Sugar Cookies

1½ cups sugar
1/2 lb. butter
2 eggs
2 1/2 cups flour
2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Mix and put in refrigerator for a few hours or overnight. Roll thin. Bake 350° oven. Before baking sprinkle with sugar.

Ruth Purinton '21

Raisin Cookies

1 1/2 cups ground raisins
1/2 cup shortening
1 tsp. salt
2 3/4 cups flour
3/4 tsp. soda
3/4 cup milk
1 tsp. lemon extract
1 cup Mother's extract
1 cup brown sugar
1/2 tsp. salt
1 cup flour

Mix, let stand for an hour or over night in refrigerator. Drop from spoon on cookie sheet. Bake in 400° oven—7 min. or until brown. Remove from pan and cool.

Ruth Bullock Garrett '48

Oatmeal Mincemeat Bars

1 pkg. mincemeat
1 cup boiling water
Cook until thick, cool

1/2 cup shortening
1 1/2 cups quick oatmeal (dry)
1 cup brown sugar
1/2 tsp. salt
1 cup flour

Combine the above 5 ingredients. Press half in 9 x 9" pan. Cover with the cooled mincemeat. Cover with the remaining cake mixture. Press down firmly.

Bake in oven 350°—30-40 minutes.

Kathryn Rorabaugh '36

"THE DIRECTIONS SAY TO WASH ALL THESE SALAD VEGETABLES THOROUGHLY."
Dissolve Jello and cinnamon drops in boiling water. Cool and add applesauce. Chill half of mixture and spread with cream cheese, nuts and celery mixture. Then put rest Jello on top of same.

**Bean Salad**

2 cans Joan of Ark kidney beans (wash off) 1 cup minced celery
1 1/2 doz. sweet gherkin pickles

Dressing: Take 2 eggs, beat, add 3 tbsp. vinegar, 2 tbsp. sugar, 1 tbsp. butter. Boil until thick, stirring constantly. After it cools, mix in 3 tbsp. Miracle Whip—beat well with beater and mix with beans, etc.

Margaret M. Jackson  Honorary member

**Black Cherry Salad**

1 No. 2 1/2 can (3 1/2 cups) 1 pkg. orange flavored pitted Bing cherries gelatine
3/4 cup chopped pecans frozen, or canned

Drain cherries, add water to cherry syrup and lemon juice to makes 1 3/4 cups liquid. Heat, pour over gelatine and stir till dissolved. Chill till partially set.

Add cherries and nuts. Pour into individual molds or shallow pan. Chill till firm. Serve on lettuce with mayonnaise. Makes 6-8 servings.

Barbara Fisher Ackerman '50
**Cranberry Salad**

1 lb. raw cranberries  
1 cup sugar  
2 pkgs. orange Jello  
1 No. 2 can pineapple  

Wash and grind cranberries with medium blade of food chopper. (If you have a blender—mix part of your juice with your cranberries and cut them up in the blender.) Add sugar and let stand. Dissolve Jello in cup boiling water, then add the remaining liquid. Cut pineapple in small pieces (it can also be put in the blender). Add cranberries, pineapple and nuts to cooked Jello—congeal and serve on lettuce with mayonnaise. Serves 16, Myrtle Lane Mathews '37

**Cranberry Salad**

1 cup ground raw cranberries  
1 cup ground apples  

Combine above and let set  
Mix 1 pkg. Lemon Jello; 1 cup hot water; 1 cup pineapple juice. Chill until partially set, then add cranberry-apple mixture and 1/2 cup seeded grapes  
1/4 cup chopped English quartered walnuts  

Chill till firm. Serve on lettuce leaves. Pearl Jean Binns Smith '51

**Easy Fruit Salad**

1 large can fruit cocktail, drained well  
2 cups marshmallows, cut or midget size  
1/2 pint sour cream  
Mix well; let stand overnight. Delicious as a Bridge refreshment, served on lettuce. Grace Jennings Dunkelberger '42

**Five Cup Salad**

1 cup miniature marshmallows  
1 cup mandarin oranges  

Toss lightly. Refrigerate at least three hours before serving. Garnish with maraschino cherries and lettuce leaf. Alice Koch Zilling '58

**Five Minute Tomato Aspic**

1 pkg. lemon or orange jello  
3/4 cup hot water  
1 can Hunts tomato sauce  
1/2 tbsp. vinegar  
1/2 tsp. salt—dash of pepper  
For added flavor—onion juice, celery salt, Worcestershire sauce may be added. Dissolve gelatin in hot water—add tomato sauce and other ingredients. Pour into individual molds—chill until firm. Henrietta Fitzgerald Spruance '21

**Frosted Mandarin Salad**

2 boxes orange jello  
2 1/2 envelope Knox gelatin  
2 1/2 cups of boiling water  
1 can frozen orange juice  
1 small can crushed pineapple  
1 small can mandarin oranges  
Mix according to directions on jello package. When slightly congealed add topping of 1 box lemon chiffon pie filling according to directions on box. Fold in 1 cup of cream whipped. Spread and chill. Serve with shredded American cheese on top. (I add juice of half of a lemon to the chiffon pie filling). Dorothy Bennett Fitzgerald '20
**Frozen Fruit Salad**

Mix together: 1 cup salad dressing (not mayonnaise); 2 small pkgs. Philadelphia Cream Cheese.

Add: 1 small pkg. (8 or 10) quartered marshmallows; 1 can drained crushed pineapple; 8 or 10 cut up maraschino cherries.

Whip ½ pint cream: Add to the above mixture. Place in flat cake pan.

Put in freezing compartment for at least four hours. Serve on lettuce leaves. Mary Alice Bond Romig ’51

**Green Salad**

1 large can Hawaiian pineapple
1 1/2 cup lemon juice
1 cucumber
Salt

Dice pineapple and cucumber fine. Soak gelatin 30 minutes in 1/3 cup of water. Boil juice of pineapple and lemon and 1/4 cup of sugar for 5 minutes. While hot pour over soaked gelatin. When cool and beginning to set, put in chopped fruit and pour into mold.

Serve with mayonnaise on bed of lettuce. Ethel M. Girton ’14

**German Potato Salad**

3 lbs. potatoes
1/2 cup vinegar
3 tbsp. sugar
1/2 lb. bacon
1 finely chopped onion
Salt and pepper to taste

Boil potatoes with peels. Peel and slice while warm. In meantime cut bacon small and render until crisp. Then pour bacon and render over potatoes. Add vinegar, sugar, onion, salt and pepper. Mercedes Geil Weber ’48

**Sour Cream Salad**

1 cup thick sour cream
1 cup shredded coconut
1 cup shredded pineapple
1 cup quartered marshmallows

Mix well and let stand in refrigerator for at least 3 hours before serving. Anna Troxell Humphreys ’51

**Lemon—Cheese Salad**

1 pkg. lemon Jello
1 pkg. Phila. cream cheese (3 oz.)
1 small can crushed pineapple (drained)
1/4 cup pecan meats (broken)

Make Jello—dissolve cream cheese in Jello—cool until firm—mix drained pineapple and nut meats into mixture—pour into mold—chill until firm. Lorraine Milewski McCall ’49

**Jello Salad**

1 small can pimento
1 small can crushed pineapple
1 cup chopped celery
1 pkg. Philadelphia cream cheese
1 pkg. lime Jello

Dissolve Jello in 1 cup warm water and when Jello begins to thicken add chopped pimento, celery and pineapple with cheese. Helen Cook Gibb ’13

**Lime Aspic**

3 oz. lime Jello
3/4 cup water
3/4 cup lemon juice
Dash pepper
1/4 tsp. salt
White onion (grated, small)
1 cup sour cream
1 cup shredded cucumber

Dissolve Jello in water and lemon juice—add other ingredients when slightly thickened, put in mold. Serves 6. Esther C. Milewski Kahn ’43

**Lime—Cottage Cheese Salad**

1 pkg. of Lime Jello dissolved in 1 cup hot water, add 1/2 cup cold water and 1/2 cup pineapple juice.

Let set till it is like unbeaten egg white.

Beat slightly and add 1/2 can (#202) crushed pineapple and 8 oz. of dry cottage cheese. Stir and pour into mold. Chill and serve on lettuce. Peggy Summers ’41
**Lime Gelatin Salad**

1 pkg. lime Jello  
1 1/2 tbsp. horseradish  
1 1/4 cups hot water  
1/2 cup salad dressing  
1 cup well drained crushed pineapple

Dissolve Jello in water—when partially set stir in rest of ingredients, chill until firm. Unmold on lettuce leaves.

Mae Heritage Williamson '20

**Lime Salad**

1 pkg. Lime Jello as directions—cool to jelly stage  
Add: 1 cup canned pineapple  
1 cup dry cottage cheese—that is not creamed  
12 colored marshmallows—cut in pieces  
1 cup whipped cream—fold this in last

Chill in shallow pan. Serve on lettuce leaves.

Pearl Moser Shappell '23

**Lime Jello Salad**

2 pkgs. lime Jello  
1 cup water (hot)  
1 pint commercial sour cream  
1/2 cup chopped walnuts.

Dissolve Jello in hot water, add pineapple juice and all, then add sour cream and nuts. Stir all together then pour in mold. Serves 10-12. Will keep a week or so in refrigerator.

Mary Louise Moore Braumbaugh '50

**Mandarin Salad**

1 cup mandarin orange slices  
1 cup crushed pineapple  
1 cup sour cream  
1 cup miniature marshmallows

(Coconut may be added if desired)

Mix all ingredients and let set in refrigerator over-night. Then serve.

Hannah Wertman Umpstead '28

**Man Made Salad**

1 clove garlic quartered  
1/4 cup crumbled Roquefort  
1/4 cup salad oil  
1/4 cup salad oil  
2 cups 1/4 inch cubes bread  
1 tbsp. Worcestershire  
1 large head of romaine  
3/4 tsp. salt  
1 large head iceberg lettuce  
1/4 tsp. pepper  
1 raw egg  
1 or 2 lemons halved  
1/4 cup Parmesan cheese

Method: Nite before—or at least 2 hrs. before—quarter garlic and drop in salad oil. Put in refrigerator. Make croutons—20 minutes at 300°F. Wash, drain and store greens.

At serving time:
1. Tear greens into bite size pieces  
2. Sprinkle the cheese on top  
3. Drizzle oil combined with Worcestershire, salt and pepper  
4. Toss gently until every piece glistens.  
5. Break egg into greens.  
6. Ream the juice of lemons over all.  
7. Toss again until all specks of egg disappear  
8. Pour garlic oil over croutons and toss.  
9. Sprinkle onto salad and give last quick toss.

Dorothy Diehl Dickie '48

**Pepper Hash**

Small firm head of cabbage
(size of grapefruit)  
Grate fine without heart  
Small pepper—half ripe if possible (cut fine)  
1/2 cup cider vinegar  
1/2 cup finely cut celery

Mix all ingredients with hands. Let stand and chill for an hour at least before serving.

Evelyn Rolland Curran '35
**Mandarin Shrimp Salad**

1 1/2 lb. shrimp—cooked—cool  
1 1/2 cup sliced celery  
1 cup mandarin oranges  
1 1/2 slivered almonds  
1 cup mayonnaise  
2 tbsp. cider vinegar  
1/4 cup mandarin juice  
1/2 tsp. ground orange peel  
Serve on lettuce  
Pearl Moser Shappell '23

**Marshmallow Fruit Salad**

1 pkg. marshmallow bits  
1 can fruit cocktail (large)  
1/2 pt. sour cream  
Drain fruit cocktail, add marshmallows and sour cream. Allow to stand (covered) for several hours or overnight. Use nuts, orange chunks, coconut, etc. for variation. Its delicious and economical.  
Margaret Elliott Walleit '41

**Molded Pineapple Cottage Cheese**

1 box lime Jello  
1 drained can pineapple  
1 1/2 cups boiling water  
1 pt. cottage cheese  
(1) Mix Jello with boiling water, cool slightly. (2) Sieve cottage cheese into slightly firm Jello. (3) Fold in pineapple, pour in molds. (4) Serves six-eight.  
Sussanne Weisel Sagi '58

**Raggedy Ann Salad**  
*Light and Filling*

Head from 1/2 hard boiled egg—white  
Eyes and nose of clove—black  
Mouth of cherry slice—red  
Hair of grated carrot—orange  
Arms of canned asparagus spears—green  
Body—Bartlet Pear—white  
Skirt of Salad—tuna, Ham, Shrimp, Lobster, Egg  
Petti Coat—shredded lettuce  
Feet—olives with pimento showing  
Fits on large plate—serve with tomato slices, crackers or rolls. If desired the tomato slices can serve as apron on the pear.  
Mary Ann Stauffer '54

**Real Potato Salad**

Boil: 8 medium potatoes until tender. Peel, slice or dice while hot.  
Add small onion, chopped, 2 tsp. salt, and 1/4 tsp. pepper.  
Combine: 2 tbsp. vinegar, 2 tbsp. hot water, 1/2 cup Hellman’s mayonnaise. Combine with warm potatoes. Let cool.  
Mix In: 1/2 cup chopped green pepper, 1/4 cup chopped pimento, 1/2 cup diced celery, 1/2 cup Hellman’s Mayonnaise. Chill. Serves 6.  
Betty Whysong Mathers '47

**Salad Mandarin**

1 bag miniature marshmallows  
2 11 oz. cans mandarin orange slices—drain well  
1 13 oz. pineapple tidbits  
1 pt. sour cream or a little more to moisten  
Mix well—place in refrigerator 4-5 hours before serving—on lettuce.  
Pearl Moser Shappell '23
**Sunny Sea Salad (Shrimp)**

1 pkg. lemon Jello  
1 cup hot water  
$\frac{3}{4}$ cup cold water  
Mix and chill until slightly thickened and add other ingredients.

1 tbsp. vinegar  
$\frac{1}{2}$ tsp. salt  
$\frac{1}{2}$ cup sliced quartered cucumber

Cut bacon in tiny pieces and fry out in a sauce pan. Set aside half the fried bacon. Beat the eggs, add the salt, sugar, vinegar and water. Beat well and add to the bacon and the bacon fat in the sauce pan. Heat slowly, beating the while until the mixture thickens. Remove from fire and add the cream. Pour this over lettuce or garden lettuce, or field salad. Garnish with the additional bacon and some hard cooked egg.

**Under The Sea Salad**

1 pkg. lime Jello  
$1\frac{1}{2}$ cups boiling water  
$\frac{1}{4}$ cup pear juice  
$\frac{1}{2}$ tsp. salt  
1 tsp. vinegar  
2-3 oz. pkgs. Phila. Cream Cheese  
$\frac{1}{2}$ tsp. ginger  
2 cups chopped canned pears

Dissolve Jello in water, add pear juice, salt, vinegar; Pour 1/2 inch layer of Jello in mold, chill until firm; chill remaining Jello until syrupy; whip until fluffy and thick; cream cheese with ginger, fold into whipped Jello—add pears and add to top of 1/2 inch layer of Jello already in mold.

**Unusual Cole Slaw**

3 cups shredded cabbage  
1 cup shredded carrot  
1 cup green or red grapes, seeded and cut in half  
2 tbsp. orange juice  
$\frac{1}{4}$ cup raisins  
$\frac{1}{4}$ cup mayonnaise  
$\frac{1}{2}$ tsp. salt  
$\frac{1}{2}$ tsp. sugar

Combine cabbage, carrot, grapes, and raisins which have been softened in the orange juice. Thin mayonnaise with lemon juice; add salt and sugar. Toss salad lightly with this mixture. Serve on lettuce. Serves 6.

---

**Pennsylvania Dutch Salad Dressing**

$\frac{1}{2}$ lb. bacon  
2 eggs  
1 tbsp. salt  
$\frac{1}{2}$ cup vinegar  
$\frac{1}{2}$ cup water  
$\frac{1}{2}$ cup cream  
5 tbsp. sugar

Cut bacon in tiny pieces and fry out in a sauce pan. Set aside half the fried bacon. Beat the eggs, add the salt, sugar, vinegar and water. Beat well and add to the bacon and the bacon fat in the sauce pan. Heat slowly, beating the while until the mixture thickens. Remove from fire and add the cream. Pour this over lettuce or garden lettuce, or field salad. Garnish with the additional bacon and some hard cooked egg.
Boiled Salad Dressing
1 tsp. salt
1 tsp. dry mustard (may use Gulden's)
1/4 tsp. paprika
2 tbsp. flour
Combine: Salt, mustard, flour, sugar and paprika. Add slightly beaten eggs, water or milk, vinegar and butter. Cook over low heat—stir frequently until thickened. Store in refrigerator in sealed jar until desired for use.

Gladys Higgins Parsons '29

Cream Cole Slaw Dressing
1/2 pt. cream
1/2 cup sugar
Mix well and add slowly 1/4 cup vinegar.

Shirley Mackley Hoffert '50

French Dressing
1 cup tomato catsup
1 cup vinegar (apple cider or wine vinegar)
1 cup salad oil
1 med. onion (minced)
Mix all ingredients together and shake well before using.

Laura Faurett '36

Magic Salad Dressing
1 can Eagle Brand condensed milk
2 egg yolks
Beat until well mixed. Let stand until thick. "Do not boil". Keeps well in refrigerator until devoured.

Nelle G. Hill '14

Boiled Salad Dressing
1 tsp. salt
1 tsp. dry mustard (may use Gulden's)
1/4 tsp. paprika
2 tbsp. flour
Combine: Salt, mustard, flour, sugar and paprika. Add slightly beaten eggs, water or milk, vinegar and butter. Cook over low heat—stir frequently until thickened. Store in refrigerator in sealed jar until desired for use.

Gladys Higgins Parsons '29

Cream Cole Slaw Dressing
1/2 pt. cream
1/2 cup sugar
Mix well and add slowly 1/4 cup vinegar.

Shirley Mackley Hoffert '50

French Dressing
1 cup tomato catsup
1 cup vinegar (apple cider or wine vinegar)
1 cup salad oil
1 med. onion (minced)
Mix all ingredients together and shake well before using.

Laura Faurett '36

Magic Salad Dressing
1 can Eagle Brand condensed milk
2 egg yolks
Beat until well mixed. Let stand until thick. "Do not boil". Keeps well in refrigerator until devoured.

Nelle G. Hill '14

Boiled Salad Dressing
1 tsp. salt
1 tsp. dry mustard (may use Gulden's)
1/4 tsp. paprika
2 tbsp. flour
Combine: Salt, mustard, flour, sugar and paprika. Add slightly beaten eggs, water or milk, vinegar and butter. Cook over low heat—stir frequently until thickened. Store in refrigerator in sealed jar until desired for use.

Gladys Higgins Parsons '29

Cream Cole Slaw Dressing
1/2 pt. cream
1/2 cup sugar
Mix well and add slowly 1/4 cup vinegar.

Shirley Mackley Hoffert '50

French Dressing
1 cup tomato catsup
1 cup vinegar (apple cider or wine vinegar)
1 cup salad oil
1 med. onion (minced)
Mix all ingredients together and shake well before using.

Laura Faurett '36

Magic Salad Dressing
1 can Eagle Brand condensed milk
2 egg yolks
Beat until well mixed. Let stand until thick. "Do not boil". Keeps well in refrigerator until devoured.

Nelle G. Hill '14

Boiled Salad Dressing
1 tsp. salt
1 tsp. dry mustard (may use Gulden's)
1/4 tsp. paprika
2 tbsp. flour
Combine: Salt, mustard, flour, sugar and paprika. Add slightly beaten eggs, water or milk, vinegar and butter. Cook over low heat—stir frequently until thickened. Store in refrigerator in sealed jar until desired for use.

Gladys Higgins Parsons '29

Cream Cole Slaw Dressing
1/2 pt. cream
1/2 cup sugar
Mix well and add slowly 1/4 cup vinegar.

Shirley Mackley Hoffert '50

French Dressing
1 cup tomato catsup
1 cup vinegar (apple cider or wine vinegar)
1 cup salad oil
1 med. onion (minced)
Mix all ingredients together and shake well before using.

Laura Faurett '36

Magic Salad Dressing
1 can Eagle Brand condensed milk
2 egg yolks
Beat until well mixed. Let stand until thick. "Do not boil". Keeps well in refrigerator until devoured.

Nelle G. Hill '14

Sauce Vinaigrette
To French dressing above, add 1 tsp. each of finely chopped onions, mixed herbs and capers and 1 tbsp. chopped hard cooked egg.
**Indian Dressing**

To French dressing above, add a pinch of curry powder and 1 tsp. of chopped hard cooked egg.

**Lemon Dressing**

Substitute lemon juice for the vinegar in the recipe for French dressing above.

**Roquefort Dressing**

To French dressing above add 2 tbsp. of mashed Roquefort cheese, 1 tbsp. cream and a pinch of paprika.

Lucilla A. Sanborn '50