

Vegetables

Treat the humblest vegetable with
respect and even affection

POTATO SALAD

6 medium potatoes	$\frac{1}{2}$ cup mayonnaise
2 stalks celery, finely diced	salt and pepper
1 carrot, grated thick	2 hard boiled eggs,
1 small onion, grated fine	optional
3 tbsp. vinegar	

Cook potatoes in salted water. Cool and dice. Mix vinegar, salt and pepper, and mayonnaise. Pour over potatoes. Add remaining ingredients. Blend thoroughly. Add eggs if desired.

SWISS POTATOES

2 lbs. cold, cooked potatoes	2 tbsp. butter
pepper	3 eggs, separated
salt	$\frac{1}{2}$ cup sour cream

Slice potatoes and sprinkle with salt and pepper. Cream butter and add egg yolks that have been beaten until thick and spongy and blended with sour cream. Mix with potatoes, season and fold in egg whites beaten stiff but not dry. Pour into greased pie plate, sprinkle with grated cheese and bake at 350° — 20 minutes.

POTATO CASSEROLE

potatoes, pared and sliced thin, 1 quart	2 tbsp. chopped onions
1 tsp. salt	$\frac{1}{2}$ cup bread crumbs
$\frac{1}{8}$ tsp. pepper	2 tbsp. butter

Place half the potatoes in greased casserole. Sprinkle with half salt, pepper, onion and crumbs. Dot with butter. Repeat with remaining ingredients. Add milk, cover and bake 30 minutes in 350° oven, uncover, continue baking additional 30 minutes. Grated cheese may be sprinkled on top.

HOT CARROT MOLD

3 bunches of carrots	$3\frac{1}{2}$ tbsp. flour
3 eggs	$3\frac{1}{2}$ tbsp. butter
1 cup milk	salt

Cook carrots. Mash. Add remaining ingredients. Spread in a buttered ring mold and place mold in a pan of water. Bake in a 350° oven for two hours. Unmold. Center may be filled with peas.

HARVARD BEETS

$\frac{1}{2}$ cup sugar	4 tbsp. sweet cream or $\frac{1}{2}$ cup white wine
1 tbsp. cornstarch	3 cups beets, cooked and diced
1 tsp. salt	
2 whole cloves	
$\frac{1}{2}$ cup vinegar	
2 tbsp. butter or 1 tbsp. marmalade or 1 ground orange	

Blend sugar, cornstarch, salt, cloves, vinegar and cream in top of double boiler. Cook until clear, stirring constantly. Add beets and cook over hot water for 30 minutes, continuing to stir. Do not boil. Add butter or other flavoring. Serves 6.

Ruth Goldsmith, Rockland

SWEET AND SOUR CAULIFLOWER

1 small head cauliflower	2 tbsp. water
1 egg	salt
2 tbsp flour	juice of $\frac{1}{2}$ lemon
2 tbsp. sugar	1 small can tomato sauce

Pour boiling water over cauliflower, break it into flowerettes. Dip each into a batter made of the flour, egg, and water. Fry in vegetable oil. Remove to a clean pan, cover with sauce made from remaining ingredients and simmer 15 minutes.

Gertrude Bell

WHIPPED SQUASH

3 lbs. squash	2 tbsp. cream cheese
2 tbsp. butter	$\frac{1}{4}$ cup sweet cream
	salt and pepper

Cut and boil squash in boiling water. When tender, drain. Add salt, pepper to taste, butter, cream cheese, sweet cream. Whip thoroughly. Serve hot.

Mae Dupont

SAVORY BAKED RICE

1 $\frac{1}{3}$ cups minute rice, uncooked	
Saute together:	
2 large onions, diced	several mushrooms, sliced
1 large green pepper, diced	1 can clear chicken soup
Mix all ingredients together in baking pan. Bake at 375° for 45 minutes, stirring occasionally.	

Elinor Goldblatt

BAKED BEANS

2 cups dried pea or red kidney beans	1 tsp. salt
$\frac{1}{2}$ lb. brisket	$\frac{1}{4}$ cup molasses
3 tbsp. brown sugar	$\frac{1}{2}$ tsp. dry mustard
	1 medium onion
	2 tbsp. ketchup

Soak beans overnight. Drain. Heat 6 quart pressure cooker and sear meat. Add remaining ingredients with water barely covering beans. Pressure cook 1 hour. Remove and place in casserole. Bake in slow oven 3 hours.

Rose Silverman

BAKED LIMAS WITH SOUR CREAM

1 lb. baby lima beans	$\frac{3}{4}$ cup brown sugar
3 tsp. salt	1 tbsp. dry mustard
$\frac{1}{2}$ cup butter	1 tbsp. molasses
	1 cup sour cream

Soak limas overnight in water. Drain off water, cover with fresh water, add 1 tsp. salt and cook until tender (30 or 40 minutes). Drain, rinse under hot water and put in medium sized casserole. Dab butter over beans. Mix brown sugar, dry mustard, remaining salt and molasses. Pour over the sour cream and mix. Bake in 350° oven for 1 hour. Can be made ahead of time.

Esther Berman

CARROT TSIMMES WITH KNADEL

8 large carrots	$\frac{1}{8}$ cup lima beans
1 sweet potato	2 tbsp. brown sugar

Soak beans in hot water for $\frac{1}{2}$ hour and drain liquid. Dice carrots and potatoes about $\frac{1}{4}$ inch pieces and add beans. Mix together, add salt to taste, cover with water and bring to a boil. Make knadel and place in center of carrot mixture. Cover. Simmer about 1 hour, add brown sugar and cook another hour or until knadel is soft. Turn knadel after first hour of cooking.

Knadel:

1 tbsp. chicken fat or a small piece of raw fat cut very fine	1 medium onion, diced fine
	1 cup flour
	salt and pepper

Mix all ingredients well and form into a ball.

Ida Zallen

CARROT PUDDING

4 medium carrots	4 eggs, beaten
4 tbsp. sugar	2 tbsp. flour
4 tbsp. shortening	1 tsp. baking powder
	salt and cinnamon

Cook and mash carrots and put through strainer. Add remaining ingredients reserving 2 tbsp. shortening to put in baking pan. Heat pan and then pour into pan the carrot mixture. Bake in 350° oven 30 or 40 minutes. When pudding is done, sprinkle with cinnamon and return to oven for a few minutes.

Kate Minsky

SAUERKRAUT

Place in crock jar 20 lbs. shredded cabbage (winter cabbage). Add 1 1/4 cups coarse salt between layers of cabbage. Pour cold water almost to cover.

Stir thoroughly with a rolling pin morning and evening, keeping covered with a towel. Cabbage is kept at room temperature. Should be sufficiently soured in five days.

Place in cool place.

Fannie Stack Supovitz

SWEET POTATO PIE

1 can sweet potatoes	1/4 cup brown sugar
1 #2 can crushed pineapple	1/4 cup shortening — strained
	melted 1/2 tsp. salt

Mash potatoes, add melted shortening, brown sugar and strained pineapple and salt. Mix well, put into ungreased pie plate, top with whole marshmallows, about 12 or 13 — bake in 350° oven about 30 minutes or until marshmallows have melted.

Eleanore Alperen

FRIED SUMMER SQUASH

1 summer squash, cut in 1/2 inch slices	1/2 tsp. salt
2 eggs	1/4 tsp. pepper
1/4 cup milk	1/4 cup fine bread crumbs

Beat eggs slightly, add milk, salt and pepper and bread crumbs. Pour into a shallow dish, dip each slice of squash into it, coating both sides. Brown on both sides until tender in hot fat in a skillet over low heat.

STUFFED ACORN SQUASH

2 acorn squash	1 cup grated cheese
2 tsp. chopped onion	2 cups soft bread crumbs
2 tbsp. green pepper, chopped	1 1/2 tsp. salt
4 tbsp. butter	1/4 tsp. pepper

Bake squash in a 400° oven until tender, about 1 hour. Cut into quarters, remove the seeds and scoop out the squash being careful not to break the shell. Mash squash with all the ingredients and fill the shells with this mixture. Bake in 350° oven, 10-15 minutes and set under broiler to brown.

Edith Kronenfeld

TOMATOES IN CREAM

6 medium onions	1 tbsp. sugar
6 large tomatoes	1 cup soft bread crumbs
salt	3 tbsp. chopped parsley
pepper	1 cup sweet cream

Slice onions crosswise and cook in boiling water 3 minutes. Slice tomatoes and arrange a layer on bottom of greased baking dish. Sprinkle with salt and pepper and half the sugar. Add layer of onions, crumbs and parsley, repeating until dish is full. Pour on cream and sprinkle with buttered crumbs. Bake at 300° — 45 minutes.

GLAZED SAUERKRAUT

1 can sauerkraut	1 1/2 lbs. top rib marrow bones
1 can tomatoes	1/2 cup white sugar

Put first three ingredients in pot. Place meat and bones on top. Cover tightly. Simmer on top of stove 5 hours.

Gertrude Berent

BRAISED SAUERKRAUT

1 qt. sauerkraut, drained	1 large onion, chopped
1/4 cup chicken fat or shortening	1 tbsp. sugar

Brown onions in fat until golden brown. Add sugar and sauerkraut. Braise in covered pan, slowly, for 1 hour, stirring occasionally. If necessary, add a little more sugar or vinegar to taste.

Judith Isaacson

KASHA AND BOW KNOTS (Varnitchkas)

1 cup medium buckwheat groats	3 cups boiling water
1 egg	1 tbsp. shortening
salt	1 cup bow knots—cooked

Put groats, salt and egg in baking pan and mix until groats are slightly moistened. Roast in 350° oven about 10 minutes, stirring once or twice until groats are brown. Add boiling water and cover. Cook until water is absorbed. Add shortening and bow knots. Serve with meat gravy.

Frances Hurwitz

BAKED RICE FONDUE

2 cups brown rice, boiled	1 pimento, diced
½ cup grated cheese	4 eggs, separated
2 cups milk	½ cup ground pecans
1 ½ tsp. salt	1 cup mushrooms

Mix together rice, cheese, mushrooms, milk, salt and pimento. Beat egg yolks until thick and lemon colored and combine with rice mixture. Fold stiffly beaten egg whites into this mixture. Turn into well buttered baking dish and sprinkle with nuts. Bake at 350° — about 35 minutes until firm.

Frances Plaus, Kenosha, Wis.

FRIED RICE

2 cups white rice	3 tbsp. fat (1 tbsp. chicken, 1
1 cup cold veal	tbsp. oil, 1 tbsp. vegetable)
½ cup salami	
½ cup cold beef or chicken	½ cup raw hamburg
2 onions, cut fine	1 small can pimento, cut fine
2 eggs, beaten	4 tbsp. soy sauce

Cook rice and spread it on a board or table and let dry over night. Fry onions in fat until brown, add hamburg and continue frying until meat is done. Add cold meats and pimento. Add dry rice, but do not stir. Turn into a two-handled pan and shake over a low flame. Add more salt if desired with the soy sauce and fry about 15 minutes. Beat eggs until foamy and add a spoon at a time in strings. Fry about ½ hour more. Do not stir at all as it will become sticky.

June Margolin

FARFEL and MUSHROOM CASSEROLE

1 pkg. farfel (8 oz. brown)	1 small onion, chopped
1 qt. water	2 tbsp. shortening
1 tsp. salt	½ lb. mushrooms

Cook farfel in salted boiling water until almost all the water is absorbed. Brown onion in shortening until golden brown. Boil mushrooms in salted water until tender and add with onion to farfel. Place in casserole or mold and bake in 350° oven, 30 minutes. Serve with gravy.

Eve Lapp, Kenosha, Wis.

SWEET PICKLED PEPPERS

Cut peppers and remove seeds. Put into a brine made with 1 tbsp. coarse salt to 1 quart cold water. Let set for 1 hour. Sterilize jars — make a brine 4- to 2- to 1 vinegar — water — sugar. Bring to boil. Pack cold peppers into hot jars — pour boiling syrup over — leave ½ inch space on top — then seal. Put 1 hot pepper into each quart.

Marilyn Radovsky, Fall River

BREAD AND BUTTER PICKLES

4 qts. sliced cucumber (not peeled)	4 tsp. salt
4 large onions, sliced	4 tsp. white mustard seed
3 green peppers (sweet)	2 tsp. celery seed
3 red peppers (hot)	3 cups vinegar
	3 cups sugar

Cover cucumbers completely with water and 1 cup of coarse salt or ½ box of table salt and allow to soak over night. In the morning drain thoroughly. Bring to a boil the last five ingredients. Add cucumbers, onions, and peppers. Heat through. DO NOT allow to boil. Pack in sterilized jars and seal well.

Selma Grossman

KOSHER STYLE CUCUMBERS

12 small cukes	4 bay leaves
2/3 cup coarse salt	1 tsp. whole spices
1/4 cup vinegar	3 cloves garlic

2 qts. water

Wash cukes and place in bowl. Bring to a boil salt, vinegar, and water, and boil 2 minutes. Pour brine over cukes, cover with flat plate and weight down with stone. When cool put cukes in large jar, being sure brine covers cukes. Add spices, bay leaves and garlic. Store in refrigerator until half sour.

Jane Bolduc

*Salads
and
Molds*

"I have given thee every green herb for food."
Genesis 1:30

FRUIT SALAD

2 grapefruit (section) 6 pineapple slices (canned)
 2 naval oranges (section) 6 pear halves (canned)
 1 pt. strawberries (fresh) 6 peach halves (canned)
 head lettuce small jar green cherries
 6 red cherries

Put all fruit on lettuce, top with dressing and red cherry.

Dressing for Fruit Salad

$\frac{1}{2}$ cup lemon juice	2 eggs
$\frac{1}{2}$ cup orange juice	$\frac{3}{4}$ cup sugar
$\frac{1}{2}$ cup juice of canned fruit	1 cup whipped cream

Cream eggs and sugar. Add all the juices. Cook in top of double boiler until thick, cool and add whipped cream.

Celia Cohen

Fruit Salad in Grapefruit Baskets

6 well shaped grapefruit	
Fruit mixture:	1 small can pears
3 oranges cut in sections	1 medium banana, sliced
1 small apple sliced thin	1 1/2 tbsp. lemon juice
1/2 cup raisins	8 cherries, halved
1/2 cup broken walnut meats	12 grapes
	1 small can chunk pineapple

With grapefruit knife, scoop out sections from grapefruit baskets. Add the above ingredients and chill. Fill baskets with fruit fixture and garnish with whole cherry on handle with mint leaves.

HOW TO MAKE BASKETS

Using sharp paring knife, cut triangle points to $\frac{3}{4}$ inch across on each side of grapefruit. Then cut down from top to halfway in a straight cut to form handle. Serves six.

Pat Schnitzer

FRUIT SALAD DRESSING

$\frac{1}{2}$ pt. whipping cream	1/3 oz. pkg. cream cheese,
1 pkg. frozen strawberries	softened
Partially beat cream. Add cream cheese and beat until smooth. Fold in defrosted strawberries.	

Ruth Berman

DELICIOUS SALAD DRESSINGS

FRENCH DRESSING

Basic recipe: Mix 4 tbsp. vinegar with 2 tsp. salt, $\frac{1}{4}$ tsp. pepper and 12 tbsp. salad oil. Mix well before using.

For fruit salad: 1/3 cup orange juice, 2 tbsp. lemon juice, 2 tsp. each grated orange and lemon rind, $\frac{1}{4}$ cup strained honey.

For meat salad add: 2 tbsp. capers, 1 tbsp. minced onion.

For tossed salad add: $\frac{1}{2}$ lb. crumbled blue cheese, anchovies, little wine vinegar, hard boiled egg, croutons.

SOUR CREAM DRESSING

Basic recipe: To 1 cup sour cream add $\frac{1}{8}$ tsp. salt, $\frac{1}{2}$ tsp. sugar and $\frac{1}{2}$ tsp. paprika.

For fruit salad add: $\frac{1}{4}$ tbsp. strained honey, 6 sliced drained maraschino cherries and 1 pkg. mashed cream cheese.

For tossed salad add: $\frac{1}{4}$ cup wine vinegar, $\frac{1}{2}$ tsp. paprika, $\frac{1}{4}$ tsp. salt, 1 tsp. chopped chives, dash cayenne pepper and 1 clove garlic.

SALAD DRESSING

A Variation of Russian Dressing

$\frac{1}{2}$ cup mayonnaise	$\frac{1}{4}$ cup chopped water cress
$\frac{1}{4}$ cup chili sauce	1 tbsp. prepared horse radish
1 tbsp. ketchup	pinch black pepper and salt

Combine all ingredients; mix well. Serve well chilled.

Edith Kronenfeld

FROZEN FRUIT SALAD

4 egg yolks	1 #2 can pineapple cut in chunks
4 tbsp. vinegar	1 pkg. almonds, blanched
4 tbsp. sugar	15 marshmallows, cut in quarters
1 pt. cream whipped	1 small bottle marachino cherries

Mix together the egg yolks, vinegar and sugar. Fold in remaining ingredients and place in refrigerator tray to freeze. This may be made the day before serving. To be used either as salad or dessert.

Barbara Berman, Portland, Maine

AVOCADO SALAD

Dissolve 1 pkg. lime or lemon gelatin in 2 cups water.
 1 avocado, mashed $\frac{1}{4}$ cup celery, cut fine
 1 pkg. cream cheese, mashed $\frac{1}{2}$ green pepper, cut fine
 $\frac{1}{2}$ cup salad dressing few drops onion juice
pinch salt

When gelatin is nearly set, add above ingredients and permit to jell. Pour into molds.

Selma Grossman

BAVAROIS SALAD

Dissolve 2 pkgs. cherry flavored gelatine in 2 cups boiling water and cool.

Beat with electric mixer.

2-3 oz. pkgs. cream cheese
 $1\frac{1}{2}$ cups juice from 2 large cans pitted Bing cherries
 Add to gelatin partly congealed. Stir in 2 cups strained cherries. Pour in ring mold and place in refrigerator until firm.

Joan Dunn, Georgia

TOMATO MOLD

1 can tomato soup	$\frac{1}{2}$ cup salad dressing
$\frac{1}{2}$ lb. cream cheese	$\frac{1}{2}$ cup celery, chopped
1 tbsp. gelatin, dissolved in $\frac{1}{4}$ cup cold water	$\frac{1}{2}$ green pepper, chopped or sliced green or black olives grated onion juice, optional

Bring soup to a boil, add cheese and whip until smooth. Remove from heat and cool. Add remaining ingredients and chill until firm.

Selma Grossman

3 LAYER FRUIT MOLD

Sour Cream Center

Dissolve 1 pkg. red gelatin in 2 cups water
 Dissolve 1 pkg. lime gelatine in 2 cups water
 Dissolve 1 pkg. lemon gelatin in $1\frac{1}{2}$ cups water.
 $\frac{1}{2}$ pt. sour cream

fruit, peaches, pears, pineapple, etc.
 1 box colored gelatin dissolved in hot liquid. When cooled and slightly thickened add fruit and use as first layer in mold. Center layer: 1 box lemon dissolved in hot liquid. When partly congealed whip with sour cream. Place on top of first layer. Arrange the third layer with the other color gelatin mixed with the fruit. Place in refrigerator until firm.

Min Levin, Baltimore, Md.

BEET MOLD

- | | |
|---------------------------------------|--|
| 1 #2 can whole beets,
well drained | juice 1 lemon
$\frac{3}{4}$ bottle beet |
| 1 pkg. lemon gelatin | horseradish |
- Grate or rice beets. Dissolve lemon gelatin in heated juice. Add lemon juice and horseradish. Pour into ring mold and place in refrigerator until firm.

Gertrude Berent

CRANBERRY MOLD

- | | |
|---------------------------|------------------------|
| 4 boxes raspberry gelatin | 1 cup chopped celery |
| 2 cans whole cranberries | 1 cup crushed walnuts, |
| 2 cans (medium size) | optional |
| crushed pineapple | 6 cups water |

Dissolve gelatin in 3 cups hot water. Use juice of pineapple and add enough cold water to make 3 more cups of liquid. Crush cranberries with a fork and add other ingredients. Mix well and chill. This recipe makes 2 large molds and can be divided in half.

Eleanore Alperen

LIME GELATIN SOUR CREAM MOLD

- | | |
|----------------------------------|-------------------------------------|
| 2 pkgs. lime-flavored
gelatin | 1 pint sour cream |
| 4 cups boiling water | 1 #2 can crushed pineapple |
| | $\frac{1}{2}$ cup chopped walnuts |
| | juice from #2 can crushed pineapple |
- Dissolve gelatin in boiling water and pineapple juice. Add remaining ingredients and beat with egg beater. Turn into a large mold that has been greased with mayonnaise. Allow it to set overnight so that it may be properly hardened.

Bertha Miller

CUCUMBER MOLD

- | | |
|---|-----------------------------------|
| $\frac{1}{2}$ cup diced cucumbers | salt |
| $\frac{1}{2}$ cup pineapple (crushed,
drained) | $\frac{1}{4}$ cup vinegar |
| $\frac{1}{4}$ cup sugar | $\frac{2}{3}$ cup pineapple juice |
| 1 pkg. lime gelatin | 1 tbsp. lemon juice |

Dissolve gelatin according to directions on package. Combine all ingredients, stirring until well blended. Turn into wet mold and chill until firm. Serve with dressing made of well blended $\frac{1}{2}$ cup sour cream and $\frac{1}{2}$ tsp. vinegar. Serves 10.

Edith Brindis, Haverhill, Mass.

*Puddings
and
Dairy Dishes*

"A sated man always has room for a delicacy."
Erubim 82

NOODLE PUDDING No. 1

1 lb. noodles	1 tsp. salt
4 eggs	1 #2 can fruit cocktail or crushed pineapple
1 tbsp. cinnamon	
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup melted shortening
Boil noodles in salted water until soft. Wash under cold water. Add remaining ingredients and mix well.	Bake in a well greased pan in a 350° oven, 1 $\frac{1}{4}$ hours.

Deborah Goldman

NOODLE PUDDING No. 2

1 large pkg. noodles	4 apples, sliced
4 eggs	1 cup raisins
2 tbsp. salt	$\frac{1}{2}$ jar light colored jelly, such as apple
2 tbsp. melted shortening	

Boil noodles. Mix eggs, salt, cinnamon and shortening. Add remaining ingredients and mix well. Combine with noodles. Put into a well greased pan, dot with jelly, and bake in 350° oven, about 1 hour or until brown.

Ruth Berman

RICE PUDDING No. 1

1 cup uncooked rice	2 eggs
1 cup raisins	2 cups milk
$\frac{1}{4}$ cup sugar	1 tsp. cinnamon
$\frac{1}{2}$ tsp. salt	1 tbsp. butter melt and grease pan

Cook rice. Drain and combine other ingredients, pouring milk over all. Bake in a 350° oven for about 1 hour.

Ada Creighton

COTTAGE CHEESE MUFFINS

1 cup fine noodles	$\frac{1}{4}$ lb. cottage cheese
2 eggs, well beaten	$\frac{1}{4}$ pt. sour cream
2 tsp. sugar	cinnamon

Melt butter in muffin tins so that tins are well greased. Boil noodles in salted water for 5 minutes. Drain and add remaining ingredients, blending well. Pour mixture in tins and bake in 350° oven 25 minutes. Serve immediately.

Bertha Miller

RICE PUDDING No. 2

$\frac{1}{4}$ cup rice uncooked	2 eggs
1 tsp. salt	1 quart milk
$\frac{1}{4}$ cup sugar	2 tbsp. butter
1 tsp. vanilla	cinnamon

Mix eggs, sugar, salt, vanilla together. Pour into a quart size casserole greased with butter — add rice and milk. Dot with butter. Place in 350° oven — stir the rice 3 times at intervals while cooking. After last stirring, cover top with cinnamon and bake 1½ hours or until all the milk has been absorbed.

Judith Dondis, Rockland, Maine

CHEESE BLINTZES

4 eggs	3 cups water
2 cups flour	1 tsp. salt

Beat eggs with fork. Combine salt with flour, adding flour and water in small amounts. Beat until smooth. Heat small fry pan, grease and pour 2 tablespoons in pan to cover bottom. Cook over low flame for a few minutes. Turn it out on a dish towel.

Filling:

$\frac{1}{2}$ lb. cream cheese	1 tsp. salt
$\frac{1}{2}$ lb. pressed cheese	2 tbsp. sugar
	2 tbsp. sour cream

Mix and place spoonful on each pancake (brown side up) and roll in envelope shape.

Deborah Goldman

NOODLE AND CHEESE PUDDING

1 cup sour cream	3 eggs, beaten
$\frac{1}{2}$ lb. cottage cheese	$\frac{1}{2}$ large box broad noodles,
1 cup milk	boiled and drained
$\frac{1}{2}$ tsp. salt	1 tbsp. melted butter
$\frac{1}{8}$ tsp. cinnamon	2 heaping tbsp. sugar
$\frac{1}{4}$ cup raisins (optional)	

Mix all ingredients together and pour into a buttered pudding dish. Bake in a hot oven (400°) for about ¾ of an hour or more until a brown crust forms on top. If desired, a topping may be made with a mixture of $\frac{1}{2}$ cup crushed corn flakes, 1 tbsp. brown sugar and 1 tbsp. butter.

Sydel Canter

CHEESE KREPLECH

Dough:	$\frac{1}{2}$ cup water or enough to make dough of a consistency to roll
2 eggs	
2 cups flour	

Work dough with hands. Roll very thin and cut in strips about 2 inches wide and 4 inches long.

Filling:

1 lb. cheese, either cottage and cream cheese mixed or all cream cheese

Place 1 tsp. filling on strips, fold dough over the cheese and pinch edges together.

Cook in boiling salted water about 15 minutes. Strain. Arrange in covered baking dish with a small piece of butter, 2 tbsp. sour cream, salt and enough milk to cover. Bake 30 minutes or until brown in 350° oven.

Rose Miller

DOUBLE-DECK OMELET

Tomato-pepper filling:	
4 medium-sized tomatoes	1 tsp. salt
$\frac{1}{2}$ cup green pepper, diced	$1\frac{1}{2}$ tsp. sugar

Peel and cut tomatos in quarters and place with other ingredients in a saucepan. Cover and cook over low heat for 10 minutes. Uncover and cook 5 minutes longer. Makes about 2 cups.

Omelet:

5 tbsp. butter	8 eggs, separated
2 tbsp. flour	$\frac{1}{2}$ tsp. salt
1 cup milk	pepper

Melt 2 tbsp. butter in saucepan, add flour and blend well. Slowly stir in milk. Cook, stirring constantly until thick and smooth. Add hot milk mixture, slowly to beaten egg yolks and blend well. Add salt and pepper. Fold into stiffly beaten egg whites. Divide remaining butter between 2 8-inch skillets and melt over low heat. Divide omelet mixture between the pans and cook over low heat for 5 minutes. Finish cooking in 350° oven, 15 minutes. Arrange 1 omelet on preheated platter, spread with hot tomato-pepper filling and top with other omelet. Makes 6 servings.

Edith Kronenfeld

POTATO KUGEL

4 large potatoes pepper
 2 eggs, beaten $\frac{1}{4}$ tsp. salt
 2 tbsp. chicken fat, melted $\frac{1}{2}$ tsp. baking powder

Grate potatoes on fine grater. Drain liquid from potatoes. Add eggs, salt, pepper and baking powder and mix. Put fat in 8 inch baking dish and place in a 400° oven. When fat is hot and sizzling, pour in the potato mixture. Bake 1 hour.

Eileen Friedman

CORN PUDDING

2 cups canned corn $\frac{1}{3}$ tsp. salt
 1 cup soft bread crumbs $\frac{1}{4}$ tsp. pepper
 1 tbsp. minced onion 2 eggs, beaten
 2 tbsp. minced pimientos 1 cup hot milk
 2 tbsp. melted shortening

Mix corn with bread crumbs, onion and pimientos. Season and add eggs, milk and shortening. Pour into greased casserole and bake in 350° oven 35 minutes or until mixture is set. Serves 4.

Etta Mandelson

RICE PUDDING DELUXE No. 3

1 cup cooked rice	1 tsp. vanilla
juice of 1 orange	1 tsp. salt
juice of $\frac{1}{2}$ lemon	3 egg yolks
1 apple, cut fine	$\frac{1}{2}$ cup sweet cream
$\frac{1}{2}$ cup raisins	$\frac{1}{2}$ cup sugar
2 tsp. butter	

Combine all ingredients and bake until well done. Make meringue of 3 egg whites, cover pudding and put into oven until meringue is slightly browned. Serve with stewed apricots.

Fannie Winner

MUSHROOM SOUFFLE

1 can condensed cream of mushroom soup	$\frac{1}{4}$ tsp. salt
	dash of pepper
4 eggs, separated	

Beat egg whites until stiff but not dry. Add salt and pepper to egg yolks, beat until foamy. Stir in mushroom soup; fold into egg whites. Pour into greased top of double boiler and cook over gently boiling water about $1\frac{1}{2}$ hours. Serves 4 people.

Edith Kronenfeld