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Mobilheat

ABOVE — CHILI BAKE

BACK — MAIN DISH MAGIC

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

DECEMBER 1962

Sun	Mon	Tue	Wed	Thu	Fri	Sat
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29

FEBRUARY 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28		

January 1963

SUN

MON

TUE

WED

THU

FRI

SAT



6
Epiphany

13

20

27

7

14

21

28

1
New Year's Day

8

15

22

29

2

9

16

23

30
F. D. Roosevelt, 1882

3

10

17
Franklin, 1706

24

31

4

11

18

25



5

12

19
Robert E. Lee, 1807

26



Menu

Chili Bake*
 Tomato-Lettuce Salad
 Green Olives, Radishes, Carrots
 Hot Muffins
 Chocolate-Nut Sundaes
 Coffee Milk

*Recipe on this sheet



chili bake

- 2 Tbsp fat or drippings
- 1 small onion, chopped
- 1 small green pepper, chopped
- 1 lb ground beef
- 2½ cups tomatoes (1-lb 4-oz can)
- 1 cup kidney beans
- 2 tsp salt
- Dash of pepper
- 1½ tsp chili powder
- Tangy muffins:*
- 1 cup sifted enriched flour
- 1½ tsp baking powder
- ½ tsp salt
- ½ tsp dry mustard
- 1 egg, beaten
- ½ cup milk
- 1 Tbsp melted shortening

Melt fat or drippings in a heavy skillet. Add chopped onion, green pepper, and ground beef, and brown lightly. Add tomatoes, kidney beans, salt, pepper, and chili powder; mix well. Top with spoonfuls of muffin batter. Cover tightly, and simmer gently for 25 minutes. Serve hot. Makes 4 servings.

Tangy muffins: Sift together flour, baking powder, salt, and mustard. Combine beaten egg, milk, and melted shortening. Add liquid to the flour mixture, stirring only until flour is moistened. Drop by spoonfuls onto chili mixture in skillet.

main dish magic

ABOVE — CHILI BAKE

BACK — MAIN DISH MAGIC

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Sun	Mon	Tue	Wed	Thu	Fri	Sat
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29

FEBRUARY 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28		

January 1963

SUN

MON

TUE

WED

THU

FRI

SAT



6
Epiphany

13

20

27

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14

21

28

1
New Year's Day

8

15

22

29

2

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16

23

30
F. D. Roosevelt, 1882

3

10

17
Franklin, 1706

24

31

4

11

18

25

Last Quarter 17th

5

12

19
Robert E. Lee, 1807

26

New Moon 25th





Try these good main dish recipes when winter winds blow! And for a pretty way with creamed chicken or seafood, serve it in a rice ring. Pack cooked rice in a buttered ring mold; let stand 30 minutes in pan of hot water. Unmold on warm platter.

Betty Baker

main dish magic

HAM CASSEROLE

3 Tbsp butter
2 Tbsp chopped onion
2½ Tbsp enriched flour
1 tsp salt
1½ cups milk
1 tsp prepared mustard
½ lb cooked cubed ham
1 cup cooked peas

Caraway puffs:
1½ cups sifted enriched flour
2 tsp baking powder
½ tsp salt
1 Tbsp sugar
1 Tbsp caraway seeds
1 egg, beaten
¼ cup milk
1 Tbsp melted shortening

Melt butter in saucepan, add chopped onion, and brown lightly. Stir in flour and salt. Add milk, and cook until thickened, stirring constantly. Add mustard, ham, and peas, stirring until well blended. Pour into a 1-quart casserole. Top with spoonfuls of caraway puff batter, making 8 small puffs. Drop remaining batter into greased muffin cups, filling ¾ full. Bake in a hot oven (425° F.) for 20 minutes. Makes 4 servings.

Caraway puffs: Sift together flour, baking powder, salt, and sugar. Add caraway seeds. Combine beaten egg, milk, and melted shortening; add to flour mixture, stirring only until flour is moistened.

CHICKEN SUPREME

4 whole chicken breasts, split and boned
¼ cup butter, melted
Salt
1 chicken bouillon cube
3 cups water
¼ cup elbow macaroni
½ cup sliced ripe olives
½ cup sliced celery

½ green pepper, sliced
4 tsp cornstarch
1 tsp sugar
1 Tbsp wine vinegar or lemon juice
1 Tbsp cold water
2 drops yellow food coloring
2 tomatoes, peeled and quartered

Brown chicken breasts lightly in melted butter, and sprinkle with salt. Cover and cook over low heat for 25 minutes. Dissolve bouillon cube in 3 cups hot water. Add macaroni, and simmer 5 minutes. Add ripe olives, celery, and green pepper, and simmer an additional 5 minutes. Combine cornstarch and sugar. Gradually stir in vinegar or lemon juice, water, and food coloring, and blend mixture into the bouillon. Stir and cook for about 5 minutes. Add tomatoes to chicken in skillet, and pour sauce over the top. Cover and simmer for about 10 minutes (celery and green pepper should be slightly crisp). Recipe makes 4 servings.

LASAGNA

2 Tbsp cooking oil
¼ cup chopped onion
2 cloves garlic, minced
¼ lb ground beef
3½ cups (1-lb 12-oz can) tomatoes
¼ cup (6-oz can) tomato paste
2¼ tsp salt

2 tsp oregano
¼ tsp black pepper
12 oz lasagna noodles (or other broad noodles)
1 cup (8 oz) small-curd cottage cheese
2 cups shredded Cheddar cheese
¼ cup (3-oz pkg) grated Parmesan cheese

Heat cooking oil in a large heavy saucepan. Add onion and garlic, and cook until tender. Add ground beef, and cook until meat is browned. Mash tomatoes, and add to the ground meat mixture. Stir in tomato paste, salt, oregano, and black pepper. Simmer for about 2 hours or until sauce is thick. Cook lasagna noodles in boiling salted water until tender, about 15 minutes. Rinse lasagna with cool water until noodles are cool enough to handle; drain. Lightly grease a 9x13-inch pan. Arrange ⅓ of the lasagna noodles in the pan, and cover with ⅓ of the tomato-meat sauce and ⅓ of each of the cheeses. Repeat layers twice. Bake in a moderate oven (350° F.) for about 40 minutes or until surface is browned and bubbly. Serve at once. Recipe makes 6 servings.

CREAMY SHRIMP WITH ALMONDS

½ cup unblanched almonds
½ tsp salad oil
2 Tbsp chopped onion
1 Tbsp chopped green pepper
1 Tbsp butter
¼ tsp curry powder

1 10½-oz can mushroom soup
¼ cup milk
1 6-oz can deveined shrimp
½ cup sour cream
Hot fluffy rice

Combine almonds with salad oil in a shallow pan, and stir until almonds are coated with oil. Roast in a slow oven (300° F.) for 20 to 25 minutes, until lightly browned, stirring occasionally. Remove a few almonds at a time from the oven, and cut in slivers with a sharp knife (almonds are easier to sliver while hot). Cook chopped onion and green pepper slowly in the butter until tender but not browned. Add curry powder, mushroom soup, and milk; blend well. Heat thoroughly. Blend in shrimp and sour cream, and heat through. Stir in slivered almonds. Serve at once over mounds of hot fluffy rice. Recipe makes 4 servings.



Menu

Stuffed Pork Chops
Stuffed Baked Potatoes
Frozen Corn Molded Lime Salad
Cloverleaf Rolls
Devil's Food Cake*
Coffee Milk

*Recipe on this sheet



devil's food cake

2 squares (2 oz) unsweetened chocolate
1½ cups sifted enriched flour
½ tsp soda
½ tsp salt
1½ cups brown sugar
⅓ cup hydrogenated shortening
⅓ cup buttermilk or sour milk
2 eggs
1 tsp vanilla extract
⅓ cup boiling water

Melt chocolate, and let cool slightly. Combine flour, soda, salt, and brown sugar. Add shortening, buttermilk or sour milk, and eggs; mix to blend. Then beat 2 minutes at medium speed of electric mixer or 300 strokes by hand. Add chocolate and vanilla extract; mix to blend, and beat one minute longer. Add water, and mix until thoroughly blended (about 30 seconds). Turn batter into 2 greased, paper-lined 8-inch layer pans. Bake in a moderate oven (350° F.) for about 30 minutes.

Fluffy frosting: Combine ¼ cup light corn syrup, ½ cup brown sugar, and ½ cup water. Bring to boiling, and cook until syrup spins a long thread (6 to 8 inches), or cook to temperature of 242° F. Meanwhile, beat 3 egg whites with ¼ tsp salt until soft peaks are formed. When syrup has reached the proper consistency, pour it slowly onto the beaten egg whites while beating constantly. Continue beating until frosting is fluffy and forms peaks. Blend in ½ tsp vanilla extract. Spread frosting between cooled layers and over sides and top of cake.



let them eat cake!

ABOVE — DEVIL'S FOOD CAKE

BACK — LET THEM EAT CAKE!

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

JANUARY 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

February 1963

MARCH 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

SUN



First Quarter 1st

3
10
17
24

MON



Full Moon 8th

4
11
18
25

Edison, 1847

TUE



Last Quarter 16th

5
12
19
26

Lincoln, 1809

WED



New Moon 23rd

6
13
20
27

Ash Wednesday

THU



7
14
21
28

St. Valentine's Day

FRI



1
8
15
22

Boy Scouts Founded, 1910

Susan Anthony, 1820

Washington, 1732

SAT



2
9
16
23

Ground Hog Day



Notes



Bring on a handsome heart-shaped cake for dessert on Valentine's Day! Frost cake with pink-tinted boiled frosting, and sprinkle with shredded coconut, crushed peppermint-stick candy, or a mixture of chopped nuts and cherries. Pretty!

Betty Baker

let them eat cake!

CHERRY CAKE

2½ cups sifted cake flour
3 tsp baking powder
¾ tsp salt
½ cup all-purpose oil
½ cup milk

½ cup maraschino cherry juice
½ cup finely-chopped
maraschino cherries
2 eggs
1 cup sugar

Sift together flour, baking powder, and salt. Add all-purpose oil, milk, and cherry juice, and beat until mixture forms a very smooth batter. Stir in chopped cherries. Beat eggs until thick and foamy, add sugar gradually, and continue beating until very well blended. Fold egg and sugar mixture *thoroughly* into the batter. Pour into two waxed paper-lined 8-inch layer cake pans. Bake in a moderate oven (350° F.) for 25 to 30 minutes. Cool in pans on wire rack for 10 minutes; then turn out of pans and remove paper. Spread cherry frosting between layers and over sides and top of cake.

Cherry frosting: Blend one 3-oz pkg cream cheese with 1 Tbsp maraschino cherry juice. Add 2½ cups sifted confectioners' sugar gradually, blending it in well. Add 1 Tbsp chopped maraschino cherries, and blend again. Spread atop cherry cake.

MARBLE ANGEL CAKE

¾ cup sifted cake flour
1¼ cups sugar
1¼ cups egg whites
¼ tsp salt
1¼ tsp cream of tartar

1 tsp vanilla
¼ tsp almond extract
2 Tbsp cake flour
¼ cup sugar
3 Tbsp cocoa

Measure ¾ cup sifted cake flour and ½ cup sifted sugar, and sift together twice. Beat egg whites with salt until foamy. Sprinkle cream of tartar over the egg whites, and continue beating until stiff but not dry. Fold in ¾ cup additional sugar, a small amount at a time, until all of the sugar has been added. Add vanilla and almond extract. Sift in dry ingredients gradually, folding in carefully. Divide batter in half. Sift together 2 Tbsp cake flour and 2 Tbsp sugar, and add to half of the batter. Sift remaining 2 Tbsp sugar with cocoa, and fold into remaining half of the batter. Pour light and dark batters alternately into an ungreased 9-inch tube pan. Bake in a slow moderate oven (325° F.) for 60 minutes. Cool in inverted pan for one hour. Serve with whipped cream.

WALNUT CAKE

1¾ cups sifted all-purpose flour
2¼ tsp baking powder
½ tsp salt
1 cup very finely-chopped walnuts

½ cup shortening
1 cup firmly-packed brown sugar
1 tsp vanilla extract
2 eggs
¾ cup milk

Sift together flour, baking powder, and salt. Stir in chopped walnuts. Combine shortening, brown sugar, and vanilla extract, and cream together thoroughly. Add eggs, and beat until fluffy and smooth. Add dry ingredients and milk alternately, a little of each at a time, beginning and ending with dry ingredients and stirring to blend well after each addition. Pour batter into a greased and floured 9x9x1¼-inch pan. Bake in a moderate oven (350° F.) for about 35 to 40 minutes. Let cool; then decorate by sifting confectioners' sugar on top of cake or frost with a maple-flavored butter frosting . . . or top *warm* cake with broiled walnut frosting (see recipe below). Recipe makes 9-inch square cake.

Broiled walnut frosting: Melt 2½ Tbsp butter, and add ½ cup firmly-packed brown sugar, 2 Tbsp light cream, ¾ cup chopped walnuts, and ½ tsp cinnamon; mix well. Spread atop warm cake just as soon as it is baked. Place in broiler, and broil 3 or 4 inches from source of heat, heating just until bubbly.

BUTTERMILK CAKE

2½ cups sifted cake flour
1½ tsp baking powder
½ tsp soda
1 tsp salt
1½ cups sugar

¾ cup shortening (at room temperature)
1 cup buttermilk
1 tsp vanilla
3 eggs, unbeaten

Sift cake flour, and measure into sifter. Add baking powder, soda, salt, and sugar. Stir shortening just to soften, and sift in dry ingredients. Add buttermilk and vanilla, and mix until all of the flour is dampened. Then beat 2 minutes at low speed of electric mixer or 300 vigorous strokes by hand. Add unbeaten eggs, and beat one minute longer with mixer or 150 strokes by hand. Pour batter into two paper-lined 9-inch round layer cake pans. Bake in a moderate oven (350° F.) for about 35 minutes. When cool, spread chocolate or orange frosting between layers and over sides and top of cake. Recipe makes two 9-inch layers.



Menu

Halibut Steaks*
Parsley-buttered Potatoes
Peas with Onions
Tomato-Cucumber Salad
Blueberry Cobbler
Coffee Milk

*Recipe on this sheet



halibut steaks

2 lbs halibut steaks (or cod, haddock, or swordfish steaks)
1 Tbsp lemon juice
1 Tbsp instant coffee
¼ cup melted butter
¼ tsp onion salt
Finely-chopped parsley

If the halibut steaks are frozen, let them thaw on the refrigerator shelf or at room temperature. Combine lemon juice with instant coffee powder, and add to melted butter with the onion salt and chopped parsley. Brush halibut steaks liberally with the butter mixture. Arrange fish on broiler pan, and broil 3 inches from heat source for 5 minutes. Then turn fish, brush again with butter mixture, and broil 5 minutes longer or until the fish flakes easily when tested with a fork. Brush again with coffee butter mixture, and sprinkle with more chopped parsley, if desired. Arrange on a warm platter, and serve immediately. Recipe makes 4 to 6 servings.



flavorful ways with fish

ABOVE — HALIBUT STEAKS

BACK — FLAVORFUL WAYS WITH FISH

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

FEBRUARY 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28		

APRIL 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

March 1963

SUN	MON	TUE	WED	THU	FRI	SAT
☾ First Quarter 2 & 31	○ Full Moon 10th	☾ Last Quarter 18th	● New Moon 25th	❖	🐟 1	2
3	4 1st U. S. Congress, 1789	5	🐟 6	7	🐟 8	🐟 9
10	11	12 Girl Scouts Founded, 1912	13	14	🐟 15 A. Jackson, 1767	16
17 St. Patrick's Day	18	19	20	21 Spring Begins	🐟 22	23
24 31 Passion Sunday	25	26	27	28	🐟 29	30





Cheese tidbits: Split hot baked potatoes; bury cubes of cheese inside. For cheese biscuits, add shredded cheese to biscuit mix (¼ cup cheese per cup of mix). For appetizers, arrange cheese cubes, cocktail onions, stuffed olives on wooden picks.

Betty Baker

flavorful ways with fish

PLANKED WHITEFISH

3 to 4 lbs dressed whitefish
1½ tsp salt
Dash of pepper
¼ cup butter, melted

Seasoned mashed potatoes
Seasoned cooked vegetables
(peas, carrots, cauliflower,
tomatoes, or onions)

If you plan to use a hardwood plank, oil it well and place in oven to heat while the oven preheats. Clean, wash, and dry fish. Sprinkle inside and out with salt and pepper; brush with melted butter. Place fish on plank or on well-greased oven-glass platter. Bake in a moderately hot oven (400° F.) for 35 to 45 minutes or until fish flakes easily when tested with a fork. Remove from oven, and quickly arrange a border of hot mashed potatoes around fish. Broil until potatoes are slightly browned, about 5 minutes. Arrange two or more hot vegetables around fish. Serves 6.

SHRIMP CURRY

¼ lb cooked shrimp,
fresh or frozen
¼ cup butter
½ cup chopped onion
¼ cup flour
1 tsp salt
Dash of pepper

1¼ cups chicken broth
or bouillon
1½ tsp curry powder
½ cup applesauce
3 cups cooked rice
Curry condiments

Thaw frozen shrimp. Melt butter, add chopped onion, and cook until onion is tender. Blend in flour, salt, and pepper. Add chicken broth or bouillon gradually, and cook until thick, stirring constantly. Add curry powder, applesauce, and shrimp, and heat through. Arrange hot cooked rice on serving platter, and top with shrimp mixture. Serve with any of the following condiments: chopped hard-cooked egg whites, sieved hard-cooked egg yolks, chopped salted peanuts, chopped green onion tops, chopped tomatoes, chutney, freshly grated coconut. Makes 6 servings.

BAKED TROUT

6 trout
Salad oil
2 Tbsp butter
3 Tbsp flour
2 cups milk
¼ cup fish stock
½ cup onion rings

¼ cup chopped celery
½ cup mushrooms
½ tsp salt
½ tsp dry mustard
1 tsp chopped parsley
1 tsp sugar
1 tsp white vinegar

If trout are frozen, let them thaw 2 to 3 hours at room temperature or 4 to 6 hours in the refrigerator. Brush trout with salad oil. Bake in a moderate oven (350° F.) for 45 minutes. Melt butter, add flour, and blend. Add milk and fish stock gradually, stirring constantly. Sauté onion rings, chopped celery, and mushrooms for 5 minutes. Add remaining ingredients, simmer for 3 minutes, and add to cream sauce. Pour over trout. Serves 6.

(Note: Here are two additional sauces to serve with baked trout. For almond sauce, melt ¼ cup butter, add ½ cup blanched slivered almonds, and cook until almonds are brown. Add a bit of lemon juice and parsley, too, if desired. For parsley or watercress butter, melt ¼ cup butter, and add ½ tsp salt, ¼ tsp pepper, ¾ Tbsp lemon juice, and 2 Tbsp chopped parsley or watercress.)

BAKED COD FILLETS

2 lbs cod fillets or
other fish fillets
1½ cups chopped celery
½ cup chopped onion
¼ cup butter, melted
½ tsp salt
½ tsp poultry seasoning

1¼ quarts soft bread cubes
2 Tbsp milk
1 egg, beaten
2 Tbsp butter, melted
½ tsp paprika
½ tsp salt

If the fillets are frozen, let them thaw. Skin if necessary. Cut fish into serving-size portions. Cook chopped celery and onion in the melted butter until tender. Sprinkle salt and poultry seasoning throughout the bread cubes, and add to celery-onion mixture. Combine milk and beaten egg, and pour over the bread cubes; mix well. Spread stuffing in a shallow, well-greased baking pan. Arrange fish in a single layer over the stuffing. Combine melted butter, paprika, and salt, and pour over the fish. Bake in a moderate oven (350° F.) for 30 minutes or until fish flakes easily when tested with a fork. Serve immediately. This recipe makes 6 flavorful servings.

Menu

Baked Ham*
 Candied Sweet Potatoes
 Julienne Green Beans
 Lettuce Wedges with French Dressing
 Frozen Lemon Dessert
 Coffee Milk

*Recipe on this sheet



baked ham

For a flavorful baked ham dinner, choose either a cook-before-eating or a fully-cooked ham, whichever best suits your time and plans, and remember that it's wise to choose the trusted brand of a well-known meat packer. Bake ham according to label directions . . . or follow the directions given here. Insert meat thermometer in center of thickest portion of ham so you'll know just when the ham is heated enough to develop its full flavor and texture and to limit possibility of drying it out by overheating. Place ham, fat side up, on a rack in an open roasting pan, and bake in a slow moderate oven (325° F.). Do not cover or add water. Allow 20 minutes per pound for baking a whole cook-before-eating type ham, 10 to 12 minutes per pound to heat through a fully-cooked ham. The meat thermometer should indicate an internal temperature of 160° F. for a cook-before-eating ham, 130° F. for a fully-cooked ham. Serve with this sauce.

Orange-pineapple sauce: Drain 9-oz can pineapple tidbits, and combine the pineapple juice with ¼ cup orange juice, 1 Tbsp lemon juice, ¼ cup water, 1 Tbsp sugar, ½ tsp salt, and 1 Tbsp cornstarch. Stir and cook for about 10 minutes. Peel, section, and slice a medium-size orange. Add pineapple tidbits and orange bits to the sauce. Heat. Add 2 drops almond extract, if desired. Keep hot.

hearty meat recipes

ABOVE — BAKED HAM

BACK — HEARTY MEAT RECIPES

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

MARCH 1963						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
3	4	5	6	7	1	2
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

April 1963

MAY 1963						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
5	6	7	1	2	3	4
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

SUN	MON	TUE	WED	THU	FRI	SAT
❖	1 All Fools' Day	2	3	4	5	6
7 Palm Sunday	8	9	10	11	12 Good Friday	13 Jefferson, 1743
14 Easter	15	16	17	18	19 Revolutionary War Began, 1775	20
21 Spanish-American War Began, 1898	22	23	24 1st U. S. Newspaper Published, 1704	25	26	27
28	29	30	○ Full Moon 8th	◐ Last Quarter 16th	● New Moon 23rd	◑ First Quarter 30th





Springtime is salad time! Add a few crisp croutons to the tossed salad you serve when you try each of the meat recipes below. To make croutons, cut bread slices in 1/2-inch squares, toss in melted garlic butter, and toast under broiler.

Betty Baker

hearty meat recipes

STUFFED PORK CHOPS

- | | |
|---------------------------------|---------------------------|
| 4 rib pork chops (1 inch thick) | 1/8 tsp pepper |
| 1 Tbsp chopped onion | 1/4 tsp sage |
| 1/4 cup diced celery | 1/4 tsp poultry seasoning |
| 2 Tbsp fat | 1/4 to 1/2 cup water |
| 2 cups crumbled dry bread | Salt |
| 1/2 tsp salt | Pepper |

Brown onion and celery in the fat, and combine with bread crumbs, 1/2 tsp salt, 1/8 tsp pepper, sage, poultry seasoning, and just enough water to moisten the mixture. Slit a pocket in each pork chop, and fill with stuffing. Fasten edges together with wooden picks. Brown the chops in a heavy skillet. Season with salt and pepper, then cover and bake in a moderate oven (350° F.) for one hour. Recipe makes 4 flavorful servings.

(Note: For variety, serve pork chops topped with the stuffing. Brown pork chops on both sides in a heavy skillet, and season with salt and pepper. Pack the stuffing on top of the chops. Cover and bake in a 350° F. oven for 1/2 hour. Uncover, and bake 1/2 hour longer, until stuffing is brown and crusty.)

FLANK STEAK ROLL

- | | |
|----------------------------|-----------------------|
| 1 flank steak | 1/2 tsp sage |
| 1 large tart apple | Drippings |
| 1 cup day-old bread crumbs | 1 cup hot water |
| 1/4 cup chopped onion | 1 Tbsp vinegar |
| 2 Tbsp chopped celery | 1 cup uncooked prunes |
| 1 tsp salt | 2 Tbsp flour |

Chop apple, and mix with bread crumbs, onion, and celery. Sprinkle both sides of flank steak with salt and sage. Spread apple mixture over one side of steak, and roll up, tying with string or fastening with skewers. Brown meat in a small amount of drippings. Add hot water and vinegar, cover, and cook very slowly for about 1 1/2 hours. After 45 minutes, turn meat roll over, add rinsed prunes, and finish cooking. Then remove meat and prunes to a hot serving platter. Mix flour to a thin paste with a little cold water, and blend with liquid in the pan. Cook and stir until smooth and thickened. Pour over flank steak roll, and serve at once, cutting meat into slices. Makes about 4 servings.

COUNTRY-FRIED CHICKEN

- | | |
|---|-------------------|
| 1 ready-to-cook fryer chicken
(2 1/2 to 3 lbs), disjointed | 1 tsp salt |
| 1/2 cup flour | 1/4 tsp pepper |
| | 1/4 cup salad oil |

Pat chicken dry with paper towels. Combine flour, salt, and pepper in a paper bag. Add chicken, and shake until chicken pieces are coated with the flour mixture. Let stand 10 minutes to dry coating. Heat salad oil in a heavy 10-inch fry pan. Arrange chicken in the hot salad oil, placing thicker pieces near the center, and brown slowly on all sides. Then cover tightly, lower heat, and cook gently for 20 to 30 minutes, turning occasionally until thoroughly done. Remove chicken to a hot serving platter, and keep warm while making gravy. Makes 4 servings.

BARBECUED SHORT RIBS

- | | |
|--|--------------------------------|
| 2 lbs short ribs of beef | 1/2 cup finely-chopped onion |
| 2 Tbsp butter | 1 clove garlic, finely chopped |
| 1 Tbsp poppyseeds | 1/2 tsp salt |
| 1 1/4 cups (10 1/2-oz can) condensed
consommé | 1/4 tsp chili powder |
| 1/4 cup water | 1 Tbsp brown sugar |
| 6 oz broad noodles | 2 Tbsp vinegar |
| Barbecue sauce: | 2 tsp Worcestershire sauce |
| 2 Tbsp butter | 1/2 cup tomato catsup |
| | 1 cup water |

Cut ribs into serving pieces, and arrange on rack in a shallow baking pan. Bake in a moderate oven (350° F.) until browned, about 30 minutes. Drain all fat from pan. Place ribs in pan, and pour barbecue sauce over them. Continue baking, basting occasionally with sauce, until ribs are tender, 1 to 1 1/2 hours. About 20 minutes before ribs are done, melt butter in a saucepan, stir in poppyseeds, and cook gently for about 3 minutes. Pour in consommé and water. Heat to boiling. Add noodles, and boil rapidly, stirring constantly, for 2 minutes. Cover, remove from heat, and let stand 10 minutes. Serve with short ribs. Serves 4.

Barbecue sauce: Melt butter in a saucepan, add chopped onion and garlic, and cook gently, stirring occasionally, for about 5 minutes. Stir in salt, chili powder, brown sugar, and remaining ingredients. Heat gently to boiling, stirring occasionally.



Menu

Rolled Beef Rib Roast
 Browned Potatoes Harvard Beets
 Molded Pineapple Salad
 Hot Rolls
 Apple-Pecan Pie*
 Coffee Milk

*Recipe on this sheet



apple-pecan pie

1 cup sifted enriched flour
 1/2 tsp salt
 1/3 cup shortening
 2 to 3 Tbsp cold water
 4 cups sliced peeled green apples
 1/3 cup pecan halves
 Sugar-and-spice mix
 Crisp topping

Sift together flour and salt. Cut or rub in shortening until mixture is crumbly. Then sprinkle with cold water, mixing lightly until dough begins to stick together. Turn out on a lightly-floured board or pastry cloth, and press dough together. Roll dough to a circle 1/8-inch thick, and use to line a 9-inch pie pan. Trim and flute edge. Sprinkle bottom of pie shell with sugar-and-spice mix, and arrange half of the sliced apples on top. Then sprinkle with remaining sugar-and-spice mix, and top with remaining apple slices. Sprinkle crisp topping evenly over the apples. Bake in a moderately hot oven (400° F.) for 30 to 40 minutes or until apples are done. Remove pie from oven, and top with pecan halves. Serve with vanilla ice cream. Makes one 9-inch pie.
Sugar-and-spice mix: Mix together 1/3 cup sugar, 1/2 tsp cinnamon, 1/2 tsp nutmeg, and 1/4 tsp salt.
Crisp topping: Combine 1/2 cup sifted enriched flour and 1/3 cup brown sugar. Cut in 1/3 cup butter until mixture is crumbly. Sprinkle over apples.



praise-winning pies

ABOVE — APPLE-PECAN PIE

BACK — PRAISE-WINNING PIES

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

APRIL 1963*

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

May 1963

JUNE 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	6	7	8
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16	17	18	19	20	21	22
23	24	25	26	27	28	29

SUN



Full Moon 8th

5
 12
 19
 26

Mother's Day
 National Hospital Day

MON



Last Quarter 16th

6
 13
 20
 27

TUE



New Moon 22nd

7
 14
 21
 28

Lindbergh Landed
 in Paris, 1927

WED

1

Germany Surrendered, 1945

1st U. S. Airmail Service, 1918

8
 15
 22
 29

THU

2

9
 16
 23
 30

Ascension Day

Memorial Day

FRI

3

10
 17
 24
 31

SAT

4

11
 18
 25



First Quarter 29th



Notes



To please your knave of hearts, why not make a few tarts and serve them for dessert tonight? Fill individual baked pastry shells with frozen strawberries or sliced peaches, blueberries, or chocolate pudding; top with whipped cream.

Betty Baker

praise-winning pies

PEPPERMINT ALASKA PIE

1 quart vanilla ice cream
 ½ cup crushed peppermint candy
 3 egg whites
 ¼ cup sugar

Graham cracker crust:
 1½ cups finely-rolled graham cracker crumbs
 ¼ cup sugar
 ¼ cup softened butter
 1 4-oz jar chocolate sprinkles

Soften ice cream slightly, and stir in crushed peppermint candy. Pile into graham cracker crust, and freeze until firm. Just before serving, beat egg whites with sugar until stiff. Spread meringue over pie, sealing edges to crust. Bake in a very hot oven (500° F.) for 3 to 4 minutes. Serve immediately.

Graham cracker crust: Thoroughly blend graham cracker crumbs, sugar, softened butter, and chocolate sprinkles. Press firmly against bottom and sides of a 9-inch pie plate. Bake in a quick moderate oven (375° F.) for 8 minutes. Cool and freeze.

LEMON CHIFFON PIE

1½ tsp unflavored gelatin
 ¼ cup cold water
 3 egg yolks
 ¾ cup sugar
 ¼ tsp salt
 ¼ cup lemon juice
 ¼ tsp grated lemon rind

3 egg whites
 1 cup heavy cream, whipped
Pastry shell:
 1 cup sifted enriched flour
 ½ tsp salt
 ½ cup shortening
 2 Tbsp water

Soften gelatin in cold water. Beat egg yolks in a heavy saucepan. Add ¼ cup sugar and salt, and beat with rotary beater until fluffy. Stir in lemon juice. Cook over low heat, stirring constantly, until thickened. Remove from heat. Add softened gelatin, and stir until dissolved. Add grated lemon rind, and chill until slightly congealed. Beat egg whites until foamy, add remaining ¼ cup sugar gradually, and beat until mixture stands in soft peaks. Beat gelatin mixture until light, then fold in meringue. Pour into pastry shell. Chill until firm. Top with whipped cream.

Pastry shell: Mix flour with salt. Cut in shortening. Sprinkle with water; mix with a fork. Round into a ball. Roll out 1 inch larger than inverted 8-inch pie pan. Ease into pan, flute, and prick pastry. Bake in a very hot oven (475° F.) for 8 minutes.

BLUEBERRY PIE

1 14-oz can blueberries, drained
 ½ cup sugar
 3 Tbsp flour
 ¼ tsp cinnamon

Juice drained from blueberries
 1 Tbsp butter
 Pastry for 2-crust 8-inch pie

Combine sugar, flour, and cinnamon in a saucepan. Add blueberry juice, and cook over medium heat, stirring constantly, until mixture boils. Remove from heat, and gently stir in blueberries. Pour into pastry-lined 8-inch pie pan. Dot with butter. Cover with top crust, and cut slits in pastry for steam to escape. Turn top crust under lower crust, and seal edges. Make high fluted rim. Bake in a hot oven (425° F.) for 35 to 40 minutes, until pastry is nicely browned and juice begins to bubble through slits in the crust. At serving time, top each wedge with a scoop of vanilla ice cream.

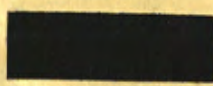
BUTTERSCOTCH PIE

2 cups milk
 1¼ cups brown sugar, firmly packed
 ¼ cup flour
 ¼ cup cornstarch
 ½ tsp salt
 3 egg yolks, slightly beaten
 2 Tbsp butter

1 tsp vanilla
 Baked 8-inch pastry shell
Meringue:
 3 egg whites
 ¼ tsp cream of tartar
 6 Tbsp sugar
 ½ tsp flavoring

Scald milk in a heavy saucepan over medium heat. Combine brown sugar, flour, cornstarch, and salt. Add milk gradually, stirring until smooth. Return to saucepan, and cook, stirring, until thickened. Stir a small amount of hot mixture into the egg yolks. Then stir quickly into remaining mixture in saucepan. Cook over low heat for 2 minutes, stirring constantly. Remove from heat, and add butter and vanilla. Turn into baked pastry shell. Top with meringue. Bake in a moderately hot oven (400° F.) for 8 to 10 minutes, until delicately browned. Cool slowly away from drafts.

Meringue: Beat egg whites with cream of tartar until frothy. Beat in sugar gradually, a little at a time, and add flavoring. Continue beating until stiff and glossy. Pile meringue onto pie filling, being careful to seal meringue onto edge of crust.



Menu

Chilled Orange Juice
Crisp Bacon
Fluffy Omelet
Raised Donuts*
Fresh Fruit
Coffee Milk

*Recipe on this sheet



raised donuts

3 medium potatoes
¼ cup sugar
1 tsp salt
6 cups sifted enriched flour (about)
1 pkg yeast, active dry or compressed
¼ cup water
½ cup soft butter
2 eggs
½ tsp nutmeg

Cook potatoes in 2 cups boiling salted water until tender; drain, reserving 1 cup water. Stir sugar, salt, and 1 cup flour into the reserved potato water, and beat until smooth. Dissolve yeast in ¼ cup water (use warm, not hot, water for dry yeast, lukewarm water for compressed), then beat into batter. Cover with a cloth, and let rise in a warm place (85° F.), free from draft, until bubbly. Meanwhile, mash hot potatoes, and measure 1 cup into mixing bowl. Beat in butter, eggs, and nutmeg. When batter is full of bubbles, stir in potato mixture and enough flour to make a stiff dough. Knead dough 8 to 10 minutes or until smooth and elastic. Place in greased bowl, and turn once to grease top of dough. Let rise in a warm place, free from draft, until doubled in bulk. Punch down dough, cover bowl, and store in refrigerator. About 2 hours before serving time, divide dough in half and roll each half ½-inch thick on a floured board. Cut with donut cutter, or cut into 2-inch squares. Place donuts on floured board, cover with a cloth, and let rise in a warm place until light and doubled in bulk. Slip donuts into deep fat heated to 365° F. As soon as they rise to the top, turn with a long-handled fork to brown other side. Drain on paper toweling. Shake donuts, a few at a time, in paper bag containing ½ cup sugar. Makes 4 dozen.

let's have a snack!

ABOVE — RAISED DONUTS

BACK — LET'S HAVE A SNACK!

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

MAY 1963						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
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5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

June 1963

JULY 1963						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

SUN



Full Moon 7th

2
Pentecost

9
Trinity Sunday

16
Father's Day

23
30

1st World Broadcast, 1930

MON



Last Quarter 14th

3

10

17
Bunker Hill Day

24

TUE



New Moon 21st

4

11

18
War of 1812 Began

25

WED



First Quarter 28th

5

12

19

26

THU



6

13

20

27

FRI



7

14
Flag Day

21
Summer Begins

28
Versailles Treaty, 1919

SAT



1

8

15

22

29





To stimulate youngsters' appetites at mealtime, include a few "finger foods" . . . carrot curls, cheese sticks (cut cheese in thin strips), green pepper sticks, toast cutouts (use animal cookie cutters). And here are a few snacktime ideas!

Betty Baker

let's have a snack!

GINGERBREAD BOYS

- | | |
|----------------------------------|---------------------|
| 1/2 cup shortening | 1/2 tsp soda |
| 1/2 cup sugar | 1 tsp baking powder |
| 1/2 cup un sulphured molasses | 1 tsp ginger |
| 1 egg | 1 tsp cloves |
| 2 1/2 cups sifted enriched flour | 1 1/2 tsp cinnamon |
| 1/2 tsp salt | 1/2 tsp nutmeg |

Cream together shortening, sugar, and un sulphured molasses. Add egg; mix well. Sift together flour, salt, soda, baking powder, ginger, cloves, cinnamon, and nutmeg. Add to molasses mixture; mix well. Chill dough for about 2 hours. Then roll out to 1/8-inch thickness on lightly-floured board or pastry cloth. Cut out with 6-inch gingerbread-boy cutter, or cut around cardboard pattern with a sharp knife. Press raisins into dough for eyes, nose, mouth, and coat buttons. Bake in a moderate oven (350° F.) for 10 to 12 minutes. Cool. Make outlines for collar, cuffs, belt, and shoes with confectioners' sugar icing. Makes 1 1/2 dozen gingerbread boys.

WALNUT BARS

- | | |
|------------------------------|-------------------------------|
| 1 cup sifted enriched flour | 3/4 cup sifted enriched flour |
| 1/4 cup brown sugar (packed) | 2 Tbsp cocoa |
| 1/2 cup butter | 1/2 tsp baking powder |
| 2 eggs | 1/4 tsp salt |
| 1/4 cup granulated sugar | 3/8 cup chopped walnuts |
| 1/2 tsp vanilla extract | |

Blend 1 cup flour, brown sugar, and butter together until crumbly. Pack firmly in bottom of a greased 8-inch square pan. Bake in a moderate oven (350° F.) for 15 minutes. Prepare walnut layer while bottom layer is baking. Beat eggs thoroughly. Gradually beat in sugar and vanilla. Sift together 3/4 cup flour, cocoa, baking powder, and salt, and fold into egg mixture. Blend in walnuts. Turn into pan over baked layer, and bake 25 to 30 minutes longer. Cool. Cut into bars. Makes 24 bars.

CREAMY LEMON-CHOCOLATE FUDGE

- | | |
|--|--|
| Chocolate layer: | Lemon layer: |
| 6 Tbsp cream cheese | 6 Tbsp cream cheese |
| 2 cups sifted confectioners' sugar | 2 1/2 cups sifted confectioners' sugar |
| 2 1-oz squares unsweetened chocolate, melted | 1/4 cup crushed lemon-stick candy |
| 1/4 tsp vanilla | Salt |
| Dash of salt | |

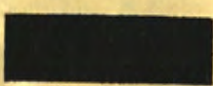
Chocolate layer: Place cream cheese in a bowl, and cream until soft and smooth. Blend in sugar slowly. Add melted chocolate; mix well. Add vanilla and salt, and mix until well blended. Press into a well-greased shallow pan to depth of 1/2 inch. Place in refrigerator until firm, about 15 minutes.

Lemon layer: Place cream cheese in a bowl, and cream until soft and smooth. Blend in sugar slowly. Add crushed lemon-stick candy and salt, and mix well. Spread lemon fudge on top of the chilled chocolate fudge. Place in refrigerator until lemon fudge is firm, about 15 minutes. Cut into squares.

BLUEBERRY FRIED PIES

- | | |
|------------------------------|---|
| 3 cups sifted enriched flour | 1/4 cup sugar |
| 1 1/2 tsp salt | Dash of salt |
| 1 cup shortening | 2 Tbsp orange juice |
| 1/4 to 1/2 cup cold water | 2 cups blueberries and syrup (1-lb can) |
| Blueberry filling: | Cooking oil or shortening |
| 1/2 cup enriched flour | |

Sift together flour and salt. Cut in shortening until mixture is crumbly. Sprinkle with water, mixing lightly until dough begins to stick together. Press dough together, wrap in waxed paper, and chill while preparing blueberry filling. Combine flour, sugar, and salt in a saucepan. Add orange juice and blueberries and syrup. Cook over medium heat until thickened, stirring occasionally. Cool. Divide pastry in half, roll out each half to 1/8-inch thickness, and cut in 5-inch rounds. Spoon about 2 Tbsp blueberry filling onto half of each round, moisten edges, and fold over other half of dough. Press edges together with a fork to seal. Heat a small amount of oil or shortening in skillet. Fry pies for about 3 minutes on each side, turning when browned. Makes 16 small pies.



Menu

Chilled Pineapple Juice
 Deviled Ham Roll-Ups*
 Broiled Peaches
 Raisin Toast
 Coffee Milk

*Recipe on this sheet



deviled ham roll-ups



Here's a tasty and attractive new idea for breakfast. Fill golden-brown pancakes (made in a jiffy from a pancake mix) with flavorful canned deviled ham, and serve with luscious broiled peach halves. You'd better plan on extra servings when this delicious duo is on your breakfast menu . . . for everyone at your table is sure to want seconds!

Deviled Ham Roll-Ups: Spread canned deviled ham generously atop pancakes made from your favorite pancake mix and hot off the griddle. Roll up pancakes, and arrange them in a shallow baking pan. Place in a hot oven (450° F.), and heat for 10 minutes. Serve with Broiled Peaches, garnishing the serving platter with lemon leaves, if you wish.

Broiled Peaches: Brush well-drained canned peach halves with melted butter. Arrange peaches in a shallow baking pan, and place under the broiler until done to a golden turn. Then top each with a dollop of tart red jelly, and arrange on serving platter with the Deviled Ham Roll-Ups. Serve hot.

brighten up breakfast!

ABOVE — DEVILED HAM ROLL-UPS

BACK — BRIGHTEN UP BREAKFAST!

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

JUNE 1963						
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2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29

July 1963

AUGUST 1963						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
						31

SUN

MON

TUE

WED

THU

FRI

SAT



7
Hawaii Annexed, 1898

14

21

28
World War I Began, 1914

1

8

15

22

29

2

9

16

23

30

3

10

17

24

31

4

Independence Day

11

18

25



U. S. Postal System, 1775



5

12

19

26

6

13

20

27







Eat a good breakfast . . . and you'll feel better and be able to work better all day long! Here are the recipes for four tasty foods that will add interest to breakfast menus at your house. Won't you try them?

Betty Baker

brighten up breakfast!

ORANGE LOAF

- | | |
|---|---------------------------------------|
| 1 pkg yeast, compressed or dry | 1 tsp salt |
| ¼ cup water (lukewarm for compressed yeast, warm for dry) | 2 Tbsp shortening |
| ½ cup milk | 2½ cups sifted enriched flour (about) |
| ¼ cup sugar | 1 egg |
| | 1 Tbsp shredded orange rind |
| | 3 Tbsp sugar |

Soften yeast in water. Scald milk. Add ¼ cup sugar, salt, and shortening, and cool to lukewarm. Add enough flour to make a thick batter; mix well. Add softened yeast and egg; beat well. Add enough more flour to make a soft dough. Turn out on a lightly-floured board or pastry cloth, and knead until smooth and satiny. Place in a greased bowl. Cover and let rise in a warm place until doubled (about 1½ hours). When light, punch down. Let rest 10 minutes. Then roll out to a rectangle 8 inches long and ¼-inch thick. Sprinkle with shredded orange rind and 3 Tbsp sugar. Roll up like a jelly roll. Place in a greased 4½x8½-inch loaf pan. Let rise until doubled (about 45 minutes). Bake in a quick moderate oven (375° F.) for about 35 minutes. Makes one loaf.

BLUEBERRY COFFEE CAKE

- | | |
|--------------------------------|---|
| 1 cup sifted all-purpose flour | 1 Tbsp lemon juice |
| 1½ tsp baking powder | 1 cup blueberries, frozen or canned, well drained |
| ½ tsp salt | Streusel topping: |
| ½ cup sugar | ½ cup sugar |
| 1 egg | ¼ cup flour |
| ½ cup milk | ½ tsp salt |
| ½ cup salad oil | ¼ tsp cinnamon |
| | 2 Tbsp salad oil |

Sift together flour, baking powder, salt, and sugar. Beat egg, and add milk and salad oil. Pour into the flour mixture, and stir until batter is smooth. Then turn into an oiled 8x8x2-inch square pan. Add lemon juice to the blueberries, and scatter over batter in pan. Prepare streusel topping by working ingredients together into a crumbly mixture, and sprinkle over blueberries. Bake in a quick moderate oven (375° F.) for about 40 minutes. Serve warm or cold. Recipe makes 8 tempting servings.

APPLE PANCAKES

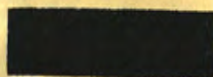
- | | |
|---------------------------------|---------------------------------|
| 2 cups sifted all-purpose flour | 2 eggs |
| 6 tsp baking powder | 2 cups milk |
| 1 tsp salt | ½ cup salad oil |
| ¼ cup sugar | 1 cup pared, chopped raw apples |

Sift together flour, baking powder, salt, and sugar. Beat eggs, and stir in milk and salad oil. Add dry ingredients, and beat to a smooth batter. Add chopped apples. Pour into rounds on un-greased hot griddle. Bake until underside of each pancake is golden brown and bubbles appear over the surface; then turn and bake other side. Serve with butter and syrup or roll up pancakes and sprinkle with confectioners' sugar. Makes 20 pancakes.

DATE-NUT CRESCENTS

- | | |
|--------------------------------------|---------------------------------|
| 2 pkgs granulated yeast | Melted shortening |
| ¼ cup lukewarm water | Confectioners' sugar icing |
| 1 cup lukewarm commercial sour cream | Date filling: |
| 3 Tbsp shortening | ¼ cup butter |
| ¼ cup sugar | ½ cup firmly-packed brown sugar |
| 1½ tsp salt | ¾ cup finely-cut dates |
| 1 egg | ¼ cup nuts, finely chopped |
| 3½ cups sifted all-purpose flour | ½ tsp cinnamon |
| | ¼ tsp nutmeg |

Soften yeast in lukewarm water, and let stand 5 minutes. Add sour cream, shortening, sugar, salt, and egg; mix well. Stir in flour to form a stiff dough. Cover, and let stand while preparing date filling. Then roll out dough on floured board to form a large rectangle ½-inch thick, and cut into smaller 3x5-inch rectangles. Spread a rounded teaspoonful of warm date filling down center of each rectangle, leaving one inch at each end. Fold 5-inch side over filling to far edge of dough; press to seal. Place on greased baking sheet, and curl ends in to form a crescent shape. Brush with melted shortening. Cover rolls, and let rise until light and doubled in size, about 45 minutes. Bake in a quick moderate oven (375° F.) for 15 to 20 minutes or until golden brown. When cool, spread thinly with confectioners' sugar icing. Makes one dozen. *Date filling:* Melt butter, add remaining ingredients, and simmer until thick, 1 to 2 minutes, stirring constantly until well blended and of spreading consistency. Cool slightly.



Menu

Chicken Supreme
Buttered Asparagus
Mixed Greens with Garlic Dressing
Bread Sticks
French Cream Tarte*
Coffee Milk

*Recipe on this sheet



french cream torte



1 pkg lemon flake cake mix
¾ cup finely-chopped nuts
1 pint whipping cream
¼ cup sugar
¼ tsp vanilla
1 1-lb 14-oz can fruit cocktail

Prepare lemon flake cake mix batter according to directions on the package, and turn into 2 greased 9-inch round layer cake pans. Sprinkle chopped nuts over the batter. Bake layers according to package directions, and let cool thoroughly. Whip the cream, and blend in sugar and vanilla. Drain fruit cocktail thoroughly. Spread half of the sweetened whipped cream over one cake layer, and arrange half of the fruit cocktail over the cream. Top with second cake layer, remaining whipped cream, and remaining fruit cocktail. If cake is not to be served immediately, place it in the refrigerator until serving time. Then cut in wedges, and serve with lots of fragrant hot coffee. Recipe makes 12 servings.

tempting dessert ideas

ABOVE — FRENCH CREAM TORTE

BACK — TEMPTING DESSERT IDEAS

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

JULY 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

SEPTEMBER 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

August 1963

SUN	MON	TUE	WED	THU	FRI	SAT
☉ Full Moon 5th	☾ Last Quarter 12th	● New Moon 19th	☽ First Quarter 27th	1	2	3
4	5	6	7	8	9	10
11	12	13	14 <small>War Dept. Established, 1789</small>	15	16	17
18	19	20	21 <small>Japan Surrendered, 1945</small>	22	23 <small>Panama Canal Opened, 1914</small>	24
25	26	27	28	29	30	31

Woman Suffrage Began, 1920





Aluminum foil is one of your best helpers at summer cookouts . . . for baking potatoes, grilling hamburgers, etc. For dessert, wrap cored apples stuffed with brown sugar and nuts in foil; bake over fire. Here are four more ideas for summer desserts.

Betty Baker

tempting dessert ideas

CHERRY COBBLER

2½ cups pitted fresh sweet cherries
½ cup sugar
1 Tbsp flour
1 Tbsp lemon juice
1 Tbsp butter

Cobbler dough:
1 cup flour
2 Tbsp sugar
2 tsp baking powder
¼ tsp salt
¼ cup shortening
½ cup milk

Arrange pitted cherries in a 1-quart casserole. Sprinkle with sugar, flour, and lemon juice, and dot with butter. Prepare cobbler dough, and spoon dough over the cherries. Bake in a hot oven (425° F.) for 25 minutes or until done. Makes 6 servings.

Cobbler dough: Sift together flour, sugar, baking powder, and salt. Cut in shortening until mixture resembles coarse crumbs. Add milk all at once, and stir just until dough follows fork around the bowl. Spoon dough over top of the cherry mixture.

BANANA FRITTERS

1 cup sifted enriched flour
¼ tsp salt
2 eggs
½ cup milk
1 tsp salad oil
2 bananas
Lemon sauce:
½ cup sugar

2 Tbsp flour
¼ tsp salt
½ cup boiling water
1 egg yolk
¼ cup lemon juice
½ tsp grated lemon rind
1 Tbsp salad oil

Sift flour with salt. Beat eggs, and stir in milk and salad oil. Add dry ingredients, and beat until batter is smooth. Cover, and chill for several hours. Peel bananas, and slice once lengthwise and once crosswise. Dip in batter; drain off excess. Fry in deep fat heated to 370° F. (hot enough to brown a ½-inch cube of day-old bread in 35 seconds) for 3 to 4 minutes, until golden brown. Drain on absorbent paper. Sprinkle with confectioners' sugar, and serve with lemon sauce. Recipe makes 8 servings.

Lemon sauce: Blend together sugar, flour, salt, and water in a small saucepan, stirring constantly. Boil 2 minutes. Stir a small amount of hot mixture into slightly-beaten egg yolk, and return to sauce in pan. Add lemon juice; cook one minute longer, stirring constantly. Remove from heat; stir in lemon rind and salad oil.

PEACH VELVET RING

1 envelope plain gelatin
1¼ cups milk
2 eggs
½ cup sugar
½ tsp salt
½ cup strained lemon juice

1 tsp vanilla
¾ cup whipping cream
1 1-lb 13-oz can cling peach halves
Whole strawberries
Mint sprigs

Soften gelatin in ¼ cup cold milk. Scald remaining 1 cup milk. Beat eggs with sugar and salt, and stir into the hot milk. Cook over hot water, stirring frequently, until mixture coats back of a spoon, about 10 minutes. Remove from heat, add softened gelatin, and stir until dissolved. Add lemon juice and vanilla. Place in refrigerator to chill. When mixture begins to jell, fold in stiffly-beaten whipped cream. Drain peach halves thoroughly, and arrange in bottom of an oiled 9-inch ring mold. Pour cream mixture into the mold, and chill until firm. When ready to serve, unmold ring onto a chilled platter, and garnish with whole strawberries and mint sprigs. Serve immediately. Makes 6 to 8 servings.

PINEAPPLE UPSIDE-DOWN CAKE

½ cup butter
½ cup brown sugar (packed)
8 pineapple rings
8 maraschino cherries
½ cup pecan halves
2 eggs

¾ cup sugar
6 Tbsp juice drained from pineapple
1 tsp vanilla
1 cup sifted enriched flour
½ tsp baking powder
¼ tsp salt

Melt butter in a heavy 10-inch skillet or baking dish, and sprinkle evenly with brown sugar. Arrange pineapple rings over the butter-brown sugar mixture. Center each pineapple ring with a maraschino cherry, and arrange pecan halves between the rings. Beat eggs until thick and lemon-colored. Beat in sugar gradually, then beat in pineapple juice and vanilla. Sift together and beat in flour, baking powder, and salt. Pour batter over pineapple rings in skillet. Bake in a moderate oven (350° F.) for 45 minutes, until toothpick inserted in center of cake comes out clean. Immediately turn upside-down on serving plate, and leave pan over cake for a few minutes. Then remove pan, and serve cake warm topped with sweetened whipped cream or vanilla ice cream.

Menu

Salmon Cereal Loaf*
 Paprika Potatoes Broccoli
 Orange-Endive Salad
 Poppyseed Rolls
 Cherry Pie
 Coffee Milk

*Recipe on this sheet



salmon cereal loaf



- 1 1-lb can (about 2 cups) salmon
- 1 Tbsp lemon juice
- 2 Tbsp butter
- 2 Tbsp enriched flour
- 1½ cups milk
- ½ tsp salt
- 2 eggs, beaten
- 2 Tbsp minced parsley
- 1 cup rolled oats, quick or regular, uncooked
- Pimiento-mushroom sauce

Drain, bone, and flake the salmon, and sprinkle with lemon juice. Melt butter in a saucepan, add flour, and stir until smooth. Add milk all at once, and cook, stirring constantly, until thickened. Season with salt, and combine with salmon, beaten eggs, minced parsley, and rolled oats. Bake in a well-greased 8½x4½x2½-inch loaf pan in a moderate oven (350° F.) until done, about 30 minutes. Serve with pimiento-mushroom sauce. Serves 4 to 6.
Pimiento-mushroom sauce: Combine 10½-oz can cream of mushroom soup (undiluted) with ¼ cup milk; mix well. Heat to boiling. Add 2 Tbsp chopped pimiento. Serve over salmon loaf.

tasty luncheon dishes

ABOVE — SALMON CEREAL LOAF

BACK — TASTY LUNCHEON DISHES

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

AUGUST 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
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September 1963

OCTOBER 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
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27	28	29	30	31		

SUN	MON	TUE	WED	THU	FRI	SAT
1	2 Labor Day	3 World War II Began, 1939	4	5	6	7
8	9	10	11	12	13	14
15	16	17 Citizenship Day	18	19 Jewish New Year	20	21
22	23 Fall Begins	24	25	26	27	28 Yom Kippur
29	30	◆	○ Full Moon 3rd	☾ Last Quarter 10th	● New Moon 17th	☽ First Quarter 25th





What's for lunch today? On this page you'll find the recipes for four extra-flavorful luncheon dishes . . . easy to fix, so good to eat. Won't you give them a try? Complete each menu with salad and a taste-tempting dessert.

Betty Baker

tasty luncheon dishes

SWISS OMELET

1 cup (¼ lb) finely-shredded Swiss cheese
6 eggs
6 Tbsp milk

¼ tsp salt
Dash of pepper
3 Tbsp butter

Shred cheese, and set aside. Add milk, salt, and pepper to the eggs, and beat until light and frothy. Heat butter in a heavy skillet over moderate heat until the butter begins to bubble. Pour in egg mixture, and allow the mixture to cook over low heat, lifting the cooked mixture from the bottom of the skillet with a spatula from time to time and tilting the pan to allow the uncooked portion to run underneath. When most of the mixture is set, sprinkle shredded Swiss cheese over the top, and place skillet under moderate broiler heat to allow the cheese to melt slightly. Remove from heat, and roll up like a jelly roll. Serve omelet on a hot platter, and garnish with sprigs of crisp parsley. Makes 6 servings.

HAM SUPREME

½ cup butter
½ cup enriched flour
½ tsp salt
Dash of cayenne pepper
1 cup milk
½ cup light cream

¼ cup grated Parmesan cheese
¼ cup grated sharp cheese
2 pkgs frozen broccoli spears
8 slices enriched sandwich bread, toasted
Butter
4 slices baked ham

Melt butter in top of double boiler. Blend in flour, salt, and cayenne pepper. Combine milk and cream, and add gradually to the flour mixture. Cook over direct heat, stirring constantly, until sauce is thickened. Remove sauce from heat, and blend in grated cheeses. Keep sauce hot over simmering water. Meanwhile, cook broccoli spears according to package directions. Spread toast with butter. Cut 4 toast slices in half diagonally. For each sandwich, arrange whole slice of toast in center of serving plate, with 2 halves on opposite sides. Place slice of ham over the toast, and arrange broccoli spears on top of the ham. Spoon hot cheese sauce over the entire sandwich. Serve immediately. Makes 4 sandwiches.

TUNA CASSEROLE

2 7-oz cans tuna
2 10-oz pkgs frozen asparagus
½ cup chopped blanched almonds
¼ cup butter, melted

¼ cup flour
½ tsp salt
Dash of pepper
Dash of nutmeg
2 cups milk
Paprika

Drain tuna, and break into large pieces. Cook asparagus according to package directions, and drain thoroughly. Arrange asparagus in a well-greased 7x11-inch baking pan. Cover with tuna. Fry almonds in butter until lightly browned. Blend in flour, salt, pepper, and nutmeg. Add milk gradually, and cook until thick, stirring constantly. Pour almond sauce over tuna and asparagus in baking pan. Sprinkle with paprika. Bake in a moderate oven (350° F.) for 25 to 30 minutes. Recipe makes 6 servings.

SESAME BURGERS

2 Tbsp shortening
1 lb ground beef
1 tsp salt
¼ tsp pepper
1 Tbsp brown sugar
1 8-oz can tomato sauce
1 1½-oz pkg bleu cheese, crumbled

Sesame biscuits:
2 cups sifted enriched flour
1 Tbsp baking powder
1 tsp salt
¼ cup shortening
1 Tbsp sesame seeds, toasted
¾ to ¾ cup milk

Melt shortening in a skillet. Add ground beef, and cook until meat browns. Add salt, pepper, brown sugar, tomato sauce, and crumbled bleu cheese. Heat until mixture is bubbly and cheese is just melted. Serve over sesame biscuits. Makes 6 servings.

Sesame biscuits: Sift together flour, baking powder, and salt. Cut or rub in shortening until mixture resembles coarse crumbs. Stir in toasted sesame seeds. Add enough milk to make a soft dough. Turn out on a lightly-floured board, and knead gently for 30 seconds. Roll out dough to about ¼-inch thickness, and cut with a 3½-inch biscuit cutter or cut around edge of a large coffee cup with a sharp knife. Arrange biscuits on ungreased baking sheet. Bake in a hot oven (450° F.) for 12 to 15 minutes, or until golden.



Menu

Veal Roast
 Browned Potatoes Green Beans
 Waldorf Salad
 Vanilla Ice Cream
 Pineapple Spice Drops*
 Coffee Milk

*Recipe on this sheet



pineapple spice drops

- 1 3/4 cups quick-cooking rolled oats
- 1 1/2 cups sifted enriched flour
- 1 cup sugar
- 1 tsp salt
- 1/2 tsp soda
- 1 tsp cinnamon
- 1 tsp cloves
- 1 cup canned crushed pineapple
- 3/4 cup shortening
- 1 egg, beaten
- 1/2 cup chopped dates
- 1 cup chopped walnuts

Spread the rolled oats on a cookie sheet, and toast in a moderate oven until light brown, 5 to 8 minutes. Sift together flour, sugar, salt, soda, cinnamon, and cloves. Drain pineapple. With pastry blender or fingertips, blend shortening into the dry mixture until crumbly. Then stir in lightly-beaten egg, pineapple, dates, toasted rolled oats, and chopped walnuts. Drop batter by teaspoonfuls onto ungreased baking sheets. Bake in a quick moderate oven (375° F.) for 15 minutes. Makes about 5 1/2 dozen cookies.



bake cookies today!

ABOVE — PINEAPPLE SPICE DROPS

BACK — BAKE COOKIES TODAY!

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

SEPTEMBER 1963

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
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29	30					

October 1963

NOVEMBER 1963

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10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

SUN



Full Moon 2nd

6
 13
 20
 27

MON



Last Quarter 9th

7
 14
 21
 28

TUE

1
 8
 15
 22
 29

WED

2
 9
 16
 23
 30

THU

3
 10
 17
 24
 31

United Nations Day

Halloween

FRI



Alaska Purchased, 1867

4
 11
 18
 25

Alaska Purchased, 1867

New Moon 17th

SAT

5
 12
 19
 26

1st Trans-Pacific Flight, 1931

Columbus Day

Revolutionary War Ended, 1781

First Quarter 25th



Notes



Treat your family to lots of luscious home-baked cookies these chilly autumn days, trying some of the recipes below. And for a handsome orange-and-black relish tray at your Halloween dinner table, combine crisp carrot sticks and shiny ripe olives.

Betty Baker

bake cookies today!

BUTTER COOKIES

1 cup butter
 ½ cup sugar
 1 egg
 3 tsp vanilla

3 cups sifted enriched flour
 ½ tsp baking powder
 Blanched almond or pecan halves

Combine butter, sugar, and egg, and mix together thoroughly. Stir in vanilla. Then sift together and stir in flour and baking powder. Chill dough. Roll dough very thin (1/16-inch), and cut into desired shapes . . . rounds, squares, triangles, etc. Arrange on ungreased baking sheets. Press a blanched almond or pecan half in top of each cookie. Bake in a hot oven (425° F.) for 5 to 7 minutes, until delicately browned. Makes about 7 dozen cookies.

(Note: To make dainty Flower Cookies, tint dough a delicate pink, and cut cookies with tiny scalloped cookie cutters. Brush with egg white, and sprinkle with pink sugar before baking. Use bits of candied orange peel for centers of "flowers.")

PINWHEEL COOKIES

3 cups sifted flour
 2 tsp baking powder
 ½ tsp salt
 1 cup shortening
 1 cup sugar

2 eggs
 1½ tsp vanilla
 1½ oz baking chocolate, melted
 1 Tbsp milk

Sift flour with baking powder and salt. Cream the shortening, add sugar gradually, and cream until light and fluffy. Beat in eggs. Stir in vanilla. Add flour mixture gradually, and mix thoroughly. Divide dough in half, and stir melted chocolate and milk into one half. Wrap each half separately in waxed paper, and chill until dough is easy to handle. Then roll into 6x8-inch sheets ¼-inch thick. Place each chocolate sheet on top of a white sheet, and roll as for a jelly roll. Wrap in waxed paper, and chill. Cut in ¼-inch slices, and arrange on ungreased baking sheets. Bake in a moderately hot oven (400° F.) for 9 minutes or until browned. Recipe makes about 5½ dozen dainty cookies.

(Note: To make Stripe Cookies, roll dough into large squares ¼-inch thick. Pack in alternate chocolate and white layers in a waxed paper-lined pan. Rub each layer with egg white before topping with the next layer. Cover and chill. Then remove from pan, cut in ¼-inch slices, and bake as directed above.)

DATE-FILLED COOKIES

4 cups sifted enriched flour
 1 tsp baking powder
 ¾ cup butter
 4 egg yolks
 1 cup sugar
 4 Tbsp lemon juice

1 tsp vanilla extract
 Date filling:
 1 cup finely-cut dates
 ¼ cup seeded raisins
 ¼ cup water
 ¼ cup finely-cut nutmeats

Sift together flour and baking powder, and cut in butter as for pastry. Combine egg yolks, sugar, lemon juice, and vanilla, and beat until very thick and fluffy. Add to flour mixture, and chill for 10 to 15 minutes. Then divide dough in half, and roll out first portion to ¼-inch thickness on a well-floured board. Cut with 2-inch round cookie cutter, and arrange on ungreased baking sheets. Drop a teaspoonful of date filling on each cookie round. Then place another cookie round on top, and press edges together to seal. Bake in a quick moderate oven (375° F.) for 20 minutes or until lightly browned. Recipe makes 4 dozen cookies.

Date filling: Combine dates, raisins, and water in a saucepan, and cook until thick, stirring constantly to keep the mixture from scorching. Cool. Blend in nutmeats. Use as filling for cookies.

THUMBPRINT COOKIES

¼ cup soft shortening
 ¼ cup soft butter
 ¼ cup brown sugar, firmly packed
 1 egg yolk
 ½ tsp vanilla

1 cup sifted enriched flour
 ¼ tsp salt
 1 egg white
 ¾ cup finely-chopped nuts
 Chopped candied fruit, red jelly, or confectioners' sugar icing

Combine shortening, soft butter, brown sugar, egg yolk, and vanilla, and mix together thoroughly. Sift together and stir in flour and salt. Roll in balls about the size of a small walnut. Beat egg white slightly with a fork. Dip cookie balls in the egg white, then roll in finely-chopped nuts. Place about an inch apart on greased baking sheets. Bake in a quick moderate oven (375° F.) for 5 minutes. Then remove from oven, and immediately press thumb gently in top of each cookie. Return to oven, and continue baking about 8 minutes longer. When cookies are cool, place a bit of chopped candied fruit, red jelly, or tinted confectioners' sugar icing in "thumbprint" indentations. Makes about 2 dozen cookies.



Menu

Roast Turkey with Cranberry Stuffing*
Whipped Potatoes
Cauliflower Piquant* Fruit Salad
Easy-Mix Biscuits*
Pumpkin Chiffon Pie*
Coffee Milk

*Recipe on this sheet



roast turkey

For a new look (and *four* flavorful drumsticks!) at your Thanksgiving table, why not serve a *pair* of tender, succulent roast turkeys? Two smaller turkeys will serve a large group, but require only about half the roasting time needed for one very large bird.

Here are the directions for roasting a turkey. Stuff and truss turkey. Brush skin thoroughly with cooking fat. Place turkey breast up on a rack in a shallow open pan. Insert meat thermometer. Cover turkey with fat-moistened cheesecloth large enough to cover top and drape down on all sides. Place in a slow moderate oven (325° F.). Do not sear, add water, or cover. Basting is unnecessary, but if cheesecloth dries during the roasting period, moisten it with drippings in bottom of pan. About 20 minutes before the turkey should be done according to timetable below (or when meat thermometer registers 190° F.), test for doneness: Press fleshy part of drumstick between fingers; meat should feel very soft. Or move drumstick up and down; it should move readily or twist out of the joint.

Roasting time (stuffed ready-to-cook weight):

- 4- to 8-lb turkey — 3 to 4 hours
- 8- to 12-lb turkey — 4 to 5 hours
- 12- to 16-lb turkey — 5 to 6 hours
- 16- to 20-lb turkey — 6 to 7½ hours
- 20- to 24-lb turkey — 7½ to 9 hours

for Thanksgiving Day

ABOVE — ROAST TURKEY

BACK — FOR THANKSGIVING DAY

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

OCTOBER 1963						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

November 1963

DECEMBER 1963						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

SUN	MON	TUE	WED	THU	FRI	SAT
○ Full Moon 1 & 30	☾ Last Quarter 8th	● New Moon 16th	☽ First Quarter 24th	❖	1 All Saints' Day	2
3	4	5	6	7	8	9
10	11 Veterans' Day	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28 Thanksgiving	29	30





It's time for the traditional Thanksgiving dinner of turkey and the trimmings. Plan roasting schedule so turkey is ready to come out of the oven about 20 minutes before it is served . . . and it will be much easier to carve, slices will be neater.

Betty Baker

for Thanksgiving Day

CRANBERRY STUFFING

1 quart fresh cranberries
1 cup sugar
1 cup butter, melted
6 quarts bread cubes
(2- to 3-day-old bread)

2 cups seedless raisins
2 tsp salt (about)
1 tsp ground cinnamon
Grated rind of 3 lemons
1 cup water or giblet broth

Chop cranberries coarsely, and blend in sugar. Blend melted butter with the bread cubes, and combine with cranberries. Add raisins, salt, ground cinnamon, grated lemon rind, and water or giblet broth; mix lightly until well blended. (*Note:* Reduce salt in recipe if seasoned giblet broth is used.) Recipe makes enough stuffing for a 14-lb turkey (ready-to-cook weight).

Casserole or pan stuffing: Follow the recipe above, but increase liquid to 2 cups water or giblet broth. Bake covered in a slow moderate oven (325° F.) for 45 minutes. Then uncover, and bake about 15 minutes longer. Makes about 7 quarts stuffing.

EASY-MIX BISCUITS

2 cups sifted flour
3 tsp baking powder
1 tsp salt

½ cup corn oil
¾ cup milk

Sift together flour, baking powder, and salt. Combine corn oil and milk, and stir with a fork. Pour all at once over entire surface of the flour mixture, and mix with a fork to make a soft dough. Shape lightly with hands to make a ball. Place on waxed paper, and knead 10 times or until smooth. Then pat out to ½-inch thickness or roll between 2 pieces of waxed paper. Remove top sheet of paper, and cut out biscuits with an unfloured 2-inch cutter. Arrange biscuits on ungreased baking sheets. Bake in a hot oven (450° F.) for 12 to 15 minutes. Makes 20 biscuits.

(*Note:* To make Buttermilk Biscuits, follow the recipe above, but use buttermilk in place of the regular milk, and add ¼ tsp baking soda to the dry ingredients before sifting them.)

CAULIFLOWER PIQUANT

1 10-oz pkg frozen cauliflower
1 10-oz pkg frozen green peas
Milk
3 Tbsp butter
3 Tbsp flour

½ tsp salt
Dash of pepper
¼ tsp Worcestershire sauce
Dash of cayenne
Dash of mustard

Cook frozen cauliflower and frozen peas separately as directed on packages. Drain, reserving liquid from the peas. Add enough milk to liquid drained from the peas to make 1½ cups. Melt butter in a saucepan, add flour, and stir until smooth. Add pea liquid and milk. Cook and stir over medium heat until thickened. Add peas, salt, pepper, Worcestershire sauce, cayenne, and mustard. Heat thoroughly, and pour over the cauliflower. Makes 6 servings.

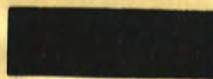
PUMPKIN CHIFFON PIE

½ cup brown sugar
1 envelope unflavored gelatin
½ tsp salt
½ tsp cinnamon
½ tsp ginger
½ tsp nutmeg

¼ cup milk
1¼ cups canned pumpkin
3 eggs, separated
½ cup granulated sugar
¾ cup chopped walnuts
9-inch ginger cookie crust
Whipped cream

Combine brown sugar, dry gelatin, salt, and spices in a saucepan. Stir in milk, pumpkin, and egg yolks. Cook over low heat, stirring constantly, for about 5 minutes, until bubbling. Cook one minute longer, stirring. Chill until cold and fairly stiff. Beat egg whites until foamy, gradually beat in granulated sugar, and beat very stiff. Beat pumpkin mixture for about 2 minutes, until light and fluffy. Add chopped walnuts. Fold at once into the meringue, and heap in ginger cookie crust. Chill for 3 hours or longer. Top each serving with whipped cream. Makes 9-inch pie.

Ginger cookie crust: Combine 1 cup ginger cookie crumbs, ½ cup finely-chopped walnuts, and ¼ cup soft butter, and mix together thoroughly. Press mixture into a 9-inch pie pan. Bake in a quick moderate oven (375° F.) for about 7 minutes. Cool.



Menu

Citrus Fruit Cup
Grilled Canadian Bacon
Scrambled Eggs
Fruit Stollen*
Coffee Milk

*Recipe on this sheet



fruit stollen

1 pkg yeast, compressed or dry
¼ cup water (lukewarm for compressed yeast, warm for dry)
½ cup milk
¼ cup sugar
1 tsp salt
2 Tbsp shortening
2½ cups sifted enriched flour (about)
1 egg
¼ cup raisins
¼ cup currants
¼ cup chopped candied citron
¼ cup chopped candied cherries
2 Tbsp melted butter
Confectioners' sugar icing
¼ cup chopped nuts

Soften yeast in water. Scald milk, and add sugar, salt, and shortening; cool to lukewarm. Add 1 cup flour; mix well. Add softened yeast and egg; beat well. Stir in raisins, currants, citron, and cherries. Add enough more flour to make a soft dough. Knead until smooth and satiny on a lightly-floured board. Place in a greased bowl, cover, and let rise until doubled (about 1½ hours). When light, punch down and shape into 2 balls. Let rest 10 minutes. Then flatten each ball into an oval sheet, about ¾-inch thick. Brush half of sheet with melted butter. Fold over, like a large parkerhouse roll. Place on greased baking sheet. Brush lightly with melted butter. Let rise until doubled (about 45 minutes). Bake in a moderate oven (350° F.) for about 25 minutes. When cool, brush with confectioners' sugar icing and sprinkle with chopped nuts. Makes 2 stollen.



Merry Christmas foods

ABOVE — FRUIT STOLLEN

BACK — MERRY CHRISTMAS FOODS

Save these recipes. To remove sheet, slide pencil from holder, fold cover back, lift sheet from metal holder, place at back.

NOVEMBER 1963						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

December 1963

JANUARY 1964						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

SUN

MON

TUE

WED

THU

FRI

SAT

1
First Sunday in Advent
8
15
Bill of Rights Day
22
Winter Begins
29

2
9
16
23
30

3
10
17
Wrights' 1st Flight, 1903
24
War of 1812 Ended, 1814
31

4
11
18
25
Christmas
Last Quarter 7th

5
12
19
26
New Moon 15th

6
13
20
27
First Quarter 23rd

7
U. S.-Japanese War Began, 1941
14
21
Pilgrims Landed, 1620
28
Full Moon 30th





With the coming of the Christmas season, it's time to think of refreshment ideas for holiday visitors . . . and here are some especially good recipes for you to try. May you have a very merry Christmas and the best of everything in the new year!

Betty Baker

Merry Christmas foods

HOLIDAY CHEESECAKE

1½ cups zwieback crumbs
3 Tbsp butter
2 Tbsp sugar
2 8-oz pkgs cream cheese
½ cup sugar
¼ tsp cinnamon
¼ tsp vanilla
½ tsp vanilla

1 tsp grated lemon rind
1 Tbsp lemon juice
2 eggs
1 cup thick sour cream
1 Tbsp sugar
1 tsp vanilla
Red and green maraschino cherries

Blend zwieback crumbs with butter and 2 Tbsp sugar, and press mixture onto bottom of a 9-inch spring pan. Bake in a slow oven (300° F.) for 5 minutes. Cool. Blend cream cheese (softened at room temperature) with ½ cup sugar, cinnamon, ¼ tsp vanilla, grated lemon rind, and lemon juice. Add egg yolks, one at a time, mixing well after each yolk is added. Fold in stiffly-beaten egg whites, and pour mixture on top of the crumbs. Bake in slow oven (300° F.) for 45 minutes. Blend sour cream with 1 Tbsp sugar and 1 tsp vanilla, and spread mixture over top of the cake. Return to oven for an additional 10 minutes. Cool before removing rim of pan. Garnish with maraschino cherries. Serves 8 to 10.

PLUM PUDDING

1¾ cups sifted enriched flour
½ tsp salt
1 tsp ginger
1 tsp cinnamon
½ tsp cloves
1 cup seedless raisins or currants

1 cup chopped dates
½ to 1 cup chopped walnuts
1 egg
1 Tbsp butter
¾ cup boiling water
1 cup molasses
1 tsp soda
Whipped cream sauce

Sift together flour, salt, ginger, cinnamon, and cloves. Mix in raisins or currants, dates, and walnuts. Beat egg until thick and lemon-colored, and stir in butter, boiling water, and molasses mixed with the soda. Add flour mixture, mixing thoroughly. Place in a well-greased 1½-quart mold. Tie waxed paper over top of the mold. Steam for about 1¾ hours. Serve hot with whipped cream sauce. Recipe makes 10 to 12 servings.

Whipped cream sauce: Beat one egg until foamy. Add alternately 5 Tbsp melted butter and 1½ cups sifted confectioners' sugar; beat well. Blend in 1 tsp vanilla or 2 to 3 Tbsp lemon juice and grated rind of one lemon. Whip 1 cup whipping cream; fold into sauce.

CRANBERRY BARS

1½ cups sifted flour
¾ tsp soda
¾ cup packed light brown sugar
1½ cups uncooked quick oats
¾ cup melted butter

Cranberry filling:
1 cup cranberries
¼ cup seedless raisins
¼ cup honey
¼ cup water
2 tsp flour

Sift together flour and soda. Add brown sugar and oats, and stir in melted butter. Pat half of the oats mixture onto bottom of a greased 8-inch square pan. Spread with cranberry filling. Pat remaining oats mixture over the top. Bake in a moderate oven (350° F.) for 30 minutes. Cool. Cut into 20 squares.

Cranberry filling: Cook cranberries, raisins, honey, and water together until the cranberries are soft. Sprinkle flour over the top. Stir and cook until thickened. Cool.

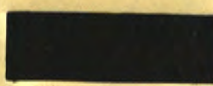
WHITE COCONUT CAKE

2 cups sifted cake flour
1½ cups sugar
3 tsp double-action baking powder
1 tsp salt
½ cup vegetable shortening
½ tsp vanilla
½ tsp lemon extract

1 cup milk
1 egg, unbeaten
2 egg yolks (½ to ½ cup), unbeaten
Fluffy white icing
1 4-oz pkg shredded coconut
Grated rind of 1 lemon

Sift together cake flour, sugar, baking powder, and salt. Add shortening, vanilla, lemon extract, and ¾ cup milk, and beat vigorously with a spoon for 2 minutes or with electric mixer at slow to medium speed for 2 minutes. Add remaining ½ cup milk and unbeaten egg and egg yolks, and beat 2 minutes longer. Pour batter into 2 greased and floured 8-inch round layer cake pans. Bake in a quick moderate oven (375° F.) for 25 to 30 minutes. When cake is cool, frost with fluffy white icing and sprinkle icing with mixture of shredded coconut and grated lemon rind.

Fluffy white icing: In top of double boiler, mix together 3 un-beaten egg whites (½ to ½ cup), ¾ cup sugar, 3 tsp white corn syrup, and ¼ tsp cream of tartar. Cook over rapidly boiling water for 2 minutes (or to 150° F.), stirring constantly. Then pour into mixing bowl, and beat vigorously with rotary beater until icing stands in peaks. Blend in ½ tsp flavoring.





HOME FREEZING • FRUITS AND VEGETABLES

FRUIT	preparation	packaging
APPLES	Peel and cut into pie slices. Drop into citric acid or salt water solution. Steam-scald for 1½ minutes.	Package without sweetening.
APRICOTS	Wash firm, ripe apricots. Scald ½ minute and peel. Cool, cut in half, and remove pits.	* Cover with 40% syrup to within ½ inch of top.
SWEET CHERRIES	Select only rich, ripe cherries. Pit if desired.	Pack and cover with 40% syrup to within ½ inch of top.
GRAPES red, green, purple	Wash firm, choice grapes carefully. Drain and remove stems.	Add 35% syrup to red and green grapes, no sugar or syrup to purple.
PEACHES AND NECTARINES	Remove skins and pits. Drop halves into citric acid solution to prevent discoloration.	* Cover with 50% syrup.
PEARS	Wash, pare, halve, and core. Place in brine solution of 4 Tbsp salt to 1 gallon water or citric acid solution.	* Cover with 60% syrup to within ½ inch of top.
PLUMS	Wash and halve tree-ripened fruit.	Add 1 part sugar to 4 parts fruit by weight.
RASPBERRIES red, black	Select firm, ripe berries. Handle them carefully. Wash in ice water, drain, and chill.	Package. Cover to within ½ inch of top with 50% syrup.
STRAWBERRIES	Choose firm, ripe berries. Remove hulls, drain. Leave choice berries whole; slice small and oversize berries.	Blend 1 part sugar with 5 parts fruit by weight.
VEGETABLE	preparation	packaging
ASPARAGUS	Wash. Leave stalks whole or cut in 1- or 2-inch lengths. Scald 3 to 4 minutes. Cool immediately; drain.	Package in moisture-proof container. Heat-seal and freeze at once.
BEANS, GREEN	Wash, snip off tips, sort according to size. Cut in pieces. Scald in boiling water 2 to 3 minutes. Cool; drain.	Package and freeze at once.
BEANS, LIMA	Shell and sort according to size. Scald 3 to 4 minutes, depending on size. Cool in ice water; drain.	Package and freeze at once.
BEANS, WAX	Choose fresh, crisp beans. Scald 2½ to 3½ minutes, depending on size. Cool and drain.	Package and freeze at once.
CARROTS	Remove tops, wash carrots, and scrape. Dice ¼ inch thick. Scald 3 to 3½ minutes. Cool immediately; drain.	Package in moisture-proof container. Heat-seal and freeze.
CORN, WHOLE KERNEL	Husk, remove silks, trim ends. Scald 4½ minutes. Cool quickly in cold water. Drain; cut kernels from cob.	Package, heat-seal, and freeze.
CORN ON THE COB	Husk corn, remove silks, and wash. Scald medium-sized ears 8 minutes. Cool quickly in cold water; drain.	Wrap in cellophane. Heat-seal, package some together, and freeze.
PEAS	Shell only a small amount at a time. Scald in boiling water 1 minute. Cool immediately in ice water; drain.	Package, heat-seal, and freeze.
TOMATOES (for cooking purposes)	Choose firm, fully ripe tomatoes. Scald in boiling water ½ minute. Place in ice water, skin, and quarter.	Package, adding ½ tsp salt per pint. Heat-seal; freeze.

* Add ascorbic acid to syrup to prevent discoloration.