

Favorite Recipes

of the

Donut Lady

Merle Staudacher

Introduction

The Donut Lady was a special person. Her baked goods were famous throughout Plainview for many years. She could be seen coming down the street pulling her little coaster wagon loaded with delicious treats for her customers in the many stores along Broadway.

She worked out of her basement kitchen from the home she and her mother shared on fourth street. Imagine the countless cookies, cupcakes, donuts, pies as well as jellies and jams that originated from that small, humble space. She bought lard in giant tin barrels. She kept an itemized list of expenses and enjoyed her baking venture until modern regulations on food production forced her to close her business. That was a sad day for many taste buds in Plainview.

For me, the Donut Lady was Aunt Merle. Every holiday our family could expect a huge roaster loaded with donuts for us to enjoy. Half would be plain and the other half covered with sugar. They didn't last long! It was sometimes a very long dry spell until the next holiday.

The recipes for this book were taken from a wedding present presented to one of Merle's nieces. The present contained these recipes, along with some words of wisdom that Merle had compiled. They were picked by Merle and were probably her favorites.

I hope you enjoy this booklet. I apologize for any errors. The recipes were copied as accurately as possible in the hopes that they can be recreated and enjoyed by all who have this book. May the Donut Lady's craft live on and her recipes be enjoyed by everyone!

Ron Manzow

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Favorite Recipes

What is Charity?

It's silence when words would hurt
It's patience when your neighbor's curt
It's deafness when a scandal flows
It's thoughtfulness for others woes
It's promptness when stern duty calls
It's courage when misfortune falls

A Valentine Recipe

1/2 cups friendship. Add a cup of thoughtfulness
Cream together with a pinch of powdered tenderness
Very slightly beaten In a bowl of loyalty
With a cup of faith, one of hope, and one of charity,
Be sure to add a spoonful each of gaiety that sings,
And also the ability to laugh at little things
Moisten with sudden tears of heartfelt sympathy
Bake in a good natured pan and served repeatedly.

Brown Sugar Cookies

2 cups brown sugar
1 cup lard
4 cups flour,
1 teaspoon soda
2 teaspoon cream tartar.

Mix together as pie crust. Then add 4 eggs and vanilla. Roll in balls and flatten on pan and bake.

Peanut Butter Drop Cookies

1 cup brown and 1 cup white sugar
3/4 cups shortening
2 eggs well beaten
2 1/2 cups flour
2 teaspoon soda
1 cup peanut butter added before flour.

Form into balls put on cookie sheet and pat out with fork and bake in a hot oven.

Chocolate Chip Blond Brownies

2/3 cup butter
2 tablespoons hot water
2 cups brown sugar
2 eggs
2 cups sifted flour
1 teaspoon baking powder
1/4 teaspoon soda
1 teaspoon salt 1/2 cup chocolate chips.

Melt butter, add hot water and brown sugar. cool slightly. Add egg & vanilla. Beat well. Add dry ingredients. Mix well. Spread in 9 X 13 inch pan. Sprinkle on Chocolate chips. Bake 25 to 30 minutes in 350 oven. Cool slightly and cut. Chewy in

center.

Unbaked Chocolate Cookies

Boil together for one minute 1/2 cup oleo or butter, 1/2 cup milk, 1/4 cup cocoa, 2 cups sugar. Stir constantly. Remove from heat and add 1/4 cup peanut butter, 2 cups quick cooking oatmeal and 1 cups flaked coconut. Drop by spoonful on greased sheet.

Candle Salad

On salad plate place slice pineapple on shredded lettuce. insert half a banana in hole of pineapple. Place 1/2 a cherry in banana top to resemble flame. Pour salad dressing on banana to resemble wax.

Heavenly Hash Salad

2/3 cup English walnuts chopped
1 cup finely cut pineapple. Marshmallows cut up and mix with pineapple beaten cream or ready whip and vanilla. Pour over pineapple and serve very cold.

Sour Cream Fruit Salad

1 cup each of pineapple pieces, mandarin oranges, grated coconut, miniature marshmallows, and sour cream. Drain fruit well. Combine with other ingredients and chill over night. This salad, made tart by sour cream, is especially good with ham dishes.

Ice Cream Parfait Pie

1 package fruit gelatin (any flavor)
1 1/4 cups hot liquid (fruit juice or water)
1 pint ice cream (any flavor)
1 or 1 1/2 cups drained fruit fresh canned or frozen
1 baked 8 or 9 inch pie shell cooled.

Dissolve gelatin in hot liquid, add ice cream by spoonful, stir until melted. Then chill until thickened but not set. Fold in drained fruit chill, garnish with whipped cream and fruit or nuts if desired. Good served in graham cracker crust.

Rhubarb Pie

2 1/2 cups rhubarb cut
1 1/4 cups sugar
2 1/2 tablespoons flour
3 egg yolks beaten
grated lemon rind or nutmeg
meringue

Bake in hot oven for 20 minutes. Then slower until done. Top with meringue or brown sugar topping which is added before baking (that is brown sugar).

Custard Pie

3 eggs beaten
1/2 cup sugar
1/2 teaspoon salt
Nutmeg
2 2/3 cups milk heated.

Pour in unbaked crust and bake at 450 degrees for 10 or 15 minutes. Then lower heat to 350 and bake until it holds together when you shake it.

Topping for Crunch or Pie

Crunch

1/2 cups flour
1/2 cups butter
1 cups brown sugar

Pie

1/2 cups brown sugar
2 tablespoon flour
2 tablespoons butter

Baked Carrot Pudding

2/3 cups butter
1 cup brown sugar
2 eggs beaten
1 cup grated raw carrots
1/4 teaspoon salt
1 cup flour
1 teaspoon baking powder
1 tablespoon lemon juice
1 teaspoon vanilla

Mix butter and sugar well. Stir in eggs and carrots. Add dry ingredients sifted together. Then lemon and vanilla. Bake at 375 degrees about 35 minutes in a greased 8X8X2 inch pan. Serve plain or with your favorite pudding sauce.

Lemon Pudding

3 tablespoons flour
3 tablespoons butter
3/4 cup sugar
2 egg yolks beaten
1 cup milk
Juice and grated rind of one lemon

Blend together the first 3 ingredients. Add beaten egg yolks, milk, juice and rind of lemon. Mix well. Add 1/4 cup sugar to 2 stiffly beaten egg whites and fold in first mixture. Pour into buttered baking dish. Place in pan of hot water and bake 1 hour at 350 degrees.

Date and Graham Cracker Dessert

1 package dates
2 scant cups water
1 cups sugar

Cook until thick. Spread between 4 graham crackers for each serving. Top with ready whip or whipped cream.

Creamy Sauce for Puddings

To one well beaten egg, add 1/4 cup melted butter. Stir in one cup powdered sugar sifted. 1 teaspoon vanilla. Then fold in one cup stiffly beaten whipped cream. Serve cold over pudding.

Hard Sauce - Good on Rice

1/3 cups butter
1 cups powdered sugar
2/3 teaspoon vanilla

1/3 teaspoon lemon flavoring

1 beaten egg white can be added if a thinner sauce is wanted.

Mix 1 cup hard sauce with 1 cups raspberries, strawberries or any other fruit canned or fresh.

Marshmallow Frosting

2 cups sugar

2 teaspoons vinegar

1 cup water

2 egg whites

1/2 cups diced marshmallows

Vanilla and Lemon extract

Mix sugar, vinegar, and water. Boil gently until fine thread forms when portion is slowly poured from spoon. Pour slowly into beaten egg whites. Beat until cold and thick. Add rest of ingredients and spread on cake.

Never Fail Caramel Icing

3 tablespoons butter

6 tablespoons brown sugar

6 tablespoons white sugar

1/2 cup milk

9 marshmallows

Vanilla

1 1/2 cups powdered sugar

Mix butter, brown and white sugar with the milk. Bring to boil and cook rapidly for 2 minutes. Remove from heat and add marshmallows. When melted add the powdered sugar.

Fruit Candy

1 cups brown sugar

1 cup white sugar

Water to melt sugar- about 1/2 cup

Cook until it hairs. Add 1 package cut dates and cook until it forms a ball when dropped into cold water. Add 1 cups nuts chopped, 1 teaspoon vanilla and pinch of salt. Cool. Beat until stiff and roll in wet cloth.

Crunchy Balls

1 cups sugar

1 cup milk

1 cup light corn syrup

Cook to soft ball stage. Then pour over the following which has been mixed together:

2 cups rice crispies

5 cups corn flakes

2 cups salted peanuts

Smile a little

Help a little,

Push a little

The world needs you.

Work a little,

Wait a little,

Hope a little,
And don't get blue.

Home Made Cake Flour

In a large mixing bowl place 2 cups of all purpose flour removing 2 tablespoons (which put back in flour bin.) Add 2 teaspoon baking powder and 2 tablespoons cornstarch. Mix and Mix. Then put in airtight container. It keeps indefinitely. A double recipe makes 3 cakes.

Grand Champion Sponge Cake

1 1/4 cup sifted flour
1 cups sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
6 egg whites
1 teaspoon cream of tartar
1/2 cup sugar
6 egg yolks
1/4 cup water
1 teaspoon vanilla

Sift together flour, 1 cups sugar, baking powder and salt. Beat egg whites until foamy. Add cream of tartar. Beat in 1/2 cup sugar until whites form stiff peaks. Combine egg yolks, water, vanilla, and dry ingredients. Beat at medium speed 4 minutes. Fold yolk mixture into whites. Bake in tube pan 45 minutes in 350 degree oven.

Apple Sauce Cake

1/2 cups shortening (part butter)
1 1/2 cups sugar
1 egg
1 1/2 cups sweetened apple sauce
1 cup raisins cut
1/2 cup boiling water
2 1/2 cups flour
1 teaspoon alspice
1/2 teaspoon cloves
1 teaspoon salt
1/2 cinnamon
2 teaspoon soda

Cream sugar and shortening. Add unbeaten egg. Beat well. Add applesauce and hot water. Add dry ingredients sifted together and bake in greased pan 1 hour at 350 degrees.

Rhubarb Cake

Beat

1/2 cup butter
1 1/2 cups sugar
1 egg

1 cups buttermilk
1 teaspoon soda
1/2 teaspoon salt

2 cups flour
2 cups cut rhubarb

Put sugar and cinnamon on top of cake before baking. Bake at 350 degrees for about 45 minutes.

Willies Raisin Spice Cake

1 cup raisins
2 cups water
1/2 cup shortening
1 cup sugar
1 1/3 cup flour
1 teaspoon soda
1/4 teaspoon salt
1 teaspoon each of cloves, nutmeg, alspice
1 egg beaten

Add water to raisins and boil 10 minutes. Add shortening and let cool. Sift together flour, sugar, soda, salt and spices. Add water and raisins. Beat. Add beaten egg. Bake 30 to 40 minutes at 350 degrees in oven.

Hot Milk Sponge Cake

4 eggs
2 cups sugar
2 teaspoons baking powder
2 cups flour
1/4 teaspoon salt
1 cups sweet milk
3 tablespoons butter
1 teaspoon vanilla.

Beat eggs until thick, then add sugar gradually. Sift flour measure and sift again with baking powder and salt. Stir into egg and sugar mixture. Add vanilla. Heat milk enough to melt the butter. Then add to egg and flour. Put in 9 X 13 inch greased pan. Bake in 350 degree oven about 30 minutes.

Quick White Cake

1 2/3 cup sifted cake flour
2 teaspoons baking powder
1/8 teaspoon salt
1 cups sugar
1/2 cup shortening
2 egg whites
3/4 cup sweet milk
1 teaspoon vanilla

Put all together in mixing bowl in order given and beat at moderate speed for 3 minutes. Bake in 350 degree oven 30 to 35 minutes.

Icewater Chocolate Cake

2/3 cup soft butter
1 3/4 cup sugar
2 eggs
1 teaspoon vanilla
2 1/2 squares chocolate melted
2 1/2 cups flour

1 1/4 teaspoon soda
1/2 teaspoon salt
1 1/4 cups ice water

Cream butter and sugar, add eggs and vanilla and beat. Add melted chocolate. Add flour that has been sifted with soda and salt alternately with the icewater. Bake in 350 degree oven.

No Egg Wonder Cake (Chocolate)

1 3/4 cups flour
1 cup sugar
1/4 cup cocoa
1 teaspoon soda
1/2 teaspoon salt
1/3 cup shortening
Mix all together.
1 1/2 teaspoon vanilla
1 tablespoon vinegar
1 cup cold water.

Add to first mixture. Beat until smooth. Bake at 350 degrees for 30 minutes.

White Cake for 50

1 1/4 cup lard
2 1/2 cups milk
2 1/2 teaspoon vanilla
5 1/2 cups cake flour
2 1/2 tablespoons baking powder
2 1/2 teaspoons salt
3 1/3 cups sugar
5 eggs

Add 5 tablespoons of milk and vanilla to the lard. Whip until light for about 2 minutes at medium speed. Sift dry ingredients together. Add to lard along with 2/3 of the milk. Beat until smooth about 4 minutes at medium speed. Add remaining milk and eggs. Beat until smooth. Pour into greased floured 12 1/2 X 18 inch pan. Bake at 350 for 35 to 40 minutes.

Marshmallow Frosting

1 egg white
3/4 cup sugar
3 tablespoons water

Cook over hot water for 7 minutes, beating most of the time. Add 7 marshmallows and beat until stiff enough to spread on cake.

Marshmallow Frosting

Boil 1 1/2 cups sugar and 1/2 cup water until syrup spins thread. Add 9 marshmallows cut up. Stir into syrup. Pour slowly over beaten whites of 2 eggs. Beat until thick enough to spread. Add 1/4 teaspoon baking powder and 2 table spoons of lemon juice. Spread on cake. Any flavoring may be used.

Lemon Custard Filling

2 eggs slightly beaten
1 cups sugar
2 tablespoons butter

Juice of 2 lemons
Grated rind from 1/2 lemon

Combine sugar and egg blending well. Add lemon juice and grated rind. Cook in top of double boiler until mixture coats spoon. Remove from heat and add butter. Cool and spread on cake. I have added whipped cream to this.

Ice Cream Butterscotch Sauce for Ice Cream

1/2 cup brown sugar
1 1/2 cups white sugar
1 cups light corn syrup
8 tablespoons butter
1/4 teaspoon salt
1 teaspoon vanilla
1/16 teaspoon cream tartar.

Heat up together. Do not boil.

Drop Molasses Cookies

1 cup sugar
1/2 cup shortening
1 egg
1 cup molasses
3 1/2 cups flour
1/2 cup sour milk or buttermilk
2 teaspoons soda
1/2 teaspoon cinnamon
1/2 teaspoons cloves
1/2 teaspoons alspice

White Cookies

2/3 cup lard
1 cup sugar
1/4 cup milk
1 teaspoon soda in milk
Salt, Nutmeg
3 cups flour
1 egg

Butter Cookies

1 cups sugar
1 cup butter
3 eggs beaten
3 cups flour
2 teaspoons cream tartar
1/2 teaspoon soda
1/2 teaspoon salt
1 teaspoon vanilla

Mix sugar and butter together well. Add the eggs and vanilla and beat until smooth. Add dry ingredients gradually, mixed and sifted together. Roll thin. Cut and bake about 8 minutes at 425 degrees.

Good Cookies

1 cup shortening (1/2 lard 1/2 butter)
1 cup brown sugar
1 cup white sugar
1 egg
1 teaspoon vanilla
2 1/3 cups flour
2 teaspoons cream tartar
2 teaspoons soda
1/4 teaspoon salt
Make balls. Roll in sugar. Dont flatten.

Date Pinwheel Cookies

2 cups brown sugar
3 eggs
1 cup shortening
4 cups flour
1 rounding teaspoon soda
1 teaspoon cinnamon
Roll out.
Cook 1 pound dates, 1/2 cup water, 1/2 cups sugar. Cool. Spread on dough.
Roll up like jelly roll and chill. Then slice and bake.

Oatmeal Cookies

1 cup brown sugar
2/3 cup lard
1/3 cups butter
2 eggs
a little salt
1 teaspoon soda dissolved in 1/4 cup cold water
1/4 cups chopped raisins
1/2 cup chopped walnuts
1 teaspoon cinnamon
1 cup oatmeal
1 3/4 cup flour
Drop on greased pan and bake

Buttermilk or Sourmilk Pancakes

3 eggs separated
3 tablespoons melted butter
1 tablespoon sugar
1 1/2 cups flour
1 teaspoon soda
1 teaspoon baking powder
1/2 teaspoon salt
1 2/3 cups buttermilk or sour milk
Beat egg yolk well. Add melted butter and sugar. Sift flour. Then sift again with soda and baking powder and salt. Mix dry ingredients alternately with buttermilk. Fold in stiffly beaten egg white last and bake on hot pancake griddle.

Milk Pancakes

1 1/4 cups sifted flour
1 tablespoon baking powder
1 tablespoon sugar
1/2 teaspoon salt
2 eggs beaten
1 cup milk
3 tablespoons melted shortening.

Sift flour with baking powder, sugar, and salt. Combine eggs, milk and shortening. Add to dry ingredients. Stir just until mixed. Makes 6 or 8 cakes. Bake on hot griddle.

Favorite Buns

1 package of dry yeast
1 scant cup sugar
3 cups of warm water
1 teaspoon salt
1/2 cup shortening.

Mix flour in and let stand until night. Pinch off pieces for buns and press flat. Cover and let rise until morning. Mix dough down during day and when it becomes active, set in refrigerator. Bake in 400 oven for 15 minutes.

Buttermilk Buns

3 cups warm buttermilk
1/2 cups sugar
1 package yeast
1/2 cup melted butter
2 eggs
1 teaspoon soda
1 teaspoon salt
8 cups flour

Mix together the first 3 ingredients, dissolving the yeast in 1/4 cup warm water. Add beaten egg. Sift soda and salt with 4 cups flour. Beat until smooth. Then add rest of flour and knead. Let rise and make into buns. Bake at 400 degrees until brown.

Hamburger Buns

2 cakes yeast or 2 packages
1 cup milk (scalded)
1 cup water
1/2 cup sugar
2 teaspoon salt
2 eggs
7 cups flour
1/2 cup soft shortening (part butter for flavor.)

Mix as any roll dough and let rise. After it has doubled in bulk, knead it again. Let rise again and make into buns. Let rise until light. Bake at 375 for 20 or 25 minutes.

Rye Bread Limpa

1 package yeast
2 tablespoons warm water
1 cups scalded milk
2 tablespoons shortening

2 teaspoons caraway seed (optional)
1 tablespoon salt
1/4 cups brown sugar
1 cup warm water
3 cups rye flour (loosely packed)
1 tablespoon orange rind
3 1/2 cups white flour

Mix and let rise until light. Shape into 2 loaves and place in greased pans. Bake as other bread about 325 for 1 hour.

Feather Light Dinner Rolls Buns

Old fashioned buns tender and fluffy inside, brown and crusty outside.

Combine 1/2 cup sugar 1/2 cups shortening and 2 cups scalded milk. Cool to luke warm. Add 1 package yeast. Let stand 5 minutes. Blend in 2 cups flour. Beat until smooth. Let rise in warm place until doubled about 2 hours. Sift together 3 3/4 cups flour, 1 teaspoon salt, 1/2 teaspoon baking powder, 1/2 teaspoon soda, Add to yeast mixture to make stiff dough. Knead on floured board. Divide in 3 parts. Cut each into 12 pieces. Shape into rolls or buns. Place on greased sheet about 3 inches apart. Brush with melted butter. Let rise until light- 1 to 1 1/2 hours and bake. Bake 400 12 to 15 minutes.

Swedish Coffee Cake

1 cup boiling water
1/2 cups butter
1/2 teaspoon salt
1 cups sifted flour
4 eggs
1 teaspoon vanilla

Heat water, butter and salt to boiling. Add flour all at once, stirring vigorously until it boils up and leaves side of pan. Add eggs one at a time, mixing thoroughly after each addition. Add vanilla. Cover and allow to stand while preparing the following:

1/2 cups butter,
1 cups sifted flour,

Water as for pie crust Cut butter into flour until fine as meal. Sprinkle water on mixture just until it sticks together. Shape into a roll about 28 inches long and arrange as a figure 8 on an ungreased cookie sheet. Flatten to about 4 inch width. Spread cooked mixture over entire surface. Bake in a 425 oven about 25 minutes. Turn off oven and dry in oven about 10 minutes. Cool slightly on cooling rack. Frost with powdered sugar frosting and sprinkle with nut meats.

Baking Powder Biscuit

2 cups flour
3 teaspoon baking powder
1 teaspoon salt
2/3 cups milk
4 tablespoons fat

Mix and sift dry ingredients. Work in fat with blender. Add milk all at once, and stir lightly to make soft dough. Turn on floured board. Knead lightly. Roll 1/2 inch thickness. Cut. Bake at 450 degrees for 12 minutes.

Baking Powder Biscuit Supreme

2 cups flour
1/2 teaspoon salt
4 teaspoons baking powder
1/2 teaspoon cream of tartar
2 teaspoons sugar
1/2 cups shortening
2/3 cups milk

Mix flour, salt, baking powder, cream of tartar and sugar. Cut in shortening. Add 1 beaten egg. Roll and cut. Bake 10 to 15 minutes in 450 oven.

Quick Graham Bread

1/2 cup sugar
2 cups sour milk or buttermilk
2 teaspoons soda
1/2 teaspoon salt
3 cups graham flour
1 cup white flour
1 heaping teaspoon baking powder

Bake 1 hour to 1 hour and 25 minutes. Butter crust.

Oatmeal Bread

2 cups oatmeal
1/2 cup molasses
Scald oatmeal with 1 quart water.
Salt 1 tablespoonful
1 package yeast.
Knead with white flour

Pop Overs

1 cup milk
2 eggs
1 tablespoon soft fat
1 cup sifted flour
1/4 teaspoons salt

Put all ingredients in blender or beat until smooth. Pour into greased muffin pan. Bake at 425 for about 40 minutes. Serve at once.

Scotch Oatmeal Bread

1 cup quick cooking rolled oats
1/4 cups sugar
1 tablespoon salt
1/4 cup shortening
3 tablespoons molasses
1 cup boiling water
1 package yeast
1 cup warm water
1/2 cup raisins
5 1/2 cups sifted flour

In bowl combine quick cooking rolled oats, sugar, salt, shortening, molasses and boiling water. Cool to lukewarm. Sprinkle yeast in warm water. Stir until dissolved. Add yeast to luke warm oatmeal mixture. Add raisins and 3 cups sifted flour. Beat until

smooth. Gradually add rest of flour. Turn dough onto lightly floured board and knead about 10 minutes. Put to rise 2 hours. Then work down and let rise 1 hour. Shape into 2 loaves and raise 1 hour in pans. Bake at 375 degrees for 45 minutes.

Family Donuts

4 eggs beaten
2 cups sugar
1/3 cups lard melted
2 teaspoons baking soda
2 cups buttermilk
1 teaspoon nutmeg
1 teaspoon salt
2 teaspoons baking powder
5 cups flour

Beat eggs. Add sugar and beat until creamy. Add melted lard. Add soda to buttermilk. Sift together nutmeg, salt, baking powder and flour. Add to egg mixture. Roll and cut out and fry in deep fat.

Doughnuts

4 eggs beaten
1 1/4 cups sugar
5 tablespoons melted lard
1 cups milk
1 teaspoons baking powder
1 teaspoon soda
1/2 teaspoon salt
1 1/2 teaspoon cream of tartar
1 teaspoon nutmeg
1 teaspoon vanilla
4 cups sifted flour.

Mix together, roll out on board. Cut and fry in deep fat.

Butterscotch Nut Loaf

3/4 cup warm water
1 package dry yeast
1/4 cups sugar
1 teaspoon salt
2 1/4 cups sifted flour
1 egg
1/4 cups soft shortening.

Dissolve yeast in water in mixing bowl. Add sugar and salt and half the flour. Add egg and shortening. Beat in remaining flour.

Butterscotch mixture

1/3 cup butter
1/2 cups brown sugar
1 tablespoon corn syrup
1/2 cup nuts.

Melt butter sugar and syrup in bottom of 8 inch square pan. Stir until thoroughly blended. Add nuts. Let cool. Smooth dough over mixture in pan. Let rise until doubled in bulk. Bake until browned. Remove from oven. Turn upside down on cooling rack. Allow to stand a minute or two while sauce runs down onto dough. Remove pan. Cool.

Pie Crust

3 cups enriched flour
1 teaspoon salt
1 cup lard (or 1 1/4 cups homogenized fat)
1 egg
5 tablespoons water
1 teaspoon vinegar

Sift flour and salt together. Cut fat into flour. Mix egg beaten, water and vinegar. Make a well in dry ingredients and pour liquid into it. Mix with fork.

Pie Crust

1 1/2 cups flour
1/4 cup cold water
1/2 cup shortening
1/2 teaspoon salt

Cut shortening into flour and salt. Add water and roll for crust.

Hot Water Pie Crust

1 1/2 cup flour
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 cup lard
1/4 cup boiling water

Mix and sift dry ingredients. Add boiling water to shortening and mix with fork. Add flour gradually using the fork. Chill. Roll 1/8 inch in thickness.

Makes One Happy Marriage

Combine:

1 heaping cup true love
1 rounded cup perfect trust
Large pinch unselfishness
Portion of interest in all he does
1 pint sympathy and understanding

Flavor with

1 cheerful home
Many loving kisses
Mix well. Bake well all your life

Dirty Dishes

Thank God for dirty dishes
They have a tale to tell,
While others go hungry
We are eating very well
With home, health, and happiness
We shouldn't want to fuss
For this stack of evidence
God's been very good to us!

Recipe for a Sweet Disposition

3 grains of common sense
1 large heart
1 good liver
Plenty good fresh air and sunlight
1 bushel of contentment
1 good husband

Keep your head up is advice often handed out, but remember not too high over other folks. If you overlook the faults of others, they may overlook yours.

Did you know?

a sheep lives 10 years
a cat lives 15 years
a lion lives 20 years
a camel lives 40 years
a dog lives 14 years
a squirrel lives 8 years
a canary lives 6 years
a crow lives 6 years
an ox lives 25 years
a horse lives 25 years
a swan lives 25 years
a whale lives 300 years
an elephant lives 400 years
a tortoise will live 100 years
a parrot lives 125 years