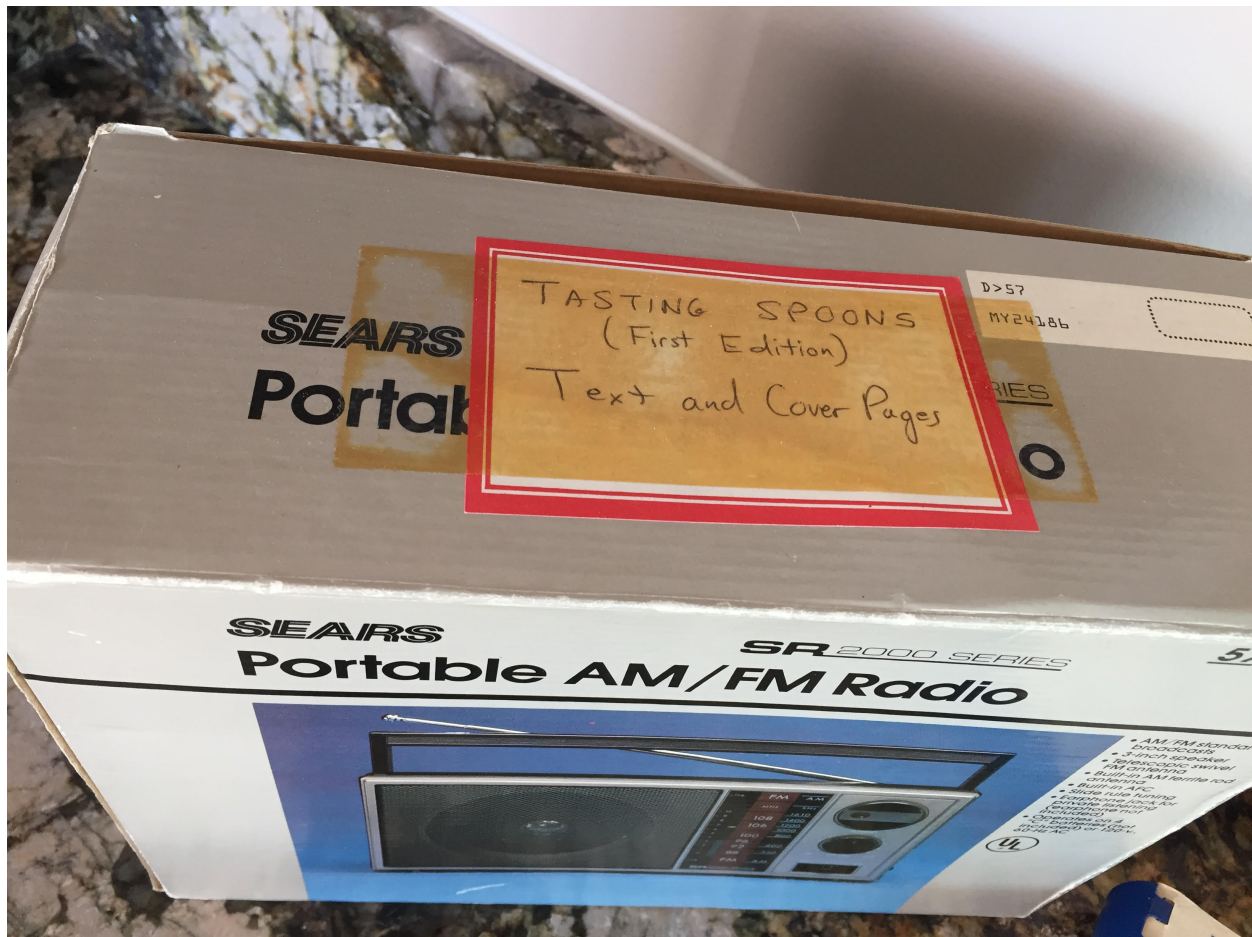
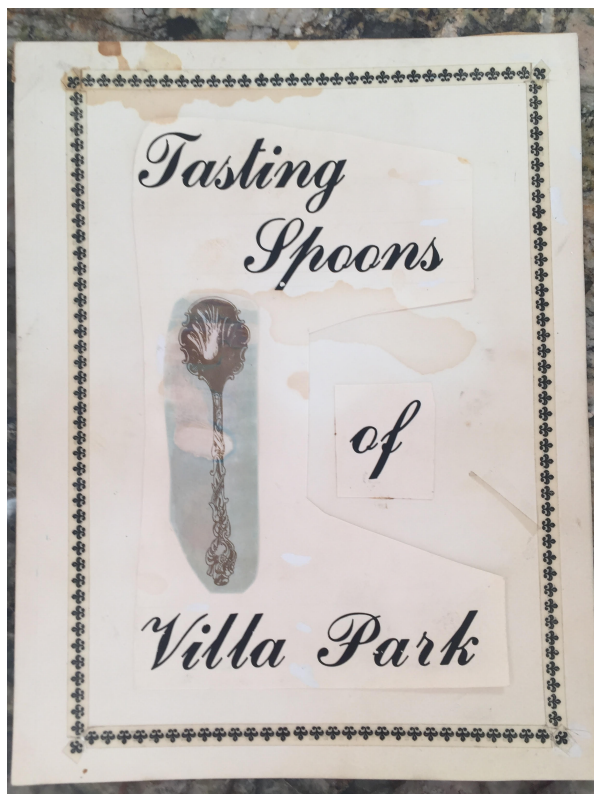


A Little Bit of History

While looking in the trailer for the Tasting Spoons master copy, I stumbled upon the mock-up of its very first edition from 1977. Wow—you can tell from the box where it was stored (AM/FM Radio from Sears?) that this stuff has historical value:



It appears that in those days, “cut and paste” meant exactly that. Somebody typed the text using a Remington typewriter (probably) and cut it out to size, the illustrations were done directly on the mock-up pages and the page numbers came from a labeling machine. Everything was held together with glue and tape and corrections were done with Liquid Paper. See examples below.



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GRAM'S APPLE CAKE

1/2 C. sugar
1 egg, slightly beaten
1 T. baking powder
1 T. butter, softened
1/2 C. sour cream
1 C. flour
4-5 apples

Beat first six ingredients well. Pour into greased square pan. Top with peeled and sliced apples. Dot with more butter. Sprinkle with cinnamon and sugar. Bake at 350° for 30-50 min.

Cindy Lazof

JEWISH APPLE CAKE

2 apples, peeled, sliced thin
2 T. sugar
2 T. cinnamon
2 C. unsifted flour
2 C. sugar
4 t. baking powder
1 C. cooking oil
2 1/2 t. vanilla
4 eggs
Juice of 1 orange (about 1/2 C.)

Mix together apple slices, sugar and cinnamon, and set aside. Combine remaining ingredients and beat for 5 min. Pour cake mixture into greased tube pan, alternating batter with apple mixture. Bake approximately 65 min. at 350°. If desired, sprinkle top with powdered sugar.

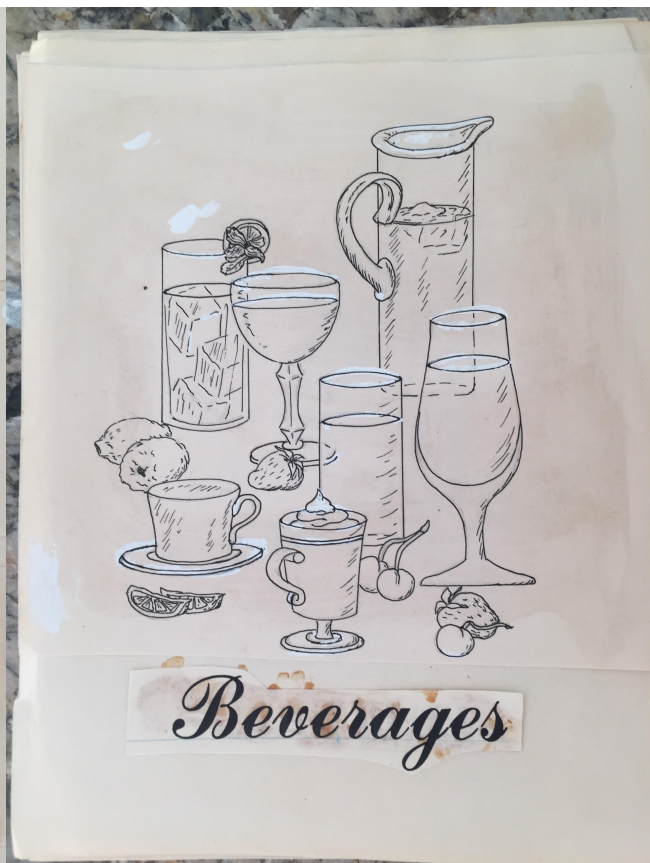
Peggy Espinda

VERA'S APPLE CAKE

2 C. sugar
2 eggs
1/2 C. salad oil
2 C. sifted flour
1 t. baking powder
2 t. cinnamon
1/2 t. salt
1 t. vanilla
1 C. nuts
4 C. cooking apples, diced
2 - (3 oz.) pkgs. cream cheese
3 T. butter
1 1/2 C. sifted powdered sugar
1 t. vanilla

Combine sugar, eggs and oil, and beat at high speed several minutes. Add flour, baking powder, cinnamon, salt and vanilla, and mix thoroughly. Add nuts and apples. Bake at 350° for 45-50 min. in a greased 9 x 13 1/2" pan. For icing, combine cream cheese, butter, powdered sugar and vanilla. Beat well and spread on cooled cake.

Vivian Crommett



Cook Book Committee Chairmen:

Pat McBride
Darline Paul
Alice DeNardo

This book is dedicated to the many ladies who tested, typed and edited the numerous recipes of which this cookbook is comprised. Without their enthusiasm and willingness to be a part of this enormous project, we could not have completed this book. Over a two year period 800 recipes were processed, even though we were able to use only 500 of them due to lack of space.

Special recognition goes to the following who gave unselfishly of their time and energies in order to fulfill a dream and make it all possible.

Claire Andrews
Barbara Brockmeier
Alma Carter
Gertrude Doane
Diane Gates
Mona Gerhard
Sandra Greathouse
Norma Kemp

Darlene Lundgren
Kathy McGowan
Norma Steele
Janis Vascoe
Cathy Wells
Audrie Windsor
Lois Zechiel

Illustrations by Darline Paul



The original Tasting Spoons from 1977 was reprinted in 1978, 1979 and again in 1984. A Second Edition was produced in 1989 and it had fold-back covers, which doubled as a bookstand.

In 1987, an entirely new cookbook—The Loving Spoons-- was published, also with fold-back covers. There is no mock-up for this book or for the 1989 version of the Tasting Spoons, as I suspect we would have used computers by then.

We thank and honor the very talented and enterprising women who made it all happen!