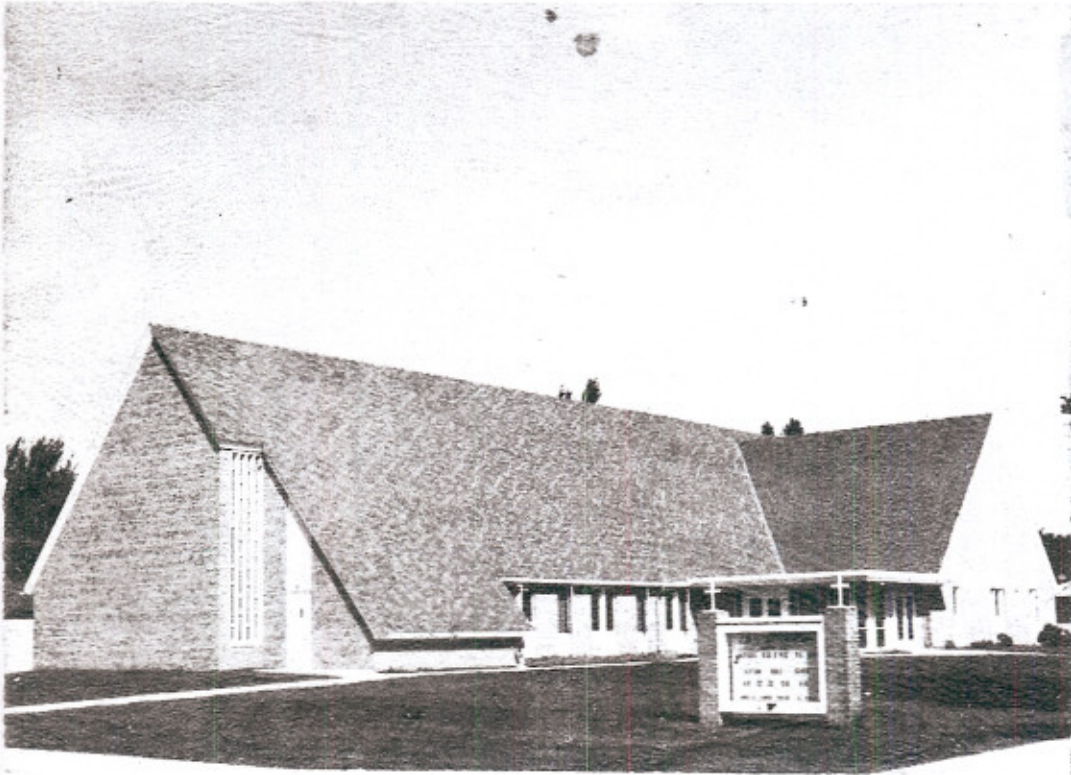


# COOK BOOK



*"Give Us This Day Our Daily Bread" Matthew 6:11*

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**GLORIA DEI LUTHERAN CHURCH**  
30th and McKinley Street N.E., Minneapolis, Minnesota 55418

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BROWNIES

1/2 c. shortening  
1 c. sugar  
4 eggs, slightly beaten  
1 c. flour  
1/2 tsp. salt  
1 lb. can Hershey chocolate syrup  
1/2 c. chopped nuts

Cream shortening and sugar. Add eggs.  
Add flour, salt and syrup and beat for  
two minutes. Add nuts. Bake in a 9 x 13  
pan for 25 to 30 minutes.

Frosting: 1 1/3 c. white sugar  
6 T. butter  
6 T. milk  
1 c. chocolate chips

Mix sugar, butter and milk and boil for  
30 seconds, no longer. Remove from stove  
and beat in chocolate chips. Beat until  
it is easy to spread.

--Verna Marcus

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WHIPPED CREAM FROSTING

Cook: 1 1/2 T. flour and 3/4 c. milk  
until it is a thick paste. Cool.  
Cream: 6 T. oleo or butter and 6 T.  
shortening. Beat 4 minutes.  
Add: 3/4 c. sugar. Beat 4 minutes.  
Add: Flour mixture. Beat 5 minutes.  
Blend in: 1 1/2 tsp. vanilla. Frosts  
a two-layer cake.

--Verna Marcus

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UNBAKED BLUEBERRY PIE

1 c. water  
1 c. sugar  
2 T. cornstarch  
4 c. blueberries  
9" baked pie shell

Boil 1 cup berries and 1/2 c. water for 10 minutes. In another pan, boil 1/2 c. water, 1/2 c. sugar and cornstarch. Add the other 1/2 c. sugar to blueberry mixture and continue cooking until thick. Add cornstarch mixture to blueberry mixture. Pour over 3 cups fresh whole berries in pie shell. Chill for one hour.

--Verna Marcus

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FRENCH CHERRY PIE

1 pkg. cream cheese (3 oz.)  
(at room temperature)  
1/2 c. powdered sugar  
1 c. whipping cream  
1 can cherry pie mix filling  
9" baked pie shell

Cream powdered sugar and cream cheese thoroughly. Whip cream; then fold cheese mixture into whipped cream. Line sides and bottom of pie shell with the mixture. Add cherry pie filling. Chill for a few hours.

--Verna Marcus

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FRENCH FRIED LIVER

1 lb. young beef liver (sliced)  
1/2 c. flour  
1 tsp. salt  
1/8 tsp. pepper

Cut liver into strips 3/8 to 1/2 inch wide. Combine flour; salt and pepper; place in a paper bag. Add liver strips, a few at a time, and shake gently to coat liver thoroughly with flour. Fry in deep hot fat (360°) until browned. Drain on paper towels. Serve with catsup or chili sauce. Serves 5.

--Verna Marcus

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SALMON LOAF

Flake: 1 lb. can red salmon  
Add: 1 c. cracker crumbs  
1 c. milk  
2 eggs, well beaten  
Salt and pepper to taste  
2 tsp. lemon juice  
Add: 1 T. chopped parsley  
2 tsp. minced onions

Place in buttered loaf pan. Bake 45 min. in 350° oven.

--Verna Marcus

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RUTH'S HASH

2 c. ground cooked meat  
3 c. finely ground raw potatoes  
1/2 c. ground onion  
1 c. milk  
1 tsp. salt  
1/4 tsp. pepper  
2 T. butter

Heat oven to 350°. Mix meat, potatoes and onions; add milk and seasoning. Place in greased 1 1/2 qt. casserole. Dot with butter. Bake about 1 hour. May be served with heated catsup or chili sauce.

--Verna Marcus

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FRUIT SALAD

1 can pineapple pie filling  
1 No. 2 1/2 can fruit cocktail (drained)  
1 can mandarin oranges (drained)  
1 c. miniature marshmallows  
1/2 c. toasted coconut

Mix first four ingredients and refrigerate several hours. Add toasted coconut when ready to serve. 12 servings.

--Verna Marcus

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BUTTER MINTS

1 T. unbeaten egg whites  
2 T. melted butter  
2 1/2 T. cold water  
1/2 tsp. cream of tartar  
4 c. powdered sugar  
1/4 tsp. flavoring

Mix the ingredients like dough. Knead about 5 min. Color if desired. Roll dough into small balls and flatten with a fork or press into desired molds. Remove immediately from mold. As you work, keep dough in a plastic bag so that it will not dry out too rapidly. Let set on wax paper for a few hours. Store in a covered container. Mints may be frozen in a single layer. Yield: 75 mints.

--Verna Marcus