



Apple Sauce Cookies

From the kitchen of: **Nina Griffith** Source: Irma

Category: Cookies

Preparation time:

Servings:

INGREDIENTS

3.5 cups flour
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon cloves
2 teaspoon cinnamon
2 teaspoon soda
2 cups sugar
2 eggs
2 cups apple sauce(sweetened)
2 cups raisins
2 cups All-Brand

INSTRUCTIONS

Sift dry ingredients together, cream the sugar and shortening, add beaten eggs - apple sauce. Add all bran to dry ingredients. Add sugar, shortening, raisins and stir well. _____ Drop on oiled cookie sheet.

Cooking: Bake for 10 min @ 350 deg



Banana Nut Bread

From the kitchen of: **Nina Griffith** Source: Irma

Category: Desert

Preparation time:

Servings:

INGREDIENTS

2 cups flour
.5 cup shortning
2 eggs
1 teaspoon soda
1 teaspoon salt
1 cup brown sugar
2 or 3 crushed Bananas
1 cup nut meats
Limon Juice

INSTRUCTIONS

Cooking: 350 deg for 45 min



Banana Nut Cookies

From the kitchen of: **Nina Griffith** Source: Leona York

Category: Cookies

Preparation time:

Servings:

INGREDIENTS

1.5 cup sifted flour
.5 teaspoon soda
1 teaspoon salt
.25 teaspoon nutmeg
.75 teaspoon cinnamon
.75 cup shortening
1 cup sugar
1 egg
2 mashed bananas
.75 cup of rolled oats
.5 cup of nut meats

INSTRUCTIONS

Sift dry ingredients - cream shortening add sugar & egg and beat well. Add bananas, rolled oats, nutmeats, flour mixture and blend. - Drop by teaspoon on cookie sheet 1.5 inches apart. - Preheat oven to 400 deg. bake for 15 to 20 minutes.

Cooking:



Cinch Cake Frosting

From the kitchen of: **Nina Griffith** Source: Helen

Category: Frosting

Preparation time:

Servings:

INGREDIENTS

1 egg white
1 cup Sugar
.25 teaspoon cream tartar
.5 cup boiling water

INSTRUCTIONS

Mix all together at high speed for 5 to 10 minutes

Cooking:



Eagle Brand Lemon Pie

From the kitchen of: **Nina Griffith** Source: Irine McLellan

Category: Pie

Preparation time:

Servings: 8

INGREDIENTS

1 - 15oz. Eagle Brand Condensed milk
1 whole egg + 2 egg yolks
2 egg whites
.5 cup Limon Juice
.25 teaspoon lemon extract
4 teaspoon sugar
.33 cup butter/margarine
1.25 cup graham crackers

INSTRUCTIONS

Graham Cracker Crust: Graham Crackers rolled fine w/ 2 teaspoons sugar. Melt butter, add to cracker crumbs. Pat into an 8" pie plate firmly. Add filling & chill

Cooking:



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Cooking:



French Coffee Cake

From the kitchen of: **Nina Griffith** Source: Mrs.W.H.Bown

Category: Cake

Preparation time:

Servings: 12

INGREDIENTS

Part 1

- 1 cup, sifted enriched flour
- 1 cup, sugar
- 1 to 2 teaspoons, Cinnamon
- 1/2 cup, shortening chilled
- 1/2 cup, English Walnuts or Pecan meats

Part 2

- 1 egg, well beaten
- 1 cup, Milk
- 1 cup of sifted enriched flour
- 1-3/4 teaspoon double-acting baking powder
- 1/2 teaspoon of salt

INSTRUCTIONS

Part 1: Sift together dry ingredients, Blend with shortening by rubbing lightly between palms of hand until crumblike texture (Do not use electric mixer). Finely slice nuts may be added here or maybe reserved for the top only. (I use them on top). When m

Cooking:



Glazed Nut Meats

From the kitchen of: **Nina Griffith** Source:

Category: Desert

Preparation time:

Servings:

INGREDIENTS

1 cup sugar
.5 cup water
.33 cup corn syrep
pinch of salt
2 cups Nut Meats

INSTRUCTIONS

Cooking:



Green Tomato Mince Meat

From the kitchen of: **Nina Griffith** Source: Lida

Category: Mince Meat

Preparation time:

Servings:

INGREDIENTS

3 lb. green tomatoes
3.5 lbs tart apples
3 cups Brown Sugar
2 cups seedless Raisins
2 tablespoons salt
1 cup chopped beef suet
1.5 cup vinegar
2.5 teaspoons cinnamon
2 teaspoon cloves
1 tablespoon ground nutmeg
1 tablespoon graded lemon rind

INSTRUCTIONS

Grind tomatoes and drain, cover with water, boil 5 min. and drain. Peel, core and put apples through grinder. Mix well with other ingredients. Simmer 35 Min stirring often. Fill sterilized jars and seal.

Cooking:



Hamburger Chowder

From the kitchen of: **Nina Griffith** Source:

Category: Chowder

Preparation time:

Servings: 4

INGREDIENTS

2 tablespoons butter/margarine
.5LB Ground Beef
1 cup canned tomatoes
.25 cup diced celery
2 carrots diced
2 teaspoons salt
.25 cup raw rice
3 small potatoes
4 cups warm water

INSTRUCTIONS

Her pressure cooker - add 2 tablespoons butter and brown .5LB Ground Beef in it. Then add the rest of the ingredients. _____ Cover cooker and cook for 15 Minutes @ 15 LBS pressure. Cool cooker before removing lid. ____ Season to taste adding pepper at this point.

Cooking:



Helen's Cassarole

From the kitchen of: **Nina Griffith** Source: Helen

Category: Cassarole

Preparation time:

Servings:

INGREDIENTS

.5 lb. sausage
1.5 cups cooked Rice
1-11oz.can vegetable soup
.25 cup water

INSTRUCTIONS

Fry sausage loose, combine all. Mix well.

Cooking: Bake 20 min. @350 deg.



Irma's Two Layer Cake

From the kitchen of: **Nina Griffith** Source: Irma

Category: Cake

Preparation time:

Servings:

INGREDIENTS

1 cup sugar
1.5 cups flour
.5 cup chocolate
1 teaspoon soda
1 cup sour milk
1 egg unbeaten
.33 cup melted butter
1 teaspoon vanilla

INSTRUCTIONS

Blend together dry ingredients, add the rest and mix well. Prepair 2 cake pans.

Cooking: 375 deg for 25 min.



Oatmeal Cookies

From the kitchen of: **Nina \Griffith** Source: Isabel

Category: Cookies

Preparation time:

Servings:

INGREDIENTS

1 cup Brown Sugar
1 cup White sugar
1 cup shortening
2 eggs
.5 teaspoon salt
2 cups flour
1 teaspoon Baking Powder
1 teaspoon soda
1 teaspoon vanilla
1 cup cocoanut
3 cups quick oatmeal
.5 cup chopped nuts

INSTRUCTIONS

Mix well, drop from teaspoon on cookie sheet, flatten. Over 375deg till done.

Cooking:



Parisian Rolls (a filling)

From the kitchen of: **Nina Griffith** Source:

Category: Bread

Preparation time:

Servings: 18/24

INGREDIENTS

1 lb Old English Cheese
3 Pimientos (canned)
4 hard boiled eggs
1 can chopped Olives
.25 cup olive oil
1 can of tomatoe sauce (small amount)

INSTRUCTIONS

Mix the ingredients, salt & pepper to taste. With you favorite ROLLS, cut tops off and remove the soft center. Fill with mixture and replace tops. Wrap in waxed paper. Place in moderate oven for 10 to 15 min or long enough to heat through. Makes 18 French Rolls or 24 Finger Rolls.

Cooking:



Peanut Butter Cookies (crunchy)

From the kitchen of: **Nina Griffith** Source:

Category: Cookies

Preparation time:

Servings: 8 doz.

INGREDIENTS

.75 Cup all purpose flour
.5 teaspoon soda
.5 teaspoon salt
.75 cup shortening
.75 cup sugar
.75 cup Brown sugar (firmly packed)
1 egg
.5 cup Peanut Butter

INSTRUCTIONS

Sift flour; measure; sift again with soda & salt.
Cream shortening; add sugar gradually,
creaming until light and fluffy; add egg; mix
well; blend in Peanut Butter. Gradually work in
dry ingredients. Chill dough. Make into ball
using 1 level teaspoon of do

Cooking:



Pear Honey #1

From the kitchen of: **Nina Griffith** Source: Fannie

Category: Jam/Jelly

Preparation time:

Servings:

INGREDIENTS

6 very ripe Pears
3 Oranges
6 cups sugar

INSTRUCTIONS

Put through grinder, then mix with
sugar-----cook until clear----- Jar & Seal.

Cooking: Cook until clear



Pear Honey #2

From the kitchen of: **Nina Griffith** Source: Fannie

Category: Jam/Jelly

Preparation time:

Servings:

INGREDIENTS

6 very ripe Pears
1 can Pinapple
6 cups sugar

INSTRUCTIONS

Put through grinder, then mix with
sugar-----cook until clear----- Jar & Seal.

Cooking: Cook until clear



Pumpkin Chiffon Pie

From the kitchen of: **Nina Griffith** Source: Irine McLellan

Category: Pie

Preparation time:

Servings: 8

INGREDIENTS

.25 cup cold water
1.25 cup pumpkin
.5 cup milk
.5 teaspoon ginger
.5 teaspoon nutmeg
.5 teaspoon cinnamon
.5 teaspoon salt
1 cup sugar
1 envelope Knox Gelatin
3 eggs

INSTRUCTIONS

To slightly beaten egg yolks add .5 cup sugar, pumpkin, milk, salt, & spices. Cook until thicken double boiler. Soften gelatin in cold water & add to pumpkin mixture, mix thoroughly and cool. When it begins to thicken, fold in stiffly beaten egg whites to which the other .5 cup of sugar has been added. _____ Pour into previously baked pie shell, chill in refrigerator.

Cooking:



Pumpkin Cookies

From the kitchen of: **Nina Griffith** Source:

Category: Cookies

Preparation time:

Servings: 36 ea

INGREDIENTS

.5 cup LARD
1.25 cup Brown sugar
2 eggs
1.5 cups cooked&mashed Pumpkin
.5 teaspoon salt
.25 teaspoon ginger
.5 teaspoon cinnamon
2.5 cups cake flour
4 teaspoons baking powder
1 cup raisens
1 cup chopped nuts
1 teaspoon Limon extract

INSTRUCTIONS

Sift together dry ingredients. Combine mixture and beat well - then add Limon Extract. Drop by teaspoon onto greased cookie sheet.

Cooking: Bake 15 min @ 400 deg.



Tamale Pie (v.g.)

From the kitchen of: **Nina Griffith** Source: Isabel

Category: Casserole

Preparation time:

Servings:

INGREDIENTS

1-lb ground beef
1 can corn
1 small can tomatoe sauce
1-2 doz. ripe black olives
1 med chopped onion
1 tablespoon "Grandma's) Chile powder
2 tablespoons olive oil
salt to taste
1 scant cup yellow corn meal
4 cups water
1 tablespoon salt

INSTRUCTIONS

Make mush in double boiler, Heat oil and add meat. Add corn, tomatoe sauce & chili powder. Poke olives into mixture. _____

Cooking: Oven bake 60 min @350/375 deg