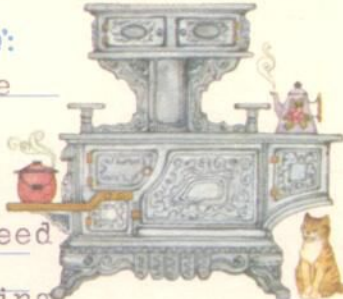


Here's what's cookin':

Poppy Seed Cake

Serves: 3-8-inch
layers

3/4 c. poppy seed
3/4 c. milk
3/4 c. shortening
1 1/2 c. sugar



Recipe from the
kitchen of:

Cleveland Press
8/24/52

4 egg whites
1 teas. salt
2 teas. baking
powder
3 c. sifted cake flour

Soak poppy seed in milk for 2 hours.
Cream shortening & sugar thoroughly. Add
soaked poppy seed & blend well. Sift & measure
flour, add baking powder & salt & sift 3 more
times. Add sifted dry ingredients to creamed
mixture & blend well.

Beat egg whites until stiff, but not dry.
Gently fold into well-blended batter.

Pour batter into 3 greased & floured 8-inch
layer cake pans & bake in a 350° oven for 25 mins
Listen to cake at ear after baking time is
completed.. If cake is quiet, it is done; if it
makes any sound it should go back into oven for
a short time

Custard Filling

tbls. cornstarch 2/3 c. sugar
1/2 tbls. milk 4 egg yolks
1/2 c. milk 1/2 c. chopped nuts
1 teas. vanilla

Make a paste of cornstarch & 1 1/2 tbls. milk.
Add paste to 1/2 c. milk in top of double boiler
over hot water & cook until thick & smooth,
stirring occasionally.

Mix sugar & egg yolks, add a small amount
of thickened milk & blend well. Put this mixture
into double boiler with remainder of thickened
milk. Cook, stirring constantly, until custard
coats the spoon. When cool, add nuts & vanilla.
Mix thoroughly.

Chocolate Frosting

c. butter 2 sqs. melted chocolate
1/2 c. sifted sugar 4 to 5 tbls. cream or
(confectioners) milk
Dash salt

Cream butter. Add sugar, salt, chocolate
Milk. Beat well. Add more sugar if necessary,
to give frosting spreading consistency.

Cheese Strudel

4 cups Flour - pinch salt
2 Eggs
2 Tablespoons melted Butter
Warm water added until
right texture dough - as
you knead add oil - 1 Tbls
a little at a time

4 Cans Cheese
4 Eggs
1 cup Sugar
crushed pineapple (small cans)

Here's what's cookin':
Pineapple Upside
Down Cake
Serves:



Recipe from the
kitchen of
Mother (Agnes?)

$\frac{1}{2}$ cup shortening
1 cup sugar
3 eggs
2 cups flour
3 tsp. baking powder
 $\frac{1}{2}$ tsp. salt
2/3 cups milk
1 tsp. vanilla
Butter for pan
8 slices pineapple
8 maraschino cherries

Cream shortening, add sugar gradually & cream well. Add well beaten eggs. Sift flour once before measuring. Sift together flour, baking powder and salt; add alternately with milk to sugar mixture. Add vanilla and mix well.

Here's what's cookin':
PEAS + ASPARAGUS
Serves: 12



Recipe from the
kitchen of
Betty Kern

1 CAN CUT ASPARAGUS, 2 cups
1 CAN TINY PEAS, 2 cups
1 7 OZ. CAN SLICED MUSHROOMS
1 5 OZ. JAR KRAFT
SHARP CHEESE SPREAD
1 1/2 C. SINK BREAD CRUMBS
MIXED IN 1 STICK BUTTER,
MELTED.

Make sauce, using 4 TABS. butter, 3 TABS. flour,
1/2 TEAS. salt + 1 1/2 cups milk. When sauce is
thick, add cheese spread.

Butter baking dish, 8x10. Spread drained
asparagus on bottom of dish. Add peas, half of
cream mixture, mushrooms and sauce. Top
with rest of crumbs.

Bake at 400° for 15 mins or until
hot through.



SPAGHETTE SAUCE

1 LRG. CAN ITALIAN TOMATOES
1 LRG " TOMATO PUREE
2 CANS TOMATO SAUCE
2 " " PASTE
2 CANS WATER (PASTE CANS)

SALT & PEPPER TO TASTE

1/2 TSP. CAYENNE PEPPER

2 TSPS GARLIC SALT

2 TSPS ONION SALT

1 TSP GROUND BAYLEAF

2 TSPS OREGANO

1/2 TSP. SWEET BASIL

2 OR 3 TBLs. WORCESTERSHIRE SAUCE

SIMMER 5 OR 6 HOURS STIRRING
OCCASIONALLY - 1/2 HOUR BEFORE DONE
ADD 1 TSP SUGAR

MEAT BALLS.

1/2 LBS. GROUND BEEF

1 SMALL DICED ONION

1 CUP BREAD CRUMBS.

2 EGGS.

1 TSP GARLIC SALT

1 TSP ONION SALT

1 TSP GROUND BAYLEAF

1 TSP CHOPPED PARSLEY

3 TSPS GRATED ITALIAN CHEES.

SALT & PEPPER
TO TASTE

MIX THOROUGHLY
ADD TO SAUCE FROM
BEGINNING -

DO NOT BROWN

FIRST



From the desk of

BETTY J. KOSAK

Thin Cookies

- 1⁺ Walnuts - Ground fine
- 1/2⁺ Powdered Sugar
- 2⁺ Egg Whites

Beat egg whites till foamy - Add Walnuts & Sugar and pinch of Clove mix - Bake at 350 for about 10-15 minutes



From the desk of

BETTY J. KOSAK

Apple Cake

- 1 Plain Yogurt - Use yogurt cup for measuring - 1 cup sugar
- 1 cup cooking oil 1 Teaspoon lemon extract - 3 good sized apples peeled and sliced

Beat eggs add yogurt, sugar, oil lemon extract apples & 2 yogurt cups full of flour. Mix and fill two pyrex cake dishes.