

Wilber's Banana-Nut Cake

- 1 cup soft vegetable Shortening.
- 2½ cups sugar.
- 3 sifted flour.
- 1½ teaspoon soda.
- 1 teaspoon salt.
- 4 eggs, separated.
- 6 tablespoons buttermilk.
- 2 cups ripe bananas.
- 1 cup chopped pecans.

Cream shortening and sugar. Sift dry ingredients together and add alternately with beaten egg yolks and buttermilk. Add vanilla mashed bananas and pecans. Fold in beaten egg whites.

Bake in large greased stem pan at 325° f, about 1½ hours.

Lemon Pie

Crust—

2-2½ packs Honey Gram Crackers-mashed fine.

1 stick melted butter.

Mix well and pack firm in pie plate. Put in stove and let brown slightly (just a few minutes). Let cool.

Lemon Pie (Continued)

Pie—

- 1½ (or 1 can of) Eagle-Brand Sweetened Condensed milk.
- ½ cup lemon juice.
- 1 teaspoon lemon flavor.
- 2 eggs, separated.
- ¼ teaspoon Cream of Tartar.
- 4 tablespoons sugar.

Put milk, lemon juice, flavoring, and egg yolks into mixing bowl. Stir until thickens.

Pour into chilled crust.

Add Cream of Tartar to egg whites, beat until stiff enough to hold peak. Add sugar, beat until stiff and glossy, but not dry. Put on pie and bake in stove until brown (45 minutes).

Brown Sugar Pound Cake

- 1 lb. Light Brown Sugar.
- 1 cup White Sugar.
- 1½ cups shortening (part butter).
- 5 large eggs.
- 1 cup chopped nuts.
- 3 cups plain flour.
- 1 cup sweet milk.
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla

Cream butter. Add sugar and cream again. Add eggs. Sift dry ingredients and add alternately with milk. Add vanilla and nuts.

Bake in greased and floured loaf pan for one hour at 325-350° f heat.

Frostings

Florence's—

Chocolate Frosting Recipe

- 1 box confectioner's sugar.
Pinch of salt.
A little vanilla.
- 1 can milk to mix. Use little as possible.
- 4 squares chocolate.
- 2 tablespoons butter.
- 4 tablespoons Spry (shortening).

Mix sugar, salt, vanilla and milk together. Melt chocolate squares, butter, shortening over hot water; add to sugar mixture.

If too stiff add more milk to make easy to spread.

7 Minute Frosting

- 2 eggs whites.
- 1½ cups sugar.
- 6 tablespoons water.
- ¼ teaspoon cream of tartar.
- ¼ teaspoons baking powder.

Mix ingredients together. Beat while cooking over boiling water, until it stands in peak.

Butter Cream Frosting

- 1 cup butter.
- 2 cup confectioners' sugar.
- ½ teaspoons vanilla.
- Salt.
- 1 egg white.
- 1 square chocolate

Cream butter until soft. Add sugar gradually and beat until creamy. Add vanilla, salt, and unbeaten egg white and beat until fluffy.

Use chocolate if desired, or not if desired.

Pecan Crisps (A Robin Hood Pre-Sifted Flour Recipe)

- 1 cup butter or margarine.
- 1 cup sugar.
- 2 Whole eggs +
- 1 egg yolk. ↵
- 1 teaspoon vanilla.
- 2³/₄ cups Robin Hood All-Purpose flour.
- 1 teaspoon salt. *
- ½ cup finely chopped Pecans.
- 1 egg white.
- 1 teaspoon water.
- ½ chopped pecans.

*(If you use Robin Hood Pre-Sifted Self-Rising Flour omit salt.)

Pecan Crisps (Continued)

Cream butter, sugar, eggs, egg yolk, and vanilla thoroughly. Spoon flour (not sifted), into dry measuring cup. Level off and pour measured flour onto waxed paper.

Add salt to flour (not sifted). Stir to blend.

Add blended dry ingredients to creamed mixture.

Mix well. Stir in ½ cup pecans. Chill dough several hours.

Roll out small portions of dough on lightly floured cloth-covered board.

Cut with cookie cutters as desired.

Place on lightly greased cookie sheet.

Combine egg white and water.

Brush unbaked cookies with egg white mixture.

Sprinkle with remaining ½ cup pecans.

Bake at 375° f for 8-10 minutes.

Yield 6-7 dozen cookies.

Delicious Cake Recipe

- 1 box Duncan Hines Cake Yellow Cake Mix.
- 1 box lemon Jell-O.
- $\frac{2}{3}$ cup water.
- $\frac{2}{3}$ cup Wesson Oil.
- 4 eggs.
- 1 tablespoon lemon extract.

Add Jell-O to cake mix in bowl, then, add water, oil, eggs, and extract. Beat on medium speed, for 3 minutes. Grease and flour cake pan. Bake at 325°f for one hour.

Do not open Oven!! Cool thoroughly before removing from pan.

Fruit Cocktail Cake

- 2 eggs (well beaten).
- 2 cups of sugar.
- ½ cup Wesson Oil.
- 2 teaspoon soda.
- 2 cups flour.
- 1 teaspoon vanilla.
- 1 Can fruit cocktail.

Beat all ingredients well. Add 1 can of fruit cocktail. Do not drain.

Cook in a loaf pan, 45 minutes at 350° f

Fruit Cocktail Cake (Continued)

Frosting—

- 1 stick margarine.
- 1 teaspoon vanilla.
- 1 cup white sugar or
- ½ cup brown sugar.
- ½ cup can milk.
- 1 cup nuts.
- 1 cup coconut.

Cook all ingredients (except coconuts, and nuts) bring to a boil.
Add coconut, and nuts.

Spread on warm cake.

ASTLEY'S Sloppy Joes

- 1 pound ground beef.
 - 1 medium onion, chopped.
 - 1 can condensed vegetable soup.
 - 2 tablespoons fat.
- Salt and pepper to taste.

Simmer onions and beef in hot fat until lightly browned. Add undiluted soup and seasonings. Bring to a boil and simmer 15 to 20 minutes stirring occasionally. Serve on hamburger buns.

Delicious!

To Clean False Teeth.

Soak teeth in Vinegar or Clorox to get Tartar off.

Soap best to clean daily.(might be Soak)

De-Luxe Yellow Cake

- $\frac{2}{3}$ cup shortening.
- $1\frac{1}{2}$ cups sugar.
- 3 eggs.
- 1 teaspoon vanilla.
- $2\frac{3}{4}$ cup Metropolitan Self-Rising Flour.
- $1\frac{1}{3}$ cups Milk.

Pre-heat Oven to 375° f.

Grease two 9" layer pans.

Cream shortening and sugar, add eggs and cream thoroughly. Add vanilla. Add alternately, Metropolitan Self-Rising Flour, in three portions, and add milk in two portions. Pour into 9" cake pans. Bake 25 to 30 minutes. Allow to cool 10 minutes before removing from pans.

Buttermilk Pancakes

(Yields About 16 Medium-Sized Pancakes.)

- 2 cups Metropolitan Self-Rising Flour.
- 2 tablespoons sugar.
- ¼ cup teaspoon soda.
- 2 eggs.
- 1½ cup buttermilk
- ¼ cup melted shortening.

Sift together Metropolitan Self-Rising Flour, sugar, and soda. Beat eggs slightly, stir in buttermilk, then melted shortening. Add liquids all at once to flour and beat until smooth. Bake on hot griddle. Allow to bake through before removing from griddle.

Lemon Meringue Pie

- 1 crumb or baked pastry 8" pie shell.
- ½ cup lemon juice.
- 1 teaspoon grated lemon rind or,
- ¼ teaspoon lemon extract.
- 1⅓ cups (15 ounce can) Eagle Brand Sweetened Condensed Milk.
- 2 eggs separated.
- ¼ teaspoon cream of tartar (if desired).
- 4 tablespoons sugar.

Lemon Meringue Pie (Continued)

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

Chocolate Coconut Drops

- 1 cup Eagle Brand Sweetened Condensed Milk.
- 1 Square unsweetened chocolate.
- $\frac{1}{8}$ teaspoon salt.
- $1\frac{1}{2}$ cups shredded coconut.
- $\frac{1}{2}$ teaspoon vanilla.

Put Eagle Brand Sweetened Condensed Milk, chocolate and salt in top of double boiler. Cook over rapidly boiling water; stirring often, until thick (about 10 minutes). Remove from heat and stir in coconut and vanilla. Drop by teaspoonfuls on well-greased baking sheet 1 inch apart. Bake in moderate oven (350° f.) 10 to 12 minutes. Remove from pan at once.

Applesauce Cake

- 1/2 cup shortening.
- 1 3/4 cup sugar.
- 1 egg.
- 1/2 cup boiling water.
- 1 cup chopped raisins.
- 1 cup broken walnuts.
- 2 1/2 cup flour.
- 1/4 teaspoon salt.
- 1/2 teaspoon cinnamon.
- 1/2 teaspoon cloves.
- 1/2 teaspoon allspice.
- 2 teaspoons soda.
- 2 cups Applesauce.

Applesauce Cake (Continued)

Cream shortening and add sugar gradually. Add well beaten egg. Add Applesauce, sift flour and dry ingredients. Add flour mixture and water alternately to creamed mixture. Add raisins and nuts and bake 1 hour in moderate oven (350° f).

Apple Sauce Cake

- 4 cups flour.
- 2 teaspoons soda.
- $\frac{1}{2}$ teaspoons salt.
- $\frac{1}{2}$ teaspoons cloves.
- 1 teaspoons nutmeg.
- 2 cinnamon.
- 1 cup butter.
- 2 cup sugar.
- 2 eggs unbeaten.
- 2 cup raisins.
- 2 cups nut meat.
- 2 cups apple sauce.

Apple Sauce Cake (Continued)

Melt butter enough to cream, then add sugar. Add eggs and beat then add, nuts, and raisins. Mix flour, soda, salt, cloves, nutmeg, cinnamon together and sift three times. Then add to ingredients along with Apple Sauce.

Start baking in warm oven (300° f). Cook 3 or 4 hours or less.

—Marie

Devils Food Cake

- 2 cups flour.
- 1 teaspoon.
- ½ salt.
- 3 unsweetened chocolate or cocoa.
- ½ cup shortening.
- 1½ cup sugar.
- 2 eggs.
- 1 teaspoons vanilla.
- ⅔ cup buttermilk.
- ½ boiling water.

Grease 2 - 8" pans and line bottom with wax paper. Sift flour, measure; add soda and salt, sift flour again. Melt chocolate and cool. Add unbeaten eggs one at a time beating well. Stir in vanilla and chocolate, beat until smooth. Add dry ingredients alternately with milk. (About 1/3 at a time.) Bake in 350° f oven.

Souf Cake

Cake Ingredients:

- 1/3 cup shortening.
- 1 cup sugar.
- 2 eggs.
- 1 teaspoon vanilla.
- 2 cups flour.
- 2 teaspoon baking soda.
- 1/4 teaspoon salt.

Topping for Cake:

- 3 tablespoons sugar.
- 1 teaspoon cinnamon.
- 1 teaspoon soft butter.
- 1/4 cup grated nuts.
- Mix and spread on cake.

Cooking School Recipe

Cream shortening; add sugar slowly beating in well. Add vanilla. Sift together dry ingredients and add alternately with milk to first mixture.

Bake in greased 8" x 8" loaf pan for 1 1/2 hours or 1 hour in 10" x10" loaf pan.

Pineapple Upside-Down Cake

- 6 tablespoons butter.
- $\frac{2}{3}$ cup brown sugar.
- 1 number 2 can crushed pineapple (well drained).
Plain cake batter.

Mix six tablespoons of butter in an 8" square pan; then sprinkle it with $\frac{2}{3}$ of a cup of brown sugar.

Arrange a number 2 can of crushed pineapple (well drained) over sugar. Add cake batter and bake in a modern oven for 50 to 60 minutes. Let the upside-down cake stand five minutes before turning out on a plate.

Plain Cake

- 4 cups flour.
- 2 cups sugar.
- 1 cup sweet milk.
- 1 cup butter.
- 1 teaspoon baking powder.
- 2 eggs.

Vanilla

Mama's Recipe

—Eva Jones Turner

Note: This is my Great Grandmother's Recipe She died in 1930's. So self rising flour was unheard of most like Home ground Flour was used.

Mayonnaise Cake

Cake:

- 1 cups sugar.
- 2 cups flour.
- 4 level tablespoons cocoa.
- 2 level teaspoons soda.
- 1 pinch salt.
- 1 cup mayonnaise.
- 1 cup cold water.
- 1 teaspoon vanilla.
- 2 heaping tablespoons.
Blackberry jam.

Icing:

- 1 cup white sugar.
- 1 cup brown sugar.
- 3 tablespoons water.
- 1 egg white
(beaten stiff)

Icing Directions:

Cook until it forms
Ball in cold water. Fold
In egg white beaten
stiff.

Cake Directions:

Sift dry ingredients together. Add mayonnaise, water, vanilla, Blackberry jam stir together.

Icing For Cake

7 Minute Icing—

- 1 egg white.
- 1 teaspoon white corn syrup.
- 3 tablespoons water.
- Salt.
- 1 cup sugar.
- 1 teaspoon vanilla.

Beat fast until stiff enough to spread.

Florence's Chocolate Icing

- 1 box confectioner's sugar.
- 1 pinch salt.
Little vanilla.
Can of milk to mix (use as little as possible).
- 4 squares chocolate
- 3 tablespoons butter.
- 4 tablespoons shortening.

Melt chocolate squares, butter, shortening together over hot water.

Add to sugar mixture. (If too stiff add a little more milk.)

Chocolate Spice Cake

Cake:

- 1 cup butter.
- 2 cups sugar.
- 1½ cups buttermilk.
- 2 squares chocolate.
- 2 eggs.
- 1 teaspoon cinnamon.
- 1 teaspoon cloves.
- 1 teaspoon vanilla.
- 2½-3 cups flour.
- 1½ teaspoons soda.

Filing:

- 1 box powdered sugar.
- 1 tablespoon butter.
- 2 tablespoons cream.
- 1 tablespoon vanilla.

—Peggy

7 Minute Frosting

Pokey —

In top of double boiler —

2 egg whites—unbeaten.

1½ cups sugar.

¼ teaspoon baking powder.

A few grains of salt.

6 tablespoons water.

Beat while cooking over boiling water, until frosting stands in peaks.

Souf Cake

- 1/3 cups shortening.
- 1 cup sugar.
- 2 eggs.
- 1 teaspoon vanilla.
- 2 cups flour.
- 2 teaspoons baking powder.
- 1/4 teaspoon salt.
- 2/3 cup milk.

Cream shortening add sugar slowly. Add unbeaten eggs, one at a time. Add vanilla. Sift together dry ingredients, and add alternately with milk.

Place in (cold) oven, bake 1 hour at 350° f.

Banana Cake

- 1/2 cup butter.
- 1 1/2 cups sugar.
- 2 eggs.
- 1 cup mashed banana.
- 1/4 cup sour milk.
- 3/4 teaspoons soda.
- 2 cups flour.
- 1/2 teaspoon salt.
- 1 teaspoon baking powder.

Cooking School Recipe

Cream butter until soft. Gradually add sugar, and continue beating until light.

Beat eggs lightly, and add to first mixture. Continue with bananas and sour milk.

Sift flour with soda, baking powder, and salt. Stir into first mixture, and beat until smooth. Cook 350° f 40 to 50 minutes.

Spice Cake

- 2 cups brown sugar.
- 2 cups flour.
- $\frac{3}{4}$ cup butter.
- 1 teaspoon soda.
- 3 eggs.
- $\frac{1}{2}$ teaspoon cloves.
- 1 teaspoon baking powder.
- 1 cup milk.
- 1 teaspoon cinnamon.
- $\frac{1}{2}$ teaspoon nutmeg.
- 1 teaspoon lemon extract.

Cream butter and sugar. Beat in eggs. Add sifted dry ingredients alternately with milk. Add extract.

Bake 30 to 40 minutes at 375° f.

Devils Food Cake

- 1 cup butter.
- 1 cup butter milk.
- 2 cups brown sugar.
- 3 cups flour.
- ½ cup chocolate (dissolved in hot water. Cool.)
- 3 eggs.
- 1 teaspoon soda (dissolved in milk.)
- Vanilla

Filling:

- 3 cups brown sugar.
- ½ cup butter.
- ½ cup sweet milk.
- Vanilla

Cook until it forms a ball in cold water.

—Pokey

Bread Pudding

4 slices toast crumbled.

Put in greased 1 ½ quart baking dish. Sprinkle ⅓ cup raisins.

Make mixture of:

2 slightly beaten eggs.

¼ sugar.

⅛ teaspoon salt.

1 cup milk.

1 cup boiling water.

1 teaspoon vanilla.

Pour over toast. Let stand 10 minutes. Then sprinkle with:

4 teaspoons sugar.

¼ teaspoon cinnamon.

Bake in modern oven (300° f) for 30 minutes.

Pie Pastry

- 3 cups flour.
- 1 teaspoon baking powder.
- ½ cup Spry.
- Pinch of salt.
- Hot or cold water.

Caramel Pie

- 1 pint milk (2 cups).
- 3 cups brown sugar.
- 3 level tablespoons corn starch,
Butter.
- 3 eggs.
Vanilla.

Cream butter and sugar then add yolk of eggs. Add corn starch in milk. Then vanilla. Beat one (egg) white and put in mixture. Beat remaining egg place on top.

Makes 2 pies.

—Fay

Lemon Pie

Filling—

- 1 1/3 cup (or one can of) Eagle Brand Sweetened Condensed Milk.
- 1/2 cup lemon juice.
- 1 teaspoon lemon flavor.
- 2 egg yolks.
- 1/4 teaspoon cream of tartar.
- 4 tablespoons sugar.

Put milk, lemon juice, flavoring, and egg yolks into mixing bowl. Stir until thickened. Pour into chilly crust. Add cream of tartar and egg whites beat enough to hold peak. Add sugar and heat. Put on pie and bake in slow oven until brown.

—Arlene

Lemon Pie—Arlene (Continued)

Crust:

2-2½ packs of Honey Gram Crackers (mashed fine).

1 stick butter (melted).

Mix well and pack firm in pie plates. Place in stove and let brown slightly.

Egg Or Coconut Pie

- 3 egg yolks.
- 1 $\frac{2}{3}$ cups milk.
- $\frac{1}{2}$ cup sugar.
- 2 tablespoons corn starch or –
- 4 tablespoons flour

—Christine

Egg Pie

3 eggs.

1½ cups sugar.

2 cups canned milk (or 1 cup milk, 1 cup water).

2 tablespoons flour.

Butter on top.

Bake.

—**Mary Jones**

Butterscotch Pie

- 1 cup brown sugar.
- 1 cup sweet milk.
- 1 tablespoon butter.
- 1 tablespoon flour.
- 2 egg yolks.
- 2 egg whites (for topping).

Cook until thick then pour in baked crust. Beat whites and put on top.

—Polly

Coconut Pie

- 1½ cups milk.
- 2 egg yolks.
- 2 tablespoons flour.
- ¼ teaspoon salt.
- ½ sugar.
- Coconut.
- Vanilla.

Cook until thick then add coconut and vanilla. Sprinkle coconut over top and brown.

—Elsie

Apple Custard

Grated apples.

½ cup milk (according to amount of apples).

1 egg

Vanilla

Sugar.

1 tablespoon spoon flour.

Bake in single crust.

—Elsye

Lemon Sponge Pie

- 1 cup sugar.
- 3 tablespoons butter.
- 2 egg yolks.
- 3 tablespoons flour.

Beat these items together then add grated rind and juice of 1 lemon.

Mix altogether. Add 1 cup milk and stiffly beaten whites of the eggs folded in.

Bake 1 hour.

Buttermilk Pie

- 2 eggs.
- 1 cup sugar.
- 2¼ tablespoons flour.
- 3 teaspoons lemon extract or 1 lemon.
- 2 tablespoons melted. Butter.

Beat eggs. Sift flour and sugar together. Add well beaten eggs. Add lemon juice and butter. Add milk last.

Pour in unbaked crust and bake in modern oven.

—Mary Jones

Peach Pie

2 eggs separate the whites.

3 tablespoons flour.

$\frac{1}{3}$ cups milk.

Butter.

Peaches.

Mix together. Fold in whites (beaten) and bake

—Elsie

Chocolate Pie

- ½ cup sugar dissolved in a little water.
- 2 teaspoons chocolate.
- 2 egg yolks.

Stir in sugar then add yolk of 2 eggs (well beaten).

- 1 cup milk.
- 2 teaspoons flour.

Add milk and flour. Cook mixture thick and pour in baked crust.

Beat whites and put on top and brown.

—Evelyn

Banana Pudding

- 2-3 eggs.
- 1 cup milk.
- $\frac{3}{4}$ cup sugar,
Butter.
- 1 tablespoon flour (dissolved in a little water).
Vanilla.

Cook until thick. Put layer of vanilla wafers. Then layer of filling.
Then layer of bananas.

Combine until size wanted.

Beat Whites and brown on top.

—Pokey

Sweet Potato Pudding

Grated potatoes.

Sweet milk or Buttermilk.

Put in either sweet or buttermilk or equal parts of both.

Sugar.

1 or more egg(s).

1 tablespoon flour.

Butter.

Pinch soda.

Vanilla or nutmeg.

Mix together. Bake.

Blackberry Pudding

- 1/2 quart Blackberries.
- 1/2 cup buttermilk.
- Pinch soda.
- Sugar.
- 1 egg.
- Flour (to make a fairly stiff batter.)

Muffins

- ½ cup butter.
- 1 cup sugar.
- 1 egg.
- ¾ cup milk.
- 2 cups flour.
- 3 teaspoons baking powder.
- ¼ teaspoon salt.
- Vanilla.

—Polly

Dressing For Slaw Or Potato Salad

- 1 egg.
- 3 teaspoons sugar.
- 3 tablespoons vinegar.
- Salt.
- Pepper.

Mix sugar, salt, pepper with eggs then pour into vinegar and cook until thick.

If too thick, thin with cream.

—Fay

Fruit Salad

2 oranges.

3 bananas.

$\frac{1}{2}$ grapes.

4 pineapple slices.

Mix fruit and serve salad dressing on top.

—Polly

Baked Beans

- 1 cup cooked beans.
- 1 cup stewed tomatoes.
- 1 tablespoon vinegar.
- Sugar.
- Pepper.
- Salt.
- Onion.
- 2-3 slices bacon.

Mix in baking dish. Put 2 to 3 slice of bacon on top and bake until done.

—Elsie

Stewed Oysters

1/2 pint milk for 1/2 dozen oysters.

Pepper.

Salt.

Butter.

Season with pepper, salt, and butter. Let come to a boil then drop in oysters.

Cook until foam, foams all over top then take off stove.

Ice Cream

- 1 (about) pint milk — put on stove to get hot.
- 2 eggs (beaten well).
- 2 tablespoons flour (milk to mix if needed).
- 1 pinch salt and pour into hot milk.
Vanilla.
Sugar.
Or 12 marshmallows.

Add vanilla and enough sugar to sweeten. Put in tray and freeze. Add fruit if desired.

12 marshmallows will sweeten and be better than sugar. After starting to freeze add whipped cream.

—Elsye

Punch

- 2-4 6 ounce cans pineapple juice.
- 5 Par-T-Pak ginger ale
- 6 pints lime sherbet.
- 1 can frozen orange juice.

—Mrs. Robertson

Punch

- 1 large can pineapple juice.
- ~~1 large bottle ginger ale.~~
- 1 can orange or lemon frozen juice (use 1 or 2 spoons full.)
- 1 pint pineapple sherbet.

—Mrs. Robertson

Note: Although item above was crossed out it could not be determined whether it was accidentally crossed out or not.

Jelly Roll

- 3 eggs.
- 1 cup sugar.
- 1 tablespoon cold water.
- 1 cup flour.
- 1 teaspoon baking powder.
- $\frac{1}{3}$ teaspoon salt.

Beat eggs and sugar until smooth. Add water then flour, salt, baking powder.

Line shallow pan with greased paper.

Pour in batter and cook quick.

Turn out on cloth and sprinkle with jelly or jam.

Roll up quickly.

—Mrs. Adams

Sauce For Pie

(Or Anything)

- 3 tablespoons flour.
- $\frac{3}{4}$ -1 cup brown sugar.
- 3 tablespoons butter.
- 2 cups hot water.
- Vanilla.

—Mrs. Garry Ayers

Cooking A Ham

Cook ham (uncovered) in oven, in a shallow pan, in a little water. (20 minutes to the pound, in 275° f oven.)——

- 1 cup crushed pineapple (drained).
- 1 cup brown sugar.
- 1 teaspoon ginger.
- ½ teaspoon cinnamon.

Combine ingredients, then put on ham. Stick whole cloves on top (of ham) and brown —slowly.

——Mrs. Agee

(In Oven):

Place Ham in oven 350° f— cook 4 hours for 15 pound ham.

Hamburger Meat Loaf

- 1½ pound ground beef.
- ⅓ cup finely chopped onion.
- 2 teaspoons salt.
- ⅛ teaspoon pepper.
- ½ cup crumbs and corn flakes.
- 1 beaten egg.
- ½ cup milk.

Shape into loaf, dot shortening and bake 1 hour at 350° f.
(Elsye uses maybe 2 eggs and cups crumbs.)

—Emma Jones

Chicken Salad

- 1 chicken cooked and meat taken off bones (boned) while hot.
- 1 bunch celery (chopped fine—about 1/3 as much as amount of chicken.
Pepper.
Salt.
Mayonnaise.

Combine chicken, salt, pepper, celery and mix thoroughly with mayonnaise.

—Emma Jones

Canning Recipes

“(How) To Can Hog”

1. Cut up fat in small pieces. Put only a cup or two of water to start cooking and cook slowly until cracklings are dry and crisp and lard clear. Strain and put in jars and seal.
2. Cut up lean meat in small strips and ground through food chopper for Sausage. (Or if too much just put in jars like tenderloin and can. Put 1 teaspoon salt to each quart.) Season sausage with salt, pepper, and sage.
3. Cook head and liver separately then grind up finely and mix together and season then put in jar and cook 3 hours. Soak head and liver in salt water overnight.

Canning Recipes

Vegetable Soup

- 1 peck tomatoes.
- 2 quarts okra.
- 1 bunch carrots.
- 2 bunches celery.
- 6 ears of corn.

Cook each separate until done then mix together and cook a little longer. Put in cans hot and seal.

—Mrs. Garrison

“Chow-Chow ”

- 6 quarts cabbage cut up fine.
- 5 quarts green tomatoes.
- 2 red peppers.
- 1/2 cup salt (about).
- 3/4 quart vinegar.
- 1 teaspoon dry mustard
- 1 scant teaspoon cinnamon
- 1 teaspoon cloves
- (Nearly) 3 cups sugar.

Mix all together and cook until done. Put in hot jars and seal.

——“Jones Family recipe”

Canning Recipes

"Canned Snaps"

Scald (if desired) put in jars.

Add 1 teaspoon salt to each quart of beans.

Seal and cook for 3 hours.

(Mrs. Dillion cooked 2 hours.)

Squash and sweet potatoes and butter beans are canned same way as snaps. Also pumpkin.

Special Directions for pumpkin and sweet potatoes:

Sweet potatoes and pumpkin should be cooked before putting in can.

Special Directions for Squash:

Cook Squash partly; or pour hot water over, or scald for 10 minutes. Put in can and cook for 1½ hours.

Canning Recipes

"Canned Corn"

Cut off corn and put on stove and let come to a boil. Then put in (scant) teaspoon canning acid to one quart. Cook fifteen minutes. Put in cans and seal.

—Elzie Jones

Canning Recipes

"Canned Corn"

Cook corn 3 hours. *

—Mrs. Dillion

Canning Recipes

"Beets"

Cook beets done—peel put in cans and pour hot water over them and cook 2 hours.

—Mrs. Dillion

*I asked mother about this recipe. She doesn't understand it. She says corn cannot be canned unless something called ascetic acid is added (or canning acid). Corn in of it self has no acid, or virtually no acid content, and does not keep well canned. It does keep well if frozen.

Canning Recipes

Salad (Greens)

Pick Salad and wash.

Par-boil then put in jar.

Add 1 teaspoon salt to each quart.

Seal and cook 3 hours.

Canning Recipes

"Grape Juice"

Almost cover grapes with water and cook done.

Strain out juice.

Add 1 cup sugar to 1 quart juice.

Heat to boiling point. Put in jars and seal.

—Elbert Jones

Canning Recipes

"Strawberry Preserves"

1 quart berries.
3½ sugar.

Get syrup thick, then put in berries.

—Pearl

Canning Recipes

"Cucumber Pickles"

- 2 gallons cucumbers (sprinkle with a little alum)
- 1 gallon cold water.
- 1 pint salt. (Dissolve good.)

Let stand one week. Drain off.

Add 1 gallon hot water with alum size of an egg. Let stand 24 hours. Drain.

Boil:

- 2½ vinegar.
- 8 cups sugar.
- 3 cts. Wanih cinnamon. * (Way written have no idea)
- 1 teaspoon celery seed.

Heat vinegar and pour over cucumbers 3 mornings using same vinegar. Then pack in jars the 4th morning. Make new vinegar the old (above) used. Seal.

—Lucie

Canning Recipes

"Peach Pickles"

- 3 cups sugar.
- 1 cup vinegar.
- Spices to taste.

Canning Recipes

"Tomato Juice"

Wash and cut in pieces and cook until done. Do not peel. Let cook then strain. Add 1 teaspoon sugar to each quart juice. Let come to a boil, put in jars and seal.

—Mrs. Redman

Canning Recipes

"Pear Preserves"

Peel and slice pears. Add 1 pound sugar to 1 pound pears.
(Pound for pound.)

Put sugar over pears at night and let set all night put on slow heat and cook until thick and nice red color. (About 2 hours.)

—Pokey

Canning Recipes

"Pickle Beets"

Cook until done. Peel and slice.

2 cups vinegar.

1½ cups sugar.

Spices.

Let come to a boil then drop in beets and let come to a boil.

Lemon Pie

Filling— —

- 1 lemon.
- 1 box lemon Jell-O®
- 1 can Carnation Milk (chilled)
- 1¼ cup hot water.
- 1 cup sugar.

Put water in sauce pan and add Jell-O®. Let cool; but, not set. Whip cream stiff and add lemon to some. When milk is whipped add chilled Jell-O®. Add sugar. Put in pie pan and chill.

Grease pan with butter. Roll Graham Cracker crumbs fine. Put in bottom and around edges and put a few on top. Chill makes 2 pies.

— — **Emma Jones**

Pie Shell / Crust

- 1¼ cup crumbs (12-14 crackers).
- 2 tablespoons sugar.
- ⅓ cups melted butter, or margarine.

Combine crumbs, sugar, butter. Press firmly on bottom and sides of pan Bake in moderate oven (350° f) 12 to 15 minutes. Fill pie—this makes 1 pie. (12 to 14 crackers makes one cup of crumbs.)

—Emma Jones

Punch

- 2-4 6 ounce cans pineapple juice.
- 5 Par-T-Pak Ginger Ale.
- 6 pints lime sherbet.
- 1 small can frozen orange juice.

—Mrs. Robertson

Waffles

- 2 cups All-Purpose flour.
- 4 teaspoons baking powder.
- 1 teaspoon salt.
- 6 tablespoons Spry or other fats.
- 2 tablespoons sugar.
- 3 eggs.
- 1½ cups sweet milk.

Sift dry ingredients. Blend shortening into flour, making the ingredients look like corn meal.

Beat egg yolks and add milk. Beat well.

Then add dry ingredients and beat only until liquid and other ingredients are thoroughly blended. Fold in egg whites (which have been beaten stiff).

Makes about 12 waffles.

—Cheryl

Peach Ice Cream

- 1/2 gallon milk.
- 2 big cans of peaches.
- 2-4 eggs.

Beat and freeze.

JELL-O® Salad

- 1 pack lemon Jell-O®.
- 3 grated carrots.
- 1 can pineapple (crushed).

Mix and chill. Use on lettuce or as is.

Tuna Fish Salad

Diced celery.

Hard-boiled eggs (diced).

1 can tuna fish.

Mix with mayonnaise.

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