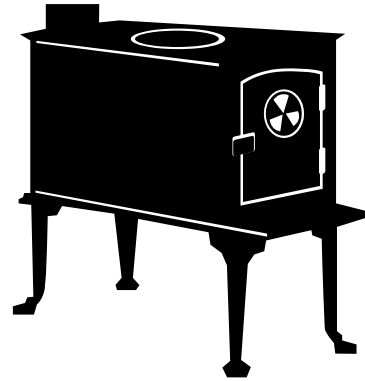


Gramma Great's Recipe Book



Mrs. Herbert Sampson
1326 N. 8th Street
Clinton, IN
March 1936



Notes:

It's best to always read through one of Gramma Great's recipes because an ingredient is very likely to be mentioned at the very end of the recipe almost as an afterthought! Ingredients and mixing and baking instructions don't always follow the same logical order of our standardized recipes of today. Remember that she was probably writing these down either as she made them or as an afterthought pulling the ingredients and methods out of her memory.

Also, note that the oats called for are many times referred to as quick, although, "quick" oats as we know them today had not yet been invented! The Quaker quick old fashioned oats are 'quick' compared to the former oat groats or crudely rolled oats that had been used before.

cakes

Jellyroll Cake

Yolk of 3 eggs beaten with 1 C of sugar, 2 T milk.
1 tsp. baking powder in 1 C flour.
Stir egg mixture into flour mixture. Fold in beaten remaining egg whites.
Bake in hot, 425 oven for 15 min. Roll in damp cloth until cool.



Fine Raisin Cake

1 1/3 C granulated sugar, 1/2 C shortening, pinch salt. Cream. Add 3/4 C sour milk with 1 level tsp. soda in milk, mix in 1 egg. 1 tsp. cinnamon, 1 tsp. baking powder in 2 C flour. Beat well, add 1 C raisins cooked. Add 1/2 C raisin juice.
Bake in loaf or layer.

Banana Cake

Cream 1/2 C butter, 1 1/2 C sugar, 2 eggs, add 1 C mashed bananas, 1/2 C sour milk with 1 tsp. Baking Soda in milk, 1 tsp. baking powder in 2 C flour. Bake in loaf or layer pans.

Banana Nut Cake - Fine, No better

Sift together into bowl: 2 1/2 C cake flour, 1 2/3 C sugar, 1 1/4 tsp. baking powder, 1 tsp. baking soda, 1 tsp. salt. Separately beat together 2/3 C Crisco, 1/2 C sour milk, 1 1/4 C mashed banana (about 3). Beat two minutes. Beat in 2 eggs, beat 2 more minutes. Beat in flour mixture then stir in 1/2 C chopped nuts. Bake in layer or loaf pan at 350 for 35 min in layer and 45 minutes for loaf. Ice with favorite frosting or eat plain. You can add 1/2 C soaked raisins if desired.

cakes

Pineapple Upside Down Cake

Cream 1/2 C shortening, 1 C sugar and 3 eggs. Stir 2 tsp.. baking powder and 1/2 tsp.. salt into 2 C flour. Stir 1 tsp. vanilla into 2/3 C milk. Alternately blend half of flour mixture and half of milk mixture into creamed mixture. In bottom of baking pan sprinkle 1 C brown sugar and 8 slices or 1 C crushed pineapple. Top with 1 T melted butter. Heat in oven for 5 minutes. Gently pour cake batter over topping and bake until done. Remove from oven and let stand 5-10 minutes before removing from pan.

Applesauce Cake

2 C brown sugar, 1 C raisins, 2 T cocoa, 1 tsp. each cinnamon, allspice, nutmeg; 1/2 C butter, 1 tsp. soda in 1/2 C apple sauce, 1 tsp. baking powder stirred into 2 C flour. Cream butter and sugar, add dry ingredients. Stir in applesauce and 1 tsp. vanilla. Bake in layer or loaf. 30 min at 350.

Red Chocolate Cake

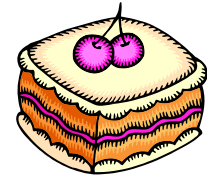
Cream 1 C sugar and 1/2 C Crisco. Add cocoa dissolved in 1/2 C boiling water. Add 1 1/2 C flour, 1 tsp. baking powder. Beat well, then beat in 1 egg. Last add the remaining 1/2 C boiling water with level teaspoon of soda dissolved in it, 2 tsp. vanilla, 1/4 tsp. salt. Bake at 350 for 30 min.

White Cake

2 1/2 C flour, 1 1/3 C sugar, 1/2 C Crisco, 2 level tsp. baking powder, 1 tsp. vanilla, 3 egg whites, 1/4 tsp. salt, 1 C milk. Cream Crisco, sugar & salt. Sift flour and baking powder 4 times add 1 T of flour to creamed Crisco & sugar, add 1/4 C milk and beat well, then add milk and flour a little at a time, stir in vanilla and beat well. The fold in beaten egg whites (stiff but not dry peaks). Bake in 2 layers. Bake at 345 for about 30 min.



cakes



Mrs. Hayes Sunshine Cake

7 egg whites beaten with 1 tsp cream of tartar. Gradually beat in 1 C sugar, 1 T at a time. Fold in 1 tsp vanilla extract then remaining beaten egg yolks. Fold in 1 C flour. Bake as angel food.

Burnt Sugar Cake

Brown (original says 'burn') 1/2 C sugar in heavy skillet. Stir in 1/2 C boiling water and stir until dissolved. Cream 1 1/2 C sugar with 2/3 C shortening and yolks of 4 eggs. Sift 3 C flour with 2 1/2 tsp baking powder, 1/4 tsp Baking Soda and 1/4 tsp salt. Add gradually with syrup mixture with enough water added to equal 1 total cup liquid to creamed mixture. Add 1 tsp vanilla then fold in the 4 egg whites which have been beaten to stiff peaks. Bake 30 min.

Angel Food Cake

1 C egg whites beaten until holds a peak. 1 1/2 C sugar sifted add to egg whites 1 T at a time, beating in. 1 C flour sifted 4 times folded in to egg white mixture 2 T at a time just until blended finally stirring in 1 tsp vanilla and 1/2 tsp almond extract. Gramma's recipe says "I forgot the cream of tartar which is 1 tsp added after beating of egg whites to peaks and before sugar". Bake 45 min @ 275.

EZ Mix Cake

Grease and flour an 8x8x2 pan. Sift and measure 1 1/3 C all purpose flour. Resift in a bowl with 1 C sugar, 1 1/2 tsp baking powder, 1/2 tsp salt, 1/3 Crisco, 1/3 C canned milk, 1/3 C water and 1 tsp vanilla. Beat hard for 2 minutes then add 1 egg, beat 2 minutes longer. Bake in slow oven, 350 for 35 min or until it shrinks from sides of pan.

cakes



Crisco's Banana Spice Cake (makes 2 9" layers) Gramma Great declared this "Good"

Follow directions carefully, be sure to use Crisco, and we promise you a lighter, richer, moister, more tender cake. The Crisco Success Cake Method is different – that's why it's easy and sure-fire!

Measure into bowl: (All measurements level)

2 ½ C sifted cake flour	½ tsp cloves
1 ¼ C sugar	½ tsp nutmeg
2/3 C Crisco	½ tsp allspice
1 tsp salt	½ tsp soda
1 tsp cinnamon	1/3 C molasses
	2/3 C mashed bananas

Mix thoroughly by hand or mixer on medium speed for 2 minutes.

Stir in: 2 ½ tsp double acting baking powder

Add: 3 eggs ½ C milk

Mix thoroughly by hand or mixer on medium speed for mins. Pour into two deep layer pans rubbed with Crisco and lined with heavy waxed paper. Bake in moderate oven (375) for 35-40 min. Cool cake in pans on rack for 15 minutes before removing. Loosen edges from pan with spatula. Place rack over cake and pan; invert together. Cool and frost.

cakes



Apple Cake

4 T butter, 2 T sugar, 1 egg, ½ C milk, 1 C all purpose flour, 1 tsp baking powder, ¼ tsp salt. Cream Butter add sugar gradually, cream well. Add egg and beat. Sift together flour, b. powder & salt. Add alternately with milk to creamed mixture. Spread on bottom and sides of buttered coffee cake pan (8x10") Cover with the following: 2 C sliced apples, ¾ C sugar, ½ tsp cinnamon, 1 T flour, 3 T butter. Arrange apples on top of batter. Combine remaining ingredients. Pour over apples. Bake in a 400 degree oven 30 – 40 minutes. To make variation frost with powdered sugar icing when slightly cooled.

Chocolate Cake – Gramma notes that cake is 'Super Fine!'

1 ½ C sifted cake flour, 1 ¼ C sugar, ½ C cocoa, 1 ¼ tsp Baking Soda, ¼ tsp crème of tartar, 1 tsp Salt, 2/3 C Crisco, ¾ C milk, 1 tsp vanilla, 2 eggs, unbeaten. Sift flour, sugar, cocoa, soda, crème of tartar and salt into mixing bowl. Drop in Crisco, add ¾ C milk, then vanilla and beat 200 strokes or 2 minutes at low speed with electric mixer. Bake in 2 deep 8" greased layer pans at 350 for 30- 40 min. Spread green mint frosting. Gramma notes "I use my oblong pan with cover so I can keep it covered to keep fresh"

Dutch Apple Cake

Pour 1 C hot milk over 1/3 cup each of shortening and granulated sugar and 1 tsp salt. When just warm add 1 cake yeast which has been softened in ½ c water. Add 2 unbeaten eggs and 3 C flour. Beat thoroughly and let rise until double in bulk. Spread into two greased pans and slice apples thin. Place slices on batter, sharp side down in batter, sprinkle liberally with sugar and cinnamon then bake 30 min at 420.



cakes

Mrs. Sollars Apple Cake - Fine

Mix 2 Cups granulated sugar and $\frac{1}{2}$ C brown sugar, $\frac{1}{2}$ C Crisco, 2 eggs, 1 C milk, 2 $\frac{1}{2}$ C flour, 1 tsp baking soda, 1 tsp baking powder, $\frac{1}{2}$ tsp salt, 2 C diced apples and 1 T vanilla. Mix all together but apples. Add after all is beaten. Pour in greased pan and top with 4 T of Brown sugar mixed with $\frac{3}{4}$ C coconut, $\frac{1}{2}$ C nuts and bake 1 hour at 325°

Oatmeal Spice Cake

This recipe was clipped from the newspaper and was the \$5 Favorite Recipe of the day. The recipe was sent in by Mrs. Charlotte Olker and the note says "Mrs. Olker's is a delicate cake, more like a torte. Spread whipped cream between layers and on top.

$\frac{1}{2}$ C butter

1 C brown sugar

2 eggs

1 C flour

1 tsp baking powder

$\frac{3}{4}$ tsp Baking Soda

1 tsp cinnamon

$\frac{1}{4}$ tsp nutmeg

$\frac{1}{2}$ tsp ground clove

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

$\frac{3}{4}$ C rolled oats

$\frac{3}{4}$ C buttermilk

$\frac{1}{2}$ tsp vanilla

Cream butter and sugar with electric mixer until light and fluffy. Add eggs and beat well. Add sifted dry ingredients and oats alternately with buttermilk and vanilla in thirds, beating until smooth after each addition. Turn into 2 greased and floured 8-inch cake pans. Bake in a 375 degree oven for 25 minutes.

cakes

Simple Fruit Cake – milk less and egg less, Dixie's recipe

2 C brown sugar, packed
2 C raisins
2 C boiling water
 $\frac{3}{4}$ C shortening
2 tsp cinnamon
2 tsp nutmeg

Boil together for 5 min. Let cool and add 2 tsp Baking Soda dissolved in $\frac{1}{2}$ C cold water.
Stir in $3\frac{1}{2}$ C flour, 1 C chopped nuts and bake in a greased tube pan for $1\frac{1}{2}$ hours at 300 – 325.

Essie's Milkless, Eggless, Butterless Cake

This would have been a big deal during depression times to make a cake without the expensive ingredients!

Boil 5 min 2 C granulated sugar, 2 C water, $\frac{2}{3}$ C Crisco, 1 lb raisins. Let cool.
Add 2 level tsp soda, 1 tsp salt, 1 level tsp each cinnamon, cloves and nutmeg, $3\frac{1}{2}$ C flour.
Bake at 325 for 1 hour or until done.

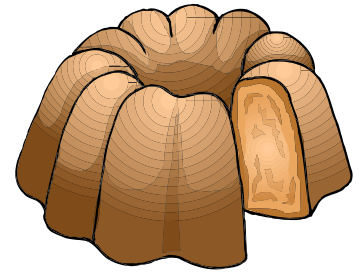
Dixie's Sponge Cake Batter

3 egg yolks	$\frac{1}{2}$ C sugar
$\frac{1}{4}$ C boiling water	$\frac{1}{4}$ tsp salt
1 tsp baking powder	$\frac{3}{4}$ C cake flour, sifted
$\frac{1}{2}$ tsp vanilla	$\frac{1}{2}$ tsp lemon extract

Sift dry ingredients. Beat egg yolks 2 min until thick and light at high speed. Add sugar and continue beating one minute. Add hot water and extracts at medium speed. Add flour little at a time. Working quickly scrape sides of bowl. Beat 1 min. Bake in ungreased pan 25 to 30 min at 350. Use for upside down cake or short cake. Double recipe for two layers.



cakes



Hawaiian Style Pineapple Upside Down Cake - Fine

This cake for 12 features bite-size tidbits from Hawaii, and is a sponge type, baked in an iron skillet. Top Each wedge with ginger-whipped cream for a flavor-combination favored in the islands.

For the Topping:

1 T butter, melted

1 ½ C firmly packed brown sugar

2 C drained pineapple tidbits

In a large iron skillet (11" diameter) melt butter, add brown sugar and top with pineapple tidbits.

For the batter:

3 eggs

1 ½ C sugar

½ C syrup drained from pineapple

1 ½ C cake flour, sifted

1 ½ tsp baking powder

½ tsp salt

1 tsp vanilla

Beat sugar, eggs and vanilla together for 15 minutes, using electric mixer or rotary beater. Sift together flour, baking powder and salt. Add the dry ingredients and pineapple syrup alternately to the mixture.

Pour batter over topping and bake in moderate oven (350) for about 50 minutes, or until done. Remove from oven and cool on rack 10 minutes. Loosen sides with knife, and invert on large serving plate.

Serve warm with ginger-whipped cream. Makes 12 servings.

To make ginger-whipped cream, whip ½ tsp ground ginger in 1 pint of heavy cream. Makes 12 servings.

7 Minute Icing

2 egg whites, ¼ C water, ½ tsp crème of tartar, 1 ½ C sifted sugar, ½ tsp salt, 1 tsp vanilla. Mix all ingredients but vanilla. Put over boiling water beat from 7 – 10 minutes and remove from heat, add vanilla beating until cool and thick enough to spread on cake.

cakes

Devil's Food Cake

2 C sifted cake flour

1 tsp soda

$\frac{3}{4}$ tsp salt

$\frac{1}{2}$ C Crisco

1 $\frac{1}{3}$ C sugar

1 C milk

2 unbeaten eggs

3 sq unsweetened chocolate, melted

1 tsp vanilla

Sift flour once, measure, add soda and salt, and sift together three times.

Cream Crisco, beating in sugar gradually and beating until light and fluffy. Add eggs, one at a time, beating well after each. Add melted chocolate and blend thoroughly.

Add flour alternately with milk in small amounts, beating until smooth. Stir in vanilla.

Turn batter into pans and bake in moderate oven (350) for layer cake 30 min. and for loaf cake 40 min.

Carrot Cake

1 $\frac{1}{4}$ C Mazola corn oil

4 whole eggs

3 C sifted flour

1 $\frac{1}{2}$ tsp baking soda

1 C chopped nuts

2 C white sugar

2 C grated carrots

2 tsp baking powder

2 tsp cinnamon

Beat eggs, add dry ingredients then mix with oil. Fold in carrots. Grease and flour pan. Bake in tube pan for 1 hour at 350. Use meat grinder with fine attachments for carrots.



cakes

My Special White Cake

Into small mixer bowl beat whites of 4 EGGS with $\frac{1}{2}$ C SUGAR at speed 11 for 1 min.

Into large bowl: cream on #3 speed $\frac{1}{2}$ C Crisco, 1 C sugar, 1 tsp vanilla, $\frac{1}{2}$ tsp lemon.

Sift 3 C flour, $\frac{1}{2}$ tsp salt, 3 tsp baking powder.

Add alternately with 1 C of milk to creamed mixture at speed #3, turn off mixer, fold in beaten whites until thoroughly blended. Bake in 2 layer pan at 350 for 30 minutes.

Angel Food Cake

1 C egg whites, 3 T water beat on #11 speed until frothy. Add 1 tsp crème of tartar. Turn back to speed #3. Beat in $1\frac{1}{2}$ C sugar 2 T at a time. Sift 1 C of flour four times and fold in 1 tablespoonful at a time to egg whites until all flour is thoroughly blended. Bake in ungreased tube pan for 50 minutes at 275.

Mayonnaise Cake

1 C mayonnaise

1 C sugar

2 C flour

3 T cocoa

2 tsp soda

1 C luke warm water

1 tsp vanilla

Mix all ingredients. Bake in two layers for 35 min at 350.





cakes

Yellow Cake

Cream 1 1/3 C sugar, 2 unbeaten eggs, 1/2 C Crisco, 1 tsp vanilla.

Sift together: 2 1/4 C flour, 2 1/2 tsp baking powder, 1/2 tsp salt..

3/4 C Milk

Add dry ingredients alternately with milk to creamed mixture beating until thoroughly blended. Bake at 350 for 30 – 35 minutes.

Burnt Sugar Cake

Burn 1/2 C sugar, add 1/2 C water. Cream 1 1/2 C sugar, 2/3 C Crisco and yolks of 4 eggs.

Sift 3 C flour, 2 1/2 tsp baking powder, 1/4 tsp soda.

Add gradually with syrup and enough hot water to make 1 cupful total.

Add vanilla and fold in beaten whites. Bake 30 min in oven set at 350.

Delicate White Cake

Have ready 3 egg whites, beaten to soft meringue with 1/4 C granulated sugar in small mixer bowl. Use No. 12 speed.

2 C of sifted cake flour }
2 1/2 tsp B powder }
3/4 tsp salt }

Sifted together.

1 C sugar

Cream 1/2 C Crisco, add sugar and cream again. Add alternately sifted mixture with 3/4 C milk and 1 tsp vanilla.

Fold in prepared egg whites. Bake in two layers for 25 min at 350 degrees.

frostings

Creamy Frosting

Boil 1 ½ C sugar in ¼ C water until real thick. Have ready, whites of 2 eggs beaten with ½ tsp cream of tartar and ½ tsp salt. Pour hot syrup over egg whites in gradual stream while beating on No 12 until cool and thick enough to spread on cake or in jelly roll.

Powdered Sugar Frosting

2/3 box powdered sugar

1 T Crisco

1 tsp vanilla

½ tsp lemon extract

1 T flour

In big bowl of mixer with just enough milk to make thick and creamy.

Maple Frosting

Mix ½ box powdered sugar with 1 C brown sugar and follow above recipe.

Chocolate Frosting

Follow Powdered Sugar Frosting above beating in ½ C cocoa powder.

Good Icing

1 C sugar, ¼ C water, 1 egg white, ½ tsp vanilla, ½ tsp crème of tartar, mix together and cook over Boiling water, beat for 7 minutes while cooking and until thick. Remove from heat, cool.

cheesecake

Cheesecake with Cornflakes Topping – changed by Gramma Sampson to Graham Crax and she halved the recipe in her notes which I did not reflect here.

4 Cups cornflakes – changed to 22 graham crax

1 C confectioners sugar

1 T cinnamon

½ C melted butter

3 envelopes unflavored gelatin

1 ½ C water, divided

1 C sugar

4 eggs separated

3 C (1 ½ lbs) cottage cheese

2 T grated lemon rind

3 T lemon juice

¾ tsp salt

1 ½ C cream or evaporated milk, whipped

Crush the cornflakes into fine crumbs (or graham 'crax'). Mix well with confectioner's sugar, Cinnamon and butter. Press half into the bottom of a well greased 9-inch spring form. Soak the gelatin in ¾ C cold water about 5 minutes. Beat egg yolks slightly. Place in a saucepan with the other ¾ C water and the sugar. Cook until slightly thickened on medium temperature about three minutes. Remove from heat. Add cottage cheese which has been rubbed through a sieve (food processor!) Stir in lemon rind, juice and salt. Cool. Fold in stiffly beaten egg whites and mix until smooth. Then gently fold in the whipped cream or evaporated milk. (To whip the latter, first chill thoroughly by storing overnight in refrigerator.) Pour cake mixture onto crumbs in spring form. Top with remaining crumb mixture. Chill in refrigerator until firm. Unmold. Makes 12 – 14 servings.

cookies

Carrot cookies

Scant 1 C shortening, 1 ¼ C sugar, 1 egg, 1 C mashed carrots, 2 C flour, 2 tsp baking powder, ½ tsp salt, ½ tsp vanilla, few drops of almond extract. Cream sugar and shortening, beat in egg and carrots. Sift dry ingredients, add to mixture with extracts. Drop by teaspoonful on greased cookie sheet 3 inches apart and bake until golden brown in moderate oven. (425)

Butterscotch cookies

2 C flour, 2 dark brown sugar (no measurement given), 2 eggs, ½ C melted Crisco or butter, 2 tsp Baking powder, 1 C chopped nuts, pinch salt. Spread on cookie sheet real thin.

Butterscotch Bars

2 C brown sugar, ¾ C butter, 2 eggs well beaten, one tsp b. soda put into ½ C boiling water, 3 C flour. Cream the butter, add sugar, then beaten eggs, stirring well. Blend in remaining ingredients. Drop on baking sheets and bake in moderate oven.

Gumdrop Bars

2 C flour, ¼ tsp salt, 1 tsp cinnamon, 3 tsp baking powder. Sift dry ingredients together. Toss together: 1 C soft gumdrops (don't include licorice ones), ½ C chopped nuts, 1 T flour. Beat 3 eggs, 2 C light brown sugar, ¼ C evaporated milk, ½ stick melted butter. Add the dry ingredients to wet ingredients 1/3 at a time, beating well after each addition. By hand, stir in gumdrop/nut mixture and spread in a greased 10x13" pan and bake in a moderate oven for about 40 minutes or until shrinks away from Sides of pan. Cut into finger length bars.

cookies

Swedish Heirloom cookies – a handwritten note in the margin declares these cookies “None Better”
Winner in Pillsbury’s 3rd Recipe and Baking Contest by Mrs. Carlos Wheaton, Hopkins, Minnesota.

Bake at 325° for 12 – 15 minutes.

Makes about 4 ½ dozen cookies.

Cream: ½ C shortening with ½ C butter; add gradually
1 C confectioner’s sugar and
½ tsp salt, creaming well.

Add: 1 ¼ C almonds, ground

Blend in 2 C sifted Pillsbury’s Best Enriched flour gradually, mix thoroughly.

Add 1T water

1T vanilla; mix thoroughly with fork.

Shape into balls or crescents using 1 level T of dough for each cookie. Place on ungreased baking sheets. Flatten slightly.

Bake in moderate oven 325° 12 – 15 minutes. Roll in confectioners sugar while still warm.

cookies

Oatmeal cookies

1 egg beaten, 2 C Quick Oats, ½ C nuts, ½ tsp salt, 1 C flour, 1 C raisins, 1 C brown sugar, ½ C Granulated sugar, ½ tsp baking powder, ½ C melted Crisco, ¼ tsp Baking Soda in 4 T hot water. Beat egg, add sugars, soda in water, then rest of ingredients and mix well. Drop by rounded teaspoons Full onto greased sheet. Bake 12 minutes at 350.

Cookie Bars with a Tang – Spicy Jam Bars – Gramma notes that these bars are “Fine”

1 ½ C sifted flour, ½ tsp baking powder, 4 T sugar, ½ tsp salt, ½ tsp cinnamon, ¼ tsp cloves, ½ C Shortening, ¾ tsp almond extract, ¼ tsp vanilla, 1 egg, ¼ C milk, ½ to ¾ C jam. Sift flour, measure 1 ½ C then add baking powder, sugar, salt and spices and sift again. Cream shortening and flavorings thoroughly. Add egg & beat well. Add flour, alternately with milk, stirring only to blend. Spread one third of dough in bottom of greased 9x9x2 inch pan. Spread evenly with jam, then with remainder of dough. Bake in hot oven (400) 25 – 30 minutes. When cool, cut in 1 ½ x 2 inch bars. Makes 18.

cookies

1 C each brown and granulated sugar, ½ C Crisco, 2 C quick oats, ½ tsp salt, ½ tsp cinnamon, ½ tsp nutmeg, 1 tsp vanilla extract, 1 tsp soda in 1 tsp hot water, 1 C dates, 1 small can crushed pineapple-drained, 1 egg, 2 – 2 ½ C sifted all purpose flour. Mix thoroughly spread on greased cookie sheet ½” thick or drop by teaspoonfuls bake 12-15 min in 400 oven. Good.

cookies

Oatmeal cookies

1 box raisins, ½ C Crisco, 2 C sugar, 2 C oatmeal, 3 C flour, 3 tsp cinnamon, ½ tsp salt, 3 eggs, 1 Tsp soda in a little boiling water. Mix thoroughly, drop by spoonfuls onto buttered sheet. Bake 400 for 12 to 14 min.

Filled Fruit Strips

1 C dates, 1 C sugar, 1 2/3 C water – cook until thick, add ½ C pecans and set aside to let cool. Mix 1 C butter, 2 C brown sugar and stir well. Add 1 C flour, 1 ½ C rolled oats, 2 tsp baking powder, mix Thoroughly. This is very crumbly. Sprinkle half on a shallow pan, press down, spread on date mixture then rest of crumbles on top, press down and bake for 25 to 30 minutes at 350.

Butterscotch cookies

2 C brown sugar, ½ C butter, 3 eggs, , 3 C flour, ¼ tsp salt, ½ tsp soda, 1 tsp crème of tartar, 1 tsp Vanilla, 1 lb raisins, mix all together. Shape in a roll, chill, then slice and bake.

cookies

Essie's Sugar cookies

1/2 C Crisco

1/2 tsp salt

1/2 tsp nutmeg

1 C sugar

2 T milk

2 unbeaten eggs

2 C flour

1 tsp Baking powder

1/2 tsp Baking Soda

Combine first 4 ingred, beat until mixed thoroughly. Add eggs, stir together. Add rest of ingredients, drop by teaspoonful on greased sheet, flatten out with fork, bake in oven 400 for 10-12 minutes.

Hazel's Sugar cookies

1 C Crisco

1 tsp salt

1 T vanilla

1/2 tsp soda

2 C sugar

4 C flour

3 tsp baking powder

3 eggs

pies

Elderberries for pies

Deputy Ivadelle Snyder of Elberta, Mich., sends in this recipe for canning elderberries for pies stating, "Elderberries are so plentiful up here and they are so large and flavorful we like them better than huckleberries which are more expensive."

5 pounds stemmed elderberries
2 pounds brown sugar
3 sliced apples

2 packages seedless raisins
1/2 pint vinegar

Cook berries with a small amount of water before adding other ingredients. Boil down until medium thick. Can in sterilized pint jars for delicious pies.

Lemon Pie

Grate the rind of two lemons add 1 1/2 C sugar, 3 T flour, mix well add yolks of 3 eggs beaten, juice of the two lemons, 2 C boiling water and butter the size of an egg. Cook until thick.

Strawberry Pie

Dissolve 1 pkg strawberry jelly (Jell-O?) in 1 1/2 C boiling water and set to cool. Bake a pie shell and fill with fresh strawberries and 1/4 C powdered sugar. Pour over the top, the slightly thickened Jell-O and put in ice box to set. Then cover with whipped cream.

pies

Carnation Frozen Apricot Crunch Pie Advertised on the cutout Gramma pasted in the book as RICH...SMOOTH...THRIFTY!

Crumb Crust:

3 C crushed corn flakes

2 T sugar

1/3 C melted butter

Pie Filling:

1 C Carnation Evaporated Milk

2 T lemon juice

1 1/2 C apricot pulp

1/2 C sugar

Blend corn flakes and sugar with melted butter. Line bottom and sides of 9-inch pie plate with crumbed mixture, reserving 1/4 cup for topping. Chill thoroughly.

Chill Carnation, *the milk that whips*, in refrigerator tray until ice crystals form around edges of tray.

Whip until stiff; add lemon juice and whip *very* stiff. Fold in apricot pulp which has been combined with sugar. Place in crumb crust and top with remaining crumbs and chill 2-3 hours. (Filling may be placed in 9-inch single crust baked pie shell or graham cracker crust.)

*fresh, frozen or canned apricots may be used.

IMPORTANT: Compare the cost of Carnation with that of whipping cream. Carnation saves you money *every day*...in so *many* ways. Use it *undiluted* in coffee and for most cream purposes. Mix it "half-and-half" with water wherever a recipe calls for milk.

Lemon Pie

Press in bottom and sides of a 9" pie pan a mixture of 1 1/4 C graham crax crumbs and 1/3 C melted butter.

Mix in pan two eggs, 1/4 C sugar, 1/2 C Pet milk, 1/2 C water, 1 1/2 tsp grated lemon rind, 1/4 tsp salt. Cook until slightly thick then take from heat add until dissolved 1 pkg lemon Jell-O. Chill until begins to thicken. Whip 1 C ice cold Pet milk, add 2 T lemon juice and whip until thick. Fold into cooked mixture and pour into shell lined pie pan.

pies

Angel Pie – Gramma’s margin note reads “Simply Great”

Crust:

4 egg whites	1 T cake flour
½ tsp crème of tartar	½ tsp vanilla
½ C sugar	

Beat the egg whites stiff, adding crème of tartar before beating. Fold in the sugar which has been sifted with the cake flour. Add flavoring. Spread in greased pie dish and bake 35 minutes in moderate oven. Let cook before adding the filling:

Filling:

4 egg yolks	whole milk to make 1 C liquid (Gramma notes 1 1/2C)
½ C sugar	4 (large) marshmallows
1 T flour	Whipping cream
Juice & rind of 1 lemon	

Cook together beaten egg yolks, sugar, flour, lemon juice and milk. When almost thick add four marshmallows and stir until melted. Cool this mixture and fill cooled crust. Top with whipping cream and chill in refrigerator for several hours before serving.

Pumpkin Pie

1 ½ C pumpkin, 1 C sugar, 1 can milk, 1 tsp salt, 2 eggs, 1 tsp cinnamon, ½ tsp nutmeg, ½ tsp allspice. Mix all together thoroughly and bake 40 min in oven 400.

pies

Mock Apple Pie

14 soda or Ritz crackers

1 ½ C sugar

1 ½ C water

1 ½ tsp crème of tartar

Butter

Cinnamon

Break crax into pie shell, bring sugar and water to boil. Add crème of tartar, stir well. Pour over crackers in pie shell. Dot with butter, sprinkle cinnamon and bake in oven 450 for 30 minutes.

Raisin Pie – An old reliable

Been getting your supply of iron lately? One of the best ways of getting it, at least one of the most pleasant and taste-tempting is with raisin pie. I'll have to admit that is a pretty sneaky way of leading up to a recipe but well, here `tis.

2 T cornstarch

½ C sugar

¼ tsp salt

¾ C water

1 T shortening

1 T lemon juice

1 C raisins

Mix cornstarch, sugar and salt, stir in water. Cook until thick. Add shortening, lemon juice and raisins. Cool before pouring into pie tin lined with crust. Cover with top crust. Fasten the edges by moistening between them with cold water. Press together tightly. Prick or slit the upper crust to allow the escape of steam. Bake in a hot oven (400) until golden brown.

candies

Divinity Fudge

2 ½ C sugar, 1 C white Karo, 1 C boiling water. Boil sugar, water and syrup until spins a thread. Beat 2 egg whites until stiff then beat in 1 tsp crème of tartar. Take 1 C of syrup and pour in thin stream over eggs while beating. Stir in 1 C chopped nuts and 1 T vanilla. Add balance of syrup which you have kept boiling constantly. Beat until stiff. Pour into buttered pan and cool before cutting into squares.

Peanut Brittle

3 lbs raw peanuts, 3 lbs glucose, 4 lbs granulated sugar, 1 qt boiling water. Put all in dish pan and boil 1 ½ to 2 hours. Add 1 T Baking Soda and spread on buttered sheet pans.

puddings

Date Pudding

1 lb dates, 1 tsp soda, 1 C hot water – mix in bowl and let stand until cool. Stir in 1 C sugar, 1 T butter, 1 beaten egg, pinch salt. Then stir in 1 ½ C flour, mix thoroughly. Blend in 1 tsp vanilla and 1 C chopped pecans. Bake 35 minutes at 350.

Persimmon Pudding

1 pint whole milk over persimmons. Run through colander, add 1 ½ C sugar, 1 qt flour. Stir in 1 pint milk or enough to make batter like pancake batter. Grease deep pan and bake 1 ½ hours in slow oven. Serve with whipped cream.

Paradise Pudding

Dissolve 1 pkg lemon Jell-O in 1 C boiling water. Stir in 1 C (canned) pineapple juice and chill until slightly thickened.

Beat until fluffy, then add 1 ½ C miniature marshmallows, 1 dozen chopped maraschino cherries, 15 crumbled macaroons, 1 C crushed pineapple. Fold in 1 C whipped cream, pour mixture into shallow pan and chill until set.

Persimmon Pudding – my very own recipe

1 ½ C sugar

1 egg

¼ C Milnot or other canned milk

1 pint of persimmon pulp

Beat altogether, add 1 ¼ C flour, ½ C nuts, 1 ¼ tsp baking powder, beat until mixed real good. Put into heavily greased 9" square baking dish and bake 40 min at 350.

breakfast

Waffles

1 C flour, 2 tsp baking powder, 1 C milk, 2 eggs, 2 T Crisco. Beat eggs until lemon colored, adding 1 T sugar, $\frac{1}{4}$ tsp salt, 2 T flour and the Crisco. Beat until very light then add half of the milk and half of the flour, beat again then add balance of milk and flour with baking powder beat until smooth and light. I use my rotary egg beater. These are sure fine. My recipe.

Sister Mary's Waffles

1 C flour, pinch salt, 2 eggs separated, 3 tsp baking powder, 1 T sugar, 1 C milk. Mix altogether, add beaten whites and 3 T melted butter.

Oatmeal Muffins

In a bowl put $\frac{3}{4}$ C quick oats, $\frac{1}{2}$ C of canned milk, $\frac{1}{2}$ C water, 2 T melted Crisco. Let stand 10 min. Sift together 1 C flour, 2 $\frac{1}{2}$ tsp baking powder, 2 tsp sugar, $\frac{2}{3}$ tsp salt add to oat and liquid mixture and mix thoroughly. Put in greased muffin tins bake 20 min in oven 425 or until brown. Serve warm.

Doughnuts

1 C sugar, 1 C milk, 2 eggs beaten, fine as silk. A little nutmeg, lemon will do. Of baking powder, teaspoon two. Lightly stir the flour in, roll on pie-board, not too thin. Cut in diamonds, twists or rings, then drop with care the doughy things; Into fat that briskly swells, evenly the spongy cells. Roll in sugar, lay to cool. Always use this simple rule. Add 2 Tbs melted butter. For chocolate doughnuts use the above rule, add four tablespoons of cocoa with the flour or two ounces of melted chocolate.

dessert

Cream Puffs

1/3 C Crisco in 1 C water, let come to a boil, add 1 C flour, 1/2 tsp salt all at once, stir until mixture leaves side of pan. Let cool then add 4 eggs, one at a time, mixing thoroughly each time. Drop by teaspoon on greased cooking sheet bake in hot oven, 450, 30 – 35 minutes. Fill with any desired cream filling or thickened fruit.

Ice Cream

One heaping cup of sugar poured over the top of two bottles of milk in pan. Let come to boil and add piece of butter the size of an egg and 1 T cornstarch dissolved in a little milk. Let thicken, take from stove and add rest of quart of milk. Beat three egg yolks lightly and add to mixture. Put in trays, when cool put in ice box and freeze until mushy, take from box put in a pan and whip adding the three egg whites which have been stiffly beaten add 1 C of cream or 1 C of canned cream beating as thick as possible adding 1T vanilla while beating. Put back in trays and freeze until hard. I pour off cream from two bottles of milk, then fill one bottle from the other and use the milk left that making 1 full quart of milk that I use in recipe.

dessert

Marshmallow Delight

1 package marshmallows in 1 C hot milk stir until dissolved. 1 C Milnot whipped, add 1 C pineapple and ½ C chopped nuts (nuts can be omitted), stir well, add to marshmallows. Line a long pan in bottom with rolled graham crackers about 1 ½ cups, pour in above mixture then sprinkle ½ C of crumbs over top. Let set in refrigerator at least two hours before serving.

Mrs. Webb's Apple Crisp

Prepare apples as in last recipe for Apple Crisp, 1 C sugar, ¾ C flour, pinch of cinnamon and salt and 1 egg, mix altogether put over apples add ¾ C water over the pastry a little at a time. O yes add Tablespoon of melted Crisco in pastry.

Apple Crisp

4 C sliced cooking apples, 1 T lemon juice, 1/3 C sifted flour, 1 C Quaker oats, ½ C brown sugar. Place apples in shallow baking dish. Sprinkle with lemon juice. Combine dry ingredients; add melted butter and mix until crumbly. Sprinkle crumbs mixture on top of apples. Bake 375 for 30 minutes. Serve warm or cold. *Note that this was a printed recipe that Gramma cut out and pasted into her recipe Journal and there is absolutely no mention in the ingredients list of melted butter! Also, the oats called for are referred to as Quick Old Fashioned – "Quick" oats as we know them today had not Yet been invented!*

Fine Apple Dessert

Slice apples for 2 Cups, spread on bottom deep pie dish. Melt ½ stick oleo, add 1 ½ C quick oats, 1 C brown sugar, ½ tsp cinnamon and spread on top of apples. Bake 40 min at 400°

breads

German Sour Cream Twists – Gramma’s note says Very special. None better.

“These horseshoe twists are almost as rich as Danish Pastry, and they’re made with yeast for added lightness and flavor. There’s no kneading and this dough does not rise. The rolling is easy, too, since dough is first chilled to make it firm. You’ll really be showered with compliments when you serve these delicious sugary twists with mid-morning coffee:

3 ½ C sifted Gold Medal flour

1 tsp salt

1 C shortening (part butter- Gramma says ½ C each)

1 pkg active dry yeast

¼ C warm water

¾ C thick sour cream (20%)

1 whole egg and two yolks, well beaten

1 tsp vanilla

1 cup sugar

Sift flour, salt into mixing bowl. Cut in shortening. Dissolve yeast in water. Stir into flour mixture with sour cream, eggs, vanilla. Mix well with hand. Cover with damp cloth and refrigerate 2 hours.

Roll half of dough on sugared board into an oblong, 8 x 16”. Fold ends toward center, ends overlapping. Sprinkle with sugar, roll again to same size. Repeat a third time. Roll about ¼” thick. Cut into strips 1x4”. Twist ends in opposite directions – stretching dough slightly. Put in shape of horseshoe on greased baking sheet – pressing ends to keep shape. Repeat with rest of dough.

Heat oven to 375 (quick moderate).

Bake about 15 minutes until delicately browned. Take from baking sheet immediately.

Makes about 5 doz.

breads

GRANMA NIEMI'S FINNISH WHEAT BREAD

1 Cup Warm Water
2 tbs Brown Sugar (or honey or molasses)
2 tbs Oil
1 tbs Yeast
1 tsp Salt
1 1/4 Cups White Flour
1 1/4 Cups Wheat Flour

Doubled

2 cups warm water
4 tbs brown sugar/honey
4 tbs oil
2 tbs yeast
2 tsp salt
2 1/2 cups white flour
2 1/2 cups wheat flour

Mix yeast with water and sugar, let stand 5 minutes. Add oil and salt, blend in flour. Knead until smooth, let rise until doubled. Punch down, form into loaf, put into greased pan, let rise again. Bake about one hour at 350 degrees.

Note: I usually double this recipe. You can use any combination of white and wheat flour, I usually use half and half.

Also, recipe does not call for bread flour, however that is what I use.

main dishes

Sausage Dumplings

Mix 1 ¼ C cracker crumbs, ½ C flour, 1 ½ C sausage, 2 T grated parmesan cheese, 2 eggs, salt and pepper to taste and add enough milk to make a stiff batter. Drop in boiling salt water. Drain. Add sauce made from 2 T butter, 1 C tomatoes let simmer while preparing dumplings.

Beef Roll

1# ground beef mixed with bread crumbs, egg, flour and seasoning. Roll on a piece of waxed paper with paper over top until ½" thick. Take paper off top and spread diced onion, carrots and potatoes on top. Roll up like jelly roll and bake in oven covered with tomatoes.

salads

Pineapple Salad

1 box lemon Jell-O
½ carrots ground
1 C cream cheese, grated
1 C pineapple

Dissolve Jell-O in 1 pt hot water. Drain pineapple and add with carrots to Jell-O when nearly cold. (jelled) Serve on head lettuce with mayonnaise.

Quick Pineapple Salad

Shred head lettuce on salad plates, add 2 T crushed pineapple, 2 tsp mayonnaise and sprinkle with paprika. 1T cottage cheese on lettuce if desired.

Lima Bean Salad

1 C lima beans, 1 C shredded cabbage, ¼ C sweet pickles, ½ C beets chopped – serve with cooked dressing or mayonnaise.

Salad

Cottage cheese and one leaf of lettuce, sliced pineapple. Put one slice pineapple on one leaf of lettuce and top with 1 T cottage cheese and a little mayonnaise if desired.

salads

Hot Potato Salad

4 medium potatoes boiled in jackets

4 strips fried and crumbled bacon

2 T minced onion

5 T bacon fat

4 T vinegar

1 tsp salt

¼ tsp pepper

2 T sugar

Skin potatoes and slice or cube into top of double boiler over hot water. Add bacon and onion. Mix bacon fat, vinegar, salt, pepper, and sugar; heat to boiling point. Pour over potatoes and keep in double boiler until ready to serve. If too dry add a little hot water.

Rice Supreme – Fit for a Queen

2 C cooked rice

1 small can crushed pineapple

12 marshmallows

1/3 C sugar

Add sugar to pineapple then cut marshmallows into the pineapple and let stand a few hours. Add rice and ½ pint whipped cream and nuts if desired.

miscellaneous

Toasted Pecans – for 1 pound of Pecans

Beat 2 egg whites and 2 T of water until foamy. Coat pecans with egg white mixture.

Mix together: 2 C sugar
 2 T cinnamon
 pinch of salt

Coat pecans with mixture and place on cookie sheet. Place in oven at 300° for 45 min, stirring every 15 minutes.

Remove and cool.

Note: let stand awhile before putting in oven

(Joe Branden)

My Sandwich Spread

Grind 2 C pimentos, 1 onion, $\frac{3}{4}$ C sugar, 1 C vinegar, 2 T flour, 2 T dry mustard, 2 T butter, 2 scant tsp celery seed. Boil 5 min, add salt to taste and seal while hot.

Francis Sandwich Spread

Grind two onions, 12 red and 12 green peppers. Add 1 pint vinegar, 2 T flour, 3 C sugar, 2 tsp salt, 1 qt mayonnaise, 12 green tomatoes ground, 1 tsp celery seed, 1 pint mustard. Cook 10 minutes, stirring until thick.

canning

Blueberries to Can

2 lbs blueberries boiled in 2 quarts water with $\frac{1}{4}$ tsp soda. Boil 5 min, drain then cook until tender. Can while hot or make sauce or pies same as with another kind of berries.

My Special Relish -

1 $\frac{1}{2}$ Qt tomatoes

1 $\frac{1}{2}$ Qt "mangoes" (green peppers)

1 Qt onions

Grind together and drain juice in colander. Place next ingredients in large Dutch oven:

4 $\frac{1}{2}$ C sugar

1 $\frac{1}{2}$ Qt vinegar

3 T salt

2 T mustard seed

2 tsp turmeric

2 T celery seed

Bring to a boil, add drained ingredients (top 3 ingred) and let boil one hour. Can and seal in jars.

Makes 8 pints.

Mango Relish - "mango" equals green or red peppers, Gramma Jinty used to call them mangoes too!

2 $\frac{1}{2}$ Qt ground red and green mangoes

1 $\frac{1}{2}$ qt ground onions

Proceed as for my special relish above.

canning

For All Sizes of Cucumber

If large, cut desired size. If small cover with water adding 2 tsp powdered alum to each quart of water. Bring to a boil and let stand 2 hours in same water. Drain off alum water and let stand in clear cold water until cool.

Make syrup by boiling 2 lbs sugar, 1 pt vinegar and tablespoons each of whole cloves, stick cinnamon. Boil 5 min. Add cucumber and cook 10 minutes. Put cucumbers in jar pour over the syrup and let stand until next morning. Pour off syrup bring to boil again and pour over cucumbers. Do this for 3 successive mornings then seal or just let stay in jar.

Bread & Butter Pickles

12 med or 3 ½ lbs cucumbers in salt overnight. Slice 4 large onions lengthwise. Take 1 qt vinegar, 1 tsp turmeric, 1 T mustard seed, 1 T celery seed, 3 C sugar and let come to a boil. Ad cucumbers and onions let boil 15 minutes. Fills six 1-quart jars.

My Favorite Relish – Fine Relish

Grind 3 quarts cabbage, 3 qt. Green tomatoes, 6 large onions, 3 red peppers. Add 2 qts vinegar, 3 pounds sugar, 4 T salt, 2 T turmeric, 2 T each celery seed and mustard seed. Boil hard for 1 hour and seal in jars while hot. (In another location for the same recipe, she says to boil for 30 minutes) Be sure to drain the juice from tomatoes as you grind them. Makes 5 quarts.

canning

Mrs. Reed's Sweet Chunk Pickles

Cover 7 lbs cucumbers with brine that will hold up an egg. Let stand 3 days. Drain and cut into chunks. Cover with water and 1 C vinegar, bring to a good boil. Put in crock let stand in same water for 3 days then drain. Mix 3 lbs sugar, 3 pints vinegar, 1 oz each allspice, celery seed, cinnamon bark, ½ tsp nutmeg, 1 ½ tsp clove (all whole) and alum size of a walnut. Bring to a boil and pour over cucumbers for three days. On fourth day, pack in jars and cover with hot vinegar syrup. Seal.

Corn Relish

Grind 1 head cabbage, let stand in T salt 1 hour. Boil 12 ears corn, cut from cob. Grind 4 large onions and 2 peppers. Add cabbage and cover with dressing of 1 ½ qt vinegar, 1 T dry mustard, 2 tsp salt, 1 T celery seed, 1 C sugar, 1 tsp turmeric. Bring to a boil and add 1 T flour, cook until thick and seal in hot jars.

Strawberry Jam

1 Qt strawberries
7 Cups sugar
1 Pkg Sure-Jell
Makes 4 ½ pints jam.

Peach Butter

Use thoroughly ripe peaches. Dip in boiling water, peel, mash. To each quart of mashed peaches add 3 C sugar. Cook until clear, add a few peach kernels, gives a delightful flavor.

Peach Marmalade - sure is fine

12 lbs peaches, 7 lbs sugar, 1 C vinegar. Do not peel or seed peaches, cut in quarters, bring to boil then simmer until thick & clear. Remove seed as you stir when nearly done. Makes 10 pints.