

*"The Best in Cooking"*  
in  
**HOLLYWOOD**



Hollywood Methodist Church  
Hollywood - Maryland

e.o.nelsen

**WOMAN'S SOCIETY OF CHRISTIAN SERVICE  
HOLLYWOOD METHODIST CHURCH  
HOLLYWOOD, MARYLAND**



## **ACKNOWLEDGMENT**

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

**The Organization**



# HORS D'OEUVRES, PICKLES & RELISHES



## BOLOGNA SAUSAGE CUBES

Mabel Wright

2 slices bologna sausage cut  
3/4 inch thick

8 small pickled onions

Cut bologna into 3/4 inch cubes. Spear a bologna cube, then an onion on an hors d'oeuvres pick. Place onion-up on server.

## CELERY BALLS

Mabel Wright

1 c. minced celery  
3 oz. pkg. cream cheese  
1/4 tsp. salt

dash of pepper  
few grains of cayenne

Mix and roll in chopped parsley. Serve with hors d'oeuvres sticks.

## GREEN TOMATO PICKLE

Jean Wilkerson

1 gal. sliced green tomatoes  
2 doz. white sliced onions  
(should measure 2-3/4 qts.)  
1 c. salt  
4 lbs. white sugar

2 qts. vinegar  
2 Tbsp. celery seed  
12 red peppers  
12 green peppers  
2 doz. large sour pickles

Put green tomatoes, onions and salt in 1 kettle; cover with water; boil 10 minutes and drain. In another kettle, put sugar, vinegar and celery seed and boil this 10 minutes. Combine the 2 kettles together with the red peppers, green peppers and sour pickles and boil all together for 10 minutes; then seal. Makes 15 pts.

---

PLEASE PATRONIZE OUR ADVERTISERS

---

**BREAD AND BUTTER PICKLES**

Edna Chamles

1 gal. sliced cucumbers  
2 green peppers, shredded

8 small onions, sliced - separate rings

Pour 1/2 c. salt over cucumbers, peppers and onions. Cover with water and ice cubes. Let stand 3 hours. Drain. Make syrup from:

5 c. sugar  
5 c. vinegar  
1 tsp. celery seed

2 Tbsp. mustard seed  
1-1/2 tsp. turmeric

Bring to scalding hot. Pour in drained cucumbers, peppers and onions. Make hot through and can. DO NOT BOIL.

**SWEET WHOLE PICKLES**

Isabel Dean

10 lbs. cucumbers  
2 qts. vinegar  
1 oz. alum  
3 lbs. sugar

celery seed  
cinnamon bark  
whole allspice

Let cucumbers stand 5 days in salt water strong enough to float an egg. Drain, put in clear water 3 days. Drain, put in a solution of 2 qts. water, 1 qt. vinegar and 1 oz. alum. Drain. Heat thoroughly, but do not boil. Heat 1 qt. vinegar, 3 lbs. sugar, celery seed, cinnamon bark and whole allspice. Pour mixture over pickles in jars. Add 1 tsp. alum to each jar.

**COMPANY PICKLE CHUNKS**

Alice Dawson

10 medium cucumbers  
8 c. sugar  
2 Tbsp. mixed pickling spices

5 tsp. coarse medium salt  
4 c. cider vinegar

Cover cucumbers with boiling water. Let stand until next morning; drain. Repeat this procedure the next 3 mornings. On the 5th day, drain and slice in 1/2 inch pieces. Combine remaining ingredients; bring to boiling and pour over cucumbers. Let stand 2 days. On 3rd day, bring to boiling and seal in hot sterilized jars.

---

PLEASE

PATRONIZE

OUR

ADVERTISERS

---

# SALADS, VEGETABLES & SOUP



## RASPBERRY AND GINGERALE SALAD

Marie Strang

1 pkg. lemon Jell-O  
 1 pkg. raspberry Jell-O  
 1 c. gingerale, 7-Up or coke

1/2 No. 2 can crushed pineapple  
 1 pkg. frozen raspberries (can  
 substitute strawberries)  
 1/2 c. chopped pecans

Dissolve Jell-O in 2 c. boiling water. Add gingerale. Let cool and add other ingredients.

## SOUTH SEA SALAD

Nancy deBooy

1/2 pt. sour cream  
 1 can chunk pineapple (medium  
 size)  
 1/2 c. pecans, chopped

1 lb. seedless grapes  
 1 small can mandarin orange  
 slices  
 1 - 8 oz. pkgs. grated coconut

Drain juices. Mix fruit. Leave grapes whole. Fold in sour cream. Add nuts and coconut. Top individual servings with maraschino cherry and serve on lettuce as a salad or as a dessert.

## COTTAGE CHEESE SALAD

Ellen Ropiak

1 pkg. lime Jell-O  
 1 tsp. vinegar  
 pinch of salt  
 1 c. hot water  
 1/2 c. pineapple juice

3/4 c. cottage cheese  
 1 c. crushed pineapple  
 1/2 c. salad dressing  
 3/4 c. diced celery  
 1/4 c. chopped walnuts

Dissolve Jell-O in hot water. Add pineapple juice, salt and vinegar. When Jell-O starts to set, beat until foamy. Then add cottage cheese, crushed pineapple and salad dressing and mix with beater. Stir in celery and nuts and refrigerate.

### THREE BEAN SALAD

Mildred Lindner

- |                             |                      |
|-----------------------------|----------------------|
| 1 can green beans           | 3/4 c. vinegar       |
| 1 can wax beans             | 3/4 c. sugar         |
| 1 can red kidney beans      | 1/2 c. salad oil     |
| 1/2 c. chopped green pepper | 1 tsp. salt          |
| 1/4 c. chopped onion        | dash of black pepper |

Drain beans. Add pepper and onion. Heat vinegar and sugar, stirring until sugar is dissolved. Add oil, salt and black pepper. Pour over beans, let stand several hours or overnight. Drain before serving.

### "GLENN MILLER" SALAD

Leola Dean

- |  |                        |
|--|------------------------|
| 3 pkgs. lemon Jell-O (or any other kind desired) dissolved in 5 c. hot water | 2 eggs                 |
| 2 large diced bananas  | 1/2 c. sugar           |
| 1 No. 2 size can pineapple, diced (save juice for topping)                   | 2 level Tbsp. flour    |
|  | pineapple juice        |
|  | 1 pkg. plain gelatin   |
|  | 1/2 pt. whipping cream |

Mix Jell-O and hot water and chill until it begins to set. Add bananas and pineapple. Let set until firm, in large flat pyrex baking dish. Prepare topping of eggs, sugar, flour and pineapple juice. Cook this topping mixture over low heat until thick. While hot add 1 pkg. plain gelatin dissolved in 1/4 c. cold water. Whip 1/2 pt. whipping cream and fold into above topping mix, after it has cooled. Spread over Jell-O mixture. Serves 15 to 20.

### LIME JELL-O SALAD

Joyce Rimmel

- |                                   |  |
|-----------------------------------|--|
| 16 marshmallows                   | 1 can (no. 2-1/2) crushed pineapple (well drained) |
| 1 c. milk                         | 1/2 c. pecan nut meats (finely chopped)            |
| 1 pkg. lime Jell-O (or cherry)    | 1 c. whipping cream (whipped)                      |
| 1 small pkg. (3 oz.) cream cheese |  |

Melt marshmallows in milk in top of double boiler. Bring to scald stage. Add dry Jell-O and stir well. Remove from heat and add cheese. Stir until mostly melted (there may be a few lumps). Place in refrigerator in top of double boiler until semi-solid stage (about 1 hour). Add well drained pineapple, nuts and whipped cream. Turn in pan or casserole dish. When firm, cut in squares and place on lettuce leaf with a few crackers.

---

PLEASE

PATRONIZE

OUR

ADVERTISERS

---



**5 CUP SALAD**

Jessie Beck

1 c. sour cream	1 c. pineapple - tidbits
1 c. shredded cocoanut	1 c. marshmallows
1 c. oranges	

Mix together and serve. It is good!

**GREEN BEAN CASSEROLE**

Donna Underwood

2 cans French cut green beans	1/2 c. sugar
8 slices bacon, fried	2 medium onions, cut into rings and sauted slightly in butter
1/2 c. vinegar	salt and pepper to taste
1/2 c. oil	

Marinate beans and onions in mixture of oil, vinegar, sugar, salt and pepper. Let stand at least 4 hours. Drain, place in casserole and bake for 25 minutes. 5 minutes before removing from oven sprinkle crumbled bacon over top.

**DELMONICO POTATOES**

Mazie VanSise

6 lbs. potatoes	4 tsp. salt
1/4 c. (2 prints) margarine	2 c. (1/2 lb.) grated cheddar cheese
3/4 c. flour	dry bread crumbs
1-1/2 qts. milk	

Cook potatoes until tender. Allow to cool. Peel and dice. Saute onion in margarine until tender over very low heat. Stir in flour. Add milk gradually and cook over direct heat, stirring constantly until thickened. Arrange potatoes in 2 large greased baking pans. Pour cream sauce over potatoes. Top with grated cheese and a light sprinkling of bread crumbs. Bake in 375 degree oven for 40 to 45 minutes. Yield: 24 - 1/2 c. servings. Note: potatoes may be prepared ahead of time and refrigerated until ready to bake.

**GREEN BEANS WITH HERB SAUCE**

Mazie VanSise

1 lb. cooked French cut green beans	1/4 c. minced celery
1/4 c. table fat	3/4 tsp. salt
1/4 c. minced onion	1/4 c. minced parsley
1 peeled clove garlic, minced	1/4 tsp. dried rosemary
	1/4 tsp. dried basil,

Heat fat. Add onion, garlic and celery and cook 5 minutes. Add remaining ingredients. Cover and simmer 10 minutes. Combine with cooked beans. Toss together well.

---

PLEASE PATRONIZE OUR ADVERTISERS

---

## RANCHO BEANS

Jean Wilkerson

1/4 c. fat or oil	2 Tbsp. prepared mustard
2 c. chopped onion	2 tsp. cider vinegar
1 lb. ground beef	2 (1 lb.) cans pork and beans in sauce
1 tsp. salt	1 (1 lb.) can kidney beans, drained
1 c. tomato ketchup	

Heat fat in skillet. Add onions; simmer until golden yellow. Add ground beef. Stir with fork until onions brown lightly. Add remaining ingredients. Pour into a bean pot or 2 qt. casserole. Bake for 30 minutes in 400 degree oven. Serves 8.

## HOME CANNED STRING BEANS

Lena Joy

9-1/2 qts. beans	1/2 c. sugar
1/2 c. salt	1 c. vinegar

Cover the beans with water. Add remaining ingredients and boil 20 minutes. Fill sterilized jars and seal.

## NAVY BEAN SOUP

Betty Kirk

bone from ham (leave some meat on bone)	1 small can stewed tomatoes
2 onions (medium)	2 medium potatoes
1 pkg. dried Navy beans	salt and pepper to taste
	4 qts. water

Cover beans and ham bone with water. Add chopped onion and can of tomatoes. Boil gently several hours until beans are soft, but not mushy. Add water, if it becomes too thick. Salt and pepper. Then add chopped potatoes and cook until done. Serve with crackers or hard bread.

## SOFT SHELL CLAM OR MAN-I-NOSE SOUP

Alice Dawson

1 qt. cleaned maninose or soft shell clams	1/2 medium onion
3 slices of bacon	1 pt. milk
	1 can mushroom soup

Grind long part (snouts). Cook bacon. When crisp, remove from fat. Add sliced oni on. Cook only few minutes. Pour fat and onion into ground maninoses. Add 1 c. or more water. Cook 20 to 30 minutes. Add salt to taste. Then add large part of clams. Cook 5 minutes. Then add rest of milk, pepper to taste and mushroom soup, if desired. Also crumbled bacon.

---

PLEASE PATRONIZE OUR ADVERTISERS

---

# LEE MOTORS, Inc.

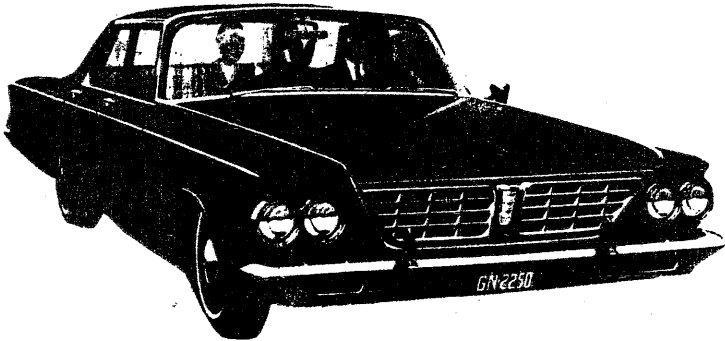
V. O. 2-1561 Three Notch Road

LEXINGTON PARK, MARYLAND

Chrysler



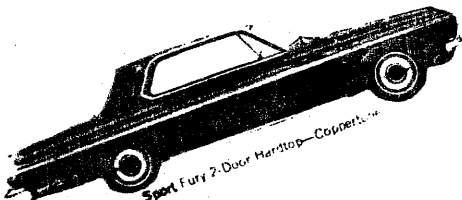
PLYMOUTH



## NOW! 5-YEAR/50,000-MILE WARRANTY!

*Another First for Chrysler!* The very highest standards of engineering and manufacturing leadership have resulted in an extended warranty\* on the power-train of 1963 Chryslers to provide owners with worry-free enjoyment of the finest Chryslers ever made.

\* Your authorized Chrysler Dealer's Warranty against defects in material and workmanship on 1963 cars has been expanded to include parts replacement or repair for 5 years or 50,000 miles, whichever comes first, on the engine block, head, and internal parts; transmission case and internal parts, excluding manual clutch; torque converter, driveshaft, universal joints (excluding dust covers), rear axle and differential, and rear wheel bearings, provided the vehicle has been serviced at reasonable intervals according to the Chrysler Certified Car Care schedules. Factory-approved remanufactured parts may be used for replacement.



Sport Fury 2-Door Hardtop—Convertible



Valiant Signet 200 convertible

HOLLYWOOD, Md.

---

**ROGER H. DEAN & SONS**

MASONRY - GENERAL CONTRACTING

WOODWORK

FRANKLIN 3-2291

HOLLYWOOD, MD.

IT'S NOT HOME UNTIL PLANTED -

**SMITH'S HOLLYWOOD  
NURSERY**

NURSERY - LANDSCAPING  
- PLANTS FOR PERMANENCE -

HARDY PERENNIALS, EVERGREENS  
ROSES, PLANTS, BULBS

RFD 1

HOLLYWOOD, MD.

---

**LANCASTER'S  
MARYLAND BEAUTY LOUNGE**

422A GREAT MILLS ROAD  
LEXINGTON PARK, MARYLAND

---

**LEXINGTON PARK HOTEL, INC.**

LEXINGTON PARK, MD.

---

**HOLLYWOOD HOUSE SHOES**

HOLLYWOOD, MD.

---



PHONE GR 5-2161

**BOWLES FLORIST  
LEONARDTOWN, MD.**

J. WILMER AND ELSIE BOWLES -

---

PHONE VOLUNTEER 3-6333



**PUFFENBARGER'S TV  
APPLIANCES & FURNITURE**

GUARANTEED  
SALES AND SERVICE

LEXINGTON PARK, MD.

---

**BLAIR'S**

WATCHES • DIAMONDS • JEWELRY •

LEONARDTOWN

LEXINGTON PARK

HOLLYWOOD, MD.

---

## OYSTER STEW

Paddy Zollinhofer

1 pt. oysters  
2 Tbsp. flour  
1-1/2 tsp. salt

dash of pepper  
2 Tbsp. water  
1 qt. scalded milk

Blend flour, salt, pepper and water to make smooth paste, then add oysters and their liquor. Simmer oysters over very low heat until edges curl. Then pour into the scalded milk. Remove from heat, cover and let stand 15 minutes.

## TURTLE SOUP

Juanita Buchanan

1-1/2 c. turtle meat (raw)  
2 qts. beef stock  
1 bay leaf  
1 clove mace

1-1/2 Tbsp. lemon juice  
3 drops Tabasco sauce  
1 hard cooked egg white  
1/3 c. sherry

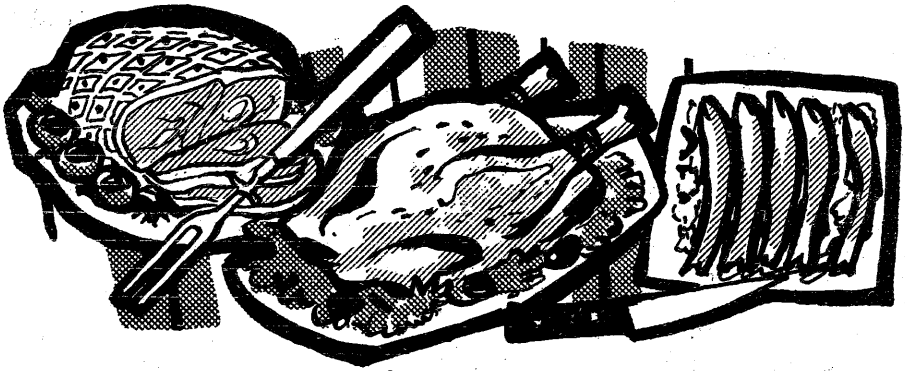
Combine all ingredients except sherry and egg white. Bring to boil and cook until turtle meat is tender. Remove bay leaf and mace and add egg white, salt and pepper. Remove from heat and add sherry.

---

Write Extra Recipes Here:

---

Write Extra Recipes Here:



## MEAT, FISH & POULTRY

BAR-B-Q

Paddy Zollinhofer

- |                                |                              |
|--------------------------------|------------------------------|
| 1 lb. ground beef              | 1 Tbsp. lemon juice          |
| 1 c. onions, chopped very fine | 2 Tbsp. sugar                |
| 1 c. celery, chopped very fine | 1 Tbsp. Worcestershire sauce |
| 2 Tbsp. vinegar                | 1 bottle chile sauce         |

Brown meat. Add rest of the ingredients and cook over low heat approximately 2 hours.

HAMBURGER HEAVEN

Isabel Dean

- |                           |                                  |
|---------------------------|----------------------------------|
| 1 lb. ground beef         | 1/4 tsp. pepper                  |
| 2 large onions            | pinch of basil                   |
| 1 can tomatoes (size 303) | pinch of marjoram                |
| 1/2 c. celery             | 1/2 to 3/4 c. noodles (uncooked) |
| 1-1/2 tsp. salt           |                                  |

Brown onions and beef in shortening. Add rest of ingredients and cover and simmer 1/2 hour.

BUSY DAY CASSEROLE

Novella Griffin

- |                      |                     |
|----------------------|---------------------|
| 6 smoked pork chops  | 2 Tbsp. brown sugar |
| 1 can pork and beans |                     |

Brown chops. Mix sugar and beans and spoon over chops in baking dish. Bake about 1-1/2 hours in 300 degree oven, basting occasionally.

---

PLEASE PATRONIZE OUR ADVERTISERS

---

## OLD ENGLISH ROAST BEEF WITH YORKSHIRE PUDDING

Jean Mirfield

"3 rib" rib roast  
1 c. sifted flour  
1/2 tsp. salt

1 c. milk  
3 eggs

Wipe rib roast with damp cloth. Rub with salt (1 tsp. per lb. of meat). Place meat, fat side up, in shallow pan, using arch of ribs as rack. Do not cover. Bake in 325 degree oven (20 minutes per lb. for medium rare). Mix flour and salt. Combine milk and eggs, add to flour and mix with electric mixer or rotary egg beater until smooth. Pour hot drippings into hot shallow pan (or iron muffin pans) to depth of 1/2 inch. Pour in pudding mixture quickly and bake in 400 degree oven for 1/2 hour for pan, 20 minutes for muffins. Pudding rises as a souffle. Serve with hot roast beef and gravy.

## BEEF STROGANOFF

Edna E. Stroud

2 lb. boneless chuck steak,  
cut into 1/4 inch strips  
1 large onion, chopped  
3 Tbsp. butter  
1/4 lb. (or 1 - 4 oz. can)  
sliced mushrooms

1 - 8 oz. can tomato sauce  
1 can water chestnuts  
1 c. water  
1 tsp. salt  
1 Tbsp. Worcestershire sauce  
1/2 c. commercial sour cream

Brown meat in butter. Remove meat. Saute onion and mushrooms until golden brown. Stir in remaining ingredients, except sour cream. Return meat to pan. Simmer, stirring occasionally, about 30 minutes or until meat is tender. Remove from heat. Add small amount of sauce to sour cream, blending well. Gradually stir sour cream mix into meat mixture; blend well. Serve over rice or noodles. Makes 6 servings.

## CHILI CON CARNI

Louise Wood

2 lbs. ground beef  
2 or 3 garlic cloves, sliced  
2 Tbsp. cumin powder

2 Tbsp. chili powder  
2 cans (No. 2) kidney beans  
2 cans tomato puree

Saute beef until it falls apart. Add garlic, cumin and chili powder. Put all ingredients in large pan and cook 2 hours. Add kidney beans before serving. Heat.

## TEXAS HASH

Dorothy Kirby

2 onions (large), sliced  
2 green peppers, cut fine  
3 Tbsp. shortening  
1 lb. ground beef  
2 c. cooked tomatoes

1/2 c. uncooked rice  
1 tsp. chili powder  
1 tsp. salt  
1/4 tsp. black pepper



## TEXAS HASH (Continued)

Cook onions and green peppers slowly in shortening until onions are yellow. Add ground beef and saute until mixture falls apart. Add tomatoes, rice and all the seasoning. Arrange in casserole. Cover and bake in 375 degree oven for 45 minutes or until done. You may also cook this on top of stove in heavy frying pan.

## SWEET SOUR PORK

Virginia Luznar

1 lb. pork, cut in cubes	3 green peppers
1 egg	1 small can cubed pineapple
1 tsp. salt	1/2 c. pineapple juice
3 tsp. flour	1/4 c. vinegar
1/2 tsp. pepper	1/4 c. sugar
3 tsp. fat	3 Tbsp. soy sauce
	3 tsp. cornstarch

Mix together pork, egg, salt, flour and pepper. Brown in fat and simmer about 30 minutes. Cut green peppers in 1 inch chunks and drop in boiling water 6 minutes, then drain. Drain cubed pineapple. Mix together pineapple juice, vinegar, sugar, soy sauce and cornstarch; place on fire and stir until thick. Pour on browned pork. Add green peppers and pineapple cubes. Simmer about 20 minutes. Add soy sauce to taste.

## CHILI

Lida Mosher

5 medium size chopped onions	1 can tomatoes
2 lb. ground beef	salt and pepper
2 cans red kidney beans	2 Tbsp. chili powder (more if desired)

Fry onions in butter or shortening until soft. Add ground beef, cook about 10 minutes. Add red kidney beans and tomatoes. Season with salt and pepper and plenty of chili powder. Let simmer about 1 hour.

## ITALIAN MEAT SAUCE

Isabelle Bishop

1-1/2 lbs. chopped meat	1 small can of paste and this same can of water
1/2 c. oil (olive or Wesson)	1 tsp. oregano
1 clove of garlic	1/2 c. flaked Parmesan cheese
1 onion, medium size	2 to 3 Tbsp. sugar
1 tsp. salt	1 to 2 bay leaves
1/2 tsp. pepper	
1 large can of puree and this same can of water	

Cut or chop onion and garlic very fine and place all at once

## ITALIAN MEAT SAUCE (Continued)

in oil which has already been heated in frying pan and in about 2 minutes when onion and garlic are brown, add salt and pepper. Add chopped meat and chop lightly in the pan until it cooks just a little bit. Not too much. Into a large pot put the puree and water. Also the tomato paste and water, stir until smooth and then add the meat mixture and mix thoroughly. Add oregano, cheese and bay leaves. Cover. Simmer 3 to 4 hours. This is the most important step to follow in order to get a good sauce. After sauce is cooked and while still hot add sugar and mix thoroughly. Suggestion: To make sauce go a little further add 1 c. water and 1 c. bread crumbs or if sauce becomes a little too thin (due to excess fat in meat) then add the bread crumbs to help thicken sauce, as it should be thick when served.

## STUFFED HAM

Gladys Dean

12 to 15 lb. ham

Stuffing:

10 lbs. kale

6 to 8 good size onions

Chop vegetables very fine.

To these add:

1 Tbsp. red pepper

1 Tbsp. celery seed

1 Tbsp. mustard seed

2 tsp. black pepper

2 Tbsp. salt

On skin side of ham make cuts lengthwise of ham about 2 inches long, make alternate of cuts across ham, there should be about 12 cuts across ham. Into cuts pack the stuffing firmly, but not hard. Place remaining stuffing on top of ham. Sew the stuffed ham in a clean white cloth, place in kettle, cover with water and boil 3 to 4 hours, depending on size of ham. When ham is done, remove from cloth and place to drain in a cool place.

## STEAMED HARD CRABS

Alice Dawson

3 doz. hard crabs

1-1/2 c. vinegar

2 Tbsp. Old Bay seasoning

red pepper to taste

Put crabs in large container with tight fitting top. Mix vinegar and seasoning together and pour over crabs. Cover and cook 35 to 40 minutes.

## FRIED SOFT-SHELL CRABS

Alice Dawson

4 soft shell crabs

1 whole egg

1 Tbsp. milk

1/2 c. sifted flour or cracker crumbs

Clean crabs by lifting each end of shell. Remove spongy substance (dead men). Cut out mouth and take out sand bag.

---

# Hollywood General Store

PHONE: FRANKLIN 3-2261

Hollywood, Maryland

TOP QUALITY

MEATS • VEGETABLES • WEARING APPAREL

---

## MARYLAND NATIONAL BANK

*...does so much for so many people*



**66 OFFICES** Serving Metropolitan Baltimore,  
the Eastern Shore and Southern Maryland

*Member Federal Deposit Insurance Corporation*

---

TELEPHONE: Greenwood 5-2351

## BELL MOTOR COMPANY, INC.

GOODYEAR TIRES



DELCO BATTERIES

CHEVROLET ♦ BUICK ♦ OLDSMOBILE ♦ OPEL

SALES AND SERVICE

Leonardtwn, Maryland

---

HOLLYWOOD, MD.

*Aggie's*  
**DRESS SHOP**

LEONARDTOWN, MD.

GR 5-9427

TINTING • BLEACHING  
• PERMANENTS

*Park Beauty Salon*  
HAIR-CUTTING SPECIALISTS

PHONE VO 3-6221

183 SHANGRI-LA DRIVE  
LEXINGTON PARK, MD.

**Spicer's** LEONARDTOWN WHARF  
*on Beautiful Breton Bay*

GREENWOOD 5-5121

ROUTE 5

LEONARDTOWN, MD.

**CATO'S TRANSPORTATION CO.**

BOX 68 - LEXINGTON PARK, MD.

VOLUNTEER 2-1555

**KING'S SHOPARAMA**

- YOUR ONE STOP SHOP -

LEXINGTON PARK

**L. L. Jenkins**

**CALIFORNIA GENERAL STORE**

PHONE VO 2-3921

CALIFORNIA, MD.

MEATS • GROCERIES • GENERAL MERCHANDISE

**J. C. TENNISON**

PHONE GREAT MILLS 185-J-2

ROUTE No. 2 - BOX

LEXINGTON PARK, MD.

GAS - ICE - HARDWARE



**PICKETT'S TEXACO SERVICE**

FR 3-2388

**Tires, Batteries, Accessories**  
**Tune-Up and Repair**

HOLLYWOOD, MD.

A.L. KNIGHT, MGR.

HOLLYWOOD, MD.

## FRIED SOFT SHELL CRABS (Continued)

Cut off apron. Wash and dry. Dip each crab in beaten egg and milk. Then into flour with salt and pepper added. Fry in Crisco until well browned on each side.

### CRAB CAKES

Juanita Buchanan

1 lb. crab meat	3 tsp. mustard
1 small onion, chopped fine	2 or 3 slices of bread, crumbled
1 sliver of green pepper, chopped	or mashed potatoes (enough to hold together)
1 egg	dash of cayenne pepper, if you like
2 Tbsp. mayonnaise	salt and pepper to taste

Mix all ingredients except crab meat, then gently fold in crab meat and make into patties. Fry slowly.

### BAKED ROCK FISH

Paddy Zollinhofer

Clean fish, place in baking dish. Sprinkle with flour, salt and pepper. Place thinly sliced lemon on top of fish and bake in 400 degree oven until fish flakes from bone with a fork. You can also stuff the rock fish with your favorite bread dressing and bake the same way, omitting the lemon.

### FRIED OYSTERS

Mamie Smith

1 qt. large or medium size oysters	2 eggs
1 box cracker meal	salt and pepper to taste

Drain oysters, then add them to beaten eggs. Pat 2 or 3 together, using cracker meal. Fry in deep fat until brown on each side.

### SALMON CROQUETTES

Audry Holtz

1 c. milk	1/8 tsp. pepper
4 Tbsp. flour	1 can red salmon
1 tsp. salt	

Cook above ingredients, except salmon, all together until thick. Cool. Drain RED salmon, flake out on large platter. Squeeze little lemon juice over fish, season with salt and pepper, add white sauce and let get cold and stiff. Shape into croquettes and dip first into bread crumbs, then in beaten egg with 1 Tbsp. water, then in crumbs again. Let harden before frying in deep fat.

**POLYNESIAN FISH**

Pearl Callis

3 lbs. halibut, swordfish or  
cod 3/4 inch thick  
1/3 c. lime juice  
1/4 c. melted butter  
1/2 tsp. salt  
1 c. tiny shrimp (steamed and  
cleaned)

1/4 tsp. pepper  
1/2 can (10 oz.) frozen cream  
of shrimp soup  
1 c. commercial sour cream  
3/4 c. scallions (with tops)  
sliced thin)

Wash and pat fish dry. Cut into 6 serving pieces. Place in shallow oven proof baking dish. Pour lime juice over fish. Let stand 10 minutes. Discard juice. Pour butter and seasonings and scallions over fish. Broil until lightly brown. Mix sour cream and soup together. Spoon over each serving (all this can be prepared ahead). Bake 30 minutes in 325 degree oven. Sprinkle shrimp over top just before serving.

**CAPTAIN TOM'S FISH BAKE**

Betty Jordan

1 c. chopped onion  
1/2 c. chopped celery and tops  
1/2 c. chopped parsley  
2 lbs. fish fillets (fresh or  
frozen)

1 tsp. salt  
1/2 tsp. pepper  
1/4 c. pure vegetable oil  
3/4 tsp. paprika  
2 - 8 oz. cans tomato sauce

Combine onion, celery and parsley. Arrange in large shallow greased baking dish. Place fish in over-lapping layers over the vegetables. Season with salt and pepper, drizzle oil over top. Sprinkle with paprika. Bake in 375 degree oven for 10 minutes. Pour the tomato sauce over fish and bake 30 to 35 minutes longer or until fish is flaky and sauce bubbles. Baste fish frequently with sauce. Makes 6 servings.

**SHRIMP CREOLE**

Hazel Rollins

1 lb. raw shrimp  
1/3 c. butter  
5 mushrooms or small can  
3 Tbsp. chopped red pepper  
3 Tbsp. chopped green pepper  
2 small onions, sliced

2 Tbsp. tomato paste  
2-1/2 tsp. salt  
1/4 tsp. chili powder  
dash of pepper  
1 c. light cream or homo-  
genized milk

Shell and clean shrimp. Saute in butter and 1 tsp. salt 3 to 5 minutes. Remove shrimp from pan. Add mushrooms, onion, peppers and cook until tender. Stir in remaining salt and other ingredients. Add shrimp. Heat and serve with rice.

---

PLEASE PATRONIZE OUR ADVERTISERS

---

**SHRIMP AND RICE (Brazilian Style)**

Mildred Heiderick

1 lb. shrimp	1/3 c. oil
1/2 c. chopped onion	1 garlic bud
2 Tbsp. chopped green pepper	salt and pepper to taste
1-1/2 c. tomato (canned or fresh)	

Saute finely chopped onion, green pepper, cleaned and deveined shrimp in oil. Add garlic bud. Cook over low heat (do not brown) for 5 minutes, stirring frequently. Add tomatoes, salt and pepper; simmer for 30 minutes. Remove garlic bud. Serve on rice. Serves 2 to 3.

**CHICKEN ORIENTAL**

Lucile Hanger

1 broiler-fryer chicken, cut in serving pieces	2 Tbsp. sugar
1 tsp. Accent	2 Tbsp. vinegar
1/4 c. butter or margarine	2 medium onions, sliced
1 can (3 to 4 oz.) mushrooms	3 c. hot cooked rice
1 can (14 oz.) pineapple chunks	1 Tbsp. soy sauce
	2 green peppers, cut in strips
	4 tsp. cornstarch

Wash and dry chicken. Sprinkle chicken with Accent; let stand 15 minutes. Brown chicken pieces in butter in skillet. Drain mushrooms and pineapple chunks; combine and measure liquids. Add enough water to measured liquid to make 2 c. Add to skillet; bring to a boil. Cover; reduce heat and simmer 30 minutes. Stir in sugar, soy sauce and vinegar. Add mushrooms, pineapple chunks, green pepper and onion. Cook 10 minutes longer. Blend cornstarch with small amount of water; stir into hot mixture. Cook, stirring until slightly thickened. Serve with hot cooked rice. 4 servings. For an extra treat add a few nuts and raisins to hot rice.

**ESCALLOPED CHICKEN**

Lena Harrover

4 c. cooked chicken	2 tsp. salt
1 c. chopped celery	1 can creamed chicken soup
1 c. soft bread crumbs	1 c. evaporated milk
2 Tbsp. minced parsley	

Cut chicken in rather large pieces. In a greased casserole, arrange in alternate layers of chicken, celery, bread crumbs and parsley. Combine milk with soup, add salt and mix thoroughly and pour over chicken. Bake in a pan of hot water in 350 degree oven about 1 hour, or until set.

---

PLEASE PATRONIZE OUR ADVERTISERS

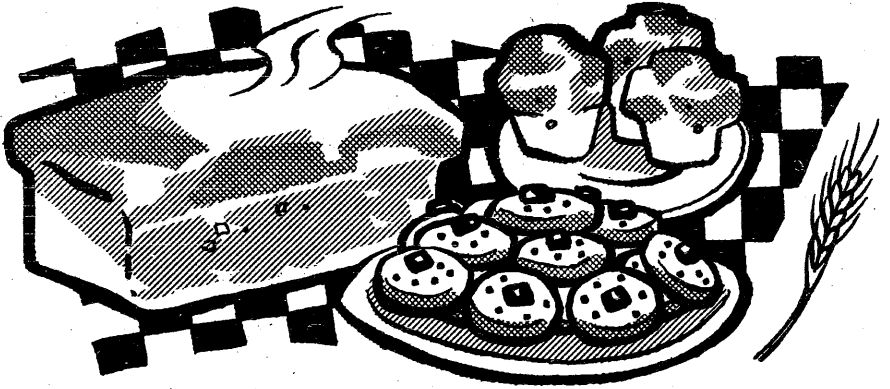
---

---

Write Extra Recipes Here:



# BREAD, ROLLS & COOKIES



## SPOON BREAD

Rosalie Insley

- |                     |                |
|---------------------|----------------|
| 2 c. water          | 1 Tbsp. butter |
| 1 c. white cornmeal | 1 tsp. salt    |
| 1 c. milk           | 2 eggs         |

Mix the water and cornmeal and bring slowly to the boiling point, cook 5 minutes. Add the milk, butter, salt and well beaten eggs. Beat thoroughly. Bake in well greased pan for 25 minutes in 300 degree oven.

## BANANA BREAD

Lorraine Newton

- |                   |                      |
|-------------------|----------------------|
| 1/4 c. shortening | 2 c. flour           |
| 3/4 c. sugar      | 1 tsp. baking powder |
| 1 egg             | 1 tsp. soda          |
| 2 large bananas   | 3 Tbsp. sour milk    |
| 1 tsp. vanilla    | 1/2 c. nuts          |

Cream shortening and sugar. Add egg and mashed bananas. Sift dry ingredients and add alternately with sour milk. Add vanilla and nuts. Bake about 1 hour in 350 degree oven. Make in a loaf pan.

## SPICY GINGERBREAD

Margaret Adams

- |                            |                         |
|----------------------------|-------------------------|
| 2-1/2 c. all purpose flour | 1/2 c. soft shortening  |
| 1-1/2 tsp. baking soda     | 1/2 c. granulated sugar |
| 1/2 tsp. ground cloves     | 1 egg, unbeaten         |
| 1 tsp. cinnamon            | 1 c. molasses           |
| 1 tsp. ginger              | 1 c. hot water          |
| 3/4 tsp. salt              |                         |

## SPICY GINGERBREAD (Continued)

Sift together flour, soda, cloves, cinnamon, ginger and salt. In large bowl with mixer at medium speed, mix shortening with sugar, then with egg, until very light and fluffy (about 4 minutes). Beat in molasses. At low speed beat in alternately just until smooth, flour mixture in 4ths and hot water in 3rds. Turn into pan prepared as follows: Grease, then line with wax paper, bottom of square cake pan of 2 qt. capacity. Bake in 350 degree oven for 50 to 55 minutes. Cool in pan on rack 15 minutes, then loosen with spatula and turn out on rack to finish cooling.

## CORN BREAD STUFFING

Jean Mirfield

1 pkg. Pepperidge Farm stuffing mix  
1 pkg. corn bread mix  
1 lb. highly seasoned sausage  
2 eggs  
1/2 tsp. pepper

1 large onion, chopped  
3 stalks celery, chopped  
1 tsp. poultry seasoning  
6 boiled eggs, chopped  
giblet broth

Bake corn bread, cool, crumble and mix with stuffing mixture. Add remaining ingredients and mix well with giblet broth to good stuffing consistency. Will stuff a 16 lb. turkey or can be baked in a covered baking dish.

## MUFFINS

Rosalie Insley

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

1 c. milk  
1 egg  
2 Tbsp. melted butter or shortening

Mix and sift flour, salt, sugar and baking powder. Add milk gradually, then the well beaten egg and melted fat. Pour into well greased muffin tin. Bake in hot oven for 15 to 20 minutes.

## HOT ROLLS

Mary Griffin

1 c. scalded milk (cooled to lukewarm)  
1/4 c. melted fat

1 egg  
1/4 c. sugar  
1 yeast cake (crumbled)

Add melted fat, sugar, egg and yeast cake mixture to milk. Stir and add 3 or 4 c. flour. This dough should be stiff enough to handle. Let rise until doubled in bulk. Knead, roll and cut. Let rise again and bake in 425 degree oven for about 12 minutes.

---

PLEASE PATRONIZE OUR ADVERTISERS

---

---

YOU HAVE HEARD THE EXPRESSION "KISSIN' DON'T LAST, BUT GOOD COOKIN' DO". IT'S POSSIBLE THIS IS A TRUE STATEMENT (I'M HOPING THE FIRST PART ISN'T TRUE) BUT WE DON'T TAKE ANY CHANCES AND, THEREFORE, TRIED EVERY METHOD, FOOD RECIPE AND PREPARATION EQUIPMENT TO KEEP OUR REPUTATION FOR HAVING SOME OF THE BEST AND MOST VERSATILE COOKS IN THE WORLD.

AFTER ALL, THIS ST. MARY'S COUNTY HAD THE FIRST SETTLEMENT AND CAPITOL IN MARYLAND DATING 1634 AT ST. MARY'S CITY. BEING CONFRONTED WITH A NEW LAND AND A WEALTH OF NATURAL GAME, FISH LIFE AND FARM LAND, THEY FOUND NOT ONLY A WAY OF EXISTANCE BUT A PLEASURE IN GOOD EATING THAT HAS PASSED ON GENERATION TO GENERATION, AND NOW WE WISH TO PASS TO YOU SOME OF OUR TRIED AND TRUE "FINDS".

WE HAVE SUCH TABLE DELICACIES AS CHERRY APPLE PIE, STUFFED HAM, FREE STATE COOKIES, STEAMED CRABS, CAPT. TOM'S FISH BAKE, APPLESAUCE CAKE, TURTLE SOUP AND OTHERS AS UNUSUAL AS THEY ARE DELICIOUS.

THE PREPARATION EQUIPMENT USED BY THE SETTLERS WERE IRON KETTLES AND UTENSILS BROUGHT OVER IN THEIR BOATS. THEY ALSO FOUND INDIANS USING IMPLEMENTS AND IDEAS TO MAKE THEIR PREPARATIONS EASIER.

IN THE RECENT YEARS OF THE TWENTIETH CENTURY MARYLANDERS HAVE ENJOYED THE CREATIVE KITCHENS WITH DESIGNS CUSTOMED TO THEIR NEEDS BY "ZOLLINHOFFER'S HOLLI-WOOD PRODUCTS". I'M SURE YOU WOULD BE AS DELIGHTED WITH THE SOUTHERN MARYLAND CRAFTSMANSHIP IN YOUR KITCHEN CABINETS AS YOU WILL BE WITH ST. MARY'S COUNTRY COOKING ON YOUR TABLE. AFTER ALL GOOD COOKIN' DO LAST, BUT THIS WILL HELP THE KISSIN' TOO.



# V & H BAKERY

The Most Delicious  
**CAKES, PIES &  
PASTRIES**

*Specializing In Expertly Decorated*

**WEDDING — BIRTHDAY  
ANNIVERSARY CAKES**

**HOMEMADE  
ICE CREAM**

- (1) Leonardtown: **GR eenwood 5-6472**  
Washington
- (2) Lexington Park: **VO lunteer 3-4351**  
Shangri La Dr.



**FROST GUARD  
REFRIGERATORS - FREEZERS**

**NO DEFROSTING EVER!**

**BILL RALEY'S  
SALES CENTER**

**APPLIANCES • FURNITURE  
• TELEVISION  
- SERVICE -**

**LEXINGTON PARK - LEONARDTOWN  
VO 3-8181 GR 5-9121  
WALDORF - MI 5-5646**

## PATUXENT MOTOR SALES



**LINCOLN**



**MERCURY**



**RAMBLER**

PHONE VOLUNTEER 2-1333

THREE NOTCH ROAD

LEXINGTON PARK, MD.

**P L E A S E**

**P A T R O N I Z E**

**O U R**

**A D V E R T I S E R S**

**H O L L Y W O O D , M D .**

## DOUGHNUTS

Wanda Denton

4 c. sifted flour	1 c. sugar
1 tsp. salt	1 egg, beaten
3 tsp. baking powder	2 c. milk
1 tsp. nutmeg	3 Tbsp. shortening
1 tsp. vanilla	

Sift flour, salt, baking powder and nutmeg. Add sugar and mix to a light, soft dough with beaten egg, milk, melted shortening and vanilla. Turn onto floured board. Roll 1/2 inch thick and cut with cutter. Cook about 3 minutes in deep fat. Drain and sprinkle with powdered sugar. Yield: 3 doz.

## BASIC WHITE ROLL RECIPE

Maude S. Lawrence

2 c. scalded milk	2 cakes compressed yeast
1/2 c. butter or shortening	1/4 c. lukewarm water
1/3 c. sugar	2 eggs, well beaten
1 Tbsp. salt	6 c. sifted flour (about)

Scald milk, add shortening, sugar and salt; cool to lukewarm. Crumble yeast and dissolve in lukewarm water, then add to flour, beat until smooth. Add remaining flour to make a dough that is not sticky. Knead until smooth. Place in a greased bowl, cover and let rise in a warm place until double in bulk. Shape into rolls. Place them in a greased pan, brush with melted butter. Cover and let rise until light (about 45 minutes). Preheat oven and bake until golden brown. Yield: about 4 doz.

## WHOLE WHEAT REFRIGERATOR ROLLS

Grace W. Loffler

2 pkgs. dried yeast	1/3 c. brown sugar or honey
1/2 c. warm water	2 eggs, well beaten
1 Tbsp. honey or brown sugar	2 tsp. salt
1 c. lukewarm milk	4 to 5 c. unsifted whole wheat flour
1/3 c. corn oil	

Dissolve yeast as directed on pkg. Add 1/2 c. warm water, 1 Tbsp. honey; let stand 10 minutes. Combine milk, corn oil, honey (or brown sugar), salt and eggs. Add yeast mixture. Add flour, mixing well. This is tacky dough at this stage. Place in refrigerator overnight or several hours. Take from refrigerator 2 hours before rolls are to be served. Knead dough when it has warmed to room temperature. Roll out and cut. Allow to rise approximately 1 hour. Bake 20 minutes in 375 to 400 degree oven. Makes approximately 36 Parkerhouse rolls.

**SNICKERDOODLES**

Marjorie Stoke

2 eggs  
 1-1/2 c. sugar  
 1 c. soft shortening  
 1 tsp. vanilla

1 tsp. soda  
 2 tsp. cream of tartar  
 2-3/4 c. flour  
 1/2 tsp. salt

Mix thoroughly shortening, sugar, eggs and vanilla. Add sifted dry ingredients. Mix thoroughly again. Chill dough for 1 hour or more. Mix together 3 Tbsp. sugar and 1 tsp. cinnamon. Roll dough into balls size of walnuts, then roll in the sugar and cinnamon mixture.

**FREESTATE COOKIES**

Grace W. Loffler

1/2 lb. margarine or butter  
 1/2 c. sugar  
 1/4 tsp. salt  
 1 egg

2-1/2 c. flour  
 1 tsp. flavoring (vanilla) or  
 1/2 tsp. almond flavoring  
 yellow food coloring

Cream butter and sugar, add egg and salt and flavoring. Stir in flour. Add food coloring until dough is color of rich butter. Put in cookie press with daisy-cut. Press out on ungreased cookie sheet. Place chocolate chip in center of each daisy. Bake in 325 degree oven for approximately 7 minutes. (Watch carefully to determine exact time, when cookie has set, but has not changed color, remove from oven). Leave on cookie sheet until cool.

**BROWNIES**

Doris Greig

1/2 c. shortening  
 6 Tbsp. cocoa (or 2 sq.  
 chocolate)  
 3/4 c. flour  
 1/2 tsp. baking powder  
 1/2 tsp. salt

2 eggs  
 1 c. white sugar  
 1 tsp. vanilla  
 1 c. or less, broken up nut  
 meats (nuts are optional)

Cream (or melt and cool) shortening, add sugar, beaten eggs, vanilla and flour, baking powder, salt and cocoa. Mix well. Add nuts. Bake in greased pan in 350 degree oven. Cool and cut in squares. Bake in a 9 inch round cake pan. Makes 16 brownies, depending on the size.

---

**PLEASE****PATRONIZE****OUR****ADVERTISERS**

---

**MY FAVORITE COOKIE**

Emma Magill

1 heaping c. shortening	1 tsp. vanilla
1 c. granulated sugar	1/4 tsp. salt
2 eggs	2-1/2 c. flour

Mix thoroughly with spoon. Put through cookie press. Bake about 8 minutes in 400 degree oven.

**PINEAPPLE DROP COOKIES**

Jessie Beck

1/2 c. shortening	1 egg
1/2 c. brown sugar	1 tsp. baking powder
1/2 c. granulated sugar	1 tsp. vanilla
1/2 c. crushed pineapple	1/4 tsp. salt
2 c. sifted flour	1/2 c. nuts (optional)

Put all together and mix. Bake in 350 degree oven.

**BROWN SUGAR DROP COOKIES**

Erma Clark

1/4 c. white sugar	1 tsp. baking powder
3/4 c. brown sugar	1/2 tsp. baking soda
1/2 c. shortening	1/8 tsp. salt
1/2 c. sweet milk	1/2 tsp. vanilla
2-1/4 c. flour	1 egg

Cream sugar, shortening; add egg and milk; mix well. Add dry ingredients. Add vanilla. Bake 10 minutes in 350 degree oven.

**LACEY OATMEAL COOKIES**

Mattie Bond

1 c. butter or margarine	1 egg, beaten
2 c. light brown sugar, firmly packed	3 c. quick Quaker oats
2 tsp. vanilla	pinch of salt

Cream butter. Add other ingredients. Drop cookies by 1/2 tsp. or little more. Leave room to spread. Dough should be soft. Bake 10 minutes in 350 degree oven. Take from pan as soon as cool enough. Do not let get cold or will crumble.

**PEANUT BUTTER COOKIES**

Jesse Hoftiezer

1 c. melted shortening	2 c. flour
1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	2 level tsp. soda
2 eggs, beaten	1/2 tsp. vanilla
1 c. peanut butter	

## PEANUT BUTTER COOKIES (Continued)

Mix in order given. Take enough dough to make balls size of a large marble. Place on ungreased cookie sheet; press with fork criss-cross. Bake about 10 minutes in 400 degree oven.

### THUMBPRINT COOKIES

Jessie Hoftiezer

1/2 c. soft shortening (part butter)	1/2 tsp. vanilla
1/4 c. brown sugar	1 c. sifted flour
1 egg yolk	1/4 tsp. salt

Mix together shortening, sugar, egg yolk and vanilla. Sift flour and salt together. Combine ingredients. Roll into 1 inch balls. Dip into slightly beaten white of 1 egg. Roll in finely chopped nut meats (about 3/4 c.) Place 1 inch apart on ungreased cookie sheet. Bake in 375 degree oven for 5 minutes. Remove from oven. Press dent in middle with thumb. Return to oven and bake 8 minutes longer. Cool. Frost in dent or put dab of jelly in indentation.

### CEREAL NUT COOKIES

Myrtle Hartman

1-1/2 c. sifted flour	1 egg
1/2 tsp. salt	1 tsp. vanilla
1/2 tsp. soda	2-1/2 c. Post Sugar Crisps or Post Sugar Krinkles
1 c. butter or other shortening	1 c. chopped pecans
1/2 c. firmly packed brown sugar	1/2 c. granulated sugar

Sift flour, measure, add salt and soda, sift again. Place butter, sugars, egg, flour and vanilla in large mixing bowl. Blend thoroughly. Fold in cereal and nuts. Bake 10 minutes in 375 degree oven.

### BOILED COOKIES

2 c. sugar	2-1/2 c. quick cooking oats
1/2 c. milk	1/4 c. chopped nuts
1/4 lb. margarine	2 Tbsp. vanilla
4 Tbsp. cocoa	1/2 c. peanut butter (optional)

Cook sugar, milk, margarine and cocoa 1-1/2 minutes. Start counting when mixture reaches full boiling point. Remove from heat and add oats, vanilla and peanut butter. Spoon onto waxed paper.

---

PLEASE PATRONIZE OUR ADVERTISERS

---





# IGA FOODLINER

Box 117

LEONARDTOWN, MARYLAND

GREENWOOD 5-5201

---

## The First National Bank of St. Mary's

MEMBER

FEDERAL RESERVE SYSTEM

FEDERAL DEPOSIT INSURANCE CORPORATION

LEONARDTOWN - LEXINGTON PARK  
MARYLAND



---

HOLLYWOOD, Md.

FREE TELEVISION  
AIR CONDITION

*Leonardtwn Motel*  
LEONARDTOWN, MARYLAND

PHONE GREENWOOD 5-9135  
IF NO ANSWER, CALL 5-5071

-TUB AND SHOWER -

*Marlyn's*

- YOUNG WEAR -

LEONARDTOWN, MARYLAND

- COMPLETE CHILDREN'S WEAR -  
GIRLS AND BOYS - INFANTS TO  
SIZE 14

- JUMPING JACKS SHOES -  
DOCTORS PRESCRIPTIONS PROPERLY  
FILLED -  
MEMBER CENTRAL CHARGE

**LEONARDTOWN SUPER MARKET**

SPECIALIZING IN  
FREEZER MEAT AND SNOW CROP VEGETABLES  
AT WHOLESALE PRICES

PHONE GR 5-5351

OFFICE FRANKLIN 3-2121

**DEAN & BEAVERS**

HOLLYWOOD, MARYLAND

GENERAL CONTRACTORS: ROAD CONSTRUCTION

J. CALVIN KIRBY, JR.

PHONE VOLUNTEER 3-8118

**KIRBY'S GLASS SERVICE COMPANY**

P.O. Box 116

LEXINGTON PK., MD.

- PROTECT YOUR FURNITURE WITH GLASS -

PHONE BOLUNTEER 3-4171

**INSLEY'S AUTO PARTS**

- WHOLESALE DISTRIBUTOR -

P. O. Box 172

LEXINGTON PARK, MD.

**LEONARDTOWN LAUNDRY, INC.**

LEONARDTOWN, MD.

LEXINGTON PARK, MD.

Phone: Greenwood 5-6121

Phone: Volunteer 2-2411

PLEASE

PATRONIZE

OUR

ADVERTISERS

HOLLYWOOD, MD.

## OATMEAL APPLE COOKIES

Helen Joy

1/2 c. butter or margarine  
1 c. sugar  
1 egg  
1-1/2 c. sifted all purpose  
flour  
1 tsp. baking powder  
1/2 tsp. soda

1/2 tsp. salt  
1 tsp. cinnamon  
1/4 tsp. cloves  
1/2 tsp. nutmeg  
1 c. rolled oats, uncooked  
1-1/4 c. ground raw apples  
1/2 c. raisins  
1/2 c. chopped walnuts

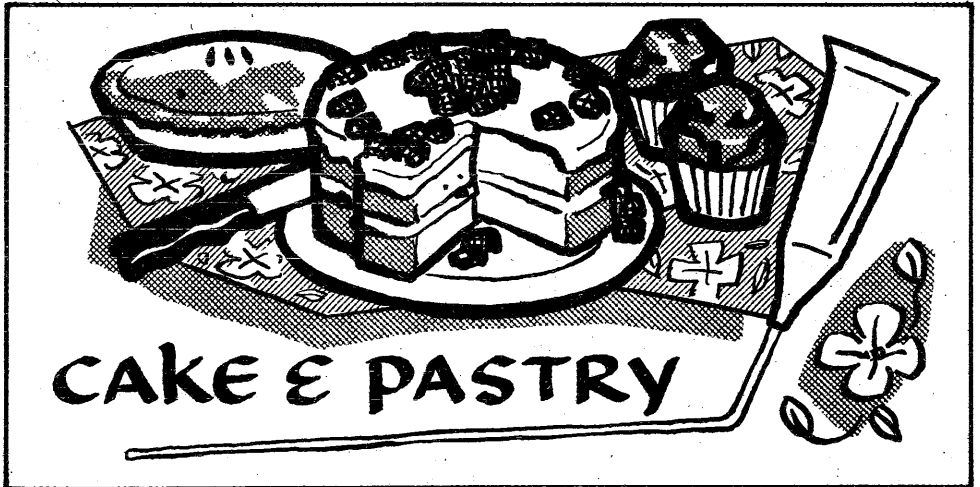
Cream butter or margarine until soft. Add sugar and continue creaming, until light and fluffy. Add egg and beat well. Sift together flour, baking powder, soda, salt and spices. Add to first mixture alternately with raw apples. Add rolled oats, raisins and nuts and mix well. Cover bowl and chill 1 hour. Drop by teaspoonfuls onto greased cookie sheet. Bake in 350 degree oven for 12 to 15 minutes.

---

Write Extra Recipes Here:

---

Write Extra Recipes Here:



# CAKE & PASTRY

## OATMEAL CAKE

Mabel Daigle

- |                            |                 |
|----------------------------|-----------------|
| 1 c. quick cooking oatmeal | 1-1/3 c. flour  |
| 1-1/4 c. boiling water     | 1 tsp. soda     |
| 1/4 lb. butter             | 1/2 tsp. salt   |
| 1 c. white sugar           | 1 tsp. cinnamon |
| 1 c. brown sugar           | 2 eggs          |

Add 1 c. oatmeal into boiling water. While this soaks, cream butter, brown and white sugars and eggs. Add soaked oats, flour, soda, salt and cinnamon to creamed mixture and beat for 2 minutes. Bake in 350 degree oven for 30 to 35 minutes. For icing, melt 1 stick butter, 1/4 c. cream, 2/3 c. brown sugar, 1 tsp. vanilla, 1 c. coconut and 1 c. chopped nuts. Spread on cake and broil until bubbly. Watch closely.

## CARROT CAKE

Marian Harrover

- |                                 |  |
|---------------------------------|--|
| 1-1/2 c. Mazola oil             | 2 tsp. baking powder                         |
| 2 c. grated or shredded carrots | 3 tsp. cinnamon                              |
| 2 c. flour                      | 4 eggs                                       |
| 2 tsp. soda                     | 2 c. sugar                                   |
|                                 | 1 c. nut meats (black walnuts are delicious) |

Beat sugar, eggs and oil together well. Then add carrots. Then add sifted flour, soda, baking powder and cinnamon mixture. Then add nuts meats, cut up. Bake in 375 degree oven for 1 hour or until the loaf springs back at the touch. Use tube cake pan.

---

PLEASE PATRONIZE OUR ADVERTISERS

---

## JAM CAKE

Catherine Christman

1-1/2 c. sugar  
1 c. shortening  
1 c. jam  
1 tsp. soda  
1/2 c. buttermilk  
*3 eggs*

1/2 c. chopped nuts  
3 c. flour  
1 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. allspice  
1/2 tsp. salt

Cream sugar and shortening well. Blend in the jam next. Dissolve the soda in buttermilk, and add alternately with sifted dry ingredients, to the first mixture. Last of all add the chopped nuts. Bake in about 350 degree oven until well done.

## DEVIL'S FOOD CAKE

Margaret Tucker

2 c. sifted flour  
1 tsp. soda  
3/4 tsp. salt  
1/2 c. vegetable shortening  
1-1/3 c. sugar

2 eggs, unbeaten  
2 or 3 sq. Baker's unsweetened  
chocolate, melted  
1 c. plus 2 Tbsp. milk  
1 tsp. vanilla

Sift flour once, measure, add soda and salt and sift together 3 times. Cream shortening, add sugar gradually and cream together until light and fluffy. Add eggs, 1 at a time, beating well after each. Then add chocolate and blend. Add flour alternately with milk, beating well after each addition. Add vanilla. Pour into 2 - 9 inch layer pans. Bake in 350 degree oven for 25 to 30 minutes.

## QUICK COFFEE CAKE

Audra Ambrose

3 c. sifted all purpose flour  
3 tsp. baking powder  
pinch of salt  
2 c. brown sugar

1/2 c. shortening) or substitute  
1/2 c. butter ) 1 c. Crisco  
1 c. milk  
2 eggs  
1 tsp. cinnamon

Mix flour, baking powder, salt and sugar. Cut in shortening and butter with 2 knives or pastry blender. Reserve 1 c. of this mixture for topping. To remaining mix add milk; mix well. Add beaten eggs. Pour into 2 - 9 inch cake pans. Sprinkle with topping mixture. Bake in 375 degree oven for 25 minutes.

## THRIFTY POUND CAKE

Leola Dean

1 c. butter  
2 c. sugar  
3 unbeaten eggs  
1 tsp. vanilla

3 c. flour  
1/2 tsp. baking powder  
1/2 tsp. soda  
3/4 tsp. salt  
1 c. buttermilk



# BEN FRANKLIN STORE

LOCALLY OWNED - NATIONALLY KNOWN

J. ABELL LONGMORE, PROP.

LEONARDTOWN, MARYLAND

## PARK 'Rexall' PHARMACY

LEXINGTON PARK, MD.

- THE STORE YOU ALL ADORE -

PHONE VO 3-6161

OPEN 9 A.M. - 10.30 P.M. DAILY

## ST. MARY'S PHARMACY

LEONARDTOWN, MD.

- YOUR "REXALL" STORE -

PHONE GR 5-2111

OPEN 8 A.M. - 10 P.M. DAILY

### MAGILL'S MARKET

SANDY BOTTOM

DR. E. A. DOBRY

- VETERINARIAN -

LEXINGTON PARK, MD.

PHONE VO 3-8979

DICK HAMMETT'S SUNOCO

GAS - OIL - LUBRICATION

TIRES - TUBES - ACCESSORIES

LEXINGTON PARK, MD.

PHONE VO 3-4464

### PEGG'S WHEEL ALIGNMENT

GREAT MILLS ROAD

P.O. BOX 36 - LEXINGTON PK., MD.

JOY SHOP

- CHILDREN'S WEAR -

- PIECE GOODS -

LEXINGTON PARK, MD.

THOMPSON'S FURNITURE  
CITY

SERVING SOUTHERN MARYLAND  
FOR 17 YEARS

PH. FR 3-2151 HOLLYWOOD, MD.

HOLLYWOOD, MD.



*Johnson's Gulf Service*

TIRES, BATTERIES, ACCESSORIES  
BRAKE SERVICE - WHEEL BALANCING  
ROAD SERVICE  
MOTOR TUNE-UP                      MUFFLERS  
PROMPT AND COURTEOUS SERVICE

HOLLYWOOD, MARYLAND  
CALL FRANKLIN 3-2271

---

COMPLIMENTS OF . . .

*Robinson Funeral Home*



**GMC**  
TRUCKS

**PARK PONTIAC, INC.**

Great Mills Road  
LEXINGTON PARK, MARYLAND

*Tempest*

**JOHN W. CHESELDINE**  
President

Bus. Phone VO 2 4311  
Res. Phone GR 5-6823

---

HOLLYWOOD, MD.



## THRIFTY POUND CAKE (Continued)

Cream butter, sugar, eggs and vanilla and beat 2-1/2 minutes. Sift flour before measuring together. Sift flour, baking powder, soda and salt together. Add to first mixture alternately with buttermilk. Keep mixer at low speed and beat 1 more minute. Bake preferably in chimney pan in 350 degree oven for about 1-1/4 hours.

## LEMON LAYER CAKE

Louise L. Dean

1 c. butter or margarine	1 c. milk
2 c. granulated sugar	1 tsp. vanilla
3 c. sifted flour	1 tsp. salt
4 eggs	3 tsp. baking powder

Cream the butter and sugar until light and fluffy. Add the eggs, 1 at a time, beating well after each addition. Sift the dry ingredients together and add alternately with the milk and vanilla to the butter and sugar mixture, blending well after each addition. Divide batter into 2 - 9 inch cake pans which have been greased and floured. Bake in 350 degree oven for 30 to 35 minutes or until cake springs back when lightly touched. Allow cake to cool completely before adding filling.

### Filling:

3/4 c. sugar	1 slightly beaten egg yolk
2 Tbsp. cornstarch	3 Tbsp. lemon juice
3/4 c. water	1 tsp. grated lemon peel
	1 Tbsp. butter or margarine

In saucepan mix sugar, cornstarch and dash salt; add water, egg yolk and lemon juice; cook over medium heat until thick, stirring constantly. Remove from heat; add lemon peel and butter. Cool. Makes 1-1/4 c. Spread the filling between the 2 layers and allow to set while preparing the frosting.

### Frosting:

1/3 c. butter or margarine	1-1/2 tsp. vanilla
4 c. sifted confectioners' sugar	2 Tbsp. lemon juice
1 egg yolk	1 tsp. grated lemon peel

Cream butter and lemon peel together; gradually add about 1/2 the sugar, blending well. Beat in egg yolk and vanilla. Gradually blend in remaining sugar. Add enough lemon juice to make spreading consistency. Frosts 2 - 8 or 9 inch layers. Spread frosting on top and sides of cake.

---

PLEASE

PATRONIZE

OUR

ADVERTISERS

---

## BROKEN GLASS CAKE

Lucile Hanger

1 pkg. orange Jell-O  
1 pkg. lime Jell-O  
1 pkg. lemon Jell-O  
1 pkg. cherry Jell-O  
1 c. pineapple juice  
1 Tbsp. sugar  
1 Tbsp. Knox Gelatine

1 pkg. Dream Whip  
1/2 pt. whipping cream  
2 c. graham cracker crumbs  
1/4 c. soft butter or mar-  
garine  
1/2 c. sugar

Dissolve each Jell-O in 1-1/2 c. hot water. Pour into shallow pans such as ice cube trays. When set, cut into small cubes. This can be done the night before. Boil 1 c. pineapple juice, add 1 Tbsp. sugar and 1 Tbsp. gelatine which has been softened in cold water. Let this cool.

Make crust of graham cracker crumbs. (Mix graham cracker crumbs with 1/4 c. butter and 1/2 c. sugar; add a little cinnamon, if desired). Line the bottom of a 9x13x2 inch pan with 1/2 of crust. Mix Dream Whip according to directions on pkg. Whip cream and add to Dream Whip. Fold in cooled pineapple juice and cubed Jell-O. Mix thoroughly and pour into crust. Cover with remaining crust. Let stand overnight. Makes about 15 servings.

## SOUR CREAM DEVIL'S FOOD CAKE

Mazie VanSise

2-1/2 c. sugar  
1 c. butter  
6 eggs  
5 sq. semi-sweet chocolate  
5 sq. unsweetened chocolate

2 tsp. almond extract  
1 pt. sour cream  
2-1/2 c. cake flour  
1 tsp. baking soda  
1 tsp. baking powder

Sift together all dry ingredients in bowl and set aside. Beat butter until light lemon color then add to it sugar and beat. To this add 1 pt. sour cream. Then, by hand, add 1 egg at a time, stirring after each. To this, add dry ingredients about 1 Tbsp. at a time. Melt chocolate in double boiler. Finally, add almond and melted chocolate. Pour into 3 buttered 8 inch cake pans. Bake in preheated 350 degree oven from 35 to 45 minutes.

## CHRISTMAS CARROT CAKE

Madeline Gould

1 medium bunch of carrots,  
grated  
2-2/3 c. sugar  
2-2/3 c. water

1 lb. seedless raisins  
2 heaping Tbsp. shortening  
2 level tsp. salt  
2 tsp. each cloves, cinnamon  
and allspice

Cook above together at rolling boil for 5 minutes. Let cool until lukewarm, then add

4 c. flour  
4 tsp. baking soda

2 c. chopped walnuts



SIXES - EIGHTS.

## FENWICK MOTOR CO.

SALES - SERVICE

LEONARDTOWN, MD.

A DOGGONE GOOD PLACE TO TRADE!

- YOUR FORD DEALER -

25 YEARS OF SALES AND SERVICE  
IN ST. MARY'S COUNTY

- GR 5-4141 AND 5-5181 -

SHOP WITH  
CONFIDENCE

## THE HUB

LEXINGTON PARK

-o-

"SOUTHERN MARYLAND'S  
LEADING  
DEPARTMENT STORE"

## FRANK A. COMBS

LEONARDTOWN, MARYLAND

INSURANCE AGENCY

## *FIRE-AUTO-LIFE*

TELEPHONE GREENWOOD 5-9116

## SPARLING'S

INC.

LEONARDTOWN, MARYLAND

GR 5-9131

- ST. MARY'S QUALITY DEPT. STORE -

HOLLYWOOD, MD.



---

THE FINEST IN FLOWERS  
THE MOST IN SERVICE  
THE BEST IN ARTISTRY

*E. and M. Florist*  
LEONARDTOWN, MARYLAND

NORMAN A. PILKERTON, JR.

W. CLARKE MATTINGLY

GREENWOOD 5-9182

---

# **T**hompson's **TURKEYS**

**SPECIAL PRICES TO CHARITABLE ORGANIZATIONS**

Great Mills, Maryland

Phone G.M. 16-W

---

COMPLIMENTS OF

**THE LEONARDTOWN  
DAIRY CO.**

---

TELEPHONE: GREENWOOD 5-6241



**Farm Supply Co.**

**Feed - Seed - Fertilizer - Hardware**

**Farm Supplies and Paints**

**LEONARDTOWN, MARYLAND**

---

HOLLYWOOD, MD.

## CHRISTMAS CARROT CAKE (Continued)

Pour into greased pan 15-1/2x10-1/2x2 inches deep and place walnut halves on top. Bake 2-1/2 to 3 hours in 275 degree oven. Test with toothpick. No frosting necessary.

### POOR MAN'S CAKE

Emma Tucker

2 c. brown sugar	2 c. hot water
2 Tbsp. shortening	1 pkg. seedless raisins
1 tsp. salt	1 tsp. baking powder
1 tsp. ground cloves	3 c. sifted flour

Boil brown sugar, shortening, salt, raisins and other seasoning together for 5 minutes. Allow to cool. Add 1 tsp. baking powder which has been dissolved in 1 Tbsp. hot water. Add the sifted flour. When all ingredients are blended pour into 2 loaf pans well greased and bake for 45 minutes in 375 degree oven.

### HOT MILK SPONGE CAKE

Bernice Dean

4 eggs	2 tsp. baking powder
2 c. sugar	1/4 tsp. salt
2 tsp. vanilla	1 stick butter or margarine, melted
2 c. sifted all purpose flour	1 c. hot milk

Beat eggs until light and thick, gradually add sugar and continue beating. Add vanilla. Fold sifted dry ingredients into egg mixture. Melt butter in hot milk and add all at one time. Pour into 2 greased 8 inch square or 2 - 9 inch round pans and bake in 375 degree oven for 30 to 35 minutes.

### GERMAN CHOCOLATE CAKE

Pearl Callis

1 pkg. German sweet chocolate (1/4 lb.)	1 tsp. vanilla
1/2 c. boiling water	2-1/2 c. cake flour
1 c. shortening	1 tsp. soda
2 c. sugar	1/2 tsp. salt
4 egg yolks, unbeaten	1 c. buttermilk
	4 egg whites, stiffly beaten

Melt chocolate in 1/2 c. boiling water, cool. Cream shortening and sugar until fluffy. Add egg yolks, vanilla, melted chocolate, mix until blended. Sift flour, soda and salt. Add sifted dry ingredients alternately with buttermilk, beating after each addition until batter is smooth. Fold in egg whites. Pour batter into 3 - 8 inch cake pans which have been greased well. Bake in 350 degree oven for 35 to 40 minutes.

## FRUIT CAKE

Dorothy Kirby

- |                            |   |
|----------------------------|---|
| 1 lb. butter               | 1 pkg. figs   |
| 1 lb. flour                | 1 pkg. dates  |
| 1 lb. sugar                | 1/2 lb. candied cherries                            |
| 1 doz. eggs                | 2 slices candied pineapple                          |
| 3 lbs. raisins             | 1/2 lb. citron, cut in long thin<br>slices          |
| 1 lb. currants             | 1/2 lb. chopped nuts (English<br>walnuts or pecans) |
| 1 c. orange or grape juice | 1/2 tsp. cinnamon                                   |
| 1/4 tsp. mace              | 1/2 tsp. salt                                       |
| 1/2 tsp. cloves            |   |

Cream butter and sugar, beat until light. Add flour (sifted 3 to 4 times). Flour fruits and nuts. Allow spice and fruit juice to stand while preparing cake. Add fruit and nuts to mixture. Mix well. Bake slowly, about 6 hours. Put pans in water, turn oven as low as possible. Wrap cake with cheese cloth soaked in wine to keep moist.

## APPLESAUCE CAKE

Leola Dean

- |   |                   |
|---|-------------------|
| 2 c. sugar                                      | 1 tsp. nutmeg     |
| 1 c. shortening                                 | 1 tsp. cloves     |
| 1 lb. seedless raisins                          | 1 tsp. salt       |
| 2 c. applesauce                                 | 3 c. sifted flour |
| 2 tsp. soda (dissolved in 3 Tbsp.<br>hot water) | 2 eggs, unbeaten  |
|   | 1 tsp. cinnamon   |

Add the ingredients as listed, while keeping the mixer at a fairly low speed. Pour into cake pan, well greased and floured and bake in 350 degree oven until it tests done when tried with cake tester or straw. About 1-1/4 hours. Bake cake in a tube pan.

## GERMAN CHOCOLATE CAKE ICING

Grace Dean

- |                             |                       |
|-----------------------------|-----------------------|
| 2 c. sugar                  | 1 tsp. vanilla        |
| 1 large can Pet milk        | 1 can pecans, chopped |
| 1 stick butter or margarine | 1 c. cocoanut         |
| 3 egg yolks                 | pinch of salt         |

Put sugar, milk, butter, salt and beaten egg yolks in heavy saucepan. Bring to a boil slowly and cook 3 to 4 minutes. Remove from heat and add vanilla, pecans and cocoanut. Cool, it will thicken as it cools. For best results split layers or make 4 thin layers. Use any devil's food cake recipe or devil's food box cake mix.

---

PLEASE PATRONIZE OUR ADVERTISERS

---

COMPLIMENTS OF . . .

# KAY CEE

## NORRIS and NORRIS

*Hardware*

J. RICHARD NORRIS

GREENWOOD 5-5191

COMPLIMENTS OF -

WILLIAM "BILL" GEORGE

PHONE GR 5-4111

### FAIRLAND MARKET

SERVING YOU IS A PLEASURE - LET  
US DO IT AGAIN

- GENERAL MERCHANDISE -

HOLLYWOOD, MD.

### MARY'S BEAUTY SHOP

MARY PARSONS, OWNER-MGR.

- COMPLETE BEAUTY SERVICE -  
OPEN 9 A.M. - 9 P.M., CLOSED MON.

OPPOSITE THE HEALTH DEPT.

LEONARDTOWN

GR 5-9562

### ALDRIDGE FORD, INC.

Great Mills Rd.

LEXINGTON PARK, MD.

THUNDERBIRD . . .

Bus. VO 3-8111

### SEARS ROEBUCK AND CO.

156 THREE NOTCH RD., No.

LEXINGTON PARK, MD.

PHONE GREENWOOD 5-4321

### SMITH'S, INC.

### ASBURY'S FLOWERS

BILL AND DOROTHY TO SERVE YOU

LEXINGTON PARK, MD.

VO 2-4633 RES. VO 2-0001

WHEN IT'S FLOWERS - 'SAY IT  
WITH OURS' MEMBER F.T.D. -

### PARK JEWELERS

LAUCHLIN A. AND EVELYN F. KELLY

89 CORAL PLACE

LEXINGTON Pk., MD.

PHONE VO 2-3121

HOLLYWOOD MD.



ROUTE 1, Box 25  
HOLLYWOOD, Md.

PHONE  
FRANKLIN 3-2113

## **MERVELL M. DEAN, INC.**

**GENERAL CONTRACTORS**

**COMMERCIAL - RESIDENTIAL - INDUSTRIAL - INSTITUTIONAL**

**MERVELL M. DEAN, PRES.**  
**CARL M. LOFFLER, SEC.-TREAS.**

**A. LEOLA DEAN, DIRECTOR**  
**GRACE W. LOFFLER, VICE-PRES.**



---

HOLLYWOOD, Md.



## PUMPKIN PIE

Audry Holtz

1 c. cooked pumpkin  
2 eggs  
1 c. milk  
2/3 c. sugar

1 heaping tsp. cornstarch  
1/2 tsp. nutmeg  
1/2 tsp. cinnamon  
1 tsp. lemon extract or lemon  
juice

Separate eggs. Beat yolks, add sugar to pumpkin. Mix cornstarch, spices, milk, flavoring and pinch of salt. Mix thoroughly and fold in stiffly beaten egg whites. Sprinkle top with cinnamon and nutmeg lightly, dot with butter, bake in hot oven first 10 minutes, then reduce heat, test with knife. Put in raw pie crust.

## APPLE CUSTARD PIE

Mrs. Eugene Hemby

2 c. sweetened applesauce  
2 egg yolks  
1 tsp. cinnamon  
1 tsp. nutmeg

1 c. undiluted Pet milk  
3/4 c. sugar  
2 egg whites

Mix ingredients and beat well. Pour into 9 inch pie shell (unbaked). Bake in 350 degree oven for 45 minutes or until a knife comes out clean when inserted in middle of pie. Beat egg whites stiff and pour over cooked pie. Brown in oven.

## SWEET POTATO PIE

Gladys Dean

2 medium size sweet  
potatoes  
1/2 c. sugar (more if not  
sweet enough)  
2 eggs

1 tsp. cinnamon  
1 tsp. vanilla  
1/2 tsp. salt  
1-1/2 c. milk

Peel and boil potatoes. When done; mash. Add sugar, cinnamon, vanilla and salt; mix well. Add egg yolks (save whites for meringue). Stir well, add milk. Pour mixture into 1 uncooked pie shell and bake until well set and beginning to brown. Take from oven. Put meringue on pie. Place in oven and brown.

## VANILLA CREAM PIE

Joyce Rimmel

2/3 c. sugar  
1/2 tsp. salt  
2-1/2 Tbsp. cornstarch  
1 Tbsp. flour

3 c. milk  
3 egg yolks  
1 Tbsp. butter  
1-1/2 tsp. vanilla

Mix sugar, salt, cornstarch and flour in saucepan. Stir milk in gradually. Cook over moderate heat, stirring con-

## VANILLE CREAM PIE (Continued)

stantly until mixture thickens and boil, boil 1 minute. Remove from heat. Stir at least 1 c. of the hot mixture slowly into 3 egg yolks, slightly beaten. Then blend into hot mixture in saucepan. Boil 1 minute more, stirring constantly. Remove from heat. Blend in 1 Tbsp. butter and 1-1/2 tsp. vanilla; cool. Pour in baked pie shell.

## PECAN PIE

Rosetta Sutphin

1/4 c. butter	1 tsp. vanilla
2/3 c. brown sugar, firmly packed	3/4 c. dark corn syrup
1/4 tsp. salt	1/2 recipe for plain pastry
3 eggs, beaten	1 c. pecan halves

Cream butter and sugar together until fluffy. Add next 4 ingredients. Line pie pan with pastry and sprinkle with pecans. Pour the filling over the pecans. Bake in 450 degree oven for 10 minutes, reduce temperature to 350 degrees and bake 30 minutes longer or until knife inserted in center comes out clean. Makes 1 - 8 inch pie.

## CHERRY-APPLE PIE

Paddy Zollinhofer

1 lb. can red sour pitted cherries	juice of 1/2 lemon
1 c. sugar	1/4 tsp. salt
2 Tbsp. flour	1/4 tsp. nutmeg
	1 apple, cut up small

Drain and measure syrup from canned cherries. Add water to make 3/4 c. juice. Put cherries and syrup in a bowl. Add all the other ingredients and mix well. Line 10 inch pie plate with crust, pour in filling, and cover with lattice crust as follows:

### Crust:

2-1/4 c. flour	3/4 c. Crisco
1 tsp. salt	5 to 6 Tbsp. water

Mix flour, salt and Crisco together until crumbly. Add water and mix well. Roll out 2 crusts. Bake pie in 425 degree oven for 45 minutes.

---

PLEASE

PATRONIZE

OUR

ADVERTISERS

---

## LEMON MERINGUE PIE

Irma Baker

Bring to a boil in saucepan  
on direct heat:  
1 c. water or milk  
3/4 c. sugar  
1/4 tsp. salt  
1 tsp. grated lemon peel

Add:  
5 Tbsp. cornstarch blended with  
1/2 c. water  
2 well beaten egg yolks  
1 Tbsp. butter  
6 Tbsp. Sunkist lemon juice

Bring to boil over direct heat first 4 ingredients. Add blended cornstarch and water. Cook over low heat until thickened (about 5 minutes), stirring constantly. Remove from heat. Add separately, mixing well each time the egg yolks, butter and lemon juice. Pour into an 8 inch baked or crumb crust pie shell. Top with Sunkist meringue and brown.

Sunkist Meringue: For tender meringue, add gradually 4 Tbsp. sugar to 2 egg whites, first beaten until frothy. Continue beating. Beat only until egg holds its shape in peaks. Fold in 1 tsp. lemon juice. Cover pie and brown in 325 degree oven for 15 minutes.

## UPSIDE-DOWN PECAN APPLE PIE

Betty Jorden

4 Tbsp. soft butter or  
margarine  
2/3 c. pecan halves  
1 c. brown sugar, firmly  
packed  
6 c. sliced apples (approx-  
imately 2-1/2 lb.)

juice - 1 lemon  
1 Tbsp. flour  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg  
1/4 tsp. salt  
Pie Crust for 9 inch pie

Spread butter or margarine evenly over bottom and sides of 9 inch pie plate. Arrange pecan halves in bottom of pan making a design stand remaining nuts around sides about 1 inch apart, pressing into butter layer to hold in place. Sprinkle 2/3 of brown sugar over nuts, press gently but firmly, being careful now to disarrange nuts. Cover sugar layer with plain pastry leaving about 1/2 inch overhand edge of pie pan. Pare, core and slice apples into bowl containing lemon juice, keeping apples coated. Combine remaining brown sugar, flour, cinnamon, nutmeg and salt, then mix with apples. Pile prepared apples over pastry, making top level. Put on top crust, fold edges together and flute. Prick crust in several places to allow steam to escape during baking. Bake 10 minutes in 450 degree oven, reduce oven to 350 degrees and bake 30 to 45 minutes longer or until apples are tender. Remove pie from oven. As soon as syrup in bottom of pie pan stops bubbling, place serving plate over pie and invert; carefully remove pie pan. Serve pie hot, either plain or with vanilla or butter pecan ice cream.

---

Write Extra Recipes Here:

---

MAURICE T. THRIFT



PHONE GR 5-6371

# THRIFT OIL COMPANY

DISTRIBUTOR

SHELL PRODUCTS

LEONARDTOWN, MD.

---

VOLUNTEER 2-1491

PATUXENT PUMP & WELL CO.

CALIFORNIA, MARYLAND

INDUSTRIAL AND DOMESTIC  
WATER WELL DRILLING . .

JACUZZI PUMPS AND  
WATER SYSTEMS

---

## Bee's Auto Supply, Inc.

TELEPHONE VO 2-1411



LEXINGTON PARK, MD.

---



BURCH OIL COMPANY

GULF OIL PRODUCTS

HEATING OILS - BURNER SERVICE

F. ELLIOTT BURCH, SR.

CLARKE'S LANDING  
HOLLYWOOD, MD.

FRANKLIN 3-2131

HOLLYWOOD, Md.

---



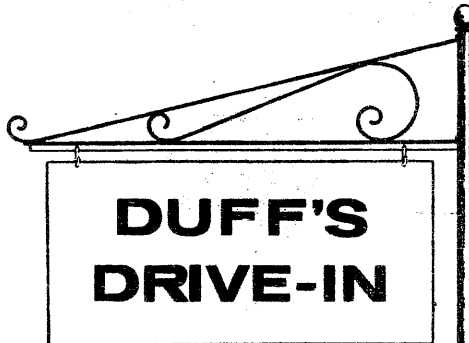
## DEAN'S SUNOCO SERVICE

- REPAIRING -  
BRAKE SERVICE - ACCESSORIES  
- TIRES AND BATTERIES -

TELEPHONE FRANKLIN 3-2231

HOLLYWOOD, MD.

---



SUNDAES • MALTS  
CONES • PINTS • QUARTS  
SOFT DRINKS  
HAMBURGERS • HOT DOGS  
FRENCH FRIES

---

HOLLYWOOD, MD.

# DESSERTS

## HERSHEY'S®

FOR CAKES, COOKIES, ICINGS,  
CHOCOLATE FLAVORED DRINKS

### FUDGE CAKE

(Using Hershey's Cocoa)



- 2/4 cup flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1/2 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 cup sour milk
- 1/2 cup Hershey's Cocoa
- 1/3 cup hot water

1. Sift together flour, soda, baking powder and salt.
2. Cream shortening and sugar.
3. Add vanilla and well-beaten eggs to mixture.
4. Beat until fluffy.
5. Add measured milk to creamed mixture alternately with dry ingredients, beating thoroughly after each addition.
6. Mix Hershey's Cocoa and hot water to form a smooth paste.
7. Beat into batter.
8. Pour into 2 - 9" layer pans.
9. Bake in moderate oven (350° F.) 30 - 35 minutes.
10. Cool and remove from pans.
11. Spread with - any Chocolate icing.

### QUICK CHOCOLATE FROSTING

(Using Hershey's Baking Chocolate)



- 4 tablespoons butter
- 4 squares Hershey's Baking Chocolate
- 3 cups confectioner's sugar
- 1/3 cup milk
- 1 teaspoon vanilla
- 1/8 teaspoon salt

1. Melt butter and Hershey's Baking Chocolate in double boiler.
2. Stir until blended.
3. Measure sifted confectioner's sugar into a bowl.
4. Heat milk and add to sugar.
5. Beat until smooth.
6. Add vanilla, salt, and chocolate mixture.
7. Beat until smooth and thickened, about 5 minutes.

### CHOCOLATE TOWN COOKIES

(Using Hershey's Semi-Sweet Dainties)



- 1/2 cup shortening
- 1/4 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 teaspoon vanilla
- 1 egg
- 1 cup and 2 level tablespoons sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup (6 ounces) Hershey's Semi-Sweet Dainties
- 1/2 cup chopped nuts

1. Cream shortening, sugar and brown sugar, firmly packed, and vanilla until light and fluffy.
2. Fold in well-beaten egg.
3. Sift flour, soda, salt.
4. Add to the creamed mixture.
5. Stir in Hershey's Semi-Sweet Dainties and chopped nuts.
6. Mix thoroughly.
7. Drop by small spoonfuls on greased baking sheet.
8. Bake in moderate oven (375° F.) about 10 minutes.
9. Yield - 50 cookies.



### INSTANT CHOCOLATE FLAVORED MILK DRINKS

(Using Hershey's Instant Cocoa Mix)

#### COLD CHOCOLATE MILK

Place milk in a tall glass. Add 2 heaping teaspoons Hershey's Instant Cocoa Mix. Stir well. Quantity of Instant Cocoa Mix may be adjusted to suit taste.

#### HOT COCOA

Place 2 heaping teaspoons Hershey's Instant Cocoa Mix in a cup. Fill cup with hot milk. Stir until dissolved. Quantity of Instant Cocoa Mix may be adjusted to suit taste.

## OLD FASHIONED STEAM PUDDING

Sue M. Brooks

2 Tbsp. butter or margarine	1/2 c. molasses
3 Tbsp. sugar	1-1/2 c. flour
1 egg	1 level tsp. soda

Cream sugar and butter. Add the next ingredients. Sift soda with flour and pinch of salt. Add to above. Last add 1/2 c. boiling water. Steam 2 hours. Then make sauce as follows: beat 2 egg yolks. Add 1 c. pulverized sugar and 1 tsp. vanilla. Then add 1/2 pt. whipped cream just before serving.

## SWEET POTATO PUDDING

Mary Owen

3 medium size sweet potatoes, grated	1/4 lb. butter
2 c. milk	1 c. brown sugar
2 eggs	1 tsp. ginger

Combine all ingredients. Pour in greased baking dish and bake in 400 degree oven until potatoes are done and top is browned.

## CREAM DELIGHT

Nellie Feimster

1 pkg. lemon Jell-O	1 pt. whipped cream, whipped
1 can crushed pineapple	15 colored marshmallows, cut in small pieces
1/4 c. sugar	1 lb. vanilla wafers, crushed
few grains of salt	1-3/4 c. water and pineapple juice mixed

Make Jell-O using pineapple juice and water. Crush wafers. Line a dish, 8x12 inches, with 1/2 of the wafers. When Jell-O is thick, whip. Add the whipped cream folding in gently, also add other ingredients; mix well. Pour into cookie crumb lined dish. Sprinkle balance of cookie crumbs on top. Let set in refrigerator at least 4 hours. Cut into 12 squares.

## PIONEER BREAD PUDDING

Mabel Callis

2 c. bread cubes	1/4 c. sugar
2 c. milk	2 eggs
3 Tbsp. butter	dash of salt
1/2 tsp. vanilla	1/2 c. raisins, if desired

Place 1/2 inch cubes of bread in buttered baking dish, 1 qt. size. Mix milk, butter and sugar and heat just enough, while stirring, to dissolve the sugar and melt the butter. Beat eggs slightly and add salt. Then stir in warm milk (not hot) and vanilla. Pour over bread cubes. Set the dish in a pan of



## PIONEER BREAD PUDDING (Continued)

hot water and bake in 350 degree oven. Bake about 1 hour or until a knife comes out clean when inserted in middle of pudding. Makes 4 to 6 servings. May be served hot or cold with plain cream, currant jelly, or with hot pudding sauce (raisins, caramel, lemon, orange).

## CRANBERRY CRUNCH

Elsie Ford

1 c. uncooked rolled oats	1/2 c. butter
1/2 c. flour	1 lb. can Ocean Spray cran-
1 c. brown sugar	berry sauce

Mix together rolled oats, flour and brown sugar. Cut butter in until crumbly. Place 1/2 of mixture in 8x8 inch greased baking dish, cover with cranberry sauce. Spread the rest of oatmeal mixture over sauce. Bake 45 minutes in 350 degree oven. Cut in squares, serve with vanilla ice cream.

## PERFECT APPLE DUMPLINGS

Margaret Thompson

2 c. sugar	2 c. enriched flour
2 c. water	1 tsp. salt
1/4 tsp. cinnamon	2 tsp. baking powder
1/4 tsp. nutmeg	3/4 c. shortening
1/4 c. butter	1/2 c. milk
6 apples	

To make sauce: Combine sugar, water, cinnamon and nutmeg. Cook 5 minutes, add butter. Pare and core apples. Then sift flour, salt and baking powder, cut in shortening. Add milk all at once. Stir just until flour is moistened. Roll 1/4 inch thick. Cut 6 - 5 inch squares. Place 1 apple on each square. Sprinkle generously with additional spices and sugar, dot with butter. Fold corners, pinch edges. Place 1 inch apart on greased baking pan. Pour over sauce. Bake in 375 degree oven for 35 minutes. Serve hot with cream. Delicious alone.

## LEMON FROMAGE

Bambi Gillingham

2 eggs	1/2 Tbsp. gelatine soaked in
3/4 c. sugar	2 Tbsp. cold water
juice of 1/2 lemon	1-1/4 c. heavy cream
rind of 1/2 lemon, grated	

Beat egg yolks and sugar until fluffy. Add lemon juice, rind and gelatine, dissolved over hot water, to egg mixture, stirring constantly until thick. Fold in stiffly beaten egg whites and cream and pour into mold rinsed in cold water. Keep in refrigerator 3 hours before unmolding and serving. Garnish with whipped cream and/or fruit. Serve with fancy cookies.

## PINEAPPLE TAPIOCA DESSERT

Donna Underwood

2 pkgs. lemon Jell-O  
1/4 c. quick cooking tapioca  
1/2 c. sugar

18 marshmallows, cut up or 2  
c. small marshmallows  
1 small c. crushed pineapple  
1/2 c. whipping cream, whipped  
and sweetened

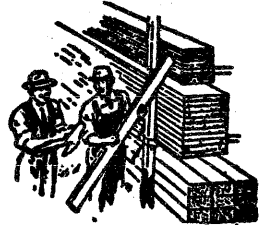
Make Jell-O and jell partially. Mix juice from pineapple with water to make 2 c. and cook with 1/4 c. tapioca. Cool. Add sugar to cooled tapioca. Fold in marshmallows, crushed pineapple and last fold in whipped cream. Let set in refrigerator until ready to serve.

---

Write Extra Recipes Here:

# DEAN

## LUMBER



&  
**SUPPLY CO.**

North Carolina Air Dried and Kiln Dried Yellow Pine

- FRAMING
- SHEATHING
- TRIM and MOULDING
- FLOORING
- BUILDERS HARDWARE



- SHINGLES
- WALLBOARD
- ROOFING
- PAINTS
- WATER PUMPS

FOR PROMPT DELIVERIES CALL —

**Franklin 3-2111**  
HOLLYWOOD, MD.



**PITTSBURGH  
PAINTS**

---

VOLUNTEER 3-8172

*G & W*

---

---

**AUTO SEAT COVERS & TIRES**

FREE ESTIMATE  
ON  
INSURANCE CLAIMS



421 GREAT MILLS ROAD  
LEXINGTON PARK, MD.

---

HOLLYWOOD, MD.

# CANDY, JELLY & PRESERVES



## SUGAR COATED PECANS

Mildred Lindner

Beat 1 egg white and 1 tsp. water (slightly) with fork. Stir in 2-1/2 c. pecans until all are moistened. Combine 1/2 c. sugar, 1/4 tsp. salt, 1 tsp. cinnamon and sprinkle over nuts. Spread on buttered cookie pan. Bake 1/2 hour in a 300 degree oven, stirring several times. Cool on wax paper.

## CURRIED FRUIT

Mildred Lindner

1 can cling peaches	1/3 c. butter
1 can pineapple slices	3/4 c. light brown sugar
1 can pear halves	2 tsp. curry powder
maraschino cherries	

Day before drain fruits, dry well on paper towel; arrange in 1-1/2 qt. casserole. Melt butter, add brown sugar and curry; spoon over fruit. Bake 1 hour, uncovered, in 325 degree oven. Refrigerate 30 minutes before serving. Reheat casserole of fruit in 350 degree oven for 30 minutes. Serve warm with ham, lamb, poultry, etc.

## STRAWBERRY PRESERVES

Mattie Bond

4 rounded c. berries	1 level tsp. powdered alum
6 level c. sugar	

Put sugar and berries on to boil. When it comes to a full boil add 1 tsp. powdered alum, boil 10 minutes, skim, let stand until cold, stirring a few times. When cold, seal in jars. Can stand overnight before putting away.

---

PLEASE PATRONIZE OUR ADVERTISERS

---

---

Write Extra Recipes Here:

## OVEN TEMPERATURE CHART

Slow .....	250 degrees -	325 degrees	F.
Moderate .....	325 degrees -	375 degrees	F.
Moderate hot .....	375 degrees -	425 degrees	F.
Hot .....	425 degrees -	450 degrees	F.
Very hot .....	450 degrees -	475 degrees	F.

Minutes Temperature

### BREADS

Loaf .....	50-60 .....	400
Rolls .....	20-30 .....	400
Biscuits .....	12-15 .....	450
Muffins .....	20-25 .....	400
Popovers .....	30-40 .....	425
Corn bread .....	25-30 .....	400
Nut .....	50-60 .....	350
Gingerbread .....	30-40 .....	325

### PIES

Pumpkin .....	35-45 .....	400
Two-crust .....	25-40 .....	400
Shells .....	10-12 .....	450
Meringue .....	10-15 .....	300

### COOKIES

Drop .....	10-15 .....	400
Rolled .....	8-12 .....	400
Ice box .....	8-12 .....	400
Molasses .....	10-15 .....	350

### CAKES

Angel .....	60 .....	325
Sponge .....	60 .....	325
Cup .....	25 .....	350
Layer .....	25-30 .....	375
Loaf .....	45-60 .....	350
Sheet .....	20-30 .....	375
Pound .....	60-90 .....	325

### MEAT AND POULTRY

Beef, rare .....	20 min. to lb. ....	300
Beef, medium .....	25 min. to lb. ....	300
Beef, done .....	30 min. to lb. ....	300
Pork .....	40 min. to lb. ....	350
Ham, smoked .....	30 min. to lb. ....	300
Mutton .....	35 min. to lb. ....	300
Veal .....	35 min. to lb. ....	325
Chicken .....	25 min. to lb. ....	350
Duck .....	25 min. to lb. ....	350
Turkey, large .....	20 min. to lb. ....	275
Turkey, small .....	25 min. to lb. ....	300
Fish .....	20 min. to lb. ....	375

## OVEN TEMPERATURE CHART (Continued)

### MISCELLANEOUS

Custard cup .....	20-30	300
Custard casserole .....	45-60	300
Souffle .....	50-60	325
Baked potato .....	60-90	400
Baked beans .....	6 hours	350
Timbales .....	35-45	300
Rice Pudding .....	50-60	325
Scalloped potato .....	60-90	375

### TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare .....	10-16
medium . . . . .	17-22
well done .....	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done.....	40-55

**Broiling:** Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

**Pan broiling:** Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

### TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick .....	Rare or medium, 8-10
1 1/2-inch .....	Rare or medium, 10-15
2-inch .....	Rare or medium, 18-25
Pork chops, thin .....	8-10
Lamb chops, rib .....	6-8
Loin or shoulder .....	8-10
Mutton chops 1-inch thick .....	15-20
Veal cutlets, very thin .....	6-8
Chops .....	10

**Sauteing or pan frying:** Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

**Tender Meat Cookery: Roasting:** Skewer meat into shape, lay on



## TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

## TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread .....	350 degrees to 400 degrees	45-60
Butter cake, loaf .....	360 degrees to 400 degrees	40-60
Butter cake, layer ....	380 degrees to 400 degrees	20-40
Cake, angel .....	300 degrees to 360 degrees	50-60
Cake, sponge .....	300 degrees to 350 degrees	40-60
Cake, fruit .....	275 degrees to 325 degrees	3-4 hours
Cookies, thin .....	380 degrees to 390 degrees	10-12
Cookies, molasses ....	350 degrees to 375 degrees	18-20
Cream puffs .....	300 degrees to 350 degrees	45-60
Meringues .....	250 degrees to 300 degrees	40-60
Muffins (b. p.) .....	400 degrees to 425 degrees	20-25
Pie crust .....	400 degrees to 500 degrees	20-40
Popovers .....	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

## TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup .....	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup .....	1 tsp.	3 c.	40 minutes
Hominy (coarse) .....	1 tsp.	5 c.	3 hours
(fine) .....	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

## TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots .....	About 40 minutes	1/4 c. for each c. fruit
Figs .....	About 30 minutes	1 Tbsp. for each c. fruit
Peaches .....	About 45 minutes	1/4 c. for each c. fruit
Prunes .....	About 45 minutes	2 Tbsp. for each c. fruit

## SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin .....	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3 .....	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick .....	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.

Use No. 2 sauce for creamed or scalloped dishes or gravy.

Use No. 3 sauce for souffles.

Use No. 4 sauce for croquettes.

## VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes</u>	
		<u>Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles .....	30		
Artichokes, French .....	40	45-60	
Beans, Lima, depending on age .....	20-40	60	
Beans, string .....	15-45	60	
Beets, young with skins on .....	45	60	70-90
Cabbage, chopped, cut sectional .....	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across .....	20-30	40	
Chard .....	60-90	90	
Celery, cut in lengths 1/2 inch .....	30	45	
Corn, green, tender .....	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole .....	30	40	45
Onions .....	45	60	60
Parsnips .....	60	75	75
Peas, green .....	20-40	35-50	
Peppers ... ..	20-30	30	30
Potatoes, depending on size .....	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet .....	40	40	45-60
Salsify .....	25	45	
Spinach .....	20	30	
Squash in cubes .....	20-40	50	60
Tomatoes, depending on size .....	5-15	50	15-20
Turnips, depending on size .....	30-60		

## CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread .....	230 degrees to 234 degrees
Soft ball .....	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball .....	244 degrees to 248 degrees
Hard ball .....	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack ....	265 degrees to 285 degrees
Hard crack ....	290 degrees to 300 degrees

## TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies

	234-236 degrees, soft ball
Fondants (mints, etc.).....	234-236 degrees, soft ball
Marshmallows .....	238-240 degrees, soft ball
Caramel mixtures.....	246-252 degrees, firm ball
Taffies .....	254-270 degrees, hard ball
Butterscotch.....	280-300 degrees, crack
Brittles .....	290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar	- 238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar	- 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar	- 254-260 degrees, firm ball or long thread.

## TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees - 40 minutes to 1 hour
Loaf cake ...	325-350 degrees - 40 minutes to 1 hour
Cup cakes ...	350-375 degrees - 15 to 25 minutes
Layer cake ..	375-400 degrees - 20-30 minutes

## FOR THE COOKY JAR

Coooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

## ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey .....	4 to 5 hours
12 to 16-lb. turkey .....	5 to 6 hours
16 to 20-lb. turkey .....	6 to 7 1/2 hours
20 to 24-lb. turkey .....	7 1/2 to 9 hours

### Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time (Hours)
8 to 10 .....	325 degrees F. ....	4 to 4 1/2
10 to 12 .....	325 degrees F. ....	4 1/2 to 5
12 to 14 .....	325 degrees F. ....	5 to 5 1/4
14 to 16 .....	325 degrees F. ....	5 1/4 to 6
16 to 18 .....	325 degrees F. ....	6 to 6 1/2
18 to 20 .....	325 degrees F. ....	6 1/2 to 7 1/2
20 to 24 .....	325 degrees F. ....	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

### (Half Turkeys)

3 1/2 to 5 .....	325 degrees F. ....	3 to 3 1/2
5 to 8 .....	325 degrees F. ....	3 1/2 to 4
8 to 12 .....	325 degrees F. ....	4 to 5

### (Foil Wrapped Turkeys)

8 to 10 .....	450 degrees F. ....	2 1/4 to 2 1/2
10 to 12 .....	450 degrees F. ....	2 1/2 to 3
12 to 16 .....	450 degrees F. ....	3 to 3 1/4
16 to 20 .....	450 degrees F. ....	3 1/4 to 3 1/2
20 to 24 .....	450 degrees F. ....	3 1/2 to 3 3/4

## INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

## TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp. ....	teaspoons
T. or Tbsp. ....	tablespoons
c. ....	cup
pt. ....	pint
qt. ....	quart
lb. ....	pound
3 t. ....	1 T.
16 T. ....	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups ....	1 pint
2 pints ....	1 qt.
4 qt. ....	1 gal.

## MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

## SUPPER QUANTITY COOKING

### BAKED BEANS FOR 100:

8 qt. dry beans  
20 qt. salad  
4 lb. butter  
4 qt. cream

4 lb. salt pork  
20 doz. rolls  
20 pies  
2 lb. coffee

### HASH SUPPER FOR 100:

40 lb. corned beef  
32 qt. potatoes  
20 doz. rolls  
20 qt. chopped cabbage

5 qt. salad dressing  
5 lb. butter  
2 lb. coffee  
4 qt. cream

### CABBAGE SALAD FOR 175:

20 lb. cabbage  
1 1/2 qt. Miracle Whip

4 large cans crushed  
pineapple  
2 bunches carrots

### HAM SUPPER FOR 225:

48 lb. canned ham  
24 potato salads (solicited)  
5 lb. coffee  
1 pt. cream  
45 qt. strawberries  
6 pkg. Bisquick equals  
3/4-inch biscuits

2 qt. milk  
1 lb. Crisco  
5 to 6 c. water  
48 pkg. peas  
8 qt. milk  
6 qt. heavy cream  
1 pkg. Starlac  
1 c. sugar, add to Bisquick

### BRAISED BEEF FOR 200:

65 lb. stew beef  
60 lb. potatoes  
36 pies

Harvard beets  
Cabbage salad  
40 lb. turnip  
2 lb. cheese

### TURKEY DINNER FOR 250:

7 turkeys  
75 lb. butternut squash  
20 large cranberry rings

75 lb. potato  
10 bunches celery  
44 pies

### CHICKEN SHORTCAKE FOR 135:

60 lb. chicken  
30 pkg. frozen peas  
12 cans cranberry sauce

3 large pkg. Bisquick  
17 pkg. Flakon corn mix  
2 bunches celery



TELEPHONES GR 5-6201 OR 5-9181

*Mattingley*  
*Funeral Home*

- AMBULANCE SERVICE -  
- MONUMENTS -



*Leonardtown, Md.*

HOLLYWOOD, Md.