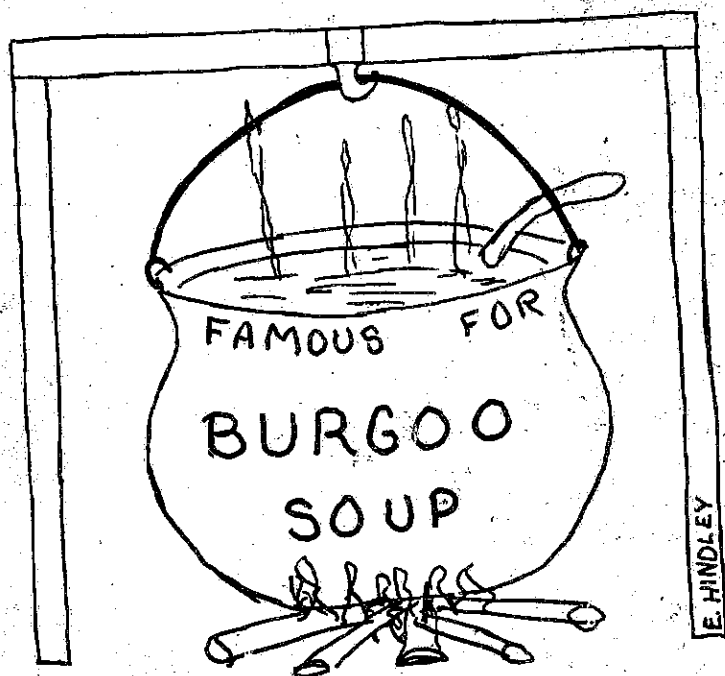


~~THE BRIGHTON~~  
BRIGHTON

Centennial Cookbook



1869 - 1969

SOUVENIR EDITION

BRIGHTON CENTENNIAL PROGRAM  
AUGUST 15, 16, 17, 1969

Friday, the 15th

- 4 pm Old-time Wheat Threshing Demonstration,  
under direction of Melvin Stone
- 5 pm - 7 pm Music by Joe Greenwell
- 7 pm Best dressed Centennial Gentleman Contest
- 8 pm Centennial Queen Contest
- 11 pm Drawing for Attendance Prizes

Saturday, the 16th

- 2 pm - 6 pm Matinee Rides (All rides 20¢)
- 2:30 - 3 pm Music by members of the Southwestern  
High School Concert Band under the  
direction of David Fischer
- 3 pm Dedication of Municipal Building  
Address by the Honorable Paul Simon,  
Lieutenant Governor of Illinois
- 4 pm Old-time Wheat Threshing Demonstration
- 4 pm - 8 pm Professional Band Music
- 7 pm Best Dressed Centennial Lady Contest
- 8 pm - 10 pm Program by M. C. John Fabjance,  
the Magician
- 11 pm Drawing for Attendance Prizes

Sunday, the 17th

- 2 pm - 6 pm Matinee Rides (All rides 20¢)
- 2 pm PARADE LED BY MEREDITH WILLSON, "THE MUSIC MAN".  
Official Band - SOUTHWESTERN HIGH SCHOOL  
Clif St. James, as "Corky, the Clown"  
Floats - Bands - Equestrian Units -  
Antique Cars, MISS BRIGHTON Beauty  
Queen, Scouts, etc.
- 4 pm Fosterburg Band Concert
- 7 pm Best Dressed Centennial Couple or Family  
Group Contest
- 8 pm Devotional Hour - Brighton Churches  
Rev. Howard Opperman, Co-ordinator
- 9 pm Magic Show by Fabjance, the Magician
- 11 pm Drawing for Attendance Prizes

BRUNCH SERVED BY NOON EACH DAY OF THE CELEBRATION  
DINNER SERVED EACH DAY BEGINNING AT 5:00 pm  
DISPLAY OF ANTIQUES IN BUSINESS AREA AFTER July 1st,  
in the former Huebener Confectionery Bldg.

A  
COLLECTION OF RECIPES

PREPARED

BY THE WOMEN OF BRIGHTON AND FRIENDS

FOR THE

BRIGHTON CENTENNIAL COOKBOOK

TO PROVIDE

NUTRITIOUS, SATISFYING AND DELECTABLE

MEALS FOR THE NEXT 100 YEARS

- 0 -

## FOREWORD

These are times when the perpetuation of cookery as an art is highly important to those who grew up in homes where mothers' skill in the kitchen made the house a home. Brighton, one of the few remaining country towns in the radius of the big St. Louis Metroplex, is still kitchen-conscious. Many of the recipes in this book are older than the grandmothers of the women who contribute them as a Centennial souvenir. Others are innovations made by women who learned to cook by following mother from table to stove all morning long.

The ready-mixed and frozen foods accompanying the slow suburbanization of Brighton are only one of the symptoms of a chain of changes which will one day obliterate the past - a sweet time when one could get date pudding, kuchen, and chicken pie at three select times of the year by patronizing church suppers. Only at the town picnics was the delicious burgoo made. For years this soup has drawn lovers of good food to Brighton to buy it by the jug-full. The other food, besides burgoo, which is made through the cooperation of the citizenry, meeting in committee to make it from scratch, is the apple butter which the women prepare in open kettles out-of-doors.

The descendents of the Irish, German, and English farmers, teachers, and shopkeepers who made the town of Brighton are echoing in the recipes in this book the good suppers which greeted them when they came in after a hard day's work or play. And others who have come to Brighton in recent years add their ideas as to what is good to eat.

Brighton now celebrates its 100th year as an organized community. Here on its site between the Illinois prairie and the bluffs of the Mississippi River, the air is still fresh. Here a friendly greeting from a stranger on the street is taken in good spirit rather than with suspicion.

CASS LEIGHTY

## TABLE GRACE

For Thy continual care and provisions for us, and for this meal, we give Thee thanks, our Father. Let Thy favor rest upon all Thy children. Help us to help others, until there shall be no hunger among Thy creatures. In the name of Christ, we pray. Amen.

---

We thank Thee, O Heavenly Father, for this daily food. May the way that we live each day reflect our thankfulness to Thee for all Thy blessings. In the name of Christ. Amen.

---

Heavenly Father, for these and all other blessings we would express our thanks. Every benefit we receive comes from Thy storehouse. May we share with others the good things of life. Amen.

---

Dear Heavenly Father, bless this food to our use and us to Thy service. In Jesus' name we pray.  
Amen.

---

## A PRAYER OF SAINT FRANCIS

O Lord, our Christ, may we have Thy mind and Thy spirit; Make us instruments of Thy peace.  
Where there is hatred, let us sow love;  
Where there is injury, pardon;  
Where there is discard, union;  
Where there is doubt, faith;  
Where there is despair, hope;  
Where there is darkness, light; and  
Where there is sadness, joy.  
O Divine Master, grant that we may not so much seek to be consoled, as to console;  
to be understood, as to understand;  
to be loved, as to love.  
For it is in giving that we receive;  
it is in pardoning that we are pardoned; and  
it is in dying that we are born to eternal life.  
Amen.

## IN APPRECIATION

Here is the Cookbook we were asked to prepare as a souvenir of the Brighton Centennial.

We wish to say "Thanks" to everyone who in any way helped with this project. The number is great and to name them all would be a real task. Our sincere thanks, however, to each and everyone - our solicitors, our artists, the typists, those who helped with the collating, and last but not least the cooks who are sharing their recipes with us. Another group deserving recognition is the advertisers, who - in their way - have added a special feature.

The response was overwhelming. (Even a recipe for burnt toast was offered.) We regret each and every recipe submitted could not be printed. There were duplicates and similarities, and we have endeavored to put in as much variety as we possibly could for the price and size of the book.

We regret it has not been possible to test the recipes - we leave that pleasure to you. Again thanks to everyone - without you this book would not have been possible.

"Each recipe is plain and tried,  
And some good housewife's honest pride,  
Some home's delight;  
And should your effort bring no prize,  
I'll say not where the trouble lies--  
'Twere impolite."

Now here is your book - cook, eat, and have fun.

RUTH ISENBERG  
RUTH S. CHASE  
Co-chairmen

# EQUIVALENT CHART

## Abbreviations Commonly Used

tsp. or t - teaspoon	lb. - pound or pounds
Tbsp. or T - tablespoon	sq. - square
pt. - pint	min. - minute or minutes
qt. - quart	hr. - hour or hours
pk. - peck	mod. - moderate
bu. - bushel	doz. - dozen
oz. - ounce	

## Simplified Measures

dash or pinch - less than 1/8 teaspoon	
3 teaspoons - 1 tablespoon	2 pints (4 cups) - 1 quart
4 tablespoons - 1/4 cup	4 quarts (liquid) - 1 gallon
16 tablespoons - 1 cup	8 quarts (solid) - 1 peck
1 cup - 1/2 pint	4 pecks - 1 bushel
2 cups - 1 pint	16 ounces - 1 pound

## Size of Cans

No. 1 - 2 cups or 16 oz.
No. 2 - 2 1/2 cups or 20 oz.
No. 2 1/2 - 3 1/2 cups or 28 oz.
No. 3 - 4 cups or 32 oz.
No. 10 - 13 cups or 6 lbs. 8 oz.

## Oven Temperatures

250 degrees. . . . .	very slow
300 degrees. . . . .	slow
350 to 375 degrees . . . . .	moderate
400 degrees. . . . .	moderately hot
425 to 450 degrees . . . . .	hot
475 to 500 degrees . . . . .	very hot

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\*\*A little something extra

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## EXCERPTS FROM PIONEER COOKBOOKS

"To dry apples, pare, quarter and core. String on strong twine and hang on frames in sunshine. Never let the dew fall on drying fruits and berries".

"It is well to bake cakes and pies early in the morning or just after the stove has been cleaned of ashes: then less wood is needed and less heat will make the oven hot."

"An old-fashioned beauty hint: Bind the face up nightly in slices of raw beefsteak or veal. This will furnish nutriment to the depleted tissue and both prevent and destroy wrinkles."

"If coffee is scarce it could be cut with cornmeal and moistened with molasses. The "coffee" is then roasted over low coals."

"In planning a new home, place the kitchen near a large shade tree. Husking, paring, shredding and chopping of fruits and vegetables can be done away from the heat of the range and the danger of carrying worms and insects into the house is lessened."

"Cookbooks advised chewing oysters well to get the full flavor."

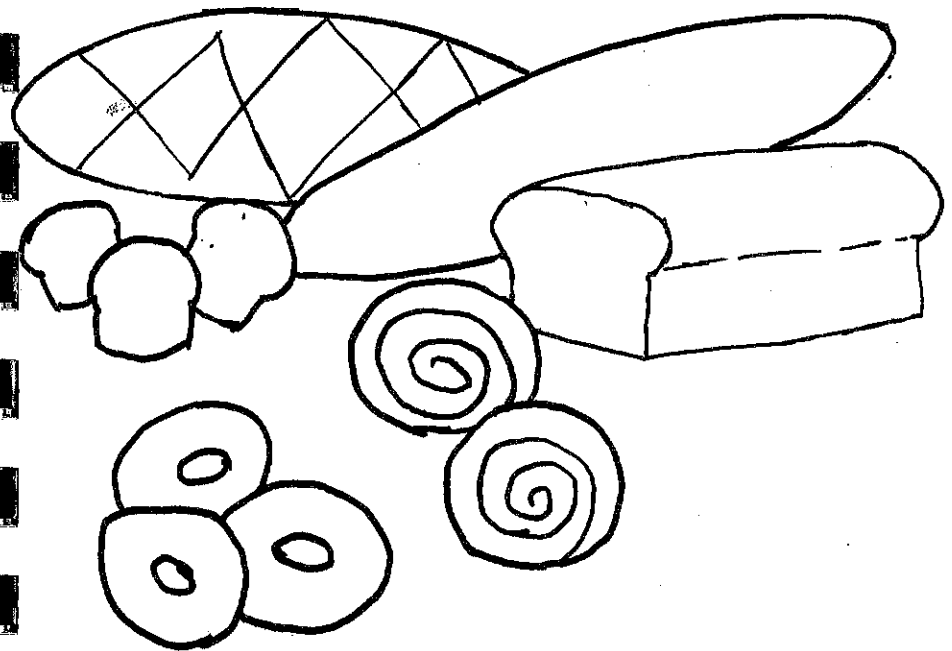
"Soup makers were advised to throw in a few mushrooms for something special. If they were in doubt about the mushrooms, it was suggested that they be boiled with a silver coin. If the coin turned black, the 'toad stools' must be discarded."

"Whites of eggs can be whipped to a stiff froth with the small limb of a peach tree which may add an interesting flavor."

"As a substitute for cream in coffee or tea, beat an egg white to a froth. Put in a small lump of butter and mix well; then turn it into the coffee gradually."

## BREADS

Quick and Yeast



## BREAD-MAKING IN BRIGHTON

The Civic League (women's organization in Brighton since 1914) has been active during this period in many projects. The one activity which has been pursued constantly during the years, is the sponsoring of the Public Library. Of course, to realize the building of the library required many, many money-making projects. During the years there has been an annual event in the spring at which the special feature is a Bake Sale, principally of yeast products.

Several years ago the women introduced a unique kind of bread. It was called FRONTIER BREAD - for two reasons. First of all, wheat is ground in an old-fashioned coffee grinder to make a portion of the flour used in the bread. Second, it was just at that time the Illinois Bell Telephone Company installed a modern phone system in Brighton, using FRontier as the Brighton prefix.

The recipe for this bread is as follows:

1 package active dry yeast  
 1/2 cup warm water (110 to 115°)  
 2 Tbsp. shortening 1 Tbsp. salt  
 1/2 cup brown sugar, firmly packed  
 2 cups boiling milk  
 2 cups home-ground whole wheat flour  
 1/4 cup dark molasses 1 egg, beaten  
 4 1/2 cups sifted all-purpose flour

Dissolve yeast in warm water. In large mixing bowl, combine shortening, brown sugar, salt, molasses and homemade flour. Pour the boiling milk over these ingredients. Mix well and let cool. Stir in the egg and yeast. Add all-purpose flour to make a stiff dough. Let rise in a warm place until double in size. Turn out on well floured surface, kneading well. In kneading, another cup flour may be used. Place in greased bowl, turning to grease top. Let rise again until double in size. Grease 6 tall cans (Campbell's tomato juice). Form dough into 6 balls, place in cans. Let rise until almost double. Bake in 350° oven for 45 min., or until done. Remove from pans and let cool.

APPLESAUCE NUT BREAD

MRS. HENRY ORBAN

Combine:  
 1 egg beaten  
 1 cup applesauce  
 2 Tbsp. melted butter

Sift:  
 2 cups sifted flour  
 3/4 cup sugar  
 1 tsp. cinnamon  
 3 tsp. baking powder  
 1/2 tsp. baking soda  
 1 tsp. salt

Stir dry ingredients into applesauce mixture.  
 ADD: 1 cup chopped walnuts. Pour into greased 5x9" loaf pan. Bake at 350° for 45 minutes.

APRICOT WALNUT BREAD

MRS. CHARLES (BETTY) PRICE

2 cups Bisquick 1/2 cup snipped dried  
 1 cup quick oats apricots  
 3/4 cup sugar 1 cup coarse chopped  
 1 tsp. baking powder English walnuts  
 1 1/4 cups milk 1 beaten egg

Stir first 5 ingredients together. Add fruit and nuts. Mix liquids separately; then add to batter. Beat hard 1/2 minute. Bake at 350° for 45 minutes in greased 1-lb. coffee cans. Cool 10 minutes. Note: My son enjoys making this, at Christmastime. Makes 2 loaves.

SPICED APPLESAUCE BREAD

MRS. LESLIE (SHARON) METZ

1 1/4 cups applesauce 1 tsp. baking soda  
 1 cup sugar 1/2 tsp. baking powder  
 1/2 cup cooking oil 1/2 tsp. cinnamon  
 2 eggs 1/4 tsp. salt  
 3 Tbsp. milk 1/4 tsp. nutmeg  
 2 cups -flour 1/4 tsp. allspice  
 1/2 cup chopped pecans

In mixing bowl combine applesauce, sugar, oil, eggs and milk. Sift together dry ingredients, then stir into applesauce mixture. Beat well, add pecans. Pour into greased 9x5x3" loaf pan. Combine 1/4 cup chopped pecans, 1/4 cup brown sugar, 1/2 tsp. Cinnamon. Sprinkle over top and bake 1 hour 350°.

BANANA OR APPLE NUT BREAD

MRS. VICTOR (ELLA) SCHROEDER

Mix together 2/3 cup butter  
1/3 cup shortening  
2 eggs

2/3 cup sugar  
Stir in 3 Tbsp. sour milk, or buttermilk  
1 cup banana, or grated apple

Sift together 2 cups sifted flour  
1 1/2 tsp. baking powder  
3/4 tsp. soda  
1/2 tsp. salt

Blend in 1/2 cup chopped nuts. Let stand for 20 minutes in pan before baking. Bake 50 to 60 min. at 350 to 375°. (At Denver, Colo., 375°)

BANANA BREAD FLAVORED WITH ORANGE MARMALADE

MRS. HERMAN (DOROTHY) SCHNEIDER

1/2 cup butter 1 tsp. baking soda  
1 cup sugar 2/3 cup orange marmalade  
2 eggs 2 cups sifted flour  
3 ripe bananas 1/8 tsp. salt

2 Tbsp. sour milk  
Cream butter and sugar. Bananas are mashed and added to creamed mixture along with beaten eggs. Baking soda is added to sour milk before stirring in. Blend in orange marmalade. Flour and salt are sifted together and stirred in to complete mixture. Spoon into well greased loaf pan. Bake about 1 hr. At 325°. Cool bread in the pan.

BOSTON BROWN BREAD

MRS. SAM (EVELYN) CARDINAL

1 cup all-purpose flour 1 1/2 cups seedless raisins  
2 cups whole wheat flour also, nuts if desired  
1 tsp. soda 1/2 tsp. salt

1 cup sorghum molasses  
1 1/2 cups sour milk, or buttermilk  
Sift all-purpose flour, measure. Add salt and soda and sift again. Add whole wheat flour and raisins. Mix molasses with sour milk. Add to dry ingredients. Beat thoroughly until smooth. Pour into well greased round #2 cans and fill 2/3 full (approx. 1# each). Cover tightly with wax paper or aluminum foil. Steam 1 1/2 to 2 hrs. using high steam until steam escapes from vent, then low for the remainder of the cooking

time. Handle with care when removing bread, very delicate until cooled.

BOSTON BREAD (RECIPE IN VERSE) MRS. WALTER WILSON

This recipe handed down by our family - I don't know how many generations ago. My father's sister gave it to me when I was a young girl.

One cup of sorghum molasses  
Two cups of sweet milk  
One of sour,  
Two cups of cornmeal,  
One of flour  
One tsp. of salt, soda, baking powder, too,  
For a well seasoned dish, I think this will do.  
Steam 2 hours and bake 1.

CHILI CHEESE BISCUITS MRS. J. F. (VIRGINIA) HUGHES

Sift together: 1 1/3 cups flour  
3 tsp. baking powder  
1/2 tsp. chili powder  
1/4 tsp. salt

Cut in: 1/3 cup shortening until particles are fine  
Combine: 1 unbeaten egg  
1/3 cup milk

Add to dry ingredients. Stir until dough clings together. Knead on floured surface 10 times. Roll out to 12-inch squares. Sprinkle with shredded American cheese and 1 Tbsp. dry parsley. Roll up. Cut into 8 slices. Place on well greased pan and bake 12 to 15 min. at 425°. Also, may be used as topping for meat casserole dish, baking according to casserole recipe.

CORN BREAD

MRS. JOHN (RUTH E.) CAIRNS

1 egg 1/4 cup melted shortening  
1 cup milk or salad oil  
1/2 tsp. salt 2/3 cup cornmeal (white or yellow)  
2 Tbsp. sugar  
3 tsp. baking powder

Break egg into mixing bowl and beat until light. Add milk and shortening and mix. Sift together into first mixture all dry ingredients. Stir quick-

ly and vigorously until mixture is just blended and has a lumpy appearance. Turn into greased 8x8x2" pan and bake in oven 425° 25 to 30 min. Cut in squares and serve hot.

### SPIDER CORN BREAD

MRS. KAY HANSEN

1 cup cornmeal                      1 tsp. soda  
1/2 cup rolled oats                1 tsp. sugar  
2 cups sour milk                  1 tsp. salt  
2 eggs                                2 Tsp. shortening  
Beat eggs well. Add to dry ingredients with sour milk. Melt shortening in heavy skillet, add to mixture. Mix well and pour into hot skillet. Cook on top of stove 3 min., then place in 400° oven and bake 15 to 20 minutes.

### CRANBERRY NUT BREAD

MRS. MYRTLE GRAUL

2 cups all-purpose sifted flour  
1 cup sugar                        3/4 cup orange juice  
1 1/2 tsp. baking powder        1 tsp. grated orange rind  
1/2 tsp. soda                      1 egg beaten  
1 tsp. salt                        1/2 cup chopped nuts  
1/4 cup shortening  
1 cup coarsely chopped cranberries  
Sift flour, soda, baking powder and salt. Cut in shortening until it resembles cornmeal. Combine orange juice and rind with egg. Pour all at once into dry ingredients. Mixing just enough to dampen. Carefully fold in nuts and cranberries. Bake in loaf pan 9x5x3 at 350° for 1 hour.

### DATE BREAD

MRS. LOTTIE WATSON

1 cup dates                        1/2 tsp. salt  
2 tsp. baking soda                2 eggs  
2 Tbsp. shortening                3 cups flour  
1 1/2 cup boiling water        1 tsp. baking powder  
1 1/2 cup sugar                    1 cup nuts  
Add baking soda and shortening to boiling water and pour over dates (which have been cut or chopped). Let stand until cool. Sift flour, sugar and salt together, add to the date mixture. Add well beaten eggs and nuts.

Put batter in 5 #2 cans, well greased and floured. Bake 1 hr. 350°. You may use loaf pan 5 1/2 x 10 1/2", also.

### LARGE DATE AND NUT BREAD

MRS. J. A. ISENBERG  
BOSTON

Pour 1 1/2 cups boiling water over 1 cup cut-up dates and set aside to cool.  
Cream 1 1/2 Tbsp. butter with 1 1/2 cups sugar. Add 2 well beaten eggs and mix again. Sift 2 3/4 cups flour with 1 tsp. soda and 1/2 tsp. salt and add to creamed mixture alternately with liquid from dates. Add 1 tsp. vanilla to cut up dates and 1 cup broken walnuts. Pour into well greased loaf pan. Bake 350° for 1 1/2 hrs. Pan size 12 3/4 x 4 1/4"

### DATE NUT BREAD

MRS. M. A. (ESTHER) WILSON

1 cup coarsely cut dates        1 beaten egg  
1 tsp. instant coffee            1/2 tsp. salt  
1 tsp. baking soda              1 3/4 cups flour  
1 cup boiling water            1 tsp. baking powder  
1/4 cup shortening              2 oz. whiskey  
1 cup sugar                      1 cup broken pecans  
Pour the boiling water over the first three ingredients. Cream shortening and sugar, add egg and salt. Alternate stirring flour (sifted with baking powder) and the date mixture into the shortening mixture. Add whiskey and pecans last. Bake at 325 degrees for 1 1/2 hours, or until done. Use loaf pan. The combination of coffee and whiskey gives this bread an unusual flavor.

### DATE BREAD

MRS. GRACE POLSTER

2 eggs beaten                      1 lb. dates (cut fine)  
2 cups brown sugar              2 cups sour milk, or  
1/2 cup butter                    buttermilk  
1 tsp. salt                        2 tsp. soda  
1 cup walnuts                    2 cups white flour  
    2 cups graham flour  
Let rise about 20 minutes and bake in a moderate oven for about 45 minutes, depending on thickness of batter in pan.

DATE LOAF

MRS. MARVIN (DOROTHY) POWELL

1 lb. dates                      1 cup sugar  
 1 lb. English walnuts        1 cup flour  
 2 tsp. baking powder        Pinch of salt  
 4 eggs, beaten                1 tsp. vanilla

Sift dry ingredients together, add to beaten eggs.  
 Add nuts, dates and vanilla. Bake in greased loaf  
 pan, 1 1/2 hours in about 325° oven.

Good for Christmas. Also very good sliced and cut  
 in bite size squares, or as a dessert with whipped  
 cream or lemon sauce over it,

HUSH PUPPIES

MRS. ERNEST (BEVERLY) KASTEN

3/4 cup yellow cornmeal    2 tsp. baking powder  
 1/2 cup flour                1 tsp. sugar  
 1/4 tsp. salt                Onion flakes or  
 1 egg, beaten               1 small onion, cut up

Add a little water to make a stiff batter. Mix  
 flour, cornmeal, baking powder, salt and onion.  
 Beat egg and add the water, mix with dry ingredients  
 and stir well. Drop by tsp. ful into hot fat.  
 Brown and drain. These are good fried in fat after  
 fish.

LEFSA - NORWEGIAN FLAT BREAD

MRS. WM. (KATHY) ENGREBRETSON

1 qt. cooked potatoes, mashed    1/4 tsp. salt  
 1 Tbsp. shortening                1/4 tsp. sugar  
 1 Tbsp. milk                        1 cup fl

While potatoes are still warm, add all ingredients  
 except flour. Cool and then mix in flour. Roll  
 out quite thin, they should be about 8" diameter.  
 Bake on both sides in an electric fry pan, or  
 pancake griddle. Serve with butter and sugar.  
 Yield about 12.

---

HINT - Rolls and muffins which have hardened to  
 the "can't be eat" stage are easily freshened. Just  
 sprinkle with a little water, place in a paper bag  
 and warm in a hot oven.

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FIREPLACES  
 CONCRETE  
 CARPENTER

TROPICAL MUFFINS

MRS. PAUL (HENRIETTA) WARNER

1 3/4 cups sifted flour      1/3 cup shortening, melted  
 1/2 cup sugar                1 egg well beaten  
 2 tsp. baking powder        1 cup mashed ripe bananas  
 3/4 tsp. salt                 1/3 cup orange juice  
 1/2 cup shredded coconut   1 tsp. grated orange rind

Sift together, in a bowl, the flour, sugar, baking powder, baking soda and salt. Add coconut. Combine melted shortening, egg, bananas, orange juice and orange rind and add to dry ingredients. Stir quickly with a fork, only until dry ingredients are moistened. Spoon batter into greased muffin pans filling each 2/3 full. Bake in moderate oven 375° for 25-30 min. Yield - 12 to 18 medium muffins.

NUT BREAD

MRS. CHARLES CAMPION

1 1/2 cups sugar  
 6 tsp. baking powder  
 3 cups flour  
 1 tsp. salt

Sift the above ingredients and add 1 1/2 cups milk and 1 egg. Beat until smooth, then add 1 cup chopped nuts. Put into greased pan and let rise 30 minutes. Bake 1 hr. at 350°.

POP-OVERS

MRS. ED. (LILLIAN) FIERCE

Preheat oven to 425°  
 1 cup flour                    1/2 tsp. salt  
 1 cup milk                    2 eggs

Beat together with rotary beater until just smooth. Pour into well greased deep muffin cups (3/4 full). Bake 35 to 45 minutes in hot oven until golden brown. Yield 5 to 9 pop-overs, depending on size of cup.

PRUNE BREAD

MRS. HAROLD (MILDRED) WOUFF

1 lb. prunes, cooked until soft  
 2 cups liquid juice            1 tsp. cinnamon  
 3/4 cup Spry or other shortening  
 1 tsp. cloves                  1/2 tsp. nutmeg  
 2 eggs                          Salt to taste

Mix 2 tsp. baking soda with 4 cups flour. If there is not 2 cups of juice, add enough water to make it.

Bake 60 min. at 350°. This makes a very moist soft bread.

PRUNE COFFEE CAKE

MRS. REAMER (ANN) CHILDRESS

1 1/2 cup sugar                3 eggs  
 1 cup Wesson or Mazola oil  
 2 cups flour                  1 tsp. soda  
 1 tsp. cinnamon              1 cup chopped cooked prunes  
 1 cup buttermilk              1 tsp. vanilla  
 1 cup chopped nuts

Mix all together and beat well. Bake in sheet pan 350° oven 30 min. While cake is baking mix together in double boiler, and cook 7 minutes:

1 cup buttermilk              1/2 tsp. soda  
 1 cup sugar                    1/2 cup butter  
 1 tsp. vanilla                  1 Tbsp. syrup

Prick baked cake with fork, while hot. Pour sauce over top of cake as soon as removed from oven.

PRUNE HONEY QUICK BREAD

MRS. JAMES BURK

Beat 1 egg and combine it with 1 tsp. pure vanilla, 1 tsp. baking soda, 1 1/2 cups of pitted and chopped prunes, and 1 cup of boiling water. Cover and let stand for 20 min. Then add 1/2 cup of liquid honey. Sift together 2 1/4 cup flour, and 2/3 cup sugar. Add the prune mixture and 1 cup of chopped walnuts and mix well. Pour into a greased and floured pan 13x4x2 and bake for 1 hr. at 325° or until well done. Let cake stand for 10 min. Remove from pan and cool thoroughly before serving.

Note: A real treat toasted for breakfast.

GOLDEN PUFFS

MRS. EMIL WATTS

Sift together:  
 2 cups sifted flour            1 tsp. salt  
 1/4 cup sugar                  1 tsp. nutmeg or mace  
 3 tsp. Baking Powder

Add: 1/4 cup salad oil; 3/4 cup milk; 1 egg

Stir with fork until thoroughly mixed. Drop with a teaspoon (too large puffs will not cook through) into hot fat (375). Fry until golden brown. Drain. Roll warm puffs in cinnamon-sugar mixture or glaze puffs. (Makes about 2 1/2 dozen puff).

PUMPKIN TEA BREAD

MRS. HARVEY (BURNETTA) CLARK

3 cups sugar                      1/2 tsp. salt  
 1 cup salad oil                1/2 tsp. baking powder  
 3 eggs                            1 tsp. each cloves, cinnamon,  
 2 cups canned pumpkin       nutmeg & baking soda  
   (#303 can)                    3 cups flour

Add salad oil to sugar. Mix until blended, then whip in eggs. Measure cloves, cinnamon, nutmeg, soda, salt and baking powder into flour. Sift mixture to blend. Stir pumpkin into creamed mixture, then blend in sifted dry ingredients to complete batter.

Pour batter into ungreased tube center cake pan (bottom is lined with wax paper), and bake in 350° oven for about 1 hour and 15 min. Cool bread in pan, then remove. Serve pumpkin bread in wedges cut thick or thin. Can be used as dessert with icing or whipped cream. Also may be toasted.

TENNESSEE PUMPKIN BREAD

MRS. VIC WALDEN

1 2/3 cups sifted flour        1/3 cup shortening  
 1/4 tsp. baking powder       1 1/3 cups sugar  
 1 tsp. soda                    1/2 tsp. vanilla  
 3/4 tsp. salt                   2 eggs  
 1/2 tsp. cinnamon            1 cup canned mashed  
 1/2 tsp. nutmeg                pumpkin  
 1/3 cup water

1/2 cup chopped walnuts or pecans

Grease a regular loaf pan 9x5x3. On wax paper sift together the flour, baking powder, baking soda, salt, cinnamon and nutmeg.

In bowl cream shortening, sugar and vanilla. Add eggs one at a time and beat thoroughly. Add pumpkin. Stir dry ingredients in 4 additions with water until smooth. Don't over beat. Fold in nuts.

Bake at 350° for 45 to 55 min. or until cake tester shows done. Cool on rack, right side up. Then store in tight container or refrigerator. Will keep for several days.

QUICK CINNAMON ROLLS

MRS. CHARLES CAMPION

2 cups flour  
 1/2 cup sugar  
 2 Tbsp. lard or shortening  
 2 tsp. baking powder sifted with flour  
 Salt

Mix, then add 1 cup milk. Roll 1/2 inch thick and spread with butter, sugar and cinnamon. Roll and slice as other cinnamon rolls and bake in moderate oven.

CHAIN LETTER COFFEE CAKE

MRS. GEORGE GRABBE

Measure: 2 cups flour  
           1 1/2 cups sugar  
           1 tsp. salt  
           1 tsp. cinnamon

Mix together; then add 1 1/2 sticks oleo "room temperature"; work this thoroughly. Save 1 cup for topping, then add 1 cup sour milk in which 1 tsp. of soda has been added. Add 1 egg. Mix together; spread in 9x12 pan; sprinkle the topping over cake and bake in 350° oven about 25-30 min. This is easy to make and very good.

QUICK COFFEE CAKE

MRS. EARL DOWNS

2 cups sifted flour            1 egg well beaten  
 2 tsp. baking powder        1/2 cup milk  
 3/4 tsp. salt                   1 1/2 Tbsp. melted butter  
 1/2 cup sugar                4 Tbsp. sugar  
 6 Tbsp. butter                1 tsp. cinnamon

Sift flour once, measure, add salt, baking powder and sugar, and sift again. Cut in shortening. Combine egg and milk, and add to flour mixture, stirring until mixture is blended. Turn into greased 9" layer pan, spreading dough evenly. Brush top with melted butter. Then mix sugar, flour and cinnamon for topping and sift evenly over the dough. Bake in 350° oven for 25 to 30 min. Cut into wedges while still in pan, and remove pieces separately. Serve warm.

QUICK HOT ROLLS

MRS. LESLIE (EVA) McCAULEY

2 cups self-rising flour  
1 egg  
1 pint vanilla ice cream

Have ice cream very soft and mix all ingredients together. Drop by spoonfuls into muffin tins. Bake in oven at 400° until golden brown, about 15 minutes.

STREUSEL COFFEE CAKE

MARGARET FOSTER,

recipe from her grandmother,  
the late AUGUSTA ZIEGENBEIN.

3/4 cup sugar  
1/4 cup soft shortening  
1 egg  
1/2 cup milk  
1 1/2 cup sifted flour  
2 tsp. baking powder  
1/2 tsp. salt

Mix together thoroughly sugar, shortening and egg. Stir in milk. Sift together and stir in flour, baking powder and salt. Spread half the batter in a greased and floured 9" pan.

STREUSEL MIX

1/2 cup brown sugar  
2 Tbsp. flour  
2 tsp. cinnamon  
2 Tbsp. melted butter  
1/2 cup chopped nuts

Sprinkle with half the streusel mix, add the remaining batter and sprinkle remaining streusel over top. Bake 25-35 min. at 375° until cake tests done. Cut in 3-inch pieces, serve warm.

SOUR CREAM COFFEE CAKE

MRS. EDWARD BARTH

Topping to be made in advance: 1/2 cup chopped pecans,  
1 tsp. cinnamon and 6 Tbsp. brown sugar.

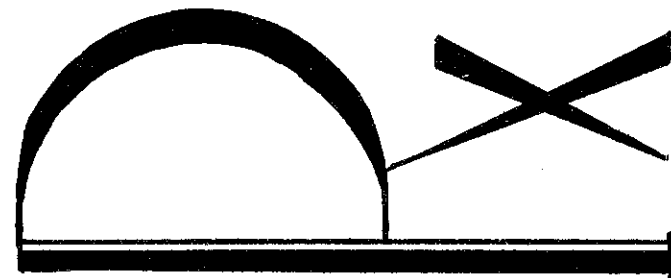
Cream together 2 cups sugar and 1 cup margarine. Add 2 eggs and beat, then add 1 cup commercial sour cream, 1 tsp. vanilla. Sift 2 cups flour, 1/4 tsp. salt, 1 1/4 tsp. baking powder. Fold into above ingredients. Pour 1/2 of batter in a well greased pan. Sprinkle half of topping over top of cake, then remainder of batter and remainder of topping on top of cake. Bake at 325° 45 to 50 min., or until done.

COMPLIMENTS  
HALL'S  
DRUG STORE

BRIGHTON, ILLINOIS

PHONE 372-3312

MEDICAL BUILDING



ANGEL BISCUITS

MRS. CARSON (ESTHER) OBERLANDER

1 pkg. yeast                      1 tsp. salt  
 1/2 cup warm water              3 Tbsp. sugar  
 5 cups flour                      3/4 cup Spry shortening  
 1 tsp. baking powder            2 cups buttermilk

Dissolve the yeast in the warm water. Sift together the dry ingredients, then cut in shortening. Stir the buttermilk into the yeast mixture, then add to dry ingredients. Mix well, but don't overwork, merely moisten all the dry ingredients. Put in a covered bowl and keep in refrigerator to use as needed. Roll out on floured board about 1 inch thick. Bake on greased sheet 400° 12 minutes.

BRIOCHE

MRS. HUBERT (DOROTHY) EYERS

1/2 cup scalded milk            1/3 cup softened butter  
 1 cake yeast                      1 egg  
 1/4 cup sugar                    2 egg yolks  
 2 cups, plus 6 Tbsp. sifted all-purpose flour  
 1/2 tsp. lemon extract

Beat milk, yeast, sugar, salt and 1 cup flour until smooth. Beat in butter, add eggs, one at a time. Add remaining flour and extract and beat 5 min. Rub dough with oil, cover with a towel, set in a warm place and let rise until double in bulk. Chill in refrigerator 12 hrs. Roll out and braid. Let rise until double. Bake at 375° for 12 min. Remove and frost.

HOT CROSS BUNS

MRS. ED. BARTOW

2 pkg. active dry yeast    8 cups sifted flour  
 1/2 cup warm water (110-115°)  
 2 cups milk scalded            1 tsp. cinnamon  
 1/4 cup shortening            1 tsp. allspice  
 1 cup sugar                    1/4 tsp. cloves  
 1 Tbsp. salt                    2 cups currants  
 2 eggs, slightly beaten    Melted butter  
 Powdered sugar icing

Soften yeast in warm water, combine milk, shortening sugar and salt, stirring until shortening is melted. Cool. Stir in eggs and yeast.

Sift flour and spices; stir in yeast mixture. Mix in currants. Turn dough out on floured board; knead until smooth and elastic. Place in greased bowl, turning to grease top. Cover, let rise until nearly doubled in size. Punch down and knead dough, form into smooth balls amount 1 1/2 inch in diameter. Place 2 inches apart on greased baking sheet. Brush with melted butter. Cover; let rise until almost doubled in size. Bake in moderate oven 375° for about 15 min or until brown. Let cool slightly, then make cross on top of each with powdered sugar icing. Makes 4 dozen.

ICE BOX BUNS

MRS. ROY H. (EDNA MAE) STROHBECK

1 1/4 cup flour                      1 cup sugar  
 4 1/2 cups water                  1 tsp. salt (level)  
 1 cup lard                          1 cake of yeast

Mix up and let rise; mold down and let rise again. Make into buns and let rise. Bake 20 minutes at 375°. Use whole cake of yeast even if you only use 1/2 of recipe. You can put dough in refrigerator and make buns as needed. Mold down each day to keep dough light. Entire recipe makes 7 to 8 dozen medium size buns.

PULL BUNS

MRS. E. T. KUEHNEL

1st.	2nd
1 pkg. yeast	1 cup lukewarm water
1 tsp. sugar	1 egg, well beaten
3 Tbsp. warm water	2 Tbsp. shortening
Let stand until softened	1/2 cup sugar
	1 tsp. salt

Mix 1 and 2 together with 3 1/2 cups flour. Let rise real good, then make in oblong rolls. Mix in melted butter and then in sugar and cinnamon mixture. Put in bottom of lined loaf pans with 1/4 cup brown sugar plus 1/4 cup cream. Let rise. Bake 20-25 min. 350°, according to your oven.

Want to make bread with a special flavor? Take your favorite dinner roll recipe, add 1 cup grated cheese, or substitute garlic salt for plain salt. Or, roll the dough, spread with butter, cinnamon and sugar, roll up as for a jelly roll, bake in a loaf pan and you have cinnamon bread.

CINNAMON ROLL RING

MRS. LEO (IVA) BERGFELD

1 pkg hot roll mix  
 3/4 cup warm water  
 1 egg unbeaten  
 2 Tbsp. butter or oleo  
 1/4 cup honey  
 2 Tbsp. honey  
 1/2 cup brown sugar, packed  
 1 tsp. cinnamon  
 3/4 cup raisins  
 1/2 cup chopped nuts  
 Sprinkle yeast from package over warm (not hot) water in large mixing bowl; stir to dissolve. Add egg, 1/4 cup honey, and the hot roll dry mix; blend well. Let rise in warm place, away from draft, about 1 hr. or until light and doubled in bulk. Roll out on lightly floured board into 20x12" in rectangle. Combine butter or margarine and 2 Tbsp honey. Spread evenly on dough. Combine brown sugar cinnamon, raisins and nuts; sprinkle over dough. Roll as for jelly roll from wide side; cut into 16 slices. Arrange slices, cut side down, in two layers in well greased 10 inch tube pan. Cover; let rise in warm place, away from draft, about 1 hr., or until doubled in bulk. Bake in moderate oven 350° 40-45 min., or until browned. Frost while warm with icing made by blending together 1 cup powdered sugar and 2/3 Tbsp. milk.

COFFEE KUCHENMRS. BLANCHE PAUL  
MISS BERTHA MAXEINER

2 cakes of yeast  
 2 cups milk  
 Half stick oleo  
 6 Tbsp. sugar  
 1 tsp. salt  
 Flour enough to make soft dough.  
 Knead until not sticky. Let rise until double in size. Roll out in 9" cake pans, Grease with melted butter, sprinkle with crumbs and a light sprinkle of cinnamon. Bake in 350° degree oven until pretty brown.

CRUMBS FOR TOPPING

Mix 4 Tbsp. flour, 8 Tbsp. sugar, 1 stick oleo softened (NOT MELTED). Blend with knife until well mixed.

HINT: Save stale bread, the "heels" and crust pieces to make crumbs or Melba toast. Fine bread crumbs are sometimes used instead of flour for thickening in a sauce or creamed mixture.

KUCHEN

MRS. DAVID (MARIAN) BOTT

1 cake yeast  
 1 cup warm water  
 Add 1/2 cup milk, 4 or 5 Tbsp. melted butter, 1/2 cup sugar, 2/3 tsp. salt. Add enough flour to make stiff dough (4 cups, more or less). Let rise about an hour (may take longer). Roll out and grease tops with melted butter. Let rise in pans about 1/2 hour. Sprinkle sugar crumbs on top and bake in 375°- 400° oven for 12 to 15 min.

SUGAR CRUMBS

1 1/2 cups sugar, 3/4 cup flour. Add enough melted oleo to crumble.

COFFEE CAKE

MRS. OTTO (JULIA A.) OERTEL

1 cup sugar )  
 3/4 cup shortening ) Beat well  
 2 eggs )  
 Then add: 1 cup milk scalded and cooled to luke warm  
 1 cup potato water  
 1 mashed potato  
 2 tsp. vanilla  
 1/4 tsp. nutmeg  
 2 tsp. salt  
 Beat well. Then add 1 1/2 package yeast dissolved in 1/4 cup warm water. Add about 7 cups flour. When too stiff to beat with beater, knead by hand. Keep dough soft. Let rise 1 hour, then work down. Let rise another hour, then roll out and let rise last time. With pastry brush, brush top of cakes with water, and put on topping.

TOPPING

Mix 2 cups sugar, 1/2 cup butter melted. Add 1/2 cup flour, 1 tsp. cinnamon, 1/4 tsp. nutmeg and mix well. Recipe makes 8 large cakes.

DANISH PASTRY

MRS. LYMAN (HAZEL) DePUE

2 cakes yeast  
 1 cup scalded milk  
 4 Tbsp. butter  
 1/2 cup sugar  
 4 cups flour  
 4 eggs beaten  
 1/2 tsp. salt  
 1/2 tsp. vanilla  
 1 cup butter, for spreading over dough

Dissolve yeast in little warm water. Pour hot milk over 4 Tbsp. butter, salt, sugar. When lukewarm, add yeast which has been dissolved, eggs and flavoring. Add 2 cups flour and beat well - 5 min. Add rest of flour gradually, turn out on floured board, knead till smooth. Place in greased bowl until double. Cover and place in warm place. Roll out dough, spread 1/3 of butter on it. Place in refrigerator for 1/2 hr. Repeat 2 more times. After third chilling, roll and cut in desired shapes and fill with jelly, or sometimes I use cinnamon, sugar and nuts. Brush with egg. Let rise until light. Bake in 400° oven, 15 to 20 min. May be frosted with powdered sugar icing, or eaten plain.

DILLY BREAD

MRS. OSCAR (HELEN) HERMES

1 cake yeast, or 1 pkg dry yeast  
 1/4 cup warm water 2 tsp. dill seed  
 1 cup cottage cheese 1 tsp. salt  
 2 Tbsp. sugar 1/4 tsp. soda  
 1 Tbsp. onion flakes 1 egg  
 1 Tbsp. butter, melted 2 1/4 to 2 1/2 cups flour  
 Dissolve yeast in warm water. In mixing bowl thoroughly beat warm cottage cheese, sugar, onion flakes, butter, dill seed and egg. Sift salt and soda with the flour. Stir dissolved yeast into first mixture. Add flour mixture. Mix well and then knead on lightly floured board for 15 min. or until satiny. Dip into a little melted butter in mixing bowl so it is greased all over. Cover with a cloth and let rise till double in size. Punch down and shape into a loaf and put into a well greased round glass casserole. Let rise till nice and light about 50 to 55 min. Bake in 350° oven 30 min. and cool on rack. Brush with melted butter and sprinkle with salt. For 2 or 3 loaves double all ingredients, except yeast. Use only 1 pkg.

GLAZED DOUGHNUTS

MRS. RICHARD (MARIAN) DELASSUS

2 cups milk scalded and cooled to about 100 degrees  
 3 cakes, or pkg. yeast, dissolved in warm milk.  
 1 tsp. vanilla

Cream together 1/2 cup sugar, 2/3 cup shortening, then add 3 eggs, one at a time and beat well. Add to milk and yeast mixture. Beat in 3 cups flour and beat 5 min. Add about 3 1/2 cups more flour, or enough to make like a soft biscuit dough. Cover and let rise until double. Roll out to 1/4 inch thickness, cut and lay on lightly floured surface to rise about 45 min. Cook in deep fat 375°. While still warm dip in glaze made of one box powdered sugar, 3/4 cup water and 1 tsp. Vanilla. Makes 3 dozen store-like to size doughnuts, but OH! SO MUCH BETTER!

FOUNDATION RAISED DOUGH

MRS. ADRIAN SMITH

2 cups scalded milk 1 tsp. grated lemon rind  
 1/2 cup shortening 1/3 cup sugar  
 1 cake yeast 2 eggs  
 2 tsp. salt 9 cups all-purpose flour  
 Dissolve shortening, sugar and salt in hot milk. Let cool to lukewarm; add lemon rind. Add the yeast which has been dissolved in a little lukewarm water. Add the eggs and beat, then add enough flour to give the consistency of a batter cake. Beat until smooth. Then add remainder of all-purpose flour and knead on a floured board until smooth and velvety. Place in a greased bowl, cover and let rise until doubled in bulk before using. Yields 3 doz. medium rolls or 1 doz. doughnuts, or 1 doz. rolls and 1 coffee cake.

FOUR FRENCH LOAVES

MRS. HARRY GORIN

2 pkg. dry yeast 2 Tbsp. sugar  
 2 1/2 cups water, warm 2 Tbsp. soft shortening  
 1 Tbsp. salt 7 cups unsifted regular flour

White cornmeal to sprinkle on bottom of pan  
 1 egg-white mixed with 1 Tbsp. cold water to brush on top of bread.

In large mixing bowl, sprinkle yeast in warm water, stir to dissolve. Stir in salt, sugar, shortening and 4 cups flour, gradually stir in more flour to make a soft dough. Turn out on lightly floured board. Knead 10 min. Place in greased bowl, cover and set in warm place and let rise until doubled in bulk about 1 hr. Punch down dough, turn out on lightly floured board. Divide into 4 portions. Form each into

12 inch long rolls, with tapered ends. Slit top with a knife. Sprinkle two large greased cookie sheets with cornmeal and place 2 loaves a good distance apart on each sheet. Let rise 1 hr. Bake at 400° for 25 min., brush tops with egg white mix and bake 5 min. longer, or until crusty and loaves feel hollow when thumped. Cool on wire rack. (I use 1/2 cup additional flour in kneading.)

**FRUITED HOLIDAY RING**

MRS. ED. (LILLIAN) FIERCE

2 pkg yeast	1/4 cup lukewarm water
1 cup milk	1/2 cup sugar
2 tsp. salt	2 eggs, beaten
1/4 cup melted shortening	1 tsp. grated lemon rind
5 cups sifted flour (about)	
1/2 cup sliced blanched almonds	
1/2 cup currants	1/2 cup sliced candied cherries
1/4 cup sugar	1/4 cup chopped citron

Soften yeast in lukewarm water. Scald milk; add sugar and salt. Cool to lukewarm. Add 2 cups flour and mix well. Add softened yeast, eggs and lemon rind; beat well. Add shortening and mix well. Add enough more flour to make soft dough. Turn out on lightly floured board; knead until satiny. Place in greased bowl; cover and let rise until doubled. Punch down; divide dough in halves; cover, let rest 10 minutes. Working with one portion of dough, roll out to 1/2 in. thickness, 5 in. wide and 10 in. long. Brush with melted margarine. Sprinkle with 1/4 cup sliced almonds, 2 Tbsp. cherries, 1/4 cup currants, 2 Tbsp. citron and 2 Tbsp. sugar. Roll up like a jelly roll, seal edge firmly and shape into ring on greased baking sheet, sealing ends. With scissors, or sharp knife, cut through ring almost to center, in slices about 1 in. apart. Turn each slice slightly on its side, brush with melted margarine. Let rise until doubled. Bake in moderate oven 375° 25 to 30 min. When cool, frost with powdered sugar icing. Quantity - 2 12-inch tea rings.

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506 S. MAPLE ST.  
ON RT. 67-111

GENE ORBAN  
OWNER

HUNGARIAN COFFEE CAKE

1 cup sour cream  
1/2 cup sugar  
1 tsp. salt  
2 cakes yeast  
3 eggs  
1/2 cup soft butter  
4 1/2 cups flour

Mix sour cream, sugar, salt and yeast. Stir until yeast dissolves. Add eggs, softened butter and half the flour. Mix well and add rest of flour. Turn dough out on floured board and knead until smooth for about 10-15 min. Place in greased bowl. Cover and let rise in warm place until double in bulk 1 1/2 to 2 hours. Punch down, turn over and let rise again for 45 min. After second rising form into walnut size balls. Dip in melted butter. Roll in sugar, nut and cinnamon mixture. Place in layers 10" greased tube pan. Let rise 45 min. Bake 40 to 50 min. at 375°.

ORANGE BUTTER COFFEE CAKE MRS. S. (EVELYN) CARDINAL  
Soften in mixing bowl 1 pkg. yeast in 1/4 cup warm water. Stir in 1/4 cup sugar, 1 tsp. salt, 6 Tbsp. melted butter, 2 eggs and 1/2 cup dairy sour cream. Gradually add 2 3/4 to 3 cups flour, beating well after each addition. Cover and let rise in warm place (85 to 90°) until light and doubled, about 2 hrs. Combine 3/4 cup sugar, 3/4 cup coconut and 2 Tbsp. grated orange rind. Set aside. After dough has doubled, pour out on well floured surface and knead about 15 times. Roll out half of dough to a 12 inch circle. Brush top with 1 Tbsp. melted butter and sprinkle half of sugar-coconut-orange mixture over top. Cut into 12 wedges. Roll wedge piece up starting with wide end and rolling to point. Repeat with remaining dough. Place rolls pointside down in 3 rows in a well greased 13x9 in. pan. Cover and let rise in warm place until light and doubled, about 1 hr. Bake at 350° for 25 to 30 min. until golden brown. Pour glaze over hot coffee cake. Sprinkle with 1/4 cup coconut. Cool in pan.

MRS. GEO. M. WAGENBLAST

1/2 cup melted butter  
1 cup finely chopped nuts  
3/4 tsp. cinnamon  
1 cup sugar

ORANGE GLAZE

Combine in saucepan 3/4 cup sugar, 1/2 cup dairy sour cream, 2 Tbsp. orange juice and 1/4 cup butter. Boil 3 min., stirring occasionally.

PECAN ROLLS

1 cake yeast  
1/2 cup sugar  
1 cup lukewarm milk

MRS. E. T. KUEHNEL

3 eggs, well beaten  
1/2 cup melted shortening  
1/2 tsp. salt  
4 1/2 cups flour

Combine yeast and 1 Tbsp. sugar. Add milk. Let stand 10 min. Add remaining sugar and eggs, then add shortening and salt. Add flour alternately with milk. Mix and knead until smooth. Cover with warm damp cloth and let rise until double in bulk. Knead lightly and cover. Let stand 15 min. Turn on to lightly floured board and roll in sheet 1/2 in. thick. Sprinkle with brown sugar, butter and cinnamon. Roll and cut as for cinnamon rolls. Place cut side down in well greased baking pan containing brown sugar and pecans. Cover with damp cloth. Let rise until double in bulk. Bake in hot oven (375°) 15 min., then lower heat to 325° and bake 10 min. more.

CARAMEL PECAN ROLLS

MRS. M. DALE FOILES

1 pkg. yeast  
1 cup warm water  
1/4 cup sugar  
1 tsp. salt  
2 Tbsp. margarine  
1 egg, beaten  
3 1/4 to 3 1/2 cups flour

Combine the following:  
1/3 cup margarine, melted  
1/2 cup brown sugar, packed  
1 Tbsp. corn syrup  
Pour into greased oblong pan.

Dissolve yeast in warm water, stir in 1/4 cup sugar, salt, margarine, egg and 2 cups flour. Beat until smooth. Work in remaining flour to make dough easy to handle. Let rise in warm place until double in bulk. Punch down and roll out dough. Combine 1/2 cup sugar and 2/3 cup chopped pecan halves and 2 tsp. cinnamon. Sprinkle over dough and roll from long side. Cut into 1 inch slices and lay on top of caramel mixture. Let rise until double in bulk. Bake 25 to 30 min. in 375° oven.

EVERLASTING ROLLS

MRS. HELEN C. HANDLING

2 pkg. yeast  
1/2 cup warm water  
1/2 tsp. sugar  
1/2 cup sugar  
8 cups flour

1 1/2 tsp. salt  
1/2 cup shortening  
2 cups warm water  
1 egg

Dissolve yeast in 1/2 cup warm water with 1/2 tsp. sugar. Add beaten egg, salt and the 2 cups warm water. Add sifted flour so that dough can be well kneaded. When it is elastic to the touch put dough in warm place to rise. Let double in size. Put 1/2 cup each of melted butter, brown sugar and pecans in large baking pan. Make balls of dough the size of walnuts and lay on sugar-butter mixture. Put in warm place and when double in size bake at 400° for 20 minutes. Turn out of pan while warm.

QUICK YEAST ROLLS

MRS. CARL A. BOCK

1 1/2 cup milk  
1/4 cup sugar  
1 1/2 tsp. salt  
1 pkg. yeast

1/2 cup lukewarm water  
5 cups flour (or more)  
1 egg  
1/2 cup melted butter

Dissolve yeast in warm water. Beat egg and add remaining ingredients. Let rise, then shape rolls and rise again. Bake at 375° for 10-15 min.

HOT CINNAMON ROLLS

MRS. CLIFFORD VOORHEES

1 cake yeast, or 1 pkg. granular yeast  
1/4 cup sugar  
1 cup melted shortening  
(part butter for flavoring)

2 beaten eggs  
1 tsp. salt  
3 1/2 cups flour  
1 tsp. vanilla

Crumble yeast into mixing bowl. Stir in warm milk, sugar and salt. Let stand until yeast is dissolved. Stir in beaten eggs, add half of the flour. Beat until mixture drops from spoon in sheets, about 5 min. Stir in melted shortening, then remaining flour, adding enough to make a soft dough. Mix well and knead. Place in a greased bowl and let rise in a warm place, until doubled, about 2 hrs. Punch down and let rise again until almost double, about 45 min. Roll to 1/4 in. thickness and spread lightly with melted butter. Then spread on sugar and

cinnamon that has been mixed. (2 tsp. cinnamon to 1 cup sugar). Roll and cut. Place in well greased pan and let rise to double in bulk. Then bake 425° about 20 min. Ice if you so desire.

ICE BOX ROLLS (made with mashed potatoes)

MRS. FRANK J. HOAGLAND

1 qt. milk  
1 cup sugar  
1 tsp. salt

1 cup mashed potatoes  
1 cup butter

Put into pan and bring above ingredients to a boil. When cool, add: 2 cakes compressed yeast  
2 tsp. baking powder 1 tsp. soda  
Enough flour to make a stiff batter. Let rise for 15 min. Add enough flour then to make a stiff dough. Knead until smooth. Put in refrigerator for 24 hrs. Take from refrigerator whatever amount is needed and shape into cloverleaf rolls. Let rise 1 to 1 1/2 hrs. in warm place. Rolls should rise until doubled in size. Bake in quick oven for 7 to 10 min. Brush tops with melted butter when removed from oven. Note: This dough will keep in refrigerator for one month. Keep covered in refrigerator.

PARKER HOUSE ROLLS

MRB. LUCIUS JONES

2 cups scalded milk  
3 tbs. butter or oleo  
3 Tbsp. sugar  
1 tsp. salt

1 cake Fleischman yeast, dissolved in 3/4 cup lukewarm water. Add butter, sugar and salt to scalded milk. When lukewarm, add yeast and 3 cups flour, beat well. Cover and let rise until light. Cut down and add enough flour to knead. Let rise again. Roll out to 1/2 inch thickness. Cut with biscuit cutter brush with melted butter. Fold rounds over and press edges together. Put in pan an inch apart. Let rise and bake in 375° oven 10 to 15 minutes. This dough can be used for any favorite rolls.

# REFRIGERATOR ROLLS (HOT DINNER ROLLS)

MRS. WALTER (EMMA) MILLER

1 yeast cake or 1 pkg dry yeast  
 1/2 cup sugar 1 1/4 tsp. salt  
 1/4 cup lukewarm water 2 cups water  
 1/2 cup shortening  
 5 or 6 cups flour to make stiff dough  
 Dissolve yeast in the 1/4 cup of lukewarm water.  
 Mix in the sugar, shortening and salt. Mix after-  
 nately with the water and flour. Mix well after each  
 addition of water and flour. Store in a covered  
 bowl in refrigerator. When ready to use take out  
 desired amount needed, flour a little and knead 10  
 or 12 times. Either cut out like biscuits or make  
 small balls and put in a greased muffin pan. Cover  
 lightly with a clean cloth. Put in warm place to rise  
 for 3 hrs. Bake at 450° with a little butter on top  
 of each, before putting into oven.

# SIXTY MINUTE ROLLS

MRS. ROBERT (FRANCES) PREWETT

2 pkg. dry or cake yeast 1/4 cup warm water  
 1 1/4 cup milk 2 Tbsp. shortening  
 1 tsp. salt 2 tsp. sugar  
 3 1/4 cups flour  
 Dissolve yeast in warm water. Put milk in pan; add  
 shortening, sugar and salt. Heat to lukewarm and  
 add yeast. Mix thoroughly then add flour. Mix.  
 Set in warm place to rise for 15 min. Make into  
 rolls. Let stand 15 min. and bake at 375° about  
 20 min. or until brown. Bake in a 9x12" pan  
 that is well greased.

# STOLLEN

MRS. FRED SCHEFFEL

2 cups sugar 3 tsp. salt  
 2 cups shortening 3 pkg. yeast  
 3 large eggs 3 Tbsp. vanilla  
 1 cup mashed potatoes 1 tsp. nutmeg  
 1 1/2 cup potato water 1 cup chopped pecans  
 1 1/2 cup milk 1 cup raisins  
 12 cups flour (more or less)  
 Cream sugar, shortening and eggs together. Add  
 mashed potatoes, potato water, milk, salt and flour,

to which has been added the nutmeg. Alternate  
 liquids and flour. Nuts and currants are added  
 when about half of the flour has been used. Makes  
 a stiff dough, which is turned out on floured  
 surface and kneaded thoroughly. Then place in  
 greased bowl and covered to rise in warm place until  
 double. Shape into 5 1-lb. loaves, which can be  
 placed in bread pans and let rise again to double.  
 Bake 45 min. to 1 hr. Ice top of loaves with powdered  
 sugar icing, or brush with butter (generously) and  
 sprinkle with sugar. Bake at 350°.

# STOLLEN

MRS. J. A. ISENBERG

Soften 1 pkg. dry yeast in 1/4 cup warm water. Melt  
 1/2 cup butter in 1 cup hot, scalded milk. Add 1  
 unbeaten egg, 1/4 cup sugar, 1 tsp. salt and 1/4  
 tsp. ground cardamon. Cool to lukewarm. Stir in  
 1 cup raisins, 1/2 cup currants, 1/4 cup candied  
 fruit, 1/4 cup chopped almonds, 2 Tbsp. grated  
 orange rind, 1 Tbsp. grated lemon rind, and the  
 softened yeast. Add gradually 4 1/2 to 5 cups flour  
 to form a stiff dough. Knead on well floured surface  
 until smooth, about 5 min. Place in a greased bowl  
 and cover. Let rise until doubled in bulk, about 1 1/2  
 hrs. Divide into 3 parts, roll each to a 12x7"  
 rectangle. Lift 12" side and fold over to within  
 1" of opposite side for typical Stollen shape. Cover  
 and let rise until light and doubled in size, about  
 1 hr. Bake at 350° for 20 to 25 min. until deep  
 golden brown. While warm, brush with butter and  
 sprinkle with powdered sugar.

# WHITE BREAD

MRS. CHARLES YANCEY

6 cups warm water  
 2 yeast dissolved in 1 1/2 cups lukewarm water  
 6 Tbsp. sugar 6 Tbsp. OLEO  
 2 Tbsp. salt  
 Flour to make a stiff dough. Knead 1/2 hr. or  
 more. Let rise and when doubled in size punch down.  
 Let rise again. Put in pans. Let rise and  
 bake 325° for 50 to 60 min. Makes 6 1-lb. loaves.

MRS. H. C. (RUTH) CHASE

Lightly brush dough with oil, place in oiled large bowl. Cover bowl again with clean towel and allow to rise in warm room until doubled, at least 1 hr. Punch down. Form into 4 or 5 loaves, place in well-greased bread pans 8x5". Cover pans with clean towel, and let loaves rise until doubled, about 1 hr. Pre-heat oven to 325°, place loaves in oven and bake 40 min. Turn out of pans onto wire racks and allow to cool. Store in plastic bags. For week-long storage, keep in refrigerator, or freeze up to 6 weeks.

MRS. JOHN (ELIZABETH) VONNAHMEN

Scald milk; stir in sugar, salt and shortening. Cool to lukewarm. Measure warm water into large mixing bowl. Sprinkle, or crumble in yeast. Stir until dissolved. Add lukewarm milk mixture, and 3 cups flour; beat until smooth. Add additional flour to make a soft dough. Turn out onto lightly floured board. Knead until smooth and elastic. Form into smooth ball. Place in a greased bowl, cover. Let rise in warm place until doubled in bulk. Punch

MRS. AVERY (VIRGINIA) SIMINGTON

Cool milk for yeast. Add yeast and dissolve. Add sugar, eggs, salt and flour. Add butter and mix thoroughly. Knead. Place in oiled bowl. Brush top, cover and let rise until double.

## FILLING

Roll dough as thin as possible. Brush with melted butter, Sprinkle with sugar, cinnamon, raisins and nutmeats. Roll like jelly roll. Put ends together and place on oiled baking sheet. With scissors make cuts 2/3 of the way through the ring at 1" intervals. Turn each section on its side. Let rise and bake at 375° for 30 min. While still warm, frost with simple confectioners sugar icing.

GUGLHUFF - AUSTRIAN COFFEE CAKE ESTHER SIEGERIST

Scald and cool milk. Dissolve yeast in warm water in a cup. Combine milk, sugar, salt and 1 1/2 cup flour. Mix well. Add dissolved yeast and mix well.

Add eggs and beat thoroughly. Add melted and cooled margarine about 1 Tbsp. at a time, mixing it in well after each addition. Stir in remaining 1 1/4 cups flour. Then beat batter about 5 min. (An electric mixer set at moderate speed may be used) Cover and let rise until doubled (about 1 1/2 hrs.)

While batter rises prepare baking pan. If you do not have a GUGLHUFF pan (a fancy mold) that holds a quart, or two 1 pt. molds, use a 7-inch angel food pan. Rub the inside of the pan generously with margarine. Then Sprinkle the crumbs, or nuts, into the pan. Shake it to coat the whole inside of the pan with crumbs. Arrange almonds in a design in bottom of pan.

When batter has doubled, stir it down. Mix in the raisins and lemon rind. Carefully spoon the batter on top of the almonds. When all the batter is in the pan, cover and let rise in warm place until doubled (about 1 1/4 hrs.) Bake in moderate oven 350° 45 to 50 min. When done, turn out of pan on a rack. If you wish dust lightly with confectioners' sugar.

#### SUGGESTIONS: FILLINGS FOR COFFEE CAKES OR ROLLS

Cream 1/2 cup confectioners' sugar with 1/4 to 1/2 cup. butter. Stir in 1/2 tsp. vanilla, or 1 tsp. grated lemon rind, 1/2 cup blanched shredded or ground almonds, or other nuts, and 1 egg, if desired.

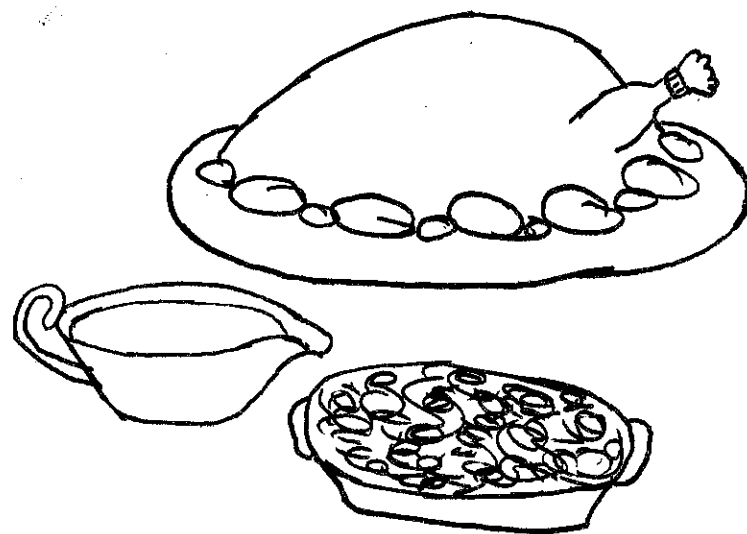
Combine 1/2 cup ground hazelnuts or other nuts with 1/2 cup sugar, 2 tsp. cinnamon, 1/2 tsp. vanilla 2 Tbspns. finely chopped citron or orange peel, if desired. Beat well and add 1 egg. Thin with milk if too stiff to spread.

APPLE COFFEE CAKE FILLING: Combine and boil for 4 min.: 2 1/2 cups pared and chopped apples, 1 cup brown sugar, 1/3 cup butter, 1 cup raisins, 1/2 tsp. cinnamon and 1/2 tsp. salt. Cool slightly and spread over dough.

\*\*\*\*\*  
\* MY FAVORITE RECIPES \*  
\*\*\*\*\*

# MAIN DISHES

Meats, Casseroles,  
Meat Sauces



1869-CENTENNIAL BEST WISHES-1969

## WARNER FUNERAL HOMES

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BRIGHTON — MEDORA  
CHESTERFIELD — SHIPMAN

### RANCHO BEANS

MRS. ROBERT (JULIE) WATSON

#### Brown together:

- 1 lb. ground beef
- 1 tsp. salt
- 2 c. chopped onions

#### Add:

- 1 c. catsup
- 2 tsp. vinegar
- 2 1 lb. cans pork and beans
- 1 1 lb. can red or kidney beans
- 1 c. brown sugar (do not pack)

Bake uncovered 40 min. at 400°. It is easier to use a pkg. of frozen chopped onions. When I have guests, I use about 1-1/2 lbs. of ground beef. Drain the red beans or the Rancho Beans are too "sloppy." This dish is just as good the next day warmed up, sometimes even tastes better!

### WESTERN BEAN CASSEROLE

MRS. DON (SADONNA) McMILLEN

- 1 lb. hamburger
- 1 #4 can pork & beans
- 1 tsp. mustard
- 1 tsp. worcestershire sauce

- 1/4 tsp. salt
- 1/4 tsp. pepper
- 1 large onion
- 1/2 c. catsup

Saute hamburger until quite brown and separated. Drain. Add beans and other ingredients. Mix well. Place in a 1-1/2 qt. covered casserole dish in a preheated 350° oven for 40 min.

### BEEF LOUISE

MRS. F. N. ORR

2 lbs. stew meat (I use chuck roast). Cut into bite size pieces, do not brown.

- 1 pkg. dry onion soup mix
- 1 can mushroom soup and 1/2 can of water.
- 2 c. of Rose' or Burgundy wine

Mix ingredients together, put into a 2 qt. covered casserole. Bake at 325° for 3 hrs. Do not peek into casserole while baking. Serve over rice or noodles. Serves 6.

BEEF PIE WITH VEGETABLES

MRS. LESTER KLOPE

1-1/2 lbs. beef chuck, cut into 1-1/2 in. cubes  
 2 Tbsp. flour  
 2 Tbsp. shortening or oil  
 1 tsp. salt  
 1 bay leaf  
 1/2 c. sliced onion  
 1-1/2 c. cubed carrots  
 1-1/2 c. cubed potatoes  
 1/2 pkg. frozen green peas  
 2 Tbsp. flour  
 2 c. biscuit mix or 1 pkg. biscuits  
 Roll beef in flour, then brown well on all sides.  
 Add seasonings and water and simmer about 1-1/2 hrs.  
 Add more water if necessary. Add uncooked vegetables  
 and cook until tender, about 30 min. Thicken  
 broth with 2 Tbsp. flour blended with a little  
 water. Turn into a baking dish; top with biscuits  
 and bake at 400° for 20 min. Round out the meal  
 with a green salad and custard dessert.

BEEFSTEAK BUNDLES

MRS. HAROLD (WILMA) BOTT

Have ready four 18 x 12 in. pieces of aluminum foil.  
 3 c. cooked rice. 1 pkg. dried onion soup mix. 1  
 lb. round steak 1/2 in. thick cut into 3 x 1 in.  
 strips. 1/2 c. pet milk. 1/8 lb. oleo. Put 3/4  
 c. rice in center of foil, sprinkle 1 Tbsp. onion  
 soup mix over each. Put steak on rice. On each  
 pour 2 Tbsp. Pet milk, 1 Tbsp. more onion soup mix  
 and 1 tsp. oleo. Bring together foil and fold under.  
 Seal tightly. Bake on cookie sheet at 300° for 1  
 hour. Serve in the packages.

Pioneer housewives served corn meal mush for any  
 meal. Left over mush was sliced and fried in fat.  
 Either boiled or fried mush made a dessert with  
 molasses, corn syrup or maple sugar.

BOOVA SHENKEL (Boys' legs) (A Pennsylvania Dutch Dish)MRS. PAUL (VICKIE) HALE  
Memphis, Tenn.

1 pot roast of beef  
 8 med. size potatoes  
 1 small onion minced  
 2 eggs  
 2 tsp. baking powder  
 4 Tbsp. shortening  
 3 Tbsp. butter  
 2 Tbsp. minced parsley  
 2-1/2 c. flour  
 1/2 tsp. salt  
 7 or 8 Tbsp. cold water  
 Cook a pot roast in about 3 c. water, seasoned to  
 taste. Peel potatoes and cut in thin slices. Cook  
 until tender. Drain off all the water, add butter,  
 parsley, onion and salt and pepper to taste. Mix  
 well. Beat eggs, add to potatoes and mix lightly.  
 Let stand until pastry is made. Sift flour, baking  
 powder and salt together, cut in shortening and add  
 enough water to hold dough together. Roll thin on  
 floured board and cut into circles 5 in. in diameter.  
 Place some of the potato mixture in the center of  
 each circle. Fold dough over to form semi-circle,  
 pressing edges together with prongs of fork. Re-  
 move pot roast from water and place in oven to keep  
 warm. Drop semi-circles in hot broth, cover pot and  
 boil about 25 min. Place Boova Shenkel on a platter  
 garnish with parsley and serve with the pot roast  
 and your favorite salad. A meal for 6 to 8 that the  
 men will love.

CHICKEN, TOMATO & RICE

MRS. DON LEVERS

(Phyllis Hunt)

Manlo Pk., Calif.

Brown 1 c. of rice and a large sliced onion in oil  
 or margarine. As rice and onion cook, place a good  
sized fryer in a large casserole, salt and pepper  
 and dot with margarine. Pour rice and onion over  
 chicken; pour 1 large can of tomatoes with all the  
 juice over rice. Add some crushed oregano (leaf),  
 1/3 can of water, salt, pepper and chopped parsley  
 leaves (small handful if fresh). Cover TIGHTLY -  
 bake in a 350° oven 1-1/2 or 1-3/4 hours. Note: Be  
 sure to use a large baking dish. A small roaster  
 is excellent. DO NOT brown chicken first.

CHICKEN DELMONICO

JO KAMP

In a saucepan saute 1/3 c. finely chopped mushrooms in 1 Tbsp. butter. Blend in 2 tsp. cornstarch, add 1/3 c. light cream and cook the mixture, stirring until it comes to a boil and is very thick. Add 1 c. grated Swiss cheese, 1/4 tsp. salt, dash each of pepper and cayenne. Cook the mixture over low heat, stirring constantly, until the cheese is melted. Blend in 1 Tbsp. each of chopped parsley and pimento. Chill the sauce thoroughly. Bone 3 large chicken breasts and split them in half. Flatten each supreme with a small mallet or broad side of a knife. Spread the cheese sauce on each supreme. Roll the edges over the cheese sauce to enclose it completely. Chill thoroughly. Dust the chicken supremes with flour, dip in beaten egg, then in fine bread crumbs. Saute the breasts in 3 Tbsp. butter 10 to 12 min. or until they are golden brown on both sides. Bake 350° for 20 minutes.

CHICKEN CASSEROLE

MRS. WM. H. GRAUL

1 Can mushroom soup  
1 Can cream chicken soup  
1 Can chicken noodle soup  
2 flat cans of boned chicken  
Strips of pimento - cut up  
2 eggs - well beaten  
7 slices of bread - buttered and cubed  
Add bread last to above mixture. Bake 1-1/4 hrs. Oven 350°, in 8 x 11 pan. Serve with vegetable and salad.

CHICKEN CASSEROLE

MRS. GEORGE McNEAR

1/4 c. margarine	1/2 c. water
1/4 c. flour	1-1/2 tsp. salt
1 c. chicken broth	2-1/2 c. chicken
1 can evaporated milk	3 c. cooked rice
1 3 oz. can sliced mushrooms	
1/4 pimento	1/2 c. blanched almonds
1/3 c. chopped green pepper	

Bake at 350° for 30 minutes.

OVEN FRIED CHICKEN PARMESAN

M/SGT. J.D. BEASLEY

Frying chicken	Salt - pepper
2 eggs	1 stick margarine
1/2 c. milk	Bread crumbs
Parmesan	

Prepare chicken pieces as for frying. Salt lightly. Beat eggs. Add milk and pepper. Dip chicken in egg mixture then into fine bread crumbs. Melt margarine in shallow baking dish. Place chicken pieces in it. Sprinkle with Parmesan and bake 1/2 hour. Turn pieces and sprinkle with more Parmesan and bake for 1/2 hour.

CHICKEN CACCIATORE

MRS. GERRY (EDNA) TURNER

1 fryer cut up  
1/2 c. shortening  
1 large onion - thinly sliced  
1 clove garlic - crushed  
1/2 c. sliced mushrooms  
3 c. canned tomatoes  
1 tsp. salt

1/4 tsp. pepper

Brown the chicken in melted shortening. Add onions, garlic and mushrooms, cook until onions are transparent and golden brown. Add tomatoes, salt and pepper. Cover and cook slowly until meat is tender and tomatoes are reduced to a thick sauce, about 40 minutes.

SKILLET BARBECUED CHICKEN

MRS. GARY (CAROLINE)

ST.CIN

1 Fryer - 3 to 3-1/2 lbs.	3/4 c. flour
1 Tbsp. salt	1 tsp. paprika
3 Tbsp. butter or margarine	

Shake chicken pieces in paper bag with flour and seasonings. Melt butter in skillet. Add chicken and fry until golden brown. Add sauce. Cook slowly for 40 to 45 minutes.

BARBECUE SAUCE

Combine the following ingredients in a saucepan:

1 tsp. salt  
 1/4 tsp. pepper  
 1 tsp. paprika  
 1 Tbsp. sugar  
 1/2 minced clove garlic  
 1/2 c. chopped onion  
 1/2 c. water  
 1 c. catsup  
 Heat to boiling; simmer uncovered 20 min. Remove from heat. Add 1/4 c. lemon juice and 2 Tbsp. butter. Mix well.

CHICKEN LIVERS

MRS. TROY McVEY

1 lb. chicken livers  
 2 eggs plus 1-1/2 Tbsp. milk beaten together  
 2 c. crushed cracker crumbs  
 1 c. flour  
 Wash livers and drain on paper towels. Then roll livers in flour, then dip into egg and milk mixture, and then roll in cracker crumbs. Fry slowly in about 1/2 inch of grease until browned on both sides. This is a very good way to fix livers.

RICE KRISPIES CHICKEN MRS. NORMAN (VIRGINIA) LEE

1 Fryer - 2-1/2 to 3 lbs.  
 1 stick margarine or butter  
 1/2 tsp. salt  
 2 c. rice krispies  
 Melt margarine and add salt. Roll rice krispies until fine. Cut chicken into pieces. Roll chicken in margarine, then in rice krispies. Place in foil lined baking pan. Bake in 350° oven for 1 hour. You never have to turn.

CHICKEN TETRAZZINI

MRS. MALCOLM (LUCY) ANDERS

1 6 to 7 lb. stewing hen  
 1 stalk celery  
 1 whole onion  
 Salt and pepper  
 1/2 lb. sharp cheddar cheese grated  
 1 12 oz. box thin spaghetti cooked  
 3 oz. blanched slivered almonds  
 1 large can sliced black olives  
 1 large can sliced mushrooms  
 1 stick butter  
 1 c. chopped onion  
 1 c. chopped celery  
 4 Tbsp. flour

Cook hen in water with celery and onion. Season with salt and pepper. When chicken is cooked, drain, reserving 1 quart of liquid. Strain stock. In melted butter lightly saute chopped onion and celery. Add flour, stock and grated cheese. Cut chicken in medium sized pieces. In casserole alternate layers of spaghetti, chicken, almonds, olives, mushrooms and sauce. Bake 30 to 45 min. at 300 to 350°. Serves 10 to 12. You may omit almonds and olives.

BARBECUED CHICKEN

MRS. JOHN J. (JOSEPHINE) HOGAN

Select one 3 lb. ready-to-cook broiler-fryer chicken, cut up. Brown slowly in 1/4 c. salad oil. Remove chicken. Add 2 medium onions (1/4 in. slices) and 1/2 c. chopped celery. Cook until tender. Add 1 c. catsup, 1 c. water, 1/4 c. lemon juice, 2 to 3 Tbsp. worcestershire sauce and 2 Tbsp. each of brown sugar, vinegar and prepared mustard. Season. Simmer 10 min.; skim off excess fat. Place chicken in 11 x 7 x 1-1/2 baking dish, pour sauce over it. Bake uncovered in slow oven (325°) 1-1/4 hours or until done, basting occasionally. Makes 6 servings.

CHIPPED BEEF CASSEROLE

MRS. SHERMAN (IONA) CRAVENS

2 cans cream of mushroom soup  
 2 cans condensed milk  
 4 hard boiled eggs, sliced  
 1 onion, chopped  
 2 pkgs. chipped beef (torn in pieces)  
 1/2 lb. shredded cheese  
 1 pkg. uncooked creamettes  
 Mix and bake in 9 x 13 pan for 1 hour at 350°. Serves 8 to 10 persons. This casserole may be made to stand overnight if need be.

POULTRY is for the cook what canvas is for the painter.

CHIPPED BEEF PUFF

CONNIE LEE

4 oz. dried beef, coarsely torn  
 1/4 c. butter or margarine Dash of pepper  
 3 Tbsp. all purpose flour 2 c. milk  
 2 Tbsp. diced pimentos  
 1 3 oz. can (2/3 c.) broiled, sliced mushrooms,  
 drained.

CHEESE TOPPING

3 Egg whites 3 egg yolks  
 1/4 tsp. salt 1/3 c. shredded American  
 cheese

Cook dried beef in butter over low heat, stirring until slightly crisp and frizzled. Blend flour into butter; add pepper. Slowly stir in milk; cook and stir till smooth and thick. Stir in pimentos and mushrooms. Keep hot in moderate oven (375°) while you make the topping. Topping: Beat egg whites with salt 'til stiff peaks form. Beat yolks till thick and lemon colored. Fold yolks into whites; fold in cheese. Pour over hot creamed beef mixture. Bake 15-20 min. at 375° or until golden brown. Garnish with more frizzled dried beef. Makes 4 - 5 servings.

CHOW MEIN

MRS. DALE HARTSOCK

1/2 lb. pork, diced 1 c. water  
 3/4 lb. veal, diced 1 large bunch celery,  
 1/2 lb. beef, diced cut in 1/2 in. pieces  
 6 Tbsp. soy sauce 1 small onion, chopped  
 2 Tbsp. cornstarch 1/4 c. water  
 1 10-1/2 oz. can water chestnuts, sliced  
 1 #2 can (2-1/2 c.) bean sprouts, drained  
 1 2 oz. can mushrooms Salt and pepper  
 Brown meats in hot fat, add soy sauce and 1 c. water; simmer 2 minutes. Add celery and onions; simmer 1-1/2 hrs. Blend cornstarch and water; stir meat mixture. Add chestnuts, bean sprouts and mushrooms, heat through. Season. Serve over chow mein noodles or cooked rice.

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CHUCK ROAST AU GRATIN

MRS. F. PATTILLO

3-1/2 lb. boned chuck roast (about 2 in. thick)  
6 medium potatoes (about 2 lbs.) peeled and cut  
in half.

1 Tbsp. chopped dried chives, optional

2 cans cream of mushroom soup

1/2 c. grated cheddar cheese (Paprika)

Trim fat from meat. Place in large baking pan  
(13 x 9 x 2) Roast at 350°, 1 hour. Spoon off  
fat, arrange potatoes around roast, combine chives  
and soup. Pour over meat and potatoes. Cover and  
bake 2 hours more or until meat and potatoes are  
tender. Sprinkle with cheese and paprika. Bake  
until cheese melts. 6 servings.

CORN AND CHEESE CASSEROLE

MRS. EMIL WATTS

Turn into casserole 1 #2 can cream style corn.  
Season with salt, pepper, butter or margarine.  
Slit lengthwise through the middle 6 frankfurters.  
Fill with cheese. Arrange franks over corn in  
casserole. Heat in moderate oven 375° 10 - 15  
minutes or until cheese is melted and corn is  
bubbling hot.

GROUND BEEF CASSEROLE

ROSEMARY MAYERHOFER

1 lb. ground beef, browned

1 can peas (may use frozen)

1 can corn ( " " " )

3 medium potatoes, peeled and cubed

1 small onion, cut fine

1 can mushroom soup

salt and pepper

1/2 c. buttered bread crumbs

Layer ingredients into buttered casserole in order  
given. Season with salt and pepper to taste. Top  
with crumbs. Bake at 350° for about 45 - 60 minutes.

PIN NOT your faith on another's sleeve

ASPARAGUS HAM BAKE

MRS. D. FRANK BLODGETT

Alton, Illinois

2/3 c. evaporated milk plus water to make 3/4 c.

2 c. cubed cooked ham

2 c. cooked rice

1/2 c. shredded processed cheese

1 can cream of mushroom soup

3 Tbsp. finely chopped onion

1 10 oz. frozen asparagus tips, thawed just enough  
to pull apart

1/2 c. corn flakes crumbs

3 Tbsp. melted butter or margarine

Combine - milk, ham, rice, cheese, soup and onion.  
Spoon 1/2 of mixture into 10 x 6 x 1-1/2 casserole.  
Top with asparagus, then remaining half of ham mix-  
ture. Sprinkle with corn flakes. Bake at 375° 25  
to 30 minutes. Serves 6.

HAM AND CHEESE PUFFS

MRS. ROBERT KOGEL, SR.

2 c. mashed potatoes

1 egg, beaten

1/2 tsp. salt

1-1/2 c. cooked, finely

1/8 tsp. pepper

diced ham

1 tsp. mustard

1/4 lb. cheese

1 c. crushed corn flakes or sifted bread crumbs

Combine potatoes, salt, pepper, mustard and egg  
and whip until very light. Add ham and mix thor-  
oughly. Cut cheese in 3/4 in. cubes, shape potato  
mixture around cheese cubes. Roll each ball in  
corn flakes, fry in deep hot shortening 375° for  
5 minutes. Drain. Serves 6.

FARMER'S OMELETTE

JOHN E. BYRNES

1 med. skillet

4 Tbsp. butter

1 large skillet

1 med. onion, chopped

4 small to med. boiled potatoes cubed

1/2 c. bacon, chopped

1/2 green pepper chopped

1 c. ham diced

1/4 tsp. Accent

8 eggs

Salt and pepper to

taste

In med. skillet brown bacon over medium heat. Add onions and green pepper and cook until limp. Add chopped ham and brown slightly. Now push ham-bacon mixture to one side of skillet and add 2 Tbsp. butter. Turn cubed, boiled potatoes into butter and brown lightly. Then mix with ham and bacon. Beat eggs together until well blended, but not foamy. Add Accent and pepper. In large skillet melt 2 Tbsp. butter. Add 1/2 of egg mixture. Immediately add potato mixture and allow eggs to set slightly. Pour remaining eggs over entire omelette and as eggs begin to cook, loosen edges with a spatula. When eggs are set on top, turn entire omelette upside-down onto warm serving platter. Serve at once. For hearty appetites and busy days, this delicious dish will more than satisfy at breakfast, lunch or supper.

HAM LOAF

FLORENCE LUCKER

3 lbs. fresh lean pork	1-1/2 tsp. grated lemon
2 lbs. lean smoked ham	rind
1-1/2 c. milk	2 tsp. salt
3 c. dried bread crumbs,	1-1/2 tsp. pepper
rolled	4 eggs

6 Tbsp. chili sauce

Mix all above together and bake 30 min., then pour 1 pint of tomato juice over it and bake 1 hr. more at 350-375° oven. NOTE: Be sure to grind meat.

HOLIDAY HAM CASSEROLE

MRS. ADELENE WOOLSEY

2 c. macaroni uncooked  
 1 can condensed cream soup (mushroom, celery)  
 1 c. milk  
 1/4 lb. grated sharp cheese  
 1 Tbsp. chopped pimento  
 1 Tbsp. chopped green pepper  
 1 Tbsp. chopped onion  
 1/4 tsp. black pepper  
 2 c. cubed ham  
 1/2 c. buttered bread crumbs (if desired)

Cook macaroni according to direction on pkg. Combine the soup, milk, chopped pimento, green pepper, onion and black pepper. Place over low heat, adding grated cheese and stirring occasionally, until cheese is melted. Mix the macaroni and ham in a 1-1/2 qt. casserole. Blend in cheese sauce and sprinkle with buttered bread crumbs or you can put potato chips on top. Bake at 350° about 20-25 minutes. Serves 6.

HAM NOODLE CASSEROLE

MRS. EDWARD BARTH

1 8 oz. pkg. noodles  
 2 c. chopped cooked ham  
 1 c. grated sharp process cheese  
 1 can condensed cream of chicken soup or 1 can of cream of celery soup  
 1/2 c. milk  
 1/2 tsp. curry powder  
 2 Tbsp. oleo or butter  
 Cook noodles as directed on pkg; drain. Combine ham and 3/4 c. cheese; alternate layers of noodles and ham in greased 1 qt. baking dish. Mix soup, milk and curry; pour over noodles. Sprinkle top with remaining cheese, dot with butter or oleo. Bake in moderate oven (375°) 20 to 30 min. Makes 6 servings.

UPSIDE DOWN HAM CASSEROLE

MRS. KENNETH WILLIAMSON

2-1/2 Tbsp. flour	1 c. milk
1/8 tsp. pepper	4 servings sliced ham
1-1/3 c. minute rice	(1/4 in. thick)
1 c. water	3 Tbsp. butter
1/2 tsp. salt	3 Tbsp. brown sugar
1-1/2 tsp. minced onion	1 tsp. prepared mustard

Combine last three in baking dish 9 x 5 x 2. Place in hot oven until butter melts. Blend, top with pineapple, return to oven while preparing rice. Combine remaining ingredients except ham in saucepan and bring to boil, simmer for 5 minutes, stirring occasionally. Remove pineapple from oven; top with ham. Spread rice over ham. Bake 10 min. Cool 5 min. then invert on serving dish. Serves 4.

HAMBURGER CASSEROLE

MRS. JOSEPH MELBOURNE, JR.

1 lb. ground beef or chuck  
 1 medium onion  
 1 green pepper  
 1/8 tsp. salt  
 1/8 tsp. pepper  
 2 c. cheese of your choice  
 1 can tomato sauce (large)  
 1/2 can water  
 1 bag medium sized egg noodles  
 Brown your ground beef with onions, green pepper, salt and pepper. Boil egg noodles and drain. Mix ground beef and noodles together and put into layers in a casserole dish. Put cheese in between the layers. Put tomato sauce on top and water. Bake in 350° oven for about 20 min. or until it bubbles and is brown on top. Serves 6 to 8 people. Very good with salad.

HAMBURGER CASSEROLE

MRS. WESLEY (LOLA) SWAN

1 small pkg noodles  
 1 lb. hamburger or ground chuck  
 2 c. canned tomatoes  
 2 Tbsp. chopped onion  
 1 small can mushrooms  
 Salt and pepper  
 Cook noodles until almost done and drain. Brown the meat with the onion in a fry pan. Add the tomatoes, salt and pepper. Cook for 5 minutes. Add the noodles and mushrooms. Pour into a casserole and cook in the oven (300°) for 1/2 hour.

HAMBURGER VEGETABLE CHOWDER

MRS. CHARLES JACKSON

1 lb. ground beef	1 c. tomatoes
2 Tbsp. shortening	1/4 c. barley
1/2 c. diced carrots	2 tsp. salt
1/2 c. diced celery	1/2 tsp. pepper
1 med. onion, chopped	1-1/2 c. water (more
1 c. cubed potatoes	if needed)

Using a pressure cooker, brown hamburger in shortening. Add the prepared vegetables and the water. Add barley, salt and pepper, tomatoes. Cook 15 min. at 15 lb. pressure. Remove from heat and allow pressure to drop to finish cooking.

ITALIAN BISCUIT ROLL-UPS MRS. WM. (VIRGINIA) WOODS

1 lb. ground beef  
 1 pkg. (about 1-1/2 oz.) dry spaghetti sauce mix  
 1 can (8 oz.) tomato sauce  
 2 c. sifted enriched flour  
 1 Tbsp. baking powder  
 1 tsp. salt  
 1/4 c. shortening  
 1/4 c. chopped onion  
 1/2 to 3/4 c. milk  
 1 c. water  
 1 c. shredded sharp cheddar cheese  
 Cook ground beef until brown, stirring to break up pieces. Stir in spaghetti sauce mix and tomato sauce. Simmer, uncovered, about 10 min. or until mixture is dry. Meanwhile, sift flour, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in onion. Blend in enough milk to make a soft dough. Turn out onto lightly floured board or pastry cloth and knead gently 30 seconds. Roll out to 12 x 16 in. rectangle. Remove meat mixture from heat and spread 1 cupful evenly over biscuit dough. Starting at narrow edge, roll up dough jelly-roll fashion. Seal edges securely and cut into 1 in. thick slices. Place on lightly greased baking sheet. Bake in preheated 425° oven 12 to 15 min. or until golden brown. While roll-ups are baking, blend water into remaining meat mixture. Heat to serving temperature. To serve, spoon meat sauce over 2 biscuit roll-ups and sprinkle cheese over hot sauce.

THE COURAGE we prize is not the courage to die decently but to live manfully.

BAKED LASAGNA

MRS. RICHARD MELTON

- 1 #303 can of tomato sauce with meat
- 3 Tbsp bacon drippings
- 2 cloves garlic cut in half
- 1-1/2 lb. lean ground beef
- 1 large #3 can tomatoes
- 1 can tomato paste
- 1 can tomato paste can of water
- 1 tsp. salt.

Heat grippings in pan, add garlic pieces and when they are well browned remove from pan. Brown ground beef, add remaining ingredients, simmer over low heat 1 to 1-1/2 hrs. Cook 1 pkg. noodles according to package directions. Drain then rinse with cold water.

1 lb. ricatlo or 1-1/2 lbs. of small curd cottage cheese

1 lb. sliced mozzarella cheese (2 pkgs.)

2 whole eggs

1/4 c. mixed grated romano and parmesan cheese salt and pepper

Mix cottage cheese, eggs, grated cheese, salt and pepper. Oil 13 x 9 x 2 baking dish, cover bottom with layer of noodles laid lengthwise, then layer of ricatlo mixture, then sliced mozzarella, then tomato paste. Repeat until everything is used up, topping with tomato sauce. Bake at 350° for 45 minutes or until bubbling hot.

LIVER CASSEROLE

MRS. DONALD FISH

- 1-1/2 lbs. calf's liver
- 3 Tbsp. bacon drippings or shortening
- 1 med. sized onion, diced
- 2 med. sized carrots, diced
- 1 14 oz. can tomato sauce
- 1 c. water
- salt and pepper to taste

Flour liver and brown quickly in drippings. Place in casserole. Saute onions and carrots in same skillet, add tomato sauce, water, salt and pepper and bring to a boil. Pour this over the liver and cover casserole. Bake in moderate oven 350° for 1/2 hour.

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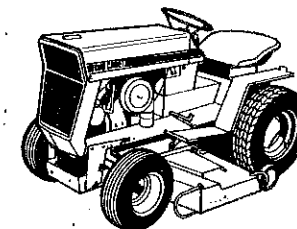
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THE ORIGINAL BRUNO FRANZ POULTRY BUSINESS

WAS ESTABLISHED IN BRIGHTON IN

1869

MEAT BALLS AND SAUCE WITH SPAGHETTI

MRS. GEORGE (VIRGINIA) ST. CIN

2 lb. ground beef (very lean)  
 1 c. diced celery  
 1/2 c. diced onions  
 1/4 c. diced green pepper  
 1-1/2 tsp. parsley flakes  
 1/4 c. Parmesan cheese  
 1 tsp. garlic salt  
 salt and pepper to taste  
 1-1/2 c. finely grated dry bread crumbs  
 4 eggs

Put above in mixing bowl and mix thoroughly (with hands is the best way). Set aside. Using a large kettle (at least 6 qt. size) saute 3 Tbsp. diced onions in olive oil (vegetable oil may be used) until they are slightly browned. Take kettle off heat and add 4 cans Contadina tomato paste, plus 3 cans water to each can of paste. Stir well, let come to boil. Season sauce with additional salt and pepper, garlic salt, about 1/4 c. sugar, 1 tsp. oregano, 1 Tbsp. crushed bay leaf and 1/4 c. Parmesan cheese. Let come to boil, taste and adjust seasoning. Now make meat balls, dipping hand in cool water first, then making balls about size of an egg. Drop in boiling sauce, then turn heat low and simmer about 2 hours. Stir occasionally. If any grease comes to the top be sure to skim off. Hard boil 1 or 2 eggs for each person to be served. Peel and drop in sauce to be cooked along with meat balls. Also add 2 medium potatoes, cut in half, about 1 hour before serving. Cook spaghetti, drain well. Put back in kettle and dip some sauce over spaghetti until it is well covered. Serve meat balls and spaghetti in separate dishes. My mother (Mrs. Mike Crivello) taught me how to make this dish. The recipe has been in the family for several generations.

HINT: Wrap pans in foil to keep them from smudging on the grill, makes cleaning easy.

MEATBALLS AND ITALIAN SPAGHETTI

MRS. MARVIN STEWART

## Meat Mixture:

2 lbs. hamburger  
 2 eggs  
 Small onion  
 2 c. of bread crumbs  
 Salt and pepper

Mix above ingredients and shape into balls, using 1/2 c. mazola oil in heavy fry pan. Brown the meatballs plus the following ingredients: 1 tooth garlic 1 green pepper, 1 onion and 2 sticks of celery. Add 3 cans of tomato soup, 1 can tomato paste, 1 can of water, 1 tsp. of allspice, 1/2 tsp. of red pepper, 2 Tbsp. of worcestershire sauce and simmer 1 hour. Serve over cooked and drained spaghetti. Remainder can be frozen. Serves 10 persons.

AUTUMN BEEF SKILLET MEATBALLS

MRS. HERMAN (SADIE) SCHUETZ

1 lb. ground beef  
 1/2 c. small bread cubes  
 1 egg, slightly beaten  
 1/4 c. finely chopped onion  
 1 tsp. salt  
 1/2 tsp. savory  
 2 Tbsp. shortening  
 1 can (10-1/2 oz.) mushroom soup  
 1/4 c. water  
 1/4 c. canned tomatoes  
 1 pkg. (10 oz. ) frozen lima beans  
 1 c. thinly sliced butternut squash

Combine beef, bread, egg, onion, salt, 1/4 tsp. savory; shape into 16 meatballs. Brown in shortening in skillet; pour off fat. Stir in soup, water, tomatoes, lima beans, squash, and remaining savory. Cover, cook over low heat 30 min. Stir now and then. Makes 4 servings.

PORCUPINE MEATBALLS

MRS. LEONARD SCHOEERLE

1 lb. ground beef  
 1/2 c. bread crumbs  
 1 egg, slightly beaten  
 1/4 c. chopped onion  
 2 Tbsp. chopped green pepper (optional)  
 3/4 tsp. salt  
 1/4 tsp. paprika (optional)  
 1/4 c. raw rice  
 1 can condensed tomato soup  
 2 c. boiling water  
 Combine beef into crumbs, egg, and seasonings.  
 Shape into small cakes and roll in rice. Add  
 water to soup, pour over meat cakes, cover, and  
 simmer 45 min. Several slices of onion, a rib of  
 celery and 1 tsp. chili powder may be added.  
 Thicken sauce with flour and season to taste.  
 Serves 6.

MEATBALLS AND SAUCE

MRS. HENRY ORBAN

Meatballs:

1 lb. ground beef or chuck  
 2 eggs  
 1/4 c. water  
 1/2 c. cheese - grated Romano or Parmesan  
 1/2 c. bread crumbs  
 1/4 tsp. chopped parsley  
 1/4 tsp. chopped garlic - fine  
 Mix together and form into balls.

SAUCE

2 cans tomato paste (6 oz.)  
 4 cans of water  
 1 tsp. salt (per can of tomato paste)  
 1 tsp. sweet basil  
 1/4 tsp. oregano  
 1/4 tsp. ground cloves  
 1/4 tsp. pepper  
 4 Tbsp. sugar  
 1/2 tsp. anise (optional)  
 1 small onion  
 1 head garlic (6 to 8 cloves)

Brown garlic and onions. Brown meatballs. Place  
 tomato paste and water in large pan and mix. Add  
 rest of ingredients to tomato paste and stir. Add  
 meatballs to sauce and simmer on low heat for 1-1/2  
 to 2 hours.

MEAT BALL CASSEROLEMRS. JAMES (VIRGINIA)  
HUGHESCombine:

1-1/2 lbs. ground beef )  
 1/2 c. dry bread crumbs )  
 1/3 c. milk )  
 1/2 c. chopped onion ) Mix well  
 1 tsp. chili powder )  
 1/8 tsp. pepper )

Shape by tablespoons into meat balls. Brown. Cover  
 and cook 10 minutes. Place in 2-1/2 qt. casserole.

Combine:

1 can cream of mushroom soup  
 1 can cream of celery soup  
 1-1/2 c. milk.

Heat until steaming. Top with chili cheese pinwheel  
 biscuits. Bake: 400° oven for 20-25 minutes.

SURPRISE BURGERS

MRS. PAUL (MARY) LORTS

1 lb. hamburger  
 1 can 8 oz. Hunt's tomato sauce  
 4 slices of cheese  
 Salt and pepper

Shape hamburger into 8 patties. Season, place  
 slices of cheese on 4 patties. Place other 4 pat-  
 ties on top of cheese. Pinch edges of hamburger to-  
 gether. Put in medium heated skillet. Brown on  
 both sides. Pour tomato sauce over burgers. Turn  
 heat low, cover and simmer for 25 minutes.

EVERYDAY MEATLOAF

MRS. RICHARD BRAND

2/3 c. cracker crumbs  
 1 c. milk  
 1-1/2 lb. ground beef  
 2 beaten eggs

1/4 c. grated onion  
 1 tsp. salt  
 1/8 tsp. pepper  
 1/2 tsp. sage

Soak crumbs in milk; add meat, onion, eggs, and seasonings; mix well. Form in 4-3/4 x 8-3/4 in loaf pan. Bake at 350° for 1 hr. Top before baking with 3 Tbsp. brown sugar, 1/4 c. catsup, 1/4 tsp. nutmeg, 1 tsp dry mustard.

MEAT LOAF

MRS. ELVA POST

1-1/2 lbs. ground beef      3/4 c. oatmeal  
1/4 c. chopped onion      1-1/2 tsp. salt  
1/4 tsp. pepper      1 c. tomato juice  
1 egg - beaten

Combine all ingredients and pack firmly in an ungreased pan. Bake in preheated oven 350° for 1 hour and 15 min. Broil or pan fry for 5 additional minutes for doneness. Makes 8 servings.

MEAT LOAF

MRS. LYNN HARRELSON

1-1/2 lb. ground beef      1 minced clove garlic  
1/2 c. bread crumbs      1 Tbsp. minced parsley  
1 egg      1/3 c. Parmesan cheese  
1 tsp. salt      1/4 c. catsup  
1/2 tsp. pepper      1/4 c. cooking sherry  
1 tsp. oregano

Mix all ingredients except sherry. Make into loaf. Pour sherry over top of loaf. Poke little holes in loaf to make sure the wine seeps into the meat. Bake uncovered in 350° oven for 1 hour. Serves 4-6.

SKILLET MEAT LOAF

MRS. RONALD (BARBARA) PRATHER

1-1/2 lb. lean ground beef  
1 can (8 oz.) tomato sauce  
6 to 10 large stuffed olives, sliced  
1 med. onion, chopped fine (1/2 c.)  
1/3 c. rolled oats  
1 egg  
1 tsp. salt  
1/4 tsp. pepper

Heat oven to 350°. Mix beef, 1/3 c. of the tomato sauce, olives, onion, oats, egg and seasonings. Spread in heavy 10 in. skillet. Cover with remaining 2/3 c. tomato sauce. Bake 1 hour. Remove excess fat from skillet before serving. Cut in wedges to serve. Makes 6 servings.

DUTCH MEAT LOAF

MRS. ROGER HUNTER

1-1/2 lbs. ground beef      1 egg, beaten  
1 c. fresh bread crumbs      1-1/2 tsp. salt  
1 medium onion, chopped      1/4 tsp. pepper  
1/2 can Hunts tomato sauce

Lightly mix ingredients, form into loaf. Place in shallow pan. Moderate oven 350°. Bake about 15 minutes.

1/2 can Hunts tomato sauce  
1 c. water

2 Tbsp. prepared mustard  
2 Tbsp. vinegar  
2 Tbsp. brown sugar

Pour over meat loaf in oven. Continue baking 1-1/4 hours longer. Baste occasionally.

HAMBURGER MACARONI DINNER

MRS. ETTA FARMER

2 Tbsp. Fat  
1/2 c. chopped onion  
1 lb. ground beef  
3-1/2 c. canned tomatoes  
1 c. diced celery  
1/2 c. chopped green pepper  
2 tsp. salt  
1/2 tsp. pepper  
1 8 oz. pkg. elbow macaroni

Cook, rinse and drain macaroni. Cook onion in fat until tender. Add meat. Pour off excess fat. Add remaining ingredients. Bring to boil and simmer 35 minutes. Stir occasionally. Optional, sprinkle grated cheese on top.

MEAT SUBSTITUTE NOODLE MEDLEY

MRS. SAM (EVELYN) CARDINAL

- |                        |                           |
|------------------------|---------------------------|
| 2 c. noodles           | 1/2 c. diced onions       |
| 1 c. celery diced      | 1/2 c. diced green pepper |
| 1 can red kidney beans | 1 can button mushrooms    |
| 1/3 c. fat             | salt, pepper, paprika     |
| 3 c. tomatoes          |                           |

Melt fat in skillet. Saute onions and green peppers until lightly browned. Add a layer of celery, beans, mushrooms, noodles and tomatoes in order. Season to taste. Cover and cook at high heat until boils. Reduce to low heat for 20 minutes and finish cooking. Serves 8.

OVEN STEW

MISS ANNE BLODGET

- 2 lb. stewing beef
- 3 Tbsp. tapioca
- 1 scant Tbsp. salt
- 1 Tbsp. sugar
- 4 potatoes quartered
- 4 onions quartered
- 3 carrots cut in 1 in. pieces
- 3 stalks celery cut in pieces
- 1 large #2-1/2 can tomatoes

Mix all together, put in baking dish, put on tight lid. DO NOT OPEN UNTIL 5 hours in 250° oven.

MARCETTI CASSEROLE

MRS. RALPH (WILMA) HAYCRAFT

- |   |                        |
|---|------------------------|
| 2 small pkg. noodles                    | 2 med. onions, chopped |
| 1 green pepper                          | 1 lb. ground beef      |
| 1/4 lb. ground pork                     | 1 #2 can tomatoes      |
| 1 c. mushrooms (buttons)                |                        |
| 1 lb. grated cheddar cheese             |                        |
| Dash of worcestershire sauce            |                        |
| Small amount garlic                     | Salt to taste          |
| Small jar of stuffed olives, if desired |                        |
- Cook noodles, drain, simmer onions, meat and peppers, add tomatoes, mushrooms. Mix salt, worcestershire juice and garlic. Mix with noodles. Put grated cheese over top and bake 30 min. in 350° oven. May be made day before and cheese added before baking next day.

SPANISH NOODLES

MRS. M. H. ZIEGENBEIN

- 2 slices bacon
  - 1/2 c. chopped onion
  - 1 lb. ground beef
  - 1 1 lb. 12 oz. can tomatoes cut up
  - 1/2 c. chopped green pepper
  - 1/4 c. chili sauce
  - 1 tsp. salt
  - 4 oz. (3 cups) medium noodles
- In large electric skillet, cook bacon till crisp, remove from skillet and drain on paper toweling. Crumble and set aside. Add onion to bacon drippings in skillet, cook till tender but not brown. Add meat, cook till well browned. Stir in tomatoes, green pepper, chili sauce, salt and a dash of pepper, add the uncooked noodles. Cook covered over low heat for 30 min. or till noodles are tender, stirring frequently. Stir in crumbled bacon. Makes 4 servings.

JOHN BEN GETTY

MRS. JOE (FRANCES) WILCUT

- |                        |                        |
|------------------------|------------------------|
| 1-1/2 lbs. ground beef | 1 can mushroom soup    |
| 2 onions diced         | 2 chopped green pepper |
| 7 oz. noodles, cooked  | Salt to taste          |
| 1 can tomato soup      |                        |
- Brown meat and onions. Pour off excess fat. Cook noodles in slightly salted water. Do not over cook and drain. Mix all ingredients and put in large casserole. Bake 45 min. at 350°. Sprinkle grated cheese on top for last 15 min. of baking.

JOHNNY MOSETTI NOODLE AND HAMBURGER

MRS. LUELLA CRAVENS

- |                       |                              |
|-----------------------|------------------------------|
| 2-1/2 lb. ground beef | 1 Tbsp. worcestershire sauce |
| 2 green peppers       |                              |
| 1 small stalk celery  | 1 bottle stuffed olives      |
| 3 small onions        | 2 small cans mushrooms       |
| 1 can tomato soup     | 1/2 lb. cheddar cheese       |
| 1 can tomato paste    | 1 pkg. wide egg noodles      |
| 1 can tomato sauce    |                              |

Partially cook noodles, and drain. Brown meat, remove to large container. Brown finely cut peppers, celery and onions. Add to meat. Add to mixture, cut up mushrooms, sliced olives and 1/4 lb. cut up cheese also partially cooked noodles. Mix well. Place in casserole. Cut up remaining 1/4 lb. cheese and place on top. Bake in slow oven 1 hour. Serves 12-15. This freezes well - do not bake until ready to use.

#### NOODLE AND BEEF BAKE

DIANE KASTEN

1 Tbsp. butter	1 can cream of mushroom soup
1 small onion	2 c. cooked noodles
1 lb. hamburger	1/2 c. milk
1 tsp. salt	1/2 c. grated cheese
1/4 tsp. pepper	

Brown onion in butter, add hamburger and cook. Add salt, pepper and soup. Put half of noodles in casserole, cover with meat mixture, top with remaining noodles, sprinkle with grated cheese. Pour milk over all. Bake 40 min. at 350°.

#### SOUR CREAM NOODLE BAKE

MRS. HAROLD KNAPP

1 8 oz. pkg noodles  
 1 c. cottage cheese  
 1 c. sour cream  
 1 c. green onions (tops too)  
 1 lb. ground beef  
 1 can tomato paste  
 1 c. sharp grated cheese  
 1/4 tsp. garlic salt  
 1 tsp. salt  
 Pepper  
 1/2 c. green pepper  
 1 Tbsp. butter

Cook noodles until tender - wash and drain. Mix cottage cheese, sour cream, salt, green pepper and onion. Add noodles. Brown meat in butter. Add garlic salt, tomato paste and pepper. Layer in buttered casserole with noodle mixture - meat - noodle - meat. Spread grated cheese on top. Bake at 325° for 45 minutes.

#### CHEESEBURGER PIE

MRS. TROY McVEY

1 lb. ground beef  
 1/2 c. evaporated milk  
 1/2 c. catsup  
 1/3 c. fine dry bread crumbs  
 1/4 c. chopped onion  
 3/4 tsp. salt  
 1/2 tsp. oregano crushed  
 1/8 tsp. pepper  
 1 8 inch unbaked pastry shell  
 4 oz. shredded American cheese (1 c.)  
 1 tsp. worcestershire sauce

Thoroughly combine ground beef, evap. milk, catsup, crumbs, onion, salt, oregano and pepper. Spread into unbaked shell. Bake in moderate oven 350° for 35 to 40 minutes. Toss together cheese and worcestershire; spread atop meat. Bake 10 minutes before serving. Garnish with dill pickle slices. Makes 6 servings.

#### HAMBURGER PIE

MRS. ROGER REED

1 med. onion chopped  
 1 lb. ground beef  
 Salt and pepper  
 1 #2 can green beans or 1/2 lb. cooked green beans  
 1 can tomato soup  
 5 med. potatoes, cooked  
 1/2 c. warm milk  
 1 beaten egg  
 Salt and pepper

Cook meat and onions and seasonings until brown. Add drained beans and soup. Pour into greased 1-1/2 qt. casserole. Mash potatoes, add the milk, egg and seasonings. Spoon over the casserole. Bake in moderate oven 350° for 30 min. Makes 6 servings.

-----  
 Add left over sausage meat to plain pancake batter, or combine with leftover mashed potatoes; form into patties and brown in a sizzling frying pan.

CRUSTY MEAT PIE MRS. STELLA (ABISCHER) BIERBAUM

1 lb. ground beef  
 1/2 c. chopped onion  
 1-1/2 c. (12 oz. can) whole kernel corn, drained  
 1 can tomato soup  
 1/4 c. chopped ripe olives - optional  
 1 tsp. chili powder - optional  
 1/2 tsp. salt  
 1/2 Pkg. corn bread mix  
 1 green pepper cut up  
 1-1/2 c. minute rice cooked  
 Cook together ground beef and onion until meat is browned and onion is almost tender. Add remaining ingredients except corn bread mix. Place in 9x9x2 in. baking dish. Spread corn bread mix batter over meat mixture. Bake in hot oven 425° for 25 or 30 minutes or until corn bread is done. If you prefer, prepare entire pkg. of corn bread mix; use half on meat pie and bake rest of the batter as muffins.

DELICIOUS PIZZA MRS. EARL (HAZEL) ORBAN

Combine: 2 c. whole wheat flour  
 3/4 tsp. salt  
 4 Tbsp. salad oil  
 Dissolve: 1 Pkg. dry yeast in 3/4 c. warm water  
 Add to the flour mixture and stir well. Pat out dough on a cookie sheet 12x18 in. oiled with olive oil. Pour 1 can (10-1/2 oz.) pizza sauce over dough, then spread 1-1/2 lbs. of hamburger (browned in skillet with 1 small chopped onion) evenly over dough. Sprinkle with Parmesan cheese. Bake in a 350° oven for 10 min. If you prefer more cheese, add slices of American cheese and return to oven for 5 min. with oven temperature turned off. Serves 6.

One way to conserve butter is to use bacon drippings over casseroles.

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**7-UP BARBECUE SAUCE**

Cook 1 small onion, minced, in 2 tablespoons butter or margarine until softened. Stir in 1 bottle (7 oz.) 7-UP, 1/4 cup catsup, 1 tsp. dry mustard, 1 tsp. salt, 1/8 tsp. chili powder, 1/8 tsp. pepper and 4 whole cloves. Heat to boiling, then reduce heat and simmer five minutes. Spoon out cloves and discard. Brush sauce over ham steaks (or other meat) as they grill. Makes 1 1/4 cups sauce.

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BRIGHTON, ILL.

PEPPERONI PIZZA

DENISE KASTEN

1 Can Pillsbury crescent roll dough  
 8 oz can tomato sauce  
 1 tsp. oregano  
 2 oz. Pkg. sliced pepperoni  
 1 c. shredded Kraft mozzarella cheese  
 Separate 1 can Pillsbury Crescent roll dough into 4 rectangles. Place on ungreased cookie sheet, overlapping edges slightly; press to form a 14x8 in. rectangle. Pinch edges to form rim. Spread an 8oz can of tomato sauce evenly over dough; sprinkle with 1 tsp. of oregano. Arrange a 2 oz. package of sliced pepperoni over sauce; sprinkle on 1 c. of shredded Kraft Mozzarella cheese. Bake at 375° for about 15-20 min.

PIZZA

MRS. J. VERNON (BARBARA) RODNEY

Crust: One pkg. hot roll mix  
 1 c. warm water

Mix yeast into warm water, add hot roll mix. Mix well. Roll into 2 13" pizza pans.

TOPPING

1 medium onion	1 small bottle Brooks catsup
1 lb. ground beef	2 tsp oregano
1 hot pepper	1 tsp. garlic powder
1 6 oz. can tomato paste	2 8 oz. pkg Mozzarella cheese
1 8 oz. can tomato sauce	

Brown onion in skillet, add beef and brown. Add remaining ingredients except cheese. Simmer 15 min. Chop 1 pkg. cheese on crust. Add sauce, then top with second pkg cheese. Bake 450° oven 20 - 25 min.

POLENTA

MRS. J. W. MARSTON

1 c. coarse yellow corn meal  
 1 tsp. salt  
 2 med. sized potatoes, washed and quartered  
 4 c. water  
 2 to 3 Tbsp. butter or oleo

Using heavy sauce pan, cook potatoes in 3 c. of water until tender. Break up or sieve potatoes in the water until no lumps remain. Add water if any of original 3 c. evaporates and bring to rolling boil. In the meantime mix corn meal and salt in 1 c. of cold water. Stir this mixture into boiling water, with a wooden spoon, stirring constantly until thick. Reduce heat, cover and simmer for at least 15 min. stirring occasionally. Just before serving raise heat, add butter or oleo stirring constantly. As soon as it again comes to a rolling boil remove from heat and set aside for a few minutes. Turn upside down on wooden platter. Good served with Chicken Cacciatore or Salsiccia (Italian sausage).

BAKED PORK WITH KRAUT

MRS. CECIL (BLANCHE) DAVIS

1-1/2 lbs. pork shoulder, cut in 1 in. cubes  
 1/2 c. sliced onion  
 2 Tbsp. shortening  
 1 Can chicken gravy (10-3/4 oz. can)  
 1 c. sliced green pepper  
 1/2 tsp. caraway seed  
 1/2 tsp. paprika  
 1 Can sauerkraut, drained (1 lb. can)  
 Brown meat and onion in shortening in a skillet. Pour off fat. Stir in gravy, green pepper, caraway and paprika. Put in a 1-1/2 qt. casserole and bake 1-1/2 hours at 350°. Place sauerkraut around edge of casserole for the last 5 min. Makes 4 servings.

PORK CHOP CASSEROLE

MRS. GEORGIA LUCAS

1 Large potato per person - sliced in the bottom of a greased casserole dish or oblong pan. Cut up 1 onion over top of potatoes. Lay floured pork chops over top of potatoes. Bake at 350° for 1/2 hour covered with foil. Remove foil and bake 1/2 hour. Add 1 can mushroom soup spread over top. Return to oven for 15 min.

SKILLET BARBECUED PORK CHOPS MRS. GENE (JANET)  
CHAMPION, Piasa.

6 pork chops, salt and pepper to taste  
1/2 onion chopped  
1 c. catsup  
1 Tbsp. worcestershire sauce  
1-1/2 tsp. mustard  
1 c. water  
Brown chops lightly on both sides, add salt and pepper. Combine remaining ingredients and pour over. Cover and simmer on top of stove for about 20 min.

OLD FASHIONED SCRAPPLE MRS. HARRY (CHARLOTTE  
BARBER) ROADY

Cook a piece of pork shoulder (2 to 3 lbs.) in large pan until real tender. Keep the meat well covered with water while cooking. Save the broth. Grind meat in food grinder and put back in broth. Place on stove and bring to a boil. Salt and pepper to taste and add 1/4 tsp. ground sage. Reduce heat to medium. Slowly add 1 to 2 cups cornmeal (depending on amount of broth), stirring constantly. Cook until scrapple pulls away from edge of pan. Take from heat and put in pan - 8x8x2 or 3 in. Let cook thoroughly, then slice and fry in small amount of shortening, until brown.

This recipe was handed down from my husband's grandmother and when his aunts came back to Brighton from California and the East, they always wanted me to make it because I was the last in the family to know how.

ROAST PORK - SAUERKRAUT - DUMPLINGS

MRS. TOM BENNETT

Use any nice roast pork - usually at least 3 lbs. Salt and pepper and garlic, use garlic powder. (You may also make cuts in meat and put a garlic clove in). Roast at 325° until nearly done (about 45 min. before time is up. Drain off excess fat, and add an onion and sauerkraut and a few caraway seeds. Also about 1/2 c. water. Cover and cook until done.

DUMPLINGS

Beat 2 eggs, add salt and 2 egg shells of water. Then beat in flour until mixture becomes very thick. Bring 3 qts. water and 1 Tbsp salt to boil. Drop in the dumplings, drop off edge of bowl and cut off with edge of fork. Cook a good 25 min. until firm. Drain well and mix in with sauerkraut and serve.

SAUSAGE CASSEROLE MRS. FRANK (CARYL) SAGOVAC

1 lb. bulk pork sausage  
1 c. chopped onion  
1 c. chopped celery  
1 can mushrooms  
1 c. raw reg. rice  
2 c. canned beef boullion  
2 tsp. thick steak sauce  
1/3 c. grated Parmesan cheese  
1/4 c. chopped pimento  
Salt and pepper  
Saute sausage 5 min. and remove with slotted spoon. In drippings saute onion, celery, mushrooms for 5 min. Add rice and saute 5 min. Put in ungreased 2-1/2 qt. casserole. Add sausage and sauce, cheese, etc. Bake covered for 1 hour at 350°.

SWEET & SOUR PORK

MRS. JOHN HARDAWAY

1 lb. pork tenderloin  
2 Tbsp. sherry  
1/2 tsp. chopped fresh ginger  
Egg batter  
Cornstarch (about 2 Tbsp.)  
Oil for deep frying  
3 Tbsp. peanut oil  
1 c. pineapple cubes  
1 green pepper, sliced  
1/2 c. sliced celery  
1/2 c. white vinegar  
1 c. pineapple juice  
1/4 c. brown sugar

1/2 tsp. salt  
1 Tbsp. catsup  
1/2 tsp. worcestershire sauce  
1 large tomato, cut in 8 pieces  
2 Tbsp. cornstarch mixed with 1/4 c. "cold" water

## EGG BATTER

1 egg 1/2 tsp. salt  
1/2 c. flour 1/4 c. water

Beat egg slightly, add flour and salt and stir in water slowly; beat until smooth.

Cut pork in half lengthwise, then slice in 1/8 in. thick slices. Marinate in sherry and ginger for 10 min., dip in egg batter (given above) and roll in cornstarch. Deep fry in oil until golden brown. Drain and keep warm. Preheat pan and add peanut oil. Add pineapple and all vegetables, except tomatoes and stir - fry for a few seconds. Add vinegar, pineapple juice and seasonings, bring to the boiling point and let simmer for half a "minute". Add tomatoes - first cut in half and then each half in quarters - and let cook a second or so, then add cornstarch mixture. Stir until thickened and add pork last. Mix quickly 2 or 3 times and serve immediately with steamed rice. Serves 4 to 6.

ROLADEN (BEEF)

MRS. A. E. (ELLIE) RECHER

2 lbs. round steak (cut thin)

Bacon

Chopped onion

Mustard seed

Salt and Pepper

Cut round steak into strips about 2-1/2 in. wide and 5 in. long. Salt and pepper to taste. Place 1/2 thin slice of bacon, 1/4 tsp. mustard seed and 1 Tbsp. chopped onion on each strip. Roll up and fasten with tooth pick or string. Roll in flour and brown on all sides. Add 1 c. water and simmer or steam for 1 to 1-1/2 hours.

SHORT RIBS OF BEEF (BRAISED)

MRS. TOM (DOROTHY)

BAKER

2 lb. beef short ribs, cut into 3 in. pieces

1 Clove garlic, peeled, cut in half

2 Tbsp flour

2 Tbsp. fat

2 tsp. salt

1-1/2 c. boiling water

1/2 tsp. pepper

1 large onion sliced

Lightly rub short ribs with cut side of garlic. Combine flour, salt and pepper. Coat meat with flour mixture. Melt fat in fry pan add meat; brown on all sides. Add water, sliced onions. Cover and cook over low heat 2 hrs. or until meat is loosened from bones. Serves 4.

BAKED ITALIAN SPAGHETTI

MRS. TERRY (ESTHER) WARD

1 lb. lean ground round steak

2 Tbsp. olive oil

1 onion, chopped

1/2 tsp. chili powder

1/4 tsp. black pepper

1 small can mushrooms

1 can tomato soup

1 can cream of mushroom soup

1 tsp salt

1/2 tsp. tabasco

Dash of red pepper

1 can tomatoes

8 oz. pkg. long spaghetti

1 c. sharp cheese, grated

Pinch of garlic powder

Brown onion in hot oil, add meat and seasonings, brown lightly. Cover, simmer 10 min. Add tomatoes, soups and mushrooms. Cover and simmer 45 min. Place cooked spaghetti in baking dish. Cover with meat sauce. Sprinkle with cheese. Bake at 350° 30 min.

SPAGHETTI SPECIAL

MRS. ROY H. (EDNA MAE)

STROHBECK

1 pkg. (8 oz.) thin spaghetti broken in 1/4.

1 lb. ground chuck beef

1 Tbsp. garlic salt

1/4 tsp. pepper

1/2 tsp. chili powder

4 Cans (8 oz.) tomato sauce

1 can (7-1/2 oz.) ripe olives, cut in quarters

(Reserve 6 olives for garnish) I substituted mushrooms.

1 Can (3 oz.) grated Parmesan cheese

1 pkg (6 oz.) sliced Mozzarella cheese

Cook spaghetti according to pkg. directions, drain. Brown chuck beef in large skillet; remove from unit. Add garlic salt, pepper, chili powder, tomato sauce, olives, and 1/4 c. Parmesan cheese to browned beef; Stir. Add cooked spaghetti and mix. Pour mixture into a greased 2-1/2 qt. casserole. Cut Mozzarella slices in half and separate. Place one slice diagonally on top of another across top of spaghetti mixture. Sprinkle remaining Parmesan cheese around outside edge of cheese slices. Bake in oven at 350° for 40 to 45 min.

SPAGHETTI SAUCE WITH MEAT BALLS MRS. STARR (LEONA) ANDERSON

Saute 1 clove fresh garlic, finely chopped in a 4 qt. sauce pan - cover bottom of pan with olive oil before sauteing- when garlic is light brown, pour in one family size can of Hunts tomato sauce. After pouring contents of can into pan fill empty can with water and pour into pan too. Add one family size can of Contadina tomato paste, again add a like amount of water. Add 2 Tbsp. of Durkees' Italian seasoning, 1/2 tsp. salt, 3 Tbsp. olive oil. Cook over slow flame for about 4 hours stirring frequently to avoid scorching. Whole tomatoes may be added but they should be peeled and finely chopped.

MEAT BALLS:

2 lbs. ground chuck	1/2 tsp. pepper
6 slices dry bread	2 cloves finely chopped
2 eggs	garlic
1 tsp. salt	

Wet bread and squeeze out excess water. Mix above ingredients by hand in mixing pan until bread is worked into the meat. Cover bottom of fry pan with olive oil. Roll meat into balls. Fry over slow flame. Spaghetti should be cooked endente, chewable, not mushy. Never blanch pastas'. Use Romano cheese by Kraft if no import store is nearby.

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You can use fats over and over by straining them after each use. Fry slices of potato in fat to remove any odor.

SPANISH RICE WITH BEEF MRS. MILLARD (ROSIE) MILLIGAN

3/4 c. rice	2-1/2 c. tomatoes
4 Tbsp. chopped onion	1 tsp. sugar
3 Tbsp. celery	1/2 tsp. pepper
1 lb. hamburger	1/2 c. water
1 Tbsp. salt	Bay leaf

In baking dish combine all ingredients and bake in oven 350° for about 1 hour or until rice is done. Spanish rice with any meat on top is a treat. Omit hamburger and top all other ingredients with pork steaks or chops or ham.

BROILED STEAK MRS. CHARLES (PAT) YOUNG

1/4 c. brown sugar
1/2 c. soy sauce
1/4 tsp. ginger
2 Tbsp. oil
1/2 tsp. pepper corns
2 Garlic cloves

Rub steak with garlic and then press the pepper corns down into the meat at intervals. Combine the first 4 ingredients in large shallow pan. Soak for 2 hours, turning occasionally and broil to suit.

SWISS STEAK MRS. JARED (SHIRLEY) DAVIS

1-1/2 lb. ground steak, 1-1/2" thick	
2 Tbsp. flour	2 Tbsp. melted fat
1/2 tsp. salt	1 c. tomato sauce
1/8 tsp. pepper	3 large onions, chopped

Cut meat into serving pieces. Combine flour, salt and pepper. Place meat on chopping board and sprinkle half of flour on and pound meat with edge of saucer. Turn meat and pound in remaining flour. Brown meat in Dutch Oven. Add sauce, onions and cook until tender. Some water may be added if necessary. Serves 4.

BAKED CUBE STEAKS WITH POTATOESMRS. CECIL  
(BLANCHE) DAVIS

6 Tbsp. butter                      1 c. sliced onions  
 4 cube steaks (about 1-1/4 lb.)   1/4 c. flour  
 1-1/2 tsp. salt                      1/4 tsp. pepper  
 1/4 tsp. dry mustard              2 c. buttermilk  
 1 can (2 oz.) mushrooms, drained  
 4 c. sliced potatoes              2 Tbsp. chopped parsley

In a large skillet, melt butter, cook onions until tender. Remove onions from skillet, brown meat and remove from skillet. To the drippings in skillet, add flour salt, pepper and mustard. Remove from heat, gradually stir in buttermilk. Cook on med. heat, stirring constantly until thickened. Cook 2 additional minutes. Stir in mushrooms and parsley. In a buttered 2 qt. casserole (shallow) place layer of potatoes, then onions and steaks. Pour over the sauce. Cover with aluminum foil. Bake in 350° oven 1 hr 15 min.

STROGANOFF SKILLET DINNER MRS. DON (JO ANN) WATSON

2 Tbsp. fat  
 1/2 lb. ground chuck  
 1-1/2 c. uncooked medium noodles  
 1-1/2 c. canned tomato juice  
 1 tsp. celery salt                  1 tsp. worcestershire  
 1/2 tsp. salt                          sauce  
 1/2 c. sour cream                  Dash of pepper

Brown meat and onion in fat, stirring occasionally. Place uncooked noodles over browned meat in skillet. Mix worcestershire sauce, celery salt, pepper and salt in tomato juice. Pour over noodles. Cover and simmer for 25 min., or until noodles are tender, stirring occasionally. Stir in sour cream and serve.

When the finger tip of a worn glove presents a difficult darning problem, drop one of junior's marbles in the finger and you'll have a perfect darning egg to make the job easier

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SERVING THE BRIGHTON AREA SINCE 1909

HAMBURGER STROGANOFF MRS. JAMES (JANET BELT) WOOLSEY

1/2 c. minced onion 2 tsp. salt  
 1 clove garlic, minced 1 8 oz. can mushrooms  
 1/4 c. butter or oleo 1 c. sour cream  
 1 lb. ground beef 1/4 tsp. pepper  
 2 Tbsp. flour 1 can cream of chicken  
 2 Tbsp. minced parsley soup  
 7 or 8 oz. pkg. uncooked noodles  
 Brown onion and garlic in butter over med. heat.  
 Add hamburger and brown, add flour, salt and pepper  
 plus mushrooms. Cook 5 min. Stir in sour cream.  
 Cook noodles until done, drain, and add to the  
 above mixture, also the parsley. Reheat alto-  
 gether and serve.

BEEF STROGANOFF MRS. LESLIE (SHARON) METZ

1-1/2 lb. hamburger 1 c. sour cream  
 1 pkg. Lipton onion soup (dry)  
 Salt and pepper to taste  
 6 or 7 oz. pkg. noodles, cooked in boiling water  
 and drained.  
 Cook hamburger with salt and pepper until brown.  
 Add pkg. of soup and cook about 5 min. Then add  
 sour cream and simmer for 10 min. Serve over  
 noodles. 4 to 6 servings.

ROUND STEAK STROGANOFF MRS. LESTER ANSELL, JR.

2 lbs. round steak, cut in short strips  
 1/4 c. lard or drippings  
 2 medium onions, finely chopped  
 2 cans (8 oz.) tomato sauce  
 2 cans (4 oz.) sliced mushrooms  
 2 tsp. salt 1 tsp. worcestershire sauce  
 1/8 tsp. pepper 1 c. sour cream  
 Cut meat into serving pieces. Combine flour, salt  
 and pepper, sprinkle 1/2 over meat and pound with  
 edge of saucer. Turn and pound in remaining 1/2  
 flour. Brown meat in Dutch oven. Add sauce and  
 onions. Cook until tender. Add some water if  
 necessary. Serves 4.

SUKIYAKI (CHINESE) MRS. NORMAN (JACQUELINE) WAGNER

1 lb. round steak cut in thin strips, or 1 lb. ham-  
 burger  
 Brown meat in 2 Tbsp. salad oil, add 1 can Franco  
 American beef gravy, or use 1 envelope Brown gravy.  
 Mix with 1 c. water, and add 2 Tbsp. soy sauce,  
 1-1/2 c. cut celery, 1-1/2 c. sliced mushrooms, 1  
 c. green onions cut in 2" lengths, 1/2 lb. fresh  
 or 1 can spinach. Add more water if necessary.  
 Cook all ingredients, except spinach 20 to 30 min.  
 Add spinach and cook 5 min. more. Serve over cooked  
 rice.

TAMALE PIE

MRS. HORACE TRAMMEL

1-1/2 lb. ground beef 2 (8 oz.) cans tomato  
 1 Tbsp. vegetable oil sauce  
 1/2 c. chopped onion 1 (12 oz.) can whole  
 1/2 c. chopped green pepper kernel corn  
 1/2 tsp. garlic salt 1 Tbsp. chili powder  
 1 (1 lb.) can tomatoes 1 Tbsp. sugar  
 1-1/2 tsp. salt 1/2 tsp. cayenne  
 Heat oven to 425°. Brown the ground beef in oil  
 in large fry pan. Add onions, green pepper and  
 garlic. Cook 5 min. Add remaining ingredients.  
 Simmer about 15 min., stirring occasionally. Pour-  
 ing into ungreased 2-1/2 qt. casserole. Spread  
 cornbread topping over hot filling. Bake in pre-  
 heated oven, 425°, about 25 min.

CORN BREAD TOPPING

3/4 c. cornmeal 1/2 c. sifted flour  
 2 tsp. baking powder 3/4 tsp. salt  
 3/4 c. milk 1 egg beaten  
 2 Tbsp. vegetable oil  
 Sift together cornmeal, flour, baking powder and  
 salt. Add milk, egg and oil. Stir only until dry  
 ingredients are moistened. Use as directed above.

Rid rooms of stale tobacco smoke with your own  
 homemade deodorizer. Just mix a little ammonia  
 with a bowl of fresh water and let stand over-  
 night.

TUNA CASSEROLE WITH CHOW MEIN NOODLES

MRS. HAROLD KNAPP

1 can tuna - drained (2 cans are better)  
 1 can mushroom soup  
 1/4 c. milk  
 1 small can mushrooms (large in butter)  
 1/2 lb. cashew nuts  
 1 c. chopped celery  
 1/4 c. chopped onions  
 1 can chow mein noodles

Mix all ingredients except 1/4 can noodles, which are put on casserole just before baking. Bake at 325° until bubbly - about 1 hour. Let stand 10 min. before serving.

TUNA CASSEROLE

MRS. HERBERT (VERDA) CULLI

1 can tuna  
 1 can mushroom soup  
 Potato chips  
 1 can corn, peas or  
 your favorite vegetable  
 Alternate a layer of each until the casserole is full. Bake at 325° for about 30 min. Top with grated cheese, if desired.

TUNA NOODLE CRISP

MRS. FRED (BRENDA) BAUMGARTNER

4 oz. uncooked noodles  
 1/3 c. chopped onion  
 1 (10-1/2 oz) can cheese soup  
 1/2 c. milk  
 1 tsp. salt  
 1 (6-1/2 oz.) can tuna  
 1/4 c. shortening  
 2 Tbsp. chopped green pepper  
 1 Tbsp. chopped pimento  
 1 tsp. pepper  
 1/2 c. bread crumbs  
 Cook noodles in boiling salted water, according to package directions. Drain. Melt shortening in large skillet. Add onion and green pepper and cook until tender. Stir in soup, milk, pimento, salt and pepper. Bring to a boil. Add noodles and tuna. Place mixture in a 2 qt. casserole. Sprinkle bread crumbs on top. Bake at 350° for 25-30 min.

MACKEREL IN TOMATO SAUCE

MRS. HARRY (ANITA) OERTEL

1 (1 lb.) can mackerel  
 1 c. sliced onion  
 1 Tbsp. chopped parsley  
 1 (16 oz.) can tomatoes  
 1 tsp. salt  
 1/4 tsp. oregano  
 2 Tbsp. olive oil  
 1 clove garlic, minced or  
 about 1/2 tsp. powder  
 2 Tbsp. water  
 1/2 tsp. pepper

Drain and clean fish. Heat olive oil in skillet; saute onion, garlic and parsley 5 min. Add tomatoes, water, salt, pepper and oregano. Cook 5 min. Add fish, cover and cook 10 min. longer. Stir several times. Serve hot or cold.

SHRIMP A' LA CREOLE

MRS. ROBERT (FRANCES) PREWETT

1/2 c. cooking oil  
 1 large onion  
 2 pods garlic  
 1 small can tomato sauce  
 1 can whole tomatoes  
 2 lb. shrimp  
 2 Tbsp. chopped green pepper  
 2 Tbsp. chopped celery  
 4 Tbsp. chopped parsley  
 2 Tbsp. chopped onion tops

Salt and pepper to taste  
 Cut fine the onions and with garlic, fry until soft in the cooking oil. Add tomatoes and tomato sauce, being sure to crush whole tomatoes and cook until fat comes over top. Add shrimp and cook for ten minutes. Add 3 cups hot water. Let simmer slowly until it reaches consistency of medium sauce. Add remaining ingredients. Cook only a few minutes. Serve over cooked rice, with a crisp green salad.

TUNA NOODLE CASSEROLE

MRS. SAMMIE (SANDY) DAVIS

6 oz. (3-1/2 c.) noodles  
 1/2 c. mayonnaise  
 1/3 c. chopped onion  
 1 can cream celery soup  
 1 c. grated cheese  
 1 (6-1/2 oz.) can tuna  
 1 c. sliced celery  
 1 tsp. salt  
 1/2 c. milk

Cook noodles in boiling salted water till tender; drain. Combine noodles, drained tuna, mayonnaise, vegetables and salt. Blend soup and milk; heat through. Add cheese; heat and stir until cheese melts. Add to noodle mixture. Turn into 1-1/2 qt. casserole. Bake in hot oven (425°) about 20 min. Makes 6 servings.

TUNA MACARONI CASSEROLE MRS. WM. (LA VERNA) ROACH

2 c. macaroni	2 Tbsp. butter or oleo
2 Tbsp. flour	1-1/2 c. milk
1 (6-1/2 oz.) can tuna	1 tsp. salt
1/4 tsp. pepper	1/4 lb. cheese

Cook the macaroni as directed on pkg. Melt the margarine, add flour, season and blend. Add milk slowly and cook at low temperature until thick and smooth. Add cheese (cut in small pieces) and stir until cheese is melted. Place macaroni in a greased baking dish. Pour cheese sauce over it. Bake in moderate oven (375°) for 25 to 30 min. Serves 5 generously.

TUNA FISH DELIGHT MRS. JOHN (KATHERINE) CHOWNING

1 can tuna  
1 small can mushrooms  
2 small pkg. potato chips  
Plain white sauce, or 1 can cream of mushroom soup  
2 Tbsp. grated cheese  
Put tuna in bottom of baking dish. Cut up mushrooms over tuna, then potato chips over this. Pour sauce on mixture and sprinkle with grated cheese. Bake about 15 min. in moderate oven, or until cheese is melted and slightly brown.

SALMON LOAF MRS. BYRON (ETHEL) TOWSE

2 Tbsp. butter or margarine	
1 tall can salmon	2 eggs
1-1/2 c. cooked rice	1 tsp. seasoned salt
1/2 c. milk	

Beat eggs with the half cup of milk. Remove all skin and large bones from salmon and combine all ingredients. Empty into baking pan 7-1/2 x 9-1/2". Top with white sauce, prepared as follows:

1-1/2 c. milk	2 Tbsp. butter
3 Tbsp. cornstarch	

Heat milk, add butter and cornstarch, which has been mixed with 2 Tbsp milk. Cook until thickened. Pour over mixture. Sprinkle paprika over top and bake at 350° for 45 min. May vary the dressing by using one of the canned soups instead of the white sauce.

BARBECUE SAUCE

MRS. ELMER (JEAN) BOTT

2 Tbsp. butter	1/4 c. catsup
1 Med. minced onion	
1 small green pepper minced	
1 Tbsp. worcestershire sauce	
2 Tbsp. mustard	2 Tbsp. brown sugar

Melt butter, add onion and pepper. Cook slowly, add remaining ingredients. Simmer 10 min.

B-B-Q SAUCE

MRS. HOWARD OPPERMAN

2 bottles catsup (any brand)  
1 bottle B-B-Q sauce (any brand)  
3/4 c. vinegar 1 cup sugar  
1 c. brown sugar 1 stick butter  
Pour ingredients into 4 qt. sauce pan. Heat over medium heat until dissolved. Add worcestershire sauce to taste. Make 1/2 gallon sauce. May be stored in refrigerator indefinitely.

BAR-B-QUE SAUCE

MRS. RICHARD (GLENDA) POWELL

Very good on ribs:  
1/4 c. chopped onions 1/2 c. water  
2 Tbsp. vinegar 1 Tbsp Worcestershire  
1/4 c. lemon juice 2 Tbsp brown sugar  
1 c. chili sauce (Heinz) 1/2 tsp. salt  
1/4 tsp. paprika  
Add 1/2 c. catsup, if desired. Cook over medium-low heat for 20 min.

QUICK MUSHROOM SAUCE

MRS. JARED (SHIRLEY) DAVIS

1/2 c. sliced onion                      1 c. milk  
 2 Tbsp. butter                          1/4 tsp. salt  
 1 can condensed cream of mushroom soup  
 Saute onion in sauce pan in butter until tender and slightly brown. Stir in soup, milk, add salt.  
 Cook over low heat; stirring until bubbly. Yield - 2 cups sauce

ITALIAN SPAGHETTI

MRS. ROBERT (CAROL) WILD

1 chopped onion                      2 Tbsp oil  
 1 lb. ground beef                      1 tsp. salt  
 1/2 tsp. chili powder                      1/2 tsp. tabasco sauce  
 1/4 tsp. black pepper                      Dash of red pepper  
 1 can cream of mushroom soup  
 1 can tomato paste or soup  
 1/2 c. cheese                      Oregano to taste  
 Brown onion in oil. Add meat and seasonings, brown, cover and simmer for 10 minutes. Add soup. Cover and simmer for 45 minutes.

# VEGETABLES

and

## Soups



## BRIGHTON BURGEOO SOUP

Picnic time in Brighton means "Burgoo Soup".

A Brighton Cookbook would not be complete without a recipe for making this famous soup. There has never been a printed recipe here in Brighton, as the "know-how" has been passed along from one soup-maker to another. We talked with "Burgoo Chef" Ralph Haycraft and here is what he figures it takes to make about 400 gallons of Burgoo Soup:

200 lbs. potatoes  
200 lbs. navy beans  
8 bu., or 24 # 10 cans tomatoes  
16 bu. sweet corn, or 24 # 10 cans corn  
200 lbs. onions  
60 fat hens  
120 lbs. beef brisket  
60 lbs. smoked pork jowl  
400 lbs. beef bones  
Water as needed  
Cook about 24 hours  
Season to taste

Note: Other vegetables may be added, if desired.

The women of the community meet at a "peeling party" to prepare the vegetables and the men keep the vigil throughout the long hours of cooking. Of course, it is quite different now, as the huge vats are gas-fired and electrically stirred.

The long simmering results in a cross between a soup and a stew, in which each ingredient has lost its identity, making the favorite dish for the many hundreds of people who look forward to this treat every summer in Brighton.

There is much more to burgoo making than meets the eye on the printed page. The words "Season to taste" in a way are the most important part of the recipe. Each chef has his own method of flavoring --- just a little secret which is not divulged.

ASPARAGUS CASSEROLE

MRS. CHARLES PERDUN

2 cans asparagus, drained    3 hard-boiled eggs  
3 to 4 slices American cheese  
Corn flakes, or bread crumbs  
Grease a 1 1/2 or 2 qt. casserole. Place one can of asparagus on bottom. Layer with sliced hard-boiled eggs. Add another layer (2nd can) asparagus. Top with cheese slices. Add either bread crumbs, or corn flakes and bake in hot oven (400-450°) until heated through and top is brown. Serve as vegetable, or main dish.

EGG & ASPARAGUS CASSEROLE

MRS. SHERMAN (IONA) CRAVENS

8 hard-boiled eggs  
1 cup white sauce  
1/2 cup mushrooms  
1 Tbsp. butter  
1/2 tsp. salt and a dash of pepper  
1 cup cooked asparagus, frozen kind  
Cut eggs in lengthwise wedges. Brown mushrooms in butter; add seasonings, asparagus, white sauce and 7 of the eggs. Turn into baking dish, garnish with remaining wedges of egg and bake at 350° for 20 minutes. Serves 6.

SNAPPY ASPARAGUS CASSEROLE

MRS. FRANK (CARYL) SAGOVAC

1 can of asparagus (drained)  
1 can mushroom soup  
1 cup "Cheese-Its" cracker crumbs  
Butter  
Pat 1/3 of cracker crumbs in bottom of casserole (1 1/2 qt.) Put 1/2 of asparagus on top and 1/2 of soup on top of asparagus. Add a little asparagus juice for moisture. Put 1/3 of crumbs with rest of asparagus and soup in casserole. Top with crackers and dot with butter. Put in 325° oven for 30 minutes.

-----

HINT - To keep cauliflower snowy white, soak for an hour in cold salt water before cooking.

BROCCOLI SOUFFLEMRS. D. FRANK BLODGETT  
ALTON, ILL.

2 10-oz. packages frozen broccoli  
Pepper and accent to taste  
1 can cream of chicken soup  
Juice of 1 lemon  
1/2 cup mayonnaise  
6 slices American cheese  
1/2 cup bread crumbs  
2 Tbsp. melted butter  
1 tsp. seasoned salt

Cook broccoli just beyond the thawed stage. Drain and place in 2 qt. casserole. Lay half of it one way, then cross that with the other half. Add pepper and accent. Mix soup, lemon juice and mayonnaise together, spread over broccoli, and sprinkle salt over mixture. Place slices of cheese over this. Sprinkle bread crumbs over all and add melted butter and rest of seasoned salt over entire mixture. Bake 15 min. in 350° oven. Serves 6.

FIRESIDE BEANS

MRS. LAVERNE (ARLENE) WATSON

1/2 cup Karo dark corn syrup  
2 1-lb. cans pork and beans  
1 Tbsp. grated onion  
1 tsp. ground ginger  
Bacon slices

Mix Karo syrup, beans, onion and ginger in 2 qt. oven-proof casserole. Arrange slices of bacon on top. Bake at 400° about 1 hour, basting bacon 3 or 4 times to glaze.

GREEN BEAN CASSEROLE MRS. E. H. (LUCIA) KASTEN; SR.

2 No. 303 cans cut green beans, or french-style  
may be used  
1 can condensed cream of mushroom soup  
1 can of french-fried onions  
Butter a 2 qt. casserole. Drain green beans well. Dilute mushroom soup with a small amount of milk. Pour diluted soup over drained green beans. Place in oven and bake at 350° until liquid is bubbly.

Remove from oven and sprinkle French-fried onions over top of beans, then return to oven until onions are a golden brown. Watch closely. Serves 6.

HARVARD BEETS

MISS MINNIE DEPENDAHL

1/2 cup sugar  
1/2 cup weak vinegar  
1 Tbsp. cornstarch

Mix above ingredients together. Boil for 5 minutes; pour over sliced beets and add 2 Tbsp. butter.

BROCCOLI CASSEROLE

MRS. DAVID (MARVA) BACHMAN

1 head broccoli (cut and cooked)  
1 can cream of mushroom soup  
Dilute soup with 1/2 can water  
Alternate broccoli and soup in casserole. Sprinkle top generously with grated American cheese. On top of cheese, add cracker crumbs which have been saturated in butter. Cover with foil. Bake 30 minutes at 350 degrees.

STUFFED CABBAGE ROLLS

MRS. JAMES (DOROTHY) McCAULEY

1 small head of cabbage      1/2 cup milk  
1 lb. ground beef              1 tsp. salt  
2 tsp. chopped onions  
1 egg beaten

Trim off soiled leaves of cabbage and remove core. Cover with boiling water and let stand 5 minutes or until cabbage leaves are limp. Separate leaves carefully reserving 5 of the largest leaves for the rolls. Combine meat thoroughly with onion, egg, milk and salt. Place 1/5th of meat mixture on each leaf and fold up envelope fashion. Fasten with toothpick. Lay flap down in dutch oven, or saucepan. Add 1/2 cup water and cover rolls with rest of cabbage leaves. Simmer, covered, for 1 hour. Serve with tomato sauce. Serves 5.

HINT: For a quick scrubbing job, use a mylar cleaning pad on new potatoes, carrots, radishes and other vegetables.

CARROTS JULIENNE

MRS. PAUL (OLIVIA) STANGE

6 to 8 large carrots  
 1 large onion (separate into rings)  
 1 Tbsp. lemon juice  
 1/2 tsp. salt  
 1/2 tsp. sugar

Cut carrots in long pieces. Melt 1/2 stick oleo, add lemon juice, salt and sugar. Put layer of carrots in buttered casserole. Then layer of onion rings, until full. Sprinkle melted oleo and lemon juice mixture over layers. Put 2 Tbsp. water on top and bake 1 hour, or until carrots are tender.

CARROTS & CELERY EN CASSEROLE

MRS. DON J. (PHYLLIS HUNT) LEVERS

Cut Chinese style (on the slant) equal amounts of carrots and celery. Put into a casserole; dot with margarine, or butter. Sprinkle on some brown sugar, some monosodium glutamate, salt and pepper to taste. Add 1/2 cup water. Cover tightly and bake 1 to 1/2 hours in a 350° oven.

BREADED CAULIFLOWER

MRS. DONALD FISH

1 medium head of cauliflower  
 3 eggs slightly beaten  
 1 1/2 cups cracker meal  
 Salt and pepper to taste

Wash and cut cauliflower into buds. Dip each into egg and then the cracker meal. Fry in deep fat 400° until golden brown. About 3 minutes depending on size of buds. Serves 8.

BROCCOLI CASSEROLE

MRS. J. W. (CENSIA) MARSTON

2 pkgs. frozen chopped broccoli  
 1 can cream of mushroom soup  
 1/2 pkg. Pepperidge Farm herb dressing  
 1/2 stick oleo, or butter  
 1/2 cup hot water

Cook broccoli as directed on package, until barely tender. Drain, mix with can of soup (undiluted) and place in greased casserole. Melt oleo, or butter, in hot water and mix with dressing; top broccoli

with dressing. Bake in moderate oven (350°) for 30 minutes.  
 ALSO, GOOD WITH GREEN STRING BEANS (CANNED OR FROZEN).

CREAMED CABBAGE

MRS. KENNETH (BETTY) MARKWARDT

3 cups milk  
 1 1/2 qts, finely shredded, or chopped cabbage,  
 (packed)

4 Tbsp flour  
 4 Tbsp. melted butter  
 1 tsp. salt

Heat the milk and cook the cabbage in it for five minutes. Add the blended flour and butter and the salt. Cook for about 5 minutes longer and stir constantly.

STUFFED CABBAGE ROLLS

MRS. MILLARD (ROSIE) MILLIGAN

3/4 lb. ground beef	1/2 cup grated raw onion
1/2 lb. ground pork	1/2 cup raw rice
1 1/2 tsp. salt	1 head cabbage
1/2 tsp. pepper	1 can sauerkraut
Bay leaf	

Remove core from cabbage and place in boiling water for a few minutes to wilt leaves. Combine all ingredients, except sauerkraut. Shape meat and rice mixture into rolls and place, or wrap in a cabbage leaf. Tuck ends in, or fasten with wooden clip. Place sauerkraut in large pan, like a nest and place rolls in it. Cover with a little water, or tomato juice and cook over low heat until cabbage is tender (about 1 1/2 hours).

CORN FRITTERS

JOHN E. BYRNES

2 eggs	1 tsp. salt
1/2 cup milk	1 tsp. melted fat, or
1 cup sifted flour	cooking (salad) oil
1 tsp. baking powder	
1 cup drained, canned whole kernel corn	
(in season, I prefer fresh corn)	

heat fat to 375°. Beat eggs, stir in milk. Sift dry ingredients together and beat in fat and corn. Drop spoonfuls into deep hot fat and fry until

brown. Drain. Serve hot with syrup, or gravy. Makes 12 to 15 small fritters.

### FROZEN CORN

MRS. BEULAH LIVELY

Cut corn from cob and scrape cob (as for table use). Pour boiling water over corn until it comes up through the corn and almost covers it. Boil until it changes from raw to creamy color (about 5 minutes after it begins to boil). Stir continuously scraping bottom of pan all over to keep from sticking. Remove from heat, place in pan of cold water. Stir occasionally, changing water to keep it cold. When completely cold, pack in freezer jars and freeze.

### CORN AND BACON FRITTERS MRS. ED (LILLIAN) FIERCE

1 cup flour                      1/2 cup milk  
1 tsp. baking powder      1 tsp melted shortening  
1 tsp. salt                      6 slices bacon, cooked crisp  
2 eggs, well beaten  
1 can whole kernel corn, drained well.  
Sift flour, baking powder and salt together. Combine eggs, milk and shortening and add to dry ingredients. Mix until blended. Then fold in crumbled bacon bits and corn. Drop by tablespoonfuls into hot deep shortening (375°) and fry 3 to 4 min., or until well browned. Serve while hot. Serves 6.

### BAKED EGGPLANT

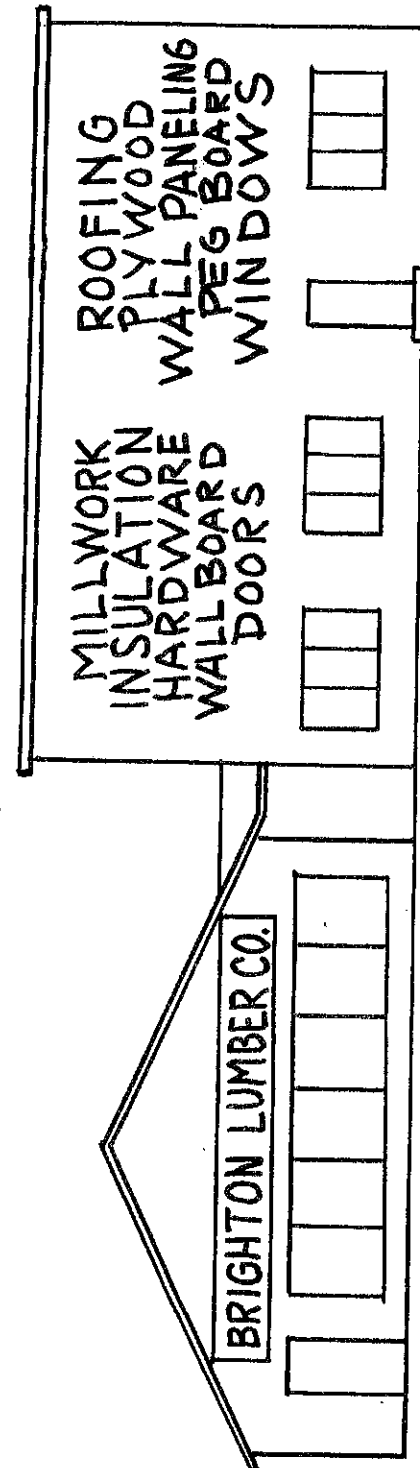
MRS. FRANK E. PATTILLO

1 large eggplant              1/2 cup sliced onion  
1 No. 2 can tomatoes      3 Tbsp. butter  
1/2 cup grated cheese      1/2 tsp. salt  
1 cup bread crumbs  
Pare and slice eggplant into 1/4 in. slices. Place layer in bottom of baking dish. Cover with thinly sliced onion. Dot with butter and season with salt. Continue until dish is filled. Pour tomatoes over all and sprinkle with cheese. Cover with crumbs and bake 45 min. covered. Uncover and brown crumbs. Bake at 325 degrees.

HINT: For a change try putting various herbs in mashed potatoes.

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EGGPLANT ITALIENNE

MRS. DOVIE HUBNER

1 large eggplant  
Cooking oil  
Dash of cayenne  
1 No. 2 can tomatoes  
1 tsp. salt  
1/4 cup grated Parmesan cheese  
Pare eggplant and cut into 2-inch cubes. Saute slowly in oil in iron skillet until lightly browned. Keep stirring so cubes won't burn or stick. Put tomatoes, onion, garlic and seasonings in saucepan and simmer slowly 20 min. Pour sauted eggplant into a buttered casserole. Pour tomato mixture over it and sprinkle top generously with Parmesan cheese. Bake at 350° for 30 minutes.

KRAUT AND FRANK SKILLET

MRS. KAY HANSEN

1/4 to 1/3 cup solid vegetable shortening  
4 1/2 cups finely chopped cooked potatoes  
1 medium onion, finely chopped  
1 lb. frankfurters, sliced 1 inch thick.  
1/2 tsp. salt                      1/8 tsp. pepper  
1/4 cup firmly packed dark brown sugar  
3 1/4 cups drained sauerkraut  
Prepared mustard  
Heat shortening in heavy skillet. Combine potatoes, onion, salt and pepper; add to skillet. Press potato mixture firmly over bottom of skillet. Cook over medium high heat, without stirring until brown crust forms on the bottom, about 10 min. Mix together kraut, frankfurters and sugar. Spread evenly over potatoes and reduce heat. Cover. Cook 10 to 15 minutes, or until kraut is heated through. Run spatula around edge of skillet. Turn out on large plate. Serve with mustard. Serves 4.

-----  
HINT: Bake potatoes in half the usual time. Let them stand in boiling water 15 min. before baking them. When boiling potatoes, put a little bacon grease or cooking oil in the water to eliminate the sticky ring at the top of the pan. It will not affect the taste of the potatoes.

FRENCH FRIED ONION RINGS

MRS. BEULAH LIVELY

1 cup flour  
1 beaten egg  
1/2 tsp. baking powder  
Cut onions into slices 1/4 inch thick. Soak rings in milk, while batter is prepared. Combine flour, milk, egg and salt to make a batter. Drain onion rings and dispose of milk. Coat rings well with batter. Fry a few at a time in deep hot fat (375°).

STUFFED PEPPERS IN TOMATO SAUCE

MRS. ALVIN LUCKER

6 medium peppers  
1 lb. ground beef  
2 Tbsp. drippings  
1 cup soft bread crumbs,  
or 1/2 cup cooked rice  
1 can condensed tomato soup  
Cut a thin slice from stem of each washed pepper and remove seeds. Place peppers in pan; add boiling water, cover and steam for 5 minutes. Drain thoroughly. Brown meat in drippings. Combine with remaining ingredients, using only 1/2 can of soup. Mix well and fill peppers with meat mixture. Place stuffed peppers in a baking pan filled 1/2 inch deep with water. Bake at 350° for 55 minutes. Heat remaining soup and pour over peppers just before serving. Peppers may be frozen after stuffing and baked at a later date.

POTCH

CASS LEIGHTY

An ancient root-crop recipe of England and Northern Europe.

Cut up and boil together potatoes, carrots, turnips, rutabagas, parsnips, balancing for flavor by letting your favorite one of these predominate in quantity. Mash with butter and a little of the broth and mix in about a half-cup shredded Cheddar cheese. Mince a medium-sized onion and mix into the mash. Put the dish into the oven at about 400° for about 5 minutes. Serve hot with anything. Remember this was a food for poor people and still is a dish for the hardy.

SCALLOPED POTATOES

MRS. PAUL (EMMA) EBBLER

1 can condensed cream of mushroom, or celery soup  
 1/2 cup milk 2 Tbsp. butter  
 Dash of pepper 1/2 tsp. salt  
 5 cups sliced cooked potatoes  
 1 Tbsp. minced onion  
 Stir soup well, blend in milk and beat. Add salt, pepper and onion. Arrange a layer of potatoes in a greased 2 qt. casserole. Pour on half the mushroom sauce and repeat layers. Dot with butter, cover and bake in a moderate oven (375°) for 30 minutes.

POTATOES SUPREME

MISS MARY KOLB

6 medium potatoes, cooked (5 cups diced)  
 2 Tbsp. grated onion 1/2 clove garlic, minced  
 1 cup dairy sour cream 1/2 cup shredded American cheese =  
 2 cups dry cottage cheese  
 2 tsp. salt Dash paprika  
 Combine sour cream, cottage cheese, salt, onion and garlic. Gently fold in diced potatoes. Pour into a buttered 1 1/2 qt. casserole. Top with shredded cheese and sprinkle lightly with paprika. Bake in 350° oven for 40-45 minutes or until thoroughly heated and lightly browned on top. Serves 6.  
 NOTE: Creamed cottage cheese may be used in place of dry cottage cheese. Drain in a strainer before combining with other ingredients.

SOUR CREAM POTATO  
CASSEROLEMRS. WM. (MARGUERITE BLODGETT)  
WEISS CALIFORNIA

12 large baking potatoes  
 2 cups sour cream  
 1/2 cup chopped chives or green onion tops  
 Salt & pepper to taste  
 8 oz. grated cheddar cheese  
 1 1/2 cups milk (approximately)  
 1/4 cup butter, or margarine  
 Oven-bake potatoes. When done remove from skins. Add sour cream, chives, salt, pepper, milk and margarine to potatoes and mash with electric mixer.

Then add 1/2 the grated cheese and beat well. Set aside for several hours, or overnight. Put into large casserole dish. Sprinkle with remaining cheese and bake covered in 350° oven about 1 hour.

SCALLOPED POTATOES

MRS. TON BENNETT

Peel 6 medium potatoes (red preferred), sliced thin  
 1/2 small onion, chopped fine  
 3 to 4 Tbsp. flour  
 1 stick oleo, or butter  
 1/2 to 3/4 cup milk Salt and pepper  
 Use a deep 2 qt. casserole, well buttered. Place in a layer of potatoes and onions and dot well with butter, salt and pepper. Sprinkle flour over this and repeat with potatoes, etc. When all ingredients are used up, pour milk over the top. Place bowl on cookie sheet and bake in 375° oven 30 to 40 min. After milk comes to a boil, lower oven to 350° and cover bowl with foil. Finish baking. You may need to add a little more milk just before potatoes are done.

SPANISH RICE

MRS. CHARLES (LEOLA) LITTLE

1/2 cup rice - uncooked  
 1/4 cup butter  
 1/4 cup green pepper, chopped  
 1/4 cup onion, chopped  
 Melt butter and add onion, pepper and rice. Stir in 1 can stewed tomatoes, 1/2 to 1 cup water. Use dash soy sauce, dash garlic salt and salt and pepper. Cover and simmer 30 minutes.

HERBED SPINACH BAKE

MRS. JOHN (MARGARET) SIMPSON

1 10-oz pkg. spinach 2 Tbsp. chopped onion  
 1 cup cooked rice 1 tsp. salt  
 1 cup sharp Cheddar cheese  
 1/2 tsp. Worcestershire sauce  
 2 slightly beaten eggs 1/3 cup milk  
 2 Tbsp. oleo, or butter  
 1/4 tsp. rosemary, or thyme  
 Mix together, pour into 10x6x1 1/2" baking dish. Bake at 350° 20 to 25 min. DELICIOUS.

SPINACH CHEESE CASSEROLE

MRS. LOUISE L. DOWNS

- 1 pkg. frozen spinach  
1 tsp. butter, or oleo  
1 can Cheddar cheese soup

Prepare package frozen spinach as directed on box. Then drain excess water and add the butter and Cheddar cheese soup. (Use the soup full strength; do not dilute) Pour this mixture in a casserole and bake for 30 min. at 325°. This can also be prepared on top of the stove by simmering until you are ready to serve.

SPICY SWEET POTATOES

MRS. CHARLES WILTON

Parboil and slice sweet potatoes  
Mix following ingredients in skillet:

- 1/2 cup light corn syrup  
1/4 cup firmly packed light brown sugar  
1/4 cup butter (or more)  
1/2 cup orange juice  
1/4 tsp. salt  
1/4 tsp. cinnamon  
1/4 tsp. nutmeg

Cook and stir 5 minutes, add potatoes in one layer, if possible. Cover and simmer, basting several times. Cook about 20 minutes, or until soft but keep their shape and look glazed.

SWEET POTATOES WITH ORANGE SAUCE

MRS. ALVIN (JUNE) LUCKER

- 3/4 cup white sugar      2 1/2 Tbsp. cornstarch  
3/4 cup brown sugar      Dash of salt  
3/4 cup orange juice      1/4 cup butter

3 to 4 cups sweet potatoes.

Mix all ingredients except potatoes, cook until thick. Pour over cooked sweet potatoes which have been arranged in a serving casserole. Bake at 350° about 30 minutes.

Why waste celery tops? Cut them up and use to flavor stews, soups, roasts, stuffings.

When making meat balls... always dip your fingers in water before rolling the balls. This prevents stickiness.

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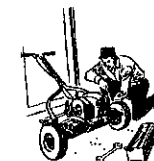
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SWEET-POTATOES -  
APPLESAUCE CASSEROLE

DIANE J. ROTHE, 1969 BETTY  
CROCKER HOMEMAKER OF TOMORROW

3 1/2 cups sweet potatoes, drained  
2 cups applesauce  
1/2 lb. boiled ham, thinly sliced  
Place sweet potatoes in casserole. Pour applesauce over them and place quartered ham slices on top. Bake, uncovered, in a moderate oven (350°) for 30 minutes. Approximately 6 servings.

ESCALLOPED TOMATOES

DIANE J. ROTHE, 1969 BETTY  
CROCKER HOMEMAKER OF TOMORROW

3 1/2 cups tomatoes  
2 cups fresh bread crumbs  
1 1/2 Tbsp. minced onion  
Dash black pepper  
1 tsp. sugar  
2/3 cup grated sharp cheese  
1 cup bread cubes  
1/4 cup butter  
Combine tomatoes with bread crumbs, onion, salt, pepper and sugar. Turn half of mixture into buttered baking dish. Sprinkle with half of grated cheese and add rest of tomato mixture. Top with rest of grated cheese and bread cubes which have been browned in butter. Bake in moderate oven (375°) for 45 minutes.

ESCALLOPED TOMATOES

MRS. ROY (ELNORA) DONELSON

1 No. 2 1/2 can tomatoes  
1 small onion, chopped fine  
1/4 cup butter  
1 1/4 cups dry bread cubes  
1/2 cup brown sugar (Use brown sugar carefully; not too much)  
Saute' onion in butter, using an iron frying pan. Add bread cubes and sugar; cook slowly. Stir in tomatoes and seasonings. Place mixture in buttered shallow pan and make 45 minutes in medium oven.

Don't add sugar to sweeten peas. It's much tastier to cook with a few empty green pods.

RICE CASSEROLE

MRS. A. C. BARTULIS

1 can Campbell consomme soup  
1 can Campbell onion soup  
1 small can mushrooms (pour off 1/2 liquid)  
1 1/2 cups rice (do not use minute rice)  
1 stick oleo or butter  
Mix in casserole, consomme, onion and mushrooms; add rice and stick of butter; do not stir. Bake in 325° oven for one hour covered.

BEAN SOUP

MRS. HELEN C. HANDLING

Cook 2 cups (soaked) beans in 3 qts. of water until soft, with 1 1/2 lb. ham, celery seed, salt and pepper. Remove ham. Grind one medium sized onion and add to the beans and cook until it thickens. Add ham. Garnish with parmesan cheese. Serve.

QUICK SOUP

MRS. CALVIN VONNAHMEN

1 lb. ground beef  
5 cups beef broth  
1/4 cup celery flakes  
2 Tbsp. instant onions  
2 cups diced potatoes  
Brown meat in 4 qt. saucepan. Add remaining ingredients. Cover and cook 30 minutes, or till vegetables are tender.

CORN SOUP

MRS. GEORGE F. WATTS

1 tsp. finely chopped onion  
2 Tbsp. butter  
2 Tbsp. flour  
1 tsp. salt  
1/8 tsp. pepper  
1 small can cream style corn (No. 1 can)  
4 cups milk  
Saute' onion in butter and add flour and seasonings. Cook over low heat till smooth. Stir in corn; bring to boil 1 minute; remove from heat and gradually stir in milk. Heat to serving temperature over low heat, NOTE: Easy to scorch.

CROUTONS: Cut stale bread in cubes and bake in a slow oven stirring occasionally until golden brown.

CREAM OF POTATO SOUP

JOHN E. BYRNES

4 cups slice potatoes, about 4 potatoes  
 1 Tbsp. minced onion  
 3 Tbsp. butter  
 3 Tbsp. flour  
 3 cups milk  
 1/4 cup chopped parsley or water crest, optional

Cook potatoes until tender in 2 cups water with 2 tsp. salt. Put through sieve, or puree in Blender. Saute' onion in butter for a minute, blend in flour, add milk, and stir to a smooth sauce. Add potatoes and their cooking water. Season to taste. Serve hot with a garnish of parsley or water crest.

For variety: Stir in 1 1/2 cups grated sharp cheese shortly before serving. Or: Use equal portions of potatoes and carrots. Or: Add a cup of finely chopped broccoli. Serves 6.

POTATO SOUP

MRS. GEORGE GRABBE

3 potatoes                    1/4 tsp. celery salt  
 1 qt. milk                    2 Tbsp. flour  
 2 Tbsp. butter                1/8 tsp. pepper  
 1 tsp. salt                    1/2 tsp. onion seasoning

Cook potatoes in boiling salted water. When soft, rub through strainer. Scald milk and add to potatoes. Melt butter, add dry ingredients, and stir until well mixed. Stir into boiling soup; cook 1 minute; ready to serve.

HINTS: Those pea pods you ordinarily throw away add flavor to soup.

A little oatmeal adds flavor and richness when used as a thickener for soups. Try it.

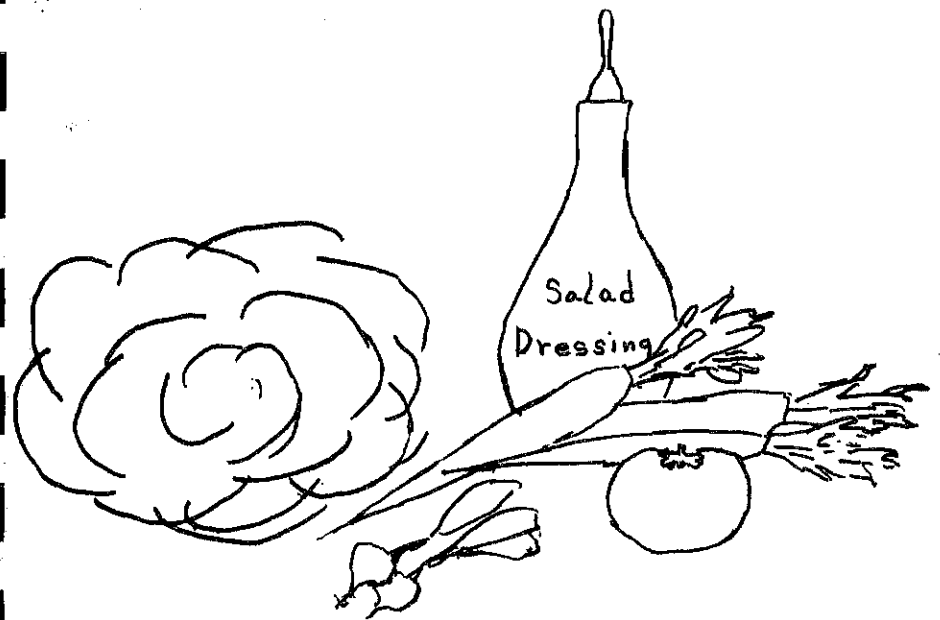
Before opening a can of soup... shake well. This mixes the ingredients within the soup. When you add the water, there won't be any lumps, especially in creamed soups.

\*\*\*\*\*  
 \* MY FAVORITE RECIPES \*  
 \*\*\*\*\*

# SALADS

and

## Salad Dressings



## WEDDING PRESENT SLAW

Following a request made by Martha Bentley Hart, author of the Brighton Centennial Souvenir booklet, we received a letter from Dixie Willson, sister of Meredith Willson, composer of "The Music Man".

Miss Willson sent a recipe received as a wedding gift by her mother, Rosalie Reiniger, who lived in Brighton as a girl and who was married here to J. D. Willson.

We are happy to share this recipe with you. From Miss Willson's letter we quote:

"Mix 1 cup apple cider vinegar with 1 cup granulated sugar. Add salt and pepper to taste. FINELY chop 1/2 cup crisp unpeeled red apple, combine with chopped cabbage and cover with vinegar mixture, adding 6 ice cubes or large sized pieces of ice. Let stand in the refrigerator for about 6 hours.

"Meanwhile whip and salt 1 cup heavy cream, adding 1 teaspoon prepared mustard and 1 teaspoon salad dressing. When ready to serve, squeeze the cabbage mixture, one handful at a time, until it is entirely free of the vinegar juice. Then, just before serving, combine it with the whipped cream mixture - one tablespoon at a time - until it is a nice slaw or salad consistency, but not "sloppy" as if you were to add the cream all at once.

"This recipe was given to my mother, Rosa, by "Sister Thombs" in Brighton, as a wedding present.

Sincerely, DIXIE WILLSON"

SPECIAL NOTE: Just as our cookbook was going to press, we received a note from Meredith Willson saying: "I am delighted to be invited (the rhyme is accidental -- the sentiment is genuine and enthusiastic). This means "The Music Man" is going to be the Grand Marshall at our Parade - August 17, 1969.

ANGEL FOOD SALAD

MRS. WESLEY (HARRIET C.) LUEKING

## MIX:

4 c. grated cabbage                      2 c. diced marshmallows  
1 c. crushed pineapple                  1 c. chopped nuts

DRESSING

## Cook:

3 Tbsp. butter                              2 egg yolks  
3 Tbsp flour                                1/4 c. sugar  
Add juice of 1 lemon and 1 orange and 2 c. whipping cream (whipped)

APPLE SALADMRS. PAUL (VICKIE) HALE  
Memphis, Tenn.

1/2 head lettuce - shredded  
1 red apple - quartered, cored and sliced thin.  
1/2 Bermuda or mild white onion, peeled and sliced thin  
Sprinkle with 1 or 2 tsp. sugar. Toss with Roquefort cheese dressing.

CHERRY SALAD

MRS. MICHAEL (MIRIAM) BROWNSTEIN

2 c. commercial sour cream  
2 Tbsp lemon juice  
1/2 c. sugar  
1/8 tsp. salt  
1 8oz. can crushed pineapple (well drained)  
1 banana (diced)  
4 drops red food coloring  
1/4 c. chopped pecans  
1 c. pitted Bing cherries (well drained)  
Combine all but nuts and cherries. Then fold these in lightly. Freeze in fluted paper cups or mold. Remove from freezer 15 min. before serving.

-----  
It's easy to make lovely tinted cocoanut. Just fill a glass jar half full of shredded cocoanut. Sprinkle in a few drops of diluted coloring and shake

CHRISTMAS SALAD

MRS. M.A. (ESTHER) WILSON

- |                         |                          |
|-------------------------|--------------------------|
| 1 pt. whipping cream    | 1/2 lb. miniature marsh- |
| 1/4 c. sugar            | mallows                  |
| 1 bunch white grapes    | 1 small can maraschino   |
| 1 can white cherries    | cherries                 |
| 1 can drained pineapple | 1/2 c. broken pecans     |
| tidbits                 |                          |

Whip cream, add sugar and rest of ingredients.  
Chill for 24 hours. Good any time of year.

FROZEN WALDORF SALAD

MRS. R. J. GILWORTH

- |                        |                            |
|------------------------|----------------------------|
| 2 eggs well beaten     | 1/2 c. drained pineapple   |
| 1/2 c. pineapple juice | 2 med. sized apples (diced |
| 1/4 c. lemon juice     | and unpeeled)              |
| 1/2 c. sugar           | 1/2 c. nuts                |
| 1/2 c. diced celery    | 1 pkg. Dream Whip          |

Cook first four ingredients until thickened. Cool.  
Stir into the celery, pineapple, apple and nuts  
which have been mixed. Stir well. Fold in whipped  
Dream Whip and freeze. Remove from freezer at  
least 20 min. before serving. This salad can be  
made in advance and stays delicious if kept frozen.

FROZEN FRUIT SALAD

MRS. WALTER CHASE

- |  |
|--|
| 1 6 oz. can lemonade (pink food color) |
| 1 6 oz. can orange juice               |
| 1 6 oz. can water                      |
| 1 c. sugar                             |
| 1 12 oz. bottle 7-Up                   |
| 1 #2 can crushed pineapple             |
| 5 hubed bananas                        |

Thaw lemonade and orange juice completely. Mix in-  
gredients together and freeze in a ring mold. Make  
a hit with the small fry and freeze in paper lined  
muffin tins. Makes about 2 doz.

---  
COMMENT: Gelatin salads are like the little girl  
with a curl - when they are good, they are delicious  
but when they are poorly made, they are very, very  
bad.

FROZEN STRAWBERRY SALAD

MRS. F. N. ORR

- |  |
|--|
| 2 pkg. cream cheese                              |
| 16 marshmallows                                  |
| 1 c. mayonnaise                                  |
| 1 c. heavy whipped cream                         |
| 1 pkg. (16 oz.) frozen strawberries (thaw/drain) |
| 1 c. chopped pecans                              |
| 1 #2 can crushed pineapple (drained)             |
- Put into frozen food compartment until completely  
frozen. Use an 8 in. pyrex dish. Cut out part  
you are going to use 15 min. before serving. Rest  
can be left in freezer to use later.

FRUIT SALAD

MRS. MAYO McAFEE

- |   |
|---|
| 6 c. diced apples (leave peelings on some (color) |
| 2 c. chunk pineapple (cut in fourths)             |
| 1 c. pecans (broken in small bits)                |
| 3 c. diced celery                                 |
| 6 c. Tokay grapes (halved)                        |
| 1 c. marshmallows (cut in small bits)             |
| 1 c. white raisins                                |
- Mix above ingredients lightly. Just before serving  
add two med. bananas, diced; and the following  
dressing:
- |                         |                      |
|-------------------------|----------------------|
| 2 Tbsp. flour           | 1 c. pineapple juice |
| 2 Tbsp. sugar           | 1 c. whipped cream   |
| 2 eggs, slightly beaten |                      |
- Mix flour and sugar, add egg slowly, add pineapple  
juice slowly. Blend well and cook in double boiler,  
stirring constantly until thickened. Cool. Just  
before serving blend in the whipped cream. Blend  
lightly into the fruit mixture. Serve on lettuce.  
Makes 24 servings. This salad is nice served with  
assorted crackers or thin sandwiches of buttered  
cranberry bread or pumpkin bread spread with  
softened cream cheese.

-----  
Happiness is like potato salad, spread it around  
and you will have a picnic.

FRUIT SALAD

MRS. JAMES (NANCY) HALLOWAY

8 med. ripe bananas  
 8 crisp apples  
 1/2 c. chopped walnuts (or diced)  
 1/2 c. chopped pecans (or diced)  
 2 - 3 Tbsp. mayonnaise (or to taste)  
 Slice bananas, dice peeled or unpeeled apples in large bowl. Add nuts and mayonnaise, mix well. Chill for 1 hour in covered dish. Serves 6 - 8. (Apples may be omitted, making one full cup of walnuts) NOTE: THIS RECIPE WAS CREATED BY THE 7TH GRADE HOMEMAKING CLASS OF WHICH MRS. HALLOWAY WAS A MEMBER AND SHE STILL SERVES IT TO HER FAMILY.

HAWAIIAN PARADISE SALAD

MRS. B. SCHEFFEL

1 #2-1/2 can sliced pineapple  
 1/2 lb. grapes or 1 can  
 2/3 lb. marshmallows (quartered)  
 1 c. chopped pecans  
 4 bananas (or more)  
 Drain pineapple and save juice. Cut into small pieces - combine all except bananas and chill.

DRESSING

2 eggs  
 1 c. sugar  
 Juice from pineapple  
 2 Tbsp. butter  
 6 marshmallows  
 1/4 c. flour and enough cold water to make a smooth paste.  
 Beat eggs thoroughly. Add sugar and mix well. Add juice, butter and marshmallows. Place over low heat and stir constantly until hot. Add flour paste gradually and cook until dressing is thick. Chill. Add to other ingredients. Add sliced bananas last - this is good if left overnight with all ingredients but bananas. Add them just before serving.

-----  
 For potato salad: try adding both French dressing and mayonnaise to the potatoes. Pleasant variation.

5-CUP SALAD

MRS. HENRY (LILLIE) WERTS

1 c. small oranges, sliced and diced  
 1 c. pineapple, small and drained  
 1 c. sour cream  
 1 c. small marshmallows  
 1 c. cocoanut  
 1 Tbsp. sugar

Mix all ingredients together. Chill and serve.

6-CUP SALAD

MRS. DELMAR (CHARLOTTE) UNVERZAGT

1 c. each cottage cheese and Smetna  
 1 c. pineapple  
 1 c. fruit cocktail  
 1 c. flaked cocoanut  
 1 c. marshmallows (colored)

Mix together. Chill several hrs. before serving.

FLAVORFUL FRUIT SALAD

MARY KOLB

1 can (1 lb. 4-1/2 oz.) crushed pineapple (reserve 3/4 c. juice)  
 1 Tbsp. butter  
 1 Tbsp. flour  
 2 Tbsp. lemon juice  
 1 Tbsp. sugar  
 1 egg (beaten)  
 1/2 c. miniature marshmallows  
 1 c. dairy sour cream  
 1 c. finely chopped strawberries (sweetened) (frozen may be used)  
 1 c. sliced bananas  
 1/2 c. broken nuts

(1) Stir flour into butter and blend; add juice, cook and stir over medium heat; when thickened cook for an additional two min.; add lemon juice, sugar and salt to mixture. (2) To beaten eggs add small amount of the blended mixture. Then pour this back into the blend and cook for 1 min. without boiling. Remove pan from heat; stir in marshmallows until dissolved. Allow mixture to cool. Fold in sour cream after whipped, and strawberries, bananas, pineapple and nuts. Spoon this mixture into a mold or dish which will hold about 5 cups. Place in freezer - to be removed 20 min. before serving as a salad or dessert.

24 HOUR SALAD

MRS. ROGER WESTFALL

2 c. tokay grapes (seeded and cut lengthwise)  
 2 c. diced pineapple  
 2 c. small marshmallows  
 1/4 c. pecans  
 Add all the above ingredients together in large bowl.

DRESSING

2 egg yolks, well beaten Juice of one lemon  
 1/4 c. whipping cream 2 Tbsp sugar  
 Put all together and cook until thick. Let cool.  
 On high speed, whip 1 c. whipping cream and 1/4 c. sugar. Add to dressing, stir and add to fruit mixture. (Refrigerate for 24 hrs.)

24 HOUR FRUIT SALAD

MRS. ADRIAN F. SMITH

2 c. red cherries (drained)  
 2 c. diced pineapple (drained)  
 2 c. orange sections,  
 2 c. miniature marshmallows  
 1/4 lb. chopped pecans  
 2 eggs  
 2 Tbsp sugar  
 1/4 c. light cream  
 Juice of 1 lemon  
 1 c. whipping cream (whipped)  
 Beat eggs until light - gradually add sugar, light cream and lemon juice. Mix. Cook on slow heat until smooth and thick, stirring constantly. Cool. Fold in whipped cream. Pour over mixture of drained fruit, nuts and marshmallows - mix lightly. Pour into 1 large mold - or individual molds. Place in refrigerator to chill for 24 hrs. (Do not freeze) 10 - 12 servings. Unmold by placing mold in bowl of very hot water. Invert and shake it to release salad.

---  
 When making molded salads, remember the fruits which sink are whole strawberries, grapes, orange sections, canned fruits. Those which float are strawberry halves, fresh peaches or bananas, nuts and of course, never add fresh pineapple.

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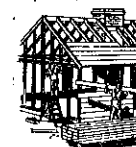
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PINEAPPLE MARSHMALLOW SALADMRS. ELMER (ELMA)  
FRANKFORD

- 1 lb. marshmallows }  
 1 lb. English walnuts } Chopped up  
 1 can crushed pineapple  
 1 c. pineapple juice

DRESSING

- 2 Tbsp. sugar }  
 2 Tbsp. butter }  
 2 eggs } Cook, cool and pour over  
 2 Tbsp. cornstarch } above mixture  
 1 c. pineapple juice)

PEANUT SALAD

MRS. MARVIN (DOROTHY) POWELL

Put through food chopper:

- 2 c. cabbage }  
 1 c. peanuts } 1 c. crackers  
 Mix together well.

DRESSING

- 1/2 c. sweet cream } 2 eggs  
 1-1/2 c. sugar } 1/4 tsp. mustard  
 1/2 c. vinegar } 1/2 tsp. salt  
 Boil all together and pour over the above. Mix thoroughly.

FROZEN CRANBERRY SALAD

MRS. WAYNE WEISS

Grind together 1 lb. raw cranberries  
 2 cups raw apples (peel, if desired)

Add 1 cup sugar  
 1 lb. marshmallows (miniature or cut into fourths)  
 Mix together and let stand 2 hours or overnight.  
 Then whip 2 cups cream and fold in above mixture,  
 adding 1/2 cup chopped nuts. Pour into refrigerator  
 dish to a depth of 1 1/2 inches. Cover with foil  
 and freeze.

-----  
 Do you always make your Waldorf Salad with apples?  
 Try substituting, or adding halves of seeded  
 grapes. Or, small pineapple chunks instead of the  
 celery.

LIME JELLO SALAD

MRS. PAUL (HENRIETTA) WARNER

- 1 3 oz. pk. lime jello  
 1 c. boiling water  
 2 c. miniature marshmallows  
 Stir together thoroughly and let set until cool  
 and syrupy.  
 Add 2 small pkgs. Philadelphia cream cheese, made  
 creamy with one c. pineapple juice.  
 1 Large can crushed pineapple, well drained  
 1 c. chopped nuts  
 1 c. cream, whipped (or 1 pkg. Dream Whip)

PARTY CHEESE RING

MRS. JERRY (LIDA) LONG

- 1 envelope Knox gelatin  
 1 c. cold water  
 1 c. dairy sour cream  
 1/2 c. Miracle Whip  
 2 4-oz. pkgs. Shredded Cracker Barrel sharp  
 natural cheddar cheese  
 2 Tbsp. chopped green pepper  
 2 Tbsp. chopped pimento  
 1 Tbsp. chopped onion  
 1 tsp. Worcestershire sauce  
 1/4 tsp. salt  
 Sprinkle gelatin over cold water in pan. Place  
 over low heat; stir until gelatin dissolves, 3-4  
 minutes. Combine sour cream and Miracle Whip;  
 slowly mix in gelatin mixture until blended. Stir  
 in rest of ingredients. Chill till slightly  
 thickened; mix lightly. Pour into 4-cup ring  
 mold; Chill until firm. Unmold and serve with  
 crackers.

JELLO SALAD

MRS. LEON (JUDI) WATTS

- 1 small pkg. lemon jello  
 1 c. miniature marshmallows  
 2 Tbsp. pineapple  
 2 small pkgs. cream cheese (softened and workable)  
 1 small pkg. Dream Whip

Dissolve lemon jello in one cup boiling water, add 1 c. miniature marshmallows and stir until dissolved or melted. Add cream cheese and mix until creamy. Chill while preparing the Dream Whip. Combine Dream Whip and jello mixture and let set in refrigerator. Arrange mandarin orange sections on above jello and then cover with slightly set mixture of orange jello. May substitute with arrangement of pear sections and lim jello.

GOLDEN GLOW SALAD MRS. CARL (ELIZABETH) SCHEFFEL

1 c. boiling water            1 c. canned pineapple  
1 tsp. vinegar                1 c. pineapple juice  
1 pkg. lemon jello           1 c. grated raw carrots  
1/2 tsp. salt  
Dissolve jello in boiling water; then add juice. When it starts to set, add remaining ingredients and chill.

ORANGE SALAD MRS. JAMES (ROSEMARY) HAYES

2 pkgs. orange jello  
2 c. boiling water  
2 c. cold water  
1 #2 can crushed pineapple  
2 c. miniature marshmallows  
Let this mixture set. Then mix:  
1/2 c. sugar                    2 Tbsp. butter  
1/2 c. pineapple juice       1 beaten egg  
2 Tbsp. flour  
Cook this until thick. Add 1 small pkg. cream cheese (be sure it dissolves). Let this cool and meanwhile whip 1 pkg. Dream Whip. Fold into above mixture - spread on jello. Chill.

-----  
For a fish accompaniment, add lots of chopped fresh dill to sour cream and serve as a dressing for sliced cucumbers.

PINEAPPLE & CRANBERRY SALAD MRS. NORMAN (VIRGINIA) LEE

Soak 3 envelopes unflavored gelatin in 1/2 cup cold water. Boil 1 cup water and 1 cup pineapple juice. Pour over gelatin, stirring until dissolved. Add 1 cup cold orange juice. When mixture is cold, add 1/2 lb. raw cranberries which have been ground through medium cutter of food grinder and 2 cups pineapple cut into small chunks. Make 1 pkg. strawberry jello and add to mixture when cool. Grease mold and spoon in fruit and gelatin mixture. Let set in refrigerator.

PINEAPPLE-LEMON SALAD MRS. CARL (EDNA) COLLINS

1 pkg. lemon jello            2 egg yolks well beaten  
3/4 c. sugar                   1-1/2 c. boiling water  
1 small can crushed pineapple, drained  
Mix jello and sugar. Pour half of boiling water on jello and sugar. Pour other half on well beaten egg yolks. Mix together. Add pineapple. Pour into mold and chill.

ORANGE SHERBERT SALAD MRS. RUSSELL SLAGEL

1 pkg. orange gelatin       1 can mandarin oranges  
1 pt. orange sherbert       (drained)  
1 c. hot water                1 can crushed pineapple  
Mix gelatin with hot water, add sherbert, oranges and crushed pineapple. Place in refrigerator over night. Serve on lettuce leaf.

JELLO SALAD MRS. EARL HANOLD

1 pkg. lemon jello  
1 pkg. strawberry jello  
1/2 lb. marshmallows  
1/2 c. mayonnaise  
1 large pkg. Philadelphia cream cheese  
1 #2 can crushed pineapple  
1/2 pt. cream, whipped

Dissolve lemon jello in 1 cup hot pineapple juice drained from can of crushed pineapple. Put in marshmallows. Cool until it begins to set; then, whip. Add crushed pineapple. Fold in whipped cream. Pour into flat baking dish. Put into refrigerator to set. Dissolve strawberry jello according to directions on pkg. When cool, not set, pour over above mixture and set.

OMARS JELLO SALAD MRS. GUY (TOMALINE) NORTHCUTT

2 pkgs. strawberry jello 1 pt. whipping cream  
1 pkg. lemon jello 2 pkgs. lime jello  
1 can crushed pineapple 1 pkg. orange jello  
2 pkgs. Philadelphia 1 pkg. marshmallows  
cream cheese

Set strawberry jello in bottom of big pan. Let it get solid. Combine lemon and orange jello, let cool and whip, whipping cream. Dice cheese and marshmallows. Combine jello, cream, pineapple, cheese and marshmallows. Pour over set strawberry jello, let set until firm, add cooled lime jello. Let it set and it's ready to serve.

CHRISTMAS SALAD MRS. EARL LAMBERT

Dissolve 1 pkg. raspberry gelatin in 1 cup hot water. Add 1/2 cup cold water. Chill until partially thickened. Fold in 1 small orange cut in chunks, 1/2 cup pineapple chunks, 1 can cranberry sauce (jellied or whole), 1/4 cup chopped walnuts. Chill until firm. Makes 1 qt. (IDEA: Mold in star shape or cone shaped drinking cup to make salad trees).

CHERRY COKE SALAD MRS. EARL LAMBERT

1 - 1 lb. can bing cherries  
1 - 1 lb. 4 oz. can crushed pineapple  
1 - 6 oz. pkg. cherry flavored gelatin  
2 - 6-1/2 oz. bottles Coca-Cola

Drain juice from fruit; add water, if necessary to make 2 cups. Heat juice to boiling. Add gelatin and stir until dissolved. Cool. Add cola and fruit. Pour into 1-1/2 qt. mold. Chill until set. Serve with salad dressing, or cream cheese dressing. Makes 8 servings.

RED RASPBERRY JELLO MRS. TOM GRAHAM

1 pkg. red raspberry jello  
1-1/4 c. boiling water  
1 pkg. frozen red raspberries  
Let above ingredients cook. Then add:  
1/2 c. chopped celery  
1/2 c. chopped nuts  
Let set. Put on top of salad -  
1/2 c. cream, whipped and 1 Tbsp. sugar.

BLARNEY STONE SALAD MRS. HAROLD A. BRUNS

Dissolve 1 pkg. lime jello in 1-1/2 cups boiling water. Add 1 cup crushed pineapple, with juice. Place in pan or half-full molds and allow to cool. Dissolve 1 pkg. lemon jello in 1-1/2 cups boiling water. When cool, add 1/2 pt. whipped cream, and approximately 1/2 lb. mild cream cheese, which has been put through a ricer. When first mixture is set, pour second mixture on top, and let stand in refrigerator until firm. Serve with mayonnaise.

OVERNIGHT SALAD MRS. DAVID HACKETT

1 pkg. lemon pie filling mix  
1/4 c. lemon juice  
1 c. heavy cream, whipped  
1 large can fruit cocktail, drained  
1 - 2 cups miniature marshmallows  
Prepare pudding mix as directed on pkg. You can use whole eggs. Mix in lemon juice. Cool - then add whipped cream, drained fruit and marshmallows. Refrigerate overnight.

JELLO SMETNA SALAD

MRS. CHARLIE YANCEY

1 pt. smetna  
 2 - 3oz. pkgs. strawberry jello  
 2 c. hot water  
 1 tall can crushed pineapple, including juice  
 2 mashed bananas  
 1 10 oz. pkg. frozen strawberries  
 Pour 1/2 jello in 13 x 9 pan. Let firm. Then spread smetna on this and mashed banana and crushed pineapple. Pour the rest of jello over this and top with strawberries and refrigerate.

SPRING DELIGHT SALAD MRS. HARRY (ESTHER) JONES

1 pkg. lime jello set to wobbly stage and whip thoroughly.  
 1/2 pkg. Dream whip. Whip and add to the whipped jello.  
 Add 1 cup drained crushed pineapple  
 1/2 c. cottage cheese  
 Mix well and return to refrigerator to set. Juice of pineapple can be used with jello.

7-UP JELLO

MRS. EDW. (MAY) WELL

Dissolve 1 pkg. lime jello in 1 cup boiling water. When cool, add 1 bottle 7-Up. Dissolve the cheese in pineapple juice - 1 pkg. cream cheese. Add this mixture and pineapple to the jello and 7-Up. Put into refrigerator. Nuts may be added.

FRUIT SOUFFLE SALAD MRS. ROBT. (FLORENCE) DUNN

1 pkg. lime or lemon gelatin  
 1 c. hot water  
 1-1/2 c. cold water  
 1/2 c. mayonnaise  
 2 Tbsp. lemon juice  
 1/4 tsp. salt  
 1 c. diced peeled apples  
 3/4 c. seeded red grapes  
 1/4 c. chopped walnuts

Dissolve gelatin in hot water. Add cold water, mayonnaise, lemon juice and salt. Blend well with beater. Pour into refrigerator tray. Quick-chill in freezing unit (without changing control) 15-20 min. or until firm about 1-inch from edge but soft in center. (While chilling, prepare fruits) Turn mixture into bowl and whip with rotary beater until fluffy. Fold in apples, grapes and walnuts. Pour into 1 qt. mold and chill until firm in refrigerator (not freezing unit) for 30 - 60 min. Unmold. Garnish with grapes, pears, plums. Serves 4 - 6.

STRAWBERRY FRUIT JELLO SALAD MRS. GEO. BOKER

Mix all together:  
 1 tall can crushed pineapple drained  
 1 - 10 oz. pkg. frozen strawberries  
 1 can whole cranberry sauce  
 Add to:  
 3 pkgs. strawberry jello  
 4 c. boiling water  
 Let set until partially set and then add the fruit. Cover with 1 pkg (1 env.) Dream Whip, whipped.

JELLIED VEGETABLE SALADMRS. W. G. HUNT, JR.  
St. Louis, Mo.

1 pkg. lemon jello  
 1 c. boiling water  
 3/4 c. cold water  
 1 Tbsp. minced onion  
 1 Tbsp. chopped pimiento  
 Place jello in one qt. size bowl. Add boiling water and stir until completely dissolved, then pour in cold water and stir well. Add onion, salt and vinegar. Stir until blended. Place in refrigerator and chill until mixture becomes thick and syrupy, about one hour. Fold vegetables into thickened jello. Pour into loaf pan and chill until firm. Unmold on platter and garnish with greens.

1/2 Tbsp. vinegar  
 1/2 c. finely shredded cabbage  
 1/2 c. shredded carrots  
 1/2 c. chopped celery

BLACK CHERRY SALAD

MRS. CHAS WILTON

1 can (#2) dark sweet cherries (drain, save juice)  
 1 small can crushed pineapple (drain, save juice)  
 1/2 c. black walnuts  
 1 pkg. lemon jello  
 1 c. boiling water  
 1/2 c. each of pineapple juice and cherry juice  
 Dissolve jello in hot water, add fruit juice; Let cool. Then add cherries and nuts.

PINEAPPLE UPSIDE DOWN SALAD

MRS. D. BACHMAN

Drain syrup from a 1 lb. 4-1/2 oz. can of pineapple slices and add enough water to make 1-1/2 cups liquid. Bring to a boil and stir into 1 pkg. orange gelatin. Cool until almost syrupy. Arrange pineapple and halved maraschino cherries (in center of pineapple slices with sliced side up) in an 8 in. cake pan and pour on behalf of gelatin. Set aside to rest at room temp. Chill first layer to set. Combine rest of gelatin with 1 cup drained cottage cheese and pour over first layer. Set.

PINEAPPLE CHEESE SALADMRS. GORDON (ELEANOR)  
LAMPERT

1 envelope unflavored gelatin  
 1/2 c. cold water  
 3/4 c. sugar  
 1/2 c. pineapple juice  
 Juice of 1 lemon  
 1 c. crushed pineapple (drained)  
 1 c. grated American cheese  
 1 c. heavy cream, whipped  
 Dissolve gelatin in cold water. Heat sugar and pineapple juice until near boiling point. Mix with gelatin and cool in refrigerator until thick. Fold in pineapple, cheese and whipped cream. Place in molds and allow to set.

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RIBBON SALAD

MRS. WALTER (MARIE) AHLEMEYER

2 - 3 oz. pkgs. lime flavor gelatin  
 5 c. hot water  
 4 c. cold water  
 1 - 3oz. pkg. lemon flavor gelatin  
 1/2 c. miniature marshmallows, cut into pieces  
 1 c. pineapple juice  
 1 - 8oz. pkg. cream cheese  
 1 - 1 lb. 4 oz. can crushed pineapple  
 1 c. heavy cream, whipped  
 1 c. mayonnaise  
 2 - 3 oz. pkgs. cherry flavor gelatin  
 Dissolve lime gelatin in 2 cups hot water. Add 2 cups cold water. Pour into 14 x 10 x 2 inch pan. Chill until partially set. Dissolve lemon gelatin in 1 cup hot water in top of double boiler. Add marshmallows and stir to melt. Remove from heat. Add 1 cup drained pineapple juice and cream cheese. Beat until well blended and stir in pineapple. Cool slightly. Fold in whipped cream and mayonnaise. Chill until thickened. Pour in layer over lime gelatin. Chill until almost set. Dissolve cherry gelatin in 2 cups hot water. Add 2 cups cold water. Chill until syrupy. Pour over pineapple layer. Chill until firm. Makes 24 servings.

YUM YUM SALAD

MRS. GARY (SHARON) WERTS

1 #2 can crushed pineapple, drained.  
 Heat juice and 1/2 cup sugar to boiling.  
 Pour over 1-1/2 pkgs. Knox gelatin which has been soaked in 1/2 cup cold water  
 Add 2 small glasses of pimiento cheese spread and 8 - 10 maraschino cherries cut into pieces. Add pineapple to this mixture and let cool. Fold in 1/2 pt. whipping cream (or 1 pkg. Dream Whip). Put in refrigerator until set.

---  
 HINT: If salad molds are greased with mayonnaise before pouring your salads, they will turn out easily and the mayonnaise gives a little extra flavor.

MRS. HULLINGS CARROT SALADMRS. SHIRLEY HUNT  
HAYCRAFT, Alton

3-1/2 c. shredded carrots  
 1 c. tiny marshmallows 1/2 c. shredded cocoanut  
 1/4 c. pineapple tidbits 1 c. mayonnaise  
 1/4 c. seedless raisins 1 c. whipped cream  
 Peel the carrots. Shred with a coarse shredder into a mixing bowl. Add marshmallows, pineapple, raisins and cocoanut. Toss lightly to mix. Combine the mayonnaise with the carrot mixture. Carefully fold in the whipped cream. Serve in crisp lettuce cups. Garnish top with additional cocoanut if desired. Serves 6 to 8.

CHICKEN SALAD

MRS. ESTELLA BROOKS

2 c. cubed, cold cooked chicken  
 1 c. diced celery Salt and pepper  
 1 Tbsp. lemon juice 1/2 c. mayonnaise  
 Toss together chicken, celery, lemon juice and seasonings. Mix in mayonnaise. Chill thoroughly. Arrange a mound of salad on greens. Garnish with olives, little sweet pickles or salted almonds. Serves 6.

CHICKEN FRUIT SALAD

MRS. ESTELLA BROOKS

Make chicken salad (above) and add 1 cup halved, sweet green grapes.

SECRET SALAD

MRS. MARTIN (ANNETTE) RECH

(Hot potato salad)

5 lbs. potatoes 1/4 tsp. pepper  
 1/4 c. finely diced bacon 2/3 c. vinegar  
 1/4 c. chopped onion 1/3 c. water  
 1 Tbsp. flour 1/2 tsp. celery seed  
 1-1/4 Tbsp. sugar 3 Tbsp. chopped parsley  
 2 tsp. salt

Cook unpeeled potatoes until tender; peel and slice thinly. Fry bacon until crisp, add onion and cook 1 min. Blend in mixture of flour, sugar, salt and pepper; stir in vinegar and water. Cook for 10 min., stirring constantly. Pour sauce over sliced potatoes; add celery seed and chopped parsley. Toss and serve warm.

# POTATO SALAD

MRS. CLETUS RATHGEB

8 med. potatoes - cooked, peeled, sliced  
 1 stalk celery - diced  
 2 hard cooked eggs - sliced  
 1 onion - minced  
 4 slices bacon - diced  
 1/2 c. sugar  
 1-1/2 tsp. salt  
 1/4 tsp. black pepper  
 1/4 tsp. dry mustard  
 1/2 c. cider vinegar  
 1/2 c. water  
 2 eggs - beaten  
 Lightly toss first 4 ingredients together in a large bowl. Fry bacon in heavy skillet until well browned. Stir mixture of next 4 ingredients into the vinegar and water - add to the beaten eggs and mix well. Pour egg mixture into the hot bacon and grease and stir until mixture thickens - about 10 min. Pour over potato mixture and toss lightly to mix thoroughly. Allow to set several hrs. before serving.

# POTATO SALAD

MRS. RANDOLPH (LUCY) KOEHLER

1 c. Miracle Whip salad dressing  
 2 Tbsp. sugar  
 2 Tbsp. vinegar  
 1 Tbsp. mustard  
 Salt and pepper to taste  
 Whip together. Mix with potatoes, two or three boiled eggs, pickles, chopped onions, diced green pepper.

# GERMAN POTATO SALAD

MRS. HAROLD ROBINSON

6 med. sized potatoes (boiled with skins and cooled - peel and dice)  
 Cube 4 slices bacon - brown lightly in skillet with one onion, minced, and 2 Tbsp. flour. Add 1/3 cup cider vinegar, 1 cup water, 1/2 cup sugar. Cool. Boil 3 eggs, hard - add:  
 1 onion minced  
 2 Tbsp. chopped green pepper  
 2 Tbsp. chopped celery  
 Add to potatoes and pour liquid over sliced eggs on top. 1 tsp. salt and 1/8 tsp. pepper.

# BERMUDA SALAD BOWL

MRS. DONALD (ELOWESE)  
 WHITESIDE

1 small head cauliflower  
 1 small head lettuce  
 1/2 large Bermuda onion, thinly sliced  
 1/2 c. sliced stuffed olives  
 2/3 c. French dressing  
 1/2 c. shredded cheese (your favorite)  
 Wash cauliflower thoroughly. Separate into flowerettes and slice thin lengthwise. Break washed lettuce into pieces. Combine with all remaining ingredients and toss together in a salad bowl.

# DEVILED LETTUCE

MRS. E. KAMP

1- 8 oz. cream cheese  
 1/2 c. salad dressing  
 1 can (2-1/2 oz.) deviled ham  
 1 c. chopped celery  
 1/4 c. chopped green pepper  
 2 Tbsp. chopped pimientos  
 1 Tbsp. chopped onion  
 Remove center of a head of lettuce and fill with above - Chill - Serve by cutting into wedges.

---

SUGGESTION: Try a little chopped fresh dill in your cabbage slaw for a different taste treat.

SLAW

MRS. LEO (IVA) BERGFELD

1/2 c. vinegar

1/2 c. water

1 c. sugar

Bring to a boil and cool. Make brine of 2 cups water and 1 Tbsp. salt. Soak at least 1/2 hr:

1 qt. shredded cabbage

1 green pepper, cut fine

1 small pimiento, cut fine

Drain well, Squeeze dry. Combine cooled liquid and well drained cabbage mixture. Add 1 cup celery, cut fine and a pinch of mustard seed.

Will keep for weeks.

CRANBERRY SALAD

MRS. O. CHARLES ISENBURG

1 bag fresh cranberries (1 lb.)

1 10 oz. bag marshmallows

1 #2 can crushed pineapple, drained

1 c. whipped cream

3/4 c. sugar

Add chopped nuts if desired

Grind cranberries and marshmallows together. Mix in other ingredients. Pour into mold and let stand in refrigerator overnight. Unmold and garnish with greens. Makes 8 servings.

GREEN PEPPER & CHEESE SALAD MRS. ADELENE WOOLSEY

Cut tops from sweet green pepper and scrape seeds and veins from inside. Wash, pack firmly with cream cheese. Slice across peppers in one-eighth inch slices. Arrange on lettuce leaves and serve with French, boiled or mayonnaise dressing. Nuts and stuffed olives may be added to cheese.

To prevent eggs from cracking when they are boiled allow them to stand a few minutes in very warm water.

3 BEAN SALAD

MRS. HORACE ROSWELL

1 can green beans, drained

1 can yellow wax beans, drained

1 can kidney beans, drained

1 onion cut in half and sliced

1 bell pepper cut in half and sliced

Place all ingredients in salad bowl. Mix with dressing made of:

1/2 c. sugar

1/2 c. salad oil

1/2 c. vinegar

1 tsp. salt

Chill in refrigerator 2 - 3 hours tossing lightly several times. Drain off marinade before serving.

TANGY VEGETABLE SALAD

MRS. WILLARD RODGERS

2 pkgs. (10 oz.) Birds Eye Corn &amp; Peas with Tomatoes

2 pkgs. (3 oz.) jello lemon gelatin

2 tsp. salt

2 vegetable bouillon cubes

2 c. boiling water

2 Tbsp. vinegar

1/8 tsp. oregano leaves

1 c. diced celery

1 Tbsp. finely chopped onion

Cook vegetables as directed on pkg, omitting butter and increasing water to 6 Tbsp. Drain, measuring liquid; add cold water to liquid to make 1 cup. Chill vegetables. Dissolve gelatin, salt and bouillon in boiling water. Add measured liquid, vinegar and oregano. Chill until thick; fold in vegetables, celery, and onion. Pour into 1-1/2 qt. mold. Chill until firm. Makes 5 - 3/4c. or ten servings.

SPINACH SALAD

MRS. JACK HALL

Prepare and combine:

1/2 c. celery (cut fine)

1/2 c. onion (cut fine)

3 eggs (boiled and chopped)

3/4 c. cheddar cheese (chopped fine)

1 qt. Spinach, raw (cut for salad)

Add dressing:

1/2 tsp. salt  
1/2 tsp. hot pepper sauce  
1 tsp. vinegar  
1/2 c. mayonnaise  
2 Tbsp horseradish

SAUERKRAUT SALAD

MRS. HARRY (ANITA) OERTEL

1 can sauerkraut - drained  
1 small jar pimientos  
1 small onion  
1 medium green pepper  
1/2 c. celery  
1-1/2 c. sugar

Mix all ingredients in a bowl, cover and let stand overnight in refrigerator.

CAROUSEL SALAD BOWL

MRS. LELAND OERTEL

1 7 oz. pkg. Creamettes, uncooked  
2 Tbsp. salad oil  
2 Tbsp. vinegar  
1 Tbsp. minced onion  
1/2 tsp. salt  
1/4 tsp. pepper  
1 c. cheddar cheese diced  
1/2 c. mayonnaise or salad dressing  
1 17 oz. can green peas drained  
1 c. diced, cooked ham  
1 c. diced celery

Cook Creamettes according to pkg. directions; do not chill. While still hot, drizzle with oil and vinegar. Add onions, seasonings and cheese; toss well. Gently mix in remaining ingredients. Chill thoroughly. Serve on salad greens. 6 - 8 servings.

THOUSAND ISLAND DRESSING

MRS. ALBERT (FRANCES L.) OERTEL

Mix:

1 c. salad dressing  
1/2 c. chili sauce  
1/3 c. drained pickle relish  
Dash salt

Add:

2 coarsely chopped hard cooked eggs - and if you like, little finely chopped onion. I do not usually add the chopped eggs unless plan on using the dressing up real soon, for the eggs will not keep too well.

MAYONNAISE SALAD DRESSING

MRS. BRUCE (ELDA) FENTON

1/2 c. vinegar  
1/2 c. water  
1/3 c. sugar  
1 beaten egg  
pinch of salt  
1 level tsp. prepared mustard  
1 Tbsp. flour

Keep stirring while cooking together quickly. Store in a jar - if too thick, may be thinned with milk for use. A little vinegar from sweet pickles add to the flavor.

ROQUEFORT CHEESE DRESSING

MRS. FRANK HOAGLAND

1 c. cottage cheese )  
3 oz. Roquefort cheese ) Blend in Mixer

To this mixture slowly add:

1 c. cultured or Bulgarian buttermilk  
1 qt. mayonnaise (Do not substitute)  
1/4 tsp. garlic powder

Makes approximately 2 qts. Bleu cheese may be substituted. Refrigerated, this will keep indefinitely.

HOME MADE MAYONNAISE

MRS. JAMES C. WATSON

1 c. sugar  
1 heaping Tbsp flour  
1 tsp. salt  
Pepper  
1 c. vinegar  
2 beaten eggs  
1 tsp. mustard  
1 pt. mayonnaise  
Mix sugar, flour, salt, pepper, eggs and mustard in top of double boiler, add vinegar and cook until thick. Mix with mayonnaise and chill.

FRENCH DRESSING

MRS. VERNON MATLACK

1 can tomato soup  
 3/4 c. sugar  
 1/2 c. vinegar  
 1/4 c. salad oil  
 1 Tbsp worcestershire sauce  
 3 Tbsp. onion, grated  
 1 tsp. ea. salt, paprika and dry mustard  
 Mix and store in jar in refrigerator until used.

FRENCH DRESSING

MRS. ROGER HUNTER

1/2 c. salad oil  
 1 can tomato soup  
 2 c. sugar  
 1/2 c. vinegar  
 1 small sliced onion  
 Combine and shake well.

DRESSING FOR FRUIT

MRS. MARVIN (DOROTHY) POWELL

1/2 c. sugar                      1 c. pineapple juice  
 2 Tbsp. flour                    2 Tbsp. butter  
 2 eggs  
 Mix and cook until thick. Cool. Fold in 1 pkg.  
 Dream Whip, whipped.

MRS. ROSS' SALAD DRESSING

MRS. GEO. McNEAR

2 eggs, slightly beaten  
 1 c. sugar  
 2/3 c. vinegar  
 Let come to rolling boil - cool - Serve over cut  
 up cabbage, onion and celery mixed with 2 Tbsp.  
 bacon grease, salt and pepper.

-----  
 Clean your candles with a cloth dampened in  
 alcohol.

VELVET SALAD DRESSING

MRS. WM. STROHBECK

Mix together 1/2 c. sugar, 2 Tbsp. flour, 1 egg  
 (well beaten), 4 Tbsp. vinegar, 1 tsp. prepared  
 mustard, 1 tsp. salt, 1 c. cold water.  
 Cook in top of double boiled until thick. Remove  
 from fire and beat in 3 Tbsp. butter.

BOILED SALAD DRESSING

MRS. VERNON MATLACK

(Delicious on Potato Salad)

2 eggs                                      2 tsp. sugar  
 1/2 c. vinegar                            2 Tbsp. butter  
 1/2 c. water                               Salt and pepper  
 1 Tbsp cornstarch

Mix cornstarch and enough water to mix, beat in  
 2 whole eggs, add vinegar and water and sugar.  
 Cook over med. heat, stirring till it thickens -  
 add butter and salt and pepper to taste.

WHITE HOUSE DRESSING

MRS. OLIVER (RUTH) ISENBERG

(For Green Salads)

1/2 c. white sugar  
 1 c. vinegar  
 1 c. vegetable oil  
 Stir until sugar dissolves  
 Grind:  
 1 green pepper  
 1 small can pimiento  
 1 small onion

Add

3 tsp. prepared mustard  
 3 tsp. worcestershire sauce  
 3 tsp. salt

Use blender if possible. Makes 1 qt. Let stand  
 at least 3 hours. Will keep for days in the re-  
 frigerator.

DRESSING FOR BANANAS MRS. MARVIN (DOROTHY) POWELL

1 c. sugar  
 1/3 c. vinegar (with a little water)  
 Cook together a few minutes and cool. Beat two egg yolks and add to cooked syrup. Cook long enough to thicken. Cool and pour over bananas that have been quartered. Sprinkle ground peanuts over the top.

ORANGE DRESSING

DEBBIE KASTEN

2 Tbsp. sugar	1 c. orange juice
1 Tbsp. flour	1/4 c. lemon juice
1/2 tsp. dry mustard	1 egg, slightly beaten
1/2 tsp. salt	2 Tbsp. butter
1/4 tsp. paprika	

Combine sugar, flour and seasonings, well. Add juice slowly, stirring until smooth. Cook over hot water or low heat until thick. Stir small amount into egg; then add to remaining sauce and blend. Cook one or two minutes longer, stirring well. Add butter, beat. Yields 1-1/4 cups. Use on fruit salads or use to thin cottage cheese as fruit dressing.

SALAD DRESSING

MRS. ROBERT WENSEL

1 c. sugar	1 small pimiento
1 c. vinegar	1 large green pepper
1 c. oil	3 small onions
3 tsp. salt	
1 tsp. worcestershire sauce	

Grind together the pimiento, pepper and onions. Let set for a few hours before using.

FRENCH DRESSING

MRS. LEROY SCHMOELLER

1 c. sugar	1 c. catsup
1 c. vinegar	Salt and pepper
1 c. salad oil	Garlic salt

Whip or shake well. Serve cold. Sweetener may be used instead of sugar. Store in refrigerator.

ROSSLYN DRESSING

MRS. ESTHER BLODGETT GROVE

1 c. salad oil  
 1/2 c. tomato catsup  
 1/2 c. vinegar  
 1/2 c. sugar  
 1 tsp. salt  
 juice of 1 lemon  
 2 Tbsp. onion juice (grate and squeeze through cloth to get juice)  
 A good dressing for avocado, orange, grapefruit and apple salads.

HONEY FRENCH DRESSING

MRS. JAMES WATSON

1 c. oil  
 1/2 c. honey  
 1/2 tsp. salt  
 1/3 c. chili sauce  
 1/2 c. cider vinegar  
 1/2 c. onion (finely chopped)  
 1 Tbsp. worcestershire sauce  
 Combine all ingredients in a jar with a tight fitting cover. Shake vigorously. Chill.

OIL & VINEGAR HEALTH DRESSINGMRS. WM. (MARJORIE)  
DUNCAN, Piasa

2/3 c. salad oil  
 1/3 c. vinegar  
 1 Tbsp. lemon juice  
 3 Tbsp sugar  
 3/4 tsp. salt  
 Put in jar and shake well.

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 A little soda added to cream will keep it from curdling when poured over fruit.

CRISP VEGETABLE DIP

MRS. CLETUS RATHGEB

- 1 tsp. garlic salt (or 1/2 tsp. powdered garlic)
- 1 tsp. curry powder
- 1 tsp. tarragon vinegar
- 1 tsp. horseradish
- 1 c. mayonnaise
- 1 tsp. grated onion

Blend completely and let ripen for several hours. Surround with chilled crisp vegetables such as green pepper slices, carrot strips, celery strips and cauliflower flowerettes.

SALAD DRESSING

MRS. BYRON (ETHEL) TOWSE

- 1 c. commercial sour cream
- 2 Tbsp lemon juice
- 1 Tbsp. sugar
- 1 tsp. seasoned salt
- 1/2 tsp. plain salt
- 1/2 tsp. dry mustard

1 Tbsp mayonnaise salad dressing

Whip the mixture with rotary beater until it holds its shape. Chill. Good on slaw or fruit salad.

VARIATIONS FOR COLE SLAW DRESSINGS:

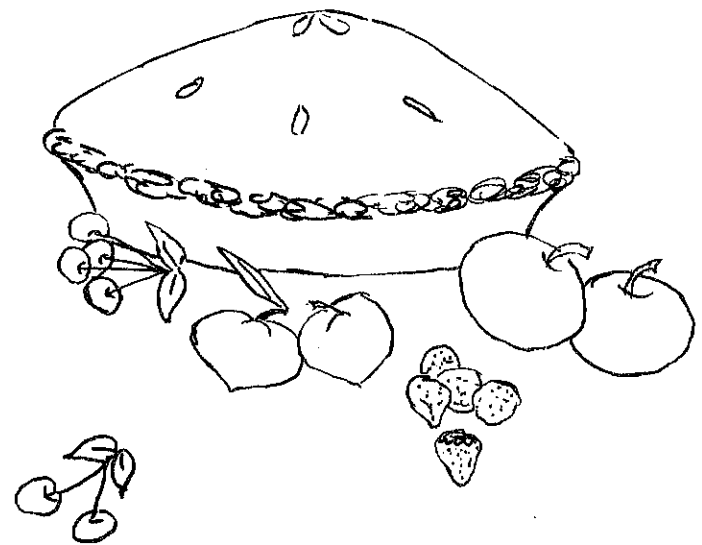
- |                         |               |
|-------------------------|---------------|
| 1/2 cup evaporated milk | 1/2 cup sugar |
| 1/3 cup vinegar         | 1/2 tsp. salt |
- Dissolve sugar and salt in vinegar. Stir until sugar is dissolved. Beat in milk until mixture thickens. Pour over shredded cabbage using fork to blend dressing.

- |                 |               |
|-----------------|---------------|
| 3 Tbsp. water   | 1/2 cup sugar |
| 1/2 cup vinegar | 1/2 tsp. salt |
- Mix as above

- |                    |               |
|--------------------|---------------|
| 1/2 cup sour cream | 1/2 cup sugar |
| 1/3 cup vinegar    | 1/2 tsp. salt |
- Use same mixing method

\*\*\*\*\*  
 \* MY FAVORITE RECIPES \*  
 \*\*\*\*\*

# PIES



XX

We may live without poetry, music and art,

We may live without conscience, and live  
without heart.

We may live without friends, we may live  
without books,

But civilized man cannot live without  
cooks.

We may live without books, what is know-  
ledge but grieving?

We may live without hope, what is hope  
but deceiving?

We may live without love -- what is passion  
but pining?

But where is the man that can live without  
dining?

Owen Merideth's Lucille

XX

# MOCK APPLE PIE

MRS. KENNETH (EVELYN) LAWSON

1 stack pack Ritz  
Crackers

2 cups water

2 cups sugar

Pastry for 2 crust pie

2 tsp. cream of tartar

2 Tbsp. lemon juice

Butter or oleo

Cinnamon

Line pie pan with bottom crust. Break Ritz crackers into pie shell. Combine water, sugar and cream of tartar in saucepan; boil gently for 15 minutes. Add lemon juice. Cool. Pour syrup over crackers, dot with oleo and sprinkle with cinnamon. Cover with top crust, trim and flute edges. Cut slits in top crust. Bake at 425° 30 to 35 minutes. Serve warm or cold.

# CRAZY CRUST PIE

MRS. ROBERT WHITAKER

1 cup all-purpose flour

3/4 cup water

2 Tbsp. sugar

2/3 cup solid vegetable

1 tsp. baking powder

shortening

1/2 tsp. salt

1 egg

Filling: 1 can (1 lb. 5 oz.) apple or cherry pie filling; sweeten if necessary; in apple pie, add 1/2 tsp. apple pie spice or cinnamon.

In small mixing bowl, combine flour, sugar, baking powder, salt, water, shortening, and egg. Blend well at lowest speed of electric mixer. Beat 2 min. at medium speed. Spread batter in 9" or 10" deep dish pie pan. Carefully spoon filling into center of batter. Do not stir. Bake at 425° for 40-45 min. until crust is golden brown. Be sure apples are sweetened or add brown sugar for good flavor.

# TOPPING FOR APPLE PIE

MRS. A. I. (EDITH) SHERMAN

First make a single crust apple pie, according to your favorite recipe. Then for a delicious topping combine:

3/4 cup flour

1/3 cup softened butter

1/3 cup nutmeats

1/3 cup brown sugar

Sprinkle evenly over the top of the pie and bake as usual.

-----  
This is reasonable - a person who can laugh at himself will always be amused.

CINNAMON CANDY APPLE PIE MRS. RONALD (MARILIN) CLARK

1/3 cup corn syrup      1/2 cup brown sugar, firmly  
 2 Tbsp. water      2 Tbsp. flour      packed  
 3 Tbsp. butter  
 3 Tbsp. red cinnamon candies  
 1 can (1 lb. 4 oz.) pie sliced apples, well drained  
 Pastry for 2 crust pie  
 Heat syrup, candies, water and butter over medium heat, stirring constantly, just until candies are melted; cool. Roll half of pastry 1 1/2" larger than 9" pie pan. Ease into pie pan. Blend sugar and flour. Reserving 1/3 cup cinnamon syrup, stir in remaining syrup and apple slices. For top crust, roll remaining pastry 2" larger than pie pan (reserve pastry scraps). Cut out leaf shapes in a circle about 3" from center. Pour apple mixture into pastry-lined pan. Fit top crust over filling; seal and flute. Bake 15 minutes. Remove from oven; drizzle reserved cinnamon syrup in cutouts in crust and over top of pie. Cover edge of pie with 3" strip aluminum foil to prevent excessive browning. Bake 25 min. in 425° oven. If desired cut leaf shapes from pastry scraps. Mix 1/2 tsp. green food color and few drops water; brush over leaf shapes. Bake about 4 min. When pie is cool, place leaf cutouts on pie in a circle to resemble a wreath.

PAPER BAG APPLE PIE MRS. ALFRED (MARIE) WATSON

Prepare and set aside: One 9" unbaked pie shell.  
 Pare and slice into large bowl and set aside:

4 large cooking apples (4 to 5 cups)

Combine and mix well:

1/2 cup sugar      1/2 tsp. cinnamon

2 Tbsp. flour

Sprinkle mixture over apples. Toss lightly and spoon into prepared shell.

Combine the following:

1/2 cup sugar      1/2 cup regular flour

Mix above well and add: 1/2 cup butter or margarine  
 Cut in with pastry blender until mixture looks like coarse cornmeal. Sprinkle evenly over pie. Slide pie into a large heavy brown paper bag. Fold over and over twice and fasten with staple or clips. Place on a baking sheet. Bake at 425° for one hour. Remove from oven. Split bag open. Cool on wire rack.

BOB & ANDY PIE

MRS. EARL DOWNS

1 cup sugar      3 Tbsp. flour  
 1/2 cup butter      1 tsp. cinnamon  
 3 egg yolks (beaten)      1/2 tsp. cloves  
 Cream sugar and butter; add egg yolks; add rest of ingredients and mix all together.  
 Beat 3 egg whites stiff and add 3 cups of milk. Add to above mixture and bake in slow oven.

MILK CHOCOLATE PIE

MRS. WALTER (EMMA) MILLER

2 Tbsp. cocoa      3 egg yolks (save whites for  
 1 cup sugar      meringue)  
 2 Tbsp. flour      1 1/2 cups milk (canned milk  
 1/8 tsp. salt      is richer)  
 1 Tbsp. butter      1 tsp. vanilla  
 Use top of a double boiler. Mix flour, sugar, cocoa and salt together. Add the egg yolks and enough milk to make a smooth paste. Then add remainder of the milk. Place pan over boiling water and cook until mixture thickens. Remove from heat and add the butter and flavoring. Pour thick chocolate mixture into a baked pie shell. Whip the egg whites in the usual way for the meringue. Pour meringue onto pie and brown slightly.

CHOCOLATE MARVEL PIE

MRS. AUGUST (MARY) OBERLANDER

1 6 oz. package semi-      3 Tbsp. milk  
   sweet chocolate bits      4 eggs, separated  
 2 Tbsp. sugar      1 tsp. vanilla  
 1 9" baked pie shell  
 Melt chocolate bits with sugar and milk over hot water, stirring constantly. Cool. Beat in egg yolks one at a time. Stir in vanilla. Beat egg whites until stiff. Fold into chocolate mixture. Pour into baked pie shell. Refrigerate several hours or overnight. If desired, garnish with whipped cream or Cool Whip.

-----  
 Keep those portions of meringue pie unbroken by cutting with a knife dipped in cold water.

COCOANUT CUSTARD PIE

MRS. HARLAN MEACHAM

Line a greased pie plate with pastry. Crimp edges and chill.

Beat: 3 eggs  
Add: 1/2 cup sugar  
1/2 tsp. salt  
1/2 tsp. vanilla

Add: 2 cups milk  
1 tsp. butter

Mix well. Fill pan. Sprinkle with cocoanut and bake 35-40 minutes in 425° oven.

CHARLOTTE RUSSE PIE

MRS. VICTOR E. WALDEN

1 Tbsp. Knox Gelatine (1 env.)  
1 cup milk  
4 egg yolks  
4 egg whites, stiffly beaten  
1 pt. whipping cream, whipped

1 cup sugar  
2 tsps. vanilla  
1/4 tsp. salt

Makes 2 pies

Method: Put milk in small pan and sprinkle gelatine over it. Put egg yolks in small bowl and mix sugar, vanilla, and salt with them. Pour this into milk and gelatine and cook over low heat, stirring constantly until it boils. Cool. Pour this over stiffly beaten egg whites and stir. Add whipped cream and stir in. Pour into graham cracker crusts. Sprinkle balance of graham crackers on filling and chill.

GRAHAM CRACKER CRUST

MRS. VICTOR E. WALDEN

3 cups graham cracker crumbs  
1 cup butter or margarine (1/2 lb.)  
2/3 cup powdered sugar

Let butter or margarine soften first. Mix all together. Press well in pie pans. Save a little to sprinkle over top. Chill before filling. Makes 2 crusts.

EGGNOG PIEMRS. BLANCHE PAUL &  
MISS BERTHA MAXEINER

4 egg yolks, slightly beaten  
1/2 cup sugar  
1/2 tsp. salt  
4 egg whites, stiffly beaten  
1/2 cup sugar  
1 tsp. grated nutmeg

1/2 cup hot water  
1/4 cup cold water  
1 Tbsp. Knox gelatin  
2 tsp. rum or rum  
flavoring  
1 9" baked pie shell

Cook first four ingredients over boiling water, stirring constantly, until mixture coats a spoon. Soak gelatin in cold water five minutes. Pour custard over gelatin mixture, blend well and cool. When mixture starts to congeal, fold in stiffly beaten egg whites, blended with sugar, nutmeg and rum. Pour mixture into pie shell and chill until firm. Spread with layer of whipped cream and sprinkle with nutmeg before serving.

EGGNOG PIE

MRS. WESLEY (MYRTLE) GRAUL

Heat 1 1/4 cup milk in double boiler, add 1/8 tsp. nutmeg. Beat together 3 egg yolks, 1/2 cup sugar and 1/8 tsp. salt. Stir into milk and cook like custard. Soak 1 Tbsp. gelatin in 1/4 cup cold water. Add to hot custard. Cool. Add 1/2 cup shredded cocoanut and 1 tsp. vanilla. Fold in 3 stiffly beaten egg whites and put into baked pie crust. Chill. Before serving, top with whipped cream.

GLOP

MRS. IRA ALBERT

20 two-inch Graham crackers  
1/4 cup powdered sugar  
1 stick butter

Mix to form a crust and put in 13x9x2" baking pan.

FILLING

1 8 oz. pkg. cream cheese  
1 small can crushed pineapple  
1/2 cup small marshmallows  
1 tsp. vanilla  
1 cup powdered sugar

Beat this altogether. Meanwhile prepare 1 envelope of Dream Whip. Fold into the filling and put in the crust. Spread top with peach or cherry pie filling. Chill.

GOOSEBERRY PIE

MRS. RUTH HERMES

2 cups raw gooseberries  
2 cups sugar  
1/2 cup water

Bring to boil with pinch of soda. After berries are done, thicken with 2 Tbsp. cornstarch and 3 egg yolks beaten together. Put in baked pie shell and cover with meringue made with 3 egg whites.

LEMON FLUFF PIE

MRS. W. R. DONELSON

## CRUST

1 1/3 cups quick rolled oats, uncooked  
 1/2 cup firmly packed brown sugar  
 1/4 cup butter or margarine, melted

Combine all ingredients; mix thoroughly. Press firmly on bottom and sides of 9" pie pan. Set 8" pie pan inside to hold crumbs in place. Bake at 375° about 8 minutes. Remove inside pie plate; cool.

## FILLING

1 env. unflavored gelatin      Grated peel of 1 lemon  
 1/3 cup cold water              1/3 cup lemon juice  
 4 eggs separated                1/8 tsp. salt

2/3 cup sugar, divided

Soften gelatin in cold water. Beat egg yolks slightly; combine with 1/3 cup of sugar, lemon peel and lemon juice in top of double boiler. Cook over hot water, stirring constantly, until thickened. Stir in softened gelatin. Beat egg whites and salt until soft peaks form. Add remaining 1/3 cup sugar, 1 Tbsp. at a time, beating well after each addition. Beat until stiff and glossy; fold into gelatin mixture. Pour into crust; chill thoroughly. Let stand at room temperature about 10 minutes before cutting.

OATMEAL PIE

MRS. HILDA SCHMIDT

2/3 cup oleo, melted

2/3 cup sugar

2/3 cups oatmeal

2/3 cup green label Karo syrup      2 eggs, beaten

Mix altogether and put into unbaked pie crust. Bake 45 minutes in 350° oven.

PEANUT BUTTER PIE

MRS. RALPH (WILMA) HAYCRAFT

1 baked pastry shell

1/2 cup peanut butter

1 cup powdered sugar

1 pkg. vanilla pudding

3 egg whites for meringue

Prepare pastry shell. Combine peanut butter and powdered sugar; blend until crumbly. Line pie shell with half of mix. Prepare pudding mix and place on top of peanut mix. Make meringue, spread over pudding. Sprinkle remaining butter mix over top. Bake at 400° till brown.

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## HARRISON'S EGGS

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HARRISON'S EGG FARMERY

PECAN PIE

MRS. GRACE POLSTER

3 eggs (beaten light)      Pinch of salt  
 2/3 cup sugar              1/3 cup melted butter  
 1 cup dark syrup          1 cup pecans  
 Bake for 15 minutes at 400° in unbaked pie shell.  
 Then 30-35 minutes at 350°.

PUMPKIN CHIFFON PIE

MRS. HERBERT R. MANNING

Blend together:              3 beaten egg yolks  
 2 cups pumpkin              3/4 cup sugar  
 1 cup milk                    1 tsp. cinnamon  
 1/2 tsp. salt                  1/4 tsp. nutmeg  
 1/2 tsp. ginger  
 Fold in 3 beaten egg whites. Turn into 9" unbaked  
 pie shell. Bake in hot oven, 450° for 10 minutes.  
 Turn over to 325° and continue to bake 45-50 minutes.

SQUASH PIE

MRS. RALPH (WILMA) HAYCRAFT

1 cup sugar                  1 1/2 cups strained squash  
 1 tsp. ginger                2 eggs  
 1 tsp. cinnamon            1 1/2 cups milk  
 1/2 tsp. salt                1/4 tsp. nutmeg  
 Mix until there are no lumps, the sugar, ginger,  
 cinnamon and salt. Add the squash and mix well. Beat  
 eggs until light and add. Now add the milk. Pour  
 into an unbaked pastry shell. Sprinkle 1/4 tsp. nut-  
 meg over top. Bake at 400° for 10 minutes then  
 reduce heat to 350° and bake until done.

SOUR CREAM RAISIN PIE

MRS. REID CROWDER

1 cup sour cream              2 Tbsp. flour  
 1/2 cup raisins or currants   1/2 tsp. cinnamon  
 1 cup sugar                  1/4 tsp. cloves (if  
 3 egg yolks                    desired)  
 Mix dry ingredients. Add to remaining ingredients  
 and mix. Cook well over low heat until it thickens.  
 Two Tbsp. cider vinegar may be added to filling if  
 desired. It really cuts down the sweetness and I like  
 it best. Put into baked crust and cover with  
 meringue, spreading lightly so it is sealed to the  
 edge of crust to prevent shrinking. For the meringue  
 use: 2 tbsp. sugar for each egg white, using the  
 3 egg whites. Brown in 425° oven.

RAISIN CREAM PIE

MRS. STUART GRAHAM

3/4 cup raisins              1 1/2 cup milk  
 1/2 cup sugar                3 egg yolks, slightly beaten  
 3 Tbsp. flour                1 Tbsp. butter  
 1 Tbsp. cornstarch          1 tsp. vanilla  
 1/4 tsp. salt  
 Pour boiling water over raisins and let stand while  
 cooking the mixture. Combine sugar, flour, cornstarch  
 and salt in top of double boiler. Mix with wooden  
 spoon. Blend in milk gradually. Add egg yolks and  
 butter. Place over rapidly boiling water so pan is  
 touching water. Cook until thick and smooth, about  
 7 minutes, stirring constantly. Remove from heat.  
 Add vanilla and raisins. Stir until smooth and blended.  
 Pour hot filling into baked pie shell. Cool. Spread  
 meringue over lukewarm filling. Bake in slow oven  
 until browned.

RHUBARB SPONGE PIE

MRS. HERBERT R. MANNING

2 egg yolks                    2 egg whites, stiffly  
 1 cup sugar                    beaten  
 2 Tbsp. melted butter        1 tsp. lemon juice  
 2 Tbsp. flour                 2 cups fresh rhubarb  
 1 cup milk                     diced  
 1 9" unbaked pie shell  
 Beat egg yolks in a bowl, add flour and melted butter.  
 Stir in milk slowly, add sugar and lemon juice. Mix  
 well. Stir in beaten egg whites. Arrange rhubarb in  
 bottom of unbaked pie shell. Pour mixture over  
 rhubarb. Bake in 450° oven for 10 minutes. Reduce  
 heat to 350° and bake 30 minutes longer or until  
 inserted knife comes out clean.

STRAWBERRY PIE

MRS. LUCILLE "MONTAGUE" THIEBEN

Fill baked pie shell with fresh berries; set aside.  
 Mix together:  
     1 1/2 cups sugar              1/2 cup butter  
     1 1/2 cups water              Dash salt  
     2 Tbsp. corn starch  
 Boil until clear; then add 6 oz. package strawberry  
 jello. Pour over the filled pie shell and chill.

STRAWBERRY PIE

MRS. GARY HANLON

1 8" graham cracker crust    1 3 oz. pkg. cream cheese  
 1 cup whipped cream        1 qt. strawberries  
 1/4 cup sugar                1 small pkg. nuts  
 Whip cream cheese and sugar together until fluffy.  
 Add whipped cream and mix thoroughly. Add nuts  
 and put into pie shell. Top with strawberries  
 and chill thoroughly. Also, good topped with  
 raspberries.

\* BIG BOY STRAWBERRY PIE

MRS. DAN SUHLING

3 Tbsp. cornstarch            1/2 tsp. red food  
    coloring  
 2 Tbsp. white corn syrup    2 Tbsp. strawberry Jello,  
 1 cup sugar     dry  
 1 cup water     1 qt. chilled strawberries  
 1 baked pie shell     1 pt. whipped cream  
 Combine first four ingredients. Cook until clear.  
 Add coloring and jello and cool. Place berries in  
 pie crust and pour mixture over them. You can  
 mix all together and put in crust. Chill 2 hours  
 and serve with whipped cream topping.

PIE CRUST

JOHN E. BYRNES

(I'm old-fashioned so always use this recipe taken  
 from my mother's cookbook, published before 1900 by  
 the "Ladies of the Presbyterian Church, Alton, Ill.")

3 cups flour     1 tsp. Royal baking  
 1 cup lard     powder  
 1 Tbsp. sugar     1/2 cup water  
 Salt. (I usually use a little more baking  
 powder and a little more sugar. Have never had  
 tough pie crust.)

NEVER-FAIL PIE CRUST

MRS. DENNIS WHIPPLE

2 cups flour     1/4 cup milk  
 1/2 cup liquid shortening    1 tsp. salt  
 Mix with fork in mixing bowl until completely mixed.  
 Divide in half and roll out between wax paper.  
 Makes 2 large pie crusts.

OIL PIE CRUST

MRS. HAROLD WOOFF

1 1/2 cups flour  
 1 1/2 tsp. sugar  
 1 tsp. salt

Mix together in pie pan  
 Combine 1/2 cup Mazola oil and 2 Tbsp. milk in  
 measuring cup. Whip with fork. Pour all at once  
 in center of flour mixture. Mix with fork. Press  
 evenly with fingers to line bottom and sides of  
 pan. Fill as desired. Bake as required for filling  
 used. For baked shell, prick entire crust. Bake  
 in hot oven (425°).

PIE CRUST MADE WITH LIQUID SHORTENING

MRS. ROY DAVIS

Enough for 2-crust pie  
 1 3/4 cup unsifted flour     1/2 cup oil  
 1 tsp. salt     4 Tbsp. cold water  
 Mix flour and salt, blend in oil. Sprinkle with  
 all of water. Gather into ball. If too dry,  
 add 1 Tbsp. oil. Roll out between sheets of oiled  
 paper.

NEVER-FAIL PIE CRUST

MRS. JOHN VONNAHMEN

1 egg     1 cup cold lard  
 1 tsp. vinegar     3 cups flour  
 5 Tbsp. water     1 tsp. salt  
 Blend egg with vinegar and water. Thoroughly cut  
 lard into flour and salt. Toss with spoon, adding  
 liquid mixture gradually. Knead lightly until  
 blended. Roll out and bake. Yield - 2 9"  
 crusts.

SUGGESTIONS: Flour can be substituted for corn-  
 starch, as a thickening ingredient. Use twice  
 as much.

Get more juice out of lemons - quickly heat them  
 in hot water for a few minutes. Good for oranges,  
 also.

ELECTRIC MIXER PASTRY MRS. RONALD (MARILIN) CLARK

2 cups flour

2/3 cup, plus 2 Tbsp. shortening

1 tsp. salt

Put in large bowl of mixer and mix at low speed one minute, scraping bowl constantly. Add 4 or 5 Tbsp. cold water and mix until all flour is moistened and dough begins to gather on beaters. Press into ball. Divide in half and roll out the two crusts.

GRAHAM CRUST

MISS EILEEN KULENKAMP

1 1/2 cups graham cracker crumbs

1/2 cup sugar

1/4 cup melted butter

Combine and press in pie pan. Good for most single crust pies.

GREEN TOMATO MINCEMEAT PIE

MRS. RUSSELL (ZELMA) TUCKER

Make mincemeat as per recipe on Page 275.

Fill pastry-lined pie pan with mincemeat. For a 9-inch pan use about 3 1/2 cups; or for an 8-inch pan about 3 1/2 cups. Dot the filling with 1 Tbsp. butter. Cover with top crust. Bake 30 to 40 min. at 425° or until nicely browned. Serve warm.

-----  
You are getting old when you forget to exercise your body and are afraid to exercise your mind.

-----  
Why not go out on a limb, isn't that where the fruit is?

-----  
Wind yarn around a few moth balls if it will be some time before you use it.

-----  
Save that foil insulated bag that ice cream comes in. It's great to put rolls in for warming in the oven.

# DESSERT

and

## Sauces



## SPICE CHART FOR DESSERTS

- APPLE PIE: Add cinnamon to crust.
- BAKED APPLES: Core and fill center with cinnamon and brown sugar.
- CHERRY PIE: Add dash of mace or nutmeg.
- CHOCOLATE CAKE: To one pkg. chocolate-cake mix, add 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1/4 tsp. cloves.
- CHOCOLATE PUDDING: Add dash of cinnamon or mace.
- GRAPEFRUIT: Sprinkle halves with ginger and coconut. Chill to serve.
- MOLASSES COOKIES: Add pumpkin pie spice to dry ingredients.
- PEACH PIE: Shake of cinnamon picks up the flavor.
- PEARS: Dot fresh or canned pears with butter, sprinkle with sugar, cinnamon. Broil.
- PINEAPPLE: Top slices with cream cheese, add shake of cinnamon. Broil.
- RICE PUDDING: Season with apple pie spice. Serve with stirred custard sauce.
- SUGAR COOKIES: Stir anise seed into dry ingredients
- SPICE CAKE: To one package spice cake mix, add 2 tablespoons instant coffee.
- YELLOW CAKE MIX: To 1 pkg. yellow cake mix add 1/2 tsp. nutmeg, and 1/4 tsp. allspice.

BAKED ALASKA

MRS. OSCAR (HELEN) HERMES

Dessert of mystery and beauty:

1. Trim layer of sponge cake or layer cake 1 inch larger on all sides than a lengthwise half of a half gallon of ice cream in a rectangular carton. Place cake on a wooden cutting board.
2. After making meringue, place half of a half gallon of ice cream on cake. Strip of foil under cake will help slide dessert onto plate.
3. Meringue, gradually add 2/3 cup sugar to 5 stiff-beaten egg whites; beat till meringue forms peaks. Spread over ice cream; cake, seal carefully to edges of cake.
4. Sprinkle top with granulated sugar for snowy effect. Bake in very hot oven (450°) until golden brown, about 5 minutes. To serve, slide from board to plate or leave on board. Garnish plate with whole berries. Slice your dessert at the table - in front of your guests. It will fascinate them. Makes 6 servings.

APPLE CRISP

MRS. JERI A. COPLEY

- |                          |                                  |
|--------------------------|----------------------------------|
| 4 c. apples              | 1 tsp. baking powder             |
| 1/2 c. light brown sugar | 1/2 tsp. salt                    |
| 2 Tbsp. lemon juice      | 1 egg beaten                     |
| 1 c. flour               | 1/3 c. butter, melted and cooled |
| 3/4 c. sugar             | 1/2 tsp. cinnamon                |

Mix first 3 ingredients and arrange in shallow baking dish about 10"x6"x2". Mix next 4 ingredients. Add egg and mix until crumbly. Sprinkle on mixture in dish. Drizzle with butter and sprinkle with cinnamon. Bake in moderate oven (350°) about 35 min. Serve warm - 6 servings.

-----

Sounds silly, but it works: Stale, soft chunks of bread, rubbed over wallpaper in even, vertical strokes erase the soiled spots - even very visible fingerprints.

APPLE CRISP

MRS. HARRY (BERNICE) FARMER

Place in buttered baking dish 4 c. sliced apples. Sprinkle with 1 tsp. cinnamon and 1/4 c. water and 1 tsp. salt; Rub together 3/4 c. sifted flour, 1 c. sugar 1/3 c. butter. Drop mixture over apples. Bake at 350° for 40 min. Serve warm either plain or with cream.

APPLE CRISP

MRS. IRA (MABEL) ALBERT

4 apples  
1/2 tsp. lemon juice  
1 - 11 oz. can of Mandarin oranges  
1/2 tsp. nutmeg  
1/2 c. granulated sugar  
2 Tbsp. flour

Put apples and oranges and lemon juice in mixing bowl. Sift flour, sugar, and nutmeg together well. Then sift it over the fruit in bowl, blend well and pour into a well-buttered low baking dish and cover with crumb topping.

CRUMB TOPPING

1/2 c. brown sugar	1/2 c. sifted flour
1/2 c. butter	1/2 c. coconut

FOOL PROOF FRESH APPLE PIE

MRS. HARRY GORIN

Mix:	Sift:
1-1/2 c. vegetable oil	3 c. flour
3 eggs	1 tsp. soda
2 c. granulated sugar	2 tsp. cinnamon
1 tsp. vanilla	1/2 tsp. salt

Add dry ingredients. Mix in 3 cups fresh diced apples, add 1 cup chopped black walnuts or pecans. Bake in preheated oven at 325° in a tube pan, for 1-1/2 hrs. You will need a large mixing bowl for mixing.

-----

Cocoa can be substituted for chocolate. Use 3 level Tbsp. of cocoa and 1 extra Tbsp. butter for each square of chocolate.

APPLE PUDDING

MRS. CARL BOCK

Beat together - 2 eggs and 1-1/4 c. sugar  
Add - 1 c. flour, 2 tsp. baking powder, 1/4 tsp. salt  
Fold in - 2 c. diced apples and 1 c. nuts chopped  
Pour into greased pan 12"x9"x2". Bake at 350° for 35 to 40 min. Serve warm with whipped cream.

APPLE WEDGE A La MODE

MRS. CHARLES JACKSON

9 in. round cake pan      Preheat oven 350°  
Sift together:  
1-1/2 c. flour      1 tsp. baking powder  
1/4 c. sugar      1/2 tsp. salt  
Combine 1/2 c. (1 stick) butter, melted and 2 Tbsp. water. Add to dry ingredients and blend thoroughly. (Mix will appear dry). With fingers press on bottom and 3/4 way on sides of pan. Place 4 c. sliced apples in large bowl. Mix 1/4 c. brown sugar, 1 Tbsp. flour, 1/2 tsp. cinnamon, sprinkle over apples and toss well. Turn apples into crust. Sprinkle with 2 Tbsp. water and 2 tsp. lemon juice. Cover with foil and bake 45 min. Remove foil and continue to bake 15 min. or until apples are tender. Serve warm topped with ice cream.

BANANA DATE CAKE DESSERTMRS. WARREN (BERNICE)  
STROHBECK

1/2 c. fat	2 c. flour
1-1/2 c. sugar	1/4 tsp. salt
2 eggs	1 tsp. soda
1 c. mashed bananas	1/2 tsp. baking powder
1/2 c. sour milk	1/2 c. chopped dates
1 tsp. vanilla	1/2 c. broken nut meats

Cream the fat and sugar. Add eggs and beat 1 min. Add rest of ingredients. Pour into shallow pan fitted with waxed paper. Bake 30 min. in moderate oven. Cool and serve in squares topped with whipped cream.

-----

Thimble too large? Insert a harrow strip of adhesive inside.

BANANA TART DESSERT

MRS. DELMAR (CHARLOTTE)

UNVERZAGT

3/4 c. egg whites (6)      1/2 tsp. vanilla  
 1/4 tsp. cream tartar      1/2 tsp. almond extract  
 3/4 c. white sugar      1 c. chopped pecans  
 3/4 c. brown sugar      22 sugar honey graham  
                                  cracker rolled fine

TOPPING

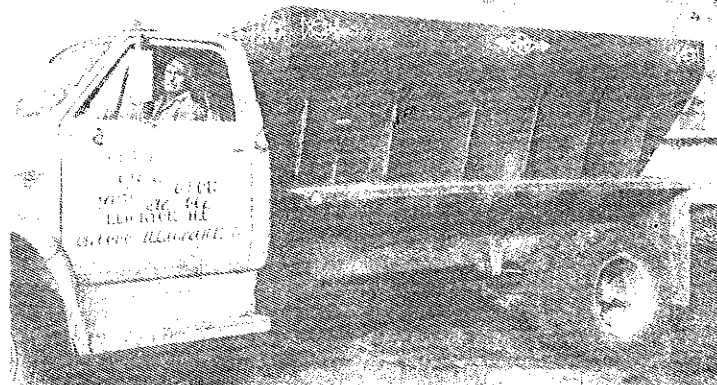
5 bananas sliced      1/2 c. chopped pecans  
 1 pt. whipping cream      3 Tbsp. powder sugar  
 A few Maraschino cherries  
 Beat egg whites with cream tartar until stiff peaks.  
 Combine white and brown sugar and add slowly to egg  
 whites. Add flavoring. Mix graham crackers and  
 pecans. Fold into egg whites mixture, pour batter  
 into well greased 9-1/2 x 13 oblong pan. Bake 30  
 min. at 300°. Let cool. Slice bananas on top and  
 cover with cream whipped with powdered sugar and  
 cherries. Sprinkle with nuts. Refrigerate after  
 it is put together.

BREAD AND BUTTER PUDDING

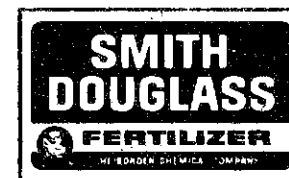
MRS. WM. (MINNIE) BURK

8 thin slices white bread  
 Butter  
 2/3 c. golden seedless raisins  
 4 eggs  
 1/4 c. sugar  
 1 qt. milk  
 Grated nutmeg or ground cinnamon  
 Preheat oven to 350°. Grease 13 x 9-1/2 x 2 baking  
 dish. Butter bread on one side. Cut bread into tri-  
 angles and lay neatly in the baking dish, butter  
 side up. Sprinkle raisins over bread. Beat eggs  
 with sugar, add milk and stir until smooth. Pour  
 mixture over bread and let stand for 30 min. Bake  
 at 350° until custard is set approximately 45 min.  
 to 1 hour. Sprinkle with nutmeg or cinnamon. Serve  
 with cream if desired.

-----  
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MONTERREY BREAD PUDDING MRS. LOIS BAUER DEATHERAGE

6 slices bread toasted 1 c. applesauce  
 1/2 c. dark or light syrup 1 c. broken pecan nuts  
 1 tsp. cinnamon  
 Lay bread in buttered baking dish, pour syrup over bread, then applesauce and cinnamon. Scatter nuts over, then pour over all the following, 2 eggs, 1/2 c. sugar, 2 c. milk which has been mixed in blender. Bake in pan as large as the bread slices laid side by side for 25 min. at 375°. Serve with cream.

CARAMEL DUMPLINGS MRS. MERRILL (HELEN) HALL

Wood River, Illinois

1-1/4 c. sifted flour 1-1/2 tsp. baking powder  
 1/8 tsp. salt 1/3 c. milk  
 1/3 c. sugar 1/2 tsp. vanilla  
 Combine first 4 ingredients. Cut in 2 Tbsp. shortening. Add milk to which vanilla has been added. Drop by Tbsp. into hot syrup and cook over low heat for 20 min. in covered pan without removing cover. Serve at once.

SYRUP

2 Tbsp. shortening 1-1/2 c. boiling water  
 1/8 tsp. salt 1-1/2 c. brown sugar  
 Combine in 1-1/2 or 2 qt. sauce pan with fitted cover. Boil gently 5 min. before dropping in dumplings. A very good and easy dessert.

CHERRY CAKE

MRS. WM. (JANE) RICHARDSON

1 can cherries (drained) 1 tsp. baking soda  
 1 c. flour 1 c. sugar  
 3/4 c. chopped nuts 1 egg  
 1 tsp. salt.  
 Mix dry ingredients with beaten egg, add nuts and cherries. Bake at 350° for 35 min. 8" square pan.

SAUCE

1 c. brown sugar 1 Tbsp. butter  
 1 Tbsp. flour 1 c. boiling cherry juice  
 Cook till thickens, serve warm over cake

RAW RHUBARB CAKE

ALVIN LUCKER

1/2 c. shortening 1 tsp. soda  
 1-1/2 c. brown sugar 1 tsp. cinnamon  
 1 c. white sugar Pinch of salt  
 1 egg 1 tsp. vanilla  
 2 c. flour 4 c. raw rhubarb cut  
 1 c. sour milk fine

TOPPING

1/2 c. white sugar 1/2 c. nut meats  
 1 tsp. cinnamon

Cream sugar and shortening; add egg. Combine soda and sour milk, alternately add milk-soda mixture and dry ingredients to creamed mixture. Stir in raw rhubarb and vanilla. Mix topping ingredients and sprinkle on cake. Bake in 9" x 13" greased pan in 350° oven for 1-1/2 hours or until cake comes away from side of pan.

FRESH RHUBARB CRISP

MRS. JOHN (MARGARET) SIMPSON

Topping:

1 c. sifted flour 1 c. brown sugar firmly  
 1/2 c. raw rolled oats packed  
 1/2 c. butter or oleo  
 melted

Filling:

4 c. rhubarb in 1/2 in. pieces  
 1 c. granulated sugar 1/2 tsp. cinnamon  
 1/4 c. flour 1/2 c. water  
 Preheat oven to 375°. Mix topping with fork until you have a crumbly even mixture. Put filling in lightly greased baking dish and sprinkle topping evenly over it. Bake uncovered for 35 min. or until well done. Serve warm.

RHUBARB PUDDING

MRS. EUGENE (MARGARET) ORBAN

2 c. rhubarb cut in pieces  
 1/2 c. sugar  
 4 Tbsp. melted butter  
 2 Tbsp. flour

Mix sugar and flour and stir into rhubarb. Put melted butter in bottom of square cake pan. Pour rhubarb mixture over this. Then make the following batter:

1-1/2 c. flour	1/3 c. butter
2 tsp. baking powder	1/3 c. sugar
1 egg	1/4 tsp. salt
1/2 c. milk	

Sift dry ingredients together. Mix liquid ingredients and add to the dry ingredients. Mix well. Pour over the rhubarb and bake at 350° for 35 min. Cool and turn out upside down. Serve with:

#### BUTTER SAUCE

1/2 c. butter	2 Tbsp. flour
4 Tbsp. sugar	1 c. water
1 tsp. vanilla	Pinch salt

Melt butter, add sugar and flour. Add water and boil for 3 min. Add vanilla and serve hot.

#### RICE DELIGHT

MRS. GEO. GRABBE

Boil 1 cup rice in salted water until tender, blanch in cold water, add 1 #2 can of crushed pineapple drained, 1/2 c. sugar, mix together, fold in 2 c. Dream Whip and top with maraschino cherries and coconut.

#### GLORIFIED RICE DESSERT

MRS. FRANKLIN GRAHAM

2/3 c. Minute Rice	12 marshmallows quartered
1/2 tsp. salt	3/4 c. drained crushed pineapple
2/3 c. boiling water	1 med. banana diced
Pineapple juice plus water to make 1/2 c.	
6 maraschino cherries diced	1 Tbsp. sugar

1 c. whipping cream  
Add rice and salt to boiling water in saucepan. Mix to moisten rice. Cover, remove from heat, and let stand 5 min. Then add remaining ingredients except cream and sugar. Chill. Before serving, combine cream and sugar. Whip. Fold whipped cream into prepared rice. Makes 8 to 10 servings.

#### CHEERY CHERRY CRUNCH

MRS. JOE DANIEL

1/2 c. butter or oleo	2 cans (1 lb. 5 oz) cherry pie filling
1 pkg. yellow cake mix	1/2 c. chopped walnuts

Cut butter into dry cake mix until mixture resembles coarse cornmeal. Reserve 1 c. mixture. Put remaining mixture lightly into greased oblong pan (13 x 9 x 2) building up 1/2 inch edge. Spread pie filling over cake mixture to within 1/2 inch of pan edge. Mix walnuts and the reserved cake mixture. Sprinkle over top. Serve warm with whipped cream or ice cream.

#### CHERRY DELITE

MRS. BILL GHERE

Crush 20 graham crackers, add 1/4 c. powdered sugar. Mix with 1 stick oleo (melted). Pat into glass pan. Cream 1 pkg (8 oz) cream cheese, 1 c. powdered sugar, 1 t sp. vanilla. Drain 1 can of pineapple (crushed). Add 1/2 to 1 cup small marshmallows. 1 pkg. Dream Whip (mix as directed). Add to creamed mixture. Pour over crust, then pour 1 can cherry pie filling over this mixture. Chill.

#### CHEESE DELIGHT

MRS. TONY MAYERHOFER, SR.

2 c. hot water	1 #2 can pineapple (save juice)
2 pkgs. orange gelatin	1 #2 can apricots (save juice)
1 tsp. lemon juice	
1 c. small marshmallows	

Dissolve orange gelatin in hot water and add 1 tsp. lemon juice, add 1 c. mixed juices. When partly set add fruits and marshmallows, pour into 8 x 12 mold. Chill and prepare the following:

1 egg	2 Tbsp. oleo
1/2 c. sugar	1 tsp. lemon juice
3 Tbsp. flour	1 c. whipping cream (whipped)
1 c. mixed juices	1 c. cheddar cheese (grated)

Mix egg, sugar, flour and juice, stir over low heat until it thickens, then add butter or oleo and lemon juice, whipped cream and fold in. Pour over gelatin, add grated cheese over top. Let set in refrigerator several hrs. Cut in squares to serve with a marachino cherry in center of each square,

#### CHERRY PUDDING

MRS. HUBERT (DOROTHY) EYERS

1 large can crushed pineapple  
2 pkgs. cherry jello  
1 c. sugar  
6 eggs

Nuts

Make a custard of the egg yolks and 1/2 c. sugar. Cook in double boiler till it thickens. Drain the juice from the pineapple and add enough water to make 3 cups. Heat to boiling and pour over the jello and stir till all is dissolved. Then add the hot custard to the jello and set aside to cool till jello starts to thicken. Beat egg whites stiff and add the other 1/2 c. sugar. Then add pineapple, nuts and egg whites to jello and mix well. Line a buttered pan with Vanilla Wafers or Graham Cracker crumbs and pour jello mixture over this and put more crumbs on top. Chill 12 hours or overnight.

#### TOASTED COCOANUT SUPREME

MRS. HARRIS (LUCILLE M.)  
CARR

Prepare 1 box Jello vanilla pudding mix, cooking it, and when done, cool it. Whip one box whipping cream with sugar and vanilla added and fold in cooled pudding mix. Top with toasted cocoanut and chill before serving.

-----  
TIME SAVER: Whip half a cup of heavy cream and add a couple of Tbsp. sugar and a little vanilla; heap into small paper cups and freeze. When cream is firm, drop the cup into a plastic bag and seal air tight. You can keep the cream in the freezer for a month. It's great to have on hand for a dessert topper.

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SAUCY CHERRY TORTEMRS. ROBT. (ELIZABETH)  
SCHALLENBERG

2 eggs beaten  
1-1/2 c. sugar  
1-1/2 c. sifted flour  
1 tsp. soda  
1/4 tsp. salt  
1 tsp. cinnamon

1 #2 can sour pitted  
cherries drained (save  
juice)  
1 c. chopped nuts  
2 Tbsp. melted butter

Combine eggs and sugar, sift together dry ingredients and add. Then add cherries, nuts and butter. Pour into greased 11" x 7" x 1-1/2" pan and bake 40 min. at 350°. Serve with cherry sauce and ice cream.

SAUCE

Mix 1/2 c. sugar and 1-1/2 Tbsp. cornstarch slowly add cherry juice and enough water to make 1 cup. Cook until thick, stirring constantly.

CHOCOLATE FUDGE PUDDINGMRS. GUY (TOMALINE)  
NORTHCUTT

1/2 lb. butter  
2 c. sugar  
3 c. flour  
1/4 c. cocoa  
1 tsp. salt

1/4 lb. walnuts  
1-1/2 tsp. vanilla  
1-1/4 c. milk  
1-1/2 Tbsp. baking powder

Cream butter and sugar, add vanilla, cocoa. Sift flour, salt, baking powder. Add all of flour then all of milk. Mix slowly, add nuts pour into pan. Sprinkle topping over and do not stir.

TOPPING

2/3 tsp. salt  
1 c. brown sugar  
1-1/2 c. white sugar

2 c. boiling water  
2 c. cocoa

Mix all dry ingredients. Sprinkle over pudding. Pour boiling water over. Do not stir. Bake at 350° about 1 hour.

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Windows will require less elbow grease if you moisten a rag with some glycerine and use it on those dirty panes. They will stay clean longer too.

-----

If you want to find out if your bathroom scale is telling the truth, test its accuracy with a 10 lb. bag of sugar.

COBBLER

MRS. LUCILLE "MONTAGUE" THIEBEN

Cream 1/2 c. sugar and 2 Tbsp. shortening; then add 1 egg, 1 c. flour, 1 tsp. baking powder, 1/4 tsp. salt, 1/2 c. milk. Blend well. Use any kind of canned fruit desired. Drain fruit and add enough water to make 1-1/2 cups liquid. Add 2 Tbsp. cornstarch and 1/2 c. sugar. Cook until thick. Pour batter in greased 8 x 8 x 2 in. pan. Place fruit over batter and pour the cooked sauce over all. Bake 40 min. at 350°.

DATE PUDDING

MISS CARRIE CAMP

2 c. light brown sugar  
1 lb. chopped dates  
1 c. nut meats

4 Tbsp. minute tapioca  
2 c. hot water

Bake in medium oven 1 hour stirring often. Add more water as needed. Serve with whipped cream.

EGG CUSTARD

MRS. ELBA EBBLER

6 large eggs  
3/4 c. sugar  
1 c. Milnot milk  
1-1/2 c. whole milk

1 tsp. vanilla  
Nutmeg to sprinkle on top  
if desired

Beat eggs well, add sugar and cream. Add Milnot and cream again, then add whole milk and vanilla, stirring in well. Fill 8 custard cups and place cups in pan with about 3/4" water in bottom. Bake in slow oven 325° for one hour or until thickens. When toothpick or silver knife come out clean custards are done. Start testing in hour.

FLOATING ISLAND

MARGARET FOSTER

Soft custard  
1 pt. milk (heated)  
4 egg yolks  
4 Tbsp. sugar

1/15 tsp. salt  
1/2 tsp. vanilla

Beat egg yolks sufficiently to mix them thoroughly. Add sugar, salt and milk slowly. Cook in double boiler over water that is boiling. Stir constantly until custard thickens. Strain and flavor.

#### MERINGUE

4 egg whites                      1/4 c. powdered sugar  
Beat egg whites very light, add powdered sugar and continue beating. Drop large spoonfuls on cold custard.

#### FRUIT COCKTAIL PUDDING

MRS. WALTER CHASE

1 c. sugar                      1/2 tsp. salt  
1 egg                            1/2 tsp. soda  
1 c. flour                      1 tsp. vanilla  
1 #2 can fruit cocktail drained  
Beat egg, sugar together. Add flour, salt, soda, vanilla, and fruit cocktail. Put in greased 9 x 9 pan. Mix brown sugar and nuts and sprinkle over top. Bake at 350° for 45 min. Serve with whipped cream or ice cream.

#### TOPPING

1/2 c. brown sugar                      1/2 c. nuts

#### GRAHAM CRACKER PUDDING

MRS. ROBERT WENZEL

20 graham crackers                      1 c. cocoanut  
1 c. sugar                            1 c. milk  
2 tsp. baking powder.                      2 eggs - separated  
Combine all ingredients. Beat egg whites and fold into combined ingredients. Bake in buttered dish, at 350° for 30 min.

#### SAUCE

1 c. sugar                      2 tsp. flour  
2 tsp. butter                      1/2 tsp. vanilla  
little water  
Heat over low flame till of desired consistency.

For exotic flavor and fragrance, mix a little grated orange rind with your tea.

#### FRUIT ICE

MRS. ROBERT O. GOSS

3 ripe bananas                      1/3 c. pineapple juice  
Juice of 3 oranges and                      3 c. water  
3 lemons                            pinch of salt  
2 c. sugar

Bring to boil the fruit juices and water and sugar. Remove from heat. Add bananas that have been rubbed through a sieve. Freeze stirring occasionally. Makes a smooth ice.

#### GRAHAM CRACKER ROLL

MRS. BESS TURNER

1/2 lb. graham crackers                      1/2 lb. dates  
1/2 lb. walnut meats                      1/2 lb. small marshmallows  
Crush crackers. Chop nuts and dates fine. Knead ingredients together. Add enough cream to hold together. It should be firm. Chill - slice 1/2 inch thick. Serve with whipped cream.

#### HIMMEL FUTTER (Heavenly Food) MRS. FRED SCHEFFEL

1 c. sugar                            1/2 lb. chopped dates  
2 eggs beaten                            2 heaping Tbsp. flour  
1/2 lb. pecans (chopped)                      1 tsp. baking powder  
Mix sugar and eggs, add pecans and dates. Mix flour and baking powder and add to sugar and egg mixture. Beat thoroughly. (Add a little more flour if too thin). Bake 30 min. in buttered and floured pan.

Make a banana and orange mixture of 2 bananas and 2 oranges, cut in small pieces and sprinkled with 1/2 c. sugar. When cake is cold, break into small pieces and place alternately with fruit mixture into deep dessert dish or parfait glasses. Over all put whipped cream.

Before adding any sugar to stewed fruits, let them boil a few minutes first. Takes less sugar.



orange peel. Remove mixture to shallow pan. Add oranges and baste until well glazed. Chill thoroughly, basting often. Serve in shallow saucer with sharp knives and dessert forks. 6 servings.

PERSIMMON PUDDING

MRS. CHARLES (BETTY) PRICE

Mix with mixer in large bowl:

2 c. persimmon pulp

2-1/2 cups each of the following: flour  
sugar  
milk

Add 2 eggs

1/2 cup soft shortening

1 tsp. each of cinnamon, allspice, soda and  
baking powder

Bake 350° for around 50 min. Pan size 13 x 10½ x 2". Serve with hipped cream. (Personal notations: This is a fourth generation recipe. Keeps well in refrigerator or freezer. The persimmons are gathered after a good freeze or frost in the fall and the pump can be frozen. This makes a good holiday pudding.

PINEAPPLE PUDDING

MRS. DAVID (MARIAN) BOTT

Lightly grease 7 x 9" baking dish. Pour a #303 can of crushed pineapple into dish. Sprinkle on chopped nuts or coconut. Add box of Jiffy white cake mix over top (dry) Cut stick of oleo in thin slices and lay over the mix. Bake in moderate oven (325-350° for about 45 min. Cool. Serve with whipped cream, or ice cream.

Do not serve just plain ice cream, make it fancy with a sauce. For a rich and easy sauce, follow directions on pkg. of creamy fudge frosting mix, or chocolate fudge mix. For variety do one of the following: Add 1 1/2 tsp. instant coffee powder to hot water in making sauce; Use maraschino cherry juice as part of the liquid; add 1/4 cup chopped cherries to sauce; Flavor lightly with peppermint (1/4 to 1/2 tsp.) and for a glossy sauce, add 1 Tbsp. honey.

## COMPLIMENTS

— OF A —

## BRIGHTON BOOSTER

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RAISIN PUDDING CAKE

MRS. LEROY SCHMOELLER

Mix together:

1 c. sugar

1/2 c. milk

1 c. flour

2 tsp. baking powder

1 c. raisins

Pour into buttered 8" x 13" baking dish

Mix together:

1 c. brown sugar

2 Tbsp. butter

2 c. boiling water

Pour into pan over dough mixture, do not stir.

Bake 350° for 40 min. or till firm in center, and starting to shrink from edges of pan. Serve warm or cold, plain or with cream. My mother's recipe for Raisin Pudding Cake. Hard to believe but real good.

RASPBERRY JEWEL BAVARIAN

BARBARA PORT

3 envelopes unflavored gelatin

1/4 c. water

2 pkgs. 10 oz. each, frozen raspberries or strawberries, thawed.

1 c. sugar

1 tsp. vanilla

1/4 tsp. salt

1/2 tsp. almond extract

4 eggs, separated

2 c. cream to whip

2 c. milk

Soften one envelope gelatin in water. Press fruit through sieve with juice. (I use blender). Heat fruit in gelatin. Chill 45 min. until thick syrup. Mix 1/2 c. sugar with two envelopes gelatin and salt. Beat egg yolks with milk in top of double boiler. Sprinkle gelatin mixture over. Cook and stir ten min. Strain. (I never do). Stir in vanilla and almond flavoring. Chill in ice until thickened. Beat egg whites until foamy. Sprinkle remaining 1/2 c. sugar. Beat stiff. Beat cream stiff. Fold cream, meringue and custard together gently, thoroughly. Spoon into mold alternately with fruit mixture. Chill. Serves 16.

LEMON DESSERT

MRS. FRANK J. HOAGLAND

6 egg yolks

3/4 c. lemon juice

1 tsp. lemon rind

3/4 c. sugar

Beat together (beat yolks first) and cook in a double boiler until thick. Add 1 pkg. Knox gelatin (Dissolved in 1/4 c. cold water). Cool above mixture. Beat until stiff 6 egg whites. Combine both mixtures and beat well. Remove brown crumbs from an angelfood cake. Break cake into small pieces (Amount is optional) and put in pan. Pour lemon mixture over cake pieces--be sure lemon mixture covers top so cake is well covered. Chill overnight (or will keep several days). Serve with whipped cream - top with maraschino cherry. This is especially nice because it can be made a day or two before serving.

STRAWBERRY DELIGHT

MRS. DAVID HACKETT

An angel food cake

2 boxes strawberry whip and chill or velvet delight

2 cans strawberry pie filling

Break cake into large cake pan. Mix whip according to directions on package and put over cake. Put pie filling on top. Refrigerate.

STRAWBERRY SURPRISE

MRS. HARRIS (LUCILLE) CARR

1 six oz. pkg. strawberry gelatin

2 c. boiling water

4 oz. pkg. chopped pecans

10 oz. pkg. frozen strawberry halves

2 large or 3 medium size bananas

1 half pint sour cream

Prepare gelatin with the boiling water and set aside to cool. When cool, add crushed bananas, thawed berries and chopped pecans. Pour one-half of mixture in serving dish and place in refrigerator to congeal. When congealed, spread the sour cream over it and add remaining one half of gelatin mixture on top of sour cream. Return to refrigerator until top portion is congealed and ready to serve.

MRS. RALPH (AUGUSTA HANOLD) MCAFEE

**SAUCE FOR TOP**

MRS. MALCOLM (LUCY) ANDERS

MRS. NORVILLE (LUTHELLA) BANGERT

HOUSEHOLD HINT: To clean your percolater fill with cold water - add 1 pkg. any flavor Kool-aid and boil 8 - 10 min.

[illegible]

CHOCOLATE SYRUP FOR ICE CREAMMRS. PAUL (HENRIETTA)  
WARNER

1 stick butter or oleo                      1/2 tsp. salt  
 4 squares Baker's chocolate      1 large can pet milk  
 3 c. sugar                                      (1-2/3 c.)  
 Melt butter and chocolate in double boiler. Add  
 small amount of sugar at a time. Add milk last  
 and stir well. Cook for about 10 min.

LEMON SAUCE

MRS. MARVIN (DOROTHY) POWELL

1 c. sugar                                      2 Tbsp. lemon juice  
 3 Tbsp. flour                                      (more if needed)  
 1 c. boiling water                      Few grains of salt  
 Butter size of walnut  
 Put sugar and flour together, slowly add boiling  
 water. Cook until it starts to thicken then add  
 butter, lemon juice and salt. Very tasty over  
 upside down cake or devils food cake.

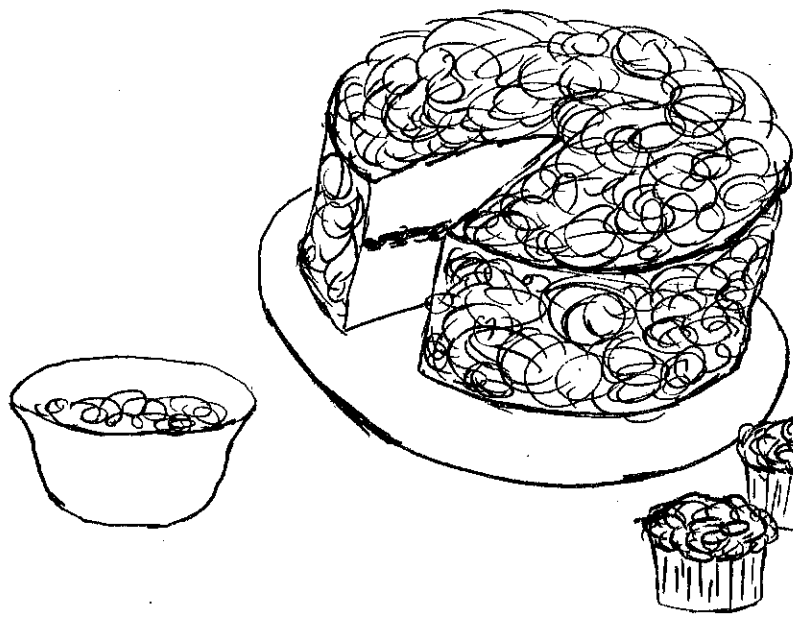
VANILLA PUDDING SAUCE

MRS. VERNON MATLACK

1 c. sugar                                      1 Tbsp. cornstarch  
 2 c. sweet milk                                      1 tsp. vanilla  
 1 egg  
 Mix a little water with cornstarch, beat in whole  
 egg, add sugar and milk. Cook over med. heat and  
 stir until it thickens. Add vanilla. Good on any  
 date or fruit cake calling for a sauce.

-----  
 A Quiz Kid is a feature  
 That many a household's got;  
 He may not answer questions  
 But he can ask a lot.

# CAKES and Frostings



IT'S A WISE WOMAN . . . . .  
WHO KNOWS HER BAKING RULES.

1. BE ORDERLY  
Plan before you start. Choose recipe, read it carefully. Understand it clearly. Collect all ingredients.
2. USE GOOD TOOLS  
Good tools simplify baking. They enable you to do things easily and accurately. They speed up mixing and insure baking success.
3. CHOOSE GOOD INGREDIENTS  
To bake good things - put good things in them! Be sure ingredients are fresh and of good quality.
4. MEASURE ACCURATELY  
That's a baking "MUST" and always use standard measuring equipment.
5. MIX CAREFULLY  
There are a number of basic methods of performing the mixing job for each type of cooking. Follow the method described in each recipe.
6. KNOW YOUR PANS AND OVEN . . . . .  
AND HOW TO COOL YOUR CAKES  
  
The actual baking process is exceedingly important - proper pans, correct oven temperatures, time-tables for baking and correct cooling of cakes after baking.
7. PROTECT THE FINISHED PRODUCT  
After the cake is cool and iced, store, to keep it moist and fresh, in a container with close fitting cover; or invert large bowl over cake plate.

MRS. LARRY (BONNIE) JONES

MRS. GARY (JEAN) PRUITT

## ASTORIA FROSTING

### DANISH APPLE CAKE

# APPLESAUCE FRUIT CAKE

## FRESH APPLE CAKE

## APPLE PUDDING CAKE

4 cups apples diced                      1 tsp. cinnamon  
2 cups sugar                                1 stick butter  
2 eggs    1 cup nuts  
2 tsp. baking soda                        2 cups flour

Bake at 350° for 45 minutes.

LADY BALTIMORE CAKE  
(Makes 9 inch, 4-layer cake)

MRS. ESTELLA BROOKS

2 pkgs. White Cake Mix  
3 pkgs. fluffy white frosting mix  
1 cup raisins, finely chopped  
1 cup walnuts, finely chopped  
1 cup mixed candied fruit, finely chopped  
1/2 cup finely chopped figs  
1/2 cup finely chopped dates  
Fruit and nuts for garnish

Prepare cake mix according to package directions. Pour batter into 4 greased and floured 9-inch layer cake pans. Bake as directed. Cool layers in pans 5 minutes. Then unmold and cool on racks. Prepare frosting mix. Mix 1/3 with the fruits and nuts. Put 1 layer on serving platter. Spread with filling, repeat with the other layers. Spread remaining frosting on sides and top. Sprinkle additional fruit and nuts around the top and edge. Cut this cake carefully, using a sawing motion with a serrated knife to keep it from crushing or breaking during slicing.

BANANA-NUT CAKE

MRS. TOM (SANDRA SCHEFFEL) KAHL

2/3 cup shortening  
2 1/2 cups sifted cake flour  
1 2/3 cups sugar  
1 1/4 tsp. baking powder  
1 tsp. soda  
1 tsp. salt  
1 1/4 cups mashed fully ripe bananas  
2/3 cup buttermilk  
2 eggs  
2/3 cup chopped pecans

Stir shortening to soften. Sift in dry ingredients. Add bananas and half the buttermilk; mix until all flour is dampened. Beat vigorously 2 minutes. Add remaining buttermilk and the eggs; beat 2 minutes longer. Fold in nuts. Bake in 2 paper-lined 9x1 1/2 inch round pans at 350° about 35 minutes. Cool 10 minutes in pans.

BLUEBERRY BUCKLE

MRS. J. A. ISENBERG  
Boston, Mass.

1/2 cup shortening )  
1/2 cup sugar ) Cream together  
1 egg )  
2 cups sifted flour  
1/4 tsp. salt  
2 1/2 tsp. baking powder  
Sift together and add alternately to creamed mixture with 1/2 cup milk. Pour into greased and floured 9x12x2 inch pan. Sprinkle 2 cups of blueberries over batter.

Mix 1/2 cup sugar 1/2 cup flour  
1/2 tsp. cinnamon 1/4 cup butter  
until crumbly. Sprinkle over berries. Bake 45 minutes at 350°.

AUNT ABIE'S CAKE

MRS. GEORGE (MERLE) WATTS

1 pkg. yellow cake mix (2 layer size)  
1 (3 3/4 oz.) pkg. lemon flavored instant pudding  
3/4 cup water  
1/2 cup Wesson buttery flavor oil  
4 eggs  
Beat eggs 5 minutes until yellow and fluffy. Add cake mix, pudding, water, and oil; beat 6 minutes; pour into greased and floured 10-inch tube pan. Bake at 350° for 40-50 minutes. While cake is still hot punch holes in top with fork and slowly pour glaze over so it soaks thru the cake.

LEMON GLAZE

2 Tbsp. butter 1/3 cup lemon juice  
2 Tbsp. water  
2 cups powdered sugar  
Combine all of these and heat to boiling point; pour a small amount at a time while hot over hot cake.

EASY POPPY SEED CAKE

MRS. FRANK ROTHE

1 pkg. yellow cake mix  
1 cup hot water  
1/2 cup salad oil  
1 pkg. instant banana pudding  
4 eggs

Heat oven to 350°. Grease and flour 10x4½ inch angel food pan. Blend cake mix, salad oil, water and pudding. Add eggs one at a time. Beat with electric mixer set at medium speed for 1 minute after each egg is added. Add poppy seeds and beat 1 more min. Pour into prepared pan. Bake 45 to 55 minutes. Let stand in pan 10 minutes, turn out on cake rack and sprinkle top with powdered sugar.

STRAWBERRY CAKE

MRS. GARY (SHARON) WERTS

1 box white cake mix  
1 box strawberry Jello  
1 cup Wesson oil  
1/2 cup water

Stir all ingredients with spoon, then add four eggs; beating after each egg. Drain the juice from 1 cup fresh, or frozen, sliced sugared strawberries. Use medium speed on mixer and add strawberries to cake batter. Bake in large loaf pan, or layer pans, for 40 minutes at 350°.

CAKE ICING

Ice cake with strawberry juice and approximately 1/2 lb. powdered sugar for loaf cake and 1 lb. powdered sugar for layer cake. Mix until smooth. Ice cake when cool.

BURNT SUGAR CAKE

MRS. FRANK MILLER

This cake is made with a burnt sugar syrup. A handsome and luscious creation.

SYRUP

Melt and stir in a skillet, then permit to burn until black: 1/2 cup sugar. Stir in slowly 1/2 cup boiling water. Boil the syrup until it is the consistency of molasses. Cool.

CAKE BATTER

Sift 1-1/2 cups sugar. Beat 1/2 cup butter until soft. Add the sugar gradually. Blend these ingredients until they are very light and creamy. Beat in, one at a time, 2 egg yolks. Sift before measuring: 2-1/2 cups cake flour. Resift with 2-1/2 teaspoons baking powder and 1/2 tsp. salt. Add these ingredients in 3 parts to the butter mixture with thirds of 1/2 cup water. Beat the batter after each, until it is smooth. Stir in 3 Tbsp. burnt sugar syrup and 1 tsp. vanilla. (Contd.)

BURNT SUGAR CAKE CONTINUED

Whip until stiff, but not dry, 2 egg whites. Fold them lightly into cake batter. Bake the cake in 2 greased 9-inch layer pans in a moderate oven of 375° for about 25 minutes.

When making the icing, flavor it with 4 tsp. of burnt sugar syrup.

OLD FASHIONED BUTTERMILK CAKE

MRS. CLAUD (ZORA B.) MC AFEE

1/2 cup lard or 1/2 cup Spry, plus 2 Tbsp.

2 cups sugar

2 cups buttermilk

2 tsp soda dissolved in buttermilk

1 tsp cinnamon

1/2 tsp cloves

1/2 tsp nutmeg

1/2 tsp salt

1 lb. seeded raisins

3-1/2 cups flour

1/2 cup chopped nuts (optional)

Cream sugar and shortening. Add buttermilk and soda. Sift together cinnamon, cloves, nutmeg and salt with flour. Add to first mixture. Stir in raisins and nuts. Bake in 2 - 9x9x2 inch, or long 13x10x2 inch pan. Bake at 350° for 45 minutes or until done.

ICING

3 Tbsp butter

4 Tbsp cream

5 Tbsp brown sugar

Put in pan and bring to boil. Beat in enough powdered sugar to spread.

CARROT CAKE

MRS. HARVEY (BURNETTA) CLARK

3 cups sifted flour

2 tsp. soda

2 tsp. cinnamon

1/2 tsp. salt

1-1/2 cups cooking oil

2 tsp. vanilla

2 cups sugar

2 cups finely grated raw carrots

1 - 8-1/2 oz. can crushed pineapple

1-1/2 cups chopped nuts

3 eggs

(Contd.)

CARROT CAKE (CONTINUED)

Sift together flour, soda, cinnamon and salt. Mix together oil and sugar, add half the sifted dry ingredients. Mix well. Beat in carrots, pineapple, vanilla and nuts. Add remaining sifted dry ingredients and beat until well blended. Add eggs, one at a time, beating well after each addition. Pour batter into a greased and floured 10-inch tube pan. Bake at 350° for 70 minutes.

CARROT CAKE

MRS. RAYMOND WATSON

3 cups flour	1 c. grated carrots
3 tsp. baking powder	1/2 c. chopped walnuts
1 tsp. baking soda	2 tsp. vanilla
1 tsp. salt	1-1/2 c. salad oil
2 tsp. cinnamon	3 unbeaten eggs
2 cups sugar	

Sift together flour, baking powder, soda, salt, cinnamon and sugar. Mix in carrots, walnuts, vanilla and salad oil. Add eggs, one at a time. Blend all ingredients together, stirring for at least 5 minutes. Pour into greased 10-inch tube pan. Bake at 350° for 1 hour.

FROSTING

1 - 3 oz. pkg cream cheese  
1 1/2 cup powdered sugar  
1 tsp. butter  
1 tsp. vanilla

Mix ingredients until smooth. Sprinkle ground walnuts on top of cake.

CHEESECAKE

MRS. ROBERT (ROSEMARY) SCHOEERLE

30 single graham crackers	) Mix and save
2 Tbsp. sugar	) 1 cup
1 stick oleo, melted (1/2 cup))	
1 pkg lemon Jello (small) dissolved in	
1 cup boiling water, Let set until slightly thickened,	
2 small Philadelphia cream cheese	
1 cup sugar	
2 tsp. vanilla	

Chill 1 can Milnot, then whip until stiff. Gradually add Jello. Beat in mixer at high speed. Mix cheese, sugar and vanilla and add to Jello and Milnot. Blend slowly. Pour over crumb mix in bottom of cake pan. Pour cupful saved over the top. Chill 2 hrs.

CHEESE CAKEMRS. WINSTON (MARIAN) SPENCER  
ST. LOUIS, MO.CRUMB MIXTURE

2 cups vanilla wafer crumbs  
2 Tbsp. sugar  
1/2 tsp. cinnamon  
1/4 cup butter, melted

Brush sides only of cheese cake pan (with removable bottom) with butter. Blend remainder with above ingredients. Press crumb mixture to sides and bottom of pan. Save about 1/3 for topping. Bake 325° for 7 minutes. Cool while mixing batter. Turn oven back to 300° while mixing rest of cake.

BATTER MIXTURE

2 - 8 oz. pkgs. cream cheese (softened to room temperature)

1/4 cup sugar  
1/4 tsp. salt  
1 tsp. vanilla  
4 Tbsp. flour  
4 egg yolks  
1 cup light cream (half & half)

Mix above ingredients until smooth,

EGG WHITE MIXTURE

4 egg whites  
1/4 cup sugar  
1/4 tsp. cream of tartar

Beat egg whites to a froth, add cream of tartar and beat to a soft peak (a little stiffer than angel cake).

Fold egg white mixture into batter mixture. Pour into cooled crust and sprinkle with remaining crumbs. Bake at 300° for 1 hour. Turn off heat and let cake remain in oven 1 hour longer. Do not open door until baking and waiting periods are over.

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COOKING CLUES: If you run out of baking powder you can combine cream of tartar and baking soda for a similar effect - 1/4 tsp. soda plus 1/2 tsp. cream of tartar can be substituted for 1 tsp. baking powder.

COMPLIMENTS  
OF  
THE OERTEL FAMILY



THE OERTEL HOMESTEAD, 2 1/2 MILES WEST OF BRIGHTON

\* 0 \* 0 \* 0 \*

This home has passed the century mark in continuous ownership by the Oertel family. Coming to Brighton from Germany, Johann Gottlob and Emile Oertel purchased the farm in 1855, and constructed the home using brick manufactured in kilns located in south Brighton. Ownership passed to the second generation,

FRANK AND MINNIE OERTEL; then to OTTO AND JULIA OERTEL; and now LELAND AND JUNE OERTEL, with SHARON, FRANK AND ALLEN, being the 5th generation.

MOCK CHEESE CAKE

MRS. WILLMER EYERS

2 3/4 cups graham cracker crumbs  
1/2 cup butter or margarine  
1/4 cup sugar  
1 15-oz. can sweetened condensed milk  
3 stiffly beaten egg whites  
3 beaten egg yolks  
1 cup canned applesauce  
3 to 4 Tbsp. lemon juice  
1 1/2 tsp. lemon peel (grated)  
Combine 2 cups crumbs, butter and sugar and mix well. Press on bottom and sides of 9x12 inch baking dish. Combine egg yolks, milk, applesauce, lemon juice and peel and mix well. Fold in stiffly beaten egg whites. Pour into crumb crust; sprinkle with remaining crumbs. Bake in moderate oven (325°) for 45 min. Serves 10.

RED PITTED CHERRY CAKE

MRS. E. H. (LORRAINE)RICHEY

1/2 cup shortening	2 cups sifted flour
1 cup sugar	1/2 tsp. salt
2 eggs	1 tsp. cinnamon
3 Tbsp. sour cream	1 tsp. baking soda
1 cup cherries	1 cup cherry juice
1/2 cup nuts	

Cream shortening and sugar, add eggs, beating well after each addition. Add sour cream, then dry ingredients. Lastly add cherries and cherry juice, then the nuts. For a larger cake, double the recipe. This is enough for 2 8-inch cake pans.

FROSTING

1/4 cup flour	3/4 cup sugar
3/4 cup milk	1 tsp. vanilla
1/4 cup butter or oleo	Pinch of salt
1/2 cup Crisco	

2 or more cups powdered sugar  
Measure flour into sauce pan, add milk, stir constantly over low flame until smooth and very thick as paste. Set aside to cool. Place butter, or oleo, in bowl and cream thoroughly with the granulated sugar. Add salt. This will be as thick as whipped cream. To this add the paste, still beating with the mixer. Beat until light and fluffy. Add vanilla, then the powdered sugar. Beat on very high speed

to cream mixture well. If icing does not stand in peaks, add at least another Tbsp. of Crisco. This frosting will keep for several days in the refrigerator.

CHERRY DELIGHT

MRS. LEE (ARLENE) WATSON

1 can cherry pie mix  
1/4 lb. melted butter  
1 small box white cake mix  
Spread cherry pie mix into an 8x8-inch pan. Sprinkle dry cake mix over it. Pour melted butter over cake mix; sprinkle with nuts and coconut. Bake in 350° oven for 55 min.

CINNAMON SUPPER CAKE

MRS. JULIUS (CLARE) MOORE

3/4 cup sugar  
1/4 cup shortening  
1 egg, unbeaten  
1 tsp. vanilla  
1/2 cup milk  
1 cup sifted flour  
1 1/2 tsp. baking powder  
1/4 tsp. salt  
1 Tbsp butter or oleo  
3 Tbsp. powdered sugar  
1 tsp. cinnamon  
Gradually add sugar to shortening, creaming until fluffy. Add egg, beat well. Add vanilla and milk. Sift together and add flour, baking powder and salt. Beat smooth. Bake in greased 9" round or 8" square pan at 375° 20 to 25 minutes. Remove from oven at once spread top with butter, then sift powdered sugar mixed with cinnamon over cake. Serve warm. Makes 6 to 8 servings.

CRUMB CAKE

MRS. DON (HILDA) SNELL

1 cup sugar  
1 tsp. cinnamon  
1/4 nutmeg  
2 cups flour  
1 tsp. cloves  
1/2 cup shortening  
Mix like pie crust and set aside 1/2 cup of mixture. To remainder add 2 Tbsp. molasses, 1 egg beaten, 1 cup sour milk mixed with 1 tsp. soda. Put batter in greased cake pan. Mix 1 Tbsp. butter with 1/2 cup crumbs and sprinkle over top of cake. Bake in 350° oven about 30-35 min.

FEATHERY FUDGE CAKE

MRS. ELBERT (LORENE) CUMMINGS

2/3 cups soft butter or margarine  
2 eggs  
1 1/4 tsp. soda  
1 1/4 cups ice water  
1 3/4 cups sugar  
2 1/2 squares unsweetened chocolate, melted  
1 tsp. vanilla  
2 1/2 cups cake flour  
1/2 tsp. salt  
Cream together butter, sugar, eggs and vanilla until fluffy (high speed on mixer - 5 min.) Blend in cooled chocolate. Suft together flour, soda and salt. Add to creamed mixture, alternately with ice water, beating well after each addition. Bake in moderate oven 325° 30 to 35 minutes, or until done.

CHOCOLATE CAKE

MRS. CHARLES CAMPION

1 cup white sugar  
1 cup brown sugar  
1/2 cup shortening  
2 eggs  
1 cup sour milk  
3 cups flour  
1 tsp. soda  
4 tbsp. cocoa  
2/3 cups warm water  
1 tsp. vanilla  
Cream butter and sugar, add eggs, one at a time and beat well. Sift flour, cocoa and soda together and alternately add with milk. Then add water and vanilla. Bake at 375°.

CHOCOLATE FEATHER CAKE

MRS. LILLIE M. WALTZ

1/2 lb. butter (1 cup)  
2 cups sugar  
2 1/2 cups cake flour  
1 tsp. baking soda  
1 1/2 tsp. vanilla  
5 egg whites, stiffly beaten  
5 egg yolks  
1 cup sour milk  
1 Tbsp. hot water  
2 1/2 sq. bitter chocolate  
Melt chocolate over hot water, or in oven. Have butter at room temperature and cream well with sugar. Add melted chocolate, then egg yolks and mix. Sift flour once, measure, then sift 3 times. Add alternately with sour milk. Add baking soda, dissolved in hot water and the vanilla. Fold in the beaten egg whites. Pour into 2 well greased layer cake pans, lined on the bottom with greased wax paper. Bake at 350° for 45 to 50 min. Frost as desired.

DEVIL'S FOOD CAKE

MRS. ELMER (MARTHA) LAIR

1 3/4 cup sifted cake flour  
 1 tsp. salt  
 1 tsp. soda  
 1/2 cup cocoa  
 1 1/2 cups sugar  
 2/3 cup milk  
 2 eggs, unbeaten  
 1/2 cup soft shortening  
 1 tsp. vanilla

Sift flour, salt, soda, cocoa and sugar into large mixing bowl. Add remaining ingredients. Mix at low speed for 3 min. While mixing, move bowl back and forth several times to blend all ingredients thoroughly. Pour into greased tube pan. Bake at 375° for 20 to 25 minutes.

WISCONSIN CHOCOLATE CAKE Mrs. GEORGE WAGENBLAST

3/4 cup cocoa (Dutch-process preferred)  
 1 3/4 cups sugar  
 4 eggs  
 1/2 cup milk  
 1/2 cup butter or oleo  
 2 cups sifted flour  
 1 tsp. soda  
 1/2 tsp salt  
 1 cup sour cream  
 1 tsp. vanilla  
 1 tsp. baking powder

Cook cocoa, 3/4 cup of the sugar, 1 egg yolk and milk until thick. Stir constantly to prevent sticking. Cool. Cream butter until soft. Gradually add remaining cup of sugar, beating until well blended. Add 1 whole egg and 2 yolks. Mix well. Stir in sifted dry ingredients, alternately with sour cream. Add vanilla and cocoa mixture. Fold in egg whites which have been beaten stiff but not dry. Pour into 3 8-inch layer pans, lined on bottom with waxed paper. Bake in moderate oven 350° for 30 to 35 min. Turn out on racks and peel off paper. Cool and frost with icing:

GLOSSY CHOCOLATE FROSTING

Melt 6 sq. unsweetened chocolate. Add 1 1/2 cups sifted powdered sugar and 5 Tsp. hot water, beat well and add 1 1/2 cups more sugar. Gradually beat in 6 egg yolks. When smooth & blended, beat in 1/2 cup soft butter or oleo.

The greatest pleasure in life is doing what people say you cannot do.

FRUIT COCKTAIL CAKE

MRS. EVERETT (BETTY) CHRISTEN

1 1/2 cups sugar  
 2 cups flour  
 2 tsp. soda  
 1/4 tsp. salt

Sift together above ingredients, then add 2 eggs beaten and 1 can fruit cocktail (drained). Put into a greased pan. Mix 1/4 cup brown sugar and 1/2 cup pecans and sprinkle over top of cake. Bake 40 min. at 350°.

ICING

3/4 cup regular sugar  
 1/2 cup Milnot  
 1 stick butter, or margarine  
 Boil 1 minute. Pour over cake while still hot.

CRANBERRY REFRIGERATOR CAKE

MRS. WALTER (MARIE) AHLEMEYER

2 cups fresh cranberries, chopped  
 1 large banana, diced  
 2/3 cup sugar  
 2 cups crushed graham crackers (24 squares)  
 1/2 cup butter, or margarine  
 1 cup powdered sugar  
 2 eggs  
 1/2 cup chopped nuts  
 1 cup whipping cream

Mix together chopped cranberries, banana and sugar. Set aside while you prepare rest of recipe. Place one-half the crushed graham crackers in the bottom of an 8x8-inch pan. Cream margarine and powdered sugar together, add eggs and beat well. Spread this mixture over the crumbs. Now top with a layer of the cranberry-banana mixture and sprinkle with the nuts. Whip cream until it peaks and spread over the cranberries and nuts. Cover all with remaining crumbs and chill at least 4 hrs., before serving. The best flavor results if chilled overnight.

A woman can throw more away in a teaspoon than a man can bring home in a wagon.

AUNT OLLIE TOM'S FRUIT CAKE

MRS. WAYNE (SHIRLEY) RIDENBARK

2 cups brown sugar      1 cup strong coffee  
 1 cup butter      4 eggs, beaten  
 1 cup sorghum molasses      4 cups flour  
 Salt to taste      1 tsp. baking soda in flour  
 (Save some of the flour to dust over fruit.)  
 1 tsp. each of cinnamon, cloves, allspice and nutmeg  
 1 lb. each raisins, currants, dates and figs  
 1 cup diced apples      1 cup chopped nuts  
 Cream sugar and butter, beat in eggs. Sift spices  
 and flour and soda together. Add alternately with  
 molasses and coffee. Stir in floured fruit. Bake  
 in tube pan for 1 hour at 350°.

LAZY-DAISY FRUIT CAKE

MRS. C. L. CRIVELLO

2 1/4 cups biscuit-mix      1 cup nutmeats  
 2 cups mincemeat      1 cup sugar  
 1 cup raisins      2 eggs, beaten  
 1 cup currants      1/4 cup melted butter  
 Combine biscuit-mix in mixing bowl with thoroughly  
 drained mincemeat, raisins, currants and nuts. Add  
 sugar gradually to beaten eggs and beat until light  
 and fluffy. Stir in melted butter and combine with  
 mincemeat mixture, blending ingredients thoroughly.  
 Pour batter into two greased 1 lb. coffee cans, lined  
 with a round of wax paper. Bake in slow oven (300°)  
 for 1 1/2 hrs. Cool and frost with powdered sugar  
 icing.

LIGHT OLD FASHIONED FRUIT CAKEMRS. OLIVE ISENBERG HENRY  
LAS VEGAS

Sift together:

4 cups flour      1 1/2 tsp. salt  
 1/2 tsp. baking powder      1 1/2 tsp. cinnamon  
 1 tsp. nutmeg      Add 1 1/2 lbs. whole pecans  
 3/4 lb. chopped candied pineapple  
 3/4 lb. whole candied cherries  
 1 lb. golden raisins

Mix until all fruit is coated and set aside.

Cream: 1 cup butter

2 1/4 cups sugar

Add 6 unbeaten eggs, one by one. Beating well after  
 each addition. Add 3 Tbsp. (1 oz.) brandy flavor

LIGHT OLD FASHIONED FRUIT CAKE (CONTD.)

Mix in dry ingredients and turn into 10 inch tube  
 pan or two 9x5x3 inch pans. Bake 3 hrs. at 275°.  
 Saturate a cloth with wine, put around cooled cake,  
 seal tight, and put away for 1 month.

OLD FAMILY FRUIT CAKE

MRS. LIDA LONG

1 1/2 cups raisins  
 1 1/2 cups currants  
 1 1/2 cups dates, cut in small pieces  
 2 cups sugar  
 2 cups boiling water  
 5 Tbsp. shortening or lard  
 Simmer the above for 20 min. Let cool and add 3  
 cups flour which has been sifted with 1 tsp. soda,  
 1 tsp. cloves, 1/2 tsp. allspice, 3 tsp. cinnamon,  
 1 tsp. salt. Add 1 small jar mixed fruit peel  
 and as many nuts as you want. Bake at 325° for 1 1/2  
 hrs. in angel food pan. Decorate top with mara-  
 schino cherries and pecans before baking. Grease  
 and flour pan well, or line with wax paper.

POOR MAN'S FRUIT CAKE

MRS. EMMA MILLIGAN

2 cups brown sugar      1/2 cup butter  
 2 cups buttermilk      3 tsp. cinnamon  
 2 cups raisins      2 tsp. cloves  
 4 cups flour      2 tsp. baking soda  
 1/2 cup molasses      1/2 tsp. nutmeg

This does not call for an egg but flavor is  
 improved by adding a couple of eggs, nutmeats,  
 candied fruit, or English currants. 100 years  
 ago this was baked in a milk pan. Makes two  
 large loaves.

Don't buy a quart of buttermilk because you need  
 a cupful for a special recipe. Just add 2 Tbsp.  
 of vinegar to 1 cup sweet milk and stir - Presto,  
 you have sour milk.

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FUNNY CAKE

MRS. ALVIN (ALMA) SCHROEDER

## UPPER PART

2 cups sugar	2 cups flour	1 cup milk
1/2 cup shortening	2 tsp. baking powder	
1 egg	1/4 tsp. salt	

## LOWER PART

1/2 cup cocoa  
1 cup sugar

1/2 cup boiling water  
Funny cake is really a pie and should be baked in a pastry shell. For the lower part, add boiling water to the sugar and cocoa. Mix the upper part as you would cake batter. Pour on top of the lower mixture. Bake at 350° for 35 minutes.

FUNNY CAKE

MRS. JAMES (ALMA) JONES

1 1/2 cups flour	1/4 cup cocoa
1 cup sugar	1/4 tsp. salt
1 tsp. baking soda	

Sift all together 3 times directly into pan to be baked in. Make 3 holes in mixture. In one put 1 tsp. vinegar, in second put 1 tsp. vanilla, in third put 1/3 cup cooking oil. Gradually pour 1 cup cold water over all. Stir until smooth. Bake at 350° for 30 min. Ice with powdered sugar icing.

GRAHAM CRACKER CAKE

MRS. VICTOR (ELLA) SCHROEDER

1 cup sugar	1 1/2 cups flour
1/2 cup butter	2 tsp. baking powder
2 eggs well beaten	1 tsp. vanilla
1 cup milk	1 c. graham crackers rolled fine

Oven temperature 350°. Bake in 2 layers.

## FILLING

1/3 cup sugar	Juice of 1 lemon
Yolk of 1 egg	1 cup walnuts

1 tsp. cornstarch  
Boil in double boiler until thick. Remove from heat and add nuts. Use powdered sugar for icing.

HINT: Keep your temper - nobody else wants it.

GOLDEN LAYER CAKE

MRS. MICKEY STONER

2 1/2 cup cake flour      1/2 cup shortening  
 1 1/2 cup sugar          1 cup milk  
 3 tsp. baking powder      1 1/2 tsp. flavoring  
 1 tsp. salt                2 eggs

Heat oven to 350 degrees. Grease and flour two layer pans, 8x9x1 1/2" or an oblong pan, 13x9x2 1/2". Sift and measure flour. Blend flour, sugar, baking powder and salt. Add shortening, 2/3 of milk and flavoring. Beat 2 min. medium speed on mixer, or 300 vigorous strokes by hand. Scrape sides and bottom of bowl constantly. Add rest of milk and the eggs. Beat 2 min. longer scraping bowl. Pour into prepared pans. Bake 30 to 35 min. Oblong pan 40 to 45 min. Cool. Finish with filling or frosting, as desired.

HEATH BAR CAKE

MRS. CHARLES (PAT) YOUNG

Orange Chiffon Cake

12 Heath Bars

2 cartons whipping cream

Put unwrapped candy in plastic bag and gently hit with a hammer, breaking the bars into small pieces. Tear the cake in large chunks and place in bottom of a large dish or pan, approximately 10x14". Sprinkle the candy pieces evenly over the cake. Whip the cream but not as stiff as you usually do. Add 1/2 tsp. vanilla and 2 tbsp. of sugar. Pour the whipped cream over the cake and gently force down with a fork. Refrigerate for at least 2 hours.

-----

That beautiful cake won't stick to the pan if you'll grease the one in which it's to be baked with a fat containing no salt. Then lightly dust with flour.

-----

SUGGESTION: Have you tried using 1 tbsp. powdered instant coffee as flavoring in your angel food cake, with a hint of rum in the icing?

GUM DROP CAKE

MRS. LESLIE (EVA) McCAULEY

2 lbs. gumdrops, cut into pieces  
 1 cup sugar  
 1 cup butter  
 2 eggs, well beaten  
 1 1/2 cups sweetened applesauce  
 1 tsp. cinnamon  
 1 tsp. cloves  
 1 lb. white raisins  
 1 tsp. soda dissolved in 1 tsp. hot water  
 1 tsp. salt  
 4 cups flour

Cream butter and sugar. Add 2 cups of flour, seasonings, eggs and soda. Sift 2 cups flour over the fruits, gumdrops and add to creamed mixture. Bake 2 hrs. in a large pan or 1 hr. in 2 small pans.

ICE CREAM CAKE

MRS. HAROLD (FREDA) HANCOCK

1/2 cup butter                      1 cup sugar  
 Cream, then add  
 2 egg yolks, well beaten and 1 cup milk  
 Sift together:  
 1 1/2 cups flour                      2 tsp. cocoa  
 2 level tsp. baking powder      Add to creamed mixture  
 Add the stiffly beaten whites of 2 eggs. Place in 9x9-inch pan. Bake about 30 min. at 350°. Often baked by my mother (the late Mrs. William Schroeder) for Betsey Ann picnics and served with ice cream.

JELLY ROLL

MRS. DEAN BENZ

1 cup sugar                          1/2 cup milk  
 2 eggs                                1 tsp. baking powder  
 1/2 tsp. salt                        1 cup flour  
 Beat eggs, sugar until creamy. Alternate sifted flour and baking powder with milk to egg mixture. Bake in cookie sheet, 350° for 15 to 20 min. Turn out on powdered sugar waxed paper. While hot spread with jelly and roll.

MILKY WAY CAKE

MARGARET FOSTER

8 Milky Way bars (10¢)      4 eggs  
 1/4 lb. butter      1 1/4 cups buttermilk  
 1 cup chopped pecans      2 tsp. vanilla  
 1 cup shortening      2 1/2 cups flour, sifted  
 2 cups sugar      1/2 tsp. baking soda

Combine Milky Way bars, butter and nuts in a saucepan. Place over low heat until melted. Set aside. Cream sugar and shortening well. Add eggs, one at a time. Combine milk and vanilla and add alternately with dry ingredients. Fold in candy mixture. Bake in a 10-inch tube pan in a 325° oven for 1 1/2 hrs.

OATMEAL CAKE

MRS. WAYNE WEISS

1 1/4 cups boiling water, combined with  
 1 cup Quaker oats (quick). Let stand for 20 min.  
 Cream together:      1/2 cup shortening  
 1 cup brown sugar      1 cup white sugar

Sift dry ingredients:  
 1 1/2 cups flour (all purpose)  
 1 tsp. baking soda      1 tsp. cinnamon  
 1/2 tsp. salt

Add 2 eggs and combine with water and oats.  
 Bake 350° for 30 to 35 min.

TOPPING FOR CAKE

6 Tbsp. melted butter      1/2 tsp. vanilla  
 1/2 cup brown sugar      1 cup coconut  
 1/2 cup canned milk or cream

Mix and spread on warm cake. May be put under broiler for 4 to 5 min. Must be watched closely.

GRACIE'S ORANGE GLAZE CAKE

MRS. KEITH (CAROL) RYAN

3 c. flour      2 c. sugar  
 1 Tbsp. baking powder      3/4 c. evaporated milk  
 1/2 tsp.      1 tsp. vanilla  
 1 c. butter      1 tsp. orange extract  
 5 eggs

1 c. (or more) broken English walnuts

Sift flour, baking powder and salt together. Soften butter, then cream butter and sugar until fluffy. Cream eggs, adding one at a time and beat until fluffy. Add milk and flour mixture alternately, making

GRACIE'S ORANGE GLAZE CAKE (CONTD.)

sure portion of flour is added last. Then add extract. Fold in English walnuts. Pour into well greased and floured 10-inch tube pan. Bake for 60 minutes or until done, at 350°. Top with orange glaze.

ORANGE GLAZE

3/4 c. sugar, 1 Tbsp. butter or margarine, 1/3 c. orange juice (freshly squeezed) should be prepared about 5 minutes before cake is done. Mix well together. Bring to high boil and stir at boil for 3 minutes. While cake is still hot and in pan, pour glaze over it. Glaze should also be boiling hot.

ORANGE-KISS-ME CAKE

MRS. CARL BOCK

1 large orange (squeeze juice and save)  
 1 cup raisins  
 1/3 cup walnuts chopped  
 Grind orange peel and raisins, add walnuts. Set aside.

In bowl, mix:  
 2 cups flour      1/2 cup Spry  
 1 tsp. baking soda      2 eggs  
 1 tsp. salt      3/4 cup milk  
 1 cup sugar

Beat at medium speed in mixer for 4 min. Fold in the ground mixture. Pour in well greased and floured pan - 12x9x2 inches. Bake at 350° for 40 min. When done sprinkle orange juice saved from the orange evenly on top, then sprinkle with a mixture of 1/3 cup sugar and 1 tsp. cinnamon.

PASTEL POUND CAKE

MRS. LESTER (CELIA) GAITHER

1 pkg. cake mix  
 2/3 cup Wesson oil  
 1 pkg. Jello or instant pudding, any flavor desired  
 1/2 tsp. corresponding flavoring  
 3/4 cup water  
 4 eggs

Combine all ingredients. Mix medium speed 3 min. Pour into greased and floured tube pan, or sheet cake pan. Bake 350° for 1 hour. May be iced, or glazed, if desired.

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### PEACH CAKE

MRS. HAROLD (DORIS) FROEBEL

Mix all at once

1 cup sugar

1 cup nuts

1 tsp. soda

1 egg

Bake at 350° for 30 to 40 minutes.

1 cup canned peaches

1 cup flour

1/4 tsp. salt

### PEACH QUICK CAKE

MRS. KENNETH (BETTY) MARKWARDT

3 fresh peaches

1 1/2 cups packaged biscuit-mix

1/2 cup milk

2 Tbsp. granulated sugar

2 Tbsp. cooking oil

1 egg

### TOPPING

2 Tbsp. melted butter, or margarine

1/2 cup sugar

1/4 cup brown sugar

1/2 tsp. cinnamon

Halve peaches, pit and cut into 1/4 inch slices.

Set aside. Combine biscuit-mix, milk, the 2 Tbsp.

sugar, oil, egg and beat 30 seconds. Spread in

greased 9x9x2 inch baking pan. Arrange peach

slices in rows atop of batter. Pour melted butter

or margarine over fruit. Combine the 1/2 cup sugar,

brown sugar, and cinnamon. Sprinkle over peaches.

Bake in hot oven at 400° for 25-30 minutes. Serve

slightly warm. Makes 9 to 12 servings. (Frozen

or canned peach slices may be used.)

### PERSIMMON CUP CAKES

MRS. JOHN (HELEN) ASH

Sieve fresh ripe persimmons until you have 1 cup of pulp. Add 1/2 cup water.

Cream 1 1/4 cup sugar with 2 Tbsp. soft oleo.

Beat 2 eggs and add to creamed mixture.

Add 1 sq. melted chocolate and 1 tsp. vanilla.

Sift together:

2 cups flour

1 tsp. baking powder

1 tsp. soda

1/2 tsp. salt

1 tsp. cinnamon

1/2 tsp. allspice

1/2 tsp. cloves

1/2 tsp. nutmeg

Mix this alternately with pulp and other ingredients. Makes about 2 dozen cakes, or could be

PERSIMMON CUP CAKES (CONTD.)

baked in a 8x8x2-inch cake pan. It may be iced, served with a lemon sauce or whipped cream. Bake in 350° degree oven about 30 min.

PINEAPPLE UP-SIDE DOWN CAKE

MRS. CARLOS BRYANT

1 can sliced pineapple  
1/2 lb. dark brown sugar  
2 Tbsp. butter

Maraschino cherries  
1 white cake recipe

Butter the bottom of a 9x13-inch cake pan. Sprinkle brown sugar over the butter. Arrange pineapple slices over brown sugar. Place maraschino cherries one each in pineapple holes and spaces between pineapples. Mix cake mix according to directions and slowly pour over pineapples. Bake at 350° for 30 minutes. Turn onto platter while still warm for best results.

PINEAPPLE UP-SIDE DOWN CAKE

MRS. RALPH (NANCY) MC AFEE

CAKETOPPING

4 eggs  
2 cups sugar  
1 cup hot water  
2 cups flour  
1 tsp. vanilla  
2 tsp. baking powder

1 stick oleo  
1 can of sliced pineapple  
1 cup brown sugar

Beat eggs separately. Add sugar, flour and baking powder to egg yolks, folding in egg whites and adding vanilla. Set aside. Melt oleo in 10" skillet. Sprinkle brown sugar over oleo and place pineapple around. Pour cake over top. Bake 50 minutes at 350°. Serve plain or with whipped cream.

POLKA DOT CAKE

MRS. EARL LAMBERT

1 1/4 cup chopped dates  
1 cup hot water  
3/4 cups butter, or oleo  
1 cup sugar  
2 eggs  
2 cups sifted flour

1 tsp. baking soda  
1/2 tsp. salt  
1 tsp. vanilla  
1 6-oz. pkg choco. chips  
1/2 cup chopped nuts

POLKA DOT CAKE (CONTD.)

Mix chopped dates and hot water. Set aside to cool. Cream together butter and sugar, add eggs, beat until fluffy. Sift together flour, soda and salt, add to creamed mixture alternately with date mixture. Mix well after each addition. Stir in vanilla and 1/2 cup chocolate chips. Spread batter in a greased 13x9x2-inch baking pan. Top with rest of chocolate chips and the nuts. Bake in a moderate oven 350° for about 35 min.

POOR MAN CAKE

MRS. J. S. (MABEL) ODELL

2 cups sugar  
1 tsp. cinnamon  
1/2 cup butter or lard  
2 cups raisins  
2 tsp. baking soda  
2 cups water  
2 tsp. cloves

Cook to the boiling point, let cool, then add:  
4 cups flour sifted with 1 tsp. baking powder.  
Bake in 350° oven for 45 min., or until a knife comes out clean.

POPPY SEED CAKE

MRS. OREN (NORMA) PHELPS

1 12oz. can poppy seed filling  
1 cup shortening  
1 1/2 cup sugar  
4 eggs, separated  
1 tsp. vanilla  
1 cup sour cream  
2 1/2 cups flour  
1 tsp. soda  
1 tsp. salt

Cream shortening and sugar until light and fluffy. Add poppy seed filling. Add egg yolks (one at a time) beating well after each. Blend in vanilla and sour cream. Add gradually flour, soda and salt to poppy seed mixture, beat well. Fold in stiffly beaten egg whites. Pour into 10" tube pan. Bake about 1 hr. and 15 to 20 minutes at 350°. Cool in cake pan 5 min. and remove. Sprinkle with powdered sugar.

POUND CAKEMRS. WM. (GERTRUDE HUNT) LUCKER  
N. CAROLINA

3 cups sugar  
1 cup butter  
1/2 cup Crisco  
1 cup milk  
1 tsp. vanilla

Sift together 3 times:

POUND CAKE (Contd.)

3 cups flour  
1/4 tsp. salt  
Add to creamed mixture. Then add 6 eggs, one at a time beating well. Bake in tube pan 1½ hrs. at 300°. Start in cold oven.

KENTUCKY PRUNE CAKE

1 1/2 cups sugar  
1 cup salad oil  
3 eggs, beaten  
1 tsp. vanilla  
1 tsp. baking soda  
1 cup buttermilk  
1 cup chopped pecans

MRS. JACK (SHIRLEY) TAUL

2 cups flour  
1/2 tsp. salt  
1 tsp. cinnamon  
1 tsp. allspice  
1 tsp. nutmeg  
1 c. cooked chopped prunes

Cr eam sugar, salad oil, beaten eggs and vanilla. Add the baking soda in the buttermilk. Sift together the flour, salt, cinnamon, allspice, and nutmeg. Add the dry ingredients alternately with the buttermilk and soda mixture to the cream mixture. Fold in the chopped cooked prunes and chopped pecans. Bake at 325° for 40 minutes. Makes 2 loaves or 2 layers, or 13x9½x2-inch cake.

COOKED GLAZE ICING

1 cup sugar  
1/2 cup butter  
1 Tbsp. light corn syrup  
1/2 cup buttermilk  
1/2 tsp. baking soda  
1 tsp. vanilla  
Boil all ingredients in saucepan for 1 minute. Pour over cake while still hot.

PRUNE CAKE

MRS. B. D. (ELIZABETH) BLAIR

1 1/2 cups sugar  
1/2 cup butter  
2 cups flour  
1 cup prunes, cooked  
1 cup prune juice  
2 eggs  
1 tsp. cloves  
2 tsp. cinnamon  
2 tsp. cocoa  
1 tsp. soda

Cream butter and sugar, then add eggs, chopped prunes and sifted dry ingredients alternately with prune juice. Pour into well greased floured oblong pan (7x12x1½"). Bake 35 min. at 350°. (½ cup black walnuts may be added, if desired).

FOR THE ICING:

1 pkg. cream cheese  
Approximately 2 cups powdered sugar.  
1/3 c. pineapple juice

MRS. ADAM (JUANITA) METZ

PUMPKIN CAKE

3 cups sugar  
3 eggs  
Sift together:  
3 cups flour  
1/2 tsp. baking powder  
1 tsp. cloves  
1 tsp. cinnamon  
1 cup salad oil  
2 cups pumpkin  
1 tsp. nutmeg  
1 tsp. baking soda  
1/2 tsp. salt

Combine all ingredients together and beat well. Bake in angel food cake pan that has been greased and floured. Bake in 350° oven for 1 hr. 15 min. Serve plain, or iced with caramel or your favorite icing.

RAISIN CAKE

MRS. BRUCE (ELDA) FENTON

1 cup raisins  
1 cup sugar  
1/4 tsp. salt  
1 tsp. baking soda  
1/4 tsp. cinnamon  
1 cup shortening  
1 egg  
2 cups flour  
Put raisins in 1 cup water, simmer for a few minutes. Set aside to cool. Save water from raisins to use later. Mix together sugar, salt, shortening and egg. Add the water, baking soda, cinnamon and the raisins and mix. Then add the flour (may need slightly more). Bake in 2 layers 350° for 25-30 minutes.

FROSTING

4 Tbsp. cream or milk  
4 Tbsp. butter  
8 Tbsp. brown sugar  
Mix in a pan and heat just until it begins to boil or bubble. Remove from heat. Let set a few minutes, then slowly add powdered sugar to make the right consistency for icing.

RUM CAKEMARCELLA MELVIN  
EAST ALTON

1 box yellow cake mix  
1 box instant vanilla pudding  
1/2 cup oil  
2/3 cup water  
1/3 cup light rum  
4 eggs

Mix all at once at low speed until well mixed, then beat at medium speed 4 min. or longer. Bake at 350° 45 to 50 min., in greased bundt, or tube pan. Cool cake in pan 10 min., on cake rack.

RUM CAKE (CONTD.)

Turn out on cake plate.

ICING

Simmer on top of stove for 10 min.:

1/3 cup sugar                      1 Tbsp. orange rind  
2 Tbsp. rum  
Dribble over cake while it is cooling.

SALAD DRESSING CHOCOLATE CAKE

MRS. CARL (SANDY) BOCK, JR.

1 cup salad dressing              1 cup water  
1 cup sugar                      1 Tbsp. vanilla  
4 Tbsp. cocoa                      2 tsp. baking soda  
2 cups flour                      Pinch salt

Place dry ingredients in bowl. Add dressing, water and vanilla. Beat until smooth. Bake 30 min. at 350°. Use 8x12-inch pan.

SALAD DRESSING CAKE

MRS. MITCHELL (ELAINE) CRONE

1 cup salad dressing )  
1 cup hot water ) Combine and mix until smooth  
1 tsp. vanilla )  
2 1/4 cups flour  
1 1/2 cups sugar  
1 tsp. soda  
Sift dry ingredients and add to salad dressing mixture, mixing until smooth. Bake at 350° for 45 minutes.

TOPPING

Mix together 8 Tbsp. brown sugar and 4 Tbsp. butter. Pour over hot cake and bake 5 minutes longer.

SPICE CHIFFON CAKE

MRS. FLOYD (MARCELLA) BOLIN

Sift together into bowl:

2 cups flour                      1 tsp. salt  
1 1/2 cups sugar                      1 tsp. cinnamon  
3 tsp. baking powder  
1/2 tsp. each - nutmeg, allspice and cloves

Make a "well" and add in order:

1/2 cup salad oil  
7 egg yolks, unbeaten  
3/4 cup cold water

Beat until smooth. Then measure into large bowl 7 egg whites, 1/2 tsp. cream of tartar. Beat whites

SPICE CHIFFON CAKE (CONTD.)

very stiff. Pour egg yolk mixture gradually over beaten whites, gently folding with rubber scraper until just blended. Pour into ungreased 10" tube pan. Bake until top springs back when lightly touched. 325° for 55 min., then 350° for 10 to 15 min. Invert on funnel. Let hang until cool.

FROSTING

1/4 tsp. salt                      1/2 cup butter  
1/4 cup milk                      2 1/2 Tbsp. flour  
Mix and boil for 1 min., remove from heat. Add 1/2 cup brown sugar. Stir in about 2 cups powdered sugar, 1/2 cup chopped nutmeats, and 1 tsp. vanilla.

SPICE CAKE

MRS. OLIVER (EDNA) KLOTZ

Put into saucepan: 1 cup raisins  
1 cup sugar                      2 tsp. cinnamon  
1/2 scant cup lard                      1/4 tsp. cloves  
1 1/2 cups cold water                      1 tsp. nutmeg  
Boil for 5 minutes. Cool and add:  
1 tsp. soda dissolved in a little warm water,  
2 cups flour (well sifted) and 1 tsp. baking powder. Mix well. Bake in a well greased shallow pan for 30 min. at 375°.

ICING

1 1/2 cups sugar                      1/2 tsp. soda dissolved  
in a little milk  
1/2 cup milk  
2 Tbsp. molasses                      1 Tbsp. butter  
Boil 10 minutes. Beat until cold. Add 1 tsp. vanilla.

BUTTER SPONGE CAKE

MRS. LOUIS SCHLIEF

11 egg yolks                      2 1/4 cups sifted cake flour  
2 cups sifted sugar                      2 tsp. baking powder  
1 cup milk, scalded                      1/2 cup melted butter  
1 tsp. vanilla  
Beat egg yolks and sugar until light colored and fluffy. Add milk and vanilla. Sift flour and baking powder. Add to batter. Fold in butter. Bake in 2 greased 9x9-inch pans in moderate oven (350°) 30 to 40 min. Frost cake with white cooked frosting and cover top with coconut.

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**COMPLIMENTS  
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LITCHFIELD, ILL.****TEXAS CAKE**

MRS. ROGER REED

Mix in bowl:

2 cups flour

2 cups sugar

2 eggs

Bring to boil:

2 sticks oleo

4 tbsp. cocoa

1 cup water

Mix in flour mixture and beat well. Pour into greased cookie sheet (jelly roll pan). Bake at 350° for 20 minutes.

**TEXAS CAKE ICING**

1 box powdered sugar

1 cup chopped nuts

1 tsp. vanilla

Bring to boil:

4 tbsp. cocoa

1 stick oleo

6 tbsp. milk

Pour into powdered sugar and mix well. Pour over cake while cake is still warm.

**VANILLA WAFER CAKE**

MRS. JOE DANIEL

1 stick oleo

1 cup sugar

3 eggs

25¢ box vanilla wafers  
(crushed)

1 tsp. baking powder

1 can shredded coconut

1 cup nuts

1/3 cup milk

Mix all ingredients together. Bake in oblong pan. Serve with whipped cream or ice cream. Bake in 350° oven for 30 to 35 minutes.

**MARSHMALLOW ICING**

MRS. ROBERT O. GOSS

1 cup sugar

1/4 tsp. cream tartar

1/8 tsp. salt

1/3 cup water

Heat above ingredients just to the boiling point and pour slowly over the following: 1 egg white, 1/2 tsp. vanilla, and 6 marshmallows cut in fourths. Beat constantly to proper consistency.

Put in 2-quart saucepan:

1/3 cup butter or margarine

1/4 cup milk

1 cup brown sugar (firmly packed)

Bring to boil (completely bubbling surface) over very low heat, stirring constantly. Boil 2 minutes. Cool until hand can be comfortably held on bottom of pan. Stir in 2 cups powdered sugar, 1 cup at a time. Add 1 1/2 tsp. vanilla. Beat until smooth and creamy. If too thick to spread, beat in 1/2 tsp. milk at a time.

### CAKE FROSTING

MRS. ROGER WESTFALL

1 stick melted butter      1 tsp. vanilla

4 tbsp. cocoa                      1 box powdered sugar, more

6 tbsp. milk if need for thickness

Melt butter, remove from heat, add cocoa and milk

(mix well). Bring to a boil. Add vanilla and

powdered sugar and stir until smooth and creamy.

◆ ◆ ◆

Did you know that you could take any boxed cake and add one-quarter cup of cooking oil and it would be just like the one grandmother used to make? Do not use any more as the cake will be so tender that it will fall apart.

## HOUSEWIFE'S BEATITUDES

Blessed is she whose daily tasks are a labor of love,  
For she translates duty into privilege.

Blessed is she who mends stockings and toys and broken hearts,  
For understanding is a balm to humanity.

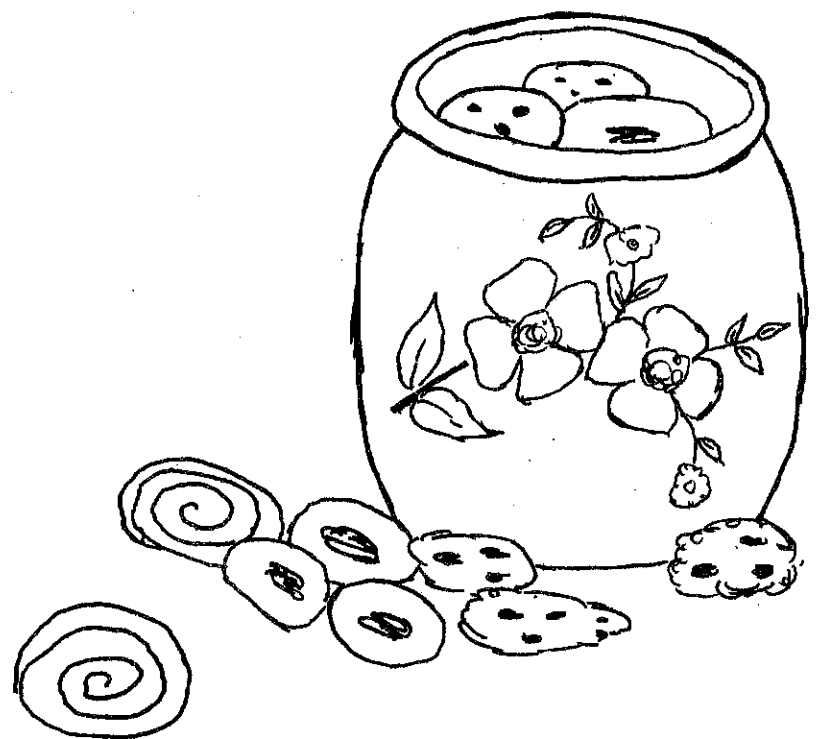
Blessed is she who serves laughter and smiles at every meal, For she shall be blessed with goodness.

Blessed is she who preserves the sanctity of the home,  
For hers is a sacred trust that crowns her with  
dignity.

\*\*\*\*\*  
\* MY FAVORITE RECIPES \*  
\*\*\*\*\*

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There is no handwriting or printed text on the paper. A small dark mark is visible near the top center, and another smaller one is on the left side about halfway down. The edges of the paper are slightly irregular.

# COOKIES





It is not known just when the first cookies came into existence but it is a fact more than 300 years ago in England, small cakes were given to children on Christmas morning. We have found such an old recipe, which reads as follows:

#### EXCELLENT SMALL CAKES

"Take three pound of very fine flower well dried by the fire; and put to it a pound and a half of loaf sugar sifted in a very fine sieve and dried; Three pounds of Currants well washed and dried in a cloth and set by the fire; when your flower is well mixed with the sugar and currants, you must put in it a pound and a half of unmelted butter, 10 spoonfuls of cream, with the yolks of three new-layd eggs beat with it, one nutmeg; and if you please, three spoonfuls of Sack. When you have wrought your paste well, you must put it in a cloth and set it in a dish before the fire, till it be through warm. Then make them up in little cakes and prick them full of holes; you must bake them in a quick oven unclosed. Afterwards, ice them over with sugar. The cakes should be about the bigness of a handbreadth and thin; of the cise of the sugar cakes sold at Barnet."

(We suggest you try the recipes in this section before experimenting with the above.)

#### ANGEL CRISPS

MRS. CALVIN VONNAHMEN

1/2 cup white sugar	2 cups flour
1/2 cup brown sugar	1/2 tsp. salt
1 cup shortening (half butter)	1 tsp. soda
1 egg	1 tsp. cream
1 tsp. vanilla	of tartar

Cream sugars, shortening, egg and vanilla. Add sifted dry ingredients. Mix well. Form into balls size of walnuts. Dip half of ball (top half) into water, then in white sugar. Place on ungreased baking sheet. Press down in center with finger. Bake at 375° for 8 to 10 minutes.

#### APRICOT DREAM BARS

MRS. GEORGE (JETTA RUTH) BLAIR

1/3 cup dried apricots	1/2 cup soft
1/4 cup sugar	shortening or oleo
2 eggs, well beaten	1 cup sifted cake flour
1/3 cup sifted cake flour	1 cup brown sugar
1/4 tsp. salt	packed
1/4 tsp. vanilla	1/2 tsp. baking powder
1/2 cup chopped almonds	1/4 tsp. almond extract

Rinse the dried apricots, cover with water, and boil 10 minutes. Drain, cool, and chop. Blend the fat, sugar and 1 cup flour until smooth. Spread into a greased 8" square pan. Bake at 325° for 20 min., or until lightly browned. Meanwhile beat the eggs and gradually add brown sugar. Sift together 1/3 cup flour, baking powder and salt. Add to eggs and mix well. Mix in flavoring (both almond and vanilla), chopped almonds and apricots. Spread over baked layer and bake in a moderately slow oven, 325°, for 40 min., or until done. Cool in pan. Cut into 24 bars. Top with butter icing.

#### APRICOT DREAMS

MRS. FLORENCE KAMP

1 1/2 cup dried apricots  
 2 cups angel flake coconut  
 2/3 cup Eagle Brand milk

Grind apricots, mix with coconut, add milk and mix again. Roll in balls and dust with powdered sugar. Let set in refrigerator for a couple of hours and dust with powdered sugar again if sticky. Grease hands with butter, or margarine, while forming balls.

MRS. JAMES C. WATSON

1 1/4 cups sugar  
2/3 cup shortening  
1 tsp. vanilla  
2 eggs, unbeaten  
1 cup mashed ripe bananas (about 3)  
1/4 cup sugar  
2 1/4 cups sifted flour

2 tsp. baking powder  
1/4 tsp. soda  
1/2 tsp. salt  
1 cup chopped nuts  
(optional)  
1/2 tsp. cinnamon

Cream sugar, shortening and vanilla until light and fluffy. Add eggs and beat well. Stir in mashed bananas. Sift flour with baking soda and baking powder and salt; add and mix well. Stir in nuts. Chill 30 minutes. Drop by teaspoonfuls 2" apart on greased baking sheet. Mix sugar and cinnamon; sprinkle over unbaked cookies. Bake at 400° for 8 to 10 min., or until lightly browned. Makes about 5 dozen.

MRS. JACK (DOROTHY) AUSTIN

1/2 cup shortening	2 Tbsp. thick cream
1/3 cup butter	2 cups flour
1/4 cup powdered sugar	1 tsp. soda
1 tsp. vanilla	2 cups black walnuts, chopped

Sift powdered sugar. Cream shortening and butter together, add sugar; and cream until light. Stir in vanilla and cream. Sift flour and soda together. Add nuts, chopping into flour mixture. Stir into creamed mixture. Shape into small balls. Place on cookie sheet and bake at 325 degrees until delicate brown, about 20 to 30 min. When cool, roll in sifted powdered sugar.

MRS. CHARLES (LEOLA) LITTLE

1 6-oz. pkg. semi-sweet chocolate chips  
3 Tbsp. white corn syrup  
1/2 cup bourbon  
2 1/2 cups crushed vanilla wafers  
1/2 cup powdered sugar  
1 cup nuts, finely crushed

Melt chocolate over hot (not boiling) water. Remove from heat. Add syrup and bourbon. Combine crushed vanilla wafers, powdered sugar and nuts. Add chocolate mixture and mix well. Let stand about 30 min. Form into 1 in. balls. Roll in granulated or powdered sugar. Store in tightly covered container. Makes about 5 dozen.

MRS. KENNETH (MARJORIE) ALLEN

4 eggs                                  1 1/2 cups sugar  
1 cup walnuts                        1 tsp. vanilla  
2 sq. unsweetened chocolate or 1/2 cup cocoa  
1 cup margarine                      1 cup flour

Mix all ingredients together and pour into cookie sheet. Bake at 325° for 35 min.

MRS. GEORGE (ALMA C.) KRUSE

2 sq. chocolate 1 1/2 cups flour  
1 cup shortening 1/2 tsp. salt  
4 eggs, well beaten 1 1/2 tsp. baking powder  
2 cups sugar 1 cup chopped nutmeats

Melt chocolate and shortening in double boiler. Cool slightly. Blend in eggs, sugar and salt. Sift flour with baking powder. Blend into chocolate mixture. Beat well. Fold in nutmeats. Turn into 9x13" greased pan and bake at 350° about 30 minutes.

Heat 2 sq. chocolate, 1/4 cup butter and 1/2 cup cream over low heat. Stir until chocolate and butter melt. Blend 3 cups sifted confectioners sugar, 1 tsp. vanilla and 1/4 tsp. salt. Beat until frosting thickens. Add more sugar, if needed.

MRS. DELEPHINE KUEHNEL

2 cups brown sugar                      1/2 cup shortening  
1/2 tsp. vanilla                      2 eggs  
Sift together 1 tsp. soda, 1 tsp. cream of tartar  
1/16 tsp. salt and 3 cups flour. Add to above  
ingredients, which have been creamed. Drop on  
greased cookie sheet and bake 10 min. at 375°.

**HINT:** Place a piece of apple in your brown sugar jar and it will keep the sugar soft. The same cure for too-dry cookies.

MRS. MERLE SCHMIDT

### BUTTER GLAZE

## CARAMEL COOKIES

**DONNA SCHLIEF**

4 eggs  
5 cups flour

4 cups brown sugar  
1 cup lard or butter,  
melted

1 dessert-spoon cream of tartar  
1 tsp. soda dissolved in a little hot water  
Mix flour, sugar and cream of tartar in a large bowl. In another bowl, beat eggs until light and put in shortening and vanilla. Stir up good and pour into flour mixture. Mix together. Form into rolls. Let stand overnight. Slice about size of silver dollar. Bake at 375° until brown.

## CAKE COOKIES

MRS. JAMES BARRISH

1 pkg. cake mix, any flavor  
2 eggs  
1/2 cup shortening  
1 Tbsp. water  
1/2 cup chopped nuts  
Mix all ingredients together. Shape into 1 inch balls and roll in confectioners sugar. Bake at 375° for 10 to 12 min. Makes 5 doz. The unbaked balls may be frozen.

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our own behind our backs.

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CARROT COOKIES

MRS. PAUL (EMMA) EBBLER

3/4 cup butter  
1 egg  
2 cups flour  
1/2 tsp. salt

3/4 cup sugar  
1 cup cooked carrots  
2 tsp. baking powder  
1 tsp. cinnamon

Boil carrots until soft enough to mash, or, if you prefer, grate them which gives a prettier effect. Cream butter and sugar. Add egg and beat. Sift the dry ingredients and add to the creamed mixture alternately with the carrots. Drop by the tablespoon on a cookie sheet. Bake 15 to 20 minutes at 350°. Cool and ice.

ICING

1 1/2 cups powdered sugar. Grated peel of 1/2 orange. Mix, then thin with orange juice until right consistency to spread.

CHEESE SURPRISE

MRS. HARRY (ESTHER) JONES

Beat together: 1 cup margarine  
2 cups flour

Add 1 cup cottage cheese. Mix well. Roll out like pie crust. Brush top with margarine and sprinkle with sugar and cinnamon. Cut in quarters and cut each quarter in quarters again. Roll up from broad side. Bake in 375° oven until brown. Ice with confectioners sugar. Top with piece of cherry or colored sugar. Delicious served warm with coffee, or tea. (Mrs. Paul Schmidt of St. Louis gave this recipe to me. Her husband was interim pastor at our church.)

CANDY KISSES

MRS. PAUL (HELEN) CLARK

Beat whites of 3 eggs until foamy. Add 1/3 tsp. cream of tartar and pinch salt. Beat until stiff. Add 2 cups powdered sugar and beat until mixture stands in peaks. Stir in 1 cup chocolate chips, chopped nuts, or dates. Drop by teaspoonfuls on to greased cookie sheet. Bake at 300° for 15 min. or until done. Remove at once. (Delicious as candy, or cookies).

To keep egg yolks fresh for several days, cover with cold water and store in refrigerator.

CHOCOLATE REVEL BARS

MRS. DONALD WERTS

1 cup butter or margarine  
2 eggs  
2 1/2 cups sifted flour  
1 tsp. salt

2 cups brown sugar  
2 tsp. vanilla  
1 tsp. soda  
3 cups quick cooking  
oatmeal

Cream butter and sugar till light and fluffy. Mix in eggs and vanilla. Sift together the flour, soda and salt. Stir in oatmeal. Add dry ingredients to creamed mixture. Set aside.

CHOCOLATE FILLING

12 oz. pkg chocolate pieces  
15 oz. can sweetened condensed milk  
2 Tbsp. butter or margarine  
1/2 tsp. salt  
2 tsp. vanilla  
1 cup chopped walnuts

Mix chocolate pieces, condensed milk, butter and salt together in top of double boiler and melt. When smooth, add nuts and vanilla.

Spread 2/3 of the oatmeal mixture in bottom of 15 1/2 x 10 1/2 x 1" baking pan. Cover with chocolate mixture. Dot on remaining oatmeal. Bake in moderate oven (350°) 25 to 30 minutes.

CHOCOLATE SUNDAE COOKIES

MRS. AMBROSE (RUBY) WATSON

Sift together: 1 1/2 cups sifted Pillsbury's Best flour  
1/2 tsp. soda  
1/2 tsp. salt  
Set aside.

Add 2/3 cup firmly packed brown sugar gradually to 1/2 cup shortening, creaming well. Blend in 1 unbeaten egg. Beat well. Stir in half the dry ingredients. Add 1/4 cup maraschino cherry juice and 2 Tbsp. milk, then stir in the remaining dry ingredients. Mix well. Blend in: 2 sq. (2 oz.) melted unsweetened chocolate  
1/2 cup walnuts, chopped  
1/4 cup chopped maraschino cherries

Drop by rounded teaspoonfuls onto ungreased baking sheet. Bake at 350° for 12 to 15 min. Cut 18 marshmallows in half. Place cut-side down on hot cookies. Cool on rack. Frost with your favorite chocolate icing. Top each with a nut half. Makes about 36.

CHERRY NUT BARS

MRS. CARSON (ESTHER) OBERLANDER

2 eggs, slightly beaten 2 Tbsp. water  
 2 Tbsp. maraschino cherry juice  
 1 pkg. white cake mix  
 1/2 cup drained, chopped maraschino cherries  
 1/2 cup coarsely chopped walnuts  
 Combine all except cherries and nuts in mixing bowl;  
 beat until well blended. Stir in cherries and nuts.  
 Spread in greased, floured 15½x10½" baking pan. Bake  
 at 350° for 25 to 30 min., or until done. Loosen  
 from sides of pan. Cool in pan. Frost and cut into  
 bars.

FROSTING:

1/3 cup soft margarine 1 tbsp. cherry juice  
 3 cups sifted powdered sugar 2 to 3 Tbsp. cream  
 Few drops red coloring (optional) or milk

CHERRY NUT SLICES

MRS. HENRY BOKER

1 cup soft butter 1 egg  
 2 Tbsp. milk 1 tsp. vanilla  
 1 cup confectioner's sugar  
 2 1/4 cups regular flour  
 2 cups soft candied cherries  
 1 cup pecans

Combine all ingredients, except cherries and nuts in  
 mixing bowl. Mix at low speed 1 to 2 min. Stir in  
 cherries and nuts. Chill one hour. Shape dough into  
 two 10-in. rolls. Wrap. Chill 1 to 2 hours. Cut into  
 1/4 inch slices. Place on ungreased cookie sheet.  
 Bake at 400 degrees for 7 to 10 minutes.

CHOCOLATE COOKIES

MRS. GEORGE (MERLE) WATTS

1 cup shortening 2 cups brown sugar  
 2 eggs 1 cup sweet milk  
 1 1/2 tsp. soda 3 cups flour  
 1/2 cup cocoa 1 cup nuts (optional)  
 Drop from teaspoon on greased cookie sheet and  
 bake in a moderate oven (350°).

Hint: When a recipe calls for a "pinch" or a "dash"  
 figure about 1/8 teaspoon - or a half of your  
 measuring spoon.

SWEET CRACKERS

MRS. ANNA HUGHES

2 1/2 cups sugar 1 cup shortening  
 2 eggs 1 pt. sweet milk  
 1 oz. carbonate of ammonia, lemon extract, or oil  
 of lemon.  
 Stir enough flour in to make a very thick mixture.  
 Knead well for several minutes. Roll out like  
 pie crust. Cut in squares, pierce with a fork and  
 bake in a hot oven until done.

CRUNCHY COOKIES

MRS. OLA BROWN

1 cup sifted flour 1/4 tsp. baking powder  
 1/2 tsp. soda 1/4 tsp. salt  
 1/2 cup shortening 1/2 cup brown sugar  
 (packed)  
 1/2 cup granulated sugar 1 1/2 cups coconut  
 2 cups cornflakes 1/2 tsp. vanilla  
 Sift flour once, measure, add baking powder, soda  
 and salt and sift again. Cream shortening, add  
 sugars and cream until fluffy. Add egg and beat  
 well. Add coconut, cereal and vanilla. Blend and  
 shape into small balls. Place on ungreased cookie  
 sheet. Press down with fork. Bake at 350° 15  
 minutes or until done. Yields 3 doz. cookies.

DATE COOKIES

MRS. WM. E. (DOLLY) NUNLEY

3/4 cup dates, 3/4 cup sugar, 1 egg, 1 stick of  
 butter. Combine in saucepan and cook 5 min. Remove  
 from heat and add 2 1/2 cups Rice Krispies and 1/2  
 cup nuts. Let cool and make into balls. Roll in  
 coconut.

QUICK CUPCAKES

MRS. EVELYN B. CHASE

1 egg 1/2 cup cocoa  
 1/2 cup shortening 1 1/2 cups flour  
 1/2 cup sour milk 1 tsp. vanilla  
 1 tsp. baking soda 1 cup sugar  
 1/2 cup hot water  
 Put in bowl in order given. Do not mix until  
 all is added, then beat well. Bake at 350°  
 25 to 30 min.

CHOCO-NUT-MEALIES

ORIGINAL RECIPE BY BARBARA LEE  
DAUGHTER OF MR. AND MRS. DEAN LEE

1/2 cup white sugar      1 cup flour  
1/2 cup brown sugar      1 cup quick oatmeal  
1/2 cup shortening      1/2 cup chocolate chips  
1 egg, slightly beaten      1 tsp. vanilla  
1 tsp. soda      1/2 cup peanut butter,  
1/2 tsp. salt           crunchy type  
Cream sugar and shortening. Add slightly beaten egg  
and peanut butter, then dry ingredients, chips and  
flavoring. Drop by teaspoonfuls on ungreased baking  
sheet. Bake 10 to 12 min. at 350° until lightly  
browned.

THREE LAYER COOKIES (COCONUT DELIGHT)

MRS. JAMES BURK

1/2 cup brown sugar (firmly packed)  
1/2 cup butter      1 cup sifted flour  
Blend sugar and butter and stir in flour. Mix well.  
Press into 9x9" ungreased pan. Bake 10 min at 350°.  
Remove from oven.

2 eggs well beaten      1/2 cup corn syrup  
1/2 cup brown sugar (packed)      1 tsp. vanilla  
2 Tbsp. flour      1 tsp. baking powder  
1/2 tsp. salt      1 cup shredded coconut  
1 cup chopped nuts

Add sugar to beaten eggs, stir in corn syrup and  
vanilla. Add dry ingredients, mixing well. Stir in  
coconut and nuts. Pour over the bottom layer. Return  
to oven and bake 25 to 40 min. more or until golden  
brown. Cool and cut into squares. When done, these  
cookies will have 3 layers - the middle one creamy.

COFFEE BAR COOKIES

MRS. ROGER (CAROLYN) REED

2 cups brown sugar (packed)  
1 scant cup lard      1 tsp. salt  
Over above ingredients, pour 1 cup hot coffee.  
Add 2 beaten eggs and let cool.  
Then add: 3 cups flour      1 tsp. baking powder  
1 tsp. soda      1 tsp. nutmeg  
1 tsp. cinnamon

Nuts and raisins may be added, if desired. Spread  
thin in large cookie sheet. Bake at 325° for 20 min.  
Spread thin icing on while warm.

DATE BARS

MRS. K. (CHRISTINA) MAXEINER

4 eggs, slowly beaten  
1 lb. brown sugar  
Sift together the following:  
1 cup flour      1 tsp. cinnamon  
1 tsp. allspice      2 tsp. baking powder  
1/16 tsp. salt  
Mix all together. Add 1 lb. chopped dates and  
2 cups pecans. Bake on greased 16x10" sheet for  
30 min. at 350°.

FITZ'S COOKIES MRS. NORVILLE (LUTHELLA) BANGERT

3/4 cup shortening      1 cup brown sugar  
2/3 cup white sugar      2 eggs  
1 cup raisins      2 cups flour  
1 tsp. soda      2 tsp. cinnamon  
1/2 tsp. cloves      1 tsp. vanilla  
1 cup oatmeal

Cream shortening and sugars. Add eggs and beat well.  
Sift flour, soda, cinnamon and cloves together.  
Add small amount of dry ingredients at a time, beat-  
ing well after each addition. Add raisins and oatmeal  
and mix again. Drop by teaspoonfuls on baking sheet.  
Bake at 375° until light brown. Do not over-bake  
or they will be hard instead of "chewy" as they  
should be. 1 cup nuts may be added, or 1 cup coconut.  
This is a very good recipe - never fails to get  
compliments from everyone. These cookies can be  
flattened out by dipping fork in water and pressing  
down.

FRUIT-NUT BARS

MRS. HELEN C. HANDLING

3/4 cup sifted flour      1 cup sugar  
1/4 tsp. baking powder      1/8 tsp. salt  
1/2 cup vegetable oil      2 eggs, beaten  
1/2 tsp. vanilla      1 cup finely cut dates  
1 cup chopped nuts

Sift together dry ingredients. Make a well in dry  
ingredients and add in order - oil, egg and vanilla.  
Beat until smooth. Add dates and nuts. Mix well  
and pour into greased pan (12x7x2"). Bake at 350°  
for 20 to 25 min. Cut into bars while warm and dust  
with powdered sugar. Makes about 30 bars.

3 cups sugar                      2 1/2 cups lard  
3 eggs                                2 cups milk

Mix and cream these ingredients.

Add 2 Tbsp. hartshorn and 1 tsp. anise oil (not extract). Then add enough flour to make cookie dough consistency. Roll on floured board, cut into desired shapes and bake 6 to 8 min. at 400° or till lightly browned. Hartshorn and anise oil can be purchased at a drugstore. Note: This recipe was brought from Holland by my great-grandmother about 150 years ago. I remember my grandmother would make these cookies, put them in a flour sack, and hang it in the attic. The longer you can keep these, the better they are.

ICE BOX COOKIES

MRS. RAY (JO) HEIDEMAN

4 eggs, beaten	1/2 tsp. cream of tartar
4 cups brown sugar	1/2 tsp. baking soda
1 cup melted oleo	1 cup chopped nuts
4 or more cups flour	1/2 cup candied cherries diced

1/2 cup candied pineapple, diced

Use enough flour to stiffen. Make into rolls and place in refrigerator overnight. Slice off and bake at 375° for about 8 min.

LEMON DREAM BARS

MRS. EDW. (FANNIE) KUEHNEL

Cut 1/3 cup butter into 1 cup sifted flour and 2 Tbsp. sugar until fine. Press firmly into ungreased 9x9" pan. Bake at 350° for 15 to 20 min., until set but not brown.

Combine in mixing bowl:

2 beaten eggs	1/2 cup brown sugar,
3/4 cup coconut	packed
1/2 cup nuts, chopped	1/4 tsp. salt
1/8 tsp. double acting baking powder	
1/2 tsp. vanilla	

Mix well and spread on partially baked dough. Bake at 350° for 25 to 30 min. Frost immediately. Cool

LEMON FROSTING

Combine 2 tsp. grated lemon rind, 2 Tbsp. lemon juice and 1 cup sifted powdered sugar. Mix until smooth.

-----  
To shine toasters, and other chrome appliances, use areosol window cleaner and wipe with a soft cloth.

STRAWBERRY COOKIES

MRS. EDW. (GLADYS) KOEHNE

2 eggs	2/3 cup sugar
1 cup dates (chopped)	3 Tbsp. butter
1 cup chopped nuts	2 cups Rice Krispies
1 box red sugar	

In skillet combine dates, sugar, butter and well beaten eggs. Cook and stir over medium heat until mixture thickens and bubbles, 5 to 10 min. Remove from heat. Stir in Rice Krispies and nuts. Cool for 10 minutes or until you can handle it. Form into strawberry-shaped pieces. Roll in red sugar. Trim with green frosting for leaves. Butter fingers for shaping strawberries.

HAY STACKS (UNBAKED COOKIE)

LOIS SCHLIEF

1 3 oz. pkg. Philadelphia Cream Cheese  
2 Tbsp. milk  
2 cups sifted confectioner's sugar  
2 1-oz. squares unsweetened chocolate, melted  
1/4 tsp. vanilla  
Dash of salt  
3 cups miniature marshmallows  
Flaked coconut

Combine softened cream cheese and milk, mixing until well blended. Gradually add sugar. Stir in chocolate, vanilla and salt. Fold in marshmallows. Drop rounded tsp. of the mixture in coconut, toss until well covered. Place on baking sheet. Chill until firm. Makes 4 doz.

COOKIES (NO BAKE)MRS. MARGARET DUNCAN  
PIASA

2 pkg. butterscotch chips  
1/2 cup peanut butter  
4 cups cornflakes  
Melt chips in double boiler. Stir in peanut butter. Remove from fire and stir in cornflakes. Drop by spoonfuls on wax paper. Put in icebox until hard.

-----  
Grandmother never baked a cookie until the whole recipe was cut, or dropped on the sheets. She thought this short drying period was what made her cookies' different than others.

SOUR CREAM MOLASSES SQUARES MRS. J.W. (LENA) FITE

1 cup oleo                      1/2 cup sugar  
 1 cup sorghum molasses      1 egg  
 3 1/2 cups sifted cake flour  
 1 tsp. cinnamon              1 tsp. soda  
 3/4 tsp. salt                    1 tsp. ginger  
 1/2 cup chopped nuts        1/2 cup sour cream

Cream oleo and sugar until light. Beat in molasses and egg. Add sifted dry ingredients and sour cream and beat until smooth. Use mixer at medium speed. Spread in four 8 x 8 pans. Bake at 350°. When cool, spread with a thin frosting over them if desired.

SPICE SQUARES

MRS. FRANCES W. ROETTIGERS

Boil together for 3 minutes:

1 cup sugar                      1 tsp. cinnamon  
 1 cup raisins                    1/2 tsp. cloves  
 1 cup water                      1 tsp. nutmeg  
 1/3 cup shortening              1/2 tsp. salt

When cool, add:  
 2 cups flour                      2 tsp. baking powder  
 1 tsp soda                        Nutmeats as desired  
    (black walnuts very good)

Spread in greased, floured 11 x 17 cookie sheet.  
 Bake 15 min. at 400°. Cut in squares and cover with caramel glaze while hot.

CARAMEL GLAZE

1 cup granulated sugar  
 1/2 cup milk  
 Pinch baking soda

Boil together. This browns as it cooks, so it must be stirred. When soft ball stage is reached, remove from fire and add:

1 Tbsp. butter 1 tsp. vanilla, small amount salt.  
 Cool slightly and beat until it begins to thicken.  
 Spread on hot spice squares.

NATIONAL COOKIE TRAITS

French cookies are the fanciest in appearance; German ones are the spiciest. Italy's have a base of anise oil and almonds; Russia's are fried. England's are somewhat massive and not unduly sweet.

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SUGAR COOKIES

MRS. HAROLD ROBINSON

2 eggs                      1 1/4 cups sugar  
 1 cup margarine            1 tsp. vanilla  
 3 1/2 cups sifted flour    1 tsp. soda  
 2 tsp. cream of tartar  
 Beat eggs and add sugar gradually. Add shortening. Beat and add the dry ingredients and vanilla. Form into ball about the size of a walnut. Press down with glass dipped in sugar. Bake at 375° for about 12 minutes.

WINE BISCUITS

MRS. JACKIE L. CAIN

2 cups oil                      2 cups red port wine  
 2 cups sugar                  6 level tsp. baking powder  
 Add all the flour it takes to make a stiff dough, that will clean the bowl. You pinch off a piece of dough the size of a walnut. Roll this in a roll and twist like a snail. After you have these on the cookie sheets, brush with egg white. Bake in 350° oven for about 15 minutes. This is a man's dunkin' cookie. It is not a sweet cookie.

JANET'S YUM YUMS

MRS. CHARLES WILTON

Mix together and pat in 8x12 inch pan:  
 1 cup graham cracker crumbs  
 1 stick margarine, melted  
 Over this mixture, sprinkle:  
 1 cup angel flake coconut  
 1 small package chocolate chips  
 1 small package butterscotch chips  
 Top with 1 cup chopped pecans  
 Over all the above, pour and spread evenly one can Eagle Brand milk. Bake 30 to 35 minutes at 350°. Cut while warm in squares or bars.

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 When rolling cookie dough, use powdered sugar instead of flour on your board. This will make your cookies a wee bit sweeter, but they will not get tough as they sometimes do when they are rolled out on a floured board.

RUSSIAN TEA CAKES

MRS. LEROY (BETTY) WILDERMAN

1 cup margarine, soft    1/2 cup sifted confectioners' sugar  
 1 tsp. vanilla  
 1/4 tsp. salt                  2 1/4 cups flour  
                                      3/4 cup finely chopped nuts  
 Mix oleo, sugar, and vanilla thoroughly. Measure flour by dipping method or by sifting. Stir flour and salt together; blend into oleo mixture. Mix in nuts. Chill dough. Heat oven to 400°. Roll dough in one inch balls. Place on ungreased baking sheet. (Cookies do not spread). Bake 10 to 12 min., or until set but not brown. While still warm, roll in confectioners' sugar. Cool. Roll in sugar again. Makes 4 dozen one-inch cookies.

SNICKERDOODLES

MRS. DOROTHY L. VETTER

1 cup soft shortening    1 1/2 cups sugar  
 2 eggs                      2 3/4 cups sifted flour  
 2 tsp. cream of tartar    1 tsp. soda  
 1/4 tsp. salt  
 Mix together shortening, sugar, and eggs. Sift flour, cream of tartar, soda, and salt. Add to creamed mixture and mix until well blended. Form into ball size of walnut. Roll each ball in mixture of 2 Tbsp. sugar and 2 tsp. cinnamon. Place about 2 inches apart on ungreased baking sheet. Bake in 400° (gas) oven for 10 min. These cookies puff up and then flatten with crinkled top.

SOUR CREAM COOKIES

MRS. LULU PILCHER

4 cups flour                      1 tsp. soda  
 1 tsp. baking powder        1 cup shortening  
 1 3/4 cups sugar                1/2 tsp. salt  
 1 cup thick sour cream    2 eggs  
 1 tsp. vanilla  
 Cream the shortening, add the sugar gradually and cream well. Add salt, vanilla, and unbeaten eggs and beat well. Add sour cream alternately with the sifted dry ingredients. Chill one hour. Roll dough thin and cut with floured cookie cutter. Place on oiled cookie sheet and sprinkle with sugar. Bake until light brown for 10 minutes, in 400° oven.

RAISIN AND NUT COOKIESMRS. RUSSOLA BROWN BAKER  
Washington, D.C.

2 cups raisins	1 cup water
1 cup shortening	2 cups sugar
3 eggs	1 tsp. vanilla
4 cups flour	1 tsp. baking powder
2 tsp. salt	1 1/2 tsp. cinnamon
1/4 tsp. nutmeg	1/4 tsp. allspice
1 cup chopped nuts	

Boil raisins and water a few minutes and cool. Cream shortening and sugar. Add eggs and vanilla. Sift flour and dry ingredients well. Add raisin mixture to shortening and mix well. Add dry ingredients and nuts. Grease cookie sheet and drop by teaspoon. Makes about 5 doz. cookies. They are even better if 2 cups of dates are used in place of the raisins.

RAISIN COOKIES

MRS. CATHERINE BOKER

1/2 cup lard	1 cup sugar
1 cup raisins	3 Tbsp. water
2 eggs	1 level tsp soda dissolved
Flour enough to make stiff	in water

Mix well. Pat out to size of 50-cent piece. Bake at 375°. Add cinnamon and nutmeg if desired.

PUMPKIN PIE SPICE COOKIES

MRS. LUCILLE GERDES

2/3 cup soft oleo	1 tsp. vanilla
1 1/2 tsp. pumpkin pie spice	1 cup sugar
1 large egg	2 cups sifted flour
1 1/2 tsp. baking powder	1/4 tsp. salt
1 cup finely chopped walnuts	

Cream oleo with vanilla and spice until light. Gradually add sugar and beat until light and fluffy. Add egg and beat well. Sift together dry ingredients and stir into creamed mixture until well mixed. Stir in walnuts. Turn batter onto lightly floured board, divide in half and shape each half into a roll about 7 inches long. Wrap each roll in foil and refrigerate overnight. Cut into 1/4 inch slices and arrange 2 inches apart on ungreased cookie sheets. Bake in a 375° oven 12 to 15 min. or until edges are browned. Remove to racks to cool. Makes about 4½ dozen. A treasure for the cookie jar.

\*\*\*\*\*  
\* MY FAVORITE RECIPES \*  
\*\*\*\*\*

## NUT FILLED MUFFINS

ROSEMARY MATHIS  
HERRIN, ILL.1/2 cup butter or margarine  
1 cup flour3 oz. pkg. Philadelphia Cream Cheese  
Mix well. Shape into 24 balls. Press each in  
a tiny muffin pan (1-inch muffin cups). Work  
around sides making a small cup.

## FILLING

1 egg  
1 Tbsp. butter  
1/2 cup nuts  
3/4 cup brown sugar  
1/8 tsp. vanillaMix together the above ingredients. Put 1 tsp.  
mixture in each cup. Bake at 375° 20 to 25 min.,  
or until edges slightly brown. After baking,  
sprinkle with powdered sugar. Makes 2 doz. cookies.OATMEAL COOKIES

MRS. JOHN (JUDY) FARMER

2 cups oil  
4 cups sugar  
4 eggs  
1 1/4 cups hot water in which you dissolve 2 tsp. soda  
6 cups flour  
6 cups oats  
2 tsp. salt  
2 tsp. cinnamon  
1 tsp. nutmeg  
3 tsp. vanilla  
2 cups raisins  
2 cups nutsMix ingredients in order as given! Bake at 350°  
oven for 15 minutes. (150 cookies)ICEBOX OATMEAL COOKIESSYLVA LUEKING BRAGGA  
WOOD RIVER1/2 cup butter  
1/2 cup shortening  
1 cup white sugar  
1 cup brown sugar  
2 eggs  
1 tsp. vanilla  
1 1/2 cups sifted flour  
1 tsp. baking soda  
1 tsp. salt  
3 cups quick oats  
1/2 cup nuts  
1/2 cup coconut  
Cream fats and sugars, add eggs and beat. Add  
flour, salt and soda. Knead to mix if necessary.  
Divide. Add nuts to half and coconut to remaining  
dough. Shape in two rolls. Wrap in wax paper.

Chill overnight, slice with a sharp knife. Bake in moderate oven (375°) from 12 to 15 minutes.

### PEANUT BUTTER COOKIES

MRS. MAURINE MOORE

1/2 cup peanut butter      1 egg, well beaten  
1/4 cup shortening      1 cup sifted flour  
1/2 cup granulated sugar      1 tsp. soda  
Cream peanut butter and shortening, add sugar gradually, add beaten egg. Sift flour and soda, add and mix well. Drop by teaspoonfuls on cookie sheet. Press down with fork. Bake 10 to 15 min. at 350°. Makes about 4 doz.

### ORANGE OATMEAL COOKIES

MRS. ELMER (HELEN) KULENKAMP

1 small bag jellied orange slices  
1 1/2 to 1 3/4 cups sifted cake flour  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
1/4 tsp. salt  
2/3 cup butter or margarine  
2/3 cup granulated sugar  
2/3 cup brown sugar  
1 egg

1 tsp. vanilla  
1 1/2 cups quick cooking oats  
1 can shredded coconut

Reserve 1/2 cup flour. Using floured scissors, cut orange slices in small pieces into reserved flour. Sift remaining flour, baking powder, soda and salt together. Cream butter and sugars. Beat in egg and vanilla. Stir in sifted dry ingredients and add oats, coconut and orange slices. Mix well. Shape into balls, using tablespoon of dough for each cookie. Place on greased cookie sheet and flatten slightly. Bake 10 to 12 min. in moderate oven (350°).

### PECAN CRESCENTS

MRS. JAMES (MARJORIE) BATES

1/2 cup butter or margarine      1/2 tsp. vanilla  
1 cup sifted flour      3 Tbsp. confectioners' sugar  
1 cup pecans, finely chopped  
Cream butter or margarine. Add sugar and vanilla. Blend well. Add flour, mixing thoroughly. Mix in pecans. Shape in crescents and place on baking sheet.

Bake in moderate oven (350°) for 20 minutes. Roll in confectioners' sugar while warm.

### PUDDING POWDER COOKIES

MRS. RUTH KELSEY

1/2 cup shortening      1/3 cup sugar  
1 egg  
1 package pudding powder, such as Butterscotch  
Cream above ingredients, then add:  
1 cup flour      1 cup rolled oats  
1/2 tsp. soda      1/4 tsp. salt  
1/2 tsp. cream of tartar  
For variety add raisins or nuts or chocolate chips. Bake 12 to 15 min. in 350° oven.

### PINEAPPLE RAISIN DROP COOKIES

MRS. PAUL (HELEN) CLARK

3/4 cup crushed pineapple (not drained)  
1/2 cup raisins  
1 cup dark brown sugar, firmly packed  
1/2 cup soft margarine      1 egg, unbeaten  
1 tsp. vanilla      2 cups sifted flour  
1 tsp. baking powder      1/2 tsp. soda  
1/2 tsp. salt      1/2 cup chopped nuts (optional)

Mix raisins and pineapple; set aside. Combine sugar, margarine, egg and vanilla in mixing bowl; beat until fluffy. Stir in pineapple and raisins. Sift flour with baking powder, soda and salt; add and mix well. Stir in nuts. Drop soft dough by teaspoonfuls 2 in. apart on greased cookie sheets. Bake at 375° for 12 to 15 min., or until lightly browned. Makes 3 to 4 doz.

### POTATO CHIP COOKIES

MRS. COLONEL (LOIS) HEALEY

1 1/2 cups flour, sifted      1 1/4 tsp. baking powder  
2/3 cup brown sugar, packed      1/4 tsp. salt  
1 tsp. vanilla      1 egg  
3/4 cup crushed potato chips      1/2 cup oleo  
Cream together sugar, oleo and egg. Sift fry ingredients and add. Then add chips. Shape into roll and refrigerate overnight. Slice 1/8" and bake at 375° 10 to 12 min.

SCANDINAVIAN COOKIES

MRS. EDNA L. EDDINGTON

1/4 cup light brown sugar  
 1/2 cup butter or margarine  
 Yolk of one egg  
 1 cup sifted flour  
 White of 1 egg slightly beaten  
 1/2 cup nuts  
 Jelly for filling

Mix the ingredients in order given. Form the dough into little balls (size of walnuts). Roll these balls in slightly beaten egg white and then in chopped nuts. Place on a cookie sheet (lightly greased and in each ball press a little hollow. Bake 15 to 18 min. at 350°. Cool cookies and before serving drop jelly into center depressions. These are very delicious and colorful filled with red and green jelly.

OATMEAL COOKIES

BESSIE DAVIS

1 cup sugar  
 1 cup shortening  
 2 cups oatmeal  
 2 cups flour  
 2 beaten eggs  
 1/4 cup milk  
 1 tsp. soda  
 1 tsp. cinnamon  
 1 cup raisins

Cream shortening and sugar. Add eggs, milk and oatmeal. Sift together flour, soda, cinnamon and salt. Mix altogether and add raisins. Drop from spoon onto greased pan. Better results if raisins and oatmeal are put through food chopper.

SWEETHEART COOKIES

MRS. DEAN BENZ

1 cup (2 sticks) margarine  
 2 eggs  
 3 cups sifted flour  
 1/4 cup milk  
 21 heart-shaped gumdrops, cut in half  
 1 1/2 cup sugar  
 1 tsp. vanilla  
 3 tsp. baking powder

Melt margarine in saucepan. Remove from heat. Stir in sugar. Add eggs and vanilla. Beat well. Add flour, baking powder and milk. Mix well. Chill thoroughly. (To speed chilling, divide dough and put into 2 pans.) Drop by rounded

teaspoonfuls, onto baking sheet. Into each cookie press a gumdrop half, cut side up. Bake 375° 10 to 12 minutes. Makes 3 1/2 dozen.

PINEAPPLE COOKIES

RUTH E. CAIRNS

1 1/2 cups sugar  
 3 cups flour  
 1 tsp. soda  
 1 small can crushed pineapple  
 Juice 1 lemon or orange  
 2 eggs  
 3/4 cup shortening  
 1/2 cup crushed nutmeats

Cream sugar and shortening. Add well beaten eggs, lemon juice, pineapple, and flour. Dissolve soda in a little warm water and add last. Bake at 375° 12 to 15 minutes.

POPPY SEED COOKIES

JO KAMP

1 cup sugar  
 3 eggs  
 1 tsp. salt  
 4 cups flour  
 1 cup oil (Crisco, Wesson)  
 3 tsp. baking powder  
 1 tsp. vanilla  
 1 box poppy seeds

Mix sugar and oil together. Add the 3 eggs (whole). Add the vanilla and poppy seeds. Sift flour, baking powder and salt together and add to above mixture. This can be rolled or make in small balls and then pat with a fork to flatten slightly on a slightly greased cookie sheet. Bake in a 375° oven between 10 and 15 minutes.

QUICK LEMON CRISPS

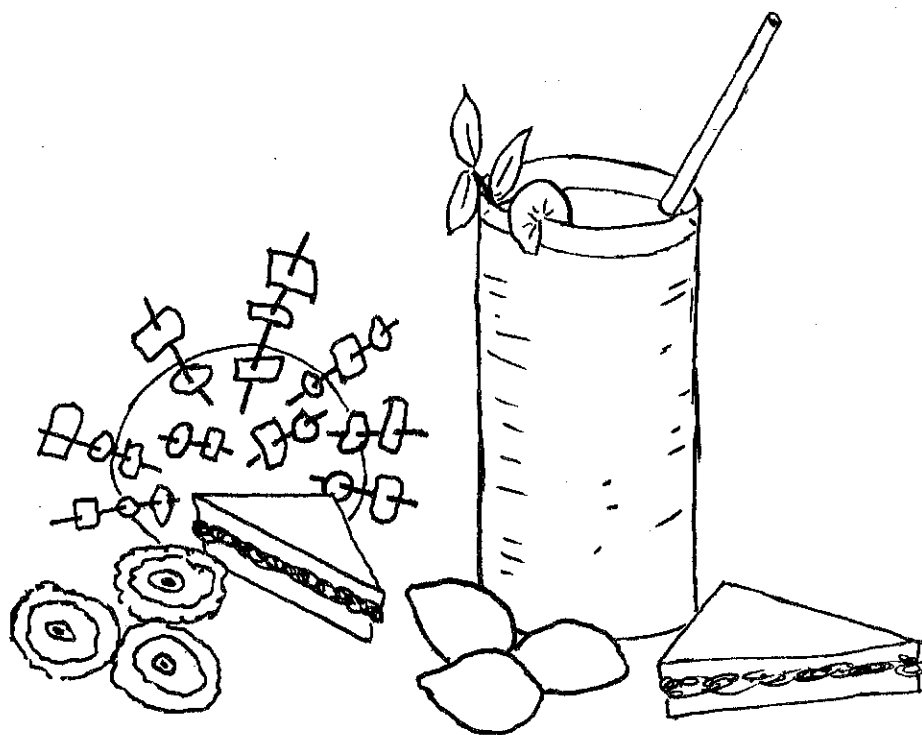
MRS. GEORGE (MERLE) WATTS

2 cups flour  
 3/4 cup shortening  
 3 eggs, beaten  
 2 pkgs. (3-3/4 oz) each of lemon instant pudding mix.  
 3/4 tsp. baking soda  
 1 cup sugar  
 Pinch of salt

Sift flour with salt and soda. Cream shortening, add sugar and pudding mix. Cream until light and fluffy. Add eggs. Mix good then add flour mixture. Beat good. Then drop on greased cookie sheet 2-1/2 inches apart. Bake at 375° 10 to 12 min.

'Tis an old maxim in the schools,  
 That flattery's the food of fools,  
 Yet now and then your men of wit  
 Will condescend to take a bit.

# PARTY FOODS



## \*\*\*\*\* A TIME-SAVING "GOODY" CORNER \*\*\*\*\*

A century ago there was much friendliness in the air, and it was not uncommon for relatives, neighbors and unexpected friends to drop in by foot-power or horse-power at teatime, after church, or on Sunday evening. What a problem for the 1869 hostess! Grandmother solved it by installing a "goody" corner in her spacious pantry. She had a huge stone jar, heaped to the top with cookies, and rows upon rows of preserves, jellies, jams, honey and pickles, as well as a few "dollers-up".

Now, a hundred years later, history is repeating itself. Relatives and friends now drop in by motor or air. What a problem for the 1969 hostess! Today's moderns solve the old-fashioned dilemma by going Victorian and adopting Grandmother's hospitable device. They create a "goody" corner to suit their taste and stock it to include:

### BEVERAGES

### SANDWICH AND CANAPE SPREADS

### COOKIES AND CRACKERS

### PACKAGED DISHES

### FRESH FROZEN FOODS

### "DOLLERS-UP"

(Those little odds and ends that doll-up ordinary foods and give them that luxurious air. Among these are: maraschino cherries, pimento, olives, pickles, marshmallows, candies, nuts, prepared toppings, etc.)

PUFFY SHRIMP APPETIZERS

DENISE KASTEN

1 egg white                      4 1/2 oz. can shrimp  
 Dash of salt                    2 tsp. chopped chives  
 1/3 cup mayonnaise            1/2 tsp. mustard  
 1 Tbsp. chopped celery      1 can crescent roll dough  
 Beat egg white and salt until soft peaks form. Fold in celery, chives, mustard. Roll dough into 8 triangles, and cut each in half to form 16 triangles. Spread each with egg white mixture. Top with shrimp, drained. Bake about 10 minutes at 375°. Serve warm.

BRAUNSCHWEIGER SPREAD

MRS. ROBERT (GEORGIA) BERMES

2 Tbsp. pickle juice            1 stalk celery  
 1/2 lb. braunschweiger        1/8 tsp. tabasco sauce  
 1/2 medium onion              2 sprigs parsley  
 Combine and mix in blender. Delicious for hors d'oeuvres.

CHEESE BALL

URSULA SAALE, West Alton, Mo.

2 pkgs. (8 oz. each) Philadelphia cream cheese  
 2 jars (5 oz. each) process cheese spread (sharp cheddar)  
 1 jar (5 oz.) process bleu cheese spread  
 Dash of garlic salt  
 3 Tbsp. wine vinegar  
 1 cup chopped nuts, if desired  
 Allow cheese to soften at room temperature. Combine with remaining ingredients. Blend well. Refrigerate about 30 minutes. Shape into a ball. Roll in chopped nuts.  
 Serve as spread for crackers.  
 Yield: About 3 cups spread.  
 Note: If this recipe is made up several days in advance, the flavor is improved.

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When making Tuna Fish, or salmon, and mayonnaise sandwich filling, add enough raw carrots to make it of spreading consistency. This will stretch the quantity, add color and a new taste.

CHEESE BALL

KENNETH MARKWARDT

1 lb. Longhorn                    1/4 lb. Cheddar  
 1/4 lb. Muenster                1/4 lb. Bleu  
 1/4 lb. Brick                    1 wedge Roquefort  
 Add: 1/4 tsp. celery salt  
       1/2 tsp. garlic powder  
       1/4 tsp. Lowreys seasoning salt  
       1/4 tsp. onion powder or minced onion  
       1/2 tsp. Worcestershire or A-1 sauce  
       3 oz. Wishbone Italian salad dressing

Let cheese soften to room temperature and put through food grinder. Add all ingredients together and mix thoroughly until you can shape it into a ball. Roll cheese ball into chopped nuts. Refrigerate.

CHEESE & ONION SNACK TREATS

MRS. C. L. CRIVELLO

1 pkg. of green onions  
 1 pkg. of thin sliced beef or corned beef  
 1 pkg. Philadelphia cream cheese  
 Let cream cheese stand at room temperature for an hour. Clean onions; cut off tops down to one or two inches. Spread cream cheese on thick beef squares and roll around bottom part of onion, leaving green tops showing. Very tasty.

LEMON CHEESE

MRS. J. A. ISENBERG

3 oz. butter                      1 lb. sugar  
 6 eggs                            Juice of 4 lemons  
 Melt the butter in top of double boiler. Add sugar, then eggs well beaten. Strain the lemon juice and add. Cook until it creams. Pour into 4 medium size jars and store in refrigerator. Serve on toast like jam.

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Time is written in volumes three--

The past, the present, and the yet to be.

The past is written and laid away;

The present we're living day by day.

The last and best of volume three

Is hid from sight; God holds the key.

CHEESE SPREAD

MRS. FRED (BRENDA) BAUMGARTNER)

1/2 lb. cheese  
 2 hard boiled eggs  
 6 crackers, rolled find  
 1/2 can chopped pimento and juice  
 Blend together and add: 2 Tbsp. sugar, 3 Tbsp. vinegar, plus 1 Tbsp. water, if vinegar is strong.

CHEESE SPREADMRS. SEAMAN (IDELLA) SCHAFER  
Piasa, Ill.

1/2 lb. American cheese  
 1 10-oz. pkg. sharp cheddar cheese  
 Small can pimento and salad dressing to moisten  
 Blend cheese and pimento in blender or grind, using find blade. Moisten with a good amount of dressing until creamy. Very good as an appetizer or snack on crackers, or a sandwich spread.

SUN COAST SNACKS

MRS. DEAN (DOROTHY) LEE

1 lb. frankfurters, cut in bite size pieces  
 1/2 c. brown sugar  
 1 tsp. grated orange rind  
 1/2 c. orange juice  
 1/2 tsp. allspice  
 1/4 tsp. ginger  
 Combine all ingredients except frankfurters.  
 Cook in skillet, using low heat, for 5 min., stirring occasionally. Add frankfurters and cook slowly for about 10 min., until meat is heated and glazed. Keep warm in chafing dish and serve as hors d'oeuvres.

COCKTAIL NIBBLES

MRS. HAROLD (RUTH) CHASE

1 6-oz. pkg. pretzel sticks	1 lb. salted peanuts
1 pkg. rice chex	1 pkg. oat cereal
1 1/2 cups butter or margarine	1/4 cup Worcester-shire sauce
1 Tbsp. garlic salt	1 Tbsp. onion salt
1 Tbsp. celery salt	

Start oven at 225° or very slow. Break the thin pretzel sticks into even smaller pieces and mix the cereal, peanuts and pretzels in a large roasting pan. Heat butter until melted and stir in Worcester-

COCKTAIL NIBBLES (CONTD.)

shire sauce, garlic, onion and celery salts. Pour over the cereal mixture and stir well. Cover and bake 1 hour. Remove the cover and bake another hour, stirring occasionally. Makes 4 quarts of flavorful nibbles.

CORN BEEF OPEN-FACED SANDWICHES MRS. C. L. CRIVELLO

1 regular can Corned Beef  
 1 pkg. buns (8 regular size)  
 1/2 to 2/3 of a 16-oz. jar Cheese Whiz  
 Onion and green peppers  
 Mix corned beef and Cheese Whiz. Add chopped onion and green pepper to taste. Make into a paste and spread on top and bottom of bun halves. Lay on cookie sheet and broil in oven until brown. Ready to serve. Makes 16 open-faced sandwiches. These can be made up early. Keep in refrigerator. Heat just before serving piping hot.

SATURDAY NIGHT SANDWICHES

MRS. LARRY (BONNIE) JONES

1 pkg. of 2 Brown and Serve French loaves, or  
 1 pkg. of 4 Club rolls.  
 1 pkg. of Thuringer or Salami  
 1 Pkg of Muenster cheese. 1 onion, sliced  
 2 or 3 tomatoes, sliced Oregano seasoning  
 Olive oil.  
 Heat rolls according to directions on package. Let cool about 5 min. and split. Butter the rolls and on the bottom half, put onion slice, then a slice of cheese, meat and tomato. Pour enough olive oil on to moisten the sandwich. Sprinkle with oregano, salt and pepper to taste. Put on top half of roll and if using French loaves, cut into desired portions. Serves 4.

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COOKING CUES: The experts say that cheese is the only food in the world that can be served during any course of a meal.

COMPLIMENTS  
OF  
VICTOR W. SCHROEDER

RETIRED IN 1955 AFTER 44 YEARS  
CONTINUOUS SERVICE AS  
JOHN DEERE DEALER IN BRIGHTON

7-UP HOLIDAY PUNCH

1 qt. milk  
4 7 oz. bottles of chilled 7-UP  
1 pint peppermint ice cream

Put semi-soft ice cream in punch bowl. Add milk and 7-UP. Stir until ice cream floats in small pieces throughout. Garnish with maraschino cherries and mint leaves, if desired. Serves 12.

WAGNER SEVEN-UP BOTTLING CO.

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MYSTERY SANDWICH SPREAD MRS. WM. (GERTRUDE) LUCKER  
DURHAM, N. C.

3 hard-boiled eggs 1 pimento  
1/2 lb. American cheese 1/2 tsp. salt  
1 medium-sized onion, grated  
1/8 tsp. paprika  
Add mayonnaise to mix together.  
Mash cheese and eggs together. Chop pimento and add other ingredients. Let set an hour, or so, before making sandwiches.

WATSON'S WHISKEY WALLOP MRS. MELVIN WATSON

2 pkg. Koolaid - Raspberry flavor  
1 cup frozen orange juice  
1 pt. pineapple juice, unsweetened  
1 pt. grape juice, unsweetened  
2 qt. water  
2/3 cup sugar  
Mix together and stir until sugar is dissolved.  
Add 1 large bottle ice-cold gingerale.  
1 pt. whiskey, or more, if desired.

SLOPPY JOE SANDWICHES MRS. KENNETH WILLIAMSON

1 1/2 lb. hamburger 1/4 cup chopped onion  
1/2 cup catsup 1 tsp. prepared mustard  
Salt to taste  
1 can Campbell's Chicken Gumbo soup.  
Brown hamburger in skillet with onion and salt.  
Add remaining ingredients and simmer for 15 min.  
Serve on toasted buns.

SOUTHWESTERN MOTHERS CLUB PUNCH  
MRS. NORMAN (JACQUELINE) WAGNER

3 pkg. lemon Kool-Aid  
2 pkgs. strawberry Kool-Aid  
1 large can pineapple juice  
1 qt. ginger ale  
5 cups sugar  
5 1/2 qts. water  
Mix and add chunks of ice.

EGG NOG

MRS. OREN (NORMA) PHELPS

4 large or 6 small, eggs      2 cups milk  
 3/4 cup sugar                      1 tsp. lemon juice  
 2 cups canned milk              Nutmeg to taste  
 1/4 cup light rum, or apricot brandy  
 Beat eggs well, add other ingredients and chill.  
 Makes 1 1/2 quarts.

HOT CHICKEN SANDWICHES WITH CHEESE SAUCE

MRS. DONALD (SADONNA) McMILLEN

4 slices white bread, toasted  
 Sliced cooked chicken  
 2 cups white sauce  
 1/2 cup shredded Cheddar cheese  
 8 slices crisp bacon  
 Cut 4 slices toast in halves, diagonally. Cover  
 toast with chicken. Over low heat, add shredded  
 cheese to white sauce. Stir until cheese is  
 completely melted. Spoon sauce over chicken.  
 Crumble bacon slices and sprinkle over sauce.  
 Serves four.

SANDWICH SOUFFLE

MRS. SAM (EVELYN) CARDINAL

16 slices of bread              1 1/2 tsp. dry mustard (or  
 8 slices of cooked ham          spread with prepared)  
 8 slices of cheese              1 tsp. salt  
 7 eggs beaten                    1 cup crushed cornflakes  
 3 cups milk                      1/4 cup melted butter  
 Arrange 8 slices of bread in a glass or enamel pan.  
 Top with a slice of ham and a slice of cheese and  
 cover with remaining slices of bread. Mix beaten  
 eggs, milk, mustard and salt and pour over the sand-  
 wiches; let stand in refrigerator a few hours.  
 Before baking, top with crushed corn flakes and  
 melted butter.  
 Bake 1 hour at 300°. Can be baked at 350° for 45  
 min. to hour. Serves 8.  
 Serve with crisp bacon if you like.

For a new bacon treat: dip bacon slices in beaten  
 egg, then in crushed cracker crumbs, and broil.

TWO GALLON PUNCH RECIPE

MRS. E. T. KUEHNEL

5 pkgs. raspberry KoolAid  
 4 or 5 cups sugar  
 5 qts. water  
 1 large can pineapple juice  
 1 large can orange juice  
 1 bottle of Realemon juice, or 2 small cans of  
 frozen lemon juice

ORANGEADE

MRS. CATHERINE BOKER

4 oranges  
 2 lemons  
 Strain juice. Add water and sugar to sweeten. Cut  
 2 thin slices orange for each glass. Cut small  
 sprigs of mint, also, and add crushed ice to each  
 glass.

ICED COFFEE

MRS. WESLEY (LOLA) SWAN

2 tsp. instant coffee  
 3 tsp. sugar  
 3 ice cubes  
 1/4 cup water  
 Mix the coffee and sugar in a tall glass with the  
 water. Stir well. Add the ice cubes. Then fill  
 the glass with milk. The amounts of sugar may be  
 varied to suit the individual taste. A scoop of  
 vanilla ice cream makes it as good as a malted  
 milk.

CHEESE SPREAD

MRS. FAHY BAKER LOW

1 8 oz. pkg. cream cheese      1/2 cup butter  
 1 tsp. sesame seeds              1/2 tsp. paprika  
 1 tsp. chives, chopped          1/2 tsp. dry mustard  
 1 can anchovies, stuffed with capers  
 Cream butter and cheese, add other ingredients  
 and let set 3 hours.

NOTE: Salad dressing may be used on sandwiches  
 when preparing them ahead of time for the freezer.  
 Also butter or oleo. But frozen mayonnaise has  
 a tendency to separate.

## HOMEMADE ICE CREAM

VELMA CHASE MILLER

2 1/2 cups scalded milk	1/2 cup light corn sirup
1/4 cup cornstarch	1/4 tsp. salt
1/4 cup cold milk	2 1/2 cups sugar
1 Tbsp. vanilla	3 Tbsp. lemon juice
1 pt. heavy cream	7 cups whole milk, chilled

Combine scalded milk with light corn sirup. Mix cornstarch, salt and 1/4 cup cold milk to a smooth paste. Stir into scalded milk and sirup. Cook in a heavy saucepan over low heat, stirring constantly until thickened. Simmer 5 minutes longer, stirring constantly. Blend hot mixture with sugar and stir until dissolved. Cool; add vanilla, lemon juice, cream, and chilled milk. (Undiluted canned milk may be used in place of the heavy cream). Freeze Repack and let ripen at least 2 hours before serving. Makes 1 gallon.

## STRAWBERRY ICE CREAM

Prepare 1 1/2 quart strawberry puree. Prepare above recipe and divide in half. Add 3 cups of the puree to one-half of the milk mixture. Freeze in two parts, unless the freezer is large enough to hold the entire amount.

## STRAWBERRY PUREE

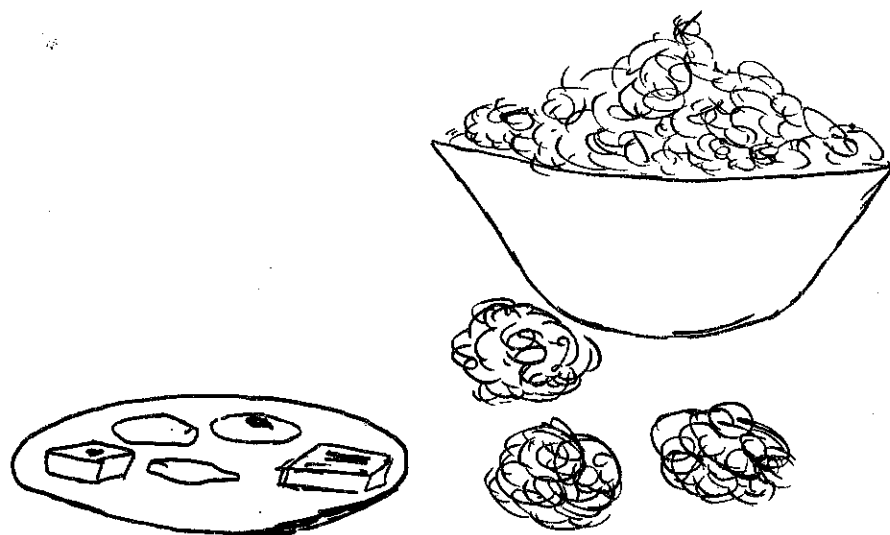
Mash, or blend in a blender, enough strawberries to make 3 cups of puree. For every 3 cups of puree, add 1/4 tsp. powdered ascorbic acid to keep natural color and flavor. Next add 1 pkg. powdered pectin. Stir well. Let stand 15 minutes with occasional stirring. Add 3 cups sugar and stir enough to dissolve the sugar. This puree may be frozen for fresh strawberry ice cream in the winter.

NOTE: In making strawberry ice cream, the milk mixture is frozen until almost stiff, then the cold fruit puree is added and freezing is completed.

# CANDY

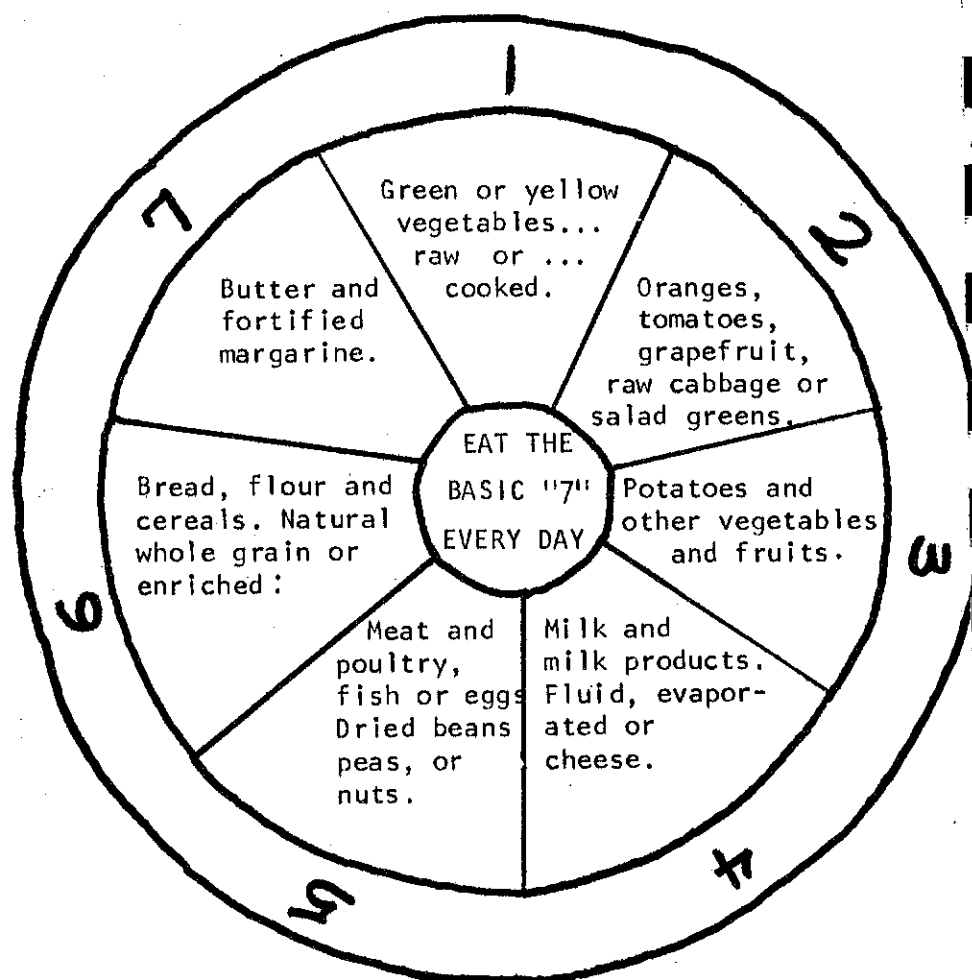
and

# Popcorn



## THE BASIC "7" FOOD CHART

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= 0 =

FOUR GOOD HEALTH:  
Eat some food from  
each group every  
day

IN ADDITION TO THE  
BASIC "7", eat any  
other food you want

## CREAM CARAMELS

MRS. FRANKLIN GRAHAM

1/2 cup chopped nuts  
2 cups sugar  
3/4 cup light corn syrup  
Sprinkle nuts in buttered 8" square pan. Mix sugar, corn syrup, butter and half of cream in saucepan. Bring to boil over low heat, stirring constantly. Stir in rest of cream gradually. Continue stirring as mixture thickens, and cook to 250° or until a little dropped in cold water forms a hard ball. Remove from heat and pour over nuts in pan. When cold, cut into squares. Makes about 5 dozen.

## QUICK CARAMELS

MRS. MAY HUNT WILSON  
PIASA

1 can Eagle Brand milk  
1 lb. brown sugar  
1 cup white syrup  
2 sticks butter  
1/2 tsp. cream of tartar  
1 tsp. vanilla  
1 cup nuts  
Mix milk, sugar, syrup and butter. Boil, stirring constantly until soft ball forms in cold water. Remove from heat and blend in cream of tartar, vanilla and nuts. Pour on cookie sheet that has been greased. Cool, cut and wrap each piece in wax paper.

## CHOCOLATE CREAMS - "Very good."

MRS. NORVILLE (LUTHELLA) BANGERT

4 cups white sugar  
1 1/2 cups water  
1 tsp. vinegar  
1 tsp. glycerin  
1 tsp. vanilla  
2 egg whites  
Put in large candy kettle, sugar, water, vinegar and glycerin. Wrap clean white cloth around a fork and tie with thread. Dampen cloth and keep sides of kettle clean from all grains of sugar. Cook slowly until all sugar is dissolved. When it starts to boil hard put lid on kettle, cleaning every grain of sugar off of sides of kettle. Boil until it forms soft firm ball when dropped in cold water. Pour out into large platter that has water sprinkled in it. DO NOT scrape kettle. Sprinkle the top with water. Set aside until cold. When cold, beat egg whites until stiff. Pour on top all of vanilla and start mixing it. Use a wooden spoon for working it. BUT NEVER STIR while it cooks.

Takes about 30 min. to work it, then it will set. Mold out by hand in "drops" and dip in dipping chocolate. You can color this green, using mint flavoring and make peppermint patties. Or, flavor with maple, lemon and yellow color. Or, put cherries in centers, with nuts on top. Make into various shapes for each variety, so you'll know what you have.

DATE LOAF CANDY

MRS. MERRILL (HELEN) HALL  
WOOD RIVER

1 cup sweet milk  
2 1/2 cups sugar  
2 cups nuts - pecans  
or black walnuts

1 tsp. vanilla  
1 lb. pitted dates  
3 Tbsp. Karo syrup

Butter the size of an egg  
Cook sugar, syrup and milk until soft ball forms when dropped in cold water. Put in butter just before removing from fire. Beat until it starts to thicken, then put in nuts, dates and vanilla. After mixing dates and nuts, it should be thick. Pour in wet cloth while hot. Shape into a long roll about 12 inches long. When cold slice in pieces.

MY MOTHER'S DIVINITY

MRS. ALBERT (FRANCES LUCKER) OERTEL

3 cups granulated sugar  
1 cup Karo (Red Label)  
1/2 cup water  
2 egg whites

1/4 tsp. salt  
3/4 cup chopped nuts  
1 tsp. vanilla

Combine Karo, water, salt and sugar. Boil until syrup spins a thread when dropped from a spoon. Beat egg whites stiff and put a small amount of the syrups into beaten whites. Boil remaining syrup a little longer and add to egg whites, beating gradually. Whip until it begins to stiffen. Add vanilla and nuts. Continue beating and pour into a lightly buttered pan. When cold cut into squares.

DIVINITY FUDGE

MRS. W. G. HUNT

2 2/3 cups sugar  
2/3 cup white corn syrup  
2/3 cup cold water  
2 egg whites

1 tsp. vanilla  
1 cup chopped nuts  
1 tsp. baking powder

Stir well together the sugar, corn syrup and water. Allow to boil without stirring until it forms a hard ball in cold water. Pour this over the stiffly beaten egg whites, beating constantly. Cool, add vanilla, nuts and baking powder. Beat until cool and thick enough to set. Pour onto a buttered platter and cut when set. Sometimes 1 drop by spoonfuls and top with a pecan half.

NEVER-FAIL DIVINITY

MRS. WESLEY (SALLY) GEORGE

3 cups sugar  
1/2 cup water  
1/2 cup light corn syrup

Cook above to soft ball stage - 238°

Beat stiff in large bowl: 3 egg whites. Add syrup mixture to egg whites, beating all the time. When mixture is stiff, add 1/2 tsp. vanilla. Add nuts, if desired. Then drop by spoonfuls on wax paper. Food coloring may be added just before dropping.

CREAMY CHOCOLATE FUDGE

MRS. LEO COLE, JR.

Mix together 3 cups sugar and 1 Tbsp. plain gelatin. Then add: 1/2 cup light corn syrup

2 Tbsp. cocoa  
1 cup butter  
1 cup milk.

Cook to a hard ball stage. Remove from heat and cool. Add 1 tsp. vanilla and beat until mixture loses gloss. Add 1 cup nuts and pour into 9 x 9" buttered pan. 2 Tbsp. cocoa makes a light chocolate. Add more cocoa, if desired.

FONDANT

MRS. HAROLD (DORIS) FROEBEL

3 cups sugar  
2 Tbsp. white syrup  
1 1/2 cups boiling water

Bring quickly to a boiling point. Boil briskly to soft ball stage. Pour into a buttered platter. Cool until slightly warm. With a wooden spoon beat the syrup until white and solid enough to handle. (About five minutes). Work with hands until lumps are gone. Butter hands to keep from

sticking. Store in bowl with damp cloth and lid. Let stand 24 hours. Put in flavoring and coloring. Shape into balls. Let stand another 24 hours. Dip in melted chocolate and dry.

QUICK FONDANT

MRS. HAROLD (DORIS) FROEBEL

2/3 cup Eagle Brand sweetened condensed milk  
1 tsp. vanilla  
4 cups sifted confectioners' sugar  
Mix milk and vanilla in a mixing bowl. Stir as you gradually add sugar and mix until the mixture is a smooth, rich ball. Form into desired shape - Balls, patties, circles, etc. Roll in coconut to cover, or roll around dried fruit, dates, prunes, figs, etc. Color to desire. Also, flavor as desired.

SOFT BALL FUDGE

MRS. CLIFFORD VOORHEES

4 CUPS SUGAR  
1/2 cup cocoa  
1 1/3 cup milk  
4 Tbsp. butter  
Few grains salt  
2 tsp. vanilla  
Combine all ingredients except butter and vanilla. Bring to a soft ball stage. Remove from stove and add vanilla and butter. Beat until it starts to thicken. Add nuts, if you so desire. Pour in a buttered pan and let set 'til it hardens.

PET MILK FUDGEMRS. MILTON (SHIRLEY) HAYCRAFT  
ALTON

Combine 1 2/3 cup undiluted Pet milk and 1 2/3 cups sugar and 1/2 tsp. salt. Place over medium heat and bring to boiling. Cook 5 min. stirring constantly. Remove from heat. Add 1 1/2 cups Baker's chocolate chips with 1 tsp. vanilla and 1/2 cup chopped nuts. Stir until chips melt. Pour into buttered 9" square pan.

Oh, cakes and friends we should choose with care,  
Not always the fanciest cake that's there  
Is the best to eat! And the plainest friend  
Is sometimes the finest one in the end.

1869 - BRIGHTON - 1969

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ALTON, ILLINOIS

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BLANCHED ALMONDS

MRS. JOHN (HELEN) ASH

Cover shelled nuts with cold water. Bring to a boil. Remove from heat immediately and drain. Slip off shells by pressing between thumb and finger. Place nuts on absorbent paper, or cloth, to dry over night. To roast, place the blanched almonds in a deep frying basket, or strainer, in sufficient hot fat (300° to 350°) to cover, until they become a golden brown. Remove from fat and spread on absorbent paper to cool. Salt, if desired.

GLAZED WALNUTSMRS. WILLIAM HUNT  
OHIO

2 cups English walnut halves

1 cup sugar

5 Tbsp. water

1/4 tsp. salt

1 1/4 tsp. cinnamon

1 1/2 tsp. vanilla

Toast walnut halves in 300 degree oven for 8 min. Watch closely. Set aside to cool. Cook together all other ingredients in a covered pan and bring to boil. Uncover and cook until mixture forms a soft ball when tested in cold water. Put the 2 cups walnuts into mixture. Move them about quickly until all are coated. Place each one on a rack, up ending, if possible, to cool. Work fast as possible, as coating cools rapidly.

SPICED NUT MEATS

MRS. DELEPHINE KUEHNEL

2 cups sugar

1 cup water

1/4 tsp. cloves

Mix all together and boil until it spins a thread. Stir in 3 cups nutmeats until well coated. Drop on waxed paper.

1 tsp. cinnamon

1/4 tsp. salt

PEANUT BRITTLE

MRS. JOHN (RUTH E.) CAIRNS

2 cups sugar )

1 cup white syrup )

1/2 cup cold water )

Add 1 pound raw Spanish nuts (small peanuts)

1 tbsp. butter

Cook to 310°. Turn off heat and add 1 tsp. vanilla

Cook to 250°

onto 2 greased cookie sheets. When cool enough to touch, grease finger tips and stretch out candy until it is quite thin and crackly. Let cool and then break into desired size pieces.

PECAN ROLL

MRS. ROBERT (JULIE) WATSON

4 cups small marshmallows

1 1/2 cups pecans

2/3 cup chopped dates

2 cups graham crackers, rolled fine

1/2 cup evaporated milk (not diluted)

Mix all together (with hands). Form into a roll. Roll in powdered sugar. Wrap in foil, chill and slice.

MOLASSES TAFFY

LEE F. COPLEY

2 cups sugar

1 cup light molasses

1 cup water

2 tsp. vinegar

2 Tbsp. butter

1/2 tsp. soda

Butter sides of pan. Combine sugar, molasses and water. Heat slowly, stirring constantly until sugar is dissolved. Bring to boil. Add vinegar. Cook to 268°. REMOVE from heat. Add butter and sift in soda. Stir to mix. Turn out on buttered pan. Pull taffy while still warm. If candy sticks, dip fingers in cornstarch. When candy gets light and hard to pull, cut into fourths. Pull each into long strands 1/2 inch thick. With buttered scissors, cut into bite-size pieces. Wrap in waxed paper.

MARSHMALLOWS

MRS. ROBERT O. GOSS

2 cups sugar

3/4 cup water

Simmer to soft ball stage. Remove from heat and stir in 2 Tbsp. gelatin that has been softened in 1/2 cup cold water. Stir until dissolved. Place on a large platter to partly cool, then whip until thick and white. Add 1 tsp. vanilla and 1/2 tsp. salt. Pour into a straight sided pan that has been lined with equal parts of cornstarch and sugar. Let stand until cold but do not refrigerate. Cut and roll pieces in powdered sugar.

TOFFEE CANDY

MRS. B. L. (HENRIETTA) WARNER

- 1 tsp. vanilla            3 Tbsp. water  
1 cup butter            8 oz. Hershey bars - 6  
1 cup granulated sugar  
3/4 cup chopped pecans

Cook sugar, butter and water, stirring constantly until light brown, about 10 minutes. Add vanilla and pour at once into buttered 9 x 13 inch pan and spread with spatula to cover pan. Lay Hershey bars at once over top. Spread chocolate as it melts. Sprinkle nuts on top and press into the chocolate with the palm of the hand. Mark into squares while warm and put in refrigerator to cool.

CARAMEL CORN

MARCELLA MELVIN

- 2 cups brown sugar  
1/2 cup water  
2 Tbsp. butter

EAST ALTON.

Boil until a few drops will form a firm ball (246° to 248°). Remove from heat, stir in 1/4 tsp. soda. When foamy, pour over 4 quarts popcorn and stir until coated.

CRACKER JACK

MRS. BYRON (ETHEL) TOWSE

- 1 cup sugar            1/2 cup water  
3 Tbsp. butter        1/2 tsp. soda  
2 Tbsp. molasses      2 qts. popped corn, with  
                                 all hard and burned  
                                 kernels removed.

Cook sugar, water, butter and molasses over medium heat until mixture begins to turn brown in color. Remove from fire. Add soda and stir. Pour over corn. Let cool and break into chunks to serve.

POPCORN CRUNCH

MRS. LES. ANSELL, JR.

- 2 qts. popped corn      1 cup Mazola oil,  
1 1/3 cups pecans        margarine or butter  
2/3 cup almonds        1 tsp. vanilla  
1 1/3 cups sugar        1/2 cup Karo clear syrup

Think about this one: We become cooks, but a roast cook is born.

Combine sugar, margarine and Karo in 1 1/2 qt. sauce pan. Bring to boil over medium heat, stirring constantly. Boil 10 to 15 minutes, or until mixture turns light caramel in color. REMOVE from heat. Stir in vanilla. Pour over popped corn and nuts. Mix to coat well. Spread to dry and then break apart. Can be stored in tightly covered container.

POPCORN IN ELECTRIC FRY PAN. MRS. M.H. ZIEGENBEIN

- 1/3 cup shortening (I use Crisco, or Mazola oil)  
1/2 cup popcorn

Preheat fry pan to 400°. Add shortening. When light goes out, add popcorn, stirring to coat kernels with shortening. Cover fry pan and let corn pop until popping stops. Remove cover, salt and serve, or try "Cheese Delight":

Melt 1/2 cup butter and 1/2 cup grated cheese, 1 TBSP. salt and 1 TBSP. accent and pour over popped corn.

OLD-FASHIONED APPLE CANDY

MRS. H. C. CHASE

- 8 large tart apples      1 Tbsp. unflavored gelatine  
1/2 cup water            1/4 cup cold water  
2 cups sugar            2/3 cup red cinnamon  
                                 candies (red hots)

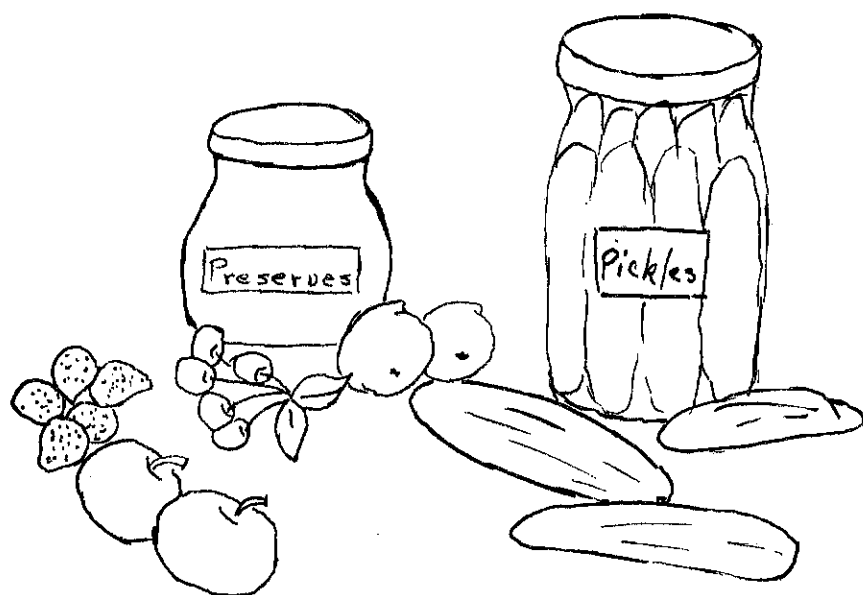
Quarter and core apples; add 1/2 c. water. Cover tightly. Cook until tender. Sieve - should make 4 cups sauce. Add sugar and cinnamon candies. Cook, uncovered, 45 min. Soften gelatine in 1/4 c. cold water. Add to hot mixture. Cook 20 min. stirring constantly. Pour into greased 8-inch square pan. Cool. Cut; dip in granulated sugar. Store in a cool place. Let stand 1 day. May also be dipped in melted chocolate.

DIPPING CHOCOLATE

Melt 12 (1 oz.) sq. unsweetened chocolate (or semi-sweet chocolate chips) with 1 oz. paraffin wax. Leave the chocolate over warm water while you dip. After chocolate has started to set, so back and fill toothpick holes with chocolate. Do not refrigerate.

# PRESERVES

and  
Pickles



## APPLE BUTTER MAKING IN BRIGHTON

A community event in Brighton, sponsored annually in the fall by the Brighton Civic League, is a Flower Show and Bazaar featuring homemade apple butter.

This apple butter is made the old-fashioned way, out of doors in large copper kettles. The cooking is started about 6:00 o'clock in the morning and continues until about 3:00 o'clock in the afternoon. The women come in shifts, "spell" each other, and keep the stirring going CONSTANTLY. Stirring is not done with a conventional-type spoon, but with a long-handled homemade wooden paddle. Sometimes silver half dollars are dropped in the kettle to help prevent scorching.

A recipe for about 25 quarts of apple butter would be to start with one gallon sweet apple cider in the copper kettle, to which is added about 30 gallons of apple sauce. Once the sauce and cider is in the kettle and placed over the burning wood fire, it must be stirred constantly. This procedure goes on for some seven hours. (Note - sauce is used rather than raw apples which makes cooking time much, much shorter.) More cider is added during the cooking - about two or three gallons.

Gradually the sauce begins to thicken and take on a smooth rich nut-brown color. Seasoning is added about one hour before the canning takes place. The seasoning consists of one pound cinnamon candies (red hots), melted in a little water, and 25 to 30 pounds sugar, depending on the variety of apples used. Stick or powdered cinnamon is added during the last half hour. After sugar is added, it must be stirred vigorously to smooth it out throughout the sauce so no lumps remain at the bottom to scorch or burn. Now comes the tasting and testing to determine whether the seasoning is just right and whether it is thick enough. (Here is where the advice of an old-time apple butter maker is really appreciated.) When the apple butter reaches the right consistence for canning, the fire is pulled out from below the kettle and the canning is done quickly. For those who prefer an anise taste to the apple butter, leave a quantity in the kettle, add a few drops of anise oil, and stir thoroughly.

CHILI SAUCE

MRS. PAUL (HENRIETTA) WARNER

4 qts. ripe tomatoes, (peeled & chopped)  
 8 to 12 medium onions (chopped)  
 6 red or green peppers (chopped)  
 2 Tbsp. cinnamon                      2 tsp. ginger  
 2 pints sugar                      3/4 cup vinegar  
 3 Tbsp. plain salt                      2 tsp. cloves  
 Boil tomatoes, peppers and onions until done.  
 Skim off excess juice. Add remaining ingredients  
 and boil to a thick sauce. Makes 6 pts.

MYSTERY MARMALADE

MRS. A. E. HUDSON

2 cups finely chopped cucumbers  
 4 cups sugar  
 1/2 cup lime juice  
 2 Tbsp. grated lime peel  
 Few drops green food coloring  
 1/2 bottle liquid fruit pectin  
 Pour chopped cucumbers into large saucepan. Add  
 sugar, lime juice and lime peel. Mix well. Add  
 food coloring, bring to rolling boil. Boil hard  
 exactly 1 minute; stirring constantly. Remove  
 from heat, at once stir in pectin. Skim off top  
 foam then stir and skim. Allow 5 minutes to cool  
 slightly and prevent floating particles. Ladle  
 quickly into jelly glasses. Cover at once with  
 1/2 inch not paraffin. Makes about 5 medium  
 glasses.

PICKLED PEACHES

MRS. ROY (BESSIE) DAVIS

3 lbs. sugar  
 1 pt. vinegar  
 7 lbs. raw peeled peaches  
 Boil sugar and vinegar and pour over peaches.  
 Next day heat syrup and pour over peaches again.  
 Third day cook peaches in syrup until you can  
 easily pierce with fork. Can while hot. Cloves  
 or cinnamon may be added loose, or tied in cloth  
 when put on to cook.

---  
 HINT: If boiling water in aluminum, put in 1/2  
 cup cream of tartar, or vinegar. This will pre-  
 vent discoloration.

DILL PICKLES

MRS. C. A. YANCEY

Let cucumbers stand in cold water over night.  
 Heat to boiling point: 3 qts. water, 1 qt. vinegar,  
 1 cup soarse salt. Put cucumbers in jars. Add  
 several buds of dill and alum the size of a pea.  
 Add 1 clove of garlic. Pour over the pickles in  
 the jar hot liquid mixture and seal tight. I use  
 half gallon jars, as I can get more cucumbers into  
 the jars. Medium sized cucumbers are better.

SWEET SOUR DILLS

MRS. HENRY BOKER

Medium sized cucumbers	Onion slices
8 heads fresh dill	4 cups sugar
1/2 cup salt	1 qt. vinegar
2 cups water	

Cut cucumbers in 1" chunks. Fill 4 qts. Add  
 3 or 4 slices onion in each jar and 2 heads dill  
 after cukes have been packed in jars. Dissolve  
 sugar and salt in vinegar and water. Bring to a  
 boil. Pour over cukes. Seal at once. Use after  
 30 days.

QUICK DILL PICKLES

MRS. BEULAH LIVELY

Wash any size cucumbers. Pack in any size jars  
 with a head of dill (or any amount desired). Add  
 1/2 tsp. alum to each jar. Bring to a boil 3 qts.  
 cistern water, 1 qt. apple vinegar and 1 cup salt.  
 While boiling, pour over cucumbers in jars and  
 seal tightly. Takes 6 weeks or so before ready to  
 use. I usually put in each jar, 1 hot banana  
 pepper and some garlic. Fills 8 qt. or 4 half-gallon  
 jars.

DILL PICKLES

MRS. MARTIN HUEBENER

Wash cucumbers and place in jars with a large head  
 of dill, stock of horseradish, button of garlic  
 and half pod of red pepper.

Bring to a full rolling boil, the following:  
 3 qts. water, 1 cup iodized salt, 3 cups vinegar,  
 1/4 tsp. alum, and 1/4 tsp. salicylic acid.

Pour over cucumbers boiling hot and seal. Let  
 ferment three weeks, or longer, before using.

# THE B & K CAFE



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OUR PLATE LUNCHES AND SANDWICHES ARE A  
TREAT

WE HAVE REAL HOMEMADE PIES, TOO  
COME IN SOON--WE'LL BE GLAD TO SEE YOU

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BEST WISHES FROM  
MR. AND MRS. MARTIN F. HUEBENER  
AND FAMILY

## COMPLIMENTS OF SHREDDI-MIX CO. Inc.

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### CRISP PICKLE SLICES

MRS. JOHN (RUTH E.) CAIRNS

4 quarts sliced, medium-sized cucumbers  
6 medium white onions, sliced  
3 cloves garlic, crushed  
1 green pepper, cut in strips  
1/3 cup salt  
3 cups white vinegar  
5 cups sugar  
1 1/2 tsp. turmeric  
1 1/2 tsp. celery seed  
2 Tbsp. mustard seed

Combine cucumbers, onions, garlic, peppers and salt.  
Cover with cracked ice and mix thoroughly. Let stand  
3 hours. Drain well. Combine remaining ingredients  
in large kettle; add drained cucumbers. Heat to  
boiling point. Pack in hot sterilized jars, and seal  
at once.

### ICE WATER PICKLES

MRS. BELLMONT SCHEFFEL

Six pounds medium cucumbers (each cut in 4 to 8  
lengthwise pieces, according to size of cucumbers).  
Soak in ice water 3 hours; drain; pack in sterilized  
jars. Add 6 pickling onions, 1 piece celery, 1 tsp.  
mustard seed to each jar.

#### SOLUTION:

3 qt. white vinegar  
3 cups sugar  
1 cup salt  
Bring to boil, pour over cucumbers and seal at  
once. This makes 6 quarts.

### LIME SWEET PICKLES

MRS. FRED SCHEFFEL

7 LBS. CUCUMBERS, SLICED 1/4 IN. THICK.  
Cover with solution of 2 cups lime (hydrated, or  
slaked) and 2 gal. water. Let stand 24 hrs.  
Rinse cucumbers well. Cover with cold water and  
soak 3 hrs. Drain well and add mixture of  
2 qts. vinegar  
4 1/2 lbs. sugar  
( 9 cups )

1 tsp. celery seed  
1 tsp. whole cloves  
1 Tbsp. salt  
1 Tbsp. mixed  
pickling spice

Let stand on cucumbers over night. Boil 35 min.  
Can and seal.

SWEET PICKLE SLICES--MRS. PAUL (HENRIETTA) WARNER

Slice cucumbers and soak one day in brine, strong enough to float an egg. Then drain and soak one day in clear water. Drain.

For each 2 qts. of sliced cucumbers, make a preparation of 1 part vinegar and 2 parts of water and 1 tsp. powdered alum. Put pickles in this and heat just to boiling point. Let stand 1 1/2 days. (Make enough vinegar and water to cover pickles). Drain and discard vinegar water.

Take 1 pt. vinegar to 4 cups sugar (make enough of this solution to cover pickles when pressed down with a plate). For each 2 qts. of pickles - use 2 Tbsp. pickling spices, tied in a bag. Add cucumbers, spices and 1 tsp. celery seeds to syrup. Heat to boiling point. Next day drain and heat syrup. If not sweet enough, add 1/2 cup sugar. Pour over pickles in jars. Do this 2 days and on the 3rd day pack in jars. Pour over the hot syrup and seal. **DELICIOUS!**

SUPERIOR SWEET PICKLES

MRS. OLIVER (MILDRED) KULENKAMP

7 lb. cucumbers. Place in stone jar and cover with brine made of 1 pint of salt to 1 gallon water. Let stand 4 days. Pour off brine and cover with clear water. Let stand 3 days.

Cut cucumbers in 1 inch rings. Put in kettle and add 2 cups vinegar and enough water to cover; also, 1 handful grape leaves and 1 tsp. alum. Simmer but **DO NOT BOIL** for 2 hrs. Pour off liquid and throw away. Put pickles back in stone jar.

Heat 6 cups vinegar      6 cups sugar

5 whole allspice      5 sticks cinnamon

Pour this over the pickles. Next morning pour off and bring to a boil. Pour over pickles again and let stand 3 days. Then pack in jars. Heat the liquid boiling hot. Pour over pickles and seal.

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SUGGESTION: A good treatment for sick plants: Put several empty egg-shells into a bottle of water and let stand for a day, then water with this mixture.

SWEET PICKLES

MRS. CHRISTINA MAXEINER

1 pt. of salt to 1 gal. boiling water. Cover pickles with this solution and let stand for 7 days. Weight them down.

Drain and cover with: 1 1/2 tsp. powdered alum to 1 gal. boiling water. Put, fresh alum water on every day for 3 days.

Drain and cut each pickle lengthwise. Mix 1 pt. sugar and 1 pt. vinegar and bring to a boil. Pour boiling hot over pickles.

Next morning pour off vinegar solution and reheat to boiling, adding 1 scant pt. of sugar to each pt. of vinegar already used and pour over pickles.

2nd day, pack in jars and reheat vinegar solution to boiling.

3rd day, drain vinegar solution from jars and add spices. Celery seed and mixed spices - 1 tsp. of each to 2 qts. solution. Heat to boiling, pour over pickles and seal.

SWEET CUCUMBER PICKLES

MRS. EARL LAMBERT

8 qts. 2" cucumbers	1/2 cup pickling salt
4 cups vinegar	8 cups sugar
1 tsp. turmeric	1 tbsp. celery seed

Wash cucumbers carefully. Place in crock and pour boiling water over them. Let stand over night. Drain and repeat for 6 days. On 7th day - drain. Cover with boiling water to which has been added the salt. Let stand over night. Drain. Prick pickles.

Combine 4 cups sugar, turmeric, celery seed and vinegar, pickling spices. Heat and pour over cucumbers each morning for 2 or more mornings.

Pack pickles in hot sterilized jars. Add remaining sugar to vinegar mixture, heat to boiling and pour over pickles in jars. Seal. Makes 8 qts.

STICK PICKLES

MRS. WILLARD E. RODGERS

9 MEDIUM CUCUMBERS	2 1/3 cups vinegar
2 1/4 cups sugar	2 tsp. salt
1 tsp. celery seed	3 1/4 tsp. turmeric
3/4 tsp. mustard seed.	

Wash and cut cucumbers into sticks. Pour boiling water over and let stand over night. Next day drain, rinse and pack into jars solidly. Combine the rest of the ingredients and bring to a boil for 5 minutes. Pour over sticks and seal.

#### PICKLES - STUFFED PEPPERS MRS. LEON (JUDI) WATTS

Use large sweet green peppers. Cut top off but save to use as lids. Wash peppers and remove seeds. Pour boiling water over and let stand. Cut cabbage as for slaw. Drain water from the peppers, stuff with cabbage. Fasten tops on with toothpicks. Put into large-mouthed jars.

Use 1 cup sugar to 1 cup vinegar. Proportion according to the amount of peppers used). If solution seems too strong, add some water. Add to the solution some spice (mixed spices, or just powdered cinnamon will do) Heat and pour over peppers. Seal.

#### GREEN TOMATO LIME PICKLES

MRS. RUSSELL (ZELMA) TUCKER

2 gallons of small green tomatoes - sliced at least 1/4 inch thick. Soak 24 hours in 2 cups of lime and water to cover. Wash well and soak 3 hours in cold water. Then soak 2 hours in the following:

2 pts. vinegar	1 pt. water
5 lb. sugar	1 tbsp. salt
1 tbsp. pickling spice	1 tbsp. dill seed
1 tbsp. celery seed	

Bring to boil. Boil for about 40 min. Add some green food coloring to give a pretty color. Can in jars while boiling hot.

#### ROSY RHUBARB PRESERVES

MRS. LORRAINE RICHEY

5 cups rhubarb, cut in pieces  
1 cup crushed pineapple  
4 cups sugar

1 pkg. strawberry Jell-o

Combine rhubarb, pineapple and sugar. Place over low heat, stir gently until sugar is dissolved. Cook over medium heat until clear, about 10 or 12 min. Remove from heat and stir in Jell-o. Stir off and on for 5 min. Pour into glasses and seal.

#### GARDEN RELISH

MRS. HELEN ANDERS

1 cup Mango peppers - 1/2 red and 1/2 green  
1 cup cucumbers 1 cup onions

1 cup green tomatoes

Chop and salt over night with 1/2 cup salt and 1 qt. water. Drain.

Cook until tender: 1 cup green beans, 1 cup lima beans, 1 cup carrots (cut into small cubes. Add 2 Tbsp. mustard seed and cook all 15 min. in following syrup:

2 cups sugar, 2 cups mild vinegar.

Place in jars and seal. I do not care for it so sweet so only use 1 cup sugar. I usually soak in salt water 2 hrs., instead of all night.

#### GARDEN RELISH

MRS. OLIVER (MILDRED) KULENKAMP

4 cups ground green tomatoes

4 cups ground onions

4 cups ground cabbage

12 green peppers, ground

6 sweet red peppers, ground

1/2 cup salt

Use coarse blade of grinder to grind vegetables.

Sprinkle with salt and let stand over night. Drain.

Rinse well and drain well again.

#### PICKLING SOLUTION

6 cups sugar 1 Tbsp. celery seed

2 Tbsp. mustard seed 1 1/2 tsp. turmeric

4 cups vinegar 2 cups water

Combine sugar, spices, vinegar and water. Pour over vegetables, heat slowly to boiling and simmer about 3 min. Put in sterilized jars and seal, or put in freezer.

#### END-OF-THE-GARDEN RELISH

MRS. LEON (JUDI) WATTS

2 cups chopped cucumbers

2 cups chopped sweet peppers

2 cups chopped cabbage

2 cups chopped onions

2 cups chopped green tomatoes

2 cups chopped carrots

2 cups small pieces green beans

(small pieces of cauliflower and celery are good)

1 Tbsp. celery seed

2 Tbsp. mustard seed

2 Tbsp. turmeric  
3 cups vinegar  
3 cups sugar  
Soak all vegetables, but carrots and beans in salt water (1/2 cup salt to 2 qts. water). Cook beans and carrots until tender, drain well. Drain other vegetables from salt. Mix all vegetables with remaining ingredients and boil 10 min. Place in sterilized jars and seal. Comment: One of my favorite recipes from my Grandmother's collection and a very delicious way to use those final late-summer vegetables.

### FRESH TOMATO RELISH - NO COOK

MRS. ROBERT (FLORENCE) DUNN

2 medium tomatoes  
(coarsely chopped - should be 1 cup)  
1 small onion " (about 1/2 cup)  
1/2 cup chopped green pepper  
Dash of pepper  
2 Tbsp. vinegar  
1 tsp. sugar  
1/2 tsp. salt  
1/2 tsp. celery seed  
Combine tomato, onions and green pepper. Stir together vinegar, sugar, salt, celery seed and pepper. Stir into tomato mixture; chill thoroughly. Drain well before serving. Makes 2 cups tomato relish. Good served with roast pork.

### GREEN TOMATO RELISH

MRS. FLORENCE KELLER

Grind 4 qts. green tomatoes and 2 qts. onions  
Add 1 cup salt and let stand overnight.  
Drain and add:  
2 1/2 lbs. brown sugar  
6 large peppers (sweet, or hot, as preferred)  
1 tsp. dry mustard  
1 stick cinnamon  
1 1/2 qts. vinegar  
1/2 tsp. mace  
1/2 tsp. cloves  
Simmer for one hour until very thick. Pour in hot sterilized jars and seal. Makes about 16 pts.

Why has our poetry eschewed  
The rapture and response of food?  
What hymns are sung, what praises said  
For home-made miracles of bread?

### GREEN TOMATO RELISH

MISS IDA OERTEL

15 lbs. green tomato. Grind and add 1 cup salt. Let stand over night. Rinse in cold water and drain real good.

1 medium head cabbage. Grind, then boil 20 min. in enough water to cover. Drain well.

Grind 3 green peppers, 3 red peppers, 6 onions. Mix all above ingredients. Add 1 qt. vinegar, 1 qt. water, 7 cups sugar, 1 Tbsp. each - celery seed, mustard seed, whole cloves, and 1 stick cinnamon (broken in small pieces)

Boil all 20 min. and can in sterilized jars. Makes 14 pts. If you like relish, you will love this.

### CHRISTMAS RELISH

MRS. MAY HUNT WILSON  
PIASA

1 doz. red peppers (sweet)  
1 doz. green peppers  
1 doz. medium sized onions  
3 bunches green celery  
Put onions and peppers through coarse knife of grinder. Cut celery into small pieces. Pour boiling water over all and let stand 1/2 hour. Drain real good. Cook the following until apples are done:

4 Tbsp. salt  
4 cups sugar  
2 1/2 cups vinegar  
1 1/2 dozen apples, cut into small pieces.  
Put hot mixture into 6 qt. jars and seal. If a little short on liquid, add more sugar and vinegar.

\*\* \*\*

PRESERVED CHILDREN -- Take one large field, half a dozen children, 2 or 3 small dogs, a pinch of brook, and some pebbles. Mix the children and dogs well together, sprinkle the field with flowers; spread a deep blue sky and bake in the sun. When brown, set away to cool in the bath-tub.



NEW YORKER

## RATHGEB BROTHERS

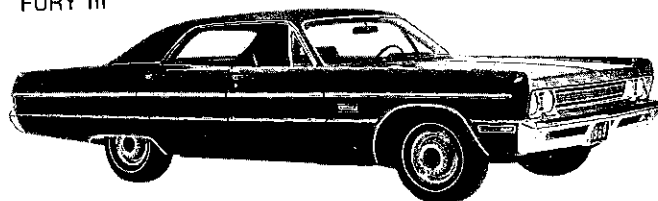
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FURY III



### STRAWBERRY PRESERVE

MRS. HAROLD (MILDRED) WOUFF

3 cups strawberries  
3 cups sugar  
1 tsp. Sure-jel.

Boil about 15 minutes. Place in jars and seal.

### TOMATO PRESERVES

MRS. HENRY (LILLIE) WERTS, SR.

4 cups ripe tomatoes  
1 lemon sliced

3 cups sugar

Cook 1 hr. over low heat until it spins a thread.  
Seal while hot. Makes 2 pts.

### RHUBARB AND STRAWBERRY GELATIN SPREAD

MRS. ROBERT (HELEN) BEDWELL

5 cups rhubarb, cut in small pieces  
3 cups sugar.

Combine and let stand over night, then cook until rhubarb is transparent. Add 1 box of strawberry flavored gelatin. Stir until gelatin is dissolved. Cool until gelatin sets. Delicious on toast and hot breads.

Note: Rhubarb (as our grandmothers called 'Pie Plant') was considered the best of spring tonics. Grandmother knew the remedial effects of Pie-plant after a long hard winter. Rhubarb is recommended as a slight cathartic and is also full of vitamins. Rhubarb, formerly classes as a fruit is really a vegetable of the buckwheat family and is a native of Russia.

### SANDWICH SPREAD

MRS. FRANK ROTHE

1 1/2 doz. green peppers      1 1/2 doz. red peppers  
4 or 5 medium onions      1 1/2 doz. green tomatoes  
Grind the peppers, onions and tomatoes. Cover with boiling water and let stand 5 minutes. Drain well. Add 3 1/2 cups sugar, 1 pt. prepared mustard, 1 cup vinegar and 3 tsp. salt. Cook 5 min., then add 1/3 c. flour mixed with enough water to make a smooth paste. Cook until thick, remove from heat, add 1 qt. salad dressing (prepared commercial.) Can while hot in pint jars and seal.

# GREEN TOMATO MINCEMEAT MRS. RUSSELL (ZELMA) TUCKER

Chop 1 peck green tomatoes and drain.  
Add 5 lbs. brown sugar and cook 1 hour (after it  
begins to boil).

Then add the following ingredients:

- 2 lbs. raisins
  - 1 lb currants
  - 1 gal. chopped apples
  - 1 Tbsp. each of allspice, cloves and cinnamon
  - 2 grated nutmegs
  - 1 1/2 Tbsp. salt
  - 1 pt. good vinegar, which is added 20 minutes  
before taking from stove.
- Cook until thick. Can while hot.  
To make mincemeat pie, see recipe on Page 152.

## MOTHER'S SANDWICH SPREAD

MRS. LEROY (JUNE) SCHMOELLER

Grind 12 green and 12 red peppers. Place in large  
cooking pan. Add 7 tsp. salt, 7 Tbsp flour, 2 1/2  
cups sugar, 2 cups vinegar, 1 cup prepared mustard  
and 1 stick oleo. Cook slowly 10 minutes. Add  
1 qt. salad dressing to hot mixture. Put into  
7 pint jars and seal. Will keep all winter.

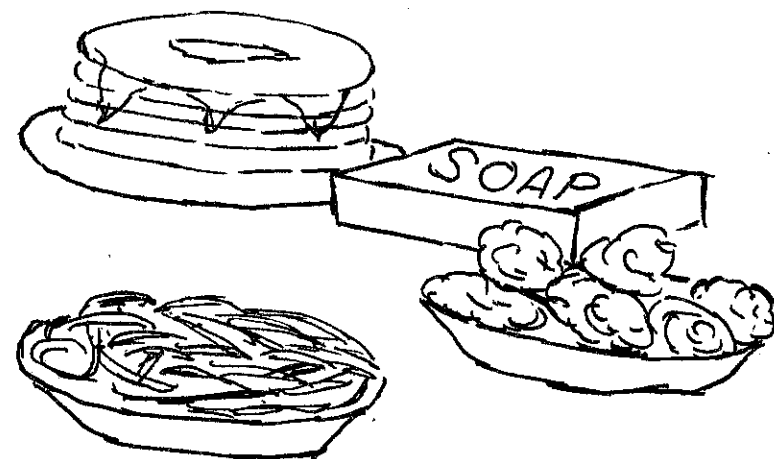
## BRANDIED FRUIT MRS. NORMAN (JACQUELINE) WAGNER

- 1 small can sliced peaches, drained
- 2 slices pineapple cut up
- 5 maraschino cherries
- 1 cup sugar

Mix all ingredients, let stand 10 min. Stir again.  
Cover and refrigerate two weeks. STIR every other  
day. Delicious on ice cream.

CONCLUSIONS: As a result of experiments with  
freezing green beans, the following recommendations  
have been made: (1) the standard 3-minute blanch  
or (2) cooking and freezing green beans in  
seasoned bouillon. For the latter method, beans are  
cooked for 12 minutes in seasoned bouillon, which  
is made with 2 beef bouillon cubes, 2 cups water,  
1/4 tsp. onion powder and 1/4 tsp. salt. Fill  
trays with beans and liquid and freeze.

# THIS & THAT





A SALUTE TO  
SOUTHWESTERN FUTURE HOMEMAKERS OF AMERICA

\* \* \*

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LUNCHEON MENU

SUGGESTED BY SOUTHWESTERN FHA = 1968-69

CHICKEN COSMOPOLITAN

VIENNA'D MACARONI SALAD

JELLY	HOT ROLLS	PICKLES
	SPICE BARS	
	BEVERAGE	

FHA = 1968-69

# CHICKEN COSMOPOLITAN

1 quick-frozen frying chicken, thawed.  
Seasoned flour 3 Tbsp. butter or other fat  
1 can cream of mushroom soup 1 cup water  
1 pkg. quick-frozen broccoli spears  
1 cup grated cheddar cheese  
Separate pieces of chicken, dry between towels, and  
roll in seasoned flour. Saute in fat until brown on  
all sides. Remove from skillet. Combine soup and water  
with drippings in skillet, blending well. Return  
chicken to skillet, cover and simmer 45 min.

Cook broccoli as directed on package. Drain and  
arrange in greased shallow baking dish. Remove chicken  
from gravy mixture in skillet and place on broccoli  
and sprinkle with the cheese. Place in broiler under  
medium heat 2 or 3 minutes, or until cheese melts  
and sauce browns. Makes 4 servings.

# VIENNA'D MACARONI SALAD

Cook 18-oz. pkg. elbow macaroni just until tender.  
Drain, blanch in cold water and drain thoroughly.  
Combine with 1 c. chopped celery, 1 c. sweet pickles,  
2 Tbsp. grated onion, 1 can Vienna sausage -- cut  
into thin slices. Blend 1 c. mayonnaise with 2 Tbsp.  
juice from pickles, 1 tsp. salt and 1/4 tsp. pepper.  
Add to macaroni mixture. Chill. Heap salad on greens  
in center of large serving plate. "Spoke" Vienna  
sausages over the top. Arrange halves of deviled  
eggs around the salad. Approximately 6 servings.

# SPICE BARS

1 cup raisins 1 cup sugar  
1 cup water 1 tsp. cinnamon  
1/2 tsp. nutmeg  
Boil above mixture 2 min., add 1 stick butter and cool.  
2 cups flour 1 cup pecans 1 tsp. soda  
Add to the first mixture and mix thoroughly. Pour on  
greased cookie sheet and bake 325° for 25 min.

# ICING

Mix 1 cup powdered sugar, 1 Tbsp. butter, 1 tsp.  
vanilla. Add enough milk to make a thin glaze.

# DUMPLINGS THAT NEVER FAIL

MRS. EARL HANOLD

First - thicken the meat broth like gravy.  
Drop an egg in one cup of milk and beat well.  
Add salt and 2 tsp. baking powder to flour. Use  
enough flour to make rather stiff batter. Drop  
in broth and boil 20 min. with cover left off.  
After 10 min., turn over so that the top side  
may cook well.

# KARTOFFEL KLOESS

MRS. OTT KUEHNEL

(GERMAN POTATO DUNPLINGS) Cook 7 large potatoes.  
When done run through ricer into large bowl. Brown  
2 slices of cubed bread in butter. Beat well 2  
eggs, add 1/2 tsp. salt, 4 Tbsp. flour. Add this  
mixture to the potatoes, mixing lightly with a fork.  
Flour center of hand and put about 2 Tbsp. potato  
mixture in the hand, then add 4 or 5 pieces of  
browned bread in center, with more potato on top  
and make a ball. Have a vessel with boiling water  
to which has been added 1 tsp. salt. Drop potato  
balls in water. Cover and cook about 10 or 12  
min. Do not boil hard. Serve with a good gravy,  
or horseradish gravy or sauce.

This recipe is over 100 years old.

# HOT HORSERADISH SAUCE

MRS. E. T. KUEHNEL

1 cup cold milk  
1 pkg. (1 oz.) dry white sauce mix  
2 tsp. cider vinegar  
2 or 3 Tbsp. drained prepared horseradish.  
In small sauce pan, gradually add milk to white  
sauce mix, stirring until smooth. Bring to boil  
at medium heat, stirring constantly. Remove  
from heat, add vinegar and horseradish. Serve  
hot. Very good on potato dumplings.

-----

Cheese souffle will stay up light and handsome,  
if you use quick cooking tapioca, instead of flour  
to thicken the milk base. Take 3 Tbsp. tapioca to  
1 cup milk for a 3-egg souffle.

SAUERKRAUT DUMPLINGS

MRS. HERBERT R. MANNING

1 1/2 cups sifted flour

1/2 tsp. salt

The juice of sauerkraut and water to make 3/4 cup of juice. Mix to dough, then roll out 1/2 inch thick. Then spread sauerkraut all over dough. Roll like cinnamon rolls and cut. Drop dumplings in meat broth. Cover, let stew 20 to 30 minutes.

DUMPLINGS

MRS. WALTER HUNT

1 egg

1/2 cup milk

1/8 tsp. salt

1 cup flour

2 tsp. baking powder

Beat egg, add salt and milk. Sift flour and baking powder together. If not stiff enough, add more flour. Drop in boiling broth, or on meat and broth. Cover and cook about 20 min.

To cook with fruit, add a small amount of sugar.

SCALDED DUMPLINGS

CHARLOTTE BARBER ROADY

2 cups flour

3/4 cup boiling water

1/4 tsp. salt

Put flour in mixing bowl, add salt. Make dent in flour and start adding boiling water, stirring with a fork. Mix until water and flour are a thick "gooey" ball. Put on well floured board, roll a little less than 1/4" thick. Let dry for about 1 hr., then cut into pieces about 1 1/2" wide and 2 1/2" long. Drop in chicken broth and boil slowly about 20 min. Keep the necks and backs from frying chickens and get the broth from these.

This is an old, old recipe, but one where there is no generation gap. Our family, young and old, like these so much and it's such a nice way to use the boney parts of the chicken.

# BRIGHTON CENTENNIAL

## 1869 — 1969

COMPLIMENTS OF FRIENDS

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EGG CROQUETTES

BEULAH LIVELY

1/4 cup minced onion  
3 Tbsp. butter  
1 tsp. salt  
1 beaten egg

1/4 tsp. pepper  
1/4 tsp. dry mustard  
1 cup milk

Sifted crumbs  
Saute onion in butter until tender. Blend in flour, salt, pepper, mustard and milk. Cook until very thick. Add chopped eggs and chill. Form croquettes and chill again. Dip in slightly beaten egg, then crumbs and fry in deep hot fat. Makes 101 large croquettes. I like these served with a white cream sauce over them.

HOMEMADE NOODLES

DOROTHY MCCAULEY

3/4 cup, plus 2 Tbsp. sifted flour  
1/2 tsp. salt  
1/8 tsp. poultry seasoning  
1 large egg, beaten  
Sift dry ingredients together. Add to egg and mix well. Roll very thin on floured board. Allow to stand 20 min. Roll up and cut 1/8 inch wide for fine noodles, or 1/2 inch for wide ones. Toss lightly and separate strands, after cutting. Spread out to dry for several hours. Makes 1/2 lb. dried noodles.

POTATO PANCAKES

MRS. HAROLD (MILDRED) WOUFF

2 cups raw grated potatoes  
2 whole eggs  
1/2 tsp. salt  
1/4 tsp. baking powder  
1 tsp. flour

Pepper to taste  
Peel large potatoes and soak several hours in cold water. Grate and drain on paper towels. Beat eggs well and mix with rest of the ingredients. Add pepper, and drop by spoonfuls on well greased griddle, so they will form small flat cakes. Turn to brown on both sides.

PANCAKES

MRS. LUCIUS JONES

1 1/3 cup flour  
2 rounded twp. baking powder  
1 Tbsp. sugar  
1 Tbsp. melted oleo or butter  
2 eggs.

Sift dry ingredients and add the egg yolks, melted butter and enough milk for batter. Beat egg whites and fold into batter and bake on skillet or griddle, that has been brushed with vegetable shortening.

DELUXE HOT CAKES

MRS. EARL (HAZEL) ORBAN

1 1/2 cups sifted whole wheat flour  
1 Tbsp. baking powder  
3/4 tsp. salt  
1 Tbsp. brown sugar  
2 egg yolks  
1 1/2 cups milk  
3 Tbsp. oil  
2 egg whites, beaten

Combine in order given, folding in beaten egg whites last. Bake on lightly greased hot griddle. Makes 18 medium cakes.

CRUMB PANCAKES

MRS. VIOLA BACHMAN

Cook 1 1/2 cups of coarse, dry bread crumbs in two cups milk, in a double boiler for 15 minutes. Then add 1 Tbsp. butter, or oleo, and let it melt. Mash and when cool add the beaten yolks of two eggs, 1 cup of flour sifted with 2 tsp. baking powder and 1/2 tsp. salt. Then fold in the stiffly-beaten whites of the 2 eggs. Bake on hot griddle.

CHOCOLATE WAFFLES

1/2 cup oleo  
1 cup sugar  
3 whole eggs  
1/2 cup milk

1/2 tsp. vanilla

In small bowl, beat egg whites until stiff. Set aside. Sift flour and measure into large mixing bowl. Add cocoa, baking powder, salt, sugar and mix. Add egg yolks, milk, melted oleo and vanilla. Mix just enough to blend. Fold in egg whites. Bake in hot waffle iron and serve with ice cream, or whipping cream.

WAFFLES

2 eggs

4 tsp. baking powder

1 3/4 cups milk

1/2 tsp. salt

Sift flour, salt, sugar and baking powder together. Separate eggs. Beat yolks until lemon color. Add milk and flour alternately with oil. Fold in stiffly beaten egg whites last. Have waffle iron hot and greased. Bake about 2 min. or until steam disappears.

PANCAKES OR WAFFLE SYRUP

1 cup fruit juice (apple or peach)

3/4 cup sugar

1 Tbsp. cornstarch

Combine sugar and cornstarch, add juice and cook until thickened. A dash of cinnamon is delicious. Serve hot or cold.

MRS. JAMES (ALMA) JONES

1/3 cup cocoa

1 2/3 cups flour

3 tsp. baking powder

1/2 tsp. salt

MRS. DELMAR (CHARLOTTE) UNVERZAGT

2 tsp. sugar

1/2 cup Wesson oil

2 cups flour

MRS. NORMAN (JACQUELINE) WAGNER

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Sharpen scissors by cutting a piece of sandpaper, once or twice with them.

A retired curtain rod makes a handy shoe rack. Just tack it on the closet door and hang the shoes by their heels.

HOMEMADE SOAP.

We have read that a good recipe for soap was generally as prized as one for a gourmet dish by early homemakers. It was considered quite an art to make toilet soap by the addition of salt to harden soft soap, so it could be sliced into squares. In an old, old cookbook, we found the following recipe:

"Put 18 pounds of meat scraps into an iron kettle and add four cans of lye, 1/3 cup household ammonia, 1/2 cup borax and 2 gallons of rain water. Let this cook until the scraps appear eaten and then add 2 gallons of water and let this boil again. Add another 2 gallons of water until 8 gallons have been used in all. Let the mixture boil until it drips from a spoon like honey."

We did not think this recipe quite complete, so we decided to share with our readers a recipe which is still used annually by a Brightonian. This is Mrs. Beulah Lively's recipe, which is a newer method:

6 lb. melted grease, set aside

1 can Lewis lye      2 1/2 pts. cold water

Slowly pour lye into water, stirring constantly, pour lye water into melted grease. Stir for about 10 minutes or until consistency of thick honey. Pour into pans about 2 in. thick. When well set, cut in 2 1/2 in. bars. Makes about 13 bars. Always use granite, or crockery utensils and stir with a wooden spoon, or paddle. Make in cool weather in a room not over 60 degrees F. Also, let soap season at least 6 months before using.

While intended for laundry purposes, it is considered a good remedy, if one bathes immediately, using home-made soap lavishly, after exposure to poison ivy and chiggers.

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 RALPH HAYCRAFT  
 HERMAN SCHNEIDER,  
 DAVID BOTT &  
 ALLEN JONES

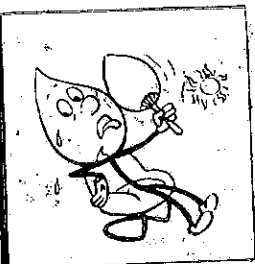
LUCILLE CARR  
 M. A. WILSON &  
 MARVIN POWELL  
 MRS. BERNADINE &  
 MISS MARY HUEBENER  
 MR.-MRS. SAM CARDINAL  
 & JOHN STAMPE  
 RUTH S. CHASE &  
 RUTH ISENBERG  
 VERNON DAVIS &  
 JAMES HUGHES  
 HERMAN SCHNEIDER  
 BELLMONT SCHEFFEL &  
 RAY HEIDEMAN  
 MRS. FRED SCHEFFEL

MRS. RUSSELL TUCKER  
 RUSSELL TUCKER,  
 JOHN STAMPE,  
 V. W. SCHROEDER,  
 ALVIN SCHROEDER,  
 GEORGE KRUSE &  
 TRUMAN SCHNEIDER

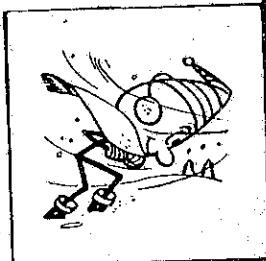
AND MANY MANY OTHER WORKERS TOO NUMEROUS TO MENTION

# Brighton Municipal Water & Sewer System

Brighton, Illinois



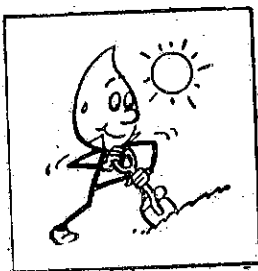
HOT



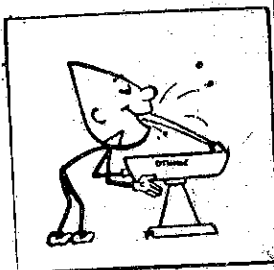
COLD



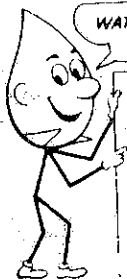
RAIN



SUNSHINE



MM-GOOD



WATER IS PRECIOUS - USE IT BUT DON'T WASTE IT!  
A SLOW DRIP WASTES 15 GALLONS PER DAY



12 LEAK  
WASTES  
25 GALLONS  
IN 24 HOURS



10 DRIPEAM  
WASTES  
100 GALLONS  
IN 24 HOURS



8 STREAM  
WASTES  
400 GALLONS  
IN 24 HOURS