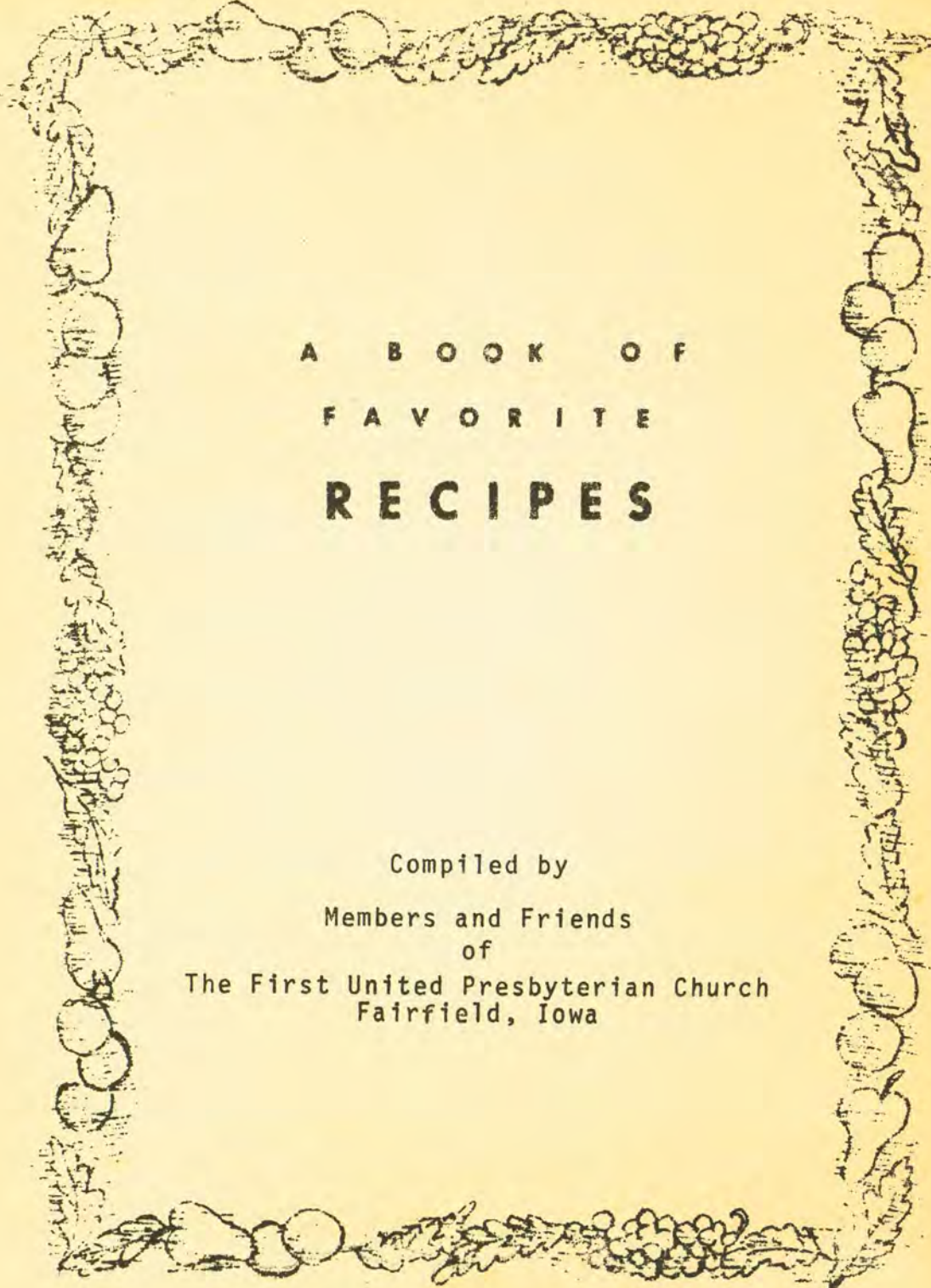


Our favorite

RECIPES





A B O O K O F
F A V O R I T E
R E C I P E S

Compiled by
Members and Friends
of
The First United Presbyterian Church
Fairfield, Iowa



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APPETIZERS



HOT OLIVES A LA MUNDY

Sandra Gillaspie

1 c. grated cheddar cheese	1/2 tsp. paprika
3 Tbsp. margarine	1 bottle stuffed olives
1/2 c. flour	
1/4 tsp. salt	

Blend the cheese, margarine, flour, salt, and paprika, mixing well. Wrap cheese dough around the stuffed olives. Freeze. Arrange on ungreased cookie sheet and bake at 400 degrees until golden. Serve hot.

TUNA DIP

Mrs. F. V. Schwengels

2 - 7 oz. cans tuna	3 Tbsp. chili sauce
1/2 lb. cream cheese	1 tsp. worcestershire sauce
1/4 c. dry sherry wine	1/2 tsp. black pepper
1/2 c. sour cream	2 Tbsp. minced parsley
1 Tbsp. grated onion	Salt to taste

Drain and flake tuna. Beat cheese smooth; blend in sherry, sour cream, onion, chili sauce, worcestershire sauce, pepper and parsley. Mix in the tuna and taste for seasoning. Serve with potato chips, crackers, or toast squares.

PARTY CHEESE BALL

Diane Hanson

2 - 8 oz. pkgs. softened cream cheese	1 heaping Tbsp. chopped onion
8 oz. sharp cheddar cheese, shredded	2 tsp. worcestershire sauce
1 heaping Tbsp. chopped pimiento	Dash red pepper (Cayenne)
1 heaping Tbsp. chopped green pepper	Chopped pecans

Mix cheese and add all ingredients except pecans. Chill and shape into a ball. Roll in pecans. Serve at room temperature so it is easier to spread. Good with Ritz crackers.

CHEESE STICKS

Mrs. Roy Simpson

1 1/2 lb. grated longhorn cheese	1 tsp. salt
2 c. sifted flour	Dash cayenne
1/2 c. butter	2 or 3 Tbsp. cream

Mix all ingredients. Roll 3/8 inch thick and cut in strips. Bake at 350 degrees for 17 minutes.

CRAB MEAT HORS D'OEUVRES

Gene Rizor

1 bottle chili sauce	1 can flaked crabmeat
1 Tbsp. horseradish	1 - 8 oz. pkg. cream
1 Tbsp. honey	cheese

Mix chili sauce, horseradish, and honey. Refrigerate overnight. Add one can flaked crabmeat and pour over an 8 oz. cake of cream cheese. Serve with sesame crackers or a crisp dipper.

GUACAMOLE

Ruth B. Hunt

1 avocado	lemon juice
1 - 3 oz. pkg. cream	salt
cheese	pepper
mayonnaise	
onion juice	

Mash an avocado fine with a fork. Mix with cream cheese, mayonnaise, a little onion juice, lemon juice, salt and pepper. Use as an hors d'oeuvre spread or as a salad on lettuce leaves. (Makes 2 to 3 salads.)

SUGGESTIONS FOR HORS D'OEUVRES

Ruth B. Hunt

- Hollow out tiny, pickled beets and stuff with caviar.
- Combine mashed liverwurst and one-third as much chutney. Spread on thinly sliced, buttered bread. Roll, chill, then toast under broiler flame.
- Place a clove of garlic in melted butter until flavor is absorbed. Pour over crisp popcorn.
- Toast bread on one side and spread other side with combined mayonnaise and minced onion. Sprinkle with grated cheese and melt under broiler flame.
- Wrap a cooked chicken liver and a chestnut in bacon, fasten with a toothpick and broil until bacon is crisp.
- Sprinkle potato or corn chips with Parmesan cheese and heat in the oven.
- Marinate little artichoke hearts in garlic seasoned French dressing and serve on toothpicks.
- Soften cream cheese with cream and onion juice. Add salt and spread on buttered toast rounds. Top with a paper-thin slice of raw onion.
- Wrap large stuffed olives in anchovy fillets and fasten with a toothpick.
- Form well-seasoned cream cheese into small balls and roll in finely chopped chipped beef. Serve on toothpicks.



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SPINACH SALAD

Mrs. Robert Gamrath

6 c. chopped fresh spinach	DRESSING: (refrigerate overnight)
1 small onion, diced	
1/4 c. celery, diced	1 c. sour cream
4 hard cooked eggs, chopped	1/2 tsp. salt
crisp bacon (small pieces)	1/8 tsp. pepper
	1 pkg. garlic-cheese dressing (Good Seasons)

Combine and serve. (6 servings)

SAUERKRAUT SALAD

Pauline Wolfe

1 can (1 lb. 11 oz.) sauerkraut	
3/4 c. sugar	1/2 tsp. salt
1 c. diced celery	1/8 tsp. pepper
1 c. diced green pepper	1 tsp. celery seed
1/4 c. diced onion	3 Tbsp. diced pimentos
3 Tbsp. vinegar	

Drain sauerkraut in colander for 15 minutes. Cut into 1" pieces with kitchen scissors. Place in a large mixing bowl. Add remaining ingredients; mix well. Store, covered, in refrigerator for at least 24 hours. Keeps indefinitely. Makes 10 servings.

GELATIN COLESLAW

Jack Dilley

1 Tbsp. Knox gelatin	1/4 tsp. pepper
1/4 c. cold water	1 c. (scant) salad oil
1 c. vinegar	6-8 c. shredded cabbage
1 1/2 c. sugar	2 carrots (shredded)
1 tsp. celery seed	2 green peppers (chopped)
1 tsp. salt	

Soak 1 Tbsp. Knox gelatin and 1/4 c. cold water to make dressing. Heat and dissolve dressing with 1 c. vinegar, 1 1/2 c. sugar, 1 tsp. celery seed, and 1 tsp. salt. Add 1/4 tsp. pepper. When it begins to thicken like cream, beat in 1 scant cup of salad oil. Mix dressing with 6-8 cups of shredded cabbage, 2 carrots, and 2 chopped green peppers. Refrigerate for 24 hours. Vegetables may be varied.

CABBAGE SALAD

Mrs. Roy Simpson

1/3 c. mayonnaise	1/4 tsp. curry powder
1/3 c. french dressing	1/4 tsp. salt
1 tsp. dry mustard	3 c. shredded cabbage

Blend the first five ingredients. Cover and chill. Cover cabbage and put in refrigerator to chill. Just before serving, toss cabbage and dressing lightly. (6 servings)

MUSTARD RING (serve with ham) Mrs. Bernard Merriam

4 well-beaten eggs	2/3 c. vinegar
3/4 c. sugar	1/3 c. water
3 Tbsp. dry mustard	1 pkg. gelatin
1 c. whipped cream	

Cook eggs, sugar, dry mustard, vinegar, and water over slow heat in heavy pan until consistency of mayonnaise. Stir constantly. Add 1 pkg. gelatin dissolved in 2 Tbsp. cold water. Cool. Add 1 c. whipped cream. Pour into ring mold and chill. May be made a day ahead.

CUCUMBER SALAD

Laura Schock

1 pkg. lime jello	1/2 c. miracle whip
1 c. hot water	1 c. sour cream (or
1 Tbsp. vinegar	blended cottage cheese)
1 large grated cucumber, drained	minced onion to taste

Dissolve the jello in the hot water, add vinegar. Let set slightly; then add the remaining ingredients. Place in refrigerator to set.

REFRIGERATOR CRISP SALAD

Mrs. Gerald Larson

1 med. head lettuce	1 pt. Mayonnaise
1/2 c. celery, cut fine	2 Tbsp. sugar
1/2 c. chopped green pepper	1 c. grated cheddar cheese
1 med. Spanish onion, chopped	4-5 slices bacon, fried crisp and crumbled
1 pkg. frozen peas	

In a 9 x 13 inch pan, break lettuce in small pieces for bottom layer. Add chopped celery, green pepper, then chopped onion. Cover with frozen peas and sprinkle with sugar. Cover this with the mayonnaise to the edge of the dish to seal out air. Then add crumbled bacon and cheddar cheese. Cover and refrigerate overnight.

COTTAGE CHEESE SALAD

Mrs. Glen Dimmitt

1 carton cottage cheese	1 can pineapple, drained
1 box lime jello	1 pkg. Dream Whip, whipped

Sprinkle lime jello over cottage cheese and let stand for 15 minutes. Add the pineapple and stir. Fold in the Dream Whip.

Orange jello and mandarin oranges, or other combinations of fruits and jello may be used.

SHRIMP AND RICE SALAD

LaVonne Dilley

1 c. rice (cooked)	1/2 tsp. garlic salt
1 c. shrimp	1/2 tsp. celery salt
1/4 c. lemon juice	1/2 tsp. monosodium glutamate
1 c. chopped celery	2 Tbsp. white wine vinegar
1/2 c. chopped green pepper	1/2 c. mayonnaise
1/4 c. chopped pimento	1 c. sour cream
2 hard cooked eggs, chopped	1 small can crushed pineapple (well-drained)
1 c. chopped cucumber (peeled and seeded)	

Marinate shrimp in the lemon juice 1 hour.
Add to cooled cooked rice. Add rest of ingredients
and chill thoroughly.

CURRIED PEAR AND CHEESE SALAD

Dorie Martin

1 1/2 c. cottage cheese	lettuce
1/2 tsp. curry	pear halves
1/4 c. chopped peanuts	
1/4 c. raisins	

Mix together cottage cheese, curry, peanuts,
and raisins. Serve cottage cheese mixture over
pear halves on bed of lettuce.

CHICKEN SALAD

Louise Messer

1 pkg. lemon jello	1 c. nutmeats
1 c. boiling water	3 c. chicken, cooked and diced
1/4 tsp. salt	1 small carton Cool Whip
1 c. salad dressing	
1 c. finely cut celery	
3 hard cooked eggs, diced	

Dissolve jello and salt in hot water. Let cool until it starts to congeal. Then whip and add the rest of the ingredients. Put in refrigerator until firm. Makes 8 - 10 generous servings. Shrimp may be substituted for the chicken.

CORNED BEEF SALAD

Mary E. McPherson

1 pkg. lemon jello	1 c. corned beef
1 c. hot water	1 small onion
1/2 tsp. salt	1 c. cucumber
1 small jar pimienta	3 hard boiled eggs
3/4 c. salad dressing	1 1/2 c. chopped celery

Dissolve jello in hot water. Let cool to syrupy consistency. Put beef, onion, cucumber, and eggs through food chopped or chop finely. Add celery, salt, pimienta and salad dressing. Mix well and add to jello. Refrigerate overnight. (When doubling the recipe, use 3 boxes of jello and 3 cups of water.) Serves 6 to 8.

CHEF'S SALAD BOWL

Opal VanSant

2 quarts salad greens	3 hard cooked eggs, sliced
1/4 pound tongue, cooked	3 tomatoes
1/4 pound swiss cheese	French dressing
1 c. cooked or canned chicken	

Choose several kinds of greens, such as lettuce, chicory, and romaine. Break into small pieces and chill. Cut tongue, cheese, and chicken into strips and tomatoes into wedges. Place greens in large bowl and arrange tongue, cheese, chicken, eggs, and tomatoes over top of greens. Pour over French dressing and mix well. Makes 4 servings.

CHICKEN SALAD SANDWICH FILLING Mrs. Dean Mitchell

2 c. chopped, cooked chicken	1/3 c. toasted almonds
2/3 c. drained, crushed pineapple	1 1/2 tsp. sugar
1/2 c. diced celery	1 1/2 tsp. vinegar
1/3 c. mayonnaise	1/4 tsp. salt
	1/8 tsp. pepper

Combine all ingredients, mixing well.

FROZEN STRAWBERRY SALAD

Sandra Gillaspie

15 large marshmallows	1 c. crushed pineapple
1 - 10 oz. pkg. straw- berries	1 c. whipped cream
1 - 3 oz. pkg. cream cheese	1/2 c. Miracle Whip

Dissolve marshmallows in 2 Tbsp. berry juice in double boiler. Cool. Then blend cream cheese with 1/2 c. Miracle Whip, whipped cream, crushed pineapple, and strawberries. Blend all ingredients and freeze.

HOLIDAY SALAD

Zelma E. Wood

LAYER I

1 Envelope Knox Gelatin	1 can pineapple (9 oz.)
1/4 c. cold water	or 1 can frozen orange juice
2 c. cranberry sauce	1/2 c. nut meats

Soften gelatin in cold water. Mash cranberries in double boiler, add orange juice. Heat to dissolve gelatin. Let set in pyrex utility dish.

LAYER II

1 Envelope Knox Gelatin, softened in 1/4 c. cold water	1 c. chopped celery
1 c. salad dressing (Miracle Whip)	1/2 c. parsley or or stuffed olives
1/2 c. milk or meat broth	
2 c. meat (turkey, chicken, etc.)	

Dissolve gelatin in heated broth. Blend in remaining ingredients. Add to top of Layer I and let set.

There are many variations and substitutes of ingredients.

QUICK CRANBERRY SALAD

Frances Hudgell

1 lb. cranberries, ground	1 qt. Cool Whip
1 c. sugar	1 c. nutmeats
1/2 lb. miniature marsh- mallows	
1 1/2 c. drained, crushed pineapple	

Mix together the cranberries, sugar, marshmallows, and pineapple, and let stand 1 hour. Add Cool Whip and nutmeats. Pour in flat pyrex pan and refrigerate.

BLUEBERRY SALAD

Susan Phipps

3 - 3 oz. pkg. raspberry jello	1 c. chopped nuts
1 - #2 can crushed pine- apple, drained	2 c. boiling water
1 - #303 can blueberries, drained	4 c. pineapple and blueberry juice and water
2 pkg. Dream Whip	

Dissolve jello in boiling water and add juices and water. Set aside 2 cups of gelatin mixture. Add fruit to remaining jello. Chill until firm. Prepare Dream Whip according to package directions. Add nuts when reserved jello reaches egg white consistency. Combine with Dream Whip. Spread over firm gelatin layer and chill until firm.

TAPIOCA SALAD

Mrs. Raymond Pogemiller

1 pkg. orange jello
 tapioca pudding
 1 pkg. vanilla jello
 tapioca pudding
 1 pkg. orange jello
 3 c. hot water
 1 can mandarin oranges

1 can crushed pineapple
 1 pkg. Dream Whip, or
 1 can of Pet milk,
 whipped

Mix together puddings, jello and hot water. Cook in double boiler until clear, stirring constantly. Cool. Then add mandarin oranges and pineapple with about 1/2 of their juice. Prepare Dream Whip as for topping and fold it in when mixture is cool. Makes 12 servings.

CREAM CHEESE SALAD

Mrs. Warren Hill

15 marshmallows
 1 pkg. lemon jello
 2 c. hot water
 1 pkg. Dream Whip
 1 small pkg. cream cheese

1 c. grated carrots
 1 can crushed pineapple
 nuts

Dissolve marshmallows and jello in hot water. When this starts to set add 1 pkg. Dream Whip (prepared as on package) and cream cheese. Add carrots, pineapple and nuts.

SALAD DRESSING

Mrs. Harry Cook

2 c. sugar	1 tsp. salt
1 c. water	2 tsp. celery seed
1 c. white vinegar	Lowery salt & pepper

Boil sugar and water until it spins a thread. Remove from heat and add vinegar, salt, celery seed, and Lowery salt and pepper to taste.

BLEU CHEESE DRESSING

Mrs. F. V. Schwengels

1/4 lb. bleu cheese	1 c. sour cream
1 Tbsp. onion, grated	lemon juice
celery seed	
1 c. mayonnaise	

Mash the bleu cheese and add 1 Tbsp. grated onion. Then add a few celery seeds, 1 c. mayonnaise, 1 c. sour cream. Whip together. May add a squirt of lemon juice. Use for vegetable dip, celery stuffing, or salad dressing.

GOOD COLESLAW DRESSING

Mrs. Philip Young

4 Tbsp. sugar	1 tsp. salt
3 Tbsp. vinegar	1/2 tsp. celery seed.
2 Tbsp. salad oil	

Mix or shake in a jar and stir into crisp, finely shredded cabbage.





S O U P S



GERMAN BEAN SOUP

Mrs. F. V. Schwengels

Navy beans
Ham bone

Onions
Potatoes (chopped)

Soak navy beans overnight and drain. Cover with water. Add ham bone and boil until tender. Boil onions and potatoes in salted water. Mash when soft. Add to soup and simmer. Makes a thick soup.

POTATO CHOWDER

Mrs. Weston Stewart

2 Tbsp. butter
1 Tbsp. chopped onion
2 c. cubed raw potatoes
1 c. canned tomatoes

1 can undiluted chicken
noodle soup
1 scant tsp. salt
1 c. cream
1/8 tsp. pepper.

Put butter in pan; add chopped onion. Add potatoes and cook until transparent but not tender. Add tomatoes and soup. Add salt, cream, pepper. cover and simmer about 25 minutes.

HAMBURGER SOUP

Mrs. Leslie Watts

1 lb. lean ground beef
1 small onion, diced
1/2 c. uncooked narrow
noodles
5 to 6 c. water
2 beef bouillon cubes

1 c. diced carrots
1 c. diced potatoes
1 can cream of mushroom
soup
Salt and pepper to taste

Brown ground beef with onion, drain. Add noodles, water, bouillon cubes, carrots, potatoes, and mushroom soup. Bring to boil; cover and simmer 30 to 40 minutes. Add seasonings. Makes 6 to 8 servings.

WIENER SOUP

Ray VanSant

1 lb. wieners, cut in 1/2" slices
 1 bunch of carrots, sliced 1 pinch soda
 6 potatoes, cubed 2 lge. cans pork & beans
 3 large onions, diced 3 cans tomato soup
 3 Tbsp. butter 1/4 c. sugar

Using a Dutch oven pan, cook onions in butter until tender. Add wieners, carrots, potatoes, tomato soup, and soda. Simmer until carrots are tender. Add beans, dash of salt and pepper and 1/4 c. sugar.

SPLIT PEA SOUP

Mrs. H. O. Hoover

1 lb. green or yellow split peas 3/4 c. diced carrots
 8 c. cold water 1 large bay leaf
 Meaty ham bone 1 tsp. salt
 3/4 c. chopped onion 1 garlic clove, optional
 3/4 c. diced celery

Combine all ingredients in a heavy kettle with tight-fitting lid. Bring to a boil. Cover and reduce heat. Simmer 2 hours, stirring occasionally. Remove ham bone; take off meat and add to soup. Soup will be very thick and may be thinned as desired with hot water or light cream. (Leave soup thick if it is to be frozen and thin later.) Serves 10 or 12.

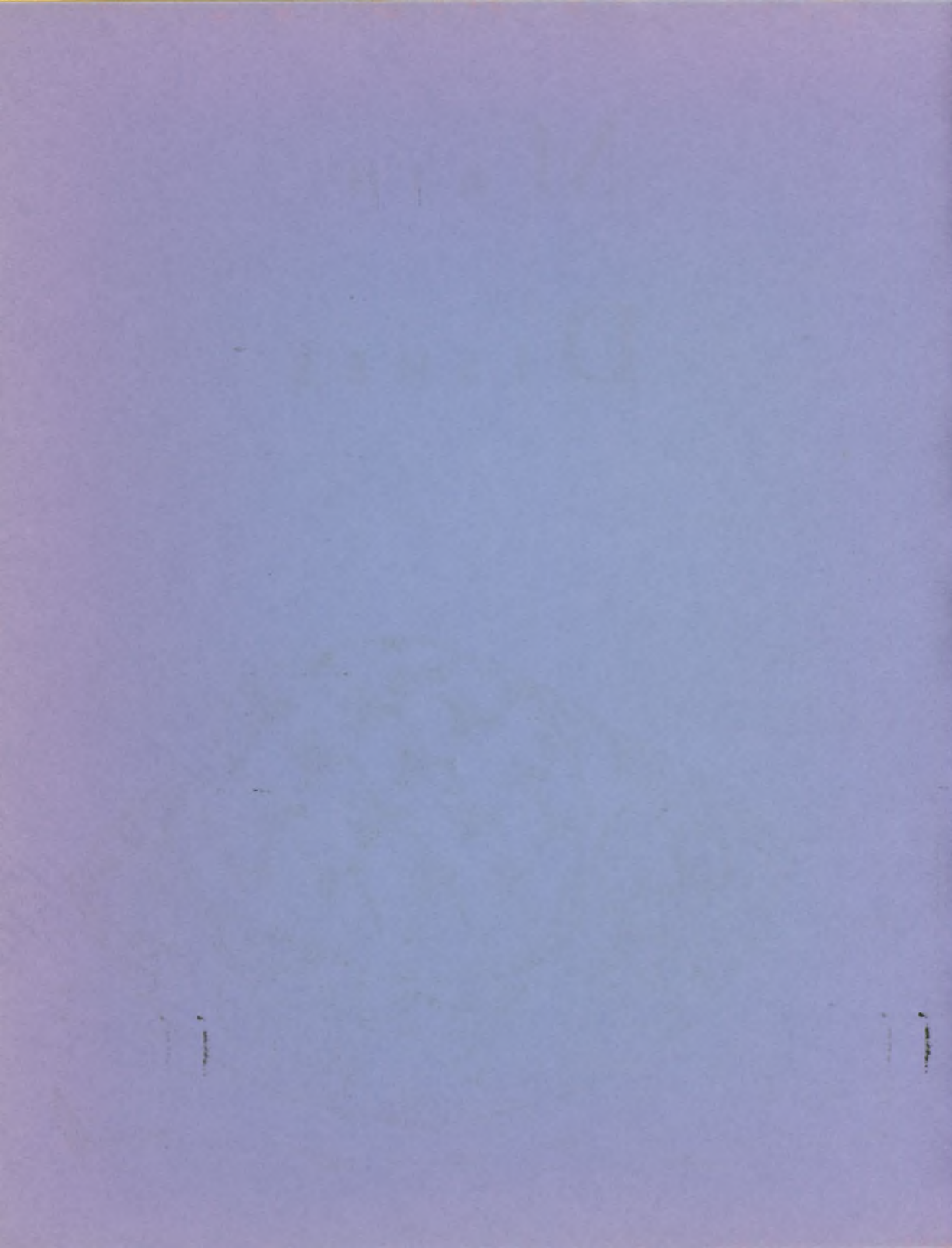




M A I N

D I S H E S





TUNA CASSEROLE

Ruth Drobny

1 can chunk style tuna	1/2 c. cashew nuts
1 can mushroom soup	1 can chow mein noodles
1 can celery soup	1/2 can water
1 medium onion (chopped)	

Mix thoroughly (using 2/3 of the chow mein noodles in the mixture). Pour into casserole. Put remaining noodles over the top. Bake at 350 degrees for 45 minutes or until it bubbles.

SEAFOOD CASSEROLE

Mrs. H. L. Sellers

2 cans shrimp	1 1/2 c. mayonnaise
1 can crab meat	1 3/4 c. buttered Pepperidge
1 1/2 c. chopped celery	Farm Stuffing
1 c. chopped onions	Salt and pepper

Drain shrimp; flake crab meat. Combine all ingredients. Reserve some crumbs to put on top of casserole. Bake at 350 degrees for 30 minutes.

TUNA CASSEROLE

Ada Edwards

1 - 8 or 9 oz. pkg. macaroni (cooked)	1 1/2 tsp. salt
1 can mushroom soup	1/4 tsp. pepper
1 pkg. frozen peas	3/4 Tbsp. minced onion
1 - 7 oz. can tuna (or 2)	Butter
2 c. milk	Cheese
Thyme to taste (optional)	

Sprinkle crushed potato chips over top. Bake about 45 minutes in moderate oven.

TUNA-NOODLE CASSEROLE

Debra VanSant

1 c. white sauce	3/4 c. noodles
1/3 can tuna (flaked & drained)	2/3 c. dried bread crumbs
1/3 can of peas (drained)	

Cook noodles in 3 c. boiling salted water. Drain. Place half of the noodles in greased casserole dish. Next add the tuna and peas; then the remaining noodles. Pour white sauce over the top and sprinkle with bread crumbs. Cover with foil and place in refrigerator. Next day - bake at 350 degrees for 25 minutes.

SALMON KEBABS

Joyce Gabbert

1/4 c. butter	2 c. fresh bread crumbs
1/2 c. chopped onion	1 c. shredded Cheddar cheese
1/2 c. chopped green pepper	Flour
1/4 to 1/2 tsp. curry powder (optional)	1 egg beaten with 1 Tbsp. water
1 lb. can salmon with juice	1/2 c. fine dry bread crumbs
1/4 c. chopped parsley	Lemon slices
2 eggs	
1/2 tsp. salt	
1/4 tsp. pepper	

In skillet, melt butter; add onion, green pepper and curry powder and saute about 5 minutes or until onion is transparent. Empty into mixing bowl and add salmon, parsley, 2 eggs, salt, pepper, fresh bread crumbs, and cheese. Divide mixture into 4 parts and shape each portion around a wooden skewer to form oblong-shaped kebabs.

Roll kebabs in flour, coat evenly with egg mixed with water, and roll in dry bread crumbs. Refrigerate until ready to cook, or at least several hours. Saute kebabs in a little hot butter or cooking oil until nicely browned on all sides. Serve on a bed of fluffy rice, and garnish with lemon slices. If desired, serve mushroom or cheese sauce on the side, plain or flavored with curry powder. Makes 4 servings.

TUNA LOAF

Gretchen Hoadley

3 slices day old bread	2 eggs, slightly beaten
1 c. milk	1/2 tsp. salt
2 Tbsp. butter	1/4 tsp. pepper
1 can tuna	1/4 tsp. celery salt

Combine bread and milk. Melt butter, add to bread mixture and cook 5 minutes, stirring constantly. This makes a smooth paste. Add flaked fish, eggs, and the seasonings. Place in greased loaf pan and bake at 350 degrees for 30-45 minutes. Serves 6. (Nice served with a mushroom, tomato, or cheese sauce. A thin white sauce to which is added a can of mushroom soup, hard cooked eggs, pimientos, and extra mushrooms.)

EGG-SHRIMP-RICE CASSEROLE

Mrs. Dean Mitchell

6 hard cooked eggs, shelled	1 can shrimp soup
1/4 c. mayonnaise	1/2 c. milk
2 tsp. prepared mustard	4 c. hot, cooked rice
1/4 tsp. salt	
1 (5 oz.) can deveined shrimp	

Halve eggs crosswise. Remove yolks and mash in bowl. Blend in mayonnaise, mustard, and salt. Refill whites with this mixture. Drain shrimp and rinse. Combine shrimp with soup and milk in a medium-size saucepan. Stir several times while heating slowly just to the bubbly stage. Spoon the rice into a medium sized shallow baking dish. Arrange stuffed eggs neatly on top of rice, pushing down for firmness. Spoon the shrimp over all. Bake in moderate oven (350 degrees) 15 minutes, or until bubbly. Garnish with parsley if desired.

SCRAMBLED EGGS WITH TOMATO-
CHEESE TOPPING

Mrs. Weston Stewart

SAUCE:

3 Tbsp. butter
2 Tbsp. flour
1 tsp. instant minced
onion
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. paprika
1 c. milk
3/4 c. grated cheddar
cheese
1 large tomato

EGGS:

8 eggs, slightly beaten
1/3 c. milk
1 1/2 tsp. salt
1/2 tsp. pepper
3 Tbsp. butter
4 slices bacon, fried
crisp, crumbled

For sauce: Melt 2 Tbsp. butter in a heavy pan; blend in flour and seasonings. Gradually add milk. Cook, stirring constantly until thick and smooth. Stir in cheese. Cut tomato into 4 slices; saute in 1 Tbsp. butter; reserve.

For eggs: Combine eggs, milk, salt, and pepper. Melt butter in a large heavy skillet; add eggs. Cook and stir, lifting cooked portions from sides and bottom with spatula or wooden spoon, until as firm as you wish. Place mounds of eggs on warmed plates; top with tomato and sauce. Sprinkle bacon over all.

MOZZARELLA MEAT LOAF

Mrs. Verl V. Koch

1 1/2 lb. ground beef	2 c. tomato sauce with
1 egg	cheese
3/4 c. cracker crumbs (12)	1 tsp. salt
1/2 onion	1/2 tsp. oregano

Combine ingredients except tomato sauce; add only 1/3 c. reserving the rest to pour over top of the loaf. Roll out and shape meat. Spread with 2 c. mozzarella cheese. Roll like a jelly roll. Bake at 350 degrees for 1 hour. Last 15 minutes add rest of tomato sauce.

HAM AND CHEESE SANDWICH SOUFFLE

Mrs. Roy Simpson

12 slices bread, crusts	3 c. milk
trimmed	1/2 tsp. salt
6 slices Swiss cheese	1/4 tsp. cayenne
6 slices ham	6 eggs

Butter each slice of bread. Place butter side down in 12½ x 8 baking dish six of the slices. Place slice of cheese and ham on each slice and top with remaining bread - butter side up. Beat remaining ingredients and pour over sandwiches. Refrigerate at least 3 or 4 hours or overnight. Bake at 325 degrees for 45 minutes. Top servings with sauce:

1 pkg. frozen cut	1/4 tsp. salt
asparagus (cook as	1/2 tsp. Worcestershire
instructed)	sauce
2 Tbsp. butter	1 c. milk
2 Tbsp. flour	

Melt butter. Stir in flour - blend for 5 min. Stir in milk and seasonings. Stir until comes to a boil. Add drained asparagus.

CORN AND NOODLE CASSEROLE

Ann Shipman

- | | |
|-----------------------------------|-------------------|
| 1 No. 303 can cream
style corn | 1 c. milk |
| 1 8 oz. jar cheese whiz | 1 stick margarine |
| 1 8 oz. pkg. noodles | |

Cook noodles according to directions on package. Melt cheese whiz and margarine in milk. Combine milk mixture, noodles, and creamed corn. Pour into buttered casserole. Bake for an hour in slow oven. This casserole freezes very well and is delicious with bits of ham for a one dish meal.

BEEF AND CHEESE CASSEROLE

Mrs. Russell Goodell

- | | |
|---|-------------------------|
| 2 pkgs. dried beef (or,
dried corned beef) | 2 c. milk |
| 2 pkgs. shredded cheddar
cheese | onion to taste |
| 2 cans golden mushroom
soup | 1 box uncooked macaroni |

Mix all ingredients in a large bowl. Cover and refrigerate overnight. Bake next day at 325 degrees for 1 1/2 hours.

CHICKEN LOAF

Mrs. R. C. Norman

1/4 lb. fresh mushrooms	2 eggs
(or one 4 oz. can, cut up)	1/2 tsp. salt
1 Tbsp. butter	1/4 tsp. paprika
1 c. soft bread crumbs	1/4 c. pimiento (cut fine)
1 c. chicken broth (well-seasoned with celery, salt and pepper)	3 c. cooked chicken (cut fine)

Drain mushrooms and slice thin. Then cook in butter gently for a few minutes. Mix soft bread crumbs and broth. Add well-beaten eggs, salt, paprika, pimiento, chicken, and cooked mushrooms. Mix well. Pour into a buttered loaf pan which is lined with paper, and steam-bake (set chicken loaf pan in another pan containing hot water in oven). Bake for 1 1/2 hours in a moderate oven (350 degrees). Turn out onto platter and serve with a mushroom sauce.

CHICKEN BREAST IN SOUR CREAM

Mrs. Nick Martin

8 boned & skinned chicken breasts	1 can cream of mushroom soup
1 pkg. chipped beef	1/2 pint sour cream
bacon	

Wrap chicken breasts with bacon, arrange breasts on layer of chipped beef in shallow casserole. Mix soup and sour cream and put on top of chicken. Bake at 275 degrees for 3 hours.

CHICKEN BREASTS SUPREME

Mrs. Weston Stewart

1/4 c. flour	1 1/2 c. cream or half-
2 1/2 tsp. salt	and-half
6 whole chicken breasts,	1/4 c. cooking sherry
halved and skinned	1 Tbsp. lemon juice
1/4 c. butter or margarine	1 c. grated Swiss cheese
2 tsp. cornstarch	1/2 c. parsley for garnish
	(optional)

Coat chicken with mixture of first three ingredients. Lightly brown on both sides in butter in large skillet. Add 1/4 c. water and simmer, covered for 30 minutes or until almost tender. Arrange in casserole. Mix cornstarch with 1/4 c. cream. Stir into drippings in skillet. Cook over low heat. Gradually stir in rest of cream, sherry, and lemon juice. Cook until thickened, pour over chicken. Bake at 350 degrees for 35 minutes, covered. Add cheese and bake uncovered until melted, about 10 minutes. (This freezes well.)

HOT CHICKEN SALAD

Erma White

3 c. cooked diced chicken	1 1/2 tsp. lemon juice
1 1/2 c. diced celery	1/2 c. margarine
1/2 c. finely chopped	1 1/2 c. grated cheese
almonds	1 1/2 c. potato chips
1 Tbsp. minced onion	

Mix all together. Put in baking dish. Cover with 1 1/2 c. grated cheddar cheese, then, 1 1/2 c. crushed potato chips. Bake at 350 degrees for 30 minutes.

CHICKEN AND BROCCOLI

Martha Rasmussen

2 - 10 oz. pkgs. frozen
broccoli
1/4 c. margarine
6 Tbsp. flour
1/2 tsp. salt
1/4 c. grated Parmesan
cheese

2 c. chicken broth
1/2 c. cream
3 whole chicken breasts
3 Tbsp. dry sherry

Boil chicken breasts - de-bone and skin - then quarter them. Reserve broth. Blend in salt and dash of pepper and flour into margarine (melted). Add chicken broth at one time. Cook until thick. Stir in cream and sherry. Place cooked drained broccoli spears in pyrex dish and over this pour 1/2 of the sauce. Put chicken on top of broccoli. To remainder of sauce add the cheese and pour over chicken and broccoli. Sprinkle on a little more cheese and bake at 350 degrees for 20 minutes. Stick under broiler for a minute or two to brown, then serve.

CHICKEN CASSEROLE

Mildred Hoover

1 can cream of chicken
soup
1/2 c. milk
1/4 c. mayonnaise

1 can chow mein noodles
2 (5-6 oz.) cans boned
chicken

Mix soup, milk, and mayonnaise. Add chow mein noodles and chicken. Bake at 350 degrees for 25 minutes. Makes 6 servings.

BAKED CHICKEN BREASTS WITH
SOUR CREAM

Carol Edeker

6 chicken breasts	2 tsp. paprika
2 c. sour cream	2 cloves garlic, finely chopped
1/4 c. lemon juice	2 tsp. salt
4 tsp. worcestershire sauce	1/2 tsp. pepper
4 tsp. celery salt	2 c. cornflake crumbs
	1/2 c. margarine

Cut chicken breasts in half and wipe dry. In large bowl combine next eight ingredients. Add chicken, coating each piece well. Cover and marinate in refrigerator 6 hours or more. Remove chicken from sour cream (leaving each piece covered with cream) and roll in crumbs. Arrange in single layer in shallow pan. Melt butter and spoon over chicken. Bake uncovered at 350 degrees for one hour, or until golden brown.

CHICKEN SUPREME

Mrs. Warren Hill

2 c. cooked chicken (cut in small pieces)	1 c. grated sharp cheese salt
2 c. uncooked macaroni or spaghetti	pepper
1 chopped onion	2 cans cream of mushroom soup

Combine all ingredients and place in casserole dish. Top with potato chips or buttered bread crumbs. Refrigerate overnight. Bake one hour in 350 degree oven.

CASHEW CHICKEN

Jean Whitaker Sutton

3 whole chicken breasts	1/4 c. soy sauce
1/2 lb. edible-pod peas	2 Tbsp. cornstarch
1/2 lb. mushrooms (fresh)	1/2 tsp. each sugar &
4 green onions	salt
1 can bamboo shoots, drained (optional)	1/4 c. salad oil
1 Tbsp. chicken stock base in 1 c. water or 1 c. chicken broth	4 oz. cashew nuts

Bone chicken breasts and remove skin. Slice horizontally in 1/8" thick slices. Then cut in 1" squares. Wash and slice mushrooms. Slice the green onions, using green part too. Mix together soy sauce, cornstarch, sugar and salt. Have all other ingredients ready in separate containers.

To Cook: Heat 1 Tbsp. oil over medium heat. Add nuts and cook 1 minute til lightly toasted. Remove from pan and set aside. Add remaining oil to pan; add chicken and cook quickly, turning, til it turns opaque. Add peas and mushrooms, pour in broth, cover and simmer 2 minutes. Add bamboo shoots. Stir in soy sauce mixture and cook til sauce thickens, stirring constantly. Then simmer 1 minute (uncovered). Mix in green onions and sprinkle with nuts.

CUSTARDY BAKED CHICKEN

LaVonne Dilley

1 broiler-fryer, about 3 lbs., cut up	1/2 tsp. ground sage
1 medium onion	1/4 tsp. celery salt
2 stalks celery	2 c. soft bread crumbs, or cubes
1 Tbsp. salt	3 Tbsp. flour
1 small onion, minced	3 eggs, well-beaten
7 Tbsp. margarine	pepper
1/4 tsp. ground thyme	chopped parsley

Put chicken in kettle with next three ingredients. Add 4 c. water and bring to boil. Cover and simmer 45 minutes, or until chicken is tender. Remove chicken and cool. Strain broth and, if necessary, skim off fat. Saute onion in 4 tbsp. margarine in skillet for 2 to 3 minutes. Add herbs, celery salt and crumbs. Mix well and put evenly in bottom of shallow 2 qt. baking dish. (Reserve skillet for later use) Remove chicken meat from bones and cut in bite-size pieces. Put on top of dressing in dish. In reserved skillet, melt remaining margarine. Blend in flour. Gradually add 3 c. broth and cook, stirring until slightly thickened. Remove from heat and very gradually stir about 1 c. into eggs. Very gradually stir back into mixture in skillet and cook, stirring, over very low heat 2 to 3 minutes. Add pepper to taste, pour over chicken and bake in moderate oven (350 degrees) for 30 minutes or until firm. Sprinkle with parsley. Makes 6 servings.

TOKIO CHICKEN

Joyce Gabbert

3 lb. roasting chicken	2 Tbsp. peanut oil
1/4 c. soy sauce	1 knob (walnut size)
2 Tbsp. sugar	fresh ginger, peeled and minced (1 Tbsp.)

Wash and dry chicken. Mix together remaining ingredients; brush chicken surface with mixture; pour a little of it in chicken cavity. Tuck wings back, akimbo; tie legs together.

On a rack in a shallow foil-lined pan, in a moderate oven (375 degrees), roast chicken -- breast side down -- for about 45 minutes, basting with soy sauce mixture several times.

Turn breast side up and continue the roasting and basting until chicken is cooked. Snip cord around legs. (Using foil is suggested because the basting mixture scorches at bottom of pan.) May also be roasted on rotisserie with hood closed for 1 to 1 1/2 hour.

TURKEY ON SPIT

Opal VanSant

1 - 12 or 13 lb. white
hen turkey

Rinse inside of turkey with white vinegar in neck and body cavities for about 5 minutes. Then drain and put a large tablespoon of salt in neck and body cavities. Put on spit, being sure it is well-balanced, and insert thermometer in breast.

BASTING SAUCE:

1/4 c. white vinegar	2 oz. soy sauce
1/4 lb. butter	1 Tbsp. seasoned salt
1/4 c. corn oil	1/4 tsp. pepper
1 Tbsp. lemon juice	dash garlic salt
1 tsp. salt	dash celery salt
1 tsp. liquid smoke	

Heat above ingredients until all melted or lukewarm. Inject about 2/3 of basting sauce in all parts of turkey and cook to 170 degrees. Use remaining basting sauce the last 15 minutes and after the turkey is removed from the spit.

GREEK SOUVLAKIA

Mrs. F. V. Schwengels

2 lbs. lamb (or beef) cut into pieces the size of a walnut	1 tsp. oregano
	3/4 tsp. salt
	1/2 tsp. pepper
1 Tbsp. onion, chopped	
2 Tbsp. olive oil	
2 Tbsp. parsley, chopped fine (or 1/2 tsp. dry)	

Mix thoroughly and let stand 1/2 hour. Dip meat in mixture until well-covered. Place 5-6 pieces of meat on each skewer. (May alternate with chunks of tomato and bay leaves, if desired) Broil about 10 minutes in oven or over charcoal, turning often until meat is tender and well-browned. Usually served with Pilaffi and lemon quarters.

SAUERKRAUT AND WIENERS
(Polynesian)

Lennie McKinzie

1/2 c. chopped onion	1 tsp. salt
1/2 c. green pepper strips	1 tsp. soy sauce
2 Tbsp. flour	1/4 c. brown sugar
1 #2 can sliced pineapple	1/2 tsp. pepper
1/2 c. water	1 tsp. ginger
1 beef bouillon cube	

Simmer onion and green pepper in 2 Tbsp. oil until tender. Stir in 2 Tbsp. flour. Drain pineapple, reserving liquid. To pineapple juice, add 1/2 c. water (or enough to make 1 c. liquid). Add liquid to flour mixture. Then add bouillon cube, salt, soy sauce, brown sugar, pepper and ginger. Bring to boil, stirring constantly. Arrange layers of kraut and halved pineapple slices around sides of shallow oiled casserole and pile wieners, cut in 2 inch pieces, in center. Pour sauce over all and bake (350 degrees, 30 minutes).

CORNED BEEF CASSEROLE

Hazel Hirschler

1 - 8 oz. pkg. noodles	1 - 11 oz. can cream of chicken soup
1 - 12 oz. can corned beef, diced	1 c. milk
1/4 lb. cheese, diced	1/2 c. chopped onion
	3/4 c. buttered crumbs

Cook noodles as per package directions. Combine ingredients in casserole and top with crumbs. Bake 45 minutes at 350 degrees.

LAZY DAY CASSEROLE

Mrs. Henry Mairet

1 can (12 oz.) luncheon meat	2 c. milk
1 can (16 oz.) cut green beans (drained)	1/4 tsp. salt
1 can (14 oz.) cut aspar- agus spears (drained)	1/8 tsp. celery seed
2 Tbsp. lard or vegetable shortening	1 Tbsp. prepared mustard
1/4 c. flour	1/2 c. fine soft bread crumbs
	1 Tbsp. butter or mar- garine (melted)

Cut luncheon meat into 1/2 inch cubes. Arrange green beans and asparagus in bottom of a 2 qt. casserole. Melt lard or shortening. Stir in flour. Add milk, salt, celery seed and mustard. Cook, stirring constantly, until thickened. Add luncheon meat to sauce and pour over vegetables. Combine bread crumbs and butter or margarine and sprinkle on top. Bake, uncovered, in a moderate oven (350 degrees) for 25 minutes. Makes 6 servings.

PORK CHOP DINNER

Edith Jordan

Lean center cut pork chops	Rice (uncooked)
1 can whole tomatoes	Onion slices

Brown pork chops in hot skillet. Remove chops and add 2 Tbsp. raw rice for each chop; add meat on top of rice. Then add 1 onion slice for each chop and top with whole tomatoes. Add the juice from tomatoes, cover skillet and allow to cook slowly for 45 minutes, checking to see if more moisture is needed.

PORK TENDERLOIN

Sandy Gillaspie

Pork tenderloins (1½" thick)
Salt
Onion (sliced)
Tomato (sliced)
Bacon

Slice pork tenderloin 1 1/2" thick. Pat flat. Salt and add one slice onion and one slice tomato. Fold or roll tenderloin, wrap with a slice of bacon. Fasten with toothpicks. Bake at 350 degrees for 1 1/2 to 2 hours.

NEW ENGLAND PORK CHOPS

Florence Breyman

6 thick chops
Large white onions
Cheese
Milk

Brown chops on both sides. Cover with slices of large white onion. Sprinkle cheese over top. Cover with milk and bake in 350 degree oven until done (2 hours or more).

LUNCHEON HAMWICHES

Mrs. R. C. Norman

2 c. ground cooked ham	3 English muffins, split and toasted
1/4 c. chopped onion	6 slices pimiento cheese
1/4 c. chopped dill pickle	6 thin slices tomato
1/2 c. mayonnaise	
1 Tbsp. horseradish mus- tard	

Combine ham, onion, pickle, mayonnaise, and mustard. Spread on muffin halves and broil 3 inches from heat for 5 minutes. Put slice of cheese on each and broil 2 minutes more. Top with tomato slices and broil long enough to heat through, about 2 minutes. Serve at once.

POTLUCK HAM CASSEROLE

Lennie McKinzie

1/2 c. milk	1/8 tsp. pepper
1 - 10½ oz. can mushroom soup	4 oz. (1½-2 c.) noodles
1 c. sour cream	2 c. diced ham
2 tsp. prepared mustard	1/4 c. toasted slivered almonds (optional)
1 tsp. instant minced onion	

Blend together 1/2 c. milk and 1 can mushroom soup over low heat. Remove from heat and blend in sour cream, mustard, onion, and pepper. Cook noodles and drain. Arrange half of noodles, ham, and sauce in greased 2 qt. casserole. Repeat. Top with almonds. Bake at 325 degrees for 25 minutes.
Yield: 6 servings.

HAM BALLS

Laura Schock

1 lb. ground ham	1 can tomato soup
1 lb. ground beef	1 c. brown sugar
1 c. graham cracker crumbs	2 Tbsp. vinegar
2 eggs	1 Tbsp. dry mustard
2/3 c. milk	

Mix meat with crumbs, eggs, and milk. Blend well. Make into balls. Place in pan, cover with sauce made by combining tomato soup and remaining ingredients. Bake at 350 degrees for 1 hour.

GINGERED HAM SLICE

Mrs. Philip Young

1 fully cooked center cut
ham slice 1" thick

MARINADE:

1/2 c. ginger ale	1 1/2 tsp. vinegar
1/2 c. orange juice	1 tsp. dry mustard
1/4 c. brown sugar	1/4 tsp. ground ginger
1 Tbsp. salad oil	ground cloves

Slash fat edge of ham. Combine remaining ingredients and pour over ham in shallow dish. Refrigerate overnight or let stand at room temperature 2 hours, spooning marinade over ham several times. Broil slice over low coals about 15 minutes on each side brushing with marinade. Serve, using extra marinade on ham. (Can be grilled outdoors or inside on broiler.)

OVEN MEAT AND VEGETABLE DISH

Jennie L. Pollock

Ham (2" thick)
 Potatoes
 Carrots
 Onion (optional)

Rice or flaked hominy
 Paprika
 Parsley (for garnish)

Sear ham on top of stove. Then pour over enough hot water to keep from cooking dry. Put in potatoes, carrots, and onion, and cook covered in moderate oven for 45 minutes. Cook rice or flaked hominy on top of stove. When meat dish is ready, place the rice or hominy on platter and meat on top. Sprinkle with paprika and garnish with parsley.

PORK CHOP DINNER

Opal VanSant

4 Tbsp. shortening 3 c. tomatoes
 4 pork chops 1" thick 1 c. diced celery
 4 slices of onion (½" thick)
 4 rings of green pepper
 4 Tbsp. rice (uncooked)

Heat shortening in skillet. Brown chops well on both sides. Place slices of onion and one pepper ring on each pork chop. Place one Tbsp. rice in each ring. Pour tomatoes around meat; add celery. Cover and simmer one hour. (Prunes or pineapple juice may be substituted for tomatoes.)

POT ROAST A LA SWEET-SOUR

Mary E. McPherson

3 to 4 lb. beef roast
 1/4 c. flour
 2 tsp. salt
 1/8 tsp. pepper
 1/2 tsp. celery seed
 (optional)
 2 Tbsp. drippings or
 shortening
 1/3 c. vinegar

2 Tbsp. brown sugar
 1/4 c. water
 1/4 tsp. nutmet
 6 small onions
 1/2 c. sliced celery
 Other vegetables if
 desired

Combine flour, salt, pepper and celery seed. Dredge meat in flour mixture and brown in shortening. Combine brown sugar, nutmeg, vinegar, and water. Pour over meat. Cover tightly and cook in 325 degree oven (or low heat) 1 hour. Add vegetables and cook 1 1/2 to 2 hours longer, or until meat is tender and vegetables are done.

TERIAKI SAUCE

Mildred Hoover

(Hawaiian sauce for steak or hamburger)

1 c. soy sauce
 1 tsp. brown sugar
 1 tsp. garlic powder

1 tsp. dry ginger
 1 tsp. accent
 1 c. pineapple juice

Mix above and pour over steak for 2 hours and soak. Then barbeque.

PEPPER STEAK

Mrs. Robert Gamrath

1 clove garlic	3 green peppers, cut in pieces
3 Tbsp. salad oil	1/2 lb. mushrooms, sliced
2-3 lbs. round steak (1" thick squares)	2 tomatoes, cut in wedges
1 tsp. salt	Cooked rice
pepper	
2 medium onions, chopped	
1/2 c. beef stock, consomme, or red wine	

Saute garlic in salad oil. Brown round steak. Add salt and pepper. Reduce heat and add onions and beef stock or wine. Cover and simmer about 1 hour.

Saute green pepper and mushrooms in 3 Tbsp. butter (about 5 minutes) Add tomatoes and cook about 1 minute. Season with salt and pepper. Before serving add to meat and simmer about 10 minutes. Add more wine or stock as needed. Serve on rice.

BARBEQUED BRISKET

Mrs. Hugh I. Myers

5-6 lb. brisket of beef	2 tsp. salt
1 - 3 oz. bottle liquid smoke	1/2 tsp. worcestershire sauce
1 tsp. celery salt	Barbeque sauce
1 tsp. onion salt	
1 tsp. garlic salt	

Pour 3 oz. of commercial liquid smoke over brisket in roll of heavy foil. Sprinkle with celery, onion, and garlic salt. Fold foil tightly and place in refrigerator overnight. Next morning, sprinkle both sides of meat generously with salt,
(continued)

BARBEQUED BRISKET (continued)

pepper and worcestershire sauce, saving any surplus sauce to add to later sauce. Fold tightly again and bake in preheated oven (275 degrees) for 5 hours. Uncover (open at top), pour barbeque sauce over meat and bake one hour longer. Cool, slice before serving or freezing. Heat slices in sauce.

BARBECUED STEAK

Mrs. James W. Turner

1 c. ketchup
 1/2 c. water
 1/4 c. vinegar
 1/4 c. chopped green
 pepper
 1/4 c. chopped onion
 1 1/2 Tbsp. worcestershire
 sauce

1 Tbsp. prepared mustard
 2 Tbsp. brown sugar
 1/2 tsp. salt
 1/8 tsp. pepper
 4 lbs. round steak,
 cut 1/2" thick

Combine all ingredients except round steak in saucepan. Bring to a boil, then simmer gently for about 5 minutes over low heat. Keep barbecue sauce hot. Pound round steak to break connective tissue. Cut into serving-size portions. Place pieces in large roasting pan. Pour hot barbecue sauce over meat. Cover tightly and bake in moderate oven (325 degrees) for 1 1/2 to 2 hours or until meat is tender. Makes 8 to 10 servings. (This barbecue sauce is also excellent for use with country-style ribs or chicken.)

ZUCCHINI CASSEROLE

Mrs. Roy Simpson

2 lb. zucchini	1 can cream of mushroom
1 1/2 lb. ground chuck	soup
1 onion (med.)	1 c. buttered crumbs
1 green pepper (optional)	
1 tsp. salt	
1/2 lb. Velveeta cheese, cut in small cubes	

Slice unpeeled zucchini in 1/2" pieces; cook in salted water 12 minutes until almost soft. Drain well. Brown beef with onion and pepper. Add salt and pepper. In 2 qt. casserole layer meat, zucchini, and cheese. Cover with undiluted soup. Bake in 350 degree oven for 45 minutes. Last 15 minutes sprinkle buttered crumbs. May be frozen after baking.

RIGATONI CASSEROLE

Mrs. Bill Hecht

1 pkg. rigatoni	1 - 16 oz. tomato sauce
1 lb. hamburger	1/3 c. parmesan cheese
1 small onion	cracker or bread crumbs
1 egg	salt and pepper

Cook rigatoni. Mix hamburger, egg, onion, salt and pepper, cracker crumbs and cheese in bowl. Stuff cooled rigatoni with meat mixture. Put in layers in a baking dish, alternating with tomato sauce. Cook at 350 degrees for 45 minutes to 1 hour.

STOVER BEANS

Mrs. F. V. Schwengels

2 lbs. hamburger	2 Tbsp. mustard
1 large onion, chopped	2 cans pork & beans
2 cans tomato soup	

Fry onion in butter. Add hamburger, tomato soup, mustard, and beans. Simmer.

PEDRO'S SPECIAL

Dorie Martin

1 lb. ground chuck	2 Tbsp. chili powder
1 chopped onion	1 - 1 lb. can kidney
1 clove garlic, chopped	beans or chili beans
1 can tomato sauce, plus	with liquid
1/3 c. tomato juice	1 bag corn chips
1/4 tsp. oregano	

Brown together ground chuck, onion, and garlic. Drain. Combine tomato sauce, oregano and chili powder with meat mixture. In casserole alternate layers of meat and tomato mixture with layers of beans and corn chips ending with corn chips. Bake covered at 350 degrees for 45 minutes and uncover for the last 10. Before serving, strew shredded lettuce and chopped raw onion on top.

MEATBALLS

Mrs. Glen Dimmitt

1 1/2 lb. ground beef	1/2 tsp. salt
1/2 c. uncooked rice	1 can tomato soup
1 Tbsp. onion	

Mix 1/4 c. rice with beef. Add onion and salt. Shape in balls and place in pan. To the can of tomato soup add 1 can of cold water and remaining rice. Pour over meatballs and cook over burner until done.

SPANISH NOODLE CASSEROLE

Donna Wheeler

1 - 8 oz. pkg. wide noodles	1 can tomato sauce
1 1/2 lbs. hamburger	1 can corn
1 onion	1 can mushrooms & juice
1 pepper (optional)	1/4 lb. Velveeta cheese
1 can tomato soup	salt and pepper

Cook and blanch noodles. Brown hamburger, onion and pepper in skillet. Add remaining ingredients. Bake 30 minutes at 350 degrees.

POTATO-HAMBURGER CASSEROLE

Sue Howard

6 potatoes, sliced	1 can mushroom soup,
1 lb. hamburger	thinned with -
1 onion	1/3 c. water or milk
1 tsp. salt	pepper

Peel potatoes and slice. Add onions and cook for a short time on top of stove, until potatoes are almost done. Use a small amount of water; be careful not to scorch. Save water to thin soup. Brown meat. In buttered casserole put mixture in and lay slices of cheese on top. Bake at 350 degrees for 30 minutes.

BARBECUE HAMBURGERS

Mrs. George Consbrock

1 lb. ground beef	1/2 tsp. celery salt
1 small green pepper	1/2 c. catsup
1 small onion	1/4 c. water
1 Tbsp. vinegar	1 Tbsp. brown sugar
1 Tbsp. worcestershire sauce	
1 tsp. dry mustard	

Brown ground beef with green pepper and onion. Heat remaining ingredients in pan. Pour sauce over beef and heat through. Serve on toasted buns.

CHILI

Mrs. Wilbur Mayer

2 cans kidney beans	1 red pepper
1 qt. tomatoes	1/8 tsp. chili powder
2 lbs. ground chuck	salt
1 large onion	pepper
2 green peppers	1/2 bunch celery, diced
	tiny bit of sugar

Fry hamburger, onion and peppers in large lump of butter until meat is brown. Add rest of ingredients and simmer for three or four hours.

HAMBURGER SOUP

Gretchen Hoadley

2 lb. hamburger
 1 large onion
 4 medium potatoes
 6 carrots
 1/2 head cabbage (med.)

1 large can whole tomatoes
 Salt and pepper to
 taste

Brown hamburger in butter. Add diced onion and let simmer til brown. Add can of tomatoes and let simmer about 30 minutes. Chop the tomatoes as you stir. Add diced carrots and potatoes and 1 can of water. (Use tomato can) Salt and pepper to taste. Let simmer for 45 minutes with lid on. Then add shredded cabbage and simmer for 1 hour.

PIZZA (2 15" crusts)

Mrs. John B. Willson

CRUST:

3 c. flour
 1/3 c. oil plus milk to
 total 1 1/2 c.
 1/2 tsp. salt

TOPPING VARIATIONS:

ground beef
 sausage
 green pepper
 onion, etc.
 Use Italian seasonings
 & sausage seasonings to
 your taste

Warm milk to lukewarm. Blend flour, salt, and dry yeast in medium bowl. Stir oil and milk into flour mixture all at once. Add more flour if needed. Knead ten minutes. Let rise until double (3 hrs.). Divide in 2 equal parts. Stretch each out on a 15 inch greased round pizza pan or 10½ x 15½ cookie sheet with rim. For a crisper crust bake crust before adding topping -- Place in 425 degree oven for a few seconds until crust starts to pull from rim.

(continued)

PIZZA (continued)

Remove from oven and carefully pull back in place. Bake a total of about five minutes. Then top each "pie" with one can (8 oz.) pizza sauce, precooked seasoned ground meat, and/or pizza cheese, etc. Return to oven and bake about 20 minutes, until cheese is bubbly and light brown.

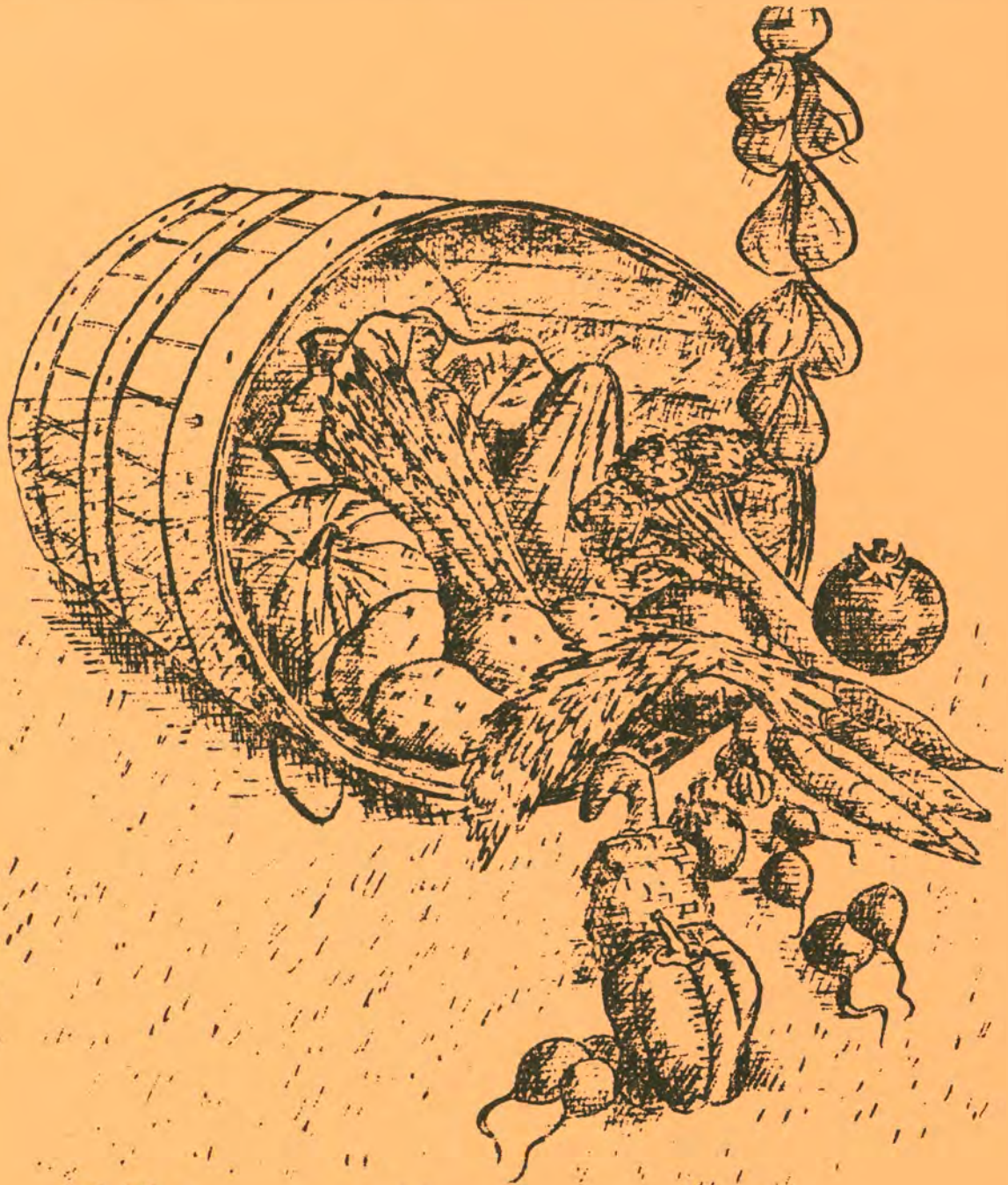
SAUSAGE LENTIL CASSEROLE

Esther Whitaker

1 1/2 c. dry lentils	1 rib celery
2 c. water	1 garlic bud or 1 tsp. garlic powder
2 Tbsp. minced fresh parsley	2 Tbsp. flour
1 bay leaf	1 can (1 lb.-4 oz.) tomatoes
1/2 tsp. salt	1/2 c. grated Parmesan, or 2 thin slices mozzarella cheese
1 lb. whole hog sausage	
1/2 c. chopped onion	

Cover lentils with water, add parsley, bay leaf and salt. Simmer covered 30 minutes; add water sparingly if all absorbed before simmering is completed. Brown sausage in skillet. With slotted spoon, add cooked sausage crumbles to the cooked lentils. Remove all but 3 or 4 Tbsp. of fat. Add chopped onion, celery, and garlic. Cook until tender, stirring often. Remove from heat and blend in flour. Return to low heat, cook until bubbly. Add tomatoes and simmer 1 minute. Add to lentil sausage mixture and combine. Pour into 2 qt. casserole. Top with grated or sliced cheese and bake covered 15 minutes at 350 degrees. Uncover and bake 15 minutes more. (May be prepared ahead of time and stored in refrigerator until baking.)





VEGETABLES

CARROT CASSEROLE

Mrs. R. C. Norman

5 c. grated carrots (1 1/2 lb.)
 1/4 c. (1/2 stick) butter 1/2 tsp. salt
 1/3 c. chopped onion 1/8 tsp. pepper
 1/2 tsp. tarragon leaves

Place carrots in 1 1/2 quart casserole with cover. In a small sauce pan melt butter. Add onions, tarragon, salt and pepper. Sauté five minutes. Pour over carrots. Cover and bake at 350 degrees for 45 to 50 minutes or until carrots are tender (don't overcook). During baking, remove cover and toss carrots occasionally. Makes 8 servings.

QUICK AND CREAMY POTATO CASSEROLE Frances Schantz

1 bag (2 lbs) frozen (thawed) has brown potatoes
 1 can condensed potato soup
 1 can condensed cream of celery soup
 1 c. sour cream
 1 medium onion, minced

Mix potatoes with soups, sour cream, and onion. Put in buttered 2 1/2 quart casserole. Bake covered at 325 degrees for 1 1/2 hour. Sprinkle with paprika before serving.

CARROTS AU GRATIN

Erma White

2 c. corn flakes, crushed	1 1/2 c. milk
1 Tbsp. oleo, melted	1 c. grated American cheese
1/4 c. chopped onion	4 c. cooked, sliced, well-drained carrots
3 Tbsp. oleo	1 Tbsp. dried parsley flakes
3 Tbsp. flour	
1 tsp. salt	
1/8 tsp. pepper	

Mix well 2 cups crushed corn flakes and 1 Tbsp. melted oleo. Set aside for topping.

Melt 3 Tbsp. oleo. Add onion and cook till tender. Stir in flour, salt and pepper. Remove from heat. Add milk gradually, stirring until smooth. Return to heat and cook until thickened, stirring constantly. Add cheese, stirring until melted; remove from heat. Stir in carrots and parsley. Spread in greased 1 1/2 quart baking dish. Spread buttered corn flakes over top. Bake at 350 degrees for about 20 minutes or until bubbly. Let stand about 5 minutes before serving. Serves 8.

FROZEN CORN

Mrs. Frank J. Rizor

15 c. corn cut off cob
 3/4 c. sugar
 1/4 c. salt
 5 c. ice water

GREEN BEANS SUPREME

Judy Bailey

1/3 c. chopped onion	cooked and drained
2 Tbsp. butter	beans (any kind)
2 Tbsp. flour	1/2 to 1 c. shredded
1 tsp. salt	cheddar cheese
1/4 tsp. pepper	
1 c. commercial sour cream	

Sauté onion in butter. Blend in flour, salt and pepper. Add sour cream, stirring constantly, and cook gently until smooth and thickened. Add cooked beans and pour into shallow baking dish. Top with cheddar cheese and bake at 350 degrees for 15 to 20 minutes. Yield: 6 servings.

SUGGESTION: follow same recipe substituting 1 box of corn, 1 box of lima beans, and 1 small can of green beans.

MEXICAN BEANS

Sandra Gillaspie

1 can pork 'n beans	1/2 c. chili sauce
1 can pinto beans	1/2 c. chopped onions
1 can kidney beans	2 Tbsp. brown sugar
1 can green beans	
1/4 lb. bacon	
1/2 c. chopped green peppers	

Brown bacon until crisp (sauté green peppers and onion with the bacon). Drain. Mix remaining ingredients and add bacon mixture. Bake at 300 degrees for 2 hours.

SPINACH CASSEROLE

Mrs. Weston Stewart

2 - 10 oz. pkgs. frozen
chopped spinach
3 Tbsp. butter
2 Tbsp. flour
1/4 tsp. garlic powder
1/8 tsp. pepper

2 c. milk
1 egg, slightly beaten
1/3 c. Bacos or finely
crumbled bacon
3/4 c. parmesan cheese

Cook and drain spinach. Melt butter. Add next three ingredients; bring to a boil. Cook and stir two minutes. Remove from heat. Stir 3 Tbsp. sauce into egg - blend back into sauce. Add spinach, Bacos, and cheese. Put into baking dish. Using additional cheese (1/4 c.) form border on edge. Sprinkle with paprika. Bake at 375 degrees for 20 minutes.

ESCALLOPED POTATO CHIPS

Wanda Prater

5 c. crushed potato chips
1 - 4 oz. can mushroom
stems and pieces
2 Tbsp. fine parsley
3 Tbsp. flour
3/4 tsp. salt

1/8 tsp. pepper
2 1/2 c. scalded milk
3/4 c. cheddar cheese,
grated

Put potato chips, flour, mushrooms, parsley, salt and pepper into greased casserole. Pour over this mixture the scalded milk and add cheese. Bake 25 minutes at 375 degrees.

NOTE: This is a fine way to use those left over soggy potato chips.

SCALLOPED POTATOES

Gladys Curtis

4 c. raw potatoes, cubed	1 1/2 c. milk
3 Tbsp. butter	1 tsp. salt
3 Tbsp. flour	Pepper
1 c. grated cheese	Pimiento
Shredded green pepper	

Place potatoes in casserole. Mix butter, flour, milk, salt, and pepper. Add 1 c. grated cheese, pimiento, and shredded green pepper. Pour over potatoes. Bake at 350 degrees for 1 hour covered. Remove cover and bake another 1/2 hour.

SHREDDED CARROTS BAKE

Mrs. Dean Mitchell

2 Tbsp. butter	1 Tbsp. sugar
1/4 c. onion, finely diced	3/4 tsp. salt
1 bunch carrots, peeled and shredded	2 Tbsp. butter
1/2 c. cold water	
1 tsp. lemon juice	
1/2 tsp. ground ginger	

Preheat oven to 400 degrees. Melt the 2 Tbsp. butter in skillet. Add onion and cook over moderate heat until tender. Combine onion and carrots, and place in a 1 qt. baking dish. Mix the water, lemon juice, ginger, sugar, and salt. Then pour over the carrots. Dot with 2 Tbsp. butter. Cover and bake 50 to 55 minutes, or until tender. Yield: 4 servings.

NEWTON ZUCCHINI CASSEROLE

Joyce Picken

2 lbs. zucchini	1/2 pkg. Pepperidge
2 oz. jar pimiento	Farm dressing or
2 Tbsp. grated onion	other crumbs
2 grated carrots	1 can cream of chicken
1/2 c. melted butter	soup
	1 c. sour cream

Par-boil zucchini and drain. Grease 9 x 13 casserole dish. Mix crumbs and melted butter. Place half crumb mixture in bottom of casserole. Layer vegetables and pimiento. Combine soup and sour cream. Pour soup mixture over top. Sprinkle remainder of crumbs over top. Bake at 375 degrees for about 30 minutes, or until hot and bubbly.

VEGETABLE MEDLEY

Mrs. Philip Young

2 pkgs. frozen chopped broccoli	1 Tbsp. minced onion
1 can sliced carrots	1 1/2 tsp. salt
1 can baby lima beans	1 tsp. dry mustard
1 can sliced water chest- nuts	Dash of pepper
1 can mushrooms	Toasted slivered almonds
2 c. mushroom soup	
1 c. grated cheese	

Cook broccoli until just tender. Drain well. Drain other vegetables well. Combine all ingredients but the almonds, tossing lightly and mixing well. Turn into shallow casserole, sprinkle nuts over top and bake at 350 degrees for 35 to 40 minutes.

ESCALLOPED POTATOES

Lennie McKinzie

CHEESE SAUCE:	6 c. sliced cold <u>cooked</u>
1/2 c. butter or margarine	potatoes
1/4 c. flour	2 medium onions, sliced
2 tsp. salt	2 medium green peppers,
Dash of pepper	sliced in rings
2 c. milk	
1 1/2 - 2 c. shredded	
cheddar cheese	

Combine butter, flour, salt, pepper, and milk. Blend in shredded cheddar cheese.

Place half of the potatoes in a greased 2 qt. baking dish and cover with half the onion and green pepper rings and cheese sauce. Add a layer each of remaining potatoes, onion, pepper, and sauce. Bake at 325 degrees for 40 minutes. Makes 6 to 8 servings.

AMANA STYLE NAVY BEANS

Lennie McKinzie

3 c. navy beans	2 Tbsp. molasses
6 c. water	1 onion, minced
1/2 lb. bacon or salt pork	Salt
2 Tbsp. brown sugar	Pepper
2 c. tomato juice	

Soak the navy beans overnight in 6 c. water. Next day - boil rapidly for 1/2 hour. Add bacon or salt pork and cook until beans are tender. Add brown sugar, tomato juice, molasses, onion and salt and pepper. (Are also delicious without the bacon or pork.)

EGGPLANT CASSEROLE

Ann L. Crain

1 eggplant (6 slices about 1" thick)	1/4 c. finely chopped onion
1 slice of fresh tomato for ea. slice of eggplant	
Salt	2 slices Old English cheese
Pepper	Parmesan cheese
1/2 tsp. oregano	

Par-boil eggplants (steam 5 minutes & peel). Place in baking dish, alternating with tomatoes slices, salt & pepper. Sprinkle with chopped onion. Add oregano, 2 slices of cheese broken up, and dot with butter. Sprinkle with parmesan and cover with crumbled bread crumbs. Bake in 400 degree oven for 30 to 40 minutes (covered with aluminum foil, then uncovered to brown). Top with chopped parsley.

CHEESE-TOPPED ZUCCHINI

Ada Edwards

4 small zucchini, peeled & sliced 1/4" thick	1/2 tsp. seasoned salt
Salt	1/8 tsp. pepper
1 egg	1/2 c. Italian type grated cheese
1/4 c. dairy sour cream	2 Tbsp. margarine

Cook zucchini in small amount of boiling salted water until tender. Drain well and put in shallow 1 qt. baking dish. With fork, beat together next 4 ingredients and half of the cheese. Pour over zucchini. Dot with margarine and sprinkle with remaining cheese. Bake in hot oven (400 degrees) for 15 minutes or until set. Makes 4 servings.

ZUCCHINI AND MUSHROOM CASSEROLE

Ann T. Crain

1 lb. zucchini, trimmed & scrubbed	3 Tbsp. butter
pinch of fresh or dried dill	2 Tbsp. flour
1 clove garlic	1 c. sour cream
Boiling salted water	Buttered bread crumbs
1/2 lb. sliced mushrooms	

Cut zucchini crosswise into 1/2" slices. Add dill, garlic, and boiling water to cover and return to a boil. Reduce heat and cover. Simmer gently (10 minutes) until vegetable is tender. Do not overcook. Drain, reserving 2 Tbsp. cooking liquid. Discard garlic. Saute mushrooms in butter 5 minutes, stir occasionally. Stir in flour and cook 2 minutes longer. Add sour cream, zucchini, and cooking liquid. Stir and heat thoroughly (do not boil). Put in casserole and top with crumbs. Bake at 350 degrees for 30 minutes.

SCALLOPED ASPARAGUS

Opal VanSant

1 can asparagus	4 hard cooked eggs
1 1/2 c. white sauce	1/4 lb. grated cheese

Butter baking dish. Fill alternate layers of asparagus, cheese, and hard cooked eggs, sliced. Cover with white sauce. Bake at 350 degrees for 1 1/2 hour.

PIQUANT MIXED VEGETABLES

Dorie Martin

1 pkg. frozen mixed vegetables
 Dill pickle, chopped Sour cream
 Onion salt Hard boiled eggs
 Horseradish

Cook mixed vegetables. Drain and toss with chopped dill pickel and onion salt to taste. Mix horseradish with sour cream. Toss with vegetables. Chill. Serve garnished with hard boiled egg slices or wedges.

3 IN 1 VEGETABLE CASSEROLE

Mrs. Floyd Lynn

3 parts hominy
 1 part carrots, diced and cooked
 1/2 part celery, diced and cooked

Cook celery and carrots until tender; drain off any liquid. Drain and rinse hominy. Mix all together. Place in greased baking dish. Pour over this a medium white sauce. Sprinkle buttered bread crumbs over top. Bake at 375 degrees until bubbly and brown on top.

RICE DISHESGREEN RICE

Ruth B. Hunt

2 c. cooked rice	3 egg yolks, slightly beaten
1 c. grated sharp cheese	3 egg whites, beaten stiff
1/2 c. melted butter	
2 Tbsp. chopped onion	
1 c. chopped parsley	

Combine all ingredients except egg whites. Blend well. Fold in whites. Pour into a greased casserole. Bake at 350 degrees for 25 minutes. Serves 6 to 8.

GREEK PILAFFI

Mrs. F. V. Schwengels

1 pkg. Chicken Rice-a-Roni	Pimientos
Onions	Pinon or sunflower seeds
Bacon	
Mushrooms	

Prepare Rice-a-Roni as directed on package. Fry onions to tender. Add bacon and fry. Add mushrooms, pimientos, and pinon or sunflower seeds. Add to rice in casserole. Heat in oven. Will keep in oven on low heat for some time.

RICE CASSEROLE

Mrs. H. L. Sellers

2 c. minute rice	1/2 can water
1 stick butter	1 can mushrooms (optional)
1 can Cambell's French onion soup	

Brown minute rice in butter. Add French onion soup and 1/2 can water. Add mushrooms. Place in casserole. Cover and bake at 350 degrees for 30 minutes.

WILD RICE WITH GRAPES

Ruth B. Hunt

1 c. wild rice	1 c. water
2 Tbsp. bacon grease	1 - 4 oz. can seedless white grapes
1 - 10½ oz. can hot consomme	

Fry rice in bacon drippings until brown. Add hot consomme diluted with 1 c. water. Place in casserole and bake in 350 degree oven for 45 minutes. Add drained grapes and continue cooking for 15 minutes or until rice has absorbed all liquid and is crusty on top. Six servings.

BREAD

AND

ROLLS



GRANARY BREAD

Sandy Gillaspie

3 1/2 to 4 1/2 c. all- purpose flour	1/3 c. honey
2 1/2 c. whole wheat or graham flour	3 Tbsp. softened margarine or shortening
2 pkgs. active dry yeast	2 1/2 c. hot tap water
1 Tbsp. salt	Cooking oil

Combine 2 c. all-purpose flour, undissolved yeast, salt in large bowl. Add honey and margarine. Add hot water and beat with electric mixer at medium speed for 2 minutes. Add 1 c. more all-purpose flour and 1/2 c. whole wheat flour. Beat with mixer at high speed until thick and elastic. Stir in remaining whole wheat flour with wooden spoon. Then add just enough all-purpose flour to make a soft dough. Knead 5 - 10 minutes on floured board until dough is smooth and elastic. Cover with plastic wrap, then towel. Let rest 20 minutes. Punch down. Divide in half. Shape each half in a round loaf and flatten slightly. Place in greased 8" pie pans. Brush dough lightly with oil. Refrigerate 2 to 4 hours. Uncover and let stand 30 minutes. Bake at 400 degrees for 30 to 40 minutes, or until done. Cover loosely with foil the last 10 minutes if crust becomes too brown. Remove from pans; cool on rack.

GRAHAM BREAD

Mrs. Otis Hoover

1 c. milk, scalded & cool	2 Tbsp. lard, melted
1 c. lukewarm water	4 c. graham flour
1 pkg. dry yeast	1 c. white flour
4 Tbsp. molasses or brown sugar	1 tsp. salt

Dissolve yeast in lukewarm water and milk. Add molasses, lard, salt and flour until dough can be handled. Knead five minutes. Place in greased bowl. Let rise until doubled in bulk. Make into two loaves. Let rise. Bake in slow oven, 325 degrees.

NUT BREAD

Donna Wheeler

1/2 c. sugar	2 tsp. baking powder
1 egg	1 tsp. salt
1 c. milk	1 c. black walnuts
2 c. flour	

Beat sugar and egg together, add milk. Mix in flour, baking powder, salt. Add nuts. Pour into loaf pan. Let stand 20 minutes. Bake in slow oven for 45 minutes.

DILLY BREAD

Mrs. Florine Pogemiller

1 pkg. yeast
 1/4 c. water
 2 Tbsp. butter
 2 Tbsp. sugar
 1 Tbsp. instant minced
 onion

2 tsp. dill seed
 1 tsp. salt
 1 beaten egg
 1/2 c. scalded milk

Dissolve yeast in warm water. Scald milk, add butter, sugar, salt, dill seed, and minced onion. Cool to lukewarm. Add yeast and eggs. Stir in enough flour (2 c. or more) for a soft dough. Knead and let rise until double in bulk. Knead down and form a loaf. Let rise and bake for 30 to 40 minutes in a 350 degree oven.

ZUCCHINI BREAD

Mrs. Frank J. Rizor

3 eggs
 1 c. oil
 2 c. sugar
 2 c. peeled & grated
 raw zucchini
 3 c. flour

1 tsp. salt
 3 tsp. cinnamon
 1 tsp. soda
 1/4 tsp. baking powder
 1 tsp. vanilla
 1/2 c. chopped nuts if
 desired

Beat eggs; add oil, sugar, and vanilla. Mix well. Add zucchini and dry ingredients. Pour into two greased loaf pans. Bake at 325 degrees for 60 to 75 minutes. Start testing for doneness at 60 minutes, then every five minutes thereafter. For glass pans bake at 300 degrees.

ROLLED OATS BREAD

Mrs. Otis Hoover

1/2 c. oatmeal
 2 tsp. salt
 1/2 c. sugar
 2 Tbsp. butter
 5 c. flour

2 c. scalded milk
 1 pkg. dry yeast, dis-
 solved in ...
 1/4 c. lukewarm milk

Mix oats, salt, sugar, butter. Pour milk over above. Cool. Add yeast then flour. Knead and put in greased bowl. Let rise until light. Punch down. Let rise again. Knead on board and form into 2 large or 3 small loaves. Put in pans. Let rise until well-rounded. Bake in slow oven, 325 degrees, for about 30 minutes.

BANANA NUT BREAD

Ada Edwards

1/2 c. vegetable oil
 1 c. sugar
 2 beaten eggs
 3 bananas
 2 c. flour

1 tsp. soda
 1/2 tsp. baking powder
 1/2 tsp. salt
 3 Tbsp. milk
 1/2 tsp. vanilla
 1/2 c. chopped nuts

Beat together vegetable oil and sugar. Add 2 beaten eggs and 3 bananas, mashed to a pulp. Beat well. Sift 2 c. flour, 1 tsp. soda, 1/2 tsp. baking powder, and 1/2 tsp. salt. Add to first mixture with 3 Tbsp. milk and 1/2 tsp. vanilla. Beat well and stir in chopped nuts. Bake in 9 x 5 x 3 inch loaf pan, lined with waxed paper, in moderate oven (350 degrees) about 1 hour. Cool well and store airtight.

APPLE-CINNAMON LOAF

C. Kopsieker

1 c. sugar	1/2 tsp. salt
1/2 c. shortening	1 tsp. soda
2 eggs	1 1/2 Tbsp. buttermilk
1 1/2 c. chopped apples	3/4 c. pecans
1/2 tsp. vanilla	
2 c. flour	
2 tsp. cinnamon	

Cream sugar and shortening. Beat in eggs, apples and vanilla. Sift together flour, cinnamon, salt and soda. Add dry ingredients to creamed mixture. Do not overmix. Pour in greased, floured large loaf pan, or 3 small pans. Bake 1 hour at 350 degrees. Topping: Mix 1 Tbsp. sugar and 1/2 tsp. cinnamon and sprinkle over top before baking.

NUT BREAD

Jean Bonar

2 1/2 c. flour	2 1/2 tsp. baking powder
1 c. sugar	1/2 tsp. salt
1 egg	
3/4 c. nut meats	

Sift dry ingredients together and add chopped nuts. Then add egg and milk. Mix. 3/4 c. of raisins may be added. Bake in 350 degree oven for 45 minutes.

DATE NUT HARVEST BREAD

Mary E. McPherson

1 c. butter	1/2 tsp. soda
1 1/2 c. sugar	2 tsp. cinnamon
4 eggs	1 (3 oz.) pkg. dates
2 c. canned pumpkin	(diced)
2 3/4 c. sifted flour	1/2 c. raisins, optional
1 tsp. salt	1 c. chopped pecans
2 tsp. baking powder	

Cream butter and sugar. Add eggs one at a time, beating after each addition. Add pumpkin and mix well. Sift flour, salt, baking powder, soda, and cinnamon together. Add to pumpkin mixture and beat well. Add remaining ingredients; mix until well coated and dispersed through mixture. Pour batter into two greased 5 x 9 inch loaf pans, or any sized pans - filling each only 3/4 full. Bake at 375 degrees for 50 to 75 minutes (depending on size of pan) until bread tests done (knife blade inserted in center should come out clean.).

NUT BREAD

Mrs. George Consbrock

4 c. flour	2 c. milk
1 tsp. salt	1/2 c. sugar
4 heaping tsp. baking powder	
1 c. chopped nuts	1 egg

Sift dry ingredients; add nuts. Beat eggs; add milk and stir into dry ingredients. Pour into well-greased bread pan. Let stand about 20 minutes. Bake about 30 minutes in moderate oven.

HOLIDAY FRUIT-CHIP LOAF

Mary E. McPherson

3 c. biscuit mix	1 pkg. (6 oz.) semi-sweet chocolate pieces
3/4 c. sugar	1/2 c. chopped nuts
1 1/4 c. pineapple juice	1 c. finely chopped apples
1 egg, beaten	

Combine biscuit mix and sugar. Combine egg and pineapple juice; stir into first mixture. Beat hard 30 seconds. Stir in nuts, apples, and 3/4 c. of chocolate pieces. Spoon into well-greased 8 x 5 x 3 inch loaf pan. (Can be baked in 2 smaller pans.) Sprinkle remaining chocolate on top. Bake at 350 degrees 55 to 60 minutes or until done. Let cool thoroughly before slicing.

EASY REFRIGERATOR ROLLS

Sharon L. Dailey

2 c. warm water	1 egg
2 pkg. active dry yeast	6 1/2 to 7 c. flour
1/2 c. sugar	
2 tsp. salt	
1/4 c. soft shortening	

In bowl, dissolve yeast in water. Stir in sugar, salt, shortening, and egg. Mix in flour with hand until dough is easy to handle. Place greased side up in greased bowl. Cover with damp cloth; place in refrigerator. About 2 hours before baking, shape dough into rolls. Cover and let rise until double (1 1/2 to 2 hours). Bake 12 to 15 minutes at 400 degrees. Makes 4 dozen medium rolls.

HOT ROLLS IN ONE HOUR

Ada Edwards

3/4 c. top milk	1 egg
1 pkg. quick acting yeast	2 1/2 c. biscuit mix

Scald milk; cool until lukewarm. Dissolve yeast in lukewarm milk; stir in egg; add to biscuit mix. Beat well, but quickly, until ball of soft dough is formed. Turn onto lightly floured covered board. Knead gently 1/2 minute. Roll out into circle 1/8 inch thick. Cut in desired shapes for rolls. Place on greased baking sheet. Let rise in warm moist place until double in bulk, or about 40 minutes. Bake in moderately hot oven (375 degrees) for 15 minutes. Makes 18 average sized rolls.

ALL-BRAN REFRIGERATOR MUFFINS MIX

Della Dool

3 c. white sugar, less 2 Tbsp.	5 tsp. soda
1 c. vegetable shortening, plus 2 Tbsp.	1 tsp. salt
4 c. Kellogg All-Bran cereal	2 c. boiling water
2 c. Nabisco 100% All-Bran	4 eggs
	5 c. flour
	1 qt. buttermilk

Pour the boiling water over Nabisco Bran. Cream shortening and sugar; add beaten eggs, and buttermilk. Add Kellogg Bran. Sift flour, soda, salt and add to ingredients. Fold in soaked Nabisco Bran. Bake in greased muffin tins 15 minutes at 400 degrees. Mix will keep in refrigerator up to six weeks if stored in tightly covered containers. Makes 1 gallon. When storing do not fill containers too full as mix may expand.

EASY DO DOUGHNUTS

Ann Shipman

1/3 c. sugar	1 1/2 c. flour
1/2 c. milk	2 tsp. Baking Powder
1 egg	1/2 tsp. salt
2 Tbsp. melted vegetable shortening	1/2 c. raisins

Blend sugar, milk, egg, and shortening. Add to dry ingredients. Drop by heaping teaspoons into shortening heated to 365 degrees. Fry 2 or 3 minutes, or until golden brown. Drain on absorbent towels then shake doughnuts in bag of 1/4 c. sugar and 1/2 tsp. nutmeg, or 1/2 tsp. cinnamon.

BRAN MUFFIN MIX

Helen Sellers

1 c. Bran Buds (Kelloggs)	2 eggs
2 c. All Bran	1 pt. (2 c.) buttermilk
1 c. boiling water	1 tsp. salt
1 1/2 c. sugar	2 1/2 c. flour
1/2 heaping c. Crisco	2 1/2 tsp. soda

Pour water over cereals. Stir and let soak and cool. Cream sugar, Crisco. Add eggs and beat well. Add buttermilk, salt, flour, and soda. Bake in greased muffin tins at 375 degrees for 10 to 15 minutes.

This mix will keep well for 2 or 3 weeks in a tightly covered container. Use a large bowl to mix in. This makes a "big batch."

BEST EVER CINNAMON ROLLS

Jennie L. Pollock

Brown sugar
Cinnamon
Butter

If you prepare your own dough, use lard for shortening for tenderness; also put in a little milk to keep them moist. Prepared dough could be used.

Put a generous amount of brown sugar in pyrex pan; add cinnamon and dot with butter (not too much because it changes texture of dough). Roll dough into long roll and cut into 1/2" pieces. Place in bed of brown sugar and sprinkle more brown sugar on top. Let rise until light. Bake in moderate oven until sugar starts melting; then lower heat and bake more slowly. Rolls may be topped with brown sugar icing if desired.

CINNAMON RING ROLL

Opal VanSant

1 c. scalded milk	2 eggs, beaten
1 cake compressed yeast,	1/2 tsp. salt
or 1 pkg. granular yeast	3 1/4 c. flour
4 Tbsp. fat	1 c. sugar
2 Tbsp. sugar	4 tsp. cinnamon
Melted Butter	

Let milk cool to lukewarm; add cake yeast and stir until dissolved. (If using granular yeast, dissolve in 1/4 c. lukewarm water; add to 3/4 c. cooled, scalded milk.) Cream fat and sugar; add eggs. Add milk mixture, salt and flour. Let rise in warm place until doubled in bulk. Punch down. Pinch off pieces of dough, making balls the size of a walnut. Mix sugar and cinnamon. Dip balls into butter, then into sugar mixture. Layer the balls in a greased 10" tube pan and let rise 1 hour. Bake at 350 degrees for 35 to 40 minutes. Turn out on tray.

DANISH PUFF

Laura Schock

1 c. flour
 1/2 c. butter
 2 Tbsp. water
 1/2 c. butter

1 c. water
 1 tsp. almond flavoring
 1 c. flour
 3 eggs

Measure first cup of flour in bowl. Cut in butter. Sprinkle with 2 Tbsp. water. Mix with fork and shape into ball. Pat in 2 strips 12 x 3 inches. Place 3 inches apart on ungreased baking sheet. Mix second amount of butter and water. Bring to boil. Remove from heat and add flavoring. Beat in flour. Stir quickly to prevent lumps. When smooth add eggs one at a time, beat after each addition. Divide this in half and spread evenly on pastry. Bake about 50 minutes in 350 degree oven. Frost with powdered sugar icing.

DANISH KRINGLE

Mrs. Cliff Thoma - Mrs. Partmann

4 c. flour
 1 tsp. salt
 3 Tbsp. sugar
 1 c. shortening

1 c. lukewarm milk
 1 cake yeast dissolved
 in 1/4 c. water
 3 eggs (add one at a time)

Mix together as for pie crust: flour, salt, sugar, and shortening. Add and mix well: milk, yeast, eggs. Let rise for at least one hour. Divide into four parts. Roll thin - about thickness of pie crust -- in an oblong shape. Place on cookie sheet and spread through the center lengthwise with dots of butter, brown sugar, nuts, dates, and raisins. Fold by bringing outer edges together over the filling. Let rise one hour and bake until golden brown at 350 degrees. Usually takes about 25 minutes. Ice with thin buttercream icing and sprinkle with coconut.

TOFFEE COFFEE CAKE

Mrs. Verl V. Koch

2 c. flour
 1 c. brown sugar
 1/2 c. sugar
 1 stick margarine

1 c. sour milk
 1 egg
 1 tsp. vanilla
 1 tsp. soda
 Dash of salt

Combine first four ingredients to make topping. Take out 1/2 c. and save. Add to remainder the sour milk, egg, vanilla, soda, and salt. Pour into greased 9 x 12 pan. Top with 3 crushed (frozen) Heath candy bars, chopped nuts, and 1/2 c. topping. Bake at 350 degrees for 40 minutes.

EASY COFFEE CAKE

Ruth Drobny

2 c. sifted flour
 1/2 tsp. salt
 1 tsp. cinnamon
 1 tsp. soda
 1 tsp. baking powder

1 c. white sugar
 1/2 c. brown sugar
 2/3 c. shortening
 2 eggs
 1 c. buttermilk

Sift together flour, salt, cinnamon, soda, and baking powder. Cream together the sugars and shortening. Add eggs to creamed mixture and beat well. Add sifted ingredients alternately with buttermilk. Put in floured 9 x 12 x 2 inch pan. Sprinkle with topping.

TOPPING:

1/2 c. brown sugar
 1/2 tsp. cinnamon

1/4 tsp. nutmet
 1/2 c. nuts (broken) or
 1 c. dates, cut up

Combine and sprinkle over batter. Refrigerate overnight. Next day, bake in 350 degree oven for 35 minutes.

CINNAMON COFFEE CAKE

Mrs. Harry Cook

2 c. sifted flour	1 tsp. baking soda
1 c. sugar	1 Tbsp. hot water
1 tsp. baking powder	1 c. buttermilk
1/2 tsp. salt	1/2 c. chopped nuts
1 c. butter or margarine	1 Tbsp. sugar
2 eggs	2 tsp. cinnamon

Sift together flour, sugar, baking powder and salt. Cut in butter until crumbly. Remove 1/2 c. mixture for cinnamon filling. Set aside. Add eggs to remaining mixture, one at a time, blending well after each addition. Dissolve soda in hot water and add to buttermilk. Stir buttermilk into flour mix, blending until smooth. Pour 1/3 mixture into 9 inch greased tube pan - spreading evenly. To reserved 1/2 c. pastry mix, add nuts, sugar and cinnamon. Sprinkle 1/3 of filling over batter, repeat twice with remaining batter and filling. Bake 45 to 50 minutes at 350 degrees. Glaze with a thin icing.

BUNDT SOUR CREAM COFFEECAKE

Mrs. H. L. Sellers

1 c. butter	1/2 tsp. vanilla
2 c. sugar	2 c. flour
2 eggs	1 tsp. baking powder
1/2 c. sour cream	1/4 tsp. salt
1/2 c. buttermilk	

Before mixing dough, prepare 1 c. chopped nuts (preferably pecans), 4 tsp. granulated sugar, and 1 tsp. cinnamon. Set aside. Cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Fold in sour cream and buttermilk. Add vanilla. Sift dry ingredients and fold in. Place 1/3 of batter in a well-greased and floured Bundt pan, or a 9 or 10 inch tube pan. Sprinkle with 3/4 of pecan/sugar/cinnamon mixture. Spoon in remaining batter. Sprinkle with remaining pecan mixture. Pat down a little. Bake in preheated 350 degree oven, 45-55 minutes, or until done. Cook on rack 15 minutes and remove.

FAVORITE COFFEE CAKE

Margaret Maple

3 c. flour	1/2 c. soft shortening
1 1/2 c. white sugar	1 1/2 c. milk
1 1/2 tsp. salt	2 eggs
5 tsp. baking powder	

Preheat oven to 375 degrees. In large bowl, blend all ingredients. Beat well 30 seconds. Pour half into a well-greased 9 x 13 baking pan and sprinkle with:

1/2 c. flour	Mixed together
1 tsp. cinnamon	until crumbly.
6 Tbsp. firm butter or margarine	

Then pour rest of batter over and bake at 375 degrees 30 to 35 minutes. (Can be halved -- for half, use a 9" round x 1 1/2", or 8 x 8 x 2 inch square pan.)

CAKES



APPLE CAKE

Mrs. J. Don Brown

1 c. white sugar	1 tsp. baking powder
1/2 c. brown sugar	1 1/2 tsp. salt
1 stick oleo	2 tsp. cinnamon
2 eggs	2 c. chopped apples
2 1/4 c. flour	1 c. milk
1 tsp. soda	

Cream sugar and oleo. Add eggs one at a time. Sift dry ingredients and add alternately with milk. Fold in apples. Put in greased 9 x 13 inch pan. Smooth out and top with brown sugar and nuts mixed. Bake at 325 degrees for 40 to 45 minutes.

HUNGRY HUSBAND'S GINGER CAKE

Mrs. Bernard Merriam

1/2 c. sugar	1 tsp. ginger
1/2 c. butter	1 tsp. cinnamon
1 c. country sorghum (mild)	1 tsp. cloves
2 eggs (slightly beaten)	1 tsp. salt
2 1/2 c. flour	2 tsp. soda

Cream 1/2 c. sugar and 1/2 c. butter. Add 1 c. country sorghum (mild) and two slightly beaten eggs. Sift 2 1/2 c. flour with 1 tsp. each ginger, cinnamon, cloves, and salt. Add 2 tsp. soda dissolved in 1 cup warm water. Add raisins if desired. Bake at 350 degrees for 30 minutes in 10 x 14 inch pan. Ice with thin powdered sugar icing flavored with a small amount of ground cloves.

FRUIT CAKE

Ruth Drobny

2 c. mincemeat	1 tsp. salt
1 1/2 c. chopped pecans	3/4 c. Kraft oil
1 2/3 c. mixed fruit	2 tsp. vanilla
3 1/2 c. flour	3 eggs
1 c. sugar	1 1/2 tsp. soda

Mix together mincemeat, chopped pecans, and mixed fruit. Sift together and add flour, sugar and salt. Mix together 3 eggs and 2 tsp. vanilla and add. Add 1/2 tsp. soda mixed in 2 Tbsp. boiling water, blending into main mixture thoroughly. Bake at 300 degrees for 1 1/2 hours, using a tube pan. A thin powdered sugar frosting makes it a little bit more festive.

POUND CAKE

Mrs. Roy Simpson

3/4 lb. butter
1 lb. box confectioners sugar
1 tsp. vanilla
1/2 tsp. mace
6 eggs
1 sugar box sifted all-purpose flour (Do not shake down. Use empty sugar box. Level off with spoon.)

Have butter and eggs at room temperature. In electric mixer, cream sugar and butter until light and fluffy. Add vanilla and mace. Add eggs, one at a time, beating thoroughly after each addition. Add flour and mix only until blended. Put into buttered and floured 10 inch tube pan. Bake at 325 degrees for about 1 1/2 hours. Let stand in pan 5 minutes. Then turn out on cake rack to cool. Frost while warm (Mix 1 c. sifted confectioners sugar with enough milk to make of glazing consistency).

LEMON APRICOT CAKE

Mrs. F. V. Schwengels

1 pkg. yellow cake mix	4 eggs
3-oz. pkg. lemon jello	1 tsp. lemon extract
3/4 c. Wesson oil	
3/4 c. Apricot Nectar	

Mix ingredients together 4 to 5 minutes with electric mixer. Grease and flour tube pan. Bake at 350 to 375 degrees for 40 to 45 minutes. (Sides come loose).

ICING:

1 c. powdered sugar	4 Tbsp. lemon juice
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Mix powdered sugar with lemon juice. Pour over top while cake is still in pan. Let set a few minutes and turn out on cake rack and then on cake plate.

MOLASSES CAKE

Mrs. A. L. Billheimer

1/2 c. sugar	1 c. molasses
1/2 c. butter or lard	2 1/2 c. flour
1 tsp. ginger	2 well-beaten eggs
1 c. boiling water	
1 tsp. soda (added to boiling water)	

Mix ingredients thoroughly, adding the eggs last. Pour batter into well-greased and floured pan, and bake in a slow oven. (Cake batter is very thin.)

CHOCOLATE-CINNAMON SHEET CAKE Mrs. James W. Turner

1/4 c. cocoa	1 tsp. cinnamon
1 c. water	2 c. sugar
3/4 c. vegetable shortening	2 eggs
2 1/2 c. sifted flour	1/2 c. buttermilk
1 tsp. baking soda	1 tsp. vanilla
1 tsp. salt	

Mix cocoa and water in a saucepan; add shortening. Bring mixture to a boil. Cool slightly. Sift together flour, baking soda, salt and cinnamon. Blend together (do not beat) sugar and eggs in a large mixing bowl. Blend in cocoa mixture. Add sifted dry ingredients alternately with buttermilk, stirring after each addition until well blended. Stir in vanilla. Pour into greased (15 1/2 x 10 1/2 x 1 inch) jelly roll pan. Bake in hot oven (400 degrees) for 20 minutes. Cool before frosting. Makes 18 servings.

CHOCOLATE ICING:

1/2 c. butter or margarine	3 c. sifted confectioners
1/4 c. milk	sugar
1/4 c. cocoa	1 tsp. vanilla

Melt butter or margarine in milk in small saucepan. Mix cocoa with confectioners sugar and stir into milk mixture. Add vanilla. Spread on cake. Top with 1/2 c. chopped nuts, if desired.

OATMEAL CHOCOLATE CHIP CAKE

Sandra Gillaspie

1 3/4 c. boiling water	1 3/4 c. unsifted flour
1 c. uncooked oatmeal	1 tsp. soda
1 c. lightly packed brown sugar	1/2 tsp. salt
1 c. granulated sugar	1 Tbsp. cocoa
1 stick margarine (1/2 c.)	1 - 12 oz. pkg. chocolate chips
2 extra-large eggs	3/4 c. chopped walnuts

Pour boiling water over oatmeal and let stand at room temperature 10 minutes. Add sugars and margarine. Stir until margarine has melted. Add eggs and beat well. Sift dry ingredients. Add to liquid mixture and 1 c. chocolate chips. Sprinkle remaining chocolate chips and walnuts on top. Bake 40 minutes at 350 degrees. Test with a toothpick.

NUTMEG FEATHER CAKE

Mrs. Roy Simpson

1/4 c. butter or margarine	2 tsp. nutmeg
1/4 c. shortening	1 tsp. soda
1 1/2 c. sugar	1 tsp. baking powder
1/2 tsp. vanilla	1/4 tsp. salt
3 beaten eggs	1 c. buttermilk
2 c. sifted all-purpose flour	

Cream butter and shortening; gradually add sugar, creaming until light. Add vanilla. Add eggs; beat until light and fluffy. Sift together dry ingredients; add to creamed mixture alternately with buttermilk, beating after each addition. Pour into a greased 13 x 9 x 2 inch pan. Bake in moderate oven (350 degrees) for 35 to 40 minutes. Sift confectioners sugar over cake.

"PHILLY" BRUNCH CAKE

Mrs. Weston Stewart

1/3 c. brown sugar, packed	2 eggs
1/3 c. sifted cake flour	1 tsp. vanilla
1/2 tsp. cinnamon	2 c. sifted cake flour
2 Tbsp. margarine	1 tsp. baking powder
1/2 c. margarine	1/2 tsp. soda
1 - 8 oz. pkg. Phila. Cream Cheese	1/4 tsp. salt
1 1/4 c. sugar	1/4 tsp. milk

Combine brown sugar, 1/3 c. of flour, cinnamon and 2 Tbsp. margarine, mixing until crumbly. Cream the 1/2 c. of margarine, cream cheese, and 1 1/4 c. of sugar. Add eggs and vanilla; beat well. Sift together the 2 c. of flour, baking powder, soda and salt; add alternately with milk, mixing well after each addition. Pour into a greased and floured 13 x 9 inch pan. Sprinkle with the crumb mixture. Bake in a moderate oven at 350 degrees for 35 to 40 minutes.

SOUR CREAM CAKE

Mrs. Roy Simpson

4 c. sifted all-purpose flour	1 c. butter or margarine
2 tsp. baking soda	2 c. sugar
2 tsp. ground cardamom	2 eggs
	1 1/2 c. dairy sour cream

Heat oven to 350 degrees. Sift flour, baking soda, and cardamom together. Cream butter or margarine and sugar until fluffy. Add eggs; beat well. Add flour mixture and sour cream alternately. Pour into well greased and lightly floured bundt pan. Bake one hour. Cool 5 minutes; remove cake from pan; cool on wire rack. Dust cake lightly with confectioners sugar.

MOTHER'S WHITE CAKE

Mrs. Otis Hoover

3 c. sifted cake flour	1/2 c. water
3 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1/2 tsp. almond extract
1/2 c. butter	5 egg whites, beaten light
1 1/2 c. sugar	
1/2 c. milk	

Sift flour once, measure. Add baking powder and salt. Sift three times. Cream shortening until light and fluffy. Add sugar gradually. Mix thoroughly and add sifted flour, baking powder, salt to cream mixture alternately with milk, small amounts at a time. Beat after each addition until smooth. Add extracts. Fold in egg whites. Bake in 9 x 12 inch pan at 350 degrees for 1 hour.

APPLE CAKE

Esther Whitaker

4 c. diced apples	2 tsp. cinnamon
2 whole eggs	3/4 tsp. salt
2 c. flour	1 tsp. vanilla
2 c. sugar	1/2 c. oil
	1 c. chopped nuts

Break eggs over apples and mix with fork. Add sugar, nuts, oil and vanilla. Sift dry ingredients, add to apple mixture. Pour into greased 15 x 9 x 2 inch pan. Bake at 325 degrees for 1 hour.

CHOCOLATE CHIP CAKE

Alice Cummings

1 c. chopped dates	1/2 c. chocolate chips
1 c. hot water	1 3/4 c. flour
1 c. butter or oleo	1 tsp. soda
1 c. sugar	1 Tbsp. cocoa
2 eggs	1/2 c. more chocolate chips
1 tsp. vanilla	1/2 c. chopped nuts

Cover dates with hot water. In another bowl, cream butter and sugar and beat in eggs and vanilla. Add to dates. Stir in 1/2 c. chocolate chips. Sift dry ingredients and mix in well. Pour into oiled and floured 9 x 13 inch pan. Sprinkle with another 1/2 c. chocolate chips and 1/2 c. chopped nuts. Bake at 350 degrees for 40 minutes. Comes from oven frosted.

GREAT-GRANDMOTHER COLLINS'APPLESAUCE CAKE

Charlotte C. Stoll

1/2 c. shortening	1 tsp. baking soda
1 c. sugar	1/2 tsp. salt
1 egg, well-beaten	1 tsp. cinnamon
1 c. nutmeats, chopped	1/2 tsp. ground clove
1 c. raisins	1 c. thick applesauce
2 c. sifted flour	1 tsp. vanilla

Cream together the shortening and sugar; add beaten egg and mix well. Take 1 Tbsp. of the flour from measured amount and flour the nuts and raisins. Add them to first mixture. Add baking soda to the flour. Also to the flour, add salt, cinnamon, and clove. Stir this into first mixture (will be quite dry). Then add cup of applesauce and 1 tsp. vanilla. Mix well. Pour into greased loaf pan. Bake at 350 degrees for 1 1/4 hours. Slice when cool.

APPLESAUCE CAKE

Mrs. Frank J. Rizor

1 c. shortening	1 tsp. cloves
2 c. sugar	1 Tbsp. soda
2 eggs	2 1/2 c. applesauce
3 c. all-purpose flour	2 Tbsp. corn syrup
1 1/2 tsp. nutmeg	1 c. raisins
1 Tbsp. cinnamon	1 c. chopped nuts
1/2 tsp. salt	

Cream shortening and add sugar gradually. Add unbeaten eggs, one at a time. Sift together flour, soda, spices, and add alternately with combined applesauce and syrup. Fold in raisins and nuts. Pour batter into greased 9 inch pans and bake in 325 degree oven for 1 hour.

DEPRESSION CAKE

Esther Whitaker

1 c. raisins	2 c. flour
2 c. water	1 1/2 tsp. soda
2 Tbsp. shortening	1 tsp. cinnamon
1 c. sugar	1 tsp. nutmeg

Cook raisins tender (1 c. liquid left). Cool. Cream shortening, sugar. Add raisins and liquid. Add flour, soda, and spices. Beat until well-blended. Bake in greased 8" pan at 325 degrees for 30 to 40 minutes. Serve plain or glaze with powdered sugar and water thin icing (while warm) or with whipped topping.

CHOCOLATE SHEET CAKE

Linda Young

2 c. sugar
 1/2 tsp. salt
 2 c. flour
 1 stick butter or margarine
 1/2 c. shortening
 4 Tbsp. cocoa
 1 c. water
 1/2 c. buttermilk
 1/2 tsp. cinnamon
 2 eggs, slightly beaten
 1 tsp. soda
 1 tsp. vanilla

FROSTING:

1 stick butter or margarine
 4 Tbsp. cocoa
 1/2 c. nuts
 6 Tbsp. milk
 1 box powdered sugar
 1 tsp. vanilla

Sift together sugar, salt, and flour. In a saucepan combine butter, shortening, cocoa, and 1 c. water; bring to a boil. Pour boiled mixture into flour mixture and stir well. Add buttermilk to which soda has been added, plus eggs, cinnamon, and vanilla. Mix well, and pour into jelly roll pan 16 x 11 x 1 inches. Bake 20 minutes at 400 degrees. While cake is still hot, mix butter, cocoa, and milk in a saucepan and bring to a boil, add powdered sugar, vanilla, and nuts. Spread on cake while the cake is still hot.

RHUBARB CAKE

Esther Whitaker

1 1/2 c. brown sugar
 1 egg, well beaten
 2 c. rhubarb, cut small
 1 tsp. soda
 1/2 c. margarine
 2 c. flour

1/2 tsp. salt
 1 tsp. vanilla

TOPPING:

1/2 c. granulated sugar
 1 tsp. cinnamon
 1/4 or less margarine

Cream shortening, sugar; add egg; add dry ingredients. Mix well. Add rhubarb and vanilla. Pour in greased and floured pan (thick). Crumble topping, sprinkle over top.

GOLDEN DELICIOUS APPLE CAKE

Mrs. Gerald Larson

1 1/2 c. sugar	3/4 tsp. salt
3/4 c. shortening	3/4 c. warm coffee
2 eggs	3 or 4 golden delicious
2 1/2 c. flour	apples (pared and
1 tsp. soda	sliced to make 3 c.)
3/4 tsp. cinnamon	1/2 c. nutmeats

Cream sugar and shortening. Add eggs and beat. Sift dry ingredients and add to creamed mixture, alternately with the coffee. Then fold in apples and nutmeats. Pour in greased and floured pan. Sprinkle with topping, by combining 1/2 tsp. cinnamon, and 1/2 c. light brown sugar. Bake at 350 degrees for 45 minutes.

SOUP TO NUTS CAKE

Jack Dilley

1 c. shortening	1 tsp. cinnamon
1 c. sugar	1/2 tsp. cloves
1 tsp. baking soda	1 tsp. nutmeg
1 can tomato soup	1 cup seedless raisins
2 c. cake flour	1 c. chopped nuts
2 tsp. baking powder	

Blend shortening and sugar. Dissolve baking soda in soup and combine with shortening mixture. Sift flour with cinnamon, cloves, nutmeg and baking soda. Sift again into soup mixture. Soak raisins for 1/2 hour, and stir in nuts. Combine with above mixture. Put in well-buttered cake pan (9 x 13) and bake at 350 degrees for 50 to 60 minutes. When cool, frost.

FROSTING:

1 - 3 oz. pkg. cream cheese	
1 1/2 c. powdered sugar	1 tsp. vanilla

Blend cream cheese and powdered sugar; add vanilla. Spread thickly over cake.

CHOCOLATE CAKE

Mrs. Warren Hill

4 Tbsp. cocoa
 2 sticks oleo
 1 c. water
 1 c. sour milk
 2 eggs, beaten

1/2 tsp. cinnamon
 1 tsp. soda
 1 tsp. salt
 2 c. sugar
 2 c. flour
 1 tsp. vanilla

Combine cocoa, oleo, and water; and bring to a boil. Cool. Beat eggs; add sour milk. Add remaining ingredients. Will be a thin batter. Bake in 350 degree oven.

CHOCOLATE CHIP OATMEAL CAKE

Esther Whitaker

1 3/4 c. boiling water
 1 c. uncooked oatmeal
 1 c. lightly packed brown
 sugar
 1 c. granulated sugar
 1 stick margarine
 2 extra large eggs

1 3/4 c. unsifted flour
 1 tsp. soda
 1 - 12 oz. pkg. semi-
 sweet chocolate chips
 3/4 c. chopped walnuts
 1/2 tsp. salt
 1 Tbsp. cocoa

Pour boiling water over oatmeal. Let stand at room temperature 10 minutes. Add sugars and margarine. Stir until margarine melts. Add eggs, beat well. Sift dry ingredients together. Add to liquid mixture; mix well. Add 1 c. of chocolate chips. Pour into greased and floured 9 x 13 inch pan. Sprinkle with walnuts and remaining chocolate chips on top. Bake 40 minutes at 350 degrees.

BEST EVER WHITE FRUIT CAKE

Mrs. Gerald Larson

1 c. butter	2/3 c. fresh orange
1 1/3 c. sugar	juice
1 2/3 c. white raisins	4 c. mixed candied fruit
2 3/4 c. flour	2 c. pecan meats, chopped
1 1/3 tsp. baking powder	6 egg whites
1/2 tsp. salt	

Cream butter and sugar. Soak raisins to puff them. Drain and dry. Sift flour and baking powder and salt. Add 1 c. of the flour to creamed mixture alternately with 2/3 c. fresh orange juice. Stir in candied fruit (plenty of cherries), and 2 c. pecan meats. Fold in rest of flour and beaten egg whites. Bake in 2 loaf pans which have been oiled and lined with thick wax paper. Bake 2 hours at 300 degrees. Remove from pans and when well-cooled wrap in layer of cheese cloth moistened with orange juice.

MOCHA CAKE

Lydia Montgomery

2/3 c. sugar	2 tsp. baking powder
1/3 c. butter	1 tsp. vanilla
1 1/2 c. sifted flour	1/2 tsp. salt
1/2 c. water	
2 egg yolks	
2 egg whites, stiffly beaten	

Heat oven to 350 degrees. Grease 9 x 9 inch pan and flour. Cream butter and sugar; add egg yolks and vanilla; beat until fluffy. Blend sifted flour with baking powder and salt. Mix in alternately with water to butter mixture. Beat by hand 300 strokes or 2 minutes at moderate speed on mixer. Fold in egg whites. Pour into pan and bake for 30 to 35 minutes.

(continued)

MOCHA CAKE (continued)

FROSTING:

1 c. butter	1 lb. almonds - browned and chopped finely or ground in food grinder
2 c. powdered sugar	
2 Tbsp. vanilla	

Cream butter and sugar. Add vanilla and mix well. Cut cake in 1 x 1/2 inch cubes. Frost all sides and roll in ground nuts.

CANDY FRUIT CAKE

Mrs. Floyd Lynn

2 lbs. dates (whole)	1/2 lb. filberts (whole)
1/2 lb. candied cherries (whole)	1/2 lb. English walnuts (halves)
1/2 lb. candied pineapple chunks	1 1/2 c. flour
1/2 lb. pecans (halves)	3/4 c. sugar
1/2 lb. brazil nuts (whole)	1/2 tsp. salt
	1 tsp. baking powder

Mix first seven ingredients in large bowl. Mix together flour, sugar, salt, and baking powder. Blend well all ingredients - or until fruits and nuts are well-coated. Add 4 well-beaten eggs and 2 tsp. vanilla to fruit mixture. Stir until flour is well moistened. Divide into 3 well-greased and floured loaf pans. Press down firmly in pans and bake at 200 degrees for 2 hours. Remove from oven; run knife around sides; turn out on cooling rack. Wrap in foil until ready to serve. Will keep indefinitely if frozen. Will slice easily with a sharp knife.

SUGARLESS FFOSTING

Della Dool

2 egg whites
1/8 tsp. salt

1 c. light corn syrup
1 tsp. vanilla

Beat egg whites with salt until stiff enough to stand in peaks, but not dry. Slowly pour syrup over egg whites, beating constantly, until right consistency to spread. Add vanilla.



DESSERTS



MINCEMEAT

Mrs. Otis Hoover

1 lb. coarsely ground hamburger	2 c. raisins
2 c. water	2 1/2 c. sugar
1/2 tsp. salt	2 Tbsp. cinnamon
1/2 c. grated suet	1/2 tsp. ground cloves
6 c. apples	1 1/2 c. sweet pickle vinegar
1 lemon	Apple juice
1 orange	

Cook hamburger, water, salt and suet until tender. Grind together the apples, lemon, and orange (including rinds). Add to meat mixture. Next add raisins, sugar, cinnamon, cloves, sweet pickle vinegar, and apple juice. Cook until thick, stirring often. Put in jars and seal. (Makes 4 pies)

DUTCH PEACHES AND CREAM PIE

Mrs. Roy Simpson

unbaked pie shell	1 tsp. cinnamon
5 or 6 peaches, halved	1 c. sour cream
1/2 c. + 2 Tbsp. sugar	
1/4 c. flour	

Fill an unbaked pie shell with peach halves, centers up. Over the peaches sprinkle 1/2 c. sugar, 1/4 c. flour, and 1/2 tsp. cinnamon. Pour over this the sour cream (preferably not commercially soured cream). Finally sprinkle with 2 Tbsp. sugar and 1/2 tsp. cinnamon. Bake at 450 degrees for ten minutes. Reduce oven to 350 degrees and bake 30 to 45 minutes longer, or until bubbly and peaches are tender.

RAISIN PIE

Bessie Kemp

1 1/2 c. sugar	1 tsp. nutmeg
1/2 c. butter	1 tsp. cloves
3 egg yolks, beaten	3 tsp. vinegar
1/2 c. cream	1 c. raisins, cooked
1 tsp. cinnamon	3 egg whites, beaten

Combine sugar and spices. Combine beaten egg yolks with cream. Cream butter, sugar and spices. Add egg yolks and cream. Mix remaining ingredients with above, adding the beaten whites last. Pour into a 9-inch pie shell. Bake in 350 degree oven about 50 to 60 minutes, or until brown and puffy.

RHUBARB PIE

Mildred Hoover

5 c. rhubarb	1 egg
2 c. sugar	6 level Tbsp. flour
1 Tbsp. butter	red food coloring

Beat egg and mix with sugar, flour, and butter. Combine with rhubarb. Pour into unbaked pie shell and cover with top shell. Bake 45 minutes at 350 degrees.

PUMPKIN PECAN PIE

Sandra Gillaspie

3 slightly beaten eggs	1 tsp. vanilla
1 c. canned pumpkin	1/2 tsp. salt
1 c. sugar	1 unbaked 9" pastry shell
1/2 c. light or dark corn syrup	1 c. chopped pecans
	cinnamon

In a small mixing bowl combine eggs, pumpkin, sugar, corn syrup, vanilla, cinnamon, and salt. Mix well and pour into unbaked pastry shell. Top with chopped pecans. Bake in moderate oven (350) about 40 minutes. Cool and serve topped with whipped cream.

PECAN PIE

Mildred Hoover

3 eggs (well-beaten)	1 c. broken pecans
1 c. light brown sugar	1 tsp. vanilla
1 Tbsp. butter	dash salt
1 c. light Karo syrup	

Cream butter. Add sugar, syrup, eggs, salt, vanilla, and nuts. Mix well. Bake in unbaked pie shell in hot oven for 10 to 15 minutes, then moderate oven for about 45 minutes.

PEACH PIE

Mildred Hoover

1/2 c. water	unbaked pie shell
1 c. sugar	1/2 c. flour
1 heaping Tbsp. cornstarch	1/2 c. sugar
sliced peaches	2 Tbsp. butter

Cook water, cornstarch, and 1 c. sugar together. Add enough sliced peaches for pie. Fill one unbaked pie shell. Cream together flour, butter, and 1/2 c. sugar and sprinkle over top. Bake at 350 degrees.

LUCKY WHIP PUMPKIN CHIFFON PIE

Mrs. Glen Dimmitt

9-inch baked pie shell, cooled	
1/2 c. brown sugar	1/2 c. milk
1 envelope unflavored gelatin	1 c. canned pumpkin
1/2 tsp. salt	1 envelope Lucky Whip or Dream Whip
1 1/4 tsp. cinnamon	
1 1/4 tsp. pumpkin pie spice	
2 slightly beaten eggs	

Mix sugar, gelatin, salt and spice in saucepan. Blend in eggs, milk and pumpkin. Bring just to a boil over medium heat, stirring constantly. Cool thoroughly. Prepare Lucky Whip according to package directions and fold into pumpkin mixture. Pile lightly in baked pie shell. Chill until firm (2 to 3 hours). Freezes very well.

RHUBARB CRISP

Sandra Gillaspie

4 to 5 c. rhubarb (cut in 1" pieces)	1 c. rolled oats
3/4 c. granulated sugar	1/4 c. flour
2 Tbsp. quick cooking tapioca	1/3 c. brown sugar
1/2 tsp. salt	1/4 c. margarine
1 - 11 oz. can mandarin orange segments, drained	

Combine rhubarb, sugar, tapioca, and salt. Toss lightly to mix. Let stand 30 minutes, stirring occasionally. Stir in oranges. Place in 8 or 9 inch baking dish. Combine oats, flour, brown sugar, and margarine in a small bowl and mix well. Sprinkle over the rhubarb mixture. Bake in 350 degree oven for 40-45 minutes or until rhubarb is tender. Serve with scoops of vanilla ice cream.

ENGLISH LEMON TARTS

Mrs. Nick Martin

3 eggs	2 Tbsp. flour
1 c. sugar	1 stick butter
juice 1 1/2 lemons, rind of one	Pinch salt

Put sugar, flour, and salt in top of double boiler. Mix well. Add 3 whole beaten eggs and lemon juice. Stir constantly until thickened. Add butter. Pour into 9 inch baked pie shell. Top with whipped cream and serve.

TEXAS DESSERT

Erma White

1 c. flour	Cool Whip
chopped pecans	2 - 3 1/4 oz. boxes
1/2 c. oleo	coconut cream pudding
salt	2 1/2 c. milk
1 - 8 oz. pkg. cream cheese	
1 c. powdered sugar	

Mix 1 c. flour, 1/2 c. chopped pecans, 1/2 c. oleo and a few grains of salt. Press into 9 x 13 inch pan. Bake 15 minutes at 350 degrees.

Mix cream cheese, powdered sugar, and 1 c. Cool Whip. Spread over crust. Chill.

Cook coconut cream pudding with milk. Cool, and spread over cheese mixture. Top with 1 c. Cool Whip. Sprinkle with 1/2 c. pecans, chopped. Refrigerate overnight before serving. Serves 10 to 12.

CHERRY CUSTARD DESSERT

Susan Phipps

18 graham crackers	2 beaten eggs
1/2 c. powdered sugar	1/2 c. sugar
1/2 c. butter or oleo	1 large pkg. cream cheese
	1 can cherry pie filling

Mix together crackers, powdered sugar, and butter and line a 9 x 9 inch pan. Mix eggs, sugar, and cream cheese together until smooth and pour over cracker crust. Bake 20 minutes at 325 degrees. Cool until custard stiffens. Spread pie filling on top. Add whipped cream if desired. (May substitute blueberry pie filling - adding 1 tsp. lemon juice to filling.)

CINNAMON SQUARES

Ann Shipman

1 1/2 c. sifted all-purpose flour	4 Tbsp. butter or margarine
1/2 c. granulated sugar	1/2 c. raisins
1/2 tsp. baking powder	2 tsp. brown sugar
1/2 tsp. baking soda	1 tsp. ground cinnamon
1/4 tsp. salt	1/2 c. buttermilk or sour milk
1 beaten egg	
1/4 c. strawberry jam	

In mixing bowl sift together flour, granulated sugar, baking powder, soda, and salt. Cut in butter or margarine till mixture resembles coarse crumbs. Place 1/2 c. mixture in another bowl; add raisins, brown sugar, and cinnamon; set aside. Beat buttermilk and egg into remaining flour mixture. Spread half of the batter into lightly greased 8 x 8 x 2 inch baking pan; sprinkle with raisin mixture. Spoon on jam. Top with remaining batter. Bake in 350 degree oven for 35 to 40 minutes. Cool. Sprinkle with confectioners sugar.

CHOCOLATE FROZEN DESSERT

Mrs. Warren Hill

2 c. powdered sugar	1 tsp. vanilla
1/2 c. oleo	2 beaten egg yolks
2 squares melted chocolate	
3 egg yolks	vanilla wafers, crushed
1/2 c. nuts	1/2 gal. ice cream

Cream powdered sugar and oleo. Add chocolate, 3 egg yolks, 1/2 c. nuts, and vanilla. Fold in 2 beaten egg yolks. Pour this over a layer of crushed vanilla wafers. Chill. Cut 1/2 gal. carton ice cream in 4 pieces and make a layer over chocolate. Top with crushed vanilla wafers.

DEVIL'S FLOAT

Bruce Kimmerle

1 c. flour
 3/4 c. sugar
 1/4 tsp. salt
 2 tsp. baking powder
 1 Tbsp. cocoa
 1/2 c. milk
 1/4 c. nuts
 2 Tbsp. melted butter
 1 tsp. vanilla

SYRUP:
 1/2 c. white sugar
 1/2 c. brown sugar
 1 c. boiling water
 4 Tbsp. cocoa

Combine first five ingredients. Add milk, nuts, butter, and vanilla. Pour batter into a 9 x 12 inch pan. Combine sugars, boiling water, and cocoa for syrup. Mix until sugar is dissolved. Pour syrup over batter and bake for 30 minutes in a 350 degree oven.

STRAWBERRY CRUMB CAKE

Opal VanSant

1 pt. fresh strawberries	3 c. biscuit mix
1 cup sugar	1 c. whipped cream or
1 egg	1 qt. vanilla ice-
3 Tbsp. melted butter	cream
1 c. milk	

Cover berries with 1/2 c. sugar. Allow to stand at room temperature to form juice. Beat egg until thick and lemon colored. Add sugar gradually, beating well. Beat in melted butter and milk. Add biscuit mix and beat until moistened. Batter will be lumpy. Spread into well-buttered dish. Bake in 375 degree oven for 10 minutes. Remove from oven and pour sweetened whole strawberries over top. Bake another 40 minutes, or until brown. Serve with whipped cream or ice cream.

SPICY BANANA BARS

Jean Wallace

1 c. sifted flour	1/4 c. shortening
3/4 c. sugar	1/3 c. mashed ripe bananas
1/2 tsp. baking powder	1 egg
1/4 tsp. soda	1/4 c. milk
1/2 tsp. salt	1/3 c. pecans, chopped
3/4 tsp. cinnamon	
1/4 tsp. cloves	
1/4 tsp. allspice	

Sift together dry ingredients. Combine the shortening and bananas in mixing bowl and beat for two minutes. Add 1 unbeaten egg; beat one minute. Add 1/4 c. milk alternately with dry ingredients, beginning and ending with dry ingredients. Blend thoroughly after each addition. (With electric mixer use low speed.) Stir in the pecans. Spread batter in well-greased and lightly floured 13 x 9 x 2 inch pan. Bake in 350 degree oven for 22 to 25 minutes. Frost while warm. Cut into bars.

LEMON FROSTING:

4 Tbsp. melted butter	4 tsp. lemon juice
2 Tbsp. hot water	2 c. sifted confectioners sugar

Combine the melted butter, hot water and lemon juice. Blend in confectioners sugar.

MEXICAN ICE CREAM TORTE

Barbara Wohlers

1 pkg. (about 7 oz.) coconut cookies	1 pint orange sherbet, softened slightly
3 pints chocolate ice cream, softened slightly	1 c. crushed peanut brittle
3/4 c. chocolate syrup	

Crush cookies fine with a rolling pin or blender. (There should be 2 cups crumbs.) Sprinkle about one third over bottom of an 8 inch spring-form pan. Working rapidly, layer the ingredients in the following way: half of the chocolate ice cream, 1/4 c. of the chocolate syrup, one third of the crumbs, orange sherbet, 1/4 c. chocolate syrup, remaining crumbs, remaining chocolate ice cream, and remaining syrup. Sprinkle peanut brittle over top. Cover with plastic wrap. Place in freezer at least overnight. (Will keep for a week or two.) When ready to serve, loosen torte around edge with a knife, release spring on pan and carefully lift off. Slide torte still on its metal base onto serving plate. Cut into wedges with a sharp knife. Makes 8 to 10 servings.

FOUR-LAYER DESSERT

Mary E. McPherson

1 c. flour	1/2 pkg. large Cool Whip
1/2 c. oleo	2 pkg. instant lemon
1/2 c. chopped nuts (optional)	pudding mix
1 - 8 oz. pkg. cream cheese	2 3/4 c. milk
1 c. powdered sugar	juice of one lemon

Mix flour, oleo, and nuts and spread in bottom of 12 x 8 pan. Bake at 375 degrees for 15 minutes or until light brown. Cool. Mix cream cheese, powdered sugar, and Cool Whip. Spread on top of cool crust and refrigerate 15 minutes. Beat at low speed instant pudding mix and milk for two minutes. Add lemon juice. Spread on top of other layers. After pudding sets, spread with thin layer of Cool Whip. Refrigerate overnight. Will keep two or three days.

REFRIGERATOR DESSERT

Louise Messer

20 single graham crackers	1 large can Carnation
1/4 lb. butter or margarine	milk
1 pkg. lemon jello	1/2 c. sugar
1 c. boiling water	1 large pkg. cream cheese

Crush crackers to fine crumbs. Add melted butter; mix well and press half in the bottom of a long baking dish; save other half for topping. Add boiling water to the jello and set aside to cool. Beat the cold milk until it is the consistency of whipped cream. Beat the cream cheese and sugar together until smooth. Add the milk, cheese mixture, and jello and whip until blended. Pour into pan, top with remaining crushed crumbs and let stand in the refrigerator at least 8 hours. May be served with whipped cream.

BLUEBERRY CHEESE CAKE

Ann L. Crain

graham cracker crust, unbaked
 2 eggs
 1 c. sugar
 1/2 tsp. vanilla
 1 large pkg. cream cheese
 1 small pkg. cream cheese
 1 can blueberries
 2 Tbsp. cornstarch
 2 Tbsp. lemon juice

Beat eggs. Add 1/2 c. sugar, vanilla, and cream cheese. Mix until smooth. Pour into graham cracker crust and bake at 350 degrees for 20 minutes. Cool.

Drain one can of blueberries. To the juice, add 2 Tbsp. cornstarch, 2 Tbsp. lemon juice, and 1/2 c. sugar. Cook until thick. Add berries when juice mixture is cool. Top cake with fruit mixture and chill overnight. Top with sweet whipped cream.

DANISH KRINGLE

Mrs. H. L. Sellers

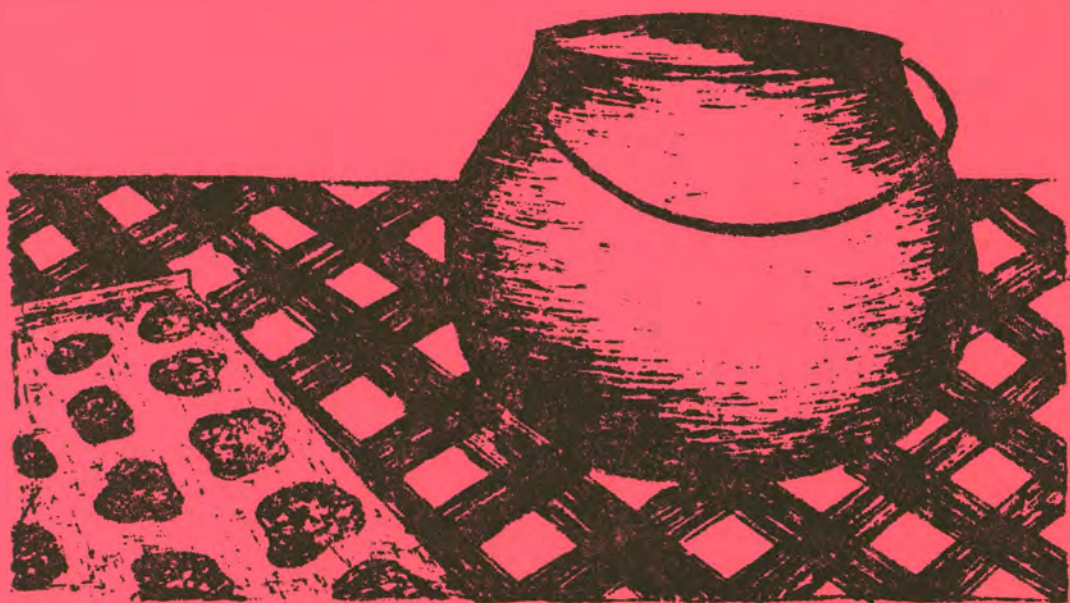
4 c. flour
 1 tsp. salt
 3 Tbsp. sugar
 1 c. shortening
 1 c. lukewarm milk
 1 cake yeast (dissolved in
 1/4 c. water)
 3 eggs

Mix together flour, salt, sugar, and shortening as for pie crust. Add lukewarm milk, yeast, and eggs, and mix well. Let rise 1 hour. Divide into three or four parts. Roll as for pie, thin in oblong shape. Place on cookie sheet and spread through center lengthwise with butter, brown sugar, nuts and raisins. Fold by bringing outer edges up and over filling. Let rise one hour and bake. Ice with thin buttercream icing and sprinkle with coconut.





COOKIES



SURPRISE COOKIES

Ann Shipman

1 c. butter	1 tsp. vanilla
1 c. white sugar	3 c. flour
1/2 c. brown sugar	1 tsp. salt
2 eggs	1/2 tsp. soda
2 Tbsp. water	

Mix ingredients in order given and chill at least 2 hours. Wrap dough around chocolate covered mints, chocolate kisses or chocolate peanut butter cups. Be certain dough is completely wrapped around candy. Bake 10-12 minutes on greased cookie sheet in 375 degree oven.

HOP 'N SKIP COOKIES

Ada Edwards

1/3 c. shortening	1/4 tsp. soda
1/3 c. sugar	1 tsp. baking powder
1/2 c. mild molasses	1 c. grated carrots or grated raw sweet potatoes
1 egg	1/4 c. raisins
1/4 c. non-fat dry milk	1 1/4 c. rolled oats
1/4 tsp. cinnamon	
1/2 tsp. salt	

Cream together shortening, sugar, molasses, and egg. Sift together non-fat dry milk, flour, spices, soda and baking powder; stir into creamed mixture. Add grated carrot or sweet potato, raisins, and oats. Mix well. Drop by rounded teaspoons on lightly greased cooky sheet. Bake at 375 degrees for 8 to 10 minutes, until edges are lightly browned. Do not overbake. Makes about 4 dozen.

EASY BARS

Mary E. McPherson

1 large (12 oz.) pkg.
chocolate bits
1 c. peanut butter

1/2 pkg. miniature marsh-
mallows
1 c. salted peanuts

Melt chocolate bits and peanut butter in double boiler until hot enough to pour. Butter a 9 x 12 inch cake pan. Spread just enough of chocolate mixture to cover bottom of pan. Spread marshmallows evenly over this and sprinkle peanuts over the marshmallows. Pour remainder of hot mixture over all. Refrigerate.

ORANGE BALLS

Mrs. Henry Mairet

1 - 7 1/2 oz. pkg.
vanilla wafers
3/4 c. coconut

3/4 c. powdered sugar
1/2 c. frozen orange juice
concentrate (undiluted)

Crush wafers; mix with coconut and sugar. Add concentrate and mix well. Form into 1 inch balls. Roll balls in powdered sugar. Store in covered container in refrigerator overnight. These will freeze and keep indefinitely. Yield 30 - 34.

OATMEAL-COCONUT COOKIES

Hazel Hirschler

1 c. shortening or oleo
1 c. sugar
1 c. brown sugar
2 eggs
2 c. flour

1 tsp. baking powder
1 tsp. baking soda
1 1/2 c. oatmeal
1/2 c. coconut
1/2 c. nuts

Mix all ingredients. Refrigerate. Drop in small macaroons and bake at 350 degrees for 10 minutes.

GRANNY'S SOUR CREAM SUGAR
COOKIES

Genevieve Clingman

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs, beaten
1 c. sour cream

Vanilla
2 tsp. baking powder
1 tsp. salt
1 tsp. soda
Flour

Cream together shortening, sugar, and brown sugar. Add eggs, sour cream, and vanilla or other flavor. Sift and add: baking powder, salt, soda, and flour to roll (about 4 1/2 c.) Roll on floured board and cut.

DATE BALLS

Lillian B. Thada

1 stick butter or margarine
1 c. white sugar
1/2 c. finely chopped nuts
1 c. chopped dates
1 egg, beaten

1 tsp. vanilla
2 1/2 c. Rice Krispies
3/4 c. coconut
1/4 c. chopped nuts

Melt butter. Add sugar, nuts, dates, and egg. Cook 10 minutes over low heat, stirring so mixture does not scorch. Remove from heat, add vanilla. Pour over Rice Krispies and mix well. Shape into balls and roll in mixture of coconut and nuts. Refrigerate at least 1 hour. May be stored in a sealed tin.

CHOCOLATE MARSHMALLOW BARS

Mrs. Glen Dimmitt

1 c. shortening
 1 1/2 c. sugar
 4 eggs
 1 1/2 c. flour
 1 tsp. baking powder
 1/2 tsp. salt

4 Tbsp. cocoa
 1/2 c. nuts
 2 Tbsp. water
 Vanilla flavoring

Cream shortening and sugar; add eggs. Sift dry ingredients and add nuts. Spread on a greased cookie sheet. Bake 25 to 30 minutes at 350 degrees. After removing from oven, spread on one jar of marshmallow cream. Cool, then frost with chocolate butter frosting.

HAWAIIAN BAR

Opal VanSant

1 c. flour
 1/4 tsp. soda
 1/4 tsp. salt
 2/3 c. brown sugar, packed
 1/3 c. soft shortening
 or oil
 1/2 c. coconut

1 egg, beaten
 1/3 c. milk
 1/2 tsp. vanilla
 1 c. uncooked quick oat-
 meal
 1/2 c. chopped nuts
 Dash allspice and nutmeg

Mix all ingredients and place in 7 x 11 inch pan. Bake at 350 degrees for 25 to 30 minutes.
 Glaze.

ORANGE GLAZE:

1/2 c. granulated sugar
 3 Tbsp. orange juice

1 tsp. orange rind

Combine and boil 3 minutes.

MARASCHINO CHERRY BARS

Mrs. Henry Mairret

LAYER I:

1/2 c. flour
 1/4 tsp. soda
 1/8 tsp. salt
 1/2 c. brown sugar
 1/3 c. oatmeal
 1/3 c. butter, melted

LAYER II:

1/4 c. flour
 3/4 c. white sugar
 1/2 tsp. salt
 2 eggs, beaten
 1/2 c. maraschino cherries
 1/2 c. coconut
 1/2 c. nuts

Mix layer 1 ingredients together and press in pan. Mix remaining ingredients. Pour over base and bake at 350 degrees.

KRINGLA (Norwegian Pastry)

Marjorie A. Evans

1 c. white sugar
 1/4 c. brown sugar
 1/2 c. Crisco
 1 egg, well-beaten
 1 c. buttermilk

3 1/2 c. flour
 1 tsp. baking powder
 1 tsp. soda
 1/4 tsp. salt
 Vanilla

Mix and chill for 2 hours. Roll out and bake at 425 degrees for 5 to 7 minutes. Use upper shelf to brown.

SUGAR COOKIES

Mrs. Weston Stewart

1 c. powdered sugar
 1 c. granulated sugar
 1 c. shortening
 1 c. butter
 2 eggs

1 tsp. vanilla
 1 tsp. soda
 1 tsp. cream of tartar
 4 c. flour

Mix in order given. Roll into balls; dip bottom of glass into water then sugar and press balls flat. Bake at 375 degrees for 10 minutes, or until done.

HONEY PECAN COOKIES

Donna Wheeler

1 c. white sugar
 3/4 c. oleo
 1 egg
 1/4 c. honey

1 tsp. vanilla
 2 1/2 c. flour
 1 tsp. soda
 1 c. pecans

Mix sugar, oleo, egg, honey, and vanilla until light and fluffy. Add flour, soda, and nuts. Drop by teaspoons and flatten with lightly floured glass. Bake at 350 degrees until golden brown and puffy. Leave on cookie sheet until cooled. They will be soft and chewy and freeze well.

BEST YET SUGAR COOKIES

Bertha Hemm

1 c. powdered sugar
 1 c. white sugar
 2 eggs
 1 c. oleo
 1 c. vegetable oil

4 c. + 4 rounded Tbsp.
 flour, sifted
 1 tsp. salt
 1 tsp. soda
 1 tsp. cream of tartar

Cream sugar and oleo; add eggs, then oil. Add dry ingredients and mix. Roll into ball; then roll in sugar. Flatten and bake on ungreased sheet at 350 degrees for 15 minutes. Do not brown -- cookies should be white.

FUDGE BARS

Norma Johnson

1/2 c. butter or oleo	1/2 tsp. salt
4 Tbsp. cocoa	1/2 c. nuts
2 eggs, beaten	1 tsp. vanilla
1 c. sugar	
1 c. flour	

Melt butter and cocoa together and cool. Mix eggs and sugar together. Add cocoa mixture. Add flour, salt, nuts, and vanilla. Spread mixture over 8 x 8 inch greased pan. Bake at 350 degrees, 25 to 30 minutes.

Frost while hot: 2 Tbsp. butter, 2 Tbsp. cocoa, 2 Tbsp. hot milk, 1 c. powdered sugar. Cut while warm.

BLACK 'N' WHITE BROWNIES

Sandra Gillaspie

WHITE LAYER:	DARK LAYER:
3/4 c. sifted flour	3/4 c. flour
1/4 tsp. baking powder	1/2 tsp. baking powder
1/4 tsp. salt	1 square chocolate
1/2 c. sugar	1/3 c. butter
1 c. oatmeal	1/4 tsp. salt
1 c. coconut	1 c. brown sugar
2/3 c. melted butter	2 eggs, beaten
2 Tbsp. milk	2 Tbsp. milk
	1 tsp. vanilla
	nutmeats

WHITE LAYER: Sift dry ingredients. Combine with oatmeal and coconut. Stir in butter (melted) and cream. Pat into greased 9 x 13 inch pan. Bake at 350 degrees 10 to 12 minutes. **DARK LAYER:** Melt chocolate and butter. Sift baking powder, salt. Add sugar, eggs, milk, nuts, vanilla and mix. Spread over baked white layer. Bake at 325 degrees for 25-30 minutes. Frost with chocolate frosting.

FESTIVE JEWELS

Mrs. Dean Mitchell

1 c. butter
 1/2 c. sugar
 3 hard-cooked egg yolks

1 tsp. vanilla
 2 c. sifted flour
 Strawberry or currant jelly

Cream together butter and sugar until fluffy and light. Break up egg yolks with a fork, then, beat into creamed mixture. Blend well. Add vanilla. Gradually stir in flour. Chill 1 hour. Shape dough into 1 inch balls and place about 1 inch apart on ungreased baking sheet. Make a small dent in top of each cookie with finger. Bake at 375 degrees for 10 minutes. Remove from oven and fill dents with jelly. Return to oven and bake a minute or two to set jelly. Yield: about 60 cookies.

CHOCOLATE TEA SQUARES

Mrs. Cliff Thoma

1/2 c. butter
 1/4 c. sugar
 Salt
 2 c. graham cracker crumbs
 1 c. fine coconut

5 tsp. cocoa
 1 tsp. vanilla
 1/2 c. chopped English
 walnuts
 1/4 c. glace cherries

Blend butter, sugar, cocoa, vanilla, and salt in double boiler. Add 1 beaten egg. Remove from hot water and stir in two c. graham cracker crumbs, coconut, walnuts and cherries. Spread in a 9 x 9 inch pan and place in refrigerator to set. Ice with 2 c. powdered sugar and 1/4 c. melted butter and vanilla. Add enough cream to spread over the mixture. When set, cover with melted Dot chocolate; cut in squares before it hardens so chocolate doesn't crack. Should make about 30 squares.

CANDIED FRUIT MOUNDS

Mrs. Otis Hoover

1 c. butter	1/8 tsp. ginger
1/2 c. brown sugar	3/4 c. finely chopped mixed fruit
1/2 c. granulated sugar	1/2 c. chopped pecans
1 tsp. rum flavoring	2 1/8 c. flour
1 egg	

Cream butter and sugar. Add flavoring, egg, nuts, fruit, and mix well. Mix in flour. Bake at 375 degrees for 10 to 15 minutes.

SOUR CREAM SUGAR COOKIES

Donna Wheeler

1 c. butter	2 tsp. soda
1 1/2 c. white sugar	1 tsp. vanilla
3 eggs	1 tsp. cream of tartar
1 - 8 oz. carton sour cream	3 1/2 c. flour

Cream butter and sugar thoroughly, then add eggs and mix well. Stir soda into sour cream, then add to creamed mixture. Add remaining ingredients. Drop by teaspoons and flatten with a glass or chill dough and roll out on lightly floured board. Bake at 350 degrees about 8 minutes, or until edges turn light brown. Do not overbake. Yields about 4 dozen.

EASY COOKIE

Ada Edwards

1 c. sugar	1 tsp. soda
1 egg	1 1/4 c. flour
1 c. oatmeal	1/4 tsp. salt
1 stick margarine	1 tsp. vanilla
1/8 tsp. cinnamon	Nuts (optional)

Mix all together; drop by teaspoons on cookie sheet. Bake 10 to 12 minutes at 350 degrees.

POTATO CHIP COOKIES

Mrs. Frank J. Rizor

- | | |
|-----------------------|-----------------------------------|
| 1 stick margarine | 1 tsp. soda |
| 1 c. brown sugar | 2 c. crushed potato chips |
| 1 c. granulated sugar | 1 - 6 oz. pkg. butterscotch chips |
| 2 eggs | 2 tsp. vanilla |
| 2 c. flour | |

Cream margarine and sugar well; add eggs, one at a time, beating well. Add remainder of ingredients and mix well. Drop by teaspoons on cookie sheet and bake at 350 degrees about 10 to 12 minutes. Makes 4 to 5 dozen cookies

SPICED SESAME BARS

Carol Edeker

- | | |
|-------------------|-----------------------------|
| 1 c. sifted flour | 1/4 tsp. ginger |
| 1/2 tsp. salt | 2 eggs |
| 1/2 tsp. soda | 1 1/2 c. brown sugar |
| 1/2 tsp. allspice | 6 Tbsp. butter or margarine |
| 1/2 tsp. cinnamon | 1/2 c. toasted sesame seed |

Spread seeds in shallow pan; heat at 350 degrees for 10 minutes, stirring occasionally. Beat eggs and sugar well; then add shortening. Add all dry ingredients (except sesame seeds) and mix well. Sprinkle half of seeds over bottom of greased pan; pour in batter; top with remaining seeds. Bake at 350 degrees for 20 minutes in 9 x 12 inch pan.

FROSTED CREAMS

Ada Edwards

1 c. sugar	1/2 tsp. allspice
1/2 c. shortening	1/2 tsp. cinnamon
2 1/2 c. flour	1 c. chopped raisins or
2 Tbsp. molasses	dates
1 egg	Chopped nuts
1/2 tsp. soda	

Cream sugar and shortening; add molasses and egg; beat well. Add water and stir; sift in flour mixed with spices; last add nuts and raisins. Spread on cookie sheet. Bake about 40 minutes at 350 degrees. Spread with frosting while warm. (1 c. powdered sugar moistened with hot water soft enough to spread.) Cut into squares while warm.

CHOCOLATE CHIP SQUARES

Marge Sutton

2/3 c. shortening	1 c. sifted flour
1/2 c. sugar	3/4 tsp. salt
1/2 c. brown sugar	3/4 tsp. soda
2 eggs	1 c. oatmeal
1 tsp. vanilla	1 pkg. chocolate chips

Cream shortening and sugar. Add eggs and vanilla. Sift dry ingredients and stir in. Add oatmeal and chips. Preheat oven to 350 degrees. Bake in greased pan (13 x 9 inches) for about 25 minutes. While still warm, sprinkle with sifted confectioners sugar. Yield: about 3 dozen.

BCN BON COOKIES

Esther Whitaker

1 c. peanut butter
 1 c. powdered sugar
 1 c. pecans, finely
 ground

1 c. dates, finely ground
 Pastel colored bark

Combine butter, sugar, pecans, and dates and mold into balls the size of walnuts. Freeze on cookie sheet covered with plastic. To complete, melt in double boiler pastel colored bark and coat balls.

CHOCOLATE WHEAT GERM GEMS

Ada Edwards

1 1/2 c. sifted flour
 1/2 tsp. baking powder
 1/2 tsp. salt
 1/2 c. butter or margarine
 1 c. brown sugar, firmly
 packed
 1/2 c. milk

2/3 c. wheat germ
 2 squares unsweetened
 chocolate, melted
 1/2 c. coarsely chopped
 nuts
 1 1/2 tsp. vanilla

Sift together the first three ingredients. Cream butter or margarine and brown sugar. Add dry ingredients and milk; mix well. Blend in remaining ingredients. Drop batter by teaspoons onto greased baking sheet. Bake at 375 degrees until done (12 to 15 minutes). Yield: About 2 1/2 dozen cookies.

SUGAR COOKIES

Glessie Parsons

1/2 c. butter
 1 c. sugar
 1 egg
 2 Tbsp. milk

1/2 tsp. salt
 2 tsp. baking powder
 1 1/2 c. flour
 1/2 tsp. vanilla

Cream butter and sugar; beat in egg, milk and vanilla. Mix and sift dry ingredients. Add to creamed mixture; mix well. Drop from teaspoon on ungreased baking sheet. Bake at 375 degrees for 8 minutes. Remove from sheet and cool on wire rack. Yield: about 40 cookies. (55 calories each)



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ALMOND BRITTLE

Mrs. Roy Simpson

1 c. whole blanched almonds
 1/2 c. sugar
 2 Tbsp. butter
 1/2 tsp. vanilla
 3/4 tsp. salt

Heat almonds, sugar and butter in heavy skillet over medium heat, stirring constantly until almonds are toasted and sugar golden brown - about 15 minutes. Stir in vanilla. Spread on sheets of foil. Sprinkle with salt. When cool, break apart.

PECAN ROLL

Rosalie A. Hill

2 c. white sugar
 1 c. brown sugar
 1 c. cream
 1/2 c. white syrup

Combine all ingredients in sauce pan. Bring to a boil until mixture is at soft ball stage. Remove from heat and cool slightly. Add 1/2 tsp. vanilla and beat until stiff. Form into a roll and roll in chopped pecans. Cool completely and slice in desired pieces.

MERINGUE SURPRISES

Sandy Gillaspie

2 egg whites
 1/8 tsp. salt
 1/8 tsp. cream of tartar
 1 tsp. vanilla
 3/4 c. sugar
 1 - 6 oz. pkg. chocolate chips

Beat egg whites, salt, cream of tartar and vanilla until it forms stiff peaks. Add sugar gradually and beat until stiff peaks. Fold in chocolate chips. Bake at 350 degrees for 25 minutes.

NEVER FAIL WHITE FUDGE

Esther Whitaker

1/3 cup dark corn syrup	5 c. sugar
1 - 14 oz. can evaporated milk	1 c. whole pecans
1/4 lb. butter	1 tsp. vanilla

Blend milk, syrup and butter over low heat until butter melts. Add sugar, a cup at a time stirring constantly. Cook over medium heat in cast iron dutch oven or other heavy pan, stirring constantly until thermometer reads 232 degrees. Remove from heat, cool to 95 degrees. Beat with mixer at high speed until creamy and starts to lose shiny look. Add pecans; pour in buttered pan to cool, cut. Improves in flavor if stored tightly - covered a few days. For chocolate fudge add 5 squares unsweetened chocolate.

PEANUT BRITTLE

Ann Shipman

4 c. white sugar	2 lbs. raw peanuts
2 c. white Karo syrup	

Combine all ingredients in large kettle with heavy bottom. Stir and cook to 290 degrees (hard crack stage). Remove from heat and add 2 Tbsp. soda. Stir 1/2 minute. Pour quickly onto 2 large cookie sheets, which have been greased. Break apart when cold.

LIGHT BROWN FUDGE

Mrs. Warren Hill

2 c. sugar	1 c. cream or milk
1 c. brown sugar	1 Tbsp. butter
2 Tbsp. cocoa	1 tsp. vanilla
2 Tbsp. corn syrup	

Cook sugars, cocoa, corn syrup and milk to soft ball stage. Let cool. Add 1 Tbsp. butter and 1 tsp. vanilla. Beat until starts to lose gloss. Add nuts if desired.

PECAN CANDY

Wanda Richmond

1 c. buttermilk	3 Tbsp. white or dark syrup
1/2 c. oleo	2 c. pecans
2 c. sugar	1 tsp. vanilla
1 tsp. soda	

Combine first five ingredients and cook to soft ball stage. Remove from heat. Cool slightly. Beat and add vanilla and nuts. Drop on greased cookie sheet.

SPONGE CANDY

Mrs. Harry Cook

1 c. sugar	1 Tbsp. vinegar
1 c. dark corn syrup	1 Tbsp. soda

Combine sugar, corn syrup, and vinegar. Cook and stir until sugar is dissolved. Stop stirring. Using candy thermometer, cook until 300 degrees. Remove from heat and stir in (quickly) 1 Tbsp. soda. Pour into greased 9 inch pan and let cool. Remove from pan and break into pieces. Cover with melted chocolate.





MISCELLANEOUS



FURNITURE POLISH

Mrs. George Consbrock

1/3 c. boiled linseed oil (This can be purchased at
a paint dealer. DO NOT boil linseed oil yourself.)
1/3 c. turpentine
1/3 c. vinegar

Mix all ingredients. Shake well before using.

PUNCH

Hazel Hirschler

2 pkg. Koolade, cherry or lime	1 small can frozen orange juice
2 c. sugar	1 tall can pineapple-grape- fruit juice
1 small can frozen lemonade	
1 tall can pineapple juice	

Mix Koolade with 2 c. sugar and 2 c. water. Boil and cool. Add 1 1/2 quarts water, frozen lemonade, frozen orange juice, pineapple-grapefruit juice and pineapple juice. Freeze until slushy, or just cool. When ready to use add ice and 1 bottle of ginger ale.

HOT CHOCOLATE MIX

Susan Phipps

1 box (8 qt. size) instant milk	1 - 6 oz. jar coffee whitener
1 c. powdered sugar	1 - 1 lb. can instant choco- late mix (not cocoa)

Sift ingredients together. Store in airtight containers. For one cup of chocolate, add boiling water to 1/4 c. mix. Recipe makes 48 cups.

CUP OF CHEER

Jack Dilley

1 c. sugar	3 c. orange juice
12 whole cloves	1 qt. cider
2 (2" piece) cinnamon sticks	1/2 c. water
6 c. grapefruit juice	

In saucepan, combine sugar, 1/2 c. water, the cloves and cinnamon. Bring to boil. Reduce heat and simmer for 20 minutes. Strain. In large bowl, combine fruit juices and cider; mix well. Stir in sugar syrup. Reheat and serve hot. Also good chilled. Make 2 weeks ahead and reheat over and over without destroying flavor. Makes 26 punch cup servings. Garnish with orange slices pierced with short cinnamon stick if desired.

RELISH

Mrs. G. J. Hemm

4 c. carrots	2 c. sugar
4 c. celery	2 c. vinegar
2 green peppers	2 Tbsp. salt
2 pimientos	2 Tbsp. celery seed
4 tart apples	

Chop or grind all. Add sugar, salt, and celery seed. Cook gently until carrots and celery are almost tender. Pour into hot sterilized jars. (A delicious relish for pork roast or chops)

GREEN TOMATO RELISH

Ann L. Crain

4 qt. chopped green tomatoes
 Salt 1/2 tsp. cinnamon
 3 medium onions 3 Tbsp. white mustard
 3 green peppers seed
 1 qt. vinegar 1/2 tsp. hot pepper
 4 c. sugar

Combine tomatoes and 3 Tbsp. salt. Let stand overnight. Drain well. Chop onions and green peppers. Add remaining ingredients and 2 Tbsp. salt. Boil until tender. Can while hot.

CORN RELISH

Margaret Maple

1/2 c. sugar 1/4 tsp. Tobasco
 1/2 tsp. salt 1 can whole kernel corn,
 1/2 tsp. celery seed drained
 1/4 tsp. mustard seed 2 Tbsp. chopped green
 1/2 c. vinegar pepper
 1 Tbsp. chopped red 1 Tbsp. minced onion
 pimiento

In saucepan heat sugar, salt, celery seed, vinegar, and Tobasco to boiling and boil 2 minutes. Remove from heat and stir in remaining ingredients. Cool and refrigerate in covered bowl. Better if it stands several days. Makes 2 cups.

SWEET PEPPER HASH RELISH

Ann L. Crain

24 green peppers	3 c. vinegar
12 red peppers	3 Tbsp. salt
12 onions	2 lbs. sugar
1 bunch celery	

Grind onions, peppers, celery; then put all together and cover with boiling water. Let stand 5 minutes. Drain well. Stir vinegar, salt and sugar together. Add to other ingredients. Boil 20 minutes and can hot. Makes 6 pints.

PICKLES (1 quart)

Mrs. Harry Cook

Cucumbers	SYRUP:
2 Tbsp. salt	2 c. sugar
2 Tbsp. dry mustard	1 c. water
	1 stick cinnamon and cloves (in a bag)

Place cucumbers (cut lengthwise) in jar. Add salt and dry mustard. Fill jar with vinegar, undiluted. Seal. Shake jars each day for 7 days. Let stand for at least 6 weeks.

SYRUP: Boil all ingredients for 5 minutes and let cool overnight. Pour off brine from jars of cucumbers and rinse with cold water. Fill with syrup and seal.

SWEET DILL PICKLES

Esther Whitaker

1 qt. Kosher dill pickles	1/4 c. vinegar
1 1/2 c. sugar	1 cinnamon stick
3/4 c. water	

Drain pickles and rinse with clear water. Cut into chunks and put back into jar. Combine sugar, water, vinegar, and cinnamon stick. Bring to boil. Pour over pickles. Cool and place in refrigerator for a few days.

SWEET-SOUR PICKLES

Hazel Hirschler

1 gallon pickles	1/2 oz. stick cinnamon
1 pt. salt	1/2 oz. whole cloves
1 Tbsp. alum	6 c. sugar
1 oz. celery seed	5 pts. vinegar (dilute if too strong)

Soak one gallon pickles in brine of 1 pint salt to 1 gallon water for one week. Drain and cover with 1 Tbsp. alum to 1 gallon boiling water. Let stand 24 hours. Drain and split or slice in chunks. Cover with boiling water. Let stand 24 hours. Drain and cover with boiling liquid: 1 oz. celery seeds, 1/2 oz. stick cinnamon, 1/2 oz. whole cloves, 6 c. sugar, 5 pints vinegar). Each morning reheat liquid, add 1 c. sugar and cover pickles. (Do this for 3 mornings). Seal in sterile jars on the third morning. If left in stone jar, reheat each morning for remainder of 1 week -- ready to use from jar -- no canning necessary.

VEGETABLE DIP

Ila Hemm

1 c. sour cream 1 Tbsp. Bean Monte
1 c. mayonnaise 1 Tbsp. dill weed

Mix together and let set. (Especially good with radishes)

VEGETABLE DIP

Mary Selig

1/2 c. dairy sour cream 1 Tbsp. dry onion soup mix
1/2 c. mayonnaise or 1/2 tsp. worcestershire sauce
 miracle whip
1/2 c. Cheese Whiz or
 other processed cheese
 spread

Mix in bowl with electric mixer until smooth.
Refrigerate until serving. Yield: 1 1/2 cups.
(Good for chips and crackers too)

PINEAPPLE BAKE

Mrs. Roy Simpson

1 #2 can pineapple tidbits 1 c. sugar
 or chunks 1/2 stick of butter or
6 slices of bread oleo

Drain pineapple and break up bread in small pieces.
Add to pineapple. Heat pineapple juice, sugar and
butter to boiling. Pour over pineapple and bread
mixture. Place in casserole. Bake at 350 degrees
about 30 minutes. (Good with fowl or ham.)

FISH GARNISHES

Ruth B. Hunt

1. Lay strips of green pepper, or pimiento, on lemon slices to resemble the spokes of a wheel. Center with a stuffed anchovy.
2. With a pastry tube form a rose made of lemon butter on a large round pickle slice.
3. Cut an unpeeled cucumber in 1 1/2 inch slices. Scoop out centers to form small cups. Scallop the top edge of each and fill with chili sauce or relish.
4. Cut lemons into baskets with scalloped edges and little handles. Scoop out and fill with tartar sauce. Tie a sprig of parsley on each handle.
5. Cut a small pickle in thin slices lengthwise to 1/2 inch of the end. Spread each out like a fan on a thick slice of lemon.
6. Alternate slices of carrot and cucumber around a small fish. Peel and notch the edges of each before slicing.
7. Cut small lemons in half crosswise. Make deep scallops in each. Place pieces of pimiento in the scallops and top with a sprig of parsley.
8. Lay thin strips of celery and carrot through green pepper rings.
9. Place a slice of lemon on a tomato slice. Top with parsley and slice of stuffed olive.

BANANAS

Ruth B. Hunt

Whole bananas
Butter

Powdered sugar

Saute whole bananas in butter, until tender, allowing 1 banana and 1 Tbsp. of butter per serving. Sprinkle with powdered sugar. Place under a 450 degree broiler flame to brown.

SOPAPILLAS

Jack Dilley

Flour	Salt
Pure Lard	Water
Baking Powder	

1 1/2 tsp. baking powder to each c. of flour;
 1/2 level Tbsp. of lard to each cup of flour; 1/4
 tsp. salt to each c. of flour; enough lukewarm water
 to knead. Knead stiff, not soft. Roll out thin; cut
 and deep fry in 400 degree heat. Serve with honey.

HOMEMADE NATURAL CEREAL

Mrs. John B. Willson

3/4 c. Wesson or Mazola oil	
3/4 c. honey (or use part molasses)	1 1/2 c. mixed: raisins or chopped dates, shelled
6 c. rolled oats	sunflower seeds, chopped
9 Tbsp. wheat germ	nutmeats
1 c. coconut (shredded)	

Combine first four ingredients. Add nuts and
 raisins and coconut. Bake in a shallow pan for 10 to
 15 minutes at 350 degrees. Stir occasionally. Store
 in covered jar. (Good with milk, or as is for snack
 ingredients)

WAFFLES (without sugar)

Mrs. George Consbrock

1 3/4 c. flour	2 c. buttermilk
1 tsp. baking powder	1/8 c. salad oil
1 tsp. soda	2 eggs
1/2 tsp. salt	

Sift dry ingredients. Add buttermilk, oil, and
 eggs. Beat until well-blended.

RICE WAFFLES

LaVonne Dilley

1 c. cold cooked rice	1/4 tsp. salt
1 1/2 c. sifted all-purpose flour	2 eggs, beaten
3 tsp. baking powder	1 1/4 c. milk
1 Tbsp. sugar	1/3 c. salad oil

Cook and cool rice. Sift flour, baking powder, sugar and salt together. Combine eggs, milk, salad oil, and rice, blending well. Add sifted dry ingredients; beat only until smooth. Bake in hot waffle iron. Makes 4 waffles.

BAKED CARAMEL CORN

Mrs. Frank J. Rizor

2 c. brown sugar	1/2 c. white sugar
1 c. butter or oleo	1/4 tsp. cream of tartar
1 tsp. salt	1 tsp. soda

Cook the sugar, oleo, salt, syrup and cream of tartar for six minutes; then remove from fire and add soda. Pour mixture over large mixing bowl of popped corn. Spread corn on cookie sheet and bake for 1 hour in 200 degree oven.

POPCORN BALLS

Opal VanSant

2 c. Karo	1/2 c. water
1 3/4 c. granulated sugar	1 tsp. vanilla
4 qt. popped corn	

Combine Karo, sugar, and water. Boil to hard ball stage (250 degrees). Add vanilla; pour into popcorn. Stir until coated. Grease hands with butter and form popcorn into balls. Makes 10

NUTS AND BOLTS

Ruth Drobny

2 c. Chex or Kix cereal	1/2 c. (1 stick) butter
1 c. Cherrios or OK's	or margarine
2 c. tiny cheese crackers	1 tsp. worcestershire
2 c. pretzel sticks	sauce
1/2 lb. mixed nuts	1/4 tsp. garlic salt
	1/4 tsp. celery salt

Combine cereal and nuts in shallow pan (9 x 13 inches). Melt butter and seasonings, and add to the mixture in pan. Stir and salt lightly. Bake slowly in 250 degree oven for 1 hour, stirring every 15 minutes. Cool. Store in tightly covered container.

GRAPE JELLY

Mildred Hoover

6 1/2 c. sugar	1 bottle Certo
2 1/2 c. water	3 - 6 oz. cans frozen
	grape juice concentrate

Combine in 8 qt. kettle 6 1/2 c. sugar and 2 1/2 c. water. Bring to boil, stirring constantly. Boil hard for 1 minute. Remove from heat. Stir in 1 bottle Certo. Add frozen grape juice concentrate (thawed). Pour in scalded glasses and seal. (12 - 6 oz. glasses)

GRAPE JAM

Opal VanSant

1 quart ripe grapes 1 quart cane sugar
 (Concord)

Place grapes in pan with sugar and mash. Bring to a boil. Remove from heat and rub through a colander. Discard seeds. Return to heat and boil to the right thickness. Put in jars. Cover with wax. Makes 4 or 5 glasses.

GRAPE JELLY

Mrs. Cliff Thoma

Wash grapes, and be sure that there are some green ones included to produce the pectin for jellying. Do not add water. Cook until grapes are pulpy and juicy. Strain in a cloth bag. For six cups of juice, add nine cups of sugar. Have the juice come to rolling boil before pouring over the sugar. Stir well. No cooking is necessary. Pour in glasses and seal with parafin.

PEAR HONEY

Mrs. Cliff Thoma

Peel pears and put through food grinder using coarse blade. Pour off extra juice after grinding. Do not grind too much at a time or it will turn dark in color. Combine three cups of ground pears with one cup of crushed pineapple and three scant cups of sugar. Stir frequently while cooking as it will stick easily. Cook this mixture until it looks clear and is the consistency of marmalade.

SANDWICH SPREAD

Bertha Herun

1 pint green tomatoes, ground	3 eggs, well-beaten
2 red peppers, ground	1 c. sugar
2 green peppers, ground	1 c. sour cream
1 tsp. salt	2 Tbsp. prepared mustard
1/2 c. water	2 Tbsp. flour
1/2 dozen sweet peppers, ground	1/2 c. vinegar

Combine tomatoes, peppers, and salt. Let stand a few minutes; then drain off the juice. Add the water and cook until vegetables are tender. Then add pickles. Combine remaining ingredients and boil until thick. Add tomato mixture. Cook a short time and seal in jars.