

Aunt Melda's Lemon Orange Sherbert
(served at the Eldon Inn and submitted by Doris Baker)

3 C. Sugar
3 cans evaporated milk-carnation
3 lemons
3 oranges juice and grated rind

Fill with plain milk and freeze. Use a 4 qt. freezer.

Eldon Inn Waffle Recipe
(Submitted by Simon Kauffman's Granddaughter, Doris Hite Benner)

1 quart Buttermilk (set aside ½ cup buttermilk for later)
3 Eggs (separated){ Yellow goes in with buttermilk, whites are set aside in bowl for later}
1 teaspoon salt
1 Tablespoon sugar
Flour to thicken, approximately 3 ½ cups
2 or 3 Tablespoons of melted butter – put into batter
2 level teaspoons of baking soda – put into ½ cup of remaining buttermilk. Mix until it bubbles up to about 1 full cup. Stir into batter.
Beat egg whites and fold into batter last.

This recipe was used for the Chicken and Waffle Sunday dinner at the Inn.

Walnut Cookies
(submitted by Mrs. Ruth Snyder, Martinsburg R.D.)

1 cup shortening
1 cup brown sugar
1 cup white sugar add 3 well beaten eggs
4 cups pastry flour
½ tsp salt
1 tsp soda
1 tsp cream of tartar
1 tsp vanilla
1 cup nuts
Mix dough stiff enough to handle without sticking, Form into roll and let stand overnight in refrigerator slice and bake.

**There are no instructions for baking time or temperature **

Special Dressing

(submission unknown)

1 large can tomato soup or 5 $\frac{3}{4}$ cups
4 cups sugar
4 cups oil
4 cups vinegar
1 tsp pepper
1 tablespoon salt
4 tablespoons paprika
4 tablespoons dry mustard
blue cheese and garlic

Apple Crisp

(submission unknown)

1 cup sugar
2 table spoons flour
1 tsp cinnamon
1 cup brown sugar
1 cup oatmeal
1 cup flour
1 tsp baking powder
 $\frac{1}{4}$ tsp soda
1 tsp salt
 $\frac{1}{2}$ cup shortening
Bake 375 – 45 minutes

Lester's Cranberry Salad

(submission unknown)

2 cups cranberries run through a grinder
1 cup sugar
1 cup nuts
1 cup chopped celery
1 cup grapes cut in small pieces
1 pkg lemon or cherry Jello
Grate the rind of 1 orange add 1 cup of water and $\frac{1}{2}$ cup orange juice