

"ask your neighbor"



with BOB ALLISON
WWJ RADIO 9-5-0

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CHICKEN LIVER PASTE

Saute chicken livers. Chop onion very fine. Chop hard boiled egg. Mix with a little mayonaisse. Salt and chill.

CUCUMBERS IN SOUR CREAM SAUCE

2 peeled cucumbers. Slice thin. Sprinkle with a little salt and let stand 10-minutes. Squeeze out juice. Then mix with the following:

3/4 c sour cream
2 t sugar

1 T vinegar
dash of pepper

(Our listener said that the following was from "The Celestial Gourmet" by the well known Detroit restaurateur, Victor Lim.

Our thanks, then, to both the listener and to the charming Mr. Lim.)

PLUM SAUCE

2 T plum preserves or orange marmalade
2 T sugar

4 T vinegar
2 T hot mustard powder

Mix preserves, sugar, and vinegar, adding a few pinches of salt and pepper, then pour in sauce dish. Mix mustard powder and 3 T water, and stir into paste. Mix together according to taste. Use as a sauce for shrimp.

PLUM SAUCE FOR CHINESE EGG ROLLS

3 T plum jam
2 T sugar

1/4 c vinegar

Mix together. Then, in a separate bowl, place 1 t dry mustard. Stir in a little water, drop by drop. Then, delicately, place the mustard mix in the middle of the jam mix.

MAYONNAISE

2 c white sugar
5 heaping T flour
3 egg yolks, broken
2 c vinegar

5 level t dry mustard
1/2 t salt
2 c milk
1 c butter

Cook on top of double boiler, over water, to desired thickness.

QUICK HOLLANDAISE SAUCE

Salad Dressing
Minced green onions
Mix to taste.

Minced sweet pickles

CHICKEN BAR-B-Q SAUCE

3/4 c pineapple juice
1/4 c ketchup
1/8 c honey
1 t salt

3/4 c orange juice
1 t prepared mustard
1-1/2 t salad oil

Mix, then simmer, uncovered, for 30-minutes.

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STEAK MARINADE (Tenderizer)

1/2 c Italian dressing

1/4 c white wine

Pour over steak. Let set in refrigerator. Turn once after about 2-1/2 hours.

GRAVY (With No meat!)

2 T shortening in frying pan. 1/3 c flour mixed with real bran. Add salt to taste and enough milk to make right consistency.

RAW VEGETABLE DIP

1/2 large package cream cheese
1 small clove garlic, smashed or minced

Add enough sour cream to make a good dunking consistency.

(I don't know if you dip vegetables or dunk vegetables, but you know what I mean. Bob.)

PICKLE-HAM SALAD APPETIZER (Listener gave no name for this but it sounds good. Bob.)

Cut off both ends of a large dill pickle. Remove seeds. Insert a ham salad - cream cheese mixture and chill. Then slice!

BONED HERRING APPETIZER

8 herring
2 T salad oil
6 bay leaves

3 medium onions - sliced

2 c sour cream
1/2 c white vinegar
10 pepper corns
1/2 lemon thinly sliced

Clean and soak herring in cold water for 24-hours, changing water two or three times. Remove skin and bones. Cut fillets into 1-1/2" pieces. Place sour cream in mixing bowl. Gradually add salad oil and vinegar and blend well. Stir in bay leaves and pepper corns. Pour enough sour cream mixture into glass jar or stone crock to cover bottom. Arrange alternate layers of herring, onion, and lemon slices, covering each layer with sour cream mixture.

LIVER PASTE

8 oz liver sausage
2 t grated onions
3 oz creamed cheese

2 t lemon juice
2 t mayonnaise
2 t milk

Blend and pack in small bowl and chill. Turn out on plate and cover with 3-ounce package of cream cheese softened with 2 t of milk. Chill and serve with crackers.

EASY SHRIMP SAUCE

Add 1 t lemon juice to a small jar of "Open Pit" Bar-B-Q Sauce.

ITALIAN SPAGHETTI SAUCE

3 6-oz cans tomato paste
1 clove garlic, chopped fine
3 T olive oil

salt and pepper
3 T chopped parsley
1 lb ground beef

9 cans water
2 medium onions, chopped
6-0z can mushrooms
drained
pinch of basil
1 bay leaf

Brown onions, garlic, and mushrooms in olive oil until clear and translucent. (about 5-minutes). Add tomato paste. Cook 10-minutes, stirring constantly. Add water and seasonings. Let simmer for 2-hours or more. Brown hamburger and drain. Add to sauce about 1-hour before finishing.

(Here's another version)

Slice 1 large onion and brown in pan, then remove. Combine one pound ground beef, 1/2 c cracker crumbs, 1 large egg, 1 T parsley, salt, and pepper. Brown, then add onions. Then add one large can (46 oz) of tomato juice and one small can of tomato paste. Let simmer for two hours, stirring occasionally.

EGG NOG

6 eggs
1/4 c white sugar
1 pt milk
1 oz rum

1/2 c white sugar
1 pt cream
1 pt bourbon
grated nutmeg

Beat separately six egg yolks and add 1/2 c sugar while beating. Beat six egg whites and add 1/4 c sugar after beating very stiff. Mix together and stir in cream, milk, and liquor. Sprinkle on nutmeg when served. Should be served very cold.

PUNCH (50 Cups)

1 qt apple juice
1 qt orange juice
1/2 gal orange sherbert

1 qt pineapple juice
2 qts ginger ale

Mix above together.

FRUIT PUNCH

3 c sugar
3 qt water
12 lemons or 6-oz can concentrate
1 small can crushed pineapple

1 c strong tea
1 6-oz can concentrated orange juice
1 qt grape juice
2 qt ginger ale

Boil sugar and water together 8-minutes. Add tea and chill. Add lemon, orange, grape, and pineapple juice. Refrigerate and just before serving add ginger ale and ice cubes.

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FROZEN FRUIT SALAD

1 T soft butter	2 egg yolks
3 T sugar	1/3 t paprika
1/3 c lemon juice	3 T flour
1 t salt	2/3 c milk
1 c mixed pineapple, cherries, oranges, and banana (chopped)	1 c whipping cream

Put butter in top of double boiler. Add well beaten yolks with flour, sugar, and paprika. Add milk and lemon juice. Cook til thick while stirring constantly. Strain into bowl and beat 2 minutes. (medium speed). When cool add chopped fruits and fold in whipping cream (whipped stiff). Pour into refrigerator tray and let chill three to four hours. Slice and serve.

CORN RELISH (1 Dozen Pints)

2 doz large ears corn	4 medium onions
4 bunches celery	8 peppers (4 red - 4 green)
4 c sugar	1/2 c salt
5 c vinegar	1 T dry mustard
1 t tumeric	

Boil corn. Grind all other vegetables through grinder. Cut off corn and add. Add other ingredients. Cook everything 30 minutes. Seal in jars.

WATERMELON RIND PICKLES

7 lb prepared rind. Cover with hot water and 4 T salt. Boil till rind can be pierced with a fork - but not too soft. Add alum about the size of a hickory nut.

Separately, mix 3-1/2 lbs white sugar, 1 pt white vinegar, 1/2 t oil of cloves, 1/2 t oil of cinnamon, and green food coloring. Boil in pan about 20 minutes.

Then, pan the above over rind and let stand all day. For two more mornings drain off and bring to boil, then pour back over rind. On the third morning heat the mixture, then can.

DILL PICKLES

25 four-inch cucumbers	4-1/3 c water
1/3 c vinegar	1/3 c kosher salt

In each jar put 1 hot pepper and 2 or 3 sprigs of dill - you'll need some alum, too.

Wash and drain pickles, peppers, and dill, and pack in quart jars. Boil solution of water, vinegar, and salt for 5-minutes. Add 1/2 t alum to each jar. Pour boiling solution into each jar and seal.

Grate cabbage and 2 carrots.

1 T sugar

A little salt and pepper

Add Salad Dressing or mayonnaise.

Marzetti's Slaw Dressing. Mix with grated cabbage, a little carrots, some green peppers and celery.

2-1/2 T cider vinegar

mix 1 T sugar, 1 t salt, 1/8 t pepper

Mix and chill.

1 t grated onion

Grate 1 lb head of cabbage

1/2 c sugar

1 t salt

1/3 c vinegar

1 T celery seed

1 t dry mustard

1/4 c grated onion (or 2 t instant onion)

1 c salad oil

Blend all but vinegar, oil, and celery seed. Add vinegar and oil alternately and beat well. Add celery seed. Cover and store in refrigerator.

1 clove garlic

1/2 c oil

4 small or 2 large heads Romaine lettuce

2 egg yolks - coddled

**2 wedges of Roquefort cheese, squashed
into crumbs**

1/8 c wine vinegar

1 c croutons

Grated cheese

Prepare in wooden bowl. Mash garlic and rub into bowl. Add Roquefort cheese, oil, vinegar, paprika, salt, and pepper. Add lettuce and mix well. Add croutons and mix well for 10 minutes. Pour the yolks over and mix some more. Add grated cheese to taste.

1 to 1-1/2 t yellow food coloring

1/2 c diced sharp cheddar cheese

2 c macaroni (uncooked)

2 t salt

mayonaisse to moisten

6 hard boiled eggs

1/4 c diced pimiento

3/4 diced green pepper

2 t prepared mustard

1/2 c finely chopped onions

Add food coloring to 4 quarts boiling water. Add macaroni and cook till tender. Rinse in cold water and drain. Sieve egg yolks and sit aside. Stir egg whites and add to macaroni. Add remaining ingredients. Mix well and chill. Sprinkle yolk on top.

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KIDNEY BEAN SALAD

1-1/4 c kidney beans, drained	2 hard boiled eggs
1/4 c mayonnaise	1/4 c sweet relish & juice
1/2 c chopped celery	1/2 t salt
dash of pepper	

Chip eggs and add to the beans. Combine in separate bowl the mayonnaise, relish, celery, salt and pepper. Pour over beans and eggs. Mix gently to avoid crushing eggs. Refrigerate one-hour before serving.

5 CUP SALAD

1 c Mandarin oranges	1 c shredded cocoanut
1 c miniature marshmallows	1 c pineapple tid-bits
1 c white grapes	1/2 c sour cream

Mix. Chill overnight.

(Another listener called and suggested that some might like to substitute whipped cream for the sour cream. Bob.)

GERMAN POTATO SALAD (Serves 4)

8 medium potatoes, boiled, cooled, and peeled	1 medium onion
1/4 lb bacon	1/2 c vinegar
3 T sugar	1/2 t salt
1/4 c water	1 T flour

Cut bacon into small pieces, cook til crisp, remove from grease, and set aside. Cut onion in small pieces and add to grease. Simmer not more than 2 minutes. Add vinegar, water, sugar, salt. Make a thickening of 1 T flour and little water. Add to hot vinegar mix, and cook to consistency of thin gravy. (About 2 minutes, medium heat.) Pour over cut-up potatoes and warm over slow heat. Add bacon just before serving.

SIMPLE GELATIN SALAD

1 package Lime gelatin. Grate carrots, a little cabbage, apples, and cucumbers. Place in lettuce and add a small amount of mayonnaise to taste.

BEET SALAD

1 qt cooked beets	1 small head cabbage
1 c grated horseradish	2 c sugar
3 T salt	3 t mustard seed
2 t celery seed	1 pint vinegar

Grind beets and cabbage and other ingredients. Let stand 24 hours before using.

(One listener said that salad oil over the above is good. Bob.)

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MAURICE SALAD
(ingredients)

Cut the following into strips:

1 c chicken

1/2 c ham

3/4 c swiss cheese

1/2 c sweet pickles

Put 1 large head shredded lettuce in large bowl and scatter the chicken, ham, cheese, and pickles onto it. Then add the following ingredients:

1 c salad dressing

2 T minced parsley

2 hard cooked yolks - sieved

2 t onion juice

MAURICE SALAD
(dressing)

1 qt salad dressing

1 bunch parsley, chopped very fine

1 t white pepper

7 hard boiled eggs, chopped very fine

1 small onion, grated

Combine and refrigerate. Serve thin, with cream for individual use.

(Here's another dressing that a listener phoned in for a Maurice Salad. Bob.)

1 t chopped onion

3 T mayonnaise

2 T vinegar

1 hard boiled egg, minced

3 T olive oil

1 t Worcestershire Sauce

Mix well and serve sprinkled with chives, over Maurice Salad ingredients.

(Here are several versions of bean salads. One listener called the following a Calico Salad.)

CALICO SALAD

Mix 1 c white vinegar, 1/3 cup salad oil, and 1/2 cup sugar (or more to suit taste.) Then drain the following in a strainer:

1 tall can kidney beans

1 tall can green beans

1 tall can yellow beans

1 cup chopped celery

1/2 cup chopped green pepper

1 cup chopped onion

You may add red pepper for color

Mix all together, then let stand two or three hours. Will keep.

(I hope you like beans, because there aren't many that aren't in this next one.)

BEAN (!) SALAD

1 can green beans

1 can kidney beans

1 can yellow wax beans

1 can lima beans

1 can Ci-Ci Beans (Garbaza)

1 can black eyed beans

1 can Great Northern beans

Drain liquid. Slice onions and green pepper, and add. Marinate in 1 c vinegar, mix with 1 cup sugar and 1/2 cup salad oil. Let stand for 24 hours in refrigerator in covered dish. Salt, pepper, paprika to taste.

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(A listener suggests that we call these "United Nations Pancakes" since so many nationalities know of them. It seems like a simple way to make tasty, thin pancakes. Now they have a name. Bob.)

UNITED NATIONS PANCAKES

Mix the following:

3 eggs - beaten	1-1/2 c milk
1 c flour	1 t salt
cooking oil or margarine	

Grease heavy 10" iron skillet with oil or margarine. Pour 2-tablespoons of batter into hot pan. Tilt pan to spread batter to edges. Cook until dry, then turn and brown other side.

(Listener says they're delicious with sour cream and fruit. I imagine they would make good crepes suzette, too, if you add some jelly or jam, then roll. Bob.)

BANANA NUT SQUARES

2/3 c margarine	1-3/4 c sugar
2 eggs	1/2 t baking powder
1/2 t salt	2 c flour
1/2 c powdered milk (don't mix - just powder)	1 c nuts or cocoanut
1 c mashed bananas	

Cream margarine and sugar. Beat in 2 eggs. Add sifted dry ingredients. Add milk, bananas, and nuts. Pour into greased and floured pans. (2 8"-square pans.) Heat at 350 degrees for 35- to 50-minutes. Cut into squares.

BUTTERSCOTCH DROP BISCUITS

(Serves 12)

2 c sifted flour	3 t baking powder
1/2 t salt	1/3 c shortening
1/4 c butter	1 c milk
2/3 c dark brown sugar	

Sift flour. Measure and sift again with baking powder and salt. Put in shortening and lightly mix in milk, making a soft dough. Cream together butter and brown sugar. Place 1 t of butter-sugar mix in each section of greased muffin pan. Drop generous spoonfull of the biscuit dough into each section. Bake for 20-minutes at 350 degrees. Remove at once and serve hot.

EASY COBLER DESSERT

1-box Jiffy Cake mix, white or yellow. Grease 8"-square pan. Put a prepared fruit mix in bottom of pan, then spread cake mix on top, dry. Dot top with 3/4 stick of margarine. Bake for 30-minutes at 375 degrees.

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1/3 c shortening
2 eggs
2 t baking powder
3/4 t salt

2/3 c sugar
1-1/2 c flour
1/4 t baking soda
1 c very ripe bananas

Sift the flour, baking powder, baking soda, and salt into the sugar and shortening. Add bananas. Mix, shape, and bake for 35 to 40 minutes at 350 to 375 degrees.

INDIAN BEAN BREAD

2 lbs shelled beans. (Pinto, kidney, or any of the hard shelled field variety.)
1 t soda
4 c cornmeal

1 t salt

1 rounded t baking powder

Sift meal with salt, soda, and baking powder. Cook beans til one-half done, in water enough to cover, plus about 1-1/2" more. (Don't add salt to beans.) Pour beans and scalding hot liquid over the corn meal and stir to make a soft dough. If dough isn't soft enough, add boiling water until it holds shape. Shape into oblong loaves in greased pan and bake at 350 degrees for 40-minutes. (Start testing with a toothpick at about 20-minutes.)

(If you want to make good dumplings from the above, mold dough into round balls and drop into boiling water. Cook covered until done. This whole recipe was obtained directly from Indian women in Kansas, says our listener. Bob.)

CARROT BREAD

1 c scalded milk
1 T salt

2 T sugar
1-1/2 T shortening

Mix over heat, then cool until lukewarm.

Soak 1 yeast cake in 1 c lukewarm water. Add to 1 well beaten egg. Mix, then add to first mixture.

2 c grated raw carrots
1 t cinnamon
1/4 t allspice

1 c raisins
1/4 t cloves
6-1/2 c sifted flour

Mix and add to yeast mix, then knead for 10-minutes.

Put above mixture in greased bowl, then let rise in warm place 1-1/2-hours. Push down, then let rise 1/2-hour. Push down again. Divide into 2 balls. Cover and let rest on floured board 15-minutes. Shape into loaves and let rise 1-hour and 15-minutes in greased pans. Bake for 40-minutes at 375 degrees. Begin testing after 20-minutes. (For small pans, shorten baking time.)

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AMISH APPLE STRUEDEL

3 c flour	2 eggs
1 c shortening (1/2 butter)	1 T vinegar
3/4 c crumbs (1/2 bread - 1/2 graham cracker)	
2 c diced apples	
cinnamon	1/2 c sugar

Sift 3 c flour into bowl. Blend in 1 c shortening. Beat 2 egg yolks, then add 1/2 cup water and 1 T vinegar. Stir in dry ingredients. Blend well, but don't overbeat. Chill overnight. Divide into three parts. Roll out first part. Brush with melted butter, sprinkle with 3/4 cup crumbs, then distribute the 2 cups diced apples over crumbs. Sprinkle with 1/3 cup or more of sugar. Add a little cinnamon. (Can add a few raisins and Repeat with other two parts. Bake at 350 degrees for 1 hour.

CREAM FILLED DOUGHNUTS

4 egg yolks	1 cake yeast
3 c milk	2 T butter
1 T sugar	1 T salt
6 c all-purpose flour	2 quarts oil

Mix yeast and sugar in luke-warm milk. Let stand. Mix yolks with butter and mix with yeast mixture. Add flour to make soft dough. Heat well. Let stand 1-hour, covered with towel. Pour on floured board and roll out 1" thick. Cut up with drinking glass. Stretch a little bit, then cut out center. Let stand one more hour. Fry in deep fat until golden brown. Slice in middle and fill. Sprinkle with sugar. Leave on paper towel.

ORANGE COFFEE RING

3/4 c sugar	1 T grated orange rind
2 tubes refrigerated biscuits	1/4 c melted butter or margarine

Heat oven 425 degrees. Combine sugar and rind. Remove biscuits from tubes and dip each biscuit in melted butter, then in sugar mixture. Arrange in overlapping circle in outer edge of greased 9" round cake pan. Leave in oven 15 to 20 minutes.

(Butterscotch Ring)

Use brown sugar instead of the white. Use 1/4 c chopped nuts in place of rind.

(Topping for above)

1 oz cream cheese	3/4 c sifted xxx sugar
1 T orange juice	1/4 t vanilla extract
1/4 c flaked cocoanut	

Mix and spread, then sprinkle with cocoanut.

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(We had lots of calls about Apricot Pastry. One of our listeners, who identified herself as a Hungarian lady, called in this version of Apricot Pastry. As you see, it can be many things beside Apricot. Bob.)

APRICOT (or take your choice) PASTRY

3 c all-purpose flour	1/4 t salt
3 t baking powder	1/2 pint sour cream
1/2 lb soft butter	4 egg yolks - beaten
1 pint "lekvar" (Cooked dry prunes) OR,	
cooked apricot preserve, OR, cooked crushed	
pineapple	1/2 c ground walnuts

Sift flour. Add salt and baking powder. Sift together. Blend in batter. Add sour cream and egg yolks. Blend well until dough is same consistency as pie dough. Roll 1/4" thick and place in 9" x 13" square pan. Spread with filling 1/2"-thick. Sprinkle with nuts. Place criss-cross stripe of dough on top. Brush with some egg whites. Sprinkle more nuts and a little powdered sugar on top. Bake at 400 degrees for 25- to 30-minutes, until slightly brown.

FRIED APPLE TURNOVERS

2 c all-purpose flour	3 t baking powder
1 t salt	1/4 c shortening
2/3 c milk	1-1/2 T applesauce
1 c sugar	3 t cinnamon

Sift together flour, baking powder, and salt. Cut in 1/4 c shortening. Add 2/3 c milk. Knead lightly on floured board and roll dough very thin. Lay a saucer on top and cut around to make 8- to 10-circles. In each circle place 1-1/2 T applesauce. Fold and seal with fork. Fry in fat at 350 degrees. When brown, turn. Roll in a mixture of 1 c sugar and 3 t cinnamon.

CHERRY PIE RECIPE (Easy)

1 #2 can cherry pie filling	1 package lg. size yellow cake mix
1/3 c melted butter or margarine	1/2 c chopped nuts

Spread pie filling in greased 9" pan. Sprinkle dry cake mix evenly over top. Drizzle butter over top. Sprinkle nuts. Bake at 350 degrees for 40- to 45-minutes, until top is brown.

WAFFLES

2 eggs	1-1/2 c milk
2/3 c oil	1 t vanilla
2 c flour	1 T baking powder
1/2 t salt	1/4 c powdered sugar

Beat egg whites and set aside. Add milk. Mix in rest of ingredients including egg yolks. Then fold in egg whites. Makes 16 waffles.

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APPLE COBBLER

2 c flour
1/2 t salt
1 egg - beaten
2-1/2 c sliced apples
Spices as desired
2 T butter or margarine (used later)

2 t baking powder
1/2 c butter or margarine
1/2 c milk
1 c sugar
1 c water

margarine in saucepan. Bring to a boil while stirring. Pour resulting syrup over the batter. Bake for 30-minutes at 350 degrees, until biscuit batter is done. (Serves 6).

CHEESE BLINTZES (About 1-dozen)

2 eggs
3/4 c water or milk
pinch of salt

1/2 c sifted flour
1 T melted butter

Make a thin batter of beaten eggs, flour, added alternately with liquid while beating with fork. Work in melted butter and salt until smooth. Heat and lightly grease a heavy iron frying pan (6"). Tilt pan slightly and pour in only enough batter to make very thin pancake. Tip pan from side to side until batter covers bottom part of sides. (Pour any excess back into bowl). Bake on one side only until it blisters. Turn out on towel, fried side up. Continue process until batter is used.

(Now you have the outside. Here's the filling. Bob.)

1 lb farmer (dried) cheese
2 T sugar
1 dash cinnamon

1 egg yolk
1 dash salt

Mix with fork to a spreadable consistency. Spread evenly over each pancake and roll, tucking in at the end. Fry lightly in butter and brown on both sides. Serve with sour cream, applesauce, or blueberries.

OATMEAL CAKE

First: Add 1-cup oatmeal to 1-1/2 cups boiling water. Stir until no lumps appear. Cool.

Second: Blend together 1 c brown sugar; 1 c white sugar; 1/2 c shortening; 2 eggs.

Third: Blend 1-1/2 c flour; 1/2 t cinnamon; 1 t baking soda; 1/2 t salt.

Beat together the second and third mixtures, then add to the oatmeal mixture.

Bake in an oblong pan at 350 degrees for 40- to 50-minutes, or until cake tests done. Spread with icing while cake is still warm.

(Icing)

Combine 6 T soft butter; 1/2 c brown sugar; 1/4 c condensed milk; 1/2 c nutmeats; 1/2 cocoanut. Blend well and frost while cake is still warm.

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PRIDE O' PUMPKIN CAKE

2-1/4 c sifted flour

1/2 t salt

1-1/2 t cinnamon

1/2 t allspice

1 c brown sugar

1 egg and 2 egg yolks (unbeaten)

3/4 c buttermilk, or sour milk

3/4 c canned pumpkin

3 t baking powder

1/4 t soda

1/2 t ginger

1/2 c butter

1/2 c white sugar

1/2 c chopped walnuts

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Measure sifted flour, add baking powder, salt, soda, spices. Sift together three times. Cream butter, add sugars gradually and cream well. Add egg and egg yolks, one at a time, heating until light. Add flour alternately with buttermilk, in small amounts, beating after each addition, until smooth. Add pumpkin and nuts. Mix well.

Bake in two round 8" layer pans, lined on bottom with paper, at 350 degrees - 30- to 35-minutes, or until done.

(A listener called in "A Man's Chocolate Rum Cake". She said it appeared in an issue of "Woman's Day". We wish to thank both the listener and "Woman's Day" magazine. Bob.)

A MAN'S CHOCOLATE RUM CAKE

1 sq unsweetened chocolate

1/2 c butter or margarine

3 eggs

1-1/2 t baking powder

1/2 t baking soda

1/2 c water

1-1/2 c light brown sugar

1-3/4 c sifted cake flour

1/4 t salt

1/4 c dark rum

Melt chocolate in water over very low heat, stirring constantly. Cool.

Cream butter until fluffy. Gradually beat in sugar. Beat in eggs, one at a time, beating well after each addition. Sift flour with baking powder, salt, and soda. Add flour and chocolate to egg mixture alternately, beating until smooth. Stir in rum.

Line 8" layer pans or 9" pans with waxed paper. Distribute batter into pans. Bake 8" layers in moderate oven (350 degrees), 15- to 20-minutes. Cool 5-minutes. Turn out on racks and peel off paper. When cool, fill and frost with Rum Chocolate Frosting.

RUM CHOCOLATE FROSTING

3 sq unsweetened chocolate

1 t vanilla

1/4 c soft butter

1/2 c dark rum

4 c sifted confectioners' sugar

Melt unsweetened chocolate with dark rum over low heat. Stir in vanilla. Add sifted confectioners' sugar gradually, beating well after each addition. Beat in soft butter. Add a little more rum if necessary.

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POLISH STRAWBERRY CREAM PIE

Make one package vanilla pudding, per instructions.

Pour 1/2 into baked 9" pie shell. Mix 3-packages of frozen strawberries with 6 T cornstarch and cook over low heat. Stir slightly until thick. Add 1/8 t lemon juice. Cool and pour over pudding in pie shell. Top with shipped cream.

SOUR CREAM RAISIN PIE

1 c sour cream
1 t cinnamon
1/2 t ground cloves
2 eggs

1 c sugar
1/2 c raisins
1/2 t salt

Mix sugar, cream and egg yolks. Add spices and salt. Add raisins and fold in beaten whites of eggs. Pour into unbaked pie crust and bake at 350 degrees for 30- to 40-minutes.

PECAN PIE

1/2 c granulated sugar
3 eggs
1 t vanilla

1 c dark corn syrup
4 T butter
1 c pecans

Cook sugar and syrup until it thickens. Beat eggs and slowly add hot syrup, heating constantly. Add butter, vanilla, and nuts. Pour into unbaked crust. Bake for 10-minutes at 450 degrees. Reduce to 300 degrees and bake for 35-minutes. Top with whipped cream.

CUSTARD PIE

4 eggs
1/2 t salt
plain pastry shell in 9" pan

3/4 c sugar
2-1/2 c milk
nutmeg

Beat eggs, sugar, and salt thoroughly. Add milk and mix well. Pour into the pastry shell. Sprinkle with little nutmeg and put into pre-heated oven for about 10-minutes at 450 degrees. Reduce to 350 degrees for about 30-minutes, or until a silver knife inserted comes out clean.

MOCK APPLE PIE

2 c water
2 t cream of tartar

1-1/2 c white sugar
30 Ritz Crackers broken in halves

Boil water, sugar, and tartar for 2-minutes. Add crackers and boil 1-minute. Cool. Put in pie crust. Add cinnamon and nutmeg to taste. Bake at 350 degrees for 55-minutes.

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HOT FUDGE SAUCE

1 oz chocolate
1-1/2 c sugar
1/3 c hot water
1 t vanilla

2 T butter
dash of salt
1/3 c thin cream

Melt chocolate in double boiler. Add butter, sugar, salt, and hot water. Beat until dissolved. Cook for 10-minutes. Remove from heat. Add cream and vanilla. Beat well and serve hot.

APPLE CREAM PIE

5 large cooking apples, peeled and quartered
1 egg
1/2 c sugar
1/2 c cream

Cook apples, covered, with sugar and 1/2 c water, until apples are tender. Drain apples, keeping juice. Put apples in pastry lined 9" pie pan. Beat egg and cream together. Stir in juice and pour over apples. Bake in 350 degree oven 30-minutes, or until firm. Cool.

MOCK PECAN PIE

3 egg whites
1 t vanilla
16 Ritz Crackers, rolled fine
1 c sugar
1 t baking powder
1 c chopped nuts

Beat whites of eggs stiff, then gradually add other ingredients. Bake for 45-minutes at 300 degrees in greased pie pan. Top with whipped cream or ice cream.

FLORIDA KEY LIME PIE

1 c graham crumbs
3 T melted butter
2 eggs, separated
1/2 c fresh lime juice (or 6-oz can frozen limeade)
1/4 t vanilla extract
3-4 drops green food coloring
1 15-oz can sweetened condensed milk
1 t fresh grated lime rind
1/4 c sugar

Beat yolks until thick. Combine with condensed milk. Add lime juice, rind, and vanilla. Stir until thick. Add food color. Beat whites to consistency, gradually adding sugar. Beat until stiff, but not dry. Fold into lime mixture. Pour into tray. Sprinkle on remaining graham cracker crumbs and freeze 4- to 6-hours, or until very firm.

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CARAMEL FROSTING

1 c brown sugar
1 T milk
1 t vanilla

2 T butter
1-1/2 c xxx sugar

Melt brown sugar, butter, and milk together in top of double boiler. Beat in xxx sugar until smooth. Add vanilla and blend.

HERSHEY BAR FROSTING

1 lb bar Hershey sweet chocolate

3/4 lb butter (room temperature)

Beat together, then add 3 well beaten egg yolks. Blend well together.

SANDERS BUTTERCREAM ICING

1 stick of margarine

1/2 c Crisco

Cream together well.

Gradually add 1 c granulated sugar, then gradually add 2/3 c milk, lukewarm. Add 1/2 t vanilla or almond flavoring. Beat 15 minutes, high speed.

(Listener stresses that it's important to measure accurately for above. Bob.)

CHOCOLATE FILLING (for Torte)

3/4 c sugar
2 whites of eggs
1/4 lb sweet butter
4 T xxx sugar
2 squares of chocolate (melted)

3 T flour
3/4 c milk
1/4 lb Spry or Crisco
1 t vanilla

Combine sugar, flour, eggs, and milk. Cook until thickened (about 5- to 7-minutes). Add chocolate. Stir constantly. Cool, then add creamed butter and shortening, xxx sugar, and vanilla. Beat till smooth with electric mixer. Chill.

SALAD OIL PIE CRUST

2 c sifted flour

1-1/2 t salt

1/2 c salad oil

Mix in bowl. Then add:

1/4 c milk

Mix well and roll between wax paper.

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COTTAGE CHEESE FILLING FOR STRUDEL (HUNGARIAN)

1 lb dry cottage cheese	3/4 c sugar
3 egg yolks	3 egg whites
1/2 t vanilla	1/2 t cinnamon

Blend together by hand in small bowl the cottage cheese, sugar, egg yolks, vanilla, cinnamon. Mix well, then add the 3 egg whites, beaten stiff. Fold into cottage cheese gently. Then put strudel dough on, half way. Fold dough with table cloth and roll up. Paint with melted butter and bake for 10-minutes at 400 degrees. Then reduce heat to 350 degrees for 20-minutes. When cool, serve with powdered sugar.

RUSSIAN CREME

1 c sweet cream	3/4 c sugar
1 T plain gelatin	1/2 c cold water
1 c sour cream	1 T vanilla

Add sugar to sweet cream, then heat until lukewarm over low heat. Soften gelatin in cold water, add to warm cream, and stir until dissolved. Allow to cool. When it starts to thicken, fold in sour cream and beat until smooth. Add vanilla. Pour into milds or 8" pan rinsed in cold water. Chill until firm. (About two hours). Serve with fresh or sweetened fruit.

DUTCH APPLE PIE TOPPING

1/4 c white sugar	1/4 c brown sugar
3/4 c flour	1/3 c butter or margarine
1 t cinnamon	

Crumble together in hands or cut with pastry knife. Sprinkle on top of pie.

NO SOGGY PIE CRUST

Put 1 c lard, room temperature, in mixing bowl. Cream with 1 t salt. Pour 1/2 c boiling water over mix and whip until creamy, with beater. Add 3 c flour with 1/2 t baking powder. Stir and cool. Makes 2-large or 3-small pies.

SANDERS BUTTERSCOTCH FILLING (2 coffee cakes)

1 c dark brown sugar	3 T flour
Mix in double boiler	

Combine 1 egg yolk, 3/4 c milk, 3 T water. Add to first mix. Cook in double boiler until thick. (5- or 6-minutes.) Add 2 T butter, 1 t vanilla. Cool, then dribble on top of a coffee cake.

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EGGLESS, MILKLESS, BUTTERLESS SPICE CAKE

1 c brown sugar	1-1/4 c water
1/3 c shortening	2 c seeded raisins
1/2 t nutmeg	2 t cinnamon
1/2 t cloves	1 t salt
1 t soda	2 c all purpose flour
1 t baking powder	

Mix brown sugar, water, shortening, raisins, nutmeg, cinnamon, and cloves. Boil 3-minutes. Cool. Add salt and soda, dissolve in 2 t water. Blend in flour, mixed with baking powder. Pour into greased, floured 8"-square pan. Bake for 50-minutes at 325 degrees. (Uniced).

(Here's a very old English recipe for an unusual Saffron Cake. Bob.)

SAFFRON CAKE

4 lbs 6-oz flour	1 lb lard
1 lb butter	1 package dried yeast
2 lbs dried black currants	1/2 lb sugar
1/2 candied lemon or orange peel	1 package saffron

Cut lard and butter into flour and sugar. Add currants (soaked in warm water for 1/2 hour). Add peel. Add yeast, dissolved in a little water, and add the saffron, ground fine. Knead. Let raise until fouble size, then punch down and let rise again. Make into four loaves and bake like bread.

GERMAN CHOCOLATE CAKE

3 c flour	2 t vanilla
6 T cocoa	2 c sugar
2 t soda	2 t vinegar
3/4 c shortening	1/2 t salt

Sift dry ingredients together. Mix 3/4 c melted shortening with 2 t vanilla and 2 c cold water. Mix with dry ingredients. Bake in baking dish 350 degrees for 30-minutes, until springy.

JAM CAKE

2/3 c bran cereal	1/2 c milk
1-1/2 c sifted cake flour	2 t baking powder
1/2 t soda	1/2 t salt
1/2 c shortening	1/2 t almond flavor
2 eggs	1 c jam

Soak bran in milk. Add sifted dry ingredients. Add rest and beat 2-minutes at low speed. Bake in greased 8" pan 35-minutes at 350 degrees. Cool and frost.

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POTATO STARCH SPONGE CAKE

6 eggs	3/4 c potato starch
3/4 c sugar	1/2 lemon - both rind and juice
1/4 c orange juice	3/8 t salt

Beat egg whites stiff and add 1/4 c sugar. Keep beating. Set aside and wash beaters. Then beat yolks until thick. Add sugar gradually while beating. Add grated lemon rind and juice, both lemon and orange. Mix and sift potato starch with salt and add to mix. Mix well. Fold in whites. Bake at 350 degrees for 40- to 50-minutes. Invert to cool.

COTTAGE CHEESE CAKE

2 lb dry cottage cheese	1-2/3 c sugar
1/2 pint sweet cream	1-1/2 t vanilla
4 eggs, separated	2 T (heaping) of flour
pinch of salt	

Press cheese through sieve. Add sugar, cream, vanilla, and beaten egg yolks. Add flour and salt. Mix well. Fold in egg whites, beaten stiff. Bake 1-hour at 325 degrees.

(The cheesecake headquarters of the world is Lindy's, on Broadway in New York City. Here's the recipe for Lindy's incomparable cheesecake, sent in by one of our incomparable listeners. Bob.)

LINDY'S CHEESECAKE

1 c sifted flour	1/2 c sugar
1 t grated lemon rind	1 egg yolk
1/4 c butter - melted	1/4 t vanilla

Combine dry ingredients, including lemon rind, in bowl. Make a well in center. Add eggs, butter, and vanilla. Work together quickly until well blended. Add a little cold water if needed to hold together. Wrap in wax paper. Chill thoroughly for 1-hour. Roll out 1/8" thick and place over greased bottom of 9" pan. Trim off extra dough. Bake in hot oven (400 degrees) for 15- to 20-minutes until a light gold color. Cool. Butter sides of pan. Roll remaining dough 1/8" thick and line sides of pan. Fill with the following:

2-1/2 lbs. cream cheese	1-3/4 c sugar
3 T flour	1-1/2 t grated orange rind
1-1/2 t grated lemon rind	1/4 t vanilla
5 eggs	2 egg yolks
1/4 c heavy cream	

Put cheese in electric mixer and beat at second speed. Add sugar gradually, then remainder of ingredients. Eggs should be added one at a time. When thoroughly blended and smooth, pour into the lined pan and place in oven pre-heated at 550 degrees and bake 12- to 15-minutes. Reduce heat to 200 degrees and continue baking for 1-hour. Cool before cutting.

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RUM CAKE

Slice across a 9" sponge or Angel Food cake to make two layers. Sprinkle on 1/4 cup of rum, 1/2 pint whipped cream, 2- to 3- T of sugar, and 1 t of vanilla. Put other layer on top.

TOMATO SOUP CAKE

2 C flour	1 T baking powder
1/2 t baking soda	1/2 t cloves
1/2 t cinnamon	1/2 t nutmeg
1/2 C shortening	1 C sugar
1 can tomato soup	2 eggs
1 C chopped nuts	1 C raisins

Mix all but eggs, nuts, and raisins. Beat for 2-minutes. Add eggs. Beat for two more minutes. Mix in nuts and raisins. Bake at 375 degrees for about 50-minutes. Use tube pan.

JEWISH SOUR CREAM POUND CAKE

6 eggs	3 c all purpose flour
2 c sugar	1/2 lb butter or margarine
3/4 pint sour cream	1 t vanilla
1 t lemon juice	1 t baking soda
1 t salt	1/2 c brown sugar
1/2 c chopped nuts	

Cream butter and sugar. Add eggs, one at a time. Add sour cream. Add dry ingredients with vanilla and lemon juice. Put 1/2 dough in 10" tube pan, greased. Mix 1/2 c chopped nuts and 1/2 c brown sugar. Put 1/2 of this over dough. Add rest of dough and cover with rest of nuts. Bake at 350 degrees for 1-hour.

RED LAYER CAKE

Mix 4 1/2-ounce bottles of red food coloring with 3 T of Nestles cocoa. Set aside. Cream 1/2 c Crisco with 1-1/2 c granulated sugar. Add 2 whole eggs and color paste. Mix. Add 1 c buttermilk mix. Add 2-1/4 c cake flour, sifted three times with 1 t salt. Add 1 t vanilla and mix. Remove from mixer. Add 1 t vinegar, 1 t baking soda, and mix by hand. Bake in two well greased and floured 9" pans, (or three 8") 350 degrees for 30-minutes, or until done.

"HAYSTACKS"

1 small package chocolate chips	1 small package butterscotch chips
1 c chow mein noodles	1 c chopped pecans or walnuts

Melt chips in double boiler. Add nuts and noodles and mix with wooden spoon. Drop by teaspoon onto wax paper.

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JAM CAKE FROSTING

1 3-oz package cream cheese	1/4 c jam
2 c xxx sugar	1 T orange juice

Mix and spread on Jam Cake.

ITALIAN CAKE

3 c sifted flour	1 c margarine
1/2 c sugar	1 pinch salt
2 egg yolks	2 cans Wilderness Fruit Jelly

Mix together (comes out crumbly) and pack into 13" x 9" x 2" pan. Pour jelly over crumbs. Bake 1-hour at 350 degrees.

OLD FASHIONED POUND (lb.) CAKE

1 lb butter	1 lb sugar
10 eggs	1 lb flour
1/4 c sherry wine	1/4 c brandy
1 dash nutmeg	

Cream butter and blend with flour. Add egg yolks, beaten until thick, then add sugar and nutmeg. Beat whites of eggs until stiff, then fold into mixture. Add wine and brandy and blend well. Bake in loaves or small cakes for 40- to 60-minutes at 350 degrees.

PRUNE SPICE CAKE

1 lb dried prunes	1 c sifted all purpose flour
1-1/2 c sugar	1-1/4 t soda
1 t salt	1 t cinnamon
1 t nutmeg	1/4 t cloves
1/2 c salad oil	3 eggs

Cover prunes with water, cover and simmer for 20-minutes, until tender. Drain, saving 2/3 cup of liquid. Pit and chop prunes. Sift together dry ingredients. Add prune liquid and salad oil and beat vigorously for 2-minutes. Add eggs one at a time and stir in prunes. Pour into greased and floured 12" x 9" x 2" baking dish. Bake 35-minutes at 350 degrees. Serve warm.

QUICK EASY FUDGE (Will not 'sugar')

Melt 10 large marshmallows and 1/4 lb margarine or butter. Boil, in another pan, 3/4 c evaporated milk and 2 c sugar for about 6-minutes, at a rolling boil. Combine the two mixtures and pour over a 6-ounce package of chocolate bits. Beat until creamy. Add 1/4 t vanilla and nutmeats if desired. Pour into greased pan and chill in refrigerator.

(Our thanks to the sugar company on whose package our listener said she got the above recipe. Bob.)

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CHOCOLATE TURTLES

1 lb soft caramels
1 c pecan halves

2 T heavy cream
1/2 package Bakers dot
chocolate

Melt caramels in cream over hot water, in double boiler. Cool 10-minutes. Place nuts on wax paper in groups of three. Spoon caramel mix overnuts, leaving the tips showing. Let stand until it sets, (about 1/2-hour). Melt chocolate in double boiler. Let cool to lukewarm and spread over caramel. Makes 24.

CHINESE ALMOND COOKIES

Sift into large bowl 2-1/2 c all purpose flour, 3/4 c sugar, 1/4 t salt, 1 t baking powder. Blend in with paster cutter 3/4 c lard. Beat together and add 1 egg, 2 T water, 1-1/2 t almond extract.

Mix as you would pastry, and when thoroughly blended form into balls about the size of walnut. Place on cookie sheet and press with heel of hand. Press one whole almond into top of each cookie and brush each cookie with slightly beaten egg white. Bake at 350 degrees for 20- to 25-minutes. Makes 3-dozen.

PHILADELPHIA CREAM CHEESE COOKIES

4-1/2 oz cream cheese
2 c sifted all purpose flour

1 c butter

Cream the cheese with the butter. Add flour and mix. Roll out about like pie crust. Use 2" round cutter. Bake 15-minutes at 375 degrees on ungreased cookie sheet.

HUNGARIAN CHRISTMAS COOKIES

1/2 lb butter or margarine
3 egg yolks
1 T sugar
1/8 t vanilla

3 c flour
1 yeast cake
8 T cream
1/4 t salt

Mix flour and butter thoroughly. Add beaten egg yolks. Dissolve yeast in warm cream and add. Add sugar and vanilla. Knead well. Roll thin and cut into wedges. Bake on cookie sheet 20-minutes at 350 degrees.

RUM COOKIES

3 c ground vanilla wafers
1 c chopped nuts
1/3 c rum

1 c shredded cocoanut
3 T Karo syrup

Mix dry ingredients. Add Karo and rum. Shape into small balls and roll in xxx sugar. Let stand. Makes 3-dozen.

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CHOCOLATE GRAHAM CRACKERS

On top of double boiler combine and melt over boiling water the following: 1 6-ounce package semi-sweet chocolate bits; 1 T shortening. Have ready 18 graham crackers. Holding cracker with kitchen tongs spread chocolate on both sides with rubber spatula. Place on wax paper to harden, then chill in refrigerator.

PEANUT BUTTER COOKIES

1 c white sugar
1 c shortening
2 eggs
2 t baking soda
1 t vanilla

1 c brown sugar
1 c peanut butter
3 c flour
1/4 t salt

Cream butter and sugar. Add eggs beaten. Add vanilla and peanut butter and heat well. Sift dry ingredients together and mix. Drop on greased cookie sheet with teaspoon. Press down with fork. Bake 10-minutes at 375 degrees. Makes 5-dozen.

POTATO CHIP COOKIES

2 c brown sugar
2 eggs
2 t vanilla
1/2 t baking soda
1 c chopped pecans or walnuts

3/4 c shortening
1/3 c milk
2-3/4 c all purpose flour
1 c crushed potato chips

Cream sugar, shortening and eggs thoroughly. Add milk and vanilla and spoon flour (not sifted) into dry mixing cup. Level off and pour measured flour onto square of waxed paper. Add soda to flour and stir to blend. Add blended dry ingredients to cream mix, then blend well. Stir in chips and nuts. Drop by teaspoon on ungreased baking sheet. Bake 10- to 12-minutes at 400 degrees. Makes 7-dozen.

SHREDDED WHEAT COOKIES

1/2 c shortening
1/2 c honey
1-1/2 c sifted flour
1 t salt
1/4 c milk
1/2 c chopped nuts

1/2 c sugar
1 egg
1/2 t soda
1 t cinnamon
1/2 c raisins
4 Nabisco Shredded Wheat Biscuits,
crumbled

Cream shortening and sugar. Add honey and mix. Add eggs and beat well. Sift together dry ingredients. Mix dry ingredients and milk into first mix. Stir in raisins, nuts, and shredded wheat. Let stand 5-minutes. Drop by spoonful onto greased cookie sheet. Bake at 350 degrees for 12-minutes. Makes 5-dozen.

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(A favorite of the old west was sour-dough. Sour-dough biscuits, pancakes, etc., were a staple of the wandering cowboys and miners. In fact, miners became known as Sourdoughs because of this. One of our kind listeners sent in the following sourdough recipes. Bob.)

SOUR DOUGH

1 c water

1 c flour

Mix to a smooth paste. Set mixture aside in a warm place to sour. It will take about one week. If you wish to speed up the process, mix one package of dry yeast into the mixture. This will cut the time down to about three days. Keep on hand in a crock or glass container.

SOUR DOUGH PANCAKES OR WAFFLES

1/2 c butter
1/4 c sour dough
1/2 t baking soda
1-1/2 c flour
2 t baking powder

1/4 c sugar
1 egg
1 c warm water
1 t salt

Dissolve baking soda in warm water. Cream butter and sugar, add egg, and beat. Add sour dough to water in which soda has been dissolved. Pour in flour along with salt and baking powder. Combine the dry and wet ingredients until a smooth batter is formed - a few lumps won't hurt. Cook as ordinary pancakes or waffles.

SOUR DOUGH BISCUITS

2 c flour
2 t baking powder
1/2 c shortening
1/2 c cold water

1 t salt
1/4 t baking soda
2/3 c sour dough

Sift flour, salt, baking powder, and soda together. Blend the shortening with them and hollow out the center of the mixture. Pour in the sour dough and cold water. Mix with a knife until all the moisture is taken up, then turn out on a well floured surface and cut with a biscuit cutter. Place biscuits on a greased cookie tin or in a hollow pan, brush with melted butter. Bake in a hot oven, about 450 degrees, until golden brown.

BANANA PUDDING

1 package vanilla pudding
sliced bananas

graham crackers (whole)

Make vanilla pudding according to directions. Alternate pudding with other ingredients in layers. Let set and chill.

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FRIED CINNAMON ROLLS

5 or 6 milk rolls (best dry)

Cut in slices and soak in red wine, then let wine drip off. Beat 2- or 3-eggs thoroughly. Dip slices in egg and dry in hot lard. When brown, remove and put on paper towel. Dust well with sugar and cinnamon and serve.

(Our listener says that this is a recipe from the early 1800's. Bob.)

YUGOSLAVIAN KIFLE

2 c sifted flour
1 package dry yeast
1/2 c sour cream
almond paste

1/2 c margarine or butter
2 egg yolks
pinch of salt
apricots

Sift flour and salt into mixing bowl and crumble in dry yeast. Cut in margarine or butter. Mix egg yolks and sour cream and add to the dry mix. Knead with hands. Make three balls of dough and chill them overnight. Roll out on xxx sugar. Cut into eight sections. Put almond paste or apricot filling at far edge, then roll into cone. Cook on greased cookie sheet at 375 degrees for 25-minutes. Dust with xxx sugar and serve. Makes 3-dozen.

HUNGARIAN WALNUT TORTE

12 eggs
7 T ground walnuts

6 T sugar
7 T all purpose flour

Separate eggs. Beat yolks and sugar together gradually. Continue beating for 5- or 6-minutes at high speed. Beat egg whites until stiff but not dry. Add yolks into whites and sprinkle nuts and flour over it. Mix gently by hand, in folding motion. Pour into three 9" greased, floured pans. Bake at 350 degrees for 30- to 35-minutes, until a delicate brown.

SCONES

2 c all purpose flour, sifted
1 t salt
1/3 c shortening
1/2 c milk

3 t baking powder
1/4 c sugar
2 eggs
1/4 c currants or raisins

Sift dry ingredients together in bowl. Cut in shortening. Add on whole egg and one egg yolk. Add milk and raisins. Mix till all flour is moistened. Turn onto lightly floured board. Knead for 20 seconds. Roll into circle 1/2-inch thick. Brush with egg white and sprinkle with sugar. Cut 12 pie shape pieces. Bake on ungreased baking sheet at 425 degrees for 12- to 15-minutes.

"ask your neighbor"



with **BOB ALLISON**
WWJ RADIO 9-5-0

KRUSCIKI (Angel Wings)

12 egg yolks

1/8 t baking powder

1/2 t sugar

1 T vanilla

jigger whiskey or unflavored
brandy

1/8 t salt

2 c sifted flour

Beat egg yolks and mix well with rest of ingredients. Knead until it blisters. (About 20- to 30-minutes). Roll as thin as possible. Cut into 1" x 3" strips. Cut slit in center and pull through. Fry in deep fat on each side until golden brown. (360 degrees). Drain in paper towel and sprinkle with xxx sugar. Makes 3- to 4-dozen.

SAND TARTS

1 egg

1 T vinegar

1 c sugar - light brown

1 T water

Beat well together. Bake in pastry shells.

ENGLISH CRUMPETS

1-1/2 c water

1/2 t sugar

1 cake yeast

1/2 t salt

1 T melted butter

milk

Mix water, salt, sugar, butter. Dissolve yeast in mixture. Stir in flour until batter is stiff. Beat for 10-minutes. Add lukewarm milk till batter is of a pouring consistency. Grease shallow muffin rings and place ring in heavy aluminum griddle. Pour batter into rings to 1/4" depth. Bake slowly in oven at 300 degrees. Do not turn until brown. Turn once for a few minutes for the other side.

BUTTER TART

1 c brown sugar

2 eggs

1/2 t vanilla

1/4 c butter

1 c currants or raisins

Mix the above ingredients well. Line patty tins with pie crust and fill with mixture. Bake at 375 degrees 10- to 15-minutes.

DUTCH GINGER BREAD

1/2 c melted butter

2 T caraway seeds

1/4 c chopped candied orange peel

16 cups flour

4 c dark corn syrup

4 T ginger

2 beaten eggs

Mix above to a stiff dough. Put in greased loaf pan and bake for 45-minutes at 375 degrees.

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with **BOB ALLISON**
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SOUTHERN GRAPENUT PIE

2-1/4 oz package grape nuts	1/2 c lukewarm water
1 c firmly packed light brown sugar	1/4 c butter
1/8 t salt	3 eggs
	1 t vanilla

Soak grape nuts in water until water is absorbed. Combine sugar, syrup, butter, and salt in a sauce pan. Bring quickly to a boil. Stir until sugar is dissolved. Remove from heat. Beat eggs until foamy. Add small amount of hot syrup mix to eggs, beating well. Add rest of syrup to eggs mixing well. Stir in grape nuts and vanilla. Pour in pastry lined pan. (9" pan). Bake for 45- to 50-minutes at 375 degrees.

NO BAKE BANANA PIE

1 package cherry jello	1-1/2 c hot water
1 pint canilla ice cream	1-1/2 c sliced bananas

Mix Jello with hot water. Add ice cream by spoonfulls. Stir until melted. Chill mixture until it thickens. Fold in the sliced bananas. Put in graham cracker pie crust. Crust is made by combining 1-1/2 c graham cracker crumbs and 3 T sugar, then stirring in 1/3 c melted butter. Mold around a pie plate.

DATE NUT BREAD

1 lb chopped dates	2 t baking soda
2 c boiling water	1/4 lb margarine
2 c sugar	2 eggs
1/4 t salt	1 t vanilla
4 c sifted flour	3/4 c chopped nuts

Put dates in large bowl. Sprinkle soda over them and add boiling water. Set aside. Cream margarine in another bowl and add sugar gradually. Add eggs, salt, and vanilla. Beat well and add to date mix. Add flour and nuts. Blend well. Pour into two greased loaf pans. Bake at 325 degrees for 75-minutes. Let cool.

ENGLISH TRIFLE

1 package ladyfingers	1/2 pint whipping cream
Sherry wine	strawberry or raspberry jam
1 package pudding mix (vanilla)	

Soak ladyfingers in Sherry wine. Make pudding mix according to directions. Line bottom of fancy bowl or loaf pan with 1/2 ladyfingers. Lightly spread jam over ladyfingers. Pour one-half of the pudding over this mixture. Repeat this process. Top with whipped cream and decorate.

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LOW CALORIE DESSERT

Beat the whites of 2 eggs until stiff. Fold in one can of apple-sauce by hand or with rubber spatula. Add one t cinnamon. Serve in a dessert dish.

RHUBARB TAPIOCA

1 qt water
pinch of salt
1 c tapioca

1 c sugar
1 lb rhubarb

Boil rhubarb in kettle until rhubarb dissolves. Add tapioca and cook until thickened.

BROKEN GLASS DESSERT

Prepare one day in advance of other ingredients one each of orange, lime, and cherry Jello, using 1-1/2 cups of water for each. Put in separate containers.

Dissolve one envelope of plain gelatin in 1/4 c cold water. Add 1/4 c hot water and 1/2 c pineapple juice and set aside to cool. Whip 2 cans of Delsoy Topping stiff. Fold in 1/2 c powdered sugar. Mix with gelatin mixture.

Cut Jello into small squares and add to mixture. Cut jelly roll into 6-pieces and line Angel Food cake pan. Pour mixture in center and over top. Keep in refrigerator for at least 6-hours. Lady Fingers can be used instead of jelly roll.

CANDIED APPLES

6 s small Jonathan apples
1/4 c light corn syrup
red food coloring

1 c sugar
6 T water

Mix sugar, corn syrup and water in top of double boiler. Cook over direct heat until sugar dissolves and mix boils. Continue cooking without stirring until the hard crack stage. Remove from heat and add color quickly. Pierce apples with sticks and begin to dip immediately, then turn upside down on wax paper.

POPCORN BALLS

1 c white sugar
1/2 c white corn syrup
1/4 t salt
1 t vanilla

1/2 c light molasses
1/4 c water
3 T butter
4 qts popcorn - unsalted

Mix sugar and molasses, syrup, water, and salt in a 3-quart saucepan. Cook over medium heat, stirring constantly until mix boils. Boil gently until it forms hard ball. Remove from heat and add butter and vanilla. Stir thoroughly. Pour evenly over corn and mix well with wooden spoon. Put butter in hands and quickly turn into balls. Makes about 12.

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PEANUT BUTTER FUDGE

Mix in saucepan 2 c sugar, 1/2 c Pet Milk, diluted with 2 T water. Cook slowly, stirring occasionally, until it reaches a 'soft ball' stage. Remove and cool at room temperature, without stirring. Add 1/2 c peanut butter, 1 t vanilla, 1 T butter. Beat until smooth and pour in 8" x 8" greased pan. Refrigerate, then cut into squares.

LOLLIPOPS

2 c sugar
1 c water
1/2 t red food coloring

2/3 c light corn syrup
1/2 t oil of peppermint

Combine sugar, syrup, and water. Still until sugar dissolves. Cook without stirring, to a hard stage. (About 300 degrees). Add peppermint and food coloring. Cool. Lay 24 skewers 4" apart on a greased pan. Drop mixture by teaspoon over ends of skewers to form 2" disc. Let cool.

(Maybe the kids can have a lollipop sale, although I don't suggest this as a big-money making project. Bob.)

APRICOT COCOANUT BALL COOKIES

1-1/2 c dried apricots, chopped fine
2/3 c Eagle Brand condensed milk

2 c cocoanut

Mix and shape into balls. Store in freezer if desired. Chill for 1-hour. Roll in xxx sugar and serve.

BANANA SPICE COOKIE

1/2 c soft shortening
2 eggs
2 c sifted flour
1/4 t baking soda
1/4 t cloves
1/2 c chopped nuts

1 c brown sugar
1 c mashed bananas
2 t baking powder
1/4 t salt
1/2 t cinnamon

Mix shortening, sugar, eggs. Stir in bananas. Sift dry ingredients and stir in. Blend in nuts and chill 1-hour. Drop by teaspoon onto lightly greased baking sheet. Bake for 8- to 10-minutes at 375 degrees. xxx sugar, icing, if desired. Makes 2-1/2 dozen.

CHOCOLATE CHERRY CHEERS

1 c sifted flour
1/2 c butter
36 maraschino cherries

1/3 c firmly packed brown sugar
6 squares semi-sweet chocolate

Combine flour and brown sugar. Cut in butter until mix resembles coarse crumbs. Press into ungreased 8" square pan. Bake at 350 degrees for 15- to 20-minutes, till golden brown. While warm cut into 36 squares and let cool. Melt chocolate in top of double boiler until smooth. Arrange squares on wax paper. Place well drained cherry on each. Top with 1 t melten chocolate. Let harden.

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BEEF BORSHT SOUP

Large pot
2 qt water
1 cabbage
3 lg chopped onions
1 bunch carrots - chopped
2 - 3 T flour
1 bunch celery - chopped
sugar

soup bone
2 lb stew beef and some of fat
2 cans diced beets
2 cans tomato paste
3 - 4 fair sized potatoes -
chopped
2 cans whole tomatoes
sour cream

Put soup bone, water and meat in pot. Add cabbage, beets, carrots, potatoes, celery, and whole tomatoes. Begin cooking on medium heat. Fry onions until brown. Add 2 - 3 T flour to onions. Add tomato paste and some soup liquid (1-cup) and mix.

Let simmer for 20-minutes. Add to soup mix. Simmer at least 4-hours, slowly. Add pinch of citric acid and a little sugar. Serve in soup dishes with 1 T sour cream in middle.

(Another listener wrote in the following recipe for Jewish Beet Borsht. Bob.)

JEWISH BEET BORSHT

1 bunch grated fresh beets
1/2 c sugar
1 T salt

2 qts water
1 egg
juice of 2 lemons

Put beets and sugar in water and cook until beets are tender. (Approximately 1/2-hour). Cool slightly. Beat up egg with 1 T salt and stir into mixture. Taste, and if you want it more tart, squeeze in more lemon juice. If you want it sweeter, add more sugar. Chill in refrigerator and, when serving, add sour cream.

(The listener adds that this is an old Jewish recipe, and that her mother used sour salt instead of lemon juice).

CHARNINA (DUCKS BLOOD SOUP)

1 lb spare ribs
one handful prunes
handful of raisins
1/4 small jar vinegar

neck and giblets of duck
2 apples - sliced
blood of duck
2 T flour

Cook ribs with giblets and neck in kettle of water, until tender. Add fruit. Put 2 T flour in small bowl and work in blood mix gradually. Add to soup gradually so as not to curdle. Add salt, pepper, and 1 T sugar. Simmer until fruit is cooked.

Prepape noodles as in chicken soup and pour Charnina over to serve.

SIMPLE VEGETABLE SOUP

Beef soup bone

1 lb stew beef

Simmer 2- to 3-hours

Add 1 box frozen mixed vegetables, lots of celery (large celery heart), 1 can tomatoes, 1 medium potato, cubed, noodles or rice. Let simmer 15- to 20-minutes. Season to taste.

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with **BOB ALLISON**
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PIGS IN BLANKET

1 package Hot Roll Mix 1 lb bulk sausage meat
(About 1/2 of mix will be used)

Follow directions on package of Hot Roll Mix for first step.

While dough is rising, make sausage rolls size and length of little finger. Set aside in cool place. Do not refrigerate. Do not pre-cook meat.

Well flour a board or table. Turn out dough on table. Pinch off pieces of dough about size of walnut. Flatten with fingers until very thin, to a size that will cover meat roll. Roll meat into dough and pinch ends together. Dip roll in melted butter, place in bottom of pan, with the overlap side down. Place rolls together, barely touching. Let rise in warm place until dough has doubled in bulk. (About 1/2-hour). Place in preheated oven at 375 degrees for 20- to 25-minutes.

(Listener says that hot dogs can be used instead of sausage. Dough must be very thin. Leftovers can be reheated. Bob.)

PIGS IN BLANKET (OTHER METHODS)

#1

Roll pork sausages in pie crust or biscuit dough. Bake 20- to 25-minutes.

#2

Bake hot dogs wrapped in Bisquick. Bake till done.

TUNA FISH CASSEROLE

1 can Cream of Mushroom Soup 1 small can tuna
Crushed potato chips

In buttered casserole dish place on layer of potato chips, 1 layer of tuna, 1 layer of soup. Repeat, ending with soup. Bake at 350 degrees for 30-minutes.

HAM CASSEROLE

2 c leftover ham 2 raw potatoes, sliced
1/2 onion 1 small can whole corn

Put in casserole dish in layers. Cover with milk. Bake at 350 degrees for 45-minutes.

GREEN BEAN CASSEROLE

Drain 2 cans green beans. Season with salt and pepper and empty into greased casserole. Then mix 1-can Cream of Mushroom Soup with 1/2 can milk and 1/4 cup grated cheddar cheese. Pour over green beans and onion rings. Bake at 350 degrees for 1/2-hour.

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(Here's a recipe that many listeners asked for. This formula for Potato Croquettes is from a very old cookbook. Our thanks to the listener who sent it to us. Bob.)

POTATO CROQUETTES

2 c mashed potatoes	1 T cream
Few grains cayenne pepper	1 t salt
1/4 t celery salt	1/2 c onion juice
1 T chopped parsley	1 egg yolk or 1/2 egg

Beat cream into mashed potato, add remaining ingredients and beat until light and fluffy. Let stand until cool. Shape into balls, cylinders, or cones. Roll in crushed crumbs, then in egg, then in crumbs again. Fry until a rich brown in deep fat at 375 degrees. Dry on absorbent paper and serve hot.

STEAK AND POTATO CASSEROLE

1-1/2 lb round steak, cut in serving pieces	1/3 c flour
4 T vegetable oil	4 to 6 small peeled potatoes
1 small onion, chopped	2 T chopped parsley
1/2 t salt	1/8 t pepper
2 8-oz cans Hunts Tomato Sauce	

Dredge steak in flour. Brown well on both sides in hot oil. Place meat in 1-1/2 qt casserole. Pour off excess fat. Scrape up brown drippings and add to meat. Arrange potatoes around meat. Sprinkle onion, parsley, salt, pepper over meat and add tomato sauce. Bake at 350 degrees for 1-1/2-hours.

CALVES LIVER IN CASSEROLE

1 lb calves liver	6 slices bacon
1 c butter mushrooms (sauteed)	3 c potato balls
1 pint brown soup stock	

Fry bacon and remove from pan. Sear liver on both sides. Transfer liver, bacon, soup stock and mushrooms to casserole dish. Cook 1-1/2-hours at 350 degrees. Add stock as necessary. Just before serving brown potato balls in deep fat. Drain and add to casserole.

BEEF CASSEROLE

Lightly brown 1 medium chopped onion in 1 T shortening. Combine with 1 can tomato soup, 1/2 c water, 1 c cubed cooked beef, 1/2 c cooked green beans, 1 c noodles (cooked and drained). Pour mix into 1 qt casserole. Top with 1/2 c cheddar cheese, shredded. Bake for 25-minutes at 350 degrees. (4 servings).

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with **BOB ALLISON**
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SEVEN LAYER CASSEROLE

Place the following ingredients, in order, in greased pyrex casserole dish:

- | | |
|-------------------------------|--|
| 1. 1 c uncooked rice | 2. 1 c canned whole kernel corn, drained |
| 3. 1 c tomato sauce | 4. 1/2 can water |
| 5. 1/2 c finely chopped onion | 6. 1/2 c finely chopped green pepper |
| 7. 3/4 lb ground beef | 8. Another can tomato sauce |
| 9. 1/4 can water | 10. 4 strips bacon |

Cover and bake 1-hour at 350 degrees. Uncover and bake 30-minutes longer.

CALIFORNIA CASSEROLE (Hamburger Casserole)

- | | |
|--------------------------|--------------------------|
| 1 lb ground beef | 1 medium onion - chopped |
| 1 #2-1/2 can tomatoes | 1 can tomato sauce |
| 2 t salt | 1/2 t pepper |
| 1 T Worcestershire Sauce | 1 t garlic salt |
| 1 package noodles | 1 c grated cheese |

Brown beef and onion and add everything but noodles and cheese. Simmer 20-minutes. Prepare noodles and drain. Alternate noodles and beef mix in layers in casserole. Put cheese on top. Bake 20-minutes at 350 degrees.

COUNTRY CHICKEN CASSEROLE

- | | |
|-----------------------------|-----------------------------------|
| 3 lb fryer - cut up | 1/4 c flour |
| 1/2 t salt | 1/4 t pepper |
| 1/4 c oil | 1/2 c chopped onions |
| 1/4 c chopped green peppers | 1 clove garlic - minced |
| 3 carrots - sliced | 1 stalk - celery - sliced |
| 2 8-oz cans tomato sauce | 1 c water |
| 1/4 t basil (optional) | 1-1/2 c elbow macaroni (uncooked) |

Dredge chicken in flour, salt, and pepper. Brown in hot oil in heavy skillet and remove. In same pan lightly saute onion, green pepper, and garlic. Add rest of ingredients except macaroni. Simmer 10-minutes. Put macaroni in large lightly greased casserole. Cover with chicken. Pour sauce over all. Cover. Bake at 325 degrees for 1-1/2-hours, or until chicken and vegetables are tender.

STUFFED MUSHROOMS

- | | |
|--------------------------|-------------------------|
| 1 lb large mushrooms | 3 T grated cheese |
| 1 clove garlic - chopped | 1 small onion - chopped |
| 1 c bread crumbs | 1 T chopped parsley |
| 2 T melted butter | 6 T olive oil |
| salt and pepper to taste | |

Clean and remove stems from mushrooms. Mix all ingredients except olive oil. Stuff mushrooms. Pour 2 T olive oil in baking pan. Put mushrooms in pan, stuffed side up. Pour rest of olive oil on mushrooms. Bake 20-minutes in medium oven.

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GOLUMBKE (Stuffed Cabbage)

Scald one head of cabbage. Partially cook 1 lb rice. Fry 1/2 c onion, 1/2 c celery, 1/2 c green pepper in little oil until browned. Add 2 lb hamburger. Fry till brown. Add the rice, a little salt and pepper, and roll in cabbage leaves. Pour small can of tomatoes and 1/2 can water over them. Bake for 2-1/2-hours at 350 degrees. Pour sour cream over Golumbkes when serving.

(A listener called with the following easy Golumbke filling. Bob.)

Mix one can Spanish rice mix with hamburger. Roll in cabbage leaves as above.

SLOPPY JOES

1 lb ground beef
3 T shortening
1/4 c finely diced celery
1 c catsup
1/3 c water
1 t Worcestershire sauce

1 t salt
1 large onion - diced
1/4 c diced green pepper
2 T vinegar
1 t prepared mustard

Combine meat and salt. Mix well. Add meat to shortening and brown, stirring frequently. Add remaining ingredients. Cover and simmer 30-minutes.

(And here's another Sloppy Joe recipe for that family reunion. Bob.)

SLOPPY JOES (Serves 20 people - 40 sandwiches)

Brown 5 lbs hamburger in salad oil in large kettle. Chop 5 medium onions and add 4 cans Chicken Gumbo Soup. Cook for 1/2-hour. Add 1/2 jar green pickle relish and 1-whole jar hamburger relish. Add 4 T mustard. Stir and serve.

OLD FASHIONED HASH (Serves 5)

3 c ground beef

3 c potatoes

Grind together

1-1/2 c gravy
1/2 c onions

1/2 c carrots
celery salt, salt and pepper

Mix all ingredients together. Bake for 30-minutes at 350 degrees in shallow baking pan.

BEEF KIDNEY STEW

Cut off all fat from several beef kidneys. Put kidneys in kettle and cover with cold water. Bring to boil, then pour off water. Repeat this process four or five times until water is clear. Add 1 can of tomatoes, 1 small onion, 2 stalks of celery. Season to taste. Bring to a boil, then simmer 3/4-hour. Serve with mashed potatoes and butter.

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SEVEN LAYER CASSEROLE

Place the following ingredients, in order, in greased pyrex casserole dish:

- | | |
|-------------------------------|--|
| 1. 1 c uncooked rice | 2. 1 c canned whole kernel corn, drained |
| 3. 1 c tomato sauce | 4. 1/2 can water |
| 5. 1/2 c finely chopped onion | 6. 1/2 c finely chopped green pepper |
| 7. 3/4 lb ground beef | 8. Another can tomato sauce |
| 9. 1/4 can water | 10. 4 strips bacon |

Cover and bake 1-hour at 350 degrees. Uncover and bake 30-minutes longer.

CALIFORNIA CASSEROLE (Hamburger Casserole)

- | | |
|--------------------------|--------------------------|
| 1 lb ground beef | 1 medium onion - chopped |
| 1 #2-1/2 can tomatoes | 1 can tomato sauce |
| 2 t salt | 1/2 t pepper |
| 1 T Worcestershire Sauce | 1 t garlic salt |
| 1 package noodles | 1 c grated cheese |

Brown beef and onion and add everything but noodles and cheese. Simmer 20-minutes. Prepare noodles and drain. Alternate noodles and beef mix in layers in casserole. Put cheese on top. Bake 20-minutes at 350 degrees.

COUNTRY CHICKEN CASSEROLE

- | | |
|-----------------------------|-----------------------------------|
| 3 lb fryer - cut up | 1/4 c flour |
| 1/2 t salt | 1/4 t pepper |
| 1/4 c oil | 1/2 c chopped onions |
| 1/4 c chopped green peppers | 1 clove garlic - minced |
| 3 carrots - sliced | 1 stalk - celery - sliced |
| 2 8-oz cans tomato sauce | 1 c water |
| 1/4 t basil (optional) | 1-1/2 c elbow macaroni (uncooked) |

Dredge chicken in flour, salt, and pepper. Brown in hot oil in heavy skillet and remove. In same pan lightly saute onion, green pepper, and garlic. Add rest of ingredients except macaroni. Simmer 10-minutes. Put macaroni in large lightly greased casserole. Cover with chicken. Pour sauce over all. Cover. Bake at 325 degrees for 1-1/2-hours, or until chicken and vegetables are tender.

STUFFED MUSHROOMS

- | | |
|--------------------------|-------------------------|
| 1 lb large mushrooms | 3 T grated cheese |
| 1 clove garlic - chopped | 1 small onion - chopped |
| 1 c bread crumbs | 1 T chopped parsley |
| 2 T melted butter | 6 T olive oil |
| salt and pepper to taste | |

Clean and remove stems from mushrooms. Mix all ingredients except olive oil. Stuff mushrooms. Pour 2 T olive oil in baking pan. Put mushrooms in pan, stuffed side up. Pour rest of olive oil on mushrooms. Bake 20-minutes in medium oven.

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BEEF STROGANOFF

(From the Omar Khayam - San Francisco)

2 lbs round steak 1/4" thick, cut into 2" strips	1 c sliced fresh mushrooms or small can B and B mushrooms
1/2 c chopped onions	3/4 c dry sherry (not cooking sherry)
1 c tomato juice	1/2 c butter
1/2 pint sour cream	
salt and pepper	

Dip beef in flour and fry in butter in deep fry pan for 5-minutes. Add onions, mushrooms. Saute 5-minutes. Add tomato juice and sour cream and stir well. Add dry sherry. Simmer 15- to 20-minutes. Pour into casserole or shafing dish. Serve on toast, rice, or buttered noodles.

(Here's an especially good menu for "Ask Your Neighbor" listeners. Barn raising was quite an event in the early days. When a barn was built, all the friends and neighbors came from miles around to help. Here's a sample menu that was served to all of these friendly neighbors. Bob.)

FOOD FOR A BARN RAISING

115 lemon pies
 15 large cakes
 3 gallons rice pudding
 16 chickens
 50 lbs roast beef
 16 loaves bread
 1 large crock stewed raisins

500 fat cakes (doughnuts)
 3 gallons applesauce
 3 gallons cornstarch pudding
 3 hams
 300 light rolls
 6 lbs stewed prunes
 5 gallon stone jar sweet potatoes and white potatoes

Enough food for 175 men.

HAM LOAF

8 c ground ham (no fat)
 4 eggs
 1/2 t red pepper
 1/2 c pineapple juice

2 c soft bread crumbs
 1-1/2 t dry mustard
 2 t Worcestershire sauce

Mix eggs, pineapple juice, spices, and crumbs in bowl. Grind ham and mix in. Put in loaf pan. Bake at 350 degrees for 1-hour.

TURKEY LOAF

1 c soft day old bread crumbs
 2 eggs, slightly beaten
 1/4 t paprika
 3 c chopped cooked turkey
 1 chopped green pepper

2 c milk
 1/2 t salt
 1 T Worcestershire sauce
 1/2 c chopped celery
 juice of 1/2 lemon

Combine bread crumbs with milk and beaten eggs. Stir in salt, paprika, Worcestershire sauce. Blend well. Mix in turkey, celery, pepper, lemon juice and put into buttered 1-1/2 qt. loaf pan. Bake 325 degrees for 40-minutes.

FIFTEEN MINUTE MEAT LOAF

"ask your neighbor"



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1 lb ground beef
2 T steak sauce
2 eggs
salt and pepper

1 grated onion
1 c bread crumbs or dry oatmeal
2/3 c milk

Mix and put in greased muffin tins (12). Bake at 425 degrees for 15- to 20-minutes.

MEAT LOAF TOPPING

Flatten hamburger in pan. Spread oregano on top. Add pizza sauce and cheese. Bake for 45-minutes at 350 degrees.

POLISH SAUSAGE

1-1/2 lbs pork loin or butt
salt and pepper
3 T water

1/2 lb veal
1 bud of garlic

Remove meat from bones. Grind coarsely. Add water, ground garlic and salt and pepper. Mix thoroughly. Stuff sausage casings.

POLISH MEAT BALLS

1 lb hamburger or ground beef
1 medium onion, minced
1 egg slightly beaten
pinch of marjoram

1/2 lb ground veal
1/2 c bread crumbs
salt and pepper to taste

Combine meat and rest of ingredients and mix well. Shape into balls. Brown in shortening. Remove from pan and drain off shortening. Replace balls in pan and add 1 c water and simmer 20- to 30-minutes. (Add more water if necessary). For topping mix 1 c cream mushroom soup with 1/2 c milk until lumps are gone. Add to pan of meatballs and simmer 15- to 20-minutes.

PORCUPINE MEAT BALLS

Mix 1/4 c tomato soup with 1 lb groundbeef, 1/4 c uncooked rice, 1 egg slightly beaten, 1/4 c minced onion, 2 t minced parsley, 1 t salt. Shape into balls. Brown in 2 t of shortening with 1 small garlic clove minced, in large skillet. Blend in rest of can of tomato soup with 1 c water. Cover and simmer for 40-minutes, until rice is tender. Stir occasionally.

STURGEON STEAK METHOD

Place greased wax paper in bottom of shallow baking dish. Place fish in dish and sprinkle with salt, pepper, and melted butter. Bake in 400 degree oven. Bake filet 20-minutes. Whole fish 10-minutes per pound.

BATTER FOR FRENCH FRIED SHRIMP

1 c flour
1/2 t salt
1-1/2 t baking powder
bit of yellow food coloring

1 T corn starch
1 T sugar
1/2 c water
2 egg whites beaten stiff

Sift dry ingredients. Add water to make slightly thicker than fritter batter. Fold in egg whites. Dip shrimp well.

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BROILED TROUT

Butter pan. Place cleaned and buttered trout, seasoned with salt, pepper, and paprika next to each other in pan. Place pan 4" below broiler. Broil until done, without turning. (About 8-minutes).

TURTLE STEAK

1 lb turtle meat
butter
juice 1/2 lemon

flour
salt

Trim all skin and sinews from meat. Slice meat sideways to make cutlets. Pound meat thin. Dip cutlets into flour and fry in butter. Salt to taste and sprinkle with lemon juice and saute over low fire till brown.

TURTLE PIE

Stew turtle like chicken. Make gravy out of broth. Pre cook carrots, potatoes, and onions. Mix hot in dish. Pour over the gravy. Put crust or biscuits on top according to biscuit instructions.

BAR-B-Q HINTS

Cut up spare ribs in individual servings (two sides ribs). Put in large container and cover with water. Add 1/2 c vinegar. Simmer 50-minutes. Drain. Keep warm till ready to Bar-B-Q. Bar-B-Q 15-minutes. (Baste with your own sauce).

HAM 'N EGGS AND CORN BREAD

Combine 1 can cream of asparagus soup, 1/4 c milk, 1 c diced cooked ham, and 2 hard cooked sliced eggs. Heat thoroughly. Serve on hot cornbread.

(A listener found this recipe in San Francisco's Chinatown. Bob.)

EGG FOO YOUNG

4 eggs
1 small onion
1 c meat (not beef)

1 small can bean sprouts
1/2 green pepper

Chop green pepper fine, then add diced meat. Drain bean sprouts and mix with meat and pepper. Separate eggs. Beat yolks until stiff and then beat whites until stiff. Fold whites and yolks together, then fold into meat mixture. Fry two heaping teaspoons full for each omlet.

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Place kraut in greased baking dish. Sprinkle with brown sugar (1/4 c to each quart of kraut). Brown spare ribs under broiler. Season with salt and pepper and place on top of kraut. Add 1/2 c hot water. Cover and cook in 350 degree oven 3/4- to 1-hour.

CHILI (RESTAURANT)

4 qt stainless steel sauce pan. Put in just enough shortening to keep meat from sticking. Combine 2 lbs hamburger, 1 large diced onion, and 1/2 large diced green pepper. Cook over medium heat until done. Add 2 cans tomato puree, 2 cans red kidney beans, 2 cans Campbell Beef Broth. Add water until 2-inches from top of sauce pan. Add salt, pepper, chili powder to taste. Bring to easy boil, then cover and let simmer for

4-hours. Turn off and stir while cooling. Refrigerate overnight. Next day, heat and serve.

TORTILLA

2-1/2 c steamed hominy
2 T cold water

1 T corn meal
1 T bacon fat

Drain hominy and put kernels through a food chopper set fine, three times. Combine with other ingredients. Form into 12 thin patties and put between moist cloth. Place a board on top and weight heavily. Chill. Fry in slightly greased griddle until golden brown on both sides.

CHICKEN ENCILLADAS (filling)

Brush tortillas with melted butter on each side. Cover with following:
2 c diced cooked chicken
2 T chopped onion
3/4 c ripe olives (cut up)
1/4 c grated sharp cheese

Roll mixture in tortillas and place in shallow buttered 9" baking dish. Cover with heavily seasoned tomato sauce and sprinkle with 2 T chopped onions and 1/4 c grated sharp cheese. Bake for 15-minutes in oven pre-heated at 350 degrees.

HOME MADE RAVIOLI

Roll out noodle dough thin. Cut into rounds with large cookie cutter. Place mixture on 1/2 of each round. Moisten edges of dough with water. Fold over into 1/2 circle and press edges tightly together. Fry in deep hot fat at 375 degrees, until golden brown, or, drop in boiling salted water or stock and cook until they rise to surface.

RAVIOLI FILLING

1-1/2 lbs ground pork
1/4 c romano cheese
1 egg
1 lb fresh spinach
1/2 clove garlic chopped fine
salt to taste

Drain spinach. Add ground pork and garlic. Cook together about 10-minutes. Cool. Mix in raw egg and cheese.

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SOFT PIZZA DOUGH

Combine $1/2$ c scalded milk, $1/4$ c soft shortening, 1 T sugar, and $1-1/2$ t salt. Stir in $1/2$ c cold water. Heat until lukewarm, then stir in 1 cake of yeast, crumbled. Mix well and stir in 3 c sifted all purpose flour. Stir until well blended. Brush top of dough with melted shortening. Cover and let rise until double. (45-minutes). Can store in refrigerator overnight. Remove 1-hour before using. Divide in half. Roll each piece into circles 12" in diameter. Place in greased pan and brush with $1/4$ c olive oil. Put prepared pizza sauce on top. Bake 20- to 25-minutes at 425 degrees.

EASY SPAGHETTI SAUCE

1 lb ground beef	1 good size onion sliced
1 large can tomatoes	1 small can tomato paste
1 envelope Lawry's Spaghetti Sauce Mix	

Simmer for 15-minutes.

(Listener suggests that a tasty version of above is to use two cans Chef Boy-Ar-Dee Meat Balls and Gravy instead of ground beef).

CALIFORNIA BAR-B-Q

1- $1/4$ lb ground beef	1 T fat
1 large onion	1 green pepper
$3/4$ c ketchup	2 T sugar
2 T prepared mustard	1 T vinegar
1 t salt	

Brown meat in fat. Chop onion and pepper fine. Add remaining ingredients. Simmer 45-minutes.

GERMAN POTATO PANCAKES

3 c grated raw potatoes	1 T salt
dash of black pepper	1 egg
$1-1/2$ c flour	$1/4$ c fat (or margarine)

Mix all but fat thoroughly. Heat fat in iron skillet. Drop batter by spoonful into skillet and fry on both sides until brown.

HUSH PUPPIES

$3/4$ c corn meal	$1/4$ c flour
1 egg	$1/2$ t salt
$1/2$ T sugar	$1/2$ pinch soda
$1/2$ c buttermilk (or $1/2$ c milk and 1 T vinegar)	1 chopped onion

Combine ingredients well. Spoon drop into deep fat until done, and rather crisp.

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NOODLES AND COTTAGE CHEESE

Cook noodles and rinse in warm water. Mix in 1-pound cottage cheese. Add 1/2 pint sour cream. Season. Mix in small cubes of fried bacon.

BAR-B-Q'D BEANS

2 c ground beef

1 small onion, chopped

Brown in skillet. Add 1 can Campbells Bar-B-Cued beans, 1 T mustard, and 1 T ketchup. Mix. Cook until done.

PASTIES (Lehto's)

3 c sifted flour

1/4 c scraped suet

1-1/4 lb diced sirloin steak

2 medium onions, sliced

salt and pepper

3/4 c shortening and lard mixed water

4 medium potatoes, sliced

1/4 c sliced rutabagas

Sift flour in mixing bowl. Add shortening and suet and cut it until coarse crumbs are formed. Add enough water to make soft dough. Divide into 4 parts and roll each into a 9" circle. Combine meat, potatoes, onion, and rutabagas. Divide into 4 parts and place on 1 side of pastry and sprinkle salt and pepper, then fold over pastry, sealing edges. Bake at 375 degrees for 45- to 50-minutes, reducing to 350 degrees the last 15-minutes. (Don't vent tops of pasties.)

BOTTBOI (Pot Pie)

2 c flour

1 pinch baking powder

1 egg, beaten with 1/2 c water

1 t salt

1 T shortening

Roll out as for noodles. Cut into 1" squares. Drop into boiling chicken or beef broth. Cook for about 15-minutes. Mix with chicken pieces or beef chunks.

CHINESE FRIED RICE

2 c chicken stock or 2 bouillon cubes in 2 c water. Cook rice very slowly until done. Shut off heat and keep rice covered 15-minutes. Put 1/4 c peanut oil in large skillet. When hot add 1 slightly beaten egg and cook 2- or 3-minutes. Break egg into small pieces as it cooks. Add 1/4 c small pieces of cooked shrimp, beef, or chicken. Add rice, 1 t salt, 1/4 t pepper, 1/4 c finely chopped green onions, and 1-1/2 T soya sauce. Blend well and cook over moderate flame 7- or 8-minutes.

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BREAD DRESSING

1 loaf fresh bread, diced	2 eggs
1 large onion, diced	1 c celery diced
1 can mushrooms	1 c ground beef
1 T sesame seeds or poppy seeds	
1 c coarse ground nuts	salt and pepper

Soak bread in warm water until moist. Saute together onion, celery, meat, and mushrooms. Add remaining ingredients. Mix well and stuff.

HOT POTATO SALAD (12 people)

8 medium potatoes diced	1 stalk celery (chopped)
2 hard cooked eggs, sliced	3 sweet-sour pickles
2 medium onions (chopped)	4 slices bacon
1 T minced parsley	

Mix together

Sauce: 2 eggs, well beaten
1/2 c vinegar

1 c sugar
1/2 c water

Add to bacon fat and simmer until thick (10-minutes). Pour over potato salad.

CORN FRITTERS

1-1/3 c flour	1-1/2 t baking powder
3/4 t salt	1 T sugar
2/3 c milk	1 egg well beaten
1 lb can whole kernel corn, drained	

Sift dry ingredients together. Blend milk and egg and add gradually to dry mix. Add corn. Deep fry at 350 degrees until brown. (1 T batter per fritter, makes about 16.)

GERMAN POTATO DUMPLINGS

2 c grated raw potatoes, drained	2 small or 1 large egg
1/2 t baking powder	1/2 t salt

Enough flour to make the consistency of a drop dumpling.

Spoon drop into boiling water. Let boil for about 20-minutes, or until they rise.

(Here's an answer for watery spaghetti that a listener sent in. Bob.)

Drain in collendar a while longer than usual. Then add two tablespoons of flour to meat sauce, while cooking. Gives a wonderful consistency.

CONEY ISLAND SAUCE FOR HOTDOGS

1 lb ground chuck or round in a sauce pan. Cover with water and simmer for 20-minutes. Dip off most of fat with spoon. Add chili powder to taste and 1/2 bottle of Heinz Catsup. Simmer for 30-minutes.