

FAVORITE

RECIPES OF

SIMI VALLEY

COOKS

"
to Louise
and Bertie from
" Ma Tally "

Mrs. Tally's
Very Own Apple Cobbler

Heat oven to 400. Combine:
3/4 cup sugar, 2 Tbs. flour,
1/2 tsp cinnamon, 1/4 tsp salt.
Mix with 5 cups sliced apples.
Sprinkle with 1/4 cup water. Dot
with 1 Tbs butter. Cover with
foil; bake 15 min. Sift 1 cup
flour, 1 Tbs sugar, 1-1/2 tsp
baking powder and 1/2 tsp salt.
Cut in 3 Tbs shortening; stir in
1/2 cup milk. Drop by spoonfuls
on hot apples. Bake uncovered
25-35 min. Makes 6 servings.

We hope, Mrs. Tally,
that you will clip and save
this recipe, named after you.
It is sure to become a
Phoenix specialty.
American Home is full of good
cooking ideas. You get lots of
help in the kitchen.

FAVORITE RECIPES OF SIMI VALLEY COOKS

Compiled By

SIMI VALLEY WOMAN'S CLUB

1955

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Happy

Holidays

More for lookin' than for cookin'

More for pleasure and for play

Lookin' cookin' or just smilin'

Favorite cooks will pave the way--?

"me"

RECIPE FOR A HAPPY DAY

Take a little dash of cold water
A little leaven of prayer,
A little bit of sunshine gold
Dissolved in morning air.
Add to your meals some merriment
Add thought of kith and kin,
And then as a prime ingredient
With plenty of work thrown in.
Flavor it with the essence of love
A little dash of play,
Let a nice old book and a glance above
Complete a well spent day.

Contributed by Amelia Yuliis

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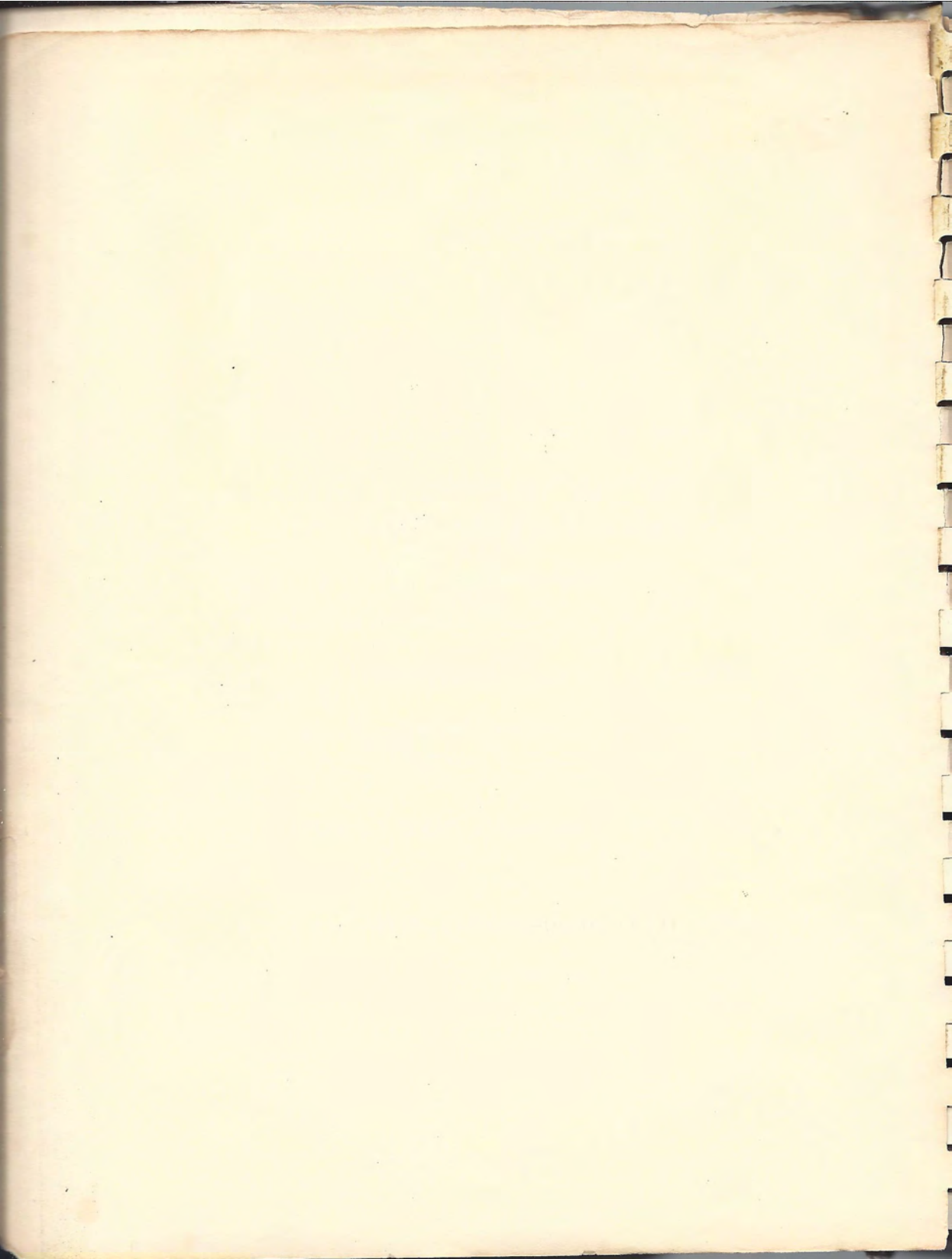
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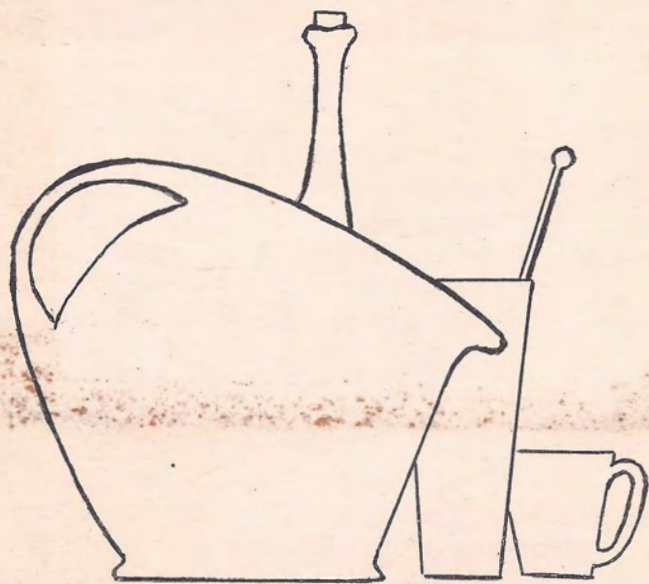
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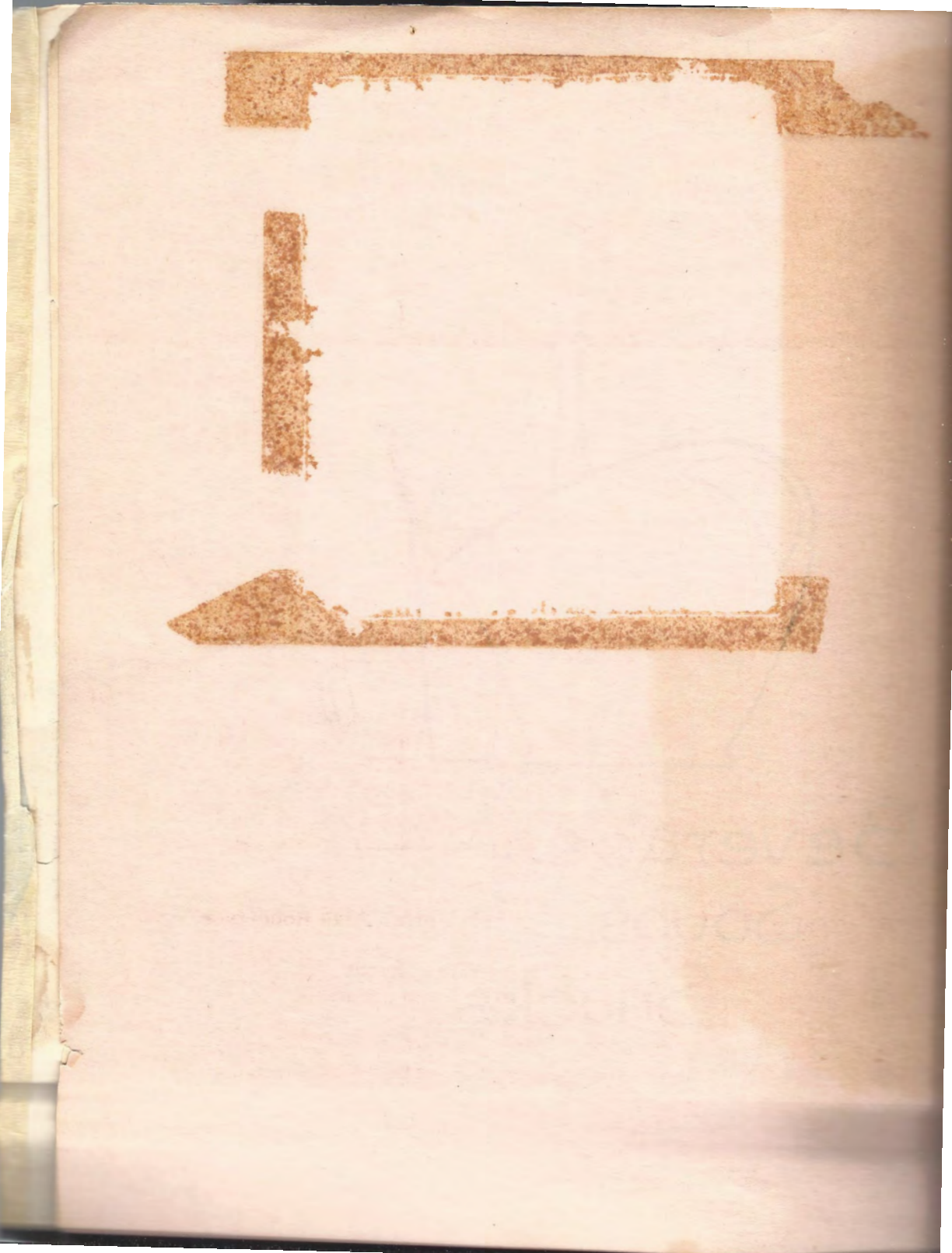
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Beverages —
Soups
Snacks



Clam Chowder

Mrs. H. R. McConnell

3 or 4 slices of bacon
1 large onion, chopped
2 large potatoes, chopped
1 quart fresh milk
3 Pismo clams with liquid, chopped
Little parsley
Salt and pepper to taste

Fry the bacon and onion until both are clear. Add potatoes, parsley and enough water to cover. Cook until potatoes are well done. Add the clams with liquid. Then add milk, salt and pepper and butter. Keep warm and serve.

Crab Bisque

Alice F. Brown

1 can consomme
1 can tomato soup
1 can green pea soup
1/2 cup coffee cream
1 can crabmeat
3 T sherry, added just before serving

Stir over low heat. Serves 4 generously.

Perfect Onion Soup

Mrs. Neil J. Stiver

4 large yellow onions,
finely cut or sliced
1/2 cube butter
1 T flour
1 glass jar chicken broth
1 can consomme

Brown onions slowly in butter until almost caramelized or a deep brown. Add the flour and blend. Pour in chicken broth and consomme and stir well. Simmer covered, at least one hour. Toast French bread. Butter and serve with soup.

Cheese Dreams

Mrs. Alan Robertson

1 pkg. Crustquick
1/2 tsp. paprika
1 cup grated cheese
1/3 to 1/2 cup cream
1/2 tsp. salt

Put Crustquick into bowl. Add paprika, salt and cheese. Mix in cream with fork. Press into ball. Flatten with rolling

pin to 1/3 inch. Cut with cookie cutter and place on ungreased sheet. Bake in 450 degree oven, 5 to 7 minutes.

Cheese Dips

Sue Keiser

| | |
|------------------------------|--------------------------|
| 1 small package cream cheese | 1/2 cup Hampshire sour |
| 1 small package cream | cream |
| cheese with chives | 2 T Worcestershire sauce |
| 1/2 cup Cheese Whiz | 2 inch cube blue cheese |

Mash blue cheese and cream cheese in mixing bowl. Add sour cream and beat with electric mixer until smooth. Add remaining ingredients and beat until smooth and fluffy. Chill. Serve with thin crackers.

Cheese Sauce or Rarebit

Pearl Houghton

| | |
|---------------|----------------------------|
| 2 T butter | 1/4 tsp. mustard |
| 2 T flour | Dash of pepper |
| 1 cup milk | 1 cup sharp cheese, finely |
| 1/2 tsp. salt | cut |

Melt butter in top of double boiler. Blend flour. Stir in milk and seasoning. Cook directly over flame for a minute, stirring until thick. Set over hot, but not boiling water. Add cheese, stir until melted. Keep hot until time to serve.

Tomato Club Sandwich

Pearl Houghton

| | |
|-------------------------|------------------------|
| 12 thin slices of bread | 4 long strips of bacon |
| 2 tomatoes | 2 or 3 green pickles |

For each sandwich: Remove crusts from three slices of bread and toast. Place slices of fresh tomato on one piece of toast and cover with another thin slice of toast. Lay strips of crisp broiled bacon and slices of green pickle over this. Cover with another slice of toast. Pour cheese sauce over the sandwich and serve at once.

June's Mushroom Tartlets

Charlotte McNamara

Pastry

1 1/3 cups pastry flour
1 tsp. granulated sugar
1/2 tsp. salt
1/2 cup butter
1 egg, slightly beaten

Filling

2 T butter
2 T flour
2/3 cup thick cream
1 1/2 T Parmesan cheese
Salt and pepper
1 lb. fresh mushrooms

Make the pastry first: Sift flour with sugar and salt. Work butter into this with finger tips. Bind together with egg and form into ball. Put in bowl, cover lightly with waxed paper, and place in refrigerator to chill. When ready to bake the tartlets, roll out fairly thin, cut in circles with a biscuit cutter, making them about 2 1/2 inches in diameter. Line 24 tiny muffin tins with these. Crimp the edges as much as possible, but don't fuss too much with them. Bake until delicate brown in 450 degree oven. When ready to serve, place back in oven to just barely warm through, and fill them 3/4 full with the following mixture, being sure that it is hot:

Wash, dry, cut off tough part of stems and peel mushrooms, and chop them very fine. Put butter in a pan and melt it. Add the mushrooms. Cook slowly without browning until they draw their juice and cook down again. Add flour, stir and cook a minute or two, then gradually add cream and cook, stirring constantly until thick and smooth. Season to taste with salt and pepper. Add grated cheese and continue cooking a second or two longer to melt the cheese. Fill the tartlets and serve at once. Makes 24 tartlets.

Filled Celery

Nora B. Kern

1 T butter
1 T Roquefort cheese

Salt
Celery
3 oz. pkg. cream cheese

Combine the above ingredients and place mixture in dwarf celery ribs. Sprinkle with paprika. Serve chilled.

Shrimp Dip

Mrs. Roy M. Heath

| | |
|--------------------------------------|--------------------------------|
| 1 carton sour cream | 1/4 tsp. celery salt |
| 1 can cooked shrimp, chopped | 1/4 tsp. onion salt |
| 8 oz. pkg. Knudsen's cream cheese | 1 tsp. Worcestershire sauce |
| | 2 cups mayonnaise |

Blend. Serve with crackers or potato chips.

Mint Punch

Charlotte Crinklaw

| | |
|--------------------------|-----------------------------------|
| 2 1/2 cups water | Juice, rind of 6 lemons |
| 2 cups sugar | Handful of fresh mint, chopped |
| Juice, rind of 4 oranges | |

Boil water and sugar 10 minutes. Add the fruit juice, rind, and mint to the hot syrup and let cool. Strain into a jar, cover and store in refrigerator. Pour about 1/4 glass, add ice cubes and water or Seven Up.

Iced Tea

Mrs. Harold L. Evans, Jr.

| | |
|------------------|---------------|
| 1 1/2 cups sugar | 3 or 4 lemons |
| 2/3 cup water | 3 tsp. tea |

Boil sugar and water. Pour syrup over juice and rind of lemons. Steep tea until grounds settle. Add to lemon and sugar syrup. Add water to make tea any desired strength.

Hot Spiced Tea

Ruth Byers

| | |
|------------------------|-------------------------|
| 1 cup sugar | Juice 2 lemons |
| 1 1/4 quarts hot water | 1/2 tsp. almond extract |
| 1 cup strong black tea | 1/2 tsp. vanilla |

Dissolve the sugar in hot water. Add remaining ingredients and chill. This drink is very good served hot. Serves 12.