

PARTIES GREAT AND SMALL

Compiled by:

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FOR THE WICHITA CHAPTER OF



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Whether you turn to the stove for survival or for fun, this book has something in it for you.

Some of the recipes are original creations contributed by Wichita NOW members. Others have been published in newspapers. We have used several from the Christian Science Monitor's Thursday Food Section in particular. A few have been passed down within a family from generation to generation. Some take time and skill. Some are quick and easy. All of them are good.

Enjoy

Wichita NOW



"Above the titles of wife and mother, which although dear, are transitory and accidental, there is the title human being which precedes and out-ranks every other."

Mary Livermore
Reformer

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E-R-A-isin Pie

- 2 c. raisins
- 2 c. boiling water

Cook covered 5 mins. Add:

- 1/2 c. sugar
- 2 T. flour

Cook over medium heat stirring constantly, until boiling. Boil 1 min. and remove from heat.

Stir in:

- 1/2 c. chopped nuts
- 3 T. lemon juice

Pour mixture into 9" pie crust and cover with top crust. Cut slits in the top crust, sprinkle with sugar and bake until browned. 425° 30-40 mins.

PIE CRUST

- 2 c. sifted flour
- 1 t. salt
- 2/3 c. + 2 T. shortening
- 1/4 c. water

Mix flour and salt in bowl. With pastry blender or two knives, cut the shortening into the flour until the mixture looks about the size of peas. Add the water a tablespoon at a time, mixing with a fork until all the flour is moistened. Gather dough in hands until it cleans the bowl. Divide dough in half and roll out on floured surface.

Mary Taves

JAN'S PINEAPPLE PUDDING

1/2 cup butter or margarine
1 cup sugar
1 egg - well beaten
1 tablespoon cream (or milk)
3 tablespoons pineapple juice
2 cups crushed pineapple (drained)
1 cup chopped nuts or coconut (or mixed)
1/4 teaspoon salt
1/2 pound vanilla wafers

Cream butter and sugar. Add well-beaten egg. Add cream, pineapple juice, pineapple, nuts and/or coconut. Mix thoroughly. Fill mold with alternate layers of wafers and pineapple mixture, having top layer pineapple mixture. Serve with whipped cream or substitute.

FRUIT PLATZ

1/2 c. margarine	1/4 t. salt
1-1/2 c. flour	3 c. fruit - rhubarb, cherries, etc.,
1-1/2 t. baking powder	sweetened to taste.
1/2 c. milk	(1/2 to 1 c. sugar)

Sift dry ingredients. Cut in margarine. Add liquid and press into pan. Cover with fruit. Top fruit with crumb mixture of:

1/2 c. margarine
3/4 c. sugar
1 c. flour

Bake at 450° for 10 mins. then 350° for 30 mins.

APPLESAUCE CAKE

1 cup shortening
2 cups sugar
2 eggs
2 cups applesauce
2 3/4 cups sifted flour
2 teaspoons soda
2 teaspoons salt
2 teaspoons cinnamon
1 teaspoon cloves
1 cup nuts - chopped
1 1/2 cup raisins
1 1/2 cup cut-up dates

Cream shortening and sugar. Add eggs (1 at a time). Blend in flour and applesauce. Start with flour and end with flour. Mix nuts, dates, and raisins and dredge in flour. Add to cake mix a little at a time.

Bake in greased, floured large tube pan 1 hour and 15 minutes - or in two small tube pans 45 to 60 minutes - at 350°.

Make in September, freeze, and give for Christmas. Super gifts, super eating.

DONNA'S SPEEDY CHEESECAKE

1 pkg. lemon gelatin (dissolved in 1/2 c. boiling water, cooled until thickened slightly)
1 tall can evaporated milk (chilled and whipped)
Beat lemon gelatine until fluffy, add whipped milk.

Mix together:

1 8 oz. pkg. cream cheese
1 t. vanilla
1 c. sugar
juice of 1 lemon.

After mixture is beaten, fold into gelatin mixture. Pour into 2 baked and cooled graham cracker crusts. Chill until served.

SNOW ICE CREAM

- 4 quarts clean snow
- 4 eggs
- 2 cups milk
- 1 cup sugar
- 2 teaspoons vanilla
- 1 teaspoon nutmeg

Beat together eggs and milk. Add sugar while continuing to beat. When sugar is dissolved add vanilla and nutmeg.

Pour over snow and fold until blended. Serves about 6.

STRAWBERRY-YOGURT SURPRISE

- 1 cup milk
- 1/2 cup sugar
- 1 tablespoon unflavored gelatin
- 1/2 teaspoon vanilla
- 3 egg whites
- 2 tablespoons sugar
- 1 cup plain yogurt
- 1 quart strawberries, washed, dried, hulled, and sliced (reserving a few for garnish)

Combine milk, 1/2 cup sugar and gelatin in a saucepan. Stir over low heat until gelatin and sugar are dissolved. Cool. Stir in vanilla. Chill until mixture mounds.

Beat egg whites until they hold soft peaks. Beat in 2 tablespoons sugar, 1 tablespoon at a time, and continue beating until meringue holds stiff peaks. Fold meringue into milk mixture. Fold in yogurt and strawberries. Spoon into individual dessert dishes. Chill until set. Garnish with strawberries. Makes six individual servings.

DRIED FRUIT COMPOTE

2/3 cup sugar
4 1/2 cups water
1 cup raisins
1 cup pitted prunes or figs
1 cup dried mixed fruits or apricots
2/3 cup almonds, halved
1 cinnamon stick
3 whole dried allspice
1/2 cup chopped nuts

In a 3-quart saucepan, combine sugar and water. Stir until sugar dissolves, then simmer gently, uncovered, for 5 minutes. Add fruits, almonds, and spices. Cover, and simmer 8 to 12 minutes. Spoon into individual serving dishes and chill. Top with chopped nuts and whipped cream, if desired. Serves 6 to 8.

SLOW-COOKER POUND CAKE

1 16-oz. cake mix
2/3 c. water
2 eggs.

Mix all of above by hand, 300 times. Pour the batter into greased and floured 2 qt. mold or spring form pan. Set the pan in slow cooker and cover with loosely fitting plate. Cover slow cooker, but prop lid open with foil to let steam escape. Cook on high 2-1/2 to 3-1/2 hours. Cake is done when toothpick in center comes out clean. Cool on rack 10 mins. before turning out of pan. Serves 8.

Pineapple variation: Use 2/3 c. pineapple juice instead of water. 1-1/2 c. pineapple tidbits, mixed with 3 T. flour, until coated. Fold pineapple mixture into cake batter and bake as above.

BOURBON BALLS

1/2 pound vanilla wafers - crushed
1 cup powdered sugar
1 cup nuts, finely chopped
1/2 cup corn syrup
1/4 cup bourbon or rum
2 tablespoons cocoa

Mix thoroughly and form into balls the size of walnuts. Let dry and roll in powdered sugar. Store in a covered container.

STRAWBERRY PIE

4 c. sliced strawberries
1 baked 9" pie shell - cooled
1-1/2 c. water
3/4 c. sugar
2 T. cornstarch
3 oz. pkg. strawberry gelatin
Whipped cream

Arrange strawberries in the pie shell. Combine water, sugar and cornstarch in small pan. Mix until smooth. Cook over medium heat, stirring constantly until mixture comes to a boil. Cook two more minutes until clear and thick. Add gelatin and stir until dissolved. Pour, while hot, over strawberries. Chill until set. Serve topped with whipped cream.

JULIE'S NO-NAME CAKE

1 pkg. orange cake mix
4 eggs
1/2 c. oil
1 can mandarin oranges with juice.

Mix all ingredients and bake in 9x13x3 pan, as directed on cake mix. Top with 1 pkg. prepared topping, 1 pkg. vanilla pudding, and 1 c. drained pineapple tidbits.

PINEAPPLE OATMEAL COOKIES

3/4 cup corn oil
1 cup firmly packed brown sugar
1/2 cup granulated sugar
1 egg
1/2 cup water
3 cups oats, uncooked
1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon soda
1 cup canned, cubed pineapple

Beat together oil, sugars, egg, and water until creamy. Combine remaining ingredients; add and mix well. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake in preheated moderate oven, 350° F, 12 to 15 minutes or until brown.

CRANBERRY OATMEAL COOKIES

3/4 cup vegetable shortening
1 cup firmly packed brown sugar
1/2 cup granulated sugar
1 egg
1/2 cup water
1 teaspoon vanilla
1 cup whole cranberry sauce
1 cup oats, uncooked
1 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon soda

Beat together shortening, sugars, egg, water, and vanilla until creamy. Combine remaining ingredients, then add to sugar mixture. Mix well. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake in oven preheated to 350° F for 12 to 15 minutes.

DRIED APRICOT PRESERVES

2 cups dried apricots
2 cups water
1 1/2 cups sugar
Grated peel and juice of 1 orange
Juice of 1 lemon

Bring apricots and water to a boil in large, heavy saucepan over medium heat, then simmer uncovered until apricots are tender and have absorbed most of the liquid, about 10 minutes. Mash apricots, then stir in sugar. Stir over low heat until thickened, approximately 10 minutes. Remove from heat. Stir in orange peel and orange and lemon juices. Spoon into small hot sterilized jars. Seal at once. Store in refrigerator. Makes about 1 1/2 pints.

DRIED FRUIT PIES

2 cups mixed dried fruit, cut up
3/4 cup dried apricots
3/4 cup raisins
1 cup water
3/4 cup sugar
1/4 teaspoon cinnamon
1/4 teaspoon ground cloves
1 teaspoon grated lemon rind
Pastry for two-crust 9-inch pie

Combine all ingredients except pastry in saucepan. Bring to a boil and simmer 5 minutes. Cool. Line bottom of 9-inch pie pan with pastry. Fill with dried fruit mixture. Cover with top crust. Bake at 400 degrees F. 15 minutes, then reduce temperature to 325 degrees F. and continue baking 20 minutes more, until pastry is browned.

INDIAN PUDDING WITH MAPLE SYRUP

3 cups milk
1/2 cup corn meal
2 eggs, lightly beaten
1/2 cup maple flavored syrup
2 tablespoons brown sugar
2 tablespoons butter or margarine
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 ginger
dash nutmeg

Combine milk and corn meal in 3-quart saucepan and mix well. Bring to a boil over medium-high heat. Reduce heat and cook about 5 minutes or until thickened, stirring frequently. Remove from heat. Stir small amount of corn meal mixture into eggs, then gradually stir egg mixture into corn meal mixture.

Add remaining ingredients, mixing until well blended. Pour into greased 1 1/2 quart casserole and set into baking pan, then place into oven. Pour hot water around casserole to within 1 inch of top.

Bake at 300° about 2 hours or until set. Let stand 30 minutes. Serve warm or cold, with whipped cream, ice cream, or hard sauce. Makes 6 servings. Especially good in winter because it is hearty and spicy.

PEGGY'S TOLL HOUSE COOKIE BRITTLE

Cream 1 c. margarine, 1-1/2 t. vanilla, 1 t. salt, 1 C. sugar, 2 c. flour. Mix well. Add 6 oz. chocolate or butterscotch chips, 3/4 c. chopped nuts. Pat into 10x15x1 pan, ungreased. Bake at 350° until golden brown - don't overbake approx. 20 mins. Cook and break up into irregular pieces.

M-M-M-M-M WHITE FRUIT CAKE

1 lb. butter	6 eggs
2-1/2 c. sugar	1/2 lb. candied cherries
4 c. flour	1/2 lb. candied
1 t. baking powder	pineapple
1/2 t. salt	1 lb. pecans
1-1/2 oz. lemon extract	

Cream butter and sugar. Add eggs, one at a time. Add lemon extract. Sift together flour, baking powder and salt. Add to creamed mixture. Add candied fruit and nuts. Grease and flour 2 loaf pans or small tube pans. Pans should be half filled with fruitcake mixture. Bake 2-1/2 to 3 hours at 250°.

WHISKEY SAUCE FOR FRUITCAKE

1 c. sugar	1/2 t. allspice
2 T. cornstarch	2 c. water
1 t. nutmeg	1/2 c. whiskey

Cook the first five ingredients over medium heat until thick. Remove from heat and cool. Add the whiskey, stir and pour over fruitcake.

PEANUT YUMMIES

1/2 c. light syrup	3/4 c. powdered sugar
3/4 c. peanut butter	1/2 t. vanilla
2 c. corn flakes	1 T. margarine

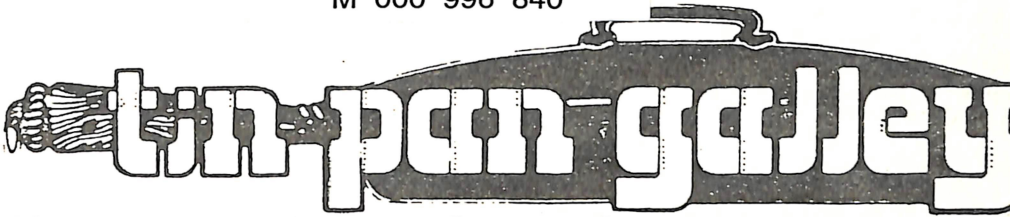
Mix syrup, powdered sugar in a pan. Heat to a boil, stirring constantly. Remove from heat. Add peanut butter, vanilla and corn flakes, stir. Drop heaping teaspoonfuls on greased cookie sheet. Refrigerate 5 mins. for children, or longer for adults.

"Tin Pan Galley
Can Make Cookin'.

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Wichita Chapter of
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for contributions and assistance
in compiling this book.

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