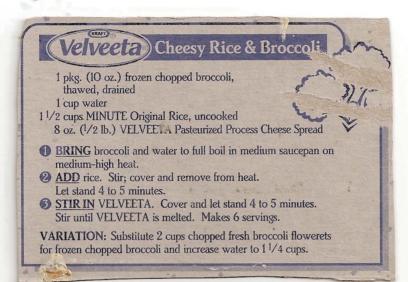
Here's what's cookin': Hat dog Scerprise Recipe from the kitchen of: Dr. L. Serves: 8 to weiners The C grated sharp cheese 2 hard boiled eggs (chopped) 2 thap eweet pickle relieb 1 top, mustard 2 Thep. solad oil Pinch salt 3 thesp catsup Grind wieners, add other ingredients, put on hot dog buns, wrap in fail. Heat in 250° oven for 20 minutes.

Here's what's cookin' *Puyyou* Recipe from the kitchen of Serves_ 1 top oregans flou Itop. 2 lgg salt 7/3 € 1/8 top. pepper mix these ingredients togethe meat; pour crust mitten brown greaned phia pon pito myti re will be thin, Place neart n top. Bake at 425% or 15 non. Pour. 10, pupor sauce on Ment. Sprinkle grated cheise on top. Bake 10 min. more.

Dovie Witt's Custard 1 gal milk 10 eggs 4 cups sugar 7 to 4 og . Lemon extract Heat milk (Somat bail) and remove from heat to cool. Beat eggs with light and foamy. add eggs to cooled milk. Replace on medium heat in bouble bailer and cook with it comes to a bail stirring

dowly. add sugar stirring constantly took until sugar is dissolved and kustard is thickened. Remove from heat and let cool before adding lemon. Serve Lold. Will Reep in reprigerator dowt Zurch 3 weeks.



PORK CHOPS AND PEACHES

(For about 6 chops)

Dip chops in peach juice. Shake in Shake N Bake. Bake for 40 minutes at 375°. Remove and bruch pork chops with peach juice. Place 1/2 peach on each chop. Bake an additional 10 minutes.

SAUCE

- ½ cup peach juice
- ½ cup brown sugar
- ½ Cup catsup
- 2 T vinegar. Heat to boiling and remove.

Disie's Pork Chops Stredge chops in flour (season) und sear in fat. (Elect. skillet) lidd chopped carrots, celery + anions that have been sauteed slightly. Pour over all I can tomatoes. Simmer until meat is done, adding water as necessary. I cover tightly and bake 1 hr at 350°.)

Recipe Name: But wegetable Soup From: Martha Serves: the RECIPE TOR Cooking Time: 44 hrs. preptin 45 min 2 gal. water. a stocke with Auc south liman DULL bring to boil a · semmer 2 50 5 C alering tatoes sliced 1 cani drained oncons I can corn clege lema beans 10 pearl gr ma them rosemary, aregeno; cork 30 min. Ré an urn chopped -3 can whole tomation w/ since. one I can (bog) tomate paste, 2. T sait: Monger . conte 1 hour 400381 an be made aheas - freque . 8 gets + 3 C sorry. 20th Century Plastics Inc. - Los Angeles, CA 90016

ONION TART (Served at the annual Onion Market in Berne, Switzerland, since 1405.)

Make pie crust and line bottom and sides of a wellbuttered 10-inch layer cake pan.

FILLING:2 cups milk1 1/2 tbsp butter2 cups milk6 large onions, thinly sliced 3 tbsp all-purpose flour1/2 tsp salt2 eggs, well beaten1/3 cup diced bacon2 cups shredded cheese

Heat the butter in a pan and saute the onions. Add the salt and diced bacon. Cook over medium heat until the onions and bacon are golden brown.

Add the milk gradually to the flour. Stir until smooth Beat in the eggs and cheese. Add the sauteed onions and the bacon, including the fat in which they were sauteed. Pour mixture into dough-lined pan. Bake in a preheated oven (350) for 30 min. Raise temp to 400 and bake 5 min. longer, or until the top is browned and cripp.

Cut into wedges; serve hot.