pound brick butter	2 cups
16 tablespoons	1 cup	9 medium sized eggs	1 pound
2 cups	1 pint	4 tablespoons flour	1 ounce
2 pints	1 quart	2 teaspoons butter or salt	1 ounce
4 quarts	1 gallon	1 ounce chocolate	1/4 cup cocoa
11 quarts	1 peck	1 sq. bitter chocolate	1 ounce
4 pecks	1 bushel	1 peck tomatoes	15 pounds
16 ounces	1 pound	1 bushel plums	50 pounds
2 cups liquid	1 pound	1 bushel pears	48 pounds
4 cups flour	1 pound	1 bushel peaches	48 pounds
2 cups granulated sugar	1 pound	1 bushel apples	44 pounds

CONTENTS OF CANNED FRUITS AND VEGETABLES

No. 1 can	1 1/3 cups	No. 2 1/2 can	3 1/2 cups
No. 2 can	2 1/2 cups	No. 3 can	4 cups

OVEN TEMPERATURES Fahrenheit

Slow oven	250 to 350
Moderate oven	350 to 400
Hot oven	400 to 450
Very hot oven	450 to 550

ROASTING TIME and Temperature

		Time
	Temp. per Pound	
Beef, rare	300	18-20 min.
Beef, medium	300	22-25 min.
beef, well done	300	27-30 min.
fillet of beef	500	20-30 min.
roast lamb	300	30-35 min.
pork	350	25-30 min.
veal	300	30-35 min.
fish	400	15-20 min.
chicken	300	25- 30 min.
duck, goose	300	20-25 min.
turkey	300	20-25 min.

TIME AND TEMPERATURE

		Temp. Time
Bread, yeast	375	1 hr.
Cake, Angel or Sponge	325	1 hr.
Cookies, plain	375	10-15 min.
Cream puff sheels	450	20 min. then
	325	40 min.
Custards	350	40 min.
Cup custards	350	30-35 min.
Fish, baked, stuffed	400	1 hr.
Fish, fillet	450	25 min.
Pudding, Indian	400	30 min.
Pie, one crust	450	10 min. then
	325	30 min.
Parker house rolls	400	15-20 min.
Steak, baked	Sear at 500	20 min then
	Bake at 275	30-35 min.

CANNING TIME TABLE (For Fruits, Tomatoes and Picked Vegetables)

Minutes required to process either pints or quarts in boiling water bath at 212 degrees F.: Apples, 15 minutes; apricots, 20; beets (pickled), 30; less-soft berries (except strawberries), 15; red raspberries and other soft berries, 20; cherries, 15; peaches, 20; pears, 20; pimientos (ripe) 40; plums, prunes, 15; rhubarb, 10; sauerkraut 25 for pints, 30 for quarts; strawberries, 15; tomatoes, 10; tomato juice, 15; fruit juice, 5; fruit purees, 20.

CANDY
TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer and the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes.

TYPE OF CANDY	THERMOMETER	COLD WATER
Fondant, Fudge	234-238	Soft ball
Divinity, Caramels	245-248	Firm ball
Taffy	265-270	Hard ball
Butterscotch	275-280	Light crack
Peanut Brittle	285-290	Hard crack
Caramelized Sugar	310-321	Caramelized

In using the cold water test use a fresh cupful of cold water for each test. When testing remove the candy from the fire and pour about 1/2 teaspoon into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the soft ball test the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the firm ball test the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from the water.

In the hard ball test the candy will roll into a hard ball which has lost almost all elasticity and will roll around on a plate on removal from the water.

When making fudge or frosting add 1/4 teaspoon cream of tartar before removing from fire. This will keep your candy from getting hard.

CANNING

When making jelly and jam hang a piece of string over the edges of the glass before pouring in paraffin. This makes it easier to remove paraffin when opened for table use.

A vegetable brush is just the thing to remove scum from jelly or soup. Try it.

APPLE BUTTER

(A) When making place 3 large marbles in kettle. Prevents popping.

(B) When making add a little salt when it starts to cook. Saves sugar, is richer in flavor.

To clean can lids, put lids in a pan. Cover with sweet milk, let stand till clabbered, then take out and wash. They are like new.

A little lime kept on shelves where jellies or preserves are stored, will usually prevent formation of mold.

Jam or jelly that is hard or sugary will be like new if you leave it in a warm oven until the sugar softens.

Too much sugar is the most frequent cause of jelly failure.

Strong, dark-colored jelly results from the long cooking.

QUANTITY COOKING FOR 100

<p>beef and veal 40 lbs baked beans, (canned) 4 no. 10 beans, string (fresh), 18 lbs. (frozen, 10 40 oz. pkgs.) (canned, 4 no. 10) beets (fresh), 20 lbs. (canned, 4 no. 10) butter (in sqs.) 2 lbs. cabbage, shredded, for salad, 20 lbs. carrots (cooked), 24 lbs. cocktail, 3 gals. coffee, 2 1/2 lbs. corn (canned) 2 no. 10 (frozen, 10 40 oz. pkgs.) crackers, 6 lbs. cream for coffee, 6 lbs. cream for whipping, 1/2 gal. fowl, creamed, 32 lbs. fowl, roasted, 60 lbs. ham (roasted), 30 lbs. ice cream, 3 gals. jam or preserves, 3 qts.</p>	<p>lettuce (large heads), 12 (for salad cups) loaf sugar, 2 lbs. meat loaf, 18 lbs. pork rib roast, 36 lbs. pork chops and veal, 30 lbs. (cutlets) peas (fresh), 70 lbs. (frozen, 10 40 oz. pkgs.) potatoes (mashed) 35 lbs. (for scalloping, 25 lbs.) potatoes (for salad) 1/2 bu. rolls, 16 doz. salad dressing, (any kind) 2 qts. soup, 6 gals. sweet potatoes (canned) 4 no. 10 sweet potatoes, fresh, 24 lbs. (served candied) tomatoes (scalloped) 4 no. 10 corn beef, 40 lbs. stew beef, 32 1/2 lbs. strawberries, 20 qts.</p>
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FREEZING

SOME RULES FOR FREEZING - Only freeze fresh foods.

Do not keep frozen foods too long.
 Never refreeze.
 Keep a record of food stored.
 Heat sealing increases protection.
 Jars and cans may be used for fruits and vegetables.
 Label everything you freeze.
 Freeze immediately after packing.
 Blanch all vegetables before freezing.
 Cool and drain immediately.

Roasting chickens or turkeys. They may be stuffed ready for oven up to 4 weeks. The stuffing must be thoroughly cold before placing in cavity. Wrap giblets separately.

Glazing with ice is one method of protecting flavor of fish during storage.

Cream can be frozen for future use. Place enough cream for use at one time in glass freezing jars. Store not longer than 6 months.

Butter and cheese may be wrapped in moisture-vaporproof paper and stored for 6 to 12 months.

For freezing eggs, separate yolks from whites. For whites, package and freeze. For yolks, add 2 tablespoons of sugar or 1 teaspoon of salt to each pint. Blend carefully with rotary beater but avoid whipping in air. Skim off any air bubbles from the surface before freezing to prevent crusting.

PREPARED FOODS THAT MAY BE FROZEN

<p>Chicken a la King Baked Beans Stews Spaghetti Dishes</p>	<p>Casserole Dishes All Cooked Meats Meat Loaves Roast Polw - Turkey</p>	<p>Meat Pies French Fried Potatoes Soups Fruits and Vegetable juices</p>
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