

CHEF'S DELIGHT



St. Mary's Church

Manchester, Iowa

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Manchester, Iowa

1973

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DEDICATION

This book is dedicated to the Modern Homemaker. Your hours in the kitchen will be fewer, lighter and more enjoyable with the aid of this book. Many hours of love are expressed by the homemakers who have spent the time and effort to make these delicious dishes for their loved ones.

EXPRESSION OF APPRECIATION

No one can compile and edit a book without assistance. We want to thank all the ladies of our parish and the many friends whose treasured recipes appear in this cook book. Thanks also to the merchants who favored us with advertisements to make the publication possible. Thanks also to all the people who typed, corrected and assisted in any way to make the book possible.

You can use with complete confidence all the recipes on the following pages. They have been tried and tested by many families and friends. If you wish you may call the person who submitted the recipe if you have any questions.

CHAIRMEN

Mr. and Mrs. Kenneth Jasper
Mr. and Mrs. Alfred Thole

Drawings by: Miss Susan Lahr
Printed by: Dyersville Commercial 1973

— CONTENTS —

Breads and Rolls	Page 7
Cakes and Frostings	Page 31
Candy	Page 67
Casseroles	Page 81
Cookies	Page 109
Desserts	Page 131
Meats and Fish	Page 183
Miscellaneous	Page 209
Pickles and Relishes	Page 223
Pie	Page 229
Salads and Dressings	Page 253

Weights and Measures



Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart

d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

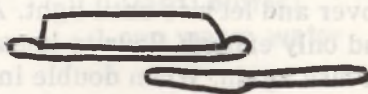
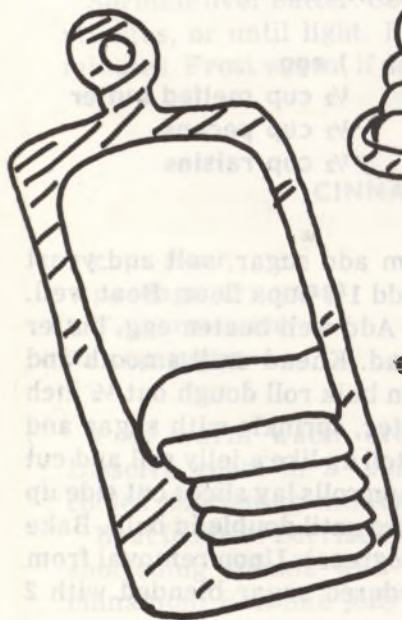
Guide to Weights and Measures

1 teaspoon = 60 drops	1 pound = 16 ounces
3 teaspoons = 1 tablespoon	1 cup = $\frac{1}{2}$ pint
2 tablespoons = 1 fluid ounce	2 cups = 1 pint
4 tablespoons = $\frac{1}{4}$ cup	4 cups = 1 quart
$5\frac{1}{3}$ tablespoons = $\frac{1}{3}$ cup	4 quarts = 1 gallon
8 tablespoons = $\frac{1}{2}$ cup	8 quarts = 1 peck
16 tablespoons = 1 cup	4 pecks = 1 bushel

Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = $\frac{1}{2}$ pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt = 1 cup butter
2 cups sugar = 1 pound
 $2\frac{1}{2}$ cups packed brown sugar = 1 pound
 $1\frac{1}{3}$ cups packed brown sugar = 1 cup of granulated sugar
 $3\frac{1}{2}$ cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
 $4\frac{1}{2}$ cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks
16 marshmallows = $\frac{1}{4}$ pound
1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk
10 graham crackers = 1 cup fine crumbs
1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice

Breads and Rolls



CINNAMON TWISTS

½ cup sugar
2 tsp. ground cinnamon
1 package refrigerator
biscuits (10)

¼ cup melted butter or
margarin
2 T. walnuts (optional)

Combine sugar and cinnamon. Roll a biscuit into a 9-inch rope; bring ends together and seal. Repeat with remaining biscuits. Dip each circle in melted butter, then in the cinnamon-sugar mixture. Twist circles into a figure 8; place on greased baking sheet. Sprinkle with nuts. Bake at 450 degrees about 10 minutes. Serve warm. Makes four to five servings.

MRS. JOHN K. HOEGER

CINNAMON ROLLS

3 cups flour
1 cup milk
1 yeast cake
¼ cup sugar
1 tsp. salt

1 egg
½ cup melted butter
½ cup pecans
½ cup raisins

Scald milk. When lukewarm add sugar, salt and yeast cake. Let stand 5 minutes. Add 1½ cups flour. Beat well. Cover and let rise until light. Add well beaten egg, butter and only enough flour to knead. Knead until smooth and let rise again. When double in bulk roll dough out ½ inch thick. Brush with melted butter, sprinkle with sugar and cinnamon, raisins and nuts. Roll up like a jelly roll and cut in one inch slices. For cinnamon rolls lay slices cut side up on greased baking pan. Let rise until double in bulk. Bake in moderately hot oven (410 degrees). Upon removal from oven, brush with ½ cup powdered sugar blended with 2 tablespoons of milk.

MRS. WILLIAM HORSFALL
MRS. ALFRED GANSEMER

SWEDISH CINNAMON COFFEE CAKE

Place in this order in a mixing bowl:

1 package dry yeast	3 eggs
2 cups flour	¼ cup shortening
2 T. sugar	two-thirds cup hot milk
1 tsp. salt	

Beat at speed No. 3 for 3 minutes. (Batter will climb beaters, just push down with a spatula.) Spread in a well greased 9 x 13 inch pan.

Topping

Combine:

½ cup sugar	¼ cup chopped nuts,
2 T. butter	if desired
	1½ tsp. cinnamon.

Sprinkle over batter. Cover, let rise in warm place for 30 minutes, or until light. Bake at 375 degrees for 20 to 25 minutes. Frost warm, if desired, with a vanilla icing.

MRS. LAWRENCE WERNER

CINNAMON ROLLS

3 cups flour	½ tsp. salt
1 package dry yeast	½ cup shortening or
2 T. warm water	(lard, butter)
¼ cup sugar	1 cup warm water

Pour warm water over shortening, salt and sugar. Dissolve yeast in 2 tablespoons warm water and add cooled shortening mixture.

Beat in flour. Let rise 1 hour. Roll out brush with melted shortening sprinkle with ½ cup sugar and 2 teaspoons cinnamon. Roll like jelly roll cut in 1 inch slices put on greased tin and let stand 1 hour.

Bake 20 minutes at 400 degrees. Frost with Powder Sugar.

CLARINDA THOLE

BUTTERMILK CINNAMON ROLLS

1¼ cup white sugar	1 egg, well beaten
¾ cup brown sugar	½ tsp. salt
2 Cups flour	1 tsp. cinnamon
¼ cup butter, softened	1 tsp. baking powder
½ cup coconut, flaked	1 cup buttermilk
½ cup nuts, chopped	1 tsp. vanilla

Combine the sugars, flour and butter. Mix as you would for pastry. Combine 2 cups of this mixture with coconut and nuts. Press lightly in the bottom of a greased 9 x 13 inch pan. Set aside. Combine remaining ingredients. Stir in remaining butter, flour and sugar mixture and spread over first layer in pan. Bake 350 degrees for 45 minutes. While still warm frost with a thin powdered sugar icing. Cut into bars.

MRS. EUGENE DRESS

CINNAMON ROLLS

1 package yeast	½ cup butter or margarin
1 cup warm water	1 tsp. salt
3 eggs	4½ cups flour
½ cup sugar	

Dissolve yeast in water, melt butter and pour over beaten eggs. Combine all ingredients and knead. Let rise until double in size. Roll out dough and spread melted butter, sprinkle sugar and cinnamon on, to your liking. Bake 10 to 12 minutes. 350 degree oven.

MRS. JOHN KAISER

A quarter may not be as good as a dollar, but it goes to church more often!

BANANA NUT BREAD

1½ cup sifted flour
2 tsp. baking powder
½ tsp. soda
½ tsp. salt
¼ cup soft shortening
½ cup sugar

1 egg
1 tsp. vanilla
1½ cups mashed ripe
bananas
1 cup Kellogg All Brand
cereal

Sift flour, baking powder, soda, salt, together. Combine sugar, shortening, egg and vanilla. Add dry ingredients to shortening. Mix well and spread in loaf pan. Bake 350 degree oven for 50 minute in a well greased loaf pan.

MRS. S. J. SOPPE

BANANA NUT BREAD

1 cup sugar
2 T. shortening
1 egg
¾ cup milk
1 cup mashed bananas

3 cups sifted flour
3½ tsp. baking powder
1 tsp. salt
¾ cup nuts

Mix together sugar, shortening and egg. Add milk and mashed bananas. Sift together and stir in the dry ingredients and nuts. Pour into a greased loaf pan. Let stand 20 minutes before baking. Bake 70 minutes at 350 degree oven.

MRS. LAWRENCE WERNER

Those who go against the grain of God's law, shouldn't complain when they get splinters.

BANANA NUT BREAD

- | | |
|--------------------|------------------|
| 1 cup sugar | 1 tsp. soda |
| 1/2 cup shortening | 1 tsp. salt |
| 2 eggs | 2 mashed bananas |
| 2 cups flour | 1/2 cup nuts |

Cream sugar and shortening. Mix in well beaten eggs and mashed bananas. Add sifted dry ingredients. Add nuts and mix; Bake in a loaf pan, 1 hour at 350 degrees.

KATHY KNIPP

MRS. MARY GRAVES

MRS. KENNETH CLEMEN

BANANA BREAD

- | | |
|------------------|----------------------|
| 1/2 cup butter | 2 cups flour |
| 1 cup sugar | 1 tsp. soda |
| 2 eggs | 1/4 cup chopped nuts |
| 3 mashed bananas | 1/2 tsp. salt |

Put butter, sugar and eggs in a large mixing bowl and beat well. Add mashed bananas and beat well. Add flour and remaining ingredients. Bake in well oiled loaf pan 9 x 5 x 3 inch at 350 degrees for 1 hour.

JOYCE THOLE

5 P.M. ROLLS

- | | |
|-------------------|-------------|
| 1 T. yeast | 1 cup sugar |
| 3 cups warm water | 3 eggs |
| 1/2 cup lard | 1 T. salt |
| 8 cups flour | |

These are overnight rolls or cinnamon rolls. Mix with mixer using about 4 cups flour. Mix in rest of flour. Stir at 5 P.M., stir every hour until 10 P.M. make up rolls anyway you please. Leave set on counter and bake in morning. 350 degrees oven for 25 to 35 minutes. This dough keeps well in refrigerator.

MRS. VINCE HAVERTAPE

KOLACHES

½ cup margarin	½ cup lard
1 cup sugar	1 cup boiling water
2 packages dry yeast	½ cup lukewarm water
½ cup cold water	1 T. salt
4 egg yolks or	6 cups flour
2 eggs beaten	

Cream shortenings and sugar. Add boiling water; mix. Cool to lukewarm. Dissolve yeast in lukewarm water; add to first mixture. Stir in cold water, salt, eggs and flour; mix until smooth. Grease bowl and top of dough with melted shortening; cover and refrigerate overnight. Working with cold dough, form into walnut sized balls and place on greased pan. Brush with melted butter and place in oven which has been preheated only 2 minutes at 250 degrees. Let remain in oven until light and soft to the touch. Make indentations in rolls, fill with rounded teaspoon of desired filling. Bake at 450 degrees until brown, about 10 minutes.

Kolache Fillings

Poppy Seed Filling

½ cup raisins	8 graham crackers
1 can poppy seed filling	(crushed)

Soak raisins in hot water 10 minutes. Drain, add raisins and cracker crumbs. Add water if necessary to make mixture right consistency.

Prune Filling

1 lb. prunes (cooked, drained)	1 tsp. vanilla
¼ cup sugar	½ tsp. cinnamon
	Pinch of salt

Grind prunes, stir in remaining ingredients. Add prune juice if necessary.

LAURA PHILIPPSON

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BEST KOLACHE DOUGH

2 cups scalded milk
½ cup sugar
2 tsp. salt
1 cup butter

6 egg yolks
2 cups yeast
¼ cup warm water
6 cups flour

Dissolve yeast in warm water and set aside. Cream butter with sugar and salt. Add yolks one at a time, beating well. Stir in scalded milk and cool to lukewarm before adding yeast mixture. Beat in flour, set in warm place to rise double in bulk. Turn on floured board and roll to ¾ inch thickness. Cut rounds with juice glass and place on greased cookie sheet 1 inch apart. Brush with melted butter. Let rise until light. Press centers to make indentations. Fill with fillings and let rise again. Bake in 400 degree oven for 8-10 minutes. (I use bakery yeast).

MARGARET MONAGHAN

Cherry Filling

2 cans red sour
cherries
1 cup sugar
6 T. cornstarch
¼ tsp. red food coloring

1 tsp. vanilla
¼ tsp. almond flavoring
½ tsp. salt
1 tsp. red food coloring

Mix sugar, cornstarch and salt with a little cherry juice. Heat rest of juices to boiling, add cornstarch mixture and stir till thick. Stir in flavoring.

MARGARET MONAGHAN

Heaven-it is God's throne.
The earth-it is his footstool.

PUMPKIN BREAD

3 cups sugar	1 tsp. cinnamon
4 eggs	1 tsp. nutmeg
1 cup corn oil or melted oleo	two-thirds cup water
3½ cups flour	1 cup raisins or chopped dates, optional
2 tsp. soda	½ cup nuts
1½ tsp. salt	2 cups pumpkin

Cream sugar, eggs and corn oil. Add remaining dry ingredients alternately with water. Stir in raisins or dates if you care to, nuts and pumpkin. This makes 3 loaves. Bake approximately 1 hour at 325 degrees.

MRS. BERNARD MILLER

PUMPKIN BREAD

1 cup oil	3 cups flour
4 eggs	2 tsp. soda
two-thirds cup water	1 tsp. salt
2 cups canned pumpkin	1 tsp. cinnamon
1½ cups sugar	½ cup sugar

In blender container: place oil, eggs, water, pumpkin and 1½ cups sugar. Blend well. In large mixing bowl sift remaining ingredients. Add the pumpkin mixture and mix well. Pour into three bread pans. Bake at 350 degrees for 1 hour or till very done.

MRS. GENE RECKER

SWEDISH RYE BREAD

4 cups rye flour	6 cups warm water
1 T. salt	2 cakes yeast
¾ cup sorghum	3 T. shortening
1 T. anise seed	1 T. fennel seed
13 to 14 cups white flour	

Mix water, yeast, salt and rye flour into a sponge. Let rise for 30 minutes. Add remainder of ingredients. Let rise till double. Make into 4 loaves. Let rise. Bake at 375 degrees for 40 to 45 minutes.

LAURA PHILIPPSON

WHOLE-WHEAT BREAD

1 package dry yeast or 1 cake compressed yeast	1/4 cup shortening
1/4 cup water	1/2 cup stirred whole wheat flour
2 1/2 cups hot water	6 1/2 cups sifted all purpose white flour
1/2 cup brown sugar	
3 tsp. salt	

Soften active dry yeast in 1/4 cup warm water (110 degrees) or compressed yeast in 1/4 cup lukewarm water (85 degrees). Combine hot water, sugar, salt and shortening, cool to lukewarm. Stir in whole wheat flour and 1 cup of white flour; beat well. Stir in softened yeast. Add enough of remaining flour to make a moderately stiff dough.

Turn out on lightly floured surface; knead till smooth and sating. (10 to 12 minutes). Shape dough in a ball. Place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place till double (about 1 1/2 hours). Punch down. Cut in 2 portions; shape each in smooth ball.

Cover and let rest 10 minutes. Shape in loaves; place in greased 8 1/2 x 4 1/2 x 2 1/2 in loaf dishes. Let rise till double (about 1 1/4 hour). Bake in moderate oven (375 degrees) about 45 minutes. Cover with foil last 20 minutes if necessary. Makes 2 loaves.

JOYCE THOLE

POPOVERS (MUFFINS)

1 cup flour, sifted	1 cup milk
1/2 tsp. salt	2 eggs

Beat all ingredients with rotary beater, just until smooth; pour into well greased deep muffin cups (3/4 full). Bake at 425 degrees until golden brown, about 40 minutes. Serve hot.

LAURA BOGE

SIX WEEK MUFFIN MIX

1 - 15 oz. box raisin bran	5 cups flour
1 cup melted shortening	5 tsp. soda or 3 tsp. soda and 4 tsp. baking powder
3 scant cups sugar	
1 qt. buttermilk	2 tsp. salt
4 eggs	

Mix raisin bran, sugar, flour, soda, and baking powder and salt in a large mixing bowl. Add four beaten eggs, shortening and buttermilk. Mix well, store in tight containers in refrigerator. Use as you desire. For muffins fill baking cups or greased muffin tins, two-thirds full and bake in a 400 degree oven for 15 to 20 minutes. Batter will keep for six weeks.

MRS. HERTHA CROKER

BISCUITS OR SWEET BREAD

1 yeast cake or	2 tsp. salt
1 package dry yeast	1/4 cup shortening
1/4 cup lukewarm water	2 eggs, well beaten
1 cup milk	5 cups flour
1/2 cup sugar	(approximately)

Scald milk, add sugar, salt and shortening. Let cool to lukewarm then add well beaten eggs and yeast that has been dissolved in lukewarm water, add flour gradually, then knead well. Place in a greased bowl, put on a cover and let rise. Then put in rolls or loaves. Let rise, then bake for 1/2 hour or until brown, in moderate oven. 350 degrees.

MONICA JASPER

God never closes one door without opening another.

LAURA PHILIPPSON

FRUIT NUT BREAD

1 medium orange
two-third cup dates
½ cup nuts
½ cup hot water
2 T. butter
1 well beaten egg

2 cups flour
¼ tsp. salt
1 tsp. baking powder
½ tsp. soda
¾ cup sugar

Grind orange (peel and all), dates and nuts. Mix with water and butter, stir until butter is melted. Add egg. Sift dry ingredients four times. Mix well. Bake in wax paper lined cans or in one loaf bread pan lined. For one loaf bake at 350 degrees, 1 hour and 15 minutes. When baked in cans, bake from 40 to 50 minutes. Freezes well.

DORIS QUINT

OATMEAL ROLLS

1 cup quick cooking
oatmeal
1¼ cup boiling water
one-third cup margarine
one-third cup brown sugar,
well packed
1 tsp. salt

1 package active dry
yeast
¼ cup warm water
(105-115 degrees)
4 cups flour
1 egg, beaten

Pour boiling water over oatmeal, margarin, brown sugar and salt. Let stand until lukewarm. Sprinkle yeast over warm water in cup and stir until dissolved. Combine oatmeal mixture with yeast. Add 2 cups flour and egg. Beat until well blended. Add remaining flour, a little at a time, to make a soft dough. Turn onto a lightly floured surface and knead until dough is smooth and elastic. Place dough in a greased bowl and turn so top is greased. Cover with clean towel and let rise in a warm place until double in bulk (about 1½ hours). Punch down and let rise until doubled again (about ½ hour). Shape rolls as desired and let rise until doubled (about 20 to 30 minutes). Bake at 400 degrees, 12 to 15 minutes.

MRS. JOHN V. HOGAN

COFFEE CAKE

Cream

1/2 cup butter

1 cup sugar

Add 2 eggs one at a time and beat well. Sift 2 cups flour, 1 teaspoon baking powder, 1 teaspoon soda and 1/2 teaspoon salt. Add alternately with 1 cup sour cream and 1 teaspoon vanilla.

Topping

1/2 cup brown sugar

1/4 tsp. cinnamon

1/4 cup white sugar

1 cup nuts

Mix and put on top of middle layer. Put in 9 x 12 inch pan. Bake at 325 degrees for 40 minutes.

ALITA KOENEKA

PINEAPPLE NUT BREAD

1 3/4 cup sifted flour

3/4 cup brown sugar

2 tsp. baking powder

3 T. soft margarin

1/2 tsp. salt

2 eggs, unbeaten

1/2 tsp. soda

1 - 8 1/2 oz. can, 1 cup

1/2 cup raisins

crushed pineapple,

3/4 cup chopped nuts

not drained

Measure first 4 ingredients into sifter; set aside. Plump raisins in boiling water, drain well; set aside with nuts. Stir the sugar into the butter. Beat in eggs one at a time. Add raisins and nuts. Stir in half of flour mixture; stir just enough to moisten and fairly smooth. Add undrained pineapple, then stir in rest of flour mixture. Gently spoon heavy batter into a greased loaf pan. Sprinkle with topping mixture of 2 tablespoons sugar and 1/2 teaspoon cinnamon. Bake at 350 degrees for 60 to 70 minutes or until done when tested. Turn out onto rack to cool.

MRS. JOHN K. HOEGER

BUBBLE-WREATH

1 package dry yeast	1 tsp. salt
3½ to 4 cups flour	1 egg
1¼ cups milk	1 recipe for Sugar Fruit Topping
¼ cup sugar	
¼ cup shortening	

In large mixing bowl, combine yeast and 2 cups of the flour. In saucepan heat together milk, sugar, shortening and salt just till warm, stirring constantly to melt shortening. Add to flour mixture in bowl; mix well. Stir in egg. Beat on low speed of electric mixer for ½ minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a soft dough. Turn out on lightly floured surface; knead till smooth. Place dough in greased bowl, turning once to grease surface. Cover and let raise till double in volume, about 2 hours. Grease 10 inch tube pan. Spread bottom with Sugar Fruit Topping:

Melt:

2 T. butter

Add

2 T. light corn syrup

½ cup packed brown sugar

Place 16 candied cherries cut side up, and a few blanched almonds on sugar mixture. Shape dough into 48 small balls; roll in melted butter then in a mixture of ½ cup sugar and 1 teaspoon cinnamon. Place in layers in pan. Let rise till double. Bake at 350 degrees for 35 minutes. Loosen from tube pan; turn out quickly.

MRS. MABLE LAHR

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CARAMEL ROLLS

Make a recipe of refrigerator dough and make it into cinnamon rolls in the usual way.

For the caramel topping, melt 1 cup oleo, add 6 tablespoons Pet Milk and 1½ cups brown sugar. Stir over heat till sugar is dissolved and put half inch in each of 2-9 x 13 inch pans. Place cut cinnamon rolls over topping and put in refrigerator overnight. Take right from refrigerator and bake at 375 degrees till golden. I bake near top of oven so caramel doesn't get too brown. You don't have to refrigerate but this is nice for First Communion breakfasts, etc.

MRS. ROBERT FRENTRESS

CARAMEL PECAN ROLLS

1 package yeast
¼ cup sugar
2 T. soft butter
one-third cup melted butter
or margarin
1 T. white corn syrup
½ cup sugar

1 cup warm water
1 tsp. salt
3¼-3½ cups flour
½ cup brown sugar
two-thirds cup pecan
halves
2 tsp. cinnamon

Mix the ½ cup sugar and cinnamon in mixing bowl dissolve yeast in warm water. Stir in sugar, salt and ½ cup flour. Beat well. Beat in egg and butter, then the rest of the flour. Place in greased large bowl. Cover with cloth and let rise in warm place (at back of stove top with oven on 250 degrees is a good place). Set till doubles. Combine melted butter, brown sugar, syrup and nuts in 9 x 13 x 2 inch pan. Roll dough out to a large rectangle, spread with 2 tablespoons soft butter. Sprinkle on sugar, cinnamon mixture. Roll up. Slice into 12 rolls. Lay rolls flat in prepared pan, let rise till doubles.

Bake at 375 degrees for 25 to 30 minutes. Invert immediately onto a cookie sheet.

DEB YONKOVIC

FLAPJACKS

- | | |
|-------------------|--------------------|
| 2 cups warm water | 2 T. sugar |
| 1 T. dry yeast | 2 to 3 cups flour, |
| 2 T. lard | as needed |
| 1 tsp. salt | |

Dissolve yeast in 1 cup warm water. Add melted lard to other cup of warm water in bowl with salt and sugar. Add yeast water. Add flour, as much as needed to make soft dough. Knead and place in greased bowl until doubled, about 1 hour. Knead and roll out $\frac{1}{4}$ inch thick; cut into 2 inch squares. Brown in $\frac{1}{4}$ inch grease in skillet. Serves 6.

MRS. SYLVESTER LAHR

EASY SOUR DOUGH HAPJACKS

- | | |
|-------------------------|--------------------|
| 1 package dry yeast or | 2 cups milk |
| 1 cake compressed yeast | 2 cups of packaged |
| $\frac{1}{4}$ cup water | biscuit mix |
| 1 egg | |

Soften dry yeast in warm water or compressed yeast in lukewarm water. Beat egg. Add milk and biscuit mix. Beat with rotary beater until blended. Stir in softened yeast. Allow batter to stand at room temperature 1 to $1\frac{1}{2}$ hours. "Do Not Stir". Bake on hot lightly greased griddle or skillet. (For uniform pancakes, pour from a $\frac{1}{4}$ cup measure). Turn cakes when bubbles on surface break. Makes 2 dozen, 4 inch cakes.

MRS. KEN WOOLDRIDGE

One good reason why a little boy gets so dirty, he's closer to the ground.

REFRIGERATOR ROLLS

1½ cups boiling water	½ cup lukewarm water
½ cup sugar	1 egg
1 tsp. salt	5 to 6 cups enriched flour
¼ cup Crisco	
1 package dry or compressed yeast	

Pour boiling water over sugar, salt and Crisco. Stir until Crisco is dissolved and cool mixture to lukewarm. Add yeast which has been dissolved in lukewarm water and the egg. Mix well. Stir in flour to make a soft dough. Rub surface with Crisco, cover tightly and store in refrigerator until ready to use. When ready to use dough, punch down a roll out on flour board, until ½ inch thick. Brush with butter, fold over, place on ungreased baking sheet and allow to raise in a warm place until double in bulk, about 1 hour. Bake in hot oven 425 degrees.

MRS. JIM NACHTMANN

POTATO REFRIGERATOR ROLLS

1 cake yeast	1 cup mashed potatoes
½ cup lukewarm water	1 cup scalded milk
two-thirds cup shortening	2 eggs
1 tsp. salt	6 to 8 cups flour
½ cup sugar	

Mash potatoes, add shortening, sugar, salt and eggs. Cream well. Dissolve yeast in warm water, add to lukewarm milk; then add to potato mixture. Add sifted flour to make a stiff dough. Toss on floured board and knead well. Put into large bowl and let rise to double in bulk. Form into rolls, let rise and bake; or knead lightly, rub over top with melted butter, place in casserole, cover tightly and place in refrigerator until ready to use. Bake in 400 degree oven for 15 to 20 minutes.

ALTICE RATH

BUNS

2 cakes dry yeast	2 cups scalded milk
1/4 cup lukewarm water	1 T. salt
1/2 cup sugar	2 eggs
one-third cup shortening	7 cups flour

Soften yeast in lukewarm water. Scald milk, add fat, sugar and salt, and cool to lukewarm. Add flour to make thick batter (4 cups). Add yeast and well beaten eggs. Beat well. Add remaining flour and knead until satiny. Put in greased bowl, cover and let rise until double in bulk. Knead down and let rise again. Form into favorite rolls. Let rise and bake in 375 degree oven for about 20 minutes. Yield 3 dozen buns.

MRS. JOE MCGANE, JR.

BRAN MUFFINS

2 1/2 cups sugar	4 eggs
1 cup shortening	
Cream and Add:	
1 qt. buttermilk	1 tsp. salt
5 cups flour	4 cups all bran flakes
5 tsp. soda	

Use very large bowl. Pour 2 cups boiling water over 2 cups bran buds and soak. Meanwhile mix the next ingredients. Store indefinitely in refrigerator, but do not stir before putting in pan. Bake 20 minutes. Makes 4 quarts - wide mouth jars preferred. 12 muffins per quart.

DIANE MENSEN

There aren't enough crutches in the world for all the lame excuses.

BUIRLS BUNS

3 full cups milk,
 scalded
¾ cup sugar
2 tsp. salt
6¾ cup flour

½ cup lard
1 egg, beaten
2 T. sugar on
 yeast and set in water

Pour hot milk on sugar, lard and salt. Add 3 cups flour and egg. Then 1 cup flour and beat till smooth. Add one cup flour and raised yeast mixture and then the remaining flour. Beat until real smooth. (Will be sticky). Let rise. Form into buns and let rise until double in size. Bake at 350 degrees until golden brown.

MRS. ROBERT LAHR

SPEEDY BREAD

¼ cup of sugar
1 yeast cake

2 cups of water

Dissolve all of these together.

Add:

2 cups of flour
1 T. salt

Mix 2 minutes.

Add:

2 T. melted shortening
3¾ cups of flour

Let raise 10 minutes. Knead. Let raise 10 minutes. Knead. Let raise 20 minutes. Knead. Let raise 20 minutes and put in bread pan. Bake at 325 degrees for about 45 to 60 minutes or till done. Makes 2 loaves.

MRS. ALFRED THOLE

EASY CORN BREAD

1/2 cup sifted flour	3 T. sugar
1 1/2 cups corn meal	1 egg, beaten slightly
3 1/2 tsp. baking powder	1/4 cup melted shortening
1 tsp. salt	1 cup milk

Sift dry ingredients together and add corn meal; mix thoroughly. If you use pre-sifted flour you do not need to sift again. Combine egg, milk and shortening. Add to the dry mixture. Stir only enough to mix. Turn into a greased 8 inch pan and bake at 450 degrees for 20 minutes.

MRS. VINCENT DELAGARDELLE

DATE BREAD

1 cup chopped dates	1 egg
1 tsp. soda	Pinch of salt
1 cup boiling water	1 tsp. vanilla
1 cup sugar	1/2 cup walnuts
1 T. melted butter	1 1/2 cups flour

Sprinkle soda on dates and pour boiling water over dates. Let stand 10 minutes. Mix all ingredients well and pour in loaf pan. Bake at 350 degrees for one hour.

SHEILA MEYER

CARROT NUT BREAD

1 cup white sugar	1 tsp. soda
3/4 cup wesson oil	1 tsp. baking powder
2 eggs, beaten	1/2 tsp. salt
1 cup grated carrots	1 tsp. cinnamon
1 1/2 cups flour	1/2 cup nuts

Cream sugar, wesson oil and eggs. Add flour, soda, baking powder, salt and cinnamon together, and mix well. Add carrots and nuts. Bake at 375 degrees for 55 minutes. Can also be baked in any No. 303 can. (takes 4). Fill only half full.

MRS. JOE McGRANE JR.

FOOL PROOF BREAD

- | | |
|----------------------|------------------------------------|
| 1 package dry yeast | 4 T. melted shortening
(cooled) |
| 1 qt. lukewarm water | 2 T. salt |
| ¼ cup sugar | |
| 12 cups flour | |

Sift flour into large bowl. Make a hole in the center of flour and add all ingredients at once. Stir with a spoon until too thick to stir and then finish kneading by hand. Grease bowl and top of bread. Let rise again and mold into 4 loaves. Bake 45 to 60 minutes in moderate oven.

MRS. JOE McGRANE, JR.

HILL BILLY BREAD

- | | |
|---|---|
| 5 cups milk (5 cups hot
water and 2 cups
powdered milk) | 2 packages yeast
2 cups shortening or lard
2 cups oatmeal |
| 4 tsp. salt | 3 heaping cups graham flour |
| 4 T. sugar | 8 to 9 cups white flour |

Mix 5 cups white flour, yeast, sugar, salt and dry milk in large bowl. To this add hot water and lard. Beat till smooth. Add oatmeal and graham flour. Mix in - then add rest of white flour. Knead to right consistency. Let stand to raise (2½ hours). Punch down, separate to four pans, let raise. Bake 350 degrees for 40 minutes or till golden brown.

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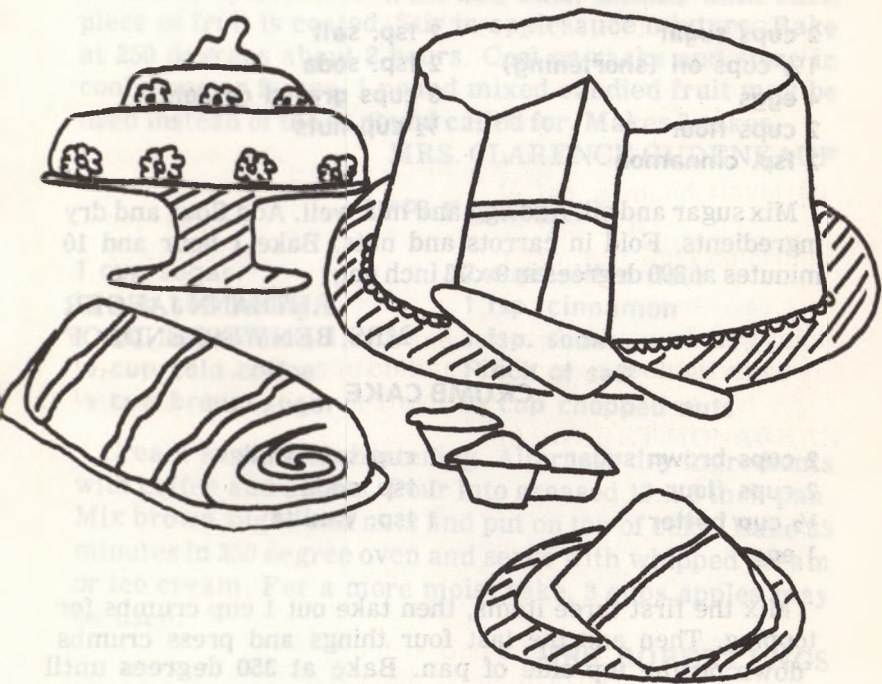
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Cakes and Frostings



CARROT CAKE

2 cups sugar	2 tsp. baking powder
one and one-third cup oil	2 tsp. soda
4 eggs	4 cups grated carrots
2 cups flour	$\frac{3}{4}$ cup chopped walnuts
2 tsp. cinnamon	

Beat sugar and eggs till pale. Add rest of ingredients in order given. Bake at 350 degrees for 40 to 50 minutes.

Frosting

8 oz. cream cheese	1 tsp. vanilla
1 box powder sugar	$\frac{1}{2}$ cup oleo

Beat until fluffy.

CAROL THOLE

CARROT CAKE

2 cups sugar	2 tsp. salt
$1\frac{1}{2}$ cups oil (shortening)	2 tsp. soda
4 eggs	3 cups grated carrots
2 cups flour	$\frac{1}{2}$ cup nuts
2 tsp. cinnamon	

Mix sugar and oil. Add egg and mix well. Add flour and dry ingredients. Fold in carrots and nuts. Bake 1 hour and 10 minutes at 300 degrees in 9 x 13 inch pan.

RUTHANN JAEGER
MRS. BEN WESTENDROF

CRUMB CAKE

2 cups brown sugar	1 cup sour milk
2 cups flour	1 tsp. soda
$\frac{1}{2}$ cup butter	1 tsp. vanilla
1 egg	

Mix the first three items, then take out 1 cup crumbs for topping. Then add the last four things and press crumbs down on the top side of pan. Bake at 350 degrees until golden brown.

MRS. TONY HOEGER

APPLESAUCE FRUIT CAKE

3 cups thick applesauce	1/4 lb. citron, finely chopped
1 cup shortening or lard	
2 cups sugar	4 1/2 cups sifted flour
1 lb. dates, pitted and chopped	4 tsp. baking soda
1 lb. light or dark raisins	1/2 tsp. ground cloves
1 lb. chopped nuts	1 tsp. salt
1/4 lb. candied cherries, quartered	2 1/2 tsp. cinnamon
1/4 lb. candied pineapple, chopped	1/2 tsp. ground cloves
	1 tsp. salt

Boil applesauce, shortening and sugar together 5 minutes, stirring occasionally. Let stand until cool. Mix fruit and nuts in large mixing bowl. Sift together flour, soda and spices over fruit and nuts, mixing until each piece of fruit is coated. Stir in applesauce mixture. Bake at 250 degrees about 2 hours. Cool on racks and store in cool place or freeze. 1 pound mixed candied fruit may be used instead of the 3/4 pound called for. Makes 3 cakes.

MRS. CLARENCE GUDENKAUF

APPLE CAKE

1 cup sugar	2 cups sifted flour
1/2 cup shortening	1 tsp. cinnamon
1 egg, unbeaten	1 tsp. soda
1/2 cup cold coffee	Pinch of salt
1/2 cup brown sugar	1/2 cup chopped nuts

Cream sugar and shortening. Alternate dry ingredients with coffee and apples. Pour into greased 13 x 9 inch pan. Mix brown sugar and nuts and put on top of cake. Bake 35 minutes in 350 degree oven and serve with whipped cream or ice cream. For a more moist cake, 3 cups apples may be used.

MRS. ROBERT UNGS

RAW APPLE CAKE

1 cup brown sugar	1/2 tsp. salt
1 cup white sugar	1 tsp. cinnamon
1/2 cup shortening	1 cup milk
2 eggs	2 cups chopped apples
2 1/2 cups flour	1 tsp. vanilla
1 tsp. soda	1 tsp. lemon (if desired)

Topping

two-thirds cup brown sugar	one-third cup butter
1 cup coconut	1/2 cup nuts

Cream together brown sugar, white sugar and shortening. Add eggs. Sift together flour, soda, salt, cinnamon. Add to creamed mixture alternating with the milk. Add chopped apples, vanilla. Pour into 9 x 13 inch pan, greased and floured.

Topping: Melt butter and mix in rest of ingredients. Sprinkle over top of cake. Bake at 375 degrees for 45 to 55 minutes.

MRS. TONY BROGHAMMER

RAW APPLE CAKE

2 cups sugar	2 tsp. soda
1 cup butter	2 tsp. cinnamon
4 eggs beaten	1 cup cold coffee
3 cups flour	1 cup raisins
1 tsp. nutmeg	1 cup nuts
1/2 tsp. salt	3 cups raw apples, sliced
1 tsp. cloves	

Cream butter and sugar. Add beaten eggs and mix well. Sift all dry ingredients together and add alternately with coffee. Mix in sliced apples, nuts and raisins. Bake for 1 hour at 350 degrees in a 9 x 13 inch pan.

Topping

2 T. melted butter	1/2 cup brown sugar
3 T. cream	1/2 cup coconut

Spread while warm. Mix all together and spread. Brown under broiler.

MRS. ERWIN KLOSTERMANN

APPLE CAKE

- | | |
|----------------------------|--------------------|
| 2 cups finely diced apples | 1½ tsp. cinnamon |
| 1 cup sugar | 1 tsp. soda |
| 1 egg | ¾ cup chopped nuts |
| 1 cup flour | 1 tsp. vanilla |

Mix apples and sugar together. Let stand until sugar is thoroughly dissolved. Add egg and beat well. Sift dry ingredients together. Stir into apple mixture. Add nuts and vanilla. Pour into one 8 x 8 inch pan. Bake at 375 degrees for 40 to 45 minutes or until done.

Topping

- | | |
|------------------------|------------------|
| ½ cup brown sugar | 1 cup water |
| ½ cup granulated sugar | 1 stick margarin |
| 2 T. flour | 1 tsp. vanilla |

Cook sugars, flour and water until clear. Add butter and vanilla. Stir until butter thoroughly melts. Pour over cake while both are hot. Makes 6 servings.

MRS. JOHN V. HOGAN

"FRESH" APPLE CAKE

- | | |
|-----------------------|-----------------|
| 2 eggs | 3 cups flour |
| 2 cups sugar | 1 tsp. cinnamon |
| 1¼ cup corn oil | 1 tsp. soda |
| 2 tsp. vanilla | ½ tsp. salt |
| 3 cups chopped apples | ½ cup nutmeats |

Beat eggs and sugar. Add oil, mix well. Add vanilla and apples. Stir in dry ingredients. Add nutmeats. Pour into ungreased loaf pan or 2 layer pans. Bake 45 minutes at 350 degrees.

MRS. BILL FRANCOIS

STRAWBERRY SHORT CAKE

1 cup miniature marshmallows

Sprinkle evenly over bottom of a 9 x 13 inch pan.

2 cups frozen sliced strawberries in syrup, completely thawed (2-10 oz. packages) **1 - 3 oz. package strawberry gelatin**

Batter

2½ cups flour	½ tsp. salt
1½ cups sugar	1 cup milk
½ cup butter or substitute	1 tsp. vanilla
3 tsp. baking powder	3 eggs

Thoroughly combine strawberries and strawberry gelatin and set aside. Blend batter ingredients at low speed until moistened; beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter over marshmallows in pan. Spoon strawberry mixture evenly over batter. Bake at 250 degrees for 45 to 50 minutes until golden brown and toothpick inserted in center comes out clean.

MRS. ROGER SATTERLEE

STRAWBERRY SHORT CAKE

2 cups flour	1 egg
4 T. sugar	Pinch of salt
4 tsp. baking powder	½ cup butter

Mix butter, sugar, and baking powder, salt and flour together. Add the egg and enough milk to make a soft dough. Drop in muffin pans. Bake at 350 degrees until light brown.

VERNA KELCHEN

DATE CAKE WITH ORANGE FROSTING

1/2 tsp. baking soda	1 cup sugar
1 cup boiling water	1 tsp. vanilla
1 cup pitted dates	1 1/2 cups flour
2 eggs	1 tsp. baking powder
1/2 cup soft butter or margarin	1/4 tsp. salt

Pre-heat oven to 350 degrees. Grease a 9 x 9 x 2 inch pan. Add baking soda to boiling water, stir to dissolve. Pour over dates; allow to cool. When dates are cool, put mixture in blender container; cover and run on low speed until dates are chopped. Empty into a bowl.

Put eggs, butter, sugar and vanilla in blender container; cover and run on high speed until smooth. Sift flour, baking powder and salt into bowl with dates; add blended egg mixture and mix well. Turn into prepared pan; bake 40 minutes or until done.

Orange Frosting

Make a powdered sugar frosting as usual adding 1 1/2 teaspoons orange extract.

MRS. GENE RECKER

DATE AND NUT CAKE

1 package dates, cut fine (18 oz.)	1 tsp. vanilla
1 cup hot water	one and two-thirds cups flour
1/4 cup soft shortening	1 tsp. soda
1 cup sugar	one-third tsp. salt
1 egg	Nuts to your own taste

Mix together dates, sugar, boiling water, add flour, soda and salt. Then add butter and egg beaten well. Bake in a 350 degree oven for 1 hour.

MRS. FRANCIS MONAGHAN

BUNDT CAKE

- 1 package Pillsbury Butter $\frac{3}{4}$ cup water
Flavor Cake Mix $\frac{3}{4}$ cup corn oil
- 1 package instant vanilla pudding mix 4 eggs, beaten separately
 $\frac{1}{2}$ tsp. butter extract
- 1 tsp. vanilla

Mix $\frac{1}{4}$ cup white sugar and 2 teaspoons cinnamon-Set aside.

Grease Bundt or Angel Food cake pan generously. Sprinkle $\frac{1}{4}$ cup ground pecans in bottom of pan. (optional)

Mix together: Cake mix, pudding mix, oil and water. Add eggs - one at a time - beating thoroughly after each one. Beat 7 minutes on high speed. Add butter and vanilla extracts - beat 1 minute more. Alternate batter and cinnamon mixture in pan. Bake 50 to 60 minutes at 350 degrees.

Glaze

- $\frac{1}{2}$ cup powdered sugar $\frac{1}{2}$ tsp. vanilla
- 2 T. milk $\frac{1}{4}$ tsp. butter flavor

Cool cake 5 to 10 minutes before taking out of pan. Cool 5 to 10 minutes more before glaze. Pour glaze over cake.

BETTY McINTOSH

APRICOT NECTAR BUNDT CAKE

- 1 package lemon cake mix one-third cup sugar
- 1 cup apricot nectar $\frac{1}{2}$ cup salad oil
- 4 eggs

Glaze

- 1 cup brown sugar 2 drops lemon extract
- 2 tsp. lemon juice

In large bowl place; cake mix, nectar, sugar and salad oil. Beat well. Add eggs one at a time, beating well with each addition. Pour into greased bundt pan. Bake at 325 degrees for 60 minutes. Cool in pan 30 minutes. When cool, spread with glaze (uncooked) of brown sugar, lemon juice, and extract.

MARY E. KING

BLACK MAGIC CAKE

1/2 cup shortening	2 cups flour
2 cups sugar	2 tsp. soda
2 eggs	3 T. cocoa
1/2 cup milk	1 cup hot water
1 tsp. vanilla	

Cream shortening and sugar. Add eggs, milk and vanilla. Mix well. Add dry ingredients. Add hot water, mix well. Bake at 350 degrees. Take cake from oven, spread tiny marshmallows over and return to oven long enough to melt. Frost with your favorite chocolate frosting.

MARGARET MONAGHAN

MAYONNAISE CHOCOLATE CAKE

2 cups flour	1/4 tsp. salt
1 cup sugar	1 cup mayonnaise
2 tsp. soda	1 cup cold water
1/2 cup cocoa	1 tsp. vanilla

Combine all ingredients, mixing well. Bake in two greased 8 inch pans in a pre-heated oven of 350 degrees about 30 minutes or until wooden pick inserted in center comes out clean. Cool and frost.

MRS. LLOYD RECKER
DEB YONKOVIC

JAN'S CHOCOLATE CAKE

Blend:

1 1/2 cups sugar	1/2 cup shortening
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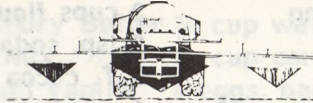
Add:

1/2 cup cocoa and enough water to make a paste	1 tsp. soda
2 eggs	1 tsp. vanilla
1 tsp. salt	2 cups flour
	1 cup cold coffee

Mix all ingredients. Batter will be thin. Bake at 350 degrees for 30 to 35 minutes in a greased 9 x 13 inch pan.

MRS. RUDY LOXTERCAMP

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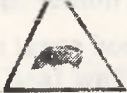
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ONE PAN CHOCOLATE CAKE

3 cups flour
2 cups sugar
2 tsp. baking soda
1 tsp. salt
½ cup cocoa

2 tsp. vinegar
1 tsp. vanilla
¾ cup salad oil
2 cups warm water

Sift dry ingredients together in 9 x 13 inch pan to be used for baking, put vinegar and vanilla into salad oil. Make three holes in dry mixture. Pour combined oil, vinegar and vanilla into the three holes - same amount in each hold. Pour equal amounts of water into holes, and stir with a large spoon. Mix thoroughly, including ingredients from corners and bottom of pan. Bubbles will appear in batter. Don't panic. This is normal-due to action of soda. Bake at 350 degrees for 30 to 45 minutes.

KATHY KNIPP
MRS. LLOYD RECKER

CHOCOLATE PUDDING CAKE

2 cups miniature
marshmallows
1 cup walnuts, broke in
pieces
1 cup packed light brown
sugar

½ cup cocoa
1 package Devil's Food cake
mix for two layer cake

About 2 hours before serving pre-heat oven to 350 degrees. Into bottom of greased 13 x 9 baking pan sprinkle marshmallows and walnuts. In medium bowl combine sugar, cocoa, and 2 cups of hot water, pour over marshmallows and nuts. Prepare cake mix as label directs, spoon over batter in baking pan. Bake 40 minutes or until tooth pick inserted in center comes out clean. Top will not be smooth. Cut into squares and serve warm. Spooning pudding from bottom of pan over cake. Makes 12 servings. Also good to put cool whip on squares before serving.

GERALDINE HALEY

CHOCOLATE SHEET CAKE

2 cups sugar	1 tsp. soda
2 cups flour	1 tsp. vanilla
2 eggs	3 T. cocoa
¼ tsp. salt	1 cup water
½ cup buttermilk	1 cup nuts (optional)
2 sticks oleo	

Buttermilk substitute - 1½ teaspoon lemon juice or vinegar and enough milk to make ½ cup.

Melt shortening, cocoa and water. Bring to a boil and pour over sugar and flour mixture. Mix well. Add 2 beaten eggs, buttermilk, soda and vanilla. Mix and pour into 11 x 16 inch pan. (jelly roll pan). Bake 25 minutes at 350 degrees. Have icing ready.

Icing

½ lb. powdered sugar,	1 cup	1 cup	1/8 tsp. salt
¼ cup cocoa			3 tsp. boiling water
½ tsp. vanilla			one-third stick margarin

Mix thoroughly cocoa, powdered sugar and salt. Add boiling water, vanilla and margarin. Mix well.

MRS. JOE RIES

BEST CHOCOLATE CAKE

2 cups sifted flour	¾ cup water
2 cups sugar	¾ cup buttermilk
1 tsp. soda	2 eggs
1 tsp. salt	1 tsp. vanilla
½ tsp. baking powder	4 oz. unsweetened chocolate,
½ cup shortening	melted and cooled

Heat oven to 350 degrees. Grease and flour two 9 inch round layer pans or a 9 x 13 inch pan. Measure ingredients in order given. Blend ½ minute on low speed, scraping bowl constantly. Beat 3 minutes at high speed, scraping bowl occasionally. Pour into pans and bake in oblong pan 40 to 45 minutes and layers 30 to 35 minutes. Cool and frost.

MRS. GERALD KELCHEN

HOT WATER CHOCOLATE CAKE

2 cups sugar	1½ tsp. soda
1 T. lard or margarin	½ tsp. salt
2 eggs	2½ cups flour
½ tsp. vanilla	6 T. cocoa
1 cup sour cream	1 cup boiling water
1 T. vinegar	

Cream sugar, lard and eggs. Add vanilla, sour cream, vinegar, and mix well. Add all dry ingredients which have been sifted together. Last stir in boiling water and mix well. Batter will be thin. Pour into a greased and floured 9 x 13 inch pan. Bake at 350 degrees for about 25 to 30 minutes. This makes a big dark moist cake.

MRS. NORBERT NACHTMANN

AUNT MARY'S COCOA CAKE

4 heaping T. cocoa	1 stick margarin
1 cup water	2 eggs, beaten
2 tsp. vanilla	1 cup buttermilk
2 cups sugar	2 tsp. soda
1 tsp. salt	1½ cups flour

Add cocoa to water and boil to thicken; add vanilla and cool. Cream together sugar, salt and margarin. Beat in eggs. Add cocoa mixture. Dissolve soda in buttermilk and add alternately with flour. Pour into 9 x 13 inch pan. Bake at 350 degrees for 30 minutes.

MISS SUSAN LAHR

DEVIL'S FOOD CAKE

1¾ cups sugar	2 tsp. soda
¾ cup shortening	½ cup hot water
½ cup cocoa	1 cup sour milk
2¼ cups flour	2 eggs

Add soda to the cocoa and water. Let stand until the other ingredients have been mixed. Add last. Bake in a 350 degree oven. Layer cake - 25 minutes, other - 45 minutes.

MRS. JOHN K. HOEGER

RED DEVIL'S FOOD CAKE WITH BUTTERSCOTCH ICING

1/2 cup shortening	2 1/2 cups sifted cake flour
1 3/4 cups sugar	1 cup cold water
1 tsp. salt	3 egg whites
1 tsp. vanilla	1 1/2 tsp. soda
one-third cup cold water	one-third cup cold water
1/2 cup cocoa	

Stir shortening to soften. Gradually add 1 cup of the sugar; creaming together till light. Add salt and vanilla. Combine one-third cup cold water and cocoa; beat into creamed mixture. Add flour alternately with 1 cup cold water; beat after each addition. Beat egg whites till soft peaks form. Fold into batter. Dissolve soda in one-third cup cold water; add to batter; mix well. Bake in 2 paper-lined 9 x 1 1/2 inch pans at 350 degrees for about 30 minutes or until done. When cooled frost as desired or frost with following:

Butterscotch Icing

2 T. hot milk	1 tsp. vanilla
1/4 cup soft butter or margarin	1 cup brown sugar
1 T. light corn syrup	1 1/2 cups powdered sugar

Put milk, butter, corn syrup, vanilla and brown sugar in blender container; cover and run on high speed until smooth. Add powdered sugar and run on high speed until smooth. Fills and frosts 8-or-9 inch layer cakes.

MRS. GENE RECKER

DEVIL'S FOOD CAKE

2 squares chocolate or 1 cup boiling water
3 T. cocoa

Boil together for 2 minutes or until thick. Then add:

2 cups white sugar 3/4 cup sour milk
1/2 cup butter 1 tsp. soda
2 eggs 2 cups flour
1 tsp. vanilla

Add boiled mixture last and bake slowly. Bake at 325 degrees oven for 40 to 45 minutes or until finger print bounces back out.

MRS. VINCENT DELAGARDELLE

RED VELVET DEVILS FOOD CAKE

First Mixture:

2 cups sugar 2 eggs
3/4 cup shortening

Second Mixture:

1/2 cup cocoa 1 cup sour milk
2 tsp. soda in 1 cup 2 1/2 cups flour
boiling water 1 tsp. vanilla

Cream first mixture well. Stir second mixture well and add to first mixture. Then add 1 cup sour milk and 2 1/2 cups flour. Add 1 teaspoon vanilla. (To make sour milk add 1 tablespoon vinegar to 1 cup of milk).

MRS. JAMES DOMEYER

HAPPINESS RECIPE

Keep your heart free from hate; your mind from worry; live simply; expect little; give much; sing often; pray always.

Fill your life with love; scatter sunshine. Forget self. Think of others. Do as you would be done. These are the tried links in Contentments Golden Chain.

DEVILISH CHOCOLATE SHEET CAKE

- | | |
|----------------------------------|------------------------|
| 2 cups white sugar | 1 tsp. cinnamon |
| 2 cups flour | 2 eggs slightly beaten |
| 1 cup margarin or butter | 1 tsp. vanilla |
| 2 T. cocoa | 1 tsp. baking soda |
| 1 cup water | |
| ½ cup buttermilk or
sour milk | |

Sift sugar and flour and set aside. Mix in saucepan and bring to boil, margarin, cocoa, water and pour this mixture over the flour and sugar while still hot. Mix well, add buttermilk, cinnamon, eggs, vanilla, and baking soda. Beat well and then pour into a greased 15½ x 10½ x 1 inch jelly roll pan. Bake at 350 degrees for about 20 minutes or until done. Batter will be quite thin.

MRS. KENNETH BOGE

FLAT CAKE

- | | |
|----------------|-----------------|
| 2 sticks oleo | 1 T. soda |
| 4 T. cocoa | ½ tsp. cinnamon |
| 1 cup water | 1 tsp. vanilla |
| 2 cups flour | ½ cup milk |
| 2 cups sugar | 2 T. vinegar |
| 2 eggs, beaten | |

Boil oleo, cocoa and water. Combine rest of ingredients. Pour boiling mixture into rest of batter. Mix well.

Frosting

- | | |
|--------------|------------|
| 1 stick oleo | 4 T. cocoa |
| 2 T. water | |

Boil these three items, then add 1 box powdered sugar and 1 tablespoon vanilla. May add a little milk for smoother frosting. Frost while cake is still hot. Bake in large greased cookie sheet. 350 degrees for 35 minutes.

MRS. JEROME CALLAN

TEXAS SHEET CAKE

2 sticks butter or oleo	one and one-third tsp. soda
1 cup water	½ cup buttermilk
4 T. cocoa	2 eggs
2 cups flour	1 tsp. vanilla
2 cups sugar	

Frosting

½ stick butter or oleo	3 T. buttermilk
2 T. cocoa	1½ cups powdered sugar

Put butter, water, and cocoa in pan and cook till butter is melted. Then add flour, sugar and soda and beat well. Then add buttermilk, eggs, and vanilla. Mix well and put in large greased 15 x 10 x 1 inch pan. Bake at 350 degrees for 25 to 35 minutes.

Frosting: Put butter, cocoa, and buttermilk in a pan and cook till butter is melted; then beat in powdered sugar. Put on cake when frosting and cake are warm.

MRS. RICHARD (DIANE) FOUST

TEXAS CAKE

4 T. cocoa	2 eggs
2 sticks margarin	½ cup buttermilk or sour milk
1 cup water	1 tsp. soda
2 cups white sugar	1 tsp. cinnamon
2 cups flour	
Dash of salt	

Bring to a boil in saucepan, cocoa, margarin and water. Cool. Mix in bowl sugar, flour and salt. After cocoa mixture cools-add to the dry ingredients and beat. Add remaining ingredients and pour into a greased pan 15 x 10 inches. Bake at 350 degrees for 25 minutes.

Frosting

4 T. cocoa	6 T. milk
two-thirds stick margarin	1 tsp. vanilla

Bring all ingredients to a boil and add 1 box of powdered sugar and nuts if desired. Frost cake before it is completely cooled.

MRS. BOB POTTEBAUM

LADY BALTIMORE CAKE

1 cup butter
2 cups sugar
4 whole eggs

3½ cups flour
2 tsp. baking powder
1 cup milk

Topping

1 cup white sugar
½ cup water

2 tsp. vanilla
2 tsp. almond extract

Beat with mixer butter, sugar and four whole eggs until like whipped cream. Sift flour and baking powder three times. Add to above alternately with one cup milk using wooden spoon. Bake in greased layer pans (2-11 inch pans or 3-9 inch pans) at 350 degrees for 30 minutes.

Spread on cake as soon as out of pans thick syrup made from the topping.

Frosting

2 tsp. corn syrup
2 cups white sugar

two-thirds cup water
2 beaten egg whites

Make frosting - boiling sugar, water, syrup to hard boil stage. Pour over two stiffly beaten egg whites beating constantly. Frost top and sides.

Cut fine two cups raisins, 2 cups nutmeats and twelve figs soaked in brandy overnight. Put this in as a filling between the layers. Good for holidays and birthday cakes.

MARY E. KING

SALTED PEANUT CAKE

¾ cup shortening
1½ cups sugar
1½ tsp. soda
½ tsp. vanilla
2 eggs, unbeaten

1½ cups sour milk
2¼ cups flour
1½ cups salted peanuts
crushed with red hulls on

Combine shortening, sugar and eggs and beat well. Add vanilla, soda, milk and flour. Mix well and fold in the crushed peanuts. Pour into greased and floured oblong cake pan. Bake in 350 degree oven for 35 minutes or until done. Frost as desired.

MRS. EMIL WILGENBUSCH

RAINBOW CAKE

- | | |
|-----------------------------------|---|
| 1 package orange flavored gelatin | 1 package lemon flavored gelatin |
| 1 package cherry flavored gelatin | ½ cup cold water |
| 1 package lime flavored gelatin | 1 cup graham cracker crumbs (10 crackers) |
| 3 cups hot water | ¼ cup butter or margarin, melted |
| 1½ cups cold water | 2 cups heavy cream (optional) |
| 1 cup pineapple juice | |
| ¼ cup sugar | |

Prepare the first three packages of gelatin separately using 1 cup hot water and ½ cup cold water for each. Pour into separate 8 x 8 inch pans and chill until firm. For a hurry job, chill in ice trays with cube sections removed. Combine pineapple juice and sugar and heat until sugar is dissolved. Remove from heat and dissolve lemon gelatin in hot liquid; add remaining ½ cup cold water. Chill until just syrupy. Mix crumbs with melted butter. Press crumb mixture smoothly over bottom of a 9 inch spring form pan. Whip the two cups cream and pour into the syrupy lemon flavored gelatin. Cut the firm orange, cherry and lime gelatin into cubes about ½ inch square. Do it this way: Dip sharp knife into hot water and score gelatin, dipping knife after each cut. Cut around edge of tray. Lift out gelatin with spatula, hot water dipped. Fold into whipped cream mixture, then pour into spring pan. Chill 8 hours before serving and remove sides of pan only. If desired, frost sides of cake with ½ cup cream, whipped and sweetened. Yield 16 to 20 portions.

GERTRUDE LAHR

Oh, cakes and friends we should choose with care,
Not always the fanciest cake that's there
Is the best to eat!
And the plainest friend
Is sometimes the finest one in the end.

Margaret E. Sangster

RHUBARB CAKE (Fresh)

1 stick margarin	1 tsp. salt
1 cup brown sugar	1 cup sour cream
1 egg	commercial or buttermilk
1 tsp. vanilla	½ cup chopped nuts
2 cups sifted flour	1½ to 2 cups chopped
1 tsp. soda	fresh rhubarb

Cream margarin and brown sugar. Beat in 1 egg and vanilla. Sift flour, soda and salt together. Add to sugar mixture. Add sour cream, mix well. Add nuts and rhubarb. Mixture will be very thick. Pour into greased 9 x 13 inch pan. Mix ½ cup white sugar, 1 teaspoon cinnamon and dash of nutmeg. Sprinkle over batter. Bake at 350 degrees for 30 minutes. Very good with whipped topping or ice cream. No frosting necessary.

ELLEN VASKE

RHUBARB CAKE

1½ cups brown sugar	2 cups flour
½ cup shortening	1 tsp. soda in flour
1 egg	1 tsp. vanilla
1 cup buttermilk or sour milk	2 cups cut-up rhubarb
	½ tsp. salt

Mix and pour in about a 9 x 9 inch pan. Top with one-third cup white sugar and 1 teaspoon cinnamon. Bake slow at 325 degrees oven for 50 minutes.

MRS. VICTOR SCHAUL

RHUBARB COFFEE CAKE

1½ cups brown sugar	1 tsp. salt
two-thirds cup liquid shortening	1 tsp. vanilla
1 egg	1 tsp. soda
1 cup sour milk	2½ cups flour
	1½ cups rhubarb, cut-up

Mix in order. Pour in greased pan 9 x 13 inch pan. Bake in 350 degree oven for 40 to 45 minutes.

LEANDA FANGMANN

RHUBARB CAKE

1/2 cup butter or margarin **1 tsp. cinnamon**
1 1/4 cup sugar **1 cup thick unsweetened**
1 egg **rhubarb**
1 3/4 cups flour **Raisins also if you desire**
1/2 tsp. salt **(I do and it keeps it**
1 tsp. soda **more moist)**
1 tsp. vanilla

Cream shortening and sugar. Add egg and mix well. Add dry ingredients and mix. Blend in rhubarb and vanilla. Bake at 350 degrees for 25 to 30 minutes.

MRS. CY DREES

SPONGE CAKE WITH CREAMY PINEAPPLE FROSTING

1 1/4 cups sited flour **1 tsp. cream of tartar**
1 cup sugar **1/2 cup sugar**
1/2 tsp. baking powder **6 egg yolks**
1/2 tsp. salt **1/4 cup water**
6 egg whites **1 tsp. vanilla**

Sift flour, 1 cup sugar, baking powder and salt. In large bowl, beat egg whites till fluffy. Add cream of tartar. Gradually beat in 1/2 cup sugar, a little at a time. Beat till stiff, not dry peaks. In small bowl, combine egg yolks, water, vanilla and dry ingredients. Beat at medium high speed for 4 minutes or until mixture is light and fluffy. Fold yolk mixture gently but thoroughly into egg white batter. Turn into ungreased angel food cake pan. Bake at 350 degrees for 45 minutes. Invert pan to cool.

Creamy Pineapple Frosting

Cream:

1/4 cup butter **1/4 cup shortening**

Gradually add:

3 cups sifted powdered sugar

Beat till light and fluffy.

Blend in:

1 - 8 oz. can drained
pineapple

1/4 tsp. vanilla

1/2 tsp. lemon juice

1/8 tsp. salt

MRS. LLOYD JASPER

BANANA NUT CAKE

Sift together:

2½ cups sifted cake flour **¼ tsp. baking powder**
one and two-thirds cups **1 tsp. soda**
sugar **1 tsp. salt**

Set aside.

Stir:

two-thirds cup lard just
to soften

Sift in:

dry ingredients

Add:

¼ cups mashed bananas **one-third cup buttermilk**

Mix until all flour is dampened. Beat 2 minutes at medium speed.

Add:

one-third cup buttermilk **2 unbeaten eggs**

Beat 2 minutes

Fold in:

two-thirds cup chopped nuts

Turn into:

Two 9 inch greased and floured pans or a 9x13 inch pan. Bake 30 to 35 minutes for layers above. 5 to 10 minutes longer for 9 x 12 pan. Cool and frost with the following:

2½ cups powdered sugar **1 egg**

¼ tsp. salt

Beat until egg is worked in good.

Boil:

¼ cup granulated sugar **2 T. water**

Boil for 1 minute.

Add this to egg and sugar mixture.

Add:

½ cup white shortening **1 tsp. vanilla**
(Crisco type)

Beat until creamy and spread on cooled cake.

This cake and frosting freezes will without the frosting weeping. Thaw in the refrigerator.

MRS. EUGENE DRESS

BANANA CAKE

Measure into sifter

2 cups flour

1 tsp. baking powder

Measure into mixing bowl

1/2 cup spry

Measure into cup

1/2 cup sour milk

1 tsp. vanilla

1 cup mashed bananas

(2 or 3)

1 tsp. soda

3/4 tsp. salt

1 1/2 cups sugar

2 eggs unbeaten

1/2 cup nuts (optional)

Stir spry and sugar just to soften. Stir in dry ingredients. Add 1/4 cup milk and bananas. Mix until flour is dampened, then beat 2 minutes in mixer at low speed. Add eggs, nuts and remaining milk and vanilla. Beat 1 minute by mixer at low speed. Bake 375 degrees for 25 minutes.

MRS. CLETUS BURKLE

BANANA CAKE

1/2 cup soft butter

1 1/2 cups sugar

1 egg and 1 egg yolk

1 cup mashed ripe bananas

1 tsp. vanilla

2 cups cake flour

1 tsp. baking powder

1 tsp. soda

1/2 tsp. salt

3/4 cup sour milk

Have all ingredients room temperature. Cream together butter and sugar. Add the egg and yolk, beat well; add vanilla and bananas. Sift together the dry ingredients. Add the dry ingredients and sour milk alternately; mixing well after each addition. Pour into two paper lined 8 inch pans. Bake at 375 degrees for 25 to 30 minutes.

MRS. GENE RECKER

CHOCOLATE OATMEAL CAKE

- | | |
|---|-------------------------------------|
| 1¼ cup hot water | ½ cup shortening |
| 1 cup oats | 2 eggs |
| 2 squares unsweetened
baking chocolate | one and one-third cups flour |
| 1 cup brown sugar | ¼ tsp. soda |
| 1 cup white sugar | 1 tsp. cinnamon |
| | ½ tsp. salt |

Pour hot water over oats, (quick cooking rolled oats) and chocolate squares. Cool. Cream together sugars and shortening. Add eggs. Add dry ingredients. Add oats and chocolate mixture. Mix well. Bake at 350 degrees in a 13 x 9 x 2 inch pan, greased. Bake for 35 minutes. May put any kind of frosting on cake or whipped cream or the following:

Topping (Coconut)

- | | |
|------------------------------|---|
| 1 cup evaporated milk | one and one-third cups
coconut |
| 1 cup sugar | |
| 3 egg yolks | 1 cup pecans or walnuts,
chopped |
| ½ cup margarin | |
| 1 tsp. vanilla | |

Combine sugar, milk, egg yolks, margarin and vanilla in saucepan. Cook over medium heat stirring constantly, until mixture thickens. (About 12 minutes). Remove from heat. Add coconut and nuts. Beat until cool and put on cake.

MRS. BILL FRANCOIS

DUMP AND SPREAD CAKE

- | | |
|--|---------------------------------|
| 1 can crushed pineapple
(20 oz. size) | 1 stick oleo or margarin |
| 1 can cherry pie filling | ½ cup chopped pecans |
| 1 large white or yellow
cake mix | |

Dump pineapple in 9 x 13 inch cake pan and spread evenly. Spoon cherry pie filling over and spread. Dump box of cake mix (dry) over the above and spread. Now slice margarin thin over the entire cake. Sprinkle with pecans and bake at 350 degrees for 50 minutes. Serve plain or with whipped cream.

MRS. MERLIN JASPER

SPICY OATMEAL CAKE

1 $\frac{1}{4}$ cups boiling water	2 eggs, unbeaten
1 cup rolled oats	1 $\frac{1}{2}$ cups sifted flour
1 $\frac{1}{2}$ cups brown sugar (firmly packed)	1 tsp. soda
	1 tsp. cinnamon
$\frac{1}{2}$ cup butter or margarin	$\frac{1}{2}$ tsp. salt
1 tsp. vanilla	$\frac{1}{2}$ tsp. nutmeg

Pour boiling water over oats; cover and set aside. In mixing bowl, gradually add sugar to butter, creaming well. Beat in vanilla and eggs. Add oats mixture, mix well. Sift together remaining ingredients, add and stir until well blended. Pour batter into greased 13 x 9 x 2 inch pan. Bake in 350 degree oven for 25 to 30 minutes or until cake is done.

KATHLEEN EDDY

HIGHLAND CAKE (OATMEAL)

Sift together the following:

1 $\frac{1}{2}$ cups flour	1 tsp. cinnamon
1 tsp. soda	$\frac{1}{2}$ tsp. ground cloves
$\frac{1}{2}$ tsp. salt	

Pour 1 cup boiling water over 1 cup oatmeal. Cool.

Cream together:

$\frac{1}{2}$ cup lard	1 cup brown sugar
$\frac{1}{2}$ cup white sugar	

Add 2 eggs, one at a time, oatmeal mixture and 1 teaspoon vanilla. Then dry ingredients.

Topping

Spread over batter before baking.

3 tsp. melted butter	$\frac{1}{2}$ cup shredded coconut
two-thirds cup brown sugar	$\frac{1}{2}$ cup nutmeats

Bake at 350 degrees for 40 minutes. Place into a 9 x 13 inch cake pan.

MRS. FRANCIS HOLTZ



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EARLVILLE, IOWA

OATMEAL CAKE

Pour:

1½ cups boiling water over
1 cup oatmeal

Let stand for 20 minutes.

Cream:

1 cup white sugar ½ cup shortening
1 cup brown sugar

Add:

2 beaten eggs 1 tsp. soda
Oatmeal mixture ½ tsp. salt
1½ cups flour 1 cup raisins or nuts
1 tsp. cinnamon (either or both optional)

Bake in 350 degree oven for 30 or 35 minutes. Use a 9 x 13 inch greased pan.

MRS. PERRY DUNN
MRS. RAY RECKER

GOPHER CAKE

1½ cups boiling water 2 eggs
1 cup chopped dates 1½ cups flour
1 tsp. baking soda ½ tsp. salt
1 cup white sugar 2 T. cocoa
¾ cup oleo

Pour boiling water over dates and add baking soda. Cream sugar, butter and eggs. Sift flour, salt and cocoa together. Add sugar mixture to date mix, then add dry ingredients.

Topping

1 cup chocolate chips ¼ cup white sugar
½ cup nuts ½ cup brown sugar

Mix topping together pour ½ batter into pan, then sprinkle ½ of topping mix. Pour remaining batter over topping and then sprinkle the rest of topping mix. May be served plain or with whipped cream or the like. Grease a 13 x 9 inch pan. Bake at 350 degrees for 40 minutes.

MRS. JERRY CALLAN

AMBROSIA CHIFFON CAKE

5 egg yolks	1/2 cup oil
1 cup egg whites (8 or 9 eggs)	1/4 cup water
2 1/4 cups sifted cake flour	1/2 cup orange juice
1 1/2 cups sugar	1 T. cream of tartar
1 T. baking powder	1 cup flaked coconut
1 tsp. salt	1 tsp. orange rind

Have eggs at room temperature. Sift flour with 1 cup sugar, baking powder and salt. Measure into bowl egg yolks, oil, water, orange juice and rind. Add sifted ingredients. Beat 1/2 minute at low speed of mixer. Add cream of tartar to egg whites and beat till soft peaks. Slowly add 1/2 cup sugar. Beat to stiff peaks. Don't overbeat. Fold coconut into egg whites then fold egg yolk mixture into whites. Pour into 10 inch tube pan. Bake at 325 degrees for 1 hour or until top springs back. Invert pan to cool.

MRS. JAMES BOGE

PINEAPPLE CAKE

No. 2 1/2 can crushed pineapple (drained)	2 tsp. baking soda
2 cups flour	1 cup walnuts
2 cups sugar	2 beaten eggs

Cream together sugar and eggs. Sift flour, soda and add to sugar and egg mixture. Mix pineapple and nuts in. Grease a 13 x 9 inch pan. Bake at 300 for 45 minutes to an hour. (I bake 1 full hour or it falls in the center).

Topping

1 cup sugar	two-thirds cup canned milk
1 stick oleo or butter (1/2 cup)	(Eagle Brand)
	1 tsp. vanilla

Boil for two minutes and pour over the hot cake.

MRS. LAVERN TRUMM

VERY EASY FRUITCAKE

2 cups pitted dates
1 cup fruit cake mix
(fruit)
1½ cups mixed walnuts and
pecans
¾ cup flour

¾ cup sugar
½ tsp. baking powder
½ tsp. salt
3 eggs
1½ tsp. vanilla

Heat oven to 300 degrees. Grease 2 small loaf pans. Combine all ingredients in large bowl, mix thoroughly. Pour into prepared pans. Bake 1½ hours or until wooden pick inserted into center comes out clean. If cake becomes too brown cover with foil last 30 minutes of baking. This cake is best if allowed to age about 1 month in a refrigerator in air tight containers.

MRS. LORAS VASKE

FRUIT COCKTAIL PUDDING CAKE

1 cup sifted flour
1 cup sugar
1 tsp. baking soda
¼ tsp. salt
1 egg

1 can (No. 303) fruit
cocktail
½ cup brown sugar
½ cup chopped nutmeats

Sift together flour, sugar, soda and salt. Add beaten egg and total can of fruit cocktail. Mix well. Pour in a greased 8x8 inch square or round pan. Mix brown sugar and nutmeats; sprinkle over the top. Bake at 350 degrees for 40 to 45 minutes. Serve hot or cold with cool whip or whipped cream or you may use ice cream. Serve 9.

MRS. RAY WERNER

Housework is something you do that nobody notices unless you don't do it.

MANDARIN ORANGE CAKE

- | | |
|--------------------|--|
| 1 cup sugar | Small can mandarin oranges,
drained |
| 1 cup flour | |
| 1 egg | 1/2 tsp. salt |
| 1 tsp. baking soda | Nuts, optional |
| 1 tsp. vanilla | |

Combine all ingredients in one bowl and beat 2½ to 3 minutes. Bake at 350 degrees for 30 to 35 minutes in a buttered 8 inch pan.

Topping

Bring ¾ cup brown sugar, 3 tablespoons margarin and 3 tablespoons milk to a boil - pour over hot cake.

LEANDA FANGMANN

UNBAKED CHEESE CAKE

- | | |
|-----------------------------------|------------------------------------|
| 18 graham crackers,
crushed | 2 cups milk |
| 2 T. sugar | 1 box instant lemon
pudding mix |
| 6 T. melted butter or oleo | 1 can cherry pie filling |
| 1 - 8 oz. package cream
cheese | |

Combine crushed graham crackers, sugar and oleo. Mix well, save cup of the mixture for topping. Press mixture in an 8 or 9 inch square pan or a 9 inch pie pan. Chill or bake 10 minutes, then chill while making the filling. Beat cheese till smooth, add pudding and rest of milk. Beat 1 minute, no longer. Pour into prepared crust and sprinkle with saved crumbs. Can top with cherry pie filling. Chill 2 hours before serving.

MRS. CYRIL DOLAN

FOREVER WEDDING CAKE

Combine:

- | | |
|-----------------------------|---------------------------|
| 1 heaping cup true love | Large pinch unselfishness |
| 1 rounded cup perfect trust | |

Flavor with:

- | | |
|--|--------------------------------------|
| 1 cheerful home | 1 pint sympathy and
understanding |
| Portion interest in all
things he does. | Many loving kisses |

Mix well. Bake well all your life. P.S. This should be found in every recipe file.

Anonymous

PRUNE CAKE

- | | |
|----------------------|---|
| 2 cups sugar | 1/2 tsp. cinnamon |
| 1 cup Wesson oil | 1/4 tsp. each of nutmeg
and allspice |
| 3 eggs, unbeaten | 1 jar of junior baby
food prunes |
| 1/4 tsp. salt | 1/2 cup nuts |
| 2 cups flour | |
| 3 tsp. baking powder | |

Mix together the sugar, oil and the eggs. Mix well and the salt, spices, baking powder, prunes and flour. When well mixed, fold in the nuts. Pour into greased and floured oblong cake pan. Bake at 350 degrees for 45 minutes or until done. Good with ice cream.

MRS. EMIL WILGENBUSCH

FRUIT COCKTAIL CAKE

- | | |
|----------------------------|---------------------|
| 1 No. 2 can fruit cocktail | 1 cup flour |
| 1 egg, beaten | 1 tsp. soda |
| 1 cup sugar | 1/4 cup brown sugar |

Place fruit cocktail into a mixing bowl, add egg, sugar, flour, and soda. (Sift dry ingredients together first before placing in.) Mix all ingredients together. Pour mixture into a greased pan 8 x 10 inches. Sprinkle brown sugar over the top and bake in a 325 degree oven for 45 minutes. Serve with whipped cream.

Topping

- 3/4 cup nuts
4 oz. bottle Maraschino
cherries

Mix together and drain the cherries. Place on the top of cake.

MRS. WILLIAM HORSFALL

There is no spectacle on earth more appealing, than that of a beautiful woman in the act of cooking for someone she loves.

Thomas Wolfe

CHOCOLATE FILLED CUPCAKES

$\frac{1}{4}$ cup shortening	$\frac{3}{4}$ tsp. salt
$1\frac{3}{4}$ cup sifted flour	1 egg
one and one-third cups sugar	1 tsp. vanilla
one-third cup cocoa	$\frac{1}{2}$ cup sour cream
1 tsp. soda	$\frac{1}{2}$ cup hot water
1 tsp. baking powder	

Stir shortening to soften. Sift in all dry ingredients together and stir into shortening. Add eggs, vanilla, sour cream and half of hot water. Mix until flour is dampened. Beat vigorously for 2 minutes, add remaining water. Beat 1 minute longer. Fill into cupcake pans $\frac{1}{2}$ full. Bake at 375 degrees for 18 to 20 minutes.

MRS. JAMES WERNER

CHOCOLATE FILLED CUPCAKES

Let cupcakes cool and then put filling into decorator tube and insert in center of cupcake.

FILLING:

$\frac{1}{2}$ cup evaporated milk	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup sugar	1 tsp. vanilla
two-thirds cup Crisco	

Beat 10 minutes at high speed. Add 1 tablespoon water, and $\frac{1}{4}$ cup powdered sugar. Beat together. Frost with chocolate frosting so that you can't see where filling was inserted.

MRS. JAMES WERNER

BANANA CUP CAKES

1 cup sugar	1 tsp. vanilla
1 cup mashed bananas	$\frac{1}{2}$ tsp. soda, dissolved in
$\frac{1}{2}$ cup vegetable shortening	1 T. warm water
1 large egg	1 tsp. baking powder
$\frac{1}{4}$ tsp. salt	$1\frac{1}{2}$ cups flour, heaping

Combine in order given, sifting in dry ingredients last. Bake in 350 degree oven till lightly browned, approximately 15 minutes.

MRS. BERNARD MILLER

EASY AND DIFFERENT CUPCAKES

1 cup sugar	½ tsp. salt
1 cup flour	1½ tsp. baking powder
¼ cup oil	1½ squares chocolate
1 egg and milk to make one cup	1 tsp. vanilla

Put the dry ingredients into a bowl and shave the chocolate (coarsely) over it. Measure ¼ oil into a cup, add 1 egg and fill the cup with milk. Add the liquid and beat 3 minutes by hand. Put into cup cake pans and bake at 400 degrees for 12 to 15 minutes.

MRS. ROBERT FRENTRESS

TEN COMMANDMENTS (For the 20th Century Wives)

1. Defile not thy body neither with excessive foods, tobacco nor alchohol, that thy days may be long in the house which thy husband provided for thee.

2. Put thy husband before thy mother, thy father, thy daughter and thy son, for his is thy lifelong companion.

3. Thou shalt not nag.

4. Permit no one to tell thee that thou are having a hard time of it; neither thy mother, thy sister nor thy neighbor, for the Judge will not hold her guiltless who lettet another disparage her husband.

5. Thou shalt not withold affection from thy husband for every man loveth to be loved.

6. Forget not the virtue of cleanliness and modest attire.

7. Forgive with grace, for who among us does not need forgiveness?

8. Remember that the frank approval of thy husband is worth more to thee than the admiring glances of a hundred strangers.

9. Keep thy home in good order, for out of it cometh the joys of thy old age.

10. Honor the Lord thy God all the days of thy life, and thy children will rise up and call thee blessed.

ABIGAIL VAN BUREN

FLUFFY FROSTING

- | | |
|------------------------|----------------------|
| 1 cup sugar | 1 tsp. flavoring |
| ¼ tsp. salt | 2 egg whites |
| ½ tsp. cream of tartar | Add color if desired |
| 3 T. of water | |
| (or fruit juice) | |

Put all together and stir. Place in a double boiler - already hot and beat with a beater till stiff.

MARY HAVERTAPE

NEVER-FAIL FLUFFY FROSTING

- | | |
|------------------------|------------------------|
| ¾ cup sugar | 3 T. water |
| ¼ cup light corn syrup | ¼ tsp. cream of tartar |
| 2 egg whites | 1 tsp. vanilla |

Combine all ingredients in top of double boiler. Beat over boiling water until frosting holds a peak. Approximately 7 minutes.

MRS. JOHN V. HOGAN

VELVETY CHOCOLATE FROSTING

- | | |
|---------------------------------|------------------------------|
| 3 T. butter | 1½ cup sifted powdered sugar |
| 2 squares unsweetened chocolate | 1 egg |
| | 3 T. milk |

Melt butter and chocolate over hot water in a double boiler. Add powdered sugar, egg and milk. Beat with a mixer until blended. Place over ice water for 5 minutes or until it is cold. Then beat with the mixer until fluffy or of desired consistency.

MRS. LAWRENCE WERNER

UNCOOKED FROSTING

Combine 1 unbeaten egg white, $\frac{1}{2}$ cup white corn syrup, $\frac{1}{2}$ teaspoon vanilla and dash of salt. Beat with electric mixer till fluffy spreading consistency. Frost cake. Serve within a few hours or refrigerate. Frosts a 8 or 9 inch round cake or a loaf cake.

MRS. KENNETH JASPER

MILE-HIGH SNOWY FROSTING

2 egg whites	1 tsp. vanilla
$\frac{1}{4}$ tsp. salt	1 cup powdered sugar
$\frac{3}{4}$ cup white syrup	

Beat egg whites until stiff. Add salt and blend well. Add white syrup a little at a time beating after every addition. Add vanilla and continue beating. Add powdered sugar and beat until it holds a peak.

MRS. JOHN K. HOEGER

KATHERINE'S CHOCOLATE FROSTING

$\frac{1}{2}$ cup of butter or margarine	4 squares unsweetened chocolate, melted
$\frac{1}{8}$ tsp. salt	1 tsp. vanilla
4 cups confectioners sugar	1 egg beaten
$\frac{1}{4}$ cup milk	

Cream together butter, salt, and sugar. Add chocolate melted, vanilla, beaten egg and milk.

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EGG PLANT SYRUP MIXTURE
WHITE CHOCOLATE FUDGE

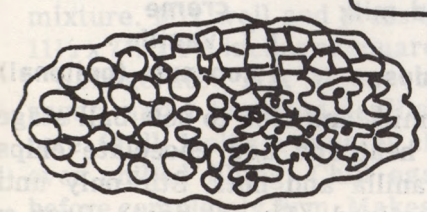
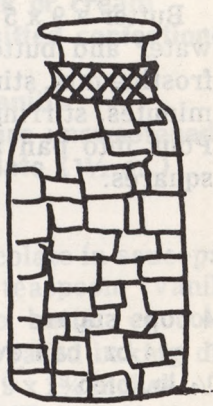
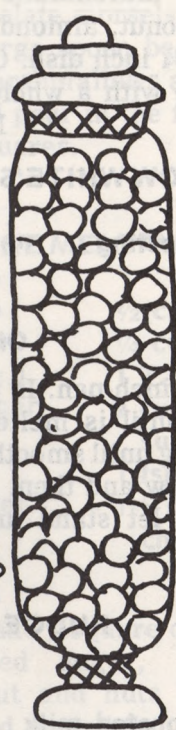
1 cup heavy cream
1/2 cup flaked coconut
1/2 cup nuts (not oil)

1 cup evaporated milk
1/2 cup butter or margarine
2 oz almond bark

Butter sides of heavy 1 quart saucepan. Add the sugar,
milk, margarine. Cook over medium heat to soft ball stage
(235 degrees) stirring frequently. Remove from heat. Add
almond bark and marshmallows, beat until melted.
Quickly stir in coconut, nuts and vanilla. Pour into
battered 10 x 8 x 1 1/2 pan. Cut when cool. If desired
as garnish each piece with 1 almond.
MRS. JOHN K. HOBGER

EGG PLANT SYRUP MIXTURE
FUDGE

1 package white fudge
1 mix
2 tablespoons
3 T water



Candy

WHITE CHOCOLATE FUDGE

- | | |
|----------------------------|-------------------------|
| 2 cups sugar | 1 cup tiny marshmallows |
| 1 cup evaporated milk | 1/2 cup flaked coconut |
| 1/2 cup butter or margarin | 1/2 cup nuts |
| 8 oz. almond bark | 1 tsp. vanilla |

Butter sides of heavy 3 quart saucepan. Add the sugar, milk, margarin. Cook over medium heat to soft ball stage (234 degrees) stirring frequently. Remove from heat. Add almond bark and marshmallows; beat until melted. Quickly stir in coconut, almonds and vanilla. Pour into buttered 10 x 6 x 1 3/4 inch dish. Cut when cool. If desired garnish each piece with a whole almond.

MRS. JOHN K. HOEGER

SNOW WHITE'S FUDGE

- | | |
|------------------------------|--|
| 1 package white frosting mix | 1/2 cup chopped, candied cherries (red or green or both) |
| 2 T. butter | Or White raisins |
| 3 T. water | |

Butter a 9 x 5 x 3 inch pan. In top of double boiler heat water and butter until is melted. Add the package of frosting mix, stirring until smooth. Heat an additional five minutes, stirring now and then. Add cherries or raisins. Pour into pan and let stand until solid, then cut into squares.

JOYCE THOLE

FUDGE

- | | |
|--------------------------------|-------------------------|
| 4 cups sugar | 1 pt. marshmallow creme |
| 1 - 14 oz. can evaporated milk | 1 T. vanilla |
| 1/4 lb. oleo | 1 cup nuts (optional) |
| 2 packages chocolate chips | |

Method: Cook sugar, milk and oleo to soft ball stage, stirring. Remove from heat and add chocolate chips, marshmallow creme, vanilla and nuts. Stir only until chips and creme are dissolved. (Do not beat). Pour on greased sheet.

MRS. LORAS VASKE

SEVEN DWARD'S NUT FUDGE

one and two-thirds
cups sugar
2 T. butter
½ tsp. salt
two-thirds cups evaporated
milk

1½ cups semi-sweet
chocolate morsels
¼ lb. miniature
marshmallows
½ cup chopped walnuts
1 tsp. vanilla

Place sugar, butter, salt and evaporated milk in a large saucepan. Stir until mixed and heat to a boil. Boil gently for about five minutes, stirring all the while. Turn off the heat and add the chocolate morsels, marshmallows, nuts and vanilla. With a large spoon beat the candy mixture until chocolate and marshmallows are melted. Grease an 8-inch square pan and pour in the fudge. Let it set until solid then cut into squares.

JOYCE THOLE

FUDGE MELTAWAYS

½ cup butter
1 square unsweetened
chocolate (1 oz.)
¼ cup granulated sugar
1 tsp. vanilla
1 egg, beaten
2 cups graham cracker
crumbs
1 cup coconut

½ cup chopped nuts
¼ cup butter
1 T. milk or cream
2 cups sifted confectioners
sugar
1 tsp. vanilla
1½ square unsweetened
chocolate (1½ oz.)

Melt ½ cup butter and 1 square chocolate in saucepan. Blend in granulated sugar, 1 teaspoon vanilla, egg, crumbs, coconut and nuts into butter chocolate mixture. Mix well and press into ungreased baking dish 11½ x 7½ x 1½ inches or square pan 9 x 9 x 1¼ inches.

Refrigerate: Mix ¼ cup butter, milk, confectioners sugar, and 1 teaspoon vanilla. Spread over crumb mixture. Chill. Melt 1½ squares chocolate and spread evenly over chilled filling. Chill again. Cut into tiny squares before completely firm. Makes 3 to 4 dozen squares.

MRS. TONY BROGHAMMER

CHOCOLATE FUDGE

two-thirds cup milk
1 to 2 oz. unsweetened
chocolate, cut up
2 cups sugar
1 tsp. corn syrup

Dash of salt
2 T. butter
1 tsp. vanilla
1 cup broken nuts

Place milk and chocolate over medium heat, stirring until chocolate melts. Stir in sugar, syrup and salt. Cook gently to soft ball stage or 236 degrees on candy thermometer. Remove from heat. Add butter; cool to lukewarm without stirring. Add vanilla. Beat until thick and no longer glossy. Stir in nuts. Pour into buttered 8 x 8 inch pan. Cut into squares.

MRS. JOHN V. HOGAN

DROP FUDGE

1 $\frac{3}{4}$ cup unsweetened
baking chocolate
2 T. butter or margarin
2 cups sugar

$\frac{3}{4}$ cups evaporated milk
Pinch of salt
1 tsp. vanilla
Nut meats (optional)

Melt chocolate, butter, over low heat. Remove from heat and add sugar and salt, blending well. Add evaporated milk, mix and return to heat. Stir constantly until mixture is boiling, and sugar is well dissolved. (Mixture is thick and will burn easily). Continue stirring and cooking until mixture stays in drop when tested in cool water. (Don't wait too long before testing). Cool, add vanilla and nuts and beat until mixture is creamy and begins to hold in shape, when dropped from the end of a spoon. Use 2 teaspoons to drop small amounts of candy onto waxed paper, swirling them into bon-bon shape. Work quickly so as to drop all of mixture into bon-bons before it sets too much.

MRS. FRANCIS MONGAHAN

PEANUT BUTTER FUDGE

3 cups white sugar	1 tsp. vanilla
1 cup cream	1 cup chunk style
2 T. white syrup	peanut butter

In large sauce pan combine sugar, cream and syrup. Boil to soft ball stage stirring constantly. Remove from stove and add vanilla and peanut butter. Stir until it turns. our into buttered 9 x 9 inch pan.

MRS. GENE RECKER

CHOCOLATE FUDGE

3 squares unsweetened baking chocolate	¼ tsp. cream of tarter
¾ cup water	Pinch of salt
3 cups white sugar	½ cup milk
1 tsp. vanilla	1 tsp. butter
	½ cup nuts, if desired

Melt over low heat 3 squares baking chocolate with ¾ cup water. Remove from stove. Stir in 3 cups sugar, ¼ teaspoon cream of tarter, salt and ½ cup milk. Place candy thermometer and cook over moderate heat till candy reaches 234 degrees. Remove from heat. Add vanilla and butter and place pan in cold water till bottom of pan feels cool. Beat candy till it loses its shine. Add nuts (I use black walnuts). Pour into buttered pan 8 x 8 inches. Cut into squares.

MRS. GEORGE CHAPMAN

If you can read the handwriting on the wall-Your children are old enough to know better.

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OPERA FUDGE

2 cups sugar
two-thirds cup milk
2 T. light corn syrup

¼ tsp. salt
2 T. butter
1 tsp. vanilla

Combine sugar, milk and corn syrup in heavy saucepan. Stir over medium heat until sugar dissolves. Cook to 236 degrees or soft-ball stage. Remove from heat. Add butter and cool to lukewarm without stirring. Add vanilla; beat until thick and no longer glossy. Pour into buttered 8 or 9 inch square pan. When set cut into squares.

MRS. JOHN V. HOGAN

NO-FAIL DIVINITY

4 cups white sugar
1 cup light syrup
¾ cup water
Dash of salt
3 egg whites

1 tsp. vanilla
nuts if desired
chopped drained maraschino
cherries, if desired

In large sauce pan cook the sugar, syrup, water and salt to hard boil stage (260 degrees). In large mixer bowl beat the egg whites till very stiff, add vanilla. Pour hot mixture over egg whites slowly beating constantly. Beat or stir in the nuts and cherries. Then beat or stir till mixture begins to lose its gloss and forms soft peaks. Drop by teaspoon onto waxed paper.

MRS. GENE RECKER

Add all the love of all the parents and the total sum cannot be multiplied enough times to express God's love for me, the least of his children.

DIVINITY FUDGE

2 cups sugar	2 egg whites
½ cup white corn syrup	1 tsp. vanilla
½ cup water	1 cup chopped nut meats

Boil sugar, syrup and water until mixture turns brittle or until it is up to the brittle stage on a candy thermometer. Pour slowly over stiffly beaten egg whites. Beat until mixture is creamy or until you think it is thick enough, then add nuts and vanilla. Drop on buttered platter in the size pieces you desire.

MRS. RAY RECKER

PERFECT DIVINITY

2 cups sugar	2 egg whites
½ cup light corn syrup	1 tsp. vanilla
½ cup hot water	½ cup chopped nuts
¼ tsp. salt	

Combine sugar, syrup, water and salt in 2 quart heavy saucepan. Bring to a boil, stirring constantly until sugar dissolves. Cook to hard ball stage or 250 degrees without stirring. It should spin a thread at least 6 inches long. Pour hot syrup slowly over stiffly beaten egg whites and beat at high speed about 5 minutes. Add vanilla and continue beating until candy loses its gloss. Add nuts. Drop by teaspoonfuls, pushing off with second spoon, onto cookie sheet covered with wax paper.

MRS. JOHN V. HOGAN

PECAN ROLL

3 cups white sugar	1 cup white syrup
1 cup milk	

Cook until it makes a soft ball. Take off stove and cream until thick. Knead on board and roll in nuts. Form into a roll or put in a buttered pan and cut into squares.

MRS. JOHN K. HOEGER

PEANUTBUTTER FINGERS

1/2 cup white sugar	1 cup flour
1/2 cup brown sugar	1/2 tsp. soda
1 stick of oleo or butter	1/4 tsp. salt
one-third cup peanut butter	1/2 tsp. vanilla
1 egg	1 cup oatmeal

Mix the first five ingredients together. Then add the next five until smooth. Bake at 350 degrees for 20-25 minutes. Take out and put chocolate chips to your desire. Spread smooth after they melt. Drizzle on top the following mixed together:

1/2 cup powdered sugar
1/4 cup peanut butter
2 T. milk

JOSEPHINE PETRICK

ENGLISH TOFFEE (Candy)

1 cup sugar	6 plain Hershey Bars
1/2 lb. butter	1/2 cup chopped nuts
3 T. water	1 tsp. vanilla

Put sugar, butter and water into heavy saucepan and boil until 285 degrees, stir constantly. Take off of heat and add vanilla. Pour into buttered pan and let stand for 3 minutes. Lay Hershey Bars on top and spread with knife after they begin to melt. Sprinkle nuts on top and cut before cooled.

MRS. LORAS VASKE

It's a little too much to save
And a little too much to dump
And there's nothing to do but eat it;
That makes the housewife plump!

CRUNCHY BALLS

- | | |
|------------------------------|--|
| 4 cups crunchy peanut butter | 1 large Hershey bar or 1-12 oz. package of chocolate chips |
| 2 boxes of powdered sugar | 1 stick of parafin wax |
| 2 sticks of melted oleo | |
| 7 cups rice krispies | |

Mix first 4 ingredients together and work it well to form in the size of a walnut. Set in refrigerator to firm. Meanwhile take the Hershey bar or chocolate chips, 1 stick parafin wax and melt together. Dip the balls and let harden.

MRS. JOHN K. HOEGER

PEANUT BUTTER CRUNCHIES

- | | |
|----------------------------------|------------------------------|
| 1 cup butterscotch chips, melted | 1/4 cup Skippy peanut butter |
| | 2 cup corn flakes |

Blend butterscotch chips and peanut butter. Stir in cereal quickly. Drop by small teaspoonfuls onto waxed paper. Let set. Serves twenty-four candies.

JANET TIMMER

RICE KRISPIE SQUARES

- | | |
|---------------------|--------------------------|
| 1 cup sugar | 6 cups Rice Krispies |
| 1 cup white syrup | 1 cup chocolate chips |
| 1 cup peanut butter | 1 cup butterscotch chips |

Cook sugar and syrup in pan until it boils, add peanut butter and stir until dissolved. Add Rice Krispies and stir till well coated. Pour into a 9 x 13 inch pan. Melt chips in top of double boiler; spread on Rice Krispies Squares. Cut into squares when cool.

MRS. GENE RECKER

BLARNEY STONES

1 cup sugar

2 eggs beaten

Beat the eggs and sugar together for not less than 10 minutes (This is the key to success). Use mixer on medium speed.

Add:

½ cup boiling water

¼ tsp. salt

1 cup flour

1 tsp. vanilla

1 tsp. baking powder

Line a 9 x 9 pan with wax paper and pour in batter. Bake at 350 degrees for 45 minutes. Cool. Cut into squares and frost with thin powdered sugar frosting. Roll in ground peanuts.

BERNICE LYNESS

CHOCOLATE BON BONS

**4 cups crunchy peanut
butter**

7 cups Rice Krispies

2 sticks melted oleo

**2 - 1 lb. boxes of powdered
sugar**

Mix together and form in size of a walnut and place in refrigerator to firm up. Melt a 40 cent Hershey bar and 1 package of 12 ounce chocolate chips and 1 stick of parawax in top of double boiler and dip balls into the chocolate mixture. Put on wax paper and put in refrigerator.

MRS. GERI WIESER

God is so high you can't get above him.
God is so low you can't get beneath him.
God is so wide you can't get around him.
You'd better come in by the door.

ROCK CANDY

2 cups sugar
1/2 cup water
1/2 cup light corn syrup

1/4 tsp. cinnamon, anise,
or clove oil
Food coloring
Powdered sugar

Bring the first 3 ingredients to a boil, stirring to dissolve sugar. Boil to 300 degrees on candy thermometer. Remove from heat. Add flavoring and desired amount of food coloring. Pour into buttered 9 x 13 inch pan. When candy starts to harden around edges, cut into pieces with scissors. Candy will still be quite hot as cutting begins. Work quickly, candy hardens fast. Put on wax paper covered with powdered sugar. May use peppermint or wintergreen oil. Oils may be bought from a pharmacist.

MRS. JOHN V. HOGAN

SPECIAL K BARS

1 cup white sugar
1 cup brown sugar
1 1/2 cups peanut butter
5 cups Special K Cereal

1 - 6 oz. package chocolate
chips
1 - 6 oz. package butterscotch
chips

Stir syrup, sugar, peanut butter together and heat until melted over low heat. Stir in cereal and mix well; press into a buttered 9 x 13 inch pan. In a heavy sauce pan, melt together chocolate and butterscotch chips. Spread over cereal mixture. Cut in squares.

MRS. GREGOR WULFEKUHLE

Happiness is like jam.

You can't spread even a little without getting a little on yourself.

HOLLY CANDY

- | | |
|------------------------|--------------------------------|
| 30 marshmallows | 2 tsp. green food color |
| ½ cup water | 3½ cups cornflakes |
| 1 tsp. vanilla | Red cinnamon candies |

Combine marshmallows, butter, vanilla and food color in top of double boiler. Heat over boiling water until melted stirring frequently. Remove from stove. Gradually stir in cornflakes. Drop from teaspoons onto wax paper. Decorate with red cinnamon candies. Can also be shaped into 9-inch wreath. This candy freezes well.

MRS. GENE RECKER

CANDY BALLS

- | | |
|---|--|
| 1 cup chopped dates
(uncooked) | ½ cup chopped nuts |
| 1 cup smooth peanut
butter | 1 cup powdered sugar |
| | 8 oz. almond bark
(white chocolate) |

Mix ingredients. Press and form into balls. Put in refrigerator to firm. Dip balls into melted white chocolate has been heated over low temperature. Place on wax paper to cool. Hint: dip pretzels into remainder of white chocolate.

MRS. JOHN K. HOEGER

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CHUNKY CHICKEN CASSEROLE

3 cups diced cooked chicken 1/2 cup milk
1 can cream of mushroom soup
1 can sliced mushrooms

Casseroles

BUTTY McINTOSH

HAMBURGER CASEROLE

CHICKEN CASEROLE



CHUNKY CHICKEN CASSEROLE

- 3 cups diced cooked chicken $\frac{1}{2}$ cup milk
2 cans cream of mushroom soup 1 tsp. instant minced onion
1 can sliced mushrooms, drained 1 tsp. Worcestershire Sauce

Place diced chicken in 10 inch baking pan. Mix soup, milk, onion, Worcestershire Sauce and mushrooms. Pour over chicken. Mix half of an 8 ounce package of seasoned bread stuffing mix according to package directions for dry mix. Sprinkle over soup mixture. Bake in pre-heated oven at 350 degrees for 25 minutes.

BETTY McINTOSH

CHICKEN CASSEROLE

- 2 chicken bouillion cubes one and one-third cups pet
 $1\frac{1}{2}$ cups boiling water instant milk (dry)
7 oz. package precooked rice 2 cans shredded process
1 T. instant minced onion American cheese
2 cups cut up chicken
2 cans cream of chicken soup

Dissolve bouillion cubes in water in medium mixing bowl. Add chicken, cream of chicken soup, rice, instant dry milk and onion. Pour into a 2 quart baking dish. Top with cheese. Bake in a 350 degree oven for 30 minutes. Serves 6.

MRS. EUGENE DREES

ORIENTAL CASSEROLE

- 3 cups cooked cabbage (10 minutes) 2 cans cream of mushroom soup (undeluted)
3 cups celery (5 minutes)

Combine cabbage and celery in a casserole. Add soup, salt and pepper to taste. Top with croutons or bread crumbs. Bake $\frac{1}{2}$ hour.

PHYLIS JOESPHINE HUGHES

HAMBURGER CASSEROLE

1½ lbs. ground beef **Salt**
1 can mixed vegetables **Pepper**
2 cans artrus sauce **Garlic powder**
(a seasoned tomato sauce)

Brown beef in fry pan - drain off water and grease. Add salt, pepper, and garlic powder. Add artrus sauce (or any tomato sauce-1 can) and drained vegetables. Put in baking dish and top with mashed potatoes in balls to which you mix in an egg, salt, pepper and cheese to taste. Bake at 350 degrees till potatoes brown lightly.

KATHY THOLE

HAMBURGER CASSEROLE

1 8 oz. package wide **Dash of pepper**
noodles **2 lbs. ground beef**
2 medium size onions **1 can tomato soup**
(chopped)

Cook noodles in boiling water and drain. Brown the meat in butter with onion and pepper. Cook till tender. Add salt and pepper to taste. Mix noodles and meat together. Put in casserole and sprinkle with grated cheese.

MRS. WILLIAM HORSFALL

1-2-3- CASSEROLE

1 lb. hamburger **2 to 3 potatoes**
1 can vegetable soup **Salt and pepper**
1 can cream of mushroom or
cream of celery soup

Brown one pound of hamburger in a fry pan. Pour the browned meat into a casserole dish. Onto this, pour one can of vegetable soup and one can of cream of celery soup or cream of mushroom soup. Stir together, so that all is mixed well. Dice 2 to 3 good-sized potatoes and lay them over the top of the meat mixture. Cover with lid and place in a pre-heated oven 350 degrees for 45 to 60 minutes.

MRS. JAMES NACHTMANN

GROUND BEEF CASSEROLE

- | | |
|---|-------------------------------------|
| 1 lb. ground beef | 1 can cream of mushroom soup |
| 1/2 cup chopped onions | |
| 1/2 cup chopped green peppers | 2 cups dry macaroni |
| 1/2 lb. sliced fresh mushrooms
or 1 can of mushrooms | Lawry's seasoned salt
and pepper |
| 1/2 lb. grated longhorn cheese | |

Cook macaroni in salted water. Brown together beef, onions, peppers and mushrooms. Season to taste and drain. Mix soup with cheese and meat mixture. Bake in a 2 quart casserole for 45 minutes at 375 degrees.

ELLEN VASKE

GROUND BEEF CASSEROLE

- | | |
|----------------------------------|--------------------|
| 1 lb. ground beef | 1/2 cup warm water |
| 2 medium onions,
chopped fine | 1/2 cup raw rice |
| | Salt |
| 1 cup celery, chopped | Pepper |
| 1 can cream of chicken soup | |

Soak rice in warm water. Brown meat and saute celery and onions. Mix all ingredients. Bake in covered casserole for thirty (30) minutes; then bake 30 minutes more uncovered. Sprinkle can of chinese noodles over top and bake 15 minutes more.

MRS. D. J. GOEN

BUSY DAY SOUP

- | | |
|------------------------------------|----------------------------------|
| 5 cups boiling water | 1 can mixed vegetables |
| 1 lb. hamburger | 1 cup uncooked shell
macaroni |
| 1 envelope onion soup mix | |
| 2 cups tomatoes or tomato
juice | |

Boil water and add hamburger and let boil 5 minutes. Add onion soup mix, tomatoes, mixed vegetables, and macaroni. Boil 20 minutes until done.

MRS. BOB KAISER

ONE DISH DINNER

Place in Casserole:

- | | |
|--|------------------------------|
| 1 layer sliced carrots | 1/2 cup rice soaked in water |
| 1 layer sliced potatoes | 1 can tomato soup |
| 1 1/2 lbs. ground beef
browned with onion | 1 can kidney beans |

Pour tomato soup over all. Bake 1 hour at 350 degrees. Uncover the last 1/2 hour.

MARGARET MONAGHAN

ONE DISH CASSEROLE

- | | |
|--------------------------|-------------------------------------|
| 3 large potatoes, cubed | 1 No. 2 can tomatoes |
| 1 large onion, chopped | 1/4 cup chopped green peppers |
| 1 cup celery, diced | Salt and pepper or seasoned
salt |
| 1 lb. ground round steak | |

Put cubed potatoes in a buttered casserole, then add the chopped onion and diced celery, also some seasoning. Spread the meat over the above ingredients then add the tomatoes, more seasoning and put the chopped green pepper over the top. Bake in covered casserole dish for 1 1/2 hours at 300 degrees. Test for doneness.

MONICA RETTIG

BUSY DAY CASSEROLE

- | | |
|-----------------------|---------------------------|
| 1 lb. hamburger | 3 cups boiling water |
| 1/2 cup chopped onion | 1 1/2 cups chopped celery |
| 1/2 cup uncooked rice | 1 tsp. salt |
| 1 can tomato soup | 1/2 tsp. pepper |

Brown hamburger and onion. Pour off grease. Add remaining ingredients. It will be thin, but the rice absorbs the liquid while baking. Place in baking dish. Bake at 375 degrees for 1 1/2 hours.

MRS. JOE RIES

PIEBURGERS

Ground Beef Filling

1 lb. ground beef one-third cup finely chopped
1 package dry onion soup pickle
1/2 tsp. salt 2 to 4 T. Chili sauce

Pastry

1/2 cup light cream or 1 1/2 tsp. caraway seed
 evaporated milk 1/2 cup shredded cheddar
2 tsp. vinegar cheese
2 cups flour two-thirds cup shortening
1 tsp. salt

Brown beef lightly in skillet with soup mix and salt. Add chopped pickle and chili sauce and set aside. For pastry combine milk or cream and vinegar in cup. Sift together flour and salt in mixing bowl. Add caraway seed and cheese. Cut shortening in until particles are the size of small peas. Add the milk mixture, stir quickly with a fork to moisten thoroughly. Shape half of dough into a square shape on floured board. Roll out to a 12 inch square; cut into 4-6 inch squares. Place about 1/2 cup of the filling in the center of each square. Moisten edges and fold over to form triangle. Press edges together with a fork to seal. Place on ungreased baking sheet. Prick 2 or 3 times to allow steam to escape. Repeat with remaining dough and filling. Bake at 425 degrees for 10 to 15 minutes or until light brown.

MRS. WESELY PETRICK

SCHOOL DAY CASSEROLE

1 - 6 oz. package macaroni 4 T. flour
1/4 lb. dried beef 2 1/2 cup milk
1/4 cup green pepper 1 cup grated cheese
4 T. butter

Cook macaroni as directed. Drain, break-up beef. Cook green pepper in butter. Add flour, blend, add milk. Cook till thick. Add 3/4 cup cheese. Combine sauce and macaroni, pour in greased casserole and top with remaining cheese. Bake at 350 degrees for 30 minutes.

SANDY MENSEN

HAMBURGER AND NOODLE CASSEROLE

1 lb. hamburger	1 tsp. chili powder
½ cup diced onion	½ tsp. salt
2 T. butter or margarine	Pepper to taste
1 can tomato soup	8 oz. chow mein noodles
½ can water	
1 cup diced celery (optional)	

Brown first 3 ingredients. Add the next 6 ingredients. Simmer 20 minutes. Bake 15 minutes at 350 degrees. Remove from heat and add chow mein noodles. Return to oven and heat 15 minutes more. Yields: 6 servings.

MRS. JOHN K. HOEGER

MEAL IN ONE SPAGHETTI

1½ lbs. hamburger	2 cans tomato paste
1 onion, diced	1 can tomatoes
½ green pepper, -ice-	Salt to taste
1 stalk celery, cut up	2 packages long spaghetti

Brown hamburger and onion. Add green pepper, celery, tomato paste, tomatoes, salt and stir until ingredients are mixed. Let simmer at least 1 hour. Add a little water if necessary. Cook spaghetti separately just before serving. Put spaghetti on platter and pour hamburger sauce over it. Serve immediately. 6 generous servings.

MRS. JOHN V. HOGAN

GOULASH

1½ lb. hamburger	1 can tomatoes
1 small onion	1 lb. macaroni

Brown hamburger with onion. Cook macaroni till done. When hamburger is done add cooked tomatoes and macaroni. Simmer for 30 to 35 minutes.

DIANE THOLE

HAMBURGER SOUP

- | | |
|---------------------------------------|-------------------------|
| 1 lb. hamburger | 1/2 cup chopped onion |
| 2 cups tomato juice
(may add more) | 1/4 cup rice (uncooked) |
| 1 cup diced potatoes | 1 cup diced carrots |
| 1 cup diced celery | 2 tsp. salt |
| 2 cups water
(may add more) | 1/4 tsp. black pepper |

Crumble ground beef and place in large kettle. Brown if desired. Add remaining ingredients and simmer for an hour. Serves 8.

RUTHANN JAEGER

TEXAS HASH

- | | |
|-----------------------------------|-----------------------|
| 3 large onions, sliced | 1/2 cup uncooked rice |
| 1 large green pepper,
minced | 1 tsp. chili powder |
| 3 T. fat | 2 tsp. salt |
| 1 lb. ground beef | 1/4 tsp. pepper |
| 2 cups cooked tomatoes
(1 lb.) | |

Heat oven to 350 degrees. Saute onion and green pepper in fat until onions are yellow. Add meat and fry until mixture falls apart. Stir in rest of ingredients. Pour into greased 2 quart baking dish. Cover and bake 1 hour, removing cover last 15 minutes. Serve hot. Six servings.

ARDITH MOTT

BARLEY CASSEROLE

- | | |
|-------------------------|----------------------|
| 1/2 lb. bacon, cut fine | 1 cup mushrooms |
| 1 3/4 cup of barley | 1/4 lb. butter |
| 1 small onion, chopped | 1 green pepper diced |

Brown all ingredients in butter until light brown. Bake in buttered casserole and cover with one quart of chicken stock. Bake 3 hours in a slow oven. Keep moist.

MARY HAVERTAPE

GOURMET OVEN BEEF STEW

- | | |
|--|---|
| 2½ lbs. lean beef stew
meat (round steak) -
do not brown | 3 T. tapioca |
| 8 carrots (cut up
coin shaped) | 2 slices bread, cubed |
| 1½ cups celery | 1 T. granulated sugar |
| 1 lb. can whole tomatoes | 1 T. salt |
| ½ package dry onion
soup mix | 1 package frozen peas |
| 4 oz. dry sherry or burgundy
wine | 1 cup mushrooms (4 oz.) |
| | Dash of pepper, thyme,
marjoram and rosemary |

Combine all ingredients except peas and mushrooms and put in a large greased baking dish or roaster. Bake covered in a slow oven 250 degrees for six hours. After 3 hours stir; the last 20 minutes, add peas and mushrooms (break peas apart) and bake uncovered until done.

MRS. PAT (WESTENDROF) BRENNY

HUNGRY JACK BEEF CASSEROLE

- | | |
|----------------------------------|---|
| 1 lb. ground beef | ¾ cup barbecue sauce |
| 1 tsp. salt | 1 - 9½ oz. can refrigerator
biscuits |
| 1 - 16 oz. can pork and
beans | 1 cup shredded cheddar
cheese |
| 2 T. brown sugar | |
| 1 T. instant minced onion | |

Pre-heat oven to 375 degrees. Brown ground beef; drain, Stir in next five ingredients. Heat until bubbly and pour into 2-quart casserole. Cut biscuits in half to form half circles. Place cut side down around and over casserole. Sprinkle with cheese. Bake 25 to 30 minutes, until biscuits are golden brown. Refrigerate any leftovers. Serves 4 to 6.

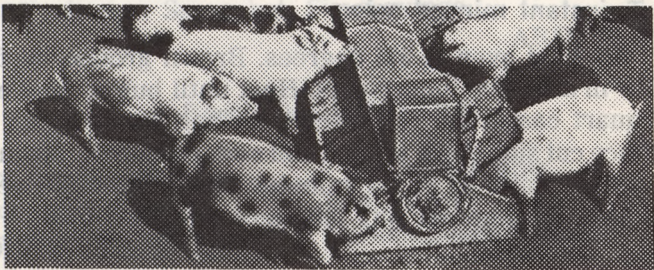
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GROUND BEEF-VEGETABLE CASSEROLE

- | | |
|----------------------------|---------------------------|
| 2 lbs. ground beef | 4-5 medium sized potatoes |
| 1 can vegetable-beef soup | Diced onion if desired |
| 1 can golden mushroom soup | Salt and pepper |

Brown meat and onion, season with salt and pepper. Peel and slice potatoes, add to milk, blend in the soups, undiluted. Mix well and pour into large greased casserole dish. Bake at 375 degrees for at least 1 hour.

MRS. GENE RECKER

GROUND BEEF CHOP SUEY

- | | |
|----------------------------|---------------------------------|
| 1 lb. ground beef, browned | 1 can cream of mushroom soup |
| 1 cup celery cut fine | |
| 1 onion chopped fine | 1 can cream of chicken soup |
| 1/2 cup uncooked rice | 1 - 3 oz. can Chow Mein noodles |
| 1 tsp. soy sauce | |

Mix together all ingredients except noodles. Put in greased baking dish, like cake dish. Pre-heat oven to 350 degrees. Bake for 1 1/2 hours. Fifteen minutes before done put noodles on top piece of foil on pan. Heat. Place on top as much as you want when served. Soy sauce may also be used on top of each serving like Chop Suey. Stir once in awhile as it bakes. May be made day before or baked next day.

MRS. GRETCHEN DORAN

BEEF AND MACARONI CASSEROLE

- | | |
|--|----------------------------|
| 1 lb. ground beef | 1 tsp. seasoned salt |
| 1 cup chopped onion | 1/4 tsp. pepper |
| 1 - 10 1/2 oz. can condensed mushroom soup | 1 cup dairy sour cream |
| 1/2 cup water | 1 - 17 oz. can green peas |
| | 1 - 7 oz. package macaroni |

Cook macaroni according to directions. Combine beef, onions and seasonings. If desired shape into 16 balls. Brown in small amount of vegetable shortening. Stir in dairy sour cream, macaroni and peas. Pour into 2 1/2 quart casserole. Yield 8 servings.

MRS. BERTHA TRAVER

HAM AND POTATO CASSEROLE

- | | |
|---------------------------------|--|
| 3 cups cubed cooked ham | 1/8 tsp. pepper |
| 1 medium onion,
chopped fine | 4 cups cubed or sliced
cooked potatoes (4 or
5 medium sized) |
| 3 T. chopped green pepper | 3/4 cup shredded processed
America Cheese |
| 1/2 stick butter or margarine | |
| 3 T. flour | |
| 2 cups milk | |
| 1/2 tsp. salt | |

Cook onion and green pepper in butter about 5 minutes. Stir in flour, add milk, salt and pepper. Stir and cook until mixture is thickened. Add ham and potatoes. Pour into a 2 quart casserole. Sprinkle with cheese. Bake in a moderate oven, 350 degrees, about 25 to 30 minutes.

AGNES J. MASON

CREAMED POTATOES WITH HAM

- | | |
|--------------------------------------|-----------------------|
| 4 cups frozen hash brown
potatoes | 1/2 cup milk |
| 1 cup diced cooked ham | 1/2 tsp. onion flakes |
| 1 can cream of celery soup | Salt and pepper |

Add 1/2 cup milk to the can of celery soup mix well. Combine all the ingredients. Place in a heavy skillet, stir to mix, bring to a boil, and at once reduce heat and cover and simmer 10 minutes or until potatoes are done. When ready to serve, sprinkle with chopped parsley and paprika.

MONICA RETTIG

SCALLOPED POTATOES AND HAM

Peel and slice as many potatoes as you may want to scallop. Put them into a heavy pan and bring quickly to a boil and drain. Spread in a casserole and add diced onion to taste. Make a medium white sauce and season well with salt and pepper. Pour over potatoes and place slices of ham on the top. Bake at 375 degrees till potatoes are done and top is slightly brown. These won't curdle.

MRS. ROBERT FRENTRESS

CHEESEY POTATO CASSEROLE

- | | |
|---|-------------------|
| 8 to 12 servings instant
mashed potatoes | Garlic salt |
| 1 - 8 oz. package cream
cheese, softened | Chives or parsley |
| 1 - 6 to 8 oz. container sour
cream | Paprika |

Prepare instant mashed potatoes according to package directions. Add cream cheese, sour cream, garlic salt, chives or parsley to taste. Put in 1½ to 2 quart casserole, sprinkle with paprika on top. Bake at 375 degrees for 30 minutes or until bubbly. Serves 8 to 12.

MRS. THOMAS GLYNN

SCALLOPPED POTATOES AND HAM

- | | |
|--------------------------|---------------------|
| 8 large potatoes, sliced | 1 cup grated cheese |
| 1 large ham slice | 3 T. flour |
| 4 tsp. butter | Salt and pepper |
| 3 cups milk | |

Peel and slice the potatoes in large buttered casserole. Top with ham slice cut in serving pieces. Make a white sauce of milk, flour, salt and pepper. Add grated cheese. Stir until cheese is melted. Pour over potatoes and ham and bake 1 hour or until potatoes are cooked at 350 degrees.

MARY E. KING

HAM AND CHIP CASSEROLE

- | | |
|-------------------------|----------------------------|
| 2 cups cream style corn | 1 cup evaporated milk |
| 2 cups diced cooked ham | 3 cups broken potato chips |
| ¼ cup chopped onion | |

Combine corn, ham, onion and milk. Place half of mixture in bottom of buttered casserole. (1½ quart size). Add half of potato chips. Add remaining ham mix. Top with remaining potato chips. Bake at 350 degrees for 30 minutes. Garnish with green pepper rings or parsley.

DONNA MENSEN

HAMBURGER RICE CASSEROLE

1 can Cream of mushroom soup
1 can of celery soup
3/4 can of water
1 onion
1 lb. hamburger
one and one-third cup minute rice
1/4 cup soya sauce

Heat and stir until boiling the two soups and the water. Brown the onion and hamburger, drain. Butter the casserole dish and add the minute rice. Put the boiling soup mixture over the rice and add soya sauce. Blend well and add the drained meat and onion mixture. Bake 45 minutes in a 350 degree oven. Cover casserole.

PAULINE CONNELL

BEEF RICE BAKE

1 lb. ground beef
1 tsp. fat
1/2 cup uncooked rice
1 can cream of mushroom soup
1 can water
1 tsp. salt
1/2 cup chopped celery
Little chopped onion

Brown hamburger in fat -- add to other ingredients mixing well. Place in a greased covered casserole and bake at 325 degrees or 350 degrees for 1 hour. Uncover and stir with fork then top with crumbs of your choice (chinese noodles or potato chips crumbled) for last 1/2 hour of baking. Leaving uncovered. Serves 6.

MRS. ERNIE PHILIPP

SPANISH RICE

1 cup uncooked rice
2 1/2 cups tomatoes
1/2 cup chopped onion
1/4 cup chopped green pepper
4 T. fat
1 tsp. salt
1 tsp. chili powder
4 cups water

Brown one or two pounds of hamburger. Add rest of ingredients and cook until done.

RUTH MENSEN

GREEN RICE BAKE CASSEROLE

- | | |
|--|-------------------------------------|
| 2 slightly beaten eggs | one-third cup chopped onion |
| 2 cups milk | 4 oz. sharp process American cheese |
| 3/4 cup packaged precooked rice | Cheese shredded 1 cup |
| 1 - 10 oz. package frozen chopped spinach cooked and drained | 1/2 tsp. garlic salt |

Combine eggs and milk. Add cooked rice, onion, cooked spinach, cheese and garlic salt. Pour into 10 x 6 x 1 1/2 inch baking dish. Bake in slow oven (325 degrees) for 35 to 40 minutes or till firm.

MRS. ALFRED THOLE

WILD RICE DRESSING

- | | |
|--|-------------------------------------|
| 1/2 cup long grained and wild rice, uncooked | 4 oz. can sliced mushrooms, drained |
| 1/2 cup celery, chopped | 1/2 tsp. poultry seasoning |
| 1/4 cup onion, chopped | 1/8 tsp. sage |
| 3 chicken bouillon cubes | Dash of pepper |
| 16 oz. can bean sprouts, drained | 1/4 tsp. salt |
| | 1 1/2 cups water |

Combine rice, celery, onion, bouillon cubes, salt and water and bring to a boil. Reduce heat and simmer 20 minutes. Remove from heat and add remaining ingredients. Add one-third cup more water and stuff wild game. Very good in ducks or geese but can be baked in casserole covered at 350 degrees for 30 minutes.

MRS. ROBERT UNGS

RICE CASSEROLE

- | | |
|-------------------------------------|------------------------------|
| one and one-thirds cups minute rice | peas or green beans |
| 1 can cream of celery soup | 2 cups cooked ham or chicken |
| 1 1/2 cups cooked and salted | 1 1/2 cups boiling water |

Combine rice, soup, vegetable and meat in 2 quart casserole. Stir in 1 1/2 cups boiling water. Cover and bake at 400 degrees for 15 minutes. Makes 6 servings - 1 cup each.

KAY TEGELER

TURKEY CRUNCH CASSEROLE

- | | |
|---|--------------------------------|
| 2 cups cut-up turkey | 1/2 teaspoon salt |
| 1 can condensed cream
of mushroom soup | 3 cups crushed potato
chips |
| 1 cup condensed milk | |

Heat turkey, soup, milk and salt. Butter casserole, place 2 cups chips in bottom. Pour creamed turkey mixture over the chips. Sprinkle remaining chips on top. Bake at 350 degrees for 1/2 hour or until chips brown.

KATHLEEN EDDY

TURKEY NOODLE CASSEROLE

- | | |
|--|--------------------------------|
| 2 slices white bread, cubed | 2 eggs |
| 1 - 10 1/2 oz. condensed turkey
noodle soup | 1 1/2 cups diced cooked turkey |

Put bread in 1 1/2 quart casserole. Pour soup over bread. Beat eggs well and pour over bread and soup. Stir in turkey. Bake in slow oven at 325 degrees for 1 hour. Makes 4 servings.

CLARINDA THOLE

CORN CAULIFLOWER BAKE CASSEROLE

- | | |
|--|---|
| 1 - 10 oz. package frozen
cauliflower, thawed | 2 T. chopped pimiento |
| 1 - 1 lb. can whole kernel
corn, drained | 4 oz. sharp process American
Cheese shredded (1 cup) |
| 1 - 10 1/2 oz. can condensed
cream of celery soup | 1/2 cup cornflakes, crumbs |
| | 1 T. butter, melted |

Slice large pieces of cauliflower in half. Place in 10 x 6 x 1 1/2 inch baking dish. Combine next 3 ingredients bring to boil. Pour over cauliflower. Bake at 375 degrees for 25 minutes. Top with cheese and combined crumbs and butter. Bake 5 minutes more.

MRS. ALFRED THOLE

EGG SUPREME

- | | |
|-----------------------|---|
| 10 slices white bread | 1/2 tsp. salt |
| 6 eggs | 2 cups shredded cheese |
| 3 cups milk | 1 T. lemon juice |
| 2 T. Parsley flakes | 2 cups of meat (bacon, ham
or anything of your choice) |
| 3/4 tsp. mustard | |

Tear bread in pieces and mix all ingredients together. Bake at 350 degrees for 1 hour. This may be mixed together the night before. You may wish to use this for breakfast or any other meal.

MRS. BILL PHELPS

EGGS L'ANGELIQUE

- | | |
|--|-----------------------------|
| 6 eggs | 2 tsp. pimiento |
| 1 cup milk | 2 tsp. chopped green pepper |
| 2 tsp. chopped olives
or olive butter | Salt and pepper to taste |

Beat eggs until light. Add milk, olives, pimiento, pepper and salt and pepper. Sprinkle grated cheese on top before serving.

PHYLIS JOESPHINE HUGHES

EGG CASSEROLE

- | | |
|-------------------------------------|--------------|
| 3 packages grated cheddar
cheese | 3 dozen eggs |
|-------------------------------------|--------------|

Combine and heat:

- | | |
|----------------------------------|---|
| 2 cans cream of mushroom
soup | 1 large can mushroom bits
3/4 cup sherry |
|----------------------------------|---|

Scramble eggs, 1 dozen at a time in a little butter, salt, pepper. (Scramble to wet stage). Put one layer eggs in dish and top with one-third sauce and one-third of cheese -- repeat. Store in refrigerator overnight. Cover with Saran wrap. Uncover and bake at 250 degrees for 1 hour and 20 minutes.

KATHY THOLE

SOUTHERN PORK CHOPS CASSEROLE

- | | |
|--|---|
| 4 to 6 chops, about $\frac{3}{4}$ inches thick | 2 cups water |
| 1 envelope dry cream of mushroom soup mix | 1 medium onion, sliced |
| one-third to $\frac{1}{2}$ cup peanut butter | $\frac{1}{2}$ green pepper sliced in strips |

Trim excess fat from chops; heat fat in skillet until about 1 tablespoon drippings accumulated, remove trimmings. Brown pork chops well in the hot fat. Remove chops from skillet.

DIANNE THOLE

TATOR TOT CASSEROLE

- | | |
|--------------------------|--------------------------|
| 1 lb. ground beef | $\frac{1}{2}$ cup cheese |
| 1 onion | 2 T. butter |
| 1 tsp. salt | $\frac{1}{2}$ cup milk |
| Sprinkle pepper | 1 package tator tots |
| 1 can or jar green beans | |

Mix and slightly brown meat, onion, salt and pepper. Drain green beans and mix with the meat. Melt cheese in milk and butter. Pour over beans and meat; pour into buttered casserole, cover with tator tots and bake to golden brown.

RUTH MENSEN

TATOR TOT CASSEROLE

- | | |
|---|--|
| Layer of lightly browned hamburger or ground chuck (at least $1\frac{1}{2}$ lbs.) | 1 can cream of chicken or cream of celery soup |
| Onion slices (optional) | 1 package frozen peas |
| | 1 package tator tots |

Place in a 9 inch square pan in layers in the order given. Bake approximately 45 minutes, until tator tots are nice and brown.

MRS. BERNARD MILLER

HADDOCK-SHRIMP BAKE CASSEROLE

- | | |
|---|---|
| 2 lbs. fresh or frozen haddock or sole fillets | 1/2 tsp. grated onion |
| 1 - 10 oz. can frozen condensed cream of shrimp soup thawed | 1/2 tsp. Worcestershire sauce |
| 1/4 cup butter, melted | 1/4 tsp. salt |
| | 1 1/4 cups crushed rich round crackers (30) |

Slightly thaw frozen fillet. Place fillets in greased 13 x 9 x 2 inch baking dish. Spread with soup. Bake at 375 degrees for 20 minutes. Combine butter and remaining ingredients, sprinkle over fish. Bake 10 minutes more.

CLARINDA THOLE

CORN CUSTARD CASSEROLE

- | | |
|---|-----------------------------|
| 1 - 10 1/2 oz. can condensed cream of celery soup | 2 T. chopped green pepper |
| 2 T. all purpose flour | 2 T. chopped onion |
| 1 T. prepared mustard | 2 T. chopped pimienta |
| 1 - 12 oz. can whole kernel corn | 2 slightly beaten eggs |
| 1 - 6 oz. can evaporated milk | 1 tsp. Worcestershire sauce |

Blend soup, flour, mustard, and salt, stir in remaining ingredients. Turn into 10 x 6 x 1 1/2 inch baking dish. Bake at 350 degrees for 30 to 40 minutes or till knife inserted in center comes out clean.

MRS. ALFRED THOLE

SCOTCH CASSEROLE

2 cups uncooked macaroni

Add

- | | |
|---|---------------------|
| 1 can corned beef or 1 package dried beef | 1 cup milk |
| 1 can mushroom soup | 2 tsp. grated onion |
| 1 can cream of chicken soup | 1 cup grated cheese |

Mix all ingredients, stir and pour in greased casserole. Let stand 2 hours or overnight in refrigerator. Bake at 350 degrees for 30 to 45 minutes.

Note: Do Not Cook The Macaroni

MRS. ROBERT C. LUENSMANN

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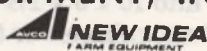
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TUNA-NOODLE CASSEROLE

8 oz. package of broad noodles	1/2 tsp. celery salt
1 cup grated carrots	1/2 tsp. pepper
one and two-thirds cups undiluted evaporated milk	2 T. minced onion
1 1/2 tsp. dry mustard	2 cups sharp cheddar cheese (grated)
	2 - 6 oz. cans tuna

Cook and drain the noodles. Cook carrots with the noodles. Pour evaporated milk into large sauce pan. Stir in one teaspoon Worcestershire sauce and a mixture of mustard, celery salt, pepper and onion. Bring to boiling over low heat. Remove from heat. Mix in carrots, noodles, and tuna. Turn into a warm serving dish and serve immediately.

MRS. WILLIAM HORSFALL

TUNA BAKE

1 can green peas	1 tsp. salt
1 1/2 cups potatoes(diced)	1/8 tsp. pepper
1 cup carrots (diced)	2 tsp. soy sauce
1/2 cup onions (chopped)	2 cans tuna
4 T. flour	2 T. butter
Milk	

Drain peas, reserve liquid. Cook potatoes, and carrots and onions in liquid, 8 to 10 minutes. Drain, save liquid. Melt butter in sauce pan. Stir in flour to make a smooth paste. Add milk to vegetable liquid to make 2 cups. Add to butter mixture. Cook over low heat. Stir until mixture thickens. Add seasoning. Combine vegetables and tuna in buttered 2 quart casserole. Pour sauce over all. (Maybe refrigerated over night.) Bake in 325 degree oven for 1 hour. Makes 6 to 8 servings.

MRS. LLOYD RECKER

CARROT CASSEROLE

Boil until tender:

12 carrots

1/2 tsp. salt

1 onion

Sauce

1/4 cup flour

1/4 tsp. celery seed

1/4 tsp. mustard

1/4 tsp. pepper

1/4 cup butter, melted

1 to 2 cups grated cheese

2 cups milk

1 to 2 cups bread crumbs

Melt butter, stir in flour and mix until smooth. Add milk, celery seed and pepper. Bring to boil, stirring constantly until thick. Add cheese and stir till cheese is melted. Pour over carrots and onion. Top with bread crumbs. Bake about 30 minutes.

MRS. AL RECKER

BROCCOLI CASSEROLE

2 packages frozen broccoli
or approximately 8 large
sticks

1 can celery soup

1 can French fried onion
rings

Bring two cups water to rolling boil in two quart sauce pan. Place fresh broccoli in pan and cook until tender. Do not over cook. (Follow directions on box of frozen broccoli). Drain and stir in soup and two-thirds can onions rings. Pour into casserole dish. Bake at 325 degrees for 20 minutes. Sprinkle remaining onion rings on the top of the casserole and bake 10 minutes or more.

CLARINDA THOLE

BROCCOLI DISH

2 packaged frozen broccoli- 2 cans cream of chicken soup
cook as directed and drain 3 cups cooked minute rice
1 - 16 oz. jar cheese whiz

Mix together. Cover with buttered bread crumbs. Bake uncovered 30 to 40 minutes at 350 degrees.

JAN GERRIETTS

VEGETABLE MEDLEY

- | | |
|-------------------------------------|--|
| 2 or 3 packages chopped
broccoli | 1 cup grated cheese
1 T. minced onion |
| 1 can sliced carrots | 1½ tsp. salt |
| 1 can baby lima beans | 1 tsp. dry mustard |
| 1 can sliced water chestnuts | Dash of pepper |
| 1 can mushrooms | Toasted slivered almonds |
| 2 cans mushroom soup | |

Cook broccoli until just tender. Drain well. Drain other vegetables well. Combine all ingredients but the almonds, tossing lightly and mixing well. Turn into shallow casserole, sprinkle almonds over the top and bake at 325 degrees for 35 to 40 minutes. Serves 12.

MRS. DALE KEUTER

OVEN COOKED VEGETABLES

Place a package of frozen beans, broccoli or corn in a shallow baking dish. Add a little butter, salt and pepper. Cover and bake vegetables along with the rest of the dinner. Allow about 45 minutes at 350 degrees or 55 minutes at 325 degrees for the vegetables to cook. Stir occasionally.

CLARINDA THOLE

VEGETABLE JUICE STEW

- | | |
|--------------------------|--------------------------------------|
| 3 medium potatoes, diced | 1½ lb. beef stew meat |
| 2 large carrots, diced | 1 - 1 pt. (13 oz) Vegetable
juice |
| 2 small onions, chopped | 1 tsp. salt |
| ½ cup diced celery | |
| ½ cup chopped cabbage | |

Mix all vegetables; place vegetables and beef in 2-quart casserole. Pour vegetable juice over vegetables; sprinkle with salt. Mix lightly; cover casserole. Bake at 275 degrees for 5 hours.

MRS. ROBERT MILLER

BAKED BEANS WITH APPLESAUCE

6 slices of bacon	1/2 cup molasses
1/2 cup onion, minced	1 T. Worcestershire Sauce
2 cans pork and beans with tomato sauce	1 T. vinegar
2 cups canned applesauce	2 tsp. dry mustard

Brown bacon until crisp. Drain in towel, crumble. Drain all but 2 tablespoons bacon grease from skillet. Add onion and cook until soft but not brown. Combine beans, applesauce, molasses, Worcestershire sauce, vinegar and dry mustard in 3 quart casserole. Stir in onions and crumbled bacon. Bake uncovered at 350 degrees for 1 hour and 15 minutes.

RUBY RAPER

SAVORY BAKED BEANS

1 - 16-18 oz. can pork and beans	1/4 cup catsup
2 T. brown sugar	1/4 cup onion (optional)
1/4 tsp. dry mustard	
2 slices bacon, cut into 1 inch pieces	

Combine ingredients. Baked covered in a casserole in a moderate oven (350 degrees) for 20 minutes. Uncover and continue baking another 20 minutes. Serves 4.

MRS. JOHN K. HOEGER

BAKED BEANS

1 large can pork and beans (1 lb. 15 oz.)	1/2 cup catsup
1/4 cup brown sugar	1/2 cup onion, minced
	4 slices bacon

Combine all ingredients and place in buttered casserole. Bake uncovered at 350 degrees for 1 hour.

MRS. ERNIE THOLE

POTATO-TOMATO SCALLOP CASSEROLE

In a skillet cook $\frac{1}{2}$ cup chopped onion in 2 tablespoons butter till tender but not brown. Blend in 2 tablespoons all purpose flour, 1 teaspoon paprika, $\frac{1}{2}$ teaspoon salt and $\frac{1}{8}$ teaspoon pepper. Add 1 cup water, 1 cup tomatoes and 2 chicken bouillon cubes. Cook and stir over medium heat till bouillon cubes dissolve and mixture thickens and bubble. Layer 5 cups pared and thinly sliced raw potatoes in greased 2 quart casserole. Pour the tomato sauce over sliced potatoes. Cover and bake in hot oven (400 degrees) for 1 hour to $1\frac{1}{4}$ hours.

CLARINDA THOLE

SCALLOPED POTATOES

$\frac{1}{2}$ cup milk

Salt and pepper

1 can cream of chicken soup

5 cups sliced cooked

2 tsp. butter

potatoes

1 onion

Blend milk, soup, butter, onion, salt and pepper. Mix sauce and potatoes - Pour in greased baking dish. Bake 400 degrees for 25 minutes.

MRS. ERNIE THOLE

CABBAGE ROLLS (Tomato Sauce)

1 lb. ground beef

1 egg

1 tsp. salt

8 large cabbage leaves

$\frac{1}{4}$ tsp. pepper

1 can tomato soup

2 T. chopped onion

1 cup water

1 cup cooked rice

Pour boiling water over cabbage leaves. Let stand for 5 minutes. Season meat, add onion, rice and egg. Roll a portion of filling into each leaf, fasten with toothpicks. Pour tomato soup and water over the rolls. 10 pounds pressure in pressure cooker 15 minutes or bake in oven 45 minutes at 350 degrees.

GRACE A. MAIERS

WEINER AND BEAN CASSEROLE

- | | |
|----------------------|---------------------|
| 1 can pork and beans | 1/4 cup water |
| 1 can kidney beans | 1 lb. (10) weiners |
| 2 T. mustard | cut in slices |
| 1/4 cup catsup | 1/4 cup brown sugar |

Mix all ingredients well except sugar. Pour in shallow baking dish. Sprinkle brown sugar over top. Bake at 375 degrees for 30 minutes. (Kidney beans may be omitted if desired).

MRS. GENE RECKER

GRANDMA'S BAKED BEANS

- | | |
|-------------------------------------|------------------------|
| 1 - 2 lb. package
Northern Beans | 3 cups white sugar |
| 1 tsp. soda | 2 1/2 cups catsup |
| 1 lb. bacon | (1 bottle family size) |

Soak beans over-night. Cook beans, covered with water to which soda has been added, until done (about 1 1/2 hours). Brown bacon. Put bacon with grease into a large roaster. Add cooked beans, sugar and catsup. Bake at 300 degrees for 2 hours or until done. This freezes well.

MRS. MARVIN BOSLER

GREEN BEAN CHEESE CASSEROLE

- | | |
|---------------------------|----------------------------------|
| 2 cans cut green beans | 1 can chicken soup |
| 1 can French Fried onions | 1/2 cup grated cheddar
cheese |

Combine green beans with French Fried onions in greased casserole. Spread chicken soup over mixture. Cover with grated cheese. Bake at 350 degrees for 1/2 hour.

MRS. BOB HEIDERSTADT

GREEN BEAN CASSEROLE

- | | |
|--|--------------|
| 1 can green beans, drained | 1 can French |
| 1 small can tomato sauce
with mushrooms | Fried Onions |

Put half of green beans in casserole dish, then half of the tomato and mushroom sauce. Sprinkle with one layer of french fried onions. Repeat with remaining beans and tomato sauce ending with another layer of onions. Heat uncovered at 350 degrees until bubbly, usually about 20 minutes. Serves 4 to 5.

May also try with mixed vegetables.

MRS. FLORENCE FOUST

MACARONI CHEESE DELUXE CASSEROLE

- | | |
|--|--|
| 1 - 7 oz. package elbow macaroni | 3/4 tsp. salt |
| 2 cups small cream style
cottage cheese | Dash pepper |
| 1 cup dairy sour cream | 8 oz. American cheese
shredded (2 cups) |
| 1 slightly beaten egg | Paprika |

Cook macaroni according to package directions, drain well. Combine cottage cheese, sour cream, egg, salt, and pepper. Add shredded cheese mixing well, stir in cooked macaroni. Turn into a greased 9 x 9 x 2 inch baking dish. Sprinkle with paprika. Bake in moderate oven (350 degrees) for 45 minutes.

CLARINDA THOLE

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Cookies

1 cup shortening
1/2 cup cinnamon
2 eggs
2 cups flour
1 tsp soda
1/2 cup coconut

Drop of the teaspoon on a lightly greased cookie sheet.
Bake for 10 minutes in a 350 degree oven.

MRS. LLOYD JASPER



MOIST OATMEAL COOKIES

Boil 10 minutes:

1 1/4 cups sugar

1 cup shortening

1/2 tsp. cinnamon

1 cup raisins

1 cup water

Pinch of salt

Set aside to cool and add:

2 beaten eggs

2 cups flour

1 tsp. soda

1/2 cup coconut

1 tsp. vanilla

2 cups oatmeal

1/2 cup nutmeats

1/2 cup dates

Drop by the teaspoon on a lightly greased cookie sheet. Bake for 10 minutes in a 350 degree oven.

MRS. LLOYD JASPER

OATMEAL CRINKLES

1 1/2 cups sifted flour

1/2 tsp. salt

1 tsp. baking powder

1 tsp. soda

1 cup shortening

2 cups brown sugar

2 eggs

1 tsp. vanilla

3 cups Quick oatmeal

Sift together flour, salt, baking powder, and soda. Cream shortening, add brown sugar and beat well. Add sifted dry ingredients and oatmeal. Chill dough. Form balls the size as walnuts and roll in powdered sugar until heavily coated. Place 2 inches apart on a greased cookie sheet. Bake 10 to 12 minutes at 375 degrees.

These cookies may be varied by addition of one of the following:

- 1). Add 1/2 to 1 cup coconut as you add oatmeal.
- 2). two-thirds cup chocolate chips, or butterscotch chips.
- 3). 1 cup chopped dates or raisins.
- 4). 1 cup candied fruit or gumdrops, cut fine.

DIANNE THOLE

OATMEAL CANDY COOKIES

2 cups sugar
½ cup milk
½ cup butter or oleo

3 cups Quick cooking oatmeal (uncooked)
½ cup cocoa

Combine sugar, milk and oleo in sauce pan. Boil 1 minute stirring constantly. Pour over oatmeal and cocoa. Stir in 1 cup nut meats chopped or coconut or raisins. Mix well.

Drop by teaspoonfuls onto waxed paper. Need no baking. Makes 5 to 6 dozen.

ELIZABETH BROOM

FROZEN OATMEAL COOKIES

Cream together:

1 cup shortening
1 cup brown sugar
7 cups white sugar

2 eggs
1 tsp. vanilla

Stir in:

2 cups flour, sifted with
1 tsp. soda

1 tsp. baking powder
1 tsp. salt

Stir in:

2 cups oatmeal

With your hands mix in:

1 cup coconut
1 cup chopped walnuts

Chill slightly and roll into 2 long rolls about 2 inches in diameter. Wrap lightly and freeze. Slice in ¼ inch slice and bake on ungreased cookie sheet in 375 degree oven for 10 to 12 minutes. Makes about 5 dozen cookies. You may keep them frozen for a month before baking.

IRMA STEGER

OATMEAL COOKIES

- | | |
|---|---|
| 1 1/8 cups sugar | 1/2 tsp. salt |
| 3/4 cup butter or 1/2 cup when using sour cream | 1 1/2 cups flour or 2 scant cups |
| 2 eggs | 1 cup chopped nuts |
| 2 cups oatmeal | 1 cup raisins-1/2 of which have been cooked |
| 1 tsp. soda | |
| 2 tsp. cinnamon | |

Cream butter and sugar and add well beaten eggs. Add flour alternately with sour milk or cream and soda. Then add the ingredients and mix well. Drop by teaspoons on cookie sheet and bake about 15 minutes in 350 degree oven. Makes 3 dozen large cookies.

MRS. HERTHA CROKER

OATMEAL CHOCOLATE CHIP COOKIES

- | | |
|---------------------------|---------------------|
| 1/2 lb. or 1 cup margarin | 3/4 cup brown sugar |
| 3/4 cup white sugar | 2 eggs, beaten well |

Fold in:

- | | |
|------------------------------------|------------------|
| 2 - 6 oz. packages chocolate chips | 1 tsp. salt |
| 1 cup flake coconut | 1 tsp. soda |
| 2 cups Quick oatmeal | 1 1/2 cups flour |
| | 1 T. hot water |

Mix all together and bake in 350 degree oven.

CLARA HOLTZ

SPECIAL K COOKIES

- 1 cup sugar
- 1 cup white syrup

Bring to rolling boil. Take off and stir in 1 1/2 cups peanut butter. Add 6 cups Special K. Drop on wax paper.

KATHY THOLE

UNBAKED COOKIES

- | | |
|----------------------|----------------|
| 2 cups sugar | 1 cup coconut |
| ½ cup butter or oleo | 6 T. cocoa |
| ½ cup milk | 1 tsp. vanilla |
| 3 cups oatmeal | Nuts optional |

Boil the sugar, butter and milk for three minutes. Add the oatmeal, coconut, cocoa, vanilla and nuts. Drop on waxed paper and let cool.

MRS. WILLIAM HORSFALL

UNBAKED CHOCOLATE COOKIES

- | | |
|--------------------------|-------------|
| 2 cups sugar | ½ cup cocoa |
| 1 stick oleo or margarin | ½ cup milk |

Boil 2½ minutes, then take from stove and add the following:

- | | |
|----------------|----------------|
| 2 cups oatmeal | ¼ tsp. salt |
| 1 cup coconut | 1 tsp. vanilla |
| 1 cup nuts | |

Drop on wax paper.

MRS. WALTER HILLERS

CHOCOLATE COOKIES

- | | |
|--------------------|----------------------|
| 2 cups brown sugar | 1 tsp. vanilla |
| 1 cup shortening | 1 tsp. salt |
| 2 eggs | 1 tsp. baking powder |
| 5 T. cocoa | ½ tsp. soda |
| 1 cup milk | 3 cups flour |

Cream together-brown sugar, shortening and egg. Add remaining ingredients. Chopped nuts if desired. Greased cookie sheet. Bake at 350 degrees.

RUTHANN JAEGER

MRS. BROWN'S CHOCOLATE COOKIES

1 cup sugar	1 tsp. vanilla
2 T. cocoa	1/2 tsp. soda
1/2 cup melted butter or lard	1/8 tsp. salt
1 egg, beaten	1 cup dates, cut up fine
1 3/4 cups flour	1/2 cup nutmeats
1/2 cup sweet milk	

These are a drop cookie. Cream the shortening, add sugar, cocoa, egg, milk and vanilla. Sift flour, soda and salt together. Add dates and nutmeats to the flour before mixing all ingredients together. Bake and frost.

Frosting

10 T. white sugar	3 T. cocoa
10 T. milk	

Bring the above to a boil and add 1 teaspoon of vanilla, 2 tablespoons of butter and thicken with powdered sugar. Spread on cookies.

MRS. WM. J. McMAHON

CHOCOLATE CHIP COOKIES

one-third cup shortening	1/2 tsp. baking soda
one-third cup butter	1/2 tsp. salt
1/2 cup sugar	1/2 cup black walnuts
1/2 cup brown sugar	(preferred)
1 egg	6 oz. package chocolate
1 tsp. vanilla	chips
1 1/2 cups flour	

Mix shortening, butter, sugar, brown sugar, egg and vanilla. Sift flour, baking soda and salt and stir in nuts, and chocolate chips. Mix together and roll in 1 1/2 inch balls. Bake on greased cookie sheets at 370 degrees for 8 to 10 minutes. Do Not Overbake.

MRS. LLOYD RECKER

CHOCOLATE CHIP COOKIES

- | | |
|----------------------------|-------------------------|
| 1 cup white sugar | 4 cups sifted flour |
| 1 cup brown sugar | 1 tsp. salt |
| 3/4 cup lard (half butter) | 1 1/2 tsp. soda |
| 3 eggs | 3/4 cup chocolate chips |
| 1 T. water | 1/2 cup nuts |
| 1 tsp. vanilla | |

Cream shortening, add the white and brown sugars. Add the eggs, vanilla and water and mix well. Add the dry ingredients, then the chips and nuts. Drop by teaspoon on a greased cookie sheet. Bake in a 350 degree oven for 10 to 12 minutes.

MRS. OTTO BRIES

CHOCOLATE CHIP CREAM COOKIES

- | | |
|----------------------------|---|
| 2 1/2 cups flour | 2 eggs |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1/2 tsp. baking powder | 1 cup dairy sour cream |
| 1 tsp. soda | 1 cup chopped nuts |
| 1/2 cup butter or margarin | 2-6 oz. package semi-sweet chocolate bits |
| 1 1/2 cups brown sugar | |

Sift dry ingredients together. Cream butter and sugar. Add eggs and vanilla and mix well. Add sifted dry ingredients alternately with the sour cream. Add chopped nuts, chocolate bits and blend. Drop by teaspoonfuls on a greasy cookie sheet. Bake at 375 degrees for 10 minutes or until browned. Yield: 7 or 8 dozen.

MRS. BOB HEIDERSTADT

God grant me the serenity to accept the things I cannot change;

The courage to change the things I can,

And the wisdom to know the difference.

CHOCOLATE TURTLE WAFFLE COOKIES

1½ cups sugar
1 cup butter
4 eggs

2 cups flour
½ cup cocoa
Pinch of salt

Cream shortening and sugar. Beat in eggs and vanilla. Sift together dry ingredients and stir into creamed mixture. Batter will be quite stiff. Spoon rounded teaspoonful of batter on hot waffle iron. Close lid and bake a minute or two. They burn in a hurry. They will be soft, lay on wire rack to cool. Frost.

JANET MENSEN

DATE ROLL COOKIES

1 cup butter
1 cup sugar
1 cup brown sugar
3 eggs, beaten
4 cups sifted flour

1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 T. water

Filling

1 lb. dates
½ cup sugar

½ cup water

Cut up dates into small pieces. Combine with sugar and water. Cook over a low heat stirring constantly, until smooth paste is made. Cool to lukewarm before spreading on cookie dough.

Cream butter until light and fluffy, blending in the white and brown sugar. Add eggs. Sift together three times the flour, soda and salt. Mix the dry ingredients into butter and sugar mixture, adding the vanilla and cold water. Divide the dough into two parts. Roll into rectangle about one-half inch thick. Spread with the cooled date filling. Roll up like a jelly roll and chill before baking. Slice about one-fourth of an inch thick. Place on a lightly greased baking sheet. Bake in a 350 degree oven for 10 or 12 minutes.

MRS. CLARA HOLTZ

SUGAR DROP COOKIES

- | | |
|------------------|--------------------------------|
| 1 cup shortening | 1½ tsp. cream of tartar |
| 1½ cups sugar | Pinch of salt |
| 2 eggs, unbeaten | 1 cup chopped raisins or dates |
| 2 T. milk | ½ cup chopped nutmeats |
| 4 cups flour | |
| 1½ tsp. soda | |

Cream shortening and sugar, add eggs, mix well. Add milk and dry ingredients, then add fruit and nuts. Form into small balls. Press flat with the bottom of a glass that has been dipped in sugar. Bake at 350 degrees for 15 minutes.

LEONA McELMEEL

WHITE SUGAR COOKIES

Mix:

- | | |
|------------------|------------------------------------|
| ¾ cup shortening | 2 T. syrup or honey (not flavored) |
| ½ cup butter | 2 eggs |
| 2 cups sugar | ½ cup sour cream |

Add:

- | | |
|-----------------|----------------------|
| 1 cup sour milk | 1 tsp. lemon extract |
| 1 tsp. soda | Stir in 6 cups flour |
| 1 tsp. nutmeg | |

Chill, then roll out and cut cookies and sprinkle sugar on top. Bake at 400 degrees for 4 or 6 minutes. Makes about 10 to 12 dozen. Two or three inch cookies.

DIANNE THOLE

Oh weary mothers mixing dough,
Don't you wish that food would grow?
Your lips would smile, I know, to see
A cookie bush or a pancake tree.

MELT IN THE MOUTH SUGAR COOKIES

- | | |
|-----------------------------|------------------------|
| 1 cup butter or
margarin | 1 tsp. vanilla |
| 1½ cups powdered sugar | 2½ cups sifted flour |
| 1 egg | 1 tsp. soda |
| | 1 tsp. cream of tartar |

Cream 1 cup butter and 1½ cups powdered sugar. Add 1 egg and 1 teaspoon vanilla. Add 2½ cups sifted flour, 1 teaspoon soda and 1 teaspoon cream of tartar. Chill dough. Roll and cut with cookie cutters, sprinkle with colored sugar. Bake at 400 degrees for 5 to 6 minutes. Watch carefully as they burn easily. Makes 4 to 5 dozen.

MRS. CAMILLA STRAUSLIN

SUGAR COOKIES

- | | |
|----------------------|------------------------|
| 1 cup butter | 4 cups flour |
| 1 cup shortening | (approximately) |
| 1 cup sugar | 1 tsp. soda |
| 1 cup powdered sugar | 1 tsp. cream of tartar |
| 2 eggs | 2 tsp. vanilla |

Cream together butter, shortening, powdered sugar, eggs and vanilla. Sift flour, soda, and cream of tartar. Add to the above mixture. Chill dough and roll into balls. Roll in sugar and bake at 350 degrees.

MRS. JOE McGRANE, JR.

GRANDMA'S COOKIES

- | | |
|-------------------|---------------------------|
| 1 cup white sugar | 1 tsp. soda, dissolved in |
| 1 cup brown sugar | ¼ cup boiling water |
| 1 cup oleo | ½ tsp. salt |
| 2 eggs | 2½ cups flour |
| 3 tsp. vanilla | 1 small package chocolate |
| 2 cups oatmeal | chips |

Cream the sugars and oleo; add vanilla and eggs. Mix well. Add oatmeal. Pour water and soda mixture over oatmeal and blend. Stir in remaining ingredients. Bake at 375 degrees.

ARDITH MOTT

RAISIN FILLED COOKIES

Filling

1 cup raisins
1/2 cup sugar
1 T. vinegar

1/2 cup water
1 T. flour

Cookie Dough

1 cup sugar
1 egg
2 1/2 cups flour
1 tsp. soda

1/2 cup shortening
3 T. sour milk
1/2 tsp. baking powder
1/2 tsp. flavoring

Boil filling till it thickens. Roll out dough. Cut with a cookie cutter. Put filling between. Bake at 350 degrees.

MARGARET MONAGHAN

EASY DATE FILLED COOKIES

1 cup butter
2 cups brown sugar, packed
2 eggs
3 1/2 cups sifted all purpose
flour
1/2 tsp. salt

1/2 tsp. baking powder
1 tsp. soda
1/8 tsp. cinnamon
1/2 cup milk
1 tsp. vanilla

Date Filling

2 cups of pitted dates
3/4 cup granulated sugar

3/4 cup water
1/2 cup nuts

Cook dates, sugar, water together on low heat until thick, stir in nuts. Let cool. Cream butter, add sugar gradually. Cream until fluffy; add eggs, beat well; sift dry ingredients together, stir in with milk and vanilla. Drop from teaspoons onto baking sheet. With a spoon, form a well in each mound of dough. Place about one teaspoonful of Date Filling in each well. Cover with more dough. Bake in pre-heated oven at 375 degrees for 12 to 15 minutes. Yield 4 dozen cookies.

MRS. GREGOR WULFEKUHLE

FILLED COOKIES

3/4 cup shortening
1 cup sugar
2 eggs, well beaten
3 1/2 cups flour

3 tsp. baking powder
1/2 tsp. salt
one-third cup milk
1/2 tsp. vanilla

Cream shortening and sugar. Add eggs. Sift dry ingredients together and add alternately with milk and vanilla. Mix well after each addition. Roll dough to 1/8 inch thick or floured pastry cloth. Cut with 2 1/2 inch cookie cutter. Place on greased cookie sheet. Add a teaspoon of desired filling. Cover with another round. Pinch together with tines of fork or fingers. Brush tops with egg whites. Bake at 400 degrees for 15 minutes. Makes 78 filled cookies.

MRS. JOHN K. HOEGER

MAPLE NUT DROPS

**3 cups and 2 T. sifted
flour**
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 cup butter

3 eggs
**1 cup maple flavored
syrup**
1/4 tsp. maple flavoring
1 cup chopped nuts

Sift together the flour, baking powder, soda and salt. Set aside. Cream butter, add eggs, syrup and maple flavoring. Blend in the dry ingredients gradually. Add 1/4 cup boiling water. Mix well. Stir in nuts. Chill at least 1 hour. Drop by teaspoons on cookie sheet. Bake at 350 degrees. Cool and frost.

Maple Icing

1/4 cup butter
2 T. milk
1 tsp. vanilla

1 T. maple flavored syrup
2 cups confectioners sugar

MRS. TOM STEFFEN

SOUR CREAM DATE DROPS

- | | |
|----------------------------|-------------------------------------|
| 1/4 cup butter | 1/4 tsp. baking powder |
| 3/4 cup brown sugar | 1/4 tsp. salt |
| 1 tsp. vanilla | 1/4 tsp. cinnamon |
| 1 egg | 1/4 tsp. nutmeg |
| 1 1/4 cups flour | 1/2 cup sour cream |
| 1/2 tsp. soda | two-thirds cup chopped dates |

Thoroughly cream together butter, sugar and vanilla. Add egg; mix well. Sift dry ingredients together. Add to shortening mixture, alternately with sour cream. Stir in dates. Drop from teaspoon onto greased cookie sheet. Sprinkle with sugar and top with a walnut half. Bake at 400 degrees.

MRS. JOE HANFELT

BLACK WALNUT DROP COOKIES

- | | |
|---|--|
| 1 cup part butter and shortening | 2 eggs |
| 2 cups brown sugar | 1 tsp. soda in one-third cup milk |
| 1 tsp. vanilla | 3 cups flour |
| 1 cup black walnuts | 1/4 tsp. salt |

Cream shortening and sugar. Add eggs, soda and milk, vanilla and nuts. Sift and add flour and salt. Drop from teaspoon on greased cookie sheet. Bake for 10 minutes at 375 degrees.

MRS. LaVERN CLAUS

PECAN COOKIES

- | | |
|---------------------------|-----------------------------|
| 1 cup butter | 1 tsp. soda |
| 2 cups brown sugar | 3 1/2 cups flour |
| 2 eggs | 1 cup chopped pecans |
| 1/2 tsp. salt | |

Cream butter and sugar, add eggs and mix well. Sift salt, soda and flour together and add to the first mixture, mix together adding the nuts. Drop on greased cookie sheet and bake at 350 degrees until browned.

MRS. LORAS VASKE

PEANUT BUTTER CUPS

- | | |
|----------------------|----------------------------|
| 1 stick oleo | 12 oz. chocolate chips |
| 2 cups peanut butter | (1 package) |
| Powdered sugar | ½ stick paraffin (or cocoa |
| 1 tsp. vanilla | butter) |

Melt the oleo, add peanut butter and mix. Add vanilla and enough powdered sugar until it can be molded into patties (about 2 cups). Melt chocolate chips and paraffin over hot water. Dip the patties.

ALTICE RATH

PEANUT COOKIES

- | | |
|------------------------|----------------------------|
| 1 cup butter | 1 tsp. vanilla |
| 2 cups brown sugar | 1 - 7½ oz. can salted |
| 2 eggs | Spanish peanuts |
| 2 cups flour | 2 cups oatmeal |
| 1 tsp. soda | 1 cup corn flakes or other |
| 1 tsp. cream of tartar | flaked cereal |

Cream butter and sugar; add eggs and beat well. Add remaining ingredients; drop by small spoonfuls onto greased baking sheet. Bake at 325 degrees for 12 minutes, or until light brown. Do not overbake.

MRS. JOHN V. HOGAN

SALTED PEANUT COOKIES

- | | |
|-------------------|---------------------------|
| 1 cup white sugar | 1 tsp. soda |
| 1 cup brown sugar | 1 tsp. baking powder |
| 1 cup shortening | 1 cup salted peanuts |
| 2 eggs | 1 cup oatmeal |
| 1 tsp. vanilla | 1 cup crushed corn flakes |
| 2 cups flour | |

Drop by teaspoon onto cookie sheet and sprinkle with sugar. Bake at 375 degrees for 8 to 10 minutes.

MRS. GENE RECKER

BANANA COOKIES

1 1/4 cups sugar	2 1/4 cups sifted flour
1 tsp. vanilla	2 tsp. baking powder
two-thirds cup butter or margarin	1/4 tsp. salt
2 eggs, unbeaten	1/4 tsp. soda
1 cup bananas well mashed	Nuts may be added if you wish

Cream sugar and butter and vanilla. Add eggs mix well. Add one cup mashed bananas. Sift all dry ingredients together and add. Drop by small teaspoonsful on baking sheet. Bake at 375 to 400 degrees for 10 minutes or until lightly brown.

MRS. EMIL JASPER

BANANA OATMEAL COOKIES

1 1/2 cups flour	3/4 cup shortening
1 cup sugar	1 egg
1/2 tsp. soda	1 cup mashed bananas
1 tsp. salt	1 3/4 cup oatmeal
1/4 tsp. nutmeg	1/2 cup nutmeats (optional)
3/4 tsp. cinnamon	

Cream sugar and shortening. Add egg, bananas and oatmeal. Sift the dry ingredients together. Blend all thoroughly. Add nuts. Drop by teaspoon on a greased cookie sheet. Bake 15 minutes at 375 degrees.

MRS. LAWRENCE WERNER

ANGEL CRISP COOKIES

1/2 cup white sugar	1/2 cup brown sugar
1 cup shortening	1 egg
1 tsp. coconut flavoring	1 tsp. cream of tartar
2 cups flour	1/2 tsp. vanilla
1/2 tsp. salt	

Cream sugar, shortening, egg and flavoring. Add sifted dry ingredients. Form into balls the size of a walnut. Dip top half in water then in sugar. Place on ungreased cookie sheet. Press down in the center. Bake at 400 degrees for 10 to 12 minutes.

MRS. MARY GRAVES

ANGEL CRISPS

- | | |
|-----------------------------------|------------------------|
| 1/2 cup sugar | 1 tsp. vanilla |
| 1/2 cup brown sugar | 2 cups flour |
| 1 cup shortening
(part butter) | 1/2 tsp. salt |
| 1 egg | 1 tsp. soda |
| | 1 tsp. cream of tartar |

Cream shortening, sugars, egg and vanilla. Add sifted dry ingredients. Form into balls the size of walnuts. Dip top half in water - then in sugar. Press down with finger just in the center of each cookie. Bake at 350 degrees for about 10 minutes.

MRS. EMIL WILGENBUSCH

ANGEL FOOD COOKIES

- | | |
|---------------------|-------------------------|
| 1 cup shortening | 2 cups sifted flour |
| 1/2 cup brown sugar | 1 tsp. soda |
| 1/2 cup white sugar | 1 tsp. cream of tartar |
| 1 egg, beaten | 1 cup coconut |
| 1/4 tsp. salt | 1 tsp. banana flavoring |

Mix shortening and sugars until creamy. Add egg. Sift dry ingredients together, then mix into sugar and shortening mixture. Add coconut and flavoring. Roll dough into small balls, dip top into water, then into sugar. Place on a greased and floured cookie sheet. Bake in 375 degree oven for 15 minutes, or until brown. Makes about four dozen cookies.

MRS. LLOYD RECKER

JUBILEE JUMBLE COOKIES

- | | |
|-----------------------|---------------------------|
| 1/2 cup shortening | 2 3/4 cups flour |
| 1 cup brown sugar | 1/2 tsp. soda |
| 1/2 cup white sugar | 1 tsp. salt |
| 2 eggs | 1 package chocolate chips |
| 1 cup evaporated milk | 1 cup nuts |
| 1 tsp. vanilla | |

Mix ingredients in the order listed. Bake at 375 degrees for 10 to 15 minutes. This is a soft cookie.

MRS. ED LENTZ

MOLASSES SUGAR COOKIES

3/4 cup shortening	2 tsp. baking soda
1 cup sugar	1 tsp. cinnamon
1/4 cup molasses	1/2 tsp. cloves
1 egg	1/2 tsp. ginger
2 cups flour	1/2 tsp. salt

Cream together, shortening and sugar. Add molasses and egg; beat well. Sift together dry ingredients. Add to first mixture. Mix well. CHILL! Roll into balls and dip top in sugar. Bake on greased cookie sheet at 350 degrees for 8 to 10 minutes.

MRS. ARNOLD MERKES
MRS. LAVERN TRUMM

MOLASSES CRISPS

Sift together twice:

2 cups flour	1/2 tsp. nutmeg
1/2 tsp. salt	3/4 cup shortening
2 tsp. soda	1 cup white sugar
1/2 tsp. cloves, ground	1 egg
1 tsp. ginger	1/4 cup molasses or sorgum
1/2 tsp. allspice	
1 tsp. cinnamon	

Cream sugar and shortening well, add egg, beat until fluffy. Add molasses, mix well. Add flour mixture one-third at a time. Form dough in a ball the size of a walnut, roll in sugar. Bake in a 350 degree oven until light brown about 12 minutes.

IRMA STEGER

RECIPE FOR A HAPPY HOME

1 can of cheerfulness, several pounds of affection, 1 pint of respect, 1 bottle of ambition, 1 box of humility, 1 can of pure thoughtfulness and the milk of human kindness. Never keep in hot water, garnish with patience, smiles and kisses. Sprinkle well wish sences of humor. Wrap in love devotion. Serve in generous portions each day.

MRS. GEORGE CHAPMAN

SOFT MOLASSES COOKIES

1 cup brown sugar
1/2 cup white sugar
1/2 tsp. salt
1 cup butter
one-third cup molasses
1/2 cup hot water

1/2 tsp. baking powder
2 tsp. soda
1/4 ginger
3/4 tsp. cinnamon
one-sixteenth tsp. cloves
3 1/2 cups flour

Cream together sugar, (white and brown) salt and butter. Add the remaining ingredients in the order given and mix well. Dip with a No. 40 scoop; or by teaspoonfuls on to a cookie sheet. Sprinkle top with sugar. Bake in 350 degree oven. Makes 45 cookies.

MRS. AL RECKER

MOM'S GINGER COOKIES

3/4 cup shortening
1 cup sugar
1 egg
4 T. molasses
2 cups flour

2 tsp. soda
1/4 tsp. salt
1 tsp. each of cinnamon,
ginger and cloves

Cream together sugar and shortening - add beaten egg and mix well. Next add molasses. Sift the flour, soda and salt. Lastly add cinnamon, ginger and cloves. Roll into balls, size of walnut and roll in sugar. Place on lightly greased cookie sheet and press down. Bake in 350 degree oven.

NANCY PHILIPP

FROSTED CREAMS

1 1/2 cups lard
1 cup sugar
2 cups molasses
1 cup boiling water of
black coffee (I use coffee)

1 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
1 tsp. allspice
Flour to handle nicely

Roll out and bake on large cookie sheet. Frost while still warm and hot with powdered sugar frosting. Makes four large cookie sheets full. Bake at 350 degrees until done.

VERNA KELCHEN

ORANGE-CARROT COOKIES AND FROSTING

1 cup shortening	1 tsp. vanilla
$\frac{3}{4}$ cup sugar	2 cups sifted flour
1 cup cooked mashed carrots	2 tsp. baking powder
1 egg unbeaten	$\frac{1}{2}$ tsp. salt

Golden Glow Frosting

Combine juice of $\frac{1}{2}$ orange, grated rind of 1 orange, 1 tablespoon butter or margarin and 1 cup sifted confectioners sugar.

Cream shortening and sugar until fluffy. Add carrots, egg and vanilla, mix well. Sift together flour, baking powder and salt, add this to carrot mixture, mix well. Drop batter by teaspoonfuls on greased baking sheets. Bake at 350 degrees. Frost while still warm.

MRS. DAVID RAUS

CARAMEL CREAM SANDWICH COOKIES

1 cup butter or margarin	1 unbeaten egg yolk
$\frac{3}{4}$ cup firmly packed brown sugar	$2\frac{1}{4}$ cups flour

Cream butter or margarin, gradually add brown sugar creaming well, blend in egg yolk and add flour. Stir until mix forms a ball. Make balls size of marble flatten with fork. Bake on ungreased cookie sheet. Bake 9 to 12 minutes at 325 degree oven. Place flat sides together with frosting sandwich style.

Browned Butter Frosting

Brown 2 tablespoons butter in a sauce pan, remove from heat. Blend in $1\frac{1}{4}$ cups sifted powdered sugar, gradually add $\frac{1}{2}$ teaspoon vanilla and 4 to 5 teaspoons cream on until it spreads easily.

MRS. CONRAD TEGELER

TRIPLE TREATS

- | | |
|----------------------------|---------------------------------|
| 1 cup shortening | 2½ cups flour |
| 1 cup brown sugar | 1 tsp. soda |
| two-thirds cup white sugar | 1 cup chocolate chips |
| 2 eggs | 1 tsp. salt |
| 1 tsp. vanilla | 1 cup chopped nuts
(walnuts) |
| 1 tsp. instant coffee | |
| 2 T. hot water | 1 cup chopped dates |

Cream together shortening and sugars. Add eggs, mix well. Stir in vanilla and mix together instant coffee and hot water; add to cookie mixture, stir well. Add the dry ingredients, chips, dates and nuts. Mix well. Drop by teaspoon onto cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

MRS. GENE RECKER

OVER NIGHT COOKIES

- | | |
|-------------------|------------------------|
| 1 cup white sugar | 1 cup dates |
| 1 cup brown sugar | 1 tsp. vanilla |
| 1 cup butter | 1 tsp. soda |
| 3½ cups flour | 1 tsp. cream of tartar |
| 3 eggs | Salt |
| 1 cup nuts | |

Make into rolls. Let stand overnight in Ice Box. Slice very thin and bake in a moderate oven. You don't have to put the dates in. Mix all ingredients.

MRS. ALFRED THOLE

SAUCE PAN COOKIES

- | | |
|---------------------------|---------------------------|
| 2¾ cups flour | 2¼ cups brown sugar |
| 2½ tsp. baking powder | 3 eggs |
| ½ tsp. salt | 1 cup nuts |
| two-thirds cup shortening | 1 package chocolate chips |

Sift together flour, baking powder and salt. Melt shortening in large pan. Stir in brown sugar and cool. Beat in eggs one at a time; beating well. Add flour mixture, nuts and chocolate chips. Pour in greased pan 9 x 13 inches. Bake in 350 degree oven for 25 to 30 minutes.

MISS SUSAN LAHR

BUTTER FARM COOKIES

1 cup white sugar	2 cups oatmeal
1 cup brown sugar	2 cups flour
1 cup lard or butter	1 cup coconut
2 eggs	1 cup nuts
1 tsp. vanilla	½ cup raisins or
1 tsp. salt	chocolate chips
1 tsp. soda	

Cream sugars, butter, eggs and vanilla. Sift salt, soda, flour together. Add to creamed mixture. Add oatmeal, coconut, nuts and raisins or chips. Drop on greased cookie sheet, press with fork dipped in cold water. Bake 12 to 15 minutes in 350 degree oven.

NANCY HOEGER

MILLION & COOKIES SNICKER DOODLE COOKIES

1 cup soft shortening	2 tsp. cream of tartar
1½ cups sugar	1 tsp. soda
2 eggs	½ tsp. salt
2¾ cups sifted flour	

Pre-heat oven to 400 degrees. Mix ingredients thoroughly. Roll into balls the size of walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place about two inches apart on ungreased cookie sheet. Bake 8 to 10 minutes in moderately hot oven until lightly browned, but still soft. (These cookies puff up at first, then flatten out with crinkled tops). Makes about 5 dozen 2 inch cookies.

DIANE MENSEN

You may look DOWN on your fellow man
That fact is very true -
But that doesn't necessarily mean
They're looking UP to you.

BUTTERSCOTCH OATMEAL COOKIES

- | | |
|---------------------|------------------------------|
| 1 cup shortening | 1 tsp. baking soda |
| 3/4 cup brown sugar | 3/4 cup chopped nuts |
| 3/4 cup white sugar | 1 package butterscotch chips |
| 2 beaten eggs | 2 cups quick oatmeal |
| 1 T. hot water | 1 tsp. vanilla |
| 1 1/2 cups flour | |

Cream shortening and sugar. Add beaten eggs and hot water. Add flour mixed with soda. Add nuts, oatmeal and vanilla. Stir well, then add chips. Drop by teaspoon on greased cookie sheet. Bake at 375 degrees for 10 to 12 minutes.

MARGARET MONAGHAN

MILLION \$ COOKIES

- | | |
|---------------------|--------------------------|
| 1 cup shortening | 2 cups flour |
| 1/2 cup brown sugar | 1/2 tsp. salt |
| 1/2 cup white sugar | 1/2 tsp. cream of tartar |
| 1 egg | 1/2 tsp. soda |
| 1 tsp. vanilla | 1/2 cup nuts |

Cream shortening and sugar, add egg and beat well. Combine dry ingredients and add to liquid mixture. Then add vanilla and nut meats. Form into balls and flatten with a glass dipped in sugar, on a cookie sheet. Bake 12 to 15 minutes, or until lightly browned, in a 350 degree oven. Yield about 4 dozen cookies.

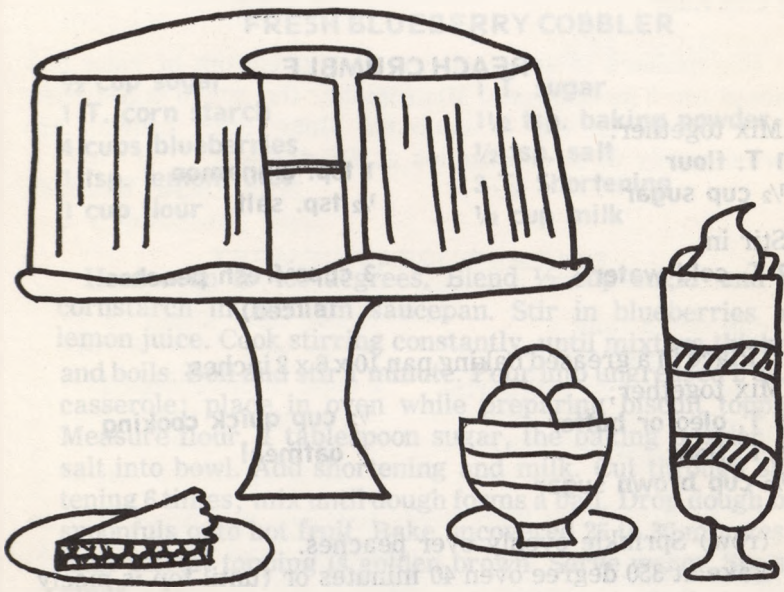
EDYTHE SATTERLEE

CRUST:
 1/2 cup margarine or butter, softened
 1 cup sugar
 2 cups corn flakes
 2 eggs
 1/2 cup orange juice
 1 T. lemon juice
 1/2 tsp. vanilla

Deserts

Measure margarine and 1/2 cup sugar into mixing bowl; beat well. Add eggs and beat well. Add orange juice, vanilla, bread crumbs and corn flakes. Stir well. Add remaining mixture. Bake in moderate oven 30 minutes. Serve hot with ice cream.

MRS. KENNETH JASPER



(Instead of fresh peaches you can use canned slice peaches juice and all. Serve with ice cream.)

ELIZABETH BROOM

FRESH PEACH CRISP

- | | |
|--|---|
| 1/2 cup margarine or butter,
softened | 1 1/2 cups toasted small
bread cubes |
| 1 cup sugar | 2 cups corn flakes |
| 2 eggs | 4 cups sliced peeled peaches |
| 1/2 tsp. nutmeg | 1 T. lemon juice |
| 1/2 tsp. vanilla | |

Measure margarine and 1/2 cup sugar into mixing bowl; beat well. Add eggs and beat well. Stir in nutmeg, vanilla, bread cubes and corn flakes. Spread half of corn flake mixture in buttered, shallow 1 1/2 quart rectangular baking dish. Arrange peaches evenly over top; sprinkle with lemon juice and remaining 1/2 cup sugar. Spread remaining corn flake mixture on top. Bake in moderate oven 375 degrees about 20 minutes or until peaches are tender. Serve hot with cream.

MRS. KENNETH JASPER

PEACH CRUMBLE

Mix together:

- | | |
|----------------------|------------------------|
| 1 T. flour | 1 tsp. cinnamon |
| 1/2 cup sugar | 1/2 tsp. salt |

Stir in:

- | | |
|------------------------|--|
| 2 T. cold water | 3 cups fresh peaches
(sliced) |
|------------------------|--|

Place in a greased baking pan 10 x 6 x 2 inches.

Mix together;

- | | |
|----------------------------|--|
| 6 T. oleo or butter | 1/2 cup quick cooking
oatmeal |
| 6 T. flour | |
| 1/2 cup brown sugar | |

(row) Sprinkle evenly over peaches.

Bake at 350 degree oven 40 minutes or (until top is nicely browned). Instead of fresh peaches you can use canned slice peaches juice and all. Serve with ice cream.

ELIZABETH BROOM

BLUEBERRY DESSERT

CRUST:

2 cups flour
1/2 cup sugar

1 cup butter
1 cup nuts

Mix flour, sugar, butter and nuts like pie crust. Press in a 9 x 13 inch pan. Bake 15 minutes at 375 degrees. Cool and break up in small pieces in bottom of pan.

FILLING:

3/4 cup powdered sugar
1 - 8 oz. package of
cream cheese

2 packages dream whip
Blueberry pie mix

Mix powdered sugar, cream cheese and dream whip together. Pour on crust. Top with pie filling. (Other pie filling can be used).

MRS. RAY KLEIN SR.

FRESH BLUEBERRY COBLER

1/2 cup sugar
1 T. corn starch
4 cups blueberries
1 tsp. lemon juice
1 cup flour

1 T. sugar
1 1/2 tsp. baking powder
1/2 tsp. salt
3 T. Shortening
1/2 cup milk

Heat oven to 400 degrees. Blend 1/2 cup sugar and the cornstarch in medium saucepan. Stir in blueberries and lemon juice. Cook stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour into ungreased 2 quart casserole; place in oven while preparing biscuit topping. Measure flour, 1 tablespoon sugar, the baking powder and salt into bowl. Add shortening and milk. Cut through shortening 6 times; mix until dough forms a ball. Drop dough by 6 spoonfuls onto hot fruit. Bake uncovered 25 to 30 minutes or until biscuit topping is golden brown. Serve warm. Six servings.

KATHY KNIPP

RHUBARB COBLER

1/2 cup sugar
3T. butter
1 cup sour milk
1 egg

1/8 tsp. salt
1 cup flour
1 T. baking soda
1 T. baking powder

Cream sugar, butter, sour milk and egg. Put batter on the bottom of a 8 x 13 inch pan. Pour over the top:

3 cups rhubarb
1 cup sugar
1 tsp. cinnamon
1 cup boiling water
1 tsp. vanilla

Mix all together and pour over the crust. Bake at 350 degrees for 30 to 40 minutes.

JANET TIMMER

RHUBARB CRUNCH

1 stick oleo
1 cup flour

1 cup oatmeal
1 cup sugar

Cut rhubarb in small pieces. Put in bottom of cake pan about 1 to 2 inches deep. Mix together the above ingredients and spread on top of rhubarb. Bake until brown. Approximately 30 to 45 minutes at 375 degrees.

MRS. DEAN WILSON

RHUBARB DREAM DESSERT

1 cup sifted flour
5 T. powdered sugar
1/2 cup butter or margarine
1 1/2 cups sugar
2 beaten eggs

1/4 cup flour sifted
3/4 tsp. salt
2 cups finely chopped
rhubarb

Blend first three ingredients together and press into an ungreased 7 x 11 inch pan. Bake 350 degrees for 15 minutes. Mix remaining ingredients together and spoon into crust. Bake at 350 degrees for 35 minutes. Serve with whipped or plain cream.

MRS. VINCE HAVERTAPE

RHUBARB TORTE

1 cup sugar	½ cup whipping cream
4 T. cornstarch	1½ cup tiny marshmallows
4 cups sliced rhubarb	1 - 3¾ oz. package instant pudding mix (vanilla)
½ cup water	1 recipe for graham cracker crust
Few drops of red food coloring	

Combine sugar and cornstarch; stir in rhubarb and water. Cook and stir till thickened. Reduce heat, cook 2 to 3 minutes. Add food coloring. Spread on cooled graham cracker crust. Cool. Whip cream and fold in marshmallows. Spoon on rhubarb mixture. Prepare pudding according to package directions. Spread over all. Sprinkle with reserve crumbs. Chill. Makes 9 servings.

To make graham cracker crust: Combine 1 cup graham cracker crumbs, 2 T. sugar and 4 T. melted butter. Reserve 2 tablespoons.

Put remainder in 9 x 9 x 2 inch pan and bake at 350 degrees oven for 10 minutes. Cool.

MRS. GENE HELLE

RHUBARB TORTE

Part 1:

1 cup flour	½ cup butter
5 T. powdered sugar	

Blend together. Line 9 x 9 inch pan with mixture and bake at 350 degrees for 12 minutes.

Part 2:

1½ cups sugar	1 tsp. vanilla
¼ tsp. salt	½ cup nuts
¼ cup flour	2½ cups chopped rhubarb
¾ tsp. baking powder	

Mix part 2 together. Pour it over baked mixture and bake at 350 degrees for 30 minutes. Serve with whipped cream. Note: For 8 x 12 inch pan use 1½ recipe.

MRS. ROGER LAHR

RHUBARB TORTE

1 cup sugar
3 T. corn starch
4 cups sliced rhubarb
1/2 cup water
Few drops red food coloring
1/2 cup whipping cream
1 1/2 cups tiny marshmallows
1 - 3 3/4 or 3 5/8 oz. package instant vanilla pudding mix
1 graham cracker crust

Combine sugar and corn starch; stir in rhubarb and water. Cook and stir till thickened. Reduce heat; cook 2 or 3 minutes. Add food coloring. Spread on cooled graham crust. Cool. Whip cream; fold in marshmallows. Spoon on rhubarb mixture. prepare pudding according to package directions; spread over all. Sprinkle with reserved crumbs. Chill. Makes 9 servings.

Graham Cracker Crust

Combine:
1 cup graham cracker crumbs
2 T. sugar
4 T. melted butter or margarine (reserve 2 tablespoons)

Pat remainder in 9 x 9 x 2 inch pan. Bake at 350 degrees for 10 minutes. Cool.

GERALDINE QUINN
MRS. AL VASKE

RHUBARB COCONUT FLIP

5 cups Rhubarb, cut in pieces (2 1/2 pounds)
1 cup sugar
1/4 cup corn starch
1/2 tsp. cinnamon
3 T. water
1/2 cup coconut
1 box Jiffy cake mix (white or yellow)
1/2 cup margarine

Grease 8 x 12 inch pyrex dish and line with cut-up rhubarb. Combine sugar, corn starch, cinnamon, and water. Bring to a quick boil to form the syrup. The syrup is very thick so watch it closely and keep stirring until it comes to that quick boil. Pour immediately over the rhubarb. Sprinkle cake mix dry over this. Dot with melted margarine. Sprinkle coconut on top. Bake in a 350 degree oven for 50 to 60 minutes or until golden brown on top.

MRS. LEON VASKE

RHUBARB TORTE

CRUST:

1 cup butter 2 T. sugar
2 cups flour

Mix and pat into a 9 x 13 inch pan. Bake 5 minutes at 350 degrees.

FILLING:

6 egg yolks beaten ¼ tsp. salt
5 T. flour 1 cup cream
2 cups sugar 5 cups rhubarb

Pour over crust and bake 1 hour at 350 degrees. Best results for mixing filling together would be to: Mix sugar, flour and salt together and add to already beaten egg yolks, cream and rhubarb.

MERINGUE:

6 egg whites beaten to 12 T. sugar
peak stage 1 tsp. vanilla

Beat well and spread over baked filling and bake 10 minutes at 400 degree oven.

MRS. EMIL CONRAD

RHUBARB DESSERT

1 cup flour ½ cup margarine
5 T. powdered sugar

Blend and put in 8x8 pan. Bake 15 minutes at 350 degree oven.

Mix and add

2 beaten eggs ¾ tsp. salt
1½ cup sugar 2 cups rhubarb
¼ cup flour

Put on the top of crust and bake 35 minutes at 350 degree oven.

MARY HAVERTAPE

A candle loses nothing by lighting another candle.

RASPBERRY SUPREME (or STRAWBERRY)

CRUST:

1 cup flour
3/4 cup nutmeats

1/4 cup brown sugar
1/2 cup soft butter or oleo

For bottom crust - mix flour, brown sugar, nuts, and oleo together like pie crust and pat in bottom of 9 x 13 inch cake pan. Bake 12 minutes at 350 degree oven and let cool.

FILLING:

Melt 30 marshmallows in two-thirds cup milk in a double boiler. When cool, fold in 1/2 pint whipping cream (whipped) or Dream Whip. Spread this over cooled crust. Chill.

TOPPING:

Dissolve 2 packages of raspberry jello in 2 cups boiling water. Stir in 2 boxes of frozen raspberries at once and chill until jello thickens. Then spoon it over the marshmallow layer - Chill entire dessert.

Strawberry jello and strawberries may be substituted for raspberries. Serves 12 to 15.

MRS. DAVID RAUS

RASPBERRY DESSERT

2 - 10 oz. packages frozen red raspberries, in syrup
1 1/4 cups water
1/2 cup sugar
2 tsp. lemon juice
4 T. cornstarch
50 large marshmallows

1 cup milk
2 cups heavy cream whipped
1 1/4 cups graham cracker crumbs
1/4 cup chopped nuts
1/4 cup butter, melted

Heat raspberries with 1 cup water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water, stir into raspberries and cook until thickened and clear. Cool. Melt marshmallows in milk over boiling water, cool thoroughly. Fold whipped cream mixture into marshmallows. Mix graham cracker crumbs, nuts and butter in a 13 x 9 inch pan; press firmly into bottom. Spread marshmallows base over crumbs and then spread the raspberries mixture on top. Refrigerate until firm.

ADA TRAVER

STRAWBERRY WALNUT SQUARES

- | | |
|-----------------------|------------------------------|
| 1 cup butter | 2 egg whites, stiffly beaten |
| 1 cup powdered sugar | 3 cups crushed sugar wafers |
| 2 egg yolks | 1 cup cream, whipped |
| ¾ cup chopped walnuts | 2 cups strawberries |

Cream butter, sugar and egg yolks. Add walnuts. Fold in egg whites. Line 11 x 7 x 1½ inch pan with ¾ of wafer crumbs. Cover with egg white mixture. Spread on strawberries. Cover with whipped cream. Sprinkle with remaining wafer crumbs. Cover with foil. Chill over-night.

MRS. LLOYD RECKER
MRS. VICTOR MEIER

PUMPKIN PIE SQUARES

- | | |
|------------------------------|-------------------|
| 1 cup sifted flour | ¾ cup white sugar |
| ½ cup quick rolled oats | ½ tsp. salt |
| ½ cup brown sugar | 1 tsp. cinnamon |
| ½ cup butter or oleo | ½ tsp. ginger |
| 1 can pumpkin (2 cups) | ¼ tsp. cloves |
| one and two-thirds cups milk | ½ cup pecans |
| 2 eggs | 2 T. butter |

Combine flour, rolled oats, ½ cup brown sugar, ½ cup butter. Mix until crumbly. Press into ungreased 13 x 9 x 2 inch pan. Bake at 350 degrees for 15 minutes. Combine pumpkin, milk, eggs, sugar, salt and spices; beat well. Pour into the above crust. Bake at 350 degrees for 20 minutes. Combine pecans, ½ cup brown sugar, 2 tablespoons butter and sprinkle over pumpkin filling. Return to oven for 15 to 20 minutes or until filling is set. Cool in pan and cut into 2 inch squares. Makes 2 dozen. When served may put a spoon of whipped cream on top.

MRS. KENNETH JASPER

Common honesty isn't a spectacular quality, but it wears like iron.

GLAZED APPLES

1½ cups sugar

1½ cups water

6 apples

cake coloring, if desired

In deep pan boil together the sugar and water until syrupy. Peel, core and halve the apples and cook in this syrup until tender, testing by piercing with a toothpick. A cake coloring may be added before adding the apples. Pink apples make a nice salad when placed on lettuce leaves. Also when serving a pork roast it will appear very attractive with these apples placed with some parsley on the platter around the roast.

DORIS KEHRLI

APPLE CRISP

1 egg

¾ cup sugar

2 T. flour

⅛ tsp. salt

1¼ tsp. baking powder

1 cup apples, chopped

½ cup walnuts

½ tsp. vanilla

Beat the egg and mix thoroughly with the sugar. Stir in the dry ingredients. Mix in the apples and nuts. Bake in a well greased tin for 30 minutes at 350 degrees. You may top with whipped cream. This will serve 4.

PAULINE CONNELL

APPLE DUMPLINGS

1½ cups flour

3 tsp. baking powder

6 T. lard

½ cup milk

Roll out like pie dough and fold back. Add ½ cup of sugar to sliced apples and ½ cup of cream, a little cinnamon and bake. Pour cream over apple.

When you have apples, sugar in the crust you pour cream over and sprinkle cinnamon over top then fold dough over apples and bake. You can put whip cream over top if you wish.

DIANNE THOLE

APPLE NUT DESSERT WITH ORANGE SAUCE

- | | |
|----------------------------------|--------------------------|
| 1/2 cup butter or any shortening | 1 scant 1/2 tsp. of salt |
| 1 cup sugar | 1/2 cup chopped nuts |
| 1 egg | 3 cups diced apples |
| 1/2 tsp. nutmeg | 1 cup regular flour |
| 1/2 tsp. cinnamon | 1 tsp. soda |
| | 1 tsp. vanilla |

ORANGE SAUCE

- | | |
|-----------------------------|-----------------------------|
| 1/2 cup sugar | 1 T. butter |
| 3 T. flour | 1/2 cup orange juice |
| few grains of salt | 3/4 tsp. grated orange rind |
| 1 cup water | 2 T. lemon juice |
| 1 egg yolk, slightly beaten | 1/4 tsp. grated lemon rind |

Cream shortening and sugar. Add egg, apples spices, salt-vanilla and nut meats. Lastly add flour with soda. Bake in moderate oven 30 to 40 minutes. Directions for orange sauce. Mix all ingredients together and cook over low heat, until smooth.

MRS. PERRY DUNN

COCONUT APPLE CRUNCH

- | | |
|---------------------------------------|----------------------|
| 1/2 cup milk | 1 cup flour |
| 1/2 package Coconut Cream pie filling | 1 tsp. baking powder |
| 3 cups peeled chopped apples | 1 tsp. cinnamon |
| 1/2 cup melted butter | 1/2 tsp. salt |
| 1 cup sugar | 1 egg |
| | 1/2 tsp. vanilla |

Mix milk, coconut cream pie filling and apples and place in a 9 x 9 inch pan.

Mix and blend butter and sugar. Sift together flour, baking powder, cinnamon, salt and remaining pie filling. Add to creamed mixture with egg and vanilla. Blend and spread over melted butter. Bake at 350 degrees for 30 to 40 minutes. Serves 9.

MRS. F. MALONE

APPLE QUICKIE

1 cup flour
3/4 cup brown sugar
1 tsp. cinnamon

4 T. butter or margarine
3 cups sliced apples

Mix flour, brown sugar and cinnamon together. Cut in butter or margarine thoroughly. Place apples in buttered 8 x 8 inch pan. Sprinkle with one-third cup sugar.

Spread flour mixture evenly over apples. Bake 30 minutes at 350 degrees.

MRS. JOHN V. HOGAN

GLORIFIED RICE

4 cups cold cooked rice
1 No. 2 can crushed pineapple (juice drained)
3/4 cup maraschino cherries, chopped and drained

1 cup (1/2 pint) heavy cream, whipped (Dream Whip may also be used)
1/4 cup sugar
1 tsp. vanilla

If you like the rice to have a pink color, cook the rice in the cherry juice or about 1/2 cup cherry juice to 1 cup rice. (1 cup uncooked rice should make about 3 cups when cooked).

Combine rice, pineapple and chopped cherries. Flavor the cream with sugar and vanilla. Fold into the pineapple rice and cherries mixture. Chill. Nuts may be added if you desire.

MRS. EMIL JASPER

RICE PUDDING

Start 1/2 cup rice with boiling water. When it boils down, add milk. Leave boil 1 hour and then put in 1/2 cup raisins. Take yolks of 2 eggs and 3/4 cup sugar and beat together and add rice. When rice is done take whites of 2 eggs and beat till fluffy. Then put in rice and serve.

MRS. ELMER TIMMER

You can find the world's shortest sermon on a thousand traffic signs: "Keep Right."

ICE CREAM DESSERT

- | | |
|---|-----------------------------|
| 1 box of vanilla wafers,
crushed | 4 eggs |
| ½ gallon vanilla ice cream | 1 tsp. vanilla |
| 1 stick margarine | 1 lb. powdered sugar |
| 3 squares unsweetened
chocolate | Nutmeats if desired |

Crush wafers and pat half of them in a 9 x 13 inch pan. Soften the ice cream. Put margarine and chocolate in a pan and when it reaches simmer, add 4 egg yolks separately. Add vanilla and beat well. Take from stove and cool slightly. Add powder sugar, beat until smooth. Beat 4 egg whites until they are quite stiff and add to the above mixture. Put half of this mixture on the crumbs, then half the ice cream, and rest of chocolate mixture. Then sprinkle on remaining crumbs and nuts if desired. Cover and freeze.

MRS. DONALD FALCONER

CRUNCHY ICE CREAM SQUARES

- | | |
|---|---|
| 1 cup brown sugar | ½ cup coconuts |
| ½ cup butter | 1 qt. Vanilla ice cream
(softened) |
| 2½ cup coarsely crushed
cornflakes | |
| ½ cup chopped Spanish
peanuts | |

Combine brown sugar and butter in saucepan. Heat until butter melts and sugar is dissolved. Combine with cornflakes, peanuts and coconut. Press half mixture in buttered 11 x 7 x 1½ inch baking dish.

Spread with ice cream. Top with remaining crumb mixture. Freeze until firm.

RUTHANN JAEGER

The best helping hand you can find is at the end of your arm.

ICE CREAM DESSERT

- | | |
|----------------------------------|--------------------------|
| 18 Oreo cookies | 1/2 cup sugar |
| one-third cup butter | two-thirds cup Pet Milk- |
| 1/2 gallon ice cream (vanilla) | small can |
| 2 bars German Sweet
Chocolate | 1 T. butter |
| | 1/2 cup chopped nuts |

Crush Oreo cookies until fine and mix with one-third cup melted butter. Press into cool, greased 9 x 13 cake pan. Spoon in softened ice cream over crushed cookies and top with melted chocolate, milk, sugar, and butter. Sprinkle nuts over all and put in freezer until ready to serve.

CAROL THOLE

FROZEN DESSERT

- | | |
|---|---------------------------------------|
| 18 graham crackers | 1 cup milk |
| 18 soda crackers | 1 qt. butter-brickle ice cream |
| 1 stick Oleo | 1 large container of cool whip |
| 2 boxes of instant vanilla
jello pudding | 2 double bars Heath
Chocolate Bars |

Mix graham and soda crackers crumbs and melted oleo. Place in bottom of 7 by 12 pan. Chill in the freezer until solid. Mix jello pudding, 1 cup milk and 1 quart butter brickle ice cream and beat together and spread on crumbs. Freeze. Then add on top large container of cool whip and Heath candy bars cut in small pieces then freeze. Take out about 1/2 hour before serving.

MRS. EARL COLE

FROZEN DESSERT

- | | |
|---|-----------------|
| 1 can cherry pie filling | 1 pt. cool whip |
| 1 can crushed pineapple | |
| 1 can Eagle brand sweetened
condensed milk | |

Drain pineapple very well. Add to cherry pie filling, mix milk into mixture. Fold in cool whip. Pour into 9 x 9 dish and freeze.

MRS. RAY KLEIN, SR.

PINEAPPLE REFRIGERATOR DESSERT CAKE

- 1 cup sugar
- 2 cups milk
- 2 egg yolks
- 1 - 3 oz. package lemon jello
- 2 egg whites, beaten stiff
- 1 pt. cream, whipped or 2 envelopes Dream Whip prepared according to directions
- 1 - 8 oz. can crushed pineapple drained
- 1 baked angel food cake

Cook sugar, milk and egg yolks thoroughly; stirring constantly. (Will not thicken). Remove from heat and add jello. Cool just until set. Fold in stiffly-beaten egg whites. Add whipped cream and pineapple. Arrange alternate layers of angel food cake slices and pineapple mixture in large loaf pan. Refrigerate overnight.

MRS. GERALD KELCHEN

REFRIGERATOR PINEAPPLE DESSERT

Crush:

1 lb. graham crackers

Mix:

½ cup butter or oleo

1 cup powdered sugar

2 eggs well beaten

Whip:

1 cup cream

Fold in:

1 can crushed drained pineapple

Spread cracker crumbs ½ inch thick in 8 x 10 pan. Pour egg mixture over crust. Next pour cream and pineapple mixture over egg mixture. Sprinkle remaining crumbs on top. Chill several hours before serving. Serves 12 to 14.

MRS. SYLVESTER FISHER

PINEAPPLE DELIGHT

2½ cups crushed rice chex **1 - 8 oz. package cream**
two-thirds cup brown sugar **cheese**
½ cup nutmeats (optional) **1½ cups powdered sugar**
1 cup coconut flakes **1 can pineapple pie filling**
2 packages Dream Whip

Mix rice chex, brown sugar, nuts and coconut flakes together. Spread $\frac{3}{4}$ of mixture in a 9 x 13 inch cake pan.

Make filling of Dream Whip, (whipped according to package directions) cream cheese and powdered sugar. Blend well, spread over crust. Then spread can of pineapple pie filling over this. Sprinkle on rest of crumbs. Makes a large dessert.

MRS. KENNETH CLEMEN

REFRIGERATOR DESSERT

½ cup crushed vanilla wafers **1 tsp. vanilla**
1½ cups powdered sugar **1 cup crushed pineapple**
½ cup butter or margarine **1 cup whipped cream**
2 eggs well beaten **1 cup nuts**

Cream together the powdered sugar and butter. Add the two beaten eggs and vanilla. Put $\frac{1}{2}$ of the crushed wafers in bottom of pan. Add the above mixture and cover with drained pineapple, whipped cream and nuts; that has been mixed together. Top with remaining crumbs and chill for several hours.

RUBY RAPER

GRAHAM CRACKER DESSERT

1 lb. graham crackers **1 lb. dates, chopped**
1 lb. marshmallows **1 cup nuts, cut**
½ cup cream **¼ tsp. salt**
(Dairy Rich can be used)

Roll crackers - add ingredients and add salt and cream. Roll into desired loaf sizes. Chill 12 hours or longer. Unmold and serve, cut in slices. This can be frozen also.

MRS. LLOYD JASPER

CHERRY DELIGHT DESSERT

1/4 cup sugar
1/2 cup melted butter

1 package (16 to 18) crushed
graham crackers

Mix the above and put in a 9 x 13 inch pan.

Second layer:

1 package Dream Whip
(prepare as on package)

1 - 8 oz. package Philadelphia
Cream Cheese

1 cup powdered sugar

(room temperature)

Whip second layer all together and spread on graham crackers. Spread 1 can cherry pie filling for topping. Chill over-night. Cut in squares to serve.

MRS. BURNELL LYNCH
DIANNE THOLE

CHERRY DESSERT

1 cup flour

1 cup quick oatmeal

1 cup brown sugar

1/2 cup butter or margarine

1 No. 2 can cherry pie filling
or other pie filling

may be used

Combine first four ingredients for pie crust. Save a little for the topping. Press in a pie tin or cake pan. Pour cherry filling over unbaked crust. Sprinkle left crumbs over the top and bake 25 minutes at 350 degrees. Good with a dip of ice cream or a slice of cheese.

SHARON SUMMERS

CHERRY CRISP

1 cup flour

1 cup brown sugar

1/2 cup butter or margarine

1/2 cup rolled oats

1 can prepared cherry
pie filling

Measure flour into mixing bowl. Stir in brown sugar. Cut in butter. Add rolled oats and mix well. Spread half of crumb mixture in greased 8 inch square pan. Pour on cherry pie filling. Sprinkle remaining crumb mixture on top. Bake at 350 degrees for 40-45 minutes. Serve warm or cool with ice cream or whipped cream.

MRS. JOHN K. HOEGER

BUTTERNUT SQUASH PUDDING

1 medium butternut or acorn squash	2 eggs, beaten
1/2 cup butter or margarine	1/2 cup milk
1 cup dark brown sugar	1/4 tsp. salt
1 1/2 cups squash	1/8 tsp. maple flavoring

Peel, seed and dice squash. Steam in small amount of water until tender. Drain and mash until there are no lumps. While squash is hot add butter and let melt. Add other ingredients and mix well. Pour into greased baking dish and bake 30 minutes at 350 degrees, or until congealed. Pumpkin or sweet potatoes may be used.

MARY LOGSDON

CORNSTARCH PUDDING

1/4 cup sugar	2 cups milk
2 T. cornstarch	1 T. butter
1/4 tsp. salt	1 1/2 tsp. vanilla
1 egg	

Mix together in sauce pan sugar, cornstarch, salt, egg and milk. Cook over low heat; boil 1 minute. Blend in butter and vanilla. Chill, serve in sherbet glasses.

MRS. ALFRED GANSEMER

QUICK PUDDING

Sift:

1 cup flour	Pinch salt
1 cup sugar	1 cup raisins
2 tsp. baking powder	1/2 cup milk

Pour into buttered dish then mix 1 cup brown sugar and 2 cups boiling water, 1 tablespoon butter. Pour this over batter and bake 30 to 40 minutes at 350 degrees. Serve with whipped cream or ice cream.

TERESA MENSEN

DATE NUT PUDDING

- | | |
|--------------|------------------------|
| 1/4 cup oleo | 1/2 tsp. baking powder |
| 1 cup sugar | 1 cup milk |
| 3 eggs | 1 cup dates |
| 3 T. flour | 1 cup nuts |

Cream oleo and sugar well. Add the well beaten eggs. Add the flour, milk and the other ingredients. Bake slowly in 8 x 8 inch pan set in another pan of water. Bake at 300 degrees. Test with a knife. Insert near center and if it comes out clean it is done. Serve with whipped cream.

MRS. ROBERT FRENTRESS

DATE NUT ROLL

- | | |
|------------------------------|--------------------------------|
| 2 cups midget marshmallows | 1/2 cup evaporated milk |
| 1/2 cup cut-up dates | 1/2 cup chopped nuts |
| 2 cups graham cracker crumbs | 2 T. orange or pineapple juice |

Put into bowl all ingredients and mix well. With wet hands, shape into a roll, then roll in graham cracker crumbs, wrap in aluminum foil. Best if made a day or 2 before serving

MRS. MABLE LAHR

COOKED ICE CREAM

- | | |
|------------------|-------------------|
| 1/2 tsp. salt | 3 cups sugar |
| 1 cup sugar | 4 egg whites |
| 1 T. corn starch | 3 T. vanilla milk |
| 4 egg yolks | |
| 1 cup hot milk | 1 qt. cream |

Mix first 4 ingredients, moisten with a little milk if need be. Add 1 cup hot milk in double boiler and cook until thick. Add 3 cups sugar dissolve and cool. Then add beaten egg whites and vanilla - put mixture into freezer. Add 1 quart cream and enough milk to fill freezer 1 1/2 inch from top.

CAROL THOLE

BROWNIE PUDDING

1/2 cup sifted flour	1 T. melted shortening
1 tsp. baking powder	1/2 tsp. vanilla
1/2 tsp. salt	1/4 cup chopped nuts
one-third cup granulated sugar	1/2 cup brown sugar
1 T. cocoa	2 T. cocoa
1/4 cup milk	3/4 cup boiling water

Sift flour once, measure, add baking powder, salt, granulated sugar and 1 tablespoon cocoa, sift into bowl. Add milk, shortening and vanilla; mix only until smooth. Then add chopped nuts. Turn into greased casserole or small baking dish. Mix together brown sugar, 2 tablespoons cocoa; sprinkle over batter, then pour boiling water over top of mixture. (This forms sauce in bottom of pan after pudding is baked). Bake at 350 degrees for 30 to 40 minutes. Makes six servings-(very good). Serve with ice cream or whipped cream.

MRS. ARNOLD MERKES

CHOCOLATE DESSERT

1 cup flour	1/2 cup chopped nuts
1/2 cup margarine	

Mix and press into ungreased pan. Bake 15 minutes at 350 degrees. Cool.

Cream:

1 - 8 oz. package cream cheese with 1 cup of powdered sugar. Fold in 1 cup cool whip. Spread on above crust. (Buy large carton of cool whip).

Boil:

2 packages of chocolate pudding in 3 cups milk.

Cool and spread on top of above layers. Top with remaining cool whip. Refrigerate. Use 9 x 13 inch pan.

MRS. AL RECKER

CHOCOLATE ANGEL FOOD DESSERT

- | | |
|------------------------------------|------------------------------|
| 1 - 12 oz. package chocolate chips | 1 box whip cream |
| 3 T. warm water | 1/2 tsp. vanilla |
| 4 egg yolks | 3 T. powder sugar |
| 1 pinch salt | 1 large loaf angel food cake |
| 4 egg whites | (1/2 inch thick) |

Melt chocolate over water. Mix together water, cooled chocolate, well beaten egg yolks and salt. Beat egg whites til stiff. Mix whip cream, vanilla and powder sugar until stiff. Then combine egg whites and whip cream mixture. Fold slowly chocolate mixture into egg whites cream ingredients. Cover bottom of "plastic pan" with 1/2 inch cake slices, cover with chocolate mixture. Repeat; cake and then more chocolate and cake and then remaining chocolate.

WILMA BILLHORN

HERSHEY BAR DESSERT

- | | |
|-----------------------------|-------------------------|
| 20 marshmallows | 1 box chocolate waffers |
| 1/2 cup milk | (crushed) |
| 6 Hershey bars with almonds | 1/2 cup melted butter |
| 1/2 pint whipping cream | |

Melt marshmallows in milk and add Hershey bars (break-up) to hot mixture. Cool. Add whipped cream. Mix crumbs with melted butter. Put 1/2 of crumbs in bottom of a 8 x 8 inch pan. Add filling. Put remaining crumbs on top. Refrigerate.

MRS. JOHN K. HOEGER

COCONUT TORTE

- | | |
|-----------------------------|----------------------|
| 4 egg whites, beaten stiff | 1 tsp. vanilla |
| Beat in: | |
| 1 cup sugar | |
| little salt | |
| Beat into stiff peaks | |
| Fold in: | |
| 1 cup graham crackers | 1/2 cup chopped nuts |
| 1/2 cup angel flake coconut | |

Pour into pie pan and bake 30 minutes in 350 degree oven.

MRS. MERLIN JASPER

LEMON CHOCOLATE DESSERT

- | | |
|--|--------------------------------------|
| 1 large can evaporated milk | 4 T. real lemon juice |
| 2 - 3 oz. packages lemon
flavor gelatin | 25 chocolate wafers,
crushed fine |
| 1 cup sugar | ¼ cup butter, melted |
| 3 cups boiling water | |

Chill can of evaporated milk over-night in refrigerator. Mix gelatin and sugar, dissolve in boiling water. Chill until almost set; stir in real lemon juice. In large mixing bowl whip milk until it resembles soft whipped cream. Add gelatin mixture, continue whipping for about 2 minutes. In a 13 x 9 x 2 and 7 x 9½ x 2 inch pans place chocolate wafer crumbs, reserving about 1 tablespoon. Add melted butter, mix, press firmly into bottom of pan. Pour in whipped lemon mixture, sprinkle on remaining chocolate crumbs. Refrigerate until serving time. Serves 15 to 18.

MRS. JAMES DOMEYER

LEMON DELICACY

- | | |
|--------------|------------------------|
| 1 stick oleo | 2 eggs |
| ¾ cup sugar | grated rind of 1 lemon |
| 1 cup milk | 4 level T. cake flour |

Cream oleo, add sugar, cream well. Add yolks of eggs, juice and rind of lemon and flour. Mix well. Add milk and fold in beaten egg whites. Pour in buttered baking dish, set in pan of hot water. Bake at 375 degrees about 45 minutes.

MRS. DOROTHY GRUNDMEYER

DIRTY DISHES

Thank God for dirty dishes,
They have a tale to tell.
While others may go hungry,
We're eating very well.
With home, health and happiness,
I shouldn't want to fuss.
By the stack of evidence,
God has been good to us.

MARY KING

BUTTERSCOTCH TORT

TORT

6 eggs separated	1 tsp. almond extract
1½ cups sugar	1 tsp. baking powder
1 tsp. vanilla	1 cup chopped nuts

SAUCE

2 cups brown sugar	2 tsp. vanilla
2 beaten eggs	2 T. flour
¼ cup water	one-third cup butter
½ cup orange juice	Pinch of salt

Beat the egg yolks and mix with sugar, extracts and baking powder. Fold stiffly beaten egg whites into this, also the crumbs and nuts. Bake in slow oven about 325 degrees for 30 to 35 minutes in a 9x13 inch pan. Cool.

While tort is baking make the sauce. Mix all ingredients for sauce in a double boiler. Cook until thick, stirring constantly. Chill thoroughly. Beat ½ pint cream until thick. Add 3 tablespoons powdered sugar. Spread this over the cooled tort. Over the cream spread the cooled sauce. Refrigerate. May be frozen to store. Sauce is also good on pudding and ice cream.

MRS. BEN WESTENDROF

PECAN TARTS

CRUST:

Mix:

½ cup butter	1 cup flour
1 - 3 oz. cream cheese	

Have butter and cheese room temperature. Mix together with flour. Roll in balls size of hickory nuts, flatten and place in greased tart pans. Makes about 24.

FILLING:

1 cup ground pecans	1 egg, beaten
1 cup brown sugar	½ tsp. vanilla
2 T. soft butter	

Mix together and fill unbaked tart shells. Bake at 375 degrees until crust is golden brown (about 15 minutes). Cool in pans 5 minutes.

MRS. ED SCHULTE

DANISH PUFF

- | | |
|----------------|-------------------------|
| 1 cup flour | 1 cup water |
| 1/2 cup butter | 1 Tsp. almond flavoring |
| 2 T. water | 1 cup flour |
| 1/2 cup butter | 3 eggs |

Oven 350 degrees. Measure first cup of flour into bowl. Cut in 1/2 cup butter. Sprinkle with 2 tablespoons water; mix with fork. Round into ball; divide in half. Pat into 2 strips, 12 x 3 inch. Place 3 inches apart on ungreased baking sheet.

Mix second amount of butter and water. Bring to boil. Remove from heat; add flavoring. Beat in flour, stirring quickly to prevent lumping. When smooth, add one egg at a time, beating well after each addition until smooth. Divide in half and spread one half evenly over each piece of pastry. Bake about 60 minutes or until topping is crisp and nicely browned. (Puff has a tendency to shrink while cooling, leaving a custardy portion in center). Frost with a confectioners sugar icing and sprinkle with chopped nuts. (8-12 servings).

MRS. RICHARD L. KOCH

ANGEL FOOD JELLO DESSERT

- | | |
|--|---------------------------------------|
| 1 box jello (strawberry, cherry, or raspberry) | 1/2 angel food cake |
| 1 pint vanilla ice cream | Nuts and maraschino cherries to taste |
| 1 small can of crushed pineapple(undrained) | 1 cup boiling water |

Tear one-half of angel food cake into small pieces and dissolve 1 package of jello in boiling water. While mixture is hot add one pint vanilla ice cream and stir until dissolved. Add crushed pineapples, nuts and cherries. Let stand until slightly thickened and pour over angel food bits in 9 x 9 inch cake pan. Chill in refrigerator several hours. Cut in squares and serve.

RUTHANN JAEGER

MYSTERY COBBLER

½ cup butter or margarine	½ tsp. salt
1 cup flour	¾ cup milk
1 cup sugar	1 - 30 oz. can sliced peaches
2 tsp. baking powder	drained

Place butter in a 10 x 7 inch pan. Melt in 350 degree oven. Sift dry ingredients together. Add milk and mix thoroughly. Dribble batter in spoonfulls over melted butter. Spoon fruit carefully over the top of the batter and bake at 350 degrees for 45 to 60 minutes or until it is browned nicely. You can substitute pie filling for peaches. Serve with cream, whipped cream or ice cream.

MRS. DONALD FALCONER

A KITCHEN PRAYER

Lord of all pots and pans and things,
Since I've not time to be
A saint by doing lovely things
Or watching late with Thee
Or dreaming in the dawn light
Or storming Heaven's gates
Make me a saint by getting meals
And washing up the plates.
Warm all the kitchen with Thy love,
And light it with Thy peace
Forgive me all my worrying
And make my grumbling cease.
Thou who didst love to give men food,
In room or by the sea
Accept this services that I do,
I do it unto Thee

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Bud & Alita Koeneke

CAMPFIRE BROWNIES

2 eggs	1/2 cup sifted flour
1 cup sugar	1/2 cup chocolate chips
1/2 cup butter	1 cup miniature marshmallows
2 squares unsweetened chocolate melted	1 cup nutmeats
1 tsp. vanilla	

Beat eggs, sugar and butter; add melted chocolate, vanilla and sifted flour. Stir in chocolate chips, marshmallows and nuts. Pour in 9 x 9 greased pan. Bake at 350 degrees for 30-40 minutes.

MRS. LLOYD JASPER

BROWNIES

1/2 cup lard	4 eggs
2 cups sugar	
Mix at high speed of mixer for 5 minutes. Then add:	
1/2 cup cocoa	Enough hot water to make a smooth mixture
1/2 tsp. soda	

Then add:

two-thirds cup milk	2 cups flour
2 tsp. vanilla	

Mix all well and bake at 350 degrees for 25 to 30 minutes.

DIANE THOLE

BROWNIES

Melt:

3 squares of unsweetened chocolate	1/4 cup margarin
	1/2 cup butter

Add:

1 cup brown sugar	1/2 tsp. salt
1 cup white sugar	1 tsp. baking powder
4 eggs	1 cup raisins
1 tsp. vanilla	1 cup coconut
1 1/4 cups flour	1 cup nuts

Bake at 350 degrees for 25 to 30 minutes in a 9 x 13 inch pan. Frost if desired when cool.

MRS. GENE RECKER

BROWNIES

- | | |
|------------------------------------|-----------------|
| 2 eggs | 1/2 cup flour |
| 1 cup sugar | 1 tsp. vanilla |
| 2 squares unsweetened
chocolate | 1/2 cup nuts |
| 1/2 cup butter or margarin | 18 marshmallows |

Beat the eggs, add sugar and beat. Melt chocolate and butter, and add to egg mixture. Blend in flour, add vanilla and nuts. Bake about 15 to 20 minutes at 350 degrees. Then cut marshmallows in halves and place cut side down and return to the oven for 3 minutes. Spread with knife and cool.

Frosting

Boil for 3 minutes:

- | | |
|---------------------|---------------|
| 1/2 cup brown sugar | 1/4 cup water |
| 2 squares chocolate | |

Add butter, vanilla and powder sugar enough to spread.

MRS. ELMER BRUNSMANN

BROWNIES

- | | |
|------------------------|-------------------------|
| 1 cup sugar | 4 eggs |
| 1 stick margarin | |
| Stir these 3 together. | |
| Add: | |
| 1 cup flour | 1 - 16 oz. can of |
| 1/2 cup nuts | Hershey Chocolate syrup |

Pour into greased pan and bake at 350 degrees until done, about 25 minutes.

Frosting

- | | |
|--------------------------------|--------------------|
| one and one-third
cup sugar | 6 T. margarin |
| | 6 T. half and half |

Cook 30 seconds and add 1/2 cup of chocolate chips. When chips are dissolved pour frosting over the brownies.

CLARINDA THOLE

FAVORITE HERSHEY BROWNIES

- | | |
|--------------|------------------------------|
| 1 stick oleo | 1 - 16 oz. can Hershey syrup |
| 1 cup sugar | 1 tsp. vanilla |
| 1 cup flour | 1/2 tsp. baking powder |
| 4 eggs | 1/2 cup nuts, if desired |

Combine oleo and sugar, beat and add eggs and syrup. Add flour and vanilla and pour into 10 x 15 inch cookie sheet and bake at 350 degrees for 15 to 20 minutes.

Frosting

- | | |
|-----------------------------|-------------------|
| 6 T. oleo | 1 package (6 oz.) |
| 6 T. milk | chocolate chips |
| one and one-third cup sugar | |

Combine oleo, milk and sugar. Boil for 1 minute and add chocolate chips. Beat until thick enough for spreading.

MRS. BILL OBERBROECKLING

CAROLYN DeWULF

MRS. ERWIN KLOSTERMANN

FUDGE BROWNIES

- | | |
|-----------------------------------|---------------------------------|
| 4 eggs | 2 cups sifted all purpose flour |
| 2 cups sugar | 1 cup English walnuts, chopped |
| 1 cup butter or margarin | 2 tsp. vanilla |
| 4 oz unsweetened baking chocolate | 1/4 tsp. salt |

Beat egg until fluffy add sugar and continue beating until creamy. Melt butter and combine mixture. Beating thoroughly. Add flour, salt, nuts and vanilla. Bake in a shallow pan 11 x 16 inch, about 20 minutes in a moderate oven.

“Don't bake the brownies too long, their delightful quality depends on their being a bit crusty on the outside and moist in the center.”

MRS. FRANCIS MONGAHAN

SOFT COCO BROWNIES

- | | |
|----------------------|-------------------------------|
| 2 cups sugar | 1/2 tsp. salt |
| 1/2 cup lard | 1/2 cup milk |
| 4 eggs | 1 tsp. vanilla |
| 1/2 cup cocoa | 1 tsp. food coloring
(red) |
| 1 1/2 cup flour | |
| 1 tsp. baking powder | |

Mix in order given. Put in jelly roll pan. Bake at 350 degrees for 25 minutes. Cool and frost.

Frosting

- | | |
|--------------------|------------------|
| 3 T. hot milk | 1 T. cocoa |
| 2 T. melted butter | 1/2 tsp. vanilla |

Add powdered sugar as much as you need.

CAROL THOLE

CHOCOLATE CHIP BLONDE BROWNIES

- | | |
|---|--------------------------------|
| one-third cup shortening or
butter, melted (if
shortening, add 1 T.
hot water) | 1 cup sifted flour |
| 1 cup brown sugar | 1/2 tsp. baking powder |
| 1 egg | 1/8 tsp. soda |
| 1 tsp. vanilla | 1/2 tsp. salt |
| | 1/2 cup nuts |
| | 1/2 package chocolate
chips |

Add brown sugar to melted shortening or butter. Cool. Add egg and vanilla to mixture and blend well. Add sifted dry ingredients gradually. Stir in nuts and chips. Pour in 9 x 9 inch pan. Bake at 350 degrees for 20 to 25 minutes. (Recipe may be doubled and baked in 8 x 12 inch pan.)

MRS. TOM STEFFEN

BUTTERSCOTCH BROWNIES

2 cups brown sugar	2 tsp. baking powder
½ cup vegetable oil	¾ tsp. salt
2 eggs	2 tsp. vanilla
1½ cups flour	1 cup chocolate chips

Combine sugar, oil and eggs and vanilla. Beat well. Add sifted dry ingredients and chocolate chips. Stir till well blended. Pour into 12 x 15 inch pan. Bake at 350 degrees for 30 minutes. Cool 15 minutes. Cut into bars.

MRS. JOHN V. HOGAN

BLONDE BROWNIES

Cream together:

two-thirds cup brown sugar	one-third cup
one-third cup white sugar	butter

Mix together:

1 egg, well beaten	1 tsp. vanilla
1 T. water	

Sift together:

1 cup flour	¼ tsp. salt
½ tsp. baking powder	

Cream sugars and butter. Add mixed liquids, then add flour mixture. Stir in ½ cup nuts. Spread in 9 inch square pan or 7 x 11 inch greased and floured pan. Sprinkle ½ cup chocolate bits over top. Bake at 350 degrees for about 25 to 30 minutes.

MRS. ALPHONSE LAHR

Courtship is what makes a man spoon, but marriage is what makes him fork over.

BLONDE BROWNIES

1 cup lard	2 tsp. vanilla
3½ cups brown sugar	4 cups flour
½ tsp. salt	1 cup nuts
4 eggs	2 cups chocolate chips
4 tsp. baking powder	

Combine lard, sugar, and salt. Add eggs unbeaten one at a time. Add baking powder, vanilla and flour. Mix well. Stir in nuts and chips. Spread in two cookie sheets - one 15½ x 10½ inch and one 13½ x 9½ inch that have been greased and floured. Bake about thirty minutes in 325 degree oven. Cool and cut into bars.

MRS. EMIL WILGENBUSCH

SPICE BARS

2 eggs	1 tsp. salt
1½ cups sugar	1 tsp. cinnamon
1½ cups sweet or sour cream	½ tsp. cloves
2½ cups flour	1 cup currents
1 tsp. soda	1½ tsp. vanilla
	¼ cup chopped nuts

Beat together eggs, sugar and cream. Sift flour, soda, salt, cinnamon and cloves and add to first mixture. Add one cup currents which have been rinsed. Putting them on top of the flour keeps them from sinking to the bottom.

Add vanilla and beat all together. Add nuts if desired. Spread on a greased cookie sheet ½ inch thick and bake about 25 minutes in 350 degree oven. While still warm, frost with powdered sugar beaten up with cream. Cool and cut into bars.

You may substitute raisins for currents if you can't get the currents. Note: This has to be regular cream like whipping cream, not the sour cream you may buy in a store. This fills a big cookie sheet.

MRS. LINUS DEUTMEYER

SPICY COFFEE BARS

1/4 cup shortening	1/2 tsp. baking powder
1 cup brown sugar	1/2 tsp. salt
1/2 cup hot coffee	1/2 tsp. cinnamon
1 egg	1/2 cup raisins
1 1/2 cups flour	1/4 cup chopped nuts

Cream together sugar, shortening, and egg. Add coffee and sift dry ingredients. Mix the dry ingredients and the creamed mixture together and add the raisins and nuts. Spread dough in a greased 11 x 16 cookie sheet. Bake at 350 degrees for 12 minutes or until done. Frost with powdered sugar and 1 teaspoon hot coffee. Spread on while hot. Cool before cutting in bars.

MRS. WILLIAM HORSFALL

FROSTED BROWNIE BARS

one-third cup butter	1/2 tsp. baking powder
1 square unsweetened chocolate	1/2 tsp. salt
1 cup sugar	2 eggs, beaten
3/4 cup flour	1 tsp. vanilla
	1/2 cup chopped nuts

Melt butter and chocolate in pan. Remove from heat. Stir in sugar - mix well. Add flour, salt and baking powder. Blend well and add the beaten eggs and beat well. Mix in vanilla and nuts. Pour in a buttered pan (11 x 7 x 1 1/2) and bake in a 350 degree oven for 30 to 35 minutes.

MRS. OTTO BRIES

Chocolate Frosting

1 square chocolate	1/2 tsp. salt
1/2 cup brown sugar	one and two thirds cups sifted powdered sugar
1/4 cup water	
3 T. butter	
1 tsp. vanilla	

Mix chocolate, sugar and water. Heat and bring to a boil. Boil 4 minutes. Remove from heat. Add butter, cool. Stir in vanilla, salt and powdered sugar. Spread over cooled brownie layers.

MRS. OTTO BRIES

CAKE BROWNIES

- | | |
|--|------------------------------------|
| ¼ cup butter or margarin | two-thirds cup flour |
| 1 cup sugar | ½ tsp. baking powder |
| 2 egg yolks | ½ tsp. salt |
| ¼ cup milk | one-third cup chopped nuts |
| ½ tsp. vanilla | 2 stiffly beaten egg whites |
| 2-10 oz. square chocolate (melted and cooled) | |

Cream butter, sugar, till fluffy. Add egg yolks, milk and vanilla. Beat well. Stir in chocolate. Sift in dry ingredients. Add to cream mixture; stir in chopped nuts. Fold in egg whites. Pour in greased and floured 9 x 9 x 2 inch pan. Bake at 350 degrees for 25 to 30 minutes.

Frosting

Cream:

- | | |
|---|------------------|
| 2 tsp. butter | Dash Salt |
| ¼ cup chocolate malted milk powder (or chocolate milk mix) | |

Slowly beat in 1 cup confectioners sugar to spreading consistency.

JANET MENSEN

HELLO DOLLY

Melt 1 stick of margarin in bottom of 8 x 8 cake pan. Use low heat. Add layer by layer. Do Not Stir.

- | | |
|---|--|
| 1 cup graham cracker crumbs | ½ cup coconut |
| ½ of a 6 oz. package of chocolate chips | ½ cup nuts |
| ½ of a 6 oz. package of butterscotch chips | ½ cup of a 13 oz. can of sweetened condensed milk |

Bake at 350 degrees for 25 minutes.

DIANNE THOLE

TWO LAYER BARS

1 cup flour	1/2 cup Quick cooking oatmeal
1 cup firmly packed brown sugar	1 tsp. soda
1/2 cup flaked coconut	1/2 cup butter (softened)

Topping

2 eggs	1/2 cup nuts
1/2 cup firmly packed brown sugar	1/4 cup butter, melted
16 oz. package chocolate chips	1 T. flour

Grease a 9 inch square pan. In large bowl combine dry ingredients. Cut in butter until mixture resembles a coarse meal. Press into bottom of pan. Pour topping over oatmeal layer. Bake at 350 degrees for 35 minutes or until golden brown. Cool. Cut into bars.

Topping: In small bowl, beat eggs, stir in remaining ingredients.

MRS. WALTER HILLERS

ENGLISH TOFFEE BARS

1 cup butter or margarin	1 1/2 cups flour
1 cup brown sugar	1 cup walnuts
1 egg yolk	6 Hershey bars
1 1/2 tsp. vanilla	

Combine ingredients (except nuts and Hershey bars). Spread in a 9 x 9 inch pan. Bake at 375 degrees for 20 minutes. Remove from oven and while hot place 6 Hershey bars on top. They will melt and then spread evenly. Sprinkle 1 cup crushed nuts on top.

MRS. EARLENE HOULIHAN

TAFFEE NUT BARS

Bottom layer

Mix thoroughly:

1/2 cup margarin

1/2 cup brown sugar

Stir in:

1 cup flour

Press and flatten with hand to cover bottom of ungreased oblong pan. 9 x 13 x 2 inch. Bake 10 minutes in 350 degree oven. Then spread with the following topping.

Pecan - Coconut Topping

Beat well:

2 eggs

Stir in:

1 cup brown sugar

1 tsp. vanilla

Mix and stir together:

2 T. flour

1/2 tsp. salt

1 tsp. baking powder

Mix in:

**1 cup moist shredded
coconut**

1 cup chopped pecans

Return to oven and bake 25 minutes more until golden brown. Cool. Then cut into bars.

MRS. DALE KEUTER

O HENRY BARS

4 cups quick oatmeal

1 cup brown sugar

1/2 cup white Karo syrup

1 - 6 oz. chocolate chips

2 sticks butter or oleo

3/4 cup peanut butter

Mix first four ingredients and spread in jelly roll pan. Bake at 350 degrees for 10 to 15 minutes. Melt chocolate chips and peanut butter and spread over baked mixture. Cut into bars.

LAURA BOGE

25 NAPOLEON CREAM BARS

½ cup butter, softened	½ cup butter
¼ cup sugar	3 T. milk
¼ cup cocoa	1 - 3¾ oz. package vanilla instant pudding
1 tsp. vanilla	2 cups confectioners sugar
1 egg slightly beaten	1 - 6 oz. package chocolate chips
2 cups graham cracker crumbs	2 T. butter
1 cup coconut, flaked	

Combine first four ingredients in top of double boiler, cool until butter melts. Stir in egg and continue cooking until moisture thickens; about 3 minutes. Blend in crumbs and coconut. Press in buttered 9 x 9 inch pan. Cream ½ cup butter. Stir in milk, pudding mix and sugar. Beat until fluffy. Spread evenly over crust. Chill until firm. Melt chocolate and the 2 tablespoons butter. Cool and spread over pudding layer, chill. Cut into bars.

MRS. ED DOYLE

MELT AWAY BARS

2 cups flour	1 cup sugar
1 egg yolk	1 tsp. vanilla

Add: 1 cup butter (soft) and cut in until it resembles coarse cornmeal. Put into a ungreased large cookie sheet. Have an inch rise along the edges. Pour 2 cans peach pie filling evenly on crust.

Combine:

2 egg whites	½ cup sugar
¼ tsp. cream of tartar	

Beat to stiff peaks form. Spread over peaches and top with nuts. Bake for 30 minutes at 350 degrees. Serve while warm with ice cream.

MRS. LORAS HEIMS

APPLE SAUCE DATE BARS

1 cup white sugar	1/2 tsp. salt
3/4 cup shortening	1/2 tsp. cinnamon
1 whole egg	1 tsp. vanilla
2 cups sweet Apple Sauce	1 cup dates, chopped
2 cups flour	1 cup chopped nuts
2 tsp. soda	

Cream sugar and shortening - add egg - apple sauce. Sift flour and all dry ingredients together then add to cream mixture. Add dates and nuts. Sprinkle a little of the 2 cups flour over chopped dates so the dates will not stick together. Bake in a jelly roll pan - greased and floured. Bake at 350 degrees for 35 to 40 minutes.

Frost while still hot.

Cook for 3 to 4 minutes.

6 T. brown sugar 6 T. cream

Add 1 tablespoon butter - whip spread on bars while still warm.

MRS. JOE LANGEL

APPLESAUCE - DATE BARS

1/2 cup butter	1 tsp. cinnamon
1 cup sugar	1/2 tsp. cloves
1 egg, beaten	1/4 tsp. nutmeg
1 tsp. soda	1 cup dates, chopped
1 cup applesauce	1 cup raisins
2 cups flour	1 cup nutmeats
1/4 tsp. salt	

Cream butter, sugar and egg. Add soda and applesauce. Sift together dry ingredients. Add dates, raisins and nuts. Mix well and spread on cookie sheet.

Bake at 350 for 25 to 30 minutes. When cooled, frost with powdered sugar icing and cut into bars.

MRS. LLOYD JASPER

RAW APPLE BARS

2 cups sugar	1 tsp. soda
1 cup margarin	1 tsp. baking powder
4 eggs	1 tsp. cinnamon
3 apples diced	1/2 tsp. cloves
3 cups flour	1 tsp. vanilla
1/2 cup water	1/2 cup nuts

Cream sugar, margarin; then add eggs, apples and water. Add all dry ingredients. Add vanilla and nuts. Bake 375 degrees for 25 to 30 minutes in a jelly roll pan.

MRS. EARL COLE

CARMEL MERINGUE BARS

3/4 cup soft butter or margarin	1/4 tsp soda
1/2 cup brown sugar (packed)	1/4 tsp. salt
1/2 cup granulated sugar	6 oz. package chocolate pieces
3 eggs, separated	1 cup flaked coconut
1 tsp. vanilla	3/4 cup coarsely chopped nuts
2 cups sifted flour	1 cup brown sugar (packed)
1 tsp. baking powder	

Heat oven to 350 degrees. Grease an oblong pan 13 x 9 1/2 x 2 inch. Blend butter, 1/2 cup brown sugar, sugar, egg yolks and vanilla. Beat 2 minutes at medium speed on mixer, scraping bowl constantly. Sift in dry ingredients and stir into creamed mixture until thoroughly mixed. Spread or pat dough in a pan. Sprinkle with chocolate pieces, coconut and nuts. Beat egg whites until fluffy, add 1 cup brown sugar and beat until stiff but not dry. Spread on top of chocolate - coconut - nut mixture. Bake at 35 to 40 minutes. Cool and cut into bars. Makes 40 to 60 bars.

MRS. JAMES WERNER

HOLLY BARS

1/2 cup butter	1 tsp. vanilla
1/2 cup powdered sugar	1/4 cup lemon juice
2 eggs, separated	1/2 cup chopped maraschino cherries
1 cup flour	
1 can (15 oz.) sweetened condensed milk	1/2 cup diced almonds
	1/2 cup sugar

Blend butter, sugar and egg yolks. Mix in flour. Press in ungreased pan 13 x 9 x 2 inches. Bake in a 350 degree oven for 15 minutes. Blend milk, vanilla, lemon juice, stir in cherries. Beat egg whites until frothy. Beat in sugar, 1 tablespoon at a time, continue beating until stiff. Do not Over Beat. Spread cherry mixture over warm crust, carefully spread meringue over the cherry mixture. Sprinkle almonds over the top. Bake at 350 degrees for 20 minutes. Cut in bars while warm.

MRS. LEON VASKE

FROSTED PUMPKIN BARS

4 eggs, beaten	1 tsp. soda
1 cup salad oil	1 tsp. baking powder
2 cups sugar	2 cups flour
1 cup pumpkin	1 cup nuts or raisins (optional)
1/2 tsp. salt	
2 tsp. cinnamon	

Combine all ingredients and pour into a greased and floured large cookie sheet. Bake at 350 degrees for 20 to 25 minutes.

Frosting

1 oz. cream cheese, softened	1 tsp. vanilla
6 T. butter or margarin, softened	1 tsp. milk (more as needed for desired consistency)
3/4 lb. powdered sugar	

Mix ingredients together and spread on warm pumpkin bars.

MRS. TONY BROGHAMMER
KAY TEGELER

FUDGE BROWNIES

- | | |
|-----------------------------------|---|
| 1/2 cup butter or margarin | 2-1 oz. squares unsweetened chocolate, melted and cooled |
| 1 cup granulated sugar | 1/2 cup sifted all-purpore flour |
| 1 tsp. vanilla | 1/2 cup chopped walnuts |
| 2 eggs | |

Cream butter, sugar, and vanilla; beat in eggs. Blend in chocolate. Stir in flour and nuts. Bake in greased 8 x 8 x 2 inch pan in a slow oven for 30 to 35 minutes. Cool. Cut in 16 squares. Bake at 325 degrees.

DIANNE THOLE

BROWNIES

- | | |
|---|-------------------------------|
| one-third cup shortening | 3/4 cup cake flour |
| 1 cup white sugar | 1/4 tsp. salt |
| 2 eggs, well beaten | 1/2 tsp. baking powder |
| 2 - 1 oz. squares unsweetened chocolate (melted) | 1/2 cup chopped nuts |

Cream shortening and sugar together. Add melted chocolate, blend well. Add beaten eggs. Then add dry ingredients; beat until smooth. Stir in nut meats and one teaspoon vanilla. Pour into 8 inch square pan which has been greased and floured. Bake at 350 degrees about 35 minutes, cut in squares. Makes 1 1/2 dozen.

MRS. S.E. McCANN

Sometimes it seems that the shortest distance between two points is always under construction.

FUDGE BARS

1/2 cup shortening	3/4 cup flour
1 cup brown sugar	1/2 tsp. salt
1 egg	1/2 tsp. soda
1/2 tsp. vanilla	2 cups Quick Oatmeal

Filling

1 package chocolate chips (6 oz.)	Pinch of salt
1 T. butter	1 tsp. vanilla
1 can sweetened condensed milk	1/2 cup nuts

Mix bar ingredients in order listed and mix. Put in 9 x 13 inch greased pan saving 1 cup for top. For filling melt chocolate chips and butter. Add rest and mix well. Pour over bar mix and add remaining cup on top. Bake at 350 degrees for 25 minutes.

TERESA MENSEN

CHOCOLATE BAR COOKIES

1/2 cup oleo or butter	1/2 tsp. baking powder
1 cup sugar	1 lb. Hershey syrup
4 eggs	2 tsp. vanilla
1 cup plus 1 T. flour	

Cream together butter and sugar. Add one egg at a time. Add flour and baking powder that has been sifted. Stir in Hershey syrup and vanilla. Put in a greased 10 x 15 inch pan and bake at 350 degrees for 20 to 25 minutes. Cool and frost.

Frosting

1 1/2 cups sugar	6 T. milk
6 T. oleo	

Cook and boil 1 minute. Add 1/2 cup chocolate chips and stir about 2 minutes. Spread fast, it will be thin.

MRS. KENNETH JASPER

CHOCOLATE CHIP BARS

1 cup shortening	2 cups flour
½ cup brown sugar	1 tsp. vanilla
½ cup white sugar	¼ tsp. salt
2 egg yolks	½ tsp. soda
1 T. water	

Mix and press into 9 x 13 inch cake pan. Sprinkle on 1 package chocolate chips. Beat 2 egg whites, add 1 cup brown sugar. Beat till it looks like meringue, spread on dough. Bake at 350 degrees for 25 minutes.

MRS. TONY BROGHAMMER

CHOCOLATE OATMEAL BARS

½ cup brown sugar	1 cup sifted flour
½ cup white sugar	1 cup oatmeal
1 cup butter or margarin	6 - 1 oz. milk chocolate bars
2 eggs	2 T. butter or margarin
1 tsp. vanilla	½ cup chopped walnuts

Cream sugars, 1 cup butter or margarin, eggs and vanilla well. Add flour and oatmeal and mix well. Spread in greased and floured 13 x 9 inch pan. Bake at 350 degree oven for 25 to 30 minutes. Cool for ten minutes. Melt chocolate bars with 2 tablespoons butter or margarin. Spread over cooled cookie layer. Sprinkle with nuts. Cut into 1½ inch bars.

MRS. ALBIN WICKMAN

The most interesting thing about a postage stamp is the persistence with which it sticks to the job.

RAISIN OATMEAL BARS

1 cup seedless raisins	1 tsp. vanilla
¼ cup hot water	1 cup flour
1¼ cups dark brown sugar	½ tsp. salt
one-third cup soft butter	½ tsp. baking powder
2 eggs	½ cup oatmeal

Combine raisins and hot water in pan to boil. Blend in large bowl sugar, butter, eggs and vanilla, until smooth. Stir in flour, salt and baking powder. Blend in raisins, water and oatmeal. Bake at 375 degrees for 22 minutes. Use a 13 x 9 inch greased pan. Makes 3 dozen. Cut into bars.

MRS. ALFRED GANSEMER

CHOCOLATE NO BAKE BARS

¼ cup butter, melted	¼ cup butter
¼ cup cocoa	2 T. milk
¼ cup powdered sugar	1 tsp. vanilla
1 egg, slightly beaten	2 tsp. dry vanilla pudding mix (not instant)
1 tsp. vanilla	2 cups sifted powdered sugar
2 cups graham cracker crumbs	1 - 6 oz. package chocolate chips
½ cup chopped nuts	
½ cup coconut	

Blend together first 5 ingredients; stir in graham cracker crumbs, nuts and coconut. Press into 13 x 9 x 2 inch pan. Chill. Melt ¼ cup butter; add milk, vanilla and pudding mix; cook and stir until mixture thickens and boils. Remove from heat. Beat in 2 cups powdered sugar. Spread over first layer. Melt chocolate chips and spread over top. Chill. Cut into small squares.

MRS. JAMES BOGE

MAN-A-MARS BARS

First Layer

½ cup butter or margarin	Pinch of salt
¼ cup sugar	2 cups graham cracker crumbs
5 T. cocoa	1 cup coconut
1 tsp. vanilla	½ cup nuts
1 egg	

Second Layer

¼ cup soft butter or margarin	3 T. milk
2 cups powdered sugar	2 T. instant vanilla pudding

Third Layer

6 oz. package chocolate chips	1 T. butter
2 T. water	

Directions - First Layer: Mix the butter, sugar, cocoa, vanilla, egg and salt together. Place over hot water until thickened. Then add the graham cracker crumbs, coconut and nuts. Spread mixture in a well buttered bar pan. 10½ x 15½ inch pan. Set in refrigerator for awhile.

Second Layer: Mix the butter, powdered sugar, milk and instant pudding all together. Place on first layer.

Third Layer: Melt the chocolate chips and butter and also the water in top of a double boiler. Spread over the other two layers. Chill and cut into squares.

MRS. LLOYD RECKER

Strange how one's thoughts turn to food when there is nothing else to think of.

PRAYER BARS

1/2 cup butter	2 cups crushed graham
4 tsp. cocoa	crackers
1/2 cup powdered sugar	1 1/2 tsp. vanilla
1 egg, slightly beaten	1/2 cup nuts
1/2 cup fine coconut	

Melt over hot water the butter and cocoa. Add powdered sugar, egg, and vanilla. Set aside. Mix nuts, coconut and graham crackers. Add to first mixture and press into bottom of a buttered 9 x 13 inch pan. Chill.

1/2 cup butter	2 cups powdered sugar
3 T. cream	1 large package of
1 T. vanilla	chocolate chips
2 T. dry vanilla pudding	
mix	

Melt butter, cream and vanilla. Add pudding mix and cook 1 minute, stirring constantly. Remove from heat. Add powdered sugar and blend well. Spread over first layer. Chill.

Melt chocolate chips and spread on top and chill. Have bars room temperature to cut and store in refrigerator.

MRS. ELMER TIMMER

BLONDE CHOCOLATE CHIP BARS

two-thirds cup shortening	1/4 tsp. salt
2 cups brown sugar	1 tsp. vanilla
3 eggs	1 cup chocolate chips
2 cups flour	Nuts if desired
1 tsp. baking powder	

Cream shortening and sugar, add dry ingredients, mix well. Pour into greased jelly roll pan. Bake 325 degrees for 20 to 25 minutes.

MRS. ROBERT UNGS

APRICOT BARS

First Part

1 cup flour	1 egg
1 tsp. baking powder	1 T. milk
½ cup butter	

Second Part

8 T. apricot jam

Third Part

1 egg beaten	4 T. butter (melted)
1 cup sugar	1½ cups coconut
1 tsp. vanilla	

First Part: Mix flour, baking powder and butter together (like pie dough). Add egg and milk. Spread in 9 x 13 inch ungreased pan.

Second Part: Spread apricot jam over this.

Third Part: Mix egg and sugar well. Add the melted butter and vanilla. Add the coconut. Spread this mixture on the jam filling. Bake at 350 degrees for 25 to 30 minutes.

MRS. WESLEY PETRICK

MAGIC COOKIE BAR

1 stick margarin, melted	one and one-third cups
1½ cups graham cracker crumbs	(3½ can) flaked coconut
1 cup chopped walnuts	one and one-third cups
1 cup semi-sweet Chocolate or Butterscotch Chips	(15 oz. can) sweetened condensed milk

Pour melted butter or margarin into bottom of 13 x 9 x 2 inch pan. Sprinkle crumbs evenly over butter or margarin. Sprinkle nuts evenly over crumbs. Scatter chocolate or butterscotch chips over nuts. Sprinkle coconut evenly over chips. Pour sweetened condensed milk evenly over top. Bake in moderate oven, 350 degrees, 25 minutes or until lightly browned on top. Cool in pan 15 minutes. Cut into bars.

MRS. JOHN V. HOGAN

BANANA BARS

½ cup butter	2 cups sifted flour
1½ cups sugar	1 tsp. soda
2 eggs	1 tsp. salt
1 cup dairy sour cream	2 mashed bananas
1 tsp. vanilla	

Mix all together and bake in Jelly Roll pan at 350 degrees until done. Frost with sugar frosting.

HILDEGARDE SILL

DATE-WALNUT DOUBLE DECKER BARS

Pastry Layer

1¼ cup sifted flour	½ cup butter or
one-third cup sugar	margarin

Combine flour and sugar and butter and blend to fine crumbs. Pack into bottom of greased 9 inch square pan. Bake at 350 degrees for 20 minutes until edges are lightly brown.

Top Layer

2 T. flour	1 tsp. baking powder
one-third cup light brown	½ tsp. salt
sugar (packed)	¼ tsp. ground nutmeg
one-third cup sugar	1 cup chopped walnuts
2 eggs	1 - 8 oz. box pitted or
1 tsp. vanilla	chopped dates

Sift flour with baking powder, salt and nutmeg. Add to first mixture and stir in nuts and dates. Pour batter over hot pastry. Bake at 350 degrees for 20 more minutes. Cool and sprinkle with powdered sugar and cut into bars. Makes about 18.

DONNA MENSEN

DATE SQUARES

3/4 cup flour	1 cup finely cut dates
1/2 tsp. baking powder	2 eggs
1/2 tsp. salt	1 cup brown sugar
1/2 cup chopped nuts	1 tsp. vanilla

On wax paper thoroughly stir flour, baking powder and salt. Stir in walnuts and dates-with fingers separate the date pieces. In a small bowl of electric mixer, beat eggs until thickened and lemon colored. Gradually beat in sugar until very thick; add flour mixture and stir to mix well. Turn into a buttered 8 x 8 x 2 inch pan. Bake in a pre-heated oven at 325 degrees until brown and crusty on top. (35 minutes). Place on wire rack to cool. Partly loosen edges with a small spatula. Cut into 9 squares. Remove with wide spatula. Serve warm with whipped cream or frost. Top crust will crack on cutting).

MRS. LINUS DEUTMEYER

HAWAIIAN DELIGHTS

Mix together:

**1 lb. package powder
sugar**

**1/2 lb. butter or
margarin**

Add:

**1/2 of a medium sized can
crushed pineapple**

**1/2 cup finely chopped
maraschino cherries**

1/2 cup chopped nuts

Blend well. Spread a 9 x 9 inch pan whole vanilla wafers. Spread on wafers above mixture. Add another layer of wafers. Spread with mixture. Add another layer of crackers. Mix the juices from the cherries and crushed pineapple. Pour over the cookie mounds. Refrigerate for several hours. Top with whipped cream and cherries.

PHYLLIS JOESPHINE HUGHES

LEMON BARS

2 cups plus 4 T. flour
1/2 cup powdered sugar
1 cup oleo
4 eggs

2 cups sugar
6 T. real lemon juice
1/2 tsp. baking powder

Mix well 2 cups flour, powdered sugar and oleo. Press in bottom and half way up sides of a 9 x 13 in inch pan and bake 20 minutes at 350 degrees.

Beat eggs slightly, then thoroughly mix in sugar and real lemon juice. Beat well. Then fold in 4 tablespoons flour and baking powder and have it sifted together. Pour over baked shell and bake 20 minutes or more at 350 degrees. Sift powdered sugar over top when you take from the oven. Cool completely and cut in bars.

MRS. DOROTHY GRUNDMEYER

TREASURE BARS

1 cup sifted flour
1/2 cup brown sugar
1/2 cup margarin
1 cup brown sugar
2 beaten eggs
1 tsp. vanilla

1 T. flour
1/2 tsp. baking powder
1/4 tsp. salt
1 cup chopped walnuts
1 cup flaked coconut
1/2 cup chocolate chips

Combine flour and 1/2 cup brown sugar; cut in butter. Press into a greased 13 x 9 x 2 inch baking pan. Bake in moderate oven (350 degrees) about 12 minutes. For topping, gradually add 1 cup brown sugar to eggs, beating till light and fluffy. Blend in vanilla. Add sifted dry ingredients; stir in nuts, coconut and chocolate chips. Spread over baked crust. Bake 25 minutes more. Cool. Cut into bars.

MRS. JOHN V. HOGAN

7 - LAYER - COOKIES

- | | |
|--|------------------------------|
| (1) 1 stick oleo | (4) 1 cup chocolate chips |
| (2) 1 cup graham
crackers (crushed) | (5) 1 cup butterscotch chips |
| (3) 1 cup coconut | (6) 1 can Eagle Brand milk |
| | (7) 1 cup chopped nuts |

Set oven to 350 degrees. Melt oleo in 9 x 13 inch pan. When melted, add graham cracker crumbs, pat down in pan. Add layers as given. Sprinkle each layer evenly in pan. Bake at 350 degrees for 25 minutes. The longer these set, the better they are.

MRS. JERRY ZEHR

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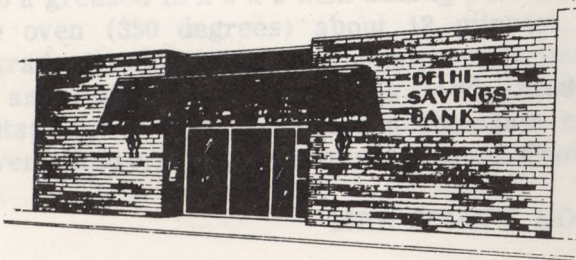
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DELHI, IOWA 52223



1 lb. of Brunschweiler or
 liver sausage (2 lb.)
 1/2 cup dill pickle juice
 3 drops of Tabasco
 1/2 cup Worcestershire sauce
 1/2 cup garlic salt
 1/2 cup finely chopped onion
 1/2 cup salad dressing
 1/2 cup cream
 1/2 cup cheese
 1/2 cup dill pickles

Soak liver sausage with fork, add dressing, pickle juice, Worcestershire sauce, garlic salt and cream cheese. Blend by hand until smooth, stir in pickles and onion. Fill deep small mixing bowl with foil and pack firmly. Roll several times when ready to bake. Turn over on rack in shallow pan. Bake in 350 degree oven for 1 hour. Slice and serve with dill pickles.

Meat and Fish



In these days of uncertainties, the only thing you can count on is your fingers.

LIVER SAUSAGE BEE HIVE

- | | |
|---|------------------------------------|
| 1 tube of braunschweiger or liver sausage (1/2 lb.) | 8 oz. Philadelphia Cream Cheese |
| 2 tsp. dill pickle juice | one-third cup chopped dill pickles |
| 3 drops of tabasco | |
| 1 tsp. Worcestershire sauce | 1/4 cup finely chopped onion |
| 1/4 tsp. garlic salt | 1/4 cup salad dressing |

Mash liver sausage with fork, add dressing, pickle juice, Worcestershire sauce, garlic salt and cream cheese. Blend by hand until smooth, stir in pickles and onion. Line deep small mixing bowl with foil and pack firmly. Chill several hours. When ready to serve, turn over on a plate. It should be in the shape of a bee hive. Used for snacks and crackers.

MRS. VINCE HAVERTAPE

LIVER SUPREME

- | | |
|----------------------|------------------------------|
| 2 lbs. beef livers | 1/4 tsp. salt |
| 1 cup water | 1/8 tsp. pepper |
| 2 T. vinegar | Dash of Worcestershire sauce |
| 2 T. brown sugar | 1/4 cup chopped onion |
| 1/4 tsp. onion salt | 1/4 cup celery-chopped |
| 1/4 tsp. garlic salt | 1 can asparagus soup |
| 1/4 tsp. celery salt | 1 can water |

Slice liver and remove tough membrains. Place in fry pan at 250 degrees and brown. Add water, vinegar, brown sugar, onion salt, garlic salt, celery salt, salt, pepper, worcestershire sauce, onion, and celery. Boil until water is nearly boiled away at 225 degrees. Add asparagus soup and water. Simmer until sauce is thick. Serve liver with sauce.

MARY E. KING

In these days of uncertainties, the only thing you can count on is your fingers.

PIZZA

- | | |
|------------------|---------------------|
| 1 cup warm water | 2 T. salad oil |
| 1 tsp. sugar | 2 cups sifted flour |
| 1 package yeast | |

TOPPING

- | | |
|---------------------|--------------------------|
| 2 lbs. of hamburger | 1 tsp. oregano |
| 1½ cup onion | 1 small can tomato sauce |
| 2 T. salad oil | 1 small can tomato paste |
| 1 tsp. salt | ½ cup water |
| 1 tsp. pepper | ½ cup tomato juice |

Measure into bowl water, sugar, and yeast. Stir in salad oil. Add sifted flour. Beat until smooth. Stir in additional 1½ cups flour. Knead until smooth. Place in greased bowl, brush top with soft shortening. Cover and let rise in warm place until double in bulk. Stretch on to pizza pan.

TOPPING: Brown onions in oil. Add hamburger, salt, pepper, oregano, tomato sauce and tomato paste, water and tomato juice. Spread over top before baking. Spread mozzarella cheese and parmesan cheese on top. Bake at 400 degrees for 35 to 45 minutes.

MRS. MARGE JASPER

QUICKIE PIZZA

- | | |
|---|------------------------------------|
| 1 package precooked smoked pork sausage | 1 cup shredded cheese (mozzarella) |
| 4 hamburger buns | ⅛ tsp. oregano |
| 8 tsp. butter or margarine | ⅛ tsp. basil |
| 8 T. chili sauce | |

Cut sausage into halves lengthwise and crosswise. Cut buns in halves. Toast both halves of buns. Spread with butter and chili sauce. Put on sausage on each bun half. Top with cheese. Sprinkle with herbs. Bake in a preheated 400 degree oven for 10 minutes. Yields 4 servings.

MRS. KENNETH JASPER

SALISBURY STEAK

- | | |
|---|--|
| one and two-thirds cups soda
crackers, crushed | 1 - 10½ oz. cream of
mushroom soup |
| 2 lbs. ground beef | 1 cup milk |
| ½ cup catsup | 2 T. butter |
| 2 eggs | Garlic salt to taste as
desired |
| 2 tsp. onion, chopped | 1 - 4 oz. can sliced
mushrooms, drained |
| 1 tsp. Worcestershire sauce | 1 T. chopped pimiento
(optional) |
| 1½ tsp. each-pepper,
marjoram and nutmeg | |

Combine first 8 ingredients. Mix well. Shape into oval patties. Place in deep dish. Heat soup, milk, butter and garlic salt. Pour over patties; cover. Bake at 350 degrees for 45 minutes. During last 10 minutes, add mushrooms and pimiento.

MRS. JOHN V. HOGAN

COMPANY HAMBURGER WITH DRESSING

- | | |
|--|-----------------|
| 1 lb. ground beef | ½ cup oatmeal |
| ¼ cup dressing (recipe
given below) | ½ tsp. salt |
| 1 egg | Pepper to taste |

Mix all ingredients together and place in a 9 x 13 inch pan or large casserole.

Dressing

- | | |
|---------------------|----------------------|
| 1 stick margarine | ½ cup chopped celery |
| 1 cup chopped onion | ½ tsp. salt |

Stir over low heat until onion is golden brown. Remove from heat and add 1 teaspoon sage and 1 cup water. Mix very well with ten slices of torn bread. Spread the dressing over the meat in the pan or casserole.

- | | |
|---------------|---------------------------------|
| Mix and heat: | 1 can cream of mushroom
soup |
| ½ cup milk | |

Pour over the dressing. Bake 40 minutes in a 350 degree oven. For small family this can be divided in half and frozen.

MRS. JOE RIES

MIDWESTERN GOULASH

- 1 lb. ground beef
- 8 oz. package spaghetti
(cooked and drained)
- 1 - 10 oz. can vegetable soup
- one-third cup chopped onion

- 1½ tsp. salt
- 1 can tomato juice
- Chili powder and pepper
if desired

Brown ground beef and combine with spaghetti, soup, onion, salt, and tomato juice. Pour into greased 2 quart casserole. Top with crushed corn flakes or potato chips. Bake at 350 degrees for 1 hour.

MRS. AL VASKE

STUFFED PORK CHOPS

- 6 pork chops, 1 in. thick

Stuffing mixture

- 4 cups bread crumbs
- one-third cup butter or oleo
- ¼ cup minced onion
- ½ cup chopped celery

- 1 tsp. salt
- ½ tsp. pepper
- one-third tsp. thyme
- one-third tsp. sage
- one-third tsp. marjoran

Stuffing mixture: Melt butter, add minced onion and celery. Stir in bread crumbs. Heat, stirring to prevent excessive browning. Turn into deep bowl. Mix in the seasoning. For a dry stuffing add little or no liquid. For a moist stuffing mix in lightly with fork enough hot water or broth to moisten dry crumbs. Place stuffing in meat. Make pocket in each chop by cutting into the chop along the bone. (Chops cut from this side will hold stuffing better.) Stuff each chop with about ¼ cup of stuffing mixture. Brown chops on both sides in lard or drippings. Pour off drippings. Season chops with 1 teaspoon salt and pepper. Cover tightly and cook slowly 42 minutes to 1 hour or until done. 6 servings.

MISS SUSAN LAHR

OVEN BAKED BARBECUED PORK CHOPS

8 pork chops
one-third cup vinegar
½ cup catsup
1 tsp. celery seed

½ tsp. nutmeg
1 tsp. salt
1 cup water

Brown pork chops in heavy skillet. Mix the six remaining ingredients and pour over chops. (Will cover up to 8 chops). Bake at 350 degrees for 1 hour. Yield 8 servings.

MRS. ARNOLD MERKES

MEAT LOAF

1 lb. ground beef
2 eggs
1 tsp. salt
¼ tsp. pepper
¼ cup catsup

¼ tsp. dry mustard
½ onion, chopped
¼ cup milk
½ cup oatmeal

Mix all of above ingredients and bake in 350 degree oven, for 40 minutes or until done.

MRS. LLOYD RECKER

MEAT LOAF

1 lb. hamburger
1 medium onion
½ cup soda cracker crumbs
½ cup green pepper
2 medium eggs
1 tsp. salt
½ tsp. thyme

¼ tsp. pepper
½ tsp. oregano
1 tsp. basil
1 tsp. rosemary
two-thirds cup grated
cheese

Mix all ingredients together in the order given. Bake at 325 degrees for 45 minutes in a greased loaf pan.

MRS. SHARLENE PEKNY

MEAT LOAF

1 lb. hamburger	1/2 tsp. lawry's season salt
1/2 lb. pork sausage	1/2 tsp. salt
1 cup fine bread crumbs (use blender)	1/2 tsp. lawry's season pepper
1 cup apple sauce	1/4 tsp. pepper
1/4 cup pickle relish	1 egg, beaten
1 T. onion flakes (instant onion)	

Mix well all ingredients. Let stand 1/2 hour. Will make one large loaf or 2 smaller ones. Before baking, top meat with mixture of approximately 1/2 cup catsup and 4 tablespoons brown sugar. (Use your own judgement as to how sweet you like it.) Bake at 400 degrees approximately 1 1/4 hours or until done.

ELLEN VASKE

MEAT LOAF

Soak:

6 crackers in 1/2 cup milk

Add:

1 egg

2 T. catsup

Beat together and add to:

1 1/2 lb. ground beef

1/2 tsp. Accent

1 tsp. salt

1 grated onion

1/2 tsp. pepper

Mix well. Shape and put in a loaf pan. Bake at 300 degrees for 1 1/2 hours.

MRS. LORAS VASKE

BAKED MEAT LOAF

Take 1 quart canned beef, boil on stove with water. Add salt to taste. Put a 3/4 cup raisins in a pan and a little sugar and boil. Put 4 cups bread crumbs in pan and 1 onion. Mix together and bake in oven if it is to dry add some water. Put in glass cake pan and bake in oven for 1 hour or until done.

CLARINDA THOLE

MEAT LOAF

- | | |
|--------------------------------|-------------------------------------|
| 1 lb. hamburger | 1 T. onion flakes |
| ½ lb. pork sausage | (instant onion) |
| 1 cup fine bread crumbs | ½ tsp. lawry's season salt |
| (use blender) | ½ tsp. salt |
| 1 cup apple sauce | ½ tsp. lawry's season pepper |
| ¼ cup pickle relish | ¼ tsp. pepper |
| | 1 egg, beaten |

Mix well all ingredients. Let stand ½ hour. Will make one large loaf or 2 smaller ones. Before baking, top meat with mixture of approximately one-third cup catsup and 4 tablespoons brown sugar. (Use your own judgement as to how sweet you like it). Bake at 400 degrees approximately 1¼ hours or until done.

ELLEN VASKE

MEAT LOAF

Soak:

6 crackers in ½ cup milk

Add:

1 egg

2 T. catsup

Beat together and add to:

1½ lb. ground beef

½ tsp. Accent

1 tsp. salt

1 grated onion

½ tsp. pepper

Mix well. Shape and put in a loaf pan. Bake at 300 degrees for 1½ hours.

MRS. LORAS VASKE

Hum a tune while kneading dough

Don't you know a ballad?

Beat time with a rolling pin

Tap dance while you fry

There's a kitchen fun for everyone

Who'll make it - why not try?

SCALLOPED CHICKEN

Cook one large chicken (or so) in broth and when done cut into not too large pieces.

DRESSING:

1 loaf or $\frac{1}{2}$ qt. dry
bread cubes

$\frac{1}{2}$ cup melted butter

1 tsp. salt

$\frac{1}{4}$ cup chopped onion

add some broth

celery may be used

Put chicken into baking dish, then bread dressing on top. Thicken broth (a little thin). Pour over chicken and bread so it is moist and juicy. Bake at 300 degrees for 35 minutes.

MRS. VIOLA SCHAUL

CRISPY CHICKEN

$\frac{3}{4}$ stick margarine

1 egg, beaten

2 T. milk

salt and pepper to taste

1 cup instant potato buds

1 T. instant onion

$\frac{1}{2}$ tsp. chili powder

4 cup parmesan cheese

Melt margarine in cookie sheet or baking pan. Combine beaten egg and milk. Dip pieces of chicken in egg mixture and roll in crumb mixture (potato buds, onion, chili powder, and cheese). Place pieces of chicken on baking sheet (skin-side down). Bake in 375 degree oven at least 1 hour until nice and brown. (Turn chicken in pan after 30 minutes.)

MRS. BERNARD MILLER

OVEN FRIED CHICKEN

$3\frac{3}{4}$ lbs. chicken

$\frac{3}{4}$ cup all purpose flour

$1\frac{1}{2}$ tsp. salt

two-thirds cup margarine

Wash and dry chicken pieces. Roll chicken pieces in flour and salt which have been mixed. Place 1 layer deep on well greased pans. Melt margarine and drizzle over chicken pieces. Bake at 400 degrees for 55 minutes or until golden brown.

MRS. ROBERT C. LUENSMANN

PARTY PERFECT CHICKEN SKILLET

- | | |
|-----------------------------------|---|
| 3 chicken breasts, split | 1 can condensed cream
of mushroom soup |
| 2 T. shortening | 1/2 cup water |
| 1-3 oz. can mushrooms,
drained | Poultry seasoning |

Brown chicken in skillet, add mushrooms, brown slightly, pour off excess drippings. Stir in soup and water. Cover and cook over low heat 30 minutes. Add poultry seasoning small amount. Cover and cook 30 minutes longer, or until tender. Stir occasionally. Serve over rice.

MRS. CHARLES VOORHEES

CHICKEN MOLD

- | | |
|--|--------------------------------------|
| 1/2 cup thin cream of
mushroom soup | 1 T. pimento,
cut in small pieces |
| 1/2 cup dry bread crumbs | 1/2 cup cream or top milk |
| 2 eggs yolks | 1 1/2 tsp. salt |
| 1 cup cooked macaroni | 1 tsp. chopped parsley |
| 1 cup cooked chicken,
cubed | 2 egg whites stiffly beaten |

Combine all ingredients except egg whites. Stir until thoroughly mixed. Fold in egg whites. Place in buttered mold. Set in pan of hot water. Bake at 325 degrees for 40 to 50 minutes.

Serve with tomato sauce or remainder of mushroom soup.

MRS. JOHN V. HOGAN

Four things come not back-the spoken word, the sped arrow, the past life, and the neglected opportunity.

CHICKEN SALAD

- | | |
|------------------------------|------------------------------|
| 3 cups chopped celery | 1 cup walnut meats |
| ½ cup pimentos | 2 cups boiled chicken |
| 1 cup salad dressing | 1 package lemon jello |
| 1 cup boiling water | 2 packages Dream Whip |
| ½ teaspoon salt | |

Combine celery, pimiento, chicken and walnut meats. Cut in small pieces. Dissolve jello and salt in one cup of boiling water, let stand until congealed. prepare Dream Whip according to directions and fold into jello with salad dressing. Add first ingredients, turn into 13 x 9 x 2 inch pan, and refrigerate. Serve with lettuce and fancy crackers.

MRS. VINCE HARRINGTON

LASAGNE

- | | |
|---|---|
| 3 lbs. hamburger | 1 large can Parmesan cheese |
| 2 packages Lawry's Spaghetti Sauce Mix (dry) | and 1 small can of Parmesan cheese |
| | 1 box lasagne noodles |

Brown hamburger and season, add 2 packages of spaghetti sauce mix using the tomato paste recipe on the back. This should simmer about 30 minutes. Make 3 cups of medium white sauce and add 1 large can of cheese. Cook noodles till done. Put above ingredients in alternate layers as follows: Layer of noodles, ½ the meat sauce, sprinkle with the cheese, layer of noodles, rest of meat sauce, sprinkle generously with parmesan cheese. Bake at 350 degrees for 45 minutes.

MRS. BURNELL LYNCH

Marriage is a matter of give and take. So what your husband doesn't give you, you will have to take.

EASY DOES IT SPAGHETTI

Crock Pot

- | | |
|--------------------------------------|--|
| 1 lb. ground beef | 1/4 tsp. allspice |
| 1 T. minced onion | 1/4 tsp. pepper |
| 1 1/2 tsp. salt | 1 1/2 cups dry spaghetti, broken
in 4 to 5 inch lengths |
| 1/2 tsp. garlic powder
(optional) | 1-8 oz. can tomato sauce |
| 1/2 tsp. dry mustard | 1-4 oz. can mushrooms |
| 3 cups tomato juice | |
| 1/4 tsp. mace | |

Brown ground beef and place in cooker. Add rest of ingredients, stir well. Cover and cook on low for 6 to 7 hours or high 3 1/2 hours.

MRS. ALLEN WILSON

TUNA BURGERS

- | | |
|--|-------------------------------|
| 1/4 lb. American cheese
cubed | 1 7 oz. can tuna
flaked |
| 3 hard boiled eggs
chopped | 2 T. chopped sweet
pickles |
| 2 T. chopped onion | 10 hamburger buns |
| 1/2 cup salad dressing
(Kraft Miracle Whip) | |

Combine all ingredients except buns. Mix well. Split buns, butter and fill. Wrap individually in foil and bake in oven at 350 degrees for 20 minutes or until filling is hot and cheese melts.

MRS. JOE RIES

RECIPE TO PASS ALONG

Spice a day with laughter,
Mix with a happy song,
Add a pinch of friendship,
As you go along,
Stir in lots of loving,
It makes no difference where,
Fold in daily toil,
And flavor with a prayer.

TUNA BUN BUSTER

- | | |
|---|---------------------------------|
| 1 can (6½ oz.) tuna fish,
drained and flaked | ½ cup grated Cheddar
cheese |
| 2 hard-cooked eggs, chopped | 3 T. mayonnaise |
| 2 T. instant minced onion | 8 buttered frankfurter
rolls |
| 2 T. minced green pepper | |
| 2 T. diced black olives | |

Combine all ingredients except rolls and cheese; mix well. Spoon mixture into buttered hot dog rolls. Sprinkle with grated cheese. Wrap each roll in foil. Bake at 350 degrees for 20 minutes. Yield: 8 portions.

MRS. GERI WIESER

SALMON LOAF

- | | |
|----------------------------|-----------------------|
| 1 tall can red salmon | 2 eggs, beaten |
| 1 can cream of celery soup | ½ cup onions, chopped |
| 1 cup dry bread crumbs | 1 T. lemon juice |

SAUCE

- | | |
|----------------------------|--------------|
| ½ can cream of celery soup | 1 T. parsley |
| ¼ cup milk | |

Drain 1 can salmon. Mix with 1 can cream of celery soup. Add dry bread crumbs, eggs, onions, and lemon juice. Pack in 8½ x 4½ inch glass loaf baking dish. Bake at 375 degrees for 1 hour. Note - 1 cup or less liquid from salmon may be used if it seems dry. Sauce - combine soup, milk and parsley. Heat and serve.

MRS. CHARLES VOORHEES

SALMON LOAF

- | | |
|---|------------------------|
| 1 lb. can salmon, cleaned | 2 eggs, beaten |
| 1½ cups dry bread crumbs | Diced celery |
| 1 can cream of celery soup
or 1 cup milk | ½ tsp. onion seasoning |

Clean salmon and combine rest of ingredients. Bake at 350 degrees about an hour. Check for doneness!

MRS. DEAN WILSON

DELICIOUS SALMON LOAF

- | | |
|--|---|
| 1/4 cup milk | juice of 1/2 lemon |
| 3/4 cup soft bread crumbs | 1/8 tsp. pepper |
| 2 T. melted butter | 1/2 tsp. salt |
| 1 - 1 lb. can salmon,
skinned and boned | 1 tsp. minced parsley
(optional) |
| 2 eggs, separated | 1/2 tsp. onion juice |

Heat milk, stir in bread crumbs to make a paste. Add butter. Add salmon with egg yolks and seasonings. Fold in stiffly beaten egg whites. Put into well greased bread pan. Bake at 375 degrees for 35 minutes. Makes 4 to 5 servings.

MRS. JOHN V. HOGAN

SALMON LOAF SUPREME

- | | |
|---|---------------------------------------|
| 1 lb. can salmon with
liquid | 2 T. finely chopped
onion |
| 1/2 cup buttered toast
crumbs (equals 2
slices of bread) | 1/2 tsp. dry mustard |
| 3 T. finely chopped
parsley | 2 eggs beaten |
| | 1 can cream of celery
soup |

Beat eggs in bowl, add parsley, onion, crumbs and mustard. Stir in flaked salmon and celery soup. Use a four cup loaf pan or 8 inch round cake dish. Bake in preheated oven at 325 degrees for 1 hour and 15 minutes. Round may be cut in pie shape.

MRS. GRETCHEN DORAN

KITCHEN FUN

- Serve a laugh with meat loaf
- Serve a smile with steak
- Serve a grin with gingerbread
- And chuckles with a cake.
- Whistle with the waffles
- Sing a song with salad.

HAMBURGER BARBECUE

- | | |
|---|---------------------------|
| 1 cup chopped onion or
1 small onion | 1 T. vinegar |
| 1 lb. hamburger | 1 T. sugar |
| 1/2 cup catsup | 1 T. Worcestershire Sauce |
| | 1 T. mustard, prepared |

Combine all ingredients except onion and hamburger and simmer for a half hour. Brown onions and hamburger. Pour simmered sauce over browned hamburger and stir together. Serve on sesame buns.

MRS. DEAN WILSON

OVEN BURGERS

- | | |
|-------------------------------|---------------------------|
| 1 1/4 lbs. ground beef | 2 T. catsup |
| 1 tsp. salt | 2 T. chopped onion |
| 1/2 tsp. Worcestershire sauce | 1 egg |
| dash pepper | 1/2 cup soft bread crumbs |

Mix all ingredients and make into patties. Bake at 350 degrees for 20 to 35 minutes, until done. Or, they may be broiled.

MRS. BOB HEIDERSTADT

FIVE HOUR STEW

- | | |
|-----------------------------|---|
| 1 lb. stew meat (in chunks) | 1 1/2 tsp. salt |
| 1 cup diced celery | 1 T. sugar |
| 6 carrots - chunks | Pepper to taste |
| 4 potatoes - chunks | 1 1/2 cups of tomatoes or
tomato juice |
| 1 large onion, diced | |
| 2 T. tapioca | |

Cut vegetables in large pieces. Mix all ingredients in large casserole. Cover with tight lid and bake at 250 degrees for 5 hours without disturbing.

MRS. ELMER BRUNSMANN

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- | | |
|------------------|---------------------------|
| 3 lbs. spareribs | 2 T. Worcestershire Sauce |
| 1 onion | 2 T. vinegar |
| 2 T. fat | 2 T. brown sugar |
| 1 cup catsup | ¼ cup lemon juice |
| ½ cup water | ½ tsp. salt |

Brown ribs in oven for 1 hour. Brown onion in fat. Add remaining ingredients and simmer 5 minutes. Pour over ribs and bake for 60 minutes at 350 degrees.

MISS SUSAN LAHR

BARBECUED PORK CHOPS

- | | |
|-----------------------------------|---------------------------|
| ½ cup water | 1 medium onion, sliced |
| ¼ cup vinegar | ½ cup catsup |
| 2 T. sugar | 2 T. Worcestershire sauce |
| 1 T. prepared mustard | 1 to 2 tsp. liquid smoke |
| 1½ tsp. salt | 6 rib pork chops, |
| ¼ tsp. pepper | ½ inch thick |
| 1 slice or 1 T.
lemon or juice | |

Mix water, vinegar, sugar, mustard, salt, pepper, lemon and onion. Simmer for 15 to 20 minutes. Add catsup, worcestershire sauce and liquid smoke. Bring to boil. Place chops in 11½ x 7½ x 1½ inch pan. Pour sauce over chops. Bake uncovered at 350 degrees for 1 hour and 25 minutes. Turn chops once during baking.

MRS. JOHN V. HOGAN

SPANISH PORK CHOPS

- | | |
|--------------------|-------------------------|
| 6 pork chops | ½ green pepper |
| 2 cups boiled rice | 2 cups tomatoes, cooked |
| 1 onion | |

Brown pork chops in a skillet and season. Place in a casserole, put 1 slice of onion and 1 slice of green pepper on each chop. Add 1 heaping tablespoon rice to each chop. Cover with the tomatoes and bake in a 350 degree oven for 1 hour.

MRS. ROGER A. SATTERLEE

PORK CHOPS WITH SAUERKRAUT

- | | |
|-------------------------------|-------------------|
| 1 small onion, finely chopped | 4 cups sauerkraut |
| bacon drippings | (2 lbs.) |
| 1 T. paprika | 8 thin pork chops |
| 1 T. caraway seed | seasoned flour |

Fry onions in bacon drippings till golden. Sprinkle with paprika. Mix caraway seed in sauerkraut. Mix in the onion. Cover and simmer while chops are browning. Dust chops with flour seasoned with salt and pepper. Brown on both sides. Place on sauerkraut. Cover. Simmer 1 hour or until meat is tender. Add a few tablespoons of water if necessary. Makes 4 servings.

MRS. KENNETH JASPER

SMOKED PORK CHOP AND LIMA SKILLET

- | | |
|--|----------------------------------|
| 2-10 oz. package frozen
lima beans | 1 T. flour |
| 5 or 6 smoked pork loin chops | 1/2 tsp. dried basil,
crushed |
| 1 tsp. liquid chicken
flavored gravy base | 3/4 cup water |

Cook lima beans according to package directions omitting salt in cooking water drain.

In skillet brown chops over medium heat. Remove chops from skillet. Pour off all but about 1 tablespoon of the drippings. Add chicken flavored gravy base to skillet. Blend in flour and crushed basil. Add water; cook and stir over medium heat til sauce thickens and boils. Add limas to skillet. Stir to coat with sauce. Arrange chops over the limas. Cover and cook over low heat about 5 minutes or till heated through.

CLARINDA THOLE

Keep within your heart a place for dreams.

BARBECUED MEATBALLS

(1)

1/2 cup milk
1 cup soft bread crumbs
1 lb. ground beef

1 tsp. salt
1 tsp. pepper

(2)

1/2 cup water
1/2 cup catsup
1 to 4 T. vinegar
1 to 4 T. Worcestershire sauce

1 T. sugar
1/2 cup green pepper,
chopped
1/2 cup onion, chopped

Pour milk over bread crumbs: add meat, salt and pepper. Shape into medium balls. Place meatballs in casserole. Combine water, catsup, vinegar, Worcestershire sauce, sugar, green pepper and onion: pour over meatballs. Bake at 375 degrees for 45 minutes. Yield: 4 servings.

RUTHANN JAEGER

ZIPPY MEAT BALLS AND SAUCE

MEATBALLS:

1 1/2 lbs. hamburger
3/4 cup oatmeal
1/2 cup milk

2 small onions
1 1/2 tsp. salt

SAUCE:

1 cup catsup
1/4 cup vinegar
1/2 cup water

4 heaping T. brown sugar
1 chopped onion

Mix meat mixture together, form into balls, roll in flour and brown - place in casserole and pour sauce over all and bake 1 hour at 350 degrees.

MRS. BILL OBERBROECKLING

A prayer is merely a wish turned heavenward.

SPAGHETTI AND MEATBALLS

MEATBALLS:

- | | |
|-------------------|------------------------------------|
| 1 lb. ground beef | dash of salt, pepper
and garlic |
| 1 beaten egg | 1/4 cup of milk |

This milk may be omitted if the mixture is too soft to form balls. Try until well done. Roll with spoon to prevent breaking.

This may be omitted if the mixture is too soft to form balls. Try until well done. Roll with spoon to prevent breaking.

SAUCE:

- | | |
|---------------------------------------|----------------------|
| 1 small onion chopped | 2 T. butter |
| 1 large (12 oz.) can
tomato paste | 1 T. sugar |
| 2 large (15 oz.) cans
tomato sauce | 1/2 tsp. pepper |
| | 1/2 tsp. oregano |
| | 1/2 tsp. sweet basil |

Simmer over very low heat for approximately 30 to 40 minutes. Stir often as sauce will stick to bottom of the pan. After the meat balls are browned add the sauce for final 15 to 20 minutes. The left-over sauce may be frozen for reheating at a later time.

MRS. LORAS VASKE

POOR MANS STEAK

- | | |
|--------------------|-----------------------------|
| 3 lbs. ground beef | 3 tsp. (scant) salt |
| 1 cup milk | 1 medium onion chopped fine |
| 1 cup bread crumbs | pepper to taste. |

Mix well together and pat in a 15½ x 10 inch pan. Cover with foil and place in refrigerator over night. Next day cut in squares and brown like steak. Place in a Dutch oven and cover with 1 can mushroom soup. Bake about 1 hour at 350 degrees.

MRS. DONALD FALCONER

BARBECUED STEAK

- | | |
|----------------------------|--------------------------|
| 1¼ cup catsup | 1 T. prepared mustard |
| ½ cup water | 2 T. brown sugar |
| ¼ cup vinegar | Salt and pepper to taste |
| ¼ cup chopped green pepper | 4 lbs. round steak, |
| ¼ cup chopped onion | ½ inch thick |
| 1½ T. Worcestershire sauce | |

Combine all ingredients except steaks in sauce pan. Bring to a boil and simmer gently 5 minutes. Keep sauce hot. Pound steak and cut into serving size pieces. Place steak in roasting pan and pour hot sauce over meat. Cover tightly and bake at 325 degrees for 1½ to 2 hours or till meat is tender. 8-10 servings.

MRS. GERALD KELCHEN

SMOTHERED HAMBURGER STEAKS

- | | |
|-----------------------------|------------------------|
| 1 lb. ground beef | ½ cup water |
| 1 tsp. salt | 4 medium sliced onions |
| ¼ tsp. pepper | 10¾ oz. can beef gravy |
| ¼ cup fine dry bread crumbs | |

Mix all ingredients except onions and gravy. Shape into 4 large patties about ½ inch thick. Brown on one side. Turn. Add onion and brown slightly. Add gravy. Cover and simmer about 30 minutes. Serve with mashed potatoes. Gravy may be made with beef flavored instant bouillon.

MRS. JOHN V. HOGAN

LEFT OVER SUPPER STEW

- | | |
|-------------------------------|-----------------------|
| Roast beef sliced or cubed | 2 cups diced potatoes |
| ¾ cup diced celery (optional) | Some onion |
| 1 can mixed vegetables | |

Place in a casserole and pour left over gravy on top. If you don't have enough gravy use 2 tablespoons lard or margarine, 2 tablespoons flour and brown. Add enough to make it look like gravy and put this on top of casserole. Bake 20 to 30 minutes in 350 degree oven.

MRS. JOHN K. HOEGER

SLOPPY JOE'S

1 lb. ground beef
1 can tomato soup
2 T. flour
1/2 cup water

1 small onion (diced or
green onion tops
and all, cut up)
Salt and pepper

Brown and crumble ground beef salted and peppered, and add the onion. Sprinkle the flour over the beef and stir. Stir in water and the soup. Simmer for 15 minutes. Serve on buns.

MRS. ERWIN KLOSTERMANN

SLOPPY JOE'S

Large Recipe

25 lbs. hamburger
8 eggs
3/4 qt. catsup
8 cans of tomato soup

1/2 cup brown sugar
2 or 3 onions
Salt and pepper and
chili powder to taste.

Put in while browning.

Brown onion with hamburger. Then add tomato soup, catsup. Beat up eggs and add to hamburger a little at a time until all eggs are warm. Taste better if let stand over night. Serves about 200 buns.

MRS. CLETUS BURKLE

HAM IN A BUN

1 package Rath Hickory
Smoked Ham, shredded
1/2 cup grated cheddar cheese
1 tsp. onion, minced

1 tsp prepared mustard
1 T. mayonnaise
4 buns

Mix all ingredients and spread on buns. Wrap in aluminum foil and bake for 20 minutes, at 350 degrees. Serve hot.

For canapes, spread crackers with mixture and broil till cheese bubbles. Makes 16 to 20.

MRS. DEAN WILSON

BAKED PORK STEAK

Pork Steak-brown on both sides 1 envelope lipton onion
3/4 c. minute rice soup mix
1 can cream of mushroom soup 1 c. hot water

Sprinkle rice in small roasting pan. Cover with pork steak slices. Spread the mushroom and onion soup mix in layers over the meat. Pour the hot water over the mixture and bake at 350 degrees for 1 hour.

MISS SUSAN LAHR

SAUSAGE AU GRATIN

1-12 oz. package smoked 2 tsp. dry parsley flakes
sausage links(8) 1/2 tsp. salt
1-8 oz. jar (1 cup) 6 medium potatoes, cooked,
process cheese spread pared, and sliced (6 cups)
1 cup dairy sour cream
1 T. instant minced onions

Slice sausage and set aside. In small mixer bowl, beat together cheese spread and sour cream till mixture is smooth. Add onion, parsley flakes and salt. Fold into potatoes with the sliced sausage. Turn into 1 1/2 quart casserole. Bake in 350 degree oven for 40 to 50 minutes. A thick cheese sauce may be used in place of cheese spread and sour cream.

MRS. TOM STEFFEN

GROUND BEEF SPECIAL

1 lb. ground beef 1 can cream of chicken soup
1/2 small onion Salt and pepper to taste.
3 or 4 medium potatoes,
sliced

Preheat oven 350 degrees. Brown ground beef, add onion and salt and pepper. Cook slowly until onion is done. Place in casserole. Add sliced potatoes. Top with Cream of chicken soup. Bake 1 hour or until potatoes are done.

MRS. CAMILLA STRAUSLIN

MEAT BALLS

- | | |
|------------------------|-------------------------|
| 1 1/2 lbs. hamburger | 1 1/2 tsp. salt |
| 1 medium onion, minced | 1/4 tsp. pepper |
| 1/2 cup rice | 1 cup fine bread crumbs |
| 1 egg, beaten | 1 cup hot milk |

Mix all together, make into balls. Mix good and pour over balls:

- | | |
|---------------------|---------------------|
| 1 can mushroom soup | Bake 1 1/2 hours at |
| 1 cup water | 350 degrees. |

MRS. JAMES E. PATTEN

BARBECUED MEATBALLS

- | | |
|-------------------------|------------------------------------|
| 1/2 cup milk | 2 to 4 T. vinegar |
| 1 cup soft bread crumbs | 1 to 1 1/2 T. Worcestershire sauce |
| 1 lb. ground beef | 1 T. sugar |
| 1 tsp. salt | 1/2 cup chopped green pepper |
| 1/4 tsp. pepper | 1/2 cup chopped onion |
| 1/2 cup water | |
| 1/2 cup catsup | |

Pour milk over bread crumbs; add meat, salt and pepper. Shape into medium balls; place in casserole. Combine water, catsup, vinegar, Worcestershire sauce, sugar, green pepper and onion. Pour over meatballs. Bake at 375 degrees for 45 minutes. Makes four generous servings.

MRS. JOHN V. HOGAN

MEAT BALLS

- | | |
|---------------------------|-------------------------|
| 1 lb. lean pork | 1 lb. veal or lean beef |
| Grind together, and add: | |
| Salt and pepper, to taste | Juice of one lemon |
| 1 egg | 1 cup cracker crumbs |
| 2 small onions | 1/2 cup milk |

Form in balls and brown in butter, then pour over them one bottle chili sauce. Let simmer one hour or put in baking dish in 325 degree oven for one to two hours.

MRS. HERTHA CROKER

COMPANY HAMBURGER WITH DRESSING

- | | |
|--|-----------------|
| 1 lb. ground beef | 1/2 cup oatmeal |
| 1/4 cup dressing
(recipe given below) | 1/2 tsp. salt |
| 1 egg | pepper to taste |

Mix all ingredients together and place in a 9 x 12 inch pan or large casserole.

DRESSING

- | | |
|---------------------|------------------------|
| 1 stick margarine | 1/2 cup chopped celery |
| 1 cup chopped onion | 1/2 tsp. salt |

Stir over low heat until onion is golden brown. Remove from heat and add 1 teaspoon sage and 1 cup water. Mix very well with ten slices of torn bread. Spread the dressing over the meat in the pan or casserole.

Mix and heat:

- | | |
|--------------|---------------------------------|
| 1/2 cup milk | 1 can cream of
mushroom soup |
|--------------|---------------------------------|

Pour over the dressing. Bake 40 minutes in a 350 degree oven. For small family this can be divided in half and frozen.

MRS. JOE RIES

MEAT PIE

- | | |
|---|------------------------|
| 1 1/2 lbs. hamburger | 1 tsp. dry mustard |
| 1 1/2 cup toasted bread crumbs
or cracker crumbs | 1 1/2 tsp. salt |
| 1 egg | pepper as desired |
| 3/4 cup evaporated milk | 1 T. sliced onion |
| 6-8 cheese slices | 2 cups mashed potatoes |

Mix well. Bake in 10 inch pie plate at 350 degrees for 40 minutes. Remove from oven and lay pieces of cheese on top. Pile mashed potatoes on top and top with more pieces of cheese. Return to oven till cheese melts.

MRS. GENE RECKER

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Miscellaneous

CRACKER JACK POPCORN

2 cups brown sugar	1 tsp. soda
1/2 cup white syrup	1 tsp. cream of tarter
2 sticks margarine	2 tsp. vanilla

Boil 5 minutes in sauce pan; brown sugar, white syrup, and margarine. Add soda, cream of tarter and vanilla. Pop corn in very large bowl. (24 cups). Pour syrup over the popped corn. Stir well. Put in shallow pan and bake in oven for 1 hour at 200 degrees. Stir two or three times while baking. Store in air tight container.

MRS. ALFRED GANSEMER

CARMEL CORN

2 cups brown sugar	1/2 tsp. soda
2 sticks margarine	1 tsp. vanilla
1 tsp. salt	35 to 40 cups popped corn

Boil sugar, margarine, salt and syrup for 5 minutes. Stirring constantly. Add soda and vanilla. Stir. Pour over the popped corn. Bake at 250 degrees for 1 hour. Stir every 15 minutes.

MRS. BILL FRANCOIS

CARMEL CORN

2 cups brown sugar	1/2 tsp. soda
1 1/2 stick margarine	Dash of salt
1/2 cup light corn syrup	Pinch of cream of tarter

Bring sugar, margarine and syrup to boil. Cook exactly 5 minutes. Remove from heat and add soda, salt, and cream of tarter. Pour over 8 quarts of popped popcorn, stirring until all is coated. Pour into two jelly roll pans and bake for one hour at 200 degrees. Every 15 minutes, remove from oven and stir.

ANN MANTERNACH

CARMEL CORN

5 qts. of popped corn

Boil for 5 minutes the following:

2 cups brown sugar 2 whole sticks of margarine
1/2 cup white karo syrup pinch of cream of tartar

Take off the stove and add 1 teaspoon soda. Pour over corn and mix well. Bake 1 hour at 225 degrees, stir every 10 minutes.

MRS. VINCENT HAVERTAPE

CARMEL POPCORN

1 cup brown sugar 1/2 cup butter
10 regular size marshmallows- 2 T. syrup
cut up popped - popcorn

Put in sauce pan and heat to a boil. Pour over popcorn.

MRS. GENE RECKER

PERFECT MINCEMEAT

12 lbs. apples 1 cup orange juice
3 lbs. lean beef (cooked) 1/2 cup lemon juice
1 lb. suet 1 cup sliced citron peel,
4 cups sugar (white) plus 3 cups water
2 cups brown sugar 1/2 cup cidar vinegar
2 cups light corn syrup 1 T. each salt, cloves
3 lbs. seedless raisins 2 T. cinnamon
1 box currants

Chop or cut up the apples, cook beef and suet. Add all the remaining ingredients, putting them in a large kettle. Cook for about 30 minutes over low to medium heat in a covered pan, stirring occasionally. Uncover and cook until mixture is rather thick or about one hour. Pour into sterilized pint jars, and seal while not use. This makes about 16 pints.

MRS. PAUL GUILGOT

CREAM PUFFS

1 cup boiling water
½ cup butter

1 cup flour
4 eggs

Add butter to water and bring to a boil. Sift in flour while boiling. Remove from heat and let cool slightly. Add eggs one at a time, beating after each egg. Beat until thick and leathery. Put by tablespoons on a greased cookie sheet about 2 inches apart. Bake in a 400 degree oven for 30 minutes. Do not open oven while baking. Turn off oven and let oven cool before removing from oven. Then fill with your favorite cream filling.

MRS. LLOYD RECKER

GRANOLA

5 cups Old Fashioned Oatmeal
1 cup sesame seeds
1 cup sunflower seeds
(hulled)
1 cup fine cut coconut
1 cup almonds or walnuts
1 cup soy flour

1 cup non instant dry
powdered milk
1 cup wheat germ
1 cup honey
1 cup soy oil
1 cup currants
(last 10 minutes)

Combine first 8 ingredients in large kettle. Blend or beat the honey and oil together, add to the first mixture, and stir thoroughly. Spread about ¼ inch deep in several pans. Place in 225 degree oven 1½ hours. Stir occasionally. It should be only lightly toasted. Add currants or other dried fruit last ten minutes. Some of the ingredients may be hard to find except in a health food store. This is a highly nutritious snack or breakfast cereal with milk.

GERTRUDE LAHR

WEDDING PUNCH

- | | |
|---------------------------------------|-----------------------------------|
| 1 package cherry kool-aid | 1 can frozen orange juice |
| 1½ cups sugar | 1 bottle Ginger Ale or white soda |
| 20 cups water | |
| 3 cans frozen lemonade or 1 large can | |

Heat drink mix, sugar and 4 cups water to dissolve sugar. Cool. Add frozen ingredients and 16 cups water. Add the gingerale or white soda before serving. Yield: 30-40 servings.

MRS. JOHN K. HOEGER

PARTY PUNCH

- | | |
|--|--|
| 1 qt. bottle of Gingerale | ½ cup sugar to taste |
| 1 qt. bottle of 7-Up | ½ qt. water |
| 1 package of each lime and lemonade Kool-aid | Float ½ gallon rainbow sherbert on top |

MRS. LORAS VASKE

BUDGET FRUIT PUNCH

- | | |
|-------------------------------------|-----------------------------|
| 1 package cherry powdered drink mix | 1 large can pineapple juice |
| 1 large can Hawaiian punch | 1 qt. gingerale, chilled |

Prepare powdered drink mix by directions on envelope. Add juices; chill. This is a red punch. If yellow punch is desired, use the tropical punch and lemon drink mix.

MRS. JOHN V. HOGAN

A recipe that is as old as time itself,
Yet always delightfully new.
They call it simply friendship;
Beloved, tried and true.

PEACH MARMALADE

Slice one orange and one lemon very thin. Add 1 cup water and simmer 20 minutes or until slices look clear.

Combine 4½ cups peaches, ground fine. 1 package sure jel and fruit slices.

Bring to boil then add 5½ cups sugar and boil one minute.

Let stand overnight, stirring occasionally so fruit will absorb juice and avoid floating. Put in jars in morning.

MRS. BOB KAISER

TANGY CRANBERRY JUICE PUNCH

- | | |
|---------------------------------|-------------------------------|
| 3 pts. cranberry juice cocktail | 6 T. concentrated lemon juice |
| 2 cups canned grapefruit juice | 3 cups water |
| 3 cups sugar | 1 pt. gingerale |
| | Block of ice or cubes |

Mix the three juices. Make syrup of sugar and water. Cook to thin syrup and cool. Add to above juices. When ready to serve add gingerale and ice. Makes four quarts.

MARY E. KING

RHUBARB PIZZA

- | | |
|----------------------|----------------------------|
| ¼ cup sugar | 3 cups cut rhubarb |
| 1 cup flour | 1 package strawberry jello |
| 1 tsp. baking powder | 1 cup sugar |
| ¼ tsp. salt | ½ cup flour |
| 2 T. shortening | one-third cup flour |
| 1 egg | one-third cup butter |
| 1 T. milk | |

Mix sugar, flour, baking powder, salt and shortening. Add egg and milk. Pat into 9 x 12 inch pan. Put the 3 cups of cut rhubarb on top. Sprinkle jello over top. Then cover with crumb mixture made of the sugar, flour, and butter. Bake 40 to 45 minutes at 375 degrees.

MARY LOGSDEN
ROSE FISCHER

VEGETABLE DIP

- | | |
|------------------------------|-----------------------|
| 1 cup Hellmans
mayonnaise | 2 tsp. onion, chopped |
| 1 tsp. ginger | 4 tsp. soy sauce |
| 2 tsp. milk | 1 tsp. vinegar |

Goes with all vegetables. (Especially raw cauliflower).

KATHY THOLE

SHRIMP CHIP DIP

- | | |
|---------------------------------|-------------------------|
| 1 small can shrimp | 2 T. mayonnaise |
| 8 oz. package creamed
cheese | (rounded) |
| | 2 T. catsup |
| | Sprinkle of garlic salt |

Mix together in a mixer or blender. Serve with potato chips or fancy crackers. Makes about one pint.

MRS. DAVID RAUS

SHRIMP DIP

Mix in a 1½ quart bowl until smooth.

- | | |
|--|-----------------------------|
| 2 - 3 oz. package softened
white cream cheese | 1 T. grated onion |
| ¼ cup Pet Evaporated Milk | 1 tsp. Worcestershire sauce |
| 2 T. lemon juice | ¼ tsp. salt |
| | ¼ tsp. curry powder |

Stir in:

- 2 - 5 oz. cans deveined
shrimp, drained and
finely cut

Cover and chill several hours to blend flavor.

Put into serving dish and garnish with few grains paprika or sprigs of parsley. Serve with crisp crackers or potato chips. Makes 2½ cups.

GRETCHEN DORAN

CORN FLITTERS

1 cup cream corn
1 T. flour
1 egg, separated

1 tsp. sugar
dash of salt

Combine ingredients, using egg yolk. Beat egg whites until stiff. Fold in mixture. Bake on hot greased skillet like small pancakes. If using electric fry pan, use 340 degrees, until browned.

KATHY THOLE

POPSICLES

1 package Jello
1 package Kool Aid
1 cup sugar

2 cups boiling water
2 cups cold water

Pour into container and put in deep freezer.

MRS. VICTOR SCHAUL

GRAPE JAM

4 cups grapes, crushed

3 cups sugar

Bring to a full boil and boil hard for 15 minutes. Put through a Foley Mill. Place into jars.

HELEN FITZPATRICK

STRAWBERRY JAM

8 cups or 2 qts.

4 cups sugar

Hull berries and pour boiling water over them until they are covered. Let stand till water turns pink. Drain. Put berries and 2 cups sugar in a pan. Boil 2 minutes and then set off stove till boiling stops. Add 2 more cups sugar and boil 5 minutes more. Let stand overnight. Jar and seal next day. I freeze mine.

VERNA KELCHEN

PIMENTO JELLY

- | | |
|---------------------------------------|------------------------|
| 1 box lemon jello | 1/4 cup pecans, cut |
| 1/2 cup chopped celery | 1/2 juice of one lemon |
| 1/2 cup pimento, chopped | 1/4 cup vinegar |
| 1 green pepper, chopped | 1 1/2 T. sugar |
| 1 small clove garlic,
chopped | 1/2 tsp. salt |
| 1/2 bottle stuffed olives,
chopped | 1/4 tsp. ceyene pepper |
| | 1 cup boiling water |

Dissolve jello, sugar, salt and ceyene pepper in boiling water, add lemon juice, vinegar, and garlic. When this has begun to congeal, remove garlic and add other ingredients. Serve on lettuce.

MRS. PERRY DUNN

HOT CHOCOLATE

- | | |
|--|--|
| 1 qt. box powdered milk
(ten and two-thirds cups) | 1 lb. box Hershey instant
cocoa mix |
| 6 oz. jar coffeemate | 5/8 cup sugar |

Mix ingredients well. To use: Put one-third cup of mixture into a cup and fill with hot water.

MRS. JOHN K. HOEGER

BAKED CUSTARD

- | | |
|---------------------|------------------------|
| 3 eggs | 1/8 tsp. salt |
| 2 cups milk | 1/8 tsp. nutmeg |
| one-third cup sugar | 1 tsp. vanilla extract |

Beat eggs lightly, add milk, sugar, salt and nutmeg and vanilla. Pour into greased custard cups. Place in a pan of water, and bake in a moderate oven (325 degrees) until firm when tested with a silver knife.

AGNES J. MASON

MOLASSES MILK SHAKE

In blender add:

1 qt. milk	two-thirds cup chocolate
one-third cup molasses	syrup
	2 tsp. vanilla

Beat in blender until smooth and well blended. Pour over 2 ice cubes in tall glasses and serve. Makes six servings.

MARY E. KING

CROCK POT BEAN SOUP

1 lb. dry navy beans (soak overnight)	1/2 cup chopped celery leaves
2 qts. water	1 medium onion, chopped
1 lb. meaty ham bone	1 bay leaf
1/2 tsp. pepper	1 tsp. salt

Put all ingredients in cooker. Cover and cook on low for 10 to 12 hours. (High heat 5 to 6 hours). Makes 2½ quarts.

MRS. ALLEN WILSON

GREEN BEANS EMPRESS

3 stalks celery, cut diagonally into 1/2 inch,	2 tsp. sesame seeds toasted
2 T. margarine or butter	Dash of garlic salt
1 T. cornstarch	2 cans (1 lb. each) cut green beans, drained
3/4 cup chicken stock or bouillon	Chopped parsley
2 T. soy sauce	

Cook celery in margarine until tender-crisp. Blend cornstarch with chicken stock, soy sauce, sesame seeds and garlic salt. Cook with celery, stirring constantly, until thickened. Add drained green beans and beat thoroughly. Garnish with chopped parsley. Serves 6-8.

GERI WIESER

LONG-KEEPING COLE SLAW

1 medium size cabbage,
shredded
2 carrots, grated not
too fine

1 green pepper, chopped
6 sticks, celery, cut small
1/2 tsp. salt
1/2 tsp. pepper

Boil 1 cup sugar, 3/4 cup vinegar, 3/4 cup vegetable oil. When boiling pour over ingredients, put in bottles and refrigerate. Keeps from 2 to 3 months.

CLARINDA THOLE

HOMEMADE NOODLES

Combine:

1 beaten egg
2 T. milk

1/2 tsp. salt

Add enough of 1 cup sifted flour to make stiff dough. Roll very thin on floured surface. Let stand 20 minutes. Roll up loosely, sliced 1/4 inch wide. Unroll spread out and let dry 2 hours.

To cook drop noodles into boiling soup or boiling salted water. Cook uncovered about 10 minutes. Makes 3 cups cooked noodles. Note: Place in plastic bags uncooked for later use.

CLARINDA THOLE

LIGHT AS A FEATHER DONUTS

3/4 cup milk
1/4 cup sugar
1 tsp. salt
1/4 cup margarin (oleo)

1/4 cup warm water
1 package yeast
1 egg, beaten
3 1/4 cups flour

Scald milk, stir in sugar, salt and margarin. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle yeast until dissolved. Add lukewarm milk mixtures, egg and half of the flour. Beat until smooth. Stir in enough additional flour to make a soft dough. Turn dough onto floured board. Knead about 10 minutes. Place in greased bowl. Cover. Let rise about 1 hour. Punch dough down. Roll out about 1/2 inch thick. Cut with doughnut cutter. Fry in deep fat fryer at 375 degrees.

Glaze

Blend together:

2 cups powdered sugar
one-third cup milk

1 tsp. vanilla.

MRS. BOB POTTEBAUM

RAISED DOUGHNUTS

1 cup milk, scalded
1 cake yeast
1 cup water
1/2 cup melted butter
1 tsp. vanilla

1/4 cup sugar
2 eggs
**Flour-enough to make
a soft dough**

Cool scalded milk. Dissolve yeast in water. Add beaten eggs, sugar vanilla, and salt. Knead in flour-like any bread recipe. Let rise until double in bulk. Then roll and cut. Put on floured surface until they raise - about one hour. Fry in oil at 360 degrees. Drain. While still very hot, glaze with powdered sugar dissolved in water. This makes a thin glaze. These freeze well and are like fresh when thawed out in the oven at about 200 degrees.

ELEANOR QUINT

POLISH RAISED DO-NUTS

1 cake yeast	1 tsp. vanilla
1 pt. warm milk	7 cups flour
½ cup sugar	5 eggs
½ cup oleo	Dash of nutmeg
1 tsp. salt	

Place yeast in milk and add sugar, oleo, salt, vanilla and 2 cups flour. Beat well and add 4 beaten egg yolks and 1 whole egg. Add a dash of nutmeg and gradually work in about 5 cups more of flour. Kneading in the last of it by hand. Let it rise till double and roll out on floured surface ½ inch thick. Cut out in donuts or to save time in sticks. Let rise again and fry in hot fat. Drain on paper towel and glaze while hot.

Glaze

For glaze use powdered sugar and water. Mix to your own preferred consistency. From St. Mary's 1st cook-book.

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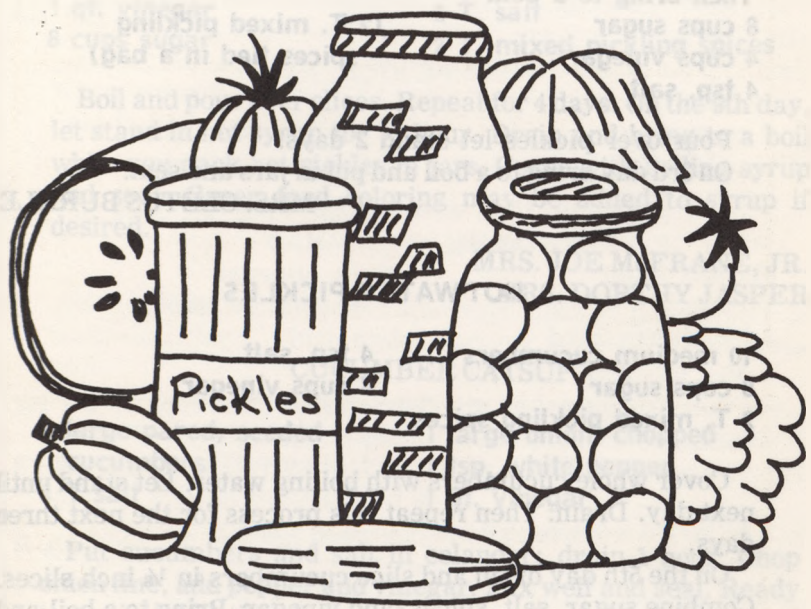
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Pickles and

Relishes



CUCUMBERS

- | | |
|---|-------------------|
| 2 large cucumbers, sliced thin (peel or leave peeling on) | 1/4 cup water |
| 1/4 tsp. pepper | 1 T. salt |
| 1 onion | 2 sprigs parsley |
| 1/2 cup vinegar | 1/4 cup salad oil |
| | 1/4 cup sugar |

Mix and pour over the sliced cucumbers. Keeps for several days in the refrigerator.

ELAINE HEFFERNEN

HOT WATER PICKLES

10 medium pickles

Cover whole pickles with boiling water. Let stand until next day. Drain. Then repeat this process for the next 3 days. On the 5th day, drain and slice pickles in thin slices.

Then bring to a boil.

- | | |
|----------------|-----------------------|
| 8 cups sugar | (2 T. mixed pickling |
| 4 cups vinegar | spices tied in a bag) |
| 4 tsp. salt | |

Pour over pickles let stand 2 days.

On 3rd day bring to a boil and put in jars and seal.

MRS. CLETUS BURKLE

HOT WATER PICKLES

- | | |
|----------------------------|----------------|
| 10 medium cucumbers | 4 tsp. salt |
| 8 cups sugar | 4 cups vinegar |
| 2 T. mixed pickling spices | |

Cover whole cucumbers with boiling water. Let stand until next day. Drain. Then repeat this process for the next three days.

On the 5th day drain and slice cucumbers in 1/8 inch slices. Combine sugar, salt, spices, and vinegar. Bring to a boil and pour over cucumbers. Let stand 2 days. On 3rd day bring to a boil, pack in jars and seal.

MRS. JOHN V. HOGAN

HORSERADISH DILLS

Boil:

1½ cup white sugar 1 qt. Kosher dill pickles
two-thirds cup white vinegar ½ cup horseradish (cream)
one-third cup water

Drain and rinse pickles and cut in half. Pour first three ingredients over pickles that have been placed back in jar. Shake once in awhile to keep mixture stirred up. (These are sure good and easy).

NO NAME

SWEET PICKLE CHIPS

Use 14-5 inch pickles. Wash and place in deep container, cover with boiling water, (no salt). Repeat for 3 days. (Each day, drain off water and put on fresh boiling water). On the fifth day drain and slice in ¼ inch slices. Combine syrup:

1 qt. vinegar 2 T. salt
8 cups sugar 2 T. mixed pickling spices

Boil and pour over slices. Repeat for 4 days. On the 9th day, let stand in hot syrup for ½ hour. Drain and bring to a boil while you pack hot pickles in jars. Cover with boiling syrup and seal. Green food coloring may be added to syrup if desired.

MRS. JOE McFRANE, JR.

MRS. DORTHY JASPER

CUCUMBER CATSUP

6 large pared, seeded 1 large onion, chopped
cucumbers 1 tsp. white pepper
1 T salt 1 pt. vinegar

Put cucumbers and salt in colander; drain 1 hour. Chop onion fine, add pepper and vinegar. Mix well and seal. Ready to use in 1 month, will keep for years. Can add mustard and celery seeds.

MRS. SYLVESTER LAHR

ARISTOCRAT PICKLES

**1 gallon glass jar of
pickles makes 5½ pts**

Slice unpeeled pickles and put in brin of 1 pint of salt to 1 gallon of cold water. Let stand for 8 days. Skim off some each day. 9th day drain and add cold water to cover pickles - add 1 heaping tablespoon of alum - simmer slowly for ½ an hour then drain. Add fresh cold water to cover pickles and then add 1 tablespoon ground ginger. Simmer slowly ½ hour.

Make a syrup:

1 pt. water

3 lbs. of sugar or 6 cups

1 pt. vinegar

Put in a bag:

1 tsp. cinnamon bark

1 tsp. celery seed

1 tsp. whole cloves

1 tsp. whole spice

Cook liquid and spices for 5 minutes. Then add drained pickles and simmer very slowly for ½ hour. Seal while hot.

IRMA STEGER

LIME PICKLES

**7 or 8 lbs. of unpeeled,
cubed cucumbers**

2 gallons cold water

2 cups slack lime

Soak overnight, then wash all the lime off, soak in cold water for 3 hours. Drain.

4½ lbs. sugar

2 qts. vinegar

1 T. salt

1 tsp. mixed spices

1 tsp. celery seed

Mix together and boil.

Pour over cubes, let stand overnight. Then cook slowly for 35 minutes and seal. (Cook slowly or boil lightly).

MRS. SYLVESTER LAHR

Milk will not scorch so easily when heating in saucepan, if you rinse the pan with water first.

SWEET PICKLE RELISH

12 large cucumbers
3 red peppers

3 green peppers

Grind cucumbers and peppers. Sprinkle with salt and let stand overnight. Drain and cover with fresh water. Boil 5 minutes. Drain well. Add 1½ pints vinegar, 5 cups sugar, 1 tablespoon celery seed. Cook for 30 minutes. Seal in jars.

MRS. JOHN V. HOGAN

CUCUMBER RELISH

12 cucumbers about dill
size, unpeeled

2 large onions

1 green pepper

1 red pepper for color

1½ cup sugar

1 cup vinegar

1 tsp. celery seed

1 tsp. mustard seed

Grind together cucumbers, onions, peppers. Let stand for 3 hours and sprinkle with salt. Then drain all juice off. Mix together sugar, vinegar, celery, mustard and bring to a boil. When brought to a boil, add relish and bring to a boil again. Seal in pint jars.

MRS. SYLVESTER LAHR

CANNING MUSHROOMS

Have them cut stems off smoothly. Soak in plain water to wash and clean. Flush under running tap water and drain well.

Fill 2 quart pan two-thirds full. Add 3 tablespoons cider vinegar. Hard boil 3 minutes. With tongs put into jars of pint or quart size. Leave 1 inch at the top. Fill with hot water, not boiling. Put on the lids and seal.

In pressure cooker on inch at the top, cook for 40 minutes at 10 pounds.

In cold packer cook for 45 minutes after it has started to boil.

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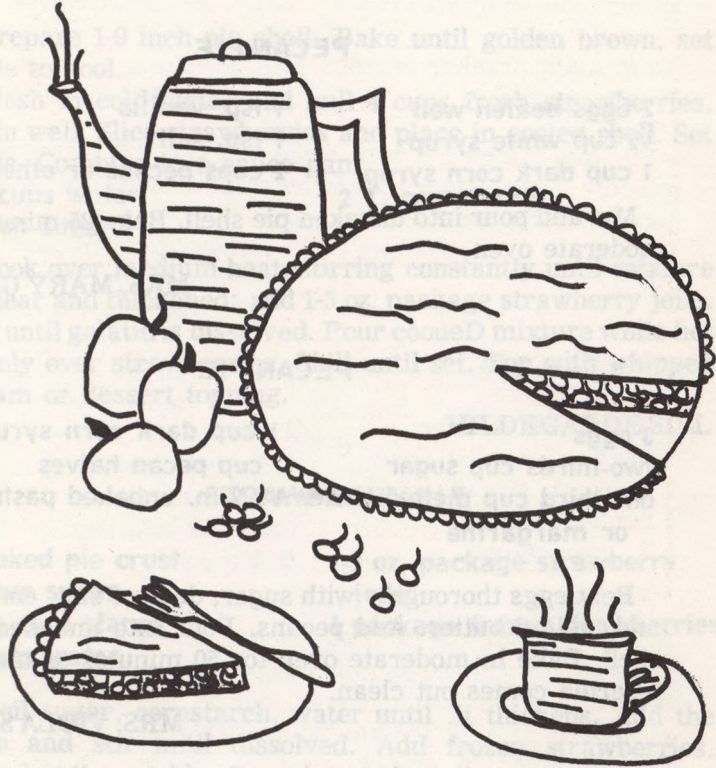
Manchester

CARAMEL PECAN PIE

1 envelope unflavored gelatin
1 can Borden's Sweetened Milk
3/4 cup chopped pecans
1 tsp vanilla flavoring
1/2 cup cold water

1. Envelope unflavored gelatin in cold water. Let gelatin soak in milk over a 15-minute period. Add cold water and gelatin to milk and stir until mixed. Add vanilla flavoring, chopped pecans and vanilla. Pour into Graham cracker crust. Sprinkle top with graham crackers and pecans. Chill until firm.

MRS. LORAS VASKE



Pies

CARAMEL PECAN PIE

1 envelope unflavored gelatin Dash of salt
1 can Borden's Sweetened milk 1 cup whipped cream
30 vanilla caramels ½ cup chopped pecans
¼ cup cold water 1 tsp. vanilla flavoring

Soften gelatin in cold water. Melt caramels in milk over a pan of simmering water. Add gelatin and salt and stir until mixed. Chill until slightly set. Whip cream and fold into caramel mixture then add pecans and vanilla. Pour into graham cracker crust. Sprinkle top with graham crackers and pecans. Chill until firm.

MRS. LORAS VASKE

PECAN PIE

2 eggs beaten well 1 tsp. vanilla
½ cup white syrup 1 tsp. salt
1 cup dark corn syrup 2 cups pecans or other nuts

Mix and pour into unbaked pie shell. Bake 25 minutes in a moderate oven.

MRS. MARY GRAVES

PECAN PIE

3 eggs 1 cup dark corn syrup
two-thirds cup sugar 1 cup pecan halves
one-third cup melted butter 1 - 9 in. unbaked pastry shell
or margarine

Beat eggs thoroughly with sugar, dash of salt, corn syrup and melted butter. Add pecans. Pour into unbaked pastry shell. Bake in moderate oven for 50 minutes or until knife inserted comes out clean.

MRS. VIOLA SCHAUL

PECAN PIE

- | | |
|------------------|----------------|
| 2 T. butter | 1 cup pecans |
| 1 cup dark syrup | 1 tsp. vanilla |
| 1 cup sugar | 1/2 tsp. salt |
| 3 eggs | |

Cream butter and sugar. Add syrup, well beaten eggs, pecans and vanilla. Pour in an unbaked pie shell. Bake at 450 degrees for 10 minutes. (350 degrees for 20 minutes).

ROSEMARY HILLERS

STRAWBERRY PIE

Prepare 1-9 inch pie shell. Bake until golden brown, set aside to cool.

Wash in cold water and hull 4 cups fresh strawberries, drain well. Slice strawberries and place in cooled shell. Set aside. Combine in a sauce pan:

- | | |
|------------------|-----------------|
| 1 1/2 cups water | 2 T. cornstarch |
| 3/4 cup sugar | |

Cook over medium heat, stirring constantly until mixture is clear and thickened: add 1-3 oz. package strawberry jello. Stir until gelatin is dissolved. Pour cooled mixture while hot evenly over strawberries. Chill until set. Top with whipped cream or dessert topping.

HILDEGARDE SILL

STRAWBERRY PIE

- | | |
|-------------------|----------------------------------|
| 1 baked pie crust | 1-3 oz. package strawberry jello |
| 1/2 cup sugar | 1 package frozen strawberries |
| 2 T. corn starch | |
| 2 cups water | |

Boil sugar, cornstarch, water until it thickens. Add the jello and stir until dissolved. Add frozen strawberries. Dissolve thoroughly. Pour into baked pie crust. Chill.

MRS. LEON VASKE

MILE HIGH STRAWBERRY PIE

10 oz. package strawberries 1½ tsp. lemon juice
thawed or 1 cup fresh 2 egg whites
strawberries Dash of salt
1 cup sugar 1 cup whipping cream

Crust

1¼ cups graham cracker ¼ cup sugar
crumbs ¼ cup melted butter

Mix and heat for at least 15 minutes; medium speed, sugar, lemon juice, egg whites, and salt until it is real high. Fold gently into whipped cream. Fold in berries.

Crust

To graham cracker crumbs add:

¼ cup sugar ¼ cup malted butter

Put into 9 inch pie pan. Bake crust at 375 degrees for 8 minutes. Cool. Add gently strawberry filling. Put in freezer until ready to serve.

MRS. GEORGE CHAPMAN

MRS. VIOLA SCHAUL

MRS. LLOYD RECKER

STRAWBERRY PIE (FRESH STRAWBERRIES)

1 baked pie shell or 1 cup water
graham cracker shell 1 T. Knox gelatin
1 qt. fresh strawberries ¼ cup cold water
1 cup sugar red food coloring
1 T. corn starch ⅛ tsp. salt

Cook sugar, cornstarch and water until thick and clear, add gelatin that has been softened in ¼ cup cold water; salt and red food coloring as much as you wish. Cool. Add berries that have been cut in halves, put in pie shell. Top with whipped cream or Dream Whip. (This recipe will fill two boughten graham cracker crusts).

MRS. MONICA JASPER

STRAWBERRY MINUTE PIE

1 package strawberry jello 1 package frozen strawberries
1 cup hot water (16 oz.)

Dissolve strawberry jello in 1 cup hot water. Add frozen strawberries and stir till berries thaw. When partially set, pour in baked pie shell or graham cracker crust. Let set and top with whip cream.

MRS. BERNARD MILLER

STRAWBERRY RHUBARB CREAM PIE

1 graham cracker crust

FILLING:

1 package cream cheese
one-third cup lemon juice

TOPPING:

3 cups rhubarb, cut up 1 cup water
1 package strawberry jello Red food coloring
1 package strawberries 1 cup sugar
1 can sweetened condensed
or Dream Whip, milk
prepared

Cook rhubarb and 1 cup water until mushy; add jello and food coloring and sugar. Remove from fire and add strawberries. Mix ingredients for filling together and pour into crust. Then pour topping over cream filling.

MRS. JAMES BOGE

CUSTARD PIE (Makes it's own crust)

two-third cups sugar 2 eggs
4 T. flour Milk to fill a 1 qt.
1/2 tsp. salt mixing bowl two-thirds full
1 tsp. vanilla

Mix all together, until smooth. Pour in greased pie tin. Bake until knife comes out clean, in 350 degree oven.

MARY ANN MENSEN

RHUBARB PIE

- | | |
|---------------------------------|----------------------|
| 2 cups rhubarb-sliced | 1 T. flour (heaping) |
| one and one-third cups
sugar | 1 egg |
| 1 T. cornstarch (heaping) | 1 cup water |

Mix together sugar, cornstarch, flour and egg. Add about 1 cup water. Pour over 2 cups sliced rhubarb in an unbaked 9 inch crust. Bake at 425 degrees for 20 minutes then lower it to 350 degrees for 40 minutes.

MRS. HAROLD TEGELER

RHUBARB PIE

- | | |
|----------------|----------------------|
| 2 cups rhubarb | 2 egg yolks |
| 1 cup sugar | 1 tsp. melted butter |
| 1 T. flour | |

Cook rhubarb until tender. Mix the sugar and flour, and add gradually to the rhubarb, stirring constantly. Cook until thick. Beat the egg yolks and add to the mixture, cook for 3 minutes. Remove from the heat and add butter. When cool pour into baked pie shell. Top with meringue (2 egg whites and 3 tablespoons sugar). Brown.

ELAINE HEFFERNEN

RHUBARB CHIFFON PIE WITH JELLO

- | | |
|--|---|
| 2 cups fresh or frozen
rhubarb | 1 can evaporated milk or
cream |
| 1 1/4 cups sugar | (may also use dream whip or
cool whip) |
| 1 package (3 oz.) jello-
raspberry, cherry or
strawberry | 1 T. lemon juice |

Combine first two ingredients and boil until soft or mushy. Then remove from heat and add jello and chill. Whip milk and lemon juice and whip again. Add whipped mixture to cooled rhubarb mixture. Pile into graham cracker or regular crust. May be served or chilled immediately.

MRS. BILL OBERBROECKLING

RHUBARB CUSTARD PIE

Make pastry for 2 crusts

Mix:

$\frac{1}{2}$ cup butter $\frac{1}{2}$ cup sugar

Add:

2 eggs separated

Beat like a cake mixture then add egg whites beaten stiff and fold into above mixture and pour into pastry lined tin.

Cover with this:

2 cups finely diced rhubarb. Roll remaining pastry and cut into wide strips lattice style and put over filling. Bake in a 350 degree oven for 30 minutes. Reduce heat to 325 degree oven for 20 minutes.

DIANNE THOLE

RHUBARB PIE

3 cups rhubarb, cut up

2 T. sugar for the meringue

4 T. flour

1 tsp. butter

$\frac{1}{4}$ cup sugar

1 tsp. nutmeg (optional)

3 eggs

Line a 9 inch pie pan with plain pastry. Wash the rhubarb, cut in small pieces and dredge with flour until each piece is quite white. Mix the sugar, rhubarb and egg yolks together and place in pie pan. Dot with butter. Bake at 450 degrees in a hot oven for 10 minutes, then 325 degrees for 30 minutes or until filling is set. Then spread meringue made of the egg whites and 2 tablespoons sugar over it. Return to the oven and brown the meringue lightly 300 to 350 degrees for 8 to 10 minutes.

NORMA SVALDI

RHUBARB PIE

$1\frac{1}{2}$ cups sugar

2 well beaten eggs

3 T. flour

3 cups cut rhubarb

$\frac{1}{2}$ tsp. cinnamon

1 T. butter

Blend sugar, flour and cinnamon - add eggs and rhubarb. Pour into unbaked pie shell and dot with butter. Bake at 350 degrees for 45 minutes.

MRS. ERNIE THOLE

RHUBARB PIE

3 cups fresh rhubarb 1/8 tsp. salt
1 1/2 cups sugar 2 eggs, beaten till fluffy
2 T. flour cinnamon or nutmeg

Mix flour, sugar and salt together and stir into rhubarb. Let stand while you roll out crust. Stir beaten eggs into rhubarb mixture and pour into unbaked pie crust. Make a lattice top crust of strips of dough. Bake 10 minutes at 400 degrees and about 30 minutes longer at 325 degrees. Filling in the center will be bubbling up when done.

MRS. CYRIL DOLAN

RHUBARB PIE

Crust

1 cup flour 1/2 cup butter or margarine
5 T. powder sugar

Crumble and press into pie pan. Bake at 350 degrees for 15 minutes.

Pie

1 1/2 cups sugar 2 Cups rhubarb
1/2 cup flour 2 Eggs
Dash of salt

Mix all ingredients and pour into a pie shell. Bake at 350 degrees for 35 minutes.

MRS. LORAS VASKE

RHUBARB PIE

2 eggs 1/2 cup corn flakes
3 T. tapioca 3 cups rhubarb
(corn starch will do)
1 cup sugar (may need
more)

Mix above ingredients and let stand while making crust. Bake 420 degrees for 15 minutes then 350 for 45 minutes.

MRS. ROBERT LAHR

RHUBARB CUSTARD PIE

Make pastry for 2 crusts

Mix:

1/2 cup butter

1 cup sugar

Add:

2 eggs separated

Beat like a cake mixture then add egg whites beaten stiff and fold into above mixture and pour into pastry lined tin. Cover with this:

2 cups finely diced Rhubarb

Roll remaining pastry and cut into wide stripes lattice style and put over filling. Bake in a 350 degree oven for 30 minutes. Reduce heat to 325 degree oven for 20 minutes.

DIANNE THOLE

RHUBARB CUSTARD PIE

2 eggs

1/2 tsp. nutmeg

2 T. milk

3 cups cut up rhubarb

1 1/2 cups sugar

Pastry for 2 crust pie

3 T. flour

Beat eggs slightly, add milk. Combine sugar, flour and nutmeg. Stir into egg mixture. Mix in rhubarb. Pour into pastry lined pie pan. Dot with 1 tablespoon butter. Cover with lattice top. Bake in 400 degree oven for 50 to 60 minutes or until nicely brown.

MRS. JOHN V. HOGAN

RHUBARB DELUXE PIE

2 cups cut up rhubarb

Big lump of butter

1 cup sugar

3 T. flour

2 egg yolks

Mix and cook slowly like pudding till thick. Pour in a baked pie shell and cover with meringue.

ROSEMARY HILLERS

RHUBARB PIE

2 T. butter
2 cups diced red rhubarb
1 cup sugar
1/4 cup light cream
2 egg yolks well beaten
1/4 cup sugar
1/8 tsp. salt
2 T. cornstarch or flour

Melt butter, add rhubarb and one cup sugar. Cook slowly until rhubarb is tender. Mix last five ingredients together. Add to cooked rhubarb and cook slowly until thick. Pour into a baked 8 inch pie shell. Top with meringue. Make it from the 2 egg whites and four tablespoon sugar. Beat until stiff. Brown in oven.

MRS. EVALYN FRANK

GRASSHOPPER PIE

Crust

18 chocolate layer cookies
crushed (Oreo)
1/2 cup melted butter

Crush cookies. Combine with melted butter and press into pie shell and chill.

Filling

Melt 20 large marshmallows in 1/2 cup milk. Add 1 oz. Cream DeCocoa or flavoring. Also add 3 small creme De Menthe candy bars. Allow to cool. Then add cool whip, 1/2 to 1 cup. Whip the whole thing together. Put into the crust and chill. May be frozen. Do not put in oven.

MRS. ELMER TIMMER

FIESTA PIE

1 package vanilla pudding
1 3/4 cup egg nog
1/4 cup rum
1/2 cup candied fruit
1/2 cup black walnuts

Cook according to direction on the pudding box. Add candied fruit and walnuts. Cool slightly. Pour into a baked pie shell. Refrigerate. Top with whipped cream and garnish with Maraschino cherries.

PHYLIS JOESPHINE HUGHES

KALONA CHERRY PIE

Bake 1 pie shell and cool.

Beat to stiff peaks:

2 egg whites 1/4 tsp. salt

1/2 tsp. vinegar

Add:

one-third cup sugar

Line sides and bottom of baked crust with this meringue and brown in the oven.

Top baked crust and meringue with 1 can of cherry pie filling. When ready to serve top with Dream Whip.

MARY E. KING

CHERRIES AND CREAM PIE

1 - 3 oz. package cherry
flavored gelatin

3/4 cup boiling water

1 pt. vanilla ice cream

1 - 22 oz. can cherry pie
filling

1 - 9 or 10 inch graham
cracker crust.

Whipped dessert topping,
thawed

Combine gelatin and boiling water, stir until dissolved. Add ice cream by spoonfuls, stirring until melted. Set aside 5 or 6 cherries from pie filling, blend the remaining into the ice cream mixture. Pour into the graham cracker crust. Chill until firm. To serve, top with whipped dessert topping and the reserved cherries.

MRS. LOUIS KUEHNLE

PINEAPPLE PIE

1 cup crushed pineapple
12 marshmallows
graham cracker crust pie
shell

2 T. strawberry gelatin
1 cup whipped cream
2 T. confectioners sugar

Heat pineapple and melt marshmallows into it. Add gelatin and cool until mixture starts to thicken. Fold in whipped cream to which the confectioners sugar has been added. Pour into a graham cracker crust. Chill.

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CHERRY DELIGHT PIE

2 cups flour
1½ tsp. salt

½ cup salad oil
¼ cup cold milk

Mix flour and salt. Pour oil and milk into measuring cup do not mix. Pour all at once into flour mixture, stir lightly until mixed. Shape into balls; divide in half. Roll out between sheets of waxed paper. Place one-half in 9 inch pie pan.

Filling

1 cup sugar

1 tsp grated orange rind

4 T. flour

1½ T. butter

1 (No. 2) can pie cherries

Mix sugar, flour, cherries and juice and orange rind in saucepan; cook over moderate heat, stirring constantly, until mixture comes to a boil and thickens. Pour into pastry lined pan; dot with butter.

Cover with top crust; seal edge. Cut slits in center of crust.

Bake at 425 degrees for 30 to 40 minutes until brown. Serve warm.

MRS. CLARINDA THOLE

CHERRY DELIGHT CREAM PIE

1 cup margarine

2 cups flour

½ cup (packed) brown sugar

½ cup walnuts chopped

Combine margarine and brown sugar in mixing bowl, cream thoroughly. Add flour and walnuts blending well. Pat dough into 9 x 13 inch pan. Bake at 375 degrees for 12 minutes. Do not overbake. Remove from oven break into crumbs with fork. Press warm crumbs over bottom and side of 10 inch pie pan. Cool thoroughly.

Filling

2 envelopes dessert topping mix

1 cup confectioners sugar

1 - 8 oz. package cottage cheese

1 can cherry pie filling

Prepare topping mix according to package directions. Cut cream cheese into cubes. Add cheese and sugar to topping mix beat until smooth. Pour mixture over pie crust. Spoon filling over cheese mixture.

DIANNE THOLE

LEMON CHIFFON PIE

- | | |
|------------------|-------------------|
| 4 egg yolks | 4 egg whites |
| 1 cup sugar | ½ cup sugar |
| 2 T. lemon juice | 1 baked pie shell |
| 1 T. butter | |

Place egg yolks, 1 cup sugar, lemon juice and butter in double boiler. Cook until thick. About 5 minutes (Do not over cook).

Beat egg whites until stiff. Add gradually ½ cup sugar. Fold in ½ of egg whites into hot cooked mixture. Put in shell. Top with last ½ of egg whites. Brown in 350 degree oven for 5 minutes.

MARY E. KING

LEMON-CAKE PIE

- | | |
|--------------------|------------------------|
| 1 cup sugar | 1 lemon-juice and rind |
| 3 T. flour | (grated) |
| ⅛ tsp. salt | 1 cup milk |
| 2 egg yolks | 2 egg whites beaten |
| 1 T. melted butter | |

Blend dry ingredients, add butter, egg yolks, lemon juice, grated rind and milk. Beat like cake batter. Fold in stiffly beaten egg whites. Pour in unbaked pie shell. Bake at 350 degrees until set and slightly browned.

KAY TEGELER

LEMON CHESS PIE

- | | |
|---------------|--------------------------|
| 2 cups sugar | 4 tsp. grated lemon rind |
| 1 T. flour | ¼ cup melted butter |
| 2 T. cornmeal | ¼ cup milk |
| 4 whole eggs | ¼ cup lemon juice |

Mix all dry ingredients together. Beat eggs in one at a time, stir in butter and milk, add lemon juice and rind. Pour in a 9 inch unbaked pie shell and bake 10 minutes at 450 degrees. Then 40 to 45 minutes at 325 degrees.

MRS. PEGGY LONG

CHOCOLATE ICE CREAM PIE

- | | |
|--|--|
| 1 box chocolate instant pudding | 2 cups cold milk |
| 1 box vanilla instant pudding | 2 cups softened vanilla ice cream |

Combine pudding mixes and milk in bowl and blend at low speed till pudding is dissolved. Add ice cream and mix well. Pour in graham cracker crust and refrigerate till set. Top with Cool Whip and decorate with chocolate curls (shaved Hershey bar).

MRS. BERNARD MILLER

BROWNIE PIE

- | | |
|---------------------------------------|--------------------------------|
| 3 egg whites | 1/2 cup chopped walnuts |
| Dash of salt | 1/2 tsp. vanilla |
| 3/4 cup sugar | Sweetened whip cream |
| 3/4 cup chocolate wafer crumbs | |

Beat egg whites and salt until soft peaks. Gradually add sugar beating until stiff peaks form. Fold in crumbs, nuts and vanilla. Spread evenly in lightly buttered 9 inch pie plate. Bake in slow oven. 325 degrees about 35 minutes. Cool. Spread whipped cream on top of pie. Chill for at least 3 to 4 hours. Trim with curls of chocolate.

MRS. RAY KLEIN SR.

EASY CHOCOLATE PIE

- | | |
|--|--|
| two-thirds cup milk | 1 baked pie shell or graham cracker crust |
| 1 pt. vanilla ice cream | |
| 1 package instant chocolate pudding mix | |

Combine and beat milk and ice cream. Add the instant pudding and beat in for a couple of minutes. Pour into shell or crust and chill. Do not freeze. Serve topped with whipped cream.

ADA TRAVER

CHOCOLATE PIE

1 graham cracker pie shell
1 box Royal chocolate instant pudding (only)

one and one-third cup vanilla ice cream
two-third cups milk

Graham Cracker Pie Crust

1¼ cup crushed graham crackers (finely crushed)

5 T. melted butter

Press in 9 inch pie pan

Bake 15 minutes at 300 degrees.

Beat slowly to mix and then at high speed until thick about 10 minutes. Pour into shell and cover with whipped cream. Shave sweet chocolate with a potato peeler and put on top. Keep in refrigerator. Don't have chocolate too cold.

KATHY THOLE

FUDGE PIE

1 square chocolate (unsweetened)
or 2 tablespoons cocoa
¼ lb. butter

1 cup sugar
¾ cup flour
2 eggs (beaten)
½ cup nut meats (optional)

Melt chocolate and butter together. Mix sugar, flour, beaten egg and nut meat together and add to chocolate mixture. Pour into buttered pie tin.

Bake 30 minutes at 350 degrees. Serve warm with ice cream.

MRS. KEITH PARKER

SODA CRACKER PIE

¾ cup soda crackers - crushed finely

½ cup brown sugar
½ cup nuts

Mix and blend with:

3 eggs whites beaten stiff
½ cup sugar

1 tsp. vanilla

Pour in a greased and floured 9 inch pan. Bake at 350 degrees for 25 minutes. Top with cherries and whipping cream - however very good with no topping.

PEARL McDONALD

PEACH SURPRISE PIE

- | | |
|-------------------------------|------------------------------------|
| 1 baked 8 inch pie shell | 1 small bottle maraschino cherries |
| 1 can sliced peaches, drained | 1/4 cup chopped nuts |
| 1/4 cup orange juice | 1 cup whipped cream |
| 8 large marshmallows, diced | |

Arrange peaches in pie shell. Pour orange juice over marshmallows, let stand. Drain cherries; cut in quarters. Fold cherries, nuts and marshmallows into cream. Pour over peaches. Chill for several hours before serving.

JOYCE THOLE

PEACH CHEESE PIE

- | | |
|--------------------------------|-------------------------------|
| 1 (9 inch) unbaked pie shell | 1 tsp. vanilla |
| 1 - 8 oz. package cream cheese | 1 (29 oz.) can sliced peaches |
| 2 eggs | 1 T. cornstarch |
| 1/2 cup sugar | 1/4 cup sugar |
| 2 T. milk | 1 tsp. lemon juice |
| | 1/2 tsp. almond extract |

Soften cream cheese. Add eggs, sugar, milk, vanilla, blend well. Pour into unbaked pie shell and bake at 375 degrees for 30 minutes. Cool. Drain peaches; reserve 1 cup juice. Combine cornstarch and sugar. Stir in reserved peach juice, lemon juice and extract. Cook, stirring until thick. Arrange peaches petal fashion on cheese filling. Garnish with a maraschino cherry. Spoon glaze over fruits. Chill 1 hour.

RUTHANN JAEGER

CREAMY PEAR PIE

- | | |
|-------------------------------|------------------|
| 3/4 cup sugar | Pinch of nutmeg |
| 1 T. cornstarch | Pinch of salt |
| 1/4 tsp. cinnamon | |
| Mix sliced pears all together | |
| Then pour over | |
| 1/2 cup cream | 2 T. lemon juice |

Make pie crust and add pear mixture. Then pour cream, lemon juice over. You can put pie crust over top.

CLARINDA THOLE

GOLDEN TREASURE PIE

2-8½ oz. cans crushed pineapple (undrained)	1 cup cottage cheese
½ cup sugar	1 tsp. vanilla
2T. corn starch	½ tsp. salt
2 T. water	2 eggs
two-thirds cup sugar	1¼ cups milk
¼ cup flour	1 T. butter

Combine pineapple, sugar, cornstarch and water. Boil for 1 minute. Cool. Blend sugar, butter and add flour, cottage cheese, vanilla and salt. Beat slowly, add eggs, then milk. Pour pineapple, mix in unbaked crust, cover with the custard mix and bake in 450 degree oven for 15 minutes and then bake 45 minutes in 325 degree oven.

MARY ANN MENSEN

PEACH PIE

1 unbaked pie shell	8 in. pan
---------------------	-----------

Fill with peeled, sliced, and fresh peaches.

Cream:

1 cup sugar	one-third cup margarin or butter
-------------	-------------------------------------

Add:

one-third cup flour	½ tsp. vanilla
1 egg	

Spread over peaches and bake 1 hour in 350 degree oven or till done.

MRS. ALFRED THOLE

FRIENDSHIP CAKE

1 cup greetings	two-thirds cup of love
½ cup of smiles	1 teaspoon sympathy
1 large handshake	2 cups of hospitality

Cream greetings and smiles together. Add handshakes separately. Slowly stir in love. Sift sympathy and hospitality, fold in carefully. Bake in a warm heart. Serve often.

MARY KING

BLUEBERRY REFRIGERATOR PIE

1 - 9 in. baked pie shell, cooled	one-third cup lemon juice
Slivered almonds	½ cup whipped cream or whipped topping
1 can sweetened condensed milk	1 tsp. almond extract
	1 can blueberry pie filling

Sprinkle slivered almonds over bottom of cooled pie shell. Mix together condensed milk and lemon juice. Fold in whipped cream and almond extract. pour into pie shell. Cover with blueberry pie filling. Chill one hour. Top with additional whipped cream, if desired.

MRS. JOAN DUNKEL

SPRING DAFFODIL PIE

1 envelope unflavored gelatin	¾ cups fresh orange juice
¼ cup cold water	¼ cups lemon juice
½ cup milk	1 tsp. grated orange rind
1 cup sugar	½ tsp. grated lemon rind
¼ tsp. salt	1 cup heavy cream whipped
3 egg yolks beaten	1 baked 9 inch pie shell

Soften gelatin in cold water. Combine milk, sugar, salt, and egg yolks in double boiler or sauce pan. Cook over medium heat stirring constantly until mixture begins to boil. Add gelatin, stir until dissolved. Stir in orange and lemon juices and rinds. Chill until slightly thickened. Fold whipped cream into gelatin mixture. Turn into pie shell. Chill several hours or until set. If you wish garnish with puffs of whipped cream and pastel candy mints.

MRS. BEN WESTENDROF

SNOW CLOUD PIE

4 egg whites	1/2 cup powdered sugar
Pinch of salt	1/2 tsp. vanilla
1/8 tsp. cream of tartar	8 oz. cream cheese
1 cup sugar	1 can cherry or blueberry pie filling
1 cup whipping or whipped topping mix	

Beat egg whites with salt until foamy; add cream of tartar and beat until the meringue is stiff. Beat in sugar gradually. Shape the meringue into a 9 inch pie tin. Bake 20 minutes at 275 degrees, and keeping the oven door closed, allow the meringue to cool in the oven. Whip the cream or prepare the topping mix as directed. Beat in powdered sugar and vanilla and then beat in the cream cheese. Place 3/4 of the cream cheese mixture on the cool meringue. Top with pie filling. (I add a little almond flavoring and a few drops of red food coloring to the cherry pie filling). Then add rest of cream in center and top with a red cherry.

MRS. LLOYD RECKER

KEY LIME PIE

1/2 cup lime juice (canned or fresh)	4 egg whites
1 package Knox gelatin	6 T. sugar
4 egg yolks	1/2 tsp. cream of tartar plus a graham cracker pie shell
1 can condensed milk	

Put gelatin and lime juice together. After a few minutes add the egg yolks and milk. Mix.

Beat 1 egg white stiff. Fold into above mixture. Beat 3 egg whites and gradually add 6 tablespoons sugar and 1/2 teaspoon cream of tartar. Put into baked pie shell and bake till egg whites are golden brown. Bake at 350 degrees.

MRS. GLEN COURTNEY

PUMPKIN PIE

- | | |
|------------------------|---|
| 3 eggs | 2 ³ / ₄ cups milk |
| 1 small can of pumpkin | 1 tsp. cinnamon |
| 10 T. sugar | 1/2 tsp. nutmeg |
| 4 tsp. flour | |

Beat eggs, add pumpkin, sugar, flour, cinnamon and nutmeg, mix well and add milk. Makes two pies, bake at 400 degrees for 10 minutes and then at 350 degrees until done.

MRS. TONY HOEGER

PUMPKIN ICE CREAM PIE

- | | |
|----------------------|--|
| 1 cup canned pumpkin | 1/4 tsp. nutmeg |
| 1/2 cup brown sugar | 1 qt. slightly softened
vanilla ice cream |
| 1/2 tsp. salt | 8 or 9 inch pie |
| 1/2 tsp. cinnamon | |
| 1/2 tsp. ginger | |

Blend first six ingredients together. Then fold in ice cream. Pour into pie shell of your choice and freeze.

MRS. JOAN DUNKEL

APPLE CREAM PIE

- | | |
|---------------------------------------|------------------|
| 4 cups sliced tart apples | 1 tsp. vanilla |
| 1 cup sweet cream or
half and half | 1/4 tsp. nutmeg |
| 1 1/2 cups sugar | 3 T. brown sugar |
| 1 egg, beaten | 2 T. flour |
| 3 T. flour | 1 T. soft butter |

Mix cream, sugar, egg, 3 tablespoons flour, vanilla and nutmeg together. Place apples in unbaked pie shell. Pour cream mixture over apples. Mix brown sugar, 2 tablespoons flour and soft butter together and place over cream mixture and apples. Bake at 400 degrees for about 40 minutes.

MRS. TONY BROGHAMMER

BUTTERSCOTCH CRUMB PIE

1 - 5³/₄ oz. package graham crackers or zwieback 1/2 tsp. cinnamon
1/2 cup melted butter
1/4 cup sugar

Crush graham crackers or zwieback into fine crumbs with rolling pin. Combine with remaining ingredients. Mix thoroughly, put over bottom and sides of a 9 inch pie pan. Chill thoroughly.

Filling

1 cup (packed) brown sugar 3 eggs, separated
3 T. flour 3 T. butter
1 1/2 T. cornstarch 3/4 tsp. vanilla
1/2 tsp. salt 1 cup shredded coconut
1 1/2 cup scalded milk

Combine brown sugar, flour, cornstarch and salt. Mix thoroughly in top of double boiler. Add milk, stirring until smooth. Place over boiling water; cook, stirring constantly, for 15 minutes. Beat egg yolks thoroughly; stir a small amount of hot mixture into egg yolks. Stir back into milk mixture. Cook for 2 minutes longer, stirring constantly. Remove from heat. Stir in butter and vanilla. Cool thoroughly. Beat egg whites until stiff. Fold into cool mixture. Pour into pie shell. Sprinkle with walnuts and coconut. Chill thoroughly.

MRS. ALFRED THOLE

RAISIN SOUR CREAM PIE

1 cup sour cream 1/4 tsp. cloves
1 cup sugar 1/4 tsp. nutmeg
1/2 cup raisins 3 T. corn starch
3 eggs 1/4 cup cold water
1/2 tsp. cinnamon

Separate egg yolks and whites. Combine sour cream, sugar, raisins and spices and cook until boiling. Beat egg yolks and add 3 tablespoons corn starch, mixed with 1/4 cup cold water, add to the above mixture and cook until thick. Pour into a baked shell, top with the 3 egg white meringue and brown. Cool before serving.

EDYTHE SATTERLEE

CUSTARD PIE

3 eggs
1/2 cup sugar
1/4 tsp. salt
1/4 tsp. nutmeg

2 cups scalding hot milk
3/4 tsp. vanilla
Pastry for one pie

Beat eggs slightly. Then beat in remaining ingredients. Pour into pastry lined pan. Bake just until silver knife inserted one inch from side of filling comes out clean. The center may still look a bit soft but will set as it cools. Too long baking makes custard watery. Temperature - 450 degrees for 15 minutes then 350 degrees to finish. Baking time - 25 to 30 minutes.

MRS. JOHN V. HOGAN

FLAKY PASTRY, FROZEN

4 cups all-purpose flour
1 3/4 cup vegetable shortening
(not oil)
1 T. sugar

2 tsp. salt
1 T. vinegar
1 egg

With fork, mix first 4 ingredients in small bowl, beat 1/2 cup water and remaining ingredients together. Add to first mixture and blend with fork until dry ingredients are moistened. With hands, mold dough in five equal parts. Chill at least 15 minutes. Dough can be stored in refrigerator up to 3 days or it can be frozen until ready to use. Makes two double-crust 9 inch shell double-crust 9 inch pies and one 9 inch shell or 5-9 inch shells (note-Refrigerated dough can be rolled at once).

GRETCHEN DORAN

PIE CRUST

16 cups flour
3 lb. can lard

1 1/2 T. salt

Mix up the three ingredients and refrigerate dough. Makes 12 double crusts. One pie takes 2 cups of mixture plus one-third cup water.

MRS. JOHN K. HOEGER

MOM'S PIE CRUST

1 cup lard
1/2 cup cold water
1/2 tsp. salt
2 cups flour

Put in a bowl and beat with spoon till it looks white and a little fluffy. Add water and salt. Stir some more. Add flour and cut in till blended. Do not over mix. This is what causes it to get tough. Makes 4 large pie crusts or 2 double crust pies.

MRS. GARY JOHANNES

FLAKY PIE CRUST

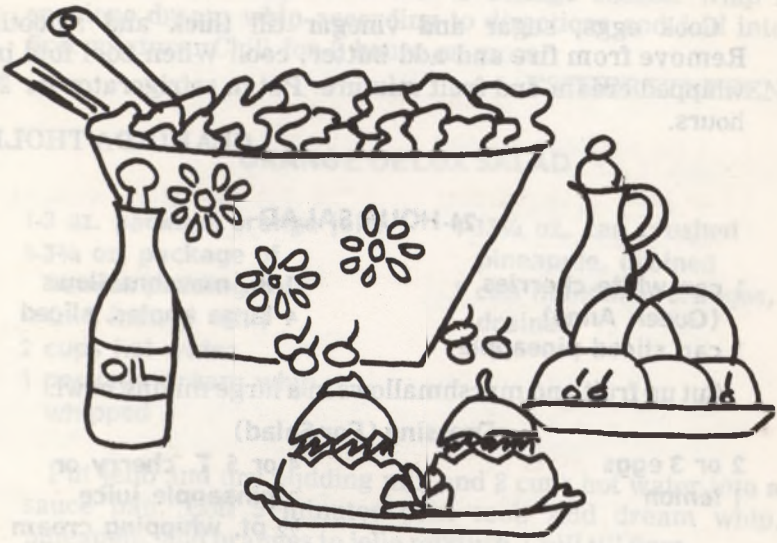
3 cups flour
1 cup lard or shortening
1 egg
1 tsp. salt
1 tsp. vinegar
5 T. water

Blend all together as regular pie crust. Roll out. If using Crisco use less flour.

CAROLYN WILSON

HOW TO PRESERVE A HUSBAND

Be careful of your selection, do not choose too young, and take only such as have been raised in a good moral atmosphere. Some insist on keeping them in a pickle, while others keep them in hot water. This only makes them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles, and flavored with kisses to taste; then wrap them in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.



Salads and Salad Dressings

MRS. FLOYD COLE

Mix and cut-up maraschino cherries.
banans and cut-up maraschino cherries.
Just before serving add sliced
lettuce has remained one ingredient.

1 can apricot pie filling
1 small can crushed
lettuce (drained)
1 can mandarin oranges

24-HOUR SALAD

- | | |
|----------------------------|---|
| 2 eggs beaten(whole) | 2 cups pineapple, cut
in pieces |
| 4 T. sugar | 2 oranges or apples
if you wish |
| 4 T. vinegar | 2 cups marshmallows,
cut in small pieces |
| 2 T. butter | |
| 1 cup cream, whipped stiff | |
| 2 cups white cherries | |

Cook eggs, sugar and vinegar till thick and smooth. Remove from fire and add butter, cool. When cool fold in whipped cream and fruit mixture. Put in refrigerator for 24 hours.

CLARINDA THOLE

24-HOUR SALAD

- | | |
|--------------------------------------|------------------------|
| 1 can white cherries
(Queen Anne) | 1 lb. marshmallows |
| 1 can sliced pineapple | 4 large apples, sliced |

Cut up fruit and marshmallows in a large mixing bowl.

Dressing (For Salad)

- | | |
|-------------|--|
| 2 or 3 eggs | 4 or 5 T. cherry or
pineapple juice |
| 1 lemon | 1/2 pt. whipping cream |

Beat up egg yolks till smooth. Add the juice of lemon and the juice of cherry or pineapple. Cook until thick. Whip 1/2 pint cream and add to this mixture. Add to first, (Fruit) and mix well. Let stand overnight. Serve on lettuce leaf.

MRS. ELMER TIMMER

APRICOT SALAD

- | | |
|--|-------------------------------------|
| 1 can apricot pie filling | 1 can mandarin oranges
(drained) |
| 1 small can crushed
pineapple (drained) | 1/2 cup shredded coconut |
| | 1 cup small marshmallows |

Mix all together and chill. Just before serving add sliced banana and cut-up maraschino cherries.

MRS. FLOYD COLE

ORANGE SALAD

- | | |
|-----------------------------------|-------------------------------------|
| 1 lb. cottage cheese | 1 can crushed pineapple
(13 oz.) |
| 1 - 3 oz. package orange
jello | 1 package Dream Whip |
| 1 can mandarin oranges | |

Sprinkle dry jello over cottage cheese and stir. Drain oranges and pineapple and add to cottage cheese. Whip 1 envelope dream whip according to directions and fold into first mixture. Chill for 2 hours or more.

ESTHER STEFFEN

ORANGE DELUX SALAD

- | | |
|--|--|
| 1-3 oz. package orange jello | 1-13 ¹ / ₄ oz. can crushed
pineapple, drained |
| 1-3 ³ / ₄ oz. package of
vanilla pudding mix
(not instant mix) | 1 can mandarin oranges,
drained |
| 2 cups hot water | |
| 1 package dream whip
whipped | |

Put jello and dry pudding mix and 2 cups hot water into a sauce pan. Boil 5 minutes then cool. Add dream whip, pineapple, and oranges to jello mixture. Chill till firm.

MRS. ROGER A. SATTERLEE

ORANGE SHERBERT SALAD

- | | |
|-------------------------------------|---|
| 2 packages orange jello | 1 medium can pineapple
and tidbits (drained) |
| 2 cups hot water | 1 - 2 sliced bananas |
| 1 pt. orange sherbert | |
| 1 can mandarin oranges
(drained) | |

Add hot water to the jello. Stir in the orange sherbert, let cool until partially set. Then fold in mandarin oranges, pineapple and bananas and chill.

MRS. KEITH PASKER

ORANGE TAPIOCA SALAD

- | | |
|----------------------------------|-----------------------------------|
| 1 package orange jello | 1 package vanilla tapioca pudding |
| 1 package orange tapioca pudding | 3 cups cold water |

Mix the four ingredients together and boil till it thickens. Cool. Add $\frac{1}{2}$ pint whipping cream and 1 can drained Mandarin orange segments.

MRS. GENE HELLE

ORANGE DELUXE SALAD

- | | |
|---|-----------------------------------|
| 1 - 3 oz. package orange jello | 1 can crushed pineapple (drained) |
| 1 - 3 $\frac{3}{4}$ oz. package vanilla pudding mix | 1 can mandarin oranges (drained) |
| 2 cups hot water | |
| 1 package of dream whip (whipped) | |

Put jello and dry pudding mix and 2 cups of hot water in a sauce pan and boil 5 minutes. Then cool and add dream whip (whipped) pineapple and oranges to Jello mixture. Chill till firm.

ROSEMARY HILLERS

ORANGE - MAPLE NUT GELATIN

- | | |
|--|--------------------------------|
| 1 regular box orange jello | 1 cup coarsely chopped walnuts |
| 1 cup boiling water | whipped cream (optional) |
| 1 cup maple syrup or maple blended syrup | |

Place gelatin in a medium-sized bowl. Add the boiling water and stir until gelatin is dissolved. Add maple syrup and blend well. Chill mixture until consistency of unbeaten egg white. Fold in chopped nuts. Serve topped with whipped cream.

MRS. LAVERN TRUMM

DEWEY LEMON SALAD

- | | |
|---|---|
| 1 large box lemon jello
or 2 small boxes | 2 bananas, cubed |
| 2 cups hot water | 1 cup miniature
marshmallows |
| 1 package Dream Whip | 1 can Mountain Dew pop
and the pineapple juice |
| 1 can Lemon pie filling | |
| 1 No. 3 can pineapple
tidbits (save juice) | |

Make jello as usual using 2 cups hot water, pop, and pineapple juice. Cool, add fruit and marshmallows and let set. Fold Whipped Dream Whip into pie filling. Spread on top of jello.

DEB YONKOVIC

LEMON-BLUEBERRY SALAD

- | | |
|---|---|
| 1 - 3 oz. package lemon
gelatin | 1 T. lemon juice |
| 1 - 3 oz. package of black
raspberry gelatin | 1 - 21 oz. can blueberry
pie filling |
| 1 cup boiling water | ¼ cup sifted confectioner's
sugar |
| ½ cup cold water | 1 cup dairy sour cream |

Dissolve gelatin together in boiling water; add cold water and lemon juice. Gradually stir into pie filling. Pour into 8 x 8 x 2 inch baking dish; chill till firm. Fold sugar into sour cream, just until blended. Spread over gelatin mixture. Chill till serving time. Cut in squares. If desired, garnish with thin strips of lemon peel. Makes eight servings.

DONNA MANTERNACH

LEMON SALAD

- | | |
|--|---------------------------------------|
| 1 package lemon jello
(let get stiff) | 1 small can pineapple
(drain good) |
|--|---------------------------------------|

Then whip up ½ package of Dream Whip, real stiff and 2 tablespoons powdered sugar and ½ teaspoon lemon extract. Add all together.

DIANNE THOLE

SEVEN UP SALAD

- | | |
|-----------------------|--------------------------------|
| 2 cups boiling water | 1 package orange or lime jello |
| 1 package lemon jello | 1 - 12 oz. bottle 7-up |

Combine above ingredients and let partially set.

Add:

- | | |
|------------------------|---------------------------------------|
| 15 cut up marshmallows | 1 No. 2 can drained crushed pineapple |
| Juice of one lemon | 2 large bananas |

Put in a 9 x 13 inch pan until set.

Topping

- | | |
|-----------------------|------------|
| 1 can pineapple juice | 1 egg |
| 1/2 cup sugar | 2 T. flour |

Cook and cool, then add:

- 1 cup whipped cream

Pour over salad.

HIDEGARDE SILL

SEVEN-UP SALAD

- | | |
|----------------------------------|--------------------------|
| 1 - 3 oz. package of Lime jello | 2 cups boiling water |
| 1 - 3 oz. package of Lemon jello | 1 - 7 oz. bottle of 7-up |

Combine above ingredients and let congeal. To partially set jello add:

- | | |
|-----------------------------------|--|
| 1 1/2 cups miniature marshmallows | 1 - 8 oz. can of crushed drained pineapple |
|-----------------------------------|--|

Topping

- | | |
|---------------------------------|------------|
| 1 can pineapple juice and water | 3 T. sugar |
| 1 T. flour | 1 egg |

Cook until clear and then cool. When cool add one package of Dream Whip or 1 cup whipped cream. Spread on top of jello mixture.

MRS. ROGER SATTERLEE SR.

FROZEN FRUIT CHEESE SALAD

2 refrigerator trays	1 cup chopped, pitted, cooked prunes
2 cups small curd cottage cheese, sieved	1 large banana, sliced
1 cup dairy sour cream	½ cup sliced maraschino cherries
3 T. confectioners sugar	½ cup chopped blanched almonds
¾ tsp. salt	Salad greens
1 cup drained pineapple tidbits	Creamy Pink Dressing+
1 cup diced orange	

Blend cottage cheese lightly with sour cream, sugar, salt, pineapple, orange, prunes,bananas,cherries and almonds. Pour into refrigerator trays, which have been rinsed in cold water. Freeze until firm. Allow to stand a few minutes before cutting into serving pieces. Place on salad greens. Serve with Creamy Pink Dressing and garnish with a stemmed cherry and orange section.

Creamy Pink Dressing

1 cup dairy sour cream
2 T. maraschino cherry juice

Blend sour cream with cherry juice; refrigerate until needed. Yield: 1 cup.

MRS. VICTOR MEIER

FROZEN FRUIT SALAD

½ cup sugar	Juice of 1 lemon
1 egg	

Cook until thick in a double boiler.

½ pt. whipped cream	1 cup crushed pineapple, well drained
1 No. 2 can white cherries, pitted	½ cup slivered almonds
	2 or 3 bananas

When custard is cool add all the ingredients and pour in a 10 x 8 inch pan. Freeze overnight and serve with toasted cheese sticks. Serves eight.

MRS. HERTHA CROKER

HI-HO CAFE

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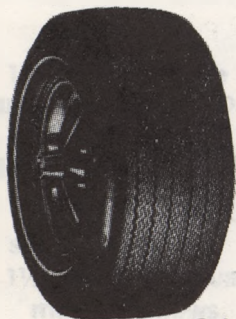
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RASPBERRY CREAM SALAD

- | | |
|--|-------------------------------|
| 1 - 3 oz. package raspberry-flavored gelatin | 1 cup cold water and syrup |
| 1 cup boiling water | 1 cup whipping cream or |
| 1 package (10 oz.) frozen or | 1 package dessert topping mix |
| 1 pt. (pre-sweetened) raspberries, drained | |

Dissolve gelatin in boiling water, add the water and syrup. Chill until almost set. Beat the chilled cream or the dessert topping mix as directed on package. Beat gelatin until foamy. Fold gelatin and raspberries into whipped cream. Pour into a 1 quart mold or a bowl. Chill until firm. garnish if desired.

MRS. OTTO BRIES

RASPBERRY SALAD

Base

- | | |
|------------------------------|-------------------------------|
| 2 packages raspberry gelatin | 1 cup cold water |
| 2 cups hot water | 2 packages frozen raspberries |

Dissolve gelatin in hot water. Add cold water and raspberries. pour half of mixture into a 9 x 9 inch glass pan. Let set.

Topping

- | | |
|--|------------------------------|
| 1 pt. whipping cream or 1 package Dream Whip | 1 small package cream cheese |
| | 1 cup miniature marshmallows |

Mix together and spread on gelatin layer. Pour on remaining gelatin mixture. Chill until firm.

ELAINE HEFFERNEN

MACARONI CHEESE SALAD

- | | |
|---|----------------------------------|
| 1 cup elbow macaroni,
cooked | 1/4 cup sliced green
onion |
| 1 - 12 oz. can chopped
ham | 2 T. chopped pimienta |
| 1 cup cubed sharp natural
cheddar cheese | 1/4 cup drained pickle
relish |
| 1/2 cup bias celery slices | 1/2 cup margarine |
| one-third cup chopped green
pepper | 1 T. prepared mustard |
| | 1/4 tsp. salt |

Combine first 8 ingredients. Blend mayonnaise, mustard and salt; add then toss lightly. Chill. Serve on greens. Serves 6.

MRS. KEITH PARKER

MACARONI FRUIT SALAD

- | | |
|-----------------------------------|----------------------------------|
| 1 box macaroni (shell
or ring) | 2 cups marshmallows |
| 2 eggs | 2 cups crushed pineapple |
| 1 cup sugar | 1 cup fruit cocktail |
| 2 T. flour | 1 pt. whipped cream |
| 1/2 tsp. salt | Pineapple and cocktail
juices |

Cook macaroni and chill. Cook together till boils sugar, 2 beaten eggs, flour, salt, pineapple juice and cocktail juice. Remove from heat and add marshmallows to hot mixture to dissolve. Refrigerate overnight, then add pineapple cocktail, and whip cream. Refrigerate until serving time.

WILMA BILLHORN

MACARONI SALAD

Cook macaroni in a little salt water. And let cool. (Drain good).

Cook the juice of:

- | | |
|-----------------|-----------------|
| 1 cup pineapple | 1 egg and a few |
| 2 T. cornstarch | marshmallows |

Let cool. Then stir up macaroni juice that you cooked and some marshmallows. Cut in with macaroni. Add 1/2 cup of sugar.

MRS. ALFRED THOLE

FRUIT CUP OR FROZEN SALAD

- | | |
|--|--|
| 2 packages frozen strawberries
(do not drain) | 3 cups water |
| 2 cups chunk pineapple
(do not drain) | 1/2 cup sugar (or
to taste) |
| 6 bananas | one-third cup lemon
juice (bottled) |
| 1 - 9 oz. can frozen Awake
or orange juice | |

Mix well. Put into plastic individual containers. (I use oleo containers). Freeze. Take out 1 hour before serving. Let each guest dribble some 7-Up over her fruit cup. Takes less than 2 bottles for 12 people. Serve right in the container. Delicious. Bananas do not get black. Makes 16 1-cup servings.

MRS. RON ELVIDGE

FROZEN FRUIT MEDLEY

- | | |
|------------------------------|-----------------------------|
| 1 package jello (any flavor) | one-third cup mayonnaise |
| Dash of salt | 1 banana, diced |
| 1 cup boiling water | 1/2 cup halved white grapes |
| 1 cup pineapple tidbits | 1/4 cup maraschino cherries |
| 1/4 cup lemon juice | 1/2 cup chopped nuts |
| 1 package Dream Whip | |

Drain pineapple and mix syrup and enough water to make 1/2 cup. Dissolve jello and salt in boiling water. Stir pineapple juice and lemon juice into jello. Chill till slightly thick. Prepare Dream Whip as directed. Mix with mayonnaise, fruit and nuts. Blend in jello. Put into 8 x 4 inch loaf pan. Freeze until firm. Unmold.

LAURA BOGE

FIVE CUP SALAD

- | | |
|-------------------------------------|--|
| 1 cup fruit cocktail,
drained | 1 cup coconut |
| 1 cup pineapple tidbits,
drained | 1 cup miniature marshmallows |
| | 1 cup sour cream or cool
whip or whipping cream |

Mix drained fruit and the other ingredients together. Serve.

MRS. ROBERT C. LUENSMANN

PINEAPPLE SALAD

- | | |
|--|-------------------------------|
| 2 packages flavored gelatin | 1 cup pineapple juice |
| 2 cups boiling water | 1 egg beaten |
| 2 cups 7-Up | ½ cup sugar |
| 1 No. 2 can crushed pineapple
(drained) | 2 T. flour |
| 2 bananas sliced | 2 T. butter |
| one and one-third cups
miniature marshmallows | 1 cup heavy cream,
whipped |
| | 1½ cup grated cheese |

First: Dissolve gelatin in the boiling water, add the 7-Up and chill till it begins to congeal. Add drained pineapple, bananas and marshmallows. Pour into a 9 x 13 inch pan and chill until firm. In the meantime make part two.

Second: Combine sugar and flour, then add to beaten egg and pineapple juice which has been mixed together. Cook over low heat stirring constantly until very thick. Remove from heat and add butter. Cool. Whip cream and add to cooked and cooled mixture. Pour entire mixture over the congealed salad. Sprinkle top with grated cheese and chill 3 to 4 hours. Cut in squares and serve on crisp lettuce.

MRS. BOB POTTEBAUM

PINEAPPLE-BANANA DELIGHT SALAD

- | | |
|---|----------------------------------|
| 1 cup sugar | 4 bananas |
| 1¼ cup pineapple juice | ½ cup chopped nuts
(optional) |
| 2 eggs beaten | 1 cup miniature
marshmallows |
| 2 T. flour | |
| 1 T. cornstarch | |
| 1 No. 2½ can pineapple
cubes (drained) | |

Cook first 5 ingredients together stirring constantly until smooth and thick. Chill. Just before serving, place sauce in serving dish. Add rest of ingredients. Mix well. Serves 8.

MRS. JOHN K. HOEGER

LIME PINEAPPLE SALAD

- | | |
|-----------------------------------|-------------------------------|
| 1 No. 2 can crushed
pineapple | 1 T. lemon juice |
| 1 - 3 oz. package lime
gelatin | 1 cup whipping cream, whipped |
| | 1 cup American Cheese, grated |
| | ½ cup chopped pecans |

Pour crushed pineapple into sauce pan and boil. Mix with lime gelatin. Stir. Add lemon juice. Pour into bowl and let partially chill. Fold in whipping cream, grated cheese and pecans. Let set. Serves 6.

MRS. F. MALONE

PINEAPPLE CHEESE SALAD

- | | |
|-------------------------------------|---------------------------------|
| 2 ½ cups crushed pineapple | 1 lemon |
| 2 packages Knox gelatin | 6 T. sugar |
| 1 cup whipped cream or
cool whip | ½ lb. grated American
cheese |

Heat pineapple and juice, add 2 packages gelatin dissolved in ½ cup water. Cool.

Add:

- | | |
|-------------------------|---------------------------------|
| juice of lemon | 2 T. sugar or cool whip |
| 4 T. sugar | ½ lb. grated American
cheese |
| 1 cup whipped cream and | |

Pour into mold.

MRS. EARLENE HOULIHAN

LIME SALAD

- | | |
|--|---------------------------|
| 1 can No. 2 (2½ cups)
crushed pineapple | 1 cup diced celery |
| 1 - 3 oz. package lime jello | 1 cup chopped nut meats |
| 2 - 3 oz. package cream
cheese | 1 cup whipping cream (or) |
| | 1 package dream whip |

Heat pineapple to boiling then add lime jello and stir until dissolved. Chill this until partly set. Soften cream cheese and add to jello and pineapple. Mix well. Then fold in finely diced celery and chopped nut meats. Beat cream as directed and fold in. Refrigerate until set. This makes a nice large salad.

MRS. GEORGE DUGGAN

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STRAWBERRY PRETZEL SALAD

- | | |
|---|--|
| Two and two-thirds cups
broken pretzels | 1 cup sugar |
| 1 cup nuts, chopped | 1 large box strawberry
jello |
| 1 stick oleo or butter | 2 cups boiling water |
| 1 large and 1 small
package cream cheese | 2 - 10 oz. packages frozen
strawberries |
| 1 large and 1 small
Cool Whip | |

Line bottom of pan with pretzels and nuts. Melt oleo, and pour over mixture. Put in oven at 350 degrees for 10 minutes. Stir 2 times during the 10 minutes. Let cool completely. Mix, cream cheese, cool whip and sugar. Blend until smooth. Pour over mixture. Refrigerate until firm. Mix jello and water and strawberries. Spread over second layer and refrigerate until firm.

MARY LOGSDON

STRAWBERRIES AND CREAM CHEESE FREEZE

Crust

- | | |
|--|----------------------|
| 1 cup flour | 1/2 cup shortening |
| 1 package lemon pudding
mix (regular) | 2 T butter, softened |
| 1/4 tsp. salt | 1 egg |

Topping

- | | |
|---|--------------------------------------|
| 2 packages frozen
strawberries (drained) | 2 packages cream cheese,
softened |
| keep 1/2 cup juice from above | 1/2 cup sugar |
| 1 cup cream, whipped | |

Mix all ingredients for crust at low speed for 30 seconds. Then blend for 1 minute at medium speed. Spread in ungreased 13 x 9 inch pan. Bake at 350 degrees for 12 minutes. Cool completely.

Top: Combine sugar and cream cheese; beat for 3 minutes until creamy. Add juice and beat. Fold in strawberries and whipped cream; pour over baked crust. Freeze covered with foil overnight. Remove 10 minutes before serving.

MRS. JAMES BOGE

SIMPLE FRUIT SALAD

- | | |
|--|--|
| 1 package lemon pudding
and pie filling | 1 small can fruit cocktail,
drained |
| 1/2 cup sugar | 1 small can pineapple tidbits |
| 1/4 cup water | 1 small can mandarin oranges |
| 2 egg yolks | 2 cups miniature
marshmallows |
| 2 cups water | |
| 1/2 pt. whipping cream | |

Combine pudding mix, sugar, and $\frac{1}{4}$ cup water in saucepan. Blend in egg yolks; stir in water. Cook and stir to a full boil over medium heat. Cool. Whip cream and add to cooled pudding. Fold in drained fruit and marshmallows. Refrigerate overnight.

ARDITH MOTT

TACO SALAD

- | | |
|--|-------------------------------------|
| 1 lb. of ground beef | 1 fresh tomato |
| Salt and pepper | 4 oz. grated longhorn cheese |
| Minced or fresh onion | 1 cup of crushed corn chips |
| About one-third head of
lettuce | |

Brown ground beef and onion in a skillet and season with salt and pepper. While that is browning, grate cheese, cut up tomato, and tear lettuce in to small pieces. Toss these together in a salad bowl. Add browned ground beef and crush corn chips on to salad. Toss lightly and serve immediately. A dressing or hot sauce could be added.

MRS. WILLIAM BRAMLEY

JELL-O SALAD

- | | |
|--|--|
| 1 No. 2 can crushed
pineapple | 1 small box cottage
cheese |
| 1 small package cherry
jello | 1 small carton cool whip
9 x 9 inch pan |

Heat pineapple, stir in jello until dissolved. Refrigerate until mixture is cool but not congealed. Add cottage cheese and cool. Whip cool until set.

MRS. LLOYD RECKER

CREAM CHEESE LIME SALAD

1 large can pears 3/4 cup whipping cream
1 - 3 oz. package cream cheese 3/4 cup chopped pecans
1 box lime jello (3 oz. size)

Drain juice from pears and heat. Dissolve jello in juice and the cream cheese while hot. Chill. Add diced pears and pecans and whipped cream. Put in mold to set.

MRS. JAMES PATTON

SALAD

1 package lemon jello 1/2 cup sugar
1 3/4 cup hot water 1 tsp. butter
2 beaten egg yolks

Mix together. Stir until dissolved. Let set in refrigerator. Add 1/2 cup pineapple. Sprinkle crushed graham crackers on top. Place cherries on top.

ELEANOR QUINT

SALAD

Cook:

1 cup milk 1/4 cup tapioca

When thickened add:
juice of 1 lemon and
set aside to cool

Mix together:

3 egg yolks 1 package miniature
marshmallows
1 pt. cream, whipped 1 bottle maraschino
cherries
1 can crushed pineapple

Mix all together well. May be made a day ahead.

MRS. ALPHONSE LAHR

RAINBOW JELLO

- | | |
|--|---------------------------------------|
| 7 - 3 oz. flavored packages
of gelatin | 1 large can evaporated
milk |
| 1 each of black cherry, cherry,
lime, lemon, orange, orange-
pineapple, and strawberry | 1 enveloped whipped
cream topping |
| | Banana slices or other
decorations |

Dissolve black cherry gelatin in $\frac{3}{4}$ cup boiling water, stir; add $\frac{3}{4}$ cup cold water -- place in 13 x 9 inch pan or jelly roll size pan; set till firm. Dissolve cherry gelatin in $\frac{3}{4}$ cup boiling water, stir, add $\frac{1}{2}$ cup evaporated milk and $\frac{1}{4}$ cup cold water; cool. When first layer is firm pour second layer on top. Repeat directions for first layer using lime gelatin for third layer. Repeat directions for second layer using lemon gelatin for fourth layer. Repeat directions for first layer using orange gelatin for fifth layer. Repeat directions for second layer using orange-pineapple gelatin for sixth layer. Repeat directions for first layer using strawberry gelatin for seventh layer. Prepare whipped topping and spread over top just before serving. Cut into squares and place a banana slice (or other fruit) on top for decoration. May be used as a dessert or placed on lettuce leaf for a salad. Makes about 20 to 24 servings.

MRS. DON MONAGHAN

SALAD DELIGHT

- | | |
|----------------------------------|--|
| 1 package lime jello | 1 small package Philadelphia
Cream Cheese |
| 1 cup pineapple juice | 1 cup chopped pecans |
| 15 big marshmallows | 1 package Dream Whip |
| 1 small can crushed
pineapple | |

Dissolve lime jello in $\frac{1}{2}$ cup boiling water. Add pineapple juice and marshmallows. Heat until marshmallows are melted. Let cool until it starts to set. Then beat in on slowest speed of electric mixer the crushed pineapple, cream cheese, nuts and Dream Whip. Let set.

MRS. DEAN WILSON

GLITTER SALAD

1 package lime jello
1 package cherry jello
1 package orange jello

1 cup crushed pineapple
1/4 cup walnuts

Dissolve one package each of lime, cherry and orange jello separately in 1 cup hot water. Add 1/2 cup cold water to each. Pour each in 8 inch square pans. Chill to set. Dissolve one package lemon jello in one cup hot water and add 1/2 cup cold water. Chill until partially set. When lemon jello is partially set, whip until fluffy and fold in 1 cup drained crushed pineapple and 1/4 cup chopped walnuts (optiona.). Cut lime, cherry and orange jello into 1/4 to 1/2 inch cubes and fold in pineapple cream mixture. Pour into a 9 x 13 inch dish. Chill overnight.

MRS. LLOYD RECKER

FLUFFY TOPPED SALAD

2 packages orange gelatin
2 cups hot water
2 cups seven-up

1 No. 2 crushed
pineapple, drained
2 large bananas, sliced
1 cup miniature
marshmallows

Topping

1/2 cup sugar
2 tsp. flour
1 egg, beaten

1 cup pineapple juice
1 cup whipped cream
1 tsp. vanilla

Dissolve gelatin in hot water, cool. Add seven-up. Chill until thickened. Fold in pineapple, bananas, marshmallows. Pour into an 8 x 13 inch pan. Chill until firm.

Topping: Blend sugar and flour - add with egg to juice. Cook until thick, cool. Add whipped cream and vanilla and spread on salad.

MRS. VIOLA SCHAUL

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HOT GERMAN RICE SALAD

- | | |
|--------------------------------|------------------------------|
| 1 cup uncooked long grain rice | 2 T. chopped canned pimiento |
| 8 slices bacon | 1 T. chopped onion |
| one-third cup sugar | 1/2 tsp. celery seed |
| one-third cup vinegar | 1/2 tsp salt |
| 2 T. water | 1 hard cooked egg, sliced |
| 2 T. chopped green pepper | |

Cook rice according to package directions. Cook bacon till crisp, drain and crumble. In saucepan combine 1/4 cup of bacon drippings, the cooked rice, sugar, vinegar, water, green pepper, pimiento, onion, celery seed and salt. Cook and stir till liquid is absorbed. Add bacon (reserve some for garnish) toss. Top with reserved bacon and hard cooked egg slices. Serve hot.

CLARINDA THOLE

STRAWBERRY WHIP

- | | |
|-----------------------------------|--|
| 1/2 cup boiling water | 1 - 10 oz. package frozen strawberries |
| 1 package strawberry jello | 1 tsp. lemon juice |
| 1 1/2 cups miniature marshmallows | 1 cup Dream Whip |
| 1/2 cup cold water | |

Place water and jello in blender - blend on low until jello is dissolved. Add marshmallows, cold water, strawberries and juice. Blend on low until smooth. Remove and chill until partially set. Fold in cream and serve in 8 inch pan.

DOROTHY ALLEN

TOMATO SALAD

- | | |
|--------------------------------|---|
| 2 small boxes strawberry jello | 2 - 15 oz. cans stewed tomatoes (Use the seasoned tomatoes) |
| 2 cups boiling water | |

Mix all together and put in a large glass dish, 9 x 13. Refrigerate overnight. This is good with a hot meat dish.

MONICA RETTIG

LAYERED LETTUCE SALAD

- | | |
|--|--|
| 1 head lettuce broken
in bite-size pieces | 1 cup Miracle Whip salad
dressing |
| 1/2 to 1 cup finely chopped
celery | 2 T. sugar |
| 1/2 to 1 cup finely chopped
green pepper | one-third cup grated
cheddar cheese |
| 1 small chopped onion | Baco bits |
| 1 package frozen green peas | |

Arrange first five ingredients in layers according to your liking. Do not mix. Mix salad dressing and sugar together and spread on top of tightly covered dish. Top salad dressing with cheese and sprinkle baco bits. Cover tightly and let stand overnight or 2 nights in refrigerator. It is not necessary to cook peas first. You may also add shrimp or ham cubes to layers if you wish.

ELLEN VASKE

SPRING SALAD RING

- | | |
|--|---|
| 2 - 3 oz. packages lime jello | 3 medium cucumbers |
| 3/4 tsp. salt | 1 cup mayonnaise or
salad dressing |
| 1 3/4 cup boiling water | 1/4 cup minced onion
(can be grated) |
| 2 T. lemon juice | 1/4 cup snipped parsley |
| 2 T. vinegar | |
| 1 - 8 oz. package cream
cheese softened | |

Dissolve jello and salt in boiling water, add lemon juice and vinegar. For clear layer you measure 3/4 of the jello mixture and to it add 1/4 cup water. Pour into 6 cup ring mold, chill until almost set. Meanwhile prepare cucumber, cheese layer - pare cucumbers, halve and scrape out seeds. Put cucumber through food chopper or grate fine. Measure 1 1/2 cups of drained ground cucumber, combine cream cheese, the cucumber, mayonnaise and onion and parsley mixing well. Stir in remaining jello mixture. Chill till partially set and pour over firm jello in mold. Chill till firm and unmold. Makes 8 servings.

MRS. THOMAS GLYNN

SALAD SUPREME

- | | |
|-------------------------|--------------------|
| 2 boxes raspberry jello | 1 box orange jello |
| 3 bananas | 1 box dream whip |

Make the two boxes of raspberry jello according to directions. Pour into a 9x 13 inch pan and let set till firm.

Place on top of jello three bananas sliced.

Make orange jello according to directions and place on top of the bananas. When slightly thickend, add dream whip that has been made. Pour over orange jello and chill until firm.

MRS. ELMER TIMMER

CRANBERRY SALAD

- | | |
|-------------------------|--|
| 1 package cranberries | 1 pt. whipping cream or dream whip |
| 1 can crushed pineapple | 2 cups marshmallows (small salad size) |
| 1 cup sugar | |

Grind cranberries. Add 1 cup sugar. Let stand 2 hours. Whip cream and add marshmallows. Let stand 2 hours. Put all together and add pineapple - mix well and put in refrigerator until ready to serve.

IRMA STEGER

RED TOP SALAD

- | | |
|---|---|
| 1 package lemon jello | 1/2 cup grated American Cheese (optional) |
| 2 cups hot water | 1 cup whipped cream |
| 10 marshmallows (cut up) | 1/4 cup salad dressing |
| 1 small can crushed pineapple (drained) | Pinch of salt |
| 1 cup chopped celery | |

Dissolve lemon jello in 2 cups hot water and add marshmallows. Cool till almost set and then whip. Add remaining ingredients and set in 9 inch square pan. Prepare 1 package strawberry jello in 1 cup hot water and 1 cup cold water. Pour over set lemon jello mixture.

MRS. BERNARD MILLER

JEWEL SALAD

**3 package jello red,
green and orange**

**Dissolve each in 1½ cups
hot water**

Place in 8 x 8 pans let set.

Heat:

1 cup pineapple juice

½ cup water

¼ cup sugar

Pour over:

1 package lemon jello

Add 2 packages of Dream Whip (according to directions).
Put with Jello that has been cubed.

MRS. ALFRED THOLE

PARTY SALAD

1 package (3 oz.) lime jello

½ cup chopped nuts

1 cup boiling water

**1 cup cream, whipped
drained**

**1 small package cream
cheese**

1 cup chopped celery

1 cup grated carrots

1 cup crushed pineapple,

Dissolve jello in boiling water and add cream cheese. Stir at slow speed until dissolved. Chill until partially set and beat again. Then add carrots, celery, pineapple and nuts. Mix well and fold in whipped cream. Pour into square pan and chill till firm.

MRS. GERALD KELCHEN

SAUERKRAUT SALAD

1 can sauerkraut

1 cup celery to taste

1 green pepper cu. up small

Put onion in as much as you wish cut fine. The longer it stands the better it tastes.

CLARINDA THOLE

POTATO SALAD FOR TWO PEOPLE

Slice potatoes as you need for two people and onions to taste. Two or three hard eggs cooked and chopped. Add a little salt to taste. Sometimes we mix the yolks in the dressing. If not enough use more salad dressing.

DRESSING:

- | | |
|--|--------------------------------------|
| 1 T. miracle whip,
thin with cream and milk | 1 small tsp. vinegar,
as you like |
| 1 T. sugar | 1/2 tsp. prepared mustard |

DIANNE THOLE

SPRINGTIME SALAD

- | | |
|---|--|
| 1 small carton cottage
cheese | 1 medium (11 oz.) can
mandarin orange
segments |
| 1 small carton whipped
topping | 1 small box orange jello |
| 1 - 13 1/4 oz. can pineapple
tidbits | 1 small jar green
maraschino cherries |

Mix together the cottage cheese and whipped topping, add the well drained pineapple and oranges, blend all together then sprinkle the dry jello over the above and mix well. Chill for 2 or 3 hours. When ready to serve, garnish with the well drained green cherries.

MONICA RETTIG

COTTAGE CHEESE SALAD

- | | |
|---------------------------------|------------------------------------|
| 2 lbs. cottage cheese | No. 2 can crushed pineapple |
| 6 oz. package jello
(orange) | Large carton cool whip
(10 oz.) |

Sprinkle dry jello over cottage cheese and let stand for 1/2 hour. Add crushed pineapple (undrained) and fold in Cool Whip. Chill.

Variation: Use strawberry jello and substitute strawberries for pineapple. Mandarine oranges or fruit cocktail may also be used for the pineapple.

MRS. FRANCIS KEENAN

LIME JELLO SALAD

- | | |
|--------------------------------|-------------------------------|
| 1 package lime jello | 1 cup cream, whipped |
| 1 1/2 cup hot water | 1 small can crushed pineapple |
| 1 - 3 oz. package cream cheese | |

As jello begins to jell put in blender and add pineapple and juice and cream cheese, blend well. Whip cream and add to jello mixture. Pour in mold until set. (cream can be substituted with 1 package of dream whip or cool whip).

MRS. FLORENCE FOUST

CABBAGE SOUFFLE SALAD

- | | |
|-----------------------------------|------------------------------------|
| 1 package Food Club lemon gelatin | 1/4 tsp. salt |
| 1 cup boiling water | 1 1/2 cups finely shredded cabbage |
| 1/2 cup mayonnaise | 1/4 cup diced celery |
| 1/2 cup cold water | 1/4 cup diced green peppers |
| 2 T. vinegar | 1 T. minced onion |

Dissolve gelatin in boiling water. Blend mayonnaise. Add cold water, vinegar, and salt. Chill until partially set; beat until fluffy. Add remaining ingredients. Pour into 1 quart mold. Chill until set. Makes 6 to 8 servings.

SHARLENE PEKNY

RUSSIAN SALAD

- | | |
|--------------|--------------------------|
| Cabbage head | 2 small onions |
| Carrots | Salt and pepper to taste |
| Celery | |

Quarter cabbage in 1/4 inch slices and slice down center. Then cut the carrots sliced down thin. Slice down the celery sticks and add the onion. Add enough salt and pepper to taste.

Mix russian salad dressing with vegetables and mix altogether real good. Let set in refrigerator for 1 hour or more. Be sure and use Beck's Russian Salad Dressing.

MRS. ELMER TIMMER

VEGETABLE SALAD

- | | |
|----------------------|------------------------|
| 2 cans peas | 2 small sliced onions |
| 2 cans green beans | 1½ cups grated carrots |
| 2 cups diced celery | 1 jar pimienta |
| 1 large green pepper | 1 large cucumber |

Mix all together in a large bowl.

Dressing

- | | |
|-------------------|-----------------|
| 1½ cups sugar | 4 tsp. paprika |
| ½ cup cooking oil | 1 tsp. water |
| 1 cup vinegar | salt and pepper |

Shake ingredients well and pour over vegetables. Refrigerate. Will keep several days. Serves 16 to 18.

HARRIETTE BAUM

CARROT SALAD

- | | |
|---|--------------------------|
| 2 lbs. carrots-peeled | 1-10 oz. can tomato soup |
| 1 large onion-sliced thin
and separated into rings | 1 cup sugar |
| 1 large green pepper-diced | 1 cup of oil |
| 2 sticks of celery-diced | ¾ cup vinegar |
| ½ tsp. salt | 1 tsp. dry mustard |
| | Salt and pepper |

Cook carrots until just barely done, drain and place in a large bowl. Add onion, pepper and celery. Combine remaining six ingredients, beat until thoroughly blended. Pour over vegetables and toss lightly. Marinate over night. 6 to 8 servings.

MRS. AL RECKER

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SALAD DRESSING

5 cups oil	2½ tsp. salt
¾ cups catsup	2½ cups vinegar
5 cups sugar	5 tsp. paprika
5 tsp. dry mustard	5 T. onion
5 tsp. celery seed	

Combine all above ingredients. Makes 1 gallon. Refrigerate. (A French dressing with mild tang).

WILMA BILLHORN

(BLENDER) SALAD DRESSING

1 cup mazola oil	½ cup sugar
½ bottle chili sauce	1½ tsp. dry yellow mustard
¼ cup cider vinegar	1½ tsp. salt
¼ cup chopped onions	¼ green pepper (optional)

Put all in blender and blend about 2 minutes or until well blended.

MRS. FLORENCE FOUST

ROQUEFORT DRESSING

2 cups mayonnaise	Dash of pepper
1 cup sour cream	Dash of Worcestershire Sauce
2 T. lemon juice	4 oz. blue cheese
2 T. grated onion	1 clove garlic or garlic salt
½ tsp. salt	

Combine and mix well with egg beater.

MRS. GERI WIESER

If God be for us, who can be against us?

ROMANS 8: 30

SALAD BOWL FRENCH DRESSING

2 tsp. flour	Scant 1/2 cup sugar
one-third cup vinegar	2 tsp. onion, grated
1/2 cup catsup	1/2 tsp. garlic salt
1 tsp. celery seed	1/2 cup salad oil
1 tsp. Worcestershire sauce	Half garlic clove
1 tsp. salt	

Cook flour with vinegar until thick. Let cool. Put in mixer and add next 6 ingredients. Beat then dribble in the salad oil and mix.

GRACE A. MAIERS

FRENCH DRESSING

1 can tomato soup	1/2 tsp. dry mustard
1/2 cup salad oil	2 tsp Worcestershire sauce
one-third cup sugar	1/2 tsp. paprika
1/2 cup vinegar	1 tsp. salt
1 large clove of garlic	

Slice garlic almost in half. Combine all ingredients in a quart jar, and shake vigorously. Store in refrigerator. Remove garlic clove after several days. For variation, blue cheese, minced mint leaves, green onion, or green peppers may be added at serving time.

MRS. CATHERINE GODGERT

FRENCH DRESSING

1/2 cup sugar	1/4 cup chili sauce
1/2 cup oil	1/2 onion, cut very fine
1/2 cup vinegar	1 1/2 tsp. salt
1/4 cup catsup	

Place all ingredients in a jar and shake till well mixed. Keep in refrigerator.

MRS. ED SCHULTE

FRENCH DRESSING

- | | |
|---------------------------|---------------------|
| 1/2 cup sugar | 1/2 cup catsup |
| 1/2 tsp. salt | 1/2 cup salad oil |
| 1/2 tsp. celery seed | 1/4 cup vinegar |
| 3/4 tsp. paprika | 1 tsp. grated onion |
| 1/2 tsp. prepared mustarb | |

Mix ingredients together in blender or a jar. Keep in a refrigerator.

MRS. JOHN K. HOEGER

FRENCH DRESSING

- | | |
|---------------|--------------------|
| 2 cups oil | 2 tsp. paprika |
| 1 cup vinegar | 2 tsp. salt |
| 1 cup ketchup | 1 good sized onion |
| 1 cup sugar | 2 fresh garlics |

Grind both onion and garlic together. Stir ingredients together. Store in a refrigerator. It improves in about a day when all flavors are well blended. Stir once in awhile the first day.

PEARL McDONALD



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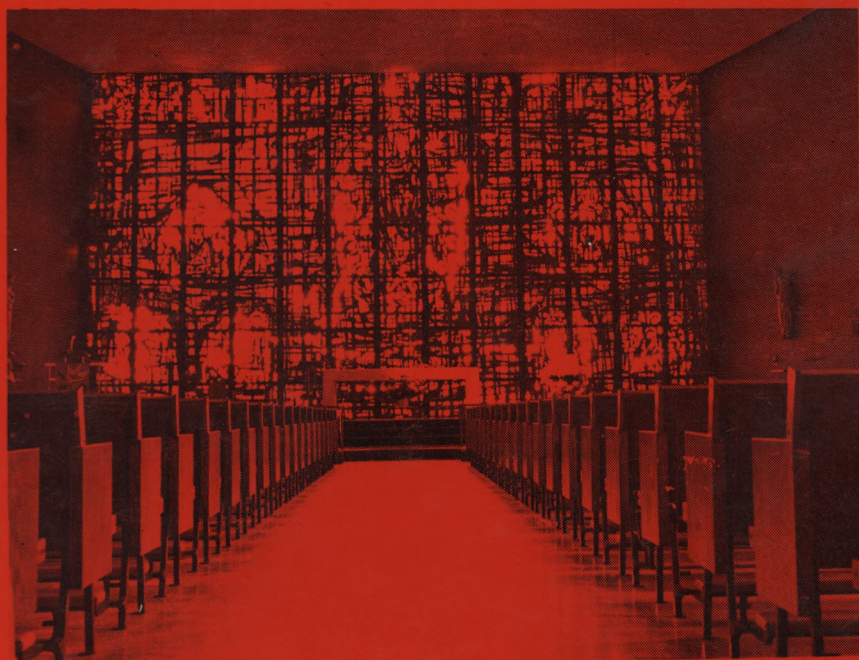


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