

Village of
Ossining



175th Anniversary

COOKBOOK

1813 ~ 1988

MANY MANY THANKS

The 175th Anniversary Committee sincerely thanks all those who so generously contributed their favorite recipes. Without their support, the publication of this Cookbook could not have been possible. Special thanks for the compilation of this book, the art work, history, and technical assistance goes to . . .

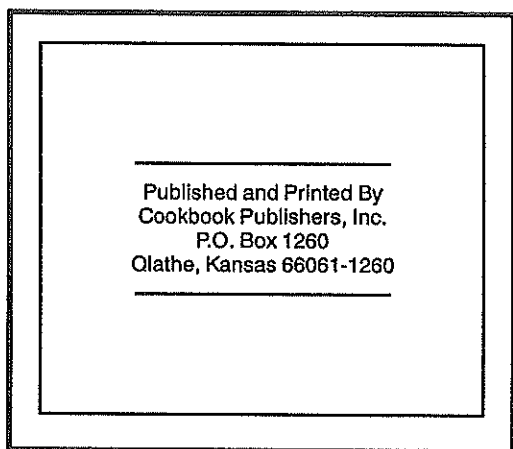
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175th Anniversary Celebration Village of Ossining, New York

Ossining became the first incorporated village in Westchester County on April 2, 1813. This Cookbook has been compiled to celebrate this historic event.

Ossining's geography made it an area of commerce throughout its history. The first settlers inhabited natural rock caves formed in the terrain overlooking the Great River. They used the river as an important artery of transportation and a source of food.

The 1600's brought western "Civilization" to the area with the "discovery" of the River by Henry Hudson, after whom it is now named. In 1685, Frederick Philipse purchased the area that is now Ossining from the native American Sint Sinck tribe of the Wappinger Confederation Indians in a deal that probably rivaled the purchase of Manhattan Island. Named for the Sint Sinck Indians, the Village was known as Sing Sing, and in 1901, the name was changed to Ossining.

During the 1800's, the Village of Sing Sing was a major center of commerce in Westchester. Located at the crossroads of the Old Albany Post Road (now Route 9, Highland Avenue) and the Danbury Stage Road (now Croton Avenue, Route 133), Sing Sing was a major port sending produce from local farmers to New York City.

During the late 19th and 20th Centuries, many of the brick commercial buildings and houses of worship that dominate the architecture of the central Village were erected. Ship building and light industry developed along the waterfront. Sing Sing Prison was built in 1825. Several hotels thrived in the Village, along with an Opera House, a trolley system and the first newspaper published in Westchester.

During this period the Croton Aqueduct was constructed to carry water from Croton through the center of the Village of Ossining to what is now the site of the New York Public Library at 42nd Street and Fifth Avenue, New York, and was then a great reservoir. Ossining's legacy from the Aqueduct is a beautiful park running through the center of the Village, a Double-Arch of bridges rising high over the Sing Sing Kill, and the Weir Chamber which can now be toured and which shows the inner workings of the Aqueduct.

The Hudson River continues to influence the character of the Village. Sweeping views of the Hudson have historically attracted a diverse group of residents including artists, composers, and authors who drew and continue to draw inspiration from its scenic beauty. The Hudson River has now become a center for local recreation with two marinas and a waterfront park.

Recent zoning changes for the waterfront area are expected to have profound consequences for the Village's future development. Ossining has recognized the waterfront to be a beautiful resource that can attract people with housing, retail and commercial development. Like a microcosm of the American scene, Ossining grows, changes, progresses, regresses, and grows again as it moves toward the 21st Century.

Through 1988, the Village of Ossining celebrates its people, its scenic beauty, its arts, and its history.

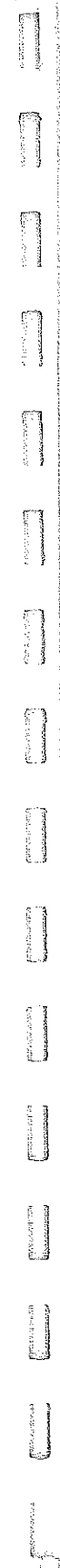
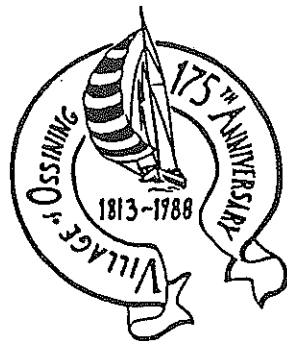


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APPETIZERS, PICKLES, RELISHES

APPETIZERS

ARTICHOKE CANAPES

1 (14 oz.) can artichoke hearts,
packed in water
¾ c. mayonnaise

¾ c. grated Parmesan cheese
Cocktail rye bread

Mix mayonnaise and cheese. Cut artichokes into halves or quarters. Put piece on bread and cover with cheese mixture. Sprinkle paprika over top and put under broiler for 2 to 3 minutes.

Maryellen Bubser, Briarcliff Manor, NY

ASPARAGUS QUICHE

4 eggs
1 c. Bisquick
½ c. oil
½ c. Cheddar cheese, grated
½ c. Mozzarella

1 Tbsp. Italian grated cheese
1 chopped onion
Salt and pepper
1 medium size canned asparagus
pieces or 1 c. fresh

Beat eggs; add other ingredients. Pour into a buttered 9 inch pie plate and bake at 350° for 35 minutes.

Alice Fasano, Ossining, NY

BACON AND TOMATO QUICHE

6 slices bacon
¼ c. butter
2 medium onions, finely chopped
2 lb. tomatoes, peeled, seeded,
and chopped

Pinch of thyme
1 bay leaf
6 eggs
1 (9 inch) baked pie shell
Freshly ground pepper to taste

Preheat oven to 350°. Chop bacon into small pieces. In heavy saucepan, melt butter; add chopped bacon and onions and saute over moderate heat until golden in color. Add tomatoes, herbs, and black pepper. Cover pan and simmer for 20 minutes.

In bowl, beat eggs until well mixed. Discard bay leaf; allow tomato mixture to cool slightly. Combine in bowl with eggs; mix well. Pour mixture into prebaked pie shell and bake for 25 to 30 minutes until filling is set and golden. Serve hot or cold. Serves 6 to 8.

Honorable Mario Cuomo, Governor of the State of New York

BROCCOLI DIP

1 stick margarine	1 tsp. Accent
1 c. chopped onion	1½ c. slivered almonds
2 pkg. frozen chopped broccoli	2 (11 oz.) cans mushroom soup
1 (4 oz.) can sliced mushrooms	Tabasco to taste
1½ rolls (9 oz.) garlic cheese	Worcestershire sauce to taste

Saute onions in margarine until soft. Add broccoli and simmer until tender, then add more margarine and remainder of ingredients. Serve hot in chafing dish with king size corn chips. Makes about 4 cups.

Sandra Galef, County Lesilator, 9th District, Ossining, NY

BEIGNETS AU FROMAGE - CHEESE PUFFS

½ c. butter	1 pinch of cayenne pepper
½ c. water	6 whole eggs
½ c. white wine	3 c. grated cheese
1½ c. flour	1 c. Parmesan cheese
1 tsp. salt	1 c. Gruyere
1 pinch of nutmeg	1 c. Emmenthaler
1 pinch of garlic powder	

Put butter, water, wine, and condiments (salt, nutmeg, garlic powder, and cayenne pepper) into saucepan and boil for two minutes. Add flour and keep on fire, mixing with wood spatula until mixture loosens. Take mixture off fire and let cool. Add whole eggs, one at a time, and mix well. Add cheese and mix.

Drop small pieces from teaspoon into deep fat fryer (360°) and fry until golden brown. Yield: Approximately 3 dozen.

Brasserie Swiss Restaurant, Ossining, NY

CAVIAR EGG MOUSSE

6 hard-boiled eggs	1 tsp. Worcestershire sauce
1 c. mayonnaise	1 (4 oz.) black caviar
2 Tbsp. lemon juice	¼ tsp. onion powder
2 Tbsp. water	Dash of pepper
1 pkg. unflavored Knox gelatine	

Put gelatine, lemon juice, and water on low heat to dissolve. Mix chopped eggs with mayonnaise and all other ingredients. Blend well. Put in dissolved gelatine mixture. Pour in greased mold and refrigerate overnight.

Renata Chiti, Ossining, NY

CHICKEN LIVER PATE

1 lb. fresh chicken livers	2 Tbsp. brandy
2 Tbsp. butter or margarine	Salt and pepper
2 Tbsp. minced onion	3 hard cooked eggs

Pat chicken livers on paper towel to dry. Cut into pieces; saute in skillet in melted butter. Cook for 2 minutes; add onions and cook another 2 minutes.

Place in blender with 2 chopped hard cooked eggs, brandy, salt, and pepper. Blend until smooth (use the other egg for garnishing the top). Put into a glass bowl; cover with plastic wrap and refrigerate at least 3 hours.

Camille Mancinelli, Ossining, NY

CHOPPED LIVER

1 chicken liver
1 hard-boiled egg
1 onion

Salt and pepper
Chicken fat (if possible) or
margarine

Saute onion, then chicken liver, in same pan. Place in wooden chopping bowl with hard-boiled egg. Season to taste. Chop by hand-held chopper until mixture is fine enough for your taste. Serve on crackers.

Irene Pokowitz, Ossining, NY

COLD CUT PIZZA

Dough for Pizza:

4 c. flour
4 tsp. baking powder
2 to 3 Tbsp. sugar

1 c. shortening
7 to 8 eggs
1 tsp. salt

Mix all dry ingredients together. Add shortening. Mix until corn meal consistency. Add eggs and mix until it forms a ball. Cut ball in 8 to 9 inch diameter.

Put 4 to 5 tablespoons of filling in center of crust. Fold over like a turnover and pat gently. Seal edges with a fork. Prick tops for air. Beat egg with a little milk to brush on top. Bake for 40 minutes at 400°, or until brown. Slice and serve as an appetizer. Makes 8 pies.

Filling for Appetizer:

1 lb. salami
1 lb. pepperoni
½ lb. prosciutto ham
1 lb. Cappacoli

1 lb. Mozzarella
1¼ lb. jar grated cheese
3 lb. Ricotta
12 eggs

Dice all cold cuts and Mozzarella in large bowl. Combine cold cuts, Mozzarella, grated cheese, Ricotta, and eggs and mix well. Can be served warm, too.

Ellen T. Sparano, Ossining, NY

CRABMEAT IN LETTUCE CUPS

1 lb. crabmeat
¼ c. tarragon vinegar
3 Tbsp. pimento, chopped
2 Tbsp. chives, chopped

2 Tbsp. sweet pickle relish
½ c. mayonnaise
Salt and pepper to taste
Capers and pimento for garnish

Drain crabmeat; add pimento, chives, relish, mayonnaise, salt, and pepper to taste. Divide mixture evenly into 6 crisp lettuce leaves (shape into domes). Spread with thin coating of mayonnaise. Sprinkle well drained capers over the top and garnish with pimento strips. Serve very cold!

Camille Mancinelli, Ossining, NY

CRABMEAT MOLD

1 can cream of mushroom soup	3/4 c. celery, diced
1 pkg. Knox gelatine	1 tsp. grated onion
1/4 c. lemon juice (fresh)	1/2 tsp. Worcestershire sauce
1 (8 oz.) pkg. cream cheese	1 (8 oz.) can crabmeat
1 c. mayonnaise	

Heat the mushroom soup. Dissolve the gelatine in 1/4 cup lemon juice, then mix it into the soup.

Blend cream cheese and mayonnaise together, then add celery, onion, Worcestershire sauce, and crabmeat. Mix all together until well blended. Place in a jello mold and chill. Serve with crackers or tiny rye bread.

Camille Mancinelli, Ossining, NY

CROWD CHEESE BALL APPETIZER

The day before, soften, then mix:

2 (3 oz.) wedges Roquefort cheese	2 Tbsp. minced onion
2 (5 oz.) jars process Cheddar cheese spread	1 tsp. Worcestershire sauce
4 (3 oz.) pkg. cream cheese	1/4 c. snipped parsley
	1/2 c. chopped pecans

Make into ball. Chill overnight. One hour before serving, remove ball from refrigerator and roll in mixture of 1/2 cup ground pecans and 1/4 cup snipped parsley. Surround with crackers or serve with fresh fruits. Makes 4 1/2 cups.

Roberta Dias, Ossining, NY

DILL WEED DIP

1 c. mayonnaise	1 tsp. parsley
2 c. sour cream	1 tsp. onion
1 tsp. celery salt	1 tsp. Worcestershire
1 tsp. dill weed	1 minced garlic clove
1 tsp. dill seed	1 Tbsp. horseradish
1 tsp. tarragon	

Mix all ingredients together. Chill overnight. Serve in hollowed out round bread (pumpernickel or rye). Dip with the inside bread, cut into cubes.

Priscilla Barnes, Ossining, NY

DYNAMITE DIP!

½ lb. Blue cheese
1 stick butter
1 Tbsp. garlic powder

8 oz. sour cream
1½ oz. cognac

Let butter and cheese warm to room temperature. Mix with sour cream until smooth. Add garlic powder and cognac. Refrigerate 1 hour. Serve.

"This dip has been a family favorite for many years. It is good with almost anything, keeps well, and can be made in a hurry. Eat it with a friend."

Louis Bataille, Ossining Town Councilman, Ossining, NY

EASY-DO BACON ROLL-UPS

1 pkg. refrigerated crescent rolls
Onion salt

6 slices cooked crumbled bacon

Separate rolls from package of 8 crescent rolls. Sprinkle with onion salt and pieces of cooked bacon on each roll. Roll up dough, starting on wide end. Place on cookie sheet, point side down. Bake in preheated 350° oven for 15 minutes, or until nicely browned.

Camille Mancinelli, Ossining, NY

GRANDMA SARAH'S CHOPPED LIVER

**1 lb. broiled liver (chicken, beef,
steer, or calves)**
1 large onion
3 hard cooked eggs

**⅓ c. chicken fat (corn or peanut
oil)**
½ tsp. salt
¼ tsp. pepper

Remove all veins and membranes from liver. Cut liver into chunks. Process onion until fine (can use food processor or blender). Add cut up liver and process until mixed, then add hard cooked eggs and process until desired consistency (coarse for appetizer or fine for pate).

Add chicken fat or oil and mix. Mix in salt and pepper to taste. Tastes better if refrigerated overnight for flavors to blend.

"Two generations before Ruth handed down through the family."

Ruth Schulman, Ossining, NY

GREEK CHEESE TRIANGLES

1 lb. phyllo pastry
1 lb. Greek Feta cheese
1 lb. Ricotta or cottage cheese

3 eggs, slightly beaten
½ lb. melted butter
2 Tbsp. flour

Crumble Feta cheese into small pieces. Add Ricotta or cottage cheese and blend. Add flour and blend. Add eggs and stir in thoroughly.

Melt butter. Carefully cut phyllo pastry into 4 equal portions. Cover with a slightly dampened towel as the pastry has a tendency to dry. If desired, refrigerate ½ the pastry in plastic wrap until ready to use.

Carefully remove 2 strips of pastry to a flat surface and brush top sheet with melted butter. Place 1 tablespoon cheese mixture on bottom right of buttered pastry sheets and fold over left side to make triangle shape. Continue this method left to right until sheets are completed. Butter top. Place triangles on slightly greased cookie sheet or pan. Pan should be completely used.

Bake triangles in a 400° oven until golden in color, approximately 20 minutes to 1/2 hour. Let cool before serving.

Asie Riotis, Ossining, NY

JJ'S SHRIMP DIP

1 (8 oz.) pkg. cream cheese	1/2 c. ketchup
4 oz. shrimp (approx.)	Horseradish
4 oz. crabmeat (approx.)	Hot sauce (optional)

Place cream cheese in bowl until soft. In separate bowl, chop up shrimp and crabmeat. In a little bowl or coffee cup, mix ketchup and horseradish. I usually use two good forks full and drain off the juice. Hot sauce of any kind can be used. This gives it a kick and makes the dip addicting. You can use as much or as little horseradish according to taste.

Blend the chopped shrimp and crabmeat with the cream cheese using a fork. Slowly add the ketchup mixture. By using the fork, it stays a little chunky. Don't be afraid to taste as you go. If you need more ketchup/horseradish, mix separately in the cup, then add to your dip.

Also, you can use a can of shrimp (about the 7 1/2 ounce size) instead of the shrimp and crabmeat combination. It comes out just as good, and it's a lot easier buying the can of shrimp. You can get the can of shrimp right by the tuna fish. Hint: Buy the small shrimp - it's less work to chop and it's cheaper.

So glad you enjoyed it! Great dippers are carrots, celery, and all fresh veggies. Let me know how you make out.

Helene Fuesy Donahue, New York, NY

MEATBALLS POACHED IN LEMON AND CAPER SAUCE - KONIGSBERGER KLOPSE

Meatballs:

1 Tbsp. butter	3 flat anchovy fillets, drained and chopped (or 1 tsp. anchovy paste)
1/2 c. finely chopped onions	2 Tbsp. finely chopped parsley
2 slices fresh white bread (crusts removed)	2 eggs
2 Tbsp. heavy cream	1/2 tsp. grated lemon peel
1/3 chopped beef	1/2 tsp. salt
1/3 chopped pork	1/4 tsp. black pepper
1/3 chopped veal	

Saute onions in butter for 5 minutes, or until they are transparent, but not brown. Remove the skillet from the heat. Tear the bread into small pieces into a large bowl; add the cream and mix well. Add the onions, ground meat, anchovy fillets,

parsley, eggs, lemon peel, 1/2 teaspoon salt, and black pepper. Knead vigorously with both hands. Put the mixture through the finest blade of meat grinder. Moisten hands with water; shape meatballs about 2 inches in diameter.

Poaching Liquid:

2 qt. water	1 small bay leaf
1 medium onion, pierced with 1 whole clove	1 tsp. salt

In a heavy 6 to 8 quart saucepan or soup pot, bring the water, onion, bay leaf, and 1 teaspoon salt to boil over high heat. Boil, uncovered, for 10 minutes, then reduce heat to low and drop in meatballs. Simmer, uncovered, for 20 minutes. With slotted spoon, transfer them to deep heated platter and cover with aluminum foil to prevent their darkening upon exposure to air. Strain the liquid and put aside.

Sauce:

4 Tbsp. butter	1 Tbsp. capers, drained
4 Tbsp. flour	2 egg yolks
3 Tbsp. fresh lemon juice	2 Tbsp. sour cream

In a heavy 10 to 12 inch skillet, melt 4 tablespoons of butter over moderate heat. When foam subsides, stir in the flour. Pour in 3 cups of the poaching liquid and bring to a boil, beating constantly with a whisk until the sauce thickens and is smooth. Reduce the heat to low; add the lemon juice and capers and simmer, uncovered, stirring occasionally, for 15 minutes.

In a small bowl, break the egg yolks up with a fork, then stir into them 1/4 cup of the simmering sauce. Whisk the mixture back into the skillet and stir in the sour cream. Taste for seasoning. Add the meatballs and simmer, basting from time to time, until they are thoroughly heated. To serve, return the meatballs to the platter and pour the sauce over them. Serves 4.

Marie A. Fuesy, Town Clerk, Town of Ossining

MELON WITH SHRIMP

1 1/2 lb. fresh or frozen raw shrimp	6 firm tomatoes
4 c. water	2 Tbsp. chopped parsley
2 Tbsp. salt	1/2 c. mayonnaise
3 small ripe melons	Salt and pepper to taste

Peel and devein shrimp. Heat water to boiling in deep saucepan. Add shrimp and salt. Cover and heat to boiling. Reduce heat. Simmer 5 minutes. Drain shrimp. Cut melons in halves and remove seeds. Scoop out flesh with small melon baller or teaspoon. Place melon balls and their juice in a salad bowl. Add the shrimp.

Drop tomatoes in boiling water. Remove after a few minutes and peel. Chop and add to melon/shrimp mixture. Stir in mayonnaise and parsley. Adjust seasoning and spoon mixture into melon shells. Serve cold.

"This tasty dish makes a great appetizer." Combined preparation and cooking time: 30 to 40 minutes. Serves 6.

Hazel Lewis, Ossining, NY

PIZZA RUSTICA DI PASQUA - EASTER MEAT PIE, COUNTRY STYLE

Filling:

2 lb. Ricotta cheese (whole milk)	1/4 lb. piece Genoa salami, diced
4 eggs	1/2 c. grated Romano cheese
1/2 lb. sweet dry sausage (Abruzzese style), cut into small cubes	1/2 lb. Mozzarella cheese (whole milk), cubed
1/4 lb. piece prosciutto, diced	1/2 c. parsley

Beat eggs and Ricotta until smooth; add and mix remaining ingredients well. Pour into 10 inch round glass pie plate lined with pie crust (pasta frolla).

Pasta Frolla:

2 c. flour	1/4 lb. butter
1/8 c. sugar	2 eggs
2 tsp. baking powder	1 egg yolk

Combine flour, sugar, and baking powder in a large mixing bowl; break butter into flour until mealy or the consistency of corn meal. Add eggs and beat with a fork and quickly knead dough into a ball. Put under a bowl for 10 minutes.

Roll out 2/3 of the dough on a floured board and place into the pie dish. Roll remaining dough and cover the top of the pie; crimp the edges and add steam holes with a fork. Brush the top with the beaten egg yolk.

Place in preheated 400° oven for 15 minutes, then reduce heat to 325° and cook 50 to 60 minutes longer. Turn off the heat and let cool in the oven. Serve at room temperature or cold.

Traditionally eaten on Easter morning to "Break (the) Fast." Though apparently this recipe has its origins in the Abruzzi region of Italy (my forebearers), variations of the dish abound throughout the Italian peninsula.

Ossining Village Justice and Mrs. Raymond R. Barlaam

SALMON CHEESE BALL

1 lb. can salmon, drained	3/4 tsp. salt
8 oz. cream cheese, left out until soft	1 tsp. grated onion (or more)
	1 tsp. horseradish (white)

Mix and shape into ball. Chill for about 3 hours.

Mix:

1 tsp. parsley	1/2 c. chopped pecans
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Roll ball in it. The preceding quantities are good for a party. If only for 4 to 6 people, hold ingredients.

Renata Chitti, Ossining, NY

SHRIMP MOUSSE

1 can tomato soup (do not add water)	1/2 c. finely chopped celery
1 1/2 env. Knox unflavored gelatine	1/4 c. finely chopped onion
1/2 c. hot water	1 c. mayonnaise
2 (8 oz.) cream cheese	2 small or 1 medium canned shrimp, finely chopped

Dissolve gelatine in hot water. Heat soup in large saucepan and add gelatine mix to it. Slowly stir cream cheese into soup mixture using electric mixer on low speed. Cool soup mixture for 15 to 20 minutes.

Add celery, onion, shrimp, and mayonnaise. Beat on low speed until well blended. Brush a mold or spray with salad oil or use Pam; add entire mixture into mold and chill overnight. Serve with Escort or other dainty crackers.

Betty P. Sternback, Yonkers, NY

SHRIMP SPREAD

1 (8 oz.) pkg. cream cheese, softened	1/2 tsp. Worcestershire sauce
1/3 c. mayonnaise	1/2 tsp. salt
1/2 tsp. minced onion	2 Tbsp. Rhine wine
1 tsp. lemon juice	1 small can tiny shrimp, rinsed, well drained, and chopped

Combine all ingredients (except shrimp) in a bowl and beat well with electric mixer. Add chopped shrimp; stir until well blended. Turn into a serving dish; cover and chill until ready to serve.

Spread on buttered party rye or black bread or crackers.

Camille Mancinelli, Ossining, NY

SPINACH CHEESE TRIANGLES

1 lb. phyllo pastry	1 onion, chopped fine
1/2 lb. crumbled Greek Feta cheese	1/4 c. olive oil
1/2 lb. cottage or Ricotta cheese	1/4 c. plain bread crumbs
3 slightly beaten eggs	Salt to taste
Approx. 1/2 lb. melted butter	
1 pkg. frozen chopped spinach, well drained	

Saute onion in olive oil for 5 minutes. Add spinach and stir. Allow to simmer over low flame, stirring occasionally. Blend cheese; add eggs and mix well. Toss bread crumbs into spinach-onion mixture and add to cheeses. Blend well.

Make Spinach Triangles as instructions for Cheese Triangles. Bake in 400° oven until golden brown, 20 minutes to 1/2 hour. Let cool before serving.

Asie Riotis, Ossining, NY

SPINACH DIP

- | | |
|-----------------------------|---|
| 1 c. mayonnaise | 1 small can chopped water chestnuts |
| 1 c. sour cream | |
| 1 small onion, chopped | 1 pkg. chopped spinach, thawed and squeezed |
| 1 pkg. Knorr vegetable soup | |

Mix together and let stand 1 day.

Grace Roma, Yorktown Heights, NY

STUFFED BACON ROLLS

- | | |
|---|-----------------------|
| 2 c. soft bread crumbs (3 slices bread) | 1/8 tsp. salt |
| 1 c. cooking apple, finely chopped | 1/8 tsp. pepper |
| 1 Tbsp. onion, finely chopped | 1 c. milk |
| 1 Tbsp. snipped fresh parsley | 1 beaten egg |
| | 10 or 11 slices bacon |

In a mixing bowl, combine bread crumbs, apple, onion, parsley, salt, and pepper. Add milk and egg and mix well. Cut bacon slices in halves, crosswise. Shape crumb mixture into balls using one rounded tablespoon for each. Wrap each ball in half a bacon slice; secure with a metal or wooden pick.

Place bacon wraps on a wire rack set in a 15x10x2 inch baking pan. Bake in a preheated 350° oven for 30 to 35 minutes, or until bacon is brown. Serve immediately. Makes about 20 appetizers.

Camille Mancinelli, Ossining, NY

STUFFED CHERRY TOMATOES

- | | |
|-----------------------------|-------------------------------|
| 1 small can deviled ham | 1/2 tsp. Worcestershire sauce |
| 1/4 c. celery, chopped fine | |

Combine ingredients and mix well, then set aside. Wash tomatoes; pat dry, slice off tops, scoop out pulp and seeds. Turn upside down on paper towels to drain.

Fill tomatoes; garnish with a slice of stuffed olive, parsley sprig, piece of pimento, or your favorite.

Note: These may be added to a platter of vegetables and dip.

Camille Mancinelli, Ossining, NY

STUFFED MUSHROOMS

- | | |
|---------------------------|-----------------------------------|
| 1 1/2 lb. large mushrooms | 3/4 c. shredded Mozzarella cheese |
| Chopped mushroom stems | 3/4 c. Italian bread crumbs |
| 1 lb. sausage meat | |

Clean mushrooms and finely chop stems. With a teaspoon, scoop out inside of caps. Brown sausage meat and drain excess drippings. In large bowl, add sausage meat, bread crumbs, Mozzarella cheese, and chopped stems.

Stuff inside of cleaned mushroom caps. Place on cookie sheet and bake in preheated oven at 350° about 15 minutes, or until mushrooms are tender.

Ellen T. Sparano, Ossining, NY

ZUCCHINI APPETIZERS

1 c. biscuit baking mix	1/2 tsp. garlic salt
3 c. thinly sliced zucchini	1/2 tsp. oregano
1/2 c. Parmesan cheese, grated	1 clove garlic, minced
1/2 c. vegetable oil	2 tsp. parsley
1/2 c. chopped onion	Dash of pepper
4 eggs, beaten	

Heat oven to 350°. Grease oblong pan, 13x9x2 inches. Mix all ingredients; pour in greased pan. Bake for 25 minutes (until golden brown).

Renata Chiti, Ossining, NY

REFRIGERATOR PICKLES

6 c. thinly sliced cucumbers	1/2 tsp. salt
2 c. thinly sliced onions	1/2 tsp. mustard seed
1 1/2 c. sugar	1/2 tsp. celery seed
1 1/2 c. white vinegar	1/2 tsp. ground turmeric

In glass or crockery bowl, alternately layer cucumbers and onions. Combine vinegar, sugar, and all spices in saucepan; bring to boil, stirring, until sugar is dissolved.

Pour this mixture over cucumber-onion mixture. Cool slightly. Cover tightly. Refrigerate 24 hours before serving. Put in jars. Can be stored up to one month in refrigerator. Makes 7 cups.

Priscilla Barnes, Ossining, NY

SOUPS, SALADS, VEGETABLES

SOUPS

CREAM OF ASPARAGUS SOUP

For making two quarts of soup, use two bundles of fresh asparagus. Cut the tops from one of the bunches and cook them twenty minutes in salted water, enough to cover them. Cook the remainder of the asparagus about twenty minutes in a quart of stock or water.

Cut an onion into thin slices and fry in three tablespoons of butter for ten minutes, being careful not to scorch it. Add the asparagus that has been boiled in the stock. Cook this for five minutes, stirring constantly, then add three tablespoons of dissolved flour. Cook five minutes longer.

Turn this mixture into the boiling stock and boil twenty minutes. Rub through a sieve; add the milk and cream and the asparagus heads. If water is used in place of stock, use all cream.

Roberta Dias, Ossining, NY

CREAM OF CUCUMBER SOUP

3 c. cucumber (about 2 to 3 medium), seeded and coarsely chopped	1/2 c. celery leaves
1 1/2 c. chicken stock	3 Tbsp. butter, softened
1 1/2 c. half & half (cream)	3 Tbsp. flour
1/2 c. chives, chopped	White pepper
	Salt

Put first eight ingredients into blender and puree until smooth. Remove to pot and heat slowly until mixture reaches a boil. Season with salt and white pepper to taste.

Serve hot, garnished with finely chopped dill or cold with finely sliced cucumber. Serves 8.

Ann Wickstrom, Ossining, NY

CREAM OF BROCCOLI SOUP

1 medium onion, sliced	1 tsp. salt
1 medium carrot, sliced	Generous pinch of cayenne pepper
1 small stalk celery, sliced	1/2 c. cooked potato (or noodles)
1 clove garlic	1 c. chicken broth
1/2 c. water	1/2 c. cream (I use milk)
2 c. cooked broccoli, coarsely chopped (I use the stalks)	Sour cream

Simmer, covered, the onion, carrot, celery, garlic, and water for 10 minutes. Transfer to blender; add cooked broccoli, salt, cayenne, and potato (or noodles). Cover and blend on high until smooth.

With motor running, slowly add chicken broth and cream (or milk). Chill and serve cold topped with sour cream, or heat and serve without the sour cream.

Marie A. Fuesy, Town Clerk, Town of Ossining

GRANDMA SARAH'S CABBAGE SOUP

1 small (1 to 1½ lb.) cabbage	½ Tbsp. salt
1 marrow bone or ½ to 1 lb. flanken	2 small lumps sour salt (citric acid) or lemon juice
Ketchup or 1 (8 oz.) can tomato sauce	

Slice cabbage. Rub in salt (use hands). Boil marrow bone or flanken for about 30 minutes. Add cabbage. Simmer for about 45 minutes. Add ketchup or tomato sauce to taste. Add citric acid or lemon juice to taste.

Refrigerate overnight so excess fat can be skimmed before serving. Serve with rye or pumpernickel bread.

Ruth Schulman, Ossining, NY

LENTIL AND ESCAROLE SOUP

4 oz. (¾ c.) uncooked lentils	½ c. tomato juice
1½ qt. water	1 Tbsp. + 1 tsp. olive oil
1 c. diced onions	1 Tbsp. minced fresh garlic
1 c. diced celery	4 c. chopped escarole
1 c. diced carrots	

Rinse lentils. Place in a large pot with water and bring to a boil. Reduce heat; cover and simmer about 40 minutes. Add all remaining ingredients, except escarole.

Simmer until vegetables and lentils are tender, about 20 minutes. Add escarole and simmer 15 minutes longer. Serve at once. Serves 4.

Ann Prokop, Ossining, NY

MAUNA LOA VEGETABLE SOUP

1 qt. water	Vegetable seasoning to taste
1 c. thinly sliced celery (including tops)	1 carrot, thinly sliced
1 can plum tomatoes, crushed	1 summer squash, grated
	4 scallions (including tops)

Simmer all ingredients gently for about 30 minutes. Serves 4. *Quick, easy, and delicious.*

L.M. Riccardi, Yonkers, NY

PORTUGUESE KALE SOUP

6 c. water	2½ tsp. salt
⅔ c. dry red kidney beans	6 c. cut up kale (about 1 lb.)
1 lb. beef shank cross cut meat	2 c. peeled and chopped potatoes
8 oz. chorizo or Italian sausage	2 c. coarsely chopped cabbage
⅔ c. dry split peas	1 small can tomatoes

Soak beans overnight. In a skillet, brown beef shanks and sausage (drain well). Stir into undrained beans along with peas and salt. Bring to boiling; reduce heat and simmer, covered, 2 hours.

Remove shanks. When cool enough to handle, remove meat from bones; cube. Discard bones. Return meat to pan. Add kale, potatoes, and cabbage. Cover. Simmer 25 to 30 minutes more. Serves 8 to 10 people.

"Favorite soup every night in the Dias household before Grandma served the main entree. This recipe is about 50 years old."

*Mary Margaret DeCastro, Past President,
Golden Age Club No. 1, Ossining, NY*

POTATO DILL SOUP

7 large potatoes	1 pt. heavy cream
2 onions, chopped	2 c. sour cream
Bunch of scallions, chopped	Fresh ground black pepper
Large amount of fresh dill	Salt to taste
2 Tbsp. butter	Parsley for garnish

Peel potatoes; cook with onions in boiling water until they begin to fall apart. Strain. Add scallions, dill, butter, and heavy cream and cook ten minutes.

Stir in 1 cup sour cream and let it heat through for two minutes. Garnish each bowl with pepper, dill, parsley, and 1 teaspoon sour cream.

Honorable Daniel Patrick Moynihan, United States Senate

PRINCESS DI'S WATERCRESS SOUP

This refreshing soup is the Princess' favorite, and it is a great opening dish for any meal.

2 bunches (6 to 8 oz.) fresh watercress	1½ c. light cream
2 Tbsp. butter	1½ c. chicken stock or 2 (10½ oz.) cans chicken broth
6 Tbsp. flour	Salt and pepper to taste

Wash watercress thoroughly. Melt butter in a 2 quart saucepan. Add flour and cook for about 2 minutes on low heat, stirring gently. Slowly add warmed chicken stock/broth, stirring constantly, until mixture is creamy. Add watercress to mixture, reserving some for garnish. Cook slowly until stalks are soft, stirring occasionally, about 20 minutes.

Remove from heat and allow to cool. Pour mixture into blender container or food processor. Process for 2 minutes. Pour through fine sieve into a medium bowl. Add cream (reserve a little for garnish atop each portion) and salt and pepper to taste. Cover bowl with plastic wrap/foil. Chill. Combine preparation and cooking time: 30 to 40 minutes. Serves 4.

Hazel Lewis, Ossining, NY

QUICK AND EASY CHICKEN SOUP

2 (2½ lb.) chicken breasts (whole or split)	½ tsp. celery
6 c. water	½ tsp. salt
¼ c. parsley, chopped	½ tsp. thyme leaves
1 stalk celery, cut into 1 inch slivers (chop leaves and 2 branches)	½ tsp. rosemary leaves, broken up fine
1 stalk leek, sliced into 1/16 or 1/8 inch wide circles (white section mainly)	12 whole peppercorns
	¾ c. acini No. 44 noodles (ronzoni)
	1 (46 oz.) can College Inn chicken broth

In a large stock pot, combine all ingredients except noodles and ½ the canned broth. Simmer, covered, for 1 hour. Remove chicken; trim from bones. Add balance of broth and stir in noodles. Simmer, covered, 15 minutes. Add de-boned chicken; simmer 5 minutes more. Serves 8.

"Quick and delicious. Keeps well in refrigerator for several days. Pieces of chicken can be removed to make a salad."

Ellen Meehen, Past President, Golden Agers Club No. 1, Ossining, NY

QUICK CREAM OF TOMATO SOUP

2 c. tomatoes	3 c. milk
1 tsp. salt	Dash of pepper
1 Tbsp. butter or margarine	

Combine the tomatoes and milk in the top of double boiler and heat slowly, but do not boil. Season with salt, sugar, pepper, and butter. Serves 5.

Hattie Nabors, Ossining, NY

REALLY GREAT FRENCH ONION SOUP

3 Tbsp. lightly salted butter/margarine	5 (13¾ oz.) cans beef broth
1 Tbsp. vegetable oil	½ c. dry white wine
6 c. thinly sliced peeled onions	2 Tbsp. brandy
1½ tsp. salt	Croutes (recipe follows)
½ tsp. granulated sugar	1½ c. (about 10 oz.) grated Gruyere cheese (preferably Swiss Gruyere)
⅛ tsp. ground pepper	
3 Tbsp. all-purpose flour	

In a heavy 4 to 6 quart range top-to-oven pot, heat butter and oil over moderate heat. When butter is melted, stir in onions; cover and cook 15 minutes, until onions are completely wilted.

Uncover pot; stir in salt, sugar, and pepper and increase heat to moderately high. Cook for 30 to 40 minutes, until onions are a deep nutty brown. Sprinkle browned onions with flour and stir. Slowly pour in 2 cans of the broth, stirring constantly to ensure smoothness.

When well blended, add remaining broth and wine. Partially cover pot and simmer over moderately low heat for about 1½ hours. Shortly before serving, heat oven to 375°. Stir brandy into soup.

Arrange Croutes in a single layer over top of soup and sprinkle with cheese. Bake for 20 minutes and then broil for 3 to 5 minutes until cheese is lightly browned. Makes 6 cups of soup.

Croutes:

10 slices French bread (about 2½
x ¾ inches)

1 Tbsp. olive oil
1 garlic clove, cut in half

Heat oven to 350°. Put bread slices on a baking pan or cookie sheet and bake about 10 minutes, turning once, until bread is completely dry, but not brown. Remove from oven. Brush each slice of bread with oil and rub with garlic clove. Bake 2 minutes longer. Use in Really Great French Onion Soup.

Lynn Ann Gallo, Ossining, NY

SPLIT PEA SOUP

1 lb. green split peas
4 qt. water
2 stalks celery, minced
¼ tsp. thyme
½ bay leaf, crushed
1 lb. smoked butt, cubed small

2 large onions, chopped
2 carrots, sliced
Salt and pepper
3 frankfurters
½ c. croutons

Cube smoked butt. Rinse the peas and put into a large soup pot with water. Add onions, celery, carrots, salt, pepper, thyme, and bay leaf. Bring to boil.

Lower heat and simmer 2½ to 3 hours. Stir often. Do not allow to scorch. Slice frankfurters into very thin slices. Add to soup and simmer 15 minutes. Serve hot and garnish with croutons.

Hattie Nabors, Ossining, NY

TOMATO BISQUE

6 slices bacon
2 onions
1 large can tomatoes
1 pt. cream or evaporated milk

4 stalks celery
Bay leaf
1 tsp. baking soda

Dice and cook bacon. Add minced onion and celery, then add tomato and bay leaf. Cook until celery is tender. Add baking soda, then cream or evaporated milk. Serve.

Ethel Mason, Ossining, NY

ZUCCHINI SOUP

1 1/2 lb. zucchini, sliced with skin **2 Tbsp. onion (1 medium onion)**
on zucchini **1 clove garlic**

Simmer, covered, in tablespoons of butter for about 20 to 30 minutes.

Add:

Salt and pepper **1 can chicken broth (undiluted)**
1 tsp. curry powder **1/2 c. water (I use liquid in the pan**
1/2 c. heavy cream **after simmering)**

Simmer for another 1 to 2 minutes. Cool and blend at high speed until smooth. May be served warm or cold.

"It is especially delicious warm."

Helene DiPuma, Ossining, NY

SALADS

SEVEN-UP JELLIED SALAD

1 small pkg. lime jello	1 c. boiling water
1 small can crushed pineapple	1 (8 oz.) pkg. cream cheese
1 tsp. sugar	1 tsp. vanilla
1/2 c. chopped nuts (optional)	1 c. 7-Up

Make jello and add pineapple. Drain pineapple first and use juice as part of water. In another bowl, cream cheese; add sugar and vanilla. Mix both together. Add 1 cup of 7-Up (it will bubble). Pour in mold and chill.

Marie Veinotte, Ossining, NY

A FRUIT LUNCHEON PLATE

Place on a large platter or bowl half sections of peaches and pears. Add strawberries, blueberries, pineapple chunks, and a few raspberries. You may also add a few wedges of thin cabbage to this dish.

Serve with French dressing or Honey Cream Dressing.

Annie M. Holtz, Ossining, NY

BEAN SALAD

1 can French green beans	1 can kidney beans
1 can wax beans	1 can chickpeas (if desired)

Drain all of the preceding.

1/2 c. red onion rings, sliced thin	1/2 c. salad oil
1/2 c. vinegar	1 tsp. salt
1/2 tsp. pepper	3/4 c. sugar

Add dressing to beans and let stand 12 hours in refrigerator.

Ellen Boldt, Ossining, NY

CAESAR SALAD

1 clove garlic	1 Tbsp. Worcestershire sauce
1/4 c. salad oil	3 heads romaine lettuce, rinsed, dried, and chilled
Dash of garlic salt	1/4 c. shredded Parmesan cheese
3 slices bread, crusts removed	6 anchovy fillets, chopped
2 cloves garlic, bruised	1 egg, coddled for 1 minute
1/2 c. salad oil	1/4 c. lemon juice
1/4 tsp. salt	
Cracked black pepper to taste	

Add bruised cloves of garlic to 1/2 cup salad oil; refrigerate for several hours. Cube bread. Press or mash 1 clove garlic to a paste. Heat 1/4 cup salad oil and garlic salt; add garlic paste. Add cubes of bread and fry until brown on all sides. Drain on absorbent paper. Remove garlic from refrigerated oil; add salt, pepper, and Worcestershire sauce to the oil. Shake to blend.

Put crisp salad greens into salad bowl. Add the cheese and anchovies; pour flavored oil over all and toss until salad greens are coated. Break the coddled egg onto the greens; pour lemon juice directly over the egg. Toss again until egg disappears. Add reheated garlic croutons and toss again. Serve immediately. Makes 6 servings.

Evelyn (Connie) DiBenedetto, Town Clerk, 1966 to 1981

CREAMY COLESLAW

Dressing:

2 c. mayonnaise	1 Tbsp. grated onion
1/4 c. prepared horseradish	2 tsp. salt
1 Tbsp. sugar	1/2 tsp. paprika
1 Tbsp. lemon juice	

Combine the dressing ingredients in a large bowl. Mix well. Set aside.

3 qt. finely shredded cabbage	Green pepper strips for garnish
1 1/2 c. shredded carrots	Shredded radish for garnish
1/2 c. shredded radishes	

Combine cabbage, carrots, and 1/2 cup radishes. Toss with dressing until vegetables are well coated. Refrigerate, covered, until well chilled (several hours or overnight).

To serve: Drain excess dressing and garnish with green pepper strips and shredded radish.

Marie A. Fuesy, Town Clerk, Town of Ossining

CUCUMBER SALAD

1 long cucumber, peeled and sliced thin	1/2 c. wine vinegar
1 medium onion, sliced thin	1/2 c. cold water
1/2 tsp. salt	2 or 3 Tbsp. sugar (or sugar substitute equivalent)
1/4 tsp. pepper	1 Tbsp. fresh dill or 1 tsp. dried dill weed
1 small clove garlic, crushed in garlic press	

Combine all ingredients and marinate in refrigerator for several hours before serving.

Note: To serve with sour cream, after marinating, pour off juice and add 1/2 cup sour cream mixed with 1 tablespoon wine vinegar and 1 teaspoon sugar.

Ann Petry, North Tarrytown, NY

FESTIVE LAYERED SALAD

- | | |
|---|---|
| 1 c. small macaroni shells | 1/2 lb. piece cooked ham, cut into
1/2 inch cubes (2 c.) |
| 4 c. shredded romaine lettuce | 1/2 c. shredded Swiss cheese (2 oz.) |
| 4 carrots, pared and cut into 2 inch
sticks | 1 1/2 c. mayonnaise |
| 1 (10 oz.) pkg. frozen green peas,
thawed | 2 Tbsp. snipped fresh dill or 1 1/2
tsp. dill weed |
| 1 small red onion, halved, then
sliced crosswise and
separated into rings | 2 hard cooked eggs, cut into
wedges |

Cook macaroni shells following package directions. Drain well in a colander. Cool to room temperature.

Place lettuce in an even layer in the bottom of a 3 quart clear glass bowl. Arrange the carrot sticks in an even layer over the lettuce. Cover with a layer of macaroni, then the peas and onion and ham. Sprinkle the top with Swiss cheese.

Combine the mayonnaise and dill in a small bowl. Mound the dressing in the center of the salad. Arrange the egg wedges around the dressing. Cover with plastic wrap. Chill several hours. Just before serving, toss well to coat.

Nancy LaGumina, Ossining, NY

FRUIT AND VEGETABLE SALAD

- | | |
|-----------------------|---|
| 2 bananas, diced | 2 c. finely chopped lettuce |
| 2 c. shredded carrots | 3 Tbsp. mayonnaise or salad
dressing |
| 2 1/2 oz. box raisins | |
| 1 apple, diced | |

Shred carrots in a large bowl; add all other ingredients. Add salad dressing; toss together. Add 1/3 cup of sugar. Let stand 15 minutes. Place in refrigerator until time to serve. Serves 4.

Annie M. Holtz, Ossining, NY

GARDEN POTATO SALAD

- | | |
|------------------------------|---------------------------------|
| 1/4 c. plain yogurt | Salt and pepper to taste |
| 1/4 c. cottage cheese | 2 lb. new red potatoes |
| 2 tsp. milk | 1 c. sliced green beans |
| 1/2 tsp. cider vinegar | 1/2 drained canned corn kernels |
| 2 Tbsp. finely chopped onion | 1/2 c. shredded carrot |
| 1/4 tsp. dried tarragon | |

Combine yogurt, cottage cheese, milk, vinegar, chopped onion, tarragon, salt and pepper in the container of a food processor or blender for a few seconds until the mixture is smooth.

Cook potatoes until tender; drain. Cut into quarters and place in a large bowl. Cook the beans until barely tender (about 5 minutes). Drain and place in the bowl with the potatoes. Fold in corn, carrots, and the dressing. Toss lightly to mix. Cover and refrigerate at least 2 hours or overnight.

Camille Mancinelli, Ossining, NY

GERMAN HOT POTATO SALAD

6 large potatoes
3 onions
1/2 lb. lean bacon

2 stalks of celery
Mayonnaise or Miracle Whip

Boil potatoes; peel after cooking and slice up in pieces to taste. Fry (or microwave) bacon until crisp; pour off grease. Chop up the 3 onions and saute in the same pan with bacon. Chop up celery.

Mix potatoes, bacon, onions, and celery with mayonnaise. Serve hot. If you reheat, add more mayonnaise. Serves 6.

Andrew P. O'Rourke, County Executive, Westchester County

GREEN BEAN SALAD

3/4 c. white wine vinegar
1 c. olive oil
1 1/2 Tbsp. sugar
2 cloves garlic, crushed

1/4 tsp. rosemary
1/8 tsp. sage
Salt and pepper to taste

Mix the preceding ingredients and set aside.

Steam 1 1/2 pounds whole green beans in a chicken broth lightly flavored with white wine until barely tender. Drain well. Thinly slice 2 large onions and separate the rings. Toss together the beans and onions (gently, so as not to break or mash the beans).

Marinate the beans, covered in the dressing, for at least 1/2 day, tossing occasionally. Serve ice cold, sprinkled with fresh minced parsley and a light dusting of sweet paprika.

Marie A. Fuesy, Town Clerk, Town of Ossining

HOT CABBAGE SALAD

2 c. cabbage, finely sliced
1 Tbsp. salt
2 Tbsp. oil

1 c. carrots, sliced thin diagonally
2 Tbsp. Italian salad dressing

Sprinkle cabbage and carrots with salt and set aside for 30 minutes. Heat oil in heavy skillet until hot. Add cabbage and carrots and stir-fry about 3 minutes. Remove to serving dish and add dressing. Serve while hot.

*Evelyn K. (Connie) DiBenedetto, Briarcliff Manor, NY
(Town Clerk 1966 to 1981)*

NEW ZEALAND SALAD

Shred iceberg lettuce and toss lightly with lemon juice. Add some pepper. Layer with 3 fruits, cut in bite-size pieces (kiwi, peaches, and Granny apples are delicious). Other fruits can be substituted if desired. Top with shredded carrots and Jarlsburg or Swiss cheese and chopped walnuts.

"Judge amount to use by number of people."

Ellen Boldt, Ossining, NY

PASTA AND BEAN SALAD

1 c. shell macaroni	1 (20 oz.) can white (cannelini) beans
¼ c. olive oil	
3 Tbsp. red wine vinegar	1 (20 oz.) can garbanzo (ceci) beans
1½ tsp. sugar	Spinach or lettuce leaves
¾ tsp. crushed sage	
1 (20 oz.) can red kidney beans	

Cook macaroni until tender, but firm. In a large bowl, stir oil, vinegar, sugar, and sage until blended. Drain beans; place in the bowl with dressing. Add cooked macaroni; toss until well coated with dressing. Add salt to taste.

Line platter with spinach or lettuce leaves. Spoon with bean mixture and garnish with black ripe olives and red pimento strips (optional).

Camille Mancinelli, Ossining, NY

POPPY SEED DRESSING

1½ c. sugar	3 Tbsp. onion juice
2 tsp. dry mustard	2 c. Wesson oil
2 tsp. salt	3 Tbsp. poppy seeds
⅔ c. vinegar	

Mix sugar, mustard, salt, and vinegar. Add onion juice and stir it in thoroughly. Add oil slowly, beating constantly and continue to beat until thick. Add poppy seeds and beat for a few minutes.

Store in a cool place or refrigerator. Do not freeze. It is easier and better to make with an electric mixer, using medium speed. (This came from a member of the Dallas Woman's Club.)

"This salad dressing is wonderful on fruit salads."

Ellen Boldt, Ossining, NY

RELISH

15 large ripe tomatoes	1½ c. cider vinegar
4 sweet red peppers	½ c. water
2 green peppers	1½ tsp. cinnamon
6 onions	1 tsp. allspice
Bunch of celery	1 tsp. cloves
1 Tbsp. salt	1 lb. brown sugar

Chop vegetables. Mix with other ingredients. Boil slowly for 2 hours. Cool.
Ethel Mason, Ossining, NY

SALAD DRESSING

1 c. catsup	1 tsp. salt
1 c. vinegar	1 tsp. grated onion
1 c. olive oil (or Wesson)	1 tsp. Worcestershire sauce
½ c. sugar	

Put all the ingredients in a jar and shake well. Chill well before serving. May be stored in the refrigerator.

Priscilla Barnes, Ossining, NY

SPINACH SALAD

Equal parts of spinach and lettuce	Little green onions
Hard-boiled eggs	

Add dressing and garnish with hard-boiled eggs and pimentos.

Dressing:

1 pt. salad dressing	3 Tbsp. bacon fat
½ lb. bacon, diced and fried crisp	

Mix all ingredients together and pour over top. Let stand at room temperature before serving.

Rev. Paul and Audrey Bowles, Ossining Methodist Church, Ossining, NY

SPINACH SALAD

½ bag fresh spinach, chopped	½ lb. boiled ham, slivered
½ red onion, chopped	1 (10 oz.) box frozen peas, thawed, but not cooked
6 hard-boiled eggs, chopped	½ lb. bacon, fried crisp and crumbled
½ lb. Swiss cheese, slivered	
1 c. sour cream and 1 c. mayonnaise, mixed together	
1 small head iceberg lettuce, chopped	

Wash and thoroughly dry spinach. Dry the peas as much as possible after thawing.

Layer in a clear glass bowl; start with spinach. Add salt and pepper. Sprinkle with 1/2 teaspoon sugar, then add the following in layers: Ham, lettuce (add salt and pepper and 1/2 teaspoon sugar), peas, onion, mayonnaise, and sour cream mixture, and the slivered Swiss cheese. Continue layering until all ingredients are used up. Refrigerate overnight or for 6 to 8 hours. Immediately before serving, top with the crumbled bacon.

"This is a filling salad and need only be served with rolls and butter for a complete luncheon."

Roberta Dias, Ossining, NY

SALAD DRESSING

Make a dressing with:

1/2 c. vinegar	1 Tbsp. sugar
Lump of butter the size of an egg	1 tsp. salt

Put on stove.

While heating, beat well:

2 eggs	Small Tbsp. mustard
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Pour cooked vinegar over this, stirring briskly to prevent curdling; once more place on the stove and let it boil up. Let cool and pour over the salad just before serving. Garnish with sliced eggs. (E.M.J.)

From "Mulum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

AN EXCELLENT DRESSING

An excellent dressing for lettuce or cabbage is made by taking:

3 well beaten eggs	10 Tbsp. vinegar
3 Tbsp. sweet cream	A little cayenne pepper
2 Tbsp. made mustard	Some salt
A little butter or oil	

Place it on the fire and stir until it thickens.

From "Mulum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

VEGETABLES

ARTICHOKE PIE

1 pkg. frozen artichokes
6 eggs
3 Tbsp. grated cheese

1 small Mozzarella
Dash of salt and pepper

Cut everything up small. Mix together. In a pie dish, put $\frac{1}{2}$ cup bread crumbs. Sprinkle with oil to form crust. Pour artichoke mixture into pie dish and bake $\frac{1}{2}$ hour at 350° .

Anita Fortini, Ossining, NY

AUNT FANNIE'S BAKED SQUASH

3 lb. summer squash
1 c. sliced onions
 $\frac{1}{2}$ c. bread crumbs
1 egg
1 stick butter
1 tsp. salt (may be increased to suit taste)

$\frac{1}{2}$ tsp. black pepper (may be increased to suit taste)
Approx. $\frac{1}{2}$ lb. sharp cheese, grated (can add more to taste, or less)

Wash and cut up squash. Boil with onions until tender. Drain, then thoroughly mash. Add all ingredients except one half of butter. Pour mixture into buttered baking dish, then drizzle with remainder of butter which has been melted.

Bake in moderate oven for approximately 45 minutes, or until brown on top. (I use less butter and salt and pepper, and sometimes add more bread crumbs.)

From Aunt Fanny's Cabin, Atlanta, Georgia.

Ann Petry, North Tarrytown, NY

BAKED SWEET POTATOES

$2\frac{1}{2}$ lb. sweet potatoes (unpeeled)
 $\frac{1}{4}$ lb. butter or margarine
 $\frac{1}{2}$ c. light brown sugar
1 tsp. cinnamon

$\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{2}$ c. brandy

Cook sweet potatoes until soft. Remove from water and cool. Peel and slice crosswise in $1\frac{1}{2}$ inch thick slices. Place in well greased shallow baking dish. Dot with butter.

Mix sugar, cinnamon, salt, and nutmeg. Sprinkle over potatoes. Pour brandy over. Bake at 375° for 30 minutes. Yield: 6 portions.

Marie A. Fuesy, Town Clerk, Town of Ossining

BAKED ZUCCHINI

Dice 1 large or 4 medium/large zucchini and simmer a few minutes until tender; drain. Saute 1 small onion (chopped fine) in butter or margarine and add to zucchini. Crumble $\frac{1}{2}$ to $\frac{3}{4}$ cup of sharp cheese into zucchini.

Beat together:

2 eggs

1/2 c. milk

Add to preceding and season to taste with salt and pepper. Melt 3 table-
spoons butter; add 3/4 cup cracker crumbs. Put layer of zucchini mixture in buttered
casserole, then layer of the buttered crumbs. Top layer is to be crumbs and over this,
I sprinkle grated Parmesan cheese. Bake in 350° oven until bubbly and browned on
top.

Ann Petry, North Tarrytown, NY

BAKED ZUCCHINI "A LA VICTORIO"

1 or 2 medium zucchini

1/2 c. seasoned bread crumbs

Garlic (fresh or powder)

1/2 c. flour

1/4 c. oil (to taste)

1/2 c. green peppers, sliced thin

1/2 c. sliced onions

2 to 3 medium ripe tomatoes,
sliced

Salt and pepper to taste

Oregano to taste

1/4 c. Italian Romano cheese

Peel zucchini, cut in half lengthwise, and scoop out center with spoon. Cut
zucchini in fourths as half moons. Set aside. Season flour with salt, pepper, and
garlic and put in plastic bag. Add zucchini to bag. Coat with mixture. Shake off ex-
cess flour.

Place zucchini on cookie sheet (with sides) slightly overlapping. Cover the
zucchini with remaining ingredients, bread crumbs, peppers, onions, garlic, and
sliced tomatoes. Season generously with cheese to taste. Bake at 325° for 3/4 hour,
or until edges start to brown.

Josephine Pena, Ossining, NY

BEETS WITH ORANGE

1/2 c. sugar

1 Tbsp. cornstarch

1/2 tsp. salt

1/2 c. cider vinegar

2 Tbsp. water

Grated rind and juice of 1 orange

3 1/2 c. cooked or canned small
beets, drained

3 Tbsp. butter

In saucepan, mix the sugar, cornstarch, salt, vinegar, and water and bring to
a boil. Stir until clear. Stir in the orange rind and juice and beets. Heat gently and
before serving, stir in butter. Serves 6.

Ann Petry, North Tarrytown, NY

BLACK-EYED PEAS AND RICE

3 strips bacon or salt pork

1 large onion, chopped

Salt and pepper to taste

1 pkg. frozen black-eyed peas

1 c. uncooked rice

Dash of Tabasco or other pepper
sauce

In medium saucepan, fry bacon. Remove from pan. Saute onion. Add 2 cups water; bring to boil. Add salt and pepper. Add peas and crumbled bacon. Simmer, covered, about 20 minutes.

Add rice and pepper sauce; stir once. Bring to boil again, then cover and simmer 20 to 25 minutes, or until done. (Rice flakes when lifted with fork.) Mix peas and rice together with fork before serving.

Grace Jones, Ossining, NY

BROCCOLI CASSEROLE

4 (10 oz.) pkg. broccoli, cooked	1 c. grated Cheddar cheese
1 can cream of mushroom soup	1 small onion, chopped fine
1 c. mayonnaise	Salt and pepper
2 eggs, well beaten	

Mix broccoli, soup, mayonnaise, eggs, etc. Put in buttered casserole. Top with bread crumbs. Bake at 350° for 45 minutes.

Henrietta Smith, Ossining, NY

BROCCOLI SOUFFLE

Cook two 10 ounce packages frozen broccoli according to directions. Divide in half. Put plain half in casserole. To other half, add nutmeg and whip in blender. Put this on top of plain broccoli. Sprinkle with Chinese noodles or Pepperidge Farm stuffing and bake at 350° until hot.

Marie Veinotte, Ossining, NY

CHUCK WAGON BEANS

½ lb. bacon slices	2 cloves garlic, minced
3 lb. ground beef	1½ c. catsup
3 c. finely chopped onions	3 Tbsp. mustard
2 beef bouillon cubes	2 c. molasses
2 c. finely chopped celery	1½ tsp. salt
⅔ c. boiling water	1 tsp. pepper
3 large cans pork and beans	

Heat oven to 375°. In a Dutch oven or large roaster, fry bacon until crisp. Set aside. In same pan, stir ground beef, onions, and celery until meat is brown and onions and celery are tender. Dissolve the bouillon cube in boiling water. Stir remaining ingredients into meat mixture.

Cover and bake 1 hour and 15 minutes, until hot and bubbly. Crumble bacon and sprinkle on top of beans. Makes 12 large servings. For larger crowds, just add more beans. Serve hot or lukewarm.

Irene Hoffer, Ossining, NY

EGGPLANT RATATOUILLE

3 medium size eggplants
3 green peppers
3 medium size green onions

Small can plum tomatoes
Garlic, parsley, salt and pepper

Slice eggplants $\frac{1}{4}$ inch thick. Fry eggplants lightly and set aside. Fry peppers, then onions lightly and add to eggplants in large pot. Add tomatoes and garlic, parsley, salt, and pepper to taste.

Cover and steam over low, stirring occasionally, until vegetables are soft and well blended. Serve cold or at room temperature. Good with Italian bread.

Laurie Sterlacci, Ossining, NY

ELVIRA'S BAKED EGGPLANT WITH GRATED CHEESE

1 eggplant
4 to 5 Tbsp. grated cheese (either
Romano or Parmesan)

Salt and pepper
1 to 2 cloves garlic, sliced thinly
Italian parsley

Take either a purple or white eggplant and slice it lengthwise. Place the cut side down and cut into slices approximately $\frac{1}{4}$ inch thickness. Chop about 5 tablespoons of parsley; set aside.

Drizzle corn oil (Mazola) in the bottom of a two quart roast pan and place a layer of the sliced eggplant on the bottom. Sprinkle with salt, pepper, cheese, parsley, and garlic. Repeat layers with remaining eggplant. Cover with aluminum foil and place in a preheated 350° oven for approximately 30 minutes.

This was one of the recipes from Elvira Fratianni's favorites.

Barbara C. Fratianni, Supervisor, Town of Ossining

FRENCH-CUT STRING BEANS

1 lb. fresh string beans
 $\frac{1}{4}$ c. corn oil
5 Tbsp. tomato sauce
 $\frac{1}{4}$ c. grated cheese (Romano or
Parmesan)

1 clove garlic, finely chopped
1 tsp. oregano
 $\frac{1}{4}$ c. water

Wash string beans and drain. Cut beans French-style (cut lengthwise). Place sliced beans in heavy skillet, adding water, oil, tomato sauce, oregano, garlic, and grated cheese. Salt and pepper to taste.

Cover skillet tightly. Cook over low to medium heat for about 20 minutes, or until beans are slightly firm, but tender. Yield: 4 servings.

"This is a favorite recipe from my mother, Mama D'Amato's collection."

Senator Alfonse M. D'Amato, United States Senate

GREEK SPINACH PIE

- | | |
|--|-------------------------------|
| 2 (10 oz.) pkg. fresh spinach | 2 Tbsp. chopped fresh parsley |
| 1 Tbsp. salt | 1 Tbsp. chopped scallions |
| 2 eggs | 1/2 tsp. salt |
| 2 c. (1 lb.) small curd cottage cheese | 1/4 tsp. pepper |
| 1 1/2 c. (6 oz.) crumbled Feta cheese or shredded Swiss cheese | Pastry for 2 crust 9 inch pie |

Wash spinach and remove stems; tear leaves into small pieces. Sprinkle with 1 tablespoon salt and let stand in a colander or strainer for 20 minutes. Press down to remove as much water as possible.

Beat eggs in large bowl. Add cottage cheese, Feta cheese, parsley, scallions, 1/2 teaspoon salt, and pepper; mix well. Dry spinach as well as possible by rolling in towels and squeezing to remove excess water. Stir spinach into egg mixture.

Line a 9 inch pie plate with half of pastry. Add filling. Top with remaining pastry; fold under lower crust. Seal and flute edge. Bake in 400° oven for 40 minutes until pastry is browned. Makes 8 servings.

Marie A. Fuesy, Town Clerk, Town of Ossining

HAWAIIAN BAKED BEANS

- | | |
|--|---|
| 2 (16 oz.) cans pork and beans (with tomato sauce) | 2 (8 oz.) cans crushed pineapple (juice pack) |
| 2 (15 oz.) cans three bean salad, drained | 2/3 c. bottled barbecue sauce |
| | 2 Tbsp. Worcestershire sauce |

In a 3 quart casserole dish, combine all ingredients. Bake, uncovered, in a 350° oven for about one hour, or until heated through. Stir before serving. May be topped with cooked bacon curls. Serves 12.

Camille Mancinelli, Ossining, NY

JOHN FIORITO'S SWISS CHARD

- | | |
|---------------------------------|----------------------------|
| Swiss chard | 1/4 lb. pepperoni, sliced |
| 4 cloves garlic, minced | 12 oz. can black-eyed peas |
| 1/2 lb. Italian sausage, sliced | 12 oz. can chickpeas |
| 3 frankfurters, sliced | |

Boil Swiss chard; drain. Saute minced garlic with sausage, franks, and pepperoni. Add black-eyed peas and chickpeas. Add Swiss chard and heat thoroughly. Serve immediately.

"Johnny Fiorito, my backyard neighbor, has an excellent garden with Swiss chard as well as other hearty vegetables. He shared this Italian recipe with me."

Florence Brennemann, Ossining, NY

MASHED POTATOES

Mash potatoes and put through a sieve. Season to taste. Beat 2 egg yolks into the potatoes. Beat 2 egg whites and fold into the potatoes. Put in oven and brown. Makes more potatoes, and very light.

Ruth Fisher, Ossining, NY

PARMESAN POTATOES

6 large potatoes (3 lb.)	1/8 tsp. pepper
1/4 c. flour	1/2 tsp. paprika
1/4 c. grated Parmesan cheese	1/3 c. oil or margarine
3/4 tsp. salt	Chopped parsley (optional)

Pare potatoes; cut into quarters. Combine flour, cheese, salt, pepper, and paprika in a bag. Moisten potatoes with water and shake a few at a time in bag, coating well with cheese mixture.

Melt margarine or warm oil in 9x13 inch baking pan. Place layer of potatoes in pan. Bake at 375° for about 1 hour, turning once during baking. When golden brown, sprinkle with parsley.

Ann Petry, North Tarrytown, NY

POTATO KNODLICK (DUMPLINGS)

1 lb. potatoes	1 lb. matzoh meal
Salt and pepper to taste	2 unbeaten eggs
1 large onion, diced	2 Tbsp. butter

Grate potatoes. Add salt, pepper, eggs, and gradually add matzoh meal (stirring all the time) until mixture thickens. *Wet hands* with cold water and make round balls.

Drop in 3 quarts of boiling salted water. Boil 1/2 hour. While this is boiling, brown onion in butter with pinch of salt. Drain water from potato balls; add to fried onions and serve. (Can be served with sour cream.)

Renee Benjamin, Ossining, NY

PUFFY PARMESAN BROCCOLI BAKE

1 egg white	2 lb. fresh broccoli, cooked and drained
1/4 c. mayonnaise or salad dressing	2 Tbsp. butter or margarine, melted
3 Tbsp. grated Parmesan cheese	
Grated peel of 1/2 fresh lemon	

In small bowl, beat egg white until soft peaks form. Fold in mayonnaise. Stir in cheese, parsley, and lemon peel. Arrange cooked broccoli in ovenproof serving dish. Pour melted butter over broccoli; top with egg white mixture.

Bake at 450° for 5 minutes, or until puffy and lightly browned. Makes 4 to 6 servings.

Marie A. Fuesy, Town Clerk, Town of Ossining

RED CABBAGE

1/4 c. butter	1 c. water
1 medium onion, sliced	1/2 c. red wine vinegar
1 medium head red cabbage, shredded (8 c.)	1/4 c. sugar
2 cooking apples, peeled, cored, and shredded	1 tsp. salt
	Dash of pepper
	1 bay leaf

In 4 quart saucepan over medium heat, saute onion for about 4 to 5 minutes. Add shredded apple and continue cooking 5 minutes longer. Add cabbage and all other ingredients. Bring to boil, then turn down to simmer; cover and cook 40 minutes, stirring occasionally. Discard bay leaf.

Ann Petry, North Tarrytown, NY

SAUTEED GREEN STRING BEANS WITH MUSHROOMS

1 lb. string beans	1/4 c. butter
2 c. sliced mushrooms	Salt and pepper to taste
1/3 c. chopped onions	

Cut the tips from the string beans and if too long, cut in halves. Saute mushrooms and onions till tender. Add string beans, salt, and pepper. Cover pan and cook on low until tender, approximately 15 minutes.

This simple yet delicious vegetable dish can accompany any roast and is one that my mother usually serves along with other traditional vegetables at Thanksgiving dinner.

Barbara C. Fratianni, Supervisor, Town of Ossining

SPINACH BARS

4 Tbsp. butter	3 eggs
1 c. flour	1 c. milk
1 tsp. salt	1 tsp. baking powder
1 lb. grated Cheddar cheese	1 (10 oz.) pkg. frozen chopped spinach, thawed and drained
1 small onion, chopped	
1/2 c. chopped mushrooms (optional)	

In a 9x13 inch pan, melt the butter. Mix remaining ingredients together and spoon into pan. Bake at 350° for 35 minutes. Cool slightly before cutting into squares. Can be served hot or at room temperature.

Note: Frozen chopped broccoli (10 ounce package, thawed) may be substituted for the spinach. Just change the name of the recipe to Broccoli Bars.

Nancy LaGumina, Ossining, NY

STUFFED EGGPLANTS

10 small Italian eggplants
Small container of creamy style
cottage cheese
Small pkg. cream cheese
Dash of oregano
Handful of soaked bread or bread
crumbs

About ¼ c. grated Italian cheese
Parsley, chopped
2 eggs
Salt and pepper

Cut eggplant in half and boil 10 to 15 minutes. When cooled, scoop out pulp and chop with parsley. Add the remainder of the ingredients to the chopped pulp and parsley and mix well.

Stuff each eggplant shell with mixture. Put a little oil in baking pan before placing stuffed shells in pan. After shells are arranged, sprinkle top of each with a little oil. Bake in a high oven 15 minutes, or until tops are brown.

Catherine Beldotti, Ossining, NY

STUFFED ZUCCHINI

Zucchini (about 2 lb.)
4 Tbsp. margarine
¼ c. chopped onion
2 Tbsp. flour
1 c. skim milk

1 (10 oz.) pkg. frozen chopped
spinach, cooked and drained
⅓ c. fine bread crumbs
Salt and pepper

Cook zucchini, covered in small amount of water, 15 minutes, or until tender. Cool. Cut in half lengthwise and scoop out middle. Melt 2 tablespoons margarine. Saute onions. Blend in flour, salt, and pepper. Gradually add milk to bring to a boil, stirring until thick.

Add spinach and chopped up zucchini. Bring to a boil. Place zucchini shells in shallow baking dish and fill with spinach mixture. Top with bread crumbs and melted margarine. Bake at 350° until heated, about 20 minutes.

Helen Fuesy Donahue, New York, NY

SUMMER SQUASH CASSEROLE

6 c. yellow and/or green squash,
diced
¼ c. chopped onion
1 can cream of chicken soup

1 c. sour cream
1 c. shredded carrots
8 oz. pkg. stuffing mix
½ c. butter or margarine

Cook squash and onion in salted water 5 minutes and drain. Combine soup and sour cream. Stir in shredded carrot; fold in drained squash and onions.

Combine stuffing and melted margarine. Spread ½ mixture in baking dish. Add vegetables; sprinkle remainder of stuffing mix on top. Bake at 350° for 25 to 30 minutes. Serves 6.

Priscilla Barnes, Ossining, NY

SWEET POTATO PIE

2 c. mashed, cooked sweet potatoes	Unbaked 9 inch pie shell
2 eggs, beaten slightly	1 tsp. vanilla
1 c. milk	1/2 tsp. cinnamon
1 c. sugar	1/4 tsp. nutmeg
1/4 lb. butter or margarine, melted	Dash of salt

Preheat oven to 350°. In a large bowl, combine potatoes and remaining ingredients. Using a large spoon, mix well. Pour into unbaked pie shell. Bake about 45 minutes, checking for doneness. Potato pudding should be set and crust should be brown.

Hattie Nabors, Ossining, NY

SWEET POTATO TIPSY

8 medium sweet potatoes	1/3 c. light cream
1/3 c. butter or margarine	2 Tbsp. sherry wine
2 Tbsp. brown sugar	

Cook sweet potatoes until tender. Peel, mash, then whip, adding butter, brown sugar, cream, and sherry. Turn into greased casserole. Bake at 350° about 25 minutes, or until top is browned. Yield: 8 portions.

Marie A. Fuesy, Town Clerk, Town of Ossining

MAIN DISHES

MEAT, POULTRY, AND EGGS

BAKED CHICKEN-BROCCOLI

Boil chicken and remove skin and bones. Cook broccoli; drain.

1/2 c. grated Cheddar cheese **1 can mushroom soup (undiluted)**

Alternate layers of chicken and broccoli. Sprinkle with grated cheese. Pour soup over top and bake, covered, at 350° for about 35 minutes, or until done.

Ann Wickstrom, Ossining, NY

BAKED CRISPY CHICKEN

1 c. corn flake crumbs **2 1/2 to 3 lb. broiler or fryer**
1/2 c. bottled Italian dressing **chicken, cut up**
1 1/2 tsp. salt **1/4 tsp. pepper**

Preheat oven to 350°. Mix corn flake crumbs with salt and pepper; set aside. Coat chicken pieces in the Italian dressing and then dip in the crumb mixture.

In a shallow pan, place chicken on a large piece of foil paper. Wrap the chicken loosely and seal the edges airtight. Bake for 45 minutes. Open foil and continue baking until chicken is golden, about 30 minutes.

Sara Ceccarelli, Ossining, NY

BAKED RICE

1 c. long grain white rice **1 green bell pepper, chopped**
3 c. boiling water **1 clove garlic, finely chopped**
4 chicken bouillon cubes **1/4 c. grated cheese (Romano or**
6 Tbsp. butter **any hard cheese)**

Melt butter in heavy skillet and evenly brown rice. In casserole baking dish, dissolve bouillon cubes in boiling water. Stir until completely dissolved. Stir browned rice into casserole mixture. Add cheese, bell pepper, finely chopped garlic, and ground pepper to taste. Cover and place in 350° oven for 30 minutes. Yield: 4 servings.

Note: Sliced mushrooms may be added before baking.

"This is another of my mother's favorite recipes."

Senator Alfonse M. D'Amato, United States Senate

BARBECUED PIG FEET

4 pigs feet, quartered **1 onion, quartered**
1/2 c. vinegar **1 tsp. cayenne pepper**
2 chicken bouillon cubes **1 c. tomato catsup**
1 Tbsp. pickling spices **Salt to taste.**
1 tsp. oregano

Clean pigs feet well. Place in large pot. Season with salt and add the next six ingredients. Cover with water and bring to boil. Reduce heat and simmer until feet begin to be tender (2 to 2¼ hours).

Remove and arrange pigs feet in a shallow roasting pan and pour about ½ the reserved liquid over them. Preheat oven to 350°. Mix catsup and ¼ cup liquid. Spread on feet and bake about 45 minutes, basting frequently.

Hattie Nabors, Ossining, NY

BEEF A LA MODE

1 lb. stewing beef, cubed	4 carrots, sliced
½ c. flour	1 large onion, sliced
1½ tsp. salt	6 potatoes, quartered
¼ tsp. peppers	1 (1 lb. 13 oz.) can tomatoes
3 Tbsp. bacon fat	1 Tbsp. Herb Mixture

Roll meat cubes in mixture of flour, salt, and pepper. Brown cubes in bacon fat. Arrange meat in deep baking dish. Add carrots, onion, potatoes, and the pulp drained from the canned tomatoes. (Reserve tomato juice.) Stir remaining seasoned flour into fat left in pan. When mixture bubbles, add gradually reserved tomato juice, stirring constantly. Cook until slightly thickened.

Add Herb Mixture. (If you dislike seeing herb flecks in the liquid, it may be tied in a square of cheesecloth.) Pour liquid over meat and vegetables, adding, if necessary, enough water to come one inch from the top of the casserole. Cover. Bake at 325° for 1½ to 2 hours. The longer the cooking, the better the dish.

Serve over Rosemary Biscuits. (Add 1 teaspoon finely chopped or powdered rosemary to a regular biscuit dough.) Yield: 6 portions.

Herb Mixture:

1 Tbsp. summer savory	1 Tbsp. chervil
1 Tbsp. sweet marjoram	1 Tbsp. basil

Marie A. Fuesy, Town Clerk, Town of Ossining

BEEF AND BEER STEW

2 lb. very lean beef stew meat, cut into cubes	½ tsp. dried thyme
Shortening for browning	2 bay leaves
Salt and freshly ground black pepper to taste	1 thick slice pumpernickel bread, thickly spread with a prepared mustard
1 large onion, chopped	2 c. fresh peas, cooked just until tender
1 Tbsp. flour	
12 oz. beer	
2 Tbsp. brown sugar, dissolved in 2 Tbsp. vinegar	

Brown the meat in the shortening. Season with the salt and pepper and remove from the pan. Add the onion to the pan and brown lightly, then sprinkle with the flour. Stir to combine. Add the beer. Add the sugar and vinegar mixture, thyme, bay leaves, and return the meat to the pan.

Simmer for 1½ hours, or until beef is very tender. Add the bread slice. Cook until bread is dissolved in the liquid and the sauce is thick. If sauce seems too thick, add more beer and cook a few minutes longer. Just before serving, stir in the fresh peas. Serves 6.

Evelyn Peffers, Ossining, NY

BEEF SKILLET FIESTA

1 lb. ground beef
1 Tbsp. salad oil
¼ c. diced onion
2 tsp. salt
1 tsp. chili powder
¼ tsp. pepper
1 (1 lb.) can tomatoes

1 (12 oz.) can whole kernel corn
1¼ c. bouillon (or use 1 bouillon
cube dissolved in 1¼ c.
boiling water)
½ c. thin strips green pepper
1⅓ c. Minute rice

Brown meat in oil over high heat in skillet, leaving meat in coarse chunks. Add onion; reduce heat to medium and cook until onion is tender, but not browned. Add seasons, tomatoes, corn, and bouillon; bring to boil.

Stir in green pepper. Boil again. Stir in rice; remove from heat. Cover. Let stand 5 minutes. Fluff with fork. Makes 4 servings.

Louise G. Strick, Ossining, NY

BEEF WITH OYSTER SAUCE

"While sailing on the M/V Atlantic on its maiden voyage in 1983 from Florida to Los Angeles through the Panama Canal, I attended cooking classes and found this to be an easy and delightful dish. I have served it many times and have been complimented every time and I will always remember that trip."

1 to 2 Tbsp. oyster sauce (to taste)
1 lb. thinly sliced beef strips
1 tsp. corn starch
1 c. clear chicken broth
1 c. fresh mushrooms, sliced

1 Tbsp. sherry wine
2 Tbsp. soy sauce
2 crushed garlic cloves
Oil for stir-frying
¼ c. blanched almonds (optional)

Marinate the beef strips (preferably London broil or tenderloin) with soy sauce and garlic for a few hours or overnight. Dilute the corn starch in the broth and set aside.

Heat a wok or electric frying pan with some oil. Put the beef in loosely and stir-fry quickly for about 5 minutes. Add the mushrooms and stir another minute or two. Now pour in the sherry and the broth-corn starch mixture. Stir; cook another

couple of minutes until it comes to a boil and the sauce thickens. Add the oyster sauce.

Serve over a bed of rice and Chinese noodles. Serves 4, but can be doubled.
Peggie G. Brusack, Yonkers, NY

BOSTON BEAN DOG

1 (28 oz.) can oven baked beans	10 hot dogs, grilled
1/2 c. ketchup	10 NE Style (top sliced) hot dog buns
1/4 c. packed brown sugar	Bread and butter pickle slices
1 tsp. dry mustard	

In a saucepan, combine baked beans, ketchup, brown sugar, and mustard. Heat to boiling. Serve over hot dogs in buns. Garnish with pickles. Serves 4 to 6.
Hazel Lewis, Ossining, NY

BRAISED BEEF

2 lb. lean stew beef, cubed	1 c. water
Flour	2 (8 oz.) cans tomato sauce
1 medium onion, minced	1/2 c. red wine
1 clove garlic, minced	1/2 tsp. oregano
2 Tbsp. salad oil	Salt and pepper to taste
1 oz. dried mushrooms	

Dredge meat in flour. Saute meat, onion, and garlic in oil until brown. Combine mushrooms and water in saucepan and bring to a boil. Cut mushrooms fine, using scissors. Add with liquid to meat. Add remaining ingredients. Cover.

Simmer gently, or put in 325° oven for 2 hours until tender, stirring frequently. If necessary, add more water or wine when the sauce cooks down. Serve in a macaroni ring. Yield: 4 to 6 portions.

Marie A. Fuesy, Town Clerk, Town of Ossining

BRAISED LIVER

Liver	1 beef bouillon cube
1/4 c. flour, seasoned with salt and pepper	3 to 4 Tbsp. shortening
Thinly sliced onions (as many as you like)	1/2 c. boiling water

Dip slices of liver in flour mixture. Brown quickly on both sides in the hot shortening. Reduce heat. Dissolve beef bouillon cube in boiling water. Add to skillet with onions. Cook over low heat for 15 to 20 minutes, or until onions are soft.

Mildred DeAngelis, Ossining, NY

CALAPACITAS - INDIAN VEGETABLE STEW

3 ears corn
1 onion
2 cloves garlic
1/4 c. water

3 zucchini
2 tomatoes
1/2 c. crumbled cheese
Salt, pepper, chili powder

Cut kernels from fresh ears of corn; slice onion and mince garlic. Combine all with water in a covered pan. Cook 5 minutes. Add sliced zucchini and cook another 5 minutes.

Add quartered and sliced tomatoes and cook until tomatoes are warm, but not mushy. Add crumbled yellow or white cheese and seasonings to taste. Mix lightly and serve. Makes 4 to 6 servings.

Ellen Boldt, Ossining, NY

CATAPLANA

2 lb. very small clams in their shells
4 Tbsp. olive oil
3 medium onions, sliced thin
1/2 tsp. paprika
1/2 tsp. freshly ground black pepper
1/8 tsp. crushed hot dried red peppers
1 large clove garlic, minced or mashed

2 bay leaves, broken
1/4 c. dry white wine
1 medium tomato, peeled, seeded, and chopped
3 oz. smoked ham, finely chopped
3 oz. linguica, cut from casings and crumbled
6 Tbsp. fresh finely chopped parsley

Scrub clams well; soak in cold water 1 hour. Drain; rinse well. Heat olive oil in cataplana or casserole with tight lid. Add onions, paprika, black pepper, and red pepper. Saute until onions are limp and golden. Stir in garlic, bay leaves, wine, tomatoes, ham, linguica, parsley, and clams. Cover and cook over medium heat about 20 minutes. Uncover only at table just before serving.

"I discovered this in the Algarve region of Portugal. A cataplana is a copper cooking utensil that is clam shaped and closes tightly with metal hooks."

Florence Brennemann, Ossining, NY

CHICKEN CORDON BLEU

1 chicken breast (boneless, whole) per person
Ham
Swiss cheese (domestic)

Egg to dip chicken
Bread crumbs, flavored to taste
Chicken bouillon
Dry vermouth

Spread each chicken breast flat; remove extra pieces of meat. Pound to thin. Place one slice ham and Swiss on each breast; fold in half. Secure with toothpicks. Dip breast in beaten egg, then bread crumbs to completely coat. Be sure to coat secured edges, too. Refrigerate at least 1 hour to set coating. (Can be left longer.)

Brown slowly on low heat for about 10 minutes on each side (or longer) in oil plus 1 to 2 tablespoons butter. Remove browned chicken to plate. (May be refrigerated again until ready to eat.)

To make gravy: For about 10 breasts, use 2 cups chicken broth (2 bouillon cubes or 2 packets soup). Scrape bottom to loosen bits. Add about 1/2 cup dry vermouth; simmer while stirring, about 5 minutes. Add 1 cup chicken broth.

Thicken with flour and water paste or cornstarch, then add remaining chicken broth. Simmer 5 to 10 minutes. Thicken again if necessary (sauce should be thicker than water, but not as thick as turkey gravy) or add water as needed to make enough gravy.

About 15 to 20 minutes before ready to serve, place browned chicken in pan with gravy (use 2 pans and split gravy between them so that chicken is in one layer). Simmer, covered, until ready to eat (at least 15 minutes if chicken has been refrigerated).

Maxine Patane, Yorktown Heights, NY

CHICKEN AND BROCCOLI CASSEROLE

6 chicken legs	1 Tbsp. mayonnaise
1 bunch broccoli	1/2 tsp. curry powder
1/2 c. Crisco oil	Flour
2 cans cream of chicken soup	Egg
1/2 c. grated Cheddar cheese	Seasoned bread crumbs
1 Tbsp. butter or margarine	

Wash and remove skin on chicken. In a large frying pan, heat 1/2 cup Crisco oil on a slow flame. Dip chicken in flour, then egg, then seasoned bread crumbs. Add to heated oil. Brown 15 minutes; turn and brown 15 minutes more on the other side.

Remove from frying pan and line the bottom of casserole dish with chicken and some of the oil from frying pan. While chicken is frying, cook broccoli and drain. Add to the top of the chicken in casserole.

In a separate bowl, add the chicken soup, 2 cans of water, Cheddar cheese, mayonnaise, butter, and curry powder. Mix well and add to the top of chicken and broccoli. Top with bread crumbs. Bake at 350° for 1 hour. (This can be prepared earlier in the day and baked later when needed.)

Florence Capossela, Ossining, NY

CHICKEN 'N DUMPLINGS

1 chicken, cut in serving pieces	Garlic powder
2 onions, chopped	1 to 2 Tbsp. flour
1 env. instant chicken broth	1 Tbsp. oil
Salt and pepper	

Season chicken with salt, pepper, and garlic powder. Lightly coat with flour. Brown chicken in oil in large pot. Push to side and quickly saute onions. Add instant broth and cover with water.

Bring to boil, then simmer, covered, until almost done. Turn gas high so stew is boiling rapidly. Drop dumplings from spoon into boiling stew. Reduce heat and cook, uncovered, 10 minutes. Cover and cook an additional 10 minutes on low heat. Serve chicken and dumplings with rice.

Dumplings:

2 c. Bisquick

2/3 c. milk

Mix until soft dough forms.

Hattie Nabors, Ossining, NY

CHICKEN NANCINE

8 chicken breasts, cut in strips

1 clove garlic

1/2 c. flour

1/2 c. lemon juice

1/4 c. olive oil

1/2 c. white wine

1 lemon rind

1/4 tsp. salt

3 slices prosciutto

Dash of pepper

1/4 c. melted butter

1/2 c. chicken stock

Coat chicken strips with flour; saute in hot oil until golden brown. Discard oil from pan. Add lemon rind and prosciutto. Add chicken stock, melted butter, white wine, garlic, salt, and pepper. Simmer for 10 to 15 minutes. Remove lemon rind. Garnish with parsley and serve on bed of rice. Serves 6.

Marie A. Fuesy, Town Clerk, Town of Ossining

CHICKEN PAPRIKASH "SLOVAK"

1 chicken, cut up

Salt to taste

2 large onions, diced

2 Tbsp. paprika

**1 stick butter or margarine or oil
for frying**

1 1/2 Tbsp. flour

3 carrots, diced

1 pt. sour cream

**1 small bunch Italian parsley,
chopped**

Cut, wash, and clean chicken. Dry with paper towel. Heat shortening; add chicken. Brown slightly; remove excess fat, leaving about 3 tablespoons. Add onions; brown lightly. Add carrots, parsley, and paprika.

When onions and vegetables have cooked for 10 minutes, add 1 cup water with salt and pepper. Make sure this is enough juice. Simmer. Should be done in 45 minutes. Add flour; stir in sour cream. When it comes to a boil, shut off burner. It is ready to serve.

Very delicious served with dumplings.

Dumplings for Paprikash:

4 c. flour

1/4 tsp. salt

6 eggs

2 qt. boiling salted water

Mix ingredients (except water) together. If dough is too stiff, add a bit of cold water. Bring 2 quarts of water to a boil. Add salt. Drop dough by teaspoonfuls into boiling water.

When they come to the top of the water, they are done. Strain. Let cold water run over them. Drain well. Put in serving dish; pour melted butter over them, and serve with Chicken Paprikash.

Anna Savko, Ossining, NY

CHICKEN SAUTE

2 broilers or fryers, cut in pieces	1 clove garlic, minced
2 Tbsp. vinegar	1 (8 oz.) can sliced mushrooms
2 Tbsp. salad oil	1 c. butter or margarine
2 Tbsp. chopped parsley	1/2 c. sherry wine

Sprinkle chicken pieces with salt and garlic. Combine oil and parsley in skillet. Add chicken and brown well. When brown on both sides, place chicken in a pan, then pour over it the mushrooms and butter. (Use liquid of mushrooms.) Bake in oven at 350° for about 30 minutes, or until tender.

Heat wine in same pan you fried the chicken and stir. Bring to a boil, then add to chicken before serving. Can be served with rice or a vegetable.

Lillian Napoli, Ossining, NY

CHICKEN SCALLOPINI

1 pkg. chicken cutlets (6)	1/4 tsp. oregano
1 Tbsp. butter	1/4 c. fresh lemon juice
1/2 c. corn oil	1/4 c. chopped fresh parsley
1/2 clove garlic, finely chopped	1 small can sliced mushrooms
1/4 tsp. rosemary	

Heat butter and oil in heavy skillet over medium flame. When hot, add chicken cutlets and brown. When cutlets are brown, add finely chopped garlic, rosemary, oregano, lemon juice, and salt and pepper to taste.

Cover immediately. Let simmer for 2 to 3 minutes. Add mushrooms. Cover again and let cook for 10 to 15 minutes. Before serving, add chopped fresh parsley. Yield: 3 servings.

"This is another of Mama D'Amato's favorite recipes."

Senator Alfonse M. D'Amato, United States Senate

CHICKEN WITH CRANBERRY SAUCE

2 1/2 to 3 lb. broiler chicken	1 (8 oz.) bottle French dressing
1 can cranberry sauce (whole or jelly)	

Place chicken (cut up in parts) in a pan, skin side up. Mix the cranberry sauce and French dressing in a bowl and pour over chicken. Bake in 350° oven for 1 to 1½ hours.

"Easy, but delicious."

Bette G. Primps, Ossining, NY

CHICKENY RICE BAKE

1 (10¾ oz.) can cream of mushroom soup	1 c. uncooked long grain rice
1 c. milk	1 (10 oz.) pkg. frozen peas and carrots, thawed
1 (1 oz.) env. onion soup mix	Skinned boned chicken breasts (or 1 fryer, cut in pieces)
1 (3 oz.) can sliced mushrooms (undrained)	½ tsp. paprika

Preheat oven to 375°. In a medium bowl, combine soup, milk, soup mix, and mushrooms. Stir until blended. Reserve ½ cup of the mixture. Stir rice and thawed vegetables into remaining mixture.

Spoon vegetable mixture into a 13x9x2 inch baking pan. Arrange chicken pieces on top. Pour reserved ½ cup soup mixture over chicken. Sprinkle paprika over all. Bake 1 to 1½ hours, or until rice is tender and chicken is cooked through. Makes 4 servings.

Louise C. Strick, Ossining, NY

CHILI CON CARNE

1 medium onion	1 tsp. curry powder
1 can kidney beans (red)	1 tsp. chili powder
1 can tomato juice	Salt and pepper to taste
1 lb. ground beef	Accent to taste
2 Tbsp. Mazola oil	¼ tsp. garlic powder

Put oil in skillet; add meat and onion and saute until brown. Add seasonings; simmer on low for 10 minutes. Add beans and tomato juice; simmer on low for 20 minutes, or until done.

Mary Margaret DeCastro, Ossining, NY, Past President, Ossining Golden Age Club No. 1

CHILI CON CARNE (Hot)

<p>4 c. dried cooked and drained dark red beans (or 2 (1 lb.) cans)</p> <p>2 c. dried cooked and drained black beans (or 1 (1 lb.) can)</p> <p>2 lb. lean, coarsely ground beef</p> <p>3 c. crushed tomatoes (1 lb. 12 oz. can)</p> <p>1 (8 oz.) can tomato sauce</p> <p>1 medium size red bell pepper, diced small</p> <p>1 medium size green bell pepper, diced small</p> <p>1 medium size yellow bell pepper, diced small</p> <p>2 medium yellow onions, chopped</p>	<p>1 small red onion, chopped</p> <p>1 garlic clove, minced</p> <p>1 shallot, minced</p> <p>1/3 c. beef suet, chopped</p> <p>2 Tbsp. bacon fat</p> <p>2 tsp. salt</p> <p>1/2 tsp. cracked black pepper</p> <p>1/4 tsp. crushed red pepper</p> <p>1 to 3 tsp. chili powder</p> <p>1/2 tsp. oregano</p> <p>1 tsp. thyme</p> <p>1 tsp. cumin</p> <p>1 tsp. paprika</p> <p>1 oz. dark molasses</p> <p>1 c. hot water</p>
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If using dried beans, wash and pick over. Cook beans separately. Cover with water; bring to boil and boil vigorously for two minutes. Turn off heat and let stand for one hour. Bring to boil again; reduce heat and simmer gently until tender. Drain and set aside. This can be done the day before. Store separated beans in refrigerator in tightly covered containers.

Rend beef suet in deep skillet; remove and discard any lumps. Add bacon fat, onions, garlic, shallot, and diced pepper and cook until golden and just tender. Add meat and cook until meat separates and browns, stirring with fork to break up lumps. Add seasonings. Stir and simmer for ten minutes.

Mix molasses with hot water and add to mixture along with chopped tomatoes and tomato sauce. Bring to gentle boil; reduce heat and simmer, uncovered, for an hour and a half, stirring occasionally. If canned beans are used, rinse well with cold water and drain before adding to pot. Skim off any fat from top of cooking mixture during final stage. (If recipe gets too thick, add tomato juice!)

Evelyn K. DiBenedetto, Town Clerk, 1966 to 1981; Town Comptroller, 1962 to 1965; Deputy Town Clerk, 1956 to 1961

CHILE CORN

"This is a recipe I made for many potluck suppers and neighborhood parties. It always received compliments."

<p>2 cans corn Niblets and peppers (Mexicorn)</p> <p>2 cans large red kidney beans, drained</p> <p>1 large can stewed tomatoes</p>	<p>1 can tomato soup</p> <p>1 large onion, cut up fine</p> <p>1 garlic button, cut up fine</p> <p>1 tsp. chile powder</p>
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Mix all ingredients in baking casserole and heat thoroughly at 350° in a preheated oven. Bake for 30 minutes, covered. Makes 10 servings.

Marjolaine Hafey, Ossining, NY

CINCINNATI CHILI DOG

1 lb. ground beef chuck	2 (8 oz.) cans tomato sauce
3 to 4 Tbsp. chili powder	8 large hot dogs, partially split down middle and grilled
1½ tsp. sugar	8 hot dog buns, toasted
1½ tsp. dried oregano leaves	Chopped green peppers and onions
1 tsp. salt	
1 clove garlic, chopped	
1 bay leaf	

In skillet, cook beef until well browned. Discard all fat. Stir in chili powder to taste, then add sugar, oregano, salt, garlic, and bay leaf to beef. Cook 1 minute. Stir in tomato sauce.

Heat to boiling; cover and simmer over low heat for 20 minutes. Discard bay leaf. Spoon chili over hot dogs in buns. Garnish with peppers and onions if desired. Serves 8.

Hazel Lewis, Ossining, NY

CORNED BEEF AND CABBAGE

"This is my mother's recipe - Kitty Murphy Mies - and is dedicated to her memory. Delicious when served cold for sandwiches, too."

3 to 3½ lb. corned beef brisket (thin cut)	1 tsp. garlic powder
8 c. water	½ tsp. pickling spices
3 whole cloves	1 large stalk of celery with plenty of leaves, chopped in 3 inch lengths
½ doz. whole black peppercorns	
2 medium bay leaves	

Rinse meat thoroughly. Place all ingredients in large stock pot. Bring to low boil, then simmer for approximately 2½ to 3 hours until tender. Remove meat and cool for 15 minutes before slicing across the grain.

Quarter 1 head of cabbage. Place in corned beef stock ½ hour before meat is done. Drain and serve with boiled potatoes, yams, and corned beef. *Delicious!*
Ellen Meehan, Ossining, NY, Past President, Ossining Golden Age Club No. 1

CORNISH GAME HEN

Long grain and wild rice mix	Cornish game hen
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Prepare rice mix according to directions. Stuff individual hens with mix and rub bird with butter and pinch of salt. Roast at 350° for approximately 50 minutes, or according to weight.

Ten minutes before cooking time is up, remove from oven and brush on preserves - pineapple, orange, or cherry is suggested. Return to oven for 10 minutes.

Assemblyman Henry (Hank) Wm. Barnett, 89th Assembly District

COTTAGE LOAF

1 lb. ground beef	1 clove garlic, minced
1 c. lowfat cottage cheese	1/4 c. grated Parmesan cheese
1 large egg	1/2 tsp. salt
1/2 c. fine fresh bread crumbs	1/4 tsp. pepper
1 medium tomato, seeded and chopped medium fine	1 tsp. dried basil
1 medium onion, finely grated (pulp and juice)	

With a fork, beat together well the beef, cottage cheese, and egg. Stir in well the bread crumbs, tomato, onion, garlic, Parmesan, salt, pepper, and basil. Turn into an oiled 8½ x 4½ x 2½ inch loaf pan.

Bake in a preheated 350° oven for 1 hour. Let stand for 20 minutes, then drain liquid from pan. Makes 4 to 6 servings.

Evelyn Peffers, Ossining, NY

CRANBERRY STUFFED PORK CHOPS

4 thick pork chops	3 ribs celery, chopped
1 (8 oz.) pkg. herb-seasoned stuffing	1 (16 oz.) can whole berry cranberry sauce
1 medium onion, chopped	

Preheat oven to 350°. Make stuffing according to package directions, adding chopped onion and celery. Add cranberry sauce to mixture. Spread 1/3 of stuffing mixture on bottom of shallow baking dish. Place pork chops over stuffing, bone side out. Spread remaining stuffing over chops.

Bake, covered, for 45 minutes; remove cover and bake an additional 15 minutes, until lightly browned. Serve with steamed green beans sprinkled with slivered almonds and lemon juice. Serves 4.

Sydney Biddle Barrows through the Courtesy of Maryellen Bubser, Briarcliff Manor, NY

EASY AS PIE HAM STEAKS

1 large ham steak	3/4 c. milk
1/4 c. mustard	Salt and pepper to taste

Place ham steak in a shallow pan; spread with mustard. Pour milk over all. Allow to stand 15 to 20 minutes. Preheat oven to 400°. Season ham with salt and pepper.

Bake for 15 minutes. Turn ham over; spread sauce on top. Bake for 15 minutes more, basting occasionally. Serves 2 to 4.

Frances Shirley Yozzo, Ossining, NY

EGG AND SAUSAGE CASSEROLE

"This casserole was served at my son Donald's wedding brunch in Alexander City, Alabama. It is filling and delicious. Try it! You'll like it!"

9 eggs	1½ lb. grated Cheddar cheese
3 c. milk	1 tsp. salt
3 slices white bread, cut in ¼ inch cubes	Pepper to taste
1½ tsp. dry mustard	1½ lb. mild sausage (roll)

Slightly brown sausage. Crumble and drain on paper towels. Mix eggs, milk, mustard, salt, and pepper. Stir in bread, sausage, and cheese. Pour in baking dish and refrigerate overnight. Bake for 1 hour at 350°.

Jeanne A. Cairns, Yonkers, NY

EGG-ASPARAGUS-MUSHROOM CASSEROLE

2 Tbsp. butter	4 hard cooked eggs, sliced
3 Tbsp. flour	½ c. rice flakes, crushed before measuring
½ tsp. prepared brown mustard	¼ c. grated American cheese
1 can mushroom soup	
1 large can green asparagus tips	

Melt butter; add flour and blend well. Combine mustard with soup and add to flour mixture. Cook slowly, stirring constantly, until thick. In a buttered casserole, arrange a layer of asparagus, then a layer of eggs and some of the sauce. Repeat layers until all is used. Refrigerate or just set aside.

When ready to bake, combine rice flakes and grated cheese and sprinkle over the top. Place in a 350° oven, uncovered, and bake until hot through, about 35 minutes. Serves 5.

"I use this recipe very often because it is easy to make. You may serve meat or a salad with the casserole, or serve it as a luncheon dish."

Carol DioGuardi, New Rochelle, NY, Wife of Congressman DioGuardi, 20th Congressional District

EGGPLANT, STUFFED

2 large eggplants	2 eggs
1 lb. chopped meat	Chopped garlic
1 can crushed tomatoes	The white of a loaf of Italian bread
Parsley	Salt and pepper
Grated cheese	

Cut eggplant in half lengthwise; carve out inside and boil until tender. Let cool; squeeze. Mix with chopped meat, garlic, cheese, bread, and eggs. Put into eggplant shell.

Place in roasting pan with water, covering with tomatoes. Sprinkle oil on top. Bake at 350° for 1 hour.

Theresa Mancuso, Ossining, NY

GEORGE'S "SWISS" STEAK

2 lb. cubed steak	1 tsp. salt
1/2 c. celery, shredded	Dash of pepper
1/2 c. onion, shredded	3 Tbsp. oil
1/3 c. flour	2 Tbsp. cornstarch
1 c. beef broth	

Preheat oven to 350°. Add salt and pepper to flour. Flour the steaks, then brown in hot skillet with 3 tablespoons oil or shortening. Lay steaks in shallow baking pan. Cover with celery and onion. Pour beef broth over the top.

Cover with lid or aluminum foil. Cook for 2 hours, or until tender. Remove steaks from pan. Add cornstarch to juice. Cook until thickened.

George Camp, Ossining, NY

GEORGIA BREAST OF CHICKEN

4 large whole chicken breasts, skinned and boneless, split	1/4 c. sherry
2 1/2 c. (about 1/4 c.) peanut butter	Italian seasoning herbs
8 thin slices cooked ham	Garlic salt
8 thin slices Swiss cheese	Onion powder
	Cracked black pepper

Sprinkle underside of chicken breasts with Italian seasoning herbs, garlic salt, onion powder, and cracked black pepper to taste. Fold chicken breast over; spread a film of peanut butter topside. Place 2 slices of Swiss cheese on top of peanut butter; place 2 slices of ham on top of Swiss cheese on each breast.

Put 1/4 cup of sherry in a large casserole or braising pan. Add chicken pieces, ham side up; cover and bake at 350° for 1 hour or so, until pieces are tender. Remove breasts from pan and keep warm while preparing the Parmesan Sauce.

Parmesan Sauce:

1/4 c. pan drippings	6 Tbsp. freshly grated Parmesan cheese
1/4 c. flour	2 Tbsp. butter
2 c. milk, scalded	
1/2 tsp. salt	

Pour pan drippings into a medium saucepan. Add flour and stir, while heating until bubbly. Add milk gradually, stirring well; bring to slow boil and cook 1 to 2 minutes. Add salt and Parmesan cheese, stirring until cheese melts. Stir in butter, 1 tablespoon at a time, until blended. Pour sauce over chicken and serve. Serves 8.

Excellent if bed of rice is used.

Evelyn (Connie) DiBenedetto, Briarcliff Manor, NY

GOOD USE FOR REMNANTS OF COLD ROAST OR BOILED MEAT

Take out all the gristle and bones and chop the meat very fine; add a little onion that has been stewed and also chopped fine and season both well. Have ready some potatoes, boiled, mashed, and beaten up light about as much as there is

of the meat - and when they are mixed, add a piece of butter the size of an egg, slightly beaten. Shape it into a loaf and bake brown.

From "Mulum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

GOOF-OFF STEW

2 lb. beef stew meat (do not brown)	1 c. chopped celery
4 or 5 potatoes, peeled and quartered	1 large can tomato sauce
4 or 5 carrots, cut into 1½ inch slices	1 tsp. salt
1 large onion, quartered	Pepper to taste
½ env. onion soup mix	¼ to ⅓ c. red wine (optional, but better)

Combine everything in a big heavy Dutch oven or casserole with a tight lid. Let it cook slowly in 275° oven for 5 hours and go "goof off."

Camille Mancinelli, Ossining, NY

HAM LOAF

3 Tbsp. butter or margarine	1 c. bread crumbs
½ c. brown sugar	¼ tsp. celery salt
4 to 6 slices pineapple	¼ tsp. black pepper
1 lb. ground ham	2 eggs, beaten
⅓ c. chopped green pepper	2 tsp. baking powder
3 Tbsp. chopped onion	1 c. milk

Mix butter and brown sugar together and pat in bottom of a loaf pan. Place pineapple over this. Mix all other ingredients together and put it over pineapple slices. Bake at 375° for 1 hour and 20 minutes.

Louise Strick, Ossining, NY

HOBO MEATBALL STEW

This recipe may be prepared in the oven or on the bar-b-que.

½ c. tomato ketchup	4 medium potatoes (bite-size), scrubbed and peeled
1 Tbsp. vinegar	4 medium carrots, sliced
1½ tsp. seasoned salt	1 large onion, sliced
½ tsp. basil	
¼ tsp. ground black pepper	
1 lb. lean ground beef, formed into 12 balls	

In a small bowl, combine ketchup, vinegar, basil, salt, and pepper. Set aside. Cut heavy-duty aluminum foil in 4 pieces, about 12x16 inches. Place meatballs and vegetables, equally divided, on foil. Pour ketchup mixture, equally divided, over

vegetables and meatballs. Fold sides of foil over and seal ends tightly. Makes 4 servings.

Grill in hot bar-b-que coals or place on cookie sheet and bake in 425° oven for 40 minutes, or until done.

L.M. Riccardi, Yonkers, NY

HUNGARIAN SZEKELYI GUHYAS

1 ½ lb. fresh tenderloin pork butt, cut in cubes 1 Tbsp. sweet paprika
1 large onion 2 Tbsp. sour cream
1 clove garlic 2 Tbsp. barley

Saute onion and garlic until golden brown; add paprika, tenderloin cubes, and small wine glass of water, or as much as is needed so it is not dry.

When tenderloin is partly cooked, add:

1 lb. sauerkraut 2 Tbsp. well washed barley

Cook until tender. Before serving, add 2 tablespoons of sour cream. Serve with whipped mashed potatoes.

"This recipe is from the cookbook of my late mother, Elsie Gatyas."

Elsie Peters, Yonkers, NY

IDAHO FRANK NTATER

8 baking potatoes 2 slices American cheese, each cut
8 hot dogs, grilled into 4 triangles

Wrap each potato in foil. Place potatoes directly in hot coals or on grill over coals of a covered grill. Roast potatoes 45 minutes to an hour. Unwrap potatoes; slash lengthwise. Top with hot dogs and cheese. Serves 8.

Hazel Lewis, Ossining, NY

INSTANT MEATBALL SOUP

2 large carrots, peeled and cubed 4 chicken bouillon cubes
3 large celery stalks, diced ½ lb. ground beef
1 medium size onion, diced ½ c. grated cheese (Romano or
4 c. water Parmesan)

Boil water in large saucepan or soup kettle. Add carrots, celery, and onion. Cover and let cook until vegetables are tender. Add bouillon cubes and simmer. Season ground beef with salt and pepper and shape beef into tiny meatballs (½ inch size). Add meatballs to soup, cooking from 3 to 5 minutes. Serve with grated cheese. Yield: 2 to 3 servings.

Note: Boiled pasta or rice may be added before serving.

"This is a favorite recipe from my mother, Mama D'Amato's collection."

Senator Alfonse M. D'Amato, United States Senate

LAMB BUNDLES

4 lamb shanks
4 Tbsp. steak sauce (A.1.)
4 medium size onions
4 carrots

1 green pepper, cut up fine
Dash of garlic powder on each
Dash of rosemary on each

Place each shank on heavy-duty foil. Brush with steak sauce. Add the vegetables, cut up. Divide them among the packages and sprinkle each serving with seasonings. Seal foil to make tight packages and place on shallow pan.

Bake in 325° oven for 2 hours. Serve packages on plates, letting each person open his own.

Mary Joyce, Ossining, NY

LAMB SHANKS BRAISED

3 Tbsp. oil
6 lamb shanks
Salt and pepper to taste
1 can tomatoes

1 c. red wine
2 garlic cloves
2 onions, quartered

Brown shanks in oil on all sides. Season with salt and pepper. Add tomatoes, wine, garlic, and onions. Cover and simmer for 2 to 2½ hours.

Emily Sharrock, Ossining, NY

LEMON CHICKEN

"It is a pleasure to send you a recipe George and I have enjoyed through the years."

Rub 6 chicken breasts (bones removed) with lemon, salt, pepper, and a little flour. Saute in butter for 7 minutes on each side. Remove from heat and put chicken in baking dish.

Mix together in saute pan:

2 Tbsp. vermouth
1 c. heavy whipping cream

2 Tbsp. lemon juice
1 little lemon, grated

Deglaze the saute pan, scraping in all the ingredients. Strain the sauce over the chicken breasts. Sprinkle Parmesan cheese over the top and brown lightly under the broiler for a few minutes.

"Rich, but wonderful."

Barbara Bush, Washington, D.C., wife of Vice-President George Bush

MAYO BAKE CHICKEN

1 chicken, cut in pieces
1 c. seasoned bread crumbs

¾ c. mayonnaise

Coat chicken with mayonnaise and roll in bread crumbs. Place chicken in a greased baking pan and bake at 350° until golden brown, about 1 hour. Serve with rice, baked potatoes, or vegetables.

Mary Montague, Ossining, NY

MY MOM'S CHICKEN AND RICE

6 to 8 pieces of chicken	1 small jar pimento stuffed green olives
1 c. long grain rice	Accent to taste
1 pkg. Lipton onion soup mix	Pepper to taste
2 cans cream of chicken soup	Paprika to taste
1 medium pkg. fresh mushrooms	

In a roasting pan, place 1 cup rice, 1 package onion soup mix, cleaned and sliced mushrooms, and whole olives, drained. In a bowl, mix 2 cans cream of chicken soup with 3 cans of water and set aside.

Season chicken (cleaned) with Accent, pepper, and paprika. Place chicken pieces on rice bed. Slowly pour cream of chicken soup mixture over chicken. Cover and bake for 1¼ to 1½ hours at 325°, or until chicken is done. Do not stir while baking.

"This is a 4 **** recipe!"

George Camp, Ossining, NY

NO-PEEK BEEF CASSEROLE

2 lb. stewing beef or round, cut in bite-sizes	1 pkg. dry onion soup mix
2 (3 oz.) cans mushrooms (optional)	1 can mushroom soup (undiluted)
	½ c. brandy

Mix all ingredients in a 2 quart casserole; cover tightly. Bake at 300° for 3 hours. Serve over steamed rice or noodles.

Ellen Sparano, Ossining, NY

PEPPER PORK CHOPS

6 medium pork chops	2 medium potatoes
3 green bell peppers, sliced	4 Tbsp. corn oil
3 to 4 vinegar peppers	¼ c. vinegar (from pepper jar)

Peel and cube potatoes and boil until slightly tender. In heavy skillet, add corn oil and pork chops to brown. Remove pork chops after browning and add sliced bell peppers. Cook peppers until slightly tender.

Add pork chops and potatoes, cooking for about 5 minutes. Add sliced vinegar peppers and vinegar to skillet mixture. Cover and let cook over medium heat for 5 to 10 minutes. Salt and pepper to taste. Yield: 4 servings.

Senator Alfonse M. D'Amato, United States Senate

PORK CHOPS AND BAKED BEANS

4 to 6 pork chops
Can of baked beans
Bottle of chili sauce

1 tsp. Worcestershire sauce
1 Tbsp. brown sugar

Brown pork chops on both sides; salt and pepper chops and place in casserole. Combine baked beans, chili sauce, Worcestershire sauce, and brown sugar. Pour over pork chops. Bake in 375° oven for 1 hour and 15 minutes.

Natalie Mackintosh, Ossining, NY

PRESSED CHICKEN

Chickens a year old are best for this. Cut them into pieces and boil slowly until the meat will slip easily from the bones. Take out of the liquor; remove the bones and cut the meat (not chop it) into small pieces. Season to taste with salt and pepper.

Put in a mold; alternate layers of dark and light meat. Pour the liquor in which it was cooked (there should not be more than a half pint) over it. Put a weight on it, and when it is cold, turn it out. Cut in slices and garnish with parsley.

From "Multum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

ROAST LEG OF LAMB

Cut off the shank bone; wash, if necessary, and wipe dry. Put into a baking pan; add a cup of hot water and bake in a hot oven, basting constantly. Allow at least twenty minutes to the pound for roasting, as lamb and mutton are much better if thoroughly cooked - the opinion of many famous cooks to the contrary notwithstanding.

When done, remove to a hot platter; drain the drippings from the baking pan. Add a little hot water; season with pepper and salt. Thicken with browned flour and send the gravy to the table in a boat, or serve your leg of lamb with mint sauce, in which case you can omit the gravy from the baking pan.

From "Multum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

SAUSAGE PIE

1 c. biscuit mix
1/4 c. milk
1/2 lb. sausage meat
1/2 c. grated Swiss cheese

Dash of basil Dash of garlic powder
1 c. canned tomatoes, drained

Preheat oven to 425°. Combine biscuit mix and milk, tossing lightly to form a dough. Roll out on a lightly floured surface and line a 7 inch pie plate with it.

Brown the sausage meat in a skillet; drain the fat. Add the basil, garlic powder, and tomatoes. Mix lightly and pour in the prepared pie plate. Sprinkle with cheese. Bake 30 minutes, or until crust is browned. Serve directly from pie plate.

Mary Joyce, Ossining, NY

SCALOPPINE AL MARSALA

1½ lb. veal scaloppine	1 Tbsp. olive oil
Salt and pepper	1 clove garlic, crushed
2 Tbsp. flour	½ c. Marsala or sherry
2 Tbsp. butter	

Sprinkle each piece of meat with salt and pepper and dust with flour lightly. Melt butter and oil in large frying pan, and, when hot, add clove of garlic (crushed) and veal; brown veal thoroughly on both sides over high heat, working garlic around meat (if garlic starts to burn, remove quickly).

When meat is well browned, add the wine (all but 2 tablespoons) and keep the flame high, let meat cook 1 minute longer. Arrange meat in warm serving dish. Add the remaining wine to pan, scraping bottom and sides. Simmer a bit and pour over meat. Serves 4.

Marie A. Fuesy, Town Clerk, Town of Ossining

SMOTHERED CHICKEN

1 large chicken, cut up	½ c. water
1 can chicken soup (undiluted; Campbell's cream of chicken soup)	2 Tbsp. parsley flakes
½ can broken mushrooms and liquid	1 tsp. lemon juice
	1 tsp. soy sauce
	Salt and pepper

Combine all the ingredients and pour over chicken. Cover with foil. Bake at 350° until done. Remove foil and return to oven for a few minutes. Thicken gravy if necessary.

George Camp, Ossining, NY

SPINACH CASSEROLE

4 pkg. frozen chopped spinach	Nutmeg to taste
1 large pkg. cream cheese	Red pepper to taste
1 can water chestnuts	Salt to taste

Heat spinach. Drain thoroughly. While spinach is still warm, mix in cheese. Add seasonings and sliced water chestnuts. Place in casserole and bake in a 350° oven for one hour.

Ursula G. LaMotte, Bedford, NY, former Westchester County Legislator

SPINACH PIE

Corn Meal Pastry:

2 c. all-purpose flour	1/2 tsp. salt
1/2 c. white or yellow corn meal	3/4 c. butter
1/4 c. grated Parmesan cheese	8 Tbsp. cold water

Stir together dry ingredients. Cut in butter. Stir in water until well blended. Press into a ball and refrigerate about 1 hour. Roll dough out in two parts. Line the bottom of a large pie pan or quiche dish. Prepare filling.

Filling:

2 (10 oz.) pkg. frozen spinach, thawed and drained	2 Tbsp. flour
Salt and pepper	1/3 c. Parmesan cheese
1 lb. Ricotta cheese	3 large eggs, beaten lightly (reserve 1/2 c. for crust)

Stir all ingredients together and cover with top crust and brush with beaten egg. Bake at 425° for 15 minutes. Lower heat to 350° and cook 35 to 40 minutes more.

Ellen Sparano, Ossining, NY

STUFFED CABBAGE

1 1/2 lb. chopped meat	1 large head cabbage
1/4 c. raw rice	1 large can tomato juice
1 egg	3/4 lb. dark brown sugar
1 onion, grated	4 or 5 sour salt
Salt and pepper	

Put cabbage in boiling water to loosen leaves. Combine first 6 ingredients. Place meat in leaf; roll and insert toothpick to hold together. Cut up leftover cabbage and put in pan with remaining ingredients. Cook about 1 1/2 hours.

"This recipe was given to me by the grandmother of a friend."

Renee Benjamin, Ossining, NY

TOMATO QUICHE

Prepare a pie crust for a 9 inch pie. Bake until lightly browned. Remove from oven; brush with beaten egg yolk and bake two minutes longer.

Filling: Peel and core three or four medium size ripe tomatoes. Sprinkle lightly with salt and drain for ten to fifteen minutes. Sprinkle one cup shredded Cheddar cheese on bottom of pie crust. Shake two tablespoons Parmesan cheese on top of this. Slice tomatoes 1/4 to 1/2 inch thick and arrange over cheese. (Bacon bits or finely diced ham may be sprinkled on.)

Beat four eggs well and blend with one cup sour cream.

Stir in:

1/4 c. whipping cream
1/2 tsp. salt
1/8 tsp. black pepper

2 tsp. grated onion
4 to 6 drops of Tabasco sauce
1 tsp. oregano, rubbed to a powder

Pour custard mixture over tomatoes. Bake at 350° for about 1 hour, or until custard is set. May be eaten hot or cold, but is better hot. Serves 4 to 6.

Eleanor B. Wunderlich, Ossining, NY

TRIPLE FLORENTINE

2 lb. honeycomb tripe
1 onion, studded with 5 cloves
1/2 tsp. salt
1/4 c. olive oil
1 onion, chopped
3 cloves garlic, chopped finely
2 Tbsp. chopped parsley
3 carrots, sliced

1 (16 oz.) can tomatoes
1/2 tsp. rosemary, crumbled
2 tsp. dry basil
3 Tbsp. butter
2 Tbsp. grated Parmesan cheese
3 to 4 stalks celery, cut into 1/2 inch pieces

Wash tripe several times. Cut into very thin strips or little squares; cover with cold water. Add salt and whole onion. Bring to a boil; lower heat and simmer for 1 hour. Drain thoroughly.

In heavy saucepan or Dutch oven, saute onion, garlic, and parsley in hot olive oil for about 1 minute, stirring constantly. Add vegetables and continue sauteing until vegetables are lightly colored, for about 10 minutes.

Add drained tripe, tomatoes and juice from can, salt and pepper to taste, and basil and rosemary; mix and blend well. Cover and simmer gently for about 2 hours, stirring often to keep tripe from scorching or sticking to bottom of pan.

This recipe does not call for any additional liquid; however, should the ingredients become too dry, add a little broth or bouillon. When done, stir in butter and grated cheese. Serves 4.

Marie A. Fuesy, Town Clerk, Town of Ossining

VEAL ROLL-UPS

8 veal scallopini
16 green beans
1 carrot, cut in strips
1 rib celery, cut in strips
8 scallions
Dijon mustard
1/2 c. dry white wine

2 Tbsp. tomato paste
2 Tbsp. Dijon mustard
1/2 c. chicken broth
1 c. heavy cream
1/2 lb. sliced mushrooms
4 Tbsp. sweet butter
2 Tbsp. olive oil

Parboil the beans, carrot, and celery strips (sized to beans) until al dente. Pound veal between waxed paper and spread with Dijon mustard. Place 2 beans, 2 carrot strips, 2 celery strips, 1 scallion at smaller end of veal.

Roll veal around vegetables, jelly roll style. Tie the "bundles" with string and refrigerate until ready to cook. Saute mushrooms in 1 tablespoon butter until lightly browned. Set aside.

Season flour with salt and pepper. Coat the veal "bundles" with the flour. Melt butter and oil in pan and brown veal on all sides. Add the wine to deglaze pan; stir in the tomato paste, mustard, and broth. Cover pan and simmer for 30 minutes.

Remove veal to warm platter; add mushrooms to sauce. Turn the heat up; add cream and stir until reduced. Spoon over veal and serve with boiled new potatoes and green beans. Serves 8.

Maryellen Bubser, Briarcliff Manor, NY

VEAL SCALLOPS AND ROSTI POTATOES

Rosti Potatoes are a popular side dish in Switzerland. Princess Diana and Prince Charles enjoy them with their veal when they are skiing.

4 veal scallops
3 Tbsp. butter
1 medium onion, finely chopped
(or 8 green onions, finely
chopped)

Salt and pepper to taste
1/4 c. fennel leaves, chopped (or
fennel seeds)
1 tsp. lemon juice

Pound veal scallops on waxed paper with mallet or edge of heavy saucer until they are thin. Brown veal in butter in a 12 inch frying pan. Add onion. Cover pan and simmer 8 minutes. Add salt and pepper to taste. Add fennel and lemon juice. Stir and serve. Combined preparation - cooking time: 1 1/2 hours. Serves 4.

Rosti Potatoes:

2 lb. (about 6 medium) potatoes
(unpeeled)
1 tsp. salt
5 Tbsp. unsalted butter

Freshly ground black pepper to
taste
Sea salt to taste

Rinse potatoes. Boil unpeeled in salted water in 2 quart saucepan until nearly done. Cool. Peel and coarsely grate potatoes into medium size bowl. Melt butter in 10 inch frying pan and add potatoes. Press potatoes down to form a cake.

Cook 15 minutes, or until potatoes are brown on the bottom. Turn with a large spatula. Fry about 10 minutes, or until second side is crisp and brown. Cut into wedges. Season.

Hazel Lewis, Ossining, NY

VEGETABLE CASSEROLE

2 pkg. chopped frozen spinach
1 lb. mushrooms
2 large zucchini
2 green peppers
2 lb. Ricotta cheese

2 c. Mozzarella cheese
6 eggs
Olive oil
Dill

Cook spinach; drain and squeeze dry. Saute in butter until soft. Slice mushrooms and zucchini. Dice green pepper. In a bowl, mix cheese with eggs that have been slightly beaten. Strain vegetables, removing all the juice. Mix with cheese and 4 tablespoons olive oil and 2 tablespoons dill.

Oil a baking dish (large flat); pour batter and bake at 350° for 1 hour. Drizzle butter over top.

Deyna Wein, Ossining, NY

WISCONSIN WIENERWURST

1 (1 lb.) pkg. sauerkraut	Sugar to taste
1 Tbsp. shortening	Salt and pepper to taste
1 small onion, sliced	10 hot dogs, grilled
1 tsp. caraway seeds	10 long whole wheat rolls, split lengthwise
½ c. beer	Prepared mustard
1 small red cooking apples, cored and diced	

Drain sauerkraut in strainer; rinse with cold water. Squeeze dry. In saucepan, heat shortening. Add onion; cook until tender. Stir in sauerkraut, caraway seeds, and beer.

Cover and simmer 15 minutes. Add apple, then sugar, salt, and pepper to taste. Spoon over hot dogs in rolls. Top with mustard. Serves 4 to 6.

Hazel Lewis, Ossining, NY

SEAFOOD

BAKED BLUEFISH

1 lb. bluefish
1 small onion
Salt and pepper

2 small or 1 large tomato
Mayonnaise
Garlic powder

Lay bluefish flat in a shallow baking pan. Add salt and pepper and garlic powder. Slice tomatoes and onion paper thin and lay on the fish, first the tomatoes, and then the onion.

Bake in a 350° oven for 12 minutes. Remove and spread 3 or 4 tablespoons mayonnaise on top and return to oven for 5 minutes more, or until browned a little. Do not overcook.

Angelina D'Angelo, Ossining, NY

BROILED FISH

Grease the gridiron with a little butter; place the fish upon it. Sprinkle a little salt over it and place over clear coal. Cook one side ten minutes, then turn and cook upon the other side ten minutes. Have the dish warm; put the fish upon it. Season with pepper and butter and send to the table.

From "Mulum In Parvo for Housekeeping" c. 1860.

Courtesy of the Ossining Historical Society

CLAM PIE

Use double pie crust. Brown bottom of the crust a little. Cut up vegetables in small pieces or use frozen vegetables. Parboil vegetables. Use 2 cans of minced clams with juice (or fresh clams and cut into small pieces).

Drain the vegetables; add clams and juice and spice to taste. Put in bottom pie crust and cover with top pie crust. Bake at 350° until brown. Test to see if vegetables are cooked.

"This is something different, and everyone seems to like it."

Ruth Fisher, Ossining, NY

CLAM SOUP

Take one hundred soft shell clams; cut off the hard part. Put these in one quart of water and simmer (not boil) two hours, then strain through a sieve. Turn the liquor into a saucepan.

Add:

1 qt. milk
Piece of butter the size of an egg

Pepper and salt

Thicken this with cornstarch to the consistency of cream. About fifteen minutes before serving, add the soft part of the clams; when the soup begins to boil, they will be sufficiently cooked.

From "Multum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

CRAWFISH LINGUINI

1/4 c. butter	1/4 c. chopped parsley
1/8 c. olive oil	1/3 c. Parmesan cheese
1 clove garlic	3/4 c. half & half cream
1 c. fresh mushrooms, sliced	Salt and pepper to taste
1/2 c. chopped green onions with tops	1 lb. peeled crawfish tails
	1 (8 oz.) pkg. linguini, cooked

Melt butter with olive oil in large skillet. Saute crushed garlic and mushrooms until mushrooms are tender. Add crawfish tails and green onions. Cook 5 minutes over low heat.

Stir in chopped parsley. Sprinkle with Parmesan cheese and add half & half. Simmer for five minutes. Salt and pepper to taste. Serve over hot linguini. Serves 4. (Serves only 2 if they are hungry.)

Helene Fuesy Donahue, New York, NY

CURRIED SALMON CASSEROLE FOR TWO

1 (7 1/2 oz.) can salmon or tuna	1/2 c. cooked mixed chopped vegetables
Green peppers	1 c. buttermilk biscuit mix
2 Tbsp. chopped onion	1/4 c. grated Cheddar cheese
1 Tbsp. butter	1/3 c. milk
1 Tbsp. flour	
1/2 tsp. curry powder	

Drain and flake salmon, reserving liquid. Saute green pepper and onion in butter until tender. Blend in flour and curry powder. Add milk to reserved salmon liquid to measure 1 cup. Add to skillet. Cook, stirring constantly, until smooth and thickened. Add vegetables and salmon. Turn into 1 quart casserole.

Combine baking mix for biscuits with cheese. Add milk, following package directions, and stir until soft dough is formed. Drop by spoonfuls onto salmon mixture. Bake at 425° for 20 to 25 minutes, or until biscuits are golden brown. Serve with crisp green salad. Makes 2 servings.

Dorothy Burr, Ossining, NY

FRIED FISH

Take a slice of fish; sprinkle with salt and dredge with flour. Fry four slices of salt pork; add to the pork fat one spoonful of lard. When boiling hot, put in the fish. Fry a light brown on one side, then turn and fry the same on the other. Serve pork with it.

From "Multum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

MANHATTAN CLAM CHOWDER

1/4 lb. diced salt pork or 5 slices bacon, diced	1 (8 fl. oz.) bottle clam juice
2 medium yellow onions, chopped	2 doz. chowder clams (or enough canned clams to make 1 pt.)
1/2 c. celery, chopped	3 Tbsp. chopped parsley
1/2 c. green pepper, chopped	1/2 tsp. salt
1/4 c. red pepper, chopped	1/8 tsp. cracked black pepper
1/2 c. turnips, chopped	1/8 tsp. thyme
1/2 c. carrots, chopped	1/2 tsp. paprika
3 c. peeled white potatoes, diced	1/8 tsp. oregano
3 c. crushed tomatoes (1 lb. 12 oz. can)	Pinch of sage
3 c. water	1 bay leaf

Saute salt pork or bacon over low heat until soft and golden brown. Pour off all but two tablespoons of fat. Add onion, celery, peppers, and bay leaf and saute until soft and golden. Discard bay leaf. Add potatoes, carrots, turnips, water, clam juice, salt, and pepper.

Shuck clams; chop hard part of clams and add to soup mixture with the juice of the clams. Chop soft part of clams and reserve. Simmer, covered, over low heat for 30 minutes. Add soft part of clams, thyme, sage, oregano, paprika, and tomatoes. Simmer for 10 minutes. Add parsley and simmer an additional 20 minutes. Makes about 3 quarts.

Evelyn K. (Connie) DiBenedetto, Town Clerk, 1966 to 1981, Town of Ossining

NEW ENGLAND STEAMED CLAMS

1 clove garlic	1 c. chopped onion
2 tsp. butter or margarine	1 (13 3/4 oz.) can College Inn chicken broth
2 (14 1/2 oz.) cans stewed tomatoes, chopped	1/2 c. dry white wine
1 tsp. crushed basil	2 Tbsp. chopped parsley
4 oz. cherrystone or little neck clams	

In a large pot, cook garlic and onion in butter until onion is soft. Add broth, tomatoes, wine, basil, and parsley. Bring to boil. Reduce heat; simmer for 10 minutes.

Add clams; cover and cook over medium high heat 5 to 7 minutes, or until clams open. Garnish with chopped parsley and serve with fresh bread.

Florence Sellazzo, Ossining, NY

OYSTER FRITTERS

Make a batter as for wheat griddle cakes, only a little stiffer. Stir in oysters and fry in hot fat, one oyster in each spoonful.

From "Multum In Parvo for Housekeepers" c. 1860.

Courtesy of Ossining Historical Society

SALMON LOAF

1 (16 oz.) can red salmon, drained and cleaned	1 egg, slightly beaten
1 chopped onion	1 Tbsp. mayonnaise
1 chopped green pepper	1 tsp. prepared mustard
2 medium potatoes, cooked, peeled, and shredded	1/2 tsp. salt
	1/8 tsp. pepper

Flake salmon and add onion, green pepper, and potato. Combine egg, mayonnaise, mustard, salt, and pepper. Mix. Place in greased loaf pan and bake at 375° for 25 minutes. Makes 4 to 6 servings.

Rhoda Hoffman, Richmond, VA

SAUTEED TROUT WITH FRESH TARRAGON

2 small brook trout, gutted, washed, and dried with paper towels	Fresh tarragon leaves (generous handful), roughly cut
4 Tbsp. butter	Salt and pepper to taste
	Juice of 1 lemon

In a frying pan large enough to hold both fish, melt butter until nut brown in color (carefully watch so it does not burn); add fish, tarragon, seasoning, and lemon juice and cook on one side for about 3½ minutes. Turn trout gently with two wooden spatulas and continue to cook for about 4 to 5 minutes, or until springy when touched and fork shows flesh is flaky.

Remove fish from pan and insert a sharp knife at the back of the trout's head; run knife along the back and underside and the whole bone will be exposed. Lift tail and it will come off intact with the head. Place fillets on plates and divide sauce from pan. Serves 2.

Hon. Daniel P. Moynihan, United States Senate

SCALLOPED OYSTERS

Place a layer of rolled crackers in the bottom of a buttered pudding dish, then a layer of oysters; sprinkle with pepper, salt, and small bits of butter, then cracker, and so on until the dish is full, having cracker on top.

Beat an egg with the little milk and a little of the liquor and pour over the whole. Bake in a hot oven half an hour. Some prefer the oysters without the liquid, in which case bake on a shallow dish.

From "Mulum In Parvo for Housekeepers" c. 1860.

Courtesy of Ossining Historical Society

SCAMPI

4 cloves garlic (or more, depending on individual taste)	1/4 lemon wedge
1/4 c. olive oil	Fresh ground black pepper
1 stick butter	Shrimp, peeled, cleaned, and butterflied
1 small onion, thinly sliced	1/2 c. seasoned bread crumbs
Fresh parsley, chopped fine	

Peel garlic; press with knife, then chop finely and add to olive oil. Let this mixture marinate - the longer the better, even overnight. Melt butter in frying pan. Add oil and garlic. Saute. Do not burn, as this could ruin the scampi. Add onion and continue to saute, then add fresh parsley, juice from 1/4 lemon, and black pepper.

In a baking dish, place the shrimp. Add the sauteed mixture and mix well. Bake at 325° for 15 minutes. Put bread crumbs over the shrimp. Mix and bake for 3 or 4 minutes. *Broil for 1 minute only!* This is very important so it does not burn. If all liquid has been absorbed by the bread crumbs, then melt some more butter and add to the dish.

Ann Petry, North Tarrytown, NY

SEAFOOD MOUSSE

1/4 c. cold milk	1 small apple
1 env. Knox gelatine	1/2 tsp. Worcestershire sauce
2 Tbsp. butter	2 Tbsp. lemon juice
1 tsp. curry powder	1/4 tsp. Tabasco
1 small onion, diced	1/2 c. mayonnaise
2 c. small shrimp, crabmeat, lobster, or a combination	1 c. sour cream
	1/2 c. chicken broth

Mix milk and gelatine in blender until soft. In skillet, melt butter; add curry, apple, and onion. Cook until tender, *not* brown. Add chicken broth; bring to boil. Add to gelatine mixture in blender. At high speed, add the Worcestershire sauce, lemon juice, Tabasco, mayonnaise, and sour cream. Fold in the seafood.

Turn into lightly oiled 3 1/2 cup mold. Chill for 4 hours. Unmold; serve on crackers. Serves 12.

Priscilla Barnes, Ossining, NY

SHRIMP MOUSSE

1 pkg. gelatin	1/4 c. finely minced green pepper (optional)
1/4 c. cold water	1 1/2 c. shrimp, cut small
1 can tomato soup	Dash of salt
8 oz. cream cheese	Dash of pepper
1/2 c. mayonnaise	Dash of Tabasco
2 celery stalks, finely chopped	
1/2 c. finely minced onion	

Dissolve gelatin in cold water. Heat soup and add to gelatin. Cool this mixture and add cheese. Beat with an electric beater. Add remaining ingredients.

Spray 2 quart or two 1 quart molds with Pam and pour mixture in. Refrigerate for several hours or overnight. Unmold and serve with crackers as an appetizer.

Ann Petry, North Tarrytown, NY

SOFT-SHELL CRABS

Season with pepper and salt; roll in flour, then in eggs, then in bread crumbs. Fry in hot lard and butter. (E.M.J.)

From "Mulum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

THRIFTY TUNA BAKE

1 1/2 c. noodles or pasta shells	1 1/2 c. cut green beans, cooked
6 Tbsp. butter or margarine	1 c. sliced mushrooms, sauteed in 2 Tbsp. butter or margarine
3 Tbsp. all-purpose flour	1 c. shredded Cheddar cheese
2 c. milk	2 Tbsp. chopped parsley
1 tsp. Worcestershire sauce	1 c. bread crumbs
1 tsp. salt (optional)	Tomato peel rose and flat leaf parsley for garnish
1/8 tsp. black pepper	
Dash of hot pepper sauce	
1 (7 oz.) can tuna, drained and flaked	

Cook noodles according to package directions; drain. Heat oven to 350°. In medium saucepan, melt 1/2 of the butter. Stir in flour and cook gently 1 to 2 minutes without browning. With wooden spoon or wire whisk, gradually stir in milk. Cook, stirring constantly, until mixture boils and thickens. Remove from heat. Stir in Worcestershire sauce, salt, pepper, and pepper sauce, then cooked noodles, tuna, green beans, mushrooms, cheese, and parsley.

Pour mixture into greased shallow 2 quart baking dish. Bake 20 minutes. Combine bread crumbs and remaining butter. Remove casserole from oven; sprinkle with bread crumbs mixture. Return to oven and bake an additional 7 minutes, or until crumbs are crisp and golden.

Garnish with tomato peel rose atop flat leaf parsley if desired. Serve with a leaf lettuce and watercress salad. Makes 4 servings.

TO BAKE FISH

Stuff it as to boil; boil it in the pan. Put in a little water, salt, and piece of butter. Sprinkle a little salt upon it and baste it. A fish weighing four pounds will cook in an hour.

Garnish it with hard-boiled eggs in rings, and sprigs of parsley. Serve with drawn butter or egg sauce.

From "Multum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

TO BOIL FISH

Fill it with a plain dressing, seasoned with salt, pepper, and butter; sew it up. Take out the eyes; bring the head and tail near enough together to admit it in the kettle and fasten with a cord. Roll it in a cloth and put it in cold water with salt. Some think a little vinegar in the water an improvement. A fish weighing seven or eight pounds will boil in half an hour.

When it is taken up, remove the cords; it will retain the curved form and look much nicer than if placed straight on the platter. Place a napkin under it to absorb the dampness. Serve with drawn butter or egg sauce.

From "A Multum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

YACHT OYSTER STEW

Strain, cook, and skim the juice of twenty-four oysters; boil celery and a quarter of a small onion in a little water or half an hour, or until the celery is well cooked.

Add a pint of milk, a tablespoon of butter, a tablespoon of powdered cracker, a teaspoon of Worcestershire sauce, salt, pepper, oysters, and cooked juice, and boil all three minutes, or until the edges of the oysters shrivel.

From "Multum In Parvo for Housekeepers" c. 1860.

Courtesy of Ossining Historical Society

PASTA AND RICE

BAKED CHILI SPAGHETTI

- | | |
|-------------------------------------|--------------------------------------|
| 1 pkg. spaghetti | 1 Tbsp. Worcestershire sauce |
| 1 lb. ground round beef | 8 shakes of hot sauce |
| 2 Tbsp. chili powder, mixed in meat | 3 Tbsp. chili powder, mixed in sauce |
| 2 medium onions, chopped | Salt and pepper |
| 1 green pepper | ½ lb. sharp Cheddar cheese, grated |
| 3 Tbsp. bacon drippings | Catsup |
| 1 large can tomatoes | ½ c. buttered bread crumbs |
| 1 medium can mushrooms, chopped | |

Cook spaghetti in boiling water until tender; brown onions, pepper, and season meat in bacon drippings. Mix with tomatoes, mushrooms, Worcestershire sauce, hot sauce, chili powder, salt, pepper, and most of cheese. Add cooked spaghetti; stir well.

Place in buttered baking dish; top with rest of cheese, catsup, and bread crumbs. Bake in oven at 350° for 30 to 40 minutes. Can be mixed beforehand and kept in refrigerator.

Isabelle F. Patton, Ossining, NY

CUSTARD MACARONI AND CHEESE

Scald ¼ cup milk.

Add:

- | | |
|----------------|-------------------|
| 3 Tbsp. butter | ¾ c. bread crumbs |
|----------------|-------------------|

Cook 1½ cups elbow macaroni or noodles. Put in buttered casserole.

Add:

- | | |
|---------------------|----------------------------------|
| ¼ tsp. minced onion | 3 c. grated Cheddar sharp cheese |
|---------------------|----------------------------------|

Fluff together and add scalded milk. Beat 2 eggs; add to preceding and mix well. Place dish in pan of water. Bake like custard at 350° for ¾ to 1 hour.

Ann Wickstrom, Ossining, NY

GLORIFIED RICE

- | | |
|-----------------------------------|------------------|
| 1 (13½ oz.) can pineapple tidbits | 1 c. Minute rice |
| ¾ tsp. salt | 1 c. heavy cream |
| 6 maraschino cherries, diced | 1 Tbsp. sugar |
| 1 c. miniature marshmallows | |

Drain pineapple, measuring syrup. Add water to syrup to equal 1½ cups. Bring to a boil. Stir in rice and salt. Cover; remove from heat and let stand 5 minutes, then add cherries and pineapple. Chill thoroughly.

Combine cream and sugar. Whip, then fold cream and marshmallows into chilled rice. Makes 4 cups or 6 to 8 servings. Bananas can be used in place of pineapple if desired.

Madeline Soprano, Ossining, NY

NO-FAIL BAKED PERCIATELLI (MACARONI)

1 lb. perciatelli macaroni 1½ lb. Velveeta cheese

Sauce:

2 large cans whole peeled tomatoes, crushed 1 Tbsp. oil
1 large onion, diced and sauted in 1 Tbsp. margarine 1 tsp. sugar

Saute onion in oil and margarine; add sweetener. Cook, covered, on medium heat for approximately ¾ hour. Spray Pam on large baking pan; add a layer of sauce first, then half of the cooked and drained pasta. Next, add layer of sliced Velveeta cheese, more sauce. Add remaining pasta, another layer of sliced Velveeta; top with remaining sauce. Bake in a 350° oven for about 1 hour until hot and bubbly and slightly moist.

“Back in the 1950’s while substituting for a maid on her day off, I was asked to prepare pasta for dinner and from the available ingredients in the home, I came up with this recipe. It is very tasty, and has been a hit with everyone who has eaten it so far. Recipe can be adjusted to suit individual tastes.”

Madeline Soprano, Ossining, NY

PASTA AND CHICKPEAS

1 can chickpeas 1 lb. ditalini pasta
1 small onion 4 cloves of garlic
1 Tbsp. oregano ⅓ c. olive oil

Chop onions and garlic and saute in olive oil. Add chickpeas with liquid from can and oregano and simmer approximately 15 minutes. In the meantime, cook ditalini al dente.

Drain half of the water from ditalini; add chickpeas to ditalini and let simmer approximately 10 minutes. Garnish with hot pepper if desired. Delicious with garlic bread and a tossed green salad.

“This recipe has been passed down from my maternal grandmother, who is from Calabria, Italy.”

Rosemari Cestone Hoffman, Ossining, NY

PASTA SALAD

1 lb. macaroni twists, cooked 2 c. ripe tomatoes
1 c. zucchini, sliced thin 1 c. black olives, sliced

Marinade:

- | | |
|-------------------------|--------------------|
| 1/4 c. oil | 1 tsp. dry mustard |
| 1/3 c. tarragon vinegar | 1 1/2 tsp. salt |
| 1 clove garlic, crushed | 1 tsp. pepper |
| 2 tsp. dill weed | |

Mix marinade ingredients and pour over pasta and vegetables. Refrigerate several hours, stirring occasionally before serving.

Ann Petry, North Tarrytown, NY

RISOTTO MILANESE

- | | |
|----------------------------|---|
| 2 Tbsp. butter | 4 to 6 c. chicken broth, heated |
| 1 medium onion, grated | Spanish saffron |
| 1/4 c. white wine | 1/2 to 3/4 c. Parmesan cheese (or to taste) |
| 2 c. white long grain rice | |

Melt butter in a large saucepan over medium heat. Add onion and stir until soft. Add uncooked rice to onion and stir until rice is opaque, about 1 minute. Add white wine and stir until blended. Add hot chicken broth to cover rice and cook, uncovered, until broth is absorbed by rice.

Continue adding broth until rice is cooked and mixture is loose. (It should be creamy, not dry.) Add saffron which has been dissolved in hot broth. Stir until yellow coloring is uniform. Stir in cheese. Serve hot.

Marie A. Fuesy, Town Clerk, Town of Ossining

SPANISH RICE

- | | |
|------------------------|----------------------------------|
| 1 c. rice | 1 large and 1 small can tomatoes |
| 4 Tbsp. oil | 1 bay leaf |
| 2 c. chopped onion | 4 cloves of garlic |
| 1/3 c. chopped peppers | 1 1/4 tsp. salt |
| 4 tsp. sugar | |

Cook onions and peppers in oil until tender. Add sugar, tomatoes, bay leaf, cloves, and salt. Simmer, uncovered, 15 minutes. Remove cloves and bay leaf. Add rice. (At this point, you can put in buttered 2 quart casserole and bake at 350° to 375° for 30 minutes.)

Cook 30 minutes, covered, under low flame. Watch carefully - it can stick. Be sure to remove cloves and bay leaf at the mentioned time. For extra nutrition, use brown rice.

Ann Petry, North Tarrytown, NY

SPINACH LASAGNA

1 egg	3 c. marinara sauce (32 oz. jar)
1 lb. Ricotta cheese	1 (10 oz.) pkg. frozen spinach, thawed
1½ c. Mozzarella cheese, shredded for topping and cubed for between layers	½ c. liquid spinach juice
¾ tsp. oregano	1 pkg. lasagna noodles (use 8 strips only, uncooked)
Pepper	3 scallions, chopped finely

Squeeze and save spinach juice. Mix spinach with Ricotta and egg, pepper, oregano, and scallions. Butter pan. Spread sauce and 4 dry noodles. Layer cheese/spinach mixture and Mozzarella. Makes 2 layers. Top with shredded Mozzarella. Add ½ cup spinach juice on top of cheese. Bake at 350° for 1 hour and 15 minutes. Seal tightly with foil while baking.

Ruth Bromberg, Ossining, NY

STUFFED NOODLES

1 lb. box wide noodles	Butter
Onion, diced	1 can tomatoes
Pepper, diced	1 lb. round steak, chopped
Celery, diced	

Brown onions in fat. Add pepper, celery, and brown meat in small balls or chunks. Add tomatoes and cook as a stew. Cook noodles. Put half of noodles in casserole. Add stew, then remaining noodles. Cover with buttered bread crumbs. Bake at 350° for 1 hour.

Louise C. Strick, Ossining, NY

TAGLIOLINI

This rich, simple dish is from Harry's Bar, Ernest Hemingway's hangout in Venice, Italy.

1 stick unsalted butter	½ c. freshly grated Romano cheese
1 c. heavy cream	3 oz. prosciutto or ham, chopped
1 c. half & half	1 lb. green fettuccine, cooked
½ c. freshly grated Parmesan cheese, plus ¼ c. more for garnish	Freshly grated nutmeg for garnish

In a medium gratin dish or ovenproof casserole pan, melt the butter with the cream and half & half over medium heat. Stir in the Parmesan and Romano cheeses; mix in prosciutto or ham.

Pour in the drained hot pasta and mix thoroughly so that all the pieces are coated. Grate a little fresh nutmeg on top. Sprinkle with more Parmesan. Place pan 3 inches from a preheated broiler until cheese is lightly browned. Serves 4 to 6.

Nancy LaGumina, Ossining, NY

TURKISH STYLE PILAF

1 c. long grain rice, rinsed and
cleaned
1 c. ronzoni orzo

2 Tbsp. butter or margarine
4½ c. chicken broth
Salt to taste

Brown orzo in butter until golden color. Add rice and stir until almost dry. Pour heated stock gradually to rice and orzo mixture and add salt to taste.

Let rice, orzo, and stock come to a boil. Lower flame and simmer until *almost* all stock is absorbed (about 15 to 20 minutes). Shut flame and let stand for ½ hour before serving.

Mrs. Asie Riotis, Ossining, NY

BREADS, ROLLS, PASTRIES

APPLE HONEY WHOLE WHEAT MUFFINS

1 c. whole wheat flour	1 tsp. cinnamon
3/4 c. white flour	3/4 c. milk
1 Tbsp. baking powder	1/4 c. honey
1 Tbsp. brown sugar	3 Tbsp. oil
1 tsp. salt	1 egg

Sift dry ingredients into bowl. Blend all other ingredients in blender and add to dry ingredients, mixing until moistened. (Do not beat.) Spoon into greased and floured muffin pans or paper lined muffin cups. Bake at 400° for 15 to 20 minutes.

Apple Topping: Peel, core, and chop 1 large or 2 small apples. Mix with 1 or 2 tablespoons sugar, depending on sweetness of apples and 1/2 teaspoon cinnamon. Before baking, top each muffin with a teaspoon of apple mixture.

Note: You can add 1/2 cup raisins to dry ingredients before adding liquid.

Ann Petry, No. Tarrytown, NY

BANANA NUT BREAD

1/2 c. Mazola oil	1/2 tsp. baking soda
1 c. sugar	1/2 tsp. salt
2 eggs, beaten	3 Tbsp. milk
3 bananas, mashed	1/2 tsp. vanilla
2 c. flour	1/2 c. chopped walnuts
1/2 tsp. baking powder	

In a mixing bowl, add oil, sugar, eggs, bananas, milk, and vanilla, and beat at high speed for 3 minutes. In another bowl, sift together flour, baking powder, baking soda, and salt. Add to liquid ingredients and beat another 2 minutes until well mixed. Add walnuts.

Pour into a greased 9x5 inch loaf pan and bake at 350° for 1 hour and 20 minutes. Makes 1 loaf.

Mary Margaret DeCastro, Ossining, NY, Past President, Ossining Golden Age Club No. 1

BANANA PEANUT BUTTER BREAD

4 medium extra ripe bananas, peeled	2 c. flour
1/3 c. chunky style peanut butter	1/2 c. white sugar
1/4 c. butter, softened	1 tsp. baking soda
2 eggs	1/4 tsp. salt

Slice bananas into blender. Puree until smooth (1 to 1 1/2 cups). Beat peanut butter and butter until smooth. Beat in eggs, then bananas until smooth and well blended. In large bowl, mix all dry ingredients. Slowly blend in banana mixture. Stir until well blended.

Pour into greased 9x5 inch loaf pan. Bake at 350° for 50 minutes, or until wooden pick inserted in center comes out clear. Cool for 10 minutes in pan. Turn onto rack to complete cooling. Makes 1 loaf.

Leslie G. Brugger, Ossining, NY

BEER BREAD

3 c. self-rising flour
3 Tbsp. sugar

1 (12 oz.) bottle beer (at room temperature)

Mix all the ingredients together and put in a greased loaf pan. Bake in a preheated oven for 1 hour at 350°. Brush top with butter and cool. You can add ½ cup raisins to the mixture if you want.

Clara Dorien, Ossining, NY

BISCOTI DOLCI - ITALIAN SWEET BISCUITS

2 c. plus 2 Tbsp. sifted all-purpose flour
4 tsp. baking powder
¼ tsp. salt

3 eggs
5 Tbsp. granulated sugar
¼ c. salad oil
1 tsp. almond extract

Start heating oven to 400°. Sift together flour, salt, and baking powder. With egg beater, lightly beat eggs, then beat in granulated sugar, salad oil, and extract. Stir in flour mixture. With floured hands, shape dough into 1 inch balls. If hard to handle, add a little more sifted flour.

Place about 1½ inches apart on greased cookie sheet. Bake 10 minutes, or until golden. Cool. Frost. (Make frosting by adding cream to confectioners sugar. Tint as desired.)

Angela Pallon, Ossining, NY

COCONUT BRAN MUFFINS

3 c. unprocessed bran
2 c. all-purpose flour
½ c. wheat germ
2 tsp. baking soda
1½ c. buttermilk

2 eggs
¾ c. honey
¼ c. vegetable oil
1 c. flaked coconut
1 c. pineapple chunks, drained

Preheat oven to 350°. Grease 24 muffin pan cups. In a large bowl, stir together bran, flour, wheat germ, and baking soda. In another bowl, beat together buttermilk, eggs, honey, and oil. Add to dry ingredients, stirring just until moistened. Stir in coconut and pineapple chunks.

Fill muffin cups about ¾ full with batter. Bake 25 to 30 minutes, or until golden brown. Serve warm or cool.

Ann Wickstrom, Ossining, NY

CORN MUFFINS

1½ c. sifted flour	¾ tsp. salt
2 Tbsp. sugar	¾ c. yellow corn meal
2 eggs, well beaten	1 c. milk
2¼ tsp. baking powder	4 Tbsp. butter, melted

Sift flour once; measure. Add baking powder, sugar, and salt and sift again. Add corn meal and mix well. Combine eggs, milk, and shortening; add to flour, stirring only enough to dampen all flour. Bake in greased muffin pans in hot oven (425°) for 25 minutes. Makes 12 muffins.

Louise C. Strick, Ossining, NY

CORN BREAD

1 box Jiffy corn muffin mix	¾ c. milk
¾ c. all-purpose flour	3 heaping tsp. baking powder
¼ c. sugar	Pinch of salt
4 large eggs	

Place eggs, sugar, baking powder, salt, and milk in a bowl and beat until well mixed. Add corn mix and flour and mix well.

Place mixture in 8x8 inch square pan. Bake for approximately 25 minutes at 400°. (This corn bread has a cakelike texture.)

Rev. Louis V. Jernigan, Ossining, NY

CREAM OF TARTAR BISCUITS

2 c. flour	½ tsp. saleratus (baking soda)
Pinch of salt	1 tsp. cream of tartar
2 Tbsp. shortening	Milk, added only until moistened

Mix all ingredients together. Add milk only until moistened. Toss soft dough lightly on board and cut as desired. Bake at 375° for 12 to 15 minutes, or until light brown. Serve hot from oven.

Barbara N. Bates, Receiver of Taxes, Town of Ossining

CRUNCHY BREAD AND BUTTER PUDDING

10 c. of ¾ inch cubes French or Italian bread with crust	1 c. sugar
1½ c. (2½ sticks) sweet butter, melted	2 tsp. vanilla
3½ tsp. cinnamon	1 c. seedless red raspberry jam
½ tsp. nutmeg	1 Tbsp. (or more) raspberry liqueur
10 eggs	1 c. whipping cream, well chilled
4 c. whipping cream	2 Tbsp. powdered sugar
	1 tsp. vanilla

Preheat oven to 300°. Arrange bread cubes in a single layer on baking sheet. Bake until dry, about 40 minutes, stirring occasionally. Remove from oven. Increase oven temperature to 375°. Lightly butter 13x9x2 inch oval baking dish. Toss bread, melted butter, cinnamon, and nutmeg in big bowl. Transfer to prepared dish.

Mix eggs, 4 cups cream, sugar, and 2 teaspoon vanilla thoroughly. Pour evenly over bread. Bake until toothpick inserted in middle comes out clean (about 50 minutes).

Meanwhile, melt jam in small heavy saucepan over low heat. Stir in raspberry liqueur. Cool three minutes. Remove pudding from oven and set dish on rack. Dab warm raspberry glaze over top of hot pudding using pastry brush. Cool to room temperature.

Beat 1 cup of cream, powdered sugar, and 1 teaspoon vanilla in large bowl to soft peaks. Serve pudding at room temperature. Pass cream separately.

Eleanor B. Wunderlich, Ossining, NY

EASTER EGG BREAD

Mix $\frac{1}{4}$ cup warm milk and a package of yeast. Add 6 eggs, beating thoroughly after each egg.

Add:

$\frac{1}{2}$ c. orange juice and grated peel
 $\frac{1}{2}$ c. lemon juice and peel, grated
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ tsp. salt
1 c. sugar

$\frac{1}{2}$ Tbsp. grated cheese
 $\frac{1}{2}$ stick margarine or $\frac{1}{4}$ c. oil
1 jigger anisette or $\frac{1}{2}$ tsp. anise
extract

Mix all ingredients together. Add flour, a little at a time, until a good dough mixture is formed. Pat a little oil on top and bottom of dough and oil a bowl before putting aside for rising.

Let rise; knead dough well. Let rise again before putting in oven at 350° . Bake for 50 minutes until golden brown. Makes 1 large or 2 medium loaves of bread.

Carmella Gallo, Silver Lake, White Plains, NY

FRUIT LOAF

2 c. sugar (or $1\frac{1}{2}$ c.)
2 c. sultanas raisins
 $1\frac{1}{2}$ c. water

$\frac{1}{2}$ lb. butter or margarine
1 tsp. baking powder

Put all ingredients except baking powder into a pan and bring to a boil. Let simmer for 20 minutes. Leave to cool.

When cool, add:

4 c. flour

3 eggs

Mix well and then add baking powder. Put into two loaf pans. Bake in a preheated 350° oven for 1 hour.

Ann Wickstrom, Ossining, NY

HOMEMADE BREAD

1 pkg. active dry yeast	2 eggs
¼ c. warm water	1 tsp. salt
2 Tbsp. vegetable shortening (Crisco)	3½ c. all-purpose flour
½ c. sugar	1 c. warm milk

Soften yeast in the warm water. In a mixing bowl, cream shortening and sugar. Beat eggs and salt. Stir in 1½ cups of the flour; beat vigorously. Stir in milk and the softened yeast. Mix well. Add the remaining flour; beat vigorously (use electric mixer if desired). Cover; let rise in warm place until double (about 1 hour).

Stir down batter and spoon evenly into two greased 10 inch fluted tube pans or bread loaf pans. Cover; let rise again until double (30 to 40 minutes). Bake in 325° oven for 10 minutes. Increase oven temperature to 375°; bake 20 minutes more. After cooling, remove the bread from the pan. Serve warm or cool. Makes 2 loaves.

Ruth Bromberg, Ossining, NY

INDIAN PUDDING

4 Tbsp. Rhode Island corn meal (white meal - <i>not</i> yellow)	¼ c. molasses
1 egg	1 tsp. cinnamon
½ c. sugar	Milk
	Salt

Heat 1 pint milk. Mix 4 tablespoons meal with a little milk and add to hot milk, stirring to keep it from lumping. Let cool a little. Add 1 egg, ½ cup sugar, ¼ cup molasses, teaspoon of cinnamon, and a pinch of salt.

Pour 1 pint of cold milk over all in a baking dish and bake slowly approximately 3 hours (until firm). Serve warm with thick cream.

Barbara N. Bates, Receiver of Taxes, Town of Ossining

IRISH SODA BREAD

2 c. flour	1 Tbsp. caraway seeds
2 tsp. baking powder	1 stick butter, minus 1 Tbsp.
¼ tsp. baking soda	1 egg
⅓ tsp. salt	1 (8 oz.) container sour cream
2 Tbsp. sugar	¾ c. raisins

Sift all dry ingredients. With pastry blender, blend in butter until well combined. Add caraway seeds and raisins. Mix egg with sour cream and add to dry ingredients. Mix to combine all ingredients, which will form a soft dough.

Place on well floured surface and knead *lightly*. (Do not overknead. This will toughen the dough.) Shape into round loaf. Place on ungreased cookie sheet and cut into the surface lightly with knife in the shape of a cross.

Bake at 350° for 50 to 60 minutes. Brush top of dough with 1 tablespoon cold water and sprinkle with a little granulated sugar.

Ann Petry, North Tarrytown, NY

JOHNNY CAKES

1 c. Rhode Island corn meal (white meal, not yellow) Pinch of salt
Boiling water

Add water to corn meal until mixture reaches the consistency of mashed potatoes (approximately 1 cup); mix thoroughly and let stand about 5 minutes, covered, to steam.

Drop large tablespoonfuls lightly onto "smoking hot" greased griddle. Cook until brown and turn; cook second side also until brown. Serve piping hot with butter.

Barbara N. Bates, Receiver of Taxes, Town of Ossining

LEMON NUT BREAD

6 Tbsp. margarine 1½ tsp. baking powder
1 c. white sugar ½ tsp. salt
2 eggs, well beaten ½ c. milk
1½ c. flour ½ c. chopped walnuts

Mix ingredients in order. Bake in 350° oven for 1 hour. Mix ⅓ cup white sugar and juice of 1 lemon or ⅓ cup ReaLemon. After bread is baked, let stand for 10 minutes, then pour lemon mixture over it.

Marie Veinotte, Ossining, NY

LIBERTY STREET PANCAKES

1 c. lowfat yogurt 2 tsp. vanilla extract
1 c. lowfat cottage cheese 4 eggs, separated
¾ c. flour Maple syrup
1½ tsp. sugar Raisins (optional)

Beat egg whites until stiff and set aside. Combine yogurt, cottage cheese, flour, vanilla, and egg yolks in a mixing bowl until thoroughly blended. Fold egg whites into blended ingredients. If desired, fold in raisins.

Heat griddle. Lightly oil if necessary. Pour about ¼ cup of batter onto griddle for each pancake. Cook until brown on one side. Turn and continue to cook on the other side. Serve with maple syrup.

Florence Brennemann, Ossining, NY

NO-KNEAD BATTER BREAD

1 pkg. dry yeast 4 c. unbleached flour
½ c. warm water 1 c. milk
2 Tbsp. cottage cheese 3 Tbsp. butter
3 Tbsp. honey 2 eggs, beaten
1½ tsp. salt

Combine yeast and water in a large bowl and dissolve. Heat milk gently with butter just long enough to melt butter. Stir in cottage cheese, beaten eggs, honey, and salt. Pour over dissolved yeast and stir in flour. Beat at least 10 strokes by hand or 1 minute with electric beater.

Cover with plastic wrap and let stand in warm place an hour. Stir batter down and divide into 4 greased loaf pans. Cover and let rise about 25 minutes. Bake at 350° for about 35 minutes.

Ann Petry, North Tarrytown, NY

ORANGE FRENCH TOAST

2 eggs, beaten	1½ c. vanilla wafer crumbs (33 cookies)
1 c. orange juice	3 Tbsp. butter or margarine
10 slices raisin bread	

Combine eggs and orange juice and beat well. Dip each slice of bread into the egg mixture, then coat bread on all sides with vanilla crumbs.

Melt butter in skillet, then cook slices of bread over medium heat for 1 to 2 minutes on each side, adding more butter as needed. Serve with butter and warm maple syrup. Makes 5 servings.

Camille Mancinelli, Ossining, NY

QUICK APPLESAUCE MUFFINS

2 c. buttermilk baking mix	1 egg
1 c. chunk style applesauce	2 tsp. ground cinnamon
½ c. raisins (optional)	2 Tbsp. cinnamon sugar or ½ tsp. cinnamon plus 2 Tbsp. sugar
⅓ c. packed dark brown sugar	

Line each of 6 custard cups or microwave cups with 2 paper liners. In a medium bowl, mix all ingredients except cinnamon-sugar mixture. Fill cups ½ full. Sprinkle with cinnamon-sugar mixture. Arrange muffins in ring in oven.

Microwave on HIGH for 2½ to 5½ minutes, or until tops spring back when touched, rearranging after ½ the time if using other than carousel. Remove muffins from cups to a wire rack. Moist spots will dry during cooling. Repeat with remaining muffins. Remove from cups to wire rack immediately. Muffins do not brown. Use a topping. Yield: 12 to 16 muffins.

Hazel Lewis, Ossining, NY

RAISIN WHEAT BREAD

1 c. dark seedless raisins	1¼ c. water
½ c. water	¾ c. milk
5¾ to 6¼ c. flour	¼ c. margarine
2 Tbsp. sugar	1 c. crushed Shredded Wheat
1 Tbsp. salt	1 egg, beaten
2 pkg. active dry yeast	1 Tbsp. milk

Heat raisins and $\frac{1}{2}$ cup water to a boil. Mix 2 cups flour, sugar, salt, and yeast. Heat $\frac{1}{4}$ cups water, milk, and margarine over low heat (120° to 130°). Gradually add to dry ingredients; beat 2 minutes at medium speed. Add 1 cup flour; beat on high speed 2 minutes. Mix in prepared raisins with liquid and Shredded Wheat. Stir in enough flour to make a soft dough.

On floured board, knead 8 to 10 minutes. Place in greased bowl; turn to grease top. Cover. Let rise in warm, draft-free place until doubled, about 1 hour. Punch dough down.

Divide into 6 equal pieces. Roll each into a 12 inch rope. Braid 3 ropes for each loaf. Pinch ends to seal. Place in two greased $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{5}{8}$ inch loaf pans. Cover and let rise until doubled, about 1 hour.

Beat together egg and milk. Brush tops of loaves. Bake at 375° for 45 minutes. Remove from pans. Cool on wire racks. Makes 2 loaves.

Ellen Sparano, Ossining, NY

REFRIGERATOR ROLLS

$6\frac{1}{4}$ c. unsifted flour	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. water
2 tsp. salt	$\frac{1}{4}$ c. margarine
2 pkg. active dry yeast	1 egg

Combine 2 cups flour, sugar, salt, and undissolved yeast. Heat milk, water, and margarine until liquids are very warm (120° to 130°); add to dry ingredients and beat 2 minutes at medium speed. Add egg and 1 cup flour; beat 2 minutes more at high speed. Add remainder of flour. Makes a soft dough. Put in large bowl; grease top of dough. Refrigerate overnight.

In the morning, divide dough in pieces; make balls. Grease muffin pans. Let rise until doubled, 1 to $1\frac{1}{2}$ hours. Bake at 400° for 12 to 15 minutes, or until done.

*Mary Margaret DeCastro, Ossining, NY, Past President,
Ossining Golden Age Club No. 1*

ROSCOMMON IRISH BREAD

$4\frac{1}{2}$ c. flour	1 c. raisins
5 tsp. baking powder	2 eggs, beaten
$1\frac{1}{2}$ tsp. salt	$\frac{3}{4}$ c. Irish Mist
$\frac{1}{4}$ tsp. baking soda	$\frac{1}{4}$ c. milk
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ c. orange marmalade
1 c. shortening (butter or margarine)	

Combine first 5 ingredients. Cut in shortening. Add raisins. Mix remaining ingredients. Blend well. Pour in greased fry pan or upside down cake pan (3 quart size). Bake in preheated 325° oven 70 to 80 minutes. Serve with butter. Yield: 12 to 15.

"This recipe was handed down in my family for several generations from County Cork, Ireland."

Ann Burr, Ossining, NY

SPOON BREAD

1 c. meal (self-rising)	1/2 c. water (boiling)
1 c. margarine	2 eggs, beaten
1 c. hot milk	

Place meal in mixing bowl. Pour boiling water in and stir; pour hot milk and margarine, then add eggs and beat out all lumps. Pour in deep greased pan. Cook in 350° oven for about 30 minutes.

C.M. Pearson, Ossining, NY

TEA BREAD FOR MORE THAN TWO

2 3/4 c. unsifted flour	1 Tbsp. grated orange rind
1 c. sugar	1 egg
1 1/2 tsp. salt	1 1/4 c. milk
3 1/2 tsp. baking powder	3 Tbsp. salad oil
1 c. chopped nuts	
1/2 c. chopped dried apricots (optional)	

Measure dry ingredients into large bowl; stir well to blend thoroughly. Mix in nuts, apricots, and rind. With fork, beat egg, milk, and oil. Stir into flour mixture and mix just until blended with spoon.

Turn into greased 9x5x3 inch pan. Bake in preheated 350° oven 60 to 70 minutes before removing. Serve with cream cheese, orange marmalade.

Marie A. Fuesy, Town Clerk, Town of Ossining

VIOLA GREENING'S FAVORITE MUFFINS

2 extra ripe medium bananas, peeled	1 tsp. vanilla extract
2 eggs	2 1/2 c. flour
1 c. brown sugar, packed	2 tsp. baking powder
1/2 c. butter, melted	1/2 tsp. ground cinnamon
1 c. blueberries	1/2 tsp. salt

Puree bananas in blender (1 cup). Combine bananas, eggs, sugar, and butter until well blended. Stir in blueberries and vanilla. Mix flour, baking powder, cinnamon, and salt. Make a well in dry ingredients. Pour in liquid mixture. Mix until just blended.

Spoon batter into well greased 2½ inch muffin pan cups. Bake at 350° for 25 to 30 minutes. Makes 12 muffins.

Viola Greening, Ossining, NY



CAKES, COOKIES, DESSERTS

ALMOND SHORTBREAD COOKIES

1 c. flour
1/2 c. corn starch
1/2 c. confectioners sugar

1 c. almonds, finely chopped
3/4 c. butter or margarine, softened

Preheat oven to 300°. Combine flour, corn starch, and confectioners sugar. Stir in nuts. Add butter; blend with a wooden spoon until a soft dough forms. Shape dough into small balls.

Place on ungreased cookie sheet; flatten each ball with a lightly floured fork. Bake 15 to 25 minutes, or until edges are lightly browned. Cool before storing. Yield: 3 dozen.

Note: Using butter will yield a flatter, crispier cookie.

Virginia Dolcimascolo, Ossining, NY

AMAZING COCONUT PIE

2 c. milk
4 eggs
1/4 c. butter
1 c. Baker's Angel Flake coconut

3/4 c. sugar
1/2 c. biscuit mix
1 1/2 tsp. vanilla

Combine milk, sugar, biscuit mix, butter, and vanilla in blender. Cover and blend on low speed for 3 minutes. Pour into greased 9 inch pan. Let stand 5 minutes, then sprinkle with coconut. Bake at 350° for 40 minutes. Serve warm or cool.

Kay Peluso, Yonkers, NY

AMBROSIA SALAD

2 small or 1 large can mandarin oranges
1 pt. sour cream

1 pkg. small marshmallows
1 medium can crushed pineapple
1 pkg. shredded coconut

Mix all ingredients. Refrigerate and let stand 1 hour before serving.

Sylvia Colasurdo, President, Ossining Golden Age Club No. 1

APPLE WALNUT COBBLER

1/2 c. sugar
1/2 tsp. cinnamon
3/4 c. walnuts
4 c. thinly sliced, pared tart apples
1 c. sifted flour
1 c. sugar

1 tsp. baking powder
1/4 tsp. salt
1 well beaten egg
1/2 c. evaporated milk
1/3 c. melted butter

Mix $\frac{1}{2}$ cup sugar, the cinnamon, and $\frac{1}{2}$ cup of the walnuts. Place apples in bottom of a greased round baking dish. Sprinkle with the cinnamon mixture. Sift together dry ingredients. Combine egg, milk, and butter; add dry ingredients, all at once, and mix until smooth. Pour over apples; sprinkle with remaining walnuts.

Bake at 325° about 55 minutes. Spoon warm cobbler onto dessert plates; top with cinnamon, whipped cream, or ice cream.

Marie A. Fuesy, Town Clerk, Town of Ossining

APPLES AND CHESTNUTS

2 lb. baking apples
 $\frac{1}{2}$ lb. chestnuts

$\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ lb. unsalted butter

Make a cross slit on the flat side of each chestnut using a sharp knife. Preheat oven to 400° and bake chestnuts for 25 minutes. Squeeze the chestnuts open while they are still hot (using a towel or pot holder). Peel, core, and slice the apples $\frac{1}{2}$ inch thick.

Melt the butter in a large skillet and saute the peeled chestnuts, apple slices, and sugar until apples are golden brown and glazed. Add a dash of cinnamon if desired. Serves 6.

Mary L. Bruno, Ossining, NY

APPLE CAKE

2 lb. apples
3 c. flour
 $1\frac{1}{2}$ tsp. baking powder
 $1\frac{1}{2}$ c. sugar

$\frac{3}{4}$ c. shortening
1 tsp. vanilla
Cinnamon sugar
1 egg

Peel and grate apples. Cover with $\frac{3}{4}$ cup sugar and set aside. In mixing bowl, combine flour, baking powder, shortening, vanilla, and remaining sugar. Work mixture together until it becomes crumbly.

Divide mixture in half. To one half, add egg. Mix thoroughly and press dough into greased pan. Sprinkle apple mixture over this and cover with remaining crumb mixture. Sprinkle with cinnamon and sugar. Bake at 350° for about 1 hour, or until done.

Yetta Young, Ossining, NY

APPLE WALNUT CAKE

Blend:

3 eggs
 $1\frac{3}{4}$ c. sugar

1 c. oil
1 tsp. vanilla

Sift and add to preceding:

2 c. flour
1 tsp. baking soda

1 tsp. cinnamon
 $\frac{1}{2}$ tsp. salt

Mix well!

Fold in (but do not mix):

3 c. apples, sliced $\frac{1}{8}$ to $\frac{1}{4}$ inch thick
1 c. broken walnuts

Bake at 350° in 9x13 inch cake pan for 45 to 50 minutes.

Maxine Patane, Yorktown, NY

APPLESAUCE CAKE

1½ c. applesauce
1 c. raisins (seedless)

Put together and let stand 1 hour.

1 c. sugar
½ c. shortening
1 tsp. cinnamon
2 tsp. baking soda, dissolved in a little warm water
2 c. flour
1 tsp. allspice
1 tsp. cloves
½ tsp. salt

Mix sugar and spices together. Add shortening (Crisco) and mix thoroughly. Add applesauce and raisins with baking soda. Stir in the flour, a little at a time. Bake in a loaf pan at 350° for 1 hour.

George D. Edmondson, Ossining, NY

APPLESAUCE CRUMB DESSERT

1½ c. sifted flour
1 tsp. baking powder
½ tsp. salt
1 c. sugar
3 Tbsp. butter
1 tsp. cinnamon
1 egg, well beaten
2 c. applesauce

In a bowl, sift flour, baking powder, salt, and sugar. Cut in the butter with a pastry blender or two knives until crumbly. Add egg, blending well. Press half the mixture into the bottom of a lightly greased square baking pan (8 inches).

Cover the crumbs with the applesauce, and top with remaining crumbs, spreading evenly. Sprinkle top with cinnamon. Bake at 350° for 40 minutes, or until golden brown. Serve with ice cream or whipped cream. Serves 6.

This recipe appeared in the New York Daily News on July 31, 1966.

Yetta Young, Ossining, NY

AUNT LEE'S CHEESE CAKE

3 (½ lb.) pkg. cream cheese
1 pt. sour cream
1¼ c. sugar
6 eggs
1 tsp. vanilla
3 heaping Tbsp. flour

Separate eggs. Beat yolks, sugar, and cream cheese. Add sour cream and flour and vanilla. Beat slowly until mixed. Beat egg whites until stiff. Add to mixture and fold in slowly.

Graham Cracker Crust:

1/2 stick margarine
16 graham crackers, crushed

4 oz. brown sugar

Mix together. Sprinkle on bottom of 9 inch spring form pan. Bake at 350° for 1 hour. Do not open oven door. Leave in oven to cool for 1 hour with oven turned off.

"This recipe has been in my family for three generations."
Maxine Patane, Yorktown, NY

BANANA SPLIT PIE

Make pie crust from:

2 c. graham cracker crumbs
5 Tbsp. butter

Pie filling:

2 c. powdered sugar
1 tsp. vanilla
1 stick margarine/butter
2 whole eggs

1 (No. 2) can pineapple, drained
3 bananas
Large ctn. Cool Whip

Cut bananas and place in pie crust. Spoon pineapple over bananas. Beat sugar, eggs, vanilla, and margarine until smooth. Spread over bananas and pineapple. Cover with Cool Whip. Sprinkle with nuts and top with cherries and grated chocolate.

Grace Roma, Past President, Chamber of Commerce, Yorktown, NY

BEST PUMPKIN PIE EVER

1 egg
1 1/4 c. pureed pumpkin
2/3 c. sugar
3/4 tsp. cinnamon

1/4 tsp. ginger
1/8 tsp. cloves
1 1/4 c. evaporated milk

Beat egg slightly and add the remaining ingredients. Bake 15 minutes at 425°. Reduce heat to 350° and bake another 40 to 45 minutes, or until knife inserted in center comes out clean.

Madeline Soprano, Ossining, NY

BLACK RUSSIAN CAKE

Preheat oven to 350°. Generously grease and flour a Bundt pan or a 10 inch angel cake pan and set aside.

Combine a package of devil's food cake mix with:

1/2 c. salad oil
Regular size pkg. instant
chocolate pudding mix
4 eggs
3/4 c. strong coffee

1/4 c. Kahlua or other coffee
flavored liqueur
1/4 c. plus 2 Tbsp. creme de cacao
2 Tbsp. vodka

Beat at medium speed on an electric mixer for about 4 minutes, or until the batter is velvety. Pour into the prepared pan; bake for 45 minutes, or until done.

When the cake has cooled, remove it from the pan; carefully punch holes into it with a fork and then spoon the following topping over it.

Topping - Mix:

1 c. powdered sugar	2 Tbsp. creme de cacao
2 Tbsp. strong coffee	1 Tbsp. vodka
1 Tbsp. Kahlua	

Do the spooning job slowly, as the mixture is rather runny and needs the chance to be absorbed a bit.

Amelia Tragale, Brooklyn, NY

BRANDY ALEXANDER PIE

1 env. unflavored gelatin	1/4 c. cognac
1/2 c. cold water	1/4 c. creme de cacao
2/3 c. sugar	2 c. heavy cream, whipped
1/8 tsp. salt	1 (9 inch) graham cracker crust
3 eggs, separated	Chocolate curls for garnish

Sprinkle the gelatin over the cold water in a saucepan. Add 1/3 cup of the sugar, the salt, and egg yolks. Stir to blend. Heat over low heat while stirring until gelatin dissolves and mixture thickens. Do not boil.

Remove from the heat and stir in the cognac and creme de cacao. Chill until mixture starts to mound slightly. Beat the egg whites until stiff. Gradually beat in the remaining sugar and fold into the thickened mixture. Fold in 1 cup of the whipped cream.

Turn into the crust. Chill several hours or overnight. Garnish with remaining cream or chocolate curls. Yield: 6 to 8 servings.

Marie A. Fuesy, Town Clerk, Town of Ossining

BREAD PUDDING

1 qt. milk	1/2 c. sugar
2 c. biscuit cubes	1/2 tsp. vanilla
1/4 c. butter	3 grains nutmeg
2 eggs	

Pour milk in a bowl. Add all other ingredients and mix well using vanilla and nutmeg last in mixture. Bake at 350° for 45 minutes, or until brown. Serve hot or cold.

Hattie Nabors, Ossining, NY

BROWN SUGAR BROWNIES

1/2 c. shortening	2 tsp. baking powder
2 c. light brown sugar	1 tsp. salt
2 eggs	1 tsp. vanilla
1 1/2 c. flour	1 c. chopped walnuts (optional)

Melt shortening over low heat. Remove from heat and add brown sugar. Cool; stir in eggs. Add dry ingredients. Add vanilla and nuts. Spread in greased and floured pan. Bake in an 8x13 inch pan for 25 minutes at 350°.

Mary J. Sawyer, Ossining, NY

BUTTERSCOTCH BROWNIES

1 c. brown sugar	1 tsp. vanilla
1/4 c. butter	3/4 c. flour (unsifted)
1 egg	1/2 c. cut up nuts
1 tsp. baking powder	

Cook sugar and butter until smooth. Cool; add egg and vanilla and beat well. Add flour and baking powder. Bake 30 minutes at 325° to 350°. It makes a small amount, so I always double the recipe.

Susan Henderson, Ossining, NY

CANDY CANE COOKIES

1/2 c. butter or margarine, softened	1 tsp. vanilla
1/2 c. shortening	2 1/2 c. Gold Medal flour*
1 c. confectioners sugar	1 tsp. salt
1 egg	1/2 tsp. red food color
1 1/2 tsp. almond extract	

Heat oven to 375°. Mix thoroughly butter, shortening, confectioners sugar, egg, and flavorings. Blend in flour and salt. Divide dough in half; blend food color into one half.

Shape 1 teaspoon dough from each half into 4 inch rope. For smooth, even ropes, roll them back and forth on lightly floured board. Place ropes side by side; press together lightly and twist. Complete cookies, one at a time. Place on ungreased baking sheet; curve top of cookie down to form handle of cane.

Bake about 9 minutes, or until set and very lightly browned. If you wish, mix 1/2 cup crushed peppermint candy and 1/2 cup granulated sugar. Immediately sprinkle cookie with candy mixture; remove from baking sheet. Makes about 4 dozen cookies.

* If using self-rising flour, omit salt. If using instantized flour, stir 2 tablespoons milk into butter mixture.

Lynn Gallo, Ossining, NY

CARROT CAKE

4 eggs, well beaten	2 c. sifted flour
2 c. sugar	2½ tsp. baking powder
1½ c. Crisco oil	½ tsp. baking soda
1 tsp. vanilla	1 tsp. salt
1 tsp. cinnamon	2 c. shredded carrots
1 c. chopped nuts (save some for topping)	

Combine eggs, sugar, oil, and vanilla in a large bowl. Beat well. Mix dry ingredients well and add to mixture. Add carrots and nuts. Mix thoroughly.

Bake in a *well greased and floured* 13x9x2 inch glass or other baking dish at 350° for 45 minutes to 1 hour. When cool, ice with the following.

Cream Cheese Icing:

¼ lb. butter or margarine	1 tsp. vanilla
1 (8 oz.) pkg. cream cheese	
1 (1 lb.) box 10XX confectioners sugar	

Mix well. Ice cake. Top with some reserved nuts.

Florence Capossela, Ossining, NY

CHEESE BLINTZES

Crepe Batter:

1 c. flour	4 eggs, well beaten
½ c. water	Pinch of salt
2 Tbsp. melted butter	

Filling:

1 lb. Farmer cheese	2 Tbsp. sugar
½ lb. cream cheese	½ tsp. vanilla
2 eggs	

To make crepe batter, stir water gradually into flour in a bowl until paste is formed. Add butter, eggs, and salt and beat until smooth. (I prefer to use blender.)

Heat and grease 6 inch frying pan. Pour a thin layer of batter in pan, making sure that entire surface is covered. Quickly pour excess batter back into the bowl. Fry over medium heat until crepe curls at the edges, then invert on a clean paper towel onto counter, fried side up. Repeat until all batter is used.

Mix all the filling ingredients in a bowl; mix until creamy. Place a rounded tablespoon of filling in center of each crepe; fold sides over the filling, then roll top to bottom.

To serve, fry on both sides in melted butter until golden. Serve with sour cream of fresh fruit sauce. Makes about 20 Blintzes. *Happy eating.*

Rachel Cohen, Ossining, NY

CHEESE CAKE

1 lb. Ricotta	1½ c. sugar
½ lb. cream cheese (8 oz.)	1 pt. sour cream
6 eggs	2 Tbsp. vanilla
4 Tbsp. flour	

Beat cheese together with sugar. Add egg yolks and vanilla. Add sour cream. Fold in beaten egg whites. Bake 1 hour at 350° in a buttered and floured 10 inch spring form pan. After 1 hour, turn off oven and leave in the oven for 15 minutes longer.

Michelina Adiletto, Ossining, NY

CHEESE CAKE IN A GLASS

1 Tbsp. lemon juice	2 egg yolks
½ tsp. lemon peel	1 (8 oz.) pkg. cream cheese
1 env. unflavored gelatin	4 ice cubes
½ c. hot water	1 c. sour cream
⅓ c. sugar	

Put lemon juice, peel, gelatin, and hot water into blender. Blend on high for 40 seconds. Scrape down and blend again another 40 seconds. Add sugar, yolks, and cream cheese. Blend 10 seconds. Add ice cubes and sour cream. Blend until smooth.

Pur into covered container and chill until set. Spoon into stemware glasses and top with Plum Sauce and plums.

Plum Sauce:

12 fresh plums, quartered and pitted	1 c. sugar
	¾ c. water

Put all ingredients in pan. Bring to boil, stirring to dissolve sugar. Cover and simmer 8 minutes. Pour remaining mixture in blender. Blend at high speed till smooth. Refrigerate until needed. Serves 5 to 6 people.

Marilyn G. Schwartz, Town Councilwoman, Town of Ossining

CHEESE CAKE (LOW CALORIE)

11 graham crackers	2 Tbsp. butter
2 Tbsp. sugar	1 can crushed pineapple
2 (8 oz.) cream cheese	1 tsp. vanilla
4 egg yolks	2 Tbsp. flour
1 c. milk	

Crush crackers; mix well with butter and sugar. Line spring form pan well. Drain pineapple and cover crackers. Cream soft cream cheese; add sugar, salt, vanilla, egg yolks, flour, and milk. Fold in stiffly beaten egg whites.

Bake at 350° for 45 minutes. Cool with oven door open. Remove and refrigerate. (Instead of cracker lining, put mixture into pan. When cool, pour can of blueberries over top.)

Sylvia Colasurdo, President, Ossining Golden Age Club No. 1

CHESS PIE

1 baked pie shell
1/2 c. sugar

1/3 c. butter

Cream butter and sugar.

Add:

1 Tbsp. flour

Beaten yolks of 3 eggs

Add:

1 c. milk

1 tsp. vanilla

Cook until thick and pour into pie shell. Top with meringue made by beating egg whites stiff, then adding 6 tablespoons of sugar and beating until shiny. Bake at 350° until meringue is golden brown.

Ethel Mason, Ossining, NY

CHEESE PUFFS - BEIGNETS AU FROMAGE

1/2 c. butter
1/2 c. white wine
1 tsp. salt
1 pinch of garlic powder
6 whole eggs
1/2 c. water

1/2 c. flour
1 pinch of nutmeg
1 pinch of cayenne pepper
3 c. grated cheese (1 c. Parmesan,
1 c. Gruyere, 1 c.
Emmenthaler)

Put butter, water, wine, salt, nutmeg, garlic powder, and cayenne pepper into saucepan and boil for two minutes. Add flour and keep on fire, mixing with wood spatula until mixture loosens. Take mixture off fire and let it cool. Add whole eggs, one at a time, and mix well. Add cheese and mix.

Drop small pieces from teaspoon into deep fat fryer (360°) and fry until golden brown.

Rolf E. Baumgartner, Chef, Brasserie Swiss, Ossining, New York

CHEWY CHOCOLATE MACAROONS

1 (14 oz.) pkg. coconut
1 (14 oz.) sweetened condensed
milk

2 tsp. vanilla
4 sq. unsweetened chocolate,
melted

Combine all ingredients in a bowl and mix well. Drop from teaspoon, 1 inch apart on a well greased baking sheet. Bake at 350° for 10 to 12 minutes. Remove from baking sheet at once. Makes 8 dozen.

Sara N. Starler, Ossining, NY

CHOCOLATE CREAM PIE

2 (8 inch) pie crusts	2 c. sugar
8 Tbsp. flour	6 oz. chocolate
3 eggs	2 Tbsp. vanilla flavoring
2 Tbsp. butter/margarine	4 c. milk

Bake pie crust at 400°. Separate eggs and set aside. In double boiler, mix sugar, chocolate, and flour. Add 3½ cups milk. Cook on high until mixture starts to thicken.

Lower heat. Beat egg yolks and add slowly to mixture while stirring. Add remaining milk, butter, and vanilla. Cook five minutes more. Pour into crust.

Meringue - To the 3 egg whites, add:

Pinch of baking powder	Dash of salt
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Beat until stiff.

Add:

½ c. sugar	1 Tbsp. vanilla
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Bake in oven until light brown. Let cool and serve. (Makes two pies.)

Arvella Small, Ossining, NY

CHOCOLATE DELIGHT OR LEMON DELIGHT

1 stick butter	½ c. chopped pecans or walnuts
¼ c. flour	2 pkg. instant chocolate pudding (or lemon pudding)
1 (8 oz.) pkg. cream cheese	3 c. milk
1 c. powdered sugar	
1 (9 oz.) container Cool Whip	

Blend butter and flour with spoon. Mix in nuts and spread evenly in 9x13 inch pan. Bake at 375° for 20 minutes until brown. Cool. Whip cream cheese, then mix in 1 cup powdered sugar and ½ the Cool Whip. Spread on crust and chill.

Prepare 2 packages pudding, reducing milk to 3 cups as indicated on ingredient listing. Spread on top of cheese layer. Refrigerate for ½ hour. Top with remaining topping and sprinkle with nuts.

Madeline Soprano, Ossining, NY

CHOCOLATE FINGERS

1 c. soft butter	1 tsp. vanilla
½ c. sifted confectioners sugar	2 c. sifted flour

In a medium bowl, blend butter, confectioners sugar, and vanilla until light and fluffy. Fold in flour. Chill dough. Take enough dough (about the size of a walnut) and roll in 1½ inch logs and place on ungreased cookie sheet a few inches apart. Bake at 350° for 12 to 15 minutes. Cool.

Melt 6 ounces chocolate bits and 1 teaspoon butter over medium heat. Dip one end of cookie in melted chocolate, then dip in ground nuts.

Millie Smith, Ossining, NY

CHOCOLATE MERINGUE COOKIES

Beat 2 egg whites well. Add ½ cup sugar gradually. Beat until stiff.

Add:

½ tsp. vinegar

½ tsp. vanilla

Beat well.

Fold in:

6 oz. melted semi-sweet chocolate
chips

¾ c. chopped walnuts

Drop by teaspoonfuls on greased cookie sheet. Bake for 10 minutes at 350°. Remove when cool.

Virginia Dolcimascolo, Ossining, NY

COCOANUT CANDY

2 c. white sugar

¼ c. water

Boil 5 minutes, stirring constantly. Put the pan containing this into a larger pan of cold water and stir until cool. When it begins to get stiff, stir in the grated cocoanut; pour out on a buttered dish and when cool, cut into cakes. (Mrs. Reeves)

From "Mulum In Parvo for Housekeepers" c. 1860.

Courtesy of Ossining Historical Society

COCONUT PECAN BARS

⅓ c. butter or margarine

¼ c. sifted flour

½ c. light brown sugar

1 tsp. vanilla

1 c. sifted flour

1 c. chopped pecans

2 eggs

1⅓ c. flaked coconut

1 c. light brown sugar

Cream butter or margarine in a bowl. Blend in ½ cup light brown sugar and 1 cup sifted flour, mixing well. Pat crumbly mixture over bottom of 2 greased square 8 inch bake pans. Bake in a preheated oven at 375° for 12 minutes.

In a bowl, beat eggs; stir in 1 cup light brown sugar, ¼ cup flour, vanilla, pecans, and coconut. Spread partially baked mixture in pans. Return to oven and bake 20 minutes more. Mark into bars and cool in pans on rack. Makes 4 dozen.

Flo Sellazzo, Ossining, NY

CRANBERRY CHEESECAKE BARS

1 pkg. Pillsbury Plus butter recipe
cake mix
1/2 c. margarine or butter, softened

1 egg
1/4 c. chopped pecans

Filling:

8 oz. pkg. cream cheese, softened
1/4 c. powdered sugar
1/2 tsp. vanilla
1 egg

16 oz. can whole berry cranberry
sauce
1/4 tsp. nutmeg

Heat oven to 350°. In large bowl, combine cake mix, margarine, and 1 egg at low speed until crumbly. Add pecans; mix well. Press evenly in bottom of ungreased 13x9 inch pan. Bake at 350° for 5 to 8 minutes, or until crust is set. (Crust will not be browned.)

In small bowl, combine cream cheese, powdered sugar, vanilla, and 1 egg; beat until smooth. Add nutmeg to cranberry sauce; blend well. Carefully pour cream cheese mixture over crust. Spoon cranberry sauce in 3 rows lengthwise in pan. Pull knife through cranberry sauce and into cream cheese mixture to form swirls.

Bake at 350° for 30 to 40 minutes, or until cream cheese mixture is set. Cool completely. Cut into bars. Makes 36.

Marie A. Fuesy, Town Clerk, Town of Ossining

CREAM CHEESE TARALLO (Italian cookies)

5 c. flour
5 tsp. baking powder
1 c. sugar
8 oz. cream cheese, softened

8 oz. butter, softened
5 eggs, well beaten
2 tsp. vanilla extract

Mix first three ingredients; cut in cream cheese and butter. Put on pastry board; make a well. Add eggs and vanilla. With a fork, mix eggs and flour until well absorbed.

Knead dough well, then pick dough the size of a walnut and roll out on floured board into a 6 inch long rope. Knot by overlapping dough and place on cookie sheet. Bake in preheated 350° oven for 10 minutes, or until lightly browned.

After cookies have cooled, make a drizzle of confectioners sugar and lemon juice. Brush on cookies and top with candy sprinkles.

Camille Mancinelli, Ossining, NY

CHRUSCIK - BOWS

4 c. unsifted flour
1/4 c. butter or margarine
1/3 c. sugar
4 eggs

2 Tbsp. brandy
Salad oil or shortening for frying
Confectioners sugar

Cut flour and butter together and mix until mixture resembles corn meal. Add sugar; add beaten eggs mixed with brandy. Mix everything together and knead for 5 minutes. Let rest 10 minutes.

Roll out a little at a time. Cut out diamond shape about 2 inches, or strips about 8 inches long and $\frac{3}{4}$ inch wide and shape into bows. Deep-fry in 4 inches of oil in deep pan. Pan fry until brown. Add confectioners sugar.

"Delicious. The more you eat, the more you want. You can also make any other shapes you want. Roll dough out real thin."

Ellen T. Sparano, Ossining, NY

CRANBERRY COFFEE CAKE

2 c. flour	2 large eggs
1 tsp. baking powder	1 tsp. almond extract
1 tsp. baking soda	$\frac{1}{2}$ pt. sour cream (1 c.)
$\frac{1}{2}$ tsp. salt	1 (8 oz.) can whole cranberry sauce
$\frac{1}{2}$ c. margarine	$\frac{1}{2}$ c. chopped almonds
1 c. sugar	

Sift flour, baking powder, baking soda, and salt. In a large bowl, beat butter or margarine until creamy. Add sugar, $\frac{1}{4}$ cup at a time, beating well after each addition. Add eggs, 1 at a time, beating well. Mix in almond extract. Stir in sifted dry ingredients about $\frac{1}{2}$ cup at a time, alternating with sour cream and scraping sides of bowl.

Spoon half the batter (about 2 cups) into pan. Add half the cranberry sauce and swirl through batter. Spoon remaining batter evenly over top and then spoon on remaining cranberry sauce. Sprinkle with almonds.

Bake at 350° for about 55 minutes, or until done. Use 9 inch tube pan or 10 inch Bundt pan.

Yetta Young, Ossining, NY

CRANBERRY-RASPBERRY SOUR CREAM MOLD

2 (3 oz.) pkg. or 1 (6 oz.) pkg. raspberry gelatin	1 (20 oz.) can crushed pineapple (undrained)
$\frac{3}{4}$ c. boiling water	1 c. sour cream
1 (16 oz.) can whole cranberry sauce	

Dissolve gelatin in boiling water. Stir in cranberry sauce and pineapple until cranberry sauce melts. Chill until partially set. Pour $\frac{1}{2}$ of mixture into 6 $\frac{1}{2}$ cup mold. Chill until firm. Keep remainder of gelatin at room temperature.

Stir sour cream and spread evenly over gelatin in mold. Spoon remaining mixture on top of sour cream. Chill until almost firm, several hours or overnight. Use more sour cream if needed.

Priscilla Barnes, Ossining, NY

CREAM PUFFS

1 c. boiling water
1/2 c. butter, margarine, or oil
1 c. flour
1/4 tsp. salt
4 eggs

Boil shortening and water together. Stir in the flour and mix well. Let cool. Mix in 1 egg at a time and mix well. Bake about 15 minutes at 350°, then reduce heat to 225° and bake for 30 minutes. Bake on a buttered and floured baking sheet. Makes about 2 dozen.

Ann Wickstrom, Ossining, NY

DELICIOUS CHEESE CAKE

1 lb. cottage cheese
1 lb. cream cheese
1 1/2 c. sugar
4 eggs, beaten light
Juice of 1/2 lemon
1 Tbsp. vanilla
3 Tbsp. cornstarch
3 Tbsp. flour
1/4 lb. melted butter
1 pt. thick sour cream

Cream cheeses in bowl; gradually add sugar, beating in. Add beaten eggs and beat well. Stir in vanilla and lemon juice. Add cornstarch and flour, then melted butter. Beat. Add sour cream, blending well.

Pour into cheese cake pan. Bake for 1 hour at 350°. Let cool in the oven for 2 hours. Refrigerate overnight.

"This is a prize winning recipe - absolutely delicious."

Marian Ruckert, Ossining, NY

DELUXE TROPICAL FRUIT CAKE

4 oz. Brazil nuts
2 oz. pecans
6 oz. walnuts (nuts total 2 c.)
1 c. dates, cut up (6 oz.)
1 c. candied pineapple (6 oz.)
1 c. candied cherries (6 oz.)
1/4 c. raisins
3/4 c. peel
3/4 c. sifted flour
3/4 c. sugar
3 eggs
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. vanilla

Start oven at 300°. Grease a loaf pan and line bottom and sides carefully with waxed paper. In a large mixing bowl, dump the nuts, dates, and fruit. Sift flour, sugar, and baking powder and salt over the fruit-nut mixture and mix thoroughly with your hands.

Beat eggs in a separate bowl until frothy, then add vanilla extract. Pour egg mixture over fruit-nut mixture and mix again with your hands. Transfer batter to loaf pan and bake 1 hour and 45 minutes. Remove from pan; peel away the waxed paper and cool completely before attempting to cut in thin slices or small wedges.

Jodine Wang, Ossining, NY, Ossining Village Trustee

DOUBLE CHOCOLATE CHEWS

- | | |
|-------------------------------------|---------------------------------|
| 1 pkg. butter recipe fudge cake mix | 1/4 c. Crisco or Puritan oil |
| 2 eggs | 1 (6 oz.) pkg. chocolate pieces |
| | 1 c. chopped nuts |

Preheat oven to 350°. Combine dry cake mix, eggs, and oil in a bowl. Mixture will be stiff. Stir in chocolate pieces and nuts. Use your hands if necessary.

Pat mixture in bottom of a greased 13x9x2 inch pan. Bake at 350° for 25 to 30 minutes. Cut into bars. Makes 3 dozen.

Diane Gallery, Ossining, NY

DUMP CAKE

- | | |
|---|--------------------------------|
| 1 (15 oz.) can crushed pineapple, drained | 1 box yellow cake mix (dry) |
| 1 can cherry pie filling | 1 c. chopped pecans or walnuts |
| | 1 1/2 sticks margarine |

Place ingredients in order given in an oblong glass baking dish in layers with margarine on top. Bake at 350° for 1 hour. Serve cold, if you can wait. You can also top cake off with whipped cream or any kind of Cool Whip. "It's so good!"

This recipe was in a cookbook presented to me by an Elk formerly from No. 707 and now residing in California. It is so easy to make, and the results are super.

Jeanne A. Cairns, Yonkers, NY

DUMP CAKE

- | | |
|--|--|
| 1 pkg. yellow cake mix | 1 large can cherry pie filling and sauce |
| 1 large can crushed pineapple, drained | 1/2 lb. melted butter |
| 2 c. chopped walnuts | |

Place pineapple in bottom of 13x9x2 inch pan. Cover with cherries and sauce. Sprinkle evenly with cake mix. Sprinkle top with chopped nuts. Cover evenly with melted butter. Bake for 1 hour at 350°.

Martha Jernigan, Ossining, NY

EASY FRUIT SALAD

- | | |
|---|--|
| 1 (15 1/2 oz.) can pineapple tidbits with juice | 1 medium banana, diced |
| 1 (16 oz.) can fruit cocktail with juice | 1 (4 oz.) pkg. instant vanilla pudding |

Empty fruit with juices into bowl. Stir in dry pudding. Mix well and refrigerate. (For Weight Watchers, lite fruits may be used.)

Mary Joyce, Ossining, NY

ELEGANT AND EASY ICE CREAM AND FRUIT ROYALE

Into as many dessert bowls as needed, slice $\frac{1}{2}$ fresh peach, peeled and pitted. Top with desired amount of Breyer's blueberry/strawberry sorbet in cream or Steve's wildberry sorbet in cream. Top with fresh raspberries, strawberries, more peaches, or any mixture of same.

Pour over 2 to 3 tablespoons Polaner Natural Raspberry Syrup which has been mixed with 2 tablespoons to $\frac{1}{2}$ cup syrup Royale Deluxe Chambord Black Raspberry Liqueur. Serve with a favorite cookie or wafer, etc.

"Entertaining at the height of the steamy heat of the summer of 1987 was a considerably less than an inspiring endeavor. This dessert was conceived while desperately racking my brain for a short time/no-cooking-needed-for preparation dessert, one that would be delicious and memorable. It received many mmm's and favorable comments."

Carolyn Silagy, Ossining, NY

EMMA'S CHOCOLATE CAKE

"This is a recipe of my mother's cook, who never gave away her secrets. When I got married, she asked my mother what I wanted for a wedding present. I said I wanted only the recipe for her chocolate cake. I got it! This is probably the only time she gave a recipe away."

$\frac{1}{4}$ c. butter	3 tsp. baking powder
$1\frac{3}{4}$ c. flour	$\frac{1}{2}$ tsp. salt
2 c. sugar	$1\frac{1}{2}$ c. milk
2 eggs	2 tsp. brandy
2 sq. melted chocolate	1 c. chopped nuts
2 Tbsp. cocoa	

Cream butter; add $1\frac{1}{2}$ cups sugar and well beaten egg yolks. Blend in melted chocolate. Sift flour, baking powder, salt, and cocoa to mixture, alternately with milk. Blend in brandy and nuts. Beat egg whites; add remaining sugar to them and fold into batter.

Pour into well greased and floured layer pan. Bake in moderate oven at 350° for about 40 minutes.

Emma's Cake Filling and Frosting:

$\frac{1}{4}$ c. butter, softened	$1\frac{1}{2}$ Tbsp. cocoa
$\frac{1}{2}$ c. confectioners sugar	

Sift sugar and cocoa together and beat into butter.

Add slowly to preceding:

2 egg yolks	1 Tbsp. brandy
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Fold in:

1 tsp. vanilla

2 egg whites, beaten

Fold in 1/2 pint cream, whipped. Spread between layers and over cake.

Ginny Grinager, Briarcliff, NY

FILBERT COOKIES

6 eggs

3/4 c. vegetable oil

3 1/2 c. flour

3 1/2 tsp. baking powder

1 Tbsp. anise flavoring

1 c. sugar

1/2 c. chopped filberts

By hand, beat eggs, sugar, and oil together; add anise. Sift flour to correct amount; add baking powder. Add flour and baking powder gradually to liquid mixture. Add filberts.

Sprinkle flour on cookie sheet and with two spoons, put the batter on the cookie sheet. Form into two small loaves. These loaves should be about 3 inches wide and 1/2 inch high and the length of the cookie sheet.

Put in oven at 400° for 10 to 15 minutes. Slice sideways and put in oven again until each piece is nice and brown.

Angela Pallon, Ossining, NY

FLORENTINES

Years ago, when I was in Florence studying Italian, I became acquainted not only with the language, but also with the Italian author Antonio Barolini, who became my husband. He introduced me to the wonderful Italian foods, and these cookies became part of my annual Christmas baking.

1/2 c. sugar

1/3 c. heavy cream

1/3 c. honey

Dash of salt

1 1/2 c. sliced unblanched almonds

1/3 c. finely chopped candied

orange peel (recipe follows)

6 Tbsp. flour

6 oz. semi-sweet chocolate

1 tsp. shortening

Preheat oven to 325°. Combine sugar, cream, and honey in saucepan. Bring to boil, stirring; gently boil to 238° (soft ball stage). Remove from heat. Stir in salt, almonds, orange peel, and flour.

Drop by level tablespoons 3 inches apart onto foil placed on cookie sheet. Flatten cookies slightly. Bake for 10 to 13 minutes, or until golden brown around the edges and done in center. Cool thoroughly on foil; peel off and invert on wire rack.

Melt chocolate in top of double boiler. Stir in shortening. Spread mixture over flat bottoms of cookies.

Candied Orange Peel:

Peel of 1/2 orange

Pinch of salt

1/4 c. sugar

Cut peel in strips. Put in saucepan; add salt and cover with cold water. Boil 15 minutes. Pour off water and add fresh water. Boil 20 minutes. Change water again and boil another 20 minutes.

Drain thoroughly and cover with 3 tablespoons sugar and 2 teaspoons water. Simmer, stirring continuously, until all syrup is boiled away. Spread on cookie sheet and roll each piece in remaining 1 tablespoon of sugar. Cool.

Mrs. Barolini is an Ossining author and oral historian. She wrote an Italian cookbook entitled, "Festa," published by Harcourt, Brace and Jovanovich in 1988.
Helen Barolini, Scarborough, NY

FORGOTTEN COOKIES

Heat oven to 375°. Beat 2 egg whites until stiff; slowly add $\frac{2}{3}$ cup sugar.

Add:

1 c. chocolate bits (Nestle's) 1 c. walnuts

Drop teaspoonfuls on ungreased cookie sheet 2 inches apart. Put in oven; turn off oven at once. Leave in for 5 hours or overnight. *Good luck!*

Ann Wickstrom, Ossining, NY

FRUIT CAKE

1 pkg. raisins 1 $\frac{1}{2}$ c. water
1 $\frac{1}{2}$ c. granulated sugar

Boil preceding ingredients together for 5 minutes. Remove from stove and add $\frac{1}{4}$ cup shortening and cool. Beat 2 eggs and add to mixture when cool.

Sift together:

1 $\frac{1}{2}$ c. flour 1/2 tsp. cloves
1 tsp. baking powder 1/2 tsp. allspice
1 tsp. baking soda 1 tsp. cinnamon
1/2 tsp. salt

Add these to first mixture.

Rub the following in flour:

1/2 c. cherries 1/2 c. orange peel
1/2 c. citron peel 1/2 c. nuts and other fruits
1/2 c. lemon peel

Add to batter. Bake in oven at 325° for 1 $\frac{1}{2}$ hours.

Icing:

1 c. confectioners sugar Enough evaporated milk to make
1 jigger of brandy it smooth

Can be made ahead and frozen.

Rose M. Vita, Ossining, NY

GINGERBREAD MEN

For years, gingerbread men were one of the staples at the English Food Booth in Pittsburgh's Folk Festival. Although they are spicy, I think people will like them. They are crisp, not chewy, similar to the ones baked for St. Nicholas Day in Europe.

2 c. sifted flour (all-purpose)	1/2 c. sugar
1 tsp. baking powder	1/2 c. molasses
1/2 tsp. baking soda	1 egg yolk
1 tsp. ground ginger	1/2 tsp. salt
1 tsp. ground cloves	Currants (for eyes)
1 1/2 tsp. ground cinnamon	Ornamental frosting (as you like)
1/2 tsp. ground nutmeg	Cinnamon drops (decoration)
1/2 c. shortening	

Sift the flour, baking powder, spices, and salt together. Cream the shortening until it is soft. Stir in the sugar and molasses. Add the egg yolk and mix well. Stir in the flour mixture.

Roll the dough 1/4 inch thick on a lightly floured board. Cut with a gingerbread man cookie cutter (or any other design of the season). Arrange the cookies on ungreased cookie sheets and put currants in for the eyes. Bake in a moderate oven (350°) for ten minutes. Cool. Decorate at will. *Happy munching!*

Dorothy C. Minnich, Ossining, NY

GOOD LUCK BUTTER COOKIES

1/2 lb. margarine or butter at room temperature	3 tsp. vanilla
1/2 c. sugar	3 c. flour
1 egg (large)	1/2 tsp. baking powder
	Cookie press

Mix margarine or butter with sugar until creamy. Add vanilla and egg. Beat well. Mix in 1 cup of flour, a little at a time. Mixture should be soft. Press on an ungreased cookie sheet and bake at 350° for 10 to 12 minutes, or until golden brown.

Mary Montague, Ossining, NY

GRAHAM CRACKER SQUARES

1/2 c. margarine
1 1/2 c. graham cracker crumbs,
crushed

Melt margarine and add graham crackers. Pat mixture in a 13x9 inch pan and pat down. Pour 1 can condensed milk over crumbs and spread evenly.

Add:

1 (6 oz.) pkg. chocolate chips 1 c. chopped nuts

Sprinkle $1\frac{1}{3}$ cups shredded coconut over top and bake at 350° for 25 to 30 minutes.

Marie Veinotte, Ossining, NY

HARVEY WALLBANGER CAKE

1 pkg. yellow cake mix $\frac{1}{4}$ c. vodka
1 pkg. vanilla instant pudding $\frac{1}{4}$ c. Galliano liqueur
 $\frac{1}{2}$ c. oil $\frac{3}{4}$ c. orange juice
4 eggs

Mix all ingredients. Beat 5 minutes. Pour into greased tube pan. Bake at 350° about 45 minutes. Cool 5 minutes and remove.

George Camp, Ossining, NY

HICKORY-NUT MACAROONS

2 c. hickory nuts, chopped fine Whites of 3 eggs, beaten to a stiff
1 c. sugar froth
2 Tbsp. flour

Drop in butter tins (cookie pans).

From "Mulum In Parvo for Housekeepers" c. 1860.

Courtesy of the Ossining Historical Society

HONEY BALLS

6 eggs $\frac{1}{2}$ lb. Spry (at room temperature)
4 c. all-purpose flour $\frac{2}{3}$ c. sugar
1 $\frac{1}{2}$ Tbsp. baking powder 1 tsp. grated orange rind
 $\frac{1}{4}$ tsp. salt

Mix flour, Spry, sugar, and salt together, working with a fork. Add egg and baking powder and grated orange rind. Mix together until blended. Dough should be soft. Roll out pieces of dough into long, spaghetti-like lengths and cut into $\frac{1}{2}$ inch pieces on an ungreased pan and bake until light brown.

Heat $\frac{1}{2}$ quart of honey in a deep saucepan and cook over low heat until warm. Pour honey over baked dough. Transfer to a large flat plate and sprinkle with colored sprinkles. Almonds may also be added.

Mary Montague, Ossining, NY

HONEYNUT CRISPS

1/2 c. butter or shortening	2 1/2 c. sifted flour
1/4 c. sugar	2 tsp. baking powder
1 egg	1 tsp. salt
3/4 c. honey	1 c. finely chopped nuts
1 tsp. instant coffee	

Cream shortening. Gradually cream in sugar. Sift dry ingredients together. Mix egg and honey together. Add liquid and dry ingredients alternately to the creamed mixture. Add nuts. Chill until dough is firm and then form into 3 rolls about 1 1/2 inches in diameter. Wrap in waxed paper and place in the freezer compartment of refrigerator or freezer for several hours or overnight.

Cut into thin slices and place on greased cookie sheets. Bake in a moderate oven (375°) for 10 to 15 minutes. Makes 4 dozen.

Agnes Murphy, Ossining, NY

INDIVIDUAL CHEESECAKE CUPS

1 pkg. vanilla wafers	21 oz. can prepared pie filling and topping (cherry, blueberry, strawberry, pineapple, or raspberry)
2 large pkg. cream cheese	
3 eggs	
1/2 c. sugar	
1 tsp. lemon juice	

You will also need 36 paper or foil baking cups, 2 1/8 inch size. Beat cream cheese and eggs while gradually adding sugar until smooth. Add lemon juice and blend well.

Place one wafer in each cupcake holder; fill half full with cream cheese mixture. Place filled cakes on cookie sheet and bake in 350° oven for 10 to 12 minutes. Do not overcook, the cakes will not turn brown.

Let cool, then put 1 teaspoon of filling and fruit on top of each. Refrigerate until serving time. Yield: 36.

Evelyn (Connie) DiBenedetto, Briarcliff Manor, NY

ITALIAN DOUGHNUTS - ZEPPOLE

2 eggs	1 1/2 tsp. sugar
1 c. flour	1 c. Ricotta cheese
2 tsp. baking powder	1/4 tsp. vanilla
Pinch of salt	Corn oil for frying

Beat eggs slightly and add remaining ingredients, except oil; beat gently until combined. Batter will be sticky. Drop by half tablespoons (push off with another spoon) into deep oil heated to 375°, frying a few at a time, until Zeppole turn over by themselves and are golden brown, about 3 minutes. Drain on brown paper and roll in confectioners sugar. Serve at once. Makes 36.

Angela Pallon, Ossining, NY

ITALIAN CHEESE PIE

9 inch unbaked pie shell
1 lb. Ricotta cheese
1 c. sugar
2 eggs

3 tsp. cornstarch
1 c. maraschino cherries, cut up
1 tsp. rum extract

Stir Ricotta in a bowl with a fork until softened. Add sugar and eggs and beat with rotary beater. Add cornstarch and cherries (with juice) and extract and blend well. Pour into pie shell and bake at 350° for 40 minutes.

Renata Chitti, Ossining, NY

ITALIAN RICE

1 c. rice, cooked and cooled
8 eggs
2 lb. Ricotta cheese
2 c. sugar
1 orange

1 lemon rind, grated
Juice of 1 lemon
1 tsp. cinnamon
1 tsp. vanilla

Beat eggs well. Add sugar and flavoring. Add Ricotta cheese and rice. Mix together and bake at 350° for 1 hour, or until done. (Cook in a buttered cake pan.)

Catherine Beldotti, Ossining, NY

ITALIAN SPRINKLE COOKIES

4 eggs
1 c. sugar
1 orange rind
1 tsp. vanilla

1 c. milk
1 c. oil
6 heaping tsp. baking powder
4 c. flour

Beat eggs; add sugar, orange rind, vanilla, and oil. Add milk, baking powder, and flour. Bake at 350° for 15 minutes.

Icing: Confectioners sugar and milk. Sprinkles.

Ben Leonelli, Ossining, NY

KAY'S WACKY CAKE

3 c. flour
2 c. sugar
2 tsp. baking soda
½ Tbsp. salt
6 Tbsp. sifted cocoa

2 tsp. vanilla
2 Tbsp. vinegar
½ c. oil
2 c. cold water

Mix in ungreased 9x13 inch pan the flour, sugar, baking soda, salt, and cocoa. Make 3 holes in dry ingredients. Put vanilla, vinegar, and oil in holes. Pour cold water over all. Mix well until smooth and creamy.

Bake at 350° for 40 to 45 minutes. Bake for 60 minutes if tube pan is used; mix all ingredients in a bowl.

Frosting:

2½ Tbsp. flour
½ c. milk
½ tsp. vanilla

1 stick margarine
½ c. granulated sugar

Put flour and milk in saucepan; cook slowly until paste consistency. Set aside on a dish to cool. In a small bowl, mix with beater the oleo, sugar, and vanilla on high speed until creamy. Add paste; mix and beat until stiff. Spread on cooled cake.

Kay Gallagher (Catherine Greene), New Port Richy, FL

LEMON BARS

2 c. sifted flour
½ c. sifted confectioners sugar
1 c. butter or margarine
4 eggs, beaten

2 c. granulated sugar
⅓ c. lemon juice
¼ c. flour
½ tsp. baking powder

Sift together the flour and confectioners sugar. Cut in butter until mixture clings together. Press in a 13x9x2 inch baking pan. Bake at 350° for 20 to 25 minutes, or until lightly browned.

Beat together eggs, granulated sugar, and lemon juice. Sift together the ¼ cup flour and baking powder. Stir into egg mixture. Pour over baked crust. Bake 25 minutes longer. Sprinkle with additional confectioners sugar. Cool and cut into bars.

Mildred DeAngelis, Ossining, NY

MAGIC COOKIE BARS

½ c. butter or margarine
1½ c. graham cracker crumbs
1 (14 oz.) can Eagle Brand
sweetened condensed milk

1 c. semi-sweet chocolate chips
1½ c. flaked coconut
1 c. chopped nuts

In a 13x9 inch baking pan, melt butter. Remove from heat. Sprinkle crumbs over butter. Pour sweetened condensed milk over crumbs. Top with chocolate chips, coconut, and nuts. Press down gently.

Bake at 350° (325° for glass dish) for 25 minutes, or until golden brown. Cool and cut into squares or bars. Store, loosely covered, at room temperature.

Ellen Sparano, Ossining, NY

MILLIONAIRE PIE

First, combine in a plastic bag:

20 Ritz crackers

⅔ c. chopped nuts

Roll with rolling pin. Beat 3 egg whites stiff.

Add:

1 c. sugar

1 Tbsp. vanilla

Mix and put in 9 inch greased pan. Bake at 350° for 30 minutes; cool.

Second - Filling:

1 (8 oz.) cream cheese, softened 3/4 c. confectioners sugar

Cream cheese and sugar. Spread over cooled crust.

Third - Topping:

1/2 pt. (small ctn.) heavy cream, 8 oz. crushed pineapple, drained
whipped

Mix and spread over filling. Sprinkle with crushed nuts. Make 24 hours ahead. Refrigerate. *Yummy!*

Renata Chiti, Ossining, NY

MY MOTHER'S "NEVER FAIL" SPONGE CAKE

4 eggs, separated 1 tsp. vinegar
1 c. sugar 1 c. flour

Beat egg whites to a stiff froth and gradually add sugar while beating constantly. Allow to stand. In a separate bowl, beat egg yolks until frothy. Add vinegar. Add white mixture to yolks, beating constantly. Sift flour twice and add gradually to batter until well beaten and blended.

Pour into an ungreased tube pan and bake in a moderate oven at 350° for 45 minutes.

Important note: When cake is done, turn pan upside down on cake rack to cool until cake drops out. For an extra special cake, double the recipe.

Alice LeTarte

NOODLE PUDDING

1/2 lb. wide noodles 1 tsp. vanilla
1/2 lb. cottage cheese Dash of salt
1/4 lb. cream cheese 1/2 c. sugar
3 eggs, separated (whip whites) 3 Tbsp. cinnamon and sugar,
1 c. sour cream combined
2/3 c. raisins Butter

Cook noodles according to directions. Drain noodles. Combine all other ingredients and add to noodles. Put in buttered casserole. Top with cinnamon and sugar and butter. Bake 1 to 1 1/2 hours at 375°.

Sandra Galef, Westchester County Legislator

OATMEAL KRISPIES

1 c. shortening 1 1/2 c. flour
1 c. brown sugar 1 tsp. salt
1 c. granulated sugar 1 tsp. baking soda
2 well beaten eggs 3 c. oatmeal
1 tsp. vanilla 1/2 c. nuts

Sift together flour, salt, and soda. Cream shortening and sugar. Add eggs and vanilla. Beat well. Add sifted dry ingredients. Add oatmeal and nuts. Mix well. Shape in rolls and wrap in waxed paper. Chill thoroughly overnight.

Slice 1/4 inch thick. Bake on ungreased cookie sheets at 350° for 10 minutes. Makes 5 dozen.

Yetta Young, Ossining, NY

ORANGE AND CRANBERRY TORTE

2 1/4 c. flour	1 c. fresh cranberries
1 c. granulated sugar	Grated rind of 2 oranges
1/4 tsp. salt	2 eggs
1 tsp. baking powder	1 c. buttermilk
1 tsp. baking soda	3/4 c. oil
1 c. chopped walnuts	1 c. orange juice
1 c. dried dates	1 c. granulated sugar

Heat oven to 350°. Sift together into a bowl the flour, sugar, salt, baking powder, and baking soda. Stir in the nuts, dates, cranberries, and orange rind. Combine eggs, buttermilk, oil, and add to flour-fruit mixture. Stir until blended.

Pour into well greased 10 inch tube pan. Bake 1 hour. Let stand in pan until lukewarm. Move to rack placed over wide dish. Combine orange juice and sugar; pour over cake. Keep pouring drippings over cake. Set in deep dish; wrap in heavy foil. Refrigerate 24 hours. Serve in slices with whipped cream. (Keeps in the refrigerator for 3 weeks or more.)

Florence Sellazzo, Ossining, NY

ORANGE ZUCCHINI CAKE

1 c. flour	2 eggs
1 tsp. baking powder	1 c. All-Bran cereal
1/2 tsp. baking soda	1 1/2 tsp. grated orange peel
1/4 tsp. salt	1 tsp. vanilla
1/2 tsp. nutmeg	1/2 c. chopped nuts
1/2 c. sugar	1 c. grated zucchini
1/2 c. vegetable oil	

Combine flour, baking powder, baking soda, salt, cinnamon, and nutmeg and set aside. In a large mixing bowl, beat sugar, oil, and eggs until well combined. Stir in cereal, orange peel, and vanilla. Add flour mixture, zucchini, and nuts. Mix well.

Spread evenly in a greased 10x6x2 inch glass baking dish. Bake at 325° for 35 minutes, or until wooden pick near center comes out clean. Cool completely.

Hilda Cagnina, Ossining, NY

OSSINING CHOCOLATE CHEWIES

1 can condensed milk
2 sq. chocolate
1 c. Quick Quaker Oats

1/2 c. coconut
1/2 tsp. baking powder

Combine milk and chocolate in double boiler, stirring occasionally. When it begins to thicken, remove from stove and add oats, coconut, and baking powder. Drop on cookie sheet by teaspoons. Bake in 350° oven for 10 minutes. Do not overbake. Makes 4 dozen.

George Camp, Ossining, NY

PEACH CAKE

2 1/2 c. sifted flour
1 tsp. baking powder
1 tsp. salt

1 tsp. vanilla
3 eggs, separated
1 c. milk

Sift dry ingredients together. Beat egg yolks and add into dry ingredients. Alternate flour mixture and milk and vanilla. Beat egg whites. Fold into mixture.

Pour into buttered and floured pan. Slice peaches; spread over mixture. Mix some cinnamon and butter; crumble over peaches. Bake at 350° for 50 minutes.

Sylvia Colasurdo, President, Ossining Golden Age Club No. 1

PECAN BOURBON BALLS

2 1/2 c. crushed vanilla wafers
(about 36)
1 Tbsp. grated orange rind
1 c. confectioners sugar
2 Tbsp. Dutch-process cocoa

1 1/2 c. finely chopped pecans
2 Tbsp. light corn syrup
1/4 c. bourbon whiskey
1/4 c. granulated sugar (or more if needed)

In a bowl, combine wafers, orange rind, and 1 cup of the nuts. Sift together sugar and cocoa. Add to bowl and toss well to blend. Add corn syrup and bourbon. Mix thoroughly with a wooden spoon.

Put granulated sugar in one flat dish and remaining 1/2 cup of chopped nuts in another. Shape the candy mixture in balls, about 1 inch in diameter, and roll each first in sugar, then nuts. Put each in a tiny paper cup. Cover loosely and put in refrigerator for several hours. Makes 24 to 30 balls.

Ann Prokop, Ossining, NY

PECAN PIE

1 c. sugar
4 eggs
4 Tbsp. melted butter
1 Tbsp. vanilla
2 Tbsp. dark rum

3/4 c. light corn syrup
1/2 c. dark corn syrup
1/2 lb. pecans, halved
1 frozen pie crust

Preheat oven to 350°. Blend sugar and butter. Add eggs, rum, vanilla, and corn syrup. Pour pecans into pie crust until $\frac{3}{4}$ full. Pour syrup mixture over the pecans. Bake 50 minutes, or until golden brown. Serves 8.

Mary L. Bruno, Ossining, NY

PINEAPPLE CREAM TOPPING

1 pkg. vanilla pudding (cooking kind)
1 can crushed pineapple
1 pt. heavy cream, whipped
1 tsp. vanilla

Cook pineapple and vanilla pudding together. Cool thoroughly. Beat cream and vanilla until stiff. Fold cream into pudding and spread on any kind of cake.

Ann Zaccardi, Ossining, NY

PRINCESS DI'S CHILDHOOD BIRTHDAY CAKE

6 eggs
 $\frac{3}{4}$ c. sugar
 $1\frac{1}{2}$ c. plain flour, sifted
 $\frac{1}{2}$ tsp. vanilla
2 Tbsp. warm water
 $\frac{3}{4}$ c. heavy cream
1 tsp. sugar
 $\frac{3}{4}$ c. Kirsch
 $\frac{1}{4}$ c. raspberries
1 to 2 pt. whole strawberries

Preheat oven to 425°. Grease two 9 inch cake pans. Whisk eggs and $\frac{3}{4}$ cup sugar together in medium bowl until light and fluffy. With metal spoon, fold in sifted flour and quickly mix in water and vanilla. Pour mixture into cake pans. Bake at 425° for 15 to 20 minutes, or until cake is springy to the touch. Turn upside down onto a wire rack to cool.

When cakes are cool, whip cream in medium bowl with 1 tablespoon sugar and 2 tablespoons of Kirsch. Split each cake in half, forming four layers, and sprinkle layers with remaining Kirsch. Spread $\frac{2}{3}$ of the cream mixture over 3 layers, then cover the layers with raspberries. Stack the 3 layers and top with the fourth layer. Spread remaining cream on cake. Surround with strawberries and serve.

Hazel Lewis, Ossining, NY

POUND CAKE

8 egg whites
3 c. sifted flour
1 tsp. baking powder
Salt
2 c. granulated sugar
8 egg yolks
2 c. butter
1 Tbsp. grated orange peel
2 Tbsp. grated lemon peel
2 Tbsp. lemon juice

Preheat oven to 350°. Lightly grease and flour bottom and sides of 10 inch tube pan. Rotate to coat inside of pan. Shake out excess flour. Separate eggs, turning yolks into a large bowl. Put egg whites in another bowl.

Sift flour on waxed paper. Gently spoon into a 1 cup measure; level off. Measure 3 cups flour in all. Turn back into sifter, along with baking powder and $\frac{1}{4}$ teaspoon of salt. Sift all together onto waxed paper. Set aside.

With mixer at high speed, beat egg whites with $\frac{1}{4}$ teaspoon of salt until foamy. Beat in 1 cup sugar, $\frac{1}{4}$ cup at a time, beating well after addition. Beat until soft peaks form when beater is slowly raised.

On foil or waxed paper, grate orange and 1 lemon peel on fine grater; measure. In a large bowl, at high speed with beater (do not wash), beat butter with remaining cup of sugar until light and fluffy for about 5 minutes. Beat in egg yolks until light and fluffy. At high speed, beat in peels, lemon juice, and 2 tablespoons of water until smooth.

Divide flour mixture into thirds. On low speed, blend in $\frac{1}{3}$ of the flour at a time, until just combined. At low speed, blend in egg white, half at a time, just until blended, scraping bowl and guiding batter into the beater. (Be sure not to overmix.)

Turn batter into prepared pan, cleaning bowl with rubber scraper. Bake in middle of oven for 60 minutes, or until cake tester inserted in center of cake comes out clean. Cool on rack 15 minutes. Gently loosen sides with spatula; turn out. Cool.

Glaze:

1 Tbsp. butter	1 tsp. grated lemon peel
1 lb. confectioners sugar	$\frac{1}{3}$ c. lemon juice

Blend butter, sugar, lemon juice, and peel until smooth. Drizzle over cake.

Ruth Bromberg, Ossining, NY

PUMPKIN CHIFFON PIE

$\frac{1}{2}$ c. milk	4 eggs, separated
2 env. unflavored gelatin	$\frac{1}{2}$ c. sugar
1 (16 oz.) pack pumpkin	1 (3 $\frac{1}{2}$ oz.) flaked coconut
1 tsp. cinnamon	$\frac{3}{4}$ c. graham cracker crumbs
$\frac{1}{2}$ tsp. ginger	4 Tbsp. softened butter
$\frac{1}{2}$ tsp. nutmeg	$\frac{1}{2}$ c. heavy cream
$\frac{1}{2}$ tsp. salt	

In a heavy 3 quart saucepan, mix milk and gelatin. Let stand 1 minute. Cook over medium heat until gelatin is completely dissolved, stirring constantly. Stir in pumpkin and spices, egg yolks, and $\frac{1}{2}$ cup sugar. Cook until mixture is very thick (do not boil), about 10 minutes. Refrigerate until chilled, but not set, about 45 minutes.

Meanwhile, preheat oven to 375°. Spread coconut on jelly roll pan and bake until evenly brown, stirring constantly. In a 9 inch pie pan, mix coconut, cracker crumbs, butter, and 1 tablespoon of sugar. Press mixture firmly into bottom and side of pie plate, just to rim.

In a small bowl with mixer on high, beat egg whites until soft peaks form. Gradually sprinkle in $\frac{1}{4}$ cup sugar, beating until sugar is completely dissolved. (Whites should stand in stiff glossy peaks.) With wire whisk, gently fold beaten whites into pumpkin mixture. Spoon into crust. Refrigerate until set, about 2 hours.

To serve: Beat heavy cream until soft peaks form. Use to garnish top of pie.
Makes 10 servings.

"Perfect chiffon pie for the holidays. Pumpkin perfection, fluffy filling, crunchy crust, a crown of whipped cream - I'm sure you will enjoy."
Kay Peluso, Scarsdale Emblem No. 334, Yonkers, NY

QUICK STRAWBERRY CAKE

3 c. fresh strawberries, sliced	1 tsp. baking powder
5 Tbsp. fresh orange juice	1/4 tsp. salt
1 1/4 c. sugar	1 Tbsp. cornstarch
1 c. flour	1 tsp. vanilla
1/2 c. milk	1 c. boiling water
3 Tbsp. butter, melted	Vanilla ice cream

Preheat oven to 350°. Butter a 9 inch square baking dish. Arrange strawberries in bottom of dish; pour orange juice over. Combine 1 cup sugar, flour, milk, butter, baking powder, and salt in a large bowl and blend until smooth. Spread over strawberries.

Mix remaining 1/4 cup sugar, cornstarch, and vanilla. Sprinkle over batter. Carefully pour boiling water over the batter. Bake about 50 minutes until golden brown. Serve with ice cream.

Camille Mancinelli, Ossining, NY

RICE CUSTARD PUDDING

1/2 c. rice (uncooked)	2 c. milk
4 c. milk	1 tall can milk (evaporated)
1/2 tsp. salt	1 c. raisins
1/3 c. sugar	1/2 tsp. nutmeg (more if desired)
4 eggs, beaten	

Combine rice, 4 cups milk, and salt; cook and stir until mixture boils. Simmer 20 minutes. Add sugar; stir. Pour into greased baking dish; set aside.

To beaten eggs, add 2 cups milk and evaporated milk and raisins. Stir. Stir into rice mixture. Mix until well blended. Sprinkle nutmeg on top. Place over a pan of hot water and put into a preheated oven. Bake at 300° for 50 minutes.

George D. Edmondson, Ossining, NY

RICE PUDDING

1 c. sugar	1 qt. milk
1/2 c. rice, cooked	1 small can evaporated milk
3 eggs, beaten (separate whites)	1 tsp. vanilla

Mix all ingredients. Bake in 350° oven for 1 1/2 hours. Sprinkle cinnamon on top after you mix. If you wish, you may add raisins to the mixture.

Mary Green, Ossining, NY

RICE PUDDING

1 qt. water
1 qt. whole milk

1 c. sugar
1 c. rice

Put all of the preceding ingredients into a large pot. Boil lightly for 1 hour, stirring very frequently.

In separate bowl, mix together:

1/2 c. sugar
2 egg yolks

Combine with the hot mixture after prepared as preceding, and turn into large saucepan. Bake 15 minutes at 350°. Sprinkle cinnamon on top. Chill before serving. Good with whipped cream.

Laurie Sterlacci, Ossining, NY

RICE KRISPIES COOKIES

2 sticks butter
1 egg
1 c. sugar
1 1/2 c. flour
1 tsp. baking powder

1 tsp. baking soda
1 c. oatmeal (quick cooking is the best)
1 tsp. vanilla extract

Mix all ingredients. Roll into small balls; press down with a fork and bake at 350° for 12 to 14 minutes, or until golden brown.

Ann Wickstrom, Ossining, NY

RICOTTA CHEESE CAKE ITALIANA

3 lb. Ricotta
1 doz. eggs
1 1/2 c. sugar

1 tsp. vanilla
6 Tbsp. flour

Mix 3 pounds of Ricotta with eggs, adding one at a time. Add sugar gradually. Add vanilla. Slowly add flour. Line the bottom of a spring form pan with your favorite graham cracker crust recipe. (Use electric beaters for a smoother batter.) Bake for 1 1/2 hours at 350°.

Mary Montague, Ossining, NY

SPICE CAKE

1 c. shortening
1 1/3 c. sugar
2 eggs
1 tsp. cinnamon
1/2 tsp. cloves

1 tsp. baking soda
2 c. flour
1 c. milk
1/2 tsp. ginger

Cream shortening and sugar; add egg yolks. Sift flour, soda, and spices together. Add flour with milk; fold in beaten egg whites. Bake in tube pan for 45 to 60 minutes at 375°.

Ann Wickstrom, Ossining, NY

STRAWBERRY ANGEL FOOD CAKE

Angel food cake mix
1 c. boiling water
1 (3 oz.) pkg. strawberry gelatin
1 (1 lb.) pkg. frozen sliced strawberries

1/2 pt. (1 c.) whipping cream
2 Tbsp. sugar
Red food coloring

Bake angel cake and cool. Dissolve gelatin in water and add frozen block of strawberries, stirring to break up and mix berries. Place cake, widest side down, on serving plate. Cut 1 inch layer from top and set aside. Cut around cake one inch from outer edge to one inch from bottom.

Gently remove the section of cake between the cuts, tearing it into small pieces. Fold pieces into strawberry mixture and pour it into cake shell. Place cake layer on top.

Whip cream until thick. Stir in sugar and few drops of coloring. Spread whipped cream on top and sides. Decorate with whole strawberries. Refrigerate until served.

Sandra Galef, County Legislator, 9th District, Ossining, NY

SWEET CREAM CAKE

4 eggs, well beaten
1 1/2 c. sugar, beaten with eggs and rind of 1 lemon or vanilla

1/2 pt. heavy sweet cream
2 c. flour, sifted with 3 tsp. baking powder

Pour into a well greased Bundt pan. Bake 1 hour at 350°.

"In memory of Elsie Gatyas, my mom. This is her recipe."

Elsie Peters, Yonkers, NY

TOBLERONE CHOCOLAT MOUSSE

1/2 qt. heavy cream
4 oz. grated Toblerone chocolat*

1/2 can Hershey's chocolate syrup
1 oz. dark rum (optional)

Whip heavy cream until stiff (cream should make peaks). Fold in grated chocolate and syrup and add rum while mixing well. Put into pastry bag and fill glasses.

Serving suggestion: When ready to serve, top mousse with a little whipped cream and sprinkle with grated chocolate.

* Toblerone Chocolate is available in gourmet section of the supermarket. (Ingredients: Chocolate, honey, and almonds.)

Rolf E. Baumgartner, Chef, Brasserie Swiss, Ossining, NY

WALNUT PIE

3 eggs (whites)
1 c. sugar
1 tsp. vanilla

1/2 tsp. baking powder
20 Ritz crackers, crushed
1 c. walnuts, crushed

Preheat oven to 350°. Heavily grease pie plate. Beat egg whites stiff. Gradually add sugar, vanilla, baking powder, Ritz (crushed) and walnuts. Place in pan 20 minutes (don't peek). Don't open door. Can be made ahead. Double recipe and freeze. Cool and top with whipped cream.

Renata Chiti, Ossining, NY

WHOLE WHEAT CHIP AND COFFEE BARS

2 c. flour	1 c. cooking oil
1 c. whole wheat flour	2 tsp. vanilla
1 tsp. baking soda	2 tsp. instant coffee powder
1 tsp. salt	1 c. cold water
2 eggs	1 c. semi-sweet chocolate pieces
2 c. packed brown sugar	1 c. chopped walnuts

Stir together flours, soda, and salt. In a large mixing bowl, beat eggs until light and fluffy. Gradually add brown sugar, oil, and vanilla and beat well. Dissolve coffee powder in cold water, then gradually stir into egg mixture. Add dry ingredients; beat until well combined.

Pour batter into a greased and floured 13x9x2 inch baking pan. Sprinkle chocolate pieces and nuts evenly on top. Bake in preheated 350° oven for 25 to 30 minutes, or until tester comes out clean. Cool slightly, then drizzle with Coffee Glaze.

Dissolve:

1/2 tsp. instant coffee powder	4 tsp. water
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Combine until smooth:

1 c. sifted confectioners sugar	Coffee mixture
1 Tbsp. softened butter or margarine	

If necessary, add more water for drizzling consistency. Cut into squares to serve.

Camille Mancinelli, Ossining, NY

ZEPPOLE

1 c. flour	2 Tbsp. sugar
4 Tbsp. baking powder	1/4 tsp. salt
1 lb. Ricotta cheese	

Sift together dry ingredients. Add 1 pound of Ricotta, 3 eggs, shot of rum or vanilla. Mix all together. Leave at room temperature for 1 hour, then spoon out with tablespoon in hot oil like doughnuts. They will turn over on one side when done. Sprinkle with powdered sugar.

Catherine Beldotti, Ossining, NY

BEVERAGES, MICROWAVE, MISCELLANEOUS

BEVERAGES

FRIENDSHIP TEA

7½ oz. orange Tang
7½ oz. lemon crystals
1 c. sugar

½ c. 100% instant tea
1 tsp. cinnamon
1 tsp. ground cloves

To mix, use 2 teaspoons to a mug of boiling water or to taste.

Joan LoCascio, Ossining, NY

HOLIDAY PUNCH

1 qt. wine
1 qt. club soda
1 qt. ginger ale

1 can Hawaiian Punch
1 large can pineapple chunks
Slices of lemon

Mix all preceding together; add ice cubes when ready to serve.

Catherine Beldotti, Ossining, NY

OPEN HOUSE PUNCH

1 (750 ml) bottle Southern
Comfort
6 oz. lemon juice

1 (6 oz.) can frozen orange juice
1 (6 oz.) can frozen lemonade
3 liter 7-Up or Sprite

Chill ingredients. Mix first four ingredients in punch bowl. Add 7-Up or Sprite. Add drops of red food coloring if desired. Stir. Float ice in bowl. Garnish with fruit slices. Serves 32.

Florence Sellazzo, Ossining, NY

SPICED CIDER

Bring 2 quarts cider to boil.

Add, tied in cheesecloth:

1 tsp. whole cloves
4 small cinnamon sticks

6 whole allspice

Boil 3 minutes more. Garnish with apple slice.

Marie A. Fuesy, Town Clerk, Town of Ossining

SWEDISH GLOGG

1 gal. Port wine	6 cinnamon sticks
1 gal. sherry wine	12 to 20 cardamon seed, removed from pod
3 oranges, sliced	2 doz. cloves
3 lemons, sliced	2 doz. shelled almonds
1 c. raisins	
2 to 3 lb. dried fruit (prunes, apricots)	

Bring the preceding to a boil and turn off. With 1 pound of cube sugar in strainer, light the wine and with dumping motions, dissolve the sugar and apply lid to pot to *extinguish flame*. Add 1 quart of 90 proof rye or vodka.

Bottle the finished product; add any of the ingredients as so desired. Serve warm - drink hearty and "God Jul."

Original Swedish custom to serve at the Christmas season. This has been a family tradition for many generations.

Gunnar L. Neilson, Ossining, NY

WHAT A COLADA

6 whole strawberries (fresh or frozen)	1/2 oz. strawberry or raspberry liqueur
1 oz. cream of coconut	1/2 c. ice cubes
1 1/2 oz. rum	

Place all ingredients in a blender; blend until smooth. Pour into a glass. Garnish with a strawberry. Makes 1 serving.

Camille Mancinelli, Ossining, NY

MICROWAVE

TEN MINUTE PEANUT BRITTLE (Microwave)

1 c. sugar	1 Tbsp. butter or margarine
½ c. light corn syrup	1 tsp. vanilla
⅛ tsp. salt	1 tsp. baking soda
1 to 1½ c. roasted salted peanuts	

1. In a 2 quart casserole, mix sugar, syrup, and salt. Microwave on HIGH for 5 minutes. Stir in peanuts.

2. Microwave on HIGH for 2 to 6 minutes, or until syrup and peanuts are lightly browned, stirring after every 2 minutes of cooking time.

3. Stir in the butter, vanilla, and baking soda until light and foamy. Spread to ¼ inch thickness on a large well buttered cooking sheet.

4. Stirring equalizes the temperature in food and shortens the cooking time. Since microwaves cook from all directions, you should stir from outside to center of dish.

Hazel Lewis, Ossining, NY

CHEESY NACHOS

24 large tortilla chips	2 to 4 Tbsp. shredded Cheddar cheese
¼ tsp. chili powder (optional)	
⅛ tsp. ground cumin (optional)	
1 c. shredded Monterey Jack cheese	

1. Arrange tortilla chips on a 10 inch glass or paper plate. Place remaining ingredients in plastic bag. Shake to mix. Sprinkle mixture over the chips.

2. Microwave at 50% (MEDIUM) for 3 to 8 minutes, or until cheese melts. If using oven other than Carousel, rotate plate 2 or 3 times during cooking.

3. Use wax paper to cover dish.

4. Sprinkle with cheese. Microwave at 50% (MEDIUM) for 1½ to 2½ minutes until cheese melts. If using oven other than Carousel, rotate once or twice.

Hazel Lewis, Ossining, NY

SANTA FE SCRAMBLED EGGS (Microwave)

4 large eggs	¼ c. chopped green pepper
¼ tsp. parsley flakes	2 green onions, chopped
¼ tsp. dried oregano leaves	1 small tomato, chopped
½ tsp. salt	½ c. shredded Monterey Jack cheese
⅛ tsp. black pepper	

In a medium bowl, blend eggs and spice. Stir in green pepper, onions, and tomato. Microwave on HIGH for 3½ to 5 minutes, or until eggs are soft set, stirring 2 to 3 times during cooking. Sprinkle with cheese. Let stand for 1 to 2 minutes, or until cheese melts. Serve immediately. Serves 4.

Hazel Lewis, Ossining, NY

TWICE BAKED POTATOES (Microwave)

4 medium baking potatoes	1/8 tsp. pepper
6 slices bacon	2/3 c. shredded Cheddar or American cheese
1/2 c. milk	1 tsp. chives
3 Tbsp. butter or margarine	
1/4 tsp. dry mustard	

1. Prick each potato with fork and wrap in paper towel. Microwave on HIGH for 10 to 16 minutes, or until potatoes are just soft to the touch, turning over after ½ cooking time. Set aside.

2. Place bacon on microwave roasting rack. Microwave on HIGH for 3½ to 7 minutes, or until just done. Set aside.

3. Slice top from each potato. Scoop out centers and place in medium bowl. Set shells aside. Add milk, butter, and seasonings to potato; mash until fluffy. Stir in cheese.

4. Crumble bacon; add 2/3 to potato mixture. Spoon mixture into potato shells; sprinkle tops with the remaining bacon and chives.

5. Place stuffed potatoes on serving plate. Microwave on HIGH for 3 to 5 minutes, or until potatoes are hot. If using oven other than Sharp Carousel, rotate dish after ½ cooking time. Potato is heated through after 5 minutes of microwaving, but when cut, it reveals an uncooked center. After standing 5 minutes, the center is completely cooked. Potatoes hold their heat up to 45 minutes when wrapped in foil. Total cooking time: 16½ to 28 minutes. Serves 4.

Hazel Lewis, Ossining, NY

MISCELLANEOUS

BASIL PESTO

2 c. fresh basil leaves	1/2 c. freshly grated Parmesan cheese
1/2 c. olive oil	2 Tbsp. freshly grated Romano cheese
2 Tbsp. pine nuts	3 Tbsp. butter, softened
2 cloves garlic, lightly crushed	
1 tsp. salt	

1. Put basil, olive oil, pine nuts, garlic cloves, and salt in blender and mix at high speed. (Can be frozen at this point.)

2. When ingredients are evenly blended, pour into a bowl and beat in the two grated cheeses by hand. When the cheese has been evenly incorporated into the other ingredients, beat in the soft butter.

3. Before spooning the pesto over the pasta, add to it 1 tablespoon of hot water in which the pasta was boiled.

Nancy LaGumina, Ossining, NY

PERFECT GRAVY

1/2 c. pan drippings from turkey	1 (13 ³ / ₄ oz.) can chicken broth
1/2 c. all-purpose flour	Salt and pepper

Pour drippings through sieve into a 4 cup measure; let stand a minute or two for fat to rise to top. Skim off fat and reserve. Add enough water to juices to make 2 cups. Measure 1/2 cup of the fat into a saucepan. Add flour; cook, stirring constantly, until mixture bubbles.

Gradually stir in pan juices and the chicken broth; continue cooking and stirring until gravy thickens and boils 1 minute. Season to taste with salt and pepper. Reduce heat to very low; cover pan. Simmer, stirring often, 10 to 15 minutes for a very smooth gravy. Makes about 4 cups.

Variation - Wine Gravy: Add 1/4 to 1/3 cup dry vermouth or white wine; simmer a few minutes, stirring often.

Marie A. Fuesy, Town Clerk, Town of Ossining

SHRIMP COCKTAIL SAUCE

1/2 tsp. sugar	1 tsp. horseradish
1 c. ketchup	1 Tbsp. minced chives
2 Tbsp. cider vinegar or lemon juice	1 tsp. Worcestershire sauce
2 drops of Tabasco sauce	Dash of salt

Combine all ingredients. Chill well.

Marie A. Fuesy, Town Clerk, Town of Ossining

STEAMED HOLIDAY PUDDING

1½ c. sifted flour	3 Tbsp. butter, melted
1½ tsp. baking soda	3 eggs, well beaten
1½ c. sugar	1½ c. grated raw carrots
¾ tsp. salt	1½ c. grated raw potatoes
1½ tsp. cloves	1½ c. coarsely chopped walnuts
1½ tsp. cinnamon	1½ c. seedless raisins
1½ tsp. nutmeg	

Thoroughly oil a 1½ quart mold (or 3 coffee cans - very well). Sift flour with baking soda, sugar, salt, and spices. Gradually stir butter into eggs in a large bowl, then stir in flour mixture and remaining ingredients. Mix well.

Turn into mold. Cover securely with aluminum foil or tight fitting cover. Place on trivet in deep kettle; add enough boiling water to come halfway up the side of the mold. Simmer with cover on the kettle for 2 hours. Cool pudding to lukewarm, then remove from mold.

To store: Cool pudding completely. Wrap in aluminum foil. Refrigerate until used.

To serve: As is - with whipped cream or ice cream. Can be steamed 30 minutes, or until heated through. Serve with a hard sauce if you wish.

Diane Gallery, Ossining, NY

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