

**Menu**

*Cream of Tomato Soup, Cream of Corn Soup, Potato Peanut Butter Soup  
Frankfurter Dinner, Mock Chicken Stew, Swiss Steak, Stuffed Meatloaf  
Scalloped Potatoes with Corn, Sweet Potato Souffle, Baked Vegetable Loaf  
Golden Glow Cola Salad, Dandelion Greens with Bacon  
Soya Spoon Bread, Corn Meal Muffins  
Honey Bit Cookies, Soy Cake, Peanut Butter Gingerbread  
Golden Parade, Jim-Jam Punch*

**“Cream of Corn Soup**

Two tablespoons butter or other table fat, 2 tablespoons flour, 2 cups milk, 1 cup cooked or canned corn, ¼ teaspoon grated onion, 1 teaspoon salt, few grains pepper, 1 teaspoon diced green pepper or 1 teaspoon chopped parsley. Melt the butter in a two-quart saucepan. Add the flour, making a smooth paste. Add the milk, a small amount at a time, stirring constantly until the sauce is thickened. Continue to cook for 10 minutes or until no raw, starchy taste remains. Stir while cooking. Add the cooked corn, grated onion, salt and pepper to the sauce. Bring almost to the boiling point and serve at once. Garnish with finely diced green pepper or chopped parsley.”  
---“Modern Menus,” Gaynor Maddox, *Daily Record*, October 11, 1943 (p. 4)

**“Cream of Tomato Soup**

(serves 4)

Two cups canned or stewed tomatoes, 1 slice onion, minced, 3 tablespoons butter or substitute, 3 tablespoons flour, 2 cups milk, salt and pepper, paprika. Cook tomatoes and onion 10 minutes, force through sieve. In another pan melt butter, add flour and cook a few minutes. Add milk and cook, stirring constantly until thickened. Reheat tomato puree and pour gradually into the milk sauce, stirring briskly all the time. Do not allow to boil. Add seasoning and serve at once.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, March 5, 1943 (p. 4)

**“Potato Peanut Butter Soup**

(serves 4)

Four cups peeled, diced potatoes, 2 onions, minced, 2 tablespoons bacon fat, 1 teaspoon salt, ¼ cup peanut butter, 1 cup undiluted evaporated milk, 3 slices enriched white bread, 2 tablespoons peanut butter (additional), 1/8 teaspoon nutmeg. Cook potatoes in boiling water to cover. Drain off liquid, reserving enough to make 3 cups. Put potatoes through ricer. Cook onions slowly in bacon fat for 2-3 minutes. Add reserved potato water, riced potatoes, salt and peanut butter and heat together to blend. Then add milk. Toast bread on one side only. Spread untoasted side with peanut butter and slide under the broiler to heat until slightly melted. Cut toast quickly into small cubes and sprinkle over soup. Garnish with nutmeg.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, September 20, 1943 (p. 4)

**“Frankfurter Dinner**

(using leftover frankfurters and sour milk)

2 tbs. shortening

2 medium onions, sliced

¼ cup diced green pepper

3 frankfurters, sliced thin

2 cups tomatoes, pulp and juice

1 tsp. salt

½ tsp. pepper

Melt shortening, brown onions and green peppers slightly. Add frankfurters, tomatoes, salt and pepper to bring to boil. Pour into 8” X 8” baking pan. Cover with Cornbread Batter:

½ cup sifted flour

¾ cup yellow cornmeal

½ tsp. soda

½ tsp. baking powder

1 tsp. salt

2 tbsp. shortening

1 egg, beaten

2/3 cup sour or sweet milk.

Sift dry ingredients together, cut in shortening. Add egg to milk and stir into dry mixture. Spoon carefully over meat mixture. Bake at 425 degrees F. for 25-30 minutes. Serves 4 to 6."---*Daily Record*, January 25, 1944 (p. 7)

### **“Mock Chicken Stew**

(6 servings)

One and one-half pounds veal shoulder or neck, 2 ½ teaspoons salt, ½ teaspoon pepper, 3 tablespoons flour, 4 tablespoons vitamined margarine, 2 cups water, 6 carrots, 6 small potatoes, 6 small onions, 6 cups hot water. Cut veal into serving pieces; sprinkle with half the salt and half the pepper; roll in flour. Brown in margarine over low heat. Add 2 cups water, cover and cook slowly 1 hour. Add carrots, potatoes and onions; add remaining seasonings and water. Cover and cook slowly another hour.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, October 14, 1944 (p. 4)

### **“Swiss Steak**

(Six servings, plus leftovers)

Three pounds round steak, 4 tablespoons flour, ½ teaspoon ginger, 1 ½ teaspoons salt, 2 tablespoons prepared mustard, 1 ½ cups boiling water, 12 small onions. Cut steak in serving pieces. Mix flour, ginger, and salt; roll meat in mixture. Brown the pieces of meat very quickly over direct heat and place them in a 1 ½-quart casserole. Add mustard and hot water. Arrange onions over the top; cover the dish and bake in a moderate oven (350 degrees F.) about 1 ½ hours or until meat is tender. About 1/3 of the meat will be left over for tomorrow night’s meal.” ---“Modern Menus, Gaynor Maddox, *Daily Record*, July 8, 1940 (p. 3)

### **“Stuffed Meat Loaf**

(serves 6-8)

One pound ground beef, 3 tablespoons finely chopped green pepper, 4 tablespoons finely chopped onion, ½ tablespoon Worcestershire sauce, ¼ teaspoon sage, if desired; ½ cup soft bread crumbs, ¼ cup water, tomato juice, or soup stock, 1 egg, stuffing. Combine all ingredients. Mix well. Make a layer of one-half the meat mixture in a loaf pan. Cover with stuffing, press remaining meat mixture over the stuffing. Bake in a moderate oven (350 degrees F.) for 1 hour.” ---“Modern Menus,” Gaynor Maddox, *Daily Record*, May 5, 1943 (p. 4)

### **“Scalloped Potatoes with Corn**

(using leftover potatoes)

4 medium sized cooked potatoes, sliced

1 cup corn

1 tsp. salt

Dash pepper

¼ tsp. paprika

1 tbsp. shortening

1 cup milk

Place a layer of potatoes, then a layer of corn in greased baking dish. Sprinkle with salt, pepper and paprika. Dot with bits of shortening. Repeat the layers until all ingredients are used. Pour milk over the top. Bake at 375 degrees F. for 45 minutes. Serves 6.”---*Daily Record*, January 25, 1944 (p. 7)

### **“Sweet Potato Souffle**

(about 6 servings)

Two cups sweet potatoes, cooked and mashed, ¾ cup hot milk, 1/3 cup fortified margarine, 1 teaspoon grated lemon rind, ¾ teaspoon salt, pepper, 3 egg whites, stiffly beaten. To mashed sweet potatoes add hot milk and margarine; beat until fluffy. Add lemon rind, salt and pepper. Fold in egg whites beaten stiff but not dry. Pile lightly into a greased casserole. Bake in a hot oven (400 degrees F.) 30 to 35 minutes or until puffy and browned.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, October 30, 1944 (p. 4)

### **“Baked Vegetable Loaf**

(serves 6)

One and one-half cups diced cooked potatoes, 2 cups diced cooked carrots, 4 tablespoons chopped green peppers, 4 tablespoons chopped onion, 1 cup bread crumbs, ¼ cup melted butter, 1/3 cup beef stock or thin gravy, 1 egg, ½ teaspoon salt, 1/8 teaspoon pepper, ¼ cup molasses. Add breadcrumbs, butter, beef stock, beaten egg, seasoning and molasses, to vegetables. Mix thoroughly. Turn into an oiled loaf pan and bake in hot oven (400 degrees F.) 1 hour. Serve with mushroom sauce.”

---“Modern Menus, Gaynor Maddox, *Daily Record*, March 6, 1943 (p. 4)

### **“Golden Glow Cola Salad**

One package cola-flavored gelatin, 1 ½ cups hot water, ½ cup canned pineapple juice, 1 tablespoon vinegar, 1 cup grated raw carrots, ½ cup sliced celery, ½ teaspoon salt, 1 cup diced canned pineapple. Dissolve gelatin in hot water. Add pineapple juice and vinegar. Chill until slightly thickened. Season carrots and celery with salt; add pineapple. Fold into slightly thickened gelatin. Turn into large mold or individual molds. Chill until firm. Unmold on crisp lettuce. Serve with mayonnaise or French dressing.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, August 3, 1942 (p. 10)

### **“Dandelion Greens with Bacon**

Fresh vegetables—not rationed, and let’s hope soon from your Victory Garden—are the big “eat” news in war kitchens...

Two tablespoons fat, 1 cup bread crumbs, 1 pint cooked and chopped greens, 1 tablespoon onion juice, 1 tablespoon vinegar, or lemon juice, salt and pepper. Brown the crumbs slightly in the melted fat; add the greens and the remaining ingredients. When the mixture is hot, shape it into a loaf on the plate, garnish it with slices of hard-cooked egg, and place splices of broiled bacon on top.”

---Modern Menus,” Gaynor Maddox, *Daily Record*, April 23, 1943 (p. 4)

### **“Soya Spoon Bread**

Three-quarters cup corn meal, ¼ cup soya grits, 1 teaspoon salt, 2 cups cold water, 1 cup milk, 2 or 3 eggs, separated, 2 tablespoons melted fat. Mix together the corn meal, soya grits, salt, and water. Let the mixture come to a boil and bowl 5 minutes, stirring constantly. Add the milk, beaten egg yolks, and melted fat. Beat the egg whites stiff and fold into the mixture. Pour into a well-greased baking dish and bake in a moderate oven (350 degrees F.) for about 1 hour. Serve at once from the baking dish.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, January 29, 1944 (p. 4)

### **“Corn Meal Muffins**

(makes 12 muffins)

One cup yellow corn meal, ¾ cup flour, 1 teaspoon salt, 4 teaspoons baking powder, 3/4 cup milk, ¼ sorghum, 1 egg, 1 tablespoon melted shortening. Sift dry ingredients, add gradually milk and molasses, beating in egg and shortening last. Bake in moderate oven (375 deg. F.) for 25 minutes.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, July 7, 1942 (p. 4)

### **“Honey Bit Cookies**

Get your Christmas cookies for your GI Joes in the mail before next Sunday. Otherwise they may not reach him in time. Make your cookies “Good travelers.” If cut in squares or oblongs, they pack better...

One cup sugar, ½ cup butter or fortified margarine, 3 tablespoons honey, ¼ teaspoon salt, ½ teaspoon vanilla, 1 ½ cups flour, 2 teaspoons baking powder, ½ cup chocolate bits, 2 eggs. Add the sugar gradually to the margarine, beating as you add. Stir in the honey and add the eggs, one at a time. Beat well. Add the salt and vanilla. Sift together the flour and baking powder and add, beating well. Drop one greased baking sheet and shape into squares. Dot top with chocolate bits. Bake in moderate oven (350 degrees F.) about 15 minutes.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, October 11, 1944 (p. 4)

### **“Soy Cake**

Soybeans are getting star rating on the pantry shelf as war-time food with what it takes. Their high percentage of protein makes them valuable when meat is scarce...

One-quarter cup shortening,  $\frac{3}{4}$  cup sugar,  $\frac{1}{2}$  teaspoon salt, 1 egg, beaten; 2 cups sifted flour,  $\frac{1}{2}$  cup sifted high fat soy bean flour, 4 teaspoons baking powder, 1  $\frac{1}{4}$  cups milk, 1 teaspoon vanilla. Cream shortening until fluffy. Add sugar gradually and cream mixture well after each addition. Add salt and egg and beat well. Sift together twice the flour, soybean flour and baking powder. Add vanilla to milk. Add dry ingredients and milk alternately to the creamed mixture, stirring well after each addition. Pour into two greased layer pans and bake in a moderate oven until done (about 25 minutes). Turn out on a rack to cool and frost as desired or serve with a sauce.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, October 25, 1943 (p. 4)

### **“Peanut Butter Gingerbread**

(12 to 15 pieces)

Three cups enriched flour, 1  $\frac{1}{2}$  teaspoon soda, 2 teaspoons ginger,  $\frac{1}{2}$  teaspoon ground cloves, 1 teaspoon cinnamon,  $\frac{1}{2}$  cup peanut butter,  $\frac{1}{2}$  cup sugar, 2 eggs, beaten, 1 cup molasses, 1 cup buttermilk,  $\frac{1}{2}$  teaspoon salt. Sift flour, measure and sift again with the soda, ginger, cloves, cinnamon and salt. Cream peanut butter. Add sugar gradually and continue creaming until well blended. Add the sifted dry ingredients alternately with the buttermilk, beating well after each addition. Pour into a greased 9 X 13-inch pan and bake in a moderate oven (375 degrees F.) for 30 to 35 minutes.”

---“Modern Menus, Gaynor Maddox, *Daily Record*, October 7, 1943 (p. 6)

### **“Golden Parade**

(serves 8)

One No. 2 can apricots or 2 cups cooked dried apricots,  $\frac{1}{2}$  cup lemon juice, 1 cup orange juice, 2 bottles gingerale, fresh mint, ice cubes. Put apricots through strainer. Add lemon and orange juice. Mix with gingerale before serving and pour over ice cubes in tall glasses. Garnish with lemon and mint.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, July 13, 1942 (p. 4)

### **“Jim-Jam Punch**

Two cups raspberry jam (or other flavor), 1 cup boiling water,  $\frac{1}{2}$  cup lemon juice, 4 cups water. Mash jam, adding boiling water. Place over heat and melt, stirring constantly. Add lemon juice and water. Strain. Chill. Serve in tall glasses with ice and garnish with lemon slices.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, July 13, 1942 (p. 4)

## ***Food news & notes***

### **“Tomorrow’s Menu**

Breakfast: Blackberries, cornmeal muffins, fried salt pork, coffee, milk

Luncheon: French vegetable salad, hot buttered whole wheat toast, maple custard, tea, milk

Dinner: Stewed chicken, steamed rice, green beans, lettuce and tomato salad, cottage pudding, sugarless sauce, coffee, milk.”

---“Modern Menus,” Gaynor Maddox, *Daily Record*, July 7, 1942 (p. 4)

“Victory Gardens’ moved into high gear when a meeting of experienced growers and OCD officials of Morris Township and Morristown met in the office of the Morris County Extension Service to iron out difficulties and to arrange for a Victory Garden Mass Meeting to be held in the auditorium of the Morristown High School on March 15 at 8 P.M. ... Winter Mead, chairman of the Morristown OCD, drew attention to the limited number of coupons in War Ration Book NO. 2 from which residents can draw canned goods supplies. This fact, he felt, made it a necessity for everyone to grow a Victory Garden. ‘This area is indeed fortunate,’ said Paul F. Rochelle chairman of the Township Defense Council. ‘In having so many experienced gardeners who are eager to help the beginners over the ‘rough spots.’”

---“Victory Gardens Drive of OCD In High Gear,” *Daily Record*, March 6, 1943 (p. 1)

### “Rationing

Processed food: A, V and C blue stamps in War Ration Book Two, totaling 48 points, good for the purchase of canned, bottled and processed foods during the month of March. Use your high point stamps first: buy carefully so your points last out the month. Use fresh vegetables and fruits...they are not rationed...

Sugar: Stamp No. 11 in War ration Book One is valid for three pounds until March 15.

Coffee: Stamp No. 25 in War Ration Book One is good for one pound of coffee until March 21.”

---*Daily Record*, March 6, 1943 (p. 3)

### “Tomorrow’s Menu

(Eat the basic 7 every day)

Breakfast: Tomato and lemon juice, oatmeal, enriched white bread toast, strawberry jam, coffee, milk.

Luncheon: Lamb and barley broth (from yesterday’s lamb stew base), whole wheat toast, celery, cup custard, tea, milk.

Dinner: Shoulder pork chops with cream gravy, baked sweet potatoes, buttered spinach, enriched bread, butter or margarine, apple brown Betty, top milk, tea, milk.”

---“Modern Menus, Gaynor Maddox, *Daily Record*, May 4, 1943 (p. 4)

“Always look on left-overs as ‘food on hand,’ rather than as scraps which can’t be wasted. If they are kept perfectly refrigerated, they will have flavor, nutrition and good consistency. Left-over meats are better if cooked a short time. The same applies to left-over cooked vegetables. In making a stew for Monday’s dinner from food left from Sunday, start it with some fresh uncooked garden vegetables. Stew them in stock made from bones. When nearly tender, add the left-over cooked vegetables and meat. Thicken, season delicately with garden herbs and add dumplings. Cover and cook about 15 minutes.”

---“Modern Menus, Gaynor Maddox, *Daily Record*, April 17, 1943 (p. 4)

“Fresh milk, frozen with extreme rapidity at minus 20 degrees, may be kept months, and when thawed out is as appetizing and tasty as it was in its original condition.”

---“Frozen Milk,” *Daily Record*, September 5, 1946 (p. 20)

“The tomato was shown to be most popular in a victory garden survey in 1945. Department of agriculture reports show 88 per cent of farm gardens and 90 per cent of non farm gardens grew tomatoes; 85 per cent lettuce and potatoes; 72 per cent radishes and 70 per cent peas and cabbage.”

---“Tomato Most Popular,” *Daily Record*, October 4, 1946 (p. 5)

“One of the latest household aids is a greaseless frying pan, requiring no fat whatever, yet not scorching or sticking to the foods cooked in it. It is lined with one of the silicones, those remarkable new compounds of silica and carbon now used for a host of purposes.”

---“Greaseless Frying Pan,” *Daily Record*, October 5, 1949 (p. 6)

**Menu**

***Tuppa All Vinezeana (Venetian Soup)***

***Cottage Cheese & Jello Salad, Frozen Cranberry Salad, Summer Delight Salad***

***Meat Ball Casserole, Tuna Delight, Chicken Cacciatora***

***Lima Beans, Sweet Potato Supreme, Corn & Kidney Beans***

***Surprise Kisses, Orange Chiffon Cake, Danish Applecake***

***Cranberry Apricotade, Party Punch***

**“Tuppa All Vinezeana (Venetian Soup)**

4 servings

4 egg yolks

6 c. undiluted beef bouillon (can or home-made)

½ c. heavy cream

6 slices long Italian bread

Grated Parmesan cheese

In small bowl beat egg yolks with cream till blended. Pour beef bouillon into medium saucepan add cream mixture; heat slowly, stirring constantly, until soup just comes to a boil (do not boil). Meanwhile, in broiler, toast bread on both sides. To serve float 1 slice toasted bread on each serving. Pass Parmesan cheese.—Mary Tirello”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 95)

**“Cottage Cheese & Jello Salad**

1 pkg. lime jello

¾ lb. cottage cheese

¼ c. light cream (top milk)

1 sm. can crushed pineapple

Drain juice from pineapple, add enough water to make 1 cup. Heat and add to jello. When it starts to thicken, stir in cheese which as been mixed with cream. Stir in pineapple.—Mavis McDougall”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 90)

**“Frozen Cranberry Salad**

2 3-oz pkgs cream cheese

1 c. cubed, jellied cranberry sauce

½ c. chopped ripe olives

¾ c. mayonnaise

1 c. heavy cream-whipped

1 9-oz. can (1 cup) crushed pineapple-drained

¼ c. chopped celery

Blend cream cheese and mayonnaise together. Fold in whipped cream, then fold in the cranberry-sauce cubes, crushed pineapple, ripe olives and celery. Pour into a refrigerator tray and freeze 3 or 4 hours. Top each serving with a star cut from a slice of jellied cranberry sauce. Makes 5 to 6 servings.—May Palmer”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 92)

### **“Summer Delight Salad**

1 pkg lime jello  
½ c. cold water  
¼ tsp. Salt  
½ c. mayonnaise  
2 tbsp. grated cucumber  
1 sm. can crushed pineapple  
1 c. hot water  
2 tbsp. vinegar or lemon juice  
1 tsp. grated onion  
1/8 tsp. paprika  
½ c. shredded cabbage

Dissolve jello in hot water. Add cold water, salt, vinegar and mayonnaise and bet with rotary beater until mixed. Add rest of ingredients and pour into mold and chill. After umolding, sprinkle with paprika and garnish with scored slices of fresh cucumber.—Margaret Guist.”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 96)

### **“Meat Ball Casserole**

In the bottom of a dish arrange balls of hamburger steak. Season with salt and pepper. Over this place a generous layer of fried onions. Melt 4 tbsp. fat, add 3 tbsp. flour; mix well. Add 2 c. unstrained tomatoes and cook until thickened. Pour over meat balls. Cover with buttered crumbs. Bake uncovered 1 hour. 375 degrees F.—Mary Roberts”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 73)

### **“Tuna Delight**

1 can tuna or salmon  
1 ½ cans milk  
1 pkg. noodles  
2 cans mushroom soup  
10 dark olives  
1 lb. cheese

Heat mushroom soup and milk and cook noodles. When noodles are done, put in a large greased flat casserole. Grate ½ the cheese and mix well into noodles. Break up tuna in small pieces; place olives on top (with or without seeds). Slice cheese and lay on top. Bake 45 minutes. 350 degrees F.—Marge Reed”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 76)

### **“Chicken Cacciatore**

4 lb spring chicken-cut in pieces  
¼ c. flour  
1 tsp. salt  
½ c. chopped onions  
1 clove garlic-chopped fine  
3 sprigs parsley  
½ tsp. basil leaf  
1 tsp. rosemary leaf  
1 tsp. salt  
¼ c. wine vinegar  
¼ tsp. pepper  
¼ tsp. oregano

Dredge chicken in flour; sprinkle with salt and brown in oil until golden on all sides. Place in covered dish in warm place. Brown onions, garlic, parsley and basil, rosemary and oregano in oil left in frying pan. To this add 1 tsp. salt and the pepper and bring to a boil. Add chicken and wine vinegar and simmer 30 minutes, or until chicken is tender. Serves 4.—Ada Cosentino”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 80)

### “Lima Beans

1 lb dry lima beans

2 tbsp. brown sugar

Pinch salt

½ bottle catsup

Pinch dry mustard

Wash beans and soak over night. Boil in water they soaked in add ingredients. Bake with strips of bacon on top. Bake till done.—Mable Rainier.”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 94)

### “Sweet Potato Supreme

4 c. mashed jersey sweet potatoes

½ c. broken pecan meats

marshmallows

2 eggs-beaten

½ c. drained crushed pineapple

Combine sweet potatoes and eggs; whip until light and fluffy. Add pineapple and pecans. Spoon into greased casserole. Top with several marshmallows. Set in 450 degree F. oven for a few minutes until heated through and marshmallows melt and brown. 8 servings.—Mae Palmer.”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 92)

### “Corn & Kidney Beans

1 med. Can kidney beans

1 green pepper

1 egg

1 med. Can corn

½ tsp. salt

3 tbsp. grated cheese

Mix corn, beans, green pepper minced fine, salt and egg well beaten. Pour into a buttered baking dish. Sprinkle top with cheese and a layer of buttered bread crumbs and bake.—Sarah Bedgood.”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 95)

### “Surprise Kisses

This recipe for ‘Surprise Kisses’ is simple enough for children to make, and wonderful for teaching young girls how to cook, says local high school PTA president [Madison NJ], Mrs. Roger P. Holden...Besides being a favorite with the family, the children love the chocolate bits and Daddy, the nuts...

2 egg whites

1/8 teaspoon salt

1/8 teaspoon cream of tartar

¾ cup sugar

1 6-oz. Package of chocolate bits

1/3 cup chopped nuts

Beat egg whites, salt, cream of tartar until soft peaks form. Add sugar gradually, beating until the peaks are stiff. Fold in vanilla, nuts and chocolate bits. Cover cookie sheet with brown paper and drop by rounded teaspoonfuls. Bake at 300 degree oven for 25 minutes. Makes about two dozen.”

---“Recipe of the Week,” *Daily Record*, October 11, 1956 (p. 22)

### “Orange Chiffon Cake

1 ¼ c. sifted cake flour  
¾ c. sugar  
1 ½ tsp. baking powder  
½ tsp. Salt  
5 egg whites  
¼ tsp. cream of tartar  
¼ c. Mazola oil  
¼ c. plus 3 tbsp. orange juice  
1 tsp. grated orange rind  
3 whole egg yolks.

Sift together the dry ingredients into a mixing bowl; add the oil, egg yolks, orange juice, rind. Beat well. Add the cream of tartar to egg white and beat until very stiff. Fold in the egg yolk mixture very gently. Bake at 325 degrees F. for about 50 minutes. If you save part of the sugar to fold into the egg white, as you would for meringue you will find that the egg yolk mixture will fold in more smoothly.—Mrs. Claire Nelson”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 59)

### “Danish Applecake

Danish cooking at its best is something to dream about and Mrs. G. Axel Thiberg of South Belair Ave. [Cedar Knolls, NJ] has a knowing and experienced way with the time-honored recipes and foods of her native Denmark. Her Danish Applecake is not only very partyish and delectable but even the most inexperienced cook need have no fear of failure...

One quart of sweetened thick applesauce  
One cup of breadcrumbs  
One quarter cup of sugar  
One quarter cup of butter  
4 ounces of almond macaroons soaked in ¼ cup of sherry  
2 tablespoons of current jelly  
2 tablespoons chopped almonds  
½ pint of heavy cream whipped and flavored with one teaspoonful of sugar and a few drops of vanilla.

Method: First put whole macaroons in a dish and pour sherry over them. Melt butter (do not brown). Mix sugar and breadcrumbs and add to melted butter. Toast on top of stove until golden. Remove pan from fire. Now in a 9” X 2” deep glass pie dish place one half of the breadcrumbs and pat out evenly. Then add one half of the applesauce and spread out carefully. Dot with jelly. Make another layer of the soaked macaroons and pour any remaining sherry over them. Add remaining applesauce and sprinkle with the chopped almonds. Top with remaining breadcrumbs. When ready to serve top with whipped cream and decorate with a few maraschino cherries.” ---“Recipe of the Week,” *Daily Record*, October 4, 1956 (p. 21)

### “Cranberry Apricotade

Ingredients: 1 cup cranberry juice cocktail, 1 can (12 ounces) apricot nectar, juice of 1 large lime (about 2 tablespoons). Method: Mix cranberry juice cocktail, apricot nectar and lime juice together: chill. At serving time, fill 10-ounce glasses with ice cubes: pour fruit drink over ice.”

---“Cooking is Fun,” *Daily Record*, August 15, 1956 (p. 6)

### “Party Punch

1 qt. ginger ale  
1 qt. orange soda  
1 pt. orange sherbet—add before ready to use.—Mary Bright”

--- *Strictly Personal: The Family Book*, compiled by the members of the Emblem Club, Elks Club, Dover, New Jersey [1956-1957] (p. 87)

## *Food news & notes*

“Tomatoes reached seasonally low prices this week, as heavy shipments flooded Northeast wholesale markets...Generally, seasonal vegetables in a wide variety are plentiful and good buys. To mention a few, there’s cabbage, Eastern carrots, golden celery, sweet corn, beets, cucumbers, lettuce, onions, snapbeans and spinach. Potatoes are very low at wholesale. New-crop apples are a good buy throughout the Northeast. And virtually all melons are selling lower. Peaches are a good buy, although top quality stock continues fairly high. Blueberries, too, are generally a good buy.”

---“Food Comments,” Miss Helen Mahrle, Morris County Cooperative Extension Service County Home Agent, *Daily Record*, August 6, 1951 (p. 2)

“An electric toaster toasts two slices of bread at once, but only one side at a time. Each operation takes one minute. You want to make a club sandwich. What is the shortest time in which you can toast the three slices of bread? Answer: Three minutes. First, toast the near sides of slices No. 1 and 2. On second operation, turn over slice 1, at the same time toasting near side of slice 3. Then, remove No. 1 which is toasted on both sides, and finish toasting 2 and 3.”

---“Toasted,” *Daily Record*, August 5, 1953 (p. 2)

“Ham and potatoes, fried chicken and potatoes, and pork loin and potatoes will be served at many an American dinner table this weekend. At least, they include the meats that will be featured in supermarkets and corner groceries to tempt the nation’s housewives. As for potatoes, they have changed from their premium status of early July to virtually a glut on the market just about everywhere. Other pork cuts also will be featured in many stores, with the price of pork down from two to 20 cents in some areas. Beef is still quite high-priced in most sections, showing increases from three to six cents and chickens are also reported a little higher in some places. Eggs are more costly in many areas, with boosts of one to five cents a dozen reported. The potato situation is almost a textbook demonstration of the economic laws of supply and demand. Extremely small spring and early summer crops drove prices upward. Now a late summer crop seven per cent over last year’s has brought prices down again. Fall spuds now starting to come to market are expected to be five per cent above last year in volume. Government officials also foresee an abundant harvest of fresh vegetables this fall, with total tonnage possibly up as much as 19 per cent above 1955. Cabbage, a bargain buy all summer, is expected to be far over last year’s crop and continue at its low price. Other vegetables that will be plentiful include tomatoes, carrots, cauliflower, spinach and snap beans. This week, however, produce men say the best buys are corn, cabbage, eggplant, onions, parsley and peppers. Celery, lettuce, radishes and tomatoes are attractively-priced in most areas while broccoli, cucumbers, okra, squash and carrots have become more expensive. California grapes, both seedless and tokay, appear to be the best buys at the fruit counters.”

---“Once-Scarce Potato Back Abundantly in Food Stores,” *Daily Record*, September 20, 1956 (p. 2)

“Luncheon for the Girls  
Chicken Salad with Seedless Grapes  
Potato Chips, Rolls  
Butterscotch Crumb Dessert  
Beverage”

---“Cooking is Fun,” *Daily Record*, October 2, 1956 (p. 8)

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