

# My Recipe Book

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This is our personal family recipe book and is not for sale.  
We hope you enjoy the recipes.

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# COOKIES, SQUARES, TARTS & CAKES

## PINEAPPLE CHOCOLATE SQUARES

3/4 CUP SHORTENING  
1 1/2 CUPS SUGAR  
1 TSP. VANILLA  
3 EGGS  
1 CUP ALL-PURPOSE FLOUR  
1 TSP. B.P.  
1/2 TSP. SALT  
1/4 CUP CHOPPED PECANS  
2 ONE OZ SQUARES UNSWEETENED CHOCOLATE  
MELTED AND COOLED  
1 - 8 3/4 OZ CRUSHED PINEAPPLE ( 1 CUP ) WELL DRAINED.

Cream first three ingredients till fluffy, beat in eggs. Sift together dry ingredients stir into creamed mixture.

Divide batter; to one half add nuts and chocolate. Spread in greased 9x9x2 inch pan.

Add pineapple to remaining batter; spread carefully over chocolate layer.

Bake 350° oven about 35 mins ( or until firm to touch ).

Sprinkle with confectioners sugar if desired.

## COCONUT SLICES MOTHERS

4 OZ FLOUR  
2 OZ MARG. ( Mix as pastry )  
1 EGG (YOLK)

### TOP

3 OZ COCONUT  
1 OZ BUTTER  
3 OZ CASTER SUGAR  
1 EGG (WHITE)  
FEW DROPS OF VANILLA

Spread jam on pastry, put on topping. .Bake 350° trim edges cut in fingers. Cool on wire rack

## ALMOND SLICES

4 OZ FLOUR  
2 TEASP. SUGAR ( Mix as pastry )

### TOPPING

1 1/2 OZ ICING SUGAR  
1 OZ GROUND ALMONDS  
WHITE OF EGG

Whisk egg white, add sugar and almonds. Spread on first mixture.

## ALMOND CRESCENTS

1 CUP BUTTER - SOFT  
2 TEASP. VANILLA  
1/4 CUP ICING SUGAR  
1 TBLSP. WATER  
2 CUPS FLOUR (MAY NEED MORE)  
1 CUP ALMONDS - FINE

A xmas fav - We make this one

1 CUP BUTTER - SOFT  
2 TEASP. VANILLA  
1/2 CUP ICING SUGAR  
1 EGG YOLK  
2 1/2 CUPS BREAD FLOUR  
1/2 LB. ALMONDS - FINE

Bake 375% 15 min

Bake 350% 12-15min

Chill dough, make into crescent shape (1/2dia 2"). Line a pan with icing sugar. Put hot crescents on top, sift more icing sugar on top. Gently roll crescents around.

## BROWN SUGAR COOKIES

1 CUP SHORTENING  
1 CUP B. SUGAR  
1 EGG  
1 TEASP. MAPLE FLAVOURING  
2 1/4 CUPS FLOUR  
1/2 TEASP. B.P.  
1/4 TEASP. SALT  
4 OZ. COCOANUT

BAKE 350% - Very good

## BUTTER TARTS

2	DOZEN UNBAKED TART SHELLS
3	TBLSP. BUTTER
1	CUP BROWN SUGAR
1	EGG
1/2	TEASP. SALT
1/4	CUP CURRANTS OR RAISINS
1/4	CUP BROKEN WALNUTS
1/2	TEASP. VANILLA

## DATE MUFFINS

2	CUPS FLOUR
2 1/2	TEASP. B.P.
2	TBLSP. SUGAR
1/2	TEASP. SALT
1/2	CUP DATES ( fine )
1	EGG WELL BEATEN
1	CUP MILK
3	TBLSP. MELTED SHORTENING ( 1 1/2 OZ )

Sift dry ingredients add dates, mix with milk & egg, stir only until mixed, add shortening & blend, do not beat.

Bake in greased pans - 425% 20 to 30 mins.

## CHERRY & ALMOND COOKIES

2/3	CUP BUTTER
1	CUP B. SUGAR
2 1/2	CUPS SIFTED FLOUR
1	EGG
1/2	TEASP. BAKING SODA
1/4	TEASP. SALT
1/4	TEASP. ALMOND EXTRACT
1/2	CUP CANDIED CHERRIES CHOPPED
1/2	CUP BLANCHED ALMONDS

Cream butter & sugar, add egg & beat well, add flavouring then flour, soda & salt, which have been sifted together.  
Add fruit & nuts.

Roll & wrap in wax paper, chill for at least 2 hrs, cut in thin slices & bake 375% for 8-10 mins.

## COCOANUT KISSES

1 CUP W. SUGAR  
2 EGG WHITES  
1/4 TEASP. SALT

Beat stiff - add

1/2 CUP WALNUTS  
2 CUPS CORNFLAKES  
1 CUP COCOANUT

BAKE 350%

## COCOANUT ROLLS

MIX 1 CUP ICING SUGAR  
1 CUP PEANUT BUTTER

MAKE UP A THIN ICING - ICING SUGAR & MILK

CUT UP SOME DATES AND WALNUTS IN SMALL PIECES.

Take about 1/2 teasp. Of first mixture and blend a few pieces of dates & nuts into it, dip balls in icing then roll in fine coconut

## PEANUT DAINTRIES

1 CUP PEANUT BUTTER  
1 CUP ICING SUGAR  
1/4 TEASP. SALT  
1/2 TEASP. VANILLA  
1 CUP FINELY CHOPPED DATES  
1/2 CUP CHOPPED NUTS  
2 OR 3 TBLSP. SOFT BUTTER  
1/2 CUP FINE COCONUT, TOASTED.

Mix in order given - shape into balls roll in coconut.

## DANISH FANCIES

1/2 CUP SHORTENING  
1/4 CUP B. SUGAR  
1 EGG YOLK  
1/2 TEASP. VANILLA  
1 1/2 TEASP. FINE LEMON PEEL  
1 TSP. B. P.  
1 1/4 CUPS SIFTED FLOUR

Form into balls, dip in egg white, roll in chopped nuts, make impressions with thimble, add jelly when cooked.

Bake 325% to 350% 20 - 25 minutes.

## FUDGE SQUARES

1/4 CUP MELTED BUTTER  
1 CUP BROWN SUGAR  
2 TEASP. COCOA ( heaped )  
1 EGG  
1/4 TEASP. SALT  
1/2 CUP FLOUR  
1/2 CUP WALNUTS  
1/4 CUP COCOANUT

Mix quickly in order given, spread into small pan.

Bake 15 - 20 minutes - 350%

### ICING

1 TBLSP. BUTTER  
1 TEASP. COCOA  
2 TEASP. HOT WATER  
ICING SUGAR TO THICKEN

Instead of walnuts 1/4 cup oats & 1/2 cup coconut instead of 1/4 cup.

## LEMON COCOANUT CRISPS

3/4 CUP SHORTENING OR BUTTER  
1/2 CUP WHITE SUGAR  
1 EGG, BEATEN  
2 CUPS FLOUR  
1/2 TEASP. SALT  
1/2 TEASP. SODA  
1 TEASP. CREAM OF TARTAR  
1 CUP SHREDDED COCOANUT  
1 TBLSP. LEMON RIND

Drop on buttered sheet. Bake 350% about 10 minutes.

## GINGER BISCUITS

2 CUPS FLOUR  
PINCH SALT  
2OZ SHORTENING  
3/4 TEASP. GINGER  
2 TBLSP. SYRUP

Warm syrup add shortening then flour etc. Roll and cut in rounds.

## OATMEAL COOKIES

1/2 CUP SHORTENING  
1/2 CUP BROWN SUGAR  
1/2 TEASP. SODA -  
Dissolved in 1 tblsp hot water  
1 TEASP. VANILLA  
1 CUP ROLLED OATS  
1 CUP FLOUR

Take fork to flatten out. Bake 350% 8 - 10 minutes.

## SPICE DROP COOKIES

1/2 CUP SHORTENING  
1 CUP BROWN SUGAR  
1 EGG ( beaten )  
1/4 CUP CHOPPED NUTS  
1/4 CUP RAISINS  
2 CUPS FLOUR  
1/2 TEASP. OF CINNAMON, NUTMEG, SALT & SODA

Cream fat, sugar, add egg, then dry ing.  
Drop on greased sheet.  
Bake 350% 10 - 15 minutes.

## PEANUT BUTTER COOKIES

1/2 CUP BUTTER  
1/2 CUP PEANUT BUTTER  
1 CUP BROWN SUGAR  
1 EGG ( well beaten )  
1 1/2 CUPS FLOUR  
1 TEASP. SODA  
1/2 TEASP. SALT

Cream butter, peanut butter, add brown sugar and egg. Sift and combine flour, soda & salt. Combine with creamed mixture. Form into little balls & flatten with fork.

Bake 350% about 10 minutes.

## SHEET HERMITS

1 CUP BROWN SUGAR  
1 EGG  
1/2 CUP BUTTER  
3/4 CUP FLOUR  
3/4 CUP DATES  
1 CUP WALNUTS  
1/2 TEA CINNAMON  
PINCH NUTMEG

Bake on sheet 350%, cut while warm.



## COCOANUT KISSES

1 CUP WHITE SUGAR  
2 EGG WHITES ( beaten stiffly )  
1/4 TEASP. SALT  
1/2 CUP WALNUTS  
2 CUPS CORNFLAKES  
1 CUP COCOANUT

Bake 350%

## SHORTBREAD

1 1 LB BUTTER  
1 CUP BROWN SUGAR  
4 CUPS FLOUR Sift flour, add 4C mix then add more until right consistency for press  
1 EGG YOLK

Bake 350f 8-10 min. For cookie press. Butter out overnight, mix with hands.

## UNBAKED COOKIES

### Macaroons

2 CUPS WHITE SUGAR  
6 TBLSP. COCOA (level)  
1/2 CUP BUTTER OR SHORTENING  
1/2 TEASP. SALT  
1/2 CUP MILK

In a large saucepan melt butter on medium heat. Add cocoa powder, salt and milk, bring to boil slowly.

Cook above for 1 minute on top of stove, count from time it begins to boil at edge of pan, remove pan, add

1 TEASP. VANILLA  
3 CUPS ROLLED OATS  
1 CUP COCOANUT.

Combine well and drop by teaspoon full on cookie sheet. Refrigerate 'til firm.

## TO USE UP A BIT OF PASTRY

Warm 3 dessert spoons of marmalade add nut of butter, then 1 well beaten egg.

Pour into pastry case & sprinkle a bit of nutmeg on the top.

Bake.

## COCOANUT TARTS

### PASTRY

1 1/2 CUPS SIFTED  
ALL PURPOSE FLOUR

2 TEASP. SUGAR  
1/4 TEASP. SALT  
1 LEMON ( grated rind of )  
1/2 CUP BUTTER OR MARGARINE  
or SHORTENING

1 EGG YOLK  
3 TBLSP. ICE WATER

### FILLING

1/2 CUP BUTTER  
or MARGARINE

3/4 CUP SUGAR  
3 EGGS  
1/3 CUP SHERRY  
2 CUPS  
COCOANUT  
1 TEASP. VANILLA

Cream butter & sugar, add egg yolks one at a time, stir in sherry, van., coconut. Beat egg whites until they hold a peak, then mix gently or fold into coconut mixture.

BAKE 425 for 10 mins. BAKE 350 for 25 - 30 mins. longer.

## ALMOND PASTE

1/4 LB. GROUND ALMONDS  
1/2 LB. ICING SUGAR  
1 BEATEN EGG  
1/2 TSP. ALMOND EXTRACT  
1/2 TSP. ROSE WATER

Add egg to almonds & flavouring, then sugar to make a stiff mixture. Knead on a board sprinkled with icing sugar.

## WHITE DECORATIVE ICING

2 TBSPS. BUTTER  
2 1/2 CUPS ICING SUGAR  
1 EGG WHITE BEATEN  
1 TBSPS. CREAM  
1/2 TSP. VANILLA  
1/2 TSP. LEMON JUICE

Mix until very smooth.

## ALMOND PASTE

3/4 LB. GROUND ALMONDS  
6 OZ. ICING SUGAR  
6 OZ. CASTOR SUGAR  
1 TSP. VANILLA  
1/2 LEMON (JUICE OF)  
1 EGG OR 3 EGG YOLKS

Mix almonds and sugar, beat eggs, add flavouring, mix into dry ingredients. Work up into a stiff paste with fork and hands.

## ORANGE ICING FROSTING

1 TBSP. ORANGE JUICE  
1/2 TBSP. ORANGE RIND  
1/2 TSP. LEMON JUICE  
1 EGG YOLK  
ICING SUGAR

1. Add juice to rind and let stand 5 mins.
2. Strain - add gradually to yolk of egg which has been beaten.
3. Add icing sugar until thick.

## FRUIT CAKE

1/4 LB. BUTTER  
1/4 LB. SUGAR  
2 CUPS FLOUR  
1/4 TSP. SALT  
1 TSP. BAKING POWDER  
1/4 LB. SULTANAS  
1/4 LB. CURRANTS  
2 EGGS  
MILK TO MIX

Bake at 350.

## MADEIRA CAKE

6 OZ. FINE SUGAR  
1/4 LB. BUTTER  
2 CUPS FLOUR  
1 TSP. BAKING POWDER - SALT  
CHERRIES  
2 EGGS  
MILK TO MIX (SOURED)

## COCOANUT CAKE

1/4 LB. BUTTER  
1/4 LB. COCOANUT  
1/4 LB. SUGAR  
5 OZ. FLOUR  
SALT  
BAKING POWDER  
2 EGGS  
MILK TO MIX

## FRUIT CAKE OCTOBER 1960

12 OZ. CURRANTS  
8 OZ. SULTANAS  
8 OZ. RAISINS  
4 OZ. GLACE CHERRIES  
2 OZ. CHOPPED ANGELICIA  
6 OZ. CUT MIXED PEEL  
3 OZ. CHOPPED WALNUTS  
1 LEVEL TSP. GRATED LEMON RIND  
1 LB. PLAIN FLOUR  
PINCH SALT  
1 LEVEL TSP. BAKING POWDER  
12 OZ. BUTTER  
6 OZ. CASTOR SUGAR  
5 OZ. BROWN SUGAR  
6 EGGS  
1 TBSP. BLACK TREACLE  
1 TBSP. LEMON JUICE  
2 TBSPS. BRANDY  
1 TBSP. MILK

Made by rubbing in method. Bake 300 4 1/2 - 5 hours.

## CHRISTMAS CAKE - MOTHER'S (Our Traditional x-mas Cake)

1/2 LB. BUTTER  
1/2 LB. BROWN SUGAR  
1/2 LB. FLOUR (1 1/2 cups)  
SALT  
1 TSP. BAKING POWDER  
1 LB. SULTANAS  
1/2 LB. CURRANTS  
6 OZ. PEEL  
4 OZ. GROUND ALMONDS  
4 OZ. WHOLE ALMONDS  
4 OZ. CHERRIES  
4 EGGS  
1/2 TSP. ALLSPICE

Bake at 275 2 1/2 - 3 hours.

## DARK CHRISTMAS CAKE

1 CUP BUTTER  
1 CUP BROWN SUGAR  
4 EGGS  
1/2 LB. DATES  
3/4 LB. CURRANTS  
6 OZ. CHERRIES  
1 1/2 RINGS PINEAPPLE  
1/4 LB. ALMONDS  
1 1/2 LB. RAISINS  
1/2 LB. PEEL  
1 TSP. CINNAMON  
1 TSP. LEMON EXTRACT  
1 TSP. VANILLA  
1 TSP. NUTMEG  
1/4 CUP BRANDY  
1/3 CUP SOUR MILK  
1/2 TSP. SODA  
1/2 TSP. BAKING POWDER  
2 1/2 CUPS ALL PURPOSE FLOUR (or 3 cups cake & pastry)

Bake at 250 - 275.

## YORKSHIRE SPICE CAKE

3/4	CUPS BUTTER
1 1/2	CUPS BROWN SUGAR
3	EGGS
3 1/2	CUPS BREAD FLOUR OR 4 CUPS CAKE FLOUR
1/2	NUTMEG GRATED
4	LEVEL TSP. BAKING POWDER
1/2	TSP. SALT
3	CUPS CURRANTS
1	CUP RAISINS
3/4	CUP MIXED CHOPPED PEEL
1	TSP. VANILLA
1	CUP MILK ( SCANT MEASURE )

Mix as directed. Bake in moderate oven ( 300 to 325 ) for 1 1/2 - 2 hours in a medium size Christmas cake tin. Excellent with cheese.

## WHITE FRUIT CAKE

1	CUP BUTTER
1	CUP WHITE SUGAR
3	EGGS
1	LB. WHITE SULTANAS
1/4	LB. ORANGE PEEL
1	CUP COCOANUT
3	SLICES PINEAPPLE
1	CUP DICED PINEAPPLE
1/2	LB. CHERRIES
1/2	TSP. NUTMEG
2	TSP. VANILLA
1	TSP. BAKING POWDER
1/2	CUP WARM WATER
2 3/4	CUPS FLOUR

Bake at 275.

## CHOCOLATE CAKE

1/2 CUP SHORTENING  
1 CUP WHITE SUGAR  
1 EGG  
1/2 CUP MILK  
1/2 CUP COCOA  
1 1/2 CUPS SIFTED FLOUR  
1/2 TSP. SALT  
1 TSP. BAKING POWDER  
1 TSP. VANILLA  
1/2 TSP. SODA ADDED TO 1/2 CUP BOILING WATER

Line pan with wax paper. Mixture is wet and thin.  
Bake at 325 30 minutes.

## CREAM PUFFS

1 CUP BOILING WATER  
1/2 CUP MARGARINE  
1 CUP FLOUR PLUS 1 FULL TSP. BAKING POWDER  
3 EGGS

Have water boiling, add margarine. When boiling, add flour and mix with wood spoon. Take off heat. After about 1 minute, add eggs one at a time, beat until glossy. Chill and put onto ungreased baking sheet.

Bake at 400 for 10 minutes. Reduce heat to 350 until done.

## CHEESECAKE SUPREME

20 GRAHAM WAFERS  
1/2 CUP BUTTER - MELTED  
1 1/2 TSP. SUGAR

Crush wafers finely and mix with butter and sugar. Press in bottom and sides of 9 inch cake pan.

Filling

4 PKGS. PHILADELPHIA CREAM CHEESE  
1 CUP SUGAR - PLUS 2 TBSPS.  
2 TBSPS. FLOUR  
1/4 TSP. SALT  
1 CUP SOUR CREAM  
1 TSP. VANILLA  
4 EGG YOLKS  
4 EGG WHITES

Beat cheese well and blend in sugar, flour, etc. Beat well and add well beaten egg yolks - add sour cream, fold in stiffly beaten egg whites. Pour into pan and

bake 350 about 30 minutes.

## DUTCH APPLE CAKE

1/4	CUP SHORTENING
1/4	CUP SUGAR
1	TSP. LEMON RIND
1	EGG UNBEATEN
2	CUPS SIFTED CAKE FLOUR
2 1/2	TSP. BAKING POWDER
1/4	TSP. SALT
3/4	CUP MILK
3	TART APPLES
2	TBSPTS. BUTTER
1/4	CUP BROWN SUGAR
1/2	TSP. CINNAMON

Cream butter, add sugar and lemon, add egg. Beat well until fluffy, add flour and milk. Pour into 8 X 8 pan. Press apples cut in 1/8 th. into batter, sprinkle with brown sugar mixture.

Bake at 375. Serve with cream.

## EVERY DAY FRUIT CAKE

3	CUPS PASTRY FLOUR
3	TSP. BAKING POWDER
1/2	TSP. SALT
1	CUP WHITE SUGAR
1	CUP RAISINS
1/2	CUP CURRANTS
1/2	CUP PEEL
2/3	CUP BUTTER OR SHORTENING
2	EGGS
2/3	CUP MILK

Mix as for pastry - add fruit, sugar, stir well, add beaten egg & milk.

Bake 1 1/4 hours - 350.



## JELLY ROLL

3/4 CUPS CAKE FLOUR  
3/4 TSP. BAKING POWDER  
1/4 TSP. SALT  
4 EGGS  
3/4 CUP SUGAR  
1 TSP. VANILLA  
1 CUP JELLY (LAST)

Have eggs at room temperature. Beat eggs, salt, and baking powder till thick. Add sugar gradually, add flour and vanilla. Fold in, don't beat.

Bake at 400 for 13 - 15 minutes.

## TARTS - MRS. WILSON'S

1 EGG, BEATEN  
ADD 2 TBSPS. FINE SUGAR  
2 TBSPS. RICE FLOUR  
1 TSP. BAKING POWDER  
ALMOND EXTRACT  
NUT BUTTER

Drop spoonful into pastry lined tins which have a little jam or pineapple marmalade in.

Bake at 450.

## COCONUT TARTLETS

1/2 LEVEL TSP. BAKING POWDER  
1 OZ. GROUND RICE  
1 OZ. DESSICATED COCONUT  
2 OZ. BUTTER OR MARG.  
2 OZ. FINE SUGAR  
1/2 TSP. VANILLA  
1 EGG

Drop spoonful into pastry lined tins which have a little jam in.

Bake at 450.

## DESSERTS

### LEMON PIE FILLING

2	EGG YOLKS
3/4	CUP SUGAR
1/8	TSP. SALT
4	TSP. CORN STARCH
1 3/4	CUPS BOILING WATER
5	TBSPS. LEMON JUICE
	RIND OF LEMON
2	TBSPS. BUTTER

Mix sugar, cornstarch and salt, slowly add water, cook and stir until clear. Add butter, lemon, yolks (beaten). Cook 2 minutes.

Pour into baked pastry shell and cover with meringue (to stiffly beaten egg whites add 2 tbsp. icing sugar).

Bake at 300 for 8 - 10 minutes.

### LEMON CHEESE

2	OZ. BUTTER
1/2	LB. LUMP SUGAR
3	EGGS
	GRATED RIND & JUICE OF 2 LEMONS

Beat eggs and put all together in double boiler, cook stirring gently until thick 10 - 20 minutes.

## LEMON CREAM PIE

1	BAKED PASTRY SHELL
2	CUPS MILK
1/3	CUP CORNSTARCH
1	CUP SUGAR
1/8	TSP. SALT
3	EGGS, SEPARATED
1/3	CUP LEMON JUICE
1/2	TSP. LEMON RIND
2	TBSP. BUTTER

1. Heat milk in double boiler.
2. Blend cornstarch, sugar, salt, pour hot milk over stirring constantly.
3. Return to boiler, cook 20 minutes, stir.
4. Beat egg yolks, add little hot mixture, then add to double boiler, cook 2 minutes.
5. Remove from heat, add lemon juice and rind and butter.
6. Fold in stiffly beaten white of one egg.
7. Pour into shell, cover with meringue made with 2 remaining egg whites.

## LEMON SPONGE CAKE PIE

1	UNBAKED CRUST
1	LEMON, JUICE & RIND
2	EGGS, SEPARATED
1/2	TSP. SALT
1	CUP MILK
2	TBSP. FLOUR
1	CUP SUGAR
1	TBSP. MELTED BUTTER

1. Line pie plate with pastry - refrigerate.
2. Add rind and juice of lemon to egg yolks and salt.
3. Add milk, flour and sugar.
4. Add melted butter.
5. Fold in stiffly beaten egg whites.
6. Pour into crust and bake at 450 for 10 minutes, then reduce heat to 325 for 20 minutes.

## OPEN GOOSEBERRY PIE

- 1 BAKED SHELL
- 2 CUPS GOOSEBERRIES
- 1 1/2 CUPS SUGAR
- 2 TBSP. MINUTE TAPIOCA
- 1/2 CUP ORANGE JUICE
- 1/2 TSP. SALT

WHIPPED CREAM

1. Bake shell, set aside to cool.
2. Clean fruit.
3. Combine sugar, tapioca, orange juice & salt, cook until slightly thickened.
4. Add gooseberries, cook until tender, but not broken - cool.
5. Pour into pie shell, cool. Top with whipped cream.

## PINEAPPLE SURPRISE

- 1 CUP HEAVY CREAM
- 12 MARSHMALLOWS
- 1 1/2 CUPS CANNED DICED PINEAPPLE
- MARASCHINO SYRUP

Whip cream, add marshmallows & pineapple. Chill, add syrup & serve.

## PEACH PRESERVES

- 1 LB. SUGAR

Add a little water & boil until it forms a syrup. Add pint of sliced peaches & boil gently until transparent.

Good spooned over ice cream.

## PINEAPPLE PIE

1	BAKED SHELL
1/8	CUP CORNSTARCH
1/4	TSP. SALT
1/2	CUP SUGAR
2	CUPS CRUSHED PINEAPPLE
1	TBSP. BUTTER
1	TBSP. LEMON JUICE
1	TBSP. LEMON RIND

1. Bake shell - cool.
2. Mix sugar, cornstarch and salt.
3. Add to pineapple - cook until thickened.
4. Add lemon juice & rind & butter.
5. Cool, pour into shell, cover with whipped cream.

## FROSTY PINEAPPLE PIE

1	BAKED & COOLED PIE CASE
1	MEDIUM TIN PINEAPPLE
1	PACKET LEMON JELLY
2	OZ. SUGAR
1/2	PINT CHILLED EVAPORATED MILK
1	TBSP. LEMON JUICE

Crush pineapple in juice, then bring to boil, remove from heat and add jelly, stir until dissolved.

Mix in sugar and allow to cool until almost set.

Whisk evaporated milk with lemon juice until stiff. Then whisk into jelly mixture, pour into baked shell and leave in cold place until set.

## STRAWBERRY CHIFFON PIE

1 BAKED PIE SHELL  
2 CUPS FRUIT  
3/4 CUP SUGAR  
1 TBSP. GELATINE  
1/4 CUP COLD WATER  
1/2 CUP JUICE DRAINED FROM BERRIES  
1/4 TSP. SALT  
1 TBSP. ORANGE JUICE  
1/2 CUP HEAVY CREAM  
3 EGG WHITES

1. Slice fruit, add sugar, stand 1 hour.
2. Soak gelatine in cold water.
3. Heat strawberry juice to boiling. Add gelatine, salt, orange juice, then fruit, chill till partially thick.
4. Whip cream and add.
5. Beat egg white, fold in.
6. Pour into shell - chill.

## STRAWBERRY PIE

1 1/2 QUARTS FRESH STRAWBERRIES  
1 CUP SUGAR  
1 TBSP. CORN STARCH  
2 TBSP. LEMON JUICE  
1/8 TSP. SALT  
1 TBSP. BUTTER  
  
1 BAKED PIE SHELL  
WHIPPED CREAM

Wash and hull berries, reserving half of the best ones.  
Mash the other half and add sugar and cornstarch which have been mixed together.  
Cook 5 minutes or until clear and thick. Stir in lemon juice. Cool.  
Add whole or cut berries to cooled mixture, saving a few for garnish.  
Pour into baked shell.  
Top with whipped cream.

## CARAMEL SAUCE

3/4 CUP BROWN OR WHITE SUGAR  
1 CUP BOILING WATER  
1/2 TBSP. BUTTER  
1/2 TBSP. CORN STARCH  
SALT  
1/4 TSP. VANILLA

Caramelize sugar in pan. When nearly liquefied and colour of maple syrup, add water boil until sugar is dissolved. Then thicken with corn starch & butter creamed together, add vanilla and salt.

## FOAMY SAUCE

CREAM 2 TBSP. BUTTER  
ADD 1/2 CUP ICING SUGAR  
ADD 2 EGG YOLKS BEAT WELL,  
ADD STIFFLY BEATEN WHITES, BEAT AGAIN,  
ADD 3 TBSP. BOILING WATER,  
COOK IN DOUBLE BOILER UNTIL THICK, FLAVOUR WITH SHERRY.

## CARROT PUDDING

1 CUP CARROT GRATED  
1 CUP POTATO GRATED  
1 CUP BROWN SUGAR  
1 CUP SUET  
1 CUP RAISINS  
1 CUP CURRANTS  
1 1/2 CUPS FLOUR  
1 TSP. SODA  
1 TSP. SALT  
CINNAMON  
NUTMEG  
CLOVES

Steam

## GOLDEN PUDDING

6 OZ. FLOUR  
2 OZ. BREAD CRUMBS  
3 OZ. WHITE SUGAR  
1/4 TSP. SALT  
1 TSP. BAKING POWDER  
1 EGG  
3 OZ. SHREDDED SUET  
JUICE OF 1 LEMON & RIND  
1/4 PINT OF MILK  
3 TBSP. GOLDEN SYRUP - PUT IN BOTTOM OF BOWL.

Steam

## FIG PUDDING

6 OZ. FLOUR  
2 OZ. BREAD CRUMBS  
3 OZ. SUET  
1/4 TSP. SALT  
1 TSP. BAKING POWDER  
2 OZ. BROWN SUGAR  
4 OZ. FIGS  
MILK TO MIX

Steam

## ROLY POLY PUDDING

Put 1/2 lb. flour in bowl, add 2 oz. chopped suet - salt, 1 tsp. baking powder. Mix with cold water - roll into long thin piece and spread with jam keeping away from edges, roll up press ends and put in floured cloth place into boiling water & boil 1 1/2 hours.

## SPOTTED DICK

3 OZ. CHOPPED SUET  
3 OZ. BREAD CRUMBS  
4 OZ. FLOUR - SALT  
4 OZ. CURRANTS OR RAISINS  
2 OZ. SUGAR  
1 SMALL LEVEL TSP. BAKING SODA  
1 EGG

Mix with milk soft enough to handle. Tie in floured cloth and boil about 2 hours.



## SUET DUMPLINGS

1 CUP FLOUR  
1/2 TSP. SALT  
1/3 CUP SUET  
1 TSP. BAKING POWDER  
COLD WATER

## SUET PASTRY

2 CUPS FLOUR  
2/3 TSP. SALT  
1 1/2 TSP. BAKING POWDER  
2/3 CUP CHOPPED SUET  
COLD WATER

## YORKSHIRE PUDDING

2 EGGS  
1 CUP MILK - MIX AND BEAT WELL  
3/4 CUP FLOUR  
1/4 TSP. SALT

Pour into pan, which has some hot beef dripping in. Bake at 450 to 475.

## YORKSHIRE PUDDING WITH SUET

1/4 CUP SUET  
2 LEVEL CUPS FLOUR  
SALT  
1 HEAPING TSP. BAKING POWDER  
1 EGG - OPTIONAL

Mix to thick batter with milk.

## PLUM PUDDING

1 CUP SOFT BREAD CRUMBS  
1/4 TSP. SALT  
1 CUP RAISINS  
1 CUP CURRANTS MIX TOGETHER  
1 CUP DATES  
1/2 CUP PEEL  
1/2 CUP WALNUTS

1 CUP ALL PURPOSE FLOUR  
1 TSP. BAKING POWDER  
1/4 TSP. BAKING SODA  
1/2 TSP. CINNAMON  
1/4 TSP. NUTMEG  
1/4 TSP. CLOVES

1/2 CUP BUTTER, MARG. OR SUET  
1/2 CUP BROWN SUGAR  
1/3 CUP MOLASSES  
1 CUP MILK  
2 EGGS

Steam 3 hours.

## CHRISTMAS PUDDING

6 OZ. CURRANTS  
6 OZ. SULTANAS  
12 OZ. RAISINS  
3 OZ. MIXED PEEL  
1/4 LB. FLOUR  
1/2 LB. BREAD CRUMBS OR LESS (we use 1 cup)  
1/2 LB. SUET  
1/2 LB. BROWN SUGAR OR LESS (we use 7oz)  
1/2 TSP. MIXED SPICE  
1 OZ. GROUND ALMONDS  
GRATED RIND OF 1 LEMON  
1/4 GRATED NUTMEG  
4 EGGS  
BRANDY, OLD ALE OR MILK (we add 1/4 cup milk)  
1/2 TSP. SODA  
1 TSP. SALT

Clean fruit, mix thoroughly into a bowl, add beaten eggs and brandy.  
Pour into well buttered mould. (we steam 5 hours water 1/2 covering mould )

Steam for 8 or 9 hours. (let cool in mould)

Chopped apple could be added. (we add 1 grated apple)

## MINCEMEAT - MOTHER'S (Our Traditional for Tarts)

1	LB. RAISINS
1	LB. CURRANTS
1	LB. SULTANAS
1/2	LB. PEEL
2	LB. APPLES - BEFORE PEELING
1	LB. WHITE SUGAR
2	ORANGES - RIND & JUICE
2	LEMONS - RIND & JUICE
1	LB. SUET (packages in store are really 3/4 lb.)
1	TSP. NUTMEG
2	TSP. CINNAMON
1	TSP. SALT (no salt if using packaged suet)
1/2 - 1	CUP RUM, PORT OR BRANDY

Put all ingredients through grinder using fine cutter. Mix all together thoroughly and leave overnight. We make this one. Best made in early November.

## MINCEMEAT

1	LB. APPLES
1	LB. RAISINS
1	LB. SULTANAS
1	LB. CURRANTS
1	LB. BROWN SUGAR
1	LB. SUET
3	OZ. PEEL
	JUICE OF 2 LEMONS
2	OZ. CHOPPED ALMONDS
1	LEVEL TSP. NUTMEG
1/4	TSP. CLOVES
2	TBSP. ORANGE MARMALADE
1	GILL OF BRANDY
1	GILL OF PORT WINE

## MINCEMEAT

1/2	LB. APPLES (weighed after peeling & coring)
1/2	LB. RAISINS
1/2	LB. CURRANTS
1/2	LB. SUET (chopped)
1/2	LB. BROWN SUGAR
1	LEMON
1/2	TSP. SALT
1/2	TSP. MIXED SPICE
1/2	TSP. NUTMEG
1/4	PINT COOKING SHERRY

Grind lemon with raisins and apples. Mix other ingredients.

# BREADS

## BUTTER BUNS

1 1/2 CUPS MILK  
2 TBSP. SUGAR  
1 PKG. YEAST  
4 CUPS FLOUR  
2 EGGS  
3 OZ. BUTTER  
2 TSP. SALT

1. Scald milk, cool to lukewarm, add sugar.
2. Add yeast and half flour, beat thoroughly, let rise in a warm place 30 minutes.
3. Add eggs well beaten, softened butter, salt and remaining flour.
4. Beat well, let rise 40 minutes.
5. Put into well greased muffin pans, let rise again.
6. When light, brush melted butter over.
7. Bake - 375 - reduce to 350 about 20 minutes.

## BISCUITS

2 CUPS FLOUR - ALL PURPOSE  
4 TSP. BAKING POWDER  
1/2 TSP. SALT  
4 TBSP. SHORTENING  
2/3 CUP MILK  
2 - 4 TBSP. SUGAR

Bake at 475 for 10 - 15 minutes.

## NEVER FAIL BISCUITS

2 CUPS SIFTED ALL-PURPOSE FLOUR  
1/2 TSP. SALT  
4 TSP. BAKING POWDER  
1/2 TSP. CREAM OF TARTAR  
2 TSP. SUGAR  
1/2 CUP SHORTENING  
2/3 CUP MILK

Bake 475.

## COCOANUT BREAD

2 CUPS SIFTED PASTRY FLOUR  
2 TSP. BAKING POWDER  
1/2 TSP. SALT  
1 TSP. CINNAMON  
7/8 CUP SUGAR  
1 CUP MILK  
1 CUP RAISINS  
2 TBSP. SHORTENING  
1/4 LB. COCOANUT (1 1/4 CUPS)

Bake 350 1 hour.

## CREAM SCONES

2 CUPS SIFTED FLOUR  
1/8 TSP. SALT  
1 TSP. BAKING POWDER  
3 TBSP. BUTTER  
1 EGG  
3 TBSP. CREAM

Sift the flour, salt, and baking powder into a bowl. Cut in the butter with a pastry blender or two knives until the consistency of coarse sand. Beat the egg and cream together and add to the mixture, tossing lightly with a fork until a dough is formed. Roll the dough out about 3/4 inch thick on a lightly floured surface. Do not roll more than once. Preheat oven to 400 and cut into 2 inch squares with a knife. Brush the top with a little milk. Bake in a 400 oven for 15 minutes. Recut the squares. Serve hot. Reheat before serving, if the scones are served again. They may be eaten plain or with butter.

## OATCAKES

2 CUPS OATMEAL  
1 CUP FLOUR  
1/2 TSP. SALT  
1/2 PINT MILK & WARM WATER TO MAKE A PINT  
(NEEDS MORE)  
1/4 OZ. YEAST, MIXED WITH WARM MILK & TSP. SUGAR

Mix and let stand for about 1 hour.

Note: The mixture should be quite thin. Cook on a baxton (frying Pan) so that the oatcakes resemble crepes. Excellent with bacon & eggs. These oatcakes are unique to the Stoke-On-Trent area.

To keep in frig - wrap in slightly damp tea towel place in ziplock bag  
Milk: Use whole full fat milk.

## PIKELETS

1 CUP FLOUR  
2 CUPS BUTTERMILK  
1/2 TSP. BAKING SODA

Note: Cook like pancakes. Fruit can be added.

## PIKELETS (Connies)

1 LB FLOUR  
1 OZ YEAST  
1 TSP CASTER SUGAR  
2 EGGS  
PINCH OF SUGAR  
RATHER MORE THAN 1 PINT MILK

Mix the sugar yeast together until liquid; next add the warmed milk. Make a hole in the flour add salt, pour in liquid and mix well; then add the beaten eggs and beat the batter well for 10 minutes. Put in a warm place to rise which will take about 1 hour then cook the pikelets either in the oven or over fire. If in oven, heat the baking tin and brush it over with melted dripping. Put one large tablespoonful of mixture at equal distance on greased tin, turn them over when holes have formed on surface. Butter them and serve hot.

To cook over fire, melt some fat in pan then drop the mixture in tablespoonfuls at equal distances in hot fat. Five or six pikelets can be cooked at once in this way. Turn over once, brown the other side. ( You can add fruit too )

## FRYING PAN SCONES

1 CUP FLOUR  
1 PINCH SALT  
1 TBSP SUGAR  
1 1/2 TSP BAKING POWDER  
2 OZ. BUTTER ( OR LESS )  
CURRANTS  
4 OZ. MILK

Cook in greased frying pan on medium/sim heat.  
Note: My Dad use to make these, they're also known as

Welsh cakes.

## WHITE BREAD

2 TBSP. SUGAR  
2 TSP. SALT  
2 TBSP. SHORTENING  
1 YEAST CAKE MIX  
1/4 CUP LUKE WARM WATER  
2 CUPS SCALDED MILK  
6 CUPS FLOUR

Put sugar, shortening and salt into bowl. Pour over scalded milk, cool to luke warm, add yeast, add 2 cups flour, mix, add remainder of flour - knead. Pull away from you, fold over towards, press down 1/4, turn and repeat 5 minutes.

Brush with butter, cover lightly, rise to double, cut down and shape into loaves, cover with cloth and rise to double.

Bake 400 15 minutes.

375 30 minutes to 45 minutes.

Remove from pan, place on wire rack. Cover with cloth if soft crust wanted.

## WHEAT GERM MUFFINS

1/4 CUP SHORTENING  
2 EGGS  
2 TBSP. MOLASSES OR HONEY  
1/3 TSP. SALT  
2 CUPS WHEAT GERM  
1/3 TSP. NUTMEG OR CINNAMON  
3/4 - 1 CUP BUTTERMILK OR SOUR MILK  
1 CUP RAISINS OR DATES  
1 TSP. BAKING SODA DISSOLVED IN THE SOUR MILK

Combine in order given, pour into pans.

Bake 20 minutes at 350.



## ORANGE DATE BREAD

JUICE OF 1 ORANGE, PLUS BOILING WATER TO MAKE 1 CUP  
GRATED RIND OF 1 ORANGE  
1 CUP CHOPPED DATES  
1/2 CUP CHOPPED NUTS  
2 TBSP. MELTED SHORTENING  
1 EGG, BEATEN  
1 TSP. VANILLA  
2 CUPS SIFTED ALL-PURPOSE FLOUR  
1/2 TSP. SALT  
1 TSP. BAKING POWDER  
1/2 TSP. BAKING SODA  
3/4 CUP GRANULATED SUGAR

Put unstrained orange juice into cup, add boiling water to make 1 cup, pour over dates, add orange rind. Cool. Add shortening, egg and vanilla. Sift flour, baking powder, soda, salt, sugar, stir just enough to moisten.  
Bake at 350 about 1 hour.

## DATE & NUT BREAD

1 CUP DATES  
1 1/2 TSP SODA  
1/2 TSP. SALT  
3 TBSP. SHORTENING

Pour over 3/4 cup boiling water.

When cool, add:

2 EGGS  
1 TSP. VANILLA  
1 CUP WHITE SUGAR  
1 1/2 CUPS FLOUR  
NUTS

Bake at 350 for 1 hour.

## DRINKS

### EGG-NOG

6	EGGS	3	1 1/2
3/4	CUP SUGAR	3/8	3/16
1	PINT CREAM	1/2	
1	PINT MILK	1/2	
1	OZ. JAMAICA RUM	1/2	
1	PINT WHISKY	1/2	

Beat separately yolks & whites, add 1/2 cup sugar to yolks while beating. Add 1/4 cup sugar to whites after they are beaten stiff, mix together stir in cream, milk, add whisky & rum.

Stir thoroughly, serve very cold with grated nutmeg.

### PICK-ME-UP

1/2	PT. CREAM
1/2	LB. HONEY
1/2	PT. WHITE RUM
2	EGGS

Beat eggs, cream & honey together, add rum.

### GRAPE JUICE

Wash and stem grapes.

Fill sterilized jars half full.

Add 1/2 to 3/4 cup sugar to each jar.

Fill to overflowing with boiling water and seal immediately.

Store 10 weeks before using.

### BLACK CURRANT JUICE

Wash and stem currants.

1/3 of jar currants.

1/3 cup sugar.

Put in oven 275.

Proceed as for grape juice.

## MEAT-FISH

### BEEFSTEAK PUDDING

#### PASTRY

2 CUPS FLOUR  
2/3 TSP. SALT  
2/3 CUP SUET  
1 1/2 TSP. BAKING POWDER  
COLD WATER

Line pudding bowl.

Fill with nice pieces of tender beef, season, add a little butter and steam about 2 hours.

### CHEESE BUNS

1 SMALL ONION  
1/2 GREEN PEPPER  
2 STICKS CELERY  
6 SLICES SIDE BACON (COOKED)

Put above through food grinder - grate into 1/2 lb. old cheese - mix all together - add 1/2 tin tomato soup.

1/2 tsp. salt - pepper - sauce (hot).

Spread on roll and broil or brown in oven.

### CANAPES

#### BACON - OLIVE - CHEESE

Wrap stuffed olive in thin slice of cheddar cheese, cut with potato peeler, then with thin slice of bacon, secure with tooth pick and broil.

#### TUNA

Tuna - onion juice.

Green pepper as garnish.

#### SARDINE

Mash sardines, lemon juice.

Worcestershire sauce.

Garnish - olive or thin slice lemon.

## CHEESE SOUFFLE

3 TBSP. FLOUR  
1/2 TSP. SALT  
F/G PEPPER  
3 TBSP. BUTTER - 1 1/2 OZ.  
1 CUP MILK  
3/4 CUP GRATED OLD CHEESE  
3 EGGS, SEPARATED

Make white sauce - with first 5 ingredients. Add egg yolk and cheese. Chill then fold in beaten egg whites, turn into buttered pan. Oven poach (place pan in water) 275 then increase to 325 about 45 minutes.

## CURRY SAUCE

1 APPLE  
1 ONION  
2 TBSP. BUTTER  
2 TSP. CURRY POWDER  
1/4 TSP. POWDERED CLOVES

Slice onion & apple & cook in butter. Add curry powder & cook 15 mins.

## STEAK BUTTER SAUCE

1/4 CUP SOFT BUTTER  
1 TBSP. LEMON JUICE  
1/4 TSP. SALT  
DASH OF PEPPER  
1 TBSP. SNIPPED PARSLEY

Mix all together - roll about 1 inch in diameter - refrigerate until well chilled.

To serve, slice into 1/4 inch slices, place on hot steak.

## CRUST FOR MEAT PIE - PORK

3 CUPS FLOUR  
1/2 TSP. SALT  
1 CUP SHORTENING  
2/3 CUP WATER

Put shortening & water in saucepan and let come to boil, sift flour and salt, make hollow in centre, pour in boiling mixture, turn on floured board and knead until smooth, then roll to fit pie.

## FRIED SHRIMP

### BOILED SHRIMP

1. Let shrimp stand in egg and milk 5 minutes.
2. Mix equal parts of flour and cornmeal and a little salt and pepper - coat shrimp.
3. Cook in deep fat 375 until brown. Shrimp will rise to top when done.

## MEAT SAUCE

- 1 ONION, PEELED & FINELY CHOPPED
- 1 CARROT, PEELED AND FINELY CHOPPED
- 1 CELERY STALK, FINELY CHOPPED
- 1 GARLIC CLOVE, FINELY CHOPPED
- 1 TBSP. BUTTER OR COOKING OIL
- 1/2 LB. GROUND BEEF
- PINCH OF THYME
- 1 BAY LEAF
- SALT
- FRESHLY GROUND PEPPER
- 1/2 CUP TOMATO PASTE
- 1 CUP BROWN SAUCE OR CANNED BEEF GRAVY
- 1 TBSP. CHOPPED PARSLEY

In a saucepan cook onion, carrot, celery and garlic in a small amount of butter or oil till light brown. Add meat, mix well. Cook over low heat 15 minutes, then add thyme, bay leaf, salt, pepper, tomato paste and Brown Sauce. Stir well and cook gently 15 minutes more. Add parsley. Correct seasoning with salt and pepper and serve. Yield: 2 cups.

## MEAT SAUCE

- 1 LB. CHOPPED BEEF
- 4 GARLIC CLOVES
- 1 CUP TOMATO PASTE
- 4 CUPS CRUSHED TOMATOES
- SALT & PEPPER TO TASTE

Put enough oil in pan to cover the bottom, add garlic cloves and bring to golden brown, then remove garlic. Add chopped beef, season with salt and pepper and brown slightly.

Add tomato paste, cover and simmer for about 30 minutes. Stir occasionally to prevent sticking. Add crushed tomatoes, cover and cook over low heat for 45 minutes.

## MEAT SAUCE

2 TBSPS. OLIVE OIL  
1 LB. LEAN MINCED BEEF  
1 CLOVE GARLIC - OPTIONAL  
1 LARGE ONION CHOPPED  
1 GREEN PEPPER - DICED  
1/2 CUP CELERY - DICED  
1/4 LB. MUSHROOMS - OPTIONAL  
1 6 OZ. CAN TOMATO PASTE  
2 CUPS WATER  
1 20 OZ. CAN TOMATOES  
1 TSP. SALT  
1 TSP. SUGAR  
1 TSP. DRY MUSTARD  
1 BAY LEAF  
1/4 TSP. BLACK PEPPER  
1/4 TSP. EACH OF MARJORAM, THYME, ROSEMARY &  
CLOVES

Saute meat in oil until lightly browned. Add vegs. then remaining ingredients. Cover and simmer slowly for 3 or 4 hours. Uncover and continue cooking 1 hour.

## RAGUE

2 LBS. VEAL - CUT SMALL  
2 ONIONS  
1/4 LB. MUSHROOMS  
1 CLOVE GARLIC  
1/2 TSP. CURRY POWDER  
1 CAN TOMATO SOUP  
3 CUPS WATER  
2 TBSP. FAT  
2 TBSP. SHERRY  
2 TSP. SALT

Cook meat in fat until brown, add other ingredients and cook till tender.

## SCALLOPED FINNON HADDIE

3/4 LB. FISH  
2 TBSP. BUTTER  
2 TBSP. FLOUR  
1 1/2 CUPS MILK  
SALT, PEPPER, PAPRIKA  
2 TBSP. PARSLEY

Soak fish 1 hour, cover with cold water & boil, simmer till tender, drain & separate. Melt butter in pan, add flour, then milk, cook till thick, add seasoning

fish & parsley.

## COOKING FISH

Place pan in oven 450 with 2 tbsp. butter until golden brown. Place fish in butter dipping both sides, put paper thin slices of white onions on top - cook until done.

## SWEET & SOUR

1	LB. PORK OR SPARE RIBS
3	TBSP. FLOUR
1	TBSP. MILK     Blend flour, milk, salt & egg
1/2	TSP. SALT     to make batter.
1	BEATEN EGG
1	CLOVE MINCED GARLIC
1	CHICKEN BOULLION CUBE
1	CUP HOT WATER
1/2	CUP PINEAPPLE JUICE
1	LARGE CARROT
2	TBSP. VINEGAR
2	TBSP. SOY SAUCE
1	TBSP. SUGAR
1	CUP PINEAPPLE PIECES
1	LARGE GREEN PEPPER
3	TSP. CORN STARCH

Cut meat in 1/2 in. strips - dip in batter, fry slowly until brown & thoroughly cooked, remove from pan - fry garlic 1 min. - remove. Add rest of ingredients to sugar - cook until done. Add pineapple and pepper - cook 5 minutes, add meat, thicken with corn starch.

## PRESERVES

### DILL PICKLES

Prick with fork, pack into clean jars.  
Place dill in bottom and top of jars and piece of garlic.

1 PT. VINEGAR  
1 CUP SALT  
2 1/2 QTS. WATER  
LITTLE SUGAR

Bring to boil, pour over pickles, cool before sealing.

### GREEN TOMATO RELISH (MARION'S)

12 GREEN TOMATOES  
4 RED PEPPERS  
3 LARGE ONIONS

Put through food chopper.

Sprinkle over 2 heaping tbsps. salt and stand overnight - drain, add 3 cups white vinegar & boil until tender.

Add  
1 1/2 TSP. CURRY  
1 TSP. DRY MUSTARD  
1 1/2 TSP. CELERY SEED  
3 CUPS WHITE SUGAR

Boil until thick.



## TOMATO CHUTNEY (MOTHER'S)

1 LB. GREEN TOMATOES  
1/4 LB. RAISINS  
1 1/2 LB. APPLES  
1/2 LB. SUGAR  
1/2 PT. VINEGAR  
1/2 LB. ONIONS

Put through food chopper, add vinegar and cook, add sugar.

Add

1 TSP. GINGER  
1 OZ. MUSTARD SEED  
1 TSP. SALT  
1/2 TSP. CAYENNE

Boil until thick.

## PICKLED ONIONS

Remove skins, place in strong brine overnight.

Drain, pack loosely in sterilised pint jars, scald together vinegar & spice - 1 tbsp. spice to each pint jar. Simmer vinegar for 10 minutes. Seal and store 3 months before using.

## PICKLED EGGS

1 DOZEN EGGS  
1 TSP. WHOLE CLOVES  
1/2 TSP. CELERY SEED  
2 TBSP. BRUISED GINGER ROOT  
1 TSP. WHOLE ALLSPICE  
3 CUPS WHITE VINEGAR  
1 1/2 TSP. SALT  
1 1/2 CUPS WATER

Hard cook eggs and chill rapidly in cold water - remove shells.

Put spices in cheesecloth bag.

Put bag into vinegar with salt and water and boil 10 minutes.

Remove spice bag and let liquid cool.

Pour over eggs in jars - seal.

## MARMALADE

12 SEVILLE ORANGES  
2 LEMONS

Slice fruit, remove inner pith. To each lb., add 3 pints water, stand 3 days in earthenware vessel covered, then boil until tender.  
Cool. Weigh and to each lb. add 1 lb. sugar, boil until set.

## Black Currant Jam

Preparing the fruit

Wash and stem currants

Put in big pot add enough water just till you can see it through the currants

Bring to boil

Simmer 10-15 minutes (softens skins)

Note: Must be boiled without sugar or the skins will go rubbery.

To make the Jam

Measure about 7-8 cups of the above into a separate pot

For every cup of cooked currants add 3/4 cup of sugar

Add a nut of butter

Bring to boil, reduce heat but still maintain boil and keep stirring for 10-15 min.

Put a bit on a plate and place in freezer for 4-5 min. If it forms a skin it's done, if not keep boiling.

Bottle

You do not need Certo for Black Currants

## PICKLED DAMSONS

3 LBS. DAMSONS  
2 LBS. SUGAR  
1 PT. WHITE WINE VINEGAR  
1/4 OZ. CLOVES  
1/4 OZ. CINNAMON STICKS

Boil sugar, vinegar & spice. Pour over fruit. Next day boil syrup again, pour over fruit, stand again, then bring all to boil and bottle.

## SANDWICH FILLINGS

PEANUT BUTTER & RAISINS - LEMON JUICE

PEANUT BUTTER, ORANGE JUICE & RIND

DATES & ORANGE

DATE & PINEAPPLE

CHEESE - PRUNE - WALNUT

CHEESE - DATES - NUTS - LEMON JUICE

CHEESE & ORANGE MARMALADE - CHERRY CENTRE

CHEESE & OLIVE - OLIVE CENTRE

CHEESE & CHIVES - GERKIN CENTRE

## PARTY SANDWICH LOAF

### CHICKEN SALAD FILLING

1/2 CUP BONELESS CHICKEN  
1/4 CUP MINCED CELERY  
2 TBSP. PICKLE RELISH  
1/2 TSP. SALT  
1/2 TSP. PEPPER  
2 TBSP. MAYONNAISE

### EGG SALAD FILLING

3 FINELY CHOPPED COOKED EGGS  
2 TSP. MINCED OLIVES & ONION  
SALT & PEPPER  
MAYONNAISE

### HAM SALAD FILLING

1/2 CUP MINCED HAM  
2 TBSP. MINCED GREEN PEPPER  
1 TSP. PREPARED MUSTARD  
MINCED ONION  
MAYONNAISE

### CHEESE FILLING

2 TBSPS. HOT WATER  
4 OZ. SHARP CHEESE  
1 TSP. CHILI SAUCE  
1 TSP. CHOPPED PARSLEY

Chill fillings, cut loaf into 5 long way slices, spread fillings, frost with cream

cheese, chill & cut into 10 - 12 slices to serve.

## DEVILLED EGGS

Put eggs on in cold water. do not let water boil, cool in cold water, shell and cut lengthwise. Add mayonnaise, chopped ham and onion if desired.

## EGG & ONION

HARD COOKED EGGS  
GRATED ONION  
PREPARED MUSTARD  
MAYONNAISE

Mash eggs, use very little onion & mustard, use cream instead of mayonnaise if preferred.

## EGG & CRAB MEAT

Chop hard cooked egg fine.  
Add about 1/3 amount of crab meat.  
Mix with mayonnaise.

## ROQUEFORT MIXTURE - NO. 1

2	TBSP. ROQUEFORT
1	PKG. CREAM CHEESE
2	TBSP. BUTTER
1	TSP. ONION JUICE
1	TSP. SALT
1	TSP. WORCESTERSHIRE SAUCE
1	TBSP. PAPRIKA

## ROQUEFORT MIXTURE - NO. 2

1/4	LB. ROQUEFORT
1/2	LB. CREAM CHEESE
1/2	BOTTLE OLIVES
1	SMALL ONION
	CELERY
	GREEN PEPPER

Put through food chopper - add a little butter. Salt - pepper.

## CHEESE MIXTURE

1/2	LB. CREAM CHEESE
1	TSP. ONION JUICE
1	TSP. CELERY (FINE)
2	TSP. PARSLEY
1	TBSP. LEMON JUICE
	BUTTER
	SALT
	PEPPER

## SALADS

### FRUIT DRESSING FOR SALAD

3 TBSP. SUGAR  
3 TSP. FLOUR  
2 EGGS  
2 TBSP. VINEGAR  
1 LEMON JUICE & RIND  
JUICE FROM 1 CAN PINEAPPLE

Mix sugar, flour, vinegar, juice, etc. Bring to boil, add egg yolks, beat well first. Stir until thickened, fold in stiffly beaten egg whites.

### PORCUPINE SALAD

LETTUCE LEAF  
PINEAPPLE RING  
COTTAGE CHEESE  
HALF OR SLICED PEACHES  
FRUIT DRESSING  
2 CHERRIES WITH STEMS TO DECORATE  
TOASTED ALMONDS  
(to toast almonds - blanch, butter and cook at 350 until golden)

## CANDY

### BLACK TREACLE TOFFEE

1/2 LB. TREACLE  
1/4 LB. BUTTER  
4 TBSP. SUGAR  
1 TBSP. VINEGAR

### DIVINITY FUDGE

2 LB. WHITE SUGAR (4 cups)  
1 1/4 LB. KARO SYRUP (1 cup)  
1 CUP WATER  
PINCH SALT  
1 TBSP. VINEGAR

Cook to 260 degrees & pour slowly into:

add 4 EGG WHITES - WELL BEATEN  
2 CUPS NUTS  
1 TSP. VANILLA

When it begins to thicken, drop by teaspoon onto wax paper or pour on buttered pan & cut before cold.

### CHOCOLATE FUDGE

1/4 LB. WHITE SUGAR  
1 LB. BROWN SUGAR  
1/2 PT. MILK  
2 OZ. BUTTER  
1/4 LB. GRATED UNSWEETENED CHOCOLATE  
SALT

Stir & cook to 238 degrees, stand 5 minutes, beat until creamy - pour into oiled pan. If nuts are added, cook to 243 degrees.

## GINGERY GINGER FUDGE

1/4	LB. CANDIED GINGER
3/4	CUP MILK
2	CUPS WHITE SUGAR
1	CUP BROWN SUGAR
2	TBSP. CORN SYRUP
2	TBSP. BUTTER
1	TSP. VANILLA

Cut ginger into small pieces. If crystals attached, soak in milk - drain & save milk for fudge.

Cook white & brown sugars, milk & syrup over medium heat until a little dropped in cold water forms a soft ball or 238 degrees on candy thermometer. Stir occasionally. Remove from heat, add butter, cool.

Add ginger & vanilla & beat hard until thick. Pour onto buttered platter & mark in squares.



## ABBREVIATIONS

1 TSP	1 Teaspoonful
1 TEASP	" "
1 TBSP	1 Tablespoonful
1 TBLSP	" "
1 PT	1 Pint

## OVEN TEMPERATURES

Slow	250 to 325 f
Moderate	350 to 425 f
Hot	450 to 500 f

## FLOUR

1 Cup Sifted Flour – means sift the flour before measuring  
1 Cup Flour Sifted – means measure first then sift  
Old recipes probable mean “Sifted Flour” as they would be  
looking for chaff, impurities etc.  
Sifting does make a difference to the volume(increases).  
If your cakes are too dry and you used “Flour Sifted” try “Sifted

Flour” there will be less flour.

If in doubt measure then sift, then add carefully for correct consistency.

All this explains why weight measure is best!”

## *CREDITS*

This recipe book belonged to my Mother Mrs. Annie Dwyne nee Ball.

It was a book that she compiled and contained many of her older well used recipes.

The references to "Mothers" refers to my Grandmother Mrs. Constance Ball

Billy Dwyne

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