

From the Miscellaneous file

CANNING BEETS

Cook small beets as for table. Pack in jars, add ½ tsp. of salt to each pint. Make a syrup of 2 cups of sugar, to 2 cups of vinegar, add 1 tsp. pickling spice. Boil 5 minutes and pour over beets.

MRS. CLAYTON TRAVEL

LOBSTER SANDWICH

SPREAD
1 can lobster (5 oz.)
¾ cup diced celery
¾ cup sliced almonds
¼ cup mayonnaise
1 tsp. lemon juice
Salt to taste
Combine all ingredients and use as a sandwich filling.

MRS. ELMER BROWN

York

PICKLED BEETS

Cook beets
Combine ½ cup water
¼ cup vinegar
1 tsp. brown sugar
¾ tsp. salt
¾ tsp. cinnamon
¾ tsp. cloves
Heat to boiling point. Pour over 2 cups sliced beets, let stand 6 hrs.

MRS. R. MURRAY

York

BEETS WITH SOUR CREAM
20 cooked baby beets
Salt and pepper
¾ cup sour cream
1 tsp. chopped green onion
Cut hot cooked beets into halves. Season to taste. Spoon sour cream over top. Garnish with onion.

MRS. FRANK ROSS

THICK MOLASSES COOKIES
1 cup fat
1 cup brown sugar
1 egg
¾ cup milk
¾ cup molasses
4 cups flour
2 tsp. soda
2 tsp. ginger
1 tsp. cinnamon
½ tsp. cloves
1 tsp. salt
Bake in hot oven

MRS. BRUCE CROZIER

BALTIMORE

RHUBARB CORDIAL
¾ qt. rhubarb cut fine
1 tsp. salt
1 qt. hot water
Boil until tender. Strain in jelly bag.
Add:
¾ cups sugar
Juice of large lemon
½ c. orange juice
Boil 5 minutes then bottle.

MRS. W. F. BYRNS

Baltic Let M. W. I.

STRAWBERRY SHORTCAKE
2 cups flour
2 teaspoons baking powder
¾ teaspoon salt
6 tablespoons shortening
Mix with hand.
Add:
1 egg, beaten
two-thirds cup milk
Make as cake or individual biscuits. Serve with strawberries and cream, whipped cream or ice cream.

MRS. RICHARD VESSEY

ALPHA YORK W. I.

CHERRY BREAD
Butter the size of an egg
¾ cup w. sugar
1 egg, beaten
1 cup of milk
2 cups of flour
2 tsp. baking powder
¾ cup chopped nuts
¾ tsp. salt
1 bottle cherries (6 oz. size)
Drain juice off cherries and add to mixture. Cut up cherries into small pieces and dredge with flour.
Mix in order given, bake in loaf pan 1 hour at 300 F. oven.

MRS. HARVEY SILLIPHANT

Hunter River

CROCK PICKLE

1 gal. white wine vinegar
5 cups brown sugar
1 cup mustard
1 cup salt
1 cup. tumeric
1 tbs. curry powder
1 oz. ground mixed spice
Stir well and put in crock. Add pickles as you get them and cucumbers, silver skins or cauliflower. Stir liquid each time.
Fresh pickles are added.

MRS. RUSSELL CAMPBELL

Indian River W. I.

TOAD IN A HOLE

Place 8 cooked sausages in a pie dish into which pour the following: 1 cup flour, 1 tsp. baking powder, 1 egg, pepper a salt. Mix altogether to the consistency of thick cream. Pour over sausages and bake in a quick oven 20 min. or thereabouts.

MRS. HARVEY SILLIPHANT

Hunter River

VEGETABLE CASSEROLE

1 cup of diced potatoes
½ cup onions
1 cup diced carrots
1 lb. hamburger
½ cup tomato soup
2 cups boiling water
Place in casserole in order given. Placing hamburger on top. Bake in a moderate oven for 2 hours.

MRS. RUSSELL CAMPBELL

Mrs. Indian River W. I.

GRAPE FRUIT PUNCH

3 cup grape juice
1 cup lemon juice
1 cup apple cider
¾ cup sugar
1 cup ginger ale
1 pint orange ice
Combine grape juice, lemon juice and cider. Sweeten. Just before serving add ginger ale. Drop a scoop of orange ice on top. Serve 5.

MRS. ROY CUTCLIFFE

OATMEAL COOKIES

1 cup shortening
1 cup brown sugar
2 cups oatmeal
2 cups flour
½ tsp. salt
¾ cup sour milk
1 tsp. soda dissolved in milk.
Add more flour if necessary, cut and roll as thin as wafers.

MRS. TED CRANE

MILLVIEW

RIPE CUCUMBER PICKLES

Pare and slice 7 large ripe cucumbers, 5 large onions. Put in salt for 2 hrs. about ¾ cup salt sprinkled over.
2 Prepare sauce:
4 cups vinegar
¾ cup flour
¼ cup ginger
2½ cups sugar
3 tsp. mustard
¼ tsp. tumeric
Boil 5 minutes, add cucumbers drained and boil 10 minutes.

MRS. DONALD J. MACLEAN

DeGros Marsh

IRISH STEW

1½ lbs. lean lamb
1 tsp. salt
½ tsp. pepper
1 tsp. chopped parsley
12 small potatoes, peeled
1 small onion
6 small carrots
¼ cup green peas
1 spray mint
Cut meat into cubes, and season with water to cover.

Simmer covered about an hour or until meat is almost tender. Skim off fat, add vegetables except parsley.

Add more liquid if necessary and simmer again until potatoes are tender - about 30 minutes. Thicken stock, making the stew rather thin. Sprinkle with parsley.

MRS. DONALD J. MACLEAN

DeGros Marsh

DATE LOAF

1 small cup brown sugar
1 egg
1 piece of butter the size of a large egg
1¼ cups flour
1 tsp. vanilla
¾ tsp. salt
Cut 1 lb. of dates and pour 1 cup of boiling water over them. Add 1 tsp. soda. Let stand a few minutes and then add to first mixture add ½ cup nuts. Bake in a moderate oven 1 hour.

MRS. RUSSELL CAMPBELL

Indian River W. I.

MARSHMALLOW SQUARES

30 marshmallows cut in ¼ or ⅜ bag colored marshmallows
40 Graham wafers (rolled)
¾ cup chopped walnuts
¾ cup cherries
1 tin sweetened condensed milk
Sprinkle coconut on bottom of 8 x 12 inch pan and add mixture. On top cover with coconut and let stand in fridge. 1½ hrs. freezer.

Before freezing cut in squares. Serve right from fridge. Do not cook.

PATRICIA MacLELLAN

ORANGEADE

4 oranges
3 lemons
8 cups sugar
8 cups boiling water

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1 ea. citrus acid
To the grated rind of oranges and lemons and lemon juice add acid which has been dissolved in water. When cool add juice of oranges and bottle.

MRS. ERNEST LADNER

North River

SCOTCH COOKIES

1 cup butter
¾ cup icing sugar
1½ cups of flour
¾ cup cornstarch.
Mix all together and roll out quite thick.

MRS. RUSSELL CAMPBELL

INDIAN RIVER W. I.

MUSTARD PICKLES

6 qts. cucumbers
3 qts. onions
1 canfillower
Cut up sprinkle 1 cup salt over vegetables and leave overnight, drain in morning cover with hot water and drain again.
Put 2 qts. vinegar (8 cups) on to boil, when it starts to boil add:

3 lbs. brown sugar
½ pqt. pickling spice
1½ cups flour
6 tsp. mustard
1 tbs. currie powder
1½ tsp. turmeric powder
Mix w/ th a little water. Add cucumbers and cook 1 hr.

MRS. R. MURRAY

York

POTATO VEGETABLE SOUP

1 cup sliced carrots
¼ cup chopped onions
2 cups water
3 cups milk
¼ cup sliced celery
¼ cup green pepper
1 pqt. cream of potato soup mix
Mix carrots, celery, onion, pepper in water. Cover, simmer for 15 minutes. Empty soup mix in bowl add milk gradually, mixing until smooth. Add vegetables simmer 5 minutes. Serve.

MRS. DONALD J. MACLEAN

DeGros Marsh

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