

St. Mary's

County

'Fare'

INTRODUCTION

This book has been compiled in response to hundreds of requests for recipes of foods served over the years at our luncheons, dinners and receptions. While it is not a definitive cookbook, faithful following of directions should insure that even an amateur cook can turn out interesting, delicious results.

We have attempted to make a very usable book - The various colors noted in the index makes for quick selection of sections. The two separate covers can be used as an easel, providing a good angle for reading. The plastic sheet can be easily removed and placed over whichever recipe is being used, protecting it against splashes! Additional recipes can be added. In fact we hope to have available later, at a nominal charge, additional recipes as they are time-tested by our ladies.

Recipes marked with a star indicate "Tried and True" Hollywood specialties.

Those recipes marked "Sotterley" have been served to luncheon guests at Sotterley Mansion.

The Cookbook Committee

Hollywood United Methodist Women
Hollywood, Maryland

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ABBREVIATIONS

T. - Tablespoon

t. - teaspoon

c. - cup

lb. - pound

oz. - ounce

qt. - quart

pt. - pint

doz.- dozen

pkg.- package

min. - minute

hr. - hour

lg. - large

sm. - small

med. - medium

- can size

" - inch

serv. - servings

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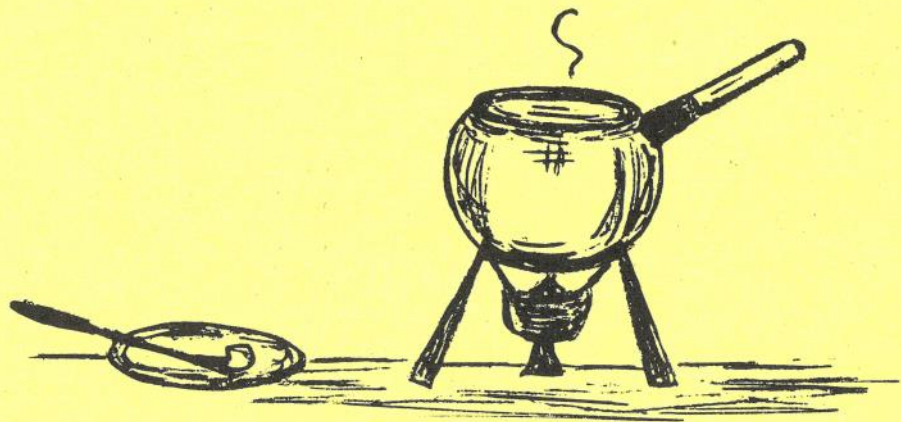
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PARTY TIME!



ENGLISH TOFFEE

Margaret Foley

1/2 c. pecans, finely chopped.....SPREAD over bottom of 8" square
baking pan.

1/4 lb. butterMELT slowly in 8" skillet.

1/2 c. plus 1 T. sugar)
2 T. water).....ADD to butter, stirring constantly,
bring to full boil over high heat.
Cook and stir until mixture turns
a light brown (about 5 min.).
Immediately pour over chopped
pecans. Spread evenly to sides
of pan.

1 1/2 milk chocolate barsBREAK into squares; place over hot
toffee. When melted spread
evenly. Cool to room temperature.
Break into small pieces for
serving. Store in closed con-
tainer.

SEAFOAM

Margaret Foley
Yield: 36 pieces

1 1/2 c. brown sugar)
1/2 c. granulated sugar)BOIL until mixture spins a thread.
1/2 c. water)

1 egg white, stiffly beatenPOUR above syrup into egg white,
stirring constantly.

1 t. vanilla)
1/2 c. chopped nuts)FOLD in. Drop by teaspoonfuls
onto wax paper.

EASTER EGGS

Helen Miller

1 potato, cooked)
1 T. butterMASH together. Place in electric
1 t. vanilla) mixer.

1 1/2 boxes 10X sugarADD sugar until stiff. Remove from
bowl and rework on waxed paper
with more powdered sugar until it
can be shaped into an egg.

Semi-sweet or bitter chocolate)
Small piece of paraffin*MELT, dip over egg. Coconut or
nuts can be added in the reworking
stage and before shaping.

DECORATE as desired.

* Paraffin helps to set chocolate.

SUGAR COATED PECANS

Mildred Lindner

Temp: 300°

Time: 30 Min.

1 egg white)
1 t. water)BEAT slightly with fork.

2 1/2 c. pecansSTIR in until all are moistened.

1/2 c. sugar)
1/4 t. salt)COMBINE, sprinkle over nuts. Spread
1 t. cinnamon) on buttered cookie pan. Bake,
stirring several times. Cool on
waxed paper.

CLAM DIP

Margaret Foley

1 8 oz. pkg. cream cheese)
milk or clam juice).....SOFTEN cheese with either milk
or clam juice.

1/2 can minced clams)
4 drops worcestershire sauce).....ADD.

SHRIMP DIP

Margaret Foley

1 10 oz. can frozen condensed
cr. of shrimp soup, thawed)
8 oz. cream cheese, softened)
1 t. lemon juice (or more to taste))
Dash of garlic powder)
Dash paprika).....BLEND together gradually with
electric mixer. Beat just until
smooth. Do not over beat. Chill.
Serve with crackers or chips.

AVOCADO SPREAD

Margaret Foley

1 avocado, mashed
1/4 lb. cream cheese
1 clove garlic, minced
2 T. lemon juice
1/4 t. pepper

)CREAM together. Serve with
crackers, chips, etc.

SWISS CHEESE FONDUE



Myra Noyes

Yield: 3 1/2 c.

3 T. margarineMELT in fondue pot over moderate direct heat.

3 T. flour
1/2 t. garlic salt
1/2 t. salt
Dash white pepper
Dash nutmeg)STIR in.

2 1/2 c. milk (scalded if in a hurry)STIR in. Cook, stirring constantly until sauce is smooth and thickened slightly. Lower heat.

8 oz. Swiss cheese, shredded)
8 oz. Gruyere cheese, shredded)ADD, small amounts at a time, stirring until cheese is melted after each addition.

1 t. worcestershire sauce
Dash of Tabasco sauce
1/3 c. dry white wine
(or milk if preferred))STIR in. Keep warm in fondue pot.

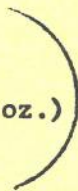
SERVE with French bread, cut in 1" cubes. Each guest spears bread with fondue fork and coats bread in cheese mixture. Drain, cool and eat.

CHEDDAR CHEESE FONDUE



Myra Noyes
Yield: 2 1/2 c.

- 1 can (10 3/4 oz.) condensed
Cheddar Cheese soup, undiluted
- 1 c. commercial French Onion Dip
- 1 c. shredded sharp Cheddar cheese (4 oz.)
- 1/2 t. dry mustard
- 2 dashes cayenne pepper



....COMBINE all ingredients in fondue pot. Mix. Place over low heat until cheese melts and mixture is hot, stirring constantly.

French Bread, cut in 1" cubesSPEAR bread with fondue fork.
Dip, drain, cool and eat.

FRENCH ALMOND CUSTARD FONDUE
(Dessert)

Louise Dean
Yield: 2 c.

1/2 c. sugar)
1/2 t. salt)MIX together in a saucepan.
2 T. cornstarch)

2 c. light cream or milkGRADUALLY stir in. Cook over. med.
heat, stirring constantly until
mixture thickens, and boils. Boil
and stir 1 min. Remove from heat.

2 egg yolks, slightly beatenGRADUALLY stir at least half of hot
mixture into egg yolks. Blend
into hot mixture in saucepan. Boil
& stir 1 min. Remove from heat.

1 T. butter)
2 t. almond extract)STIR in. Pour into dessert fondue
pot to keep warm.

DIPPERS: Cherries, Grapes, Pineapple chunks, brownie squares, fruitcake squares,
Bananas, or pound cake squares.

RASPBERRY FONDUE
(Dessert)

Louise Dean
Yield: 2 1/2 c.

2 pkg. (10 oz. each) frozen raspberries, thawed)HEAT to boiling.
1 c. currant jelly)

2 T. cornstarch)MIX together and stir into above.
1 T. cold water)
Heat to boiling, stirring constantly. Boil and stir 1 min. Strain sauce; pour into Fondue pot to keep warm. Spear dippers and swirl in fondue.

DIPPERS: Chiffon cake squares, pound cake squares, Banana chunks, Pineapple chunks, toasted waffle squares, Pear slices, Strawberries.

CHOCOLATE MINT FONDUE

Sis Adams

Yield: 2 c.

1 can ready-to-spread Chocolate frosting)HEAT, stirring until smooth.

1/2 t. mint extractSTIR in. Pour into fondue pot.

DIPPERS: Whole Marshmallows
Cake squares
Banana Slices
Maraschino Cherries

Sotterley

PECAN TARTS



Joanne Buzzell
Temp: 325°
Time: 25 min.

CRUST:

3 oz. cream cheese, softened)
1/4 lb. butter, softened)BLEND together.

1 c. flour)
1/2 t. vanilla)ADD to above. Shape into 1 ball.
Chill 2 hrs. Divide into 24 balls,
press into tiny tart pans, or 12
balls pressed into small cup cake
tins (bottom and sides).

FILLING:

1 T. melted butter)
3/4 c. brown sugar)
1 t. vanilla)BEAT together.
1 egg, beaten)
pinch of salt)

3/4 c. chopped pecansADD. Fill each tart shell with
one teaspoon of mixture. Bake.

Sotterley

TINY FRUIT TARTS

Mildred Lindner

Temp: 375°

Time: 12-15 Min.

TART SHELLS:

1/4 c. butter (or margarine)

1/4 c. sugar

1/4 t. salt

1 egg white

).....BLEND together with fork until well combined.

1 1/2 c. sifted flourSTIR in, mix until smooth. Press evenly into tart pans. Set pans on cookie sheet. Refrigerate 30 min. Bake. Partially cool on wire rack, turnout, cool completely before filling.

PASTRY CREAM: (cooked vanilla pudding mix may be

1/4 c. sugar) substituted)

1 T. cornstarch)

1 c. milk

).....COMBINE in small saucepan. Bring to boil over med. heat. Remove from heat.

2 egg yolksBEAT in.

1/4 t. vanillaADD. Cool. Refrigerate until time to assemble tarts.

FRUIT TARTS continued -

FRUIT: Small Strawberries, fresh Raspberries, fresh Blue berries, Fresh Cherries, or Cherries from Cherry Pie filling may be used.

ASSEMBLING:

In each shell place 1/2 to 1 t. chilled pastry cream. Top with fruit. Chill.

GLAZE:

Lemon jello (3 oz. pkg.))COMBINE. Stir until jello is
1 c. boiling water)dissolved.

1/2 c. ice waterADD. Chill until semi-set

SPOON a little glaze over each
tart. Chill.

Sotterley

FANCY BAR SANDWICHES



Grace Loffler

Yield: 30-40 sandwiches

10 slices whole wheat bread
10 slices white bread
5 T. mayonnaise

).....REMOVE crusts, spread lightly with mayonnaise. Wrap in damp paper towel to keep moist. Spread brown slices with Tuna salad or chicken salad (see Mildred Lindner's chicken salad recipe), cover with white slices.

2 3 oz. pkgs. cream cheese
1/4 c. softened margarine

).....BLEND together and "ice" tops of sandwiches. Cut each lg. sandwich into 3 or 4 "finger" length sandwiches using an elec. knife. To keep fresh, place in a pyrex dish lined with paper towels which have been moistened & wrung out.

1/8 of a green pepper, thinly sliced
5 stuffed olives, each sliced into 4 slices, for "flower"
2 American cheese slices, cut into "flowers" with tiny fancy aspic cutters

).....DECORATE the tops of the sandwiches, using green pepper for stems and leaves, olives and cheese for bloom of flower. Cover with plastic wrap and refrigerate until time to serve.

Sotterley

TINY TUNA PUFFS



Louise Dean
Temp: See below
Time: See below
Yield: 80-110

PUFFS:

1/2 c. butter)
1 c. water)HEAT until butter is melted.

1 c. flourADD all at once, stirring vigorously until mixture no longer sticks to sides of pan. Remove from stove. Cool slightly.

4 eggs, unbeatenADD one at a time, beating after each egg is added. Drop by teaspoons, some distance apart on greased cookie sheet, in 1" balls. BAKE 15 min. at 450°, then reduce heat to 325° and bake 15 min. more. Cool. Cut tops off, fill, replace tops.

FILLING: (1) Use your favorite tuna salad, mixed smoother than for regular sandwiches.

(2) Or fill with chicken salad (see Mildred Lindner's chicken salad).

CHICKEN SALAD FOR SANDWICHES



Mildred Lindner

4 lbs. chicken pieces, cooked
and boned (breasts & thighs)
3/4 c. celery
1/2 lg. green pepper
1 medium cucumber
1 small onion

.....PUT through food chopper, using
fine blade.

Juice of 3 lemons
1 t. salt
Dash pepper
Dash paprika
1 pt. mayonnaise

.....ADD.

HOT CRABMEAT CANAPES

Margaret Foley

Yield: 30-36

1 c. crabmeatREMOVE and shell.

1/2 can condensed cr. of
mushroom soup (2/3 c.))HEAT, add crabmeat.

1 T. finely chopped pimento
1 T. finely chopped green pepper)ADD to above.
1/4 t. salt
Few grains cayenne

1 T. sherry (optional)REMOVE from heat and add.

2 1/2 - 3 doz. bread rounds)TOAST on one side (bread rounds
or crackers)only), and spread crabmeat mixture
on untoasted side.

Buttered bread crumbsSPRINKLE over canapes. Broil until
lightly browned. Serve hot.

NOTE:

Shredded cooked lobster or shrimp may be substituted for crabmeat. Mixture may also be used in pastry or patty shells. Fill shells, sprinkle with grated cheese. Broil until cheese is melted.

CHEESE STRAWS

Mildred Lindner
Temp: 350°
Time: 18-20 Min.
Yield: 8 Doz.

5 oz. sharp cheese, grated)
1/4 lb. butter or margarine)CREAM until soft.

1 egg)
1 T. cold water)ADD and beat well.

1 3/4 c. sifted all-purpose flour)
1/2 t. salt)
1/4 t. cayenne pepper)SIFT together and add to above in
1/2 t. paprika) 3 additions, beating after each
addition.

CHILL dough 10 min., pack in cookie
gun or press, using saw-tooth
(spritz) cookie disc. Make long
strips lengthwise on ungreased
cookie sheet.

BAKE. Cut immediately into 2"
strips.

CURRY BISCUITS
(cracker-like biscuit)

Mildred Lindner
Temp: 400°
Time: 10 Min.
Yield: 60

2 c. sifted flour
1/2 t. salt
1/2 t. dry mustard
1 t. curry powder
Dash of cayenne pepper

).....COMBINE in a mixing bowl.

2/3 c. butter or margarine
1 c. grated sharp cheddar cheese

).....WORK in.

1 egg, beaten
2 T. milk

).....STIR in. Work lightly with fingertips until dough holds together. Roll to 1/16" thickness. Cut with 2" cutter. Bake.

Sotterley

CRAB CAKES (or Balls)



Elizabeth Kelly

1 lb. crabmeat, regular
2 hamburger buns, grated
2 T. mayonnaise
1 t. prepared mustard
1 egg, lightly beaten
1/4 c. butter or
 margarine, melted
1/4 med. green pepper, minced
Salt & pepper to taste
1 t. Grated onion (if desired)

.....CHECK crabmeat for any shell. Mix all together well. Shape into 8 cakes or 30 balls. Fry in deep fat until nicely browned. Drain on paper towels. Serve balls warm in a dish with cocktail picks and tartar sauce.

TARTAR SAUCE:

1 c. mayonnaise
1/2 c. pickle relish
Dash of worcestershire sauce
1 T. mustard

.....MIX together and serve with crab cakes or balls.

SWEDISH MEAT BALLS

Dawn Chase

- 1 lb. ground round
- 1/2 lb. ground pork
- 1/2 c. bread crumbs
- 1 egg
- 1 onion, diced fine
- 1 c. milk
- pepper to taste
- salt to taste
- 1/2 to ground allspice
- 1 T. worcestershire sauce
- 1 T. mustard

.....COMBINE all ingredients. Make into small balls. Brown in butter.

- 1 pkg. onion gravy mix
(substitute 1/2 the liquid required
with cooking sherry)

.....PLACE in bottom of a Chafing dish. Add meatballs, and cook very slowly.

SERVE with Hors'deuvres picks.

PUNCH

Paddy Zollinhofer

4 46 oz. cans Pineapple juice)
1 46 oz. can Orange juice)CHILL juices. Mix in large
2 46 oz. cans Grapefruit juice) container.
1 46 oz. can Apricot Nectar)

1 gal. water)
1/2 gal. tea (made with 3 tea bags))DISSOLVE sugar in tea, add water,
2 lbs. granulated sugar) then add to above.

12 qts. pale dry gingeraleADD just before serving.

FLOAT an ice ring.

HOT TEA PUNCH (Russian Tea)

(Wonderful to serve after ball games or
ice skating)

Margaret Foley
Yield: 6-8 servings

1/2 c. sugar
1/2 c. water
1 2" stick cinnamon
1 t. lemon rind
1 1/2 t. orange rind)COMBINE in a sauce pan and boil 5
min. Remove cinnamon stick.

1/4 c. orange juice
2 T. lemon juice
1/4 c. pineapple juice)ADD. Keep hot.

3 c. boiling water
3 T. tea)POUR water over tea. Steep 5 min.

COMBINE fruit and tea mixtures.

SERVE hot in tea or punch cups.

FRUIT PUNCH

Mrs. P. Moore
Yield: 2 gal.

1 lg. can Orange juice)
1 lg. can Pineapple juice)COMBINE.
1 gal. strong lemonade)

Vanilla and almond extract to tasteADD. Sweeten to taste.

PINK LADY PUNCH

Jean Loffler

Yield: 32 punch cups

4 c. cranberry juice cocktail)
1 1/2 c. sugar)ADD juice slowly to sugar. Stir
until dissolved.

4 c. pineapple juiceADD. Chill. Pour into punch bowl.

2 qts. gingerale, chilledADD just before serving.

Strawberry slices or Mint leavesFLOAT for decoration.

OPTIONAL: Ice mold to keep punch cold.