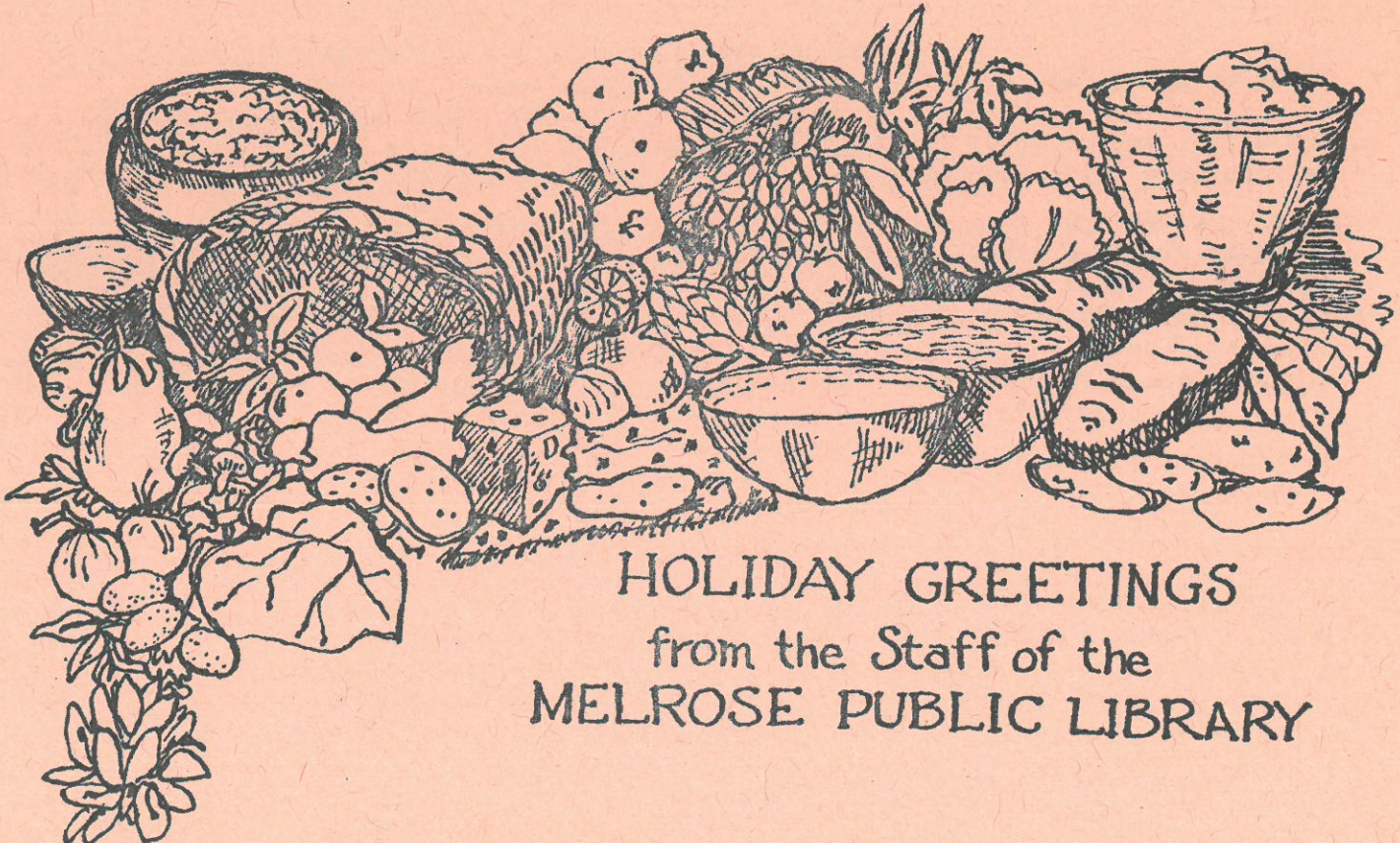


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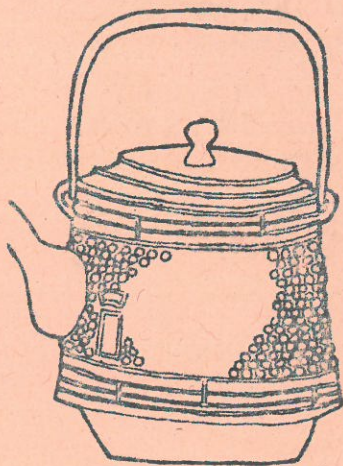
HOLIDAY GREETINGS
from the Staff of the
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COUNTRY BUMPKINS

Ruth Mountfort

2½ c. sifted all-purpose flour
 2 tsp. double acting baking powder
 ½ tsp. baking soda
 ½ tsp. salt
 1 tsp. cinnamon
 ¾ tsp. nutmeg
 ½ tsp. ginger
 ¼ tsp. allspice

¼ lb. (1 stick) butter
 1 c. granulated sugar
 ½ c. dark brown sugar
 2 eggs
 1 lb. (about 1 ¾ c.) canned
 pumpkin, not pumpkin pie
 filling.
 5 oz. (1 c.) raisins
 7 Oz. (2 c.) walnuts, broken
 into medium size pieces



Adjust 2 racks to divide oven into thirds, preheat to 375°
 Cut aluminum to fit cookie sheets. Sift together dry ingredients
 and spices and set aside. In the large bowl of an electric mixer
 cream the butter, beat in both sugars. Add the eggs one at a time,
 beat well, then beat in pumpkin. On low speed gradually add the
 sifted dry ingredients, scraping the bowl with a rubber spatula
 and beating only until thoroughly mixed. Stir in raisins & walnuts.

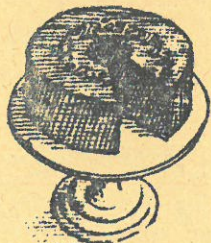
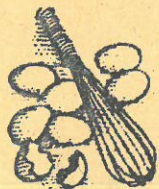
Use a rounded tbsp. of dough (make these large) for each cookie.
 Place 1 to 1½" apart, on the cut aluminum foil. Slide cookie sheets
 under the foil.

Bake for about 18 min., reversing the sheets top to bottom and
 front to back to insure even browning.

CREAM CHEESE FRUIT BREAD

Diane Ridley

1 8 oz. pkg. softened cream cheese
 1 c. butter or margerine, softened
 1 ½ c. sugar
 1 ½ tsp. vanilla extract
 4 eggs
 2 ¼ c. flour
 1 ½ tsp. baking powder
 1 (17oz.) can fruit cocktail, drained
 ½ c. chopped nuts



Line 2 9 x 5 x 3 loaf pans with aluminum foil, leaving
 2 ½" collar around edges; grease bottom and sides of foil.
 Combine cream cheese, butter, sugar & vanilla. Add eggs,
 one at a time, beating well after each addition.
 Gradually add flour & baking powder; fold in fruit & nuts.
 Spoon batter into prepared pans. Bake at 325° for 1 hour or
 until it tests done with a toothpick. Cool in pans for 5 to
 10 min. Remove from pans and cool thoroughly. Yield: 2 loaves.

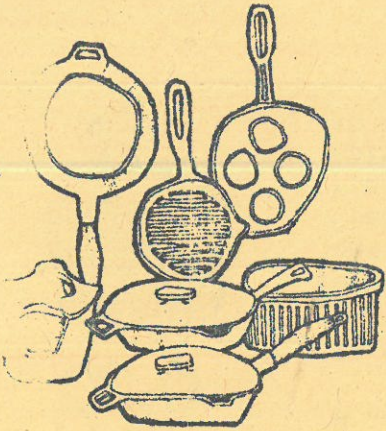
STUFFED SCALLOPS

Dennis Kelly

So easy and so good...

- 1 pint sea scallops, washed & dried
- ½ c. melted butter
- 1 c. bread crumbs
- 1 tbsp. sherry
- ¾ c. evaporated milk

Combine melted butter, bread crumbs and sherry. In buttered casserole alternate layers of scallops with crumb mixture, and salt & pepper each layer of scallops lightly. Pour evaporated milk over all and dot with butter. Bake uncovered in preheated 400° oven for 25 min.



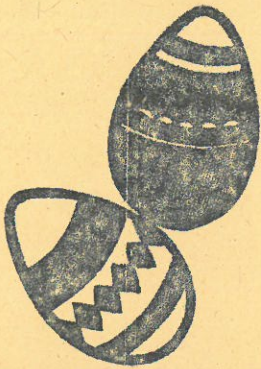
MEXICAN FLAN

Marie Lunn

- 8 eggs
- 2/3 c. granulated sugar
- 1/4 tsp. salt

- 3½ c. evaporated milk (2 cans)
- 2 tsp. vanilla
- ½ c. light brown sugar

Beat eggs until yolks and whites are well blended. Add sugar and salt. Beat in evaporated milk and vanilla. Sprinkle brown sugar into bottom of loaf pan; gently pour custard mixture over brown sugar. Place loaf pan in shallow baking pan containing hot water. Bake for 1 hour in 350° oven until knife inserted in center comes out clean. Refrigerate overnight. Before serving, run knife around edge of pan.



DAVID'S SALAD

Claire DiFranza

- 2 tbsp. sugar
- 1 tsp. salt
- 1 tsp. accent
- ½ tsp. pepper

- 1/4 c. oil
- 3 tbsp. white vinegar
- 1 tbsp. sesame oil
- 2 tbsp. sesame seed

- fried won-ton wrappers (1/3 package)
- 2 c. sliced raw mushrooms
- scallions, 1 bunch
- cucumber
- 1½ - 2 cooked chicken breast

Combine all ingredients. Add won-tons (crumbled) just before serving. Pour dressing at last minute. Shake or mix well. With fresh Italian bread, a meal by itself...mmm!



BAKED PINEAPPLE PUDDING

Melba Belleau

- 5 eggs
- 1 c. butter
- 2 c. sugar

- ¾ c. bread crumbs
- 2 c. crushed pineapple (not drained)

Melt butter. Add sugar and eggs and beat thoroughly. Add pineapple and bread crumbs. Stir well. Bake at 350° about 50 min. until delicate brown in a 9 x 13 pan.



SCOUR CREAM APPLE PIE

Elaine Mead

1 9" unbaked pastry shell
2 tbsp. flour
 $\frac{1}{8}$ tsp. salt
 $\frac{3}{4}$ c. sugar
1 egg, unbeaten
1 c. sour cream

1 tsp. vanilla
 $\frac{1}{4}$ tsp. nutmeg
2 cups diced apples



Sift together flour, salt and sugar - set aside.
Beat egg, add sour cream, vanilla and nutmeg.
Add flour and beat to a smooth thin batter. Stir in apples.
Pour into unbaked pie shell.
Bake in hot oven (400°) for 15 min. then in moderate oven (350°)
for 30 min. Remove from oven and sprinkle spicy topping over pie.
Return to oven at 400° for 10 min. to brown.
Spicy Topping: $\frac{1}{3}$ c. sugar; $\frac{1}{3}$ c. flour; 1 tsp. cinnamon;
 $\frac{1}{4}$ c. butter. - Mix well all ingredients until
nice and crumbly.

WALNUT STRIPS

Vicki Eppoliti

$\frac{1}{2}$ stick margerine
 $\frac{1}{2}$ c. flour

Mix together and press into 8 x 8 pan. Bake 12-15 min. at 350°.

Mix following:

1 egg, beaten
 $\frac{3}{4}$ c. light brown sugar
1 tbsp. flour
 $\frac{1}{4}$ tsp. salt

$\frac{1}{8}$ tsp. baking powder
 $\frac{1}{2}$ c. chopped walnuts
1 tsp. vanilla

Mix well and put on baked crust. Bake 15-20 min. at 350°.

Cool, Ice with:

$1\frac{1}{2}$ tsp. butter
1 c. confectioners sugar
1 tbsp. orange juice
 $1\frac{1}{2}$ tsp. lemon juice

Top icing with chopped walnuts.



ROAST PUMPKIN SEEDS

Ruth Zarella

Wash and pat dry 2 cups pumpkin seeds.
1½ tbsp. melted butter or cooking oil
1¼ tsp. salt

Preheat oven to 250°. Combine pumpkin seeds, butter or oil, and salt. Mix well, spread in shallow pan. Roast in oven 30 to 40 min. or until browned and crisp, stirring often to brown easily.

WALNUT DROP COOKIES

Rhoda Parmenter

1/4 c. shortening
1 c. sugar
1 egg
1 c. chopped walnuts
1 tsp. vanilla

2 ¼ c. flour
1/3 tsp. salt
3/4 tsp. soda
1/2 c. sour milk

Cream shortening, add sugar slowly, then egg - well beaten. Mix well. Beat in nuts and vanilla. Add flour which has been sifted with salt and soda: stir in milk and beat until blended. Drop from spoon on greased cookie tins and bake in a moderate oven.

PEANUT BUTTER PLAYOFF BARS

George Eriksen

As good to eat as they are pretty to look at. Vary the yield by the size of the bars you cut.

Bar Cookies:

1 c. peanut butter, creamy or crunchy
2/3 c. butter or margarine, melted
1 tsp. vanilla
2 c. light brown sugar
3 eggs

1 c. sifted all-purpose flour
½ tsp. salt

Preheat oven to 350°

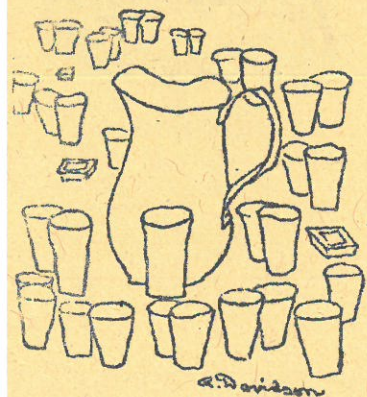
Combine peanut butter and melted butter. Add vanilla, brown sugar and eggs and mix well. Stir in flour and salt. Beat until smooth.

Spread in greased 13 x 9 x 2 pan. Bake for 35 min. or until toothpick inserted in center comes out clean.

Glaze:

¾ c. sifted confectioner's sugar 1/4 c. semi-sweet chocolate pieces
2 tsp. water 1 tbsp. shortening

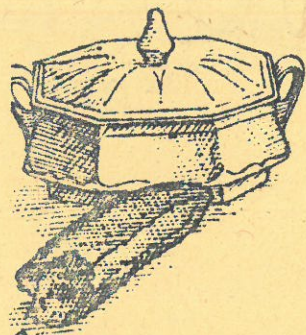
In small bowl, stir together sugar & water until smooth. Drizzle over warm Bar Cookies. In small pan heat chocolate and shortening until melted. (Be careful not to scorch chocolate) Drizzle over the warm Bar Cookies.



HOLIDAY SCALLOP

Diane Shaw

- 8 med. potatoes, cooked and sliced
- 1 lb. fresh mushrooms, wiped clean & sliced
- 2 lg. onions, thinly sliced
- 4 tbsp. butter
- 2 tsp. each of salt, pepper & thyme
- 1 pint sour cream
- 1 pint cottage cheese, small curd
- 2 c. grated cheddar cheese



Saute mushrooms, onions separately in butter. Combine cottage cheese & sour cream. Layer in a large casserole potatoes, onions, mushrooms, cottage cheese & sour cream; sprinkling each layer lightly with seasonings and some of grated cheese. Try and end with grated cheese. Bake covered at 350° for 40 min., uncovered for 15 min. Serves 12.

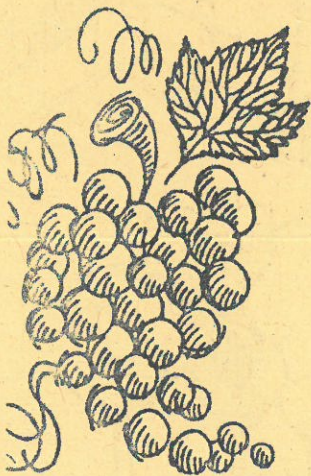
MILK CHOCOLATE BROWNIE CAKE

Jane Ciarcello

- 1 c. butter or margerine
- 1 c. water
- 1/3 c. cocoa
- 2 c. all-purpose flour
- 2 c. sugar

- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 eggs
- 1/2 c. plain yogurt or dairy sour cream

Heat oven to 375°. Grease jelly roll pan with shortening. Heat butter, water & cocoa to boiling in saucepan, stirring occasionally. Remove from heat. Add flour, sugar, baking soda, salt, eggs & yogurt & beat until smooth. Pour into greased pan. Bake 20 - 25 min. or until wooden pick inserted in center of cake comes out clean.



EDNA'S REFRIGERATOR MUFFINS

Phyllis Brown

- 1/2 c. vegetable shortening (I use 1 stick margarine)
- 4 c. (7 1/2 oz.) raisin bran
- 2 1/2 c. all-purpose flour
- 1 1/2 c. granulated sugar
- 2 1/2 tsp, baking soda
- 1 tsp. salt
- 2 eggs
- 2 c. butter milk

Put shortening in small saucepan. Set saucepan over low heat and melt shortening. Set aside.

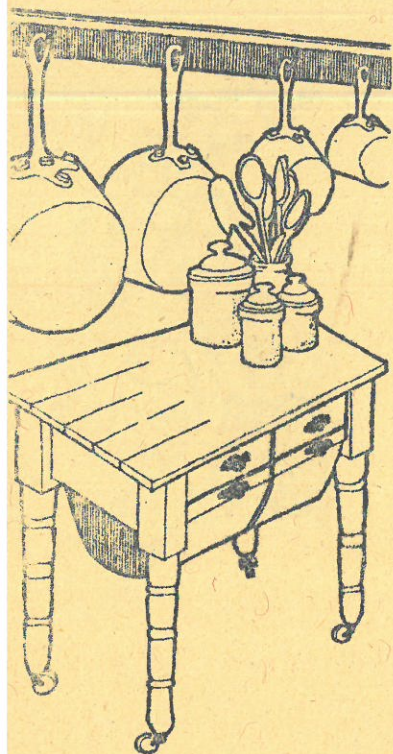
In a large mixing bowl put: raisin bran, flour, sugar, baking soda and salt. Stir lightly.

Break eggs into another large mixing bowl. Add buttermilk and melted shortening. Beat well.

Pour egg mixture over raisin bran mixture and stir until ingredients are well mixed.

Spoon batter into a large container. Cover container and refrigerate. (The batter can stay in the refrigerator several weeks.) Whenever you want hot muffins, heat oven to 400°.

Either grease muffin cups or put paper cups in muffin pans. Fill cups 3/4ths full. Bake for 15 to 20 min. Makes 24.



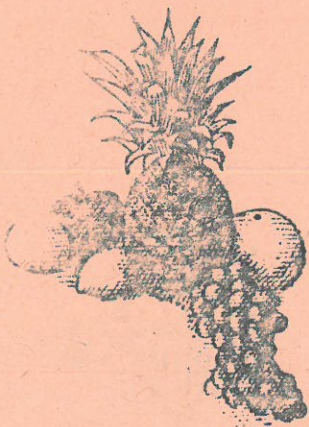
HAWAIIAN DATE LOAF

Marion Craven

- 1/4 c. butter or margarine
- 1/2 c. honey
- 1 egg
- 2 c. flour
- 1 tsp. salt
- 1/2 tsp. soda

- 1 tbsp. baking powder
- 1 can (8 1/2 oz.) crushed pineapple
- 1 tsp. vanilla
- 3/4 c. finely snipped dates
- 1/2 c. chopped nuts

Preheat oven to 325°. In mixing bowl, cream butter until soft. Continue creaming while adding honey in a fine stream. Add egg, beat well. Sift together dry ingredients. Add dry ingredients alternately with pineapple to creamed mixture, beating after each addition until smooth. Stir in vanilla and dates. Add nuts. Spoon batter into well greased 9 x 5 x 3 loaf pan. Bake 1 hour or until done in center. Complete cooling on rack.



SHRIMP BALLS

Florence Hall

- 1 8 oz. pkg. cream cheese
- 1 can tiny, shrimp
- 1 tsp. lemon juice
- 1 tsp. minced onion
- 1 tsp. mustard
- salt and pepper

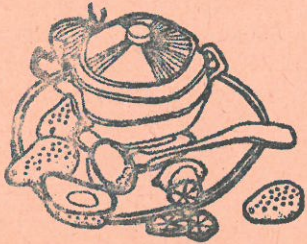


Soften cream cheese. Add remaining ingredients. Roll into small balls. Roll to coat in cornflake crumbs.

MOLDED BEET SALAD

Virginia Graf

- Yogurt (plain)
- 1 pkg. lemon jello
- 1 c. boiled water
- juice from 1 can beets & enough boiling water to make $\frac{3}{4}$ c.
- $\frac{3}{4}$ c. celery (cut fine)
- 1 c. beets, diced (16oz.)
- 1 tbsp. vinegar



Dissolve jello in boiling water, add beet juice & vinegar. When jello thickens slightly, add beets & celery. Put in mold and place in refrigerator for several hours. Top with yogurt.

CHICKEN WINGS

Vicki Eppoliti

- $\frac{3}{4}$ lbs. chicken wings
- $\frac{1}{2}$ c. sugar
- 3 tbsp. flour
- 1 tsp. salt
- $\frac{1}{2}$ tsp. ginger
- $\frac{1}{2}$ tsp. pepper
- $\frac{3}{4}$ c. water
- $\frac{1}{3}$ c. lemon juice (fresh)
- $\frac{1}{4}$ c. soy sauce



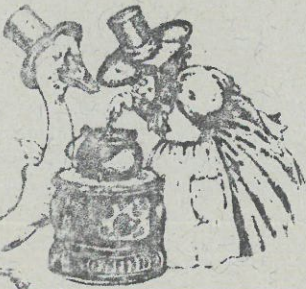
Place cleaned chicken wings on a big cookie sheet and cook in 400° oven for 40 min. Remove tips. Combine rest of ingredients in a saucepan and bring to a boil until it becomes thick. Dunk each piece of chicken in sauce. Place on a clean cookie sheet and cook for $\frac{1}{2}$ hr. at 350° . Serve with fried rice.

BUTTERSCOTCH PECAN PIE

Virginia Lewis

- 2 c. milk
- 4 tbsp. cornstarch
- $\frac{1}{2}$ tsp. salt
- 1 tsp. vanilla
- $\frac{1}{4}$ c. Karo (light)
- $\frac{1}{2}$ c. brown sugar
- 2 egg yolks
- $\frac{1}{3}$ c. chopped pecans

Scald $1 \frac{3}{4}$ c. milk with Karo in top of double boiler. Mix cornstarch with rest of milk, add sugar, salt and beaten egg yolk, mix well. Add quickly to scalded milk and stir until thickened. Cover and cook over boiling water for 6 to 8 min., remove and add vanilla. Pour this into an 8" baked pie shell. Make a meringue with egg whites, top pie with the meringue and pecans, brown in a slow oven.

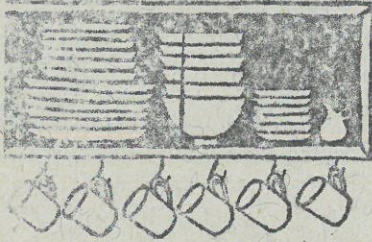


ZUCCHINI QUICHE

Ruth Zarella

Hor d'Oeuvres or vegetable 350° 20 - 25 min.

3 c. thinly sliced or grated zucchini
1/2 c. chopped or sliced onions (raw or sauted)
1/2 c. parmesian or romano cheese
1/4 tsp. garlic powder
1 c. Bisquick
1/3 to 1/2 c. oil
4 eggs
salt & pepper
1 tsp. oregano



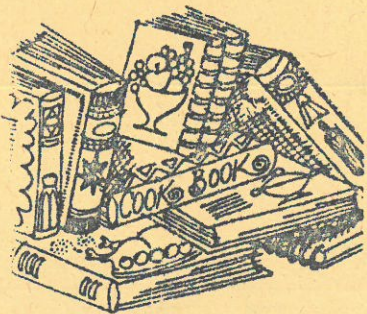
Blend all ingredients - pack into well greased 9 x 13 pan or 2 pie pans.

HERMITS (Better than store bought)

Lee Fagan

2 eggs	1 tsp. cinnamon
3/4 c. shortening	1 tsp. cloves
3/4 c. white sugar	1/4 tsp. ginger
3/4 c. brown sugar	1/4 c. molasses
3 c. flour	1/8 c. water
1 tsp. soda	1 c. raisins
1/2 tsp. salt	1/2 c. walnuts, chopped

Beat eggs, reserve about 1 tbsp. Cream shortening, add sugar and eggs. Sift flour, soda, salt & spices together; add to creamed mixture. Add liquids. Add raisins & nuts. Chill dough. Spread in round long strips on cookie sheet after rolling strips between floured hands. Flatten strips with spoon dipped in reserved egg. Bake at 350° for 15 min. Do not overbake. Cool slightly and cut into pieces. Yields 2 1/2 dozen.

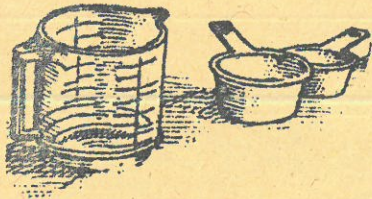


PIZZA SNACKS

Diane Shaw

1 loaf Arnold white bread, cut in squares, cut off crusts.
small jar Hellmans mayonaise
grated onion
3 oz. jar parmesan-romano grated cheese

Mix up, spread on bread. Put under broiler a few seconds.

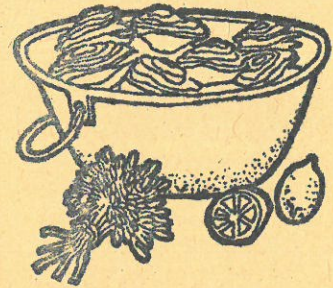


OVEN FRIED PARMESAN CHICKEN

Melba Belleau

1 c. crushed herb seasoned stuffing
2/3 c. grated parmesan cheese
1/4 c. snipped parsley
2 1/2 to 3 lb. broiler (cut up)
1/2 c. melted butter

Combine first three ingredients. Dip chicken pieces in melted butter and roll in stuffing. Arrange skin side up on a large baking pan (do not crowd). Sprinkle with remaining butter and crumbs. Bake at 375° for 45 min. (it is not necessary to turn) Serves 4.



SAUSAGE STUFFED MUSHROOMS

Debbie Oliver

1 1/2 lbs. medium mushrooms (about 30)
1/2 lb. pork sausage meat
1/2 c. shredded mozzarella cheese
1/4 c. seasoned bread crumbs

Remove stems from mushrooms, chop stems. Set aside
In a 10" skillet over medium heat, cook sausage until well browned. With slotted spoon, remove sausage to paper towels to drain. Spoon off all but 2 tbsp. drippings from skillet. In hot drippings over medium heat, cook mushroom stems until tender, about 10 min. Stir frequently. Remove skillet from heat; stir in sausage, cheese and crumbs.
Preheat oven to 450°. Fill mushroom caps with sausage mixture. Place stuffed mushrooms in 15 1/2 " by 10 1/2 " jelly-roll pan. (or a cookie sheet) Bake for 15 min.

