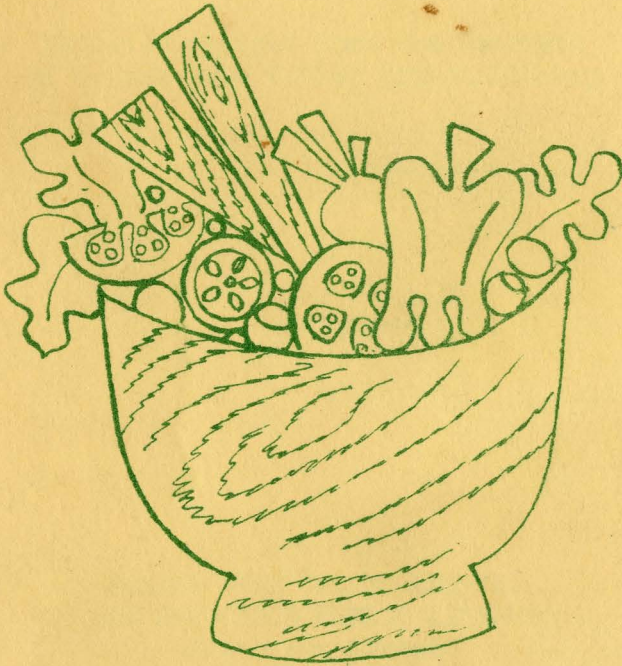


NATIONAL LIBRARY WEEK

COOKBOOK



Golden Gate Valley Branch

GOLDEN GATE VALLEY BRANCH
INFORMATION FILE

NATIONAL LIBRARY WEEK

COOKBOOK

April 21-27, 1963

Favorite recipes from the Gourmets
of Golden Gate Valley Branch Library

GOLDEN GATE VALLEY BRANCH
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Librarians: William K. Gilden
Gloria Neiman

SHERRY SHRUB

$\frac{1}{2}$ gallon sherry
2 cans frozen pink lemonade (no water)
Mix and put in freezer for 24 hours. Stir up once or twice. Serve in glass with short straws.

--Marion MacDonald

SWEET & SOUR SPARE-RIBS

Brush 4 or 5 lbs. spare-ribs with soy sauce. Roast, draining off the grease once, until a little brown and crispy.

Mix: 1 cup sugar
 $\frac{1}{2}$ cup vinegar
1 tbsp. soy sauce
1 tbsp. Worcestershire sauce
1 chopped green pepper

Cook until the green pepper is tender. Just before serving add $\frac{1}{4}$ cup chopped sweet pickle, $\frac{1}{2}$ cup pineapple tidbits, $\frac{1}{4}$ cup chopped or sliced preserved ginger, and thicken sauce with 2 tbsp. cornstarch dissolved in $\frac{1}{3}$ cup sherry. Pour sauce over spare-ribs on a platter. Dot with mustard made of dry Coleman's mustard and a little water.

--Marion MacDonald

HERBED MUSHROOMS

2 small onions, or several small green onions
Few sprigs of parsley
2 lbs. fresh mushrooms
4 tbsp. butter
1 tsp. salt and dash of pepper
 $\frac{3}{4}$ tsp. tarragon

Chop onions and parsley very fine. Wipe mushrooms with damp cloth and cut in quarters. Leave small mushrooms whole. Cook onions and parsley in melted butter until onions are limp. Pour in mushrooms, cover and cook over moderate heat for 5-8 minutes. Stir now and then. Sprinkle with salt, pepper, and tarragon. Serves 6-8.

--Deborah A. Maxwell

BORSCHT

Cut $1\frac{1}{2}$ lbs. stewing beef in half-inch cubes. Add 2 quarts cold water. Pressure cook 15 minutes at 15 after pressure starts. Cool pressure and add $1\frac{1}{2}$ cups diced raw beets (not canned), 2 cups salt pork diced very small, 2 onions, diced, 2 cups finely shredded white potatoes, and 1 cabbage diced or shredded. Bring to pressure of 15 pounds and process 5 minutes. Reduce heat, add 1 303 can tomatoes, a pinch of sour salt (i.e., powdered citric acid) and 2 cups boiling water. Simmer. Serve with sour cream on top.

--Francesca Hare

POTATO SALAD

3 large potatoes, boiled
2 eggs, hard boiled

small green onion, little parsley
Dice potatoes, salt and mix well. Chop onion and parsley separately, mix well with potatoes. Dice eggs, mix well with potatoes. Last, mix a good portion of mayonnaise to potatoes. Let stand in refrigerator before serving.

--Mrs. Anna Della Cella

FUDGE BROWNIES

Beat: 2 eggs
Add: 1 cup sugar -stir in gradually
Add: $\frac{1}{2}$ cup melted butter
2 squares melted chocolate
 $\frac{1}{2}$ cup pastry flour, sifted
 $\frac{1}{4}$ tsp. salt. Beat well
Add: $\frac{1}{2}$ cup oats
1 tsp. vanilla
 $\frac{1}{2}$ cup nuts

Spread in greased pan. Bake 20 minutes at 350°F. Cut warm, sprinkle with confectioners' sugar.

--Barbara Brandi

LORENZO SALAD AND DRESSING

Select firm, ripe pears. Peel, core, and cut into slices. Cut solid head lettuce into chunks. Place in chilled salad bowl lined with watercress, add dressing and toss until well-mixed.

Dressing: $\frac{2}{3}$ cup light olive oil
 $\frac{1}{3}$ cup fruit or wine vinegar
 1 tsp. salt
 Paprika
 1 cup chili sauce
 1 cup watercress (chopped)

Stir all together until thoroughly mixed. Serve very cold.

--Mrs. Henry O. Klein

ANTIPASTO

1 can tuna fish	1 bottle stuffed green olives
1 can anchovies	1 jar pickled artichokes
1 can black olives (pitted best)	1 small can string beans (boil these first in vinegar)
1 bottle cocktail onions	1 can tomato sauce
1 small can mushrooms	

Put all ingredients into a large jar except the tomato sauce. Pour the tomato sauce over the mixture and let mature 1-2 days.

--Mrs. Madeline Brandi

SOUR CREAM DRESSING FOR COLE-SLAW

2 tbsp. sugar	1 tbsp. mayonnaise (home-made best)
1 cup sour cream	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ tbsp. white wine vinegar	$\frac{1}{4}$ tsp. freshly ground black pepper
Dry mustard to taste	

Finely chopped fresh parsley to taste

--Mrs. Henry O. Klein

ANGEL FINGERS

$\frac{1}{2}$ cup softened butter or margarine
 3 tbsp. confectioners' sugar
 1 cup sifted cake flour
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ cup ground walnuts or pecans

Additional confectioners' sugar

Cream butter or margarine; gradually cream in the three tablespoons sugar and flour. Add vanilla and nuts; blend well. Shape into little rolls about one and one-half inches long and the diameter of your little finger. Place on ungreased baking sheet and bake in moderate oven (350°F) 20 minutes. Let cool, then dust with confectioners' sugar. Makes approximately 3 dozen.

--Mrs. Jeannette Giomi

SPINACH SOUFFLE

1 lb. frozen spinach, chopped
 $\frac{1}{2}$ tbsp. flour
 $\frac{1}{2}$ tbsp. butter
 $\frac{1}{2}$ beaten egg yolks
 1 tbsp. instant minced onion, or $\frac{1}{2}$ small onion grated
 Juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ stiffly beaten egg whites
 Steam spinach 10 minutes, drain. Add flour blended with butter. Add all other ingredients except beaten whites of eggs. Fold in egg whites, and put in greased ring mold. Bake 30-45 minutes in oven at 350°F .

--A. Praeger

RICE FLUFF

1 medium onion	$\frac{1}{2}$ bell pepper
1 cup rice	1 cube bouillon
1 tsp. salt	1 cup water

Chop onion and pepper, and fry in bacon fat in a heavy skillet for 5 minutes. Then add dry rice and stir well and often for 5 minutes. Put in casserole, add salt and bouillon-water mix. Cover and bake in moderate oven for 30-40 minutes.

--Mrs. Corbett

CHICKEN KIKKOMAN

- 2 small fryers, halved
- 3/4 cup Kikkoman soy sauce
- 4/5 pint (small bottle) Sauterne
- 1 clove garlic (crushed)
- 2 tbsp. sugar
- 1 1/2 lbs. fresh mushrooms

Line a large baking pan with aluminum foil. Prepare marinade of Kikkoman soy sauce, wine, crushed garlic and sugar. Mix well and pour marinade in baking pan, add chicken halves. Let stand for about two hours. (This isn't absolutely necessary if you are in a hurry, but it does improve the flavor.

Preheat oven to 350°F. Bake chicken for about one hour or until tender, basting frequently. After chicken is in oven, wash beansprouts, place in large pot. Cover with boiling water, let stand for two or three minutes, then drain well.

When chicken is done, remove to large platter, keep warm. Put drained beansprouts in marinade sauce in baking pan, and heat over low flame until very hot. Arrange beansprouts around chicken halves on the platter, pour some sauce over all, then put remainder of sauce in gravy boat for additional servings. (Fresh beansprouts are easily obtainable in Chinatown groceries or in Japanese groceries around Buchanan-Sutter area.

--Mrs. Felix Lahaderne

MAYONNAISE CAKE

- Cream: 1 cup mayonnaise
- 1 cup sugar

- Add: 1 tsp. cocoa
- 1 tsp. cinnamon
- 1 cup chopped dates
- 1 cup chopped walnuts
- 1 tsp. baking soda

Then add 1 cup boiling water, stir a little, then add 2 cups flour and beat well. Bake in square pan, 30 minutes at 375°F.

--Mrs. Jeannette Giomi

BAKED WINE HALIBUT

- 1 1/2 pounds halibut, center cut slice
- 1 large green pepper
- 2 large fresh tomatoes
- 2 large Bermuda onions
- 4/5 pint (small bottle) Sauterne wine

Salt, pepper, olive or salad oil, butter, sweet basil, about 1/2 teaspoon of this herb.

Preheat oven to 350°F. Coat baking dish or pan with olive or salad oil. Place halibut in pan. Quarter tomatoes and onions, slice green pepper, and arrange around the fish. Sprinkle with salt and pepper to taste, pour about 3/4 of the wine on and around the fish. Dot the fish with butter, and sprinkle sweet basil over all. Bake about one hour, or until halibut is tender. About every fifteen minutes during baking, baste fish with the sauce in the pan, "forking" down tomatoes and onions so as to blend with wine. Twenty minutes before fish is done, add rest of wine. Either serve in appropriate baking dish, or arrange fish on platter, pouring sauce, tomatoes, etc. around fish. (Most children don't care for fish, but I find this a favorite in our family, with many requests for "seconds") This recipe serves four to six amply, but can be cut down or enlarged easily.

--Mrs. Felix Lahaderne

SAUCE VIENNESE

(To be used on meat, fowl or fish)

Melt 6 tbsp. butter in skillet and brown well. Add 2 tbsp. flour, blend; add 1 tbsp. instant minced onion, 1/2 tsp. salt and 1 tsp. paprika. Gradually pour in 1 cup chicken broth and 1/2 cup white wine, stirring until mixture thickens. Add 1/2 cup wedged ripe olives and 1/2 cup sour cream. Heat thoroughly, but do not boil. Add 1/2 tsp. lemon juice and 1/2 cup minced parsley.

--F.K. Langpaap

SAUERBRATEN

4 lbs. beef (chuck, rump or round)
 1 pint vinegar
 water
 4 bay leaves
 12 peppercorns
 4 cloves
 1 bunch carrots (cut in strips)
 6 onions (sliced)
 1 tbsp. sugar
 12 ginger snaps
 salt and pepper

Wipe meat with damp cloth, sprinkle thoroughly with salt and pepper. Place in earthen dish, add vinegar and enough water to cover. Add the bay leaves, peppercorns and cloves, and let stand for 5 days in cool place (Find 2 days is quite sufficient) Put meat in Dutch oven - brown well on all sides. Add carrots and onions and 1 cup vinegar (from the marinade) Cover tightly and cook over low flame about 3 hours or until meat is tender. Add sugar and crumbled ginger snaps and cook for 10 minutes. If necessary add more vinegar. (A perfect complement for this old favorite would be Mrs. Proser's potato dumplings - Editor)

--A.M. Thomas

PORK CHOPS AND RICE

Brown pork chops and place in baking dish. Put slice of onion on each chop. Spoon 2 tbsp. raw rice on each chop. Add one minced green pepper. Pour over 1 can tomato sauce. Fill can three times with water - pour over all. Bake at 350°F for 1½ hours.

--Mrs. Leland Hodgson

HANGTOWN FRY

Drain oysters and dry on paper towel. Roll in flour. Roll in beaten eggs. Roll in fine bread crumbs. Brown in butter, turning from time to time. Add 4 eggs beaten with 2 tbsp. pastry cream. Cook as a French omelet. Serve with bacon.

GREEN GODDESS DRESSING

½ cup mayonnaise
 3 tbsp. fine chopped anchovies or anchovy paste
 1 tbsp. lemon juice
 3 tbsp. tarragon vinegar
 1/8 cup finely cut parsley
 3 tbsp. finely cut chives
 1 cup sour cream
 pepper, no salt

Blend all ingredients well in your blender.

--F.K. Langpaap

DATE AND NUT PUDDING

1 cup sugar	1 tsp. baking powder
2 egg yolks	1 cup chopped nuts
2 tbsp. milk	1 cup chopped dates
2 tbsp. flour	

Mix in order given. Fold in beaten egg whites.

Bake 20 minutes. Serve with whipped cream.

--Mrs. Leland Hodgson

PANFORTE DI SIENA

¼ cup granulated sugar
 ⅓ cup honey
 ½ cup sifted all-purpose flour
 2 tbsp. cocoa
 1 tbsp. cinnamon
 2 4-oz. cans diced preserved mixed fruit
 2 tbsp. diced citron
 3/4 cup toasted, shelled almonds
 1¼ cups toasted, shelled filberts
 1 tbsp. grated orange rind
 Confectioners' sugar

Start heating oven to 275°F. Butter 10" pie pan. In saucepan, combine sugar and honey; cook over low heat 15 minutes, stirring constantly. Sift flour, cocoa, cinnamon; stir into honey mixture. Stir in preserved fruit, citron, nuts and orange rind. Quickly turn mixture into pie plate. Bake 30 minutes, or until firm. Cool. Dust thickly with confectioners' sugar. Cut into pie-shaped wedges for dessert or candy. Makes 12 servings, store left-overs wrapped in aluminum foil.

--Mrs. Jeannette Giomi

CHICKEN HUNGARIAN

1 capon or young	$\frac{1}{2}$ pint sour cream
stewing chicken	1 tbsp. flour
3 or 4 small onions	1 tbsp. bacon fat
(minced)	1 tbsp. lard
1 tsp. paprika	salt and pepper

Cut chicken into sections; heat fat in Dutch oven; add onions and paprika, mix thoroughly; add chicken salt and pepper. Fry chicken a golden brown, steam in a covered kettle placed over a very slow fire. (DO NOT add water) When tender, lift chicken from broth, add sour cream into which flour has been blended. Pour gravy over chicken and sprinkle with minced parsley.

--Ethel Raggio

SCALOPPINE WITH LEMON

Veal cutlets	Olive oil
$\frac{1}{4}$ cube butter	Flour
$\frac{1}{4}$ cup lemon juice	

Warm butter and oil in skillet. Flour veal lightly and place in skillet to brown well, moving them often. Add salt and pepper to taste. When veal is well-browned, add lemon juice. Let simmer at a medium heat until the sauce is creamy.

--Marta Mormorunni

CHICKEN BREASTS WITH MUSHROOMS

4 breasts of chicken, boneless	1 medium onion
1 small can mushrooms	Oil
1 cube chicken bouillon	Flour

Place lightly-floured chicken in skillet in which oil has been warmed. Brown chicken, remove from skillet. Brown finely-chopped onion in the skillet then replace chicken breasts. Add pepper and let simmer. Pour into skillet cup of boiling water in which bouillon cube has been dissolved. Let simmer and boil slowly. Drain mushrooms and add to the mixture. When sauce is of a smooth consistency, remove from fire and serve. (Other tender parts of chicken, or veal cutlets, may be used.)

--Barbara Brandi

CHOCOLATE CHIP COOKIES

$\frac{1}{2}$ cup shortening	1 cup and 1 tbsp.
8 tbsp. granulated sugar	sifted flour
4 tbsp. brown sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ tsp. vanilla	$\frac{1}{2}$ tsp. baking soda
1 whole egg (beaten)	$\frac{1}{2}$ cup chopped nuts
1 package chocolate chips	

Blend together shortening, sugars, and vanilla, beat until fluffy. Fold in egg and continue beating. Add dry ingredients, flour, soda, and salt. Mix thoroughly. Stir in the chopped nuts and add one package of chocolate chips (6 oz.) Drop mixture by tsp. on greased cookie pan. Bake in moderate oven (375°F) for approximately 12 minutes. Will make 4 dozen cookies.

--Cathy Brandi

MY FAVORITE CAKE WITH FRESH FRUIT

3 tablespoons butter (not margarine) creamed with $\frac{1}{2}$ cup sugar, stir in 1 egg yolk. Add 1 cup sifted flour, 1 teaspoon baking powder, and a pinch of salt. Knead right in baking pan, dough will be stiff.

Add sliced stoned fresh plums or apricots, make in rows until all covered, sprinkle with $\frac{1}{2}$ cup sugar and bake until done in 375°F oven about 30 minutes or longer, depending on the fruit. Serve a little warm. Very rich dough, and real good.

--Bernice L. Wutzler

PRUNE CAKE

$\frac{1}{2}$ cup butter	2 cups flour
1 cup sugar	1 tsp. soda
3 eggs	$\frac{1}{2}$ tsp. baking powder
1 cup cooked prunes	$\frac{1}{2}$ tsp. nutmeg
(chopped)	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ cup prune juice	$\frac{1}{4}$ tsp. cloves
1 pinch salt	$\frac{1}{2}$ cup chopped nuts

Cream butter and sugar, add eggs one at a time and beat well after each addition. Add chopped prunes and mix. Add sifted dry ingredients alternately with prune juice - also nuts. Bake in 8x8x2 pan at 325-350. Frost if desired with confectioners icing.

--E. Raggio

FAVORITE SALAD DRESSING

2 cloves garlic (Rub bowl and leave in dressing)
 1 tsp. oregano
 1 tsp. paprika
 1 tsp. black pepper
 2 tbsp. English mustard (dry)
 1 tbsp. salt
 2 dashes Worcestershire sauce
 8 ounces granulated sugar
 4 ounces cold water

Blend until well mixed.

Add 8 ounces vinegar (tarragon) and blend until homogenized.

--Sam Dickson

WATERMELON OR CANTELOUPE RIND PICKLES

1 lb. rind from which all meat has been removed and has been skinned. Soak rind over night in salt water - $\frac{1}{2}$ cup salt to 1 quart water. Drain off water, and rinse. Cook rind until tender.

Make a hot pickling solution of:

1 lb. sugar	$\frac{1}{2}$ tbsp. cinnamon
$\frac{1}{2}$ pint vinegar	$\frac{1}{2}$ tsp. cloves
$\frac{1}{2}$ pint water	$\frac{1}{2}$ tsp. allspice
$\frac{1}{2}$ lemon sliced thin	(Tie the spices in bag and remove before bottling.)

Boil rapidly until the rind becomes transparent. Bottle and seal.

--Francesca Hare

ECONOMICAL SAUCE

(For cold meat or fish)

4 tbsp. salad oil 3 tbsp. vinegar
 4 tbsp. cream Mustard-salt-pepper
 Beat ingredients quickly with an egg-beater. The sauce gets white and looks like whipped cream. Eggs are not required and the sauce will not curdle.

--Mrs. Corbett

SPICE CAKE

Mix: $\frac{1}{2}$ cup oil
 1 egg
 1 cup sugar

Blend together: 2 cups flour
 1 tsp. cinnamon
 $\frac{1}{4}$ tsp. allspice
 $\frac{1}{4}$ tsp. cloves
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{4}$ tsp. salt

Mix first three ingredients. Add sifted dry ingredients, 1 cup chopped walnuts, 1 cup raisins which have been boiled, and $\frac{1}{2}$ cup raisin juice. Mix well. Add 1 tsp. vanilla and $\frac{1}{2}$ tsp. baking soda which has been dissolved in a little lukewarm water. Bake in moderate oven (375°F) for 45 min.

--Mrs. Madeline Brandi

RICE SALAD

1 cup uncooked rice	$\frac{3}{4}$ cup sliced celery
$\frac{1}{3}$ cup vinegar	$\frac{1}{2}$ cup diced cucumber
$\frac{1}{2}$ cup mayonnaise	$\frac{1}{4}$ cup chopped green pepper
$\frac{1}{2}$ tsp. sugar	$\frac{1}{4}$ cup minced pimiento
$\frac{1}{8}$ tsp. white pepper	4 radishes thinly sliced
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ cup minced parsley
$\frac{1}{2}$ tsp. curry powder	
1 tsp. onion powder	

Boil rice until done. Drain in cold water. Add vinegar, sugar, pepper, salt, curry and onion powder. Chill until cold. Add balance of ingredients except radishes. Toss gently and turn into chilled bowl. Garnish with sliced radishes.

JEANNETTE'S FRENCH DRESSING

1 cup each: sugar, oil, vinegar, catsup
 1 tsp. dry mustard
 $\frac{1}{4}$ tsp. salt
 Freshly ground black pepper
 Dash of paprika - Dash of Worcestershire sauce
 Mix dry ingredients, add vinegar, oil, and catsup. Put in jar with parsley, onion, 1 clove garlic, celery. Chill. Shake well before using.

--Mrs. Henry O. Klein

CHEESE CAKE

Line a 10 or 11 inch pie plate with a mixture of: $\frac{1}{4}$ lb. graham cracker crumbs

2 tbsp. sugar

6 tbsp. melted butter

$1\frac{1}{2}$ tsp. cinnamon

To make the filling, mix well:

$1\frac{1}{2}$ lbs. cream cheese

1 cup sugar

3 well-beaten eggs

$\frac{1}{2}$ tsp. vanilla extract

Strain and pour mixture into crumb shell. (Straining is not necessary if an electric mixer has been used.) Bake 20 minutes in 375°F oven.

Prepare topping by blending together:

2 cups sour cream

2 tbsp. sugar

$\frac{1}{2}$ tsp. vanilla

Remove cake and carefully spread topping. Turn oven up to 500°F and bake five minutes. Cool. Refrigerate for 24 hours before serving.

--Mrs. Henry O. Klein

JAMBON DU MORVAN ROTI A LA CREME

Heat 4 slices of baked ham cut about $\frac{1}{4}$ inch thick in 1 tbsp. sweet butter, turning slices to cook lightly. Add $\frac{1}{2}$ cup dry white wine. When wine is reduced to half, remove ham slices. Put $\frac{1}{2}$ lb. mushroom caps in a saucepan with $\frac{1}{2}$ cup boiling water, pinch of salt, tbsp. lemon juice and small lump of butter. Cover and boil 3 minutes. Drain mushrooms, reserving liquid. Chop mushrooms and cook in 1 tbsp. butter for about 5 minutes. Remove from heat.

Add $\frac{1}{2}$ cup mushroom liquid to that remaining in the skillet and stir in enough flour to make a roux. Cook, stirring constantly, until blended and smooth, add $\frac{3}{4}$ cup pastry cream. Blend well and let heat through. Cover the ham with the chopped mushrooms and add the sauce.

--A. Praeger

FILET OF SOLE WITH MUSHROOMS

8 slices filet of sole

$\frac{1}{4}$ cube butter

1 can cream of mushroom

Flour

soup

Flour the filet of sole lightly. Melt butter in a casserole; arrange a layer of sole in casserole. Dilute cream of mushroom soup with $\frac{1}{4}$ can of water, and use $\frac{1}{2}$ of this mixture to cover the layer of fish. Add another layer of sole and cover with the rest of the sauce. Place in oven (350°F) for 30-45 minutes until the sauce is condensed and creamy. Serves 2-4.

--Marta Mormorunni

FRESH CLAM BROTH

1 large clove garlic

Freshly chopped pars-

1 medium onion stuck with

ley

two cloves

White pepper

1 bay leaf

Cook above ingredients in 1 pint of water for 20 minutes. Then add 4 lbs. fresh clams. Add enough water to just cover clams. Cook until clams are done (that is, until all shells are open) Let cool for thirty minutes. Scoop clams out of shells, grind fine and set aside. Strain clam broth, add $2\frac{1}{2}$ cups clear chicken broth and ground clams. Serve boiling hot, garnished with $\frac{1}{2}$ pint stiffly beaten cream seasoned to taste with salt and white pepper.

--Mrs. Henry O. Klein

CHICKEN LEOPOLD

4 to 6 pieces of cut up chicken, breast or second joint. Slice real thin, two medium brown onions; put in baking pan, add 1 can cream of mushroom soup, add $\frac{1}{4}$ cup milk to can, and mix with onions. Lay chicken on top, salt and pepper, put in medium oven 350° for 30 minutes then turn chicken over, and continue baking for 20-30 minutes until done. Serve with rice. This can be cooked earl or kept warm for some time.

--Bernice L. Wutzler

HASSENPFLEFFER

Cover disjointed rabbit with following marinade:

2 cups red wine	1 tsp. mustard seeds
2 cups tarragon vinegar	$\frac{1}{2}$ tsp. dried thyme
2 large sliced onions	5 whole cloves
1 sliced carrot	4 tbsp. olive oil
2 crushed whole allspice	2 tbsp. chopped
3 bay leaves	parsley
1 tbsp. salt	Juice of 2 lemons
1 tsp. coarse black pepper	

Let the rabbit marinate for two days.

Melt 2 tbsp. bacon fat in skillet, add $\frac{1}{2}$ pound raw diced ham. Brown lightly. Remove to Dutch oven. In same drippings brown 5 green onions, cut in pieces. Put in with the ham. Brown rabbit pieces rolled in flour. Add brown rabbit to pot and cover with marinade. If not completely covered, add equal parts of red wine and beef consomme. Simmer 2 hours.

--Frances Langpaap

CURRIED SHRIMP

Saute in 4 tbsp. butter (or margarine)

1 medium onion (chopped)

1 medium apple (chopped)

Add: 2 tbsp. flour

2 tsp. curry powder

1 tsp. salt

Little black pepper

Add 2 cups milk and cook until thickened. Then add $\frac{3}{4}$ lb. shrimps. Let stand over boiling water in top of double-boiler. Then serve over cooked white rice. Pass condiments as desired. Choose between chopped pickles, small pearl onions, chopped peanuts, raisins, chopped hard-boiled egg, and always chutney.

--Helen Wright

WALNUT CREAMS

3 cups granulated sugar

$1\frac{1}{2}$ cups boiling water

$\frac{1}{2}$ tsp. cream of tartar

Put on to boil and put cover on 3 minutes after boiling point is reached. Insert candy thermometer and cook until it reads "soft ball" stage (240°) Pour into warm buttered platter. Cool slightly before beating. Beat until a mass forms and then knead like bread. Roll into small balls and place a half English walnut meat on each side (Makes 50 pieces of candy)

--Helen R. Wright

FRENCH CHOCOLATE

Beat 4 egg yolks stiff and lemon colored. Add 10 tbsp. sugar and $3\frac{1}{2}$ squares bitter chocolate (melted) Fold in to stiffly beaten whites of 4 eggs. Put into dish from which it is to be served or into individual cups. Serve with whipped cream on top and sprinkle crushed peanut-brittle over the top.

--Marion MacDonald

ZUCCINI AND CORN SOUFFLE

Saute in oil: 1 large onion (chopped)

3 cloves garlic (finely sliced)

1 bell pepper (chopped)

Boil 6 large squash with skins; drain thoroughly

Add: 1 can Milford corn to the following mixture

1 cup grated Eastern cheese

$\frac{1}{2}$ cup olive oil

Rosemary, if desired

6 eggs, well beaten

Salt and pepper to taste

Pour mixture into souffle dish and bake 30 minutes at 350°F .

--Gladys Wright

SUGAR COOKIES

Blend together: $\frac{1}{2}$ cup shortening
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. grated lemon rind
 1 cup sugar

Beat in: 1 egg (unbeaten)
 2 tbs. milk

Stir in: 2 cups sifted flour
 1 tsp. baking powder
 $\frac{1}{2}$ tsp. baking soda

Drop by rounded teaspoon on lightly greased baking sheet. Grease bottom of a glass. Dip glass in sugar and flatten each cookie. Sprinkle cookies with nutmeg. Bake 8 to 10 minutes until light golden. Cool on rack. Preheat oven to 400°. Makes three dozen.

--Cathy Brandt

DANISH-DINNER-IN-A-DISH

12 $\frac{1}{2}$ inch thick pork loin chops
 $\frac{1}{2}$ lb. butter or margarine
 1 medium onion, sliced
 8 slices bacon
 4 apples pared & cut into 8 wedges each
 2 cans condensed cream of mushroom soup
 1 soup can water
 1 can condensed beef broth
 1 16 ounce can tomatoes, drained
 1 16 ounce can peas & carrots, drained
 salt, pepper, dash of Worcestershire

Brown chops in butter. Remove chops to a large heat proof casserole. Add onions to drippings and saute until tender. In another skillet fry bacon until crisp, remove and drain. Lightly brown apple wedges in the bacon fat. Add onion and apples to browned pork chops. Blend mushroom soup, beef broth and water. Bring to a boil and add to chops. Cover. Simmer one hour. Add tomatoes, peas, carrots and onions which have been rinsed well in cold water. Season. Simmer $\frac{1}{2}$ hour. Serve from casserole, garnished with the bacon and spiced apple rings. Serves 6.

--F.K. Langpaap

TAMALE PIE

1 cup olive oil (or $\frac{1}{2}$ olive oil and $\frac{1}{2}$ butter)
 1 medium chopped onion
 3 cloves garlic (chopped)
 Cook onion and garlic in fat until done but not brown.

Add:

1 can cream style corn (large can)
 1 can solid-pack tomatoes (large can)
 1 cup milk
 1 cup yellow cornmeal
 3 eggs (beaten)
 1 can olives
 2 tbs. chili powder

Pour into large casserole; place in pan of warm water and bake 3 hours in a 350°F oven. Cooked chicken or cubed ham may be added if desired.

--Helen R. Wright

KARTOFFEL KLAZER - (POTATO DUMPLINGS)

2 cups cold mashed potatoes
 (no butter, milk etc.)
 1 cup all-purpose flour
 1 egg and 1 egg yolk (Herein lies the secret!)
 Salt to taste

Combine all ingredients and mix thoroughly. Flour a bread board and taking a small amount of dough at a time roll by hand until the dough is the shape and width of a large bread stick. Dip a knife in flour and cut into one inch pieces. Remove to floured tray. In a large kettle heat 2 quarts of water - salt - and when rapidly boiling drop dumplings in one at a time - not too many at once. Boil for 10 to 12 minutes and remove with large spoon (with holes to drain off excess water) to a glass baking dish - try not to put one on top of the other. Originally these were served with a very rich goose gravy, but they are excellent with gravies from chicken, turkey or pot roast. For the Italian version, use these with butter and grated Parmesan cheese. If doubling the recipe, be sure to use 2 eggs and 2 yolks.

--Cynthia Proser

PEPPER AND ONION RELISH

12 white onions (large)

12 red bell peppers

12 green bell peppers

1 cup parsley (not chopped too fine)

Put all through meat chopper. Cover whole with boiling water and let stand 10 minutes. Drain well. Add 2 cups sugar, 4 cups cider vinegar, 4 tsp. salt and 2 tsp. celery seeds. Let boil one-half hour, bottle and seal with parowax.

--A. Praeger

ZUPPA INGLESE (ENGLISH SOUP)

(Not really a soup, but a dessert)

Prepare custard:

Put 1 qt. milk to boil; beat strongly 4-6 egg yolks with 2 tbsp. sugar and 1 tsp. sifted flour. Pour hot milk into egg mixture slowly while stirring. Put mixture into pan and place on heat for 10 minutes. Add a big piece of lemon rind. When well-creamed, remove from heat, let cool.

To $\frac{1}{2}$ of custard, add 2 tbsp. cocoa (unsweetened is preferable) Stir until cocoa dissolves. Add 2 tbsp. cognac to other $\frac{1}{2}$ of custard. Let both mixtures cool.

In a bowl mix: 1 small glass cognac

1 wine glass Marsala wine

(Marsala Florio suggested; a dark sweet sherry can be used)

Take one package lady-fingers (Stella D'Oro) and wet one at a time in liquor mixture. (Do not soak) In a large bowl or pan: make a layer of cookies rinsed with the liquor, cover with custard. Arrange more layers of cookies, separated by custard and chocolate mixture alternately. Place in freezer for $\frac{1}{2}$ hour. Decorate with whipped cream, fruit or candies. Serve in wedges.

--Flora Mormorunni