Oyster Stew

1 pint stewing oysters 2 tbsp. butter
1 quart milk 1 tsp. salt

Cook oysters in liquid over low flame until oysters start to curl. Heat milk until point before boiling. Add milk to oysters, then add salt, pepper and butter.

Soup with Tiny Meatballs

\[ \begin{align*}
\frac{3}{4} \text{ lb. ground lean beef} & \quad 1 \text{ egg yolk} \\
1 \text{ tbsp. grated cheese} & \quad 1 \text{ tsp. parsley} \\
\frac{1}{2} \text{ slice bread soaked in water and squeezed dry} & \quad \text{salt} \\
& \quad 1 \text{ clove garlic—crushed}
\end{align*} \]

Mix all ingredients together and shape into small meatballs about the size of marbles.

2 cups chicken or beef broth \( \frac{1}{4} \text{ cup Aceni de Pepe} \\
2 \text{ tbsp. Parmesan cheese} \quad \text{(soup cut macaroni)}

Bring broth to boil, add Aceni de Pepe and little meatballs, cook gently about 7 minutes or until macaroni is tender. Serve with grated cheese to 4 or 6.

Helen Reimer Motsay '34
Quickie Biscuits

**Recipe:**
- 1 cup flour
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1/4 cup cream
- 1/2 cup milk


**Estelle Steigerwalt Taylor '24**

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**Banana Bread**

**Recipe:**
- 3 Medium ripe bananas (brown spotted)
- 2 eggs
- 1/2 cup chopped nuts
- 1/3 cup salad oil
- 1 cup sugar
- 2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt

Cream bananas in mixer until well blended, add eggs, blend again. Add sugar, salad oil to banana mixture. Sift flour, baking powder, soda and salt together. Add nuts and mix until dry ingredients are just blended. Pour into greased loaf pan. Bake at 350° for 55 to 60 minutes. Makes 1 loaf.

**Myrtle Brewer Thrasher '16**

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**Banana Bread**

**Recipe:**
- 1 egg
- 1/4 C. shortening
- 2 C. Flour
- 1 C. Sugar
- 1 tsp. soda
- 1/4 C. Chopped Nuts (black walnuts)

Cream shortening and sugar, then add egg. Add remaining ingredients. Bake in loaf pan for 60-70 minutes at 350°.

**Betty Weldon Saunderlin '46**
Banana Bread
1 stick oleo or butter; 1 cup white sugar (cream well)
2 eggs; 1 tsp. vanilla (add and beat well)
1 tsp. soda—added to
1 cup mashed bananas (mixed and add to creamed mix)
¼ tsp. salt; 2 cups flour; ½ C. black walnuts (added to above mixture)
Bake at 350°—30 to 45 minutes or until done.

Mary E. Bowser Benton '23

Apricot Bread (Quick)
1 cup dried apricots (cut) 2 cups flour sifted
½ cup nuts (chopped) 1 tsp. baking powder
Juice of one orange in 1 cup ¼ tsp. salt
water 1 tsp. soda
1 cup sugar 1 tsp. vanilla
2 tbsp. melted shortening

Place all ingredients in bowl and mix well at same time. Bake 50 minutes at 350°F.

Joyce L. Rose Sproch '42

Banana and Nut Bread
½ cup of shortening 3 bananas
1 cup of sugar 2 cups of flour
2 eggs 1 level tsp. baking soda
dash of salt ½ cup chopped black walnuts


Maude Fuller Spencer '21

Orange Bowknots
1 pkg. yeast 1 tsp. salt
½ cup water 5 to 5½ cups flour
1 cup milk, scalded 2 beaten eggs
½ cup shortening 2 tbsp. grated orange peel
½ cup sugar ¼ cup orange juice

Soften yeast in warm water. Combine hot milk, shortening, sugar, and salt. Cool till lukewarm; stir in about 2 cups flour and beat well. Add eggs; mix well. Add orange peel, juice, and remaining flour (or a little more or less to make a soft dough). Cover; let rest 10 minutes.

Knead dough 8 to 10 minutes on lightly floured surface till smooth and elastic. Place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 2 hours). Punch down, cover and let rest 10 M. Roll dough in 18 by 10 inch rectangle, ½ inch thick. Cut strips 10 inches long and ½ inches wide. Roll each strip back and forth lightly under your fingers; loosely tie in knot. Arrange on greased baking sheet. Cover; let rise till almost double, about 45 Min. Bake in hot oven (400°) 12 minutes or till done. Makes about 2 dozen.

Ice with Orange icing: Blend 1 teaspoonful grated orange peel, 2 tbsp. orange juice, and 1 cup sifted confectioners’ sugar. Brush the icing on with a pastry brush for a smooth, even glaze. These are truly delicious.

Christella Campbell Butler '35

Date and Nut Bread
¾ cup chopped walnuts ¾ cup boiling water
1 cup pitted cut-up dates 2 eggs
1½ tsp. baking soda 1 tsp. vanilla
½ tsp. salt 1 cup granulated sugar
3 tbsp. shortening 1½ cups sifted all-purpose flour

Mix first four ingredients with fork. Add shortening, water. Let stand 20 minutes. Heat oven to 350° F. Beat eggs with fork. Add vanilla, then sugar and flour, mixing just to blend. Pour into greased 9 x 5 x 3 loaf pan. Bake 1 hour, 5 minutes, or until done.

Perma Ehrhart Davis '41
To make the blintzes, beat the eggs until foamy. Add milk and 2 tbsp. melted butter. Add flour and salt, beat with a rotary beater until smooth. Fry the blintzes one at a time in a hot lightly buttered 8 in. skillet. For each blintz pour 3 tbsp. batter into skillet, tipping to spread batter thinly. Fry over high heat for 2 min. or until lightly browned on one side. Remove from pan. Cool. To make the filling, stir cottage cheese, sugar, vanilla and cinnamon together until well blended. Put 2 tbsp. of the filling on the browned side of each blintz and fold the sides over to cover the filling. Saute blintzes in butter for 5 min. Serve with sour cream and jam. Makes 12.

Edna Hastings Plagens '34

Date and Nut Bread

1 lb. cottage cheese 1 tsp. ground cinnamon
2 eggs 1 tsp. vanilla ext.
1 cup milk ½ tsp. salt
Butter 1 cup sifted flour
1 cup sifted flour
½ cup sugar

Cheese Blintzes

Date and Nut Bread

1 cup dates cut 2 cups sifted flour
1 cup boiling water 3 tbsp. baking powder
1 tbsp. butter ½ tsp. salt
½ cup sugar 1 cup nut meats
1 egg

Combine first 3 ingredients and let stand covered to cool. Beat sugar and egg together and add to dates alternately with dry ingredients which have been sifted together. Add broken nut meats which have been dredged with a small amount of the flour. Pour in greased loaf pan, let rise for 20 minutes and bake in slow oven (325 degrees) 50 to 60 minutes. Turn on cake rack to cool. Makes one loaf.

Katherine Childs—Honorary member

Date Bread

1 large pkg. dates 1 scant tsp. soda
3/4 cup boiling water

Cut dates in small pieces. Cover with boiling water and soda. Let stand until cool.

1 tsp. butter (or margarine) 1 egg
3/4 cup sugar 1 tsp. vanilla
1 1/4 cups flour (sifted) 1 cup nut meats

Mix as for cake—add date mixture. Bake at 350° (starting with cold oven), for approximately one hour or until tester comes out clean.

Frances Baker Anderson '27
**Quick Nut Bread**

2 cups sifted flour  
1/2 cup sugar  
1 tsp. salt  
3 tsp. baking powder  
3/4 cup cold shortening

Sift flour, sugar, salt and baking powder together and cut in shortening with 2 knives or pastry blender. Add nuts. Beat egg and egg yolk and add milk. Add to flour mixture and mix quickly, just enough to dampen all the flour. Pour into greased loaf pan and bake in hot over (400° F.) 40 minutes. Makes 1 loaf.

_Vivian Passmore Murray '33_

**Nut Bread**

2 eggs  
1 1/2 cups brown sugar  
1 1/2 cups milk  
1/2 tsp. salt

Lightly beat eggs, add sugar; sift dry ingredients and add to egg and sugar mixture, alternating with milk. Add nuts and mix well. Divide mixture into 2 bread pans which have been greased and floured. Let rise 1/2 hour. Bake in oven 350° approximately 35 to 40 min.

_Areta Matlock Rule '37_

**Prune Bread**

2 cups flour (sifted and measured)  
3 tsp. baking powder  
1 tsp. salt  
1 tsp. cinnamon

Sift the above ingredients together  
3/4 cup chopped cooked prunes  
1/2 cup chopped nut meats (may be omitted)

1/2 cup shortening, 1 cup sugar, 2 eggs—creamed together—add remaining ingredients and 1/2 cup milk.

Bake in greased loaf pan at 350° for 1 hour.

_Lucille Edmonds Hand '35_

**Muffins**

1 cup sugar  
3/4 cup shortening (spry or crisco)  
2 eggs  
1 cup milk  
1/2 tsp. salt  
1/4 cup oil

Cream sugar and shortening—add eggs—mix well—add milk—baking powder and flour—stir until well mixed but do not beat. Makes 20 muffins. Bake in oven at temperature around 400° about 20 minutes.

_Mabel Grace Boller '14_
Breakfast Cake

1 1/2 cups sugar 1 1/2 cup sour milk (or sweet milk with 3 tsp. vinegar)
1/2 cup shortening (Crisco) 3 cups flour sifted with 1 rounded tsp. baking powder, 1 rounded tsp. baking soda, 1 tsp. vanilla
1 1/4 cup shortening (Crisco) 1 tsp. vanilla

Mix sugar and shortening, add soured milk in thirds alternately with sifted dry ingredients, add vanilla. Use 2 layer cake pans, greased and floured; and level batter with spoon. Sprinkle with topping made of 1/4 cup white sugar, 1/4 cup dark brown sugar, 1 tsp. cinnamon blended. Bake 30 min. at 350 ° F. Serve warm or cold.

Lois Longacre Kelly '42

Cowboy Cake

This is a delicious coffee cake, perfect for breakfast or with lunches.

2 1/2 cups flour 1/2 tsp. cinnamon
2 cups brown sugar 1/2 tsp. nutmeg
1/2 tsp. salt 1 tsp. soda
1/2 cup shortening 1 cup sour milk
2 tsp. baking powder 2 eggs well beaten

Measure flour, brown sugar, salt and shortening into a bowl and rub or work to fine crumbs. Remove 1/2 cup of this crumbly mixture and reserve to sprinkle over the top of the cake. To the remaining crumbs add the blended baking powder, spices and soda, mixing thoroughly. Add the beaten eggs to the sour milk, then stir this into the dry mixture till it is very smooth. Spread the batter in 2 greased cake pans and sprinkle with the reserved crumbs. Bake 375 ° 15-20 minutes. Serve hot from pan. Good reheated too!

Carol Young Justice '55

Crunchy Apple Muffins

Muffins:
- 1 1/2 cups sifted all purpose flour
- 1/2 cup sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup non-fat instant milk (dry)
- 1/2 cup soft shortening
- 1 egg
- 1/2 cup water
- 1 cup apples (peeled and finely cut)

Topping:
- 1/2 tsp. cinnamon
- 1/3 cup brown sugar
- 1/3 cup finely cut nuts

Preheat oven to 375 °. Sift flour, sugar, baking powder, salt, non-fat dry milk, and cinnamon together in a 1 1/2 qt. bowl. Add shortening, egg, water and apple, and mix quickly but thoroughly. Spoon batter into 12 greased muffin cups. Sprinkle on top of batter in cups, mixture of brown sugar, cinnamon and finely cut nuts. Bake near center of oven 20 minutes, or until lightly browned. Serve warm.

Hannah Wertman Umpstead '28

Pumpkin Muffins

4 cups sifted flour
6 tsp. baking powder
1 tsp. salt
1/4 cup sugar
1/4 tsp. cinnamon
2 eggs (slightly beaten)
2 cups milk
1/2 cup canned pumpkin
2 tbsp. butter or margarine

Sift dry ingredients into a large mixing bowl. Combine eggs, milk, and pumpkin and add to dry ingredients. Add melted butter or margarine, stirring only enough to combine the mixtures. Batter will be lumpy. Pour into greased muffin pans. Bake 425 °. Yield 2 dozen. Baking time 25 minutes.

Florence Rowenski Fus '52
**Potato Rolls**

- ½ cup sugar
- ½ cup instant mashed potatoes

Mix well and then add:
- ½ cup peanut oil
- 3 cups lukewarm water


Nora L. Zufall '20

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**Sweet Rolls**

Cream—1 tbsp. shortening and ½ cup sugar

Add—2¾ cup milk—room temperature, 1 yeast cake, 4 eggs—beaten

Sift—8 cups flour with 1 tsp. salt and beat well.

Roll out on floured towel. Spread 1 lb. oleomargarine. Knead well—use towel to knead. Place in refrigerator or overnight.

Roll out and cut into strips 1" wide 6" long. Tie in knot, let rise 3 hours. Bake 20 minutes at 350°. Ice with powdered sugar, water, and vanilla, while hot.

Ruth E. Moore MacAdam '42

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**Spoon Bread Souffle**

- ½ cup water ground corn meal
- 2 cups hot milk

Scald milk in saucepan, add salt and corn meal. Cook until thick. Add beaten egg yolks and cool. Fold in beaten egg whites and pour into well buttered 1½ qt. casserole. Bake 45 minutes to 1 hour at 325°F. It will rise like souffle. Serve at once. Especially good with cold sliced chicken or ham, and tossed green salad.

Frances W. Masser '41

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**Cottage Cheese Turnovers**

- ½ cup shortening
- ½ cup cottage cheese (creamed)
- 1 cup sifted flour
- ¾ tsp. salt
- Strawberry jam


Paula Scarlett Kenworthy '56

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**Cheese Whirl-i-gigs**

- 2 cups sifted flour
- 2 tsp. baking powder
- ½ tsp. salt
- 4 tbsp. shortening
- ⅔ cup milk
- Melted butter—large piece
- 1-2 cups grated sharp cheese
- Salt—paprika

Sift dry ingredients and cut in shortening. Add milk all at once and stir until mixture forms soft dough. Turn out immediately on floured board and knead 30 seconds. Roll into oblong sheet ½" thick. Brush with melted butter, spread grated sharp cheese evenly over dough (use as much cheese as you desire—the more, the better, if you really like cheese), sprinkle with paprika (about 1 tbsp.) and salt (about 3 tbsp.). Roll as for jelly roll—cut into ⅛" slices and place on greased cookie sheet. Bake in 375° oven—15 to 20 minutes or until golden brown and bubbly. Serve hot. Excellent for breakfast.

Marilyn Dinklocker Hodge '46
**Corn Pancakes**

2 cups flour  
4 tsp. baking powder  
1 tsp. salt  
1 tbsp. sugar

Sift flour with baking powder, salt and sugar. Beat eggs, add milk and mix. Stir in shortening, then add flour mixture all at once and beat until smooth. Add corn. Heat griddle moderately hot. Grease lightly. Pour 1/2 cup batter for each cake. Bake until top side is full of air bubbles and under side is golden brown, then turn and bake other side. Serve at once with butter and hot syrup, honey, or sugar.

**Esther Wilson Knoll '28**

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**Flannel Cakes**

1 1/3 cups flour  
2 eggs  
4 tsp. sugar  
4 tsp. baking powder  
1/4 cup salad oil  
1/2 tsp. salt  
1 1/2 cups milk

Dry together, then wet, then combine.

**Julia Tyler Gaskill '34**

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**Sour Cream Pancakes**

4 eggs  
1 cup sour cream  
1 cup cottage cheese

(1) Sift flour, soda and salt together. (2) Separate eggs. (3) Beat egg yolks; add sour cream and cottage cheese. (4) Combine with dry ingredients. (5) Fold in beaten egg whites. (6) Serves four.

**Susanne Weisel Sagi '58**

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**Whole Wheat Cakes**  
(For good health)

Moisten 1 yeast cake or 1 pkg. dry yeast with a cup of water. Beat 1 egg—add with yeast to 1 pt. milk, 4 tbsp. brown sugar, 1/2 tsp. salt, 2 cups whole wheat flour. Let set 1 1/2-2 hours—bake and serve.

**Pearl Moser Shappell '23**

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**Cinnamon Toast**

1 loaf white bread  
3 tbsp. cinnamon  
3 cups white sugar  
1 pound butter

Remove crust from bread. Slice bread in thin slices. Melt butter over low fire—do not allow to brown. Mix sugar and cinnamon. Dip bread in melted butter, then into sugar mixture, coating both sides. Place on greased cookie tin. Bake at 450° until it bubbles and browns slightly.

**Katherine Childs—Honorary member**

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**Cinnamon Cake**

1 cup sugar  
2 tbsps. lard or oleo  
1 cup milk

Cream lard, add sugar; sift dry ingredients and add to sugar mixture, alternating with milk. Put mixture into greased floured pan 8x11. Cover with brown sugar and cinnamon, dot with butter. Bake in 350° over approximately 25 minutes.

**Areta Matlock Rule '37**

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**Ice Box Rolls**

1 cake yeast  
1/2 cup mashed potatoes  
1 cup scalded milk  
1/2 cup shortening (crisco)  
1 well beaten egg  
1 1/2 cup sugar  
1 tbsp. salt

Dissolve yeast cake in the warm water. Add shortening, sugar, salt, and potatoes to hot milk. When cool add yeast, beat thoroughly then add egg—stir in enough flour to make a stiff dough. Turn out on board and knead, place in bowl and rub over top with shortening. Cover tightly and place in refrigerator. About an hour from when you wish to serve them, pinch off dough and shape into rolls—letting them raise until light. Bake in hot oven 425°. (These are very good).

**Alice L. Worthington '19**
Cinnamon Flop

1 cup sugar  
2 cups flour  
Butter—size of walnut  
2 tsp. baking powder  
1 cup milk  
1 tsp. vanilla  
1 tsp. vanilla

Mix and pour in 2 floured pie pans. Sprinkle top with brown sugar, dots of butter and cinnamon. Bake—35 min.—350°.

Eloise J. Hippensteel ’52

Hot Rolls

1 yeast cake—dissolved in ½ 1 cup mashed potatoes  
cup warm potato water ½ cup sugar  
1 cup scalded milk 2 eggs  
2 tsp. Crisco  6 cups sifted flour  
2 tsp. salt

Add salt, potatoes, sugar and eggs to yeast and potato H₂O—mix well. Add milk and crisco. Add flour—1 cup at a time till dough does not stick to hands. Place in container—grease top of dough with melted shortening such as oil or melted butter. Cover. Place in refrigerator over nite.

Roll and cut in desired shapes—let rise in warm place 1 hour. Bake at 400° F. 15 to 20 minutes. This recipe will make approximately 4 doz. rolls—depending on size. It can be left in refrigerator for 4 to 5 days, using the amount you desire.

Mary Ann Buzydowski ’48

Hush Puppies

1 cup corn meal  
½ cup flour  
1 tsp. salt  
3 tsp. double acting baking powder  
1 egg  
4 tbsp. sugar—or finely minced onion  
Milk to form soft dough

Using a tsp. drop small bits of the dough in deep hot oil and fry for approximately 5 minutes. Drain. Serve immediately.

Julia Tyler Gaskill ’34