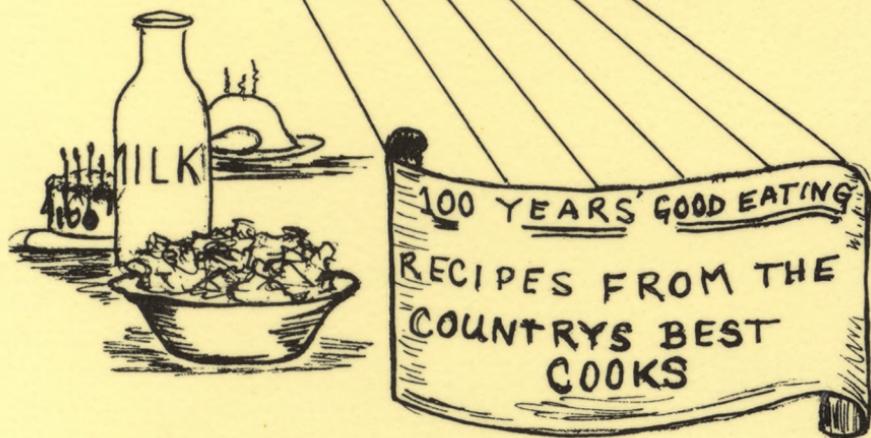


BAGLEY, IOWA



CENTENNIAL COOKBOOK
1882 - 1982

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We, the members of the Bagley Culture Club, wish to acknowledge with gratitude the cooperation of all the splendid cooks who have made this book possible. We hope we have added to your eating pleasure.

This book contains a collection of favorite recipes of the women and men of our community — some whose names appear herein have moved to other communities or are deceased but their recipes and reputations as good cooks live on.

A very special THANK YOU to all who contributed their time and effort to assure the success of this Bagley Centennial Cookbook.

Centennial Cookbook Committee

Pauline Irwin, Chairman

Terry Clark, Mary Jane Carroll

Pat Deal, Carol Cain

Sandy Gubser, Vicki Stanley, Advertising

Mickey Zeller, Marvel Kenney, Recipe Collection

Sandy Gubser, Cover Page and Divider Illustrations

Ode to My Cookbook

My cookbook was a gift on the day I was wed,

A 30-year testimony of a family well fed.

The pages are sticky with ingredients devoured;

The cover is frayed, greased and well-floured.

I marked all the recipes that brought fame to me,

Cakes and cookies served at each social tea.

“Too dry”, “too moist”, “serves five and not 10” —

The data’s all there, the where and the when!

There’s a note from one child or another —

“I have gone skating with Nick and his brother.”

A fourth-grade math paper is marked 92;

We mixed multiplication tables along with the
stew.

“Hi, Mom!” simply stated and meant in affection

Is written on a page in the candy section.

Small hands scribbled while they “helped bake”

Or played in pie dough or stirred the cake.

Altitude adjustments and suggested brand names

Blend well with the traces of ticktacktoe games.

A news clipping marks the dessert section for me;

It says the last child has received her degree!

My cookbook, my diary, scrapbook and guide;

With it I coped, baked, roasted or fried!

The book now lies open at “Cooking for Two”.

It’s a challenge, but one I am glad to pursue!

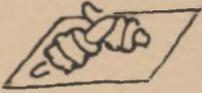
— Bethene Larson of Cody, Wyoming
Farm Wife News, September 1981

Table of Contents

	Page
Appetizers, Beverages, Dips	
Sandwiches, Sauces	1-10
Bread and Rolls	11-31
Cakes and Frostings	33-56
Candy, Ice Cream,	
Sauces and Popcorn	57-65
Canning and Freezing	67-71
Casseroles	73-87
Cookies and Bars	89-112
Desserts	113-125
Meats	127-137
Pies	139-149
Salads and Dressings	151-165
Soups and Stews	167-169
Vegetables	171-180
Microwave Cooking	181-185
Miscellaneous	187
Quantity Cooking	189-198

Getting out a cookbook is fun, but no picnic.
If we print jokes, people say we are silly —
if we don't, they say we are too serious.
If we clip things from other cookbooks, we
are too lazy to write them ourselves —
if we don't we are too fond of our own
stuff.
If we don't print contributions, we don't
appreciate true genius — if we do print
them, the page is filled with junk.
Now very likely, someone will say we
swiped this from some other cookbook
— WE DID!

APPETIZERS



BEVERAGES



SANDWICHES



DIPS



CHEESE BALLS



SPREADS



CHEESE BALL

- 1 - 8 oz pkg cream cheese
- 2 - 5 oz jars English cheese
- 1 - 5 oz jar Roka Blue cheese
- ½ tsp garlic powder or garlic salt
- 2 T wine vinegar

Let cheeses come to room temperature. Mix all ingredients with electric mixer. Set in refrigerator to firm up. Make into balls and roll in crushed pecans. Makes 2 large or 3 small cheese balls.

Pat Deal
Bagley
Marianne Gardner Stotts
Boone

CHEESE BALL

- 2 - 8 oz pkg cream cheese
- 1 - 8½ oz crushed pineapple - well drained
- 2 cup chop pecans
- ¼ cup chop green pepper
- 2 tbsp fine chop onions
- 1 T seasoned salt

Combine all but 1 cup chop pecans, chill well. Make into 2 balls and roll in nuts.

Judy Hidlebaugh Shirbroun
Perry

**SALMON LOG
FOR SNACK**

- 1 lb can (red) salmon drained and skins and bones removed
- 1 8 oz pkg cream cheese at room temperature
- 1 tsp horseradish
- 1 T lemon juice
- 2 T onion chopped fine
- salt and pepper (I don't put salt as everything has salt)

Mix and form in a log and roll in chopped pecans. Serve with party crackers, Town House or Escort or whatever you like.

Judy Kolbe
Yale

JIFFY SHRIMP MOLD

- 1 can tomato soup
- 1 cup mayonaise
- 12 oz cream cheese
- ¾ cup chopped onions
- ¾ cup chopped celery
- 1 pkg unflavored gelatin, dissolved in ½ cup water
- 1 bag pre-cooked shrimp
- dash of salt and pepper

Heat soup to bubbling, add cream cheese and stir until it melts. Add Gelatin. Take off Burner and cool mixture. Add other ingredients and pour into mold. Serve on crackers.

Ethelmae Safley Tyler
Chicago, Illinois

HAM - CHEESE BALL

- 2 - 8 oz pkg cream cheese
- 8 oz sharp cheddar cheese, shredded
- 2 tsp grated onion
- 2 tsp worcestershire sauce
- 1 tsp lemon juice
- 1 tsp mustard
- ½ tsp salt
- 1 - 2¼ oz can deviled ham
- 2 T chopped parsley flakes

Soften cream cheese in large bowl, add sharp cheese, onion, worcestershire sauce, lemon juice, mustard, salt, deviled ham and parsley flakes. Mix well. Chill until nearly firm, shape into ball, roll in chopped pecans. Wrap in foil and refrigerate overnight. Spread on crackers.

Mrs James (Joni) Carstens
Bagley

PLANT FOOD

- 1 tsp baking powder
- 1 tsp Epson salts
- 1 tsp salt peter
- ½ tsp household ammonia
- 1 gal warm water

Put above all together and stir well. Use on plants once every 4 to 6 weeks.

Blanche Gilliland Hidlebaugh

GALA PECAN SPREAD

- 1 - 8 oz cream cheese
- 2 T milk
- 1 - 2½ oz jar dried beef, minced fine
- ¼ cup chopped green pepper
- 2 T onion flakes
- ½ tsp garlic salt
- ¼ tsp pepper
- ½ cup sour cream

Mix in order given and spoon into 8 '' pan. Melt 2 tablespoons butter and add ½ teaspoon salt and ½ c chopped pecans. Stir to coat nuts and spread over cheese mixture. Bake for 20 minutes at 350 degrees. Good with triscuits.

Alyce Cain
Bagley

CHEESE BALL

- 1 c pecans (ground)
- 6 oz blue cheese
- 2 glasses cheddar cheese
- 4 - 3 oz Philadelphia cream cheese
- ½ tsp accent, worcestershire sauce
- 2 T grated onion

Mix cheese together and add worcestershire sauce and onion. Roll balls in pecans, put in margarine cups. Makes 3 - 4 cups.

Ramona Smith Headlee
Guthrie Center

CHEESE BALL

- 2 - 8 oz Philadelphia cream cheese
- 1 - 10 oz Cracker Barrel sharp cheese, shredded
- 1 tsp lemon juice or vinegar
- 2 tsp Worcestershire sauce
- 1 T chopped onion
- 1 T green pepper or stuffed olives
- 1 tsp pimento
- Dash Cayenne and salt

Mold together, chill, and roll in chopped pecans.

Mary Jo Scheuermann
Des Moines

CHEESE BALL

- 2 - 8 oz cream cheese
- 1 - 6 oz blue cheese
- 12 oz Old English Sharp Cheddar
- 2 T finely minced onion
- 1 T worcestershire sauce
- 1 cup finely ground pecans
- ¼ cup or less dry parsley flakes

Have cheese at room temperature. Blend everything except pecans with mixer. Add some pecans. Make into 2 balls and roll each ball in remaining pecans and parsley flakes.

Pat Augustus
Bagley

CHEESE BALL

- 8 oz cream cheese softened
- 2 T margarine softened
- 5 oz jar cheese spread (any flavor)
- 1 C grated Cheddar cheese
- ½ C grated velveta cheese
- ½ tsp dry mustard
- 1 tsp salt (scant)
- 1 tsp worcestershire sauce

Form into a large ball; refrigerate and roll in nuts. (pecans)

Sharon Zeller Nelson
Hampton

BLUE PUNCH

- 1 gal water
- 11 - 6 oz cans frozen lemonade
- ½ cup sugar

Mix together, then add food coloring and add slowly, just 1 scant tablespoon blue coloring, ¼ tablespoon green coloring, just a few drops at a time for shade desired. Then add 11 - 12 oz bottles 7 up, ½ 11 - 12 oz 7 up, ½ cup sugar and ½ gallon pineapple sherbert. You can change food colors if you want another color.

Bertha Bean Cain
Bagley

BLUE PUNCH

Combine 1 gallon water, 11 cans frozen lemonade, 1 tsp blue food coloring, $\frac{1}{4}$ tsp green food coloring, 11 12 oz 7 up, $\frac{1}{2}$ C sugar and $\frac{1}{2}$ gallon pineapple sherbert. You can change food colors if you want another color.

Mary Arrowsmith
Bayard

BREAKFAST SLUSH

2 bananas
2 lemons (1 tsp rind)
2 oranges (1 tsp rind)

Mix in blender. (remove seeds) Add small can crushed pineapple and 1 cup sugar. Add 1 qt gingerale last and freeze. Stir occasionally while freezing.

Marvel Kenney
Bagley

CHOCOLATE DRINK MIX

1 - 16 oz box Nestle's Quick
1 - 8 qt box powdered milk
1 - 6 oz jar powdered cream
 $\frac{1}{2}$ C powdered sugar

Mix all ingredients together and store in covered container. Use $\frac{1}{3}$ to $\frac{1}{2}$ cup to make 1 cup hot chocolate (add hot water to mix and stir).

Carol Cain
Bagley

FROZEN SLUSH

12 oz orange juice concentrate
12 oz lemonade concentrate
1 C vodka (lime vodka is good, too)
 $3\frac{1}{2}$ C water
2 tea bags brewed in 1 C hot water
1 C sugar

Mix well and freeze. To drink mix $\frac{1}{2}$ and $\frac{1}{2}$ with 7 up.

Carol Cain
Bagley

FROZEN LIQUOR SLUSH

Boil 9 cups water and $\frac{1}{2}$ cup sugar for 10 minutes. Stir in 12 oz can lemonade and 12 oz can limeade (or orange juice). Let cool and add 2 cups vodka or rum. Freeze overnight. Pour 2 liter bottle Fresca or 7 up over frozen slush to serve in punch bowl. This is just like the Dairy Queen slush but with alcohol. It is a very easy and inexpensive cocktail punch.

Cindy Irwin Allen
Olathe, Kansas

FRUIT SLUSH

No 2 can crushed pineapple
juice from 5 oranges
juice from 5 lemons
2 cups sugar
3 cups water
jar maraschino cherries drained
well and cut up.

Freeze.

Terry Smith Clark
Bagley

FRUIT SLUSH

No 2 can crushed pineapple
5 mashed bananas
juice from 5 oranges
juice from 5 lemons
2 C sugar
3 C water
jar maraschino Cherries

Freeze. Serve white partially frozen.

Carol Cain
Bagley

A PAINT TIP

When painting outdoors in bug and mosquito time, put 2 tsp of oil of citronella to 1 gallon of paint. Bugs will not bother it and it does not change the color or texture of paint.

Cletus Hess

GOLDEN FRUIT PUNCH

1 Pt sugar syrup (1 C water, 2 C sugar)
 1 C lemon juice
 1 C orange juice
 1 pt pineapple juice
 1 qt ginger ale
 1 qt cracked ice
 1 doz cherries

Mix all ingredients together.

Katie McCartney
 Bagley

GREEN PUNCH

2 qts lime sherbert
 1 cup pineapple juice
 1 qt bottle gingerale

Soften sherbert in pineapple juice and pour gingerale over. Serves 25 punch cups.

Micky Zeller
 Bagley

HOT CRANBERRY PUNCH

Simmer 2 cups water, 1 cup sugar and 4 sticks of cinnamon for 10 minutes. Remove cinnamon. Add 1 quart of cranberry juice cocktail, 1 small can frozen orange juice, 1 small can of frozen lemonade and 1 quart of water. Mix and serve warm.

Ruth Burkhardt
 Bagley

HOOTENANNY**RASPBERRY FRAPPE**

3½ cup water
 1½ cup sugar
 1 - 6 oz can frozen orange juice
 1 - 8½ oz can crushed pineapple
 2 - 10 oz pkg frozen raspberries
 1 - 6 oz frozen orange juice
 Gingerale or carbonated water

Mix water and sugar and cook till sugar dissolves, add orange juice, pineapple and raspberries. Pour mixture into covered pan and put in-

to freezer. Freeze 2 - 4 hours to form slush. When ready to serve scoop some into glasses and fill with carbonated water.

Kathy Peters
 Perry

HOLIDAY PUNCH

3 cups sugar syrup (cook 1 cup water and 1 cup powdered sugar for 7 minutes and chill)
 4 cups tangerine juice
 1 cup lemon juice
 2 cups orange juice
 2 cups pineapple juice (unsweetened)
 2 quarts Canadian Dry ginger ale

Add fruit juices when ready and serve. Pour over ice in punch bowl, add ginger ale. Garnish with sprigs of mint of frozen strawberries. (1 box strawberries to a serving). Serves 50.

Sandra Cain Becker
 Bagley

ORANGE JULIUS

1 6 oz frozen orange juice
 1 cup milk
 1 cup water
 ⅓ cup sugar
 1 tsp vanilla
 10 - 12 ice cubes

Put all in blender, until foamy. If no ice cubes, just add more water.

Beth (Allen) Buttler

PUNCH

1 qt rhubarb
 3 pt water

Cook and strain and cool.

Add 1½ cups sugar
 ⅓ cup concentrated orange juice
 ¼ cup concentrated lemon juice

When ready to serve add 1 pint sparkling water.

Bertha Bean Cain
 Bagley

PUNCH

10 pkg raspberry koolaide
 10 C sugar
 9 - 10 qts water
 6 cans frozen lemons (12 oz)
 4 cups frozen orange juice (12 oz)
 1 can pineapple juice (46 oz)
 1 can orange juice (46 oz)

Just before serving add 4 large bottles ginger ale.

Rita Drake
 Bagley

**SHERBERT SLUSH
OR PUNCH**

½ gallon of any flavored sherbert
 4 quart bottles of 7 Up.

Mix together until all of sherbert is blended with the 7 Up.

Janelle Hill
 Colfax

SPICED CIDER

2 qt cider
 2 sticks cinnamon
 1 tsp whole cloves
 1 tsp allspice
 1 tsp mace

Put spices in bag. Heat to boiling. Remove spices. Serve piping hot.

Myrtle Zaruba Gardner
 Bagley

SPICED CIDER

2 qts cider
 1 C brown sugar
 2 sticks cinnamon
 1 tsp whole cloves
 1 tsp all spice
 1 tsp mace

Put spices in bag. Heat to boiling remove spices. Taste. Boil 10 to 15 minutes.

Sandra Cain Becker
 Bagley

RHUBARB PUNCH

1 gallon rhubarb juice
 4 C sugar
 4 C water
 8 cans frozen orange juice
 4 cans frozen lemon juice
 1 can pineapple juice
 1 can orange juice
 2 large bottles ginger ale.

Makes a large blue canner full.

Vera Thaler Deal
 Bagley

CLAM DIP

1 small container sour cream
 1 tsp garlic powder
 1 tsp worcestershire sauce
 3 drops Tabasco sauce
 1 - 6½ oz can clams, drained

Mix all ingredients together well, mashing clams into mixture.

Jane Barcus
 Bagley

CRISP VEGETABLE DIP

1 tsp garlic salt (optional)
 1 tsp curry pwdr.
 1 tsp tarragon vinegar
 1 tsp minced onion
 1 cup real mayonnaise

Mix well and refrigerate. This is best when made ahead so the flavors are allowed to blend. Serve with your favorite raw vegetables; carrots, celery, green pepper, cauliflower, etc. This is also good on any meat sandwich.

Julie Gubser Chaloupka
 Yale

QUICK SILVER TRICK

Spread aluminum foil in glass dish. Each piece of silver must touch foil. Cover with boiling water and add 2 T of baking soda per quart of water. Leave in foil until all tarnish is removed.

Bertha Cain

CURRY DIP

- 1 cup mayonnaise
- ½ cup dairy sour cream
- 2 T green onion slices
- 1 tsp curry powder

Combine ingredients; mix well. Serve with chips or fresh vegetables. Raw Kohlarabi, cucumber slices, cauliflower, carrot sticks, cherry tomatoes.

Terry Smith Clark
Bagley

LIVER PASTE

- 8 oz Braunsweiger
- 8 oz Cream Cheese (softened)
- 3 T grated onion
- 2 T worcestershire sauce

Blend all well with mixer.

Joan Barber
Bagley

ORANGE DIP

- ½ C chili Sauce
- 1 pkg 8 oz cream cheese (softened)
- ½ C real mayonnaise
- ¼ C chopped onion
- 2 tsp Horseradish

Make ahead and put in frig. Great vegetable dip.

Judy Wolfe Van Gundy
Bagley

ORIENTAL DIP

- 1 C mayonaise
- 2 T green onion
- 2 T milk
- 1 tsp ginger
- 1 tsp vinegar
- 4 tsp Soy Sauce

Combine all ingredients in blender. Refrigerate. Best with raw vegetables.

Jane Barcus
Bagley

PARTY MEAT SPREAD

- 1 lb Oscar Mayer braunsweiger
- 3 oz cream cheese
- 1 T worcestershire sauce
- 1 T mustard
- 1 T minced onion

Mix together and form in ball. Let harden in fridg. Frost with: 5 oz cr cheese, dash evaporated milk, dash mustard, sprinkle with sesame seeds. Serve with crackers. Even those who don't like braunsweiger like this!

Marla Dvorak Bates
Bagley

VEGETABLE DIP

- 1 pkg Hidden Valley Ranch salad dressing
- 1 - 8 oz carton sour cream
- 1 C mayonnaise

Mix ingredients together and refrigerate a few hours before serving. Serve with fresh vegetables or chips.

Carolyn Becker Yates
Bagley

VEGETABLE DIP

- 1 tsp garlic salt
- 1 tsp curry powder
- ¼ tsp salt
- 1 tsp tarrayon vinegar
- 1 tsp horseradish
- 1 tsp grated onion
- 1 C mayonnaise or miracle whip
- dash paprika

Helen Kolbe Pohl
Perry

VEGETABLE DIP

- 1 - 8 oz pkg cream cheese (creamed)
- 1 or 2 drops Worcestershire sauce
- 3 drops tabasco sauce
- Onion salt to taste
- Western Dressing

Mix all well with mixer.

Joan Barber
Bagley

BALER BOYS BEEF BURGERS

5 lbs hamburger
3½ tsp chili powder
1 T salt
½ C chopped onion

Brown above and add:

2½ C catsup, ⅓ C mustard

Cook 2 minutes and put mixture in crock pot and stir in 1½ C oatmeal. Simmer for 1 hour.

Glenda Venteicher
Bagley

BAR-B-Q BEEF ON BUNS

4 lb pot roast (cooked)
1 cup tomato soup
1 bottle ketchup, small
1 C water
2 T lemon juice
2 T worcestershire sauce
2 T brown sugar
½ tsp dry mustard
1 med onion
½ C chop celery

Put meat in blender. Combine remaining ingredients. Simmer ½ hour. Add to beef and simmer 20 min.

Mary Kenney
Jamaica

BAR B Q HAMBURGER

2 lbs ground beef
2 eggs
milk to soften
salt and pepper

Mix meat, eggs, milk and salt and pepper. Make balls and roll in flour and brown.

SAUCE

1 lg onion, browned
3 tsp flour
4 T vinegar
2 tsp sugar
1 tsp paprika
1 T chili powder
celery salt to taste
½ bottle ketchup
½ bottle water

Mix sauce and pour over meat balls. Bake for 1 hour covered at 350 degrees.

Joan Barber
Bagley

The most difficult meal for the average housewife to get is dinner out.

CARROT SANDWICHES

Carrots, peeled and grated
real mayonaise
minced onion

Mix enough mayonnaise to hold carrots together. This filling is very good on brown bread.

Nicky Hanson Slaymaker
Victor

Every mother knows which side the bread is buttered on - the side the kids drop on the floor.

CHEESE AND BACON BURGERS

1½ lbs ground beef
½ C minced onion
¼ lb sharp cheddar cheese grated
¼ C A-1 Steak sauce
¾ tsp basil
1 tsp salt
¼ tsp pepper
6 slices bacon
6 slices tomato
6 hamburger rolls

In large bowl, mix lightly beef, onion, cheese, A-1 sauce, basil, salt and pepper. Form into 6 patties. Wrap a slice of bacon around each patty and secure with a toothpick. Grill burgers until bacon is cooked. Top each burger with slice of tomato and put in buns.

Marvel Kenney
Bagley

CHEESE SPREAD

Grate:

- 1 lb Velveeta cheese
- 1 - 8 oz pkg cheddar cheese
- 1 onion
- 1 small jar pimento, chopped
- 1 grated garlic bud
- 2 drops tabasco

Mix all together and stir in enough mayonaise to make spreading consistent. Chill. Good on crackers and bread, especially good and pretty on dark rye bread.

Mrs. James (Joni) Carstens
Bagley

**DRIED BEEF
DILL ROLLS**

- 1 - 8 oz pkg cream cheese at room temp)
- 1 tsp horseradish
- 1 tsp Worcestershire sauce
- Dill pickles
- Dried beef sliced

Mix cheese, horse radish, worcestershire sauce, and spread all over pickle. Roll up in dried beef. Wrap in waxed paper. Chill several hours. Slice, insert pick and serve.

Terry Smith Clark
Bagley

**HEARTY TACO JOE
SANDWICH**

- 6 small hard-crusted French rolls
- ½ lb lean ground beef
- 1 small onion, chopped
- 1 cup sliced mushrooms
- 2¼ oz can sliced ripe olives, drained
- 1 pkg taco joe seasoning mix
- 8 oz can tomato sauce
- 6 thin slices cheddar cheese
- 1 cup grated Monterey Jack cheese

Cut rolls in half. Scoop out part of center to form shells. Lightly toast cut sides. Brown beef. Add onion and mushrooms; saute until tender. Drain. Stir in olives, taco mix and tomato sauce. Simmer 10 min.

Arrange a slice of cheddar cheese on half of each roll top with ⅓ cup meat mixture and 2 T Monterey Jack cheese. Cover with top half of roll. Wrap each sandwich in foil. Heat in 375 degree oven for 12 - 15 min.

Helen Richey
Bagley

**HEAVENLY
HAMBURGERS**

- 1 - 2 lbs hamburger
- 1½ cup milk
- 2 eggs
- 8 slices bread
- 4 slices cheese
- dash of mustard

Brown and crumble hamburger, drain. Add enough mustard to flavor, stir. Place 4 slices of bread in baking dish, add hamburger mixture on top of bread. Place slices of cheese over hamburger and cover with other 4 slices of bread. Then beat eggs and milk together and pour on top of the sandwiches. Bake in 350 degree oven for 30 - 45 minutes. Grease baking dish.

Kathleen Morris
Bagley

PIZZA SNACKS

- 2 - 3 loaves party rye bread
- 1 lb mild pork sausage
- 2 lb ground beef

Brown meat, drain. Add 1 small can pizza sauce, 1 lb cubed velveeta cheese. Heat and when cheese is melted add ½ tsp garlic salt, 1 tsp oregano and basil to taste. Cool and spread on bread slices. Put on cookie sheets and freeze. Store in plastic bags. Heat in oven at 350 - 375 degrees till bubbly when ready to serve.

Mary Jane Carothers Carroll
Bagley

RUNZA (MEAT FILLED BUNS)

*enough bread dough for one regular loaf or one thawed frozen bread dough.

1 lb hamburger
 ½ cabbage head shredded
 1 medium onion diced
 salt and pepper to taste.

Fry the loose hamburgers in a skillet with the onion. Add the cabbage and cook till the cabbage is soft. Add the seasoning. Let cool a bit. Divide the dough into eight parts. Make each into a flat circle. Put a mound of meat filling on each. Pull up the edges and pinch to make buns. Turn over on a cookie sheet so the smooth sides are up. Let rise for ½ hour or so. Bake at 350 degrees till golden BROWN. They are a little trouble to make, but they are great to serve and are wonderful warmed again in a microwave.

Nicky Hanson Slaymaker
 Victor

TUNA BUNWICHES

1 large can tuna
 4 hard boiled eggs, cut up
 2 T onion minced
 ½ C velveeta cheese, diced
 Salad dressing

Stir ingredients together, adding enough salad dressing to make moist spread on buns. Place in 350 degree oven until cheese melts (more cheese may be used, if preferred)

Carol Cain
 Bagley

BARBEQUE SAUCE

1 can tomato soup
 ½ C catsup
 ½ C white vinegar
 ½ C brown sugar
 1 medium onion diced
 Garlic powder to taste

Simmer over slow heat 15 minutes.

Grace Gardner Stark
 Des Moines, Iowa
 Myrtle Zaruba Gardner
 Bagley

BARBEQUE SAUCE

1 cup catsup
 1 cup water
 2 tsp worcestershire sauce
 ¼ cup vinegar
 ¼ cup brown sugar
 2 tsp dry mustard
 garlic optional

Combine and simmer 15 minutes before using.

Pat Augustus
 Bagley

CONEY SAUCE

½ lb ground beef browned
 ¼ cup water
 ¼ cup diced onion
 1 clove garlic minced or ½ tsp garlic salt.
 1 - 8 oz can tomato sauce
 ½ tsp salt and ½ tsp chili powder

Brown beef in skillet. Add remaining ingredients and stir. Simmer uncovered for 10 minutes. Serve on hot dogs or spaghetti.

Myrtle Zaruba Gardner
 Bagley

MARINATING SAUCE BROILED BEEF ROAST

Combine:
 1 clove garlic
 3 T oil
 ½ C wine
 2 T lemon juice
 1 tsp basil
 ½ tsp salt
 ½ tsp mustard
 2 T steak sauce

Marinate the beef roast in this sauce for 12 to 24 hours. Brush on during broiling.

Nicky Slaymaker
 Victor

MARINATING SAUCE

2 T Vinegar

1½ tsp ground ginger

1 garlic clove or 1/8 tsp garlic powder

2 T Brown sugar

½ cup soy sauce

¾ cup vegetable oil.

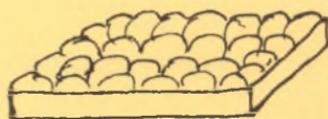
Mix together and add meat. Can be used for beef, chicken or pork. Marinate at least 4 hours or can leave for several days. Meat then can be broiled or fondued in hot oil.

Sue Fisher Kauzlarich
Cedar Rapids

BREADS,



ROLLS



AND

PASTRIES



COFFEE CAKE

2 cups Brown sugar
 ½ cup white sugar
 ½ pound margarine or 2 stick
 4 cups flour

Mix this all together until it is meal fine and save out ¾ cup.

Now mix

2 eggs
 2 teaspoon soda
 2 cups buttermilk

Mix both mixtures together real good and put in greased 9" x 13" pan. Sprinkle heavily with cinnamon and then the ¾ cup of mixture you have saved. Bake 45 to 50 minutes in 350 degree oven. Be sure to use the stick margarine as any substitute would make it to rich.

Opal Zeller Dresback
 Bagley

He who indulges, bulges.

COFFEE CAKE

½ cup butter
 1 cup sugar
 2 eggs
 2 cups flour
 1 tsp soda
 1 tsp baking powder
 1 cup sour cream
 1 tsp vanilla

Filling and Topping

½ cup brown sugar
 ¼ cup white sugar
 1 tsp cinnamon
 chopped pecans

Cream butter, sugar and eggs, blend flour, soda, baking powder, and add sour cream and vanilla. Grease and flour a 9" x 13" pan, and put ½ cake mixture in pan, add ½ of crumbs, then remaining cake. Top with rest of sugar cinnamon, drizzle 1 T butter over top. Bake for 30 minutes in 350 degree oven.

Helen Kolbe Pohl
 Perry

COFFEE CAKE

1½ cup raisins, boiled and save 1 cup liquid
 1 cup granulated sugar
 1 cup brown sugar
 1 cup shortening
 ½ tsp soda
 1 tsp baking powder
 ½ tsp cloves
 ½ tsp nutmeg
 2 tsp cinnamon
 2 eggs
 3 cups flour

Place all ingredients and raisin water in bowl and mix. Bake in greased and floured cookie size pan at 375 degrees until done.

Anna (Johnson) Vietorf
 Bagley

**FRESH APPLE
 COFFEE CAKE**

1 cup melted oleo
 2 cups sugar
 2 slightly beaten eggs
 2 tsp vanilla
 2 cups flour
 1 tsp cinnamon
 1 tsp nutmeg
 1 tsp salt
 2 tsp soda
 1 cup chopped nuts (optional)
 1 qt fresh chopped apples

Cream shortening and sugar. Add eggs and vanilla. Add all dry ingredients and blend into creamed mixture. Add nuts and apples. Grease and flour a 13 x 9 inch baking pan. Smooth in pan. Bake at 350 degrees for 40 minutes, watch, it burns easily.

Butter Sauce

1 stick butter or oleo
 1 cup sugar
 1 cup evaporated milk
 1 tsp vanilla

Combine all ingredients and cook over low heat for 30 minutes. Pour over cake. Can use whipped cream or ice cream.

Verna (Carson) Griffith
 Bagley

SOUR CREAM COFFEE CAKE

½ cup oleo, 1 stick
1 cup sugar
2 eggs
1 cup sour cream
4 T milk
2 cups flour
1 tsp Baking powder
½ tsp soda
1 tsp vanilla
½ tsp salt

Mix all together in another bowl. ⅓ cup brown sugar, ¼ cup white sugar, 1 T cinamon, 1 cup chopped nuts or pecans. Grease angel food cake pan well, pour in ½ of white batter and ½ cup nuts and sugar mixture. With knife, cut into batter with marble effect, put in rest of batter and nut and sugar mixture, but do not knife in last layer. Bake in 350 degree oven for 50 minutes or until done. It is delicious reheated with a little butter. Keep covered in saran wrap or foil.

Bessie Zaruba Sheehy
Bagley

Modern girl - one who dresses to kill and cooks that way too.

SWEETHEART COFFEE CAKE

3½ cups flour
¼ cup sugar
1 teaspoon salt
1 pkg yeast
1 cup milk
3 tablespoons oleo
1 egg
Filling

½ cup sugar
2 teaspoons cinnamon
¼ cup oleo, melted
½ cup chopped nuts

Glaze

1 cup powdered sugar
1 tablespoon milk

In large bowl, combine 1¼ cups flour, sugar, salt and undissolved yeast. In sauce pan, heat milk and margarine till very warm (120-130).

Add warm liquid and egg to dry ingredients. Blend at low speed till moistened; beat 3 minutes at medium speed. Stir in 2 to 2½ cups flour to form a stiff dough. On floured surface, knead dough till no longer sticky. Place in large greased bowl. Cover; let rise in warm place till light and doubled in size, about one hour. Combine all filling ingredients except nuts. Punch down dough turn out onto floured surface, roll out dough to a 15" x 11" rectangle. Spread filling to within ½" of edges. Sprinkle with nuts. Starting with longer side, roll up tightly; seal edges. On large greased cookie sheet, place roll seam side up. Fold one end of roll over on top of the other end; seal ends together. Starting at folded end, cut with knife or scissors down center of roll to within 1" of other end. Pull the cut halves out, turning cut side up to form a heart shape. Cover; let rise again till doubled in size, about 30 minutes. Bake at 375° 15 to 25 minutes, till golden brown. Combine powdered sugar and 1 table-spoon milk to make glaze. Remove from baking sheet and cool on wire rack. Drizzle with glaze.

Mrs George T Mosby
(Cindy Scott)

CHILDREN'S PLAY DOUGH

1 cup salt
1 cup water
2 cups flour
¼ cup liquid oil
Food coloring if desired
Mix all ingredients together. If too sticky add a little more flour. Work well with hands. Keep in a tightly closed container.

Catherine Sellers

WALNUT WONDER CAKE

1 cup butter
 1 cup granulated sugar
 2 eggs
 1 tsp vanilla
 2 cup sifted flour
 1 tsp baking powder
 1 tsp soda
 ½ tsp salt
 1 cup commercial sour cream
 ⅓ cup light brown sugar, packed
 ¼ cup granulated sugar (additional)
 1 tsp cinnamon
 1 cup chopped walnuts

Cream butter and 1 cup sugar until fluffy. Add eggs and vanilla and beat thoroughly. Sift together flour, baking powder, soda and salt. Add alternately with sour cream. Combine brown sugar, additional granulated sugar, cinnamon and nuts. Spread half of cake batter in greased and floured 9 x 13 x 2 inch pan. Sprinkle half the sugar-nut mixture over this first layer. Repeat layers of dough and sugared nuts and bake at 350 degrees for 35 minutes. Cut in squares and serve warm as coffee cake or dessert. Makes 12 to 16 servings.

In memory of Wilma Bullock
 By Doris Clark

BUTTERMILK DOUGHNUTS

1 cup sugar
 1 egg
 1 cup buttermilk
 1 T oil
 1 tsp soda
 1 tsp baking powder
 2½ cups flour

Beat sugar and egg till thick. Mix buttermilk, soda, b powder, salt and oil. Add flour and mix well. Cover tightly, place in refrigerator at least 2 hours or overnight. Heat oil to 375 degrees, drop by small teaspoons into oil. Cook till brown.

Drain on paper towel, then sugar or frost if desired.

Myrtle Zaruba Gardner
 Bagley

DOUGHNUT BALLS

3¾ cups sifted flour
 4 tsp baking powder
 1 tsp nutmeg and 1 tsp cinnamon
 3 eggs
 1 cup milk
 1½ cups sugar
 ¼ tsp salt

Sift into pan flour, baking powder, nutmeg and cinnamon. In another pan beat eggs and add milk, sugar and salt, add all at once to dry ingredients. Drop off of a ¼ teaspoon into hot fat. Fry till brown don't make balls any bigger. Enough dough to make 6 dozen or more but don't fry them all at once because they are best fresh. Will keep in refrigerator for 12 to 15 days. Roll in sugar and cinnamon or powdered sugar.

Udean Coil Brown
 Bagley

DOUGHNUTS

1½ cups scalded milk, cooled
 2 pkg yeast
 ½ cup sugar
 ⅓ cup butter
 2 beaten eggs
 1 teaspoon salt
 4½ cups flour
 1 cup mashed potatoes

Dissolve yeast in ¼ cup lukewarm water. Mix all ingredients. Let rise. Punch down and cut.

Glaze

1 lb pwd sugar
 1 T cornstarch
 butter, the size of an egg
 milk, to thin to desired consistency

Do not make too thin.

Mary Remele
 Bagley

DOUGHNUTS

1 cup sugar in 1 cup milk
 1 tbsp shortening
 2 eggs
 3-5 cups flour
 3 tsp baking powder

Mix and roll on floured board. Cut with glass or donut cutter. Make hole in center. Fry in deep fat until brown.

In memory of
 Aunt Grace Chapman
 By Ramona Smith Headlee

DOUGHNUT DROPS

1½ cups flour
 ⅓ cup sugar
 2 tsp baking powder
 ½ tsp salt
 ½ tsp nutmeg
 ½ cup milk
 2 tbsp oil
 ½ tsp vanilla
 1 egg

Mix all ingredients well. Drop by teaspoonful into hot oil. Drain on paper towel or paper sack. Roll in sugar.

ZonaBelle Corsaut Carroll
 Bagley

Other people's troubles are not so bad as yours, but their children are a lot worse!

GRANDMA'S DOUGHNUTS

2 whole eggs
 1 cup sugar
 2 tbsp soft shortening
 ¾ cup thick buttermilk or sour milk
 3½ cup flour
 2 tsp baking powder
 1 tsp soda
 ¼ tsp nutmeg
 ¼ tsp nutmeg
 ¼ tsp cinnamon

Beat eggs, sugar, shortening, milk, stir in flour, baking powder, soda,

salt, nutmeg, and cinnamon. Turn onto floured board, knead 5 or 6 times. Roll out ⅓" thick. Let rest 20 minutes. Cut with doughnut cutter. Fry in hot lard or oil. Until brown. Drain on cooling rack. Roll in sugar and serve.

In memory of Julia Wagner
 By Glenda Venteicher
 Bagley

A closed mouth gathers no feet.

GLAZED RAISED DOUGHNUTS

1¼ cup scalded milk
 2 pkg dry yeast dissolved in ¼ cup warm water
 ½ cup sugar
 ⅓ cup butter or margarine
 2 eggs well beaten
 2 tsp salt
 5 cups flour
 1 cup mashed potatoes

Boil potatoes and mash put in mixing bowl add butter sugar and milk. When lukewarm add yeast that has been dissolved in the ¼ cup water, salt and 2 cups flour. Mix well. Then add beaten eggs and rest of flour to make a soft dough. Mix well. Let rise. Then punch down once. Let rise again and then roll ½ inch thick. Cut with ordinary doughnut cutter but do not take out holes. Let rise a little while and when ready to fry pull the center hole to the size of a half dollar. Fry in deep fat and glaze while hot.

Glaze

1 lb powdered sugar
 1 T corn starch
 2 T butter or margarine
 1 T cream
 1 tsp vanilla

Add enough hot water to make about as thick as gravy.

Elizabeth Kolbe
 Bagley

GLAZED RAISED DOUGHNUTS

2 cups milk
 1 cup sugar
 ½ cup oleo
 1½ tsp salt
 1 cup mashed potatoes
 1½ pkg yeast
 ¼ cup warm water
 3 eggs, beaten
 ½ tsp vanilla
 ½ tsp cinnamon
 8 cups flour

Mix yeast and warm water. Let stand. Scald milk, add sugar, oleo, salt, and potatoes. Cool to lukewarm. Add yeast and eggs. Add flour and mix well. Let rise until at least double in bulk. Roll out and cut. Let rise until they are light enough to float when placed in hot grease (375 degrees or hotter). Drain and dip in to thin powdered sugar glaze.

Ellen Fisher Dvorak
 Bagley

What you eat in private shows in public.

RAISED DOUGHNUTS

½ cup sugar
 ⅓ cup shortening
 1 cup mashed potatoes
 2 beaten eggs
 1½ cup scalded milk
 1 teas salt
 2 pkgs yeast in ¼ cup water
 4½ cups flour

Let raise once. Cut and let raise again.

Glaze

1 lb powdered sugar
 1 T corn starch
 butter size of egg.
 1 T cream, vanilla

Melt butter in cream, cool and add powdered sugar and corn starch. Add enough water to make a thick syrup.

Edith Clark
 Bagley

RAISED DOUGHNUTS

1 pkg yeast dissolved in ½ cup warm water
 ⅔ cup butter
 ⅔ cup sugar
 1 tsp salt
 1 cup mashed potatoes
 1 cup scalded milk
 1 egg, beaten
 6 cups flour

Mix and let rise. Roll out to ½ inch thickness, cut with doughnut cutter. Let rise again about 20 minutes. Fry in deep, hot fat.

Georgia M Morris
 Bagley

A habit is like a soft bed - easy to get into, but hard to get out of.

RAISED DOUGHNUTS

1 cake yeast
 1¼ cup milk scalded and cooled
 1 tbsp sugar
 4½ cup flour
 ½ cup sugar
 3 tbsp butter
 ½ tsp mace
 1 egg, beaten
 ¼ tsp salt

Dissolve yeast, 1 tbsp sugar in cooled milk add 1½ cups flour. Beat well. Cover and let raise 1 hour. Add to this the butter and sugar creamed together, also mace, egg, salt and remaining flour. Knead lightly and let raise ½ hour. Then cut with doughnut cutter and let rise and drop in heated fat until lightly brown. This is the recipe Mom made so many times for various things when she lived in Bagley.

In memory of Clara Safely
 By Ethel Mae Tyler

Even much worse than a storm or a riot, is a bunch of kids who are suddenly quiet.

RAISED DOUGHNUTS

½ cup sugar
 1½ cup scalded milk
 ⅓ cup shortening
 1 cup mashed potatoes
 2 pkgs yeast dissolved in ½ cup warm water
 2 eggs (well beaten)
 5 or 6 cups flour
 1 T salt

Mix sugar, scalded milk shortening, salt, mashed potatoes and beaten eggs. Then add yeast mixture and flour a small amount at a time to make a soft dough. Let rise, roll out and cut. Let rise again for a short time and fry in hot grease.

Catherine Cross Sellers
Bagley

DUMPLINGS FOR MEAT

1 tsp salt
 2 cups flour
 4 tsp baking powder
 ¾ cups water or milk

Sift dry ingredients together, add liquid gradually. Drop by small spoonful in hot broth. Cook for 10 minutes covered. Don't peek while cooking. These can't be beat for lightness and tenderness.

Myrtle Zaruba Gardner
Bagley

BANANA BREAD

½ cup butter or oleo
 1 cup sugar
 2 eggs
 2 cups flour
 1 tsp soda
 ½ tsp salt
 1 cup mashed banana
 ½ cup chopped nuts

Cream butter and sugar, add eggs, one at a time and beat well. Sift flour, baking soda and salt. Add to creamed mixture alternately with bananas. Fold in nuts. Bake for 60 minutes at 350 degrees. Makes 1 loaf.

Joan Barber
Bagley

BANANA NUT BREAD

2 cup sifted flour
 1 tsp baking powder
 ½ tsp salt
 3 tbsp powdered milk
 ½ tsp soda
 ⅓ cup soft shortening
 ⅔ cup sugar
 1 egg
 ⅓ cup water
 1 tsp vinegar
 1 cup mashed bananas
 ½ cup unsalted nuts
 1 tsp vanilla

Grease a loaf pan 9 x 5 x 3 inches. Sift flour, baking powder, soda, salt, and dry milk on wax paper. Mix shortening, sugar, and egg in bowl until light and fluffy. Mix water, vinegar, and bananas gradually into this. Add dry ingredients all at once, mixing quickly but thoroughly, stir in nuts. Put into greased pan and bake at 350 degrees for 1 hour or until bread pulls away from pan. Let stand 10 minutes before turning out of pan.

Anna (Johnson) Vieltorf
Bagley

DATE BREAD

1 cup chopped dates
 1 tsp soda
 1 cup boiling water
 1¾ cup flour
 1 tsp baking powder
 ½ tsp salt
 1 cup sugar
 2 tbsp butter or oleo

Sprinkle soda over dates and add boiling water. Let stand 10 minutes. Meanwhile sift: flour, b pwr, and salt. Sift again. Cream sugar and shortening. Add 1 egg and beat well. Add dry ingredients with date mixture. Add ⅔ cup chopped nuts. 1 tsp vanilla. Bake in 9 x 5 loaf pan 1 hour and 15 minutes at 325 degrees.

ZonaBelle Corsaut Carroll
Bagley

DATE BREAD

No. 1

1 cup dates cut up
 1 tsp soda
 1 cup boiling water
 2 tsp butter

No. 2

1 egg
 $\frac{2}{3}$ cup sugar
 1 tsp baking powder
 1 tsp salt
 2 cups flour
 $\frac{1}{2}$ cup nuts

Let part 1 cool, then beat part 1 and 2 together and let stand 25 minutes. Bake at 350 degrees in greased pan.

Anna (Johnson) Vieltorf
 Bagley

**GRANDMA'S
DATENUT BREAD**

1 lb pitted dates (cut up)
 1 tsp baking soda
 2 c boiling water
 1 tsp salt
 4 c sifted flour
 2 T butter
 2 c sugar
 2 eggs (well beaten)
 2 tsp vanilla
 1 c chopped nuts

Pour 2 c boiling water over dates, set aside. When cool, add all remaining ingredients and mix well. Spoon in buttered loaf pans. Bake 55 minutes to 1 hour at 350 degrees.

In memory of Mrs Lew Wagner
 By Glenda Venteicher
 Bagley

SCOTTISH SHORTBREAD

2 cups butter (I use margarine)
 1 cup sugar
 5 c flour

Preheat oven to 275 degrees. Grease 4 - 8" round cake pans. With electric mixer on medium speed cream butter and sugar until fluffy. Beat in flour, cup at a time. Divide dough in-

to 4 equal parts. Pat each into bottom of pan. If your oven holds only 2, refrigerate the other two. With a fork, prick dough all over to prevent bubbles. Bake 1 hour, or until pale gold. Do not allow to brown. Cool 10 minutes, then remove from pan and cut into 8 wedges. I pat my dough into a big cookie sheet, bake as above, prick, cut into squares later.

In memory of "Biddy" Muir
 Marie Becker
 Bagley

STRAWBERRY BREAD

3 c flour
 1 tsp cinnamon
 1 tsp soda
 2 c sugar
 2 - 10 oz pkg frozen strawberries
 1 tsp salt
 4 eggs
 1 $\frac{1}{4}$ c oil

Whip sugar, eggs, and oil on low. Add remaining ingredients with thawed strawberries. Omit $\frac{1}{4}$ c juice from strawberries. Grease and flour 2 pans and bake at 350 degrees for 1 hour. Cool in pans. Will keep in refrigerator up to 1 week wrapped in foil.

Cherlyn Becker Miner
 Perry

EASY APPLE FRITTER

1 well beaten egg
 1 cup flour
 2 tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ cup sweet milk

Mix all together then add as much peeled and cored, diced apple as you like. Drop by spoon fulls into skillet with about $\frac{1}{3}$ " hot fat. Turn when well browned.

Joyce (Feldman) Hansen
 Bagley

PUMPKIN BREAD

3½ c flour
 2 t soda
 1½ t cinnamon
 1 t nutmeg
 ½ t B Pwd
 1 t cloves
 ½ t salt
 3 c sugar
 1 c oil
 4 eggs
 1 c water
 2 c pumpkin
 ½ c nuts or chopped dates (optional)

Sift dry ingredients with sugar into mixing bowl. Make a "well" in dry ingredients; add all remaining ingredients. Mix until smooth. Apportion batter using three greased and floured loaf pans. Bake 325 degrees; 1½ hours. Cool slightly; turn loaves onto cooling rack. Wrap in foil (or Saran Wrap) and chill 24 hours for best slicing. Freezes well.

Verneta (Mrs Chris M) Anderson
 Carroll
 Joyce Richards Middleton
 Bagley

PUMPKIN BREAD

3⅓ c flour
 2 tsp soda
 1½ tsp salt
 1 tsp nutmeg
 1 tsp cinnamon
 3 c sugar
 1 c oil
 4 eggs
 ⅔ c water
 2 c canned pumpkin

Mix in order given. Bake in greased pans at 350 degrees for 1 hour.

Ann Safely Fredericks
 Bagley

ZUCCHINI BREAD

3 eggs
 2 cups sugar
 1 cup vegetable oil
 2 cups grated raw zucchini

1 tsp vanilla
 3 cups flour
 ½ tsp salt
 ½ tsp soda
 ½ tsp cinnamon
 ½ tsp baking powder
 ½ cup coarsely chopped nuts
 (optional)

Beat eggs until light and fluffy. Add sugar, oil, zucchini and vanilla, and mix lightly but well. Combine flour, salt, soda, baking powder and cinnamon and add egg - zucchini mixture. Stir until well blended. Add nuts if desired. Pour into 2 (9 x 5 x 3 inch) loaf pans or 3 smaller pans. Bake at 325 degrees for one hour and 20 minutes. DO NOT grease pan. Cool on rack.

Linda (Allen) Culbertson
 Bagley

ZUCCHINI BREAD

3 eggs
 1 cup cooking oil
 2½ cups sugar
 3 cups flour
 1 tsp salt
 1 tsp soda
 1 tsp baking powder
 1 tsp cinnamon
 ½ tsp cloves
 2 cups zucchini puree

Use a blender to make the puree; do not peel zucchini. Blend chunks until it is the color of lime sherbet. (Use water in the blender and then drain the puree.) Mix all ingredients together in order given. Pour into 2 loaf pans and bake at 350 degrees for 1 hour or longer. Cool in pans for 20 minutes and then turn out on rack.

Ruth Ross Porter
 Jefferson

WINDOW CLEANER

½ cup ammonia, ⅓ cup vinegar. Fill jar with water. Won't leave the usual film or streaks.
 Marie Krueger

QUICK ZUCCHINI BREAD

3 eggs
 2 cups finely chopped zucchini
 2 cups sugar
 1 cup melted oleo
 1 T vanilla
 1 tsp salt
 3 cups flour
 1 tsp soda
 1¼ tsp baking powder
 ¼ tsp cinnamon
 1 cup nut meats

Beat eggs, add sugar, oleo, zucchini and vanilla. Add all dry ingredients and nuts. Spoon into 3 greased and floured bread pans. Bake at 350 degrees for 1 hour or until golden brown.

Verna (Carson) Griffith
 Bagley

ANGEL BISCUITS

1 cake yeast
 2 T lukewarm water
 5 c flour
 1 tsp soda
 3 tsp B powdr
 2 T sugar
 1½ tsp salt
 1 cup shortening
 2 cups buttermilk

Dissolve yeast in warm water. Sift all dry ingredients into large bowl. Cut in shortening with pastry blender. Add buttermilk then yeast mixture. Stir until thoroughly moistened, turn onto floured board and knead a minute or two. (No rising is required). Roll out to desired thickness (½") and cut into rounds. Brush with melted butter and bake on ungreased pan at 400 degrees for 12 to 15 minutes, or until lightly browned. Baked biscuits freeze beautifully. Note: After mixing, dough may be refrigerated in plastic bag or covered bowl for several days.

Carol Cain
 Bagley

LIGHT PANCAKES

2 cups biscuit mix
 1 egg
 ½ cup oil
 1½ cups club soda

You can also use a boxed pancake mix and substitute the club soda for the milk. Makes them so light and fluffy. But this batter cannot be saved like regular mix due to the effervescent soda, so when you are finished eating, cook up the rest of the batter or make waffles and freeze. Then pop in your toaster later. Good the second time around.

Agnes Austin
 Bagley

CORN BREAD

1 cup flour
 1 cup corn meal
 1 cup sweet milk
 2½ tsp baking powder
 ½ tsp salt
 1 egg
 4 T sugar, save part to spread on top
 3 T melted butter

Bake 30 minutes in moderate oven. Mix dry ingredients, then add milk and beaten egg. Last of all add butter. Bake 30 minutes in moderate oven.

In Memory of
 Mrs Hugh Tyler

CORN FRITTERS

1 c flour
 1 t baking powder
 ¾ t salt
 1 can creamed corn
 2 eggs

Separate yolks and whites. Sift dry ingredients, add corn, yolks, and mix. Beat egg whites until stiff. Fold in. Drop by spoonfuls into deep fat fryer. Cook until golden brown. Serve with syrup.

Marilyn Cain Hoyt
 Bagley

GOLDEN CORN BREAD

1 cup corn meal
 1 cup flour
 ¼ cup sugar
 5 tsp baking powder
 1 tsp salt
 1 cup milk
 1 egg
 2 T butter

Combine dry ingredients, add liquid.
 Bake at 375 degrees for 20 to 30
 minutes.

Myra Duncan

BANANA NUT MUFFINS

2 c sifted flour
 3 tsp baking powder
 ½ tsp salt
 ½ c shortening
 1 c sugar
 2 eggs
 1½ c mashed bananas
 1 c chopped walnut

Sift together flour, baking powder
 and salt. Cream together shortening
 and sugar in a bowl until light and
 fluffy. Beat in eggs, one at a time,
 blending well after each addition.
 Stir in mashed bananas. Add dry
 ingredients, stirring just enough to
 moisten. Do not overheat. Batter
 will be lumpy. Gently mix in chop-
 ped walnuts. Fill greased muffin tin
 ¾ full. Bake at 350 degrees for 20
 minutes or golden brown. Makes 18.

Judy Wolfe Van Gundy
 Bagley

BRAN MUFFINS

1¼ c shortening
 3 c white sugar
 4 eggs beaten
 1 qt butter milk
 2 c 100 per cent Nabisco bran
 4 c Kelloggs all bran
 1 tsp salt
 2 c boiling water
 5 c flour
 5 tsp soda

Pour boiling water over Nabisco
 bran and set aside. Sift flour, salt and
 soda together. Cream sugar, short-
 ening, and eggs, Nabisco bran and
 butter milk. Add flour and Kelloggs
 bran (this will keep in refrigerator
 for 5 to 6 weeks in a covered con-
 tainer). Bake in muffin tins for 15 to
 20 minutes at 400 degrees.

Juanita Brody Hollar
 Jefferson

When we're young we want
 to change the world; when
 we're old we're afraid our
 children will.

BRAN MUFFINS

2 cups boiling water
 4 cups Kelloggs all bran
 3 cups sugar
 1 heaping cup shortening
 2 cups 100 per cent Nabisco bran
 4 beaten eggs
 1 qt buttermilk
 5 cups flour
 5 tsps soda
 ½ tbl salt

Pour water over Kelloggs all bran
 and set aside to cool. Sift together
 flour, soda and salt. Cream short-
 ening and sugar. Add eggs, butter-
 milk and Nabisco bran. Add to this,
 all at once, the sifted ingredients and
 all bran mixture, mix well. To bake
 fill muffin pans ¾ full and bake at
 400 degrees for about 25 minutes or
 until golden brown. Bake only what
 you want or bake them all and
 freeze. Reheat in radar or oven.
 Serve hot.

Mary Carson
 Bagley

Smile, it doesn't cost
 anything and the rewards are
 great. Leona Whitecotton

BRAN MUFFINS

1½ cups bran buds
 ½ tblsp molasses
 ½ cup boiling water
 ¼ cup dates
 ¼ cup raisins
 ½ cup shortening
 ½ cup and 2 Tbsp brown sugar
 1 egg
 1 cup buttermilk
 1¼ cups flour
 3 Tbsp whole wheat flour
 2 Tbsp wheat germ
 ¼ tsp salt
 1¼ tsp soda

Fill muffin pans ¾ full. Bake at 375 degrees for 15 to 20 minutes.

Mildred Swedberg
Oregon

DONUT MUFFINS

½ c sugar
 ¼ c oleo, melted
 1 egg
 ½ c milk
 ¾ tsp nutmeg
 1 tsp baking powder
 1 c flour
 ¼ c melted butter
 ½ c sugar
 1 tsp cinnamon

Mix all ingredients with the exception of the last three. Place in a 12 compartment greased muffin tin. Bake at 375 degrees for 15 to 20 minutes. Turn out and dip in melted butter and then in mixture of sugar and cinnamon.

Judy Wolfe Van Gundy
Bagley

WHOLE WHEAT ENGLISH MUFFINS

1 stick oleo
 2½ tsp salt
 ¼ c honey
 2 c scalded milk
 cool to lukewarm
 2 pkg yeast dissolved in ½ c water
 2 beaten eggs
 4 c whole wheat flour

Blend above ingredients. Add 3-4 cups white flour. Let rise. Divide dough and roll out to ¼ inch thick. Cut with tuna can. Let rise ½ hour, sprinkle corn meal on ungreased griddle (teflon). Fry both sides evenly. This is a large recipe. Makes nearly 2 dozen. As I fry them I put them in a 300 degree oven to keep them warm and to make sure they are completely done. Slow process but fun to make.

Marilyn Mobley Smith
Fremont, Nebraska

BUCKWHEAT PANCAKES

1 cake yeast
 1 tsp salt
 2 cups buckwheat flour
 3 cups water
 1 T sugar
 1 cup white flour

Mix together well. Let rise overnight. In the morning add 1 tsp soda and bake. Save 2 cups batter to start a new batch. Mix this same amount up each night. These will chill if not kept in warm place.

In memory of
Mrs Floyd Safley

BUTTERMILK PANCAKES

2 egg yolks
 2 cups buttermilk
 ⅓ cup salad oil
 2 cups flour
 ½ tsp salt
 1 tsp baking powder
 1 tsp soda
 1 T sugar
 2 stiffly beaten egg whites

Combine dry ingredients. Mix egg yolks, milk and oil, beat well and add to dry ingredients. Fold in beaten egg whites. Cook on hot griddle. This can be made in morning to store till used.

Myrtle Zaruba Gardner
Bagley

BUTTERMILK PANCAKES

2 cups flour
 1 T sugar
 1 t salt
 1 t soda
 1 t baking powder
 $\frac{1}{3}$ cup cooking oil
 2 eggs
 2 $\frac{1}{2}$ cups buttermilk

Mix in order given and bake. This will make approximately 14 five inch pancakes.

Zola Chaloupka Krueger
 Bagley

GERMAN POTATO PANCAKES

2 cups grated raw potatoes
 2 eggs
 2 T flour
 1 tsp baking powder
 $\frac{1}{2}$ tsp salt

Mix or blend mixture well. Fry on hot oiled griddle until brown and crisp.

In memory of
 Esther Wagner Peters

A chip on the shoulder indicates there is wood higher up.

PANCAKES

4 eggs
 1 qt milk
 4 cups flour
 6 tsp baking powder
 2 T melted butter
 pinch of salt

Combine all ingredients with mixer. Cook on very hot griddle. Makes a very large batch. Any leftover batter may be covered and kept in refrigerator until needed.

Jane Barcus
 Bagley

PANCAKE MIX

12 c flour
 4 cups dry instant powdered milk
 $\frac{3}{4}$ cup baking powder
 $\frac{3}{4}$ c sugar
 2 T salt

Combine dry ingredients; sifting several times. Store in tightly sealed container - keeps well; needs no refrigeration.

To make pancakes, use this proportion: 1 $\frac{1}{2}$ c pancake mix, 1 c water, 1 egg, 2 T oil. Blend until smooth and fry as usual for light and fluffy pancakes.

Mary King (Mrs Vern) Brobst
 Bagley

A friend is a second right hand.

RAISED PANCAKES

$\frac{1}{2}$ - 1 pkg yeast
 2 c milk, scalded
 2 T butter
 2 T sugar

Add flour or pancake flour until consistency of pancake dough. Let rise 1 hour or longer. Can put in refrigerator overnight. Before frying, add $\frac{1}{2}$ tsp soda mixed in $\frac{1}{8}$ c hot water and 2 beaten eggs.

Marla Dvorak Bates
 Bagley

DANCING MOTHBALLS**A Centerpiece
 For Conversation**

1 quart cold water in a glass bowl

Drops of red cake coloring to color the water

2 T soda
 2 T citric acid
 10 or 12 moth balls

Iola Muir James
 Audubon

RAISED YEAST PANCAKES

2 c warm water
 $\frac{2}{3}$ c dried milk
 2 T sugar
 $\frac{1}{2}$ t salt
 1 pkg dry yeast
 1 egg, beaten slightly
 2 T oil or shortening melted
 1 c flour
 1 c whole wheat flour

Stir together water, milk, sugar, salt and yeast; then add egg and oil. Slowly add flour. Beat until smooth. Cover, let rise until double, about $\frac{1}{2}$ hour or so. Stir down. Bake.

Mildred Dvorak
 Bagley

RICE DOLLAR PANCAKES

$\frac{3}{4}$ cup flour
 1 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp sugar
 $\frac{1}{4}$ tsp salt
 1 egg, separated
 1 cup milk
 2 T melted butter
 $\frac{1}{2}$ tsp vanilla
 $\frac{1}{2}$ cup rice

Sift together flour, baking powder, sugar and salt. Beat egg yolk until light. Add milk, butter and vanilla, mix well. Stir in dry ingredients and beat until smooth. Blend in rice. Beat egg white until stiff. Fold into rice mixture. Bake on griddle using 1 T batter for each cake. Makes about three dozen.

Marie Becker
 Bagley

WAFFLE RECIPE

3 T of melted butter
 3 egg yolks
 3 cups of flour
 1 tsp of salt
 3 tsp of sugar

3 cup milk
 3 tsp baking powder (heaping)

Mix as given above and add egg whites.

Opal Zeller Dresback
 Bagley

WAFFLES

2 cups bisquick
 1 egg
 $\frac{1}{2}$ cup salad oil
 1 $\frac{1}{3}$ cup 7-up.

Mix and bake in waffle iron. Then batter must be used although you can freeze and reheat for later use.

Janelle Hill
 Colfax

MAPLE FLAVORED SYRUP

4 c sugar
 $\frac{1}{2}$ c light brown sugar
 2 c water
 1 tsp vanilla
 1 tsp maple flavoring

Combine sugar and water, stir until dissolved and bring to a boil. Cover, then boil gently for 10 minutes. Remove from heat, cool slightly, add vanilla and maple. Stir only until mixed. Makes 1 quart.

Pat Wright

PLAY DOUGH

1 cup salt
 2 $\frac{1}{2}$ cups flour
 1 T oil
 1 cup water

Knead well. Divide into desired amounts, add food coloring as desired. Can be kept in a covered container for a short time....if your kids or grandkids don't get to it. This play dough washes off easily! Mary (Mrs Vern) Brobst

BROWN BREAD

½ cup graham flour
 ½ cup corn meal
 ½ cup flour
 ½ tsp salt
 ½ tsp soda dissolved in
 ¾ cup sour milk
 ¾ cup molasses

1 egg, beaten until light colored

Place first four ingredients in sifter, then sift into a bowl. Add sour milk mix to the dry ingredients, also the molasses. Add beaten egg last. Steam in greased pans for 3 hours. Then bake in the oven for 5 minutes. Very good with baked beans.

Pearl Klinzman Corsaut
Bagley

**BUTTERFLAKE
HERB LOAF**

⅓ c shortening
 ¼ cup sugar
 1 T salt
 1 c hot scalded milk, cool

Combine in mixing bowl, and blend in 2 unbeaten eggs and softened yeast (2 pkgs yeast in ¼ cup water) Gradually add 4½ to 5 cups flour to form stiff dough. Knead on floured surface till smooth and satiny, 2-3 minutes. Place in greased bowl and cover. Let rise in warm place until light and doubled, about 1½ hours.

Prepare Herb Butter

½ cup soft butter
 ½ tsp caraway seed
 1 tsp sweet basil
 ½ tsp grated onion
 ¼ tsp oregano
 1/8 tsp cayenne pepper
 1 clove garlic, minced

Mix thoroughly. Roll half of dough to 1/16 to 1/8 inches thick. Cut in 5" round with coffee can. Spread each with herb butter, fold in half. Place on greased cookie sheet. Spread top with herb butter. Continue placing rounds overlapping ¾ of way.

Sprinkle with poppy or sesame seeds. Let rise 30-45 minutes. Bake at 350 degrees for 20-25 minutes. Makes 2 loaves.

Terry Smith Clark
Bagley

**ELLA KLINZMAN'S
BREAD**

3 c lukewarm water
 2 T salt
 ½ c plus 1 T sugar
 ½ c plus 1 T shortening
 2 pkgs yeast
 2 c flour

Beat in mixer for 3-5 minutes, add flour to make a soft dough. Knead well. Put in pans, let rise until double in size. Punch down and let rest 10 minutes. Bake for 45 minutes at 375 degrees. For rolls, bake for 35 minutes at 400 degrees.

Ella Klinzman
Iowa City

RYE BREAD

½ c warm water
 2 pkg yeast
 1 tsp sugar
 ½ tsp ginger
 ⅓ c packed brown sugar dissolved in
 1½ c warm water
 3 tsp burnt sugar flavoring
 1T orange flavoring,
 ¼ c soft shortening

Make yeast mix from first four ingredients in a small bowl. Dissolve brown sugar in water and add flavorings, shortening and then add yeast mix, 2 c sifted rye flour and beat. Add 4½-5 cups flour and 1 T salt. Beat as long as possible. Turn on floured board until smooth and satiny textured. Let rise until double in bulk. Put on board and knead vigorously. Halve dough. Makes 2 loaves.

Ella Klinzman
Iowa City

POPPY SEED BREAD

1 lemon cake mix
 1 pkg instant lemon pudding (small)
 1 cup water
 4 eggs
 ½ cup wesson oil
 ¼ cup poppy seeds

Mix all well and bake at 350 degrees for 45 minutes. Makes 2 regular loaves or 5 miniature loaves.

Alberta Throp Thornburg
 Thornburg
 Bagley

WHEAT BREAD

½ c dark molasses
 ½ c sugar
 ½ c shortening
 1 T salt
 1 c oatmeal (optional)
 3 c warm water
 1 c raisins (optional)
 2 pkg yeast, dissolved
 2 c whole wheat flour
 4½ c white flour

Mix water, molasses, sugar, shortening, salt, add dissolved yeast. Add raisins, oatmeal, wheat flour, mix well. Add ½ white flour, use hands to knead. Add rest of flour, knead well until it doesn't stick to hands. Let rise until double, work down. Let rise again. Knead into loaves, place into bread pans. Let rise. Bake at 350 degrees for 40 minutes.

Glenda Dawson Venteicher
 Bagley

WHOLE WHEAT BREAD

2 cups milk
 ⅓ cup honey
 4 tsp salt
 ⅓ cup melted shortening
 3 cakes yeast
 2 cups lukewarm water
 5 cups white flour
 5 cups whole wheat flour

Scald milk. Add honey and salt. Cool to lukewarm. Dissolve yeast in water and add to milk. Add half amount of

flour. Mix well. Add shortening and remaining flour. Cover and let rise until doubled in bulk. Knead lightly using as little flour as possible. Cover and let rise until almost doubled in bulk (about 40 minutes). Shape in loaves. Cover and let rise 30 minutes. Bake at 375 degrees until done.

ZonaBelle Corsaut Carroll
 Bagley

WHOLE WHEAT BREAD

1 c quick cook oatmeal
 ½ c brown sugar
 2 T liquid shortening
 1 T salt
 Pour 2 cups boiling water over all the above. Mix well and cool until lukewarm. Dissolve 2 pkg yeast in 1 cup lukewarm water. Mix as usual for bread using 2 cups 100% whole wheat flour and 6-6½ cups white flour. Let rise. Punch down and let rise again. Makes 2 large or 3 medium size loaves. Bake at 350 degrees for 1 hour.

Sandy Gubser
 Bagley

AN INFALLIBLE RECIPE FOR PRESERVING CHILDREN

1 large grassy field
 ½ doz. kids
 2 or 3 small dogs
 A pinch of brook and small pebbles

Mix the children and the dogs together well; and put them in the field, stirring constantly. Pour on the brook over the pebbles. Sprinkle field with flowers.

Spread over all - a deep blue sky; bake in the hot sun, when brown, remove and set away to cool in a bath tub.

Bertha Bean Cain

BRIOCHE BRAID

1 $\frac{3}{4}$ - 2 $\frac{1}{4}$ cups flour
 1 $\frac{1}{4}$ cup sugar
 1 $\frac{1}{4}$ tsp salt
 1 pkg active dry yeast
 1 $\frac{1}{4}$ cup milk
 1 $\frac{1}{4}$ cup water
 1 $\frac{1}{3}$ cup margarine
 2 eggs (at room temperature)
 1 $\frac{1}{2}$ tsp lemon extract
 melted margarine

In a large bowl thoroughly mix $\frac{3}{4}$ cup flour, sugar, salt and undissolved yeast. Combine milk, water and $\frac{1}{3}$ cup margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine doesn't need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs, lemon extract, and $\frac{1}{2}$ cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Add enough additional flour to make a stiff batter. Beat by hand 5 minutes. Brush top of dough with melted margarine. Cover; let rise in warm area, free from draft until doubled in bulk, about 1 hour. Stir batter down; cover tightly with aluminum foil and refrigerate overnight. Turn out onto a heavily floured board. Divide into 3 pieces, roll each piece into a 20 inch roll. Braid the rolls together; pinch ends to seal. Place on large greased baking sheet. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in moderate oven (375 degrees) about 20-30 minutes or until done. Remove from baking sheet and cool on wire rack. Best when served warm either plain or frosted with sugar glaze.

Sugar Glaze

Combine $\frac{3}{4}$ cup unsifted confectioner's sugar, 1 T water and $\frac{1}{2}$ tsp lemon extract. Beat until smooth.

Cindy Deal
Bagley

The only time you pray for a crop failure is when you have sown some wild oats.

BUTTER BUNS

1 cake yeast
 1 $\frac{1}{2}$ cup sugar
 3 eggs
 1 cup warm milk
 1 $\frac{1}{2}$ cup melted oleo
 1 $\frac{1}{2}$ tsp salt
 4 cups flour

Crumble yeast in sugar and let stand for few minutes. Beat eggs well, add warm milk, oleo, salt, sugar and yeast. Add flour, and let rise until light. Punch down and let rise again. Form in rolls. Let rise. Bake 15 to 20 minutes in 350 degree oven.

Mrs Dean Allen
(Maxine O'Connell)
Yale

The man who rolls up his sleeve seldom loosens his shirt.

BREAD ROLLS

3 $\frac{1}{4}$ cup scalded milk
 1 $\frac{1}{2}$ cup sugar
 1 T salt
 3 T oleo

Mix above together, cool to luke-warm and add 2 pkgs dry yeast dissolved in 1 cup warm water and 1 t sugar. Then stir in 1 beaten egg and 5 $\frac{1}{4}$ to 5 $\frac{1}{2}$ cups flour. Place in greased bowl, cover and let rise until doubled. Then let rise again, and form into rolls. Bake at 375 degrees for about 20 minutes.

Cora Bennick
Herndon

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

BUTTERSCOTCH ROLLS

- 2 loaves frozen bread, thawed
 1 stick oleo
 ½ cup brown sugar
 1 pkg butterscotch pudding (not instant)

Mix oleo, sugar and butterscotch pudding. Put ½ of mixture on bottom of pan. Pinch off small individual pieces of thawed bread. (1 loaf) then add rest of mixture. Then pinch off the other loaf and put on top. Ready to cover and let rise to top of pan. Bake at 350 degrees for 25 to 30 minutes. Let set about 5 minutes. Then turn upside down on foil so topping is on top. These rolls can be fixed the night before, so you can just put them in the oven in the morning.

Mrs Ross Zeller
 Bagley

CINNAMON TWISTS

- ¾ c sugar
 ½ c wesson oil
 1 tsp soda
 1 tsp salt

Dissolve in 3 cups warm water.

- 1 c warm water with 1 tsp sugar
 1 pkg yeast dissolved in water

Mix both together and stir in 2 well beaten eggs. Add flour till right bread dough texture. Knead 10 minutes. Let rise until doubled, punch down and rise again. Divide in 3 pieces, roll out to 6" x 12". Cut 1" strips, dip in melted oleo and then in mixture of cinnamon and sugar. Tie in a knot and put on greased cookie sheet. Let rise and bake 15 minutes at 350 degrees to 375.

Marla Dvorak Bates
 Bagley

CINNAMON ROLLS

- 1½ c warm milk
 1½ c warm water
 ¾ c sugar
 2 tsp salt
 10 c flour
 2 yeast cakes (dissolved)
 2 eggs
 ¾ c shortening
 1 cup raisins (optional)
 1 T vanilla

Mix milk, water, sugar, salt, shortening in large bowl. Add yeast, eggs. Mix, be sure yeast is dissolved. Add raisins and vanilla. Add half of flour, mix well. Add rest, use hand. Dough will be soft, almost sticky, just so you can handle. Let rise until double. Knead dough well; let rise again until double. I use this recipe for raised donuts, omitting the raisins.

In memory of Ollie Dawson
 By Glenda Dawson Venteicher
 Bagley

A friend is the sunshine of calamity.

A friend is one who considers my need before my deservings.

CRISPIES

- 1 pkg yeast
 ¼ cup warm water
 1 cup butter melted
 4 cups flour
 1 cup sour cream
 2 eggs
 1 tsp vanilla
 1 tsp salt

Cinnamon mixture

- 2 cups sugar
 2 tsp cinnamon

Mix like bread dough, refrigerate overnight. Roll as for cinnamon rolls and slice, then roll the slice out flat and roll in the sugar and cinnamon mixture. Bake at 350 degrees for 15 to 20 minutes.

Mrs Ray Scott
 Guthrie Center

Prayer is the key to heaven and faith unlocks the door.

FEATHER ROLLS

1 cup hot mashed potatoes
 1½ tsp salt
 1½ cup warm potato water
 1 egg yolk
 ¼ cup sugar
 ¼ cup butter (oleo)
 2 pkg dry yeast
 1 whole egg
 6 cups flour (approx)

Beat hot mashed potatoes, sugar, oleo, salt together until thoroughly blended. Beat egg and egg yolk until light. Dissolve yeast in 2-3 tbsp warm water. Combine potato mixture with beaten eggs and rest of potato water. Stir in dissolved yeast and about half of the flour to make soft dough. Knead on board until smooth. (I leave sticky.) Put in bowl and let rise double, punch down rise again then shape into rolls or any kind of breakfast roll. Bake at 400 degrees for 15 to 20 minutes.

Velma Zeller Fell
 Bayard

HALF-TIME**SPOON ROLLS**

Dissolve:

1 pkg yeast in
 ¼ cup warm water
 Combine in a large bowl:
 1 pkg yeast in
 ¼ cup warm water
 ¼ cup sugar
 ⅓ cup shortening
 2 tsp salt
 ¾ cup scalded milk
 cool to luke warm by adding
 ½ cup cold water

Blend in

1 egg and the dissolved yeast
 Add

3½ cups flour and mix until well blended. Place in greased bowl. Let rise till double in bulk (45-60 minutes). Stir down dough and spoon into greased muffin pans, filling them ½ full. Let rise until batter has raised to the edge of pans (about 15 minutes). Bake in

moderate oven about 15 to 20 minutes.

Catherine Cross Sellers
 Bagley

NO KNEAD**CLOVERLEAF ROLLS**

2 T margarine
 1¼ tsp salt
 1 cake yeast
 1 egg
 1½ T sugar
 1 cup warm milk
 ¼ cup warm water
 3 cups flour

Add margarine, sugar, salt to milk. When mixed add yeast dissolved in water, add egg, well beaten. Add flour to form soft dough. Cover and let rise in warm place until doubled. Knead gently on floured board. Shape into small balls or biscuits. Let rise until doubled, then bake in 425 degree oven for 15-20 minutes. Makes 1½ dozen rolls.

Marie Becker
 Bagley

Dieting simply proves that people will go to great lengths to avoid getting great widths.

ONE HOUR HOT ROLLS

2 T warm water
 2 pkg yeast
 1 T sugar
 2 T oil or melted shortening
 1 tsp salt
 ¾ c of warm milk or water

Add 2 cups flour, mix. Let rise 40 minutes, grease and fold, let rise again. Bake until brown. 325 degrees, 40 minutes.

LaMima Gray Jackson
 Bagley

A friend is the first person who come in when the whole world has gone out.

ORANGE GLAZED SOUR CREAM ROLLS

1 pkg yeast
 ¼ c warm water
 1 c sugar
 1 tsp salt
 2 eggs
 ½ c sour cream
 ½ c melted butter
 2¾ - 3 c flour
 1 c toasted coconut
 2 T grated orange rind

Soften yeast in warm water. Stir in ¼ c sugar. Put in salt, eggs, sour cream and 6 T butter. Gradually add flour and make stiff dough. Cover. Let rise to double. Mix together: ¾ c sugar, ¾ c coconut and orange rind. Set aside. Knead dough 15 times. Cut dough in half. Make each into 12 inch circle. Sprinkle each with half mixture in bowl. Cut each circle into 12 wedges. Roll each wedge beginning with wide end. Place the rolls point down in three rows in a 9 x 13 greased pan. Let rise. Bake at 350 degrees for 25 minutes.

Top with glaze

¾ cup sugar
 ½ c sour cream
 2 T orange juice

Boil 3 minutes. Stir constantly. Can sprinkle toasted coconut on top.

Pauline Hanson Irwin
 Bagley

QUICK ROLLS

1 cake or granular yeast
 ¼ cup sugar
 1 tsp salt
 6 cups flour
 2 cups milk or water
 ¼ cup melted shortening

Dissolve yeast and sugar in warm water. Add melted fat and 3 cups flour. Beat well. Cover and let rise in a warm place for 1 hour. Add remaining flour to make fairly firm dough. Let rise about 45 minutes. Bake in 425 degree oven for 15-20

minutes. May use a glaze of 1 egg white and 1½ tsp water. Then sprinkle with sesame or poppy seeds when half done.

Marie Becker
 Bagley

REFRIGERATOR ROLLS

1 c shortening
 ¾ c sugar
 2 tsp salt

Mix and cream together. Add 1 c boiling water. Stir until mixture is smooth. Dissolve 2 pkg of yeast in ½ c lukewarm water. Add to first mixture when it is lukewarm. Beat 3 eggs and 2 yolks together and add to yeast, shortening, sugar and water mixture. Sift about 7½ c flour. Start adding to mixture. Add alternately with 1 c cold water. Stir until dough is well combined and refrigerate in large covered bowl. When you want to use it, take out what you want and shape into rolls. Let rise 2 or 3 hours. Bake at 400 degrees for 12 minutes. Dough is sticky so use plenty of grease on hands when shaping.

Hazel (Byrns) Frederick
 Bagley

REFRIGERATOR ROLLS

1 cup shortening
 ¾ cup sugar
 1 T salt
 1 cup boiling water
 2 eggs, beaten
 1 cup cold water
 2 pkg yeast
 7 cups flour

Put shortening, sugar, salt in hot water. Dissolve yeast in ¼ cup warm water. Add cold water to first mixture and add eggs, yeast and ½ of the flour. Beat well with mixer. Add rest of flour, mix well and put in refrigerator. Use as needed for cinnamon rolls or dinner rolls.

Vivian Simmer Heater
 Bagley

REFRIGERATOR ROLLS

2 cakes yeast
 1 tsp sugar
 1 cup lukewarm water
 2 cups milk, scalded
 2/3 cup melted shortening
 3/4 cup sugar
 4 tsp salt
 2 beaten eggs
 10 to 11 cups flour

Soften yeast and dissolve sugar in water, add milk cooled, shortening, sugar and salt, add eggs, beaten well. Beat well add flour to make a soft dough. Let stand 10 minutes, knead on lightly floured board until smooth. Place in greased bowl, grease top and cover and store in refrigerator. Shape rolls at least 2 hours before serving time. Let rise. Bake in 400 to 425 degree oven for 20 minutes.

In memory of Clara Safley
 By Ethel Mae Tyler
 Chicago

ROLLS

1 c milk
 1/4 c sugar
 1 tsp salt
 1/4 c margarine
 1/2 cup warm water (105-115 degrees)
 2 pkg yeast
 2 eggs, beaten
 5 1/4 c unsifted flour or enough to make dough manageable

Scald milk, stir in sugar, salt and margarine. Cool to lukewarm. Sprinkle yeast into warm water. Stir. Add to milk mixture, add eggs and 2 c flour. Beat. Add remaining flour. Turn out on floured board. Knead. Let rise until double. Knead down and make into rolls. Let rise. Bake at 375 degrees.

Rae Templeton
 Fremont, Nebraska

ROLLS

1 c milk scalded
 2 T shortening
 2 T sugar
 1 t salt
 1 pkg dry yeast
 1/3 c lukewarm water
 1 t sugar
 1 well beaten egg
 4 c flour

Combine milk, shortening, sugar and salt and cool. Combine yeast, water and sugar and cool. Add egg to yeast mixture. Combine milk and yeast mixture. Add 2 cups flour and beat with mixer. Add other cups of flour and let rise once. Make into rolls and bake at 350 degrees for 15-20 minutes.

Margaret Parker Zeller
 Bagley

SWEDISH RYE ROLLS

1 c rye flour (before sifting)
 1 tsp salt
 2 T sugar
 1/4 c shortening
 1/4 c light molasses or waconia sorghum
 1 tsp caraway seed
 2 c boiling water
 1 pkg yeast dissolved in
 1/6 c lukewarm water with
 2 tsp sugar.

About 4 drops of anise flavoring

Mix first six ingredients, cover with boiling water. Mix well. Let stand until lukewarm. Add dissolved yeast and anise flavoring. Add enough white flour to make stiff dough. Might be 4 to 5 cups. Set to rise. Knead down twice. Make into rolls or loaves, let rise again.

Makes two loaves of bread. Bake for 1 hour at 350 degrees or any shape rolls - 375-400 degrees for 12-15 minutes.

Afton Templeton
 Bagley

SWEET ROLLS

1 cup milk
 1/2 cup sugar
 4 2/3 cup flour
 2/3 cup shortening
 2 eggs, well beaten
 2 dry or cake yeast

Scald milk, add shortening, sugar, dash salt. When cool, add 2 cakes yeast which have been dissolved in 1/2 cup tap water. Add eggs, 2 1/3 cup flour. Beat with mixer until smooth. Then add 2 1/3 cup flour by hand. Chill 1 hour. Roll out, spread with butter, sugar and cinnamon, and roll up and cut. Let rise until double. Bake at 375 degrees on lowest rack in oven till light brown. Frost.

Pat Augustus
 Bagley

Why didn't Noah swat those two flies when he had such a good chance?

WORKING WOMAN'S ROLLS

1 t dry yeast
 3 c warm water
 1 c sugar
 2 beaten eggs
 1/2 c melted lard
 1 T salt
 8 - 9 c flour

Mix up at 5 p m. Punch down at 7 p m. Shape into rolls (cinnamon or dinner, etc) at 9 p m. Put into deep, greased pans and let rise overnight at room temperature. DO NOT refrigerate. Next morning: bake rolls at 350 degrees for 20 to 25 minutes. Glaze or frost while still warm.

Lucille (Mrs Gary) Lettow
 YJB 1968 Middle School
 UNI 1981 Library Science

SYRUP FOR CINNAMON ROLLS

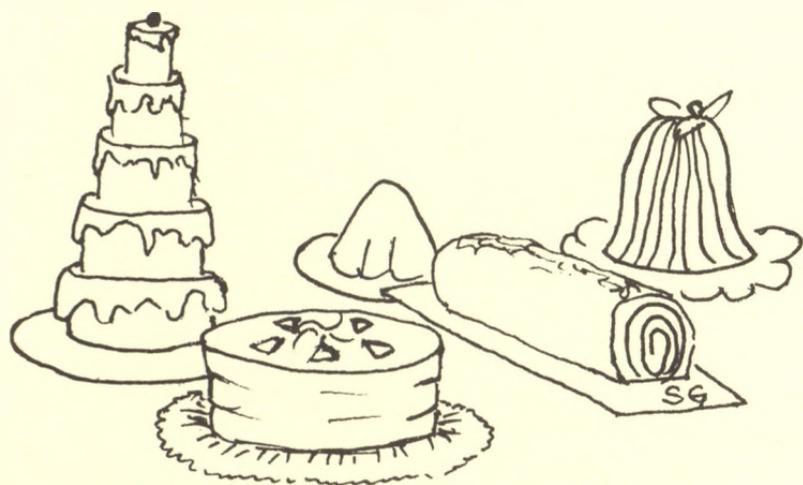
1 cup brown sugar
 1/4 cup butter
 2 T corn syrup (white)
 2 T water
 pinch salt

Bring to boil and boil 1 minute. Pour in pan, cool. Place rolls in syrup and let rise. Bake at 350 degrees for 25 minutes.

ZonaBelle Corsaut Carroll
 Bagley

CAKES,

FROSTINGS,



FILLINGS

ANGEL FOOD CAKE

15 egg whites
 1½ teaspoon cream of tartar
 1 cup granulated sugar
 1 cup powdered sugar
 1 cup cake flour (sifted)
 ½ teaspoon salt

Heat oven to 425 degrees and place ungreased pan in oven to heat while mixing the cake. Sift powdered sugar with sifted cake flour and salt. Beat egg whites to soft peaks. Add cream of tartar and heat until stiff. Add the granulated sugar ¼ cup at a time, heating after each addition. Last fold in the powdered sugar and flour mixture. Remove hot pan from oven and pour cake batter in it at once. Run a knife through the batter to break up air bubbles. Bake 23 minutes in 425 degree oven.

Catherine Cross Sellers
 Bagley

MOCK ANGEL FOOD CAKE

2 cups cake flour (after sifting)
 2 cups sugar
 1 cup boiling water
 6 egg whites beaten
 1 tsp baking powder
 ¼ tsp cream tartar
 pinch salt

Pour water over sugar and flour. Beat well, and let cool. Mix egg whites, b pwdr, cream tartar, and pinch salt. Beat stiff. Gradually mix cooled part into stiff egg whites. Bake 45 minutes in moderate oven.

Vava (Wallace) Cain
 Bagley

YELLOW ANGEL FOOD

11 yolks in ½ cup ice cold water
 ¼ tsp salt
 ½ tsp cream of tartar
 ½ tsp baking powder
 1 tsp lemon extract
 1½ cups cake flour sifted 10 times
 1 cup sugar sifted 5 times

Beat yolks and water for 15 minutes. Mix and bake in angel food pan.

Bake 45 minutes in moderate oven.

Vava (Wallace) Cain
 Bagley

**ANGEL FOOD
 MARBLE CAKE**

1 box Jell-O (3 oz)
 1 pkg angel food cake mix

Mix cake as directed on box, put ⅔ of batter in pan. Mix Jello in other ⅓ of batter and put in pan. Mix with spatula to mix color but do not stir. Bake as directed and cool.

Frosting

1 box Jell-O mixed with
 1 cup hot water

Let this get syrupy and cool. Add a 9 oz container of cool whip and spread on cake. Refrigerating will help the frosting set. Use any flavor of Jell-O to suit the occasion.

Janice Adkins
 Bagley

APPLE CAKE PUDDING

2 cups flour
 2 cups sugar
 2 tsp soda
 1 tsp cinnamon
 ½ tsp nutmeg
 ½ tsp salt
 4 cups peeled apples, chopped finely
 ½ cup nuts
 ½ cup soft margarine
 2 eggs

Combine first six ingredients, then add to remaining four. Mix only until well combined. Bake at 350 degrees for one hour. Serve with whipped cream. Use a 9" x 13" pan.

Mary Jane Porter Gardiner
 Perry

Life isn't a bowl of cherries;
 It's a bunch of raisins. Raisin
 heck, raisin kids and raisin
 money.

APPLE CAKE WITH BUTTER SAUCE

2 c sugar
 ½ c soft butter or margarine
 2 eggs
 2 c flour
 1 t baking soda
 2 t cinnamon
 1 t nutmeg
 1 t salt
 4 c finely chopped and pared apples
 1 c chopped nuts

Cream together sugar and butter. Add eggs and beat until light and fluffy. Sift together dry ingredients. By hand stir in dry ingredients. Fold in apples and nuts, place in a 9 x 13 x 2 inch pan. Bake at 350 degrees for 15 minutes. Reduce heat to 300 degrees and bake 45 minutes more. Serve warm with butter sauce.

Butter Sauce

1 c sugar
 ¼ c half and half
 ½ c butter

Combine over low heat stirring constantly until sugar dissolves. Remove from heat and add 1 t vanilla.

Nicky Hanson Slaymaker
 Victor

APPLESAUCE CAKE

⅓ cup butter
 ¾ cup sugar
 1 tsp soda
 1/8 cup warm water
 1 cup applesauce
 1¾ cup flour
 ¼ tsp salt
 ½ tsp nutmeg
 1 tsp cinnamon
 raisins, nuts, or dates

Cream butter and sugar; Dissolve soda in warm water, stir in applesauce, and add to butter and sugar. Stir in dry ingredients, and add nuts, raisins, or dates. Bake in 350 degree oven for 30 to 40 minutes in 9" pan. Do not over bake.

Evelyn Peters Shaffer
 Bagley

AUTUMN APPLE CAKE

2 c finely diced apples
 1 c sugar
 ¼ c vegetable oil
 1 egg beaten
 1 c flour
 1 t cinnamon
 1 t baking soda
 ¼ t salt
 1 t vanilla
 ½ c chopped walnuts

Place apples in mixing bowl, add sugar. Stir to mix. Let stand ½ hour. Add oil and eggs, mix. Sift flour, cinnamon, baking soda, and salt, stir in. Add vanilla and walnuts. Turn into well greased and floured 8" square pan. Bake at 350 degrees for 45 to 50 minutes. Serve with whipped cream or ice cream. Serves 9.

Vera Stevens
 Bagley

Influence is something you think you have until you try to use it.

RAW APPLE CAKE

1½ c oil (Wesson's)
 2 c sugar
 2 eggs
 3 c flour
 1 tsp soda
 ½ tsp salt
 1½ tsp cinnamon
 3 c raw diced apples
 1 c chopped pecans
 ½ c buttermilk (or regular milk)
 Bake at 350 degrees for 55 minutes.

Glaze

1 stick oleo
 1 c buttermilk (or reg milk)
 1½ c sugar

Boil until thick, add 1 tsp vanilla, pour over cake.

Joyce Pickering
 Bagley

RAW APPLE CAKE

1½ c salad oil
 2 eggs
 2 c sugar
 1 tsp salt
 1 tsp soda
 1 tsp baking powder
 2½ c flour
 1 tsp vanilla
 3 c chopped and peeled apples
 ½ c nuts, chopped

Beat eggs, add sugar, oil, vanilla, apples. Mix well; add dry ingredients sifted together. Blend well. Add nuts, pour into greased 9 x 13 inch baking pan and bake 35 - 40 minutes at 350 degrees. Very good served with cool whip.

Glenda Dawson Venteicher
 Bagley

RAW APPLE CAKE

2 cups sugar
 ½ cup veg oil
 2 eggs
 1 tsp vanilla
 2 cups flour
 ¼ tsp salt
 2 tsp cinnamon
 2 tsp soda
 4 cups chopped raw apples.

Mix sugar and oil. Add eggs and vanilla. Then stir in salt, flour, cinnamon and soda. Batter will be stiff. Add apples. Pour into greased cake pan and bake for 40 to 45 minutes at 350 degrees. Top with whip cream or ice cream.

Kathleen Kegy Morris
 Bagley

APPLE — STRAWBERRY REFRIGERATOR CAKES

2 frozen pound cakes (11¼ oz each)
 1 lb frozen strawberries in syrup
 21 oz can apple pie filling
 9 oz carton whipped topping
 coarsely grated unsweetened
 chocolate

Cut each cake lengthwise into 3 even slices. Cut enough strawberries in half to fill 1 cup, save remaining whole berries for garnish. Combine halved strawberries and apple pie filling; drain well. Fold in 1 c whipped topping. Spread between layer of both cakes. Frost top and sides of cakes with remaining topping. Scatter grated chocolate on top. Garnish with whole berries. Makes 2 cakes for 8 servings.

Pat Wright

AUNT GRACE'S APPLE SAUCE CAKE

1¼ cup sugar
 ½ cup lard
 pinch salt
 1½ cup cold apple sauce
 1½ cups raisins
 1 tsp cinnamon
 ½ tsp nutmeg
 ¼ tsp cloves
 2 cups flour, sifted
 2 eggs
 1 tsp soda

Just add ingredients all together, mix and bake at 350 degrees.

Vera Smith Bowman
 Coon Rapids

APPLE SAUCE CAKE

¾ c lard
 2 c brown sugar
 1½ c apple sauce
 1 tsp baking soda
 2½ c flour, 1½ tsp cinnamon, ½ tsp nutmeg, 1 tsp all spice, ¼ tsp salt, 1 c raisins
 1 cup black walnuts

Cream lard and b sugar and add baking soda - apple sauce mixture warmed. Sift remaining ingredients and add with raisins and walnuts. Bake in greased and floured 9 x 13 inch pan. Bake 45 minutes at 350 degree..

Ollie Dawson
 By Glenda Venteicher

APPLE SAUCE CAKE

½ cup butter, or other shortening
 1 cup sugar
 1½ cups apple sauce
 1 tsp cloves
 2 tsp soda
 1 egg
 1½ cups flour
 1 tsp cinnamon
 1½ cups raisins
 1 T hot water
 granulated sugar

Cream together butter and sugar and egg. Add applesauce and flour which has been sifted with spices and mixed with raisins. Add 1 T hot water with soda. ½ cup nut meats and 1 tsp vanilla may also be added. Bake in a greased and floured 9 x 13 inch pan at 350 degrees for 35 minutes or until done. Serve warm with topping. The granulated sugar may be sprinkled over batter before baking, just a light covering.

In memory of
 Gladys Wallace
 Bagley

SMALL APPLE SAUCE CAKE

½ cup shortening
 1 cup sugar
 1 egg
 1 cup applesauce
 1 tsp soda dissolved in
 2 T hot water
 2 cups flour
 1 cup raisins
 ½ tsp salt
 2 tsp apple pie spice

Stir well and bake in 350 degree oven.

LaMima Gray Jackson
 Bagley

BANANA OATMEAL CAKE

1 cup oatmeal
 1½ cup hot water
 ½ cup shortening
 1½ cup sugar

2 eggs
 1½ cup sifted flour
 1¼ tsp soda
 ½ tsp salt
 ½ tsp nutmeg
 1 tsp cinnamon
 2 med bananas mashed, well ripened
 1 tsp vanilla

Soak oats in hot water for 20 minutes. Mix shortening sugar and eggs. Add flour, soda, salt, spices. Blend. Add bananas, vanilla and oats. Mix well. Pour into greased and floured pan, (9 x 13 inch). Bake in 350 degree oven about 50 minutes or until cake tests done. Frost.

ZonaBelle Corsaut Carroll
 Bagley

BLACK WALNUT CAKE

1½ cups sugar
 ½ cup butter
 ¾ cup water
 2 cups flour
 1 cup walnut meats
 4 tsp baking powder
 1 tsp vanilla
 4 egg whites, beaten stiff

Mix ingredients as given. Egg whites last and bake in 350 degree oven in a 9 x 13 inch pan.

Cletus Hess
 Coon Rapids

BRAZIL NUT CAKE

¾ cup sugar
 ¾ cup flour
 ½ tsp baking powder
 ½ t salt
 3 eggs beaten
 1 tsp vanilla
 3 cups brazil nuts left whole
 1 lb dates
 1 cup maraschino cherries

Put fruit in bowl. Cover with dry ingredients and mix. Add egg and vanilla. Grease a 10 x 5 x 2 inch pyrex pan and bake for 1 hour, 45 minutes in 250 - 300 degree oven. This is like a Holiday Bread.

Frances Sprague Holmes
 Bagley

BUNDT CAKE

1 marble cake mix
 1 pkg vanilla inst pudding
 ¾ cup cooking oil
 1 cup water
 4 eggs
 1 tsp vanilla

Mix cake mix and pudding. Add oil and water. Add eggs one at a time and vanilla. Beat 6 minutes at high speed. Grease and flour Bundt pan. Pour ⅓ mixture into separate bowl, add chocolate mix and mix. Alternate batters in pan. Marbleize by running knife through. Bake for 50 minutes in 350 degree oven. Let stand for 10 minutes and turn out. Frost when cool.

Frosting

½ cup chocolate chips
 1 T lt corn syrup
 3 T butter

Melt and drizzle over cake.

Frances Sprague Holmes
 Bagley

Like the honey to the bee -
 so are cookies to the tea.

BURNT SUGAR CAKE

¼ cup of sugar
 ½ cup butter
 1½ cup sugar
 2 egg yolks
 1 cup water
 2 cups sifted flour
 1 tsp vanilla
 ½ cup flour
 2 stiffly beaten egg whites

Burn first ¼ cup of sugar in skillet or saucepan. Add a small amount of water and cook to a thick syrup. beat butter and 1½ cups sugar to a cream. Add egg yolks, cup water and flour slowly. Beat for 3 minutes. Then add 3 or more tsp sugar syrup, vanilla ½ cup flour, and beat in with 2 tsp baking powder. Last, add the egg whites. Mix.

Frosting

1 cup sugar
 ½ cup cream

Put in a saucepan and cook until it forms a soft ball in cold water. Add ½ cup cream and cook as before. Add another ½ cup cream and cook to a soft ball stage. Remove from fire and let stand until cool. Beat until creamy and spread. Caramel color syrup may be added if not dark enough.

Mrs Mae Gardner Herron
 Former Bagley resident
 moved to Nebr, 1914

Ephesians 5:1, "Since you are God's dear children, you must try to be like him."

BUTTERSCOTCH MARBLE CAKE

1 pkg, 2 layer size white cake mix
 1 - 4 oz pkg instant butterscotch pudding mix
 1 cup water
 ½ cup cooking oil
 4 eggs
 ½ cup chocolate syrup

In a large mixer bowl, combine cake mix, pudding mix, water and oil. Beat on medium speed of Electric mixer for 2 minutes or until mixture is smooth. Add eggs, one at a time, beating well after each addition. Pour ⅔ of the batter into well greased and floured 10 inch fluted tube pan. Mix the remaining ⅓ batter with the chocolate syrup and pour evenly over the butterscotch mixture. Bake in 350 degree oven for 1 hour or until cake tests done with tooth pick coming out clean. Cool for 30 minutes at least, in pan. When cool enough, remove from pan, cool thoroughly on wire rack. Frost top with favorite frosting or if preferred can be left plain.

Dorine Corsaut Coil
 Bagley

CARROT CAKE

1½ c oil
 4 eggs
 2 c sugar
 3 c carrots
 2 c flour
 2 t cinnamon
 2 t baking soda
 1 t salt

Beat oil, eggs, and sugar all together. Add grated carrots, flour, cinnamon, baking soda, and salt. Add 2 c chopped nuts. Bake in 9 x 13 inch pan for 1 hour at 375 degrees. Frost with cream cheese frosting.

Cream Cheese Frosting

1 lb powdered sugar
 8 oz cream cheese
 1 stick butter or oleo

Cream cheese and butter, gradually, add sugar, sprinkle top of cake with grated nuts alter frosting.

Mrs Bob (Sue) Zeller
 Bettendorf

CARROT FRUIT CAKE

3 cups flour
 2 tsp baking powder
 1 tsp soda
 1 tsp salt
 2 cups sugar
 1¼ cups cooking oil
 4 eggs
 2 cups shredded carrots
 1 cup chopped nuts
 7 oz flaked coconut
 1 cup maraschino cherries
 2 mashed bananas
 1 tsp vanilla
 (candied fruit can be added)

Combine flour, baking powder, soda and salt. Cream sugar and oil. Add eggs, one at a time, beating well after each one. Stir in flour mixture gradually, beating until well blended. Add carrots, nuts, coconut, cherries, bananas and vanilla. Mix well. Pour into greased tube pan. Bake at 350 degrees for 1 hour. Cool, wrap cake and refrigerate for several days. Cake good served

plain or ice with cream cheese frosting.

Cream Cheese Frosting

8 oz cream cheese
 ¼ cup butter
 1 tsp vanilla
 1 lb confectioners sugar

Combine and beat all ingredients until smooth and fluffy.

ZonaBelle Corsaut Carroll
 Bagley

CHERRY PUDDING CAKE

1 can cherries
 1 cup sugar
 1 cup flour
 1 cup sugar
 ½ tsp salt
 2 tsp baking powder
 ⅔ cup milk

Mix cherries and sugar together in 8 x 8 baking dish. Mix remaining ingredients and pour over fruit and bake for 45 minutes at 350 degrees. Serve warm. Any fruit, fresh, canned or frozen may be substituted.

Jane Emley
 Bagley

CHOCOLATE CAKE

1 cup sugar
 ¼ cup shortening
 1 egg
 1 cup cold water
 1½ cup flour
 1½ square chocolate
 1 tsp soda
 1 tsp baking powder
 1 tsp vanilla

Melt shortening (or margarine) and chocolate. Beat egg, add sugar and mix. Add water and flour, sifted with soda and baking powder, alternately. Add vanilla and chocolate mixture. Bake at 350 degrees for 25 to 30 minutes. Use 12" x 7½" pan, greased and floured.

Frances Sprague Holmes
 Bagley

CHOCOLATE CAKE

2 cups sifted cake flour
 2 cups sugar
 ½ cup crisco
 1 tsp salt
 1 tsp soda
 ½ cup cocoa
 ¾ cup milk
 ½ cup milk
 3 eggs
 1 tsp vanilla
 ½ tsp baking powder

Blend at medium speed for 2 minutes the first seven ingredients. Stir in baking powder and add milk, eggs and vanilla. Blend thoroughly at medium speed for 2 minutes. Pour into 2 square 9 inch layer pans, 1½ inch deep. Bake at 350 degrees for about 40 minutes.

Anna (Johnson) Vieltorf
 Bagley

CHOCOLATE CAKE

6 T oleo (melt)
 1 T vinegar
 1 cup cold water
 1 tsp vanilla
 1½ c flour
 1 c sugar
 1 tsp soda
 ½ tsp salt
 3 T cocoa

Add dry ingredients to liquid and beat until smooth. Pour into greased and floured 9 x 9 inch cake pan. Bake at 350 degrees for 25 minutes.

Carol Clouse
 Bagley

COOKED CHOCOLATE CAKE

2 sq chocolate
 ½ cup water
 ½ cup sugar
 1 egg
 1 cup sugar
 ½ cup butter
 2 egg yolks

½ cup water
 2 cups flour
 1 tsp soda

Cook chocolate ½ cup water, sugar, and egg until thick and cool. Then add to remaining ingredients. Then beat egg whites and fold into batter. Beat batter just before adding egg whites. Add 1 tsp vanilla. Bake at 325 degrees in greased small tube cake pan. Frost with your favorite frosting.

Vera Smith Bowman
 Coon Rapids

\$100 CHOCOLATE CAKE

2 c flour
 2 tsp soda
 4 T cocoa
 1 c sugar
 1 c cold water
 1 c Miracle Whip (any salad dressing)
 1 tsp vanilla

Sift together dry ingredients and add water and miracle whip and vanilla. Beat well. Bake at 350 degrees for 30 minutes.

Leona Whitecotton
 Bagley

SALLY'S COOKIES

2 c brown sugar, packed
 1 c butter or oleo
 2 eggs, well beaten
 1/8 tsp salt
 1 c raisins (cut up)
 3½ c flour
 2 tsp cream of tartar
 2 tsp soda

Cream butter, sugar, add eggs, add dry ingredients and raisins. Roll in small balls and place on greased cookie sheet. Makes 4 dozen. Bake at 350 degrees.

Leona Whitecotton
 Bagley

MINNESOTA CHOCOLATE CAKE

2 cups flour
1 $\frac{3}{4}$ cups sugar
 $\frac{1}{2}$ cup cocoa
1 tsp salt
1 T soda

Mix ingredients until well blended.
Then add:

1 cup hot strong coffee
 $\frac{2}{3}$ cup oil
1 cup buttermilk
1 egg
1 tsp vanilla

Batter will be thin. Bake 9 x 13 or 3 layers for 30 to 40 minutes at 350 degrees.

Terry Smith Clark
Bagley

COCOA CAKE

$\frac{1}{2}$ c cocoa
1 c boiling water
2 c sugar
 $\frac{1}{2}$ c shortening
2 eggs
1 c milk
 $2\frac{1}{2}$ c flour
2 t soda
vanilla

Cook cocoa and boiling water until thick. Blend shortening and sugar. Add eggs, milk and vanilla. Mix well. Add flour and soda. Mix well. Put in cocoa mixture and stir until well mixed. Pour into greased and floured 9 x 13 pan and bake at 350 degrees for about 40 minutes.

Carol Cain
Bagley

CHOCOLATE CHIP CAKE

1 c dates
1 c hot water
1 c butter or margarine
1 c sugar
2 eggs
1 tsp vanilla

Cover dates, chopped with water in a separate bowl. Cream butter with

sugar and beat in eggs and vanilla. Add combined dates and water. Sift together:

1 $\frac{3}{4}$ c flour
1 T cocoa
1 tsp baking soda

add to other ingredients. Stir in $\frac{1}{2}$ c chocolate chips. Put into 9 x 13 greased and floured pan. Sprinkle with $\frac{1}{2}$ c chocolate chips and $\frac{1}{2}$ c chopped nuts. Bake 350 degree oven for 40 minutes or less.

Kristi Sutherland
Yale

ONE BOWL FUDGE CAKE

1 $\frac{2}{3}$ c flour
1 $\frac{1}{2}$ c sugar
 $\frac{2}{3}$ c cocoa
1 $\frac{1}{2}$ tsp soda
1 tsp salt
1 $\frac{1}{2}$ c buttermilk
 $\frac{1}{2}$ c shortening
2 eggs
1 tsp vanilla

Heat oven to 350 degrees. Use either a 12 x 9 x 2 inch pan or 2 round pans, 8 or 9 inches by 1 $\frac{1}{2}$ inches. Measure all ingredients into large mixing bowl. Blend $\frac{1}{2}$ minute on low speed, scraping the sides of bowl often. Beat 3 minutes on high speed. Pour into greased floured pans. Bake 30 to 35 minutes. (Cup cakes 20 minutes). Makes 2 $\frac{1}{2}$ dozen. Ice with favorite frosting.

Juanita Brody Hollar
Jefferson

Does destiny really shape
our ends?

It's really one of life's pro-
foundest riddles.

But there's certainly no ques-
tion friends,

That bread and potatoes
shape our middles.

ICE BOX FUDGE CAKE

¾ c shortening
 2¼ c sugar
 1½ tsp vanilla
 3 unbeaten eggs
 3 sq unsweetened chocolate, melted
 3 c sifted flour
 1½ tsp soda
 ¾ tsp salt
 1½ c ice water

Cream shortening, sugar and vanilla and add eggs, one at a time, beating after each one until light. Beat in cooled chocolate. Sift dry ingredients and add alternating with ice water, beginning and ending with the dry ingredients. Put batter in 3 - 8" pans and bake at 350 degrees for about 35 minutes.

Filling for 2nd layer

Heat 1 c milk and 1 c chopped dates in double boiler. Combine ¼ c sugar, 1 tbsp flour, 1 egg. Blend until smooth and add to date mixture. Cook until thick. Add ½ c chopped nuts and 1 tsp vanilla. Cool before spreading on cake.

Frosting

2 sq unsweetened chocolate, grated
 1 c light cream
 2 c sugar

Combine and boil for 3 minutes, stirring constantly. Remove from stove and beat until it holds shape. Cool. Frost remainder of cake.

Guenith Fitz
Bagley

GERMAN CHOCOLATE RAISIN CAKE

3 eggs
 1 can raisin pie filling
 1 tsp cinnamon
 1 Box German Choc cake mix, with pudding mix included.

Beat the eggs and add the other ingredients, and mix by hand. Mix well and put in a bundt pan and bake at 350 degrees for 55 minutes. When done take from oven and cool 10 minutes. Take from pan and

sprinkle with powdered sugar. Very good served with cool whip. (You also can use cherry pie filling).

Josephine Cabelka
Yale

MIRACLE WHIP CAKE

1½ c sugar
 1 c Miracle Whip
 1 tsp vanilla
 2 c flour, sifted
 2 T cocoa, sifted
 2 tsp baking soda, sifted

Mix sugar, miracle whip, and vanilla together. Sift and mix in the flour, cocoa, and baking soda. Add 1 c water and mix thoroughly. Bake in 9" x 13" cake pan at 350 degrees for 35-40 minutes. Pan should be greased and floured.

Garold Hansen
Bagley

The world is full of willing people - some willing to work - and others willing to let them.

RED CAKE

½ cup crisco
 1½ cups white sugar
 2 eggs
 2 bottles red food coloring
 1 tsp vanilla
 2 tbsp cocoa
 1 tsp salt
 2 cups flour

Cream together the crisco and sugar and add the eggs and food coloring and vanilla. Sift together the cocoa, salt and flour. Add alternately with 1 cup buttermilk. Beat vigorously then add 1 tsp soda and 1 tsp vinegar mixed together. Bake for 30 minutes at 350 degrees.

Vicki Carstens
Bagley

If you haven't got time to do a job right when will you have time to do it over?

RED DEVIL'S FOOD CAKE

2½ c flour
 ½ c cocoa
 ½ c water
 2 tsp soda
 ¾ c butter
 1¾ c sugar
 2 eggs
 ¾ c sour milk
 1 tsp vanilla

Soft chocolate frosting

4 T flour
 2 squares chocolate
 1¼ c milk
 1 c sugar
 2 T butter
 1 tsp vanilla

Cake: Add cocoa and soda to water, let stand until rest of cake is mixed. Cream butter and add sugar gradually. Add well beaten egg yolks. Sift flour before measuring and add alternately with milk. Add cocoa mixture. Fold in stiffly beaten egg whites. Add vanilla. Pour into a well greased 9 x 12 loaf pan and bake at 350 degrees for 60 minutes.

Frosting: Add chocolate to milk in double boiler and heat until melted. Beat with beater until well blended. Mix flour with sugar and combine with milk. Cook until thick and smooth, stirring constantly. Add butter and vanilla. Cool. Spread on cake.

Steve Whitecotton
 Bagley

SALAD DRESSING CAKE

4 cups flour
 4 tsp soda
 4 T cocoa
 1 tsp salt
 2 cups sugar

Make a well then add 2 cups cold water, 2 tsp vanilla. Beat until smooth. Then add 2 c salad dressing, beat until mix well. Bake for 30 minutes in 350 degree oven.

Opal Zeller Dresback
 Bagley

SNICKER CAKE

1 German chocolate cake mix
 1 - 14 oz pkg caramels
 1 stick oleo
 ⅓ c milk
 ¾ c choc chips

Mix cake according to directions. Pour ½ of batter in 9 x 13 pan. Bake for 20 minutes at 350 degrees. Melt oleo, milk and caramels. Pour over baked cake. Put chips and nuts over caramel. Pour rest of cake over this and bake for 20 minutes at 250 degrees and 10 minutes at 350 degrees.

Marilyn Mobley Smith
 Fremont, Nebraska

Credit is a device that enables you to start at the bottom to go into the hole.

SOUR CREAM CAKE

1 cup sugar
 2 heaping tbspcocoa
 ½ c boiling water
 1 cup sour cream
 1 tsp soda
 1 egg
 1½ c flour
 ½ tsp baking powder

Mix first three ingredients together. Mix sour cream and soda, then add egg, flour, and baking powder. Beat well and add to first mixture, beat well. Put into 2 layer cake pans. Bake at 350 degrees until tooth pick comes out clean.

Filling

1 egg
 ½ cup sugar
 1 cup milk
 3 tbspcorn starch or flour

Cook until filling is thick enough to spread between the 2 layers of cool cake. Frost cake with your own favorite frosting.

In Memory of Ada Smith
 By Bertha Cain

SOUR CREAM CHOCOLATE CAKE

2 cups sugar
2 eggs
1 cup sour cream
2 c sifted flour
2 tsp soda
½ c cocoa
½ tsp salt
1 tsp vanilla
1 c boiling water

Beat the first 3 ingredients together. Then sift together the soda, cocoa, salt and flour and beat into the first mixture. Then add vanilla and water. Beat all together well. Bake in 350 degree oven.

Grace Ferguson Anderson
Terrie Ann Gubser
Bagley

CHRISTMAS FRUIT CAKE

2 cups flour
1 tsp baking powder
1 tsp salt
1 tsp cinnamon
1 tsp allspice
½ lb butter
1 cup brown sugar
6 eggs
½ cup brandy
1 cup light raisins
1 cup dark raisins
1 cup currants
½ cup candied cherries
½ cup chopped citrus peel
½ cup chopped walnuts
1 T vanilla

Preheat oven to 300 degrees. Butter 8" or 9" spring form pan and line it with wax paper. Sift together flour, baking powder, salt, cinnamon, and allspice. Cream butter and sugar until fluffy. Add eggs, one at a time, beat after each addition. Add vanilla and gradually add brandy. In a large bowl combine light and dark raisins, currants, cherries, peel and nuts. Add two tablespoons of flour mixture and mix well to coat the fruit. If this step is omitted, all the fruit will sink to the bottom of the cake. Fold

remaining flour mixture into creamed mixture by hand. Fold in dry fruit. Transfer batter to prepared pan. Bake for 2 hours or until cake tests done. If cake appears to brown too fast, cover loosely with foil. To store, wrap the cake in a clean cloth steeped in brandy, then wrap the cloth well in foil. Place in a box in a cool spot.

Joan Allen
Bagley

CHRISTMAS FRUIT & NUT CAKE

1 lb dates
4 oz red candied cherries
4 oz green candied cherries
4 oz red candied pineapple
4 oz green candied pineapple
2 cups brazil nuts
2 cups pecan halves
1 cup sifted flour
1 t baking powder
¼ t salt
4 beaten eggs
1 t rum

Cut fruit together, add nuts whole. Sift together flour, sugar, B powder, and salt. Stir into fruit mixture. Add eggs and flavoring. Line pan with brown baking paper. Makes 3 small loaves. Bake for 1 hour at 325 degrees. Cool. Keep in refrigerator or freezer. Keeps well. Slice thin.

Margaret Zeller
Bagley

SAD RECIPE

I didn't have potatoes so I substituted rice.

I didn't have paprika so I used another spice.

I didn't have tomato sauce - I used tomato paste...a whole can, not a half can, I don't believe in waste.

A friend gave me the recipe she said you couldn't beat it.

There must be something wrong with her - I couldn't even eat it.

COCA COLA CAKE

2 sticks oleo
 2 T cocoa
 1 c coke
 2 c flour
 2 c sugar
 2 eggs, beaten
 ½ c buttermilk
 1 tsp soda
 1 tsp vanilla
 1½ c miniature marshmallows

Heat oleo, cocoa, and coke together until mixture boils. Let cool, then pour over flour and sugar. Add eggs, buttermilk, soda, and vanilla. The marshmallows will remain on top of batter and will melt when baked. Beat well and pour in a greased and floured 9 x 13 inch pan. Bake 30 to 40 minutes at 350 degrees. Frost while hot with cake frosting:

½ c oleo
 3 T cocoa
 6 T coca cola

Heat till boiling and pour over 1 lb powdered sugar. Beat well. Add nuts if desired. Spread over hot cake.

Elizabeth Kolbe
 Bagley

DATE CAKE

½ lb dates chopped
 1 tsp soda
 1 c boiling water
 1 cup sugar
 1 egg
 1½ c flour
 1 tsp baking powder
 ½ c chopped nuts

Put soda over dates and cover with boiling water, let stand until you get the rest mixed. Mix sugar and egg, put in date mixture. Add flour, b pwdr and nuts. Bake for 30 minutes at 350 degrees.

Frsoting

½ c nuts
 ½ lb dates
 1 cup sugar
 1½ c water

Cook until thick, put on cake when cool.

In memory of Clara Bean
 By Bertha Cain

14 CARAT CAKE

2 c sifted flour
 2 tsp baking powder
 1½ tsp soda
 1½ tsp salt
 2 tsp cinnamon
 2 c sugar
 1½ c salad oil
 4 eggs
 2 c finely grated carrots
 1 8½ oz can crushed pineapple, drain
 ½ cup chopped nuts
 ½ c coconut, if desired

Sift flour, b pwdr, soda, salt and cinnamon: add sugar, oil and eggs and mix well. Add carrots, pineapple, nuts and coconut, blend thoroughly. Bake for 30 to 40 minutes at 350 degrees.

Vivian Simmer Heater
 Bagley

If you have your feet on the ground, you can't fall very far.

HAWAIIAN DREAM CAKE

1 yellow cake mix
 1 15½ oz can crushed pineapple
 9 oz cool whip
 coconut and nuts

Topping

3 oz pkg cream cheese
 3 oz pkg instant pudding, vanilla
 1 c cold milk

Use liquid from pineapple for liquid needed in cake mix and water if necessary. Grease and flour pan, 12" x 13". Bake at 350 degrees for 35 to 40 minutes. Cool. Mix ingredients for topping, fold in pineapple. Spread on cake. Then spread a layer of the 9 oz cool whip on top. Sprinkle with nuts and toasted coconut. Refrigerate.

Marilyn Mobley Smith
 Fremont, Nebraska

MOTHER'S FRUIT CAKE

2 c bread sponge

Made like this: 1 pkg yeast in 1 cup lukewarm water, stir in flour until not very stiff, and let set until bubbly.

2 c sugar

2 c flour

2 eggs

 $\frac{1}{4}$ tsp cloves

Wee bit allspice

1 tsp cinnamon

1 c shortening

1 tsp soda

 $\frac{1}{2}$ tsp salt

1 c raisins

Soak raisins in hot water, while you cream shortening, sugar and eggs. Add sponge, flour, and drained raisins which have been dusted with flour. Pour in a greased and floured tube cake pan and bake at least 1 hour at 350 degrees. Done when toothpick inserted in center comes out clean. Can just take out 2 cups of sponge when you're mixing up a batch of bread.

Mary Erb Carson
Bagley

LEMON CURD - ENGLAND $\frac{1}{2}$ lb butter

1 lb white sugar

3 lemons

3 eggs

grated rind of 2 lemons

Put butter and sugar in top of double boiler, hot water in bottom pan. Boil until the butter and sugar have melted. Stir in lemon rind. Add the juice from the lemons, and finally the 3 well beaten eggs. Cook slowly until the curd thickens.

Simple Version

3 eggs

1 cup sugar

 $\frac{1}{2}$ cup margarine $\frac{1}{2}$ cup "Realemon" juice

In top of double boiler, beat eggs, and add remaining ingredients.

Place over hot water and cook, stirring constantly, 8 to 10 minutes, until mixture coats a metal spoon. Cool. Good for small tarts or spread between cake layers or jelly roll.

Joan Allen
Bagley

MILKY WAY CAKE

4 regular size milky way candy bars

2 sticks margarine

2 c sugar

4 eggs

 $2\frac{1}{2}$ c flour

2 tsp vanilla

 $\frac{1}{2}$ tsp soda

1 cup buttermilk

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

Melt bars and 1 stick margarine, cream together other stick margarine with sugar. Add eggs one at a time; combine flour and soda and add to creamed mixture. Add candy bars and margarine, buttermilk, nuts and vanilla. Bake in 9 x 13 inch pan at 300 degrees for 1 hour.

Frosting

1 stick margarine

3 tsp milk

2 Milky Way bars

Combine and melt slowly, then add $\frac{1}{2}$ tsp vanilla and $2\frac{1}{2}$ to 3 cups powdered sugar.

Julie Gilmore Cornelius
Bagley

MIRACLE 7 CAKE

Lemon cake mix, 2 layer box

1 pkg inst pineapple cream pudding

4 eggs

 $\frac{3}{4}$ cup oil

10 oz 7-up

Beat for 2 minutes, pour into a 9 x 12 inch greased pan. Bake at 350 degrees for 40 to 45 minutes. Frost with favorite frosting.

Susan Naylor Hoffman
Bagley

MY MOTHER'S GOOD JELLY ROLL

3 eggs
2 T water
1 c sugar
1 tsp vanilla
1 c flour
1 tsp baking powder

Beat eggs and water well. Add sugar and vanilla and beat again. Add flour and b pwdr. This can be mixed in one bowl with electric mixer or by hand beater. Spread in ungreased 8 x 14 inch pan and bake at 350 degrees. Do no overbake. Spread with tart jelly and roll.

Leona Whitecotton
Bagley

OATMEAL CAKE

1½ c boiling water
1 c oatmeal
½ c shortening
1 c brown sugar
1 c granulated sugar
2 eggs, beaten
1½ c sifted flour
1 tsp soda
½ tsp salt
1 tsp cinnamon

Stir boiling water and oatmeal together and let stand for 20 minutes. Cream shortening with brown and granulated sugars. Add eggs. Sift dry ingredients together and add to creamed mixture. Bake in prepared 9 inch square pan at 325 degrees for 35 to 40 minutes. Frost with topping.

Topping

½ c butter ½ c milk
1 c coconut
½ c brown sugar
1 c chopped pecans

Melt all ingredients together. Spread on cake and brown under broiler approximately 3 minutes.

Agnes Grassmeier Cain
By Nancy Myers Sellers
Bagley

PEPSI CHOCOLATE CAKE

1 c pepsi
2 c flour
2 c sugar
1 c oleo
2 T cocoa
½ c buttermilk
2 eggs beaten
1 tsp soda
1 tsp vanilla
1½ c miniature marshmallows

Combine flour, sugar, melt oleo. Add cocoa and cola. Heat to boiling and cool slightly. Add to flour and sugar. Add 1½ c marshmallows last. Bake at 350 degrees for 40 minutes.

Frosting

2 T oleo
2 T cocoa
6 to 8 T pepsi

Bring to boil and pour over 1 pound sifted powdered sugar. Add 1 c nuts and frost immediately on hot cake.

ZonaBelle Corsaut Carroll
Bagley

THE FRIENDSHIP CUP

1 cup pineapple chunks,
drained

1 cup sugar

Let stand 2 weeks in warm place, then add

1 cup sliced peaches, drained

1 cup sugar

Let stand 2 weeks, then add
1 cup maraschino cherries,
drained

1 cup sugar

Let stand 2 weeks, then repeat entire procedure.

Transfer mix to large canister as needed. Delicious served over vanilla ice cream. Never refrigerate.

Bertha Bean Cain

OATMEAL CHOCOLATE CHIP CAKE

1 $\frac{3}{4}$ c boiling water
 1 c uncooked quick oatmeal
 1 c packed, brown sugar
 1 c granulated sugar
 1 stick of margarine
 2 eggs
 1 $\frac{3}{4}$ c of flour
 1 tsp soda
 $\frac{1}{2}$ tsp salt
 1 heaping T cocoa
 1 - 12 oz pkg semi sweet chocolate
 chips
 $\frac{3}{4}$ c chopped nuts

Pour boiling water over oatmeal, let stand at room temperature for 10 minutes. Add brown and white sugar and margarine. Stir until margarine melts. Add eggs, mix well. Sift together flour, soda, salt and cocoa and add to the above. Mix well and add half the pkg of chocolate. Pour batter into greased and floured pan. (9 x 13). Sprinkle nuts and remaining chocolate chips on top. Bake in oven at 350 degrees for about 40 minutes or until pick comes out clean. Cake is so rich it requires no frosting.

Marian Ross Gardiner
 Minburn

Reputation is a large bubble that bursts when you try to blow it up yourself.

PISTACHIO NUT CAKE

1 pkg pistachio pudding mix
 1 pkg white cake mix
 3 eggs
 $\frac{3}{4}$ c oil
 1 c 7 Up (room temperature)
 1 c nuts
 $\frac{1}{2}$ c coconut
 1 tsp vanilla

Mix the mixes, eggs and oil. Slowly add 7 Up. Add nuts, coconut, and vanilla. Bake in an oiled and floured Bundt cake pan for 50 minutes - 1 hour in preheated 350 degree oven.

Topping

1 pkg pistachio pudding mix
 2 envelopes dream whip
 1 $\frac{1}{2}$ c milk
 Beat until smooth. Put on cake. Add nuts and coconut. ($\frac{1}{2}$ cup of each).

Edna Mae (Mrs. George) Vaux
 Bagley

If you don't believe in cooperation, just observe what happens to a wagon when one wheel comes off.

"PREFERRED RISK" CAKE

1 stick oleo or butter
 1 $\frac{2}{3}$ c boiling water
 1 $\frac{1}{2}$ c quick oats
 1 $\frac{1}{2}$ c white sugar
 1 $\frac{1}{2}$ c brown sugar
 2 eggs, beaten
 1 $\frac{2}{3}$ c flour
 1 $\frac{1}{2}$ tsp soda
 1 tsp cinnamon
 $\frac{1}{2}$ tsp nutmeg
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp vanilla

Put oatmeal and oleo in bowl and pour boiling water over it. Let stand 20 minutes. Add rest of ingredients in order given. Bake in 9 x 13 inch pan at 350 degrees for 35 minutes. Cool cake 15 minutes. Spread topping over and put under broiler till coconut is brown.

Topping

6 T melted butter
 $\frac{1}{2}$ c brown sugar
 $\frac{1}{4}$ c cream
 1 c coconut
 vanilla

In Memory of Olive Anderson Muir
 (Mrs Bob Muir)

When you feel dogged tired at nite, it may be because you growled all day.

PINEAPPLE CAKE

2 c flour
 2 c sugar
 1 can 20 oz crushed pineapple
 2 eggs
 1 tsp soda
 dash salt

Sprinkle 1 cup brown sugar on top of cake. Bake at 350 degrees for 30 - 35 minutes.

Topping

½ c sugar
 1 stick oleo
 1 c milk

Boil until thick, spread over cake while hot.

Rose Foster Tyler
 Des Moines

Many of us have the right aim in life. We just never get around to pulling the trigger.

PINEAPPLE CARROT CAKE

2 c sugar
 1 ⅓ c salad oil
 4 eggs, beaten
 1 small can crushed pineapple
 1 ½ c shredded carrots
 2 ¼ c flour
 1 tsp vanilla
 2 tsp soda
 1 ½ tsp salt
 1 T cinnamon

Cream sugar, oil, add eggs, pineapple, vanilla and carrots. Mix well. Add rest of dry ingredients, mix well. Bake 40 - 45 minutes. Makes a big cake. Bake in 350 degree oven.

Glenda Dawson Venteicher
 Bagley

If you educate a man, you educate an individual; if you educate a woman, you educate a family.

PINEAPPLE ZUCCHINI CAKE

3 eggs
 2 c sugar
 2 tsp vanilla
 1 c oil
 2 c zucchini, peeled and grated
 3 c flour
 1 tsp baking powder
 ½ c raisins (blond raisins better)
 1 tsp salt
 1 tsp soda
 1 c nuts
 1 c crushed pineapple, drained.

Beat eggs until fluffy. Add sugar, vanilla, oil and Zucchini. Blend well. Add dry ingredients and mix well. Stir in pineapple, raisins and nutmeats. Bake in one large greased and floured loaf pan or 2 small loaf pans. Bake at 325 degrees for 1 hour.

Frosting ingredients

1 ½ c sugar
 6 T oleo
 6 T milk

Bring to boil and boil ½ minute. Stir in ½ c white chips and stir until dissolved. Spread on cake.

ZonaBelle Corsaut Carroll
 Bagley

PUMPKIN SPICE CAKE

1 spice cake mix
 2 tsp baking soda
 1 big can Libby's pumpkin pie mix
 3 eggs
 ⅓ c water

Mix spice cake mix and baking soda together dry. Add to pie mix, eggs, and water. Stir all together. Bake for 25 - 30 minutes at 350 degrees.

Frosting

1 large carton cool whip
 ¼ c brown sugar
 ¼ tsp vanilla
 Refrigerate.

Mrs Paul (Agatha) Sailer
 Bagley

GRANDMA K — RAISIN CAKE

1 pound raisins
3 c boiling water

Cover raisins with boiling water. Simmer for 20 minutes. 1 cup of water from raisins to be used.

½ c oleo
1½ c sugar
2 eggs
3 c flour
1½ tsp soda
2 tsp cinnamon
1 tsp nutmeg

Sift together dry ingredients, and add alternately with the 1 cup raisin water. Add raisins when cooled. Bake at 350 degrees for 35 to 45 minutes. This was Grandma Anise Kinneys recipe.

Janice Adkins
Bagley

The dictionary is the only place where success comes before work.

RED CHOCOLATE CAKE

2 eggs beaten slightly
1 c sour cream
1 c hot water
1 T vinegar
2 c sugar
2 c sifted flour
½ c cocoa
2 tsp soda
⅓ tsp salt

Mix first four ingredients. Then sift all dry ingredients into wet ingredients, mix well. Very thin batter. Good way to use half and half just after it is sour.

ZonaBelle Carroll
Bagley

You may be on the right track, but you'll get run over if you just stand there.

RHUBARB CAKE

½ c shortening
1½ c brown sugar
1 egg (beaten)
1 c sour milk or buttermilk
1 tsp baking soda
1½ tsp salt
1½ c flour
1½ c chopped rhubarb

Cream shortening, add sugar. Mix, add rest of ingredients and grease and flour a 9 x 13 inch pan. Bake for 45 minutes at 350 degrees. Put topping on and bake.

Topping

½ c white sugar
½ tsp cinnamon

In memory of Ollie Dawson
By Glenda Venteicher
Bagley

School colors of the School of Experience — black and blue.

RHUBARB CAKE

1½ c rhubarb (cut fine)
½ c sugar
2 c flour
1½ c sugar
½ c oil
1 egg
1 c sour milk (sour with vinegar)
1 tsp soda
1 tsp cinnamon
1 tsp vanilla

Mix rhubarb and sugar and let set. In mixer, mix remaining ingredients, add rhubarb, pour in a greased and floured 9 x 13 inch pan. Bake for 35 minutes at 350 degrees.

Frosting

6 T oleo
1 c coconut
⅔ c brown sugar
¼ c milk
½ c nuts

Cook for 3 minutes and pour on cake while cake is still warm.

Josephine Cabelka
Yale

RHUBARB CAKE

1½ c rhubarb cut fine
 ½ c sugar
 2 c flour
 1½ c sugar
 ½ c oil
 1 egg
 1 c sour milk or buttermilk
 1 t soda
 1 t cinnamon
 1 t vanilla
 ½ t salt

Mix rhubarb and sugar and let set. Mix as usual, then add the rhubarb and sugar mixture. Bake in 9 x 13 inch pan that is greased and floured. Bake at 350 degrees for 50 minutes or until done.

Topping

6 T oleo
 ⅔ c brown sugar
 ¼ c milk

Boil for 3 minutes and then add:

1 c coconut
 ½ c chopped nuts

Pour over cake while still warm.

Judy Kolbe
 Yale

“SNOW ON THE MOUNTAIN” CAKE

1 c sugar
 1 c nuts, chopped
 1 c dates, chopped
 2 T baking powder
 ½ c flour
 4 beaten eggs

Mix sugar, eggs, and then add flour, baking powder, nuts and dates. Bake in 2 layers at 350 degrees until done.

5 oranges
 3 bananas, sliced
 ¼ c sugar

Put fruit and sugar together and let stand while cake bakes. Take cake and cut into 4 layers. You will have enough fruit to make a 2 layer filling and a three layer cake. Make 3 oval cakes and take the pieces and the fourth layer and cut in pieces for the

top of cake. Shape cake in an oval like an egg and cover with whipping cream and sprinkle with coconut. (You can make the cake any shape you want to.)

Alberta Throp Thornburg
 Bagley

STRAWBERRY CAKE

1 pkg white cake mix
 ½ c mashed strawberries
 1 pkg strawberry Jello
 1 c wesson oil
 ½ c cold water
 4 eggs

Mix all ingredients together, Bake at 350 degrees for 30 minutes or until done. Makes 3 layers.

Icing

1 box powdered sugar
 ¼ stick oleo or butter
 1 tsp vanilla

Add enough strawberries to moisten. Have icing stiff. Spread.

Mrs Eilene Herron Gartrell
 (Born at Bagley 1909)
 Dickens, Nebraska

WATERGATE CAKE

1 box white cake mix
 ½ c chopped nuts
 1 pkg instant pistachio pudding
 ⅔ c salad oil
 1 c club soda (7-up)
 3 eggs

Mix for 4 minutes with electric mixer. Pour in 9 x 13 inch greased pan or Bundt pan. Bake in 350 degree oven for 45 minutes. Cool.

Topping

2 envelopes Dream Whip
 1 pkg instant Pistachio Pudding
 1¼ c cold milk

Beat together until thick. Spread on cold cake. Sprinkle with chopped nuts and coconut. Cover with foil and refrigerate. Keeps good for 5 or 6 days.

Ardis Booth Gibson
 Sacramento, California

UGLY DUCKLING PUDDING CAKE

1 pkg yellow cake mix
1 pkg lemon instant pudding mix
1 can (16 oz) fruit cocktail (w/syrup)
1 c angel flake coconut
4 eggs
1¼ c oil
½ c brown sugar
½ c chopped nuts

Blend all ingredients except Brown sugar and nuts in large mixing bowl. Beat 4 minutes at medium speed. Pour in greased and floured 9 x 13 inch pan. Sprinkle with Brown sugar and nuts. Bake at 325 degrees for 45 minutes. Cool in pan for 15 minutes. Spoon hot butter glaze over warm cake. Serve warm or cool with dream whip.

Butter glaze

½ c butter
½ c sugar
½ c evaporated milk
1⅓ c flaked coconut.

Put butter, sugar, and milk in saucepan and boil for 2 minutes. Stir in coconut.

ZonaBelle Carroll
Bagley

LUCIE JOHNSON'S WEDDING CAKE WHITE FRUIT CAKE

Cover ½ c white seedless raisins with apple juice, let soak in refrigerator 2 to 3 days or until plump. Drain and spread on towel to dry surface of moisture.

1¾ c sifted cake flour
¼ tsp salt
¾ c sugar
¾ c chopped candied pineapple
½ c soaked raisins
½ tsp vanilla extract
1 tsp baking powder
½ c butter
5 egg whites, unbeaten
1 c chopped pecans
½ tsp almond extract

Sift flour once and measure. Add baking powder and salt, sift together 3 times. Cream butter thoroughly and add sugar gradually, creaming together until light and fluffy. Add egg whites 1 at a time, beat thoroughly after each. Add fruits, nuts and flavorings and mix well. Add flour a little at a time, beating after each addition until smooth. Bake in loaf pan which has been greased, lined with heavy paper and greased again. Bake in slow oven (300 degrees) about 1 hour and 15 minutes or until done. For loaf cake use pan 8 x 4 x 3, which serves 8 to 10 persons. It also may be baked in round 9 inch pans using two and filling between layers with your favorite egg yolk filling.

Velma Zeller Fell
Bayard

WHITE CHOCOLATE CAKE

¼ lb white chocolate (almond bark)
½ c hot water
1 c butter or oleo
1 c sugar
1 tsp vanilla
2½ c sifted flour
1 tsp soda
1 tsp salt
1 c buttermilk
4 eggs separated
1 c pecans
1 c flaked coconut

Melt chocolate and water. Cool. Cream butter and sugar. Add egg yolks. Fold in egg whites that are beaten. last with nuts and coconut. Bake at 350 degrees until done.

ZonaBelle Carroll
Bagley

A nice thing about being young is that you have not experienced enough to know you cannot possibly do the things you are doing.

WINE CAKE

1 pkg Duncan Hines yellow cake mix
 1 pkg vanilla instant pudding
 4 eggs
 ¾ c oil
 ¾ c sherry or NY Port Wine
 1 tsp nutmeg

Mix all ingredients 5 minutes at medium speed. Pour into well greased bundt or angelfood pan. Bake. Let set for 5 minutes. Turn out and dust with powdered sugar. Bake at 350 degrees for 50 minutes.

Kathy Peters
 Perry

WHITE BUTTER CAKE

1½ c sugar
 ½ c butter
 2 c cake flour
 1 c milk
 4 eggs whites
 3 tsp baking powder

Cream sugar and butter well, add milk and cake flour which has been sifted with baking powder. Add vanilla and lemon extract and ¼ tsp salt. Fold in stiffly beaten egg whites and bake in layer cake pans in 350 degree oven until cake leaves the side of the pans. Cool, then add the following between the layers

1 c sugar
 salt (sprinkle)
 1 egg beaten
 1 c milk, cook until it thickens

Then add ½ c ground black walnut meats. Cool and spread between layers. Then make a 7 minute frosting for the top and sides of cake.

Mary Corsaut
 Bagley

ZUCCHINI CAKE

3 eggs
 2 c sugar
 1 c oil
 2 c grated zucchini

2 c flour
 1 tsp salt
 2 tsp soda
 3 tsp cinnamon
 1½ tsp baking powder
 3 tsp vanilla
 1 c chopped walnuts

Mix sugar, zucchini, and flour. Add remaining ingredients. Pour into a 9 x 13 inch pan. Bake at 350 degrees for 45 minutes. Frost with cream cheese icing.

Cream Cheese Icing

1 - 3 oz pkg cream cheese, rm temp
 ¾ stick margarine, softened
 1 tsp vanilla
 3 c powdered sugar
 2 T milk

Blend all ingredients and mix.

Ruby Moses
 Bagley

ZUCCHINI CHOCOLATE CAKE

½ c oleo softened
 ½ c oil
 1¾ c sugar
 2 eggs
 1 tsp vanilla
 ½ c sour milk
 2½ c flour
 4 T cocoa
 ½ tsp baking powder
 1 tsp soda
 ½ tsp salt
 ½ tsp cinnamon
 ½ tsp cloves
 2 c chopped zucchini
 ¼ c chocolate chips

Cream oleo, oil and sugar. Add eggs, vanilla and sour milk. Beat with mixer or by hand. Stir in dry ingredients (that have been sifted together) Stir in zucchini. Put in greased lightly floured pan. Spread chocolate chips on top. Bake at 325 degrees for 40 - 45 minutes or until done. Doesn't need any frosting.

Dorothy (Cox) Badger
 Bagley

ZUCCHINI CHOCOLATE CAKE

½ c oleo, softened
 ½ c salad oil
 1¾ c sugar
 2 eggs beaten
 1 tsp vanilla
 ½ c sour milk
 2½ c flour
 4 T cocoa
 ½ tsp baking powder
 1 tsp soda
 ½ tsp cinnamon
 ¼ tsp cloves
 2 c grated zucchini

Cream oleo, oil and sugar. Add eggs, vanilla and sour milk (½ T vinegar in cup plus milk). Add dry ingredients and milk alternately. Add zucchini. Bake in 9 x 13 inch pan that has been greased with vegetable shortening only for 40 - 45 minutes or until done at 325 degrees. When cool frost.

Frosting

¼ c crisco
 3 c powdered sugar
 2 egg whites
 ½ tsp vanilla

Cream sugar and shortening until blended. Beat egg whites until stiff. Add creamed ingredients to egg whites. Add vanilla. Whip until of spreading consistency. Butter may be used but frosting will have a pale yellow color, white shortening will make it white. If chocolate frosting is desired add 2 T cocoa to powdered sugar.

Beth Carrick Dowd
Bagley

Man is not rewarded for having brains, but for using them.

It would be nice if life's problems could hit at eighteen when we know everything.

BASIC CAKE FROSTING

2½ c sifted powdered sugar
 1 c vegetable shortening
 ¼ c milk
 ½ tsp vanilla

Combine ingredients in electric mixing bowl. Beat at low speed until blended. Beat at high speed for 5 minutes.

This creamy frosting stays perfect in the refrigerator indefinitely.

Marie Becker
Bagley

BOILED FROSTING

2 c sugar
 2 egg whites
 ½ c water
 1 t vanilla

Boil sugar and water until it hairs. Pour slowly over beaten egg whites, beating briskly all the while. Add vanilla.

Vava Wallace Cain
Bagley

CAKE DECORATING FROSTING

1 c crisco
 1 lb powdered sugar
 1 T corn starch
 2 or 3 T cold water
 flavoring if desired.

Mix at low speed with electric mixer until blended then beat at high speed for 6 to 8 minutes. Add coloring as desired. Be sure and use crisco. I use paste colors.

Catherine Cross Sellers
Bagley

CARAMEL FROSTING

1 c brown sugar
 ½ c white sugar
 6 T margarine
 ⅓ c milk

Cook to full rolling boil for 1 minute. Cool and beat.

Ada VanGundy
Bagley

CARAMEL FROSTING

1 c brown sugar

 $\frac{1}{2}$ c butter

Boil for 2 minutes

 $\frac{1}{4}$ c milk

Bring to a boil. Cool. Add enough powdered sugar until right for spreading. Wonderful on chocolate cake or on homemade cinnamon rolls.

Pauline Hanson Irwin
for Connie Hanson Thompson
Grand Junction

**QUICK, EASY,
NEVER - FAIL FROSTING**

1 c brown sugar

 $\frac{1}{2}$ c scant thin cream2 c confectioners sugar
flavoring

Mix sugar and cream together and bring to a bubbling boil. Remove from heat. Stir in confectioners sugar and flavoring. Spread on cake while still warm.

Mrs Dean Allen
(Maxine O'Connell)
Yale

**DECORATOR ICING FOR
FLOWER DECORATIONS**

1 lb powdered sugar sifted

 $\frac{1}{2}$ tsp salt

1 c crisco

2 egg whites

Mix with mixer until smooth. If too stiff add a little more crisco.

Bertha Bean Cain
Bagley

FUDGE FROSTING $\frac{1}{2}$ c brown sugar

2 squares melted chocolate

 $\frac{1}{4}$ c water

3 T butter

1 tsp vanilla

 $1\frac{1}{2}$ c powdered sugar

Mix brown sugar, chocolate, and water. Boil 3 minutes, add butter, vanilla and pwd sugar. Beat and spread on cookies or cake. If icing gets too thick to spread, add a little boiling water.

Bertha Bean Cain
Bagley

ROYAL FROSTING

2 egg whites

1 lb sifted powder sugar

 $\frac{1}{2}$ tsp cream of tartar $\frac{1}{2}$ tsp almond extract

Beat in mixer until smooth. 5 minutes.

Bertha Bean Cain
Bagley

**PEANUT BUTTER
FUDGE FROSTING** $\frac{1}{2}$ c hot water

2 T butter

2 T cocoa

 $\frac{1}{2}$ c peanut butter

Mix in large bowl. Add 2 to 3 cups powdered sugar until thick enough to spread. Add vanilla if desired. This is delicious on chocolate cake.

Carol Cain
Bagley

CHOCOLATE FROSTING

2 c sugar

 $\frac{1}{2}$ c butter or crisco $\frac{1}{4}$ c white syrup $\frac{1}{2}$ c milk1 $\frac{1}{2}$ oz chocolate

Put on low heat and melt. Turn up heat and bring to full rolling boil. Boil 1 good minute. Remove from fire and add 2 tsp vanilla. Cool and beat. Add nuts if desired.

Carol (Mrs Dennis) Cain
Bagley

CHOCOLATE "PHILLY" FROSTING

Combine one 8 oz pkg Philadelphia Brand Cream Cheese softened, 1 T milk, 1 tsp vanilla and dash of salt. Mix until well blended. Gradually add 5 c sifted confectioners sugar. Stir in 3 - 1 oz squares unsweetened chocolate, melted.

Judy Wolfe Van Gundy
Bagley

COOKED CHOCOLATE FROSTING

2 c sugar
½ c butter (scant)
3 T cocoa
½ c milk

Boil to soft ball stage or 222 degrees. Beat some and pour over warm cake.

ZonaBelle Corsaut Carroll
Bagley

CREAMY MAPLE FROSTING

¼ c Crisco
½ t salt
⅓ c maple syrup
2 t vanilla
3 c powdered sugar
¼ c milk

Mix well. Delicious on spice cake.

Carol Cain
Bagley

EASY CARAMEL FROSTING

½ c butter
1 c brown sugar
¼ t salt
6 T milk
3 c powdered sugar

Melt butter. Add brown sugar and salt. Boil hard for 2 minutes. Take from heat, add milk. Boil again. Let cool for 20 minutes. Stir in powdered sugar.

Carol Cain
Bagley

FAVORITE CHOCOLATE FROSTING

1½ c sugar
6T margarine
6 T milk
1 c chocolate chips

Bring sugar, milk and margarine to boil in pan. Boil 30 seconds. Remove from heat and add chocolate chips. Stir until melted and mixed. Cool until warm and frost brownies, cake or other. (very smooth frosting).

Pauline Hanson Irwin
Bagley

Experience is something that when you finally have it, you're too old for the job.

FROSTINGS

1½ c sugar
6 T oleo
6 T milk

Bring to a boil and boil ½ minute. Stir in ½ c chocolate chips and stir until dissolved and spread on cake. Substitute ½ c white chips or lemon chips instead of chocolate chips.

ZonaBelle Corsaut Carroll
Bagley*

When you can think of yesterday without regret, and of tomorrow without fear, you are on the road to success.

FROSTING

6 T white sugar
3 T cream
2 T butter

Boil one minute. Add powdered sugar or use brown sugar in place of white.

Terry Smith Clark
Bagley

MARSHMALLOW FROSTING

2 egg whites
 1½ c sugar
 ½ c water
 1 T light corn syrup
 ½ t salt
 1 t vanilla
 1 c marshmallows - cut fine

Combine egg whites, sugar, water, corn syrup and salt in double boiler. Beat over rapidly boiling water with high speed of mixer until it forms peaks when beaters are raised (about 7 minutes) Remove from heat. Add vanilla and marshmallows. Continue beating until thick enough to spread. Generously frosts an 8 or 9 inch cake or tube cake.

Carol Cain
 Bagley

MINUTE FUDGE FROSTING

1 c sugar
 ¼ c butter
 pinch of salt
 ¼ c cocoa
 ¼ c milk
 1 tsp vanilla

Stir all together except vanilla and bring to a boil. Boil for 1 minute. Remove from fire and add vanilla. Beat until it starts to lose its gloss and spread on cake. Double for large cake.

Pat Augustus
 Bagley

FLUFFY WHITE FROSTING

In a small pan, combine 1 c sugar, ½ c water, ¼ tsp cream of tartar and a dash of salt. Bring to a boil and stir until sugar is dissolved. Very slowly add hot syrup to 2 beaten egg whites. Beat at high speed until stiff peaks form. Beat in 1 tsp vanilla.

Leona Whitecotton
 Bagley

CANDY

ICE CREAM

SAUCES

POPCORN



BETTY BAKER FUDGE

3 c sugar
 1 envelope unflavored gelatin
 2 tsp vanilla (add later)
 2 squares bitter chocolate
 ½ c white syrup
 1 c milk
 1 c oleo

Put over low heat until chocolate is melted. Then cook over medium heat until 238 degree stage or soft ball. Set off and cool. Add vanilla now. Then beat until it loses its shine. Add 1 c nuts if you like. Put in buttered 9 x 9 pan.

Elizabeth Kolbe
 Bagley
 Helen Pohl
 Perry

CARAMELS

2 c sugar
 ½ c butter
 ¾ c Karo syrup
 1 pint cream

Put all together in a heavy pan and bring to a boil slowly and cook to a fairly hard boil when tested in cold water. Remove from the fire and add 1 tsp vanilla and ½ c pecans chopped or other nuts if desired. Pour into a buttered pan and when nearly cold cut in small pieces and wrap in wax paper. Store in cool place.

Sonny Kolbe
 Yale

CHERRY MASH CANDY

2 c sugar
 dash salt
 16 reg marshmallows
 ¼ c oleo
 1 small can evaporated milk (1 c)
 1 tsp vanilla
 1 large pkg cherry chips (2 sm pkg)

Dissolve sugar, salt, marshmallows, oleo, and evaporated milk on low heat. Boil this mixture for 6 minutes stirring so it won't scorch. Remove from heat, add vanilla and cherry

chips. Grease 9 x 13 inch pan, pour above mixture in pan, smooth out even. Let set. Add:

12 oz pkg chocolate chips (melted)
 ¾ c crunchy peanut butter
 1 T oleo. 12 oz pkg salted peanuts
 (crushed fine in blender)

Pour this over Cherry layer. Cut before it sets too hard so pieces will be smooth and not crumbly.

Velma Zeller Fell
 Bayard

CHOCOLATE FUDGE

2¼ c sugar
 ½ stick oleo
 1 c evaporated milk

Mix together, bring to a boil, (stirring constantly) Boil 5 minutes. Remove from heat. Blend in 1 tsp vanilla, 2 c chocolate chips, 1 - 7 ounce jar marshmallow creme, nuts. Pour in pan. Cut into squares when cool. Never fails!

Jackie (Tardy) Badger
 Bagley

CHEX PARTY MIX

1 pk of each rice, wheat, corn, bran
 chex cereals
 ½ c of butter or margarine
 1¼ tsp of season salt
 4½ tsp worcestershire sauce
 2 c of each chex cereal
 1 c mix nuts

Preheat oven to 250 degrees. Heat butter in a roaster until its melted. Remove from oven stir season salt, sauce in and then put in chex and nuts. Mix until all coated over. Put back in oven one hour, stirring every 15 minutes good. Take a cookie pan or jelly roll pan and put 2 thicknesses of towel paper. Pour out on this paper towels and let cool. Can or freeze them. Very good snack.

Mrs Ross Zeller
 Bagley

CARAMELS

- 1 c sweetened condensed milk
- 1 c whole milk
- ½ c evaporated milk or cream
- 2 c sugar
- 4 T butter
- 1 tsp vanilla
- 1 c dark or light Karo syrup
- ½ c nuts (optional)

Combine and stir constantly while cooking. Stir with wooden spoon. Cook until it forms a firm ball in cold water. Pour into pan. Cool, cut, wrap in wax paper.

Marian Ross Gardiner
Minburn

CORN FLAKE CANDY

- ¼ c sugar
- 1 c light corn syrup
- ½ c cream ½ and ½
- 4 c corn flakes
- 1 c flaked coconut
- 1 c nut meats (chopped)

Cook sugar, syrup, and cream to soft ball stage, remove and add to corn flakes, coconut and nuts. Stir with fork. Drop on buttered pan. (Tastes like Chop suey).

Agnes Austin
Bayard

Time is the only thing that doesn't fly when you try to kill it.

DIVINITY CANDY

- 4 c sugar
- 1 c white Karo syrup
- ¾ c water

Boil the ingredients together until it forms a hard ball dropped in cold water. Beat 3 egg whites real good and pour syrup over them slowly, beating all the time. Add vanilla and nuts and beat until you can drop by spoon fulls on waxed paper.

Grace Ferguson Anderson
Bagley

EGGNOG FUDGE

- 2 c sugar
- 1 c eggnog
- 1 T light corn syrup
- 2 T butter or oleo
- ½ c chopped walnuts

Butter sides of a heavy 3 quart saucepan. In pan combine sugar, eggnog, and corn syrup. cook over medium heat, stirring constantly till sugar dissolves and mixture comes to a boil. Cook to soft ball stage (238 degrees) stirring only a s necessary. Remove from heat and cool to lukewarm (110 degrees) without stirring. Add the 2 T butter or oleo and 1 tsp vanilla. Beat vigorously till fudge becomes very thick and starts to lose it's gloss. Quickly stir in nuts. Spread in buttered 8 x 4 x 2 pan. Cut when cool and firm. Makes 1 pound.

Susan Naylor Hoffman
Bagley

The successful physician is a doctor who can manage to keep the patient calm until nature has time to cure him.

**FERN KLINZMAN'S
FOOL - PROOF DIVINITY**

- 2½ c sugar
- 2 T milk
- ⅓ c water
- ½ c white corn syrup
- 2 egg whites

Mix sugar, milk, water and syrup in heavy saucepan. Place on medium heat. stirring constantly until it begins to boil. Boil till hard ball stage stirring occasionally, so it will not stick. Remove from heat, let stand while beating egg whites. Beat egg whites very stiff. Pour syrup slowly into egg whites while beating constantly. Add 1 tsp vanilla, beat till stiff. Pour in pan, cut when set.

Jane Emley
Bagley

FRUIT BALLS

¾ c peanut butter
 1 c chopped nuts
 1 c chopped dates
 1 c chopped coconut
 1 c powdered sugar
 salt
 ½ tsp vanilla
 beat 1 egg

Mix all together. Make walnut size balls. chill 2 hours. Melt 1 large pkg chocolate chips. Melt ¼ c wax. Mix together in double boiler. Dip balls in chocolate mixture. Put on waxed paper.

Jackie Tardy Badger
 Bagley

Just when you think tomorrow will never come, it's yesterday.

FUDGE

This recipe is in memory of our dad (whom was to me "pop"). He always made this fudge.

3 c sugar
 1 - 13 oz can carnation milk
 2½ squares semi-sweet chocolate
 pinch of salt

Mix the above ingredients in a large skillet and cook to the soft ball stage. Remove from stove add a good sized dab of butter or oleo and let stand for a few minutes. Add two pinches of cream of tartar and 1½ tsp of vanilla. Beat until of creamy consistency, add a cup of black walnuts and spread on two large plates to cool. Cut into pieces while still warm.

Frances Duncan Bullock
 In Memory of
 Harry B "Had" Duncan
 Bagley

Thinking is like loving and dying; each of us must do it for himself.

MEXICAN CANDY

½ c sugar
 2 c white sugar
 1 c milk
 ¼ c butter or margarine

Burn ½ c sugar in heavy sauce pan. Then add 2 cups white sugar, milk and butter or margarine. Cook to soft ball stage. Cool then beat till creamy. Add ½ cup pecans. (Butternuts are better).

Myrtle Zaruba Gardner
 Bagley

MINT CANDY

1 c white sugar
 ¼ c corn syrup - white or dark
 ½ c water

Cook to soft ball, don't stir. Remove from fire, add 1 c miniature marshmallows, stir until blended then add ¼ c powdered sugar, ½ tsp mint flavoring, few drops of green coloring and 2 c pecans. Drop by tsp on buttered cookie sheets.

Myrtle Zaruba Gardner
 Bagley

MINTS

½ c high grade margarine
 ½ c veg shortening
 or

1 c Imperial margarine
 ½ c less 1 T water
 1¼ tsp salt
 1¼ tsp flavoring
 3 lbs sifted powdered sugar, or more
 Knead until stiff, add coloring as desired. Makes 250-300.

Mrs Ray Scott
 Guthrie Center

MINTS

2 oz cream cheese
 ¼ tsp flavoring
 1⅔ c powdered sugar

Mash cheese, add flavoring and color. Stir in sugar, dip in sugar.

Leona Whitecotton
 Bagley

MY MOTHER'S LIGHT FUDGE

1½ c sugar
1 c brown sugar
¼ c syrup
½ c cream or milk or ½ and ½
¼ tsp soda
dab of butter

Cook to soft ball stage, cool slightly and beat. Pour into buttered pan or dish. Cool and cut into squares.

Mary (Erb) Carson
Bagley

Whenever two people meet there are really six people present. There is each man as he sees himself, each man as the other person sees him, and each man as he really is.

NEVER FAIL DIVINITY

4 1/8 c sugar
¾ c lt corn syrup
1 c water
¼ tsp salt

Combine above and cook over medium heat. Stir to be sure sugar is all dissolved. Boil to 240 degrees on the candy thermometer. Remove from heat and allow to cool to 180. In small mixer bowl beat until stiff 2 large egg whites. Change them to large mixer bowl and pour syrup slowly over them with beaters running at full speed. Add 1 tsp vanilla and continue beating until it begins to hold its shape. I find it advisable to finish beating by hand as it is easier to tell by feel if it is ready to drop by spoonfuls on waxed paper or pour into well buttered 9 x 13 pan.

Inez Moore
Bagley

A man who can't forget is worse off than a man who can't remember.

NEVER FAIL FUDGE

2 c white sugar
½ c white syrup
2 T cocoa
2 tsp cornstarch, add a little salt
½ c water

Cook all to soft ball, test in cold water. When cooled add:

2 T butter
1 tsp vanilla

Beat all until creamy and it has lost its gloss. This recipe was used by Ola Maynard Robinson and she always had it ready to give at Halloween when children called. She was the mother of Kenneth Robinson.

Mary Louise (Moulton) Robinson
Bayard

OATMEAL COOKY-CANDY

2 c sugar
½ c milk
½ c butter
1/8 tsp salt
1 tsp vanilla
1 c Peanut Butter
3 c Oatmeal

Combine sugar, milk, butter, and salt. Boil for 1 minute, remove from heat. Stir in vanilla and peanut butter. Stir until smooth and add oatmeal. Drop by tablespoons on waxed paper. Makes 3 dozen.

Jane Emley
Bagley

PARTY BUTTER MINTS

¼ c white Karo syrup
¼ c crisco
½ tsp mint or butter flavoring
few drops food coloring as desired

Mix above ingredients well, then add 1 lb powdered sugar (or enough for a stiff mixture). Mold with a fork or flower molds, etc. Let set uncovered until dry on surface. These may be stored in airtight container several days or may be frozen for weeks.

Catherine (Cross) Sellers
Bagley

PARTY MINTS

2½ c white sugar

½ c water

¾ c white syrup

Cook all three ingredients to the soft ball stage on candy thermometer. Remove from fire and beat until white and creamy. Add flavor and color. (Use essence type of flavoring). Drop from teaspoon onto waxed paper. (Keep pan over hot water). Store in tight container.

LaVaun Hill
Bagley

PEANUT BRITTLE

2 c sugar

1 c white syrup

½ c hot water

dash of salt

Boil until mixture spins a thread. Add 2 cups raw peanuts and let cook until mixture turns a medium brown stirring all the time. Take off. Add 1 T of butter and 1 t soda. Stir and pour on buttered cookie sheet to cool. Crack in pieces when cool.

Margaret Parker Zeller
Bagley

PEANUT BUTTER BALLS

2 c sifted powdered sugar

1½ c chunk style peanut butter

2 c chopped dates (cut fine)

1 c chopped pecans

6 T melted butter

Combine above ingredients and shape into balls the size you want. I prefer about 1 T to a ball. Chill thoroughly. Melt 12 oz chocolate chips and ½ square of paraffin in double boiler. Dip and coat chilled balls with chocolate mixture. Place on waxed paper and chill. Store in refrigerator or freezer.

Margaret Parker Zeller
Bagley

PEANUT BUTTER CANDY

½ c white sugar

½ c white syrup

¾ c peanut butter

1 tsp vanilla

2 c Rice Krispies

Boil syrup and sugar till boils hard. Mix in peanut butter, Rice Krispies, and vanilla. Drop on wax paper.

Sue (Vaux) Mozingo
Shenandoah

PEANUT CLUSTERS

1 lb white almond bark

12 oz pkg chocolate chips

1 lb pkg salted peanuts

Melt bark and chips, add nuts, stir well. Drop by teaspoons on waxed paper. Chill.

Carol Clouse
Bagley

PEANUT CLUSTERS

1 c peanut butter

1 c chocolate chips

1 c butterscotch chips

Melt together add 2 c peanuts. Mix together until stiff enough to drop by spoon on wax paper.

Guenith Fitz
Bagley

SOFT CARAMELS

1 c sugar

1 stick margarine

1 c white syrup

¼ tsp salt

½ c half and half

Bring to a boil, remove from stove and add another ½ cup half and half. Cook to 245 degrees on candy thermometer. Pour in 8 x 8 pan and leave in refrigerator over night. Cut in 1 inch squares and wrap in wax paper. Cool or freeze.

Margaret Parker Zeller
Bagley

SPICED FUDGE CANDY

3 c sugar
 1 c milk
 heaping T butter
 2 heaping T cocoa
 1 tsp cinnamon
 few grain allspice
 $\frac{1}{2}$ tsp powdered cloves
 1 c chopped nuts
 1 tsp vanilla

Cook sugar, milk, butter and cocoa to soft ball, beat in spices and remove from fire, beat in nuts and vanilla and continue beating until creamy. Turn into buttered tin cool and cut.

Opal Zeller Dresback
 Bagley

WHITE FUDGE

2 c white sugar
 1 c brown sugar
 $\frac{1}{3}$ c white syrup
 $\frac{2}{3}$ c cream

Boil to soft ball. Remove from heat. Add 1 t vanilla and 1 T butter and cool. Beat until it loses its gloss then pour in 8 by 8 pan and cut in squares. May add nuts if desired.

Margaret Parker Zeller
 Bagley

Science has been taking great strides forward. Now it's only fifty years behind the comic books.

YUM YUM BALLS

1 bag caramels
 1 stick butter
 $\frac{1}{2}$ cup Eagle brand milk

Melt in double boiler. Dip large marshmallows in the mixture. Roll in rice krispies and put on wax paper.

Donna Kolbe
 Yale

FREEZER ICE CREAM

5 eggs, beaten well in mixer
 1 cup sugar
 1 qt milk
 2 T flour
 1 cup sugar
 $\frac{1}{2}$ t salt

Add 1 cup sugar to eggs and beat until light. Let set while you cook milk, flour, sugar and salt. When this is cooked, pour slowly over the above egg mixture with mixer going. Add 3 T vanilla, 1 pt $\frac{1}{2}$ and $\frac{1}{2}$, and 1 cup whipping cream. Enough milk to fill freezer to the gal mark or a good $\frac{3}{4}$ full. Takes about $\frac{1}{2}$ gallon milk in all. Freeze as usual.

Sonny Kolbe
 Yale

HOMEMADE ICE CREAM

4 large eggs
 2 c sugar
 1 pkg instant vanilla pudding
 1 large cool whip
 1 T vanilla

Beat together eggs, sugar and pudding. Fold in cool whip and vanilla. Pour into freezer (6 qt) and add whole milk to fill. Mix well and freeze. This is great for ice cream socials because it can be made ahead. It doesn't separate, just needs fresh strawberry topping.

Helen Richey
 Bagley

ICE CREAM

7 eggs, beat well
 2 c sugar
 5 T vanilla
 $\frac{1}{2}$ T lemon extract
 2 pints of $\frac{1}{2}$ and $\frac{1}{2}$
 $\frac{1}{2}$ pint whipped whipping cream.

Finish filling container with milk. Makes approximately $1\frac{1}{2}$ gallons. Freeze.

Mrs Bryon Safely
 Grand Junction

ICE CREAM

8 to 10 eggs
 2½ c sugar
 1 tsp vanilla or lemon
 2½ c milk

Put in blender and mix well. Pour into freezer and add enough milk to fill within 1½ inches from top. You can add strawberries, peaches cut fine for variety. For 1½ gallon ice cream freezer.

Dale Smith
 Bagley

ICE CREAM WITH INSTANT PUDDING

6 eggs
 1 pkg vanilla instant pudding
 1 pkg lemon instant pudding
 2 c sugar

Beat eggs and sugar, mix each pkg of instant pudding the usual way with 2 cups milk in each vanilla and lemon. Add this mixture to the beaten eggs and sugar. Add ½ and ½ cream coffee rich some pet milk and rest whole milk. To fill freezer add flavoring lemon, vanilla.

Velma Zeller Fell
 Bayard

PUMPKIN ICE CREAM

16 oz can of pumpkin
 1 c brown sugar
 1 tsp cinnamon
 ½ tsp nutmeg
 ½ gallon vanilla ice cream

Soften ice cream in large bowl. In smaller bowl, mix pumpkin, brown sugar, cinnamon, nutmeg. Add pumpkin mixture to ice cream and mix well. You may want to put this in two pie dishes and serve wedges. Freeze.

Marcella Jochims Carstens
 Bagley

YUMMY ICE CREAM

2 pkg dream whip
 4 or 5 eggs beaten
 2 c sugar

pinch salt
 1 pkg instant vanilla pudding
 2 T vanilla

Make Dream Whip as directed. Beat remaining ingredients and mix with Dream Whip mixture. Put in freezer, add enough milk to make 1 gallon. Freeze.

Agnes Austin
 Bagley

PINEAPPLE SHERBET

4 c sugar
 4 lemons (juice) or ½ cup real lemon
 2 c water or milk
 can of pineapple, (corn size) crushed
 4 egg whites
 1 pint whipping cream

Fill on up with milk to make 1 gallon. Stir mixture. Freeze in ice cream freezer. The consistency is better if allowed to be thoroughly frozen.

Beulah Linstad
 By Don and Marilyn Irwin
 Perry

CRUNCHY DESSERT TOPPING

¼ c brown sugar (packed)
 ¼ c dark corn syrup
 2 T butter or margarine
 ½ t salt
 3 c Kix cereal
 1 c walnuts, chopped

Heat oven to 325 degrees. Butter 10½" x 15½" pan. Heat brown sugar, corn syrup, butter, and salt in 3 qt saucepan over medium heat, stirring constantly until sugar is dissolved. About 5 minutes. Remove from heat; stir in cereal and walnuts until well coated. Spread mixture evenly in pan. Bake uncovered 15 minutes. Cool 10 minutes; loosen with metal spatula. Let stand until firm, about 30 minutes. Break apart. Serve over ice cream. Store in airtight container. Makes about 6 c.

Carolyn Becker Yates

FUDGE SAUCE

1 c sugar
 4 T cocoa
 3 T cornstarch
 ¼ t salt
 1 c hot water
 2 t butter
 2 t vanilla

Stir together sugar, cocoa, corn starch, and salt. Add hot water, cook until thick enough for sauce, it will thicken like pudding. Add butter and vanilla. Cool, you may serve warm or cold. Store in refrigerator.

Sharon Zeller Nelson
 Hampton

HOT FUDGE SAUCE

1 lg can evaporated milk
 2 c sugar
 3 squares of cooking chocolate
 2 T vanilla

Combine and bring to a boil and cook 5 minutes. Remove from heat and add vanilla. Beat one minute and serve over ice cream.

Sandy Gubser
 Bagley

CARAMEL CORN

2 sticks oleo
 2 c brown sugar
 ½ c white syrup
 1 tsp salt
 1 tsp soda
 8 qts popped popcorn

Combine oleo, sugar, syrup, and salt in a heavy pan. Boil for 5 minutes. Remove from stove and add soda. Pour over popped corn. Spread on cookie sheets. Bake in 200 degree oven for 1 hour. Stir every 15 minutes.

Jim Culbertson
 Bagley

CARAMEL CORN

2 c sugar
 ½ c water
 ¼ c butter or oleo
 ½ ½ tsp cream of tartar

Stir until mixture boils. Continue cooking till center turns light brown. Remove from heat and add ½ tsp soda. Pour over 2 gal popped corn. Stir till corn is covered. Store in tight container.

Jane Emley
 Bagley

CHOCOLATE POPCORN

4 qts popcorn (popped)
 1 c sugar
 ½ c water
 ½ c white corn syrup
 3 T butter
 ½ c chocolate chips

Combine sugar, water and syrup and cook for 5 minutes. Add Butter and chips. Cook to 270 degrees using candy thermometer or to a light crack stage when tested in cold water. Pour over popcorn. Mix. Can be made into balls.

Agnes Austin
 Bagley

DAD'S POPCORN BALLS

5 c miniature marshmallows
 1½ sticks margarine

Cook over low heat until melted and add 1 box orange jello and mix well and pour over 6 qts popcorn. Form into balls. Always a favorite at Christmas.

Vera Smith Bowman
 Coon Rapids
 Ramona Smith Headlee
 Guthrie Center
 Terry Smith Clark
 Bagley

**GRANDMA KATIE'S
POPCORN BALLS**

1 c sugar
 1 c white syrup
 1 pkg jello (any flavor)
 (no water)

Bring mixture to a full boil. Pour over 2 qts popped corn.

Joyce Pickering
 Bagley

PLATFORM POPCORN

6 T butter
 1 T worcestershire sauce
 1 tsp seasoned salt
 ½ tsp garlic powder
 1 qt unsalted popped corn
 1½ c (3 oz can) chow mein noodles
 1½ c bite size shredded wheat
 1 c pecan halves
 1 tsp basil

Melt butter in large skillet. Add next 3 ingredients. Add next 4. Toss until well coated. Sprinkle with basil. Put on cookie sheet. Heat in oven 250 degrees for 45 minutes. Stir occasionally. Cool. Store in refrigerator if making far in advance.

Doris Clark
 Bagley

OVEN CARAMEL POPCORN

2 c brown sugar
 2 sticks oleo or butter
 ½ c Karo syrup
 1 tsp salt
 1 tsp soda
 7½ c popped corn.

Cook brown sugar, oleo, syrup and salt for five minutes. Remove from stove, add soda, stir and pour at once over the popped corn. Place in pans with at least 2 to 3 inch sides, put in 200 degree oven for about 1 hour, stirring at 15 minute intervals. Remove from oven and let cool. It is not sticky and can be stored in airtight container to keep it fresh.

Catherine Cross Sellers
 Bagley

POPCORN BALLS

2 c sugar
 ½ c corn syrup
 ½ c water
 1 tsp vanilla
 1 tsp vinegar
 dash of salt
 coloring if desired

Boil sugar, syrup, and water to 242 degrees. Add vanilla, vinegar, salt, and coloring. Boil to 250 degrees. Pour over a roaster pan of popped corn. Stir well. Wet hands and form into balls. Makes 18 to 20 good sized balls.

Inez Hasty Moore
 Bagley

RUTH'S OVEN CARAMEL CORN

8 qts popped corn
 2 c brown sugar
 2 sticks of butter or margarine
 ½ c white syrup
 1 tsp Kitchen Klatter burnt sugar
 flavoring
 ½ tsp soda
 peanuts (optional)

Combine brown sugar, syrup, butter and salt, boil for 5 minutes. Stir all the time. Add flavorings and soda, pour immediately over corn. Put in 2 large cake pans, place in oven at 250 degrees for 1 hour. Stir every 15 minutes. Cool.

Marian Ross Gardiner
 Minburn

If at first you don't succeed
 — you are running about
 average.

SUGAR CANDY POPCORN

4 qts popped popcorn
 slightly salted
 1 c sugar
 3 T water
 3 T Oleo

Combine sugar, water, and oleo in saucepan, bring to boil about 3 minutes or until it starts to turn sugar. Add any color of food coloring. Pour over popcorn and mix well.

Terry Sue Trucks
 Great Granddaughter of
 Mr and Mrs Lew Wagner
 Jefferson

CANNING AND FREEZING



JAMS
JELLIES
PICKLES
RELISHES

BRIGHT RED CATSUP

3 t whole cloves
 3 t broken stick cinnamon
 2 t celery seed
 2 c white vinegar

Bring to boil and set aside.

Run 16 lb ripe tomatoes, cooked, and run through colander. Press all the pulp through. Add 2 c sugar to tomato and simmer until mixture and reduced about half. Strain vinegar-spice, discard the spice and add to tomato. Add 3 T pickling salt, ½ t garlic salt and simmer until thick. Pour into hot, sterilized jars and seal tightly. Makes 4 to 5 pints.

Vera Thaler Deal
 Bagley

BRIGHT RED CATSUP

3 T whole cloves
 3 T broken stick cinnamon
 2 c white vinegar
 16 lbs ripe tomatoes (12-15 qt juice)
 1 medium size onion
 ½ tsp cayenne pepper
 2 c sugar
 ½ tsp garlic salt
 3 T pickling salt

Measure spices into stew pan. Add vinegar cover and bring to boil. Remove from fire and let stand and steep; while you prepare tomatoes. Wash quarter in kettle and chopped onion. Bring to boil and boil for 15 minutes stirring occasionally. Run cooked tomatoes through colander taking out seeds and skin. Add sugar, bring to boil and simmer until has reduced to half. Then strain vinegar and spices into kettle discarding spices. Boil and put in jars and seal.

Juanita (Brody) Hollar
 Jefferson

By the time a person is old enough to know better, he is smart enough not to get caught.

TOMATO CATSUP

25 ripe tomatoes
 1 onion
 ¼ tsp red pepper

Cook above and run through sieve. Put juice on to cook with 1 cup sugar, boil down half.

1 c vinegar, heated
 1½ tsp cloves
 1½ tsp cinnamon
 1 tsp celery seed

Set aside. Add vinegar and spices, when cooked down, and then add 4 tsp salt. (Salt thickened this)

Marie Simmer Krueger
 Jefferson

The only difference between stumbling blocks and stepping stones is the way you use them.

CANNED GREEN PEPPERS

2 quarts white vinegar
 1 pt oil
 1½ c sugar
 1 quart water
 1 c salt (scant)

Wash peppers, remove seeds and slice. Pack in jars. Combine ingredients and bring to a boil. Fill each jar with boiling liquid and seal.

Mrs Patsy Letterman Clipperton
 Bagley

CORN FOR FREEZER

4 quarts corn
 1 quart water
 1 c sugar
 2 T canning salt
 1 stick oleo

Cut corn from cob. Cook 10 minutes. Cool and put in container and freeze.

Rita Drake
 Bagley

FROZEN CREAM AND BUTTER CORN

3 doz ears of corn
1 lb butter (not oleo)
1 pint $\frac{1}{2}$ and $\frac{1}{2}$
 $\frac{1}{4}$ cup salt
 $\frac{1}{2}$ cup sugar if desired

Cut off corn from cob. Add remaining ingredients. Put in a 300 degree oven for about $1\frac{1}{2}$ hours. Stir often. Remove from oven and set pan in ice water to cool. Pack in plastic bags or freezer containers and put in freezer.

Catherine Cross Sellers
Bagley

KRAUT

Fill 1 quart jar with fine shredded cabbage. Don't pack in jar. 1 tsp canning salt on top. Run knife down through jar from top to bottom. Pour boiling water on to fill jar. Seal with zinc lids. Let set where it is warm for 2 weeks. This will leak out of jars some so set in container.

Doris Clark
Bagley

FROZEN PEACHES

4 c sugar
3 c water
1 small can frozen orange juice

Peel and slice ripe peaches. Mix together and do not heat sugar, water, and orange juice. Place peaches in freezer containers. Pour liquid over to cover and freeze.

Catherine Cross Sellers
Bagley

PEAR CONSERVE

3 doz large pears
1 No 2 $\frac{1}{2}$ can crushed pineapple
3 large oranges
 $\frac{3}{4}$ c sugar to each cup pulp.

Peel and grind pears and grind oranges. Add pineapple and sugar. Let simmer for quite a while. Then add 1 medium bottle of red

maraschino cherries, cut fine. Boil and seal.

Zola Krueger
Bagley

QUICK PLUM PRESERVES

Wash plums, remove pulp, then run skins through food grinder. Mix with pulp. To 1 cup of this plum mixture add 2 c sugar and mix thoroughly. Cook 5 to 7 minutes. Put in hot sterilized jars and seal.

Mrs Dean (Maxine O'Connell) Allen
Yale

RHUBARB JAM

5 heaping c rhubarb, cut in pieces
5 c sugar

1 lb orange slice candy, cut up

Mix and let stand overnight. Then boil slowly 12 minutes. Keep refrigerated.

Ethel Hobit Maas
Hubbard

STRAWBERRY JAM

2 c sugar
 $\frac{1}{2}$ c water
1 pint strawberries

Boil sugar and water until it spins a thread. Add the berries and boil 10 minutes and seal.

In memory of
Grace Remele Grassmeier

BEET PICKLES

1 c vinegar
1 c sugar
2 c water
pickling salt (to taste)
cloves
cinnamon stick

Boil and peel skins of enough beets to make 3 quarts. Cut beets in sizes desired. Heat vinegar, sugar, water, and salt. Tie some cloves and cinnamon stick in a small bag. Bring to a boil the above vinegar with the beets. Seal in sterilized jars.

In memory of
Esther Maas Warner

BING CHERRY OLIVES

Use either light or medium recipe.

Light Syrup:

½ cup sugar
scant ½ cup salt
2 cups vinegar
1 cup water

Medium Syrup

1 cup sugar
scant ½ cup salt
2 cups vinegar
2 cups water

Bring to boil, pour over cherries in the jars and seal. Pressure 5 lbs for 10 minutes.

Terry Smith Clark
Bagley

DILLED CARROTS

2 pkgs carrots, peel, and cut to 4"
4½ c water
4 c white vinegar
½ c canning salt
few drops tabasco
1 clove garlic for each jar
1 tsp dill weed per jar

Put carrots in hot jars. Combine rest in pan and boil. Lower heat and simmer 5 minutes. Put mixture in jars then add garlic and dill weed. Process 10 minutes in water bath. Let stand 2 weeks.

Vicki Hoyt Stanley
Bagley

Tact is the ability to close your mouth before somebody else wants to.

GREEN TOMATO DILL PICKLES

5 lb small firm green tomatoes
garlic cloves
fresh dill heads or dill seed
1 qt vinegar
1 qt water
⅓ c salt

Wash tomatoes and quarter. Pack loosely in hot quart jars. To each quart add: 3 or 4 dill heads or 2 T dill seed, and 1 garlic clove. Heat vinegar, salt, and water to boiling, pour into hot jars to within ½" of top. Adjust lids. Process in boiling water bath for 20 minutes (start timing as soon as jars are placed in water.)

Mary Jane Carothers Carroll
Bagley

DILL PICKLES

Cucumbers
dill
3 quart water
1 quart vinegar
1 c pickling salt

Soak cucumbers overnight in water. Place in jars over one head of dill. Cover with remaining ingredients which have been boiled and cooled. Seal.

Makes 7 quarts.

Bertha Bean Cain
Bagley

CRISPY SWEET PICKLES

14 dill size cucumbers
1 qt vinegar
8 c sugar
3 sticks cinnamon
1 tsp celery salt

Put cucumbers in stone jar or crock. Pour boiling water over them, enough to cover. Following morning drain water off and again cover with boiling water. Repeat this twice more. On fifth morning drain cucumbers and slice into ¼" slices. Make syrup from recipe, heat to boiling and put on cucumbers. Reheat 2 or more mornings and pour over cucumbers. On the 8th morning, reheat syrup and cucumbers. Boil for 3 - 4 minutes to heat through. Seal in jars.

Katie McCartney
Bagley

DELICIOUS CHUNK PICKLES

50 cucumbers dill size. Soak 1 week in heavy salt water, put in clear water 3 mornings, changing water each morning. Then, 11th day, cut into ½" thick chunks; boil ½ hour in enough clear water to cover pickles with 2 tsp alum. Then pour cold water over them until alum is all rinsed off. Make a syrup of 5 lb sugar, 2 qts cider vinegar, ½ can whole allspice, 2 tsp celery seed. Heat to boiling and pour over pickles. Pour syrup off for 3 mornings and heat. Seal on 3rd morning.

In memory of
Velma McCartney

GRANDMA REFRIGERATOR PICKLES

7 to 9 c of cucumbers sliced
1 c onions sliced
2 T pickling salt
2 c sugar
1 c vinegar (white)
1 tsp celery seed
¼ tsp alum

Mix and pour over cucumbers and onions store in refrigerator. Will keep up to 6 months.

Shanee Elgin
Bagley

LIME PICKLES

8 lb cucumbers
2 c lime
2 gal water
2 qt vinegar
8 c sugar
1 T salt
1 tsp celery stick
1 tsp whole cloves
1 tsp mixed pickle spices

Soak cucumbers, lime in water for 24 hours. Pour off liquid, rinse well, and soak in fresh water for 3 hours. Drain, rinse again and cover with the remaining ingredients brought to a boil. Let stand over night. Next

morning boil 30 - 40 minutes and seal.

EdithBelle Myers Culbertson
Bagley

SOCIETY PICKLE CHIPS

14 or more dill size cucumbers
1 qt vinegar
8 c sugar
1 T pickling salt
2 T spice (pickling) in a sack

Wash cucumbers and cover with fresh boiling water for 3 mornings. Fourth morning, drain and slice ¼ to ½ inch thick. Heat to boiling the remaining ingredients. Add few drops of green food coloring if desired, and pour over pickles. Heat this brine 3 or 4 mornings and pour over pickles. Seventh morning put in jars and heat syrup and pour over pickles. Seal.

Vicki Hoyt Stanley
Bagley

SWEET PICKLES

25 cukes
2⅔ c coarse salt
1½ gal water
1 T alum
1 qt vinegar
2 qt sugar
2 sticks cinnamon
¼ t mace
1 T whole cloves

Put cukes in salt and water brine. Let stand 2 weeks. Wash, cut into slices, and cover with water and alum. Let stand overnight. Do again if needed. Drain and wash. Mix sugar and vinegar. Tie in cloth spices and put in vinegar solution. Bring to boil and pour over sliced cukes to cover. Drain this off and boil and pour back over for 3 mornings. On fourth morning put cucumbers in jar and pour hot vinegar syrup over and seal.

Ann Safley Frederick
Bagley
Marie Simmer Krueger
Jefferson

CUCUMBER RELISH

12 cucumbers
6 onions
2 peppers (1 red and 1 green)
1 bunch celery

Sprinkle with salt. Grind and let stand one hour. Drain. Make syrup of:

1 pint vinegar
3 c sugar
1 t dry mustard
2 t mustard seed
½ t celery seed

Boil 5 minutes. Add to relish. Mix and cook 10 more minutes and place in sterile jars and seal. Makes 7 pints.

Carol Cain
Bagley

CUKE RELISH

8 c ground cukes
2 onions
4 T celery seed
2 c vinegar
3 c sugar
3 tsp mustard seed
1 tsp tumeric

Soak cukes and onions in ½ cup salt and 1 quart water for 2 hours. Drain well. Bring other ingredients to a boil and add onions and cukes. Boil 10 minutes and seal.

Blanche Gilliland Hidlebaugh
Bagley

TAIL END RELISH

1 c sliced cucumbers
1 c chopped sweet peppers
2 c chopped cabbage
1 c sliced onions
1 c chopped green tomatoes
2 c string beans cut in 1" lengths
2 c chopped carrots
1 c chopped celery
2 T mustard
2 c sugar
½ c salt
1 tsp celery seed

2 T tumeric
2 c vinegar
2 qts water

Soak cucumbers, peppers, cabbage, onion, and tomatoes in salt water overnight. Drain. Cook the string beans separately in boiling salted water until tender (I use canned ones if there is none in garden) Drain well. Mix soaked and cooked vegetables with remaining ingredients in large preserving kettle. Boil 10 minutes. Place in hot sterilized jars and seal. Makes 6 or 7 pints.

Mary Arrowsmith
Bayard

QUICK TOMATO PRESERVES

3 c cubed peeled tomatoes
2 c sugar
1 - 3 oz package lemon jello

Boil tomatoes for 10 minutes. Remove from heat and stir in sugar. Stir 10 more minutes. Remove from heat and add lemon jello. Stir well. Pour into 3 jelly jars and seal.

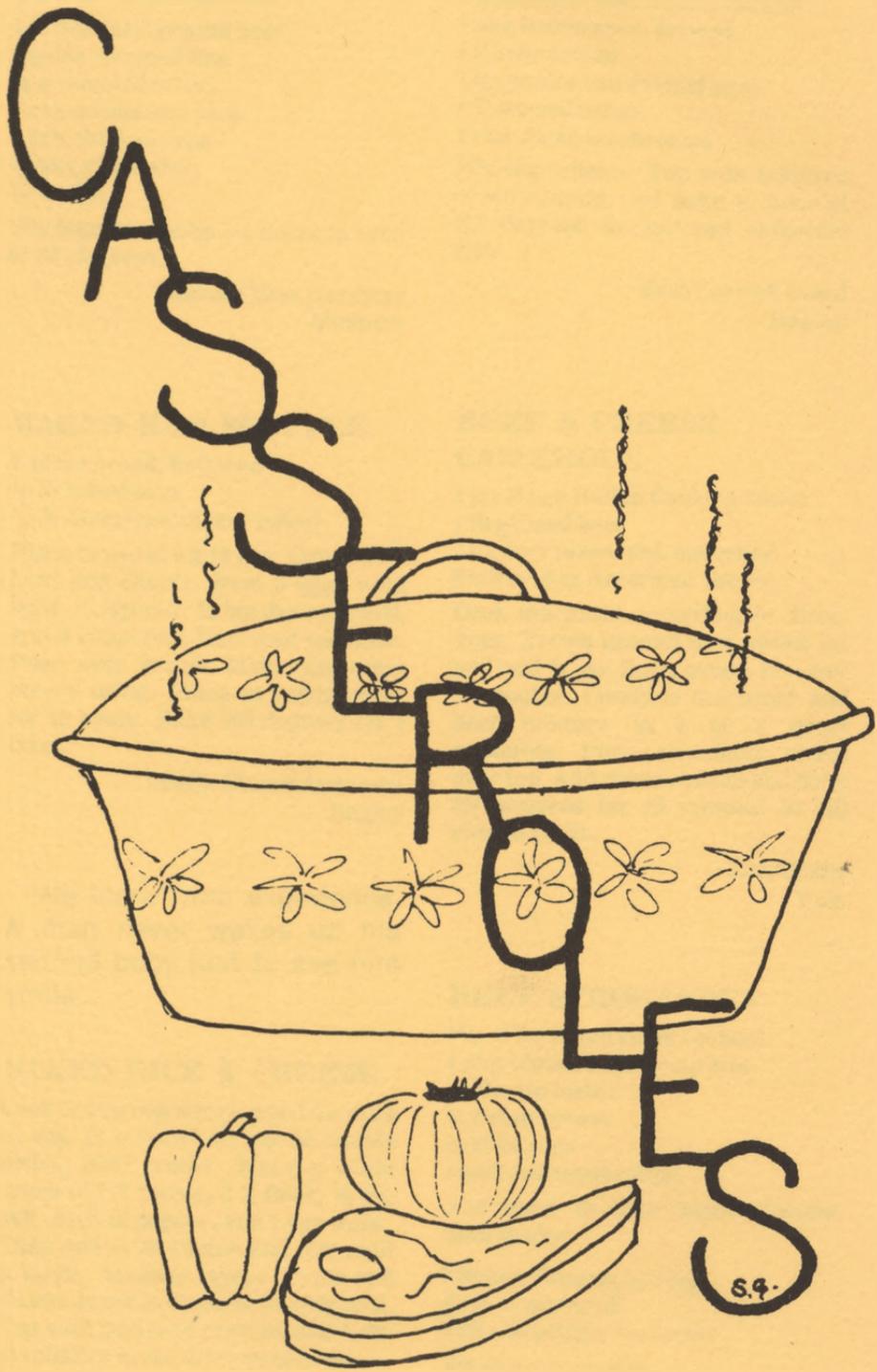
Iola Muir James
Audubon

TOMATO RELISH

18 - 20 tomatoes, seeded and cut fine
2 - 4 medium onions
2 celery stalks
2 green peppers
2½ c sugar
2 tsp cinnamon
¼ tsp cloves
3 T mustard seed
3 c vinegar
½ c prepared horse radish

Let tomatoes, onions, celery, peppers soak over nite in ½ cup salt. Refrigerate, drain well and add remaining ingredients. Mix well, put in jars and refrigerate.

In memory of
Clara Remele Gilliland



AUNT MINNIE'S BEEF CASSEROLE

1 lb browned ground beef
1 onion chopped fine
½ c chopped celery
1 can mushroom soup
1 can chicken soup
½ pkg of noodles
½ c milk

Mix together, bake 1½ hours in oven at 350 degrees.

Marian Ross Gardiner
Minburn

BAKED HAM SOUFFLE

8 slices bread, buttered
½ lb cubed ham
½ lb American cheese cubed

Place bread in 9 x 13 pan. Cover with ham and cheese. Beat 6 eggs until light. ¼ tsp salt, ⅔ tsp dry mustard, and 3 cups milk beat well together. Pour over bread. Make the night before using. Place in refrigerator for 12 hours. Bake 350 degrees for 1 hour.

Luella Girard Anderson
Bagley

We learn from experience.
A man never wakes up his
second baby just to see him
smile.

BAKED RICE & CHEESE

Cook ½ cup regular rice and 3 c milk (1 cup at a time) in top of double boiler, until tender. Make a white sauce of 2 T butter, 2 T flour, ½ tsp salt, dash of pepper, and 1 cup milk. Then add ½ lb cheese and stir until it melts. Arrange layers of rice and cheese sauce in buttered baking dish. Top with buttered crumbs and bake 30 minutes in 350-375 degree oven.

Luella Girard Anderson
Bagley

BAKED SUCCOTASH

1 pkg frozen lima beans, thawed
1 pkg frozen corn, thawed
1 C sour cream
1 large size can deviled ham
2 T minced onion
1 can sliced mushrooms

Mix ingredients. Top with buttered bread crumbs and bake ½ hour at 350 degrees in buttered casserole dish.

Beth Carrick Dowd
Bagley

BEEF & CHEESE CASSEROLE

1 jar Ragu Italian Cooking Sauce
1 lb ground beef
2 c elbow macaroni, uncooked
6 slices, 4 oz American cheese

Cook macaroni according to directions. Brown ground beef, drain fat and add ⅔ jar Ragu sauce. Simmer 5 minutes. Combine macaroni and beef mixture in 2 or 3 quart casserole. Pour remaining sauce over top. Add cheese on top and bake 350 degrees for 10 minutes or till cheese melts.

Judy Kolbe
Yale

BEEF STROGANOFF

1½ - 2 lbs round steak (cubed)
1 pkg Lipton Onion soup mix
garlic (to taste)
½ c sour cream
½ stick oleo
small can mushrooms

Add water to cover meat, simmer until tender.

Kitchen Bouquet ½-1 tsp
dash of mustard
salt and pepper (to taste)

Serve over noodles.

Joyce Pickering
Bagley

BREAKFAST EGG CASSEROLE

1 can Pillsbury Crescent Rolls
4 - 6 sausage links
OR
½ lb bacon or ham, cooked, cubed
1 c shredded mozzarella cheese
¼ c chopped onion (if desired)
6 eggs
⅓ c milk
Salt and pepper (to taste)

Place crescent rolls out flat in lightly greased 9 x 14 inch pan. Top with meat, cheese and onion. Beat eggs, milk and seasonings well. Pour into pan. Bake at 325 degrees for 20 minutes or until lightly browned.

Luann (Crawley) Waldo
Bagley

BREAKFAST EGG CASSEROLE

12 slices of bread
6 slices of cheese
18 strips of bacon or ham
6 eggs
3 cups of milk
½ tsp salt and pepper

Butter pan. Cut crust off bread and butter both sides of bread. Place 6 slices in pan. Cover with cheese slice and bacon or ham. Cover with 6 remaining buttered slices of bread. Beat eggs, add milk and salt and pepper and pour over bread. Let set overnight in refrigerator. Bake 325 degrees for 1 hour. Turn to 200 degrees if you wish to keep warm for short time after the hour of baking.

Micky Zeller
Bagley

BURGER BUNDLES

1 c Pepperidge Farm Dressing mix
⅓ c water
3 T oleo
¼ c evaporated milk
1 lb hamburger
1 can cream of celery soup
1 T catsup
2 tsp worcestershire

Heat the water and oleo till boiling. Add the dressing mix and set aside. Next combine the hamburger and the evaporated milk. Divide the meat into four 6" patties. . . on wax paper. Put dressing in center of patty and draw up meat around the stuffing. Place in a casserole. Cover with combined soup, catsup and worcestershire. Bake in a covered casserole for about 50 minutes at 350 degrees.

Rita McCartney Blecken
West Des Moines

BAKED LASAGNA

¼ c olive oil
¼ c diced onion
1 clove garlic chopped
1 can tomatoes, large
1 T Parsley
1½ tsp Basil
1 tsp salt
1/8 tsp pepper
1 T sugar
1 4 oz can tomato paste.

Brown lightly in saucepan the above. Mix well and simmer over low heat.

Meat Balls

1 lb ground beef
¼ c bread crumbs
2 T milk
1 egg, slightly beaten
¼ tsp garlic salt
½ tsp salt
1/8 tsp pepper
3 T grated Parmesan cheese

Form into meat balls and brown in Olive oil. Add to sauce and simmer for 1½ hours. Cook 1 package lasagna noodles, rinse and put a layer in bottom of 9 by 13 pan. Next layer mozzarella cheese, cottage cheese, Parmesan cheese, sauce, and meat balls sliced in half. Repeat until all noodles and sauce are gone. Bake for 25 to 30 minutes in 350 degree oven.

Jane Chaloupka Barcus
Bagley

CHEESY POTATO FRITTATA

8 eggs
1 t salt
½ t pepper
paprika
chopped parsley
1 pt cottage cheese
⅓ c parmesan cheese
2 small russett potatoes
1 medium onion

Lightly beat eggs. Stir in cottage cheese, parmesan cheese, salt and pepper. Set aside. Coarsely shred peeled potatoes (should be 2½ cups). Coarsely shred onion. Add potatoes and onion to egg mixture. Blend well. Pour into greased 9 x 13 baking dish. Sprinkle with paprika. Bake uncovered in 350 degree oven for 35-40 minutes or until knife comes out clean. Remove and set 10 minutes. Cut and serve. Sprinkle with parsley.

Arlene Dresback Blaine Cuddy
San Leandro, California

CHICKEN CASSEROLE

4 chicken breasts cut to 8 pieces
OR
1 whole chicken, cut up
1½ c uncooked rice (not minute)
1 stick margarine
1 can crm of mushroom soup
1 can crm of chicken soup
1 can crm of celery soup
1 soup can water
1 pkg dry onion soup mix

Melt butter in large pan. Mix all soups and water and onion mix into melted butter. Spread rice in bottom of 9 x 13 pan. Pour ½ of soup mixture over rice. Place lightly salted chicken on top of riced soup. Pour remaining soup mixture over chicken. Bake uncovered in 275 degree oven for 3 hours. A little water may be added during baking if mixture becomes too dry.

Delores Kenney
Bagley

CHICKEN CASSEROLE

2 c cooked chicken cut into pieces
2 c milk
1 can cream mushroom soup
1 can cream chicken soup
2 c small macaroni, raw
¼ lb cheddar cheese
Some pimento

Mix altogether, set overnight. Pour into buttered casserole. Cook at 350 degrees one hour. Sprinkle crushed potato chips over top, brown 15 minutes.

Ethel Hoblit Maas
Hubbard

CHICKEN TETRO ZINE

1 chicken cooked and cubed
1 can crm chicken soup
1 can crm mushroom soup
1 can cheddar cheese soup
1 can carnation milk
1 sm jar of cheese whip
1 pkg thin spaghetti, cooked

Heat soups, cheese and milk together. Alternate layers of spaghetti, sauce and chicken in a large bowl. Bake 1 hour in moderate oven.

Trudy Morris Maddux
Bagley

CHICKEN & RICE CASSEROLE

4 chicken breasts
1 can crm mushroom soup
1 can crm celery soup
1 can crm chicken soup
1 soup can milk
½ c butter
1¼ c uncooked regular rice

Heat soup, milk, butter in pan and mix in rice. Place in 9 x 13 inch pan. Push tiny pieces of chicken down into rice. Bake 2½ hours at 275 degrees. Do not cover or stir.

Pat Augustus
Bagley

CHICKEN PIE

Boil 3 or 4 chickens. 3 to 4 lbs with large carrot, 1 stalk celery and 1 medium onion. Discard vegetables when cooked. Skin and bone chicken and cut into bite size pieces. Add salt and pepper.

Gravy

$\frac{1}{3}$ part broth to $\frac{2}{3}$ milk or 1 c broth and 2 cup milk. Mix with flour to thicken so it will not be watery when baked. Add 1 can cream mushroom soup and $\frac{1}{2}$ can celery soup. Line pan 9 x 13 with rich pie dough. Add chicken to filling. Top with crust. Brush with cream. Bake 425 degrees for 10 minutes and finish 250 degrees about an hour or until crust is done. Frozen peas cooked, water chestnuts and pimento is good added to chicken.

Crust

3 c flour
1 c oleo or lard
 $1\frac{1}{2}$ tsp salt

I made more crust as this wasn't large enough for the large cake pan. This is a large recipe and will serve 16 to 18 pieces.

ZonaBelle Corsaut Carroll
Bagley

Experience is the name everyone gives to his mistakes.

CHOW MEIN NOODLES

1 small can boned chicken (5 oz)
1 can crm chicken soup
1 can crm mushroom soup
1 can chicken and rice soup
1 small can carnation milk
4 c chow mein noodles

Mix all together, save a few noodles to sprinkle on top. Bake at 350 degrees for 45 minutes.

Edith Renshaw
Bagley

CRUST FOR MEAT PIES

$3\frac{1}{2}$ c flour
2 T baking powder
6 T butter
 $1\frac{1}{2}$ t salt
4 egg yolks or 2 whole eggs
 $\frac{3}{4}$ c milk

Mix well and put into pie pan.

Carol Cain
Bagley

The things that count most in life are the things that can't be counted.

CHILI AND PORK

2 lbs pork cubed (lean)
1 can tomato sauce
1 small onion (diced)
 $\frac{1}{4}$ tsp garlic pure ground
1 can Ortega Green chiles peppers

Simmer pork over low fire with no water added until meat turns color. Add onions and peppers and tomato sauce. Three cups water $\frac{1}{4}$ tsp garlic. Let simmer 2 hours. Really good on cold day.

Vera Smith Bowman
Coon Rapids

There are three ingredients in the good life: learning, earning and yearning.

CHIPPED BEEF CASSEROLE

1 pkg macaroni cooked
2 cans crm chicken soup
1 pkg chipped beef (cut up)
 $\frac{1}{2}$ lb cubed cheese
4 hard boiled eggs cut up
cup whole milk (scant)
pepper

Grease casserole, Bake 300 degrees for 1 hour.

Lawrence Leroy Muir
Des Moines

CRAZY CRUST PIZZA

1 c flour
 1 tsp salt
 1 tsp Italian seasoning
 1/8 tsp pepper
 2 eggs
 2/3 c milk

Mix all together, pour batter into buttered floured pan. Tilt the pan so batter will cover all the bottom. Arrange topping of meat mushrooms, pizza sauce, cheese, etc of your choice over the batter. Bake on the low rack of oven at 400 degrees about 25 minutes or until done. Cheese may be added the last few minutes. Recipe for 14 inch pizza pan or 15 x 10 jelly roll pan.

Catherine Cross Sellers
 Bagley

CRUNCHY CHICKEN CASSEROLE

5 breasts chicken, cooked, boned or
 2 whole chickens
 1 large can of Chinese noodles
 2 cans crm chicken soup
 1 can chicken broth
 5 hard boiled eggs
 1/2 cup green onions chopped
 1 c celery with leaves chopped
 1 can water chestnuts chopped

Line 9 x 13 inch dish with 1/2 of chinese noodles. Put chicken, eggs, onions, celery and chestnuts on top of noodles with balance of noodles on top of mixture as garnish after the liquid has been added. Bake in medium oven 350 degrees for 30 minutes. Serves 8 to 10 helpings.

Zeola Lowry Jeffs

DEEP DISH BISCUIT PIZZA

1 1/2 lbs hamburger
 1/2 c chopped onion
 6 oz can tomato paste
 2 oz can undrained mushrooms
 1 1/2 tsp oregano
 1 1/4 tsp salt
 1/2 tsp pepper

1 tomato
 1 c shredded mozzarella cheese

Brown hamburger with onion, drain. Stir in tomato paste, mushroom stems and pieces, oregano, salt and pepper. Simmer. Press tube of 10 biscuits into greased 9 inch pie pan to form crust. Spoon meat mixture into crust. Slice 1 tomato, arrange atop pie, sprinkle with mozzarella cheese. Bake 20 - 25 minutes until golden brown. Let stand 5 minutes before serving.

Pat Wright

DEEP DISH PIZZA CASSEROLE

1 pkg biscuits
 1 1/2 lb hamburger
 tomato paste
 1 tsp oregano
 salt and pepper
 onion

Mozzarella cheese (shredded)

Place biscuits in bottom of 8" x 8" pan, cook onions and hamburger together and add salt and pepper. Drain and crumble over biscuits. Sprinkle cheese over all and bake in 350 degree oven till cheese becomes brown and bubbles.

Twyla Hansep
 Bagley

ENCHILADA PIE

2 lbs gr beef (browned)
 1 can crm chicken soup
 1 can enchilada sauce
 1/2 onion, chopped
 1/2 can chopped green chiles (or less)

Taco Sauce

Combine above ingredients. Line bottom of pan with unbaked frozen tortilla shells. Top with a layer of meat sauce, layer of velveeta cheese and meat sauce. Cover and bake at 350 degrees for 30 - 45 minutes or freeze until use.

Marla Dvorak Bates
 Bagley

FAMILY SPAGHETTI**Meat Sauce**

2 T cooking oil
 2 lbs ground beef
 1 onion chopped
 1 can tomato paste
 1 can tomato soup
 1 garlic bunch
 2 T worcestershire sauce

Brown the beef, oil, and onion. Add remaining ingredients and simmer until thick (1½ hours) uncovered. Cook 1 pk spaghetti in salted water. Drain and serve with meat sauce

LaMima Gray Jackson
 Bagley

GREEN RICE

½ c margarine
 ½ c chopped onion
 ½ c chopped celery
 1 can mushroom soup
 ⅔ c cubed velveeta
 10 oz frozen chopped broccoli
 ⅔ c Minute Rice

Saute margarine, onion, and celery until tender. Mix all together, salt and pepper to taste and bake at 350 degrees for 35 to 40 minutes. Easy to make in microwave also.

Kristi Sutherland
 Yale

**HAM AND EGG
CASSEROLE**

Grease lightly a 9 x 13" pan with butter or oleo. Cube 8 slices of buttered white bread. Cut fine ½ lb precooked ham (more or less), cube ½ lb American cheese. Mix these ingredients together and spread in pan. Beat 6 eggs, ¼ tsp salt, ¾ tsp dry mustard and 3 c milk. Beat well and pour over first mixture in pan. Let stand in refrigerator covered all night. Bake uncovered at 325 to 350 degrees for 1 hour. This may be used for breakfast or fixed in the morning and used for supper.

Frances Duncan Bullock
 Bagley

**HAMBURGER
CASSEROLE**

1 pkg hamburger
 1 T onion
 1 can tomato soup
 1 can cheddar cheese soup
 1 c macaroni (uncooked)
 ¼ tsp basil
 ½ c celery
 salt and pepper to taste

Brown hamburger and onion together and then add remaining ingredients. Refrigerate over night and bake at 350 degrees for 1 hour and 15 minutes.

Judy Wolfe Van Gundy

**HAMBURGER
CASSEROLE**

1 lb hamburger (cooked)
 1 can tomato soup
 2 c sliced potatoes
 sliced onion to taste
 1 can whole kernel corn
 1 c diced cheese

Place hamburger in skillet and cook until light gray in color stirring constantly. Add soup, potatoes, onion, corn and cheese and place in casserole. Bake for one hour at 325 degrees. Have put in crock-pot. Works out real well.

Maxine O'Connell Allen
 Yale

There is nothing more beautiful than a rainbow, but it takes both rain and sunshine to make a rainbow. If life is to be rounded and many-colored like the rainbow, both joy and sorrow must come to it. Those who have never known anything but prosperity and pleasure become hard and shallow, but those whose prosperity has been mixed with adversity become kind and gracious.

HAMBURGER POT PIE**Onion Pastry**

2 c sifted flour

 $\frac{3}{4}$ c crisco

1 tsp onion salt

 $\frac{1}{4}$ c cold water

This makes a double pie crust.

Filling:

1 lb ground beef

1 T crisco

 $\frac{1}{2}$ c chopped onion

1 can green beans (15 or 16 oz)

or 2 cups frozen beans

2 c diced carrots, partially cooked

2 c potatoes, partly cooked

1 tsp salt

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

1 can of tomatoes (10 oz)

1 T sugar

Cook beef in crisco and onion and add remaining ingredients. Mix and put in pie shell, top with top crust, bake at 400 degrees for 45 minutes. Can use crm mushroom soup instead of tomato and can use tater tots and all frozen vegetables.

Virginia Kosht Randolph
International Falls, Minnesota

A day would be improved a lot if it started at some other time than in the morning.

HAMBURGER SKILLET STEW

1 lb ground beef

 $\frac{1}{4}$ c fine bread crumbs $\frac{1}{4}$ c chopped onion

1 T worcestershire sauce

1 egg

 $2\frac{1}{2}$ tsp salt $\frac{1}{4}$ tsp pepper

28 oz can tomato sauce

2 T shortening

1 lg onion, quartered

4 carrots cut in 1" slices

2 potatoes, quartered

1 pkg frozen green beans

1 c water

1 T flour

Combine beef, bread, onion, egg, $1\frac{1}{2}$ tsp salt, pepper, worcestershire sauce and $\frac{1}{2}$ c tomato sauce. Shape into 16 balls. Brown in skillet, add vegetables and water and 1 tsp salt. Pour on remaining tomato sauce. Cover and simmer for 1 hour, stirring occasionally. Remove $\frac{1}{2}$ c stew and mix with flour. Gradually pour into stew and stir over low heat until gravy thickens. Makes 4 servings.

Janice Adkins
Bagley

There is nothing so comforting as the patter of little children's feet about a home, because the moment the sound stops one knows they are up to something they shouldn't be.

HAM PIE WITH CHEESE TOPPING

4 T chopped green pepper

3 T onion chopped

1 can crm chicken soup

Worcestershire sauce

Biscuit dough

 $\frac{1}{2}$ c grated cheese

4 T butter

6 T flour

 $1\frac{1}{3}$ c milk $1\frac{1}{2}$ c cooked diced ham (or more)

Cook onion and pepper in melted butter until soft but not browned. Stir in flour combine milk and chicken soup, stir into the flour mixture. Cook until thick. Add ham and worcestershire sauce. Pour into casserole. Arrange biscuits on top (add cheese to the biscuit dough). Bake 450 degrees for 15 minutes. Reduce heat to 425 degrees. Bake until biscuits are done about 8 minutes. Use casserole about size of skillet so there is room for the biscuits.

Velma Zeller Fell
Bayard

HOT CHICKEN SALAD

2 c diced cooked cold chicken
 2 c diced celery
 1/2 c slivered almonds
 1 small can pimentos
 1 T chopped onion
 1 T lemon juice
 2 diced hard boiled eggs
 1/2 c cheese, grated
 1 c mayonnaise

Mix all together. Put in shallow baking dish (13 x 9 x 2). Top with one can chow mein noodles. Bake 350 degrees for 30 minutes.

Marla Cain Ray
 Lake St Louis, Missouri

A sweater is a garment worn by a child when his mother feels chilly.

It is never too soon to do a kindness, for one does not know how soon it will be too late.

HOT CHICKEN SALAD

2 c cooked chickens
 2 c celery diced
 1/2 c almonds (optional)
 2 T grated onion
 2 T lemon juice
 1 c mayonnaise

Combine above ingredients tossing until mixed. Put into greased casserole. Sprinkle with 1/2 c grated cheddar cheese, 1 c crushed potato chips. Bake for 40 minutes at 350 degrees.

Vicki (Hoyt) Stanley
 Bagley

People go on vacations to forget things . . . and when they get there, they find out that they did.

HUNGARIAN GOULASH

2 lbs beef chuck
 4 T hot fat
 1 c sliced onions
 1 small clove garlic minced
 3/4 c ketchup
 3/8 c worcestershire sauce
 1 tsp vinegar
 1 T brown sugar
 2 1/2 tsp paprika
 2 tsp salt
 1 tsp dry mustard
 dash red pepper
 3 c water
 2 T flour
 1/4 c water

Cut beef into 1 inch pieces and brown in hot fat. Add and brown lightly 1 onions and garlic. Drain off fat. Then mix following ingredients together and add to meat mixture: worcestershire sauce, ketchup, vinegar, b sugar, paprika, salt, mustard and red pepper. After adding these ingredients to meat mixture also add 3 c water, cover and simmer 2 - 2 1/2 hours. Then after mixture has simmered, you thicken it with flour and 1/4 c water. This completes goulash. Cook 3 c homemade noodles in 3 qts boiling salted water until tender. Drain noodles and pour goulash over noodles.

Kathleen Kegy Morris
 Bagley

**KRAFT DINNER
 CASSEROLE**

1 pkg Kraft dinner (prepared)
 1 lb hamburger browned
 or 1 can tuna
 1 can crm celery soup

Mix all ingredients together and bake in 350 degree oven for 20 - 25 minutes.

Shari Quigley Venteicher
 Bagley
 Submitted by Mrs George Vaux

LASAGNA

1 lb Italian sausage
 1 T whole basil
 1 lb can tomatoes
 10 oz lasagna noodles
 3 c fresh Ricotta cheese
 2 T parsley flake
 ½ tsp pepper
 1 clove garlic, minced
 1½ tsp salt
 2 - 6 oz cans tomato paste
 2 eggs
 1 c Parmesan cheese
 1 tsp salt
 1 lb mozzarella cheese, sliced thin

Brown meat slowly; drain excess fat. add garlic, basil, salt, tomatoes, and paste and 1 cup water. Cover and simmer 15 minutes, stir often. Cook noodles in boiling salt water til tender; drain; rinse. Beat eggs, add to Ricotta, Parmesan, parsley flakes, salt, pepper. Layer ½ noodles in 13 x 9 x 2 baking dish; spread with ½ the Ricotta filling; add ½ mozzarella cheese and half the meat sauce. Repeat. Bake at 375 degrees 30 minutes. Can be assembled early and refrigerate; bake 45 minutes. Let stand 10 minutes before serving. Serves 8 - 10.

Ellen Fisher Dvorak
 Bagley

A true friend is one who thinks you're a good egg even though you're slightly cracked.

LASAGNA

1 pt cottage cheese
 1 - 8 oz pkg cream cheese
 8 oz sour crm
 1 tsp garlic salt
 1 tsp salt
 dash pepper
 2 T Parmesan cheese
 2 lbs hamburger
 ½ c chopped onion
 1 lg pkg lasagna noodles
 32 oz jar Ragu spag sauce

Combine and refrigerate overnight the cottage cheese, cream cheese, sour cream, garlic salt, salt, pepper, and parmesan cheese. The following day, brown the hamburger with the chopped onion. Boil lasagna noodles as directed on package. Layer in 2 - 9 x 13 pans, ungreased, noodles, some sauce, hamburger, cheese mix. Repeat layers ending with sauce. Top with mozzarella cheese (at least 1-8 oz pkg) Cover with foil and bake for 1 hour at 350 degrees.

Inez Moore
 Bagley

Love is blind; friendship tries not to notice.

LASAGNA

Bring 4 qts water to rapid boil. Add 2 T salt and 2 T vegetable or olive oil. Add lasagna, a strip at a time and continue boiling 10-12 minutes or until noodles are tender as it cooks, separate strips occasionally with a fork. Drain and rinse in cold water. In a large skillet, brown 1 lb ground beef in 1 T oil. Season to taste with salt and pepper. Stir in 2 - 6 oz cans tomato paste, 4 - 6 oz cans water, 1 pkg spaghetti sauce mix. Cover and simmer 15 minutes, stirring occasionally. Mix together 2 - 12 cartons cottage, 1 T parsley, and 1 lb shredded Mozzarella cheese. Then lightly grease a large baking dish and spoon enough meat sauce to cover the bottom. Top with strips of lasagna. Spread with part of the cheese filling. Repeat layers ending with meat sauce. Sprinkle with ½ c parmesan cheese and bake at 350 degrees for 30 minutes. Let stand 5-10 minutes to set layers.

Marilyn Cain Hoyt
 Bagley

The most non-negotiable demand you'll ever hear: the Baby calling for his 3 a m feeding.

MACARONI PIZZA CASSEROLE

2 c macaroni
1 beaten egg
½ c milk
1 lb hamburger, brown and drain
½ c chopped onion
1 (8 oz) tomato cheese sauce
1 (8 oz) tomato mushroom sauce
½ tsp oregano
¼ tsp garlic powder
4 oz can mushrooms (optional)
1 c grated cheese
1 c grated mozzarella cheese

Cook macaroni; put in 9 x 13 inch pan and pour the egg and ½ c milk over macaroni. Mix the rest of the ingredients and pour over macaroni and top with 1 cup grated cheese and 1 c grated mozzarella cheese. Bake at 350 degrees for 25 minutes or until bubbly.

Nancy Myers Sellers
Bagley

MEXICAN TAMALES CASSEROLE

½ chicken bouillion
salt
¾ c yellow corn meal
1 lb ground beef
½ c chopped onion
1 small green pepper, chopped
½ garlic clove, crushed
1 small tomato, chopped
3/8 tsp ground cumin
1/8 tsp pepper
1 egg
5 oz enchilada sauce
lettuce
shredded cheddar cheese

About 2 hours before serving: In heavy 7 quart sauce pan over high heat, heat bouillion, 7/8 cup water and ½ tsp salt to boiling. Reduce heat to low: with wire whisk gradually stir in cornmeal until well mixed; cover and simmer 20 minutes, stirring occasionally. Meanwhile in skillet cook beef, onion, pepper and garlic until browned and tender; stir in tomato,

cumin, pepper and ½ tsp salt; cover and simmer 10 minutes. In small bowl, beat egg slightly, stir in some corn meal mixture. Slowly pour egg into corn meal, stirring rapidly to prevent lumping. Grease well a deep 2 quart casserole dish. with fingers spread 7/8 c of corn meal evenly over bottom and up sides. Fill center with meat. Spread remaining corn meal over top. Bake at 350 degrees for 30 to 35 minutes until cornmeal is firm and golden. Cool 10 minutes. Heat enchilada sauce. Remove from casserole dish. Arrange lettuce and cheese around. Serve with sauce.

Luann (Crawley) Waldo
Bagley

The only thing that gives you more for your money than it did ten years ago is the penny when you weigh yourself at the corner drugstore.

PIZZA

⅔ c warm water
1 t cooking oil
2 c flour
½ tsp salt
1 pkg yeast

Dissolve yeast in water. Stir in oil. Sift flour and salt together. Stir into water, yeast, oil mixture.

Sauce:

6 oz tomato paste
½ c hot water
½ tsp black pepper
1 tsp salt
1 tsp garlic salt
1 lb sausage or hamburger
green peppers, onions, mushrooms,
or whatever is desired

Makes a good-sized oblong or round pizza. Bake at 425 degrees for 15 to 20 minutes.

Karen Wilcox Lawton
Bagley

REUBEN CASSEROLE

1 lb 11 oz (Drained) Sauerkraut
 2 med tomatoes sliced (optional)
 2 T Thousand Island Dressing
 2 T butter
 2 - 4 oz pkg sliced corned beef
 2 c shredded Swiss cheese
 6 Pillsbury buttermilk biscuits
 2 Rye Krisp Crackers (and crushed)
 ¼ tsp caraway seed

Spread sauerkraut in bottom of 9 x 13 baking dish. Top with tomato slices, dot with dressing and butter. Cover with corned beef. Sprinkle with Swiss Cheese. Bake at 400 degrees for 15 minutes. Remove from oven and top with biscuits. Separate each biscuit into 3 layers. Stand on end and slightly overlap each. Make into 3 rows. Sprinkle with crackers and caraway seed.

Marilyn Mobley Smith
 Fremont, Nebraska

RICE CASSEROLE

Saute a very small onion (chopped) in 5 T butter.

Combine:

1 c boiling water
 1 T worcestershire sauce
 1/8 tsp pepper
 1 tsp salt
 1 T catsup

Bring to boil. Add 1 can beef consommé soup and 1 c raw rice. Add butter and onion. Mix well. Pour into 1½ qt casserole and bake uncovered in 350 degree oven for 1 hour. (Excellent with chicken, roast).

Arlene Dresback Blaine Cuddy
 San Leandro, California

SCALLOPED OYSTERS

1 pint oysters
 cracker crumbs
 2 T butter
 ½ and ½
 salt and pepper

Butter baking dish. Cover bottom lightly with cracker crumbs. Add

half the oysters, sprinkle with salt and pepper. (Not too much salt). Add another layer of crackers and oysters. Cover lightly with cracker crumbs. Add ½ and ½ to moisten good. Cut through with knife. Bake 350 degrees for 30 minutes.

Marjorie Carrick
 Beth Carrick Dowd
 Bagley

SCALLOPED CHICKEN

Stew chicken until tender. Remove meat from bones and dice 4 - 5 cups of chicken into a 3 qt casserole or 13 x 9 ½ loaf pan. Combine ¾ c butter, ¼ c chicken broth, 4 T chopped onion and 1 c diced celery and simmer until celery and onions are tender. Dice 6 - 8 c fairly dry bread. Add 1¼ tsp poultry seasoning, ¾ tsp salt, pepper to taste and toss. Add simmered ingredients and mix thoroughly. Place on top of diced chicken. Make gravy of ½ c flour and ¼ c cooled chicken fat and 4 c chicken broth. Pour over dressing-chicken mixture and bake 30 minutes or until dressing is lightly browned. Turkey can also be used for this with the gravy from left-overs. Serves 8.

Marjorie Carrick
 Beth Carrick Dowd
 Bagley

SHEPHERD PIE

1 lb hamburger
 1 medium onion
 pinch salt
 1 beef cube
 6 potatoes

Brown hamburger pour off fat. Add onion 1 cup water and beef cube cook for ½ hour. Boil potatoes mash with milk and butter. Pour hamburger mixture into casserole dish top with mashed potatoes and place under grill until golden brown.

Vicki Gilliland
 Bagley

7 LAYER CASSEROLE

1 layer sliced potatoes, seasoned
1 layer sliced onions

Cover with bacon cut fine, and green pepper chopped fine. Cover with 1 lb hamburger and season. Layer of cheese, cut fine or grated sprinkle 3 T uncooked rice on top. 1 can tomato soup over all. Cover and bake one or more hours until done.

Grace Booth Hidlebaugh
Bagley

Ideas are a lot like children -
our own are wonderful.

SPAGHETTI PIE

6 oz spaghetti
2 T oleo
1/3 c grated Parmesan or moz cheese
2 well beaten eggs
1 1/2 lb ground beef
1/2 c chopped onion
1 - 8 oz can tomato sauce
1 - 6 oz can tomato paste
1 tsp sugar
1 tsp oregano
1/2 tsp garlic salt
1/2 c shredded moz cheese
1 cup cottage cheese

Cook spaghetti and drain. Stir oleo into hot spaghetti. Stir in Parmesan and eggs. Form into a crust in 2 buttered pie pans or one 9 x 13 pan. Brown hamburger and onion, drain. Stir in sauce, paste, sugar, oregano, and garlic salt. Heat through. Spread cottage cheese over bottom of crust. Fill with meat mixture. Bake at 350 degrees for 30 minutes covered with foil. Remove foil and sprinkle with moz cheese. Bake 5 minutes longer.

Marla Dvorak Bates
Bagley

The best way for a husband
to clinch an argument is to
take her in his arms.

TATOR - TOT CASSEROLE

1 lb ground beef (browned)
1 can mixed vegetables (drained)
1 can crm celery soup
1/4 c chopped onion
1 lb box of tator - tots

Brown ground beef and onion together. Drain. Add soup and vegetables. Stir. Pour in greased pan. Top with Tator-tots. Bake in 350 degree oven for 30 minutes. 117 calories per cup.

Lisa Derry
Bagley

By the time a man realizes
that maybe his father was
right, he usually has a son
who thinks he's wrong.

TATER - TOT CASSEROLE

1 lb Ground Beef
1/4 c onion
1 can green beans
1 can crm mushroom soup
1/2 can water

Brown beef and onion. Drain drippings and pour in casserole dish. Add green beans, soup, and water. Cover with tater-tots. Bake at 350 degrees for 30-40 minutes.

Jane Emley
Bagley

What you can do, or dream
you can, begin it.
Courage has genius, power
and magic in it;
Only engage, and then the
mind grows heated.
Begin it and the work will be
completed.
Willpower is the ability, after
you have used

TURKEY & WILD RICE CASSEROLE

½ c chopped onion
 ½ c sliced celery
 ¼ c butter
 ¼ c flour
 1 chicken bouillion cube
 or 1 cup chicken
 or turkey broth
 1 c hot water
 1½ cups ½ and ½
 4½ oz jar whole or sliced mush-
 rooms, drained, reserve liquid
 3 c cubed, cooked turkey or chicken
 ½ c wild rice
 ½ c white rice
 1 T chopped pimento
 1 T parsley flakes
 1 tsp salt
 1/8 tsp white pepper
 ½ c slivered almonds

Heat oven to 350 degrees. In large sauce pan, cook onions and celery in butter until tender. Stir in flour until well blended. Dissolve bouillion in water or use broth. Add broth, half and half and reserved liquid from mushrooms to flour mixture; blend until smooth. Cook until thickened, stirring constantly, about 1 minute. Add remaining ingredients except almonds; mix well. Pour into 2 qt casserole. Bake at 350 degrees for 45 minutes. Remove from oven; sprinkle with almonds; continue to bake for 15 minutes. Makes 4 servings.

Ellen Fisher Dvorak
Bagley

TUNA CASHEW CASSEROLE

1 can chow mein noodles
 1 can tuna, chunk style
 1 can mushroom soup
 small pkg salted cashew nuts
 pimento strips
 1 c chopped celery
 ½ c water

Cook celery and water together. Mix all ingredients lightly. Bake at 350

degrees for 30 minutes. Chicken may be used in place of tuna and green pepper in place of pimento.

Mrs Roger Zeller
Bagley

TUNA MACARONI CASSEROLE

1 c macaroni, cooked
 1 pkg (3 oz) cream cheese or diced
 mild cheese (½ c)
 1 can crm mushroom soup
 1 - 6½ or 7 oz can of tuna, drained
 1½ T pimento
 1T diced onion
 ¼c milk

Combine all ingredients, pour into casserole, top with buttered crumbs. Bake at 400 degrees for 20 to 25 minutes.

Joyce Stotts Steek
Storm Lake

It's too bad that there are so many days of the month left at the end of the money.

TUNA NOODLE CASSEROLE

3½ c cooked homemade noodles
 1 - 6½ to 7 or 9¼ oz can tuna
 ½ c mayonnaise
 ½ c diced celery
 ⅓ c chopped onion
 ¼ c chopped green pepper
 ¼ c chopped pimento
 1 tsp salt and pepper to taste
 1 can crm celery soup
 ½ c milk

1 c grated American cheese
Combine cooked noodles, tuna, mayonnaise, vegetables, and salt. Heat milk, soup and add cheese and stir into noodle mixture. Bake at 350 degrees for 30 minutes in casserole dish. Serves 6.

Beth Carrick Dowd
Bagley

ZUCCHINI CASSEROLE

2 lbs zucchini squash
 ½ lb bulk sausage
 ¼ c finely chopped onion
 ½ c fine cracker crumbs
 2 eggs, slightly beaten
 ¼ tsp ground thyme
 ½ tsp salt
 ½ c cubed cheese (or grated
 Parmesan may be used)

Heat oven to 350 degrees. Wash squash, trim off ends, cut in thick slices and cook in boiling salted water (small amount) for 10 minutes. Drain, and chop squash coarsely. Put sausage and onion in skillet, cook until sausage is brown, and drain off fat. Use a little fat to grease casserole dish. Combine squash, sausage, crumbs, beaten eggs, thyme, salt, and half of the cheese. Put mixture in shallow baking dish, sprinkle remaining cheese over top. Bake 30 to 40 minutes. Serves four.

Zola Chaloupka Krueger
 Bagley

ZUCCHINI CASSEROLE

1 lg or 2-3 sm zucchini
 1 lb hamburger
 ¼ c chopped onion
 green pepper (about ½)
 1 c cracker crumbs
 1 c shredded cheddar cheese
 1 can crm mushroom soup
 ¼ tsp salt and pepper
 ¼ tsp oregano
 2 beaten eggs
 Parmesan cheese

Cut zucchini lengthwise, remove seeds (if very large), peel and dice. Cook zucchini, meat, onion, green pepper. Drain off grease. Combine crackers, cheddar cheese, oregano, salt, pepper, eggs and soup. Mix with cooked zucchini. Pour in greased 2 quart casserole. Sprinkle parmesan cheese on top. Bake at 350 degrees for ½ hour or until brown.

Dorothy (Cox) Badger
 Bagley

ZUCCHINI QUICHE

4 eggs
 (or ½ c mayonnaise, 1 T garlic salt
 and 3 eggs)
 1 lb zucchini, (1 inch chunks)
 ½ onion, thinly sliced
 1½ to 2 c grated Swiss cheese
 ½ tsp oregano
 ½ tsp basil

Steam cook squash and onion (do not over-cook)

Beat eggs; add grated cheese; mash squash, leaving some small chunks; add eggs. Add salt and spices. Pour into greased baking dish. Bake covered 325 degrees until set (about 35 minutes). If using microwave: 11 minutes, level 8.

Mary King (Mrs Vern) Brobst
 Bagley

If life hands you a lemon,
 make lemonade.

SWEDISH MEATBALLS

1 T butter
 1 green pepper chopped
 1 onion minced
 10½ oz can condensed chicken with
 rice soup
 1 c water or beef stock
 2 slices soft bread broken in pieces
 ¼ c of evaporated milk
 1 egg
 1 tsp salt
 1 lb ground beef

Melt the butter in the frying pan. Add pepper and onion and cook until tender. Stir in both soups and cup of water. Heat to a boiling, then simmer. While sauce cooks make meatballs. Put in bowl the broken pieces of bread, milk, egg, salt, and ground beef. Mix thoroughly and shape into the size of a ping pong ball. Drop balls in the simmering sauce and cook slowly about 1 hour or until sauce has cooked down enough to be thickened.

Sharron Chaloupka Kenney
 Ames

NEVER FAIL NOODLES

2 c flour

2 eggs beaten

1 tsp salt

$\frac{1}{2}$ tsp butter

$\frac{1}{2}$ tsp baking powder

5 T milk

(Few drops yellow food coloring if desired)

Place flour in a bowl and make a well. Drop remaining ingredients in the well and mix with a fork, then fingers until it forms a very stiff dough. Roll out on floured surface until very thin. Let stand 20 minutes. Cut, drop in broth and cook until done.

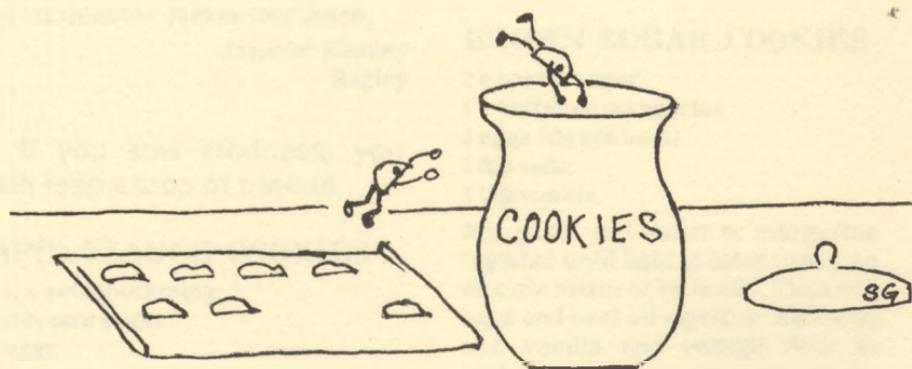
Catherine Cross Sellers
Bagley



COOKIES

AND

BAR



ALMOND BARK COOKIES

1 lb almond bark (chocolate white)
 ½ c peanut butter, melt in
 double boiler
 3 c rice krispies
 2 c miniature marshmallows
 1 c peanuts

Add rice krispies, marshmallows, and peanuts to peanut butter and almond bark melted in double boiler. Drop by teaspoon on wax paper. I often add more krispies and marshmallows. I also skip peanuts if I use crunchy peanut butter.

Vera Doran Stevens
 Bagley

APPLESAUCE COOKIES

¾ c shortening
 1 c brown sugar (packed)
 1 egg
 ½ c applesauce
 2¼ c flour
 ½ tsp soda
 ½ tsp salt
 ¾ tsp cinnamon
 ¼ tsp cloves
 1 c raisins

Mix shortening, sugar and egg. Stir in applesauce. Add dry ingredients. Mix in raisins. Drop on greased cookie sheet. Bake at 375 degrees for 10 - 12 minutes. Makes four dozen.

Jennifer Kenney
 Bagley

If you sow kindness, you
 will reap a crop of friends.

APPLESAUCE COOKIES

1½ c soft shortening
 2 c brown sugar
 2 eggs
 1 c applesauce
 4½ c flour
 1 tsp soda
 1 tsp salt
 1½ tsp cinnamon
 ½ tsp nutmeg
 1 c raisins
 ½ c nuts

Mix together thoroughly shortening, brown sugar, and egg. Stir in applesauce. Sift together flour, soda, salt, spices and stir in. Mix in raisins and nuts. Drop by teaspoonfuls onto greased cookie sheet. Bake 10 - 12 minutes at 375 degrees.

Anna (Johnson) Vieltorf
 Bagley

BRAN HERMITS

1 c bran buds
 ½ c milk
 Mix above and let stand.
 1 c brown sugar
 ½ c butter or shortening
 1 tsp vanilla
 2 eggs
 1 c flour
 ½ tsp soda
 ½ tsp nutmeg
 ¼ tsp ginger
 1 c raisins

Mix brown sugar, shortening, eggs, and vanilla. Add bran and milk. Sift together dry ingredients and stir in. Drop by level teaspoons on greased cookie sheet. Bake 12 minutes at 375 degrees.

Anna (Johnson) Vieltorf
 Bagley

BROWN SUGAR COOKIES

2 c brown sugar
 1 c butter or margarine
 4 eggs (do not beat)
 1 tsp soda
 1 tsp vanilla

Mix sugar and butter or margarine together until light in color (using an electric mixer or by hand). Then add eggs and beat all together. Add soda and vanilla and enough flour to make a stiff dough using the hands. Roll out and cut into cookies. Bake for 5 to 9 minutes at 375 degrees. Bake them too long and they get very hard.

In memory of
 Mrs Elsie (Jess) Badger
 By Ruth Badger Burkhardt

BROWN SUGAR COOKIES

3 c brown sugar
 2/3 c shortening
 2 eggs, beaten
 4 T milk
 1 tsp vanilla
 3 c flour
 1/2 tsp salt
 2 tsp cream of tartar
 2 tsp baking powder

Cream shortening and sugar. Add beaten eggs, milk, and vanilla. Add dry ingredients. Roll into balls and place on greased cookie sheet. Flatten with a fork. Bake at 350 degrees for 12 to 15 minutes.

In memory of
 Louise Maas Newbury

CARAMEL NUT CLUSTER

1 pkg Butterscotch pudding powder
 1 c sugar
 1/2 c milk
 1 T butter
 1 c broken nuts

Boil slowly until candy reaches soft ball stage. Drop from teaspoon onto waxed paper. Let stand until firm.

Maxine O'Connell Allen
 Yale

It is smart to pick your friends - but not to pieces.

CARROT COOKIES

3/4 c sugar
 1/2 c margarine
 1/2 c crisco
 1 egg
 1 c cooked carrots (mashed) cool
 2 c flour
 2 tsp baking powder
 1 tsp salt
 1 tsp vanilla

Cream sugar and shortening, add the egg, beat it all well. Add flour and vanilla and carrots. Drop by spoon on baking sheet. Bake at 400 degrees for 10 - 15 minutes. Frost when cool with Orange Frosting:

Grated rind of 1 orange
 Juice of 1/2 orange (2 T)
 1 T margarine
 powder sugar to right consistency

Put on cookie, slightly warm.

Mary Ann Derry
 Bagley

Hard work is often just the easy work you didn't do at the right time.

**CEREAL COOKIE
COCONUT CRUNCH**

5 c corn flakes
 3 c Rice Krispies
 1/2 lb coconut
 nuts (optional)
 1 c sugar
 1 c cream
 1 c corn syrup
 1/4 tsp salt
 1 tsp vanilla

Cook sugar, cream, syrup, salt and vanilla until hard ball. Add syrup mixture to cereal mixture. Press into greased pan.

Marilyn Mobley Smith
 Fremont, Nebraska

CHOCOLATE CRINKLES

1/2 c shortening
 1 2/3 c sugar
 2 tsp vanilla
 2 eggs
 2 - 1 oz square unsweetened chocolate
 2 c flour
 2 tsp baking powder
 1/2 tsp salt
 1/3 c milk

Cream shortening, sugar and vanilla. Beat in eggs, then melted chocolate. Add dry ingredients alternately with milk. Chill 3 hours. Form in 1 inch balls, roll in confectioners sugar. Place on greased cookie sheet. Bake at 350 degrees for 15 minutes. Cool slightly. Makes 4 dozen.

Jennifer Kenney
 Bagley

CHOCOLATE DROP COOKIES

6 T butter
3 eggs, well beaten
1 c sugar
1 T milk
2 c sifted flour
 $\frac{1}{3}$ tsp salt
2 tsp baking powder

Frosting:

3 T cocoa
 $\frac{1}{4}$ tsp salt
2 tsp vanilla

Cream butter, sugar and add eggs. Add dry ingredients. Drop by teaspoon on cookie sheet allowing room to spread. Bake at 375 degrees for 12 minutes. Frost.

In memory of
Ruth Hagge

Snap judgment has a way
of becoming unfastened.

CHOCO-MARSHMALLOW COOKIES

$1\frac{3}{4}$ c cake flour
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp b soda
 $\frac{1}{2}$ c cocoa
 $\frac{1}{2}$ c shortening
1 c sugar
1 egg
1 tsp vanilla
 $\frac{1}{4}$ c milk
18 regular marshmallows, cut in $\frac{1}{2}$
36 pecan halves (optional)

Sift together flour, salt, soda and cocoa. Cream shortening and sugar; add egg, vanilla and milk, beating well. Add dry ingredients and mix. Drop by teaspoonful about 2" apart onto greased baking sheet. Bake in moderate oven (350 degrees) for 8 minutes. (don't overbake). Remove from oven and press a marshmallow half, cut side down, on top of each cookie. Bake 2 minutes longer. Remove cookies and cool. Top with cocoa frosting, then with a pecan half, if desired.

Cocoa frosting

Combine 2 c sifted powdered sugar, 5 T cocoa and $\frac{1}{8}$ tsp salt. Add 3 T soft butter and 4 to 5 T light cream. Blend until smooth.

Carol Cain
Bagley

CHRISTMAS WREATH COOKIES

$\frac{1}{2}$ c butter
30 large marshmallows
 $\frac{1}{2}$ tsp vanilla
 $\frac{1}{4}$ tsp or more green food coloring
 $3\frac{1}{2}$ c corn flakes

Melt butter and marshmallows in top of a double boiler. Add coloring, vanilla and corn flakes. While still warm, drop by teaspoon on ungreased cookie sheet. Form into wreaths. Trim with red cinnamon candy.

Joan Barber
Bagley

A vacation consists of 2
weeks which are 2 short, after
which you are 2 tired 2 return
2 work, and 2 broke not 2.

COCONUT COOKIES

$1\frac{1}{2}$ c granulated sugar
1 c butter
2 eggs
 $\frac{1}{2}$ c Angel Flake coconut
1 tsp vanilla
2 tsp baking powder
 $3\frac{1}{2}$ to 4 c flour

Chill dough thoroughly. Roll into walnut size balls. Do not flatten. Bake 350 degrees for 12 minutes. Do not over bake.

Georgia M Morris
Bagley

Two can't live as cheaply as
one unless it is a flea and his
dog.

CORN FLAKE COOKIES

1 c shortening
 1 egg
 $\frac{3}{4}$ tsp salt
 $\frac{1}{2}$ c margarine
 $1\frac{3}{4}$ c sugar
 1 pkg dates, or 1 c each dates, raisins
 $\frac{1}{2}$ c boiling water
 1 tsp soda
 3 c corn flakes
 4 c flour
 $\frac{1}{2}$ c nuts, chopped
 1 tsp vanilla

Mix dates, boiling water and soda. Mix shortening, margarine, egg, sugar and salt until well blended. Then add the date mixture and remaining ingredients. Drop by spoonful on greased cookie sheet, and bake at 350 degrees about 15 minutes. Makes 5 dozen medium size cookies.

In memory of
 Gladys Wallace

COWBOY COOKIES

1 c shortening
 1 c white sugar
 1 c brown sugar
 2 eggs
 2 c flour
 $\frac{1}{2}$ tsp baking powder
 1 tsp soda
 $\frac{1}{2}$ tsp salt
 2 c rolled oats
 1 tsp vanilla
 1 - 12 oz chocolate chips

Cream shortening and sugar. Add eggs and beat. Add flour, baking powder, soda and salt. Mix. Add oats, vanilla and chips. Mix, dough is crumbly. Shape and bake 15 minutes at 350 degrees.

Pam Hunter
 Bagley

**ESPECIALLY GOOD
 CHOCOLATE CHIP
 COOKIES**

2 sticks margarine
 2 c brown sugar
 2 eggs

1 c salad oil
 $\frac{1}{2}$ tsp salt
 2 tsp vanilla
 1 tsp burnt sugar flavoring
 5 c flour
 2 tsp soda
 2 tsp cream of tartar
 1 - 12 oz pkg chocolate chips
 1 pkg brickle bits
 $\frac{1}{2}$ c chopped nuts, (optional)

Cream together margarine and brown sugar. Add eggs, salad oil, salt, vanilla, and flavoring. Sift together flour, soda, cream of tartar, and add gradually to the creamed mixture. Finally add the chips, brickle bits, and nuts. Form into 1" balls and bake for 10 minutes at 350 degrees.

Ruth Ross Porter
 Jefferson

**GIANT CHOCOLATE CHIP
 COOKIES**

$2\frac{1}{4}$ c unsifted flour
 1 tsp baking soda
 1 tsp salt
 1 c shortening
 $\frac{3}{4}$ c sugar
 $\frac{3}{4}$ c packed brown sugar
 1 tsp vanilla
 2 eggs
 2 c (12 oz) chocolate chips
 1 c nuts (optional)

In small bowl mix flour, soda and salt. Set aside. In large bowl combine shortening, sugar, brown sugar and vanilla. Beat until creamy. Beat in eggs. Gradually add flour mixture: mix. Stir in chocolate chips and nuts. Drop $\frac{1}{3}$ c portions on ungreased cookie sheet 6" apart. Lightly press into 3" circles. Bake 10-12 minutes at 375 degrees. Makes 15 - 4 $\frac{1}{2}$ " cookies.

Jan Irwin Vaughan
 Jamaica

A family man is exposed to the danger of fall-out every day when he opens the hall closet.

GRANDMA ROSE'S ORANGE COOKIES

1½ c sugar
1 c shortening
1 egg
juice and rind of 1 orange
1 c sour milk or buttermilk
1 tsp soda
½ tsp salt
3½ c flour

Mix together and drop by teaspoon on greased cookie sheet. Bake at 350 degrees for 10 - 12 minutes. Frost with icing below.

2 c powdered sugar
⅓ c soft butter
enough orange juice to make easy to spread.

Mrs James (Joni Tuel) Carstens
Bagley

ORANGE COOKIES

1½ c sugar
1 c margarine
1 egg
1 c sour milk
juice and rind of 1 orange
1 tsp soda
2½ c flour (or little more)

Cream the sugar and margarine. Add the beaten egg and the orange juice. Sift the flour and soda together and add to the creamed mixture alternately with the sour milk. Drop from teaspoon on greased cookie sheet. Bake at 350 degrees for 10 or 12 minutes. Frost with the following:

2 T melted butter
juice of 1 orange
powdered sugar (to consistency)

Marjorie Ross Coyne
Jefferson

The first rule of wise financial management is to save something for a rainy day; the second, to distinguish between light sprinkles and heavy showers.

GINGER COOKIES

1⅓ c shortening
3 c sugar
½ c molasses (mild)
2 eggs
4½ c flour
4 tsp soda
1 tsp cloves
1 tsp ginger
1 tsp salt

Cream shortening and sugar. Add molasses, eggs. Then dry ingredients. Shape into small balls, roll each in sugar and place on greased cookie sheet. Bake 10 - 12 minutes at 350 degrees. Cookies will rise, puff up, then drop, spread and crack.

Vera Smith Bowman
Coon Rapids

A bride should make sacrifices for her husband, but not in the form of burnt offerings.

GINGER SNAPS

¾ c shortening
1 c white sugar
3 T molasses
2 small eggs
2 c flour
1 tsp cinnamon
2 tsp soda
¼ tsp cloves
1 tsp ginger
1 tsp salt

Cream together the shortening, sugar, molasses and eggs. Sift together the flour, cinnamon, soda, cloves, ginger, and salt. Add to first mixture. Make into 1 inch balls. Roll in sugar. Bake for 10 to 12 minutes at 350 degrees. I like 10 minutes best.

Agnes Grassmeier Cain
Bagley

A politician is a man who approaches every subject with an open mouth.

GINGER SNAPS

1 c sugar
 ¼ c molasses
 1 egg
 1 tsp vanilla
 ¾ c melted oleo
 2 tsp soda
 2 c flour
 ½ tsp ginger
 ½ tsp cinnamon
 ½ tsp salt

Beat sugar, molasses and egg together. Add vanilla and oleo. Sift together remaining ingredients and add to the wet mixture and chill. Form into 1" balls and roll them in sugar and bake at 350 degrees for 8 - 10 minutes.

ZonaBelle Corsaut Carroll
 Bagley

**GRAHAM CRACKER
TOASTIES**

¼ c butter
 ¾ c brown sugar
 ⅓ c chopped nutmeats
 20 graham crackers

Cream butter and sugar add nutmeats. Spread a spoonful of mixture evenly over each cracker. Place crackers on cookie sheet and broil just long enough to melt the topping. Watch them carefully to see they don't burn.

Vera Smith Bowman
 Coon Rapids

GRAHAM GEMS

These gems were always served for breakfast in my childhood days. This is the way the recipe was printed in the cookbook.

2 heaping T sugar
 1 T butter
 1 egg
 1 c sour milk
 1 c graham flour
 1 c wheat flour
 1 level tsp soda

These were baked, of course, in a wood-burning range oven. Both the time and the temperature for baking depended on the strength of the fire.

In memory of
 Kathryn Irwin, Lake View
 from Kilkare Club Cookbook, 1928
 By Lurene Irwin
 Bagley

ICE BOX COOKIES

2 c brown sugar
 1 c shortening
 2 eggs
 ½ c nuts and/or raisins
 1 tsp cream of tartar
 1 tsp soda
 3 c flour
 1 tsp vanilla

Form in rolls, wrap and refrigerate, slice and bake.

Leona Whitecotton
 Bagley

The only successful substitute for work is a miracle.

MERINGUE COOKIES

2 egg whites
 ⅔ c sugar
 dash salt
 ½ tsp vanilla
 ⅔ c pecans

Put egg whites, sugar, and salt in double boiler. Heat over boiling water until whites form soft peak. Take from heat and add vanilla and pecans. Put on greased cookie sheet and bake at 275 degrees until light brown, about 25 minutes.

Marie Simmer Krueger
 Jefferson

A husband is one who stands by you in troubles you wouldn't have had if you hadn't married him.

MOLASSES COOKIES

¾ c shortening
 1 c sugar
 ¼ c molasses
 1 egg
 2 c flour
 ½ tsp cloves
 ½ tsp ginger
 1 tsp cinnamon
 ½ tsp salt
 2 tsp baking soda

Melt shortening. Cool slightly. Add sugar, molasses and egg. Beat well. Sift together flour, soda, spices and salt. Add to first mixture. Mix well. Chill. Form into 1" balls, roll in sugar and put on greased cookie sheet. Bake at 375 degrees for 8 to 10 minutes.

Katie McCartney
Bagley

MOM'S MOLASSES COOKIES

½ c shortening
 ½ c sugar
 ½ tsp salt
 2 tsp ginger
 1 egg (unbeaten)
 2 c flour (sifted)
 ½ c molasses
 1 tsp baking soda

Place all but flour and baking soda in a mixing bowl and beat with mixer until blended. Sift flour and baking soda and add to first mixture and mix well. Drop by teaspoon on greased cookie sheet. Flatten cookies out with bottom of glass. Bake at 350 degrees for 12 - 15 minutes. Makes about 4 dozen cookies.

Glenda ((Dawson)) Venteicher
Bagley

BEST OATMEAL COOKIE

1 c shortening
 1 c brown sugar
 1 c white sugar
 2 eggs
 2 tsp vanilla
 2 T milk

2 c flour
 1 tsp soda
 1 tsp baking powder
 1 tsp salt
 2 c rolled oats
 nuts or raisins if desired

Cream shortening and sugars. Add eggs, vanilla, milk. Mix with flour, soda, b powder, salt and rolled oats. Bake on lightly greased cookie sheets at 375 degrees.

Shanee Elgin
Bagley

DELISH OAT COOKIE

1 c crisco
 1 c Mazola oil
 1 c brown sugar
 1 c white sugar
 1 beaten egg
 2 tsp vanilla
 1 tsp soda
 1 tsp salt
 1 tsp cream of tartar
 3½ c flour
 1 c quick oatmeal
 1 c crushed rice krispies
 1 c chocolate chips or butterscotch chips

Mix all together. Drop by teaspoon and flatten slightly. Bake 12 minutes or until done in 350 degree oven.

Iola Muir James
Audubon

Even a goat does his best work with his head.

OATMEAL COOKIES

2 c brown sugar
 1 c butter
 2 eggs
 1 c raisins
 2 c rolled oats
 2½ c flour
 1 tsp soda

Mix thoroughly, there is no liquid added. Chill dough. Roll into walnut size balls. Place on cookie sheet. bake at 350 degrees, 12 - 15 minutes.

Georgia M Morris
Bagley

FAVORITE OATMEAL COOKIES

2 c white sugar
1 c butter or oleo
1 tsp cinnamon
½ tsp nutmeg
¼ tsp cloves
2 eggs
3 c oatmeal
2 c flour
1 tsp soda
1 c raisins, cooked and drained

Mix sugar and spices and cream with butter. Beat in eggs well. Stir in oatmeal and soda with raisins. Add flour last and mix well. Drop by tsp on greased cookie sheet or roll in balls and place close together. Bake at 350 degrees. If made in balls, cut before removing from pan.

ZonaBelle Corsaut Carroll
Bagley

You can take the day off,
but you can't put it back.

MOM'S OATMEAL COOKIES

1 c sugar
¾ c shortening
2 eggs
1 c raisins (cooked)
½ c raisin juice
1 tsp soda (dissolve in raisin juice)
¼ tsp salt
1 T sorghum or molasses
2 c flour
2 c oatmeal
1 tsp cinnamon
1 tsp cloves
1 tsp nutmeg
nuts

Bake at 350 degrees for 10 - 12 minutes.

Rita Drake
Bagley

A house is made of bricks
and stones, but a home is
made of love alone.

OATMEAL COOKIES

¾ c shortening
1 c brown sugar
½ c white sugar
1 egg
¼ c water
1 tsp vanilla
1 c flour
1 tsp salt
½ tsp soda
3 c Oatmeal

Beat together shortening, sugar, egg water and vanilla until creamy. Add remaining ingredients and mix well. Drop by teaspoon on greased cookie sheet. Bake at 350 degrees for 12 - 15 minutes. Makes 5 dozen cookies.

Jane Emley
Bagley

To keep your marriage
brimming, With love in the
loving cup, Whenever you're
wrong, admit it; Whenever
you're right, shut up.

OATMEAL COOKIES

1 c shortening
1 c brown sugar
1 c white sugar
2 eggs
2 c flour
½ tsp baking powder
1 tsp soda
½ tsp salt
3 c oatmeal
1 c coconut
1 c chopped nuts

Cream shortening and sugar. Add eggs and beat. Mix flour, b pwr, salt, and soda together and add to creamed mixture. Add oatmeal, coconut and nuts. Drop by teaspoonful on sheet and bake at 350 degrees. 1 c of raisins or dates and or chocolate chips are also good in these. These cookies keep well and are favorites with men.

Nicky Hanson Slaymaker
Victor

OATMEAL COOKIES

1 c crisco
 1½ c brown sugar
 2 eggs
 ½ c coconut
 ½ c nuts
 1 pkg dates cut up
 2 c flour
 1 tsp soda
 1 tsp salt
 1 tsp vanilla

Drop by tsp and bake about 10 minutes in moderate oven. Do not overbake.

Alda Duncan Wallace
 Bagley

OATMEAL RAISIN COOKIES

1 c sugar
 ⅔ c shortening
 2 eggs
 ½ c juice from 1 c raisins, cooked
 1 tsp soda
 2 c oatmeal
 2 c flour
 1 tsp cinnamon
 1 c nuts

Cream sugar, shortening, and add eggs. Add the raisin juice. Next add the dry ingredients, raisins and the nuts. Bake at 350 degrees for 12 minutes.

In memory of
 Velma McCartney

REFRIGERATOR OATMEAL COOKIES

1¾ c shortening
 1 c brown sugar
 1 c white sugar
 2 eggs
 2 c flour
 2 tsp cinnamon
 1 tsp nutmeg
 1 tsp soda
 2 T hot water
 1 c nut meats
 1 c raisins
 3 c oatmeal

Form in rolls, wrap and store in refrigerator. Bake at 350 degrees for 10 - 12 minutes.

Leona Whitecotton
 Bagley

PEANUT BUTTER COOKIES

1 big egg
 1 c sugar
 1 c peanut butter

Mix well. Drop on ungreased cookie sheet. Bake for 12 minutes at 350 degrees.

Mrs Byron Safley
 Grand Junction

PEANUT BUTTER COOKIES

1 c brown sugar
 1 c white sugar
 ½ c shortening
 ½ tsp salt
 1 tsp vanilla
 2 eggs
 2 c flour
 1½ tsp soda
 1 c peanut butter

Cream shortening and sugar. Add salt, vanilla and eggs. Add flour and soda. Work in peanut butter last. Drop by spoonful on greased cookie sheet. Bake 10 - 12 minutes at 375 degrees.

Francena Smith
 Bagley

PEANUT BUTTER COOKIES

1 pkg yellow cake mix
 1 c crunchy peanut butter
 ½ c crisco oil
 2 T water
 2 eggs

Combine all ingredients and mix well. Drop on ungreased cookie sheet and flatten with fork dipped in water. Bake at 350 degrees for 10 - 12 minutes.

Sue Zeller
 Bettendorf

PEANUT BUTTER COOKIES

1 c white sugar
1 c brown sugar
1 c shortening
1 c peanut butter
2 eggs
pinch salt
3 c flour
1 tsp soda

Mix in order given, bake at 350 degrees.

Leona Whitecotton
Bagley

PEANUT BUTTER DROPS

1 c sugar
1 c light corn syrup
 $\frac{1}{2}$ c peanut butter
4 c ready-to-eat cereal (Special K)
1 c thin pretzel sticks (1" lengths)

Mix sugar and syrup in large saucepan. Bring to boil over medium heat, cook about 30 seconds. Remove from heat, add peanut butter stirring until smooth. Stir in cereal and pretzel sticks. Drop by spoonfuls onto waxed paper. Makes about $4\frac{1}{2}$ dozen pieces (cookies).

Mary King (Mrs Vern) Brobst
Bagley

In a depression you have no belt to tighten - and when you have no pants to hold up, it's a panic.

PEANUT CRUNCH COOKIES

1 c oleo
1 c brown sugar
1 c white sugar
2 eggs
2 c flour
1 tsp soda
1 tsp baking powder
1 tsp vanilla
1 c oatmeal (quick)
1 c corn flakes (crushed)
1 c peanuts or $\frac{1}{2}$ c peanut butter

Cream oleo and sugars. Add eggs and beat. Add vanilla and dry ingredients, which have been sifted together. Add oatmeal, corn flakes and peanuts. Drop by tsp on ungreased cookie sheet. Bake at 350 degrees for 8 to 10 minutes.

Frances Belding Whitecotton
Bagley

UNBAKED PEANUT BUTTER COOKIES

$\frac{1}{2}$ c dark syrup
 $\frac{1}{2}$ c sugar
1 c crunch peanut butter
1 c angel flake coconut
2 c crisp corn flakes

Heat syrup and sugar on low heat until it starts to bubble around edge. Take off heat and add remaining ingredients. Mix and drop on wax paper.

Donna Kolbe
Yale

PINEAPPLE COOKIES

$\frac{2}{3}$ c shortening
1 c brown sugar
2 eggs
1 c drained crushed pineapple
1 tsp vanilla
 $2\frac{1}{4}$ c flour
 $1\frac{1}{2}$ tsp baking powder
 $\frac{1}{4}$ tsp salt

Cream together shortening, sugar, eggs, and vanilla. Thoroughly mix the dry ingredients. Add the cream mixture. Drop by tsp on greased cookie sheet. Bake in 350 degree oven until lightly brown. Frost with any powder sugar icing. I use the pineapple juice for liquid. Either nuts or coconut can be added to the dough to make a delicious cookie.

Note: This is Mrs Paul Figgen-shaws recipe in the Catholic Cook Book of the ladies of Jefferson. I have used it a lot and it is an excellent recipe.

Leota Ulrich Rometsch
Jefferson

POM POM COOKIES

1 - 18 oz jar of chunky peanut butter
 4 T margarine or butter
 2 c powder sugar
 3 c rice krispies

Cream the first 3 ingredients, add rice krispies and form into balls size of walnut. Melt 1 large pkg of chocolate chips and $\frac{1}{3}$ bar of paraffin wax in a double boiler. Dip the peanut balls into the chocolate mixture. Place on wax paper until cool.

Virginia Randolph
 International Falls, Minnesota

POTATO CHIP COOKIES

$\frac{3}{4}$ c brown sugar
 1 stick margarine
 1 c crushed potato chips
 $\frac{3}{4}$ c white sugar
 2 eggs
 1 - 6 oz pkg butterscotch chips
 2 c flour sifted with
 1 tsp soda

Cream sugars, margarine and eggs. Add sifted flour and soda, potato chips and butterscotch chips. Drop by tsp onto ungreased cookie sheet. Bake 10 minutes in a 350 degree oven.

Linda Allen Culbertson
 Bagley

RAISIN COOKIES

$1\frac{1}{2}$ c sugar
 $\frac{2}{3}$ c oleo or lard
 2 eggs
 1 c raisins cooked
 4 T raisin juice
 3 c flour
 2 tsp cinnamon
 1 tsp soda

Cream sugar, shortening, and eggs. Add raisins and juice that have been cooled. Add dry ingredients and mix with fork. Drop by tsp on cookie sheet. Sprinkle with sugar and bake at 350 degrees until done.

Joyce D (Feldman) Hansen
 Bagley

MOTHER'S RAISIN DROP COOKIES

$1\frac{3}{4}$ c raisins
 1 c cold water (boil 5 minutes with raisins)
 $\frac{3}{4}$ c lard
 $1\frac{1}{2}$ c sugar
 2 eggs
 1 tsp salt
 1 tsp soda
 1 tsp cinnamon
 $\frac{1}{2}$ tsp nutmeg
 $3\frac{1}{2}$ c flour

Add raisins and liquid (cooled) to creamed lard, sugar and eggs. Add dry ingredients, sifted. Drop.

Mildred Dvorak
 Bagley

Children are a great comfort in your old age. They help you reach it sooner too.

SISTER'S COOKIES

1 c sugar
 1 c brown sugar
 $\frac{3}{4}$ c shortening
 3 eggs
 1 tsp soda
 $\frac{1}{2}$ tsp salt
 1 c peanut butter
 1 tsp vanilla
 3 c flour

Cream sugars, shortening, vanilla and eggs. Mix flour, soda, salt. Chill. Roll into balls. Mash down with fork on cookie sheet. Bake at 375 degrees until light brown about 10 - 12 minutes.

Rosemary (Dawson) Trucks
 Jefferson

The one person you should watch if you are going to save money is yourself.

Remember the good old days when it cost more to run a car than to park it.

SLUGS

1 c butter or oleo
 ¾ c lard (I use crisco)
 4 c oatmeal
 4 beaten eggs
 2 c sugar
 1 tsp vanilla
 10 T sweet or sour milk or water
 from raisins.
 2 tsp soda
 2 tsp baking powder
 4 c flour
 2 c scalded raisins, steamed and
 drained.

Mix together first three and add eggs
 sugar, vanilla, milk. Sift soda, bake
 pwdr, and flour and add raisins.
 Drop by tsp to ungreased cookie
 sheet. Bake at 350 degrees until
 slightly brown. Makes 6 dozen moist
 cookies.

Vera Smith Bowman
 Coon Rapids

BEST SUGAR COOKIES

1 c powdered sugar
 1 c white sugar
 1 c oleo or butter
 1 c vegetable oil
 2 eggs, well beaten
 4 c flour
 1 tsp salt
 1 tsp soda
 1 tsp cream of tartar
 1 tsp vanilla

Cream the sugars, oleo and oil. Add
 the eggs, and beat until fluffy. Sift
 the dry ingredients, and add to the
 first mixture. Mix well. Roll into
 balls the size of walnuts. Press with
 a glass dipped in sugar. Bake at 375
 degrees for about 10 minutes.

Catherine Cross Sellers
 Bagley

DROP SUGAR COOKIES

1½ c sugar
 ½ c margarine
 ½ c butter
 3 small eggs
 1 tsp vanilla
 ½ tsp lemon extract

2½ c flour
 1 tsp soda
 pinch salt
 1 tsp cream of tartar

Cream together the sugar,
 margarine and butter. Add eggs,
 vanilla and lemon extract. Sift flour,
 soda, salt and tartar together and
 add to above. Drop by tsp on cookie
 sheet. Bake at 350 degrees.

Sandra Cain Becker
 Bagley

**GRANDMA KATIE'S SOFT
SUGAR COOKIES**

½ c shortening
 pinch salt
 1 c sugar
 3 c flour
 ½ tsp soda
 1 tsp baking powder
 1 egg
 1 tsp vanilla
 ½ c milk

Mix: shortening, salt and sugar.
 Sift: flour, soda, and b powder. Add:
 egg, vanilla to shortening mixture.
 Sprinkle flour on waxed paper and
 put dough to ¼ inch thickness. Place
 on greased cookie sheet. Bake at 375
 degrees for 8 to 10 minutes.

Joyce Pickering
 Bagley

SOFT SUGAR COOKIES

1 c shortening
 2 c sugar
 2 eggs
 1½ tsp vanilla
 4 c flour
 2 tsp baking powder
 ½ tsp salt
 1 tsp soda
 ⅔ c milk

Cream shortening and sugar. Add
 eggs and stir well. Add other
 ingredients and mix well. Drop by
 tsp. Flatten. Bake at 350 degrees for
 8 - 10 minutes. For variety add
 chocolate chips or coconut.

Arlene Sigler Morris
 Bagley

SUGAR COOKIES

½ c brown sugar
 ½ c white sugar
 ¾ c shortening
 2 eggs
 1 tsp vanilla
 2½ c flour
 ½ tsp soda
 ½ tsp baking powder
 1 tsp salt

Cream together B sugar, sugar, shortening. Add eggs, vanilla, flour, soda, b powdr, salt. Add to sugar mixture. Chill about 20 minutes. Shape into balls. Place on cookie sheet. Press flat with glass. Bake 10 - 12 minutes at 350 degrees. Frost cookies.

Glenda Dawson
Bagley

SUGAR COOKIES

3 c flour
 2 tsp cake flour
 1 scant tsp soda
 ¼ tsp nutmeg
 1 c shortening
 2 eggs
 1 c sugar
 4 T milk

Sift together first four ingredients. Cut in shortening as for pie crust and add 1 tsp flavoring. Beat eggs and add sugar and milk. Beat thoroughly and mix with above. Roll out and cut in shapes. Sprinkle with sugar. Bake at 400 degrees until lightly brown.

Shanee Elgin
Bagley

SUGAR COOKIES

2 c soft oleo
 3 c powdered sugar
 4 eggs
 1 tsp vanilla
 2 tsp lemon extract
 2 tsp soda
 2 tsp cream of tartar
 7½ c flour (more or less)

Beat eggs, add sugar, oleo, flavorings. Add all dry ingredients. Dip by tsp to form ball on greased sheet. Press down with fancy base of glass dipped in sugar. Bake at 350 degrees for 8 - 10 minutes.

Verna Griffith
Bagley

If the best things in life are free, how come we have to pay so much for less than the best.

SUGAR COOKIES

2 sticks oleo
 2 c white sugar
 2 eggs
 1 c salad oil
 ¼ tsp salt
 2 tsp vanilla
 5 c flour
 2 tsp soda
 2 tsp cream of tartar

Mix oleo through vanilla and add flour, soda, and tartar. Form in ½ inch balls. Roll in sugar, press with fork and bake at 350 degrees for 15 minutes. Watch them, they brown fast.

Blanche Gilliland Hidlebaugh
Bagley⁴

SUGAR COOKIES

2 c sugar
 1 c butter
 1 c whipping cream
 1 tsp soda
 4 eggs
 2 tsp vanilla
 4 c flour
 2 tsp baking powder

Mix sugar and butter, add eggs, and whipping cream to which the soda has been added. Add vanilla, flour and baking powder. Add enough flour so they can be rolled on floured board. Bake at 350 degrees for 10 - 12 minutes or light brown.

Rosie Hunter
Bagley

SUPER SUGAR COOKIES

2 sticks oleo or butter
 2 c sugar
 2 eggs
 1 c salad oil
 ¼ tsp salt
 2 tsp vanilla
 5 c flour
 2 tsp soda
 2 tsp cream of tartar

Cream together butter and sugar. Add eggs and salad oil. Add and mix well the salt and vanilla. Add and mix in flour, soda, and cream of tartar. Form into balls and roll in granulated sugar. Place on ungreased cookie sheet, flatten with a fork and bake in oven at 350 degrees for about 10 minutes. Makes 10 - 12 dozen.

Marian Ross Gardiner
 Minburn

There is no right way to do the wrong thing.

SUGAR FROSTED FLAKE COOKIES

1 c brown sugar
 1 c white sugar
 1 c margarine
 2 eggs, beat until blended
 2 c flour
 ½ tsp baking powder
 1 tsp baking soda
 ½ tsp salt
 1 tsp vanilla
 2 c sugar frosted flakes
 1 c oatmeal

Combine sugars, margarine and eggs. Sift and add to first mixture: flour, b powder, baking soda, salt. Add vanilla, flakes and oatmeal. Bake at 350 degrees.

Karen Wilcox Lawton
 Bagley

Steady effort is the surest and sanest course to anything worthwhile.

TASSIES

Shells
 2 stick margarine
 2 - 3 oz pkgs cream cheese
 2 c flour

In small cup cake pans, press to line evenly. I use the size of a walnut.

Filling
 1 c coarsely cut pecans
 2 eggs, lightly beaten
 1½ c light brown sugar
 2 T melted butter
 ¼ tsp vanilla
 ¼ tsp salt

Put ½ of pecans in bottom of shells, spoon filling carefully into shells, about ¾ full. Put last of pecans on top. Bake at 350 degrees for 15 to 19 minutes until almost set. Reduce heat to 250 degrees and bake until set. Cool before removing.

Marie Simmer Krueger
 Jefferson

Willpower is the ability, after you have used three-fourths of a can of paint and finished the job, to close the can and clean the brush, instead of painting something else that doesn't need it.

TREATS

1 lb caramels (35)
 ½ can sweetened condensed milk
 1 stick oleo
 whole marshmallows
 rice krispies

Melt first three ingredients. Dip marshmallows into this and roll in rice krispies. Keep in fridg.

Marla Dvorak Bates
 Bagley

By working faithfully eight hours a day, you may eventually get to be a boss and work twelve hours a day.

APRICOT BARS

2/3 c dried apricots
 1/2 c margarine (softened)
 1/4 c white sugar
 1 1/3 c flour
 1/2 tsp b powder
 1/4 tsp salt
 1 c brown sugar, packed
 2 eggs, well beaten
 1/2 tsp vanilla
 1/2 c nuts

Rinse apricots cover with water in saucepan boil 10 minutes, drain, cool and chop. Mix margarine, white sugar and 1 c flour until crumbly, put in 8" greased square pan. Bake this layer at 350 degrees for 25 minutes. Mix remaining 1/3 c flour, baking powder and salt. Beat brown sugar into eggs, add flour mixture, vanilla. Add nuts and apricots. Spread over baked layer. Return to oven, bake 30 more minutes at 350 degrees.

Sharon Zeller Nelson
Hampton

I like work; it fascinates me;
I can sit and look at it for
hours.

BANANA BARS

1/2 c butter
 1 1/2 c sugar
 2 ripe bananas
 2 eggs
 3/4 c sour cream
 1 tsp vanilla
 2 c flour
 1/4 tsp salt
 1 tsp soda

Cream butter and sugar. Add eggs and sour cream. Add mashed bananas, vanilla and flour which has been sifted with the salt and soda. Bake in jelly roll pan. 375 degrees for 30 minutes. Frost with favorite frosting.

Judy Wolfe Van Gundy
Bagley

BINGO BARS

3 eggs
 2 c sugar
 1 1/4 c salad oil
 1 jar 4 oz strained applesauce
 baby food
 1 jar strained apricot
 1 jar strained carrot
 2 c flour
 2 tsp soda
 2 tsp cinnamon
 1 c chopped pecans

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 eggs and sugar mixture. Bake in greased 10 x 15 inch jelly roll pan at 350 degrees for 25 to 30 minutes. Ice with cream cheese frosting. Cut into bars.

Norma (Cabelka) Hogge
Bagley

APPLESAUCE BROWNIES

1/2 c shortening
 2 squares unsweetened chocolate
 1 c sugar
 2 eggs beaten
 1/2 c applesauce
 1 tsp vanilla
 1 c flour
 1/2 tsp baking powder
 1/4 tsp soda
 1/4 tsp salt
 1/2 c chopped nuts

Melt shortening and chocolate over hot water. Blend in sugar, eggs, applesauce, and vanilla. Stir dry ingredients together, blend into shortening mixture. Spread batter into 13 x 9 pan greased and floured. Bake at 350 degrees for 35 to 40 minutes. Cut in bars 2 1/4 by 1 1/4. Makes 2 dozen.

Ruby Moses
Bagley

A vacation is something
you take when you can't take
what you are taking.

BUTTERSCOTCH BROWNIES

¼ c butter
1 c brown sugar
1 egg
1 c flour
1 tsp baking powder
salt
1 tsp vanilla
½ c nut meats

Bake at 350 degrees. When cool, ice with powdered sugar, butter and fruit juice.

Cletus Hess
Coon Rapids

GERMAN CHOCOLATE CARAMEL BROWNIE BARS

1 - 11 oz pkg light caramels, about 50
⅔ c evaporated milk
¾ c melted butter
1 c chopped nuts (optional)
1 pkg German chocolate cake mix
1 c (6 oz) chocolate chips

In heavy saucepan combine caramels and ⅓ c evaporated milk. Cook over low heat, stirring constantly, until caramels are melted. Set aside. Grease and flour 9" x 13" pan. Combine dry cake mix, butter, ⅓ c evaporated milk and nuts, by hand. Stir until dough holds together. Press ½ of mixture into pan. Reserve remaining dough for topping. Bake at 350 degrees for 6 minutes. Sprinkle chocolate chips over baked crust. Spread caramel mixture over chocolate chips. Put reserved dough on top. Return to oven and bake 15 - 18 minutes. Cool slightly, refrigerate 30 minutes.

Pam Zeller Clark
Galesbury, Illinois
Pat Wright
Elly Heater
Bagley
Connie Sue Middleton
Bagley

FUDGE BROWNIES

6 T cocoa
1 c butter or oleo
4 eggs
2 c sugar
1 c flour
1 c nut meats
pinch of salt
vanilla

Frosting:

2 c sugar
1 c milk
2 T cocoa
pinch salt

Melt cocoa and butter, add rest of ingredients. Bake on cookie sheet at 350 degrees until done. Very easy to overbake.

Mix frosting ingredients and cook to soft ball stage. Cool. Beat until spreading consistency. Add vanilla.

Leona Whitecotton
Bagley

There is so much good in the
worst of us,
And so much bad in the best
of us,
That it ill becomes any of us
To find fault with the rest of
us.

BEST UNDONE BROWNIES

1 c oleo
2 c white sugar
4 eggs beaten
1 tsp vanilla
1½ c sifted flour
6 T cocoa
1 c nuts

Cream together oleo and sugar. Add eggs, vanilla, flour, cocoa, and nuts. Bake in 9 x 13 pan at 350 degrees for 30 minutes. Will appear undone. Do not overbake.

Genevieve Hunt Hasty
Bagley

SAUCEPAN BROWNIES

1/3 c butter
 2 squares cooking chocolate
 1/2 tsp vanilla
 1 c sugar
 2 eggs
 3/4 c flour
 1/4 tsp salt
 nuts if desired

Melt butter and chocolate. Add and beat vanilla and sugar. Add eggs one at a time and beat well by hand. Add flour, salt and nuts. Pour in greased 9 x 9 pan. Bake at 325 degrees for 25 minutes. Do not over bake. May be frosted with favorite chocolate frosting. They freeze beautifully. I usually double this and put in 9 x 13.

Sandy Gubser
Bagley

PERFECT BROWNIES

2 1 oz square unsweetened chocolate
 1/2 c oleo
 1 c sugar
 2 eggs
 1 tsp vanilla
 1/2 c flour
 1/2 c walnuts

Thoroughly cream butter and sugar. Add eggs, beat well. Blend in melted chocolate, vanilla and flour. Mix nuts into batter or sprinkle on top. Pour into greased 8 x 10 pan. Bake at 325 degrees for 35 minutes. Frost with fudge frosting. Do not over-bake. No soda or bkg pwdr.

Marla Dvorak Bates
Bagley

NO BAKE BROWNIES

1 c chopped walnuts
 2 c colored miniature marshmallows
 3 c graham cracker crumbs, 30-38 sq
 1 c powder sugar
 1, 12 oz pkg chocolate chips
 1 c evaporated milk
 1/2 tsp peppermint extract

In large bowl, mix together nuts, marshmallows, crumbs and powdered sugar. In saucepan, melt choc chips in evaporated milk over

low heat, stirring until thick and smooth. Remove and add extract. Reserve 1/2 c choc mixture for frosting. Add remainder to crumb mixture. Stir until all crumbs are moistened. Turn into 9" square buttered pan and press down. Spread with reserved choc mixture. Chill until ready to serve.

Marla Dvorak Bates
Bagley

BROWNIES

1 stick oleo
 1 c sugar
 4 eggs (2 at a time)
 1 c flour
 1 c and 1 level T flour
 1 tsp vanilla
 1 lb can chocolate syrup
 nut meats

Bake in jelly roll pan for 30 minutes at 350 degrees.

Frosting

6 T butter
 6 T milk or 1/3 c
 1 1/2 c sugar
 1/2 c chocolate chips

Bring slowly to a boil the butter, milk and sugar and cook about a minute then add choc chips.

Bernice Sowers*
Story City

BROWNIES

1/2 c shortening
 1 c sugar
 2 eggs
 1/4 c white Karo
 1 1/2 c flour
 1/2 c cocoa
 1/4 tsp salt
 1 tsp vanilla
 1/2 c chopped nut meats

Mix all ingredients well. The mixture will be very thick. Spread in a pan about 9 x 13 and bake at 350 degrees for about 15 minutes.

Mary Jeffries Peters
Bagley

CALIFORNIA BROWNIES

$\frac{1}{2}$ c margarine
 1 c sugar
 4 eggs
 1 lb can Hersheys choc syrup
 Save $\frac{1}{3}$ c for icing
 1 c walnuts (if you want)
 2 c flour
 1 tsp baking powder

Icing

1 stick of margarine (room temp)
 $\frac{1}{3}$ c chocolate syrup
 1 c powdered sugar

Bake in 11 x 17 pan at 350 degrees for 12 minutes.

Gayle Derry Kenan
Bagley

CARROT BARS

4 eggs
 2 c sugar
 $\frac{3}{4}$ c salad oil
 2 tsp b soda
 2 tsp cinnamon
 2 jars junior size baby fd carrots
 2 c flour

Mix all together. Bake in jelly roll pan. 11 x 17 x 1 inches for 30 minutes at 350 degrees.

Frost with:

1 c powdered sugar
 $1\frac{1}{2}$ T margarine
 $1\frac{1}{2}$ T cream
 $\frac{1}{2}$ tsp lemon extract

Beat well, and spread on bars.

Beth (Allen) Buttler
 Sue Hunter Bose
 Joan Barber
 Bagley

CARAMEL ROCKY ROAD BARS**Crumb mixture:**

1 c all purpose flour
 $\frac{3}{4}$ c quick cooking oats
 $\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c butter softened
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{4}$ tsp salt
 $\frac{1}{4}$ c chopped salted peanuts

Filling:

$\frac{1}{2}$ c caramel ice cream topping
 $\frac{1}{2}$ c salted peanuts
 $1\frac{1}{2}$ c miniature marshmallows
 $\frac{1}{2}$ c milk chocolate pieces

Grease and flour 9 inch square baking pan. In $1\frac{1}{2}$ quart mixer bowl, combine all crumb mixture ingredients except chopped peanuts. Beat at low speed, scraping sides of bowl often until mixture is crumbly 1 to 2 minutes. Stir in peanuts. Reserve $\frac{3}{4}$ c crumb mixture and set aside. Press remaining crumb mixture into prepared pan. Bake near center of 350 degree oven for 12 to 17 minutes or until lightly browned. Spread caramel topping evenly over hot crust. Sprinkle with peanuts, marshmallows and chocolate pieces. Crumble remaining crumb mixture over chocolate pieces. Return to oven to continue baking 20 to 25 minutes or until crumb mixture is browned. Cover and chill until firm 2 to 3 hours. Cut into bars.

Mrs Paul (Agatha) Sailer
Bagley

Let us rather run the risk of wearing out than rusting out.

CHOCOLATE SQUARES

1 c margarine
 $\frac{1}{2}$ c white sugar
 $\frac{1}{2}$ c brown sugar
 1 tsp vanilla
 1 egg
 1 c flour
 1 c quick oatmeal

Cream margarine and sugars. Then add remaining ingredients. Spread thick mixture on 9 x 15 greased cookie sheet. Bake at 350 degrees for 20 - 23 minutes. While baking, un-wrap 6 or 7 plain Hershey candy bars. Place bars on top immediately after removing from oven. Let melt and spread evenly over bars. Can sprinkle with chopped nuts.

Janice (Sigler) Badger
Bagley

CHOCOLATE OATMEAL BAR COOKIE

1 can eagle brand milk
12 oz pkg choc chips
3 T butter

$\frac{3}{4}$ c chopped nuts

2 tsp vanilla

Dough:

1 c butter

2 c brown sugar

2 eggs

2 $\frac{1}{2}$ c flour

1 tsp soda

1 tsp salt

3 c quick oatmeal

$\frac{1}{4}$ c nuts.

Melt together milk, chips and butter in double boiler, remove from heat and add chopped nuts and vanilla. Cool, this is the filling. For dough, cream together butter, b sugar and eggs. Add to flour, soda and salt sifted together. Add oatmeal and nuts. Spread $\frac{2}{3}$ of cookie dough on large cookie sheet or cake pan. Pour chocolate filling on top. Crumble remaining $\frac{1}{3}$ of cookie dough on top. Bake 20 minutes in 350 degree oven. Cut in squares.

Pamela Zeller Clark
Galesbury, Illinois

COCKTAIL BARS

2 eggs, beaten

2 $\frac{1}{4}$ c flour

1 tsp soda

1 can fruit cocktail (juice and all)

1 tsp vanilla

$\frac{1}{2}$ c nuts

$\frac{1}{2}$ c coconut

1 $\frac{1}{2}$ c sugar

Mix well altogether and bake at 350 degrees for 30 minutes or until done. Frost.

Ellen Fisher Dvorak
Bagley

Smart people believe only half of what they hear. Smarter people know which half to believe.

DANISH APPLE BARS

2 $\frac{1}{2}$ c flour

1 tsp salt

1 c shortening

1 egg separated
milk

1 c crushed corn flakes

1 c sugar

1 tsp cinnamon

sliced apples

Mix together flour, salt and shortening. Also mix together the sugar and cinnamon. Put egg yolk in cup and add milk to make $\frac{2}{3}$ c. Add to flour salt shortening mixture, roll out $\frac{1}{2}$ dough to fit jelly roll pan. Cover with crushed corn flakes, then sliced apples and top with sugar cinnamon mixture. Roll out rest of dough and put on top and seal edges. Beat egg white and spread on top.

Bake at 350 degrees for one hour.

Glaze with:

1 c pwd sugar

2 tsp hot water

1 tsp vanilla

Can substitute 1 can cherry pie filling or other pie filling for apples.

Judy Kolbe
Yale

DREAM BARS

$\frac{1}{2}$ c butter

1 c flour

$\frac{1}{2}$ c brown sugar

1 c brown sugar

vanilla

1 tsp baking powder

1 $\frac{1}{2}$ c coconut

2 eggs beaten

1 c nuts

Mix to crumbly stage butter, flour and $\frac{1}{2}$ c brown sugar. Put into shallow pan. Bake 10 minutes at 375 degrees. Remove from oven, spread with following mixture: 1 c b sugar, vanilla, b p, coconut, eggs and nuts. Return to oven. Bake 20 minutes longer. Let cool in pan. Cut in bars as you use them.

Agnes Grassmeier Cain
Bagley

FROSTED CREAM COOKIES

1 c sugar
1 c lard
1 c molasses
1 c hot water
2 eggs beaten
1 tsp soda
1 tsp cinnamon
1 tsp cloves
1 tsp nutmeg
1 tsp allspice
1 tsp ginger
1 tsp mace
flour to make thick batter

Frost with a boiled frosting or powdered sugar. Bake in a sheet pan in a moderate oven.

In memory of
Ada Wallace

FROSTED CREAMS

1 c sugar
1 c shortening
1 small c molasses
 $\frac{1}{2}$ c boiling water
1 tsp cinnamon
1 tsp cloves
1 tsp ginger
2 tsp soda
2 eggs separated
1 c sugar
6 T cold water

Cream shortening, sugar. Add molasses and boiling water. Add egg yolk, cinnamon, cloves, ginger and soda along with enough flour for a stiff dough. Spread in pan and bake at 375 degrees until done. Boil 1 c sugar and water until it threads or makes a hair. Pour in stiffly beaten egg white slowly.

Agnes Grassmeier Cain
Bagley

FROSTED CREAMS

2 eggs
1 c sugar
 $\frac{1}{2}$ c lard or meat fryings
 $\frac{1}{2}$ c molasses
1 c boiling water

2 heaping tsp soda in above water
1 tsp vanilla or cinnamon
flour to make dough stiff

Spread in bread pans, if you don't have large bread pans (my mother did) spread very thin in your cookie sheet. Bake in quick oven (375 degrees) turn out on paper and add frosting.

Frosting:

1 c sugar
3 T water

Boil until it strings, add to the beaten white of one egg. Beat until the frosting will harden on frosted creams.

In memory of
Clara Bean
Bagley
Mother of Bertha Cain

GRAHAM CRACKER BARS

graham crackers, enough to cover
a cookie sheet

Filling:

1 c butter (not margarine)
1 c milk
1 c sugar
a beaten egg
1 c graham cracker crumbs
1 c coconut
1 c chopped nuts (optional)

Combine all ingredients in saucepan. Cook until mixture boils. Boil for 1 minute until mixture thickens. Cover crackers with filling then cover again with whole graham crackers. Cool. Frost with your favorite frosting. This is mine:

$\frac{1}{2}$ c butter
2 T crisco
 $\frac{1}{2}$ c scalded milk
1 lb powdered sugar
1 tsp vanilla

Mix with mixer to make fluffy.
Makes a lot.

Kristi Sutherland
Yale

HEALTH COOKIES

9 $\frac{1}{3}$ c corn flakes
 2 $\frac{1}{3}$ c rice crispies
 1 c coconut
 1 c salted peanuts
 1 c white syrup
 1 c sugar
 1 c cream

Mix corn flakes, rice krispies, coconut, and peanuts. Boil syrup, sugar and cream until soft ball in water. Pour over cereal mixture and put in 9 x 12 pan to set. Cut into squares to serve.

Joan Barber
Bagley

LEMON BARS

½ c powdered sugar
 2 c flour
 1 c oleo
 4 eggs beaten
 2 c sugar
 1 T flour
 1 tsp b powder
 2 T realemon

Mix first 3 ingredients with a fork and put in a 9 x 13 pan. Bake 20 minutes at 350 degrees. Mix remaining ingredients altogether and spread on top of baked crust. Bake another 20 minutes. Cool and cut into bars. Sift with powdered sugar.

Marcella Carstens
Bagley

LEMON MERINGUE BARS

½ c softened butter
 ½ c sugar
 2 egg yolks
 1¼ c flour
 2 tsp grated lemon peel
 2 T lemon juice.
 2 egg whites
 ½ c sugar

Cream together the butter and sugar. Beat in egg yolks and stir in flour. Stir in grated lemon peel and lemon juice. Spread in greased 8 x 8

inch pan and bake 15 to 20 minutes at 350 degrees. Remove from oven. Turn oven to 400 degrees. Beat egg whites until foamy and gradually add sugar. Beat until glossy peaks appear. Spread over bars and bake 5 to 7 minutes. Cool and cut into bars.

Georgia M Morris
Bagley

MAGIC COOKIE BARS

½ c butter
 1½ c graham cracker crumbs
 1 - 14 oz Eagle Brand Milk
 1 - 6 oz semi-sweet choc chips
 1 - 3½ oz can flake coconut
 1 c chopped nuts

Preheat oven at 350 degrees. Melt butter in 9 x 13 inch. Sprinkle crumbs over butter. Pour on condensed milk over crumbs. Top evenly with remaining ingredients. Press down gently. Bake 25 - 30 minutes or until lightly brown. Cool before cutting.

Trudy Morris Maddux
Bagley

MARSHMALLOW FUDGE BARS

¾ c flour (sift and measure)
 ¼ tsp baking powder
 ¼ tsp salt
 2 T cocoa
 ½ c shortening
 ¾ c sugar
 2 eggs
 1 tsp vanilla
 nuts

Sift first four (4) ingredients all together. Cream shortening and sugar. Add remaining ingredients and Beat well. Put in greased and floured pan. Bake 17 minutes at 350 degrees. Add 1 pkg miniature marshmallows. Return to oven three minutes. Then remove and frost with choc frosting.

Ella Klinzman
Iowa City

NUTTY O's SNACK

½ c packed brown sugar
 ½ c dark corn syrup
 ¼ c butter
 ½ tsp salt
 6 C cheerios
 1 c pecans, walnuts, or peanuts
 ½ c silvered almonds

Heat oven 325 degrees. Butter jelly roll pan. Heat sugar, syrup, butter and salt in 3 quart pan stirring until sugar dissolves 5 minutes. Remove from heat, stir in cereal and meat until well coated. Spread in pan bake 15 minutes. Cool 10 minutes, loosen with metal spatula. Store in covered container. Makes about 8 cups.

Shanee Elgin
Bagley

PEANUT BUTTERSCOTCHERS

⅓ c melted butter
 1½ c sugar
 ½ c milk
 2 eggs
 1 tsp vanilla
 1⅓ c flour
 2 tsp baking powder
 ½ tsp salt

Mix butter and sugar. Add milk, eggs and vanilla and mix. Mix in remaining ingredients till blended. Pour into greased cookie sheet. Bake 350 degrees for 25 - 30 minutes. Cool and frost with:

1 6 oz pkg butterscotch chips
 ¾ c peanut butter
 2 c corn flakes

Melt chips and peanut butter. Add corn flakes.

Jane Emley
Bagley

PEANUT BUTTER BARS

1 c white corn syrup
 1 c white sugar
 1 jar crunchy peanut butter (12 oz)
 5 c Special K cereal

Bring syrup and sugar to a boil and

add other ingredients. Spread in jelly roll pan. Frost with:

12 oz pkg butterscotch chips
 6 oz pkg milk chocolate chips

Melt in double boiler.

Rita Drake
Bagley

PEANUT BUSTER BARS

Crust:

12 oz crushed Oreo cookies
 ½ c melted butter
 Put in 9 x 13 inch pan.

½ gal vanilla ice cream, cut in inch slices and lay on crust. (Can let soften enough to beat and spoon onto crust)

1½ c salted peanuts, on ice cream

Freeze until hard.

Sauce:

2 c powdered sugar
 1½ c evaporated milk
 ⅔ c chocolate chips
 ½ c oleo or butter

Cook to boiling, then boil 8 minutes. Remove from heat and add 1 tsp vanilla. Let cool 1 hour. Spread on ice cream and freeze.

Ellen Fisher Dvorak
Bagley

PECAN PIE BARS

1½ c flour
 ½ c butter or oleo
 2 T b sugar
 3 eggs
 ¾ c dark corn syrup
 ¾ c b sugar
 ¾ c chopped pecans
 3 T melted butter
 1 tsp vanilla
 3/8 tsp salt

Mix flour and B sugar. Cut in butter. Pat in ungreased 9 x 13 pan. Bake 350 degrees for 15 minutes.

Beat eggs slightly. Stir in remaining ingredients. Pour over the baked layer. Bake 350 degrees for 25 minutes. Cool until pecan layer is slightly firm before cutting into bars.

ZonaBelle Corsaut Carroll
Bagley

PUMPKIN BARS

1st layer

1 c flour

 $\frac{1}{2}$ c brown sugar $\frac{1}{2}$ c quick oatmeal $\frac{1}{2}$ c butter or oleo

Press in pan. Bake 15 minutes at 350 degrees.

2nd layer:

2 c pumpkin

1 - 13 $\frac{1}{2}$ oz can evaporated milk

OR

2 c milk with cream added

2 eggs

 $\frac{3}{4}$ c white sugar (or little more) $\frac{1}{2}$ tsp salt

1 tsp cinnamon

 $\frac{1}{2}$ tsp ginger (optional) $\frac{1}{4}$ tsp cloves (optional)

Bake 20 minutes.

3rd layer

 $\frac{1}{2}$ c chopped pecans $\frac{1}{2}$ c brown sugar

2 T butter

Mix and put on top and bake 20 more minutes.

Ferne Nolte Hoyt
Bagley**PUMPKIN BARS**

4 eggs

2 c sugar

1 can pumpkin - 15 oz

2 c flour

2 tsp baking powder

1 tsp soda

2 tsp cinnamon

 $\frac{1}{4}$ tsp cloves

1 c cooking oil

Mix eggs, sugar, and pumpkin. Add dry ingredients (mixed well). Add cooking oil. Mix well. Bake at 350 degrees until toothpick comes out clean. (approx 30 minutes).

Frosting:

1 - 3 oz pkg creme cheese

 $\frac{3}{4}$ c butter1 $\frac{1}{2}$ - 2 c powdered sugar

1 T milk

1 tsp vanilla

Cream butter and creme cheese together with milk. Add powdered sugar gradually to desired consistency. Add vanilla.

Kathy Middleton
Bagley**PUMPKIN BARS**

4 eggs

1 c salad oil

1 - 16 oz can pumpkin

2 c sugar

2 tsp baking powder

1 tsp soda

2 tsp cinnamon

 $\frac{1}{2}$ tsp salt $\frac{1}{2}$ tsp ginger $\frac{1}{2}$ tsp cloves $\frac{1}{2}$ tsp nutmeg

Mix all together. Pour in 12 by 18 greased and floured pan. Bake at 350 degrees for 25 to 30 minutes.

Frosting:

1 - 8 oz pkg softened creme cheese

 $\frac{3}{4}$ c softened margarine

1 tsp milk

4 c powdered sugar

1 tsp vanilla

Beat together.

Cherlyn Becker Miner
Bagley**POOR MANS BARS**

1 c raisin

1 c sugar

1 c water

1 stick butter

2 c flour

 $\frac{1}{2}$ tsp salt

1 tsp baking soda

1 tsp cinnamon

Boil raisins, sugar, water, and butter for 10 minutes and cool for 5 minutes. Add dry ingredients sifted together. Pour into a greased cookie sheet at least 15 $\frac{1}{2}$ by 10 $\frac{1}{2}$ and bake 20 minutes at 350 degrees. Frost with powder sugar icing.Udean Coil Brown
Bagley

RHUBARB BARS

- 3 c cut rhubarb
- 3 T cornstarch dissolved in
- ¼ c water
- 1½ c sugar

Heat together until thickens. Let cool.

Crumble mix:

- 1½ c rolled oats (uncooked)
- 1½ c flour
- 1 c brown sugar
- ½ tsp soda
- 1 c margarine
- ½ c chopped nuts
- 1 tsp vanilla

Put all the crumb mixture in a 9 by 13 cake pan except ¼ of it set aside to sprinkle over the first mixture after it is poured over the crumble mixture. Serve cold with Cool Whip.

Edith Ratzlaff Renshaw
Bagley

SALTED PEANUT CHEWS**Crust:**

- 1½ c flour
- ¾ c firmly packed b sugar
- ½ tsp baking powder
- ½ tsp baking powder
- ½ tsp salt
- ¼ tsp soda
- ½ c margarine or butter - softened
- 1 tsp vanilla
- 2 egg yolks
- 3 c miniature marshmallows

Topping:

- ¾ c corn syrup
- ¼ c margarine or butter
- 2 tsp vanilla
- 12 oz pkg peanut butter chips
- 2 c crisp rice cereal
- 2 c peanuts

Heat oven to 350 degrees. Combine all crust ingredients except marshmallows until crumb mixture forms. Press in bottom of ungreased 13 x 9 inch pan. Bake at 350 for 12 - 15 minutes or until golden brown. Immediately sprinkle with marshmallows. Return to oven for 1 - 2 minutes or until marshmallows just

begin to puff. Cool while preparing topping. In large saucepan (or microwave - 2-2½ minutes) heat corn syrup, margarine, vanilla and peanut butter chips until chips melt and mixture is smooth, stirring constantly. Remove from heat and stir in cereal and nuts. Immediately spoon warm topping over marshmallows and spread to cover. Chill, cut into bars.

Ellen Dvorak
Bagley

TOFFEE SQUARES

- 1 c butter or margarine
- 1 c firmly packed brown sugar
- 1 egg yolk, unbeaten
- 1 tsp vanilla
- ¼ tsp almond (optional)
- 2 c sifted flour
- 6 oz pkg semisweet choc pieces
- ½ c chopped nuts

Cream together, butter, brown sugar, and egg yolk. Stir in flavorings and flour. Pat into 15½ x 10½ x 1 pan. Bake in slow oven (325 degrees) for 15 to 20 minutes. Melt chocolate in top of double boiler and spread over warm baked mixture. Sprinkle with chopped nuts. Cut into squares. Makes 3 dozen. It needs no salt because of the butter and does not call for leavening.

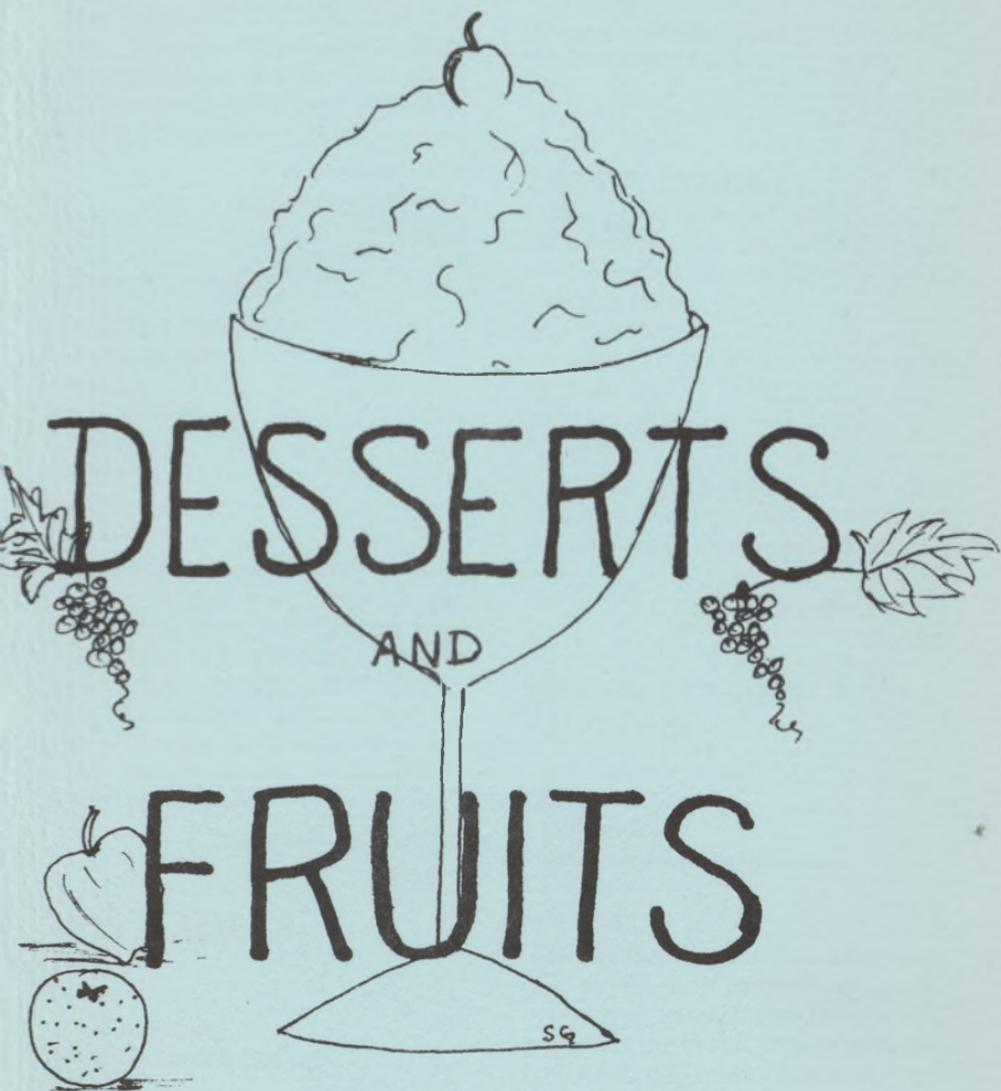
Altha Carroll Quigley Cly
Bagley

UNBAKED BAR COOKIE

- ½ c white sugar
- ½ c karo, lt or dk
- ¾ c peanut butter
- 3 c King Vitaman Cereal
- ½ - 6 oz pkg chocolate chips
- ½ - 6 oz pkg butterscotch chips

Mix and melt over low heat the sugar and syrup just enough to dissolve sugar. Mix well the peanut butter and three cups of cereal. Press firmly into buttered 8 x 8 pan. Melt chips in double boiler. Spread over bars. Cool and cut in □'s.

Myrtle Zaruba Gardner
Bagley



DESSERTS

AND

FRUITS

SG

ADA'S APPLE PUDDING

Peel, core and half 8 apples. Place in a large pyrex baking dish. Sprinkle sugar over the top of apples, mixed with salt and cinnamon.

Mix together: 2 T flour and 2 T butter. Stir into this enough boiling water to make a gravy consistency. Pour this over the apples and bake at 350° until apples are done.

Ada Maas Muir
Bayard Care Center
Bayard

APPLE CRISP

6 large tart cooking apples

½ c orange juice

½ c sugar

½ t cinnamon

¾ c flour

½ c sugar

¼ t salt

6 T butter

Pare and slice apples into a 11 x 7 greased baking dish. Pour orange juice over apples, then sprinkle on ½ c sugar and ½ t cinnamon. Combine flour, sugar and salt — cut in butter. Spread crumbled mixture over apples and bake 45-60 minutes in 350° oven. Serve warm or cold with cream or ice cream.

Judy Wolfe Van Gundy
Bagley

APPLE SLICES

2 c flour

1 t salt

⅔ c margarine

1 slightly beaten egg yolk

½ c milk

5 c peeled, sliced apples

2 T flour

1½ c sugar

1 egg white, slightly beaten

1 T margarine

Confectioners sugar

Sift 2 c flour with salt. Cut in margarine till mixture resembles coarse crumbs. Mix egg yolk with milk and stir into flour mixture. Pat half the dough into 11 x 7 x 1½ inch

pan and cover with apples. Mix 2 T flour with sugar, and sprinkle over apples, dot with 1 T margarine. Roll remaining dough on floured surface to fit pan; place over apples. Brush with egg white. Bake in 375° oven about 45 minutes. Cool and frost with confectioners sugar.

Joan Allen
Bagley

APPLE STRUDEL

In baking dish put deep layer of sliced apples or peaches. Sprinkle with sugar and cinnamon mixed. Dot with butter.

Mix together:

1 c sugar

1 c flour

1 t baking powder

½ t salt

To this add 1 egg and mix until crumbly. Put over fruit. Bake at 350° till crust is brown, approximately 1 hour.

Katie McCartney
Bagley

**BREAD PUDDING
CUSTARD**

4 or 5 slices of bread

3 eggs

1 pint milk

raisins (if you like them)

1 t vanilla

½ c sugar

Break the bread into small pieces. Mix the slightly beaten eggs, milk, sugar and vanilla and raisins and pour over the bread. Steam in double boiler about 45 minutes or until done.

Maxine O'Connell (Mrs Dean) Allen
Yale

There are two kinds of cleverness, and both are priceless. One consists of thinking of a bright remark in time to say it. The other consists of thinking of it in time not to say it.

BREAD PUDDING

5½ slices of bread (use heels if you want)
 3½ c milk
 3 eggs
 ½ c sugar
 ¼ t salt
 ¾ c raisins

Break bread into bite size pieces, soak in 2 c milk. Mix remaining ingredients and add to soaked bread.

Pour into greased 7 x 11 inch baking dish. Bake at 350° for 45 minutes.

SOUR SAUCE

1 c brown sugar
 2 T flour
 ½ C vinegar
 ½ c water

Cook until thick and add vanilla.

Francena Smith
 Bagley

BROWN PUDDING

1 c sweet milk
 ½ c butter
 ½ c molasses or dark syrup
 2 c flour
 1 c raisins (cooked)
 1 t soda
 ½ t cinnamon
 ¼ t salt
 ¼ t cloves
 ½ c nuts

Pour in greased cans. Mix in order given and steam 1½ hours.

SAUCE

1 T flour
 1 T or more butter
 1 c sugar
 ¼ t salt
 ¼ t vanilla

Mix flour and sugar first and add to at least 1½ c hot water and cook till thick.

In memory of
 Mrs Lee (Opal Hunt)

ENGLISH SUET PUDDING

2 c suet (ground) and packed in measuring cup

1 c white sugar
 2 large c flour
 1 c sweet milk
 3 eggs well beaten
 1 t baking powder (rounded)
 1 c raisins and currants mixed

Steam 2 hours.

SAUCE FOR PUDDING

1 c white sugar
 ¼ c brown sugar
 ¼ t salt
 large hunk of butter
 3 T corn starch
 1 c water

Cook and then add either vanilla or rum to taste.

Mary Corsaut
 Bagley

CHERRY-O CREAM CHEESE CAKE

1 9" crumb crust
 1 pkg Borden's creme cheese (8 oz)
 1 can Eagle Brand Borden's Sweetened Condensed milk (14 oz)
 ½ c fresh or bottled lemon juice
 1 t vanilla
 1 can cherry pie filling

Mix creme cheese, milk, lemon juice and vanilla. Beat with mixer well. Pour into crumb crust. Top with cherry pie filling and chill as desired.

Patty Middleton
 Des Moines

CHERRY DESSERT

18 graham crackers or a pkg
 ¼ c sugar
 ½ c margarine (melted)

Mix and pat in a 8 x 12 pan. Beat 1 pkg Dream Whip as directions on package. Add 1 scant c powdered sugar and 2 small pkg cream cheese (room temperature), mix well and put on top of graham cracker crust. Then spread 1 can cherry pie filling over this.

Elizabeth Kolbe
 Bagley

CHERRY DELIGHT

1 pkg miniature marshmallows
 1/2 c milk
 24 single graham crackers
 1/4 lb butter
 1 can Wilderness cherry mix
 1/2 pt whipping cream or Dream Whip

Melt marshmallows and milk in double boiler. Let cool. Crush graham crackers and mix with butter. Put in 8 x 12 pan and pack. Pour cherries over graham crackers. Whip cream and mix with marshmallow and milk mixture. Pour over cherries and cool.

Ramona Smith Headlee
 Guthrie Center

CHERRY PUDDING

1 c flour
 1 c sugar
 2 t baking powder
 dash salt

Sift together. Mix in 2/3 c milk, then pour into buttered baking dish. On top pour 1 can sour cherries and 3/4 c sugar. Bake 45 minutes at 350°. Serve with milk or ice cream.

Myrtle Zaruba Gardner
 Bagley

There is no use worrying about things over which you have no control, and if you have control, you can do something about them instead of worrying.

CHOCOLATE CREAM CRUNCH

1 c flour
 1 c finely chopped pecans
 1 stick oleo softened
 13 oz whipped topping
 1 c powdered sugar
 8 oz cream cheese
 6 oz instant chocolate pudding
 6 oz instant vanilla pudding
 3 c milk.

Make crust by crumbling flour, pecans and oleo. Mix well - pat in 9 x 13 pan. Bake 20 minutes at 350°. Cool. Blend cheese and powdered sugar until fluffy. Fold in 1 c topping. Blend well. Spread on crust. Chill. Combine chocolate pudding and 1/2 c milk. Pour over cheese layer. Chill. Do same with vanilla pudding. Frost with remainder of topping.

Rose Tyler
 Des Moines

Something you get for nothing is usually worth it.

CREAM PUFFS

1 c flour
 1/2 c butter
 1 c water
 4 eggs

Filling:
 1/3 c flour
 2/3 c sugar
 1/4 tsp salt
 2 c milk
 1 egg
 1 tsp vanilla
 1 T butter
 1/4 tsp salt

Puffs: Add butter to water. Heat to boiling point. Add flour. Stir constantly until mixture thickens and leaves sides of pan. Cool to lukewarm. Then add eggs one at a time, beating each one in thoroughly. Drop by spoonful onto a well greased cookie sheet. Makes 9 large puffs or more smaller ones. Bake at 425 degrees for 35 minutes.

Filling: Mix sugar, flour and salt. Add scalded milk gradually. Cook over hot water, stirring constantly, until smooth and thickened about 15 minutes. Pour slowly over slightly beaten egg. Return to double boiler and cook 2 minutes. Add vanilla. When cool make a slit in puffs and fill with filling.

Leona Whitecotton
 Bagley

APPLE GOODIE

3 lg c sliced apples
 1 scant c sugar
 1 round T flour
 salt
 cinnamon
 ¼ tsp soda
 ¼ tsp b powder
 ⅓ c melted butter or oleo
 ¾ c minute oatmeal
 ¾ c flour
 ¾ c b sugar

Mix apples, sugar, flour, salt and cinnamon and put in bake dish. Top with other ingredients mixed together. Bake at 350 degrees for 30 minutes.

In memory of
 Clara Remele Gilliland

CREAM PUFFS

½ c butter
 1 c boiling water
 4 eggs
 1 c flour

Heat oven to 435 degrees. Add butter to boiling water in saucepan over flame. When butter is melted, add flour, quickly stir and cook until mixture leaves the sides of the pan and forms a ball around the spoon. Remove from fire. Add egg in two portions beating until well blended. Drop on lightly oiled cookie sheet. Bake at 435 degrees for 20 - 25 minutes. Reduce heat to 325 degrees for 15 minutes. Turn off heat and allow to stand for 10 minutes.

Sandra Cain Becker
 Bagley

**CHOCOLATE BAR
ICE CREAM DESSERT**

10 almond Hershey bars
 1 c margarine
 6 beaten egg yolks
 1 c powdered sugar
 6 stiffly beaten egg whites
 5 c crushed vanilla wafers
 roasted almonds (optional)

Melt chocolate bars and margarine. Combine with beaten egg yolks and cook. Add powdered sugar and nuts.

Let cool, then fold in egg whites. Line 17 x 11 x 2 inch pan with wafer crumbs. About 3½ to 4 c. Cover with layer softened ice cream and pour over ice cream the cooled chocolate mixture. Cut through several places to mix. Sprinkle top with remainder of vanilla wafers. This can be kept for quite some time in freezer.

Linda Bauer
 Jamaica

**CHOCOLATE CREAM
CRUNCH**

1 c flour
 1 c finely chopped pecans
 1 stick oleo softened
 13 oz whipped topping
 1 c powdered sugar
 8 oz cream cheese, softened
 6 oz instant chocolate pudding
 6 oz instant vanilla pudding
 3 c milk

Make crust by combining flour, pecans, and oleo. Mix well, press into bottom of 9 x 13 x 2 inch pan. Bake 20 minutes at 350 degrees. Cool. Blend cream cheese and powdered sugar until fluffy. Fold in 1 c whipped topping. Blend well and spread on cool crust. Chill combine chocolate pudding and 1½ c milk. Pour over cream cheese layer. Chill. Repeat with vanilla pudding. Chill. Frost with remainder of whipped topping. Freezes well.

Rose Foster Tyler
 Des Moines

COBBLER

¼ c soft butter
 ½ c sugar
 1 c flour
 2 tsp B powder
 ¼ tsp salt
 ½ c milk
 Desired fruit

Spoon fruit over batter, sprinkle with ¼ to ½ c sugar, pour 1 c fruit juice over all. Bake 350 degrees for 45 minutes.

Farice Prescott Brandenburg
 Perry

CREAMY PUDDING DELIGHT

1 c flour
 ¼ c brown sugar
 1 c coconut
 ¾ c walnuts
 1 stick oleo
 2 pkg instant vanilla pudding
 2¾ c milk (set aside)
 2 pkg Dream Whip

Mix first five ingredients together and brown at 250 degrees for 35 minutes. Stir every 10 minutes. Put in 9 x 13 pan, save some out for topping. Beat pudding and milk and set aside. Prepare dream whip according to package and 1 tsp vanilla. Fold into pudding, pour into crust and top with remaining crumb mixture. Refrigerate

Vera Smith Bowman
 Coon Rapids

Floating a rumor is easier than sinking one.

DATE PUDDING OUR TRADITIONAL CHRISTMAS DESSERT

1 c chopped dates
 1 c boiling water
 1 tsp soda
 1 T shortening
 1 c sugar
 1½ c flour
 1 beaten egg
 1 tsp baking powder
 1 tsp vanilla

Caramel sauce:

¼ c butter
 1 c b sugar
 1 T corn starch
 1 c water

Pour water over dates and soda. Cool to luke warm. Add shortening, mix remaining ingredients, pour in 8 x 8 baking dish. Bake 40 - 45 minutes at 375 degrees. Serve warm with Caramel Sauce and whipped cream. Melt butter. Mix sugar and corn starch and water, add to butter and bring to a boil, stirring constantly.

Add 2 tsp vanilla. Serve warm over pudding.

Jane Emley
 Bagley

DESSERT

2 cans pie mix
 1½ c nuts
 1 pkg yellow cake mix
 1½ cubes oleo or butter

Put pie mix on bottom of 9 x 13 pan. Press cake mix on top. Sprinkle with nuts. Melt oleo and dribble over top. Bake in 350 degree oven, uncovered, for ½ hour and covered for ½ hour. (Use fruit pie mix). Serve with whipped topping.

Arlene Dresback Blaine Cuddy
 San Leandro, California

EASY DESSERT

1 lg can peaches
 1 pkg butter brickle cake mix
 1 stick margarine, melted

In 9 x 13 cake pan, put peaches and syrup. Sprinkle dry cake mix over peaches. Drizzle melted margarine over all ingredients. Do not stir. Bake 350 degrees for 1 hour.

Beth (Allen) Buttler

FOUR LAYER DESSERT

1 c flour
 ½ c oleo
 ½ c pecans
 8 oz pkg cream cheese (room temp)
 1 c powdered sugar
 1 c cool whip
 2 - 3 oz pkgs instant pudding
 3 c milk
 1 tsp burnt sugar flavoring

Mix first three ingredients well. Pat into 9 x 13 baking pan. Bake 15 minutes at 350 degrees. Mix well and spread over cooled crust the cream cheese, powder sugar, and cool whip. Chill well. Beat pudding, milk, and flavoring until thick and pour over layer 2. Top with additional cool whip and pecans. Keep in refrigerator until ready to serve.

Mrs Ron (Elly) Heater
 Bagley

FOUR LAYER LEMON DELIGHT

Number one:

1 c flour

½ c oleo

½ c chopped pecans

Mix well and put into 9 x 13 pan.

Bake 15 minutes at 350 degrees. Let cool.

Number two:

1 c cool whip

1 c powdered sugar

8 oz softened cream cheese

Beat until fluffy. Spread on cooled crust.

Number three:

2 pkgs instant lemon pudding

3 c cold milk

1 T lemon juice

Mix and spread on 2nd layer.

Number four:

Top with rest of cool whip.

Refrigerate at least four hours.

Takes 1 large container of cool whip or 2 small ones.

Norma (Cabelka) Hogge
Yale

FROZEN PEPPERMINT DESSERT

1 box vanilla wafers

¼ lb oleo

1 c pecans, chopped

½ gallon peppermint ice cream

1½ c whipping cream

OR 1 lg whipped topping

¼ c cocoa

½ c sugar

Crush wafers and mix with oleo and pecans. Place 3 cups of crumbs in pan and bake at 375 degrees for 7 - 8 minutes. Cool, break into crumbs and put in 9 x 13 inch pan. Spread softened ice cream on top. Whip cream, adding cocoa and sugar. If using already whipped topping, mix cocoa with sugar and add to topping. Spread on top of ice cream. Top with remaining crumbs. Freeze.

Marla Dvorak Bates
Bagley

GRAHAM CRACKER ICE BOX DESSERT

1 c milk

24 marshmallows

1 c crushed pineapple (drained)

18 graham crackers

1 c whipping cream

Heat milk and marshmallows over low heat until melted, cool, add drained pineapple. Whip cream and fold in. Make crumbs of crackers and spread into 8 x 10 dish. Save a little to sprinkle on top. Refrigerate for at least 4 hours before serving.

In memory of
Bertha (Mrs George) Porter

Learn from the mistakes of others. You can't live long enough to make them all yourself.

GRAHAM CRACKER PUDDING

12 graham crackers

3 T butter

3 T brown sugar

½ c milk

½ c sugar

2 egg yolks

1 env Knox gelatin dissolved in

¼ c cold water

2 beaten egg whites

½ pt cool whip

Cook milk, sugar, yolks in double boiler. Add gelatin and water to custard. When cool add 2 beaten egg whites and cool whip. Mix cracker crumbs and butter. Put in bottom of 8 x 11 pan reserving part of crumbs for the top.

Vera Thaler Deal
Bagley

A sure-fire formula for making a good speech: have a good beginning and a good ending — and keep them as close together as possible.

HEATH BAR DESSERT

$\frac{3}{4}$ box vanilla or oreo cookies crush
 $\frac{1}{2}$ gallon vanilla ice cream
 1 c crushed Heath Bars
 $\frac{1}{4}$ c butter

Sauce:

$\frac{1}{2}$ c sugar
 $\frac{1}{4}$ c white syrup
 $\frac{1}{4}$ c evaporated milk
 4 Heath bars

Mix wafers and butter and place in 9 x 13 pan. Top with $\frac{1}{2}$ of softened ice cream. Sprinkle with $\frac{1}{2}$ of crushed Heath Bars. Repeat layers. Freeze until firm. Sauce: Combine ingredients, bring to boil and cook slowly until bars are melted. Spoon over dessert when served. Can be reheated several times. Recipe takes 12 bars.

Marianne Gardner Stotts
 Boone

Myrtle Zaruba Gardner
 Bagley

It's an odd thing but, internationally speaking, oil seems to cause a lot of friction.

ICE CREAM DESSERT

Crust:

Crush 1 package vanilla wafers. Blend in with fork $\frac{1}{3}$ c softened butter. Pat firmly into large cake pan. Bake 15 minutes at 350 degrees.

Filling:

Soften at room temperature $\frac{1}{2}$ gallon vanilla ice cream and $\frac{1}{4}$ gallon chocolate ice cream. Whip 1 package Dream Whip and fold into the softened chocolate ice cream. Marbleize these 2 mixtures and spread over crust, or keep the two ice creams in layers.

Topping:

Melt 1 large package chocolate drops with 2 T butter, and $\frac{1}{2}$ c cream or condensed milk. Cool. Dribble over top of ice cream. Freeze.

Bertha Bean Cain
 Bagley

KRISPIE TREATS

$\frac{2}{3}$ c margarine
 $1\frac{1}{2}$ c brown sugar
 $\frac{1}{2}$ c brown sugar
 $1\frac{1}{2}$ c flour
 1 c sugar
 1 c corn syrup
 1 tsp vanilla
 1 c chocolate chips
 $1\frac{1}{4}$ c crunchy peanut butter
 3 c krispies

Mix and crumble in 9 x 13 pan the first four ingredients. Bake at 350 degrees for 15 minutes. Mix and boil sugar and syrup. Stir in vanilla, chips and peanut butter until smooth. Add rice krispies. Pour and spread on baked mixture. Real good and rich.

Mary Jo Fell Scheuermann
 Des Moines

LAYERED STRAWBERRY JELLO DESSERT

$\frac{1}{4}$ c brown sugar
 $\frac{1}{2}$ c oleo
 1 c flour
 $\frac{1}{2}$ c pecans
 24 lg marshmallows
 $\frac{2}{3}$ c milk
 1 carton cool whip

Mix and pat in 9 x 13 pan the first four ingredients. Bake at 350 degrees for 15 minutes and cool. Heat marshmallows and milk until dissolved and cool. Fold in cool whip and pour on top of crust and chill. Dissolve 2 pkg jello (strawberry or cherry) in 2 c boiling water, add 2 small boxes frozen strawberries to Jell-O and let stand until thick. Spread on marshmallow layer and refrigerate.

Bernice Sowers
 Story City

Saying "Gesundheit!" doesn't really help the common cold — but it's about as good as anything the doctors have come up with.

LEMON ANGEL PUDDING

4 T minute Tapioca
 ¾ c sugar
 ¼ tsp salt
 2 c water

Bring these ingredients to a full boil stirring constantly. Remove from heat. Add ¼ c lemon juice, 1 tsp grated lemon rind. Cool, stir occasionally. Chill, fold in about 1 c Cool Whip. Serves 6.

Myrtle Zaruba Gardner
 Bagley

LEMON CHIFFON DESSERT

1 can eagle brand milk
 1 6 oz can frozen lemonade
 1 large tub cool whip
 lemon extract

Combine milk and thawed lemonade in a bowl. Add a few drops of extract and fold in cool whip. Pour mixture on a graham cracker crust in a 9 x 13 pan. Refrigerate for 2 or 3 hours.

Janice (Sigler) Badger
 Bagley

You cannot change yesterday,
 that is clear,
 Or begin tomorrow until it is
 here.
 So the only thing for you and
 for me
 Is to make today as sweet as
 can be.

LEMON LUSH DESSERT

1 stick oleo or butter
 1 c flour
 ½ c chopped nuts
 1 c powdered sugar
 1 pkg (8 oz) crm cheese
 1 tub (9 oz) whipped topping
 2 pkgs (3¾ oz) instant lemon or
 pistachio pudding
 3 c milk

Mix together butter, flour and nuts. Press into bottom of 9 x 13 pan and bake 15 minutes in 350 degree oven. Cool. Combine the powdered sugar and cream cheese with one cup of whipped topping and spread over baked crust. Mix pudding with milk until thick and let set. Spread over cheese layer. Spread remainder of whipped topping on top and refrigerate. Serves 12.

Sue Zeller
 Bettendorf

LUSH LEMON DESSERT

1 c flour
 1 c pecans
 1 c powdered sugar
 12 oz cool whip
 3 c milk
 1 stick softened oleo
 8 oz softened cream cheese
 2 pkg instant lemon pudding

Mix flour, oleo, pecans. Press in 9 x 13 pan. Bake 25 minutes at 325 degrees. Cool. Mix cheese, cool whip, sugar. Spread over crust. Mix pudding and milk. Spread over mixture. Top with rest of cool whip.

Hazel (Byrns) Frederick
 Bagley

MYSTERY DESSERT

1½ c flour
 1 c sugar
 1 tsp soda
 ¼ tsp salt
 1 beaten egg
 1 can fruit cocktail
 1 tsp vanilla
 ½ c brown sugar
 ½ c chopped nuts

Sift into bowl the flour, sugar, soda, and salt. Blend egg, fruit, and vanilla into dry ingredients. Pour all into cake pan. Sprinkle b sugar and nuts over top and bake at 350 degrees for 30 to 40 minutes. Very quick and good.

Lisa Middleton
 Bagley

OREO BUSTER BARS ICE CREAM DESSERT

Crush 30 oreo cookies. Mix with $\frac{1}{4}$ c soft butter. Reserve some for the top. Press the rest in 9 x 13 pan. Soften $1\frac{1}{2}$ quart ice cream. Carefully spoon onto cookie crumbs and spread. Drizzle chocolate syrup over ice cream then some butterscotch topping and dry roasted peanuts. Soften more ice cream at least 1 quart and spread over the top. Sprinkle on rest of cookie crumbs. Store in freezer. But they won't last long. Guaranteed Delicious. I requested this recipe from Sally Carstens.

Jack Clark
Bagley

ORANGE SHERBET DESSERT

1 pkg oreo cookies, crushed
 $\frac{1}{2}$ gallon orange sherbert, softened
9 oz carton cool whip

Mix sherbert and cool whip. Line 9 x 13 pan with crushed cookies saving a little for the top. Spread sherbert mixture in pan and sprinkle cookie crumbs on top. Put in freezer for several hours.

Karen Wilcox Lawton
Bagley

PEACH DELIGHT

$\frac{1}{2}$ lb marshmallows
1 c milk
 $\frac{1}{2}$ pt cream or cool whip
 $\frac{1}{2}$ c butter
 $\frac{1}{4}$ c sugar
15 graham crackers

Put marshmallows and milk in a double boiler to melt. When completely melted remove from heat and cool. Add $\frac{1}{2}$ pt cream chipped or 1 carton cool whip. Roll crackers fine and mix with melted butter and sugar. Put a layer of the crumb mixture in a pan then $\frac{1}{2}$ of marshmallow mixture. Put one big can sliced drained peaches over. Then remaining marshmallow mix. Put

rest of crumb mix over the top. Cool several hours.

Mrs Paul (Agatha) Sailer
Bagley

PUMPKIN DESSERT

1 pkg yellow cake mix
 $\frac{1}{2}$ c oleo
1 egg
1 lb can pumpkin
2 eggs
 $\frac{1}{2}$ c brown sugar
 $\frac{2}{3}$ c evaporated milk
 $\frac{1}{2}$ tsp ginger
 $\frac{1}{4}$ tsp cloves
 $\frac{1}{4}$ c sugar
 $\frac{1}{4}$ c melted oleo
1 tsp cinnamon

Combine cake mix, $\frac{1}{2}$ cup oleo and 1 egg. Reserve 1 cup of this. Press remaining mixture in a greased 9 x 13 pan. Filling: Prepare in mixing bowl, pumpkin, 2 eggs, brown sugar, evaporated milk, ginger, cloves. Mix until smooth. Pour over the crust. Topping: Combine reserved cup of first mixture, cup sugar, melted oleo and cinnamon. Bake 45 - 50 minutes at 350 degrees. Serve with whipped topping or ice cream.

Marcella Carstens
Bagley

PUMPKIN DESSERT

2 envelopes dream whip (mixed and set aside)
2 pkg vanilla instant pudding, mixed in $1\frac{1}{3}$ c milk
2 c pumpkin
 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{2}$ tsp nutmeg
 $\frac{1}{2}$ tsp ginger

Fold in whipped cream. Pour in a graham cracker crust, this may be baked or plain.

Mary Jo Scheuermann
Des Moines

Worry never robs tomorrow of its sorrow; it only saps today of its strength.

RED CINNAMON APPLES

2 c sugar
 1 c water
 $\frac{1}{3}$ c red cinnamon candies
 red food coloring

Quarter, core, and pare apples and cook until tender in above syrup.

Ruth Shiflet
 Bagley

REFRIGERATOR CAKE**DESSERT**

6 egg yolks (beaten)
 1 c sugar
 pinch of salt
 $\frac{1}{2}$ c water
 1 small can crushed pineapple
 1 pkg lemon jello

***Crust:**

$\frac{1}{2}$ c nuts
 2 c graham crackers
 $\frac{1}{3}$ c sugar
 $\frac{1}{2}$ c melted butter

Mix and cook the first five ingredients until eggs are cooked, stirring constantly to avoid scorching. Remove from fire and stir in Jell-O, while mixture is still warm so Jell-O dissolves. Cool until syrup consistency. Fold in 6 egg whites beaten stiff. Put $\frac{1}{2}$ of crust mixture in bottom of 9 x 13 pan. Pressing firmly. Pour egg mixture in crust and sprinkle remainder of crust over top. Place in refrigerator for several hours. Serve with whipped cream.

Frances Belding Whitecotton
 Bagley

RHUBARB CRUNCH

1 c flour
 1 c brown sugar
 $\frac{1}{2}$ c melted butter or margarine
 $\frac{3}{4}$ c oatmeal
 1 tsp cinnamon
 4 c diced rhubarb
 1 $\frac{1}{2}$ c sugar
 2 $\frac{1}{2}$ T corn starch
 1 $\frac{1}{2}$ c water
 1 tsp vanilla
 1 tsp lemon juice

Mix first five ingredients until crumbly and press half of crumbs into greased 9 x 13 inch baking pan. Cover with diced rhubarb. Cook sugar, cornstarch, water, vanilla and lemon juice until thick and clear, pour over the rhubarb. Top with remaining crumbs. Bake at 350 degrees for one hour. Serve warm or cool, plain or with whipped cream.

Bessie Sheehy
 Bagley

RHUBARB CRUNCH

1 c sifted flour
 $\frac{3}{4}$ c oatmeal (uncooked)
 $\frac{1}{2}$ c oleo (melted)
 1 tsp cinnamon
 1 c brown firmly packed
 1 $\frac{1}{2}$ c sugar
 4 T corn starch
 1 c water
 1 tsp vanilla

Mix until crumbly the flour, oatmeal, oleo, cinnamon, and brown sugar. Press half of crumbs in greased 9 inch baking pan. Cover with 4 cups cut up rhubarb. Combine remaining ingredients and cook until thick and clear. Pour over rhubarb. Top with remaining crumbs and bake in 350 degree oven for 1 hour. Cut in squares.

Genevive Hunt Hasty
 Bagley

RHUBARB PUDDING

3 c rhubarb
 $\frac{1}{2}$ c milk
 1 c sugar
 1 c flour
 1 tsp b powder
 1 c b sugar
 1 c hot water
 1 T butter
 red food coloring

Place first five ingredients mixed in a 9 x 13 pan. Bring remaining ingredients to a boil and pour over above mixture.

EdithBelle Myers Culbertson
 Bagley

RHUBARB DESSERT

Bottom:

4 c rhubarb

1½ c marshmallows

1 c sugar

Topping:

1 c sugar

½ c shortening margarine

1 egg

1¾ c flour

3 tsp b powder

¾ c milk

1 tsp vanilla

salt

Mix bottom and put in 9 x 13 pan. Mix topping and put on rhubarb mixture. Bake at 350 degrees for 40 minutes.

In Memory of
Gladys Wallace

The dog has many friends because the wag was put in his tail instead of his tongue.

**RUM - CHERRY
PUDDING**4 eggs, separated
sweetener to equal 10 tsp sugar

1 lemon

1 tsp rum extract

¼ tsp cherry extract

1 c skim milk

4 slices white bread

1 c canned pitted
cherries, no sugar

Use a small deep pudding mold or baking dish. In bowl, beat egg yolks; add sweetener, juice of lemon, rum and cherry extracts and milk. Stir in bread crumbs and cherries. Whip egg whites until stiff. Fold into cherry mixture; transfer to pudding mold. Set the mold into a larger pan and pour 1 inch of hot water around mold. Bake pudding at 375 degrees for 1 hour, or until set and firm in center. Makes 4 servings. Diabetics count a fruit, bread, and meat exchange.

Verneta Brobst Anderson
Carroll

SHERRY TRIFLE

1 - 4 oz pkg lady fingers

¼ c sherry

1 - 3 oz pkg jello

3 egg yolks

3 T sugar

3 T flour

2 c milk, simmering

1 tsp vanilla

1 c heavy cream

2 T sugar

1 tsp vanilla

Arrange a layer of lady fingers in an attractive glass, one quart bowl. Sprinkle lady fingers with the sherry. Make up the jello according to package directions; pour jello over the lady fingers. Chill until set. To prepare the custard: stir together the egg yolks and 3 T sugar. Stir in the flour, then stir in the simmering milk. Place the mixture in a saucepan and stir over low heat until the custard thickens. Do not allow to boil. Remove the custard from the heat, and add 1 tsp vanilla. Cool the custard 30 minutes, then pour over the set jello. Whip the cream, add 2 T sugar and 1 tsp vanilla, continue beating until the cream is stiff. Place whipped cream over cooled custard, and spread to cover, decorate with chocolate shots, or fresh fruit. Chill for four hours before serving. Makes 8 - 10 servings.

Note: Leftover cake may be used instead of lady fingers. Fresh or drained canned fruit may be added to the jello. Vanilla pudding and pie filling may be used instead of the custard. Whipped topping can be used instead of the heavy cream, sugar, and vanilla.

Joan Allen
Bagley

Nothing is more annoying than to have someone repeat word for word what you shouldn't have said in the first place.

STRAWBERRY DESSERT

1 pkg strawberry jello
 1 pint vanilla ice cream
 1 pkg frozen strawberries, thawed
 1 c hot water
 sugar wafers

Crush wafers and put in 8 x 8 pan. Save some for top. Dissolve jello in hot water. Add ice cream and strawberries. Pour over crushed wafers. Top with rest of wafers and refrigerate. Serve with whipped topping.

Arlene Dresback Blaine Cuddy
 San Leandro, California

**STRAWBERRY
MARSHMALLOW WHIP**

1 pkg (3 oz) strawberry gelatin
 1 c boiling water
 1 c cold water
 2 c cool whip
 1 c miniature marshmallows
 1 can (8 oz) crushed pineapple
 drained

Dissolve gelatin in boiling water. Add cold water. Chill until slightly thickened. Set bowl of gelatin firmly in bowl of cracked ice. With electric mixer set on medium high and whip until light and fluffy. Add cool whip. Continue beating until well blended. Fold in marshmallows and pineapple. Chill.

Holly Kenney
 Jamaica

SUET PUDDING

1 c chopped suet
 1 c molasses or b sugar
 1 c milk, sweet or sour
 1 c raisins
 ½ tsp soda
 ½ tsp salt
 ½ tsp cinnamon
 ½ tsp cloves
 3 c flour

Steam 3 hours. Serve with sauce.

Grace Booth Hidlebaugh

**SWEET POTATO
APPLE BAKE**

2 apples sliced
 ⅓ c chopped pecans
 ½ c brown sugar (packed)
 ¼ tsp cinnamon
 2 cans or 1 lb sweet potatoes

Toss apples, nuts, brown sugar and cinnamon. Alternate layers of apples and sweet potatoes in 1½ quart casserole, dot with butter, cover. Bake 350 degrees for 40 minutes. Then sprinkle 1 c small marshmallows over. Broil until marshmallows are brown.

Marie Becker
 Bagley

TAPIOCA PUDDING

Soak ½ c (scant) pearl tapioca in enough warm water to cover it thoroughly. Let stand over night. Boil 1 quart of milk, ⅔ c sugar and ¼ (scant) tsp salt with tapioca until somewhat clear, stirring constantly to keep from scorching. Remove from heat. This should be boiled in large sauce pan. Thoroughly beat 3 egg yolks in ½ c water. Add 2 T cornstarch and mix thoroughly. Add ½ tsp vanilla or lemon flavoring. Add mixture to tapioca stirring very fast to keep from curdling. Put back on heat and cook until thick or until cornstarch and eggs are smooth. Put in casserole. (2 quarts of 1½ quart) Beat egg whites until stiff and spread over top of the pudding and brown lightly in oven. This is from the Church of the Brethren Cookbook given to me in 1908 for a wedding present by my sister Josephine Ulrich.

Leota Ulrich Rometsch
 Jefferson

For every evil under the sun
 There is a remedy or there is
 none.

If there is one, try to find it;
 If there is none, never mind it.

TROPICAL FRUIT PIZZA PIE

1 Betty Crocker Yellow cake mix
¼ c water
2 eggs
¼ c butter
¼ c brown sugar
½ c nuts

Blend together and bake in 2 round pizza pans at 350 degrees for 15 to 20 minutes. Mixture is quite stiff. (Note: Butter brown paper liner for pizza pan if you wish to remove from pan to fancy glass dish.) Spread cooled cake pizzas with 2 envelopes of dream whip mixed or 1 large cool whip. Place fresh strawberries around outside circle, then pineapple chunks, fresh seedless grapes, sliced bananas more strawberries on the whipped cream. Heat 1 small jar of apricot preserves mix with 4 T of water and drizzle over fruit. Cut in wedges and serve.

Pamela Zeller Clark
Galesburg, Illinois

MEATS



BAKED CHICKEN WINGS

5 oz soy sauce
 2 T brown sugar
 1 tsp garlic salt
 1 T dijon mustard
 3 lb chicken wings

Blend well the first 4 ingredients. Cut chicken wings at joints into 3 pieces. Marinate in above sauce 2 hours and bake at 350 degrees for 1 hour, serve hot. Marinade may be stored in refrig.

Judy Hidlebaugh Shirbroun
 Perry

BARBECUED RIBS

1 T celery seed
 1 T chili powder
 ¼ c brown sugar
 1 tsp salt
 1 tsp paprika

Mix together and rub on 2½ lbs of ribs. Combine 1 can tomato soup and ¼ c vinegar. Pour over meat. Bake 2-2½ hours at 325 degrees.

Sandra Zeller
 La Porte City

BARBECUED SPARERIBS

2½ lbs ribs
 ½ c sugar
 ½ c vinegar
 ½ c catsup
 1 T salt
 1 T black pepper
 1 T chili powder
 1 c water

Brown the ribs uncovered in hot oven. Pour sauce over ribs. Bake 2½ to 3½ hours at 350 degrees. Baste often.

Pat Deal
 Bagley

One of life's briefest moments is the time between reading the sign on the expressway and realizing you have just missed the exit ramp.

BBQ SAUCE FOR COUNTRY RIBS

2 small bottles catsup
 3 T worcestershire sauce
 ½ tsp red pepper
 3 T chili powder
 ¾ c dry white wine
 1 c salt pork liquor
 1 c white sugar
 6 - 8 cloves garlic
 ½ small onion

Boil country ribs ¾ hour. Remove from water, marinate in sauce 30 minutes or longer. Place on BBQ grill or in oven until brown. Salt Pork Liquor: Boil 2 or 3 strips of salt pork (1½" by 6") in 1½ c water for 5 min. Drain off fat.

Carol Cain
 Bagley

BEEF CONTINENTAL

3 lbs stew beef
 2 cans crm mushroom soup
 1 env dried onion soup

Mix together. Put in covered casserole. Bake 3 hours at 350 degrees. Serve over cooked rice.

Grace Gardner Stark
 Des Moines
 Myrtle Zaruba Gardner
 Bagley

Gossips are like blotters — they absorb a lot of dirt, but usually get it backwards.

BEER BATTER FOR FISH

1 c flour
 1 tsp baking powder
 ½ tsp salt
 2 tsp sugar
 1 egg slightly beaten
 ¾ c beer (can be warm or flat)
 1 T melted shortening

If you want to double - double the batter and use 1 can beer.

Pat Augustus
 Bagley

CHICKEN & BISCUITS

½ c butter
 ½ c onion
 ½ c celery
 red or green pepper, to taste
 2 T flour
 milk to make medium white sauce
 2 c or make chunked chicken

Put butter in saucepan and in it saute the onion, celery, pepper, flour, and milk. Add chicken and put in casserole. Put biscuits on top. Bake at 375 to 400 degrees.

Mary Remele
Bagley

CHICKEN DIVAN

4 chicken breasts
 ¼ c oil
 broccoli, asparagus, or string beans
 to put in bottom of casserole

Sauce:

10¾ oz crm chicken soup
 ⅓ c mayonnaise
 1 tsp lemon juice
 ¼ tsp curry powder

Skin, bone and cut chicken in 2 x 4 strips. Season with salt and pepper. Cook in oil until lightly browned, about 5 minutes. Place chicken on broccoli, etc, and cover with sauce. Sprinkle with cheese or buttered crumbs. Cover, bake for 30 minutes at 375 degrees. Serves 4 - 6.

Marianne Gardner Stotts
Myrtle Zaruba Gardner

CHICKEN PAPRIKA

2½ - 3 lb frying chicken cut up
 ½ c flour
 1 tsp salt
 1 tsp paprika
 ¼ tsp pepper

Wash and pat dry chicken. Coat with flour mix. Melt ¼ c shortening in large skillet. Cook chicken over medium heat 15 - 20 minutes or until light brown. Remove and set aside. Add about 1 c finely chopped onion to skillet; cook and stir until tender. Stir in 1 can (10½ oz) tomato paste, 1 T paprika, 2 tsp salt, ¼ tsp pepper.

Add chicken, cover tightly. Simmer 30 - 40 minutes or until fork tender, remove chicken. Stir ½ c sour cream into tomato mix. Heat until warm. Pour over chicken.

Mildred Dvorak
Bagley

OVEN BARBECUE CHICKEN

1 fryer cut up
 1 c flour
 2 tsp salt
 ¼ tsp pepper
 2 tsp paprika

Melt 1 stick butter in shallow baking pan. Dust chicken in flour mixture and place in pan, skin side down in one layer. Be sure to coat each piece well. Bake at 400 degrees for 30 minutes. Remove pan from oven and turn each piece. Pour the following sauce over chicken and return to oven and cook 30 minutes more or until done.

Sauce:

1 onion, chopped
 1 tsp salt
 1 T vinegar
 1 T brown sugar
 1 T worcestershire sauce
 1½ tsp chili powder
 ¼ tsp black pepper
 ½ c catsup
 ¼ c water

Combine and simmer in saucepan 15 minutes before putting over the chicken.

EdithBelle Myers Culbertson
Bagley

OVEN FRIED CHICKEN

Coat chicken with flavor and place on well greased pan. Season with salt and pepper. Melt butter or oleo and brush the top of each piece all over. Bake in a hot oven 425° for 1 hour.

Arlene Sigler Morris
Bagley

CHICKEN PARISIENNE

6 medium chicken breasts (deboned and skinned)
 ½ c dry white wine
 1 - 10 oz can condensed golden cream of mushroom soup
 1 - 3 oz can sliced mushrooms, drained
 paprika
 1 c dairy sour cream
 hot cooked rice

Place chicken breasts in 12 x 7½ x 2 inch baking dish; sprinkle with salt. Blend wine into mushroom soup, add mushrooms and pour over chicken. Bake at 350° for 1-1¼ hours.

Remove chicken to platter; sprinkle with paprika. Pour sauce into saucepan, blend in sour cream. Heat gently till hot. Serve sauce over chicken and hot cooked rice.

Melissa Cain
 Champaign, Illinois

CHICKEN PARMESAN

4-6 large chicken breasts
 split, skinned and boned
 2 eggs beaten
 ¾ c bread crumbs
 ¾ c grated parmesan cheese
 1 t salt
 1 t paprika
 ⅓ c margarine
 8-12 oz sliced mozzarella cheese
 1 can (15 oz) tomato sauce

Dip chicken in eggs, then in mixture of crumbs, parmesan, salt and paprika. Brown chicken in heavy skillet in butter. Place browned chicken in 9 x 13 baking dish (use smaller one for 4 breasts) Top with mozzarella. Pour tomato sauce over all. Cover tightly with foil. Bake at 350° for 45 minutes.

Delicious - you'll get raves.

Kathy Peters

CROCK POT DRESSING

1 c butter
 2 c chopped onion
 ¼ c celery
 ¼ c parsley

12-13 c bread cubes
 2 well beaten eggs
 1½ t salt
 1½ t sage
 1 t thyme
 ½ t pepper
 ½ t marjoram
 3½-4½ c chicken broth

Melt butter and saute onion, celery and parsley. Pour over bread cubes in large bowl. Add seasonings, toss together. Pour in broth to moisten. Add beated eggs and mix together. Pack in cooker (spray with Pam), set to high for 15 minutes. Then reduce to low for 4 to 8 hours.

Mary Jane Carothers Carroll
 Bagley

COMPANY CHICKEN

3 lb chicken
 ½ c margarine
 ½ c flour
 1 t salt
 ⅛ t pepper
 small onion
 1 c carrots (small pieces)
 1 c peas (small can)

Cook chicken with onion (can cook carrots too). Drain off onions and carrots and reserve 3 c broth or more. Melt shortening, blend flour. Add broth and cook until thick. Add carrots, onion, peas and chicken.

Can be served over biscuits or mashed potatoes.

Janice Adkins
 Bagley

CHINESE ROAST

1 t garlic salt
 ½ t dry mustard
 ¼ t pepper
 ¾ c water
 ¼ c soy sauce
 1 T vinegar
 1 T honey

Mix and pour over 3 to 4 pound arm or chuck roast. Cook two hours at 325° in covered pan. Thicken drippings for delicious gravy.

Inez Moore
 Bagley

HAM BALLS

2½ lb ground smoked ham
 2 lb ground lean pork
 1 lb ground beef
 3 c graham cracker crumbs
 4 beaten eggs
 2 c milk

Mix well and shape into balls using a ½ c measure to make balls. Cover with following sauce just before baking. Baste during cooking as needed.

2 c tomato soup
 ½ c vinegar
 2 c brown sugar
 2 tsp dry mustard

Bake for 1 hour at 350°
 Makes 25 balls.

Carolyn Becker Yates
 Bagley

HAM BALLS

2 lbs ham loaf
 1 lb hamburger
 3 c graham cracker crumbs
 3 eggs, beaten
 2 c milk

Mix together and make into balls. Cover with the following sauce.

2 c tomato soup
 1¾ c brown sugar
 ¾ c vinegar
 2 t dry mustard

Halfway through the cooking time spoon the sauce over the ham balls.
 Bake at 350° for one hour.

Linda Allen Culbertson
 Bagley

HAM CONES

Grind together or have meatcutters grind:

2½ lbs ground ham
 1½ lbs ground beef
 1½ lbs ground pork
 Add:

3 eggs
 2 c milk
 3 c graham cracker crumbs
 3 t salt (scant)

Mix ingredients and shape into cones. Use ½ c per cone. Place cones on slices of pineapple (optional) and baste with following sauce.

2 cans tomato soup
 ¾ c vinegar (scant)
 2½ c brown sugar
 ½ t dry mustard

Bake at 350° for 1 hour. Makes 28-30 cones.

Sharon Zeller Nelson
 Hampton

HAM LOAF

2½ lbs ground ham
 2 lbs ground sausage
 1 lb ground beef
 3 c graham cracker crumbs
 3 eggs
 2 c milk

Mix and make into 25 rolls.

2 c tomato soup or juice
 1¾ c brown sugar
 ¾ c vinegar
 2 t dry mustard

Mix together and pour over rolls. Bake at 350° for 1 hour.

Serves 25 people.

Bertha Bean Cain
 Bagley

HAM LOAF

1 egg
 ½ t salt
 ¾ c milk
 ½ c cracker crumbs
 ½ c tomato juice
 2 lbs ham loaf
 1 medium onion

Mix and glaze with following.
 Boil 8 minutes

¼ c vinegar
 ¼ c water
 ¾ c brown sugar

Bake 350°

Patsy Letterman Clipperton
 Bagley

You are only young once.
 After that you have to think up
 some other excuse.

HAM LOAF

1½ lbs ground pork
 1 lb ham, ground
 2 c milk
 2 c bread crumbs
 2 eggs
 salt and pepper to taste

I usually have portions mixed at the meat market. I use 2 c milk and 1 c tomato juice, mixed together. Bake at 325° for 2 hours. It makes about 20 ham balls. Over this put this sauce in an uncovered pan and baste often. Use low heat so they won't get too done on bottom.

Sauce: Mix well and pour over meat

1½ c brown sugar
 ½ c vinegar
 1 t mustard
 ½ c water

Julie Gilmore Cornelius
 Bagley

HAM ROLLS

2½ lbs ground smoked ham
 2 lbs ground lean pork
 1 lb ground beef
 3 c graham cracker crumbs
 3 eggs
 2 c milk

Mix and shape in 25 rolls. Cover with following sauce just before baking.

2 c tomato soup
 1¾ c brown sugar
 ¾ c vinegar
 2 t dry mustard

Bake at 350° for 1 hour. Serves 25. Make the whole batch and freeze what you don't use.

Vera Thaler Deal
 Bagley

HAM ROLLS

1¼ lbs ham
 1 lb lean pork
 ½ lb ground beef
 1½ c graham cracker crumbs
 2 eggs
 1 c milk

Have meat ground together at store. Mix well and make into rolls using ½ c measure. Cover with sauce and bake one hour.

Jane Barcus
 Bagley

SAUCE FOR HAM ROLLS

1 can tomato soup
 1 c brown sugar
 2 T vinegar
 1 t dry mustard

Combine all ingredients, heat and pour over ham rolls.

Jane Barcus
 Bagley

INDIAN CURRY

2 c cooked beef or chicken
 1 tomato, peeled and diced
 1 onion, peeled and diced
 1 small apple peeled and diced
 1 t curry powder
 1 T tomato ketchup
 1 T A-1 Sauce
 1 c water

Cook for ½ hour (slowly) Serve with rice.

Vicki Gilliland
 Bagley

ITALIAN BEEF PATTIES

1½ lbs hamburger
 1 t garlic salt
 1 egg
 ¼ c dry bread crumbs
 1 can tomato paste
 ¼ c parmesan cheese
 1 t oregano

Combine hamburger, salt, 1 T tomato paste, egg and bread crumbs. Shape into patties and brown. Drain off fat. Combine water, remaining tomato paste, oregano and parmesan cheese, pour over patties. Simmer, covered, 15 to 20 minutes. May sprinkle mozzarella cheese over patties last few minutes of cooking.

Michele (Mrs Doug) Carstens
 Bagley

REUNION HAM BALLS**Meatballs:**

- 2 1/2 lbs ground cooked ham
- 1 1/4 c old-fashioned or quick oats
- 1 c milk
- 3 eggs slightly beaten

Sauce:

- 1 c plus 2 T light brown sugar
- 3 T cornstarch
- 1 1/2 T prepared mustard
- 1/2 t ground cloves (optional)
- 1 3/4 c pineapple juice
- 1/2 c light corn syrup
- 3 T cider vinegar

Lightly grease large baking dish; set aside. In large bowl combine ham, oats, milk and eggs. Shape into balls. Place in baking dish. Preheat oven to 350°.

Sauce: Combine brown sugar, corn starch, mustard and cloves in large saucepan. Add pineapple juice, corn syrup and vinegar and stir over medium high heat until well combined. Bring to boiling stirring constantly; reduce heat, simmer 3 minutes. Pour sauce over ham ball. Bake 1 hour.

Karen Wilcox Lawton
Bagley

A smile can add a great deal to one's face value.

**AUNT LENORE'S
MEATLOAF**

- 2 lbs hamburger
- 2 eggs
- onion
- 3/4 c oatmeal
- 3/4 c sweetened applesauce
- 1 1/2 t salt
- pepper

Mix well.

Topping:

- 1/2 c catsup
- 1 t nutmeg
- 1 t dry mustard
- 1/2 c brown sugar

Patsy Letterman Clipperton
Bagley

FANCY MEATBALLS

- 1 lb ground beef
- 2 t baking powder
- 2 eggs
- 2 T minced onion
- 4 slices bread
- 1 1/2 c milk.

Make into meatballs and brown. Mix one can each of cheese soup, mushroom soup 1 c milk and pour over meatballs. Bake 350° for 1 hour.

Farice Prescott Brandenburg
Perry

MEAT LOAF

- 1 1/2 lbs ground beef
- 1 c tomato juice
- 3/4 c old-fashioned oatmeal (uncooked)
- 1 egg beaten
- 1/4 c chopped onion
- 1 1/2 t salt
- 1/4 t pepper

Combine all ingredients, mix well, press firmly in greased loaf pan. Bake in preheated moderate oven (350°) about 1 hour. Let stand 1 hour before slicing.

Francena Smith
Bagley

MEAT LOAF SURPRISE

- 2 lbs hamburger
- 1 lb Italian sausage
- 4 hard cooked eggs
- 4 eggs
- 8 squares of crackers
- 1 jar Spanish olives

Mix hamburger with Italian sausage. Add 4 eggs. Crumble (8) crackers and mix. Form a 1" layer of meat mix in bottom of a roaster pan. Peel (4) hard cooked eggs and line them up side-by-side on layer of meat. Form remaining meat mixture over eggs. Add salt and pepper to taste. Cover with ketchup. Slice Spanish olives in half and place on top of loaf. (Black olives can also be used.) Bake at 350° for 1 hour or till cooked. Slice and serve.

Will Emley
Slater

MEXICAN TO-PO-PO'S

8 flour tortillas

Cook hen until tender in herb seasoned water. When cool remove from bones and julienne strips of meat.

Prepare the following in separate containers so guests may exclude those not to their liking.

- 1 head lettuce, torn in small pieces
- 2 large ripe tomatoes, cubed
- 2 avocados, peeled and sliced
- 2 green peppers, julienne strips
- 2 cans Garbango beans, drained
- 1 c Jalapeno peppers, diced
- 1 - 8 oz can tomato bits and green chilies
- 2 c shredded cheddar

Heat 1 large can of refried beans, $\frac{1}{4}$ c water and 2 or 3 oz of cheddar.

Lightly brown tortilla on cook top or in ungreased skillet on both sides. Place on dinner plate, cover with bean mixture, then lettuce and balance of ingredients. For dressing use Good Seasons Italian Dressing.

Serves 8

Alyce Cain
Bagley

PORCUPINE BALLS

- 1 lb ground beef
- 1 T minced onion
- 2 t baking powder
- $\frac{3}{4}$ c milk
- $\frac{1}{2}$ c uncooked rice
- 1 t salt
- $\frac{1}{4}$ t pepper
- 1 can tomato soup

Mix together except soup. Make into balls and place in dish. Pour soup over balls and bake.

Edith Belle Myers Culbertson
Bagley

FLORIDA PORK CHOPS

- 6 pork chops (rather thick)
- $\frac{1}{2}$ c orange juice
- 1 t salt
- $\frac{1}{4}$ t pepper
- $\frac{1}{2}$ t dry mustard
- $\frac{1}{4}$ c brown sugar

Trim excess fat from pork chops and place in large shallow baking dish. They do not need to be browned. They need to fit snugly in dish but should not overlap. Mix remaining ingredients and pour over chops. Bake at 350° for about 1 hour depending on thickness of chops. May be basted occasionally during baking, but I find them an excellent dish to leave along with baked potatoes in a timed oven while we go to church.

Inez Moore
Bagley

PORK CHOPS AND DRESSING

- 8 thick (Iowa) chops
- 1 small onion, diced
- $\frac{1}{4}$ c melted butter (margarine)
- $\frac{1}{8}$ t garlic salt
- 1 t poultry seasoning
- $\frac{3}{4}$ can water (soup can)
- 1 can cream of mushroom soup
- 4 c fresh bread cubes

Brown chops, place in large baking dish in one layer. Add next four ingredients to bread cubes and toss. Place over chops. Add water to soup and pour over bread. Bake $1\frac{1}{2}$ hours 350°.

Sharon Zeller Nelson
Hampton

PORK CHOPS AND PEACHES**(SWEET AND SOUR)**

Brown 5 or 6 pork chops in skillet with 3 or 4 T of oil. Drain and add sauce made of the juice drained from a large (No 2 $\frac{1}{2}$) can of peaches. Add 3 T honey, 3 T lemon juice, $\frac{1}{4}$ t ground ginger and $\frac{1}{2}$ t cinnamon. Stir and pour over chops.

Simmer slowly for 30 minutes. Add a little water if it begins to get dry.

Just before serving add the peaches and cook long enough to heat through. Serve.

Norma Cabelka Hogge
Yale

ORANGE PORK CHOPS

4 center-cut loin pork chops - 1 inch thick
 salt and pepper
 paprika
 2 to 4 T water
 5 T granulated sugar
 1½ t cornstarch
 ¼ t salt
 ¼ t cinnamon
 10 whole cloves
 2 t grated orange peel
 ½ c orange juice
 4 orange slices, halved

Trim some of the fat from chops. In skillet, over low heat, heat a piece of fat; then remove.

Generously sprinkle both sides of chops with salt, pepper and paprika.

Arrange chops in skillet. Cook over medium-high heat until a rich golden brown on both sides - 15 to 20 minutes. (As fat accumulates, tilt pan and spoon off fat.)

When chops are well browned, turn heat low, add water. Cover skillet tightly. Cook chops 45 minutes to 1 hour, or until fork tender, turning them several times during cooking. About 20 minutes before chops are done, make this orange glaze:

In saucepan, cook sugar, cornstarch, salt, cinnamon, cloves and orange peel and juice, stirring until thickened and clear. Add orange slices; cover pan; remove from heat.

Serve chops with a spoonful of orange glaze on each; garnish with orange slices. Nice served with hot corn bread, buttered peas, and coleslaw. Makes 4 servings.

Helen Sumner Cornish
 Bagley

SALMON LOAF

2 cans salmon (red or pink)
 juice of 1 lemon
 ¼ c fine bread crumbs
 1 grated onion
 1 t minced parsley
 1 t dill

½ t salt
 dash of pepper
 2 t worcestershire sauce
 dash of tabasco sauce
 6 T butter
 6 T flour
 1½ c milk
 4 egg yolks

Mix all together. Bake in pan of hot water for 25 minutes at 325°.

6 T butter
 6 T flour
 3 c broth
 ¾ t salt
 2 t lemon
 1 t onion juice
 1 t chopped dill

Cook til thick. Pour over loaf when fully baked and ready to eat.

Sandra Cain Becker
 Bagley

JEANIE'S ROUND STEAK

Cut in serving pieces, rub garlic salt on both sides. Spread Kraft Castro dressing on each side, dip in flour, brown on both sides (420°), then turn to 300°, cover and simmer for two hours. (Electric skillet)

LaMima Gray Jackson
 Bagley

ROUND STEAK ROLL-UP

round steak
 prepared mustard
 bacon strips, uncooked
 1 pkg dry onion soup mix
 1 can golden mushroom soup

Pound round steak. Trim fat if necessary. Spread prepared mustard on meat. Top with strips of bacon and sprinkle with dry onion soup mix. Roll up round steak and tie. Place on heavy foil. Cover rolled meat with golden mushroom soup. Wrap in foil. Bake 3 hours at 325°. Save juices for gravy.

Elsie Van Gundy
 Bagley

SALISBURY STEAK

1 lb ground beef
 ¼ c dry bread crumbs
 1 beaten egg
 1 t salt
 1/8 t pepper
 2 T chopped onion
 ¼ c chopped celery

Combine and shape in serving size steaks. Brown on both sides in skillet. Drain any drippings.

Combine: 1 can of cream of mushroom soup and ½ c water. Pour over meat and simmer 25 minutes.

Jane Klinzman Emley
 Bagley

SALISBURY STEAK

1½ lbs ground beef
 ½ c dry bread crumbs
 1 egg
 ¼ c chopped onion
 ¼ c golden mushroom soup

Mix and make into patties. Bake in a shallow pan ½ hour at 350°. Drain off fat. Mix ⅓ c water with rest of soup and pour over meat. Bake another 10 minutes.

Georgia M Morris
 Bagley

SMOTHERED STEAK

1½ lbs steak cut in strips
 ⅓ c flour
 1 tsp salt
 ¼ tsp pepper
 1 medium onion sliced
 1 green pepper chopped
 1 lb can tomatoes (or tomato sauce)
 4 oz can mushrooms, drained
 3 T soy sauce
 14 oz can bean sprouts or mixed chinese vegetables

Put steak strips, flour, salt and pepper in Crock pot. Stir well to coat steak. Add all remaining ingredients. Cover and cook on High for 1 hour then turn to low for 8 hours. (High, 5 hours). Serve with rice.

I find this an excellent recipe for using the less choice cuts of steak out of the freezer. I use rib steaks and discard all fat as I cut them into strips. The original recipe called for chuck or round steak.

Inez Moore
 Bagley

STUFFED STEAK

6 uncooked minute steaks

Stuffing:

8 to 10 slices dry bread

1 egg

¾ c milk

3 tsp sage

salt and pepper to taste

celery salt may be added for flavor

Mix well adding more milk if a bit to firm. Stuffing needs to hold together. Place a large scoop of dressing in the center of each steak. Bring all sides up to cover stuffing and secure with toothpicks. Place steaks in a 9" square pan. Pour sauce over steaks and bake 1 hour in a 350 degree oven.

Sauce:

1 can crm chicken soup

1 can crm mushroom soup

¼ c Heinz 57 sauce

¼ c Worcestershire sauce

Mix well and pour over steak.

Jane Barcus
 Bagley

SWISS STEAK

2 lbs round or minute steak

1 small onion

salt and pepper to taste

1 can crm mushroom soup

Roll steak in flour, brown in small amounts of oil. Put in baking dish, put slices of onion over top. Pour soup and 1 or ½ can water over top cover and bake until meat is tender. Add more water if desired. Can be made in electric skillet.

Irene Safley Krill

SWISS STEAK & CREAM GRAVY

2 lbs round steak, 3/4" thick
 3/4 c flour
 2 tsp salt
 dash of pepper
 2 T oil
 2 medium onions, sliced
 1/4 tsp basil, crumbled
 1 clove garlic
 1/2 c water
 1 T vinegar
 2 T flour
 1 can evaporated milk

Pound flour, salt, and pepper into meat. Cook onions, garlic and basil until transparent. Remove from skillet. Brown meat on both sides. Cover with onions, add water and vinegar. Simmer, cover and cook 1 1/2 hours, (or bake covered in oven 325 degrees). Remove meat on onions from skillet to warm platter. Discard garlic. Blend 2 T flour into liquid in skillet. Slowly stir in evaporated milk and simmer until gravy is thickened. Makes 6 servings.

Arlys Gilliland
 Bagley

SAUSAGE ROLLS

Pastry
 Sausage links

Using the hot water pastry, roll out in strips the width of the sausage links. Place one half of the sausage link on the pastry, and roll as for jelly roll, covering the sausage link. Seal ends. Slit top for steam to escape, brush with milk. Place on ungreased cookie sheet. Bake 375 degrees for 15 - 20 minutes. Serve warm or cold.

Joan Allen
 Bagley

SUMMER SAUSAGE

2 lbs hamburger
 1/8 tsp garlic powder
 1/8 tsp onion powder

1/8 tsp red cayenne pepper
 1 T liquid smoke
 3 T curing salt - Tenderquick
 1 c water

Mix all together, make into 3 rolls 6 to 8 inches long wrap in aluminum foil. Refrigerate 24 hours. Then split bottom of foil. Place on rack, (broiler rack OK). Bake 1 hour 15 minutes at 350 degrees. (split sides or punch with fork so fat will run off).

Can be used as a lunch meat.

Ruth Burkhardt
 Bagley

SUMMER SAUSAGE

4 lbs hamburger
 4 T tender quick
 2 T liquid smoke
 1 tsp garlic
 1 tsp dry mustard
 2 c water

Mix well, form into 4 logs, wrap in foil. Place in refrigerator 24 hours. Bake at 350 degrees for 1 hour in 2 inches boiling water.

Mrs Ray Scott
 Guthrie Center

GROUND BEEF SUMMER SAUSAGE

2 lb lean ground beef
 4 T Morton tender quick
 1/2 tsp coriander seed
 1/2 tsp onion salt
 1/4 tsp garlic powder
 several drops liquid smoke
 1 c water
 dash nutmeg
 coarsely ground pepper

Mix all ingredients together and form into rolls 2 inches in diameter. Makes about 4 rolls. Seal roll in aluminum foil and refrigerate 24 hours. Boil one hour in the foil. Open the foil and drain. When cool, wrap in plastic and refrigerate. Slice and eat. This may be frozen before or after cooking.

Terry Smith Clark
 Bagley

WILD RABBIT

rabbit, cut into 6 pieces
1 medium whole onion
butter or margarine
salt and pepper

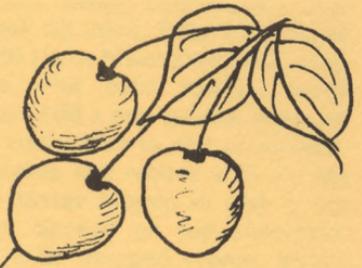
Put rabbit and onion in kettle, cover with water. Cook till meat almost falls from bone. Set all aside till cold. With slotted spoon lift pieces from kettle, roll in flour. Brown in skillet with generous amount of butter or margarine. Season with salt and pepper. This was my mothers recipe in early 1900's.

Myrtle Zaruba Gardner
Bagley

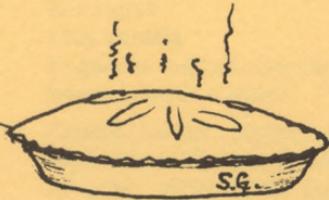
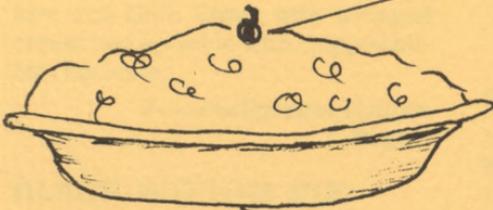
TURKEY DRESSING

3 c bread crumbs
2 c celery
1 c onions
1 T salt
1 tsp pepper
1 tsp sage
2 c popcorn

Moisten with milk. Bake at 350 degrees for 5 hours until popcorn blows the Turkey's ass clear across the room.



PIES



ONE CRUST APPLE PIE

2 T butter
 1½ c sugar
 2 eggs, separated
 ¼ tsp cinnamon
 ¼ tsp nutmeg
 ¼ tsp allspice
 1 T flour
 2 c finely chopped tart apples
 nuts (if desired)

Cream butter and sugar and egg yolks. Add apples and mix well. Beat egg whites until stiff. Fold into apple mix. Pour into pie shell and bake 350 degrees for 45 minutes.

Marie Becker
 Bagley

BLACK BOTTOM PIE

2 c milk
 1½ T corn starch
 1½ c sugar
 4 egg yolks

Prepare graham cracker crust as for a 9" pie and spread in bottom of 12 x 7½ pan. Combine sugar, corn starch and beaten egg yolks. Slowly add scalded milk and cook until thick. Take 1 c custard, add 1½ oz bitter chocolate and 1 tsp vanilla, mix and spread over graham crackers. To rest of custard while hot add 1 pkg of plain gelatin which has been softened in 4 T cold water. Add beaten egg whites mixed with 1¼ tsp cream of tartar and ½ tsp vanilla. Pour over chocolate mixture and chill. Cover with whipped cream and sprinkle with chipped bitter chocolate.

Frances Sprague Holmes
 Bagley

BLACK BOTTOM PIE

2 c milk
 1½ T corn starch
 4 egg yolks (reserve whites)
 1½ c sugar
 1 env Knox gelatin
 1½ oz bitter chocolate
 1 tsp vanilla
 vanilla wafers (crumbled)
 1¼ tsp cream tartar

Combine sugar, corn starch; Beat egg yolks, slowly add scalded milk and cook till thick. Take 1 c custard and add 1½ oz bitter chocolate, 1 tsp vanilla. Put over vanilla wafer crumbs. Add 1 env gelatin softened in 4 T cold water to rest of custard. Add beaten egg whites with 1¼ tsp cream tartar beaten in and ½ tsp vanilla. Spread on top chocolate. Cover with whipped cream. Shave chocolate over whipped cream.

Terry Smith Clark
 Bagley

BLUEBERRY PIE

9" pie shell, baked
 7 oz marshmallows
 ¾ c milk
 ¾ c whipping cream whipped
 3 c blueberries
 1½ T cornstarch
 2 tsp lemon juice
 ½ c sugar
 ¼ c water

In saucepan, combine marshmallows and milk. Melt and cool. Fold in whipped cream. Combine blueberries, water, lemon juice and sugar, thicken with corn starch. Let cook until berries are tender and mixture is thickened. Add a little butter for flavor. Pour marshmallow mixture in pie shell. Let cool. Place blueberry mixture on top when cool. Chill before serving.

Mrs Roger Zeller
 Bagley

CHOCOLATE PIE

½ c butter
 ¾ c sugar
 1 tsp vanilla
 2 squares melted chocolate
 2 eggs (one at a time)

Cream butter, sugar, and vanilla. Add chocolate and eggs beating for 5 minutes after each one. Pour in baked pie shell and top with whipped cream, chill.

Rita Drake
 Bagley

CHOCOLATE PIE

Make graham cracker crust with $1\frac{1}{2}$ c crumbs, $\frac{1}{3}$ c sugar, and $\frac{1}{2}$ c melted butter. Mix well and press firmly in 9" pie pan.

Filling: Mix 1 pkg instant chocolate pudding, $\frac{2}{3}$ c milk, and 2 c softened vanilla ice cream. Beat with electric mixer until smooth.

Topping: Use 1 pkg Dream whip or small container of Cool whip. Grate chocolate over top. Refrigerate until ready to use.

Pat Deal
Bagley

CHOCOLATE PIE

1 c sugar
2 T flour heaping
3 T cocoa level
2 c milk
pinch of salt
3 egg yolks

Combine and stir constantly until thick. Add 1 t vanilla and large piece of butter. Pour into pie shell (baked) and top with Meringue.

Udean Coil Brown
Bagley

CHOCOLATE PIE

$\frac{3}{4}$ c sugar
1 stick butter
2 squares melted chocolate
3 eggs
vanilla

Whip sugar and butter. Add chocolate and mix well. Add eggs one at a time and beat 5 minutes after each. Add vanilla and put in baked crust. Top with whipped cream. Shred chocolate on top.

Bertha Cain
Bagley

FRENCH CHOCOLATE PIE

$\frac{1}{2}$ c butter
 $\frac{3}{4}$ c sugar
2 squares cooled melted chocolate
2 eggs
2 c thawed cool whip
9" baked pie shell

Cream butter with sugar. Stir in chocolate. Add eggs one at a time, beating at high speed for 5 minutes after each addition. Fold in thawed cool whip. Pour into cooled baked 9" pie shell. Chill until firm, about 2 hours.

ZonaBelle Corsaut Carroll
Bagley

FRENCH SILK CHOCOLATE PIE

$\frac{1}{2}$ c butter
 $\frac{3}{4}$ c sugar
2 squares melted chocolate, cooled
1 tsp vanilla
2 eggs
8" baked pastry shell

In mixer bowl cream butter, gradually add sugar, creaming till light. Blend in chocolate and vanilla. Add eggs one at a time beating 3 minutes after each addition, on medium speed of electric mixer. Turn into pastry shell. Chill several hours. Garnish with whipped cream and chocolate curls.

LaVaun Hill
Bagley

Happiness is like a kiss:
you must share it to have it.

QUICK LUSCIOUS CHOCOLATE PIE

Combine 1 pt vanilla ice cream and 1 c milk, beating long enough to thoroughly combine. Then add 1 pkg instant chocolate pudding mix, beat until mixed. Add 1 tsp vanilla if you wish. Pour into a chilled graham cracker crust. Refrigerate until firm. To serve spread with whipped cream or cool whip and chocolate curls.

Marvel Kenney
Bagley

Stand up to be seen. Speak
up to be heard. Shut up to be
appreciated.

CHOCOLATE CHIP PIE**Crust:**

1½ c famous chocolate nabisco
wafers, crushed

½ c melted butter

Filling:

1 c milk

24 marshmallows

½ c chopped chocolate chips

1 c whipping cream

Press crust into 9 or 10 inch pie dish and refrigerate. Heat milk and marshmallows over low heat till melted, cool, add chocolate chips. Whip cream and fold in. Refrigerate for at least 4 hours before serving.

Mrs George Mobley
(Eleanor Porter)
Paton

CHERRY RHUBARB PIE

2 c red cherries

2 c diced rhubarb

2 T water

3 T tapioca

1½ c sugar

2 drops almond flavoring

Mix all together and pour into a 9" unbaked pie shell. Dot with 1 T butter. Put on lattice top and sprinkle with sugar. Bake at 400 degrees for 45 minutes.

Michele (Mrs Doug) Carstens
Bagley

RHUBARB DUTCH PIE

1 lb (2 c) rhubarb, cut up fine

1 c sugar

1 c whipping cream

3 T flour

¼ tsp salt

¼ tsp cinnamon

Put rhubarb in bowl and add remaining ingredients. Mix and put in crust to bake at 350 degrees until set. Fresh cherries can be substituted for the rhubarb.

Terry Smith Clark
Bagley

COCONUT CREAM PIE

½ c sugar

pinch salt

4 T cornstarch

2 c milk, scalded

4 eggs, separated

¼ c fresh coconut

1 T butter

1 tsp vanilla

9" baked pie shell

Mix together sugar, salt, and cornstarch. Gradually add milk. Cook over hot water, stirring occasionally, until thick. Beat yolks slightly. Add a small amount of the hot mixture. Mix well, add to remaining hot mixture. Cook for about 3 minutes. Stir in coconut, butter, and vanilla. Cool. Pour into baked pie shell. Top with meringue after cooled. Bake at 350 degrees for 10 minutes until brown. Chill before serving.

Meringue:

4 egg whites

1 tsp cream of tartar

½ c sugar

Combine egg whites and cream of tartar. Beat until soft peaks form. Gradually beat in the sugar until meringue is stiff.

Pat Augustus
Bagley

CUSTARD PIE

2¼ c milk

¼ c sugar

4 eggs

1 tsp vanilla

Heat milk, add slightly beaten eggs and sugar and ¼ tsp salt and vanilla. Can add ¼ tsp nutmeg. Pour into a 9" pie shell. Bake at 475 degrees for 8 minutes then at 425 degrees for 15 minutes.

Verna (Carson) Griffith
Bagley

Nothing is opened by mistake more often than the mouth.

CRUSTLESS CUSTARD PIE

4 eggs
 ½ c sugar
 4 level T flour
 2 c milk
 4 tsp vanilla
 dash nutmeg

Beat the eggs with sugar until light and fluffy. Add the flour, milk and vanilla. Pour into a pie pan greased with butter. Sprinkle with nutmeg. Bake an hour in a 350 degree oven or until a knife inserted into the center comes out clean. During the baking the flour settles to the bottom and forms a very light crust. Which enables this to be cut and served as pie.

Opal Zeller Dresback
 Bagley

CUSTARD PIE

9 inch pie:
 4 eggs, well beaten
 ¾ c half and half
 ¼ c milk
 salt
 1 c sugar
 1 tsp vanilla
 ½ t lemon
 2 c milk

10 inch pie:
 6 eggs well beaten
 1 c half and half
 salt
 1½ c sugar
 1½ tsp vanilla
 1 scant tsp lemon
 3 c milk

Put half and half and ¼ c milk, if making 9 inch pie, in pan. Mix in sugar and salt. Stir. Heat until bubbly around edge of pan. Remove from heat and add vanilla and lemon. Add cold milk and add to well beaten eggs. Pour in unbaked pie shell. Sprinkle well with cinnamon. Bake 425 degrees for 10 to 15 minutes depending on oven. It will start to brown on top. Reduce heat to 350 degrees. Bake until it shakes like

partially set jello. Be sure not to over bake as this makes it get watery. A pie pan with holes in the bottom is real good as this lets the steam escape and less apt to have a bubble in crust.

ZonaBelle Corsaut Carroll
 Bagley

CUSTARD COCONUT PIE

4 eggs
 2 c milk
 6 T oleo
 ½ c flour
 ¾ c sugar
 1 tsp vanilla
 1 c coconut

Grease and flour 10" pie pan. Put all ingredients in blender and blend. This also makes the crust. Pour in pie pan and bake for 1 hour at 350 degrees.

Josephine Cabelka
 Yale

QUICK CUSTARD PIE

½ c sugar
 4 eggs
 2 c milk
 1 tsp vanilla
 ¼ c margarine, melted
 ½ c Bisquick

Combine, beat well. Pour into 9" lightly greased pie plate. Bake at 350 degrees for 30 minutes.

Farice Prescott Brandenburg
 Perry

DAIQUIRI PIE

1 pkg lemon pudding
 1 pkg lime jello
 ⅓ c sugar
 2½ c water
 2 eggs

Mix well and cook and stir to full boil. Remove from heat and stir in ½ c rum. Chill, stir in 1¾ c cool whip and spoon into graham crust.

Farice Prescott Brandenburg
 Perry

ENGLISH APPLE PIE

1 egg
 ½ tsp vanilla
 ¾ c sugar
 ½ c flour
 1 tsp baking powder
 ¼ tsp salt
 1 c chopped apple
 ½ c nutmeats

Beat well egg, vanilla, and sugar. Add flour, b powder, and salt sifted. Lastly fold in apple and nutmeats. Bake 25 - 30 minutes at 350 degrees. serve with ice cream.

Myrtle Zaruba Gardner
 Bagley

FLUFFY PEANUT BUTTER PIE

3 oz pkg cream cheese, softened
 1 c powdered sugar
 ⅓ c peanut butter
 ¼ c milk
 9 oz carton non-dairy topping
 9" pie crust, baked
 ¼ c chopped peanuts

Whip cheese until soft and fluffy. Beat in sugar and peanut butter. Slowly add milk, blending thoroughly. Fold topping into mixture. Pour into pie shell. Sprinkle with chopped nuts. Refrigerate.

Arlys Anderson Gilliland
 Bagley

FRENCH SILK PIE

1 c butter
 1½ c sugar
 4 eggs
 2 tsp vanilla
 2 squares chocolate, unsweetened

Cream butter. Add sugar and cream again. Blend in melted and cooled chocolate. Add eggs one at a time, beat 5 minutes after each egg. Put in cool baked pie shell or graham cracker crust. Cool as long as possible for better taste and flavor. Whipped cream and chocolate shavings can be added to top.

Marla Dvorak Bates
 Bagley

FUDGE PIE

1 stick oleo
 ¾ c sugar
 2 squares unsweetened chocolate
 vanilla
 3 eggs

Cream together oleo and sugar. Melt chocolate. Let cool then add vanilla and eggs one at a time and beat 5 minutes after each egg. Put in graham cracker crust. Whipped cream on top and shaved chocolate.

Doris Clark
 Bagley

Nothing ever happens in a small town, but what you hear makes up for it.

KEY LIME PIE

1 can condensed milk
 4 egg yolks
 ½ c lime juice
 1 egg white, beat stiff

Beat 3 egg whites
 6 T sugar
 ½ tsp cream tartar

Mix milk, egg yolks, and lime juice. Fold 1 egg white into above mixture. Beat 3 egg whites and gradually add sugar and cream of tartar. Put no 1 mixture in baked pie shell. Spread on meringue which has been beaten until sugar is dissolved. Bake in 350 degree oven till meringue is golden brown.

Myrtle Zaruba Gardner
 Bagley

LEMON PIE

3 eggs, well beaten
 1 c sugar
 ¼ c lemon juice
 ¼ tsp salt

Cook in double boiler until thickened, stirring frequently. Cool. Whip one envelope of dream whip and fold into the lemon mixture. Pour into baked pie shell.

Georgia M Morris
 Bagley

LEMON MERINGUE PIE

1 c sugar
 3½ T cornstarch
 1¾ c water

Combine above and stir in 3 beaten egg yolks, and bring to a boil, remove from heat and stir in 1 T oleo or butter, 1 T grated lemon rind and ⅓ c lemon juice. Return to heat and to a boil, remove at once. Cool, stirring to keep top from becoming hard. When cool turn into a baked pie shell. Top with a meringue of 3 egg whites beaten until foamy. Adding ⅓ c sugar added 1 T at a time, beating until stiff peaks are formed, spread on pie and brown in 350 degree oven until lightly browned. Cool away from draft. I sometimes open oven and let pie remain after heat is turned off.

Cora Bennink
 Herndon

LEMON PIE

1 c sugar
 2 egg yolks
 grated rind and juice of 1 lemon
 2 dessert spoons of cornstarch
 (rounded)
 pinch of salt
 1 c water
 1 tsp butter
 2 egg whites beaten with
 4 T sugar, 1 at a time
 ¼ tsp salt
 ¼ tsp extract

Blend thoroughly the first 5 ingredients in a double boiler. Then add water. Cook until thick. Remove from heat and add butter. When cool place in one baked pie shell. Beat the egg whites with sugar, 1 T at a time, salt, and extract. Spread over cooled filling. Bake (350 degrees) for 12 minutes.

Ada Maas Muir
 Bayard

MOM'S PEACHES & CREAM PIE

18 large marshmallows
 ¼ c milk

6 or 8 fresh sliced peaches
 1 c whipping cream, whipped

Melt marshmallows in milk in double boiler or over low heat, stirring constantly, cool. Fold in peaches and cream. Pour into baked pie shell. Chill.

Mrs James (Joni Tuel) Carstens
 Bagley

RAW PEACH PIE

1½ c flour
 ½ c liquid shortening
 ½ tsp salt
 2 T sugar
 2 T milk
 ½ c sugar
 3 T cornstarch
 2 T white Karo syrup
 1 c water
 2 T dry peach jello
 about 6 raw peaches, sliced

Combine flour, shortening, salt, 2 T sugar and milk. Mix with electric beater. Press into pie pan. Bake at 400 degrees for 15 - 20 minutes. Cool. Combine sugar, cornstarch, syrup and water and boil until thick and clear, stirring constantly. Remove from heat and add jello. Cool, but not too much or it will set. When fairly cool, add fresh peaches. Chill and serve. (The recipe may be doubled and placed in a 9 x 13 pan)

Carol Cain
 Bagley

OLD FASHIONED CREAM PIE

1 pt thick cream
 3 beaten egg whites
 1 tsp vanilla
 1 T flour
 ½ c sugar
 unbaked pie crust, 9".

Mix together flour and sugar, then cream, fold egg whites into mixture. Pour into pie shell. Bake 10 minutes at 450°. Then about 25 minutes at 325° Until firm.

In memory of
 Mrs Jack (Leona) Mobley

OZARK PIE

1 tsp cinnamon
 ¼ tsp nutmeg
 ¾ c sugar
 ¾ c flour
 ½ tsp salt
 1¼ tsp baking powder
 2 c chopped apples
 ½ c raisins
 1 c nuts
 1 whole egg
 1 tsp vanilla

Mix in order and blend well. Pour into greased and floured cake pan. Bake at 350 degrees for 30 minutes.

Nancy Hansen
 Bagley

FRESH PEACH CRUMBLE PIE**Filling:**

1 c sugar
 2 T cornstarch
 ½ tsp salt
 ¼ c water
 1 t lemon juice
 4 c sliced fresh peaches

Combine sugar, salt and cornstarch. Add water and blend. Add peaches. Bring to boiling point and cook just one minute. Pour in pie shell and sprinkle with crumb topping.

Topping — 6 T sugar, 4 T flour, 2 T butter, lemon rind.

Bake in moderate hot oven 425° for 30 to 40 minutes.

Mrs Roger Zeller
 Bagley

PINEAPPLE PIE

1 envelope gel in ¼ c cold water
 3 eggs separated
 ¼ c sugar
 ¾ c undrained crushed pineapple
 1 t grated lemon juice
 3 T lemon juice
 ½ c cream whipped. (I use Cool Whip)

½ c sugar in beaten egg whites

Cook egg yolks, lemon juice, sugar and pineapple to a custard; then add dissolved gel. Cool. Then add beaten

egg whites and whipped cream. Pour in graham cracker crust and refrigerate for a few hours or overnight. You can use this in an oblong pan and cut in squares.

Alda Duncan Wallace
 Bagley

PINEAPPLE CREAM PIE

2½ c milk
 ¾ c sugar
 6 T flour

Cook till thickened. Then add 3 egg yolks mixed with a little of above hot mixture. Cook 1 minute. Add ⅓ c crushed pineapple, 1 t vanilla, 2 T butter. Pour into baked crust. Top with meringue - 6 T sugar, ¼ t cream of tartar, add gradually to 3 egg whites. Bake at 400° till brown.

This is my own recipe - 1930.

Myrtle Zaruba Gardner
 Bagley

PECAN PIE

½ c butter
 ½ c sugar
 1 c light corn syrup
 3 eggs beaten
 1 c pecans
 1 t vanilla

Cream butter, add sugar, syrup and beaten eggs. Mix well, add pecans and vanilla and pour into unbaked pie shell. Bake 45 minutes in moderate oven 350°.

Bertha Bean Cain
 Bagley

SOUTHERN PECAN PIE

⅓ c butter
 ½ c firmly packed brown sugar
 1 c light corn syrup
 3 eggs, slightly beaten
 1 t vanilla
 1 c pecans - chopped

Mix in order given. Bake at 450° 10 minutes and 25 minutes at 350°. Makes 9 inch pie.

Pat Augustus
 Bagley

PUMPKIN PIE

2 eggs, slightly beaten
 2 c pumpkin
 1/4 c brown sugar
 1/2 c sugar
 1/2 t salt
 1 T pumpkin pie spice (or 1 1/2 t cin-
 namon, 1/2 t ginger, 1/4 t cloves)
 1/4 t nutmeg
 1 can evaporated milk

Mix well and pour into unbaked
 crust. Bake at 425° for 15 minutes,
 then reduce oven to 350° for an ad-
 ditional 25 to 35 minutes.

Carol Cain
 Bagley

PUMPKIN PIE

1 c pumpkin, steamed and strained
 1 c heavy cream
 1 c sugar
 3 eggs slightly beaten
 1 tsp each of cinnamon, nutmeg
 3/4 t ginger and 3/4 t salt
 1/4 t mace

Mix ingredients in order given and
 bake in one crust.

Lurene Irwin
 Bagley

MOM'S PUMPKIN PIE

1 c sugar
 2 T flour
 1 t cinnamon
 1/2 t nutmeg
 1/4 t cloves
 1/4 t allspice
 1/2 t salt
 2 eggs
 1 T melted butter
 1 t vanilla
 1 c pumpkin
 1 1/2 c milk
 9 inch unbaked pastry shell
 more nutmeg

Take two T's of sugar from cup
 and set aside. Mix remaining sugar
 and other dry ingredients and stir in
 eggs. Add butter, vanilla and pump-
 kin. Stir in milk. Pour into pastry
 shell and bake at 425° for 10 minutes.
 Reduce heat to 350° and sift the 2 T of

sugar and generous sprinkle of nut-
 meg over the top. Bake 1 hour.

Patsy Letterman Clipperton
 Bagley

PUMPKIN PIE

1 c sugar
 1 c pumpkin
 2 eggs
 1 T flour
 1/4 t salt
 1/4 t cinnamon
 1 t vanilla
 1 c milk or a little cream

Winnie Bean Vaux
 Bagley

RAISIN CREAM PIE

Beat 2 eggs and 1/2 c sugar, salt, 1/4
 t vanilla and 1 t cinnamon, add 1 c
 cream, sweet or sour and stir.
 Spread raisins in unbaked pie shell
 and pour on mixture. Bake in slow
 oven about 50 minutes 325°.

This is my mothers recipe used in
 1900.

Myrtle Zaruba Gardner
 Bagley

RAISIN PIE

1 1/3 c raisins
 2 c water
 3 egg yolks
 1 c sugar
 2 T flour
 2 T vinegar
 2 T butter
 1 baked 9 inch pie shell

Simmer raisins and water five
 minutes. Beat egg yolks, sugar and
 flour and vinegar until light. Add
 raisins, cook, stir until thickened.
 Remove from heat, blend in butter,
 cool. Pour into pie shell. Spread
 meringue on top. Bake 4 to 5 minutes
 in 425° oven.

Meringue:

Beat 3 egg whites and 1/4 t cream
 of tartar until foamy. Gradually
 beat in 6 T sugar. Continue beating
 until fluffy.

Arlys Anderson Gilliland
 Bagley

SOUR CREAM RAISIN PIE

2 slightly beaten eggs
 ¾ c sugar
 ¼ t salt
 1 t cinnamon
 ½ t nutmeg
 ¼ t cloves
 1 c sour cream
 1 c raisins

Cook raisins first. Leave a little juice on them. Cook other ingredients and add to raisin mixture.

Pour in baked pie shell. Top with meringue and brown slightly.

Doris Clark
 Bagley

SOUR CREAM RAISIN PIE

1 c sour cream
 2 egg yolks
 1 c sugar
 ¼ t nutmeg
 2 T corn starch
 1 c cooked raisins

Mix sugar and corn starch, add to the sour cream and egg yolks. Add nutmeg, mix thoroughly. Cook over low heat until they come to a boil. Add raisins. Put in baked 8 inch pie shell. Put meringue on top. Bake until meringue is brown.

In memory of Mrs Clara Safley

RHUBARB DUTCH PIE

Put 1 lb rhubarb in bowl. Add 1 c sugar, 1 c cream, 3 T flour, ¼ t salt and ¼ t cinnamon. Put in crust and bake 350°

Doris Clark
 Bagley

SUPER RHUBARB PIE

1 baked pie shell
 Cook until tender:
 1½ c diced rhubarb
 1 c sugar
 3 T water

Remove from heat and add 1 small package strawberry or raspberry

gelatin. Let cool. Mix in 1 carton whipping cream or Cool Whip.

Mrs Paul (Agatha) Sailer
 Bagley

MILE HIGH STRAWBERRY PIE

2 egg whites
 1 c sugar
 1 T lemon juice
 10 oz package frozen strawberries
 1 c cream, whipped

Beat egg whites until stiff. Gradually add the one cup sugar and lemon juice. Beat in the package of strawberries, still frozen, but broken up with a fork. Beat at least 15 minutes. Then fold in whipped cream and put into any crust (graham cracker, chocolate cookie or regular pastry). Freeze overnight or longer.

Ruth Ross Porter
 Jefferson

FRENCH GLACE STRAWBERRY PIE

1 baked pie shell

Wash and hull 1 quart of fresh strawberries. Spread over bottom of cooled pie shell a 3 oz package of Philadelphia Cream Cheese which has been softened.

Take 2 large cups of choice berries and put in shell on top of cheese.

Take remaining 2 c of berries, mash and strain until juice is extracted. Add a little water if necessary to make 1½ cups of juice and combine with 1 c sugar and 2 T cornstarch (mixed). Cook over low heat, stirring constantly until boiling. Boil 1 minute. Cool. Pour over berries in pie shell. Chill for a couple of hours. Before serving, decorate with whipped cream by pressing through a frosting tube or a spoonful on each piece.

Mrs Roger Zeller
 Bagley

SPY PIE

1 - 10 oz pkg frozen raspberries or strawberries

1 c sugar

1 T lemon juice

2 egg whites

Put in mixer bowl, break up frozen fruit with fork and whip until thick. Fold in 1 pkg Dream Whip (prepared). Put in two baked pie crusts and freeze. Wrap well to store. Keeps for several days. Can be doubled and it makes three big pies.

Ella Klinzman
Iowa City

ST PATRICK'S DAY PIE

1 pkg lemon pie filling

1 pkg lime flavor gelatin

2¼ c water

1 envelope Dream Whip

1 baked crumb crust or pie crust

Combine pie filling, gelatin and water in sauce pan. Cook and stir over medium heat until mixture comes to boil and is thick and clear. Remove from heat. Chill until mixture begins to set. Prepare whipped topping as directed on package, reserving a small amount for top. Thoroughly blend remainder into chilled pudding mixture. Spoon into crust. Chill at least 3 hours before using.

This is good with lemon pudding and lemon jello.

Zona Belle Corsaut Carroll
Bagley

TROPICAL FRUIT PIE

One baked 10 inch pie shell

Filling:

1 large package prepared vanilla pudding

Mix or use your favorite recipe. Cool. Add 1 can drained mandarin oranges, 1 small can crushed pineapple, ½ c coconut.

Line shell with sliced bananas. Top with a small carton of Cool

Whip. Chill and serve.

Marilyn Mobley Smith
Fremont, Nebraska

WHITE CHRISTMAS PIE

Make baked 9 inch pie shell. For the filling blend thoroughly in sauce pan ½ c sugar, ¼ c flour, 1 envelope unflavored gelatine (1 T) and ½ t salt. Stir in gradually 1¾ c milk. Cook over medium heat until mixture boils, stirring constantly. Boil 1 minute. Place pan in cold water. Cool until mixture mounds slightly when dropped from spoon. Blend in ¾ t vanilla, ¼ t almond flavoring. Carefully fold into a meringue made of 3 egg whites, ¼ t cream of tartar, ½ c sugar. Gently fold in ½ c whipping cream, whipped. Fold in 1 c shredded coconut. Pile into pie shell. Sprinkle with coconut. Chill several hours until set. Serve cold. Delicious topped with crushed strawberries or raspberries.

Hazel Bean
Chula Vista, California

HOT WATER PASTRY

1 c lard

1 t salt

3 c flour

½ c boiling water

Mix salt, lard and boiling water until lard is dissolved. Add flour a cup at a time, mix well. Chill before rolling out.

Joan Allen
Bagley

LARD PIE CRUST

1 t salt

¾ c lard

2 c flour

4 T water

Blend flour, salt and lard until like cornmeal. Then add water one tablespoon at a time until it sticks together.

Carol Cain
Bagley

NEVER FAIL PIE CRUST

2¼ c flour
1 t salt
¾ c lard
¼ c water

Mix salt well with flour. Add lard and cut it in with fork. Add water. Mix and form into a ball. Roll out on floured surface.

Makes two crust 9 inch pie.

Joyce D Hansen
Bagley

PIE CRUST

1½ c flour
½ c shortening
¼ c water
¼ t baking powder
¼ t salt

PIE CRUST

1 c lard
½ c boiling water
dash of salt
3 c flour

Chill before rolling. This will keep indefinitely in the refrigerator or freeze. Use for two crust pies.

Vera Thaler Deal
Bagley

SALADS



DRESSINGS

AMISH SALAD

5 cans green beans - drained
 2 cans peas, don't drain
 8 stalks celery
 2 T chopped onion
 1 large green pepper
 1 small jar pimento

Dressing:

1 c salad oil
 2 c vinegar
 3 c sugar

Bring dressing to boil. Cool and pour over vegetables. Makes 6 quarts. Will keep in refrigerator a long time. Drain to serve.

Mary Carson
 From daughter-in-law
 Donna Carson
 Bagley

APRICOT SALAD

1 pkg lemon gelatin
 1 c apricot juice
 1 c whipping cream (whipped)
 1 c coarsely chopped nuts
 ½ c maraschino cherries quartered
 1 c sliced canned apricots
 1 c boiling water
 1 c cream cottage cheese

Dissolve gelatin and apricot juice, mix well, chill until jelly like. Fold in cheese, cream, walnuts, cherries and apricot slices.

In memory of
 Gladys Wallace

APRICOT SALAD

2 pkg orange gelatin
 2 c boiling water
 large can pineapple (drain and reserve juice)
 large can apricots (drain and reserve juice)
 1 T sugar

First part - Combine gelatin, boiling water and 1 c pineapple juice and 1 c apricot juice drained from fruits. Add 1 T sugar. Cool. Mash well drained apricots and pineapple. Cut up 10 marshmallows in small pieces and add to gelatin mixture. Let set until firm.

Second part - 1 c apricot and pineapple juice mixed, ½ c sugar, 2 T flour, 1 egg beaten and 2 T butter. Cook over hot water or in double boiler until thick. Let cool and fold in 1 cup of cream, whipped. I add a little sugar to the cream. Put on top of first mixture and sprinkle with grated cheese if you have it.

Linda Bauer
 Jamaica

BEAN SPROUT SALAD

2 can bean sprouts
 1 or 2 bunches green onion (diced)
 1 medium cucumber (sliced or diced)
 1 - 8 oz jar Italian salad dressing
 salt
 pepper

Mix well. Chill, marinating 1 hour.

Cindy Irwin Allen
 Olathe, Kansas

BLUEBERRY SALAD

2 - 3 oz boxes blackberry gelatin
 2 c boiling water
 1 - 15 oz can blueberries, drained
 1 - 8 oz can crushed pineapple, drained
 ½ c sugar
 ½ t vanilla
 ½ c chopped pecans
 1 c sour cream
 1 - 8 oz pkg cream cheese

Dissolve gelatin in boiling water. Measure 1 cup of juice from blueberries and pineapple and put in gelatin. Add berries and pineapple. Pour in pan and chill till firm. Blend cheese and sour cream, vanilla and sugar, and spread over salad and sprinkle with nuts.

Lillian Richey Stevens
 Bagley

The great essentials of happiness are something to do, something to love, and something to hope for.

CABBAGE SALAD

1 pkg lime gelatin
1 c boiling water

Mix and add:

1½ c miniature marshmallows.

Stir till they are pretty well melted. Let this set till cool, then add ¾ c Miracle Whip and 1½ c shredded cabbage. Then let this all congeal and then add 1 cup of Cool Whip or whipping cream.

P S - You can add 1 can (2 c size) of crushed pineapple when you are adding the cabbage if you would like a sweeter salad.

Alberta Throp Thornburg
Bagley

CABBAGE CROCK SALAD

1 large head cabbage
2 onions medium size
2 green peppers
2 carrots
salt water

2 c sugar
1¼ c vinegar (cider)
¾ c water
2 t celery seed
2 t mustard seed

Chop or shred all vegetables and soak in salt water made with 1 T salt per quart of water. Drain and press out all moisture. Heat remaining ingredients until sugar is dissolved. Cool and add to vegetables. Chill well. This is ready to serve after chilling, however, it will remain crisp and fresh for six weeks or more if stored in covered container.

Anna Vieltorf
Bagley

CABBAGE SLAW

(Can be frozen)

1 medium size head cabbage, cut for slaw
carrot
green pepper
celery
last three to taste (chopped)

1½ c sugar
1 c cider vinegar
½ c water

Boil sugar, vinegar and water three minutes and cool. Add ½ t celery seed ½ t mustard seed and ½ t salt. Pour over cabbage and vegetables and mix. Will keep in refrigerator or may be frozen.

Frances Sprague Holmes
Bagley

CALIFORNIA SALAD

2 pkgs orange gelatin
1 c boiling water
1 c orange juice
1 c sour cream
1 pint orange sherbet
1 c pineapple tidbits, drained
2 c mandarin orange sections, drained
1 c shredded coconut

Add hot water to gelatin. Stir until dissolved. Add orange juice and chill mixture until mixture begins to thicken. Stir in sour cream and orange sherbet. Beat until thick and foamy. Add drained pineapple and orange sections and coconut. Pour into 2 quart mold and chill until firm.

Beth Carrick Dowd
Bagley

CARROT RELISH

2 lb carrots, sliced and par-boiled (not to soft stage) 7 c

Cover with:

1 can tomato soup
1 c salad oil
¾ c sugar
¾ c vinegar
1 t salt
1 t dry mustard
1 t celery seed
½ t pepper
1 large onion chopped
1 green pepper, sliced thin and in bits

Refrigerate and let stand at least overnight. Keeps up to two weeks in refrigerator.

Bernice Sowers
Story City

CARROT SALAD

- 1 pkg lemon gelatin dissolved in
- 1 c hot water
- 1 pkg (3 oz) Philadelphia Cream Cheese
- 12 marshmallows cut fine or
 - 1 c small marshmallows
- 1 c whipping cream
- 1 c crushed pineapple not drained
- 1 c shredded fine carrots
- ½ c chopped nuts

Dissolve cheese and marshmallows in hot gelatin. Chill till partly set. Add remaining ingredients and fold in whipped cream. Chill till firm. Serve with Ritz crackers for a nice lunch.

Virginia Kosht Randolph
International Falls, Minnesota

CAULIFLOWER SALAD

- 1 c mayonnaise
- 1 c sour cream
- 1 pkg Good Seasons Italian Dressing mix

Mix the above and pour over 1 head cut up cauliflower and sliced radishes.

Mary Jane Carothers Carroll
Bagley

CAULIFLOWER SALAD

- 1 medium head cauliflower, cut in bite size pieces
- ¼ c chopped green olive
- ¼ c cubed cheese (I use cheddar)
- ¼ c cubed bologna
- 1 medium tomato, cut in bit size pieces
- ⅓ c mayonnaise
- ⅓ c sour cream

Combine all ingredients and refrigerate before serving.

You may also add or substitute onions, green peppers, celery, carrots, black olives - almost anything your family likes.

Luann Crawley Waldo
Bagley

CAULIFLOWER SALAD

- ½ head cauliflower chopped
 - 2 c celery chopped
 - ½ small onion chopped
 - green pepper chopped
 - 1 c grated cheddar cheese
- Toss together and add dressing:
- ½ c Miracle Whip
 - ½ c sour cream
 - 1 T vinegar

Toss together vegetables and top with dressing made of remaining ingredients.

Norma Cabelka Hogge
Yale

CAULIFLOWER SALAD

- 1 head cauliflower broke into smallest size pieces
- chopped onion
- chopped celery
- small cut tomatoes (optional)

Mix together.

- 1 small container (8 oz) sour cream
- 1 c Miracle Whip
- 1 pkg Hidden Valley dry salad dressing (any flavor)

I use blue cheese. Put dressing on vegetables. Refrigerate well.

Janice Vaux Quigley
Jefferson

COTTAGE CHEESE SALAD

- 1 pkg lime gelatin
- 1 c hot water
- 1 small carton cottage cheese
- 1 small can crushed pineapple
- ½ c mayonnaise
- ½ c cream whipped

Dissolve gelatin in hot water and let set (not hard) then add rest of ingredients. Place in refrigerator overnight.

Frances Belding Whitecotton
Bagley

The secret of happiness is not in doing what you like, but in liking what you do.

COTTAGE CHEESE SALAD

Clara Derry gave me a real good recipe for Cottage Cheese Salad.

1 pkg lime or lemon gelatin dissolved in 1 c hot water. Add $\frac{1}{2}$ c Miracle Whip. Cool until partly set. Then add 1 pint cottage cheese, 1 c diced celery, $\frac{1}{2}$ c green pepper, 3 T minced onion, add a little salt. For color you can use pimento and olives or red pepper.

Leona Whitecotton
Bagley

COTTAGE CHEESE SALAD

1 small box cottage cheese
1 small box orange Jell-O
1 can mandarin oranges
1 c marshmallows
1 small can pineapple tidbits
1 c whipping cream

Put dry Jell-O in cottage cheese. Let set 10 minutes. Mix other ingredients together. Add whipped cream.

Guenith Fitz
Bagley

CHEESE-EGG SALAD

2 pkg lemon Jell-O
2 c boiling water
1 c cold water
4 T vinegar
1 c Miracle Whip
1 t salt

Beat in large bowl. Put in refrigerator until firm. Whip until fluffy. Stir in:

4 hard cooked eggs
2 c shredded cheese
1 c chopped celery
4 t pimento
2 t chopped onion (optional)

This is a double recipe. It keeps well.

Mary Louise (Moulton) Robinson
Bayard

CRANBERRY SALAD

One pound cranberries, cooked in 2 c water until tender. Run through a sieve to remove the skins. Add enough water to the pulp to make 3 c of liquid. Add 2 c sugar and heat to boiling and add 2 packages (3 oz size) orange gelatin. Cool and when partly thickened add 1 c celery (finely chopped) 1 c diced apple, 15 marshmallows cut up and $\frac{1}{2}$ c nuts. Takes quite a while to congeal.

Dorothy Cox Badger
Bagley

No man ever injured his eyesight by looking on the bright side of things.

CRANBERRY DELIGHT

Dissolve 1 (3 oz) pkg raspberry Jell-O and 1 (3 oz) pkg lemon Jell-O in 4 c hot water. Chill till slightly thickened. Combine 2 c ground fresh cranberries, $\frac{3}{4}$ c crushed pineapple, $1\frac{1}{2}$ c sugar, 1 c nut meats, 2 c finely chopped celery and $1\frac{2}{3}$ c seeded white grapes. Fold into Jell-O. Chill till firm.

Hazel Byrns Frederick
Jefferson

CRANBERRY SALAD

1 lb cranberries (ground)
1 tall can crushed pineapple, drained
1 small pkg miniature marshmallow
1 c sugar

Mix these ingredients and let them set for a day or a week, whatever you wish. When you get ready to serve this salad, add 1 c cream, whipped and 1 pkg of dream whip, whipped.

Joan Barber
Bagley

A smile is a wrinkle in the face that should never be removed.

FROZEN CRANBERRY SALAD

1 lb cranberries, ground
 2 c sugar
 15 oz can pineapple drained
 10 marshmallows cut up or
 1 c small ones
 ½ c walnuts
 8 oz carton non-dairy whipped topping.

Mix cranberries and sugar and let stand for 2 hours. Then add remaining ingredients. Fold in topping after other ingredients are well mixed. Pour into glass container and freeze.

Inez Moore
 Bagley

MOTHER'S CRANBERRY SALAD

1 box raspberry jello
 1½ c water, boiling
 1 lb can cranberry sauce
 1 c seeded tokay grapes
 1 small can pineapple
 pecans

Combine jello and water. Chill and add remaining ingredients. You may use home cooked cranberry sauce that has been drained some.

Afton Templeton
 Bagley

CUCUMBER SALAD

1 pkg lime jello
 2 tsp lemon juice
 ½ c salad dressing
 2 tsp ground onion
 1 c boiling water
 1½ c crushed pineapple w/juice
 1 c ground cucumber, peeled and sliced
 ½ tsp salt

Mix jello water and lemon juice, let set until partially set. Whip until thick and foamy. Beat in salad dressing and cucumber, ground onion, salt and crushed pineapple. Before adding cucumber squeeze out water so you have 1 cup thick pulp.

Let set and serve on lettuce leaf with dollop of sour cream.

Velma Zeller Fell
 Bayard

CUKES IN ITALIAN DRESSING

½ c vinegar
 ¼ c Italian dressing
 ¼ c sugar
 3 tsp salt
 ¼ c water
 dash pepper

Add to 1 quart pared and sliced cukes. Keeps 3 months.

Ann Safley Frederick
 Bagley

DEWEY LEMON SALAD

1 lg pkg lemon jello
 2 c hot water
 2 c mountain dew and pineapple juice
 2-11 can pineapple tidbits, drained
 2 bananas sliced
 2 c miniature marshmallows
 1 can lemon pie filling
 1 c cool whip

Dissolve jello in hot water, add mountain dew and pineapple juice. Cool till begins to set. Fold in fruit and marshmallows. Refrigerate until set.

Topping:
 1 can lemon pie filling
 1 c cool whip

Helen Richey
 Bagley

EASY SALAD

1 c sour cream
 1 c mandarin oranges
 1 c pineapple tidbits
 1 c small marshmallows

Mix well. Let set in refrigerator for several days, serve on lettuce.

Cletus Hess
 Coon Rapids

5 CUP SALAD

8 oz mandarin oranges
 8 oz sour cream
 8 oz pineapple
 8 oz coconut
 8 oz colored miniature marshmallow

Mix all ingredients and toss lightly.
 Chill and serve on lettuce leaf.

Joy Hartness Culbertson

FINGERFOOD FOR PARTIES

4 pkg Knox gelatine soaked in $\frac{3}{4}$ c cold water
 3 pkg peach or other flavor jello
 4 c hot water

Dissolve gelatine and jello in the hot water. Pour in 9 x 13 pan. Let set. Cut in 1 inch square to serve.

Myrtle Zaruba Gardner
 Bagley

FLUFFY GELATIN SALAD

10 oz carton cottage cheese
 3 oz pkg orange gelatin
 6 oz carton cool whip
 11 oz can crushed pineapple, drained
 Mix all ingredients; serve immediately or chill overnight.

Carolyn Becker Yates
 Bagley

FREEZER CABBAGE SLAW

large head cabbage, shredded
 large carrot, grated, can use more green pepper, chopped
 large or medium onion, chopped fine
 1 tsp salt
 1 c vinegar
 $\frac{1}{4}$ c water
 2 c sugar
 1 tsp celery seed
 1 tsp prepared mustard

Add salt to shredded cabbage and let stand 1 hour. Squeeze out water and add the carrot, onion, and pepper.

Bring to a boil and boil one minute the other ingredients. Let this stand until cool and pour over cabbage mixture. Mix and place it in freezer containers and freeze.

Dorine Corsaut Coil
 Bagley

When you make your mark in the world, watch out for the guys with the erasers.

FRESH SPINACH SALAD

1 bunch fresh raw spinach
 2 - 3 c fresh raw sliced mushrooms
 4 - 6 slices bacon, fry and break to pieces

Toss well. Serve with Hidden Valley or buttermilk recipe salad dressing
 Optional: add fresh alfalfa sprouts and may use oil and vinegar dressing.

Cindy Irwin Allen
 Olathe, Kansas

FROZEN COLESLAW

1 lg head cabbage
 1 tsp salt
 1 green pepper, chopped
 1 lg carrot, grated
 1 c vinegar
 2 c sugar
 $\frac{1}{4}$ c water
 1 tsp celery seed
 1 tsp mustard seed

Sprinkle the shredded cabbage with the salt, toss well and let set for 1 hour. Drain off any excess water. Add green pepper and grated carrots and mix well. Combine vinegar, sugar, water and seed in a saucepan and boil for 1 minute. Cool. Pour over cabbage and spoon into freezer container and freeze. Thaw before serving. This is delicious and is surprisingly crisp.

Mrs Patsy Letterman Clipperton
 Flossie Armstrong McCartney
 Bagley

A smile is a curve that very often can set a lot of things straight.

FROZEN FRUIT SALAD

4 c whipped cream or cool whip
 1 lg pkg softened Philadelphia
 cream cheese
 fresh fruit, canned peaches, canned
 pineapple, marshmallows, nuts.

Freeze and cut into squares. Do not
 keep over 6 months

Garold Hansen
 Bagley

**FROZEN VEGETABLE
 SALAD**

2 boxes frozen mixed vegetables
 1 can red kidney beans drained
 1 medium onion
 chopped fine
 3 stalks celery chopped fine

Dressing:

$\frac{3}{4}$ c sugar
 $\frac{1}{2}$ c vinegar
 1 T flour
 2 T mustard

Cook vegetables as directed, drain
 and cool. Add beans, onion, and
 celery. Cook dressing five minutes,
 cool, mix with vegetables, cool,
 refrigerate.

Carol Clouse
 Bagley

The time to be happy is
 now; the place to be happy is
 here; the way to be happy is
 to make others so.

GARBANZO BEAN SALAD

1 can garbanzo beans
 1 can green beans, French style
 1 can kidney beans
 1 chopped onion
 cherry tomatoes (sliced)
 1 c wishbone Italian dressing
 1 tsp sugar

Let set overnight.

Mary Jane Carothers Carroll
 Bagley

**KAYS CUCUMBER
 DELIGHT**

$\frac{1}{8}$ tsp pepper
 2 tsp salt
 $\frac{1}{4}$ c sugar
 $\frac{1}{2}$ c vinegar
 $\frac{1}{4}$ c water

$\frac{1}{4}$ c Italian salad dressing
 onion rings
 green pepper rings

Let stand, pour over sliced cucum-
 bers.

LaMima Gray Jackson
 Bagley

A loose nut at the wheel
 often isn't as dangerous as a
 tight one.

GREEN WONDER SALAD

1 No 303 can French style green beans
 1 No 303 can small peas (English)
 1 No 303 Can Chinese vegetables
 6 oz can water chestnut
 1 medium onion, thinly sliced
 $1\frac{1}{2}$ c thinly chop celery
 1 c sugar
 $\frac{3}{4}$ c cider vinegar
 1 tsp salt

Mix cold; I don't use all of juice on
 vegetables. Don't heat.

Marie Simmer Krueger
 Jefferson

LEMON LUSH

$\frac{1}{2}$ stick butter or margarine
 $1\frac{1}{2}$ c flour
 $\frac{1}{3}$ c sugar
 $\frac{1}{2}$ c chopped nuts

Mix and put into 9 x 13 pan, bake 350
 degrees for 15 minutes. Cool and
 cover with mixture of 1 - 8 oz cream
 cheese, 1 c powdered sugar, 1 c cool
 whip. Then pour on 2 small instant
 lemon jello pudding using only 2 c
 milk. Then cover with cool whip
 sprinkle with pecans.

Winnie (Bean) Vaux
 Bagley

LIME DELIGHT

2 c Graham cracker crumbs
 6 oz pkg chocolate chips
 ½ c butter or oleo
 2 pkg lime jello
 2 c boiling water
 1 c cold water
 1½ c sugar
 ¼ c lime juice
 1 T lemon juice

Mix crumbs, chips, and butter together and press into a 9 x 12 pan. Pour boiling water over Jell-O, dissolve, add cold water. Refrigerate till partially set. Add remaining ingredients and whip. Mix 1 pkg Dream Whip according to directions and blend into Jell-O mixture. Pour over crust. Top with grated chocolate and refrigerate till set.

Jane Klinzman Emley
 Bagley

QUICK MACARONI SALAD

¾ c elbow macaroni, drained
 ¼ lb cubed liverwurst
 ½ c chopped sweet pickles
 ½ c sliced celery
 ⅓ c mayonnaise or salad dressing
 2 T chili sauce
 ½ tsp salt

Cook macaroni and combine with liverwurst, pickles and celery. Blend other ingredients and toss with macaroni mixture, chill. Serves 4-6.

Pat Wright

MACARONI SALAD

1 lb shell macaroni
 1 c celery, diced
 1 onion diced
 2 carrots diced
 1 green pepper diced

Dressing:

½ c vinegar
 ¾ c sugar
 ½ can Eagle Brand milk
 1 c mayonnaise

Cook macaroni, according to pkg directions, rinse with cold water and drain. Add celery, carrots, pepper and onion.

Susan Naylor Hoffman
 Bagley

MARINATED CARROT SALAD

2 lb carrots sliced
 1 onion sliced thin
 1 green pepper
 1 c chopped celery
 1 small head cauliflower, broken in small clusters
 1 can tomatoe soup
 1 c sugar
 ½ c oil
 ½ c vinegar
 1 tsp dry mustard
 ½ tsp salt
 ½ tsp pepper

Cook carrots (without salt) partly done (drain); add onion, green pepper, celery and cauliflower. Set aside. Mix soup, sugar, oil, vinegar, mustard, salt and pepper. Bring to boil. Combine with carrot mixture. Marinade several days in frig. Stir occasionally to marinate evenly.

Linda Bauer
 Jamaica

MOTHER TEMPLETON'S PINEAPPLE SALAD

1 can pineapple tidbits or chunks
 3-4 bananas
 diced marshmallows
 nuts

Dressing:

1 c pineapple juice (add water to make 1 cup)
 2 eggs, beaten
 1 c sugar
 1 T cornstarch
 1 T flour
 1 T butter

Combine last six ingredients, cook until thick. Cool and add juice of ½ lemon.

Afton Templeton
 Bagley

MRS B'S FRUIT SALAD

1 lg can sliced peaches
 No 2 can pineapple tidbits or crushed
 2 cans mandarin oranges
 3 bananas
 1 family size box vanilla pudding

Drain the peaches, pineapple, and oranges. Make pudding as directed on package, substituting the drained juice for the milk. While pudding cools, mix the oranges, pineapple, and peaches in large bowl. Pour pudding over fruit and refrigerate. Before serving add bananas.

Michele (Mrs Doug) Carstens
 Bagley

Drain apricot reserving $1\frac{1}{2}$ c syrup. Puree apricot in blender to make 2 c puree. Combine reserved syrup gelatin and salt. Heat to boiling, stirring to dissolve jello. Remove from heat, add apricot puree, orange concentrate lemon juice, stir to melt concentrate. Slowly pour carbonated beverage down side of pan mixing with up and down motion. Pour into 6 c ring mold. Chill firm. Unmold on lettuce, fill center with lettuce and orange segments. Arrange orange segment and frosted grapes around mold.

Elsie Van Gundy
 Bagley

NOEL SALAD LOAF

1 - 8 oz pkg cream cheese softened
 $\frac{1}{3}$ c mayonnaise or salad dressing
 $\frac{1}{2}$ c chopped celery
 $8\frac{3}{4}$ oz can crushed pineapple,
 drained
 $\frac{1}{2}$ c cubed avocado
 $\frac{1}{4}$ tsp salt
 1 tsp lemon juice
 1 c whipping cream (whipped)
 few drops red food coloring
 16 oz can jellied cranberry
 sauce chilled

Blend cream cheese and mayonnaise, stir in celery and pineapple. Combine avocado, salt and lemon just stir into cream cheese mixture. Fold in whipped cream, tint pink with food coloring. Cube $\frac{3}{4}$ of the cranberry sauce, fold in. Freeze in 9 x 5 x 3 inch pan. Decorate with remaining jellied cranberry sauce. Makes 8 servings.

Winnie Bean Vaux
 Bagley

ORANGE - APRICOT RING

2 - 1 lb can apricot halves
 2 - 3 oz pkg orange jello
 dash salt
 6 oz can frozen orange juice concentrate
 2 T lemon juice
 7 oz lemon-lime bottle pop.

PERFECTION SALAD

1 env Knox gelatin
 $\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c cold water
 1 tsp salt
 $\frac{1}{2}$ c mild vinegar
 1 c cabbage, cut fine
 2 T lemon juice
 1 c celery, cut fine
 2 c boiling water
 2 pimientos, cut up

Soak gelatin in cold water 5 minutes add vinegar, lemon juice, boiling water, sugar and salt. Strain and when mixture begins to stiffen, add remaining ingredients. Turn into mold that has been dipped in cold water. Slice and serve with meat.

In memory of
 Ada Wallace

PISTACHIO SALAD

small pkg miniature marshmallows
 9 oz cool whip
 lg can crushed pineapple and juice
 1 pkg pistachio pudding (dry)
 almonds

Mix pineapple and pudding together, add rest of ingredients.

Ramona Smith Headlee
 Guthrie Center

PINK LADY DESSERT**Crust:**

- 1½ c pretzel crumbs
- ½ stick margarine, melted
- ½ c sugar

Blend together and pat into a 9 x 13 inch pan. Save ¼ c crumbs for topping. Bake 10 minutes at 350 degrees. Cool.

Filling:

- 6 oz can pink lemonade concentrate
- 1 can eagle brand condensed and sweetened milk
- 9 oz carton cool whip

Combine first two ingredients and fold into cool whip. Pour into baked shell. Sprinkle with ¼ c crust crumbs. It's ready to serve.

Ruth Badger Burkhardt
Bagley

Recipe for Happiness:

Take two heaping cups of patience

One heartfelt of love

Two handfuls of generosity

Dash of laughter

One headful of understanding

Sprinkle generosity with kindness

Add plenty of faith and mix well.

Spread over a period of a lifetime

Serve to everyone you meet.

PUDDING SALAD

- 1 pkg orange tapioca pudding
- 1 pkg vanilla tapioca pudding
- 1 No 303 can tidbit pineapple, drained
- 1 c diced marshmallows
- 2 lg bananas

Drain juice from pineapple and add enough water to make 3 c, add pudding to liquid and cook until thick. Let cool and add marshmallows, pineapple, and diced bananas. Nuts

may be added if desired. Pudding can be cooked day before you want to serve it.

Maxine O'Connell Allen
Yale

PRETTY PINK SALAD

Bring to boil a 15 oz can of crushed pineapple, dissolve a package of wild raspberry jello in above. Cool. Fold in 1 large box cottage cheese, 1 large container cool whip.

Doris Clark
Bagley

RAW CAULIFLOWER & BROCCOLI SALAD

- 1 head cauliflower
- 1 lg bunch broccoli
- 1 lg green pepper

Dressing:

- 1½ c miracle whip
- ¾ c sugar
- 3/8 c white vinegar
- 3 tsp horseradish salt and pepper

Chop cauliflower, broccoli, and green pepper fine and mix well. Mix other ingredients and put over vegetables, let set about 24 hours.

Doris Clark
Bagley

RED & WHITE FROZEN SALAD

- 2 - 1 lb cans whole cranberry sauce
- ¼ c lemon juice
- 1 c whipping cream
- 2 T sifted confectioners sugar
- ½ tsp vanilla
- ½ c chopped pecans

In small bowl, combine cranberry sauce and lemon juice. Spread evenly in 8" square pan. Whip cream, fold in sugar, vanilla, and pecans. Spread over cranberry mixture and freeze until firm. Serve on chilled salad plates. Serves 9.

Bertha Bean Cain
Bagley

RED & WHITE SALAD

18 marshmallows quartered
 ¼ c milk
 1 env plain gelatin dissolved
 in ¼ c cold water
 ¼ c hot water
 ½ c sugar
 ½ c nuts
 1 c crushed pineapple
 1 c cream whipped or
 1 carton cool whip, large
 2 pkgs raspberry jello
 12 graham crackers crushed fine

Dissolve marshmallows in milk over double boiler. Add sugar and fruit to marshmallows. Dissolve plain gelatin in cold water for 5 minutes, then add to hot water and stir till dissolved, add to marshmallow mixture, cool, add whipped cream or cool whip. Spread graham crackers in pan, cover with marshmallow mixture. Let set till firm. when firm, pour jello mixture over. Prepare jello as directed on box and cool till starts to set. Chill and cut in squares.

Mrs Paul (Agatha) Sailer
 Bagley

SALAD

1 pkg lemon jello
 1 c boiling water
 3 oz pkg cream cheese
 1 small can crushed pineapple, juice
 ½ c slivered almonds
 1 pkg cream whip

Put cream cheese in with hot water, cool down until starts to congeal. Add remaining ingredients.

Edith Clark
 Bagley

SALAD

2 boxes lemon jello (3 oz boxes)
 2 c hot water to dissolve
 2 c ginger ale
 1 c diced apples
 1 c diced celery
 ¾ c pecans

Make this salad in a flat container so it can be cut into squares and served on a lettuce leaf. We like mayonnaise on it.

In memory of
 Katherine Plumb Duncan
 By Frances Duncan Bullock
 Bagley

SALAD

1 can (small) fruit cocktail
 1 can (small) crushed pineapple
 1 can mandarin oranges

Do not drain fruit, add 1 pkg of instant pudding to fruit. Stir and let set in refrigerator overnight. Before serving stir in 1½ c whipped topping and 1 c miniature marshmallows.

Mary Arrowsmith
 Bayard

SEVEN LAYER SALAD

1 head lettuce
 1 head cauliflower
 1 medium onion, chopped
 1 pint mayonnaise
 1 lb crumbled cooked bacon
 ¼ c dry parmesian cheese
 ½ c sugar

Put in large bowl in order given in layers. Chill overnight. Toss just before serving.

Sandra Zeller
 LaPorte City

SHRIMP FOR SALADS

Buy a good grade of large, canned, cleaned shrimp. Drain off liquid, put shrimp in fruit jar and rinse well with cold water. Drain off water, add 1 T salt and refill with cold water. The salt removes the can taste. Leave in refrigerator 24 hours. These may be used for salad, shrimp cocktails, or eaten as is. If you have any left, drop them in pickled beet juice for a few hours. Very tasty!

Farice Prescott Brandenburg
 Perry

SHRIMP SALAD

- 4 or 5 medium size cans shrimp
(rinsed and drained)
2 boxes frozen peas, cooked and
drained
8 hard boiled eggs (chopped)
1 stalk celery diced
1 medium or large onion diced
1½ to 2 boxes macaroni rings
(cooked and drained)

Mix together with mayonnaise and
chill. Salt and pepper to taste.
Makes a huge recipe, can be cut
down.

Karen Wilcox Lawton
Bagley

SOUR KRAUT SALAD

- 1 large can sour kraut
1 c diced celery
½ c onion
½ c gr pepper, diced
1½ c sugar
½ c vinegar

Mix and let stand overnight the
longer it stands the better.

Patty Venteicher Kelsey
granddaughter of
Bill Dawson
Perry

**STRAWBERRY SUPREME
SALAD**

- 1 c boiling water
1 pkg strawberry jello
2 small pkg (3 oz) cream cheese
¼ c sugar

Combine, chill, whip light. Whip 1
pkg dream whip. Thaw a 10 oz pkg
strawberries. Fold all together
(juice and all) chill.

Kathi Remele Miner
Perry

**SWEET & TANGY
CARROTS**

- 5 c sliced carrots, cooked
½ c chopped green pepper
⅓ c chopped onion
10¾ oz can tomato soup
⅓ c oil

- ⅔ c sugar
½ c vinegar
1 tsp prepared mustard
1 tsp worcestershire sauce

In large serving bowl, combine
carrots, green peppers, and onion.
In medium saucepan, combine
remaining ingredients. Bring to boil
over medium heat, stirring oc-
casionaly, pour over vegetables.
Chill thoroughly. Serve cold. Makes
12 ½ c servings.

Ellen Fisher Dvorak
Bagley

TACO SALAD

- 1 lb ground beef and salt and pepper
1 onion
1 pkg taco seasoning
1 can of chili beans

Brown beef, drain grease, add onion
and seasoning and let simmer. Add
chili beans till hot. In large con-
tainer combine:

- 1 head of lettuce
3 tomatoes
1 pepper
12 oz pkg shredded cheddar cheese
1 small bottle of western salad dress-
ing

Mix in well. Add beef mixture to
salad. Mix in well while still hot.
Before serving, sprinkle on top
crushed taco chips. (Chips become
soggy if added too long before ser-
ving).

Janelle Hill
Colfax

WHITE SALAD

- 2 pkg Knox gelatin dissolved in
½ c cold water
1 can crushed pineapple 1 lb, 4 oz
1¼ c sugar
4 T vinegar
1 c grated cheese
2 pkg whipped topping

Heat pineapple, sugar, and vinegar.
Add gelatin and cool. Fold in cheese
and topping.

Rita Drake
Bagley

TEXAS COLE SLAW

2 c shredded cabbage
 ½ green pepper diced
 ½ carrot, shredded
 ½ peeled cucumber (seeded) chop
 1 sweet onion finely chopped
 3 T brown sugar
 2 T red wine vinegar
 1 T cold water
 1 T white vinegar
 2 T oil
 1 T sea salt
 1 clove garlic chop

Combine cabbage, pepper, carrot, cucumber and onion in ceramic or glass bowl. Mix remaining ingredients and pour over vegetables. Allow to marinate in refrigerator a few hours or overnight.

Vicki Gilliland
 Bagley

24 HOUR SALAD

1 head lettuce
 1 c celery
 1 green onion
 1 can 8 oz water chestnuts
 1 pkg frozen peas
 2 c mayonnaise
 2 tsp sugar
 ½ c parmesan cheese
 1½ tsp lowery's seasoned salt
 ¼ tsp garlic powder
 ½ lb bacon
 3 hard boiled eggs
 1 large tomato

Place shredded lettuce in shallow dish with chopped celery, chopped onion, water chestnuts drained slice thin and frozen peas. then spread mayonnaise evenly over top completely sealing out air. Sprinkle on top sugar, parmesan cheese, season salt, garlic powder. Chill in refrigerator for 24 hours. Just before serving, sprinkle with chopped eggs, and crisp bacon crumbled. Cut tomato in wedges, arrange on salad.

Elizabeth Hoyt
 Bagley

CHRISTMAS SALAD

2 pkgs raspberry jello
 2 c boiling water
 10 oz pkg frozen raspberries
 1 lb can cranberry sauce

Dissolve jello in water and add other ingredients. Beat with egg beater or mixer until foamy. Add 2 T lemon and put in mold. Delicious.

Ann Safely Frederick
 Bagley

CHICKEN SALAD

2 c diced cooked chicken
 ½ c drained crushed pineapple
 1½ c cooked rice
 1 T red wine vinegar
 2 T salad oil
 2 tsp salt
 ¾ tsp curry powder
 ¾ c pecans
 1 c diced celery
 ¼ c diced green pepper.

Combine chicken, pineapple, rice, vinegar, salt, oil and curry. At serving time add celery, pepper and pecans. Add salad dressing. Serve on lettuce leaf with a decoration of pecans. Makes 6 c salad.

Marie Becker
 Helen Cain
 Bagley

A smile is cheer to you and me⁴
 The cost is nothing - it's given
 free

It comforts the weary - glad-
 dens the sad

Consoles those in trouble -
 good or bad

To rich and poor - beggar or
 thief

It's free to all of any belief
 A natural gesture of young
 and old

Cheers on the faint - disarms
 the bold

Unlike most blessings for
 which we pray

It's one thing we keep when
 we give it away.

LEMON FLUFF SALAD

1 env Knox gelatin
 ¼ c cold water
 1 c boiling water
 ¾ c sugar
 1 can frozen lemonade

Put gelatin and cold water in bowl and let stand until dissolved then add boiling water and sugar. Stir until dissolved, then add lemonade. Chill until almost set. Whip until light. Fold in 1 pkg dream whip that has been whipped then add 13 oz can of drained crushed pineapple and 1 or 1½ c cottage cheese. Make it the day before and refrigerate. Decorate with copped nuts. Makes 9 x 13 pyrex pan.

Marie Becker
 Bagley
 Iola James
 Audubon

CELERY SEED DRESSING

¼ c sugar
 1 tsp dry mustard powder
 ½ c oil
 ⅓ c salad dressing
 dash salt
 dash pepper
 ⅓ c red wine vinegar
 1 T celery seed

Mix sugar, mustard, salt and pepper together in blender. Add vinegar on low speed. Increase speed and add oil and salad dressing. Turn off and add celery seed. Store in frig in a closed container. Shake well before using. Use on spinach salad with bacon chips and tomato wedges.

Joy Hartness Culbertson

The weather bureau is a non-prophet agency.

FRENCH DRESSING

½ c sugar
 ½ c catsup
 ¼ c vinegar
 ½ c salad oil
 1 tsp celery seed

1 tsp lemon juice
 dash salt
 dash onion or garlic (optional)

Combine all ingredients and mix in blender.

Pat Deal
 Bagley

FRENCH DRESSING

1 c sugar
 1 c catsup
 ½ c vinegar
 1 c oil
 1 t salt
 1 t pepper
 1 t prepared mustard
 1 t paprika
 2 T grated onion or more

Add ingredients in large bowl, and mix well. Keeps well in refrigerator.

Great sauce for everything! Vi Finley's recipe by

Pauline Hanson Irwin
 Bagley

FRENCH DRESSING

2 c oil
 2 c sugar
 ⅔ c catsup
 1 diced onion or 1 T dried onion

Mix with mixer for 20 minutes. Add ⅔ c vinegar, 2 t celery seed. Mix well.

Doris Clark
 Bagley

PINEAPPLE SALAD DRESSING

1 c pineapple juice
 1 beaten egg
 ⅓ c sugar
 1 heaping T flour

Heat all of the above together. Cool before putting over fruits of pineapple and bananas. Add nuts and marshmallows.

In memory of
 Margaret Welch Muir
 (Mrs Robert Muir, Sr)

SALAD DRESSING**½ c sugar****1 T flour****1 t mustard****1 t salt****pepper**

Mix dry. Add 4 beaten eggs, 1 c vinegar. Cook in double boiler until thick. Add ½ pint whipped cream.

In an earlier day on the farm everyone milked cows and cream was used a great deal in cooking. Now such dishes are almost a forgotten delicacy.

Lurene Irwin
Bagley

SOUPS



CHILI FOR 25

7 lb hamburger
 1 gal tomato paste
 1 gal tomato juice
 3 onions
 1 gal beans
 1 gal water
 chili powder

4H soup supper recipe.

Doris (Holmes) Clark
 Bagley

CHILI FOR 25

5 lb hamburger
 2 large cans tomato juice
 6 cans chili beans
 2 cans tomato sauce
 2 or 3 stalks celery, cut up fine
 onion
 chili powder to taste
 water

Carol Cain
 Bagley

CHILI

Serves 50

10 lb hamburger (browned)
 3 large onions chopped
 2 gal chili beans
 1 gal tomato paste
 1 gal tomato juice
 3 gal water
 chili powder to taste

All ingredients are combined and simmered together for at least 1½ hours. 4H recipe

Bertha Bean Cain
 Bagley

He who thinks he has no faults has another.

**QUICK CHILI
 CON CARNE**

Melt 2 T butter (oleo) in skillet. Sauté ½ c diced onion for five minutes. Add 1 lb ground beef, cook until brown. Add 1 c water and 1 pint tomato sauce, 2 t kitchen bouquet, 1 T chili powder (according to taste), 1 t salt and ¼ t pepper. Cook

together 10 minutes tightly covered. Then add 2 cans red beans and simmer another 15 minutes.

Cora Bennink
 Herndon

**CLAM CHOWDER
 NEW ENGLAND STYLE**

3 slices bacon
 1 medium onion
 1 large stalk celery
 1 large carrot peeled
 1 large potato peeled
 1 can (6½ to 8 oz) minced clams undrained
 2 T butter, melted
 3 T all-purpose flour
 2 c milk
 ½ t salt and dash of pepper

In 3 quart saucepan, fry bacon until crisp. Remove and crumble bacon, leaving 2 T fat in pan. Chop vegetables medium fine and add to pan with sufficient water to cover. Cook over medium heat until vegetables are tender (15 to 20 minutes), stirring frequently. Stir in clams and bacon. Combine melted butter and flour, making a smooth paste. Add to soup, then add milk, salt and pepper. Cook over low heat, stirring constantly, until soup thickens, about 2 minutes.

Makes about 4 (1 cup) servings.

Hazel (Mrs Orville) Bean
 Chula Vista, California

**FISH CHOWDER
 NEW ENGLAND STYLE**

¼ lb fish fillets, cooked
 2 slices bacon diced and crisp
 ¼ c onion, diced, br slightly
 1 c water
 ½ c diced potato
 1 c milk

Cook all but milk for 10 minutes. Season with salt and pepper after adding milk. Then serve sprinkled with parsley or paprika.

Myrtle Gardner
 Bagley

DRIED BEEF CORN CHOWDER

½ c butter
 ¼ c chopped onion
 3 c dried beef cut fine
 3 c water
 6 c potato, diced
 ½ c flour
 3 c milk
 3 cans cream style corn

In large pan add butter, onion, and dried beef. Cook till tender and add water and potato. Simmer 30 - 40 minutes. Blend flour and milk. Add to above ingredients. Add cream style corn. Bring to boil. Add salt and pepper to taste. Yield 12 servings.

Jane Emley
Bagley

FRENCH ONION SOUP

Saute in butter:

1 garlic clove
 2 large onions, sliced
 salt and pepper

Add: ¼ c cooking white wine

1 lg can of Swansons chicken broth
 Stir. Put a serving of soup in each ovenware soup bowl, top with croutons, then top with grated swiss cheese. Bake 10 - 15 minutes.

Marilyn Mobley Smith
Fremont, Nebraska

MOM'S POTATO SOUP

4 or 5 medium potatoes
 2 eggs beaten with flour to thicken
 milk
 salt and pepper

Boil potatoes until done. Drop eggs and flour from spoon into potatoes. Make sure there is enough water to cook the egg mixture. When eggs are done, add milk and salt and pepper. Brown hamburger or leftover ham and add to this.

Vera Smith Bowman
Coon Rapids

POTATO SOUP FOR 25

9 lb potatoes, cooked and cut up
 ½ onion
 gallon milk
 water from potatoes
 2 sticks butter
 salt and pepper to taste

Carol Cain
Bagley

POTATO SOUP

6 to 8 white potatoes peeled, sliced
 3 medium onions sliced
 1½ tsp salt
 6 c milk (scalded)
 2 T chopped parsley
 black pepper (to taste)

Put potatoes and onions in kettle with the salt. Cover with cold water (4 cups) bring to boil. Cover and cook gently for 20 minutes. Mash potatoes and onions in the water add scalded milk and season with pepper and parsley.

Vicki Gilliland
Bagley

STEAK SOUP

3 c water
 2 small chopped onions
 2 stalks chopped celery
 2 carrots sliced
 1 lb can tomatoes
 1 tsp pepper
 1 T MSG (monosodium glutamate)
 10 oz pkg frozen mixed vegetables
 1 lb coarsely ground beef or chuck
 roast, browned and drained
 2 - 4 T beef boullion granules

Put all ingredients in crock pot (cook on low 8 - 10 hours). Add thickening and cook last hour - ½ c melted butter, ½ c flour.

Mrs Ron (Elly) Heater
Bagley

Dogs are much like people. Usually only one in a group is barking at something in particular; the others are barking at him.

VEGETABLE SOUP

1 lb brown cubed stew meat
 2 c tomato juice or canned tomatoes
 5 c water
 1 c diced potatoes
 ½ c diced onions
 1 c celery or cabbage
 ¾ to 1 c diced carrots
 2 tsp salt
 ¼ tsp pepper
 2 bouillion cubes
 ¼ c barley

Cook slowly until done. This is good made in the crock pot, takes about 3 to 4 hours on high.

Ruth Shiflet
Bagley

HOMEMADE CHILI

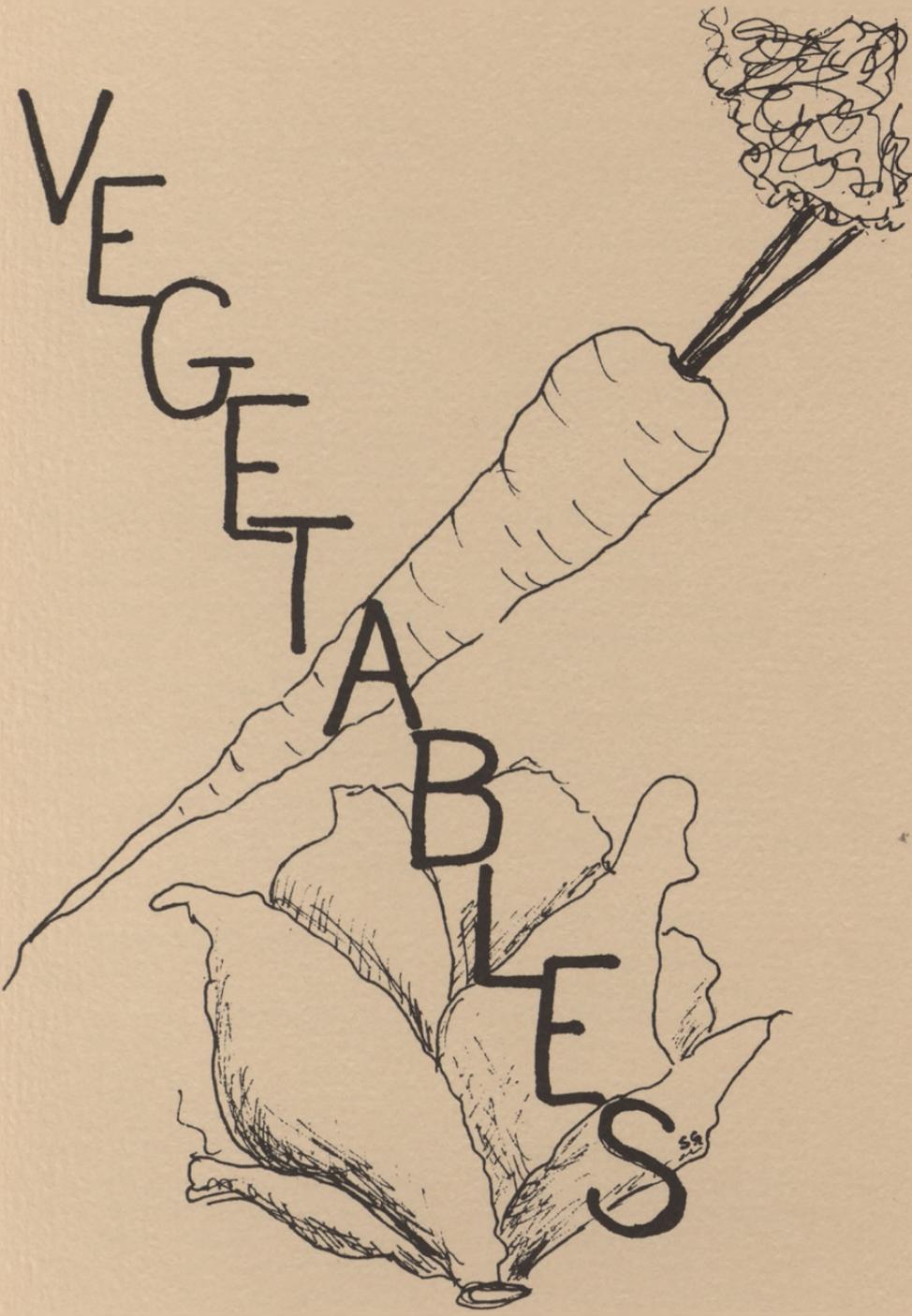
1 lb ground beef, chuck or round
 1 c chopped onion
 1 medium size chopped green pepper
 2 cloves of chopped garlic
 salt and pepper to taste
 2 tsp "hot" chili powder
 few drops smoke flavoring
 2 bay leaves

1 c water or tomato juice (opt)
 1 lg (30 oz) can dark red kidney bean

In large pan brown ground beef. (This may need to be drained depending on type of beef used). Add onion, green pepper and seasonings. Add tomatoes, bay leaves and water or tomato juice if thinner chilli is desired. Simmer 1 hour or all day if crock pot is used. Add kidney beans and cook at least ½ hour longer. Serves 6 depending on liquid used.

Beth Carrick Dowd
Bagley

VEGETABLES



ASPARAGUS CHEESE PIE

1 pkg (10 oz) frozen asparagus
spears, cut in 1½ inch pieces, in:
½ c boiling water in saucepan
Blend together:
1 c finely grated cheddar cheese
½ c mayonnaise or salad dressing
1 tsp lemon juice

Bring asparagus and water to boil;
cover and cook 2 minutes. Pour off
water. Drain asparagus thoroughly
on paper towel. Blend in with other
ingredients. For the biscuit shell use
the Bisquick Pie Shell recipe. Bake
at 350 degrees for 35 to 40 minutes.
Makes 8" pie.

Margaret Zeller
Bagley

BAKED BEANS

2 lg cans pork and beans
1 lg onion, diced
2 tsp prepared mustard
½ c b sugar
¾ c catsup
4 strips bacon, saute until brown

Mix well and pour into 2 quart
casserole. Bake about 1 hour at 350
degrees.

By Patty Venteicher Kelsey
Great granddaughter of
Mr and Mrs Lew Wagner
Bagley

BARBECUED GREEN BEANS

4 slices bacon, cut in pieces
¼ c chopped onion
½ c catsup
¼ c brown sugar
1 T Worcestershire sauce
2 cans green beans (drained)

Brown bacon and onions in skillet.
Add catsup, brown sugar, Wor-
cestershire sauce. Simmer 2
minutes. Place green beans in
casserole dish. Pour mixture over
top. Bake at 350 degrees for 20
minutes.

Elsie Van Gundy
Bagley

BROCCOLI CASSEROLE

1 T butter, melted in skillet
½ c celery, sauted in butter
1 roll garlic cheese
1 can undiluted mushroom soup
1 can mushrooms

Add garlic cheese and mushrooms to
celery. Pour over 3 boxes cooked
chopped broccoli and bake at 350
degrees till bubbly.

Mary Jane Carothers Carroll
Bagley

One of the most important
trips a man can make is that
involved in meeting the other
fellow halfway.

BROCCOLI CASSEROLE

1 c dry rice cooked
1 bunch fresh broccoli cooked
or 2 pkg of chopped frozen broccoli
1 c grated cheddar cheese
½ c celery
½ c onion
1 can crm chicken soup
¾ c milk

Mix and bake 1 hour at 350 degrees.

Virginia Randolph
International Falls, Minnesota

CALICO BEANS

1 can pork and beans
1 can lima or butter beans
1 can kidney beans
½ c ketchup
1 tsp salt
1 tsp prepared mustard
2 tsp vinegar
¾ c brown sugar

Drain the butter beans. Mix all the
above. Brown ½ lb hamburger and 1
c chopped onion. Drain. Add to rest.
Cook ½ lb bacon, crumble into
beans. Bake at 350 degrees for 40 to
50 minutes.

Nicky Hanson Slaymaker
Victor

CALICO BEANS

½ lb bacon, diced
 1 lb ground beef
 ½ c chopped onions
 ½ c brown sugar
 ½ c catsup
 2 T vinegar
 1 T prepared mustard
 1 tsp salt and pepper
 1 can lima beans
 1 can kidney beans
 1 lg can pork and beans

Brown bacon, beef and onions. Drain some juice from all beans and save to add if needed during baking. Mix all ingredients together and bake uncovered at 300 degrees for 1½ hours. Serves 10.

Bertha Bean Cain
 Bagley

**CAULIFLOWER
CASSEROLE**

3 heads cauliflower
 1 can cheddar cheese soup
 salt and pepper
 toasted bread crumbs

Cook cauliflower in salted water until just about done, drain off water. add cheddar cheese soup and salt and pepper to taste. Put in a greased casserole dish and top with toasted bread crumbs. Put in a 350 degree oven.

Linda (Allen) Culbertson
 Bagley

CELERY CRUNCH

1 bunch of celery, cut in 1 inch pieces
 1 can celery soup
 ½ tsp salt
 ½ c milk
 ½ can water chestnuts (diced)

Cook celery for 5 minutes in water. Butter baking dish. Mix: drained celery, soup, salt, milk, and chestnuts.

Topping:

24 Ritz crackers, crushed
 1 stick margarine
 salt and pepper

Bake 30 minutes at 350 degrees until crusty and brown.

Myrtle Zaruba Gardner
 Bagley

CHEDDAR CARROTS

⅓ c chopped onion
 ¼ c butter
 2 c soft bread crumbs or potato chips
 ½ tsp salt
 dash pepper
 ⅓ c shredded cheddar cheese
 2 T water
 2½ c sliced cooked carrots

Saute onion in butter until lightly brown. Mix with crumbs, salt, pepper, cheese and water. Place carrots in greased 1-quart casserole. Cover with crumb mixture. Cover and bake at 350 degrees for 20 minutes. Uncover; brown under broiler.

Carol Cain
 Bagley

A man wrapped up in himself makes a very small package.

**CHEESEBURGER
STUFFED
GREEN PEPPERS**

6 medium green peppers
 1 lb lean ground beef
 ½ c chopped onion
 1 c cooked rice
 ½ lb cheddar cheese shredded (2 c)
 1 tsp salt
 2 c (2 - 8 oz cans) tomato sauce
 2 tsp worchestershire sauce

Cut tops off peppers, remove seeds and membrane. Parboil in boiling salted water 5 minutes, drain well. Combine meat and onion, brown in skillet. Remove from heat, add rice, cheese and salt. Put peppers upright in baking dish and fill lightly with meat mixture. Mix tomato sauce and worchester sauce. Pour over peppers. Bake at 350 degrees about 30 minutes basting with sauce occasionally. Makes 6 servings.

Frances Sprague Holmes
 Bagley

CHEEZY - WHIZ ESCALLOPED POTATOES

6 or 7 medium size potatoes
1 small carton cottage cheese
1 medium size onion, diced
1 tsp salt
1 tsp dry mustard
½ tsp pepper
½ c shredded cheddar cheese

Peel and dice and parboil enough potatoes for 1½ quart casserole add rest of ingredients. Mix well. Bake at 350 degrees for 30 minutes.

Vera Thaler Deal
Bagley

CORN & BROCCOLI CASSEROLE

1 can cream style corn
1 pkg frozen chopped broccoli
1 egg, beaten
¾ c cracker crumbs
1 onion diced
4 T butter, melted

Combine all ingredients and pour into casserole. Put buttered crumbs or crushed potato chips on top. Bake at 350 degrees for 1 hour.

Marjorie Ross Coyne
Jefferson

CORN NOODLE DISH

1 can creamed corn
2 c cooked noodles
1 or 2 c cubed velveeta cheese
2 tsp minced onion
1 beaten egg

Mix above ingredients and put in greased casserole. Top with bread crumbs and ¼ to ½ c butter pats. Bake at 350 degrees for 35 minutes.

Nicky Hanson Slaymaker
Victor

CRISPY CARROT CASSEROLE

4 c sliced carrots
1 c diced velveeta or cheddar cheese
¼ c butter
1 T chopped onion
1 c crushed potato chips (or more)

Cook sliced carrots in small amount of water about 5 minutes (only until they are crisp and not soft) and drain. Place carrots in buttered casserole and stir in onions and butter. Sprinkle cheese over top of mixture and top with crushed potato chips. Bake at 350 degrees for 30 minutes.

Judy Kolbe
Yale

EASY BAKED BEANS Over the stove

Cook 2 T butter and one diced onion until onion is soft, but not brown. Add one large can pork and beans, drained of juice. Add ½ c brown sugar, ¼ c catsup, ¼ tsp dry mustard. Simmer ½ hour stirring occasionally.

Leona Whitecotton
Bagley

The way some people drive you'd think they were late for their accident.

FRENCH FRIED ONION RINGS

1 c flour
1 tsp baking powder
¼ tsp salt
1 egg, beaten
1 c milk
1 T oil.
4 lg sweet onions
oil, 1½ to 2 inches deep in skillet

Combine flour, b powder, and salt. Beat egg in deep bowl until thick. Add milk and 1 T oil. Stir in dry ingredients, beating until smooth. Slice onions, separating into rings. Use electric skillet and heat oil to 375 degrees or use a deep fat fryer. Dip rings into batter so each is completely covered. Let drain a few seconds before putting into the oil. Fry only a few at a time. Serve at once with salt or garlic salt.

Pat Deal
Bagley

ESCALLOPED VEGETABLES

- 1 medium head cauliflower
- 4 carrots, cut in strips
- 2 green peppers, cut in chunks
- 3 medium onions, sliced
- ½ jar diced pimento

Cook cauliflower and carrots separately in salted boiling water until crisp but not well done. Drain and arrange in greased casserole with green pepper and onions and pimento. Cover with the following sauce:

Cheese sauce:

- 4 T butter
- 4 T flour
- 2 c milk
- ½ tsp salt
- ¼ lb cheddar cheese, cut in pieces

Blend flour into melted butter, then slowly blend in milk, add salt and cook till thickened. Add cheese and stir until melted. Pour over vegetables and top with buttered crumbs. Bake at 350 degrees for about 45 minutes.

Lillian Richey Stevens
Bagley

GREEN BEAN TOMATO SPECIAL

- 1 can stewed tomatoes
- 1 can green beans (drained)
- 2 T mayonnaise
- 1 tsp worcestershire sauce
- 1/8 tsp salt
- dash pepper
- ½ c crushed potato chips

Top combined ingredients with potato chips and bake uncovered for 30 minutes at 350 degrees.

Farice Prescott Brandenburg
Perry

GREEN RICE

- ½ c margarine
- ½ c chopped onion
- 1 can crm mushroom soup
- ½ c cubed American cheese
- 1 box frozen chopped broccoli
- 1 c quick cooking rice, uncooked

Saute onion in margarine. Mix remaining ingredients and then mix all together, and salt and pepper to taste. Bake 35 to 40 minutes at 350 degrees.

Carol Cain
Bagley

No matter how happily married a woman may be, it always pleases her to discover that there is a nice man who wishes that she were not.

GOLDEN BEANS AU GRATIN

- 4 bacon slices
- 1 c onion rings
- ½ lb velveeta cheese
- ¼ c milk
- 2 - 9 oz pkgs green beans, drained
- 1 c bread crumbs
- 1/8 tsp salt

Fry bacon until crisp. Melt velveeta cheese and milk together. Crumble in bacon seasoning and beans. Put in casserole and top with buttered bread crumbs. Bake 350 degrees for 25 minutes.

Vicki Carstens
Bagley

Some people would not hesitate to drive up to the gate of heaven and honk.

HASH BROWN POTATOES

- 2 lbs frozen hash brown potatoes
- 1 can crm chicken soup
- 1 c milk
- 1 c american cheese cut up
- 2 T onion
- 1 small carton sour cream

Combine above ingredients and place in a 9 x 13 pan. Top with 2 c crushed potato chips mixed with chunks of margarine. Bake 1 hour at 350 degrees.

Janice (Sigler) Badger
Bagley

HASH BROWN POTATOES

2 pkgs (12 oz) hash brown potatoes
 1½ c half and half
 ½ c butter
 1 c grated american cheese
 1 T chopped dry onion
 1½ tsp salt
 ½ tsp pepper

Put potatoes in buttered casserole. Heat rest of ingredients using only ½ of cheese. Pour mixture over potatoes and mix well. Put rest of cheese on top. Bake at 350 degrees for 1 hour. Cover casserole for first 30 minutes and then remove cover and finish baking.

Mary Jane Carothers Carroll
 Bagley

LIMA BEAN CASSEROLE

2 boxes cooked lima beans
 ½ c melted butter
 ½ c onions
 1 c celery
 2 T flour
 2 c half and half
 1 can drained mushrooms

Saute onions and celery in butter until tender. Add remaining ingredients and bake at 350 degrees till bubbly.

Marjorie Ross Coyne
 Jefferson

For adult education
 nothing beats children.

LIMA BEAN CASSEROLE

1 lb pkg lg lima beans, dried
 1 c sour cream
 ½ c brown sugar
 1 T prepared mustard
 2 T molasses
 1 tsp pepper
 1 stick butter

Soak beans overnight. In morning cook till just barely tender. (approximately 10 minutes). Drain and put in baking dish. Add remaining ingredients and bake 1 hour at 350 degrees.

Sandy Gubser
 Bagley

**MIXED VEGETABLE
 CASSEROLE**

2 pkgs (10 oz) frozen mixed
 vegetables
 ¼ c hot water
 ¼ tsp garlic salt
 1 tsp salt
 2 T butter

Mornay Sauce:

¼ c butter
 ¼ c flour
 2 c liquid (cooking liquid plus canned
 milk to make 2 cups)
 2 T white wine (optional)
 1 tsp salt
 ¼ c grated cheese
 pinch thyme
 pinch nutmeg
 1/8 tsp garlic salt
 2 c seasoned bread stuffing
 3 T melted butter

Cover vegetables with ¼ c boiling water. After vegetables start to defrost, cook an additional 5 minutes. Drain reserving liquid. Put cooked vegetables into buttered casserole dish and season with garlic salt, salt and butter. While vegetables are cooking, start your sauce. Melt butter, add flour, and mix well. Add canned milk to liquid drained from vegetables and add to butter - flour mixture, stirring well. Cook until thick, add remaining ingredients, and simmer for 5 minutes. Pour sauce over vegetables. Cover sauce thickly with seasoned bread stuffing and drizzle entire surface with melted butter. Bake 30 minutes at 350 degrees. Brown under broiler if necessary before serving. Serves 8.

Marvel (Van Gundy) Kenney
 Bagley

The artist and the housewife have this in common — though both can arbitrarily call it quits when they want to, neither can ever with certainty say: there is nothing more to be done.

MASHED POTATOES

5 lbs or 10 large potatoes
 2 - 3 oz pkgs cream cheese
 1 c sour cream
 2 tsp onion salt
 1 tsp salt
 ¼ tsp pepper
 2 T butter

Cook and mash potatoes. Add ingredients and beat until fluffy. Serve or can cool, place in greased casserole put in refrigerator. May be reheated anytime within 10 days. Bake 350 degrees for 30 minutes.

In memory of
 Winnifred Gardner Gilliland

POTATO CASSEROLE

2 lbs frozen hash browns
 ½ c chopped onions or minced onion
 1 tsp salt
 ¼ tsp pepper
 1 can crm chicken soup
 1 can crm cheese soup
 1 c milk
 ½ pt sour cream

Mix all ingredients and put in greased 9 x 13 glass baking dish. Cut up ½ c butter in chunks over the top and crush over the top and crush potato chips over that. Bake 350 degrees for 1 hour. Great for a large crowd.

Sandy Gubser
 Bagley

RICE BROCCOLI CASSEROLE

1 c minute rice
 1 box frozen broccoli
 1 can crm chicken soup
 ½ c milk
 3 T margarine
 ¼ c chopped onion
 ½ c diced celery
 8 oz can Cheez Whiz

Mix, put in 2 quart casserole and bake 35 to 45 minutes at 350 degrees.

Vera Thaler Deal
 Bagley

SALSA

1 lg can whole tomatoes w/juice
 1 medium onion
 1 medium bell pepper
 1 medium can Ortega chopped chilies
 3 T oil
 salt to taste

Chop onion, bell pepper and chilies. Add tomatoes and chop again. Add oil and salt to taste. Will become stronger over night. Serve with meat patties, beans, all Mexican food.

Vicki (Hoyt) Stanley
 Bagley

SAUERBRATTEN

½ c lard
 1 ½ c water
 ½ tsp salt
 2 T red wine vinegar
 1 T cornstarch
 3 T water
 1 T sugar
 ¼ c minced onion
 2 lbs red cabbage shredded

In large pan, heat lard. Add onions and cook until lightly brown. Add cabbage, vinegar, water (1 ½ c) and salt. Cover and simmer over low heat for 1 ½ hours or until cabbage is done. Mix cornstarch with water and sugar and add to cooked cabbage. Serve with cooked sausage or ring bologna.

Joy Hartness Culbertson

Children are small people who are not permitted to act as their parents did at that age.

SCALLOPED CARROTS

2 pkgs carrots, cooked
 1 can crm celery soup
 ½ soup can milk
 ½ lb velveeta cheese

Heat soup, milk and cheese until cheese dissolves. Pour over cooked carrots and put in a crockpot or in the oven until heated through.

Pat Deal
 Bagley

SCALLOPED CHEESE**CARROTS**

8 - 10 carrots
 1 small onion
 2 T butter
 3 T flour
 ½ tsp salt
 ¼ tsp dry mustard
 1¾ c milk
 cheddar cheese
 3 T bread crumbs

Peel and slice carrots, cook until barely tender in salted water. Chop onion and saute 2 or 3 minutes in butter. Stir in flour and seasonings, blend in milk and cook until smooth. Arrange carrots and cheese broken in pieces in oiled casserole. Pour sauce over all, sprinkle with crumbs. Bake at 350 degrees for 25 minutes.

Vera Thaler Deal
 Bagley

SCALLOPED CORN

1 can corn (No 2)
 2 T flour
 2 eggs (beat up)
 ½ c milk
 2 T sugar
 onion chopped
 green pepper, cut up
 ¼ lb cheese, cut up

Bake 350 degrees for 30 or 40 minutes.

Vava (Wallace) Cain
 Bagley

Poise is that quality which enables you to buy a pair of shoes without seeming conscious of the hole in your sock.

SCALLOPED POTATOES

1 can campbells cheddar cheese
 soup
 ½ c milk
 4 c sliced potatoes
 1 small onion, chopped
 1 T butter

Stir soup well, slowly add milk. In 1½ quart casserole, arrange alternately potatoes, onion, and soup. Dot with butter. Cover bake at 375 degrees for 1 hour. Uncover, bake 15 minutes more or until done. Makes 4 - 6 servings.

Judy (Mrs Dean) Van Gundy
 Bagley

SKILLET BEANS

2 T butter or bacon fat
 1 c diced tomato
 ½ tsp crushed oregano
 ¼ tsp garlic powder
 2 1-lb can baked beans in sauce

In skillet, melt butter, add tomato, oregano and garlic, cook a minute to blend flavors and add beans. Heat, stirring often until piping hot. Serves 6. Add bits of ham or cut-up weiners for a quick meal.

Carol Cain
 Bagley

**SAUER KRAUT
 CASSEROLE**

1 No 2 can kraut, drained
 1 No 2 can tomatoes drained
 4 slices bacon fried and crumbled
 3 T bacon fat and brown lightly 1⁴
 medium onion
 1 c brown sugar

Mix all together, put in casserole. Bake 45 minutes at 350 degrees.

Myrtle Zaruba Gardner
 Bagley

SPINACH CASSEROLE

2 pkgs frozen spinach, cook & drain
 1 c sour cream
 1 pkg dry onion soup

Mix spinach with sour cream and soup. Place in buttered casserole and top with grated cheese. Bake 25 minutes at 350 degrees. Broccoli may be substituted for the spinach in this recipe.

Inez Moore
 Bagley

SWEET POTATO CASSEROLE

3 c hot sweet potatoes, mashed
 1/3 c milk
 1/2 c butter or margarine
 1 c granulated sugar
 2 eggs
 1 T vanilla

Topping:

1 c brown sugar
 1 c nuts, chopped
 1/2 c flour
 1/3 c butter (not melted)

Mix together the first six ingredients and put into a casserole dish. Then mix the topping ingredients together with a fork and crumble on top of the casserole. Bake uncovered at 350 degrees for about 25 minutes.

Alberta Throp Thornburg
 Bagley

To be able to love a butterfly, we must care for a few caterpillars.

SWEET AND SOUR CARROTS

2 lbs cooked carrots (cut lengthwise)
 1 c sugar
 1/4 c vinegar
 1 T mustard
 1 can tomato soup
 1/4 c butter or oleo

Bring all but carrots to a boil. In large bowl put carrots, 1 large onion diced, 1 bell pepper diced. Saute onion and pepper in butter. Pour sauce over carrots, onion and bell pepper. Make sure that all is covered. Marinate overnight in refrigerator. Heat oven at 350 degrees. Cook for 30 minutes or until done.

Bertha Bean Cain
 Bagley

Nothing annoys a woman so much as having her friends drop in to find her house looking as it usually does.

SWISS CORN BAKE

16 oz can corn, drained
 5 1/3 oz can evaporated milk
 1 c shredded Swiss cheese
 2 beaten eggs
 2 T finely chopped onion
 2 T finely chopped green peppers
 1 c soft bread crumbs
 2 T melted butter

Combine drained corn, milk 3/4 c shredded cheese, onion, pepper and dash of pepper. Put mixture into 10" x 6" x 2" baking dish toss bread crumbs with melted butter and remaining 1/4 c of cheese and sprinkle over corn mixture. Bake 45 minutes in 350 degree oven.

Marian Ross Gardiner
 Minburn

Children need love, especially when they do not deserve it.

THREE VEGETABLE CASSEROLE

10 oz pkg baby green limas, frozen
 10 oz pkg broccoli, frozen
 10 oz pkg cauliflower, frozen
 10 oz can crm mushroom soup
 1 small jar Cheese Whiz
 2 T milk
 1 can French onions

Precook the green limas for just a few minutes then drain well. Pour boiling water over the cauliflower and broccoli and drain well. Layer the vegetables in a buttered casserole. Combine soup, cheese and milk in pan. Heat until well blended. Pour over vegetables and bake in a buttered casserole. Combine soup, over vegetables and bake in a buttered casserole. Combine soup, cheese, and milk in pan. Heat until well blended. Pour over vegetables and bake 30 - 40 minutes in 350 degree oven. during last 10 minutes cover the casserole with the fresh onions.

Marvel (Van Gundy) Kenney
 Bagley

VEGETABLE CASSEROLE

1 pkg frozen del sal veg (cauliflower
broccoli and carrots)
1 can cream style corn
2 well beaten eggs
¼ c ½ and ½
1 c cracker crumbs
¾ c velveeta cheese
salt and pepper
minced onion (if desired)

Mix together and bake for 1 hour.

LaVaun Raner Hill
Bagley

**VEGETABLE CHEESE
CASSEROLE**

10 oz pkg frozen broccoli
10 oz pkg frozen brussel sprouts
10 oz pkg frozen cauliflower

Cook vegetables, drain and cool.
(Fresh vegetables may also be
used). Add 1 can mushroom soup.
Mix Put into buttered casserole.
Cover with thin slices of velveeta.
May be topped with slivered almonds
after cheese. Bake in 350 degree
oven until bubbly.

Carol Cain
Bagley

VEGETABLE PICKLES

12 tsp sugar
¾ c wine vinegar
¼ c cider vinegar
¼ c lemon juice
2 tsp salt
1 tsp sweet basil
2 - 4 oz cans mushrooms and liquid

Prepare 10 cups of mixed bite sized
pieces of fresh vegetables, such as
carrots, green peppers, celery,
cauliflower, broccoli, cukes, zuc-
chini, green beans - any or all.

Bring ingredients to boil, simmer
only 5 minutes. Cool and chill
thoroughly. Keep 4 weeks
refrigerated. Good diet food. Ar-
tificial sweetner may be substituted.

Carol Cain
Bagley

ZUCCHINI CASSEROLE

3 c grated zucchini
1½ tsp grated onion
1 c cracker crumbs
1 egg (slightly beaten)
½ c grated cheddar cheese
½ tsp salt
dash of pepper
dash of garlic salt

Combine all ingredients and place in
buttered casserole. Top with ⅓ c
buttered bread crumbs. Bake 1 hour
at 350 degrees. ½ to ¾ of a pound of
hamburger, lightly browned and
drained may be added to make this a
main dish.

Inez Moore
Bagley

If we fill our hours with
regrets over the failures of
yesterday, and with worries
over the problems of tomor-
row, we have no today in
which to be thankful.

ZUCCHINI CASSEROLE

4 c chopped zucchini
1 c chopped onion
¼ c water
2 T butter
½ tsp salt
1 c coarse bread crumbs
1 egg slightly beaten
3 more T's butter

Combine zucchini, onion and water.
Cook until tender. Drain, mash, set
aside to cool. Add the egg and pour
into greased baking pan. Top with
the 3 T butter and crumbs. Bake 350
degrees for 30 minutes. Serves 6.

Vera Thaler Deal
Bagley

No man knows his true
character until he has run out
of gas, purchased something
on the installment plan, and
raised an adolescent.

ZUCCHINI SQUASH CASSEROLE

1 zucchini squash
 ½ c cooked rice or
 ¼ c uncooked rice
 sliced tomatoes
 velveeta cheese (10 slices)
 2 onions
 6 strips bacon
 garlic salt
 oregano
 pepper

Arrange on 1 inch deep layer of cubed squash in 9 x 13 cake pan (salt each layer with oregano, garlic salt and pepper). Arrange rice over squash, layer these vegetables. Slice tomatoes over casserole. Arrange slices of velveeta cheese over casserole. Cover casserole with strips of bacon. Cook, tightly covered, 1 hour at 350 degrees. Uncover after baking and brown bacon, about 15 additional minutes.

Ferne Nolte Hoyt
 Bagley

ESCALLOPED CORN

1 can white cream corn
 ¾ c milk
 ½ c cracker crumbs
 salt

Place in small casserole or pan, dot generously with butter and sprinkle with pepper. Bake 400 degrees about 30 minutes.

Marie Becker
 Bagley

SKILLET SCALLOPED POTATOES

6 medium potatoes, sliced
 1 small onion, sliced
 1 c water
 ½ c milk
 ¼ c butter
 ½ c grated or cubed cheese

Cook in skillet, uncovered, 15 - 20 minutes.

Marie Becker
 Bagley

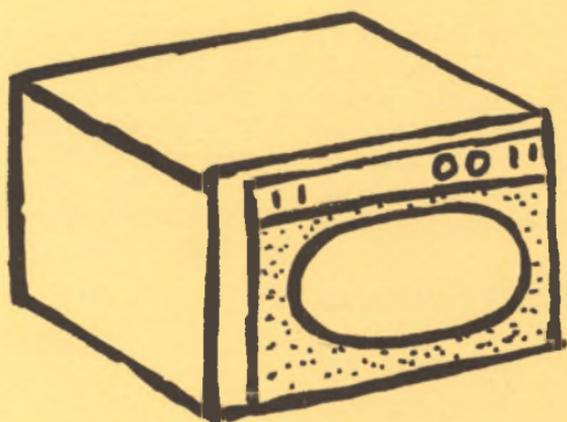
SKILLET CABBAGE

1 T salad oil
 3 c finely shredded cabbage
 1 c chopped celery
 1 small chopped green pepper
 1 small onion, chopped
 ½ tsp salt
 dash of pepper

About 15 minutes before serving, in 10 inch skillet over medium heat in hot oil, stir all ingredients until well mixed. Cover and cook 5 minutes, stirring occasionally. Serve immediately. Vegetables will be crisp. Makes 4 servings.

Marie Becker
 Bagley

MICROWAVE



MICROWAVE MAGIC**FUDGE**

- 1 lb powdered sugar
- ¼ c plus 1 T milk
- 1 T vanilla
- 1 c mini marshmallows
- ½ c cocoa
- ½ c butter
- ½ c chopped nuts

Microwave for 2 minutes at high.
Cover, chill 1 hour and cut.

MICROWAVE**PEANUT BRITTLE**

- 1 c white sugar
- ½ c white caro syrup
- 1/8 tsp salt
- 1 c raw peanuts

Cook on high 7 - 8 minutes, stirring once after 4 minutes. Add 1 tsp vanilla, 1 tsp butter, cook 2 minutes longer. Stir in 1 tsp baking soda. Put on buttered cookie sheet to cool. Then break in pieces.

Pauline Hanson Irwin
Bagley

NO FAIL FUDGE

- 3 c sugar
- ¾ c margarine
- 5 oz evaporated milk
- 12 oz semi-sweet chocolate chips
- 7 oz jar marshmallow cream
- 1 c chopped nuts
- 1 tsp vanilla

Mix in large glass or pyrex bowl, the sugar, butter and evaporated milk. Cook for 8 minutes, stirring well every two minutes on high power, uncovered. Add chocolate pieces, marshmallow cream, vanilla and nuts. Mix well. Pour into buttered 9 x 13 pan. Freeze or refrigerate. Note: Marshmallow cream will come out of jar easier if put in microwave without lid for 25 seconds on high power.

NUTTY POTATOES

Slice 4 big potatoes, (unpeeled) into 2 quart mixing bowl, greased. Cook in microwave until tender. About 7 minutes. Take out and mash. Add ¼ c real butter. 1 tsp minced onion. ½ tsp Natures Seasoned salt. Mix well. Add 3 - 4 chunks of velveeta cheese and mix again. Lay cheese slices on top and cook in micro wave 1 or 2 minutes.

Randy Carrick
Agency

Submitted by Pauline Irwin

**PARSLEY BUTTERED
CARROTS**

- 2 T butter or margarine
- 2 c carrots, sliced into ¼" to ½" slices
- 1 T parsley flakes

Place butter in 1 quart casserole. Heat on full power for 20 to 30 seconds or until melted. Stir in carrots and parsley flakes, mix well. Cook, covered, on full power for 4 to 5 minutes or until tender.

SAVORY POTATOES

- 1½ c water
- ½ tsp salt
- 2 T oleo
- ½ c milk
- 1½ c mashed potato flakes
- ½ c sour cream
- ½ tsp onion salt
- shredded cheese

In 2-quart casserole, combine water, salt and butter. Cook covered 2½ minutes or until mixture boils. Add milk and stir in potato flakes. Stir in sour cream, onion salt and egg. Mix well. Arrange in casserole, sprinkle with cheese. Cook covered 4 minutes or until hot.

Sympathy is never wasted except when you give it to yourself.

PINEAPPLE BRIDGE DESSERT

- $\frac{2}{3}$ c butter or margarine
- $1\frac{1}{2}$ c vanilla wafer crumbs
- $2\frac{1}{2}$ c crushed pineapple, with liquid
- 3 oz pkg lemon flavored gelatin
- $\frac{1}{2}$ c sugar
- 3 eggs, separated
- $\frac{1}{2}$ c chopped nuts
- $\frac{1}{4}$ c sugar

Place half of butter in 8 x 8 x 2 inch dish. Heat on full power for 40 to 60 seconds, or until melted. Stir in crumbs. Blend well. Press 1 cup crumb mixture firmly against bottom of dish. Reserve remaining crumbs for topping. Place pineapple syrup in $1\frac{1}{2}$ quart glass casserole, heat on full power for 2 minutes or until boiling. Stir in gelatin until dissolved. Cool to room temperature. Cream remaining butter with $\frac{1}{2}$ c sugar. Mix in egg yolks, one at a time, beating well. Add cooled gelatin mixture, pineapple and nuts. Beat egg whites until they form soft peaks. Gradually mix in $\frac{1}{4}$ c sugar and continue to beat until stiff. Fold egg whites into pineapple mixture. Pour into crumb-lined dish. Top with reserved crumbs. Chill until firm.

RYE BREAD

- 1 c water
- $1\frac{1}{4}$ oz pkg active dry yeast
- 2 T molasses
- 2 T brown sugar
- $\frac{1}{2}$ tsp salt
- 1 T butter or margarine, melted
- $1\frac{1}{2}$ tsp caraway seed
- $\frac{3}{4}$ c rye flour
- $1\frac{3}{4}$ to 2 c all-purpose flour
- Cornmeal

Place water in 2-quart glass measure or large mixing bowl. Heat on full power for about 1 minute, or until temperature of 105 to 115 degrees is reached. Dissolve yeast in water, stir in molasses. Dissolve brown sugar and salt in yeast mix-

ture. Add butter, caraway seeds and rye flour. Mix well. Stir in enough flour to make moderately stiff dough. Turn dough out onto floured board. Let stand 5 to 10 minutes. Knead dough until smooth and elastic or about 5 minutes. Place in greased bowl and grease top of dough. Cover with damp cotton cloth, such as a dishcloth. Let rise on level 1 for 10 to 15 minutes, or until almost doubled. Punch down dough and shape into round loaf. Place dough on piece of waxed paper sprinkled with cornmeal. Let rise on level 1 for 10 to 15 minutes, or until doubled. Cook, uncovered, on level 7 for $3\frac{1}{2}$ to 4 minutes, or until top springs back when lightly pressed with finger. Remove from waxed paper onto cooling rack.

YUMMY GRANOLA

- 1 c peanuts
- 3 c quick cooking rolled oats
- 1 c shredded coconut
- $\frac{3}{4}$ c wheat germ
- $\frac{3}{4}$ c chopped pecans
- 1 c dried soybeans
- $\frac{1}{2}$ c sunflower seeds
- $\frac{1}{3}$ c sesame seeds
- $\frac{1}{3}$ c honey
- $\frac{1}{3}$ c oil
- $\frac{1}{2}$ tsp almond extract

Combine honey, oil and almond extract in measuring cup to mix. Combine rest of ingredients in large glass mixing bowl. Mix, pour on liquid and mix well. Microwave on roast or $\frac{2}{3}$ power for 10 minutes. Stir and continue cooking for 5 minutes. Stir again and cook on roast 4 minutes until slightly crisp and flavors blend. Cool and serve with milk as cereal, on top of ice cream or on apples for a streusel dessert. Makes 8 cups.

The division between the sexes is not as serious as the multiplication.

VEGETABLE CASSEROLE

3 - 10oz pkgs frozen vegetables (2 pkgs of carrots or peas, 1 pkg of string beans or cauliflower). Cook 15 minutes on high, cover with clear plastic wrap.

1 can crm mushroom soup
1 c water chestnuts, sliced
1 jar sliced mushrooms, drained
2 c grated cheddar cheese
1 tsp Worcestershire sauce
dash of tabasco sauce
stir top with Ritz crackers.

Cook 8 minutes.

Always behave like a duck
— keep calm and unruffled on
the surface, but paddle like
the devil underneath.

BACON WRAPPED WATER CHESTNUTS

1 can (5 oz) water chestnuts, drained
 $\frac{1}{4}$ c soy sauce
6 slices bacon, cut in half

Cut each water chestnut in half and marinate in soy sauce about 30 minutes. Meanwhile arrange bacon on paper towel-lined glass or paper plate or baking dish. Cook, covered with paper towel, about 2 minutes, 30 seconds or until partially cooked. Wrap each water chestnut piece with a bacon slice and secure with a toothpick. Place on paper towel-lined plate. Cook, uncovered, 2 to 3 minutes or until bacon is desired crispness. Can be made ahead of time as far as wrapping the water chestnuts and then cover and refrigerate. To serve arrange on paper towel lined plate. Cook for final cooking time as directed.

Sandy Gubser
Bagley

Snow and adolescence are
the only problems that disap-
pear is you ignore them long
enough.

CHICKEN

2 lb broiler-fryer, cut up
1 $\frac{1}{4}$ oz pkg seasoned coating mix
Spray-on vegetable coating

Coat with seasoned mix by shaking in bag, according to directions on package. Preheat large browning skillet or grill for maximum amount of time, according to manufacturer's instructions. Spray on vegetable coating. Arrange chicken with larger pieces, such as thighs and breasts, at corners, skin-side down. Place small pieces, such as legs and wings, at center. Cook on full power for 8 to 10 minutes or until chicken is tender. Turn chicken pieces over after 1 minute of cooking, and turn again halfway through cooking time.

CHICKEN PARMESAN

Dash garlic salt
dash pepper
dash ground thyme
3 lb broiler-fryer, cut up
 $\frac{1}{2}$ c crushed Ritz crackers
 $\frac{1}{2}$ c grated parmesan cheese
 $\frac{1}{4}$ tsp ground oregano
10 $\frac{3}{4}$ oz can mushroom soup
 $\frac{1}{3}$ c milk
2 T parsley, snipped
1 egg, beaten

Dip chicken in egg. Roll in mixture of cheese, crackers and spices. Coat thoroughly. Arrange chicken in 10 inch ceramic skillet with larger pieces (thighs and breasts) at corners, skin down. Cook on high for 15 minutes. Turn pieces over and rearrange $\frac{1}{2}$ way through cooking time. Cook uncovered. Combine soup and milk and pour over chicken. Cook covered on high for 4 - 6 minutes, or until chicken is tender. Turn dish $\frac{1}{2}$ way through cooking time. Garnish with remaining cheese mixture and parsley. Makes own gravy.

Joy Hartness Culbertson
Bagley

CHINESE OMELET

¾ c water
 ¾ tsp butter or margarine
 ⅓ tsp salt
 ¼ tsp cracked pepper
 2 slices American cheese
 ¾ c Minute Rice

Heat to boiling all but Minute Rice in microwave in baking dish. Add rice, cover, and let set for 5 minutes. Add two well beaten eggs and return to microwave 4 minutes on medium heat or until eggs are set. Garnish with 2 slices American cheese, return to microwave for 2 or more minutes or medium heat.

Lee Vaux
 Yale

CORN IN THE HUSK

5 ears or corn
 butter or margarine (optional)

Remove outer husks, but leave inner husk on corn. Carefully, remove silk. Spread butter on corn, if desired. Replace husks and fasten with string or rubber band. Place corn on plastic rack or directly on glass tray. Cook on full power for 8 or 9 minutes, or until steaming hot. Turn corn over halfway through cooking time. If husks are removed, wrap corn in waxed paper.

FANCY PISTACHIO NUT CAKE

1 c finely chopped pecans
 ¾ c sugar
 2 T cinnamon
 1 lb, 2 oz pkg yellow cake mix
 ¾ oz pkg instant pistachio pudding mix
 4 eggs
 1 c dairy sour cream
 ¾ c water
 ¼ c vegetable oil
 1 tsp vanilla

Mix nuts, sugar and cinnamon in small bowl. Sprinkle one-third of mixture into generously greased 10 c glass bundt dish or place 2-inch diameter glass in center of generous-

ly greased 4-quart casserole to form ring mold. Cover sides and bottom of dish. Blend cake mix, pudding mix, eggs, sour cream, juice, oil and vanilla in large mixing bowl. Alternate layers of batter with remaining nut mixture in dish. Swirl batter with fork. Cook on full power for 10 to 12 minutes or until a toothpick in center comes out clean. Let stand 10 minutes. Remove glass and invert on serving platter.

It's easy for a parent to hear himself talking — all he has to do is listen to his children.

FRENCH FISH FILLETS

1 lb fish fillets
 ¼ c French dressing
 ½ c cracker crumbs
 paprika

Dip fillets in dressing. Coat with crumbs, place fillets in greased 1½ quart utility dish. Sprinkle with paprika, as desired. Cover with plastic wrap. Cook, uncovered, on full power for 4 to 5 minutes, or until fish flakes easily with fork.

GLENN'S DINNER

1 lb hamburger
 1 onion
 15½ oz bottle spaghetti sauce
 6 oz sliced Mozzarella cheese
 7 slices of French bread

Brown hamburger 5 minutes in microwave in 8 x 12 glass pan. Drain and push hamburger to one side of pan. Place bread slices in bottom of dish, spooning hamburger on top. Pour spaghetti sauce on top. Sprinkle with garlic and sliced onion. Bake 3½ minutes on high power, add cheese and bake 2½ minutes more and serve.

A woman is a person who will spend \$20 on a beautiful slip and then be annoyed if it shows.

LEFT-OVER TURKEY IN A BUN

- 4 toasted hamburger buns
- 1 c chopped cooked turkey
- 1 T instant minced onion
- 1 tsp parsley flakes
- ¼ c chopped salted peanuts (optional)
- 1 egg, hard cooked and chopped
- ½ c mayonnaise
- ½ c shredded sharp cheddar cheese
- salt
- pepper

Place bottom halves of buns on paper towel-lined plate. Combine remaining ingredients. Season with salt and pepper, as desired. Spread filling on buns. Add bun tops to make 4 "bunwiches". Heat on full power for 2 or 3 minutes, or until heated through.

CARMEL CORN

- ¼ c margarine
- 1 c sugar
- ½ c brown sugar
- ½ c dark corn syrup
- ¼ tsp soda
- ½ tsp vanilla

Put above in large glass bowl (it bubbles up) and put in microwave uncovered for 2 minutes at high power. Remove and stir. Return to microwave for 2 minutes, same settings. Pour over popcorn in paper bag (grocery sack) not quite half full of popped corn. Stir while pouring mixture to prevent clumps. Shake closed bag after all mixture is poured on. Put closed paper bag and all in microwave for 1 minute on high power. Remove from oven and eat.

MISCELLANEOUS



STATE FAIR WINNER MINCE MEAT

- 2 $\frac{1}{2}$ c pork (salt some while cooking
and mince fine)
2 c beef
5 $\frac{1}{2}$ c chopped apples
2 $\frac{1}{4}$ c seedless raisins
1 $\frac{1}{2}$ whole lemons ground fine
5 $\frac{3}{4}$ c sugar
1 c plus 1 T vinegar
1 $\frac{3}{4}$ c cider or juice (apricot is good)
1 $\frac{1}{2}$ c ground suet
 $\frac{1}{2}$ c sorghum
1 can whole cranberry sauce
2 c cherries, well drained
5 tsp cinnamon
2 $\frac{1}{2}$ tsp nutmeg
 $\frac{3}{4}$ tsp cloves
1 $\frac{3}{4}$ tsp salt

The meat should be minced not ground for a meaty texture. Cook until tender, cool, then mince. Other fruit juices, especially apricot nectar, are good substitutes for the cider. To speed up process, prepare mince meat a day ahead, and mince and pre-cook apples in cider until just soft. Combine apples, raisins, sugar, lemons, sorghum, suet, vinegar and fruit juice (or cider). Cook until apples are done. Stir occasionally. Add cranberries and cherries and cook until blended. Lower heat. Add spices and salt. Simmer until blended. A pint of this mixture is sufficient for a small pie, for a 9" pie, plan on a quart with some left over. Any mince meat that will not be used within a week may be sealed in sterilized jars while hot, or this may be cooled and frozen. This recipe makes 3 quarts.

Velma Zeller Fell
Bayard

One of the mysteries of life is how the boy who wasn't considered good enough to marry the daughter can be the father of the smartest grandchild in the world.

HOMEMADE MINCEMEAT

- 1 gallon cooked chopped beef
2 gallon chopped apples
3 lbs seedless raisins
3 lbs seeded raisins
ground cinnamon to taste
ground cloves to taste
sugar to taste
vinegar to taste
1 T salt, not iodized
Boil and seal in jars.

In memory of
(Mrs Frank Maas)
Rose Remele Maas

The fellow who stays home on election day because he doesn't want to have anything to do with crooked politics has a lot more to do with crooked politics than he thinks.

MINCEMEAT

- 3 qt beef (after cooked), run through
chopper
5 qt chopped apples or chunky apple-
sauce
1 qt white syrup (part honey)
5 pt sugar
1 qt vinegar
3 lb raisins
1 lb suet
3 T salt
5 tsp cinnamon
Cook and seal in jars.

In memory of
Bessie Hoyt

We may give without loving, but we cannot love without giving.

People who wonder where the younger generation is headed for would do well to consider where it came from.

QUANTITY COOKING



HOW MUCH TO BUY FOR FIFTY

Appetizers

Fruit juice (½ c serving).....	6 qt
Canned fruit cup (⅓ c serving).....	4½ qt
Soup (c serving).....	3 gal

Vegetables

Potatoes to mash.....	15 lbs
Potatoes to bake, by count, about.....	20 lbs
Canned vegetables, ½ c ser- ving.....	13 cans, 1 lb each
Carrots for dicing.....	12 lbs
Peas, frozen, ½ c serving.....	10 lbs

Salads

Cabbage for coleslaw.....	8 lbs
Head lettuce, wedges or slices.....	10 heads
Lettuce for garnish.....	3 to 5 heads
French dressing.....	1 quart
Salad dressing.....	1½ qts

Relishes

Olives 3 per serving.....	2 qt
Celery, curls 2½".....	2 bunches
Carrots, 3" strips.....	2½ lbs
Pickles.....	1½ lbs

Cereal Products

Spaghetti or macaroni, generous 1 c serving.....	6 lbs
Noodles, ½ c serving.....	2 lbs, 4 oz
Rice (generous ½ c serving)...	4 lbs

Dessert

Ice cream, No 12 dipper, approx ⅓ c.....	2 gallons
Whipping cream, 2 T serving...	1 qt

Beverages

Coffee, 50 c.....	1 lb
Tea, 50 c.....	3 oz
Milk.....	3 gallons
Coffee cream.....	1 qt
Sugar, loaf.....	2 lbs

Miscellaneous

Butter or margarine, for table 1 to 1½ pats.....	1½ lbs
Butter or margarine, for vegetables.....	½ to ¾ lb

BASIC BREAD DOUGH

1½ lb lard
1 lb oleo
2 lb sugar
2 lb dry milk
¼ c salt
¾ c yeast, dry, dissolve in ½ of the water and let stand 10 minutes
25 lbs flour
7½ to 8 quarts warm water

Cream together the lard, oleo, sugar, milk and salt. Add flour alternately with water. For pizza dough use 2 quarts less water. Let rise until double and make into buns. Bake 400 degrees for about 2 hours. Makes approximately 350 buns.

Bonnie Joy
Bagley

BAKED SPOONBURGER SANDWICH

60 lbs beef
10 lbs grated cheese
1 gallon catsup
1 can celery soup (46 oz)
2 c dried onion
¼ c worchestershire sauce
2 T chili powder

Bread dough for bottom and top

Bake at 350 degrees approximately 30 minutes. Brown meat with celery and onion. Add chili powder and worchestershire sauce and catsup to meat and cool. Roll bread dough into thin sheets to cover bottom of greased pan. Spread meat mixture over dough. Sprinkle grated cheese over this. Cover meat and cheese mixture with another layer of dough (roll dough thin). Make slight indentation in dough to mark servings. Serve hot.

Bonnie Joy
Bagley

OVEN-BARBECUED STEAKS FOR A CROWD

Round steak ($\frac{3}{4}$ " thick), 15 lbs

Salad Oil, $\frac{1}{2}$ c

2 c thinly sliced onions

1 quart catsup

2 c vinegar

$\frac{1}{2}$ c brown sugar, packed

1 $\frac{1}{2}$ quarts water

$\frac{1}{2}$ c prepared mustard

$\frac{1}{4}$ c Worcestershire sauce

1 T salt

$\frac{1}{2}$ tsp pepper

Cut steaks into 50 fairly equal portions. Pour $\frac{1}{4}$ c salad oil into each of two large skillets. Brown the steaks on both sides in the skillets. Transfer steaks to two large roasting pans. Pan-fry onions in the skillets. Divide remaining ingredients equally and add to onions in each skillet. Stir and simmer 5 minutes. Pour one skilletful of sauce over steak in each roasting pan. Cover pans. Bake in a moderate oven (350 degrees) for 2 to 2 $\frac{1}{2}$ hours or until meat is tender. The steaks may be kept in a slow oven (300 degrees) for an additional hour. It is well to move steaks around in sauce after the first hour of baking to be sure each piece of steak is covered with sauce.

Some women work so hard to make good husbands that they never quite manage to make good wives.

MARTHA'S COMPANY CASSEROLE

8 lbs lean ground beef

3 $\frac{3}{4}$ qts tomato sauce (8 - 15 oz cans)

3 T salt

4 lbs noodles

5 lbs cottage cheese

4 lbs cream cheese

2 c dairy sour cream

2 $\frac{3}{4}$ c (4 to 6 bunches) green onions, chopped

$\frac{1}{2}$ c (1 large) green pepper, chopped

Brown the ground beef in a heavy skillet. Add tomato sauce and salt. Remove from heat. Cook noodles in boiling salted water 10 minutes. Drain and rinse. Combine cottage cheese, cream cheese, sour cream, onion, and green pepper. Place the following in layers in each of 5 baking pans, 13 by 9 $\frac{1}{2}$ by 2 inches: 4 c noodles, 1 quart cheese mixture, and 4 c noodles. Top with meat sauce, dividing the sauce equally among 5 pans. Bake in a moderate oven (350 degrees) 1 hour. Serve hot. The ingredients can be combined in the baking pans and refrigerated until ready to bake. Increase baking time about $\frac{1}{2}$ hour.

WESTERN RANCH MEAT LOAF

10 lbs ground beef

2 $\frac{1}{2}$ c chopped onions

2 c (9 oz) green pepper, chopped

1 quart (1 large bunch) celery, chopped

1 $\frac{1}{4}$ c fat

3 $\frac{1}{2}$ T salt

10 eggs

3 $\frac{3}{4}$ quarts (1 $\frac{1}{4}$ lbs) dry crumbled bread

2 $\frac{1}{2}$ c water

2 $\frac{1}{2}$ c tomato juice

$\frac{1}{4}$ lb ($\frac{1}{2}$ c) butter or margarine

Pan-fry onions, green pepper, and celery in hot fat. Combine with salt, eggs, bread crumbs, and water to make a stuffing. Beat until bread is thoroughly moistened. Add half of the stuffing (1 $\frac{1}{2}$ qt) to the meat, mixing well. Pat out half the meat mixture in the bottom of 5 2-quart loaf pans. Cover with remaining stuffing. Top with remaining meat mixture. Press firmly. Bake in a moderate oven (350 degrees) for 1 $\frac{1}{4}$ hours. Brush loaves twice with mixture of tomato juice and melted butter to keep loaves moist. Be sure bread in stuffing is thoroughly moistened before adding to the meat.

HAM WITH ORANGE CURRIED RICE

1½ gallons (7½ lbs) ham pieces
¾ lb (1½ c) butter or margarine
1½ c (2 lg) green peppers, chopped
¾ c (1 lg) chopped onion
1½ c brown sugar, packed
1 T curry powder
7 c (3 lbs) uncooked rice
¾ c shredded orange peel
1½ qt (12 lg oranges) orange juice

Place ¼ lb butter, ½ c green pepper, ¼ c onion in each of 3 baking pans, 13 by 9½ by 2 inches. Place in a moderate oven (375 degrees) for 8 minutes or until onion and pepper are cooked. Add ½ c brown sugar, 2 qt ham, and 1 tsp curry powder to each pan. Stir until well blended. Return to oven and bake an additional 20 minutes. Remove from oven. While ham is browning, cook rice in a large quantity of boiling water until just soft. Drain and rinse. Add 2 qt cooked rice, ¼ c orange peel, and ½ quart orange juice to each pan. Thoroughly combine rice and ham mixture. Cover each pan with foil. Return to oven and bake for 1 hour. Remove cover during last half hour of baking period. The ingredients may be combined in the pans and refrigerated until ready to bake.

HAM SUPREME

3¾ qt (6½ lb) cooked ham, cubed
2 c chopped onion
3 lb cheese, ½" cubes
24 hard-cooked eggs, chopped
1½ lb mushrooms, sliced, drained
¾ c green pepper
¾ c chopped pimiento
6 T prepared mustard
6 cans (10½ oz each) condensed
 crm mushroom soup
3 quarts milk
7 c water
6 pkgs (7 oz each) elbow macaroni,
 uncooked
6 c coarse cracker crumbs

Blend together ham, onion, cheese, eggs, mushrooms, green pepper, pimiento, and mustard. Combine mushroom soup, milk, and water. In 6 baking pans, 13 by 9½ by 2 inches, place 7 oz of uncooked macaroni in each. Divide ham mixture evenly among baking pans. Stir 4½ c of combined liquid ingredients into each pan. Sprinkle 1 c of crumbs over top of each pan. Bake in a moderate oven (350 degrees) for 40 minutes.

A taxpayer is a person who did not have to pass an examination to work for the government.

HAM LOAF

4 lb ground ham
8 lbs ground pork
12 eggs
1½ quart milk
6 c dry bread cubes
2 T salt
1½ tsp pepper
2 c light brown sugar
3 T dry mustard
¾ c cider vinegar

Beat eggs. Combine meats, egg, milk, bread cubes, salt, and pepper. Mix thoroughly, but lightly. Divide mixture equally among the 6 loaf pans, 9½ by 5¼ by 2¾ inches. Spread evenly. Combine brown sugar, mustard, and vinegar. Spoon half of this mixture equally over the 6 loaves. Bake in a moderate oven (350 degrees) about 1½ hours, or until meat reaches an internal temperature of 185 degrees on a roast meat thermometer. Spoon remaining half of the sauce over the loaves during last 15 minutes of baking time. Slice each ham loaf into 8 servings.

Some of us never put our best foot forward until we get the other one in hot water.

HAM WITH CARROT PINEAPPLE SAUCE

10 lbs canned ham, sliced
 1¾ qt (3 No 2 cans) pineapple
 crushed
 ¾ qt (3 lg) carrots, shredded
 1 c b sugar
 ½ tsp cinnamon
 1 tsp cloves
 ¼ c cornstarch

Combine pineapple, carrots, brown sugar, cinnamon, cloves, and cornstarch. Mix thoroughly. Cook until mixture boils and thickens. Arrange about 17 slices of ham in each of 3 baking pans, 13 by 9½ by 2 inches. Pour sauce over ham, dividing sauce equally among the 3 pans. Bake in a moderate oven (350 degrees) for 30 minutes. Serve each slice of ham with a spoonful of sauce.

SWEET AND PUNGENT PORK WITH RICE

10 lbs pork, cut into 1" cubes
 1 gallon (24 medium peppers) green
 peppers, cut into 1" squares
 3 c flour
 3 T salt
 1 T pepper
 8 eggs, beaten
 2 c fat
 1 quart pineapple chunks, drained
 2 qt chicken bouillon
 1¼ c soy sauce
 1¼ c cornstarch
 3½ c sugar
 3 c vinegar
 1 c pineapple juice, from chunks
 8 c rice

Simmer green peppers in water for about 10 minutes. Drain. Combine flour, salt, and pepper in a shallow pan. Dip cubed pork in beaten eggs, then into the flour mixture. Place ½ c fat in each of four baking pans, 13 by 9½ by 2 inches. Divide pork among the pans. Bake in a hot oven (400 degrees) for 1 hour to brown meat. Pour off fat. Mix 1 cup pineap-

ple chunks and 1 quart green peppers with the meat in each pan. Combine bouillon, soy sauce, cornstarch, sugar, vinegar, and pineapple juice. Mix thoroughly to dissolve sugar and cornstarch. Pour approximately 1 quart of the mixture into each pan. Return pans to oven. Continue cooking for 45 minutes. Stir mixture in pans once during cooking period. Cook rice in boiling salted water until tender. Drain and rinse. Serve with Sweet and Pungent Pork. This is also good served on Chinese noodles.

It costs about \$75 a mile to push a grocery cart through a store.

STUFFING-TOPPED BAKED PORK CHOPS

50 1" thick pork chops
 2 T salt
 1½ c chopped onions
 3 c chopped celery
 1½ qt chopped unpeeled apples
 1½ gallons (2½ lb loaf) dry bread
 cubes
 2 T salt
 1 tsp pepper
 1 T sage
 1½ tsp poultry seasoning
 1½ qt bouillon

Pan-brown chops in 2 large heavy skillets. Arrange in 6 baking pans, 13 by 9½ by 2 inches. Sprinkle with salt. Pan-fry onions and celery in one of the skillets used for the pork chops. Add to remaining ingredients. Mix thoroughly to moisten stuffing. Place ½ c stuffing in a mound on each pork chop. Bake in a moderate oven (350 degrees) uncovered, for 1 hour or until chops are fork-tender. The stuffing can be made early and stored, covered, in the refrigerator.

It used to be that a man who saved money was a miser; nowadays he's a wonder.

CHICKEN AND RICE LOAF

18 to 20 lb stewing chicken

1 T salt

1 bay leaf (optional)

1 t thyme (optional)

5 quarts rice cooked

3 T salt

1¼ c (10 oz) pimiento chopped

1¼ c chicken fat (from broth)

1½ T paprika

20 eggs, beaten

2¾ quarts chicken broth

1 quart milk

Place chickens in a large kettle. Cover with water. Season with salt, bay leaf and thyme. Simmer 3 hours until tender. Pour off broth. Chill. Skim off fat. Save 2¾ quarts. Remove all chicken meat from bones. Dice chicken and giblets. Combine chicken, rice, salt, pimiento, chicken fat, paprika, eggs, broth and milk. Pack into 6 pans, 13 by 9½ by 2 inches. Bake in a moderate oven (350° F) 1½ hours. Let stand 15 minutes before slicing. Cut into 54 servings, 3 by 4-inch piece per serving. Serve hot with chicken gravy or mushroom sauce.

ROAST TURKEY, STUFFING, AND GIBLET GRAVY

Two 20 to 25 pound broad-breasted ready-to-cook Butterball Swift's Premium Turkeys will serve 50 guests generously. If the birds are frozen, plan on two days' storage in the refrigerator to thaw with a final hour or two under running water to complete thawing. Simmer the necks and giblets in water for about 3 hours. Grind the meat and keep meat and broth in the refrigerator to use in the gravy.

Roast the unstuffed turkey on a rack in an open pan. Spread the surface with fat; then cover loosely with foil or cheesecloth. Roast about 5½ to 6 hours in a slow oven (325° F)

or until the thigh meat is tender. Plan to take the turkey out of the oven one hour before serving time so there is oven space to bake the pans of stuffing. The turkey will carve easier if it rests out of the oven about 30 minutes. Keep the carved slices covered with foil to prevent drying out until serving time.

Serve a slice of white and a slice of dark meat on a generous spoonful of hot stuffing, then serve the gravy over the turkey or as a help-yourself extra.

Money can't buy love, health, happiness, or what it did last year.

TURKEY GRAVY

Yield: 50 servings — ½ cup per serving

Gravy at its best.

Preparation Time: 15 minutes

Equipment Needed: 1 large heavy kettle

Cooking Time/ ½ hour

1 quart fat drippings (turkey roasting)

3 c flour

5½ quarts giblet broth and hot water salt to taste

Bottled sauce for gravy, if necessary

Combine drippings and flour. Blend. Cook until bubbly. Add liquid. Bring to a boil. Cook 15 minutes. Scrape and stir constantly with pancake turner. Add additional broth if a thinner gravy is desired. Add bottled sauce for gravy if gravy is too pale.

Suggestion: Ground cooked giblets or browned mushrooms may be added to gravy. If turkey is roasted the day before, the gravy can be made early and stored and covered in the refrigerator.

Remember when five dollars' worth of groceries wouldn't fit into one bag — let alone one stomach?

TURKEY GIBLET STUFFING

Yield: 50 servings — ½ cup per serving. Bake this full-flavored stuffing in big pans for easy service.

Preparation Time: About 2½ hours

Cooking Time: Giblets — 3 hours.

Baking — 1 hour.

Equipment Needed: One kettle, 1 large skillet, 2 baking pans, 13 by 9½ by 2 inches, food chopper.

Suggested Accompaniments: Roast turkey and gravy.

Giblets and necks from two 25-lb turkeys

1 medium onion, quartered

bay leaf

1 gal water

2 lb (7c) onions, chopped

2¼ lb (2 quarts or 3 large bunches) celery

½ lb butter or margarine

2½ lb (2 gals) dry bread, cut into ½-inch cubes

2 T nutmeg

2 T salt

½ t pepper

2 tsp poultry seasoning

4 eggs slightly beaten

2 quarts broth from giblets

Cook giblets, necks, onion, and bay leaf in water 2½ to 3 hours or until tender. Add liver during last 25 minutes of cooking time. Remove giblets. Grind in food chopper. Keep broth in covered jar in refrigerator.

Pan-fry onions and celery in butter until transparent. Combine all ingredients and giblets. Toss lightly.

Spread in 2 buttered 13 by 9½ by 2-inch baking pans. Bake in a slow oven (325°F) about 1 hour. Cut each panful into about 25 squares. Serve with turkey and gravy.

Suggestions: Slices of bacon may be placed over stuffing before baking. Remaining broth from giblets can be used for gravy. In all cases, if giblets or broth are not to be ½ used immediately, keep in refrigerator.

Some or all of the ground giblets may be added to the gravy. The ingredients can be combined early and refrigerated until ready to bake.

With every right there is responsibility. Just once, I wish someone would demand his responsibility.

WESTERN STYLE CHICKEN BARBECUE

6 (approx 2½ lb each) frying chickens cut up

¾ (3 sticks) butter

6 c onions, sliced

⅔ c vinegar

⅔ c Worcestershire sauce

½ t red pepper

2 t black pepper

4 t chili powder

4½ c catsup

4½ c water

3 c green pepper, chopped

Wash chicken pieces and dry. Melt ¾ of a stick of butter in each of four baking pans, 13 by 9½ by 2 inches in a hot oven (400° F). Remove pans from oven. Place chicken in pans, turning to coat with butter. Arrange skin side down in a single layer. Bake in a hot oven (400° F) 30 minutes. Combine onions and remaining ingredients in a large skillet or kettle and simmer 30 to 40 minutes. Turn chicken. Pour barbecue sauce over chicken. Bake another 25 to 30 minutes.

One reason photographs don't look natural is that the photographer has told the subject to look pleasant.

Building character takes longer than destroying it — just as it takes longer to grow a tree than to cut it down.

ROAST ROUND OF BEEF FOR SANDWICHES

50 to 60 lb beef roast (rump and shank off)

Place roast on a rack in an open pan. Roast in a very slow oven (250° F). A 50-lb leg will require 10 hours — a 60-lb leg, 11 hours. Spoon some of the drippings over roast every hour during cooking period. The roast should be well browned outside and very rare next to the bone.

To serve: Place large end of leg flat on platter with smaller end up. Use long thin-bladed knife. Cut very thin slices around the bone at top. Continue slicing around the bone. Dip each slice into a bowl of meat juices and serve on split buns.

The trouble with work is — it's so daily.

BARBECUED BEEF SANDWICHES

4 lb stew beef
9 c cabbage, shredded
2 c catsup
2 T horse-radish
2 T lemon juice
1 T prepared mustard
¾ c Worcestershire sauce
1 T salt
3½ c liquid
1 T cornstarch
2 to 2½ dozen sandwich buns

Place beef in large kettle. Add water to cover. Simmer over low heat for about 2 hours, or until meat is very tender. Remove meat from broth. Pull meat apart with forks. Skim fat from broth. Measure broth and add water, if necessary, to make 3½ cups liquid. Place meat, cabbage, seasonings and 1½ cups of liquid back in kettle. Cover and simmer about 45 minutes. Combine cornstarch with the remaining 2 cups of liquid. Stir into meat mixture and cook over low heat, stirring frequently, 5 to 10 minutes. Serve hot on split buns.

OLD-FASHIONED HAMBURGERS

12 lb ground beef
3 c (1 lb) onions, chopped
¼ c salt
1 T pepper
1½ quarts (1 lb, 12 oz) onions, thinly sliced
2 quarts catsup
2 c vinegar
½ c sugar
4 t dry mustard

Combine hamburger, onions, salt and pepper. Shape into 48 patties, approximately 4 ounces per patty. Pan-fry patties in a heavy skillet. When brown on both sides, place in 4 baking pans, 13 by 9½ by 2 inches, 12 patties per pan. Cover patties with onions. Combine all remaining ingredients. Pour over patties, approximately 2½ cups per pan. Bake in a moderate oven (350° F) 1½ hours, spooning sauce over patties twice during the baking period. Serve in or with hamburger buns.

It is the hard jobs that make us.

HAM-PINEAPPLE LUNCHEON SALAD

5 quarts fully cooked ham, cut into small cubes
1½ c French Dressing
2½ qt chopped celery
1¼ quarts pineapple tidbits, drained
2½ c coarsely chopped pecans
3 c salad dressing
¼ c pineapple juice from drained pineapple
½ tsp marjoram

Combine ham and French dressing. Let stand 2 hours in refrigerator to blend flavors. Add celery, pineapple, and pecans to ham. Combine salad dressing, pineapple juice, and marjoram. Pour over ham mixture. Toss lightly. Keep ham salad in refrigerator until ready to serve. Serve in lettuce cups. This salad is best if made early, refrigerated until ready to serve.

PARTY CHICKEN SALAD

5 qts cooked chicken, cut into cubes
 3 c salad dressing
 1 T salt
 2 qt celery, chopped
 1½ qt cucumber, chopped
 16 eggs, hard cooked, chopped
 3 c almonds, sliced, toasted

Mix salad dressing and salt with the chicken. Add celery, cucumber, and eggs. (Taste and add more salt if necessary.) Chill. Serve on crisp lettuce or salad greens. Top with almonds. Turkey may be substituted for the chicken.

BEST-EVER FRENCH DRESSING

4 cloves garlic, finely chopped
 2 c vinegar
 ¼ c sugar
 ¼ c paprika
 4 tsp salt
 4 tsp prepared mustard
 1½ qt salad oil
 ½ c lemon juice

Combine garlic, vinegar, sugar, paprika, salt, and mustard in a large jar. Pour in salad oil and lemon juice. Cover jar and shake well. Use just enough dressing to coat each ingredient in the salad. Shake well to combine oil with vinegar before every use.

BAKING POWDER BISCUITS

3 c shortening
 16 c all-purpose flour, sifted
 ½ c baking powder
 4 tsp salt
 4½ c milk

Mix thoroughly the flour, baking powder, and salt with a pastry blender, or sift together. Cut in shortening until mixture is consistency of small peas and corn meal. Make a well in the flour mixture and add milk all at one time. Mix lightly, just enough to combine. Divide dough into 4 portions on sheets of waxed paper. Knead each portion about 8

times (this may be done in the waxed paper). Roll out one portion at a time, keeping the others wrapped to prevent drying. Place on lightly floured board and roll to ½" thickness, or slightly less. Cut into 2" rounds with a floured cutter. Place on a baking sheet. Bake in a very hot oven (425 to 450 degrees) 12 to 15 minutes. Serve hot. Combine dry ingredients and shortening early. May roll out and cut into squares or diamond shapes to prevent rerolls.

SPICY COFFEECAKE

2 c shortening
 2¼ c (1 lb) brown sugar, packed
 2¼ c granulated sugar
 7½ c sifted flour
 1½ tsp salt
 1 T cinnamon
 1½ tsp nutmeg
 2 T baking powder
 1½ tsp soda
 6 eggs
 3 c sour milk
 1½ c nuts chopped

Blend sugars. Stir in flour, salt and spices. Cut in shortening until mixture is the consistency of corn meal and small peas. Reserve 1½ c for topping. Stir in baking powder and soda. Beat eggs and combine with milk. Add to dry ingredients and stir gently until blended. Pour into 3 baking pans, 13 by 9½ by 2 inches, bottoms rubbed with shortening. Sprinkle each with ½ c of reserved topping and ½ c nuts. Bake in a moderate oven (375 degrees) about 30 minutes. Reduce oven temperature 25 degrees when using glass pans. If 6 baking pans, 8 by 8 by 2 inches are used, bake in moderate oven (375 degrees) about 25 minutes. The baked coffee cake may be frozen. When reheating, unwrap last 10 minutes to crisp the nuts. This cake is best when served warm.

An aim in life is the only fortune worth finding.

FUDGE NUT CAKE

1 c shortening
 4 c sugar
 2½ tsp salt
 4 tsp vanilla
 4 eggs
 8 squares (1 oz each) unsweetened
 melted chocolate
 4 c sifted cake flour
 4 tsp baking powder, double acting
 3 c milk
 2 c chopped nuts

Cream shortening. Add sugar, salt, and vanilla. Cream until fluffy. Add eggs one at a time, beating well after each addition. Add chocolate to creamed mixture. Beat until well combined. Sift together flour and baking powder. Add alternately with milk, adding flour first and last. Add nuts and mix until thoroughly blended. Pour batter into 2 baking pans, 13 by 9½ by 2 inches (bottoms lined with 2 layers of waxed paper). Bake in a moderate oven (350 degrees) about 40 minutes. When baking these cakes do not place one pan directly below the other in the oven. This recipe will yield approximately 80 medium cupcakes, 1¼ by 2¼ inches.

SAUCEPAN BROWNIES

4 sticks (1 lb) margarine
 8 squares (1 oz each) chocolate,
 unsweetened
 3½ c sugar
 3 to 4 c pecans, broken
 2 c sifted flour
 4 tsp baking powder
 1 T vanilla
 8 eggs

Rub bottoms of two 15½ x 10½ x 1 inch jelly roll pans with margarine. Melt margarine and chocolate in a kettle. Remove from heat. Add all ingredients except eggs. Mix to blend. Add eggs and beat well. Pour into prepared pans. Bake in a moderate oven (350 degrees) about 30 minutes. Do not overbake. Cool in pan and cut into bars. When baking these, watch the times as chocolate scorches easily!

CHOCOLATE SAUCE

3 qt water
 2¼ c cocoa
 4½ c sugar
 2 c corn syrup, light
 3 T honey
 ¼ tsp salt
 2 tsp vanilla

Mix water with cocoa. Bring to a boil. Add remaining ingredients except vanilla. Stir constantly. Cook until a temperature of 226 degrees is reached on a candy thermometer. Cool. Stir in vanilla. May be served hot or cold but judged best when served hot.

Today's mighty oak is merely yesterday's little nut that managed to hold its ground.

PINEAPPLE DELIGHT

1 lb butter or margarine
 2 qt (approx 2 lb) vanilla wafers,
 crushed fine
 6 c powdered sugar, sifted
 9 eggs
 2 c chopped pecans
 9 c (7 No 2 cans) crushed pineapple,
 drained
 1 qt whipping cream

Divide 1 quart of the crushed vanilla wafers among 3 pans, 13 x 9½ x 2 inches. Spread evenly on bottom of pans. Cream butter and sugar together. Add eggs. Beat well. Divide batter in thirds. Spread over crushed vanilla wafers in pans. Sprinkle nuts over egg mixture. Spoon 3 c crushed pineapple over nuts in each pan. Whip cream until stiff. Pour over fruit in pans forming a smooth layer. Cover with remaining crushed vanilla wafers. Chill at least 4 hours in refrigerator before serving.

If you want to write something that will live forever, sign a mortgage.

MARINATED BEEF SLICES

5 lbs roasted beef, sliced thin, cut into strips
 2 large onions, peeled, sliced thin
 1 T salt
 ½ tsp white pepper
 ⅓ c lemon juice
 1 qt plus 1 c dairy sour cream

Combine all ingredients in a large bowl. Refrigerate 2 to 3 hours to chill and blend flavors. Serve cold on lettuce. For ease and speed in slicing, cut beef after it has been chilled for several hours.

CHEDDAR CHEESE LOG

16 oz cheddar cheese, cubed
 4 pkgs (3 oz each) cream cheese
 4 oz blue cheese, crumbled
 4 T onion finely chopped
 ¾ c nuts chopped
 1 c dairy sour cream
 2 c nuts chopped

Whip together in an electric mixer or blender the cheddar, cream, and blue cheeses. Blend in the onion, ¾ c nuts, and sour cream. Chill until firm. Divide chilled mixture in half and place each half on a piece of waxed paper. Shape each into a log about 15" long. Roll in chopped nuts. Refrigerate several hours. To serve, place on cheese board or plate with knife so each guest may cut slices to place on crackers or party rye bread. If desired, this recipe may be preaped in advance and frozen until ready to serve.

MARTHA'S FAVORITE TURKEY COCKTAIL

2 qt turkey, roasted and chopped
 1 qt dairy sour cream
 3 pints yoghurt
 2 c ripe olives, pitted and sliced
 1 c chopped chives
 1 c onion, chopped
 4 medium unpared cucumber, chopped
 4 lg tomatoes, chopped
 1½ T salt
 Lettuce 4 heads

Mix together all ingredients except lettuce in a large bowl. Chill. Serve on lettuce on small plates, or on chopped lettuce in cocktail dishes.