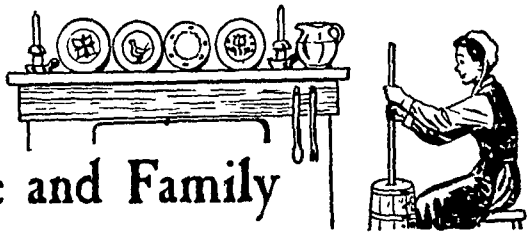


For the Farm Wife and Family



Here are Recipes to Try Now, Or Clip And Save for Use Later in Spring

Today we have sort of a variety of recipes for you — cakes, desserts, main dishes, luncheon dishes, etc. We hope you'll give them all a try some time or other. Springtime always seems to bring with it some hearty appetites, and that is the time when new recipes come into their own. So try some of these recipes we have today and file the others for future use.

GINGERBREAD UPSIDE-DOWN CAKE

- 1/2 cup shortening
- 1/2 cup sugar
- 1 egg, beaten
- 3/4 cup baking molasses
- 2 cups sifted enriched all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 3/4 cup sour milk

In Bottom Of Pan:

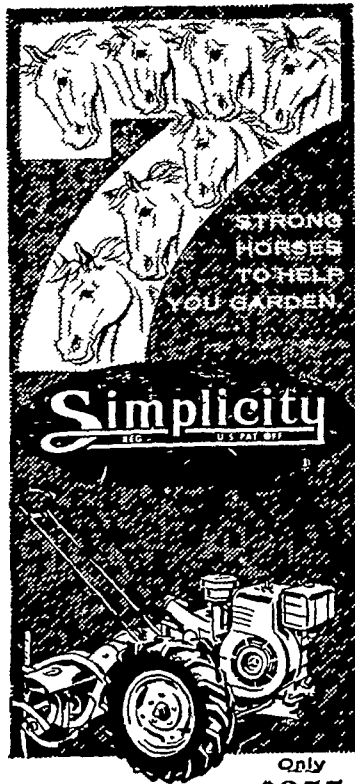
- 2 tablespoons butter or margarine
- 1/2 cup light corn syrup
- 1/2 cup chopped nuts
- 2 medium-sized apples, pared and sliced

Cream shortening and sugar, add eggs and beat well. Add molasses, blend. Sift dry ingredients and add alternately with the milk. Melt butter or margarine in a 9" square pan. Add corn syrup and nuts. Heat slightly and blend. Arrange apples. Pour batter over apples. Bake for an hour in preheated 350 degree oven. Turn

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CARROT-OATMEAL COOKIES

- 2 cups sifted enriched all-purpose flour
 - 1 teaspoon baking powder
 - 1/4 teaspoon baking powder
 - 1/2 teaspoon salt
 - 1/2 teaspoon cinnamon
 - 1/2 teaspoon nutmeg
 - 2 cups quick-cooking rolled oats (uncooked)
 - 1 cup raisins
 - 1 cup chopped nut meats
 - 1/2 cup shortening
 - 1 cup brown sugar
 - 2 eggs, well beaten
 - 1/2 cup milk
 - 1 cup grated raw carrot
- Sift flour, measure, add baking powder, soda, salt and spices. Sift again. Add rolled oats, raisins and nut meats. Mix well. Cream shortening, add sugar, creaming thoroughly. Add eggs, milk, and beat again, then add carrots and mix well. Add dry ingredients, and stir until everything is mixed well. Drop by teaspoonfuls onto a greased baking sheet. Flatten out with a floured fork. Bake for 15 minutes in preheated 350 degree oven. Do not store until cold. Makes about 5 dozen.

HEATH OATMEAL BREAD

- 2 cups sifted enriched all-purpose flour
 - 1 teaspoon salt
 - 1 teaspoon baking powder
 - 1/2 cup sugar
 - 1 teaspoon baking soda
 - 2 cup ground quick-cooking rolled oats
 - 1/2 cup molasses
 - 2 tablespoons melted shortening
 - 2 cups sour milk or 3/4 cup sweet milk with one tablespoon vinegar added
 - 1 cup raisins
- Sift flour, salt, baking powder, soda and sugar together. Grind quick-cooking oats or crush with a rolling pin. Add to the other dry ingredients. Add molasses, melted shortening and milk. Mix thoroughly and add raisins. Pour into greased loaf pan. Let set 20 minutes; then bake 1 hour in preheated 350 degree oven. Makes 1 loaf.

OATMEAL MEAT LOAF

- 1 pound ground veal, beef or

cake out of pan immediately after removing from oven. Serves 9, good with Cream Cheese Topping.

CREAM CHEESE TOPPING

- 1 package cream cheese (2 ounces)
 - 1/4 cup sugar
 - 1/2 teaspoon vanilla
 - 1/2 teaspoon nutmeg
 - 2 tablespoons top milk
- Cream cheese. Add all ingredients. Beat well.

GRAPENUT ICE CREAM

- 1/2 cup sugar
- 1/2 cup hot water
- 1 1/2 cup evaporated milk
- 1 egg, beaten
- 1/2 cup cold water
- 1/4 teaspoon salt
- 1 1/2 teaspoons plain gelatin
- 2 tablespoons water
- 1 teaspoon vanilla
- 1/2 cup Grapenuts

Carmelize sugar to a light brown. Add hot water slowly, stirring constantly until sugar is dissolved. Mix two-third cup of the milk, the beaten egg, salt and the cold water together and add to the sugar mixture. Cook, stirring constantly until mixture coats the spoon. Remove from heat and add the gelatin which has been soaked at least 5 minutes in the two tablespoons water. Cool, add the other cup of milk and the vanilla. Pour into a dessert tray and freeze 20 minutes. Pour into a bowl and beat thoroughly, add Grapenuts. Put back in dessert tray and repeat the 20-minute freezing and beating operation twice more. Finish freezing. Serves 8 generously.

- 1/4 cup lamb (or a mixture of these meats)
 - 1 1/4 cups uncooked quick-cooking oats
 - 2 teaspoons salt
 - 1/2 teaspoon celery salt
 - 1/4 teaspoon black pepper
 - 1 egg, well beaten
 - 1 1/4 cups milk
 - 1/2 cup catsup
 - 2 tablespoons chopped onion
- Combine all ingredients thoroughly and pack into a loaf pan. Bake in moderate 350 degree oven for 1 hour. Slice and serve warm or cold. Serves 6.

NOTE: One cup stewed tomatoes and three-fourth cup milk may be used in place of one and one-fourth cups milk and one-third cup catsup in above recipe.

ROMANIAN POTATO CAKES WITH CREAMED COOKED MEAT

- 4 or five large raw potatoes (one quart shredded)
 - 4 eggs, slightly beaten
 - 1/4 cup enriched flour
 - 1/4 teaspoon pepper
 - 2 teaspoons salt
 - 2 teaspoon baking powder
 - 1/2 cup farina, Cream of Wheat or similar cereal (uncooked)
 - 1/4 cup dry bread crumbs
 - 1/2 cup rendered chicken fat or other substitute
- Shred potatoes. Add egg, mixing thoroughly. Mix dry ingredients and add to the potato-egg mixture. Melt fat and add. Pour into greased pan about 6" x 10" and bake at 350 degrees for 1

hour. Cut into squares, serve with Creamed Cooked Meat.

CREAMED COOKED MEAT

- 2 cups ground cooked beef
 - 2 cups gravy
 - 2 tablespoons minced onion
 - 2 tablespoons chopped green pepper
 - Salt and pepper
- Combine all ingredients. Add salt and pepper to taste. Serves 6 to 8.

SALMON WITH BISCUIT TOPPING

- 2 cups seasoned white sauce
- 1 tall can salmon
- 3/4 cup grated cheese
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 recipe baking powder biscuits

Pour off liquid and remove all skin and bones from salmon. Combine salmon white sauce, cheese and seasonings. Pour into greased casserole. Place small biscuits on top of salmon and bake in preheated oven at 425 degrees for 20 minutes. Serves 5.

CREAMED CHICKEN ON CHINESE OMELET

- 2 cups cooked chicken removed from bones, diced or cut in strips
 - 2 cups white sauce
 - 1/2 teaspoon salt
 - Dash of celery salt, optional
- Heat chicken in white sauce.

(Continued on page ten)

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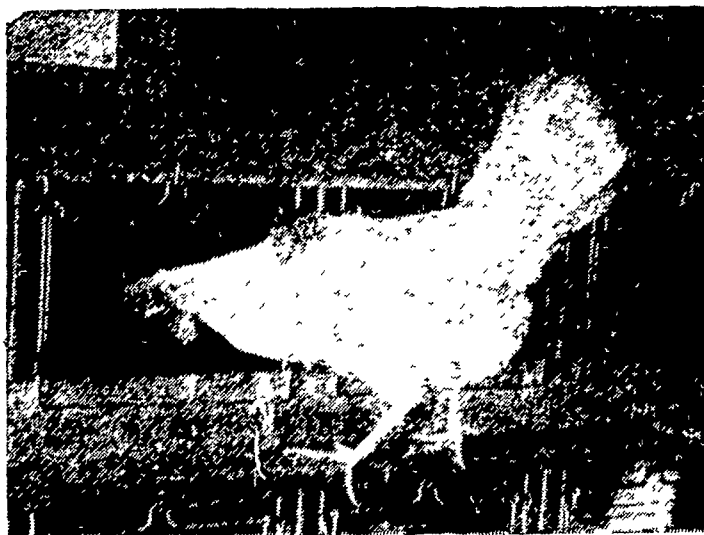
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