Remoulade—Can be served as a salad dressing with shrimp, crab meat or lobster

4 hard cooked eggs  1 tbsp. anchovy paste
1 tsp. dry Colman mustard  1 tsp. Worcestershire sauce
2 tbsp. chopped parsley  1 cup mayonnaise
1 tbsp. chopped green pepper  6 finely chopped stuffed olives
½ tsp. finely chopped garlic  Salt and pepper to taste
To 1 cup of mayonnaise add minced eggs—then all other ingredients, blending thoroughly.

Remoulade—For Crab Meat or Fish Salad

To ½ cup of mayonnaise add finely chopped chives, tarragon, chervil and parsley. Stir in a little spinach juice for coloring. Very often a little garlic is added—also capers.

Henrietta Fitzgerald Spruance '21

Ravigote—For Crab Meat or Fish Salad

To ½ cup of mayonnaise add finely chopped chives, tarragon, chervil and parsley. Stir in a little spinach juice for coloring. Very often a little garlic is added—also capers.

Henrietta Fitzgerald Spruance '21
**Onion Pie**

- 2 slices bacon, diced
- 3 cups chopped onions
- 2 eggs
- ⅔ tsp. salt
- 1 cup light cream
- 1 unbaked 9" pastry shell
- 2 tbsp. grated Swiss cheese
- 1 tbsp. butter or margarine

Fry bacon until crisp, add onions and cook until transparent. Cool, add eggs one at a time, beating well after each addition. Add salt, stir in cream. Pour into pastry shell, sprinkle with grated cheese, dot with butter or margarine. Bake in moderate oven (350°) for 30 minutes or until firm. Serve at once.

Perma M. Ehrhart Davis ’41

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**Baked Beans**

- 1 lb. Great Northern dry beans
- 2 tbsp. prepared mustard
- ⅔ lb. brown sugar
- 2 bottles ketchup
- ⅔ lb. salt pork, cut in cubes
- 4 tbsp. molasses (cooking kind)
- 1 tsp. black pepper

Cook beans in pressure cooker until almost done—not too soft, but firm and whole (use directions on pressure cooker for dry beans). Use a large baking dish or bean pot. Make a layer of beans, use half of each of the ingredients above, then add another layer of beans, and the rest of the ingredients, using ketchup and salt pork on top.

Bake in slow oven about 325° for three hours or more.

You may add more ketchup and water if beans get too dry. Approximately 8 servings.

Nina Irvin Studebaker ’30
Roasted Casserole Potatoes

4 whole, medium baking potatoes
2 tbsp. melted butter or margarine

Pare potatoes; roll in butter or margarine, then in combined salt and bread crumbs. Bake covered in a 2-qt. casserole at 350° for 1 hour. Pour melted butter or margarine over potatoes and serve. Serves 4.

Martha E. Riland '27

Baked Potato Halves

Baking potatoes
Melted butter

Cut raw potatoes in half lengthwise. Brush cut surfaces with melted butter. Season with salt and pepper. Place cut side down in a greased baking dish. Bake at 350° for 55 minutes. Turn potatoes cut side up, add strip of cheese, and bake 5 minutes longer or until cheese is melted. Sprinkle with paprika.

Joan Nichols Davis '54

Sweet and Sour Fried Potatoes

¼ cup butter or oleo
½ cup chopped onions
½ cup chopped green pepper
6 potatoes, cooked, peeled and sliced
2 tsp. salt

Melt butter in skillet; sauté onion and green pepper. Brown, turning occasionally—add potatoes, sprinkle with salt and pepper. When potatoes are browned, add remaining ingredients which have been mixed together. Heat and serve. Serves 6.

Joan Nichols Davis '54

Fried Egg Plant

Pare egg plant. Cut in ¼ inch slices. Sprinkle lightly with salt. Put in bowl, cover, and let stand 1 to 2 hours to draw out juices. Drain accumulated juice. Dip in beaten egg, then in fine dry bread crumbs. Fry to golden brown.

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Sweet Potatoes—Candied

In large frying pan put ½ to 1 inch water. Add ¼ tsp. salt, put 3 tbsp. butter in water—bring to boil. Place peeled, sliced sweet potatoes in boiling water and pour generous amount of Karo molasses all over the sweet potatoes. Place lid on pan and cook until potatoes are tender. Syrup boils down, watch closely last few minutes.

Not Signed

Scalloped Asparagus

1 can asparagus (or cooked fresh asparagus to equal this amount)
1 cup buttered bread crumbs
1 hard boiled egg
½ cup sharp cheese

Make white sauce, then add diced cheese and stir until melted. Add asparagus. Make alternate layers of asparagus and chopped egg, adding asparagus last. Top with buttered bread crumbs and bake at 350° until crumbs are nicely browned.

Hannah E. Wertman Umpstead '28

Spinach

Fry 6 to 8 strips of bacon crisp, remove from skillet. Crumble. Add 2 tbsp. flour to drippings, blend thoroughly. Add 2 cups milk slowly, add ¼ tsp. salt, pepper, 1 tbsp. onion. Add chopped spinach. Simmer slowly until thick, Top with bacon crumbles. Serve.

Pearl Moser Shappell '23

String Beans with Almonds

1 pound green beans, cut lengthwise. Cook. Season to taste. Or use same amount of frozen French string beans.

Egg Plant a la Casserole

Peel and cook egg plant. Drain and mash. Drain 2 cups whole tomatoes which have been already cooked or canned tomatoes. Place the mashed egg plant in a buttered casserole, then add tomatoes and then a layer of cheese. (Any kind of cheese which will melt to your choice). Cover this mixture with crumbled corn-flakes or buttered bread crumbs. Place in a hot oven (300°) and bake at least 20 minutes.

This is a very tasty baked dish.

Betty Piersol '34

Cabbage—Two Tone

Combine:
- \( \frac{1}{4} \) cup cream
- 1 cup Miracle Whip
- Salt—pepper

Add:
- Half to 2 cups chopped green cabbage
- Half to 2 cups chopped red cabbage

Toss slightly—chill—arrange alternate portions on lettuce.

Pearl Moser Shappell '23

String Bean—Mushroom Casserole

1 1/2 packs frozen cut string beans
1 can cream of mushroom soup
1/2 can milk
Salt

Mix milk and soup, pour over beans in 1 qt. casserole. Bake at 350 degrees for one hour. Serves 6.

Shirley Mackley Hoffert '50

Zucchini Casserole

Slice zucchini squash, dip in flour, then in beaten egg, then in oil, then brown. In other greased pan put tomato sauce—layer of zucchini—then mozzarella cheese—then grated parmesan cheese and tomato sauce—etc. Bake 30 minutes in hot oven. Hard boiled eggs can also be added.

Anna Troxell Humphreys '51

Corn Pudding

1 cup corn, cream.style
1/4 cup bread crumbs
2 eggs
1 T. flour
1 tsp. salt

Method: Saute onion and pepper in butter. Mix all. Bake in greased casserole at 350° for 1 hour.

Grace Jennings Dunkelberger '42

Baked Corn

Beat 3 eggs slightly as you would for custard
Add 1 pt. corn; 2 tbsp. flour; 1 tbsp. sugar.
Mix thoroughly—salt to taste—add 1 pt. milk.
Pour into buttered baking dish—dot with butter—bake in slow oven 250° until of custard consistency.

Florence Strouse Speigelmeier '20

Mother's Onion Pie

Line pie tin with crust in usual manner.
Sprinkle 1 level tbsp. flour on bottom of crust. Fill with thinly sliced onions. Sprinkle with flour and dot generously with butter. Cover onions with milk. Salt and pepper to taste.
Bake in 350-400° oven until crust is brown and onions soft.

Mrs. Charles E. Bowers—mother of Marion Bowers Smith '28

Corn Pudding

1 pt. corn
2 eggs—beaten
1 tsp. salt
1 tbsp. sugar

Bake in casserole—425° oven for 10 minutes—reduce to 350° and bake until done.

Mary S. Longacre Grim '17

Braised Celery

3 cups celery, cut thinly
2 tablespoons cooking oil
Salt and pepper

Place celery in cold water to make crisp. Drain lightly. Heat oil in skillet, and toss in celery. Season to taste. Cover and cook on medium heat for about 10 minutes. Stir occasionally. Serves four.
Corn on the Cob

A. How to freeze corn on the cob (no blanching).
   1. Remove silk and husks from freshly gathered corn.
   2. Wrap each ear of corn individually in aluminum foil.
   3. Place desired number of servings in sturdy paper bag or wrap in moisture proof paper (to protect aluminum foil wrap).

B. How to cook frozen corn on the cob.
   1. Place ears of corn on oven rack (oven preheated to 375°).
   2. Heat in their foil wraps for 30 to 45 minutes.
   3. Open foil wraps.
   4. Turn oven to broil.
   5. Allow ears of corn to stay under broiler until browned to your liking. (Watch closely and turn often).
   6. Serve immediately. The finished product resembles roasted corn and is delicious—no cob taste.

Emily Clark Nichols ’38

Special Green Beans

1 No. 303 can French style beans
4 slices bacon 1/4 cup vinegar
1-2 tbsp. water 4 T. sugar

Drain beans. Fry bacon till brown.
Add vinegar, sugar, water.
Add can of beans.
Heat thoroughly. Serves 4-5.
Grace Jennings Dunkelberger ’42

Old Fashioned Cole Slaw Dressing

2 eggs, beat well 2 teaspoons sugar
1/2 teaspoon mustard 1 cup cream
1/2 teaspoon salt

Beat egg in double boiler. Blend in the mustard, salt, pepper, and vinegar.
Add cream, and place over boiling water.
Stir until it has cooked to a consistency of very thick cream. Pour over slaw while still warm.

White or Cream Sauce

1 1/2 tablespoons butter Few grains white pepper
1 1/2 tablespoons flour 1 cup milk
1/2 teaspoon salt

Melt butter, but do not brown it. Stir in the flour and seasoning; when smooth, gradually add the milk; cooking and stirring over a low heat or in a double boiler until the sauce is thick and creamy.

Henrietta Fitzgerald Spruance ’21

Tomato Sauce

To be prepared in season and bottled for future use. Excellent with baked beans and all meats.

Boil 1 bushel of ripe tomatoes. When soft put thru colander to remove skins and seeds. Mix the following:

1 cup salt
2 lbs. brown sugar
3 oz. cinnamon
3 oz. celery seed
6 onions chopped fine
2 qts. best cider vinegar
(double if you like it hot)

Boil all ingredients until it reaches the right consistency. Seal in glass jars.

Fried Bananas

Select large slightly green bananas.

Melt 2 tablespoons butter in a heavy skillet. Put bananas in pan, cover with tight lid. Fry slowly for 10 to 15 minutes. Turn. Fry to a golden brown.

Potato Pancakes

Grate 6 medium sized potatoes and drain off as much of the liquid as possible. I grate them into a sieve and let them drain while I am doing so.

Add two eggs, a pinch of salt, one teaspoon finely chopped fresh parsley. Add 2 to 3 tablespoons flour, the amount depending on the moisture on the potatoes. Do not add too much, but just enough to bind them together, and make a smooth batter. Fry by tablespoonfuls in hot fat a few minutes on each side until brown.
Hollandaise Wine Sauce

1/2 cup butter  
1/2 teaspoon salt  
1/4 teaspoon paprika  
1 teaspoon flour

4 egg yolks  
1/2 teaspoon lemon juice  
1/2 cup any dry wine

Place butter in top of small double boiler. Add the seasoning and flour. Stir the butter until creamy; then cream in the egg yolks, one at a time. Add the lemon juice, and stir in the wine. Cook and stir over hot water with a wire whisk until thick and creamy. The sauce will stand three to four minutes before serving without separating.

Hot Potato Salad

3 pounds potatoes  
8 slices bacon  
1/2 cup cider vinegar  
1 tablespoon brown sugar  
1 onion, finely chopped

2 teaspoons salt  
1 teaspoon celery seed  
2 cups diced celery


Stuffed Peppers

1 1/2 pound hamburger (1/2 pork, 1/2 beef)  
3 tablespoons uncooked rice  
1 cup corn flakes  
2 eggs, well beaten  
1/2 teaspoon salt  
6 green peppers

Mix rice, meat, cornflakes, eggs, and seasoning together. Cut tops off peppers and soak in hot water 5 minutes. Place in large pan to bake. Add enough water to cover bottom. Bake until brown on top. About 1 hour at 375°.