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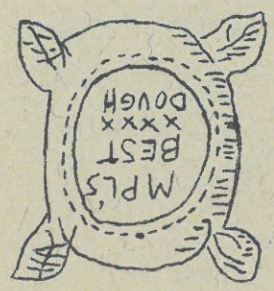

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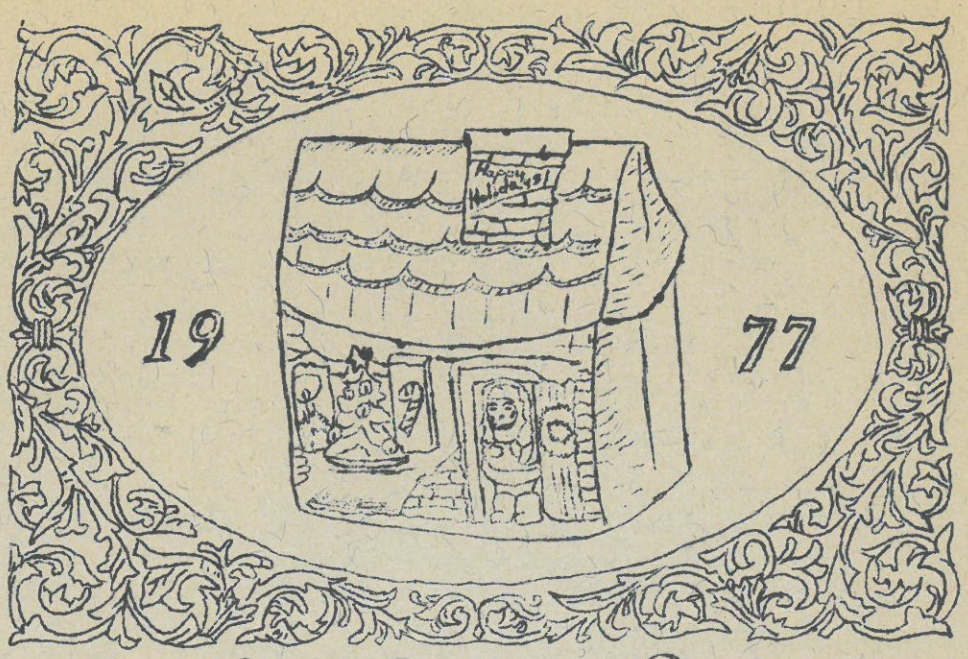
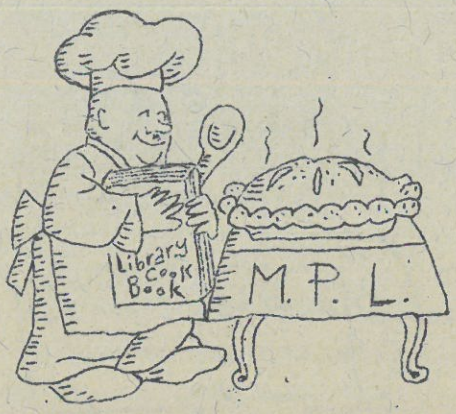


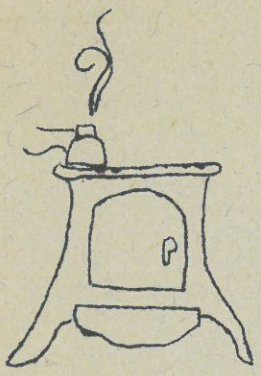
A Salatable Sotpourri



MUSSELS STEAMED IN WINE

2 lbs. are sufficient for three as a first course.

Wash the mussels, being careful to remove any barnacles and "beard". Discard sand-filled shells or wide-open shells. Barely-open shells are all right.



In a large kettle boil gently for 5 minutes:

2 c. dry white wine	1 bay leaf
½ c. finely chopped onion	½ tsp. thyme
8 parsley sprigs	4 tbsp. butter

Add the mussels. Cover and boil over high heat about 5 minutes. Shells should open wide. Jiggle the kettle occasionally as they cook so as to cover all the mussels with broth.

Lift the mussels out with a slotted skimmer into wide, warmed soup plates. Allow the hot broth to settle; then pour gently into warm cups. Meanwhile, have a loaf of French bread heating in the oven. Serve it with the mussels. Give each person a small fork with which to remove the mussel from the shell and dip it into the cup of broth. Also, dip the bread in the broth, and when everything else is gone, drink the delicious broth. Serve an icy cold dry white wine with this course (Chablis, Pouilly Fuisse, Sancerre), candlelight, and Eine Kleine Nachtmusik. Enjoy!

Jane Scott

DROP ORANGE COOKIES

1½ c. sugar
1 c. shortening
2 eggs
1 c. milk
1 tsp. baking soda
3 tsp. baking powder
3½ c. flour
½ tsp. salt
juice and grated rind of one orange

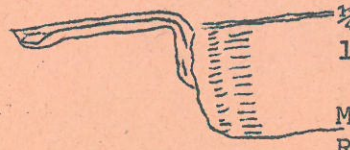
Cream sugar and shortening. Add eggs, mixing well. Add milk and baking soda mixed together. Sift baking powder, flour, and salt and add to mixture. Blend in juice and rind. Bake on greased cookie sheet at 350° 10-12 minutes or longer depending on size you make (bite size or larger). DO NOT BROWN. Frost when cool. Makes about 80 cookies.

ICING

1 box powdered sugar
1 tsp. melted butter
juice and rind of one orange

George Eriksen

RITZ CRACKER DRESSING

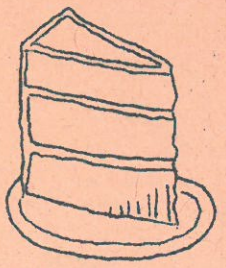


1 lb. Ritz crackers, rolled
¾ c. butter
1 med. onion, chopped fine
½ c. evaporated milk
1 c. water
Bell's seasoning, to taste

Melt butter and heat milk and water together. In a large bowl mix Ritz cracker crumbs, chopped onion, Bell's seasoning, and slightly-cooled butter-milk-water combination. Stuff loosely into turkey cavity. This should be enough dressing for about a 12-15 lb. turkey.

Joan Hern

GOLDEN ORANGE CRUNCH CAKE



3 c. sifted cake flour
1 tbsp. baking powder
½ tsp. salt
¾ c. butter
1 tbsp. grated orange peel
1¼ c. sugar
3 eggs
½ c. evaporated milk
¼ c. orange juice

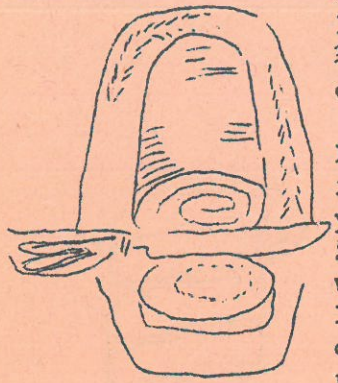
Sift first 3 ingredients together. Cream butter; add sugar and peel gradually; cream until fluffy. Add eggs one at a time and heat well after each. Combine milk and orange juice and add alternately with the sifted dry ingredients to creamed mixture. Spoon batter over crunchy topping in well-greased and floured tube pan. Bake 55-60 minutes in 375° oven.

CRUNCHY TOPPING

1½ c. chopped peanuts, pecans, or walnuts
⅓ c. butter, softened
¾ c. bread crumbs
½ c. brown sugar, packed
¼ tsp. cinnamon
¼ tsp. salt

Phyllis Brown

YULE LOG

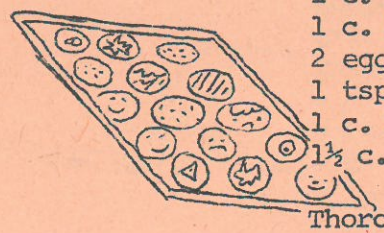


4 eggs, separated
¾ c. sugar
½ tsp. vanilla
½ c. flour
1 tsp. baking powder
¼ tsp. salt
confectioners' sugar
10-oz. jar strawberry preserves
¼ c. butter or margarine
1-oz. square melted, unsweetened chocolate
½ tsp. vanilla
3 c. sifted confectioners' sugar
3 tbsp. milk
chopped nuts

Beat egg yolks until thick. Add ¼ c. sugar and vanilla. Beat egg whites into soft peaks. Gradually add ½ c. sugar. Beat until stiff. Fold yolks into whites. Fold combined dry ingredients into egg mixture. Spread batter evenly over greased 15½" x 10½" x 1" jelly roll pan, lined with wax paper. Bake at 375° for 12-15 minutes or until lightly brown. Immediately loosen sides and turn out onto a towel sprinkled with confectioners' sugar. Spread with preserves. Starting with narrow end roll up cake. Cool on rack.
Cream butter or margarine. Blend in chocolate and vanilla. Add sugar and milk alternately, beating until light and fluffy. Frost log. Run tines of fork across frosting to resemble bark. Sprinkle with nuts.

Ruth Mountfort

GUMDROP COOKIES



1 c. margarine
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. coconut
1½ c. flour (sifted)
1 tsp. baking powder
½ tsp. soda
½ tsp. salt
2 c. quick-cooking rolled oats
1 c. gumdrops, cut in small pieces (no black ones)

Thoroughly cream shortening and sugars. Add eggs and vanilla and beat well. Sift dry ingredients and stir into first mixture. Add coconut and gumdrops. Drop from teaspoon onto greased cookie sheet. Bake at 375° about 10-12 minutes. Makes about 6 dozen.

Ruth Pigeon

MARY LYON'S CHEESE BALL

⅓ c. chopped green peppers
2 8-oz. pkgs. cream cheese (slightly softened)
chopped pecans
1 small can crushed pineapple (thoroughly drained)
1 tbsp. grated onion

Mix all ingredients except nuts. Form into ball and put in refrigerator to harden. Then roll in finely chopped pecans. Some people like a touch of Lowry's seasoned salt in the cheese ball.

Flo Hall

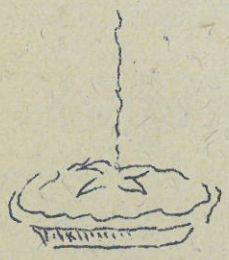
CHICKEN MANDARIN

1 chicken, cut in pieces
flour for dusting
2 tbsp. margarine
2 tbsp. vegetable oil
4 tbsp. lemon juice
½ c. orange juice
2 tbsp. honey
½ tbsp. soy sauce
½ tbsp. powdered sugar
½ tsp. powdered ginger
1 small can mandarin oranges

Wash and dry chicken pieces. Dust with lightly-seasoned flour. Saute chicken in mixture of margarine and vegetable oil until lightly browned. Combine all remaining ingredients except the oranges and add to chicken. Add oranges. Simmer gently in a covered pan for about 30 minutes until chicken is tender. Serves 4.

Joanne Diana

PEACH BLOSSOM PIE (my mother's)

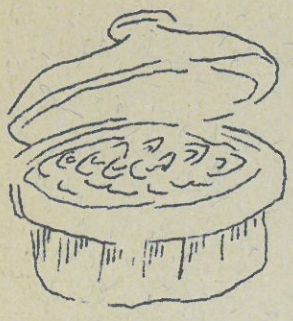


2 eggs, beaten
1 c. milk
¾ c. sugar
1 tbsp. flour
2 drops almond extract
dash of salt
1 unbaked pie shell
fresh peaches

Mix first 6 ingredients together. Cut 4 or 5 fresh peaches in halves and put into unbaked pie shell. Pour mixture over peaches and bake 10 min. in 400° oven. Then reduce heat to 325° for 30 or 40 min.

Melba Belleau

SAUSAGE AND CABBAGE CASSEROLE

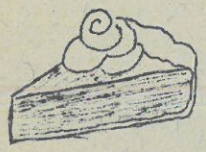


1 lb. link sausages
1 med. head of cabbage, cut into 1" square pieces
1 lb. can of tomatoes (cut up)
½ c. chopped onion
½ of a medium green pepper, chopped
½ tsp. dill
½ tsp. basil
> or more, to taste
1 tsp. parsley
salt and pepper
instant potato flakes
3 tbsp. flour
water

Brown the sausages and remove from pan. Saute the onion and pepper until soft and golden. Put sausage back in pan; add the can of tomatoes (with juice) and the cabbage pieces; also the spices. Add enough water to cook the cabbage (about ½ c.). Cover tightly and cook over low-medium heat until cabbage is tender. Make a thickener from the water and flour and add to mixture.
Pour the mixture into a casserole dish and top with mashed potato (make instant potato according to "5 persons" amount). Brown in a 350° oven and serve immediately. Serves 4-5. Total preparation time is about 70 minutes.

Linda Granfield

CHOCOLATE SILK PIE



1 stick margarine or butter
¾ c. sugar
1 square chocolate, melted
1 tsp. vanilla
2 eggs
1 baked pie shell

Cream sugar and butter until fluffy. Add chocolate and beat. Add vanilla and beat. Add eggs one at a time. Beat 3 minutes after each. Chill 3 hours. Top with whipped cream.

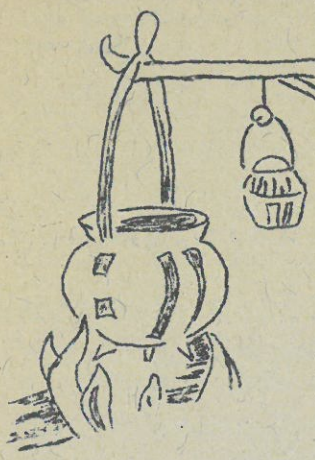
Diane Ridley

LEMON BREAD

½ c. liquid shortening
2 eggs
1 c. sugar
grated rind of 1 lemon
1½ c. flour
1 tsp. baking powder
½ c. milk
½ tsp. lemon extract

Mix all ingredients and pour into a greased and floured bread pan. Bake at 350° for 55-60 minutes. Meanwhile, mix juice of 1 lemon with 1 cup confectioners' sugar. Pour this over bread when it comes out of oven. Cool in pan.

Marie Murphy



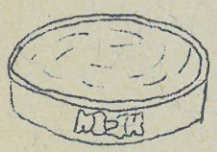
VEAL IN WINE

¼-c. margarine
2 lbs. veal
1 8-oz. can mushrooms
clove of garlic
2 tbsp. flour
1 envelope onion soup mix
2 c. water
1 c. dry, red wine
2 tbsp. parsley

Brown meat mushrooms, garlic, and parsley in melted margarine. Remove to pot. Stir flour in drippings. Combine soup mix, water, and wine and add it to the flour mixture. Simmer 10 minutes and stir often. Pour into pot with meat and cook for 1-1½ hrs. Beef can be substituted for veal. It goes well over noodles.

Verna Burnim

COFFEE CAKE



1 stick margarine
2 eggs
1 c. flour
1 c. sugar
1½ tsp. vanilla

Cream all ingredients together except flour. Then add flour and mix well. Pour in well-greased 9" spring pan. Add fruit of choice on top. Bake in 350° oven for 45-50 min.

Leo Sarazen

SQUASH PUFF

3 c. mashed, cooked acorn squash
½ c. molasses
3 tbsp. flour
1¼ tsp. salt
¼ tsp. nutmeg
¼ tsp. ginger
3 eggs separated
¼ c. finely chopped walnuts

Heat oven to 350°. Oil a 1½ quart casserole dish. Blend together squash, molasses, flour, salt, spices, and egg yolks. Beat egg whites until stiff; fold into squash mixture. Turn into casserole; sprinkle nuts around outside edge. Bake 1 hour until golden and crusty. Six servings.

Diane Shaw

CHOCOLATE CORNSTARCH PUDDING

Melt 1½ sq. chocolate.
Add 1½ tbsp. cornstarch and ¾ c. sugar mixed.
Stir until smooth.
Add 2 c. hot milk, a little at a time, stirring constantly.
Cook 25 min. in double boiler.
Add beaten yolk of 1 egg, 1 tsp. vanilla.
Pour into baking dish.
Beat white of 1 egg until stiff and add 1 tbsp. sugar for a meringue.
Cover pudding with meringue and brown in moderate oven (350°).

Lee Fagan

HOLIDAY PUFFS

Heat to boiling point in saucepan:
1 c. water
½ c. butter
Stir in 1 c. sifted flour.
Stir constantly until mixture leaves the pan and forms into a ball (about 1 min.). Cool. Beat in one at a time: 4 eggs. Beat mixture until smooth and velvety. Drop by teaspoon onto ungreased baking sheet. Bake until dry about 40 to 45 minutes at 400°. Makes about 18 puffs. When cool, cut off tops with sharp knife; scoop out any filaments of soft dough.

FILLING

2 c. (1 lb.) ricotta cheese
½ c. confectioners' sugar
¼ c. mixed chopped candied fruit
¼ c. mini chocolate chips
1 tsp. vanilla

Work the cheese through a sieve; then beat it with sugar until smooth and light; beat in the candied fruit and chocolate chips and vanilla. Fill cream puffs. Dust filled puffs with confectioners sugar.

Ruth Zarella

HAMBURG DELIGHT

2 tbsp. margarine
¼ c. each onion and green pepper, chopped
1 lb. ground hamburg
¼ c. light molasses
2 tbsp. prepared mustard
1 lge. can tomatoes chopped or mashed
1 tsp. salt
1 c. raw rice (regular)

Melt butter in large pan; add onion and green pepper. Fry gently. Do not brown. Add hamburg and brown breaking up with fork, just until cooked. While beef is browning, mix molasses and mustard and stir into beef with tomatoes and 1 tsp. salt. Gradually mix in rice. Cover when it comes to a boil. Reduce heat and simmer until rice is tender, for about 25 minutes. Add a little tomato juice if needed until rice is tender.

Marion Craven

DATE CAKE

1 pkg dates (cut coarse)
10 shelled walnuts
1 c. shortening
2 c. flour
2 eggs
2 tsp. vanilla
1 c. sugar
1 level tsp. baking soda, dissolved in hot water
pinch of salt

Mix together and bake in moderate oven for 1 hour.

Rhoda Parmenter

DELIGHTFULLY DIFFERENT DESSERT OR SALAD

1 pint small curd cottage cheese
3-oz. pkg. orange gelatin (no water)
11-oz. can pineapple tidbits or chunks, drained
1 small container (4 oz.) Cool Whip

Combine all ingredients and chill.

Virginia Graf

SHERRY SUPREME

¼ c. sherry
1 pkg. marshmallows
1 pint all purpose cream
1 box vanilla wafers

Put marshmallows and sherry together in pan and melt. Cool. Crumble vanilla wafers and divide in two. Beat cream until it holds its shape. Combine with cooled sherry mix. Line 2 square pans or 1 oblong pan with ½ the crumbs. Pour sherry mixture over crumbs. Pour other half of crumbs on top and chill.

Vicki Eppoliti

COFFEE TAPIOCA SUPREME

2 tbsp. tapioca
⅓ c. raisins
½ c. sugar
1 c. heavy cream, whipped
¼ tsp. salt
2 c. coffee
1 tsp. vanilla

Cook tapioca, salt, raisins, and coffee in double boiler 15-20 minutes. Remove from heat and stir in sugar. Chill before serving (it will be thick). Fold in whipped cream and vanilla.

Virginia Lewis