

APPANOOSE COUNTY



COOK BOOK

Appanoose County Cookbook

The Cookbook Committee was chaired by Jeanne Joiner, who represents the Appanoose County Sesquicentennial Commission in one of its projects to celebrate the 150th birthday of the state of Iowa. The year 1996 is also the 150th birthday of Appanoose County and it is fitting that this cookbook is a county cookbook, representing all portions of the county.

The committee would like to extend a big THANK YOU to the friends and families of Appanoose County for their time and effort to search out favorite recipes for this book.

The Cookbook Committee

Joyce Moore

Christine Anderson

Doyle Anderson

Curtis Oden

Nellie Eaves

Ruth Johnson ♥

Elizabeth Sherrard

Jeanne Joiner

Pat Brown

Mary Ann Hurley

Jolene Oden

June Grove

Nancy Robinson

Many others have given the committee substantial help in cover design art, history trivia, and location and printing of pictures. We thank them too for their help.

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Krista Mitchell

Charlotte Wareing

Judy Lamb

Garner Cleaver

Delores Sisul

Bill Burkland

Delores Burkland

Bill Heusinkveld

Opal King

Helen Bubenyak

APPANOOSE COUNTY



A WORLD OF GROWTH

Appanoose County Flag

The Appanoose County Sesquicentennial Commission has picked a flag designed by Centerville High School senior Jason McClurg as the county flag in connection with the county observance of the state's sesquicentennial in 1996.

McClurg's winning design includes an arrowhead, wagon wheel, coal car, gear, computer, and cornstalks.

The arrowhead represents the first residents of Appanoose County, the American Indian. The wagon wheel symbolizes the journey of the Mormons and pioneers into the county. The coal car represents the booming mining industry that once employed many Appanoose County residents. The computer symbolizes technology in both business and education. The county's connection to the fiber optics network brings a lot of new opportunities for advancement, McClurg said.

Finally the cornstalks represent a major factor in the Appanoose County economy – agriculture.

The Appanoose County flag will be flown in the Avenue of Flags at the 1996 Iowa State Fair, along with the county flags for all the other counties in the state.

Artists Drawing of Chief Appanoose

*Furnished by
Judy Lamb*



Iowa was first seen by white men in 1673, when Louis Joliet and Father Jacques Marquette entered the Mississippi River in their canoes near present day Prairie du Chien, Wisconsin. They continued down the Mississippi and on June 25, landed on the mouth of the Des Moines River. They went some miles inland and visited an Indian camp there.

The French claimed the valley of the Mississippi and named it Louisiana, but in 1762 it was ceded to Spain until Napoleon regained it in 1800. It was acquired by the United States by the terms of the Louisiana Purchase, signed by President Thomas Jefferson in 1803. Blackhawk, Chief of the Sacs and Fox Indians joined with the British in the War of 1812. The War of 1830-32 came about after white settlers had occupied his village on Rock River in Illinois. Blackhawk was defeated and the Blackhawk purchases were the result of several treaties. In October, 1842, Sac and Fox Indians gathered at Agency City, six miles east of Ottumwa. The Indian lands were sold for \$800,000. The Indians were to evacuate their land east of the Red Rock Line by May 1, 1843 and the remainder of the state west of the Red Rock Line exactly three years later. The Red Rock line was near the west border of Appanoose County.

Appanoose County was named for Chief Appanoose of the Sac Indian tribes. The name Appanoose means "Chief when a Child". He was tall handsome Indian, very graceful and of commanding appearance. He dressed gaudily, with leggings of deerskin, a red blanket, moccasins trimmed with beads and porcupine quills, and headdress, a profusion of feathers, beads, trinkets, and silver and brass bracelets.

GUIDE TO KITCHEN PANS

IF RECIPE CALLS FOR:

4 C. baking dish

6 C. baking dish

8 C. baking dish

10 C. baking dish

12 C. baking dish

15 C. baking dish

19 C. baking dish

USE EITHER:

A. 9-inch pie plate

B. 8x1 $\frac{1}{4}$ -inch round cake pan

C. 7 $\frac{3}{8}$ x3 $\frac{5}{8}$ x2 $\frac{1}{4}$ -inch loaf pan

A. 9x1 $\frac{1}{2}$ -inch round cake pan

B. 10-inch plate

C. 8 $\frac{1}{2}$ x3 $\frac{5}{8}$ x2 $\frac{5}{8}$ -inch loaf pan

A. 8x8x2-inch square pan

B. 11x7x1 $\frac{1}{2}$ -inch pan

C. 9x5x3-inch loaf pan

A. 9x9x2-inch square pan

B. 11 $\frac{3}{4}$ x7 $\frac{1}{2}$ x1 $\frac{3}{4}$ -inch baking pan

C. 15x10x1-inch jelly roll pan

A. 13 $\frac{1}{2}$ x8 $\frac{1}{2}$ x2-inch glass pan

A. 13x9x2-inch metal pan

A. 14x10 $\frac{1}{2}$ x2 $\frac{1}{2}$ -inch roasting pan

MISCELLANEOUS PANS AND THEIR VOLUMES

8 $\frac{1}{2}$ x2 $\frac{1}{4}$ -inch ring mold

7 $\frac{1}{2}$ x3-inch bundt tube pan

9 $\frac{1}{4}$ x2 $\frac{3}{4}$ -inch ring mold

9x3 $\frac{1}{2}$ -inch bundt tube pan

8x3-inch spring-form pan

9x3 $\frac{1}{2}$ -inch angel cake tube pan

10x3 $\frac{3}{4}$ -inch bundt tube pan

9x3-inch spring-form pan

10x4-inch tube mold

10x4-inch angel cake tube pan

Holds 4 $\frac{1}{4}$ C.

Holds 6 C.

Holds 8 C.

Holds 9 C.

Holds 12 C.

Holds 12 C.

Holds 12 C.

Holds 16 C.

Holds 16 C.

Holds 12 C.

CONTENTS OF CANS

SIZE

8 oz.

#300

#1-tall

#303

#2

#2 $\frac{1}{2}$

#3

#10

APPROX. WEIGHT

8 oz.

14-16 oz.

1 lb.

16-17 oz.

1 lb. 4 oz.

1 lb. 13 oz.

3 lb. 3 oz.

6 $\frac{1}{2}$ lb-7 lb. 5 oz.

AVG. CONTENTS

1 cup

1 $\frac{3}{4}$ cups

2 cups

2 cups

2 $\frac{1}{2}$ cups

3 $\frac{1}{2}$ cups

5 $\frac{3}{4}$ cups

12-13 cups

NEED A GIFT?

For

- Shower • Birthday • Mother's Day •
- Anniversary • Christmas •

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(Order NOW While Supply Lasts!)

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*Appanoose County Historical Museum
100 W. Maple
Centerville, Iowa 52544*

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Table of Contents

Appetizers, Dips, and Snacks	1-14
Beverages	15-20
Breads and Breakfast	21-68
Cakes and Frostings	69-108
Candy	109-122
Canning and Freezing	123-132
Casseroles	133-206
Cookies and Bars	207-250
Desserts	251-286
Pies and Pastries	287-306
Salads and Salad Dressings	307-350
Sandwiches, Sauces, and Soup	351-368
Vegetables	369-390
Index	391-404

A ♥ in Front of The Recipe Represents in Memory of.

First Edition

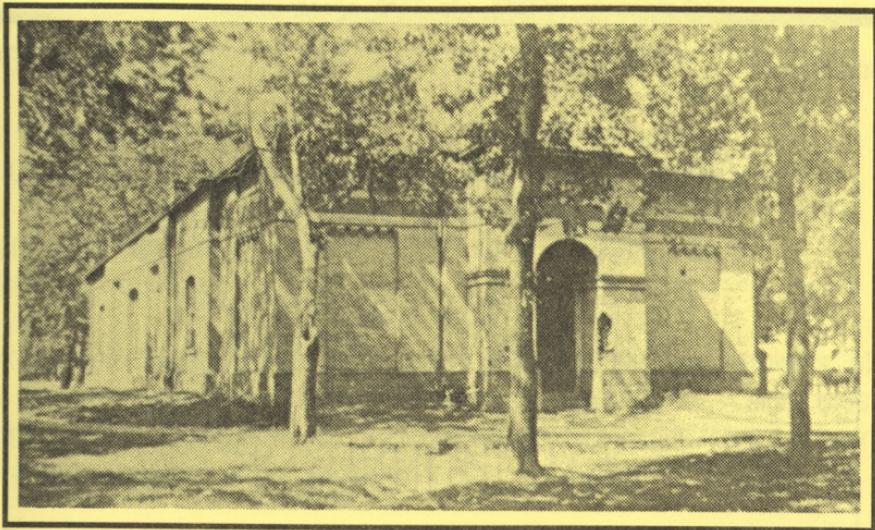
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Brennan Printing

100 Main St. • Deep River, Iowa 52222

1-800-448-3740 • (515) 595-2000



Second Appanoose County Courthouse - 1891 to 1903

Appanoose County was created by the laws of the Territory of Iowa on February 17, 1843. It was first administered by Van Buren County and later by Davis County. It was opened for settlement on May 1 and John Clancy was the first to file his claim, west of Unionville, on the same day.

The Territorial Legislature of Iowa organized the county of Appanoose on January 13, 1846. The first general election for county officers was to be held the first Monday in August. The first Board of Commissioners, composed of Reuben Riggs, George W. Perkins and J.B. Packard, met at the store of Spencer Wadlington on October 5, 1846. A levy was ordered of 5 mills on the dollar for county purposes, 50 cents on each poll and 3 mills for school purposes. It was also ordered that the seat of Justice would be located at a site to be called the town of Chaldea. Four county precincts were established.

In 1847, the Commissioners decided to build a Court House. It was to be a log structure 1½ stories high with dimensions of 24x20 feet and Sheriff Jack Perjue announced the Board was ready to receive bids. The contract was awarded to James J. Jackson for the sum of \$160. In 1849, one-story additions were added to each side of the building to add more office space. In the spring of 1861, a brick kiln was erected in the square to make the bricks for a new building. It was two stories high with a galvanized iron roof and a cupola, 99½ feet high. In 1881, fireworks were set off from the cupola for a Fourth of July celebration. This started a fire which destroyed the cupola and weakened the upper story. It had to be removed and the structure was then called "The Sheep Shed". A new courthouse was planned in 1902 and the cornerstone was laid on May 21, 1903. The stately structure still stands today.

Appetizers, Dips, and Snacks

My Favorite Recipes in this section are:

RECIPE

PAGE #

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

- APPETIZERS, DIPS, AND SNACKS -

SPINACH DIP

Shari Klindt

1 C. sour cream
12 oz. cream cheese (softened)
1 C. mayonnaise
1 can water chestnuts (drained
and finely chopped)

1 pkg. frozen spinach
½ C. finely diced white onion
1 pkg. dry Hidden Valley Ranch
salad dressing mix

Cook spinach as directed on package and drain well with paper towels. Mix sour cream, mayonnaise, and cream cheese until smooth. Stir in salad dressing mix. Add remaining ingredients and mix until well blended. Chill 4-6 hours. Serve with crackers and vegetables.

♥ FRESH SPINACH DIP

Becky McDonald

In Memory of Doris Hurley Rogers

16 oz. sour cream
1 C. Miracle Whip
8 oz. pkg. Knorr vegetable
soup mix
1 tsp. prepared mustard

1 tsp. garlic powder
4 green onions (chopped fine)
10 oz. pkg. frozen, fresh
chopped spinach (wash)
2 loaves Swedish rye bread

Blend all above ingredients except spinach and rye bread; refrigerate overnight. The next day, blend in the spinach (wash and squeeze out excess water). Cut 1 loaf Swedish rye bread in bite-size pieces. Hollow out the other loaf. Cut inside of bread into squares. Place dip in center of hollowed loaf and serve.

John Clancy was the first to homestead in Appanoose County on May 1, 1843. Not long after he came, his daughter Clarissa was bitten by a large rattlesnake. John frantically searched in the dusk for a root called rattlesnake master. The root was found, a broth was made, and whether it or the large doses of whiskey did the work, Clarissa lived.

BACON CHEDDAR CHEESE DIP

Shari Klindt

12 oz. cream cheese (softened)	2 T. minced onion
5 oz. milk	½ tsp. hot red pepper sauce
½ C. mayonnaise	½ tsp. Worcestershire sauce
1 oz. lemon juice	10 oz. grated cheddar cheese
	4 pieces crumbled, cooked bacon

Beat cream cheese with hand mixer at low speed until smooth. Slowly beat in the milk. Add the rest of the ingredients and blend well. Chill. Serve with cracker assortment.

BROCCOLI CHEESE DIP

Sally Bauer

½ C. chopped onion (saute in ½ stick oleo)	8 oz. cheese spread
Add 16 oz. frozen broccoli (drained)	16 oz. Velveeta
2 cans mushrooms	1 T. Worcestershire sauce
2 cans cream of mushroom soup	½ tsp. garlic powder
	3-4 drops Tabasco sauce
	Slivered almonds

Put in crock pot. Serve with corn chips.

CREAM CHEESE DIP

Misty Seddon

8 oz. cream cheese	½ C. sour cream
½ C. mayonnaise	

Crumble cream cheese and mix with other ingredients. Use as a dip for favorite veggies.

LIVERWURST DIP

Carol Drake

1 lb. liverwurst	1 tsp. horseradish
1 (8 oz.) pkg. cream cheese	¼ tsp. onion powder
2 T. mayonnaise	½ C. beer
1 tsp. Tabasco sauce	

Cream together liverwurst and cream cheese. Add remaining ingredients and blend well. Serve with chips or veggies.

TORTILLA DIPS

Carol J. McDanel

- | | |
|----------------------------|-------------------------------|
| 16 oz. sour cream | 4 oz. chopped green chilies |
| 8 oz. cream cheese | 4 oz. chopped onions |
| 4 oz. chopped black olives | 8 oz. shredded cheddar cheese |
| Picante or salsa | 1 pkg. flour tortilla shells |

Mix all together: sour cream, cream cheese, black olives, green chilies, chopped onion, and cheddar cheese. Spread on flour tortilla shells. Roll tortilla shells up with mixture inside. Chill for about 1 hour. Cut in 1-inch pieces. Serve with picante or salsa to dip in.

EASY TACO DIP

Krissy Young

- | | |
|-----------------------|---------------------------------|
| 1 lb. hamburger | 1 (8 oz.) jar taco sauce (mild) |
| 1 lb. Velveeta cheese | 1 T. Worcestershire sauce |

Brown and drain hamburger. Add cheese and mix thoroughly with hamburger. Add taco sauce and Worcestershire sauce. Put in crock pot. (Heat on low). Serve with nacho chips.

MEXICAN DIP

Mindy Payne

- | | |
|-------------------------------|-------------------------|
| 1 C. salsa | 1 lb. hamburger |
| 1 can refried beans | Sliced jalapeno peppers |
| 8 oz. shredded cheddar cheese | |

Cook hamburger and add to this the salsa, beans, and peppers (you can use as many peppers as you like and you can chop them also). Pour this in a 9x9-inch pan and sprinkle with the cheese. Bake at 350° for 20 minutes or until cheese is melted. Serve with chips.

CHILI DIP

Sue Golic

- | | |
|-------------------------------|-----------------------------|
| 1½ lbs. ground beef | 1 jar Cheez-Whiz (jalapeno) |
| 1 can Hormel chili (no beans) | |

Brown ground beef; drain well. Add Hormel chili and Cheez-Whiz on low heat until smooth. Keep warm and serve with tortilla corn chips.

CHILI DIP

Jolene Oden

1 lb. ground beef
1 C. water
3 oz. cream cheese

1 pkg. Chili-O seasoning mix
1 small green pepper (chopped)

Brown ground beef until all pink is gone; drain. Return to skillet and add the rest of the ingredients. Simmer until thickened. Transfer to small crock pot or chafing dish to keep warm while serving. Serve with tortilla chips.

VEGETABLE DIP

Jamie Ladendorf

$\frac{2}{3}$ C. sour cream
 $\frac{2}{3}$ C. mayonnaise
1 tsp. garlic salt

1 tsp. dill weed
6 drops Worcestershire sauce
2 tsp. onion or green onion flakes

Mix all ingredients together. Refrigerate until cold. Use any kind of vegetables you like.

STRAWBERRY DIP

Peggy Bullard

1 container strawberry cream
cheese

1 (7 oz.) jar marshmallow creme

Mix together and serve with any kind of fresh fruit.

SEAFOOD DIP

Phyllis Morlan

$\frac{1}{4}$ C. finely chopped celery
 $\frac{1}{4}$ C. onion
 $\frac{1}{4}$ C. mayonnaise

$\frac{1}{2}$ of 4 oz. pkg. cream cheese
1 $\frac{1}{2}$ tsp. lemon juice
1 small can shrimp or crab
(drained)

Combine all ingredients. Chill. Serve with crackers.

CURRIED CHICKEN DIP

Jewell Pugh

- | | |
|-----------------------------------|----------------------|
| 1 (5 oz.) can chunk style chicken | ¼ C. chopped almonds |
| ½ C. chopped apple | 2 T. chopped raisins |
| ⅓ C. mayonnaise | ½ tsp. curry powder |
| 1 T. orange juice | |

Combine and chill. Serve with crackers or with assorted raw vegetables.

DEVILED HAM DIP

Marguerite Parsons

- | | |
|---------------------------------|-----------------------------|
| 2 (4½ oz. ea.) cans deviled ham | 1 T. catsup |
| 1 (8 oz.) pkg. cream cheese | 2 T. chopped stuffed olives |

Combine all ingredients; chill until served. Serve with crackers. Makes good sandwich filling too. Makes about 2 C.

DIP

Jeanne Wells Simpson

- | | |
|----------------------------------|----------------------------------|
| 2 (8 oz. ea.) pkgs. cream cheese | 2 T. milk |
| 8 oz. sour cream | 2 pkgs. dried chipped beef (cut) |
| 1 T. Worcestershire sauce | 1 T. minced onion (dried) |

Beat together the first 4 ingredients. Mix in the chipped beef and minced onion. Warm in a microwave just before serving. Good served with Tostito chips or vegetables.

CARAMEL DIP

Peggy Bullard

- | | |
|-----------------------------|----------------|
| 1 (8 oz.) pkg. cream cheese | 1 tsp. vanilla |
| 1 C. brown sugar | |

Beat together and serve with apple slices.

CHEESE BALL

*Linda Seddon
Jill Hiatt, Gretchen Fadiga*

- | | |
|----------------------------------|--|
| 2 (8 oz. ea.) pkgs. cream cheese | 1 small can crushed pineapple
(drained) |
| 1 small onion | |
| 1 small green pepper | 1 tsp. seasoning salt |
| 1 pkg. pecans (opt.) | |

Mix all ingredients together and roll in pecans. Refrigerate.

CHEESE BALLS

Aaron Hurley

- | | |
|-----------------------------|----------------------------|
| 1½ C. sharp cheese (grated) | Dash of red pepper |
| 1 T. flour | 3 egg whites |
| ¼ tsp. salt | ½-¾ C. fine cracker crumbs |
| 1 tsp. pepper | |

Mix cheese, flour, salt and pepper. Beat egg whites until stiff. Slowly fold in cheese mixture. Shape into small balls and roll in crumbs. Drop into hot fat (365°) and fry until brown. Drain on paper towels. (I make mine ahead and freeze them.)

CHEESE SPREAD

Nancy Snyder

- | | |
|------------------------|--|
| 8 oz. jar Cheez-Whiz | 5 oz. jar Old English cheese
spread |
| 8 oz. jar cream cheese | |

Blend all ingredients until smooth and creamy. Serve on snack crackers.

DRIED BEEF SPREAD

Joyce Hiatt

- | | |
|-------------------------|---|
| 8 oz. pkg. cream cheese | ½ glass dried beef
or more depending on your taste |
| 2 T. horseradish | |
| 2 T. salad dressing | |

Mix ingredients and spread on crackers.

DRIED BEEF CRACKER SPREAD

Lori Utt

- | | |
|--|---------------------------|
| 2 pkgs. dried beef (very finely chopped) | 2 T. Worcestershire sauce |
| 1 (8 oz.) pkg. cream cheese | 1 T. dried onion |
| | 1 T. chives |

Blend with mixture. Refrigerate overnight.

PUPPY CHOW

*Kathy Hudson
Vicki Joiner*

- | | |
|---------------------|----------------------------|
| 1 stick butter | 12 oz. bag chocolate chips |
| 1½ C. peanut butter | 15 oz. box Crispix |

Melt together peanut butter, butter, and chocolate chips. Stir in cereal and shake coated cereal into paper bag with 5 C. powdered sugar to coat with powdered sugar. Shake well.

SALSA WHEEL

Vicki Joiner

- | | |
|---|---|
| 1 (8 oz.) pkg. light or regular cream cheese (softened) | 1 medium tomato (seeded and diced) |
| 2 large ripe avocados (peeled, seeded, and cut into chunks) | 1 (2¼ oz.) can sliced ripe olives (drained) |
| 1 tsp. seasoned salt | ½ C. sliced green onions with tops |
| 1 C. salsa | 1 C. shredded cheddar cheese |
| 2 C. finely shredded lettuce | Tortilla chips |

Combine cream cheese, avocados and salt in blender or food processor. Blend or processor until smooth, scraping down sides at once. Spread onto 12-inch round platter forming a 10-inch circle with a rim. Spoon salsa evenly over avocado mixture; top with lettuce, tomato, olives, onions, and cheese. Serve with chips. Makes 8-10 servings.

SALSA

Brenda Royer

- | | |
|---------------------------------|----------------------------|
| 12 C. chunked tomatoes | 1 T. Italian seasoning |
| 6 large onions (chopped) | 1 T. garlic powder |
| ½ C. jalapeno peppers (chopped) | 3 T. salt |
| 2 C. chopped green peppers | 1 C. vinegar |
| ¼ C. sugar | 1 T. seasoning salt |
| 1 T. dried red pepper | 1 (6 oz.) can tomato paste |

Put all ingredients in 6-qt. pan and cook on medium heat. Cook at least 1 hour or until desired thickness. Makes 9-10 pints.

BLUE CHEESE APPETIZER NIBBLES

Patrice Herndon

- | | |
|-------------------------|----------------|
| 1 (8 oz.) tube biscuits | ¼ C. margarine |
| 3 T. blue cheese | |

Melt blue cheese and butter together. Cut biscuits into quarters and place in cake pan. Drizzle butter over and bake.

♥ FROZEN FRUIT CUP

In Memory of Rosemary Mihalovich

- | | |
|---------------------|--|
| 3 bananas | 1 can frozen orange juice |
| 1 large can peaches | 4 T. real lemon (bottle juice) |
| ¾ C. sugar | Cherries or strawberries as garnish (opt.) |

Mix all ingredients together with electric mixer. Pour into small paper cups and freeze. May garnish with a cherry or strawberry when serving. Serves 13.

FROZEN FRUIT CUP

Alice Hixenbaugh

- | | |
|--|----------------------------------|
| 2½ C. water | 1 (20 oz.) can crushed pineapple |
| ¾ C. sugar | 1 can peaches |
| 2 (10 oz. ea.) pkgs. frozen strawberries | 1 can mandarin oranges |
| | 3 bananas (sliced) |

Bring water and sugar to a boil. Add to strawberries. Dice peaches and add juice and peaches. Add rest of ingredients. Pour 1 C. fruit mixture into 1 C. plastic containers and freeze. Remove from freezer 30 minutes before serving.

FROZEN FRUIT SLUSH

Dorothy (Drake) Haines

- | | |
|---|------------------------------------|
| 1 (10 oz.) box frozen raspberries | 1 (12 oz.) can frozen orange juice |
| 1 (20 oz.) can crushed pineapple
(undrained) | 1 (12 oz.) can frozen lemonade |
| ½ C. sugar | 3 bananas (diced) |
| | 1 C. 7-Up |

Mix all together. Put in paper cups and freeze. Remove from freezer 15 minutes or so before serving. Makes about 16 (5 oz. ea.) cups.

STUFFED MUSHROOMS

Dawn Hamlin

- | | |
|-------------------------|----------------------|
| 2 slices bacon | 1 T. Parmesan cheese |
| 8 oz. fresh mushrooms | 1/8 tsp. salt |
| ¼ C. chopped onion | Dash pepper |
| 3 T. dried bread crumbs | |

Fry bacon until crisp, drain and crumble. Save drippings. Remove cap from mushrooms; set aside, chop stems and add to bacon drippings with onion. Microwave on High 2½-3½ minutes. Add bacon, bread crumbs, Parmesan cheese, salt and pepper. Stuff mushroom caps with mixture. Place on paper plate or paper towel and microwave on High 6-8 minutes.

VEGETABLE PIZZA

Carol J. McDanel

- | | |
|-------------------------|-----------------------------|
| 8 oz. cream cheese | Cauliflower |
| ¼ C. Miracle Whip | Broccoli |
| Dill and onion to taste | Carrots |
| 1 tube crescent rolls | Celery |
| | 8 oz. grated cheddar cheese |

Unroll crescent rolls and press in pizza pan to form crust. Bake as directed until crust is golden brown. Cool. Mix cream cheese, Miracle Whip, dill and onion. Spread over crust. Chop cauliflower, broccoli, carrots, and celery over cream mixture. Top with cheddar cheese.

TACO ROLL-UPS

Rodger Maletta

Linda Seddon

16 oz. sour cream
4 oz. chopped green chilies
2 C. grated cheddar cheese

8 oz. cream cheese
4 oz. chopped black olives
1 pkg. 10-inch flour tortillas

Soften cream cheese and mix with sour cream. Add green chilies, black olives, and cheddar cheese. Stir until well blended. Spread about 2 T. of mixture on each tortilla, evenly. Roll tortilla tightly. Place in pan or on cookie sheet seam-side down. Refrigerate for 1-2 hours. Cut into 1-inch to 1½-inch slices. Serve with salsa.

OYSTER CRACKER SNACKS

Mabel Huffman

1 pkg. oyster crackers
1 C. oil

Ranch salad dressing (original)
Dill weed

Mix and pour over crackers in 9x13-inch pan. Stir often. Store in container. Delicious during holidays.

PICKLED EGGS

Paul Campbell

Heat 1 C. vinegar and 3 C. water to boiling; add peeled hard-cooked eggs and bring to a boil. Fill jars with hot eggs; then add 1 tsp. salt to 1 qt. eggs. Fill jar with boiling vinegar and water. Seal. NOTE: Ready to use in 1 week. Use plain table salt, not iodized. Six eggs just fill a 1-pint jar.

The Turkey Pen school, built in 1850, was noted as one of the first in the county. The name came from its similarity to one of the log turkey traps where turkeys were lured by a trail of corn through the circular entrance to a square enclosure, covered with brush.

**WEIGHT WATCHERS PARTY BREAD
POT FONDUE**

Ellen Moore

- | | |
|---|---|
| 1 (1 lb.) round, firm loaf of bread | 2 oz. diced smoked ham |
| 1 C. reduced-calorie cream cheese (softened) | ¼ C. thinly sliced scallions (green onions) |
| 1 C. nonfat sour cream (10 calories per tablespoon) | 1 tsp. Worcestershire sauce |
| 4½ oz. grated cheddar cheese | 5¼ C. assorted raw vegetables for dipping (broccoli florets, mushroom caps, bell pepper, and carrot strips, etc.) |
| ¼ C. reduced-calorie mayonnaise | |
| ½ C. drained canned chilies (chopped) | |

Preheat oven to 300°. Slice a 1-inch "lid" off top of bread; reserve. Hollow out loaf, removing 4 oz. bread from center (reserve for other use). To prepare filling: In a large bowl with electric mixer on low speed, beat cream cheese, sour cream, cheddar cheese, and mayonnaise until smooth. Stir in chilies, ham, scallions, and Worcestershire sauce. Spoon filling into bread shell; top with lid. Wrap filled loaf tightly in foil. Place wrapped loaf on baking sheet; bake 40 minutes until filling is hot. Unwrap and place on serving platter; surround with assorted vegetables for dipping. After filling is eaten, cut loaf into 8 equal wedges; serve with any remaining vegetables. Makes 8 servings. Each serving: ¾ fat, 1 protein, 1½ vegetables, 1¼ breads, 80 optional calories. Per Serving: 285 calories, 14 g protein, 12 g fat, 31 g carbohydrate, 226 mg calcium, 618 mg sodium, 32 mg cholesterol, 2 g dietary fiber.

CARAMEL TOPPING

Jolie Partin

- | | |
|-----------------------|-------------|
| 1 C. light corn syrup | 3 T. butter |
| 1 C. brown sugar | ½ C. milk |
| 1 tsp. vanilla | |

Mix all ingredients and cook 5 minutes. Cool, then put on cake.

CHOCOLATE SAUCE FOR ICE CREAM

Gail Tuttle

¾ C. sugar
3 T. cocoa
Dash salt

1 small can Carnation milk
2 T. water

Cook until above mixture boils for 3 minutes. Add 2 T. butter or oleo and vanilla. Good hot or cold. (I always double the recipe - 1 large can of milk is just right.)

CHOCOLATE SYRUP

Brenda Royer

½ C. cocoa
¾ C. sugar
⅓ C. butter

⅔ C. evaporated milk
½ C. corn syrup
1 tsp. vanilla

In medium saucepan combine cocoa, sugar, milk, and corn syrup. Cook and stir until reaches a boil. Boil and stir constantly for 1 minute. Remove from heat and stir in butter and vanilla. Cool and store in refrigerator.

MOTHER'S VANILLA SAUCE

Imogene Tisue

½ C. sugar
1 C. boiling water
1 tsp. vanilla

1 T. flour
1 T. butter (oleo)
½ tsp. lemon flavoring

Combine sugar and flour. Mix so sugar and flour are blended. Add boiling water slowly, stirring constantly. Bring to boil and cook 2-3 minutes. Add oleo and flavorings. (Mother used this topping for a 1 egg cake she made. It's good on chocolate cake too!)

When Johns Township was organized, it got its name from the fact that there were so many men named John at the meeting, seven in all.



Festivities on Centerville Square in the Age of the Automobile

The first Appanoose County Board of Commissioners adopted the site of its county seat on October 6, 1846. On the suggestion of the County Clerk and Surveyor, J.F. Stratton, they gave the pioneer village the name of Chaldea in memory of the ancient kingdom of Biblical lore at the head of the Persian gulf. William Manson then proposed a change to Senterville in honor of William T. Senter from Tennessee. The petition was sent to the legislature at Iowa City in January 1847, but the Assembly changed the spelling to Centerville on the assumption that the citizens were not up to par on their spelling. The first business in the little town was a general store owned by Spencer Wadlington, also the first mayor. The town was incorporated on March 26, 1855.

Centerville has had many important industries through the years beginning with extensive coal mining and railroads. Much of Centerville has been undermined. Early industries were Hercules, Fuller Manufacturing, Great Western Tire, Judy Mfg., Pure Ice Co., Centerville Brick Co., McKee Button Co., and Centerville Bottling. Iowa Southern Utilities Co. grew from street cars, coal generating station, and electrified interurban railroad to the General Office for electricity and gas service. Centerville Junior College has been an important factor in area education. Today, there are many important industries in the industrial tract. Population is now about 6000.

The Appanoose County Historical Society has a coal mining museum in the old post office building. Centerville is host for several annual festivities, such as the County fair, Pancake Day and a Croatian Fest.

Beverages

My Favorite Recipes in this section are:

RECIPE

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- BEVERAGES -

♥ GRAPPIE

*In Memory of Joe Sayres
Appanoose County Historical Society*

100 lbs. sugar

Dissolve this sugar in a 50-gallon barrel of warm water. Take 4 lbs. yeast and dissolve this in water mixed up until it is like soup. Pour this into the 50-gallon barrel with the 100 lbs. sugar. To make the mash use a peck of rye in a gunny sack - not loose. Throw that sack in with the sugar and yeast and let it ferment - sort of. This takes about 6 days. It depends on the heat and the weather. When the sack comes to the top of the barrel it is ready to run through the still. You got to have your still - which you coil from the top - and it goes through a barrel of cold water and comes out the bottom of the barrel - a liquid substance called Grappa, or "Grappie". If I remember right, you could also make it out of potatoes, or whatever you had. One thing we discovered: take an orange and peel it and throw the peel into the still and when that liquor comes out it has a taste of orange just out of that little peel. NOTE: Grappie is an Italian liquor similar to Vodka or White Lightning. It was brought to Appanoose County by Italians and made here from early 1900's until alcohol became legal in 1933. At the Musuem we have on exhibit a homemade still, which was also used for food canning purposes.

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CHERRY SLUSH

Dana Wright Moritz

(A bubbly drink to complement any party)

2 pkgs. cherry Kool-Aid	2 qts. water
6 oz. frozen orange juice	2 C. sugar
6 oz. frozen lemonade	Ginger ale

Mix together and freeze. Partially thaw in microwave. Fill glasses $\frac{3}{4}$ full with slush. Finish filling glass with ginger ale.

Barn raising in the late 1860's was a gala event. Two or three days were required to cook the dinner for the people who came to help. A great feast of turkey and deer was held, and then a dance was given in the new barn.

DRINK

Vina Taylor

- | | |
|-----------------------------|------------------------------|
| 1 pkg. orange Kool-Aid | 12 oz. frozen orange juice |
| 1 large can pineapple juice | 2 small cans frozen lemonade |
| 1 qt. 7-Up | 1 qt. Squirt |

Mix an extra package orange Kool-Aid and freeze in a mold.

HOT CHOCOLATE MIX

DeAnna Partin

- | | |
|------------------------------|-------------------------------|
| 1 lb. can cocoa mix | ½ C. powdered sugar or more |
| 1 (6 oz.) jar powdered cream | (one 8-qt. box powdered milk) |

Mix all together. Use ⅓ C. mix for each cup and add hot water. Be sure to use cocoa mix that specifies to be made with milk. This is good for kids to fix.

ORANGE CRANBERRY PUNCH

Wanda Tomlin

- | | |
|------------------------------|--|
| 1 qt. (4 C.) cranberry juice | 4-6 (7 oz. ea.) bottles lemon-lime carbonated beverage |
| 2 C. orange juice | |

Chill all ingredients. Add carbonated beverage just before serving. Float orange slices on top or make ice ring. Makes 2½-3 quarts. Nice holiday punch.

ORANGE JULIUS

Al Rausch

- | | |
|-----------------------------------|---------------------|
| 1 (6 oz.) can frozen orange juice | ½ C. powdered sugar |
| 1 C. water | 1 tsp. vanilla |
| 1 C. milk | 10-12 ice cubes |

Place all ingredients into blender and blend until foamy. Pour into chilled glass.

PINEAPPLE COOLER

Veon Ferren

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|---|--|
| 46 oz. can pineapple juice
(unsweetened) | 6 oz. can frozen orange juice
(concentrate) |
| 2 T. lemon juice | 10 oz. bottle soda (chilled) |

Mix juices and frozen orange juice concentrate. Chill. Add chilled club soda immediately before serving. Serve over ice. Makes 8 servings.

RUSSIAN TEA

Gail Tuttle

(A tasty hot drink)

- | | |
|-----------------------------|------------------|
| 2 C. Tang | ¾ C. instant tea |
| 1 tsp. cinnamon | 1½ C. sugar |
| 1 (3 oz.) pkg. lemon powder | |

Mix all. Keeps good for months. To make: 2 tsp. per cup hot water.

SHERBET PUNCH

Bev Laurson

- | | |
|---|--|
| 2 (2-qt. ea.) bottles white soda
or ginger ale (chilled) | ½ gallon sherbet (any flavor,
softened) |
| ¼ C. vodka | |

Slowly add soda to softened sherbet in bowl. This will foam. Mix in vodka and serve.

Before Iowa was a state, a French Canadian Indian trader was paddling up the Missouri river and established a trading post at the mouth of a tributary river near the present town of Glasco, Missouri. The trader's name was Chariton and the river received his name, Chariton.

"JUST FOR NOTES"

RECIPE INDEX

CHOCOLATE MIX

1 cup butter
1/2 cup sugar
1/2 cup cocoa
1 egg
1/2 cup milk
1/2 cup flour

ORANGE CREAM PUNCH

1/2 cup orange juice
1/2 cup cream
1/2 cup sugar
1/2 cup milk
1/2 cup flour

ORANGE JULIENNE

1/2 cup orange juice
1/2 cup cream
1/2 cup sugar
1/2 cup milk
1/2 cup flour

MORNING TEA

1/2 cup butter
1/2 cup sugar
1/2 cup cocoa
1 egg
1/2 cup milk
1/2 cup flour

SWEET PUNCH

1/2 cup orange juice
1/2 cup cream
1/2 cup sugar
1/2 cup milk
1/2 cup flour



The Vermilya House - Mansion of Unionville

Pioneers followed the Bee Trace from Davis County to homestead in the Unionville area beginning May 1, 1843. First to come were William and John Crow, John Clancy, William Money, and Samuel and Steven Trimble. The town site for Unionville was surveyed by J.F. Stratton in 1849. The Methodist Church was organized in 1846 by the Rev. Hugh Gibson and is the oldest church in the County that has been in continuous use. The town was named by Elisha Sawyers, whose family came from Tennessee in 1847. They believed that slavery was a crime and set their slaves free. To demonstrate their faith in the Union, the town was named Unionville.

In 1850, there were only five houses, occupied by Leven Dean, Elisha Sawyers, Ianada Morrison, Dr. Udell and Mr. Ralston. John Miller came to town and established the first store in a log building. Then, from his imagination, he built his fine two-story mansion for his family of 14. There just wasn't a house so big and grand anywhere. After John's death, his daughter Clementine and her husband C.B. Vermilya made it into a popular resort for travelers.

As early as 1849, members of the Dunker faith began moving into the area. These were German Baptist Brethren from Germantown, Pennsylvania who had come to the U.S. from Crefeld, Germany. The name Dunker stemmed from their belief in threefold forward immersion. In 1853, they were organized into a working body with proper officials. They held their services in school houses and their communions in barns or the open air until 1866 when they built the present Fairview Church of the Brethren, two miles south of Unionville.

Breads and Breakfast

My Favorite Recipes in this section are:

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- BREADS AND BREAKFAST -

CHEESE BREAD

Nancy Watterson

1 T. sugar
1 T. flour
1 T. butter
2 T. vinegar

1 egg (beaten)
½ C. cream or Half and Half
1 tsp. salt

Cook until thickened. Grate ½ lb. American cheese and 2 hard-boiled eggs into mixture. Stir in 1 tsp. onions and ½ small can pimentos. Stir all until cheese melts. Good on French bread slices.

POTATO DONUTS - Italian

Etta Jean Laurson

Mashed potatoes

Enough flour to make a stiff
dough (soft but not hard)

To each 1½ C. flour add 1 tsp. baking powder. Add salt to taste. Fry in hot grease (I use lard).

HONEY DONUTS - Italian

Etta Jean Laurson

6 C. flour
1 C. milk
6 eggs
1 tsp. salt

1 C. sugar
6 tsp. baking powder
½ C. shortening

Mix as for a cake. Roll and shape. Fry in grease (lard). Cool completely. Bring honey to a boil and drop in donuts for a few seconds. Remove and put in pretty bowl. Bread sticks were made by merely frying bread dough. Do not use the grease used for honey donuts to fry the bread sticks of potato donuts. Use fresh grease if possible.

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In 1850, Unionville was a larger trading post than Centerville. The first store was started by John Miller. The first doctor was Nathan Udell, who came in 1851.

RAISED DOUGHNUTS

Irene Crow

2 pkgs. dry yeast
¼ C. sugar

¼ C. warm water

Scald 1½ C. milk. Add 1/8 lb. oleo, ¼ C. sugar, ½ tsp. salt. Cool. Add the yeast mixture and enough flour to make dough. Knead. Let rise to double. Roll dough. Cut donuts and let rise. Fry in deep fat. Make a syrup of ½ C. sugar, a little water. Boil. Dip fried donuts in this, then roll in powdered sugar.

DOUGHNUTS

Evelyn Bear

1½ C. sugar (light brown)
4 eggs
2 C. sour or buttermilk
1 tsp. (level) baking soda
dissolved in hot water

½ tsp. nutmeg
1 tsp. salt
½ C. sour cream or 2 T. butter
Flour to make soft dough

Beat sugar and eggs very light and add soda last. Have milk and flour very cold, as the colder the ingredients the less flour it will take, and the finer will be the doughnuts. Do not use a rolling pin, but have dough soft enough to flatten with your hand. Fry in hot lard and turn over as soon as they come to the top.

♥ BEST EVER CAKE DOUGHNUTS *In Memory of Golda Miller*

4½ C. flour
4 tsp. baking powder
1¼ tsp. nutmeg
½ tsp. salt
2 eggs (well beaten)

1 C. sugar
2 T. melted butter
1 C. milk
1 tsp. vanilla
Sugar

Sift together dry ingredients. Beat eggs and sugar together. Stir in butter, milk, and vanilla. Add dry ingredients, stirring until smooth. Knead dough lightly on floured board. Roll out to 3/8-inch thickness. Cut with floured doughnut cutter. Fry in deep fat, turning once. Roll in sugar or frost.

♥ **DUMAS**
(Old German Recipe)

In Memory of Marguerite Naumann Guernsey

5 whole eggs
5 T. flour

½ tsp. salt
1 C. milk

Beat eggs well, then beat flour, milk, salt and beat well. Pour into eggs and beat. Pour into a hot skillet with a generous amount of oleo or butter (1 T.). When baked on one side, cut into quarters and turn over each quarter when baked on both sides. Cut into cubes with a fork and knife. Fry slowly and keep turning until the entire mass is cooked. Can cover if you feel it is not done. Serve with syrup or honey.

ELEPHANT TRACKS

Jewell Pugh

½ C. milk
2 T. shortening
¼ C. sugar
1 tsp. salt
1 pkg. dry yeast
¼ C. lukewarm water

1 egg (lightly beaten)
2½ C. flour
1¾ C. sugar
1 T. cinnamon
1 stick butter or margarine
Nuts (opt.)

Scald ½ C. milk, add 2 T. shortening, ¼ C. sugar, 1 tsp. salt. Cool to lukewarm. Soften 1 pkg. yeast in ¼ C. lukewarm water. Add to milk mixture. Stir in 1 egg, beaten. Add 2½ C. flour all at once. Dough will be stiff. Knead until it is smooth. Turn dough onto floured board. Let it rest 10 minutes. Meanwhile mix 1¾ C. sugar with 1 T. cinnamon. Roll dough to 8x12-inch rectangle. Brush with softened butter (about 1 stick). Sprinkle with half of cinnamon-sugar mix. Roll as for jelly roll. Seal. Cut in 1-inch slices. Working with one piece at a time, put generous amount of cinnamon-sugar mix on board. Roll slice flat (about 5-inch diameter), turn over and roll again. May work chopped nuts in. Put on greased baking sheet. Let rise 30 minutes. Bake at 300° for 15-18 minutes.

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FRENCH BREAKFAST PUFFS

Becky Hoenshel

1/3 C. soft shortening (margarine)	1 1/2 C. flour
1/2 C. sugar	1 1/2 tsp. baking powder
1 egg	1/2 tsp. salt
	1/4 tsp. nutmeg
	1/2 C. milk

Mix first 3 ingredients. Sift together next 4 ingredients. Stir the mixture together with 1/2 C. milk. Fill well greased muffin pan 2/3 full. Bake at 350° for 20-25 minutes. Immediately roll muffins in 6 T. melted butter or margarine, then roll in mixture of 1/2 C. sugar, 1 tsp. cinnamon. Makes 12.

SKILLET GARLIC BREAD

Dora Mudra

1/2 C. butter	1 loaf French bread (cut into 1/2-inch slices)
4 cloves garlic	4 T. grated Parmesan cheese
3 T. parsley or green onion (finely chopped)	

Melt butter in skillet over medium heat. Add parsley or onion and saute until soft and aromatic, 2-3 minutes. Do not let brown. Pour half of garlic butter into cup and set aside. Add bread slices to garlic butter and cook until golden brown, 2-3 minutes. Turn and brown on other side. Add remaining butter and cook rest of bread, in several batches if necessary. Remove bread from pan and sprinkle with Parmesan cheese at once.

HOP TOADS

Carroll Ball

1 C. milk	1 tsp. baking powder
1 egg	2 C. flour
	1/2 tsp. salt

Sift all dry ingredients. Add to beaten egg and milk mixture. Fry in hot fat at temperature for doughnuts. Serve with brown syrup or in separate pot, boil 12 oz. syrup until it forms a soft ball when dropped in cold water. Dip toads into syrup and cool.

HUSH PUPPIES

Railynn Robinson

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|----------------------|--------------------|
| 1 C. flour | 2 T. sugar |
| 1 C. cornmeal | 1 egg |
| 3 tsp. baking powder | ¾ C. milk |
| 1 tsp. salt | ¼ C. chopped onion |

Mix all ingredients in mixing bowl. Drop by teaspoon into deep fat fryer at 375° for 5 minutes or until golden brown.

INDIAN FRIED BREAD

Joe Keller

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|----------------------|----------------|
| 1 C. flour | ¼ C. water |
| 1 tsp. baking powder | Powdered sugar |

Mix the ingredients until it looks like bread dough. Cook in hot oil until golden brown. You must have adult help. Sprinkle with powdered sugar.

KOLACHES

Anna Barbaglia

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|---|--|
| 2 pkgs. yeast (dry or compressed) | 3 T. melted butter |
| 1 C. water (warm for dry yeast) | 4 C. sifted flour |
| ½ C. cream or undiluted evaporated milk | 1 egg white (slightly beaten) |
| ¼ C. sugar | Coarse salt or sugar and cinnamon on top of sticks |
| ½ tsp. salt | |

Soften yeast in water. Add milk, sugar, salt, and shortening and enough flour to make a thick batter. Mix well. Add more flour, enough to make a soft dough. Turn out on lightly floured board and knead until smooth. Place in greased bowl and let rise until doubled in bulk. When light, punch down. Divide into small portions and shape into balls. Roll each ball under palms of hands to form "sticks" about ½-inch in diameter. Sprinkle with salt or ¼ C. sugar and 1 tsp. cinnamon or roll in balls and push center with a large pitted cooked prune or 1 tsp. jelly or jam. Place on greased baking sheet and let rise until doubled (about 30 minutes). Bake in moderately hot oven, 400°, about 15 minutes. You can also roll the dough on board and roll like sticks or make longer and tie like a knot or a pretzel and put jelly in the center or plain.

♥ LOVEFEAST BUNS

In Memory of Brother Christian Winkler

1 C. hot dry mashed potatoes (unseasoned)	1 T. lemon juice
½ C. scalded milk	1 C. sugar
½ C. butter	2 eggs (beaten)
Flour for soft dough (approx. 1½ lbs.)	2 pkgs. yeast
¼ tsp. nutmeg	2 T. orange rind
½ C. warm water	2 T. orange juice
	½ tsp. mace
	2 T. lemon rind

Cream butter and sugar. Add potatoes. Mix well. Add lukewarm milk, then eggs; mix well. Dissolve yeast in warm water and add to mixture. Combine seasonings and rinds; mix in. Add enough flour to make soft dough. Knead on floured table. Form into ball. Put in greased bowl. Cover with cloth. Let rise until doubled. Punch down. Let rise 10-15 minutes. Flouring hands well (dough is sticky), form into balls size of egg. Place on cookie sheet. Cover. Let rise until doubled in size. Bake in 350° oven until golden brown, approximately 15-20 minutes. Makes about 30 buns. Recipe suggests that after rolls are on cookie sheet to slash top with razor blade to release air. (I didn't have good results with this - use scissors to snip tops of each roll.) These buns are served at our yearly Lovesfest Services held the weekend after Thanksgiving in conjunction with our Tour of Homes documentary, many Moravian traditions emphasizing our Moravia heritage.

PIZZA DOUGH OR CRUST

Dana Albers

1 C. warm (not hot) water	2 T. olive or salad oil
1 pkg. yeast	2 C. sifted flour
1 tsp. sugar	1½ C. flour
1 tsp. salt	

Measure in a bowl 1 C. warm water. Sprinkle in yeast. Mix until dissolved. Stir in sugar, salt, and oil. Add 2 C. flour. Beat until smooth. Stir in an additional 1½ C. flour. Turn out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush top with soft shortening. Cover. Let rise in warm place, free from draft until doubled in bulk, about 45 minutes. When dough is doubled, punch down and divide in half. Form each half into a ball, place on greased baking sheet. Press out with palms of hands into circle, about 12-inch in diameter, making edges slightly thick. Add sauce and toppings. Bake at 400° about 25 minutes.

QUICK BREAD

Evelyn Bear

1 T. (large) baking powder
sifted in 1 sieve flour

1 small piece of butter
1 pint milk

Add enough flour to roll out very soft. Ingredients must be cold, and quick oven to make light and flaky biscuits.

♥ SOO LINE RAILROAD FRENCH TOAST

*In Memory of
Jack E. Oden*

12 eggs
3 C. sugar
Pinch of salt

1 tsp. vanilla
5 C. coffee cream

Cut bread into 2-inch thick slices. Dip into batter. Bake in 375° oven until crisp and golden brown (may use Texas Toast instead of homemade). Remove crusts from bread. Cover with powdered sugar.

STOUTS

Virginia Kauzlarich

(Croatian Breakfast Cereal)

1 egg
2 C. milk
½ tsp. salt

¼ tsp. baking powder
Flour enough to make a batter

Stir egg, milk, and salt together. Add flour. Add enough flour that it is not real thin but not a stiff dough either (like a panache). Heat 2 T. oil and pour batter in skillet. Let batter brown then start turning it and chopping to form small pebbles. Should chop and cook until light brown. We like to eat like cereal with sugar or sugar and milk.

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In 1846, the lost city of Albany, in the extreme northeast corner of the county, had 40 to 50 houses, a mammoth hotel, and a post office at which the mail arrived once each week from Ottumwa.

UNLEAVENED OR COMMUNION BREAD

June Grove

Take 1½ pints of sweet cream, butter the size of 2 eggs, ½ C. white sugar, and flour enough to make like pie dough. Bake in sheets, marking each sheet into strips and piercing the strips with a fork before baking. Flat sheets of tin kept for the purpose are nice for baking it on.

This recipe is from an old church, the Brethren cookbook printed in 1911. This bread is served at the Church's Love Feast 2-4 times a year. Love Feast includes washing feet, a meager meal and the bread and cup. (The Fairview Church of the Brethren, Unionville, IA., burned in January 1944 and was replaced and dedicated in December of the same year.)

COFFEE CAKE

Phyllis Sharp

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|---|--|
| 1 pkg. frozen cloverleaf roll dough (25 rolls or 2 loaves frozen bread dough made into balls) | 1 (4 oz.) pkg. vanilla pudding (not instant) |
| | ½ C. brown sugar |
| | ½ C. chopped pecans |
| | 1 stick melted butter or oleo |

Separate frozen roll dough into pieces (each cloverleaf makes 3 pieces or 20 balls of frozen bread dough). Place in well buttered bundt pan. Pour melted butter or oleo over rolls. Combine dry pudding mix with brown sugar and pecans and sprinkle over buttered rolls. Let rise to pan height. Bake at 350° for 30 minutes. Invert on serving plate to serve - sticky, but good. Do not use angel food pan. Butter will leak out. Place bundt pan on cookie sheet to catch drippings.

CHERRY COFFEE CAKE

Carol J. McDanel

- | | |
|----------------|--------------------------|
| ¾ C. butter | 2¼ C. flour |
| 1¼ C. sugar | 1 1/8 tsp. baking powder |
| 3 eggs | ¼ tsp. salt |
| 1 tsp. vanilla | 1 can cherry pie filling |

Cream together butter, sugar, eggs, and vanilla. Add flour, baking powder, and salt. Spread ⅔ of batter into a 9x13-inch pan. Spread with pie filling. Put remainder of dough over filling, adding a little water if it's too thick. Bake 35 minutes at 350°. Drizzle a thin powdered sugar frosting over top while still slightly warm.

CHERRY-BRICKLE COFFEE CAKE

Rosalee Exline

- | | |
|--|----------------------------|
| 1 (2-layer size) pkg. regular white cake mix | ½ C. packed brown sugar |
| 2 pkgs. Heath bits (about 2⅔ C. total) | ½ tsp. ground cinnamon |
| 1 (21 oz.) can cherry pie filling | ¼ C. butter or margarine |
| ½ C. all-purpose flour | ½ C. slivered almonds |
| | 1 C. sifted powdered sugar |
| | 4-5 tsp. water |

Prepare cake mix according to package directions, except stir in 1 pkg. brickle pieces. Turn into a greased and floured 9x13x2-inch baking pan. Spoon pie filling evenly atop cake batter. In a mixing bowl, combine flour, brown sugar, and cinnamon; cut in butter or margarine until crumbly. Stir in almonds and remaining brickle pieces; sprinkle evenly over pie filling. Bake in 350° oven for 1 hour or until toothpick inserted in center of cake layer comes out clean. Cool for 30 minutes on wire rack. Combine powdered sugar and enough of the water for a drizzling consistency; drizzle over the cake. Serve warm or cool. Makes 15 servings.

CINNAMON COFFEE CAKE

Mary Boyd

MIX WELL:

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|-------------|----------------------|
| ¼ C. butter | 2½ C. flour |
| 1 C. milk | 2 eggs |
| 1 C. sugar | 2 tsp. baking powder |
| 1 tsp. salt | 1 tsp. vanilla |

TOPPING:

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|------------------|-----------------|
| 1 C. brown sugar | 2 T. flour |
| 1 C. nuts (opt.) | 2 tsp. cinnamon |
| 2 T. butter | |

Pour ½ batter in 9x13-inch cake pan. Sprinkle ½ topping. Spread on rest of batter. Sprinkle rest of topping. Bake at 325° for 25-30 minutes. Drizzle powdered sugar frosting.

CINNAMON SUGAR COFFEECAKE

Jeanne Wells Simpson

- | | |
|--|-------------------------|
| 1 box Duncan Hines yellow
cake mix | 4 eggs |
| 1 small box instant vanilla
pudding | 1 tsp. butter flavoring |
| | $\frac{3}{4}$ C. oil |
| | $\frac{3}{4}$ C. water |

Beat all above ingredients with electric mixer for 8 minutes. Mix $\frac{3}{4}$ C. sugar and $1\frac{1}{2}$ tsp. cinnamon in separate bowl. Pour the two mixtures into greased and floured pan in alternate layers. Marble with a knife. Bake in a 9x13-inch pan at 350° for 40 minutes or until tested done.

FILLED COFFEE CAKE

Virginia Kauzlarich

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|---------------------------------|----------------------|
| 1 C. white sugar | 4 eggs |
| $\frac{1}{2}$ C. brown sugar | 2 C. flour |
| 1 C. oil (Mazola, Crisco, etc.) | 1 tsp. baking powder |
| 1 tsp. vanilla | 1 can pie filling |

Mix all ingredients together except pie filling. Pour $\frac{1}{2}$ batter into a greased and floured baking dish, 9x12-inch or 11x13-inch. Spread pie filling over this batter, then pour rest of batter. Sprinkle $\frac{1}{2}$ C. sugar and 1 tsp. cinnamon over the top. Bake in 350° oven for 45 minutes. Any kind of pie filling can be used such as apple, peach, apricot, or cherry.

FRUITY COFFEE CAKE

Nancy Snyder

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|----------------------|--------------------------------|
| 1 C. sugar | 2 C. flour |
| 1 C. salad oil | 1 tsp. vanilla |
| 4 eggs | 1 can pie filling (any flavor) |
| 1 tsp. baking powder | Cinnamon and sugar |

Mix first 6 ingredients together. Beat and pour $\frac{1}{2}$ of the batter into a greased and floured 9x13-inch pan. Gently pour on pie filling. Pour on other half of batter. Sprinkle with cinnamon and sugar. Bake at 350° for 50 minutes.

GERMAN APPLE COFFEECAKE

Doris Rogers

2½ C. flour
2 tsp. sugar
1 tsp. salt
2 tsp. baking powder

½ C. margarine
½ C. shortening
2 eggs
¼ C. milk

TOPPING:

1½ C. sugar
¼ C. margarine

3 T. flour
½ tsp. cinnamon

Sift together the first 4 ingredients. Cut in the margarine and shortening with pastry blender. Mix the eggs and milk, beating slightly. Blend with flour and margarine and shortening. Spread in bottom and halfway up sides of a 9x9-inch pan. Peel and slice 4 cooking apples, as for pie. Place the slice point edge down into dough. Blend the topping ingredients and sprinkle over tops of apples. Bake 35-40 minutes at 375°.

GERMAN COFFEE CAKE

Martha Utt

3 eggs
1½ C. sugar
1 C. margarine
2 C. flour

½ tsp. salt
1 tsp. vanilla
1 (21 oz.) can pie filling
Powdered sugar icing

Beat eggs until thick and frothy. Add sugar and margarine. Beat until smooth. Stir in other ingredients, except pie filling. Spread half of batter in greased floured 9x13-inch pan. Put pie filling on top and dot with rest of batter. Bake 45 minutes at 350°. Drizzle with powdered sugar icing.

When John Wilkinson came to Udell from Indiana in 1849, much of what is now timber was just brush land. This was because of the many prairie fires. The settlers hugged the timber lands and often had trouble finding enough to cut the rails they needed for fencing, after they had built their log cabins.

GRANDMOTHER'S KOFFEE KUIKEN

Marge Meyer

1 C. milk	1 pkg. yeast
1/3 C. sugar	4-4 1/2 C. flour
1/3 C. butter	2 beaten eggs
1 tsp. salt	

Scald milk. Add sugar, butter, and salt. Cool to lukewarm. Beat in yeast, eggs, and flour. Place in warm place to rise until light. Divide into 2 equal parts and place in two greased 8-inch pans. Punch with holes and sprinkle with topping.

TOPPING:

1/2 C. cream	1/2 C. chopped nuts
1/2 C. brown sugar	1/2 tsp. cinnamon

Bake 25 minutes in 325° oven.

RHUBARB COFFEE CAKE

Mildred Stober

1 1/2 C. brown sugar	1 tsp. vanilla
1/2 C. shortening	1/2 tsp. salt
1 egg	2 C. flour
1 C. sour milk	2 C. finely cut rhubarb
1 tsp. baking powder in milk	

TOPPING:

1/2 C. sugar	1 tsp. cinnamon
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Mix all ingredients except the 1/2 C. sugar and 1 tsp. cinnamon. Sprinkle this on top of cake. Bake 35-40 minutes at 350°. To sour milk add 1 T. vinegar to 1 C. milk.

Livestock ran free on the range until about 1873 with only a few rail fences. The first wire fencing was smooth and barbs were clinched on by hand pinchers.

STRAWBERRY RHUBARB COFFEE CAKE*Sally Bauer***FILLING:**

3 C. sliced fresh or frozen rhubarb (1-inch pieces)	1 qt. fresh strawberries (mashed)
1 C. sugar	2 T. lemon juice
	1/3 C. cornstarch

CAKE:

3 C. all-purpose flour	1/2 tsp. salt
1 C. sugar	1 C. butter or margarine (cut into pieces)
1 tsp. baking powder	1 1/2 C. buttermilk
1 tsp. baking soda	1 tsp. vanilla extract
2 eggs	

TOPPING:

1/4 C. butter or margarine	3/4 C. all-purpose flour
3/4 C. sugar	

In a large saucepan, combine rhubarb, strawberries and lemon juice. Cover and cook over medium heat about 5 minutes. Combine sugar and cornstarch; stir into saucepan. Bring to a boil, stirring constantly until thickened; remove from heat and set aside. In a large bowl, combine flour, sugar, baking powder, baking soda and salt. Cut in butter until mixture resembles coarse crumbs. Beat buttermilk, eggs, and vanilla; stir into crumb mixture. Spread half of the batter evenly into a greased 9x13x2-inch baking dish. Carefully spread filling on top. Drop remaining batter by tablespoonfuls over filling. For Topping: Melt butter in a saucepan over low heat. Remove from heat; stir in flour and sugar until mixture resembles coarse crumbs. Sprinkle over batter. Lay foil on lower rack to catch any juicy fruit spillovers. Place coffee cake on middle rack; bake at 350° for 40-45 minutes. Cool in pan. Cut into squares. Yield: 16-20 servings.

SWEDISH COFFEE CAKE*Sandra Kennelly*

1 1/2 C. flour	1 egg
1 C. sugar	2 T. melted butter
2 tsp. baking powder	Cinnamon and pinch salt
1 T. sugar	3/4 C. milk (approx.)

Sift flour, sugar, baking powder, and salt together. Put unbeaten egg in 1 C. measuring cup and fill with milk to 1 C. line. Add liquids to dry ingredients and beat well, by hand 2 minutes. Put mixture in 9x9x2-inch pan. Drizzle melted butter over the top and sprinkle with remaining sugar and cinnamon. Bake at 350° for 30 minutes.

STREUSEL FILLED COFFEE CAKE

Gail Tuttle

¾ C. sugar
¼ C. shortening

1 egg
Stir in ½ C. milk

SIFT TOGETHER:

1½ C. flour
½ tsp. salt

2 tsp. baking powder

Spread half of batter in 9-inch square pan and sprinkle with half of streusel mixture. Add remaining batter and sprinkle remaining streusel mixture on top. Bake 25-30 minutes at 350° or 375° depending on oven.

MIXTURE:

½ C. brown sugar
2 T. flour
2 tsp. cinnamon

2 T. oleo or butter (melted)
½ C. nuts (ground)

This doubled is just right for 9x13-inch pan. Good for "a breakfast". Will serve 8-12. Serve warm.

SWEDIE'S COFFEE CAKE

Colleen Stansberry

2 sticks margarine
2 C. sugar

2 eggs

Cream for 20 minutes. Fold in 1 C. sour cream, 1 tsp. vanilla. Beat in gently 2 C. cake flour, 1¼ tsp. baking powder, and a pinch of salt.

TOPPING:

3 T. brown sugar
½ C. chopped nutmeats

1 tsp. cinnamon

Grease and sugar long loaf pan. Put half the dough in the pan. Sprinkle half the topping. Pour in the rest of dough and sprinkle with remaining topping. Bake 1 hour at 325°.

KAISERSCHMARREN

Deb Egeland

- | | |
|--------------------|----------------|
| 2 T. butter | 2 C. flour |
| 2 T. sugar | 1 C. milk |
| 4 eggs (separated) | 2 T. butter |
| Dash salt | Powdered sugar |
| | Raisins (opt.) |

Cream 2 T. butter until fluffy. Add sugar, egg yolks, salt, flour, and milk. Beat egg whites until stiff and carefully fold into flour mixture. Melt 2 T. butter in ovenproof pan. Pour in batter. Scatter raisins over top, if desired. Bake at 375° for 20 minutes. Using 2 forks, tear apart and allow to steam before serving.

♥ PANCAKES

In Memory of Ilo Lain

- | | |
|----------------------|----------------------|
| 2 C. flour | 2 egg yolks (beaten) |
| 2 tsp. baking powder | 2 C. milk |
| ½ tsp. salt | 2 beaten egg whites |
| 2 T. sugar | |

Sift together dry ingredients. Stir together egg yolks and milk. Mix all together then fold in beaten egg whites. Bake on hot griddle.

PANCAKES

Diann Partin

- | | |
|----------------------|-------------------------------|
| 1⅓ C. flour | 1¼ C. milk |
| 3 tsp. baking powder | 2 T. sugar |
| 1 egg | 3 T. melted shortening or oil |
| ¾ tsp. salt | |

Combine all ingredients and mix well. Grease skillet lightly for first pancake only; fry until puffy and bubbly. Serve hot with your favorite syrup. Serve with milk or coffee.

PANCAKE SYRUP:

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|-----------------------------|-----------------------------------|
| 1 C. white sugar | 2 C. water |
| 1 C. brown sugar | 1 tsp. vanilla or maple flavoring |
| 1 C. corn syrup or molasses | |

Mix and simmer about 5 minutes.

BUTTERMILK FLAPJACKS

Elly Mae Franklin

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|----------------------|-----------------|
| 1½ C. flour | 1 tsp. soda |
| 1 T. sugar | 2 eggs (beaten) |
| 1 tsp. baking powder | 2 C. buttermilk |
| ½ tsp. salt | 2 T. butter |

Mix dry ingredients. Add eggs, butter, and buttermilk. Batter might be lumpy. Serve with butter and syrup and coffee or tea and milk.

BUTTERMILK PANCAKES

Missy Dawson

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|-----------------|-----------------------|
| 3 eggs | 1 tsp. soda |
| 2 C. buttermilk | 1½ tsp. baking powder |
| 4 T. oil | 1 tsp. salt |
| 1½ C. flour | 1 T. sugar |

Beat eggs with a spoon. Add buttermilk and oil and mix well. Add dry ingredients which have been mixed together. Mix well and fry on hot griddle. For waffles, add ¼ C. more buttermilk.

ORANGE BOW-KNOT ROLLS

Mabel Warren

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|-------------|---|
| 1¼ C. milk | ¼ C. orange juice |
| ½ C. Crisco | 1 pkg. dry yeast (dissolved in
1/8 C. hot water) |
| ⅓ C. sugar | 2 eggs (beaten) |
| 1 tsp. salt | 4-5 C. flour |

Scald milk and pour over Crisco, sugar, and salt. Let cool. Add orange juice, yeast, eggs. Then add flour. Let rise in warm place several hours. Roll out dough and make bow knots by cutting strips of dough and tying each strip in a bow. Place on cookie sheet and bake 12-15 minutes at 350°. Dough may be refrigerated overnight. Dough may also be used to make cinnamon rolls.

ORANGE BOW KNOTS

Sharon Cooper

1 C. milk
½ C. sugar
1 stick margarine
1 tsp. salt
1 pkg. dry yeast

¼ C. orange juice
5½-6 C. flour
2 tsp. grated orange peel
3 eggs
¼ C. lukewarm water

FROSTING:

3 C. powdered sugar
1 tsp. grated orange peel

Enough orange juice to make
a thick frosting

For rolls, combine in saucepan: milk, sugar, margarine, and salt. Heat until margarine has melted. Let cool until lukewarm. Dissolve yeast in ¼ C. lukewarm water. Beat eggs in large bowl. Add yeast and milk mixture, orange peel and orange juice. Add 2 C. flour and beat with mixer on high speed for 2 minutes. Stir in enough additional flour to make soft dough. Grease sides of mixing bowl that will hold dough; cover and let rise. Dough can be made into bow knots immediately or refrigerated for a day. If kept in refrigerator, be sure to punch down at least once after it has risen. To make bow knots, pinch off dough and roll between floured hands until tube-like and about 8-inches to 10-inches long. Tie each tube into a bow and place on a jelly roll pan. Let rise until doubled. Bake at 350° for 10-12 minutes. Makes about 40 rolls. For Frosting: Blend all ingredients and frost rolls while warm. (I use an air bake jelly roll pan or cookie sheets.)

MAMIE'S CINNAMON TWISTS

Frances M. Ellis

1 egg (beaten)
½ C. sugar
1 T. salt

2 C. lukewarm water
4 T. fat (melted)
1 cake compressed yeast

Dissolve yeast in lukewarm water. Mix all together. Add 7 C. flour (start with 4 C., then add 1 C. at a time). Mix with hand. Let raise size and a half then take off. Press just larger than an egg, pull out long, dip in melted butter, then in cinnamon, brown sugar and sugar. Tie knot and dip again, place in ungreased pan and bake in 350° oven about 20 minutes. Bake what you want and place rest in refrigerator until next day and finish baking.

CARAMEL ROLLS

Fran McCarthy

2 pkgs. yeast	6 C. flour
3 C. lukewarm water	6 T. oil
$\frac{3}{4}$ C. sugar	3-4 C. more flour
$1\frac{1}{2}$ tsp. salt	Brown sugar
2 eggs	Milk
	Butter and cinnamon

Dissolve yeast in lukewarm water with sugar and salt. Stir in eggs and 6 C. flour; mix well. Add salad oil. Mix in 3-4 C. more flour, or enough to make dough just firm enough to handle. Cover bowl and let stand in warm place until double in bulk. Butter five 9-inch pie pans (or fewer, storing unused dough in the refrigerator). Place brown sugar and a little milk in bottom of each pan. Flatten dough and spread out in rectangular shape. Spread with butter and cover with cinnamon. Roll dough like jelly roll and slice into desired size. Arrange in pans. Remove from oven and immediately turn rolls out, upside down so they will have caramel glaze. (I also use this dough for dinner rolls. Sometimes I make it into a loaf.)

NO KNEAD CINNAMON ROLLS

Doris I. Crego

COMBINE:

$\frac{1}{2}$ C. scalded milk	3 T. shortening
3 T. sugar	$1\frac{1}{2}$ tsp. salt

Cool to lukewarm, add $\frac{1}{2}$ C. warm water which 1 pkg. yeast has been dissolved in. Blend in 1 egg. Gradually add $3\frac{1}{4}$ C. flour. Cover. Let rise, then roll out and spread with 2 T. melted butter, $\frac{1}{4}$ C. sugar, 2 tsp. cinnamon. Roll and cut in slices. Let rise and bake in 375° oven for 20-25 minutes. Can drizzle with powdered sugar icing.

During the spring of 1868, millions of wild pigeons crossed the county, traveling from east to west. They darkened the sky and kept coming for hours. A few stragglers were seen for a few years, but suddenly they disappeared, having become extinct.

AUNT MARILYN'S CINNAMON ROLLS

Marilyn Koehler

3/4 C. milk	1 tsp. salt
1/2 C. sugar	2 eggs
1 stick margarine	3 1/2-5 C. flour

In a large mix and store Tupperware bowl, place 1/4 C. warm water and 2 pkgs. dry yeast (or 2 T. bulk yeast). Sprinkle with 1 tsp. sugar. In small saucepan, scald 3/4 C. milk. Add 1/2 C. sugar, 1 stick margarine and 1 tsp. salt to hot milk. Stir until dissolved. Add 1 C. cold potato water (water drained from potatoes when boiled). Cool mixture. Add 2 beaten eggs. Add 3 1/2-5 C. flour (dough should be soft not sticky.) Let rise 1 hour. Roll flat to 1-inch and spread with 1/2-3/4 C. sugar and cinnamon. Roll up like jelly roll. Cut 1 1/2-inch rounds. Place in 9x13-inch pan. Let rise 45 minutes. Bake at 350° for 25-30 minutes.

♥ CINNAMON ROLLS

In Memory of Charlene Davis

2 1/2 C. lukewarm water	2 pkgs. yeast (quick rise)
1 box regular cake mix	1/3 C. oil
1 C. flour	1 tsp. salt
3 eggs	

Add above ingredients to yeast mixture. Beat with mixer until bubbles appear. Add another 5-6 C. flour. Stir in with spoon, making a soft dough. Knead for 5 minutes. Let rise until double in a greased mixing bowl. Divide dough in half. Roll 1/4-inch thick. Spread with oleo, sugar, and cinnamon. Roll up, cut and put in greased pan. Let rise until double. Bake at 350° for 20-30 minutes. Makes 3 dozen.

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In 1849, the County Board granted a license to Archibald Burroughs to maintain a ferry on Chariton River, at or within two miles of the point where the Mormon trail crossed the river.

HOT ROLLS, BREAD, OR CINNAMON ROLLS

Gloria Crall

(School Recipe)

2 pkgs. dry yeast

½ C. warm water

2½ C. scalded milk

½ C. sugar

1 T. salt

½ stick oleo

4 beaten eggs

Flour - enough to make a smooth kneaded dough, about 6-7 C.

Add yeast to warm water. Set aside. Scald milk, then add oleo, sugar, and salt. Cool to lukewarm. In mixing bowl add 2-3 C. flour to milk mixture and beat until smooth. Add yeast and eggs and a little more flour. Continue to beat until smooth. Pour out on floured surface, knead until smooth and elastic. Let rise in large bowl. Shape into rolls, bread, or cinnamon rolls. Bake at 350° for 25 minutes or until done. For Cinnamon Rolls: Roll out into a rectangle shape, spread soft butter on this and sprinkle with sugar and cinnamon. Roll into a tight roll and cut into slices. Served at Moravia School Hot Lunch.

MONKEY BREAD

Irene Crow

⅔ C. sugar

1 tsp. cinnamon

4 cans biscuits

1 C. sugar

1½ sticks oleo

1 tsp. cinnamon

Cut the biscuits in fourths. Have sugar and cinnamon in a grocery bag. Add cut biscuits and shake well. Melt the oleo, add sugar and cinnamon. Boil well. Pour over the biscuits in a bundt pan. Bake at 350° for about 50 minutes. Use an average size bundt pan.

All units of the Mormon wagon train were on the move on Apr. 3, 1846, and some reached Hickory Grove campground in Wayne County in spite of heavy rain and deep mud.

DAD'S BEST CINNAMON BREAD

John Raymon Criddlebaugh

1 C. milk	1 egg
¼ C. butter	4½ C. flour
¼ C. sugar	1 pkg. dry yeast
1 tsp. salt	¼ C. water

Scald milk; add butter, salt, and sugar. Cool to warm. Dissolve yeast in water. Add to milk mixture and egg. Stir in flour and knead until smooth. Cover and let rise. Divide in half and roll each to 8x10-inches. Brush with melted butter. Sprinkle with ½ C. sugar and 1 T. cinnamon. Roll as jelly roll. Pinch edges. Place sealed side down in greased bread pans. Brush tops with butter. Let rise. Bake at 350° for 40-50 minutes. Ice while hot.

QUICK RISE CASSEROLE BREAD

Nora Bratschi

1 C. water	1 C. milk
1 T. shortening	
2 (¼ oz.) pkg. Rapidrise yeast	1 tsp. salt
3 T. sugar	3½ C. flour
1 T. milk	1 C. more flour
Sesame seed	

Heat water, milk, shortening to 125°-130° (more than lukewarm). In large container (3-qt. size or more) mix yeast, sugar, salt, 3½ C. flour. Add all hot liquids; mix well. Beat hard until smooth, bubbly. Stir in last cup of flour. Let rise until double. Pour in sprayed casserole or pan (I use 9-inch Pyrex, but metal is all right). Smooth top of batter with spoon dipped in milk, sprinkle with seeds. Bake at once in 375° oven for 55-60 minutes. Remove from pan, coat with stick of oleo, not tub kind. Cool, eat. Entire time less than 3 hours.

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In 1847, Andrew Collins was granted a license to keep a ferry boat on the Chariton River, four miles east of Centerville and a little below the mouth of Cooper Creek.

APPLESAUCE NUT BREAD

Betty Haver

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|-------------------------------|------------------------|
| 2 C. sifted all-purpose flour | ½ tsp. baking soda |
| ¾ C. granulated sugar | 1 C. chopped walnuts |
| 3 tsp. baking powder | 1 egg |
| ½ tsp. cinnamon | 1 C. canned applesauce |
| 1 tsp. salt | 2 T. melted shortening |

Heat oven to 350°. Grease 9x5x3-inch loaf pan. Onto waxed paper, sift flour, sugar, baking powder, cinnamon, salt, baking soda. Add walnuts. In mixing bowl, beat egg. Add applesauce, shortening. Add flour mixture; stir until just well blended. Turn into pan. Bake 1 hour. Cool in pan 10 minutes; remove. Cool overnight before slicing.

APRICOT NUT BREAD

Louise McCully

- | | |
|----------------------|------------------------------------|
| 1 C. sugar | 4 tsp. grated orange rind |
| 2 T. soft shortening | 3 C. sifted flour |
| 1 egg | 3½ tsp. baking powder |
| ¾ C. milk | 1 tsp. salt |
| ¾ C. orange juice | 1 C. finely chopped dried apricots |
| | ¾ C. chopped nuts (pecans) |

Grease a loaf pan, 9x5x2½-inches. Mix thoroughly sugar, shortening, egg. Stir in milk, orange juice, and rind. Sift together flour, baking powder, salt and stir in. Blend in apricots and nuts. Pour into prepared pan. Let stand 20 minutes. Heat oven to 350°. Bake about 70 minutes until toothpick thrust into center comes out clean.

BANANA-ORANGE NUT BREAD

Joyce Hiatt

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|--------------------------------|---------------------------------------|
| ¼ C. shortening (creamed) | 2 C. flour (sifted) |
| 1 C. sugar | ¼ tsp. salt |
| 1 tsp. vanilla | 2 tsp. baking powder |
| 1 egg | ½ tsp. soda |
| 1½ C. mashed bananas | ½ C. chopped nuts and juice of orange |
| Grated rind of 1 medium orange | |

Cream together shortening and sugar. Add the egg, vanilla, bananas, orange rind. Add flour, salt, baking powder, and soda. Stir in nuts and juice of orange. Bake in waxed paper lined 5x9-inch loaf pan at 350° for about 1 hour.

BANANA BREAD

Pam Flanigan

3 large or 4 small ripe bananas

CREAM TOGETHER:

¾ C. sugar

1 large egg

¼ C. shortening

SIFT TOGETHER:

1¾ C. flour

1 tsp. soda

1 tsp. baking powder

½ tsp. salt

Preheat oven to 350°. Mash bananas with fork. To creamed mixture alternately add bananas and dry ingredients stirring until smooth before adding more. May add ½-1 C. nuts if desired. Bake in loaf pan for about 1 hour or until toothpick inserted in center comes out clean.

BISCUITS

Eleanor Davis Jones

2 C. flour

3 tsp. baking powder

½ tsp. salt

¼ C. shortening

¾-1 C. milk

Cream shortening and add remainder of ingredients. Bake at 450° for 12-15 minutes.

LADIES AID BISCUITS

Carleta Stocker

9 C. flour

1 T. salt

⅓ C. baking powder

1 T. cream of tartar

½ C. sugar

1 lb. shortening

2 C. milk

Mix flour, salt, baking powder, and cream of tartar. Cut in shortening to size of peas. Make hole in center of flour and add milk all at once. Mix only to combine. Pat out on floured board and cut. Bake at 425° for 15-20 minutes. Makes about 30. Mix and handle as little as possible for light biscuits.

MOTHER'S DENVER BISCUITS

Marietta Newland

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|----------------------|---|
| 1 qt. scalded milk | 1 pkg. yeast |
| 1 C. sugar | 1 tsp. soda |
| 1 C. shortening | 6½ C. flour |
| 2 tsp. baking powder | 1½ tsp. salt (to be added when
mixed in stiff dough) |
| 1 C. mashed potatoes | |

Mix together with about half of flour (sponge). Let rise. Use remainder of flour and mix into stiff dough and add salt. Let rise slightly. Keep in refrigerator. Can be used for several days. Make into biscuits and let rise before baking. These are more the texture of rolls rather than biscuits.

WEIGHT WATCHERS BISCUIT

Donna Daily

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|----------------------|-----------------------|
| 3 T. flour | 1 tsp. diet margarine |
| 1 tsp. baking powder | Enough milk to mix |

Bake 10 minutes at 350°.

BLUEBERRY SUPPER BREAD

Ellen Moore

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|-----------------------------|-------------|
| 1 pkg. blueberry muffin mix | ¼ C. flour |
| ½ C. sugar | 2 T. butter |

Prepare the muffin mix according to package directions for coffeecake and pour into a greased 8½-inch round baking dish. Combine sugar and flour in a bowl; cut in butter until mixture is consistency of crumbs. Sprinkle on blueberry mixture in baking dish. Bake in 400° oven for 30 minutes or until done. Serve warm with butter. Serves 6-8.

The Centerville to Albia Road was in operation by July of 1850. It was little more than a wagon trail.

HONEY-BLUEBERRY BREAD

Ellen Moore

1¼ C. milk (scalded)
⅓ C. granola cereal
2 C. unbleached flour
2½ tsp. baking powder
3 T. shortening (melted)

1 tsp. salt
1 C. blueberries
½ C. honey
1 egg (beaten)

Pour milk over cereal and let stand until cool. Sift flour with baking powder and salt; stir in blueberries. Add egg, shortening and honey to cereal mixture; mix well. Add flour mixture and stir only enough to dampen flour. Pour into greased 4x8-inch loaf pan. Bake at 350° for 50 minutes or until tests done. Cool in pan 10 minutes. Remove from pan; cool on rack. Wrap in waxed paper and store overnight before slicing.

CHRISTMAS FRUIT BREAD

Fern Rupalo

½ C. oleo
1 C. sugar
2 C. flour
2 eggs
½ C. chopped nuts

1 tsp. soda
1 C. mashed bananas
¼ C. maraschino cherries
¼ C. chocolate chips

Cream sugar and oleo. Add eggs. Sift flour and soda. Add alternately with bananas. Mix in remaining ingredients. Pour into two loaf pans. Bake at 350° for 1 hour.

KURUZNI KRUK

(Croatian Cornbread)

Delores Sisul

1 (16 oz.) carton creamed
cottage cheese
½ C. sugar
2 eggs
½ tsp. salt

½ C. yellow cornmeal
½ C. flour
¼ tsp. soda
½ pt. sour cream
½ stick melted oleo

Mix first 4 ingredients. Add remaining ingredients and mix well with electric mixer. Pour into a greased 9x9-inch pan. Bake at 350° until top is golden brown, 45-60 minutes or until done.

WEIGHT WATCHERS BROCCOLI CORNBREAD *Beverly Stickler*

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|---|--|
| 2 C. frozen chopped broccoli
(one 10-oz. pkg., thawed and
well drained) | ½ C. egg substitute |
| ⅔ C. nonfat cottage cheese | 2 T. plus 2 tsp. margarine
(softened) |
| ½ C. chopped onion | ¼ tsp. salt |
| | 6 oz. self-rising white cornmeal |

Preheat oven to 350°. Spray a 9-inch glass pie plate with nonstick cooking spray; set aside. In large mixing bowl, combine broccoli, cottage cheese, onion, egg substitute, margarine, and salt until blended; stir in cornmeal. Scrape mixture into prepared pie plate; smooth to make even layer. Bake 30 minutes until golden. Let stand 10 minutes before serving. Makes 8 servings. Each serving provides: 1 fat, ½ protein, ½ vegetable, 1 bread, 5 optional calories. Per Serving: 142 calories, 6 g protein, 4 g fat, 20 g carb., 121 mg calcium, 494 mg sodium, 2 mg cholesterol, 2 g dietary fiber.

SOUR CREAM CORNBREAD

Gisele Chapman

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|------------------------|-----------------------------|
| 1½ C. self-rising meal | ¼-½ C. chopped bell pepper |
| 3 T. flour | 1 (8 oz.) carton sour cream |
| 3 eggs | 1 can cream style corn |
| 1 chopped onion | ¾ C. oil |

Combine all ingredients. Place in a well greased 9x13-inch pan. Bake at 375° until done (about 30 minutes).

MEXICAN CORNBREAD

Denise Pauls

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|-------------------------------|------------------------|
| 1 onion (chopped) | ½ tsp. soda |
| 8 oz. shredded cheddar cheese | ½ tsp. salt |
| 3 hot peppers (chopped) | 1 C. milk |
| ¾ C. cornmeal | 2 eggs |
| ½ C. flour | ⅓ C. oil |
| | 8 oz. can creamed corn |

Mix onion, cheese, and peppers. Add rest of ingredients and mix well. Pour in hot, greased 9x9-inch pan. Bake at 350° for 40-45 minutes.

CORN BREAD

Nancy Robinson

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|-------------------------|-----------|
| 1 C. flour | 1 egg |
| ½ C. sugar | 1 C. milk |
| ½ C. corn meal (yellow) | 1 T. oil |
| 1 T. baking powder | |

In mixing bowl mix all ingredients well and pour in 9x9-inch greased baking pan. Bake at 400° for 25-30 minutes.

CORN BREAD

Christine Anderson

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|-------------------------------|----------------------|
| 1 C. corn meal | 2 eggs |
| 1 C. sifted all-purpose flour | 1 C. milk |
| 4 tsp. baking powder | ¼ C. soft shortening |
| ½ tsp. salt | |

Sift together dry ingredients into a bowl. Add egg, milk, and shortening. Beat until smooth. Do Not Overbeat. Bake in 8-inch square pan in preheated oven, 425° for 20-25 minutes.

♥ DEPRESSION BREAD

In Memory of Lavelle Seals

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|-----------------|-------------|
| 2 pkgs. yeast | 4 T. lard |
| ½ C. warm water | 6 T. sugar |
| 1 tsp. sugar | 2 T. salt |
| 5 C. warm water | 14 C. flour |

Soften the yeast in the warm water; add 1 tsp. sugar. Add warm water, lard, sugar, and salt. Stir well. Gradually add in the flour. Mix until stiff, then turn out and knead until all flour is used. Make into loaves and rolls. Bake at 350° for 25 minutes for rolls, 45 minutes for bread. Yields: 4 loaves.

♥ CROATIAN NUT ROLL

In Memory of Eva Raskie

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|-----------------------|------------------------------|
| 3/4 C. milk | 1/2 C. warm water |
| 1/2 C. Crisco or lard | 2 eggs (beaten) |
| 1/2 C. sugar | 1/2 tsp. vanilla |
| 1 tsp. salt | 5 3/4-6 C. all-purpose flour |
| 2 pkgs. dry yeast | |

Scald milk. Add Crisco, sugar, and salt. Dissolve yeast in 1/2 C. warm water. Add to above mixture. Add eggs and vanilla. Add flour, 1 C. at a time. After flour is added, knead for about 5 minutes. Put in greased bowl, grease top and let rise until doubled.

FILLING:

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|-----------------------------|-----------------------|
| 6 C. nuts (English walnuts) | 1 stick oleo (melted) |
| 1 1/2 C. sugar | 3/4 C. hot milk |

Clean and grind nuts to real fine. Add milk and rest of ingredients. Heat on low for better spread, stirring constantly. Spread cloth on table, flour cloth well. Roll dough until thin. Spread dough with filling, then roll as for jelly roll, from both ends, meet in center. Put in well greased 11x16-inch baking pan. Can use jelly roll pan. Let rise 1/2 hour. Bake at 350° for 1 hour. NOTE: (Shape into horseshoe before baking.) For easier handling dough can be divided into 2 portions. Also dividing the filling making 2 nut rolls.

EASTER DOLLS - Italian

JoAnn Laurson

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|--------------------|-----------------|
| 8 C. flour | 1-2 sticks oleo |
| 2 T. baking powder | 1 C. milk |
| 1 1/2 C. sugar | 4-5 whole eggs |
| Pinch of salt | |

Mix well to make a stiff dough. Add more flour if needed. Roll dough in strips and wrap around an uncooked egg in the shell and bake in 350° oven for 25 minutes. Frost with thin powdered sugar icing. This same recipe can be used to make Italian wedding cookies but not quite as stiff a dough. Frost cookies with colored powdered sugar icing.

♥ CROATIAN APPLE ROLL

In Memory of Eva Raskie

Measure and set aside:

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| 3 lbs. apples (peeled and sliced) | 1½ tsp. cinnamon |
| 1 stick margarine (melted) | 1 C. granulated sugar |

DOUGH:

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|-----------------------------|-----------------------|
| 4-4½ C. flour (all-purpose) | ¼ tsp. salt |
| 3 large eggs (beaten) | 4 tsp. baking powder |
| ½ C. shortening (Crisco) | 1 C. warm milk |
| | ½ C. granulated sugar |

Heat oven to 350°. Mix all above dough ingredients to form a soft dough. Roll out on a large floured cloth like for pie crust. (I fold up a flat sheet I use especially for this.) Mix apples, sugar, and cinnamon and place all over the dough. Work quickly so dough doesn't soften from juice. Drizzle the melted margarine all over the apple mixture. Grasp cloth with both hands rolling dough like a jelly roll halfway. Grasp other side of cloth and meet other roll (you now have 2 rolls). Pull ends up and pinch together and pull one end around to form a horseshoe. Place on a large greased baking sheet or a 9x13-inch pan would work. Sprinkle with a little granulated sugar. Bake at 350° for 1 hour until nicely browned. You may need help transferring the dough to the baking pan. Two individual rolls could also be made.

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♥ FRENCH BREAD

In Memory of Zena Wahl

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| 1 pkg. dry yeast | 1½ tsp. salt |
| ½ C. warm water | 1 T. cooking oil |
| 1 C. warm water | 4 C. flour |
| 1 T. sugar | |

Dissolve yeast in ½ C. warm water. Mix rest of ingredients, except flour. Add to yeast mixture with flour, working spoon through dough 5 times in 10 minutes. Divide into 2 balls. Let rise 10 minutes, covered. Roll out and up as for a jelly roll. Score top. Let rise 1½ hours uncovered. Bake on ungreased cookie sheet at 400° for 30-35 minutes.

CROATIAN NUT ROLL (Orehnaca)

Anna Barbaglia

4½ C. flour
½ C. sugar

1 tsp. salt

Mix with hands until it looks like coarse meal.

1 stick butter (cut in pieces)
1 pkg. yeast or 1 T. dissolved in
¼ C. warm water

1 C. warm milk
Add 2 eggs to milk
Add 1 tsp. sugar

Let set 3-5 minutes until it starts to foam and comes to top of cup. Add yeast with milk mixture. Put in flour mixture. Keep working, it will be sticky. Add ½ C. flour to mixture if needed. Grease bowl and turn dough so it is greased on both sides. Let rise 1 hour.

FILLING:

5 C. hickory nuts

1 C. walnuts

ADD:

2 C. sugar

½ tsp. cinnamon

1 C. scalded milk

ADD:

2 T. butter

1 tsp. vanilla

Grind nuts fine. (I grind the nuts night before to have it ready and refrigerated.) Pour over nuts, keep stirring until thick. Put pastry cloth on table, flour it, let dough rise 1 hour. Then push down and cut dough into half and use half at a time. Makes 2 nut rolls. Spread out or roll out and put filling on dough. Roll up and put in big roaster pan, well greased with buttered Crisco. Let rise 1 hour. Bake at 300°-325° about 1 hour or 45 minutes, until it's nice and brown, depends on oven. (This recipe was used for Croatian Fest, July 29, 1995 on Centerville Square.)

On July 6, 1848, the Board of Commissioners granted E.A. Packard a license to "vend spirituous liquors in any way he sees proper for one year for the sum of \$25".

CRUSTY FRENCH BREAD

Jane Kaster

- 2 C. warm water
- 1 pkg. yeast
- 1 T. sugar
- 2 tsp. salt
- 5½ C. flour

Pour water in bowl and dissolve yeast. Add sugar and salt and 3 C. flour. Beat smooth. Stir in remaining flour and knead 5-7 minutes. Place dough in greased bowl. Cover; rise 1 hour. Punch down and roll in 2 balls. Let stand 5 minutes. Shape into long loaves. Slash top and let rise 1 hour. Bake at 425° for 30 minutes.

GINGERBREAD

Gena Franklin

- 1 C. sugar
- ½ C. oleo
- 2 eggs
- 1 C. molasses
- 1 C. milk
- 3 C. flour
- ¼ tsp. cloves
- ½ tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. ginger
- ½ tsp. allspice
- ¼ tsp. salt

Mix all ingredients together thoroughly. Pour into greased and floured pan. Bake at 350° for 35 minutes (approximately).

KAVRING (Norwegian)

Deborah Egeland

- ½ C. shortening
- 1 C. sugar
- 2 eggs
- 1 C. rye flour
- 1 C. corn meal
- 2 C. sour or buttermilk
- 2 tsp. soda
- Pinch of salt
- 1 C. white flour

(Can use graham, wheat, or any kind of flour. Add enough flour to make dough workable.) Mix and drop onto greased cookie sheet. Bake in moderate oven, 375°. Split and toast in slow oven, 325°-350°. Recipe from mother-in-law, Mrs. Jean Egeland.

LIGHT AS A FEATHER GINGERBREAD

Vernice Hamm

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|-----------------------|----------------------|
| ½ C. shortening | ½ tsp. salt |
| ½ C. boiling water | ½ tsp. baking powder |
| ½ C. brown sugar | ½ tsp. soda |
| ½ C. sorghum molasses | ¾ tsp. ginger |
| 1 egg (beaten) | ¾ tsp. cinnamon |
| 1½ C. flour | |

Pour boiling water over shortening. Add remaining ingredients and beat until smooth. Batter will be thin, but do not add more flour. Bake in greased 8-inch square pan in 350° oven for about 35 minutes.

NEVER 'ENUFF BREAD

Nancy Sayres

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|---------------------------|--|
| 1 loaf frozen bread dough | 2 tsp. caraway seed |
| ½ C. melted oleo | 2-2½ instant cubes beef bouillon
(crumbled) |
| 2 tsp. poppy seed | |
| 2 tsp. sesame seed | 1 C. grated cheddar cheese |

Thaw dough at room temperature only. Spread in a jelly roll pan, running up the edges. Pour oleo on raw dough. Mix seeds and bouillon cubes; sprinkle over raw dough. Cut or score into 48 pieces. Sprinkle cheese over top and bake at 425° for 12-15 minutes. Break apart and serve hot. It can be refrigerated to cool margarine and cut easier before baking. Excellent as an appetizer; great with a meal!

APPLESAUCE MUFFINS

Sally Bauer

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|-----------------|------------------------|
| 1 C. shortening | 1 tsp. vanilla |
| 2 C. sugar | 2 C. applesauce |
| 2 eggs | |
| Mix and add: | |
| 4 C. flour | 2 tsp. soda |
| 1 tsp. cinnamon | 1 tsp. apple pie spice |
| Nuts or raisins | |

Sprinkle with sugar and cinnamon. Bake at 400° for 20-25 minutes until golden brown.

BANANA OATMEAL MUFFINS

Pam Flanigan

(Sugar-free)

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|-------------------------|------------------------------|
| 6 ripe bananas | 2½ tsp. baking soda |
| 6 oz. dry oatmeal | 1 C. brown sugar replacement |
| 1½ tsp. cream of tartar | 2 C. dry powdered milk |

Mash bananas with fork. Mix all ingredients thoroughly and put in non-stick muffin pan. Bake at 350° for 15 minutes. Yield: 12 muffins.

MORNING GLORY MUFFINS

Kathryn Sharp

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|--------------------|------------------------------|
| 2 C. flour | ½ C. chopped pecans |
| 1¼ C. sugar | 3 eggs |
| 2 tsp. soda | 1 C. vegetable oil |
| 2 tsp. cinnamon | 1 apple (cored and shredded) |
| 2 C. grated carrot | 2 tsp. vanilla |
| ½ C. raisins | 1 tsp. salt |
| ½ C. coconut | |

In large mixing bowl combine flour, sugar, soda, cinnamon and salt. Stir in carrots, raisins, coconut, and pecans. In separate bowl combine eggs, oil, apple, and vanilla. Add to flour mixture. Stir only until combined. Spoon into greased muffin pans. Bake at 350° for 15-18 minutes. Yield: 18 muffins.

WEIGHT WATCHERS PINEAPPLE MUFFINS *Mary Ann Hurley*

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|----------------------------------|------------------------|
| 1 slice bread (made into crumbs) | ½ C. crushed pineapple |
| 1 egg | ½ tsp. orange flavor |
| 6 tsp. sweetener (Sugar Twin) | ½ tsp. vanilla |
| ⅓ C. dry milk | ½ tsp. baking soda |

Mix all together. Put into muffin tins. Makes 6 muffins. This is one meal, for breakfast or lunch.

RHUBARB MUFFINS

Sue Draker

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|-------------------|----------------|
| 1½ C. brown sugar | 2½ C. flour |
| ⅔ C. salad oil | 1 tsp. salt |
| 1 egg | 1 tsp. soda |
| 1 C. sour cream | 1 tsp. vanilla |

Mix above ingredients together. Add 1½ C. finely chopped rhubarb. Stir in very gently. Pour into lined muffin pans.

TOPPING: (Crumble)

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|-------------------|--------------------|
| ½ C. sugar | 1 T. melted butter |
| ½ C. chopped nuts | |

Sprinkle on top of muffins. Bake at 350° for 10 minutes or until done.

STRAWBERRY MUFFINS

Mindy Payne

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|-----------------|---------------------|
| 2 C. flour | 2 eggs (beaten) |
| 1 C. sugar | ½ C. oil |
| 1 tsp. soda | ½ C. buttermilk |
| 1 tsp. cinnamon | ½ C. strawberry jam |
| 1 tsp. nutmeg | ½ tsp. salt |

In a mixing bowl, stir dry ingredients together. Make a well in center. Combine eggs, oil, and buttermilk and pour all at once in dry ingredients. Stir until moistened and fold in jam. Do not overmix!! A few lumps will remain. Place in well greased or lined muffin tins. Bake at 375° for 30 minutes. Makes 18 muffins.

OATMEAL BREAD

Dorothy Perkins

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|---|-----------------|
| 2 pkgs. yeast (dissolved in
½ C. warm water) | ⅓ C. shortening |
| 1½ C. boiling water | 1 tsp. salt |
| 1 C. dry oatmeal (quick or reg.) | 5½-6 C. flour |
| ½ C. molasses | 2 beaten eggs |

Combine (in large bowl) boiling water, molasses, shortening, salt and oatmeal. Let cool to lukewarm. Add 2 C. flour, beat well. Add eggs and dissolved yeast. Stir in remaining flour. Turn out on floured surface and knead. Place in greased bowl in warm place. Cover and let rise double. Make in 2 loaves; let rise. Bake at 350° for 40 minutes or until done.

AMISH OATMEAL BREAD

Dorothy (Drake) Haines

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|--------------------------|----------------|
| 2 C. boiling water | 1 T. salt |
| 1 C. rolled oats (quick) | ½ C. honey |
| 1 pkg. dry yeast | 1 egg |
| ⅓ C. warm water | 1 tsp. vinegar |
| 2 C. wheat flour | 2 T. molasses |
| 4-5 C. white flour | |

Pour boiling water over oatmeal. Dissolve yeast in warm water. Let oatmeal cool to lukewarm. Add remaining ingredients using enough flour to make a soft dough. Turn out onto floured surface and knead until smooth and elastic. Let rise until doubled in bulk. Punch down, divide into 2-3 loaves. Let rise again. Bake at 350° for 25-30 minutes. This bread makes excellent toast.

OATMEAL RAISIN BREAD

Joan Davis

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|-------------------------|------------------------|
| 2 pkgs. dry yeast | 2½ tsp. salt |
| ½ C. warm water | 2 eggs |
| 1½ C. boiling water | 5½-6 C. flour |
| 1 C. old-fashioned oats | 1 C. raisins |
| ½ C. brown sugar | ⅓ C. sugar |
| 7 T. oleo | 3 tsp. ground cinnamon |

In a cup, dissolve yeast in warm water. Let stand 5 minutes. In a large bowl, stir boiling water, oats, brown sugar, 3 T. of the oleo and salt until lukewarm. Beat in eggs, 2 C. flour, raisins, and yeast mixture. Stir in remaining flour gradually until a soft dough is formed. On a floured surface, knead dough until smooth and elastic. Place in a greased bowl. Turn to coat surface. Cover and let rise in a warm place, free of drafts, until doubled, about 1½ hours. Mix sugar and cinnamon. On floured surface, roll half of the dough into a 9x15-inch rectangle. Spread with 2 T. oleo, sprinkle with ½ of the sugar mixture and roll from short side. Place in a greased 8½x4½-inch loaf pan. Repeat with second half. Cover and let rise until doubled, about 45 minutes. Bake in a preheated oven, 350° for 40-45 minutes. Wonderful sliced...fantastic toasted!

PORK AND BEAN BREAD

Polly Scritchfield

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|-------------------------------|----------------------|
| 1 C. raisins | 1 tsp. cinnamon |
| 1 C. boiling water | ½ tsp. baking powder |
| 3 eggs | 1 tsp. soda |
| 1 C. oil | ½ tsp. salt |
| 2 C. sugar | 1 tsp. vanilla |
| 1 (16 oz.) can pork and beans | 1 C. nuts |
| 3 C. flour | |

Mix raisins with boiling water. Set aside. Beat eggs, oil, and sugar. Add flour and rest of ingredients to mixture. Add cinnamon and vanilla. Pour batter into 3 well greased pans or 5 mini-pans. Bake at 325° for 60 minutes.

PUMPKIN BREAD

Jeanette Coates

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|----------------------|-----------------------------|
| 3½ C. flour | 1 C. Mazola Oil |
| 1 tsp. nutmeg | 4 eggs |
| 2 tsp. soda | ⅔ C. water |
| 1 tsp. salt | 2 C. (1 medium can) pumpkin |
| 1 tsp. baking powder | 1 C. chopped nuts (opt.) |
| 3 C. sugar | |

Sift all dry ingredients together. Set aside. In large bowl, put 1 C. Mazola Oil, 4 eggs, ⅔ C. water. Stir. Add the pumpkin. Stir and mix until smooth. Add this mixture to dry ingredients. Mix well. Bake in 3 greased and floured loaf pans for 1 hour at 325° or 350° (depending on oven). Turn onto rack. Let stand for several hours before slicing.

REFRIGERATOR BREAD

Judy Henderson Smith

- Dissolve 2 pkgs. yeast in 3 C. warm water and let stand. In separate bowl mix:
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|------------|------------|
| 1 T. salt | 8 C. flour |
| ½ C. sugar | |

MIX:

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|----------------|----------|
| 1 egg (beaten) | ⅓ C. oil |
|----------------|----------|

Add yeast mixture. Add this to dry ingredients and mix well. Put into refrigerator overnight. Take out and knead; put into greased pan and let rise. Can be used over several days. Bake at 350° until golden brown.

DOUBLE BUTTERSCOTCH CRESCENTS

Sally Bauer

1 pkg. yeast

¼ C. warm water

Soften and dissolve. Prepare 1 pkg. butterscotch pudding using 1½ C. evaporated milk. When thick, remove from heat and add ½ C. oleo. Cool. Blend in 2 eggs, 2 tsp. salt, and yeast mixture. Add 4½-5 C. flour. Cover and let rise until double. Divide into thirds. Roll into circle and cut in 12 wedges. Place teaspoon filling in center of each. Roll up, starting with wide end. Let rise about 1 hour. Bake at 375° for 12-15 minutes.

FILLING:

¼ C. melted oleo

⅓ C. chopped pecans

⅔ C. coconut

2 T. flour

⅔ C. brown sugar

FROSTING:

¼ C. brown sugar

2 T. oleo

2 T. evaporated milk

Boil 1 minute, add 1 C. powdered sugar.

FAMILY FAVORITE ROLLS

Imogene Tisue

2 C. milk (scalded and cooled)

⅔ C. sugar

2 pkgs. yeast (softened in

½ C. oleo

¼ C. water

1 tsp. salt

3 eggs (beaten light)

6 C. flour

Scald milk. Add sugar, oleo, salt, and let cool. Beat eggs until real light. Add yeast softened in ¼ C. water with 1 tsp. sugar. Add 3 C. flour and beat with mixer 5-10 minutes. Add rest of flour by hand. Cover and let rise until double in bulk. Make out in desired shape rolls. Let rise. Bake at 375° for 15-20 minutes.

HOT ROLLS

Kay Oden Hanson

2 C. lukewarm milk
2 tsp. salt

½ C. sugar

Crumble into mixture: 2 cakes yeast
Stir in: 2 eggs and ½ C. soft butter
Mix in: 7-7½ C. sifted flour

Knead dough until elastic. Put in greased bowl and let rise until nearly double in bulk. Punch down. Let rise again until nearly double. Divide dough into thirds. Roll each third into a circle. Brush with melted butter. Cut circle into 8 triangles. Roll, starting with wide side of triangle. Place on greased baking sheet. Cover and let rise until light. Bake at 375° for 20-25 minutes or until done.

MAURINE'S MOM'S ROLLS

Maurine Glascock

1½ C. hot water
¾ C. sugar
1 tsp. salt
1½ C. cold water
1 egg
1 stick oleo

2 pkgs. Fleischman's Rapid Rise yeast
6-8 C. flour
Brown sugar
Cinnamon
Nuts

Melt oleo in hot water. Add sugar and salt. Dissolve yeast in warm water. Add eggs to hot water and oleo mixture and beat well. Add yeast and flour to above ingredients. Mix well. Knead very well - at least 7 minutes. Put in greased bowl and let rise until double. Punch down. Roll out to ½-inch thick. Melt oleo and spread on dough. Sprinkle mixture of brown sugar and cinnamon on dough. Sprinkle pecans or walnuts, chopped, on top of cinnamon mixture. Roll up dough. Cut into 2-inch thick slices. Let rise. Bake in 350° oven for 20-25 minutes or until golden brown.

FROSTING:

1 stick oleo
Powdered sugar

Vanilla
Milk

Mix to right consistency. Spread over cooled rolls.

NEVER-FAIL ROLLS

1 pkg. yeast	1/2 C. oleo
1 C. lukewarm water	1 tsp. salt
1/2 C. sugar	2 eggs
1 C. milk	6 C. flour

Mix together the yeast, water, and sugar. Scald milk and add oleo and salt. Let cool and add to yeast. Add eggs and flour. Knead, then let rise. Make into any kind of roll. Let rise and bake at 350°.

OATMEAL ROLLS

Vina Taylor

1 C. quick oatmeal	2 C. boiling water
1 T. sugar	1 tsp. salt
3 T. butter	2/3 C. brown sugar
5 C. flour	2 pkgs. yeast dissolved in 1/3 C. warm water

Cook oatmeal and butter in boiling water (4 minutes). Cool to lukewarm. Dissolve yeast. Add sugars and salt to cooked oatmeal before cooling. Add yeast. Add flour. Knead 5-10 minutes. Let rise until doubled in size. Form into rolls. Bake at 350° for 20-30 minutes. Very moist and freezes well.

OVERNIGHT REFRIGERATOR ROLLS

Deborah White

2 pkgs. dry yeast	3/4 C. sugar
2 1/2 C. warm water	2 eggs (well beaten)
3/4 C. soft or melted shortening	8-8 1/2 C. flour
	2 1/2 tsp. salt

Soften yeast in warm water. Add shortening, sugar, eggs, 4 C. flour, and salt. Stir and beat until smooth, about 1 minute. Stir in remaining flour (this will be a soft dough). Cover tightly and store in refrigerator overnight, or until needed. When ready to use, punch down dough and pinch off whatever you need. Cover remaining dough and store in refrigerator. It will keep 3-4 days. Shape into rolls and place on a greased baking pan. Cover with clean towel and let rise in warm place for 1 hour, or until doubled, in size. Bake at 400° for 15-20 minutes. Turn out on a wire rack. One-third dough makes 12 rolls.

REFRIGERATOR ROLLS

Thelma Close

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|----------------------------|--|
| 1 C. warm water | Add 2 pkgs. yeast and let sit
5 minutes |
| 2 C. potato water (hot) | $\frac{2}{3}$ C. shortening |
| Add $\frac{3}{4}$ C. sugar | 2 eggs |
| 3 tsp. (heaping) salt | About 10 C. sifted flour |

After the above cools, add 3 C. flour. Mix well. Add yeast mixture and 2 eggs (beaten). Add 7 C. more flour. Let rise or place in refrigerator (keeps several days). Good for dinner rolls or cinnamon rolls. For cinnamon rolls: roll dough out, cover with butter, brown sugar and cinnamon. Fold over in thirds. Cut 1-inch strip and twist. Or roll up and cut 1-inch for rolls. Let rise until double. Bake at 350° for 15-20 minutes.

FROSTING:

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|----------------------------------|----------------------------|
| $\frac{1}{2}$ box powdered sugar | $\frac{1}{2}$ tsp. vanilla |
| 1 egg white | Little coffee |
| $\frac{1}{4}$ C. Crisco | |

Beat with mixer, spread on rolls.

SATURDAY NIGHT ROLLS

Moravia Church of the Nazarene

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|-----------------------------|------------------------------|
| 1 pkg. yeast | $\frac{1}{2}$ C. sugar |
| $\frac{1}{4}$ C. warm water | 1 tsp. salt |
| 1 C. milk (scalded) | $\frac{1}{2}$ C. cooking oil |
| 2 eggs | 4 C. unsifted flour |

Saturday Night: Dissolve yeast in warm water. Set aside. In a large mixing bowl beat 2 eggs. Add sugar, salt, and milk. Stir into this mixture the dissolved yeast and oil. Add flour and stir. Let set in bowl on counter and cover with a dish towel overnight.

Sunday Morning: Put dough on floured board, turn over several times. Divide dough in two parts. Do not work flour into dough. Roll each part round like a pie crust. Cut each circle into 16 wedges and roll into crescents (wide edge first). Place on greased pans or cookie sheets about 1 $\frac{1}{2}$ -inches apart. Let rise until after church. Bake at 375° for 12 minutes. Easy and good!

SPEEDIE BUN DOUGH

June Grove

MIX IN BOWL:

2 C. lukewarm water
2 pkgs. yeast

1/3 C. sugar

ADD AND BEAT:

2 C. flour

1 tsp. salt

ADD AND BEAT:

2 eggs
Gradually add: 4 1/2 C. flour

1/3 C. melted oleo (cooled)

Stir until dough is formed. Let dough rest in bowl for 20 minutes. Shape into rolls. Let rise in warm place. Bake at 375° for 20 minutes. VARIATION: For whole wheat rolls, substitute 1-2 C. flour with whole wheat flour.

DELICIOUS YEAST BUNS

Letha Crawford

2 pkgs. dry yeast
2 C. potato water
3/4 C. sugar
2 eggs (beaten)

1/2 C. shortening (Crisco)

1 C. mashed potatoes

3 tsp. salt

7-8 C. flour

Dissolve yeast in lukewarm potato water. Add remaining ingredients except flour. Mix well. Add flour using spoon to beat. As dough begins to thicken, knead in remaining flour with hands. Knead well. Let rise until twice its size. Knead again. Let rise until very light. Shape into buns. Let rise. Bake at 375° about 15-20 minutes. Makes 4 dozen.

YEAST ROLLS

Dianne Strickler

1/2 C. lukewarm water
2 pkgs. yeast
2 tsp. salt
1/3 C. shortening

1 beaten egg

4 2/3 C. flour

1/3 C. sugar

1 C. water (warm)

Add yeast to water (1/2 C.). Mix in bowl together: salt, sugar, melted shortening, warm water, egg. Then add yeast. Add 3 C. flour; mix well. Add rest of flour. Let rise until doubled or refrigerate 2 hours. Punch down and form into rolls. Let rise until doubled and bake at 425° for 25 minutes.

♥ SOURDOUGH STARTER AND BREAD

*In Memory of
Ruby Campbell*

1½ C. sourdough starter	¼ C. warm water (105°-115°)
¾ C. milk	1 pkg. active dry yeast
3 T. sugar	5-6 C. unsifted flour
1 tsp. salt	
2 T. margarine	

Prepare sourdough starter 2-7 days ahead. Scald milk. Stir in sugar, salt, and margarine; cool to lukewarm. Measure warm water into large warm bowl. Sprinkle in yeast; stir until dissolved. Add lukewarm milk mixture, starter and 2½ C. flour; beat until smooth. Stir in enough additional flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down, divide into 3 equal pieces. Form each piece into a smooth round ball or a 14-inch tapered roll. Place on greased baking sheets. With a sharp knife, make several cuts in crisscross fashion on tops of round loaves or make several diagonal cuts on tops of long loaves. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake at 400° about 25 minutes or until done. Remove from baking sheets and cool on wire racks. Makes 3 loaves.

STARTER:

3½ C. unsifted bread-type flour	1 pkg. active dry yeast
1 T. sugar	2 C. warm water

Combine flour, sugar, and undissolved yeast in large bowl. Gradually add warm water to dry ingredients; beat until smooth. Cover with transparent wrap; let stand in warm place for 2 days. To use in recipe, measure out amount called for in recipe. To replenish starter, to remaining starter, add 1½ C. bread-type flour and 1 C. warm water. Beat until smooth. Store, covered, in warm place. Stir before using. If not used in 1 week, remove 1½ C. starter; replenish.

♥ SWEDISH RYE BREAD*In Memory of Ruth R. Johnson*

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|----------------|--|
| 1 tsp. salt | 2 C. hot water |
| ½ C. sorghum | 1 pkg. yeast (add when temperature is right) |
| 2 C. rye flour | About 4 C. white flour (to knead) |
| ½ cube oleo | |

Beat on low on electric mixer for 2 minutes (first 6 ingredients). Then add about 4 C. white flour to knead - 5-8 minutes. Let rise until double. (Makes one large loaf or two small.) Let rise again. Bake at 350°.

SWEDISH RYE BREAD*Edna Sherer*

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|-------------------------------------|--|
| 5 C. liquid (3 C. milk, 2 C. water) | 1 tsp. salt |
| ¼ C. shortening (rounded) | ¼ C. sorghum |
| 2 cakes yeast | 2 C. rye flour |
| 1 C. brown sugar | 1 tsp. ginger |
| ½ C. white sugar | 9 C. white flour or enough to make dough easy to knead |

Scald the milk. Dissolve yeast in lukewarm water (½ C.). Add 1½ C. water to milk, shortening, sugars, salt, sorghum, ginger. Add rye flour and white flour, 2-3 C. at a time. Mix dough, until easy to work, makes about 5 small loaves. Bake at 375°.

♥ WHITE BREAD*In Memory of Mrs. Keith Phillips*

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|-----------------|-------------------------|
| 2 C. milk | 1 cake compressed yeast |
| 2 T. sugar | ¼ C. warm water |
| 1 T. shortening | 6-6½ C. flour |
| 2 tsp. salt | |

Scald milk, sugar, shortening, and salt; cool. Soften yeast in warm water (105°-115°). Combine 1 C. of the flour, the softened yeast, and milk mixture; beat well. Add enough flour to make a soft dough; knead in remaining flour. Let rise in greased pan until double. Punch down; let rise again. Shape into 2 loaves; place in 2 greased 9x5x3-inch loaf pans. Let rise. Bake at 350° for 25-30 minutes until loaf sounds hollow when lightly tapped. Makes 2 loaves. (Iowa State Fair Blue Ribbon Winner.) Mrs. Keith Phillips won over 5,000 ribbons in her lifetime for her culinary cooking.

BREADS

Pauline Taylor

3 C. lukewarm water
½ C. oleo
2 eggs
1 tsp. yeast
1 C. sugar

1 T. salt
9-10 C. bread flour
¼ C. warm water
1 tsp. sugar

You may mix these at 5 p.m. and bake the next morning. Dissolve yeast in glass cup in the ¼ C. warm water and 1 tsp. sugar. Let rise while mixing oleo, 3 C. water, 1 C. sugar, and salt. Mix in 2 C. of the flour. Beat in 2 eggs and 1 C. more flour and add to yeast mixture. Add enough additional flour to make a soft dough. Knead and place in a bowl and let rise for 1 hour. Knead down at 6 p.m., 7 p.m., 8 p.m., 9 p.m., and 10 p.m. Make out into buns. Make small as they will rise overnight. Can make cinnamon rolls by rolling in a rectangle. Butter the dough and sprinkle sugar and cinnamon to taste. Roll up and cut into pieces. Put into greased pans. Cover with plastic wrap and let rise overnight in refrigerator. Bake at 350° until golden brown.

♥ GRANDMA'S LIGHT BREAD *In Memory of Tilda Henderson*

1 qt. lukewarm water
3 pkgs. yeast
¼ C. sugar

1 tsp. salt
11 C. flour

Dissolve yeast in water; add sugar and salt. Stir in flour until stiff. Put on floured bread board and knead the rest of the flour in, 8-10 minutes. Place in lightly greased bowl. Let rise in warm place until doubled in size. Punch down. Let rise 1 more time. Make into buns or loaves. Let rise again to double in size. Bake at 400° for 1 hour.

A total eclipse of the sun occurred in the afternoon of Aug. 7, 1869. The moon completely hid the sun from view in all of Appanoose County. Birds and domestic fowls sought their roosts. Dogs and horses were uneasy.

HONEY-WHOLE WHEAT BREAD

Donna Daily

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|----------------------------|------------------------|
| 3 C. whole wheat flour | 1/2 C. honey |
| 1/2 C. nonfat dry milk | 2 T. oil |
| 1 T. salt | 1 C. whole wheat flour |
| 2 pkgs. dry yeast | 4-4 1/2 C. white flour |
| 3 C. water or potato water | |

Combine first 4 ingredients in mixing bowl. Pour warm (not hot) liquid over flour mixture. Beat with electric mixer 3 minutes. Stir in additional cup whole wheat flour and 4-4 1/2 C. white flour. Knead 5 minutes, using additional white flour if necessary. Place in greased bowl, turn and let rise until double in bulk, covering with damp towel. Punch down; divide dough in half and shape into loaves. Place in greased 5x9-inch bread pans; cover with a damp towel. Let rise 40-45 minutes. Bake at 375° for 40-45 minutes.

ZUCCHINI BREAD

Kathryn Darrah

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|----------------|------------------------|
| 3 eggs | 1 tsp. baking powder |
| 3/4 C. oil | 1 tsp. soda |
| 2 1/2 C. sugar | 3 tsp. cinnamon |
| 3 C. flour | 2 C. zucchini (cut up) |
| 1 tsp. salt | 1 C. nuts |

Mix eggs, oil, and sugar. Mix flour, salt, baking powder, soda, and cinnamon. Add zucchini alternately with flour, salt, cinnamon, baking powder, and soda. Add nuts. Pour into two small loaf pans, 9 1/2 x 5 1/2-inch. Bake at 350° for 50 minutes or longer. Test with toothpick.

ZUCCHINI BREAD

Sandra Kennelly

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|---------------------------|----------------------|
| 3 eggs | 1 tsp. salt |
| 2 C. sugar | 2 tsp. cinnamon |
| 1 C. oil | 1 tsp. baking soda |
| 2 C. peeled, diced squash | 1 C. chopped walnuts |
| 2 tsp. vanilla | 3 C. flour (sifted) |

Mix together eggs, sugar, and oil. Beat well. Add remaining ingredients in order given. Mix well after each addition. Pour into 2 standard greased bread pans. Bake at 350° for 1 hour.

♥ ZUCCHINI BREAD

In Memory of Vivian Ashby

- | | |
|------------------------|-------------------------------|
| 3 eggs (well beaten) | ¼ tsp. baking powder |
| 2¼ C. sugar | 1 tsp. salt |
| 3 tsp. vanilla | 1 tsp. soda |
| 1 C. oil | 3 tsp. cinnamon |
| 2 C. shredded zucchini | 1 C. nuts (opt.) |
| 3 C. flour | 1 C. cooked raisins (drained) |

Mix together and pour into 2 loaf pans, greased and floured. Bake at 350° for 50 minutes.

ZUCCHINI NUT BREAD

Ruth Benz

- | | |
|------------------------------------|----------------------|
| 3 eggs | ¼ tsp. baking powder |
| 1 C. oil | 3 C. flour |
| 2 C. sugar | 1 tsp. soda |
| 2 C. grated zucchini (do not peel) | ½ tsp. salt |
| 3 tsp. vanilla | 3 tsp. cinnamon |

Beat eggs; add oil, zucchini, vanilla, sugar. Mix well. Add all dry ingredients and nuts. Use 2 loaf pans, 9¼x5¼x2¼-inches, or 3 smaller ones. Takes approximately 1 hour to bake at 350°.



Sayres' Hardware on the Cincinnati Square

The first settler in the area was Jack Vinton, who made a claim near a spring, a little over a mile southwest of where Cincinnati now stands. The cabin was built near the Mormon trail. In about 1854, he removed to Missouri having sold his claim to Mr. Putnam. The town of Cincinnati was surveyed and platted in 1855 by J.F. Stratton. Four men owned the land that became the town. They were Solomon Holbrook, Daniel McDonald, John T. Matkins, H.R. Holbrook. A post office was established in 1851. The railroad arrived in 1874 and by 1882, the first coal mine was established. At one time, seven mines operated in the area. Many of the miners were emigrants from Croatia and some of them lived in a settlement on the northeast edge of Cincinnati, called Goatsberg because there were so many goats to be milked.

It is believed Cincinnati got its name because J.H.B. Armstrong and other leading citizens of the community came from Cincinnati, Ohio, originally referring to the society of Cincinnati, an association of the officers of the War of the Revolution. They had named their society in honor of Cincinnatus, the Roman patriot. Mr. Armstrong farmed on the west side of Cincinnati and helped with the underground railway. His slaves were able to find refuge in his barn as they were passed from farmer to farmer on their way north.

With the end of the coal mining, the town went into decline, losing its many businesses, such as the Citizens Bank and the newspaper, the Cincinnati Review, retaining only its Post Office and two of the three old churches. The buildings of the unique central square, pictured above, have almost all be removed. The population is now about 360.

Cakes and Frostings

My Favorite Recipes in this section are:

RECIPE

PAGE #

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- CAKES AND FROSTINGS -

♥ ANGEL FOOD CAKE

In Memory of Betty Estlack

1 C. sifted cake flour	¼ tsp. salt
¾ C. sugar	1½ tsp. vanilla
1½ C. (12) egg whites	¾ C. sugar
1½ tsp. cream of tartar	

Sift flour with ¾ C. sugar 2 times; set aside. Beat egg whites with cream of tartar, salt, and vanilla until stiff enough to form soft peaks but still moist and glossy. Add remaining ¾ C. sugar, 2 T. at a time, continuing to beat until egg whites hold stiff peaks. Sift about ¼ C. flour and fold into whites. Repeat, folding in remaining flour by fourths. Bake in ungreased 10-inch tube pan at 375° for 35-40 minutes or until done. Invert cake in pan; cool.

FRENCH FILLED ANGEL FOOD CAKE

Bonnie Maddaleno

Make angel food cake from scratch or box mix.

FILLING:

2 C. water	1 C. sugar
------------	------------

Boil 20 minutes. Add 1 box raspberry Jello. Let set. Then whip and fold into one carton Cool Whip. Cut cake in half. Spread frosting in middle and top.

APPLE CAKE

Esther Hurley

1½ C. sugar	¾ tsp. salt
¾ C. shortening	¾ C. warm coffee
2 eggs	3-4 Golden Delicious apples (pared and diced to measure 3 C.)
2½ C. sifted flour	½ C. chopped walnuts
1 tsp. soda	
¾ tsp. cinnamon	

Cream sugar and shortening; add eggs and beat. Sift dry ingredients. Add to creamed mixture alternately with coffee. Fold in apples and nuts. Pour into greased and floured 9x13-inch pan. If desired, sprinkle with topping made by combining ½ tsp. cinnamon with ½ C. light brown sugar. Bake at 350° for 45 minutes or until done.

DANISH APPLE CAKE

Marilyn Wells Hurley

- | | |
|----------------|-------------------|
| 1½ C. sugar | 1 tsp. soda |
| ½ C. oleo | 1 tsp. cinnamon |
| 2 eggs | 3 C. diced apples |
| 1 tsp. vanilla | ½ C. raisins |
| 1½ C. flour | ½ C. nuts |

Cream oleo, sugar, and eggs. Mix in rest of ingredients. Bake at 350° for 50 minutes in a 9x13-inch pan.

GERMAN APPLE CAKE

Frances Guinn

- | | |
|----------------------|------------------------------|
| 1 C. salad oil | 2 C. sugar |
| 2 eggs | 1 tsp. vanilla |
| 2 C. flour | 1 tsp. soda |
| ½ tsp. salt | 2 tsp. cinnamon |
| ½ C. chopped walnuts | 4 C. peeled and diced apples |

Mix all ingredients together with spoon. Batter will be stiff. Spread into greased pan, 9x13-inch or 2 loaf pans. Bake 45-60 minutes..

FROSTING:

- | | |
|-------------------------|----------------------|
| 8 oz. pkg. cream cheese | ½ stick oleo |
| 1 tsp. vanilla | 1 lb. powdered sugar |

Beat with electric mixer until fluffy.

OLD FASHION APPLESAUCE CAKE

Marjorie Heusinkveld

- | | |
|---|-----------------|
| ½ C. shortening | 1½ C. flour |
| 1 C. (full) brown sugar | 1 tsp. soda |
| 1 (No. 2) or medium can
applesauce (unsweetened) | 1 tsp. salt |
| 2 T. (full) cocoa | 1 tsp. cinnamon |
| | 1 tsp. cloves |

Cream together shortening and brown sugar; add applesauce. Sift together flour, soda, salt, cinnamon, cloves, and cocoa. Add to first mixture. Put in greased 9x12-inch pan. Bake at 350° for 45 minutes. Frost with a powdered sugar frosting. If desired ½ C. raisins may be added before baking.

“APPLE PIE” CAKE

Jan Horras

CAKE:

- | | |
|---------------------------------|-----------------------------|
| 3/4 stick margarine | 1/4 tsp. salt |
| 1 1/2 C. sugar | 1-2 beaten eggs |
| 1 tsp. soda | 1 1/2 C. flour |
| Cinnamon and/or nutmeg to taste | 2 apples (peeled, cut fine) |

TOPPING:

- | | |
|--------------------|---------------------|
| 3/4 C. brown sugar | 1 1/2 T. cornstarch |
| 3/4 C. water | 1 tsp. vanilla |

For Cake: Cream margarine and sugar, then eggs. Mix. Add rest of ingredients. Mix well. Bake in 9x12-inch pan (about 40 minutes or until apples are soft) at 325°.

For Topping: Mix all ingredients. Simmer over low heat until bubbles and looks clear. Remove from heat before adding vanilla. Cool cake to lukewarm, then pour topping over. Keeps well. Add nuts to cake if desired. (From my elderly neighbor's mother's recipes from about 1900.)

♥ APPLESAUCE FRUIT CAKE

In Memory of Jennie Kelly

- | | |
|----------------------|--------------------|
| 2 C. applesauce | 2 C. flour |
| 2 tsp. soda | 2 tsp. cinnamon |
| 2 eggs | 2 tsp. nutmeg |
| 2 T. shortening | 1/2 tsp. cloves |
| 2 C. sugar | 1 pinch salt |
| 1 C. raisins | 1 C. candied fruit |
| 1 C. nutmeats (opt.) | |

Cream shortening, eggs, sugar, and salt. Add applesauce and soda (mixed together). Add cinnamon, nutmeg, and cloves. Add flour (little at a time). Beat or mix well. (Lightly flour the nutmeats, raisins, and fruit.) Add to mixture. Stir. Bake in loaf pans (2 or 3) for about 1 hour at 325° or 350° (depending on oven).

APPLE DAPPLE CAKE

Patty Lawson

1½ C. oil	1 tsp. soda
3 eggs	1 tsp. salt
2 C. sugar	1 C. nuts
2 tsp. vanilla	3 C. chopped apples
3 C. flour	

Combine oil, eggs, sugar, and vanilla. Mix well. Add flour, soda, and salt. Beat into sugar mixture with electric mixer. Fold in apples and nuts. Pour into a well greased bundt pan. Bake at 350° for 1 hour.

GLAZE:

1 C. brown sugar	¼ C. milk
1 stick oleo	

Mix ingredients and cook 3 minutes. Pour over hot cake. Let set in pan 2 hours. Remove from pan right side up.

RAW APPLE CAKE

Ruth Benz

1½ C. sugar	¾ tsp. cinnamon
¾ C. shortening	¾ tsp. salt
2 eggs	¾ C. warm coffee
2½ C. flour	3 C. diced apples
1 tsp. soda	½ C. chopped nuts

Cream sugar and shortening. Add eggs and beat. Sift dry ingredients together. Add to creamed mixture alternately with coffee. Fold in apples and nuts. Pour into greased and floured 9x13-inch pan. If desired, sprinkle with topping made by combining ½ C. brown sugar and ½ tsp. cinnamon. Bake at 350° for 45 minutes.

Alternate Topping: Before baking, sprinkle top with mixture of ¼ C. white sugar, ¼ C. brown sugar, 1 tsp. cinnamon, and ½ C. chopped nuts.

Alternate Topping: When serving, top with whipped cream.

WEIGHT WATCHERS FRESH BANANA CAKE *Beverly Stickler*

¼ C. margarine (at room temp.)	1½ C. low-fat (1.5%) buttermilk (at room temp.)
¾ C. granulated sugar	2¼ C. all-purpose flour
3 large eggs (at room temp.)	2 tsp. baking soda
1½ tsp. vanilla extract	1 tsp. salt
3 very ripe medium bananas (mashed)	Confectioner's sugar for garnish

Preheat oven to 350°. Spray a 12-cup bundt pan with nonstick cooking spray; set aside. In large bowl, with electric mixer at medium speed, beat margarine and granulated sugar until light and fluffy; beat in eggs, one at a time. Stir in 1 tsp. of the vanilla, the bananas, and buttermilk until well combined. In medium bowl, combine flour, baking soda, and salt; add to banana mixture, stirring until just combined. Pour batter into prepared pan; bake 40-45 minutes, until top springs back when lightly touched. Cool cake in pan on rack 30 minutes before turning out of pan to cool completely. Sprinkle with confectioner's sugar. Makes 12 servings. Each serving provides: 1 fat, ¼ protein, 1 bread, ½ fruit; 65 optional calories. Per Serving: 230 calories, 5 g protein, 6 g fat, 39 g carbohydrate, 18 mg calcium, 414 mg sodium, 55 mg cholesterol, 1 g dietary fiber.

BANANA CAKE*Betty J. Foster*

½ C. oleo	½ tsp. salt
1½ C. sugar	¾ tsp. soda
2 eggs	¼ C. sour milk
1 tsp. vanilla	1 C. banana pulp (mashed)
2 C. flour	1 tsp. baking powder

Cream shortening and sugar. Add eggs and vanilla. Beat until fluffy. Add dry ingredients with sour milk and banana pulp. Use 6½x10½-inch pan. Bake at 350° for 50 minutes.

FIESTA BANANA CAKE

Traditional Moravian Recipe

- | | |
|-----------------------------|--------------------------------|
| 2 C. flour | 1/2 C. sour milk or buttermilk |
| 1 tsp. baking powder | 1 tsp. vanilla |
| 1 tsp. soda | 1 C. ripe bananas (mashed) |
| 3/4 tsp. salt | 1/2 C. nutmeats |
| 1 1/3 C. sugar | 2 eggs (beaten) |
| 1/2 C. butter or shortening | |

Soften shortening. Add half of sour milk or buttermilk, add dry ingredients then mashed bananas. Beat 2 minutes. Add eggs, nuts, and rest of milk. Beat 1 minute longer. Bake at 375°.

WENTWORTH-MAINE-BLUEBERRY CAKE

Curt Oden

- | | |
|----------------------|--|
| 3 C. sifted flour | 1 C. milk |
| 2 C. sugar | 1/3 C. oil |
| 3 tsp. baking powder | 1/2 tsp. vanilla |
| 3/4 tsp. salt | 2 C. wild Maine blueberries |
| 2 eggs | (one 16 oz. can drained Maine blueberries may be used) |

TOPPING:

- | | |
|-----------------|--------------|
| 3/4 tsp. nutmeg | 1/2 C. sugar |
|-----------------|--------------|

Sift dry ingredients into large bowl. Add eggs, milk, oil, and vanilla. Beat on high until light and fluffy with mixer. Carefully fold in blueberries. Pour into greased 9x13-inch pan.

For Topping: Mix nutmeg with sugar. Sprinkle over batter. Bake at 350° for 50-60 minutes.

In August of 1874, Charles Thompson was investigating the condition of Adam Keller's coal bank near Numa. He fell 25 feet down the shaft and was suffocated by "damps" before he could be reached.

BURNT SUGAR CAKE

*Norma L. Brinkley
Elma Davison*

- | | |
|-------------|----------------------|
| 1 C. sugar | 1 C. cold water |
| 1 C. butter | 3 C. flour |
| 1 C. sugar | 3 tsp. baking powder |
| 2 eggs | 1 tsp. vanilla |

ICING:

- | | |
|------------|------------|
| 2 C. sugar | 1 C. cream |
| Salt | |

Use iron skillet to burn 1 C. sugar. Add $\frac{1}{2}$ C. water (more as needed) to make a thick syrup. Let stand. Cream together: 1 C. sugar, butter and 2 egg yolks. Stir in water and 2 C. flour. Add $\frac{2}{3}$ C. burnt sugar syrup and vanilla. Beat 5 minutes. Add salt, 1 C. flour and baking powder. Beat 2 egg whites until stiff and fold in. Bake at 350°.

For Icing: In iron skillet with leftover syrup use the 2 C. sugar, 1 C. cream and salt. Cook to soft ball stage, cool some and beat until it thickens and loses its gloss.

CARROT CAKE

Denise Baldwin

- | | |
|----------------------|---------------------------|
| 2 C. flour | 4 eggs |
| 2 C. sugar | 1 tsp. vanilla |
| $\frac{1}{2}$ C. oil | $\frac{1}{2}$ tsp. cloves |
| 3 C. grated carrots | 2 tsp. soda |
| 2 tsp. cinnamon | $\frac{1}{2}$ tsp. salt |

Put all ingredients in a bowl and mix all at once. Continue mixing for 2 minutes at medium speed. Pour into 2 greased 8-inch pans. Bake at 350° for 50 minutes. Frost cake with the following recipe.

FROSTING:

- | | |
|--------------------------|-----------------------------|
| $\frac{1}{2}$ stick oleo | 1 (4 oz.) pkg. cream cheese |
| 1 pkg. powdered sugar | |

Frost top and sides of cake. Pat $\frac{1}{2}$ C. chopped nuts on top of frosted cake.

FESTIVE CARROT CAKE

Pauline Taylor

- | | |
|-------------------|---|
| 1½ C. cooking oil | 2 tsp. baking soda |
| 2 C. sugar | 1 (8 oz.) can crushed pineapple |
| 2 tsp. cinnamon | 2 C. shredded coconut |
| 2 tsp. vanilla | 2 C. shredded carrots |
| 1 tsp. salt | 1 C. nuts (cut fine - cashews or walnuts) |
| 4 eggs | |
| 2¼ C. flour | |

Combine first 5 ingredients; blend well. Add eggs; beat well. Add flour, soda, and crushed pineapple. With large spoon, fold in carrots, coconut, and nuts; blend well. Pour into a 9x13-inch pan. Bake at 350° for 50-60 minutes.

For Icing: Combine in small mixer bowl, 6 oz. cream cheese, 1 lb. (2½ C. or more) powdered sugar and ¼ lb. (½ C.) soft butter or margarine. Cake is good plain or served with ice cream.

CARROT CAKE WITH CREAM CHEESE FROSTING

Jane Campbell

- | | |
|-------------------------|--|
| 4 C. carrots (shredded) | 1½ tsp. baking soda |
| ¾ C. oil | 1½-2 tsp. cinnamon |
| 2 C. sugar | 1 tsp. vanilla |
| 2 eggs | 1 C. chopped raisins, nuts, or coconut |
| 2 C. flour | |
| ½ tsp. salt | |

Combine carrots, oil, and sugar. Add eggs. Sift together flour, soda, salt, and cinnamon and add to the batter. Stir in vanilla and nuts. Bake in greased 9x13-inch pan at 350° for 35-40 minutes or until done.

CREAM CHEESE FROSTING:

- | | |
|-----------------------------|---------------------|
| ½ stick margarine | 1 tsp. vanilla |
| 1 (3 oz.) pkg. cream cheese | 2 C. powdered sugar |
| 1 tsp. hot water | Nuts for the top |

Blend together and frost cake and sprinkle with nuts.

NO BAKE CHEESE CAKE

Anita Squires

- | | |
|---|-----------------------------------|
| 1 (3 oz.) pkg. lemon gelatin | 1 tsp. vanilla |
| 1 C. boiling water | 1 (8 oz.) carton Cool Whip |
| 1 (8 oz.) or 3 (3 oz. ea.) pkgs. cream cheese | 3 C. graham crackers |
| ½ C. sugar | ½ C. butter or margarine (melted) |

Dissolve gelatin in boiling water. Chill until slightly thickened. Cream together cheese, sugar, and vanilla. Add gelatin and blend. Fold in Cool Whip. Mix graham crackers and melted butter. Pack in bottom of 9x13x2-inch pan. Add filling. Garnish with fruit of your choice, any pie filling is good.

TURTLE CHEESE CAKE

Maurine Glascock

- | | |
|----------------------------------|---------------------------|
| ½ C. bread crumbs | ¼ C coconut |
| 1 C. chocolate chips | ¼ C. pecans |
| 3 (8 oz. ea.) pkgs. cream cheese | 1 C. (8 oz.) sour cream |
| 1½ C. sugar | Chocolate chips |
| 4 eggs | Chopped pecans |
| | Caramel ice cream topping |

Blend in blender the bread crumbs, chocolate chips, coconut, and pecans. Add 2 T. water. Press into 10-inch springform pan, greased. Press up side, ¼-inch to ½-inch. Mix the cream cheese, sugar, eggs, and sour cream. Pour over crust. Sprinkle top with chocolate chips and pecans. Drizzle with caramel topping. Bake 1½ hours to 1¾ hours at 225°. Let cool. Refrigerate.

PARTY CHIFFON CAKE

Connie Rausch

- | | |
|----------------------|------------------------|
| 2 C. flour | 7 egg yolks |
| 1½ C. sugar | ¾ C. cold water |
| 3 tsp. baking powder | 2 tsp. vanilla |
| 1 tsp. salt | ½ tsp. cream of tartar |
| ½ C. Wesson Oil | 1 C. egg whites |

Combine flour, sugar, baking powder, salt, vanilla, oil, water, and egg yolks. Beat until lemon color and mixed well. Beat egg whites and cream of tartar until stiff. Fold the first mixture into the egg whites. Do not stir. Pour into 10-inch tube pan. Bake at 325° for 55 minutes, then turn oven to 350° and bake for 10 minutes more. Turn upside down to cool.

♥ CHOCOLATE CAKE

In Memory of Margaret Dooley

- | | |
|-----------------|----------------|
| 1¾ C. flour | 2 eggs |
| 1½ C. sugar | 1 C. sour milk |
| ½ C. shortening | 1 tsp. soda |
| ½ C. cocoa | 1 tsp. salt |

Sift together dry ingredients. Add shortening and ⅔ C. sour milk and eggs. Beat 2 minutes. Pour into two greased and floured round cake pans, 8-inch. Bake at 350° about 30 minutes. Cool and turn out of pan. Make a powdered sugar frosting. Place one layer on top of other. Can put a tablespoon of vinegar in milk to make sour milk.

BETTER THAN SEX CAKE

*Patrica Herndon
Donna Houser*

Bake a German chocolate cake in a 9x13-inch pan. While hot, poke holes in it with a fork. Pour 1 can sweetened condensed milk (i.e.: Eagle Brand) and 1 jar caramel ice cream topping over cake. Let soak in. When cool, top with Cool Whip and crushed Heath or Skor bars.

BETTER THAN SEX CAKE

Peggy Kimmerle

- | | |
|--|---|
| 1 box Duncan Hines yellow cake mix (do not substitute) | 1 stick oleo (melted) |
| 1 (8 oz.) pkg. chocolate chips | 4 eggs |
| 1 (8 oz.) pkg. chopped walnuts or pecans | 4 oz. German chocolate (unsweetened grated) |
| 1 (3 oz.) box instant French vanilla pudding | 1 (8 oz.) carton sour cream |
| | ½ C. oil |
| | ½ C. milk |

Mix all ingredients together. Add German chocolate chips and nuts last. Pour into a greased and floured bundt pan. Bake 1 hour or until done at 350°.

ICING: Cream:

- | | |
|-----------------------------|--------------------------|
| 1 (6 oz.) pkg. cream cheese | 1 lb. box powdered sugar |
|-----------------------------|--------------------------|

Mix until smooth and add 1 tsp. vanilla, 2 oz. nuts.

BLACK FOREST CAKE

Deborah White

2 C. + 2 T. flour	3 eggs
1½ tsp. baking powder	1 C. milk
¾ tsp. baking soda	½ C. vegetable oil
¾ tsp. salt	1 T. vanilla
2 C. sugar	Cherry topping (recipe follows)
¾ C. cocoa	Frosting (recipe follows)

Preheat oven to 350°. Grease and flour two 9-inch round cake pans. Cover bottoms with waxed paper. Combine dry ingredients in large bowl. Add eggs, milk, oil, and vanilla; beat until well blended. Pour evenly into prepared pans. Bake 35 minutes or until wooden pick inserted in center comes out clean. Cool layers in pans on wire rack 10 minutes. Loosen edges and remove to racks to cool. While cake is baking, prepare cherry topping; cool. Split cooled cakes horizontally in half to make 4 layers. Tear 1 layer into crumbs; set aside. Reserve 1½ C. frosting for decorating cake; set aside. To assemble, place 1 layer on cake plate. Spread with 1 C. frosting; top with ¾ C. cherry topping. Top with second cake layer; repeat layers of frosting and cherry topping. Top with third cake layer. Frost sides of cake with remaining frosting. Pat reserved crumbs into frosting on sides of cake. Pipe reserved ½ C. frosting around top and bottom edges of cake. Refrigerate.

For Cherry Topping: Drain 2 (20 oz. ea.) cans of tart, pitted cherries, reserving ½ C. juice. Combine reserved juice, cherries, 1 C. sugar and ¼ C. cornstarch in 2-qt. saucepan. Cook over low heat until thickened, stirring constantly. Stir in 1 tsp. vanilla. Cool.

For Frosting: Beat together 3 C. whipping cream and ⅓ C. powdered sugar in chilled bowl at high speed with electric mixer until stiff peaks form.

EASY DARK CHOCOLATE CAKE

Betty Jo Milliken

Sift into bowl:	
1½ C. flour	¼ tsp. salt
1 C. sugar	1 tsp. soda
2 T. (large) cocoa	

Mix well. Make a hole in center and pour in ½ C. oil and 2 tsp. vanilla and 1 C. warm coffee. (May use 1 tsp. instant coffee in 1 C. water.) Mix well. Bake in 8x8-inch pan at 350° for 35-40 minutes.

CHOCOLATE SHEET CAKE

Fern Rupalo

- | | |
|-----------------|----------------|
| 2 C. flour | 2 sticks oleo |
| 2 C. sugar | 1 tsp. soda |
| 2 eggs | 1 tsp. vanilla |
| ¼ tsp. salt | 3 T. cocoa |
| ½ C. buttermilk | 1 C. water |

Melt oleo, cocoa in water. Bring to a boil. Pour over flour and sugar mixture. Mix well. Add beaten eggs. Add buttermilk and soda and salt, vanilla. Pour on greased cookie sheet and bake at 350° for 25 minutes.

ICING:

- | | |
|------------------|----------------|
| 1 stick oleo | 6 T. milk |
| 2 T. cocoa | 1 tsp. vanilla |
| 1 C. nuts (opt.) | |

Bring oleo, cocoa, and milk to a boil. Add 1 lb. powdered sugar. Beat until smooth. Spread on cake while cake is still warm.

CHOCOLATE ECLAIR CAKE

Anita Squires

- | | |
|--|--|
| 1 lb. graham crackers | 2 oz. unsweetened Baker's
chocolate |
| 1 (8 oz.) pkg. French vanilla
instant pudding | 3 T. margarine |
| 3 C. milk | 2 T. milk |
| 8 oz. Cool Whip | 1 tsp. vanilla |
| | 1½ C. powdered sugar |

Prepare 24 hours before serving. Grease 9x13x2-inch pan. Layer ⅓ of crackers in pan. Keep in whole pieces. Beat 3 C. milk with 8 oz. pudding (instant mix). Fold in 8 oz. Cool Whip. Spread ½ mix over crackers, then ⅓ layer of crackers, then pour rest of pudding mix on second layer. Then put last ⅓ layer of crackers. Top with mix of 2 oz. unsweetened chocolate, 3 T. margarine, 2 C. milk, 1 tsp. vanilla, 1½ C. powdered sugar.

EASY BUNDT CAKE*Wanda Tomlin*

- | | |
|---|---------------------------------|
| 1 box Duncan Hines devils food cake mix | 1¾ C. milk |
| 1 (4 oz.) pkg. instant chocolate | 2 beaten eggs |
| | 1 (12 oz.) pkg. chocolate chips |

Beat for 2 minutes the first 4 ingredients. Add chocolate chips. Lightly butter bundt pan, and pour in mixture. Bake approximately 50 minutes at 350°. Cool 15 minutes and put on cake plate. Cake is so rich icing is not needed but powdered sugar sprinkled on top looks pretty.

DIRT CAKE*Jean Kozak*

- | | |
|---------------------------------------|-------------------------------------|
| 1 stick margarine | 3½ C. milk |
| 8 oz. cream cheese | 12 oz. Cool Whip |
| 1 C. powdered sugar | 1 bag Oreo cookies (finely crushed) |
| 2 small boxes instant vanilla pudding | |

Mix together margarine, cream cheese and powdered sugar. Then mix together pudding and milk, then fold in Cool Whip. Put a layer of cookie crumbs in a 9x13-inch pan. Then layer of pudding mixture. Alternate layers ending with a layer of cookie crumbs on top.

EARTHQUAKE CAKE*Donna Houser*

- | | |
|---------------------------------|---------------------------------|
| 1 box German chocolate cake mix | 1 lb. box powdered sugar |
| 1 C. coconut | 1 (8 oz.) softened cream cheese |
| 1 C. pecans | 1 greased 9x13-inch pan |
| ¼ stick oleo | |

Put coconut and pecans on bottom of greased pan. Mix cake mixture as directed on box. Pour over pecans and coconut. In a bowl cream cheese until fluffy. Then add powdered sugar. Drop by tablespoons on top of cake. Bake 50-55 minutes at 350° or until done.

HEATH BAR CAKE

Dana Miller

- | | |
|--------------------------------|--------------------------|
| 1 German chocolate cake mix | 1 large Cool Whip |
| 1 can sweetened condensed milk | 3-4 Heath bars (crushed) |
| 1 jar caramel topping | 2 pkgs. hot cocoa mix |

Bake cake according to its directions. Bake in a 9x13-inch pan. While warm, poke holes in top of cake with the end of a wooden spoon. Pour milk and caramel over top of cake. Make sure it gets in all the holes. Mix hot cocoa mix (or this can be Nestle's Quik mix) into Cool Whip. Frost cake. You can sprinkle Heath bits over the top.

MISSISSIPPI MUD CAKE

Jane Campbell

- | | |
|----------------|-------------------------------|
| ½ C. margarine | ½ tsp. baking powder |
| 1 C. sugar | Pinch of salt |
| 3 eggs | 1 tsp. vanilla |
| ¾ C. flour | 1 (10½ oz.) pkg. marshmallows |
| ⅓ C. cocoa | ½-1 C. nuts |

Cream margarine, sugar, and eggs; beat well. Combine the rest of the ingredients and add to the creamed mixture. Stir in vanilla and nuts. Put in 9x13-inch pan. Bake at 350° for 15-18 minutes. Remove cake from oven and put on marshmallows. Return to oven until they are soft. Spread marshmallows around after taking out of oven.

FROSTING:

- | | |
|---------------------|----------------|
| 6 T. margarine | ⅓ C. milk |
| ⅔ C. powdered sugar | 1 tsp. vanilla |
| ½ C. cocoa | |

Mix together and spread on cake.

In 1848, the County Board of Commissioners voted to pay a bounty of 50-cents on wolf scalps.

TEXAS SHEET CAKE

Irene Arbogast

2 sticks oleo
6 T. cocoa
1 C. water
2 C. flour
2 C. sugar

1 tsp. soda
Dash of salt
½ C. buttermilk
2 eggs
1 tsp. vanilla

FROSTING:

1 stick oleo
4 T. cocoa

⅓ C. buttermilk
1 box powdered sugar

Melt oleo, cocoa, and water; bring to boil. Cool slightly. Pour over flour mixture. Add buttermilk (can use vinegar and milk), eggs, vanilla. Pour into greased and floured jelly roll pan - will be runny. Bake 20 minutes (approx.) at 350°.

For Frosting: Melt oleo. Add cocoa and soured milk. Bring to boil. Cool slightly. Add powdered sugar. Put on cake while still warm. Enjoy!

WHACKY CAKE

Sandy Wodd

3 C. flour
2 C. sugar
1 tsp. salt
2 tsp. soda
6 T. cocoa

2 tsp. vanilla
4 tsp. vinegar
12 T. melted shortening or oil
2 C. cold water

Sift into baking pan and stir with fork the first 5 ingredients. Spread out in pan and make 3 holes. Put next 3 ingredients in holes. Pour water over all and stir well with fork. Bake at 350° for 30 minutes.

The first marriage in Appanoose County was on Sept. 10, 1846 between John M. Packard, age 24, and Mary Ann Bond, age 18. The officiating officer was William B. Packard, a justice of the peace and brother of the bridegroom.

CHOCOLATE CHIP CAKE

Becky Hoenshel

CAKE:

1½ C. flour
1 C. sugar
1 tsp. soda
½ tsp. salt
¼ C. cocoa

1 C. water
½ C. vegetable oil
1 T. vinegar
1 tsp. vanilla

FILLING:

1 (8 oz.) pkg. softened cream
cheese
1 egg

½ C. sugar
Pinch of salt
1 C. chocolate chips

For Filling: Beat the cream cheese, egg, sugar, and salt until smooth. Stir in chocolate chips and set aside.

For Cake: Combine the dry ingredients, stir or beat in the liquid ingredients until mixture is smooth. Pour into greased and floured 9x13-inch pan. Take heaping teaspoons of filling and drop into batter. Bake at 350° for 25-30 minutes.

FUDGE CAKE

Lisa Pope

1 C. sugar
⅓ C. shortening
1 egg
1 tsp. vanilla
1½ C. flour

½ C. cocoa
1 tsp. soda
½ tsp. salt
½ C. sour milk
½ C. boiling water

Cream sugar, shortening, egg, and vanilla. In another bowl, mix the dry ingredients (flour, cocoa, soda, salt). Alternately mix dry ingredients and sour milk to creamed mixture. Stir in boiling water. Mix well. (Will seem runny at this point.) Pour into a greased and floured 9x13-inch cake pan or cupcake holders. Bake at 375° for 25-35 minutes or until done.

MILKY WAY CAKE*Christie Sumpter*

8 big or 14 small Milky Way bars	1 C. buttermilk
2 sticks margarine	2½ C. flour
2 C. sugar	½ tsp. soda
4 eggs	2 tsp. vanilla
	1 C. chopped walnuts

Melt candy bars and 1 stick margarine on low heat; set aside. Cream 2 C. sugar and 1 stick margarine. Add 4 eggs, one at a time, stirring after each. Add buttermilk, flour, soda, vanilla and walnuts. Then add melted Milky Way mixture. Bake 1 hour 15 minutes at 300°.

For Frosting: Melt 3 big or 7 small Milky Way bars, 1 stick margarine. Add ½ lb. bag powdered sugar and 2 tsp. milk. Cool cake completely before frosting.

TURTLE CAKE*Roelynn Robinson*

Mix 1 box German chocolate cake mix with ½ C. Pet milk and ¾ C. oleo. Pour half of mixture in greased 9x13-inch pan and bake for 5 minutes only on 350°. Melt 25 caramels with ⅓ C. Pet milk. Drizzle this over the baked mixture and sprinkle 1 C. chocolate chips and 1 C. pecans on top of that. Take the rest of the cake mixture and drop by spoonfuls on top of cake. Bake for 20 minutes and let it cool.

GOOFY CHOCOLATE CAKE*Dawn Johnson*

3 C. flour	2 C. water
2 C. sugar	1 C. oil
½ C. cocoa	1 T. vinegar
2 tsp. soda	1 tsp. vanilla
1 tsp. salt	

Sift flour, cocoa, salt; set aside. Mix sugar, oil, vinegar. Add to dry ingredients. Mix with water. Blend well and add vanilla. Bake in a floured 9x13-inch pan at 350° for 30-35 minutes. Cool and frost.

PAULINE'S CHOCOLATE PUDDING CAKE

Pauline Taylor

1 C. flour	3 T. cocoa
¾ C. sugar	½ C. milk
2 tsp. baking powder	½ tsp. vanilla
3 T. margarine (melted)	

Mix well and pour into lightly greased 9-inch square pan. Sprinkle over the top of batter one at a time:

½ C. packed brown sugar	1½ C. cold coffee or water
½ C. cocoa	2 tsp. vanilla

Bake at 350° for 40 minutes.

CHOCOLATE CAKE

Tara Kaestner

2 C. sugar	½ C. baking cocoa
1 C. margarine	2½ C. flour
2 eggs	2 tsp. baking soda
1 C. sour milk	½ tsp. salt
1 C. boiling water	2 tsp. vanilla

Mix all ingredients together. Bake at 350° for 45 minutes. Sour milk can be made by adding 1 C. milk and 2 tsp. vinegar. Let stand for a few minutes before adding to the cake ingredients.

COCONUT CAKE

Idlee McClurg

1 yellow cake mix (prepare as usual; cool 15 minutes. Poke holes in cake.)

COMBINE:

1½ C. milk	½ C. sugar
½ C. coconut	

Boil in saucepan for 1 minute. Spoon over cake. Cool completely. Fold ½ C. coconut into whipped topping and spread over cake. Sprinkle remaining coconut over top and decorate with maraschino cherries. Refrigerate.

COCONUT POUND CAKE*Edna Sherer*

6 eggs
 1 C. shortening
 1/2 C. margarine
 3 C. sugar
 1/2 tsp. almond flavoring

1/2 tsp. coconut flavoring
 2/3 C. sifted cake flour
 1 C. milk
 2 C. coconut

Separate eggs, beat yolks with shortening and margarine. Add sugar gradually. Add flavorings. Add flour. Alternate with milk. Add coconut, beat egg whites until stiff. Fold in and bake in 10-inch tube pan for 2 hours at 350°. Let cool. Wrap and refrigerate. Dust top with confectioner's sugar.

CREME DE MENTHE CAKE*Karen Jones*

1 white cake mix
 3 T. creme de menthe
 1 (8 oz.) carton Cool Whip

1 can Hershey's or Smucker's
 fudge topping
 1 T. creme de menthe

Mix cake according to box directions. Add 3 tsp. creme de menthe. Bake and cool. Spread fudge topping on top of cake. Add 1 tsp. creme de menthe to Cool Whip and spread on top of fudge. Refrigerate. Can be made the night before.

♥ CREAM OF WHEAT CAKE*In Memory of Josephine Golick*

4 C. milk
 1 C. sugar
 2 T. oleo
 1 C. Cream of Wheat (regular)

1/2 tsp. salt
 2 T. cinnamon
 2 eggs (beaten)

Melt 2-3 T. oleo in an 8x8-inch cake pan. Set aside. On top of stove, heat milk, salt, and 2 T. oleo to almost scalding. Add Cream of Wheat, slowly, stirring constantly. Lower heat to low, add sugar, stir well. Add beaten eggs slowly and beat well. Add cinnamon a little at a time and beat well (mixture should be thick). Spread in pan and bake at 350° about 50-60 minutes or until edges pull away from pan and top gets a little brown or crusty. Serve warm or cold. Refrigerate leftovers.

♥ DATE CAKE

In Memory of Ethel M. Wells

1/4 C. shortening
1 egg
1 C. sugar

1 C. chopped dates (mix with
1 C. hot water, 1 tsp. soda)

Mix well and add:

1 3/4 C. flour
1 C. nutmeats

1 tsp. vanilla

Bake at 350° for 35-45 minutes.

TOPPING:

3/4 C. sugar
3/4 C. water

3/4 C. chopped dates
1/2 C. nutmeats

Cook over slow heat until thick. Spread over cooled cake.

DATE CAKE

Mabel Warren

1 C. dates (cut fine)
2 T. butter or oleo
1 tsp. soda
1 C. boiling water

1 C. sugar
1 C. sifted flour
1 tsp. vanilla
1 C. nuts (chopped)

Pour water over dates, butter, soda. Let steam and cool. Add sugar, flour, vanilla, nuts. Bake at 350° for 25-30 minutes in an 8x12-inch greased pan.

DATE CAKE

Helen Howell

1 C. chopped dates
3/4 tsp. soda
1 T. butter
1 C. sugar
1 1/2 C. flour
1 C. brown sugar

1 tsp. nutmeg
1 tsp. baking powder
1 tsp. vanilla
1 C. nuts
2 C. boiling water

Put chopped dates and soda in mixing bowl and cover with boiling water. Let cool until warm and add next 7 ingredients and pour into 9x13-inch pan. Then put brown sugar in bowl and add boiling water and stir to dissolve. When cooled to warm, pour over cake and bake at 350° until it can be stuck with toothpick to test for doneness.

DATE CAKE*Ruth Hibbs***CAKE:**

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|------------------------|-----------------------------|
| 1 C. chopped dates | ½ C. shortening |
| 1 C. hot water | 1 egg |
| 1 tsp. soda | 1⅔ C. flour |
| 1 C. sugar | ½ tsp. each: baking powder, |
| ½ C. walnuts (chopped) | vanilla, salt |

TOPPING:

- | | |
|--------------------|----------------------|
| 1 C. chopped dates | 1 T. flour |
| ½ C. water | ½ tsp. vanilla |
| 1 C. sugar | ½ C. chopped walnuts |

For Cake: Combine chopped dates, hot water, and soda. Let cool. Mix together sugar, shortening, egg, flour, baking powder, vanilla, and salt. Add date mixture and chopped walnuts. Put in 9x12-inch pan. Bake in 350° oven for 30 minutes or until done.

For Topping: Boil together chopped dates, water, sugar, and flour until thickened. Add vanilla and chopped walnuts. Spread on baked cake. Serve with whipped topping.

DEPRESSION CAKE*Norma Brinkley
Elma Davison*

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|------------------|----------------------|
| 1 C. brown sugar | 2 C. flour |
| 1 C. water | ½ tsp. baking powder |
| ⅓ C. oil or lard | 1 tsp. soda |
| 1 C. raisins | 1 tsp. salt |
| ½ tsp. nutmeg | ½ C. nuts |
| 1 tsp. cinnamon | |

Boil together for 3 minutes the first 6 ingredients. Cool. Sift together the dry ingredients. Add nuts. Bake at 350° for 35 minutes.

♥ FRENCH PASTRY

In Memory of Merle Tail

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|-------------------|---|
| 2 C. white sugar | 1 C. water |
| 2 C. flour | ¼ C. cocoa (scant) |
| ½ tsp. salt | 2 eggs |
| 2 tsp. cinnamon | 1 tsp. vanilla |
| 1 stick margarine | ½ C. sour milk (2 tsp. vinegar
will sour milk) |
| ½ C. oil | 1 tsp. soda |

FROSTING:

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|----------------------|------------------|
| 1 stick margarine | 3 T. brown sugar |
| 4 tsp. cocoa (scant) | 6 T. milk |
| 1 box powdered sugar | |

Sift together sugar, flour, salt, and cinnamon. Bring to boil in saucepan: margarine, oil, water, cocoa, and pour over dry mixture. Beat well. Add eggs, vanilla, soda, and sour milk. Blend well and pour into a greased cookie sheet with sides. Bake at 400° for 20 minutes.

For Frosting: Bring to boil 5 minutes before cake is done: margarine, brown sugar, cocoa, milk and turn off burner and add box of powdered sugar. Pour immediately over cake just out of oven.

FRUIT COCKTAIL CAKE

Pam Flanigan

CAKE:

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|--------------------------|--------------------------------|
| 2 C. all-purpose flour | 1 tsp. vanilla |
| 2 tsp. baking soda | 1½ C. sugar |
| ¼ tsp. salt | 1 (No. 303) can fruit cocktail |
| 2 eggs (slightly beaten) | |

TOPPING:

- | | |
|------------------|-------------------------|
| ½ C. butter | ¾ C. cream |
| ½ C. brown sugar | 1 tsp. vanilla |
| ½ C. white sugar | ½ C. nuts (if desired)* |

For Cake: Sift flour and soda and salt - three times. Add sugar then fruit cocktail. Stir in eggs gently. Bake in a greased 9x12-inch pan at 350° for 35 minutes.

For Topping: Mix all ingredients in saucepan and boil 2½ minutes except nuts (add those after boiling is complete). Spread on hot cake. Serve warm or cold.

HARVEY WALLBANGER CAKE*Marilyn Daniels*

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|--|-----------------------|
| 1 box orange cake mix | 1 tsp. orange flavor |
| 1 (3¾ oz.) box instant vanilla pudding | 1 C. orange juice |
| 4 eggs | ⅓ C. (3 oz.) vodka |
| ½ C. vegetable oil | ⅓ C. (3 oz.) galliano |

GLAZE:

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|---------------------|----------------|
| 1 C. powdered sugar | 1½ T. vodka |
| 1½ T. orange juice | 1½ T. galliano |

Mix together and bake in a bundt pan, 45-50 minutes at 350°. Let cake cool and drizzle with glaze.

♥ HICKORY NUT CAKE*In Memory of Arthur Shepard*

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|----------------|----------------------------------|
| ½ C. butter | 2 C. sifted cake flour |
| 1½ C. sugar | 2 tsp. baking powder |
| 4 egg yolks | ¼ tsp. salt |
| 1 tsp. vanilla | ¾ C. milk |
| | 1 C. finely chopped hickory nuts |
| | 4 egg whites (stiffly beaten) |

Cream butter and sugar. Add egg yolks and vanilla. Sift together dry ingredients. Mix dry ingredients with first mixture, alternately with milk. Stir in hickory nuts. Fold egg whites. Bake in a 9x13-inch cake pan. For best flavor, let stand for one day before serving.

HICKORY NUT CAKE FROSTING:

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|-------------------------------|------------|
| 1 C. chopped hickory nuts | 1 C. sugar |
| 1 C. buttermilk or sour cream | |

Boil all ingredients together slowly for 15-20 minutes, stirring often. Should form soft ball in cold water. Remove from fire, cool and beat until thick enough to spread. Add 1 tsp. vanilla.

JIFFY CAKE

Doris Crego

1 C. sugar	1/2 tsp. salt
1 1/2 C. flour	1 tsp. (scant) baking soda
3 T. cocoa	1 pinch baking powder

Make a well in dry ingredients and add:

1/2 C. oil	1 C. cold water
1 T. vinegar	Few drops vanilla

Mix well. Grease and flour square baking pan. Put mixture in and bake at 350° for 25 minutes. Do Not Overbake.

KISS ME CAKE

Traditional Moravian Recipe

Sift 2 C. flour, 1 tsp. soda, and 1 tsp. salt. Cream shortening 1/2 C., add 1 C. sugar. Blend in 2 eggs, one at a time, beat for one minute. Add 1 C. raisins, rind of 1 orange ground together - reserve the juice for topping. Measure 1 C. milk, add alternately with dry ingredients to creamed mixture. Blend well after each addition. Bake in well greased and lightly floured 8x12x2-inch pan. Bake at 350° for 30-35 minutes.

♥ KRUM KAKE

In Memory of Ruth R. Johnson

(Krum Kake Iron Needed)

2 eggs	1/3 C. flour
1/2 C. sugar	1/2 tsp. vanilla or lemon flavoring
1/3 C. cornstarch	1/2 C. margarine (melted)

Beat eggs until light in color. Gradually beat in sugar until mixture is thick and ivory colored. Gently fold in cornstarch, flour, and vanilla. Fold in melted margarine. Heat Krum Kake iron over medium heat. Brush lightly with margarine. Place rounded teaspoon batter on iron, close iron. Cook until lightly browned. Turn iron. Cook until second side is golden. Remove quickly with wide spatula and roll immediately on cone to shape. Slip off. Repeat until all batter is used. Makes about 36.

♥ MOM'S LEMON LAYER CAKE

In Memory

Lura (Henderson) Van Blaricon

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1/3 C. butter
1 C. sugar

2 eggs (well beaten)

Cream butter until fluffy. Gradually add creamed sugar into butter. Add eggs; beat 2 minutes.

1 1/2 C. cake flour
2 tsp. baking powder
1/2 tsp. salt

1/2 C. milk
1 tsp. lemon extract

Sift together dry ingredients and add alternately with milk and extract. Start and end with dry ingredients. Pour into 2 greased and floured layer pans. Bake at 375° for 20 minutes.

LEMON FILLING:

3 T. cornstarch
1/2 C. cold water
1 egg (slightly beaten)

2/3 C. sugar
1/4 tsp. salt
Juice and rind of 1 1/2 lemons
1 1/2 C. boiling water

In saucepan, mix cornstarch and water to a smooth paste. Add egg, sugar, salt, and juice and rind of lemons. Stir boiling water into above and cook on low until like jelly. Cool slightly. Spread filling between cakes.

LEMON FROSTING:

1 3/4 C. sifted powdered sugar
1 C. pudding mix
1/4 C. oleo

1/4 C. water
1 T. lemon juice
2 T. canned milk
3 drops lemon coloring

Blend pudding mix, oleo, water, and lemon juice in saucepan. Cook on low 3 minutes; stir constantly. Stir in the sugar. Add canned milk and lemon coloring, and beat until spreading consistency. May garnish with coconut.

LEMON JELLO CAKE

Charlotte Robinson

1 lemon cake (mixed and baked as package directs)

Poke holes in cake with fork. Pour lime Jello mixed with 1½ C. hot water over cake. Refrigerate at least 2 hours. Mix 1 pkg. lemon instant pudding and 1 pkg. Dream Whip with 2½ C. milk. Frost cake. Refrigerate.

LEMON VELVET CAKE

Joy Golden

1 Duncan Hines Supreme cake mix	¾ C. salad oil
1 pkg. instant lemon pudding (dry)	¾ C. water (with 1½ tsp. lemon juice)
	4 eggs

Beat as directed on back of package. Pour in greased and floured pan. Bake at 350° for 35-40 minutes. Test with toothpick. While still hot prick holes with large meat fork and spread with frosting. Smooth until most of frosting goes through holes.

FROSTING:

½ C. fresh or frozen orange juice	2 T. salad oil
2 C. powdered sugar	

Mix.

LEMON CAKE

Margery Smith

1 lemon cake mix	1 lemon Jello instant pudding
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Mix dry, then add:

4 unbeaten eggs	¾ C. water
¾ C. salad oil	

Beat altogether 10 minutes. Bake in 9x13-inch pan for 40 minutes at 350°. Immediately after taking from oven prick with a fork all over and have ready ⅓ C. orange juice, 2 C. powdered sugar, 2 T. salad oil. Pour over cake while hot.

LADY BALTIMORE CAKE

Rose Walker

3 C. sifted cake flour	1/2 C. milk
3 tsp. baking powder	1/2 C. water
1/2 tsp. salt	1 tsp. vanilla
3/4 C. shortening	6 egg whites
2 C. sugar	

Sift flour, baking powder, and salt together. Cream shortening with sugar until fluffy. Combine milk, water, and vanilla. Add sifted dry ingredients and liquids alternately in small amounts, beating well after each addition. Beat egg whites until stiff, but not dry and fold into batter. Pour into greased cake pans and bake in moderate oven (350°) for 25 minutes. Cool. Spread Lady Baltimore Filling between layers and cover top and sides with Divinity Icing. Makes three 9-inch layers.

DIVINITY ICING:

1 1/2 C. sugar	2 egg whites (stiffly beaten)
6 T. water	1 tsp. vanilla
1/8 tsp. cream of tartar	

Combine sugar, water, and cream of tartar. Cook syrup, without stirring, to 238°, or until a small amount forms a soft ball when dropped into cold water. Pour 1/3 of the syrup in a fine stream over stiffly beaten egg whites while beating constantly. Cook remainder of syrup to 248°, or until a small amount forms a firm ball when dropped into cold water. Remove from heat and pour 1/2 of the remaining syrup in a fine stream in the mixture while beating constantly. Cook remaining syrup to 268°, or the hard-ball stage. Remove from heat and pour the last of the syrup in a fine stream into the icing, beating thoroughly. Add flavoring and beat mixture until thick enough to spread. Will cover tops and sides of two 9-inch layers.

LADY BALTIMORE FILLING: Double the recipe. Divide the icing into halves. To 1/2 add: 1 C. chopped seeded raisins, 1 1/2 C. chopped nutmeats, 1 C. chopped figs and 1/2 tsp. lemon extract. Mix carefully and spread between layers of Lady Baltimore Cake. Spread remaining icing over top and sides of cake. Sprinkle top with additional chopped figs, nuts, and raisins if desired. Will cover three 9-inch layers. Use Divinity Icing.

♥ MAYONNAISE CAKE

Anita Squires
In Memory of Anna Miluizer

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|---------------------|--------------------------|
| 1 C. mayonnaise | 2 tsp. baking soda |
| 1 C. sugar | 2 C. flour (may be more) |
| 4 T. cocoa | 1 tsp. vanilla |
| 1 C. lukewarm water | |

Mix sugar and cocoa. Add mayonnaise. Dissolve soda in warm water. Add to cocoa mixture. Add flour and vanilla. Pour into 9x13-inch pan. Bake at 350° for 30-35 minutes.

MIRACLE WHIP CAKE

(My mother-in-law's)

Vicki Butler

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|----------------------|---------------------------|
| 2 C. flour | 1 C. Miracle Whip |
| 3 T. (heaping) cocoa | 1 C. warm coffee or water |
| 2 tsp. baking soda | 1 tsp. vanilla |
| 1½ C. sugar | Dash salt |

Mix all dry ingredients together, then add other ingredients. Grease and flour a 9x13-inch pan. Preheat oven at 350°. Bake 30-35 minutes.

MAYONNAISE CAKE

Helen Johnson

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|--------------|---|
| 2 C. flour | ¾ C. mayonnaise or mayonnaise-type salad dressing |
| ½ C. cocoa | 1 C. cold water |
| 1½ tsp. soda | |
| 1 C. sugar | |

Sift flour, cocoa, and soda together 3 times. Add remaining ingredients. Bake at 350° for 30 minutes.

CARAMEL TOPPED OATMEAL CAKE*Deloris Foster*

1 C. oatmeal (quick or old-fashioned)
 1½ C. water
 ½ C. butter or margarine
 1 C. sugar
 1 C. brown sugar

1½ C. all-purpose flour
 1 tsp. soda
 1 tsp. cinnamon
 ½ tsp. salt
 ½ tsp. nutmeg
 2 eggs

CARAMEL TOPPING:

¾ C. brown sugar
 2 T. milk
 ½ C. chopped nuts

6 T. butter
 1 C. flaked coconut

Combine oatmeal and water; microwave 3-4 minutes, uncovered until mixture boils; stir once. Set aside. Soften butter in mixing bowl, add sugars; blend well. Beat in eggs. Add dry ingredients and oatmeal mixture, stir until blended. Pour into 12x8-inch dish (grease bottom of dish only). Bake high 10-15 minutes, turn dish once.

For Caramel Topping: Combine ingredients, microwave on High uncovered, 3-4 minutes. Stir several times until thickened. Cool slightly then spread on warm or cooled cake.

OATMEAL CHOCOLATE CHIP CAKE*Dorothy (Drake) Haines
Denise Pauls*

1¾ C. boiling water
 1 C. uncooked quick oatmeal
 1 C. brown sugar
 1 C. sugar
 ½ C. oleo
 2 eggs

1¾ C. flour
 1 tsp. soda
 ½ tsp. salt
 1 T. cocoa
 1 (12 oz.) pkg. chocolate chips
 ¾ C. chopped nuts or raisins

Pour boiling water over oatmeal. Let set 10 minutes. Mix oleo and sugars into oatmeal. Add eggs, flour, soda, salt, cocoa, and half the chocolate chips. Pour batter into a greased 9x12-inch pan. Sprinkle with remainder of chips and nuts. Bake at 350° for 40 minutes.

GLENDALE ORANGE CAKE

Lois Cridlebaugh

Mix juice of 1 orange and $\frac{1}{2}$ C. sugar; set aside.

CREAM:

1 C. sugar 1/2 C. shortening

ADD: 2 eggs

ADD: 2 C. flour 1/2 tsp. salt

1 tsp. soda

Alternately with:

1 C. sour milk

1 ground orange rind

1 C. ground raisins

Bake 45 minutes at 350°. Pour orange juice and sugar over top of cake as soon as it comes out of the oven.

A GOOD CAKE

Carleta Stocker

1 yellow cake mix (with pudding)

$\frac{1}{2}$ C. oil

4 eggs

1 can mandarin oranges

FROSTING:

1 (16 oz.) Cool Whip

1 large pkg. vanilla instant

1 (8 oz.) pkg. crushed pineapple

pudding (dry)

Mix together: cake mix, eggs, oil, and oranges. Bake for layers (I like to bake in jelly roll pan) at 350° for 25 minutes. When cool, cover with Cool Whip, pudding, pineapple mixed together. Better if sets overnight. Keep refrigerated.

On the last day of 1862, Mr. Wilkinson, the tavernkeeper at the inn at the town of Sharon, was celebrating New Year's eve with some of his liquor. In the wee hours, he was walking home in a bitter storm with the snow falling fast. He slipped and fell on his butcher knife and died. His body was not found for several days.

♥ QUICKY PEACHY CAKE

In Memory of Edna Musgrove

1 (No. 2½) can sliced peaches
with juice*
1 butter brickle cake mix

1 stick margarine
¼ tsp. almond flavoring
½ tsp. butter flavoring
½ C. pecans

(*May use any fruit.) Put the peaches and juice in a greased 9x13-inch pan. Sprinkle the cake mix on top of the fruit. With a fork, mix or stir the cake mix into the juice. It won't be like cake batter, but still be partly dry. Melt the margarine and add flavorings. Pour over the fruit and cake mixture. Sprinkle pecans on top. Bake at 350° for about 40 minutes. Top with Cool Whip, ice cream, or whipped cream, if desired.

PRUNE CAKE

Dolores Elgin

½ C. shortening
1 C. sugar
2 eggs
1 C. sour cream
1½ C. flour
¾ C. stewed prunes (chopped)

½ tsp. soda
½ tsp. salt
½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
½ tsp. baking powder

Cream shortening, sugar, and eggs. Add prunes and sour cream. Sift dry ingredients and stir into creamed ingredients. Pour into a greased 9x12-inch pan. Bake at 350° until done. Frost with:

2 C. powdered sugar
1/8 tsp. salt

½ tsp. cinnamon
2 T. prune juice

Combine and beat until creamy.

DIABETIC RAISIN CAKE

Ruby Ramsey

1¼ C. water
⅓ C. shortening (oleo)

2 C. raisins
2 tsp. cinnamon

Boil together 3 minutes. Cool. Beat in 2 eggs, one at a time. Add ½ C. nuts. Dissolve ½ grain saccharine, ½ tsp. salt, 1 tsp. soda, in 2 T. water. Add to above mixture. Fold in 2 C. flour, 1 tsp. baking powder. Bake at 350°.

PUMPKIN SHEET CAKE

Linda Seddon

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|--------------------------------|---------------------------------|
| 4 eggs (beaten) | 1 tsp. soda |
| 1 C. oil | 1 tsp. baking powder |
| 2 C. sugar | 2 C. flour |
| 1 C. pumpkin (I use whole can) | 1 C. nuts or raisins
or both |
| ½ tsp. salt | |
| 2 T. cinnamon | |

Mix ingredients as given. Pour into greased and floured cookie sheet. Bake at 350° for 25-30 minutes.

ICING:

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|--------------------------|--------------|
| 3 oz. cream cheese | 1 T. vanilla |
| 6 T. butter or margarine | 1 T. milk |
| ¾ lb. powdered sugar | |

RED AND WHITE CAKE

June Grove

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|-------------------------|-------------------------|
| ½ C. shortening | 1 C. buttermilk |
| 1½ C. sugar | 2¼ C. all-purpose flour |
| 2 eggs | 1 tsp. vanilla |
| 2 oz. red food coloring | 1 T. white vinegar |
| 2 T. cocoa | 1 tsp. soda |
| 1 tsp. salt | |

ICING:

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|------------|-------------------------|
| 5 T. flour | 1 C. butter (margarine) |
| 1 C. milk | 1 tsp. vanilla |
| 1 C. sugar | |

Cream shortening, sugar, and eggs. Make paste of food coloring and cocoa; add to shortening mixture. Add salt, buttermilk, flour, and vanilla; beat well. Stir in vinegar and soda. Pour batter into two 8-inch cake pans. Bake at 350° for 30 minutes. Cool layers; split. Frost between layers and tops and sides of cake. Yield: 10-12 servings.

For Icing: Blend flour and milk in saucepan; cook until thick. Cool. Refrigerate until chilled. Cream sugar, butter (margarine) and vanilla; add to flour mixture. Beat until fluffy. Do not overbeat.

RHUBARB CAKE*Virginia Kauzlarich*

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|---------------------|------------------------------|
| 1½ C. brown sugar | 1 tsp. vanilla |
| 1 egg | ½ tsp. cinnamon |
| ½ C. butter or oleo | 2 C. flour |
| 1 tsp. soda | 2 C. fresh or frozen rhubarb |
| 1 C. sour milk | |

Cream sugar, egg, and butter together. Add the rest of the ingredients. Stir altogether. Pour batter into 9x13-inch pan. Sprinkle ½ C. sugar and 1 tsp. cinnamon over the top. Bake in 350° oven for 25-35 minutes or until done.

RHUBARB CAKE*Janet DeVore*

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|-------------------|------------------------|
| 1½ C. brown sugar | 1 tsp. soda |
| ½ C. shortening | 1½ C. cut fine rhubarb |
| 1 tsp. vanilla | ½ C. nuts |
| 1 C. sour milk | 2 C. flour |
| 1 egg (beaten) | |

TOPPING:

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|------------|-----------------|
| ½ C. sugar | 1 tsp. cinnamon |
|------------|-----------------|

Mix ingredients and add rhubarb after beaten in flour. Sprinkle topping on top of cake before baking at 350°.

RHUBARB CAKE*Beverly Hanson*

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|--------------------------|-------------------------|
| 1 C. granulated sugar | 2 eggs |
| 1 C. brown sugar | Pinch of salt |
| ½ C. butter or margarine | 2 C. + 2 T. flour |
| 1 C. buttermilk | 2 C. finely cut rhubarb |
| 1 tsp. baking soda | |

Mix butter and sugars. Add egg and dry ingredients with the buttermilk. Fold in rhubarb. Pour into a greased and floured 9x13-inch pan. Sprinkle with the following topping before baking: ¼ C. sugar, 1 tsp. cinnamon. Bake at 350° for 30-40 minutes. Serve warm with ice cream or Cool Whip.

RHUBARB CAKE

Carol Joiner Soppe

½ C. margarine	1 tsp. soda
1½ C. sugar	½ tsp. salt
1 egg	2½ C. flour
1 C. buttermilk	3 C. rhubarb (½-inch thick)
1 tsp. vanilla	

Mix above ingredients adding rhubarb last. Pour into greased 10x13-inch pan. Sprinkle with 1 C. brown sugar and ½ C. chopped nuts. Bake 45 minutes at 350°. While cake is still hot, spread with cooked topping:

TOPPING:

½ C. margarine	1 C. white sugar
¾ C. light cream or 1 (5½ oz.) can evaporated milk	

Boil 3½ minutes and beat. Add ½ tsp. vanilla. Pour over cake.

RHUBARB-UPSIDE-DOWN CAKE

*Helen McElvain
Joan Murphy*

3 C. rhubarb (cover bottom pan)	10 large marshmallows
1¾ C. sugar (separate)	
½ C. shortening	½ tsp. salt
2 eggs	3 tsp. baking powder
1¾ C. flour	½ C. milk

Arrange rhubarb in bottom of 7x11-inch pan. Cut marshmallows in half or cover with miniature ones. Sprinkle ¾ C. sugar over this. Cream shortening and sugar (1 C.) until light. Add eggs and beat well. Sift dry ingredients together and add alternately with milk. Pour batter over rhubarb, bringing to edge of pan. Bake at 350° for 40-45 minutes. Invert pan on large platter and turn out whole cake when cooled. May serve with ice cream or garnish with whipped cream. (Paul likes this cake for his birthday. Then I bake it in my 11-inch skillet and place glass cake plate on top and turn it over. Red rhubarb about 1-inch long makes it pretty.)

SOUR CREAM POUND CAKE*Mindy Payne*

1 C. butter (softened)
 1 T. vanilla
 6 eggs
 ½ tsp. salt
 1 C. sour cream

2¾ C. sugar
 2 tsp. grated orange peel
 3 C. flour
 ¼ tsp. baking soda

Preheat oven to 325°. Grease 10-inch tube pan. Beat butter in large bowl until creamy; gradually add sugar, beating until light and fluffy. Beat in vanilla and orange peel. Add eggs, one at a time, beating one minute after each addition. Combine flour, salt, and baking soda in small bowl. Add to butter mixture alternately with sour cream beginning and ending with flour mixture. Pour into prepared pan. Bake 1 hour and 15 minutes or until wooden pick inserted into center comes out clean. Cool in pan 15 minutes. Remove from pan to wire rack, cool completely.

SPICE CAKE*Catherine Mallett*

1 C. raisins
 ½ C. shortening
 1 C. walnut meats
 1 C. sugar
 1 tsp. soda

2 C. flour
 1 tsp. cinnamon
 1 tsp. nutmeg
 ½ tsp. baking powder

Cream sugar and shortening. Add 1 C. raisin water (drained from cooked raisins) alternately with the sifted dry ingredients. Mix well. Add cooked drained raisins and nuts. Spread in 9x13-inch pan or Pyrex (greased and floured). Bake at 350° until toothpick comes out clean, about 25 minutes. Cool and frost with cream cheese or vanilla frosting. No eggs in this cake, not a large cake.

SWEDEN CAKE*Peggy Kimmmerle*

2 C. sugar
 2 eggs
 20 oz. crushed pineapple
 (undrained)
 ½ C. oil

2 tsp. soda
 2 C. flour
 1 tsp. vanilla
 ½-1 C. chopped nuts

Dump all ingredients into mixing bowl. Pour into 9x13-inch greased and floured pan. Bake 45 minutes or less at 350°.

CIVIL WAR YELLOW CAKE

Mable Huffman

SIFT:

2½ C. flour
1 tsp. soda

2 tsp. baking powder
1 tsp. salt

BEAT:

2 C. sugar
3 eggs

⅔ C. oleo
1 C. sour milk

Beat together. Put in 9x13-inch pan. Bake 25-30 minutes at 350°.

FROSTING:

4 C. powdered sugar
½ C. cocoa
⅓ C. boiling water

¼ tsp. salt
⅓ C. oleo

Put on cake when cool.

ZUCCHINI CAKE

Helen Bubenyak

2 C. ground zucchini
1½ C. sugar
½ C. oil (Crisco)
2 C. flour
1 tsp. salt

1½ tsp. soda
⅓ C. cocoa
2 tsp. vanilla
½ C. chopped nuts

Combine in order given. Pour into greased 9x13-inch pan and bake at 350° for 30-35 minutes. Test with toothpick.

ANGEL FOOD CAKE FILLING

Merijo Bogle

½ C. water
1 (8 oz.) can crushed pineapple
1 (8 oz.) carton whipped topping

1 C. sugar
1 (3 oz.) pkg. flavored gelatin
(I use orange pineapple)
1 angel food cake

Place water, sugar, and pineapple juice in a saucepan and cook 10 minutes. Add gelatin while mixture is hot. Stir until dissolved. Chill until slightly thickened and add pineapple and topping. Cut angel food cake in half and spread with mixture between layers, top, and sides of cake. Refrigerate until time to serve.

- FROSTINGS -

BUTTER FROSTING

Agnes Cridlebaugh

1 C. water
3 T. flour
1 C. butter

1 C. sugar
Vanilla

Cook flour and water until clear; cool. Beat in butter, sugar, and vanilla; do not overbeat. Great on chocolate cake (red devils food), but don't leave out in hot weather.

COCOA CREAM

Connie Rausch

½ C. sugar
¼ C. cocoa

1 C. cold whipping cream
1 tsp. vanilla

In small mixer bowl stir together sugar and cocoa. Add whipping cream and vanilla. Beat until slightly stiffened. Makes about 2 C.

RASPBERRY FROSTING

Jamie Ladendorf

½ C. (8 oz.) evaporated skim
(chilled)
Water
1 envelope unflavored gelatin

1 (10 oz.) pkg. thawed frozen
raspberries (drained, juice
reserved)
1 large angel food cake

Pour evaporated skim milk into ice cube tray and freeze until ice crystals begin to form around edges. Measure reserved raspberry juice and add enough water to make 1 C. Combine gelatin with ¼ C. cold water in a saucepan. Let stand 1 minute. Heat over low heat until gelatin dissolves. Stir in reserved juice and refrigerate until cool. In large bowl, combine chilled mixture with chilled milk and beat on high until peaks form. Mix in thawed berries. Spread over cake and refrigerate until cool. This makes enough frosting for 2 cakes.

SEVEN MINUTE ICING

EllyMae Franklin

1 egg white	1 C. sugar
1/8 tsp. cream of tartar	Few grains of salt
1/3 C. boiling water	1/2 tsp. vanilla flavoring

Combine sugar, salt, cream of tartar, and boiling water. Pour into egg whites. Beat with rotary beater about 7 minutes or until icing is thick enough to spread. Add flavoring. If desired chopped raisins, chopped candied cherries or pineapple may be added to the icing just before it is spread on the cake. Brown sugar may be substituted for granulated sugar.

The last of Appanoose County's covered bridges has been torn down. It spanned the Chariton River near Iconium. There had also been a covered bridge across the Chariton at Dean. There were superstitions of ghosts and bad men who inhabited these bridges, and even older folk hurried through them.



Wabash Railroad Depot in Moravia - 1957

The Mormon caravans began coming through the Moravia area in mid-year 1846. A small group dropped out of the pilgrimage because of illness or other difficulties and built a modest log cabin which served as a church or school house. In 1849, several Moravian families, led by Joseph Stauber, Edward Reich, Ephraim Conrad, and Theophilus Vierling came west in prairie schooners from Salem, North Carolina. They bought the land and buildings from the Mormons and continued to use the cabin. The original homeland of the Moravian people was Moravia, a province a Czechoslovakia. They were followers of John Huss, who had declined to bear arms in the religious wars waged by the Catholics in Bohemia against the Protestants, thus having adopted the doctrine of non-resistance.

The town site was laid out in 1850. The first car in town was that of Charlie McFatrige in the first decade of the 1900's. It was a Brush car with no doors and no top. The first telephone system in Moravia, also in the early 1900's, was installed by C.M. McFatrige. The Success Barber and Beauty Supply Company began as a razor sharpening business in 1924 and was an important factor in Moravia's economy. Moravia has had a large sawmill for some years.

Moravia has been an important railroad town with three different rail lines coming through, one of which was the electrified interurban passenger service from Centerville to Albia. The Milwaukee line, now the Soo line, is one of the few railroads in the county which continues to operate. The Wabash depot was renovated to become the Moravia Historical Museum. Moravia hosts a three-day Fall Festival in September. Moravia has a city square including civic building and library. Population is now about 740.

Candy

My Favorite Recipes in this section are:

RECIPE

PAGE #

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- CANDY -

BUTTERSCOTCH SQUARES

Brenda Royer

- | | |
|------------------------|----------------------------|
| 1 C. sugar | 2½ C. crushed honey graham |
| ¾ C. margarine | crackers |
| 2 eggs (beaten) | 1 C. flake coconut |
| 2 C. mini-marshmallows | 1 C. nuts |
| 1 tsp. vanilla | 12 oz. butterscotch chips |
| | ¾ C. peanut butter |

Put in warm pan over low heat: sugar, oleo, and eggs. Let melt and boil for 5 minutes. Add marshmallows and let melt. Remove from heat and add vanilla, cracker crumbs, coconut, and nuts. Pour into 9x13-inch pan and pat down. Melt together chips and peanut butter and pour over first layer. Cool and cut into 1-inch squares.

BEST-EVER CARAMELS

Kaye Cridlebaugh Swarts

- | | |
|-----------------------|---------------|
| 2 C. sugar | 1 C. milk |
| 1 C. brown sugar | 1 C. butter |
| 1 C. light corn syrup | 1¼ T. vanilla |
| 1 C. heavy cream | |

Combine sugars, corn syrup, cream, milk, and butter. Cook slowly, stirring constantly to firm ball stage (248°). Remove from heat; add vanilla. Pour into greased 9x13-inch pan. Cool. When firm turn out onto board and cut into squares and wrap each in waxed paper. If desired, add nuts with vanilla.

BUCKEYES

April Sedam

- | | |
|-----------------------|---------------------------|
| 3 lbs. powdered sugar | 1 lb. butter (room temp.) |
| 2 lbs. peanut butter | |

Mix and roll in balls; set in refrigerator overnight. Melt 12-oz. pkg. chocolate chips and ⅔ square paraffin in double boiler. Keep hot constantly. Put balls on a toothpick and dip in chocolate mixture and place on wax paper to dry. Can freeze.

CANDIED ORANGE PEEL

Robin Tarbell-Thomas

6 medium oranges
4 C. water
1 T. salt

2 C. sugar
½ C. water
Sugar

Cut peel of each orange into sixths; loosen from pulp with bowl of spoon. Remove most of the white membrane from peel. In bowl, combine peel, 4 C. water, and salt. Weight with a plate to keep peel under water; let stand overnight. Drain, wash thoroughly. In saucepan, cover peel with cold water; heat to boiling. Drain. Repeat 3 times. With kitchen shears, cut peel into strips. In saucepan, combine peel (about 2 C.), the 2 C. sugar, and the ½ C. water. Heat and stir until sugar dissolves. Cook slowly until peel is translucent. Drain and roll in sugar. Dry on wire rack. (Iowa State Fair Blue Ribbon Winner.)

CHEX CEREAL CANDY

Linda Seddon

2 sticks margarine
½ C. white syrup
7 C. Crispix cereal

1⅓ C. sugar
1 tsp. vanilla
12 oz. mixed nuts

Bring margarine, sugar, syrup, and vanilla to a soft boil. Pour over 7 C. Crispix and mixed nuts. Drop on greased pan. Scatter out and break into little pieces.

CHRISTMAS FUDGE

Ruth Hiner

2¼ C. granulated sugar
½ C. dairy sour cream
¼ C. milk
2 T. butter
1 T. light corn syrup

½ tsp. salt
2 tsp. vanilla
1 C. coarsely chopped Diamond walnuts
⅓ C. quartered candied cherries

Combine sugar, sour cream, milk, butter, corn syrup, and salt in heavy 2-qt. saucepan. Stir over moderate heat until sugar is dissolved and mixture reaches a boil. Boil over moderate heat 9-10 minutes to 238°* (soft ball stage). Remove from heat and allow to stand until lukewarm (110°) about 1 hour. Add vanilla and beat until mixture just begins to lose its gloss and holds its shape. (Requires very little beating.) Quickly stir in walnuts and cherries and turn into oiled pan. Let stand until firm before cutting. Makes 1½ lbs. Size and shape of pan determines thickness. *Cook to 240° if weather is damp.

CHOCOLATE DIPPED CANDY

Donna Daily

- 1 stick oleo
- 1 can Eagle Brand sweetened condensed milk

- 1 large pkg. flaked coconut
- 1½ tsp. vanilla
- 3 C. nuts (ground)
- 2 lbs. powdered sugar

Mix well and roll in balls. Chill overnight. If too soft to make into balls, add more powdered sugar. Dip in dipping chocolate that you can buy at many stores.

DANDY CANDY

Frances Benell

- 1 pkg. almond bark (1½ lbs.) chocolate
- 6 oz. butterscotch chips

- 12 oz. milk chocolate chips
- 6-8 C. Rice Krispies
- 1 C. chopped nuts

In a double boiler, melt almond bark and chips and stir in Rice Krispies and nuts. Drop by teaspoonful on waxed paper. Ready to eat when firm. Tastes like crunch bars only better. Nice for Christmas platters for neighbors and friends.

DIPPED STRAWBERRIES

Molly Thomas (2 years old)

- Big red strawberries that have a stem

- White or chocolate bark

Help your Mommy pick out big red strawberries that have a stem on them. Rinse water gently on them and set them on a paper towel to dry. When dry, have your mommy microwave white or chocolate bark in a large, deep measuring cup - stirring at 30 second intervals until smooth and completely melted. Then pick up large strawberry by the stem and dip in until ½ to ¾ of the strawberry is covered. Set them on wax paper to dry. If too much of the white or chocolate gets on the strawberry - you just eat that one - and start over with a new strawberry. These are so good; I like them and my Grandpa Tarbell likes them too!!

DIVINITY

Georgia Cooper

2 C. white sugar
½ C. water
Pinch of salt

1 (13 oz.) jar marshmallow creme
1 tsp. vanilla
½ C. nuts

Boil sugar and water and salt to 250° on a candy thermometer. Put marshmallow creme in a large bowl. Pour cooked sugar syrup mixture over while stirring. Add vanilla and nuts. Pour into an 8x8-inch pan. Cool. Cut in squares.

PERFECT DIVINITY

Mamie Hamlin

3 C. white sugar (cane)
½ C. warm water
½ C. white corn syrup (Karo)
1 tsp. vanilla

3 egg whites or ½ C. (measure)
½ tsp. cream of tartar
½ tsp. salt
Nuts, if desired

Have all utensils free from grease and do not use plastic! Combine sugar, water, and syrup in pan and bring to boil. Cook to hard boil stage (test in cold water or use a candy thermometer). While syrup is cooking, beat egg whites with cream of tartar and salt. Do not beat until dry, but just until whites will stand in soft peaks. When syrup is ready. Pour slowly into egg whites mixture at moderate speed. Continue to beat until mixture will stand in soft peaks. Ten or fifteen minutes would be about right, but it depends on the temperature of the room and whether the bowl is glass or metal. Don't give up! Add vanilla and nuts only after candy is ready to dry. Drop by teaspoonfuls onto waxed paper. Makes about 3 dozen or 1 lb. (6 dozen with smaller pieces). Good Luck!

FUDGE

Ellen Moore

4½ C. sugar
1 stick soft oleo

1 can evaporated milk (1 C.)
Dash of salt

Bring to rolling boil for 5 minutes.

Pour over:

18 marshmallows (cut up)
1 (12 oz.) pkg. chocolate chips
1 lb. or 2 large (9¾ oz. ea.)
Hershey bars

1 C. chopped nutmeats
2 tsp. vanilla

Blend well and pour into large 13-inch pan.

FUDGEMALLOW CANDY

Judy Power

1 (12 oz.) pkg. semi-sweet
or milk chocolate chips

1 C. chunk style peanut butter
4 C. miniature marshmallows

Melt chocolate pieces with peanut butter in saucepan over low heat, stirring until smooth. Fold in marshmallows. Pour into greased 9-inch square pan; chill until firm. Cut into squares.

5 POUND CHOCOLATE FUDGE

Dorothy Forssman

4½ C. sugar
1 can evaporated milk
Pinch of salt
2 sticks oleo
16 large marshmallows

2 large Hershey bars
1 (12 oz.) pkg. chocolate fudge
bits
1 tsp. vanilla
½ C. nuts

Bring to a boil the first 4 ingredients and boil 6 minutes. Add marshmallows, candy bars, chocolate chips, vanilla, and nuts. Beat. Pour into a large pan, at least 9x13-inch.

OLD FASHION FUDGE

Jolene Oden

3 C. sugar
⅔ C. cocoa
1½ C. milk

½ stick butter
½ tsp. vanilla

Butter the bottom of a 9x9-inch pan. Set aside. In a 4-qt. saucepan mix sugar and cocoa until blended. Add milk. Cook on medium heat until rolling boil. Reduce heat and continue to boil stirring occasionally until a soft ball is formed when a small amount of fudge is dropped in a cup of cold water (approximately 235°). Remove from heat. Add butter and vanilla and let cool slightly, then beat until thick and smooth. Pour into buttered pan. Let set completely. Cut into squares.

MICROWAVE CARAMELS

Missy Dawson

2¼ C. brown sugar	1 C. butter
1 can Eagle Brand milk	1 tsp. vanilla
1 C. white syrup	Dash of salt

Combine all ingredients except vanilla in large glass bowl. Microwave 18½ minutes on high power, stirring every 3 minutes. Add vanilla and pour into 9x13-inch pan which has been buttered and covered with ½ C. chopped nuts. When cool, cut in squares.

MICROWAVE CARAMEL POPCORN

Leola Lain

1 stick melted oleo	1 C. brown sugar
¼ C. dark Karo syrup	½ tsp. salt

Microwave 3 minutes on High. Remove and stir. Microwave 2 minutes more on High. Remove and stir in 1 tsp. vanilla, ¼ tsp. soda. Stir until nice and fluffy. Place 4 C. popped corn in a brown paper bag sprayed with Pam. Add the syrup and shake bag. Close bag. Microwave 1½ minutes. Remove. Shake and microwave another 1½ minutes on High. Pour on large bowl and stir while cooling.

NESTLE'S CRUNCH BARS

Sue Ireland

2 squares vanilla bark	1 square chocolate bark or
1 T. peanut butter	½ C. chocolate chips
¾ C. Rice Krispies (partially crushed)	

Melt vanilla bark and chocolate bark. Stir in peanut butter. Add crushed Rice Krispies. Spread in buttered 9x13-inch pan. Let set.

William Hampton, a miner employed in the Watson coal shaft, died on June 19, 1874 from injuries received by the hoisting apparatus while attaching a car to be hauled up.

MICROWAVE BUN BARS*Betty Jo Milliken**(Makes 60 bars)*

- | | |
|---|--|
| 1 (12 oz.) pkg. (2 C.) semi-sweet chocolate chips | 1 (3 1/8 oz.) pkg. vanilla or milk chocolate pudding and pie filling mix (not instant) |
| 1 (12 oz.) pkg. (2 C.) butterscotch chips | 1/2 C. evaporated milk |
| 2 C. peanut butter | 1 (2 lb.) bag (7 1/2 C.) sifted confectioner's sugar |
| 2 C. salted peanuts | 1 tsp. vanilla |
| 1 C. margarine or butter | |

Butter 15x10-inch jelly roll pan. In medium microwave-safe bowl, combine chocolate chips and butterscotch chips. Microwave on medium for 6-7 minutes, stirring every 2 minutes. Stir until smooth. Stir in peanut butter; mix well. Spread half mixture into prepared pan; refrigerate. Stir peanuts into remaining chocolate mixture; set aside. In large microwave-safe bowl, place margarine. Microwave on High for 15-60 seconds or until melted. Stir in pudding mix and evaporated milk; blend well. Microwave on High 45-60 seconds, or until hot. Do Not boil. Stir in confectioner's sugar and vanilla. Carefully spread over chocolate layer. Refrigerate 30 minutes to set. Drop remaining chocolate-peanut mixture by tablespoonfuls over chilled pudding layer. Carefully spread to cover. Refrigerate until firm; cut into bars. Store in covered container in refrigerator.

PEANUT BUTTER BON BONS*Christine Anderson*

- | | |
|---------------------|--|
| 1 C. peanut butter | 1 C. dates (finely chopped) |
| 1 C. powdered sugar | 2 C. nuts (finely chopped, I use pecans) |

Mix together and form in balls. Dip in icing made of:

- | | |
|--------------------------------|---------------------------|
| 1 (6 oz.) pkg. chocolate chips | 1 square bitter chocolate |
| 1 1/2-inch square paraffin | |

Melt over hot water or in the microwave.

REESE'S CANDY

Susan Welch

- | | |
|------------------------------|----------------------------------|
| 1 lb. box powdered sugar | 2 sticks melted oleo |
| 1 C. peanut butter | 1 pkg. graham crackers (crushed) |
| 1 pkg. Brach chocolate stars | |

Mix all ingredients together except chocolate stars. Press in 9x13-inch pan. Melt stars on low heat. Spread melted stars on first ingredients that have been mixed and pressed in pan. Cut in squares and chill until firm.

KIBBLES AND BITS

Susan Welch

- | | |
|----------------------------------|---------------------|
| 8 C. Corn Chex | 1 C. peanut butter |
| 12 oz. pkg. milk chocolate chips | 2 C. powdered sugar |

Melt chocolate chips on low heat. Add peanut butter. Mix together. Pour over Corn Chex. Mix. Pour powdered sugar over top and mix well. Store in airtight plastic container.

MICROWAVE PEANUT BRITTLE

Frances Pickering

- | | |
|--------------------|----------------|
| 1 C. white sugar | 1/8 tsp. salt |
| 1/2 C. white syrup | |
| 1 C. raw peanuts | 1 tsp. vanilla |
| 1 T. butter | 1 tsp. soda |

Mix together in a 2-qt. glass dish. Cook on High: 1 C. sugar, 1/2 C. white syrup, and 1/8 tsp. salt. Cook 4 minutes. Stop, stir and add 1 C. raw peanuts. Cook 3 minutes, stop and stir. Cook 3 1/2 minutes after adding 1 T. butter. Remove from microwave and stir in 1 tsp. vanilla and 1 tsp. soda. Stir good and pour into a cookie sheet that has been lined with foil and well buttered. When cool, enough stretch as much as possible.

PEANUT BRITTLE*Cecilia Budiselich*

- | | |
|-----------------|-------------------|
| 2 C. sugar | ¼ C. butter |
| 1 C. corn syrup | 2½ C. raw peanuts |
| ½ C. water | 1½ tsp. soda |

Place sugar, corn syrup, water, and butter in 3-qt. saucepan. Using candy thermometer cook to soft crack stage. Add 2½ C. raw peanuts. Cook to hard crack stage. Take off heat and add 1½ tsp. soda and stir. Pour on buttered (metal) cookie sheet. Allow to harden and break into pieces. Store in covered container.

♥ PEANUT BUTTER CUPS*In Memory of Gertrude Penfield*

- | | |
|----------------------------|----------------------|
| ⅓ C. graham cracker crumbs | 1 lb. powdered sugar |
| ½ lb. butter or oleo | 2 C. chocolate chips |
| 1 C. peanut butter | |

Combine crumbs, butter, and peanut butter and powdered sugar. Work together until smooth. Press into a 9x9-inch buttered pan. Can use large pan for thinner bars. Melt chocolate chips over hot water and spread over cracker mixture. Refrigerate until firm. Cut in squares.

♥ CREAMY PEANUT BUTTER FUDGE*Linda Seddon, Flossie Kozak, Alice Chester**In Memory of Gertrude Penfield*

- | | |
|---------------------------------|--|
| 4 C. sugar | 1 (18 oz.) jar Skippy creamy peanut butter |
| 1½ sticks Blue Bonnet margarine | 1 jar marshmallow creme |
| 1 can Carnation milk | |
| 1 tsp. vanilla | |

Mix sugar, milk, and margarine in a heavy stainless steel pan. Bring to a boil stirring constantly on medium heat. Once it starts boiling, time for 10-12 minutes. Stir constantly. Remove from heat. Add in marshmallow creme, peanut butter, and vanilla. Mix all together. Pour into a greased or buttered 9x13-inch cake pan. Let set and cool overnight.

PEANUT BUTTER FUDGE

Dana Albers

2 C. sugar	Pinch of salt
2 tsp. margarine	1 C. peanut butter
3 T. light corn syrup	¼ tsp. vanilla
½ C. canned milk	

Cook sugar, margarine, syrup, milk, and salt until it forms a soft ball in cold water. Take from heat. Whip in 1 C. peanut butter and ¼ tsp. vanilla. Whip like fudge. Pour into a greased pie pan.

PEANUT BUTTER CANDY

Anna Mae Partin

2 C. sugar	⅓ C. white syrup
⅔ C. hot water	

Cook until hardens when tested in cold water, then add ½ C. peanut butter, 2 T. sweet cream butter the size of hickory nut. Whip until cold. This recipe came out of my mother-in-law's cookbook; it was around 1932.

PEANUT BUTTER POPCORN

Raelynn Robinson

3 qts. popped popcorn	½ C. light corn syrup
1 C. sugar	1 C. peanut butter
½ C. honey	1 tsp. vanilla

Butter sides of heavy pan. Combine sugar, honey, and corn syrup and bring to a boil, stirring often. Boil 2 minutes. Take off heat and add peanut butter and vanilla. Immediately pour over popcorn. Stir to coat well. Cool. Break in pieces.

PENUCHE CANDY

Olive Jean Tarbell

2 C. brown sugar	1 C. thick cream
1 C. white sugar	1 C. nutmeats
3 T. white syrup	1 tsp. vanilla

Mix the sugars, syrup, and cream together. Cook until it forms a very soft ball (234°-238°) when dropped in cold water. Remove from stove and let stand until it is cool. Then beat until it begins to stiffen. Add the nuts and vanilla, and pour into a buttered pan. Cut into squares. (Iowa State Fair Blue Ribbon Winner.)

♥ TED'S MOTHER'S POPCORN BALLS

*In Memory of
Ethel Close*

5 qts. popped corn	1/2 C. water
2 C. sugar	2 T. vinegar
1/2 C. sorghum	1 tsp. salt
1/2 lb. butter	1 tsp. vanilla

Butter interior and sides of medium saucepan. Combine sugar, sorghum, butter, water, vinegar, and salt. Stir and cook over medium heat to hard crack. Remove from heat. Add vanilla. Pour over popped corn, stir just enough to coat corn. Butter hands lightly and shape into balls.

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SALTED NUT ROLL BARS

Brenda Royer

1 yellow cake mix (dry)	1 egg
2/3 C. margarine (soft)	10.5 oz. mini-marshmallows

TOPPING:

2/3 C. corn syrup	2 tsp. vanilla
12 oz. peanut butter chips	12 oz. salted roasted or cocktail peanuts
1/4 C. margarine	

Combine cake mix, margarine, and egg. Pat into 10x15-inch jelly roll pan. Bake at 325° for 10-15 minutes. Remove from oven and cover with marshmallows. Return to oven for 5-9 minutes or until marshmallows are melted. Cool. Melt and stir together until blended in saucepan or microwave: corn syrup, chips, margarine, and vanilla. Add peanuts and spread over marshmallows. Cool and cut into bars.

David McKeehan was struck by lightning and instantly killed in July of 1868. He had been harvesting with his 2 sons and 3 other men, when they had stopped to rest and take a drink of water. The others were knocked down but recovered. The four horses were also knocked down and one had its eye put out. The McKeehan family had come in 1846 from Indiana and homesteaded on the old Cap Galley farm southeast of Centerville.

SALTINE CANDY

Penny Rogers

- | | |
|-----------------------------|------------------------------|
| 40 saltine cracker squares | 1½-2 C. milk chocolate chips |
| 1 C. butter-flavored Crisco | 1 C. chopped nuts |
| 1 C. brown sugar | |

Line a large cookie sheet (17x11-inches) with foil and then spray with vegetable spray. Line the bottom of the pan with the cracker squares. Boil the Crisco and brown sugar for 3 minutes. Pour over crackers and bake at 350°, until the crackers float and bubble (approximately 5 minutes). Dump milk chocolate chips over saltines and spread once the chips get soft. Sprinkle with nuts. Break into squares.

WHITE FUDGE

Donna Daily

- | | |
|----------------------------------|-------------------------|
| 3 C. sugar | ¾ stick oleo |
| 1 C. milk | 1 (12 oz.) pkg. coconut |
| 1 (17 oz.) jar marshmallow creme | 1 C. nuts |

Mix sugar, milk, and oleo. Cook to a boil, stir frequently. Boil 5 minutes stirring constantly. Add marshmallow creme, nuts, and coconut.



Moulton Main Street - 1908

In 1832, a Company of Dragon soldiers were the first white men to pass through the place where Moulton was to be. They were on their way to Fort Leavenworth in Kansas. A little later the "Bee Trace" came up from Missouri through Moulton and toward the Moravia area. This was made by settlers who were seeking honey from bee trees. Then in 1846, the pioneer group of Mormons fleeing Nauvoo passed through the southern part of Moulton on their way to Utah. Moulton was also on the route of the Waubonsie Trail, an early dirt road from Bloomfield to Centerville, named for a chief of the Potawatomie tribe.

There was first a farming village called Elizabethtown, platted in 1854 and named for Elizabeth Leeper Tucker. The coming of the North Missouri Railroad induced a modification of the plat and it was merged into Moulton in 1869. The name Moulton was chosen in honor of a distinguished civil engineer for the CB&Q railroad, J.J. Moulton, who surveyed the town. Moulton became an important railroad center for the Wabash Railroad. It was a division point between Moberly and Des Moines with a big roundhouse, trainmaster's offices and yards operations. Later it was merged into the Norfolk and Western Railroad.

The Moulton Historical Society was formed in 1965 and it has its museum on the north edge of town. The Moulton Jamboree originated in 1923 when townspeople began a three-day fall celebration. The population of Moulton is now about 640.

Canning and Freezing

My Favorite Recipes in this section are:

RECIPE

PAGE #

- CANNING AND FREEZING -

CANNING GREEN BEANS

Virginia McDonough

(Resulting product like fresh beans)

1 gal. water
½ C. salt
½ C. vinegar

3-4 qts. snap green beans
(washed and snapped into
desired size pieces)

Bring water, salt and vinegar to boil. Add prepared snap beans, boil 10 minutes. Pack in sterilized jars. Cover with liquid from cooking. Seal. When ready to use drain liquid from beans. Rinse well and cook as for fresh green beans. Season to taste with salt, pepper, basil, or your favorite herb. There is no vinegar taste to these. Just good fresh bean taste!

CANNING BEETS

Jan Davis

Wash 2 lbs. beets, leaving on root and 1-inch of top. Cover with boiling water and let simmer 15 minutes. Slip skins, trim and slice or dice. In large pan put 2 C. water, ¾ C. brown sugar. Stir until dissolved. Add 2 C. pineapple tidbits. Simmer 5 minutes and then add beets. Pack in jars, leave a good ¾-inch headspace. Add 1 tsp. lemon juice, ¼ tsp. salt to each jar. Cover with remaining syrup - may need to add a little water to syrup to have enough to cover all beets. Process in canner 10 lbs. pressure for 30 minutes (pints); 40 minutes (quarts). Before Serving: In saucepan put beets and boil for 10 minutes, then blend 1 T. cold water into 2 tsp. cornstarch. Stir into beets with 1 T. butter. Stir constantly until mixture thickens.

♥ BEET PICKLES

In Memory of Cloe Joiner

2 C. sugar
2 C. water
2 C. vinegar

1 tsp. cloves
1 tsp. allspice
1 tsp. cinnamon

Add lemon peel if desired

12 medium to large beets (scrub clean; cover with water and cook 30 minutes. Drain, cool; peel and slice.)

Boil into syrup. Add sliced cooked beets. Cook 10-15 minutes. Put into jars and seal.

CANNING AND FREEZING

BREAD AND BUTTER PICKLES

Bonnie Maddelena

4 qts. medium sliced cucumbers	4 C. sugar
½ C. coarse salt	1 T. mustard seed
2 qts. sliced white onions	½ tsp. turmeric
1 qt. cider vinegar	1 T. celery seeds

Place cucumbers in crock and sprinkle with salt. Mix carefully with hands. Cover and let stand 3 hours. Combine remaining ingredients except onions and bring to boil. Boil 10 minutes. Drain cucumbers and add them and onions to liquid. Bring to boil. Pack into hot sterilized pint jars. Seal.

BREAD AND BUTTER PICKLES

Mrs. Hubert Pearson

5 medium cucumbers	1 C. water
3 medium onions	½ tsp. mustard seed
¼ C. salt	¾ C. sugar
1 C. vinegar	½ tsp. ginger
½ tsp. celery seed	¼ tsp. turmeric

Wash cucumbers. (Pare if desired.) Cut in thin slices. Peel and slice onions. Combine onions and cucumbers. Add salt. Let stand 2 hours. Drain. Heat vinegar, water, celery seed, mustard seed, ginger, and turmeric to boiling. Add cucumbers and onions. Boil slowly until tender. Pack while hot in freshly sterilized jars.

BREAD AND BUTTER PICKLES

Elly Mae Franklin

10 C. thinly sliced cucumbers	2 tsp. celery seed
2 C. sliced onion	2 tsp. powdered turmeric
2 tsp. salt	2 sticks cinnamon or 2 tsp. cinnamon
2 C. vinegar	4 green peppers (chopped fine)
1½ C. sugar	
1½ C. corn syrup	

Slice cucumbers without paring. Combine with onion. Sprinkle with salt and let stand for 1 hour, then drain all liquid. Place cucumbers and onion in kettle with vinegar, sugar, syrup, celery seed, turmeric, cinnamon, and pepper. Bring to a boil. Cook for 25-30 minutes, stirring frequently. Pour into sterilized jars and seal at once. Makes 4 pints.

BREAD AND BUTTER PICKLES

Anna Barbaglia

- | | |
|--|----------------------|
| 25-30 medium sized cucumbers
(washed) | 5 C. cider vinegar |
| 8 large white onions | 5 C. sugar (2½ lbs.) |
| ½ C. salt (pickling) | 2 T. turmeric |
| | ½ tsp. cloves |

Wash cucumbers and slice as thin as possible. Chop onions and peppers; combine with cucumbers and salt. Let stand 3 hours and drain. Combine vinegar, sugar, and spices in large preserving kettle. Bring to boil. Add well drained cucumbers, heat thoroughly but do not boil. Pack while hot into sterilized Kerr jars and seal at once.

♥ LIME PICKLES

In Memory of Stella P. DeVore

- | | |
|--------------------|---------------------|
| 7 lbs. pickles | 2 C. hydrated lime |
| 2 gal. cold water | |
| 9 C. sugar | 2 tsp. cloves |
| 3 T. salt | 2 tsp. mixed spices |
| 3 tsp. celery seed | ½ gal. vinegar |

Start at 4 o'clock in afternoon. Slice pickles. Pour lime and water over them. Let stand 24 hours. Pour off solution. Wash with cold water. Let stand in cold water 3 hours, then drain and pour the other mixture over. Let stand. In the morning heat pickles and solution to boiling at least 25 minutes. Can in fruit jars.

REFRIGERATOR DILLS

Betty Higginbottom

- | | |
|-------------------------------|---------------|
| 1 gal. cold water | Cucumbers |
| 1 qt. white vinegar | Dill sprigs |
| 1 C. canning salt | Garlic cloves |
| Small diced red chili peppers | |

Mix: refrigerated cold water, vinegar, and salt. Wash cucumbers and cut into spears. Pack in sterilized jars adding sprig of dill, clove of garlic, and red pepper. Pour liquid over cucumbers and seal. Store in refrigerator. They will be ready in 7-10 days and will keep 3 months or longer.

EXTRA DELICIOUS DILL PICKLES

Bonnie J. Polson

¾ C. vinegar
½ C. water

2 C. sugar

Drain 1 quart dill pickles. Boil the above ingredients. Cool slightly and pour over the pickles. Cool and refrigerate. These are different with a very unique flavor. Refrigerate indefinitely. These are very crisp.

REFRIGERATOR BREAD AND BUTTER PICKLES

Marilyn Perkins

4 C. sugar
4 C. vinegar
⅓ C. salt
1 ⅓ tsp. turmeric

1 ⅓ tsp. celery seed
1 ⅓ tsp. mustard seed
Onions
Cucumbers

This recipe makes 6 pints and must be kept in the refrigerator. Mix up the solution 1 hour or so before hand, stir often to dissolve salt and sugar. This solution is not heated, it is poured over onions and cucumbers cold. In jars slice 2-3 onion slices and fill jars with sliced cucumbers (not peeled). Press down to pack jars. Pour solution to top of jars. Put on lid and place in refrigerator. Don't open for 14 days.

REFRIGERATOR PICKLES

Mrs. Norris (Evalyn) Price

4 C. sugar
⅓ C. canning salt
4 C. vinegar
1 gallon small sliced cucumbers

⅔ tsp. turmeric
1 ⅓ tsp. celery seed
1 ⅓ tsp. mustard seed
3 large onions (sliced or diced)

Slice 1 gallon small cucumbers, add sliced onions. Mix sugar, vinegar, salt, and spices. Bring to boil and pour over sliced cucumbers and onions. Store in refrigerator after cooling. Will keep many months in refrigerator.

SPANISH PICKLE*Helen McElvain*

1 qt. onions
 1½ qts. cabbage
 2½ qts. green tomatoes
 2 qts. cucumbers
 4 mango peppers

2 qts. cider vinegar
 1 T. turmeric powder
 1 T. ground mustard
 Chopped celery
 1¼ lbs. brown sugar
 ½ C. flour

Put vegetables, chopped coarse, into a weak brine overnight for 24 hours. Rinse in clear water and let drain. Mix ingredients for dressing. Put vegetables in and boil 10 minutes. Add the flour moistened with vinegar and boil until thickens then seal. This recipe was used by my grandmother, Mrs. I.B. Thompson. She bought cucumbers from Mr. Phillips who lived north of town and made this relish and 14-day pickles.

QUICK SWEET PICKLES*Gretchen Fadiga*

46 oz. jar Kosher dill pickles 1½ C. sugar

Cut pickles in chunks; drain off most of juice. Add 1½ C. sugar. Let stand out overnight, then refrigerate.

SWEET PICKLES*Fran McCarthy*

1 qt. cucumbers (small)
 1 T. pickling spice
 1 T. pickling salt

1 C. vinegar
 1 tsp. powdered alum
 Water
 1½-2 C. sugar

Wash cukes; pack in jars. Pour vinegar solution over cukes, and finish filling jar with cold water. Have lids hot and seal tight. Wait 6 weeks. Pour off all the liquid, wash and split. Put in a container. Add 1½-2 C. sugar. Shake or churn, pickles will make their own juice. Store in refrigerator. Ready to eat in couple days or week.

SWEET PEPPER

Anna Barbaglia

Wash peppers. Clean and cut in 3 pieces. Pour boiling water over peppers and let stand for 2 minutes.

BRING TO BOIL:

3 C. vinegar (cider) 2 C. water
2 C. sugar

Place peppers in hot sterile jars and pour hot syrup over peppers. Add 1 tsp. salt (pinch of alum; not desired). Seal tightly. (I use 2 piece Kerr lids.)

SWEET PEPPER STRIPS

Edna Campbell Wilty

1 qt. red sweet peppers 1/8 tsp. salt
(cleaned and cut into strips) 1 C. vinegar
3/4 C. sugar

Boil vinegar, sugar, and salt. Pour over pepper strips. Bring to boil; boil slowly for 15-20 minutes. Put into hot jars and seal; half-pints are best.

ZUCCHINI PINEAPPLE

Connie Rausch

16 C. grated yellow zucchini 3 C. sugar
(do not peel) 1 1/2 C. bottle ReaLemon juice
1 (46 oz.) can unsweetened
pineapple juice

Mix all together and simmer for 20 minutes. Put into pint jars and process in hot water bath for 20 minutes.

FRESH CHERRIES

Bev Laurson

2 cinnamon sticks 8 cloves
2 C. sugar Vodka
Cherries

Lightly pack cherries with stems in 1 gallon jar. Cover cherries with vodka. Add cinnamon sticks, cloves, and sugar to vodka covered cherries, stirring lightly. Seal jar with lid and set aside for 6 months before eating.

RHUBARB-BLUEBERRY JAM

Mrs. Norris (Evalyn) Price

7 C. rhubarb (cut fine)

1 can blueberry pie filling

6 C. sugar

1 large or 2 small pkgs. raspberry
Jello

Mix rhubarb, sugar, and blueberry pie filling. Cook until rhubarb is tender, stirring continuously to keep from sticking to bottom of pan. Turn off heat, add raspberry Jello, stir until completely mixed. Place in jars, seal with paraffin.

STRAWBERRY PRESERVES

Margaret Wells

Boil for 2 minutes:

4 C. crushed strawberries

4 C. sugar

ADD: 2 T. vinegar

Boil to a rolling boil 10-12 minutes. Seal. This makes a good ice cream topping.

RHUBARB JAM WITH STRAWBERRY JELLO

Kathryn Darrah

(Tastes like strawberry jam)

2½ C. rhubarb (cut fine and
washed)

2 C. sugar

¾ C. water

Boil 10 minutes. Stir in 1 pkg. strawberry Jello. Boil 1 minute more. Stir to dissolve Jello good. Pour in glasses. Keep in icebox.

SWEETENED CONDENSED MILK

Shelley Meuerburg

½ C. warm water

¾ C. sugar

1 C. + 2 T. powdered milk

Dissolve powdered milk in water in top of double boiler. Add sugar; cook 17 minutes, stirring at all times.

- MISCELLANEOUS -

A RECEIPT FOR KISSES

Mildred Earhart

Take a bit of dark piazza; add some moonlight - not much.
Press in two strong hands, a small one.
Add of coy reserve a touch;
Sift in just a pinch of folly, mixed with softly whispered sighs;
Of romance add two small tea cups, and the starlight of her eyes;
Then dissolve some pure emotion in a longing and a laugh;
Mix a grain of deep affection with a bit of merry chaff;
Add an ounce of mild resistance, two of yielding;
Then in mute, inexpressable enjoyment, serve in quantities to suit.

PLAY DOUGH

Vicki Joiner

2 C. flour	1 T. cream of tartar or alum
1 C. salt	Few drops food coloring
2 T. oil	

Mix together, cook over low heat until it thickens, and store in a plastic container in the refrigerator.

HOMEMADE WALLPAPER PASTE

Eleanor Davis Jones

½ box chunk Argo Starch

Mix until pasty with cold water. Boil 1 tea kettle of water (large tea kettle). Pour on starch mixture (stir fast). When mixture is clear and smooth, add ¾ C. sugar and ¾ C. vinegar. Will glue most anything! Been in family for over a century.

WINDEX

Linda Rogers

Mix in 1 gallon jug:
2 T. BoPeep ammonia 1 pint rubbing alcohol
1 tsp. dishwashing liquid

Add a few drops of blue food coloring. Fill the rest of jug with cold water.



Sunshine Coal Co., Mine No. 1 West of Centerville - About 1920

Appanoose County has a long history of coal mining from the 1850's until 1971. In about 1860 mining grew into the dominant industry in the area. Approximately 4300 miners were employed at the peak. The Mystic coal seam runs southwest from Rathbun to Numa with heavy deposits in Mystic and Centerville. It varies from a depth of 35 feet at Mystic to 250 feet in the western part of the county and is only about 2.5 feet thick. The miners were forced to dig coal while on their knees and ponies were used to pull the coal cars in the mines. Both slope and shaft mines were used. Rail spurs were brought to the mines. Mining accidents were common and strong unions evolved to improve working conditions and seek higher wages. The United Mine Workers had their union halls in several towns. A bitter strike in 1927 resulted in the use of tear gas to break up a demonstration.

A rich vein of coal was under the present day town of Mystic, and the first large coal mine was opened in 1858. Mystic became a boom town with a population of about 2000. The name of the town comes from a young railroad engineer who had come to Iowa from Mystic, Connecticut. Finally, coal mining went into decline. Many of the businesses on Main Street are boarded up. There is still an annual homecoming in May for all the former residents. The population is now about 570.

There were a number of mines between the small town of Brazil and the large Sunshine Mine west of Centerville. Spectacular huge slag piles once dotted the landscape. Most of the rail lines, the mining towns, the mine tipples, and even the slag piles have now disappeared, leaving only a few small black mounds in the landscape to mark the place the miners earned their livelihood. The signal whistles, the dinner bells, the clanging of machinery, and the voices of the men are now all silent.

Casseroles

My Favorite Recipes in this section are:

RECIPE

PAGE #

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_____	_____
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- CASSEROLES -

BREAKFAST SPECIAL OMELET

Elly Mae Franklin

6 eggs	2 tsp. butter
½ C. milk	1 C. diced ham
1 T. flour	¾ C. shredded cheese
Salt and pepper	

Combine eggs, milk, and flour in small mixer bowl. Season with salt and pepper to taste. Beat well with mixer. Melt butter in skillet and add egg mixture. Sprinkle with ham and cheese. Cook over low heat until firm enough to flip over. If you like a softer omelet, cover skillet and cook over low heat until top of egg is set. Serve with toast and juice and coffee or tea.

BREAKFAST CASSEROLE

Helen Johnson

2 loaves bread (cubed)	20 eggs
⅔ C. honey	2 C. chopped ham
1 tsp. cinnamon	2 (8 oz. ea.) pkgs. cream cheese (sliced thin)

Mash down cubed bread in bottom of pan. Lay a layer of cream cheese on mashed bread and ham, another layer of bread (or loaf) and ham. Mash this down over cream cheese. Save some bread for top of casserole. Pour eggs, honey, and cinnamon over top of bread and press down to make squishy. Cover with foil and refrigerate overnight. Bake at 350° the next morning for 1 hour. Take the foil off in the last 15 minutes. Cut in squares. Serve.

CREAMED EGGS ON TOAST

Marie Sparks

6 eggs (hard-boiled)	1½ tsp. salt
6 T. butter	Dash of pepper
6 T. flour	3 C. milk

Melt butter in heavy saucepan. Blend in flour, salt and pepper, cooking and stirring until bubbly. Stir in milk. Cook until smooth and thickened and add the eggs, sliced. Serve on toast. Serve with juice and coffee or milk.

BREAKFAST CASSEROLE

Mindy Payne

- | | |
|------------------------------|--------------------|
| 1 box croutons (any flavor) | 8 eggs |
| 1 lb. sausage | 2 C. milk |
| 1 C. grated cheddar cheese | 1 tsp. salt |
| 1 can cream of mushroom soup | 1 tsp. pepper |
| | ½ tsp. dry mustard |

Grease a 9x13-inch pan. Put croutons on bottom and add cooked and drained sausage over this. Sprinkle with ½ C. grated cheese. Mix eggs, 1½ C. milk, salt, pepper, and dry mustard. Pour this over the top and refrigerate overnight. Before baking the next day, mix the soup with remaining ½ C. milk and pour over top of casserole. Sprinkle with remaining ½ C. cheese and bake at 300° for 1½ hours.

EGG AND SAUSAGE BAKE

Jobie Partin

- | | |
|-------------------|--------------------|
| 1 lb. sausage | 1 tsp. salt |
| 6 eggs | 1 tsp. dry mustard |
| 6 pieces of bread | 1 C. grated cheese |
| 2 C. milk | |

Put sausage in bottom of 9x13-inch pan. Cube bread and put next. Beat eggs. Add milk, salt, and mustard. Pour over bread and meat. Bake 45 minutes at 350°. Serve with fruit and milk or coffee.

CHEESE GRITS

Dana Wright Moritz

(Great for family reunions)

- | | |
|---|---|
| 1½ C. quick cooking grits | 1½ sticks butter or margarine |
| 6 C. water | 3 tsp. savory salt (Lawry's
seasoned salt) |
| 1 lb. sharp New York grated
cheese (sharp or extra sharp
cheddar works as well) | 2 tsp. salt |
| 3 beaten eggs | Tobasco to taste |

Cook the grits according to the package directions, omitting salt. Add the other ingredients. Pour into a 9x13-inch pan or a 5-qt. serving dish. Fill the serving dish about ¾ full. Bake at 350° until set (about 1-1½ hours). Add paprika 10 minutes before serving. Serves 12.

WEIGHT WATCHER BREAKFAST BLIZZARD *Becky McDonald*

- | | |
|-------------------------------|-----------------------------|
| ¾ C. plain nonfat yogurt | 1 T. wheat germ |
| ½ medium banana (sliced) | 1 tsp. ground cinnamon |
| ¼ C. apple or orange juice | Granulated sugar substitute |
| ¼ C. part-skim ricotta cheese | to equal 1 tsp. sugar |
| 2 ice cubes | |

In blender combine all ingredients; blend until smooth, about 45 seconds. Pour into 12-oz. glass. Makes 1 serving. This serving provides: 1 milk, 1 protein, 1½ fruits, 30 optional calories. Per Serving: 295 calories, 20 g protein, 6 g fat, 42 g carbohydrate, 544 mg calcium, 209 mg sodium, 22 mg cholesterol, 2 g dietary fiber.

WEIGHT WATCHER BREAKFAST PIE *Beverly Stickler*

- | | |
|--|----------------------------------|
| 1 refrigerated 9-inch pie crust | 1 T. chopped onion |
| 6 oz. shredded part-skim mozzarella cheese | 1 T. chopped green bell pepper |
| 4 oz. cooked crumbled turkey sausage | 4 large eggs |
| ¼ C. chopped mushrooms | ¾ C. low-fat (2%) milk |
| | ½ tsp. salt |
| | Dash freshly ground black pepper |

Preheat oven to 425°. Prick crust several times with fork; line with aluminum foil and fill with dry beans or pie weights. Bake until lightly browned, 10-12 minutes. Place crust on rack to cool completely. Reduce oven heat to 375°. Place half the cheese in baked pie shell; top evenly with sausage, mushrooms, onion, and green pepper. Sprinkle evenly with remaining cheese. In medium bowl, whisk eggs, milk, salt, and pepper; pour over filled pie crust. Bake 45 minutes, until knife inserted in center comes out clean. Makes 8 servings. Each serving: 2 protein, ½ bread, 65 optional calories. Per serving: 213 calories, 13 g protein, 9 g fat, 20 g carbohydrate, 239 mg calcium, 525 mg sodium, 22 mg cholesterol, 1 g dietary fiber.

BREAKFAST EGG CASSEROLE

Pauline M. Weishaar

- | | |
|-------------------------------------|---|
| 8 slices toast (buttered and cubed) | 3/4 tsp. dry mustard |
| 1 lb. American cheese | 3/4 tsp. salt |
| 3 C. milk | Cubed ham or cooked sausage (drain; use own judgment on amount) |
| 6 eggs | |

Preheat oven to 350°. Butter 9x13-inch glass dish. Layer bread, ham, and cheese. Mix milk and eggs and pour over bread, ham, and cheese. Cover and refrigerate overnight. Bake at 350° for 45-60 minutes. Enjoy! Serves 12.

EASY CHILI EGG CASSEROLE

Jewell Pugh

- | | |
|--|--------------------------------|
| 2 C. liquid egg substitute | 1 (4 oz.) can diced chilies |
| 1 pt. low-fat cottage cheese | 1/2 C. flour |
| 8 oz. fat reduced Jack cheese (shredded) | 1 tsp. baking powder |
| | 1/4 C. soft corn oil margarine |

Preheat oven to 350°. Spray 9x13-inch pan. Combine all ingredients. Mix well, then beat with beater until smooth. Bake 30 minutes. Serve right away.

EASY QUICHE

Helen J. Pedrick

- | | |
|------------------------------------|---------------|
| 1 lb. sausage (cooked and drained) | 2 C. milk |
| 1/4 C. sauteed onion | 7 beaten eggs |
| 1 1/4 C. shredded cheddar cheese | 1 C. Bisquick |

Layer sausage, onion, cheese in a greased 7x12-inch pan. Combine milk, eggs, and Bisquick in large bowl and mix on high speed for 1 minute. Carefully pour egg mixture evenly over ingredients in the pan. Bake in preheated oven at 400° for 15 minutes, then reduce heat to 350° and continue to bake for 40-45 minutes. Remove from oven and let stand for 10 minutes before cutting. Serves 8.

HASH BROWN QUICHE*Martha Utt*

3 C. frozen hash browns (loose
and thawed)
1/3 C. butter (melted)
4 oz. Colby cheese (shredded)
2 eggs

4 oz. baby Swiss cheese
(shredded)
8 oz. diced ham or cooked bacon
1/2 C. whole milk or 1 tsp. cream
1/4 tsp. salt

Press hash browns between toweling to remove moisture. Press into bottom of 9-inch pie plate or quiche pan. Drizzle with melted butter. Bake 25 minutes at 425°. Reduce heat to 350°. Remove from oven. Toss ham and cheese together. Pour over hash brown crust. Beat eggs with milk and salt. Pour over ham and cheese. Bake uncovered 25-30 minutes at 350° or until knife comes out clean near center. Let stand 10 minutes. May use onion, green pepper, or mushrooms.

OVERNIGHT EGG FONDUE*Eloise DeVore*

8 slices bread with crusts
trimmed off and buttered
Fried bacon, ham, or sausage
4-6 slices cheese

5 eggs (beaten) or Egg Beaters
3 C. milk
1/2 tsp. salt

Place 4 slices bread in 8x12-inch pan, top with cheese and meat. Top with more bread, cheese, and meat. Pour over beaten eggs and milk. Refrigerate overnight. Bake at 350° for 50 minutes.

OVERNIGHT FRENCH TOAST*Vicki Sparks*

8 slices bread (crustless)
16 oz. cream cheese

12 eggs
2 C. milk
1/3 C. maple syrup

Cut bread into cubes, place 1/2 in 9x13-inch pan. Cube cream cheese and place on top of bread, then place rest of bread on top. Mix eggs, milk, and syrup together. Pour over bread and cheese, cover and let set overnight. Bake at 375° for 45 minutes.

CHEESY RICE AND BROCCOLI

St. Mary Kiviahah

1 (10 oz.) pkg. frozen chopped
broccoli
 $\frac{3}{4}$ C. water

$\frac{1}{2}$ lb. Velveeta cheese (cubed)
 $1\frac{1}{2}$ C. Minute Original Rice
(uncooked)

Bring broccoli and water to boil in 6-inch to 8-inch diameter saucepan, separating broccoli with fork. Stir in Velveeta cheese spread. Reduce heat to low; cover and simmer 3 minutes. Stir in minute rice; cover. Remove from heat. Let stand 5 minutes. Stir before serving. Makes 6 servings.

CHEESE SOUFFLE

Colleen Stansberry

8 slices white bread
6 eggs
Pinch of salt

3 C. milk
1 lb. grated cheese (about 5 C.)

Butter the bread and cut in 1-inch cubes. Beat eggs and milk. Add salt. Spray 9x13-inch pan. Layer the cubed bread and cheese. Pour the liquid over the top and bake 1 hour at 325°. This can be made the night before and can be frozen (not in glass).

MACARONI AND CHEESE

Maurine Glascock

1 C. uncooked macaroni
1 C. dairy sour cream
1 C. sharp cheddar cheese
(grated)

1 C. cottage cheese
1 C. Velveeta cheese
2 eggs (beaten)

Cook macaroni according to package directions. Drain. Combine cottage cheese, sour cream, Velveeta, cheddar cheese, and eggs in buttered 2 $\frac{1}{2}$ -qt. casserole. Add cooked macaroni. Fold in thoroughly. Bake in 350° oven for 45 minutes.

BAJA LASAGNA

Sherrie Zuck

- | | |
|--|--|
| 1/4 C. chopped onion | 1 T. chili powder |
| 2 (14 1/2 oz. ea.) cans ready-cut tomatoes | 1 tsp. cumin |
| 3 oz. canned diced green chilies | 8 corn tortillas (cut in 1-inch wide strips) |
| 1 C. sliced mushrooms | 8 oz. (2 c.) shredded low-fat cheddar cheese |
| 2 2/3 C. drained, canned pinto beans or kidney beans | 1 C. sour cream |

Preheat oven to 350°. In non-stick skillet coated with non-stick spray, saute onion about 4 minutes. Add tomatoes, chilies, mushrooms, beans, and chili powder and cumin. Simmer uncovered 10 minutes. In 11 1/2 x 7 1/2-inch casserole, arrange 1/3 of the tortilla strips in single layer. Set aside a little of the cheese for garnishing. Pour 1/4 of the tomato mixture and 1/3 of the cheese over tortilla strips. Repeat layers, ending with sour cream and last 1/4 of tomato mixture. Top with reserved cheese. Bake 30 minutes. Makes 8 servings.

FAMILY DINNER SAGE DRESSING

Betty J. Foster

- | | |
|---------------------|--------------------|
| 1 C. oleo | 2 C. chopped onion |
| 2 C. chopped celery | |

Saute, then add:

- | | |
|--------------------------|--|
| 12-13 C. bread | 1 tsp. thyme |
| 2 eggs | 1/2 tsp. pepper |
| 1 tsp. poultry seasoning | 1/2 tsp. marjoram |
| 1 1/2 tsp. salt | 3 1/2-4 1/2 C. chicken or turkey broth |
| 1 1/2 tsp. sage | |

Use 9x12-inch pan. Bake at 350° for 30 minutes.

MILK GRAVY FOR YOUNG COOKS

Helen J. Pedrick

- | | |
|---------------------------------|--------------|
| Drippings from fried pork chops | 1/2 C. flour |
| Salt and pepper to taste | 3 C. milk |

Drippings should be enough to cover bottom of pan. If not, add a little Crisco, add flour and stir. Cook flour and drippings until slightly browned. Add milk and stir with wire whisk. Cook until gravy comes to a boil and is thick. If you want thinner add more milk. Stir and pour into 2-qt. bowl. Serves 6. Put on biscuits.

♥ NJOKI CROATIAN RECIPE *In Memory of Mary Kauzlarich*

Njoki for 2 people:

1 C. mashed potatoes	½ tsp. salt
1 egg	1 T. oil
1 C. flour	¼ tsp. baking powder

Boil potatoes in water with little salt added for 7-8 minutes until done. Drain and mash. Add the rest of the ingredients. Knead, add more flour on pastry board if sticky. Roll with hands in long stripe, cut in 1½-inch pieces. Boil in water like spaghetti. Drain. Add your favorite sauce.

♥ NOODLES *In Memory of Stella McCloud Wells*

2 egg yolks	1 T. butter or margarine (opt.)
As much cream or Half and Half as you have egg yolk	1 tsp. baking soda with first cup of flour
½ tsp. salt	Add approx. 2 C. more flour (use some for flouring board and rolling pin)

Mix above to a soft dough. Roll out thin. Let dry for better cutting. The least handling the more tender the noodles. Cook approximately 30 minutes. Start out boiling and then simmer uncovered. Stir frequently.

♥ HOMEMADE NOODLES *In Memory of Mary Hoover*

3 egg yolks	3 T. water
1 whole egg	2 C. flour
1 tsp. salt	

Beat eggs until light. Add salt and water. Gradually add flour. Roll thin, cut into width desired.

HOMEMADE NOODLES

Anna Mae Partin

4 egg yolks
2 T. water
1½-2 C. flour

Salt if desired
3 drops yellow color

Beat egg yolks and water with a fork until foamy. Add flour, about ½ C. at a time, and mix to a stiff dough. Turn out on board and roll thin, adding more flour if necessary to prevent sticking. The rolled out sheet of noodles will resemble a chamois skin and is easily handled. Let dry about 5 minutes, then roll out thinner if desired. Roll or cut in strips and cut to size. Spread out on cookie sheet to finish drying. May be frozen or let dry completely and store in can or plastic bag.

SALMON IN TOMATO SAUCE

Delores Sisul

(Bruditte or Brudet)

5-6 T. oil
6-7 T. flour
5-6 C. water
1 (6 oz.) can tomato paste
2 cans salmon

Salt and pepper to taste
¼ tsp. sugar (opt.)
1 medium diced onion
1 clove garlic (minced)

Drain and clean salmon of bones and skin. Break up in small pieces. Set aside. Heat oil and add flour, cook a few minutes, (do not brown). Add onion and garlic. Saute until onion is clear. Add tomato paste and water. Stirring well, bring to a slow boil, reduce heat and simmer about 10-15 minutes until sauce thickens to your liking. (If not thick enough, add 1 T. flour in a little water and stir in sauce to thicken.) Add salmon and simmer for about 15 minutes or more until salmon is heated. Serve over Polenta. Serves 8.

POLENTA (Corn Meal Mush):

3 C. water
1 tsp. salt

1½ C. yellow cornmeal

In a 3-qt. pan, add salt to water, add cornmeal. Stir with wooden spoon until smooth. Use potato masher, if lumps appear. Bring to a slow boil and keep stirring until thickened. Reduce heat and keep stirring and turning over for about 20-25 minutes until it forms a solid mass in shape of pan. Dump out on a plate and keep covered with pan until ready to serve. (Fill pan with water to soak.)

SEAFOOD FETTUCINI*Susan Sturges*

2 T. butter	1 pkg. seafood (1 lb. shrimp, crab, Louis Kemp seafood delights)
4 tsp. flour	
1½ C. Half and Half	6 oz. cooked fettucini
¼ C. grated Parmesan cheese	1 T. fresh parsley (chopped)

Melt butter. Stir in flour. Gradually add Half and Half. Stir until thickened. Add cheese. Cook and stir until smooth. Fold in seafood, heat 3 minutes, stirring constantly. Toss fettucini with sauce, sprinkle with parsley. Serve immediately.

♥ SHRIMP CREOLE*In Memory of Donna Harmeyer*

3½ C. shrimp	½ C. oleo
1 C. green pepper	1½ C. flour
¾ C. onion	1 T. Worcestershire sauce
1 C. celery	¼ tsp. black pepper
3 C. canned tomatoes	¾ tsp. salt
1 qt. chicken broth	2½ T. chili powder
1/16 C. sugar	1 pkg. whole cloves
1 pkg. bay leaf	

Cook shrimp in boiling salt water for 15 minutes. Cool shell and carefully, remove veins. Slice shrimp in half lengthwise. Slice green peppers, onion, celery, and cover with tomatoes and chicken broth. Tie cloves and bay leaves in a cloth bag, add to vegetables and broth. Simmer all slowly until vegetables are tender. Melt butter and blend in flour. Slowly add vegetable and stock (remove cloth bag) and stir until thicken. Blend Worcestershire sauce, chili powder, sugar and pepper. Add salt. Add shrimp. Serve over rice.

The first celebration of the Fourth of July in Appanoose County was in 1851, at Centerville. A procession was formed, headed by martial music, with drum and fife. They marched to a grove near town, where a quarter of beef was roasted, barbecue fashion, and addresses were delivered.

♥ **CORN AND OYSTER CASSEROLE** *In Memory of Cloe Joiner*

- | | |
|----------------------------|-----------------------|
| 1 C. cream corn | 2 T. chopped onion |
| 1 C. coarse cracker crumbs | ¼ tsp. paprika |
| 2 beaten eggs | 3 T. butter (melted) |
| ¾ C. canned milk | 1 C. oysters + liquid |
| 2 T. chopped green pepper | |

Use a medium casserole dish. Mix corn, eggs, canned milk, chopped green pepper, onion, paprika, oysters and liquid. Place in casserole dish. Sift crackers over top. Pour butter on crackers. Sprinkle paprika over top. Bake in preheated oven for 30-40 minutes at 350°.

SCALLOPED OYSTERS

Edi Lira

- | | |
|---|---|
| 1 (4 oz.) can sliced mushrooms
(drained) | 1 pint or 2 (7 oz. ea.) cans
oysters |
| 1 tsp. grated onion | 24 soda crackers (crushed) |
| ½ tsp. Worcestershire sauce | ¼ C. evaporated milk |
| ½ C. butter or margarine | Paprika |

Heat mushrooms, onion, Worcestershire sauce and 6 T. butter in small saucepan just until butter is melted - do not brown. Drain oysters, reserving liquor. Place ⅓ of cracker crumbs in a buttered 6-cup baking dish; layer half the oysters, half the mushroom mixture, half the remaining crumbs on top. Repeat layers with remaining oysters and mushrooms, topping with remaining crumbs. Combine milk and ½ C. reserved oyster liquor; pour over casserole and dot with remaining butter. Sprinkle with paprika. Bake at 350° for 40 minutes until top is crisp and golden. Serves 4-6.

SCALLOPED OYSTERS

Ruth Hibbs

- | | |
|-----------------------|---------------|
| 1 (8 oz.) can oysters | 1 C. milk |
| 2 C. cracker crumbs | 2 T. butter |
| Pepper | Oyster liquid |

Grease 1-qt. casserole dish. Put in a layer of cracker crumbs, then a layer of oysters. Sprinkle with pepper and dot with butter. Continue layering until all oysters are used. Finish with crumbs on top. Add oyster liquid and milk. Bake in a 350° oven for 35-40 minutes or until browned.

SCAPIGE

Etta Jean Laurson

(Codfish in tomato sauce - Italian)

Prepare sauce by browning garlic and onion in a small amount of grease. Remove garlic and onion. Add tomato juice and tomato paste. Season with salt, pepper, sweet basil, and a little oregano. Simmer for awhile, then add the raw codfish which has been shredded into small pieces. Use enough codfish to make a thick sauce. We simmered it in the oven for 2-3 hours but can be done on top of the stove.

LUTEFISH - Codfish - Swedish

JoAnn Laurson

Lutefish, placed in cheese cloth, in boiling water for about 20 minutes. Serve over boiled potatoes (mashed with a fork) and topped with mustard gravy.

For Mustard Gravy: Thin white sauce seasoned with dry mustard, not prepared mustard.

CREAMED TUNA

Violet Campbell

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|---------------------------|-----------------------|
| 3/4 C. hot water | Pepper |
| 1/3 C. dry milk | 1 slice bread (cubed) |
| 1/2 chicken bouillon cube | 4-6 oz. tuna |

Mix first 4 ingredients. Cook until thick, then add tuna and 4 oz. peas if you wish.

TUNA FISH LOAF

Veon Ferren

- | | |
|---------------------|---------------------------------|
| 1 can small tuna | 2 T. milk |
| 1 C. cracker crumbs | Small amount of salt and pepper |
| 2 eggs | 1 T. butter |

Flake tuna and mix all but 1/4 C. crumbs. Add milk, add egg yolk. Place egg whites (beaten) on top. Bake 30 minutes at 350°.

TUNA-CHEESE BRAID

Sherrie Zuck

2 (6½ oz. ea.) cans tuna
(drained)
¾ C. chopped celery
¼ C. sliced green onions
2 T. pickle relish (drained)
½ C. mayonnaise or salad
dressing

2 C. Bisquick baking mix
½ C. white wine
1 C. shredded cheddar cheese
(about 4 oz.)
Cheese sauce (below)

Heat oven to 425°. Lightly grease cookie sheet. Mix tuna, celery, onions, and relish. Stir in mayonnaise; reserve. Mix baking mix and wine until soft dough forms. Turn dough onto floured cloth-covered board. Knead lightly 20 times. Roll dough into rectangle, 14x11-inches long, place on cookie sheet. Spoon tuna mixture lengthwise down center of rectangle; sprinkle with cheese. Make cuts 2½-inches long, at 1-inch intervals on 14-inch sides of rectangle. Fold strips over filling. Bake until light brown, 15-20 minutes. Garnish with cherry tomato halves and parsley, if desired. Serve with cheese sauce. Makes 6 servings.

For Cheese Sauce: Heat 1 (11 oz.) can condensed cheddar cheese soup and ¼ C. milk over medium heat, stirring occasionally, until hot.

TUNA-NOODLE BAKE

Margaret Douglas

5 oz. wide noodles
(2 C. broken up)
1 (7 oz.) can tuna (flaked)
Pepper to taste

1 can mushroom soup
1 C. milk
1 C. crushed potato chips

Cook noodles. Pour into greased 8x12-inch baking dish. Arrange tuna on top. Sprinkle lightly with pepper. Mix soup and milk, and pour over all. Cover with potato chips. Bake at 375° for 25-30 minutes. Serves 4.

CHALUPAH*Patrice Hernden*

- | | |
|-----------------------------|--|
| 1 lb. pinto beans (dry) | 1 T. salt |
| 3 lbs. (or more) pork roast | 2 T. chili powder |
| 5 C. water | 1 T. cumin |
| ½ C. chopped onion | 1 tsp. oregano |
| 2 cloves garlic | 1 (4 oz.) can chopped green
chilies |

Throw in crock pot. Cook on low 24 hours. A few hours before serving, shred meat with meat fork. To Serve: Spoon over corn chips. Top with sour cream, chopped tomatoes, avocado, onions, lettuce, cheddar cheese, and taco sauce. Good with cornbread and lemon Jello salad.

CHEESY BRAT STEW*Janice Hamlin*

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|--|---|
| 6 fully cooked bratwurst or Polish
sausage (cut in ½-inch pieces,
1 lb.) | 1 (16 oz.) can green beans
(drained) |
| 4 medium potatoes (cooked,
peeled and cubed) | 1 (10¾ oz.) can cream of
mushroom soup |
| 1 small onion (chopped) | 1 C. shredded cheddar cheese |

Mix all ingredients together, put in a 3-qt. casserole, covered. Place in a 350° oven for 45 minutes. Makes 8 servings.

HAM BALLS*Kelly Morlan*

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|-----------------------|-----------------------------|
| 1 pkg. cracker crumbs | ¼ C. brown sugar |
| 3 lbs. ham loaf | ½ C. water (more if needed) |
| 1 pinch dry mustard | 3 eggs |
| 1 tsp. vinegar | 1 can tomato soup |

Mix ham loaf, eggs, and mashed cracker crumbs. Stir and form into balls. Put on cookie sheet. Bake for 30 minutes. Drain. Grease. Put in roaster or crock pot. Mix remaining ingredients for sauce. Pour over ham balls and bake or cook for 30 minutes longer. Optional: Add a little barbecue sauce. Also can change recipe with mixture of ham loaf and beef. Cooking time depends on size of meatballs.

HAM BALLS

Margaret Van Zante

4 lbs. ground ham	2 lbs. lean ground pork
2 cans tomato soup	$\frac{3}{4}$ C. vinegar
2 C. brown sugar	1 tsp. dry mustard

Shape ham and pork into golf ball sized balls. Mix remaining ingredients and pour over meatballs. Bake 1 hour at 350°.

HAM BALLS

Imogene Tisue

2 lbs. ground beef	3 C. graham crackers
2 lbs. ground ham	3 C. milk
1 lb. ground pork	3 eggs

SAUCE:

2 C. tomato juice	$\frac{3}{4}$ C. vinegar
2½ C. brown sugar	2 tsp. dry mustard

Combine meats, milk, eggs, and cracker crumbs and form into balls. Place in 9x13-inch pan and bake at 350° until browned. Add sauce and bake until done, about 1 hour.

HAM BALLS OR HAM LOAF

Helen Johnson

½ lb. ground ham	2 C. crushed graham crackers
1 lb. ground pork	2 eggs
½ lb. ground beef	

Mix ingredients together and form loaf or balls as desired.

SAUCE:

½ C. cider vinegar	2 cans tomato soup
2 C. brown sugar	2 tsp. dry mustard

Mix tomato soup, vinegar, dry mustard, and brown sugar and pour over loaf or balls. Bake at 350° oven until done.

♥ SWEDISH HAM BALLS

In Memory of Ruth R. Johnson

- 1 lb. ground ham
- 1 1/2 lbs. ground lean pork
- 2 C. (or less) bread crumbs
- 2 well beaten eggs
- 1 C. milk
- 1 C. brown sugar
- 1 tsp. dry mustard
- 1/2 C. vinegar
- 1/2 C. water

Combine meats, crumbs, eggs, and milk. Mix thoroughly. Form in small balls. Place in baking pan. Combine remaining ingredients. Bring only to boil. Pour over meatballs. Bake in 325° oven, basting every 15 minutes. Bake for about 1 hour.

HAM CASSEROLE

Frances Guinn

- 2 C. finely ground ham
- 1/2 C. grated sharp cheddar cheese
- 1 can cream of chicken soup (dilute with 1 can milk)
- 8 oz. pkg. noodles (cooked; drain well)
- 1 chopped medium size onion

Grease oblong pan. Add 1/2 of noodles, 1/2 of ham, 1/2 of cheese, 1/2 of onion. Continue with another layer of noodles, 1/2 ham, 1/2 cheese, 1/2 onion. Dot with butter or oleo. Pour cream of chicken soup, diluted with 1 can milk over all ingredients. If desired, crush corn flakes on top. Bake at 375° for about 30 minutes.

HAM LOAF

Vivien Wilson Wright

- 1 1/4 lbs. ground smoked ham
- 3/4 lb. ground pork
- 3/4 C. cracker crumbs
- 2 eggs (beaten)
- 1/2 C. milk
- 1/8 tsp. pepper
- 8 maraschino cherries
- 16 whole cloves

Mix ingredients. Put into a 9x13-inch pan or a loaf pan. Bake 1 hour at 350°. Decorate with cherries and cloves.

HAM LOAF

Letha Crawford

3 lbs. ground ham	1 can tomato soup
1 lb. ground beef	1/2 C. vinegar
2 C. graham cracker crumbs	3/4 C. brown sugar
2 eggs	1/2 T. dry mustard
1 1/4 C. canned milk	

Grind meats together. Work in cracker crumbs, eggs, and milk. Shape into balls. Bake for a few minutes. Combine remaining ingredients and pour over balls. Bake at 325° for 1 1/2 hours. May cover last 20 minutes.

HAM LOGS WITH TOMATO SAUCE

Marilyn Perkins

LOGS:

2 1/2 lbs. ground ham	3 eggs (beaten)
2 lbs. ground lean pork	2 C. milk
1 1/2 lbs. ground beef	2 C. (heaping) graham cracker crumbs

SAUCE:

2 (10 3/4 oz. ea.) cans tomato soup	2 tsp. dry mustard
3/4 C. vinegar	2 C. brown sugar (firmly packed)

Ask butcher to grind meats together and pick up day before you make them. Makes 32 logs and takes two 9x13-inch pans. Great for company or freeze 1 pan for later to thaw and heat through.

Mix together. Put meat mixture in large bowl and add beaten eggs, milk, graham cracker crumbs. Divide mixture in 4 parts, shape into logs (16 per pan) and place in greased pans. Stir together the sauce and pour over the logs. Bake at 275° for 2 hours. Depending on your taste, I add some garlic powder and parsley flakes to meat mixture for added taste and color.

HAM AND SCALLOPED POTATOES*Shari Klindt*

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|---|--------------------------------|
| 1½ C. cubed fully-cooked ham | 2½ C. milk |
| 6 medium potatoes (peeled and
thinly sliced) | 1 small onion (finely chopped) |
| 3 T. butter | 1 T. butter |
| 3 T. flour | |

Heat 3 T. margarine in saucepan over low heat until melted. Stir in flour, salt and pepper. Cook over low heat, stirring constantly until mixture is smooth and bubbly. Remove from heat. Stir in milk and return to heat. Heat to boiling, stirring constantly. Arrange potatoes in greased 2-qt. casserole in 3 layers, topping each layer with ½ of the ham, ½ of the onion, and ⅓ of the white sauce. Top with the remaining potatoes and sauce. Dot with 1 T. butter. Cover and bake in 350° oven for 30 minutes. Uncover and bake until potatoes are tender, about 1 hour. Let stand 5-10 minutes before serving.

KRUP KORKER - Swedish*JoAnn Laurson*

- Grind raw potatoes - 6 large
 Grind cold boiled potatoes - 6 large
 3 C. sweet milk
 2 T. salt
 1 tsp. pepper
 Grind one medium onion.

Mix all together with enough flour to make a stiff dough.

FILLING:

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|------------------------|------------------------------------|
| 1 lb. ground pork | Sage or poultry seasoning to taste |
| 1 lb. lean ground pork | Salt and pepper |
| 2 T. minced onion | |

Scoop dough and wrap around a small ball of meat mixture (about the size of a walnut). Drop in boiling water. When they raise to the top they are cooked. You can use the water that the potatoes were boiled in if you want to. Reserve some of the filling to make gravy with. Split and serve with the hamburger gravy. This type of gravy can also be used to serve over potato pancakes.

Gravy: Brown meat in skillet, sprinkle with flour and stir well. Can use potato water to dilute milk. Add diluted milk and cook until thickened to consistency of gravy.

NEW ORLEANS RED BEANS AND RICE

Judith Engle

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|----------------------------------|--|
| 2 lbs. hot spicy Italian sausage | 2 tsp. Tabasco sauce (or to taste) |
| 1 green pepper | 1 T. Lawrey's seasoning salt |
| 1 rib celery | 2 whole bay leaves |
| 1 medium yellow onion (chopped) | 1 tsp. thyme |
| 1 bunch green onions (chopped) | Salt and pepper to taste |
| 7 cloves garlic (chopped fine) | 1 (8 oz.) pkg. Vigo red beans
and rice or 1 lb. red beans
(soaked overnight) |
| ½ C. catsup | Cooked rice |
| 1 T. Worcestershire sauce | |

Saute all sausage, pepper, onions, celery, garlic in large 6-qt. pot. Add other ingredients and 3½ C. water. Simmer slowly until thickened in partially covered pot. Taste and add additional amounts of seasonings to taste. Can adjust to make as hot as desired.

PEPPERONI CASSEROLE

Doris Steele

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|-------------------------|-------------------------|
| 1 pkg. pepperoni | Kraft Velveeta cheese |
| 1 medium onion (minced) | 1 large pkg. Tater Tots |
| 1 can mushroom soup | |

Brown pepperoni and onions in small amount of oil. Place in casserole dish. Add Tater Tots, mushroom soup. Cover with cheese. Bake until cheese is melted and tots are brown.

DUPREGREATION (Broth) - Swedish

JoAnn Laurson

Pork roast and beef roast

Boil with celery, onion, 1 bay leaf, 3 whole allspice, salt and pepper. Keep meat covered with water. Add as needed, and boil for 2-3 hours until meat is done and tender. Serve over broth over homemade bread which is 2-3 days old and a little dry.

SCALLOPED POTATOES WITH PORK CHOPS*Ielene Jones*

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|--|---|
| 6 pork chops (1/2-inch thick) | 1 tsp. salt |
| 1 T. fat | 1/4 tsp. pepper |
| 5 C. sliced, peeled raw potatoes | 1/2 C. chopped onion |
| 6 (1 oz. ea.) slices processed American cheese | 1 (10 1/2 oz.) can condensed cream of celery soup |
| | 1 1/4 C. milk |

Brown chops on one side in hot fat. Place half of potatoes in greased 9x13x2-inch baking pan. Top with cheese slices. Add remaining potatoes. Place pork chops, browned side up, on potatoes. Sprinkle with salt and pepper. Cook onion in drippings in skillet until tender, but do not brown. Add milk and soup. Heat, then pour over the pork chops. Cover with foil and bake in 350° oven for 1 hour. Uncover and continue baking 30 minutes. Cream of mushroom soup for the celery soup and ham slices for the pork chops may be used.

GOURMET PORK CHOPS*Jewell Pugh*

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|------------------------------------|---------------------------------------|
| 6 loin pork chops (1/2-inch thick) | 1 can cream of mushroom soup |
| 2 T. flour | 1/2 tsp. ground ginger |
| 1 tsp. salt | 1/4 tsp. dried rosemary (crushed) |
| Dash pepper | 3/4 C. water |
| 2 T. shortening | 1 (3 1/2 oz.) can French fried onions |
| 1/2 C. dairy sour cream | |

Coat chops with mixture of flour, salt and pepper. In skillet, brown on both sides in hot shortening. Place in 11x7x1 1/2-inch baking dish. Combine soup with 3/4 C. water, ginger, and rosemary. Pour over chops. Sprinkle with half the onions. Cover and bake at 350° for 50 minutes or until meat is tender. Uncover. Sprinkle with remaining onions and continue baking 10 minutes. Remove meat to platter. Blend sour cream into soup mixture. Heat. Pass with meat.

STUFFED PORK CHOPS WITH APPLE GRAVY *Shari Klindt*

3-4 thick cut pork chops	1 onion (cut up)
2 C. prepared stuffing	1 stalk celery (cut up)
2½ C. apple juice	4 T. cornstarch
1 carrot (cut up)	4 T. water

Slice pork chops down center and stuff with approximately ½ C. stuffing. Place in baking dish. Add apple juice and vegetables. Cover with foil and cook in 300° oven for 2-2½ hours, until meat is done. Remove chops from pan and keep warm. Strain vegetables from apple juice. Mix cornstarch and water. Bring apple juice drippings to a boil and thicken with cornstarch mixture. Serve with mashed potatoes and glazed baby carrots.

STUFFED PORK LOIN *Deborah White*

SAGE DRESSING:

1 C. celery (diced)	½ C. butter (melted)
½ C. onion (diced)	1 pt. chicken stock
1 lb. bread crumbs	1 T. sage

2-4 lb. boneless pork loin

Mix all ingredients for dressing well. Make dressing one day ahead of time to insure proper density and texture of stuffing. If stuffing is not refrigerated one day prior to use, it will fall apart during the wrapping procedure.

Butterfly the boneless pork loin and lay out flat. Pile sage dressing in center and roll up; tie and season with salt, pepper, sage, and garlic salt. Roast in preheated 325° oven for 1½ hours to internal temperature of 160°. Let stand to cool 15 minutes, slice and serve.

PORK CHOPS AND RICE *Joan Murphy*

2 beef bouillon cubes	3-4 pork chops
1 C. minute rice	2 C. hot water

Dissolve beef cubes in 2 C. hot water in a 10x13-inch baking pan. Stir in minute rice. Brown pork chops on top of stove. Lay over rice. Cover pan with foil. Bake 30 minutes at 350°.

JOELLA'S BBQ'D RIBS*Mrs. Norris (Evalyn) Price*

3-4 lbs. country style ribs

SAUCE:

1 medium onion	3 T. Worcestershire sauce
2 T. butter	½ T. mustard (can use dry or prepared)
2 T. vinegar	1 C. water
2 T. brown sugar	½ C. celery (diced)
4 T. lemon juice	Salt to taste
1 small bottle catsup	

Cut ribs apart in serving pieces, some salt, and brown in skillet. Drain off fat if any. Combine all ingredients and pour over browned ribs. Bake in covered pan in 350° oven for 1-1½ hours. (This recipe has been used in restaurants.)

PEACHY SPARE RIBS*Sharon Cooper*

3½-4 lbs. country style spare ribs	½ C. catsup
2 Junior size jars strained baby food peaches	2 T. soy sauce
½ C. brown sugar	2 tsp. salt
	1 tsp. powdered ginger

Arrange meat with meaty side up on a rack in a shallow baking pan. Bake in 400° oven for 30 minutes. Remove from oven, drain off fat. Reset oven temperature to 300°. Remove rack from baking pan. Combine the remaining ingredients, pour over ribs and bake 1 hour and 45 minutes to 2 hours or until ribs are well browned and very tender. Baste frequently with the sauce in the pan through the baking period.

CHICKEN NACHOS*Kelly Moran*

1 bag nacho chips	1 (8 oz.) carton sour cream
1 can chicken breast (drained)	1 lb. Velveeta
1 jar salsa	1 jalapeno (opt.)

Spray 8x8-inch casserole dish with Pam. Line bottom with nacho chips. Add cheese. Spread drained chicken over it, then the salsa. Add sour cream. Place nacho chips on top. Bake at 350° for ½ hour or until cheese melts.

CHICKEN ENCHILADAS

Jennifer Casteel

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|------------------------------|------------------------------|
| 2 cans cream of chicken soup | 1 (16 oz.) can chunk chicken |
| 1 (16 oz.) carton sour cream | 24 corn or flour tortillas |
| 1 can chopped green chilies | 1 lb. cheddar cheese |
| 1 large onion (chopped) | |

Mix all ingredients; set aside. Grate 1 lb. cheddar cheese; set aside. Fry tortillas in hot oil just until soft, take right out. Fill each tortilla with mixture and some cheese; roll and fold. Place in oblong cake pan, seam side down. Pour rest of mixture on top. Cover with cheese. Bake at 350° for 20-25 minutes. Makes 24.

MEXICAN FIESTA CASSEROLE

Vicki Sparks

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|---|-------------------------------------|
| 15 oz. raw ground turkey | 1 garlic clove (mashed) |
| ½ C. each: diced onion and green pepper | 1 tsp. each: cumin and chili powder |
| 2 C. tomato paste | 1 can diced green chilies |
| 1 C. water | 2 tsp. granulated bouillon |
| 6 oz. shredded cheddar cheese | 1 C. whole kernel corn |
| 2 C. cooked rice | |

In large non-stick skillet that has been sprayed, add ground turkey, garlic, onion, green pepper, and bouillon. Brown until turkey is no longer pink. Add green chilies, cumin, chili powder, tomato paste, and water. Then add corn and rice. Pour into 9x13-inch casserole dish and top with 6 oz. cheddar cheese. Bake at 350° until cheese melts.

MEXICAN CHICKEN AND RICE

Denise Pauls

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|--|--------------------------------------|
| 1 T. oil | 1 C. chicken broth |
| 1 lb. boneless chicken breasts (cubed) | 1 C. salsa |
| 1 small onion (chopped) | 1½ C. minute rice |
| 1 green pepper (chopped) | 1 C. cheddar cheese |
| | 1 (10 oz.) pkg. frozen corn (thawed) |

Heat oil in large skillet. Add chicken, onion, and pepper. Cook and stir until chicken is cooked through. Add corn, broth, and salsa; bring to boil. Stir in rice; cover. Remove from heat. Let stand 5 minutes. Fluff. Sprinkle with cheese; cover. Let stand 2 minutes.

ENCHILADA CASSEROLE*Chris Wakefield*

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|-----------------------------|--|
| 3 C. chopped cooked chicken | 1 C. shredded Monterey Jack |
| 1 can cream of chicken soup | 10-12 flour tortillas (torn into bite-size pieces) |
| 4 oz. chopped green chilies | 1 (8 oz.) pkg. salsa for top |
| 1 C. shredded cheddar | |

BRING TO BOIL:

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|--------------------|---------------------|
| 1 tsp. pepper | ½ C. chicken broth |
| ½ C. chopped onion | ½ C. chopped celery |

Save ½ of cheese for top of casserole. Mix together all ingredients except salsa and cheese. Put in 9x13-inch baking dish. Top with salsa and cheese. Bake in 350° oven for 30 minutes.

HIDDEN VALLEY RANCH CHICKEN STIR-FRY*Sue Keller
Marilyn Shiltz*

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|--------------------------------|--|
| 1 T. oil | 1 pkg. Hidden Valley original Ranch dressing mix |
| ½ lb. boneless chicken | 2 T. water |
| 16 oz. thawed vegetable medley | |
| Rice/chow mein noodles | |

Heat 1 T. vegetable oil in large skillet. Add ½ lb. boneless skinless chicken cut into strips. Stir in package of Hidden Valley original Ranch to coat chicken. Add 16 oz. thawed vegetable medley and 2 T. water. Stir-fry 2 minutes. Makes 4 servings. Serve over rice or chow mein noodles.

HUNTINGTON CHICKEN*Lois Cridlebaugh*

Meat from 4 lb. chicken

SIMMER:

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|-----------------------|----------------------|
| 1 qt. broth (chicken) | 4 T. flour |
| 1 tsp. salt | 1 pint Half and Half |

MELT IN: 8 oz. pkg. cream cheese

Cook 2 C. macaroni (or noodles) and add to broth mixture with meat. Put in 9x13-inch pan and cover with buttered bread crumbs. Bake at 350° for 30-35 minutes.

STIR-FRY CHICKEN

Mindy Payne

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|--------------------------------------|--|
| 1 lb. boned and cubed chicken breast | 1 T. soy sauce |
| 1½ tsp. cornstarch | 1 T. dry cooking sherry |
| 1 tsp. garlic (chopped) | ½ C. each: chopped onions, celery, and carrots |
| ½ C. chicken broth | 2 T. soy sauce |
| 1 T. cornstarch | 1 tsp. sugar |

Mix 1½ tsp. cornstarch, 1 T. soy sauce, and 1 T. dry cooking sherry. Pour over chicken and marinade 30 minutes. Stir-fry garlic (you can use as much as you like). Add chicken to oil and stir-fry. Remove from pan. Add more oil and stir-fry vegetables. Add chicken and garlic. Pour sauce made of chicken broth, sugar, and remaining cornstarch and soy sauce over this. Cook until sauce is thickened. Serve over rice. Serves 4.

CHICKEN SQUARES

Mrs. Hubert Pearson

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|-----------------------------|-----------------------------------|
| 1 qt. diced, cooked chicken | 4 eggs (beaten) |
| 2 C. soft bread crumbs | 1 tsp. salt |
| 1 C. cooked, rice (drained) | ¼ C. melted butter or chicken fat |
| ¼ C. diced pimento | 3 C. milk or chicken stock |
| Pepper to taste | |

Combine all ingredients and pour in baking pan. Bake in slow oven, 325°, for 1¼ hours. Remove from oven and let stand 10 minutes.

SAUCE:

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|----------------------------|----------------------|
| 4 T. butter or chicken fat | 1 T. chopped parsley |
| 5 T. flour | 2 C. chicken stock |
| Salt and pepper to taste | |

Cook like a white sauce. Add ¼ lb. mushrooms (canned), 2 beaten egg yolks, and ¼ C. thick cream. Cook and serve over chicken squares.

TURKEY AND WILD RICE

Linda Stephens

- 2 C. cooked turkey (chopped)
- 2¼ C. boiling water
- 1 (6 oz.) pkg. long grain and wild rice mix (Uncle Ben's)
- ¼ tsp. salt

- 1 (10¾ oz.) can cream of mushroom soup (undiluted)
- ⅓ C. milk
- ¼ C. chopped onion
- ¼ tsp. pepper

Combine all ingredients; stir well. Spoon into a lightly greased 12x8x2-inch baking dish. Cover and bake at 350° for 50 minutes. Uncover and bake an additional 5-10 minutes or until liquid is absorbed. Yield: 4-6 servings.

ENGLISH CHICKEN CASSEROLE

Sara Tait

- 4 C. cooked chicken (save broth)
- 1 pkg. chopped broccoli (cooked)
- 1½ sticks margarine

- 1 pkg. Peppertree herb stuffing mix (save some for top)

MIX:

- 1 C. mayonnaise
- ½ tsp. curry powder
- 1 T. lemon juice

- ½ C. chicken broth
- 2 cans cream of chicken soup

Saute margarine, chicken and add stuffing mix and mix together. Put in 9x13-inch greased pan. Put broccoli on top of this. Mayonnaise mix on top for the next layer. Top with rest of stuffing mix. Bake at 350° for 40-50 minutes.

CHICKEN BREASTS IN CREAM WINE SAUCE

Sharon Walker

- 4-5 boneless chicken breasts
- 2 bouillon cubes
- 1½ C. water
- 1 tsp. salt
- ¼ tsp. pepper
- ½ tsp. thyme
- 1 tsp. rosemary

- ½ tsp. basil
- 4 T. chives
- 4 T. parsley
- 1 C. cream or evaporated milk
- ½ C. wine
- Almonds for garnish
- Egg noodles

Saute chicken breasts in olive oil. Mix the next 9 ingredients and simmer until chicken is tender. Remove chicken and keep warm. Add cream or evaporated milk to pan liquid. Stir; do not boil. Add wine. Serve over cooked noodles and chicken. Garnish with almonds and parsley. Serves 8.

SMOTHERED CHICKEN

Maurine Glascock

Cut-up chicken	1 can cream of celery soup
1 can cream of mushroom soup	1 can cream of chicken soup
1½ soup cans of milk	Salt and pepper to taste

Salt, pepper, and flour chicken. Brown in hot oil. Place in a Dutch oven. Mix the soups together with milk. Pour over the chicken. Bake covered for 30 minutes. Bake uncovered for 30 minutes in a 350° oven or until done. Good served with rice or potatoes.

SMOTHERED CHICKEN

Deborah White

2 fryers (cut up)	6 T. (¾ stick) butter
⅔ C. flour	1 medium onion (chopped)
2 tsp. salt	2½ C. water
¼ tsp. pepper	

Wash chicken pieces; pat dry. Shake with mixture of ⅓ C. flour, 1½ tsp. salt, pepper. Brown chicken in butter. Saute onion until soft in butter in frying pan; stir in 1½ C. water and remaining salt (½ tsp.). Pour over chicken, cover. Bake at 350° for 1 hour.

Gravy: Blend remaining ⅓ C. flour and 1 C. water until smooth. Cook with drippings from pan cooked chicken in.

OVERNIGHT CHICKEN CASSEROLE

Pauline Golick

1 (7 oz.) pkg. macaroni (uncooked)	1 small onion
2 C. milk	½ tsp. salt
1 can celery soup	1 (2 oz.) jar pimento
1 can mushroom soup	½ lb. grated cheddar cheese
	2 C. cooked chicken or turkey

Mix together in large bowl. Cover and refrigerate overnight. Next day about 1 hour before baking remove from refrigerator and spoon into two 1½-qt. casseroles or one 9x13-inch. Bake 1 hour in 350° oven. Makes 10 servings. Bake covered until last 30 minutes and uncover and add crushed chips to top.

PEG'S CHICKEN

June Elgin

- 1 can golden mushroom soup
- 10½ oz. dry sherry wine
- 6-8 deboned chicken breasts

Mix mushroom soup and dry sherry together. Brown chicken breasts (floured) in oil. Put in covered baking dish and pour mushroom soup and sherry over chicken. Bake at 325° for 1½ hours. Serve on rice or noodles or mashed potatoes.

ELEGANT CHICKEN

Deb Egeland

- 1¼ C. rice
- ½ C. melted margarine
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- ½ can milk
- ½ can water
- 6-8 whole chicken breasts
- 3 oz. Parmesan cheese

Mix melted margarine, soups, milk, and water. Take 1 C. mixture and add to rice. Spread on bottom of 9x13-inch baking dish. Place chicken over rice and pour remaining soup mixture over. Sprinkle with cheese. Bake uncovered at 300° for 2½-3 hours. (May be made ahead and refrigerated for a couple of hours.)

ELEGANT CHICKEN

A Eloise Johnson

- 4 whole chicken breasts (boned)
- 8 slices bacon
- 4 oz. dried chipped beef
- 1 (10¾ oz.) can mushroom soup
- ½ pint sour cream

Halve chicken breasts. Wrap each half in bacon. Cover bottom of 8x12-inch baking dish with chipped beef. Arrange chicken breasts on top. Blend soup, sour cream together. Pour over chicken. Sprinkle with paprika. Bake at 275° uncovered for 3 hours.

PARTY CHICKEN

Wanda Tomlin

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|--------------------------------------|-----------------------------|
| 1 (4 oz.) pkg. chipped beef | 1 (3 oz.) pkg. cream cheese |
| 1 can cream of chicken soup | 10 slices bacon |
| 5 chicken breasts (boned and halved) | 1 C. sour cream |

Line 9x13-inch casserole with chipped beef. Wrap each chicken breast half with slice of bacon. Place in casserole on chipped beef. Mix remaining ingredients and pour over chicken. Bake at 300° for 1 hour, covered. Then 1 hour, uncovered. Serve with rice.

CHICKEN BROCCOLI CASSEROLE

Shirley Oden McAnelly

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|-----------------------------|-----------------------------|
| 2 pkgs. frozen broccoli | 1 can cream of celery soup |
| 2 C. cooked chicken (diced) | 1 can cream of chicken soup |
| 8 slices Velveeta chicken | 1 can onion rings |

Place broccoli in bottom of a 9x13-inch pan. Top with chicken. Cover with cheese slices. Mix soups; pour over top of mixture. Bake 45 minutes at 350°. During last 15 minutes, top with onion rings.

CHICKEN-BROCCOLI CASSEROLE

Fran Bailey

- | | |
|---|------------------------------------|
| 3 whole chicken breasts | 1 C. Miracle Whip (salad dressing) |
| 1 large pkg. frozen broccoli or 1 bunch fresh | 1 tsp. lemon juice |
| 2 cans cream of mushroom soup | 1 C. shredded cheddar cheese |
| | ½ C. buttered bread crumbs |

Boil chicken until tender. When cool, cut or tear in large pieces. Cook broccoli in chicken broth until done. Put in 9x13-inch baking dish and place chicken on top. Combine soup, salad dressing, and lemon juice. Pour over chicken. Cover with cheese and put crumbs on top. Bake at 350° for 30 minutes or until brown.

CHICKEN LOAF*Carole Millizer*

1 (5 lb.) chicken
 1 qt. chicken broth
 2 C. dry bread crumbs

3 beaten eggs
 Salt, pepper, poultry seasoning

Cook 1 (5 lb.) chicken. Remove meat from bones and grind meat. Add 1 qt. broth, 2 C. dry bread crumbs (ground fine). Add 3 eggs. Season to taste with salt, pepper, and poultry seasoning. Mix well and place in 9x13-inch pan. Bake 45 minutes in 350° oven.

CRESCENT CHICKEN SQUARES*Letha Crawford*

1 (8 oz.) pkg. Lite cream cheese
 (softened at room temperature)
 5 T. margarine (melted; reserve
 1 T.)
 3 C. cooked chicken or turkey
 (cubed)
 ¼ C. milk
 4 T. chopped chives or onions

½ tsp. salt
 ½ tsp. pepper
 2 (8 oz. ea.) cans refrigerated
 rolls (keep in refrigerator until
 needed in recipe)
 ½ C. seasoned croutons
 (crushed)

Preheat oven to 350°. Blend cream cheese and 4 T. margarine until smooth. Add chicken, milk, salt, pepper, chives, or onions and mix well. Remove 1 pkg. rolls from refrigerator. Open. Separate rolls into 4 rectangles (at perforations), not into 8 triangles. Firmly press perforations to seal well. Spoon about ⅓ C. chicken mixture into center of each. Pull 4 corners of dough to top center of filling and pinch firmly together. Pinch side seams firmly also. Repeat with second package of rolls. Place squares on a cookie sheet. Brush with reserved margarine. Bake 20-30 minutes or until golden brown. Makes 8 squares. Serves 6-8. Warm mushroom sauce for guests to spoon over their portions: 1 can condensed cream of mushroom soup thinned with ½ can of milk.

MABLE'S CHICKEN LOAF

Fairview Ladies Aid

4 C. chicken (cooked and boned)	½ tsp. pepper
8 slices toasted bread	2 T. catsup
3 eggs (beaten)	1 T. horseradish
¼ tsp. dry mustard	2 T. chopped onion
½ tsp. salt	2 C. chicken broth
	½ C. milk

Break toast in small pieces and mix with chicken. Mix all other ingredients together and mix well with first mixture. Put in a buttered baking dish. Bake at 325° for 1 hour.

CHICKEN AND DRESSING

Clara Jennings

1 (3½ lb.) chicken	½ C. chopped onion
¾ of 16 oz. loaf of bread	1 tsp. sausage seasoning
½ C. chopped celery	2 eggs

Cook chicken in 350° oven. Leave in pan. Take broth out of pan and mix with remaining ingredients. Bake at 350° for 45 minutes.

CHICKEN AND CHEWY DUMPLINGS

Judith Engle

1 whole chicken	2 T. butter
3 C. Bisquick or equivalent	2 C. milk
1½ T. Lawrey's seasoning salt	2-3 tsp. cayenne pepper (opt.)
1½ tsp. pepper	

Place chicken in 6-qt. pot and cover with water. Simmer chicken, seasoning salt and pepper until chicken falls off bones. Lift chicken parts out of pot with slotted spoon and place in a bowl. Take meat off bones and place back in pot. In separate bowl place Bisquick and add enough broth to form dough. Roll out dough to about 1/5-inch thick. Using table knife, cut dough into strips about 3-inches to 4-inches long. Drop into simmering broth, being careful not to put too many in. Broth should be slightly thickened. Stir occasionally. Add milk last and stir constantly until hot. For treatment of persons with colds and flu, add 2 tsp. cayenne pepper. More if desired.

CHICKEN AND SWEET POTATO BAKE

Sharon Squires

(Low Calorie)

- | | |
|--|---|
| 3 whole medium chicken breasts | ½ C. apple juice |
| 3 medium sweet potatoes (1¼ lbs., peeled and cut into ¾-inch chunks) | 1 tsp. salt |
| 1 small onion (diced) | ½ tsp. Italian seasoning |
| 1 medium celery stalk (diced) | 2 (9 oz. ea.) pkgs. frozen cut green beans (thawed) |

Preheat oven to 375°. Remove skin and excess fat from chicken breast; cut each breast into 4 pieces. In 3-qt. casserole, add chicken and next 6 ingredients; toss well. Cover casserole and bake 40 minutes, stirring occasionally. Stir in green beans. Bake 20 minutes longer or until tender, stirring occasionally. Makes 6 servings.

CHICKEN POT PIE

Catherine Mallett

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|-----------------------------|---|
| 2½ C. diced, cooked chicken | 1 C. diced, cooked potatoes |
| 1¼ C. chicken broth | 1 C. frozen vegetables (mixed or your choice; not cooked) |
| 1 can cream of chicken soup | |

TOPPING:

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|----------------------|----------------|
| 1½ C. sifted flour | ¾ C. milk |
| 3 tsp. baking powder | 1 stick butter |
| ½ tsp. salt | |

Place chicken on bottom of buttered casserole. Add broth, then spread soup over that. Place vegetable over all. Then top with topping. Soften butter, mix other ingredients alternately and gradually. Mix well and spread over top. Bake at 400° for 40 minutes or until lightly browned. (I use more chicken and vegetables.)

Eccentric pioneer merchant and first mayor of Centerville, Squire S.F. Wadlington built his home in Independence Twp. in 1866 with native stone and brick made at the site. It stands today, falling into ruin. He died on Nov. 4, 1878 because of taking cold when going to his home during a snowstorm. He was buried under a red cedar near the house, a silent sentinel over his last resting place.

EASY CHICKEN DIVAN CASSEROLE

Merijo Bogle

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|--|----------------------------------|
| 1 (10 oz.) pkg. frozen chopped broccoli (cooked and drained) | 2 C. cooked, cubed chicken |
| 2 (10¾ oz. ea.) cans cream of chicken soup | ½ C. Miracle Whip |
| | ½ tsp. curry powder |
| | 1 tsp. to 1 T. fresh lemon juice |

TOPPING:

- | | |
|------------------------------|------------------------|
| ½ C. shredded cheddar cheese | ½ C. soft bread crumbs |
| Dot with oleo | |

Combine broccoli and chicken in the bottom of a greased 9x13x2-inch baking pan. Set aside. In a bowl, combine soup, mayonnaise, lemon juice, and curry powder. Pour over chicken and broccoli. Combine cheese and bread crumbs and sprinkle over sauce. Dot with oleo. Bake at 350° for 30 minutes. Makes 12 servings. VARIATION: You can use 2 pkgs. broccoli and 1 C. Miracle Whip. Turkey in place of chicken.

GOBBLE-GOOD TURKEY CASSEROLE

Susan Welch

- | | |
|----------------------------|------------------------|
| 1 can mushroom soup | 1 C. rice (uncooked) |
| 1 can cream of celery soup | 1-1½ C. milk |
| 1 pkg. onion soup mix | 2-3 C. leftover turkey |

Combine all ingredients in a large casserole dish, 9x13-inch. Bake covered 45 minutes at 350°.

ROQUEFORT OR BLUE CHEESE CHICKEN

Marguerite Parsons

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|---------------------------------|---|
| 2 whole chicken breasts (split) | 1 (4 oz.) pkg. roquefort or blue cheese |
| Salt | 1 clove garlic (minced) |
| 3 T. margarine (melted) | 1 (8 oz.) carton sour cream |

Sprinkle chicken with salt. Brown on both sides in margarine. Remove chicken to a greased 9-inch square baking dish; set aside. Stir cheese, garlic, and sour cream into pan drippings in skillet. Stir constantly until heated through. Do not boil. Spoon over chicken. Cover and bake at 350° for 1 hour.

CHICKEN TETRAZZINI

Janet Zellers

3 C. diced, cooked chicken
12 oz. sharp cheddar cheese
(grated)

8 oz. vermicelli (al dente-
undercooked)

SAUCE:

3 cans cream of mushroom soup
1 can milk

1 T. Worcestershire sauce
12 oz. to 1 lb. sliced mushrooms

Prepare cooked chicken, vermicelli, and grated cheese. Mix together 4 ingredients of sauce. Spray with no-stick spray two 9x12-inch baking dishes. Add by layers: pasta, chicken, sauce, and cheese. Sprinkle with pepper and paprika. Bake foil covered at 350° for 30 minutes. Uncover and continue baking for another 30 minutes. Serve hot. Works well for preparing in advance and freezing.

CHICKEN SPAGHETTI

Sue Irelan

1 whole chicken (boiled and
picked off bone)
Broth from boiling chicken
1 can Ro-Tel tomatoes with
chiles
2 cans mushrooms (drained)

2 sticks oleo
1 medium green pepper (chopped)
1 medium onion (chopped)
1 lb. Velveeta cheese (cubed)
1 pkg. Mexican Velveeta
Spaghetti

Saute green pepper and onion with 2 sticks oleo. Mix Ro-Tel tomatoes, Velveeta cubes, and Mexican Velveeta with green pepper and onion. Cook spaghetti, broken into pieces, in chicken broth. Drain. Put in greased 9x13-inch pan. Pour mixture over spaghetti. Bake at 350° for 20-30 minutes or until hot and bubbly.

William Hinkle was hanged near the town of Orleans on Aug. 13, 1858, having been convicted of the murder of his wife by poison. Ten thousand people assembled to witness the execution. Hinkle was a heavily built man, and the rope broke as the trap fell. He continued to profess innocence and was hanged a second time.

CHICKEN-RICE CASSEROLE

Lori Utt

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|---------------------------------------|--|
| 1 (15 oz.) can peas and carrots | 1½ C. minute rice |
| 1 (10½ oz.) can cream of chicken soup | 1½ C. cooked chicken or 3 (5 oz. ea.) cans chicken |
| 1½ C. water | ½ C. grated cheddar cheese |
| ½ C. milk | ½ tsp. salt |

Combine peas and carrots, soup, water, milk, and salt in saucepan. Bring to a boil. Pour half of soup mixture into greased 2-qt. casserole dish. Top with rice, chicken, and rest of soup mixture. Sprinkle with cheese. Bake at 350° for 20 minutes.

BARBECUE CHICKEN

Betty J. Foster

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|--------------------|---------------------------|
| 1 chicken | 3 T. sugar |
| ¾ C. chopped onion | 2 T. Worcestershire sauce |
| ½ C. salad oil | 2 T. prepared mustard |
| ¾ C. catsup | 2 tsp. salt |
| ¾ C. water | ½ tsp. pepper |
| ⅓ C. lemon juice | |

Cook onion in oil until tender; not brown. Add remaining ingredients (except chicken) and simmer 15 minutes. Brown chicken. Put 1 layer on oiled foil covered cookie sheet. Pour sauce over (can do this part 2-3 hours ahead and let set until put in oven). Bake at 350° for 1 hour or less.

CROCK POT CHICKEN

Eloise DeVore

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|--|-----------------|
| 6 chicken breasts | 6 strips bacon |
| 2 (10 oz. ea.) cans cream of celery or mushroom soup | ¼ C. sour cream |
| 1 pkg. dried beef | ¼ C. flour |

Arrange dried beef on bottom of greased crock pot. Wrap each piece of chicken with strip of bacon and place on top of dried beef. Mix soup (not diluted), sour cream, and flour. Pour over chicken and cover. Cook on low for 8-10 hours; on high for 3-5 hours. Serve over rice.

OVEN BARBECUED CHICKEN*Nancy G. Kilpatrick*

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|--|--|
| 1/3 C. chopped onion | 1 T. vinegar |
| 1 small clove garlic or 1/8 tsp. garlic powder | 1 T. Worcestershire sauce |
| 1 T. oil | 1/2 tsp. mustard |
| 1 can tomato soup | Generous dash Tabasco sauce |
| 2 T. brown sugar | 1 split broiler chicken (about 2-3 lbs.) |

Cook onion and garlic in oil until tender; add other ingredients except chicken and simmer 15 minutes. Place chicken skin side down in a 9x13-inch pan. Spread 1/2 of sauce on chicken. Bake at 400° for 30 minutes. Turn chicken and spread with remaining sauce and bake 30 minutes more until done. Chicken pieces can also be used and can be skinned to make this dish low fat. This sauce is delicious and can be used when barbecuing almost anything outside on the grill.

BAKED CHICKEN THAT MAKES ITS OWN GRAVY*Faye Graham*

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|---|---|
| 1 (3-3 1/2 lb.) frying chicken (cut up into pieces) | 1 C. (4 oz.) grated process American cheese |
| 1/2 C. flour | 1/2 tsp. salt |
| 1/4 C. melted butter | 1/8 tsp. pepper |
| 2/3 C. undiluted evaporated milk | 2 C. (1 lb. can) drained whole onions |
| 1 1/4 C. (10 1/2 oz. can) cream of mushroom soup | 1/4 lb. sliced mushrooms |
| | Dash paprika |

Coat chicken with flour. Arrange chicken in single layer with skins down in melted butter in 9x13x2-inch baking dish. Bake uncovered in hot oven (425°) for 30 minutes. Turn chicken. Bake until brown, 15-20 minutes longer or until tender. Remove from oven and reduce temperature to 325°. Pour off excess fat. Combine evaporated milk, soup, cheese, salt and pepper. Add onions and mushrooms to chicken. Pour evaporated mixture over chicken. Sprinkle with paprika. Cover dish with foil. Return to oven; bake 15-20 minutes.

ESCALLOPED CHICKEN

Doris Steele

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|---------------------------------|-----------------------------|
| 1 large chicken | 2 eggs |
| 2 C. cooked rice | 1 can cream of chicken soup |
| ½ C. melted butter or margarine | Pimiento |

Cook chicken and remove bones. Add rice and rest of ingredients. Add enough broth to moisten. Put crumbs on bottom of pan. Use 9x13-inch pan. Add chicken mixture. Top with crumbs with broth. Bake 1 hour or until brown at 350°.

CHICKEN CASSEROLE

Louese McCully

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|--|--------------------------------------|
| 3 C. cooked chicken in chunks | ½ green pepper (chopped) |
| 2 C. uncooked macaroni | 2 oz. jar pimento (chopped) |
| 1 (10½ oz.) can cream of mushroom soup | 4 hard boiled eggs (chopped) |
| 1 (10½ oz.) can cream of chicken soup | ½ lb. grated cheddar cheese |
| 1 soup can of milk | 1 tsp. salt |
| 1¾ C. chicken broth | ½ C. celery (chopped) |
| 1 small onion (chopped) | 1 small can water chestnuts (sliced) |

Mix all above ingredients together well and pour into a well greased 9x13-inch pan. Cover with foil and refrigerate overnight. Uncover and cover top of casserole with buttered crumbs. Bake uncovered at 350° for 1-1¼ hours.

EASY CHICKEN CASSEROLE

Shari Klindt

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|---------------------------------------|---|
| 1½ C. cut-up cooked chicken or turkey | 1 can cream of chicken soup |
| 1 C. grated cheddar cheese | 1 (7 oz.) pkg. elbow macaroni (uncooked) |
| 1 C. milk | 1 can mushroom stems and pieces (undrained) |
| ½ tsp. salt | |

Mix all ingredients in ungreased 1½-qt. casserole dish or rectangular baking dish, 10x6x1½-inches. Cover and bake in 350° oven until macaroni is tender, 55-60 minutes.

HEARTY CHICKEN CASSEROLE*Susan Welch*

1 (10½ oz.) can cream of
chicken soup
½ C. skim milk
½ C. cooked carrots
½ C. cooked beans
1½ C. cooked noodles

1 T. minced onion
½ tsp. seasoned salt
¼ tsp. pepper
¼ tsp. salt
2 C. cooked, chopped chicken
2 slices bread (crumbled)

Blend soups and milk in casserole dish. Mix remaining ingredients except bread crumbs with blended soups and milk mixture. Top with bread crumbs. Bake at 350° for 30 minutes.

SWEET SOUR CHICKEN*Sharon Walker*

2 cans pineapple tidbits
1 C. reserved pineapple juice
1 C. chicken broth
1 C. brown sugar
½ C. ketchup
½ C. cider vinegar

¼ C. soy sauce
¼ C. cornstarch
½ C. water
4 boneless chicken breasts
(cut in strips)
2 (1 lb. ea.) pkgs. stir-fry
vegetables

For Sauce: Drain pineapple. Heat pineapple juice, chicken broth, brown sugar, ketchup, cider vinegar, and soy sauce. Dissolve cornstarch in water and stir into sweet-sour sauce until thickened. Saute chicken strips in olive oil.

Add chicken strips, pineapple tidbits and vegetables to sauce. Cook until vegetables are tender-crisp. Serve over rice. This is also good with cooked pork substituted for the chicken.

WEIGHT WATCHERS OVEN-FRIED CHICKEN*Brenda Daily Welshhons*

1½ oz. corn flakes (crushed)
1 tsp. oregano

Salt, garlic salt, and pepper
12 oz. skinned, boned chicken*

(*I don't bone my chicken.) Dip chicken into water and then corn flake seasoning mixture. Place on a nonstick baking sheet which has been sprayed with Pam. Bake at 350° for 30 minutes, or until tender. Makes 2 servings.

WINGS

Alberta Sales

1 C. soy sauce
¼ C. sweetened pineapple juice
1 tsp. garlic powder
1 C. water

1 C. sugar
¼ C. salad oil
1 tsp. ground ginger
At least 30 chicken wings

Cut off and discard tips of wings. Cut each wing in half. Mix the above ingredients. Put wings into a 9x13-inch shallow baking dish; pour liquid mixture over wings and refrigerate at least 1 hour, or overnight. Bake, uncovered, at 350° for approximately 45 minutes, until tender and browned.

WOK CHICKEN

Peggy Kimmerle

3 chicken breasts (sliced into small pieces)
1 pepper
5 green onions and/or 1 onion
1 C. fresh mushrooms
⅓ C. sherry or wine vinegar
1½ T. sugar
Dash pepper and ginger

2 chicken bouillon cubes
3 T. cornstarch
2 T. soy sauce
1 pkg. frozen vegetables of your choice or fresh vegetables
Serve over rice

Heat 1 T. oil in wok. Add onion; lightly brown. Add chicken. Cook and stir 3-4 minutes. Add: green onion and tops (opt.), mushrooms. Cook 2-3 minutes. Add vinegar, sugar, pepper, ginger, bouillon cubes in ¾ C. water. Combine in a bowl: cornstarch, soy sauce, and ¾ C. water. Add to skillet and cook until thick. Add vegetables and cook until tender but still crunchy.

♥ WEIGHT WATCHERS SPAGHETTI

*In Memory of
Kathleen Brooks*

1 can button mushrooms
6 oz. hamburger
¾ C. tomato puree
Onion

Oregano spice
Salt
Pepper
⅔ C. spaghetti

ITALIAN FLAVORED PASTA FOR CO-OPS

Jean Montegna

- 1 1/2 lbs. ground beef (lean)
- 1 medium sized onion (chopped)
- 1 (48 oz.) jar spaghetti sauce
- 1 (15 oz.) can tomato sauce
- 1 pt. canned or frozen tomatoes or juice
- Garlic powder as desired

- Salt as desired
- 1/2 tsp. black pepper
- 1/8-1/4 tsp. red pepper
- 1/2-1 tsp. powdered oregano
- 1/2-1 tsp. rosemary
- 2 tsp. sugar
- 1 small can mushrooms (opt.)

Brown ground beef and onion. Then add remaining ingredients. Allow to simmer at least 1/2 hour, stirring occasionally. Cook 12-16 oz. of any spoon size pasta according to directions on package. Drain well and add to sauce mixture. Sprinkle Parmesan cheese over mixture. Serve warm.

STUFFED PEPPERS

Virginia McDonough

- 1 (6 oz.) box Uncle Bens' wild and long grain rice
- 1 lb. ground beef (not hamburger)

- 1 medium onion (chopped)
- Catsup or barbecue sauce to taste
- 10 medium thick walled green or red peppers (washed and seeded)

Prepare rice according to package directions. Cook and drain meat. Mix rice, meat, and onion. Add catsup or barbecue sauce to taste. Parboil prepared peppers just until color has changed. Stuff rice/meat mixture into peppers. Serve hot.

To Freeze: Place stuffed peppers on cookie sheet; freeze solid. Package in freezer type bags. Reheat in oven or microwave until hot through. Enjoy!

SUMMER SAUSAGE

Anna Mae Partin

- 2 lbs. hamburger
- 1 C. water
- 2 T. Morton quick curing salt

- 2 T. liquid smoke
- 1 tsp. garlic powder
- 1 tsp. onion powder

Mix and spread into 2 loaves. Wrap in tin foil. Let set in refrigerator 24 hours, then cook next day for 1 1/2 hours at 325°.

STUFFED PEPPERS

Sharon Henderson Shanahan

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|------------------------------|-----------------------------------|
| 6 large green or red peppers | 1/8 tsp. garlic salt |
| 1 lb. ground beef | 1 (15 oz.) can tomato sauce |
| 2 T. chopped onion | 3/4 C. shredded mozzarella cheese |
| 1 C. cooked rice | 1 tsp. salt |

Remove stems, seeds, and membranes. Rinse peppers. Cook in boiling water, covered, for 5 minutes; drain and set aside. Cook ground beef and onion in skillet until brown; drain. Stir rice, salt, garlic salt, and 1 C. of the tomato sauce; heat until hot. Heat oven to 350°. Stuff peppers with beef mixture. Stand upright in square baking dish. Pour remaining tomato sauce over peppers; cover and bake 45 minutes. Sprinkle with cheese. Makes 6 servings. Enjoy!

RUSSIAN BISCUITS

Pam Flanigan

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|----------------------|-----------------------------|
| 1½ lbs. ground chuck | 5 slices bacon |
| 1 small head cabbage | 1 pkg. Robin Hood pizza mix |

Brown ground chuck, drain and set aside. Brown bacon, set aside. Chop head of cabbage very fine. Place in hot bacon grease at low heat with about 1/3 C. water and steam until cabbage is tender. Drain and mix with browned chuck. Crumble in bacon and set aside to cool. Mix pizza mix as package directs, then pinch off part of dough and roll out to a 4-inch circle. Drop 2 T. (heaping) meat mixture in center of dough and pinch dough closed. Grease cookie sheet and place biscuits with pinched side down. Bake at 425° for 10 minutes or until biscuits are brown. As soon as you remove from oven brush with butter. Makes 10-12. Variation: Instead of cabbage and bacon use mozzarella cheese and taco seasoning.

EASY HAMBURGER-NOODLE CASSEROLE

Bonnie J. Polson

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|-----------------|--|
| 1 lb. hamburger | 1 lb. noodles (cooked in salted water) |
| 2 T. shortening | 1/4 lb. grated American cheese |
| 1 medium onion | 2 C. tomato juice |

Brown the hamburger in the shortening with the onion. Combine remaining ingredients and bake in buttered casserole in a 325° oven for about 35-40 minutes.

MOCK LASAGNA*Kris Elgin*

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|--|--|
| 1 lb. ground beef (or ½ ground turkey) | 2 tsp. salt |
| 1 T. oil | 4-6 qts. boiling water |
| 1 small chopped onion | 1 T. margarine |
| 2 (16 oz. ea.) jars spaghetti sauce | 16 oz. cottage cheese |
| 16 oz. medium egg noodles | 4 slices American cheese (cut in half) |

Cook beef in oil until brown. Add onion; cook 2 minutes. Stir in spaghetti sauce. Simmer uncovered 5 minutes. Set aside. Cook noodles in boiling water. Drain. Mix noodles and margarine. Pour half of meat sauce into 9x13-inch pan. Cover with noodles. Pour remaining sauce over noodles. Spoon cottage cheese on top. Cover and bake at 375° for 30 minutes. Uncover and add cheese slices and bake 5 minutes more. Serves 8.

SUZANNE'S LASAGNA*Imogene Tisue*

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|----------------------------------|----------------------------------|
| 2 (15 oz. ea.) jars spaghetti | ½ C. water |
| 1 lb. ground beef (browned) | ½ C. Parmesan cheese |
| ½ lb. lasagna noodles (uncooked) | 8 oz. container plain ygorut |
| 16 oz. container cottage cheese | 8 oz. shredded mozzarella cheese |
| 1 egg | |

Combine cottage cheese, egg, yogurt; spread about 1 C. spaghetti sauce in bottom of 9x13-inch pan. Mix rest of sauce with browned and drained ground beef. Layer half each of noodles, cottage cheese mixture, mozzarella cheese, meat sauce, and Parmesan cheese. Repeat twice. Pour water around sides of pan. Cover tightly with foil and bake in preheated 350° oven for 1 hour. Remove foil and bake 15 minutes longer. Let stand 20 minutes before cutting. Serves 8. This can be made and refrigerated overnight or can be frozen. Very good!

William Stevens, of Washington Twp., was attempting to ford the Chariton River at Perjue's ford on Sept. 28, 1874. He drowned in sight of two young men who were unable to give him aid in time.

LASAGNA

Carleta Stocker

(Served for Senior Citizen meal)

1½ lbs. ground chuck	2 eggs
1 small onion	12 oz. cottage cheese
1 (32 oz.) can spaghetti sauce	2 C. mozzarella cheese
10 lasagna noodles	2 C. cheddar cheese

Put lasagna noodles in bowl of very hot water. Let set until ready to use. Cook ground beef and onion. Add spaghetti sauce. Mix cottage cheese, mozzarella and eggs. Use 10x15-inch pan and layer sauce, noodles, all cheese, noodles, and sauce. Top with cheddar cheese. Bake at 350° covered for 30 minutes. Uncovered 30 minutes. Let stand 10 minutes before serving. Serves 15.

LASAGNA

Betty Haver

1 lb. hamburger	15 oz. drained cottage cheese or ricotta cheese
32 oz. spaghetti sauce	
9 strips lasagna noodles	12 oz. grated mozzarella cheese

Cook lasagna noodles in boiling water following box recipe. Brown hamburger and drain. In a greased 9x13-inch pan, place a small amount of meat sauce. Layer noodles, meat sauce, cottage cheese and mozzarella cheese in 3 layers. Bake, covered, in a 375° oven for 30 minutes. Remove cover and bake an additional 20 minutes. Let stand 10 minutes before cutting.

B-B-Q BEEF

Tara Kaestner

2½ lbs. roast beef (cooked and shredded)	½ C. brown sugar
1½ C. water	2 T. vinegar (opt.)
1 C. ketchup	1 tsp. onion salt
Dash of Worcestershire sauce	1 tsp. chili powder
	1 tsp. mustard

Add all ingredients together and simmer ½ hour.

MEAT BALLS AND SOUR KRAUT*Dorothy Perkins*

- | | |
|-------------------|----------------------|
| 1 lb. ground beef | 1 clove garlic |
| ½ lb. ground pork | ½ C. rice (uncooked) |
| ½ lb. ground ham | 2 eggs |
| 1 tsp. salt | ¼ tsp. pepper |

Mix above ingredients well and form into small meat balls. Take 1 qt. kraut, drain and season with ½ C. brown sugar, rosemary leaf, and bay leaf. Layer seasoned kraut and meat balls in baking dish and bake at 350° until meat is done.

NORWEGIAN MEATBALLS*Elayne Nesja*

- | | |
|------------------------------|-------------------|
| 1 lb. ground round steak | ½ C. scalded milk |
| ¼ lb. ground fresh pork | Salt and pepper |
| 1 egg | 1/8 tsp. nutmeg |
| 1 T. cornstarch | 1/8 tsp. allspice |
| 1 medium size onion (minced) | 1/8 tsp. ginger |

Grind meat very fine. Beat egg; add to milk and cornstarch and add all to meat mixture. Add rest of ingredients and mix well. Beat until light and form into small balls. Brown in butter; simmer slowly until done. Add more butter to pan. Add flour and brown, then add enough water to make a smooth gravy. Season well. Return meat to gravy.

MEAT BALLS*Linda Stober*

- | | |
|------------------------|------------------------------|
| 1 lb. hamburger | 2 eggs |
| 1 lb. ground lean pork | 1 C. milk |
| 1 medium chopped onion | 2 C. bread or cracker crumbs |

SAUCE:

- | | |
|--------------------------------------|-------------------------------|
| 1 can Hunt's tomato sauce with herbs | ⅓ C. brown sugar |
| 1 can water | 1 tsp. (heaping) chili powder |
| ⅓ C. white sugar | 1 T. Worcestershire sauce |
| | 1½ C. catsup |

Mix meat mixture like meatloaf, form into balls. Mix sauce ingredients and heat in a saucepan until bubbling. Pour over meatballs in a baking dish. Bake for 1 hour at 350°. Spoon sauce over meatballs while baking if you wish.

PORCUPINE BALLS

Juanita Wakefield

½ C. minute rice
1 lb. ground beef
¼ C. minced onion
¼ tsp. chili powder

¼ tsp. garlic salt
1 tsp. pepper
Salt if desired
1 can tomato soup
½ C. water

Mix tomato soup and water in casserole. Mix other ingredients together and make into balls. Place in tomato mixture and bake in 350° oven approximately 1 hour.

MEAT BALLS

Margaret Wakefield

1½ lbs. ground beef
1½ lbs. sausage
2 T. onion flakes

4 beaten eggs
1½ C. milk
3 C. cracker crumbs

SAUCE:

1 large can tomato sauce
½ C. water
⅓ C. brown sugar

⅓ C. white sugar
1½ C. catsup
1½ tsp. Worcestershire sauce

Mix meat mixture into balls and place in the sauce mixture. Combine ingredients for sauce and place in 9x13-inch baking dish. Bake 1 hour at 375° or slow at 300° until done.

SWEDISH MEATBALLS

Missy Dawson

2 lbs. ground chuck
3 T. onion soup mix
¾ C. sour cream
1 egg (slightly beaten)

1½ C. soft bread crumbs
2 cans cream of mushroom soup
2 C. milk

Mix together the meat, soup mix, sour cream, egg, and bread crumbs. Form into balls and brown lightly in skillet. Put in 9x13-inch baking dish or large casserole. Mix soup and milk together and pour over meatballs. Bake for 1 hour in 325°.

MEAT BALLS WITH MUSHROOM GRAVY *Norma L. Brinkley*

- | | |
|-----------------------|---------------------|
| 1 lb. ground beef | 2 C. bread crumbs |
| 1 tsp. salt | 1 C. rich milk |
| ¼ tsp. pepper | 1 can mushroom soup |
| 1 tsp. onion (minced) | 1 can milk |

Mix bread crumbs with 1 C. rich milk until softened. Mix with ground beef. Make into balls, dredge in flour. Deep fat fry, drain. Place in baking dish. Mix 1 can soup with 1 can milk and pour over meat balls. Bake 1 hour at 350°. Add a little more milk if they seem dry. The meat balls are easier to handle if allowed to stand awhile.

BBQ MEATBALLS *Dorothy E. Powers*

- | | |
|-----------------------|-----------------------------|
| 1½ lbs. ground beef | 1 egg |
| ½ C. milk | ¼ tsp. garlic salt |
| ¼-½ tsp. chili powder | 1 tsp. salt |
| 1 C. oatmeal | ¾ C. brown sugar |
| ½ T. onion | 1 C. catsup |
| ½ tsp. pepper | ½ tsp. mustard |
| | ½ tsp. Worcestershire sauce |

Bake at 350° for 1 hour in 9x13-inch pan. Serves 23 balls. Mix beef, milk, ¼ tsp. chili powder, oatmeal, onion, and pepper together. Roll into walnut size balls. Place into sprayed 9x13-inch dishes with Pam. Place meatballs in the pan. For Sauce: Into a saucepan mix brown sugar, catsup, mustard, ½ tsp. chili powder, ½ tsp. salt, and Worcestershire sauce. Bring to a boil and pour over meatballs.

UPSIDE-DOWN MEAT LOAF *Faye Cross*

- | | |
|---------------------|-----------------------------|
| ½ C. brown sugar | 1½ tsp. salt |
| ½ C. catsup | ¼ tsp. pepper |
| ¾ C. milk | 1 small onion |
| 1½ lbs. ground beef | ¾ C. crushed cracker crumbs |
| ¼ tsp. ginger | 2 eggs (beaten) |

Butter a 9x5x3-inch loaf pan. Press down sugar in bottom and spread catsup over sugar. Mix all other ingredients and shape into a loaf. Put on top of catsup and bake at 350° for 1 hour. Turn upside down and serve.

MINI-MEAT LOAVES

Lois Van Zante

Mary Tisue

1 lb. ground beef
1 C. cracker crumbs
Salt and pepper to taste

½ C. milk
1 small onion (diced)

SAUCE:

1 T. vinegar
3 T. brown sugar
½ C. Heinz chili sauce

1 T. Worcestershire sauce
½ C. ketchup
1 C. water

Mix first 6 ingredients together and shape into small loaves or into meatballs. Place in pan and bake 30 minutes at 350°. Remove from oven; drain grease from pan. While meat is baking, stir sauce ingredients together in saucepan and simmer. Pour over drained meat, and bake for an additional 30 minutes. Recipe can easily be doubled or tripled for a large crowd and can be finished in a crock pot (around 4 hours on low). The E.U.B. Church women served dinner to the public once a month for many years. Many times, special groups like BPW or Eastern Star would ask that these be served.

MOM'S MEATLOAF

Lisa Pope

2 lbs. ground beef
2 eggs
1 small grated onion
Pinch of pepper

1 C. tomato juice
1 C. dry quick oats
1 tsp. seasoned salt

Mix ground beef, eggs, tomato juice. Add onion, oatmeal, salt, and pepper. If mixture is too stiff, add a little more tomato juice; if too moist, add a little more of the quick oats. It is possible to add mushrooms and/or diced green peppers if so desired. Put into a roaster or casserole dish. Bake at 350° covered for 45 minutes and uncovered for 15 minutes to brown top. Serves 8-10.

TEX-MEX MEAT LOAF

Susie Rausch Grinstead

- 1½ lbs. ground beef
- 1 C. Pace picante sauce
- ½ C. finely crushed tortilla chips or corn chips
- 1 medium onion (chopped)
- 1½ tsp. ground cumin
- 1 tsp. salt
- ½ C. shredded sharp cheddar or Monterey Jack cheese
- 1 egg (slightly beaten)

Combine meat, ¾ C. of the picante sauce, chips, onion, egg, cumin, and salt. Mix well. Shape into loaf and place into pan. Bake in preheated oven at 375° about 25 minutes or until done. Spoon the remaining picante sauce over meatloaf. Sprinkle with cheese. Serve with additional picante sauce. Makes 6 servings.

SWEET AND SOUR MEAT LOAF

Maurine Glascock

- 1½ lbs. ground beef
- 1 tsp. salt
- 2 eggs
- 1 (15 oz.) can tomato sauce (divided)
- 1 C. dry bread crumbs
- ¼ tsp. pepper
- 1 tsp instant minced onion

TOPPING:

- ½ C. white sugar
- ½ of 15 oz. can tomato sauce
- 3 T. mustard
- 2 T. brown sugar
- 2 T. vinegar

Mix beef, bread crumbs, salt, pepper and eggs. Add onions and ½ of tomato sauce. Form into loaf in 9x5x3-inch pan. Bake at 350° for 50 minutes. In saucepan combine topping ingredients; bring to a boil. Pour over meat loaf. Bake 10 minutes more.

The soldiers of the war of the Rebellion met in Centerville for a reunion on Aug. 22, 1878. The troops performed and patriotic speeches were given. On the second day of the reunion of the soldiers of the Rebellion, a sham battle was waged southeast of Centerville. The premature discharge of one of the guns deprived A.R. Babb of his right arm, tearing it off below the elbow. The sad accident cast a gloom over all.

SOUTHWESTERN MEATLOAF

Kandi Moorman

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|-----------------------|-----------------------|
| 3/4 C. mild salsa | 1 lb. ground beef |
| 1 egg (beaten) | 1/2 C. cheddar cheese |
| 1/2 C. cracker crumbs | Paprika |
| 1/2 tsp. salt | Salsa-rice filling |
| 1/4 tsp. pepper | |

In bowl mix salsa, egg, cracker crumbs, salt and pepper; add beef. Pat into bottom and sides of 9-inch pie pan. Spoon salsa-rice filling into meat. Cover and bake at 350° for 25 minutes. Uncover; sprinkle with cheese and paprika. Bake uncovered for 10-15 minutes longer. Let stand for 5 minutes before serving.

Salsa-Rice Filling: Combine 1 2/3 C. instant rice, 1 1/3 C. water, 3/4 C. salsa, 1/2 tsp. salt, and 1/2 C. shredded cheddar. Let stand 5 minutes for rice to absorb water.

BARBECUE HAMBURGER

Mrs. Hubert Pearson

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|-------------------------------|-----------------|
| 1 large onion (finely minced) | 1 tsp. salt |
| 2 T. drippings | 1/8 tsp. pepper |
| 1 1/2 lbs. ground beef | |

SAUCE:

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|-----------------------|------------------|
| 1 C. catsup | 1/4 C. water |
| 1 T. prepared mustard | 1/2 tsp. salt |
| 3 T. vinegar | 1/8 tsp. pepper |
| 4 T. sugar | 1/8 tsp. paprika |

(You may substitute 4 T. sweet pickle vinegar for the vinegar, sugar, and water.)

Brown onion in drippings. Add beef and seasonings and cook well. Break up beef until it is in crumb form. Drain off excess fat.

For Sauce: Combine all ingredients and simmer over low heat for 5 minutes or until heated through. Pour over fried meat and serve hot on warmed buns.

POOR MAN'S STEAK

Mary Kauzlarich

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|--------------------|--|
| 3 lbs. ground beef | 1 chopped onion |
| 1 C. bread crumbs | Salt and pepper |
| 1 C. milk | 3 cans undiluted chicken and mushroom soup |

Mix together (except soup) and press into cookie sheet. Cover with waxed paper and refrigerate overnight. Cut in serving size squares, flour both sides and brown. Put pieces in baking dish and cover with soup. Bake at 350° for 1 hour, uncovered.

CHINESE DINNER IN A DISH

Frances Guinn

- | | |
|------------------------|--------------------------|
| 1 lb. hamburger | 1 can mushroom soup |
| 1 onion (chopped) | ¾ C. uncooked rice |
| ½ tsp. salt and pepper | 1 C. diced celery |
| 3 T. soy sauce | 1 can Chinese vegetables |
| 2 C. cold water | |

Cook meat, onions, salt and pepper. Add the rest and cook until done in the skillet. Last add Chinese vegetables. Put in casserole and heat in oven until vegetables are hot (15 minutes).

BEET, ZUCCHINI, CHEESE CASSEROLE

Dianne Strickler

- | | |
|--------------------------------|------------------|
| 1½ lbs. ground beef | 1 tsp. salt |
| 6 medium zucchini (7-inch ea.) | ½ tsp. pepper |
| ½ C. cracker crumbs | 1/8 tsp. oregano |

SAUCE:

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|-------------|----------------------------|
| ¼ C. butter | 2 C. milk |
| ¼ C. flour | 1 C. grated cheddar cheese |
| 1 tsp. salt | ¼ tsp. pepper |

Cook zucchini in boiling water for 8 minutes. (It should be sliced.) Brown beef and drain. Stir in crumbs and spices. Set aside. Mix sauce ingredients together. Layer into pan starting with zucchini, beef, sauce. Bake at 25 minutes for 250°.

MEXICAN CASSEROLE

Judi Hiatt

- | | |
|---|---|
| 1 small can refried beans | 2 cans nacho cheese soup |
| 2 lbs. ground beef (cooked and drained) | 1 bag tortilla chips |
| 1 pkg. taco seasoning | 1 (16 oz.) jar medium picante sauce |
| 1 can cream of chicken soup | 2 (8 oz. ea.) pkgs. shredded cheddar cheese |

Cook hamburger and drain; add taco seasoning. Set aside. Heat the 3 cans of soup and picante sauce together - just to warm - mix well. Spread the refried beans in the bottom of a 9x13-inch pan. Crumble up $\frac{1}{3}$ of the bag of chips on top of the beans, then add $\frac{1}{2}$ of the hamburger followed by $\frac{1}{2}$ of the soup. Then repeat - chips, hamburger, soup. Crumble remaining chips on top. Cover with shredded cheddar cheese. Bake approximately 1 hour at 350°.

TAMALE PIE

Beverly Hanson

- | | |
|---|-------------------------------------|
| 1½ lbs. hamburger | 1-2 T. chili powder (to taste) |
| 1-2 slices bacon | 1 onion |
| 1 (No. 2½) can tomatoes with puree (cut tomatoes into small pieces) | 1 can whole kernel corn (drained) |
| 1 large can tomato sauce | 1½ C. milk |
| Little garlic powder | 1 C. cornmeal |
| | 1 can pitted black olives (drained) |
| | 1 egg |

Fry the bacon and onion, then add hamburger and chop as it browns and cooks. Then add the canned tomatoes and tomato sauce, the salt, pepper, garlic powder, and chili powder. Cook for a few minutes, stirring all the time. Then add the canned corn. Simmer the above while you mix the egg, cornmeal and milk in a separate bowl. Stir the cornmeal mixture into the hot mixtures until it thickens. Add olives. Stir and pour into a buttered casserole dish. Bake approximately 45 minutes to 1 hour in 350° oven. Can grate American cheese over top and let melt.

BURRITO CASSEROLE

Sharon Squires

CASSEROLES

3 lbs. hamburger (browned and drained)
1 large onion (diced)
1 pkg. taco seasoning

1 can mushroom soup (blended in)
1 can enchilada sauce
2 (16 oz. ea.) cans refried beans

Mix all ingredients together and heat thoroughly. Grease a 9x13-inch pan. Lay 2 tortilla soft shells on bottom. Now add some hamburger mixture, a layer of mozzarella cheese and jalapeno Velveeta cheese. Repeat starting with tortilla shells, etc. Keep layering until dish is full, then top with double layer of cheese. Bake 30 minutes at 350°. For Top: Top with shredded lettuce, chopped tomatoes, black and green olives, chopped green onions, and sour cream.

TIAJUANA TORTE

Carol J. McDanel

2 lbs. hamburger
1 onion (chopped)
1 can stewed tomatoes
1 (15 oz.) can tomato sauce

1 pkg. taco seasoning mix
1 pkg. tortillas
1 lb. cheddar cheese (grated)
1 can ripe olives (chopped)
1 can green chilies (chopped)

Cook hamburger and onion together until done. Add stewed tomatoes, tomato sauce, and taco seasoning. Simmer for a few minutes. In a 9x13-inch pan put a layer of tortillas, spread half the hamburger mixture over tortillas, half the olives and chilies and half the cheese. Repeat. Bake at 350° for 20 minutes.

ENCHILADA CASSEROLE

Lori Utt

2 lbs. ground beef
1 can cream of chicken soup
1 can cream of mushroom soup
1 (8 oz.) jar taco sauce

1 small jar Cheez-Whiz or same amount of cheese
1 can chili hot beans
1 large bag Dorito chips

Brown beef, drain grease then add soups, taco sauce, cheese, and beans. Heat thoroughly. In a 9x13-inch pan, layer chips and meat mixture ending with meat mixture on top. Sprinkle cheese on top of casserole. Bake in oven until cheese melts.

TACO PIE

Judi Hiatt
Jewell Pugh

- | | |
|-------------------------------|------------------------------|
| 1 lb. ground beef | 1 C. shredded cheddar cheese |
| 1 pkg. taco seasoning | 1 C. sour cream |
| ½ C. water | Lettuce |
| 1 pkg. crescent rolls | Chopped tomatoes |
| 2 C. tortilla chips (crushed) | Picante sauce |

Brown ground beef; drain. Add taco mix and ½ C. water. Simmer 5 minutes. Put crescent rolls in a 9-inch pie plate to form crust. Put 1 C. crushed chips on crust. Then add ground beef, sour cream, and cheese. Top with remaining chips. Bake 20-25 minutes at 375°. Serve with shredded lettuce, chopped tomatoes, and picante sauce.

ENCHILADA CASSEROLE

Glenda Grove

- | | |
|------------------------------------|----------------------------------|
| 4 large soft shell flour tortillas | 8 oz. sour cream |
| 1½ lbs. hamburger | 1 can mushroom soup |
| 1 can mild El Paso enchilada sauce | 8 oz. shredded cheddar cheese |
| | 8 oz. shredded mozzarella cheese |

Brown hamburger and drain. Add enchilada sauce, sour cream, and mushroom soup to hamburger and mix well. Lightly grease 9x13-inch pan or slightly larger if you have one. Layer the bottom of the pan with 2 of the tortillas. Next, cover the tortillas with half the hamburger mixture. Top that layer with half the cheddar cheese and half the mozzarella cheese. On top of the cheese, repeat again these layers of tortillas, then hamburger mixture, and then finally the remainder of the cheeses. Bake uncovered in a preheated 350° oven for 30 minutes. Allow to cool slightly before serving. May be served in squares on top of a lettuce leaf and topped with sour cream and black olive slices. NOTE: This recipe is even better when reheated. Because of this, it is an ideal dish to serve for company. You can make it ahead and refrigerate, and have your preparation mess already cleaned up. Reheat - covered at 350° for 20-25 minutes.

CAVATINI

Sue Irelan

2-3 C. macaroni (2-3 different kinds)
 2-3 lbs. hamburger
 1 medium size jar Ortega taco sauce
 Onion (chopped, to taste)

1 large jar Ragu spaghetti sauce
 1 lb. hot Italian sausage (opt.)
 2 cans mushrooms (drained)
 Green pepper (chopped, to taste)
 1 pkg. pepperoni
 Mozzarella cheese (shredded)

Cook macaroni and drain. Stir in spaghetti sauce. Brown hamburger and sausage. Drain grease. Add onion and green pepper. Stir in taco sauce. Add to macaroni and stir to blend. Add mushrooms. Put in large pan sprayed with Pam. Place layer of pepperoni on top of macaroni mixture. Sprinkle with mozzarella cheese. Bake for 1 hour in 350° oven. If you don't want the cheese to get crusty, you can cover with foil for the first ½ hour.

CAVATINI

Marilyn Shiltz

3 C. macaroni
 1 lb. hamburger
 1 green pepper (chopped)
 1 small onion (chopped)
 ½ tsp. garlic powder

1 qt. spaghetti sauce
 8 oz. tomato sauce
 1 C. grated American cheese
 1 C. grated mozzarella cheese
 2 tsp. Italian seasoning

Cook and drain hamburger. Cook peppers, onions, and macaroni for 2 minutes. Set aside in water for 10 minutes. Mix all ingredients except cheeses together. Put in ungreased 9x13-inch pan, and top with cheeses. Bake in 350° oven for 30 minutes.

CAVATINI

Connie Casteel

1½ lbs. hamburger
 1 (12 oz.) pkg. shell macaroni
 1 small onion (chopped)
 1 green pepper (opt.)

8 oz. taco sauce
 1 can mushrooms
 1 (32 oz.) jar spaghetti sauce
 1 C. grated mozzarella cheese

Brown hamburger, onion, green pepper, season with salt and pepper. Drain off grease, add taco sauce to meat. Bring macaroni to boil; drain and put in 9x13-inch pan. Place hamburger on top of macaroni, then pour spaghetti sauce over macaroni, add mushrooms. Spread mozzarella cheese on top. Bake at 350° for 30 minutes.

MACARONI PIZZA

Carole Millizer

- | | |
|--------------------------------------|--|
| 1 lb. ground beef | 2 (6 oz. ea.) cans tomato sauce |
| 1 medium onion or 2 T. instant onion | 7 oz. macaroni |
| 1 tsp. salt | 1 egg |
| ½ tsp. pepper | ½ C. milk |
| ¼ tsp. garlic powder | ½ lb. grated cheese or mozzarella cheese |
| ½ tsp. oregano | |

Brown 1 lb. ground beef with medium onion or 2 T. instant onion; drain. Add 1 tsp. salt, ½ tsp. pepper, ¼ tsp. garlic powder, ½ tsp. oregano. Add tomato sauce. Simmer 15 minutes uncovered. Cook 7 oz. pkg. macaroni; drain. Mix 1 egg and ½ C. milk. Add to macaroni. Spread macaroni in flat buttered pan, 9x13-inch. Top with tomato mixture. Place cheese over mixture and bake for 20 minutes at 350°.

SHEPPARD'S PIE

Lauralee Hudson

- | | |
|--------------------------------------|----------------------------|
| 1½ lbs. ground beef (cook and drain) | 1 can vegetables (drained) |
| 1-2 cans cream of mushroom soup | Mashed potatoes |
| | 3-4 C. cheddar cheese |
| | 2 cans mushrooms (drained) |

Mix beef, soup, and mushrooms together and put in bottom of pan. Then you put vegetables on top, and then mashed potatoes on top of that. Bake it about 20-25 minutes with foil on. Take the foil off. Add cheese and put back in about 10 minutes or until melted. Use 9x13-inch pan and bake at 350°.

QUICK GOULASH

Judith Engle

- | | |
|---|-------------------------|
| 2 lbs. hamburger | ½ green pepper |
| 10 slices Velveeta cheese | 1 medium onion |
| 1 can stewed tomatoes (chopped; opt.-Italian seasoned tomatoes) | 4 cloves chopped garlic |
| 1 tsp. seasoning salt | 2-3 C. cooked macaroni |
| | 1 tsp. pepper |

Saute hamburger, onion, garlic, and green pepper. Add tomatoes and macaroni. Add ½ of cheese and stir. Place other ½ of cheese on top, simmer on low heat. Cover pan until melted.

HUNGARIAN GOULASH

Elly Mae Franklin

- | | |
|--------------------------|----------------------|
| 2 C. noodles | 1 C. diced salt pork |
| 2 lbs. chuck | ½ C. diced onion |
| 2 C. tomatoes | 2 C. diced carrots |
| ¼ C. diced celery | 2 T. minced parsley |
| 1 green pepper (chopped) | Salt and pepper |
| 2 T. flour | 4 cloves garlic |

Cut beef in 1-inch cubes. Roll in flour. Combine pork and beef. Cook until brown, stirring constantly. Add sufficient water to prevent sticking. Cover. Cook until meat is tender. Add vegetables, cloves, and sufficient water to cover. Season to taste. Simmer until vegetables are tender. Serve with noodles which have been cooked in boiling, salted water. Serves 6.

CHOP SUEY CASSEROLE

Marguerite Parsons

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|---------------------|-----------------------|
| 1 C. chopped onion | 1 can chicken soup |
| 1 C. chopped celery | 1 can mushroom soup |
| 1½ lbs. ground beef | ¼ C. chop suey sauce |
| 1 C. rice | 1 small can mushrooms |

Brown meat, onion, and celery and cook slowly for 20 minutes. Cook rice in salted water and blanch. Combine all ingredients and bake in casserole for 1 hour at 350°.

BEEF CHOW MEIN

Bonnie Kauzlarich

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|--|--------------------------------------|
| 1½ lbs. ground beef | ¼ C. soy sauce |
| 1 medium onion (chopped) | ½ tsp. sugar |
| 1½ C. celery (diced) | 2 T. cornstarch |
| 1 (16 oz.) can bean sprouts
(drained) | 1 (16 oz.) pkg. chow mein
noodles |

Brown meat and drain. Add onion, celery and 1 C. water. Cover and let simmer for 15 minutes. Combine soy sauce, sugar, and cornstarch with 2 T. water in a cup. Put bean sprouts with ground beef. Pour sauce over this and cook until thickened. Serve over chow mein noodles.

MEAT-AND-POTATO DINNER

Ielene Jones

- | | |
|--------------------|--------------------------------|
| 1 lb. ground beef | 1 (8 oz.) can tomato sauce |
| 2 T. flour | 2 C. cubed Velveeta |
| ½ tsp. salt | ½ C. milk |
| ½ tsp. garlic salt | Mashed potatoes for 8 servings |
| 1/8 tsp. pepper | 1/8 tsp. dried thyme leaves |

Thoroughly mix together ground beef, flour, salt, garlic salt, pepper, and thyme. Add tomato juice and mix well. Drop from tablespoon on 15½x10½x1-inch pan to make 12 mounds. Bake in 425° oven for 20 minutes. Meanwhile prepare mashed potatoes - instant or regular. In small saucepan heat together cheese and milk, stirring constantly until melted. Make a nest of potatoes on each individual dinner plate; plate 2 beef rounds in each. Top with cheese sauce.

POTATO AND HAMBURGER CASSEROLE

Lori Utt

- | | |
|---|------------------------------|
| 2 lbs. frozen hash browns
(Southern style) | 2 cans cream of chicken soup |
| ½ C. melted oleo | 2 C. grated cheese |
| 1 tsp. salt | 1 lb. hamburger |
| | ½ tsp. pepper |

TOPPING:

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|-----------|--------------------------|
| ¼ C. oleo | 2 C. crushed corn flakes |
|-----------|--------------------------|

Mix first 7 ingredients and add already browned hamburger. Put in a 9x13-inch pan and then add topping. Bake at 350° for 1 hour.

TEXAS HASH

Dora Mudra

- | | |
|--------------------------------|---------------------|
| 1 lb. hamburger | 2 tsp. salt |
| 1 can whole tomatoes | 1/8 tsp. pepper |
| 1 large green pepper (chopped) | ½ C. rice |
| 3 large onions (chopped) | 2 tsp. chili powder |

Cook meat, pepper, and onions in skillet. Drain. Add tomatoes, spices, and rice. Heat through. Put in glass dish. Cover and bake 1 hour at 350°.

SHIPWRECK MEAT DISH*Betty Higginbottom*

2 large onions
 4-5 medium potatoes
 1 lb. hamburger
 Carrots (opt.)

Salt and pepper to taste
 1 can tomato soup
 Water

Into bottom of casserole dish slice a layer of onions and potatoes. Next spread a layer of meat, then a layer of carrots. Repeat until meat and potatoes are used up. Season with salt and pepper. Top with can of soup and can of water. Bake 1 hour in 375°-400° oven.

HAMBURGER CASSEROLE*Marietta Newland*

1½ lbs. lean hamburger
 ½ C. water
 2 T. minced dry onions
 1 C. diced celery (precooked)
 ½ C. minute rice

1 can cream of mushroom soup
 1 can cream of chicken soup
 1 C. milk
 1 egg (beaten)
 Crushed potato chips

Cook hamburger and onion in water until red color is gone; drain. Combine soups, milk, egg, celery, and rice and stir in meat mixture. Pour into 9x13-inch baking pan. Cover with crushed potato chips and bake 30 minutes at 350° or until rice is tender.

GROUND BEEF DINNER*Patty Lawson*

1 lb. hamburger
 1 tsp. salt
 ¼ tsp. pepper
 4 medium onions (sliced)

1 can peas
 5 medium potatoes (sliced)
 1 can tomatoes
 2 tsp. butter

Place hamburger in the bottom of a 3-qt. casserole; sprinkle with salt and pepper. Place layer of onions on top of meat. Drain peas and place on top of onions. Place potatoes on top of peas; sprinkle with salt and pepper. Pour tomatoes over all. Dot with butter on top. Bake at 325° for 2 hours and 30 minutes.

SIX-LAYER DINNER

Marge Rust

- | | |
|----------------------------|-----------------------------|
| 2 C. sliced pared potatoes | 1 lb. lean ground beef |
| Salt and pepper to taste | 1 C. sliced onions |
| 2 C. chopped celery | 2 C. canned stewed tomatoes |
| 2 C. sliced carrots | Green pepper rings |

Preheat oven to 350°. In a greased 2-qt. casserole evenly layer potatoes. Sprinkle with salt and pepper. Repeat layering with remaining ingredients except pepper rings, sprinkling each layer with salt and pepper. Garnish with green pepper rings. Cook, covered, 2 hours or until vegetables are tender.

CALICO HOT DISH

Helen McElvain

- | | |
|-----------------------------------|---------------------------------------|
| 1 lb. ground beef | 1 (1 lb. 5 oz.) can pork and beans |
| ¼ lb. bacon (cut in small pieces) | 1 (15 oz.) can kidney beans |
| 1 onion (chopped) | 1 (15 oz.) can large dried lima beans |
| ½ C. catsup | 1 (15½ oz.) can cut green beans |
| 3 tsp. prepared mustard | 1 (15½ oz.) can cut wax beans |
| 4 tsp. vinegar | |
| ¼ C. brown sugar (packed) | |
| Salt to taste | |

Saute ground beef, bacon, and onion until meat is slightly browned. Drain off fat. Add catsup, sugar, mustard, vinegar, and salt. Do not drain pork and beans; rinse and drain kidney beans. Pour off most of liquid from other beans. Mix all ingredients thoroughly and bake 1½ hours in 300° oven. This was a Farm Bureau recipe.

CRANBERRY AND BEAN CASSEROLE

Marge Rust

- | | |
|--------------------------------|------------------------------|
| 1 lb. hamburger | ¼ C. catsup |
| 1 large onion | ½ C. brown sugar or to taste |
| 1 (20¼ oz.) can pork and beans | Salt and pepper |
| 1 (15 oz.) can cranberries | |

Brown hamburger and onion together. Drain. Add beans, cranberries, catsup, brown sugar, and seasonings. Pour into a 9x13-inch pan. Heat in 350°-375° oven until bubbly on top.

PIGS IN A BLANKET*Helen Bubenyak*

1½ lbs. ground beef	1½ tsp. salt
½ lb. ground pork	1/8 tsp. pepper
2 beaten eggs	½ C. raw rice
¼ C. grated onion	2 qts. or 2 large cans kraut
½ tsp. minced garlic	

Take a medium sized head of fresh cabbage (a loose head works best). Cut out core and put cabbage head into hot water until leaves wilt and can be removed easily. Keep in hot water until all leaves can be removed. Into a heavy saucepan place a layer of kraut. Take about ⅓ C. meat mixture and wrap with cabbage leaf. Put this on layer of kraut. Do this until kraut is covered with meatballs. Then add another layer of kraut, then another layer of meatballs. Finish with a layer of kraut. Fill pan with water. Cook slowly 1½-2 hours. Do not stir.

PIGS IN A BLANKET*Anna M. Barbaglia*

1 lb. head cabbage and 2 large cans sauerkraut	1½ C. cooked rice
1½ tsp. butter	1 lb. ground meat (½ pork, ½ beef)
1 small pepper (diced fine)	½ tsp. salt
1 medium onion	3 cloves garlic
1 can tomatoes (optional)	

Remove heart from cabbage; cover with boiling water. Let stand until wilted. Separate leaves. Leave in big pieces, drain, melt butter in large stew pan. Saute with onions, peppers, for a few minutes. Add cooked rice and cooked meat. Mix well and add seasoning. Place 1-2 leaves of cabbage together. Put 4 T. mixture on the leaves, roll together, place ends under, on wire rack in bottom of large pan. Add kraut in layers, then meatballs (rolls), another layer of kraut, etc., with more kraut on top. Cover pan with water and tomatoes. Cook slowly about 3 hours. Do Not Stir. May be cooked in a crock pot.

ITALIANO MEAT PIE

Sandy Wood

- | | |
|-----------------------------|----------------------------------|
| 1 lb. ground beef | 1½ oz. pkg. spaghetti mix |
| ⅓ C. green pepper (chopped) | 1 Pet Ritz deep dish pie shell |
| ¾ C. water | ⅓ C. Parmesan cheese (grated) |
| 6 oz. can tomato paste | 1½ C. mozzarella cheese (grated) |

Preheat oven to 400°. Brown beef in large skillet; drain. Add green pepper and cook 2 minutes. Stir in water, tomato paste, and spaghetti sauce. Mix. Cover and simmer 10 minutes. Sprinkle half of the Parmesan cheese over bottom of frozen pie shell. Spread half meat mixture in pie shell. Sprinkle 1 C. mozzarella cheese over meat, layer remaining meat and Parmesan cheese. Bake on cookie sheet 15 minutes. Sprinkle top with remaining mozzarella cheese. Return to oven until cheese melts. Serves 6.

3 BEAN BAKE

Jean Clark

- | | |
|----------------------|----------------------------|
| ½ lb. bacon (cut up) | 1 large can pork and beans |
| 1 onion (chopped) | 1 large can butter beans |
| 1 lb. hamburger | 1 large can Northern beans |
| ½ C. brown sugar | ½ C. catsup |
| ¼ C. white sugar | |

Mix bacon and hamburger in skillet and cook; drain. Add beans, bacon, hamburger, onion, sugars, and catsup together. Bake at 350° for 1 hour.

BEAN CASSEROLE

*Louise McCully
Vicki Joiner*

- | | |
|-----------------------------|-------------------------|
| 1 lb. hamburger | 1 small can chili beans |
| 1 C. onion (chopped) | ½ lb. bacon (diced) |
| 1 (15 oz.) can kidney beans | 1 T. vinegar |
| 1 small can pork and beans | 1 tsp. dry mustard |
| | ½ C. catsup |

Brown hamburger, onions, and bacon; drain. Add all 3 beans, which have been half drained. Add vinegar, mustard, and catsup. Mix well. Pour into 9x13-inch pan. Bake at 350° for 45 minutes. Garbanzo beans can be used as well as great Northern for variety.

CALICO BEAN DINNER

Norma Hudson

- | | |
|---|----------------------------------|
| 1/2-1 lb. ground beef | 1 lb. can butter beans (drained) |
| 3/4 lb. bacon (cut in small pieces) | 1 C. ketchup |
| 1 C. chopped onion | 1/4 C. brown sugar |
| 2 (1 lb. 15 oz. ea.) cans pork
and beans | 1 T. liquid smoke |
| 1 lb. can kidney beans (drained) | 3 T. vinegar |
| Dash of pepper | 1 tsp. salt |

Brown ground beef in skillet; drain off fat. Brown bacon, onions; drain off fat. Add bacon, beef, and all other ingredients. Stir together well. Cover and cook on low 4-9 hours or bake at 350° for 45 minutes.

GROUND BEEF AND RICE CASSEROLE

June Elgin

- | | |
|--------------------------|------------------------------|
| 1 1/4 lbs. ground beef | 1 can cream of chicken soup |
| 1 T. butter | 1 can cream of mushroom soup |
| 1 medium onion (chopped) | 1 C. uncooked rice |
| 1 C. celery (chopped) | 1/4 C. soy sauce |
| 1 1/2 C. water | Black pepper |
| | Chow mein noodles |

Brown ground beef in 1 T. butter. Add onion and celery. Mix 1 1/2 C. water with 2 cans of soup and soy sauce. Add 1/2 tsp. black pepper. Put rice in bowl (baking dish, 9x13-inch). Cover with remaining ingredients and stir. Bake covered for 30 minutes at 350°. Stir. Remove cover and bake 30 minutes more. Stir. Top with chow mein noodles and bake 15 minutes more. Stir when needed during the first hour so it will not get dry.

SPANISH RICE

Hazel Peterson

- | | |
|---|---|
| 1 C. rice (uncooked) | 1 1/2 lbs. ground beef (browned
and drained) |
| 1 onion (sauteed) | 1 T. parsley flakes |
| 1 can tomato sauce and can of
tomatoes | 1/4 tsp. garlic powder |
| Salt to taste | |

Cook rice and add tomatoes to cooked and drained ground beef. Cook about 20 minutes on low heat. Cover with cottage cheese and grated mild cheddar cheese. Cook until cheese is melted. Add mushrooms and sugar if desired.

DEL'S SPANISH RICE

Del Padellford

1/4 lb. bacon	1 pint tomato juice
1/2 small onion (diced)	Dash salt and pepper
1 small green pepper (diced)	1 tsp. brown sugar
1 lb. ground beef	1/2 tsp. soy sauce
2 C. cooked rice	1/2 tsp. Worcestershire sauce

Fry bacon until crisp; remove from skillet. Pour off most of grease; then simmer onion and pepper, then brown ground beef. Add all the remaining ingredients and simmer 10-15 minutes. If too dry add water. Crumble bacon on top when done and arrange in large dish trimmed with parsley.

MARINATED BEEF TENDERLOIN

Linda Stephens

1 (5-6 lb.) beef tenderloin (trimmed)	1 clove garlic (minced)
2 (16 oz. ea.) bottles zesty Italian salad dressing	1/2 tsp. lemon pepper
1/3 C. soy sauce	Lettuce leaves
	Horseradish sauce

Place meat in a large shallow dish or Zip-loc bag. Combine salad dressing and next 5 ingredients, and pour over meat. Cover or seal and refrigerate 8 hours, turning occasionally. Drain. Discard marinade. Cook on gas grill, covered with grill lid, over high heat 3 minutes; turn and cook 3 minutes. Reduce heat to low and cook, covered, 12 minutes or until a meat thermometer inserted into thickest portion registers 140° (rare). Let stand 15 minutes before slicing. Horseradish Sauce: Combine 1 1/2 T. prepared horseradish and 1 C. mayonnaise. Yield: 1 C.

QUICK AND EASY BEEF AND NOODLES

Sue Golic

Roast beef	Dry onion soup mix
2 pkgs. frozen noodles	1 stick oleo

Cook roast beef in crock pot overnight or approximately 8 hours in about 3 C. water and dry onion soup and 1 stick of oleo. When fully cooked, tear beef into bite-size pieces. Turn crock pot on "high" until broth is at a full boil. Slowly add noodles; cook approximately 20-30 minutes on High. Turn crock pot to low setting. Enjoy!

COLA ROAST

Gayle Henderson Pickens

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|--------------------------------|---------------------------|
| 1 tsp. salt | 3 T. vegetable oil |
| ½ tsp. pepper | 1½ C. cola-flavor soda |
| ½ tsp. garlic powder | 12 oz. chili sauce |
| 1 (4-5 lb.) bottom-round roast | 2 T. Worcestershire sauce |
| | 2 T. hot sauce |

Combine salt, pepper, and garlic powder; rub over surface of roast. Brown roast on all sides in vegetable oil in Dutch oven. Drain off drippings. Combine remaining ingredients; pour over roast. Cover and bake at 325° for 3 hours, or until tender. Serves 8-10.

EASY POT ROAST

Judith Engle

- | | |
|------------------------------------|-------------------------|
| 3-4 lb. pot roast | 3-4 C. water |
| 1 pkg. dry Lipton beefy onion soup | 3 strips bacon |
| 5 medium potatoes | 2 T. horseradish (opt.) |
| | 4 carrots |

Brown bacon in 6-qt. pot on top of stove. Remove bacon and brown roast in drippings. Pour dried beefy onion soup ingredients over roast. Add 3-4 C. water. Add peeled, quartered potatoes around side of roast. Add chunks of carrots around roast. Optional: Add horseradish to top of roast. Simmer slowly in tightly covered pot until meat is tender, about 2 hours.

BBQ BRISKET

Ruth Ann Dickerson

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|-----------------------|----------------------|
| 3-4 lb. fresh brisket | Onion salt |
| Liquid smoke | Garlic salt |
| Celery salt | Worcestershire sauce |

Trim off fat. Place brisket into large baking dish. Sprinkle with 2-3 T. liquid smoke. Cover tightly with foil. Refrigerate overnight. Sprinkle with celery salt, garlic salt, onion salt, and Worcestershire sauce. Cover and bake 5 hours at 275°. Cool before slicing thin. Cover with your favorite BBQ sauce and bake 1 hour at 350° covered. Yummy!

CORNED BEEF CASSEROLE

*Mrs. Robert Hayes
Sandy Wood*

- | | |
|---------------------------------------|------------------------------|
| 6-8 oz. shell macaroni | 1 can corned beef |
| 1 (10¾ oz.) can cream of chicken soup | ½ C. shredded cheddar cheese |
| 1 small onion | 1 C. milk |
| 1 C. dry bread crumbs | ¼ C. margarine (melted) |

Cook macaroni as package directs. Meanwhile cube corned beef (about ½-inch thick) and chop onion. Mix soup with milk. Combine macaroni, corned beef, onion, and cheese. Add soup/milk mixture. Place in greased 2-qt. oblong Pyrex baking dish and top with bread crumbs that have been mixed with melted margarine. Bake at 350° for 1 hour. Serves 6-8.

MACARONI AND DRIED BEEF CASSEROLE

*Connie Casteel
A. Eloise Johnson*

- | | |
|-------------------------------|--|
| 1½ C. raw macaroni | 2 C. milk |
| 4 hard-boiled eggs | ½ lb. Velveeta cheese |
| 2 cans cream of mushroom soup | 1 pkg. dried beef (pulled into pieces) |

Chop cheese and eggs into pieces. Mix all ingredients together. Put in buttered 9x13-inch dish. Refrigerate overnight. Let warm at room temperature next day before baking at 350° for 1 hour.

BARBEQUE SPARE RIBS

Margaret Wells

- | | |
|---------------------------|---------------------|
| 2 T. vinegar | 1 tsp. chili powder |
| 2 T. Worcestershire sauce | ¾ C. catsup |
| 1 tsp. paprika | ¾ C. water |
| ½ tsp. salt | 3 T. brown sugar |
| ¼ tsp. pepper | ½ chopped onion |

Mix together and pour over spare ribs. Cover and bake in slow oven until ribs are done. Turn ribs several times while baking.

SWISS STEAK AND POLENTA*Helen Bubenyak*

1 lb. thick round steak (cut in serving pieces)	1 can water
3 T. bacon drippings	1 onion (chopped)
1 clove garlic (minced)	½ C. celery leaves
1 can mushrooms (opt.)	Salt and pepper
1 tsp. chili powder	1 can tomato sauce (large)

Brown onion, garlic, and celery leaves in drippings until tender. Brown steak on both sides. Add seasonings, mushrooms, tomato sauce, and water. Simmer until done about ½ hour. Serve with polenta.

Polenta: Bring 3 C. water to a boil with 1 tsp. salt. Slowly add 1½ C. yellow cornmeal mixed with ½ C. cold water, stirring with a wooden spoon. Then stir and turn over several times during cooking process. Cook 25 minutes. Mix well and turn out on plate.

SALISBURY STEAK*Betty J. Foster*

1½ lbs. hamburger	1 egg
½ C. bread crumbs	¼ C. chopped onion
1 C. mushroom soup	

Mix all together. Shape and brown. Place in 8x12-inch baking dish. Bake at 350° for 30 minutes. Drain fat. Add rest of soup mixed with ⅓ C. water. Cover and bake 20 minutes.

BEEF WITH MUSHROOMS*Dorothy Perkins*

2 lbs. round steak	1½ C. beef bouillon
1½ tsp. salt	2 tsp. Worcestershire sauce
¼ tsp. pepper	2 T. catsup
¼ C. fat or oil	1 tsp. dry mustard
1 large onion (sliced thin)	3 T. flour
1 (14 oz.) can mushrooms	3 T. water

Cut meat in desired pieces. Pound in salt, pepper, and a little flour. Cook meat in oil, with onion and mushrooms for 5-6 minutes. Add remaining ingredients except flour and water. Cover and cook slowly, about 1½ hours or until meat is tender. Blend flour and water, add to mixture, and cook until thick.

OVEN SWISS STEAK

Christine Shipman

1½ lbs. steak	½ C. chopped carrots
¼ C. flour	2 T. chopped onions
1 tsp. salt	1 T. Worcestershire sauce
4 C. tomatoes	¼ C. shredded American cheese
½ C. chopped celery	

Cut meat into serving size. Pound flour into meat, brown in hot shortening. Set aside. Place 3 T. flour in hot fat, add tomatoes, celery, carrots, onions, and Worcestershire sauce. Cook until it boils, pour over meat. Cover. Bake in oven at 350° for 2 hours or in slow cooker about 2½-3 hours on medium. Just so it bubbles slow. Put cheese on top when ready to serve.

SHANGHAI BEEF

Marilyn Shiltz

1 lb. round steak (cut into strips)	1 small red pepper (opt.)
2 T. oil	4 jalapeno peppers (opt.)
2 T. cornstarch	¼ tsp. black pepper
1½ C. beef broth	3 T. soy sauce
1 green pepper (chopped)	½ C. minute rice
1 medium onion (chopped)	

Saute beef in oil in large skillet until browned, about 5 minutes. Add cornstarch and blend well. Add broth, red and green peppers, jalapeno peppers, onion, soy sauce, and pepper. Bring to a full boil, stirring frequently. Stir in rice. Cover; remove from heat. Let stand 5 minutes. Fluff with a fork. Makes 4 servings.

MINUTE STEAK WITH MUSHROOM GRAVY

Carleta Stocker

(Served at Senior Citizen meals)

20 beef minute steaks	5 cans family size mushroom soup
3 T. minced onions	

Cut steaks in half; flour and brown in hot fat. Layer in large roaster pan. Mix mushroom soup with equal part water and onion. Pour over steaks. After this gets hot, bake 1 hour. Serve with whipped potatoes. Serves 40.

PEPPER STEAK*Pam Flanigan*

1½ lbs. round steak	8 oz. can (1 C.) tomatoes
½ tsp. salt	½ C. chopped onion
¼ C. flour	1¾ C. water
1/8 tsp. pepper	1 small clove garlic (minced)
¼ C. oil	1 tsp. Kitchen Bouquet
1½ tsp. Worcestershire sauce	2 large green peppers (cut in strips)

Cut steak into strips. Combine flour, salt and pepper. Coat meat strips with flour. In large skillet, cook meat in hot oil until brown on all sides. Drain tomatoes, reserving liquid. Add tomato liquid, water, onion, garlic, and Kitchen Bouquet to meat in skillet. Cover and simmer over low heat for about 1¼ hours, until meat is tender. Uncover and stir Worcestershire sauce and green pepper strips into meat mixture. Cover and simmer 5 minutes. If necessary, thicken with mixture of a little flour and water. Add drained tomatoes, cook about 5 minutes more. Serve over hot rice. Makes about 6 servings.

BAKED STEAK*Deloris Foster*

1 large round steak (cut in squares; tenderized is best)	1 large can Franco-American brown gravy
1 can mushroom soup	1 can water

Brown round steak dipped in flour. Place in baking pan. Pour soup and gravy into drippings. Add water and stir until hot. Pour over steak and bake 1½-2 hours in 325° oven.

♥ BEEF STROGANOFF*In Memory of Marieta Irelan*

1 lb. round steak (¼-inch strips)	6 oz. mushrooms
¼ C. butter	½ C. chopped onion
Salt	1 C. sour cream
Pepper	2 T. flour

Cut round steak into strips. Brown meat quickly in butter. Add salt and pepper and set aside. Cook until tender, but not brown the mushrooms and chopped onion; add to steak. Add 1 can beef broth and heat just to boiling (2 bouillon cubes may be used to make broth). Blend sour cream with flour and stir into meat. Heat through and serve over noodles.

CROCK POT STEAK

Donna L. Davis

2 lbs. beef round steak	¼ C. chopped onion
¼ C. flour	½ tsp. Worcestershire sauce
1 tsp. salt	2 C. canned whole tomatoes
1 stalk celery (chopped)	½ C. grated American cheese
2 carrots (peeled and chopped)	Pepper

Cut steak into serving pieces. Dredge in flour mixed with salt. Place in crock pot. Add chopped vegetables, pepper, and Worcestershire sauce. Pour tomatoes over meat and vegetables. Cover. Cook on high setting for 5 hours or low setting for 7-10 hours. Before serving, sprinkle with grated cheese.

DEBBIE'S VENISON MEDALLIONS

Debbie Euron

1 lb. venison loin	1 pkg. saltine crackers (crushed)
Lawrey's seasoned salt	Garlic salt
Worcestershire sauce	Soy sauce
1 egg (whisked)	Oil for cooking

Slice loin into ½-inch thick portion. Pound with meat mallet until very thin. Dip each loin in whisked egg, then place onto crushed crackers. Cover with more crushed crackers, then press with rolling pin. In 10-inch or 12-inch skillet, fry quickly in small amount of oil, seasoning to taste. Serve immediately.

OVEN STEW

Jenny Kauzlarich

2 lbs. cubed beef	1 (10½ oz.) can cream of mushroom soup
6 diced potatoes	8 slices carrots
½ soup can water	1 pkg. dry onion soup mix

Mix all in large casserole. Cover tightly. Bake at 325° for 3 hours.

BEEF STEW*Mrs. Robert Hayes*

2 lbs. stew meat	1 medium onion (sliced)
1 bay leaf	1 T. salt
1 tsp. sugar	½ tsp. paprika
¼ tsp. pepper (black)	1 tsp. Worcestershire sauce
½ tsp. garlic salt	1 (10¾ oz.) can tomato soup
2 T. oil	6 carrots (bias pieces)
6 small potatoes (quartered)	6 small onions or large one in pieces
1 C. frozen peas	¼ C. flour

Brown stew meat slowly in hot fat using a Dutch oven. Add sliced onion, garlic salt, bay leaf, 1 T. salt, 1 tsp. sugar, ½ tsp. paprika, ¼ tsp. black pepper and 1 tsp. Worcestershire sauce. Add water to tomato soup to make 1 quart and add. Simmer, covered, 1½ hours stirring some. Remove bay leaf and discard. Add carrots, potatoes, and onions. Cover and cook 30 minutes or until tender. Add 1 C. frozen peas and cook 10 minutes. Thicken with ½ C. cold water that has been mixed until smooth with the ¼ C. flour.

VARIATIONS: (1.) If desired, using an oven-safe roaster or large pan the stew (when done) may be topped with baking powder biscuits in a ring around sides and baked 12-15 minutes at 450°. (2.) After browning stew meat place in crock pot with all except carrots, potatoes, onions, and peas. Cook at low overnight. In the early morning add above vegetables except peas and continue on low until about 1 hour before noon meal. Add peas and thicken just before serving. Serves 8 or more.

BEEF CHOW MEIN*Lauralee Hudson*

2 lbs. stew meat	2 C. chopped celery
Water	

Cook this together until beef is tender.

ADD:

1 small bottle soy sauce	2 cans bean sprouts
2 small cans mushrooms	1 can water chestnuts

Cook this until boiling light bubbles. Add cornstarch thickening until thickness desired.

BURGUNDY BEEF STEW

Carol Drake

2 lbs. cubed boneless beef	1/8 tsp. thyme
3 T. butter	12 small white onions
1 (8 oz.) can tomato sauce	1/2 lb. quartered mushrooms
1 T. flour	3 sliced carrots
1 T. instant minced onion	2 cubed potatoes
1 T. minced green pepper	1 C. red cooking wine
2 cloves garlic (crushed)	

In 12-inch skillet, saute beef in butter. Add remaining ingredients. Cook, stirring constantly until mixture is well blended and thickens. Simmer 5 minutes. Pour into 3-qt. casserole. Cover; bake 1 1/2 hours in 350° oven or until meat and vegetables are tender. Serve or freeze. Serves 6-8.

NON-IRISH STEW

Jan Kelly Horras

1 lb. round steak, stew meat or similar (cubed)	1 can tomato soup
4-6 potatoes (peeled and cubed)	1 can peas or green beans (undrained)
1/2 onion (chopped)	Salt and pepper to taste

Spray large stew pan with non-stick spray such as Pam. Brown meat. Add soup plus 1 can water. Add potatoes and onions, simmer with meat and soup until meat and potatoes are tender. Add undrained canned vegetables, salt and pepper. This was my mother's invention when I was young. Real Irish stew would have used mutton, no tomato, and cabbage, turnips or carrots, so we children dubbed it non-Irish stew. Amounts can be varied. Mom usually served it with baking powder biscuits.

J.H.B. Armstrong came from Cincinnati, Ohio to settle in Appanoose County in November 1852. He helped to name the town of Cincinnati for his birthplace. He farmed 2000 acres of land. His famous barn in the west end of Cincinnati was one of the stations on the underground railroad, where negroes going north found shelter and food.



Croatian Immigrants Playing Bocci at Rathbun

Many of the settlers in Appanoose County during the great wave of immigration at the turn of the century were emigrants from Croatia, one of the six republics of Yugoslavia. Croatia was once a part of the Byzantine Empire, but in about the year 879, they became independent. By the help of a certain Pope, they embraced the Roman Catholic religion and accepted the Slavic language instead of Latin. The city of Dubrovnik was the most prominent in the development of Croatian literature and poetry.

Some of the immigrants were Anton and Polona Bubanj, John Todey, John and Frances Mihalovitch, Phillip Buban, Katie Stinac, Eva Cinkovitch, Julio Brisky, Steve Raskie, Antonia (Raskie) Kauzlarich, Jack Kauzlarich, Andrew and Mary Buban, and Ivan (John) Golik. These and many others came to work in the coal mines. Many settled in the coal mining towns of the area, especially Rathbun, Cincinnati and Numa. The Croatians pictured above were playing the popular game of the bocci (pronounced bot-cha). This bowling game, of Italian origin, was often played on a court with a shale surface back of Bona Polich's tavern in Rathbun.

These Croatian people took their culture with them. In the fall of 1928, Joe Ozanich, a talented musician, attempted to preserve the Croatian heritage by forming a Tamburitza orchestra. Today the Croatians celebrate their heritage with the annual Croatianfest, held on the Centerville city square on the last Saturday in July. Some of their highlights are the lively Croatian music and dancing in the bandshell, the ladies in brightly colorful costumes, the games, and the wonderful ethnic food served to all customers.

Cookies and Bars

My Favorite Recipes in this section are:

RECIPE

PAGE #

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- BARS -

ALMOND BARS

Jessica Barrell

CRUST:

1 C. melted oleo	½ tsp. baking soda
1 C. brown sugar	2½ C. oatmeal
2 C. flour	

FILLING:

¾ C. sugar	3 egg yolks
2 T. flour	2 C. milk
Dash salt	3 tsp. almond flavoring

For Crust: Mix all ingredients together until crumbly. Press ½ mixture into 9x13-inch pan. Spread with filling

For Filling: Mix sugar, flour, and salt together. Add egg yolks, milk, and almond flavoring. Cook until thick in pan on stove. Top the filling with remainder of crust. Bake for 30 minutes at 350°.

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APPANOOSE COUNTY BARS

Eleanor Davis Jones

1 pkg. yellow cake mix (dry)	1 egg
1 stick melted margarine	

Mix and press in 9x13-inch Pyrex pan.

MIX TOGETHER:

1 lb. powdered sugar	2 eggs
8 oz. cream cheese	

Put this mixture on top of cake mixture. Bake at 350° for 30 minutes. Cut in squares.

♥ APPLE SQUARES

In Memory of Aunt Jane Oden

CRUST:

3 C. flour
1 tsp. salt
½ C. milk

1 C. shortening or ¾ C. lard
1 beaten egg

FILLING:

2 C. sugar
1 tsp. cinnamon

5 T. flour
8-10 C. apples

For Crust: Mix flour, salt, and shortening like pie crust. Add egg and milk. Divide dough into two balls. Roll out to size of cookie sheet pan, 10x15-inches.

For Filling: Dot with butter. Top with remaining crust. Brush with beaten egg white and sprinkle with sugar. Bake at least 1 hour at 375°. Can be frosted with powdered sugar glaze.

MOM'S ARABIAN SQUARES

Sharon Cooper

1 C. chopped dates
¾ C. hot coffee
½ tsp. soda
1 C. sugar
2 eggs

1¾ C. flour
⅓ C. shortening
½ tsp. salt
1½ tsp. baking powder
1 tsp. vanilla
1 C. black walnuts

Mix the chopped dates, hot coffee, and baking soda in a small bowl. Let the mixture cool. Cream the shortening and the sugar together until fluffy. Sift the dry ingredients: flour, salt, baking powder together. Add the eggs to the creamed mixture and beat. Add vanilla. Add the cooled mixture of dates, coffee, and soda, alternating with the dry ingredients. Fold in walnuts. Bake in a greased and floured 9x13-inch pan. Bake in 350° oven until done. When cool, cut into bars.

BINGO BARS

Mary Montgomery

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|---|---|
| 3 eggs | 1 (4 oz.) jar strained carrot baby food |
| 2 C. sugar | 2 C. flour |
| 1¼ C. salad oil | 2 tsp. soda |
| 1 (4 oz.) jar strained applesauce baby food | 2 tsp. cinnamon |
| 1 (4 oz.) jar strained apricot baby food | 1 C. pecans (opt.) |

Beat eggs and gradually add the sugar. Mix well. Add salad oil and blend. Sift together the dry ingredients. Combine baby food in a bowl. Alternately add dry ingredients and baby food to egg and sugar mixture. Bake in greased and floured 12x18-inch jelly roll pan. Bake at 350° for 25-30 minutes. Cool. Ice with cream cheese or powdered sugar frosting. Cut into bars.

BLARNEY STONES

Betty Jo Milliken

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|-------------------------------------|------------------------|
| 4 eggs | 2 tsp. baking powder |
| 2 C. sugar | ½ tsp. cream of tartar |
| 1 C. boiling water | ¼ tsp. vanilla |
| 2 C. flour (measure before sifting) | |

ICING:

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|---------------------|----------------------------|
| 3 C. powdered sugar | ½ tsp. vinegar |
| ½ C. oleo | 6 T. milk |
| | Vanilla, or almond extract |

Combine eggs and sugar; blend until smooth. Add boiling water. Sift dry ingredients together and add to creamed mixture. Add vanilla or almond extract. Put in jelly roll pan; bake 40 minutes on ungreased pan at 350°.

For Icing: Mix ingredients for icing. Cut cake in squares; cover with frosting and roll in chopped nuts or coconut.

CREAM CHEESE BLINTZES

Sue Ireland

2 tubes crescent rolls
1 C. sugar
1 egg yolk

2 (8 oz. ea.) pkgs. cream cheese
1 tsp. vanilla

TOPPING:

$\frac{3}{4}$ C. sugar
1 tsp. cinnamon

$\frac{1}{2}$ C. oleo

Spread one tube crescent rolls in the bottom of an ungreased 9x13-inch pan. Mix together cream cheese, sugar, vanilla, and egg yolk. Spread over rolls. Spread the other can of rolls over the cream cheese mixture. Mix together the following ingredients: $\frac{3}{4}$ C. sugar, 1 tsp. vanilla, and $\frac{1}{2}$ C. oleo (softened). Spread over top of the last layer of rolls. Bake for 30 minutes in a 350° oven. Let cool. Cut into small squares. Keep in refrigerator.

BROWNIES

Gail Wray

4 eggs (beaten)
2 C. sugar
2 C. flour

7 T. cocoa
1 tsp. vanilla
1 (8 oz.) pkg. chocolate chips
 $\frac{1}{2}$ C. nuts

Melt oleo and cocoa together. Put together in order given and bake at 350° for 25 minutes. May be longer depending on oven.

BROWNIES

Dorothy Perkins

1 C. margarine
1 C. brown sugar
1 C. white sugar
4 eggs

$\frac{1}{2}$ C. cocoa
 $1\frac{1}{2}$ C. flour
1 tsp. salt
1 C. chopped black walnuts
1 tsp. vanilla

Cream together margarine and sugars. Add eggs and vanilla. Beat well. Add dry ingredients then chopped nuts. Bake in greased 10 $\frac{1}{2}$ x15 $\frac{1}{2}$ -inch pan at 350° for 25 minutes. No longer. Sprinkle with powdered sugar.

BLONDE BROWNIES*Nancy Robinson*

½ C. butter or oleo
 1½ C. brown sugar
 2 eggs
 1 tsp. vanilla
 1½ C. flour

½ tsp. baking powder
 ½ tsp. salt
 ½ C. nuts
 6 oz. chocolate chips

Cream butter and brown sugar. Add rest of ingredients except chocolate chips. Spread in 9x13-inch greased pan. Sprinkle with chocolate chips. Bake at 350° for 20-30 minutes.

EVERYBODY'S FAVORITE BROWNIES*Shawna Moorman*

¾ C. butter or margarine
 (melted)
 1½ C. sugar
 1½ tsp. vanilla
 3 eggs
 ¾ C. flour (unsifted)

½ C. cocoa
 ½ tsp. baking powder
 ½ tsp. salt
 1 C. pecans (chopped)
 ½ pkg. chocolate chips

Blend melted butter with sugar and vanilla. Add eggs and beat well with a spoon. Combine flour, cocoa, baking powder, and salt. Add to egg mixture gradually until well blended. Stir in nuts and chocolate chips. Spread in greased 8-inch pan. Bake at 350° for 40-45 minutes or until brownie pulls away from edge of pan. Cool and cut.

MINT BROWNIES*Kris Elgin*

1 box favorite brownie mix

2 small pkgs. creme de menthe
 candy

Bake brownies according to package directions. Lay mints on top of warm brownies. Melt in oven 2 minutes. Spread.

FANTASTIC BROWNIES

Joyce E. Moore

2 sticks oleo	2 eggs
1 C. hot water	1 tsp. soda
2 C. flour	1 tsp. vanilla
2 C. sugar	1 tsp. cinnamon
4 T. cocoa	½ tsp. salt
½ C. sour milk	

Melt oleo in margarine. Mix in 1 C. hot water, sugar, cocoa, milk, eggs, and vanilla. Mix with beaters until smooth. Stir in flour, soda, salt and cinnamon. Spray a cookie sheet and pour in batter. Bake at 350° for about 20 minutes. (I use more cinnamon than called for - so use whatever to your own taste.)

FROSTING:

1 stick oleo	1 tsp. vanilla
2 T. cocoa	4 C. powdered sugar (use more if too thin)
6 T. milk	

Bring to a boil: oleo, cocoa, milk, and vanilla. Pour over powdered sugar.

PERFECT BROWNIES

Beth White

2 T. cocoa	2 eggs
½ C. butter	½ C. flour
1 tsp. vanilla	½ C. nutmeats
1 C. sugar	

Can double the recipe and bake in a large cookie pan. Bake at 350° until brown.

The survey of William Packard for the town of Sharon was acknowledged and deeded on Nov. 29, 1856. In 1857 there were half a dozen dwellings, two stores, a tavern, and a saloon. Samuel Swearingen had a saw and grist mill on the Chariton River, nearby. Only the red rural school remains.

TEXAS BROWNIES*Susie Rausch Grinstead*

2 C. flour
 2 C. sugar
 ½ C. butter or oleo
 ½ C. shortening
 1 C. strong coffee or water

½ C. buttermilk
 2 eggs
 1 tsp. baking soda
 1 tsp. vanilla
 ¼ C. unsweetened cocoa

FROSTING:

½ C. butter or oleo
 2 T. cocoa
 1 tsp. vanilla

¼ C. milk
 3½ C. unsifted powdered sugar

In large mixing bowl combine the flour and sugar. In heavy saucepan combine butter, shortening, coffee or water, and cocoa. Stir and heat to boiling. Pour boiling mixture over the flour and sugar in the bowl. Add buttermilk, egg, baking soda, and vanilla. Beat well using wooden spoon or electric mixer. Pour into a buttered 17½x11-inch jelly roll pan. Bake at 400° for 20 minutes or until brownies are done in the center.

For Frosting: While brownies bake, prepare the frosting. In saucepan combine butter, cocoa, and milk. Heat to boiling, stirring. Mix in the powdered sugar and vanilla until frosting is smooth. Pour warm frosting over brownies as soon as you take them out of the oven. Cool and cut into 48 bars.

WEIGHT WATCHERS BROWNIES*Ellen Moore*

1 C. + 2 T. flour
 2 T. cocoa
 4 T. fructose
 2 T. oil
 3 eggs

2 tsp. baking powder
 3 packets sugar-free chocolate
 powdered milk beverage
 1 tsp. vanilla
 ½ C. water

Mix all dry ingredients. Add remaining ingredients and mix well. Pour into an 8-inch square pan that has been sprayed with Pam. Bake at 350° for 20-25 minutes.

ZUCCHINI BROWNIES

Sharon Squires

2 C. shredded zucchini	1 tsp. salt
1½ C. sugar	1½ tsp. soda
½ C. oil	⅓ C. cocoa
2 C. flour	2 tsp. vanilla
	½ C. nuts

Mix ingredients as in order given by hand until well mixed. Grease and flour jelly roll pan. Bake at 350° for 20-25 minutes.

BUSTER BARS

Donna Houser

1 small pkg. Oreo cookies	1 jar or can fudge sauce
¼ C. oleo	1 jar dry roasted peanuts
½ gallon vanilla ice cream	8 oz. Cool Whip

Crumb cookies in food processor. Mix with melted oleo. Use all but 1 C. Press into pan and chill in freezer. Soften ice cream. Spread over cookie mixture. Refreeze. Spread fudge sauce and nuts in layers. Refreeze. Spread with Cool Whip and top with cookie crumbs. Keep in freezer. Cut into bars.

OOEY-GOOEY CARAMEL BARS

Flossie Kozak

2 C. flour	1 (14 oz.) bag caramels
1½ C. brown sugar (firmly packed)	5 T. milk, cream, or evaporated milk
2 C. rolled oats	2 C. chocolate chips
1 tsp. baking soda	½ C. chopped nuts
1½ C. butter (melted)	

Combine flour, brown sugar, oats, baking soda, and melted butter (if you substitute margarine for butter, use 2 T. less margarine). Press ⅔ mixture onto bottom of 15x10x1-inch jelly roll pan. Bake at 350° for 10 minutes. Meanwhile, melt caramels and milk in top of double boiler, stirring constantly. Sprinkle chocolate chips and nuts on hot crust. Spread caramels over top. Sprinkle with remaining oat mixture. Bake 20 minutes longer. Cut into bars while still warm.

CHERRY BARS

Dora Mudra

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|----------------|--------------------------|
| 1 C. margarine | 2½ C. flour |
| ¾ C. sugar | ½ tsp. salt |
| 4 eggs | 1½ tsp. baking powder |
| 1 tsp. vanilla | 1 can cherry pie filling |

Cream margarine and sugar. Add eggs and vanilla. Sift flour, salt, and baking powder together. Add to creamed mixture. Put half the mixture into a greased cookie sheet. Spread pie filling over this. Spoon rest of mixture over the filling. Bake at 350° for 30 minutes.

CHOCOLATE COOKIE CRUNCH BARS

Betty Higginbottom

COOKIE BASE:

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|------------------------------------|----------------------|
| 2 C. finely crushed vanilla wafers | ⅓ C. butter (melted) |
| ¼ C. firmly packed brown sugar | |

TOFFEE LAYER:

- | | |
|--|--------------------------------|
| ½ C. butter | ½ C. firmly packed brown sugar |
| 1 (6 oz.) pkg. chocolate morsels
or chocolate chips | ½ C. finely chopped nuts |

For Cookie Base: Preheat oven to 350°. In bowl combine wafer crumbs and brown sugar. Stir in butter. Press into 9x13-inch baking pan. Bake at 350° for 8 minutes.

For Toffee Layer: In saucepan combine butter and brown sugar. Cook over moderate heat, stirring constantly, until mixture comes to a boil. Boil 1 minute. Pour immediately over baked base. Bake at 350° for 10 minutes. Let stand 2 minutes. Sprinkle chocolate morsels or chocolate chips on top. Let stand 2-3 minutes until chips are shiny and soft. Spread evenly. Sprinkle with chopped nuts. Cut into 2x1-inch bars or break into irregular pieces. Makes 4½ dozen bars.

The town of Milledgeville was dedicated by Harrison Anderson on Dec. 22, 1857. The town gradually disappeared and was later inundated by the waters of Rathbun Lake. Only the cemetery remains, high on the bluff.

CHOCOLATE STREUSEL BARS

Phyllis Morlan

1 ³ / ₄ C. flour	1 egg
1 C. sugar	1 (14 oz.) can sweetened condensed milk
¼ C. cocoa	
½ C. margarine	2 C. semi-sweet chocolate chips (divided)
1 C. coarsely chopped nuts	

Heat oven to 350°. Grease 9x13x2-inch baking pan. In large bowl stir together flour, sugar, and cocoa. Cut in margarine until mixture resembles coarse crumbs. Add egg; mix well. Reserve 1½ C. Press remaining mixture onto bottom of prepared pan. Bake 10 minutes. Meanwhile, in medium microwave-safe bowl, place sweetened condensed milk and 1 C. chocolate chips. Microwave at High (100%) for 1-1½ minutes or until chips are melted and mixture is smooth when stirred; pour over crust. Add nuts and remaining chips to reserved crumb mixture. Sprinkle over top. Bake additional 25-30 minutes or until center is almost set. Cool completely. Cut into bars. Makes about 36 bars.

CHOICE CHIP DREAMS

Jan Horras

CRUST:

½ C. (1 stick) butter or margarine	¼ C. brown sugar
	1 C. flour

TOPPING:

2 eggs (well beaten)	½ tsp. baking powder
1 tsp. vanilla	½ C. nuts
1½ C. brown sugar	1 C. (or 6 oz. pkg.) chocolate chips
¼ C. flour	

Blend crust ingredients; press well into greased 9x13-inch cake pan. Bake 15 minutes at 325°. Remove from oven and spread with rest of ingredients that have been well mixed. Return to oven. Bake 30 minutes at 325° or until done. Cool before cutting. Original recipe from 1950's used chocolate chips. Now there are so many kinds of chips available. Try your own favorite choice (or combination) of chips.

COCONUT BARS

Marion Woodward

- | | |
|----------------------------------|------------------------------------|
| ½ C. shortening | 1 C. flour |
| 2 C. brown sugar (firmly packed) | 2 tsp. baking powder + 1 tsp. salt |
| 2 eggs | 1½ C. flaked coconut |
| 2 tsp. vanilla | ½ C. chopped nuts |

Melt ½ C. shortening over low heat. Add brown sugar, eggs, 1 tsp. salt. Mix well. Stir and blend: flour, baking powder. Mix well. Stir in: flaked coconut, chopped nuts. Spread in 9x13-inch pan. Press chocolate chips over top. Bake at 350° for 25-30 minutes. Cool and cut into bars. Yield: 2 dozen.

DUMP BARS

Vicki Sparks

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|-------------|----------------------|
| 2 C. sugar | 1 C. oil |
| 1¾ C. flour | 1 C. chocolate chips |
| 5 eggs | 1 tsp. vanilla |
| 1 tsp. salt | ½ C. cocoa |

Dump all ingredients except chocolate chips into bowl; mix until moistened. Spread in greased 9x13-inch pan and sprinkle with chips. Bake at 350° for 30 minutes.

FESTIVE FUDGE FILLED BARS

Vicki Joiner

- | | |
|----------------------------|-----------------------|
| 2 C. quick oats (uncooked) | 1 tsp. soda |
| 1½ C. flour | 1 tsp. salt |
| 1 C. chopped nuts | 1 C. melted margarine |
| 1 C. packed brown sugar | |

Mix together to resemble coarse crumbs. Reserve 1½ C., press remaining crumb mixture into bottom of 9x13-inch pan. Bake at 375° for 10 minutes. Melt 2 T. vegetable shortening with 1½ C. plain M&M's in heavy pan or microwave, stirring and pressing with spoon to break up chocolate mixture. This mixture will be almost melted and pieces of color coating remain. Remove from heat and stir in 1 can Eagle Brand milk and mix well. Spread over partially baked crust within ½-inch of edge. Combine reserved crumb mixture and approximately 1 C. M&M's and ½ C. coconut. Sprinkle on top and press. Continue baking 20-25 minutes. Use 1 lb. pkg. M&M's.

FROSTED CREAMS

Elayne Nesja

1½ C. sugar	1 tsp. cinnamon
1 C. shortening	1 tsp. soda
1 C. raisins (cooked)	½ tsp. salt
1 C. liquid from raisins	2½ C. sifted flour
2 eggs	(cake flour is best)

Cream shortening and sugar and add eggs one at a time, beating well after addition of each egg. Sift cinnamon and salt with flour and add alternately with raisin liquid to shortening and sugar mixture - saving a bit of raisin liquid to add with soda at the last. Stir in raisins. Pour batter into well oiled 13x17-inch rimmed baking sheet. Bake 30 minutes at 330°. When cool, frost top with Brown Sugar Icing.

BROWN SUGAR ICING:

½ C. brown sugar	¼ C. cream
¼ C. butter	

Cook until bubbly, while stirring. Then add powdered sugar, enough to make frosting of good spreading consistency. Can be cut into 30-35 pieces.

FROSTED COOKIES

Kelli Clark

½ C. shortening	1½ C. flour
1 C. sugar	1 tsp. baking powder
2 eggs	1 tsp. vanilla
½ tsp. salt	

Mix together and spread on greased cookie sheet (will be stiff) with sides. Beat 1 egg white until stiff. Add 1 C. brown sugar slowly. Spread over cookie dough. Sprinkle 1 C. nutmeats or crushed peanuts on top. Bake at 325° for 30 minutes.

The town of Iconium was surveyed and platted on March 25, 1857 by H. Myers. There was a saw and corn mill, a general store, a drug store, two blacksmith shops, a wagon shop, and a Methodist Episcopal Church.

FRUIT COCKTAIL BARS

Rosalee Exline

1½ C. sugar
 2 eggs
 1 (17 oz.) can fruit cocktail
 (undrained)
 1 tsp. vanilla extract

1½ tsp. baking soda
 1 tsp. salt
 1⅓ C. flaked coconut
 1 C. chopped walnuts
 2¼ C. all-purpose flour

GLAZE:

½ C. sugar
 ¼ C. butter or margarine

2 T. milk
 ¼ tsp. vanilla extract

In a mixing bowl, cream sugar and eggs. Add fruit cocktail and vanilla; mix well. Combine the flour, baking soda, and salt; add to the creamed mixture and mix well. Pour into a greased 15x10x1-inch baking pan. Sprinkle with coconut and walnuts. Bake at 350° for 20-25 minutes or until cake tests done. Cool for 10 minutes. In a saucepan: bring sugar, butter, and milk to a boil. Remove from the heat; add vanilla and mix well. Drizzle over cake. Cool, cut into bars. Yield: 2-2½ dozen.

GINGER CREAMS

Deb Egeland

1 C. bacon grease
 1 C. sugar
 1 C. molasses
 1 C. buttermilk

5¼ C. flour (enough for spoon
 to stand up)
 2 tsp. soda
 1 tsp. each: cinnamon, ginger
 and salt

Cream bacon fat and sugar. Add remaining ingredients and mix well. Pour into rectangle 9x13-inch pan. Bake at 350° for 35 minutes.

EASY LEMON BARS

Nancy Watterson

1 angel food cake mix
 (1 step kind)

1 can lemon pie filling

Mix and pour into a greased and floured jelly roll pan. Bake at 350° for 25 minutes. Frost with cream cheese frosting or just sprinkle powdered sugar on top.

GRANDMA LOU'S LEMON BARS

Jan Horras

CRUST:

1 C. soft butter or margarine ½ C. powdered sugar
2 C. flour

TOPPING:

4 beaten eggs with ¼ tsp. salt ⅓ C. lemon juice (real or bottled)
2 C. sugar ½ tsp. vanilla
¼ C. flour

For Crust: Cream all ingredients (similar to pie crust) until resembles cornmeal. Press firmly into 9x12-inch pan. Bake 15 minutes at 350°. Remove from oven, immediately pour on topping.

For Topping: Beat eggs very well, add rest of ingredients. Mix well and pour over hot crust. Return to 350° oven for 25-30 minutes. Handwritten recipe found in antique cookbook bought at estate auction. I adjusted ingredients and added directions.

LEMON BARS

Helen McElvain

3 eggs ⅓ C. oleo
1 pkg. lemon cake mix

½ tsp. baking powder ¼ tsp. salt
¼ C. lemon juice 2 T. grated lemon peel (opt.)
1 C. sugar

Heat oven to 350°. Combine 1 egg, oleo, and cake mix. Mix until dry and crumbly; reserve 1 C. Pat remaining mixture into 9x13-inch pan and bake 12-15 minutes. Beat 2 eggs, baking powder, lemon juice, sugar, salt and lemon peel until light and foamy. Pour over hot crust. Sprinkle with remaining crumb mixture. Bake about 15 minutes. Cool completely. Cut into squares. For orange bars substitute orange cake mix for the lemon 2 layer mix.

WEIGHT WATCHERS PEANUT BUTTER BARS *Pauline Taylor*

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|-------------------------------------|--------------------|
| 3/4 oz. dry oatmeal | 1 T. peanut butter |
| 1 packet chocolate powder drink mix | 2 T. water |
| | 1 packet sweetener |

Mix thoroughly. Shape into a bar and freeze. Eat frozen. Makes 1 serving.

PEANUT BUTTER KRUNCH BARS

Judy Power

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|----------------------------|----------------|
| 1/2 C. butter or margarine | 1 tsp. soda |
| 1 C. white sugar | 1/8 tsp. salt |
| 1/2 C. brown sugar | 2 T. milk |
| 1/2 C. peanut butter | 1/2 C. flour |
| 1 egg | 1 tsp. vanilla |
| 2 C. quick oatmeal | |

Cream shortening, peanut butter, and sugar. Add eggs. Mix well. Combine dry ingredients. Add to creamed mixture alternately with milk and vanilla. Spread in 9x13-inch pan. Bake at 350° for 18-20 minutes. Do not overbake. Bars may be frosted with powdered sugar frosting using equal amounts of margarine and peanut butter in frosting.

PECAN BARS

*Peggy Kimmerle
Bridget Ryder*

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|------------|---------------|
| 3 C. flour | 1/2 C. sugar |
| 1 C. oleo | 1/2 tsp. salt |

Mix like pie crust. Press into 10x15-inch pan. Bake 20 minutes at 350°.

- BEAT:
- | | |
|---------------------|--------------------|
| 4 eggs | 3/4 C. white sugar |
| 1 1/2 C. corn syrup | 3 T. oleo (melted) |
| 3/4 C. brown sugar | 1 1/2 tsp. vanilla |

Mix together, then add 2 1/2 C. pecans. Pour over crust. Bake 25 minutes at 350°. Cool before cutting.

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PINEAPPLE BARS

*Ruth Benz
Nancy Robinson*

2 eggs	1 tsp. vanilla
2 C. sugar	½ C. nuts
2 C. flour	¼ tsp. salt
2 tsp. soda	1 (20 oz.) can crushed pineapple (juice and all)

Beat 2 eggs. Add (mixing by hand not electric mixer) remaining ingredients all at one time and stir together. Spread in 10x15-inch pan. Bake 35 minutes at 350°. While hot frost with:

1 (8 oz.) pkg. cream cheese	1 tsp. vanilla
½ stick margarine	½ C. nuts
1¾ C. powdered sugar	

Mix thoroughly and spread on hot bars.

PUMPKIN BARS

Dolores M. Foster

2 C. white sugar	1 C. salad oil
4 eggs	2 C. pumpkin
2 C. flour	2 tsp. baking powder
1 tsp. cinnamon	1 tsp. soda
1 tsp. vanilla	

FROSTING:

1 (3 oz.) pkg. cream cheese	1 tsp. vanilla
¾ stick oleo	3 C. powdered sugar
2 T. milk	

Combine ingredients. Place on 12x18-inch cookie sheet or jelly roll pan. Bake 20-25 minutes at 350°. Cool and frost bars.

PAUL'S PUMPKIN BARS*Tara Kaestner*

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|----------------------------|---|
| 4 eggs | 1 tsp. salt |
| 1 2/3 C. granulated sugar | 1 tsp. baking soda |
| 1 C. cooking oil | 1 (3 oz.) pkg. cream cheese
(softened) |
| 1 (16 oz.) can pumpkin | 1/2 C. butter or margarine |
| 2 C. all-purpose flour | 1 tsp. vanilla |
| 2 tsp. baking powder | 2 tsp. ground cinnamon |
| 2 C. sifted powdered sugar | |

In mixing bowl, beat together eggs, granulated sugar, oil, and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, salt, and soda in small bowl. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15x10x1-inch baking pan. Bake in 350° oven for 25-30 minutes. Cool and frost with cream cheese icing.

For Frosting: Cream together cream cheese and butter or margarine. Stir in vanilla. Add powdered sugar a little at a time, beating well until smooth.

PUMPKIN PIE SQUARES*Marge Rust*

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|------------------------|--------------------------------|
| 1 C. flour | 1 (13 oz.) can evaporated milk |
| 1/2 C. quick oats | 2 eggs |
| 1/2 C. brown sugar | 3/4 C. sugar |
| 1/2 C. margarine | 1 tsp. cinnamon |
| 1 (16 oz.) can pumpkin | 1/2 tsp. ginger |
| | 1/4 tsp. cloves |

Combine first 4 ingredients until crumbly. Press into 9x13-inch pan. Bake 15 minutes at 350°. Mix all remaining ingredients and pour on top of first baked layer. Bake 35 minutes at 350°. Each bar contains 174 calories and 29% USRDA for Vitamin A.

Centerville's new opera house had its grand opening on Jan. 18, 1899 with a presentation of the charming comic opera "La Mascotte" to an audience estimated from 800-1000 people.

RHUBARB BARS

Pauline Golick

3 C. cut rhubarb
1½ C. sugar
1 tsp. vanilla
3 T. cornstarch (dissolved in
¼ C. water)

1½ C. flour
1 C. oleo
½ C. chopped nuts
1 C. brown sugar
Pinch of salt
1 tsp. soda
1½ C. oatmeal

Cook ingredients in first column together until rhubarb is tender. Let cool until thick. Combine ingredients from second column and press half of mixture into a 9x13-inch pan. Pour rhubarb mixture over and then sprinkle with remaining oat mixture. Bake at 350° for 30-35 minutes. (Can add frozen strawberries to cooled cooked mixture before baking.)

SOUR CREAM RAISIN BARS

Pauline Golick

2 C. raisins (water)
1 C. margarine
1 C. brown sugar
1¾ C. quick oatmeal
1¾ C. flour
1 tsp. soda

1 C. sugar
¼ tsp. salt
3 T. cornstarch
3 eggs
1 C. sour cream
1 tsp. vanilla

Place raisins in enough water to cover and cook 2 minutes. Drain and set aside. Cream margarine and brown sugar; add oatmeal, flour, and soda. Pat ½ mixture in a large cake pan. Bake 10 minutes until golden brown. Blend together sugar, salt, cornstarch, eggs, and sour cream. Cook over low heat stirring constantly until mixture boils. Remove from heat. Add vanilla and cooked raisins. Pour over crust and sprinkle remaining crust crumbs on top. Bake at 350° for 20 minutes.

The first Council for the town of Cincinnati met on Apr. 19, 1875 with A.A. Atherton as Mayor. The Council provided for construction of sidewalks and enacted a Sabbath ordinance.

INDOOR S'MORES

Judy Power

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|---------------------------------------|-----------------------------|
| $\frac{2}{3}$ C. light corn syrup | 1 tsp. vanilla |
| 2 T. margarine or butter | 8 C. Golden Grahams cereal |
| 1 (11½ oz.) pkg. milk chocolate chips | 3 C. miniature marshmallows |

Butter rectangular pan, 9x13x2-inches. Heat corn syrup, margarine, and chocolate chips to boiling in 3-qt. saucepan, stirring constantly; remove from heat. Stir in vanilla. Pour over cereal in large mixing bowl; toss quickly until completely coated with chocolate. Fold in marshmallows, 1 C. at a time. Press mixture evenly in pan with buttered back of spoon. Let stand until firm, at least 1 hour. Cut into about 1½-inch squares. Store loosely covered at room temperature.

SPEEDY LITTLE DEVILS

Kara Keller

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|--------------------------------------|---------------------------------------|
| 1 devil's food cake mix | $\frac{1}{2}$ C. creamy peanut butter |
| 1 stick butter or margarine (melted) | 1 (7-7½ oz.) jar marshmallow creme |

Combine melted butter and dry cake mix. Reserve 1½ C. of this mixture for topping. Put remaining crumb mixture into ungreased 9x13x2-inch pan. Top with combined peanut butter and marshmallow creme and spread evenly. Crumble remaining mixture over that. Bake 20 minutes at 350°. Cool. Makes 3 dozen bars.

TOTALLY CHEWY

Carol Joiner Soppe

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|------------------------------|---------------------------------------|
| 1 C. butterscotch chips | 1 tsp. vanilla |
| 1 C. chocolate chips | 1½ C. chunky peanut butter |
| $\frac{1}{2}$ C. white sugar | 5 C. Total (crushed but not too fine) |
| $\frac{1}{2}$ C. brown sugar | |
| 1 C. white Karo syrup | |

Melt chocolate and butterscotch bits on low temperature in microwave. While chips are melting, bring to a good boil: white sugar, brown sugar, and Karo syrup. Remove from heat and add vanilla, chunky peanut butter, Total cereal. Pat in bottom of 9x13-inch pan (sprayed with Pam). Pour melted mixture over top. Cool to lukewarm before cutting.

THREE LAYER NO BAKE COOKIES

Kay Oden Hanson

FIRST LAYER:

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|----------------|--|
| ½ C. butter | 1 egg (slightly beaten) |
| ¼ C. sugar | 2 C. finely crushed graham
crackers |
| ¼ C. cocoa | ½ C. nuts |
| 1 tsp. vanilla | 1 C. flaked coconut |

SECOND LAYER:

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|-------------|------------------------------------|
| ½ C. butter | 2 tsp. instant vanilla pudding mix |
| 3 tsp. milk | 2 C. powdered sugar |

THIRD LAYER:

- | | |
|----------------------|-------------|
| ¾ C. chocolate chips | 1 T. butter |
|----------------------|-------------|

First Layer: Place butter, sugar, cocoa, and vanilla in top of double boiler and cook until blended. Add egg and cook 5 minutes longer, stirring constantly. Add crumbs, coconut and nuts. Press into buttered 9-inch square pan. Cool.

Second Layer: Cream butter until light and fluffy. Mix milk and pudding mix. Add sugar gradually and beat until smooth. Spread over first layer and let stand until firm.

Third Layer: Melt in double boiler, spread over second layer. Cut into squares and refrigerate.

WALNUT SLICES

Traditional Moravian Recipe

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|--------------------------|------------|
| ½ C. butter or margarine | 1 C. flour |
| 2 T. brown sugar | |

Work until smooth. Pat into 9x12-inch pan. Bake 12-15 minutes at 350°. Pour this mixture over baked batter while hot:

- | | |
|-------------------|----------------------|
| ½ C. coconut | ¼ tsp. baking powder |
| 1½ C. brown sugar | ½ tsp. salt |
| ½ C. walnuts | 2 eggs (beaten) |
| 2 T. flour | 1 tsp. vanilla |

Bake 20-30 minutes more at 350°. Sprinkle with powdered sugar when baked and cut into squares.

- COOKIES -

SUGARLESS APPLESAUCE COOKIES

Frances Dooley

1 C. flour	2 eggs
2 tsp. cinnamon	2 tsp. vanilla
1 tsp. soda	1 tsp. liquid sweetener
½ tsp. nutmeg	1 C. quick oatmeal
¼ tsp. cloves	1 C. unsweetened applesauce
¼ tsp. allspice	½ C. melted shortening or oil
1½ C. nuts	1 C. raisins

Sift together the flour, cinnamon, soda, nutmeg, cloves, and allspice. Add other ingredients. Drop by spoonfuls on greased cookie sheet. Bake in 350° oven for 10-12 minutes.

ANDES MINT COOKIES

Linda Stephens

¾ C. butter	2 eggs
1½ C. brown sugar	2½ C. flour
2 T. water	1¼ tsp. soda
2 C. chocolate chips	½ tsp. salt
	Andes mints

Combine butter, water, and brown sugar in a saucepan. Stir over low heat until butter melts and add 2 C. chocolate chips. Stir until partially melted. Remove from heat and continue to stir until melted. Cool for 10 minutes. Beat in eggs on high speed, one at a time. Stir together the flour, soda, and salt. Add to other ingredients at low speed. Chill 1 hour. Roll into balls. Bake at 350° for 5 minutes. Do Not Overbake. Place on waxed paper and put an Andes mint on each. Push down so cookie spreads. When soft, swirl mint. (I put the mints on the cookies before I transfer them to the waxed paper.)

The first coal shaft in the county was sunk by B.F. Kindig in about 1863 and was located in what is now the west or southwest part of Centerville. But coal had been cropped from the surface for local uses, long before this.

BANANA COOKIES

Mary Boyd

1 C. sugar	¼ tsp. nutmeg
½ tsp. salt	1 tsp. cinnamon
¾ C. shortening	½ tsp. baking soda
1 C. mashed banana	1⅔ C. flour
1 egg	1¾ C. oatmeal

Cream together sugar, shortening, banana, and egg. Add dry ingredients. Mix well. Spoon onto cookie sheet. Bake at 350° for 6-8 minutes or until golden brown. Makes 4 dozen. Optional: Frost with Cream Cheese Frosting.

BANANA COOKIES

Loris Dudley

¾ C. shortening	1¼ C. sugar
1 C. mashed bananas	1 tsp. vanilla
1 egg	1½ C. flour
1 tsp. baking powder	½ tsp. salt
¼ tsp. nutmeg	¾ tsp. cinnamon
1 C. oatmeal	½ C. nuts (chopped)
½ tsp. soda	

Blend shortening and sugar until creamy. Stir in bananas, egg, and vanilla. Sift dry ingredients together and add to the banana mixture. Add the oatmeal and nuts. Pour the batter on a cookie sheet and spread. Bake for 20 minutes at 375°.

BROWN COOKIES

Anna Mae Partin
Anna M. Barbaglia

1½ C. sugar	1 tsp. soda dissolved in water
¾ C. lard	of raisins
2 C. raisins (boil 5 minutes in 1 C. water; save water)	1 T. cinnamon
1 tsp. salt	2 eggs
	2½ C. flour
	½ C. nutmeats

Cream sugar and lard. Add raisins, salt, cinnamon, and eggs alternately. Add soda, water, and flour. Lastly add nutmeats. Batter should be stiff enough to stand in peaks when dropped by spoonful on cookie sheet. Add more flour if needed. Use greased pan.

BRAN COOKIE

Jeanne Joiner

- | | |
|----------------------|----------------------|
| 2 eggs (well beaten) | 1 tsp. cinnamon |
| 4 T. sour milk | 1 C. bran |
| ¼ tsp. salt | 1 C. flour |
| ¼ C. butter | ¼ tsp. baking soda |
| ½ C. sugar | 1 C. chopped raisins |

Sift flour, measure and sift salt, baking soda and cinnamon. Add bran. Cream butter and sugar. Add eggs. Beat thoroughly. Add sifted dry ingredients alternately with milk. Add raisins and mix thoroughly. Drop by teaspoonful onto greased baking sheet. Bake at 400° about 20 minutes.

NORWEGIAN BUTTER COOKIES

Sharon Walker

- | | |
|-------------------|---------------------|
| 1 C. real butter | 1 tsp. almond |
| ½ C. + 2 T. sugar | 2 C. unsifted flour |
| 1 tsp. vanilla | |

Cream butter, sugar, and flavorings. Add 2 C. unsifted flour and work with hands if necessary. Roll dough into balls and cross with fork on ungreased cookie sheet. Put almond half in center. Bake at 350° for 10 minutes.

COOKIES (Cheerios Cookies)

Lyn Kruzel

- | | |
|--------------------|---|
| 1 C. margarine | 1 tsp. salt |
| 1 C. sugar | 1 tsp. soda |
| 1 C. brown sugar | ½ tsp. baking powder |
| ½ C. peanut butter | 1 C. oatmeal |
| 2 eggs | 2½-3 C. Cheerios |
| 1 tsp. vanilla | 1 C. chips (chocolate or peanut butter) |
| 2 C. flour | |

Cream together the margarine, sugars, peanut butter, eggs, and vanilla. Sift the flour, salt, soda, and baking powder and add to the creamed mixture. Mix well. Add the oatmeal, Cheerios and chips and stir. Bake for 10-12 minutes at 350°.



GRANDMA TUCKER'S COFFEE COOKIES

*In Memory of
Great Grandma Tucker*

- | | |
|----------------|----------------------|
| 3/4 C. raisins | 1/4 tsp. salt |
| 1/2 C. coffee | 1 tsp. vanilla |
| 1 egg | 2 C. flour |
| 1/2 C. butter | 1 tsp. baking powder |
| 1 C. sugar | 1/2 C. nuts (opt.) |
| 1/2 C. coffee | |

Cook raisins and coffee together. Cream together: egg, butter, sugar, and coffee. Add salt, vanilla, flour, baking powder, and nuts. Drop on cookie sheet and bake in 375° for 10 minutes. Makes about 4 dozen cookies.

RICE CHEX COOKIES

Judy Power

- | | |
|-----------------------|-------------------------------------|
| 1 C. white corn syrup | 1 C. chunky or creamy peanut butter |
| 1 C. granulated sugar | 6 C. Rice Chex cereal |

Combine corn syrup and sugar in medium saucepan. Cook over medium heat stirring occasionally. Bring to rolling boil and cook for 20 seconds. Remove from heat and add peanut butter. Mix until smooth. Pour over cereal and gently fold to coat cereal. Drop by spoonfuls on waxed paper.

CEREAL COOKIES

Esther Hurley

- | | |
|------------------------|-------------------------------|
| 2 C. flour | 2 eggs (well beaten) |
| 1 tsp. soda | 1 tsp. vanilla |
| 1/2 tsp. baking powder | 2 C. coconut |
| 1/4 tsp. salt | 2 C. corn flakes |
| 1 1/4 C. oleo | 1/2 C. nuts or walnuts (opt.) |
| 1 C. white sugar | 1 C. brown sugar |

Sift flour, soda, baking powder, and salt. Cream oleo and sugars. Add vanilla and eggs. Add flour. Stir in coconut, cereal, and nuts. Bake on greased cookie sheet at 350°. Makes 8-9 dozen cookies. (I fill the cup with corn flakes, crush a little, then fill again, then crush smaller as you put in bowl.)

CHRISTMAS COOKIES (Grandma's)*Vicki Butler*

2/3 C. shortening
 3/4 C. sugar
 1 egg
 1 tsp. vanilla

2 C. sifted flour
 1 1/2 tsp. baking soda
 1/4 tsp. salt
 4 tsp. milk

Preheat oven to 370°. Cream shortening and sugar. Add egg, beat mixture until it is light and fluffy. Add vanilla. Mix sifted dry ingredients, stir into cream mixture. Divide dough in half and chill 1 hour. Roll out 1/2 of dough 1/8-inch thick. Put on greased cookie sheets after you cut them out. Optional: Sprinkle lightly with sugar. Bake at 370° for 10-12 minutes. Frost after cooled if desired.

CHOCOLATE DATE COOKIES*Letha Crawford*

1/2 C. shortening
 1 C. brown sugar
 1 beaten egg
 2 squares melted chocolate
 1/4 tsp. salt
 1 tsp. vanilla

1/2 C. nutmeats
 1/2 tsp. soda
 1/2 C. milk
 1 2/3 C. flour
 3/4 C. chopped dates

Cream butter (use Crisco) and sugar. Add beaten egg. Mix smooth, then stir in melted chocolate and vanilla. Alternate the milk and flour which has been sifted with the soda and salt. Add the nutmeats and drop by teaspoon on greased cookie sheet. Bake in 350° oven. Cool and ice with chocolate icing. Makes 4 dozen.

ICING:

1/2 C. brown sugar
 1/4 C. canned milk

1 T. butter
 1 tsp. vanilla

Cook 5 minutes or less than add powdered sugar until consistency to spread.

CHOCOLATE DROP COOKIES

Ielene Jones

- | | |
|--------------------|---|
| 1 C. brown sugar | 2 oz. unsweetened chocolate
(melted) |
| ½ C. melted butter | 2 C. flour |
| ½ C. sour milk | 1 C. nuts (chopped) |
| 1 egg | 1 tsp. vanilla |

Cream together brown sugar and melted butter. Add egg and sour milk. Mix well. Add cooled chocolate. Stir in flour. Add chopped nuts and vanilla. Drop onto greased baking sheet from teaspoon. Bake 10-12 minutes or until done in 350° oven. Cool, then frost.

FROSTING:

- | | |
|---------------------|---|
| 3 squares chocolate | 3 T. cold coffee |
| 2 T. butter | 2 C. powdered sugar or enough
to make proper consistency |

Melt chocolate, add butter, and coffee. Heat to boiling, stirring constantly. Add powdered sugar and mix well.

CHOCOLATE M&M'S COOKIES

Railynn Robinson

- | | |
|-------------------------------------|---|
| 1½ C. semi-sweet chocolate
chips | 1 egg |
| 1 C. packed brown sugar | 1¾ C. all-purpose flour |
| ½ C. shortening | ½ tsp. baking powder and baking
soda |
| ½ C. sour cream | 1½ C. plain or peanut M&M's |
| ½ tsp. vanilla | ½ C. chopped nuts |

Heat oven to 350°. Heat chocolate chips until melted; reserve. Beat brown sugar and shortening in large bowl vigorously until creamy and well blended. Mix in sour cream, vanilla, and egg. Stir in reserved melted chips, flour, baking powder, and baking soda thoroughly. Stir in candies and nuts. Drop by tablespoon about 2-inches apart onto ungreased cookie sheet. Bake 9-11 minutes. Cool 1 minute. Remove to wire rack.

MONSTER COOKIE RECIPE

Marilyn Gorden

- | | |
|------------------------------|---|
| 6 eggs | 4 tsp. soda |
| 1 lb. (2 1/3 C.) brown sugar | 1/2 lb. butter |
| 2 C. white sugar | 1 1/2 lbs. peanut butter (3 C.) |
| 1 tsp. vanilla | 9 C. quick oats |
| 1 T. syrup | 1/2 lb. chocolate chips and 1/2 lb. M&M's (I use 1 lb. M&M's, no chips) |

Mix in order. Drop on ungreased cookie sheet with tablespoon. Bake at 350° for 8-10 minutes. Don't overbake. (Doesn't call for flour.)

CHOCOLATE SNAPPERS

Dianne Strickler

- | | |
|--------------------|-------------------|
| 1 3/4 C. flour | 1 C. sugar |
| 2 tsp. baking soda | 1 egg |
| 1 tsp. cinnamon | 1/4 C. corn syrup |
| 1/4 tsp. salt | 2 oz. Choco-Bake |
| 3/4 C. shortening | |

Combine first 4 ingredients in small bowl. In large bowl, cream shortening with sugar and egg. Mix in corn syrup and chocolate. Blend in flour mixture. Shape into 1-inch balls and roll in granulated sugar. Bake at 350° for 12-15 minutes.

AUGUST'S CHOCOLATE CHIP COOKIES

Naomi Hutt

- | | |
|-----------------------------|--------------------|
| 1 C. margarine | 3 eggs |
| 1 1/2 C. white sugar | 3/4 C. brown sugar |
| 4 1/2 C. flour | 1 1/2 tsp. soda |
| 2-3 C. pecans | 1 1/2 tsp. vanilla |
| 10 oz. milk chocolate chips | 10 oz. white chips |

Combine margarine, white sugar, brown sugar, and vanilla. Mix until fluffy. Add eggs. Beat well after each egg. Add dry ingredients by hand. Add nuts (your choice), chocolate chips, and white chips. Bake at 350° for 10-12 minutes.

CARAMEL FILLED CHOCOLATE COOKIE

Mrs. Leo (Pat) Neubauer

- | | |
|--------------------------------|--|
| 2½ C. flour | 2 eggs |
| ¾ C. unsweetened cocoa | 1 C. chopped pecans |
| 1 C. sugar | 48 Rolo chewy caramels
(9 oz. pkg.) |
| 1 C. firmly packed brown sugar | 1 T. sugar |
| 1 tsp. baking soda | 4 oz. vanilla flavored candy
coating (if desired) |
| 1 C. margarine or butter | |
| 2 tsp. vanilla | |

Heat oven to 375°. Lightly spoon flour into measuring cup. In small bowl, combine flour, cocoa, and baking soda; blend. In large bowl beat 1 C. sugar, brown sugar, and margarine until light and fluffy. Add vanilla and eggs; beat well. Add flour mixture; blend well. Stir in ½ C. pecans. For each cookie with floured hands, shape about 1 T. dough around 1 caramel candy, covering completely. In small bowl, combine remaining ½ C. pecans and 1 T. sugar. Press one side of each ball into pecan-sugar mixture. Place nut side up 2-inches apart on ungreased cookie sheet. Bake at 375° for 7-10 minutes or until set and slightly cracked. Cool 2 minutes, remove from cookie sheets; cool. Melt candy coating over low heat, stirring constantly. Drizzle over cookie. Makes 4 dozen.

BANANA CHOCOLATE CHIP COOKIES

Sally Bauer

CREAM TOGETHER:

- | | |
|-----------------|---------------------------------|
| 1 C. sugar | ⅔ C. shortening |
| 2 eggs (beaten) | 1 C. mashed bananas (3 bananas) |

ADD:

- | | |
|----------------------|--------------------------------|
| 2½ C. flour | ¼ tsp. soda |
| 2 tsp. baking powder | ¾ tsp. salt |
| 1 tsp. vanilla | 1 (6 oz.) pkg. chocolate chips |

Drop on cookie sheet. Bake at 350° for 10-12 minutes.

CHOCOLATE CHIP OATMEAL COOKIES

Jane Kaster

- | | |
|----------------------------------|--------------------------------------|
| 1 C. (rounded) all-purpose flour | ½ C. firmly packed light brown sugar |
| 1 C. quick cooking oatmeal | ¼ C. Egg Beaters |
| 2 T. unsweetened cocoa | 1 tsp. vanilla |
| ¾ tsp. baking soda | ½ pkg. semi-sweet chocolate pieces |
| 1½ sticks margarine (softened) | 1 C. walnuts (chopped) |
| ½ C. granulated sugar | |

Preheat oven to 350°. Spray cookie sheets with non-stick vegetable spray. Mix flour, oatmeal, cocoa, and baking soda on a sheet of waxed paper. In large bowl mix margarine, sugars until light and fluffy. Beat in Egg Beaters and vanilla. Stir in flour mixture until well blended. Stir in chocolate bits and walnuts. Drop batter by teaspoons on prepared cookie sheets leaving 2-inches between cookies. Bake for 10-12 minutes or until lightly browned. Let stand for 3 minutes. Cool on racks. Makes about 5 dozen cookies.

CHOCOLATE CHIP OATMEAL COOKIES

Sally Bauer

- | | |
|-------------------|-----------------------------|
| 1 C. butter | 2 tsp. soda |
| 1 C. shortening | 1 tsp. salt |
| 1½ C. sugar | 1 tsp. cinnamon |
| 1½ C. brown sugar | 3 C. oatmeal |
| 4 eggs | 3 C. (heaping) flour |
| 2 T. hot water | 1 C. coconut |
| | 12 oz. mini chocolate chips |

Cream together butter, shortening, and sugars. Add eggs and water and mix well. Add soda, salt, cinnamon, and flour and stir until well blended. Then add coconut and chips. Drop cookies by tablespoonfuls onto cookie sheet. You may also use larger amounts of dough to make monster-sized cookies.

JOSH'S CHOCOLATE CHIPS COOKIES *Shelly Hamlin-Rodrick*

- | | |
|------------------------|----------------|
| 1 C. margarine | 2 tsp. vanilla |
| 1 C. brown sugar | 1 tsp. salt |
| 1 C. white sugar | 1 tsp. soda |
| 2 eggs | 3 C. flour |
| 12 oz. chocolate chips | |

Blend margarine, sugars, and eggs until creamy. Add rest of ingredients. Chill dough. Roll into balls, bake 7-8 minutes at 350°. Makes 5-6 dozen.

"COWLESS" COW PATTIES *Vina Taylor*

- | | |
|-----------------------|-----------------------|
| 1 C. shortening | 1 C. margarine |
| 2 C. white sugar | 2 C. brown sugar |
| 4 eggs | 2 tsp. vanilla |
| 1 tsp. baking soda | 1 tsp. baking powder |
| 1 tsp. salt | 4 C. flour |
| 1 C. shredded coconut | 1 C. pecan pieces |
| 2 C. corn flakes | 6 oz. chocolate chips |

Cream shortening, margarine, and sugars. Add beaten eggs and vanilla. Add flour, baking powder, and soda; mixing well. Add nuts, coconut and chocolate chips and corn flakes. Mix and drop by large spoonfuls on cookie sheet. Spread each one slightly with back of spoon. Bake 10 minutes or more in 350° oven. Makes 75 (four-inch size) cookies.

DATE-NUT COOKIES *In Memoyr of Zena Wahn*

- | | |
|------------------------|---|
| 1 C. brown sugar | 1 C. nutmeats |
| 1 C. granulated sugar | 1 tsp. cinnamon |
| 1 C. melted shortening | 1 tsp. soda (dissolve in a very little hot water) |
| 2 eggs (beaten) | 4 C. flour |
| ½ lb. dates (cut up) | |

Combine all ingredients and shape into a roll. Chill. Slice thin. Bake about 20 minutes in a 375° oven.

GINGERBREAD (Doubled)*Deb Egeland**(Cut-out cookies or house pieces)*

2 C. butter or margarine

1 C. light molasses

2 C. brown sugar

10 C. flour

1 C. corn syrup

2½ T. ginger

Slowly heat 1 C. margarine (butter), 1 C. brown sugar, ½ C. corn syrup, and ½ C. molasses. Stir occasionally until melted. Mix 5 C. flour and 1¼ T. ginger. Add hot mixture and stir well. Roll and cut. Bake at 375° for 8-10 minutes. For house, roll into jelly roll pan, bake 25 minutes and cut immediately. Repeat. (Two batches make a nice house.)

MORAVIAN GINGER THINS*Delores Burkland*

½ C. butter or margarine

¾ C. cinnamon

1 C. molasses

¼ tsp. allspice

⅓ C. brown sugar

Dash of salt

¾ tsp. ginger

¾ tsp. baking soda

¾ tsp. cloves (scant)

3½ C. sifted cake flour

Combine melted butter and heated molasses. Add sugar, spices, salt and baking soda. Stir in flour. Let season in refrigerator at least 24 hours, better to season 1 week. Remove and divide into small portions. Return all but one to refrigerator. Place small dough in lightly floured surface and roll paper thin. Bake on greased cookie sheets at 375° for 6 minutes. Do not over-bake. These cookies will keep very well in closed tin or jar. This recipe will make about 200 cookies, cut into fancy shapes about 1½-inches diameter before baking.

KRUM KAGE*Deb Egeland*

1 C. sugar

¼ tsp. baking powder

½ C. melted butter (fill to 1 C. with sour cream)

Pinch salt

1½ C. flour

3 eggs (slightly beaten)

1 tsp. vanilla

Beat eggs; add sugar and blend well with butter/cream mixture. Add other ingredients and mix well. Bake on Krum Kage iron. Wrap on cone and cool.

FUNFETTI COOKIES

Kari Kauzlarich

- | | |
|------------------------------------|-----------------------------------|
| 1 Pillsbury Plus Funfetti cake mix | 2 eggs |
| 1/3 C. oil | 1 can Pillsbury Funfetti frosting |

Heat oven to 350°. Combine cake mix (dry), eggs, and oil. Stir by hand until moistened. Stir in the candy bits. Form into 1-inch balls or drop by teaspoon onto sprayed cookie sheet. Bake 6-8 minutes. Cool and remove from pan. Spread frosting and sprinkle on candy bits.

MOLASSES CRINKLES

Glenda Grove

- | | |
|---------------------------|-----------------|
| 1/2 C. oleo | 2 tsp. soda |
| 1 C. brown sugar | 1/2 tsp. cloves |
| 1 egg | 1/4 tsp. salt |
| 1/4 C. dark Karo molasses | 1 tsp. cinnamon |
| 2 1/4-2 1/2 C. flour | 1 tsp. ginger |

This recipe tastes like gingersnaps. First mix and cream oleo and brown sugar. Add egg and molasses. Mix well. Sift together flour, soda, cloves, salt, cinnamon, and ginger. Add to creamed mixture. Chill and roll into balls the size of a walnut. Then roll in granulated sugar. Place on greased sheet. Bake 10 minutes at 350°. Do Not Overbake - gets too hard and dry.

GRANDMA HERMA'S MOLASSES GINGER COOKIES

Debbie Eurom

- | | |
|---------------------------|---------------------------|
| 3/4 C. melted shortening* | 3/4 C. sugar |
| 1/2 C. molasses | 1 egg |
| 1/2 tsp. salt | 1/2 tsp. cloves or nutmeg |
| 1 tsp. cinnamon | 1/2 tsp. ginger |
| 2 tsp. soda | 2 C. flour |
| 1/4 C. water* | |

*May reduce shortening to 1/2 C. and increase water to 1/2 C. Melt shortening - let cool to room temperature. Combine egg, sugar, salt, spices, molasses, shortening, and soda. Add flour and mix well. Chill, covered in refrigerator at least one hour. Form into balls on cookie sheet and bake 8-10 minutes at 375°. Delicious with coffee!

NO BAKE COOKIES*Misty Seddon*

1 C. sugar
 ¼ C. butter
 ¼ C. milk
 2 T. cocoa

¼ C. peanut butter
 1½ C. oatmeal (quick)
 1 T. vanilla

Mix first 4 ingredients and boil 1 minute. Add peanut butter, oatmeal, and vanilla. Drop onto waxed paper.

♥ OATMEAL COOKIES*In Memory of Ruth Henderson*

1 C. butter
 2 C. flour
 1 tsp. cinnamon
 2 eggs (well beaten)
 ½ tsp. salt
 1 C. sugar

2 C. oatmeal
 1 C. nuts (opt.)
 ¾ tsp. soda
 5 T. sweet milk
 1 C. raisins

Cook raisins and use water (enough to cover raisins in cup). (I usually do not need to use the milk.) Bake at 350°.

GRANDMA MAHAN'S OATMEAL COOKIES*Sharon Cooper*

1 C. raisins (cooked in water)
 1 C. sugar
 6 T. raisin juice
 ¾ C. shortening
 2 C. flour

1 C. quick oatmeal
 2 eggs
 2 tsp. (level) baking soda
 1 tsp. cinnamon
 1 tsp. vanilla

Dissolve the 2 tsp. (level) of baking soda in the 6 T. raisin juice. Cream together the shortening and sugar until light and fluffy. Add the eggs, raisin water, raisins, and vanilla. Beat. Sift together the dry ingredients and add to the first. Blend in oatmeal. Drop by teaspoons on a cookie sheet. Bake at 350° for 12-15 minutes. Nuts, chocolate chips, or coconut may be added to the dough for variety.

OATMEAL COOKIES

Alice Hixenbaugh

- | | |
|------------------|----------------------|
| 1 C. white sugar | 1 tsp. soda |
| 1 C. brown sugar | 1 tsp. baking powder |
| ½ C. lard | ½ tsp. salt |
| ½ C. butter | 3 C. oatmeal |
| 2 eggs | 1 C. coconut |
| 1½ C. flour | 1 C. nuts |

Mix all together and drop by teaspoon on greased cookie sheet. Bake 8 minutes at 375°. This will make 4 dozen cookies.

OATMEAL MACAROONS

Bonnie Kauzlarich

- | | |
|------------------|-------------------------|
| 1 C. shortening | 1½ C. flour |
| 1 C. brown sugar | 1 tsp. soda |
| 1 C. white sugar | ½ tsp. almond flavoring |
| 1 tsp. vanilla | 3 C. oatmeal |
| 2 eggs (beaten) | 1 C. coconut |
| | ½ C. nuts |

Cream shortening, sugars, and vanilla. Add beaten eggs and beat. Add remaining ingredients and stir. Shape into balls and roll in ⅓ C. white sugar and ¼ tsp. cinnamon. Place on cookie sheet and bake 10-12 minutes at 350°.

COCONUT OATMEAL COOKIES

Alberta Sales

- | | |
|------------------|----------------------|
| 1 C. shortening | 1 tsp. soda |
| 1 C. brown sugar | 1 tsp. baking powder |
| 1 C. white sugar | 2 C. coconut |
| 2 eggs | ½ C. nuts |
| 2 C. flour | 1 tsp. vanilla |
| 1½ C. oatmeal | |

Mix together and roll into balls. Press down. Bake at 350° for 10-12 minutes.

♥ OATMEAL ROCKS

In Memory of Mrs. Rex (Ruby) Wells

- 1 C. shortening
- 2 C. brown sugar
- 2 eggs
- 2 tsp. cinnamon
- 2 tsp. cloves
- 1 tsp. nutmeg
- ½ tsp. salt

- 3 C. flour
- 1 C. oatmeal
- 2 tsp. baking powder
- 1 tsp. soda
- ½ C. milk
- 1 C. chopped raisins
- ½ C. nutmeats

Cream sugar and fat, add eggs then milk. Sift spices with flour several times and add to the liquid. Last of all add oatmeal, raisins, and nuts. Drop from teaspoon on cookie sheet.

NO BAKE OATMEAL COOKIES

Joyce E. Moore

- ½ C. oleo
- ½ C. milk
- ½ C. cocoa

- 2 C. sugar
- 1 tsp. vanilla
- 3 C. quick oatmeal

Mix oleo, milk, cocoa, sugar, and vanilla. Heat on high for 3 minutes in the microwave. Stir and heat 3 minutes more. Add oatmeal. You may also add coconut or nuts if you prefer.

NO BAKE ORANGE BALL COOKIES

Catherine Mallett

- 1 stick margarine
- 1 lb. powdered sugar
- 1 box vanilla wafers

- 1 small can frozen orange juice
- 1 handful nutmeats (chopped fine)
- 1 handful coconut

Mix (as listed) well and roll into balls. Can be rolled in powdered sugar if desired, not necessary. Better if made a day ahead.

♥ ORANGE DELIGHT COOKIES

In Memory of Zena Wahl

- | | |
|----------------------------|-----------------------|
| ¾ C. Crisco | ½ C. sour milk |
| 1½ C. brown sugar | 1½ tsp. baking powder |
| 2 eggs (well beaten) | 3 C. flour |
| 1 tsp. vanilla | 1 tsp. salt |
| 1½ tsp. grated orange rind | Some nuts |

Mix in order given. Drop by teaspoonfuls on greased cookie sheet. Bake in a 375° oven about 8 minutes. As soon as taken from oven, dip cookies in the following and put on waxed paper:

- | | |
|----------------------------|-------------------|
| 1½ tsp. grated orange rind | ⅓ C. orange juice |
| 1 C. granulated sugar | |

Stir occasionally so the sugar will not settle to the bottom.

PEANUT BUTTER COOKIES

*Natalie Tait Stroup
Juanita Oden*

- | | |
|--------------------|------------------------------|
| 1 C. shortening | 2 tsp. soda |
| 1 C. brown sugar | 1 tsp. salt |
| 1 C. white sugar | 3½ C. flour |
| 1 C. peanut butter | 2 eggs |
| 1 tsp. vanilla | Chocolate candy stars (opt.) |

Cream shortening, sugars, peanut butter, and add eggs together. Sift dry ingredients together. Add to shortening and sugar mixture. Add vanilla. Shape into balls and roll in sugar. Bake on ungreased cookie sheet at 350° for 8 minutes. Optional: Immediately after removing from oven press a chocolate star in center of each cookie.

PECAN FINGERS

Ted Hughes

- | | |
|------------------------------|---------------------|
| ½ lb. butter (not margarine) | 1 C. chopped pecans |
| 2 C. flour | 1 tsp. vanilla |
| 6 T. powdered sugar | |

Mix above ingredients well; pat into shape with hands, a small oblong about 2-inches long and 1-inch wide. Bake about 50 minutes in slow oven, about 300°. When cool, roll in powdered sugar.

♥ PEANUT BUTTER COOKIES *In Memory of Everett Henderson*

½ C. butter or margarine
 ½ C. peanut butter
 ½ C. granulated sugar
 ½ C. brown sugar
 1 egg

1¼ C. sifted all-purpose flour
 ¾ tsp. baking soda
 ¼ tsp. salt
 Peanuts (opt.)
 ½ tsp. vanilla

Thoroughly cream butter, peanut butter, sugars, egg, and vanilla. Sift together dry ingredients; blend into creamed mixture. Shape into 1-inch balls; roll in granulated sugar. Place 2-inches apart on ungreased cookie sheet. Press crisscross with fork tines. Bake at 375° for 10-12 minutes. Cool slightly; remove from pan. Makes 4 dozen.

PECAN PUFFS

Traditional Moravian Recipe

1 C. butter and vegetable
 shortening (mixed together)
 ½ C. powdered sugar (sifted)
 2¼ C. flour (sifted)

½ tsp. salt
 1 tsp. vanilla
 ¾ C. pecans (chopped)
 1 C. powdered sugar (sift & save)

Cream shortening, butter, and ½ C. sugar. Stir in dry ingredients (sifted together) and pecans; blend well. Mold into 1-inch balls, place on well greased cookie sheet. Bake in a moderate oven at 375° for 12-15 minutes. Remove from cookie sheet and roll in reserved powdered sugar while warm.

FILLED RAISIN COOKIES

Frances Pickering

1 C. sugar
 ¾ C. shortening
 2 eggs
 1 tsp. vanilla

1 tsp. soda
 2 T. milk
 ½ tsp. salt
 2½ C. flour

FILLING:

½ C. water
 ½ C. sugar
 1 T. cornstarch

1 C. raisins
 ½ C. nuts

Boil the filling together until thick. Add the raisins (ground or chopped) and nuts. Mix the dough and make two rolls about 2-inches around and refrigerate. Cut slices thin and place on cookie sheet. Put a teaspoon of filling on each slice and top with another slice and press together. Bake at 375° for 8-10 minutes or until lightly brown.

SNICKER-DOODLE COOKIES

Mable Huffman

1 C. shortening
2 eggs

1½ C. sugar

Beat.

MIX:

2¾ C. flour
2 tsp. cream of tartar

1 tsp. soda
½ tsp. salt

Chill. Roll into walnut size balls. Dip into: 2 T. sugar and 2 tsp. cinnamon (mixed together). Press down. Put on cookie sheet and bake at 350° for 8-10 minutes.

SNOBALLS

Nora Hamlin

2 sticks margarine
¾ C. sugar
1 tsp. water

2 C. flour
1 C. finely chopped nuts
Hershey's Kisses

Mix all, except Kisses. Refrigerate ½ hour. Roll mixture around a Hershey Kiss. Bake at 350° for 8-10 minutes. Cool. Roll in powdered sugar. Makes 3 dozen.

SUGAR COOKIES

Gloria Crall

(Recipe used to make cookies at Moravia School)

2 C. powdered sugar
½ C. sugar

1 lb. oleo or butter
2 eggs

5 C. flour
½ tsp. salt
2 tsp. soda

2 tsp. cream of tartar
1 tsp. butter flavoring
1 tsp. vanilla

Cream sugars, butter, and eggs together until creamy. Mix dry ingredients together. Add to creamed mixture. Add flavoring and vanilla. Mix well. Shape into balls on lightly greased cookie sheets. Press down lightly with a glass dipped in sugar. Bake at 350° until slightly brown on edge, about 10 minutes. Makes about 50 cookies.

GRANDMA'S SUGAR COOKIES

Beverly Hanson

- | | |
|---------------------|------------------------|
| 1 C. powdered sugar | ½ tsp. cream of tartar |
| 2 C. unsifted flour | 1 egg (beaten) |
| 1 C. margarine | 2 tsp. vanilla |
| ½ tsp. salt | ¼ tsp. baking soda |

Sift dry ingredients. Cut in margarine as for pie crust. Add egg and vanilla. Form into balls and roll in granulated sugar. Place on ungreased cookie sheet and flatten with glass dipped in sugar. Bake 10-12 minutes at 350° until edges are brown.

MARY MAC'S SUGAR COOKIES

Georgia Cooper

CREAM:

- | | |
|---------------------|---------------------|
| 1 C. powdered sugar | 1 C. butter or oleo |
| 1 C. white sugar | 1 C. vegetable oil |

ADD:

- | | |
|------------------------|-------------|
| 2 beaten eggs | 1 tsp. salt |
| 1 tsp. vanilla | 1 tsp. soda |
| 1 tsp. cream of tartar | 4½ C. flour |

Mix well in a large bowl (dough will be stiff). Drop dough onto cookie sheet (about the size of a walnut). Then flatten with the bottom of a glass that has been dipped in sugar. If you don't have a cookie press, Mary uses the bottom of a 5 oz. glass (cheese spread glass). Bake at 350° for about 9-12 minutes or until lightly brown around the edges. Yield: 7-8 dozen cookies. No need to grease the cookie sheet. (Mary is Georgia Cooper's sister-in-law.)

SPRITZ COOKIES

Gretchen Fadiga

- | | |
|----------------|----------------|
| ½ C. butter | 2½ C. flour |
| ½ C. margarine | 1 tsp. vanilla |
| 3 egg yolks | 1 C. sugar |

Cream butter and margarine and sugar. Add egg yolks and vanilla; mix well. Add flour. Press through a cookie press. Bake at 350° for 10-12 minutes.

POWDERED SUGAR COOKIES

Norma McDonough

- | | |
|-------------------------------|------------------------|
| ½ C. shortening | 2½ C. sifted flour |
| ½ C. butter or margarine | 1 tsp. baking soda |
| 1½ C. unsifted powdered sugar | 1 tsp. cream of tartar |
| 1 egg (unbeaten) | 1 C. chopped pecans |
| 1 tsp. vanilla | |
| ¼ tsp. almond extract | |

Cream shortening and butter. Gradually add sugar; cream well. Add egg and flavorings. Beat until fluffy. Sift flour with soda and cream of tartar. Add and mix well. Stir in nuts. Drop small spoonfuls on ungreased baking sheet. Bake at 400° for 8-10 minutes or until light tan. While hot roll in powdered sugar.

WHITE AMISH COOKIES

*Margaret Wells
Connie Rausch*

- | | |
|---------------------|------------------------|
| 1 C. butter (real) | 4½ C. flour |
| 1 C. sugar | 1 tsp. soda |
| 1 C. powdered sugar | 1 tsp. cream of tartar |
| 1 C. oil | ½ tsp. salt |
| 2 eggs | 1 tsp. vanilla |

Cream butter, sugar, powdered sugar, oil, and eggs. Sift together dry ingredients and add to creamed mixture. Chill for several hours. Roll into balls the size of walnuts. Flatten cookies with glass dipped in sugar. Bake at 350° for 10 minutes. (Bake on ungreased cookie sheet.)

SUGARLESS COOKIES

Vina Taylor

- | | |
|------------------------|----------------------|
| 3 ripe bananas | 1 C. dates (chopped) |
| ⅓ C. oil | ½ tsp. salt |
| 2 C. quick oatmeal | 1 tsp. vanilla |
| ½ C. walnuts (chopped) | |

Mash bananas. Add dates and oil. Mix other ingredients. Let stand 1 hour. Bake at 350° for 10-12 minutes.

VANILLA COOKIES*Vivien Wilson Wright*

1 C. shortening	3 eggs (beaten)
3 C. sugar	1 tsp. soda
1 C. sweet milk	1 tsp. cream of tartar
3½ C. + flour	2 tsp. vanilla

Mix ingredients. Roll and cut with cookie cutter. Bake at 350° for about 15 minutes or until lightly browned.

WHITE CHRISTMAS COOKIES*Martha Rottman*

1 C. butter	1 tsp. baking soda
1½ C. sugar	1 tsp. salt
½ C. light brown sugar	12 oz. coarsely chopped white chocolate
2 eggs	6 oz. coarsely chopped macadamia nuts
¾ C. flour	

Cream butter and sugars. Add eggs. Combine flour, soda, and salt. Add to mixture. Mix well. Add chocolate and nuts. Drop by rounded tablespoon onto ungreased cookie sheets, flatten with the back of a spoon. Bake at 325° for 10-12 minutes.

YEAST COOKIES*Traditional Moravian Recipe*

2 C. flour	1 pkg. dry yeast
½ lb. margarine	⅓ C. lukewarm water

Dissolve yeast in the warm water. Make crumbly mixture of flour and margarine. Add yeast; mix well. Roll into small balls; flatten (using finger tip) in sugar - on sheet of waxed paper. Flatten one side - then the other - working in sugar, make very thin. Use greased cookie sheet. Bake at 350° for 12-15 minutes until light brown. Very crisp and very good!

YUMMY COOKIES

Mable Huffman

Cookie sheet covered with soda crackers

1 C. butter

1 C. brown sugar

Boil 3 minutes. Pour over soda crackers. Bake 5 minutes. Cover with package of chocolate chips and nuts. Back to oven to melt, 3-5 minutes. Press with spatula. Cut in squares. Cool. Serve. Delicious! Put foil on cookie sheet.

ZUCCHINI SPICE COOKIES

Joan Murphy

½ C. shortening

1¾ C. flour

¾ tsp. cinnamon

2 tsp. baking powder

¼ tsp. nutmeg

½ tsp. salt

¼ tsp. cloves

¼ C. milk

1 C. brown sugar

1½ C. unpeeled grated zucchini

1 egg

½ C. nuts

Cream shortening, spices, and brown sugar until light and fluffy. Beat in eggs. Mix flour, baking powder, and salt. Add alternating with milk to creamed mixture. Stir in zucchini and nuts. Drop by tablespoon onto greased baking sheet. Bake at 375° for 12-15 minutes or until golden. Remove from baking sheet and cool on a wire rack. Store in tightly covered container. Makes 4 dozen.



Followill Boarding House in Numa

The village of Bellair was founded in 1854. A store was built in 1855 and a post office established in 1859. The name Bellair comes from an Ohio River town of Bellaire and is derived from the French phrase "bel air", meaning good air. The railway missed the village by half a mile and Numa gradually absorbed the town.

As a young man, James Hibbs came west in 1848. He built his homestead in Franklin Twp. near the old Mormon Trail. He started a general store in 1851, followed by a grist mill and saw mill. Later he added flouring mills. The village of Hibbsville was laid out by James and Pleasant Hibbs in 1852 and a post office established the following year. By 1857, Hibbsville was a flourishing village with a hotel, three general stores, a drug store, a blacksmith and shoe shops. The founding of Numa, two miles north, on the railway brought on decay. Many of the buildings were moved to Numa. Only the cemetery remains.

Numa was surveyed in 1871. When the railroad came through, the name Numa was used and the nearby towns of Bellair and Hibbsville were absorbed or moved to Numa. According to one authority, the name Numa is a shortening or corruption of the Idumaeen People, a biblical name. Another source cites the story of a sick Indian girl named "Nooma", who won the hearts of the white people who cared for her. Coal mining has been the leading industry in the Numa area. The flourishing Miners' Union had 460 members. In 1913 the town had a population of almost 1000 people. Now it is about 150.

Desserts

My Favorite Recipes in this section are:

RECIPE

PAGE #

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_____	_____
_____	_____
_____	_____
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- DESSERTS -

ANGEL CAKE DESSERT

Irene Crow

- | | |
|------------------------|--------------------------------------|
| 1 angel food cake | 1 sugar-free pkg. strawberry gelatin |
| 1 pkg. vanilla pudding | 1 box strawberries |

Cut the cake in pieces, then pour over it 1 pkg. vanilla pudding mixed as directed. Let this cool until set, then combine gelatin made as package directs. Add strawberries. Pour over vanilla pudding. Cool. Serve with lite Cool Whip.

ANGEL DESSERT

Donita Havard

- | | |
|--|-----------------------------|
| 2 pkgs. vanilla instant pudding mix and milk | 1 angel food cake |
| 2 pkgs. strawberry Jello | 2 pkgs. frozen strawberries |
| | 2 C. boiling water |

Mix vanilla pudding as on package with milk. Mix 2 pkgs. strawberry Jello with 2 C. boiling water. Stir frozen strawberries into Jello. Tear angel food cake into pieces in 9x12-inch pan. Stir pudding mix and strawberry mix and pour over cake. Refrigerate and serve.

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FRUIT AND ANGEL DESSERT

Rosalee Exline

- | | |
|--|--|
| 1 (10 oz.) angel food cake | 1 (3½ oz.) can flaked coconut (toasted) |
| 1 (15 oz.) can crushed pineapple | 1 (6 or 7 oz.) jar maraschino cherries (drained and chopped) |
| 1 (12 oz.) container frozen whipped topping (thawed) | |

Break cake into bite-size pieces (should have about 8 C.). Arrange half of the cake pieces in bottom on a 9x13x2-inch baking dish. Top with half of the undrained pineapple and cherries. Spread half of the dessert topping over all and top with half of the coconut. Repeat layers, ending with dessert topping and coconut. Cover and refrigerate overnight. Makes 12 servings.

♥ APPLE CRISP

In Memory of Cloe Joine

- | | |
|--------------------|--------------------|
| 4 C. sliced apples | ½ C. brown sugar |
| 1 T. lemon juice | ½ tsp. salt |
| ⅓ C. flour | 1 tsp. cinnamon |
| 1 C. rolled oats | ⅓ C. melted butter |

Place apples in shallow oiled baking dish. Sprinkle with lemon juice. Combine dry ingredients. Add melted butter and mix until crumbly. Sprinkle crumbs over apples. Bake until apples are tender, about 30 minutes at 350°.

APPLE CRISP

Virginia Kauzlarich

- | | |
|-----------------------------------|------------|
| Apples (enough for 9x12-inch pan) | ½ C. sugar |
| | ¼ C. water |

TOPPING:

- | | |
|-------------------------|-----------------|
| 1 C. sugar | ½ C. flour |
| ½ C. margarine (melted) | 1 tsp. cinnamon |
| 1 C. quick oatmeal | |

Fill 9x12-inch pan with sliced apples. Add ½ C. water. Sprinkle ½ C. sugar over apples. Mix all the topping ingredients together, then spread the mixture over top of apples. Bake 30-40 minutes in 375° oven.

APPLE CRISP WITH ORANGE JUICE

Ruth Hiner

- | | |
|--------------------------|------------------------|
| 4 C. sliced pared apples | ½ tsp. ground cinnamon |
| ¼ C. orange juice | ¼ tsp. ground nutmeg |
| 1 C. sugar | Dash of salt |
| ¾ C. flour (sifted) | ⅓ C. butter |

Mound apples in buttered pie plate and pour orange juice over them. In separate bowl, combine sugar, flour, spices, and salt; cut in butter until mixture is crumbly. Sprinkle over apples. Bake at 375° for 45 minutes or until apples are tender and topping is crisp. Serve warm with cream. This is Barbara Bush's recipe.

GOLDEN APPLE CRUNCH

Deloris Foster

6 Golden Delicious apples
½ C. sugar
½ tsp. cinnamon

¼ tsp. cloves
2 tsp. lemon juice

TOPPING:

½ C. sugar
¾ C. sifted flour
½ tsp. salt

½ C. butter or margarine
¼ C. chopped nuts

Butter 8x8x2-inch baking dish. Pare, core, and slice apples. Combine sugar, cinnamon, cloves, and lemon juice and mix with fruit. Turn into prepared baking dish.

For Topping: Crumble together sugar, flour, salt and butter. Mix in nuts and top apples with crumbly mixture. Bake at 375° about 45 minutes or until apples are tender and topping is nicely browned. Makes 6-8 servings.

♥ APPLE DUMPLINGS

In Memory of Ivine Christian

DOUGH:

2 C. flour
2 tsp. baking powder
½ tsp. salt
2 T. sugar

⅓ C. shortening
½ C. milk
½ tsp. cinnamon

SYRUP:

1 C. sugar
½ C. butter

1½ C. water
Boil for 5 minutes

Stir dry ingredients. Cut in shortening and stir in milk. Cut into 4 or 5 parts. Roll out each piece separately. Put whole peeled apples on each piece of dough. Prick each one several times. Make syrup and pour over apples in a shallow pan. Bake 35 minutes at 375°.

APPLE DUMPLINGS

Bonni Maddaleno

2 C. flour
1/2 tsp. salt

1 1/2 tsp. baking powder
1/3 C. shortening
2/3 C. milk

Mix and divide the above 5 ingredients. Roll out and cut into quarters. Place 1/2 apple or 1/4 apple on dough and fold over and seal. Place in pan and pour syrup over apples and bake 1 hour at 350°.

SYRUP:

2 C. sugar

2 C. boiling water
1/2 C. butter or oleo

APPLE GOODIE

Edith Beaty

3 C. diced, peeled apples
1 C. sugar
1 T. flour
Pinch of salt
1/2 tsp. cinnamon

3/4 C. quick oatmeal
3/4 C. flour
3/4 C. brown sugar
1/4 tsp. soda
1/4 tsp. baking powder
1/3 C. melted butter

Put apples in buttered 9x9-inch pan. Sprinkle with sugar, flour, salt, and cinnamon. Top with the following: Mix until crumbly, put over apples. Bake 30 minutes for 350°.

CANDIED APPLES

Lauralee Hudson

1 (8 oz.) pkg. cream cheese
(room temp.)
3/4 C. brown sugar

1/4 C. white sugar
1 tsp. vanilla

Mix together in blender. Use Fruit Fresh to keep apples white.

APPLE PIZZA DESSERT

Lois Reynolds

- | | |
|------------------------------|------------------------|
| 1¼ C. flour | ½ C. sugar |
| ½ C. Crisco | 1 tsp. cinnamon |
| ¼ tsp. salt | ½ C. brown sugar |
| ½ C. ice water less 1 T. | ½ C. flour |
| ½ C. cheddar cheese (grated) | ¼ tsp. salt |
| ½ C. dry non-dairy creamer | 3 C. raw sliced apples |

Blend flour, salt, shortening, and cheese with pastry blender. Add water and stir well. Spread out in pizza pan. Mix together sugar mixture and spread half of this on crust. Top with sliced apples. Sprinkle with 2 T. lemon juice. Sprinkle on rest of sugar mixture. Dot with butter. Bake at 450° for 20-30 minutes. Serve plain or with ice cream.

EASY MISSOURI APPLE DESSERT

Kim Ferguson

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|------------------|---------------------|
| 2 C. flour | 6-7 apples (sliced) |
| 1½ C. soda | 3 T. flour |
| 2 eggs (beaten) | 2 C. sugar |
| ⅔ C. cooking oil | 1 tsp. salt |
| 1 tsp. vanilla | ¾ C. chopped nuts |

Mix apples with 1 C. sugar and 3 T. flour. Put in 9x13-inch pan. Combine flour, salt, 1 C. sugar, and soda. Combine 2 eggs, vanilla. Stir only until blended. Pour over apples. Bake at 350° for 40-50 minutes. Prick warm cake with fork and pour topping over cake.

TOPPING:

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|-------------|-----------------|
| 1 C. sugar | ½ C. sour cream |
| ½ tsp. soda | |

Cook over medium heat until mixture boils. Pour over cake. Cut in squares and serve.

APPLE TORTE

Dollie Huff

- | | |
|----------------------|------------------------|
| 1 C. sugar | 1 egg |
| 2-3 T. butter | 1 tsp. vanilla |
| 1 C. flour | ½ tsp. raisins or more |
| ½ tsp. baking soda | 2 C. chopped apples |
| ½ tsp. baking powder | ½ C. nuts |

Mix dry ingredients and add to mixture. Mix well. Fold in apples and nuts. Bake in greased pan, 8x8-inch, for 35 minutes at 375°.

BLUEBERRY DESSERT

Helen Johnson

- | | |
|---------------------------------|-----------------------|
| 16 graham crackers | 2 eggs |
| ½ C. sugar | ½ C. sugar |
| ½ C. melted butter or margarine | Blueberry pie filling |
| 1 (8 oz.) pkg. cream cheese | Whipped topping |

Crush graham crackers and add ½ C. sugar and ½ C. melted butter or margarine. Mash down for crust. Use 11x13-inch pan. Mix cream cheese, eggs, and butter or margarine and pour over crust. Bake 20 minutes at 300°. Let cool. Add 1 can blueberry pie filling. Top with whipped topping.

BLUEBERRY DESSERT

Myrtle Engtsminger

- | | |
|-----------------------------|----------------------------|
| 1 pkg. Lorna Doone cookies | 1 C. sifted powdered sugar |
| 1 can blueberry pie filling | 2 eggs |
| ½ C. butter or margarine | ½ C. chopped pecans |
| | ½ pt. whipping cream |

Roll cookies fine and spread over bottom of 9x11-inch buttered pan (reserve a few for top). Mix butter, sugar and eggs (well beaten; better to use electric beater). Spread this mixture over cookie crumbs then put blueberry filling over this. Add chopped pecans to remainder of cookie crumbs and sprinkle over whipped cream. Better if fixed the day before serving.

BUTTER CREAM DAIRY DESSERT

Catherine Mallett

- | | |
|--|---|
| 12 graham crackers or sugar cookies or macaroon cookies (reserve 2 T.) | 2 C. milk |
| ½ C. oleo | 1 qt. butter brickle or vanilla ice cream |
| 2 pkgs. instant vanilla pudding (can use butterscotch or other kinds) | 1 small carton Cool Whip |

Press the crushed cookies (or crackers) with the ½ C. oleo into a 9x13-inch dish or pan. Beat the pudding, milk until dissolved then beat in the ice cream. Pour over crumbs. Let set in freezer or refrigerator until set. Cover with 1 small Cool Whip and sprinkle reserved crumbs. Will keep in freezer well.

BUTTERSCOTCH DESSERT

Connie Casteel

- | | |
|--------------------------|---|
| 1½ C. flour | 8 oz. pkg. cream cheese |
| 1½ sticks butter or oleo | 2 tubs Cool Whip |
| ½ C. chopped nuts | 1 large pkg. butterscotch instant pudding |
| 1 C. powdered sugar | 3 C. cold milk |

Mix flour, butter, and nuts. Press firmly into 9x13-inch pan and bake 15 minutes at 325°. Let cool. Mix powdered sugar, cream cheese, and 1 Cool Whip; spread over crust. Mix pudding and milk; pour over cream cheese mixture. Chill overnight, then spread rest of Cool Whip and sprinkle with nuts.

BLACKBERRY COBLER

Mary Ann Hurley

- | | |
|------------|----------------------|
| 2 C. flour | 2 tsp. baking powder |
| 2 C. sugar | ½ tsp. salt |
| 2 C. milk | |

Mix all together. Put in greased pan (prefer glass), 9x13-inch. Sprinkle top with any type of fresh or frozen fruit. Bake at 375° for 45 minutes.

MOM'S FRESH BERRY COBBLER

Missy Dawson

4 C. fresh blackberries
¾ C. sugar
1 C. flour
½ tsp. salt
¼ C. oleo (softened)
1 tsp. baking powder

½ C. milk
1 C. sugar
2 T. cornstarch
1 C. boiling water
½ tsp. nutmeg

Put berries in a 9-inch square or 7x11-inch baking dish. Mix ¾ C. sugar, flour, salt, baking powder, oleo, and milk. Pour over fruit. Mix 1 C. sugar and cornstarch and sprinkle evenly over batter. Carefully pour boiling water over this and sprinkle with nutmeg. Bake at 350° for 45 minutes or until batter tests done.

BUSY DAY COBBLER

Terri Johnson

Place 1 stick margarine in pan. Melt in warm oven.

MIX:

1 C. sugar
1 tsp. salt
1 C. milk

1 C. flour
1 T. baking powder

Pour mixture over butter. Pour 2 C. fruit and its juice over the mixture. Bake at 350° until brown.

FRUIT COBBLER

Margery Smith

1 stick butter or oleo

Fruit

1½ C. Bisquick
1 C. sugar

1 C. milk
1 tsp. vanilla

In a 9x12-inch baking dish melt 1 stick butter or oleo (I use less). Mix in bowl: Bisquick, sugar, milk, and vanilla. Pour over butter in baking dish. Do Not Stir. Spread sugared fruit over top and bake at 350° until done about 30-45 minutes. Use rhubarb, cherries, or whatever fruit you want.

GOOSEBERRY COBLER

Jody Walker

FRUIT:

- | | |
|-----------------|-------------------|
| 1 C. sugar | 4 C. gooseberries |
| 2 T. cornstarch | 1 T. water |

BISCUIT TOPPER:

- | | |
|-----------------------|-------------|
| 1 C. sifted flour | ¼ tsp. salt |
| 1 T. sugar | ¼ C. butter |
| 1½ tsp. baking powder | ¼ C. milk |
| | 1 egg |

Mix fruit ingredients; bring to boil. Cook and stir 1 minute. Pour into 8-inch round baking dish. Dot with butter and sprinkle with cinnamon.

Sift flour, sugar, baking powder, and salt. Cut in butter until it's like coarse crumbs. Mix milk and egg and add to dry ingredients, stirring just to moisten. Drop by spoonfuls atop hot fruit mixture. Sprinkle with sugar. Bake at 400° for 20 minutes. Serves 6.

QUICK PEACH COBLER

Judith Engle

- | | |
|---------------|-------------------------------|
| 1 C. flour | 1 (No. 10) can sliced peaches |
| 1 C. milk | 1 tsp. vanilla |
| 1 cube butter | 1 tsp. baking powder |
| ½ tsp. salt | ¾ C. sugar |

Melt cube of butter in 9x12-inch baking pan. In bowl mix sugar, flour, milk, salt, vanilla, and baking powder. Pour mixture over melted butter in pan. Open peaches and pour peaches and juice evenly over mixture in pan. Bake in 350° oven until mixture forms lightly browned crust, about 45 minutes.

RHUBARB COBLER

Mary Ann Hurley

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|------------------|----------------------|
| 1 C. sugar | ¾ C. milk |
| 1 C. flour | Dash of salt |
| 2 T. shortening | 1 tsp. vanilla |
| | 5 C. rhubarb (diced) |
| ADD: 1¾ C. sugar | 1 C. hot water |

Blend all dry ingredients and shortening, milk, vanilla. Pour batter in a 9x13-inch buttered pan. Sprinkle rhubarb over batter, then 1¾ C. sugar. Then pour hot water over. Bake at 400° for 35 minutes.

♥ RHUBARB COBBLER

In Memory of Ica Hurley

3-4 C. rhubarb
1 C. marshmallows (small)

1½ C. sugar or more

DOUGH:

1 C. sugar
1¾ C. flour
½ C. milk

3 tsp. baking powder
1 tsp. vanilla

Grease a 9x13-inch baking dish. Place rhubarb on bottom of the dish and sprinkle 1½ C. sugar or more and marshmallows. Set aside. Cream the shortening with 1 C. sugar. Add milk and vanilla and dry ingredients. Mix well. This makes a stiff dough. Turn dough out on the rhubarb filled pan. Pat gently until dough is pressed over top of rhubarb mixture. Bake at 350° for 45-50 minutes.

SPRING COBBLER

Betty Jo Milliken

2 T. cornstarch
1/8 tsp. salt
1¼ C. sugar
1 egg (beaten)

4 C. rhubarb
1 C. well drained crushed
pineapple

TOPPING:

½ C. sugar
2 T. butter
1 egg

½ C. flour
½ tsp. salt
½ tsp. baking powder

Mix cornstarch, salt, sugar, and stir in rhubarb, pineapple and egg. Put in a 9x9-inch pan. Mix and spread topping over mixture in pan. Bake at 350° for 40-45 minutes. Serve warm.

CHERRY CRUNCH

Bonnie Kauzlarich

2 cans cherry pie filling
1 tsp. lemon juice
1 white cake mix

½ C. chopped nuts
½ C. melted margarine

Preheat oven to 350°. Spread pie filling in the bottom of a 9x13-inch pan. Sprinkle with lemon juice. Combine dry cake mix, melted margarine, and nuts. Sprinkle over pie filling. Bake at 350° for 40-50 minutes. Serve with the cream or whipped cream.

DARK SWEET CHERRY DESSERT

Fern Rupalo

1 can Eagle Brand condensed
milk
2 T. lemon juice

1 can pineapple (drained)
2 pkgs. Dream Whip
2 C. sweet cherries (drained)

Mix together. Let set overnight.

CHOCOLATE ICE BOX CAKE

Mrs. Robert Hayes

1 C. powdered sugar
3 eggs at room temperature
(separated)
25 marshmallows (finely cut)
14 graham crackers (crushed)

½ C. butter or margarine
(softened)
1 C. chocolate syrup
1 C. chopped walnuts or pecans

Cream powdered sugar and butter. Beat in egg yolks one at a time. Add chocolate syrup, the cut marshmallows, and fold in beaten egg whites. Crush the graham crackers and place half in 8x10-inch pan. Top with the above mixture, then chopped nuts and cover with rest of crumbs. Chill 24 hours. Cut into 10 servings and top with whipped cream or Cool Whip before serving.

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CHOCOLATE MINT DESSERT

Dawn Hamlin

CAKE LAYER:

1 C. flour
1 C. sugar
½ C. margarine (softened)

4 eggs
1½ C. (16 oz. can) Hershey's
syrup

MINT CREAM CENTER:

2 C. confectioner's sugar
2 T. creme de menthe flavoring

½ C. margarine (softened)

CHOCOLATE TOPPING:

6 T. margarine

1 C. semi-sweet chips

Heat oven to 350°. Combine flour, sugar, butter, eggs, and syrup. Beat until smooth. Pour into 9x13-inch pan. Bake 25-30 minutes. Cool. In small bowl combine confectioner's sugar, butter, and creme de menthe. Beat until smooth. Spread on cake and chill. Melt butter and chips in microwave. Cool slightly, pour over cake. Chill at least 1 hour.

CREAM PUFFS

Kelli Clark

1 C. water
1 stick margarine

1 C. flour
4 eggs

Bring water and margarine to a boil. Add flour; stir well over heat until it comes to a ball. Take off heat and beat in 4 eggs, one at a time beating after each addition. Drop by heaping teaspoon on greased baking sheet. Bake at 400° for 40-45 minutes. Cut tops off and remove membrane that is inside and put back in oven to crisp them, about 5-10 minutes.

FILLING:

2 small boxes instant vanilla
pudding

4 C. milk
1 (8 oz.) pkg. cream cheese

Mix together and fill puffs.

CARAMEL DUMPLINGS

Norma L. Brinkley,

Elma Davison, Connie Young,

Reva Lain, Mildred Stober

SYRUP:

½ C. sugar
2½ C. warm water
1 C. sugar

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

BATTER:

½ C. sugar
1 T. butter
½ C. milk

2 tsp. baking powder
Flour

Burn ½ C. sugar, add 2½ C. warm water, 1 C. sugar, 2 T. butter, salt, and vanilla. Boil 10 minutes - no longer. Mix batter as follows. Cream ½ C. sugar, 1 T. butter. Add some of the milk. Stir in some flour and baking powder. Add all of the milk and enough flour to make stiff. Drop in hot syrup. Put syrup in 9x13-inch pan. Bake at 350° for 20-25 minutes.

♥ CARAMEL DUMPLINGS

In Memory of Ethel Dudley

1½ C. sugar (melted until light brown)
2½ C. warm water
1 T. butter
Pinch of salt
1 tsp. vanilla

½ C. sugar
1 T. baking powder
Pinch of salt
1 T. butter
½ C. sweet milk
Flour to make stiff batter

Melt sugar until light brown. Add water, butter, salt and vanilla; boil 10 minutes. Set aside and make dough from dry ingredients and milk. Drop into caramel water. Cover and bake 10 minutes, uncover and bake 10 minutes longer.

CARAMEL DUMPLINGS

Janice Golick

½ C. sugar
1 T. oleo
1 C. flour

3 tsp. baking powder
Pinch of salt
½ C. milk
½ tsp. vanilla

SYRUP:

1½ C. sugar
2 C. boiling water

1 T. oleo

For Syrup: Melt 1 C. sugar slowly in a 10-inch frying pan until light brown. Add boiling water, stir until dissolved. Add ½ C. sugar and oleo. Bring to a boil.

For Dumplings: Cream sugar and oleo. Combine flour, baking powder, salt in separate bowl. Combine milk and vanilla. Add flour mixture and milk mixture alternately to sugar. Add more flour to make a stiff batter. Drop by tablespoon into boiling syrup. Cover and boil until dumplings are done. Or bake in oven at 375° for 20 minutes or until done. Serve plain or top with ice cream.

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CARAMEL DUMPLINGS

Irene Crow

Caramelize $\frac{1}{2}$ C. sugar in iron skillet. Add $\frac{1}{2}$ C. water. Add $\frac{1}{2}$ C. more sugar and 1 C. water. Boil to syrup. Mix $1\frac{1}{2}$ C. flour, $\frac{1}{2}$ C. sugar, $\frac{1}{3}$ C. nutmeats, 2 tsp. baking powder, milk to make a stiff batter. Drop by spoonfuls in syrup. Bake in moderate oven, 15-20 minutes. Serve with Cool Whip. Be careful adding water to caramelized sugar (hot water is best).

CHEESE CAKE

Helen J. Pedrick

30-36 crushed graham crackers	8 oz. cream cheese
$\frac{1}{4}$ lb. melted butter or margarine	$\frac{2}{3}$ C. sugar
1 (3 oz.) pkg. lemon Jello	1 tsp. vanilla
1 C. hot water	12 oz. can Carnation milk (chilled and whipped stiff; put in big bowl)

Mix graham cracker crumbs and butter. Place half on bottom of 9x13-inch pan. Combine Jello and water, stir until dissolved. Put in refrigerator until starting to set. Beat well the cream cheese, sugar, and vanilla. Add Jello to cheese mixture. Fold into the whipped milk. Pour into pan. Add rest of crumbs on top. Chill 12 hours. Will serve 12.

CLASSIC CHIFFON CHEESECAKE

Sue Ireland

$\frac{1}{4}$ C. butter or oleo	2 (8 oz. ea.) pkgs. cream cheese (softened)
1 C. graham cracker crumbs	1 can Eagle Brand milk
$\frac{1}{4}$ C. sugar	3 eggs (separated)
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ C. Real Lemon juice

Mix oleo, graham cracker crumbs, and sugar. Press into springform pan. Bake at 375° for 7 minutes. Mix all remaining ingredients. In mixing bowl beat cream cheese until light and fluffy. Add sweetened condensed milk and egg yolks. Beat until smooth. Add lemon juice. Set aside. In small bowl beat egg whites with salt to soft peaks. Fold into sweetened milk mixture. Turn into springform pan. Bake 50-55 minutes or until cake springs back when lightly touched 1-inch from center. Bake in 300° oven.

CHERRY CHEESE CAKE

Jessica Barrell

CRUST:

2 pkgs. graham crackers ¼ C. sugar
½ C. butter

FILLING:

2 (8 oz. ea.) pkgs. cream cheese ⅔ C. lemon juice
2 cans sweetened condensed milk 2 tsp. vanilla
2 cans cherry pie filling

For Crust: Crumble crackers to very fine bits. Add sugar and melted butter. Mix in 9x13-inch pan with fork and flatten. Bake at 375° for 8 minutes.

For Filling: Beat cream cheese until fluffy. Add milk and beat. Then add lemon juice and vanilla. Mix well. Top the cooled crust and then add cherries on top and chill.

FREEZER DESSERT

Marjorie Heusinkveld

1 (10 oz.) box vanilla wafers 2 C. sifted powdered sugar
½ C. butter 2 egg whites
2 squares chocolate 1 qt. vanilla ice cream
2 egg yolks ½ C. nuts (opt.)

Use a 9x12-inch pan. Crush the vanilla wafers and place half of amount in bottom of pan. Melt together the butter and chocolate; let cool, then add 2 egg yolks to this mixture. Beat egg whites. Add egg whites and powdered sugar to cooled mixture. Spread this on wafers in pan. Place spooned ice cream on top. Spread smooth and then top with remaining wafers. Place in freezer at least overnight.

A large camp of Indians had their tepees lined up on the Chariton River from Perjue Ford to a point where Walnut Creek flows into the Chariton at Rathbun. Much evidence has been discovered in the form of stone axes, arrowheads and Indian crockery.

FROSTED CREAMS

Margaret Wakefield

1½ C. sugar	2 eggs
1 C. shortening	1 tsp. cinnamon
1 C. raisins (cooked)	1 tsp. soda
1 C. liquid from raisins	½ tsp. salt
	2½ C. flour

Cream shortening and sugar. Add eggs one at a time, beating well after addition of each. Sift cinnamon and salt with flour and add alternately with raisin liquid (save a bit of raisin liquid to add with soda at the last) to shortening and sugar mixture. Add soda. Stir in raisins. Pour batter into well greased 13x17-inch rimmed baking sheet and bake 30 minutes at 325°.

FROSTING:

½ C. brown sugar	¼ C. Half and Half
¼ C. butter or oleo	

Combine and cook until bubbly. Add enough powdered sugar to spreading consistency.

FOUR LAYER DESSERT

Juanita Curth

FIRST LAYER:

1 C. flour	½ C. oleo
½ C. chopped nuts	

Mix and pat in 9x13-inch baking dish. Bake in 350° oven for 15-18 minutes. Let cool.

SECOND LAYER:

1 (8 oz.) pkg. cream cheese (softened)	1 C. powdered sugar
	1 C. Cool Whip

Mix together and spread on top of first layer.

THIRD LAYER:

2 pkgs. instant pudding (your choice)	1 tsp. vanilla
	3 C. milk

Mix together and beat until thick pour over top of second layer. Chill again.

FOURTH LAYER: Top with additional Cool Whip, sprinkle chopped nuts over top. Cover dish with foil and chill until served.

FRUIT COCKTAIL DESSERT

Donita Havard

- 1 C. flour
- 1 C. sugar
- 1 tsp. soda
- 1 tsp. salt
- 1 egg (beaten)

- 1 (1 lb.) can fruit cocktail (drained)
- $\frac{3}{4}$ C. brown sugar
- $\frac{1}{2}$ C. nuts

Blend all dry ingredients and mix with cocktail. Grease and flour 9x9-inch pan. Pour dry ingredients and cocktail in pan. Sprinkle on top brown sugar and nuts. Bake at 350° for 30 minutes.

FRUIT PIZZA

Doris Steele

- 8 oz. cream cheese
- 1 large Cool Whip
- $\frac{1}{4}$ C. water
- 2 T. ReaLemon juice

- $\frac{1}{2}$ C. orange juice
- $\frac{1}{2}$ C. sugar
- 1 T. cornstarch

Use own sugar cookie recipe or 1 pkg. frozen sugar cookie dough. Spread on pan. Bake and cool. Spread together cream cheese and Cool Whip. Spread and make edge. Use any fruit: strawberries, pineapple, bananas, mandarin oranges, oranges - on cream cheese. Boil remaining ingredients for 1 minute and cool. Then pour over fruit. Cut into pie wedges to serve.

♥ GRANDMA LAURSON'S DESSERT *In Memory of Hilda Laurson*

Make Jello (preferred strawberry) and fruit cocktail. Let set until almost jelled. Then add 1 pint vanilla ice cream. Be sure to stir well until all the ice cream is incorporated into the Jello. Return to refrigerator to complete setting.

DIET JELLO DESSERT

Norma Hudson

- 1 Lite Cool Whip
- Cottage cheese

- Diet Jello
- Fruit (1 can of your choice)

Mix Cool Whip and dry Jello until Jello is dissolved. Mix in fruit and cottage cheese. Chill 1 hour.

MY BEST GINGERBREAD

Vivien Wilson Wright

- | | |
|-----------------|-----------------|
| ½ C. shortening | 2½ C. flour |
| ½ C. sugar | 1 tsp. soda |
| 1 egg | 1 tsp. cinnamon |
| 1 C. molasses | 1 tsp. allspice |
| 1 C. hot water | 1 tsp. ginger |
| | ½ tsp. salt |

Pour the hot water over the shortening, sugar, egg, and molasses and beat. Add flour and spices. Beat well. The batter is soft. Pour into a 9x13-inch pan. Bake at 350° for approximately 40 minutes or until cake springs back when touched.

HEAVENLY HASH

Patrice Herndon

- | | |
|---|--|
| 1 lb. 4 oz. can pineapple tidbits | 1 (10½ oz.) bag miniature marshmallows |
| 1 or 2 cans Royal Anne cherries (halved and seeded) | ½ C. black walnuts |
| 2 C. whipping cream | |

DRESSING:

- | | |
|-------------------|-------------------------------|
| ½ C. cream | 4 egg yolks (beaten slightly) |
| Juice of 2 lemons | 1 C. sugar |
| Dash of salt | |

Drain prepared fruit thoroughly. Combine dressing ingredients and cook until thickened, stirring. Let stand until cold and add to cream, whipped stiff. Add remaining ingredients. Let stand overnight in refrigerator. May be served in 2½ hours, but longer standing is best.

ICE CREAM

Virginia Kauzlarich

- | | |
|---------------------------------|-----------------------------------|
| 3 pkgs. vanilla instant pudding | 2 T. vanilla |
| 1⅔ C. sugar | Enough whole milk to fill freezer |
| 1 qt. Half and Half or cream | ¾ full |

Mix all ingredients together and pour into freezer and freeze. This recipe makes 1½ gallons.

♥ FREEZER ICE CREAM

In Memory of Louisa Turner

4 eggs
2 C. sugar

$\frac{3}{4}$ C. flour
1 qt. milk

Cook until pudding, stirring constantly. Then mix more milk, cream, and vanilla (2 T.) and freeze. Use 1 qt. cream and rest of milk to fill can.

HOMEMADE ICE CREAM

*Evalyn Price
(Cooked Custard)*

1 qt. milk
4 eggs (beaten)
 $\frac{2}{2}$ C. sugar
2 T. flour

1 qt. Half & Half
1 tsp. salt
Vanilla to taste (approximately
3 T.)

Heat 1 qt. milk to almost boiling. Mix beaten eggs, sugar, flour, and salt. Add slowly to heated milk, stirring continuously. Heat only until it thickens. Cool. In one gallon freezer, place cooled curstard, 1 qt. Half and Half, vanilla to taste, and any additional whole milk until freezer is $\frac{3}{4}$ full. Pack ice and salt, 8 parts ice to 1 part salt. Place ice over top of freezer, if not using electric freezer. Turn or freeze until ice cream hardens. When well frozen, drain off all water, repack 3 parts ice to 1 part salt. Very good!

VANILLA ICE CREAM

Kelli Clark

$\frac{1}{2}$ C. sugar
2 envelopes unflavored gelatin
8 C. light cream

2 beaten eggs
4 tsp. vanilla

In a large saucepan combine sugar, gelatin, and $\frac{1}{8}$ tsp. salt. Stir in half of the light cream. Cook and stir over medium heat until mixture almost boils and sugar dissolves. Stir about 1 C. of the hot mixture into beaten eggs; return all to saucepan. Cook and stir 2 minutes more. Cool. Add remaining cream and the vanilla. Freeze in a 4-qt. or 5-qt. ice cream freezer according to manufacturer's directions. Makes about 3 qts. ice cream (24 servings).

ESTHER'S ICE CREAM

Esther Hurley

- | | |
|--------------|---------------------|
| 3/4 C. sugar | 2 beaten eggs |
| 2 T. flour | 2 C. whipping cream |
| 2 C. milk | 1 1/2 T. vanilla |

Cook sugar, flour, milk, and eggs until it thickens. Cool. Add to the cream and milk. Double this for 1 gallon.

STRAWBERRY ICE CREAM

*Phyllis Sharp
Nancy Robinson*

- | | |
|-------------------------------------|---|
| 1 lb. fresh strawberries or frozen | 1 (12 oz.) Cool Whip or Lite |
| 3 cans strawberry pop (or diet pop) | Cool Whip |
| 1 can Eagle Brand milk | 1/4 C. sugar or 4 packets
Sugar Twin |

Put strawberries and sugar in blender and puree. Mix pop, milk, and Cool Whip. Freeze in ice cream freezer. Makes 1 gallon.

ICE CREAM BARS

Esther Hurley

- | | |
|--|------------------------------------|
| 2 T. butter | 1/2 C. chopped walnuts |
| 1 C. ready-to-eat cereal (slightly crushed, Rice Krispies) | 1/4 C. packed brown sugar |
| | 1 qt. vanilla ice cream (softened) |

Mix all ingredients except ice cream in large baking pan. Toast in preheated 350° oven for 12 minutes or until golden brown, stirring twice. Spread 1/2 the mixture in 8x8x2-inch baking pan, then spread with ice cream. Sprinkle remaining mixture over the ice cream. Cover and freeze until firm. Cut in squares. Makes 8 servings.

The sheriff of Davis County was arrested by the authorities of Missouri in 1846 in connection with the border dispute. A strip of nine miles was claimed by both Iowa and Missouri and eventually decided by the U.S. Supreme Court in favor of Iowa. Thus, towns like Cincinnati remained in Iowa.

LEMON DREAM DESSERT

Agnes Cridlebaugh

- 1 (3 oz.) pkg. lemon Jello
- 1 1/4 C. boiling water
- 1 C. sugar

- Rind of 1 lemon
- 1 large can evaporated milk
- Juice of 2 lemons

CRUST:

- 16 graham crackers
- 1/4 C. brown sugar

- 1/4 C. melted oleo

For Crust: Crush crackers and add oleo and sugar. Pat into 9x13-inch pan, reserving 1/4 C. for topping.

Dissolve Jello in boiling water. Add sugar, juice, and rind. Chill until slightly thickened. Chill milk, bowl, and beaters. Whip until peaks form. Fold in Jello. Pour onto crust and top with crumbs. Chill.

LIME CHOCOLATE DELICIOUS

June Elgin

- 1 (13 oz.) can evaporated milk
- 1 pkg. lime Jello plus 2 drops green color
- 1 3/4 C. hot water
- 1/4 C. lime juice

- 1 C. sugar
- 2 tsp. lemon juice
- 2 C. chocolate wafer crumbs
- 1/3 C. melted butter

Chill milk in bowl until icy cold. Dissolve Jello in hot water. Chill until partially set. Whip until fluffy. Stir in lime and lemon juice and sugar. Whip milk and fold into Jello. Combine crumbs and butter. Press into bottom of 9x12-inch pan. Pour in Jello mixture. Top with crumbs and chill until firm.

FRESH PEACH DESSERT

Lois Cridlebaugh

- 1 C. flour
- 1/4 C. sugar
- 1 stick oleo

- 1 C. sugar
- 3 T. cornstarch
- 1 C. water
- 2 T. peach Jello

Mix flour, sugar, and oleo. Pat in 8x12-inch pan or 2 pie pans. Bake at 350° for 15 minutes. Cook sugar, cornstarch and water until clear. Add Jello; cool. Slice ripe peaches onto crust. Pour filling over peaches. Refrigerate.

PEACH DESSERT

Wanda Tomlin

- | | |
|---|--------------|
| 1 large can sliced peaches | 1 stick oleo |
| 1 pkg. Betty Crocker butter
brickle cake mix | Chopped nuts |

Dump one large can sliced peaches into large 9x13-inch pan (glass), juice and all. Now sprinkle a package of Betty Crocker butter brickle cake mix over fruit. Then drizzle 1 stick oleo (melted) over top of all the above. Sprinkle with chopped nuts. Bake slowly at 325° for 45-50 minutes. Add Cool Whip to top to serve.

BANANA PUDDING

Carol Drake

- | | |
|--|--------------------------------|
| 3 pkgs. instant vanilla pudding
mix | 1 (12 oz.) carton Cool Whip |
| 5 C. milk | 2 (8 oz.) boxes vanilla wafers |
| 1 (8 oz.) carton dairy sour cream | 12-15 bananas (sliced) |

In large mixing bowl, blend pudding mix in milk with wire whisk. Add sour cream and 1/2 of Cool Whip, mixing well. Set aside. In large deep glass bowl, alternate cookies, bananas, and pudding mixture in layers. Top with reserved Cool Whip and additional bananas, if desired. Refrigerate overnight. Yield: 16 servings. Nice to make ahead of time; looks pretty in a clear glass dish.

DATE PUDDING

Leola Lain

BATTER:

- | | |
|----------------|----------------------|
| 1 C. dates | 1 tsp. baking powder |
| 1 T. butter | 1 C. sugar |
| 1 C. hot water | 1 C. nuts |
| 3/4 tsp. soda | 1 tsp. nutmeg |
| 1 1/2 C. flour | 1/2 tsp. salt |
| | 1/4 tsp. vanilla |

Dressing: Let 2 C. boiling water and 1 C. brown sugar dissolve and cool. Then pour over batter. Bake in a deep greased pan for 45 minutes at 350°.

♥ DATE PUDDING

In Memory of Romaine Butkovich

Part I: Combine:

- 1 C. chopped dates
- 1 C. boiling water
- 1½ C. flour
- Add 1 tsp. soda

Set aside until the other ingredients have been blended.

Part II:

- 1 C. sugar with 2 T. butter
- 1 egg
- ½ tsp. salt

Sift together and add:

- 1½ C. flour
- 1 tsp. baking powder
- ½ C. nuts

Combine Part 1 and II together. Bake in 9x13-inch pan at 350° for 25-30 minutes. Put topping on.

TOPPING:

- 1 C. chopped dates with
- 1 C. boiling water
- 1 tsp. soda

Combine and boil until thick. When cool add ½ C. nuts. Put on top of the cake mixture. This can be made ahead, and put in the freezer. When serving top with whipped cream or a whipped topping.

OZARK PUDDING

Lauralee Hudson

- ¾ C. sugar
- ½ tsp. salt
- 2 eggs (beaten)
- 1 C. finely chopped apples
- ½ C. flour
- 1 tsp. vanilla
- 1½ tsp. baking powder

Beat eggs. Add sugar, then flour, baking powder, and salt. Then vanilla, apples, and I usually add some nuts. This isn't too large, about an 8x8-inch square pan. I usually double the recipe and put whipped cream on it.

PECAN PUDDING (Microwave)

Betty Jo Milliken

- | | |
|------------------------|------------------------|
| 1 beaten egg | 2 T. flour |
| 1/3 C. dark corn syrup | 1/8 tsp. baking powder |
| 1/4 tsp. vanilla | 1/4 C. chopped pecans |
| 1 T. margarine | |

In small bowl mix egg, syrup, and vanilla. In a 14 oz. casserole cook margarine on 100% power 30-40 seconds or until just melted. Swirl margarine in casserole, coating sides and bottom. Pour excess into beaten egg mixture. Combine flour and baking powder, stir into egg mixture. Fold in pecans. Pour into buttered casserole. Cook, uncovered on 50% power for 3-4 minutes. Spoon into 2 dessert dishes. Serve warm, topped with whipped cream. Serves 2.

WEIGHT WATCHERS PUMPKIN PUDDING

Becky McDonald

- | | |
|---|--|
| 1 C. reduced-calorie nonfat vanilla yogurt | 1/8 tsp. pumpkin pie spice |
| 1/2 C. canned pumpkin puree | 2 T. reduced-calorie whipped topping (8 calories per tablespoon) |
| Granulated sugar substitute to equal 1 tsp. sugar | Ground cinnamon for garnish |

In small bowl, combine all ingredients except whipped topping and cinnamon until blended. Spoon into 2 dessert dishes. Cover and refrigerate, or serve immediately. To serve, place 1 T. whipped topping on each pudding. Garnish with cinnamon. Makes 2 servings. Each serving provides 1/2 milk, 1/2 vegetable, 10 optional calories. Per Serving: 80 calories, 5 g protein, 1 g fat, 15 g carbohydrate, 167 mg calcium, 76 mg sodium, 2 mg cholesterol, 1 g dietary fiber.

PUDDING DESSERT

Karen Jones

- | | |
|--------------------|-------------|
| 1 1/4 C. flour | 1 C. pecans |
| 1/2 C. melted oleo | |

Mix above ingredients well and pat into a 9x13-inch pan. Bake 15 minutes at 350°. Cool. Beat 1 (8 oz.) pkg. cream cheese. Add 1 C. powdered sugar. Fold in 1 C. of an 8 oz. carton Cool Whip. Spread this mixture on crust and let set. Mix 2 boxes lemon, chocolate or French vanilla instant pudding with 3 C. milk. Spread this on second layer and let sit until firm. Spread remaining Cool Whip on pudding. Sprinkle top with chopped pecans. Refrigerate.

PUDDING DESSERT

Sharon Squires

1 C. flour
1 stick oleo

½ C. chopped pecans

BLEND:

8 oz. cream cheese
1 C. powdered sugar

1 C. Cool Whip

Mix flour, oleo, and pecans together and press in glass pan, 9x13-inch. Bake in 375° oven for 15 minutes. Cool. Spread cream cheese mixture on top of cooled crust. Combine 2 pkgs. instant lemon pudding to 2¾ C. milk. Let set 5 minutes. Spread on top of mixture. Cover with 1 C. or more Cool Whip. Sprinkle with chopped pecans.

BAKED RICE PUDDING

Dora Mudra

2 C. milk
½ C. rice
½ C. raisins
¼ C. butter or margarine
3 beaten eggs

2 C. milk
½ C. sugar
1 tsp. vanilla
½ tsp. salt
Ground nutmeg or cinnamon

In heavy medium saucepan bring 2 C. milk, uncooked rice, and raisins to boiling. Reduce heat. Cover and cook over very low heat about 15 minutes or until rice is tender. Remove from heat. Stir in butter or margarine until melted. In mixing bowl, stir together eggs, 2 C. milk, sugar, vanilla, and salt. Gradually stir rice mixture into egg mixture. Pour into 10x6x2-inch baking dish. Bake at 325° for 30 minutes. Stir well. Sprinkle with nutmeg or cinnamon. Bake for 15-20 minutes more or until knife inserted near center comes out clean.

CREAMY RICE PUDDING

Francis Guinn

2 eggs
¼ tsp. salt
1 tsp. vanilla

⅓ C. sugar
½ C. raisins (opt.)
2 C. milk

Beat the eggs. Add the sugar, salt, and vanilla. Then add rice and milk. Blend all together. Pour into buttered baking dish. Bake at 350° for 1 hour.

♥ RAISIN PUDDING

In Memory of Ethel M. Wells

BATTER:

1 C. sugar	1/8 tsp. salt
1 C. flour	1/2 C. milk
2 tsp. baking powder	1 C. raisins

Mix dry ingredients, then add milk and raisins.

SYRUP:

2 C. boiling water	1 C. brown sugar
1 T. butter	

Stir until sugar and butter are dissolved. Pour into 8x12-inch glass baking dish. Then pour batter in the syrup and bake at 350° for 30-40 minutes.

♥ HASTY RAISIN PUDDING

In Memory of Opal Lemley

1 C. brown sugar	3 C. water
1 T. oleo	1/2 C. raisins
1/2 C. sugar	1 tsp. vanilla
1 T. butter	Dash nutmeg
1 C. flour	1/2 C. milk
2 tsp. baking powder	

Mix first 4 ingredients and boil 10 minutes. Mix sugar and butter. Add dry ingredients with milk and vanilla. Pour raisin sauce in 9x9-inch pan. Drop batter by spoonful on hot sauce. Bake 10 minutes at 400°.

RAISIN PUDDING

Frances M. Ellis

1 C. sugar	1/2 C. milk
1 C. flour	4 tsp. baking powder
1 C. raisins	1/2 tsp. salt

Mix and pour in 7½x12-inch baking pan.

1 C. brown sugar	2 T. butter
2 C. boiling water	2 tsp. vanilla and maple flavoring

Pour over top of first mixture. Bake at 325°.

RHUBARB PUDDING

Donna Jean Lira

- | | |
|------------------------|--------------------|
| 2 C. rhubarb | 2 T. flour |
| 1 C. drained pineapple | 2 tsp. lemon juice |
| 1 C. sugar | |
| 1 C. flour | ½ C. oleo |
| ½ C. sugar | 1 egg |

Put the first 5 ingredients in greased 12x12-inch pan. Mix the next 4 ingredients to make a crumble mixture. Spread this over rhubarb. Bake at 350° for 30 minutes.

QUICK SURPRISE PUDDING

Mable Huffman

- | | |
|--------------|----------------------|
| SIFT: | |
| 1 C. flour | 2 tsp. baking powder |
| 1 C. sugar | 1 tsp. salt |
| ADD: | |
| 1 C. raisins | ¼ C. milk |

Mix and pour in greased pan.

- | | |
|------------------|--------------------|
| MIX: | |
| 1 C. brown sugar | 2 C. boiling water |
| 1 T. butter | |

Pour over batter. Bake at 350° for 35 minutes. (Secret: Raisins and sauce goes to bottom; cake bakes on top.)

MARSHMALLOW PUDDING

Janet Johnson

Heat in double boiler to dissolve:

- | | |
|-------------|------------------------|
| 1 C. milk | 1 lb. marshmallows |
| ADD: | |
| ¼ tsp. salt | 1 C. crushed pineapple |

Cool, then add 1 C. whipped cream. Roll 12 graham crackers and put in bottom of a baking dish ½-inch deep. Pour in filling. Cover with remaining crushed graham crackers. Chill.

♥ SUET PUDDING

In Memory of Jenifer Greene

MIX:

1 C. finely ground suet
1 C. milk

1 C. sorghum or molasses

ADD:

3 C. flour
1 tsp. cinnamon
1 tsp. soda

1½ tsp. salt

½ tsp. each: cloves, ginger,
and nutmeg

SAUCE: Cream together:

½ C. butter
2 T. flour

1 C. sugar

Add 2 egg yolks (beaten); pinch of salt and a little cream. Cook over hot water. Pour pudding in greased 1 lb. greased coffee cans. Cover with foil and tie with string. Steam 3 hours. Slice pudding thin and top with sauce. This is a Christmas tradition in our family.

QUICK AND EASY DESSERT

Mrs. Clell McDanel

1 lb. chocolate sandwich cookies
with white centers

2 pkgs. instant chocolate pudding
Whipped cream

Crush cookies in a 9x13x2-inch cake pan. (I use a drinking glass to crush cookies.) Prepare pudding according to directions on box. Pour onto cookies. Let set. Cover with whipped cream. Sprinkle with crushed cookies if you desire.

The Union Army won a great victory in the Battle of Pea Ridge, in N.W. Arkansas on March 8, 1862. Many Iowans distinguished themselves in the fray. The Confederate army suffered severely with two generals killed, two wounded and the loss of 2500 men. The Ninth Infantry of Iowa, led by William Vandever, lost 218 men from their roster of 977.

♥ SUET PUDDING

In Memory of Alice Coates

- | | |
|-------------------|-----------------|
| 1 C. chopped suet | ½ tsp. ginger |
| 1 C. molasses | ½ tsp. cloves |
| 1 C. milk | ½ tsp. nutmeg |
| 3 C. flour | 1 tsp. cinnamon |
| 1 tsp. soda | 1 egg |
| ½ tsp. salt | ½ C. raisins |
| | ½ C. dates |

PUDDING SAUCE:

- | | |
|---------------------------------|--------------------|
| ½ C. sugar | 1 C. boiling water |
| 1 T. cornstarch | 1½ T. butter |
| 1 tsp. vanilla or lemon extract | |

Combine suet, molasses, and milk. Sift all dry ingredients together and combine with wet mixture. Add chopped dates, and raisins, and beaten egg. Pour into greased container (a coffee can with lid can be used or other container). Steam for 3 hours.

Sauce For Pudding: Combine sugar and cornstarch. Add to boiling water. Stir to prevent from sticking or lumping. Remove from burner and add butter and extract.

RHUBARB CRISP

Florence Swanson

- | | |
|--------------------|------------|
| 3 C. diced rhubarb | 1 C. sugar |
|--------------------|------------|
- Mix and put in 9x12-inch pan.

TOPPING:

- | | |
|----------------------|---------------|
| 1 C. sugar | 1 beaten egg |
| 1 tsp. baking powder | 1 C. flour |
| 1 tsp. salt | 2-3 T. butter |

Cut butter into topping ingredients. Add egg. Stir until small lumps. Bake at 350° for 45-50 minutes.

RHUBARB CRISP

Dolores Oden Foster

4 C. rhubarb (1/2-inch pieces)	1/2 C. oleo
1 C. brown sugar	1 C. white sugar
1 C. oatmeal	2 T. flour
1/8 tsp. soda	1/8 tsp. salt

Mix rhubarb, white sugar, 2 T. flour, and salt. Put in bottom of 8x10-inch greased baking dish. Mix brown sugar, oatmeal, flour, soda, and oleo until crunchy. Put over rhubarb. Bake 45 minutes at 350°. Serves 6.

RHUBARB CRUMBLE

Nancy G. Kilpatrick

6 C. rhubarb (cut finely)	6 T. flour
2 eggs	2 C. sugar

TOPPING:

2/3 C. brown sugar	1 1/2 C. flour
1/2 C. butter or margarine	

Mix together rhubarb, eggs, 6 T. flour, and 2 C. sugar and spread in a 9x13-inch pan. Combine ingredients for topping and sprinkle on the rhubarb mixture. Bake at 350° for 30-40 minutes until rhubarb bubbles and is tender. Serve with whipped topping or ice cream.

RHUBARB CRUNCH

Donita Havard

1 C. sifted flour	1/2 C. melted margarine
3/4 C. oatmeal	4 C. diced rhubarb
1 C. brown sugar	
1 C. sugar	2 T. cornstarch
1 C. water	1 tsp. vanilla

Mix together crumb topping ingredients until crumbly. Press half of crumbs in greased 9-inch layer pan. Cover with rhubarb. In small saucepan, combine sugar, cornstarch, water, and vanilla. Cook stirring until clear. Pour over rhubarb and top with remaining crumbs. Bake in 350° oven for 1 hour. Serves 8.

♥ RHUBARB DREAM DESSERT *In Memory of Ruth Henderson*

For Crust: Blend together:

1 C. sifted flour 5 T. confectioner's sugar

½ C. butter or margarine

Press mixture into an ungreased 7½x11x1½-inch pan. Bake in 350° oven for 15 minutes.

For Topping: Mix together: 2 beaten eggs. Sift together 1½ C. sugar, ¼ C. flour, ¾ tsp. salt, and 2 C. finely chopped rhubarb. Spoon into crust. Bake 35 minutes at 350°. Serve warm or cold, with whipped cream.

RHUBARB TORTE

Ruth Benz

FIRST LAYER:

1 C. flour

½ C. margarine

½ C. powdered sugar

Pinch of salt

SECOND LAYER:

2 eggs (lightly beaten)

1½ C. sugar

Small amount of salt

2 C. finely cut rhubarb

¼ C. flour

Mix first layer ingredients until crumbly. Pat lightly in 9x11-inch pan. Bake at 350° for 8-10 minutes. (Do not bake until brown.)

Mix second layer ingredients. Put on first layer and bake 45 minutes to 1 hour at 350°.

Frances M. Drake was born in Illinois on Dec. 30, 1833 and came to Davis County in 1846. In 1852, he organized a train to cross the plains with six 6-ox wagons, 16 men and a boy. They were attacked by 300 Pawnee warriors, but escaped when he killed their Chief with a blow of his musket. He returned by sea, and made another trip west with a drove of cattle. On his return he escaped shipwreck and fire. Back in Drakesville in 1854, he went into the mercantile business. In the Civil War, he became a distinguished General, was wounded, captured and paroled. He was elected Governor of Iowa in 1895. The Drake Library in Centerville and Drake University in Des Moines were objects of his care and aid.

♥ STRAWBERRY LAYER DESSERT *In Memory of Lora Bane*

FIRST LAYER:

1 C. flour
1/4 lb. butter

1/4 C. brown sugar
1 C. chopped nuts

SECOND LAYER:

2/3 C. milk
1 pkg. Dream Whip

23 large marshmallows

THIRD LAYER:

2 (3 oz. ea.) pkgs. strawberry
Jello

2 C. boiling water
1 pkg. frozen strawberries

First Layer: Mix the ingredients like pie crust. Pat into 9x13-inch pan and bake in a 350° oven for 15 minutes. Cool.

Second Layer: Melt the marshmallows in the milk over a low heat, let cool. Add the package of Dream Whp already whipped. Put the second layer on the first.

Third Layer: Dissolve the Jello in the boiling water and then add the strawberries, still frozen. Cool and pour on top of the second layer. Refrigerate until the Jello is set.

STRAWBERRY DESSERT

Deborah White

20 graham crackers
1/2 C. sugar
1/2 C. melted butter
30 large marshmallows
3/4 C. milk

2 envelopes Dream Whip
1 large box strawberry Jello
2 C. boiling water
2 small boxes frozen strawberries

Mix graham crackers, sugar, and butter. Press in 9x11-inch or smaller pan and chill. Melt the marshmallows in milk. Chill. Whip the Dream Whip, add to the marshmallow mixture. Pour in graham cracker crust. Dissolve the Jello in the water, add frozen strawberries. Chill until partially set, pour in crust. Chill.

INSTANT VANILLA DESSERT

Kris Elgin

- | | |
|-------------------------------|---|
| 1 (7 oz.) pkg. coconut | 3 C. milk |
| 1 small pkg. slivered almonds | 2 (3 oz. ea.) boxes instant vanilla pudding |
| ¼ C. brown sugar | 13 oz. Cool Whip |
| 1 stick oleo | |
| 1 C. flour | |

For Crust: Melt oleo. Mix coconut, almonds, brown sugar, flour, and add to oleo. Bake on cookie sheet 15-20 minutes at 350°. Stir every 5 minutes. Should be golden brown. Reserve ¼ C. Press rest into buttered 9x13-inch pan.
For Middle: Mix milk, pudding, and Cool Whip. Pour over crumb mixture.
For Topping: Sprinkle ¼ C. crumbs on top. Add almonds to top. Refrigerate.

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... - S.E. corner of Main and 1st St. - About 1876
... Bank a General Mercantile Store and Bradley Bank
... town of Saline was originally called "Rob Town" for the land
... Russell. Sometime later it was called "Caldwell City" for
... Caldwell and the town of Caldwell, located near Tulsa further
... was plotted in 1874 by David Saline, who also built the first
... when the town got a post office in 1877, the citizens decided the
... should bear his name. Saline was incorporated in 1882.
... town flourished with the discovery of a large supply of coal under
... ground. Two mines dominated the economy, one on each side
... of the Main-Cool Canyons. Mine was sunk in the northeast part
... and the Number One Mine was just west of town. During the
... 1880s, when the mines were at their peak, over a thousand people
... Saline. During the late 1870s a picnic factory had three large
... along the railroad track. Many farmers had a picnic plant and sold
... picnics in Saline where they were put in a box to be in the mail
... usually shipped to the picnic factory in Enid.
... to time of prosperity, there were retailing, numerous general
... and many other businesses on Main Street. The Star Theater was
... entertainment during the 1920s. Saline had its own newspaper
... and a newspaper, the Elgin Messenger. This long was prob-
... ably the sign of many businesses. Saline still has the main
... of the very original downtown complex on the east end of Main
... which is its secondary. Population is now about 100.

"JUST FOR NOTES"

DESSERT

STRAWBERRY DESSERT

- 20 grams cream
- 1/2 C sugar
- 1/4 C white butter
- 30 large strawberries
- 1/2 C milk

- 2 eggs
- 1 large box strawberry-cake mix
- 2 C boiling water
- 2 small boxes frozen strawberries

Mix cream, sugar, and butter. Beat in eggs. Add the dry mix. Whip the cream. Fold in the mixture. Bake at 350 degrees. In the middle, add frozen strawberries. Cool until just set. Serve hot.



Exline - S.E. corner of Main and 1st St. - About 1910 Sam Cook's General Mercantile Store and Bradley Bank

The town of Exline was originally called "Bob Town" for the land owner, Bob Benefield. Sometime later it was called "Caldwell City" for the Caldwell family and the town of Caldwell, located two miles further east. Exline was platted in 1874 by David Exline, who also built the first store. When the town got a post office in 1877, the citizens decided the town should bear his name. Exline was incorporated in 1902.

The town flourished with the discovery of a large supply of coal underlying the region. Two mines dominated the economy, one on each end of town. The Block Coal Company Mine was sunk in the northeast part of town and the Number One Mine was just west of town. During the early 1900's, when the mines were at their peak, over a thousand people lived in Exline. During the late 1930's a pickle factory had three large vats along the railroad track. Many farmers had a pickle patch and sold their cucumbers in Exline where they were put in a salt brine in the vats and eventually shipped to the pickle factory in Keokuk.

During its time of prosperity, there were two banks, numerous general stores and many other businesses on Main Street. The Star Theater provided entertainment during the 1920's. Exline had its own undertaking parlor and a newspaper, the Exline Messenger. Dwindling coal production marked the demise of many businesses. Exline still has its post office. One of the two original churches remains on the east end of Main St. along with its cemetery. Population is now about 190.

Pies

My Favorite Recipes in this section are:

RECIPE	PAGE #
_____	_____
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- PIES AND PASTRIES -

MILLIE'S PIE CRUST

Mary Boyd

- | | |
|---------------|----------------|
| 4 C. flour | 1 egg (beaten) |
| 1/4 C. Crisco | 1/2 C. water |
| 2 tsp. salt | 2 T. vinegar |
| 1 T. sugar | |

Cut together flour and shortening. Mix in other ingredients. Refrigerate for 30 minutes. Makes enough crust for two double-crust pies.

PIE CRUST

Sue Golic

- | | |
|-----------------|--------------|
| 4 C. flour | 1 egg |
| 1 T. sugar | 1 T. vinegar |
| 1 1/2 tsp. salt | 1/2 C. water |
| 1 1/2 C. Crisco | |

Mix flour, sugar, and salt. Add Crisco; crumble to coarse texture. In separate bowl beat egg, vinegar, and water. Pour into flour mixture and mix. Makes enough for 2 two-crust pies.

PIE CRUST

Elayne Nesja

- | | |
|----------------------------|-------------------------------|
| 2 C. flour (good and full) | 1 C. shortening (level) |
| 1/8 tsp. salt | 1/3 C. water (or little more) |

Blend together with hands until form soft ball, so can be rolled to fit pie pan.

MERINGUE

Elayne Nesja

- | | |
|-----------------------------|---------------------|
| 2-3 egg whites | 2 T. sugar (heaped) |
| 1/8 tps. salt (little less) | |

Whip until form stiff peaks. May be whipped with electric mixer or whip with hand egg beater. Spread onto cream pie. Brown in oven (watch closely).

WATER WHIP PIE CRUST

Joan Murphy

1½ C. sifted flour
½ tsp. salt
½ C. less 1 T. shortening

1 tsp. milk
3 T. boiling water

TWO CRUST:

2 C. sifted flour
1 tsp. salt
¾ C. shortening

1 T. milk
¼ C. boiling water

Whip shortening, milk, and hot water with fork until fluffy. Add dry ingredients and mix until moist. Roll out between waxed paper.

♥ MOCK APPLE PIE

In Memory of Ivine Christian

Put into pie crust:

24 soda crackers (broken into quarters)

Bring to a boil:

3 C. sugar
3 tsp. cream of tartar

3 C. water

Pour this mixture over crackers and sprinkle with cinnamon and dot with butter. Put top crust on and bake for 22 minutes at 400° or hot oven until done good and brown. This makes a big pie, if you want two small pies, just cut the recipe in halves.

APPLE PIE IN A BAG

Janet Devore

4 large apples (peeled and sliced) ½ tsp. cinnamon
½ C. sugar 2 T. lemon juice
2 T. flour 1 (9-inch) pastry shell (unbaked)

Combine ingredients and place in pastry shell.

½ C. flour ½ C. sugar
½ C. margarine

Combine and spread this mixture evenly over apples. Place pie in a brown paper bag; close end of bag. Bake at 350° for 1 hour. Let cool in paper bag 5-10 minutes.

BANANA SPLIT PIE

Mabel Moore

- | | |
|--|--------------------------------------|
| 1 purchased 9-inch chocolate crumb pie crust | 2 C. skim milk |
| 1 medium banana | 1 C. strawberries (sliced) |
| 1 C. crushed pineapple (drained) | ½ C. reduced calorie whipped topping |
| 1 (4-serving) size pkg. sugar-free instant vanilla pudding mix | 2 tsp. chocolate syrup |
| | 4 maraschino cherries |

Slice banana and layer on bottom of chocolate pie crust. Sprinkle pineapple over banana. In medium bowl combine pudding mix and skim milk. Mix well using a wire whisk. Pour over pineapple and banana. Chill about 30 minutes. Slice strawberries on top of pudding. Top with whipped topping. Drizzle chocolate syrup over top (optional). Cut cherries in half and garnish with cherries. Chill at least 2 hours.

BANANA CREAM OR COCONUT PIE

Connie Rausch

- | | |
|--------------------|----------------------------|
| ¼ C. flour | 2 tsp. vanilla |
| 2 T. cornstarch | 2-3 bananas |
| ¾ C. sugar | 1 (9-inch) baked pie shell |
| 3 C. Half and Half | Whipping cream |
| 3 egg yolks | Chopped pecans |
| 2 T. butter | |

Combine flour, cornstarch, sugar, Half and Half. Cook until it starts to thicken. Beat egg yolks slightly. Add some of hot mixture to egg yolks. Put egg mixture into the hot and cook for about 1 minute. Remove from heat. Add butter and vanilla. Stir good. Add sliced banana. Pour into baked pie shell. When cool. Top with whipped cream and chopped pecans. If you don't want banana add 1 C. coconut. I served these pies at the Corner Cafe in 1970 and 1971.

FRESH BLACKBERRY PIE

Sue Golic

- | | |
|-------------------|--------------------|
| 4 C. blackberries | ½ C. flour |
| 1 C. sugar | 2 T. melted butter |

Mix together and pour into pie shell and cover with pie crust. Bake at 50-60 minutes at 350°. *You can cover the edges of unbaked pie shell with foil to help prevent overbrowned edges. *If frozen berries are used add more flour in first mixture.

BLUEBERRY SKY PIE

Catherine Mallett

8 oz. pkg. cream cheese
6 oz. can frozen lemonade
8 oz. whipped topping
14 oz. can Eagle Brand milk
21 oz. can blueberry pie filling
2 graham cracker crusts

Beat cream cheese until creamy. Add lemonade and milk. Mix well; fold in $\frac{3}{4}$ of whipped topping and $\frac{2}{3}$ of blueberry filling. Fill crusts and garnish with the remaining berries and whipped topping, mixed well. Refrigerate.

BOB ANDY PIE

June Grove

TAKE:

$\frac{2}{3}$ C. butter
3 T. flour
2 C. sugar

Mix together with yolks of 3 eggs, 1 T. cloves, and 1 T. cinnamon. Beat and add whites of eggs. Then add 3 small cups of milk. Bake like pumpkin pie. This will make two pies. This recipe is very old. It was first published in 1901 in a Church of the Brethren cookbook.

IMPOSSIBLE CHEESECAKE PIE

Sherrie Zuck

$\frac{3}{4}$ C. milk
2 eggs
2 tsp. vanilla
1 C. sugar
2 (8 oz. ea.) pkgs. cream cheese
(cut into about $\frac{1}{2}$ -inch cubes
and softened)
 $\frac{1}{2}$ C. Bisquick baking mix
Cheesecake Topping (below)

Heat oven to 350°. Grease pie plate, 9x1 $\frac{1}{4}$ -inches. Place milk, vanilla, eggs, sugar, and baking mix in blender container. Cover and blend on high 15 seconds. Add cream cheese. Cover and blend on high 2 minutes. Pour into plate. Bake until center is firm, 40-45 minutes. Spread cheesecake topping carefully over top. Garnish with fruit if desired.

Cheesecake Topping: Mix 1 C. dairy sour cream, 2 T. sugar, and 2 tsp. vanilla.

BEST CHOCOLATE PIE*Marilyn Perkins**(Butterscotch or Coconut)*

2 C. scalded milk
 1/3 C. flour
 2/3 C. sugar
 1/4 tsp. salt

2 T. oleo
 3 egg yolks (beaten)
 1/3 tsp. vanilla
 Baked pie shell

Above is basic cream pie recipe and below are the variations for chocolate, coconut, or butterscotch.

Chocolate: Increase sugar to 1 C. and add 2 squares unsweetened chocolate while scalding milk.

Butterscotch: Use 1 C. brown sugar instead of white sugar

Coconut: Add 3/4 C. coconut to filling after it has cooled.

In heavy pan mix sugar, flour, and salt. Scald milk and pour slowly over flour mixture and cook on low heat until mixture thickens. Add oleo and very slowly add beaten egg yolks. (When adding egg yolks stir constantly and just string yolks in so they won't cook.) Cook this mixture 5 minutes longer, remove from heat and add vanilla. Cool down and pour into baked pie shell. Top with Cool Whip or meringue.

CHOCOLATE PIE*Ron Keller*

1 (4 oz.) pkg. Baker's German
 sweet chocolate
 1 (3 oz.) pkg. cream cheese
 (softened)

1/3 C. milk
 2 T. sugar (opt.)
 8 oz. Cool Whip (thawed)
 8-inch graham cracker crust

Heat chocolate and 2 T. milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese; add remaining milk and chocolate mixture and beat until smooth. Fold chocolate mixture into whipped topping, blending until smooth. Spoon into crust. Freeze until firm, 4 hours. Keep frozen.

FRENCH CHOCOLATE PIE

Ielene Jones

- | | |
|---|---|
| ½ C. butter or regular margarine
(softened) | 2 eggs |
| ¾ C. sugar | 2 C. frozen whipped topping
(thawed, Cool Whip) |
| 2 (1 oz. ea.) squares
unsweetened chocolate (melted
and cooled) | 1 (9-inch) baked pie crust
(graham cracker or regular) |

Combine butter, sugar, and cooled chocolate in large mixing bowl. Beat with electric mixer at medium speed until well blended, about 1-2 minutes. Beat in eggs, one at a time, beating well after each addition. Fold in whipped topping. Pour in baked, cooled crust. Chill at least 4 hours or until set. Top with additional whipped topping if desired.

CHOCOLATE-BUTTERSCOTCH PIE

Margaret Wells

- | | |
|--|------------------------------|
| 1 box chocolate pudding mix | 1 envelope plain gelatin |
| 1 box butterscotch pudding mix | 4 C. milk |
| 2 T. brown sugar | 1 medium container Cool Whip |
| 1 square unsweetened chocolate
(shaved) | ½ C. nuts |

Combine pudding mixes, brown sugar, chocolate, and gelatin. Add milk and cook over medium heat until mixture comes to a boil. Cool. Fold in ¾ of Cool Whip and nuts into pudding mixture. Pour into graham cracker crust. Cover with remaining Cool Whip. Chill until firm.

COAL MINER'S PIE

Dick Joiner

- | | |
|--------------------------------|----------------|
| 1 C. cooked mashed pinto beans | 1 C. milk |
| 1 C. sugar | 1 tsp. vanilla |
| 3 egg yolks (beaten) | 1 tsp. nutmeg |

Combine ingredients and place in uncooked pie crust. Bake at 350° for 30 minutes or until set. Makes meringue with the leftover egg whites spread on pie and brown in oven.

CREAM PIE*Elayne Nesja*

½ C. sugar
 3 T. flour (heaped)
 1/8 tsp. salt

2 egg yolks
 2 good full cups milk
 1 tsp. vanilla
 1 T. butter

Cook until thick, stirring constantly. When done add vanilla, butter. Pour in previously baked pie shell. Add meringue. Brown in oven. Bananas or coconut may be added.

CUSTARD PIE*Louese McCully*

4 eggs (slightly beaten)
 ½ C. sugar
 ½ tsp. salt

3 C. milk
 1 tsp. vanilla extract
 ¼ tsp. nutmeg

Line a 9-inch pie plate with pastry and flute edge. Combine eggs, sugar, and salt. Add milk, vanilla, nutmeg, and pour into the pastry-lined pie plate. Bake in 450° oven for 10 minutes. Then in 350° oven for 30 minutes or until a silver knife inserted in center comes out clean.

SUNSHINE ICE CREAM PIE*Bonnie Jessadine Polson*

1 pint vanilla ice cream (softened)
 1 graham cracker crust (8-inch or 9-inch)
 1 pint orange sherbet (softened)

2 C. whipped topping
 1 (11 oz.) can mandarin oranges (drained)
 2 T. coconut (toasted)

Spread ice cream into the crust; spread sherbet over ice cream. Freeze for at least 3 hours. Top with whipped topping. Cover and freeze. Thirty minutes before serving, remove pie from the freezer; arrange oranges on top and sprinkle with coconut. Yield: 6-8 servings. This was in magazine "Taste of Home" - July 1995.

IMPOSSIBLE PIE

Lauralee Hudson

1/2 C. Bisquick	3 eggs
3/4 C. sugar	1/4 C. oleo
2 C. milk	1 tsp. vanilla

Pour all together in blender; blend for 3 minutes. Pour into 10-inch pie plate (This will be full.) Sprinkle generously with coconut. Bake at 350° for 40 minutes.

JAPANESE FRUIT PIE

Christine Shipman

2 sticks butter	4 eggs
1 C. chocolate chps	1 C. coconut
2 C. sugar	1 C. pecans

Melt butter and chocolate chips together. Mix all ingredients together. Pour in unbaked 9-inch pie shell. Bake at 350° for 45 minutes. Makes 2 pies.

LEMON PIE

Elly Mae Franklin

2 lemons (grated rind and juice)	3 T. cornstarch or Clear-Gel
1 1/2 pints water	1 C. sugar
3 egg yolks	2 T. butter

Boil together. Pour in baked crust. Beat egg whites and sugar to taste for top and brown in oven.

ONE CRUST PIE

Elly Mae Franklin

2 C. milk (scalded)	3 eggs
5 T. sugar	1/8 tsp. salt
1/4 tsp. nutmeg	1/2 tsp. vanilla flavoring

Beat eggs until yolks and whites are blended. Add sugar, salt, and nutmeg. Pour into pastry-lined pie pan. Bake in hot oven, 425°, until an inserted knife comes out clean.

K.K.K. LEMON PIE*Annie Chebuhar**(Makes 2 Pies)*

2 C. water	4 egg yolks (beaten good)
4 T. vinegar	2 C. sugar
1 T. lemon extract	4 T. flour

Mix all liquids together and bring to a boil. Slowly add the sugar and flour mixtures followed by the beaten egg yolks, stirring constantly. Cook until done 5 minutes. Put in 2 pie pans or one big pie pan. Put your oven on and bake the meringue and use your oven degree you use when for meringue.

For Meringue: Beat in $\frac{1}{4}$ tsp. baking powder, 1 T. tap water to each 4 egg whites, 2 T. sugar per each egg white and beat and slow up towards last and feel if grainy. Bake as you usually do for your meringue.

LEMON PIE*Veon Ferren*

$\frac{1}{2}$ C. sugar	Juice and seeds of one lemon
6 T. cornstarch (this is $\frac{1}{2}$ C.)	(use real lemon and seeds)
$\frac{1}{2}$ C. water	1 T. butter
3 egg yolks (lightly beaten)	1 (8-inch) baked pie shell or
1 T. lemon peel	graham cracker pie shell

Mix sugar, cornstarch and water and cook over medium heat stirring constantly. When thick, boil 1 minute. Stir small amount of mixture into eggs and add to the fruit mixture. Return to the heat until it boils again. Remove from heat; add juice, rind, and butter. When cool pour into baked shell.

Meringue: Add $\frac{1}{2}$ tsp. cream of tartar to 3 egg whites and beat until frothy. Add 4 T. sugar a little at a time and beat until the whites will stand in a peak. Spread on filled pie and bake at 425° for 10 minutes.

FRESH PEACH PIE*Marie Sparks*

1 unbaked pie crust	$\frac{1}{4}$ C. flour
4 or more fresh peaches	1 C. sugar
1 C. cream	

Slice peaches in pie crust. Mix rest of ingredients and pour over peaches. Bake at 425° for 10 minutes, then 350° for 45 minutes. Sour cream may also be used; will give a different taste.

PEACH GLAZED PIE

June Elgin

CRUST:

1½ C. flour

1½ tsp. sugar

½ tsp. salt

½ C. oil

2 tsp. milk

FILLING:

1 C. sugar

1 C. water

4 large peaches

2 T. flour

3 T. peach Jello

For Crust: Mix dry ingredients, then add others. Pat firmly into baking pie pan, 9-inch. Bake at 425° for 15 minutes or until golden brown. Watch carefully.

For Topping or Filling: Cook filling ingredients (sugar, flour, water) until thick. While hot add peach Jello and mix well. Cool.

Slice peaches into baked crust. Pour glaze over. When cooled, chill overnight. Serve with Cool Whip.

PEANUT BUTTER PIE

Dana Vice

Donna Houser

3 oz. cream cheese (room temp.)

1 C. powdered sugar

⅓ C. + 2 T. peanut butter
(creamy or crunchy)

½ C. milk

2 C. thawed frozen whipped
topping

1 graham cracker pie crust

Whip cream cheese until soft and fluffy. Beat in powdered sugar and peanut butter on medium speed. Add milk. Fold in whipped topping. Pour into graham cracker crust. Serves 6-8. Freeze.

PEANUT BUTTER PIE

Beverly Baldwin

- | | |
|-----------------|----------------|
| ½ C. sugar | 2 T. butter |
| ¼ C. cornstarch | 3 egg yolks |
| 2 C. milk | 1 tsp. vanilla |

Mix dry ingredients. Add milk and egg yolks. Cook over low heat, stirring constantly. When mixture is thick, add butter and vanilla (set aside to cool). Mix well: 1 C. confectioner's sugar and 1½ C. peanut butter. Put ⅔ of mixture of peanut butter in bottom of baked pie shell. Put the cooled filling on top and top with Cool Whip and sprinkle with remainder of peanut butter mixture. Place in refrigerator until ready to serve.

PECAN PIE

*Phyllis Morlan
Mabel Warren*

- | | |
|-----------------|----------------------|
| 3 eggs (beaten) | 1 C. dark corn syrup |
| ⅔ C. sugar | ⅓ C. melted butter |
| Dash salt | 1 C. pecans |

Combine all ingredients. Pour into unbaked pie shell. Bake at 350° for 50 minutes.

PECAN PIE

*Kathy Hudson
Nancy Robinson*

- | | |
|-----------------------|--------------------|
| 3 eggs (beaten well) | 1 T. vanilla |
| 1 C. brown sugar | 2 T. melted butter |
| 1 C. white corn syrup | |

Mix well and pour into unbaked pie shell. Bake in 425° oven for 10 minutes. Reduce heat and bake at 350° for 20-30 minutes until set.

PINEAPPLE CREAM PIE

Catherine Mallett

- | | |
|---------------------------------------|--|
| 1 lb. (15½ oz.) can crushed pineapple | 2 T. cold water |
| ½ C. sugar | 1 T. lemon juice |
| Pinch of salt | 3 eggs (separated; save whites for meringue) |
| ½ C. hot water | 9-inch baked pie shell |
| 3 T. cornstarch | |

Combine pineapple, sugar, salt, and hot water. Mix cornstarch and cold water to a thin paste. Add to pineapple mixture. Cook over moderate heat until thickened, add lemon juice. Beat egg yolks to blend and a couple of tablespoons of the hot mixture, stirring constantly, and add to the remaining pineapple mixture. Cook one minute longer; cool. Pour into cooled baked pie shell. Top with meringue.

Meringue: Mix 1 T. cornstarch, 2 T. sugar, and ½ C. water; cook until clear only. Cool. Beat egg whites until stiff with the cooled mixture, then add remaining sugar as desired, gradually. Bake 15 minutes at 375°. Spread over filling making sure to cover and seal pie crust from air.

♥ RAISIN CREAM PIE

In Memory of Glenice Hoover

- | | |
|--------------|----------------------|
| 1 C. raisins | 2 egg yolks |
| ½ C. water | 1 C. sweet cream |
| ¾ C. sugar | 1 T. flour (heaping) |

Cook raisins in water until plump, do not drain. Add egg yolks and cream. Mix together sugar and flour, add to raisins and cream. Cook until eggs taste done. Pour into baked pie shell. Use egg whites for meringue if desired.

RASPBERRY CHIFFON PIE

Jan Carter

- | | |
|--|-------------------------------------|
| 1 graham cracker crust (either homemade or store-bought) | 1 (3 oz.) pkg. raspberry Jello |
| 6 oz. frozen raspberries | 1 (8 oz.) container whipped topping |

Buzz frozen raspberries in blender to break up. Mix with 1 pkg. dry Jello and 1 container whipped topping. Pour into graham cracker crust and chill until ready to serve. May garnish with additional raspberries if desired, and/or sprinkled with additional graham cracker crumbs.

SOUR CREAM RAISIN PIE

Leora Whisler

1 C. sugar	¼ tsp. salt
½ C. flour	1½ C. sour cream
1/8 tsp. soda	3 egg yolks
¼ tsp. cinnamon	1 C. raisins
¼ tsp. nutmeg	1 baked 9-inch pie shell

Cook altogether until thick. Pour into a baked 9-inch pie shell. Make meringue from 3 egg whites. Bake until golden brown at 375°. Cool thoroughly before serving.

SOUR CREAM RAISIN PIE

Sharon Walker

9-inch unbaked pie shell	1½ C. dairy sour cream
2 T. cornstarch	3 egg yolks (slightly beaten)
1 C. + 2 T. sugar	1½ C. raisins
¼ tsp. salt	1 T. lemon juice
¾ tsp. nutmeg	3 egg whites
¾ tsp. cinnamon	¼ tsp. cream of tartar
¼ tsp. cloves	6 T. brown sugar
	½ tsp. vanilla

Blend cornstarch, sugar, and spices in saucepan. Blend in sour cream. Stir in egg yolks, raisins, and lemon juice. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir one minute. Immediately pour into baked pie shell. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 T. at a time; continue beating until stiff and glossy. Do not underbeat. Beat in vanilla. Heap meringue onto hot pie filling; spread over filling, carefully sealing meringue to edge of crust to prevent shrinking or weeping. Bake at 400° until light brown. Cool away from draft.

After Fort Sumter had been shelled on Apr. 12, 1861, President Abraham Lincoln called for the militia. Governor Kirkwood issued a call for 10 companies to suppress the insurrection by the southern states, to be ready by May 20. Young men from all occupations hastened to enlist. More companies were raised than could be accepted.

GRANDMOTHER'S BEST RHUBARB PIE

Marge Meyer

3 C. diced rhubarb

COMBINE:

2 beaten eggs

2 T. lemon juice

2 C. sugar

2 T. melted butter

3 slices fresh bread (cubed)

Pour into unbaked deep dish pie shell. Cover with top crust. Bake at 350° for 1 hour. (This pie is delicious!)

RHUBARB CUSTARD PIE

Sharon Walker

CRUST:

4 C. cut rhubarb

1½ C. sugar

3 eggs

¼ C. flour

¾ tsp. nutmeg

¾ tsp. cinnamon

¼ tsp. cloves

Use favorite crust. Beat eggs slightly. Add sugar, flour, and spices. Mix in rhubarb. Put filling in bottom crust. Add top crust. Bake at 375° for 1 hour.

GRANDMA MEYER'S RHUBARB CUSTARD PIE *Marge Meyer*

COMBINE:

2 beaten eggs

½ tsp. salt

1 C. sugar

1 C. scalded milk

2 T. flour

2 T. melted butter

Pour over 2 C. diced rhubarb in a deep dish pie shell. Bake at 350° for 1 hour or until custard is set.

RHUBARB CREAM PIE

Lottie Brown

- 2½ C. rhubarb
- 2 egg yolks
- 2 T. flour
- 1 C. sugar
- 1 unbaked pie shell
- 1 T. butter or oleo
- Pinch of salt

Pour 2½ C. rhubarb in unbaked pie shell. Beat 2 egg yolks, 2 T. flour, 1 C. sugar, 1 T. oleo, pinch of salt. Stir until crumbly. Pour over the rhubarb. Bake at 375° for 1 hour or until rhubarb is juicy and looks cooked. Beat the 2 egg whites. Add sugar to the egg whites (I usually use around 3 T.) Put on top of crust and rhubarb and brown.

RHUBARB-STRAWBERRY PIE

Hazel Gorden

- 1½ C. sugar
- 3 T. tapioca
- ¼ tsp. salt
- ¼ tsp. nutmeg
- 3 C. rhubarb
- 1 C. sliced strawberries

Combine sugar, tapioca, salt, and nutmeg and stir together real well. Add strawberries and rhubarb and stir just enough to coat rhubarb and strawberries. Let stand about 20 minutes. Make pastry for two crust 9-inch pie. Dot with 1 T. butter. Bake at 400° for 35-40 minutes.

IMPOSSIBLE PUMPKIN PIE

Nancy Watterson

- ¾ C. sugar
- 4 eggs
- ½ stick oleo
- 1 (16 oz.) can pumpkin
- 2 C. milk
- ½ C. flour
- ½ C. nuts

Mix together and put your own spices to your taste. Pour into pie plate and bake at 350° for 35 minutes.

IMPOSSIBLE PUMPKIN PIE

Kathryn Sharp

- | | |
|--|---------------|
| 2 eggs | ¾ C. sugar |
| 1 can evaporated milk plus
water to make 2 C. | ¼ tsp. cloves |
| 1 tsp. cinnamon | ½ tsp. ginger |
| 1 tsp. salt | ¼ tsp. nutmeg |
| ½ C. Bisquick | 1½ C. pumpkin |

Pour all ingredients into blender and blend on medium speed. Pour into 10-inch glass pie plate (greased). Bake at 350° for 45-50 minutes.

SODA CRACKER PIE

Eleanor Davis Jones

- | | |
|----------------------|---------------------------------------|
| 3 egg whites | ½ C. nuts |
| 1 C. sugar | 12 dates (chopped fine, ½ C.) |
| ½ tsp. baking powder | 16 soda crackers (crushed by
hand) |

Beat egg whites partially then add baking powder and beat until stiff. Fold in rest of ingredients. Put in well greased Pyrex pie pan. Bake 30 minutes at 325°. Cool to room temperature and top with whipped cream or ice cream.

SQUASH PIE

Mary Montgomery

- | | |
|----------------------|--------------------------|
| 1½ C. cooked squash | ¼ tsp. cinnamon |
| 1 C. evaporated milk | 2 eggs (slightly beaten) |
| ¼ tsp. salt | 1 T. melted butter |
| ¼ tsp. nutmeg | 1 C. sugar |

Mix. Pour into pastry lined pie pan. Bake in 425° oven about 25 minutes or until an inserted knife comes out clean.

FRESH STRAWBERRY PIE

*Leora Whisler, Sandy Wood,
Jane Campbell, Jean Ballanger*

1 baked pie shell

4 C. strawberries

COMBINE:

¾ C. sugar

2 T. cornstarch

1 T. white corn syrup

1½ C. water

Combine above 4 ingredients and cook until thick. Remove from stove and add a 3 oz. pkg. strawberry Jello. Let cool about 2 hours and fold in strawberries. Top with Cool Whip and a few strawberries for decorations.

STRAWBERRY PIE (No Sugar)

Irene Crow

2 C. water

1 pkg. vanilla pudding (no sugar)

2 pkgs. strawberry gelatin
(no sugar)

Whisk together and boil. Cool in ice water and add 1½ qts. strawberries. Coat with the glaze. Pour in baked pie shell. This recipe uses sugar-free pudding and gelatin. Use the pudding dry right out of the box. I like to top the pie with lite Cool Whip.

MARSHMALLOW STRAWBERRY PIE

Fern Rupalo

½ lb. marshmallows

1 qt. fresh strawberries (sliced)

¼ C. milk

½ pt. whipping cream

¼ C. sugar

½ tsp. strawberry flavoring

Melt marshmallows and milk in double boiler. Add sugar and strawberries. Add whipped cream and flavoring. Mix well. Pour into baked pie shell.

LOUISIANA FRESH STRAWBERRY PIE

Janet Zellers

1 qt. fresh strawberries	1 tsp. lemon juice
$\frac{3}{4}$ C. water	1 C. cream (whipped)
3 T. cornstarch	1 (9-inch) pastry shell (baked)
1 C. sugar	

Line a baked pastry shell with fresh strawberries. Reserve about 1 C. of the berries for glaze. Simmer the 1 C. berries and $\frac{3}{4}$ C. water for 3-4 minutes. Combine cornstarch and sugar. Add this to the cooked berries along with lemon juice. Cook this mixture until thickened and clear. Pour over the berries in shell and chill in the refrigerator. Top with whipped cream.

FRESH STRAWBERRY OR PEACH PIE

K.M. Ferguson

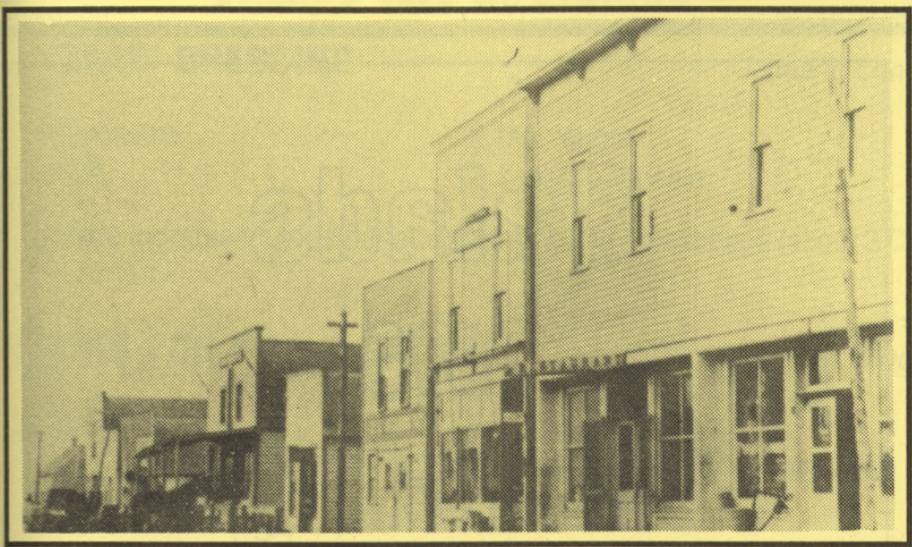
CRUST: Mix:	
1 $\frac{1}{2}$ C. flour	$\frac{1}{2}$ tsp. salt
2 tsp. sugar	

MIX:	
$\frac{1}{2}$ C. oil	2 T. milk

Press into pie crust and bake.

FILLING:	
1 C. sugar	2 T. cornstarch
1 C. water	

Cook until clear and thick. Take off heat. Add 3 T. ($\frac{1}{2}$ of a 3 oz. box) Jello. Cool and pour over fruit. Then pour in crust. Top with whipped cream.



**Plano - Looking S. from corner
of Front and 3rd - before Fire of 1915**

The town of Plano is 9 miles west of Centerville, North of Highway No. 2. Plano was successively called Steele Station, Camden and Palo. It became Plano in the 1880's, probably named for Plano County, Illinois. The name is from the Spanish "plano" meaning a plane or level surface, referring to the level character of the surrounding country. Plano was a mining community of around 300 people, working the Scandanavian and the Seals mines. In 1915 the west side of the business street was destroyed by fire. Another fire in 1923 was started by an employee in lighting the gasoline street lamps. Population is now about 75.

The James boys, Jessie and Frank, and their band frequently passed through Johns Twp. U.G. Bear recalled that when he was a boy looking for cattle, he stopped at a spring on the old stage route to get a drink when six men came from the east, riding bay horses. They asked if the water was good for drinking. He handed them cups of water while on their horses. They asked the way to Corydon. He heard in a day or two that the James boys had robbed the Corydon bank.

Jerome is a small town south of Plano. It was named for Jerome, a blind son of Horace Lyon, the first postmaster, in 1856. One of the early school teachers in Jerome, Theodore P. Shontz, later became internationally famous. He was an important figure in the railroad industry and was chairman of the Panama Canal Commission in 1905-1907. The coal mining industry flourished for a time, and with its demise, the town lost most of its population.

Salads and Dressings

My Favorite Recipes in this section are:

RECIPE

PAGE #

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- SALADS AND DRESSINGS -

COLE SLAW DRESSING

Jeanette Coates

- | | |
|-----------------|--------------------|
| 2 T. mayonnaise | 2 tsp. sugar |
| 2 tsp. milk | 2 capsfull vinegar |

Mix all above ingredients together and pour over cut up cabbage (about 3 C.).

DRESSING FOR APPLE SALAD

Vivien Wilson Wright

- | | |
|---------------------|---|
| 4 eggs (beaten) | 4 T. butter |
| 1 C. sugar | 1 C. whipped cream (Cool Whip
may be used) |
| Juice of two lemons | |

Cook the eggs, sugar, lemon juice, and butter until mixture begins to thicken. Cool and beat in the cup of whipped cream. This makes enough dressing for 8 medium apples. Nuts, celery, and marshmallows can be added to the chopped apples.

DRESSING FOR FRUIT

Mabel Moore

- | | |
|------------------|--------------|
| 1 C. sugar | 2 T. vinegar |
| 1½ T. cornstarch | 1 egg |
| 1 C. water | |

Cook until thick. Cool. Good on any fruit and excellent for apple salad.

♥ HONEY DRESSING

In Memory of Amie Hippen

- | | |
|--------------------|--------------------|
| ⅔ C. sugar | 5 T. vinegar |
| 1 tsp. dry mustard | 1 T. lemon juice |
| 1 tsp. paprika | 1 T. grated onion |
| ¼ tsp. salt | 1 C. salad oil |
| ⅓ C. honey | 1 tsp. celery seed |

Mix sugar, dry mustard, paprika, and salt. Blend in honey, vinegar, lemon juice. Add oil in slow stream, beating constantly with electric mixer until thick. Add grated onion and celery seed last.

HOUSE RANCH DRESSING

Susie Rausch Grinstead

- | | |
|---|------------------------------|
| 3/4 C. buttermilk | 1 T. vinegar |
| 3/4 C. mayonnaise | 1 tsp. Kosher salt |
| 3/4 C. sour cream | 1/2 tsp. onion powder |
| 1 T. dried chives or fresh
chopped parsley | 1 tsp. garlic powder |
| | Cracked pepper to suit taste |

Combine all at once and mix well. Put into pint jar with lid and refrigerate until it thickens.

♥ MAYONNAISE

In Memory of Cloe Joiner

- | | |
|--------------|-----------------------------|
| 1 C. sugar | 1 tsp. dry mustard |
| 1 C. cream | or 1 T. prepared mustard |
| 1 C. vinegar | 3 egg yolks or 2 whole eggs |
| 3 T. flour | |

Mix sugar and flour. Add to beaten egg, cream and mustard; then add vinegar. Cook in double boiler until thick.

SALAD DRESSING

Catherine Mallett

- | | |
|----------------|---------------------------|
| 2 1/2 C. sugar | 1/2 tsp. powdered mustard |
| 1 C. vinegar | 2 1/2 tsp. salt |

Boil 1 minute and cool, then beat in:

- | | |
|--------------------|--------------------|
| 2 tsp. celery seed | 3 T. chopped onion |
| 1 C. oil | |

Keep in tightly covered container in refrigerator. Stir good before using. Keeps indefinitely. Good on cabbage slaw.

SWEET AND SOUR DRESSING

Frances M. Ellis

- | | |
|--------------------|---------------|
| 1/2 C. vinegar | 1 tsp. salt |
| 1 tsp. wet mustard | 1 lump butter |
| 1 C. sugar | 2 eggs |

Beat eggs slightly. Add sugar, salt, and other ingredients. Cook slowly while stirring until thickened, about 5 minutes. Store in glass jar in refrigerator for future use. Especially good on cabbage for slaw.

APPLE SALAD

Veon Ferren

- 5-6 Grimes golden apples (peeled and sliced)
- 2 bananas (dice just before serving)

- 5 slices pineapple (drained thoroughly and cut rather small)
- 8-10 dates (cut fine)

For Dressing: Mix together a heaping tablespoon Miracle Whip and equal amount of Cool Whip. Nuts or marshmallows are optional.

APPLE SNICKER SALAD

Donna Houser

- 6 Granny Smith apples
- 1 (3 oz.) pkg. instant vanilla pudding

- 1 (12 oz.) Cool Whip
- 6-7 small Snicker bars
- ½ C. skim milk

Peel and core apples. Cut in small pieces. Add vanilla pudding mixture to skimmed milk. Then add Cool Whip, candy bars (cut in bite-size pieces). Mix together. Let chill for 3 hours.

CARLETA'S APPLE SALAD

Carleta Stocker

- 4 C. chopped apples
- 2 C. small marshmallows
- 1 C. chopped celery

- 2 C. shredded cheddar cheese
- 1 C. nuts
- 1 (8 oz.) Cool Whip
- 4 T. salad dressing

Mix in large bowl. For Dressing: Use 8 oz. carton Cool Whip and 4 T. salad dressing. Makes about 1 gallon salad. Keep refrigerated, covered.

POLLY'S APPLE SALAD

Dorothy (Drake) Haines

- 1 (20 oz.) can crushed pineapple
 - ⅓ C. sugar
- Boil for 3 minutes
Let cool.

- 1 (3 oz.) box lemon Jello
 - 1 (8 oz.) pkg. cream cheese
- Mix with pineapple

- Then add:
- 1½ C. chopped apples
 - 1½ C. chopped celery

- ½ C. chopped nuts
- 1 small container Cool Whip

Refrigerate until set.

RED JELLO APPLESAUCE SALAD

Betty Higginbottom

- | | |
|--|----------------------------------|
| 2 boxes strawberry Jello
(small size) | 4 C. applesauce
¼ C. red hots |
| 2 C. 7-Up
½ C. cold water | 1 pkg. plain gelatin |

In a saucepan combine strawberry Jellos, applesauce, and red hots. Cook full boiling or until red hots are dissolved. Add 7-Up; gelatin is dissolved in ½ C. cold water. Add to mixture. Combine and pour into 9x13-inch pan. Let set.

TAFFY-APPLE SALAD

Janice Hamlin

- | | |
|---------------------------------|--|
| 1 (20 oz.) can pineapple chunks | 6-7 C. cubed, cored red and/or green apples |
| 2 C. mini-marshmallows | 1 (8 oz.) frozen dessert topping (thawed) |
| ½ C. sugar | 1 (10 oz.) jar candied cherries (drained and halved) |
| 1 T. flour | 1 C. peanuts |
| 2 T. vinegar | |
| 1 beaten egg | |

Drain pineapple, reserving juice. In large bowl, stir together pineapple chunks and marshmallows, cover and chill for up to 24 hours. For Dressing: Mix in small pan: sugar, flour, pineapple juice, vinegar, and egg. Cook and stir over medium heat; just until mixture bubbles; reduce heat. Cook and stir 2 minutes. Transfer the mixture to a small bowl. Cover the surface of the mixture with plastic wrap and chill. To serve, add chilled mixture, apples, dessert topping, cherries and peanuts to marshmallow-pineapple mixture. Stir well. Makes about 20 servings. Well worth the effort! Makes something different for holiday meals and co-ops.

The Martin Block Coal Co. at Numa produced the largest single piece of coal on May 12, 1913, recorded at 2445 pounds.

♥ APRICOT SALAD

In Memory of Doris Moore

- | | |
|------------------------------------|-------------------------|
| 1 pkg. orange Jello | 1 small can pineapple |
| 1 C. boiling water with ½ C. juice | 11 marshmallows |
| | 1 can apricots (mashed) |

Mix all together. Set in refrigerator to set. Cook 1 C. juice, ½ C. sugar, 1 well beaten egg, 2 T. cornstarch. When cooled well, add 1 C. whipped cream or Dream Whip. Mix well with Jello mixture or can be spread over top of Jello mixture. If desired peaches may be used or other fruits.

APRICOT SALAD

Lorraine Whitehead

- | | |
|--|----------------------|
| 1 large can apricots (drained; cut up) | 2 pkgs. orange Jello |
| 1 large can pineapple (drained) | 2 C. boiling water |
| | 1 C. juice |
| | 10 marshmallows |

Mix the above ingredients and let set in refrigerator. Spread with the following mixture after cooked and cooled:

- | | |
|------------|----------------|
| 1 C. juice | 1 egg (beaten) |
| ½ C. sugar | 2 T. butter |
| 3 T. flour | |

Blend in 1 C. whipped cream. Sprinkle with shredded cheese.

CHRISTMAS SALAD

Jeanette Coates

- | | |
|-----------------------------|-----------------------------------|
| 1 (3 oz.) pkg. cherry Jello | 2 (3 oz. ea.) pkgs. cream cheese |
| 1 (3 oz.) pkg. lemon Jello | ¼ C. mayonnaise or salad dressing |
| 1 (3 oz.) pkg. lime Jello | 1 small can crushed pineapple |
| ½ C. cut marshmallows | 1 C. whipped cream or topping |

Dissolve cherry Jello in 1½ C. hot water. Pour in 9x13-inch dish. Let cool and set. Dissolve lemon Jello in 1 C. hot water. Add marshmallows while hot. Let cool. Mix cream cheese, mayonnaise, pineapple and cream or topping. Mix together. Add this mixture to lemon Jello. Pour over set cherry Jello. Let set. Mix lime Jello in 1½ C. hot water. Pour over lemon mixture. Let set again for several hours.

♥ CHEESE TOPPED SALAD

In Memory of Glenice Hoover

- 1 pkg. lemon Jello
- 1 pkg. lime Jello
- 3½ C. water (2 C. very hot,
1½ C. very cold)
- 1 can drained, crushed pineapple
- 4 bananas (sliced)
- 2 C. miniature marshmallows
- Nuts

TOPPING:

- 1 C. pineapple juice and water
- ½ C. sugar
- Grated cheddar cheese
- 2 T. flour (heaping)
- 1 egg
- 1 C. Dream Whip

Mix Jello with water, let cool until like egg whites. Fold in drained pineapple, bananas, marshmallows and nuts. Let set until firm.

For Topping: Cook pineapple juice, sugar, flour, and egg until thick. Cool. Fold 1 C. or a little more Dream Whip with pudding. Spread on top of Jello and top with grated mild cheddar cheese.

COTTAGE CHEESE JELLO SALAD

Anita Squires

- 1 pkg. lime Jello (or other
flavor)
- 1 tall can chunk pineapple
- 1 (12 oz.) pkg. cottage cheese
- 15 large marshmallows (cut up)
- Nuts if desired
- 1 pkg. Dream Whip

Heat Jello, marshmallows, 1 C. pineapple juice until the marshmallows are melted. Chill until syrupy. Add Dream Whip, pineapple, cottage cheese, and nuts. Put into a 9x9-inch pan to chill until set.

CRANBERRY RELISH

Bonnie J. Polson

- 2 pkgs. cranberries (stem and
wash)
- 3 small oranges (partly peeled
and cut in wedges)
- 3 Jonathan apples (cored and
cut into 8ths)
- 3 C. sugar

Grind, using medium blade on food grinder, the cranberries, oranges and apples. Add sugar and let stand in refrigerator overnight before serving.

♥ CRANBERRY SALAD

In Memory of Cecil Carmer

- | | |
|----------------------------|--------------------------|
| 1 lb. sack cranberries | 2 pkgs. strawberry Jello |
| 1 orange | 1 pkg. lemon Jello |
| 3 apples | Chopped nuts |
| 1 C. celery (chopped fine) | |

Grind cranberries and cook with amount of sugar called for on package until they are bright red. Grind orange after peeled and also apples (peeled or not) and add to cranberries along with celery and nuts if desired. Add 3 C. hot water to Jello; when dissolved mix in cranberry mixture and put in refrigerator to set. Makes a big dish.

CRANBERRY SALAD

Marilyn Perkins

- | | |
|--------------------------------|-----------------------------|
| 2 small pkgs. strawberry Jello | 1 can whole cranberry sauce |
| 2 C. boiling water | 1 (8 oz.) carton sour cream |

In 1½-qt. dish dissolve Jello in hot water and partially set. Stir in cranberry sauce and sour cream and refrigerate until set and ready to serve.

CRANBERRY SALAD

Donna Daily

- | | |
|------------------------------|----------------------------------|
| 2 pkgs. cherry Jello | 2 C. crushed pineapple (drained) |
| 2 C. hot water | 2 C. chopped celery |
| 2 C. ground, raw cranberries | Juice of 1 orange (opt.) |
| 2 C. sugar | ½ C. chopped walnuts |

Mix cranberries and sugar together; set aside until sugar is dissolved. Mix Jello and hot water together. Let cool; add pineapple, celery, orange juice, walnuts and cranberry mixture. This will fill a 9x13-inch baking dish.

A full business block burned in Cincinnati on Aug. 2, 1915. A southwest wind fueled the fire. It became impossible to save the Miner's Hall, which was also used as an opera house.

CRANBERRY SALAD

Dorothy E. Powers

- | | |
|-----------------------------|------------------------|
| 1½ C. sugar | ½ C. boiling water |
| 1 qt. ground cranberries | Juice of 2 oranges |
| Rind of 1 orange (cut fine) | 1 C. celery (cut fine) |
| 1 C. nuts (cut fine) | 2 boxes cherry Jello |

Boil the sugar and water 2 minutes; set aside. Dissolve Jello in 3 C. hot water. Cool. Combine all ingredients. Pour into a pretty dish. Set in refrigerator overnight.

CRANBERRY SALAD

Donna L. Davis

- | | |
|-------------------|---------------------------------|
| 1 qt. cranberries | 2 boxes red gelatin |
| Rind of 1 orange | 1 C. chopped apples |
| 2 C. sugar | 1 C. diced celery |
| 1 pt. water | 2 oranges (cut in small pieces) |
| | 1 C. nutmeats |

Grind cranberries and orange rind. Add sugar and cook 2 minutes. Dissolve gelatin in boiling water. Add to cranberry mixture. Refrigerate in 9x13-inch pan until slightly thickened. Add apples, celery, oranges, and nutmeats. Refrigerate until ready to serve.

EGGNOG CRANBERRY SALAD

Juanita Dooley

- | | |
|---|--|
| 1 pkg. vanilla pudding (regular) | ½ C. finely chopped celery |
| 1 pkg. lemon Jello | ¼ C. chopped nuts |
| 2 T. lemon juice | 1 envelope dessert topping or
whipped topping (best if use
whipping cream) |
| 1 pkg. raspberry Jello | ¼ tsp. nutmeg |
| 1 (16 oz.) can whole cranberry
sauce | |

In saucepan combine pudding mix, lemon gelatin and 2 C. water. Cook and stir until mixture boils. Stir in lemon juice. Chill until partially set. Dissolve raspberry Jello in 1 C. boiling water. Beat in cranberry sauce. Fold in celery and nuts. Chill until partially set. Prepare topping or cream. Add nutmeg. Pour ½ of the pudding in 8x8x2-inch pan. Carefully pour cranberry layer over; top with remaining pudding. Chill 6 hours or overnight. Makes 9 servings.

GLORIA'S CRANBERRY WALDORF

Fran Bailey

- | | |
|----------------------------------|-----------------------|
| 2 C. cranberries (ground) | ¾ C. seedless grapes |
| 2 C. miniature marshmallows | ½ C. walnuts (broken) |
| ¾ C. sugar | ¼ tsp. salt |
| 2 C. apples (unpeeled and diced) | 1 C. whipping cream |

Combine ground cranberries, marshmallows, and sugar. Chill overnight. When ready to serve, add apples, grapes, nuts, and salt. Mix well. Fold in cream which has been whipped.

FROZEN BUTTERMILK SALAD

A. Eloise Johnson

- | | |
|----------------------------------|-------------------------------|
| 1 qt. buttermilk | 6-8 sliced fresh strawberries |
| 2 C. sugar | 1 tsp. vanilla |
| 1 (20 oz.) can crushed pineapple | Salt to taste |
| 1 (17 oz.) can fruit cocktail | |

Drain fruit well. Add to buttermilk that has sugar, vanilla, and salt added. Mix well. Pour in 9x9-inch pan or dish. Freeze. Keeps well in freezer. Cut and serve as needed.

FROZEN FRUIT SALAD

Geraldine Wilson

SALAD:

- | | |
|--|--|
| 1½ C. sugar | 1 (No. 2½) can apricots
(drained and diced, 29 oz.) |
| 1 C. water | 1 (15½ oz.) can crushed
pineapple (drained) |
| 1 (6 oz.) can frozen orange
juice (undiluted) | Pinch of salt |
| 3 mashed bananas (not too ripe) | |

TOPPING:

- | | |
|---------------|---------------------------------|
| 7 T. sugar | 1 tsp. (scant) prepared mustard |
| 2 tsp. flour | Juice from No. 2½ can pineapple |
| 2 beaten eggs | |

Salad: Stir sugar and water together in saucepan. Bring to full rolling boil and let cool. Add remaining ingredients. Pour into 7x11-inch Pyrex or pan and freeze. May also be put into paper cups and placed in muffin tins and freeze. Take from freezer 20 minutes before serving. Place on lettuce leaf and spoon on dressing-maraschino cherry on top.

For Topping: Cook ingredients until thickened. Cool; add 1 tsp. butter.

FRUIT SALAD

Jessica Barrell

3 C. pineapple juice

¼ C. cornstarch

Desired fruit: cherries, pineapple chunks, peaches, grapes, bananas, mandarin oranges.

Boil juice and cornstarch one minute. Stir in fruit.

HOT FRUIT COMPOTE

Margaret Douglas

1 (20 oz.) can pineapple chunks

1 (16 oz.) can apricot halves

1 (16 oz.) can peach halves

1 jar maraschino cherries

1 (16 oz.) can pear halves

ORANGE SAUCE:

⅓ C. sugar

½ C. light corn syrup

2 T. cornstarch

1 C. orange juice

¼ tsp. salt

2 T. orange zest (orange peel)

Drain fruit. Arrange in 9x13-inch pan with cherries in hollows; set aside. For Sauce: Combine ingredients for orange juice in small pan. Heat to a boil. Pour sauce over fruit and bake at 350° for 30 minutes. Serves 12.

LEMON BANANA JELLO

Patrice Herndon

Dissolve 2 small boxes lemon Jello in 2 C. boiling water. Add 1 (12 oz.) can Mountain Dew, 2 sliced bananas, 1 small can crushed pineapple and as many miniature marshmallows as you want. Use a 9x13-inch pan. When set, top with 1 can lemon pie filling. Over that, spread Cool Whip and garnish with lemon slices.

Centerville Gypsum Co. was formed in 1912. The vein of gypsum mined in the south part of Centerville was from four to ten feet thick and was considered quite pure. Operations in the mine were discontinued in 1929.

LEMON JELLO SALAD

Frances Guinn

1 (3 oz.) pkg. lemon Jello
12 large marshmallows

1 (20 oz.) can crushed pineapple
(drained; save the juice)

Dissolve 1 pkg. Jello in 2 C. water. Add drained pineapple and marshmallows. Set in refrigerator.

For Topping: Juice of pineapple and water to make 1 C. Add 1 egg, $\frac{1}{2}$ C. sugar and 1 T. flour. Cook until thick on low heat until clear. Set this in refrigerator. Cool very cool. Beat 1 C. whipping cream. Mix with above mixture over Jello. Sprinkle the whole top with sharp grated cheddar cheese. This can be made the night before. Use 8x8-inch pan.

♥ LIME CHEESE SALAD

In Memory of Doris Hurley Rogers

2 pkgs. lime Jello
15 marshmallows
1 C. whipped cream

1 C. crushed pineapple
1 C. cottage cheese
1 C. chopped nuts

Add 4 C. hot water to Jello; place on the stove. Add marshmallows and melt completely. Let cool. Add rest of ingredients. Let set until firm. Cut in squares to serve. For variety add a few grapes and black walnuts.

ORANGE TAPIOCA SALAD

Carol J. McDanel

2 boxes vanilla tapioca pudding
1 large can crushed pineapple
1 can mandarin oranges
2 sliced bananas

1 C. orange juice
 $\frac{1}{4}$ tsp. orange flavoring
1 envelope unflavored gelatin
2 tsp. lemon juice

Drain juice from pineapple and oranges. Add 1 C. orange juice and water enough to make 3 C. liquid. Add pudding and boil 1 minute. Add $\frac{1}{4}$ tsp. orange flavoring, 2 tsp. lemon juice and 1 envelope unflavored gelatin dissolved. When cool add can of pineapple, mandarin oranges, and sliced bananas.

MANDARIN ORANGE SALAD

Idalee McClurg

- | | |
|---|--|
| 60 Ritz crackers (crushed) | 1 can sweetened condensed milk |
| ¼ lb. butter (melted) | 8 oz. Cool Whip |
| ¼ C. sugar | 2 small cans mandarin oranges
(drained) |
| 6 oz. can unsweetened frozen
orange juice (thawed) | |

Finely crush crackers. Mix in melted butter and sugar. Press mixture in 9x13-inch pan. (Reserve a few crumbs for garnish.) Blend orange juice with sweetened condensed milk. Fold in Cool Whip and oranges. Pour mixture over crumb crust. Top with reserved crumbs. Refrigerate.

ORANGE YUM YUM SALAD

Missy Dawson

- | | |
|---------------------------------|------------------------------|
| 1 (No. 2) can crushed pineapple | 1 C. cheddar cheese (grated) |
| 1 C. sugar | ¼ C. chopped nuts |
| 1 (3 oz.) pkg. orange Jello | 2 C. whipped topping |
| 1 C. cold water | |

Boil pineapple and sugar for 3 minutes. Add Jello and water. Stir well and cool. Add cheese, nuts, and whipped topping. Pour in mold or dish and chill.

ESCALLOPED PINEAPPLE

Margery Smith

CREAM:

- | | |
|-------------|------------|
| 1 C. butter | 2 C. sugar |
|-------------|------------|

Beat in 3 eggs

MIX:

- 4 C. fresh bread crumbs
- 1 (No. 2½) can crushed pineapple
- ¼ C. milk

Mix all together and put in greased casserole, 8½x13½-inch. Bake at 325° for 1 hour.

♥ GRANDMA'S PINEAPPLE SALAD*In Memory of
Mary Howell*

- | | |
|-------------------------------|----------------------|
| 1 large can pineapple tidbits | 1 C. chopped nuts |
| 1 T. butter | 1 C. cream (whipped) |
| 3 T. sugar | 1 C. marshmallows |
| 2 eggs | 1 C. white grapes |
| 2 T. (rounded) cornstarch | |

Drain juice from pineapple. Heat juice. Mix sugar, eggs, and cornstarch. Pour hot juice over the above mixture, beat until smooth. Put in double boiler. Add butter and cook until thick. Remove from stove and add diced pineapple. Beat until stiff (cream). Let cool. Add nuts, marshmallows, and grapes and fold in whipped cream leaving a little for top.

♥ PINEAPPLE-CHEESE SALAD*In Memory of Dorothy Bailey*

- | | |
|--|-----------------------------|
| 1 (No. 2) can dark pineapple
in heavy syrup | ½ C. chopped nuts |
| ½ C. Colby cheese (diced) | 1 C. miniature marshmallows |

SAUCE:

- | | |
|--|-----------------|
| 1 C. pineapple juice (drained
from can) | 1 T. cornstarch |
| 4 T. sugar | 1 beaten egg |

Reserve juice from pineapple. Combine pineapple, cheese, nuts, and marshmallows. To make sauce, heat 1 C. pineapple juice with sugar. Make a paste with the cornstarch and beaten egg. Stir into the hot juice. Stir and cook until thickened. Cool. Pour over the first mixture, stirring until coated. Refrigerate.

BAKED PINEAPPLE*Faye Cross*

- | | |
|---|-------------|
| 1 large can pineapple
(chunks or sliced) | ¼ C. butter |
| ¼ C. flour | 1 C. sugar |

Mix flour and sugar together, then add 1 large can pineapple and juice. Pour in baking dish and put butter on top and bake 1 hour at 350°.

BAKED PINEAPPLE

Fran Bailey

- | | |
|---|----------------------|
| 1 large can pineapple (sliced or chunk) | ½ C. butter |
| 1 C. sugar | 2 T. flour |
| 1 egg | ½ tsp. nutmeg |
| | Juice from pineapple |

In small saucepan mix together juice, sugar, egg, butter, and flour. Cook until thick. Place pineapple in 8-inch square baking dish. Cover with cooked mixture and sprinkle with nutmeg. Bake at 350° for 25-30 minutes. Before taking from oven, cover with 1 C. small marshmallows (if desired) and brown until marshmallows are melted.

BAKED PINEAPPLE

Marilyn Gordon

- | | |
|---|---|
| ¼ C. sugar | ¼-½ lb. grated cheddar or longhorn cheese |
| 2 T. (rounded) flour | Buttered bread crumbs |
| ½ tsp. salt | |
| 1 (No. 2½) can crushed pineapple (not drained, 3½ C.) | |

Mix sugar, flour, and salt. Stir in pineapple. Add cheese. Pour into a buttered baking dish and sprinkle top with buttered crumbs. Bake at 350° about 40 minutes until topping is browned. Serves 8-10.

CLARA'S SALAD

Marilyn Daniels

- | | |
|---|-----------------------------|
| 1 large can crushed pineapple (not drained) | 2 C. Miracle Whip |
| 1 large can white cherries (drained) | Red maraschino cherries |
| 1 C. pecans (chopped) | Green maraschino cherries |
| | 2 C. miniature marshmallows |
| | 1 (8 oz.) carton Cool Whip |

Cut the white, red, and green cherries into fourths. Add to the Cool Whip and Miracle Whip. Add pineapple with its juice. Add nut meats and marshmallows. Pour in a 9x13-inch pan and freeze. Serve on a lettuce leaf and Ritz crackers with a teaspoon of Miracle Whip on top.

HEAVENLY WHITE SALAD

Marietta Newland

1 can pineapple tidbits (drained)
1 can mandarin oranges (drained)
1 can condensed milk

1 can apple pie filling
½ C. finely chopped pecans
½ C. coconut
1 (8 oz.) carton Cool Whip

Mix all ingredients together and serve.

OREO SALAD

Beth White

2 C. buttermilk
2 cans mandarin oranges
1 pkg. Oreo cookies

2 pkgs. vanilla instant pudding
16 oz. Cool Whip

Mix buttermilk and pudding together with mixer for 2 minutes. Fold in Cool Whip and oranges. Refrigerate for several hours. Add crushed Oreos before serving. This recipe can easily be halved.

PRETZEL SALAD

Opal Deedrick

½ C. pretzels (crushed)
½ C. melted butter or oleo
½ C. sugar
1 egg
1 C. powdered sugar
1 (8 oz.) pkg. cream cheese
1 egg

1 (8 oz.) carton Cool Whip
2 (3 oz. ea.) boxes strawberry Jello
2 (10 oz. ea.) pkgs. frozen strawberries that are sweetened
2 C. boiling water

In 9x12-inch Pyrex, place the ½ C. crushed pretzels, ½ C. butter (or oleo) and ½ C. sugar. Mix these together and bake 10 minutes at 350°. This is the crust. Next beat 1 egg, 1 C. powdered sugar, and the 8 oz. pkg. cream cheese. Fold in the 8 oz. Cool Whip and spread this mixture over the cooled pretzels. For the top layer mix the 2 (3 oz. ea.) boxes strawberry Jello with 2 C. boiling water. Add the 2 (10 oz. ea.) boxes frozen strawberries which have been partly thawed and stir until completely thawed. Pour strawberry mixture over the cream cheese mixture. Let set several hours until set. Cut in squares.

♥ RED RASPBERRY JELLO

In Memory of Ruth R. Johnson

- | | |
|--------------------------------------|-------------------------------|
| 1 (3 oz.) pkg. red raspberry gelatin | 1 pkg. frozen red raspberries |
| 1 C. boiling water | 1 C. miniature marshmallows |
| 3 oz. pkg. cream cheese (softened) | 1 C. whipped cream |

Dissolve gelatin in boiling water. Add cream cheese and raspberries. Mix well. Chill until partially set. Fold whipped cream and marshmallows into gelatin. Chill.

RASPBERRY SALAD

Pauline Golick

- | | |
|-----------------------------|-----------------------------------|
| 2 boxes red raspberry Jello | 8 oz. pkg. frozen red raspberries |
| 1½ C. applesauce | 2⅔ C. hot water |

Combine and let set.

For Dressing: To 1 carton commercial sour cream add 2 C. small marshmallows. Mix and let stand in refrigerator overnight. Next morning let stand at room temperature for awhile and beat well to blend. Spread over the top of Jello mixture and chill.

♥ RIBBON SALAD

In Memory of Carroll Barrell

BOTTOM LAYER: 2 small pkgs. or 1 large pkg. lime Jello, dissolved.

CENTER LAYER:

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|-------------------------------------|-------------------------------------|
| 2 small or 1 large pkg. lemon Jello | 1½ C. small marshmallows |
| 1 lb. 4 oz. can drained pineapple | 8 oz. cream cheese |
| | 1 C. heavy whipping cream (whipped) |

TOP LAYER: 2 small pkgs. or 1 large pkg. strawberry Jello, dissolved.

Heat juice, Jello, and marshmallows until marshmallows melt. Add cream cheese, whipped cream, and pineapple. Partially set each layer, then layer together.

SEAFOAM SALAD

Bev Baldwin

- 1 large can pears
- 1 pkg. lime Jello
- 1 (8 oz.) pkg. cream cheese
- 1 small carton Cool Whip
- 1/2 C. chopped, drained maraschino cherries
- 1/3 C. chopped pecans

Drain pears. Heat 1 C. of the juice, add Jello. Beat the softened cheese into this warm mixture. Mash the pears, fold in and chill until syrupy. Fold in the Cool Whip, nuts, cherries. Pour into dish and chill. Delicious!

STRAWBERRY SOUR CREAM SALAD

Louise Hunt

- 2 pkgs. strawberry Jello
- 1 (10 oz.) pkg. frozen berries
- 2 bananas (mashed)
- 2 C. boiling water
- 1 (No. 2) can crushed pineapple

Dissolve Jello. Cool. Add fruits and chill to set. Add topping.

TOPPING:

- 1/2 pt. sour cream
- 3 tsp. lemon juice
- 1/2 tsp. salt
- 1/2 tsp. sugar
- 1/2 C. miniature marshmallows
- 1/2 C. maraschino cherries

Allow to stand at least 3 hours and cut.

FROZEN STRAWBERRY SALAD

Mildred Stober

- 3/4 C. sugar
- 1 (10 oz.) pkg. frozen strawberries (thawed)
- 1 large can drained, crushed pineapple
- 8 oz. cream cheese
- 2 bananas
- 1/2 C. nuts
- 1 large carton Cool Whip

Mix sugar and cream cheese. Fold in remaining ingredients. Pour into pan and freeze.

BEST SALAD

Cindy Cowan

Boil 1 C. water. Stir in 1 (3 oz.) pkg. strawberry Jello. Add 1 small pkg. frozen sweetened strawberries. Stir until strawberries are thawed, and refrigerate until salad is set. This salad sets quickly and is a kids' favorite. Makes 6 servings.

SUNSHINE SALAD

Mrs. Hubert Pearson

GELATIN BASE:

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|--------------------------------|---|
| 1 pkg. lemon-flavored gelatin | 1 (No. 2) can crushed pineapple (drained) |
| 1 pkg. orange-flavored gelatin | 2 bananas (diced) |
| 2 C. boiling water | 10 marshmallows (cut) or 40 small ones |
| 1½ C. cold water | |

TOPPING:

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|----------------|----------------------------|
| 1 egg (beaten) | ½ C. sugar |
| 2 T. flour | 1 C. pineapple juice |
| 2 T. butter | 1 C. heavy cream (whipped) |
| | 1 C. shredded sharp cheese |

For Base: Dissolve both packages of gelatin in boiling water. Add cold water and set in cool place until consistency of unbeaten egg white. Add fruit and marshmallows and pour in large 9x15-inch pan. Chill until firm.

For Topping: Combine in small saucepan the egg, butter, flour, and sugar (mixed) and pineapple juice. Cook, stirring constantly, over low heat until thickened. Let mixture cool, then fold in whipped cream and spread over chilled gelatin. Sprinkle shredded cheese over top. Can be cut into 12 or 15 squares.

PINK CHAMPAGNE SALAD

Martha Utt

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|-----------------------------|------------------------------------|
| 8 oz. softened cream cheese | 1 (6 oz.) pkg. frozen strawberries |
| ¾ C. sugar | 1 (20 oz.) can crushed pineapple |
| 8 oz. Cool Whip | 2 bananas |

Mix ingredients together and freeze.

SUNSHINE SALAD

Nancy Robinson

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|---------------------------|---|
| 1 large pkg. orange Jello | 1½ C. cold water |
| 1 small pkg. lemon Jello | 2 C. shredded carrots |
| 3 C. hot water | 1 (20 oz.) can crushed pineapple
(drained, save juice) |

Mix Jello in hot water and then add cold water. Add carrots and pineapple. Pour in 9x9-inch cake pan or Tupperware Squarekeeper. Refrigerate. In saucepan cook pineapple juice, ½ C. sugar, 3 T. flour until thick. Add 1 (8 oz.) Cool Whip. Spread on Jello when set.

PEPSI SALAD

Martha Utt

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|--------------------------------------|-----------------------------------|
| ¾ C. water | 1 can Pepsi |
| 1 (15¾ oz.) can crushed
pineapple | 1 T. lemon juice |
| ¾ C. sugar | 2 (3 oz. ea.) pkgs. cherry Jello |
| | 1 (21 oz.) can cherry pie filling |

Bring water and sugar to boil. Add pie filling and bring to boil again. Remove from heat and add rest of ingredients. Because this will foam, use large mixing bowl. Refrigerate to set.

♥ 7-UP SALAD

In Memory of Pearl Douglas

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|--------------------|--------------------------------------|
| 1 pkg. lemon Jello | 1 (13¼ oz.) can crushed
pineapple |
| 1 C. boiling water | 1 can mandarin oranges |
| 1 C. 7-Up | 1 C. miniature marshmallows |

TOPPING:

- | | |
|-----------------------------|----------------|
| ¼ C. sugar | 1 T. flour |
| ¼ C. pineapple/orange juice | 1 T. margarine |
| 1 egg | |

Dissolve Jello in boiling water; add 7-Up. Let chill to start to thicken. Drain pineapple and oranges. Save juice for topping. Fold pineapple, oranges, and marshmallows into Jello. Let set.

For Topping: Mix altogether, cook until thickened. Let cool. Then fold in 1 (8 oz.) Cool Whip. Place on top of first mixture. Sprinkle with grated cheese.

HOT CHICKEN SALAD

Fern Rupalo

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|-----------------------------|--------------------|
| 2 C. cubed, cooked chicken | ¾ C. mayonnaise |
| 1 can cream of chicken soup | 2 T. chopped onion |
| 1 tsp. lemon juice | ½ tsp. salt |
| 3 boiled eggs (chopped) | ¼ tsp. pepper |
| | 1 can small peas |

Mix together and put in a baking dish. Top with 2 C. crushed potato chips. Bake 20 minutes at 400°, then turn oven down. Serves 4-6.

CHICKEN AND RICE SALAD

Elizabeth Sherrard

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|-----------------------------|----------------------|
| 1½ C. cooked, cubed chicken | 1½ C. chopped celery |
| 1½ C. cooked rice | 1 T. vinegar |
| ⅓ C. diced onion | 2 T. salad oil |
| ⅓ C. diced green pepper | 1 tsp. curry powder |

Toss ingredients lightly in a bowl together. Marinate at least 3-4 hours in refrigerator. Just before serving. Add ¾ C. salad dressing or mayonnaise. Keeps well in refrigerator for 3-4 days.

CHICKEN SALAD

Elizabeth Sherrard

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|--------------------------------|---------------------|
| 2 C. diced, cooked chicken | ½ C. mayonnaise |
| 1½ C. seedless grapes (halved) | ¼ C. sour cream |
| 1½ C. chopped celery | 1 tsp. curry powder |
| ¼ C. slivered almonds | 1 tsp. lemon juice |

Combine chicken, grapes, celery, and almonds. Blend together mayonnaise, sour cream, curry powder, and lemon juice. Pour over chicken mixture and toss lightly to mix. Add salt if necessary.

MAGGIE'S HOT CHICKEN SALAD

Fran Bailey

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|---|------------------------------|
| 4 C. chicken breast (boiled and cut up) | 4 T. lemon juice |
| 2 C. diced celery | 2 C. mayonnaise |
| 1 C. almonds (thin sliced) | 1 C. Velveeta cheese (diced) |
| | 4 T. grated onion |

Mix all together in large casserole or baking dish. Add 1 C. cracker crumbs and 1/2 C. melted butter on top. Bake 40 minutes at 375° or until hot and bubbly and brown on top.

FRUITED CHICKEN SALAD

Lois Reynolds

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|----------------------------------|---------------------------------------|
| 4 C. chopped chicken | 11 oz. can mandarin oranges (chopped) |
| 1/4 C. celery | 1 C. Miracle Whip |
| 1/2 C. green pepper | 5 oz. can chow mein noodles |
| 1/2 C. sliced ripe olives (opt.) | 1 T. dry mustard |
| 15 oz. can chunk pineapple | 1/4 tsp. minced onion |

Mix all ingredients except noodles and refrigerate to chill. Before serving mix in chow mein noodles and serve on a leaf of lettuce.

ANITA'S CHICKEN SALAD

Lyn Kruzel

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|----------------------------|-------------------------------|
| 4 C. cooked chicken | 1/4 C. onions (chopped; opt.) |
| 3 boiled eggs (chopped) | 4 slices bread (cubed) |
| 1 C. celery (chopped) | 1 C. Miracle Whip |
| 2 C. cream of chicken soup | |

Put cubed bread in the bottom of 9x13-inch pan. Mix chicken, eggs, celery, onions, and Miracle Whip. Pour over the cubed bread and cover with the cream of chicken soup. Sprinkle crushed potato chips on top. Bake 1 hour at 350°. Serve hot.

QUONI SALAD

Linda Harris

DRESSING:

½ C. vegetable oil
3 T rice vinegar

3 T. sugar
Salt and pepper

Mix well.

½ head cabbage
3 green onions
⅓ C. sunflower seeds (toasted)

2 chicken breasts (diced)
⅓ C. slivered almonds (toasted)

Add dressing and toss.

TACO SALAD

Nancy Ferguson

2 lbs. ground beef
2 cans kidney beans
Shredded cheddar cheese
Lettuce

1 bottle French dressing
Salt and pepper
Tomatoes (opt.)
1 (9 oz.) bag Dorito chips

Brown ground beef in skillet. When beef is done open kidney beans. Place in strainer to drain. Pour ground beef in strainer. Run warm water to remove excess oil. Let water drain. Shred cheese and lettuce. If you want to add tomatoes, dice them. In a bowl pour in cool, drained meat and beans. Add lettuce, tomatoes, cheese, and salt and pepper. Pop hole in bag of chips to release air. Then crunch up Doritos; pour into bowl. Open French dressing and pour over. Mix. Can add more or less dressing depending on desired taste. Serve. Makes enough for 6 people.

TURKEY-VEGETABLE PASTA SALAD

Wanda Tomlin

1 lb. corkscrew pasta (cooked,
drained)
1 C. turkey (cut in strips)
¼ C. Parmesan cheese (grated)
2 C. prepared Hidden Valley
Ranch or Original Ranch salad
dressing

4-5 C. assorted cooked or
raw vegetables (such as
zucchini, peppers, tomatoes,
onions)

Toss all ingredients in a bowl. Chill until ready to serve.

SEA TANG SALAD*Marguerite Parsons*

2 pkgs. lime Jello
3½ C. hot water
6 T. vinegar
2 C. chopped celery
½ C. chopped olives

2 (7 oz. ea.) cans tuna (drained)
1½ C. mayonnaise
1 (5 oz.) can shrimp (cut up)
Dash of salt

Dissolve Jello in hot water. Add remaining ingredients and stir well. Pour into 9x13-inch pan. Chill. Serves 12-15.

SHRIMP SALAD*Marguerite Parsons*

2 cans shrimp
1 (No. 2) can peas (drained)
3 hard-boiled eggs

½ C. celery
Salt to taste
1 small bottle stuffed olives

Combine with enough mayonnaise to thoroughly moisten. Serves 10-12.

TUNA FISH SALAD*Mrs. Robert Hayes*

1 pkg. lemon gelatin
1½ C. water
1 (2 oz.) jar pimientos (chopped)
½ tsp. (scant) salt
1 T. (heaping) chopped sweet
pickle

6 oz. tuna fish
½ C. (heaping) celery (chopped)
1 T. lemon juice
1/8 tsp. paprika
½ C. mayonnaise or salad
dressing

Boil water and dissolve gelatin. While this is cooling to the partly set stage, add lemon juice, salt and mayonnaise to tuna. When gelatin is partly set, add tuna mixture and rest of the ingredients. Mold in an 8-inch or 9-inch square pan or fancy mold holding that quantity. Makes 9 generous servings. NOTE: May use fewer pimientos if desired.

CRUNCHY TUNA SALAD

Helen J. Pedrick

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|-----------------------|----------------------------------|
| 2 large green peppers | ¼ C. pecans |
| 1 carrot | 1 T. fresh, diced onion |
| 1 can tuna | 2 sticks celery (finely chopped) |
| ½ C. Miracle Whip | |

Cut green peppers in half lengthwise. Microwave on High for 60 seconds. Chill. Mix finely chopped carrot, celery, and pecans with the tuna which has been well drained and flaked. Add the Miracle Whip. Chill. Spoon tuna into pepper halves to serve. Preparation time: 20 minutes, plus chilling time. Serves 4.

BROCCOLI SALAD

Sue Drake

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|------------------------------|-----------------------------------|
| 1-2 bunches broccoli | ½ C. sugar |
| 1 sweet red onion (chopped) | 2 T. vinegar |
| 1 C. Miracle Whip | ½ C. salted sunflower nuts (opt.) |
| 7-8 pieces fried-crisp bacon | |

Cut broccoli in bite-size pieces. Combine Miracle Whip, sugar, vinegar. Stir well. Mix everything altogether. Best if made and refrigerated 1-2 hours ahead.

BROCCOLI CAULIFLOWER SALAD

Dana Vice

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|--|--|
| 4 C. cauliflower and broccoli
(cut in bite-size pieces) | 1 C. raisins that have been
soaked in water for a few
minutes and drained) |
| 1 C. dry roasted peanuts | Bacon bits or 8 slices bacon
(fried and crumbled) |
| 1 large red or green onion | |

Mix in large bowl and add dressing:

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|-----------------------|-----------------------|
| 1 C. salad dressing | 2 T. tarragon vinegar |
| 2 T. red wine vinegar | 2 T. sugar |

Mix together and pour over salad.

AUNT BERNIE'S BROCCOLI SALAD

Sharon Cooper
Veon Ferren

2 C. seedless red grapes
(halved)
4 C. chopped broccoli (fresh)
½ lb. (8 slices) cooked bacon
(chopped)

1 C. diced celery
¼ C. green onions
½ C. slivered almonds

DRESSING:

⅓ C. sugar
1 T. apple cider vinegar

1 C. mayonnaise

Mix the dressing ingredients together in a 2-cup glass measuring cup. Four packets of Equal can be substituted for the sugar for diabetics. Cover with Saran Wrap and refrigerate. Slice or chop all of the vegetables and place in large bowl. Toss together. Add the dressing and slivered almonds before serving. Refrigerate.

FAVORITE BROCCOLI SALAD

Marietta Newland

6-10 C. broccoli florets
1 medium red onion (thinly
sliced into rings)
1 C. mayonnaise
¼ C. sugar

2 T. red wine vinegar
1 lb. sliced bacon
⅓ C. salted sunflower seeds

In large salad bowl, combine broccoli and onion. In small bowl, mix mayonnaise, sugar, vinegar. Pour over broccoli and toss. Chill at least 1 hour. In skillet cook bacon until crisp. Remove to paper towels to drain. Crumble. Just before serving (so bacon will stay crisp) add bacon and sunflower seeds
Yields: 10-12 servings.

The greatest ever flood occurred on June 7, 1851. The water covered the Chariton bottom to an average depth of 4 feet. Hon. Joshua Miller states that he crossed the river east of Centerville with five yoke of oxen and a wagon. In three places, two yoke would swim at one time.

OUR BEST SALAD

Jeanne Joiner

Bite-sized pieces of broccoli
(steamed almost tender)
Avocado

Bite-sized pieces of tomato
Chopped green onions

Mix all ingredients together when broccoli is cooled. Refrigerate. Make ahead of time a ranch-style dressing such as Hidden Valley or Uncle Dans. Combine salad and dressing before serving.

CABBAGE SALAD

Dana Vice

½ head cabbage (grated)
3-4 green onions
½ C. sliced almonds

½ C. sunflower seeds
1 pkg. Ramen noodles (chicken
or shrimp flavor; broken up

Mix altogether. Before serving add:

1 pkg. noodle flavoring
2 T. sugar

3 T. vinegar
½ C. oil

Mix together and pour over salad.

COLE SLAW

*Louese McCully
Mamie Hamlin*

1 medium head cabbage
3 carrots
2 green peppers
1 T. salt

1 C. vinegar
2 C. water
1½ C. sugar

Shred cabbage, carrots, and peppers. Let set for 1 hour in salted water to cover vegetables. Drain. Cook together vinegar, water, and sugar and boil for 1 minute. Let cool. Then combine with vegetables, put in container and refrigerate. Keeps for a very long time. May be frozen.

CHINESE CABBAGE SALAD

Marilyn Gorden
June Elgin

1 small head Napa cabbage
(cut in about 1/4-inch slices)

4 green onions (chopped; tops
and all)

1 pkg. Ramen noodles (open and take out the seasoning packet; chicken-
pork-or beef)

In microwave heat 1 minute:

4 T. red wine vinegar

4 T. sugar

1/2 packet of seasoning

After removing from heat add 1/2 C. oil.

TOPPING:

4 T. sesame seeds

1 C. slivered almonds

Brown together about 5-10 minutes; watch.

Just before serving, crumble the Ramen noodles into the cabbage and add
the almonds and sesame seeds. Pour over the dressing and toss together.

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COLE SLAW

Vina Taylor

3 C. chopped cabbage
2-3 T. chopped shallots

1 large carrot (shredded or
grated)

DRESSING:

3/4 C. mayonnaise

1 T. sugar

1 T. vinegar

1 tsp. salt

1/8 tsp. celery seed or a few
leaves of celery (chopped)

2-3 tsp. sour cream

Mix the dressing until sugar is dissolved. Mix dressing and cabbage mixture.

*By July 20 of 1936, the high temperature had exceeded 100° for the last
16 days. There were 42 days during the summer months with temperatures
of 100° or more.*

♥ LEMON SLAW

In Memory of Louisa Turner

6 C. finely shredded cabbage
2 medium carrots (shredded)
1 small onion (cut fine)

1 small green pepper (cut fine)
 $\frac{3}{4}$ C. salad oil

$\frac{1}{3}$ C. vinegar
 $\frac{1}{3}$ C. water
1 C. sugar (more or less)
1 pkg. lemon gelatin

$\frac{1}{4}$ tsp. mustard seed
1 tsp. salt
1 tsp. celery seed

Combine vegetables in first part and pour oil over to stand while heating the next ingredients. Bring dressing to boil and add gelatin and stir to dissolve. Pour over vegetables and cool. Will store in refrigerator for up to 2 weeks.

CARROT SALAD

Helen McElvain

Several raw carrots
2 eggs
 $\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ C. raisins

$\frac{3}{4}$ C. sour cream (can use
evaporated milk with 1 tsp.
vinegar)
 $\frac{1}{4}$ C. vinegar
 $\frac{1}{4}$ tsp. salt

Make dressing by beating eggs, add sugar and vinegar and beat. Add cream and salt. Cook until thick then cool. Grind carrots, add raisins and dressing. Serve on lettuce leaves.

CAULIFLOWER SALAD

Patty Lawson

3 onions (greens and whites)
6 radishes
1 C. mayonnaise
1 C. sour cream

1 pkg. Good Seasons Italian
dressing
1 C. cauliflower (chopped)

Mix all together and chill for a couple of hours before eating.

OVERNIGHT SALAD*Margaret Wells*

1 head cauliflower (cut up)
 ½ C. chopped green onions

12 oz. bacon (fried up, chopped)

MIX:

1½ C. mayonnaise
 ½ C. Parmesan cheese

¼ C. sugar

Add to above and mix well. Break head of lettuce into bite-size pieces and put on top of above mixture. Cover and refrigerate overnight. Toss just before serving.

CORN SALAD*Nancy G. Kilpatrick*

2 cans whole kernel corn
 (drained)
 ¾ C. diced, unpeeled cucumber
 ¼ C. diced onion
 2 small tomatoes (coarsely
 chopped)
 ¼ C. sour cream (may use
 low-fat)

2 T. mayonnaise (may use low-fat
 for this also)
 1 T. vinegar
 ½ tsp. salt
 ¼ tsp. dry mustard
 ¼ tsp. celery seed

Combine all ingredients and chill.

CARDINAL SALAD*Mrs. Hubert Pearson*

1 pkg. lemon gelatin
 1 C. boiling water
 ¾ C. beet juice
 3 T. vinegar
 ½ tsp. salt

1 T. horseradish
 ¾ C. diced celery
 1 C. cooked, diced beets
 2 tsp. grated onion or onion
 juice
 Mayonnaise dressing

Dissolve gelatin in boiling water. Add beet juice, vinegar, salt, onion or onion juice and horseradish. Chill until partially set. Fold in celery and beets. Pour into mold. Chill until firm. Unmold on crisp lettuce. Serve with mayonnaise. Serves 6.

GURKENSALAT (Cucumber Salad)

Ruth Hiner

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|-------------------------|-----------------------------|
| 1 long slender cucumber | Freshly ground pepper |
| 1 tsp. salt | 1 green onion including top |
| 3 T. white vinegar | ½ C. sour cream |
| 3 tsp. sugar | 2 T. finely minced parsley |

If cucumber skin is not tender, peel and score lengthwise with the tines of a fork. Slice very thin. Sprinkle with salt and refrigerate. Meantime, mix vinegar with sugar, pepper, and finely sliced onion. Stir in cream. Press moisture from cucumbers, draining thoroughly. Add dressing, mix well and transfer to a small bowl. Garnish with minced parsley.

CREOLE GREEN BEANS

Mabel Moore

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|--|----------------------------|
| 6 slices bacon (if watching fat, turkey can be used) | 1 T. Worcestershire sauce |
| ½-¾ C. onion | ½ tsp. salt (opt.) |
| ½ C. green pepper | 1/8 tsp. dry mustard |
| 2 T. flour | 2 C. whole canned tomatoes |
| 2 T. brown sugar | 1 qt. canned green beans |

Cook bacon until crisp. Also cook onion and pepper until tender. Stir in flour, sugar, Worcestershire sauce, salt, pepper, and mustard. Add tomatoes. Cook, stirring constantly, until thickened. Add beans. Heat and top with bacon. Serves 6-8.

♥ MACARONI SALAD

In Memory of Dorothy Bailey

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|--------------------------------------|---|
| 6 C. cooked salad macaroni (chilled) | 1 clove garlic (minced, opt.) |
| 2 tomatoes (chopped) | Salt and pepper to taste |
| 1 onion (chopped) | ¾ C. Miracle Whip (thinned slightly with Half and Half) |
| 1 green pepper (chopped) | |

Mix all ingredients well.

♥ LAYERED LETTUCE SALAD

*Donna L. Davis
In Memory of Ica Hurley*

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|---------------------------|--------------------------------|
| 1 head lettuce | 8 slices bacon (cooked, diced) |
| 1 C. celery (diced) | 1 C. regular salad dressing |
| 2 C. frozen peas | 1 C. no-fat salad dressing |
| ½ C. green pepper (diced) | 2 T. sugar |
| ¼ C. sweet onion (diced) | 4 oz. cheddar cheese (grated) |

Cook bacon in microwave according to directions for your oven. Wrap in paper towel to absorb fat. Dice. Tear lettuce into small bite-sized pieces and place in 9x12-inch glass dish. Layer rest of ingredients as follows: celery, frozen peas, green pepper, onion, and bacon. Add sugar to salad dressing mixture. Spread over the top making sure to touch edges of dish to seal. Top with grated cheese. Cover and refrigerate for at least 8-12 hours before serving.

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MACARONI SALAD

Ruth Ann Dickerson

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| 8 oz. spiral macaroni | 1 C. celery |
| 1 C. green pepper | 2-3 chopped tomatoes |
| ½ C. chopped green olives | 1 small onion |
| 1 C. diced American cheese | |

DRESSING:

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|------------------------|--------------------|
| 1 C. sugar | 1 tsp. celery seed |
| 1 tsp. salt | 1 C. Mazola oil |
| 1/8 tsp. garlic powder | ½ C. vinegar |
| ½ C. catsup | |

Mix dressing ingredients together and pour over macaroni, pepper, olives, cheese, celery, tomatoes, and onion. This salad will keep for a week. Everytime I make it people want the recipe.

World War I Armistice was signed on Nov. 11, 1918. Appanoose County had 54 men killed in the War. The names are engraved on the Arch of Remembrance at the entrance to Oakland Cemetery in Centerville.

MOSTACCIOLI SALAD

Judy Power

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|---|--------------------------------------|
| 2 (8 oz. ea.) bags mostaccioli pasta (cooked) | 1 small cucumber (peeled and sliced) |
| 2-3 medium tomatoes (wedged) | ¾ C. salad oil |
| 1 large onion (sliced) | ¾ C. cider vinegar |
| Salt and pepper to taste | 1 C. sugar |

Cook pasta, drain and rinse. In large salad bowl combine pasta, tomatoes, onion, and cucumber. In another bowl blend salad oil, vinegar, sugar, and salt and pepper. Pour over pasta mixture and toss. Chill in refrigerator several hours or overnight. Toss salad 2-3 times during first few hours.

MOSTACCIOLI SALAD

Rosalie Hughes

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|-------------------------------|------------------------------------|
| 1 pkg. mostaccioli noodles | 1½ C. cider vinegar |
| 1½ C. sugar | 1 tsp. salt |
| 1 tsp. black pepper | 1 tsp. Accent |
| 1 tsp. garlic powder | 2 T. prepared mustard |
| 1 medium onion (chopped) | 1 medium cucumber (finely chopped) |
| Pimiento and parsley to taste | |

Cook noodles in salt water until tender. Add 6 drops of yellow food coloring to water while cooking noodles. Drain and coat with oil. Mix all remaining ingredients and let stand in refrigerator overnight. Keeps well for a week or more.

PASTA SALAD

Myra McGill

- 1 pkg. noodles (green, orange, yellow mix makes it pretty)

Cook as directed.

COMBINE:

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|---------------------|---------------------------|
| 1½ C. vinegar | 2 T. onion flakes |
| 1½ C. vegetable oil | 1 tsp. garlic |
| 1½ C. sugar | 1 tsp. Accent (seasoning) |
| Sprinkle parsley | 1 large cucumber |

Combine all ingredients in bowl. Slice cucumber into mixture. Be sure to let set overnight so flavors can absorb into one another. Serve cold.

♥ SUPER SALAD*In Memory of Hilda Walter*

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|--------------------------------|----------------------------|
| 1 lb. small shell macaroni | ½ C. sugar |
| 1 large green pepper (chopped) | 1 C. vinegar |
| 4 carrots (shredded) | 2 C. Hellmann's mayonnaise |
| 1 onion (chopped) | 1 tsp. salt |
| 1 can Eagle Brand milk | ¼ tsp. pepper |

Cook macaroni according to directions on package; drain and cool. Combine remaining ingredients and mix well with macaroni. Chill for at least 4 hours. (Cucumbers and hard boiled eggs may be added.)

PASTA SALAD*Judi Hiatt*

- | | |
|--|--------------------------|
| 1 box manicotti (cooked, drained; rinse with cold water) | 1 tsp. garlic powder |
| 1 large onion (chopped) | 1½ tsp. pepper |
| 4 C. sliced cucumbers | 1 tsp. salt |
| 2 or more large tomatoes (chopped) | 1 T. minced onion flakes |
| 1 T. parsley flakes | 1½ C. vinegar |
| 1 tsp. Accent | 1½ C. sugar |
| | 1½ C. salad oil |

Mix together oil, sugar, vinegar, and seasonings. Pour over manicotti. Combine well. Add onion, cucumber, and tomatoes. Mix well. Refrigerate overnight. Makes a big salad and keeps well.

PASTA SALAD*Dorothy E. Powers*

- | | |
|-----------------------|---|
| 1 lb. spaghetti | ½ medium onion |
| 1 small amount of oil | 1 large bottle Wish-Bone salad dressing |
| 1 green pepper | 3 T. Salad Supreme spice |
| 1 cucumber | 2 quarts water |
| 1 tomato | |

Cook spaghetti in small amount of oil and water. Drain and cool. Add pepper, cucumber, tomato, and onion which have been cut up fine or small. Mix the above with 1 large bottle Wish-Bone or 7-Seas (Zesta) salad dressing with 3 T. Salad Supreme spice (McCormick or Schilling brand).

♥ PICALILLI

In Memory of Cloe Joiner

2 gal. green tomatoes
1 large head cabbage
8 peppers (red or green)

8 large onions
3-4 carrots (for added color)

Chop, mix. Add 1 C. salt and let stand overnight. Drain; press out juice. Put in large kettle.

4 C. vinegar
3 C. water
4 C. sugar

1 T. dry mustard
1 T. turmeric
1 T. cinnamon

Cook 30 minutes. Cool for serving or can be bottled and sealed.

KRUMPIRI NA SALATU

Delores Sisul

(Croatian Potato Salad)

6 medium potatoes (red)
1 small onion (sliced; opt.)
Salt and pepper

Vinegar
Oil
Minced parsley (opt.)

Wash and boil potatoes in jackets (do not overcook). Cool and peel. Cut into cubes or slices. Put in bowl, add onion and other ingredients. Toss lightly. May be served hot or cold. NOTE: Can use leftover potatoes. 2 parts oil to 1 part vinegar, or use your own taste buds.

SAURKRAUT SALAD

Louise Hunt

1 qt. kraut
1 C. chopped celery
½ C. chopped green pepper
¼ C. chopped red pepper
½ C. chopped onion

¾ C. sugar
⅓ C. vinegar
⅓ C. water
¾ tsp. salt

Mix vegetables; mix liquids and boil. Pour over kraut and vegetables. Chill. Improves with age.

SEASHELLS PASTA SALAD*Pauline Golick*

- | | |
|--|---|
| 1 (12 oz.) shell pasta (cooked and rinsed with cold water and drained) | 1/3 C. sliced green onion |
| 1 (28 oz.) can choice cut tomatoes (drained; can use fresh tomatoes) | 1 (2.25 oz.) can sliced ripe olives (drained) |
| 2 medium carrots (sliced) | 1 C. Italian salad dressing |
| 1/2 red bell pepper (cubed) | 1/4 C. Parmesan cheese |
| | 1/2 tsp. salt |
| | 1/4 tsp. pepper |
| | 1/2 green bell pepper (cubed) |

In large bowl stir together all ingredients until well mixed. Cover and refrigerate 1 hour before serving. Can add frozen peas if you like.

TOMATO SALAD FOR A CROWD*Bev Laurson*

- | | |
|------------------------------|--|
| 1 clove garlic (minced) | 3 green peppers (chopped) |
| 3 onions (chopped) | 3 T. garlic salt |
| 1 T. pepper | 2 T. Italian seasoning |
| 1 tsp. sweet basil (crushed) | 1 tsp. oregano (crushed) |
| 1/4 C. oil | Tomatoes (chopped)
(approximately 15) |

Mix ingredients in large Tupperware bowl except for tomatoes. Add tomatoes and stir well to coat. Cover, chill and serve. (Tomatoes will make juice.)

EASY TOMATO SALAD*Charlene Kozak**(Large Amount)*

- | | |
|----------------------|---|
| 4 tomatoes | 1 Vidalia onion |
| 1 red bell pepper | 1 purple onion |
| 1 yellow bell pepper | 1 jar Hidden Valley Ranch
honey dijon buttermilk dressing
(large jar) |
| 1 green bell pepper | |
| 2 cucumbers | |

Dice tomatoes, thinly slice peppers and onions so they look like small strips. Thin slice cucumbers leaving skin on for color. Be sure to wash all veggies first. Mix in large Tupperware bowl with a lid so it can be sealed. Pour dressing over vegetable combo and mix again. Refrigerate overnight before serving.

“GUESS WHAT” SALAD

Mabel Moore

- | | |
|-----------------------------------|--------------------|
| 1 (14-16 oz.) can stewed tomatoes | 1 C. celery |
| 2 (3 oz. ea.) boxes lemon Jello | 2 tsp. onion |
| ½ C. green pepper | 1 C. mayonnaise |
| 1 C. cucumber | ½ C. sour cream |
| | 1 tsp. horseradish |

Bring to boil tomatoes then stir in Jello; cool. Chop all vegetables fine. Use handmixer or wire whip to mix last 3 ingredients. Mix together with the cooled tomatoes and Jello mixture. Stir in vegetables. Pour in a favorite dish. Sets quickly.

RED AND GREEN VEGETABLE MARINADE

Ruth Hiner

- | | |
|-------------------------------|-------------------------|
| 2 C. cherry tomatoes | 1 medium onion (sliced) |
| 2 C. uncooked broccoli chunks | 1 medium green pepper |
| ½ lb. fresh mushrooms | (cut in strips) |

DRESSING:

- | | |
|--|----------------|
| 1 pkg. Good Seasons Italian salad dressing mix | 2 T. water |
| ½ C. vinegar | ⅔ C. salad oil |
| | 1 T. dill weed |

Mix dressing ingredients well. Marinate fresh vegetables in the dressing for a few hours or overnight. Any fresh vegetables can be used; sliced zucchini and cucumber are also good.

VEGETABLE SALAD

Margaret Douglas

- | | |
|-----------------------------------|--------------|
| 1 can whole kernel corn (drained) | ½ C. celery |
| 1 can green beans (drained) | ½ C. carrots |
| 1 can peas (drained) | ¼ C. onions |
| ¼ C. peppers | |

Chop above vegetables into small cubes.

- | | |
|--------------|--------------------|
| ⅓ C. oil | 1 T. water |
| ½ C. vinegar | ½ tsp. salt |
| ½ C. sugar | ½ tsp. celery seed |

Bring above to a boil. Pour over all vegetables. Refrigerate overnight.

VEGETABLE SALAD

Mabel Moore

- 1 pkg. cole slaw mix
- 1 pkg. Ramen noodles (chicken flavor)

- A little chopped green onion
- 1 pkg. slivered almonds

DRESSING:

- ¼ C. vegetable oil
- 3 T. vinegar
- 2 T. sugar (I use Equal)
- Dry seasoning packet from noodles

Prepare the dressing of oil, sugar, and vinegar. Stir in the dry packet from the noodles. Put on the slaw mix and toss.

MIXED VEGETABLE SALAD

Georgia Vaira

- 1 head cauliflower (break up)
- 6 heads broccoli (in pieces)
- 2 red peppers
- 2 green peppers
- 3 tomatoes
- 2 cans drained kidney beans
- 2 cans garbanzo beans
- 1 large purple onion

Mix all together except tomatoes. Put in ½ hour before serving. Use 1 bottle Italian salad dressing plus 1 pkg. Good Seasons garlic and cheese. You can add more oil and wine vinegar to taste. Let marinate all day. Stir occasionally.

VEGETABLE SALAD

Dollie Huff

- 1 large can Heinz tomato soup (heated)
- Add 1 pkg. lemon Jello
- Add 2 pkgs. cream cheese
- Stir until dissolved; let cool
- 1½ C. diced celery
- 1 green pepper (diced)
- Grated onions to taste
- 1 C. Miracle Whip (stir)

Stir and place in refrigerator several hours before serving. Serve on lettuce leaf with whipped cream cheese or dab of Miracle Whip, paprika if desired. Very, very good. Put in 8x8-inch pan.

YUM YUM SALAD

Samantha Budiselich

- 1 head green leaf lettuce
- 1 head red leaf lettuce
- 1 red onion
- 1 large tomato
- 1 large jar artichoke hearts (cut up; save liquid)
- Mushrooms if you like
- 1 pkg. dry Italian dressing
- Oil (if needed)

Use liquid of artichokes in place of oil on Italian dry dressing mix. (Add oil if needed to bring up to what recipe calls for.) Add to veggies the night before and let marinate.

WEIGHT WATCHERS TACO SALAD

Ellen Moore

- 1 tsp. vegetable oil
- 1 C. chopped onion
- 1 C. chopped red bell pepper
- 1 C. chopped green bell pepper
- 7 oz. broiled lean ground beef
- 1 C. mild salsa
- 1 T. minced jalapeno pepper
- 1 tsp. ground cumin
- 1 tsp. chili powder
- 4 (6-inch ea.) flour tortillas
- 1 C. shredded iceberg lettuce
- 2¼ oz. shredded reduced-calorie cheddar cheese
- 6 large or 10 small pitted black olives (sliced)

In large nonstick skillet heat oil, add onion and bell peppers; cook over medium heat until onions are translucent, about 2 minutes. Stir in beef and break up with a fork; add ½ C. salsa, the jalapeno pepper, cumin, and chili powder. Reduce heat, cover, and simmer 5 minutes. Preheat oven to 375°. Spray 4 custard cups with nonstick cooking spray; press 1 tortilla into each cup. Bake until tortilla cups are lightly browned and crisp, about 15 minutes. Transfer to rack to cool. To serve, fill each tortilla cup with ¼ C. lettuce and equal amounts of meat mixture; top evenly with cheese, olives, and remaining ½ C. salsa. Makes 4 servings. Each Serving provides: ½ fat, 2 protein, 2 vegetables, 1 bread. Per Serving: 326 calories, 20 g protein, 16 g fat, 25 g carbohydrate, 221 mg calcium, 723 mg sodium, 54 mg cholesterol, 3 g dietary fiber.

WEIGHT WATCHERS NO-GUILT POTATO SALAD

Becky McDonald

1 lb. cooked, unpared red
potatoes (cubed)
¼ C. chopped celery
¼ C. chopped scallions (green
onions)
Dash white pepper

¼ C. reduced-calorie Ranch
dressing (25 calories per
tablespoon)
3 T. chopped fresh dill
Dash salt

Using rubber scraper, in medium bowl, combine all ingredients, stirring to coat vegetables with dressing. Makes 4 servings. Each serving provides: ¼ vegetable, 1 bread, 25 optional calories. Per Serving: 121 calories, 2 g protein, 0 g fat, 24 g carbohydrate, 18 mg calcium, 190 mg sodium, 0 mg cholesterol, 2 g dietary fiber.

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Blanche Talbot - Dragging County Roads - 1913

The first designated road in Appomattox County was called the Ten
Mile Road from Kettlepage westward through the county. The only
the County Engineer, who was elected October 14, 1913. The road was
less than a wagon trail. At the Chester Ferry with the note-
book: "A good ford could be made by getting the banks. The bed of the
river is deep and sandy with some rock at the shoal."

The road system in the county evolved through the years. Usually a
road was named for just an individual who lived on the road. A group
of farmers would petition the Board of Supervisors for a road and would
be in charge of it. The early roads didn't have bridges. Some of
them were covered, to provide protection to travelers during a storm.
A road was built and the money for it was raised by a toll. One day
was an annual event when farmers came to contribute, drag-
ging the road as they came. Pictured above, Blanche Talbot was
elected in 1913 from Cedar.

The kind of the automobile probably was made in road numbers
1913 roads were still used and a gravel road was. The county began
government with state. There was for road money was that we all
the no high plus that during the county was. It turned to, and
around a road looking material in 1928. It was first used on the No.
road going north from Center. In the late 1920's when the supply
of state was exhausted, most of the roads had a red color. The first state
road system of primary roads was begun in 1935.



Blanche Talbot - Dragging County Roads - 1913

The first designated road in Appanoose County was called the Territorial Road from Keosauqua westward through the county. The entry in the County Engineers office is dated October 14, 1844. The road wasn't much more than a wagon trail then. At the Chariton River was the notation: "A good ford could be made by grading the banks. The bed of the river is deep and sandy with some rock at the shoal."

The road system in the county evolved through the years. Usually a road was named for had an individual who lived on the road. A group of farmers would petition the Board of Supervisors for a road and would provide the right of way. The early roads didn't have bridges. Some of them were covered, to provide protection to travelers during a storm. All roads were mud and the county had to keep certain sections dragged. Drag day was an annual event when farmers came to Centerville, dragging the road as they came. Pictured above, Blanche Talbot is shown after coming in 14½ miles from Sedan.

The advent of the automobile gradually revolutionized road standards. In 1926, roads were still mud and cars would mire down. The county began to experiment with shale. Shale was the coal mining waste that was piled on to huge piles that dotted the country side. It burned for months and created a red looking material. In 1926 it was first used on the No. 30 road going south from Centerville. In the late 1950's when the supply of shale was exhausted, most of the roads had a red color. The first concrete paving of primary roads also began in 1926.

Soups, Sandwiches, and Sauces

My Favorite Recipes in this section are:

RECIPE	PAGE #
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_____	_____
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- SANDWICHES -

BUSY DAY HAMBURGERS

Charlotte Robinson

- 2 lbs. hamburger
2 cans French onion soup
- 1 C. mozzarella cheese

Brown hamburger; drain. Then add soup, thicken with cornstarch and water. Add cheese on top. Put on buns.

WARM CHICKEN OR HAM SANDWICHES

Diana Royer

CHICKEN SANDWICHES:

- 2 C. ground chicken
1 C. cheese (Velveeta or Longhorn)
1/3 C. celery (chopped fine)
- 3 T. onion (chopped fine)
2 T. salad dressing
2 T. broth or milk

Heat at 325° for 10-15 minutes.

HAM SANDWICHES:

- 2 C. ground ham
1 medium onion (chopped fine)
1/3 C. mustard
- 2 T. poppy seed
1 slice Swiss cheese per bun

Heat at 350° for 15 minutes.

This meat spread is added to buns and then sandwiches are wrapped in foil. During the holidays use colored foil. Preheat oven to temperature needed, then heat sandwiches. Serve warm.

KATHRYN'S SLOPPY JOES

Kathryn Darrah

- 1 lb. hamburger

SAUCE:

- 3/4 C. catsup
1 tsp. salt
1 T. vinegar
- 1 tsp. sugar
1 T. prepared mustard
1 large onion (minced)

Pour sauce over beef and let simmer covered for 30 minutes. Put on toasted bun or bread. Serves 4. (Can keep in icebox and reheat.)

ITALIAN HOT DOGS

Janet Johnson

- | | |
|---------------------------|--------------------|
| ½ C. chopped onion | 1 T. vinegar |
| 1 (14 oz.) bottle ketchup | 1 T. sugar |
| ¼ C. water | ¼ C. pickle relish |

Combine in 2-qt. heavy saucepan and simmer for 5 minutes. Add 1 lb. hot dogs and simmer for 10-15 minutes.

QUICK STEW

Marge Rust

- | | |
|---------------------------------------|--|
| 3 T. butter | 1½ tsp. chili powder |
| 1 medium onion (chopped) | 1 tsp. salt |
| 1 lb. hot dogs (quartered lengthwise) | 2 (15 oz.) cans red kidney |
| 1 T. flour | 1 (16 oz.) can whole kernel corn (drained) |

In large pot, in hot butter, saute onion with hot dogs until lightly browned; blend in flour, chili powder, and salt. Add beans, tomatoes, and corn. Simmer, covered, 15 minutes. This will make 6-8 generous servings spooned over cooked rice or freshly baked cornbread.

WEIGHT WATCHER FRANKS AND MACARONI

Mary Hurley

Prick weiners and cut into bite-size pieces. Boil 10 minutes and drain. Pour 1½ C. tomato juice over these. Add salt, pepper, onion salt, and chili powder (½ tsp of each). Let simmer. Meanwhile pour a short ⅓ C. macaroni (to make ⅔ C.) in boiling water. Cook until tender, add to the franks and juice mixture. Let all simmer until juice makes a creamy sauce.

WEIGHT WATCHERS BEANS AND FRANKS

Jessica Barrell

- | | |
|--------------------|--------------------------|
| 4 oz. beef weiners | ½ medium tomato (cubed) |
| ¾ C. sauerkraut | 1 tsp. brown sugar (sub) |
| 3 T. onion flakes | ½ C. cooked butter beans |

Boil franks 10 minutes, slice in serving dish. Add kraut, onion, tomato, sugar, beans and ¼ tsp. maple extract. Heat until flavor mingles. 1 dinner serving.

- SAUCES -

B.B.Q. SAUCE

Al Rausch

- 1 C. catsup
- ½ C. molasses
- ¼ C. cider vinegar
- ¼ C. dijon mustard
- 2 T. Worcestershire sauce

- 1 tsp. garlic powder
- 1 tsp. liquid smoke
- ¼ tsp. hot pepper sauce
- ¼ tsp. cayenne pepper

Mix all together in mixing bowl. Put into a tight container and put into refrigerator for at least 2 hours or overnight.

BARBEQUE SAUCE

Peggy Kimmerle

MIX:

- ½ C. catsup
- ¼ tsp. salt (opt.)
- ¼ tsp. Tabasco sauce
- 1/8 tsp. chili powder

- ¼ C. water
- ½ tsp. mustard
- 1½ T. brown sugar (rounded)

Ready to use.

♥ BARBECUE SAUCE

In Memory of Ruth Walter

- 1 onion (chopped fine)
- 2 T. fat
- 2 T. vinegar
- 2 T. brown sugar
- 4 T. lemon juice
- 1 C. ketchup

- 3 T. Worcestershire sauce
- ½ tsp. French's prepared mustard
- ½ C. water
- ½ C. chopped celery
- 1/8 tsp. salt

Brown onion in fat and add remaining ingredients. Simmer 30 minutes. Makes 2 C. of sauce.

MARINADE SAUCE

Darrell Koehler

1 C. salad oil	1 tsp. dry ginger
¾ C. soy sauce	½ tsp. pepper
¼ C. wine vinegar	1 tsp. dry mustard
2 T. instant onion	1 T. Worcestershire sauce

SPAGHETTI SAUCE

Hazel Gorden

20 C. tomatoes (chopped and peeled)	36 oz. tomato paste
3½ C. onions (chopped)	1 C. sugar
1-2 green peppers	1 T. pepper
4 stalks celery	3 T. salt
1 T. garlic salt	6 C. water
	5 bay leaves

(I put all vegetables through the blender.) Cook all the ingredients 2 hours, remove bay leaves, seal in canning jars. Process in hot water bath 35 minutes for pints and 45 minutes for quarts, or it will freeze. Good for spaghetti, chili, meat loaf, pizza or meatballs.

SPAGHETTI SAUCE

Gretchen Fadiga

1 lb. hamburger	¼ C. Worcestershire sauce
1 medium onion	½ tsp. salt
4 C. tomato juice	¼ tsp. pepper
6 oz. can tomato paste	

Steam hamburger and onion. Add other ingredients. Bring to a boil and simmer ¾ hour. Serve over cooked spaghetti.

Mrs. Holman saw the first train in 1871 which was an occasion for celebration. Nearly everyone was at the Rock Island Depot when the iron monster pulled in. The first transportation to the railway from uptown was a bus line drawn by horses.

♥ **ITALIAN SPAGHETTI SAUCE***In Memory of Jane Oden***SAUCE:**

- | | |
|-----------------------------|--------------------------------------|
| 2 T. olive oil | 2 large cans sliced Italian tomatoes |
| 1 clove garlic (cut fine) | 1 T. Italian cheese |
| 3 cans tomato paste | 1 T. sugar |
| 1 stalk celery (do not cut) | 1 whole onion |

MEATBALLS:

- | | |
|--|----------------------|
| 2 lbs. ground hamburger | ½ tsp. garlic powder |
| 1 T. dried onions | 2 tsp. parsley |
| 3 slices bread dipped in water and wrung out | 1 egg |

For Sauce: In large cooking pot place the olive oil and garlic. Add the whole onion and cloves, keep on low temperature. Add the tomato paste and celery stalk. Simmer. Add the 2 large cans tomatoes, Italian cheese and sugar. Cook on slow simmer for 2 hours. Add meatballs and Italian sausage (cooked and sliced already). Simmer on low another 2 hours or so. Remove onion and celery from sauce. Boil spaghetti (angel hair pasta is preferred). Place some sauce on large serving plate, alternate with layer of pasta, Italian cheese and sauce. Serve with meatballs, Italian sausage, and Italian bread.

For Meatballs: Mix all ingredients together into the meat, completely. Roll into 1-inch size balls. Fry until thoroughly cooked in a large iron skillet in 4 T. olive oil. When done, drain. Add to spaghetti sauce.

- SOUPS -**GRANDPA K'S BARLEY SOUP***Julius Kauslarich*

- | | |
|------------------|---------------------------------|
| 1 ham bone* | 2 C. celery |
| 1 onion (minced) | 1 C. barley (quick or original) |

*Can be shank from a ham or smoked shoulder (you can also use a piece of ham or ham hocks). Boil bone and meaty part for about 2 hours. You really don't need any salt as the ham is already salty. Boil onion and celery with this also. After this is done add 1 C. barley and cook another 30-40 minutes or until done. Grandpa likes to also put some sweet basil in with the ham.

BLACK BEAN SOUP

Jane Kaster

Wash, drain, cover with water and soak overnight or for 8 hours:
1½ C. black beans

Drain beans, add and bring to boil:
6 C. water

Cover, simmer for 1 hour. Add:

3 cloves garlic (smashed)	2 small onions (cut in wedges)
3 small carrots (cut chunky)	
2 stalks celery (sliced thinly)	

Cook about 30 minutes until beans are tender. Stir in:

2 T. apple cider vinegar	2 tsp. cumin
2 T. soy sauce	2 tsp. oregano

Cook 10 minutes to blend flavors. Makes 6 servings.

BEEF NOODLE SOUP

Dorothy (Drake) Haines

1 lb. ground beef	1 tsp. dried oregano
½ C. chopped onion	½ tsp. salt
2 (14½ oz. ea.) cans Italian stewed tomatoes	¼ tsp. pepper
2 (10½ oz. ea.) cans beef broth	1 (16 oz.) can mixed vegetables (drained)
	1 C. uncooked medium egg noodles

Brown beef and onion in a large kettle; drain. Add tomatoes, broth, vegetables, and seasonings. Bring to a boil; add noodles. Reduce heat to medium-low; cover and cook 10-15 minutes or until noodles are done. Makes 2 quarts.

5 HOUR BEEF STEW

Mary Eckiss

1½ lbs. beef stew	1 T. salt
4 potatoes (cut in chunks)	1 T. sugar
4 carrots (cut in chunks)	3 T. tapioca (opt.)
1 large onion	1½ C. tomato juice

Put all these ingredients in a 4-qt. container and put in oven at 250° for 5 hours. If stew becomes dry, add more tomato juice.

BROCCOLI CHEESE SOUP

Beverly Baldwin

- | | |
|--|------------------------------|
| 1 onion (chopped) | 4 T. oleo (melted) |
| 6 T. flour | 1 tsp. salt |
| 4 C. milk | ½ tsp. pepper |
| 4 bouillon cubes (chicken) | 2 C. Velveeta cheese (diced) |
| 2 (10 oz. ea.) pkgs. frozen chopped broccoli | 3 C. boiling water |

Cook onion and oleo in heavy pan; stir in flour, salt, pepper. Add milk and stir until it thickens. Add cubed cheese and stir until melted. Remove from heat. In another pan put cubes and boiling water. Add frozen broccoli; cook until tender. Add cheese sauce to the broccoli. Stir until blended, serve hot, it is delicious.

RAD CHEESE SOUP

Carol Heffron

- | | |
|---|------------------------------|
| 28 oz. (2 cans) chicken broth plus ½ C. water | 1 C. celery (finely chopped) |
| 3 C. potatoes (cut small) | 1 C. onion |
| 1 lb. Velveeta cheese | 1 C. shredded carrots |

Boil chicken broth and ½ can water and turn to low. Add 1 C. celery and 1 C. onion. Cook on low 20 minutes. Add 3 C. potatoes and 1 C. shredded carrots. Cook on low 20 minutes. Cube 1 lb. Velveeta and add to soup. Cook on low until cheese is melted.

HOMEMADE CHICKEN NOODLE SOUP

Vicki Sparks

- | | |
|--|---------------------------|
| 10 C. chicken broth or 10 C. water + 10 chicken bouillon cubes | 1 tsp. dried parsley |
| 2 C. cooked chicken meat (cubed) | 1 small bay leaf |
| ½ C. chopped onion | ½ tsp. salt |
| 1 C. sliced carrots | ¼ tsp. pepper |
| | 1 C. celery (diced) |
| | 12 oz. frozen egg noodles |

Combine broth, chicken, vegetables, and spices in a large pot. Bring to boil. Stir noodles into boiling broth. Simmer 30 minutes or until tender, stirring occasionally. Remove bay leaf. Yield: ten 8 oz. each servings.

MIDWEST CHOWDER

Earlene Davis

- | | |
|---------------------|--------------------------------|
| 2 C. diced potatoes | ¼ C. butter |
| ½ C. sliced carrots | ¼ C. flour |
| ½ C. sliced celery | Pepper to taste |
| ¼ C. diced onions | 2 C. milk |
| 1 tsp. salt (opt.) | 10 oz. cheddar cheese (grated) |
| 2 C. boiling water | 2 C. cream style corn |

Cook potatoes, carrots, celery, and onions in boiling salted water for 10 minutes. While vegetables are cooking melt butter, stir in flour and pepper. Cook for 1 minute. Gradually stir in milk. Cook, stirring constantly, until thickened. Add cheese, stirring until melted. Stir in corn. Heat but do not boil. Add vegetables and liquid. Makes 8 servings.

CHRISTMAS ESCAROLE SOUP

Curt Oden

- | | |
|--|-------------|
| 2 (1 qt. ea.) cans chicken broth | 2 tsp. salt |
| 1 bunch fresh escarole (1 box
frozen spinach can be used
in place of escarole) | 1 large egg |

MEATBALLS:

- | | |
|---|----------------------|
| 2 lbs. ground hamburger | ½ tsp. garlic powder |
| 1 T. dried onions | 2 tsp. parsley |
| 3 slices bread (dipped in water
and wrung out) | 1 egg |

Pour both cans of chicken broth into a large soup pot. Add salt and escarole (or spinach) to simmering broth. Place all already cooked small meatballs into broth. Bring soup to a rolling boil. Beat egg in a small bowl. Then, while stirring soup, as it boils slowly pour beaten egg into hot soup. Lower to simmering again and serve.

For Meatballs: Mix all ingredients together into the meat, thoroughly. Roll into miniature size thumb nail size meatballs. Fry in an iron skillet in 4 T. olive oil until completely done.

MOM'S HAMBURGER SOUP

Jolene Coates Oden

- 1 lb. hamburger
- 4 C. water
- 4 medium potatoes (peeled and diced)
- 1 medium onion (chopped)
- 1 box frozen corn
- 1 (No. 10) can red beans
- 1 family size can tomato soup
- 1 tsp. salt

Cook hamburger in 4 C. water until browned over medium heat. Add the rest of the ingredients and bring to boil. Reduce heat and simmer approximately 2 hours.

HAMBURGER SOUP

Ielene Jones

- 1 lb. ground beef
- 1 (1 lb.) can tomatoes (cut up)
- 3 medium carrots (peeled and sliced)
- 2 medium potatoes (peeled and cubed)
- 1 medium onion (chopped)
- ½ C. chopped celery
- 3 C. water
- 3 beef bouillon cubes
- 1½ tsp. salt
- ¼ tsp. pepper
- ¼ tsp. dried oregano leaves (crushed)
- 1 C. frozen green beans

Brown beef in a kettle; drain off excess fat. Add remaining ingredients except green beans. Bring to a boil, reduce heat, cover or microwave 15 minutes. Add green beans and cook; simmering 15 minutes more. May add other vegetables as desired.

LOW FAT SOUP

Beth White

- 3 C. water or broth
- 1 C. nonfat dry milk powder
- 3 T. flour
- 1 tsp. salt
- 1½-2 C. cooked vegetables and/or meat

Place liquid in saucepan. Combine nonfat dry milk, flour, and salt; sprinkle over water. Stir or beat until smooth. Cook over low heat, stirring constantly, until mixture thickens. Add cooked vegetables or meat. Season to your taste. Heat thoroughly and serve.

ITALIAN SAUSAGE SOUP

Janie Wells

8 oz. Italian bratwurst
½ of chopped onion
2 chopped carrots
1 clove garlic
Pinch bay leaf

3 C. chicken broth
1 (16 oz.) can whole stewed
tomatoes
8 oz. cooked lentil beans
1 T. mustard

In skillet crumble sausage, brown well and drain. Add all vegetables except mustard. Cover and simmer slowly for 1 hour until flavors melt. Add mustard upon serving. Good in slow cooker.

MINISTRONE SOUP

Deloris Foster

1 lb. Italian sweet sausage
1 T. vegetable oil
1 C. diced onion
1 clove garlic (finely minced)
1 C. sliced carrots
1 tsp. crumbled basil
2 small zucchini (sliced)
1 (1 lb.) can Italian pear
tomatoes (chopped, undrained)

2 (10¾ oz. ea.) cans beef
bouillon
3 beef bouillon cubes plus 1½ C.
hot water
2 C. finely shredded cabbage
1 tsp. salt
¼ tsp. pepper
1 (1 lb.) can great Northern
beans (undrained)
Chopped fresh parsley

Slice sausage crosswise about ½-inch thick; brown in oil in deep saucepan or Dutch oven. Add onion, garlic, carrots, and basil; cook for 5 minutes. Add zucchini, tomatoes with liquid, bouillon, cabbage, salt and pepper. Bring soup to boil. Reduce heat and simmer, covered for 1 hour. Add beans with liquid; cook another 20 minutes. Garnish with parsley. Yield: 8 servings. (Soup is even better second day.)

POTATO CHOWDER

Judi Hiatt

6 medium potatoes
1 lb. bacon
1 can cream of chicken soup

1 can cheddar cheese soup
2 C. milk
1 (8 oz.) carton sour cream

Peel and dice potatoes. Cover with water. Cook and drain well. Chop bacon; fry and drain. Combine soups and milk and sour cream. Add potatoes and bacon to soup mixture. Heat on low heat until warm. Stir frequently.

HOMEMADE POTATO SOUP

Charlene Kozak

6 potatoes (peeled, cut up
bite-size)
2 onions (chopped)
1 carrot (pared and sliced)
1 stalk celery
4 C. water

13 oz. can milk or Half and Half
Pepper (white to taste)
1 tsp. cornstarch
1 tsp. flour
1½ tsp. salt
2 T. butter
Chopped chives (opt.)

Put all ingredients except milk in crock pot. Cover and cook on low 10-12 hours or on High 3-4 hours. Stir in milk during last hour. In 1 C. of the 4 C. of milk stir in flour and cornstarch mixture. Stir to be sure it doesn't lump. May be served with chopped chives on top.

HEARTY CHEESE POTATO SOUP

Carol Drake

6 medium potatoes (chunk or
sliced)
2 carrots (diced)
6 celery stalks (diced)
1 onion (chopped)
6 T. butter or margarine

6 T. flour
1 tsp. salt
½ tsp. pepper
1½ C. milk
2 qts. water
American cheese

In a large kettle, cook potatoes, carrots, and celery in water until tender, about 20 minutes. Drain, reserving liquid and set vegetables aside. In the same kettle, saute onion in butter until soft. Stir in flour, salt, and pepper. Gradually add milk, stirring constantly until thickened. Gently stir in cooked vegetables. Add desired amount of cheese. Add 1 C. or more of reserved cooking liquid until soup is desired consistency. Yield: 8-10 servings. (I use instant mashed potatoes as a thickener in soups with milk bases.)

In 1871 the Whitebreast Coal company operated a mine at Caldwell, east of the present town of Exline. The general store housed the post office. James Shanks ran a grist mill, with four runs of burrs and saw mill combined, operated by steam power.

CHEESY POTATO SOUP

Fran Bailey

- | | |
|--------------------------|---|
| 3 C. diced potatoes | 1 can cream of chicken soup
or 1 pkg. dry cream of chicken
soup |
| 1 C. diced celery | |
| 1 C. diced carrots | |
| 1 C. chopped broccoli | 2 C. Velveeta cheese (diced) |
| 1 small onion (diced) | 1 C. Italian Velveeta or ½ C.
hot pepper cheese (diced) |
| 1 T. parsley (chopped) | |
| Salt and pepper to taste | 3 C. milk |

Combine first 7 ingredients. Cover with water and boil until tender. Do not drain. Stir in soup, cheese, and milk and heat until cheese melts, but do not boil.

STEAK SOUP

Geraldine Wilson

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|--|----------------------------------|
| 1 stick margarine or butter | 1 large can tomatoes (undrained) |
| 1 C. flour | 4 T. beef base granules |
| 8 C. (½ gal.) water | 1 tsp. black pepper |
| 1 lb. hamburger | 1 tsp. onion powder |
| 1 (16 oz.) pkg. frozen mixed
vegetables | 1 tsp. garlic powder (opt.) |
| | 1 C. diced potatoes |
| | 1 C. sliced celery |

Melt 1 stick margarine or butter. Whip in 1 C. flour to make smooth paste. Stir in ½ gallon or 8 C. water. Saute 1 lb. hamburger; drain well. Add to soup base. Add 1 (16 oz.) pkg. frozen mixed vegetables. Add 1 large can tomatoes or tomato sauce. Add 4 T. beef base granules. Add 1 tsp. black pepper. Add 1 tsp. onion powder. Add 1 tsp. garlic powder (opt.). Add 1 C. diced potatoes or more and 1 C. diced celery. Bring to a boil and reduce to a simmer. Continue cooking until veggies are done. This is an excellent soup for children, youth and adults.

Zero or below temperatures were recorded for the last 36 days in the winter of 1936-37. One night was 24 below zero.

TACO SOUP

Sherrie Zuck

- | | |
|---|---|
| 2 lbs. ground beef
(browned with onion, drained) | 1 can Ro-tel tomatoes with green chilies |
| 2 cans pinto beans | 1 can Mexican whole kernel corn |
| 2 cans Mexican tomatoes | 1 pkg. each: dry taco seasoning and original Ranch dressing mix |

Do not drain anything (except meat). Mix all above and simmer.

♥ TOMATO SOUP

In Memory of Clara Jones

- 1 qt. canned or cooked tomatoes

Add 1/4 tsp. soda. Heat until soda fizzes. Add 2 T. butter, 2 T. flour, 1 tsp. salt, 1/8 tsp. pepper, 1 C. milk. Bring to boil, stirring constantly until thickens. Serve.

VEGETABLE SOUP

Dana Wright Moritz

(A thick soup that freezes great)

- | | |
|----------------------------------|--------------------------|
| 1 lb. ground beef | 1/4 head cabbage |
| 5 C. water | 1 very large potato |
| 2 finely minced stalks of celery | 2 C. tomato juice |
| 2 carrots | 4 T. sugar |
| 1 medium onion | Salt and pepper to taste |
| 1/2 green pepper | |

Cook ground beef, water, and celery together. Through the food grinder, put the rest of the vegetables. Add to the ground beef. Add tomato juice, sugar, salt, and pepper. Simmer for 1-2 hours.

The first Appanoose County corn husking contest was held on Oct. 15, 1938 on the farm operated by Charles Shubat in Franklin Township.

♥ CANNED VEGETABLE SOUP

In Memory of Ruth Stevenson

3 large heads cabbage
(diced, not shredded)
1 pt. diced onions
6 mangoes (use red, green, and
yellow for color)

1 whole stalk celery (cut up)
½ C. (scant) salt
1 T. pepper
3 qts. water

Cook in large kettle. Time to can this is when your cabbage heads are bursting in the garden. Mix and let simmer. In a 1½ gal. ice cream carton dice full of carrots and put in pressure pan and pressure for 6-8 minutes in a quart of water. Then put these in the large kettle of vegetables and also add 1 gal. peeled tomatoes (cut up). Simmer 1 hour. When all is tender put in hot scalded jars and seal. As no corn or beans are used, there is no need for pressure cooking. When serving, meat stock or steamed hamburger may be used. Also beans, green beans, corn, macaroni, potatoes, etc., may be added for variety.

GENUINE "NO MISTAKE" CHILI

Dick Joiner

2 lbs. lean hamburger
1 medium onion
2-3 garlic cloves
1 (8 oz.) can tomato paste
½ C. marsala wine (or red wine)
½ cube butter
2 T. cooking oil

2 T. chili powder
1 T. oregano
½ tsp. salt
½ tsp. cumin
¼ tsp. soda
½ tsp. dry mustard
2 C. pinto beans

In large skillet saute fine chopped onions and garlic in butter. Remove from pan. Mix hamburger with oil. Stir until brown. Add ½ C. wine. Stir in tomato paste. Add chili powder, oregano, salt, and cumin along with 1 (8 oz.) can water. Bring to a boil. Let simmer 15 minutes. A large 5-qt. or 6-qt. kettle can be used for simmering. Add beans and continue to simmer 2-3 hours. Prepare beans as follows: Soak overnight. Rinse thoroughly. Add water. Cover beans; add soda and mustard. Bring to boil, then simmer until beans can be pierced with fork. Add beans to chili with a perforated spoon. Bean water may be added for consistency, thick or thin. Simmer as long as you like for better chili.

♥ **MOTHER'S QUICK CHILI** *In Memory of Marguerite Guernsey*

- | | |
|--------------------------------|-----------------------------|
| 1 lb. (or 1½ lbs.) ground beef | 1 can tomato sauce (Hunt's) |
| 1 large or 2 small onions | 1 tsp. chili powder |
| Salt and pepper to taste | 1-1½ C. chopped celery |
| 1 (No. 2) can red kidney beans | |

Fry 1 lb. ground beef (or 1½ lbs.) with 1 large onion or 2 small, cut up. Pour off grease. Salt and pepper to taste. Add 1 (No. 2) can red kidney beans, 1 can tomato sauce, 1 tsp. chili powder, and 1-1½ C. chopped celery. Cover and simmer for 1 hour.

*Dedication of Nathan Dam by
Professor Richard Bacon - 1971*

Nathan Dam was completed in 1954 as a multipurpose project for flood control and water conservation. The ten mile long, spillway dam was the Cheyenne River was completed in 1953. Nathan provides flood protection for many acres of best downstream. Normal flow is 17 square feet with 35 miles of levees. A portion of the lake storage is used to provide water to the Regional Water Association which in turn supplies many Iowa farms and communities. Wildlife, Dam and Reservoir is managed by the Army Corps of Engineers. The name was chosen because of the old mining town of Nathan south of the dam.

Seven ponds have been developed along its reservoir for public recreation. There is a marina and numerous boat docks, campers and picnic grounds. There is also a State Fish Hatchery for trout production, the largest open water hatchery in Iowa. Recreational activities include fishing, boating, hunting, ball and soccer, sailing, canoeing and swimming.

The town of Nathan developed from the settlement of the State Coal Company. In 1882 they sank a shaft nine miles west of the reservoir town. Charles Sutcup was the company manager, and he gave the town its name. The following industry brought in great numbers of immigrants from Central Europe. These settlers in Nathan were mining Iron Ore, with their first day and Christmas etc. A 20 room hotel was built in the 1870s in the city across the road north of the company store. Other buildings were the bar, chop shop, tin shop, grocery store, and a miners' inn. The community reached its peak population in the 1890s when there were over 200 residents. Now the 20 room hotel is gone, a population of Nathan has declined to 20.



Dedication of Rathun Dam by President Richard Nixon - 1971

Rathbun Dam was authorized in 1954 as a multipurpose project for flood control and water conservation. The two mile long, earthfill dam across the Chariton River was completed in 1969. Rathbun provides flood protection for many acres of land downstream. Normal pool is 17 square miles with 155 miles of shoreline. A portion of the lake storage is used to provide water to the Regional Water Association which in turn supplies many Iowa farms and communities. Rathbun Dam and Reservoir are managed by the Army Corps of Engineers. The name was chosen because of the old mining town of Rathbun south of the dam.

Seven parks have been developed along its shores for public recreation. There is a marina and numerous boat docks, camping and picnicing facilities. There is also a State Fish Hatchery just below the dam, the largest warm water hatchery in Iowa. Recreational activities in the area include camping, boating, sail boat races, fishing, water skiing and swimming.

The town of Rathbun developed from the activities of the Star Coal Company. In 1892 they sank a shaft mine west of the present town. Charles Rathbun was the assistant manager, and he gave the town its name. The coal mining industry brought in great numbers of immigrants from Central Europe. Those settling in Rathbun were mostly from Croatia, with a few from Italy and Czechoslovakia. A 20 room hotel was built in the 1890's directly across the road north of the company store. Other businesses were the barbershop, theater, Liz' Place, grocery, tavern, and the miners' hall. The community reached its peak population in the 1920's when there were over 600 residents. Now that the coal mining is over, the population of Rathbun has declined to 86.

Vegetables

My Favorite Recipes in this section are:

RECIPE	PAGE #
_____	_____
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- VEGETABLES -

ASPARAGUS AND EGGS CASSEROLE

Loris Dudley

18 asparagus spears (cooked
10 minutes)
¼ C. butter or margarine
¼ C. flour
½ tsp. salt
1½ C. milk

1 C. shredded cheddar cheese
1/8 tsp. red pepper
4 hard boiled eggs (sliced)
½ C. cracker crumbs
¼ C. melted butter or margarine

Melt butter; stir in flour and salt. Blend in milk. Cook until sauce is thick. Add cheese and pepper. When cheese is melted, grease a 1½-qt. baking dish. Make a layer with ½ of the asparagus. Add half of the eggs. Add half of the sauce. Repeat. Top with mixture of cracker crumbs and butter. Bake for 30 minutes or until mixture bubbles. Place under broiler for 2 minutes to brown. Serves 4-6.

BEAN CASSEROLE

Anita Squires

1 can kidney beans
1 can lima beans
1 can pork and beans
½ lb. bacon
1 tsp. prepared mustard
1 T. salt

½ C. chopped onions
1 lb. hamburger
½ C. brown sugar
½ C. ketchup
2 T. vinegar

Put beans in the bottom of a casserole dish in a skillet. Brown ½ lb. bacon removing the butts, leaving 2 T. fat and then brown the ½ C. chopped onions. Mix with beans. Separately mix the hamburger, brown sugar, ketchup, mustard, vinegar, and salt. Place over beans and bake at 350° for 45 minutes to 1 hour.

Myriads of grasshoppers appeared in western Iowa in mid-August of 1867. When large enough to fly, they rose to a great height, moving northeast. While upon the ground, they fed ravenously on tender vegetation, devouring crops and garden vegetables. This grasshopper source was to recur in 1873, and again in 1876.

STOVE TOP BAKED BEANS

Frances Benell

- | | |
|-----------------------------------|--|
| 1 (No. 2) can pork and beans | 1/4 C. dehydrated onion |
| 3/4 C. ketchup | 2 strips bacon (chopped if you like, uncooked) |
| 3/4 C. brown sugar | |
| 1/8 tsp. cayenne powder (or less) | |

Use pan plenty big enough to hold it all with a heavy bottom. Stir and bring all ingredients to a boil on top of the stove, then let simmer stirring pretty often. Be careful with the cayenne - really makes them good, but you don't want them too hot. Will be completely done and thick in less than 1/2 hour.

CREAMY BROCCOLI CASSEROLE

Georgia Cooper

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|---|--------------------------------------|
| 2 eggs | 1 medium onion |
| 1 (10 ³ / ₄ oz.) can cream of mushroom soup (undiluted) | 1 C. (4 oz.) shredded cheddar cheese |
| 1 C. mayonnaise | 1 T. butter or melted oleo |
| 3/4 C. chopped nuts (pecans) | 1/4 C. soft bread crumbs |
| 2 (10 oz. ea.) pkgs. frozen broccoli (cooked and drained) | |

In a mixing bowl, beat eggs; add soup, mayonnaise, pecans, and onions. Stir in broccoli. Pour into a greased 2-qt. shallow baking dish. Sprinkle with the cheese. Combine butter and bread crumbs on top. Bake, uncovered, at 350° for 30 minutes. Yield: 8-10 servings.

BAKED BROCCOLI AU GRATIN

Elayne Nesja

- | | |
|-------------------------------|--|
| 4 T. butter | 1/2 tsp. salt |
| 1 onion (minced) | 1/8 tsp. butter |
| 4 T. flour | 2-2 ¹ / ₂ lbs. cooked broccoli |
| 2 C. milk (or milk and water) | 1/2 C. dry bread crumbs |
| 1 egg yolk (opt.) | 2 T. butter or margarine |
| 1 C. grated Parmesan cheese | |

Saute onion lightly in hot butter (or margarine) until tender, then add flour. Blend and add milk gradually, stirring constantly. Add egg yolk, cheese, salt, and pepper and blend. Pour 1/2 of the sauce in greased baking dish. Arrange broccoli on top and add remaining sauce. Cover with bread crumbs; dot with butter. Bake in hot oven (400°) for about 20 minutes. Serves 6.

BROCCOLI KUGLE

Molly Williams

Cook and drain 2 pkgs. of Pa. Dutch noodles.

COMBINE:

6 eggs	2 pkgs. onion soup mix
2 C. Dairy Rich	½ tsp. pepper
2 boxes drained, chopped broccoli	½ lb. margarine

Toss all together and bake at 350° for 1 hour. Serves about 15 people.

GARLIC BROCCOLI

Jim Stephens

1½ lbs. fresh broccoli	2 cloves garlic (minced)
1½ tsp. peanut oil	¼ C. soy sauce
1½ tsp. vegetable oil	1 T. sugar
½ tsp. dried crushed red pepper	1 T. lemon juice
	1 T. water

Remove broccoli leaves and cut off tough ends of stalks. Discard. Wash broccoli and cut into spears. Arrange broccoli in a steamer basket over boiling water. Cover and steam 5 minutes or until crisp-tender. Remove from heat; keep warm. Heat oils in a small saucepan until hot but not smoking; remove from heat. Add crushed red pepper and let stand 10 minutes. Add garlic and next 4 ingredients, stirring to dissolve sugar. Toss broccoli spears gently with oil mixture just before serving. Serve hot or cold. Yield: 6 servings.

BROCCOLI AND CAULIFLOWER CASSEROLE

Donna Dudley

1 pkg. frozen broccoli (or fresh)	1 pkg. Velveeta or American cheese (cut up)
1 C. frozen cauliflower (or fresh)	Bread crumbs
1 can cream of mushroom soup	Cornflake crumbs

Cook broccoli and cauliflower together until tender. Heat soup and cheese until melted. Put bread crumbs on bottom of 2-qt. casserole dish. Layer vegetables and cheese mixture and top with cornflake crumbs. Bake at 350° for 30-40 minutes.

BROCCOLI CASSEROLE

Gail Tuttle

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|-----------------------|-----------------------------|
| ½ C. onions (sauteed) | 1 pkg. chopped broccoli |
| ½ C. celery | 1 can cream of chicken soup |
| 2 T. butter | 1 can mushroom soup |
| 1 C. cooked rice | |

Use either garlic cheese, Cheez-Whiz or American cheese, ½ C. or whatever you like.

Mix all ingredients together. Pour into casserole dish. Bake at 350° about 40 minutes.

BROCCOLI AND RICE

Frances Dooley

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|--------------------------------------|------------------------------|
| 2 pkgs. broccoli (chopped, uncooked) | ½ C. onion (chopped) |
| ¾ C. minute rice | 2 T. butter |
| ½ C. celery (chopped) | 1 can cream of mushroom soup |
| | 1 (8 oz.) jar Cheez-Whiz |

Saute celery and onions in butter until shiny. Heat soup in pan, then add celery, onions, broccoli, and rice. Mix together and pour into casserole. Add Cheez-Whiz in dabs on top. Bake 45 minutes at 350°.

RICE AND BROCCOLI DISH

Charlotte Robinson

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|---------------------------|-------------------|
| 2 pkgs. California mix | 16 oz. Cheez-Whiz |
| 2 C. cream of celery soup | 1½ C. milk |
| 2 C. minute rice | 1 stick butter |

Cook the vegetable mix as the package directs. Then put the rest of the ingredients and vegetables in crock pot on High.

SCALLOPED CABBAGE

Dora Mudra

- 1 small head cabbage
- 1 can cream of chicken soup
- ½ C. milk
- ¾ C. Velveeta cheese

- 1½ C. cracker crumbs
- Salt and pepper to taste
- ½ onion (sliced thin; opt.)

In pan with enough salt and water to cover, boil cabbage 10 minutes. Rinse with cold water 2 times; drain and put in baking casserole. Add chicken soup, milk, and cracker crumbs. Mix lightly. Sprinkle cheese on top. Bake at 350° for 30 minutes. If desired, cook onion with cabbage.

SERBIAN CABBAGE

Delores Sisul

- 1 medium head cabbage (shredded)
- 1 (13 oz.) can evaporated milk

- 1 C. bread crumbs or cracker crumbs
- ½ C. margarine or butter

Place shredded cabbage in a shallow 4-qt. casserole. Pour milk over cabbage. Sprinkle with crumbs and dot with margarine. Cover and bake in preheated 350° oven for 30 minutes. Uncover and bake 30 minutes more or until crumbs are lightly browned and cabbage is tender. Makes 6 servings.

COOL CARROTS

Ruth Benz

- 2 lbs. carrots
- 1 green pepper
- 1 can condensed tomato soup
- ½ C. oil

- ¾ C. white vinegar
- 1 C. sugar
- 1 T. dry mustard
- 1 small jar pickled onions (or larger size; opt.)

Peel and slice carrots thinly. Boil in salted water 10 minutes; drain well. Mix other ingredients and boil 5 minutes. Pour over cooked carrots. Place in covered container and refrigerate. Serve cold. This will keep several weeks.

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MARINATED CARROTS

Anna Mae Partin

2 lbs. sliced carrots
1 sliced green pepper
1 small chopped onion
1 tsp. salt
½ tsp. pepper
1 tsp. Worcestershire sauce

1 can tomato soup
½ C. oil
½ C. sugar
¾ C. vinegar
1 tsp. dry mustard

Cook carrots in salted water until medium done. Rinse in ice water. Bring sauce ingredients to a boil, stirring until done. Mix together.

MYRNA'S COOKED CARROTS

Denise Baldwin

6 carrots (sliced)
2 chicken bouillon cubes
½ C. boiling water
Salt and pepper to taste

1 stick butter or oleo
3 medium onions (sliced)
1 T. flour
1 T. sugar

Dissolve bouillon cubes in ½ C. water and add carrots. Cover and cook until tender. In a heavy skillet melt butter and add sliced onions and cook covered on low heat, stirring occasionally, for 10 minutes. Stir in salt, pepper, flour, and sugar. Add carrots, and simmer.

ZESTY CARROTS

Margaret Douglas

8 carrots (sliced)
2 tsp. grated onion
2 tsp. horseradish
½ C. mayonnaise

Salt and pepper to taste
½ C. buttered bread crumbs
Paprika

Cook carrots. Add remaining ingredients. Bake in buttered 8-inch casserole or pan. Top with crumbs and bake 15-20 minutes at 350°.

COLCANNON (Irish)*Jan Kelly Horras*

2 C. shredded cabbage
 4-6 servings instant mashed
 potatoes (prepared)
 6 green onions (chopped)

2 T. butter or margarine
 1 T. parsley flakes
 1/8 tsp. white pepper

Cook cabbage in a little salted water in covered saucepan 5 minutes; drain well. (Or can use steamer.) Prepare potatoes according to package directions. Add all rest of ingredients. Place in an 8x8-inch pan, warm in 300° oven for about 30 minutes. My Irish great-grandmother made this from leftovers and varied amounts of ingredients according to what she had on hand.

CORN CHEESE CASSEROLE*Marilyn Perkins*

2 cans corn
 1 can cream of celery soup
 1 small onion
 1/2 C. sour cream

1 stick oleo
 1 tube Ritz type crackers
 2 C. shredded cheddar cheese

Drain 2 cans corn. In a bowl mix corn, diced onion, celery soup, sour cream. Spray a 7½x11-inch casserole dish with Pam. Spread corn mixture in dish, top with cheese and crushed crackers. Pour 1 stick of melted oleo over top and bake at 350° for 45 minutes to 1 hour.

CORN CASSEROLE*Doris Steele*

1 can creamed corn
 1 can corn (whole kernel,
 drained)
 2 eggs (beaten)

1 pkg. Jiffy corn bread
 1 stick melted margarine
 8 oz. pkg. sour cream

Mix altogether. Bake in 9x13-inch pan or casserole dish at 350° for 1 hour.

BEST EVER CORN CASSEROLE

Mrs. Norris (Evalyn) Price

1 can whole kernel corn
1 can cream style corn
1 (8 oz.) carton sour cream
1 egg

1 pkg. Jiffy corn muffin mix
1 small onion (chopped)
Salt and pepper
Dried parsley

Combine all ingredients and stir together (use salt, pepper, and parsley to taste). Bake in greased 8x8-inch or larger casserole dish in 350° oven for 45 minutes. Serves 10.

COOKING CORN ON COB

Violet Campbell

6 ears corn

For every 6 ears of corn:

2 T. sugar

2 T. white vinegar

Cover corn with water (boiling). Be sure water is boiling before you start timing. Cook 8-10 minutes. Take corn out of water as eaten. Keep water hot on corn for later use or reheat for later use (no ill effect). Add salt when eaten. What's left, cool in water. Put in plastic bags and freeze.

CORN CASSEROLE

*Lottie Brown, Sharon Squires,
Beverly Stickler, Kathy Hudson*

1 (15 oz.) can whole kernel corn
1 (15 oz.) can cream style corn
1 C. uncooked macaroni

1 C. cubed cheese
1 stick oleo

Put above ingredients in a sprayed baking dish. Bake at 350° for 45 minutes. Stir every 15 minutes. It will be soupy but will thicken as it sets. Also warm over and good as when first made.

CORN CASSEROLE

Kathleen Kimmel

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|--|--|
| 1 large onion (chopped) | 4 hard cooked eggs (chopped) |
| 2 medium green peppers (chopped) | 2½ C. (10 oz.) shredded sharp cheddar cheese (divided, ½ C.) |
| ½ C. margarine or butter | 2 T. Worcestershire sauce |
| ¼ C. Flour | 2-3 tsp. hot pepper sauce |
| 2 C. frozen or canned corn | 1 tsp. pepper |
| 1 (14½ oz.) can diced tomatoes (with liquid) | 2 C. cooked long grain rice |

In large skillet saute onions and peppers in butter until tender. Stir in flour. Remove from heat and add remaining ingredients except for ½ C. cheese. Pour into a greased 2½-qt. baking dish. Bake uncovered at 350° for 45 minutes. Top with remaining cheese and let stand 5 minutes.

CORN CUSTARD

Virginia McDonough

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|--|----------------------------------|
| 2 eggs (slightly beaten) | 1½ T. melted butter or margarine |
| ½ can (1 lb. size) cream style corn | ½ tsp. salt if desired |
| 1 can (1 lb. size) whole kernel corn (drained) | ⅓ C. grated cheddar cheese |
| | 2 C. milk |

MIX TOGETHER:

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|------------|------------|
| 2 T. flour | 1 T. sugar |
|------------|------------|

Mix all ingredients. Put in greased casserole and bake at least 45 minutes in 325° oven or until starting to brown and puffed in the middle.

CABBAGE AND NOODLES

Dorothy Perkins

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|--|-----------------|
| ½ medium cabbage (shredded) | ½ C. sour cream |
| ¼ C. margarine | ½ tsp. salt |
| 2 T. water | 1/8 tsp. pepper |
| 1 pkg. medium egg noodles (cooked, ½ large pkg.) | |

In large skillet or Dutch oven, saute cabbage in margarine until lightly brown. Add water; cover and cook over high heat 2 minutes. Stir in cooked noodles, sour cream, salt and pepper. Turn into 2-qt. casserole. Cover and bake at 350° for 30 minutes. Uncover last few minutes to brown.

QUICK CABBAGE CASSEROLE

Faye Cross

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|-----------------------------|----------------------|
| 1 small head cabbage | 1 C. milk |
| 1 can cream of chicken soup | ½ C. American cheese |
| Bread or cracker crumbs | |

After cutting in slices, boil cabbage in salt water for 10 minutes. Drain carefully twice in cold water. Mix soup, milk, and add to cabbage. Shred cheese and put on top. Sprinkle buttered bread or cracker crumbs over top. Bake in greased casserole in 350° oven for 30 minutes.

NORWEGIAN RED CABBAGE

Christine Anderson

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|-----------------------|--------------|
| 1 medium head cabbage | ¼ C. vinegar |
| 3 apples (diced) | ½ C. water |
| 3 T. butter | 1 tsp. salt |
| ½ C. diced onion | 1 T. sugar |
| Pepper | Nutmeg |

Shred cabbage fine. Melt butter, add onion and cook. Add apples and cabbage and spices. Cook until barely tender. Add more water if necessary.

♥ ESCALLOPED EGGPLANT

In Memory of Elsie Horn

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|--------------------|-----------------|
| 1 large eggplant | Cracker crumbs |
| ½ C. milk or cream | American cheese |

Cut eggplant into cubes and boil until soft. Put ½ eggplant in baking dish, cover with layer of cracker crumbs. Place remaining eggplant and cracker crumbs in layers. Pour milk or cream over top. Add layer of cheese and bake at 350° for 1 hour.

CREAMED GREEN BEANS

Rosalee Exline

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|------------------------------------|---|
| 3 T. butter or margarine (divided) | 1 tsp. sugar |
| ½ C. corn flakes (crumbled) | 1 C. sour cream |
| 1 T. all-purpose flour | 4-6 C. French-style green beans
(cooked and drained) |
| ¼ tsp. salt | 1 C. (4 oz.) shredded sharp
cheddar or Swiss cheese |
| ¼ tsp. pepper | |
| 1 tsp. instant minced onion | |

In a small saucepan, melt 1 T. butter. Stir in cornflakes and set aside. Melt remaining butter in a large saucepan. Stir in flour, salt, pepper, onion, and sugar; heat and stir until bubbly. Reduce heat; add the sour cream and stir until smooth. Cook and stir over low heat for 2 minutes (do not boil). Fold in the beans. Spread into a greased 1½-qt. baking dish. Sprinkle cheese evenly over the top. Sprinkle with cornflake mixture. Bake uncovered, at 400° for 20 minutes or until heated through. Yield: 6-8 servings.

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GREEN BEAN CASSEROLE

Christine Anderson

- | | |
|---|---|
| 2 (9 oz. ea.) pkgs. frozen green
beans (thawed) or
(16 oz. ea.) cans green beans
(drained) | 1 (10 oz.) can condensed
mushroom soup |
| ¾ C. milk | ¼ tsp. black pepper |
| | 1 (2.8 oz.) can French fried onion
rings |

In a medium bowl combine beans, milk, soup, and half of onion rings. Pour in 1½-qt. baking dish. Bake uncovered at 350° for 30 minutes or until heated through. Top with remaining onions and bake uncovered until onions are brown. Makes 6 servings.

CHEESY HASH BROWNS

Violet Campbell

- | | |
|-----------------------------|---------------------|
| 2 lbs. hash browns | ¼ C. chopped onions |
| 1 can cream of chicken soup | 1 C. milk |
| ½ C. oleo | ½ carton sour cream |
| 1 tsp. salt | 2 C. grated cheese |
| Dash pepper | |

Mix all together. Bake in a 9x13-inch baking dish, about 40 minutes.

CHEESED UP POTATOES

Patty Lawson

- | | |
|---------------------------|------------------------------|
| 2 lbs. frozen hash browns | 1 can cream of chicken soup |
| ½ C. chopped onion | 1 can cream of mushroom soup |
| ¼ tsp. pepper | 1 C. sour cream |
| 1 tsp. salt | 10 oz. grated cheddar cheese |

Place frozen hash browns and chopped onion in buttered 9x13-inch pan. Mix together soups and sour cream, season with salt and pepper, then pour over potatoes. Bake 1 hour at 350°. Sprinkle cheese over top and bake for 15 minutes more.

BAKED POTATOES AND CARROTS

Evelyn Henderson

- | | |
|--------------------------|-------------------------|
| 2 medium potatoes | ½ C. chopped cooked ham |
| 2 carrots | 1 tsp. minced onion |
| 1 T. minced green pepper | 2 C. thin white sauce |
| | ½ C. grated cheese |

Scrape potatoes and carrots; cut into small cubes. Mix with remaining ingredients except cheese and place in buttered casserole. Cover with cheese and bake in a 350° oven for 1¼ hours, adding more milk if necessary. Serves 4.

POTATO CHEESE CASSEROLE

Alta Reynolds

- | | |
|--|-----------------------------|
| 2 lb. bag frozen hash browns
potatoes | 8 oz. sour cream |
| ½ C. margarine (1 stick, melted) | ¼ C. chopped onion |
| 8 oz. shredded cheddar cheese | 1 can cream of chicken soup |

Spray 9x13x2-inch baking pan. Spread thawed potatoes, onion, and black pepper to taste. Combine margarine, sour cream, and soup in potato mixture. Sprinkle shredded cheese on top. Bake covered 50 minutes at 350°.

DUTCH OVEN POTATOES

Dick Joiner

10 medium potatoes
5-6 medium onions
1-2 cans beer (no lite)

1 green onions (bunch)
4-5 carrots
5-6 slices bacon (chopped up)

Use No. 10 or 12 Dutch oven or heavy fry pan with lid. Fry bacon crisp, leave drippings in pan. Peel and slice onions and potatoes. Slice onions and place on bottom of pan, two layers thick. Slice potatoes 1/8-inch thick. Place potatoes on top. Place rest of onions on top. Peel carrots, diced on top. Chop green onions and scatter on top for garnish. Also bacon bits, salt to taste, pepper sparingly. Pour beer in pan until half full. Do Not Stir Potatoes. When steam comes out around pan potatoes are nearly done. Check for tenderness with fork. Serves 10-15 people.

♥ LEFSE

In Memory of Ruth R. Johnson

5 C. cooked potatoes (mashed)
4 tsp. sugar
1 tsp. salt
½ C. shortening

½ C. cream
2 C. flour or more
(added gradually when needed)

Add shortening to potatoes when cold. Add remaining ingredients and work into a soft dough. Cut off small pieces of dough at a time and work with floured hands to roll out thin. An electric skillet works well if you do not have an electric lefse baker. Put no grease or oil in pan. Heat skillet to about 350°.

JAN'S POTATO CASSEROLE

Virginia McDonough

1 large pkg. frozen Ore-Ida
hash brown potatoes (2 lbs.)
1 C. sour cream
1 C. shredded cheddar cheese

1 small onion (chopped)
1 can cream of chicken soup
2 C. crushed corn flakes
1 (8 oz.) stick butter or margarine

Mix first 5 ingredients together well. Put in greased 9x13-inch pan. Cover with plastic wrap. Put in refrigerator overnight or several hours. Sprinkle crushed corn flakes over top. Cut butter (margarine) into small pieces. Put on top. Bake in 325° oven for 1-1½ hours.

♥ POTATO CASSEROLE

In Memory of Caroline Moore Whisler

2 lbs. potatoes O'Brien
½ stick margarine
1 can cream of chicken soup

1 pint sour cream
1 C. cheese
1 medium onion
Corn flakes

Mix above together and top with ½ stick margarine mixed with corn flakes to cover top. Bake at 350° for 1 hour.

PAPRIKA POTATOES

Georgia Cooper

½ C. butter or margarine
¼ C. all-purpose flour
¼ C. grated Parmesan cheese
1 T. paprika
¾ tsp. salt

Pinch garlic salt or onion salt
6 medium potatoes (about 2 lbs.,
peeled and quartered
lengthwise)
1/8 tsp. pepper

Melt butter in a 9x13x2-inch baking pan. Combine the next 6 ingredients in a large plastic bag; set aside. Rinse potatoes under cold water; drain well. Place half of the potatoes in the bag; shake well to coat. Place in a single layer in baking pan. Repeat with remaining potatoes. Bake, uncovered, at 350° for 50-60 minutes or until tender, turning once after 30 minutes. Yield: 4-6 servings.

CANDIED SWEET POTATOES

Elly Mae Franklin

6 medium sweet potatoes
½ C. sugar
¼ C. white corn syrup
2 T. butter

1½ C. water
Few grains salt
Nutmeg
Cinnamon

Pare sweet potatoes. Cut in halves lengthwise. Place in baking dish; add sugar, syrup, butter, water, and salt. Sprinkle with nutmeg or cinnamon. Cover and bake in moderate oven (400°) until tender and thick syrup is formed. Baste frequently. Serve hot. Serves 6.

GRANDMA'S TURNIP PUDDING

Kelly Morlan

- | | |
|---|-----------------------------|
| 3 lbs. turnips (peeled, sliced and quartered) | 1 T. sifted flour |
| 2 potatoes | ¼ C. milk |
| 1 apple (peeled) | Paprika |
| ½-¾ lb. processed cheese (can use more or less) | ½ stick butter or margarine |
| | 1 can Durkee onions |

Boil turnips, potatoes, and apple. Drain and mash quartered pieces with fork. Spray 11x15-inch casserole dish with cooking spray. Layer mashed turnips, potatoes, and apples. Sprinkle paprika between layers. Then put slices of cheese, thin sliced turnips. Pour mixed flour and milk over turnips. Put butter over whole dish. Bake in oven at 350° until cheese browns. Remove from oven and add Durkee onions on top. Bake 4-5 minutes more.

BAKED TURNIPS

Dessie Dykes

- | | |
|------------------------|--------------------|
| 1 qt. turnips (cut up) | ¼ C. flour |
| ½ tsp. soda | ¼ C. sugar |
| ¼ tsp. salt | 2 C. cream or milk |

Put turnips in cold water. Add soda and bring to a boil. Drain off soda water and rinse well. Cook in salted water until almost done. Drain off water and put turnips into a buttered casserole. Mix sugar and flour together, add cream or milk and mix well so it won't be lumpy. Liquid should cover the turnips. Dot with butter. Bake in 300° oven for 1 hour.

SAUERKRAUT

Edi Lira

- | | |
|------------------------|-------------------------------|
| 2 lbs. sauerkraut | 1 large sweet apple (chopped) |
| 1 onion (chopped fine) | 4 slices smoked ham |
| 2 carrots (cut fine) | Butter |
| 1 C. consommé | 1 C. champagne |

Place a layer of sauerkraut in casserole. Cover sauerkraut with a layer of chopped onion, carrots, and apples - about half of each. Sprinkle with pepper. Add another thin layer of sauerkraut, then add ham slices. Add remainder of chopped onion, carrots, and apple. Add remainder of sauerkraut. Dot with butter. Pour over contents of casserole 1 C. consommé and 1 C. domestic champagne. Cover casserole tightly and cook slowly (325°) for 3½-4 hours. Stir occasionally. If more moistening is needed, add more champagne.

HELEN'S KRAUT

Virginia McDonough

1 qt. kraut
1 qt. tomatoes
½ lb. bacon

1 onion (chopped coarsely)
1 C. sugar

Cut bacon into small pieces. Fry until done, but real crisp. Add chopped onions and cook until clear. Add kraut, tomatoes, and sugar. Cook very slowly until all juice is cooked away. This may take 4-6 hours.

BAKED KRAUT

Loris Dudley

1 (No. 2½) can kraut
(well drained)
1 (No. 2) can tomatoes
(well drained)

4 slices bacon
1 medium onion
1 C. brown sugar

Cut bacon in small pieces and fry with onion until bacon is crisp. Drain off all of grease but 3-4 T. Mix with remaining ingredients. Bake in 350° oven for 1 hour. If whole tomatoes are used cut into small pieces.

VIDALIA ONION CASSEROLE

Dorothy E. Powers

6-7 Vidalia onions
Parmesan cheese

1 stick margarine
½ box Ritz crackers

Peel and slice onions into thin rings. Place margarine in a skillet set on a medium burner. Saute until done. Pour half of onions into 1½-qt. casserole, cover with Parmesan cheese, then add crushed Ritz crackers. Repeat layers and bake uncovered at 325° for 30 minutes. (Any sweet onion will work.)

Appanoose County Fair Assn. was incorporated in 1941 with 750 stockholders. A quit claim deed was secured for the 60 acre Belle Wooden Park.

DENVER AND CHARLIE DRAKE'S WILD ONION GRAVY

Carol Drake

½ lb. wild onions (1 good
fist full)
1 lb. hamburger

Milk and flour
White bread
Salt and pepper

In late April or early May, when the wildflowers bloom, ask any local farmer if they have wild onions somewhere on their farm. (I'm sure they would be happy to share.) Cook your hamburger in patties or crumbled. When done, remove from pan. Add chopped wild onions and cook at low temperature until wilted good. Add flour and milk to make desired amount of gravy. Cook gently for 5 minutes for flavors to blend. Put hamburger on bread and cover with gravy. Enjoy!

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SCALLOPED SWEET SPANISH ONIONS

Corinne French

3 medium Spanish onions
¼ C. butter
¼ C. green peppers
2 tsp. pimento (opt.)
1 C. grated Swiss cheese
1 C. cracker crumbs

2 eggs (beaten)
¾ C. light cream
1 tsp. salt
1/8 tsp. pepper
2 T. butter (melted)

Peel and slice onions. Melt ¼ C. butter, add onion and cook until tender. Stir in peppers and pimento. Place half the mixture in a 9x13-inch greased pan. Sprinkle with ½ C. cheese and ½ C. cracker crumbs. Repeat layers of onions and cheese. Beat eggs with cream, salt and pepper. Pour over onions. Combine remaining cracker crumbs with 2 T. melted butter. Sprinkle over top. Bake at 325° for 25 minutes or until set. (Can prepare a day ahead and cook when convenient.)

A small fire on March 7, 1938, in the Centerville High School spread rapidly and consumed the building. The school fire alarm was sounded and 600 high school and junior college students filed out within one minute and a half. The loss was \$200,000.

WEIGHT WATCHERS OVEN FRIED ZUCCHINI *Beverly Stickler*

3 T. seasoned dried bread crumbs	1/8 tsp. paprika
1 T. grated Parmesan cheese	1/8 tsp. freshly ground black pepper
1/8 tsp. garlic powder	2 medium zucchini (about 12 oz.)
	2 tsp. olive oil

Preheat oven to 475°. On shallow plate, combine all ingredients except zucchini and oil; set aside. Slice off ends of zucchini. Cut each zucchini lengthwise into quarters; cut each quarter in half. In large plastic bag, combine oil, zucchini, and 2 tsp. water; close bag and shake well and moisten zucchini. Dredge zucchini in bread crumb mixture. Arrange zucchini in single layer on nonstick baking sheet. Bake until golden 10-12 minutes. Makes 2 servings. Each serving provides: 1 fat, 2 vegetables, 1/2 bread, 15 optional calories. Per Serving: 115 calories, 5 g protein, 6 g fat, 13 g carbohydrate, 70 mg calcium, 350 mg sodium, 3 mg cholesterol, 1 g dietary fiber.

VEGETABLE LASAGNA

Dianne Strickler

4 oz. lasagna noodles (uncooked)	1 lb. broccoli
1/2 C. onions	1/4 lb. mushrooms
1/2 C. green pepper strips	1/2 tsp. oregano
1 clove garlic or powdered	1/2 T. parsley
1 T. butter	1/2 tsp. salt
1/4 lb. cauliflower	1 C. water
3 oz. tomato paste	1 lb. tomatoes

Saute onions, green pepper, and garlic in butter 3 minutes. Add cauliflower, broccoli, and mushrooms and cook 5 minutes. Mix together oregano, salt, parsley, tomatoes, paste, water; then add to vegetables and simmer 15 minutes. Prepare Cheese Sauce: Mix 1 1/2 C. cottage cheese, 1 egg, 1 tsp. salt, 1/2 tsp. pepper, 1/3 lb. mozzarella cheese (grated), 3/4 C. Parmesan cheese. Layer vegetable mix in 9x9-inch pan, top with part of cheese sauce, top with noodles. Criss-cross noodles. Repeat layers until all is used. Thinly slice mozzarella cheese to top it. Cover and bake at 350° for 1 hour.

VEGETABLE CASSEROLE

Martha Utt

1 pkg. California Blend (cooked) 1 C. minute rice

In saucepan melt:

¼ C. water

⅓ C. milk

1 stick oleo

8 oz. Cheez-Whiz

1 can cream of celery soup

Melt and pour over cooked vegetables and rice. Bake at 350° for 30 minutes.

VEGETABLE MEDLEY

Phyllis Morlan

1 (16 oz.) bag California Blend
vegetables (thawed and
drained)

1 (10¾ oz.) can condensed
cream of mushroom soup

1 C. (4 oz.) shredded cheddar
cheese

⅓ C. sour cream

¼ tsp. black pepper

1 (2.8 oz.) can French fried
onions

Combine vegetables, soup, ½ C. cheese, sour cream, pepper, and ½ can French fried onions. Pour into 1-qt. casserole. Bake, covered, at 350° for 30 minutes. Top with remaining cheese and onions. Bake, uncovered, 5 minutes longer.

BUTTER-GLAZED ROOT VEGETABLES

Norma McDonough

1 lb. turnips (pared)

1 lb. carrots (pared)

½ lb. parsnips (pared)

3 T. butter or margarine

1 T. grated fresh ginger or

1½ tsp. ground ginger

1 T. sugar

½ tsp. salt

½ C. chicken broth

Cut small turnips in half - bigger turnips cut in quarter or eighths. Diagonally slice carrots and parsnips ½-inch thick. Cut large slices in half lengthwise. In 12-inch skillet, melt butter. Stir in ginger, sugar, salt, broth, and turnips; bring to boil. Reduce heat to medium. Cover and cook 5 minutes. Stir in carrots and parsnips. Cover. Simmer 12 minutes or until vegetables are tender. Serves 6-8.

MIXED VEGETABLES MORNAV

Mrs. Robert Hayes

- | | |
|--|---|
| 2 (10 oz. ea.) pkgs. frozen mixed vegetables | 1/4 C. water |
| 1 tsp. salt | 1/4 tsp. garlic salt |
| 3 T. melted butter or oleo | 1/4 C. butter or margarine |
| 1/4 C. flour | 1/4 tsp. salt |
| 1/8 tsp. garlic salt | Pinch of nutmeg and thyme |
| 2 C. reserved vegetable liquid | Milk to make 2 C. with vegetable liquid |
| 1/4 C. grated Parmesan cheese | 1/2 C. fine dry bread crumbs |

Cook vegetables until "nearly" tender in 1/4 C. water. Drain and save liquid. Add 1 tsp. salt, 1/4 tsp. garlic salt and 2 T. melted butter to cooked vegetables and mix. Turn into a greased or sprayed 1-qt. baking dish and top with Mornay Sauce. Bake at 350° for 30 minutes or until bubbly.

Mornay Sauce: Melt 1/4 C. butter and add flour, 1/4 tsp. salt, 1/8 tsp. garlic salt, pinch of nutmeg and pinch of thyme. Add the reserved vegetable liquid which has had enough milk added to make 2 C. Cook until thickened over medium heat stirring to prevent sticking. Remove from heat and add cheese. After adding this sauce to cooked vegetables. Combine crumbs and remaining 1 T. melted butter. Sprinkle on top before baking.

Index

I
N
D
E
X

My Favorite Recipes in this section are:

RECIPE

PAGE #

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

APPETIZERS, DIPS, AND SNACKS

Appetizers, Dips and Snacks

Spinach Dip	3
Fresh Spinach Dip	3
Bacon Cheddar Cheese Dip ...	4
Broccoli Cheese Dip	4
Cream Cheese Dip	4
Liverwurst Dip	4
Tortilla Dips	5
Easy Taco Dip	5
Mexican Dip	5
Chili Dip	5,6
Vegetable Dip	6
Strawberry Dip	6
Seafood Dip	6
Curried Chicken Dip	7
Deviled Ham Dip	7
Dip	7
Caramel Dip	7
Cheese Ball	8
Cheese Balls	8
Cheese Spread	8
Dried Beef Spread	8
Dried Beef Cracker Spread ...	9
Puppy Chow	9
Salsa Wheel	9
Salsa	10
Blue Cheese Appetizer	
Nibbles	10
Frozen Fruit Cup	10
Frozen Fruit Slush	11
Stuffed Mushrooms	11
Vegetable Pizza	11
Taco Roll-Ups	12
Oyster Cracker Snacks	12
Pickled Eggs	12
Weight Watchers Party	
Bread Pot Fondue	13
Caramel Topping	13
Chocolate Sauce for	
Ice Cream	14
Chocolate Syrup	14
Mother's Vanilla Sauce	14

BEVERAGES

Beverages

Grappie	17
Cherry Slush	17
Drink	18
Hot Chocolate Mix	18
Orange Cranberry Punch ...	18
Orange Julius	18
Pineapple Cooler	19
Russian Tea	19
Sherbet Punch	19

BREADS AND BREAKFAST

Breads and Breakfast

Cheese Bread	23
Potato Donuts-Italian	23
Honey Donuts-Italian	23
Raised Doughnuts	24
Doughnuts	24
Best Ever Cake Doughnuts ..	24
Dumas	25
Elephant Tracks	25
French Breakfast Puffs	26
Skillet Garlic Bread	26
Hop Toads	26
Hush Puppies	27
Indian Fried Bread	27
Kolaches	27
Lovefeast Buns	28
Pizza Dough or Crust	28
Quick Bread	29
Soo Line Railroad	
Fench Toast	29
Stouts	29
Unleavened or	
Communion Bread	30
Coffee Cake	30
Cherry Coffee Cake	30
Cherry-Brickle Coffee Cake ..	31
Cinnamon Coffee Cake	31
Cinnamon Sugar Coffeecake ..	32
Filled Coffee Cake	32

**(Breads and Breakfast -
Continued)**

Fruity Coffee Cake	32
German Apple Coffeecake ...	33
German Coffee Cake	33
Grandmother's Koffee Kuiken	34
Rhubarb Coffee Cake	34
Strawberry Rhubarb Coffee Cake	35
Swedish Coffee Cake	35
Streusel Filled Coffee Cake ..	36
Swedie's Coffee Cake	36
Kaiserschmarren	37
Pancakes	37
Buttermilk Flapjacks	38
Buttermilk Pancakes	38
Orange Bow-Knot Rolls	38
Orange Bow Knots	39
Mamie's Cinnamon Twists ...	39
Caramel Rolls	40
No Knead Cinnamon Rolls ...	40
Aunt Marilyn's Cinnamon Rolls	41
Cinnamon Rolls	41
Hot Rolls, Bread, or Cinnamon Rolls	42
Monkey Bread	42
Dad's Best Cinnamon Bread .	43
Quick Raise Casserole Bread .	43
Apple Sauce Nut Bread	44
Apricot Nut Bread	44
Banana-Orange Nut Bread ...	44
Banana Bread	45
Biscuits	45
Ladies and Biscuits	45
Mother's Denver Biscuits ...	46
Weight Watchers Biscuit ...	46
Blueberry Supper Bread	46
Honey-Blueberry Bread	47
Christmas Fruit Bread	47
Kuruzni Kruk (Croatian Cornbread)	47
Weight Watchers Broccoli Cornbread	48
Sour Cream Cornbread	48

Mexican Cornbread	48
Corn Bread	49
Depression Bread	49
Croatian Nut Roll	50
Easter Dolls-Italian	50
Croatian Apple Roll	51
French Bread	51
Croatian Nut Roll (Orehnaca) .	52
Crusty French Bread	53
Gingerbread	53
Kavring (Norwegian)	53
Light As A Feather Gingerbread	54
Never 'Enuff Bread	54
Applesauce Muffins	54
Banana Oatmeal Muffins (Sugar-Free)	55
Morning Glory Muffins	55
Weight Watchers Pineapple Muffins	55
Rhubarb Muffins	56
Strawberry Muffins	56
Oatmeal Bread	56
Amish Oatmeal Bread	57
Oatmeal Raisin Bread	57
Pork and Bean Bread	58
Pumpkin Bread	58
Refrigerator Bread	58
Double Butterscotch Crescents	59
Family Favorite Rolls	59
Hot Rolls	60
Maurine's Mom's Rolls	60
Never-Fail Rolls	61
Oatmeal Rolls	61
Overnight Refrigerator Rolls .	61
Refrigerator Rolls	62
Saturday Night Rolls	62
Speedie Bun Dough	63
Delicious Yeast Buns	63
Yeast Rolls	63
Sourdough Starter & Bread ..	64
Swedish Rye Bread	65
White Bread	65
Breads	66
Grandma's Light Bread	66

**(Breads and Breakfast -
Continued)**

Honey-Whole Wheat Bread ...67
Zucchini Bread67,68
Zucchini Nut Bread68

CAKES AND FROSTINGS

Cakes and Frostings

Angel Food Cake71
French Filled Angel
Food Cake71
Apple Cake71
Danish Apple Cake72
German Apple Cake72
Old Fashioned
Applesauce Cake72
Apple Pie Cake73
Applesauce Fruit Cake73
Apple Dapple Cake74
Raw Apple Cake74
Weight Watchers Fresh
Banana Cake75
Banana Cake75
Fiesta Banana Cake76
Wentworth-Maine-
Blueberry Cake76
Burnt Sugar Cake77
Carrot Cake77
Festive Carrot Cake78
Carrot Cake With Cream
Cheese Frosting78
No Bake Cheese Cake79
Turtle Cheese Cake79
Party Chiffon Cake79
Chocolate Cake80
Better Than Sex Cake80
Black Forest Cake81
Easy Dark Chocolate Cake ...81
Chocolate Sheet Cake82
Chocolate Eclair Cake82
Easy Bundt Cake83
Dirt Cake83
Earthquake Cake83
Heath Bar Cake84

Mississippi Mud Cake84
Texas Sheet Cake85
Wacky Cake85
Chocolate Chip Cake86
Fudge Cake86
Milky Way Cake87
Turtle Cake87
Goofy Chocolate Cake87
Pauline's Chocolate
Pudding Cake88
Chocolate Cake88
Coconut Cake88
Coconut Pound Cake89
Creme De Menthe Cake89
Cream of Wheat Cake89
Date Cake90,91
Depression Cake91
French Pastry92
Fruit Cocktail Cake92
Harvey Wallbanger Cake ...93
Hickory Nut Cake93
Jiffy Cake94
Kiss Me Cake94
Krum Kake94
Mom's Lemo Layer Cake ...95
Lemon Jello Cake96
Lemon Velvet Cake96
Lemon Cake96
Lady Baltimore Cake97
Mayonnaise Cake98
Miracle Whip Cake98
Caramel Topped
Oatmeal Cake99
Oatmeal Chocolate
Chip Cake99
Glendale Orange Cake100
A Good Cake100
Quicky Peachy Cake101
Prune Cake101
Diabetic Raisin Cake101
Pumpkin Sheet Cake102
Red and White Cake102
Rhubarb Cake103,104
Rhubarb-Upside-
Down Cake104
Sour Cream Pound Cake ...105

**I
N
D
E
X**

**(Cakes and Frostings -
Continued)**

Spice Cake105
Sweden Cake105
Civil War Yellow Cake106
Zucchini Cake.....106
Angel Food Cake Filling106

Frostings

Butter Frosting107
Cocoa Cream107
Raspberry Frosting107
Seven Minute Icing108

CANDY

Candy

Butterscotch Squares111
Bester-Ever Caramels111
Buckeyes111
Candied Orange Peel112
Chex Cereal Candy112
Christmas Fudge112
Chocolate Dipped Candy....113
Dandy Candy113
Dipped Strawberries113
Divinity114
Perfect Divinity114
Fudge114
Fudgemallow Candy115
5 Pound Chocolate Fudge ..115
Old Fashion Fudge115
Microwave Caramels116
Microwave Caramel
 Popcorn116
Nestle's Crunch Bars116
Microwave Bun Bars117
Peanut Butter Bon Bons....117
Reese's Candy118
Kibbles and Bits118
Microwave Peanut Brittle ...118
Peanut Brittle119
Peanut Butter Cups119

Creamy Peanut
 Butter Fudge119
Peanut Butter Fudge120
Peanut Butter Candy120
Peanut Butter Popcorn120
Penuche Candy120
Ted's Mother's
 Popcorn Balls121
Salted Nut Roll Bars.....121
Saltine Candy122
White Fudge122

CANNING AND FREEZING

Canning and Freezing

Canning Green Beans125
Canning Beets125
Beet Pickles125
Bread and Butter
 Pickles126,127
Lime Pickles127
Refrigerator Dills.....127
Extra Delicious Dill Pickles..128
Refrigerator Bread and
 Butter Pickles128
Refrigerator Pickles128
Spanish Pickle129
Quick Sweet Pickles.....129
Sweet Pickles129
Sweet Pepper130
Sweet Pepper Strips.....130
Zucchini Pineapple130
Fresh Cherries130
Rhubarb-Blueberry Jam131
Strawberry Preserves131
Rhubarb Jam With
 Strawberry Jello131
Sweetened Condensed Milk .131

Miscellaneous

A Recipe For Kisses132
Play Dough132
Homemade Wallpaper Paste .132
Windex132

CASSEROLES

Casseroles

Breakfast Special Omelet ...	135
Breakfast Casserole	135
Creamed Eggs on Toast	135
Breakfast Casserole	136
Egg & Sausage Bake	136
Cheese Grits	136
Weight Watcher Breakfast Blizzard	137
Weight Watcher Breakfast Pie	137
Breakfast Egg Casserole ...	138
Easy Chili Egg Casserole ...	138
Easy Quiche	138
Hash Brown Quiche	139
Overnight Egg Fondue	139
Overnight French Toast	139
Cheesy Rice and Broccoli ...	140
Cheese Souffle	140
Macaroni and Cheese	140
JD's Snappy Rice Casserole	141
Brown Rice	141
Crock Pot Dressing	141
Baja Lasagna	142
Family Dinner Sage Dressing	142
Milk Gravy For Young Cooks	142
Njoki Croatian Recipe	143
Noodles	143
Homemade Noodles	143, 144
Salmon In Tomato Sauce ...	144
Seafood Fettucini	145
Shrimp Creole	145
Corn and Oyster Casserole ..	146
Scalloped Oysters	146
Scapige (Codfish in Tomato Sauce - Italian) ..	147
Lutefish-Codfish-Swedish ...	147
Creamed Tuna	147
Tuna Fish Loaf	147
Tuna-Cheese Braid	148

Tuna-Noodle Bake	148
Chalupah	149
Cheesy Brat Stew	148
Ham Balls	149, 150
Ham Balls or Ham Loaf	150
Swedish Ham Balls	151
Ham Casserole	151
Ham Loaf	151, 152
Ham Logs with Tomato Sauce	152
Ham And Scalloped Potatoes	153
Krup Korcker-Swedish	153
New Orleans Red Beans And Rice	154
Pepperoni Casserole	154
Dupregreation (Broth)-Swedish	154
Scalloped Potatoes With Pork Chops	155
Gourmet Pork Chops	155
Stuffed Pork Chops With Apple Gravy	156
Stuffed Pork Loin	156
Pork Chops and Rice	156
Joella's BBQ'D Ribs	157
Peachy Spare Ribs	157
Chicken Nachos	157
Chicken Enchiladas	158
Mexican Fiesta Casserole ...	158
Mexican Chicken and Rice ..	158
Enchilada Casserole	159
Hidden Valley Ranch Chicken Stir-Fry	159
Huntington Chicken	159
Stir-Fry Chicken	160
Chicken Squares	160
Turkey And Wild Rice	161
English Chicken Casserole ..	161
Chicken Breasts In Cream Wine Sauce	161
Smothered Chicken	162
Overnight Chicken Casserole	162
Peg's Chicken	163

(Casseroles - Continued)

Elegant Chicken	163
Party Chicken	164
Chicken-Broccoli Casserole ..	164
Chicken Loaf	397
Crescent Chicken Squares ..	165
Marble's Chicken Loaf	397
Chicken and Dressing	166
Chicken and Chewy Dumplings	166
Chicken and Sweet Potato Bake (Low Calorie)	167
Chicken Pot Pie	167
Easy Chicken Divan Casserole	168
Gobble-Good Turkey Casserole	168
Roquefort or Blue Cheese Chicken	168
Chicken Tetrazzini	169
Chicken Spaghetti	169
Chicken-Rice Casserole	170
Barbecue Chicken	170
Crock Pot Chicken	170
Oven Barbecued Chicken ...	171
Baked Chicken That Makes Its Own Gravy	171
Escalloped Chicken	172
Chicken Casserole	172
Easy Chicken Casserole	172
Hearty Chicken Casserole ..	173
Sweet Sour Chicken	173
Weight Watchers Oven-Fried Chicken	173
Wings	174
Wok Chicken	174
Weight Watchers Spaghetti ..	174
Italian Flavored Pasta For Co-ops	175
Stuffed Peppers	175,176
Summer Sausage	175
Russian Biscuits	176
Easy Hamburger-Noodle Casserole	176
Mock Lasagna	177
Suzanne's Lasagna	177
Lasagna	178
B-B-Q Beef	178
Meat Balls and Sour Kraut ..	179
Norwegian Meatballs	179
Meat Balls	179,180
Porcupine Balls	180
Swedish Meatballs	180
Meat Balls with Mushroom Gravy	181
BBQ Meatballs	181
Upside-Down Meat Loaf	181
Mini-Meat Loaves	182
Mom's Meatloaf	182
Tex-Mex Meat Loaf	183
Sweet and Sour Meat Loaf ..	183
Southwestern Meatloaf	184
Barbecue Hamburger	184
Poor Man's Steak	185
Chinese Dinner in a Dish ...	185
Beet, Zucchini, Cheese Casserole	185
Mexican Casserole	186
Tamale Pie	186
Burrito Casserole	187
Tiajuana Torte	187
Enchilada Casserole ...	187,188
Taco Pie	188
Cavatini	189
Macaroni Pizza	190
Sheppard's Pie	190
Quick Goulash	190
Hungarian Goulash	191
Chop Suey Casserole	191
Beef Chow Mein	191
Meat-and-Potato Dinner	192
Potato and Hamburger Casserole	192
Texas Hash	192
Shipwreck Meat Dish	193
Hamburger Casserole	193
Ground Beef Dinner	193
Six-Layer Dinner	194

(Casseroles - Continued)

Calico Hot Dish	194
Cranberry and Bean Casserole	194
Pigs In A Blanket	195
Italiano Meat Pie	196
3 Bean Bake	196
Bean Casserole	196
Calico Bean Dinner	197
Ground Beef and Rice Casserole	197
Spanish Rice	197
Del's Spanish Rice	198
Marinated Beef Tenderloin	198
Quick and Easy Beef and Noodles	198
Cola Roast	199
Easy Pot Roast	199
BBQ Brisket	199
Corned Beef Casserole	200
Macaroni and Dried Beef Casserole	200
Barbeque Spare Ribs	200
Swiss Steak and Polenta ..	201
Salisbury Steak	201
Beef With Mushrooms	201
Oven Swiss Steak	202
Shanghai Beef	202
Minute Steak With Mushroom Gravy	202
Pepper Steak	203
Baked Steak	203
Beef Stroganoff	203
Crock Pot Steak	204
Debbie's Venison Medallions	204
Oven Stew	204
Beef Stew	205
Beef Chow Mein	205
Burgundy Beef Stew	206
Non-Irish Stew	206

COOKIES AND BARS

Bars

Almond Bars	209
Appanoose County Bars	209
Apple Squares	210
Mom's Arabian Squares	210
Bingo Bars	211
Blarney Stones	211
Cream Cheese Blintzes	212
Brownies	212
Blonde Brownies	213
Everybody's Favorite Brownies	213
Mint Brownies	213
Fantastic Brownies	214
Perfect Brownies	214
Texas Brownies	215
Weight Watchers Brownies ..	215
Zucchini Brownies	216
Buster Bars	216
Ooey Goey Caramel Bars ..	216
Cherry Bars	217
Chocolate Cookie Crunch Bars	217
Chocolate Streusel Bars	218
Choice Chip Dreams	218
Coconut Bars	219
Dump Bars	219
Festive Fudge Filled Bars ..	219
Frosted Creams	220
Frosted Cookies	220
Fruit Cocktail Bars	221
Ginger Creams	221
Easy Lemon Bars	221
Grandma Lou's Lemon Bars	222
Lemon Bars	222
Weight Watchers Peanut Butter Bars	223
Peanut Butter Krunch Bars ..	233
Pecans Bars	223
Pineapple Bars	224

Cookies

Pumpkin Bars	224
Paul's Pumpkin Bars	225
Pumpkin Pie Squares	225
Rhubarb Bars	226
Sour Cream Raisin Bars	226
Indoor S'Mores	227
Speedy Little Devils	227
Totally Chewy	227
Three Layer No Bake Cookies	228
Walnut Slices	228
Sugarless Applesauce Cookies	229
Andes Mint Cookies	229
Banana Cookies	230
Brown Cookies	230
Bran Cookie	231
Norwegian Butter Cookies ..	231
Cookies (Cherrios Cookies) ..	231
Grandma Tucker's Coffee Cookies	232
Rice Chex Cookies	232
Cereal Cookies	232
Christmas Cookies (Grandma's)	233
Chocolate Date Cookies	233
Chocolate Drop Cookies	234
Chocolate M&M Cookies	234
Monster Cookie Recipe	235
Chocolate Snappers	235
August's Chocolate Chip Cookies	235
Caramel Filled Chocolate Cookie	236
Banana Chocolate Chip Cookies	236
Chocolate Chip Oatmeal Cookies	237
Josh's Chocolate Chip Cookies	238
Cowless Cow Patties	238
Date-Nut Cookies	238
Gingerbread (Doubled)	239
Moravian Ginger Thins	239
Krum Kage	239
Funfetti Cookies	240

Molasses Crinkles	240
Grandma Herma's Molasses Ginger Cookies	240
No Bake Cookies	241
Oatmeal Cookies	241,242
Grandma Mahan's Oatmeal Cookies	241
Oatmeal Macaroons	242
Coconut Oatmeal Cookies ..	242
Oatmeal Rocks	243
No Bake Oatmeal Cookies ..	243
No Bake Orange Ball Cookies	243
Orange Delight Cookies	244
Peanut Butter Cookies ..	244,245
Pecan Fingers	244
Pecan Puffs	245
Filled Raisin Cookies	245
Snickers-Doodle Cookies	246
Snoballs	246
Sugar Cookies	246
Grandma's Sugar Cookies ..	247
Mary Mac's Sugar Cookies ..	247
Spritz Cookies	247
Powdered Sugar Cookies ..	248
White Amish Cookies	248
Sugarless Cookies	248
Vanilla Cookies	249
White Christmas Cookies ..	249
Yeast Cookies	249
Yummy Cookies	250
Zucchini Spice Cookies	250

DESSERTS

Desserts

Angel Cake Dessert	253
Angel Dessert	253
Fruit And Angel Dessert	253
Apple Crisp	254
Apple Crisp With Orange Juice	254
Golden Apple Crunch	255
Apple Dumplings	255,256
Apple Goodie	256
Candied Apples	256

(Desserts - Continued)

Apple Pizza Dessert257
 Easy Missouri
 Apple Dessert257
 Apple Torte258
 Blueberry Dessert258
 Butter Cream Dairy Dessert .259
 Butterscotch Dessert259
 Blackberry Cobbler259
 Mom's Fresh Berry Cobbler .260
 Busy Day Cobbler260
 Fruit Cobbler260
 Gooseberry Cobbler261
 Quick Peach Cobbler261
 Rhubarb Cobbler261,262
 Spring Cobbler262
 Cherry Crunch262
 Dark Sweet Cherry Dessert .263
 Chocolate Ice Box Cake ...263
 Chocolate Mint Dessert ...263
 Cream Puffs274
 Caramel Dumplings ...264-266
 Cheese Cake266
 Classic Chiffon Cheesecake .266
 Cherry Cheese Cake267
 Freezer Dessert267
 Frosted Creams268
 Four Layer Dessert268
 Fruit Cocktail Dessert269
 Fruit Pizza269
 Grandma Laurson's Dessert .269
 Diet Jello Dessert269
 My Best Gingerbread270
 Heavenly Hash270
 Ice Cream270
 Freezer Ice Cream271
 Homemade Ice Cream271
 Vanilla Ice Cream271
 Esther's Ice Cream272
 Strawberry Ice Cream272
 Ice Cream Bars272
 Lemon Dream Dessert273
 Lime Chocolate Delicious ...273
 Fresh Peach Dessert273
 Peach Dessert274
 Banana Pudding274
 Date Pudding274,275

Ozark Pudding275
 Pecan Pudding (Microwave).276
 Weight Watchers
 Pumpkin Pudding276
 Pudding Dessert276,277
 Baked Rice Pudding277
 Creamy Rice Pudding277
 Raisin Pudding278
 Hasty Raisin Pudding278
 Rhubarb Pudding279
 Quick Surprise Pudding ...279
 Marshmallow Pudding279
 Suet Pudding280,281
 Quick and Easy Dessert ...280
 Rhubarb Crisp281,282
 Rhubarb Crumble282
 Rhubarb Crunch282
 Rhubarb Dream Dessert ...283
 Rhubarb Torte283
 Strawberry Layer Dessert...284
 Strawberry Dessert284
 Instant Vanilla Dessert285

PIES

Pies

Millie's Pie Crust289
 Pie Crust289
 Meringue289
 Water Whip Pie Crust290
 Mock Apple Pie290
 Apple Pie In A Bag290
 Banana Split Pie291
 Banana Cream or
 Coconut Pie291
 Fresh Blackberry Pie291
 Blueberry Sky Pie292
 Bob Andy Pie292
 Impossible Cheesecake Pie .292
 Best Chocolate Pie293
 Chocolate Pie293
 French Chocolate Pie294
 Chocolate-Butterscotch Pie ..294
 Coal Miner's Pie294
 Cream Pie295
 Custard Pie295

(Pies and Pastries - Continued)

Sunshine Ice Cream Pie	295
Impossible Pie	296
Japanese Fruit Pie	296
Lemon Pie	296,297
One Crust Pie	296
K.K.K. Lemon Pie	297
Fresh Peach Pie	297
Peach Glazed Pie	298
Peanut Butter Pie	298,299
Pecan Pie	299
Pineapple Cream Pie	300
Raisin Cream Pie	300
Raspberry Chiffon Pie	300
Sour Cream Raisin Pie	301
Grandmother's Best	
Rhubarb Pie	302
Rhubarb Custard Pie	302
Grandma Meyer's	
Rhubarb Custard Pie	302
Rhubarb Cream Pie	303
Rhubarb-Strawberry Pie	303
Impossible	
Pumpkin Pie	303,304
Soda Cracker Pie	304
Squash Pie	304
Fresh Strawberry Pie	305
Strawberry Pie	
(No Sugar)	305
Marshmallow	
Strawberry Pie	305
Louisiana Fresh	
Strawberry Pie	306
Fresh Strawberry or	
Peach Pie	306

SALADS AND DRESSING

Salads and Dressings

Cole Slaw Dressing	309
Dressing For Apple Salad	309
Dressing For Fruit	309
Honey Dressing	309
House Ranch Dressing	310
Mayonnaise	310
Salad Dressing	310

Sweet and Sour Dressing	310
Apple Salad	311
Apple Snicker Salad	311
Carleta's Apple Salad	311
Polly's Apple Salad	311
Red Jello Applesauce Salad	312
Taffy-Apple Salad	312
Apricot Salad	313,314
Apricot-Pineapple Salad	313
Christmas Salad	314
Cheese Topped Salad	315
Cottage Cheese	
Jello Salad	315
Cranberry Relish	315
Cranberry Salad	316,317
Eggnog Cranberry Salad	317
Gloria's Cranberry Woldorf	318
Frozen Buttermilk Salad	318
Frozen Fruit Salad	318
Fruit Salad	319,320
Most Delicious	
Fruit Salad	319
Hot Fruit Compote	320
Lemon Banana Jello	320
Lemon Jello Salad	321
Lime Cheese Salad	321
Orange Tapioca Salad	321
Mandarin Orange Salad	322
Orange Yum Yum Salad	322
Escalloped Pineapple	322
Grandma's Pineapple Salad	323
Pineapple-Cheese Salad	323
Baked Pineapple	323,324
Clara's Salad	324
Heavenly White Salad	325
Oreo Salad	325
Pretzel Salad	325
Red Raspberry Jello	326
Ribbon Salad	326
Raspberry Salad	326
Seafoam Salad	327
Strawberry Sour	
Cream Salad	327
Frozen Strawberry Salad	327
Best Salad	328
Sunshine Salad	328,329

(Salads and Dressings

- Continued)

Pink Champagne Salad328
Pepsi Salad329
7-Up Salad329
Hot Chicken Salad330
Chicken and Rice Salad330
Chicken Salad330
Maggie's Hot Chicken Salad331
Fruited Chicken Salad331
Anita's Chicken Salad331
Quoni Salad332
Taco Salad332
Turkey-Vegetable Pasta Salad332
Sea Tang Salad333
Shrimp Salad333
Tuna Fish Salad333
Crunchy Tuna Salad334
Broccoli Salad334
Broccoli Cauliflower Salad	..334
Aunt Bernie's Broccoli Salad335
Favorite Broccoli Salad335
Our Best Salad336
Cabbage Salad336
Cole Slaw336,337
Chinese Cabbage Salad337
Lemon Slaw338
Carrot Salad338
Cauliflower Salad338
Overnight Salad339
Corn Salad339
Cardinal Salad339
Gurkensalat (Cucumber Salad)340
Creole Green Beans340
Macaroni Salad340
Layered Lettuce Salad341
Macaroni Salad341
Mostaccioli Salad342
Pasta Salad342,343
Super Salad343
Picalilli344

Krumpiri Na Salatu344
Sauerkraut Salad344
Seashells Pasta Salad345
Tomato Salad for a Crowd	..345
Easy Tomato Salad345
"Guess What" Salad346
Red And Green Vegetable Marinade346
Vegetable Salad346,347
Mixed Vegetable Salad347
Yum Yum Salad348
Weight Watchers Taco Salad348
Weight Watchers No-Guilt Potato Salad349

SOUPS, SANDWICHES AND SAUCES

Sandwiches

Busy Day Hamburgers353
Warm Chicken or Ham Sandwiches353
Kathryn's Sloppy Joes353
Italian Hot Dogs354
Quick Stew354
Weight Watcher Franks And Macaroni354
Weight Watcher Beans And Franks254

Sauces

B.B.Q. Sauce355
Barbecue Sauce355
Marinade Sauce356
Spaghetti Sauce356
Italian Spaghetti Sauce357

Soups

Grandpa K's Barley Soup	...357
Black Bean Soup358
Beef Noodle Soup358
5 Hour Beef Stew358

(Soups - Continued)

Broccoli Cheese Soup.....	359
Rad Cheese Soup.....	359
Homemade Chicken Noodle Soup.....	359
Midwest Chowder.....	360
Christmas Escarole Soup...	360
Mom's Hamburger Soup...	361
Hamburger Soup.....	361
Low Fat Soup.....	361
Italian Sausage Soup.....	362
Minestrone Soup.....	362
Potato Chowder.....	362
Homemade Potato Soup...	363
Hearty Cheese Potato Soup.	363
Cheesy Potato Soup.....	364
Steak Soup.....	364
Taco Soup.....	365
Tomato Soup.....	365
Vegetable Soup.....	365
Canned Vegetable Soup...	366
Genuine No Mistake Chili...	366
Mother's Quick Chili.....	367

VEGETABLES

Vegetables

Asparagus and Eggs Casserole.....	371
Bean Casserole.....	371
Stove Top Baked Beans...	372
Creamy Broccoli Casserole..	372
Baked Broccoli Au Gratin...	372
Broccoli Kugle.....	373
Garlic Broccoli.....	373
Broccoli and Cauliflower Casserole.....	373
Broccoli Casserole.....	374
Broccoli and Rice.....	374
Rice and Broccoli Dish...	374
Scalloped Cabbage.....	375
Serbian Cabbage.....	375
Cool Carrots.....	375

Marinated Carrots.....	376
Myrna's Cooked Carrots...	376
Zesty Carrots.....	376
Colcannon (Irish).....	377
Corn Cheese Casserole.....	377
Corn Casserole....	377,378,379
Best Ever Corn Casserole...	378
Cooking Corn On Cob.....	378
Corn Custard.....	379
Cabbage and Noodles.....	379
Quick Cabbage Casserole...	380
Norwegian Red Cabbage...	380
Escalloped Eggplant.....	380
Creamed Green Beans.....	381
Green Bean Casserole.....	381
Cheesy Hash Browns.....	381
Cheesed Up Potatoes.....	382
Baked Potatoes and Carrots.....	382
Potato Cheese Casserole...	382
Dutch Oven Potatoes.....	383
Lefse.....	383
Jan's Potato Casserole...	383
Potato Casserole.....	384
Paprika Potatoes.....	384
Candied Sweet Potatoes...	384
Grandma's Turnip Pudding.	385
Baked Turnips.....	385
Sauerkraut.....	385
Helen's Kraut.....	386
Baked Kraut.....	386
Vidalia Onion Casserole...	386
Denver and Charlie Drake's Wild Onion Gravy.....	387
Scalloped Sweet Spanish Onions.....	287
Weight Watchers Oven Fried Zucchini.....	388
Vegetable Lasagna.....	388
Vegetable Casserole.....	389
Vegetable Medley.....	389
Butter-Glazed Root Vegetables.....	389
Mixed Vegetables Mornay...	390

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