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FAVORITE RECIPES

(Broadcast by the Women's Exchange department of KXII and published in the Douglas county cook book. Complete copies of this book may be purchased at the News-Review office at 25 cents each.)

VEGETABLE JAM FOR SOUP

MRS. H. VAN HORN, Jr., Roseburg
1 peck ripe tomatoes
12 ears corn
2 quarts of carrots
12 large onions
2 heads of cabbage
3 red, 3 green peppers
6 bunches celery
1 cup salt
1 teaspoon pepper
5 quarts of water
Cut celery and cabbage, put through food chopper or chop up tomatoes, carrots, onions and peppers, add seasonings and water. Mix well with hands in a large open bowl or pan. Place on the stove and boil one hour. Then seal. One pint combined with meat broth will serve six. If made with milk, add potatoes and water in which they are boiled. Add a dressing and have a winter salad. Add beaten egg and a little flour and fry like an omelet. 6 quarts of tomato, canned whole, a peck of fresh ones and three pints of cold pack corn, 12 ears.

PINWHEEL SANDWICH

MRS. N. M. NELSON, Roseburg.
Cut thin slices of very fresh bread lengthwise of the loaf. Spread with a thin layer of creamed butter or other soft filling. Lay on table and roll away from you, making the first turn of the bread very small. Continue to roll entire length, roll tight so it will hold in shape. Wrap in damp cloth and put in cool place. Cut slices 3/4 in. thick when serving. Sandwiches may be varied by using filling which gives color. Two or three fillings in each roll can be used. For example, spread 1/2 of slice with cream cheese which has been made pink with paprika, next third with chicken paste mixed with parsley and green pepper; the last third with creamy mixture of hard boiled eggs.

CORNER BEEF

MRS. GLENN COX, Roseburg.
MRS. G. E. WOODRUFF, Roseburg, Ore.
Cut beef into convenient chunks of about equal thickness. Pack meat first in salt for 12 hours. For 25 lbs. of beef use 2 lbs. salt. Then add a brine composed of 1 lb. sugar, 1/2 oz. soda and 1 oz. salt per lb. Dissolve in 1 gal. water. This should be enough to cover the meat, but if not, add more water. Put a weight on the meat to keep it beneath the brine, as any exposed parts will spoil. Keep in a cool place and in 10 days the meat is ready for use. If the brine appears ropy or thick, pour it off, wash the meat and repack in new brine. The brine on corned beef must be watched closely, as the slightest tainting of the brine results in soured meat.
For 100 lbs. use 8 lbs. salt; 1 oz. salt per lb.; 4 oz. soda; 2 lbs. brown sugar.

BEST GINGERBREAD

MRS. EVA F. WARE, Roseburg.
MRS. LELA FERRELL, Oakland.
1/2 cup sugar
5 tablespoons butter
1/2 cup molasses
1 egg beaten
1/2 cup thick sour milk
1 1/2 cups flour
1 teaspoon soda
1 teaspoon ginger
1 teaspoon cinnamon
Cream butter and sugar, add beaten egg, molasses and milk, sift flour and spices together and add to the first mixture. Mix well. Bake in greased square pans in

moderate oven, 350°. Serve plain or with whipped cream. When cool, the edges may be trimmed then split into 2 layers and put together with a generous filling of cream cheese softened with a small amount of milk. Serve at once.

ANGEL FOOD BISCUIT

MRS. H. T. BLOOM, Roseburg.
1 cup flour
1 T. shortening (cold)
1 cup sour (clabber) milk
1/2 teaspoon soda
1/2 teaspoon salt
Sift and mix dry ingredients, except soda. Add shortening and work in thoroughly. Put soda in sour milk and beat until foamy. Add slowly to first mixture. Knead rapidly for four minutes, adding flour as needed, but keep the dough soft. Do not use rolling pin. Bake in hot oven.

CARROT LOAF

MRS. R. W. CHILSON, Roseburg.
MRS. HAROLD NICHOLS, Brookway, Ore.
2 c. mashed carrots (salted); 1/2 c. bread or cracker crumbs; 1 small onion (chopped); salt and pepper; 1 egg beaten. Mix all ingredients together and bake in moderate oven 25 min. Serve with white sauce or gravy. 1 T. parsley may also be added to loaf.

VEAL PAPRIKA

MRS. C. R. RIEBLING, Roseburg.
2 lbs. veal steak; salt and pepper; flour; paprika; 2 onions; 1/2 c. sour cream; 2 T. shortening. Have veal steak, 1/2 thick, cut in pieces for individual servings. Sprinkle with salt, pepper and flour. Heat shortening and add paprika until a deep red color. Slice onions, fry slightly, add meat and brown well. Add cream slowly. Cover and cook 1/2 hr., adding a little water, if necessary. Serves 4.

CHICKEN SPANISH

MRS. FRED ELLIOT, Canyonville.
Rice meat off bones of one cooked chicken. Cook two small or one large stalk celery and onion cut up rather small and add to meat. Add 1 can peas, 1 can mushrooms, 1 pt. of tomatoes. Stir together 3 tablespoons flour, 3 of butter, 2 of chili powder and use to thicken. Serve in patty shells.

QUICK COCOA COOKIES

MRS. GWEN ROSE ZENOR, Roseburg, Ore.
1/2 c. melted shortening; 1 c. sugar; 2 eggs; 1 c. milk; 3 c. flour; 1/2 c. cocoa; 3 T. baking powder; 1/2 t. salt; 1/4 t. soda; 1 t. vanilla. Beat with rotary beater the shortening, sugar and eggs until very creamy. Then add the milk alternately with flour which has been sifted with dry ingredients. Add vanilla. Drop by teaspoonsful on greased sheet and bake in moderate oven about 10 min. Makes 5 dozen.

COFFEE CARNIVAL

MRS. MARGARET F. RODGERS, Roseburg.
4 T. minute tapioca; 1/4 t. salt; 1/2 c. seedless raisins (if desired); 2 c. strong coffee; 1/2 c. sugar; 1 t. vanilla; 1 c. cream (whipped). Add minute tapioca, salt and raisins to the coffee and cook in double boiler 15 min. or until tapioca is clear, stirring frequently. Add sugar and chill. Add vanilla, fold in whipped

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cream. Serve in sherbet glasses. Serves 6.
Variation: Chocolate Tapioca Pudding: Substitute 1 qt. hot drinking chocolate or cocoa for coffee.—Elma Lane, Roseburg.

CHOCOLATE DROP COOKIES

MRS. OWEN ROSE, Sutherlin.
MRS. OWEN BRADLEY, Sutherlin.
MRS. ALBERT BROWN, Wilbur.
MRS. GEO. HORTON, Roseburg.

1 egg
1 cup brown sugar
1/2 cup melted butter (or lard and a little salt)
1/2 cup sweet milk
1/2 teaspoon soda
1 1/2 cups flour (or more)
2 squares melted chocolate or 2 heaping tablespoons cocoa
Vanilla
Chopped nuts, if desired
Drop from spoon on buttered tins and bake in a hot oven. Watch closely as they burn easily. Frost with chocolate powdered sugar icing, beaten to a froth.

Variation: Ranger Brownies—Substitute light molasses for sugar; 1 t. baking powder for soda. Use 1/4 c. butter, 1 c. flour. Omit milk. Beat ingredients together thoroughly. Spread the mixture 1/4 inch thick in oiled cake pans. Bake about 15 min. in a slow oven. When slightly cooled cut in small squares with a sharp knife.—Bertha C. Blundell.

BLUSH-APPLE PIE

MISS RUBY ELLISON, Umpqua.
MRS. E. E. WIRZ, Roseburg.
5 large apples; 3 slices pineapple; 1/4 c. red cinnamon drops; 1 t. grated lemon rind; 1/2 c. sugar; 2 T. flour; 1/4 t. salt; 2 T. shortening. Peel and slice apples; add pineapple, red cinnamon drops and all dry ingredients. Mix well and let stand while preparing double crust proportions of pastry. Divide dough into 2 parts. Roll out lower crust. Line deep pie plate. Brush bottom with melted shortening to prevent soaking. Fill with apple mixture. Roll over with shortening. Roll out upper crust. Make criss-cross or

whole crust, which ever you prefer, but slash crust to let steam escape. Dampen edge of lower crust before crimping edge. Bake in hot oven (450° F.) for 10 min. Reduce heat to moderate (350° F.). Bake 25 min. longer.

Creamy Fudge

MRS. MARIE HIRST, Umpqua.
Substituting 3/4 cup cream and 2 dessert spoons of Karo for the milk and using only 1 tsp. butter and 3 of ground chocolate instead of cocoa.

Suggestion: Wash down crystals from sides of kettle in boiling with damp cloth.

Date and Walnut Candy
MRS. LESTER WIMBERLY, Roseburg, Ore.

Omit cocoa. When soft ball forms add 1 lb. dates and cook until dissolved. Proceed as above.

LEMON SNOW

MRS. CAM P. CAYLOR, Roseburg.
3 egg whites; 1 pt. boiling water; juice 3 lemons; 2 T. cornstarch or 1 T. flour; 1 1/2 c. sugar. To the boiling water add juice of lemons and mixture of cornstarch and sugar. Strain and cook until thick. When partly cooked beat vigorously with a wire egg-beater or spoon. Add the whites of 3 eggs, beaten to a stiff froth. Fold in thoroughly. Pour into a wet mold. When firm,

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remove from mold. Serve with cold custard.

Variations

Fruit Sauce: Substitute juice drained from can pineapple for lemon juice. Combine with cornstarch, sugar and yolks of 2 eggs well blended. Cook as above. Chill. Add 1 c. cream; 1/4 lb. quartered marshmallows; 6 sliced bananas and 1 c. chopped walnuts or fresh strawberries or raspberries in season.—Mrs. Mason Weikel, Roseburg.

Pineapple Pudding: Substitute juice of 1/2 lemon and 1 c. pineapple juice and half with cornstarch, sugar mixture until clear. Add beaten yolks 2 eggs, fold in beaten whites and 1 c. cubed pineapple. Bake in deep buttered dish, slow oven 20 min. When cool top with whipped cream and sliced pineapple.—Verna Wirz, Roseburg.

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