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MEATLESS AND
MEATLESS DAYS
PAULINE DUNWELL PARTRIDGE
HESTER MARTHA CONKLIN

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WHEATLESS AND MEATLESS
DAYS



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WHEATLESS AND MEATLESS DAYS

BY
PAULINE DUNWELL PARTRIDGE
AND
HESTER MARTHA CONKLIN

INSTRUCTOR, HOME ECONOMICS DEPARTMENT, SAN DIEGO HIGH SCHOOL

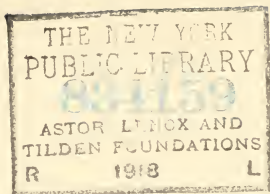


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DEDICATED
TO
THE AMERICAN SOLDIERS AND SAILORS



THIS IS WHAT
THE FOOD ADMINISTRATOR URGES.
IS THIS LITTLE TOO MUCH?

The wise and careful use of butter, fat, and milk.

The substitution of other fats for butter in cooking.

The substitution, wherever possible, of other cereals for wheat.

The use of fish, eggs, and cheese to reduce the demand for beef, pork, and mutton.

The more extensive use of vegetables and fruits.

Waste must be eliminated.

Perishable foods locally grown must be consumed more freely.

FOREWORD

Our object in the preparation of this little book at this critical time in our nation's history, when the conservation of food by the women of the country is a part of our battle array, is to put before the housewives of America, at low cost, recipes for dishes so simple, nourishing, and attractive that the matter of reducing the household expenditure and the preserving of the food supply will be an interesting pastime rather than a disagreeable experiment.

We have not gone into the matter of food values as we feel that the average housewife from her own experience will realize from the recipes themselves their substantial qualities.

Once introduced into the family circle they are certain to make many friends who will cling to them long after the war is over.

The practical self-denial of our meatless and wheatless days is strengthening the arms and the hearts of all Americans at home in a peaceful land or abroad in the turmoil of war, as well as sending food to thousands stripped of the very necessities of existence.

We offer you this little volume with the hope that

it may prove a helpful guide in your daily efforts to do your bit in your household, and in a larger way assist our Nation and our Allies by pointing the way toward a reasonable self-sacrifice possible to every man, woman, and child whose heart "follows the flag."

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GENERAL DIRECTIONS

All measurements used in these recipes are level.

Each recipe will serve six persons; those for hot breads, cakes and muffins are large enough to be served more than once.

Wherever the recipes require fat, any of the vegetable fats, of which there are many excellent ones on the market today, may be used. In place of the butter in any recipes, butterine, oleomargarine, or any of the good butter substitutes may be used.

Wherever milk is required, skimmed milk may be used with success although it must be remembered that the food value is lowered. Any reliable brand of canned milk may be used if desired.

All recipes have been tested, and if carefully followed may be relied upon to give perfect results.

WHEATLESS RECIPES

BREAKFAST CEREALS

BREAKFAST CEREALS

OATMEAL

1 cup oatmeal or rolled oats	1 teaspoon salt 3 cups boiling water
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Add salt to boiling water, add oats and boil for 5 minutes. Cook in double boiler for $1\frac{1}{2}$ hours.

CORN MEAL

1 cup corn meal 1 teaspoon salt	1 cup cold water 4 cups boiling water
------------------------------------	--

Add salt to corn meal, pour on cold water, and when thoroughly mixed add to the rapidly boiling water; stir constantly while adding the cereal. Boil for 10 minutes and cook in double boiler $1\frac{1}{2}$ to 2 hours.

WHEATLESS AND MEATLESS DAYS

STEAMED RICE

1 cup rice 2 cups boiling water
1 teaspoon salt 1 cup milk

Wash rice, add to boiling salted water and boil 5 minutes. Add milk and cook in double boiler 45 minutes to 1 hour or until rice is tender.

HOMINY

1 cup fine hominy 1 teaspoon salt
4 cups boiling water

Add hominy to boiling salted water and boil for 5 minutes. Cook in double boiler for 1 hour.

If coarse hominy is used, cook in double boiler for 2½ hours.

BARLEY WITH RAISINS

½ cup barley meal 2 cups boiling water
½ teaspoon salt ½ cup raisins

WHEATLESS RECIPES

Add the barley meal to the boiling salted water, stirring constantly. Boil for 5 minutes and cook in double boiler for 2 hours. Wash raisins, cut them in pieces and add to the cereal 5 minutes before serving.

WHITE CORN MEAL WITH DATES

1 cup white corn meal	1 cup cold water
1 teaspoon salt	4 cups boiling water
	$\frac{1}{2}$ lb. dates

Cook corn meal by method previously given. Wash, stone, and cut dates into pieces. Add to corn meal 5 minutes before it is served.

USES FOR LEFTOVER CEREALS

USES FOR LEFTOVER CEREALS

FRIED CORN MEAL

1 to 2 cups cooked corn 3 tablespoons fat
meal

While corn meal is hot pour it into a greased pan, cool, and cut in slices. Sprinkle each slice with flour, and brown in a frying pan in which fat has been melted.

FRIED CORN MEAL WITH CHEESE

To the hot cooked corn meal as given in recipe for Fried Corn Meal add $\frac{1}{2}$ cup grated cheese, stir until it is melted, pour into greased pan and proceed as for Fried Corn Meal.

WHEATLESS AND MEATLESS DAYS

FRIED HOMINY

1 to 2 cups cooked hom- 3 tablespoons fat
iny

Pour hot hominy into greased baking dish, cool, and cut in slices, sprinkle with flour and brown in a frying pan in which fat has been melted.

FRIED OATMEAL WITH CHEESE

1 to 2 cups cooked oat- $\frac{1}{2}$ cup grated cheese
meal 3 tablespoons fat

Add the cheese to the hot oatmeal and stir until it melts. Pour into a greased pan; when cool cut in slices, sprinkle each slice with flour and brown in frying pan in which fat has been melted.

FRIED RICE CAKES

1 $\frac{1}{2}$ to 2 cups cold $\frac{1}{8}$ teaspoon pepper
cooked rice 1 egg
3 tablespoons fat

WHEATLESS RECIPES

Add the pepper and well-beaten egg to the rice. Mix thoroughly and mold into flat cakes. Brown in a frying pan in which fat has been melted.

CEREAL OMELET

1 cup cold cooked ce- real	2 tablespoons hot wa- ter
1/2 teaspoon salt	2 egg yolks
1/4 teaspoon paprika	2 egg whites, stiffly
1 teaspoon chopped parsley	beaten
	1 tablespoon fat

Mix cereal, salt, paprika, parsley, and hot water, and add to the well-beaten egg yolks. Fold in the stiffly beaten egg whites. Melt fat in a frying pan and pour in the mixture. Cook over the fire until brown, place in hot oven 2 minutes, fold and serve.

BREAKFAST CAKES

BREAKFAST CAKES

BUCKWHEAT CAKES

2 cups buckwheat	2 cups lukewarm water
$\frac{1}{2}$ cup corn meal	$\frac{1}{4}$ cup molasses
1 teaspoon salt	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ yeast cake	2 tablespoons warm
2 tablespoons sugar	water

Mix buckwheat, corn meal and salt. Add sugar to yeast cake and stir until a paste is formed, add to luke warm water and pour onto buckwheat mixture slowly stirring constantly. Set in a warm place over night. In the morning beat the mixture 1 minute, add soda, molasses, and warm water which have been mixed, beat for 2 minutes and bake on a hot griddle.

Compressed yeast should be used.

WHEATLESS AND MEATLESS DAYS

CORN MEAL PANCAKES

1 cup white corn meal	1 $\frac{1}{4}$ cups boiling water
$\frac{1}{4}$ cup sugar	2 tablespoons milk
$\frac{1}{2}$ teaspoon salt	1 teaspoon melted fat

Mix corn meal, sugar, and salt, add boiling water and beat until thoroughly mixed; add milk and melted fat and bake on a pancake griddle.

BARLEY PANCAKES

1 cup barley meal	$\frac{1}{4}$ cup brown sugar
1 teaspoon salt	1 egg
3 cups boiling water	1 teaspoon melted fat

Add barley meal to boiling salted water, stirring constantly, and boil for 10 minutes. Cook in double boiler 45 minutes. Cool, add sugar, well-beaten egg and melted fat. Beat until thoroughly mixed. Drop by spoonfuls on a hot greased griddle and bake as pancakes.

WHEATLESS RECIPES

FRIED HOMINY CAKES

½ cup fine hominy	¼ cup sugar
2 cups boiling water	¼ cup milk
1 teaspoon salt	1 egg
¼ teaspoon paprika	1 cup fine crumbs
3 tablespoons fat	

Add hominy to boiling salted water and boil 10 minutes. Cook in double boiler ½ hour or until hominy is soft. Cool and add paprika, sugar, milk, and well-beaten egg. Form into flat cakes, roll in fine crumbs and brown in a frying pan in which fat has been melted.

RYE DROP CAKES

1½ cups rye flour	1 teaspoon melted fat
1 teaspoon salt	2 stiffly beaten egg whites
1 cup milk	
2 egg yolks	

Mix flour and salt, add milk and egg yolks, stirring constantly; add melted fat and beat

WHEATLESS AND MEATLESS DAYS

for 1 minute. Fold in stiffly beaten egg whites and bake on a hot greased griddle, like pancakes.

RICE FRITTERS WITH MAPLE SIRUP

1½ cups cold cooked rice	⅛ teaspoon nutmeg 2 eggs
½ teaspoon salt	1½ cups fine crumbs

Mix 1 well-beaten egg with the rice, add the salt and nutmeg, and form into fritters. Beat the other egg with 2 tablespoons of cold water and roll the fritters first in crumbs, then in egg and again in crumbs. Fry in deep fat, drain on heavy paper and serve with maple sirup.

HOMINY FRITTERS WITH MOLASSES SAUCE

1½ cups cold cooked hominy	⅛ teaspoon cinnamon 2 eggs
½ teaspoon salt	1½ cups fine crumbs

WHEATLESS RECIPES

Mix the hominy, salt, and cinnamon, add 1 well-beaten egg and form into fritters. Beat the other egg with 2 tablespoons cold water. Roll fritters first in crumbs, then in egg and again in crumbs and fry in deep fat; drain on heavy paper and serve with Molasses Sauce.

MOLASSES SAUCE

½ cup light molasses	¼ cup cold water
1 cup water	1 tablespoon vinegar
2 tablespoons corn- starch	1 teaspoon butter

Add water to molasses and heat. Mix cold water, vinegar and cornstarch to a smooth consistency and pour into hot mixture, stirring constantly. Boil gently for 30 minutes. Add butter and serve.

BAKED HOMINY WITH DATES

1½ to 2 cups cooked hominy	½ cup dates 1 egg
1½ cups fine crumbs	

WHEATLESS AND MEATLESS DAYS

Wash, remove stones, and cut dates into pieces, add them to the hot cereal, and pour into a greased pan. Set in a cool place. Beat the egg with 2 tablespoons cold water. When hominy is cold, cut in slices about $\frac{1}{2}$ inch thick and roll in crumbs, then in egg and again in crumbs.

Place in a flat greased baking dish and bake in a hot oven until brown. Serve with Fruit Sauce.

FRUIT SAUCE

1 cup brown sugar	$1\frac{1}{2}$ cups hot water
$1\frac{1}{2}$ tablespoons corn- starch	$\frac{1}{4}$ teaspoon grated lemon rind
juice of 1 lemon	

Mix sugar and cornstarch, add hot water slowly, stirring constantly. Boil for 15 minutes, add lemon rind and juice, and serve.

WHEATLESS RECIPES

POTATO WAFFLES

1 cup cold mashed potatoes	1/4 cup sugar
1 cup milk	1/2 cup rye flour
2 egg yolks	1 teaspoon salt
1 teaspoon melted fat	2 teaspoons baking powder
2 stiffly beaten egg whites	

Mix potatoes, milk, and well-beaten egg yolks. Mix the sugar, salt, flour, and baking powder, and add to first mixture. Add melted fat and beat vigorously. Fold in the stiffly beaten egg whites, pour into a hot, evenly greased waffle iron, filling the iron two-thirds full each time. Cook until brown and serve with maple or Karo sirup.

RICE WAFFLES

1 cup cold cooked rice	2 teaspoons baking powder
2 egg yolks	1 teaspoon melted fat
1 cup milk	2 stiffly beaten egg whites
1/4 cup rye flour	
1 teaspoon salt	

WHEATLESS AND MEATLESS DAYS

The rice for waffles should be cooked until very soft and pasty. Add the milk and well-beaten egg yolks to the rice. Mix salt, baking powder, and flour and sift into the mixture; add melted fat and beat thoroughly. Fold in stiffly beaten egg whites. Pour into a hot, evenly greased waffle iron and cook until brown. Fill waffle iron two-thirds full each time. Serve with maple or Karo sirup.

SPOON BREADS

SPOON BREADS

These are breads which are very soft and usually are served with a spoon from the dish in which they are baked. Many times they are served with sirup or gravy instead of butter.

RICE OR HOMINY SPOON BREAD

2 cups cold cooked hominy or rice	2 tablespoons sugar
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup milk
$\frac{1}{8}$ teaspoon pepper	2 eggs
	1 tablespoon butter

Mash the hominy or rice and mix with salt, pepper, sugar, milk, and well-beaten eggs. Pour into a greased baking dish, dot the top with bits of butter and bake in a moderate oven 30 minutes.

WHEATLESS AND MEATLESS DAYS

SPOON CORN BREAD

1 cup white corn meal	2 teaspoons salt
1 cup cold water	1 tablespoon fat
2 cups boiling water	2 eggs

Mix cold water and meal and add slowly to the boiling salted water, cook 5 minutes, stirring constantly; remove from the fire, add fat, and cool slightly. When cool add well-beaten eggs and beat vigorously until thoroughly mixed. Pour into a greased baking dish and bake 25 minutes in a hot oven. Serve at once.

DELICATE SPOON BREAD

$\frac{1}{4}$ cup corn meal	1 cup milk
$\frac{1}{4}$ cup cold water	2 egg yolks
1 cup boiling water	2 stiffly beaten egg whites
1 teaspoon salt	
$\frac{1}{4}$ cup sugar	

Mix cold water and meal, add slowly to the boiling water and boil 5 minutes, stirring con-

WHEATLESS RECIPES

stantly. Remove from the fire, add sugar, milk, and well-beaten egg yolks, mix thoroughly, fold in stiffly beaten egg whites and bake in a moderate oven 45 minutes. Serve at once.

BARLEY SPOON BREAD

3 slices bacon	$\frac{1}{2}$ cup barley meal
2 cups boiling water	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ teaspoon salt	2 eggs

Cut bacon into small pieces and cook in kettle in which barley is to be cooked, until bacon is slightly browned. Pour in water, add salt, and when water boils add meal slowly, stirring constantly. Boil for 5 minutes and then cook for 45 minutes in a double boiler. Cool and add milk and the eggs which have been beaten until very light. Pour into a greased baking dish and bake in a moderate oven 45 minutes. Serve immediately.

CUSTARD SPOON BREAD

1 cup white corn meal	$\frac{1}{2}$ cup sour milk
$\frac{1}{2}$ teaspoon soda	1 cup sweet milk
1 teaspoon salt	1 tablespoon butter
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ cup cream

2 eggs

Mix the corn meal, soda, salt and sugar and add all of the milk; when thoroughly mixed add the eggs which have been beaten very light. Melt the butter and thoroughly grease a baking dish with it. Pour in the batter and, without stirring it, add the cream. Bake in a moderate oven 45 minutes or until small bits of custard on top are firm. Serve immediately.

SPOON CORN PUFF

$\frac{1}{2}$ cup white corn meal	$\frac{1}{2}$ cup milk
1 cup cold water	$\frac{1}{4}$ cup sugar
1 cup boiling water	$\frac{1}{8}$ teaspoon nutmeg
1 teaspoon salt	3 eggs

WHEATLESS RECIPES

Mix meal and cold water, add to boiling salted water and cook 1 minute, stirring constantly. Cook in double boiler for 30 minutes. Remove from fire and cool. Beat the eggs until very light and add with milk, sugar and nutmeg to the cooled mixture. Pour into a greased baking dish and bake 30 minutes in a moderate oven.

SPOON BREAD MADE WITH SOUR MILK

2 cups white corn meal	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ teaspoon salt	2 cups sour milk
$\frac{1}{2}$ teaspoon soda	1 egg

Mix and sift corn meal, salt, soda and sugar. Add the well-beaten egg to the sour milk and combine the two mixtures, stirring constantly. Heat a well-greased baking dish, pour batter into it and bake quickly in a hot oven from 15 to 20 minutes. Serve at once.

WHEATLESS AND MEATLESS DAYS

MUSH SPOON BREAD

1 cup hot milk	1 teaspoon salt
$\frac{1}{2}$ cup white corn meal	$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ cup cold water	2 egg yolks
2 stiffly beaten egg whites	

Mix meal and cold water, add to hot milk, and cook in double boiler for 5 minutes. Cool slightly and add sugar and egg yolks. Fold in stiffly beaten egg whites and pour into a greased baking dish. Bake 30 minutes in a moderate oven. Serve immediately.

BREADS, MUFFINS AND GEMS

BREADS, MUFFINS AND GEMS

HONEY RYE BREAD

2 cups rye flour	2 tablespoons brown
$\frac{1}{2}$ teaspoon soda	sugar
1 teaspoon ginger	1 egg yolk
1 cup honey	

Mix flour, soda, ginger and sugar, add liquid and spread in shallow greased pan and bake in a hot oven.

BOSTON BROWN RAISIN BREAD

2 cups rye meal	$\frac{1}{2}$ teaspoon salt
1 cup corn meal	$\frac{1}{2}$ cup molasses
1 teaspoon soda	2 cups sour milk
$\frac{1}{2}$ cup seeded raisins	

Mix the rye and corn meal thoroughly with soda and salt, and add the raisins which have

WHEATLESS AND MEATLESS DAYS

been washed, dried and cut in pieces; add the milk and molasses and beat well. Pour into a greased mold, cover tightly and steam from 5 to 6 hours. Remove from tin, and dry in the oven 5 minutes. This may be served hot or cold.

RAISED BROWN BREAD

$\frac{1}{4}$ yeast cake	$\frac{1}{2}$ cup molasses
2 tablespoons sugar	1 teaspoon salt
2 cups corn meal	2 cups rye flour
2 cups boiling water	$\frac{1}{8}$ teaspoon soda
1 tablespoon cold water	

Mix yeast cake and sugar together. Pour boiling water over corn meal, add molasses, salt, and rye flour and when mixture is luke-warm add yeast. Beat for 5 minutes and set aside to rise overnight in a warm place. In the morning add soda dissolved in water, beat again for 5 minutes, pour into 2 greased bread pans and bake in a moderate oven from $1\frac{1}{2}$ to 2 hours.

WHEATLESS RECIPES

STEAMED DATE BREAD

2 cups rye meal	$\frac{1}{4}$ cup brown sugar
1 cup white corn meal	$\frac{1}{2}$ cup molasses
1 teaspoon soda	2 cups sour milk
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup dates

Mix rye and corn meal, soda, salt and brown sugar and add dates which have been washed, dried, stoned and cut in pieces. Mix molasses and milk, pour into first mixture and beat vigorously. Put into a greased mold and steam 5 to 6 hours. Remove from mold and dry in oven for 5 minutes. This may be served hot or cold.

BROWN BREAD

1 cup rye meal	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup bran	$\frac{1}{2}$ cup molasses
1 cup corn meal	1 cup water
$\frac{1}{2}$ teaspoon soda	$\frac{1}{2}$ cup chopped walnuts
	$\frac{1}{2}$ cup raisins

Mix rye meal, bran, corn meal, soda, salt, nuts and raisins which have been washed, dried

WHEATLESS AND MEATLESS DAYS

and cut in pieces. Add the molasses and water, mix thoroughly and pour into a greased mold. Steam 4 or 5 hours. When ready to serve dry in the oven for 5 minutes.

NEW MEXICO CORN BREAD

2 cups corn meal	¼ cup sugar
1 teaspoon salt	2 cups milk
1 teaspoon baking powder	2 eggs
	1 tablespoon melted fat

Mix and sift cornmeal, salt, baking powder and sugar. Add the milk, well-beaten eggs, and melted fat. Beat vigorously for 2 minutes. Pour into a greased pan and bake 30 minutes in a hot oven. Serve at once.

SOUTHERN CORN BREAD

1 cup cold cooked hominy	1 cup milk
1 egg	1 cup uncooked fine hominy
1 teaspoon salt	1 tablespoon melted fat

WHEATLESS RECIPES

Mash the cooked hominy, add salt, well-beaten egg, milk and melted fat. Spread in a greased baking dish, sprinkle uncooked hominy over the top and bake 35 minutes in a hot oven. Serve at once.

RYE BREAD WITH HONEY

3 cups rye flour	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ teaspoon soda	$\frac{1}{4}$ cup brown sugar
1 teaspoon ginger	1 egg
	$1\frac{1}{2}$ cups honey

Mix and sift dry ingredients. Add well-beaten egg and honey. Spread in 2 well greased bread pans and bake 40 minutes in a moderate oven.

NAVAJO INDIAN BREAD

1 cup white corn meal	1 cup water
1 cup yellow corn meal	1 cup finely chopped
1 teaspoon salt	suet
1 tablespoon sugar	

WHEATLESS AND MEATLESS DAYS

Mix corn meal, salt, and sugar, add finely chopped suet and mix thoroughly; pour in water until a thick mass is formed. Shape into rolls about 6 inches long, wrap each roll in a well greased paper and bake in a flat greased baking dish in a moderate oven for 1 hour.

When these are made by the Navajo Indians they roll them in corn husks.

STEAMED HONEY BREAD

1 cup white corn meal	½ cup honey
2 cups rye flour	2 cups sour milk
1 teaspoon salt	1 cup chopped raisins
½ teaspoon soda	1 cup chopped nuts

Mix and sift dry ingredients, add raisins, nuts, honey, and sour milk. Pour into greased molds and steam for 2½ hours. Fill molds only ⅔ full.

This quantity will make 4 loaves if put in 1 pound baking powder cans.

WHEATLESS RECIPES

OATMEAL MUFFINS

$\frac{3}{4}$ cup oatmeal (raw)	4 teaspoons baking
1 cup rye flour	powder
$\frac{1}{2}$ cup barley flour	1 egg
1 teaspoon salt	1 cup milk
$\frac{1}{2}$ cup brown sugar	1 tablespoon melted fat

Mix dry ingredients, add well-beaten egg, milk and melted fat. Pour into greased muffin pans and bake 35 minutes in a moderate oven.

VIRGINIA CORN PONE

$2\frac{1}{2}$ cups milk	1 tablespoon butter
$\frac{1}{2}$ cup yellow corn meal	1 teaspoon baking powder
2 teaspoons salt	1 egg

Heat milk, add salt and corn meal and cook in a double boiler for $1\frac{1}{2}$ hours. Add butter, cool and add baking powder mixed with 1 tablespoon of cold water, and well-beaten egg. Pour into a greased baking dish and bake in a moderate oven 45 minutes. Cut in pie shaped pieces to serve.

WHEATLESS AND MEATLESS DAYS

RYE MUFFINS

2 cups rye flour	$\frac{1}{2}$ cup brown sugar
4 teaspoons baking powder	1 egg
1 teaspoon salt	$1\frac{1}{4}$ cups milk
1 tablespoon caraway seeds	1 tablespoon melted fat

Mix and sift dry ingredients and add caraway seeds. Pour in milk and well-beaten egg slowly, stirring constantly. Add melted fat and pour into greased muffin pans. Bake 40 minutes in a moderate oven.

If desired, caraway seeds may be omitted.

This recipe will make 12 large muffins or 18 small ones.

HONEY BRAN MUFFINS

2 cups bran	1 teaspoon baking powder
$\frac{1}{2}$ cup rye flour	
$\frac{1}{2}$ teaspoon salt	$\frac{1}{3}$ cup honey
$\frac{1}{2}$ teaspoon soda	$1\frac{1}{2}$ cups milk
1 tablespoon melted fat	

WHEATLESS RECIPES

Mix bran, flour, salt, soda and baking powder. Add honey, milk and fat and beat thoroughly.

Pour into hot greased muffin pans and bake 30 minutes in a hot oven.

If desired, $\frac{1}{2}$ cup finely chopped walnuts may be added.

SPIDER CORN CAKE

1 $\frac{1}{2}$ cups corn meal	$\frac{1}{2}$ teaspoon soda
$\frac{1}{4}$ cup sugar	2 eggs
1 teaspoon salt	2 cups sour milk
1 tablespoon fat	

Mix corn meal, sugar, salt and soda, add well-beaten eggs and milk and beat thoroughly until mixed. Melt the fat in an iron spider or frying pan greasing the sides as well as the bottom of the pan.

Pour in the mixture and bake in a hot oven 20 minutes. Serve at once.

WHEATLESS AND MEATLESS DAYS

CORN AND RICE MUFFINS

1 cup corn meal	2 tablespoons sugar
2 teaspoons baking powder	1 cup cold cooked rice
1 teaspoon salt	$\frac{1}{4}$ cup milk
	1 egg
1 tablespoon melted fat	

Mix the corn meal, baking powder, salt, and sugar, add the rice slowly and when well mixed add well-beaten egg, milk, and fat. Beat vigorously 1 minute, pour into greased gem pans and bake 35 minutes in a moderate oven.

CORN GEMS

1 cup corn meal	1 teaspoon baking powder
$\frac{1}{2}$ cup rye flour	1 cup milk
2 tablespoons sugar	2 stiffly beaten egg whites
1 teaspoon salt	
2 egg yolks	
1 tablespoon melted fat	

Mix and sift corn meal, rye flour, sugar, salt and baking powder, add well-beaten egg yolks

WHEATLESS RECIPES

with the milk and melted fat. Fold in stiffly beaten egg whites. Pour into hot greased gem pans and bake 20 minutes in a hot oven.

This will make 12 gems.

HOMINY GEMS

$\frac{1}{4}$ cup fine hominy	1 cup hot milk
$\frac{3}{4}$ cup boiling water	$\frac{1}{4}$ cup sugar
1 teaspoon salt	2 egg yolks
1 tablespoon fat	2 stiffly beaten egg whites
$\frac{1}{4}$ cup corn meal	

Cook the hominy in the boiling salted water 15 minutes, stirring constantly. Add the hot milk to the cornmeal and cook in the double boiler 15 minutes. Combine the two mixtures, add sugar and fat and set aside to cool. When cold, add well-beaten yolks of eggs, beat until mixed and fold in the stiffly beaten egg whites. Pour into hot greased gem pans and bake 35 minutes in a moderate oven.

WHEATLESS AND MEATLESS DAYS

FRUIT GEMS

1 cup white corn meal	1 teaspoon baking powder
$\frac{1}{4}$ cup cold water	
1 cup hot milk	$\frac{1}{2}$ cup raisins
1 teaspoon salt	$\frac{1}{2}$ cup dates
2 tablespoons sugar	$\frac{1}{2}$ cup cream

Mix meal and cold water and add to the hot milk. Cook in a double boiler, over boiling water, for 5 minutes stirring constantly, and set aside to cool. When cold add sugar and baking powder which have been mixed and beat vigorously for 1 minute. Add the cream, and the raisins and dates which have been washed and cut in pieces. Mix thoroughly, pour into well greased gem pans and bake about 30 minutes in a moderate oven.

GRANDMOTHER'S CORN DODGERS

2 cups corn meal	$1\frac{1}{2}$ cups boiling water
2 teaspoons salt	1 tablespoon melted fat

WHEATLESS RECIPES

Mix corn meal and salt, add the boiling water and fat. Allow mixture to cool and form into flat round cakes, place in a greased baking dish and bake in a hot oven 45 minutes.

RICE CORN PONE

2 cups corn meal	1 cup cold cooked rice
4 teaspoons baking powder	2 eggs
1 teaspoon salt	2½ cups milk
¼ cup sugar	2 tablespoons melted fat

Mix and sift baking powder, salt, sugar, and corn meal. Add well-beaten eggs and milk to rice, stir gradually into cornmeal mixture, add melted fat, beat thoroughly until well mixed. Pour in a shallow greased pan and bake 30 minutes in a hot oven. Serve at once.

HOMINY BARLEY PONES

1 cup hot cooked hominy	¼ cup sugar
1 tablespoon butter	½ teaspoon salt
2 cups milk	2 teaspoons baking powder
1 cup barley meal	2 eggs

WHEATLESS AND MEATLESS DAYS

Mix hominy with butter and milk and set aside to cool. Mix barley, sugar, salt and baking powder and add to cooled mixture, stirring constantly; put in the well-beaten eggs and when thoroughly mixed pour into a shallow greased baking dish and bake in a moderate oven 45 minutes. Serve immediately.

CAKES AND COOKIES

CAKES AND COOKIES

POTATO FLOUR CAKE

3 egg yolks	1 teaspoon baking
$\frac{1}{2}$ teaspoon vanilla	powder
$\frac{3}{4}$ cup sugar	3 stiffly beaten egg
$\frac{1}{2}$ cup potato flour	whites
$\frac{1}{4}$ teaspoon salt	

Beat the egg yolks until very light, slowly sifting in the sugar, add the vanilla, flour which has been mixed and sifted with salt and baking powder, and fold in the stiffly beaten egg whites. Bake in a tube cake pan or in fancy muffin pans in a slow oven 45 minutes to 1 hour.

This may be frosted with coconut water icing.

COCONUT WATER ICING

1 cup powdered sugar	$\frac{1}{4}$ teaspoon vanilla
Boiling water	$\frac{1}{2}$ cup coconut

WHEATLESS AND MEATLESS DAYS

Sift sugar and add water very slowly until icing is of consistency to spread. Add vanilla and coconut and spread over warm cake.

BARLEY FLOUR SPONGE CAKE

3 egg yolks	$\frac{1}{8}$ teaspoon salt
$\frac{3}{4}$ cup sugar	$\frac{3}{4}$ cup barley flour
2 teaspoons lemon juice	3 stiffly beaten egg whites

Beat yolks till very light, gradually sifting in the sugar; add the lemon juice and flour. Fold in stiffly beaten egg whites and bake in tube cake pan or muffin tins 45 minutes to 1 hour in a slow oven. Frost with Cocoa Icing.

COCOA ICING

1 cup powdered sugar	Boiling water
$\frac{1}{4}$ cup dry cocoa	$\frac{1}{4}$ teaspoon vanilla

Sift sugar and cocoa together, pour on water slowly until icing is of consistency to spread and add vanilla. Spread on warm cake.

WHEATLESS RECIPES

POTATO FLOUR CREAM CAKE

4 egg yolks	½ teaspoon baking
1 cup sugar	powder
¼ teaspoon salt	3 stiffly beaten egg
¾ cup potato flour	whites

Beat egg yolks with sugar until very light, and add salt, flour, and baking powder which have been mixed and sifted. Fold in stiffly beaten egg whites. Pour into 3 layer cake tins and bake in a slow oven 20 to 30 minutes. When done remove from pans, spread cream filling between layers and just before serving sift powdered sugar over the top.

CREAM FILLING

3 tablespoons butter	½ cup powdered sugar
1 stiffly beaten egg white	½ teaspoon orange flavoring

Cream butter and sugar together until mixture is very light, add flavoring, fold in egg white and set in a very cold place for at least 30 minutes.

WHEATLESS AND MEATLESS DAYS

POTATO FLOUR SPONGE CAKE

4 egg yolks	Grated rind and juice
1 cup sugar	from $\frac{1}{2}$ lemon
$\frac{1}{4}$ teaspoon salt	4 stiffly beaten egg
$\frac{1}{2}$ cup potato flour	whites

Beat the egg yolks until very light, add sugar slowly, then lemon rind and juice, salt, and potato flour. Fold in the egg whites, pour into a tube cake pan and bake 1 hour in a slow oven.

OLD ENGLISH CHEESE CAKES

4 tablespoons fat	1 cup rice flour
$\frac{1}{2}$ cup sugar	1 teaspoon baking
2 eggs	powder
Jam or jelly	

Cream the fat, add the sugar slowly, then the well-beaten eggs and last flour and baking powder which have been mixed and sifted. Grease ramekins and pour 1 teaspoon jam or jelly into each, fill $\frac{2}{3}$ full with mixture and

WHEATLESS RECIPES

bake 25 to 30 minutes or until cakes are a delicate brown.

Serve in ramekins.

HERMITS

1 egg yolk	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup sugar	1 tablespoon melted fat
$\frac{1}{4}$ teaspoon nutmeg	$\frac{1}{2}$ cup chopped raisins
$\frac{1}{4}$ teaspoon cinnamon	$\frac{1}{2}$ cup chopped nuts
$\frac{1}{4}$ teaspoon allspice	1 stiffly beaten egg white
$\frac{1}{4}$ teaspoon baking powder	

Mix sugar, salt, baking powder, and spices and slowly add to beaten egg yolk, with raisins and nuts; fold in stiffly beaten white. Drop by spoonfuls on a greased pan and bake 20 to 30 minutes in a moderate oven.

SCOTCH OAT COOKIES

1 egg yolk	1 cup rolled oats
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon salt
1 tablespoon melted fat	$\frac{1}{2}$ teaspoon lemon extract
1 stiffly beaten egg white	

WHEATLESS AND MEATLESS DAYS

Beat egg yolk, slowly adding sugar and salt; add lemon, rolled oats and stiffly beaten egg white. Drop from spoon onto a greased pan and bake in a moderate oven about 15 minutes or until brown.

HONEY COOKIES

$\frac{1}{3}$ cup sugar	$2\frac{1}{2}$ cups bran
$\frac{1}{4}$ teaspoon cinnamon	$\frac{1}{3}$ cup honey
$\frac{1}{4}$ teaspoon soda	$\frac{1}{3}$ cup milk
$\frac{1}{4}$ teaspoon ginger	$\frac{1}{4}$ cup melted fat

Look over bran to remove any foreign substance and mix bran, cinnamon, ginger, and soda; add honey, milk, and melted fat. Drop from spoon on greased tins and bake about 15 minutes in a moderate oven.

These cookies are better if served the day after they are made.

NUT WAFERS

2 egg whites	1 cup finely chopped
1 cup sugar	nuts
	$\frac{1}{4}$ teaspoon vanilla

WHEATLESS RECIPES

Beat egg whites until very stiff and dry, add sugar slowly, nuts and vanilla. Spread in a well greased pan and bake in a slow oven about 1 hour. Remove from oven, mark into squares and cool before removing from pan.

OAT WAFERS

1 egg	$\frac{1}{4}$ teaspoon nutmeg
$\frac{1}{2}$ cup sugar	1 tablespoon melted
1 teaspoon baking powder	fat
	1 teaspoon vanilla
1 cup rolled oats	

Beat the egg very light, slowly add sugar, nutmeg, and baking powder which have been mixed; then add melted fat, vanilla, and rolled oats. Spread in a well greased cake pan and bake in a moderate oven 20 minutes or until crisp and brown. Mark into squares and remove from the pan before they become hard.

COCONUT MERINGUES

2 egg whites	$\frac{1}{2}$ cup coconut
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon vanilla

WHEATLESS AND MEATLESS DAYS

Beat egg whites until very stiff, slowly add sugar, coconut, and vanilla and beat for 5 minutes or until mixture holds its shape. Drop by the tablespoon on a greased pan and bake in a slow oven 30 to 45 minutes.

COCONUT COOKIES

1 egg	1 $\frac{1}{4}$ cups coconut
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon salt
1 tablespoon melted fat	$\frac{1}{2}$ teaspoon vanilla

Beat egg, add sugar, fat, coconut, salt, and vanilla. Drop from spoon on a well greased pan. Bake in a moderate oven 15 minutes or until brown.

PRUNE MERINGUES

$\frac{1}{2}$ cup prunes	1 tablespoon lemon juice
1 egg white	
1 cup sugar	$\frac{1}{2}$ cup finely chopped nuts
$\frac{1}{4}$ teaspoon cinnamon	

WHEATLESS RECIPES

Wash prunes and soak over night in cold water. In the morning cook them until tender, drain, remove stones and press them through a colander or strainer.

Beat egg whites very stiff, slowly add sugar, cinnamon, lemon juice, prune pulp and nuts. Beat vigorously 5 minutes or until mixture holds its shape. Drop by the tablespoonful on a greased pan and bake in a slow oven 30 to 45 minutes or until brown.

ALMOND CAKES

1 egg yolk	1 tablespoon melted
$\frac{1}{2}$ cup sugar	fat
$\frac{1}{8}$ teaspoon salt	1 cup almonds
1 tablespoon lemon juice	1 stiffly beaten egg white

Blanch the almonds and chop all but 12 almonds very fine. Beat the egg yolk until very light, slowly add sugar, salt, lemon juice, fat, and chopped almonds. Fold in stiffly beaten egg white. Drop from spoon on greased

WHEATLESS AND MEATLESS DAYS

pan, putting $\frac{1}{2}$ an almond on each cake, and bake in a moderate oven 15 minutes or until brown.

DIVINITY KISSES

2 egg whites	$\frac{1}{2}$ cup raisins
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup chopped candied cherries
1 cup chopped nuts	

Beat egg whites very stiff, slowly add sugar, nuts, raisins and cherries. Drop from a tablespoon on greased pan and bake 1 hour in a slow oven.

PEANUT MACAROONS

1 egg white	$\frac{1}{8}$ teaspoon salt
$\frac{1}{4}$ cup sugar	1 cup peanuts
$\frac{1}{2}$ teaspoon vanilla	

Chop part of the peanuts very fine leaving a few whole; 10 or 12. Beat egg white until very stiff, slowly add sugar, salt, chopped peanuts and vanilla. Drop by the tablespoonful on a greased pan, put $\frac{1}{2}$ a peanut on top of each macaroon and bake 30 minutes or until brown in a slow oven.

HOT PUDDINGS

HOT PUDDINGS

APPLE TARTLETS

6 medium sized apples	1 lemon, juice and
1 egg yolk	rind
$\frac{1}{2}$ cup powdered sugar	1 stiffly beaten egg
$\frac{1}{8}$ teaspoon nutmeg	white

Wash and pare apples, cut off a slice from the stem end and remove center, being careful to keep the apples unbroken. Beat egg yolks with sugar, nutmeg, lemon juice and rind, fold in stiffly beaten egg white and heap centers of apples with mixture. Set in a granite or earthen-ware baking dish, pour in water to depth of $\frac{1}{2}$ inch and bake in a slow oven until apples are tender.

BAKED APPLES WITH OATMEAL

6 medium sized apples	$\frac{1}{4}$ cup brown sugar
1 cup cooked oatmeal	$\frac{1}{4}$ teaspoon cinnamon
$\frac{1}{2}$ cup chopped raisins	

WHEATLESS AND MEATLESS DAYS

Wash, pare, and core apples. Mix oatmeal, chopped raisins, and half of the sugar and cinnamon, fill the centers of apples with mixture, and sprinkle remaining sugar and cinnamon over the tops. Place in a granite or earthenware baking dish, surround with water to the depth of $\frac{1}{2}$ inch and bake in a moderate oven until the apples are tender.

SOUR CREAM PUDDING WITH DATES

1 cup dates	$\frac{3}{4}$ cup brown sugar
$\frac{1}{2}$ cup walnuts	$\frac{1}{4}$ teaspoon cinnamon
2 eggs	$\frac{1}{4}$ teaspoon salt
1 $\frac{1}{2}$ cups sour cream	

Wash and stone dates. Put dates and nuts through the food chopper.

Beat eggs, add brown sugar, cinnamon, salt, cream, nuts and dates. Pour into greased baking dish and bake in a moderate oven about 40 minutes, or until firm. Serve hot or cold.

WHEATLESS RECIPES

STEAMED GINGER PUDDING WITH ORANGE SAUCE

1½ cups rye flour	½ cup sour or butter-
½ cup yellow corn meal	milk
1 teaspoon soda	½ cup molasses
½ tablespoon ginger	1 tablespoon melted fat
½ teaspoon salt	1 cup chopped raisins

Mix and sift dry ingredients, add chopped raisins, milk, molasses and melted fat. Pour into well greased mold and steam 2½ hours. Serve with Orange Sauce.

ORANGE SAUCE

2 tablespoons corn starch	2 cups hot water juice of 1 lemon
¾ cup brown sugar	¼ cup orange juice
⅛ teaspoon salt	⅛ teaspoon nutmeg

Mix corn starch, sugar and salt, pour on hot water, bring to boiling point stirring constantly, and boil for 15 minutes or cook in double boiler 40 minutes. Add fruit juice and nutmeg and serve.

WHEATLESS AND MEATLESS DAYS

CEREAL PUDDING

1 cup cooked cereal	½ cup chopped raisins
1 cup milk	1 teaspoon cinnamon
½ cup molasses	1 egg

Mix cereal and milk until smooth, heating if necessary. Add molasses, raisins, cinnamon and well-beaten egg. Pour into a greased baking dish and bake 40 minutes in a moderate oven.

Serve hot.

BARLEY TAPIOCA PUDDING

¼ cup minute tapioca	½ teaspoon salt
2½ cups hot milk	2 tablespoons brown sugar
2 tablespoons barley meal	1 tablespoon butter
¼ cup molasses	½ cup cold milk
½ cup chopped raisins	

Cook tapioca and barley with hot milk in double boiler until tapioca is transparent. Remove from fire, add salt, molasses, sugar, butter, and raisins. Pour into a greased baking

WHEATLESS RECIPES

dish, pour cold milk over the top and bake 1 hour in a moderate oven.

APPLE TAPIOCA PUDDING

4 or 5 apples	$\frac{1}{2}$ cup brown sugar
$\frac{3}{4}$ cup minute tapioca	1 tablespoon lemon juice
$2\frac{1}{2}$ cups boiling water	$\frac{1}{2}$ teaspoon cinnamon

Wash, pare and core apples, place in a greased baking dish. Cook tapioca in boiling water until it is transparent. Remove from the fire, add sugar, cinnamon, lemon juice and pour over the apples. Bake until apples are tender. Serve with milk or cream.

INDIAN TAPIOCA PUDDING

$2\frac{1}{2}$ cups hot milk	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup minute tapioca	$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ cup corn meal	$\frac{1}{4}$ cup molasses
$\frac{1}{2}$ cup cold milk	1 tablespoon butter

Cook tapioca and corn meal with the hot milk in a double boiler for 30 minutes. Re-

WHEATLESS AND MEATLESS DAYS

move from fire, add salt, molasses, sugar, and butter. Turn into a greased baking dish, pour cold milk over the top and bake 1 hour in a moderate oven.

DATE AND TAPIOCA PUDDING

2 cups boiling water	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ cup minute tapioca	1 cup dates
$\frac{1}{4}$ teaspoon salt	2 stiffly beaten egg whites
2 egg yolks	

Cook tapioca in boiling salted water until transparent. Cool slightly, add egg yolks which have been beaten with sugar and cook in double boiler until mixture is thickened. Remove from fire, add dates, fold in egg whites, pour into a greased baking dish and bake in a slow oven 25 minutes or until firm.

INDIAN PUDDING

4 cups milk	$\frac{1}{2}$ teaspoon ginger
$\frac{1}{2}$ cup corn meal	2 tablespoons sugar
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup chopped raisins
$\frac{1}{4}$ cup molasses	1 egg

WHEATLESS RECIPES

Cook the corn meal with salt and milk in the double boiler for 30 minutes. Add molasses, ginger, sugar, raisins, and beaten egg. Pour into a greased baking dish and bake 2 hours in a slow oven. Serve with milk or cream.

APPLE CORN MEAL DUMPLINGS

$\frac{1}{2}$ cup corn meal	4 or 5 apples
1 cup cold water	$\frac{1}{4}$ cup sugar
2 cups boiling water	$\frac{1}{4}$ teaspoon cinnamon
$\frac{1}{2}$ teaspoon salt	1 tablespoon butter
	$\frac{1}{4}$ cup brown sugar

Mix corn meal and cold water, add to boiling water and boil 15 minutes. Wash, pare and core apples, place in greased baking dish. Add sugar, cinnamon, and butter to corn meal, pour over apples, sprinkle brown sugar over the top and bake 1 $\frac{1}{2}$ hours in a moderate oven. Serve with milk or cream.

APPLE CHEESE PUDDING

5 or 6 apples	1 cup grated mild
1 cup brown sugar	cheese
$\frac{1}{4}$ teaspoon cinnamon	

WHEATLESS AND MEATLESS DAYS

Wash and pare the apples and cut in thin slices. Mix sugar, cinnamon and cheese. Arrange sliced apples in layers in a greased baking dish, sprinkling each layer with the cheese mixture. Bake in a moderate oven 30 to 45 minutes or until apples are tender.

COCONUT PUDDING

2 tablespoons white corn meal	$\frac{1}{4}$ teaspoon salt $\frac{1}{4}$ teaspoon ginger
2 tablespoons minute tapioca	1 tablespoon butter $\frac{1}{2}$ cup molasses
$2\frac{1}{2}$ cups hot milk	$\frac{1}{2}$ cup coconut

Cook corn meal, tapioca, and hot milk in a double boiler 20 minutes, add all other ingredients, pour into a greased baking dish and bake 45 minutes to 1 hour in a moderate oven.

INDIAN PUDDING WITH APPLES

$\frac{1}{2}$ cup corn meal	2 cups milk
$\frac{1}{2}$ teaspoon salt	1 egg
1 cup cold water	$\frac{1}{2}$ cup molasses
2 cups boiling water	4 apples
$\frac{1}{4}$ teaspoon nutmeg	

WHEATLESS RECIPES

Mix corn meal, salt, and cold water, pour into boiling water and boil 15 minutes. Remove from the fire and add milk, beaten egg, molasses, and apples, which have been washed, pared, and sliced. Pour into a greased baking dish, sprinkle cinnamon over the top and bake 1 hour in a moderate oven.

NEW ENGLAND PUDDING WITH CARAMEL SAUCE

1 cup raisins	2 eggs
1 cup boiling water	$\frac{1}{4}$ cup sugar
2 cups milk	$\frac{1}{4}$ teaspoon nutmeg

Cook the raisins in the boiling water allowing all water to finally cook away. Beat eggs, add sugar, milk and raisins. Pour into a greased baking dish, sprinkle with nutmeg and set baking dish in a pan of water and bake in a moderate oven 45 minutes to 1 hour or until it is firm. Serve with Caramel Sauce.

WHEATLESS AND MEATLESS DAYS

CARAMEL SAUCE

1 cup sugar

1 cup boiling water

Cook sugar in a frying pan, stirring constantly, until melted and a light brown in color. Add boiling water and allow to cook over a low fire for 10 minutes. Cool slightly before serving with hot pudding.

BARLEY PUDDING

3 cups hot milk

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ cup barley meal

$\frac{1}{4}$ cup brown sugar

$\frac{1}{2}$ cup molasses

$\frac{1}{2}$ teaspoon ginger

Cook barley meal with milk in double boiler 30 minutes. Add other ingredients, pour into greased baking dish and bake in a moderate oven 1 hour. Serve with Caramel or Brown Sugar Sauce.

DATE PUDDING WITH BROWN SUGAR SIRUP

3 cups hot milk

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

$\frac{1}{4}$ cup white corn meal

$\frac{1}{2}$ teaspoon cinnamon

1 tablespoon butter

$\frac{1}{2}$ cup chopped dates

2 eggs

WHEATLESS RECIPES

Cook the corn meal with hot milk in double boiler 10 minutes. Cool slightly and add all other ingredients, mix thoroughly and bake in a slow oven 1 hour or until firm. Serve with Brown Sugar Sirup.

BROWN SUGAR SIRUP

$\frac{3}{4}$ cup brown sugar	$1\frac{1}{2}$ cups boiling water
2 tablespoons corn- starch	1 teaspoon vanilla

Mix sugar and cornstarch, add boiling water slowly, stirring constantly and boil 15 minutes. Cool slightly, add vanilla and serve.

COLD PUDDINGS

COLD PUDDINGS

CARAMEL CHARLOTTE RUSSE

1 tablespoon gelatin	$\frac{1}{2}$ cup sugar
$\frac{1}{2}$ cup cold water	$\frac{1}{4}$ cup boiling water
2 egg yolks	2 egg whites
2 tablespoons sugar	$\frac{1}{2}$ cup whipping cream
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup chopped nuts

Soak gelatin in cold water. Beat egg yolks with two tablespoons sugar and the salt. Melt $\frac{2}{3}$ cup sugar in the frying pan and when golden brown sirup has formed, add boiling water, cook for 1 minute, cool, pour into egg mixture and cook over boiling water until mixture is thick; pour onto softened gelatin and stir until gelatin dissolves and set aside to partially cool. Add the unbeaten egg whites to the cream and beat until very light. Fold into the slightly cooled mixture, add nuts, pour into mold or serving dish and chill.

WHEATLESS AND MEATLESS DAYS

BLACKBERRY PUDDING

1 quart canned black-berries 4 tablespoons corn starch
 $\frac{1}{4}$ cup cold water

Mix corn starch and cold water, add to blackberries which have been heated and bring to the boiling point, stirring constantly. Boil 15 minutes or cook in double boiler 40 minutes. Cool slightly, pour into serving dish, chill and serve with cream and sugar.

JENNY LIND CUSTARD

1 tablespoon granulated gelatin $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup cold water $\frac{1}{4}$ cup brown sugar
1 $\frac{1}{2}$ cups boiling water 1 egg yolk
1 egg white $\frac{1}{2}$ teaspoon vanilla

Soak gelatin in cold water and when soft add boiling water, salt and sugar, pour onto egg yolk and cook 2 minutes in double boiler. Remove from fire, cool, add vanilla and fold in stiffly beaten egg white, pour into a mold and chill.

WHEATLESS RECIPES

JELLIED PEACHES WITH RICE

1 quart can peaches	Hot fruit juice from
2 tablespoons fat	canned peaches
½ cup brown sugar	2 tablespoons granulated
1 cup cooked rice	gelatin
¼ cup cold water	

Drain and slice peaches, and line a mold or serving dish with the slices. Melt the fat, add sugar and stir over a very low fire until the sugar is melted. Heat the juice from peaches and add sugar mixture, cook over hot water till thoroughly mixed, pour onto gelatin which has been softened in the cold water, add rice, pour into mold or serving dish and chill.

If desired, fresh peaches may be used instead of canned peaches, in which case add juice of 1 lemon with the rice.

CARAMEL NUT PUDDING

1 cup sugar	¼ cup cornstarch
2 cups boiling water	½ cup cold water
⅓ cup brown sugar	1 cup chopped nuts

WHEATLESS AND MEATLESS DAYS

Caramelize 1 cup sugar by melting it in a frying pan until a golden brown sirup is formed. Add boiling water and put in a double boiler. Mix sugar, cornstarch and water until smooth and add slowly to caramel mixture, stirring until it thickens. Cook 45 minutes, add nuts, cool slightly, pour into serving dish, chill and serve with plain or whipped cream.

CRANBERRY BAVARIAN CREAM

2 cups cranberries	1 tablespoon gelatin
1 cup sugar	$\frac{1}{4}$ cup cold water
$\frac{1}{2}$ cup water	1 cup cream, whipped

Soak gelatin in cold water. Wash cranberries, cook slowly with water and sugar until soft and press through a strainer or colander. Bring to the boiling point and pour onto softened gelatin. Set aside in a cool place till slightly thickened. Fold in whipped cream, pour into serving dish and set in cold place until firm.

WHEATLESS RECIPES

GRAPE JUICE CREAM

1 tablespoon gelatin	½ cup sugar
¼ cup cold water	1 cup cream, whipped
1 cup boiling water	1 cup grape juice

Soak gelatin in cold water, add boiling water and stir until gelatin is dissolved. Add grape juice and sugar. Set aside and when the mixture begins to thicken fold in the whipped cream, pour into mold or serving dish and chill.

COFFEE JELLY

1 envelope or	1 cup boiling water
2 tablespoons gelatin	1½ cups strong coffee
½ cup cold water	⅓ cup sugar
Juice of ½ lemon	

Soak gelatin in cold water 10 minutes. Pour on boiling water and stir until gelatin is dissolved. Add sugar, coffee, and lemon, pour in mold or serving dish and set aside in a cool place from 4 to 6 hours or until firm. Serve with whipped cream.

WHEATLESS AND MEATLESS DAYS

CREAM RICE PUDDING

2½ cups milk	⅛ teaspoon salt
¼ cup cooked rice	½ teaspoon vanilla
2 egg yolks	2 stiffly beaten egg whites
½ cup sugar	
2 tablespoons sugar	

Cook the rice with milk for 3 minutes in double boiler. Remove from fire and cool slightly. Beat egg yolks with sugar and salt and add to cooled rice and milk. Return to double boiler and cook until egg thickens the mixture. Remove from fire, cool, and add vanilla and fold in one half the stiffly beaten egg whites which have been mixed with 2 tablespoons sugar. Pour into serving dish and spread with remainder of egg whites. Chill and serve.

CHOCOLATE PUDDING

⅓ cup sugar	2½ cups hot milk
¼ cup cornstarch	2 squares Baker's chocolate
⅛ teaspoon salt	
½ cup cold milk	½ teaspoon vanilla

WHEATLESS RECIPES

Mix sugar, salt, cornstarch and cold milk to smooth consistency. Add chocolate to hot milk in double boiler and when chocolate has melted add cornstarch mixture. Stir until pudding thickens and then cook for 45 minutes, stirring occasionally. Cool slightly, add vanilla, pour into serving dish, chill, and serve with cream.

SAGO PUDDING WITH JAM

$\frac{1}{2}$ cup sago	2 stiffly beaten egg
$2\frac{1}{2}$ cups hot milk	whites
2 egg yolks	2 tablespoons sugar
$\frac{1}{2}$ cup brown sugar	Raspberry or straw-
1 tablespoon butter	berry jam

Cook sago with hot milk in double boiler until sago is soft. Remove from the fire and cool; then add well-beaten egg yolks, brown sugar, and butter. Pour into a greased baking dish and bake in a slow oven 1 hour. Remove from the oven, spread jam over pudding, then spread with egg whites which have been stiffly beaten and mixed with sugar. Return to hot

WHEATLESS AND MEATLESS DAYS

oven and brown the meringue. Serve hot or cold.

RICE PUDDING

1½ cups steamed or boiled rice	½ cup sugar
½ cup raisins	¼ teaspoon cinnamon
⅛ teaspoon salt	1 egg
	3 cups milk

Wash raisins and mix with rice, add salt, sugar, and cinnamon. Pour into a greased baking dish, pour over beaten egg and milk, and bake in a slow oven 45 minutes. Serve hot or cold.

TAPIOCA PUDDING

2½ cups milk	¼ teaspoon vanilla
¼ cup minute tapioca	2 egg whites
2 egg yolks	2 tablespoons powder- ed sugar
¼ cup sugar	Jelly
⅛ teaspoon salt	

Cook milk with tapioca in a double boiler until tapioca is transparent. Add sugar and

WHEATLESS RECIPES

salt to egg yolks and pour hot tapioca mixture into egg mixture, return to double boiler and cook 2 minutes or until yolks have thickened mixture. Set aside to cool.

Beat egg whites until very stiff, and add sugar. When custard has cooled add vanilla and pour into a serving dish. Spread meringue over the top and dot with bits of jelly.

LEMON CAKE CUSTARD

1 cup sugar	1 cup hot water
1 tablespoon corn- starch	Juice and grated rind of 2 lemons
$\frac{1}{8}$ teaspoon salt	3 stiffly beaten egg whites
3 egg yolks	

Mix sugar, salt and cornstarch and add slowly to the egg yolks, add hot water, lemon juice and rind and fold in stiffly beaten egg whites. Bake 45 minutes to 1 hour in a slow oven until firm like a custard. When served a delicate cake should have formed over the top.

WHEATLESS AND MEATLESS DAYS

OLD ENGLISH PUDDING WITH LEMON SAUCE

1 cup prunes	$\frac{1}{2}$ cup sugar
2 cups cold water	$\frac{1}{4}$ cup cornstarch
1 cup boiling water	$\frac{1}{8}$ teaspoon cinnamon
$\frac{1}{4}$ cup cold water	

Soak prunes over night in cold water and in the morning cook slowly until soft in same water. Remove stones and press prunes through a colander or strainer, add liquid in which they were cooked and boiling water. Mix sugar, cornstarch, cinnamon and cold water and slowly add to the hot mixture stirring constantly. Cook in double boiler 30 minutes, pour into mold or serving dish and chill. Serve with Lemon Sauce.

LEMON SAUCE

1 cup sugar	$1\frac{1}{2}$ cups boiling water
1 tablespoon cornstarch	Juice and grated rind of 1 lemon

WHEATLESS RECIPES

Mix sugar and cornstarch, add boiling water slowly, stirring constantly. Boil 15 minutes, add lemon juice and chill.

DELICATE PUDDING WITH YELLOW SAUCE

2½ cups hot water	½ cup cold water
4 tablespoons corn- starch	1 tablespoon lemon juice
½ cup sugar	1 stiffly beaten egg white
⅛ teaspoon salt	

Mix cornstarch, sugar, salt and cold water and slowly pour into hot water, stirring constantly, and bring to the boiling point; put in double boiler and cook for 30 minutes, stirring occasionally. Remove from the fire, add lemon juice, cool slightly, and pour onto stiffly beaten egg white, beat until smooth and pour into serving dish or mold. Chill and serve with Yellow Sauce.

YELLOW SAUCE

1 cup hot milk	¼ cup sugar
1 egg yolk	½ teaspoon vanilla

WHEATLESS AND MEATLESS DAYS

Mix sugar and egg yolk, add hot milk and cook in double boiler until of the consistency of cream. Cool and add vanilla.

DATE NUT PUDDING

1 cup chopped dates	1 teaspoon baking
1 cup chopped nuts	powder
2 egg yolks	2 stiffly beaten egg
½ cup sugar	whites

Mix sugar and baking powder and add to egg yolks; then add nuts and dates and fold in stiffly beaten egg whites. Spread in a shallow greased pan and bake in a slow oven 45 minutes. Serve with whipped cream or vanilla ice cream.

FROZEN DESSERTS

FROZEN DESSERTS

GINGER ICE

$\frac{1}{2}$ cup crystallized gin- ger	3 cups boiling water
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup orange juice
	$\frac{1}{4}$ cup lemon juice

Chop ginger very fine and cook with sugar and boiling water 15 minutes. Cool, add orange and lemon juice and freeze.

FROZEN APRICOTS

2 cups dried or	3 cups cold water
4 cups fresh apricots	$1\frac{1}{2}$ cups sugar

Soak the apricots in cold water over night and the next day cook in same water till tender; add sugar, rub through a colander or strainer and freeze.

WHEATLESS AND MEATLESS DAYS

Canned apricots may be used if desired.

ORANGE ICE

1½ cups sugar	Grated rind from 2 oranges
3 cups water	¼ cup lemon juice
1 cup orange juice	

Cook sugar and water for 20 minutes, cool, add orange juice and rind, and lemon juice and freeze.

GRAPE JUICE ICE

2 cups grape juice	½ cup sugar
1½ cups hot water	¼ cup lemon juice

Add sugar to hot water and boil for 10 minutes. Cool, add grape juice and lemon juice and freeze.

MINT AND GINGER ALE ICE

2 cups sugar	1 large sprig mint
1 cup water	Juice from 3 lemons
2 cups ginger ale	

WHEATLESS RECIPES

Cook sugar, water and mint for 5 minutes. Cool, remove mint sprigs, add lemon juice and ginger ale and freeze.

FROZEN PEACHES

6 large peaches	2 cups boiling water
2 cups sugar	Juice of 1 lemon

Pour boiling water on peaches, allow to stand 1 minute, drain and peel, and cut into pieces. Crack the stones from 3, remove kernels and cook with sugar and water for 5 minutes. Strain, cool, add peaches, lemon juice and freeze.

PRUNE ICE CREAM

2 cups dried prunes	$\frac{3}{4}$ cup sugar
3 cups cold water	1 cup cream, whipped

Soak prunes over night in cold water, boil in same liquid until tender, remove stones, put prunes back in liquid in which they were cooked, add sugar and rub through strainer

WHEATLESS AND MEATLESS DAYS

or colander. Cool, fold in whipped cream and freeze.

CARAMEL NUT ICE CREAM

½ cup sugar	2 tablespoons corn-
½ cup boiling water	starch
2 cups hot milk	1 cup cold milk
1 cup sugar	1 cup chopped nuts

Melt ½ cup sugar in frying pan and when of sirupy consistency and golden brown color add boiling water and boil slowly for 5 minutes. Add to hot milk. Mix sugar and cornstarch with cold milk, slowly add to hot mixture, stirring constantly, and cook in double boiler 30 minutes. Cool, add nuts, and freeze.

PLUM PUDDING ICE CREAM

2 cups sugar	1 cup chopped nuts
1 cup water	1 cup finely chopped
2 cups marshmallows	raisins

Cook sugar and water until it spins a thread, and slowly pour on marshmallows, beating

WHEATLESS RECIPES

constantly. Cool, add nuts and raisins and freeze.

CHOCOLATE ICE CREAM

2½ cups hot milk	⅛ teaspoon salt
3 squares chocolate	1 egg
1 cup sugar	1 cup cream
½ teaspoon vanilla	

Melt chocolate in milk in double boiler, add salt and sugar, slowly stirring until sugar dissolves; then beat with a Dover egg beater until chocolate is thoroughly mixed with liquid. Pour onto well-beaten egg, return to double boiler and cook until egg thickens mixture, about 3 minutes. Cool, add cream and vanilla and freeze.

FROZEN CHOCOLATE PUDDING

2 tablespoons corn- starch	¼ teaspoon salt
1 cup sugar	1 cup cold water
	2 squares chocolate
2½ cups hot milk	

WHEATLESS AND MEATLESS DAYS

Mix cornstarch, sugar, salt and cold water. Melt chocolate in hot milk in double boiler, slowly adding cornstarch mixture; stir until it thickens and cook for 30 minutes. Cool and freeze.

VANILLA ICE CREAM WITH HOT CHOCOLATE SAUCE

1 pint can evaporated milk	1 cup sugar
1 cup lukewarm wa- ter	1 junket tablet
	$\frac{1}{4}$ cup cold water
	$\frac{1}{2}$ cup thin cream
	1 teaspoon vanilla

Dissolve junket tablet in cold water. Scald freezer can, put milk, warm water, vanilla and sugar into it and stir until sugar dissolves. Add the dissolved junket tablet. Set in a warm (not hot) place until it becomes set, add cream and freeze.

HOT CHOCOLATE SAUCE

2 squares chocolate	1 cup hot water
1 cup sugar	

WHEATLESS RECIPES

Melt chocolate in double boiler, add hot water and sugar and cook until of the consistency of cream.

STRAWBERRY ICE CREAM

2 cups strawberries	$\frac{1}{4}$ teaspoon peppermint
$1\frac{1}{2}$ cups sugar	extract
	2 cups cream

Wash and hull berries, add sugar and cook slowly for 3 minutes, press through a colander or strainer and cool. Add cream and peppermint and freeze.

FROZEN RICE PUDDING

$\frac{1}{2}$ cup rice	1 egg
4 cups boiling water	1 cup sugar
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon vanilla
$2\frac{1}{2}$ cups hot milk	1 cup cream, whipped

Wash rice and cook in boiling salted water until tender. Drain, add milk and sugar and pour onto beaten egg. Cook in double boiler until egg thickens, about 3 minutes. Cool, add vanilla and whipped cream and freeze.

MEATLESS RECIPES

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SOUPS

SOUPS

The soups classified as vegetable soups, chowders, and heavy soups may be served as the main dish for luncheons, the usual accompaniment being a salad or sandwiches.

The thin soups are better suited to a first course for a meal where meat or a meat substitute is employed.

Wherever milk is required vegetable stock or water may be substituted if desired, in which case the food value is lowered.

VEGETABLE SOUPS

CREAM OF LETTUCE SOUP

Outside leaves of	2	2 tablespoons fat
heads lettuce, or one		3 tablespoons flour
whole head		2 teaspoons salt
3 cups boiling water		$\frac{1}{4}$ teaspoon pepper
1 slice onion		2 cups milk

WHEATLESS AND MEATLESS DAYS

Wash lettuce, remove discolored portions with scissors, cut into pieces, cook with onion in boiling water about 20 minutes, or till tender; pour through strainer or colander, rubbing soft part of lettuce through. This should make at least $2\frac{1}{2}$ cups of stock; if not, add hot water to make that amount.

Melt the fat in a saucepan, add the flour, salt, and pepper, and when mixed remove from the fire, add the strained lettuce stock and milk; return to the fire and stir constantly until it boils. Serve at once.

PEAPOD SOUP

Pods from one quart or	2 tablespoons fat
1 to $1\frac{1}{2}$ lbs. peas	3 tablespoons flour
3 cups boiling water	2 teaspoons salt
1 slice onion	$\frac{1}{4}$ teaspoon pepper
1 small sprig mint	2 cups milk

Wash the pods, break them in pieces and cook with onion and mint in boiling water about 15 minutes or till tender; pour into

MEATLESS RECIPES

strainer or colander and rub the soft part through. This should make at least $2\frac{1}{2}$ cups stock; if not, add hot water to make that amount.

Melt fat in a saucepan, add flour, salt, and pepper, remove from fire and add milk and strained stock. Bring to the boiling point, stirring constantly. Serve immediately.

Leftover cooked peas rubbed through a colander or strainer may be added if desired.

CREAM OF LEEK SOUP

3 medium sized pota- toes	2 tablespoons fat
3 stalks of leeks	3 tablespoons flour
3 cups boiling water	$\frac{1}{4}$ teaspoon pepper
2 teaspoons salt	$1\frac{1}{2}$ cups hot milk
	$\frac{1}{4}$ teaspoon nutmeg

Wash and pare potatoes and cut in small pieces, slice leeks very thin and cook in the boiling salted water until potatoes are very soft. Press through a strainer or colander, measure, and if necessary add hot water to make $1\frac{1}{2}$ cups.

WHEATLESS AND MEATLESS DAYS

Melt fat, add flour, remove from the fire and add hot stock and milk; return to fire, bring to boiling point, stirring frequently, add nutmeg and serve.

CREAM OF CHEESE AND TOMATO SOUP

2 cups tomatoes	3 tablespoons flour
1 tablespoon sugar	1½ teaspoons salt
1 slice onion	⅛ teaspoon pepper
⅛ teaspoon soda	2 cups milk
2 tablespoons fat	½ cup grated cheese

Cook tomatoes, sugar, and onion till soft, rub through a strainer and add soda.

Melt fat, add flour, salt and pepper, remove from fire and add milk; return to fire and bring to boiling point.

When ready to serve remove white sauce from fire, add cheese, and beat vigorously till cheese is melted; then very slowly add the *hot* tomato, stirring constantly.

Serve at once.

MEATLESS RECIPES

BLACK BEAN SOUP

1 cup black beans	$\frac{1}{8}$ teaspoon pepper
1 quart cold water	$\frac{1}{4}$ teaspoon mustard
1 onion	2 tablespoons fat
1 $\frac{1}{2}$ teaspoons salt	2 tablespoons flour
Juice of 1 lemon	

Soak beans over night in cold water. In the morning add sliced onion and salt and cook slowly until beans are very soft adding more water if necessary. Rub through a strainer, measure, and add enough hot water to make 3 cups.

Melt fat, add flour, pepper and mustard, remove from fire and add bean stock, bring to boiling point, add lemon and serve.

Beans may be cooked in the fireless cooker.

BEEF SOUP

2 tablespoons fat	3 cups water
3 tablespoons flour	4 medium sized cooked beets
1 $\frac{1}{2}$ teaspoons salt	
$\frac{1}{8}$ teaspoon pepper	2 lemons

WHEATLESS AND MEATLESS DAYS

Melt fat, add flour, salt and pepper and cook until brown, remove from fire, add water, return to fire and bring to the boiling point, stirring constantly; add beets chopped very fine, boil slowly for 3 minutes after they are added. Squeeze juice from 1 lemon and add to soup. Slice the other lemon very thin and put a slice or two in each serving of the soup.

CELERY SOUP

Outside stalks and leaves	2 tablespoons fat
from 1 head celery	3 tablespoons flour
3 cups boiling water	1½ teaspoons salt
1 slice onion	¼ teaspoon pepper
1 small piece mace	2 cups milk

Wash celery, cut or split into pieces, and cook with onion and mace in boiling water 30 minutes or till tender; pour into strainer or colander, rubbing soft part through. This should make at least 2½ cups of stock; if not, add hot water to make that amount.

Melt the fat in a saucepan, add flour, salt

MEATLESS RECIPES

and pepper, and when thoroughly mixed remove from fire and add milk and strained stock. Return to the fire and bring to the boiling point, stirring constantly. Serve immediately.

If desired, one small head celery may be used instead of outside stalk and leaves. The mace may be omitted, in which case use 2 teaspoons salt instead of $1\frac{1}{2}$ teaspoons.

CORN SOUP

1 can corn	2 tablespoons flour
4 cups boiling water	2 teaspoons salt
1 slice onion	1 teaspoon sugar
2 tablespoons fat	$\frac{1}{2}$ teaspoon pepper
2 cups milk	

Cook the corn in the boiling water with onion for 40 minutes. This should be cooked slowly and stirred frequently. Pour through colander or strainer, rubbing the soft part through. This should make at least $2\frac{1}{2}$ cups; if not, add hot water to make that amount.

WHEATLESS AND MEATLESS DAYS

Melt fat in a saucepan, add flour, salt, sugar, and pepper, and when mixed remove from the fire; add milk and strained corn, return to the fire, and bring to the boiling point, stirring constantly. Serve at once.

If fresh corn is used, cut and scrape the kernels from 6 medium sized ears of cooked corn, add only 3 cups boiling water, and cook with onion for 20 instead of 40 minutes and then strain.

POTATO SOUP

2 large potatoes or	2 tablespoons fat
3 medium sized	2 tablespoons flour
4 cups boiling water	2 teaspoons salt
1 slice onion	$\frac{1}{4}$ teaspoon pepper
1 stalk celery	3 cups milk
1 tablespoon finely chopped parsley	

Wash, pare, and cut potatoes into small pieces. Cook in boiling water with onion and celery until potatoes are tender. Drain, remove celery stalk and mash the potatoes, beating them until they are smooth and creamy.

MEATLESS RECIPES

Melt fat in a saucepan, add flour, salt, and pepper, remove from fire, add milk and mashed potato and bring to the boiling point over the fire. Add the parsley and serve.

Any leftover mashed potato may be used if desired. Use 1 to 1½ cups.

GARDEN SOUP

4 green onions	4 cups boiling water
6 lettuce leaves	2 tablespoons fat
3 tomatoes	3 tablespoons flour
1 stalk celery	2 teaspoons salt
	¼ teaspoon pepper

Wash vegetables, and cut in pieces, cook in boiling water 20 minutes. Pour through strainer or colander, rubbing soft parts of vegetables through.

Melt fat in a saucepan, add flour, salt, and pepper, remove from fire, and add strained vegetable stock. Return to fire and bring to boiling point, stirring constantly. Serve at once.

Other vegetables, such as peas, beans, or car-

WHEATLESS AND MEATLESS DAYS

rots, may be used if desired. They should be cooked longer than 20 minutes if necessary to make them tender.

CHOWDERS

CLAM CHOWDER

2 cups or	$\frac{1}{4}$ teaspoon pepper
1 small can clams	1 tablespoon chopped
2 $\frac{1}{2}$ cups boiling water	onion
1 medium sized cook- ed potato	2 cups milk
3 tablespoons fat	1 tablespoon chopped
3 tablespoons flour	parsley
1 $\frac{1}{2}$ teaspoons salt	1 tablespoon Worces- tershire sauce

Chop the clams and cook with liquor and boiling water for 10 minutes; add potato which has been diced.

Melt the fat in a saucepan, add onion and cook until onion turns yellow, add flour, salt, pepper, remove from fire, add milk and liquid containing clams and potato. Return to fire and bring to the boiling point, stirring constantly. Add the parsley and Worcestershire sauce. Serve immediately.

MEATLESS RECIPES

To make fish chowder, use any leftover fish instead of the clams, adding $\frac{1}{2}$ cup boiling water to take place of clam liquor.

VEGETABLE CHOWDER

2 potatoes	2 cups boiling water
3 carrots	2 tablespoons fat
2 tomatoes	3 tablespoons flour
1 stalk celery	2 teaspoons salt
1 onion	3 cups milk
	$\frac{1}{2}$ teaspoon pepper

Wash, pare, and cut up potatoes, carrots, onions, and tomatoes, cutting potatoes and carrots into small dice and chopping onions fine. Cook all together in boiling water with stalk of celery until potatoes and carrots are tender. Remove celery stalk.

Melt fat in a saucepan, add flour, salt, and pepper, and when mixed remove from fire and add milk and vegetables with stock. Return to the fire and bring to the boiling point, stirring constantly. Serve at once.

WHEATLESS AND MEATLESS DAYS

Any cold leftover cooked vegetables may be used if desired, in which case add diced vegetables and 1 cup boiling water with milk.

OYSTER STEW

1 cup oysters	1½ teaspoons salt
1 cup boiling water	¼ teaspoon pepper
1 slice onion	4 cups hot milk

Cook oysters, boiling water and onion until oysters are plump and the edges curl. Remove the onion, add hot milk, salt, and pepper, and serve immediately.

A sprinkling of nutmeg over each serving of soup adds greatly to the flavor.

THIN SOUPS

TOMATO SOUP

1 can tomatoes (pint)	2 cups boiling water
1 small onion	1 tablespoon fat
½ bay leaf	1 tablespoon flour
1 tablespoon sugar	2 teaspoons salt
2 cloves	¼ teaspoon pepper

MEATLESS RECIPES

Cook tomatoes, chopped onion, bay leaf, cloves, and sugar in boiling water for 5 minutes and rub through a strainer or colander. This should make at least 4 cups; if not, add boiling water to make that amount.

Melt fat in a saucepan, add flour, salt, and pepper, remove from fire, and add the strained tomato. Return to the fire and bring to the boiling point, stirring constantly. Serve immediately.

Fresh tomatoes may be used if desired, in which case use 6 tomatoes, wash but do not peel, cut them in pieces and cook in the boiling water with onion, bay leaf, sugar, and cloves until tender.

ONION SOUP

2 Spanish or Bermuda onions	1 tablespoon fat
4 cups boiling water	2 tablespoons flour
	2 teaspoons salt
	$\frac{1}{4}$ teaspoon pepper

WHEATLESS AND MEATLESS DAYS

Peel onions under water and cut them in very thin slices. Cook in boiling water until tender.

Melt fat in a saucepan, add flour, salt, and pepper, and when mixed remove from the fire and add onions and liquid. Return to the fire and bring to the boiling point, stirring constantly. Serve immediately.

If small green onions are used, cut off the tops and cut onions into quarters, using 10 to 12 young onions.

NOODLE SOUP

$\frac{1}{2}$ cup noodles	2 teaspoons salt
6 cups boiling water	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ teaspoon chopped onion	1 tablespoon caramel flavoring

Cook the noodles with onion in boiling water until tender; add the salt, pepper, and caramel. Serve immediately.

If desired rice, macaroni or spaghetti may be used instead of noodles.

MEATLESS RECIPES

To make $\frac{1}{2}$ cup of caramel flavoring, melt $\frac{1}{2}$ cup granulated sugar in a frying pan, stirring constantly. When it has become a brown sirup slowly add $\frac{1}{2}$ cup boiling water and allow to cook slowly for 10 minutes. Use as flavoring for puddings or coloring for soups. It is not practical to make less than $\frac{1}{2}$ cup, and it will keep indefinitely.

CLAM BOUILLON

2 cups or	$\frac{1}{2}$ bay leaf
1 pint or	1 sprig parsley
1 small can of clams	1 slice onion
Boiling water	1 teaspoon salt
	$\frac{1}{4}$ teaspoon pepper

Chop clams very fine, add clam liquor and enough boiling water to make four cups, cook with bay leaf, onion, and parsley for 10 minutes; strain, dilute if necessary, and serve with or without whipped cream.

WHEATLESS AND MEATLESS DAYS

HEAVY SOUPS

BAKED BEAN SOUP

1 to 1½ cups baked beans or	1 slice onion
1 small can without to- mato sauce	1 tablespoon fat
4 cups boiling water	1 tablespoon flour
¼ teaspoon pepper	1½ teaspoons salt
	⅛ teaspoon mustard

Cook the beans with onion in boiling water for 15 minutes; pour through a colander or strainer, rubbing soft part of beans through.

Melt the fat in a saucepan, add flour, salt, pepper, and mustard; when well mixed remove from fire, and add bean mixture. Return to fire, bring to the boiling point and serve.

If a high flavor is desired, 2 tablespoons of Chili sauce or catsup may be added.

CHEESE SOUP

2 tablespoons fat	¼ teaspoon paprika
2 tablespoons flour	4 cups milk
1½ teaspoons salt	1 cup grated cheese

MEATLESS RECIPES

Melt the fat, add flour, salt, and paprika, and when mixed remove from the fire and add milk. Return to the fire and bring to boiling point, stirring constantly. Remove from fire, add grated cheese, beat until cheese is melted, and serve at once.

PEANUT SOUP

$\frac{1}{2}$ cup peanut butter	2 tablespoons flour
$\frac{1}{2}$ cup hot water	1 teaspoon salt
1 tablespoon fat	$\frac{1}{4}$ teaspoon pepper
4 cups milk	

Mix the peanut butter and hot water until smooth. Melt fat in a saucepan, add the flour, salt, and pepper, and when mixed remove from the fire and add the milk. Return to the fire and bring to the boiling point, stirring constantly. Remove from the fire, add the peanut mixture, beat until thoroughly mixed, and serve.

Water may be used instead of milk if desired.

WHEATLESS AND MEATLESS DAYS

OYSTER BISQUE

1½ cups oysters	1 celery stalk
1 cup oyster liquor or water	¼ cup cold water
1 slice onion	1 teaspoon salt
3 cups boiling water	¼ teaspoon pepper
1 tablespoon corn- starch	2 cups hot milk
	1 stiffly beaten egg white

Cook the oysters and liquor or water for 3 minutes, or until edges curl. Chop the oysters fine and cook with onion and celery in the boiling water for 10 minutes. Pour into colander or strainer, rubbing the soft part through. Mix the cornstarch, salt, and ¼ cup cold water to a smooth paste. Slowly stir it into oyster stock and boil for 5 minutes. Remove from fire and add hot milk and stiffly beaten egg white, beating the mixture thoroughly. Serve immediately.

The oyster stock may be prepared sometime before the serving hour but milk and egg white should not be added until just before serving.

FISH

FISH

In the recipes for the fish loaves, the sauces may be used interchangeably. The combinations given in the recipes, however, are considered to be especially good.

Without exception, the fish recipes may be used as substitutes for meat.

HALIBUT WITH MEXICAN SAUCE

6 slices of halibut	1½ cups water
2 tablespoons flour	1 teaspoon Worcestershire
2 teaspoons salt	
2 tablespoons fat	

Dredge halibut with flour and salt. Melt fat in baking dish and brown slices of halibut on top of stove. Pour water and Worcestershire over fish and bake in a moderate oven 35

WHEATLESS AND MEATLESS DAYS

minutes. Then pour Mexican sauce over fish, bake 15 minutes and serve.

MEXICAN SAUCE

2 cups tomato	2 teaspoons salt
1 tablespoon grated onion	$\frac{1}{4}$ cup cold water
3 tablespoons flour	1 chopped green or red pepper

Bring tomatoes and onion to boiling point. Mix flour and salt with cold water and add to tomatoes, stirring constantly; add pepper and pour over fish.

FISH HASH

1 $\frac{1}{2}$ cups boiled rice	$\frac{1}{8}$ teaspoon pepper
1 cup flaked fish	2 tablespoons tomato catsup or Chili sauce
2 tablespoons fat	
1 $\frac{1}{2}$ teaspoons salt	

Mix rice, fish, salt, pepper and catsup or Chili sauce. Melt fat in hot frying pan, spread

MEATLESS RECIPES

mixture evenly and cook over a low fire for 30 minutes.

Fold and serve as an omelet.

SCALLOPED SALMON WITH SAMP

½ cup samp	1 teaspoon salt
1 quart cold water	2 cups samp stock
2 teaspoons salt	1 can salmon
2 tablespoons fat	Juice of 1 lemon
3 tablespoons flour	1 cup crumbs
⅛ teaspoon pepper	1 tablespoon butter

Soak samp overnight in cold water; in the morning add salt and cook till soft, drain, reserving 2 cups of the stock.

Melt fat, add flour, salt and pepper, remove from fire, add stock, return to fire and bring to the boiling point; add samp, salmon which has been flaked and lemon juice. Pour into a shallow greased baking dish, cover with crumbs, dot with bits of the butter and bake 20 minutes in a hot oven.

WHEATLESS AND MEATLESS DAYS

SARDINE SAVORY

2 boxes sardines	1 teaspoon salt
2 tablespoons fat	$\frac{1}{2}$ teaspoon mustard
1 tablespoon grated onion	$1\frac{1}{2}$ cups milk
	1 cup crumbs
3 tablespoons flour	2 tablespoons butter
Juice of 2 lemons	

Cut sardines into pieces, discarding any large bones. Melt fat, add flour, seasonings, and onion, remove from fire and add milk; return to fire, bring to the boiling point and add sardines. Pour into greased ramekins, pour lemon juice over them, cover with crumbs, dot with bits of the butter and brown in a hot oven.

POTTED OYSTERS

3 cups boiled rice	2 tablespoons tomato catsup
1 pint oysters	
1 teaspoon salt	1 hard cooked egg
$\frac{1}{8}$ teaspoon pepper	$\frac{1}{4}$ cup fine crumbs

MEATLESS RECIPES

Line a well greased baking dish with 2 cups of the rice. Cook oysters in liquor until edges curl; chop them, add seasoning, tomato catsup, chopped egg and crumbs and moisten with liquor from oysters. Fill center of rice lined dish with mixture, cover with remainder of rice and pack down firmly. Place cover on baking dish or tie a paper over top, set in a pan of boiling water and steam for 45 minutes.

Turn out onto a platter and surround with tomato sauce.

If dish is thoroughly greased mold will come out whole.

TUNA LOAF WITH TOMATO SAUCE

1 tablespoon fat	1 can tuna
2 tablespoons flour	1 egg
1 teaspoon salt	1 tablespoon Worcester-
$\frac{1}{8}$ teaspoon pepper	shire sauce
1 cup milk	1 cup crumbs

Melt fat in a saucepan, add flour, salt, and pepper, remove from fire, add milk, return to

WHEATLESS AND MEATLESS DAYS

fire, and bring to the boiling point. Remove from fire, add tuna which has been flaked, egg, Worcestershire sauce, and crumbs. Stir until thoroughly mixed, pour into a greased pan, and bake 25 minutes or until firm. Serve with tomato sauce.

One cup of leftover cooked fish may be used in place of the tuna.

TOMATO SAUCE

1 can (pint) or	4 cloves
6 fresh tomatoes	2 tablespoons fat
1 slice onion	3 tablespoons flour
½ bay leaf	1 teaspoon salt
2 tablespoons sugar	¼ teaspoon pepper

Cook tomatoes, onion, bay leaf, sugar and cloves till tomatoes are soft. Pour through a strainer or colander, rubbing soft part through; add enough hot water to make 2 cups liquid.

Melt fat in a saucepan, add flour, salt and pepper, and when mixed add the strained to-

MEATLESS RECIPES

mato slowly, stirring constantly. Bring to the boiling point and serve.

SALMON LOAF WITH RELISH SAUCE

1 tablespoon fat	1 cup hot water
2 tablespoons flour	1 can salmon
1 teaspoon salt	1 egg
$\frac{1}{8}$ teaspoon pepper	Juice of $\frac{1}{2}$ lemon
1 cup crumbs	

Melt fat in a saucepan, add flour, salt and pepper, and when thoroughly mixed add hot water slowly, stirring constantly. Remove from fire, add salmon which has been flaked, egg, lemon juice and crumbs. Stir until thoroughly mixed, pour into a greased pan and bake in a moderate oven 25 minutes or until firm. Serve with relish sauce.

RELISH SAUCE

2 tablespoons fat	$\frac{3}{4}$ cup hot water
3 tablespoons flour	1 cup relish, Chili sauce, or chopped pickle
$\frac{1}{2}$ teaspoon salt	
$\frac{1}{8}$ teaspoon pepper	

WHEATLESS AND MEATLESS DAYS

Melt fat in a saucepan, add flour, salt, and pepper and when well mixed, add water, and relish, Chili sauce or pickle. Bring to the boiling point, stirring constantly, and serve.

If sauce is too thick, hot water may be added to obtain the desired consistency.

JELLIED SALMON LOAF WITH NIPPY SAUCE

1 envelope or	1 teaspoon salt
2 tablespoons gelatin	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ cup cold water	Juice of 1 lemon
2 cups boiling water	1 can salmon
1 cup cooked peas	

Add cold water to gelatin, and after allowing to stand 5 minutes to soften, add the boiling water and stir until gelatin has dissolved. Add salt, pepper, and lemon. Pour into a loaf-pan or mold which has been wet in cold water. After mixture begins to thicken, add flaked salmon and peas. Put in a cold place for several hours until firm. Serve cold with nippy sauce.

MEATLESS RECIPES

One cup of cold leftover cooked fish may be used instead of the salmon.

The mold into which the mixture is poured should never be made of tin.

NIPPY SAUCE

$\frac{1}{2}$ cup whipping cream	$\frac{1}{2}$ teaspoon salt
2 tablespoons horse-radish	$\frac{1}{4}$ teaspoon paprika
	1 tablespoon vinegar

Beat the cream until stiff, add horseradish, salt, pepper and vinegar very slowly so that mixture does not curdle. This sauce should be served immediately after making.

RICE CROQUETTES WITH FISH SAUCE

$\frac{1}{2}$ cup rice	$\frac{1}{4}$ cup rice stock
6 cups boiling water	1 teaspoon chopped onion
2 teaspoons salt	
$\frac{1}{4}$ teaspoon pepper	1 egg
	1 cup crumbs

WHEATLESS AND MEATLESS DAYS

Wash the rice and cook in the boiling salted water until thoroughly done. Drain, reserving enough rice stock for croquettes and sauce. Add pepper, stock and onion to the rice and spread on a platter to cool.

Prepare crumbs which should be very fine. Beat the egg and add 2 tablespoons water mixing thoroughly. When rice mixture has cooled, mold into croquettes, roll them first in crumbs, then in egg, and again in crumbs. Fry in deep fat, and drain on brown paper. Serve with fish sauce.

Croquettes may be browned in the frying pan instead of in deep fat, if desired.

FISH SAUCE

2 tablespoons fat	$\frac{1}{4}$ teaspoon pepper
3 tablespoons flour	$1\frac{1}{2}$ cups rice stock
1 teaspoon salt	1 tablespoon chopped
$\frac{1}{2}$ to 1 cup flaked fish	canned pimentos

Melt fat, add flour, salt and pepper, and when mixed remove from fire and add rice

MEATLESS RECIPES

stock. Return to fire, and bring to boiling point, stirring constantly. Add pimentos and fish, and serve at once.

A strong flavored fish is desirable for the sauce. If codfish is used, omit the salt.

FISH CROQUETTES WITH CHEESE SAUCE

3 tablespoons fat	1 egg
4 tablespoons flour	1 tablespoon chopped-
1 teaspoon salt	pickle relish, or Chili
$\frac{1}{4}$ teaspoon pepper	sauce
1 cup milk	1 can or
1 teaspoon chopped	1 cup cooked fish
onion	1 egg
	1 cup crumbs

Melt fat, add flour, salt, and pepper, remove from fire, and add milk; return to fire and bring to boiling point, stirring constantly. Pour onto well-beaten egg and cook in a double boiler for 1 minute. Remove from fire and add onions, pickle, and fish. Mix thoroughly, and spread on a platter to cool.

WHEATLESS AND MEATLESS DAYS

Prepare fine crumbs and beat egg with 2 tablespoons water.

When mixture has cooled, mold into croquettes and roll first in crumbs, then in egg, and again in crumbs. Fry in deep fat, and drain on brown paper. Serve with cheese sauce.

CHEESE SAUCE

2 tablespoons fat	$\frac{1}{4}$ teaspoon pepper
3 tablespoons flour	$1\frac{1}{2}$ cups milk
1 teaspoon salt	1 cup grated cheese

Melt fat, add flour, salt and pepper, remove from fire and add milk; return to fire and bring to boiling point, stirring constantly. Remove from fire and add cheese, beat thoroughly, until cheese melts, and serve immediately.

STEAMED FISH WITH EGG SAUCE

6 slices fish or 1 piece fish about $1\frac{1}{4}$ lbs.	$1\frac{1}{2}$ teaspoons salt
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MEATLESS RECIPES

Wash the fish and sprinkle with salt. Wrap in a piece of clean cheese cloth and place in a steamer or in a strainer or colander over a pan of boiling water. Cover, and allow to steam 30 to 45 minutes, or until flesh will separate from bone. Serve with egg sauce.

EGG SAUCE

2 tablespoons fat	2 cups hot water
3 tablespoons flour	Juice of $\frac{1}{2}$ lemon or
1 teaspoon salt	1 tablespoon vinegar
$\frac{1}{4}$ teaspoon pepper	1 or 2 hard cooked eggs

Melt fat, add flour, salt, and pepper; when mixed remove from fire and add hot water, return to fire, and bring to the boiling point. Add lemon or vinegar, and hard cooked eggs which have been chopped.

If desired, the egg white may be chopped and added to the sauce and the yolk pressed through a strainer and sprinkled over each serving.

WHEATLESS AND MEATLESS DAYS

FISH PIE

2 cups or 1 lb. cooked fish	1 teaspoon salt
	$\frac{1}{4}$ teaspoon pepper
2 cups mashed potato	$\frac{1}{2}$ cup milk
1 tablespoon melted butter	1 teaspoon chopped onion
2 eggs	

Add the salt, pepper, butter, milk, and onions to the mashed potato and beat until smooth and creamy; then add fish which has been flaked, and the well-beaten eggs. Pour into a greased baking dish and bake in a moderate oven 25 minutes.

This is an excellent way to use leftover fish.

CREAMED FISH AND POTATOES Á LA CAPE COD

3 tablespoons fat	1 cup cold diced potatoes
4 tablespoons flour	
$\frac{1}{4}$ teaspoon pepper	1 cup flaked cooked codfish
2 cups milk	

MEATLESS RECIPES

Melt fat in a saucepan, add flour, salt and pepper, remove from fire, add milk, return to the fire, and bring to the boiling point. Add potatoes and codfish, mix thoroughly, and serve at once.

CREAMED FISH FLAKES

2 tablespoons fat	$\frac{1}{4}$ teaspoon pepper
3 tablespoons flour	$1\frac{1}{2}$ cups milk
1 teaspoon salt	1 can fish flakes
1 tablespoon Worcestershire sauce	

Place fish flakes in cold water, bring to the boiling point and drain.

Melt fat, add flour, salt, and pepper, remove from fire, add milk, return to fire and bring to the boiling point stirring constantly. Add fish flakes and Worcestershire sauce. Serve at once.

Any leftover cooked fish may be used and if desired this may be served on rounds of toast.

WHEATLESS AND MEATLESS DAYS

FISH CAKES

1½ cups mashed potato	¼ teaspoon pepper
1½ cups cooked fish	1 teaspoon Worcestershire sauce
¼ cup milk	1 egg
1 teaspoon salt	

Add milk, salt, pepper, and Worcestershire sauce to potato and beat until smooth. Add flaked fish and beaten egg, mix thoroughly and mold into flat cakes. Dredge with flour and pan broil in a frying pan in which 2 tablespoons of fat have been melted. Turn frequently until they are evenly browned on both sides, and serve at once.

The egg may be omitted, in which case use ½ cup of milk.

FISH SOUFFLÉ

1 tablespoon fat	1 can tuna or salmon
2 tablespoons flour	1 tablespoon Worcestershire sauce
1½ teaspoons salt	2 egg yolks
¼ teaspoon pepper	2 stiffly beaten egg whites
1 cup milk	

MEATLESS RECIPES

Melt fat, add flour, salt and pepper, remove from fire and add milk; return to the fire, bring to the boiling point, stirring constantly and add flaked fish and Worcestershire sauce. Pour onto the beaten egg yolks and set aside to cool while beating whites. Fold in the stiffly beaten whites and bake in a slow oven 30 minutes, or until firm.

One to 1½ cups of leftover cooked fish may be used in place of salmon or tuna.

Use only ½ teaspoon of salt if salt fish is used.

CREAMED TUNA WITH GREEN PEPPERS

2 green peppers	1 teaspoon salt
3 tablespoons fat	¼ teaspoon pepper
4 tablespoons flour	2 cups milk
1 can tuna	

Wash peppers, remove seeds, cut in small pieces and cook in 2 cups of boiling water for 5 minutes.

WHEATLESS AND MEATLESS DAYS

Melt fat, add flour, salt and pepper; when mixed remove from the fire and add milk. Return to the fire and bring to the boiling point, stirring constantly. Add flaked tuna and peppers which have been drained. Half a can of pimentos may be used instead of the peppers.

SCALLOPED OYSTERS

4 cups or 1 qt. oysters	$\frac{1}{4}$ cup tomato catsup or
2 cups crumbs	Chili sauce
1 $\frac{1}{2}$ teaspoons salt	1 cup oyster liquor and
2 tablespoons butter	water
	$\frac{1}{4}$ teaspoon pepper

Arrange oysters and crumbs in layers in a greased baking dish, having top layer of crumbs; sprinkle salt and pepper over layers of oysters and dot crumbs with bits of butter. Add catsup to water and pour it over all. Bake in a moderate oven 45 minutes to an hour, or until oysters are thoroughly cooked and crumbs on top are brown.

MEATLESS RECIPES

SPANISH MACKEREL

1 Spanish mackerel (1½ lbs.)	1 tablespoon chopped onion
1 can or 1½ cups stew- ed tomatoes	¼ teaspoon pepper
1 teaspoon salt	1 tablespoon melted butter

Place mackerel in a greased baking dish, sprinkle with salt and pepper. Add onion and butter to tomato, pour over the fish and bake in a hot oven 40 minutes to 1 hour, basting frequently. If tomato cooks away, add ½ cup hot water. Serve with tomato poured around fish.

SCALLOPED CODFISH

2 cups flaked codfish	2 cups milk
1½ cups crumbs	2 tablespoons flour
¼ teaspoon pepper	2 tablespoons butter

Soak fish overnight in cold water. Drain, and pick into pieces in a pan of water to prevent odor on fingers. Cover with fresh cold water, bring to the boiling point and drain.

WHEATLESS AND MEATLESS DAYS

Arrange fish and 1 cup of the crumbs in layers in a greased baking dish, sprinkle salt, pepper, and flour over it, pour on the milk, put remainder of crumbs on top and dot with bits of butter. Bake 1 hour in a moderate oven.

FISH PILAF WITH SPANISH SAUCE

1 cup rice	1 cup fine crumbs
2 qts. or	1 tablespoon Worces-
8 cups boiling water	tershire sauce
2 teaspoons salt	$\frac{3}{4}$ cup rice stock
1 cup cooked fish	$\frac{1}{4}$ teaspoon pepper

Cook the rice in boiling salted water until thoroughly done. Drain, reserving the rice stock. Line a greased baking dish with part of the rice.

Mix the fish, crumbs, Worcestershire sauce, pepper and rice stock and pack into center of dish. Cover with remainder of rice, packing it down to make a firm mold. Tie a paper over the top.

MEATLESS RECIPES

Set in a steamer or on several thicknesses of paper in a pan of boiling water and steam for 30 minutes. Serve with Spanish Sauce.

SPANISH SAUCE

2 tablespoons fat	1 cup rice stock
3 tablespoons flour	1 tablespoon chopped onion
1 teaspoon salt	
$\frac{1}{4}$ teaspoon pepper	1 tablespoon chopped pimentos
1 cup stewed tomatoes	

Melt fat, add flour, salt and pepper, remove from fire, add tomato and water, return to fire and bring to the boiling point, stirring constantly; add onion and pimento.

Turn mold onto platter and pour sauce around it.

VEGETABLES

VEGETABLES

The vegetable recipes may be used as the main dish for luncheon or supper.

SCALLOPED EGG PLANT

1 medium sized egg plant	2 teaspoons salt $\frac{1}{4}$ teaspoon pepper
8 cups cold water	$1\frac{1}{2}$ cups crumbs
	1 tablespoon butter

Pare egg plant, cut into slices, and place in cold salted water; bring to the boiling point, and cook until tender. Drain, and place in layers in greased baking dish, sprinkling each layer with seasonings and then crumbs. Dot crumbs with bits of butter. Bake in a moderate oven about 30 minutes or until crumbs are brown.

WHEATLESS AND MEATLESS DAYS

FRIED EGG PLANT

1 medium sized egg plant	$\frac{1}{4}$ teaspoon pepper $1\frac{1}{2}$ cups fine crumbs
1 tablespoon salt	1 egg
	3 tablespoons fat

Pare egg plant, cut into thin slices, sprinkle each slice with salt, arrange in a pile on a dish and put a weight, or some heavy object, on top. Allow to stand from 2 to 4 hours, and pour off all liquid that is pressed out.

Mix crumbs and pepper, and beat the egg with 2 tablespoons of cold water. Roll each slice first in crumbs, then in egg, and again in crumbs. Pan broil in a hot frying pan in which the fat has been melted. Turn frequently until egg plant is tender and browned on both sides.

CORN RAREBIT

1 pint canned corn	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{2}$ can pimentos	1 cup grated cheese
2 teaspoons salt	6 slices bread

Cook the corn, pimentos, and seasoning slowly for 15 minutes. Toast the bread on

MEATLESS RECIPES

one side and arrange on platter with the toasted side up.

Remove corn from fire, add cheese, beat vigorously till melted, pour over toast and serve.

VEGETABLE MULLIGAN

1 small head cabbage	2 teaspoons salt
2 tablespoons fat	$\frac{1}{4}$ teaspoon pepper
1 onion	1 pint tomatoes

Soak cabbage in cold salted water 10 minutes. Drain and shred. Melt fat in pan, add chopped onion and cook till onion is yellow, add cabbage, salt, and pepper and cook very slowly 20 minutes, uncovered stirring frequently. Add tomatoes, cook 10 minutes and serve.

ITALIAN STRING BEANS

1 quart canned string beans	1 onion
1 cup water	1 green pepper
2 tablespoons fat	2 teaspoons salt
1 pint tomatoes	$\frac{1}{8}$ teaspoon pepper

WHEATLESS AND MEATLESS DAYS

Drain beans, wash in cold water and drain again. Melt fat, add chopped onion and pepper and cook till onion is yellow. Add beans and water, cover and cook until water is almost cooked away. Add seasonings and tomatoes, cover, cook 15 minutes and serve.

TOMATO AND CAULIFLOWER

1 pint tomatoes	$\frac{1}{4}$ teaspoon pepper
1 small onion	$\frac{1}{2}$ cup grated cheese
1 bay leaf	3 egg yolks
2 cloves	1 tablespoon Worcestershire sauce
2 teaspoons salt	
	3 egg whites

Break cauliflower in pieces and arrange in greased baking dish. Cook tomatoes, onion, bay leaf and cloves together and rub through a colander or strainer. Add cheese and beat until it melts; add seasonings and egg yolks, fold in stiffly beaten egg whites, pour over the cauliflower and bake 40 minutes in a moderate oven.

MEATLESS RECIPES

SCALLOPED ASPARAGUS

1 can asparagus	$\frac{1}{8}$ teaspoon pepper
1 tablespoon fat	$1\frac{1}{2}$ cups milk
2 tablespoons flour	$\frac{1}{4}$ cup grated cheese
1 teaspoon salt	1 cup soft crumbs

Melt fat, add flour and seasonings, remove from fire, add milk, bring to boiling point; again remove from fire, add cheese and beat until cheese is melted.

Drain asparagus and arrange in a buttered baking dish, pour sauce over it, put crumbs on top and bake in oven till crumbs are crisp and brown.

SPINACH SOUFFLÉ

1 pint can spinach	$\frac{1}{8}$ teaspoon pepper
1 tablespoon fat	1 cup milk
2 tablespoons flour	3 egg yolks
$\frac{1}{8}$ teaspoon nutmeg	$\frac{1}{4}$ cup grated cheese
1 teaspoon salt	3 egg whites

Chop spinach very fine. Melt fat, add flour, and seasonings, remove from fire and add milk;

WHEATLESS AND MEATLESS DAYS

return to fire and bring to the boiling point, add spinach, well-beaten egg yolks and cheese, and fold in stiffly beaten egg whites. Pour into a greased baking dish and bake in a slow oven 45 minutes. If desired, canned tomatoes may be used instead of spinach and 1 cup water used in white sauce instead of the milk. The tomatoes should be brought to the boiling point and beaten until no large pieces are left.

FRIED GREEN TOMATOES

6 or 8 green tomatoes	1½ cups fine crumbs
1½ teaspoons salt	1 egg
¼ teaspoon pepper	3 tablespoons fat

Wash tomatoes and cut into slices ¼ inch thick. Sprinkle with salt and pepper.

Beat egg with 2 tablespoons water, until thoroughly mixed. Roll slices of tomato in crumbs, then in egg, and again in crumbs. Melt fat in a frying pan and pan broil slices of tomato until they are tender and brown on both sides.

MEATLESS RECIPES

FRIED RIPE TOMATOES WITH GRAVY

4 tomatoes	$\frac{1}{4}$ teaspoon pepper
3 tablespoons flour	3 tablespoons fat
2 tablespoons sugar	$1\frac{1}{2}$ cups milk
$1\frac{1}{2}$ teaspoons salt	$\frac{1}{4}$ cup flour
	$\frac{1}{4}$ cup cold water

Peel tomatoes, and cut into thick slices, mix 3 tablespoons flour, the sugar, salt and pepper, and sprinkle over both sides of sliced tomatoes. Melt the fat in a frying pan and pan broil the slices of tomato until they are tender and flour has browned.

Put tomatoes in a hot vegetable dish and set in a warm place.

Mix the water and flour to a smooth consistency. Pour the milk into the fat remaining in frying pan and slowly add flour and water mixture, stirring constantly until the gravy boils.

Pour over the fried tomatoes and serve at once.

WHEATLESS AND MEATLESS DAYS

SCALLOPED TOMATOES

1 can (pint) or	4 tablespoons sugar
8 fresh tomatoes	$\frac{1}{4}$ teaspoon pepper
$1\frac{1}{2}$ cups crumbs	1 tablespoon Worcestershire sauce
$1\frac{1}{2}$ teaspoons salt	
1 tablespoon butter	

If fresh tomatoes are used cover with boiling water, allow to stand 1 minute, peel and slice. Arrange the tomatoes in a greased baking dish, sprinkle each layer with seasonings and crumbs, dotting with bits of butter. Sprinkle Worcestershire sauce over the top and bake 45 minutes to 1 hour, or until tomatoes are very tender and crumbs on top are brown.

If canned tomatoes are too thin, drain off 1 cup of liquid. Bake only $\frac{1}{2}$ hour.

TOMATOES WITH CHEESE

6 tomatoes	$\frac{1}{4}$ teaspoon pepper
2 tablespoons sugar	1 cup grated cheese
$1\frac{1}{2}$ teaspoons salt	Paprika

MEATLESS RECIPES

Scald, peel, and slice tomatoes. Place on broiler and sprinkle with sugar, salt, and pepper which have been mixed. Then sprinkle with cheese and paprika and cook under gas flame until tomatoes are tender and cheese is brown.

SMOTHERED TOMATOES

6 medium sized tomatoes	$\frac{1}{4}$ teaspoon pepper
$1\frac{1}{2}$ teaspoons salt	1 tablespoon sugar
1 tablespoon butter	1 cup soft bread crumbs

Pour boiling water over tomatoes, allow to stand 1 minute, drain and peel. Place in a greased baking dish, mix salt, pepper and sugar and sprinkle over tomatoes. Spread crumbs over the top, dotting with bits of butter. Cover and bake in a moderate oven till tomatoes are soft. If baking dish has no cover invert another pan of same size over the one containing the tomatoes.

WHEATLESS AND MEATLESS DAYS

TURNIPS OR CARROTS WITH LEMON BUTTER SAUCE

2 bunches turnips or 2 teaspoons salt
carrots 2 tablespoons butter
8 cups boiling water $\frac{1}{4}$ teaspoon paprika
Juice of $\frac{1}{2}$ lemon

Wash vegetables and scrape or pare, cut into cubes or slices, cook in boiling, salted water until tender, and drain.

Cream the butter, add paprika, and pour on lemon juice; add to carrots or turnips, mix thoroughly and serve.

If desired 1 tablespoon of vinegar may be used instead of the lemon juice.

CREAMED ONIONS

6 medium sized on- 3 tablespoons fat
ions or 4 tablespoons flour
1 to $1\frac{1}{2}$ lbs. $\frac{1}{2}$ teaspoon salt
 $4\frac{1}{2}$ quarts boiling water $\frac{1}{4}$ teaspoon pepper
 $1\frac{1}{2}$ teaspoons salt $2\frac{1}{2}$ cups milk

MEATLESS RECIPES

Peel onions under cold water, boil $4\frac{1}{2}$ quarts water (18 cups), cook the onions in $1\frac{1}{2}$ quarts (6 cups) of the boiling water for 5 minutes; drain, and add $1\frac{1}{2}$ quarts more of the boiling water and cook 10 minutes; drain, add remainder of boiling water, and $1\frac{1}{2}$ teaspoons salt; cook until onions are tender and drain.

Melt fat in a saucepan, add flour, salt, and pepper; when mixed remove from fire and add milk. Return to fire, bring to the boiling point, stirring constantly, add onions, and serve.

BUTTERED BEETS

2 bunches medium sized beets	1 teaspoon salt $\frac{1}{4}$ teaspoon pepper
8 cups boiling water	3 tablespoons vinegar
2 tablespoons butter	or juice of 1 lemon

Wash beets, leaving on 2 inches of tops, and cook whole in boiling salted water until tender. Drain, add cold water, rub skin off with the hands, and slice.

WHEATLESS AND MEATLESS DAYS

Cream the butter, add salt, pepper, vinegar, or lemon juice and the sliced beets.

These may be served cold if desired.

CABBAGE AU GRATIN

1 small head cabbage	$\frac{1}{2}$ teaspoon salt
8 cups boiling water	$\frac{1}{4}$ teaspoon pepper
$1\frac{1}{2}$ teaspoons salt	2 cups milk
2 tablespoons fat	$\frac{1}{2}$ cup crumbs
3 tablespoons flour	1 tablespoon butter

Soak head of cabbage in cold salted water for 15 minutes to draw out any bugs or foreign matter, drain, and slice. Cook uncovered in the boiling salted water until tender, and drain.

Melt fat in a saucepan, add flour, salt and pepper, and when mixed, remove from fire, add milk, return to fire and bring to boiling point, stirring constantly. Add cabbage and pour into greased baking dish. Spread crumbs on top, and dot with bits of butter. Bake in a moderate oven until crumbs are brown.

MEATLESS RECIPES

SWISS CHARD WITH EGGS

2 lbs. or 2 pecks Swiss chard	1 tablespoon butter
2 teaspoons salt	1 tablespoon flour
8 cups boiling water	$\frac{1}{4}$ teaspoon pepper
1 or 2 hard cooked eggs	Sprinkling of nutmeg

Look over and wash chard. Cook in boiling salted water 20 minutes, drain and chop.

Melt butter in a saucepan, add flour, pepper and nutmeg and when mixed, add chopped chard and cook for 1 minute. Garnish each serving with a slice of hard cooked egg.

CAULIFLOWER WITH CHEESE

1 medium sized cauliflower	3 tablespoons flour
8 cups boiling water	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{2}$ teaspoons salt	$\frac{1}{4}$ teaspoon pepper
2 tablespoons fat	$1\frac{1}{2}$ cups milk
	1 cup grated cheese
	Paprika

Cover cauliflower with cold salted water and allow to stand 30 minutes to draw out bugs or

WHEATLESS AND MEATLESS DAYS

foreign matter, drain, and cook in boiling salted water until tender, drain, and place in a greased baking dish.

Melt fat in a saucepan, add flour, salt, and pepper, and when mixed remove from fire and add milk; return to fire, and bring to the boiling point, stirring constantly. Pour over cauliflower, and sprinkle with the grated cheese and paprika. Place in a hot oven for 10 minutes, or until cheese has melted, and cauliflower is hot.

SCALLOPED SQUASH

1½ lbs. or 6 medium	2 teaspoons salt
sized summer	2 cups crumbs
squashes	1 egg
8 cups boiling water	¼ teaspoon pepper
2 tablespoons butter	½ teaspoon salt

Wash squash, cut in quarters, slice, and cook in boiling salted water until tender. Drain and mash; add salt, pepper, 1 tablespoon butter, 1½ cups crumbs, and well-beaten egg.

MEATLESS RECIPES

Pour into a greased baking dish, spread remainder of crumbs over the top and dot with remainder of butter. Bake in a moderate oven 45 minutes. This is an excellent way to use leftover squash.

Summer squash need not be pared or the seeds removed.

SPINACH À LA CREOLE

$\frac{1}{2}$ peck spinach	2 tablespoons butter
2 teaspoons salt	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{4}$ cup vinegar	

Look over and wash spinach, discarding thick stems. Cook in a covered kettle 15 minutes or until tender. Unless spinach is old, no water should be added as enough will cling to leaves from washing. Do not drain or valuable mineral salts will be lost. When spinach is tender add butter, salt, pepper, and vinegar.

This may be served hot, or, if desired, it may be served cold with salad dressing.

WHEATLESS AND MEATLESS DAYS

FRICASSEE OF POTATOES AND ONIONS

6 small onions	1 teaspoon salt
6 medium sized potatoes	$\frac{1}{4}$ teaspoon pepper
1 cup boiling water	$\frac{1}{4}$ cup flour
1 cup milk	1 tablespoon butter

Peel onions under water, scrape or pare potatoes, and cut into quarters. Place in a greased baking dish, sprinkle with salt, pepper, and flour, and dot with bits of butter. Pour over milk and water and bake in a moderate oven for 1 hour or until vegetables are tender.

SCALLOPED POTATOES

6 to 8 medium sized potatoes	$1\frac{1}{2}$ teaspoons salt
	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{4}$ cup flour	2 cups milk
	1 tablespoon butter

Wash and pare or scrape potatoes. Slice very thin, arrange in layers in a greased baking dish and sprinkle each layer with the flour,

MEATLESS RECIPES

salt, and pepper which have been mixed. Pour milk over it, dot with bits of butter, and bake in a moderate oven 45 minutes or until potatoes are tender.

VEGETABLE HASH

1 cup cooked carrots, turnips or string beans	1 teaspoon chopped onion
2 cups cooked potatoes or rice	$\frac{1}{4}$ teaspoon pepper $\frac{1}{2}$ cup hot water
1 teaspoon salt	3 tablespoons fat

Chop carrots and potatoes very fine and add onions, salt, pepper, and hot water.

Melt fat in a hot frying pan and spread mixture in it. Cook over a moderate fire $\frac{1}{2}$ hour or until a crust is formed. Do not stir and if necessary add more fat. When a brown crust is formed over the bottom, fold over like an omelet and serve.

If desired the mixture may be formed into flat cakes and pan broiled in the frying pan.

WHEATLESS AND MEATLESS DAYS

VEGETABLE SOUFFLÉ

1 cup cooked diced vegetables	$\frac{1}{4}$ teaspoon pepper
2 tablespoons fat	1 cup milk
2 tablespoons flour	1 tablespoon Worcestershire sauce
1 teaspoon salt	3 egg yolks
3 stiffly beaten egg whites	

Melt fat, add flour, salt, and pepper; when mixed remove from fire and add milk, return to fire and bring to the boiling point, stirring constantly. Add Worcestershire sauce and pour on the beaten egg yolks; add vegetables, and fold in stiffly beaten egg whites. Pour into greased baking dish and bake in a moderate oven 25 minutes.

GREEN PEAS WITH MINT

2 lbs. or	$1\frac{1}{2}$ teaspoons salt
$1\frac{1}{2}$ qts. fresh peas	1 cup boiling water
1 sprig mint	1 tablespoon butter
$\frac{1}{4}$ teaspoon pepper	

MEATLESS RECIPES

Cook the peas with mint slowly in a covered saucepan in the boiling salted water until peas are tender and water has completely cooked away. Remove mint, add butter, salt, and pepper, and serve.

One can peas may be used instead of the fresh peas.

CORN PUDDING

1 can corn	4 tablespoons sugar
1 teaspoon salt	1½ cups hot milk
¼ teaspoon pepper	2 eggs

Add salt, pepper, sugar, hot milk, and well-beaten eggs to the corn, pour into a greased baking dish, set the baking dish in a pan of water, and bake in a moderate oven 1 hour, or until firm.

The water around the baking dish should not boil or pudding will curdle.

Corn scraped from 6 ears of cooked green corn may be used instead of canned corn, if desired.

WHEATLESS AND MEATLESS DAYS

SCALLOPED CORN

1 can corn	$\frac{1}{4}$ teaspoon pepper
1 cup milk	4 tablespoons sugar
1 teaspoon salt	$1\frac{1}{2}$ cups crumbs
	1 tablespoon butter

Mix corn, milk, salt, pepper, and sugar. Arrange in layers in a greased baking dish, sprinkle each layer with crumbs, dotting with bits of butter.

Bake 45 minutes in a hot oven.

MEAT SUBSTITUTES.

MEAT SUBSTITUTES

The meat substitutes are all that the name implies. Although the sauces given in the recipes may be used interchangeably, the combination given is considered to be a pleasing one.

If rice, noodles or macaroni is used, no starchy vegetable should be served with it.

PEANUT LOAF WITH CREAM SAUCE

1 cup chopped pean- nuts or	2 cups mashed pota- toes
$\frac{1}{2}$ cup peanut butter	$\frac{1}{2}$ cup milk
$1\frac{1}{2}$ teaspoons salt	2 eggs
$\frac{1}{4}$ teaspoon pepper	

Mix peanuts, potato, salt, and pepper; add milk and well-beaten eggs. Stir until thoroughly mixed, pour into a greased baking dish

WHEATLESS AND MEATLESS DAYS

and bake in a moderate oven 30 minutes or until firm. Serve with Cream Sauce.

CREAM SAUCE

2 tablespoons fat	1½ cups milk
3 tablespoons flour	1 teaspoon chopped parsley
1 teaspoon salt	1 teaspoon chopped onion
¼ teaspoon pepper	

Melt fat, add flour, salt, and pepper; when mixed remove from fire and add milk. Return to fire and bring to the boiling point, stirring constantly. Add parsley and onion and serve.

The parsley and onion may be omitted if desired.

BEAN AND NUT LOAF

1 cup baked beans	¼ teaspoon pepper
1 cup crumbs	½ cup peanut butter
1 teaspoon salt	1 tablespoon flour
1 teaspoon grated onion	¼ cup hot milk or water
	½ cup of chopped walnuts

MEATLESS RECIPES

Mash beans and mix with crumbs, nuts, seasoning and onion. Cream the peanut butter and flour together and gradually add hot liquid; mix with bean mixture and shape in a loaf.

Place in greased baking pan, pour 1 cup water around loaf and bake 40 minutes in a moderate oven.

Serve with Italian Sauce.

ITALIAN SAUCE

3 tablespoons fat	1 tablespoon	grated
5 tablespoons flour		onion
1 teaspoon salt	1 tablespoon	chopped
$\frac{1}{8}$ teaspoon pepper		pimentos
$1\frac{3}{4}$ cups warm water		Juice of 1 lemon

Melt fat, add flour, salt and pepper and cook until brown. Remove from fire and add water; return to fire, bring to boiling point stirring constantly and add onion, pimentos and lemon.

WHEATLESS AND MEATLESS DAYS

HOMINY NUT LOAF WITH BROWN PEPPER SAUCE

1½ cups cooked hominy	1 tablespoon	grated
½ cup chopped wal-		onion
nuts	2 teaspoons	salt
1 cup fine crumbs	¼ teaspoon	pepper
⅛ teaspoon nutmeg	1	egg

Mix hominy, nuts, crumbs, and seasonings, add beaten egg and pour into greased baking dish. Bake 30 minutes or until firm. Serve with Brown Pepper Sauce.

BROWN PEPPER SAUCE

2 tablespoons fat	1½ cups water
4 tablespoons flour	1 small onion
1 teaspoon salt	1 tablespoon Worces-
⅛ teaspoon pepper	tershire sauce
½ Chili pepper	

Melt fat, add flour, salt and pepper and cook until brown, remove from fire, add water, return to fire and bring to boiling point stirring

MEATLESS RECIPES

constantly. Add onion and pepper which have been finely chopped. Cook over a low fire 5 minutes before serving.

LIBERTY LOAF WITH McADOO SAUCE

½ cup rice	1 cup chopped walnuts
8 cups boiling water	or pecans
2 teaspoons salt	1 cup crumbs
1½ cups rice stock or hot water	1 tablespoon Worcester- shire sauce
1 cup grated cheese	

Wash and cook rice in boiling salted water until tender. Drain, reserving rice stock for loaf and sauce. Mix rice, cheese, nuts, and crumbs; add stock and Worcestershire sauce, mix thoroughly, pour into a greased pan and bake in a moderate oven 30 minutes or until firm. Serve with McAdoo Sauce.

McADOO SAUCE

2 tablespoons fat	1½ cups rice stock or hot water
3 tablespoons flour	
1 teaspoon salt	½ cup chopped pimen- tos
¼ teaspoon pepper	

WHEATLESS AND MEATLESS DAYS

Melt fat, add flour, salt, and pepper; when mixed remove from fire and add rice stock. Return to fire and bring to the boiling point, stirring constantly. Add pimentos and serve.

CHEESE AND NUT PATTIES

1 cup grated cheese	$\frac{1}{8}$ teaspoon pepper
1 cup fine bread crumbs	2 teaspoons chopped onion
$\frac{1}{2}$ cup finely chopped walnuts	Juice of 1 lemon
	1 teaspoon salt
	2 tablespoons fat

Mix all dry ingredients and add lemon juice and enough water to hold mixture together. Form into flat cakes and brown in a frying pan in which fat has been melted. Serve with tomato catsup or Chili sauce.

NAVY LOAF WITH GUNNER SAUCE

1 medium sized can or 2 cups cold baked beans	$\frac{1}{4}$ cup tomato catsup or Chili sauce
1 cup crumbs	1 egg
1 teaspoon salt	1 tablespoon finely chopped onion
	$\frac{1}{4}$ teaspoon pepper

MEATLESS RECIPES

Mix beans, crumbs, salt and pepper; add well-beaten egg, catsup, and onion. Mix thoroughly, pour into a greased pan and bake in a moderate oven 30 minutes. Serve with GUNNER Sauce.

GUNNER SAUCE

2 tablespoons fat	3 tablespoons flour
1 teaspoon mustard (dry)	1 teaspoon salt
	$\frac{1}{4}$ teaspoon pepper
	$1\frac{1}{2}$ cups milk

Melt fat, add flour, mustard, salt, and pepper; when mixed remove from fire and add milk. Return to the fire and bring to the boiling point, stirring constantly.

MACARONI LOAF WITH CHEESE SAUCE

$1\frac{1}{2}$ cups macaroni	1 cup macaroni stock
8 cups boiling water	or strained tomato or
1 teaspoon salt	$\frac{1}{2}$ stock and $\frac{1}{2}$ tomato
1 tablespoon fat	1 egg
2 tablespoons flour	1 cup crumbs
1 teaspoon salt	1 tablespoon Worces-
$\frac{1}{4}$ teaspoon pepper	tershire sauce

WHEATLESS AND MEATLESS DAYS

Cook macaroni in boiling salted water until tender. Drain, reserving stock for loaf and sauce, and rinse macaroni in cold water.

Melt fat in a saucepan, add flour, salt, and pepper, and when mixed remove from the fire and add stock or tomato. Return to the fire and bring to the boiling point, stirring constantly. Remove from fire and add Worcestershire sauce, macaroni, egg, and crumbs. Pour into a greased baking dish and bake in a moderate oven 30 minutes or until firm. Serve with Cheese Sauce.

CHEESE SAUCE

2 tablespoons flour	$\frac{1}{4}$ teaspoon paprika
1 teaspoon salt	$1\frac{1}{2}$ cups macaroni stock
1 cup grated cheese	

Mix flour, salt, and paprika, and add stock very slowly, stirring to keep mixture smooth. If mixture becomes lumpy, beat with a Dover egg beater. Bring to the boiling point and boil for 1 minute. Remove from fire, add grated

MEATLESS RECIPES

cheese and beat until cheese is melted. Serve at once. One-half cup of chopped pimento may be added if desired.

STUFFED PEPPERS WITH BROWN SAUCE

6 small or	1 tablespoon	finely
3 large peppers		chopped onion
2 cups cooked rice	$\frac{3}{4}$ cup	rice stock or hot
1 teaspoon salt		water
$\frac{1}{4}$ teaspoon pepper	1 cup	fine crumbs

Wash peppers, cut off stems and remove seeds. If large peppers are used, cut them in half crosswise; if small ones, remove a slice from the stem end. Cover the peppers with boiling water, boil 5 minutes, and drain. Mix rice, onion, seasonings, and hot water, and fill peppers. Sprinkle tops with crumbs and set in a greased baking dish; pour hot water to the depth of $\frac{1}{2}$ inch around the peppers and bake in a moderate oven for 45 minutes or until peppers are tender and crumbs are brown. Serve with Brown Sauce.

WHEATLESS AND MEATLESS DAYS

BROWN SAUCE

3 tablespoons fat	$\frac{1}{4}$ teaspoon pepper
5 tablespoons flour	1 teaspoon Worcestershire sauce
$1\frac{1}{2}$ teaspoons salt	2 tablespoons chopped parsley
2 cups hot rice stock or water	

Melt fat in a saucepan, add flour, salt, and pepper and stir mixture until it is brown. Add the hot liquid, slowly stirring constantly and bring to the boiling point. Add Worcestershire sauce and parsley and serve at once.

RICE À LA CREOLE

$\frac{3}{4}$ cup rice	$\frac{1}{2}$ teaspoon salt
8 cups boiling water	$\frac{1}{4}$ teaspoon pepper
$1\frac{1}{2}$ teaspoons salt	$1\frac{1}{2}$ cups rice stock
2 tablespoons fat	1 small can pimentos, chopped
3 tablespoons flour	
	$\frac{1}{2}$ cup fine crumbs

Wash rice and cook in boiling salted water until tender, and drain, reserving $1\frac{1}{2}$ cups of

MEATLESS RECIPES

stock. Melt the fat in a saucepan, add flour, salt, and pepper; when mixed, remove from fire, add rice stock, return to fire and stir constantly until it reaches the boiling point. Remove from the fire, add the rice and chopped pimentos and mix thoroughly. Pour into a greased baking dish, sprinkle crumbs over the top and bake in a hot oven 5 minutes, or until the crumbs are brown. Serve immediately.

CREAM OF CHEESE TOAST

6 slices toast	1 teaspoon salt
1 tablespoon fat	$\frac{1}{4}$ teaspoon pepper
2 tablespoons flour	$1\frac{1}{2}$ cups milk
1 cup grated cheese	

Toast slices of bread on one side and keep hot while making sauce. Melt fat, add flour, salt, and pepper and when mixed remove from the fire and add the milk; return to the fire and bring to the boiling point, stirring constantly. Remove from fire, add cheese, and beat until cheese is thoroughly melted. Arrange toast on

WHEATLESS AND MEATLESS DAYS

platter or plates with untoasted side up, pour cheese sauce over it, sprinkle with paprika and serve immediately.

CHEESE PUDDING

6 slices stale bread	$\frac{1}{4}$ teaspoon pepper
1 cup grated cheese	$\frac{1}{4}$ teaspoon mustard
1 teaspoon salt	1 $\frac{1}{2}$ cups milk
1 egg	Paprika

Cut slices of bread in quarters, arrange in layers in a greased baking dish, sprinkle each layer with part of cheese and seasonings which have been mixed. Beat egg until light, add milk, and pour over bread. Sprinkle with paprika. Allow to stand 5 minutes and then bake 25 minutes in a moderate oven, or until firm. Serve at once.

CHEESE SOUFFLÉ

1 cup hot milk	$\frac{1}{4}$ teaspoon paprika
1 cup crumbs	3 egg yolks
1 cup grated cheese	3 stiffly beaten egg whites
1 teaspoon salt	

MEATLESS RECIPES

Add the crumbs, cheese, salt, paprika, and egg yolks to the hot milk. When they are thoroughly mixed fold in the stiffly beaten egg whites. Pour into a greased baking dish and bake in a moderate oven 25 minutes or until firm.

RICE WITH TOMATO AND CHEESE

$\frac{3}{4}$ cup rice	$\frac{1}{2}$ teaspoon salt
8 cups boiling water	$\frac{1}{4}$ teaspoon pepper
$1\frac{1}{2}$ teaspoons salt	1 cup strained tomato
1 tablespoon fat	$\frac{1}{2}$ cup rice stock
2 tablespoons flour	1 cup grated cheese
	$\frac{1}{2}$ cup fine crumbs

Wash rice and cook in boiling salted water until tender, and drain, reserving $\frac{1}{2}$ cup of the stock. Melt the fat in a saucepan, add flour, salt, and pepper, remove from the fire and add strained tomato and stock; return to the fire and bring to the boiling point, stirring constantly. Remove from the fire, add rice and

WHEATLESS AND MEATLESS DAYS

cheese and mix thoroughly. Pour into a buttered baking dish, sprinkle crumbs over the top, bake in a hot oven 5 minutes, or until crumbs are brown. Serve immediately.

NOODLES WITH CHEESE

2 cups noodles	1 cup grated cheese
8 cups boiling water	1½ cups noodle stock
2 teaspoons salt	½ cup milk
¼ teaspoon pepper	

Cook the noodles in boiling salted water 20 minutes, or until tender; drain, reserving 1½ cups stock. Arrange the noodles in layers in a greased baking dish, sprinkle each layer with cheese, add pepper, and pour the stock and milk over it. Bake in a moderate oven 30 to 45 minutes or until liquid has cooked away and noodles are brown on top.

Spaghetti or macaroni may be used instead of noodles, if desired.

MEATLESS RECIPES

CHILI BEANS

2 cups pink beans	1 teaspoon salt
1 teaspoon salt	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ teaspoon soda	2 tablespoons Chili
2 cups stewed tomato	powder or 2 chopped
1 small onion, finely	Chili peppers
chopped	2 tablespoons brown
	sugar

Wash the beans, cover with cold water and allow to stand over night. Drain, cover with boiling water, add salt and soda and boil for 2 hours, adding more boiling water as necessary. Drain and add tomato, salt, pepper, onions, and Chili powder or peppers. Pour into a bean pot or greased baking dish, and sprinkle sugar over the top. Cover, and bake for 2 hours in a slow oven, then increase the heat and bake for 1 hour without cover.

These may be served hot or cold.

If liquid cooks away too rapidly, hot water may be added as necessary.

WHEATLESS AND MEATLESS DAYS

BEAN POLENTA

2 cups white beans	$\frac{1}{2}$ teaspoon dry mustard
1 teaspoon salt	
$\frac{1}{2}$ teaspoon soda	2 tablespoons vinegar
2 tablespoons molasses	2 tablespoons tomato catsup or Chili sauce
$\frac{1}{4}$ teaspoon pepper	
1 teaspoon salt	

Wash beans, cover with cold water, and soak over night. Drain, cover with boiling water, add salt and soda and boil slowly for 3 hours, adding more boiling water as necessary. Drain, and press through a colander or coarse strainer; add molasses, mustard, salt, pepper, and catsup or Chili sauce, and reheat, stirring constantly. Serve hot.

Leftover polenta may be made into flat cakes rolled first in crumbs, then in egg, and again in crumbs, and pan broiled. If desired these may be served with tomato sauce.

MEATLESS RECIPES

JELLIED EGGS

3 hard cooked eggs	½ bay leaf
1 envelope or	1 tablespoon sugar
2 tablespoons gelatin	2 teaspoons salt
¼ cup cold water	¼ teaspoon pepper
2 cups stewed tomatoes	½ cup chopped pimentos
1 slice onion	to
2 cloves	

Cut the eggs in thin slices. Soak the gelatin in cold water. Add the onion, cloves, and bay leaf to the tomato and bring to the boiling point, rub through a strainer and measure, adding enough hot water to make 2 cups of liquid. Bring to the boiling point again and pour over gelatin mixture. Add sugar, salt and pepper, and stir until dissolved. Set aside and when mixture begins to thicken add sliced eggs and pimentos and pour into a mold which has been dipped in cold water. Set in a cold place for 3 or 4 hours or until firm. Turn out on serving dish and serve cold.

WHEATLESS AND MEATLESS DAYS

TOMATO CROQUETTES WITH PEPPER SAUCE

2 cups mashed potatoes or cooked rice	1 cup coarse crumbs
	1 teaspoon salt
$\frac{1}{2}$ cup stewed tomatoes	$\frac{1}{4}$ teaspoon pepper
1 tablespoon chopped onion	$1\frac{1}{2}$ cups fine crumbs
	1 egg

Mix potatoes or rice with tomatoes, coarse crumbs, onion, pepper, and salt. Beat the egg with 2 tablespoons cold water. Shape the mixture into croquettes, roll first in crumbs, then in egg, and again in crumbs, fry in deep fat and drain on brown paper. Serve with Pepper Sauce.

PEPPER SAUCE

2 finely chopped green peppers	$\frac{1}{4}$ teaspoon paprika
	$\frac{1}{4}$ cup cold water
3 tablespoons flour	$1\frac{1}{2}$ cups rice or vegeta-
1 teaspoon salt	ble stock or water
Juice of $\frac{1}{2}$ lemon	

MEATLESS RECIPES

Cover peppers with boiling water and allow to stand 5 minutes; drain, remove seeds and chop. Heat the stock or water. Mix flour, salt, and paprika, and slowly add cold water to make a smooth mixture. Add this slowly to the heated stock, stirring constantly. Bring to the boiling point, add peppers and lemon and serve.

MOCK CRAB

3 slices stale bread	Few grains cayenne pepper
2 tablespoons fat	
3 tablespoons flour	1½ cups milk
1 teaspoon salt	1 teaspoon Worcestershire sauce
¼ teaspoon pepper	
¼ teaspoon dry mustard	2 eggs

Cut the bread into ½ inch squares as if for croutons. Melt fat, add flour, salt, mustard, pepper and cayenne; when mixed remove from fire and add milk. Return to the fire and bring to the boiling point, stirring constantly. Add Worcestershire sauce and cool slightly; add

WHEATLESS AND MEATLESS DAYS

well-beaten eggs, pour into a greased baking dish, spread squares of bread over the top and bake in a moderate oven until croutons are brown and mixture is firm.

NUT CROQUETTES WITH CHEESE SAUCE

2 cups mashed potatoes	1 teaspoon salt
or rice	$\frac{1}{4}$ teaspoon pepper
1 cup chopped nuts	$\frac{1}{4}$ teaspoon nutmeg
2 egg yolks	2 egg whites
$\frac{1}{4}$ cup milk	$1\frac{1}{2}$ cups fine crumbs

Mix potatoes or rice with nuts, egg yolks, milk, salt, pepper and nutmeg. Beat the egg whites with 2 tablespoons cold water. Shape the mixture into croquettes and roll first in crumbs, then egg whites and again in crumbs. Fry in deep fat and drain on brown paper.

CHEESE SAUCE

1 teaspoon salt	$\frac{1}{4}$ teaspoon dry mustard
$\frac{1}{4}$ teaspoon pepper	
2 tablespoons flour	$1\frac{1}{4}$ cups milk
$\frac{1}{4}$ cup cold water	1 cup grated cheese

MEATLESS RECIPES

Mix salt, pepper, flour and mustard and add cold water slowly to form a smooth mixture. Heat the milk, add the flour mixture slowly and bring to the boiling point, stirring constantly. Remove from fire and add grated cheese; beat until cheese is melted and serve immediately.

BAKED BEAN CROQUETTES WITH HORSE-RADISH SAUCE

2 cups cold baked beans	1 teaspoon salt
1 teaspoon finely chopped onion	$\frac{1}{4}$ teaspoon pepper
2 tablespoons tomato catsup or Chili sauce	1 egg
	$1\frac{1}{2}$ cups fine crumbs

Mash the beans, add onion, catsup, or Chili sauce, salt, and pepper. Mix thoroughly, and if beans are very dry, moisten with a little vinegar. Beat egg with 2 tablespoons of cold water. Shape the mixture into croquettes, roll first in crumbs, then in egg, and again in crumbs. Fry in deep fat, and drain on heavy paper. Serve with Horseradish Sauce.

WHEATLESS AND MEATLESS DAYS

HORSERADISH SAUCE

3 tablespoons flour $\frac{1}{4}$ cup weak vinegar
1 teaspoon salt $1\frac{1}{4}$ cups water
 $\frac{1}{4}$ cup grated horseradish

Mix flour, salt and vinegar to a smooth consistency. Heat the water and slowly add the flour mixture, stirring constantly until it reaches the boiling point. Add horseradish and serve.

SPANISH OMELET

1 tablespoon butter 1 tablespoon corn-
1 tablespoon chopped starch
onion 2 tablespoons cold
1 can tomatoes (1 pt.) water
 $1\frac{1}{2}$ teaspoons salt 4 eggs
 6 slices toasted bread

Melt butter, add onion and cook until onion is yellow; add tomato, salt, and the cornstarch which has been mixed with cold water. Cook

MEATLESS RECIPES

for 5 minutes, add beaten eggs; cook until mixture reaches the consistency of scrambled eggs. Serve on toast or crisp crackers.

TOMATOES SUFFRAGETTE

6 medium sized toma- toes	1 teaspoon salt
1 tablespoon finely chopped onion	$\frac{1}{4}$ teaspoon pepper
	6 eggs
	$\frac{1}{2}$ cup grated cheese

Wash tomatoes but do not peel. Cut a slice from the stem end of each and hollow out center of tomato, being careful not to break the skin. Arrange the tomatoes in a greased baking dish. Sprinkle the insides of the tomatoes with the onion and one-half the salt and pepper. Break eggs one at a time into a saucer and put one egg into center of each tomato. Sprinkle the egg with the rest of salt and pepper and the grated cheese. Pour water to depth of $\frac{1}{2}$ inch around the tomatoes and bake 15 minutes, or till eggs are firm, tomatoes are tender, and cheese is brown.

WHEATLESS AND MEATLESS DAYS

One tablespoon Worcestershire sauce may be sprinkled over the cheese to make a more highly seasoned dish.

Stem end and tomato removed from centers may be stewed, strained, and used in the preparation of another dish.

BELGIAN CORN FRITTERS

1½ cups flour	2 egg yolks
1 tablespoon baking powder	Corn scraped from 2 ears cooked green
1 teaspoon salt	corn
¼ cup sugar	1 teaspoon melted fat
¾ cup milk	2 stiffly beaten egg whites

Mix and sift the flour, baking powder, salt, and sugar; add the corn, milk, egg yolks, and melted fat slowly, stirring constantly. Fold in the stiffly beaten egg whites. Cook like pancakes on a hot greased griddle, turning until a golden brown on both sides. A piece of bacon or pork rind may be used for greasing the griddle.

MEATLESS RECIPES

BAKED BEAN FRITTERS

$\frac{1}{2}$ cup flour	$\frac{3}{4}$ cup milk
2 teaspoons baking powder	1 egg yolk
1 teaspoon salt	$\frac{1}{2}$ cup cold baked beans, mashed
1 cup dry bread crumbs	1 stiffly beaten egg white

Mix flour, baking powder, and salt, add bread crumbs and mix thoroughly. Add milk, egg yolk, and the mashed beans, stirring constantly. Fold in the stiffly beaten egg white. Cook like pancakes on a hot greased griddle, turning until a golden brown on both sides. A piece of bacon or pork rind may be used for greasing the griddle.

SALADS

SALADS

The thick salad dressings may be used interchangeably with the salads given, and the French dressing, with or without oil, may be used on any of the salads that require the thin salad dressing.

Some of the salads could be used as the main dish for luncheon or supper, if desired.

Stiffly beaten egg whites or $\frac{1}{2}$ cup whipped cream may be folded into mayonnaise or cooked dressings just before they are served. Cooked dressings will keep longer if made with water instead of milk.

MAYONNAISE (*uncooked*)

1 egg yolk	2 tablespoons vinegar
$\frac{1}{2}$ teaspoon salt	or lemon juice
$\frac{1}{4}$ teaspoon mustard	$\frac{1}{2}$ cup olive oil or salad
$\frac{1}{4}$ teaspoon paprika	oil
1 teaspoon Worcestershire sauce	

WHEATLESS AND MEATLESS DAYS

Beat the egg yolk until it is light and lemon-colored. Add the oil slowly, beating constantly, alternating with vinegar or lemon juice. When all the oil and acid have been added, put in the seasonings and Worcestershire, mix thoroughly and set in a cold place until ready to serve.

To make mayonnaise that will not curdle, all utensils and ingredients must be thoroughly chilled.

MAYONNAISE (*cooked*)

3 tablespoons flour	$\frac{1}{2}$ cup cold water
$\frac{1}{2}$ teaspoon salt	1 egg yolk
$\frac{1}{4}$ teaspoon mustard	$\frac{1}{2}$ cup olive or salad oil
$\frac{1}{4}$ teaspoon paprika	2 tablespoons vinegar
1 teaspoon sugar	or lemon juice

Mix flour, salt, mustard, paprika, and sugar, and add cold water slowly, stirring until smooth. Bring to the boiling point stirring constantly and boil for 2 minutes. This will be very thick. Set aside until cool. When cold add beaten egg yolk and then oil and vinegar

MEATLESS RECIPES

alternately, beating constantly. If desired add 1 teaspoon Worcestershire sauce.

This dressing will never separate or curdle.

THOUSAND ISLAND DRESSING

To mayonnaise add 1 tablespoon each of chopped pimentos, sweet pickle, tomato catsup and Chili sauce.

COOKED SALAD DRESSING (*without egg*)

2 tablespoons fat	½ teaspoon dry mus-
4 tablespoons flour	tard
1 teaspoon salt	2 tablespoons sugar
¼ teaspoon paprika	¾ cup milk or water
	¼ cup vinegar

Melt fat, add flour, salt, paprika, mustard, and sugar; when mixed, remove from fire and add milk or water. Return to the fire and bring to the boiling point, stirring constantly.

WHEATLESS AND MEATLESS DAYS

Add the vinegar very slowly to prevent curdling. Chill before serving.

COOKED SALAD DRESSING (*with egg*)

1 tablespoon fat	½ teaspoon dry mustard
3 tablespoons flour	
1 teaspoon salt	¼ cup water
¼ teaspoon paprika	¼ cup vinegar
1 tablespoon sugar	1 egg yolk
½ cup hot milk or water	

Melt fat, add flour, salt, paprika, sugar, and mustard; when mixed remove from fire, add vinegar and water, return to fire, bring to boiling point, stirring constantly. Set aside to cool.

Add hot milk or water to egg yolk and pour on cooked mixture which has been cooled. Cook over hot water 2 minutes or until egg has thickened. Chill before serving.

If this dressing curdles beat vigorously with a Dover egg beater just before serving.

MEATLESS RECIPES

FRENCH DRESSING

$\frac{1}{4}$ cup sifted powdered sugar	4 tablespoons olive or salad oil
$\frac{1}{2}$ teaspoon salt	2 tablespoons vinegar
$\frac{1}{4}$ teaspoon pepper	1 tablespoon Worcestershire sauce
$\frac{1}{4}$ teaspoon paprika	

Measure ingredients into a bowl, beat vigorously just before serving, or, if desired ingredients may be measured into a bottle or cruet and shaken.

CHEESE DRESSING

Add 2 tablespoons of Chili, Roquefort, or grated old English dairy cheese to French dressing.

FRENCH DRESSING WITHOUT OIL

$\frac{1}{4}$ cup sifted powdered sugar	4 tablespoons tomato catsup
$\frac{1}{2}$ teaspoon salt	2 tablespoons vinegar
$\frac{1}{4}$ teaspoon pepper	1 tablespoon Worcestershire sauce
$\frac{1}{4}$ teaspoon paprika	

Use same method as French dressing.

WHEATLESS AND MEATLESS DAYS

ORANGE AND PRUNE SALAD

4 oranges
12 cooked prunes
6 whole walnut meats
1 head lettuce
Mayonnaise

Cut oranges and prunes in slices and mix with half of the mayonnaise. Line salad bowl with lettuce, add oranges and prunes and put mayonnaise over the top, press whole nut meats into mayonnaise and serve.

ICED TOMATO SALAD

6 medium sized tomatoes
1¼ cups boiling water
2 tablespoons sugar
4 cloves
1 piece bay leaf
1 tablespoon granulated gelatin
¼ cup cold water
2 teaspoons salt
1 Spanish onion, chopped
1 cucumber, chopped
1 green pepper chopped
Lettuce
Mayonnaise

Wash and peel tomatoes. Scoop out centers and cook the tomato which is removed

MEATLESS RECIPES

with the boiling water, sugar, cloves, and bay leaf for 10 minutes. Then rub through a strainer, again bring to boiling point and pour onto gelatin which has been soaked in the cold water. Cool the mixture and when it becomes slightly thickened add the salt, chopped onion, cucumber, and pepper. Fill the centers of tomatoes with the mixture and set in ice-box for 4 hours.

Serve on lettuce with a spoonful of mayonnaise on each tomato.

STUFFED CUCUMBER SALAD

3 medium sized cucumbers	Heart from 1 bunch of celery
1 tablespoon grated onion	½ cup chopped nuts
	Mayonnaise
1 chopped green pepper	Lettuce

Cut cucumbers in half lengthwise and scoop out the inside, leaving just a shell. Chop the cucumber removed from the center, add onion, chopped celery, pepper, nuts, and seasonings,

WHEATLESS AND MEATLESS DAYS

mix with part of the mayonnaise, refill cucumber shells, put remainder of mayonnaise on the top and serve on lettuce.

EGG AND WATER CRESS SALAD

4 hard cooked eggs	1 teaspoon salt
1 bunch water cress	$\frac{1}{4}$ teaspoon paprika
1 tablespoon French mustard	2 tablespoons chopped pimento
	French dressing

Chop eggs very fine, add mustard, salt, paprika, pimentos and French dressing. Beat vigorously until thoroughly mixed. Arrange water cress on plates or in salad bowl and pour mixture over it.

CORONADO SALAD

1 envelope or	3 oranges
2 tablespoons gelatin	$\frac{1}{2}$ cup grapes, Malaga, Muscat, or Tokay
$\frac{1}{2}$ cup cold water	$\frac{1}{2}$ cup walnuts
2 cups boiling water	Mayonnaise
$\frac{1}{2}$ cup sugar	Lettuce
Juice of 2 lemons	

MEATLESS RECIPES

Soak gelatin in cold water, add boiling water, sugar, and lemon juice, stir until sugar and gelatin dissolve and set aside to thicken. Peel oranges, discard white skin and cut into pieces; wash grapes and cut into halves, removing seeds; cut nuts in small pieces. When mixture begins to thicken add fruit and nuts, pour into a mold which has been dipped in cold water and set in a cool place for 3 or 4 hours or until firm. Serve on lettuce with mayonnaise.

FRUIT SALAD WITH DRESSING

3 tablespoons flour	1 cup fruit juice and water
$\frac{1}{4}$ cup sugar	3 oranges
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup walnuts
$\frac{1}{2}$ teaspoon dry mustard	1 small can pineapples
$\frac{1}{4}$ cup vinegar	Lettuce

Measure the fruit juice which is drained from the can of pineapple and add water to make 1 cup liquid, add vinegar and put over the fire. When it is hot pour onto the flour,

WHEATLESS AND MEATLESS DAYS

sugar, salt, and mustard which have been mixed. Return to the fire and bring to the boiling point, stirring constantly. Boil for 3 minutes and set aside to cool.

Peel oranges, discarding the white skin and cut pineapple, nuts, and oranges into pieces. Mix with salad dressing which should be thoroughly chilled, and serve on lettuce.

FIJI SALAD

1 envelope or	$\frac{1}{4}$ cup vinegar
2 tablespoons of gelatin	1 cup shredded cabbage
$\frac{1}{2}$ cup cold water	$\frac{1}{4}$ cup diced celery
2 cups boiling water	$\frac{1}{2}$ cup chopped pimento
1 $\frac{1}{2}$ teaspoons salt	Mayonnaise
$\frac{1}{4}$ cup sugar	Lettuce

Soak gelatin in cold water, add boiling water, sugar, and salt, stir until dissolved and add vinegar. Set aside in a cold place. When gelatin mixture begins to thicken add cabbage, celery and pimentos, pour into a mold which

MEATLESS RECIPES

has been dipped in cold water, and allow to stand in a cold place for 3 or 4 hours, or until firm. Serve with mayonnaise on lettuce.

WALDORF SALAD

3 medium sized apples	½ teaspoon salt
½ cup diced celery	Cooked salad dressing
½ cup walnuts	Lettuce

Wash, pare, and dice apples, leaving them in cold water to prevent discoloring. Wash and dice celery and cut nuts into pieces. Drain apples, mix salt, celery, and nuts, add dressing and serve on lettuce.

STUFFED DATE SALAD

24 dates	¼ teaspoon paprika
½ cup cream or cottage cheese	6 walnuts
½ teaspoon salt	Mayonnaise or cooked dressing

WHEATLESS AND MEATLESS DAYS

Wash dates and remove stones. Chop nuts very fine and add with salt and paprika to the cheese, mixing thoroughly. Heap cavities in center of dates with the cheese and nut mixture. Serve dates on lettuce with mayonnaise or cooked dressing.

TOMATO ASPIC

1 envelope or	$\frac{1}{2}$ cup brown sugar
2 tablespoons gelatin	$\frac{1}{4}$ cup vinegar
$\frac{1}{2}$ cup cold water	1 $\frac{1}{2}$ teaspoons salt
2 cups tomato	1 small bottle stuffed green olives
2 slices onion	2 hard cooked eggs
$\frac{1}{2}$ a bay leaf	Mayonnaise
2 cloves	Lettuce
1 small stalk celery	

Soak gelatin in cold water. Bring tomatoes with onion, bay leaf, cloves, celery, and brown sugar to the boiling point, and if fresh tomatoes are used, cook until tender. Rub through a colander or strainer and measure, adding enough hot water to make 2 cups liquid. Re-

MEATLESS RECIPES

turn to fire, bring to the boiling point, and pour onto the softened gelatin; add salt and set aside to cool.

Slice eggs very thin and put eggs and olives in the mold which has been wet with cold water. When mixture containing gelatin has thickened pour over sliced eggs and olives in mold and allow to stand in a cold place for 3 or 4 hours, or until firm.

Serve with mayonnaise on lettuce.

GRAPEFRUIT AND PINEAPPLE SALAD

3 medium sized grape- fruit	¼ cup sifted powdered sugar
½ can pineapple	French dressing
1 pimento	Lettuce

Remove the skins from grapefruit, discarding the tough white portions and cutting the grapefruit into pieces. Cut up pineapple, add grapefruit and sugar. Mix with salad dressing, garnish with strips of pimento and serve on lettuce.

POTATO SALAD

3 or 4 medium sized boiled, steamed, or baked potatoes	2 tablespoons vinegar 2 tablespoons olive or salad oil
2 hard cooked eggs	1 teaspoon salt
1 small onion	$\frac{1}{4}$ teaspoon pepper
2 stalks celery or	Cooked salad dressing
$\frac{1}{2}$ teaspoon celery salt	Lettuce

Cut potatoes into small pieces, chop eggs, onion and celery and mix all thoroughly. Add vinegar, oil, salt, and pepper which have been mixed, and set aside in a cool place for at least 1 hour. Mix with salad dressing and serve on lettuce.

STUFFED TOMATO SALAD

6 small tomatoes	6 or 8 ripe olives chop- ped
1 small onion finely chopped	1 teaspoon salt
$\frac{1}{2}$ cup chopped celery or	$\frac{1}{4}$ teaspoon pepper
$\frac{1}{2}$ teaspoon celery salt	Salad Dressing
$\frac{1}{4}$ cup chopped nuts	Lettuce

MEATLESS RECIPES

Tomatoes should be firm and not too ripe. Wash tomatoes, pour boiling water over them, allow to stand 1 minute, drain and peel. Hollow out centers, cutting the pulp removed into small pieces, and mix with chopped onion, celery, nuts, olives, salt and pepper. Add salad dressing, mix thoroughly, refill tomatoes putting 1 teaspoon of salad dressing on top of each.

Serve on lettuce.

CABBAGE AND GREEN PEPPER SALAD

$\frac{1}{2}$ small head of cabbage	3 small green peppers
	French dressing
Lettuce	

Soak cabbage in cold salted water 5 minutes, drain, and shred. Pour boiling water over peppers and allow to stand 5 minutes, drain, remove seeds and cut peppers into narrow strips. Mix cabbage and peppers, place on lettuce and pour French dressing over it.

WHEATLESS AND MEATLESS DAYS

SUMMER SALAD

3 medium sized toma- toes	8 green onions
8 radishes	1 cucumber
	Lettuce
French dressing	

Wash tomatoes, pour boiling water over them, allow to stand 1 minute, drain, peel, and slice. Wash radishes and onions and slice, or if very small, cut in halves. Wash, pare and slice cucumber. Arrange on lettuce, pour over French dressing and serve immediately.

STARS AND STRIPES SALAD

3 cold cooked beets	1 teaspoon celery salt
1 small onion finely chopped	6 chopped radishes
$\frac{1}{4}$ cup chopped nuts	2 sliced hard cooked eggs
$\frac{1}{2}$ cup chopped celery or	Lettuce
	French dressing

Slice the beets and mix with onion, celery, nuts, radishes and eggs. Arrange on lettuce, pour on French dressing and serve.

MEATLESS RECIPES

SALAD INDEPENDENCE

3 small tomatoes	½ small can pimentos
2 small green peppers	Lettuce
¼ cup chopped celery	French dressing

Wash tomatoes, pour boiling water over them and allow to stand 1 minute, drain, and slice. Pour boiling water over peppers, allow to stand 5 minutes, drain, remove seeds and cut peppers into strips. Chop the pimentos very fine and mix with the celery. Put slices of tomato on the lettuce, sprinkle with celery and pimento mixture, garnish with strips of green pepper, add French dressing and serve.

SAN DIEGO SALAD

1 box sardines	½ cup chopped celery
1 small onion finely chopped	2 small heads lettuce French dressing

Remove the bones from sardines and cut into small pieces, add celery and onion and mix thoroughly.

WHEATLESS AND MEATLESS DAYS

Remove coarse outside leaves from lettuce and soak in cold salted water 5 minutes. Cut each head of lettuce into shreds, arrange on serving plate, sprinkle with sardine mixture, pour over French dressing and serve.

ARMY AND NAVY SALAD

1 envelope or	$\frac{1}{4}$ cup blanched chop-
2 tablespoons gelatin	ped almonds
$\frac{1}{2}$ cup cold water	12 chopped ripe olives
1 cup boiling water	$\frac{1}{2}$ small can chopped
1 teaspoon salt	pimentos
1 cup ginger ale	Mayonnaise
	Lettuce

Soak gelatin in cold water, add boiling water and salt, and when slightly cooled, add ginger ale. Set aside in a cold place and when mixture begins to thicken add almonds, olives and pimentos. Pour into a mold which has been wet in cold water and set in a cold place for 3 or 4 hours, or until firm.

Serve with mayonnaise on lettuce.

MEATLESS RECIPES

COTTAGE CHEESE SALAD

1 cup cottage cheese	$\frac{1}{4}$ teaspoon mustard
1 teaspoon salt	Lettuce
$\frac{1}{4}$ teaspoon pepper	French dressing

Mix cheese, salt, pepper and mustard. Arrange on lettuce and pour French dressing over it.

PEP SALAD

$\frac{1}{2}$ cup cottage cheese	$\frac{1}{4}$ cup chopped nuts
1 teaspoon salt	1 tablespoon pimentos
$\frac{1}{4}$ teaspoon pepper	2 small green peppers
$\frac{1}{4}$ teaspoon mustard	Lettuce
1 small onion chopped	French dressing

Mix cheese, salt, pepper, mustard, onion, nuts, and pimentos. Pour boiling water over the peppers, allow to stand 5 minutes, drain, and cut into strips.

Arrange salad mixture on lettuce, garnish with strips of pepper, add French dressing, and serve.

WHEATLESS AND MEATLESS DAYS

STUFFED PEPPER SALAD

3 medium sized green peppers	1 teaspoon salt $\frac{1}{4}$ teaspoon paprika
1 cup cottage cheese	Lettuce
	French dressing

Mix cheese, salt, and paprika. Cover peppers with boiling water and allow to stand 5 minutes. Cut off stem end, and remove seeds. Fill peppers with the cheese mixture and put in a cold place for at least 1 hour, or until cheese is firm. Cut in $\frac{1}{4}$ inch slices and arrange on lettuce, pour over French dressing and serve.

CHEESE AND CELERY SALAD

6 stalks celery	1 tablespoon tomato cat- sup
$\frac{1}{2}$ cup pimento cheese	
$\frac{1}{4}$ cup chopped nuts	Mayonnaise
	Lettuce

Choose large outside stalks of celery, wash and cut in pieces about 3 inches long. Mix

MEATLESS RECIPES

cheese, nuts, and catsup, and if necessary moisten with a little of the mayonnaise. Fill cavities in the celery with cheese mixture and serve with mayonnaise on lettuce.

STUFFED EGG SALAD

6 hard cooked eggs	Paprika
¼ cup chopped nuts	Mayonnaise or
¼ cup tomato catsup or	Cooked salad dressing
Chili sauce	Lettuce

Cut eggs in halves lengthwise; remove the yolks and mash, mixing with chopped nuts and Chili sauce or catsup. Refill whites, sprinkle with paprika and serve on lettuce with mayonnaise.

FISH SALAD

1½ cups canned or cooked fish	2 tablespoons lemon juice
½ cup chopped celery	1 teaspoon salt
2 hard cooked eggs	¼ teaspoon pepper
2 tablespoons olive or salad oil	Mayonnaise or Cooked salad dressing
	Lettuce

WHEATLESS AND MEATLESS DAYS

Cut the fish in pieces and chop the eggs. Mix fish, celery, and eggs, and add lemon juice, oil, salt, and pepper which have been mixed. Set in a cool place for at least 1 hour. Mix with salad dressing and serve on lettuce.

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