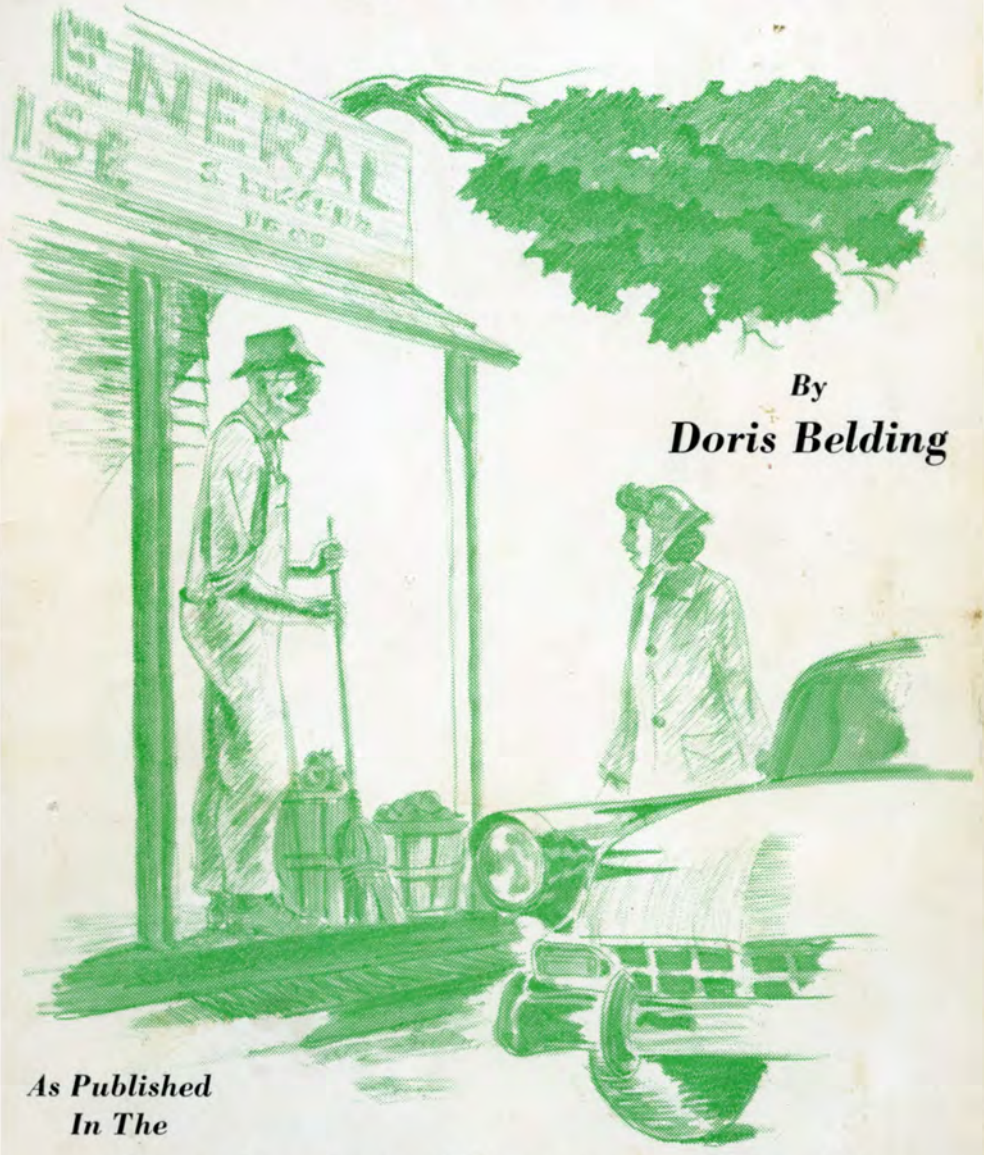
1963

From
Your Neighbor's Kitchen



By
Doris Belding

As Published In The

Manchester Evening Herald

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From Your Neighbor's Kitchen

by

Doris Belding

DRAWINGS BY RORY O'CONNOR

PHOTOGRAPHS BY SYLVIAN OFIARA, JOSEPH SATERNIS AND REGINALD PINTO OF THE HERALD

as published in the

Manchester Evening Herald

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PREFACE

Dear Readers:

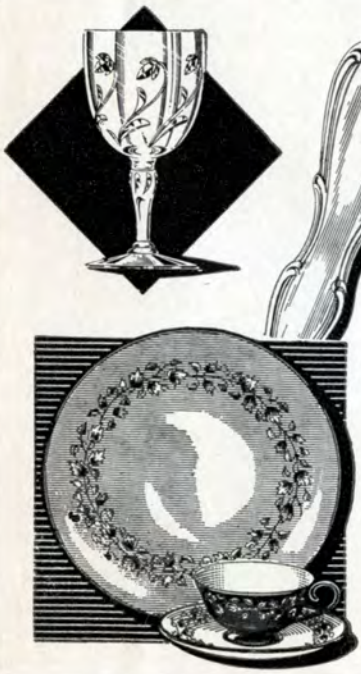
In last year's Herald cookbook we included recipes served in Colonial Williamsburg, Va. They were so well liked that in this, our fourth edition, we are including English recipes of dishes served on the Furness Lines' "Queen of Bermuda."

James Cook, chief steward, chose them, because he said, "They are typically British."

During the past year there have been requests for Herald cookbooks from housewives throughout this country and abroad. The culinary skill of our contributors has been spread far and near. Their fame in the Manchester area is well recognized and is indicated by the deluge of calls they received after their recipes appear in print. We wish to thank all our "Neighbors" for their generous cooperation.

May good foods, good health and good friends combine to make the coming holiday season the best ever.

DORIS BELDING



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Bread and Rolls

Grape Nut Bread

1 cup grape nuts
1 pint buttermilk
1 teaspoon baking soda
2 eggs
¾ cup sugar
4 cups all-purpose flour
4 teaspoons baking powder
½ teaspoon salt
1 cup raisins or chopped nut meats

Put grape nuts, buttermilk and soda in large bowl and let soak for 10 minutes. Add eggs, one at a time and sugar. Sift flour with baking powder and stir into mixture. Add salt and raisins or nut meats. Place in medium size greased bread pans and let stand for one hour. Bake at 375 degrees for 50 minutes. This recipe makes two loaves of bread.

- - - Mrs. Thomas Blevins Jr.

★

Apricot Bread

2 cups all-purpose flour
1 cup sugar
3 teaspoons baking powder
¼ teaspoon baking soda
⅓ teaspoon salt
1 egg
3 tablespoons melted shortening
½ cup orange juice
⅓ cup cold water
½ cup dried apricots, cut up
½ cup chopped walnuts or pecans

Beat egg and sugar. Add melted shortening. Sift dry ingredients and add alternately with liquids to egg and sugar in bowl. Fold in fruit and nuts. Pour into greased loaf pan and bake at 350 degrees for 45 minutes. Decrease oven temperature to 325 degrees and bake 15 minutes longer.

★ ★ ★ ★ ★

Herb Bread

1 loaf French bread, pre-cut
¼ pound butter
2 teaspoons mixed herbs

Cream softened butter and add herbs. Spread on bread. Wrap loaf in aluminum foil and heat in moderate oven 15 minutes.

- - - Atty. Arnold Klau

★ ★ ★ ★ ★

Brioche

1 cup scalded milk
⅓ cup shortening
½ cup sugar
1½ teaspoons salt
2 yeast cakes
¼ cup lukewarm water
3 eggs
grated rind of one lemon
¼ teaspoon nutmeg
4½ to 5 cups flour

Dissolve yeast cake in one-quarter cup of lukewarm water and let stand. Combine hot milk, shortening, sugar, salt, nutmeg and lemon rind. Mix and add beaten eggs. When mixture cools to lukewarm, add yeast mixture. Add enough flour to make firm dough and mix. Knead dough on lightly floured board until smooth, about two to three minutes, then place in lightly greased bowl, cover and put in warm place to rise until it doubles in bulk. Place dough on floured board and roll in rectangle, one-quarter inch thick. Cut with scissors in one-inch strips. Hold each strip at ends and twist in opposite directions. Bring ends together and press into center of strip. Place about one inch apart on greased pan, cover and put in warm place to rise. Bake about 15 to 18 minutes at 400 degrees. Spread, while hot, with topping of two cups confectioner's sugar that has been moistened with hot milk. This recipe makes about 24 brioches. The brioches freeze well and may be heated before serving.

---Mrs. Joseph Falkowski

★ ★ ★ ★ ★

Sandwiches made from Cranberry-Orange Nut and Apricot Breads are teatime favorites of Mrs. Theodore Rosen, 100 Waranoke Rd. Mrs. Rosen is a member of the League of Women Voters, Temple Beth Sholom and its Sisterhood and Hadassah.

★

Cranberry-Orange Nut Bread

2 cups all-purpose flour
1 cup sugar
1½ teaspoons baking powder
½ teaspoon soda
1 teaspoon salt
1 orange
1 egg, well beaten
2 tablespoons melted shortening
boiling water
1 cup chopped walnuts or pecans
1 cup raw cranberries, cut in half

Sift together dry ingredients. In a measuring cup, combine juice and grated rind of one orange, melted shortening and enough boiling water to measure three-fourths cup. Add beaten egg to liquid and blend with dry ingredients. Stir only until flour is dampened. Add nuts and cranberries. Pour into greased loaf pan and push batter into corners until center is slightly hollowed. Allow batter to stand in pan 20 minutes before baking. Bake in 350 degree oven for 60 to 70 minutes. For best results let loaf stand one day before slicing.

Mrs. Walter Anderson, 19 Gardner St., says buttered slices of Applesauce Nut Bread is good served with molded salads. Mrs. Anderson is a member of Center Congregational Church and secretary of its Grace Group, and a member of the Manchester Square Dance Club.

★

Applesauce Nut Bread

2 cups sifted flour
¾ cup sugar
3 teaspoons baking powder
1 teaspoon salt
½ teaspoon baking soda
½ teaspoon cinnamon
1 cup chopped nuts (walnuts or pecans)
1 egg beaten
1 cup unsweetened applesauce
2 tablespoons melted shortening

Place all dry ingredients in sifter and sift into mixing bowl. Add egg, applesauce and melted shortening. Stir until blended. Add nut meats. Place in greased loaf pan and bake in 350 degree oven for one hour. Cool on rack. This bread freezes well.

★ ★ ★ ★ ★

NEIGHBOR'S HINTS

Making French toast? Beat three eggs with a third of a cup of milk and use this blend for dipping about eight slices of bread. Sugar and cinnamon, or maple syrup may be added to the milk and egg mixture. This makes the toast brown more rapidly and evenly. Always fry the toast at a low temperature.

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Cakes and Cookies

Linzer Torte

½ pound butter
1 cup sugar
2 eggs
1 cup ground almonds
2 cups sifted all-purpose flour
1 teaspoon baking powder
½ teaspoon cinnamon
¼ teaspoon ground cloves
pinch of salt
grated rind of 1 lemon
peach, cherry, plum or raspberry jam

Cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Stir in remaining ingredients. Chill dough several hours. Roll dough one-quarter-inch thick. Place in nine-inch spring form, working dough up sides about one inch. Cover bottom generously with jam. Roll remaining dough into strips. Make a lattice over jam. Brush with beaten egg. Bake at 350 degrees for 45 minutes. Before serving fill openings in lattice with additional jam. This cake freezes well.

- - Mrs. Robert Michel

★ ★ ★ ★ ★

NEIGHBOR'S HINTS

Cool that baked graham-cracker pie crust before adding the pie filling.

Remember to cool that meringue shell, made in a pie plate, away from drafts.

You are safe in using pastry made with two cups of flour for an eight-inch double-crust pie. There will be some pastry scraps left over but these can always be used for turnovers or a few tarts.

Use light cream as the liquid for packaged pastry mix if you like rich pie crust.

★

Chocolate-Cinnamon Torte

2¾ cups sifted all-purpose flour
2 tablespoons cinnamon
1½ cups butter
2 cups granulated sugar
1 square unsweetened chocolate
2 eggs, unbeaten
2 squares milk chocolate from large candy bar
4 cups heavy cream
2 tablespoons cocoa
12 candied cherries
12 walnut halves

"Cookies" may be made several days ahead. Method: Preheat oven to 375 degrees. Grease and line bottom of two or three 9-inch layer cake pans with waxed paper and grease again. Sift flour with cinnamon. In large electric mixer bowl, mix butter with sugar, with mixer at medium speed, then add eggs and mix until very light and fluffy. Set mixer at low speed and add flour mixture, a little at a time and mix until smooth. With spatula spread one-third cup "cookie" dough in a very thin layer in each cake pan. Bake about 8 to 12 minutes, or until golden. Immediately and carefully remove each "cookie" from pan to wire rack and cool. Continue baking "cookies" until all dough is used, making at least 12. Store in tight container, carefully stacked.

About one hour before serving, grate unsweetened chocolate medium fine and with vegetable parer shred milk chocolate into curls. Whip cream. Place one "cookie" on a flat cake plate and spread with one-fourth to one-third cup whipped cream. Continue building the layers in the same way until completing a 12-layer torte.

Fold cocoa and unsweetened chocolate into leftover whipped cream and heap over top of torte. Decorate top edge of torte with cherries and walnuts.

Refrigerate torte for about one-half hour before serving so it will be easy to cut. Cut into 12 generous wedges.

--- Mrs. John Telgener

Refrigerator Cookies

½ cup white granulated sugar
½ cup brown sugar
1 cup butter or ½ cup shortening and ½ cup margarine
1 egg slightly beaten
2 cups all-purpose flour
½ teaspoon soda
¼ teaspoon salt
½ teaspoon vanilla
½ cup nuts or raisins

Cream butter, add sugar and egg. Sift in dry ingredients. Add vanilla and nuts. Form in roll, wrap in foil or waxed paper and put in refrigerator for several hours, or overnight. Slice thin. Bake on cookie sheet for eight minutes in 365 degree oven. This recipe makes about four dozen cookies. - Mrs. George W. Hunt

★ ★ ★ ★ ★

Strawberry Wafer Torte

¾ pound sugar wafers, cream filled, crushed
1 quart fresh or frozen strawberries crushed
1½ cups whipped cream
¾ cup butter
1 cup powdered sugar
2 eggs separated

Divide half of crushed wafers and line bottom of 7 x 11 x 1½-inch pan. Cream together butter and powdered sugar. Add egg yolks one at a time and mix. Beat whites until stiff and add to mixture. Put a layer of the creamed butter mixture on top of crushed wafers a layer of strawberries and a layer of whipped cream. Cover top with layer of crushed wafers.

Chill in refrigerator overnight. - - - Mrs. Robert Thulin

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Mrs. Leon Wind of 149 W. Center St., wife of Rabbi Wind of Temple Beth Sholom, makes traditional Honey Cake for Rosh Hashanah. She is an ex-officio member of the Temple Sisterhood, chairman of Judaism in the Home committee, a member of Hadassah, the Women's Auxiliary of Manchester Memorial Hospital and the Women's Organization of Hartford Yeshiva.

Honey Cake

3½ cups all purpose flour, sifted
2½ teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ground cloves
¼ teaspoon ground ginger
1 cup sugar
3 eggs, separated
¼ cup cooking oil
1⅓ cups honey (1 pound)
1⅓ cups warm, black coffee (instant may be used)
¼ teaspoon cream of tartar
almonds, if desired

Mix dry ingredients and sift into mixing bowl. Make a "well," or indentation and add egg yolks, oil, honey, coffee; beat until blended and smooth.

Add cream of tartar to egg whites and beat until they stand in very stiff peaks when beater is removed. Gently fold first mixture into whites. Do not beat or stir. Pour batter into ungreased nine-inch tube pan. Bake in pre-heated 350-degree oven for 50 to 60 minutes. Cake should spring back when lightly touched with finger.

Invert cake on rack until completely cooled. If desired, this can be baked in two 9 x 5 x 3-inch loaf pans which have bottoms lined with waxed paper. Bake in 350 degree oven about 40 minutes or until done. The cake can be frozen.

★ ★ ★ ★ ★

German Fruit Torte is one of the many recipes Mrs. Morton Handler, 53 Brian Rd., Wapping, brought from her homeland, Germany, when she came here in 1956. She is a photographer, and member of Ben Ezra Chapter, B'nai B'rith.

★

German Fruit Torte

2 cups all-purpose flour
½ cup sugar
1½ teaspoons baking powder
1 egg
1 tablespoon water
¼ pound butter, margarine or shortening
1 can sliced peaches
1 jar maraschino cherries

Mix all ingredients together except fruit and knead until the dough is smooth. Roll out on floured board and place in greased pie pan and press dough evenly against the edge of pan with fingers. Puncture the dough with tines of a fork. Bake in 350-degree oven for about 20 minutes or until golden brown.

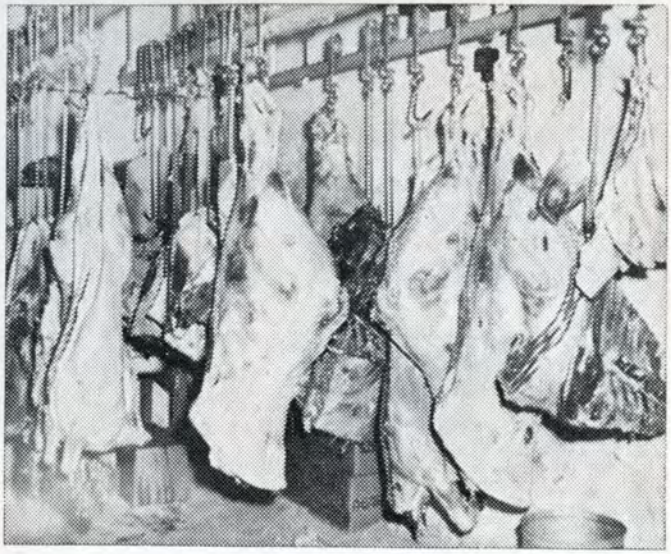
The basic crust recipe may be varied with the addition of a small amount of vanilla or grated lemon peel. It can be made a few days in advance of serving.

Any combinations of fruits may be used. Canned peaches and cherries make an attractive torte. Drain fruit and reserve juice. Place slices evenly in crust. Heat and thicken juice with 1 teaspoon cornstarch for 1 cup liquid. Cool slightly and, while still thin enough to pour, spread thickened juice over fruit in crust. The juice will thicken about one-half hour after torte is refrigerated. Place torte in refrigerator for three to four hours before serving so that juice will soften crust slightly.

For a quicker variation applesauce may be used, topped with whipped cream. This moistens the crust in about one-half hour.

Saccharin and dietetic fruits may be substituted for sugar-free diets.

★ ★ ★ ★ ★



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Mrs. Joseph Falkowski, 68 Alton St., acquired a recipe for Apple Cake from a daughter in Florida and for Brioche from an old cookbook. She is a member of St. Bridget's Church and is active in its Rosary Society and a member of St. Margarets Circle, Daughters of Isabella.

★

Apple Cake

Apple Mixture

2 teaspoons cinnamon
5 tablespoon sugar
4 medium apples sliced

Mix ingredients in bowl and let stand while mixing batter.

Batter

3 cups unsifted flour
1¾ cups sugar
3 teaspoons baking powder
4 eggs
1 cup cooking oil
2 teaspoons vanilla
¼ cup frozen orange juice concentrate

Mix ingredients in bowl and beat at medium speed in electric mixer about five minutes. Batter will be thick. Grease and flour a 10-inch tube pan. Pour layer of batter in pan and cover with layer of apple mixture, alternating until all is used up and ending with topping of batter. Bake in 350-degree oven about one hour and twenty minutes.

★ ★ ★ ★ ★

Mrs. Lawrence C. Decker Jr., 189 Laurel Dr., Wapping, finds that No Bake Fruit Cake leaves room in her oven for the many other things she bakes during the holidays. Mrs. Decker is a member of the Junior Century Club and its executive board, and a communicant of St. Margaret-Mary Parish, South Windsor.

★

No Bake Fruit Cake

½ pound marshmallows (32)
1½ pounds graham crackers
½ pint heavy cream
¼ cup sweet wine, white or red
½ teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon allspice
1 cup chopped walnuts or pecans
1 cup chopped dates
¼ cup chopped figs
2 cups raisins
¾ cup candied cherries
¾ cup candied pineapple
¼ cup candied lemon peel
¼ cup candied orange peel
¼ cup citron

Roll graham crackers until as fine as dust. Set aside. Whip cream, add wine and marshmallows that have been cut in small pieces. Set aside. Pour boiling water over raisins and soak for 30 minutes, drain and dry well.

Mix spices with cracker dust. Add chopped fruits, nuts, raisins, and wine, cream and marshmallow mixture. Mix well until cracker dust is completely absorbed.

Pack mixture firmly into well buttered pans. Several small or one large pan may be used. Allow to set one week in a cool place before removing from container. Decorate with cherries and nuts. Cover and set in cool place for about one week. The cake improves with age and may be made as far ahead as a year. The recipe makes six pounds of fruit cake.

Mrs. Joseph Regan of 250 W. High St. has a family that likes desserts when they have chocolate in them. Chocolate Pudding Cake and Devil Dogs are two of their favorites. She is a member of St. Margaret's Circle, Daughters of Isabella and the Ladies of the Assumption.

★

Chocolate Pudding Cake

1 package chocolate pudding mix
1 package devil's food cake mix
1 package chocolate bits
1 cup walnut meats, cut in small pieces
2 cups milk

Cook pudding mix with milk until it thickens. Remove from heat and add cake mix. Stir until smooth. Pour into oblong greased pan. Sprinkle chocolate bits and walnut meats over the top and bake in 350-degree oven for 25 minutes.

This may also be made by pouring half the batter in the pan and sprinkling it with chocolate bits and nuts and adding rest of batter on top.

The cake may be served plain or with whipped cream or ice cream.

★

Chocolate Swirl Cake

1¾ cups sifted cake flour
1½ cups sugar
2 teaspoons double action baking powder
¼ teaspoon baking soda
1 teaspoon salt
2 eggs
½ cup shortening (room temperature)
1 cup undiluted evaporated milk
1 teaspoon vanilla
2 squares unsweetened chocolate

Measure sifted flour, sugar, baking powder, soda and salt into sifter. Place shortening in mixing bowl and stir to soften. Sift in dry ingredients. Add ¾ cup milk and mix until dry ingredients are dampened. Beat in electric mixer two minutes at low speed. Add eggs, remaining milk and vanilla. Beat one minute. Melt chocolate. Pour batter into greased and floured 13 x 9 x 2-inch pan. Pour melted chocolate in four even rows across batter. With table knife, cut through batter along rows in continuous circles to make swirled pattern. Bake in 350 degree oven for 35 to 40 minutes or until done. Cool and cut cake in half, crosswise, split each half making four layers. Spread fluffy brandy filling between layers, top and sides. Chill well before serving.

When melting chocolate, place squares in aluminum foil in top of double boiler and set over hot water. When melted, lift out in foil and this will save having to wash pan.

★

Fluffy Brandy Filling

1½ cup vegetable shortening
1 cup sugar
½ teaspoon salt
¼ cup water
1 teaspoon brandy flavoring
2 eggs

Combine in small mixing bowl and beat at high speed in electric mixer about 10 minutes, or until smooth and fluffy.

--- Mrs. Raymond D. Blanco Jr.

Roger M. Negro, 205 Oak St., gifts friends and relatives with Italian Frozen Cake for special celebrations and holidays. He is a member of St. James' Church, the Young Democratic Club, Manchester Elks Club, Manchester Fine Arts Association and Community Players.

★

Italian Frozen Cake

1 9-inch round sponge cake layer
2 pints vanilla ice cream
2 pints raspberry sherbet
currant jelly
ground pistachio nuts
1 pint whipping cream
sherry wine

Split sponge cake into three layers. Place one section in bottom of round mold pan. Sprinkle with one-eighth cup sherry wine. Spread with three-eighths cup currant jelly, one pint vanilla ice cream and one pint raspberry sherbet. Place second and third layers on cake, repeating the method for covering the first layer. Remember to sprinkle inside of layers with sherry wine.

Place cake in freezer for at least two hours; or, for best results, freeze overnight. Whip the cream to spreading consistency just prior to removing cake from freezing. Unmold cake onto a plate. Cover with cream, spread on sides and top with spatula. Dust with ground pistachio nuts. Return to freezer until about 30 minutes before serving.

When making cake, soften the ice cream sherbet for easy spreading and put currant jelly in small bowl and mix with a spoon and it will also spread easily.

A larger cake may be made by making the sponge cake in an Angel cake pan and using the pan instead of a mold. Increase ice cream and sherbet to one-half gallon, use two 10-ounce jars of currant jelly, one and one-half pints of cream, nuts and increase the amount of sherry. Use the method as described for smaller cake. Not quite three-quarters of the ice cream and sherbet will be needed.

The smaller cake may also be made in a loaf pan.

Negro said that the cake should be served in small portions to preserve its flavor, a hint that he follows with all cakes made with liquor or wine.

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Devil Dogs

6 tablespoons vegetable shortening
1 cup sugar
1 egg
1 cup milk
1 teaspoon vanilla
2 cups sifted flour
1½ teaspoons baking soda
5 tablespoons cocoa
1 teaspoon salt

Cream together shortening and sugar. Add egg, milk and vanilla. Blend in flour, soda, cocoa and salt. Drop from teaspoon on greased cookie sheet. Bake in 425-degree oven for seven minutes.

★

Filling

¾ cup milk
3 tablespoons flour
¾ cup shortening
3 tablespoons butter
¾ cup granulated sugar
1 teaspoon vanilla

Mix milk and flour together in pan and place over heat. Bring to boil and cook until mixture is very thick, almost like paste. Cool. Mix shortening, butter and sugar and beat until fluffy. Add cooled cooked mixture and beat together until fluffy. Add vanilla. Filling should be spread between two of the cakes, sandwich fashion.

--- Mrs. Joseph Regan

★ ★ ★ ★ ★

Ice Cream Strudel Dough

½ pint soft vanilla ice cream
½ pound butter, melted
2 cups flour

★

Filling

1 16 ounce jar apricot preserves
1 cup chopped nuts
1 cup raisins

Melt butter, mix with ice cream and flour and form into a soft ball. Wrap in waxed paper and refrigerate for at least one hour.

Divide dough into four parts. Roll each into a rectangular sheet. Spread with preserves, nuts and raisins, roll up like a jelly roll and place on a greased cookie sheet. Slit each roll, halfway through into 10 sections. Brush with milk and bake in 375-degree oven for about 45 minutes or until golden brown. This recipe makes about 40 servings.

This can be frozen either before or after baking, but is crisper if frozen unbaked and then baked unthawed, when needed.

--- Mrs. Leon Wind

★ ★ ★ ★ ★

NEIGHBOR'S HINTS

Apricot preserves may be used as a filling for cake layers. The preserves also make a good sweetener and flavoring agent for baked apples; just fill the core cavities of the apples with the preserves and sugar.

Kitchen arithmetic: There are four (level) tablespoons in a quarter of a cup, five tablespoons plus one teaspoon (level) in a third of a cup.

A neighbor's recipe for Coffee Cake is a favorite of Mrs. William Jones, 109 Mather St. She is a member of Center Congregational Church, its Mothers Club, and she and her husband are members of its Couples Club.

★

Coffee Cake

1 yeast cake
1 cup water
4 cups all-purpose flour
1 stick firm margarine
2 eggs
¼ cup sugar
pinch of salt
2½ cups sugar
5 to 6 teaspoons cinnamon

Dissolve yeast cake in water. Mix flour and margarine with hands until very fine. Beat eggs well by hand and add to yeast and water. Add yeast, eggs, ¼ cup sugar and salt to flour, mix and let rise until double in bulk. Stir down after mixture rises and break off pieces about the size of a half-dollar. Dip pieces in melted butter and then in mixture of 2½ cups sugar and cinnamon. Place in two small greased tube pans and bake for 25 minutes at 400 degrees. Remove immediately from pans. When serving, Mrs. Jones advises that this cake always be eaten with the fingers and never cut. She uses 6½-inch base tube pans, about one-half full of dough.

Greek Easter Cookies
(Koulourakis)

⅓ cup butter
⅓ cup milk
2 teaspoons baking powder
2 eggs
½ cup sugar
4 cups sifted flour
1 teaspoon vanilla

Cream sugar, butter and vanilla thoroughly. Add eggs, one at a time, beating well after each addition. Add milk and flour alternately, beating vigorously until well blended. Work with hands until dough is smooth. Sprinkle flour on board before rolling.

Break off small portions of dough and roll out into 12-inch strips. Twist two ends together and form a six-inch braid. Sesame seeds may be sprinkled on board and rolled into dough as twists are formed.

Brush tops of cookies with beaten egg and bake on greased cookie sheet for 20 minutes in 400 degree oven. This recipe makes about 28 cookies.

--- Mrs. George E. Vazakas

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Mrs. Thomas Blevins Jr. of 178 S. Main St. likes to make Sour Cream Cookies and Grape Nut Bread for bake sales as they stay fresh for several days. She is a member of the Salvation Army and its Friendship Circle, of which she is secretary, and a school guard at South School.

★

Sour Cream Cookies

3 cups all-purpose flour, sifted
½ teaspoon salt
½ teaspoon baking powder
½ teaspoon baking soda
¾ cup shortening
2 teaspoons vanilla
1½ cups sugar
2 eggs
1 cup heavy sour cream

Sift flour, salt, baking powder and soda. Cream shortening in mixing bowl. Add vanilla and mix well. Stir in sugar and beat until fluffy. Add eggs, one at a time and beat throughly after each addition. Add sifted ingredients alternately with sour cream, blending well with each addition. Drop from tablespoon and place about two inches apart on greased baking sheets. Cookies may be decorated with nut meats, candied cherries or colored cookie topping. They may also be frosted after they are baked. Bake at 375 degrees for 15 to 20 minutes, until cookies start to brown. This recipe makes three dozen cookies.

Fruit Delight is described by Mrs. John C. Aronson, 32 Constance Dr., as delightfully easy. Mrs. Aronson is a member and past president of the Junior Century Club, and works part-time at Mary Cheney Library.

★

Fruit Delight

1½ cups all-purpose flour
1 cup sugar
1 teaspoon baking soda
½ teaspoon salt
1 egg
2 cups canned fruit cocktail
¾ cup light brown sugar
½ cup chopped pecans

Sift dry ingredients together. Add egg and fruit and mix. Place in greased 9 x 13 pan. Sprinkle brown sugar and pecans on top of batter. Bake 40 minutes in 350 degree oven. Serve topped with whipped cream or ice cream.

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NEIGHBOR'S HINTS

Half of a regular size package of white or yellow cake mix may be used for an upsidedown cake baked in a nine-inch square cake pan.

Remove eggs from refrigerator at least a half an hour in advance of using them for baking a cake.

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Mrs. Raymond D. Blanco Jr., 136 Hollister St., makes Coconut Cereal Flake Kisses, Chocolate Swirl Cake and Fluffy Brandy Filling from recipes given to her by her mother. Mrs. Blanco attends Center Congregational Church where she is a member of the Women's Fellowship and president of the Mother's Club.

★

Coconut Cereal Flake Kisses

1⅓ cup (1 can) sweetened condensed milk
1 teaspoon vanilla
1 cup shredded coconut
⅛ teaspoon salt
2 cups corn flakes
½ cup raisins and
½ cup chocolate chips or
1 cup raisins and omit chocolate chips

Combine ingredients and drop from teaspoon onto greased baking sheet. Bake in moderate, 375 degree oven, about 10 minutes. Carefully remove from sheet while hot, reshaping if necessary, and cool on rack or waxed paper.

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NEIGHBOR'S HINTS

If there are no cookie sheets in your kitchen, you can turn a jelly-roll or some other cake pan upside down and use the bottom for baking cookies. For a bright and shiny surface, cover the pan with aluminum foil.

Miss Sylvia Claflin of 160 Henry St. makes Aunt Mame's Molasses Squares from an old recipe she received from an aunt. She is a teacher at Bowers School and writer of many children's songs, poems, stories and plays.

★

Aunt Mame's Molasses Squares

1 cup sugar
⅔ cup soft shortening
2 eggs
½ cup molasses
1 cup raisins, ground
⅔ teaspoon soda
2 tablespoons hot water
2½ cups flour
⅓ teaspoon ground cloves
⅔ teaspoon cinnamon
⅓ teaspoon salt

Mix sugar and shortening in mixer at high speed. Add eggs and beat until creamy. Add molasses. Mix the soda and hot water and add to batter. Sift spices and salt with flour and add slowly to batter. Add ground raisins, which have been soaked in warm water before grinding. Spread in 13 x 9-inch pan and bake 25 to 30 minutes in 350 degree oven.

Desserts and Puddings

Mrs. Roger Breton, 58 Linnmore Dr., makes Strawberry Mold with fresh or frozen berries and serves it with Fruit Salad Dressing. She is employed at the state comptroller's office, Hartford, and is a member of Zion Evangelical Lutheran Church and its Ladies Aid.

★

Strawberry Mold

1 family size package cherry gelatin
2 package frozen strawberries or 1 quart fresh berries, sweetened
4 cups water or juice from berries and enough water to make 4 cups
12 ounce container sour cream

Drain berries and use juice with water to make gelatin. Mix gelatin and berries. Pour half the mixture in one and one-half or two-quart dish. Chill until firm. Keep remaining mixture at room temperature. Spread sour cream over top of chilled gelatin. Slowly pour remaining gelatin mixture over sour cream and chill until firm. This recipe serves 12 and may be used as a dessert or salad and topped with mayonnaise or fruit salad dressing.

★

Fruit Salad Dressing

¾ cup orange juice
¼ cup lemon juice
¾ cup pineapple juice
¼ cup flour
¾ cup light corn syrup or ½ cup sugar
½ teaspoon salt
2 eggs, beaten

Heat fruit juices and syrup to boiling point in top of double boiler. Combine flour, salt and beaten eggs and mix, making a smooth paste. Thin the paste with a small amount of hot juice and add it to the juice mixture in the double boiler. Stir well and cook until mixture coats spoon and has the consistency of a boiled custard. Cool and use for fruit salads.

Strawberry Supreme is a dessert often served by Mrs. George W. Hunt, 27 Green Rd., when she entertains during the strawberry season. She is a member of North Methodist Church and a teacher in its Sunday School, a member and former vice president and treasurer of the Junior Century Club and present member of its executive committee, and a member of the executive board of Bentley School PTA.

★

Strawberry Supreme

1 quart fresh strawberries
½ cup granulated sugar
1 pound marshmallows
1 pint heavy cream

Stem and wash berries and mash. Add sugar. Place mixture in saucepan and bring to boil. Remove from range. Dip shears in cold water and cut marshmallows in quarters. Put them in berry mixture and let stand until cool, or overnight. Whip cream until stiff. Stir strawberry and marshmallow mixture until well blended, fold in whipped cream and place in refrigerator to chill. Frozen berries may be used. If sweetened, omit sugar. This recipe makes 10 generous servings.

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Dundee Steam Pudding

1 cup all purpose flour
2 cups sugar
2 cups butter or lard
8 eggs
1 lb. Dundee marmalade
2 tablespoons baking powder

Beat up sugar and fats into a smooth cream. Add eggs, two at a time and beat mixture continuously. When this is done add the flour and the baking powder, gathering it in slowly until all blended together, then add half the marmalade. Put mixture in mold and steam for three-quarters of an hour. Make a sauce with remaining marmalade, adding a little water to it and bring slowly to a boil. When the pudding is ready pour sauce over it.

James Cook, Chief Steward
Queen of Bermuda

Mrs. Leo Pariseau of 359 Woodland St. brought a recipe for Pecan Carmel Pudding from her native Quebec, Canada. She is a member of the French Club of Manchester and the Women's Auxiliary of Manchester Memorial Hospital.

★

Canadian Pecan Carmel Pudding Sauce

1½ cups light brown sugar
2½ cups water
¼ pound butter

Mix in saucepan and place on heat and bring to boil. Boil for 10 minutes, stirring constantly.

★

Batter

1 cup milk
2 cups all-purpose flour
½ cup light brown sugar
1 teaspoon vanilla
1½ teaspoon baking powder
1 cup pecans cut in pieces

Mix the above ingredients well, adding the pecans last and make into smooth batter. Put sauce in the bottom of a two-quart casserole and pour batter on top of sauce. Bake in 375 degree oven for 25 minutes. Serve while warm.

Mrs. Alex H. Elsesser, of 86 Ferguson Rd., wife of the pastor of Community Baptist Church, treats her family to Cherry Delight often, and especially on Washington's Birthday. Mrs. Elsesser directs the junior choir, sings in the adult choir, helps in the church school and with women's work at the church.

★

Cherry Delight

1 cup rolled oats
1 cup brown sugar
½ cup butter or margarine
½ cup flour
1 can prepared pie cherries

Blend the oats, sugar, flour and butter with pastry blender or fork. Put half the mixture into a greased 8 x 8-inch square pan. Pour the cherries on top and cover with other half of dry ingredients. Bake in 350 degree oven for 45 minutes. Mrs. Elsesser says this is delicious served warm and topped with ice cream, whipped cream or whipped topping. For the Christmas holidays she uses whole cranberry sauce instead of cherries.

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NEIGHBOR'S HINTS

Use warm rather than hot water when you are removing a jellied dish from a mold; if the jelly doesn't budge, dip the mold in the warm water again. But before beginning the dipping, loosen the edge of the jelly with a small spatula or knife.

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Pies and Pastries

The recipe for One Crusted Apple Pie was handed down to Miss Martha White of "Scotch Acre," Keeney St., Glastonbury, from her great-great-grandmother. Miss White is head of the Manchester elementary school music department. She is a member of Center Congregational Church and directs its youth choirs and director of Gilbert and Sullivan workshop productions.

★

One Crusted Apple Pie

Fill generously a nine-inch oven-proof glass pie plate with peeled sliced apples, (five to eight good pie apples). Roll out your favorite pie crust to medium thickness and place on top of apples. Do not prick crust or flute at edge of pie plate. Make certain that crust covers entire top surface of pie. Bake in pre-heated 400-degree oven for about 45 minutes or until crust is nicely browned.

After removing pie from oven loosen edge of crust carefully and lift off gingerly with spatula and knife on to a separate plate. Place another plate over pie crust and turn bottom side up and remove top plate. Browned side of the crust now becomes the bottom of the pie.

Mash hot apples with a fork until the consistency of apple-sauce. Mix three-quarters cup white sugar, lump of butter the size of a walnut and a generous sprinkling of nutmeg (about one-half teaspoon) with apples. More or less sugar may be added, depending on the tartness of the apples.

When apple mixture has cooled spread evenly over inverted crust.

This may be topped with ice cream or whipped cream.

For those who insist upon a two-crusted pie, line pie plate with crust before filling with apple slices. Place top crust on pie in the same fashion as in the one crust method but do not invert shell when removing crust to mix and season apples. Season apple mixture in pie plate and replace top crust when apples have cooled.

Frosty Raspberry Pie is a delectable dessert, which, according to Mrs. Newton R. Emerson, 9 Village St., always rates the highest praise from her friends. She is a member of St. Mary's Episcopal Church and South School PTA.

★

Frosty Raspberry Creme Pie
Crust and Crumb Topping

½ cup butter or margarine
2 tablespoons sugar
1 cup all-purpose flour

Creme butter and sugar. Add flour and mix until combined. Place one-quarter cup of mixture for crumb topping in small pan. Press remaining mixture evenly over bottom and sides of a nine-inch pie plate. Flute edges. Bake at 375 degrees until light golden brown. Bake crumbs for about 10 to 12 minutes and crust for 12 to 15 minutes. Cool.

★

Raspberry Filling

1 cup frozen raspberries, defrosted
1 unbeaten egg white
½ cup sugar
2 teaspoons of lemon juice (optional)
½ cup whipping cream

Put berries, egg white, sugar and lemon juice in large mixing bowl and beat at high speed with electric mixer until thick and creamy, about five to eight minutes. Beat cream until thick. Fold gently but thoroughly into raspberry mixture. Spoon filling into pie shell. Sprinkle with crumbs. Freeze four to six hours, or overnight. Frozen strawberries or peaches may be used in place of raspberries.

Mocha Ice Cream Pie

1 ten-inch pie shell baked
1 large chocolate almond bar
¼ cup hot coffee
1 quart coffee ice cream
1 quart chocolate ice cream
1 can hot fudge sauce

Melt chocolate bar with coffee. Spread in cooled baked pie shell. Place in freezer until chocolate has hardened. Spread coffee ice cream in pie and add chocolate ice cream. Place in freezer until ready to serve. Serve portions with hot fudge sauce. This dessert is better when made at least a day in advance of serving.

- - - Mrs. William Peck

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NEIGHBOR'S HINTS

Pastry with shredded coconut added to it is great to use as the shell for a creamstyle pie filling.

You can use clear fruit-flavored gelatin as a glaze for open fresh fruit pies. Arrange the fruit in the baked pie shell, then top it with a thin layer of the gelatin mixture. Be sure to chill the pie until the topping sets.

If you bake your pastry shell in a very hot (450 degree) oven it's likely to shrink less than if baked at moderate heat.

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From his mother's recipe for Italian Easter Pie or "Pastere DiGranno" Charles A. Barbato of 28 Scarborough Rd. makes Easter presents for friends and relatives. He is a member of St. James' Church, Campbell Council, K of C, a fourth degree member of Bishop McMahon General Assembly, a member of Hartford County Pharmaceutical Association, Connecticut Pharmaceutical Association and Manchester Heart Association.

★

Italian Easter Pie

½ pound whole wheat
1 pound ricotta cheese
1 dozen egg yolks
1 quart Italian cream
1 pound sugar
1 teaspoon vanilla
1 teaspoon lemon juice
2 tablespoons citron, cut in small pieces

Soak wheat for 24 to 48 hours. Boil until tender, about two to three hours. Drain. Add remaining ingredients in the above order and mix well. Fill pie crust shell with ingredients and top with lattice crust. Bake for about one hour at 325 degrees. This makes about three pies, depending on the size of the pie plates used. Cool pies and sprinkle with powdered sugar.

★

Italian Cream

1 quart milk
6 egg yolks
¾ cup sugar
4 tablespoons all-purpose flour
1 teaspoon vanilla

Mix first four ingredients and cook in top of double boiler until thick. Remove from heat and add vanilla.

★

Pie Crust

½ cup soft butter
1 pound sugar
2 eggs
2 tablespoons milk
1 teaspoon vanilla
3 cups all-purpose flour
½ teaspoon salt
1 teaspoon baking powder

Cream butter and sugar, add eggs, blend and add dry ingredients and milk. Add vanilla to mixture last. Knead well and roll out on floured board.

Main Dishes

English Steak and Kidney Pie

2 pounds beef chuck or round
1 pound lamb kidneys
1 tablespoon shortening or corn oil
1 large onion, chopped
1 cup rich beef stock
1 generous teaspoon Worcestershire sauce
salt and pepper to taste

Cut beef into one and one-half inch cubes and quarter the kidneys. Fry the onion in shortening in stewing kettle until it takes on a little color. Add beef and kidneys and brown thoroughly. Stir almost constantly. Moisten with beef stock. Season to taste with salt and pepper and Worcestershire sauce. Stir mixture well. Cover and simmer until meat is tender, about two hours. Should the liquid in the pan appear too thin it may be thickened with a smooth paste made of flour and water and added to the liquid gradually, stirring in well.

There should be a good amount of sauce and if it be necessary, add more stock to the liquid in the pan.

Transfer all ingredients into an earthenware casserole and cover over with a "flakey" pie crust and bake for 10 minutes in a very hot oven. Lower oven temperature to moderate and bake 15 minutes or until crust is delicately brown.

James Cook, Chief Steward
Queen of Bermuda

★ ★ ★ ★ ★

Chicken and Rice Casserole

1 small package pre-cooked rice
1 can cream of mushroom soup, undiluted
1 whole chicken cut up
1 package dry onion soup mix
1½ soup cans of water

Place rice in bottom of large greased casserole. Place chicken on top of rice. Mix soups and water together and pour over chicken and rice. Bake covered at 325 degrees for two hours.

- - - Mrs. Newton R. Emerson

A versatile recipe that may be used as a main dish, side dish or dessert, when it is served with frozen strawberries or other fruit, Tri-Cheese Noodle Bake is from the recipe files of Mrs. William Peck, 27 Gerard St. Mrs. Peck is a member of Temple Beth Sholom, its Sisterhood, Hadassah, B'nai B'rith, the League of Women Voters, and the Women's Auxiliary of Manchester Memorial Hospital, where she serves on the public relations committee.

★

Tri-Cheese Noodle Bake

½ pound medium noodles
3 eggs, slightly beaten
⅛ pound butter
¼ pound American cheese
¼ pound cottage cheese
¼ pound cream cheese
1½ cups milk
⅓ to ½ cups sugar
1 cup sour cream
½ cup raisins
½ teaspoon cinnamon
1 cup corn flakes

Cook noodles until tender and drain well. Cut butter and cheese into small pieces and add with all remaining ingredients to hot noodles. Pour into well greased three-quart oblong casserole. Top with crushed corn flakes. Bake in 350 degree oven for one hour. The pudding may be baked and frozen and placed in 350 degree oven (unthawed) for about three-quarters of an hour or until well heated.

Mrs. Harold Wareham, 56 Elwood Rd., likes quick meals for busy days and says Brazilian Omelet with Con Carne Sauce and Fried Rice can be prepared in less than 30 minutes. Mrs. Wareham is a member of Manchester Association for Help of Retarded Children and was its program chairman; a member of Highland Park School PTA and its hospitality chairman; a member of the First Presbyterian Church, Hartford, and the Women's Auxiliary of Manchester Memorial Hospital.

★

Brazilian Omelet Con Carne Sauce

1 cup ground beef
1 tablespoon salad oil
1½ cups canned tomatoes
½ teaspoon salt
½ teaspoon chili powder
½ green pepper cut in strips

Brown meat in oil. Add tomatoes, salt, chili powder and green pepper. Cook 10 minutes, stirring frequently.

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Omelet

6 eggs separated
3 tablespoons tomato juice
1 teaspoon salt
dash of pepper
3 tablespoons fat or salad oil

Beat egg yolks until light colored and thick, add tomato juice and seasonings. Beat egg whites until stiff and fold into yolk mixture. Heat fat in skillet and add egg mixture and cook covered without stirring over very low heat until omelet puffs, usually about 8 minutes. Uncover and bake in slow oven, 325 degrees, 15 minutes, or place under broiler to brown. Fold in half on serving dish and pour sauce over omlet. Serve with fried rice.

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Fried Rice

½ cup onion chopped
2 cups uncooked rice
3 tablespoons fat
1 teaspoon salt
6 cups water

Melt fat in skillet and cook onion and rice over very low heat until rice is yellow. Add salt and water. Cover and cook over low heat 20 minutes. Drain and pack into one and one-half quart casserole or mold. Stand in warm water 20 minutes. Unmold and garnish, if desired, with sieved hard-cooked egg yolks and sliced ripe olives. The recipes serve six.

Lobster-Tuna Casserole and Crab Noodle Casserole are two of the seafood recipes included in a large variety that Mrs. K. Ejnar Rask, wife of the pastor of Trinity Covenant Church, has collected since coming to New England from the Mid West. She is a member of the Covenant Women's Guild of Trinity Church, Manchester Council of United Church Women, Nathan Hale PTA, Bennet Junior High School PTSO and is Gleaner secretary of the fourth and fifth district of the Covenant Women's Auxiliary of the East Coast Conference.

★

Lobster-Tuna Casserole

- 6 tablespoons butter or margarine
- 6 tablespoons flour
- 3 cups milk
- ¾ teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon prepared mustard
- 1 teaspoon grated onion
- ½ teaspoon Worcestershire sauce
- ¾ cup diced American cheese
- 1¼ cups uncooked macaroni
- 1 can lobster
- 1 can tuna
- 4 hard cooked eggs sliced

Melt butter and blend in flour until smooth. Add milk and other ingredients, except cooked macaroni, eggs, lobster and tuna. Simmer cream sauce, stirring constantly, until it thickens and cheese melts. Break tuna and lobster into pieces and mix lightly with cooked macaroni and eggs. Place alternate layers of cream sauce and other ingredients in casserole, ending with cream sauce on top. Cover with buttered bread crumbs and sprinkle with paprika. Bake in 375 degree oven for about 15 minutes. This recipe serves four generously.

Crab Noodle Casserole

½ pound fresh mushrooms or 1 small can sliced
1 6-ounce can crab meat
¼ pound butter or margarine
1 5-ounce jar pimiento cheese spread
½ cup medium cream
1 package broad noodles

Saute sliced mushrooms. Boil noodles in salt water, rinse in cold water. Melt cheese and butter in pan, add cream. Mix mushrooms, noodles and crabmeat, cleaned and separated and place in buttered casserole. Pour liquid over top and bake 30 minutes in 350 degree oven. This recipe serves 6.

--- Mrs. K. Ejnar Rask

★ ★ ★ ★ ★

Mrs. John O'Connor of 380 Porter St. brought a recipe for Midwest Pork Chops from her home town, St. Paul, Minn. She is a member of St. James' Church and the Newcomer's Club of Manchester.

★

Midwest Chops

4 shoulder or end cut pork chops
2 slices dry bread for crumbs
1 egg yolk
2 tablespoons ketchup barbecue sauce to taste
½ cup water
salt and pepper to taste

Put dry bread in brown paper bag and crush with rolling pin to make crumbs; season with salt and pepper. About 1 cup prepared bread crumbs may be used instead of making them from dry bread. Mix egg yolk with one teaspoon of water and put in saucer or shallow plate. Dip chops in egg until well coated and drop in paper bag, shaking well to thoroughly cover with crumbs. Melt a little margarine or shortening in skillet and place chops in hot skillet until well browned. Mix ketchup, water and barbecue sauce and pour over chops in skillet. Cover tightly and reduce heat. Simmer for about 40 minutes or until chops are tender. Add water if necessary. The amount of barbecue sauce used depends on the taste of the individual, Mrs. O'Connor said and mentioned that the chops are spicier with the addition of more barbecue sauce. This recipe serves four.

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Creamy Corn with Bacon

6 to 8 ears fresh corn
3 strips bacon
⅔ cup water
1 teaspoon salt
½ teaspoon sugar
2 teaspoons flour
¼ cup milk
⅛ teaspoon pepper
1 tablespoon butter or margarine

Husk corn and cut kernels from cob. Scrape cob well with tablespoon to remove all pulp and milk. About three cups of kernels should be used. Cut bacon crosswise and cook in skillet slowly until crisp. Remove and drain on paper towel or brown paper. Stir corn kernels into hot bacon fat and add water, salt and sugar. Stir and cook five minutes, uncovered. Stir milk gradually into flour, keeping smooth. Add to corn and cook and stir constantly for a few minutes or until thickened. Mix in pepper and butter. Serve piping hot garnish with bacon. This recipe makes six servings.

- - - Mrs. John O'Connor

Mrs. H. John Malone of 84 Prospect St. uses an Hawaiian recipe for Shrimp and Macadamia Nuts for festive buffets and dinners. She is president of the Women's Auxiliary of Manchester Memorial Hospital and the Women's Club of Manchester, and past president of Gibbons Assembly, Catholic Ladies of Columbus. She is a member of St. James' Church and the Ladies of St. James, Hartford County Medical Auxiliary, Manchester Country Club, Gourmet Club of Manchester, and the adult advisory board of the Manchester Teen Center.

★

Shrimp with Macadamia Nuts

1 cup water
½ pound shrimp
½ teaspoon salt
⅛ teaspoon pepper
⅓ cup butter
½ cup nuts (coarsely chopped)
6 tablespoon flour
1 tablespoon chili sauce
1½ cups milk

Boil water, add shrimp, salt and pepper. Bring to boil and cook for three minutes. Drain and save liquid. Cook nuts in butter until brown. Blend in flour, add shrimp liquid, chilli sauce and milk. Cook, stirring until thick, add shrimp.

Serve with rice or on toast points. Garnish with parsley. Precleaned frozen shrimp are especially good in this recipe, Mrs. Malone said, but green shrimp may be used.

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Atty. Arnold Klau of 46 Bruce Rd. has originated a recipe for spaghetti sauce which he calls Spaghetti Arnolfini. He is a member of the Democratic Town Committee, Manchester Young Democrats, State Bar Association, Great Books Discussion Group, the Harvard Club and DeLavia Shakespeare Society. He is assistant town counsel, and is also a member of Temple Beth Sholom.

★

Spaghetti Arnolfini

3 yolks hard boiled eggs
2 or 3 cloves garlic
1 2-ounce tin flat anchovy filets
4 ounces olive oil
juice of half lemon
2 tablespoons dried parsley
fresh ground pepper

If making in blender, blend first four ingredients until smooth, otherwise sieve egg yolks through strainer, crush garlic and anchovies together until a fine paste forms, add olive oil and mix. Bring mixture to boil in small saucepan, stirring constantly as it burns easily and cook for one minute. Remove from heat. Add lemon juice, parsley and pepper. Serve over one pound cooked thin spaghetti. Top with grated cheese.

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Mrs. Robert Thulin, 61 Bruce Rd., says that Hamburg Tomato Soup Casserole is a simple dish that is also easy on the budget. She is a member of South Methodist Church, Lutz Junior Museum, Junior Century Club and the Manchester Unit of the YWCA.

★

Hamburg Tomato Soup Casserole

1½ pounds ground beef
1 tablespoon shortening
1 can undiluted tomato soup
1 tablespoon grated onion
1 teaspoon salt
½ teaspoon pepper
2 cups sliced cooked carrots
2½ cups mashed potatoes

Brown hamburg in fat and add soup, onion, salt and pepper. Simmer for 10 minutes. Add carrots. Place mixture in lightly buttered 1½-quart casserole. Spread mashed potatoes on top of meat mixture. Bake for about 25 minutes in 300 degree oven. This recipe serves six.

Mrs. Charles McKenzie, 28A Garden Dr., prepares Garlic Leg of Lamb when the meat is plentiful and moderately priced. She attends St. Mary's Episcopal Church, and is a member of the Junior Century Club and its executive board.

★

Garlic Leg of Lamb

1 whole or ½ leg of lamb garlic cloves
1 can condensed onion soup

Trim fat off lamb. Insert garlic cloves in cuts made in meat. Use ¼ bulb of garlic or less for mild flavor. Increase to ½ clove if larger cut of meat is used, or stronger flavor is desired. Place meat on rack in pan. Brown in 500 to 550 degree oven for one-half hour or more. Remove from oven and pour off excess fat. Heat undiluted onion soup, (use two cans for whole leg) and pour over meat. Cover tightly and bake for about three hours or more, depending on size, in a 325 degree oven. Baste several times. Peeled potatoes and carrots may be placed around meat for last hour or so of baking.

For gravy, make a thin paste of three tablespoons of flour mixed with water and stir into pan liquid after excess fat has been spooned off. When smooth, add water to desired consistency, about one and one-half to two cups. Liquid from cooked vegetable is excellent for gravy. Simmer gravy slowly for about 10 minutes.

Lamb prepared from this recipe is very tender and moist, said Mrs. McKenzie and the garlic gives it a flavor boost.

Barbecue Beef is a flavorful main dish or, when served on buns, makes a hearty snack. Mrs. Robert C. Cossman, 74 Elizabeth Dr., prepares it well in advance and heats it just before serving. She is a member of St. Bartholomew's Church, and a member and former publicity chairman of Buckley School PTA.

★

Barbecue Beef

4 to 5-pound piece of chuck with blade in
½ cup margarine
⅔ cup vinegar
1 cup meat stock
1 cup catsup
1 cup chilli sauce
1 onion, chopped
2 teaspoons sugar
½ teaspoon dry mustard
juice of half a lemon
1 clove chopped garlic
dash of red pepper
1 teaspoon Worcestershire sauce
1 teaspoon monosodium glutamate

Simmer the beef for three to four hours until tender. Cool and remove fat and bone and shred the meat. Simmer all other ingredients one hour, add shredded meat and simmer one more hour. Season to taste. This recipe makes eight generous portions.

"For those who have an aversion to involved procedures," is the way Mrs. Harold E. Lord, 96 Grandview St., explains her recipe, which she calls, My Fish Dish. She is a member of Manchester Fine Arts Association, the Manchester Square Dance Club and the First Church of Christ, Scientist.

★

My Fish Dish

1 package frozen fillet of haddock or other fish fillets may be used
1 can frozen cream of shrimp soup, thawed
1 cup bread crumbs
¼ cup melted butter.

Place fish in shallow, greased baking dish. Pour soup over fish. Mix crumbs with butter and sprinkle over fish. Bake at 350 degrees for about 35 minutes. Mrs. Lord mentioned that seasoned crumbs were good in the recipe and that fresh fillets may be used. She added that unthawed fish and soup may be used if about 10 minutes is added to baking time.

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Baked Shrimp spark up Lenten meals, according to Mrs. Gerald Compasso, 428 W. Middle Tpke. She is a member of the Church of the Assumption, the East Hartford Art League, the Newcomer's Club of Manchester, and the Town Committee of the Manchester YWCA.

★

Baked Shrimp

4 pounds cooked shirmp
1 cup butter or margarine
2 cloves minced garlic
⅓ cup chopped parsley
½ teaspoon paprika
½ cup cooking sherry
2 cups soft bread crumbs
dash cayenne

Cook green shrimp about 10 minutes in salted water with celery and a little vinegar added. Cool, shell and devein. Melt butter or margarine and mix with garlic, parsley, paprika, sherry and cayenne. Add bread crumbs and toss with shrimp. Place in greased individual casseroles or an 11 x 7 x 1½-inch baking dish. Bake 20 to 25 minutes in a 325 degree oven, or until crumbs brown. Sprinkle with chopped parsley and serve.

Mrs. Robert F. Michel of 22 Sunset St. collects recipes from all sources. Pork Roast Au Vin Blanc is one of her husband's favorites. Besides cooking, Mrs. Michel sews, works with mosaic tiles, paints in oil and plays bridge.

★

Roast Pork Au Vin Blanc

5-pound pork loin
½ lemon
1 clove garlic
1 teaspoon marjoram
1 teaspoon rosemary
1 teaspoon thyme
salt and pepper
⅓ to ½ cup dry white wine
2 onions, quartered

Rub pork loin with lemon, garlic clove, cut and crumbled herbs. Salt and pepper. Place in roasting pan with onions. Roast at 375 degrees for two and one-half to three hours, or until meat thermometer registers 185 degrees. Remove meat and keep warm. Make gravy from pan drippings. Add one-third to one-half cup dry white wine. Bring gravy to boil. Serve with pork.

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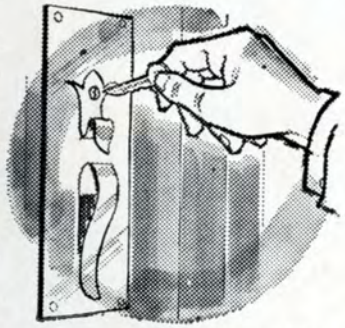

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Her mother's recipe for Sauerkraut Surprise is a favorite of Mrs. John Steeves, 6 Constance Dr. Mrs. Steves is a member of the Church of Latter Day Saints, Hartford. She is active in scouting, PTAs, and community drives.

★

Sauerkraut Surprise

2 to 4 pounds of pork spare ribs or rib end roast
2 tablespoons cooking oil
1½ pounds or 1 large can sauerkraut
1 cup water
4 or 5 medium potatoes, peeled
¼ cup brown sugar
½ teaspoon black or white pepper
1 teaspoon salt

Preheat oven to 350 degrees. Brown pork in oil and place in casserole or dutch oven. Arrange sauerkraut and potatoes around pork. Mix sugar and water and pour over sauerkraut and pork. Add salt and pepper. Cover and bake one and one-half hours at 350 degrees.

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NEIGHBOR'S HINTS

If you leave the casing on bologna slices, they'll curl when you heat them in a skillet with a little butter. You can fill the bologna cups any way you like, with a little thick cheese sauce, scrambled eggs or creamed vegetables. The cups won't hold very much so you can sometimes use up odds and ends of food this way and have an attractive dish.

Salads

Black Cherry and Lime Souffle Salad

1 package black cherry gelatin
1 package lime gelatin
½ cup Queen Anne cherries
½ cup Bing or black cherries
¼ cup raisins
¼ cup chopped nuts
1 cup hot water
½ cup cold water
1 small can crushed pineapple
1 small banana
1 peach, cut up
3 drops green food coloring
½ cup mayonnaise
1 teaspoon lime or lemon juice, dash of salt

Grease one quart grape mold with a few drops of salad oil. Place layer of both varieties of cherries on bottom of mold. Dissolve black cherry gelatin in 1 cup hot water and add 8 or 10 ice cubes to hasten cooling. Pour this over layer of cherries. Place mold in refrigerator.

Dissolve lime gelatin in 1 cup hot water, add cold water, mayonnaise, salt and lime juice. Mix in food coloring. Beat thoroughly and put in freezer for about 20 minutes, or until firm. Remove and fold in fruit after again beating mixture. Pour over cherry gelatin and refrigerate until set. Unmold on oblong tray by inserting a knife around the edge of the mold, or holding a hot sponge against the bottom of the mold for a few seconds.

Garnish salad with curly lettuce. Decorate top with a simulated gardenia and two buds, made from marshmallows. Use six marshmallows for flowers. Cut off both flat ends of marshmallow and cut remainder in three slices. Place about two teaspoons of powdered sugar on sheet of waxed paper. Flatten marshmallow slice with fingers, roll in sugar and fold over to make center of gardenia. Flatten four or five more slices between fingers, holding one end cut of sugar to keep sticky and roll rest of slice in sugar. Place center of flower on the end of a toothpick and press petals around the center. Put large flower in center of salad and place two buds, made the same as the center, alongside. Put two shiny leaves at each side of blossom. Any smooth leaf may be rubbed with salad oil to make it glossy.

- - - Mrs. Francis B. Breen

Rassolje, a hearty Estonian salad, is standard fare in Mrs. Uudo Tari's native land, where she says, it is served at all meals, including breakfast. Mrs. Tari is a member of St. Mark's Lutheran Church, Baltimore, Md., and attends Emanuel Lutheran Church, Manchester.

★

Rassolje

1 lb. roast veal
1 salt herring (schmalz)
5 medium boiled potatoes
1 pound can whole beets
1 peeled apple
2 dill pickles
3 hard boiled eggs

★

Sour Cream Dressing

1 pint sour cream
1 or
1½ tablespoons dry mustard
1 tablespoon sugar
1 teaspoon cider vinegar

Cut the ingredients for the salad in cubes about the size of a pea. Blend the dressing well and mix with the salad. Do not add dressing more than one hour before serving. Salad may be garnished with quartered hard boiled eggs, beet strips and parsley. This recipe serves eight.

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Green Bean Salad

1½ pounds cooked green string beans, cut in pieces
1 medium Bermuda onion sliced
¼ cup salad oil
2 tablespoons wine vinegar
½ teaspoon salt
⅛ teaspoon garlic salt
⅛ teaspoon pepper

Mix string beans and onions. Make dressing with oil, vinegar and spices and mix with beans and onion. This may be served hot as a vegetable, or chilled as a salad. Fresh, frozen or canned string beans may be used.

- - - Mrs. Leonard F. Rackowski

Jonathan H. Law of 19 Baldwin Rd., president of the Connecticut Nut Growers Association, finds that his interest in growing nuts is a consuming hobby that keeps him busy and happy in his retirement. He is a member and state vice president of the Northern Nut Growers Association, a member of North Methodist Church and Wooster Lodge of Masons, New Haven. Black Walnut Molded Salad uses Law's favorite nuts as an ingredient.

★

Black Walnut Molded Salad

2 packages orange gelatin
2 cups hot water
2 cups creamed style cottage cheese
2 cups orange slices and juice, about 4 oranges
1 2-ounce jar pimento strips
½ cup black walnuts, chopped
12 black walnut halves

Dissolve one package of gelatin in a cup of hot water and put in 12½x8x2-inch ovenproof glass dish. Cool mixture and chill in refrigerator or freezing compartment until slightly set.

Peel oranges and divide into sections, removing membrane. Cover and put in refrigerator.

Dissolve the second package of gelatin in a cup of hot water in a medium-size bowl and cool. Chill in refrigerator until the consistency of jelly.

When the first package of gelatin is set, remove from refrigerator and add pimento strips, orange slices and juice, mix and top with chopped nuts. Return to refrigerator.

After the second package of gelatin reaches the correct consistency remove from refrigerator and beat with electric or rotary beater until mixture doubles in bulk. Add cottage cheese and beat until well mixed. Pour over first mixture and chill until firm.

Cut into 12 squares, garnish each serving with twists of orange peel and nut halves. Serve on salad greens.

Molded Cucumber Salad

2 packages lemon gelatin
3 medium cucumbers
1 large onion
2 large packages cream cheese
½ cup mayonnaise
salt to taste

Dissolve gelatin in two cups boiling water. Let stand until it starts to set. Grind or mince onions and cucumbers and place in strainer. Press to remove juice. Salt to taste. Have cream cheese at room temperature. When gelatin starts to thicken add mayonnaise and crumbled cream cheese. Beat with rotary beater until well blended. Add onion and cucumber and mix well. Place in one quart mold that has been rinsed with cold water. Refrigerate until firm. Unmold and serve on lettuce leaves.

- - - Mrs. Newton R. Emerson

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ONLY AT THE PARKADE

The salads of Mrs. Francis B. Breen, 25 Foxcroft Dr., are not only delicious, but artistically arranged. She makes Party Potato Salad in the form of a tiered cake and molded salads which resemble floral arrangements. She is a member of the Daughters of Isabella, the Church of the Assumption and its ladies group. She is also a member of St. Agnes Guild.

★

Party Potato Salad

14 medium size potatoes
2 cups diced celery
¼ cup finely chopped onion
¼ cup finely chopped parsley
1¼ cups mayonnaise or salad dressing
2 teaspoons cider vinegar
2 teaspoons salt
¼ teaspoon pepper
¼ cup chopped carrot
⅛ cup chopped chives

Cook unpeeled potatoes until tender. Peel dice and chill. Add celery, onion, parsley, mayonnaise, vinegar and seasonings. Toss lightly until well mixed. Fill three-tier cake pans, 1½-inches deep, by pressing salad into the pans. Pans should be approximately 8½ inches, 6¾ inches and 5 inches in diameter. Smooth top of salad in pans and chill for at least three hours.

Unmold the largest pan of salad carefully on a plate about 10 inches in diameter, or larger. Carefully build tiers.

Surround the bottom tier with greens. Escarole, endive or curly lettuce look attractive. Roll a bologna slice to form a cornucopia, insert a thin pickle slice in center and seal with a toothpick; this will resemble a calla lily blossom. Place several of these around the bottom tier, on the bed of greens.

Trim the center layer with carrot slices, cut to resemble daisies and radish roses. Edge with slices of cucumbers, cut in half and place side by side to make scallops.

Place a ripe tomato, cut in a circular pattern to resemble a rose, on top of salad.

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Pineapple-Carrot Salad

24 large marshmallows
½ cup pineapple juice
1 package lemon gelatin
1½ cups boiling water
¾ cup crushed pineapple (drained)
¾ cup grated carrots
2 three ounce packages cream cheese

Melt marshmallows in pineapple juice. Dissolve gelatin in boiling water and add to marshmallow mixture. Let stand until slightly set. Blend cream cheese, pineapple and carrots and add to gelatin mixture. Pour in mold and chill until firm.

- - - Mrs. Walter E. Anderson

Soups and Stews

Mrs. Allan Schubert, 17 Carman Rd., Wapping, may not agree with her political affiliation but likes our First Lady's recipe for Jackie Kennedy's Fish Chowder. Mrs. Schubert was an organizer and is president of the Junior Century Club; a member of Lutz Junior Museum, the Women's Auxiliary of Manchester Memorial Hospital, and is a worker for the Republican party of South Windsor.

★

Jackie Kennedy's Fish Chowder

2 pounds haddock
2 ounces salt pork
2 onions, sliced
4 large potatoes, diced
1 cup chopped celery
1 bay leaf crushed (optional)
2 teaspoons salt
Dash of pepper
2 cups all purpose cream
2 cups milk
2 tablespoons butter

Cook fish in two cups boiling water over low heat for 15 minutes. Drain, and measure broth, add enough water to make three cups. Remove bones and skin from fish. Flake fish. Fry salt pork in heavy saucepan until golden and crisp. Remove from pan. Add onions to fat and cook until golden. Add fish, potatoes, celery, bay leaf, salt, pepper and broth. Cover and simmer gently for 30 minutes. Add milk, cream and butter and simmer 5 minutes. Before serving sprinkle crisp cubes of salt pork on top of chowder. Serve hot. This recipe will serve six.

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NEIGHBOR'S HINTS

A little leftover baked ham in the refrigerator? Dice it and add it to diced celery and chopped hard cooked eggs; moisten with mayonnaise and season with salt and pepper. Serve on salad greens with a garnish of gherkins for a good luncheon salad.

Before her marriage, Mrs. George E. Vazakas, the former Miss Joan E. Swanson of Williams Rd., Bolton, learned to make Greek dishes for her future husband. Now a resident of Cincinnati, Ohio, Dr. and Mrs. Vazakas plan to make their permanent home in Thessaloniki, Greece. Chicken Soup with Avgolemono Sauce, is a recipe given to Mrs. Vazakas by her husband's aunt.

★

Chicken Soup With Avgolemono Sauce

½ cup rice or vermicelli
3 quarts chicken stock
salt and pepper
2 eggs
juice of 1½ lemons

Cook rice or vermicelli in chicken stock, salted and peppered to taste, for 20 minutes, or until cooked. Remove from heat.

Separate eggs and beat whites in large bowl until stiff. Beat yolks, add lemon juice, mix and fold into egg whites.

Just before serving soup combine egg-lemon sauce with chicken soup as follows: Ladle small amounts of hot soup, very slowly, into the egg mixture, beating all the time. Continue adding soup stock to sauce until about half of soup is used up. Pour remaining soup, mixing all the time, into the soup and sauce in the bowl. For a more tangy flavor, serve lemon slices with soup. Miss Swanson mentioned that a portable electric mixer was very helpful in making the soup as it permits ladling the soup with the right hand while beating it into the sauce with the left hand.

Cabbage Soup is a favorite of Mrs. Leonard F. Rackowski's family, when she makes it from her mother's Polish recipe. Mrs. Rackowski of 754 Center St., librarian at Assumption Junior High School, is a member of the Church of the Assumption, the Ladies of the Assumption and the Verplanck School PTA. She is past treasurer of the Manchester Catholic Council of Women.

★

Cabbage Soup

3 pounds pork butt or loin end
2 quarts cold water
2 teaspoons salt
5 peppercorns
1 bay leaf
1 large can sauerkraut
½ medium head cabbage, shredded
1 whole onion
1 small can pea soup, undiluted

Cover meat with water and add salt, peppercorns and bay leaf. Heat to boiling, decrease heat and simmer for two hours. Rinse and drain sauerkraut and add with remaining ingredients to soup stock. Continue cooking for one hour.

Vegetables

Corn Pudding

2 No. 303 cans creamed corn
4 eggs
⅓ cup milk
salt and pepper to taste

Beat eggs with milk. Combine mixture with creamed corn and salt and pepper. Place in shallow greased casserole. Bake at 375 degrees for one hour, or until firm. Serves 6.

- - - Mrs. Robert Michel

Summer Squash Delight

6 young summer squash about 5 to 6 inches long
salt
parsley
½ pound American or processed cheese
flavored bread crumbs

Wash squash and remove tips. Cut in half lengthwise and place in large skillet, cut side up. Add one-half inch of salted water to skillet, cover and steam until barely tender. Carefully remove squash with spatula and place cut side up in greased baking dish. Cover each half with thin slices of cheese and over this sprinkle flavored bread crumbs. Bake in 350 degree oven until cheese melts and squash is tender, about 25 minutes. Garnish with parsley.

- - - Mrs. Theodore Rosen

★ ★ ★ ★ ★

Mrs. Willard Allen of 125 Autumn St. varies her summer picnic fare by including a hot casserole of Cheese Potatoes. She is employed in the office of Dr. H. John Malone and is a member of St. Mary's Episcopal Church.

★

Cheese Potatoes

1 medium size onion, chopped
4 tablespoons (½ stick) butter
4 tablespoons flour
1 teaspoon salt
½ teaspoon (heaping) dry mustard
½ teaspoon (heaping) paprika
¼ teaspoon pepper
2 cups milk
8 ounces sharp cheddar cheese
8 medium size potatoes, sliced

Parboil sliced potatoes about five minutes and drain. Put in greased baking dish. Saute onion in butter in a large sauce pan, about five minutes or until tender. Blend flour, salt, mustard, paprika and pepper with onion and butter. Add milk slowly then add cheese that has been cut in small pieces or grated. Cook over medium heat, stirring constantly until sauce thickens. Pour over potatoes and bake for about one hour in 350 degree oven, or until bubbly brown.

Hors d'oeuvres and Miscellaneous

Guests at the home of Mrs. Robert H. McKinney Jr., 40 Turnbull Rd., favor Shrimp Dip, Shrimp Rolls and Bourbon or Rum Balls. Mrs. McKinney is a member of the Junior Century Club and its executive board.

★

Shrimp Dip

1 cup mayonnaise
1½ tablespoons lemon juice
dash of tabasco sauce
½ cup catsup
salt and horseradish to taste
1 medium can shrimp

Combine mayonnaise, lemon juice, tabasco and catsup. Mash shrimp with fork and add to mixture with salt and horseradish.

★

Shrimp Roll

1 medium can shrimp drained and chopped fine
2 tablespoons minced celery
⅓ cup mayonnaise
⅛ teaspoon pepper
2 tablespoons minced parsley

Mix ingredients and place on small slices of party rye bread. Fold sides of bread together, with mixture inside and hold with toothpicks placed crosswise in top of slice.

★

Bourbon or Rum Balls

3 cups ground vanilla wafers
1 cup ground walnut meats
1 cup confectioner's sugar
3 tablespoons light corn syrup
1½ tablespoons cocoa (not instant)
½ cup bourbon or rum

Mix ingredients thoroughly and shape in balls the size of walnuts. Roll in confectioner's sugar. May be made and stored in plastic bags or foil.

Mrs. Ralph Lundberg, 26 Radding St., has an annual open house during the Christmas season and serves Cheer Punch and home Salted Peanuts. She is a member and president of the Little Theater of Manchester.

★

Cheer Punch

2 six ounce cans lemon juice
3 12-ounce cans frozen orange juice
4 quarts water
3 bottles gin
1 bottle dry vermouth
12 ounces grenadine
4 bottles club soda

Pour all ingredients, except club soda, over block of ice in punch bowl. Mix and add club soda just before serving. This recipe makes about three gallons and serves 25 to 30.

★

Salted Peanuts

Take shelled raw peanuts and skin by blanching in hot water for a few minutes. Drain well. Deep fry in vegetable shortening for three to four minutes, until golden. Drain and salt.

Miss Mary Ann Zemaitis of 34 N. School St. likes to cook, an art which she inherited from her father. Her maternal grandmother gave her a recipe for Pirogi. She is a junior at Manchester High School, and a member of St. Bridget's Church.

★

Pirogi

1 cup farmers' or cottage cheese
2 cups seasoned mashed potatoes
1½ cups all-purpose flour
1 egg
about ½ cup water
½ teaspoon salt

Mix unbeaten egg with flour. Add just enough water to moisten dough so that when mixed it will come away from sides of bowl. Roll to about one-quarter-inch thickness. Cut dough in portions about three inches in diameter. (Some prefer smaller portions). Mix cheese and potatoes and place two tablespoons of mixture on dough and fold over and seal well and shape like a turnover. Have rapidly boiling, salted water in large saucepan. Place about six pirogis in pan and cook, stirring constantly, until they rise to the surface, about 15 minutes. Drain well. They may be served boiled or sauted in butter or margarine after being boiled. Seasoned ground meat, applesauce and raisins, or sauerkraut, are among a variety of fillings that may be used instead of the cheese-potato filling.

California Shish Kabobs are on the menu of holiday cookouts at the home of Mrs. Nancy Klock, 63 Henry St., since she received the recipe from a sister in that state. Mrs. Klock, an electrical engineer, is employed at the University of Connecticut and the University of Hartford.

★

California Shish Kabob

1 leg of lamb cut into cubes
bacon
onions, (small white ones are easy to handle).
tomatoes (cherry tomatoes are good for skewers)
green pepper, cut in fourths
canned whole mushrooms, broiled in butter

Marinate lamb cubes in sauce for at least four hours. Wrap bacon around lamb and alternate on skewers with onions, tomato, peppers and mushrooms. It is best to start and end with lamb cubes. Barbecue for 12 to 15 minutes over low coals. Five pounds of lamb makes 10 large Shish Kabobs and should serve 6 to 10. Mrs. Klock says that these are especially good with wild rice, asparagus and salad with sour cream. She also mentioned that the marinade can be drained from the lamb cubes for use more than one time and if stored in a tightly covered jar it will keep in a refrigerator for one week, or it may be frozen and kept indefinitely.

★

Marinade

1½ cups salad oil
¾ cup soy sauce
¼ cup Worcestershire sauce
⅓ cup fresh lemon juice
½ cup wine vinegar
⅓ cup sherry wine
2 garlic cloves crushed
3 medium onions, chopped
½ teaspoon powdered oregano
1½ teaspoons dried parsley flakes
2 tablespoons dry mustard
2¼ teaspoons salt
1 tablespoon coarse freshly ground black pepper

Combine all ingredients mix well. This recipe makes about 3½ cups.

Eggplant Relish

1 large eggplant
1 large green pepper
1 large ripe tomato
1 chopped onion
¼ cup olive oil
2 teaspoons lemon juice
½ cup fresh parsley chopped
freshly ground pepper and salt to taste

Heat oven to 400 degrees and bake eggplant and pepper one hour. Skin eggplant, remove seeds from pepper and chop both very fine. Blanch tomato, remove skin and chop with eggplant and tomato. Add remaining ingredients. Serve with buttered rye bread rounds.

- - - Atty. Arnold Klau

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