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FAVORITE DARTMOUTH RECIPES



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DARTMOUTH ROW

FAVORITE DARTMOUTH RECIPES



AHL

EDITED BY

Mrs. Ralph H. Field

± Ruby Simmons Field ±

ASSISTED BY

Mrs. Daniel J. Bell
Mrs. George E. Goodman
Mrs. Donald M. Myers
Mrs. Ivan S. Roberts
Mrs. George C. Rush
Mrs. J. Davis Shuster
Mrs. Willard C. Wolff
Mrs. Andrew M. Wood

± rec. Feb. 1966 ±

And all of those in the Dartmouth family who have contributed their choice and favorite recipes.

DRAWINGS BY

Ada Heimbach (Mrs. Norman Logan)

FOREWORD

"Upon what meat doth this our Caesar
feed that he has grown so great."

— Shakespeare

The members of the Boston Dartmouth Women's Club have long felt, modestly, among themselves, that much of the excellence that is Dartmouth is largely due to the fact that the wives and mothers of Dartmouth men are superb cooks. Fine food is always a feature at Dartmouth gatherings, public and private, contributing its full share to the good fellowship always present.

When a breathless planet watched America's first astronaut, Alan Shepard, disappear into space, we knew that the fact that his mother, a Club officer, and one of the world's best cooks had helped to prepare him for his success.

So, when our Scholarship Fund dwindled and previous money raising schemes seemed inadequate, we decided to share our cooking secrets with the entire Dartmouth family, and, hopefully, the world.

The Boston Dartmouth Women's Club is the first and only Dartmouth **Alumnae** group. Founded in 1930 by Mrs. Frank Ford Hill, it has made nearly sixty thousand dollars available in student loans, and, in recent years in scholarships.

Originally, the Club was named the "Dartmouth Matrons' Club." However, the matronly connotation soon seemed too staid for the gay doings of the Club in the interest of the Scholarship Fund and the name was changed to the Dartmouth Women's Club.

All devices, most of them legal, were used to make money. Balls, raffles, Glee Club concerts, wine tasting, bazaars, Christmas sales, bridge parties, fashion shows, Pops concerts — all filled the coffers. No enterprise, however, seems to have appealed so strongly to the imagination and enthusiasm of the Club and called upon its best talent as the publishing of "Favorite Dartmouth Recipes."

It is hoped that owning this cookbook will become another Dartmouth tradition. We expect that every mother of a Dartmouth boy will own one; that every Dartmouth man will present one with the engagement ring to the girl of his choice; that it will have a place next to the Bible and the Constitution in every Dartmouth home; that it will be placed in every library and every creative kitchen in the United States; and that from it good health, good fellowship and money for scholarships will overflow the land.

MARY A. CARLISLE
(Mrs. Samuel R. Carlisle)
Husband 1930

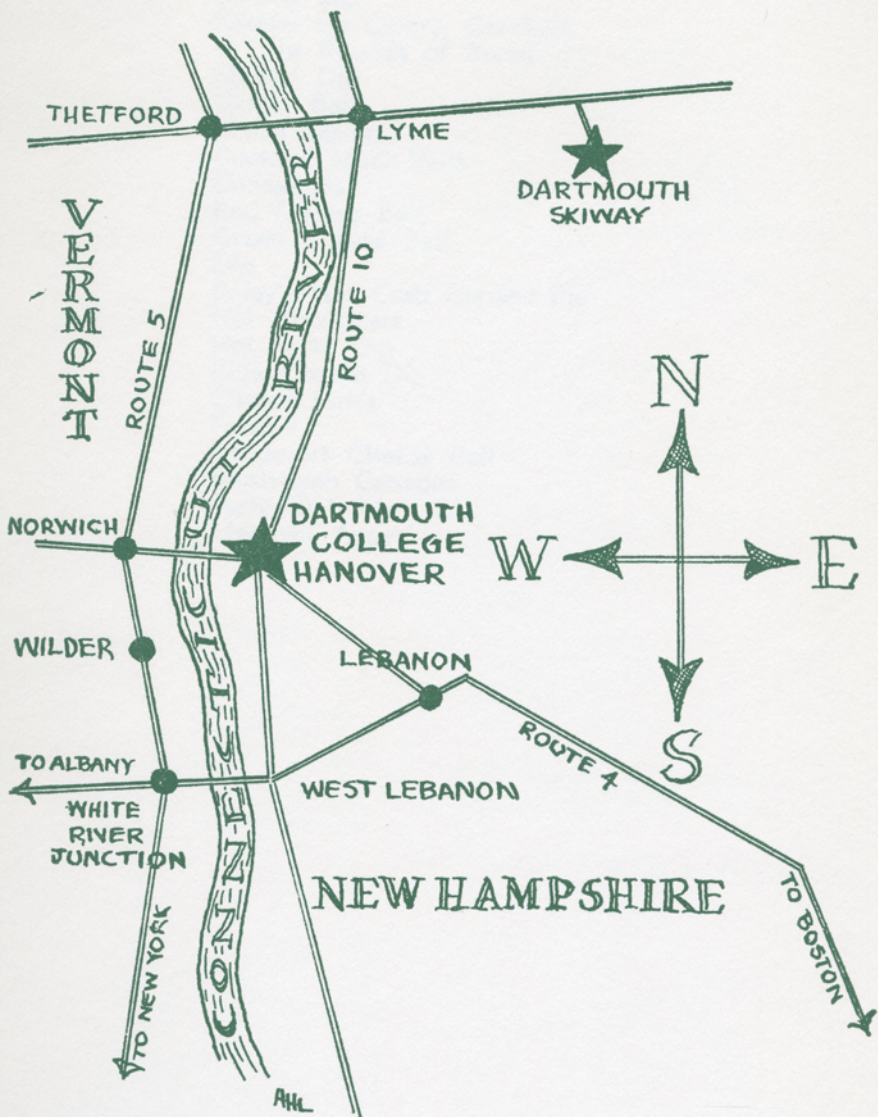
CONTRIBUTORS

Adams, Mrs. Benjamin F.	Husband	1912
Beasley, Mrs. David C.	Husband	1934
Bell, Mrs. Daniel J.	Husband	1938
	Son	1967
Bellizia, Mrs. Francis E.	Son	1965
Bly, Mrs. Belden G.	Son	1938
	Son	1939
Breck, Mrs. Paul	Husband	1942
Bull, Mrs. Sidney H.	Husband	1942
Cahoon, Mrs. Oscar J.	Husband	1935
Campion, Mrs. E. Ronan	Husband	1955
Carlin, Mrs. A. Myles	Son	1962
Carlin, Miss Lois	Brother	1962
Carlisle, Mrs. Samuel R.	Husband	1930
Clancy, Mrs. Joseph H.	Son	1953
Clark, Mrs. William B.	Husband	1935
Cooley, Richard L.		1918
Cunningham, Mrs. Bill	Husband	1919
Dickey, Mrs. John S.	Husband	1929
Dwinell, Mrs. S. Lane	Husband	1928
Ellms, Mrs. Carleton W., Jr.	Husband	1945
England, Mrs. Clifford W.	Husband	1936
Field, Mrs. Ralph H.	Husband	1935
	Son	1961
Field, Ralph H.		1935
Field, Mrs. Richard W.	Husband	1961
	Father-in-law	1935
Field, Mrs. W. Stanley	Son	1935
	Grandson	1961
Finlay, Mrs. Allan R.	Husband	1929
	Son	1958
Gleason, Mrs. Percy E.	Husband	1908
Goodman, Mrs. George E.	Husband	1935
Hanover Inn Spirits Room		
Harmon, Mrs. Philip Mason	Husband	1943
Howell, Mrs. Philip H.	Son	1939
Knickerbocker, Mrs. Paine	Husband	1933
Knights, Mrs. Alonzo F.	Brother	1926
Kotowski, Mrs. J. P.	Son	1968
Ley, Mrs. Douglas L.	Husband	1935
Logan, Mrs. Clarence M.	Son	1952
Logan, Mrs. Norman C.	Husband	1952
	Father	1930
Lougee, Mrs. L. W.	Husband	1929
Lovely, Mrs. Francis B.	Son	1967
Luca, Mrs. Roy	Son	1964
Luetters, Mrs. Fred P.	Son	1942
Luneborg, Mrs. Victor H.	Husband	1935
Lunt, Mrs. J. Richard	Husband	1908

Mattox, Mrs. William C.	Son	1932
McCabe, Mrs. William H., Sr.	Son	1949
McCarty, Mrs. Peter F.	Husband	1908
McSorley, Mrs. Wesley A., Jr.	Husband	1928
	Son	1950
Miller, Mrs. Edmund	Son	1943
Miller, Mrs. Fred W.	Husband	1940
	Son	1960
Montgomery, Mrs. James, Jr.	Father	1881
	Husband	1917
	Brother	1920
Morgan, Mrs. Robert M.	Husband	1924
	Son	1960
Myers, Mrs. Donald M.	Son	1952
Nixon, Mrs. John P.	Father-in-law	1928
Patrick, Mrs. Richard K.	Son	1956
Payne, Mrs. Norman H.	Husband	1933
Peters, Mrs. Seaver	Husband	1954
Phelan, Mrs. John V.	Husband	1928
	Son	1963
Queeney, Mrs. Francis R.	Son	1968
Roberts, Mrs. Ernest A.	Husband,	
	Director of Dartmouth Sports Publicity	
Roberts, Mrs. Ivan S.	Son	1959
Rush, Mrs. George C.	Son	1960
Ryan, Mrs. Allan A.	Son	1966
Sarnie, Mrs. Francis A.	Son	1957
Shepard, Mrs. Alan B.	Husband	1913
Shuster, Mrs. J. Davis	Son	1964
Smith, Mrs. Malcolm S.	Husband	1941
Stratton, Mrs. William A.	Husband	1914
Thomas, Mrs. Ernest	Husband	1913
Treadway, John F.		1939
Treadway, Richard F.		1936
Wakelin, Mrs. Edmund F.	Husband	1939
Walker, Mrs. James C.	Husband	1904
	Son	1933
	Grandson	1968
Warren, Mrs. Max S.	Son	1936
Wentworth, Mrs. Ralph L.	Grandfather	1881
	Father	1917
	Uncle	1920
Wesbrook, Miss Mary	Secretary at Dartmouth	
White, Mrs. Edward K.	Husband	1938
Wilkin, Mrs. Gene	Husband	1945
Wolff, Mrs. Willard C.	Husband	1931
	Son	1955
Wolff, Mrs. William S.	Husband	1955
	Father-in-law	1931
Wood, Mrs. Andrew M.	Husband	1942

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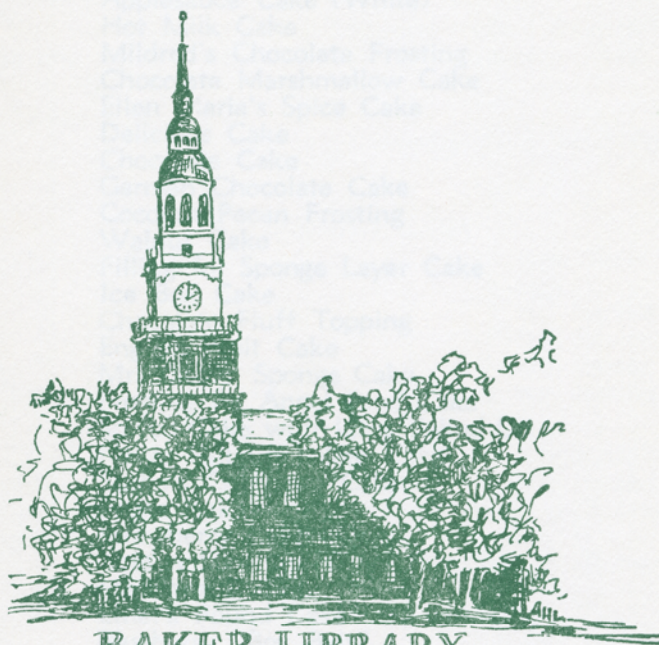
Appetizers...

Caviar Chantilly
Shrimp Dip
Spread for Celery, Crackers
or Rounds of Bread
Shrimp Dip
Ginger Ball
Clams Casino
Cocktail Meat Balls
Cheese Ball
Red Cheese Ball
Green Cheese Ball
Dip
Betsy's Hot Crab Canape Pie
Hot Appetizers
Hot Party Dip
Blue Cheese Dip
Cheese Puffs
Fondue
Roquefort Cheese Ball
Mushroom Canapes
Party Crab Meat Dip
Meatball Appetizer



Breads...

Italian Bread Sticks — Washington
Oatmeal Bread
Alaskan Sour Dough Pancakes
Butter Horn Rolls
Home Made Rolls
Dartmouth Outing Club Oatmeal Bread
Crumb Cake
Hurry Up Gourmet Coffee Cake
Coffee Cake
Date and Nut Bread
Coffee Cake
Cranberry Fruit Bread
Tea Rolls
Kringler (Norwegian Tea Bread)
Cranberry Bread (Cahoon)
Cranberry Bread (Logan)
Ginger Toast
Banana Bread
Orange Bread
Pineapple Date Bread
Ethel's Coffee Cake
Luscious Coffee Cake
Date - Nut Bread
Lemon Bread
Spoon Donuts
Filled Coffee Cakes (Polish)
Easy Fruit Bread, Banana and Cherry
Carrot Bread
Cranberry - Orange Bread
Best White Bread (No Knead)
English Muffins
Blueberry Muffins
Hush Puppies
Sweet Rolls — A Variation
Squash Muffins
Sour Cream Coffee Cake
Split Seconds
French Bread
Yankee Cornsticks
Sour Cream Dough
Holiday Bread — Orange, Apricot and Nut
Bea's Tea Sandwiches
Dot's Broiled Tuna Sandwiches
Holiday Bread — Cranberry Nut
Yorkshire Pudding
Open Faced Finger Sandwiches
My Special Sandwich Mix



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Cakes...

Inexpensive Chocolate Cake
Applesauce Cake (Roberts)
Blueberry Ginger Cupcakes
Japanese Pound Cake
Angel Cake
Cake (Sort of a Pound Cake)
Blueberry Cake
Pound Cake
Chocolate Sponge Cake
Applesauce Cake (White)
Hot Milk Cake
Mildred's Chocolate Frosting
Chocolate Marshmallow Cake
Ellen Maria's Spice Cake
Delicious Cake
Chocolate Cake
German Chocolate Cake
Coconut Pecan Frosting
Walnut Cake
Filling for Sponge Layer Cake
Ice Box Cake
Chocolate Fluff Topping
English Fruit Cake
Mrs. Sears' Sponge Cake
Frosting for Angel Food Cake
Spiced Cake with Icing Baked On
Never Fail Chocolate Cake
Susan's Chocolate Cake
Prune Cake
Strawberry Cake
Golden Sunshine Cake
Mayonnaise Cake
Ethel's Pound Cake
Blueberry "Boy Bait"
Lemon Cloud Cake
Tomato Soup Cake
Pumpkin Spiced Cup Cakes
Orange Cake
Westhaven Cake
Vermont Maple Cake
Holiday Mincemeat Fruit Cake
Gum Drop Cup Cakes or Cake
Cranberry Spice Cake
Gum Drop Fruitcake
Chocolate Cheese Cake
Mary's Applesauce Cake
Sautori Cake



LEDYARD BRIDGE

Candy...

Candied Orange Peel
Divinity Fudge
English Toffee
Fudge



ROLLINS CHAPEL

Cookies...

Brownies
Brambles
Brownies
Brown Sugar Brownies
Almond Cookies
Orange Marmalade Cookies
Swedish Spritz Cookies
Brown Sugar Cookies
Date Squares
Betty's Danish Butter Cookies
Butter - Pecan Cookies (or Walnut)
Coconut Macaroons
Cornucopia
Bowknots
Mrs. Langdon's Thimble Cookies
Apricot - Apple Bars
Mincemeat Cookies
Bea's Oatmeal Cookies
Butterscotch Brownies
Marshmallow Squares
Ida's Soft Molasses Cookies
Nut Chocolate Bars
Pecan Squares
Scotch Shortbread
Gingersnaps
Oatmeal Marble Squares
Oatmeal Cookies
Ginger Cookies
Walnut Crescents
Lemon Bars
Shortbread
Old-Fashioned Christmas Cookies
Coconut Fruit Squares
Filled Cookies (Mincemeat, Apricot, Raisin)
Butterscotch Chip Cookies
Half-Way Bars
Anne's Brownies
Rosemarys
Marshmallow Delights
Lemon - Cheese Cookies
Nuremburg Puffs
Nora's Coconut - Pineapple Bars
Love Knots — A Polish Recipe
Date Coconut Bars

Black-Eyed Susans
Chocolate Krispies
A Quickie Cookie - Candy
Brownies
Apricot Apple Bars
Fay's Roll-ups
Orange Glazed Bars



THE HOPKINS CENTER

Desserts...

Dot's Baby Babas
Apple Loaf
Minnie's Grasshopper Pie
Pineapple Trifle
Profiteroles
Chocolate Mousse
Cherry Blossom Dessert
Vanilla Ice Cream
Cranberry Crunch
Cheese Dessert
Lemon Pudding
Molly Point Ice Cream
Svenska Torte
Betsy's Cherry Jubilee
Chocolate Fudge Pudding
Jane's Plum Pudding
Chocolate Surprise Cake
Rich, Rich Cheesecake
Summer Dessert
Lemon Ice Cream
Strawberry-Glazed Cheesecake
Fruit Betty
Individual Cheese Cakes
Flaming Cherries with Ice Cream
Dot's Snaparoon Pudding
Mock Cheese Cake
Rice Pudding with Chocolate Sauce
Franny's Lemon Party Cake
Ellie's Chocolate Dessert
Doleen's Fall Harvest Pie
Melon Mint Cup
Rolled Apple Dumplings
Chipmunk Pie
Cheese Dessert
Watermelon Sherried
Blueberry Pudding
Baked Indian Pudding
Fruit Delight
Apple Crisp
Brandied Fruit Dessert
Chocolate Cream Roll
Blueberry Slump
Lemon Chiffon Pudding
Lemon Snow Pudding with Custard Sauce
Boiled Custard Sauce



Drinks - Hard and Soft...

Hanover Inn Egg Nog for Christmas
Rum Punch
Sauterne Punch
Belmont Manor's Famous Swizzle
Hot Lemonade Cider Punch
Punch
Bull Shots Sint Maarten
Grand Rapids Punch
Rum Punch
Champagne Punch for 100
Spiced Tea
Fruit Punch
Fruit Punch for 50
Frozen Daiquiri
Maple Leaf or 1 - 2 - 3
Martinis
Ogunquit Punch
Punch For The Small Fry
Egg Nog
New Year's Punch
Texan Holiday Egg Nog



CHARLES GILMAN LIFE
SCIENCES LABORATORY

Entrees...

Eggs and Cheese

Tomato and Mushroom Rarebit
Cheese Casserole
Escalloped Cheese and Bread
Quiche Au Fromage
Caviar Omelette with Sour Cream
Macaroni Cheese Custard
Milton Eggs
Lisa's Mushroom Quiche

Fish

Sole Casserole
Seafood Casserole
Fillet of Sole with Grapes and Mushrooms
Tuna and Noodle Casserole
Mrs. Robb's Fish Cream
Lobster - Shrimp - Crabmeat Casserole
Seaman's Pie from Maine
Clam White Sauce
Baked Stuffed Shrimp (Knights)
Scalloped Scallops
Ellie's Chinese Knoodle-Knockout
Lobster Supreme
Shrimp, Scallops Gruyere
Saretta's Crabmeat St. Jacques
Seafood Casserole
Lobster Newburg (Phelan)
Tuna - Noodle Casserole
Tuna, Asparagus and Eggs in Casserole
Cashew - Tuna - Noodle Casserole
Shrimp Casserole Harpin
Shrimp and Rice — Locust Valley
Lobster Casserole
Mimi's Tuna Fish Casserole
Shrimp Louisiana
Sauteed Shrimp
Crabmeat in Ramekins
Artichoke and Shrimp Casserole
Ethel's Fish and Rice Casserole
Barbara's Scallop and Crabmeat Casserole
Individual Lobster Pie
Baked Stuffed Shrimp (Treadway)
Lobster a la Newburg (Carlisle)
Clam Noodle Casserole
Lobster Newburg (Stratton)
Kedgeriee

Fowl

Chicken Casserole (McSorley)
Chicken Casserole (Bly)
Chicken Paprika
Coq Au Vin
Country Captain
Chicken Divan (Field)
Margaret's Sesame Chicken
Divan Parisienne Variation
Broiled Whole Baby Rock Cornish Hen
Chicken Divan (Carlin)
Turkey Newburg
Oven Chicken Fricassee
Frog Legs Chablis
Chicken in Sour Cream
Scalloped Chicken

Meat

Ida's Baked Lasagna
Meat Casserole
Ann's Veal Cutlets
Veal Parmigiana
Steak Roll in Red Wine
Pennywise Steak
Veg-All-Meat Dish
Bessie's Texas Hash
Swedish Meatballs
Beef Grand Canyon
Edie's Barbecue
Sukiyaki
Pot Roast
Veal Scallopini
Swedish Meat Loaf
Braised Fillets in Wine
Beef Roulades
Lul's Pakistani Kima
Meat Sauce for Spaghetti
Plantation Ham
Royal Scallop
Veal Cutlets
Chili Con Carne
Pork Chop Skillet Meal
Swedish Meat Balls in Caper Sauce
Tallarene
Italian Lasagna (Luca)
Veal Casserole
Johnny Mazotti
Ellie's Beef Burgundy Boston
Baked Italian Lasagna

Sausage Casserole
 Nancy's Beef Stroganoff
 Beefsteak Pie
 Meat Balls Burgundy
 My Own Quick and Easy Casserole
 Margaret's Sauerkraut and Pork
 Aunt Janet's Chipped Beef Casserole
 Hot Tamale Pie
 Ham and Egg Casserole
 Lasagna
 Hamburger Chow Mein
 Cabbage Roll
 Texas Hash
 Asparagus and Ham Au Gratin
 Beef Elegante
 Kidney Beans and Red Wine with Ham
 Hot Tamale Pie

CHEESE CASSEROLE

Cut butter into 1/2 inch cubes and in quarters and arrange in two
 rows of ground casserole. In single layer. Cut sliced Cheddar
 cheese into 1/2 inch slices and place a slice on each quarter of
 sliced butter. Layer with casserole is tiled. Sprinkle
 with a little salt. Beat 4 eggs and add a cup of milk and pour
 over top of and cheese mixture. (Add milk is necessary to the
 recipe.)

Bake at 350° for 45 minutes.

—Mrs. J. Davis Thayer

ENCASSERED CHEESE AND BREAD

1/2 lb. sliced cheese
 1 can cream
 2 1/2 cups milk
 4 beaten eggs
 1/2 lb. salt

1/2 cup butter, melted
 ground mustard
 1/2 cup dry mustard
 1/2 cup white bread

Cut ground bread. Cover bottom of large baking dish
 lined closely. Cover bread with a layer of cheese. Repeat the
 entire mixing with bread, milk, eggs, and seasonings.
 Bake over bread and cheese. Refrigerate 1 hr. or longer.

Bake at 350° over 12 to 15 minutes. Serve at once.

This will keep up to 2 weeks. 3/4 lb. — good great salad
 this makes a delicious luncheon or supper dish.

—Mrs. Karen H. Ford



SIDE ENTRY-
SANBORN HALL

Pies...

White House Pecan Pie
100 Year Old Pie Crust
Star Spangled Whipped Cream Pie
One Pound Pie Crust — Never Fail
Betsy's Pecan Pie
Angel Food Pie
Apple Pie Filling
Coffee Chiffon Pie
Dot's Chocolate Coconut Pie
Delicious Oatmeal Pie
Cheesecake Pie
Ricotta Cheese Pie
Chocolate Mousse Pie
Peach Torte Pie
Maine Blueberry Pie
Rhubarb Meringue Pie
Gourmet Pumpkin Pie
Dot's Lemon Souffle Pie
Strawberry Chiffon Pie
Lemon Sponge Pie
Lib's Lime Chiffon Pie
Pecan Pie
Strawberry Pie
Marlborough Pie
Blueberry Pie
Rum Cream Pie
Angel Pie
French Silk Chocolate Pie



CATHOLIC STUDENT CENTER

Preserves...

Amber Marmalade

Bar - Le - Duc

Cranberry and Orange Conserve

Garden Special

Rhubarb Relish

Cranberry Relish



OBSERVATORY

Salads and Dressings...

Sour Cream Dressing
Champagne Dressing
French Dressing (Finlay)
Roquefort Cheese and Oil Salad Dressing
Cole Slaw Dressing
Cucumber Dressing
Lorenzo Dressing
Basic French Dressing
Ruby Dressing for Fruit Salads
Caesar Salad Dressing
Croutons
French Dressing
Fruit Salad Dressings
French Dressing a la The Coffin Abode
Picnic Salad
Old 100 Lime Salad
Roquefort Dressing
Russian Dressing
Cucumber Souffle Salad
Lime Mold
Cranberry Mold
Pineapple, Shrimp and Celery Salad
Frozen Fruit Salad
Jellied Cranberry Salad
Crabmeat - Shrimp Mold
Cape Cod Salad
Tomato Salad (Franny's)
Ellie's Black Cherry Molded Salad
Marg's Cucumber Mold
Connie's Swedish Fish Salad
Picnic Potato Salad
Jellied Chicken Loaf
Potato Salad
Shrimp Mold
Hot German Potato Salad
Special Chicken Salad
Avocado Ring
Margaret's Aspic Salad
Spinach Salad
Holiday Cranberry Ring
Sea Foam Salad
Saretta's Molded Chicken Loaf
Molded Tuna Salad
Sparkling Fruit Salad
Pineapple Carrot Salad
Minnie's Bing Cherry Salad
Ashville Salad



THAYER

Sauces...

Sauce for Ham
Sauce for Steak
Portia's Mustard Sauce
Barbecue Sauce
Ada's Mock Hollandaise
Mustard Sauce for Ham
Hot Fudge Sauce — Never Fails
No Fail Easy Chocolate Fudge Sauce
Fudge Sauce



TUCK SCHOOL

Soups and Stews...

Beef Stew
Beef Stew in Pressure Cooker
A Nippy Lamb Stew
Cold Avocado Soup
Cucumber Soup
Crabmeat Soup
New England Clam Chowder
Clam Chowder Cape Cod Style
Down East Lobster Stew
M. P. K. Cheese Soup
Venison Stew
Cioppino (Fish Stew from the
 San Francisco Fish Pier)
Luscious Fish Stew Right from
 The Boston Fish Pier
Corn Chowder
Barley and Mushroom Soup
Cream of Fresh Mushroom Soup
New England Lobster Stew
Potato and Watercress Soup



MEDICAL SCHOOL

Vegetables...

Barbecued Baked Beans
Green Bean and Mushroom Casserole
Rice Casserole
Noodle and Mushroom Dish
Asparagus and Eggs
Green Pepper and Onion Casserole
Mushrooms with Vermouth
Baked Beans (Sully's Old Maine Recipe)
Norwegian Surkaal
Candied Sweet Potatoes
Green Beans De Luxe
Spinach Casserole
Spanish Rice
Rice
Potatoes Au Gratin
Corn Pudding
Potatoes Au Gratin
Vegetable Casserole
String Beans and Mushrooms in Cream
Spinach Souffle
Wild Rice Saute
Delmonico Potato
Armenian Rice
Cheese Topped Zucchini Halves



HINTS AND SUGGESTIONS FROM HERE AND THERE

For canned fruit cup — drain the juice and instead use ginger ale for the liquid.

* * * *

To avoid cloudy iced tea, do not add lemon juice until tea is icy cold.

* * * *

Add cooked shellfish (crab, shrimp or lobster) to macaroni and cheese as a welcome change.

* * * *

Use a baster to water indoor plants. No spilling!

* * * *

Add a lump of sugar to the water in which you arrange cut flowers. They will survive longer.

* * * *

Add lemon or vinegar to water in which fish is cooking to help diminish odors.

* * * *

Never, never overcook fish.

* * * *

Add a whole beaten egg gradually to soup while it is simmering — just before serving.

* * * *

Add a large pinch of powdered ginger to poultry dressing for a delightful flavor.

* * * *

When frying with butter, put a few drops of vegetable oil in the pan before adding butter. It keeps butter from burning.

* * * *

Baste roast duck, turkey, or ham with fresh orange juice.

* * * *

To shell hard boiled eggs: hit both ends sharply to crack. Roll egg vigorously between palms. Shell will come off easily!

COCKTAIL BUFFET FOR 120

Grand Rapids punch*

15 quarts Bourbon

3 cases Soda Water

4 cakes of ice

1 10 pound roast beef (face of rump)

1 10 pound ham

(I roast the meat then take it to my butcher to be sliced)

24 dozen baking powder biscuits (size of 50¢ piece)

10 pounds of cooked, cleaned, iced shrimp

2 quarts cocktail sauce for seafood*

Hot cheese dip (D.C.) *

Green Cheese ball*

Red Cheese Ball*

Gourmet cheese Ball*

Sour cream — onion dip

3 pounds potato chips

8 boxes crackers

3 pounds salted nuts

Carrot sticks, Celery sticks, Olives, Cauliflower flowerets

*Recipes may be found in this book.

— Mrs. Ralph H. Field

SOME "QUICKIES" FOR THE BUSY GALS

HURRY-UP MACARONI AND CHEESE

Brown slightly some butter in a heavy fry pan. Add and stir around some crumbled bread, then some cooked macaroni and coarsely grated cheese. Season. Cook on low heat. Add a little milk and simmer until ready. Use your own proportions.

PAPRIKA POTATOES

Cook quartered potatoes (in eighths if large) in salted water. Drain. Add some butter, salt and pepper, some instant onion and paprika. Cover and let stand a few moments.

QUICKIE SHORTCAKE

Grind some common crackers. Put about 2 or 3 tbs. into individual serving dishes and spoon on some canned berries or peaches. Add whipped or plain cream. Blackberries and raspberries are yummy!

EASY AU GRATIN POTATOES

Put some milk and butter into an iron fry pan. Season with salt, pepper and a sprinkle of onion salt (optional). Cut up finely some cold cooked potatoes. Do not have too hot a fire. With a cutter of some kind (I use a baking powder can with a sharp edge). Keep cutting potatoes finer while they heat and thicken — absorbing the milk to cream sauce consistency. Add cheese to taste. Put into a casserole with crumbs and brown — or serve as they are. You'll know when you have sufficient milk in the potatoes after once trying! So good and can be done in a jiffy.

— Mrs. Benjamin F. Adams

TABLES OF MEASURE

A few grains — less than $\frac{1}{8}$ teaspoon
1 teaspoon — $\frac{1}{3}$ tablespoon
3 teaspoons — 1 tablespoon
4 tablespoons — $\frac{1}{4}$ cup
16 tablespoons — 1 cup
1 cup — $\frac{1}{2}$ pint
2 cups — 1 pint — 1 pound
2 pints — 1 quart — 2 pounds
4 quarts — 1 gallon
8 quarts — 1 peck
4 pecks — 1 bushel
16 ounces — 1 pound
1 fluid ounce — 2 tablespoons

Butter — 1 stick — $\frac{1}{2}$ cup
Sugar 1 pound — 2 cups
Sugar, confectioner's — 1 pound — $3\frac{1}{2}$ cups
Sugar, brown — 1 pound — $2\frac{1}{2}$ cups
Flour, bread — 1 pound — $3\frac{1}{2}$ cups
Flour, cake, sifted — 1 pound — $4\frac{1}{2}$ cups

CAN SIZES

No. 1 — $1\frac{1}{3}$ cups
No. 2 — $2\frac{1}{2}$ cups
No. $2\frac{1}{2}$ — $3\frac{1}{2}$ cups
No. 3 — 4 cups
No. 10 — 13 cups

ABBREVIATIONS

pkg. — package
tsp. — teaspoon
tbs. — tablespoon
pt. — pint

qt. — quart
b. p. — baking powder
c. — cup

