

GRIEBEN OR CHICKEN FAT

Remove the skin and all the fat from any kind of fowl. Place the fat in a kettle, cut the skin into small pieces about 1 inch square and add them to the fat. Cook over a moderate fire until the skin begins to brown, add 1 diced onion. Cook until the skin is crisp and well browned, but be careful not to burn the onion. Strain off the fat and serve the grieben with rye bread or use for frying or cooking.

BORSHT SOUP

Peel and dice 2 bunches of red beets. Add 2 quarts of water and cook until the beets are tender. Season to taste with salt, sugar, and lemon juice or citric acid and cook 15 minutes longer. Chill. Beat 2 egg yolks and $\frac{1}{2}$ pint heavy sour cream until smooth, and well blended. Add soup and serve with boiled potatoes if desired. This makes an excellent hot weather lunch.

VEGETABLES

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POTATO KUGEL

Peel 6 medium-sized potatoes. Grate them into a large bowl. Add 2 eggs and beat until smooth and well mixed. Sift together $\frac{1}{2}$ cup of flour, $\frac{1}{2}$ teaspoon of baking powder, $1\frac{1}{2}$ teaspoons of salt and $\frac{1}{2}$ teaspoon of pepper. Add to the potatoes. Mince 2 onions and cook until light brown in $\frac{1}{4}$ cup of fat. Add to the batter, and beat until well blended. Grease a baking dish, pour in the batter, and put into an oven, pre-heated to 350 F. Bake about 1 hour, or until crisp and brown.

STUFFED CABBAGE

1 lb. hamburg	1 large cabbage
1 egg	1 tbsp. ketchup
grated small onion	$\frac{1}{2}$ tsp. salt and pepper
2 handfulls corn flakes (crumbled)	$\frac{1}{2}$ cup water.

Mix all together. Cut up one large onion, small piece of green pepper. Put filling in parboiled cabbage leaves and roll. Put in pot and add water to cover, then add 3 tablespoons sugar, a little sour salt, 1 tablespoon honey or molasses and a little ketchup. Cook about $\frac{1}{2}$ hour on top of stove then put in hot oven 400 F. uncovered until brown, then cover and keep in oven until ready to serve.

(Mrs. Sadie Schatz)

CHOP SUEY

$\frac{1}{2}$ lb. meat, veal or chicken (for pareve use $\frac{1}{4}$ lb. mushrooms)
2 cups celery cut up
1 can bean sprouts
 $\frac{1}{4}$ cup sliced green peppers
1 cup sliced onions (cut in half then in strips)
2 tablespoons soy sauce
salt to taste

If using meat, fry meat until brown (cut in pieces) add onions and brown lightly. Add celery and peppers; cover and cook until meat is soft. If using mushrooms, cook above vegetables about $\frac{1}{2}$ hour, then add mushrooms and sprouts. In using canned sprouts, strain and add last and let it heat through. Make a paste of 2 tablespoons flour and add to chop suey. Let heat through, using little water of juice from sprouts.

(Mrs. Max Kaplan)

VEGETABLE DISH

1 lb. string beans, boiled 1 pepper
1 onion diced
½ bunch celery cut up in small pieces. Fry in Crisco until brown, drain juice and chop two hard boiled eggs (leave one yolk for trimmings). Chop all together and chill.

GEFULTE FISH

Prepare pickerel, pike, carp, or winter carp in the following manner. After the fish has been scaled and thoroughly cleaned, remove all the meat that is near the skin being careful not to injure the skin; take out all the meat from head to tail. Chop this meat in bowl or grind. Add an egg, salt, pepper, onion, some bread crumbs and a little water.

Mix all thoroughly and fill the skin until it looks natural. Boil in hot water with salt and pepper to taste. Add sliced carrots, celery and onion. Boil for about 1½ hours or until done. If you want fish to look yellow use the skin from the onions when you boil the fish. When done remove from pot and serve hot or cold.

FOAMY SAUCE

¼ cup butter 1 egg
1 cup confectioner's sugar 1 tsp. vanilla
Cream butter and sugar. Add egg and beat until smooth. Cook on low heat stirring constantly.

HARD SAUCE

1 cup confectioner's sugar or ½ cup butter
¾ cup granulated sugar Flavoring
Cream butter; add sugar gradually. Continue beating until smooth and fluffy. Add the flavoring. Chill before serving.

LEMON SAUCE

$\frac{3}{4}$ cup sugar	2 tsp. butter
$\frac{1}{4}$ cup water	1 tbsp. lemon juice
2 tbsps. light corn syrup	

Boil sugar, corn syrup and water in saucepan 5 minutes without stirring. Remove from the range and add butter and lemon juice.

RUM SAUCE

2 eggs	2 tbs. rum flavoring
1 cup sugar	1 cup cream whipped

Beat eggs well. Gradually add sugar and continue beating until light and fluffy. Add flavoring and fold in whipped cream.

MERINGUE

3 egg whites	6 tbsp. sugar
1 tsp. baking powder	

Beat egg whites; add sugar slowly and baking powder, beating between additions; spread thickly on top of pie. Bake in moderate oven at 325 F. for 10 minutes or until light brown.

(Mrs. Bessie Mack)

TOPPING

$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ cup flour	$\frac{1}{2}$ cup broken pecans or
$\frac{1}{4}$ cup butter	other nutmeats

Mix the topping as pastry, sugar, flour and cinnamon together. Add the nutmeats and sprinkle over the cake. Bake 25 minutes at 400 degrees.

LEMON AND ORANGE MERINGUE

9 Egg Yolks	9 egg whites
$\frac{1}{4}$ tsp. salt	rind of 2 oranges and juice
2 c. powdered sugar	(1 c. juice) rind of 1 lemon
$1\frac{1}{2}$ tsp. vanilla	and juice ($\frac{1}{3}$ c. lemon)
$\frac{1}{2}$ c. chopped almonds	

To the egg whites, add salt and beat until they begin to form peaks. Sprinkle sugar over the whites in portions of 2 tablespoons at a time, beating after each addition; continue until all sugar is used and just before the final addition, add the vanilla. Line bottom of 2 9in. layer pans with heavy waxed paper. Divide the meringue mixture between the two pans, pouring it in gently and distributing it evenly over the pans. Bake in 300 F. oven until mixture responds to gentle pressure of finger. When done take carefully from pans and remove wax paper, while meringue is still warm. Beat egg yolks then place in top of double boiler with $\frac{5}{8}$ cup of sugar and juice of orange and lemon. Cook slowly until mixture is well thickened, stirring constantly. Strain into cold bowl and set aside to cool. Just before serving, add $\frac{1}{2}$ cup chopped almonds which have been browned in a little butter; when ready to serve, pour custard over the lower layer of meringue, place second layer on top and with pastry bag, place a ring of whipped cream rosettes around edge.

CHOCOLATE FROSTING

Combine—	$\frac{1}{4}$ cup hot milk
1 cup confectioner's sugar	2 tbsp. butter
1 egg	2 squares chocolate

1. Melt chocolate and butter together.
2. Stir well and beat over a bowl of cracked ice, then add vanilla.

SEVEN MINUTE FROSTING

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| 2 egg whites | 1½ teaspoons light corn |
| 1½ cups sugar | syrup |
| 5 tablespoons cold water | 1 teaspoon orange extract |

1. Combine egg whites, water, corn syrup and sugar in double boiler. Place on stove. Beat with electric or rotary beater 7 minutes or until frosting will hold up in peaks. Remove from stove.
2. Add flavoring. Spread on cake and decorate with poinsettias made as follows: Slice candied cherries in rings. Cut rings in half. Arrange these cherry strips to form petals of poinsettias around edge of cake and use thinly cut angelica or pistachio nuts for stems.

FUDGE ICING

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| 2 cups sugar | ½ cup milk |
| 2 tablespoons corn syrup | 2 tablespoons butter |
| 3 squares unsweetened chocolate | 1 teaspoon vanilla |

1. Cook sugar, corn syrup, chocolate and milk in double boiler, to 232 degrees or until a little syrup forms a very soft ball when tested in cold water. Stir occasionally to prevent burning.
2. Remove from heat. Add butter. *Do not stir until mixture has cooled to lukewarm.*
3. Add vanilla. Stir until creamy. Spread on cake.

FLUFFY ICING

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| 1 egg white | ½ tables cornstarch |
| ½ tablespoon mild vinegar | 1 cup or more confectioner's |
| ¼ teaspoon lemon | sugar |

1. Beat egg white until stiff. Add vinegar, lemon extract and cornstarch.
2. Gradually beat in sugar until of the consistency to spread.