A Flavour of Hampton

Friends of The Lane Memorial Library
Hampton, New Hampshire
A FLAVOUR OF HAMPTON

Recipes and Reminiscences

Sponsored By
The Friends of the Lane Memorial Library
Hampton, New Hampshire
1979
To the many good cooks and good Friends who worked to make this cookbook a success, we extend warm thanks and appreciation.

Over a hundred persons contributed recipes—and you will recognize among them Hampton neighbors who are not members of the Friends, but who share our commitment to the Lane Memorial Library and its varied services.

Special thanks go to the many Friends who so generously gave their time and talents to A Flavour of Hampton: who helped to plan it, or solicited recipes, or assisted in editing, proofreading, indexing, distributing, promoting or selling the book.

And let's all backspace for a moment and remember the typists, who produced a polished manuscript under deadline pressure.

A word of caution to the reader: cooks work in different ways, so please read a recipe carefully before commencing it.

Illustrations by Ina Chiaramitaro

Calligraphy by Arlene Tompson
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# NOTES AND LEGENDS

By Mary Ellen James, Marianne Jewell and Connie Call

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Appetizers & Beverages

SAUSAGE BREAD - hors d’oeuvre Bonnie Sheets
(Make ahead if desired)

1 lb. hot Italian sausage
½ lb. Provolone cheese - shredded
¼ c. grated Italian cheese
6 eggs
1 stick pepperoni, diced
3 frozen bread dough - raised

Skin sausage and fry 10-15 min. Mix cheeses, eggs and pepperoni together with sausage.

Roll dough rectangular and stuff, overlap and flip on cookie sheet (seam will be on bottom). Brush with eggs. (Save a small portion of the eggs you put in originally - you don't need that much--it's just to brown the dough).

Cook 25 min. in 350° oven. Freeze in tin foil. Bake at 400° for 20 min. or at 250° 1 hr.

HOT DIP Kay Leary
(Excellent!!)

1 c. sharp cheddar cheese, shredded
1 c. Hellman's mayonnaise (must be Hellman's)
1 grated onion, medium size

Bake in Corning casserole in 350° oven for ½ hour or until bubbly. Serve with any type cracker or corn chip.
BOURSIN CHEESE

Judy Randall

8 oz. butter 1/4 tsp. marjoram
2 8-oz. pkg. cream cheese 1/4 tsp. basil
1 tsp. garlic powder 1/4 tsp. dill
1 tsp. oregano 1/4 tsp. pepper
1/4 tsp. thyme

Mix in blender. Put in containers and refrigerate.

DEANNA'S BROCCOLI QUICHES

Martha Williams

8 oz. pkg. cream cheese
1/2 lb. butter
1 Tb. sugar
salt - 1 tsp. plus 2 tsp.
21/2 c. sifted flour
2 10-oz. packages frozen broccoli, thawed and drained
1/2 lb. Swiss cheese, grated
2 c. plus 2 Tb. cream
6 eggs

Mix cream cheese and butter. Add sugar, 1 tsp. salt, 2 Tb. cream and flour. Chill 2 hours in saran wrap. Roll crust 1/8" thick. Cut with large round cookie cutter and press into well-greased muffin tins. Brush with butter and chill 30 min.

Spoon 1 Tb. broccoli into each tin and cover with Swiss cheese. In a bowl, mix 2 c. cream, eggs and 2 tsp. salt with wire whisk. Spoon 1 Tb. mixture over cheese in each tin. Bake at 400° for 25 min. or until knife comes clean. Cool 15 min. Freezes beautifully. Makes 48.
SAUSAGE BALLS
(Always a hit at parties)

16 oz. sausage (hot or sweet)
2 1/2 c. Bisquick
1/2 lb. grated cheddar cheese
1/8 c. sugar

Let sausage soften to room temperature. Blend Bisquick into sausage with fork until thoroughly mixed, then work in grated cheese. Roll into balls approx. 3/4" in diameter. Place on ungreased cookie sheet and bake at 350° for 20-25 minutes.

To freeze: bake only 12-15 min., then freeze. To serve, thaw and bake 10 min.

CHEESE BALL
(This was popular at parties when we lived near Washington, D.C.).

6 oz. blue cheese
1-8 oz. pkg. cream cheese
1-3oz. pkg. cream cheese
1 Tb. onion juice
1/4 c. finely chopped parsley

6 oz. blue cheese
1-8 oz. pkg. cream cheese
1-3oz. pkg. cream cheese
1 Tb. onion juice
1/4 c. finely chopped parsley

1/2 tsp. Worcestershire sauce
1/2 tsp. Accent
3/4 c. ground pecans
1/4 c. finely chopped pecans

Leave cheese at room temperature. Mix cheeses, onion juice, Worcestershire sauce and Accent together thoroughly. Mix in 1/2 chopped pecans and 1/2 the parsley. Shape into a ball and leave overnight in the refrigerator. When ready to serve, roll cheese ball in remaining chopped nuts and parsley. Serve with assorted crackers.
CHEESE-SPINACH APPETIZERS  Ruth H. Barkley
(Tastes like quiche, but much easier to make).

1 Tb. margarine
3 eggs
1 c. flour
1 c. milk
1 tsp. salt (op.)
1 tsp. baking powder
1 lb. cheddar cheese, grated
2 pkgs. frozen, chopped spinach, thawed and drained
1 Tb. chopped onion
seasoned salt (op.)

Melt butter in 9 x 13 pan in 350° oven. Beat eggs, add flour, milk, salt and baking powder. Add cheese, spinach, onion and seasoned salt.

Bake for 35-40 min. Cut into bite-size squares, warming first if desired.

STUFFED MUSHROOMS  Tracy Olbres

1 lb. mushrooms
1 c. Ritz cracker crumbs
3 "brown n serve" sausages
½ c. beer
1/3 c. butter

Wash mushrooms and remove stems. Brown sausage in frying pan over medium heat. Remove and chop finely. Mix crumbs, sausage and beer. Spoon stuffing into each mushroom. Drizzle melted butter over mushrooms and bake at 375° for 10 minutes.
STUFFED MUSHROOMS FLORENTINE  H. Alfred Casassa

2-10 oz. pkgs. frozen leaf spinach
36 large mushrooms
1¼ c. butter
3 cloves garlic, crushed
3 onions, chopped fine
½ c. fine breadcrumbs
1½ tsp. salt
¼ tsp. pepper
1/8 tsp. dry mustard
½ tsp. nutmeg
5 Tb. grated parmesan cheese

Cook spinach in small amount of unsalted water. Drain thoroughly, puree in blender. Reserve. Wash mushrooms, remove stems, chop; reserve.

Melt butter in skillet and cook garlic 1 min. Remove pan from heat. Dip mushroom caps into melted butter until well coated on all sides. Place cap down on cookie sheet. Reheat butter remaining in skillet; saute onions and mushroom stems until very soft. Add pureed spinach, bread crumbs, seasoning and mix well. Fill caps with mixture, mounding high, sprinkle with cheese. (To serve without freezing, bake on greased cookie pan, uncovered at 375° for 15 min.). Cool, freeze. Pack in container when solidly frozen.

Serving day: Bake on greased pan, uncovered at 375° for 20-25 min. Serve immediately. (12 servings).
TIROPETES (cheese triangles) Helen V. Marinos
(Very popular Greek dish served at parties as hors d'oeuvres).

**Filling:** Makes about 60 triangles
2 eggs, well-beaten
1 8-oz. pkg. cream cheese
1 lb. butter, melted (no substitutes)
1 lb. Feta cheese*
1 lb. Phyllo (filo) dough-strudel leaves**

**Directions:** Beat eggs with electric mixer until fluffy. Add cream cheese and continue beating until well-blended. Remove bowl from mixer. Crumble feta cheese with fork and combine with egg mixture.

Cut phyllo (filo) sheets approx. 5" x 12". Cover with damp cloth so they don't dry out. For each triangle, brush half the sheet with melted butter; fold over other half of sheet to make a strip about 2½" wide. Brush with butter. Place 1 tsp. filling at one end of strip, folding strip diagonally and then straight, until triangle is formed. Brush tops with melted butter and place on ungreased baking sheet. Bake in 375° oven for 20 min., or until golden. Serve warm.

*Note: To freeze, place unbaked buttered triangles in plastic container. Separate each layer with 2 sheets waxed paper. To bake, place frozen triangles on pan and bake for 25 min.*

**Hint:** Use good quality pastry brush.

* Available at DeMoulas Supermarket deli.
** DeMoulas frozen food counter.
MARINATED ARTICHOKEs

Ina Chiaramitaro
(All my Italian antipasto plates must have marinated artichokes to be complete).

1 c. olive oil
juice of 3 small lemons
3 cloves garlic, crushed
2 Tb. oregano
enough artichoke hearts (cooked) to allow coverage by marinating mixture.

You may have to improvise amounts, depending on amount of artichoke hearts you use. Place all ingredients in a covered jar and marinate at least one day in refrigerator. Shake occasionally to mix well.

CREAMY SPINACH DILL DIP

Annie Ohlson

1 c. mayonnaise
1 8-oz. carton sour cream
1 9-oz. pkg. frozen spinach, thawed and well drained
½ c. chopped onion
½ c. chopped parsley
1 Tb. dill weed
1 tsp. Accent

Combine all ingredients in blender. Blend at high speed until smooth and creamy (1 or 2 min.). Chill overnight. Serve with crackers or chips.
ZIPPY SHRIMP DIP
Cheryl Goryl

½ oz. can shrimp (small, cleaned)
8-oz. pkg. cream cheese
1/3 c. mayonnaise
3 Tb. catsup
2 tsp. lemon juice
1/8 tsp. Worcestershire sauce

Soften cream cheese, add ingredients including crumbled shrimp. Chill and serve.

MOCK LOBSTER DIP
Mary Loughlin
(I found if you present this as a "lobster" dip no one ever doubts you).

1 lg. can crabmeat
1 can tomato soup
1 c. mayonnaise
½ lb. pkg. cream cheese
1 envelope Knox gelatin, dissolved in ½ c. cold water
¾ c. green pepper chopped very, very fine
2 Tb. onion chopped very, very fine
¾ c. celery chopped very, very fine

Melt cream cheese over low heat, add soup and blend. Mix mayonnaise with dissolved gelatin, add to cream cheese mixture. Add remaining ingredients and mix. Pour in mold and chill.
BEAN DIP

Mildred Powers

1 16-oz. can kidney beans
1 onion, chopped
washed and drained
1 pepper, chopped
1/2 c. mayonnaise
1/2 tsp. dry mustard
1/2 c. catsup
1/4 tsp. Worcestershire sauce
1/4 c. sweet relish
1 tsp. horseradish

Mix together and let set at least 3 hours.

HOT MUSTARD SAUCE

Barbara Sawyer

4 Tb. dry mustard (mix well with no lumps) 2 eggs, beaten
1/2 c. milk or evap. milk 1/2 c. sugar
1/2 c. vinegar salt and pepper to taste

Combine all except vinegar in the top of a double boiler. Add vinegar very slowly, cook until thick.

HOT CANAPE

Dorothy Little

1 lb. Hot Jimmy Dean sausage
1 1/2 loaves party rye
1 lb. Velveta cheese

Cook sausage in dry pan until done; place in sieve and drain thoroughly. In same pan melt cheese, then add sausage. Spread on party rye. Freeze on cookie sheet and when frozen, bag. To serve, place under broiler for 10 min., or until thawed and brown. Can be cut in two before or after broiling.
BIG TEXAS PUNCH  Ednapearl F. Parr
(A delicious punch to serve at Christmas, weddings, or any celebration when you might want something unusual).

1½ gallons strong tea
4 46-oz. cans grapefruit juice
4 46-oz. cans pineapple juice
3 12-oz. cans orange juice unfrozen
4 quarts ginger ale
2 quarts Southern Comfort

Mix in a large container or mix half at a time. Thin slices of oranges, lemons, cherries or strawberries may be used as garnish in cup or punch bowl. This amount makes six (6) gallons and should serve 100 people.

For a sweeter drink, add grenadine to taste. For a stronger drink, add another quart Southern Comfort. To use at a church social, leave out Southern Comfort, add more ginger ale.

Several days in advance, in a large jello mold, freeze grapefruit juice drink—at least 3. Place in separate plastic bags in freezer. Take out when ready to use.

ORANGE JULIUS  Carole Renselaer
(Especially great when kids have colds and don't want to eat).

½ of 6-oz. can (1/3 c.) ½ c. water
frozen orange juice ¼ c. sugar
concentrate ½ tsp. vanilla
½ c. milk 5 or 6 ice cubes

Combine all ingredients in blender; cover and blend until smooth, about 30 seconds. Serve immediately.
Lane Memorial Library

The present library in Hampton is largely due to the efforts of two Hampton teachers, the Misses Ellen A. Leavitt and Sarah E. Gillespies, in conjunction with Mr. B. F. Weston, one time principal of the (Hampton) Academy, "according to the 1938 Tercentenary program."

The first library association in Hampton, known as the Social Library, was started in 1805 and lasted until 1854.

In 1865 a second attempt at a library was made with 114 shares sold at $3 each and the 200 volumes purchased, plus those donated, were housed in the town hall.

In 1881 "the association offered its books to the town for the foundation of a free public library."

The Lane Memorial Library, built and given to the town by Howard G. Lane in memory of his father, Joshua Lane, was dedicated December 14, 1910.
A new addition was dedicated on January 5, 1958 after a generous gift by Wheaton Lane led to the enlargement and modernization program.

Dedicated librarians and trustees have guided the library through the years in serving a growing community. The present Librarian is Charlotte M. Hulton.

The Friends

Volunteers have always aided the library in various ways. In 1968 the Friends of Lane Memorial Library was formally organized. The Friends, supporting the policies established by the trustees and administered by the librarians, work to promote the library and its resources; encourage financial support through gifts, endowments and bequests; raise funds to purchase equipment and furnishings not provided by tax dollars.

The Friends helped to furnish the children's room, decorated a reading room and provided a micro-film reader.
They work in behalf of the building program for additional space. They initiate new programs such as the art lending program and book discussion group. Publishing this cookbook is a new venture for the Friends.

by: Marianne Jewell
GAZPACHO (Cold Spanish Soup)  Marianne Jewell
(This recipe came from my Aunt Loreen who traveled extensively. It is good on a very hot day.)

\[\begin{align*}
\frac{1}{2} \text{ c. olive oil} & \quad 1/8 \text{ tsp. Tabasco} \\
4 \text{ Tb. lemon juice} & \quad 2 \text{ tsp. salt} \\
6 \text{ c. tomato juice} & \quad \frac{1}{2} \text{ tsp. freshly} \\
2 \text{ c. beef broth} & \quad \text{ground black pepper} \\
\frac{1}{2} \text{ c. finely minced onions} & \quad 2 \text{ green peppers,} \\
2 \text{ tomatoes, cubed} & \quad \text{finely chopped} \\
2 \text{ c. finely minced celery} & \quad 2 \text{ cucumbers} \\
& \quad \text{diced croutons}
\end{align*}\]

Beat together the oil and lemon juice. Stir in tomato juice, broth, onions, tomatoes, celery, Tabasco, salt and pepper. Taste for seasoning; it should be well seasoned. Chill 3 hours. Pour into tureen. Serve the green peppers, cucumbers and croutons separately. Serves 8 - 10.

ZUCCHINI SOUP  Joan Hazell

1 can College Inn Chicken Broth
1 can cream of chicken soup or 1 pint light cream
\(\frac{1}{2}\) stick of butter
2 c. cut-up zucchini
\(\frac{1}{4}-\frac{1}{2}\) c. chopped onion
\(\frac{1}{2}\) c. wine - sherry or chablis

Simmer for 1 hour and whir in blender. Serve hot or cold. Garnish with fresh parsley.
AVGOLEMENO (Greek Egg & Lemon Soup)  
Sandy Bouras

1 whole chicken (fryer)  
water to cover, lightly salted  
4 eggs  
juice of 2 lemons  
1 lb. vermicelli (thin spaghetti) or 1 c. rice  
(use less if you want a thinner soup)

Clean chicken, place in a large pot (6-8 qts.) and cover with water, lightly salted. Bring to a boil, skim foam. Cook uncovered 1½ hours at low temperature. Remove chicken (save for later use in recipe calling for cooked chicken). Add salt if needed. Bring to boil. Add vermicelli or rice and cook until tender (about 20 min.) Remove from heat. Beat eggs in medium bowl until light and fluffy. Add lemon juice. While still beating, add broth from soup very slowly from a ladle into egg mixture, taking care not to curdle eggs. When enough broth is added so that the egg mixture is warm, pour it back into the soup pot. Allow it to settle a few minutes before serving. This makes a thick soup, which when served with salad and bread can be a whole meal.
CHESTNUT SOUP  
Bonnie Barnes  
(From Bonnie's School for Creative Cooking in Hampton Falls. Bonnie is also cooking consultant on the "Good Day Show", Channel 5, Boston. -Ed.)

1 lb. chestnuts  
3 carrots, peeled, cut in 1" lengths  
1 stalk celery, cut in 1" lengths  
1/4 lb. butter (1 stick)  
4 c. chicken broth (regular or canned)  
2 c. cream  
salt and pepper to taste

Make cross on top of chestnuts, drop in boiling water for 10 min. Peel. Place chestnuts, cut carrots and celery in food processor (use steel blade) or blender and chop finely. Then sauté in butter until the butter is absorbed by the vegetables. Add chicken broth and simmer 20 min. Strain, put vegetables back into processor or blender and blend or puree. Combine vegetable mixture, cream, broth and salt and pepper. Serves 8.

CHILI SOUP  
Minette Ott

1 lb. ground meat  
1 lb. can pinto or kidney beans  
1 lb. can tomatoes  
salt, pepper, chili powder to taste  
1 onion  
1 green pepper  
small amount of long grain rice, if desired  
celey

Brown meat. Chop onion, green pepper and celery. Then add ingredients and water (amount depends on how thick you want the soup). Bring to a boil and then cook on low flame for 1/2 hr. This is good reheated, too.
CUCUMBER SOUP

Jane Walker

1 chicken bouillon cube
1 c. boiling water
2 c. chopped, peeled cucumber
¼ c. chives
3 Tb. butter

½ c. chopped celery leaves
3 Tb. chopped parsley
1 tsp. salt
2 Tb. flour
1 c. light cream


SQUASH SOUP

Mary Simonds

1½ c. mashed strained winter squash (butternut)
3 c. chicken broth
1 c. half & half, or light cream
1 Tb. onion
2 Tb. butter
nutmeg, freshly grated
salt to taste

Saute onion in butter. Combine with squash and broth and simmer 20 minutes. Add cream and sprinkle with nutmeg. If soup is too thick, add cream or chicken stock to taste.
TERRY'S ONION SOUP

Martha Williams

I think soup is better if made one day ahead. (I always double this recipe because it is so good!)

4 large onions, thinly sliced
2 Tbsp. butter
2 cans condensed beef broth
1 can water (use soup can)
1 envelope dry beef bouillon
Melba rounds
mozzarella cheese, grated

Cook onions in butter until lightly browned, about 15 minutes. Add cans of broth and water, and dry bouillon. Simmer about 20 minutes. To serve, place Melba rounds covered with mozzarella on top of soup and broil until cheese melts.

OYSTER STEW

Mary Jane Williams

(Oyster Stew was a traditional Christmas Eve dinner at our house as far back as I can remember)

3 doz. oysters
1/2 c. butter
1/4 c. chopped leeks
1 1/8 tsp. salt
1/2 tsp. celery salt
1/4 tsp. white pepper
3 c. light cream
2 c. milk
2/3 c. white wine
paprika, parsley, oyster crackers

Remove oysters from shell (save liquid). In hot butter in 4-quart saucepan, sauté leeks 5 minutes. Add oysters, oyster liquid, salt, pepper; bring to boil. Heat cream, milk; add to oysters with wine. Heat but do not boil. Sprinkle with paprika and chopped parsley. Serve with crackers. Serves eight people.
MOCK LOBSTER SALAD

Barbara MacKinnon

1 can (4 c.) whole tomatoes
1 onion peeled
1½ lbs. Haddock fillet
2 stalks celery
3/4 c. salad dressing or mayonnaise
salt, pepper, Accent

Combine tomatoes, whole onion and tomato can full of water in saucepan. Bring to boil. Add haddock, cover and simmer 20 min. Discard onion and cooking liquid. Flake haddock and blend with chopped celery, salad dressing, salt, pepper and Accent to taste. Chill.

COCONUT-CARROT SALAD

Dottie Ingram

(An Easter favorite. Also the salad always requested by my sons on birthday dinners. Really delicious and easy.)

1 c. flaked coconut
1½ c. shredded raw carrot
¼ c. seedless raisins
2 Tb. lemon juice
1 can (11-oz.) mandarin oranges, drained
1/3 c. mayonnaise
salt to taste
salad greens

Mix all ingredients except greens. Chill and serve on greens. 4 - 6 servings.
MARINATED CARROT SALAD
Claire Anderson

1 can cream of tomato soup
1 tsp. salt
1 c. sugar
1 tsp. dry mustard
1 c. salad oil
½ tsp. pepper
3/4 c. cider vinegar
3 lbs. cooked, sliced carrots
1 large onion, thinly sliced

Place carrots and onion in dish. Blend rest of ingredients and pour over carrots and onion. Marinate all day or overnight in the refrigerator.

CASHEW CHICKEN SALAD
Ginny Lemire

2 c. cooked chicken, cubed
3/4 c. mayonnaise
1 stalk of celery, diced
1 Tb. lemon juice
2 green onions, sliced
1 tsp. powdered mustard
½ green pepper, chopped
1 tsp. salt
2 c. cooked brown rice
½ c. cashews, raw or roasted (not salted)

Stir together chicken, celery, onions, green pepper and rice. Combine mayonnaise, lemon juice, and spices; blend into chicken mixture. Chill thoroughly. Stir in cashews just before serving.

PINEAPPLE SALAD
Mary Simonds
(Easy and colorful.)

1 large can crushed pineapple
1 small pkg. dark cherry jello
8 oz. cottage cheese
1 large container "cool whip"

Bring pineapple to a boil; sprinkle Jello over this. Cool until mixture begins to thicken, add cottage cheese and cool whip. Serve on lettuce cups or in glass dish.
LETTUCE SALAD WITH PEAS

Richard Tompkins

In an oblong casserole layer:
- chopped lettuce (about a head)
- chopped celery (1/2 - 3/4 c.)
- 1 pkg. frozen peas
- chopped onions (1/2 - 3/4 c.)

Then spread Green Goddess Dressing. Sprinkle with sugar, crumbled bacon (about a pound). Then sprinkle with a lot of parmesan cheese.

Green Goddess Dressing

1 c. mayonnaise
1/2 c. sour cream
3 Tb. tarragon wine vinegar
1/4 c. parsley
1 clove garlic or juice of
1/2 tsp. salt
1/2 tsp. dry mustard
1 tsp. Worcestershire sauce
1/8 tsp. pepper
Mix together

Either make this the night before or in the early morning in order to marinate.

ISLAND SALAD

Alice Cummings

1 can mandarin oranges
1 can pineapple chunks
1 c. shredded cocoanut
2 c. miniature marshmallows
1 c. sour cream

Mix well and chill. With the exception of the sour cream, ingredients may be increased or decreased to suit one's taste.
JELLED COLE SLAW SALAD

2 envelopes plain gelatin
1 c. cold water
1 c. boiling water
2/3 c. vinegar
2/3 c. sugar
1/4 tsp. salt
1 c. shredded cabbage
1 c. chopped celery
1 c. shredded carrot
4 Tb. green pepper
4 Tb. chopped onion
4 Tb. pimento
1 c. mayonnaise
1 3/4 c. evaporated milk

Soften gelatin in cold water, then dissolve in boiling water. Add vinegar, sugar and salt, and chill until the consistency of raw egg white. Add remaining ingredients and stir to blend. Chill at least 2 hours.
PANTRY SALAD

(From my mother's Southern Pantry)

1 16-oz. can each:
- French style green beans
- Small English peas
- Small whole grain white corn
1 jar of pimentos chopped
1 c. each:
- Chopped celery
- Chopped onion
- Chopped green pepper

Marinade:
- ½ c. vinegar
- ½ c. sugar
- ½ c. salad oil
- Salt and pepper

Drain canned vegetables and mix all ingredients together. Chill 24 hours.

PINEAPPLE COLESLAW

1 can (1 lb.) pineapple chunks
½ c. mayonnaise
1 tsp. grated onion
1½ - 2 tsp. prepared mustard
1 qt. shredded cabbage
½ tsp. salt
Dash cayenne pepper

Drain pineapple (keep ¼ c. of the syrup). Chill in refrigerator. Mix mayonnaise, pineapple syrup, grated onion, mustard, salt and pepper. Mix well. Add to chilled pineapple chunks and cabbage. Toss. Serve on cabbage leaves or lettuce with crackers.
NINE-DAY-SLAW Peggy Bertolino
(A winner at my mother's southern barbeques)

3 lbs. cabbage 1 c. salad oil
1 green pepper 2 Tb. celery seed
2 medium onions 2 Tb. sugar
2 c. sugar 2 Tb. salt
1 c. vinegar

Shred cabbage, green pepper and onion. Blend with 2 cups sugar. Set aside. Blend remaining ingredients and bring to a boil, stirring over high heat. Pour over cabbage mixture immediately. Let cool. Store in refrigerator at least 12 hours or overnight.

FROZEN SALAD Jane Walker

1 13-oz. can evaporated milk, cooled and whipped
2 c. bananas, mashed
4 oz. small marshmallows
1 small can crushed pineapple and juice
1/2 c. pecans, chopped
1/2 c. mayonnaise
1 small bottle cherries, drained and chopped
2 pkgs. cream cheese (8 oz. each)
4 tsp. lemon juice (concentrated)
1/2 c. sugar
1/4 tsp. salt

Mix together and freeze. Take out of freezer 5 to 10 minutes before serving and cut into squares.
FRUIT SALAD DRESSING  
Dorothy Straubel

Juice of 1 can pineapple, #2 size
Juice of 1 orange and grated rind
2 eggs
¼ c. sugar
¼ tsp. salt
2 Tb. flour
½ pint whipping cream (or use "Cool Whip")


MIDGE WELCH’S ROQUEFORT CHEESE DRESSING  
Charlotte & Robert Preston

½ pt. sour cream
½ pt. (scant) mayonnaise
1½ tsp. horseradish
slice of onion, grated
6-oz. roquefort cheese

Mix and chill. May also be used as a dip.
them. They killed eight of the natives; one escaped.

Later, back on ship, the voyagers were attacked by a large party of natives in canoes. Thorvald directed his men to put out the war-boards of the ship and to defend themselves but to "offer little attack."

After the natives departed and Thorvald was assured that none of his men had been injured, he made a revelation.

"I have been wounded in my armpit," he told them. "An arrow flew in between the gunwhale and the shield below my arm. Here is the shaft and it will bring me to my end."

Thorvald instructed his men to return home but "we shall convey to the headland which seemed to me to offer so pleasant a dwelling-place;... We shall bury me there, and place a cross at my head, and another at my feet, and call it Crossness forever after."

Thorvald died. His men carried out his instructions but, hoping to conceal the grave from the natives, they buried him half a mile inland from the promontory.
To mark the place they engraved a stone. That stone is now called Norsemen's Rock and has been authenticated by archeologists. The monument bears testimony to the Vikings' visit, and to Thorvald: the first European buried on our soil.

BAKED CORN PUDDING  

2 pkgs. frozen corn (10-oz. each)   1 Tb. sugar  
3 eggs, well beaten  dash nutmeg  
2 tsp. grated onion  2 Tbsp. butter  
⅛ c. flour  2 c. light cream  
2 tsp. salt  1 can (4-oz.) pimentos, 
⅛ tsp. white pepper  drained and coarsely chopped  

Preheat oven to 325°; lightly grease 1½ qt. baking dish. In a large bowl combine corn, eggs, onion; mix well. Combine flour, salt, pepper, sugar and nutmeg, and stir into corn mixture. Add butter, cream, pimentos and mix well. Pour into greased dish, set this in pan with 1" hot water. Bake uncovered 1 hour or until pudding is firm and knife comes out clean. Serve hot and cut into squares.

BROCCOLI RICE CASSEROLE  

2 c. cooked rice  
1 pkg. frozen chopped broccoli (undercooked)  
1 can water chestnuts chopped finely  
1 can cream of chicken soup  
1 8-oz. jar cheese whiz  

Mix. Place in buttered casserole and top with buttered bread crumbs. Bake at 350° - 30 min.
BROCCOLI OR SPINACH SOUFFLE  

Carol Geissler

$\frac{1}{4}$ c. melted butter  
2 eggs, beaten  
16-oz. small curd cottage cheese  
1 8-oz. pkg. Old English cheese, cut up  
1 pkg. frozen chopped broccoli or  
2 pkgs. chopped spinach, thawed, uncooked  
4 Tb. flour

Mix all ingredients together in a 1½ qt. baking dish. Bake at 350° for 1 hour and 10 min., serve immediately.

BEAN N' BERRY CASSEROLE  

Ina Chiaramitaro
(An interesting and different way to serve beans at a buffet table.)

1 28-oz. can brick oven baked beans  
1 16-oz. can whole berry cranberry sauce  
2 Tb. dark brown sugar


CABBAGE CASSEROLE  

Jane Walker

1 coarsely shredded cabbage  
2 Tb. margarine  
2 Tb. flour  
1 c. milk  
1 c. cubed cheese  
2 pieces toast, crumbled

Boil cabbage 5 to 6 min. and drain. Make cream sauce with margarine, flour, milk and cheese. Pour over cabbage in casserole dish. Top with crumbled toast. Bake in oven until mixture is hot.
CARROT PUDDING

3 eggs, separated
4 Tb. sugar
1 1/2 Tb. cornstarch
1 c. milk
3 c. (2 lbs.) carrots, cooked and mashed
3 Tb. butter

1 tsp. salt
1 c. fine bread crumbs
1 c. light cream
1/2 tsp. fresh nutmeg, grated
1/4 c. cream sherry

Preheat oven to 300° F., and grease a 2-qt. casserole. Beat egg yolks and sugar until light, set aside. Mix cornstarch with small amount of milk. Heat remaining milk, add cornstarch and stir until smooth and slightly thickened. Stir small amount of hot cornstarch mixture into egg yolks and sugar. Stir to mix well then return to hot milk and cornstarch, stirring over medium heat until smooth and thick.

Add carrots, butter, salt, and bread crumbs; blend evenly. Stir in cream and add nutmeg and sherry; mix well. Beat egg whites until they hold firm peaks; fold into carrot mixture. Pour into prepared casserole. Place dish in pan of hot water and bake at 300° F. for 30 min. Increase heat to 350° F. and bake an additional 45 min. or until knife inserted comes out clean. 10-12 servings.
SAUERKRAUT PIE

Dorothy Little

Pastry:

- 2 c. all-purpose flour, sifted
- ½ tsp. salt
- 1 tsp. cream (op.)
- 3/4 c. butter
- 1 tsp. baking powder
- 1 egg, beaten
- 1 unbeaten egg white

Combine flour, salt and baking powder. Chop in butter, work with fingers until mealy. Add egg, blend until consistency of pie dough. Add cream if dough is not sufficiently moist. Work lightly, pat into bottom and sides of 9" round layer cake pan (use about 2/3 of dough). Brush egg white over bottom crust to prevent crust from getting soggy.

Filling:

- ½ lb. bacon, diced or 8 frankfurters, sliced
- 1 small onion, chopped
- 1½ lbs. well-drained sauerkraut
- 1 c. light cream or milk
- 3 tsp. catsup
- 1 tsp. paprika
- pinch of salt

Cook bacon until slightly brown; add onions and cook until soft; add sauerkraut, simmer 20 min. (If franks are used saute onions and franks in 1 Tb. cooking oil.) Place mixture into pastry. Combine cream, catsup, paprika and salt; pour over. Roll out remaining dough, cut into strips and lay on top. Bake at 400° about 40 min.
FRIED EGGPLANT "A LA BRUNO"  Joseph R. Bruno

eggplant (as many as you want)
tomato sauce (homemade or commercially prepared)
sausage (Italian, sweet or hot)
salt pepper cooking oil
(op.) grated cheese, oregano, other seasonings

Peel eggplant and slice into thin slices (the thinner, the better). Then fry in ½" cooking oil in a large frying pan, adding oil as needed; fry to golden brown. Remove eggplant from frying pan, drain on paper towels.

Drain oil from frying pan, cut the sausage into small pieces and dry. Then drain pan again, place sausage and eggplant together in pan, add enough tomato sauce to cover. Simmer 5 or 10 min. or until sausage and eggplant are saturated with sauce. Add grated cheese, salt, pepper and seasonings.

Remove and serve in sub rolls. If you like, add mozzarella cheese and place in oven until cheese melts.
SPINACH LASAGNE

1 med. onion, chopped
½ green pepper, chopped
2 garlic cloves, minced
2 Tbsp. veg. oil
1 can (28-oz.) tomatoes
1 can (6-oz.) tomato paste
¼ cup minced fresh parsley
½ tsp. oregano
1-lb ricotta cheese
1 egg
3/4 cup grated parmesan
1 tsp. salt
½ tsp. pepper
8-oz. mozzarella, grated
1 bay leaf
1 pkg. frozen spinach, chopped, cooked, drained
8 oz. lasagnne noodles

Saute onion, pepper, garlic in oil until golden, stirring often. Stir in tomato paste, parsley, oregano, bay leaf. Simmer uncovered 20 min. Cook noodles, drain. Combine spinach, ricotta, egg, ¼ parmesan, salt and pepper.

Spoon 1/3 tomato sauce in bottom of lasagna pan or 9 x 13 baking dish. Cover with 1/3 noodles, ½ spinach and ricotta filling, ½ mozzarella and ¼ parmesan. Repeat layers, using ½ remaining sauce and noodles, all remaining filling. Top with remaining noodles, sauce, parmesan and mozzarella. Bake at 350° for 45 min. Let stand a few minutes before cutting into squares. Serves 6.
POPEYE DELIGHT
Pat DuBrava
(My family requested this recipe after sampling it at a Girl Scout potluck supper.)

1 pkg. frozen chopped spinach
1 Tb. grated onion
2 eggs, slightly beaten
½ c. sour cream
2 Tb. butter - cut in small pieces
1 c. grated parmesan or romano cheese
1 Tb. flour
salt and pepper to taste

Cook spinach in small amount of water with onion until thawed. Drain well. Mix remaining ingredients together and add to spinach and onion. Mix well. Bake in greased casserole 25-30 min. until center is set. Don't overcook or it will separate.

SPINACH & RICOTTA PIE
Louise Lemerise
(Great, hot or cold.)

2 10-oz. pkgs. frozen spinach
2 lbs. ricotta cheese
1 8-oz. pkg. cream cheese
3 eggs
grated cheese to taste
salt to taste

Steam spinach, drain and squeeze until all liquid is removed. Mix spinach, cheeses and eggs together. Place in 9 x 13 pan and bake at 350° 1 hour or until knife inserted comes out clean. Cut into small squares.
BAKED ZUCCHINI

Lorraine Krisko

3 lbs. zucchini (2 medium)
1 yellow onion
3 Tb. biscuit or pancake flour
salt and pepper to taste
parsley
3 eggs (beaten)
butter
grated cheese
paprika

Cut tips and wash zucchini. Do not peel. Chop zucchini with onion and parsley. Add flour, salt, pepper and eggs and blend together. Butter bottom of baking dish. Add the mixture, sprinkle with grated cheese and paprika. Dot with butter. Bake uncovered at 350° for 40 min. May be made in morning, stored in refrigerator and baked at night.
CHEESE - BAKED ZUCCHINI CREPES

Nancy S. McDonough

2 Tb. chopped onion
2 Tb. butter
1½ lbs. zucchini, sliced
½ c. water
1 egg, slightly beaten
½ tsp. salt
2/3 c. sharp cheddar cheese, grated
10 to 12 cooked crepes
½ c. soft bread crumbs or croutons
2 Tb. melted butter

Briefly saute onion in butter. Stir in zucchini and water. Cover and simmer 10 to 15 min. or until zucchini is soft. Drain thoroughly.

With electric mixer on low speed, break up zucchini into small pieces and drain off any excess water. Stir in beaten egg, add salt and cheese.

Line buttered custard cups or oversize muffin tin pans with cooked crepes.* Spoon zucchini mixture into center of each. Combine bread crumbs with butter over filling. Bake in 350° oven for 15 to 20 minutes.

* Trim edges of crepes before placing in muffin pans, this prevents browning. Be certain to use oversize muffin cups as crepes are almost impossible to arrange in small muffin pans. I also add parmesan cheese mixed with parsley to add color and interest.
EGGS COPENHAGEN

Mary-Louise Woolsey

(This goes with Spicy Candied Ginger Muffins for our Sunday morning breakfast.)

4 Tb. butter
1 small to medium onion, grated
12 large eggs
2 tsp. lemon juice
2/3 c. light cream
8 oz. Philadelphia cream cheese
1 tsp. salt

In the top of a double boiler, melt the butter and add the grated onion, keeping heat at medium-low. Beat together the eggs, lemon juice, light cream and salt. Add to butter and onion in the double boiler. Add the softened cream cheese in chunks. After the mixture has heated 5 min. stir with a wire whisk, and continue stirring until the cheese has melted in and eggs are set.

The heat must be kept constant and LOW. As soon as the eggs are tender and fluffy, remove from the heat and serve at once. The mixture will dry out if cooked at too high a heat or if eggs are allowed to sit after they have set.

This recipe halves easily to serve a smaller number of people.
HAM & EGG CASSEROLE

Catherine Anderson

2 3 c. diced ham
6 hard-boiled eggs, sliced
1 6-oz. can sliced mushrooms
1 can cream of celery soup
½ c. milk
1 c. sharp cheese, shredded
6 drops Tabasco
1½ c. soft bread crumbs


SPANISH EGGS

Mary Simonds

1 15 oz. can tomato sauce
1 onion, chopped
½ c. green pepper, chopped
½ c. celery, chopped
1 tsp. sugar
3/4 tsp. salt
sprinkle of basil
1 c. hamburger roll crumbs
6-8 eggs
shredded cheddar cheese

Combine all ingredients except eggs and cheese, and simmer 10 min. Spread in long casserole dish, indenting center. Drop 6-8 eggs and top with cheese. Bake at 350° for 15-20 min.
TEXAS EGGS
(Man's favorite)

Sauce:

Cut bacon into pieces and saute until done. Make white sauce from butter, flour and milk. Stir until thick and smooth. Add pepper, bacon, beef and 1 can mushrooms. Set aside.

½ tsp. salt
16 eggs

Mix eggs with salt and evaporated milk and scramble in ¼ c. butter.

¾ c. butter
½ c. flour
1 qt. milk
pepper

1 c. evaporated milk
¼ c. butter

Butter casserole dish (13 x 9) and add small amount of sauce, then layer the eggs. Top with remaining sauce and garnish with remaining mushrooms. Refrigerate covered. Bake at 275° for 1 hour. Can be made the day before.
HOT BROWN (cheese-bake sandwiches)  Liz Smith  
(Originated at the Brown Hotel, Louisville, 
Kentucky in the 1920's)  Serves 4

Sauce:
2 tsp. butter  
1/4 c. flour  
2 c. milk (or less for a thicker sauce)  
1/4 tsp. salt  
1/2 tsp. Worcestershire sauce  
1/2 c. sharp cheddar cheese, grated  
1/2 c. grated parmesan cheese

Sandwich:
1 lb. turkey, thinly sliced - white breast meat preferred (and/or ham)  
8 slices trimmed toast (or English muffins)  
4 slices tomato (or more if desired)  
8 strips partially cooked bacon  
4 oz. grated parmesan cheese

Melt butter, add flour, stir well. Add milk, cheeses and seasonings. Cook until thick.

Cut toast into triangles and place on cookie sheet or individual baking dishes. Arrange turkey slices on top and cover with hot cheese sauce. Top with tomato and bacon. Sprinkle with parmesan cheese. Bake at 425° until bubbly.

To freeze: Omit tomato, wrap in foil.
To bake: Remove foil and bake at 375° for 45 min.
QUICHE LORRAINE

Ginnie-Lee McCaddin

Crust:
1 c. regular all purpose flour
½ tsp. onion salt
1/8 tsp. basil leaves
2 Tb. butter
2 Tb. lard (or shortening)
2-3 Tb. cold water

Into a bowl sift together flour and onion salt; mix in basil. Cut in butter and lard until it resembles coarse meal. Gradually add enough water to hold dough together, mixing lightly with a fork. Roll out on lightly floured surface; line 9” pie pan.

Filling:
2 c. (8-oz.) shredded Swiss cheese
6 slices bacon, cooked and crumbled
2 c. light cream or half & half
4 eggs, slightly beaten
1 Tb. cornstarch
¼ tsp. salt
¼ tsp. freshly ground nutmeg
dash of cayenne pepper
2 Tb. butter, melted
2 Tb. grated parmesan cheese

Toss together Swiss cheese and bacon; place in pie crust. In a mixing bowl combine cream, eggs, cornstarch, salt, nutmeg and cayenne pepper until well blended; pour over cheese-bacon mixture. Drizzle on butter and sprinkle with parmesan cheese. Bake 40 min. in a preheated 375° oven. Let stand 10 min. before serving (this is important to let the quiche set).
The Founding of Hampton

The seaside town that is now Hampton was once the home of Indians who called it "Winnacunnet", meaning "beautiful place of the pines".

In 1638, the area, being part of the Bay State, a small company obtained permission from the General Court of Massachusetts to establish a church and township there. They traveled up the Hampton River that October in shallow boats and arrived at Lower Landing.

Leader of the pioneers was Reverend Steven Bachiler, "a man of remarkable mental and physical vigor. Although 77 years old his eye was not dim nor his natural force abated. Indeed, he was to live to be 100, and at 80 marry his third wife." At Rev. Bachiler's request, Winnacunnet Plantation was renamed "Hampton" after Southampton, England.

An abandoned
brick-making, grist-milling, shoekeeping and saw-milling.

Both religion and education were important to our ancestors. Hampton's Congregational Church is the oldest continuing church in New Hampshire. Hampton also opened the state's first public school in 1649.

Famous sons and daughters include poet John Greenleaf Whittier, the great advocate Rufus Choate, and first lady Jane Appleton Pierce. A descendant of one of the first settlers was Edward Tuck, who founded the Amos Tuck School of Business Administration at Dartmouth, and who gave to Hampton the Tuck Athletic Field.

During her more than 340 years, Hampton's image as a beautiful place of pines has changed to that of a summer place of white sands. Year-round, she continues to grow as an industrious, family-centered town.

SALMON LOAF

(Helen W. Hayden
This recipe was given me by Katherine Gookin who lived on Mill Road. She was a Hampton native, and well known as a music teacher.)

1 tall can red salmon
2 eggs, beaten
6 saltines, crumbled
\(\frac{1}{4}\) c. milk
juice of half a lemon; or finely chopped pickle may be substituted.
\(\frac{1}{4}\) of a small onion, finely chopped

Mix thoroughly and bake at 350\(^\circ\) until browned.

SALT FISH CAKES

(Irene Palmer

2 c. salt fish
1 qt. potatoes
1 tsp. butter
2 egg whites, well beaten
pepper

Wash fish and break into pieces. Be sure to pick out bones. Pare potatoes and cut into quarters. Boil together 20-25 minutes. Drain. Mash and beat until very light. Cool. Fold in egg whites; then pepper and butter. Shape in a tablespoon. Fry in deep fat, smoking hot, for one minute. Fry only 5 at a time, as more will cool the fat. Drain on brown paper or paper towels.)
BEA'S CLAM MUDDLE
Eleanor Dennett

1 c. minced clams and juice
1 egg, well beaten
1 c. milk
1 c. crushed Ritz crackers
½ c. butter
½ can mushroom soup

Combine in well-greased casserole.
Bake at 350° for 1 hour or until puffed up.

CLAM CASSEROLE
Joan Hackett

2 cans minced clams, drained (small, Snows)
2 c. Saltine cracker crumbs
1 3/4 c. milk
3/4 c. butter or margarine
2 eggs, beaten
pinch of salt

Melt butter in milk over low heat. Add crumbs to beaten eggs and mix with milk. Add clams. Bake at 350° for 45 min. Top should be browned and puffy when done. Serves 4-6

BAKED EELS
Irene Palmer and
Mrs. Bernice Palmer

Wash the eels; remove about 3" of the tail and the bristles along the sides. Cut into 3" pieces and roll in flour. Lay in greased pan, sprinkle with salt and pepper. On top place several thin slices of pork. Dredge with flour and cover with milk. Bake in a quick oven about 20 minutes or until brown.
HADDOCK BAKE
(Delicious!)

Fran McClelland

2 lbs. haddock
1 can cream of shrimp soup
1 small can shrimp, drained (op.)
1 tsp. minced onion
salt and pepper to taste

Bake in a greased casserole at 350° for 20 minutes.

30 Ritz crackers, crushed
1/4 c. melted butter
1/2 tsp. Worcestershire sauce
1/8 tsp. garlic salt

Mix and spread over the haddock. Bake 10 minutes more. Serve with rice.

LOBSTER STEW

Dorothy Hobbs Cummings

1 1/2 lb. lobster
1/4 c. butter
1 qt. rich milk

At least six hours before serving, boil lobster and remove meat, tomally, and coral. Simmer the tomally and coral in butter 7 or 8 minutes. Add lobster meat cut in inch pieces. Cook all together slowly for 10 minutes. Add milk slowly and heat but not to boiling. Cool and let stand 6 hours before heating and serving.
BAKED STUFFED LOBSTER

(This recipe was developed over my eleven years as a summer chef. The stuffing is excellent by itself as a casserole with salad.)

4 Select lobsters, Pre-cooked
1 small can crabmeat
1 small can clams
1 small can shrimp
1 Tb. sherry or wine
3 c. bread crumbs

Drain cans and place in bowl. Add bread crumbs, butter and wine, mix.
Cut a 1½" strip of shell out of the back of the lobster, from middle of the body almost to end of the tail. Then fill cavity with the stuffing. Crisscross cheese over the top. After baking, put under broiler for a few minutes to brown cheese lightly. Bake at 350° for 10 to 15 min.

ESCALLOPED LANGOSTINO CASSEROLE

Mrs. Stillman Hobbs

1½ c. seafood-using 1 12-oz. pkg. langostinos defrosted and 1 small can crabmeat
1 c. soft bread crumbs
1 c. milk or light cream
2 eggs, beaten
2 Tb. butter
½ tsp. prepared mustard
1 jigger Harvey's Bristol Cream Sherry
Salt & pepper

Mix in order given, buttered crumbs on top. Bake at 300° for 50-60 min. or until bubbly.
FRIDAY SURPRISE  
Sheila M. Snow

2 lbs. Filet of Haddock  
2 Tbsp. flour

½ tsp. Paprika  
1 Tbsp. mustard

½ tsp. salt  
salt & pepper to taste

Bit of pepper  
1 cup milk

Juice of 1 lemon  
1 c. milk

2 Tbsp. butter  
crushed corn flakes

Cut haddock into individual servings.  
Arrange in greased shallow dish. Sprinkle with paprika, salt, pepper and lemon juice.
Melt butter and add flour, mustard, and salt and pepper to taste. Add milk slowly to smooth paste. Cook until sauce thickens. Pour over fish. Sprinkle crushed corn flakes over top and bake about 35 min, at 350°

"LOBSTER" PIE  
Mildred Powers
(Simple but elegant)

1 egg  
1/8 tsp. dry mustard

1/8 tsp. paprika  
1/8 tsp. dry mustard

1 can cream of mushroom soup  
1 can cream of mushroom soup

1/2 c. sherry wine  
1/2 c. sherry wine

1 small can mushrooms, drained  
1 small can mushrooms, drained

approx. 35 Ritz crackers, crushed  
approx. 35 Ritz crackers, crushed

1/4 lb. butter (1 stick), melted  
1 pkg. langostinos

Beat egg, add next 5 ingredients and mix together. Squeeze thawed out langostino. Place in 9x13 pan. Top with crackers and butter. Bake in 375° oven for 25-30 min.
BAKED STUFFED SHRIMP  Melody Dahl

(I like this company dish because it can be prepared in the afternoon before the company arrives and cooked after the company gets there)

1 lb. frozen shrimp - medium
1 box Ritz crackers (1/2 to 3/4 lb.)
1/2 lb. melted butter
1/4 tsp. garlic powder
2 Tb. parsley flakes
Dash of white or red wine (optional for zinging taste)

In bowl crush Ritz crackers. Add parsley flakes and garlic powder. Stir. Gradually add melted butter until stuffing holds together. It should be the consistancy of a pie crust, crumbly but sticky. If too much butter is added, it is too rich.

In bigger bowl, mix shrimp and 3/4 of the stuffing together.

Pack into shallow casserole dish (9x12) or individual casseroles. Top with remaining stuffing and garnish with sprinkle of parsley flakes.

Bake at 450° for 12 to 15 minutes.

Using the medium shrimp is more economical. But, if you wish to splurge, buy the jumbo shrimp, follow same directions for making stuffing. Peel and vein shrimp and place Tbs. of stuffing on top of each. Bake on cookie sheet same as above.
SHRIMP AND MUSHROOMS ELEGANTE  Helen Colliander

3 Tb. butter
1 lb. frozen shelled shrimp, partially thawed
½ lb. fresh mushrooms, sliced
¼ c. butter
¼ c. flour
¼ tsp. dry mustard
dash cayenne
2 c. light cream
3 Tb. cooking sherry
¼ c. shredded parmesan cheese
parsleyed rice

Melt 3 Tb. butter in skillet. Add shrimp and mushrooms; cook over medium heat, stirring frequently, until mushrooms are tender and shrimp turn pink and are done. Remove and set aside. Melt ¼ cup butter in skillet, add flour and seasonings. Stir in cream all at once. Cook, stirring constantly, until mixture thickens and boils. Add shrimp and mushrooms, reserving a few for garnish. Heat through 2 or 3 minutes. Stir in sherry, cheese and salt to taste. Serve over parsleyed rice.
SHRIMP (or Meat) FRIED RICE
Marion Desora

3-4 c. cooked rice
4 slices bacon, diced
1 onion, diced
1 can shrimp (or leftover beef, pork, ham sliced thin)
1 can bamboo shoots (LaChoy)
2 Tb. (LaChoy) brown gravy
1 Tb. vegetable oil
Soy sauce
2 eggs.

Cook diced bacon, onion, until brown. Add cooked rice, shrimp, bamboo shoots, brown gravy. Blend together and cook over medium heat stirring constantly until all ingredients are heated through.

Add oil to beaten eggs. Push mixture aside in skillet and drop beaten eggs in empty spot. Raise heat, add cooked eggs into mixture a little at a time. Add soy sauce for flavor. Mix & serve

TUNA BURGERS
Joan Hackett

1 can tuna
3 hard boiled eggs, chopped
1 Tb. chopped onion
½ c. mayonnaise
3 Tb. chopped olives

1 tsp. green pepper, chopped
2 Tb. pickle relish
1 c. shredded cheddar cheese

Mix together and spread on hamburger rolls. Wrap in foil and freeze before cooking. Cook 20-25 min. in 400° oven. Makes 4-6 burgers. Ingredient amounts can be adjusted according to taste.
FILLET OF SOLE A LA LINDOR  

Bonnie Kishbaugh

(In my house this main dish pleases all five of us — no mean trick. I serve the sauce separately and find it good on green beans, too.)

FISH

2½ Tbs. filet of sole (or substitute fish)  
egg  
bread crumbs  
4 Tbs. butter, melted  
rice, amount and kind preferred

Dip fish in egg and bread crumbs. Arrange filets, rolled up, in baking dish and drizzle with melted butter. Bake at 350° for 20 min. While fish is baking, make sauce and rice.

Sauce

½ lb. sliced mushrooms 1 clove garlic  
3 Tbs. butter or margarine 1 tsp. salt  
3 Tbs. flour dash of pepper  
1 c. heavy cream ½ tsp. celery salt  
1 c. milk ¼ tsp. thyme  
1 2-oz. jar chopped pimento ¼ tsp. tarragon

Saute mushrooms in butter. When juice has formed, remove from heat. Stir in flour until blended. Gradually stir in cream and milk. Cook, stirring constantly, until sauce thickens; boil one minute. Add pimento and seasonings. Set aside until fish and rice are done.
MOCK LOBSTER CASSEROLE

Sheila M. Snow

2 lbs. Filet of Haddock or Pollock
1 can froz. cream of shrimp soup, thawed
1 Tb. sherry or lemon juice (op.)
½ c. butter or margarine, melted
½ Tb. minced onion
½ tsp. crushed garlic or 1/8 tsp. garlic powder
½ tsp. Worcestershire sauce
30 Ritz crackers

Place filets in casserole dish. Sprinkle with salt. Pour cream of shrimp soup over it. Add sherry or lemon juice if desired. Bake uncovered for 20 minutes at 375°. While fish is baking, stir onion, garlic and worcestershire sauce into melted butter, then blend with cracker crumbs. Sprinkle crumb mixture over fish and bake 10 minutes more or until brown. Serve with lemon wedges. Serves 6.

Note:

A small can of lobster, drained, may be added with the soup. Also, frozen shrimp soup is hard to find on the market, so I substitute either Campbell's cream of shrimp soup or make my own white sauce with pieces of shrimp and juice of shrimp, and sometimes add some cheese cubes for variety.
DAVID'S SUPER SEAFOOD CASSEROLE

Mary Ellen James

(When our friends, the Herricks, first became parents, I visited; and David treated us to his specialty, which I offer verbatim.)

1 onion, chopped fine
3 Tb. butter
1/2 c. mushrooms, sliced
3 Tb. flour
1/2 tsp. salt
1/8 tsp. paprika
1/8 tsp. pepper
3/4 c. milk or light cream
1 tsp. Worcestershire sauce
3/4 c. chicken stock
1 large egg yolk, beaten
3 Tb. sherry
shellfish (see)
buttered bread crumbs
parsley
1/2 c. parmesan cheese

Shellfish About one lb. Use one or two of the following: shrimp (clean and cook first); scallops (add uncooked); lobster or crab (add cooked).

1 beer. Open and drink as you work. If small, open 2. Saute onion in butter until transparent; add mushrooms and reduce heat. Add flour, salt, paprika and pepper, and stir until well blended and bubbly. Stir in milk or cream, Worcestershire and chicken stock and let bubble one minute, stirring. Remove from heat. Add egg yolk, sherry and shellfish.

Place in baking dish. Top with buttered crumbs, parsley and parmesan. Bake at 350° 25 minutes; or at least 30 min. if scallops are included. Now relax -- and have another beer.
SEAFOOD CASSEROLE

Jean Tsaffaras

1 can shrimp soup
2/3 c. milk
2 c. grated cheese
1/2 c. mayonnaise
2 c. uncooked noodles, crushed
1 can shrimp
1 can crabmeat
1 can water chestnuts, drained & sliced
1 can onion rings, crushed

Mix all ingredients together except onion rings. Place in 2 quart casserole & bake, covered, at 325° for 20 to 30 minutes. Sprinkle with onion rings and bake 10 minutes longer. Onion rings may be omitted.
PEPPER STEAK
Carole Renselaer

( A quick, tasty dinner.)

1 pkg. shaved steak (found in froz. food sec.)
2 Tbsp. Crisco oil
2 cloves garlic, crushed or cut up
3 onions, cut up
3 peppers, cut up
2 beef bouillon cubes in ½ c. hot water
1 Tbsp. soy sauce
dash of pepper
4-5 fresh tomatoes

Heat oil in electric fry pan or skillet. Add crushed garlic. Season steak and quickly brown in oil. Remove meat from skillet. Add onions, peppers, beef bouillon, soy sauce & pepper. Simmer vegetable till tender. Last few minutes return meat to skillet and add tomatoes. Heat through and serve on rice. Yield: 4 servings.

OVEN STEW
Marion Desora

4 lbs. beef round steak, cut in 1" cubes
4 c. sliced carrots
2 c. sliced celery
4 medium onions, sliced
2 5-oz. cans water chestnuts, drained & sliced
2 6-oz. cans mushrooms, drained and sliced
½ c. plus 2 Tbsp. flour
2 Tbsp. sugar
2 Tbsp. salt
2 16-oz. cans tomatoes
2 c. burgundy or use 1 c. burgundy, 1 c. bouillon

In roasting pan, mix meat, carrots, celery onions, water chestnuts and mushrooms. Mix flour, sugar and salt and stir into meat mixture. Stir in tomatoes and burgundy. Cover with parsleyed potatoes and peas. Serves 12. You can also halve this recipe for 6.
ROAST BEEF LEFTOVERS IN PATTY SHELLS

Gene and Marcia Hawley

(Good enough for company.)

10-oz. pkg. frozen patty shells, baked as directed

2 Tb. butter or margarine

\( \frac{1}{4} \) c. fresh mushrooms, thinly sliced

\( \frac{1}{4} \) c. celery, thinly sliced

1 envelope onion soup mix

2 Tb. flour

2 c. milk

2 c. diced cooked meat

2 Tb. pimento strips

In medium saucepan melt butter and cook mushrooms and celery until tender. Add soup mix and flour; blend well. Gradually stir in milk and cook and stir constantly until sauce is slightly thickened. Add cooked meat and pimento and heat thoroughly. Serve in hot patty shells. Serves 6.
NOODLES AND TOMATO CASSEROLE

(A sneaky way to get vegetables into children.)

Dona Janetos

2½ lb. ground chuck
2 c. chopped onions
2 c. chopped celery
1½ c. grated carrots
1 tsp. garlic powder
1½ lbs. macaroni shells, elbow or noodles
10-oz. pkg. frozen spinach
1 c. grated cheese

2 Tb. salt
1½ tsp. oregano
1 tsp. pepper
2 large cans Italian-style tomatoes

Brown meat in large pan; add onions, celery and carrots, and cook for 5 minutes. Stir in tomatoes and spices; bring to a boil, lower heat and cover; simmer 1 hour. Meanwhile, cook the macaroni according to package directions, drain and set aside. When sauce is done, stir in cooked pasta and spinach, slightly thawed. Mix thoroughly. Put into two 13 x 9 x 2 casseroles; sprinkle with 1 cup grated Parmesan or Romano cheese and bake in moderate (350) oven 30 minutes or until bubbly.

This recipe halves nicely—or you can make the whole thing and freeze one casserole. As given, it will serve from 12 to 15 amply—need only salad and bread to make complete meal.
STIFATHO (Greek Steak and Onions)  
Sandy Bouras

2 lbs. sirloin steak, cut in serving size pieces  
2 lbs. small onions, peeled (soak 30 seconds in hot water to peel easily)  
1 Tb. mixed pickling spices  
1 clove garlic, peeled  
3/4 c. wine vinegar  
1/2 c. olive oil  
1 tsp. salt  
1/2 c. tomato sauce.

Trim excess fat from meat. Place in 6 qt. covered pot or dutch oven. (Leave bone in for more flavor, but remove before serving.) Place peeled onions on top of steak. Put the spices and garlic in a small piece of cheesecloth. Tie with string, add to pot. Add rest of ingredients. Place on burner and bring to a quick boil. Cover, reduce heat and simmer for 2 hours. Remove spice bag before serving. Serves 4-6 people.

This dish can be made ahead of time, but reheat slowly without stirring to keep onions whole. Serve with French bread and a salad. Dip the bread in the juice, it's too good to waste!
BARBEQUED BEEF  
Jean A. Ashfield
(Prepare a day or two in advance for quick suppers.)

3 lbs. beef stew meat or sirloin tips, cut into small cubes
2 Tb. fat
1 onion, chopped fine
1/4 c. vinegar
2 Tb. sugar
1 c. catsup
1/2 c. water
3 Tb. worcestershire sauce
1 Tsp. prepared mustard
1/2 to 1 c. diced celery
2 Tsp. salt

Melt fat in a large skillet or "Dutch Oven". Brown the meat with the onion in the hot fat. Add all remaining ingredients. Cover and cook slowly about 2 hours or until tender. Serve on hamburger rolls or on a bed of noodles.
Meatballs
2 lbs. ground beef 1/3 c. chili sauce
3/4 c. quick oats 1 1/4 tsp. salt
2 eggs

For the meatballs, combine all the ingredients and mix well. Shape to form 1 inch balls. Bake on rack in shallow baking pan at 400°F for 15 to 17 minutes or desired doneness.

Sauce
1 c. chili sauce
1/2 to 3/4 c. grape jelly

Combine these ingredients in a 4 1/2 qt. dutch oven. Cook over medium heat, stirring occasionally until mixture is well blended. Add meatballs and continue cooking for 3 to 5 minutes or until heated through. Transfer to chafing dish to serve.
SARAH’S YANKEE RED FLANNEL HASH

Mary-Louise Woolsey

(This is our traditional Christmas Eve meal.)

5-6 lbs. straight cut red corned beef roast (raw)
2 1 lb. cans Libbys sliced beets
2-3 lbs. boiling potatoes
2-3 large onions
cloves
bay leaves
butter
tobasco sauce

Simmer corned beef in 300° oven, or on top of stove, until tender. Add peppercorns, whole cloves, whole onion and bay leaves to the cooking water. Drain and cool the meat. Meat can be cooked a day or two ahead of time.

For supper time, peel and boil the potatoes. In the meantime slice the corned beef, discard all fat, dice into bite-sized chunks. Drain the beets and dice roughly. Save about ½ c. of beet juice. Put beef, chopped beets, chopped onion, salt, pepper and beet juice in bowl. Add dashes of tabasco. When potatoes are cooked, drain thoroughly and stir into meat mixture. Heat a large iron skillet and cook at moderately high heat until hash is hot and browned on the bottom. Turn with spatula once and brown a bit more.

Serve with lots of catsup and kosher dill pickles.
MEATBALLS STROGANOFF

Karen Battaglia

1 1/2 lbs. ground chuck
3/4 c. milk
3/4 c. pkg. dried bread crumbs
salt & pepper
3 Tb. parsley
1/2 c. butter or margarine
3/4 c. minced onions
1/2 lb. mushrooms
3/4 tsp. paprika
2 Tb. flour
1 can condensed beef bouillon soup, undiluted
1/2 tsp. Worcestershire sauce
Hot fluffy cooked rice or noodles
Fresh dill (op.)
1/2 c. sour cream

With fork combine chuck, milk, bread crumbs
1/2 tsp. salt, 1/4 tsp. pepper & parsley. Shape
into 1 1/4" balls; saute in 2 Tb. hot butter or
margarine in skillet until brown; remove &
reserve.

Add 2 Tb. margarine to skillet, then
saute onion & mushrooms with paprika until
tender--about 5 min.

Sprinkle flour over mushroom mixture; stir
then while stirring, slowly add beef bouillon,
3/4 tsp. salt & 1/8 tsp. pepper; return meat-
balls to sauce, cover & simmer 10 minutes.

Just before serving, stir in Worcestershire
sauce & sour cream - heat.
Or: You can leave out sour cream & serve over
noodles.
CHICKEN & RICE CASSEROLE

(My original recipe.)

2 chicken breasts and 4 thighs, or 2 lbs. wings, separated
1 large onion, cut up
2 c. minute rice
1 can mushroom soup
1 sm. jar mushrooms, with liquid
½ c. milk
cornflake crumbs

Place chicken and onion in pot of water and boil until chicken is tender. Remove chicken and boil stock until it is reduced to 2 cups. Add rice, remove from stove and set for 5 min. Remove chicken from breasts and thighs; or if using wings leave whole; add to rice. Mix soup, mushrooms and milk; pour over chicken and rice in 2 qt. casserole. Sprinkle with cornflake crumbs and bake in oven until bubbly.

CHICKEN CASSEROLE

(Unfailingly delicious -- and so simple!)

6 chicken breasts
1 c. cooking sherry
1 can mushroom soup
½ tsp. salt
1 c. sour cream

Place chicken breasts skin side up in large casserole dish. Mix soup, sour cream, sherry & salt in blender (or by hand). Pour mixture over chicken. Bake at 350° for 1½ hours. Cover 1st hour. Uncover last ½ hour. Preparation time - minimal!!
LO-CALORIE CHICKEN CHOW MEIN

Karen Battaglia

10½-oz. chicken breasts, cooked & sliced
½ c. onion, sliced
1 c. celery, sliced very thin
½ c. mushrooms, sliced
1 c. bean sprouts
1 Tb. soy sauce
2/3 c. water or defatted broth
salt & pepper to taste

Saute onions in Teflon pan glazed with diet dressing for about 10 min. stirring frequently. Add celery, mushrooms & water or broth. Cook over low heat about 5 min. Add bean sprouts & cook 3 min. more. Serves 2

HUNGARIAN CHICKEN PAPRIKAS

Elizabeth Koleszar

1 frying chicken, 2 -3 lbs.
3 Tb. cooking oil
1 qt. hot water
¼ c. onion, chopped fine
3 sprigs parsley
2 tsp. salt
1 tsp. paprika

Place onion and oil in skillet, cook until onion is almost tender. Add salt, paprika and chicken to skillet. When chicken is lightly and evenly browned, add the water and cover pan. Cook chicken slowly 40 minutes or until tender when pierced with a fork.
CHICKEN LIVERS OPORTO

Phyllis Tucker

6 Tb. butter
2 Tb. chopped scallions
1 lb. chicken livers, halved if large
½ tsp. salt, or to taste
¼ tsp. sage
¼ tsp. pepper
½ c. port
2 Tb. lemon juice, approximately

Melt the butter and in it cook scallions until wilted. Add chicken livers and
cook, turning, about 3 minutes. Add salt, sage and pepper. Pour on the port and simmer
five minutes or longer.
Stir in the lemon juice and correct seasonings. Serve over a bed of rice.
4-6 servings.

STRING BEANS AND LAMB

Gloria Kelley
(My family loves this - and I like it because
it can be prepared ahead.)

3 lbs. lamb
2 cans tomato paste
Salt & pepper to taste
Parsley
Garlic powder or 1 clove garlic
2 lbs. fresh, or 2-3 cans drained, cut string beans
Minute or long-grain rice

Cut lamb into small pieces and brown in
hot skillet. Add 2 cans paste, 4 cans water.
Season with salt, pepper, parsley and garlic
to taste. Cook for one hour. Add string beans
and cook until tender. Prepare rice. Serve
with Syrian bread and salad.
TURKEY CASSEROLE

(A different taste for leftover turkey.)

2 c. cooked turkey, cut in chunks
1/2 c. half & half (or milk)
16-oz. can French style green beans
10-oz. can cream of chicken soup
2-oz. can mushroom pieces
can chow mein noodles

Place green beans on bottom of casserole dish - Mix turkey, soup, half & half, mushrooms (with liquid). Spoon over green beans. Sprinkle noodles over turkey mixture. Bake 30 min. in 350°F oven.

TOURTIERE (French Pork Pie)

Diana LaMontagne

Pie crust enough for 3 pies, top and bottom crust
3 lbs. ground pork
7 medium potatoes, mashed
2 medium onions, chopped fine
salt, pepper to taste
1 tsp. sage

Combine ground pork and onions in large pan. Add 1/2 tsp. salt, 1/4 tsp. pepper. Add enough water to cover mixture and boil on low heat, uncovered, for one hour, stirring several times to prevent sticking. Remove from heat and drain to remove water.

To mixture in pan add mashed potatoes, sage, more salt and pepper if necessary. Place in 3 pie shells and cover with top crusts. Bake for 30 - 45 min, at 375°F or until golden brown. Serve hot with salad or vegetables.
ORANGE FLAVORED PORK CHOPS

Ginnie-Lee McCaddin

3/4 c. crushed corn flakes
1 tsp. salt
dash of pepper
4 pork shoulder chops (½ inch thick)
1 egg, well beaten
¼ c. (½ stick) oleo
¼ tsp. grated orange rind
1 c. orange juice

Mix together corn flakes, salt, and pepper. Dip pork chops in egg, then in corn flakes mixture to coat thoroughly. In skillet melt butter; brown chops slowly on both sides. Place pork chops in large covered baking dish. Sprinkle with orange rind and pour orange juice over all. Cover and bake 30 minutes; uncover and bake 10 additional minutes.
ASPARAGUS & HAM PIE
(A good, light meal.)

Carole Straw

3 Tb. margarine
1 Tb. cornstarch
3/4 tsp. salt
1/8 tsp. pepper
1/2 c. mayonnaise
2 c. diced cooked ham
2 10-oz. pkgs. frozen asparagus
1 Tb. lemon juice
1 baked 9" pastry shell
1/4 c. grated Parmesan cheese

Melt margarine in saucepan over medium heat. Stir in cornstarch, salt & pepper. Remove from heat and gradually stir in milk until smooth. Cook over medium heat, stirring constantly, until mixture comes to a boil. Let boil one minute. Stir small amount of hot mixture in with mayonnaise, then put this back into hot mixture. Add ham, asparagus, lemon juice and cook until heated. Turn into pastry shell, sprinkle with cheese and broil 2 minutes or until lightly browned. Serves 6
PIZZA RICOTTA E SPINACI

Nancy C. McDonough

(This was Nancy's prize-winning entry in the Portsmouth Herald cookbook competition. -Ed.)

1 lb. ricotta
1 pkg. spinach, cooked and drained
1 c. cheese - whatever you have - coarsely grated, eg. mozzarella, feta, cheddar, parmesan
3 eggs, beaten
2 Tb. oil
1 tsp. onion salt, dill, garlic or your favorite spice
1 tsp. salt
½ tsp. ground pepper
*1 c. leftover zucchini, mushrooms, peppers, onions, etc., sauteed
** 2 extra tsp. oil or butter
1 thin slice green pepper, sauteed

Combine ingredients; pour in greased spring form pan or deep French casserole dish. Bake at 350° for 40 minutes or until knife comes out clean. Bake uncovered.

* OTHER SUGGESTIONS: Sauteed shallots, strips of ham, bologna, salami, mortadella, jar of artichoke hearts, pimentos, chopped olives.

** Dot extra oil on top before baking if you like.

NOTE: If you double recipe be sure to cook twice as long - approximately 1 ½ hours.

On top add strips of cheese and marinated artichoke hearts.
ITALIAN CLAM SAUCE FOR SPAGHETTI

Ina Chiaramitaro

(An enjoyable change from a tomato spaghetti sauce.)

1/3 c. olive oil or vegetable oil
1/2 small onion chopped
3 cloves crushed garlic
Saute' above ingredients

Add 1 c. water
1 tsp. garlic powder
1 tsp. oregano
1/2 tsp. chopped parsley
1 small can minced clams
1/4 c. more of oil

Simmer for 12 minutes. Add salt and pepper to taste. Serve over spaghetti or cheese ravioli.
Variation: add 1/2 c. small cooked shrimp before serving.
A bent and clear-eyed poor old soul.
"Oho!" she muttered, "you're brave today!
But I hear the little waves laugh
and say,
The broth will be cold that waits at home;
For it's one to go but another to come!"

In his poem, Whittier tells how a fierce gale blew up and the entire party perished.

Was it witchcraft that brought forth a deadly squall from a tranquil summer sea? Had Goody Cole cursed and doomed those fine younger people? The bereaved people of Hampton asking themselves why their children had died, soon directed the blame to Eunice Cole.

Here is the only witchcraft conviction in the history of New Hampshire.

For more than 10 years she was imprisoned in Boston during which time her husband died. Back in Hampton, old and enfeebled, she was begrudgingly supported by the townspeople but spent her remaining years as an outcast, scorned and feared.

The villains of this story are the villagers—or perhaps their ignorance.
and superstitions. At least their descendants, realizing the injustices visited upon one poor lady, did what they could to make amends and soothe the conscience of our town.
WHITE BREAD
(After trying many bread recipes, I find this one "foolproof")

3 Tb. sugar  
2½ tsp. salt  
2 pkgs. yeast  
2 c. sifted flour

1½ c. milk  
3 Tb. butter or marg.  
3½ - 4 c. flour

Combine sugar, salt, yeast and 2 c. flour in large bowl. In saucepan over low heat, warm to 120° 1½ c. water, milk and butter. With mixer on low, pour liquid into flour mixture; then on medium speed beat 2 minutes, scraping bowl. Beat in ½ c. flour and beat 2 minutes. Gradually stir in about 3 cups more flour.

Knead until elastic (10 minutes) adding flour as needed--about ½ c. Shape into ball. Put in greased bowl, turning once to grease dough. Cover. Let rise about one hour until double in size. Punch down dough, spill on floured surface, cover with bowl and leave for 15 minutes.

Grease and flour 2 bread pans. Cut dough in half. Roll into 8" x 12" rectangles. Roll up tightly from 8" end. Turn under ends, put in pans and let rise until double--about one hour. Bake in preheated 400° oven 25-30 min.
ANADAMA BREAD

Marcia Cassin

5 1/2 - 6 1/2 c. unsifted flour 1/2 c. margarine
2 1/2 tsp. salt 2 c. hot tap water
1 c. yellow corn meal 1/2 c. molasses
2 pkgs. dry yeast

In large bowl, mix 2 1/2 c. flour, salt, corn meal and undissolved yeast. Add margarine. Gradually add very hot tap water and molasses; beat 2 minutes at medium speed, scraping bowl occasionally. Add 1/2 c. flour to make a thick batter. Beat at high speed 2 min., scrape bowl. Stir in additional flour to make soft dough.

Turn out onto floured board; knead until smooth and elastic, 8 to 10 min. Place in greased bowl, turn to grease top. Cover and let rise until double in bulk. Punch dough down, turn out, divide in 2 and shape into 2 loaves 8 1/2 x 4 1/2 x 2 1/2. Let rise until double. Bake at 375° for 35 min.

DOWN EAST BROWN BREAD

Charlotte M. Hutton

Combine:
2 c. corn meal 1 c. sweet milk
1 c. white flour 1 tsp. salt
1 c. wheat flour 1 c. molasses
1 c. sour milk 1 heaping tsp. soda

Stir and add 1 c. boiling water. Put into 2 greased steamer pans (1 lb. coffee cans may be used). Steam 3 hours.
CRACKED OAT BREAD

Tina Virgin
(This bread is good for sandwiches or as toast.)

1 c. cracked oats* 1 Tb. salt
1 pkg. yeast 2 tsp. caraway seeds (optional)
½ tsp. sugar 1⅛ c. milk
4 tsp. sugar (optional) 4 c. flour
3 Tb. butter 2 Tb. brown sugar

*Cracked wheat may be substituted.

Stir 1 ¼ c. boiling water and oats in large bowl, let cool. Stir together yeast, ¼ c. warm water and sugar, let stand 10 min. Heat milk, butter, brown sugar and salt until butter melts.

Combine milk mixture with oat mixture and cool. Add yeast solution and caraway seeds (optional). Beat in 4 cups of flour, kneading and adding flour until dough is smooth and elastic. Let rise in greased bowl until doubled. Punch down. Halve the dough; put into 2 loaf pans. Cover, let rise until doubled. Bake at 350° for 50 min.

BEER BREAD

Jean Charters
(We like this bread toasted)

3 c. self-rising flour
3 Tb. sugar
1 12-oz. can beer
(not light beer)

Mix together, then put in greased loaf pan. Bake in 350° oven for 50 - 60 min.
SCOTCH SHORTBREAD  Fran McClelland
(This recipe was brought from Scotland by my mother.)

½ lb. butter (2 sticks)  2½ c. sifted flour
½ c. sugar                1 tsp. vanilla

Soften butter and add sugar and vanilla. Add flour gradually. Knead until very smooth. The more you knead, the better. Press into ungreased 8 x 10 pan. Prick top with fork and bake at 350° for 30 min. until golden.

SPICE BREAD WITH ANISEED  Mary Ellen James
(A wonderfully aromatic bread I serve at Thanksgiving. We prefer it at room temperature.)

1 c. honey    1 tsp. grated lemon peel
2 Tb. sugar   2½ c. sift. all-purpose flour
½ c. hot water
2 tsp. crushed aniseed  1 tsp. baking soda

Stir together honey, sugar, hot water, aniseed and lemon peel. Sift flour and soda; gradually add to honey mixture, mixing well. Spread in greased and floured 9 x 9 baking pan. Bake at 350° for 40 min. Cool 10 min. Slice thin.

BANANA BREAD  Sue Hafey

¾ c. shortening    1 tsp. soda
1 c. sugar         2 c. flour
1 egg             3 bananas
½ tsp. salt

Cream shortening and sugar. Add beaten egg and mashed bananas. Sift soda, salt and flour, then add to first mixture. Bake in bread pan at 350° for 50 - 60 minutes.
TRACY'S ZUCCHINI BREAD

Jean A. Ashfield

2 c. sugar
1 c. salad oil
3 eggs
2 c. grated zucchini
3 tsp. vanilla
3 c. flour
1 1/4 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
1/2 - 1 c. chopped nuts
Rind of 1/2 orange, grated

Mix ingredients, beating just until smooth. Bake in 2 small greased and floured loaf pans, one hour at 325°. Cool 10 min. Turn out on rack. Freezes well.

PUMPKIN BREAD

Roberta Pevear

3 c. sugar
1 c. vegetable oil
4 eggs, slightly beaten
2 c. pumpkin (or squash)
2/3 c. water*
1/2 c. nuts, chopped
3 1/2 c. sifted flour
2 tsp. soda
1 1/2 tsp. salt
2 tsp. nutmeg
2 tsp. cinnamon

*If fresh pumpkin or squash is used, cut amount of water to 1/2 cup.

Combine all ingredients in left column, except nuts. Sift together ingredients in right column. Combine both mixtures in large bowl and add nuts. Mix well with electric mixer or by hand. Grease lightly and flour two 9 x 5 loaf pans. Pour batter into pans and bake at 350° for one hour or until toothpick inserted in center comes clean. Let cool slightly and remove from pan.

Serve hot or cold with butter or cream cheese.
ORANGE-RAISIN BATTER BREAD

(Makes 1 large round loaf.)

4 c. shortening
2 Tbs. grated orange rind
2 Tbs. grated orange rind
1 c. sugar or honey
1 Tsp. salt
1 egg, beaten
1 c. seedless raisins
2 pkgs. dry yeast
4½ c. sifted flour (approx.)

Judy Randall

Combine 1 c. boiling water with shortening, sugar and salt. Stir until shortening has melted, cool to lukewarm. Soften yeast in ½ c. lukewarm water and add to the lukewarm first mixture. Add beaten egg and orange rind. Add the raisins to half the flour and stir in. Add remainder of flour to make a dough stiff enough to be turned with a heavy spoon.

Cover and let rise in a warm place until double in size. Beat down with spoon, about 20 strokes. Turn into well-greased 10" angel cake pan and let rise again, covered, about ½ hour. Bake in 375° oven for 50 min. or until bread tests done. May be served hot, warm or cold.

LEMON BREAD

Kay Leary

6 Tbs. soft margarine
Rind of 1 lemon, grated
1 c. sugar
1 Tsp. lemon juice
2 eggs
2 eggs
2 c. milk
2 c. milk
1½ c. flour
1½ c. flour
1 tsp. baking powder
1 tsp. baking powder
½ tsp. salt
½ tsp. salt

Glaze: Mix well the confectioners sugar and lemon juice.

Cream margarine and sugar. Add eggs, milk, flour, baking powder, salt and beat. Stir in lemon rind and lemon juice. Bake in loaf pan at 350° for 45 min. While warm, pour on the glaze, punching holes with fork or toothpick so it will soak in.

Glaze: Mix well the confectioners sugar and lemon juice.
FLOWERPOT CHEESE BREAD

(These breads make delightful gifts.)

**Pot:** 4 red clay flowerpots, 5" x 5" with 4" base
Solid shortening

**Bread:**
1 3/4 c. water at 120°F to 130°F
1 2 pkgs. dry yeast
3 Tb. butter
2 Tb. honey
4 large eggs
1 egg white
7 c. unbleached, all-purpose flour
2 c. shredded sharp cheddar cheese
1 egg yolk, beaten
Poppy seeds

Put Preheat oven to 375°F. Wash and generously grease flowerpots. Bake 5 - 10 min. or until pots are heated, shortening absorbed. Regrease and bake 5 - 10 min. more. Cool, then butter pots generously and line sides with buttered waxed paper. Do not line bottom.

**Bread:**
Combine water, butter and honey in bowl. Beat in 4 eggs, egg white, 3 1/2 c. flour, yeast, sugar, salt, mixing until thoroughly combined. Beat 2 min. Add baking powder and additional flour, 1 c. at a time, beating constantly until soft dough is formed. Quickly mix in cheese.

Turn onto lightly floured board, knead until smooth and elastic, about 10 min. Kneading will thoroughly mix in cheese. Place in greased bowl, turning to coat entire surface. Cover with plastic wrap and hot damp towel, let stand in warm place until double in size. Punch down and let rise again until doubled. Punch down once more and turn onto floured board. Knead about 2 min. Divide into 4 sections. Knead briefly, separate each portion into 7 - 10 balls. Layer balls in each pot, placing last ball in center. Cover lightly and allow to rise to top of pots.

Brush each bread with yolk, sprinkle with poppy seeds. Place double thick of foil on oven rack. Bake 10 min. at 475°F, reduce to 375°F and bake about 25 min. or until golden brown and sounds hollow when tapped. If top browns too fast, cover with foil. Cool on rack 15 min., remove carefully!
CARAMEL ROLLS  
(Barbara A. Ryan)  
( Delicious, easy to make and pretty to serve)

1 pkg. Rhodes frozen dinner rolls (18 rolls) or
2 loaves frozen bread dough, cut into 1" x
1½" slices

1 pkg. regular (not instant) Butterscotch pudding

Walnuts

½ c. butter or margarine

½ c. brown sugar

Generously grease large bundt pan and lay walnuts in sections. Place frozen rolls or dough slices in staggered rows in pan. Sprinkle butterscotch pudding (just as it comes from box) over top. Over medium heat bring butter and brown sugar to boil, let cool. Pour syrup over rolls.

Let rise overnight or about 7 hours. Bake at 350° for 30 min. Turn out of pan immediately.

BRAN MUFFINS  
(Margaret (Etta) Towle)  
(Old family recipe.)

1 c. bran
1 c. buttermilk
1 c. all-purpose flour
1 tsp. baking powder
1 tsp. cinnamon
½ tsp. baking soda
½ tsp. salt

1/3 c. butter at room temperature
½ c. brown sugar
1 large egg
¼ c. molasses
1/3 c. raisins (op.)
1/3 c. dates (op.)

Preheat oven to 400°. Combine bran and buttermilk. Mix together flour, baking powder, cinnamon, soda and salt. Add to bran and buttermilk, stirring just enough to mix.

Cream butter, sugar, egg and molasses thoroughly. Blend into bran mixture, stir in raisins and dates, if used. Fill paper-lined muffin cups 2/3 full. Bake 400°, 20 - 25 min.
SPICY CANDIED GINGER MUFFINS/Mary-Louise Woolsey
(These accompany Eggs Copenhagen --see recipe-- for our Sunday breakfast.)

2 1/2 c. all-purpose flour  1/3 c. Crisco oil
1/2 c. sugar  1 c. milk
1/2 tsp. ginger  2 large eggs
1/2 tsp. cloves  At least 1/2 c. coarsely chopped candied ginger slices
4 tsp. baking powder
1/2 tsp. salt
1/2 tsp. allspice


Bulk ginger may be found at specialty food stores at a more reasonable price.

LEMON SPICE PUFFS  Lorraine Krisko
(This is very easy and there is no kneading.)

3/4 c. milk  1/2 c. warm water
6 Tb. sugar  1 pkg. active dry yeast
1 tsp. salt  3 eggs, beaten
5 Tb. margarine  3 c. unsifted flour
1 Tb. grated lemon peel  1 Tb. sugar
1 tsp. lemon juice  1 tsp. cinnamon

Scald milk. Stir in sugar, salt, margarine, lemon peel and juice. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle in yeast, stir until dissolved. Add lukewarm milk mixture and eggs. Blend in flour, 1 c. at a time. Beat until smooth. Cover; let rise in a warm place, free from draft, until doubled, about 1 hour. Stir batter down. Fill greased muffin cups about half full. Sprinkle with mixture of 1 Tb. sugar and cinnamon. Cover; let rise in warm place, until doubled, about 45 min. Bake at 375° about 20 min. or until done.
EASY ENGLISH MUFFINS

Alan Mason

2 pkg. active dry yeast 1 Tb. sugar
2 c. warm water 5 1/2 - 6 c. flour
1/2 c. shortening Cornmeal
4 tsp. salt

Soften yeast in warm water in large mixing bowl. Add shortening, salt, sugar and 3 c. of flour. Blend well, then beat vigorously until smooth. Gradually add rest of flour to form a stiff dough, beating well after each addition. On floured surface roll out to 3/4 - 3/8" thickness. Place on ungreased cookie sheets sprinkled with cornmeal. Sprinkle with additional cornmeal. Let rise in warm place 30 minutes or until light. Gently slide wide spatula under muffins. Place upside down on ungreased preheated griddle (350° - 375°). Bake for 7 min. each side or until light golden brown. Let cool, split, butter and toast under broiler. Serve hot with marmalade or jelly. Makes about 18 muffins. May be frozen for future use.

DOUGHNUTS

Louise Mason

(This recipe was handed down from my Grandma and has been used over and over. I can smell them cooking still. It’s best to save these for a weekend as they take a bit of time.)

1 c. sugar, 2 eggs 1 Tb. vanilla
1 Tb. melt. shortening 1 tsp. cinnamon
1 c. sour milk or 1/2 tsp. nutmeg
buttermilk 1/2 tsp. ginger
1 tsp. soda Flour enough to pat out
1 tsp. baking powder (about 4 c.)
1 tsp. salt

Put sugar, eggs and 1 Tb. cold water in bowl and just break eggs, do not beat. Add the shortening, buttermilk, spices; then fold in flour. Pat out on floured surface and cut out. Fry in deep hot fat. Doughnuts will rise to the top. Flip over and cook until golden.
RAW APPLE CAKE
Helen W. Hayden
(This cake will keep fresh a long time, only it never lasts that long.)

1 c. sugar
1/4 c. margarine or shortening
1 egg
1 c. flour
2 tsp. baking powder
1 tsp. soda

1 tsp. cinnamon
1/2 tsp. salt
2 c. peeled and diced apples
1/2 c. raisins
Chopped walnuts (op.)

Cream together sugar and margarine. Beat in egg. Sift together flour, baking powder, soda and spices. Mix with wet mixture and stir in apples, raisins and nuts. This mixture will be stiff. Spread evenly in 9" x 9" pan. Bake 50 min. at 350°. May be served warm with ice cream.

DUTCH APPLE CAKE
Richard Annis
(Next to filet mignon, scrambled eggs, and peanut butter and banana sandwiches, this is one of my favorites.)

1 c. flour
2 tsp. baking powder
1/2 tsp. salt
4 Tb. sugar

1/4 c. shortening
1 egg
1/4 c. milk
1 tsp. vanilla

Topping:
2 apples
1 tsp. cinnamon
1 Tb. sugar

Cream shortening and sugar, add egg. Add dry ingredients alternately with milk and vanilla. Pour into 8" x 8" pan. Cover with topping of sliced apples and mixture of cinnamon and sugar. Bake 25 min. at 350°.
HOLIDAY APPLESAUCE CAKE

Alice Rudolph
(This is moist and has a different taste from the conventional fruit cake. Keeps well.)

10 Tb. margarine
2 eggs, slightly beaten
2 Tb. and 2 tsp. cherry juice
2 c. sifted all-purpose flour
1 c. sugar
1½ c. applesauce
1 tsp. vanilla

½ tsp. cinnamon
¼ tsp. cloves
1½ tsp. baking soda
1 c. raisins
1 c. dates, cut up
1 c. walnuts, chopped
Dash salt
½ c. maraschino cherries, cut up

Place in paper bag, flour, spices, soda, raisins, dates, cherries and nuts. Shake well. Cream margarine and sugar; add eggs. Beat well. Slowly work in applesauce, add cherry juice, vanilla, dash salt. Fold in flour mixture. Bake in 10" tube or bundt pan at 350° for 55 min. Ice with thin vanilla icing.

CARROT CAKE

Susan Patenaude
(My friends tell me this is the best carrot cake they have tasted.)

2 c. flour
2 tsp. baking powder
1½ tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
1½ c. cooking oil

2 cups sugar
4 eggs
2 c. grated carrots
1 small can crushed pineapple
3/4 c. chopped nuts

Sift dry ingredients, set aside. Mix oil, sugar, add eggs, beating after each addition. Add carrots, pineapple and nuts. Combine with dry mixture. Pour into greased and floured 10" tube pan. Bake at 350° for 40 - 45 min. Frost with Cream Cheese Frosting:

8-oz. pkg. cream cheese, 1 stick butter, (softened) 2 tsp. vanilla, 1 box confect. sugar Mix well, frost cooled cake.
GRANDMA'S WHITE FRUIT CAKE  
Dottie Ingram

(Our very favorite fruit cake - a must in our celebration of Christmas. It does cost a few bucks but ohhh so good a Christmas present!)

½ lb. butter  
2 c. white sugar  
2 ¼ c. flour (before sifting)  
1 c. sweet milk  
4 eggs  
2 tsp. baking powder  
1 lb. white raisins  
1 lb. chopped dates

¾ lb. citron*  
¾ lb. pineapple*  
½ lb. cherries*  
2 c. chopped walnuts  
2 c. coconut  
1 tsp. vanilla  
*All candied, of course

Cream butter, add sugar gradually, beating until smooth. Add 4 eggs. Add sifted dry ingredients, alternating with milk. Add vanilla. By hand, fold in raisins, dates, fruits, coconut and nuts. Bake 2 hours in slow (275° - 300°) oven in greased tube pan. Can also be used in small loaf pans, adjusting baking time. Cool. Soak clean cloth in Sherry, wring out excess and wrap cooled cake well. Wrap again in aluminum foil to seal in all goodness! Age for 1 month in cool, dry place.

BANANA NUT CAKE  
Jane Walker

4 eggs  
6 or 7 bananas  
½ stick butter  
2 c. sugar

2 tsp. soda  
1½ tsp. cloves  
1½ c. chopped nuts  
½ c. Wesson oil

3 c. flour  
2½ tsp. cinnamon  
namon  
1½ c. raisins  
Dash of salt

Mash bananas, add salt and soda. Mix well and set aside. Cream butter, sugar and oil together, add to banana mixture. Add 4 eggs, 1 at a time, beating well after each. Sift spices with flour and add gradually (save a little flour to dredge nuts). * Dredge nuts (toss in flour), add to cake mixture. Bake in large tube pan in slow oven, 250° for 2 hours. Do not cut for 36 hours; this gives fruit time to ripen. * Also dredge raisins and add to cake mixture.
LEMON CAKE

Ruth M. Chilton

1 3-oz. pkg. lemon jello
4 or 5 eggs
3/4 c. veg. oil
1 pkg. lemon cake mix
1 c. boiling water

Mix lemon jello with 1 c. boiling water and let cool.

Beat eggs well, add veg. oil and mix well. Add cooled jello, add dry cake mix and beat well. Pour into large pan (9" x 14"). Bake in 350° oven for 30-35 min. Prick all over with long pronged fork.

Glaze: Mix well the lemon juice and confectioners sugar and pour over warm cake. Dust with confectioners sugar.

CHOCOLATE CAKE

Mrs. Joe Dudley

1 c. sugar
1 egg, beaten
½ c. melted butter
1 c. sour milk
2 c. flour
1 heaping tsp. soda, dissolved in ½ c. boiling water
5 heaping tsp. cocoa
1 tsp. vanilla

Beat well.

Bake in moderate oven until done.
AUNT VIRGINIA'S CHOCOLATE CAKE
(Charlotte M. Hutton)
(Aunt Virginia says, "Even if you can't cook very well, this always comes out perfect so long as you follow directions.")

2 c. sugar  
4 Tb. shortening  
2 eggs  
3 c. flour  
2 tsp. baking powder

2 tsp. soda  
2 tsp. vanilla  
6 Tb. cocoa mixed with  
1 c. boiling water

Mix well the sugar, shortening and eggs, then add dry ingredients, vanilla and cocoa mixed with water. Mix well and add another cup of boiling water. Bake in 9” x 11” pan, tube pan or two 9” layer pans at 350° for 40 - 50 min. until done.

FUDGIE FUDGE CAKE
(Ella McDonald)

Cocoa mix:

½ c. oil  
1 stick margarine

Mix to boil in small pan.

Cake:

2 c. flour  
2 c. sugar  
2 eggs  
1 tsp. vanilla

Mix all ingredients and cocoa mix together. Grease a 9” x 13” pan and bake 30 min. at 350°. While baking, make icing.

Icing:

1 stick margarine  
3½ Tb. cocoa  
6 Tb. milk

½ box confect. sugar (approx.)

Bring to a boil the margarine, milk and cocoa. Add confectioners sugar and smooth with egg beater. After cake has baked, pour icing over and bake 5 min. at 350°.
1, 2, 3, 4 CAKE  
Helen Brown

(This recipe is one of Mother Brown's, as printed in the 1903 "Hampton Cook Book".)

1 c. butter  
1 c. sweet milk  
2 c. sugar  
1 tsp. soda dissolved in 1 Tb. hot water  
3 c. flour with 2 tsp. cr. of tartar  
Vanilla  
4 eggs

Mix ingredients together. Bake in moderate oven until cake springs back when touched.

HEAVENLY ANGEL FOOD  
Marianne Jewell

(This has been a party favorite of mine for 20 years.)

One Angel Food Cake  
1 c. fresh strawberries, cut in halves or 1 c.  
3 c. whipping cream thawed, drained frozen  
6 Tb. powdered sugar  
3/4 c. crushed pineapple, berries drained  
2/3 c. tiny marshmallows

Make an Angel Food Cake. When cold, slice top from cake about 1" thick. Lift off and put to one side. Cut down into the cake 1" from outer edge, 1" from inner edge and 1" from bottom. Scoop cake out.

Whip cream until stiff; beat in powdered sugar. Into a little less than half the cream, fold the pineapple, berries and marshmallows and chill.

Fill the cake cavity with the chilled berry mixture. Replace top of cake and use the remaining cream mixture to cover top and sides. Decorate with strawberry halves or maraschino cherries. Chill 6 hours or more.
**SHERRY CAKE**

Dorothy Straubel

1 box yellow cake mix, 3/4 c. cooking oil
butter type, if possible 3/4 c. cream sherry
1 sm. pkg. vanilla inst. pud. 2 tsp. nutmeg
4 eggs 1 c. chopped nuts
Put all ingredients in mixer bowl and beat
5 min. Use a greased and floured bundt or angel
food cake pan and bake 350° for 50 min. This
cake freezes well and may be served hot or cold.

**DUMP CAKE**

Barbara A. Ryan
(Very easy and delicious, especially when served
warm with whipped cream.)

1 No. 2 can crushed pine-
apple (drained) 1 yellow cake mix
1 1-lb. can cherry pie
filling 1/2 - 1 c. chopped
pecans or walnuts
1 c. butter or marg.

In generously greased one-piece tube pan,
put drained pineapple, cherry pie filling and
cake mix (just as it comes from the box); do not
stir or mix this cake in any way while preparing.
Top with nuts and dot with butter. Bake 350°
for 1 hour. Serve hot or cold by just scooping
out and dumping onto plate.

**ELEGANT PARTY CAKE**

Viola Wormwood

1 pkg. yellow cake mix 1 lg. can crushed
1 sm. pkg. inst. vanilla pud. pineapple
1 c. milk 1 can coconut
8 oz. cream cheese Crushed walnuts
9 oz. Cool Whip Cherry Halves

Prepare cake mix as directed on pkg. and
bake on greased, floured cookie sheet with sides.
Bake 350° until done, 15 - 20 min. Cool 5 min.,
then invert on rack or foil-covered cardboard.
Dissolve pudding with milk; set aside. Cream the
cream cheese, then add Cool Whip and beat. Add
pudding, beat again. It should be like whipped
cream. Spread over cooled cake. Drain pineapple
well and spread over icing. Garnish with coconut,
then walnuts and cherry halves. Serves 20.
CHEESECAKE

Crust:
3/4 pkg. vanilla wafers  2 Tb. melted butter
into fine crumbs
Mix crumbs and butter, line bottom of
spring-form pan. Pat firmly on the bottom.
1st Layer:
2 eggs, slightly beaten  1 1/2 t. vanilla
1/2 c. sugar            1 lb. cream cheese
Add sugar and vanilla to beaten eggs. Add
the cream cheese a little at a time until smooth.
Pour into pan smoothly and bake 15 min. at 350°.
Remove and cool 15 min.
2nd Layer:
1 pt. sour cream        2 Tb. sugar
Mix sour cream and sugar and pour smoothly
into pan. Return to heated oven for 5 min., then
turn oven off and leave cake in for 25 min.
When cool, cover cake with plastic wrap and
refrigerate. Serve with fresh or frozen straw-
berries on top. Can be made early in the day and
served for dessert at dinner.

ANGEL GINGERBREAD
(Delicious!)
1/2 c. shortening   1 1/2 tsp. soda
1/2 c. sugar        1 tsp. ginger
1 egg              1 tsp. cinnamon
1 c. molasses       1 tsp. salt
2 1/2 c. flour      4/5 c. hot water
Cream together shortening and sugar. Add
egg and beat well; add molasses. Sift together
dry ingredients and add to creamed mixture alter-
nately with hot water. Pour into large greased
and floured pan. Bake 350° for 40 min. or until
straw test indicates done. Serve with sweetened
whipped cream.
COFFEE CAKE

Cake:
1 1/2 c. sifted flour  
3/4 c. sugar  
3 tsp. baking powder  
1/4 tsp. salt  
1/2 c. shortening  
1/2 c. milk  
1 egg  
1 tsp. vanilla

Topping:
1/2 c. brown sugar  
2 Tb. flour  
2 tsp. cinnamon  
1 Tb. melted butter  
1/2 c. chopped nuts

Cake: Beat egg, add sugar and shortening. Mix baking powder, flour and salt; add to egg mixture alternately with milk. Stir in vanilla.

Topping: Make a crumpling mixture of ingredients in separate bowl.

Use well greased 9" square pan. Put in layer of cake mixture, cover with 1/2 of topping. Put in rest of batter and top with remaining topping.

Bake at 375° for 45 min. Good, hot or cold.
ANISE COOKIES

Louise Lemerise

3 1/2 c. sifted flour
3 tsp. baking powder
1 c. sugar
3 eggs

1/2 bottle anise extract
1/2 c. oil
1/2 to 3/4 c. milk
confectioners sugar

Mix together flour, baking powder and sugar. Work in eggs, extract and oil; add milk until it moistens like dough. Add more flour if too sticky. Roll in long strips and flatten on top, 3/4" thick. I put 3 long strips on a cookie sheet. After they have baked 15 - 20 min. at 350°, cut diagonally. Frost with thin mixture of confectioners sugar and water.

NO-BAKE COOKIES

Laura MacLean

1/2 c. brown sugar
1/3 c. light Karo syrup
1 Tb. oleo
1/4 c. peanut butter, plain or crunchy
2 c. Rice Krispies
1/2 tsp. vanilla
1/2 tsp. salt
chopped nuts (op.)

Over low heat, bring to boil the sugar, Karo and oleo. Remove from heat. Add remaining ingredients and drop by teaspoonful onto greased cookie sheet. Allow to cool, store.

STAR COOKIES(or PEANUT BLOSSOM COOKIES)

Pat DuBrava

(This has been a favorite of my children for years. I always double the recipe for about 7 dozen cookies.)

1 box chocolate stars
1 3/4 c. flour
1 tsp. soda
1/2 c. butter or marg.
1 egg

1/2 c. peanut butter
1/2 c. sugar
1/2 c. brown sugar
1 tsp. salt
1 tsp. vanilla

Combine flour, soda, salt and set aside. Cream butter and peanut butter, add both sugars, add egg and vanilla. Mix and add dry ingredients. Roll dough into 1" balls; roll in sugar. Bake 375° for 10 min. Remove from oven and press 1 star into each cookie nearly to bottom of dough. Return to oven for about 2 min.
OLD FASHIONED BERMUDA COOKIES  
Kay Leary
(My mother made these for 12 hungry kids and half as many hungry hired men on the farm.)

6 Tbsp. butter or margarine  1/8 tsp. salt
4 Tbsp. veg. shortening  1 tsp. nutmeg
16 Tbsp. sugar  1/4 tsp. baking soda
1 egg, beaten  dissolved in
2 1/2 c. flour  3 Tbsp. Brandy

Mix together. Form into 1" balls and flatten with bottom of fancy sherbert dish, or any with nice design, that has been dipped in sugar. Bake at 375°F for 12 - 15 min. until brown. Makes about 6 dozen.

GRANDMA'S LITTLE MOLASSES COOKIES/Laura MacLean
(These are soft molasses cookies with a "crackly" top. If they get too hard, place a half slice of bread in with them.)

1 c. molasses  1 tsp. cinnamon
1 tsp. soda dissolved in  1/2 tsp. cloves
1 tsp. hot water  1/2 tsp. ginger
1/3 c. melted shortening  1/2 tsp. salt
or oil  3 3/4 c. flour
1 egg  1/2 c. sugar

Mix thoroughly all ingredients except flour and sugar. Sift together 1 c. of flour and sugar. Stir together molasses and flour mixtures; then stir in 2 3/4 c. more flour or enough to handle. Make balls from about a tsp. of dough. Roll in sugar and bake at 375°F, 8 - 10 min.
MARY'S HERMITS

(Good, fast, economical. I omit nuts.)

1/2 c. margarine  3 c. flour
1/4 c. sugar  1 tsp. cinnamon
1/2 tsp. salt  1/2 tsp. cloves
1 egg  1/2 tsp. ginger
1 1/2 tsp. soda  1 c. raisins
1/4 c. molasses  1/2 c. nuts (op.)

Cream margarine and sugar. Add egg and molasses, then dry ingredients and scant 2 oz. water. Mix well. Add raisins and nuts.

Divide dough into 4 equal parts, and roll them with palms into sausage-like strips. Then pat to 1/4" thick. Leave space between rolls and sides of pans. I use 2 cookie sheets.

Bake at 350° for 12 - 15 min.; they burn easily! Cool, cut into bars.

PINEAPPLE DROP COOKIES

(Soft and sooo good!)

1/2 c. shortening  1/2 c. chopped nuts
1/4 c. brown sugar  1/2 tsp. salt
1/2 c. white sugar  1/2 tsp. soda
1/2 c. crushed pineapple, (drained)  1 tsp. baking powder
1 tsp. vanilla  1 egg

Mix, drop by teaspoon onto cookie sheet. Bake at 350° for 10 min. until very lightly browned.
CHOCOLATE PEANUT BUTTER COOKIES

Mary Toppan Clark

2 Tb. butter 1/2 c. milk
1 sq. chocolate, melted 1 c. flour
1 c. sugar 1/2 tsp. soda
1 egg 2 tsp. baking powder
1/2 c. peanut butter

Mix well and drop by teaspoonful on cookie sheet. Bake 375° about 10 minutes.

QUICK CHOCOLATE COOKIES

Ella McDonald

2 c. sugar 1/4 lb. butter
3 Tb. cocoa 1 3/4 c. oatmeal
1/2 c. milk 1/2 c. peanut butter

Mix sugar and cocoa in saucepan, add milk and butter, bring to boil. Boil at full rolling boil for 10 min. Remove from stove quickly, add peanut butter and stir; add oatmeal and stir again. Drop by teaspoonful on waxed paper. Cool in refrigerator.

FUDGIE SCOTCH SQUARES

Ruth Redding

1 1/2 - 2 c. graham cracker crumbs
1 can Borden Eagle brand sweetened cond. milk
1 c. semi-sweet chocolate morsels
1 c. butterscotch mors.
1 c. coarsely chopped walnuts (op.)

Mix well and press into a very well greased 9" square pan.

Bake at 350° for 45 minutes. Let cool and cut into small squares.
HELLO DOLLIES

Carol Geissler

½ c. cornflake crumbs  
1 stick butter, melted
3 Tb. sugar

Mix the above ingredients and pat into a 9" x 13" pan.

Layer on:
1 6-oz. pkg. semi-sweet choc. bits
1 small can coconut
1 c. coarsely chopped nuts
1 can Eagle brand sweet. cond. milk

Bake at 325° for 20 minutes.

LEMON SQUARE GEMS

Viola Wormwood

First Layer:
1 c. unsift. all-purpose flour
3/4 c. finely chopped nuts
½ c. soft. margarine

Mix together flour and margarine with fork or pastry blender. Stir in nuts. Press mixture into ungreased 13" x 9" x 2" pan. Bake 350° for 15 min. Cool.

Second Layer:
1 8-oz. pkg. cr. cheese (softened)
1 c. confectioners sugar
1 c. frozen whipped topping, thawed

Blend sugar with cream cheese. Fold in whipped topping. Spread over cooled crust.

Third Layer:
2 pkgs. (3 ½ oz. each) instant lemon pudding* minus 1 c., frozen whip. top. thawed
2½ c. milk

Beat together pudding mix and milk until thick and creamy. Spread over layers. Cover all with remain. whip. top. Cover pan and refrigerate. 15 servings. *Can sub. chocolate instead.
LEMON BARS DELUXE

(Addicting!)

2 c. sifted flour
2 c. white sugar
½ c. sift. confectioners sugar
1/3 c. lemon juice (concentrated)
1 c. oleo
½ c. flour
4 beaten eggs
½ tsp. baking powder

Sift together flour, confect. sugar; then cut in oleo until mixture clings together. Press into 13" x 9" x 2" greased pan. Bake at 350° for 20 - 25 min.

Beat together eggs, sugar and lemon juice. Sift flour and baking powder together, combine with egg mixture. Pour over prepared and baked crust. Bake at 350° for 20 - 25 min. When removing from oven, sprinkle generously with confectioners sugar. Cut when cold.

SCOTCH SHORTBREAD

(When I sent my daughter, Janet, care packages in college, this was a must or her friends would be very unhappy. It was given to me by a Scots-woman.)

½ lb. butter
3 c. all-purpose flour
½ c. granulated sugar
verifine sugar

Leave butter at room temperature but not too soft. Beat with mixer, gradually adding sugar, then flour, until mixture looks like pie dough. Pat into 10" x 10" pan. Prick with fork.

Bake at 325° for 40 - 45 min. Ready when golden brown. Sprinkle with sugar and cut while hot. I get 64 squares.
FROSTED FRUIT SQUARES

Louisa Woodman

Squares:

\[
\begin{align*}
\frac{1}{2} \text{ tsp. salt} \\
\frac{1}{2} \text{ tsp. cinnamon} \\
\frac{1}{2} \text{ tsp. nutmeg} \\
1 \text{ c. seedless Golden raisins} \\
1 \text{ c. mixed candied fruit} \\
\frac{1}{2} \text{ c. chopped nuts (opt.)} \\
\frac{1}{2} \text{ c. butter} \\
1 \text{ c. sugar} \\
1 \text{ egg} \\
1 \text{ Tb. grated orange rind} \\
\frac{1}{4} \text{ c. orange juice} \\
2\frac{1}{2} \text{ c. sifted flour} \\
1 \text{ tsp. baking soda}
\end{align*}
\]

Icing:

Confectioners sugar, 1 c. milk or cream
1 c. dash salt
1 tsp. vanilla

Squares: Cream butter and don't cheat, the texture isn't the same. Gradually add sugar and cream until light and fluffy. Beat in egg. Stir in orange rind and juice alternately with sifted dry ingredients. Fold in fruit (and nuts). Spread dough in a well greased and floured 10½" x 15" jelly roll pan. The dough will be stiff and sticky, but your hands will still be the best way to spread the mixture evenly. Bake at 400°F for 15 min. or until top springs back when lightly touched. Take from oven and cool slightly.

Icing: When making, use enough milk or cream for spreading consistency.

While squares are still warm, spread on icing. When cool, but while frosting is still soft, cut into 54 squares.

At Christmas time I add small pieces of cut red and green candied cherries on the frosting.
BLUEBERRY BARS
(Ruth H. Barkley)
(Delicious as bars, but also makes a good dessert cut in larger squares and topped with ice cream.)
3 c. blueberries 1 Tb. lemon juice
1 c. sugar 2 Tb. cornstarch
1 tsp. cinnamon

Bring all but cornstarch to a boil, cook until berries burst and sugar dissolves.
Dissolve cornstarch in 2 Tb. water, stir into berries, cook until thick. Cool.
1 c. flour ½ c. butter or marg.
1 c. oats grated rind 1 orange
1 c. brown sugar

Mix above ingredients well; press half into greased 9" x 9" pan. Spread with blueberry mixture and top with remaining crumbs. Bake 45 min. at 350°. Cool before cutting.

ONE-PAN BUTTERSCOTCH BROWNIES
(Helene Hickey)
(Great for people with limited time and a treat for teenagers who want to avoid chocolate.)
1 stick butter or marg. 1 tsp. vanilla
1 c. mixed dark and 1 c. flour
light brown sugar 1 tsp. baking powder
1 egg ½ c. chopped nuts (op.)

Melt butter in square brownie pan in 350° oven.
Mix all ingredients in pan in order listed. Return to oven and bake 25 min.
ROCKY ROAD FUDGE BARS

Shirley Singleton

(These bars taste better if allowed to ripen 24 - 48 hours, but hide them from your family.)

1. Bar:
   - ½ c. butter
   - ½ - 1 c. chopped nuts
   - 1-oz. pre-melted unsweetened chocolate
   - 1 tsp. baking powder
   - 1 tsp. vanilla
   - 1 c. sugar
   - 2 eggs
   - 1 c. flour

2. Filling:
   - 8-oz. pkg. cream cheese, softened (res. 2-oz.
   - 1 tsp. vanilla for frosting)
   - 1 egg
   - ½ c. sugar
   - 6-oz. pkg. semi-sweet chocolate bits
   - 2 Tb. flour
   - ½ c. butter, softened

3. Frosting:
   - A. 2 c. miniature marshmallows
   - B. ½ c. butter
   - ½ c. milk
   - 1-oz. pre-melted unsweetened chocolate
   - 1 lb. (3 c.) sifted confectioners sugar
   - 2-oz. res. cream cheese
   - 1 tsp. vanilla

1. Bar: Preheat oven to 350°, grease and flour 9" x 13" pan. Over low heat, melt butter with chocolate. Add remaining bar ingredients and mix well; spread in pan.

2. Filling: In small bowl, combine 6-oz. cream cheese with next 5 ingred., blend until smooth and fluffy. Stir in nuts (op.). Spread over bar, sprinkle with choc. bits. Bake 25 - 35 min. until toothpick inserted comes clean.

3. A-Frosting: Sprinkle with marshmallows and bake 2 min. longer or until just melted.

B-Meanwhile, over low heat, melt butter with chocolate, remain. cr. cheese and milk; stir until smooth. Stir in confect. sugar and vanilla. Immediately pour over marshmallows and swirl together with spatula. Cool and store in refrigerator until ready to cut into squares. Served immediately, tastes like candy; kept at room temperature, tastes like cake.
Sugar dough:
3/4 c. butter
3/4 c. sugar
2 eggs
rind of 1 lemon, grated
3 c. sifted all-purpose flour
1/3 tsp. baking powder

Preheat oven to 375°; grease and flour two 9" x 9" x 2" pans. Cream butter and sugar; add eggs and lemon rind, beat well. Sift flour and baking powder together, add to creamed mixture, beat well. Chill dough until firm enough to handle. Press dough onto bottom and sides of prepared pans. Dough will be approximately 1/8" thick. Prick all over with fork. Bake 12 - 15 min. or until dough looks half done. Remove from oven and spread with Pecan topping.

Pecan topping:
1 c. butter
1 c. honey
1 c. light brown sugar, 1/3 c. whipping cream packed
3 c. pecans, chopped

Put butter, sugar and honey in deep, heavy-bottomed saucepan; stir and boil 5 min. Remove from heat. Cool slightly and add cream and chopped pecans; mix well. Spread topping evenly over surface of the partially baked sugar dough with a buttered wooden spoon or flexible spatula. Bake for 30 - 35 minutes at 350°.

Cool and cut into 1" x 2" bars.
MERRY MINCEMEAT SQUARES
Louise Mason
(This was a big hit at club meetings. I make it with homemade green tomato mincemeat, but any prepared mincemeat will do.)

2 1/2 c. flour
1/2 tsp. cinnamon
1/2 tsp. salt
3/4 c. butter

2/3 c. sugar
1 unbeaten egg
1 tsp. vanilla
1/2 c. prepared mincemeat

Sift together flour, cinnamon and salt; set aside. Cream butter and sugar. Blend in egg and vanilla. Stir in dry ingredients and mix well. Roll out half of dough on greased cookie sheet or baking sheet to an 8" x 10" rectangle. Spread with mincemeat. Roll out rest of dough between waxed paper, put on top and sprinkle with sugar.

Bake at 350° for 25 min. Cut into squares.
COFFEE BARS
(Ruth A. Sanborn)
(This recipe came from a friend in Vinalhaven, Maine. It is easy and good.)
Bar:
\[ \frac{1}{2} \text{ c. shortening} \]
\[ 1 \text{ c. brown sugar} \]
\[ 1 \text{ egg} \]
\[ \frac{1}{2} \text{ c. hot coffee} \]
\[ 1 \frac{1}{2} \text{ c. sift. enriched flour} \]
\[ \frac{1}{2} \text{ tsp. baking powder} \]
Icing:
\[ 1 \text{ c. confectioners sugar} \]
\[ 1 \text{ tsp. vanilla} \]
\[ \text{dash salt} \]

Bar: Cream shortening and sugar. Add egg and beat thoroughly. Add hot coffee and mix well. Sift together flour, baking powder, soda, salt and cinnamon. Add to egg mixture and stir in chocolate bits and nuts. Bake in 10\(\frac{1}{2}\)" x 15\(\frac{1}{2}\)" pan at 350° approx. 20 min.
Icing: Combine ingredients, making it thin. Frost bar while still warm.

APPLE SQUARES
(Ruth Redding)

4 apples cut in cubes
1 tsp. nutmeg
1 c. sugar
\(\frac{1}{4}\) tsp. ground cloves
1 c. flour
\(\frac{1}{2}\) tsp. salt
\(\frac{1}{2}\) tsp. soda
4 Tb. melted butter or Wesson oil
2 eggs, beaten
1 tsp. cinnamon

Sift all dry ingredients in bowl and add apples, beaten eggs and butter. Stir until well blended. Turn into a greased 9" pan and bake about 35 min. at 350°.

Cut in squares as brownies and serve hot with topping of ice cream or whipped cream.
SOFT PRETZELS

Bonnie Kishbaugh

(Good for passing time during blizzards.)

2 pkgs. dry yeast          1 tsp. salt
2 Tb. sugar               1 beaten egg
4 c. flour                coarse (Kosher) salt

Dissolve yeast in 1½ c. warm water. Add sugar, salt and egg. Knead in flour gradually. The mixture will be very sticky. Flour your hands. Take hunks of dough and roll between hands to make ropes of dough. Shape into pretzels on greased cookie sheet. Sprinkle with Kosher salt.

Bake at 425° for 12 - 15 minutes.
his own crackling hearth. Thunder suddenly shook the room and a man, fully dressed, stepped out of the chimney — out of the flames! — with a low bow.

"Colonel, you summoned?"

Old Moulton was so terror-stricken he could scarcely move yet he heard his own voice ask, "Who are you?"

The lips pointed. "Really, after an entrance like that an introduction seems superfluous. Nevertheless, I am... Lucifer.

What followed was a proper business contract. The devil agreed to fill Moulton's boots with gold on the first night of every month. In return, the Colonel signed a bill of sale accepting the gold as payment for his soul.

The months progressed and his wealth multiplied, and Moulton congratulated himself on a brilliant trade.

Finally he became irked that he'd settled for this "bootsful" of guineas. Why not a potful? Or a roomful? Surely it was immaterial to Lucifer.

So, just before the new month, Moulton tore away the soles of his boots and cut a hole in the floor beneath them.
When the devil arrived punctually and
began to pour gold, the boot would not be
filled. More and still more guineas dis-
appeared into the heel—of beyond?
Lucifer investigated and, furious, found
he had filled the entire cellar. Try to
deceive the devil? In a rage, he burned
the house to the ground.

Though the Colonel searched hard, no
trace of gold was ever found in the ruins.
And from that night on, his boots held
nothing but feet.

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Jonathan Moulton was an historical
character who was promoted to general
during the 1780’s. He was elected to
many terms in the new legislature and
used his wealth to help outfit the
military. He once
owned the land
that is now
New Hampton
and founded the
town of Moultonborough.
Near the site of his first home, which was truly destroyed by fire, he built another house. It stands today as one of the love-liest homes in Hampton.
STRAWBERRY PIE
"Easy and delicious"

Catherine Anderson

1 qt. strawberries 2 rounded Tb. cornstarch
1 c. sugar 1 baked pie shell

Place 2 c. berries, sugar and cornstarch in a saucepan and boil a few minutes until almost like jam. In baked pie shell place the remaining 2 c. fresh berries, then cover with the glaze mixture. Chill and serve with whipped cream.

CRANBERRY PIE

Fran McClelland

2 c. cranberries, cut
1/2 c. sugar
1/2 c. chopped nuts

Mix and spread in greased pie plate.

2 eggs 1 c. flour
1 c. sugar 1/2 c. melted shortening

Beat eggs and add next 3 ingredients gradually. Spread over cranberry mixture. Bake 325° for 60 min. Serve warm with whipped cream or ice-cream.
"WAYSIDE FARM" - RHUBARB CUSTARD PIE
Irene Oliver

2½ c. rhubarb, cut in small pieces
1 c. sugar
2 heaping Tb. flour
2 eggs
1 unbaked pie shell


EASY APPLE PIE
Mary Loughlin
(I have actually tossed this pie together very quickly while my husband entertained unexpected company in the living room. The "company" was his uncle and two lady friends!)

1 c. peeled, diced apples
½ c. chopped walnuts or pecans
1 egg. beaten
3/4 c. sugar
½ c. flour
1 tsp. baking powder
½ tsp. vanilla
dash salt

Put all ingredients in one large bowl and stir. Pour into a greased pie tin. Bake for 30 min. at 350°.
LEMON PIE

Gertrude Blake Sherburne

1 1/2 c. sugar
6 Tb. cornstarch
6 Tb. lemon juice

Mix sugar and cornstarch; pour in 2 c. boiling water, stir well. Cook until done and cornstarch is well blended. Filling will be transparent. Add lemon juice, butter and egg yolks. Fill baked pie shell. Use egg whites for meringue.

LEMON CHIFFON PIE

Margaret (Etta) Towle
(This was my mother's recipe.)

1 envelope (1 Tb.) plain gelatin
1/2 c. cold water
4 eggs
1 tsp. grated lemon rind
1 c. sugar
1/2 tsp. salt
1/2 c. lemon juice
1 baked pie shell

Soak gelatin in cold water 5 min. Separate eggs. Beat egg yolks, then add 1/2 c. sugar, lemon juice, lemon rind and salt. Cook over boiling water until thick, just like soft custard. Cool. Beat egg whites and fold in the remaining 1/2 c. of sugar very carefully. Pour custard a little bit at a time over egg whites until all is blended. Pour into a 9" baked pie shell. Cool. Cover with whipped cream.
FROZEN LEMON PIE
Ruth G. Stimson
(This is a delicious, frozen dessert that a busy cook can make ahead and store in her freezer until time to serve.)

1 graham cracker pie shell
3 eggs
\( \frac{1}{2} \) c. sugar
\( \frac{1}{4} \) tsp. salt
3 Tb. lemon juice (1 lemon)
1 c. whipping cream

Beat together 1 egg and 2 yolks. Add sugar, salt, and lemon juice. Cook in double boiler until thick. Cool. Beat 2 remaining egg whites until stiff. Whip cream and combine with egg whites, then add to yolk mixture. Pour into pie shell and freeze. Makes 6 servings.

KEY LIME PIE
Mrs. Roger Norris Blake
(Luscious!)

1 baked pie shell or graham cracker shell
3/4 c. fresh lime (or lemon) juice
7/2 cans Eagle Brand sweetened condensed milk
6 egg yolks, beaten
whipped cream

Mix egg yolks and milk thoroughly. Add lime juice and mix until smooth and thick. Pour into pie shell. Freeze 15 min., then refrigerate until serving time. Top with whipped cream.
SQUASH OR PUMPKIN PIE  
Helen W. Hayden  
(This recipe came from my daughter-in-law and I have used it for years.)

1 1/4 c. cooked squash or pumpkin OR  
1 can of "One Pie" brand  
1 c. sugar  
3 beaten eggs  
1 tsp. cinnamon  
1 tsp. nutmeg  
3/4 tsp. salt  
3/4 tsp. ginger  
1 can evaporated milk  
1 unbaked pie shell

Heat milk to scalding. Mix all other ingredients and pour in milk, stir well. Pour into unbaked pie shell. Bake 10 min. at 425°, then reduce heat to 350° for 40 min. or until silver knife inserted comes out clean.

BLENDER COCONUT PIE  
Claire Anderson

2 c. milk  
3/4 c. sugar  
1/2 c. biscuit mix  
4 eggs  
1/2 c. butter or margarine  
1 1/2 tsp. vanilla  
1 c. flaked coconut

Combine milk, sugar, biscuit mix, eggs, butter, vanilla in blender. Cover and blend on low speed for 3 min. Pour into greased 9-inch pie pan. Let stand 5 min., then sprinkle with coconut. Bake at 350° for 40 min. Serve warm or cool. This pie forms its own crust.
CHOCOLATE CHIFFON PIE WITH COCONUT CRUST

Shirley Singleton

Filling:
1 c. semi-sweet chocolate bits (6 oz. Pkg.)
2 Tb. sugar
1 envelope (1 oz.) unflavored gelatin
3 egg yolks, lightly beaten
3 egg whites
3/4 tsp. cream of tartar
1/4 c. sugar
1 c. heavy cream

Crust:
1/4 c. butter
2 (3 1/2 oz.) cans shredded coconut (use a little less if you want thinner crust)

In a large skillet, melt butter. Add coconut. Stir occasionally until coconut is toasted and turns lightly brown. Spread toasted coconut on bottom and sides (not rim) of buttered 9-inch pie pan. Chill.

Filling: Combine over hot (not boiling) water the chocolate bits, 3/4 c. water and 2 Tb. sugar. Heat until bits are melted. Combine separately gelatin and 1/4 c. water. Let stand 5 min. Add beaten egg yolks to chocolate mixture (over hot water) and stir rapidly. Cook, stirring constantly, until mixture thickens. Remove from heat. Add gelatin mixture and stir until dissolved. Chill until mixture is consistency of unbeaten egg whites. Now beat the 3 egg whites, slowly add 1/4 cup sugar and cream of tartar and beat until stiff. Beat cream until stiff. Fold egg whites and whipped cream into chocolate batter. Put into pie shell. Chill. Can be made the day before.
COFFEE CREAM PIE  

Barbara MacKinnon

Nut Shell:

1 egg white    ¼ c. sugar
1/8 ts. salt   1½ c. pecans, finely chopped

Combine egg white and salt in bowl and beat until stiff but not dry. Gradually beat in sugar until stiff glossy peaks form. Carefully fold in nuts. Press onto bottom and sides (not rim) of well-greased 8" pie pan. Prick well with fork and bake at 400° for 12 min. Cool.

Filling:

2½ c. miniature marshmallows (about ½ lb.)
1 Tb. instant coffee
1 egg yolk, slightly beaten
1 c. heavy cream
¼ tsp. almond extract

Combine in saucepan over medium heat the marshmallows, ½ c. water and coffee, stirring constantly until marshmallows are melted. Stirring rapidly, slowly add hot mixture to beaten egg yolk in separate bowl. Return to saucepan and cook 1 minute, stirring. Chill until thickened but not set. Beat slightly. Whip cream and fold in with almond extract. Pour into nut shell and chill at least 2 hours or overnight.
BUTTER PIE
(My Favorite)

3 eggs
(yolks of 2, 1 whole egg) 1 Tb. cornstarch
1 1/2 c. lukewarm milk 1 tsp. vanilla
1 c. sugar 1 baked pie shell

Mix and place in pie shell. Bake 40 min.
until firm. Beat egg whites and spread on top.
Place in oven about 5 min. to brown.
NEVER FAIL PIE CRUST  
Karen Battaglia

4 c. flour  1 Tb. vinegar
1 Tb. sugar  1 egg
2 tsp. salt  ½ c. water
1 3/4 c. vegetable shortening

Mix flour, sugar and salt. Cut shortening until mixture resembles cornmeal. In a separate dish, beat vinegar, egg & water. Combine the two mixtures with a fork until all ingredients are moistened. With hands, mold dough into a ball. Chill dough at least 15 min. before rolling into shape.

Dough can be refrigerated up to 3 days or can be frozen.

Yields 4 9-inch single crust shells.

ITALIAN BAKED APPLES  
Diane DiComandrea

8 apples  4 Tb. sugar
3/4 c. raisins  1 ½ Tb. butter
1 ¼ c. white wine
¼ tsp. grated lemon rind

Core apples. Soak raisins in wine for ½ hour, drain; stuff centers of apples with raisins. Sprinkle with lemon rind and sugar, dot with butter. Sprinkle with leftover wine from raisins. Bake at 375° for 45 minutes. Serves 4 to 8 - hot or cold.
IRISH PLUM CHRISTMAS PUDDING

Mary Jane Williams

(This is a delicious, moist pudding passed to us from my Irish relatives, through my Canadian grandmother to my Dad, who taught me to use the meatgrinder at an early age. It keeps for months in the refrig and is great for shipping.)

1 c. grated carrots
1 c. grated apples
1 c. grated suet
1 c. grated dates
1 c. grated currants
2 c. grated raisins
½ c. grated nuts
½ c. orange juice
1 c. brown sugar
½ c. butter
1 egg, beaten
1 tsp. soda
1 tsp. cinnamon
½ tsp. cloves
1 c. flour
1 c. white bread

Grate fruits and nuts and bread by putting through a meat grinder. Mix together all but the last two ingredients. Then add the flour and bread and mix again.

Put in buttered mold and steam for 2½ to 3 hours.

NEW HAMPSHIRE APPLE-NUT PUDDING

Gertrude Palmer

3 tart apples, peeled and chopped
½ c. nuts
1 tsp. baking powder
2 Tb. flour
1 c. sugar
1 well beaten egg

In a baking dish, mix dry ingredients together. Add egg, mix well, then add nuts and apples. Mix.

Bake at 350° for about 45 minutes.

Top with whipped cream or ice cream.
NORWEGIAN PRUNE PUDDING  Mrs Roger Norris Blake

1 lb. prunes     1½ tsp. cinnamon
3/4 c. sugar     2 Tb. lemon juice

Cover prunes with water. Cook till done. Cool, remove and save pits. Put pulp juice & water in pan; stir & mash pulp. Add sugar, cinnamon, lemon juice and simmer over low heat. Meanwhile, take meat from pits by hitting with hammer on newspaper. (Careful not to get any shells). Put meats into prune mixture, simmer 10-15 minutes. Mix 2 Tb. cornstarch with small amount of water; add to pudding, stir constantly 5-8 minutes until clear. Chill, serve with cream. Use only the prune nuts.

ORANGE PUDDING  Dorothy Straubel

4 oranges         2 eggs, separated
1/2 c. sugar      1/8 tsp. salt
3 c. milk         1 tsp. vanilla
4 Tb. cornstarch  1/3 c. sugar

Cut oranges into bits, add 1/2 c. sugar. (Add more if oranges are acid.) Put oranges in bottom of casserole. Make the pudding: Scald milk. Beat egg yolks, add 1/3 c. sugar, salt and cornstarch which have been previously mixed. Cook until just boiling stirring gently. Remove from heat, add vanilla and stir gently. Cool. Do not put hot pudding on oranges, make a meringue of the 2 egg whites and 4 Tb. sugar, added gradually until mixture will stand up in peaks. Put meringue on pudding, covering to edges; brown in 350° oven for 5 to 10 minutes. Serve hot or cold.
ORIGINAL "INJUN" (Indian) PUDDING
Gertrude Palmer

5 c. milk 3/4 tsp. cinnamon
2/3 c. molasses 3/4 tsp. nutmeg
1/3 c. sugar 1 tsp. salt
1/2 c. cornmeal 4 Tb. butter

Heat 4 c. milk; add molasses, sugar, cornmeal, salt and butter. Cook until it thickens. Pour into baking dish, add 1 cup cold milk. Do not stir, bake in slow oven 300°F for 3 hours.

BREAD PUDDING WITH SAUCE
Florence Lamprey

2 eggs 3 c. milk
Make custard by mixing eggs and milk in quart-size baking dish. Then add and stir all except bread:
1 tsp. baking powder 1 tsp. vanilla
1/2 tsp. lemon juice sprinkling salt
1/2 tsp. nutmeg raisins (op.)
2 tsp. sugar 6 slices white bread, diced

Add the bread (more if needed) to absorb the custard mixture. Stir gently. Dot with butter and place dish in pan of water. Bake at 350°F for 45 - 50 min. or until knife inserted comes out clean.

Sauce:
1 1/2 c. sugar 1/2 tsp. nutmeg
3 Tb. cornstarch 1/2 tsp. lemon juice
1 tsp. vanilla

Mix sugar and cornstarch. Add 2 cups water, vanilla, lemon and nutmeg. Cook over low heat until it thickens. Serve on cooked pudding.
COFFEE PUDDING
Ruth G. Stimson
(A convenient recipe to use up any extra coffee as a dessert.)

1 3-oz. pkg. unflavored gelatin
1 c. strong coffee    pinch salt
1 c. milk             2 eggs
½ c. sugar            1 tsp. vanilla

Mix gelatin, coffee and milk and cook just to boiling point. Cool slightly. Add 2 well beaten eggs and vanilla. Pour into custard cups. Chill and serve with whipped cream. Makes 5 servings.
LEMON FLUFF
(Sue Hafey)
(Very easy and will serve a crowd. A family favorite.)

1 sm. box lemon jello
1 3/4 c. hot water
1 c. sugar
1/3 c. lemon juice
1 can chilled evaporated milk
1 box vanilla wafers (crushed)

Dissolve Jello in hot water; chill until almost set. Whip and add sugar and lemon juice still whipping. Whip evaporated milk alone. Fold these two together. Pour into 9 x 13 pan lined with most of vanilla wafers; top with some remaining vanilla wafers.

RASPBERRY SAUCE
(Mary Ellen James)
(This is so colorful it probably glows in the dark; and wait til you taste it!)

Pkg. frozen raspberries, thawed
1 c. sugar
1 tsp. lemon juice

Combine ingredients in blender and whir for 4 minutes. Strain through sieve to remove seeds. Refrigerate several hours. Serve over warmed crepes filled with cool whipped cream; or over cream puffs filled with ice cream; or just over ice cream.
BANBERRY TARTS

Gertrude Palmer

Cook together:
1 c. raisins
3/4 c. sugar
Juice & rind of 1 lemon
1/4 c. fine cracker crumbs
1/4 c. water, until thick.

Make pastry as for pies, cut in 3 inch rounds. Place 1 tsp. filling on one round, then top with second round. Press edges. Bake at 350° for 15-20 minutes or until brown on top.

CHOCOLATE MOUSSE

Cheryl Goryl

20 Choc. covered mints (e.g. Darrin's)
6-oz. pkg. semi sweet choc. chips
1/3 c. sugar
3 eggs
1 c. milk
1/2 pt. whipping cream

In blender put mints, choc. chips, sugar & eggs. Scald milk (heat to just before a boil)
Add scalded milk to blender while on low speed, mix until smooth.

Pour mixture into a bowl. Chill for 1 hour.
Whip cream and fold into the chilled mixture.
Dish into individual servings and refrigerate.
Top with whip cream & jimmies or chocolate shavings.
LEMON SPONGE DESSERT  
Mrs. Stillman Hobbs  
(Good with fish)

1 Tb. gelatin  
Juice of 2 lemons  
4 eggs, separated  
3/4 c. sugar  
grated rind of 2 lemons


Sauce:

½ c. confectioners sugar  
2 egg yolks  
2 egg whites  
1/3 c. heavy cream, whipped  
1 tsp. vanilla

Beat ¼ c. confectioners sugar into 2 egg whites. Beat ¼ c. confectioners sugar into 2 egg yolks. Fold these 2 mixtures together with whipped cream & vanilla. Serve sauce with Lemon Sponge.
GRANDMA BROWN'S PEANUT BUTTER FUDGE
Bonnie Kishbaugh

(There was never a recipe for this until people started asking for copies so I had to measure out all of the "that looks like about enoughs". The cocoa and the ease set this fudge apart from the others.)

2 c. sugar  3 Tb. butter
½ c. milk  1½ c. peanut butter
1 Tb. cocoa  3/4 c. marshmallow cream

Put sugar, milk, cocoa & butter in a saucepan. Just stir to moisten all ingredients. Boil the mixture to a soft ball stage. Do not stir while cooking.

At the soft ball stage, remove from stove & vigorously beat in peanut butter & marshmallow cream. Pour in greased 9" cakepan & cool.

CARAMEL TOFFEE  Charlotte & Robert Preston

1 can condensed milk
⅔ bottle dark Karo syrup
6 oz. butter (1½ sticks)
3/4 c. sugar
1 tsp. vanilla
Walnuts (op.)

Melt butter, add sugar & syrup. Boil until it threads (about 10 min.) add milk. Keep stirring and cook about 15 min. Add vanilla. Before pouring into buttered pan to cool (8x8) try a little in cold water to be sure it's done. The secret is to cook long enough. Cut in squares when cool & wrap if desired.
ORANGE CARAMELS

Louisa Woodman

(Gather the little ones to help in the wrapping, but "no tasting" until the job is done. The recipe came from "This Week" magazine nearly 20 years ago, and since I've been making the candy it's probably been worth several hundred dollars to our family dentist!)

2 c. sugar
Dash salt
2 c. light corn syrup
1 can (6 oz.) orange juice concentrate

1/2 c. butter
1 c. heavy cream

You'll need a candy thermometer and a heavy four quart pan. Mix sugar, salt, syrup and orange juice concentrate in a heavy saucepan. Bring to boil over moderate heat, stir occasionally, and cook to 245 F. on candy thermometer. Add butter and cream gradually so boiling never stops; then continue cooking, rapidly, stirring constantly, until 245 F is reached again.

Pour into well buttered 9" square pan and cool. When cooled, turn out onto board and cut into inch-wide strips. Cut strips into bite-sized pieces and wrap each individually. Makes about 21/2 pounds.
POTATO CANDY
Louise Mason
(An old recipe many may remember their grandmothers making. Quick and easy.)

8-oz. shredded coconut
1 lb. confectioners sugar
½ tsp. salt
2 Tb. margarine
1 medium boiled potato
1 tsp. vanilla
2 squares bitter chocolate


BUTTERSCOTCH CHEWS
Catherine Anderson

½ c. butter
1 c. brown sugar
1 egg
1 tsp. vanilla
½ c. flour
1 tsp. baking powder
½ tsp. salt
½ c. finely chopped nuts
3/4 c. grated coconut

Melt butter in saucepan. Stir in brown sugar until dissolved, cool slightly. Beat in egg and vanilla. Sift, then measure flour; resift with baking powder and salt. Stir into butter mixture, all nuts and coconut. Bake in 8 x 8 pan for 30 min. at 350°.
COLD LEMON MOUSSE

Dudley W. Dudley

(This dessert cannot be improved upon. It is absolutely terrific and is made in no time at all!)

1 can sweetened condensed milk
1/4 c. lemon juice
1 egg yolk
1 tsp. grated lemon rind
1 c. heavy cream, whipped

Pour condensed milk into bowl with lemon juice and stir until thickened. Add yolk and blend. Next add grated lemon rind and heavy cream which has been whipped, and fold until well combined. Pour into pretty bowl or individual dishes. Chill until ready to serve. Serves 4 to 6.

ICE CREAM PIE

Polly Tesar

9" baked pie shell (cooled)
3 egg whites
1/2 tsp. cream of tartar
3/4 c. sugar
3 Tb. cocoa
1/2 gallon ice cream
Favorite fudge sauce (op.)

Heat oven to 325°. Beat egg whites till frothy. Sprinkle with cream of tartar. Beat till soft peaks form. Gradually add sugar, beating till meringue is stiff but not dry. Sift cocoa evenly over meringue. Carefully fold in. Spread evenly in pie shell, sealing over fluted edge. Bake 25 min. Meringue will be soft. Cool thoroughly. Pack in ice cream just before serving, or can be frozen. Top with sauce if desired, or slivered nuts, grated chocolate, etc. Peppermint stick or coffee ice cream are 2 excellent combinations.
FROZEN MAPLE WALNUT SOUFFLE

Jean Tsaffaras

9 egg yolks
1 c. sugar
½ c. rum
3 c. heavy cream

1 c. maple syrup
9 egg whites
pinch of salt
2 c. ground walnuts

In the large bowl of an electric mixer, beat egg yolks until they are thick and form a ribbon when beaters are lifted. Set aside.

In small saucepan, combine the sugar and 1/3 c. water. Bring to a boil until it reaches the soft ball stage or until candy thermometer registers 230°C. Pour into the egg yolks in a stream, beating at high speed. Continue to beat for 10 minutes or until it is thick and creamy. Then beat in the rum.

In a large bowl, beat heavy cream until it holds soft peaks. Add maple syrup and beat until it holds stiff peaks. Fold this into the egg yolk mixture.

In another bowl, beat the egg whites with a pinch of salt until they hold stiff peaks. Fold them into the egg yolk mixture, and add ground walnuts. Transfer to a 2-quart souffle dish fitted with a collar; a 6" wide band of waxed paper doubled and lightly oiled. Freeze before serving several hours. Remove and serve immediately or as soon as it softens to allow cutting.
CHOCO-VANILLA ICE CREAM DESSERT  
Barbara MacKinnon

1 1/4 c. crushed vanilla wafers (28 wafers)  
4 Tb. melted butter  
1 qt. ice cream (whatever flavor you prefer)  
2 squares (2-oz) unsweetened chocolate  
3 well beaten egg yolks  
3 well beaten egg whites  
3/4 c. butter or margarine  
1 1/2 c. sifted confectioners sugar  
1/2 c. chopped pecans or walnuts  
1 tsp. vanilla

Toss together crumbs & melted butter. Reserve 1/4 c. crunch mixture. Press remaining crumb mixture into 9 x 9 x 2 inch pan or pyrex. Spread with ice cream. Freeze. Melt 1/2 c. margarine & chocolate over low heat; gradually stir into egg yolks with confectioners sugar, nuts & vanilla. Cool thoroughly. Beat egg whites until stiff peaks form. Beat chocolate mixture until smooth. Fold in egg whites. Spread chocolate mixture over ice cream. Top with the reserved crumb mixture. Freeze. (I always double this recipe using 2 two quart Pyrex dishes.)
The Lane Family

A group of persons of common ancestry.
Lane: a relatively narrow way or track.

Dow's History of the Town of Hampton has thirty-six entries in its genealogical and biographical section for the Lane family beginning with William Lane who came to Hampton from Boston shortly after 1685. The first William was a tailor. Among his numerous descendants were blacksmiths, tanners, shoe-makers, soldiers, ministers, professors, doctors, farmers, merchants, builders, teachers, carriage-makers, bankers, expressmen, baggage-masters, and Coaching-masters. In addition, they served their church as deacons, their community as selectmen, postmasters and meticulous keepers of vital statistics, their schools as trustees, and state as representatives to the General Court. In their vocations and avocations, there was nothing "narrow" about these "Lanes"; they adapted to changing times, and they contributed to their community.

One of William's sons, Deacon Joshua Lane, became part of the folklore of Hampton.
by the way in which he died. He opposed the calling of a particular individual to fill the church pulpit. This was 1766, and the selection of a pastor was a major issue in the community, for the affairs of church and town were closely interwoven. In response to a query from one of his sons, Dow records that Deacon Lane replied, "Oh, a dark cloud, I fear is gathering over Hampton in relation to the ministry."

Shortly thereafter, a very real dark cloud appeared and produced a very real thunder storm! Deacon Lane, standing in the doorway of his home watching the storm pass, was killed by a bolt of lightning. This, coupled with the death of one of children of another opponent on the day after the pastor's ordination, was taken to be an "act of providence and resulted in a weakening of the opposition!

The Lane Memorial Library was given to the community by Howard Garland Lane in 1910 in memory of his father, Joshua Lane, a great-great-great grandson of William Lane. The current generation of the Lane family continues to carry on the family tradition of service by supporting the library by: Connie Call
I chose this for two reasons: one, it's a very versatile food to have around and, two, I've got the technique down pretty well now.

Although boiled water can be a treacherous substance during its preparation, its usefulness makes it worth the risk. The experienced cook can minimize the chances of disaster by following my instructions carefully.

We begin by placing cold water in a copper clad pan. It is a good idea to think this phase through carefully before actually trying it. If you just want a supply of boiled water, it's O.K. to run water directly from the faucet into the pan. On the other hand, if you're going to use the boiled water in some complex recipe such as coffee or even Jello, it is best to measure your water supply before boiling it.

Place the pan and water on the burner and turn the heat on full blast. Evacuate the kitchen. (See cautions below.) Listen carefully from a safe distance for a low rumbling sound. This means the water is preparing to boil; the low rumble will change to a higher pitched effervescing as your water boils. You may now enter the kitchen, turn off the heat and retrieve your boiled water.
Cautions:
1. Don't get out of earshot of the boiling water. In particular, don't leave home. I have made this mistake several times, and it generally means that your water will boil away and your pan will start to cook. A cooked pan is of no use at all, although it can be fun to watch the copper coating flake off as the pan cools.

2. Keep it quiet. If you can't hear your water, it may boil away and you'll be back at caution one.

3. As I said, boiling water can be treacherous. Most water gradually works up to a boil, but some water boils rather explosively. In this instance, the water will suddenly burst boiling from the pan without warning, splattering everything within 3 to 4 feet. Abandon the kitchen until the water is safely boiling.

4. Always wear shoes when handling boiling water. Spilled boiling water has an affinity for toes and will always seek them out. While I have spilled boiled water into my shoes, pride prevents me from wearing overshoes in my kitchen.

No, it's not an easy recipe, and certainly nothing for beginners to try. However, the experienced cook should be able to get a good batch of boiled water in every 4 out of 5 attempts.
SEA MOSS BLANC MANGE

Dorothy Hobbs Cummings
(This jells and has a delicate flavor. Taken from "Mrs. Putnam's Receipt Book" published in 1800.)

Take as much Irish moss (the curly one-stem moss found on the beach) as needed to fill one coffee cup. Put the moss in a dish and pour boiling water over it; let it stand about ten minutes. Wash it out and put it in cold water to rinse it. Put it into one pint milk and let it boil ten minutes. Add sugar and vanilla to taste. Strain it through a fine sieve into molds.

SWITCHEL

Harold Fernald

Switchel was a drink used by Hampton men when harvesting hay from the saltmarshes. The "Oracle" of Yankee magazine describes switchel this way: "Molasses, vinegar, a good slug of ginger and water from the north-west corner of the well. No, no proportions! Whoever made it had to know how the old man wanted it to taste." (Yankee, March 1970, p. 36)
GRANOLA
Ginny LeMire
(Can be eaten as a snack, or on dry cereals -- puffed-wheat, rice, cheerios -- for a very satisfying breakfast.)

5 c. oatmeal
1 c. wheat flakes
1 c. soy flakes
1 c. rye flakes
1 c. sunflower seeds
1 c. sesame seeds
1 c. honey
1 c. wheat germ,
unsweetened
1 c. coconut
1 c. almonds or cashews
1 c. powdered milk
1 c. safflower oil

All above ingredients can be purchased in a natural foods store.

Mix dry ingredients in large kettle or pan. Mix honey and oil; add to dry mixture and toss to coat uniformly. Bake in 250 - 300° oven on oiled cookie sheet or jelly roll pan for 20 - 25 min., stirring occasionally till light golden.

* Dried fruits, e.g. dates, raisins or apricots, may be added after baking. Ingredients may be varied in amounts to suit individual taste.
CREAM OF WHEAT SPECIAL  Fran and Robert McHenry

½ tsp. salt
6 Tb. regular Cream of Wheat
½ c. raisins
1 small can (5½ - oz.) evaporated milk
½ tsp. cinnamon

Using the top of double boiler, bring 2¼ c. cold water and salt to a boil.

When boiling moderately, sprinkle the Cream of Wheat slowly, stirring constantly till thickened; - remove from heat.

Place lower part of double boiler on heat with hot water in it: about 1 inch or two - put cream of wheat pan on top, then add the milk and raisins. Cover and cook slowly for 30 min. or more - this keeps well. Now add the cinnamon, stir and cover.

Serve with brown sugar. On a cold morning it helps to warm the bowls and the milk, too, before serving. Delicious!
BEEF JERKY

(A western staple in days of old; a great and healthy snack; backpackers' munch. High in protein and not for vegetarians!)

1 bottle A-1 sauce
1 bottle Worcestershire sauce
1 bottle mintsauce
2 c. soy sauce
1 c. maple syrup
meat (see below)

Start with a lean 6 to 10 lb. pot roast or bottom round roast. Cheap cuts offer more flavor--toughness is no problem. Place roast in freezer till it becomes firm, 40 - 60 min.

Using sharp knife, slice roast in thin (1/8 - 1/16" thick) strips, cutting with the grain. With back edge of cleaver or dull edge of large kitchen knife, hammer each strip, working across the grain.

Using a clean 1-gal. plastic milk container, add 1 c. of water and A-1, Worcestershire, mint sauce, soy and syrup. Shake contents well. Pour into 3 medium bread pans and place strips in sauce; refrigerate 4 - 6 hours. The longer the meat marinates, the spicier the flavor.

Cover 4 cookie sheets with alum. foil. Place wire cookie cooling racks on each tray and place strips on racks, close but not overlapping. Place trays in 150 - 175° oven. Prop door open about 1". Bake for 8 - 12 hours, depending on how thin the strips are. Best way to tell if jerky is ready is when it tears easily with the grain and breaks readily across the grain. If it's brittle, it's overcooked. The very black end result is delicious. Children love it.
### Appetizers

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