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The
Delta's Best

Cook Book

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THE DELTA'S BEST COOKS



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GREENVILLE, MISSISSIPPI

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WEIGHTS AND MEASURES

3 tsp.	1 tbsp.
2 tbsp.	1/8 Cup
4 tbsp.	1/4 Cup
12 tbsp.	3/4 Cup
16 tbsp.	1 Cup
2 Cups	1 Pt.
2 Pts.	1 Qt.
4 Qts.	1 Gal.
8 Qts.	1 Peck
4 Pecks	1 Bu.
16 oz.	1 Lb.
2 cups of butter or fat	1 Lb.
10 medium eggs	1 Lb.
3 cups corn meal	1 Lb.
1 cup honey	3/4 c. sugar @ 1 c. liquid
1 cup brown sugar	1 c. granulated sugar
1 oz. (1 sq.) unsweetened chocolate	1/4 Cup Coco
2 Cups solid meat	1 Lb.



— DEFINITION'S —

BAKE: Cook in oven

BOIL: Cook in boiling water

PAR BOIL: Partially cook in boiling water

BROIL: Cook in broiler or over open fire

FRY: Cook in fat in frying pan

FRENCH FRY: Cook in deep hot fat

FRICASSEE: Fry in small amount of fat and serve with sauce

ROAST: Cook by baking in oven

SIMMER: Cook below boiling point on top of stove

STEAM: Cook over hot water or in steam

STEW: Cook in small amount of water at low temperature

To one cup of:	Use cups of water:	Will make cups of:
Hominy Grits	4 to 5	4
Oatmeal	4 to 5	4
Oats, rolled	2 to 2 1/2	2
Rice	4 to 5	4

Tenenbaum's
OF
Greenville

Beverages



A GOOD CUP OF COFFEE

1. Start with clean pot. (Wash and scald thoroughly)
2. Be sure coffee is fresh.
3. Use right grind of coffee.
4. Measure coffee level: (2 level tablespoons coffee to one cup ($\frac{1}{2}$ pt.) water.)



ICED COFFEE

Use 2 level tablespoons of coffee to $\frac{1}{2}$ pt. of water.
Make two pots of coffee. Pour the first into your refrigerator tray and freeze. Use these cubes to chill the second pot. Serve in tall frosted glasses with sugar and whipped cream.



DEMITASSE

After dinner coffee should be stronger than other coffee. Usually double strength. Usually served black with or without sugar or cream.



SPICED TEA

2 tablespoons whole allspice
5 sticks cinnamon

2 tablespoons cloves
4 $\frac{1}{2}$ cups water

Boil together slowly for 30 minutes. Strain; add 1 cup of sugar and bring to a boil. (This makes 1 pt. syrup, spiced). Store in ice box. Add to fresh brewed tea as needed. Serve in glass cups with orange slices and cherries.

Mrs. A. E. Lancaster

TEA LEMONADE

1½ cups boiling water 3 tsp. tea
¾ cup lemon juice ¾ cup powdered sugar
1½ cups dry ginger ale Ice

Pour boiling water over tea. Let stand 5 minutes. Strain and cool. Add lemon juice and sugar, stir until sugar is dissolved. Add ginger ale and ice as desired.



PUNCH

2 46 oz. cans orange juice 1 46 oz. can grape juice
1 cup lemon juice 2 No. 2 cans pineapple juice
1 cup cherries 1 pint strong tea

Mix and pour into punch bowl over ice.

Mrs. A. E. Lancaster



EGG NOG

6 heaping tablespoons sugar 6 egg yolks

Cream together and let stand 1 hour. or so. Pour ½ cup whiskey over yolks while stirring. Add 1 pint whipped cream to this mixture. Fold in six stiffly beaten egg whites to which has been added 2 tablespoons of sugar. When served sprinkle top with nut meg. Serve with cake.

Mrs. D. D. Gorton



EGG NOG

1 quart Egnog or Vanilla ice cream
1 pint whipped cream
½ pint whiskey
Nut meg

Put ice cream in large bowl. stir in whiskey; fold in whipped cream, sprinkle with nut meg. Serve at once.

Church Stallings

PLANTERS PUNCH (One Serving)

Juice of $\frac{1}{2}$ Lemon
1 teaspoon sugar
1 jigger rum

2 pineapple sticks
2 cherries
Shovel ice to fill glass

Sprig of mint



LEMON GINGER PUNCH

1 quart lemon ice
2 quarts ginger ale

$\frac{3}{4}$ quart white wine

Mix ginger ale and wine, add lemon ice. When nearly melted serve.



HOT BUTTERED RUM

1 cube sugar
1 pat butter $\frac{1}{2}$ oz.

1 to 2 tablespoons rum
Pinch of cloves and allspice

Place sugar in tall glass. Dissolve in a little hot water. Add spices and rum, fill glasses with hot water and float butter on top..



CLOVER LEAF COCKTAIL

Use large bar glass
 $\frac{1}{2}$ part grenadine or 2 strawberries (sweeten and crush)
Juice of $\frac{1}{2}$ lime

1 part gin
White of one egg

Shake and strain into cocktail glasses.



WHISKEY SOUR

Use large bar glasses
 $1\frac{1}{2}$ tablespoons sugar (dissolve in a little charged water)
Juice of $\frac{1}{2}$ lemon and $\frac{1}{2}$ orange
1 wine glass whiskey

Fill glass full of shovel ice. Shake well and strain into glass.
Serve dressed with berries in season.

Mr. Charles Ariff



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Salads



SALAD DRESSING (From Mexico)

- | | |
|------------------------------------|------------------------------|
| 1½ Cups Wesson or Olive Oil | ½ Cup Sugar |
| 2 Cans Tomatoe Soup | 1 Tablespoon salt |
| 1½ Cups Cider Vinegar | 2 Tablespoons Paprika |
| 3 Tablespoons Horseradish Mustard | 1 Grated Onion (medium size) |
| 2 Tablespoons Worcestershire Sauce | 1 Clove Garlic |
| Juice of one lemon | |

Mix dry ingredients and add to liquids, which have been previously mixed. Whip with rotary egg beater. Keep closed tightly in fruit jar in refrigerator. Will keep indefinitely. Specially nice for Avacado salad.

Mrs. Jessie Lawson



APPLE SALAD

- | | |
|--------------------------|----------------------|
| 3 large carrots (grated) | 1 apple chopped fine |
| 2 pieces celery | ½ Cup raisins |
- Mix with mayonnaise and serve on lettuce.

Mrs. Orville Cadenhead



CELERY SEED DRESSING

- | | |
|------------------|--------------------------|
| 1¼ cups sugar | 2 teaspoons mustard |
| 2 teaspoons salt | 1 tablespoon onion juice |
| 2/3 cup vinegar | 2 cups salad oil |

Combine sugar, mustard, salt, onion juice and ½ of the vinegar. Beat well. Then gradually add the oil alternately with the remaining vinegar, beat until a stable emulsion has been formed. Add the celery seed. Especially nice over grapefruit or Avacado Salad.

Carmen Pearson

POTATO SALAD

2 lbs. potatoes
1 clove garlic
2 teaspoons salt

Juice of two lemons
 $\frac{1}{2}$ teaspoon red pepper
 $\frac{1}{4}$ cup of wesson oil

Boil potatoes until tender. Peel and cube potatoes. Then make dressing with rest of ingredients, mashing garlic with salt and pepper until real fine, add lemon juice and oil slowly. Pour over potatoes. Something different. C. W. Haik



PARTY SALAD

1 pound marshmallows
8 slices pineapple or 2 cups crushed (drained)
1 small bottle maraschino cherries, cut in halves.

1 cup nuts
 $\frac{1}{2}$ pint cream

Cut marshmallows in quarters, mix with diced pineapple, cherries, well-whipped cream, and last, chopped pecans. Mix and store in covered bowl in refrigerator. Will keep three days. This can be used as a desert with Angel cake. Mrs. W. H. Bell



FROZEN FRUIT SALAD

1 can fruit cocktail
3 to 4 tablespoons mayonnaise

6 to 10 marshmallows (chopped)
 $\frac{1}{2}$ cup cream (whipped)

Mix all ingredients well and freeze. Serves 8.

Mrs. Orville Cadenhead

WELLS FUNERAL HOME

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GREENVILLE, MISSISSIPPI

HOT POTATO SALAD

Cook 6 medium sized potatoes in the jackets, peel while hot, slice into warm serving dish with alternate layers of spring onions, or spanish onions which have been sliced and soaked in cold water. Sprinkle each layer with salt, celery seed and pepper to taste. Pour over this the following dressing:

Fry 4 strips bacon, or use 4 tablespoons drippings. As the bacon is done remove from fat, crumble over potatoe mixture, and to the remaining fat in the pan add—

1 teaspoon salt

2 teaspoons worcestershire sauce

1 teaspoon prepared mustard

¼ cup sugar, brown preferred

¾ cup vinegar, let all boil up stirring constantly, pour over salad and serve at once. With stuffed eggs, sandwiches and coffee a hearty meal. Nice for emergency company.

Mrs. N. L. Mayhall



CRANBERRY MOLD

1 pkg. lemon gelatin or jello

½ cup crushed pineapple

Juice of ½ lemon

1½ cups boiling water

½ cup finely cut celery

1 cup thick cranberry sauce (sweetened)

Dissolve the gelatin in the boiling water. Cool. When slightly thickened add lemon juice, celery, pineapple and cranberry sauce. Turn in molds and chill. Serve on lettuce. Garnish with mayonnaise mixed with a little minced green pepper.

Mrs. Vernon Hammond, Jr.



TOMATO ASPIC

To one can Campbell's tomato soup add equal amount of water, heat to nearly boiling point. Have ready one envelope Knox gelatin, dissolve in small amount of cold water. Add this to soup mixture and let cool, then add ½ cup celery, chopped fine, ¼ cup of sliced stuffed olives, a bit of scraped onion, and salt and cayenne pepper to taste. Pour in molds to chill. Serve on lettuce with mayonnaise.

Mrs. S. F. Witherspoon

FROZEN FRUIT SALAD

2 pkgs. Philadelphia cream cheese
1 cup white raisins
pinch of salt

1 can fruit cocktail
1 tablespoon sugar

Drain fruit cocktail. Mash cheese and whip with juice from cocktail; add sugar, salt. When thoroughly mixed add fruit and put in tray to freeze. Serves 5. Katherine Reilly



PINEAPPLE CHEESE FROZEN SALAD

½ pound American cheese
1 small bottle red cherries

1 can No. 2 crushed pineapple
½ cup mayonnaise

Mix grated cheese, pineapple, mayonnaise and cut cherries; put in molds and freeze for 24 hours; serve on lettuce leaf with mayonnaise or top with whipped cream and cherries.

Caroline Worthington



MOLDED CHEESE SALAD

1 cup grated yellow cheese
¼ cup chopped pimento
Salt, cayenne, to taste
2 level tablespoons knox gelatine

½ cup cream, whipped
½ cup vinegar
Few drops tobasco
½ cup warm water

Mix cream, cheese, gelatine dissolved in water, etc. Mix quickly, pack in freezing tray. Slice, serve on lettuce with mayonnaise.

Mrs. N. L. Mayhall



FROZEN FRUIT SALAD

4 egg yolks
4 tbsp. sugar
4 tbsp. Tarragon Vinegar

1 can diced pineapple
1 pt. whipped cream
1 box marshmallows (quartered).

Beat egg yolks until light, add sugar and vinegar and cook in double boiler until thick. When cold add cream, mix with other ingredients. Pour into mold. When frozen, serve on lettuce leaf with mayonnaise.

FRUIT SALAD DRESSING

1 cup milk
2 tablespoons flour

1 cup sugar
2 tablespoons butter

Blend flour with enough cold milk, to make a smooth paste, add rest of the ingredients, stir constantly over fire until it boils and thickens. Add juice of two lemons. When cold fold in $\frac{1}{2}$ pint whipped cream. Good on any fruit salad.



PINEAPPLE SALAD

1 can sliced pineapple (drained)
 $\frac{1}{2}$ can condensed milk

Juice of 1 lemon
Grated cheese

Squeeze juice from lemon and alternate with milk. Whipping until thick. Pour over pineapple slice and fill center with grated cheese.

Mrs. Wm. Taggart



Sam Stein

— Department Store —

GREENVILLE, MISSISSIPPI

Vegetables



EGG PLANT (Baked)

- | | |
|--|-------------------------------|
| 2 cups cooked, peeled and mashed egg plant | |
| Salt to taste | 2 tablespoons butter or oleo |
| Dash of pepper | $\frac{3}{4}$ cup bread crumb |
| 1 beaten egg | 1 tablespoon minced onion |
| 2 tablespoons chopped green pepper | |

Mix ingredients together and place in greased casserole. Place casserole in shallow pan of water and bake slowly until fairly firm. Grated cheese may be sprinkled over the top if desired. (This same recipe can be used for squash).



SPINACH RING, FROMAGE

- | | |
|---|------------------------------------|
| 3 tablespoons butter | 3 tablespoons flour |
| 1 cup milk | $\frac{1}{2}$ pound cheese, grated |
| $1\frac{1}{2}$ cups chopped, cooked spinach | $1\frac{1}{2}$ cups bread crumbs |
| 3 eggs | 1 teaspoon salt, pepper to taste |

Melt butter, stir in flour, add milk, stirring until it thickens. Add cheese, remove from heat and stir until cheese is melted. Add well-drained spinach, bread crumbs, eggs and seasonings. Pack into a well-oiled mold and bake in slow oven until firm. Cheese may be left out and small onion chopped and added.

(Squash, broccoli or asparagus may be used in the place of spinach.)

ACORN SQUASH WITH PINEAPPLE

Use baked acorn squash and scoop out the pulp. To a cup of pulp add $\frac{1}{2}$ cup of drained crushed pineapple and 6 chopped marshmallows, place in hot oven until marshmallows melt and then sprinkle with sugar. Baking time: 15 minutes.

Mrs. A. E. Lancaster



STUFFED BELL PEPPER

1 cup cooked rice	1 can Italian gravy
$\frac{1}{2}$ cup grated cheese	1 cup potted meat
6 bell peppers (scalded to remove skin)	

Mix rice, Italian gravy and potted meat—Stuff peppers—Top with cheese. Cook 15 or 20 minutes or until brown on top.

Mrs. D. D. Gorton



SCALLOPED CORN

3 cups fresh or canned corn	3 eggs beaten
1 cup milk	$\frac{1}{8}$ teaspoon pepper
$1\frac{1}{2}$ teaspoons salt	2 tablespoons butter
Buttered bread crumbs	

Combine ingredients. Pour into buttered casserole. Lay strips of pimento or green pepper across top. Sprinkle with buttered bread crumbs. Bake uncovered in a slow oven.



POTATOES AU GRATIN

8 medium sized potatoes	2 cups medium white sauce
$\frac{1}{3}$ cup grated cheese	$\frac{1}{4}$ cup bread cubes

Pare potatoes; cook in $\frac{1}{2}$ cup water until tender. Cut in cubes. Place layer of potatoes in buttered baking dish; cover with cheese and white sauce. Place the second layer of potatoes; cheese and white sauce, with buttered bread crumbs on top. Bake one hour at 350 degrees.

BAKED ASPARAGUS

1 can green asparagus
3 hard boiled eggs
1 tablespoonful flour

Grated cheese
Large lump butter
1 cup milk

Salt, pepper and paprika to taste

Melt butter, stir in flour, salt, pepper and paprika and add milk gradually until you have cream sauce of right consistency. Place part of the asparagus in baking dish, then layer of eggs, then cheese. Repeat until all ingredients are used. Pour over cream sauce, and bake in a moderate oven about 20 minutes.

Mrs. D. D. Gorton



CORN PUDDING

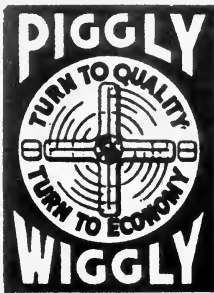
2 cups stewed corn
3 eggs
1 tablespoon minced onion
¼ cup minced green pepper

2 cups milk
1 tablespoon butter
2 tablespoons sugar
1 minced pimento

1 teaspoon salt

Beat eggs slightly. Add milk, sugar and salt. Combine corn with other ingredients and add to milk mixture. Mix well. Turn into greased casserole and bake in moderate oven (325 degrees) one hour.

Mrs. Wiley Mock



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Casserole Dishes



GYPSY CASSEROLE

1½ inch slice ham
6 carrots
4 turnips
1 cup milk

4 potatoes
4 small onions
½ cup light molasses
½ teaspoon paprika

Place ham in bottom of large greased casserole dish. Pare and cut vegetables in half; arrange over ham. Combine molasses, milk and paprika; pour over vegetables, cover and bake in moderate oven (350) for 2 hours. Uncover last half hour.



TUNA FISH CASSEROLE WITH PRETZELS

1 can condensed mushroom soup
1¼ cups flaked tuna fish
2 tablespoons diced onion
¼ teaspoon salt
1 cup crushed pretzels

½ cup milk
1 tablespoon diced green pepper
½ cup diced celery
dash of pepper
Whole pretzels

Mix together all ingredients except the pretzels. Place a layer of the fish mixture in the bottom of the greased casserole dish. Sprinkle a layer of pretzels on top. Alternate layers until casserole is filled, ending with fish mixture. Top with whole pretzels. Bake in a 350 degree oven for 35 or 40 minutes.

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TUNA FISH CASSEROLE

1 can tuna fish
2 cups crushed potato chips

1 can condensed mushroom soup

Put tuna fish, mushroom soup and crushed potato chips in a buttered baking dish in alternate layers in order named, ending with crushed chips. Bake in a moderate oven about 25 minutes.

Mrs. Wiley Mock



SPAGHETTI, CHEESE AND EGG CASSEROLE

1 box spaghetti
6 hard boiled eggs

½ lb. yellow cheese
1 cup white sauce

Cook spaghetti in salted water until tender. Place a layer of spaghetti in casserole, then a layer of sliced and seasoned eggs, then a layer of thinly sliced cheese. Repeat until all ingredients have been used, having cheese as the last layer. Pour the white sauce over this place in oven and bake until cheese is melted thoroughly and it is slightly brown on top. Serve hot.

Carmen Pearson.



EGGPLANT IN CASSEROLE

1 medium eggplant
1 cup cracker crumbs or 1½ slices of white bread
1 small onion, chopped fine

2 eggs
Salt to taste
¾ cup milk

Peel and slice eggplant, place in salt water (not too strong) for at least 30 minutes (longer if time allows). Place saucer on top of eggplant so it will be under water. After soaking drain, add fresh water, boil until tender, drain well and mash or cut into small pieces. Beat eggs and add to eggplant, then add cracker crumbs. Thin mixture with milk, be sure it is not too thick before baking. Salt to taste and add the onion if desired, but not necessary. Butter a deep baking dish, dot with butter, or a tablespoonful of butter can be melted and stirred in before baking. Bake in not too hot oven 15 or 20 minutes, or until brown and firm.

Mary L. Cook

Breads



BAKING POWDER BISCUITS

2 cups flour
1 teaspoon salt
1 cup milk
5 teaspoons baking powder
2 tablespoons shortening

Sift flour, baking powder and salt. Add shortening. Mix with tips of fingers. Add milk gradually, toss on floured board and roll 1 inch thick. Cut in biscuits. Bake 12 minutes.

Mrs. Tom Hood



HOMEMADE BISCUIT MIXTURE

8 cups flour
¼ cup baking powder
4 teaspoons salt
1½ cups lard

Sift flour and measure. Sift again with baking powder and salt. Cut in the lard until the mixture has a fine crumb. Place in a closed container and keep in refrigerator. Using as desired.

Mrs. John Carr—(Dorothy Van Kuren)



SUGGESTED USES FOR HOMEMADE BISCUIT MIX

PIMENTO BISCUIT RINGS

2 cups homemade biscuit mix
4 tablespoons chopped parsley
1/3 cup chopped pimento
½ teaspoon salt
Milk

Combine biscuit mix, pimento and coarsely chopped parsley. Add salt and enough milk to make a soft dough. Roll to desired thickness—cut with doughnut cutter. Bake on a cookie sheet in a hot oven. This mixture makes a grand topping for meat or vegetable pies.



Rosenbergs

Greenville, Mississippi

Continued—Suggested uses for homemade biscuit mix

2. Roll pimento biscuit mix to the size and shape of dinner plate. Cut in 6 wedges. Then sprinkle ground ham generously on wedges. Roll from wide side to point. Brush with melted butter. Bake in hot oven 425 degrees for 20 minutes. Nice for parties.

Mrs. John Carr



MY FAVORITE ROLLS

2 cups milk	½ cup shortening
2 tablespoons sugar	1 yeast cake
½ teaspoon soda	½ teaspoon baking powder
Flour	1 teaspoon salt

Heat milk, sugar and shortening until shortening is melted. Let cool to luke warm, dissolve 1 yeast cake and beat in enough flour to make a stiff dough, then beat well, let rise 2 hours, then add more flour sifted with salt, soda and baking powder; add enough flour to be able to knead well. Then put in refrigerator for at least several hours or until next day; then roll out and make into rolls; I roll out my dough fairly thin and spread with melted butter and fold back and then cut out rolls, grease pan and top of rolls and let rise 1½ hours. Bake in oven 425 degrees.

Mrs. R. R. Barwick



HUSH PUPPIES

2 cups corn meal	1 teaspoon salt
1 tablespoon flour	1 whole egg
½ teaspoon baking powder	4 tablespoons onion, (grated fine)

Mix all dry ingredients, add onion, then enough buttermilk to make a stiff dough, add the egg, mix well then drop by spoonfull in hot deep fat, when done they will float, lay on paper and serve with fried fish.

In Florida they fry the Hush Puppies in the grease in which they have just fried the fish.

Mrs. Jessie E. Lawson

HUSH PUPPIES (To be served with fried fish)—

2 cups meal
1 teaspoon salt, hot water to make a firm mixture

$\frac{1}{4}$ cup crisco

Make in small pones, roll in meal and fry in deep fat, where you have finished frying fish.

Minced or chopped onion may be added to the above mixture if desired, before cooking.



SPOON CORN BREAD

1 cup boiling water
 $\frac{1}{2}$ teaspoon salt
1 cup milk

$\frac{1}{2}$ cup yellow cornmeal
 $\frac{1}{2}$ tablespoon butter
2 eggs

Slowly add the cornmeal to the boiling water, stirring constantly. Cook until thick. Remove from the fire and add the salt and butter. Then add the milk and beaten egg yolks. Then fold in the beaten egg whites and place in a greased shallow baking dish.

Bake at 375 degrees for 50 minutes.

Mrs. Rife Chaney, Jr.



NEVER FAIL—Ice Box Rolls

1 quart sweet milk
 $\frac{3}{4}$ cup shortening

$\frac{1}{2}$ cup sugar
1 yeast cake

Place together in good size boiler, sweet milk, sugar and shortening, bring to scalding point. Cool this mixture and add one fleishmans yeast cake which has been previously dissolved in $\frac{3}{4}$ cup luke warm water. Mix enough sifted flour to make a stiff batter and let rise, when batter has thoroughly risen add more flour in which has been sifted $\frac{1}{2}$ teaspoon soda, 1 tablespoon salt, 1 heaping teaspoon baking powder. Use enough flour to make a soft dough. Make out rolls and let rise to bake. This will keep in refrigerator a week or longer.

Mrs. Dudley Clower

PARKER HOUSE ROLLS

2 cups milk	1 cup water (lukewarm)
2 eggs	3 teaspoons salt
1 yeast cake	$\frac{3}{4}$ cup sugar
$\frac{3}{4}$ cup shortening	10 to 12 cups flour
	1 tablespoon sugar

Scald milk, add water. When cooled to lukewarm, add yeast and 1 tablespoon sugar, which has been dissolved in $\frac{1}{4}$ cup water, add this to cooled milk and water, then add butter and sugar which has been creamed, slightly beaten eggs, salt and enough flour to make a thin batter. Let rise in warm place in a covered bowl about 2 hours. Then add balance of flour and salt. Knead into a smooth dough, let rise until doubled in bulk, then make into rolls and let rise for 1 hour. Bake at 400 degrees F. This will keep in ice box for a day or two.



ROSELLA'S HOME APPLIANCES

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ICE BOX ROLLS

1 yeast cake
2 cups lukewarm water
1 egg (beaten)
6 tablespoons sugar
3 tablespoons shortening (melted)
6½ cups flour
2 teaspoons salt

Soften yeast cake in water. Let stand 5 minutes. Add salt, egg, sugar and shortening. Add flour little at a time, beating well each time. Knead dough until smooth. Cover with warm damp cloth and let stand 2 hours. Knead down or make into rolls and put into ice box. Let rise 2 hours before baking. Bake in hot oven 10 minutes.

Mrs. Ben Rogers



WAFFLES (From a friend in Sweden)

¾ cup flour, sifted with ¼ teaspoon salt.
5 eggs, adding one egg at the time to the flour until a smooth batter is achieved. Beat well, then add one cup of heavy cream and one half cup full of light cream, beat all very thoroughly with a rotary egg beater. Bake in a hot waffle iron until golden brown. Waffles should not be hard when done.

Mrs. Jessie Lawson



BREAD CRUMB GRIDDLECAKES

1 cup stale bread crumbs
¾ cup milk
3 teaspoons baking powder
½ cup water
1 cup flour
4 tablespoons shortening (melted)
1 teaspoon sugar

Soak breadcrumbs in water 10 minutes, add milk. Sift together flour, baking powder and salt; add to bread mixture; add beaten eggs and shortening; mix well. Bake on slightly greased hot griddle.



SWEET POTATO BISCUITS

1 cup mashed sweet potatoe
4 tablespoons melted butter
3½ teaspoons baking powder
2/3 cup milk
1¼ cups flour
2 tablespoons sugar
½ teaspoon salt

Mix and sift dry ingredients, and cut in fat, add milk then add potatoes. Smooth into dough. Roll, cut into small biscuits. Bake in hot oven 10 to 15 minutes.

Mrs. Church Stallings

WAFFLES

- 1 large heaping kitchen spoon of lard
- 1 large heaping kitchen spoon of sugar
- 1 whole egg
- 2 rounding teaspoons baking powder
- Salt to taste
- 2 level cups of sifted flour (not packed in cup but put in lightly)

Cream lard and sugar well, then break the whole egg into the creamed lard and continue to cream. Add the flour and milk by degrees. Using enough milk to make a thin batter. The last thing fold in the baking powder. This recipe may be used for muffins but don't make the batter as thin as for waffles.

Bettie Archer



CHOCOLATE WAFFLES

- | | |
|---------------------------|---------------------------|
| ½ cup butter | ¼ teaspoon salt |
| 2 eggs | ½ cup sugar |
| 1½ oz. chocolate (melted) | 1¼ cups milk |
| 1½ cup flour | 3 teaspoons baking powder |
| ½ teaspoon vanilla | |

Cream butter and sugar. Add beaten eggs to melted chocolate. Sift dry ingredients and add alternately with milk. Bake on hot waffle iron.



FLUFFY WAFFLES

- | | |
|---------------------------------|-----------------------------|
| 2 well beaten egg yolks | 2 stiffly beaten egg whites |
| 1½ cups milk (sweet) | ¼ teaspoons salt |
| 2 cups flour | 3 teaspoons baking powder |
| 6 tablespoons melted shortening | |

Mix egg yolks and milk; add flour, sifted with salt and baking powder, then slightly cooled shortening. Beat smooth, fold in egg whites. Bake on ungreased waffle iron. Makes from 4 to 6 waffles.

Mrs. Paul Bauer

"CRACKLING BREAD"

1 cup cracklings diced or ground	1½ cups cornmeal
¾ cup flour	½ teaspoon soda
salt to taste	1 cup sour milk

Cracklings are pieces of meat remaining after the lard has been rendered from the pork.

Mix and sift together the dry ingredients; add the milk and stir in the cracklings. Form into cakes and place in greased baking pan. Bake in hot oven for 30 minutes.

Mrs. Church Stallings



BANANA BREAD

½ cup shortening	3 eggs
1 cup sugar	3 bananas
1 cup nuts	1 teaspoon soda
2 cups sifted flour	

Mix like cake and add mashed bananas last. Cook in loaf pan in a slow oven about 1 hour.

Mrs. D. D. Gorton



SOUR MILK CORN MEAL WAFFLES

2 cups corn meal	¾ teaspoon baking powder
1 teaspoon salt	About 1½ cups buttermilk
2 eggs	4 tablespoons melted butter

Quality of meal will determine the amount of milk. Sift dry ingredients together. Add milk and melted fat. Beat until light and add to meal mixture. Bake in waffle iron, preheated to same temperature as for plain waffles.

CURRENT ROLLS

To 1 pound of roll dough kneed in $\frac{1}{2}$ cup currents washed and dried. Roll dough thin and cut in strips 1 in wide and 6 inches long, tie in a knot. Place in greased pan to rise, as rolls rise brush tops with cream to give them a gloss.



Use your favorite ice box roll recipe to make these dainty rolls.

PINEAPPLE RINGS

Roll dough thin, $\frac{1}{2}$ inch thick. Brush with melted butter and well drained pineapple sprinkled with sugar, and chopped pecans. Roll as jelly roll—cut in 1 inch slices, set to rise in greased pan and bake. Brush top with butter and powdered sugar.



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— **FROZEN FOOD FACTS** —

The newest method of food preservation is growing fast in popularity—that is freezing. With freezer locker plants in most every town of any size and the production of **Home Freezing Units**, most of you will avail yourselves of the convenience of preserving foods by freezing.

The methods of preparing foods for freezing are the same whether you rent a locker at the local freezer locker plant or own a home freezer.

MEATS

Freezing does make meat more tender. However, the process cannot be expected to change tough, poor-quality meat into tender, choice cuts. Try to make sure your meat comes from well-finished high quality animals.

After slaughtering and bleeding, the carcass must be inspected carefully. Soiled portions should be scrubbed with warm water, bruised portions cut out and discarded as it causes deterioration which spreads and contaminates the sound meat. Each warm carcass must be hung so that it does not touch any thing. Cool at about 32-40 degrees F.

Freeze only the cuts of meat that will prove most satisfactory for use in your family. Storage space is too valuable to waste by freezing meats not wanted by the family. Cut into table size pieces. Boning saves space.

After cutting, it is important to package the meat as quickly and carefully as possible. Then freeze it immediately. Do not overload the quick-freeze compartment. Wrap cuts in moisture and vapor proof material, heat seal, then wrap in protective covering of stockinette, cheesecloth or locker paper. Be sure to allow time for meat to freeze solid before transferring it to the storage compartment.

Meat need not be completely thawed before cooking, but best results are secured when it is at least 2/3 defrosted. Thaw meat slowly in refrigerator. Water must never be added.

— **FREEZING POULTRY** —

There are a few tricks to freezing chickens that will make the job easier and give you better meat. Here are some suggestions from the General Electric Consumers' Institute.

Bleed the birds well. If you use the scald-pick method, scald no longer than 3-6 seconds in water 175 F.—190 F. Refrigerate over night.

Speed up the dressing and packaging. For home freezing, use small packages, work with small quantities. Use moisture-proof, vapor-proof paper, also heavily waxed cartons. Freeze and store at zero F.

Below are the steps:

1. Wash well-bled, chilled, dressed bird in cold water. Do not use salt. Drain. Wipe cavity thoroughly with a damp cloth.
2. Clean, wash liver and gizzard. Wrap carefully in moisture-proof, vapor-proof paper and insert into cavity of bird.
3. Now wrap bird in the same special paper. Press to skin to push out air, to avoid drying out of most tissues.
4. Pull a stockinette tightly over paper, to protect it from tearing, and keep it pressed closely to moist meat surface.
5. Cut stockinette (bought from freezer supply house), leaving 2-inch length at each end; tie ends securely in knots.
6. Cut-up bird: Wrapped giblets go with pieces in waxed carton, lined with moisture-proof, vapor-proof paper.
7. Fold inner layers of paper, close carton. Heat-seal overwrapping paper with warm iron for needed protection.
8. Label the product and the date of freezing. Frozen immediately and stored at 0 F., birds will keep 6 months.



Meats

STUFFED PORK CHOPS

- | | |
|------------------------------|---------------------------|
| 4 Lean Pork Chops | Salt and pepper |
| 1 green pepper, cut in rings | 1 large onion, sliced |
| 2 cups tomato juice | 8 tablespoons boiled rice |
| 1 tablespoon flour | |

Brown chops in hot fat; Season; place in baking pan, top each chop with a green pepper ring, a slice of onion, and 2 tablespoons rice. Brown flour in fat used for chops and add tomato juice. If too thick add a little water. Pour over chops and bake slowly about 1 hour. Serves 4. If desired, Mushroom soup may be used in place of tomato juice.

Mrs. Fred Krutz



TAMALE PIE

- | | |
|-------------------|---------------------|
| 1 lb. Ground Meat | 1 can Tomatoes |
| 1 can Tamales | 3 large Onions |
| 4 parts Garlic | 1 tablespoon Butter |
- Salt, Pepper and Chili Powder to taste.

Take two skillet; in one put meat, and cook until it crumbles. In other, put Butter and chopped Onions, and fry until onions are brown. Take tomatoes and mash them. Mix all ingredients together and let simmer 2 hours.



TAMALE PIE CRUST

Mix 2 cups meal and 2 teaspoons salt with 6 cups boiling water, and cook over low heat about 15 minutes, stirring frequently. Line sides and bottom of greased baking dish with 1 inch layer of mush. Pour in meat filling. Add another layer of mush, and then another of meat and cover all with mush. Bake in moderate slow oven 1½ hours. Serves 6 to 8.

Mrs. Innocent Loyacano.

MEAT LOAF

- | | |
|-----------------------------------|--------------------|
| 1 lb. ground round steak | 3 eggs |
| ¼ lb. salt pork ground with steak | 1 teaspoon salt |
| 1 cup hot sweet milk | ½ teaspoon pepper |
| 1 cup cracker crumbs | ¼ teaspoon paprika |
| 1 small onion | |

Mix well, adding beaten egg whites last. Put a row of stuffed olives through the center and a strip of bacon on the top of the loaf. Bake about 1 hour and 15 minutes in a loaf pan.

Miss Carmen Pearson



HAM LOAF

- | | |
|---|--------------------------|
| 1½ lbs. raw smoked ham | |
| 1½ lbs. raw fresh ham, grind both together, add:- | |
| 12 crackers crumbled fine | 2 whole eggs beaten |
| 1 cup bread crumbs | pepper to taste, no salt |

Form into loaf mixing with 1 can campbell's tomato soup, reserving half of soup to pour over top. Bake in a very slow oven 2 hours. Serve hot or cold. Good with baked beans, slaw and brown bread.

Mrs. N. L. Mayhall



HAM BALLS

- | | |
|----------------------------|--------------------------|
| ¾ lb. ground ham shank | ¼ lb. ground lean pork |
| 2/3 cup crushed cornflakes | 1 tablespoon brown sugar |
| 1/3 cup milk | 1 egg |

Grind meat, mix with cereal, sugar, cloves, milk and egg. Shape into balls. Place in flat open pan. Bake in 350° F. oven 20 minutes. Serve with broiled peach halves.

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STUFFED SPARERIBS

1½ lbs. spareribs	2 tablespoons butter
½ cup chopped onion	½ cup chopped celery
2 cups soft bread crumbs	⅛ teaspoon pepper

Brown onions in fat. Add celery, bread crumbs, salt, pepper and ½ cup water. Place dressing in baking pan and cover with seasoned spareribs. Bake uncovered in 350° F. oven for 1½ hours. Serve with broiled tomatoes. Mrs. Church Stallings



TO CORN BEEF

5 lb. solid piece lean beef	
Rub in 1 tablespoon salt peter (purchase at drug store)	
½ cup salt	2 tablespoons garlic
2 cloves garlic	2 tablespoons vinegar
1 tablespoon black pepper	

Put in crock and weight down cover. Set in refrigerator 5 days, turning it over every day. Then cover with water and boil slowly until tender. Serve hot with boiled potatoes, creamed cabbage, and horseradish sauce.

Horseradish Sauce

To one cup good cream sauce add 1 tablespoon worcestershire, 1 teaspoon prepared mustard, 1 tablespoon prepared horseradish, black pepper to taste. If you have a pepper grinder and can grind whole pepper so much the better. Freshly ground horseradish is best too if you can get it in the market. Mrs. N. L. Mayhall



CRANBERRY HAM SLICE

3 cups raw cranberries	2 slices ham (¾ to 1 inch thick)
1½ cups strained honey	2 tablespoons whole cloves

Mix cranberries and honey, gash edges of fat on ham. Place one slice ham on baking dish. Spread the center with a mixture of cranberries and honey. Top with second slice. Cover with remaining cranberries and honey mixture. Garnish with whole cloves. Bake until done in a moderate oven—basting often with liquid in dish.

BRUNSWICK STEW (Serves 15 generously)

2 hens	8 large potatoes
1½ lbs. beef and pork	1 can corn
3 cans tomatoes	1 stalk celery
1 lb. onions	Pinch of chili powder
salt, pepper, worcestershire to taste	

Cook hen and meat together until tender and shred—Put back in broth—Add onions, celery, tomatoes and seasonings—Cook until it is thick—Add potatoes and when they are almost done, add the corn. Be sure and stir to prevent scorching. Serve with dill pickle, hot buttered rolls, coffee and apple pie.

Mr. D. D. Gorton (Travelers Club)



CORNED BEEF (Wonderful)

8 lbs. Brisket (boned)	1 gal water
8 oz. salt	8 oz. sugar
1 tablespoon pickling spice	1 clove garlic (chopped)
1 tablespoon salt peter or freezum pickle	

Mix all ingredients together—Add meat to this mixture and let set in refrigerator for 15 days—Then take out and boil till tender. Sprinkle with paprika and brown sugar.

Mr. D. D. Gorton



CHILI MAC

1 can tomatoes	1 medium onion
1 can chili with beans	1 teaspoon chili powder
1 lb. hamburger meat	salt and pepper to taste
1 package vermicelli	

Cook onions in a couple tablespoons drippings or shortening, add meat which has been seasoned with 1 teaspoon salt and pepper to taste. Stir until meat is thoroughly browned, add rest of ingredients, simmer slowly one hour. Serve over vermicelli which has been cooked and well drained. Hot buttered french bread, a green salad, and you have a good meal.

Mrs. N. L. Mayhall

EMERGENCY STEAK

1 lb. ground beef	½ cup milk
1 cup cereal flakes	1 teaspoon salt
¼ teaspoon pepper	1 onion (finely chopped)

Mix all ingredients together. Shape like a T-Bone steak, One inch thick. Broil in broiler from 8 to 15 minutes. After meat is brown on one side, turn and brown on other side.



BROILED STEAK

Place steaks in broiler or pan under low flame—When half done, salt and pepper. Baste with butter, lemon juice and wooster sauce. Mrs. Tom Hood



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SPANISH STEAK

3 lbs. round steak	1 cup chopped celery
½ cup flour	1 cup water
½ cup butter	1 can tomatoes (No. 2.)
1½ teaspoons salt	¼ teaspoon pepper
4 large onions sliced	1 cup minced green pepper
1 tablespoon minced parsley	

Beat the steak well with the back of a heavy knife or wood potato masher. Cover with the seasoned flour and beat flour well into the steak. Dust off excess flour. Brown meat in the butter. Add remaining ingredients and cook until meat is tender.

Mrs. C. L. Switzer



CRANBERRY JELLY

2 cups cranberries	1 cup sugar
1 cup water	

Put berries and water on and let boil until berries pop. Add sugar and cook until sugar is melted—about five minutes. If you wish it without the skins run through seive before adding sugar.

Mrs. H. L. Wells

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GREENVILLE, MISSISSIPPI

MEAT BALLS

1 pound ground meat
1 small onion chopped finely
½ cup finely chopped celery
¼ cup finely chopped parsley
2 cloves garlic
1 egg
Salt and pepper to taste

Mix thoroughly

Make into balls and fry brown

Remove meat balls from skillet and fry:

1 small onion chopped finely
½ cup celery chopped finely
2 cloves garlic chopped finely
¼ cup parsley chopped finely

Add to mixture:

1 can thick tomato paste
1½ pts. water

Let this cook for ten minutes then add meat balls

Simmer slowly for three hours.

SPAGHETTI

When meat balls and gravy have cooked three hours boil separately: ½ pound spaghetti in three quarts boiling water for 15 minutes or until done. Drain water from spaghetti and add the gravy.

Mrs. Joe Scoffield



CRANBERRY JELLY

4 cups cranberries
1 cup boiling water
2 cups sugar

Pick over and wash berries. Place in a stew pan with boiling water. Boil until all berries have popped (about 10 minutes). Pour into a sieve—mash through as much pulp as possible. Add 2 cups sugar, return to the fire, bring slowly to a boil stirring constantly so that all sugar is dissolved. Pour into sterilized jars or glasses.

Mrs. Thomas Sellars



Fowls

ROAST TURKEY

Kill turkey a day or two before it is to be cooked and keep on ice. Wash, drain, rub all over and on inside with salt and pepper. Lightly sift a little flour all over and then pat with a little brush dipped in warm water. Put turkey in roaster, with 4 stalks of celery and 2 medium onions. Put 2 stalks of this and 1 onion on the inside of the bird. Add 1 quart of hot water. Bring all this to a boil and put in oven on 350° for 1½ to 2 hours. It is hard to say how long to cook a turkey. If the bird is young and has had a quick growth and has not been allowed to eat the wild things in the woods, he will cook much quicker. Baste every 20 to 30 minutes and keep in oven until fairly tender. Lift out of roaster and put on a shallow pan and brown. Baste well with only the fat in roaster. Carves better if you let it get cold.

Mrs. Katy Wade

DRESSING

1 small pan of very rich egg bread	4 large stalks celery
¾ loaf of bread (white)	2 eggs
3 medium size onions	2 tablespoons sugar

Mix with stock from turkey and season with salt, black pepper and celery seed. Chop onions and celery stalk fine; cover with turkey stock and boil until very tender. Separate loaf of bread and heat thoroughly in oven; mix loaf of bread and egg-bread, and moisten with turkey stock; mix boiled celery and onion; add the 2 eggs beaten very light; and seasoning, and bake in a shallow pan. When done, slice.

Mrs. Katy Wade

BAKED DUCK (French Style)

3 ducks (picked, washed, and left to marinate in the wine bath for at least 6 hours or overnight) stuff with dressing and bake in a moderate oven 1 hour or until done.

Wine Bath

1 pint claret	Several cloves
Dash of all-spice	1 sliced onion
1 sliced carrot	Piece of celery
Sprig of thyme	Bayleaf

Mix well and place ducks in the mixture, turning them from time to time so that all parts are marinated.

Use any dressing desired.

Geese, rabbits, birds, squabs, or pork roast is excellent prepared the same way.



CHICKEN CROQUETTES

3 or 4 lb. Hen	3 or 4 limbs celery
2 or 3 sprigs parsley	1 egg
Juice of one lemon	Salt and pepper to taste

Boil chicken until done—then bone it. Grind chicken, celery and parsley together—Beat egg and add lemon juice, salt and pepper. Make a medium white sauce. Add to this mixture.

Put in ice box to chill. Shape into balls. Dip in beaten egg, then in cracker crumbs. Fry in deep fat.

Mrs. John A. Metcalf

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CHICKEN PIE

2½ to 3 pound hen	1 tablespoon flour
½ tablespoon onion	½ cup celery (chopped)
1 green pepper (chopped)	4 hard boiled eggs
2 tablespoons water	

PIE CRUST

Boil chicken until tender with celery and onion, salt to taste. Save stock from chicken (about 2 cups). Cut chicken into medium size pieces. Add hard boiled eggs and green pepper. Make paste of water and flour to thicken stock. Put into a deep dish and put crust on top. Bake in oven until crust is brown. Serves six.

Mrs. Owen McCoy



SPANISH RICE AND CHICKEN

1 two pound chicken	2 sweet red peppers
2 bruised garlic cloves	4 tomatoes or ½ can
2 white medium onions	Salt to taste
½ cup cooking oil (olive)	¼ lb. Rice, 1 Bay leaf

Cut up chicken as for frying, fry in oil in deep frying pan; add garlic and cloves; cook chicken until tender and golden brown; add onions and peppers cut in slices; continue cooking until onions are part brown; add tomatoes skinned and quartered; add enough rice water or stock to cover, salt to taste, lay bay leaf on top so it can be removed later; cover and simmer until rice is done; add broth or water as needed.

Mrs. Dorothy Bell Griffin



CHICKEN A LA KING

1 can cream mushroom soup	1 egg yolk
1 cup cooked diced chicken	½ cup top milk
½ cup pimento	

Put soup in sauce pan, add milk gradually, stir, heat to boiling add chicken and pimento, cut in strips; add egg yolk, diluted with some sauce; serve on toast or in patty shells.

Mrs. Hugh Wiley

CHICKEN PIE

1 4 or 5 pound hen

½ cup rice

Pie pastry or biscuit dough

6 to 12 hard cooked eggs

Salt and pepper to taste

Cook chicken with any desired seasoning until well done. Chop meat, grind skins and mix. Cook rice in one quart of broth. Into baking dish place rice and broth, chopped eggs and chicken. Cover top with pastry or small biscuit. Dot with butter and bake until brown. If pie is dry, make incision and pour in some broth or cream. Serves 12 to 15 persons.

Mrs. N. E. Wingate



BROILED CHICKEN

Select chicken weighing 1½ to 1¾ pounds.

Dress and wash. Split down back in halves. Place in shallow pan. Baste chicken with 3 tablespoons melted butter. Sprinkle with salt and pepper. Place under broiler, set at 500 degrees. Baste with drippings every 10 minutes. Turn chicken after 25 minutes and cook other side 25 minutes. Cooking time 50 minutes.

Mrs. A. E. Landcaster



CHICKEN SALAD

5 or 6 pound hen

1 large stalk of celery

Dash of red pepper

1 dozen hard boiled eggs

Homemade mayonnaise

Cook chicken till very tender with a little celery. Mash eggs with fork while still warm to shred them. Put in refrigerator to cool. Add rest of ingredients and mix well. Serves 15.

Mrs. Owen McCoy

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STUFFED CRAB

- | | |
|---------------------------|-----------------|
| 1 green pepper (minced) | 2 eggs |
| 1 onion (minced fine) | Salt and pepper |
| 2 tablespoons parsley | Dash of cayenne |
| 1 pound crab meat | Bay leaf |
| 2 cups bread crumbs (wet) | Thyme |

Cook pepper and onion until soft, add parsley, crab meat, crumbs, a sprig of thyme, 1 or two bay leaves and eggs. Mix well, cook five minutes, fill crab shells. (If crab shells are not on hand use artificial sea shells, tomato baskets, or green peppers. This same mixture is delicious served on toast.

Mrs. Linda Haik



CREOLE GUMBO

- | | |
|----------------------------|---------------------------|
| 2 cups cut okra | 1 teaspoon chili powder |
| 1 large onion, chopped | 3 tablespoonsful fat |
| 1 stalk celery, chopped | 2 cloves garlic, chopped |
| 2 tablespoonsful flour | 1 green pepper, chopped |
| 1½ cups cleaned shrimp | 1 No. 2 can tomatoes |
| 1 quart hot water | 1 cup oysters |
| 1 teaspoonful salt | 2 sprigs parsley, chopped |
| ½ teaspoonful black pepper | |

Fry okra slowly in fat until soft, add onion, garlic and green pepper; fry until onion is soft; blend in flour, add tomatoes, add remaining ingredients, simmer slowly at least one hour. Gumbo should be dark and thick. If canned shrimp is used, add the last five minutes of cooking. Serve in soup.

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DEVEILED SHRIMP HORS D'OEUVRES

8 cooked shrimp	8 rounds of bread
¼ cup mayonnaise	¼ teaspoon worcestershire sauce
Curry powder	Parsley

Place 1 shrimp on each round of bread. Combine mayonnaise with worcestershire sauce and add curry powder to taste. Top shrimp with sauce and garnish with small sprig parsley. Yield: 8 canapes.
Mrs. Fred Krutz



SHRIMP GUMBO

1 lb. okra (cut small)	3 pieces of garlic (minced)
2 onions chopped	1 sprig thyme
1 green pepper (chopped)	5 tablespoons tomato paste
½ cup parsley (minced)	3 bay leaves
4 lbs. shrimp	Salt and pepper
8 crabs (parboiled)	Boiling water

Fry okra until brown, add onion and pepper. Cook until onions and pepper are soft. Add remaining ingredients, cover with boiling water and cook until done. (About 1 hour).

Linda Haik



STUFFED CRAB

1 can white crab meat	2 boiled eggs
1 cup celery, chopped fine	1 small onion
1 small bell pepper	2 tablespoons butter
2 tablespoons flour	1 can mushroom soup
1 teaspoon worcestershire sauce	Dash red pepper

Boil celery, onion and bell pepper until tender. Add everything together. Fill crabshells with above. Sprinkle with cracker crumbs and cheese. Bake at 350° until light brown. If you do not have crab shells, bake in casserole dish. Serves 6 to 8.

Mrs. Innocent Loyacano

COCKTAIL SAUCE

- | | |
|----------------------------------|---------------------------|
| ½ cup catsup or chili sauce | Horseradish to taste |
| Few drops tabasco | 3 tablespoons lemon juice |
| ½ cup finely chopped celery | ¼ teaspoon salt |
| 2 teaspoons worcestershire sauce | |

Mix all ingredients together and put in screw top jar and store in ice box.



BARBECUE SAUCE

- | | |
|-------------------------------------|-----------------------------|
| 2½ cups tomato catsup | One onion chopped fine |
| 2 small pieces garlic, chopped fine | ½ pound butter or margerine |
| 2 tablespoons red hot sauce | Salt and pepper to taste |
| Juice of one lemon | |

Cook all together slowly for one hour, stirring to keep from scorching.



BARBECUE SAUCE

- | | |
|--|----------------------|
| ¼ cup Lee and Perrin sauce | 2 cups catsup |
| ½ cup mustard (with horseradish) | ½ cup butter |
| ½ cup each celery, sweet pepper, onion | 1 clove garlic |
| ½ cup vinegar | 2 tsp. salt |
| 1 tsp. each of black and white pepper | 1 tsp. red hot sauce |
| 1 tsp. sugar | ¼ cup lemon juice |

Simmer onion, celery and pepper in butter until tender. Add other ingredients together and simmer for 30 minutes.

The late Ernest Kellner Sr.

HENRY T. CROSBY

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Cakes

WHITE FRUIT CAKE

- | | |
|-----------------------------|--------------------------|
| 1 cup butter | 1 cup pineapple juice |
| 6 egg whites | 2 cups sugar |
| 2 tablespoons baking powder | 4 cups flour |
| ½ pound citron | 1 pound white raisins |
| ½ cup pineapple | 2 cups cocoanut (grated) |
| 1 pound green cherries | ½ pound red cherries |
| 1 pound almonds | |

Sift and measure flour. Use 2 cups for dredging fruits. Sift 2 cups with baking powder and a pinch of salt.

Cream butter and sugar and mix as in any fruit cake. Beat egg whites and fold in last. Bake in low oven.

Mrs. Ernest Smith



DEVILS FOOD CAKE

- | | |
|--------------|---------------------------|
| 1 cup sugar | 1 cup milk |
| 2 whole eggs | ¼ cake chocolate (3 sqs.) |

Mix sugar and eggs; add milk and chocolate. Put on in top of double boiler and cook to the consistency of mush. Set aside to cool. In a bowl mix:

- | | |
|---|--------------|
| ¾ cup butter (1¼ sticks) | 1 cup sugar |
| 2 eggs | 2 cups flour |
| 1 teaspoon soda mixed in a little hot water | |
| 1 teaspoon vanilla | |

Add the cooked mixture and mix well. A cup of pecans may be added if desired. Bake in 375 degree oven until done. About 30 to 45 minutes. Do not over cook.

Mrs. Kate Sharkey

FRUIT CAKE

1 cup butter (heaping)	1 cup brown sugar
2 tablespoons coco	6 eggs
4 cups flour	1 cup molasses
1 cup strong coffee	1 cup grape juice
1 glass apple jelly	1 teaspoon soda
1 pound raisins	1 pound currants
1 pound nuts	1 pound figs
½ pound cherries	½ pound pineapple
1 pound dates	½ pound orange peel
½ pound candied ginger	1 teaspoon cinnamon
1 teaspoon nut meg	1 teaspoon allspice
1 teaspoon cloves	

Soak fruit and spices over night in the grape juice—cream butter and sugar, add yolks of eggs to butter and sugar then add the coco and coffee—Dissolve soda in little water and pour into molasses and add to rest of the mixture. Add the beaten egg whites and half of the flour. Dredge the fruit in the other half of the flour, and add the two mixtures. Bake very slowly 2 or 4 hours. Makes about 12 pounds.

Mrs. C. C. Castillow



SPONGE CAKE

5 eggs (beaten separately)	1 cup sugar
1 cup flour	Vanila

Mix all ingredients together bake in loaf of muffin pan. This makes 18 muffins.

Mrs. Tom Hood

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WHITE FRUIT CAKE

1½ cups butter	1 pound citron
6 eggs	2 cups sugar
1 teaspoon vanilla	1 teaspoon nutmeg
4 cups sifted flour	½ cup whiskey
1 pound pecans	2 teaspoons baking powder
1 pound pineapple	1 pound cherries
1 pound white raisins	

Mix 1 cup flour with fruits and nuts, sift other dry ingredients together, cream butter, add sugar. Add unbeaten eggs one at the time. Alternate flour and liquid, add fruit mixture last. Bake in slow oven.

Mrs. Robert Mann



AMBROSIA CAKE

3 eggs	2 cups sugar
½ cup butter	1 cup buttermilk
3 cups flour	2 teaspoons soda, mixed in buttermilk
½ teaspoon cinnamon	½ cake chocolate
1 teaspoon cloves	½ teaspoon nutmeg

Mix and bake in two cake tins.

"FILLING"

2 cups sugar	1 pinch soda
1 cup sweet milk	1 teaspoon baking powder
1 tablespoon butter	

Boil until thick, then add:

1 fresh cocoanut, grated	1 cup pecans
1 cup raisins	2 oranges, grated

Spread between layers and on top. Then cover cake with icing.

"ICING"

2 cups sugar	¾ cup sweet milk
3 tablespoons cocoa	

Boil until forms hard ball when tested in cold water. Pour into 2 beaten egg whites. Beat until cool. Spread on cake.

Mrs. Hugh Wiley

WHITE LOAF CAKE

½ cup butter
½ cup flour
3½ teaspoons baking powder

6 egg whites
1½ cups sugar

Beat butter until creamy. Add sugar gradually. Mix dry ingredients. Add alternately with the milk and flour to the butter mixture. Add flavoring and fold in egg whites. Set oven at 300 degrees, raise temperature every 15 minutes until it reaches 350 degrees. Bake one hour.

Mrs. Thomas Sellars



LADY CAKE

1 stick butter
1 cup sugar
2 cups flour (sifted)
2 level teaspoons baking powder

½ cup milk
Whites of 5 eggs (beaten stiff)
½ teaspoon lemon extract

Cream butter, add sugar, cream again. Alternate flour and milk. Add flavoring and baking powder. Fold in egg whites lightly. Pour into two 9 inch pans. Bake in 350 degree oven about 25 min.

"FILLING"

4 egg whites (beaten stiff)
1 pound sugar (made into simple syrup)

Cook syrup until threads from spoon. Pour over egg whites, beating constantly. Use any desired flavor. Put between layers and ice over top.

Miss Ann Moore

Joe Gow Nue Co.

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STORE NO. 2
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Greenville, Mississippi

ANGEL FOOD CAKE

Whites of 11 eggs
1½ cups sugar
1 teaspoon cream of tartar

1 cup sifted flour
1 teaspoon almond flavoring

Sift sugar 5 times and add gradually to well beaten whites. Sift flour 4 times, add cream of tartar and sift again. Then add flour and flavoring. Put in pan as quickly as possible after mixing. Bake at 350° for 1 hour. (Delicious baked in two layers which requires just 30 minutes cooking.)

"FROSTING"

2 cups sugar
2 egg whites
¼ cup white corn syrup

6 tablespoons water
1 teaspoon vanilla

Put sugar, water and syrup in sauce pan and cook until it forms soft ball in cold water. Turn off flame and let stand over burner while quickly beating egg whites. Pour syrup over egg whites beating constantly. Add vanilla. Beat until cool enough to hold its shape. Then spread on cake.

Mrs. W. N. Gist, Sr.



EGG NOG ICE BOX CAKE

7 eggs
20 tablespoons whiskey
1 doz. almond macaroons
1½ doz. lady fingers

1½ pints whipped cream
7 tablespoons sugar
2 tablespoons gelatin

Beat egg (separately) adding sugar to whites; add whiskey slowly to beaten yolks; dissolve gelatin in a little cold water add to yolks. Fold in whites of eggs (beaten stiffly) and whipped cream.

Line mold with lady fingers, after splitting so they will stand up around bowl. Use crumbs to line bottom of bowl. Add part of egg nog mixture—then a layer of macaroon crumbs. Continue until all mixture is used, leave in ice box over night. Top with whipped cream to which sugar is added. This takes ¾ pint more cream.

Mrs. Tom Hood

CARAMEL FUDGE CAKE

4 tablespoons butter
1 egg
1 cup flour
1 teaspoon vanilla

1 cup brown sugar
1 teaspoon baking powder
1 cup nut meats chopped
salt to taste

Cream butter and sugar together. Mix with other ingredients and bake in a slow oven 40 minutes. Cut in squares and roll in powdered sugar.
Mrs. Ike E. Barnette



JAM LOAF CAKE

4 whole eggs (beaten)
2 cups jam
2 cups sugar
1½ cups seedless raisins
1 teaspoon cinnamon
1 teaspoon soda (dissolved in 1 cup buttermilk)

1 cup butter
3 cups pecans
4 cups flour
1 teaspoon cloves
1 teaspoon allspice

Cream butter and half of sugar; beat egg yolks light with other half of sugar; add to butter and sugar. Put soda in buttermilk; add with a little flour to this mixture, then add egg whites and rest of flour; add spices, raisins, pecans and jam. Bake in loaf pan.
Mrs. Walter Smith



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RED DEVIL'S FOOD CAKE

1/2 cup water	1 1/2 teaspoons soda
1/2 cup cocoa	2/3 cup butter
1 3/4 cups sugar	2 eggs
2 1/2 cups flour	1/2 teaspoon salt
3/4 cup sour milk	1 teaspoon vanilla

Mix water, soda and cocoa, allow to stand while you cream butter and sugar; add eggs one at the time; beat well. Sift flour and add salt. Add flour to creamed butter alternating first mixture and milk. Bake 45 minutes in slow oven then spread with seven minute icing. (see frostings).

Mrs. Hobart Ogle



DATE TORTE

1 cup sugar	1 cup dates (cut)
1 cup broken nuts	2 eggs (unbeaten)
1/2 cup flour	1 teaspoon baking powder

Cream sugar and egg. Add flour, then other ingredients. Grease and flour pan. Bake 30 minutes in moderate oven. Angel food cake pan recommended or a pan 9 by 9. Serve with whipped cream.

Mrs. T. B. Lewis



THREE LAYER YELLOW CAKE

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

Cream shortening; add the sugar slowly, beating in well. Add well beaten egg yolks and beat until well blended. Add vanilla extract. Sift together dry ingredients and add alternately with milk to first mixture. Mix in stiffly beaten egg whites. Bake in greased layer cake pans in a moderate oven about 25 minutes. This makes 3 layers.

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FUDGE CAKE

4 eggs	1 stick butter
2 cups flour	2 cups sugar
2 cups nuts	1 teaspoon vanilla
4 squares unsweetened chocolate	

Cream butter and sugar; beat each whole egg separately, adding pinch of salt to each egg. Add one at the time to the butter and sugar. Melt chocolate in top of double boiler; add flour, chocolate, nuts and vanilla. Bake in pan lined with greased brown paper. Bake 30 minutes at 350 degrees.

Mrs. Hugh Gamble



BANANA BUTTERSCOTCH CAKE

1 $\frac{3}{4}$ cups brown sugar	3 cups sifted cake flour
$\frac{3}{4}$ cup butter	3 teaspoons baking powder
1 $\frac{1}{2}$ cups milk	$\frac{1}{2}$ teaspoon salt
3 eggs well beaten	1 teaspoon vanilla

Combine 1 cup brown sugar, $\frac{1}{4}$ cup butter and $\frac{1}{4}$ cup milk. Cook to hard ball stage or 250 degrees F., gradually adding remaining milk, heated, stirring constantly. Cool. Cream remaining shortening until soft. Blend in remaining brown sugar and add eggs, beating until light and fluffy. Mix and sift dry ingredients and add to creamed mixture alternately with butterscotch mixture. Flavor with vanilla. Bake in 10 inch greased loaf pan in a moderate oven (350 degrees F.) about 50 or 60 minutes. Frost with icing made by mashing 1 banana into 2 $\frac{1}{2}$ cups confectioners sugar. Add a dash of salt, 1 teaspoon lemon juice. Top cake with sliced bananas just before serving.

Mrs. Fred Keel



PECAN CAKE

$\frac{1}{2}$ cup butter	2 cups sugar
1 cup milk	3 cups flour
2 teaspoons baking powder	1 teaspoon vanilla
5 egg whites	1 cup shelled pecans

Cream sugar and butter; sift flour and baking powder, alternate with milk to first mixture. Add vanilla and pecans, fold in egg whites. Bake.

Mrs. Ernest Waldauer

HUSBAND'S (TOMATO SOUP) CAKE

¾ cup Crisco	3 tsp. baking powder
1½ cups tomato soup	1½ tsp. cinnamon
3 cups flour	1½ tsp. nutmeg
¾ cup water	1 tsp. ground cloves
2 tsp. soda	1½ cups raisins
¾ tsp. salt	1½ cups nutmeats
1 teaspoon vanilla	

Combine soup with water and soda. Add to Crisco mixed with sifted dry ingredients. Stir in raisins and nuts. Bake one hour in moderate oven.

Frost with frosting made by combining the following ingredients:

1 pkg. Philadelphia cream cheese
1 egg yolk

Vanilla extract
Powdered sugar

Mrs. Ernest Smith



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GREENVILLE, MISSISSIPPI

GRAHAM CRACKER CAKE (NO SUGAR)

½ cup shortening	1 cup raisins
2 eggs	1 tsp. cinnamon
¾ cup sweet milk	1 tsp. soda
½ tsp. allspice	1 cup chopped pecans
1 cup honey or (half honey, half molasses)	
3 cups graham cracker crumbs (fine)	
2 tablespoons warm water	

Roll crackers to fine crumbs. Cream shortening, honey and eggs together. Add crumbs and spices. Add fruits and nuts. Mix well. Bake in a greased and floured pan in oven 350 degrees for 1 hour and 15 minutes.

Frances Phillips



ROCKS

6 eggs	1 teaspoon allspice
¾ cup butter	1½ pounds sugar
1 large pkg. dates	6 cups shelled pecans
1 teaspoon soda (dissolve in 3 tbsp. warm water)	
1 teaspoon cinnamon	
6 cups sifted flour (or enough flour to make a stiff dough)	

Mix all ingredients. Bake in a slow oven on greased paper.

Mrs. H. N. Alexander



DOUGHNUTS (Took first prize in "Delta Fair" in fall of 1911)

1 quart sifted flour	½ teaspoon salt
¼ teaspoon grated nutmeg	3 teaspoons baking powder
2 eggs	¼ cup shortening
1 cup sugar	1 cup milk

Sift together flour, salt, baking powder, and nutmeg until mixed. Cream eggs, shortening and sugar until light; add milk and sifted flour. Some qualities of flour require more milk to make a soft dough. Roll out about 1 inch thick and cut with a ring cutter. When all are cut out, have ready the frying kettle with sufficient hot fat to float the doughnuts while frying. Test with a piece of dough. If it comes immediately to the surface it is hot enough to begin frying. Cook about 3 minutes, turning frequently to keep them smooth and like balls. When taken from fat, dust with powdered sugar, and cinnamon. (If you like cinnamon).

Mrs. H. L. Wells

DOUGHNUTS

1 level tablespoon butter
2 eggs
 $\frac{1}{2}$ teaspoon soda
 $\frac{3}{4}$ cup sour milk

1 cup sugar
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon nutmeg
2 cups flour (after sifting)

Cream butter and sugar together; then add eggs, beat thoroughly. Add nutmeg and sour milk and beat until very light; add baking powder and soda to flour; add flour to other ingredients 2 cups at a time until well mixed to a soft dough. Roll out about $\frac{1}{2}$ inch thick and cut with doughnut cutter. Fry in deep fat until brown. If desired sprinkle with $\frac{1}{2}$ cup sugar mixed with 1 teaspoon cinnamon.

Mrs. Frank Case



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CREAM PUFFS

1 cup flour
1/4 teaspoon salt
1/2 cup shortening (at least 1/2 butter)

1 cup boiling water
4 eggs

Sift flour, measure; add salt and sift again. Combine shortening and boiling water in sauce pan; keep over low heat until butter is melted. Add flour all at one time and stir vigorously over low heat until mixture forms a ball and leaves the side of the pan; remove from heat. Add unbeaten eggs, one at the time, beating thoroughly after each addition. Continue beating until a thick dough is formed. Drop by tablespoons onto a greased baking sheet, about 2 inches apart. Bake in hot oven (425° F.) about 50 minutes or until beads of moisture no longer appear on surface. Do not open oven door during early part of baking.

When cool cut a slit in the side of each and fill with cream filling or sweetened whipped cream. Sprinkle tops with confectioners sugar. Makes one dozen large cream puffs.

Cream Filling

2/3 cup sugar
1/4 teaspoon salt
5 tablespoons flour

2 cups milk
2 eggs or 4 egg yolks (slightly beaten)
1 teaspoon vanilla

Combine dry ingredients in top of double boiler; stir in milk gradually. Cook over boiling water until thickened, stirring constantly. Cover and cook for 10 minutes longer, stirring occasionally. Stir a little of the hot mixture into slightly beaten eggs; slowly stir into the remaining hot mixture. Cook over hot (not boiling water) for 2 minutes stirring constantly. Chill; add vanilla.

NOTE: for a richer filling add 2 tablespoons butter to the hot cooked filling; or fold in 1/2 cup heavy whipped cream, after the filling has been chilled.

Miss Margaret Krutz



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Frostings



FOOL-PROOF FROSTING

1 cup white sugar
2 tablespoons karo syrup
2 egg whites

1/3 cup water
Pinch Salt

Boil sugar, water, karo and salt together until it spins a thread then slowly pour over two beaten egg whites. Constantly beating, continue beating until frosting is thick, then beat in two tablespoons powdered sugar.

Mrs. M. L. Ridgeway



ORANGE GLACE FROSTING

4 tablespoons sugar
1½ cups orange juice and water
Dash of salt

4 oranges
3 tablespoons cornstarch

Combine cornstarch, sugar, salt, orange juice and water; cook over direct heat 5 minutes or until it thickens. Add 1 teaspoon orange rind and sections from 4 oranges. Drained well, sweetened if necessary. Cool; spread between layers.



CARMEL ICING

2 cups sugar

½ cup milk

Put on and cook until sugar dissolves, cooking slowly. ½ cup sugar, in another small pan and melt over low heat. When melted pour in first part, cook until soft ball stage; set off to cool. Add 4 tablespoons butter; beat until creamy; add 1 teaspoon vanilla.

Mrs. Thomas Sellars

BOILED FROSTING

2 cups sugar
6 tablespoons water
1 teaspoon vanilla

1/4 cup white corn syrup
2 egg whites

Cook the sugar, syrup and water together over a surface burner until it reaches a temperature of 240 degrees, or forces a soft ball in cold water. Turn off the fire and let the syrup stand over the warm burner while quickly beating the egg whites. Pour the syrup slowly over the beaten egg whites, beating with a spoon while adding the vanilla and beat until cold. This mixture will hold its shape when spread on a cake. If it cooks a little too much and hardens too rapidly add 1 tablespoon of hot water. If not cooked sufficiently it hardens. Add a tablespoon of powdered sugar. Put any left over frosting in a jar; cover tightly, and keep in refrigerator. It will keep fresh for a week. Then if necessary, add a small amount of hot water and beat until it is a good consistency to spread.

Mrs. William Lyon



WHITE ICING

4 egg whites
3/4 cup water
1/4 teaspoon salt
Vanilla to taste

2 cups sugar
3 tablespoons white karo syrup
3 tablespoons powdered sugar

Boil sugar, water and karo until it will form a soft ball when dropped in cold water. Pour over well beaten egg whites and beat, beat, beat. Add powdered sugar and spread.

Mrs. R. N. Middleton



SEVEN MINUTE ICING

1 egg white (unbeaten)
3 tablespoons cold water

7/8 cup granulated sugar
Extract

Place egg white, sugar and water in top of double boiler. Place over boiling water and beat with beater for seven minutes. Add 1/2 teaspoon flavoring, beat and spread on cake.

Mrs. Hobart Ogle

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Cookies



SUGARLESS, BUTTERLESS CHOCOLATE SLICES

2 pounds Nestles chocolate drops 2 cups unchopped pecans
1 can Eagle Brand condensed milk 1 teaspoon vanilla

Melt chocolate in double boiler; add milk. Beat until smooth; add nuts and vanilla. Line deep, narrow pan with wax paper, pour in mixture. Set in refrigerator until cold. Lift out and slice.

Mrs. H. L. Wetherbee



DATE COOKIES

1 cup chopped dates 1 cup chopped nuts
1 cup granulated sugar 2 tablespoons flour
2 tablespoons water 2 eggs
1 teaspoon baking powder 1 teaspoon vanilla

Mix nuts, dates, and add sugar, water, and beaten eggs. Add the flour, baking powder and vanilla to the mixture. Spread in pan and bake in moderate oven. Cut in squares when cold.



CHOCOLATE PECAN CRISP

Melt 1 stick butter, pour over 1 cup sugar and 2 tablespoons chocolate:

2 eggs beaten separately $\frac{3}{4}$ cup sifted flour
Vanilla 1 cup pecans

Mix all ingredients, bake in shallow pan. Cut in strips. Dust with powdered sugar.

Mrs. Tom Hood

TOFFEE COOKIES

1 cup shortening	1 cup brown sugar
1 egg	1 teaspoon vanilla
2 cups flour	½ teaspoon salt
2 tablespoons cinnamon	½ cup ground nuts

Cream shortening, add sugar. Add unbeaten egg yolk and vanilla. Sift flour, salt and cinnamon together. Add to the mixture a little at the time blending well after each addition. Pat out with hands to ¼ inch in thickness on well greased cookie sheet, spread top with unbeaten egg white, sprinkle with ground nuts, mark in squares with silver knife. Bake 30 minutes in slow oven 275 degrees. Let cool on cookie sheet, lift off and bake in squares.

Mrs. R. O. Norris



PECAN ROLLS

½ pound butter	4 tablespoons powdered sugar
2 cups flour	2 teaspoons vanilla
2 cups chopped pecans	Pinch salt

Bring butter to room temperature and cream until fluffy. Add powdered sugar and vanilla. Then work flour sifted with salt. Last, add chopped pecans. Break off bits of dough about as big as a small walnut and shape quickly into rolls about the size of your finger. Bake in slow oven (300°) about 40 minutes or until delicately brown. While still warm, roll in powdered sugar.

Mrs. Wiley Mock



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OAT MEAL COOKIES

½ cup shortening	½ cup pecans
1 cup brown sugar	1 egg
½ teaspoon soda	1 teaspoon baking powder
1 cup flour	2 cups oat meal
1 teaspoon vanilla	¼ cup sweet milk
¼ cup cocoanut	

Cream shortening and sugar, add egg beaten. Sift flour, baking powder, soda together. Add to creamed shortening, sugar and egg. Add oat meal, cocoanut, pecans and vanilla. Knead until well mixed; drop in spoonfuls on greased cookie sheet, mash flat with fork. Bake in moderate oven.

Mrs. Walter Smith



ORANGE NUT STICKS

Beat 4 whole eggs. Add 1 pound brown sugar
2 cups sifted flour
2 cups pecans
18 orange gum drop wedges (cut fine)

Mix all ingredients—Pour in a shallow pan. Bake slowly at 300 degrees for 30 minutes. Cut in strips; dust with powdered sugar.

Mrs. Tom Hood



DATE AND NUT BARS

½ cup flour	¼ teaspoon salt
½ teaspoon baking powder	2 eggs
1 cup brown sugar	1 pkg. pitted dates 7½ oz.
1 cup nut meats	½ cup butter
1 teaspoon vanilla	

Sift the flour, salt and baking powder together. Beat the eggs until light and fluffy. Gradually add the sugar, beating while adding. Add dates and nuts which have been cut into small pieces. Add the dry ingredients, melted butter and vanilla. Pour into greased 7¼ x 10½ x 2 inch pan and bake at 325° for 40 minutes.

Mrs. William Lyon

OLD FASHIONED TEA CAKES

½ cup butter
2 eggs
2 cups flour

¾ cup sugar
1 teaspoon vanilla
2 teaspoons baking powder

Beat butter and sugar to a cream; add the beaten eggs then the vanilla and lastly the flour and baking powder sifted together. Roll thinly, cut into rounds or diamonds and bake 10 minutes in a moderate oven.

Mrs. H. H. Wells



ICE BOX TEA CAKES

1 cup butter
1 cup white sugar
1 teaspoon vanilla
8 cups sifted flour

1 cup brown sugar
4 eggs (beaten together)
1½ cups nuts

Mix all ingredients. Work into two rolls. Put in ice box.
Chill. Slice and bake. Mrs. Tom Hood



BUTTER FINGERS

2 sticks of soft butter
2 cups flour
2 teaspoons vanilla

4 tablespoons powdered sugar
1 cup finely chopped nuts

Mix all ingredients and roll in cakes about the size of your little finger. Bake in very slow oven 35 or 40 minutes. When cold roll in powdered sugar.

Mrs. Kate Sharkey

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ICE BOX COOKIES

5½ cups flour	1 teaspoon soda
3 eggs (slightly beaten)	1½ cups chopped nuts
1 cup brown sugar	1 cup granulated sugar
3 sticks butter	

Sift flour once and measure; add soda and sift three times. Beat eggs whole; add sugar. Beat, then add hot melted butter. Beat, add nuts and flour. Let set in ice box until stiff enough to handle. Make into rolls and wrap in wax paper. Put in ice box overnight and slice ¼ inch thick and cook in quick oven. Make rolls about 6 inches long and 2 inches in diameter. They are better when sliced thin. Dough must be kept in the ice box until sliced.

Miss Snodie Howard



OLD FASHIONED TEA CAKES

1/3 cup butter	3 cups sifted flour
¾ cup sugar	¼ teaspoon salt
2 teaspoons baking powder	¼ cup orange juice
1 egg	Grated rind of 1 orange

Cream butter and sugar, add orange juice, rind and egg. Beat thoroughly. Add a little of this mixture at the time to flour, salt and baking powder. Place on a floured board and roll thin. Cut with a large, round cutter. Place on a greased cookie sheet, sprinkle with sugar. Bake in a moderate oven (350°).

Mrs. A. G. Wiley

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Puddings



DATE PUDDING

- | | |
|--------------------------|-------------------------------|
| 1 cup dates | 1 cup sugar |
| 1 cup shelled pecans | 1 teaspoon baking powder |
| 2 eggs beaten separately | 1 tablespoon or more of flour |

Dredge the nuts and dates with flour. Beat whites of eggs until stiff and fold in baking powder. Beat yellows in separate bowl and add the sugar. Now mix all together and bake in casserole at moderate temperature (about 350°) for 30 minutes or until eggs are cooked.

Mrs. W. N. Gist, Sr.



WINE PUDDING

- | | |
|------------------|------------------------|
| 4 eggs | Juice of 2 or 3 lemons |
| 1/3 cup red wine | 1/2 cup sugar |

Break eggs in top of double boiler. Beat until frothy. Add lemon juice. Beat until combined. Add wine, continue to beat over hot water until pudding thickens. Remove from heat. Pour into Sherbert glasses, chill and serve.

Mrs. Louis C. Davidson, Jr.

GRATED SWEET POTATO PONE (Good) OLD FASHIONED

5 medium sized sweet potatoes 3 eggs beaten
1 can condensed milk ½ cup molasses
1 stick butter Cinnamon and nutmeg

Mix grated potatoe, eggs, milk, butter and molasses and add cinnamon and nutmeg. Bake in oven or pressure cooker. If cooked in pressure cooker, brown in oven. Mrs. H. L. Wells



MOCK CHEESE TART

36 Graham crackers 6 eggs
2 cans Eagle Brand milk 1 stick butter
Juice and grated rind of 3 lemons

Roll graham crackers, cream butter and mix together; line a greased form mold forming a pastry on bottom and sides, then fill with mixture made of:

Beat eggs separately, add lemon juice and rind to milk; add well beaten egg yolks, fold in stiffly beaten whites. Put into mold, sprinkle top with graham cracker crumbs. Start baking in moderate oven 300 degrees for 40 minutes then bake for 10 minutes on storage heat. Mrs. Kate Sharkey

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Pastries

CHEESE PIE

- | | |
|------------------------------|--------------------|
| 6 eggs, if small, 4 if large | 1 cup milk |
| 1½ cups sugar | 1 teaspoon vanilla |
| Pinch salt | ½ stick butter |

Mix and cook in uncooked pie crust.

Mrs. H. L. Wells



ORANGE PIE

- | | |
|---------------------------|--------------------------------|
| Grated rind of one orange | Juice of two oranges |
| Large cup sugar | Heaping tablespoonful flour |
| 3 egg yolks (well beaten) | 2 tablespoonsful melted butter |

Stir together sugar, flour, egg yolks, adding butter last. Cooked pastry.

Mrs. C. A. Parks



CUSTARD PIE

- | | |
|-----------------|--------------------|
| 2 cups milk | ¾ cup sugar |
| ¼ teaspoon salt | ¼ teaspoon nutmeg |
| 3 eggs | ½ teaspoon vanilla |

Beat eggs slightly, add sugar, salt, nutmeg and vanilla and mix well. Add scalded milk. Line pie plate with pastry and cook about five minutes. Pour in mixture and bake at 450° for fifteen minutes and 325° for 25 minutes. (If cocoanut pie is desired, add one cup grated cocoanut to filling mixture.)

Mrs. H. H. Carroll

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HYPOCRITE PIE

Line pan with raw crust, a thin layer stewed fruit (peaches or apricots), cover with rich egg custard. Bake.

Mrs. C. A. Parks



LEMON PIE

½ cup lemon juice
3 eggs separated
1 cup water

1¼ cups sugar
½ cup flour (sifted)
Grated rind of 1 lemon

Mix sugar and flour. Add water and slightly beaten egg yolk. Then lemon rind. Cook until thick; take off stove and add lemon juice. Put in baked pie shell and top with stiffly beaten egg whites to which has been added 2 level tablespoons sugar for each egg. Put in oven and bake until firm and brown.

Mrs. D. D. Gorton



PINEAPPLE PIE

¾ cup sugar
Pinch of salt
½ cup orange juice

2½ tablespoons cornstarch
1 measuring cup crushed pineapple
3 eggs

Mix dry ingredients. Separate eggs, saving whites for meringue. Beat egg yolks in saucepan, add dry ingredients alternately with pineapple and orange juice. Cook in double boiler until thick. Bake in precooked pie shell until meringue is brown. This makes 1 9 inch pie.

Mrs. Fred L. Feilder, Sr.



APPLE PAN DOWDY

In casserole dish, put a layer of sliced apples; then a layer of grated cheese; then a layer of cracker crumbs. Repeat until casserole is filled. Pour 1 cup of pineapple juice over this and bake until done. Yum! Yum!

Lucy White

RHUBARB PIE

3 cups cooked rhubarb
2 eggs
Lump butter

1½ cups sugar
4 tablespoons flour

Beat eggs. Add sugar and flour. Mix thoroughly. Add cooked rhubarb and butter. Blend. Pour into a 9-inch pie pan lined with unbaked pastry. Bake in moderate oven (350° F.) about 30 minutes.

Mrs. Wiley Mock



APPLE PIE

4 or 5 tart apples
1 tablespoon flour
¼ teaspoon cinnamon

¾ cup sugar
1 tablespoon butter

Sift flour, sugar and cinnamon together. Line pie plate with pastry. Slice apples in plate, sprinkle with flour mixture and butter. Add apple, sugar and butter until plate is heaping. Make top crust in strips. Bake and serve with cheese.

Mrs. A. G. Wiley

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LEMON ICE BOX PIE

3 egg yolks Juice of 2 lemons 1 can condensed milk

Beat eggs well then add condensed milk. Put in pie crust of vanilla wafers. Make meringue of egg whites. Brown in oven. Cool. Place in refrigerator. Mrs. David Bates



AMBROSIA PIE

Juice of 2 oranges Juice of 1 lemon
Grated orange rind 3 eggs (separated)
½ cup flour (sifted) 1 cup grated fresh cocoanut

Mix sugar and flour. Add orange and lemon juice to this dry mixture. Add slightly beaten egg yolks and orange rind. Cook until thick. Put in cooked pie crust. Add cocoanut on top then top with meringue. Brown. Always add 2 level tablespoons of sugar to each egg white. Mrs. D. D. Gorton



LEMON PIE

5 eggs (separated) Juice and grated rind of 1 lemon
1 tablespoon butter (melted) 1 cup sugar
2 tablespoons cream

Beat 5 yolks and 2 whites of eggs; add sugar, lemon juice and rind; add cream and butter. Pour into pie shell and cook until almost firm, leaving soft spot in center. Beat 3 egg whites for meringue, adding 1 tablespoon sugar for each white. Mrs. Tom Hood



PECAN PIE

2 cups brown sugar 2 whole eggs
1/3 cup milk 1/3 cup butter
Pecans

Mix sugar with melted butter and eggs, which have been beaten. Put in uncooked pie shell and put pecans on top as thick as you wish. Bake 40 minutes or until crust is brown and filling is done. Do not have oven to hot. Mrs. H. L. Wells



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SOUTHERN PECAN PIE

1 cup pecans
1/3 cup sugar
1/8 teaspoon salt
1 - 9 inch unbaked pie shell

3 eggs
1 cup corn syrup
1/4 cup melted butter

Line pastry shell with pecans. Beat eggs, add corn syrup, sugar, salt and butter; turn into crust. Bake in hot oven 425 degrees for 10 minutes. Reduce heat to moderate (350°) and cook 40 minutes longer. Cool before serving.

Mrs. Fred Krutz



CHOCOLATE PIE

2 eggs
1 cup sugar
1/3 cup coco

1 cup milk
2 heaping tablespoons flour
1/2 cup butter

Beat egg yolks and gradually beat in sugar. Make paste of coco and flour with a little milk and add to yolk and sugar then add balance of milk. Cook in double boiler until thick and pour into partly baked pie crust and finish cooking. Then top with meringue and bake slowly until it browns.

Mrs. R. R. Barwick



ANGEL FOOD PIE

Beat 4 egg whites until almost stiff. Add 1/2 cup sugar, add 1 teaspoon vanilla. Beat until mixture stands alone. Put into baked pie shell. Place in slow oven (300°) and bake until whites are slightly browned about 30 minutes. Remove from oven and allow to cool. Whip one cup whipping cream, add 1/2 cup sugar and 1/2 teaspoon vanilla. Spread evenly over the pie. Sprinkle with 1 cup nut meats ground.

Crust

1 cup flour
4 tablespoons shortening

1 pinch salt

Add enough ice water to hold mixture together. Bake in hot oven.

Mrs. H. L. Wells

MOLASSES PIE

3 whole eggs
1 tablespoon flour
1 lump butter

1 scant cup sugar
1 cup molasses
2 tablespoons buttermilk

Mix all ingredients and bake slowly in unbaked pie crust.

Mrs. R. R. Barwick



KARO PECAN PIE

4 eggs well beaten
1 cup blue label Karo
3 tablespoons corn meal
1 pinch salt

1 teaspoon vanilla
1 cup sugar
3 tablespoons butter

Beat eggs well. Add other ingredients. Add chopped pecans. Have pie shell partly baked. Pour mixture into the shell and finish baking at 350°.

Mrs. Thomas Sellars



"APPLE CRUM TOP PIE" FILLING

Slice 8 or 10 medium size apples very thin. Place in deep pan. Mix with 2/3 cup sugar. Dot with butter and nutmeg. Add 2 or 4 tablespoons water.

TOP

1/2 cup brown sugar
1 cup flour

1/2 cup butter

Cream butter and sugar well. Then add flour, mix well, spread on top apples. Cook 35 or 40 minutes in moderate oven.

Mrs. A. D. Bradley



LEMON PIE

2 egg yolks
1 cup milk

1 cup sugar
2 heaping tablespoons flour

Cook custard in double boiler until thick, then add juice of 2 lemons, pour into partly baked pie shell, bake until done. Then put meringue on top and bake until it browns.

Mrs. R. R. Barwick

ZWIEBACK PIE

1 box zwieback ½ cup melted butter
1/3 cup sugar 1 teaspoon cinnamon

Roll zwieback with rolling pin. Add melted butter and sugar, cinnamon. Mix thoroughly, spread in bottom of pan. (take out one cup of mixture for top.)

"FILLING"

3 eggs 2 cups sweet milk
¾ cup sugar 2 heaping tablespoons flour
1 teaspoon vanilla

Beat yolk of eggs well. Add sweet milk to vanilla. Beat well and cook until thick, stirring constantly. Pour into crust.

Beat egg whites until stiff (without sugar). Spread over pie mixture. Sprinkle top with the cup of crumbs. Bake until brown.

Mrs. A. D. Bradley



LEMON PIE

3 eggs Butter (size of a walnut)
2/3 cup granulated sugar 2 lemons
1 tablespoon cornstarch 1/3 cup milk

Beat sugar and egg yolk together. Add melted butter and corn starch; add milk. Stir well, add juice of lemons and grated rind of one lemon. Pour into unbaked pie crust and bake slowly until custard is firm. Beat egg whites until stiff add 3 tablespoons sugar and spread on top of pie. Set in oven at 350° until light brown.

Mrs. Lillie Roy



UPSIDE DOWN LEMON CUSTARD

1 cup sugar 3 tablespoons flour
2 eggs Pinch salt
1 tablespoon melted butter 1 cup milk
Juice and grated rind of one lemon

Melt butter in sauce pan, add milk, lemon juice rind and un-beaten egg yolks. Sift in dry ingredients and beat well, fold in stiffly beaten egg whites. Pour into greased custard cups and place in pan that has been filled with about ¼ inch water. Bake at 350 degrees for about 45 minutes.

Frozen Desserts



VANILA ICE CREAM (This recipe makes 2 gal.)

Vanila to taste	4 qts. milk
4 cups sugar	5 or 6 heaping tablespoons flour
10 or 12 eggs	1 teaspoon salt

Put milk in double boiler or large container over boiling water. Blend sugar flour and salt while milk is heating. Dip up enough warm milk to make a paste with flour and sugar, stir paste into milk. Beat eggs and add to mixture. Stir until spoon coats. Cover with tight lid and turn flame real low. Cook 10 minutes. Stirring a few minutes. Cool; add vanilla in freezer.

Mrs. Wm. Taggart



CUSTARD ICE CREAM

4 eggs	2 cups sugar
1/3 cup flour	1 quart milk
2 tall cans evaporated milk	1/4 teaspoon salt
1 pt. whipping cream	

Separate eggs. Beat yolks and add dry ingredients which have been mixed. Add quart milk and cook until thickened in double boiler. Cool, add evaporated milk and cream whipped. Beat whites and add to mixture. Add vanilla to taste. If fruit is desired add when mixture is half frozen. This mixture is not recommended for mechanical refrigerators, but for hand freezers.

Mrs. H. H. Carroll

KELVINATOR



Stallings Motor Co.

223 Main

Phone 373

GREENVILLE, MISSISSIPPI

Candies



CARAMEL CANDY

½ cup sugar, browned

1 cup milk

1 cup cream

2 tablespoons butter

2 cups white sugar

Melt ½ cup of sugar until brown then add the scalded milk; add cream and cook slowly until soft ball forms when tested in cold water, then cool for a few minutes; add butter. Cut into squares before too hard.

Helen Miller



BROWN AND WHITE KISSES

2 egg whites

1 teaspoon vanilla

½ cups sugar

¾ cup bitter chocolate

Beat egg whites until stiff; add sugar gradually when thoroughly mixed pour in chocolate. Drop on pan lined with brown paper; bake 35 minutes in oven 275 degrees or until brown.

Floriana Donovan

CHOCOLATE FUDGE (Without sugar.)

- | | |
|--|---------------------------|
| 1 cup nuts (chopped) | 6 marshmallows (cut fine) |
| 2 seven ounce pkgs. chocolate | |
| 1 can Eagle Brand Con. milk (nonsweetened) | |

Melt chocolate over hot water; stir in milk; add marshmallows. After all is melted remove from stove; add nuts, don't stir. Pour in dish to cool 4 or 5 hours. Then cut in squares. Mrs. H. L. Wells



CHOCOLATE FUDGE

- | | |
|---------------------|---------------------------|
| 2 cups sugar | 1 teaspoon vanilla |
| ½ cup water | 2 tablespoons karo |
| 1 tablespoon butter | 2 tablespoons coco |
| Pinch of salt | ½ cup cream or whole milk |

Boil sugar, karo and water until it threads. Add cream, butter, coco, vanilla and salt; stir until well mixed. Cook until soft ball forms in cup of cold water. Remove from heat and cool until luke warm. When cool beat vigorously. If it hardens too fast add a teaspoon cream at a time and continue to beat. When creamy add nuts and drop on a greased platter.

Jo Beth Williams



BUTTERSCOTCH

- | | |
|---------------------|-----------------|
| 1 cup sugar | Pinch of salt |
| 1 stick butter | 1 cup dark karo |
| 2 tablespoons water | |

Cook at a slow boil until a candy string and then pour in a pan. Mrs. Fred O'Bannon



CREAM CANDY, PULLED

- | | |
|----------------------|-----------------------------------|
| 3 cups sugar | 1 cup of water hot or cold |
| Pinch of soda | Pinch. of salt |
| 1 tablespoon vinegar | 1 lump of butter (size of walnut) |

Dissolve on a slow fire and cook without stirring. Cook fast and when almost done drop a cup of cream in but do not let it stop boiling. When it threads drop a little in cold water, if it is hard enough to crack on cup, it is done. Pour on a buttered slab or dish. Let cool and pull for 30 minutes. Cream may be omitted.

Mrs H. L. Wells

Omelets



SPANISH OMELET

(Prepare sauce first)

Sauce

- 4 tablespoons bacon drippings
- 1 can tomato paste
- 1 cup stuffed olives (chopped)
- 1 tablespoons celery
- 1 cup english peas
- 1 tablespoon bell pepper
- 1 cup water
- 3 tablespoons onion
- 1 can tomatoes
- Salt and pepper to taste

Brown onions, bell pepper and celery lightly in drippings—add tomatoes, tomato paste, salt, pepper and water. Cook slowly for 1 hour. Add english peas and olives simmer for 15 minutes.

Omlet

- 6 eggs
- 1 tablespoon cornstarch
- $\frac{1}{8}$ teaspoon pepper
- 1 tablespoon cream
- $\frac{1}{4}$ teaspoon salt

Separate eggs. Beat into yolks the cream, salt, pepper and cornstarch. Fold in beaten egg whites. Put in greased shallow pan and bake in a moderate oven until firm. Remove to hot platter—cut in half—pour part of sauce over half—place other half on top and pour remaining sauce over it.

Mrs. George Helms

**Favorite Recipes Served the Legion by the Auxiliary
Serving 100 People**

PUNCH

3 pounds sugar

12—46 oz. cans orange juice

4—46 oz. cans pineapple juice

4 cups lemon juice

8—46 oz. cans grape fruit juice

1 qt. cherries

½ gal. strong tea (base)

Mix all ingredients together and pour over crushed ice.



STUFFED TOMATOES

100 medium sized tomatoes

½ cup prepared mustard

½ can chopped chives

7 lbs. cottage cheese

2 qts. mayonnaise

½ cup lemon juice

½ cup minced parsley

1 qt. relish (fine textured)

1 cup chopped sweet peppers

Mix and season with salt and pepper. Peel tomatoes removing hard core. Scoop out part of centers, drain. Stuff with filling, place on lettuce and garnish with parsley.



CHEESE CARROTS

4 lbs. cheese (brick)

2 teaspoons onion juice

2 teaspoons salt

1 ½ teaspoons paprika

½ teaspoon red pepper

Parsley

Let cheese get room temperature (until soft). Form with palms of hand into small carrot shape. Place sprig of parsley in large end to form carrot top. Place on wax paper and chill. This makes about 150 carrots.



POTATO SALAD

½ bushel of potatoes

2 pints pimento

3 bunches minced celery

5 dozen hard boiled eggs

4 large bell peppers (chopped)

1 cup lemon juice

4 large onions (minced)

1 gal. mayonnaise

5 pints chopped pickles (sweet and dill)

Cook potatoes in jackets until tender. Combine all ingredients together. Season with salt and lemon juice. Chill. (Serves 100.)

BAKED HAM

1 ham (12 to 15 lbs.) 3 slices pineapple
Cherries 3 cups water
3 tablespoons brown sugar ½ coco cola
½ cup syrup from pickle or fruit juice

Bone ham and tie with string. Place in pan with water. Bake at 350 degrees for 2 hours. Drain drippings from pan. score ham and place pineapple and cherries on top. Baste with Coco Cola and syrup and bake for 1 hour. Total baking time 3 hours. (1 ham serves about 50.)



SPAGHETTI AND MEAT BALLS (Serves 100)

12 lbs. hamburger meat 3 lbs. onions
1 cup parsley (minced) 1 ½ lbs cheese, grated
2 stalks celery (chopped fine) 8 large bell peppers
12 teaspoons salt 8 teaspoons chilli powder
5 no. 2 cans tomatoes 8—8 oz. cans tomato sauce
4 tablespoons black pepper 8—8 oz. cans water
8 lbs. spaghetti 1 lb. box crackers
12 eggs 1 ½ lb. shortening or oil

Mix into meat, eggs, salt, chilli powder, cracker crumbs, cheese, black pepper, parsley and ¼ chopped onion. Form into balls and fry until brown.

SAUCE

Use drippings from meat balls and fry celery, bell peppers and onions until tender; add tomato sauce, tomatoes and balance of seasonings.

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Canning

TOMATO RELISH

- | | |
|----------------------------|-----------------------------|
| 1 qt. onions (8 large) | 1 cup salt |
| 1 gal. green tomatoes | 4 lb. cabbage |
| 2 hot peppers (seeded) | 6 large green peppers sweet |
| 6 large red peppers, sweet | |

Chop fine and put into crockery all ingredients, sprinkle salt over top and let stand over night or at least 6 hours.

Drain; then mix:

- | | |
|------------------------|---------------------|
| 3 lb. sugar | 2 teaspoons mustard |
| 1 teaspoon celery salt | 1 teaspoon cinnamon |
| 1 teaspoon cloves | 1 teaspoon tumeric |
| 2 teaspoons ginger | |

Add chopped vegetables to this mixture and bring to a boil. Boil for 30 minutes. Put in hot jars and seal.

Mrs. Jack Meroney



ICE PICKLE

- | | |
|---------------------------|----------------------|
| 7 lbs. green tomatoes | 1 tablespoon tumeric |
| 2 cups lime | 2 gal. water |
| 1 qt. vinegar | 5 lbs. sugar |
| 1 teaspoon mace | 5 sticks cinnamon |
| 1 tablespoon whole cloves | |

Wash and slice tomatoes, soak for 24 hours in water and lime. Mix sugar, vinegar, mace; cloves and tumeric. Let come to a boil. Drain tomatoes and pour this mixture over. Soak 24 hours. Drain syrup and boil, then add tomatoes and cook 20 minutes. Remove tomatoes and cook syrup until thick. Pour over tomatoes and put in hot jars and seal.

Mrs. B. J. Dottery

DUTCH SALAD PICKLE

2 qts. green tomatoes
1 qt. onions

1 qt. cabbage
3 or 4 bell peppers (seeded)

Grind through coarse meat chopper; add $\frac{1}{2}$ cup salt, cook a few minutes, then make dressing.

DRESSING

3 cups sugar
1 can colemans dry mustard
2 qts. vinegar

1 cup flour
1 tablespoon tummeric
1 qt. chopped cucumbers

Sift together sugar, flour, mustard and tummeric then slowly add 1 qt. vinegar, then remaining vinegar hot. Cook to consistency of starch. Add first mixture, bring to a boil. Add chopped cucumbers. Place in jars and seal. Makes about 11 qts.

Mrs. Tom Hood



WATERMELLON RIND PICKLE

4 lbs. watermelon rind
3 tablespoons slack lime
2 tablespoons whole allspice
2 long pieces cinnamon
1 lemon peel
2 lbs. granulated sugar

1 gal. cold water
2 qts. vinegar
1 tablespoon whole cloves
2 pieces ginger root
2 teaspoons salt
1 qt. boiling water

Select firm, thick melon rind; remove all pink meat and green skin weigh; cut into cubes or strips. Dissolve the lime in the gallon of water add rind and let stand about 4 hours; rinse rind and cover until tender; let stand over night in cooking water. Combine all other ingredients and bring to a boil; add rind and boil gently until rind is clear. Remove spices, pack rind into hot jars and seal immediately.

Mrs. H. L. Wells

MIXED PICKLE WITH MUSTARD DRESSING

1 qt. small cucumbers
1 qt. of button onions
1 large cauliflower (separated into floweretts)
4 green peppers cut fine
1 qt. of sliced green tomatoes

Make a brine of 1 pt. of salt to four qts. of water and pour over green vegetables. Let stand 24 hours. Drain in colander.

Make dressing of 1 cup of sifted flour, 1 tablespoon of tumeric, 6 tablespoons of ground mustard and $\frac{1}{2}$ cup sugar.

Mix thoroughly. Make a smooth paste with cold vinegar. Add sufficient hot vinegar to this to make 2 quarts of dressing. Cook in double boiler until thick. Put in vegetables and heat thoroughly before sealing in hot mason jars.

Mrs. Edmund Taylor, Sr.



LAUNDRY SOAP (Cold Process)

3 qts. water
1 can lye
2 qts. melted grease
3 heaping tablespoons borax

Dissolve lye and borax in the cold water. It will become very hot. Let it cool, then pour in the melted grease, very slowly. (If grease is from boiled ham and has water in it then use a little less water and more grease.) Stir 20 minutes or longer. When cool and before it gets hard cut in cakes the size you want. Leave in pan until hard.

Mrs. H. L. Wells

(Obtained from Mrs. Nannie Collins, Flemingburg, Ky.) Easy to make and good soap.

GENERAL SUGGESTIONS

1. When vegetables burn, place the boiler containing the food in cold water for a few minutes; then put the food in a second boiler or pan. This will remove the scorched taste from the vegetables.

2. Add grated raw potato to your soup when you have added too much salt. The potato will neutralize the salt flavor.

3. When you wish to remove clinging odors from your hands, wash them in water to which salt or baking soda has been added.

4. To remove garlic odor from hands, rub with dry mustard and wash thoroughly.

5. When preparing fruit salad—bananas, peaches, pears or apples, sprinkle with lemon juice as soon as they are cut. This will prevent discoloration from exposure to air.

6. An easy way of peeling tomatoes consists of picking up with a fork and exposing to gas flame for just a second. Ripe or unripe tomatoes may be peeled this way.

7. Lemons thoroughly heated before squeezing will give nearly double the quantity of juice obtained ordinarily.

9. In using a double boiler the food will cook more quickly if the water in the lower boiler is salted. Using $\frac{1}{4}$ cup of salt to one quart of water.

10. To clean tarnished silver: Cover with sour milk let stand for one half hour then wash and dry.

11. A few crumbs added to scrambled eggs will improve the flavor.

12. One teaspoon of corn starch to each cup of sugar makes fudge a smoother texture.

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13. If there is left over chicken, ham or beef, chop and season well. Spread on squares of pastry, moisten with a little milk, roll up like a jellie roll and bake in a quick oven.

14. A quick frosting for a cake can be made of mashed ripe bananas, sweetened to taste and combined with whip cream.

15. To clean windows, pictures, and mirrors add 1 tablespoon vinegar to each quart of hot water. Dip chamois skin in this wring dry and one application with chamois is enough to clean and polish unless window is particularly dirty then repeat the process.

16. To improve color and flavor in gravies burn $\frac{1}{4}$ cup of sugar in a skillet until very dark brown, stirring constantly. Add 1 cup water, stir until dissolved. **Bottle and use a couple of tablespoons** when making gravy or brown sauces.

17. Coffee pots and teapots should be soaked frequently in a solution of soda water to freshen them. It is also found helpful to boil soda water in the coffee pot about once a week. Use 3 tablespoons soda in the water.

18. Cake making can be simplified if preparations are made before hand. Ingredients should be arranged on a tray before starting. Sift dry ingredients first into sheets of wax paper. Break egg whites first into the measuring cup and the small coating that clings to cup prevents butter from sticking to cup.

19. To store woolen blankets, afghans, etc., slip each into pillow case. Add a few moth balls and a spoonful of black pepper. Sew up open end and store or hang up.

20. To strain drippings without a trace of burnt particles of food try this—place a paper napkin in a large tea strainer and pour the drippings through. Drippings will be clear and ready for use.

21. When washing gloves do not squeeze out the water. Simply fill the gloves with water (if not mesh or silk) and hang on the line. A surprise is in store for anyone that tries this method, as the gloves dry beautifully and look just like new. No pressing whatever is required. A trial will convince.

22. Buy a small round bread board. Drive as many 1 inch nails in the board as you have door keys. Enamel the nails and board to match room it is to be kept in.

23. Waxing the breakfast room set will help greasy particles of food from sticking to it. Even children's greasy finger prints are easier to remove if the furniture has been waxed.

24. Salt and pepper equally mixed and placed in a large container near the stove is convenient and time saving. Sugar and cinnamon mixed in a sugar container saves steps and time in making cinnamon toast.

25. Always reserve water that rice or macaroni has been boiled in and use to starch organdy and linens.

26. Cold baked potatoes can be rebaked by dipping in hot milk or greasing thoroughly and then baking in a moderate oven about 15 minutes. Makes them taste as good as when first baked.

27. A little salt or soda on the dish rag will help loosen up stains on dishes. A trial will convince.

28. Use a cocktail fork to remove seeds from grapefruit. This helps to keep the juice from oozing out.

29. Minced olives and chopped pecans added to potato cakes will give added flavor and zest, turning a plain dish into a festive one.

30. When baking berry pies brush the unbaked crust with beaten egg white. The crust will not absorb the juices and be soggy.

31. Discarded slip covers make lovely kitchen towels.

32. If a tasty brown crust is wanted on biscuits or breads, do this—brush with evaporated milk and then sprinkle sparingly with salt.

33. When celery is expensive utilize all tender leaves. These are washed, patted dry between towels, then placed in a warm oven until dry. Parsley, thyme and mint is dried the same way. These are then packed in jars and used as needed.

34. Leather bags should be washed with lukewarm water and milk soap, then wiped off and polished with a rag moistened slightly with liquid wax.

35. White and sweet potatoes will bake better and require a shorter baking period if a pan of water is placed in the oven. A pan of water in the oven will also prevent cakes and food from burning or sticking.

36. Do not discard tiny pieces of cheese, ham, chicken or meats. Mince them fine and season sauces or gravies with them. They may also be dipped into fritter batter and fried, then the family will have a treat of mixed fritters.

37. When out of wax for the linoleum use leftover starch from the week's wash. Makes the floor lovely and prevents sticky foods from hardening on the kitchen and dining room linoleum.



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