

A Taste of Home



Grandma Crosby's Recipes

Doris Sparrell Crosby, *Grandma Crosby*, was born in Scituate, Massachusetts on September 11, 1892. She attended Emerson College and was a school teacher.

She was married to Fred Sauer and they had three children: Cynthia (Purdy), Dorothy (Carpenter) and Betty (Betty passed away at the age of 19). Fred died in the influenza epidemic about the time of WW I.

Doris was a widow living at 92 Trenton Street in Melrose when she met Tom Crosby. Doris and Tom were married in 1928. They had one son, Freeman Maynard Crosby II.

Doris lived in Barnstable after Tom's death until 1985 and died there at 92 years of age on July 10, 1985.

The recipes in this book were typed and assembled by Nancy Crosby, Grandma Crosby's granddaughter-in-law (wife of her grandson, Tom Oakes Crosby II). This collection of recipes and photos is for Grandma Crosby's grandchildren and great-grandchildren as a remembrance of her. With special thanks to Freeman for his help in identifying people and places.

March 2009



Cynthia, Betty, Dorothy
Freeman

Table of Contents

Appetizers

Buffet Party Chicken Loaf	13
Corn Fritters	14
Corn Oysters	15
Deviled Clams in Scallop Shells	16
French Toasted Crab Canapés	17
Fried Eggplant	18
Glazed Ham Balls	19
Stuffed Mushrooms	20

Main Dishes

Beef Casserole	23
Spanish Beef Stew	24
Beef Stroganoff	25
Chuck Bundle	26
The Bundle	27
Lamb Chop or Pork Chop Bundle	28
Chicken Country Style	29
This chicken dish is a cinch!	30
Fried Chicken a la Grace Sparrell	31
The Original Chicken a la King	32
Clam Cakes	33
Clam Puff Soufflé	34
Casserole-Baked Crab Imperial	35
Boothbay Crab Cakes	36
Chesapeake Cakes	37
Crab Cakes	38
Crab Imperial	39
Crab Maryland (White House recipe)	40
Crab a la queen	41
Crabmeat and Asparagus Divan	42
Crabmeat Mornay	43
Crabmeat Pie (Toll House)	44
Hearty Fish Chowder	45
French Fried Liver	46
Goulash	47
Avocado Lobster Supreme	48
Lobster Newburg	49

Party Lobster Salad	50
Scalloped Lobster	51
Neapolitan Meatloaf	52
Oysters Au Gratin	53
Gravy Baked Pork chops	54
Quiche Lorraine	55
Salmon Loaf	56
Broiled Scallops	58
Fried Scallops	59
Scallop Stew	60
Seafood Bake	61
Seafood Coquille	62
Seafood Savory	63
Seafood Supreme	64
Baked Stuffed Shrimp	65
Publick House Baked Stuffed Shrimp	66
Deviled Shrimp	67
Fresh Cooked Shrimp	68
Spaghetti & Mushrooms	69
Swordfish or Halibut (Toll House)	70
Timbales	71
Veal Birds	72

Dressings/Condiments

Dressing	75
French Salad Dressing	76
Gourmet Sauce	77
Green Tomato Preserve	78
Honey Glaze for Ham	79
Jelly made with cider	80
Mock Hollandaise	81
Molded Cranberry Relish	82
Pepper Hash	83
Piccalilli	84
Poultry Dressing	85
Raisin Sauce	86
Red Pepper Marmalade	87
Copley Plaza Relish	88
Orange & Cranberry Relish	89
Red Pepper Relish	90

Sides/Vegetables

Asparagus Loaf	93
Baked Asparagus and Cheese	94
Creamed Asparagus with Mushrooms	95
Beets with Orange Marmalade	96
Company Beets with Pineapple	97
Carrot and Celery Casserole	98
Corn Pudding	99
Corn Stuffed Green Peppers	100
Cranberry Salad	101
Cranberry Waldorf Salad	102
Jellied Sunset Salad	103
Mushroom Ring	104
Noodle Ring	105
Parsnip Patties	106
Original Perfection Salad	107
Perfection Salad	108
Cottage Potatoes	109
Left Over Mashed Potatoes	110
Scalloped Potatoes	111
Scalloped Potatoes w/Cheese Soup	112
Rice Croquettes	113
Shredded Carrots in Skillet	114
Spring Salad	115
Baked Mashed Sweet Potatoes	116
Molded Tuna Salad	117
Whole Kernel Creamed Corn	118
Seasoned pudding (Yorkshire)	119
Yorkshire Pudding	120
Zippy Glazed Carrots	121

Breads

Crusty Popovers	125
Parker House Rolls	126
Shredded Wheat Rolls/Bread	127

Desserts

Angel Pie	131
Apple Betty Pie	132
Apple Crisp	133
Beacon Hill Cookies	134
Broiled Grapefruit	135
Brown Sugar Ice Box Cookies	136
Brownies	137
Butter Cream Frosting	138
Chewy Pecan Cake	139
Chocolate Bit Brownies	140
Chocolate Chiffon Dessert	141
Chocolate Chip Torte	142
Chocolate Chippers	143
Chocolate Cookies	144
Chocolate Crunch Cookies	145
Chocolate Pie	146
Chocolate Sauce	147
Chocolate Syrup Cake	148
Crisp Toffee Bars	149
Date Cake	150
Devils Food Cake	151
Enchanted Sponge Cake	152
5 Minute Fudge Frosting	153
Fudge (4 Way Fudge)	154
German Filled Cookies	155
Golden Puffs	156
Honey Bubble Thins	157
Ice Box Dessert	158
Indian Pudding	159
King's Arms Tavern Confections	160
Lady Finger Dessert	161
Lemon Delight Pie	162
Lemon Meringue Pie	163
Meringues	164
Mincemeat	165
Mincemeat Oatmeal Cookies	166

Mock Indian Pudding	167
Mother's Ginger Snaps	168
No-roll or Stir-in Pastry	169
One Egg Wonder Cake	170
Peanut Butter Cookies	171
Peanut Butter Fudge	172
Pear Parfait Pie	173
Pecan Pie	174
Perfect Divinity	175
Plum Pudding	176
Rich Cookies	177
Snow Pudding	178
Strawberry Meringue Frosting	179
Viennese Torte	180
Family Photos	181
Grandma Crosby's Oil Paintings	189



Grandpa Tom and Grandma Crosby
at home in Barnstable

Appetizers

Buffet Party Chicken Loaf (Cynthia)

2 cups dry breadcrumbs
3 cups ground cooked chicken
2 eggs beaten
½ cup chicken stock
1 cup milk
1 tsp. salt
1 Tbs. lemon juice
1 tsp. grated onion
½ cup minced celery
1 Tbs. minced pimento
1/3 cup sliced cooked mushrooms
1 Tbs. Worcestershire sauce
1 Tbs. minced green pepper

Combine in order given and mix well. Bake in greased casserole 9" x 4" loaf pan at 350 for 40 minutes. Cool loaf 10 minutes. Unmold on serving platter.

Corn Fritters

good – serve hot with syrup (new)

Blend together 1 egg beaten, $\frac{1}{4}$ cup milk. Stir in 1 cup pancake mix and one can (12 oz.) whole kernel corn drained well. Fluffy fritters need a light hand so don't over beat. Drop by tsp. into hot Wesson oil (1 inch deep). Cook slowly until brown about 4 minutes. 20-24 fritters.

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Wesson oil (1 in. deep) cook slowly
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Corn Oysters

2 cups fresh corn grated from cob

2 eggs

$\frac{3}{4}$ cup flour

$\frac{1}{2}$ tsp. salt

$\frac{1}{8}$ tsp. pepper

Beat eggs. Sift flour and mix in salt and pepper. Then stir in the corn. Add this mixture to eggs – blend well. Drop from Tbs. on hot greased griddle. Bake over medium heat – turn to brown each side. 6 servings.

Deviled Clams in Scallop Shells

Time 45 minutes – serves 4.
1 dozen large clams in liquor
¼ cup Clam liquor
¼ cup rhine wine (sherry)
2 Tbs. chopped chives
½ tsp. Worcestershire sauce
¾ cup cracker crumbs
½ green pepper minced
4 oz. butter
2 stalks celery minced
1 pimento minced
Salt & pepper

Drain the clams – save liquor. Remove dark mass from clams – mince. Place in sauce pan, cover with the liquor – simmer 2 minutes. Remove from heat.

Melt butter in sauce pan. Add green pepper & celery and sauté 5 minutes or until celery is tender.

Blend into the vegetables, the chives, pimento, Worcestershire sauce, cracker crumbs, wine, and mix well. If too dry, add some clam liquor. Fill scallop shells, buttered. Bake at 350 degrees – 20 minutes. Serve hot.

French Toasted Crab Canapés - Makes good Sunday night supper

½ lb. crab flakes - fresh or canned
½ Tbs. lemon juice
2 Tbs. minced celery
1 tsp. prepared mustard
1 Tbs. mayonnaise
2 Tbs. butter or margarine
white bread
2 eggs
¼ cup milk, 1/8 tsp salt

Mince crab; add lemon juice, celery, mustard, and mayonnaise. Cream this mixture into 2 Tbs. butter. Thin sliced bread, remove crusts, spread with crabmeat mixture thinly to edges and press together in pairs like a sandwich. Cut in finger length strips. Next beat eggs lightly, add milk and salt. Just before serving, dip each strip quickly in and out of egg mixture (cover both sides) and fry slowly until well browned both sides. Serve at once. (I leave sandwiches whole for Sunday suppers.) Lobster, salmon or tuna may be substituted.

Fried Eggplant

Pare then cut in finger length 1" square strips. Dip in evaporated milk and seasoned Cornflake Crumbs. Fry in oil at 375 – doesn't take long.



Grandma Crosby with her grandchildren
Tom Crosby (left) and Janey Carpenter (right)

Glazed Ham Balls

1 lb. ground ham
½ lb. ground fresh pork
¾ cup soft bread crumbs
2 slightly beaten eggs
½ cup milk
2 Tbs. chopped onion

Combine the above and shape into about 18 – 1 ½ inch balls. Place in shallow baking pan .

Mix together

1 – 9 oz. can (1 cup) crushed pineapple
1/3 cup brown sugar
1 Tbs. vinegar
2 – 3 Tbs. prepared mustard

Spoon this mixture over ham balls. Bake at 350 – 45 to 50 minutes, basting occasionally with the glaze. Makes 6 – 8 servings.

Stuffed Mushrooms (Canapés – serve on toast or make in shallow oven dish for a lunch)

24 mushroom caps or 12 large
2 Tbs. fine white bread crumbs
¼ cup each mayonnaise and medium cream sauce
1 lb. flaked crabmeat (lobster or shrimp) cut small
¼ tsp. Worcestershire sauce

Sauté mushroom caps in butter and fill cavities with the crab mixture. Sprinkle liberally with grated Parmesan cheese. Bake at 350 for 15 minutes, then place under broiler to brown, serve hot. Serve on fried eggplant; for cocktails on toothpicks, or arrange all in buttered shallow baking dish and serve for lunch.

May be prepared and frozen ahead of time.

Main Dishes

Beef Casserole - Chinese Style (Cynthia)

1 lb. ground beef
1 package (10 oz.) frozen peas (thawed)
2 cups finely sliced raw celery
1 can cream of mushroom soup
2 Tbs. cream or half & half
1 ½ tsp. salt
½ tsp. pepper
1 small onion finely chopped
1 cup crushed potato chips

Cook beef in frying pan until brown & crumbly. Add some fat if necessary. Turn into 1 ½ quart casserole. Put peas over meat, then the celery. Mix soup, cream, salt, pepper and onion. Pour over celery. Sprinkle potato chips over top. Bake at 375 for 30 minutes only. Serves 6.

Spanish Beef Stew (Dorothy's – good!)

1 ½ lbs. lean beef cut in cubes
1 onion sliced
¼ cup fat
4 cups boiling water
1 ½ tsp. salt
¼ tsp. pepper
1 cup sliced mushrooms (optional)
2 Tbs. flour and 2 Tbs. water (make paste)
1 cup sliced onions
¼ cup chopped green pepper
¼ cup butter
2 cups canned tomatoes

Sauté beef and 1 onion in fat in saucepan until browned. Add water, salt and pepper and cook slowly 1 ½ to 2 hours or until meat is tender. Add flour to water and stir to smooth paste. Stir into stew and bring to boil and boil one minute. Keep hot. Sauté 1 cup onions and green peppers in butter until golden brown (also mushrooms, if desired). Add tomatoes and heat well. Season with salt & pepper. Pour beef into casserole. Pour tomato mixture over stew. Heat in oven. Serves 6. (I usually cook green pepper a little first.)

Beef Stroganoff

1 ½ lb. beef filet or lean sirloin
5 Tbs. butter or margarine
2 Tbs. olive oil
2 medium green onions
¼ cup white wine
Dash of Worcestershire
1 ½ cup sour cream
½ tsp. salt
Dash pepper
Parsley

Cut meat in thin strips. Preheat skillet to 350; add 4 Tbs. butter and heat till melted. Pour in 1 Tbs. oil. Add the beef, fry, stir often, until meat is light brown, and then transfer to warm plate. Put remaining butter and olive oil in skillet, heat, add chopped onion and fry until lightly browned.

Stir in wine, Worcestershire sauce. Reduce heat to warm and pour in sour cream. Make sure temperature is low or cream will curdle. Stir cream until heated thru. Season with salt and pepper. Pour over the beef strips and sprinkle with parsley. Serves 4.

Chuck Bundle

3 or 4 lb. chuck roast (get a thin one)
1 envelope Lipton's onion soup
1 can mushroom soup

Take a large piece of heavy foil or 2 thicknesses of regular. Put in the onion soup mix. Next lay meat on top, and then pour the soup over all. Fold up tight. Place in deep pan as it makes lots of gravy. Bake 3 ½ hours at 325 – do not peek till time is up!

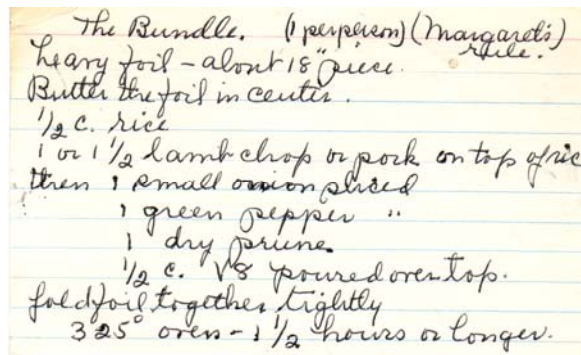
The Bundle (Margaret's rule)
(1 per person)

Heavy foil – about 18" pieces. Butter the foil in center.

½ cup rice

1 or 1 ½ lamb chop or pork on top of rice then 1 small onion sliced, 1 green pepper sliced, 1 dried prune. ½ cup of V8 poured over top.

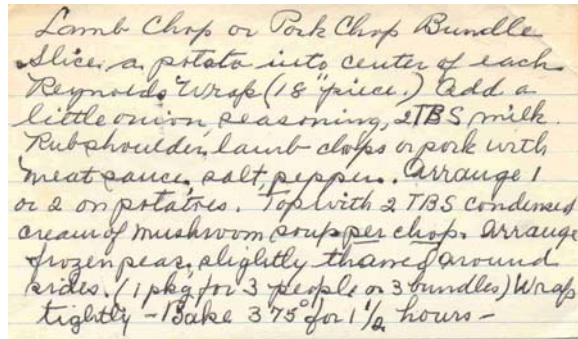
Fold foil together tightly. Bake in 325 oven for 1 ½ hours or longer.



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Butter the foil in center.
½ c. rice
1 or 1 ½ lamb chop or pork on top of rice
then 1 small onion sliced
1 green pepper "
1 dry prune.
½ c. V8 poured over top.
fold foil together tightly
325° oven – 1 ½ hours or longer.

Lamb Chop or Pork Chop Bundle

Slice a potato into center of each Reynolds Wrap (18" piece). Add a little onion, seasoning, 2 Tbs. milk. Rub shoulder lamb chops or pork with meat sauce, salt, pepper. Arrange 1 or 2 on potatoes. Top with 2 Tbs. condensed cream of mushroom soup per chop. Arrange frozen peas, slightly thawed around sides (one package for 3 bundles). Wrap tightly – bake at 375 for 1 ½ hours.



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cream of mushroom soup per chop. Arrange
frozen peas, slightly thawed around
sides. (1 pkg for 3 people or 3 bundles) Wrap
tightly - Bake 375° for 1 ½ hours -

Chicken Country Style

Brown 2 lbs. cut-up fryer in 2 Tbs. butter. Add one can Campbell's Cream of Vegetable soup, ½ cup milk, 2 Tbs. chopped parsley, 1 clove garlic minced (or a little green pepper) and a dash of minced onion. Cover, cook over low heat about 45 minutes or till tender. Stir now and then. Serves 4-6.

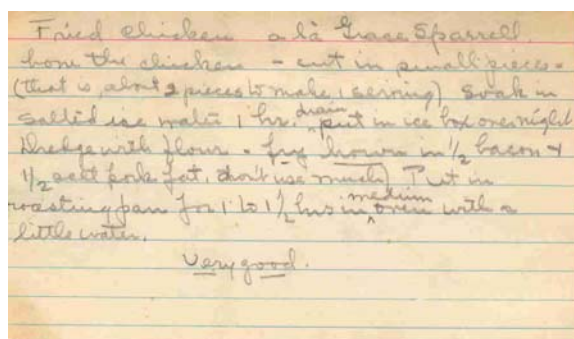
This chicken dish is a cinch....

Breasts of chicken—or quartered broilers—skin side UP in a baking pan—pepper (no salt) partially cover with (HOOD's) economy cream—sprinkle generously with curry powder. Bake in moderate oven approximately 45-60 minutes—easy and (we think) good....OK?

Fried Chicken a la Grace Sparrell

Bone the chicken – cut in small pieces – (that is, about 2 pieces to make 1 serving). Soak in salted ice water 1 hour. Drain. Put in icebox over night. Dredge with flour – fry brown in $\frac{1}{2}$ bacon and $\frac{1}{2}$ salt pork fat – don't use much. Put in roasting pan for 1 to 1 $\frac{1}{2}$ hours in medium oven with a little water.

Very good.



Fried Chicken a la Grace Sparrell.
bone the chicken - cut in small pieces -
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Dredge with flour - fry brown in $\frac{1}{2}$ bacon &
 $\frac{1}{2}$ salt pork fat, don't use much. Put in
roasting pan for 1 to 1 $\frac{1}{2}$ hrs in ^{medium} oven with a
little water.
Very good.

The Original Chicken a la King

¼ cup chopped green pepper, 1 cup mushrooms thinly sliced, 2 Tbs. butter, 2 Tbs. flour, ¾ tsp. salt, 2 cups light cream, 3 cups cooked chicken cut in pieces, 3 egg yolks, ½ tsp paprika, ¼ cup soft butter, 1 tsp. onion juice, 1 Tbs. sherry, ¼ cup diced pimento.

Cook green pepper and mushrooms in 2 Tbs. butter till tender but not brown, push vegetables aside and blend in flour and salt. Gradually stir in the cream and cook and stir till thickened. Add chicken and heat and stir occasionally.

Meanwhile in small bowl blend egg yolks, paprika and ¼ cup soft butter. Set aside. To chicken mixture add onion juice, lemon juice and sherry. Be sure chicken is bubbling then add yolk mixture all at once. Stir until blended. Immediately remove from heat. Add pimento – serve at once. Serves 8 on toast or patty shell. If you are going to keep warm before serving, remove pan from heat just before blending in yolk mixture.

Clam cakes - my rule

Cut off heads of cooked clams – cut up clams – leave stomachs whole. Add one egg (not beaten). Stir well, add some onion (minced or dehydrated) and some Ritz crackers – just crushed (not rolled) then add enough strained clam juice to make mixture right consistency. Fry in butter till brown on both sides. All quantities depend on how many clams you have. Should have plenty of clams to few crackers – so it will be very clammy.



Clamming with Grandma Crosby

Clam Puff Soufflé

2 cans of 7 or 7 ½ oz. minced clams (or about
2 cups - cut fine - leave stomachs whole)
1 cup fine rolled cracker crumbs (I use Ritz -
about 24 crackers)
2 Tbs. (level) instant minced onion or 1 Tbs. finely
minced raw onion
4 well-beaten eggs
1 Tbs. minced parsley
½ tsp. salt
(Dash of hot pepper sauce if desired – I don't use it.)

Drain the clams (if canned). If fresh, use about ¾
cup of the juice and add ¼ cup of milk. Add this to
the crumbs and onion. Let stand about 15 minutes.
Fold in the clams, eggs, salt and parsley.

Pour into a 1 ½ quart soufflé dish. I use a straight-
sided casserole – ungreased. Bake in slow oven –
325 degrees – 60 to 65 minutes or till done. Will
be puffed high and light brown. Serve at once.
6 servings.

Casserole - Baked Crab Imperial

4 Tbs. butter or margarine
4 Tbs. flour
2 cups milk
1 tsp. salt
1/8 tsp. pepper
1/2 tsp celery salt
Dash of Cayenne
1 egg yolk beaten
2 Tbs. sherry
1 cup soft breadcrumbs

1 lb. crab flakes
1 tsp. minced parsley

1 tsp minced onion
1/4 cup buttered crumbs, paprika

Melt margarine, add flour, and blend. Gradually add milk and seasonings, cook over low heat and stir constantly till thickened. Gradually add egg yolk and cook 2 minutes. Remove from heat; add sherry, crumbs, crab, parsley and onion. Gently mix and pour into well-greased 1 1/2 quart casserole. Top with the buttered crumbs and paprika. Bake at 400 (hot oven) 20-25 minutes. Serves 6.

Boothbay Crab Cakes

3 eggs separated
1 ½ cups crabmeat
1 cup crumbled common crackers
¼ cup melted butter
1 tsp. minced green pepper
1 tsp. minced celery
1/3 tsp. salt
1/8 tsp. pepper
2 tsp. lemon juice

Beat egg yolks. Mix in crabmeat, crumbs, melted butter and all other ingredients. Blend well. Beat whites of eggs stiff. Fold into the mixture and turn into 4 well-greased custard cups or molds. Set them in a pan of hot water. Bake in 375 oven for 25 minutes. Unmold and serve with lobster sauce.

Lobster sauce: To one cup medium white sauce add 1/2 cup finely flaked cooked lobster. Heat well and pour over crab cakes.

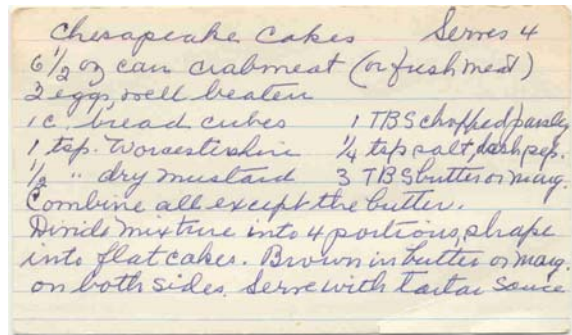
Chesapeake Cakes

Serves 4

6 ½ oz. can crabmeat (or fresh meat)
2 eggs, well beaten
1 cup bread cubes
¼ cup melted butter
1 tsp. Worcestershire sauce
½ tsp. dry mustard
1 Tbs. chopped parsley
¼ tsp. salt, dash pepper
3 Tbs. butter or margarine

Combine all except the butter.

Divide mixture into 4 portions, shape into flat cakes.
Brown in butter or margarine on both sides. Serve
with tartar sauce.



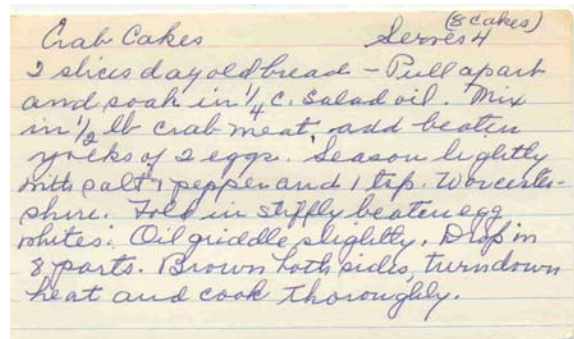
Crab Cakes

**Serves 4
(8 cakes)**

2 slices day old bread – Pull apart and soak in $\frac{1}{4}$ cup salad oil. Mix in $\frac{1}{2}$ lb. crabmeat, add beaten yolks of two eggs.

Season lightly with salt & pepper and 1 tsp. Worcestershire sauce. Fold in stiffly beaten egg whites.

Oil griddle slightly. Drop in 8 parts. Brown both sides, turn down heat and cook thoroughly.



Crab Imperial

2 lbs. fresh or canned crabmeat
¼ cup finely chopped green pepper
2 Tbs. finely chopped pimento
¼ cup Miracle Whip
3 egg yolks
1 tsp. onion juice
1 tsp. salt
Dash of cayenne
Miracle Whip and Paprika for top

Bone and flake crab. Combine with green pepper and pimento. Blend the ¼ cup Miracle Whip, egg yolks, onion juice & seasonings. Add to crab mixture and toss till well mixed. Pack into custard cups & unmold into casseroles. Top each with 1 Tbs. Miracle Whip & sprinkle with paprika. Bake moderate oven – 400 degrees – 20-25 minutes. 4 – 6 servings.

Crab Maryland (White House recipe)

3 Tbs. butter
2 Tbs. flour
¾ cup milk
¾ cup heavy cream
½ tsp. salt
Few grains cayenne
¾ lb. crabmeat boned & flaked
2 Tbs. dry sherry
6-8 baked puff-pastry shells, homemade or frozen

Melt 1 ½ Tbs. butter in saucepan and stir in flour.
Add milk, little at a time, stirring after each addition.
Add cream & salt & cayenne.

Cook, stir constantly until smooth & thickened.

Sauté the crab in remaining butter over low heat until most of butter has been absorbed.

Stir crabmeat into the cream sauce & add the sherry.
Taste for salt. Cook, stirring, over low heat until flavors are blended.

Fill warm patty shells. 6-8 servings.

Crab a la queen

6 ½ oz. can crabmeat
10 ½ oz. can condensed cream of celery soup
4 ½ oz. can sliced mushrooms, drained
½ cup milk
1 Tbs. lemon juice
4 Tbs. grated Parmesan cheese
Toast

Combine the soup, mushrooms & milk. Let come to a boil, stir constantly. Add crab & lemon juice. Serve on toast or place in individual baking dishes with Parmesan cheese on top. Bake hot oven 400 degrees for about 10 minutes.

Crabmeat and Asparagus Divan

2 6 ½ oz. cans Japanese King Crabmeat
2 packages frozen asparagus or broccoli
¾ cup mayonnaise
1 Tbs. lemon juice
1 tsp. prepared mustard
1 tsp. prepared horseradish
½ cup grated parmesan cheese
Dash of salt and pepper to taste

Pick over crab, leave in large chunks if possible.
Cook asparagus or broccoli. Arrange in casserole (buttered) or oven-proof platter, placing the crab on the vegetables. Mix the mayo, lemon juice, mustard, horseradish (I leave this out), salt and pepper and any herbs you want to add to taste. Spoon over crab. Sprinkle with grated cheese. Bake 350 degrees – 20 minutes. Serves 4-6.

Crabmeat Mornay

Combine $\frac{3}{4}$ cup white wine with 1 cup cream sauce. Stir; reduce $\frac{1}{3}$ over heat. Stir 1 heaping Tbs. each grated Parmesan cheese, Swiss cheese, butter. Remove from heat. Add $\frac{1}{2}$ cup sautéed sliced mushrooms, 2 Tbs. butter, 1 tsp. fine chopped onion, one can crabmeat. Fill shells, sprinkle with bread crumbs, grated cheese. Brown at 400 degrees – Serves 4.

Crabmeat Pie – Toll House (Good)

To 1 pint crabmeat add:

3 eggs beaten

1/3 cup melted butter

¾ tsp. mustard

Little Pepper

½ tsp. Worcestershire sauce

1 tsp. salt

1 ½ cup milk

½ cup cracker crumbs

1 Tbs. chopped green pepper

2 tsp. sherry

Mix all together, put in greased baking dish. Sprinkle with buttered breadcrumbs. Bake in a moderate oven 325 until set and delicate brown – 45-60 minutes. Do not over cook.

Hearty Fish Chowder (Easy way)

1 can (2 oz) sliced mushrooms drained
1/8 tsp thyme crushed (I leave this out)
2 Tbs. butter or oleo
1 can Campbell's Frozen Cream of Potato Soup
½ soup can milk, ½ soup can water
½ lb. white fish cut up
1 Tbs. chopped parsley

In saucepan, brown mushrooms in butter. Add remaining ingredients. Heat – stir often – do not boil. I cook the fish first in very little water and use the ½ can fish water with the milk.

French Fried Liver

Wash, drain and then cut liver in ½ inch thick strips.
Marinate in French dressing ½ hour (I don't do this.)
Drain.

Dip in beaten egg, roll in cracker crumbs. Fry (deep fat) at 360 till browned and drain on paper towels.
Excellent – (cooks quickly). Don't over cook. Used egg – golden dip and fried in ½ inch salad oil – delicious!

Goulash

(Belle's)

1 package macaroni – cook – salt the water. Put in large double boiler:

2 onions cut fine or grind
1 pt. or 1 ½ pt. can of tomatoes
1 large green pepper – cut fine
½ cup (olive oil if preferred) Wesson oil or
Mazola
¼ tsp. soda

Sugar to taste – about 2 Tbs. Cook 3 or 4 hours. One hour before serving, add ¼ lb mild cheese.

Avocado Lobster Supreme

3 medium sized avocados
Salt, lemon juice, salad greens
2 cups lobster meat or crab meat – cooked and cut in pieces
½ can chilled consommé, madrilène

Lemon wedges
French dressing

Cut each avocado in half lengthwise. Remove seed and skin. Sprinkle with salt and lemon juice. Arrange on salad greens. Heap centers with lobster. Turn out the chilled consommé and cut into quite small cubes. Sprinkle over the lobster. Garnish with lemon wedges and serve with French dressing. Serves 6.

Lobster Newburg

2 Tbs. butter
2 cups cooked lobster meat cut in small pieces
1 tsp. salt – dash paprika
¼ tsp. nutmeg
4 Tbs. sherry
1 cup cream
4 egg yolks, slightly beaten

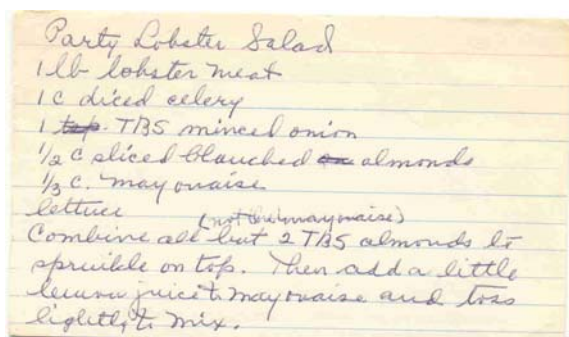
Melt butter in top of double boiler, add lobster. Cook over direct heat for 3 minutes, stirring constantly. Add salt, paprika, nutmeg and sherry and remove from fire.

Add cream mixed with slightly beaten egg yolks and stir till blended. Cook over hot water until mixture starts to thicken. Serve at once. Serves 4.
(Overcooking will cause it to curdle.)

Party Lobster Salad

1 lb. lobster meat
1 cup diced celery
1 Tbs. minced onion
½ cup sliced blanched almonds
1/3 cup mayonnaise
lettuce

Combine all (not the mayonnaise) but 2 Tbs. almonds to sprinkle on top. Then add a little lemon juice to mayonnaise and toss lightly to mix.



Scalloped Lobster

3 or 4 cups lobster meat, cut small
3 or 4 cups bread crumbs
2 cups milk or cream
2 eggs well beaten
¼ lb. melted butter
1 tsp. prepared mustard
2 Tbs. lemon juice
1 tsp. salt and a little pepper

Mix all, put in casserole and cover with buttered crumbs. Bake 30 minutes at 350.

Neapolitan Meatloaf

Make poultry dressing – 2 cups.

1 lb. bottom round ground with 1 pork chop. Season with 1 tsp. salt, little pepper and 1 small onion chopped. Add all the milk meat will absorb. Put layer of meat, then dressing, etc and end with meat on top. Lay strips of bacon on top and pour over one can tomato soup if desired. Cook 1 hour. Serve with mushroom sauce.

Oysters Au Gratin

1 pint oysters
6 slices buttered toast
2 eggs beaten
1 tsp. salt
1 tsp. prepared mustard
½ tsp. paprika
½ cup milk
1 cup grated cheese

Trim crusts and cut in quarters. Beat eggs, add seasonings and milk. Arrange layer of bread in buttered casserole, cover with layer of oysters. Sprinkle with grated cheese. Repeat the layers. Pour milk mixture over it and cover with grated cheese. Place casserole in pan of hot water and bake at 350 for 30 minutes or until brown. 4 to 6 servings.

Gravy Baked Pork Chops

Sprinkle 4 lean pork chops (½” thick with ¼ tsp. salt & few grains of pepper. Brown in 1 Tbs. shortening in 10” skillet. Drain off drippings.

Pour around chops a mixture of one can cream of chicken or mushroom soup, 2/3 cup Pet milk and 1/3 cup water. Add 1 onion thinly sliced if desired. Bake 350 degree oven – 45 minutes or till tender. Stir gravy till smooth. Serves 4. For top of stove cooking – cover skillet and cook over low heat 45 minutes or till tender – stir now and then.

I cooked this in electric fry pan with chicken soup (add one small can mushrooms). Good.

Quiche Lorraine (cheese tart)

8 rather thick slices of bacon
16 slices of Swiss cheese
4 whole eggs
1 Tbs. flour
½ tsp. salt
½ tsp. Worcestershire sauce
Pinch of nutmeg
Dash of cayenne pepper
2 cups light cream
2 Tbs. melted butter
(I add one can mushrooms)
2 Tbs. chopped chives
1 10" pie plate lined with pie crust

Broil bacon medium, then lay on a piece of absorbent paper to dry. Cut slices in halves and line the bottom of the piecrust alternating 1 slice bacon and 1 slice cheese overlapping. Put the flour in mixing bowl and break one egg into it and beat to thin batter. Add salt, nutmeg, pepper, Worcestershire sauce and the remaining eggs. Beat well. Add the cream, chives and melted butter. Mix well; pour over the bacon and cheese. Bake in medium oven 350 about 40 minutes or until set to a custard and brown on top. Serve hot, cut in wedges. Serves 10.

Salmon Loaf

1 lb. salmon – drained and flaked
½ cup miracle whip
1 can cream of celery soup – condensed
1 egg beaten
1 cup dry bread crumbs
½ cup chopped onion
½ cup chopped green pepper
1 Tbs. lemon juice
1 tsp. salt

Bake at 350 for one hour. Serve with cucumber
sauce: ¼ cup miracle whip, ½ cup sour cream, ¼ cup
chopped cuke.

Salmon Loaf

1 can salmon
1 ½ cup poultry stuffing
¼ cup minced celery
2 Tbs. minced onion
2 eggs slightly beaten
1 cup mushroom soup

Flake salmon – not drained – add ingredients. In loaf pan greased – 350 oven – 45-50 minutes. Serve plain or cream sauce with peas – egg slices. Serves 4 – 6.

Broiled Scallops

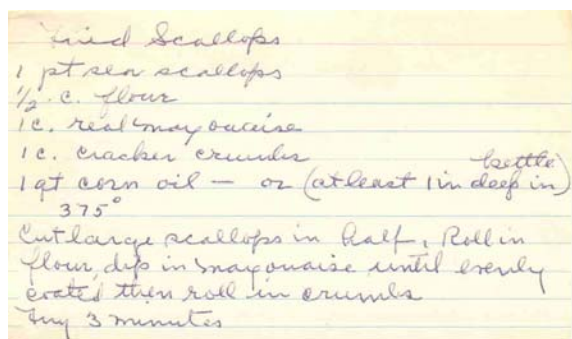
1 lb. scallops (bay or cut up sea scallops)
1 egg beaten
2 Tbs. cold water or salad oil
Ritz cracker crumbs
salt & pepper
¼ cup (or more) melted butter

Wash & drain scallops. Dry thoroughly between paper towels. Cut large sea scallops in two. Dip in cracker crumbs seasoned with salt & pepper, then in egg diluted with water or oil. Roll in crumbs again. Arrange in single layer on buttered baking dish or cookie sheet. Drizzle melted butter over scallops. Broil about 2 inches from heat for 5 minutes – do not overcook. Turn once during cooking with spatula. Serve at once with lemon slices or tartar sauce. 3 or 4 servings.

Fried Scallops

1 pint sea scallops
½ cup flour
1 cup real mayonnaise
1 cup cracker crumbs
1 quart corn oil – (or at least 1 inch deep in kettle)

Cut large scallops in half. Roll in flour, dip in mayonnaise until evenly coated then roll in crumbs. Fry 3 minutes.



Scallop Stew

Cut 1 lb. scallops into ½ inch pieces and gently sauté in 3 Tbs. butter for 15 minutes. Add 1 quart warm milk and salt and pepper to taste. Heat just to boil point and serve in heated bowls. Sprinkle parsley over top.

Seafood Bake

1 can (6 ½ oz.) crabmeat
1 can (4 ½ oz.) shrimp or/and scallops
¾ cup mayonnaise
¼ cup chopped green pepper
¼ cup minced onion
1 - 1 ½ cups finely cut celery on diagonal
½ tsp. salt
1 tsp. Worcestershire sauce
½ cup bread crumbs
2 Tbs. melted butter
Paprika

Combine all ingredients except bread crumbs, butter, and paprika. Place in individual buttered ovenproof dishes or platter. Top with buttered bread crumbs and sprinkle with paprika. Bake in hot oven 400 degrees for 15 minutes. (Try 375 degrees then brown at 400 degrees.)

If in a casserole, bake about 30 minutes at 350 degrees.

Seafood Coquille (Excellent with shrimp)

1 ½ cup flaked, cooked fish, crabmeat, lobster or shrimp

1 can condensed cream of mushroom soup

1 egg beaten

¼ cup grated process American Cheddar cheese

2 Tbs. white wine or 1 tsp. Worcestershire sauce

1 3oz. can sliced mushrooms

1/3 cup soft breadcrumbs (2 slices thin sliced)

¼ cup grated process American Cheese

Paprika

Use leftover fish or combine with one or more cooked shellfish. In saucepan combine soup (undiluted). Heat til cheese melts – stir constantly. Add wine, mushrooms & fish. Put in six buttered scallop shells. Sprinkle with bread crumbs and remaining cheese, Paprika on top. 400 oven for 15 minutes. Can be broiled until brown if desired.

Seafood Savory

Serves 6

Scald 1 pint oysters and drain off liquor. Heat 1 cup milk and ½ cup cream and combine with oyster liquor. Melt 2 Tbs. butter and blend with this 3 Tbs. flour. Add to this the hot liquid and cook until thick and smooth. Add ½ cup tomato catsup, 1 tsp. Worcestershire Sauce, add salt, paprika and oysters and add last 1 cup shredded crabmeat or other shellfish. Serve hot on toast or crackers.

Seafood Supreme (Good)

1 can frozen shrimp soup
½ cup milk, ¼ cup water
1 cup cooked scallops (cut in halves)
1 cup cooked shrimp (cut in pieces)
2 or 3 Tbs. sherry - little paprika and parsley.

Serve on toast or could be in shells with buttered crumbs on top with paprika.



Betsy, Janey, Grandma Crosby and Tom II

Baked Stuffed Shrimp

My rule

Melt large piece (Fleischmann's) margarine and a little water in saucepan, add some minced (dry) onion, parsley, finely chopped celery, paprika, breadcrumbs, and some (not too much) Pepperidge Farm stuffing. Salt and pepper to taste. Proportions for above vary with number of shrimp to be stuffed. Allow about 1 or 2 Tbs. for each shrimp, according to size (can add a bit of prepared mustard if desired).

Peel, devein and split raw shrimp lengthwise, cutting not quite thru, only so to lay flat. Snip center white muscle in center of shrimp so they won't curl. Place on foil or buttered cookie sheet. Salt & pepper shrimp slightly – then place stuffing on each shrimp, pile it up a bit. Sprinkle Cornflake crumbs over all, then dribble melted margarine or butter over, also sprinkle with paprika. Can sprinkle with Parmesan cheese if desired. Serve with melted butter.

Allow 3 or 4 very large shrimp per person or 5 - 6 jumbo shrimp. I do not stuff the small shrimp.

Publick House Baked Stuffed Shrimp

12 Jumbo Shrimp (5 inches) 1/2 lb. scallops
4 Tbs. butter
¼ tsp. paprika
2 Tbs. crushed potato chips
¼ cup cracker meal
3 Tbs. grated Parmesan cheese
1-2 Tbs. cooking sherry (optional)
Lemon wedges

Cut shrimp from underside thru meat but not the shell – wash and devein. Put toothpick under the meat but over the shell at each end to keep shrimp flat – prevents curling. Chop scallops – fill into the shrimp (I like crabmeat as well). Melt the butter in saucepan, add paprika – cook to blend. Combine with potato chips crushed, cracker meal and the Parmesan cheese. Cover the shrimp with this mixture. Place in shallow baking dish with a little water in the bottom to prevent drying.

Bake 20-25 minutes at 350. Sherry may be sprinkled over shrimp if desired just before removing from oven. Serves 4. (Broccoli - french fries & rolls.)

Deviled Shrimp

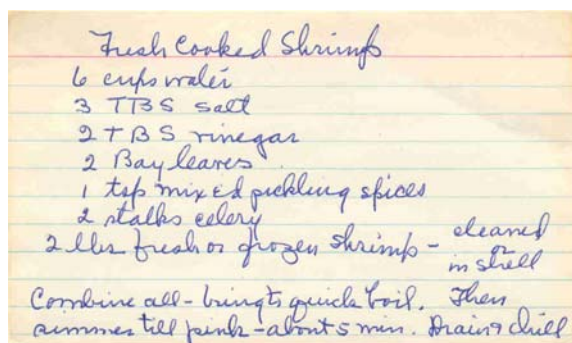
1 Tbs. butter or oleo
1 Tbs. chopped onion
1 Tbs. flour
2/3 cup milk
1 tsp. Worcestershire Sauce
dash pepper
1 cup cooked, cleaned shrimp halved (or one 7 oz. can)
2 tsp prepared mustard
2 hamburg buns - split and toasted
½ cup grated American cheese

Melt butter in saucepan. Add onion and cook one minute. Blend in flour. Add milk slowly. Cook till thick, stirring constantly. Add mustard, Worcestershire, pepper and shrimp. Heat thoroughly. Spread mixture generously on toasted buns. Sprinkle with grated cheese. Broil till hot and bubbly. Garnish with watercress. Makes 4 servings.

Fresh Cooked Shrimp

6 cups water
3 Tbs. salt
2 Tbs. vinegar
2 Bay leaves
1 tsp. mixed pickling spices
2 stalks celery
2 lbs fresh or frozen shrimp (cleaned or in shell)

Combine all. Bring to quick boil. Simmer till pink – about 5 minutes. Drain & chill.



Spaghetti & Mushrooms

1 package thin spaghetti – cook – add rich cream
sauce

1 lb. mild cheese cut up

1 can tomato soup or 2 cans

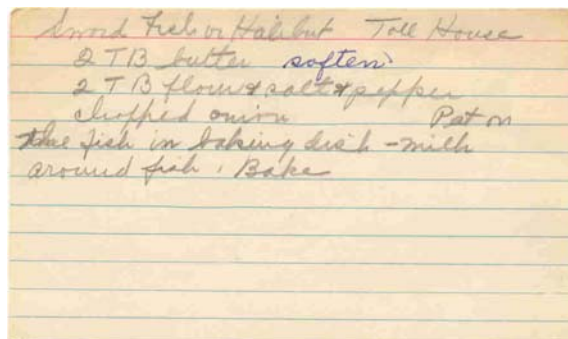
1 lb. sautéed mushrooms

Mix and bake ½ hour. Put buttered crumbs on top.

Swordfish or Halibut (Toll House)

2 Tbs. butter softened
2 Tbs. flour, salt and pepper
Chopped onion

Pat on the fish in baking dish – pour milk around fish. Bake.



Timbales

2 Tbs. butter
¼ cup bread crumbs
Cook five minutes – stir constantly.
2/3 cup milk
Add 1 cup chopped chicken
½ Tbs. chopped parsley
Add 2 eggs, slightly beaten
salt and pepper

Melt butter. Add bread crumbs & milk and cook 5 minutes, stirring constantly. Add chicken, parsley & slightly beaten eggs. Season with salt and pepper. Butter molds. Fill 2/3 full – put in pan of water covered with buttered paper. Bake 20 minutes. Serve with béchamel or mushroom sauce and serve with rice.

Veal birds

Very good

3 slices veal from leg

For dressing:

3 cups soft bread crumbs

$\frac{3}{4}$ Tbs. grated onion

1 $\frac{1}{2}$ Tbs. poultry seasoning

3 Tbs. melted butter

$\frac{3}{4}$ Tbs. salt

little pepper

3 Tbs. hot water

$\frac{1}{2}$ lb. fresh mushrooms sliced

Trim fat and bone from veal. Cut into pieces size of one serving and pound until quite thin. Spread with the dressing. Roll up and fasten with toothpicks. Dredge with flour. Brown well in a little fat, add brown sauce to almost cover meat. Cover and cook slowly 45 minutes or until tender. Add mushrooms the last 10 minutes of cooking. Serves 8.

Brown sauce:

2 Tbs. butter

$\frac{1}{2}$ slice onion

3 Tbs. flour

1 tsp. salt

little pepper

2 bouillon cubes in 2 cups boiling water

Cook onion in butter 5 minutes. Add flour, salt, and pepper. Blend. Gradually add bullion and boil 2 minutes. Add to the veal birds. Remove toothpicks before serving.

Dressings/ Condiments

Dressing

Blend one can Campbell's Tomato Soup with 1 cup mayonnaise. Add $\frac{1}{4}$ cup sweet pickle relish, $\frac{1}{2}$ tsp. grated onion, $\frac{1}{2}$ tsp. prepared mustard, 1 Tbs. lemon juice. Makes about 2 $\frac{1}{2}$ cups.

Good over cooked shrimp, lettuce wedges, hard-cooked eggs or mixed greens.

French Salad Dressing (Helen Martins)

1 can Campbell's Tomato Soup
1 cup Wesson oil or Mazola
2/3 cup vinegar
2/3 cup sugar
3 tsp. Worcestershire Sauce
1 Tbs. dry mustard
1 level tsp. salt
½ level tsp. pepper
2 Tbs. chopped onion
2 Tbs. chopped celery

Put all in a quart jar and shake thoroughly.

**Gourmet Sauce (for broiled fish, broccoli,
etc.)**

In saucepan mix one can Campbell's Frozen potato soup, one soup can milk, ½ cup chopped cucumber, 2 Tbs. finely chopped onion, 1 Tbs. finely chopped parsley, 1/8 tsp. celery salt. Heat slowly, stir occasionally. Makes 2 ¾ cup sauce.

Green Tomato Preserve Grandma Hatch

To 2 lbs. of fruit add 3 cups sugar. Allow 1 sliced lemon to 2 lbs. tomatoes sliced. (If white of lemon is bitter use only yellow rind and juice)

Put sugar on to boil with small amount of water. Add tomatoes and lemon. Cook until tender and transparent.

Honey Glaze for Ham

Blend 4 Tbs. strained honey
2 tsp. Kitchen Bouquet
1/8 tsp. ground cloves
1 tsp. vinegar
½ tsp. dry mustard

Brush precooked ham – all surfaces – about 10 or 15 minutes before cooking. Score in diamond pattern – one whole clove in each diamond. Bake 10 minutes per pound at 350. Baste several times during last ½ hour.

Jelly made with cider (no preservative)

Spiced Jelly –

Simmer 5 cups cider, 1 cup vinegar, 1 oz. stick cinnamon, 1 oz. whole cloves, ½ oz. whole allspice until there remains 4 cups of liquid (about ½ hour). Strain. To this liquid add 7 ½ cups sugar – stir thoroughly, bring to boil over hottest fire. At once, add 1 bottle of Certo stirring constantly – bring back to full rolling boil and boil 1 minute (stir constantly). Remove from fire – add red coloring to desired shade – skim – pour into sterile glasses. When cool cover with paraffin.

Mint Jelly –

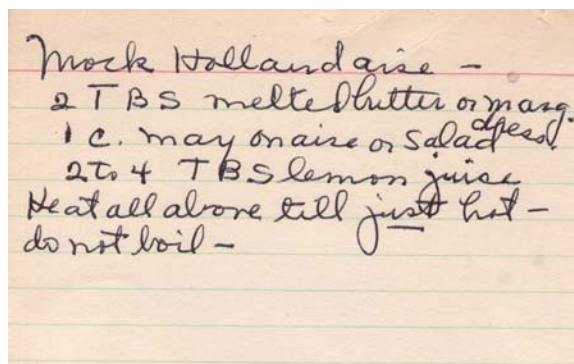
Bring to boil 4 cups cider, 7 ½ cups sugar. Add 1 bottle Certo, stir constantly – bring to full rolling boil – Boil 1 minute – stir constantly. Remove from fire. Add mint extract (about 1 teaspoon) to taste and green coloring. Process as above.

(For plain apple jelly – same as mint but add red color but no extract.)

Mock Hollandaise

2 Tbs. melted butter or margarine
1 cup mayonnaise or salad dressing
2 to 4 Tbs. lemon juice

Heat all above till just hot – do not boil.



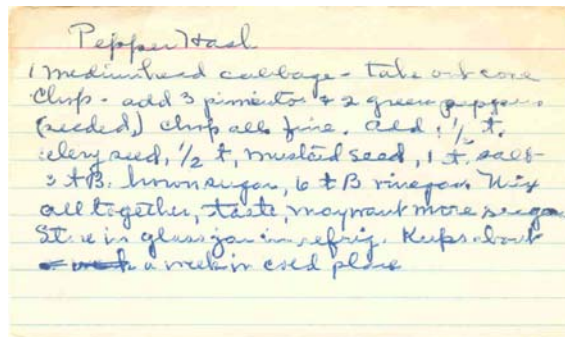
Molded Cranberry Relish (This could be used as a salad.)

1 package cherry or strawberry flavored jello
1 ¼ cup hot water
1 can (1 lb.) jellied cranberry sauce
½ cup chopped nuts
1 cup diced celery

Dissolve gelatin in hot water. Add cranberry sauce and stir till smooth. Chill until mixture begins to set. Fold in nuts and celery. Pour into mold(s). Chill till set – 2 hours or more.

Pepper Hash

1 medium head cabbage – take out core. Chop – add 3 pimentos and 2 green peppers (seeded). Chop all fine. Add 1 ½ tsp. celery seed, ½ tsp. mustard seed, 1 tsp. salt, 3 Tbs. brown sugar, 6 Tbs. vinegar. Mix all together, taste, may want more sugar. Store in glass jar in refrig. Keeps about a week in cold place.



Piccalilli

Grandma Hatch's

1 package green tomatoes (15 lbs.)
12 medium sized onions
12 peppers (sweet) 6 green – 6 red

Chop all in food chopper. Mix well. Add salt and let set over night. In AM drain well, add 2 ½ lbs. light brown sugar – ¼ lb. (4 oz.) Mustard seed, 2 oz. celery seed – mix thoroughly. Add 1 ½ qts. vinegar.

Cook 1 hour or longer with a bag of mixed (one package) pickling spices cooked in. Remove bag of spices and ladle into sterile jars (1 pint size best) and seal. (I use ½ this recipe.)

Poultry Dressing for 12-14-16 lbs.
(Mrs. Crosby's – very good!)

1 ½ loaves bread

Cut crusts from bread – crumble soft part – put crusts in large bowl with 1 level teaspoon soda. Cover with boiling water, let cool and squeeze dry – add to soft breadcrumbs. Add large slice onion minced, ½ cup celery cut fine, salt to taste, 1 Tbs. sage, 1/2 cup butter.

Raisin Sauce

Simmer 1 cup seedless raisins in 2 cups water for 15 minutes.

Combine

2 Tbs. cornstarch

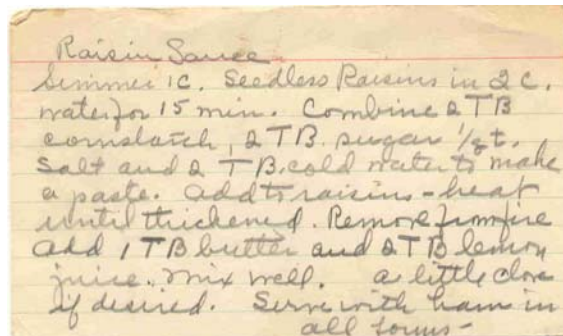
2 Tbs. sugar

1/8 tsp. salt

2 Tbs. cold water

to make a paste.

Add to raisins -- heat until thickened. Remove from fire. Add 1 Tbs. butter and 2 Tbs. lemon juice. Mix well. A little clove if desired. Serve with ham in all forms.



Red Pepper Marmalade

12 to 14 large red sweet peppers

Clean seeds and stems off and chop. Sprinkle with 1 Tbs. salt for 2 hours. Wash. Add 3 cups sugar, 2 cups vinegar. Stew until consistency of marmalade.

Copley Plaza Relish

1 quart (1 $\frac{3}{4}$ lbs.) chopped green tomatoes
1 quart (1 $\frac{3}{4}$ lbs.) chopped red tomatoes
5 small onions, peeled and chopped
 $\frac{1}{4}$ cup salt
3 red peppers chopped (sweet)
3 green peppers chopped (sweet)
1 pint vinegar
2 cups sugar

Prepare tomatoes and onions and sprinkle with salt.
Let stand 12 hours. Drain well in a colander – press
out all the brine. Add sweet red and green peppers,
vinegar and sugar. Cook slowly about 30 minutes.
Place in hot, clean jars and seal at once.

Orange & Cranberry Salamagendi Relish

2 small oranges (take out white skin)

1 quart cranberries (mash & dry)

Chop in grinder

Add 1 lb. sugar.

Let stand all PM. Stir often. Put in jelly glasses – no paraffin.

Red Pepper Relish

6 green peppers
6 red peppers (sweet)
6 onions medium
1 pint vinegar
2 cups sugar
2 Tbs. salt

Clean and seed peppers. Chop fine. Cover with boiling water. Let stand five minutes – drain – add onions. Heat vinegar. Add salt & sugar and pour over peppers and cook five minutes. Seal.

Sides/ Vegetables

Asparagus Loaf

4 Tbs. melted butter or margarine
1 cup coarsely crumbled saltines
2 eggs, slightly beaten
2 cups hot milk
½ tsp. salt - dash of pepper
2 tsp. grated onion
2 packages frozen asparagus cuts, cooked and drained.

Line loaf pan with foil – butter well. Sauté crackers in butter till golden brown. Combine eggs, milk, salt, pepper, and onion – mix well. Add cooked asparagus and crackers, pour into pan.

Bake at 350 for 30 minutes or until knife inserted 1" from edge comes out clean. Serve with hot chicken gravy, hot cheese sauce or hot canned mushroom soup diluted with 1/3 cup milk.

Baked Asparagus and Cheese

2 ½ lbs. freshly cooked, drained asparagus
½ cup melted butter or olive oil
¼ to ½ cup grated Parmesan cheese or Swiss cheese
1 cup buttered breadcrumbs

Grease shallow oblong or oval casserole with olive oil. Arrange asparagus in it. Sprinkle with either melted butter or olive oil. Add generous topping of cheese and cover all with the buttered crumbs.

Preheat oven to 400 – Bake until brown. Serve at once. Serves 4 to 6.

Creamed Asparagus with Mushrooms

3 lbs. fresh asparagus
1 lb. fresh mushrooms
3 Tbs. butter or margarine
1 Tbs. minced onion
½ Tbs. flour
1 cup cream
½ tsp. each salt and pepper
Dash of paprika

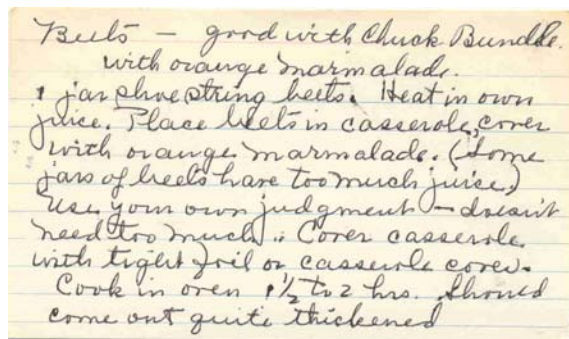
Remove stems from mushrooms and slice the caps. Sauté all in 2 Tbs. of the butter with the onion until golden. Prepare asparagus as usual and cook. Cut either before or after cooking in 1 ½ inch pieces.

Meanwhile, make a brown "roux" in skillet by heating remaining Tbs. of butter and blending in the flour. When lightly brown add cream and heat slowly, stirring until thickened. Add the sautéed mushrooms and onion. When asparagus is tender, drain and place in vegetable dish, top with the sauce, sprinkle with paprika. Serves 8.

Beets with orange marmalade (good with Chuck Bundle)

1 jar shoestring beets
Orange marmalade

Heat in own juice. Place beets in casserole and cover with orange marmalade. (Some jars of beets have too much juice.) Use your own judgment – doesn't need too much. Cover casserole with tight foil or casserole cover. Cook in oven 1 1/2 to 2 hours. Should come out quite thickened.



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Cook in oven 1 1/2 to 2 hrs. Should
come out quite thickened.

Company Beets with Pineapple

2 Tbs. brown sugar
1 Tbs. cornstarch
¼ tsp. salt
1 9 oz. can (1 cup) pineapple tidbits
1 Tbs. butter or margarine
1 Tbs. lemon juice
1 1-lb. can (2 cups) sliced beets drained.

Combine sugar, cornstarch and salt in saucepan. Stir in pineapple with syrup. Cook, stirring constantly till thick and bubbling. Add butter, lemon juice and beets. Heat thru about 5 minutes. (I think this could be done in a casserole in oven.)

Carrot and Celery Casserole (Good)

3 cups diagonally sliced pared carrots – 1/2” thick
2 cups diagonally sliced celery - 1/4” thick
¼ cup butter or margarine melted
1 tsp. sugar
¼ cup water
1 tsp. salt
1/8 tsp. pepper
1 Tbs. chopped parsley

Preheat oven to 350. Combine carrots and celery in lightly greased 1 ½ quart casserole. Add 2 Tbs. of butter, sugar, salt, pepper and 1/4 cup water. Mix well.

Bake covered 45 minutes or till tender. Drain off any liquid. Add rest of butter, toss, and sprinkle with parsley. Makes 4-6 servings. Note: Needs 1 hour or more.

Corn Pudding

Beat one egg, add 1 cup milk.

½ tsp. salt

½ tsp. sugar

1 Tbs. melted butter

1 cup cooked corn

Dash of pepper

Mix well, turn into buttered baking dish – bake at 350
for 45 minutes until center is firm. Serves 4.

Corn stuffed green peppers

3 medium green peppers
1 (10 oz. package frozen corn – partially thawed)
¼ cup chopped green pepper
2 Tbs. chopped pimento
Salt & pepper
Margarine
Karo all purpose syrup

Cut peppers in half crosswise. Remove seeds and membrane. Place each half on square of heavy duty Reynolds Wrap large enough to completely cover. Fill with corn, green pepper and pimento, salt and pepper, dot with margarine. Pour 1-2 Tbs. syrup over each. Wrap, seal foil with double fold. Grill or broil 4-5 inches from heat for 45 minutes (or bake at 450). Serves 6.

Can grill or broil or bake Tomato halves with onion slices same way about 30 minutes. All good in mixed grill or with hamburgers.

Cranberry Salad

1 package orange jello

1 cup hot water

Dissolve jello in hot water.

1 cup sugar

2 cups cranberries (cover with sugar)

3 oranges (skin and all)

1 cup pecans (grind) (all)

Mix all ingredients and put in mold and congeal.

Cranberry Waldorf Salad

1 can jellied cranberry sauce (1 lb can)
2 envelopes unflavored gelatin
½ cup cold water
2 Tbs. lemon juice
1 cup ginger ale
½ cup unpeeled diced apple
½ cup diced celery
¼ cup chopped nutmeats

Crush sauce with fork. Soften gelatin in water. Dissolve over hot water. Stir into the crushed cranberry sauce and cool slightly. Add lemon juice and ginger ale and mix well. Chill in refrigerator till it begins to set. Fold in the apple, celery and nuts. Turn into 6 individual molds or a 1 qt. mold. Chill till firm.

Jellied Sunset Salad

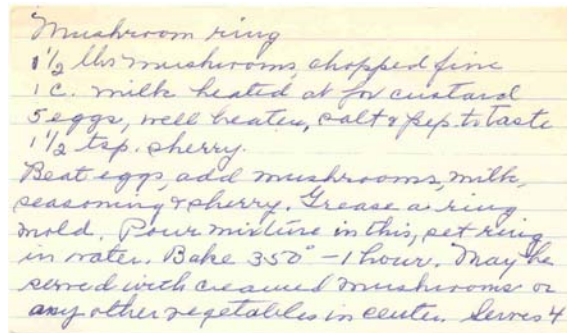
1 small can crushed pineapple
1 cup grated cabbage
1 cup grated carrots
½ cup chopped celery
1 package lemon gelatin
Cains Mayonnaise

Mix and mold like any gelatin salad.

Mushroom Ring

1 ½ lbs. mushrooms, chopped fine
1 cup milk heated as for custard
5 eggs, well beaten, salt & pepper to taste
1 ½ tsp. sherry

Beat eggs, add mushrooms, milk, seasoning & sherry.
Grease a ring mold. Pour mixture in this, set ring in water. Bake at 350 degrees for 1 hour. May be served with creamed mushrooms or any other vegetables in center. Serves 4.



Mushroom ring
1 ½ lbs mushrooms, chopped fine
1 c. milk heated as for custard
5 eggs, well beaten, salt & pep. to taste
1 ½ tsp. sherry.
Beat eggs, add mushrooms, milk,
seasoning & sherry. Grease a ring
mold. Pour mixture in this, set ring
in water. Bake 350° - 1 hour. May be
served with creamed mushrooms or
any other vegetables in center. Serves 4

Noodle Ring

(Toll House)

To 1 ¼ cups scalded milk add 1 tsp. salt, little pepper, ¼ tsp. paprika, 3 eggs beaten well, 1 tsp. grated onion, 2 tsp. pimento chopped and 6 oz. package noodles which have been cooked and drained.

Pour into well buttered ring mold. Place in hot water and bake in moderate oven (350) for 30 minutes. Unmold and fill with creamed chicken and mushrooms, creamed lobster or any fish, vegetable or meat. Serves 8.

Parsnip Patties

6 medium parsnips – boiled, then mashed. Add ½ cup light cream, 2 Tbs. flour, 1 ½ tsp. salt, dash of pepper. Make 8 patties. Brown slowly in small amount of butter or oil till crusty. Serves 4 or 5.



Bobby, Grandma Crosby, Diane, Tom II, Grandpa Crosby

Original Perfection Salad

Mix 2 envelopes (2 Tbs.) unflavored gelatin, ½ cup sugar and 1 tsp. salt. Add 1 ½ cups boiling water and stir to dissolve gelatin. Then add 1 ½ cups cold water, ½ c. vinegar & 2 Tbs. lemon juice. Chill till partly set.

Now add 1-2 cups finely shredded cabbage, 1 cup chopped celery, ¼ cup chopped green pepper, ¼ cup diced pimento, ½ cup stuffed green olive slices. Pour into 8 ½ X 4 ½ X 2 ½ inch loaf pan (I oil it first). Mold till firm. Unmold on lettuce. Garnish with carrot curls and ripe olives. Pass the bowl of mayonnaise.

Perfection Salad

1 envelope gelatin
½ cup cold water
½ cup vinegar
1 Tbs. lemon juice
1 cup boiling water
½ cup sugar
1 tsp. salt
1 cup cabbage finely shredded
1 cup celery cut small
2 pimentos cut small

Soak gelatin in cold water 5 minutes. Add vinegar, lemon juice, boiling water, salt & sugar. Stir. When mixture stiffens, add remaining ingredients. Turn into mold first dipped in cold water and chill. Serve with mayonnaise.

Cottage Potatoes

2 medium potatoes - cut in strips

1 Tbs. butter or margarine

Salt, pepper

1 Tb. chopped parsley

¼ cup milk or cream

Grated Parmesan cheese

Place potatoes in center of double fold of foil. Dot with butter – add salt, pepper, parsley, milk and sprinkle with the cheese. Bring up sides of foil, fold down tight on potatoes. Fold up sides – in other words – make a good tightly sealed package. Bake 40-45 minutes at 425. 3-4 servings.

Left Over Mashed Potatoes

Potato balls – 2 cups left over mashed potato. Add 1 slightly beaten egg yolk, 2 Tbs. minced onion, salt & pepper.

Shape in balls – roll in egg white then in fine bread crumbs. Fry in butter or bake in hot oven.

Potato cheese puffs – add a little cream to 2 ½ cup mashed potatoes. Beat. Heat over hot water – fill custard cups ½ full. Make a nest in each – drop in an egg. Fill cups with more potato. Sprinkle tops with grated cheese. Bake at 350 degrees – 15 minutes.

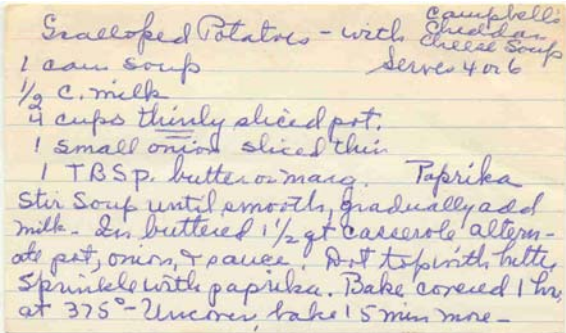
Scalloped Potatoes (My best rule for scalloped potatoes!)

The trick is in the slicing – the thinner the slice – the better result. Use a vegetable slicer or parer. One potato per person – no thickening needed if thin sliced. Put a layer of potatoes in buttered casserole, sprinkle with salt and pepper, butter or oleo. Tuck in a finely sliced onion here and there (1 tsp. per layer). Repeat for several layers. Add milk until it reaches top layer of potatoes. Bake at 375 oven for about 1 ¼ hours or till potatoes are tender.

Scalloped Potatoes with Campbell's Cheddar Cheese Soup

1 can soup
½ cup milk
4 cups thinly sliced potatoes
1 small onion sliced thin
1 Tbs. butter or margarine
Paprika

Stir soup until smooth, gradually add milk. In buttered 1 ½ quart casserole alternate potatoes, onions and sauce. Dot top with butter. Sprinkle with paprika. Bake covered for 1 hour at 375. Uncover, bake 15 minutes more. Serves 4 - 6.

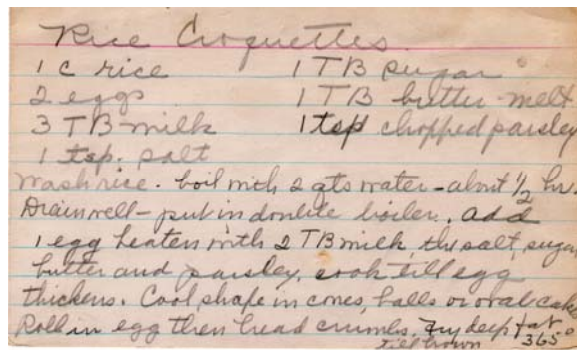


Scalloped Potatoes - with Campbell's Cheddar Cheese Soup
1 can soup
½ c. milk
4 cups thinly sliced pot.
1 small onion sliced thin
1 T.B.S.P. butter or marg. Paprika
Stir Soup until smooth, gradually add milk. In buttered 1 ½ qt. Casserole alternate pot, onion, & sauce. Dot top with butter. Sprinkle with paprika. Bake covered 1 hr. at 375° - Uncover, bake 15 min more -

Rice Croquettes

1 cup rice
2 eggs
3 Tbs. milk
1 tsp. salt
1 Tbs. sugar
1 Tbs. butter melted
1 tsp. chopped parsley

Cook rice. Put in double boiler. Add one egg beaten with 2 Tbs. milk, the salt, sugar butter and parsley. Cook till egg thickens. Cool, shape in cones, balls or oval cakes. Roll in beaten egg then bread crumbs. Fry in deep fat - 365 - till brown.



Shredded Carrots in Skillet

Heat 3 Tbs. salad oil, butter or margarine in skillet; add 4 cups coarsely shredded raw carrots (about 8 carrots), ¼ cup sliced green onions, and ½ tsp. salt.

Cover – cook 5-7 minutes or till crisp-done. Top with parsley.

Spring Salad

1 ½ cup coarsely grated cucumber (1 medium)
½ tsp. salt
1 package lime jello
1 cup hot water
1 cup cold water
1 Tbs. lemon juice or vinegar
½ cup chopped radishes (or cooked beets)
¼ cup thinly sliced green onions or scallions
¼ - ½ cup chopped celery

Sprinkle grated cuke with salt and let stand 5 or so minutes – drain well. Dissolve the jello in hot water – add cold water and lemon juice. Chill until slightly thick. Fold in vegetables. Turn into 1 quart mold and chill till firm.

Baked Mashed Sweet Potatoes

Mash and whip cooked sweet potatoes, add generous amount of butter, salt & pepper to taste, and hot milk to make them creamy. Heap in greased shallow baking dish. Melt $\frac{1}{4}$ cup butter, add $\frac{3}{4}$ cup brown sugar and stir together, spread over the potatoes. Put under broiler or in hot oven till topping is crusty and serve very hot.

Molded Tuna Salad

Cynthia

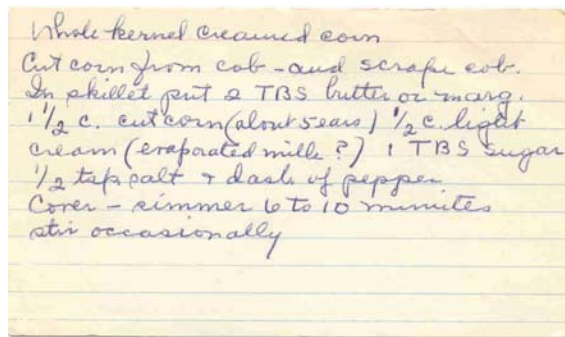
1 package lemon jello
½ cup boiling water
1 cup mayonnaise
1 cup chopped celery
½ cup chopped stuffed olives
1 cup tuna – drained
1 cup chicken gumbo soup

Dissolve jello in the boiling water. Cool slightly – add rest of ingredients and pour into mold or individual molds to set. Serves 6 – 8.

Whole kernel creamed corn

Cut corn from cob and scrape cob. In skillet put 2 Tbs. butter or margarine, 1 ½ cups cut corn (about 5 ears), ½ cup light cream (evaporated milk?), 1 Tbs. sugar, ½ tsp. salt and dash of pepper.

Cover – simmer 6 to 10 minutes. Stir occasionally.



Seasoned pudding (Yorkshire)

Good with beef or pork. Beat 3 eggs slightly in medium sized bowl, stir in 1 cup sifted flour, 1/2 tsp. salt, 1/2 tsp. sage and 1/3 cup milk. Beat until all flour is dampened. Gradually add 2/3 cup milk - beat smooth. Refrigerate until ready to use.

Sauté 1/4 cup finely chopped onion in 1 Tbs. pork drippings or other fat until tender but not browned. Turn into baking pan 9 x 9 x 2 inches.

Add remaining 4 Tbs. drippings to the pan. Place in hot oven 425 for 2 or 3 minutes or until fat is melted and sizzling hot. Remove from oven. Pour batter into pan over hot fat and onion mixture – return to oven. Bake 25-30 minutes or till well puffed and browned. Serve at once - cut in squares - 6 servings.

Yorkshire Pudding

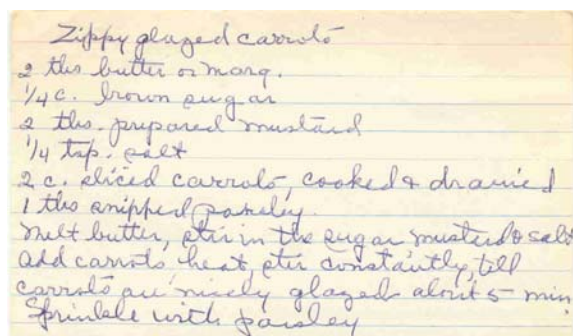
1 cup sifted flour
½ tsp. salt
1 cup milk
3 eggs, slightly beaten

Add flour, salt, and 1/3 up of milk to the beaten eggs. Beat till all flour is dampened. Gradually add remaining milk and beat till smooth. Refrigerate till time to use. Pour all fat out of roasting pan except about 4 Tbs. Bake at 425 for 15-20 minutes till well puffed and brown. Serve at once.

Zippy glazed carrots

2 Tbs. butter or margarine
¼ cup brown sugar
2 Tbs. prepared mustard
¼ tsp. salt
2 cup sliced carrots – cooked and drained
1 Tbs. snipped parsley

Melt butter, stir in the sugar, mustard, and salt. Add carrots; heat, stirring constantly, till carrots are nicely glazed – about 5 minutes. Sprinkle with parsley.

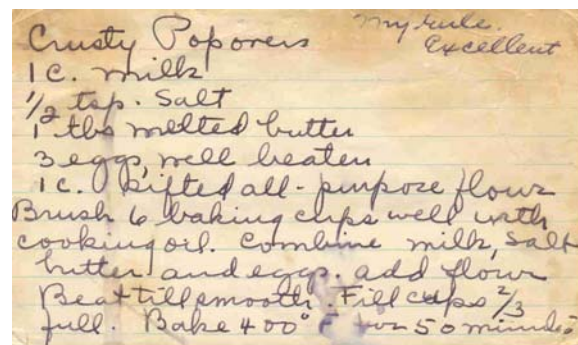


Breads

Crusty Popovers (My rule – excellent)

1 cup milk
½ tsp. salt
1 Tbs. melted butter
3 eggs, well beaten
1 cup sifted all purpose flour

Brush 6 baking cups well with cooking oil. Combine milk, salt, butter and eggs. Add flour. Beat till smooth. Fill cups 2/3 full. Bake at 400 for 50 minutes.



Crusty Popovers my rule. Excellent
1 c. milk
½ tsp. salt
1 tbs melted butter
3 eggs, well beaten
1 c. sifted all-purpose flour
Brush 6 baking cups well with cooking oil. Combine milk, salt, butter and eggs. add flour. Beat till smooth. Fill cups 2/3 full. Bake 400° for 50 minutes.

Parker House Rolls

1 cup milk
3 Tbs. shortening
3 Tbs. sugar
1 tsp. salt
1 cake fresh or 1 package granular yeast in 1/4 cup lukewarm water
1 well-beaten egg
3 ½ cups enriched flour

Combine milk, shortening, sugar, and salt – heat till shortening melts. Cool to lukewarm. Add yeast softened in lukewarm water, add egg. Stir in flour gradually. Beat vigorously. Cover, let rise till double in bulk (2 hours about).

Turn out on floured board. Pat out ¼ - ½ inch thick. Cut for Parkers or Crescents or cloverleaf – brush with butter. Place on buttered cookie sheet and let rise till double again. Bake at 400-425 for 15 minutes.

Shredded Wheat Rolls/Bread

3 shredded wheat biscuits
1 pt. hot water – not boiling
½ cup molasses
1 tsp. salt
1 Tbs. Crisco

Stir all together – let cool. Dissolve 1 yeast with lukewarm water. 5 level cups sifted bread flour.
Rise 3 hours – form into rolls – rise 1 hour.

Desserts



Doris and Tom

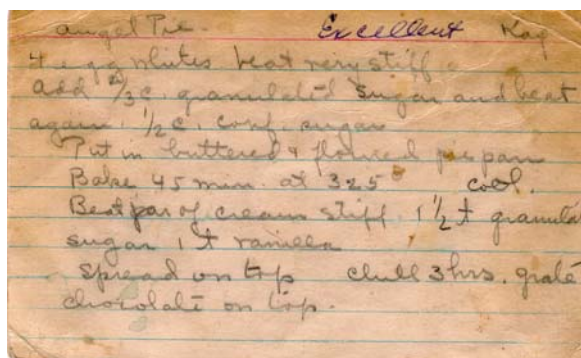
Angel Pie

4 egg whites beat very stiff

Add $\frac{2}{3}$ cup granulated sugar and beat again. $\frac{1}{2}$ cup confectioner's sugar

Put in buttered and floured pie pan

Bake 45 minutes at 325 then cool. Beat jar of cream stiff with $1\frac{1}{2}$ tsp. granulated sugar and 1 tsp. vanilla. Spread on top. Chill 3 hours. Grate chocolate on top.



Apple Betty Pie

4 cups sliced pared tart apples or 1 No. 2 can (2 ½ cups) sliced apples drained
¼ cup orange juice (optional)
1 cup sugar
¾ cup flour
½ tsp. cinnamon
¼ tsp. nutmeg
Dash salt
½ cup butter or oleo

Pile apples in 9" buttered pie pan. Sprinkle with orange juice. For topping, combine sugar, flour, spices, and salt and cut in the butter till mixture is crumbly. Scatter over the apples.

Bake at 375 for 45 minutes or until apples are done and topping is crisp and brown. Serve warm with light cream, whipped cream or vanilla ice cream.

Apple Crisp

2 cups soft bread crumbs (cubes) about 3 slices
4 Tbs. melted butter (1/2 stick)
3 cups peeled sliced tart apples (3 large apples)
¾ cup sugar
½ tsp. cinnamon and pinch of nutmeg
¼ cup boiling water (omit if apples are McIntosh)

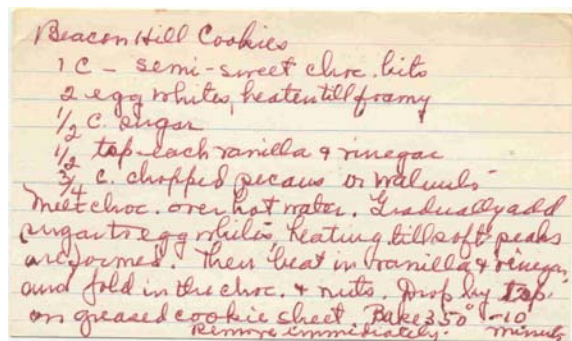
Combine the bread and melted butter, then place 1/3 of them in a buttered 1 ½ quart casserole and cover with ½ of the apples. Sprinkle with ½ of the sugar mixed with the spices, then cover with 2nd half of the apples and remaining sugar. Mix.

If the apples aren't juicy ones, pour on the boiling water (I omit anyway because we like the result to be crispier). Top with remaining buttered bread crumbs. Cover and bake 30 minutes at 375. Remove cover and bake 20 minutes longer or until apples are done and crumbs are brown and crisp. Serve warm with plain or whipped cream or vanilla ice cream. Serves six and is very good!

Beacon Hill Cookies

1 cup semi-sweet chocolate bits
2 egg whites, beaten till foamy
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ tsp. each vanilla and vinegar
 $\frac{3}{4}$ cup chopped pecans or walnuts

Melt chocolate over hot water. Gradually add sugar to egg whites, beating till soft peaks are formed. Then beat in vanilla and vinegar and fold in the chocolate and nuts. Drop by tsp. on greased cookie sheet. Bake 350 degrees – 10 minutes. Remove immediately.



Broiled grapefruit (Grace's)

½ grapefruit per person
2 Tbs. honey dribble over

Broil about 10 minutes or until a little brown. Just before serving & while still hot, add 1 Tbs. of brandy or any liquor (except gin).

Cherry in center.

Brown Sugar Ice Box Cookies

1 cup butter
2 cups brown sugar
2 eggs beaten well
1 tsp. vanilla
4 cups flour
¼ tsp. salt
1 tsp. soda
1 tsp. cream tartar
1 cup chopped pecans

Make dough into long rolls (5 or 6) right size for cookies when sliced. Put each roll in wax paper in ref. until needed. Oven 400 degrees for 10 minutes.

Brownies

2/3 cup sifted self-raising cake flour

1/3 cup shortening

2 squares Baker's Chocolate

1 cup sugar

2 eggs well beaten

½ cup chopped nuts

1 tsp. vanilla

Sift flour once. Melt shortening and chocolate together over boiling water. Add sugar to eggs gradually, beating vigorously, add chocolate mixture - beat - add flour, nuts and vanilla. Bake at 350 for 35 minutes (less is better) in 8 x 8 x 2 greased pan.

Butter Cream Frosting

1 cup sugar
2 egg whites
1/8 tsp. cream of tartar
1 tsp. vanilla
dash salt
2/3 cup butter
1/4 cup water

Combine sugar, cream of tartar, salt and water in saucepan. Bring to boil until softball stage. Beat egg whites to stiff (electric beater on high) but not dry. Add syrup slowly while beating constantly. Cool thoroughly. Cream the butter well. Add egg mixture to butter – 2 or 3 Tbs. at a time. Beat well after each addition.

For chocolate: Add 3 squares melted unsweetened chocolate. Beat till blended or add bought chocolate syrup. For mocha: Add 2 squares melted unsweetened chocolate and 2 tsp. instant coffee – beat well.

Chewy Pecan Cake

(good)

Beat 4 eggs in top of double boiler just until blended. Add 2 cups firmly packed dark brown sugar and one Tbs. butter or oleo. Place over boiling water stirring constantly just till hot (about 5 min.). Remove from heat. Add all at once: 1 ½ cups flour and 1 ½ tsp. baking powder, 2 cups chopped pecans and 1 teaspoon vanilla. Mix until blended. Turn into well greased and lightly floured 13 x 9 pan.

Bake at 350 for 25 to 30 minutes. Cut in squares like brownies.

Chocolate Bit Brownies

½ cup shortening (part butter)

¼ cup white sugar

¼ cup brown sugar

1 egg yolk

1 cup flour

¾ tsp. baking powder

1/8 tsp. salt

Spread mixture on bottom of greased pan. Cover with package of chocolate bits which have been melted in 3 Tbs. of water. Cover with egg white beaten stiff with ¼ cup brown sugar. Bake 30 to 35 minutes in 350 oven. Cool in pan before cutting.

Chocolate Chiffon Dessert

1 envelope 1 Tbs. unflavored gelatin
¼ cup cold water
2/3 cup chocolate flavored syrup
½ tsp. vanilla
1 cup evaporated milk chilled icy cold

Soften gelatin in the water. Heat syrup – add gelatin and stir till gelatin dissolves. Cool to room temperature. Add vanilla. In a chilled bowl whip the milk; fold in chocolate mixture. Chill till mixture mounds slightly when spooned.

Crust: Mix 1 cup vanilla-wafer crumbs, ¼ cup chopped walnuts or pecans, and 3 Tbs. melted butter; press in 8 x 8 x 2 inch pan. Chill.

Chocolate Chip Torte

2 beaten egg yolks
2 ½ Tbs. sugar
2/3 cup milk
dash of salt
½ tsp. vanilla
1 Tbs. (1 envelope) gelatin
1/4 cup cold water
2 beaten egg whites
2 ½ Tbs. sugar
½ cup coarsely chopped semisweet chocolate
1 cup heavy cream

Beat egg yolks and sugar. Add milk and salt. Cook in double boiler until thick, stirring. Add vanilla and gelatin softened in water. Chill until partly set. Fold in beaten egg whites beaten with remaining sugar. Fold in chocolate. Pour into Graham Cracker crust. Chill firm. Spread with cream and sprinkle with additional chocolate chips.

Chocolate Chippers

½ cup butter or oleo
½ cup sugar
¼ cup brown sugar
1 egg
1 cup sifted all-purpose flour
½ tsp. soda
½ tsp. salt
1 6-oz. package (1 cup) semi-sweet chocolate pieces
½ cup chopped walnuts (I use pecans)
1 tsp. vanilla

Cream butter and sugars together. Add egg, beat well (I use electric beater). Sift together dry ingredients; stir into creamed mixture, blend well. Add chocolate, nuts and vanilla. Drop from teaspoon 2 inches apart on greased cookie sheet. Moderate oven (375) for 10-12 minutes. Makes 3 ½ - 4 dozen.

Chocolate Cookies

1 package Nestlé's Chocolate bits
2 heaping Tbs. peanut butter

Melt in large saucepan over water.

Add 3 cups cornflakes and stir well till well coated.

Drop by tsp. on wax paper on cookie sheet. Chill in refrigerator.

Chocolate Crunch Cookies – Toll House (original recipe)

Cream together:

1 cup butter

$\frac{3}{4}$ cup brown sugar

$\frac{3}{4}$ cup granulated sugar and

2 eggs beaten whole

Dissolve 1 tsp. soda in 1 tsp. hot water and mix alternately with: 2 $\frac{1}{4}$ cups flour sifted with 1 tsp. salt. Lastly, add 1 cup chopped nuts and 1 lb. Nestlé's yellow label chocolate, semi-sweet, which has been cut in pieces the size of a pea.

Flavor with 1 tsp. vanilla and drop half teaspoons on a greased cookie sheet. Bake 10-12 minutes in 375 oven. Makes 100 cookies. Excellent.

Chocolate Pie

¼ lb. butter
¾ cup sugar
Cream together.

Add 2 squares semi-sweet Bakers' chocolate (melt over hot water).

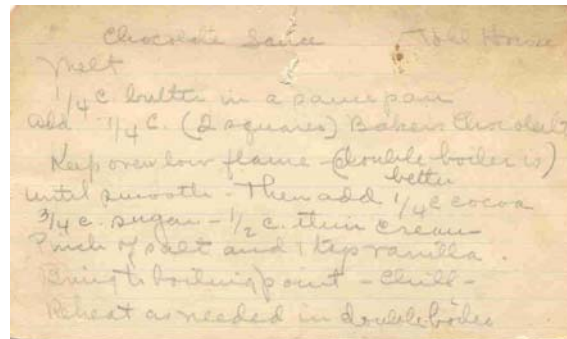
Add 1 tsp. vanilla

Add 2 eggs beat each 3 minutes, 1 at a time. Pour into baked pie shell. Top with whipped cream – chopped pecans over top if desired.

Chocolate Sauce

Toll House

Melt $\frac{1}{4}$ cup butter in a saucepan. Add $\frac{1}{4}$ cup (2 squares) Baker's Chocolate. Keep over low flame (double boiler is better) until smooth. Then add $\frac{1}{4}$ cup cocoa, $\frac{3}{4}$ cup sugar – $\frac{1}{2}$ cup thin cream. Pinch of salt and 1 tsp. vanilla. Bring to boiling point – chill. Reheat as needed in double boiler.



Chocolate Syrup Cake

Cream together

½ cup butter

1 cup sugar

4 eggs (add 1 at a time, beating well after each)

Add: 1 – 16 oz. can Hershey's Chocolate syrup and 1
tsp. vanilla

Fold in 1 cup self-rising flour.

Use a well-greased angel tube pan. Bake 350 for 45-
50 minutes. Cool and frost or sprinkle with
powdered sugar. A very moist cake – freezes well.

Crisp Toffee Bars

1 cup butter or margarine
1 cup brown sugar
1 tsp. vanilla
2 cups sifted flour
1 six oz. package (1 cup) semisweet chocolate pieces
1 cup walnuts chopped (or pecans)

Cream first 3 ingredients. Add flour and mix well. Stir in chocolate and nuts. Press into ungreased 15 1/2" x 10 1/2" x 1" jelly roll pan. Bake at 350 for 25 minutes or till brown. While warm cut in bars or squares. Cool before removing from pan. Makes about 5 dozen.

Date Cake

1962 Fla.

Mrs. Gibson – very good!

Mix together 1# dates, cut up, 1 cup boiling water and 1 tsp. soda. Add 1 cup sugar, heaping Tbs. butter or margarine, 1 ½ cups flour, 1 egg, pinch salt and 1 cup walnuts or pecans (broken in pieces).

Bake at 325 degrees about 1 hour depending on size of pan. Small loaf pans are best.



The Crosbys in Florida

Devils Food Cake

2 cups sifted Swansdown cake flour
1 tsp. soda and ¼ tsp. salt
½ cup butter or other shortening
1 ¼ cup brown sugar firmly packed
2 eggs or 3 egg yolks unbeaten

3 squares Baker's Chocolate melted
1 cup milk
1 tsp. vanilla

Sift flour once, add soda & salt. Cream butter & sugar, add eggs one at a time beating well. Add chocolate, add flour and milk alternating, add vanilla. Bake at 325 degrees.

Enchanted Sponge Cake Excellent

1 cup sifted Swansdown Cake Flour
1 ½ tsp. baking powder

¼ tsp. salt
2 eggs separated
½ cup cold water
1 tsp. vanilla or 1 tsp. grated lemon grind (1 tsp.
lemon juice, if lemon flavor)
¾ cup sugar
2 Tbs. sugar

Add water to egg yolks and beat until light and foamy. Add sugar gradually, beating well, add flour and beat enough to blend. Beat egg whites until foamy. Add flavoring and 2 Tbs. sugar – beat until stiff enough to hold shape. Fold into flour mixture. Turn into 2 ungreased (flour them) deep 8” layer pans. Bake in 350 degree oven for 25 minutes. Invert on rack until cold.

Lemon Cream Filling & Sauce

Combine 1 cup sugar and 5 Tbs. flour in top of double boiler. Add 1 slightly beaten egg, 1/3 cup lemon juice, 2/3 cup water and 2 tsp. butter. Mix – cook ten minutes stirring constantly. Chill. Fold in 1 tsp. lemon rind grated and ¼ cup whipped cream. Use half for filling and spread between layers. To other half, fold in ¾ cup whipped cream and use as a sauce.

5 Minute Fudge Frosting

Melt 2 (6 oz.) packages of semi-sweet chocolate bits in $\frac{1}{4}$ cup hot water over boiling water. Remove from the heat, add $\frac{1}{2}$ cup evaporated milk, 1 tsp. vanilla, & 2 Tbs. rum, if you like. Beat with electric beater until thick and glossy.

Chill a few minutes if mix seems too thin to spread easily. Makes 2 cups – enough for 12 cupcakes. Double the rule for full-sized cake.

Fudge (4 Way Fudge) best rule

1 jar marshmallow cream
1 ½ cups sugar
2/3 cup evaporated milk
¼ cup butter or oleo
¼ tsp. salt
2 packages or 1 jumbo package semisweet chocolate bits
1 tsp. vanilla

Combine marshmallow cream, sugar, evaporated milk, butter and salt in 2-quart saucepan. Bring to a full, all-over boil, stir constantly. Continue to boil over moderate heat, stir constantly, 5 minutes.

Remove from heat, stir in chocolate bits and vanilla – beat till smooth. Turn into greased 8” square pan. Chill in refrigerator till firm. Cut in squares. Top some squares with whole nutmeats. Cut some squares in half; roll in palms of hand to make patties, put 1/2 nut on each side. Also, roll some into logs or balls and roll in chopped nuts. Makes 2 1/8 lbs.

German Filled Cookies

1 cup sugar
½ cup sweet milk
½ cup shortening
2 tsp. cream of tartar
1 egg
2 cups flour or enough to roll
1 tsp. soda
1 tsp. vanilla

Roll thin, put 2 together with raisin filling between, then pinch edges. Medium oven for about 15 minutes.

Raisin filling:

1 cup raisins
¼ cup sugar
2 tsp. flour
little lemon juice
¼ cup water
Cook until thick.

Golden Puffs

(Doughnuts)

Sift together 2 cups sifted Gold Medal flour

¼ cup sugar

3 tsp. double action baking powder

1 tsp. salt

1 tsp. nutmeg or mace

Add ¼ cup Wesson oil, ¾ cup milk, 1 egg.

Stir with a fork until thoroughly mixed. Drop by Tsp. (small puffs) into deep fat or Wesson oil. 375 degrees. Fry golden brown (3 minutes). Drain on absorbent paper. Roll warm in cinnamon-sugar or glaze puffs by dipping into thin confectionary sugar icing. Makes about 2 ½ dozen.

Honey Bubble Thins

Heat to boiling ½ cup strained honey. Add ½ cup butter or margarine. Stir till smooth and well blended. Add 1 cup flour, 2/3 cup sugar, 1/2 tsp. each of almond and orange extract (I used vanilla). Drop by level tsp. 4" apart on greased cookie sheet. Bake at 350 for about 10 minutes or until they darken a bit and bubble up.

The next part is tricky, follow carefully. Remove from oven and cool slightly on the pan until they can be loosened with a spatula without sticking. It is important not to let them cool too long as they will be too crisp to roll up. While cookies are still warm, roll them over the handle of a wooden spoon or any round stick. Cool on a rack. Makes 5 or 6 dozen and they are deliciously crisp.

Molasses Bubble Thins: Substitute molasses for the honey and 1 Tbs. of ginger instead of the extracts.

Ice Box Dessert

Melt 2 cakes German Sweet Chocolate or Nestles Semi-Sweet chocolate (double boiler). Add 3 Tbs. sugar, 3 Tbs. water. Beat 3 egg yolks and whites separately. Add yolks to chocolate mixture, a little salt, 1 Tbs. vanilla – cool. Add whites beaten stiff. Beat well.

Put thin slices of sponge cake or half ladyfingers in buttered pan – then chocolate mixture – then another layer of cake. Repeat in layers – chill until firm. Cut across so that there are dark and light sections.

Serve with whipped cream.

Indian Pudding

1 quart milk
3 tsp. minute tapioca
Scald together

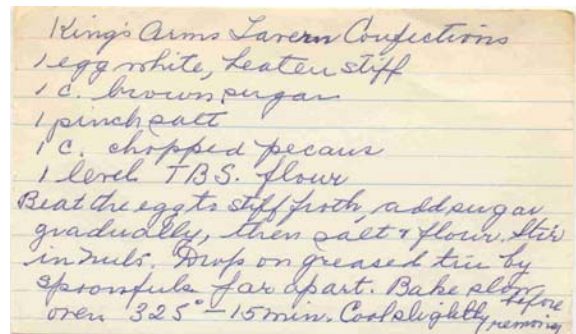
2 Tbs. Indian meal
½ cup molasses
½ cup white sugar
Salt
2 eggs well beaten

Mix together and add to above. Cook in double boiler till creamy. Take from stove. Add butter size of egg – cook in slow oven 1 hour or longer.

King's Arms Tavern Confections

1 egg white, beaten stiff
1 cup brown sugar
1 pinch salt
1 cup chopped pecans
1 level Tbs. flour

Beat the egg to stiff froth, add sugar gradually, then salt and flour. Stir in nuts. Drop on greased tin by spoonfuls far apart. Bake slow oven - 325 - 15 minutes. Cool slightly before removing.



King's Arms Tavern Confections
1 egg white, beaten stiff
1 c. brown sugar
1 pinch salt
1 c. chopped pecans
1 level T.B.S. flour
Beat the eggs to stiff froth, add sugar gradually, then salt & flour. Stir in nuts. Drop on greased tin by spoonfuls far apart. Bake slow oven 325° - 15 min. Cool slightly before removing.

Lady Finger Dessert

In double boiler, melt 2 squares chocolate, 1 cup sugar, ½ cup milk, and large piece butter. After chocolate melts, add 4 egg yolks beaten slightly. Stir till thickened – cool. Then add 1 tsp vanilla and egg whites beaten stiff (fold in).

Put half ladyfingers in buttered pan, then chocolate mixture, then another layer of cake. Repeat in layers and chill until firm. Cut across so that there are dark and light sections. Serve with whipped cream.

Lemon Delight Pie (Good!)

1 package jello lemon pie filling
½ cup sugar
2 ¼ cups water
1 egg
1 baked pie shell (8")
1 envelope Dream Whip
½ cup cold milk
½ tsp vanilla
2 Tbs. sugar

Combine pie filling mix, ½ cup sugar and ¼ cup water in saucepan. Blend in the egg. Add remaining water. Bring to a full boil over medium heat, stir constantly. Cool 5 minutes, stir twice. Measure 1 cup filling, cover and cool completely. Pour remaining filling into pie shell. Prepare Dream Whip with milk and vanilla as directed on envelope adding 2 Tbs. sugar. Blend 1 1/3 cups into cooled filling. Spoon over filling in pie shell. Chill thoroughly. Garnish pie with the remaining Dream Whip.

Lemon Meringue Pie (Cynthia's)

Excellent

Melt 1 Tbs. butter in 1 cup hot water in double boiler. Mix 1 cup sugar, 3 Tbs. flour in a bowl. Add 5 egg yolks (or 3 egg yolks will do) and the grated rind (I don't use the rind) and the juice of one lemon (2 lemons, if small). When mixture in top of double boiler is very hot – add the other mixture stirring all the time till it gets very thick. Cool – pour into baked and cooled pie shell.

Meringue: 5 egg whites beaten stiff, then, adding gradually 10 Tbs. sugar – one Tbs. at a time while beating constantly till stiff. Spread on top of lemon mixture and brown under broiler for about 1 to 2 minutes. Watch it constantly. (Put broiler in a low position and keep door open to watch it.)

Meringues

4 egg whites
1 cup sugar
½ tsp. vanilla

Beat egg whites until stiff, add $\frac{3}{4}$ of the sugar and beat until it holds shape. Fold in the rest of the sugar and vanilla. Drop by 1 tsp. or 1 Tbs. at a time on buttered tin. Bake lowest heat for 40-50 minutes (250-300 degrees).

Mincemeat
Last made this in 1955

Grandma Hatch

4-5 lbs beef (neck, shoulder or any cheap cut –
no bone)
2 lbs suet

Cook in plenty of water, salted, the day before
making mincemeat. Cool in liquid, drain and chop
meat. Save liquid to start apples etc. (Liquid may
have to be boiled down some.) Twice as many
apples – cored, pared and chopped – as meat. Chop
suet. Put all in the liquid in large kettle.

Add: 2 pkgs. seedless raisins, 2 pkgs. seeded raisins,
2 pkgs. currants, ½ lb citron (or 5 small 3 oz. pkgs.).
More of any of the above if desired. 2 pkgs brown
sugar (more if desired), little salt. Lemon & orange
peel and cherries if desired (I never add these),
cloves, cinnamon, nutmeg and mace to taste. Cider,
tea, coffee, jelly, jam, orange and grapefruit juice
unsweetened canned), lemon juice (about 4 lemons).
Add these liquids as mincemeat cooks down. Cook
long while until apples are done and it looks dark.
Stir very often – burns easily. Seal in quart jars or
freezer.

Mincemeat Oatmeal Cookies

1 ¼ cup sifted all purpose flour
¾ tsp. soda
½ tsp. salt
½ cup shortening
1 cup brown sugar – firmly packed
1 egg
1 ⅓ cup None Such Ready to use Mince Meat
1 ½ cup Quaker Oats uncooked

Sift together the flour, soda and salt. Cream shortening, gradually add sugar – beat till fluffy. Beat in the egg. Stir in Mince Meat, gradually add flour mixture, blend well. Stir in the oats. Drop by tsp. on greased cookie sheet about 2 inches apart – 350 degree moderate oven till lightly browned about 15 minutes. Makes about 48. Should be chewy.

Mock Indian Pudding

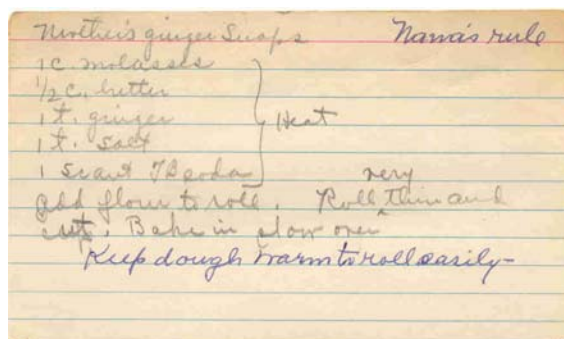
2 Shredded wheat biscuits
3 cup of milk
½ cup sugar
½ cup molasses (small measure), piece of butter size
of walnut
Pinch of ginger
½ Tbs. salt.

Cook in slow oven for about 2 hours.

Mother's Ginger Snaps Nana's rule

1 cup molasses
½ cup butter
1 tsp. ginger Heat
1 tsp. salt
1 scant Tbs. soda

Add flour to roll. Roll very thin and cut. Bake in slow oven. Keep dough warm to roll easily.



No-roll or Stir-in-Pan Pastry – one 8-9 inch crust

1 ½ cups sifted all-purpose flour
1 ½ tp. Sugar
1 tsp. salt
½ cup vegetable oil (Wesson)
2 Tbs. cold milk

Sift flour, sugar, and salt into an 8-9 inch plate.
Combine oil & milk in measuring cup. Whip with fork and pour all at once over flour mixture.

Mix with fork until flour is completely dampened.
Press evenly and firmly with fingers to line bottom of pan. Press dough up the side and partly over rim. Keep dough even thickness – make smooth rim – pinch lightly. Do not use high fluted edge. Prick entire shell – bake at 425 degrees for 12-15 minutes.

For unbaked shell – Fill – bake at 400 degrees – 15 minutes then reduce to 350 degrees until filling is done.

One Egg Wonder Cake

2 cups sifted Swans Down Cake Flour

2 tsp. baking powder

¼ tsp. salt

1/3 cup butter or shortening

1 cup sugar

1 egg unbeaten

¾ cup milk

1 tsp. vanilla

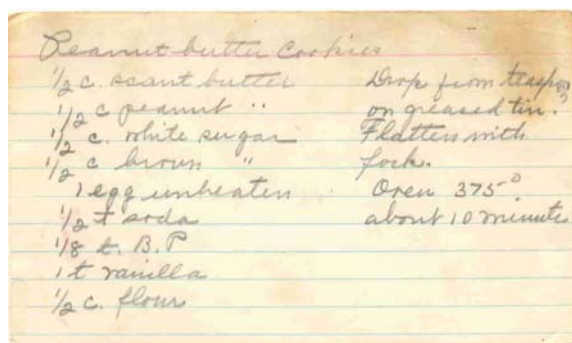
Sift flour once – add baking powder and salt. Cream butter and sugar – add egg and beat well. Alternate flour and milk. Beat well, add vanilla. 350 degree oven.

Peanut Butter Cookies

½ cup scant butter
½ cup peanut butter

½ cup white sugar
½ cup brown sugar
1 egg unbeaten
½ tsp. soda
1/8 tsp. baking powder
1 tsp. vanilla
½ cup flour

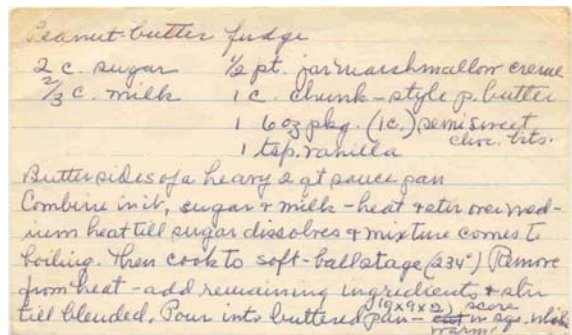
Drop from teaspoon on greased tin. Flatten with fork. 375 oven for about 10 minutes.



Peanut Butter Fudge

2 cups sugar
½ pt. jar marshmallow crème
2/3 cup milk
1 cup chunk-style peanut butter
1 6 oz. package semi-sweet chocolate bits
1 tsp. vanilla

Butter sides of a heavy 2 quart sauce pan. Combine in it, sugar & milk – heat & stir over medium heat till sugar dissolves and mixture comes to boiling. Then cook to softball stage (234). Remove from heat - add remaining ingredients and stir till blended. Pour into buttered pan (9 x 9 x 2). Score in squares while warm.



Peanut-Butter Fudge

2 c. sugar	½ pt. jar marshmallow creme
2/3 c. milk	1 c. chunk-style p. butter
	1 6 oz pkg. (1c.) semi-sweet choc. bits.
	1 tsp. vanilla

Butter sides of a heavy 2 qt sauce pan
Combine in it, sugar & milk - heat & stir over medium heat till sugar dissolves & mixture comes to boiling. Then cook to soft-ball stage (234). Remove from heat - add remaining ingredients & stir till blended. Pour into buttered pan - ^{9x9x2} score in squares while warm.

Pear Parfait Pie

Crust: Butter or margarine. About 30 vanilla wafers.

Filling: 1 can (1 lb. 1 oz.) pear halves
1 package (3 oz.) lime flavored gelatin
2 Tbs. lemon juice
1 Tbs. green crème de menthe
1 cup heavy cream

1) Grease a 9" pie plate with softened butter or oleo. Arrange cookies, flat side down on bottom and sides. Crumble a few to fill in spaces in bottom shell. Chill.

2) Drain pear halves, place on paper towel to dry. Measure 1 cup pear syrup.

3) Heat syrup and pour over gelatin in a bowl. Stir till dissolved. Add lemon juice and crème de menthe. Chill till syrupy.

4) While chilling the gelatin, tint pear halves first with crème de menthe, then with green food color.

5) When gelatin is thick and syrupy, beat with rotary beater till light. Fold in cream, which has been beaten, till thick and glossy.

6) Chill until a spoonful mounds.

7) Heap into pie shell. Chill till firm. Garnish with pear halves by arranging them spoke-fashion on pie. Serves 8.

Pecan Pie

3 eggs
2/3 cup sugar
Dash salt
1/3 cup melted butter or oleo
1 cup dark corn syrup
1 cup pecan halves
1 unbaked pie shell

Beat eggs thoroughly with sugar, salt, melted butter and syrup. Add pecans. Pour into 9" unbaked pie shell in moderate oven (350) for 50 minutes or till knife comes out clean inserted 1/2 way between edge and middle of pie. Cool.

Perfect divinity

2 cups sugar
½ cup light corn syrup
½ cup hot water
¼ tsp. salt
2 egg whites
1 tsp. vanilla
½ cup chopped nuts

In 2 quart saucepan combine sugar, corn syrup, hot water and salt. Cook and stir till sugar dissolves and mixture comes to boil. Cook till hardball stage (250) without stirring.

Wipe crystals from sides of pan now and then with fork wrapped in damp cloth or paper towel. Remove from heat. Immediately beat egg whites till stiff peaks form. Slowly pour hot syrup over beaten egg whites – beat constantly at high speed on mixer (about 5 min.) or by hand. Add 1 tsp. vanilla and beat till mixture forms soft peaks and begins to lose its gloss. Add the chopped nuts.

Drop from a tsp., push off with a second spoon, on cookie sheet covered with foil or wax paper. Twirl tops (if too stiff add a few drops hot water.) Stud with candied cherries if desired.

Plum Pudding

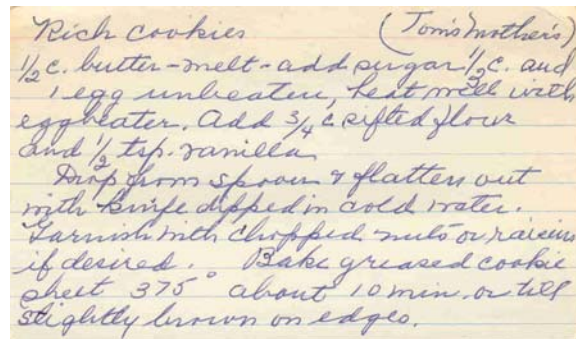
(Kay's)

6 or 7 slices bread buttered, crusts off. Place in buttered baking dish. Add qt. milk, soak 3/4 hour. Add 2 well beaten eggs, 1/2 tsp. salt, 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1/4 tsp. cloves, 1/4 tsp. allspice, 1 cup seedless raisins, 1/2 cup currants, 2 Tbs. molasses, 1 scant cup sugar, one jar currant jelly, one can candied citron, one can candied lemon peel, one can candied orange peel, one large piece of butter. Bake uncovered in 325 (very slow) oven for 4 or 5 hours.

Rich Cookies (Tom's mother's)

½ cup butter – melt – add sugar 1/3 cup and 1 egg unbeaten, beat well with eggbeater. Add ¾ cup sifted flour and ½ tsp. vanilla.

Drop from spoon and flatten out with knife dipped in cold water. Garnish with chopped nuts or raisins if desired. Bake on greased cookie sheet at 375 for about 10 minutes or till slightly brown on edges.



Rich Cookies (Tom's mother's)
½ c. butter - melt - add sugar 1/3 c. and
1 egg unbeaten, beat well with
eggbeater. Add ¾ c. sifted flour
and ½ tsp. vanilla.
Drop from spoon & flatten out
with knife dipped in cold water.
Garnish with chopped nuts or raisins
if desired. Bake greased cookie
sheet 375° about 10 min. or till
slightly brown on edges.

Snow Pudding

1 Tbs. gelatin
¼ cup sugar
¼ cup lemon juice
¼ tsp. salt
3 egg whites

Soak gelatin in ¼ cup cold water then dissolve in 1 cup boiling water. Dissolve ¼ cup sugar in ¼ cup lemon juice and add to gelatin. Chill till nearly set. Add the salt to egg whites, whip till stiff. Beat gelatin mixture into the egg whites, continuing to beat until it begins to thicken, then pour into bowl or dishes to be served. Chill. 290 calories. Can be served with custard sauce.

Strawberry Meringue Frosting (Toll House)

1 egg white
2/3 cup sugar
1 tsp. lemon juice
1 cup crushed strawberries

Beat.

Viennese Torte

1 12 oz. loaf pound cake
1 6 oz. package (1 cup) semisweet chocolate bits
½ cup butter or margarine
¼ cup water
4 slightly beaten egg yolks
2 Tbs. sifted confectioner's sugar
1 tsp. vanilla

In heavy saucepan, heat chocolate, butter and water over medium heat. Stir till blended. Cool slightly. Add egg yolks, sugar and vanilla – stir till smooth. Chill about 45 minutes till spreading consistency. Slice cake horizontally in 6 layers – spread mixture between layers and frost top and sides. Chill at least 45 minutes before serving. Cut in ¼ inch slices. Can use with cream or ice cream or plain. Freezes well.

Family Photos



Grandpa and Grandma Crosby
outside their home in Barnstable



The Purdy Family (1948)

Cynthia, Henry in front of her, Ann,
Susan and Hap (Harris Purdy)



The Carpenter Family (1960)

Back: Cynthia Purdy and daughter Susan
Middle: Dorothy, Betsy, Jim, Steve, Bill
Front: Janey



The Crosby Family (1962)

Back: Bobby, Freeman, Etta
Front: Diane, Tom II



The Crosby Family (2002)

Back: Tom III, Julie, Bob Jr., Bob, Paula, Katie, Keith Trott
Front: Nancy, Tom II, Etta, Freeman, Diane, Joshua Crosby Trott

*Grandma
Crosby's
Oil
Paintings*



Old Barnstable Harbor

(This is about where the boat ramp is now, before the dredging for the bulkheads.)



Barnstable Harbor

(This was before the town slips were put in and it was used mainly by commercial boats. The freezer was still in operation.)



Barnstable Harbor

(This is from the freezer side and shows John Vettori's building before the bulkheads were put in.)



Spring in Sandwich
Painted in 1969

(The view is looking across the mill pond, behind the town hall.)

Notes:

Notes:

The End - Enjoy!