Cinnamon Flop

1 cup sugar  
Butter—size of walnut  
1 cup milk  
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 1/2 1 cup mashed potatoes  
cup warm potato water 1/2 cup sugar  
1 cup scalded milk 2 eggs  
1/2 cup Crisco 5-6 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  
1/2 cup flour  
1 tsp. salt  
3 tsp. double acting baking powder  
1 egg  
4 tbsp. of 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
POULTRY — EGGS — CHEESE

Poultry
Curried Chicken
Chinese Chicken
Chicken Breasts in Cream
Corn Crisped Chicken
Krispy Chicken
Barbecued Chicken
Stewed Chicken with Dumplings
Roast Duckling with Orange Apricot Glaze

Eggs
Creole Eggs
Poached Egg Surprise
Red Beet Eggs
Baked Eggs in Pepper Rings
Scrambled Eggs with Cottage Cheese
Eggs Creole

Cheese
Cheese Soufflé (Murray)
Cheese Fondue
Cheese Soufflé (Naugle)
Cheese Omlet
Cheese and Ham Fondue
Cheese — Tomato Rabbit
Cheese and Corn Fondue
Father’s Dish

POULTRY
Curried Chicken

1/2 cup chopped onions
1/2 cup chopped celery
1/2 cup bell peppers
2 tbsp. butter
1/2 cup tomato soup
1/3 cup flour
2 cups chicken stock
2 cups chopped cooked chicken
2 tsp. curry powder
1 tsp. salt—pepper to taste

Brown onions, celery and peppers in butter. Add flour and then tomato soup, and the stock. Stir constantly. Add remaining ingredients. When it comes to a boil, reduce heat and let simmer one hour. Serve with rice. Serves six.

Nina Davis Weller ’51

Chinese Chicken
(Favorite of mine for chafing dish buffet supper)

2 tbsp. butter
1 sliced pepper
2 cups cooked chicken (in large pieces)
1 can condensed cream of chicken soup (undiluted)
1 No. 2 can pineapple chunks, drained
1/2 tsp. onion salt

In top pan over direct heat melt butter. Add green pepper; sauté until tender. Add remaining ingredients; cook till thoroughly heated. Serve on rice or crisp noodles. Serves 4.

Margaret Pound Ransom ’36
Chicken Breasts in Cream
(Time: 1 Hour)

2 lbs. chicken breasts split by butcher
1/2 lb. lb. white seedless grapes
1 No. 2 can tiny new potatoes drained
1/4 lb. uncooked ham diced
1/4 lb. fresh mushrooms or one buffet-sized can
1 cup white wine
2 cups cream
3 tablespoons butter
2 tablespoons flour
Salt and pepper

(1) Wash chicken and dry.
(2) Dip chicken in melted butter and roll in rice krispies until well coated.
(3) Place skin side up in shallow baking pan lined with aluminum foil, do not crowd.
(4) Bake in moderate oven (350°) about 1 hour or until tender.

Yields 4-5 servings.

Evelyn Wilson Frazier '34

Krispy Chicken

One 21/2-3 lbs. frying chicken cut up.
Crushed Rice Krispies.
1 stick margarine—melted
Salt and pepper.

(1) Wash chicken and dry.
(2) Dip chicken in melted butter and roll in rice krispies until well coated.
(3) Place skin side up in shallow baking pan lined with aluminum foil, do not crowd.
(4) Bake in moderate oven (350°) about 1 hour or until tender.

Yields 4-5 servings.

Doris Burke Hano '48

Barbecued Chicken
(Using Pressure Cooker)

2 to 31/2 lb. chicken
1 onion (minced)
Paprika
2 tbsp. shortening
1 tbsp. water
Salt
1/4 tsp. pepper
1/2 cup chili sauce

1 tsp. salt
1/4 tsp. pepper
1/2 cup Pet evaporated milk
Heavy duty Reynolds Wrap

(1) Wash chicken and dry.
(2) Dip chicken in melted butter and roll in rice krispies until well coated.
(3) Place skin side up in shallow baking pan lined with aluminum foil, do not crowd.
(4) Bake in moderate oven (350°) about 1 hour or until tender.

Serves 4.

Margaret Summers '41

Corn Crisped Chicken

1 Broiler—frying chicken—cut in serving pieces
1 cup Kellogg’s Corn Flake crumbs
1 tsp. Ac’cent

1 tbsp. salt
1/4 tbsp. pepper
1/2 cup Pet evaporated milk

1. Combine Kellogg’s Corn Flake crumbs with Ac’cent, salt and pepper.
2. Dip chicken pieces in Pet Evaporated milk (thin milk won’t do), then roll in seasoned Corn Flake crumbs.
3. Line shallow baking pan with heavy duty Reynolds Wrap. Place chicken pieces—skin side up—in foil lined pan; do not crowd.
4. Bake in moderate oven (350°) about one hour or until tender. If less crisp crust is desired, lay a piece of foil lightly over the chicken. No need to turn chicken while baking. Serves 4 or 5.

Dolores Hoover '59

Dolores Hoover '59

36

37
Stewed Chicken with Dumplings

4 lbs. chicken  
1 stalk celery  
1 tbsp. parsley (minced)
Method: Cut chicken in serving pieces, put in pan and add hot water, just to cover. Add salt and pepper and celery stalk. Cover pan. Cook over low heat till done. Remove celery stalk.

Method for Dumplings:
1 cup flour  
1 1/2 tsp. baking powder  
1/2 tsp. salt  
1 egg (beaten)
Sift flour, baking powder and salt together. Combine egg, milk and oil and add to dry ingredients to make soft dough. Drop from teaspoon into stew. Stew should have 3 cups of liquid (add boiling water if necessary). Place cover on pan and steam 15 min. Garnish with parsley. Serve at once.

Margaret Summers '41

Roast Duckling with Orange Apricot Glaze

2 (4 lb. ready to cook) Long Island ducklings
Salt to taste
1 (6 oz.) can frozen orange concentrate which has been kept at room temperature for one-half hour before using.
1 (12 oz.) jar apricot puree.
(1) If frozen ducklings are used, thaw before cooking. Wash and dry ducklings; rub inside cavity with salt.
(2) Place birds, breast side up, on rack in shallow pan.
(3) Roast 325° for 1 1/2 hours.
(4) Blend orange juice with apricot puree; brush one-half mixture on each duckling; continue roasting until ducklings are glazed—about 1/2 to 3/4 hour.
(5) Garnish with orange slices and parsley sprigs. Serves 6-8.

Florence Rowinski Fus '52

EGGS

Creole Eggs

Make white sauce
2 tbsp. fat  
2 tbsp. flour  
1 cup milk  
Cook together until thick
2 tbsp. chopped onion  
2 tbsp. chopped green pepper  
1 1/2 cup canned tomatoes  
1 1/2 cup grated American cheese  
1 clove garlic, crushed
Combine white sauce and tomatoes. Place alternate layers of eggs and sauce in greased casserole. Top with crumbs and cheese. Bake in moderate oven (350°) about 30 minutes.

Priscilla Kresge Nicholson '49

Poached Egg Surprise

1 cup milk  
1/4 tsp. salt  
2 tbsp. table fat  
4 slices toast  
2 tbsp. flour  
Soft sharp cheese  
2 tbsp. chopped green pepper  
4 eggs
Make white sauce of milk, fat, flour, and salt.
Method for making white sauce: Melt fat and blend in flour to make a smooth mixture. Add milk slowly and cook over very low heat, stirring constantly, until thickened. Add salt to taste—about 1/4 tsp. for each cup of milk used. Cook 3 to 5 minutes longer, stirring occasionally.
Then add green pepper.
Spread the toast thickly with cheese.
Poach eggs until firm. Place on the toast and pour hot sauce over all. Makes 4 servings.

Margaret Summers '41
Red Beet Eggs

1 large can beet or fresh cooked ones
1 cup water
1/2 cup vinegar
1 cup sugar
1 cup vinegar

Bring above to a boil and pour over hard cooked eggs which have been peeled (6 eggs) with beets. Allow to stand over night. If desired a stick of cinnamon and a few cloves may be added.

Erma Coup Painter ’32

Baked Eggs in Pepper Rings

4 large green pepper rings about 1/2 inch thick
4 eggs
Salt and pepper
1 tbsp. milk

Cook green pepper rings in lightly salted water for 5 minutes. Drain. Place rings in hot greased shallow baking dish. Break an egg into each ring.

Sprinkle with salt and pepper. Pour a tablespoon of milk over each egg. Cover with crumbs. Bake at 350°F. (moderate oven) till eggs are set—20 to 25 minutes. Makes 4 servings.

Margaret Summers ’41

Scrambled Eggs with Cottage Cheese

1 tbsp. fat
1/2 tsp. salt
Pepper
1/4 cup milk

Heat fat in fry pan. Stir seasonings and milk into eggs. Pour into fry pan and cook slowly, stirring constantly.

When eggs are thickened, mix in cottage cheese. Serve at once on toast. Makes 4 servings.

Margaret Summers ’41

Eggs Creole

3 tbsp. chopped onion
3 tbsp. chopped green pepper
2 tbsp. melted fat
1 1/2 cups cooked or canned tomatoes

Cook onion and green pepper in fat in a large fry pan till the onion is lightly browned. Add the tomatoes and water and heat to boiling. Add uncooked rice, salt, and pepper. Cover and cook over low heat till rice is tender—25 to 30 min. Stir occasionally with a fork to keep from sticking. If rice becomes dry, add a little more water. Drop eggs on rice, cover; simmer 5 to 10 minutes or till eggs are as firm. Makes 4 servings.

Margaret Summers ’41

Cheese Soufflé

Make cream sauce with:
4 tbsp. butter
4 tbsp. flour
1 1/2 cups milk
1 tsp. salt and a dash of Cayenne.

When thickened and smooth add 1/2 lb. of sliced Kraft’s Old English cheese. Stir until cheese is melted. Remove from heat and add the beaten yolks of 6 eggs; mix well. Slowly pour this mixture into the stiffly beaten whites of the 6 eggs. Mix and blend carefully but thoroughly. Pour into 2 quart casserole and bake 1 1/4 hours in a slow oven (300°F). Serve at once, with baked tomatoes stuffed with buttered baby lima beans. Serves 6.

Delilah Hendricks Naugle ’25
Cheese Fondue
(Swiss dish)

Rub the inside of a heavy saucepan with garlic. One pound of Gruyere cheese grated in pan. Add 4 small glasses of dry white wine. When the mixture is cooking, add a teaspoon of potato flour dissolved in half a shot glass of Kirsch. Add a dash of salt and pepper. Serve on the table—keep hot in a chafing dish.

Cut bread in cubes, hold bread at the end of a fork, dip in the cheese and eat. Gruyere cheese can be obtained in Philadelphia at Stuart Lewis Gourmet Food, on Locust St., between 16th and 17th St.

Anne Snell Kopple '56

Cheese Soufflé

5 tbsp. flour 2 cups milk
5 tbsp. butter

Cook slowly

Add one package (1/2 lb.) Old English cheese. Cool slightly and add 6 beaten egg yolks. Fold in 6 beaten whites. Pour in buttered baking dish. Bake at (330°) 45 minutes.

Helen Rebert Murray '28

Cheese Omelet

4 eggs 4 tbsp. milk
Salt Fat
Pepper Sliced cheese.
1 tsp. chopped parsley

Method: Beat eggs (well mixed), add salt, pepper, milk and parsley. Pour into skillet, into which fat has been placed, stir with knife till eggs become firm. Brown on bottom side, turn over, place sliced cheese on 1/2 omelet, fold over. Brown on each side. Makes 2 servings. Eat at once. Chopped ham may be added to egg mixture.

Betty Piersol '34

Cheese and Ham Fondue

1 cup scalded milk
1 cup soft bread crumbs
2 tbsp. finely chopped green pepper
1/2 cup grated cheddar or American cheese
4 eggs (separated)

Combine milk and next 7 ingredients. Beat egg yolks till very thick and stir into milk mixture.

Brush frying pan with fat. Set control Dial at 240 degrees to preheat. Meanwhile—whip egg whites till stiff but not dry. Fold into milk mixture. Pour into hot fry pan. Cover and bake 40 to 45 minutes or till firm. Do not raise cover during first 20 minutes. Serve at once. Makes 4 to 6 servings.

Margaret Summers '41

Cheese-Tomato Rabbit

2 tbsp. fat 1 1/2 cups cooked or canned tomatoes
1/2 small onion (chopped) 1/2 tsp. salt
1/2 cup finely cut celery 1/2 tsp. pepper
1/2 small green pepper (chopped) 2 eggs (well beaten)
1 1/2 tbsp. flour Toast or crackers

Method: Melt fat in heavy fry pan. Cook onion, celery and green pepper in it a few minutes. Blend in flour. Add tomatoes and salt.

Cook till thickened, stirring often. Remove from heat; add cheese. Stir till cheese is melted. Stir some of the mixture into eggs. Then add remainder of mixture to the eggs. Pour back into fry pan and cook till thickened. Serve on toast or crackers. Makes 4 servings.

Margaret Summers '41
Cheese and Corn Fondue

1/4 cup finely grated cheese
1 1/2 cups cream-style corn
2 tsp. minced onion
2 tsp. chopped pepper
3/4 cup bread cubes
1/2 stick butter
1 1/2 lb. piece Swiss cheese
2 eggs (well beaten)
1/2 tsp. salt
2 tsp. chopped pepper
1/2 cup hot milk

Blend all ingredients:
Pour the mixture into a greased loaf pan and set in a pan of hot water. Bake at 350 degrees till set—about 1 hour. Makes 4 servings.

Margaret Summers '41

Father's Dish

Small pkg. of elbow macaroni 1 med. onion
1/2 lb. piece Swiss cheese 1/4 stick butter

Cook small package of elbow macaroni till tender. Grate approx.
1/2 lb. of Swiss cheese (large-hole side of grate). More cheese may
be used if preferred. While macaroni is cooking, brown 1/4 stick of butter and add one medium onion that has been cut up fine,
cook till onion is golden brown and tender. Drain cooked macaroni.
Place in dish alternately with grated cheese. e.g. macaroni,
cheese, macaroni, cheese, etc. Pour over top the browned butter
and onion. SERVE AT ONCE.

Dorothy Gilardone Strachan '46

"I ONLY ASKED MY BUTCHER TO GUARANTEE FRESH MEAT."