

Recipes

FROM

the  
Friends



Recipes

FOR

our  
Friends

1972

This booklet is **compiled &**  
edited by the Friends of the Library  
of Wilton Manors.

Proceeds will benefit the NEW  
Public Library Community Complex '75.

We invite you to our meetings  
which are held the 4<sup>th</sup> Thursday  
of the month at the Library.

Alice L. Sargent, Pres. & Jett M. Schmelz, **Ed.**

Sumptuous,

Superior,

SALADS...

Section One

## Cranberry Salad

- 1 pkg. - cranberry Jello ← new
- 1/2 cup boiling water
- 1/2 cup cold water
- 1 can cranberry sauce - jellied only.
- 1 cup chopped celery
- 3/4 cups chopped nuts

    Dissolve jello in hot water & add cold.  
In separate bowl mash sauce with fork.  
When chilled jello begins to thicken, add  
sauce, celery & nuts. Louise Davis

# Sauerkraut Relish or Salad

1 quart sauerkraut  
1 cup celery - diced fine  
1 cup green pepper - fine  
1 cup carrots - grated  
1 sm. onion - chopped fine  
 $\frac{1}{2}$  cup pimento - chopped

Mix together:

$\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup vinegar  
 $\frac{1}{2}$  cup oil

Pour over relish or salad; marinate in refrigerator. Keeps well.

Serve with meats.

Alice L. Sargent

# Sally Rawlings' Seasonal Salad

1 pkg. brussel sprouts - cook & drain

Marinate cooked brussel sprouts for at least one hour in refrigerator in the following mixture:

1/2 cup Italian dressing	2 tomatoes - wedged
1/2 tsp. Chervil	1 can artichoke hearts
Dash of wine vinegar	1 med. avocado - cubed
	1 cucumber - sliced

This dressing is used on the rest of salad; just toss & serve. Sally says, "Add other veg.s according to availability & taste." Submitted by Jett

## Well Known Fruit Salad

- 1 cup sour cream
- 1 cup miniature marshmallows
- 1 cup Mandarin oranges
- 1 cup unsweetened pineapple chunks
- 1 cup shredded coconut

Drain all fruit thoroughly & add to sour cream. Halved maraschino cherries and chopped walnuts may be added for holiday flair. Chill well.

Nancy White

Guaranteed to be Gobbled...  
Quietly, please!

MAIN COURSES...

Section Two



## Ribs and Kraut

3 lbs. ribs-cut up  
2 tsp. salt  
1/2 tsp. pepper  
1 # 2 1/2 can of  
Sauerkraut

2 med. carrots-cut  
1 tart apple-chop  
1 1/2 cup tomato juice  
2 Tbls. brown sugar  
1 Tbls. carraway seed

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Sprinkle ribs with salt & pepper & place in Dutch oven. Combine undrained kraut with remaining ingredients - mix & spoon over ribs. Cover and bake in 350° oven 3 hours. Baste during last hour. Bob Schmidt

# Spiced Carrots

1 can tomato soup  
 $\frac{1}{3}$  cup Mazola oil  
 $\frac{3}{4}$  cup vinegar  
1 tsp. worch. sauce

1 cup sugar  
1 tsp. prepared mus-  
tard  
salt & pepper

Beat all together & let stand.

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2 lbs. of carrots - slice & boil in salt water until tender.

In jar, alternate carrots with thin slices of white onion & pour mixture over and refrigerate... dressing good over lettuce too.

Marjorie Harm

# Baked Lima Beans

1 lb. dried limas, lg.	1 cup chili sauce
6 cups water	$\frac{1}{4}$ cup brown sugar
2 Tbls. oil	1 Tbls. molasses
2 tsp. salt & $\frac{1}{8}$ pepper	$\frac{2}{3}$ cup onion-chop
Save $\frac{1}{2}$ c. bean liquid	$\frac{1}{4}$ tsp. dry mustard

Prepare limas as directed. Later add oil, salt & pepper, cover & simmer  $1\frac{1}{2}$  hrs. Drain saving liquid. In  $2\frac{1}{2}$  qt. casserole mix remainder of ingredients; add bean liquid. Lay 6 bacon strips on top and bake 3 hours at  $300^{\circ}$  uncovered.

Gail Walker

# Spinach Stroganoff

4 or 5 pkgs. frozen chopped spinach,  
no salt - cook & drain

1 cup chopped onions - saute' and  
mix with ↓

1 can mushroom soup

1 pint sour cream

2 Tbls. minced parsley

1 tsp. Worcestershire sauce

Next saute' 3 Tbls. butter

1 cup sliced mushrooms

1 Tbls. lemon juice

½ tsp. pepper

½ tsp. garlic salt (powder)

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Mix all together & pour into 2½ qt. shallow  
baking dish, cover with crumbled Triscuits &  
bake 30 min. at 400°. Ethel Hendrickson

# Summer Squash Casserole

4 lbs. summer squash = crooked neck  
(Cook till tender, drain, mash, salt  
and pepper.)

Add:

2 Tbls. butter

1 can mushroom soup - undiluted.

$\frac{3}{4}$  cup scallions or chopped onions

1 stack of Ritz crackers - crumbled.

Mix everything together.  $350^{\circ}$  for 30 min.

Ellie Conway

## Patio Rice Salad

1 pkg. frozen peas	$\frac{3}{4}$ cup mayonnaise
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ cup dill pickle-chop
$1\frac{1}{2}$ cups water	1 Tbls. onion-grated
$1\frac{1}{3}$ cups Minute Rice	$\frac{3}{4}$ cup Swiss cheese
(Sliver + add last $\leftrightarrow$ )	1 cup cooked ham -

Cook frozen peas 6 minutes in  $1\frac{1}{2}$  cups salted water. Add rice, cover, remove from heat & let sit for 13 min. Add mayonnaise, pickle, onion, mixing with fork. Chill. Serve on lettuce with tomato wedges.

Joyce Riddle

# Tuna-Cashew Casserole

2 cups chow mein noodles  
1 can cream mushroom soup  
 $\frac{1}{4}$  can water

1 can of Tuna (7 oz.)	$\frac{1}{4}$ cup cashews
1 cup celery - chopped	coarsely chop-
$\frac{1}{4}$ cup onion - grated	ped.

Combine all but  $\frac{1}{4}$  cup noodles  
in 1 qt. casserole. Sprinkle these on  
top & bake at  $325^{\circ}$  for 40 minutes.

Grace Sutton



Double Trouble for Dieters!

DESSERTS...

Section Three



# One Pan-Wacky Cake

Into square or round layer cake pan  
put:

1 cup sugar  
3 Tbls. cocoa

1 tsp. soda  
1 1/2 cups sifted flour  
Pinch of salt

Stir well. Into 3 hollows of dry  
ingredients, mix & pour —

4 Tbls. oil - 1 Tbls. vinegar - 1 tsp. vanilla

Over all pour one cup cold water, mix  
well & beat smooth with fork. Bake at  
350° for 35 min. Cool & top with favorite icing.

Nancy Sawallis

## Hello Dollies

Into 8"x13" pan put ingredients in this

1 stick butter-melted order:

1 cup graham cracker crumbs

1 cup shredded coconut

1 pkg. 4 oz. chocolate chips

1 cup pecan pieces

1 15 oz. can Eagle Brand Milk

Spread each layer evenly. Bake for  
30 min. at 350°. Cool, cut into squares  
and refrigerate.

Hazel Jellings

# Plum Cake

2 cups flour  
1/2 cup sugar  
1 egg yolk

1/4 cup butter  
Purple Plums -  
hard & halved

Cream butter & sugar - add yolk.  
Stir in flour & knead in bowl until  
batter comes away from sides. Press  
into sq. cake pan. Place plums, skin  
side down, close-together, over dough. Put  
dot of butter & sprinkle sugar over plums.  
Bake 45 min at 350°. Virginia Hagen

# Congo Bars

- $\frac{2}{3}$  c. melted shortening (Crisco or marg.)
  - 1 lb. light brown sugar
  - 3 eggs - beaten
  - $2\frac{3}{4}$  cups flour
  - 1 6 oz. pkg. chocolate bits
  - 3 tsp. baking powder
  - $\frac{1}{2}$  tsp. salt
- 

Put sugar & shortening together, cool & add eggs - stir in all dry ingredients. Pour into 10" x 15" pan; bake at 350° for 30 min. Cool & cut into squares.

Grace Sutton

# Lemon Squares

Bottom: Mix & pat into sq. pan for  
15 min. at 350°.

1/2 cup butter

1 cup flour - sifted

1/4 cup confectioners sugar

Top:

1 cup sugar

2 eggs

1/2 tsp. baking powder 3 Tbls. lemon juice

Combine & pour on cooked bottom.

Bake at 350° for 25 min. While warm  
sprinkle on confectioners sugar & cut  
into squares.

Barbara Zeman

Big Party Punch  
with

Neat Little Nibblings

Section Four

## Reva's Punch

2 cups Orange Juice  
2 cups sugar  
2 cups crushed pineapple

} combine  
and let  
stand in  
refrig.

Later combine with —  
2 pts. banana ice cream  
2 pts. tangerine sherbert

Then mix in 2 quarts Ginger Ale and  
top with 2 pkgs. frozen strawberries.  
Serves 40. Submitted by Jane Conley

# Sweet & Sour Sausage Balls

2 lbs. sausage in sm. balls (blend hot & mild)  
Brown & drain & return to pan.

Add:

1/4 cup water  
1 1/4 cup catsup  
1/4 cup brown sugar  
1 Tbls. lemon juice  
1 Tbls. soy sauce  
Simmer covered for  
10 minutes.

Then add:

1 large can pineapple  
chunks, drain.

Heat & serve —

① with rice for a meal  
② in a chafing dish  
for nibbling.

\* Dianne Thompson



Old Family Recipes

OR

Help Stamp Out TV Dinners!

Section Five

## Maple Nut Bars - "old"

Beat - 1 egg,  $\frac{1}{2}$  cup sugar,  
 $\frac{1}{3}$  cup melted shortening

Sift -  $\frac{1}{2}$  cup flour,  $\frac{1}{4}$  tsp. salt,  
 $\frac{1}{4}$  tsp baking powder

Add above to 1<sup>st</sup> mixture. Then add  
1 cup chopped walnuts

$\frac{1}{2}$  cup chopped raisins

1 tsp. maple flavoring

Spread on greased sq. pan & bake 30  
min. at 350°.

Lucy Barnaba

## Family Macaroni Dish

- 1 cup small elbow macaroni
- 1 16 oz. can stewed tomatoes
- 1/4 lb. bacon - broiled crisply.

Cook macaroni as directed & drain. Into same pan add can of stewed tomatoes. Add crumbled bacon next & simmer all together for 5 min.

Edna Cressman

# Molasses Cookies

1 cup melted shortening  
1 egg  
1 cup molasses  
1 cup hot water

Combine liquid ingredients and add dry ones. Bake at 375° for 10 min. Sprinkle with sugar.

1 cup sugar  
2 tsp. soda  
4 cups flour  
1 tsp. ginger

1 tsp. cinnamon  
1/4 tsp. cloves (grd.)  
1/2 tsp. salt

(old & good.)  
Nancy White

# Our Family Bread Pudding

1 cup sugar  
1/2 tsp. cinnamon  
1/4 tsp. salt  
1 tsp. vanilla  
2 Tbls. butter  
3 eggs - whipped  
2 cups canned milk  
7 slices dry toast  
3/4 cup raisins

Mix sugar, cinn.,  
salt & vanilla.  
Cream in butter.  
Break bread into  
greased sq. pyrex.  
Add raisins. Spread  
sugar mixture on top.  
Bake at 325° 1 hour.

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Jett Munroe Schmelz

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# My Grandmother's Banana Bread

1 cup sugar	2 cups flour
$\frac{1}{4}$ cup soft butter	1 tsp. baking soda
1 egg well beaten	$\frac{1}{4}$ tsp. salt
1 lemon - juice & rind grated	
3 bananas	

Cream butter & sugar. Add mashed bananas, egg & all lemon. Add flour mixture & bake at **350°** for **60** min. in greased loaf pan. "This bread will stay moist for days if the kids aren't around."  
(1 hr.) Mary Jane Schmidt

The  
End  
?