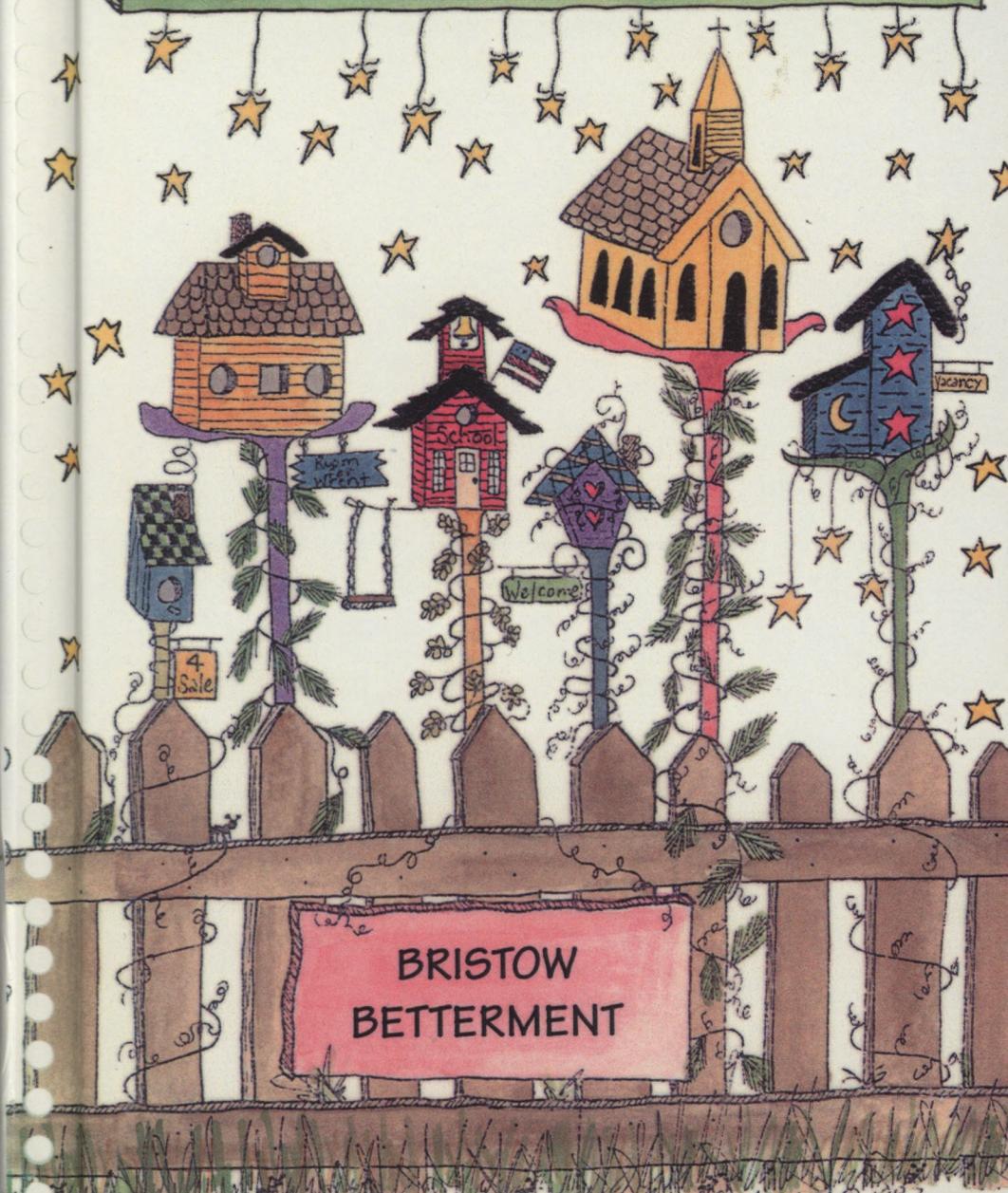


# Bristow 125th Anniversary COOKBOOK



## BRISTOW HISTORY

The original town was platted on 100 acres in 1854 by H.A. Zany and George L. Dill, and called West Plains.

The first post office in the area was established at Pendleton Grove (of Bristow) in 1855 with H.A. Zany as post master. Then, there already a town named West Plains in another part of Franklin, all the mail had to be Boylan's Stock. The office was moved to the new town of West Plains, but the mail was still addressed Boylan's Grove. The name was then changed to Bristow and has had mail delivery ever since.

## Bristow

# 125<sup>th</sup> Anniversary COOKBOOK

## Bristow Betterment

On July 1, 1854 the railroad which is called today through Bristow. Over the years the railroad brought people in and out of town on the "Gandy". The train tracks went through in the 1870's. The train stopped for change engines, but as far as our memories of the depot, the coal chutes, hoppers and park housing the whole.

In 1863 John Weeks built the first hotel. In 1870 John painted a few walls and the "Lund's House". The building is the oldest and standing in Bristow. It is owned and lived in by Louise Wunderle. It also houses the Hair Corner Beauty Shop.

On Dec. 15, 1881 it was decided by vote of the towns people to incorporate. The first officers of the town were elected in Jan. 1882. At the election T.E. Newbury and a wife Durand tied at 26 votes. To decide the winner they drew straws out of a hat. The one having the last straw was the winner, it was Mr. Newbury.

Bristow first doctor was Dr. Charles McAllister. Many followed but the one most remembered was Dr. George H. Johnson.

### 1885 Population

This just touches a very small portion of Bristow history. Since had lots of business over the years to help the town get by. Businesses included, Livery Stable, everyone remembers "Dora's" Sup. W. and Mr. Newbury, law shop, drugstore, grocery, laundry on "Main Street" (now Main Street), built up on the corner above from the hotel in 1882. The building still remains. The oldest running business in Bristow is The View Produce and Feed which has been in business over 100 years. For over 100 years businesses are Bick's Elevator, Frazee Feed, Milling & Milling, The Hop Shop, The Hair Corner, Electric Beach, Animal Medical Clinic, The View Produce and Feed, Auto Body & Welding, Delberg Service, Street Cleaning, The View Produce and Feed, Wiegmann Lock & Key,

# 2000

Blairtown  
125<sup>th</sup> Anniversary  
COOKBOOK  
Blairtown Bicentennial

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## BRISTOW HISTORY

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The original town was platted on 10 acres in 1854 by H.A. Early and George Lash, and called West Point.

The first post office in the area was established at Boylan's Grove (Pilltown) in 1855 with H.A. Early as postmaster. Being there was already a town named West Point in another part of the state all the mail had to Boylan's Grove. The office was moved to the town of West Point, but the mail was still addressed Boylan's Grove. In 1876 the name was changed to Bristow and has had mail delivery ever since. Bea Rickel has just retired after 35 years of service to our town.

The first log cabin store was erected by Julius Hoffman in 1860.

The Methodist Episcopal Society was organized in 1855 as the first church. Followed by the Presbyterian United Brothern and Reformed. Today we have the Reformed, Church of Christ and Methodist.

In 1810 the school was built in town at the cost of \$1,500.00. Total attendance was around 100. In 1914 the brick school was erected for \$15,000.00. It closed its doors in 1978, but is fondly remembered by all.

On July 12, 1879 the Dubuque & Dakota railroad came through Bristow. Over the years the railroad hauled passengers in and out of town on the "Dinky". The troop trains came through in the 40's. The train doesn't run through anymore, but we have good memories of the depot, the coal chutes, hobos and just hearing the whistle.

In 1865 John Weeks built the first hotel. In 1878 Jones erected a new hotel and ran the Jone's House. The building is the oldest still standing in Bristow. It is owned and lived in by Louise Wubbena. It also houses the Hair Corner Beauty Shop.

On Dec. 15, 1881 it was decided by vote of the towns people to incorporate. The first officers of the town were elected in Jan. 1882. At the election T.E. Newbury and a Mr. Durand tied at 30 votes. To decide the winner they drew apples out of a box the one drawing the last apple was the winner, it was Mr. Newbury.

Bristow's first doctor was Dr. Charles McCormic. Many followed but the one most remembered was Dr. Appleby.

This just touches a very small portion of Bristow history. We've had lots of businesses over the years: hotels, liveries, lumber yards, creameries, taverns - everyone remembers Dora's Tapp. We had stations, tire shops, drugstores, groceries, millinery shops. Bristow also had a bank, built up on the corner across from the hotel in 1902, it closed in 1936, the building still remains. The oldest running business in Bristow is Wubbena Produce and Feed which has been in business over 50 years. Other present businesses are Shear Elevator, Freese Feed, Milling and Trucking, J & R's Diner & Grill, The Hair Corner, Electric Beach, Animal Medical Center, Dr. Jim & Leah Tammieus, Countryside Welding, DeBerg Auto, Hewitt Racing & Mfg., M & R Handbags, Wiegmann Lock & Key,

Peterson Backhoe, Gary's Repair, Palmers Bait and Tackle, I hope I have included everybody.

My mother grew up in Bristow and talked about a miniature golf course in the north part of town. She, like others, remembers a carousel in town, a roller skating rink, an opera house above the corner store, and a swimming pool. Bristow had the first pool around this part of the country. I read that in 1902 the slot machines were taken out of town! Guess they were a little before their time! There was always entertainment by the Bristow Band in the band stand in the park, then on the portable one they pulled out uptown in the middle of the four corners.

We have had some very notable people come from our town, I can't mention everyone - by Ed Yost known as "The Father of the Modern Hot Air Ballooning" has been acclaimed world wide. He was from and still visits friends in Bristow. Clayton Folkerts was an early pioneer in aviation, among other things he designed a plane for Charles A. Lindberg, Clarence Welcher played pro baseball for the San Francisco Seals, in the years with the likes of the Di Maggio brothers. Clark Sidmore was signed by the St. Louis Browns. These are just a few of the notable people Bristow has produced, there are a lot of others who have also accomplished many things.

Not any history would be complete without mention of our Veterans. Bristow had men fight in the Civil War, Spanish-American, WWI, WWI, Korea, Vietnam, and Desert Storm. These men fought for us and some gave their lives. We are very proud of all of them.

Bristow will be 125 years old next year, and has managed to survive many tragedies. The tornado of August 5th 1919, and many devastating fires over the years. We have a very good fire department with men who have put in a lot of extra time on their own to get us up to date. We also have a Bristow Betterment group who work on various projects in town. Bristow is the kind of town where people may have differences, but when something happens, they can all work together and get things done.

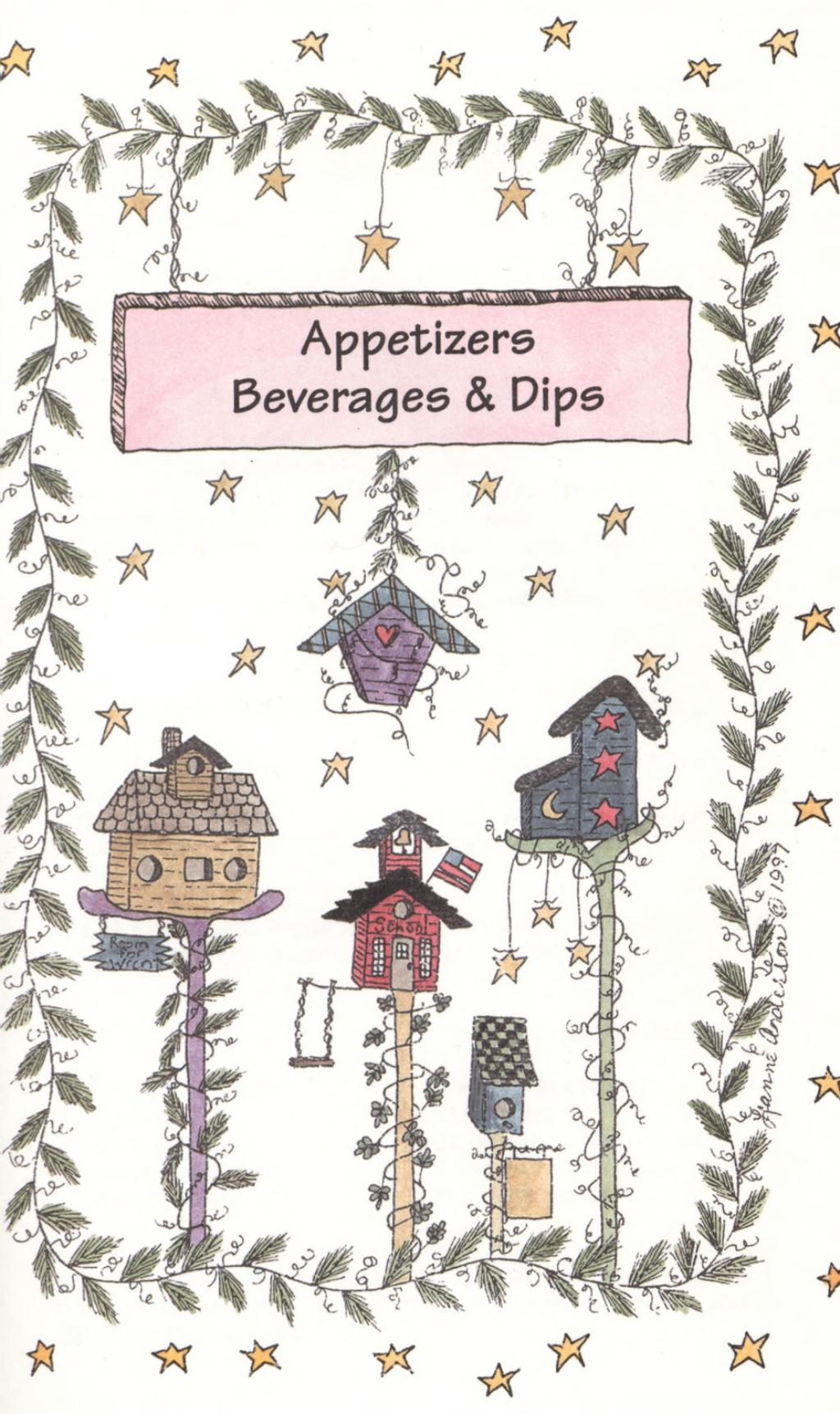
This book is for everyone with a "Bristow Connections" past and present, and for anyone who likes to cook and eat!

Karen Cornwell, Mayor

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# Appetizers Beverages & Dips





## ARTICHOKE DIP

Charlene Reels

1-14 oz. can artichoke hearts, drained and chopped  
1 C. mayonnaise

1/4 tsp. garlic salt  
1/2 C. grated Parmesan cheese  
Sour dough bread sticks

Place bread sticks on a baking sheet and bake at 400° for 20 minutes. Slice sticks for dipping.

## CHEESE SPREAD

Beulah Shear

1 lb. Velveeta cheese  
4 boiled eggs, chopped fine  
Onion, chopped fine (1/3 of a medium onion)

1 jar Old English cheese spread  
4 oz. cream cheese  
1 stick margarine  
3/4 C. Miracle whip

Blend all together until fluffy. Refrigerate. I use electric mixer. Serve over crackers.

## MOM'S CHEESE SPREAD

Pam Wiegmann

1/2 lb. oleo, softened, room temp.  
8 oz. cream cheese  
2-5 oz. glasses Old English cheese

1-5 oz. glass bacon cheese  
3 T. Creamora  
1/4 tsp. Worcestershire sauce  
Sprinkle garlic salt

Mix all ingredients together and use mixer and beat until well mixed. This can be frozen. Keep in refrigerator.

## CRAB DIP

John Van Cleave

8 oz. cream cheese  
2 T. cream  
2 T. catsup  
2 T. onion, chopped  
2 T. mayonnaise

1/2 tsp. Worcestershire sauce  
Salt to taste  
1-16 oz. crab or 2-6 oz. or 1 pkg. mock crab, chopped  
2 tsp. lemon juice

Put fish in a dish and cover with lemon juice while you mix the rest of the recipe. Mix first seven ingredients, then add crab meat. You can use tuna, shrimp, salmon or any large flake fish. Good as dip or cracker spread.

## DEVILED EGGS

Henrietta Finke

6 hard-boiled eggs	1 T. vinegar
3 T. Miracle Whip	1 1/2 T. sugar
3/4 tsp. prepared mustard	1/4 tsp. salt

Prick a pin hole in the large end of each egg. Cover with water and bring to boil. Simmer 10 minutes. Cool and peel. Mash or sieve egg yolks and add ingredients. Fill half eggs. Filling the halves with a cake decorator bag with a very large star tip makes the job simple and attractive. Sprinkle with paprika for color.

## DRIED BEEF DIP

Kelly Reynolds

8 oz. soft cream cheese	8 oz. pkg. shredded Cheddar cheese
16 oz. sour cream	1/2 C. chopped onion
1 packet Hidden Valley Ranch dip mix	1 small pkg. dried beef
	Town House crackers

Mix together first six ingredients. Serve with crackers.

## HOT CRAB DIP

Julie Klingenborg

1/2 C. milk	1 C. thinly sliced green onions
1/3 C. salsa	1/4 can (4 oz.) chopped chilies
3-8 oz. pkgs. cream cheese, cubed	Assorted crackers
2-8 oz. pkgs. imitation crab meat, flaked	

Combine milk and salsa. Transfer to a slow cooker coated with nonstick cooking spray. Stir in cream cheese, crab, onions and chilies. Cover and cook on low for 3 to 4 hours, stirring every 30 minutes. Serve with crackers.

*Sticks and stones may break your bones,  
but words will break your heart.*

## LES' MEXICAN DIP

Les R. Sankey

1 lb. ground beef  
1-8 to 12 oz. can condensed  
cheese soup  
1-8 oz. jar taco sauce

1 can tomato sauce  
1 onion, chopped  
1 green pepper, chopped

Cook ground beef and drain. Add other ingredients and simmer until vegetables are tender. Serve with chips.

## NACHO DIP

Patti Winkowitsch

2 lbs. hamburger  
1 1/2 lbs. Velveeta  
8 oz. cream cheese

2 T. Worcestershire sauce  
16 oz. salsa

Brown and drain hamburger. Cut up cheeses. Add all ingredients to crock pot. Turn on high for 2 to 3 hours. Serve with tortilla chips.

## PINEAPPLE DIP

Kelly Reynolds

8 oz. cream cheese  
8 oz. sour cream  
1/2 C. chopped onion  
1/2 C. chopped green  
pepper

1/2 tsp. garlic salt  
8 1/2 oz. can crushed  
pineapple, drained well  
Town House crackers

Mix first six ingredients. Serve with crackers.

## VEG DIP

Beulah Shear

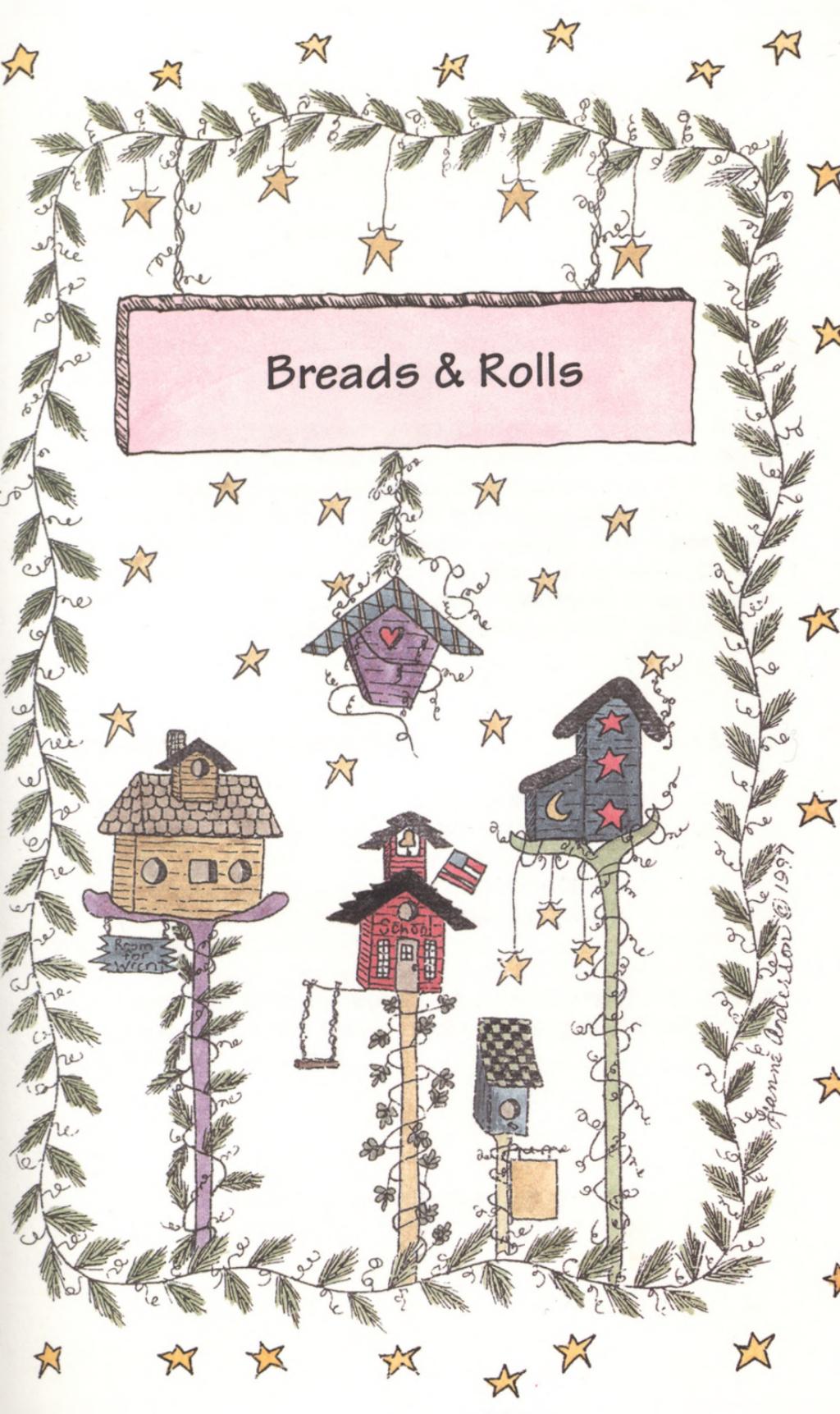
1 pt. Hellmann's mayonnaise  
8 tsp. soy sauce  
2 tsp. vinegar

4 tsp. milk  
4 tsp. instant onion

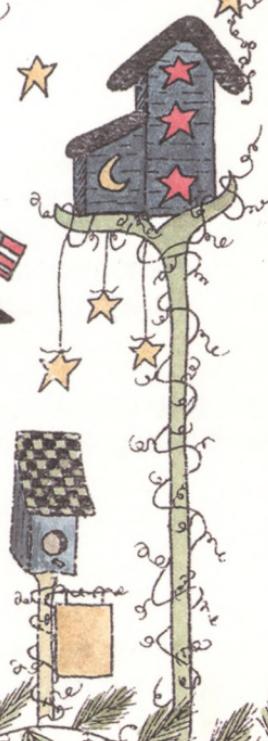
Mix all together and serve with vegetables. Refrigerate.



## Notes



# Breads & Rolls



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## OVERNIGHT APPLE FRENCH TOAST

2013 Sally Schneiderman

1 C. brown sugar	3 eggs
1/2 C. margarine	1 C. milk
2 T. light corn syrup	1 tsp. vanilla
2 large tart apples, peeled and sliced 1/4" thick	8 slices Texas bread

### SYRUP:

1 C. applesauce	1/2 tsp. cinnamon
1 jar apple jelly	1/8 tsp. cloves

In a saucepan, cook brown sugar, butter and syrup until thick, about 5 to 7 minutes. Pour into ungreased 2-8" square baking pans. Arrange sliced apples on top. In a mixing bowl, beat eggs, milk and vanilla. Dip bread slices into egg mixture and place over apples. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 35 to 40 minutes. Combine syrup ingredients in a medium saucepan. Cook and stir until hot. Serve over French toast. Makes 8 servings.

## APPLESAUCE DROP DOUGHNUTS

Janet Bangs

2 eggs	2 tsp. baking powder
1 C. sugar	1 tsp. soda
3 T. oleo	1/2 tsp. salt
1/2 C. milk	1/2 tsp. cinnamon
1 C. applesauce	1/4 tsp. nutmeg
4 C. flour	

Mix all together. Drop by teaspoonfuls into hot oil (375°). Fry until they are deep golden brown. Shake into sugared bowl. Do not store in airtight container.

*A hug is a perfect gift – one size fits all and nobody minds if you give it back.*

## APPLE STREUSEL MUFFINS

Suzanne Miller

2 C. flour	2 large eggs, beaten
1 C. sugar	1 C. sour cream or buttermilk
1 T. baking powder	1/2 C. butter, melted
1 1/4 tsp. cinnamon	1 C. finely diced apples, unpeeled
1/2 tsp. baking soda	
1/2 tsp. salt	

### TOPPING:

1/4 C. white or brown sugar	1/4 tsp. cinnamon
3 T. flour	2 T. butter

In large bowl, stir together all dry ingredients (first six ingredients). In small bowl, beat eggs, sour cream and butter. Add all at once to dry ingredients. Add apples. Stir only until moistened. Fill muffin tins 2/3 full.

TOPPING: Combine all ingredients and sprinkle on top. Bake at 350° for 20 to 25 minutes. Makes 18.

## BANANA BREAD

Marilyn Harms

1 C. sugar	3 ripe mashed bananas
1/2 C. butter or substitute	2 1/4 C. flour
2 eggs	1 tsp. soda
1/2 C. sweet milk	1 handful oatmeal or crushed corn flakes

Sift flour and soda together. Cream butter and sugar; add eggs and beat well. Add milk and bananas. Add flour and soda and oatmeal and beat vigorously. Bake in well-greased pan at 350° for 1 hour. Makes 1 large or 2 small loaves.

*Life is short - eat dessert first.*

## BEST CINNAMON ROLLS

2 1/2 C. lukewarm water  
2 pkgs. yeast (quick-rise is best)  
1 box yellow cake mix  
1 C. all-purpose flour  
3 eggs

1/3 C. oil  
1 tsp. salt  
5 1/4 C. flour  
Soft margarine  
Sugar  
Cinnamon

Greta Eberline

Dissolve yeast in flour for about 3 minutes. Add cake mix, 1 cup flour, eggs, oil and salt. Beat with beater until bubbles appear. Slowly add 5 1/4 cups flour. Stir with spoon, making a soft dough. Knead on board for about 5 minutes. Let rise until double. Roll out to about 1/4" thick. Spread with margarine and add sugar and cinnamon. Roll up as jelly roll and stretch out. Place each cinnamon roll on greased pan. Allow to rise until double. Bake in 350° oven for 20 to 30 minutes. Ice with powdered sugar icing while hot.

## CINNAMON ROLLS

1/2 stick melted margarine  
Pecans  
1 loaf frozen bread dough

1 C. brown sugar  
1 stick margarine  
1 pkg. regular butterscotch pudding

Greta Cordes

Melt 1/2 stick margarine. Pour in 9x13" pan. Add pecans. Slice frozen bread 3/4" thick (12 slices). Lay flat in pan. Boil 1 cup brown sugar and 1 stick margarine and pour over top. Sprinkle pudding over all. Cover tightly with aluminum foil and set on counter top overnight. Bake at 350° for 30 minutes in the morning.

*We should have old memories but young hopes.*

## BLUEBERRY FRENCH TOAST

Leah Tammeus

12 slices day-old white bread, crusts removed	SAUCE:
2-8 oz. pkgs. cream cheese	1 C. sugar
1 C. fresh or frozen blueberries, more if you wish	2 T. cornstarch
12 eggs	1 C. water
2 C. milk	1 C. fresh or frozen blueberries
1/3 C. maple syrup or honey	1 T. butter or margarine

Cut bread into 1" cubes; place half in a greased 13x9" cake pan. Cut cream cheese into 1" cubes; place over bread. Top with blueberries and remaining bread. In a large bowl, beat eggs. Add milk and syrup; mix well. Pour over bread mixture. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake 25 to 30 minutes. Uncover and bake 25 to 30 minutes more or until golden brown and center is set. In a saucepan, combine sugar and cornstarch; add water. Bring to a boil over medium heat; boil for 3 minutes, stirring constantly. Stir in blueberries; reduce heat. Simmer 8 to 10 minutes or until berries have burst. Stir in butter until melted. Serve over French toast. Yield: 6 to 8 servings (1 3/4 cups sauce).

## CHEDDAR BISCUITS

(JUST LIKE RED LOBSTER!)

Kelly Reynolds

2 C. Bisquick baking mix	2 T. butter
3/4 C. milk	1/4 tsp. garlic power
1 C. shredded Cheddar cheese	1/4 tsp. dried parsley flakes, crushed fine

Preheat oven to 400°. Mix together first three ingredients (Bisquick, milk, cheese). Drop by tablespoon onto lightly greased sheet (flatten each biscuit with your fingers). Bake 20 minutes or until biscuits are brown. Combine butter, garlic powder and parsley flakes. Heat slightly and brush over top of each biscuit.

## CHEESY FLAT BREAD

Judy Koenen

1 loaf frozen bread dough (can use homemade bread dough)	2 or 3 tsp. paprika
3 T. softened margarine	1/2 tsp. dried oregano or basil
2 T. chopped onion	1/2 tsp. garlic powder
	1 C. shredded Cheddar cheese

Pat dough onto the bottom and up the sides of a greased 14" pizza pan or 15x10x1" forming crust. Spread with butter. Sprinkle with onion, paprika, oregano and garlic powder. Prick the crust several times with a fork, sprinkle with cheese. Cover and let rise in a warm place for 30 minutes. Bake at 375° for 20 to 25 minutes or until golden brown.

## CRANBERRY BANANA BREAD

Jessie Folkerts

1/3 C. soft shortening	1 C. ripe bananas, mashed
2/3 C. sugar	1 C. whole cranberry sauce, drained (may use canned or fresh, if using fresh, sweeten to taste)
2 eggs	1/2 C. chopped walnuts
1 3/4 C. flour	
2 tsp. baking powder	
1/2 tsp. salt	
1/4 tsp. soda	

Cream sugar and shortening; add eggs, one at a time, beating after each. Mix dry ingredients and nuts. Add flour mixture alternately with mashed bananas to the creamed mixture, beating well after each addition. Fold in cranberries. Bake at 350° for 50 to 55 minutes. Makes a large loaf. If you double this recipe, it makes 3 medium loaves.

## FAST DONUTS

Cindy Reysack

1 pan grease (hot)	2 tubes biscuits
--------------------	------------------

Cut holes with thimble or use finger to poke hole in. Fry. Turn over when edges brown. Frost or roll into sugar.

Kids love them, been making for 25 years.

6 C. scalded milk	1 pkg. fast-rising dry yeast
12 C. flour	5 T. sugar
4 tsp. salt	3 T. melted shortening

Cool scalded milk to lukewarm. Add yeast (which has been soaked in 1/2 cup warm water for 10 minutes), 8 cups flour, sugar and salt. Beat well with wooden spoon 5 minutes. Add shortening and beat well. Add 4 remaining cups of flour gradually and knead dough. Place in greased pan to rise for 2 1/2 hours. Knead down and allow to rise 1 hour. Divide dough into 6 equal parts, roll to 1" thickness with rolling pin and set on greased cookie sheets to rise for 1 1/2 hours. Bake at 325° until golden brown, about 35 to 40 minutes.

The flat "pizza" stones from Pampered Chef work great for baking this bread!

**HOBO BREAD**

Denise Lewis

Pour 1 cup boiling water over 1 1/2 cups raisins and 1 1/2 teaspoons soda. Let cool. Mix 1 cup sugar, 2 tablespoons shortening and pinch of salt. Add 1 egg and beat. Mix in 2 cups flour, 1/2 cup nuts. Add raisin mixture and mix well. Put in bread pans. Bake 1 hour at 300°.

**HOMEMADE FLOUR TORTILLAS**

Arleen Radcliffe

(AUTHENTIC MEXICAN RECIPE)

4 1/2 C. flour	1/4 C. shortening
3 tsp. baking flour	1 3/4 C. warm water
3/4 tsp. salt	

Mix all ingredients well. Make a ball the size of an egg. Roll out flat. Heat a skillet (no oil) on medium heat. Fry for a few seconds. It will have brown spots. Flip over and do the same. Use for tacos, fajitas, etc.

## HONEY OATMEAL BREAD

Betty Brown

1 1/4 C. water (70 to 80°)  
1/2 C. honey  
2 T. vegetable oil  
1 C. oats

1 1/2 tsp. salt  
3 C. plus 2 T. flour (bread)  
2 1/4 tsp. yeast  
1 1/2 lb. bread machines

In your bread machine pan, place ingredients according to your machine. Select basic bread setting. Check dough after 5 minutes. If too dry, add 1 to 2 tablespoons water or flour.

## ITALIAN BREAD

Leah Tammeus

3/4 C. warm water  
1-13 3/4 oz. pkg. Pillsbury  
hot roll mix  
1 egg  
1 T. butter or margarine,  
softened  
1 1/2 tsp. garlic powder

1/2 tsp. ground basil  
1/2 tsp. ground oregano  
1/2 tsp. paprika  
1/2 C. Parmesan cheese  
1/2 C. coarsely chopped  
stuffed olives  
1 egg, if desired

Generously grease a 12" pizza pan or cookie sheet. In large mixing bowl, combine warm water with yeast (from hot roll mix); stir until dissolved. Stir in egg, butter and seasonings. Add flour mixture, cheese and olives. Stir until well combined. Cover; let rise in warm place until light and doubled in size, 30 to 45 minutes. On well-floured surface, knead dough about 10 strokes. In prepared pan, shape dough into a 12" round. Cover; let rise in warm place until light and doubled in size, 30 to 45 minutes. Slit top of dough 3 or 4 times (optional). If desired, brush surface with beaten egg. Bake at 325° for 40 to 45 minutes until golden brown. Remove from pan. Cool 5 minutes. Serve warm or cool. My family loves this with spaghetti or lasagna.

## MONKEY BREAD

Barb Franken

3 cans prepared buttermilk  
biscuits  
1 C. sugar

1 T. cinnamon  
1 stick oleo

Combine sugar and cinnamon. Quarter each biscuit and roll in cinnamon-sugar mixture. Put pieces in 9x13" greased pan (or angel food or bundt pan). Melt oleo and pour over biscuits. Sprinkle rest of cinnamon-sugar mix over pieces in pan. Bake at 350° for 25 to 30 minutes.

## MONKEY BREAD

Cindy Reysack

4 tube of biscuits

Cut into fourths. Grease a bundt pan with butter. Roll cut biscuits in a sugar and cinnamon mixture. Put in pan. Take small saucepan and put on stove with 1/2 cup brown sugar, 1/2 cup white sugar, 1 tablespoon waffle syrup and 1 stick margarine. After melted and mixed, pour over biscuits. Bake at 350° for 30 minutes. I also add nuts to mine. Let cool 20 minutes before you tip over onto a plate.

## RAISIN, CINNAMON, APPLESAUCE BREAD

Leah Tammeus

1 egg, room temp. and slightly beaten	1 tsp. salt
3/4 C. buttermilk	2 T. brown sugar
1/3 C. applesauce, warmed	2 1/2 C. bread flour
1 T. margarine, melted	3/4 C. raisins
1 tsp. cinnamon	1 1/2 dry yeast

Place ingredients in bread machine pan in order given. Press start button. If you have a light setting, use it for this recipe.

I use powdered buttermilk mixed according to instructions to equal 3/4 cup buttermilk. Also make sure you are using a good quality of applesauce or it won't rise well, it's too runny.

## RAISIN NUT BREAD

Lois Stauffer

2 C. raisins	2 tsp. soda
2 C. water	3 C. flour
2 eggs	1/2 C. nuts
1/2 tsp. salt	1 1/2 C. sugar

Bring raisins, water and soda to boil until it foams. Let stand until cool. Then add to sugar and egg, mixing well. Then add salt, flour and nuts. Fill #303 greased cans 2/3 full. Bake 1 hour at 350°.

## ZUCCHINI BREAD

Cheryl Palmer

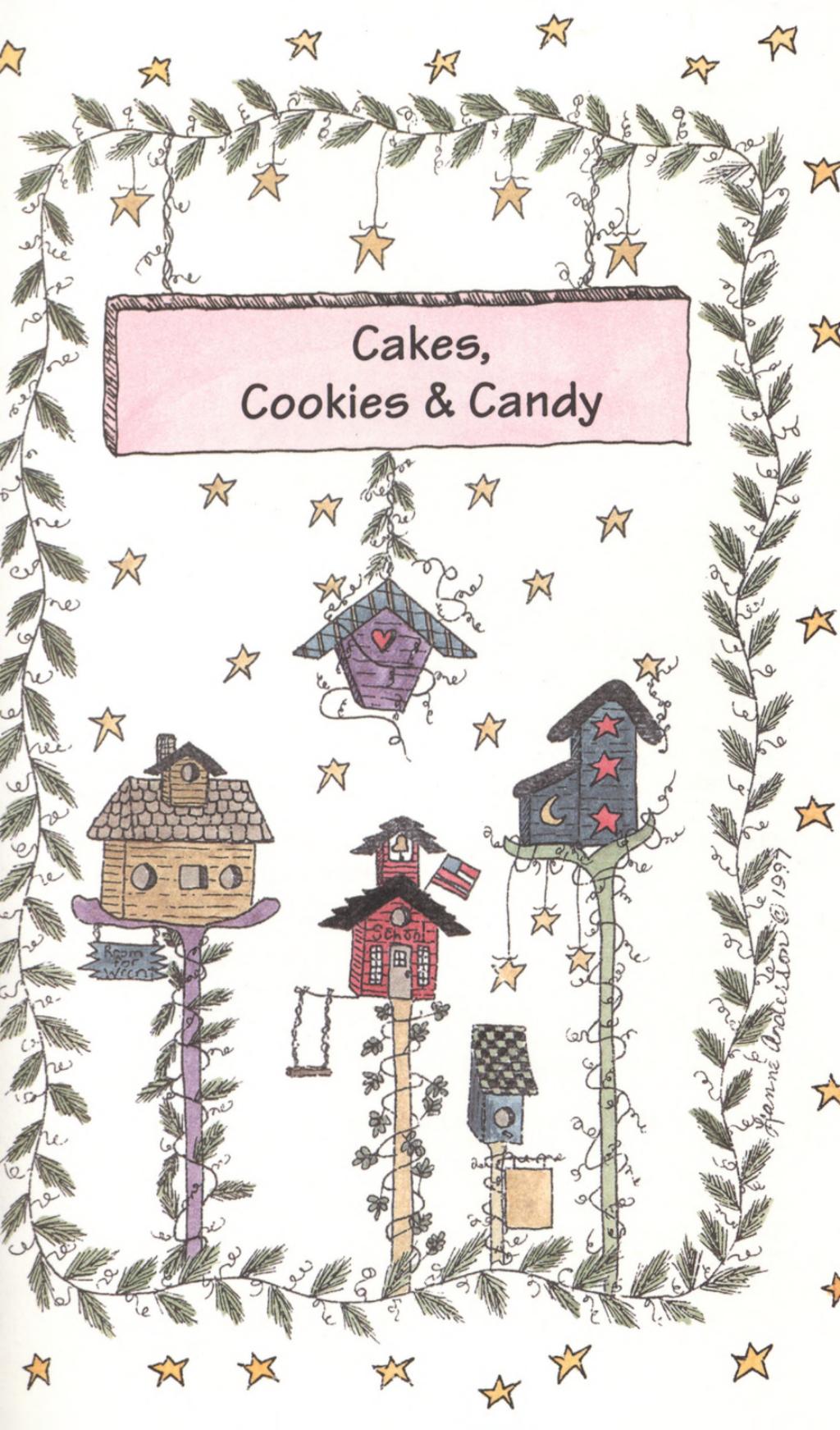
2 C. sugar	2 C. finely grated, peeled
3 eggs	zucchini
3 C. flour	1 tsp. salt
1 tsp. soda	1/4 tsp. baking powder
1 C. salad oil	1 tsp. cinnamon
1 tsp. vanilla	

Blend together the sugar, oil, vanilla and eggs. Stir in zucchini. Sift together and add to the zucchini mixture the flour, salt, baking powder, soda and cinnamon. Bake in 2 large loaf pans at 350° for 60 to 70 minutes. Bread freezes well.

*Happiness is living each day as though it was the first day of a marriage and the last day of a vacation.*



## Notes



## Cakes, Cookies & Candy



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Jeanne Andreoli



## APPLE CAKE

Edith Ressler

Mix and let stand 1 hour.

ADD:  
3 C. flour  
1/2 tsp. salt  
2 tsp. soda  
1 tsp. cinnamon

ADD:  
1 C. oil  
2 beaten eggs  
2 C. nuts  
2 tsp. vanilla

Do not use mixer. Bake in bundt pan or 9x13" pan. Bake at 325° for 1 hour (plus).

## WALNUT APPLE CAKE

Fern Griner

1 C. oil  
2 eggs  
1 1/2 C. sugar  
1 1/2 tsp. vanilla

2 C. flour  
3/4 tsp. baking soda  
2 C. peeled, diced apples  
1 C. chopped nuts

Mix oil, eggs, sugar and vanilla. Add flour and soda and stir together. Add apples and nuts and spread in greased 9x13" pan. Bake 50 to 60 minutes at 350°. Pour icing over hot cake. (It's really juicy.)

ICING: Boil together 1 stick oleo, 3 tablespoons milk and 3/4 cup brown sugar for 2 1/2 minutes.

## **EASY APPLESAUCE CAKE**

Lorraine Schneiderman

1 spice cake mix  
1 can apple filling  
1/2 C. oil

3 eggs  
3/4 C. raisins  
1/2 C. chopped nuts

Mix together the apple filling, oil and eggs; add the cake mix, raisins and nuts and stir well. Pour in greased 10x15" pan. Bake at 350 for 25 to 30 minutes. Frost with a cream cheese frosting or the following: 1/3 cup oleo, 1 cup brown sugar, 1/4 cup milk, 2 cups powdered sugar, 1 teaspoon vanilla and dash of salt. Put oleo, milk and brown sugar in glass bowl and boil for 2 minutes in microwave. Cool slightly and add the powdered sugar one cup at a time. Add vanilla and salt. If it gets too thick, add a small amount of milk.

## BERRY BREAKFAST CAKE

Marilyn Ulfers

### STREUSEL:

1/2 C. oatmeal, quick or  
old-fashioned, uncooked

1/4 C. sugar  
3 T. margarine, melted  
1/4 tsp. ground cinnamon

Heat oven to 350°. Lightly grease 9" square baking pan. For streusel, combine all ingredients; mix well, set aside.

### COFFEE CAKE:

1/2 C. margarine, softened  
1 C. sugar  
4 egg whites, lightly beaten  
8 oz. sour cream  
1 tsp. vanilla  
1 1/2 C. all-purpose flour

3/4 C. oatmeal  
2 tsp. baking powder  
1/2 tsp. baking soda  
1/3 C. raspberry preserves  
3/4 C. fresh or frozen  
blueberries

Beat margarine and sugar until creamy. Add egg whites, sour cream and vanilla; beat well. Add combined flour, oats, baking powder, baking soda; mix until dry ingredients are moist. Spread into pan. Spoon preserves over batter; swirl through with knife. Sprinkle blueberries evenly over batter. Sprinkle streusel over blueberries. Bake 50 to 55 minutes or until wooden pick inserted in center come out clean. Serve warm or cooled completely.

## GEORGE WASHINGTONS' CHERRY TREE CAKE

Rosella Mennen

2 C. flour  
3/4 C. sugar  
3/4 C. vegetable oil  
2 eggs  
1 can cherry pie filling

2 tsp. vanilla  
1 tsp. baking soda  
1/2 tsp. cinnamon  
1-6 oz. pkg. chocolate chips  
(I use mini chips)

Combine all ingredients and pour into 9x13" cake pan (greased and floured). Bake at 350° for 40 to 45 minutes. You can frost if you like.

## CHOCOLATE CAKE

Cindy Reysack  
Mom (Olive Norman)

### MIX IN FIRST BOWL:

1/2 C. cocoa  
2 C. flour  
1 C. sugar  
1/2 tsp. salt

### MIX IN SECOND BOWL:

2 eggs  
1 C. oil  
1 C. sour milk  
1 C. sugar  
1 tsp. vanilla

Then add dry to wet. Beat next, add 1 cup boiling water with 1 tablespoon baking soda to it. Gently fold boiling water in. Stir too hard and cake will fall. Bake at 350° for 45 minutes to 1 hour.

My mother's recipe good - hot or cold with or without frosting can just sprinkle with powdered sugar or just Cool Whip.

## GERMAN CHOCOLATE CAKE

Lois Stauffer

1 pkg. white cake mix  
1 pkg. instant chocolate  
pudding

2 eggs  
2 C. milk

Mix well and pour into layer cake pans which have been greased and lined with waxed paper.

### TOPPING:

1 C. sugar  
3 T. flour

1 C. evaporated milk  
3 T. butter or margarine

Mix and cook until thickened. Remove from heat. Add 1/2 teaspoon vanilla, 1 cup coconut, nuts (if desired), and a few drops yellow food coloring. Beat until cool and spread on cake.

*Don't be afraid to try new recipes. The worst that can happen is that you will have to eat them yourself.*

## CHOCOLATE CHERRY ANGEL FOOD CAKE

Leah Tammeus

1 pkg. chocolate swirl  
angel food cake mix

1 can cherry pie filling  
1/2 tsp. almond extract

Mix up the chocolate according to package directions. Set aside. Put 1 package of angel food cake mix in mixer bowl; add cherry pie filling. Start on slow, increase when ingredients are wet and beat on medium speed until slightly fluffy. Stir in by hand the chocolate syrup. Swirl around with spatula. Pour into tube cake pan and bake according to package directions. Glaze if desired.

## CHOCOLATE CHIP DATE CAKE

Jessie Folkerts

1 C. dates

1 3/4 C. flour

1 tsp. soda

1/2 tsp. soda

1 C. very hot water

1 1/2 T. cocoa

1 C. sugar

1 tsp. vanilla

1 C. margarine

1/2 C. chocolate chips

2 eggs

1/2 C. chopped nuts

Add 1 teaspoon soda to 1 cup dates, cut up and add 1 cup very hot water. Let this cool. Cream 1 cup sugar and 1 cup margarine. Beat in 2 eggs, add date mixture. Add 1 3/4 cups flour (sifted), 1/2 teaspoon soda, 1 1/2 tablespoons cocoa, 1 teaspoon vanilla and stir in 1/2 cup chocolate chips. Pour into 8x13" greased cake pan. Sprinkle on top 1/2 cup chopped nuts. Bake 35 minutes in 350° oven.

enough to yield 1 1/2

cup of flour

cup of sugar

cup of margarine

cup of water

cup of nuts

cup of flour

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cup of margarine

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## CHOCOLATE DELUXE CAKE

Pam (Freerks) Krukow

1 box chocolate cake  
(bake as directions on  
box)

1-16 oz. can Hershey's  
chocolate syrup

1-14 oz. can sweetened  
condensed milk

1-16 oz. tub Cool Whip,  
thawed

2 Heath candy bars, crushed

Make cake in a 9x13" pan. Let cool. With end of wooden spoon, make holes in cake about 1 1/2 to 2" apart. Pour sweetened condensed milk in the holes, let soak 5 minutes. (Will form to the edges so scoop some back into holes.) Pour the chocolate syrup in the holes. Again let set. (Scoop into holes again. It won't all stay in the holes, so don't worry.) Let set for 15 to 20 minutes. Very carefully spread Cool Whip over this. Sprinkle candy bars over the top. Refrigerate.

This is very rich. I have used the new chocolate sweetened condensed milk, but family prefers the white. Also, after the cake cools, I have poured on the milk then syrup and then Cool Whip without waiting for it to soak up any. Then let it set about 1/2 hour in the refrigerator. Works this way, too.

## COCONUT CAKE

Denise Lewis

2 1/4 C. cake flour

2 tsp. baking powder

1/2 tsp. salt

3/4 C. vegetable shortening

1 1/2 C. sugar

3 large eggs

1/2 tsp. coconut extract,  
optional

1 C. milk

2 1/2 C. shredded coconut

Mix flour, baking powder and salt. In large bowl, beat shortening until fluffy. Gradually beat in sugar until blended. Beat in eggs, one at a time, beat well after each addition. Beat in extract. Stir in flour mixture in three additions, alternately with milk until blended. Stir in 1 cup coconut. Spread in 9x13" greased pan. Bake at 350° for 25 minutes or until done. Frost with vanilla frosting and sprinkle remaining 1 1/2 cup coconut, press lightly into frosting.

## KRAZY CAKE

Arleen Radcliffe

3 C. flour	1/2 to 1/2 C. cocoa
2 C. sugar	2 tsp. baking soda

Mix all ingredients in cake pan. Add 2 cups water, 3/4 cup oil and 1 teaspoon vanilla. Mix together. Bake at 350° for 35 minutes or until done.

## OATMEAL CAKE

Denise Lewis

1 C. uncooked oatmeal	1 1/2 C. flour
1 1/2 C. boiling water	1 tsp. soda
1/2 C. shortening	1 tsp. vanilla
1 C. sugar	1 tsp. cinnamon
1 C. brown sugar	2 eggs

Combine oatmeal in boiling water and cool. Cream together shortening and sugar. Add eggs, one at a time and add to oatmeal and mix. Stir in flour, soda, vanilla and cinnamon. Put in greased 9x13" pan. Bake at 350° for 40 minutes.

FROSTING: Bring to boil 6 tablespoons butter or margarine, 3/4 cup brown sugar and 1/4 cup milk. Add 1 cup walnuts and 1 cup coconut. Pour onto cake while warm and place in broiler until it bubbles.

## PINEAPPLE ANGEL FOOD CAKE

Nola Freerks

1 box One-Step angel food cake mix	20 oz. can crushed pineapple
	1 tsp. vanilla
	Cool Whip, optional

Mix dry cake mix, pineapple and vanilla all together in a large bowl by hand. Do not use mixer. Place in a 9x13" pan. Bake in 350 oven for 30 to 35 minutes. Cool. Top with Cool Whip, if desired.

## HAWAIIAN PINEAPPLE POKE CAKE

Greta Eberline

1 pkg. yellow cake mix

1-20 oz. can crushed pineapple, drained

### TOPPING I:

1-8 oz. pkg. cream cheese, softened

1-3 3/4 oz. box instant vanilla pudding

1 C. cold milk

### TOPPING II:

2 C. whipped topping

Coconut or nuts, optional

Bake cake according to package directions, using a 9x13" pan. Cool cake thoroughly. Punch large holes over top of cake using handle of wooden spoon. Pour drained pineapple over top and spread to cover (some will go in holes). Combine cream cheese, pudding mix and milk and beat until thick enough to spread over pineapple. Spread whipped topping over first topping. Sprinkle with nuts or coconut according to taste. Refrigerate at least 1 hour before serving.

## RASPBERRY-COFFEE CAKE

Luella Miller

1 C. fresh raspberries

1/8 tsp. salt

3 T. brown sugar

1/2 C. yogurt

1 C. flour

2 T. melted margarine

1/3 C. sugar

1 tsp. vanilla

1/2 tsp. baking powder

1 egg

1/4 tsp. soda

1 T. sliced almonds

Combine raspberries and brown sugar, set aside. Sift dry ingredients. Combine wet ingredients. Combine two mixtures just until moist. Put 2/3 of batter into an 8" round pan that has been sprayed with Pam. Top with raspberry mixture. Spread remaining batter over raspberries. Sprinkle almonds on top. Bake at 350° for 40 minutes. Cool 10 minutes. Drizzle over warm cake a mixture of: 1/4 cup powdered sugar, 1 teaspoon milk and 1/4 teaspoon vanilla.

## EASY RED VELVET CAKE

Pam Wiegmann

1-18 1/4 oz. pkg. fudge  
marble cake mix  
1 tsp. baking soda  
2 eggs  
1 1/2 C. buttermilk  
1-1 oz. bottle red food  
coloring  
1 tsp. vanilla extract

FROSTING:  
5 T. flour  
1 C. water  
1 C. oleo, softened  
1 C. sugar  
2 tsp. vanilla

Mix all ingredients together for the cake, pour into two greased and floured 9" round pans or one 9x13" cake pan. Bake at 350° for 30 to 35 minutes.

FROSTING: Whisk flour and water in saucepan, cook until thickens. Put in refrigerator until cool; mix oleo, sugar, vanilla and beat, then add chilled mixture and beat for 10 minutes until fluffy. Frost cake.

## MAKE-AHEAD SHORTCAKE

Julie Klingenborg

1-14 oz. loaf angel food  
cake, cut into 1" slices  
1/2 C. cold milk  
1-5.1 oz. pkg. instant vanilla  
pudding mix  
1 pt. vanilla ice cream,  
softened

1-6 oz. pkg. strawberry gelatin  
1 C. boiling water  
2-10 oz. pkg. frozen  
sweetened, sliced  
strawberries  
Sliced fresh strawberries,  
optional

Arrange cake slices in a single layer in an ungreased 13x9x2" dish. In a mixing bowl, beat milk and pudding, mix for 2 minutes or until thickened; beat in ice cream. Pour over cake. Chill. In a bowl, dissolve gelatin in boiling water; stir in frozen strawberries. Chill until partially set. Spoon over pudding mixture. Chill until firm. Garnish with fresh strawberries, if desired. Yield: 12 servings.

## RHUBARB CAKE

Nola Freerks

1 1/2 C. brown sugar	1 1/2 C. rhubarb, cut fine
1/2 C. shortening, half oleo	2 C. flour, sifted
1 egg, beaten	1 tsp. soda
1 C. sour milk (can use	1/2 tsp. salt
1 C. milk with 1 tsp.	1 tsp. vanilla
vinegar)	TOPPING:
1 1/2 C. rhubarb, cut fine	1/2 C. sugar
	1 tsp. cinnamon

Cream sugar and shortening. Add egg (beaten) and sour milk, mix together. Add to this mixture the sifted flour, soda and salt; mix together. Add vanilla and fold in finely cut rhubarb. For topping: Mix sugar and cinnamon together. Put on top of unbaked cake. Set oven time at 350°. Bake cake for 35 to 40 minutes in a greased 9x13" pan.

## RHUBARB CAKE

Caroline Lewis

1 1/2 C. brown sugar	1 C. sour milk
1/4 C. Crisco	1 1/2 C. rhubarb
1/4 C. oleo	2 C. flour
1 tsp. vanilla	1 tsp. soda
1 egg, beaten	1/2 tsp. salt

Cream Crisco, oleo and sugar. Add egg and vanilla, mix. Add flour, soda, salt and sour milk. Stir. Add rhubarb. Pour in greased and floured 9x13" pan. Top with mixture of 1/2 cup sugar and 1 teaspoon cinnamon. Bake at 350° for 35 to 40 minutes.

## ANGEL FOOD BARS

Leah Tammeus

1 pkg. One Step angel food cake mix	1-20 oz. can crushed pineapple with juice
	1-16 oz. can lemon pudding pie filling

Blend. Bake in a 9x13" cake pan in 350° oven for 30 to 40 minutes.

## BEST BANANA BARS

Alda Frey

2 C. flour	1 C. mashed bananas
1 1/3 C. sugar	3/4 C. oil
4 eggs	1/2 tsp. salt
2 tsp. vanilla	1/2 C. chopped nuts, optional
1 tsp. soda	

### FROSTING:

1-3 oz. pkg. cream cheese	1/2 C. butter or margarine
1 tsp. vanilla	2 C. powdered sugar

**BARS:** Combine dry ingredients. Beat remaining ingredients together until blended well. Add dry ingredients.

**FROSTING:** Warm cream cheese to room temperature. Beat the cheese and margarine together. Add 1 tablespoon milk and the powdered sugar. Add vanilla and beat well.

## CHERRY ANGEL FOOD BARS

Betty Brown

1 box One Step angel food cake mix	1 can cherry pie filling
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Fold pie filling into dry cake mix with spatula. Put into greased jelly roll pan. Bake at 350° for 25 to 20 minutes. Makes thin powdered sugar frosting to drizzle over bars.

## CHERRY WALNUT BARS

Jessie Folkerts

2 1/4 C. flour	1/2 tsp. vanilla
1/2 C. sugar	1 C. chopped walnuts
1 C. margarine	1/2 C. flaked coconut, optional
2 eggs	8 oz. jar maraschino cherries, well drained and cut up
1 C. brown sugar	
1/2 tsp. salt	
1/2 tsp. baking powder	

Mix flour, sugar and margarine together until crumbly and press into a 9x13" pan. Bake at 350° for 20 minutes or until light brown. Mix eggs, brown sugar, salt, baking powder, vanilla, walnuts, coconut and cherries. Pour over crust and bake 25 minutes more. Cool. Frost with 2 cups sifted powdered sugar and enough cherry juice to spread or drizzle over bars.

## CHERRY WALNUT BARS

2 1/4 C. flour  
1/2 C. sugar  
1 C. margarine  
2 eggs  
1 C. brown sugar  
1/2 tsp. salt  
1/2 tsp. baking powder

Jessie Folkerts

8 oz. jar maraschino cherries,  
well drained and cut up  
2 C. powdered sugar  
Cherry juice  
1 C. chopped walnuts  
1/2 C. flaked coconut  
1/2 tsp. vanilla

Mix together flour, sugar and margarine until crumbly and press into 9x13" pan. Bake at 350° for 20 minutes or until light brown. Mix 2 eggs, brown sugar, salt, baking powder, vanilla and chopped walnuts, flaked coconut (optional) and maraschino cherries. Pour over baked crust and bake 25 minutes more. Cool. Frost with powdered sugar and enough cherry juice to spread. Drizzle over bars.

## CHIPPER BARS

2 C. oatmeal  
1 C. flour  
1 C. brown sugar  
3/4 C. softened butter  
1/2 tsp. baking soda

Patti Winkowitsch

1/2 tsp. salt  
1-14 oz. can sweetened  
condensed milk  
1/3 C. peanut butter  
1 C. chocolate chips

Heat oven to 350°. Mix oatmeal, flour, brown sugar, butter, soda and salt until crumbly. Reserve 1 1/2 cups of crumb mixture and set aside. Press remaining mixture into greased 9x13" pan. In a small bowl, mix peanut butter and condensed milk until smooth. Pour over mixture in pan. Sprinkle with chocolate chips. Pat reserved crumb mixture gently into filling. Bake 25 to 35 minutes. Don't over bake.

*Conscience doesn't keep you from doing anything;  
it just keeps you from enjoying it.*

## CHOCOLATE MINT BROWNIES

Jane Brown

1 C. sugar	3 T. margarine
4 eggs	3 C. powdered sugar
1/2 C. margarine	3 T. milk
1-16 oz. can Hershey chocolate syrup	6 T. margarine
1 C. flour	1 tsp. peppermint flavoring
3 squares baking chocolate	3 to 4 drops green food coloring

Mix sugar, eggs and 1/2 cup margarine together. Add flour and Hershey syrup and mix well. Pour into 11x15" pan sprayed with Pam or Mazola cooking spray. Bake at 350° for 20 minutes or until done. Remove from oven and cool. Blend powdered sugar, milk, 6 tablespoons margarine, peppermint flavoring and food coloring, mix well until smooth and spread on cooled brownies. Melt together baking chocolate and 3 tablespoons margarine and spread over mint layer.

## CHOCOLATE PEANUT SQUARES

Cindy Van Cleave

1 C. margarine	1/2 C. chopped nuts
6-1 oz. semisweet chocolate	2-8 oz. pkgs. cream cheese, soft
1 3/4 C. graham cracker crumbs	1 C. sugar
1 C. coconut	1 tsp. vanilla

Microwave 3/4 cup margarine with 2 chocolate squares on high 1 to 2 minutes or until melted, stirring every 30 seconds. Stir in crumbs, coconut and nuts. Press into 13x9" pan and chill 30 minutes. Mix cream cheese, sugar and vanilla until smooth and spread over crust. Chill for 30 minutes. Microwave remaining margarine and chocolate on high for 1 to 2 minutes, stirring every 30 seconds. Spread over cream cheese layer. Chill and cut into bars.

*A smile is something that can be gone in a flash,  
but the memory will last a lifetime.*

## DELICIOUS BARS

Fern Griner

2 sticks oleo  
1 1/2 C. sugar  
4 eggs  
1 1/2 C. flour  
4 T. cocoa  
Pinch of salt  
1 small jar (pt.) marshmallow creme

TOPPING:  
1 C. chocolate chips  
1 C. peanut butter  
1 C. butterscotch chips  
2 1/2 C. Rice Krispies

Melt oleo. Add sugar. Stir in eggs. Stir in flour, cocoa and salt that has been sifted together. Mix well. Bake in 11x15" greased pan for 20 minutes at 350°. While warm, spread on marshmallow creme and cool. Melt chips and peanut butter in microwave on low power or a double boiler. Add Rice Krispies and spread on top of marshmallow creme.

## DEELISH BROWNIES

Alda Frey

2 C. sugar  
2 C. flour  
1/4 tsp. salt  
1 C. water  
1 stick margarine  
1/3 C. oil  
3 T. cocoa

1/2 C. chopped nuts, optional  
2 eggs  
2 tsp. soda  
1/2 C. milk  
1 tsp. vanilla

### FROSTING:

1 stick margarine  
2 T. cocoa  
3 T. milk

1 3/4 C. powdered sugar  
1 tsp. vanilla

Mix in bowl the sugar, flour and salt. Boil together water, margarine and oil. Add cocoa and eggs to dry ingredients, then the (boil) mixture. Then the soda dissolved in the milk. Add vanilla.

FROSTING: Make while brownies are baking. Boil together 1 minute the margarine, cocoa and milk. Add powdered sugar and vanilla. Put on brownies as soon as they come out of the oven.

1 box chocolate cake mix  
1 box chocolate instant  
pudding  
2 eggs

1 C. chocolate chips  
1 1/4 C. cold water  
1/4 C. oil

Mix with fork. Put in jelly roll pan. Bake at 350° for 35 to 45 minutes. Cool. Very good with powdered sugar on top of frosting.

**GERMAN SQUARES**

Marlene Sidmore

## CRUST:

1 C. flour  
1/3 C. powdered sugar

1/2 C. margarine, softened

## FILLING:

1/4 C. sugar  
1/4 C. flour

1/2 tsp. salt

2 eggs, beaten

3 C. rhubarb, chopped

## TOPPING:

3/4 C. flour  
1/2 C. sugar

1/8 tsp. cinnamon

1/3 C. margarine, softened

Combine flour, sugar and margarine. Press in 8x8" ungreased dish, press to make crust. Bake 15 minutes. Combine filling and spread over crust after it has been baked. Combine topping and sprinkle over the topping layer and bake 45 minutes more.

*Eat it up, wear it out, make it do or do without.*

## MARSHMALLOW FUDGE BARS

Rosella Mennen

1 C. oleo  
2 C. sugar  
4 eggs  
1/4 tsp. salt  
1 1/2 C. flour

1/2 tsp. baking powder  
4 T. cocoa  
2 tsp. vanilla  
1/2 C. chopped nuts, optional  
Miniature marshmallows

### FROSTING:

1/2 C. brown sugar  
1/4 C. water  
2 squares chocolate

3 T. oleo  
1 tsp. vanilla

Cream oleo and sugar; add eggs and flavoring, then add dry ingredients and nuts. Spread on greased cookie sheet. Bake at 358° for about 18 minutes. Remove from oven and cover with miniature marshmallows. Return to oven for 2 to 4 minutes until marshmallows are soft, pat down to fill in all spaces, cool.

FROSTING: Bring first three ingredients to a boil and boil for 3 minutes. Add rest, stir and let cool. Add 2 to 2 1/2 cups sifted powdered sugar and a little milk or cream. Spread over marshmallows.

## NO-SUGAR FRUITY DIABETIC BARS

Mary Eisentrager

1 C. dates, chopped  
1/2 C. prunes, chopped  
1/2 C. raisins  
1 C. water  
1/2 C. margarine  
1 tsp. salt

1/4 tsp. cloves  
1 1/2 tsp. cinnamon  
1 C. flour  
1 tsp. vanilla  
1/2 C. chopped nuts

Bring dates, prunes, raisins and water to boil. Simmer 5 minutes. Cool. Add margarine. Then add dry ingredients and vanilla to fruit. Bake in greased 9x9" pan for 20 minutes at 350°.

*Choose your love – love your choice.*

## OATMEAL BARS

Delores DeBerg

1 C. brown sugar  
1/2 C. white sugar  
1 C. oleo  
4 C. quick oatmeal

TOPPING:  
1 1/2 C. chocolate chips  
3/4 C. peanut butter

Mix and press in jelly roll pan. Bake at 350° for 12 to 15 minutes. Melt 1 1/2 cups chocolate chips and 3/4 cup peanut butter together. Spread over bars.

## ORANGE SLICE BARS

Joyce I Meyer

3 1/2 C. flour  
1/2 tsp. salt  
1 lb. orange slices  
3 1/2 oz. flaked coconut  
1 C. chopped dates

2 C. chopped pecans  
1 C. margarine  
2 C. sugar  
4 eggs  
1 tsp. soda in 1/2 C. buttermilk

Stir flour, salt and set aside. Combine orange slices. Cut into small pieces dates, nuts, coconut with 1/2 cup flour mixture. Set aside. Mix margarine, sugar and eggs and beat well. Add buttermilk and rest of ingredients. Bake in greased and floured bundt pan at 325° for 1 hour and 30 minutes.

Good Christmas fruitcake.

## PEANUT BUTTER BROWNIES

Rosella Mennen

1 C. flour  
1/2 tsp. baking powder  
1/2 tsp. salt  
1 1/2 C. sugar  
1/2 C. peanut butter

1/2 C. shortening  
3 eggs  
1 tsp. vanilla  
1 C. chocolate chips, I use  
mini chips  
1 C. chopped peanuts

Spoon flour into measure cup, level off. Add baking powder and salt. Stir cream, sugar, peanut butter, shortening and eggs and vanilla. Add blended dry ingredients to creamed mixture. Mix until smooth. Stir in chocolate chips and peanuts. Spread in 9x13" pan. Bake at 350° for 30 to 35 minutes.

## PECAN PIE BARS

Fern Griner

### CRUST:

3 C. flour  
1/2 C. sugar  
1 C. margarine  
1/2 tsp. salt

### FILLING:

4 eggs, beaten  
1 1/2 C. Karo light or dark corn syrup  
1 1/2 C. sugar  
3 T. margarine, melted  
1 1/2 tsp. vanilla  
2 1/2 C. chopped pecans

Grease bottom and sides of 15x10x1" baking pan. Prepare crust. In large bowl with mixer at medium speed, beat flour, sugar, margarine and salt until mixture resembles coarse crumbs. Press firmly and evenly into pan. Bake in 350° oven for 20 minutes. While crust is baking, prepare filling. In large bowl, stir eggs, corn syrup, sugar, margarine and vanilla until blended. Stir in pecans. Spread evenly over hot crust. Bake in 350° oven for 25 minutes or until set.

## PECAN SQUARES

Naomi McGeachy

3 C. all-purpose flour  
1/2 C. sugar

1 C. butter or margarine, softened  
1/2 tsp. salt

### FILLING:

1 1/2 C. light or dark corn syrup  
1 1/2 C. sugar  
4 eggs

3 T. butter, melted  
1 1/2 tsp. vanilla  
2 1/2 C. chopped pecans

In a large mixing bowl, blend together flour, sugar, butter and salt until mixture resembles coarse crumbs. Press firmly into a greased 15x10x1" baking pan. Bake at 350° for 20 minutes. Meanwhile in another bowl, combine first five ingredients. Stir in pecans. Spread evenly over hot crust. Bake at 350° for 25 minutes or until set. Cool on wire rack. Yield: 4 dozen.

## RAISIN RIBBON BARS

Karen Cornwell

3/4 C. butter or margarine	1 1/2 C. oatmeal
2/3 C. firmly packed brown sugar	1 C. walnuts
1/2 C. flour	1 C. raisins

Heat oven to 375°. Beat together butter and brown sugar. Stir in flour, oats and walnuts. Reserve 1 cup for topping. Press rest into lightly greased 8x8" pan. Combine raisins and jam, spread to within 1/2" of edge. Sprinkle reserve over top. Bake 25 to 30 minutes.

## RHUBARB PIE BARS

Betty Wubbena

2 C. flour	2 C. sugar
1 C. margarine	1/2 C. flour
10 T. powdered sugar	3/4 tsp. salt
4 eggs	4 C. diced rhubarb

Mix together 2 cups flour, margarine and powdered sugar. Put aside 1/2 cup mixture for topping. Pat rest into 9x13" pan. Bake at 350° for 15 minutes or until edges are brown. Beat eggs. Add sugar, 1/2 cup flour and salt. Stir in rhubarb. Pour mixture over crust. Sprinkle reserved crust mixture over top. Bake at 350° for 45 minutes. Drizzle with powdered sugar glaze when still warm.

## SAND ART BROWNIES

Greta Cordes

2/3 tsp. salt	2/3 C. white sugar
1/2 C. plus 2 T. flour	1/2 C. chocolate chips
1/3 C. cocoa	1/2 C. vanilla chips
1/2 C. flour	Walnuts to fill jar
2/3 C. brown sugar	

Layer the ingredients in a quart jar in order - tap down between layers. When ready to bake, empty contents of jar and add 1 teaspoon vanilla, 2/3 cup vegetable oil and 3 eggs. Pour into a greased 9x9" pan and bake at 350° for 30 to 40 minutes.

A fun gift for a friend!

## SCOTCHEROOS

Denise Lewis

1 C. sugar	6 C. Rice Krispies
1 C. corn syrup	1 C. (6 oz.) chocolate chips
1 C. peanut butter	1 C. (6 oz.) butterscotch chips

Combine sugar and corn syrup in kettle. Bring to boil. Remove from heat and add peanut butter and stir until melted. Add Rice Krispies and mix. Spread in greased 9x13" pan. Melt chips together, stir together and spread on top.

## AMISH SUSAN COOKIES

Carol Sankey

(From Amish cousin)

1 C. white sugar	1 C. oleo
1 C. powdered sugar	1 C. oil
	2 eggs

Mix all of the above. Then add:

5 C. flour	1 tsp. vanilla
1 tsp. soda	Pinch of salt

Press flat with glass dipped in sugar. Bake at 375° for 8 to 10 minutes. Don't let them get too brown.

## BANQUET COOKIES

Suzanne Miller

1 C. white sugar	1 tsp. soda
1 C. brown sugar	1 tsp. salt
1 C. Crisco and margarine (1/2 C. each)	1 tsp. vanilla
1 C. salad oil	1 C. quick cooking oatmeal
1 egg	1 C. crushed corn flakes
1 T. milk	1 C. coconut
3 1/2 C. flour	1/2 C. pecans or other nuts, chopped, optional
1 tsp. cream of tartar	

In large bowl, mix all ingredients in order given. Form into balls, walnut size. Place on cookie sheet. Flatten with bottom of a glass dipped in sugar. Bake about 10 minutes, until lightly browned. Let set briefly on cookie sheet before removing, then place on cookie rack or paper towel.

## CHOCOLATE CHIPPERS

Deanne Winkowitsch

1 1/2 C. vegetable shortening	3/4 tsp. baking powder
3/4 C. brown sugar	1 1/2 C. sugar
3 tsp. vanilla extract	3 large eggs
2 1/4 tsp. salt	4 C. all-purpose flour
	1 1/2 tsp. baking soda

Add 1/2 to 1 full package chocolate chips. Cream the first five ingredients together. Sift the rest and add to cream mixture. Bake on ungreased cookie sheet 10 to 12 minutes at 375°. Makes 4 1/2 dozen.

## MILK CHOCOLATE CHIP COOKIES

Nancy Rieken

1 C. (2 sticks) butter or margarine	2 1/4 C. flour
3/4 C. granulated sugar	1 tsp. baking soda
3/4 C. packed brown sugar	1/8 tsp. salt
2 eggs	1-12 oz. pkg. milk chocolate chips
1 tsp. vanilla	1 C. chopped nuts, optional

Heat oven to 375°. Beat butter, sugars, eggs and vanilla in large bowl with electric mixer on medium speed until light and fluffy. Mix in flour, baking soda and salt. Stir in chips and nuts. Drop by teaspoon onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown. Makes about 6 dozen.

## CHOCOLATE NO BAKE COOKIES

Emily Terpstra

2 C. sugar	6 T. cocoa
1/2 C. butter	1 C. coconut, optional
1/2 C. milk	1/4 C. nuts, optional
1 tsp. vanilla	Dash of salt
3 C. oatmeal	

Boil sugar, butter, milk and vanilla. Mix together dry ingredients. Mix into boiled mixture. Drop by teaspoons on wax paper. Allow to cool.

## CINNAMON RAISIN COOKIES

Naomi McGeachy

1 1/2 C. sugar	1 C. water
1 C. Crisco	1 tsp. soda
2 eggs	2 tsp. cinnamon
1 C. walnuts	1/2 tsp. salt
2 C. raisins	3 1/2 C. flour

Cook raisins in water until it comes to a boil. Add 1 teaspoon soda and cool to lukewarm. Cream sugar and Crisco; add eggs. Sift dry ingredients together and add alternately with raisin mixture. Add nuts. Bake at 350° for 10 to 12 minutes. Makes 5 dozen. Freezes well.

## GINGER CREAMS

Dorothy Codner

1 C. sugar	3 egg yolks
1 C. molasses	1 tsp. cinnamon
1/2 C. oleo	1 tsp. cloves
1/2 C. lard	1 tsp. ginger
1 C. hot water	5 1/2 C. flour
2 tsp. soda in the water	

Mix and chill dough overnight. Roll and cut. Frost with powdered sugar frosting. Bake at 400° for 8 to 10 minutes.

## JUST DELICIOUS COOKIES

Janice Grapp

1 C. sugar	1 egg
1 C. brown sugar	1/2 tsp. black walnut extract
1 C. soft margarine	1/2 tsp. butter extract
1 C. vegetable oil	1/2 tsp. coconut extract
3 1/2 C. flour	1 tsp. burnt sugar extract
1 tsp. cream of tartar	1 C. Rice Krispies
1 tsp. soda	1 C. pecans
1 tsp. salt	1 C. oatmeal
2 tsp. vanilla	1 C. coconut

Mix all ingredients in order given. Shape into balls or just drop. Dip a fork or bottom of glass in sugar and flatten. Bake at 350° for 10 to 12 minutes. Makes 100 cookies.

## MONSTER COOKIES

Diane Salge

3 eggs	1/4 lb. butter
1 C. brown sugar	1 1/2 C. peanut butter
1 C. white sugar	4 1/2 C. oatmeal
3/4 tsp. vanilla	1 C. chocolate chips
2 tsp. soda	1 C. M & M's

Mix in order given. Drop by large tablespoons and flatten. Place six to a cookie sheet. Bake for 12 minutes at 350°.

## ORANGE CARROT COOKIES

Carole Van Cleave

1 C. shortening (oleo)	1 tsp. vanilla
3/4 C. sugar	1 C. mashed cooked carrots
1 egg	
SIFT:	ORANGE GLAZE:
2 1/2 C. flour	3 T. melted oleo
1/2 tsp. salt	3 tsp. orange juice and rind
2 tsp. baking powder	2 1/2 C. powdered sugar

Cream shortening, sugar, egg, vanilla and mashed carrots. Add sifted flour, salt and baking powder. Drop by teaspoonful on a greased and sprayed cookie sheet. Bake at 350° for 20 minutes. Cool and frost with orange glaze.

## PECAN FROSTIES

Greta Eberline

1/2 C. butter or margarine	TOPPING:
1 C. brown sugar	1 C. chopped pecans
1 egg	1/2 C. brown sugar
1 tsp. vanilla	1/4 C. sour cream
2 C. flour	
1/2 tsp. soda	
1/4 tsp. salt	

Combine butter, brown sugar, egg and vanilla. Beat until light and fluffy. Sift flour, soda and salt together. Gradually add to sugar mixture. Shape dough into 1" balls. Place on ungreased cookie sheet. Make a depression in center of each cookie. Mix pecans, brown sugar and sour cream together for topping. Fill each cookie depression with 2 teaspoons topping. Bake in 350° oven for 10 minutes.

## DATE PINWHEEL COOKIES

B. J. Rickel

1/2 C. butter	2 C. flour
1/2 C. brown sugar	Salt
1/2 C. white sugar	1/4 tsp. soda
1/2 tsp. vanilla	7 1/4 oz. pitted dates
1 egg	1 C. chopped nuts

Cream first five ingredients. Add dry ingredients. Chill. Filling: Cut dates in small pieces. Bring to boil with 1/4 cup white sugar, salt and 1/3 cup water. Simmer 5 minutes and stir often. Halve dough roll in rectangular shape, spread with filling and roll up. Chill. Cut slices into 1/8" pieces. Bake at 350° for 10 minutes.

## SNICKERDOODLES

Marilyn Harms

1 C. shortening	2 tsp. cream of tartar
1 1/2 C. sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
2 3/4 C. flour	

Cream shortening and sugar. Add eggs and beat well. Mix dry ingredients and add to creamed mixture. Roll in teaspoon-size balls. Dip in sugar and cinnamon mixture. Bake at 400° for 8 to 10 minutes until lightly browned. Makes 5 dozen.

## SNICKER DOODLE COOKIES

Dee Winkowitsch

1 C. oleo	2 tsp. cream of tartar
1 1/2 C. sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
2 3/4 C. flour	

Mix all together. Chill dough 10 to 15 minutes. Roll in balls. Roll in cinnamon and sugar. Bake at 350° for 10 to 12 minutes. Makes about 4 dozen.

## STAR COOKIES

Lorraine Schneiderman

1 C. brown sugar	3 C. flour
1 C. white sugar	2 tsp. soda
1 C. oleo	2 tsp. cream of tartar
2 eggs	Pinch of salt
1 tsp. vanilla	Chocolate stars

Mix brown sugar, white sugar, oleo, eggs and vanilla. Beat with mixer until smooth. Sift together the dry ingredients and add. Make into balls and put on greased cookie sheet. Flatten with fork. Bake about 6 minutes in 350° oven and place a star on each one. Bake another minute or until light brown.

## CRISPY SUGAR COOKIES

Joyce Fenneman

1 C. white sugar	1 tsp. vanilla
1 C. powdered sugar	4 1/4 C. flour
1 C. Crisco oil	1 tsp. soda
1 C. oleo	1 tsp. cream of tartar
2 eggs	1 tsp. salt

Cream together the sugars, oil, oleo, eggs and vanilla. Set aside. Mix together the flour, soda, cream of tartar and salt. Add to first mixture. Make into balls. Roll in sugar. Flatten with a glass. Press with cookie press. Bake on ungreased cookie sheet 12 to 15 minutes. Double batch makes 11 to 12 dozen.

## TROPICAL NUT COOKIES

Caroline Lewis

1 C. brown sugar	1 tsp. baking powder
3/4 C. Crisco	1 tsp. (scant) salt
2 T. milk	1/2 tsp. soda
1 1/2 tsp. vanilla	1 1/2 C. coconut
1 egg, beaten	1 C. walnuts or pecans
2 C. flour	1 C. chopped dates

Cream brown sugar and Crisco. Add milk and vanilla. Mix well. Add egg, mix. Add flour, salt, soda and baking powder. Mix. Add coconut, nuts and dates. Mix.

## ALMOND BUTTER CRUNCH

1/2 C. butter or margarine  
1 1/2 C. sugar  
3 T. water

Yield: 2 1/2 pounds. Alda Frey

1 T. light corn syrup  
4 (1 1/5 oz.) milk chocolate  
candy bars  
1/2 C. finely chopped almonds

Set power at high. In 3-quart casserole dish, heat butter 1 1/2 to 2 minutes. Stir in sugar, water, corn syrup. Heat 8 to 9 minutes to 290° (soft crack stage). Check with candy thermometer. Do not have thermometer in while operating microwave. Pour into well-buttered waxed paper. Let stand 1/2 minute. Arrange chocolate on candy as chocolate melts, spread evenly over candy. Sprinkle with chopped nuts, pressing into chocolate. Chill until chocolate sets. Break into pieces.

## BROWN SUGAR FROSTING

1 C. brown sugar  
3 T. butter

B. J. Rickel

1/4 C. milk

Cook and cool. Add 1 to 1 1/4 cups powdered sugar. Beat well. Stays soft.

## BUTTER TOFFEE

1 lb. butter  
3 C. sugar

Karen Cornwell

5 Hershey candy bars, plain

Break up candy bars and spread evenly on a large cookie sheet. Place cookie sheet on hot pad. Put sugar and butter in a heavy 3-quart saucepan and cook on medium heat, stirring constantly, until candy is 315° on a candy thermometer. Pour over candy bars. Cool until hard and break into pieces.

*When someone you love becomes a memory,  
the memory becomes a treasure.*

## CHOCOLATE CARAMEL CANDY

Nancy Rieken

1 C. (6 oz.) milk chocolate chips

1/4 C. butterscotch chips

1/4 C. creamy peanut butter

### FILLING:

1/4 C. margarine

1/4 C. creamy peanut butter

1/4 C. evaporated milk

1 tsp. vanilla

1 1/2 C. marshmallow creme

1 1/2 C. chopped, salted

1 C. sugar

peanuts

### CARAMEL LAYER:

1-14 oz. pkg. caramels

1/4 C. whipping cream

### ICING:

1 C. (6 oz.) milk chocolate chips

1/4 C. butterscotch chips

1/4 C. creamy peanut butter

Combine first three ingredients in small saucepan; stir over low heat until melted and smooth. Spread onto bottom of lightly greased 13x9" pan. Refrigerate until set. For filling, melt butter in heavy saucepan over medium-high heat. Add sugar and milk. Bring to boil; boil and stir 5 minutes. Remove from heat; stir in marshmallow creme, peanut butter and vanilla. Add peanuts. Spread over first layer. Refrigerate until set. Combine the caramels and cream in saucepan; stir over low heat until melted and smooth. Spread over filling. Refrigerate until set. In another saucepan, combine chips and peanut butter; stir over low heat until melted and smooth. Pour over caramel layer. Refrigerate 1 hour. Cut in 1" squares. Store in refrigerator. Yield: about 8 dozen.

## DIVINITY (MICROWAVE)

Alda Frey

4 C. sugar

3 egg whites

3/4 C. water

1 tsp. vanilla

1 C. corn syrup

1/2 C. chopped nuts,

1/4 tsp. salt

optional

Mix together sugar, corn syrup, water and salt in 1 1/2-quart casserole. Cook on full power in microwave (20 to 22 minutes) to hard ball stage on candy thermometer, but not while cooking in microwave. Stir halfway through. While cooking above, beat egg whites to stiff peaks in large mixing bowl. Gradually pour hot syrup over egg whites until no longer glossy (may be 12 minutes). Add vanilla and nuts and drop by teaspoonfuls onto plain waxed paper. (May tint with food coloring.)

## EASY MICROWAVE FUDGE

Alda Frey

4 C. powdered sugar  
1/4 C. milk  
1/2 C. margarine or butter

1/2 C. cocoa  
1/2 C. nuts, optional  
1 T. vanilla (or 2 tsp.)

Stir together powdered sugar and cocoa. Place milk and butter on top. (Don't stir.) Microwave 2 minutes (high). Remove and stir. Add vanilla and nuts. Pour into 9" square pan. Cool.

## MICROWAVE PEANUT BRITTLE

Alda Frey

1 C. raw peanuts  
1 C. sugar  
1/2 C. light corn syrup  
1/8 tsp. salt

1 tsp. butter  
1 tsp. vanilla  
1 tsp. baking soda

Mix together peanuts, sugar, corn syrup and salt in 1 1/2- to 2-quart casserole. Microwave (high) for 7 1/2 to 8 minutes, stirring halfway through. Stir in butter and vanilla. Microwave 2 additional minutes. Stir in baking soda (it will puff up a lot, so use large enough casserole). Quickly pour onto buttered baking sheet. Using forks, stretch thin. Cool. Break into pieces.

## TUMBLEWEEDS

Betty Brown

1-12 oz. can salted peanuts  
1-7 oz. can potato sticks

3 C. butterscotch chips  
3 T. peanut butter

Combine peanuts and potato sticks in large bowl, set aside. Heat butterscotch chips and peanut butter at 70% power in microwave 1 to 2 minutes. Stir every 30 seconds. Add to peanut mixture. Stir to coat. Drop by tablespoonful on wax paper. Refrigerate until set.

*What a wonderful life I've had! I only wish I'd realized it sooner.*

## WHIPPED CREAM LIKE FROSTING TO GO WITH KRAZY CAKE

Arleen Radcliffe

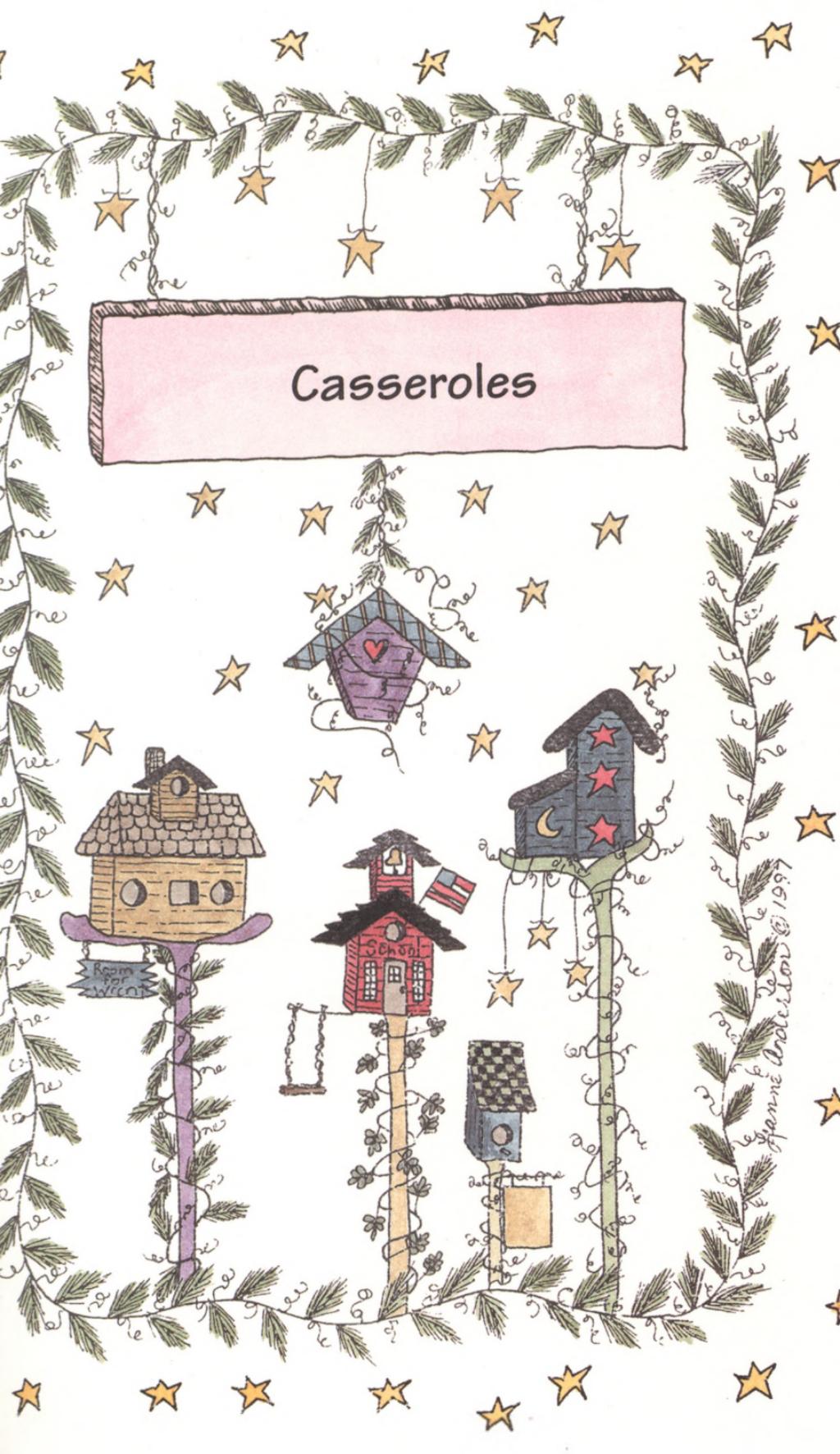
4 T. flour      ~~1/2 C. flour~~      1 C. milk

Boil (not too high heat) until it forms a ball on a whisk. Let cool. Then beat this 7 minutes:

3/4 C. oleo      1 C. sugar

Beat this about 5 minutes. Add flour mixture and beat until fluffy. Add vanilla or almond flavoring to taste.

*Take time to laugh – it is the music of the soul.*



# Casseroles



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Connie Andress



## ASPARAGUS DRIED BEEF LUNCH

Janice Grapp

1/4 C. butter	Dash of pepper
1/4 C. flour	1/4 lb. dried beef
2 C. milk	About 2 C. cut-up, cooked
2 tsp. Worcestershire sauce	asparagus, drained
1/2 tsp. salt	Hot buttered toast

Make white sauce with butter, flour and milk. Cook until thickened. Add Worcestershire sauce, salt and pepper. Pull dried beef into small pieces. Stir into white sauce. Stir in cooked asparagus. Serve over toast.

## BEAN BURGER BAKE

Kathy Lewis

1 lb. hamburger	2 to 3 T. brown sugar
1 can pork and beans	1 to 2 T. mustard
1 can tomato soup	

Brown hamburger in pan. Add other ingredients. Stir and mix well. Pour in casserole dish. Bake 45 to 60 minutes at 350°.

## ROUND UP BEAN CASSEROLE

Cheryl Palmer

1 lb. ground beef	1/2 C. catsup
1 can kidney beans	3/4 C. brown sugar
1 can butter beans	1 tsp. dry mustard
1 can pork and beans	2 T. vinegar

Brown the ground beef; season with salt and pepper. Combine with all the rest of ingredients. (One pound cans of beans are the right size.) Put in casserole dish and bake 1 hour at 350°. Serves 10 to 12.

Can also be cooked in the microwave for about 25 minutes.

## GROUND BEEF STROGANOFF

Nancy Reels

2 lbs. ground beef  
1 lb. fresh mushrooms, sliced  
1 medium onion, chopped  
1 C. rice  
Salt and pepper, only for taste

1 tsp. crushed, minced garlic  
2 pkgs. frozen spinach  
1 C. beef bouillon  
1/2 lb. Jack cheese  
1 pt. sour cream

In frying pan, sauté beef, mushrooms, onion, garlic and rice. Add spinach and cook 5 minutes. Add bouillon; cover and reduce heat to low and cook 20 minutes. Stir in cheese, then sour cream. Garnish with additional mushroom slices and parsley, if desired. Serves 8.

## CHEESEBURGER CASSEROLE

Kelly Reynolds

1 1/2 lbs. ground beef  
1/4 C. onion, chopped  
8 oz. can tomato sauce  
2 T. mustard  
1 T. vinegar

1/4 C. ketchup  
2 T. season salt (Lawry's)  
1/2 lb. Cheddar cheese  
1 C. biscuits

Brown ground beef with onion. Drain fat and add next five ingredients. Simmer for 15 minutes. In casserole dish, alternate meat mixture and cheese. Arrange biscuits around edge of casserole. Bake at 400° for 25 minutes.

## CHEESEBURGER CASSEROLE

Greta Eberline

2 lbs. hamburger  
2 tubes crescent rolls

2 C. mozzarella cheese  
1 pkg. taco mix

Roll out one tube of crescent rolls and form a crust in a 9x13" pan. Bake this at 350° for approximately 10 minutes. Fry hamburger and drain. Add taco mix and water according to package directions. Mix thoroughly. Mix in mozzarella cheese. Fill crust with this hamburger mix. Roll out second tube of crescent rolls and place as a top crust on the mixture. Bake for 20 to 25 minutes at 350°. May top with lettuce, tomatoes, refried beans and taco sauce according to taste when serving.

## CHICKEN CASSEROLE

Denise Lewis

2 C. cooked chicken,  
diced  
2 C. milk  
2 C. macaroni, uncooked

2 cans cream of mushroom  
or celery soup  
1/2 lb. (1 C. shredded)  
processed or Velveeta  
cheese

Mix all ingredients together and let stand overnight in refrigerator (optional), in greased casserole dish. Crush potato chips and put on top just before baking (covered), about 1 hour at 400°.

## CHICKEN CASSEROLE

Judy Koenon

1 large chicken (stewed,  
boned, and cut into  
pieces)  
1 C. mayonnaise  
2 cans cream of chicken  
soup  
1/4 tsp. pepper

3 T. butter or margarine,  
melted  
1 C. chopped celery  
2 T. minced onion  
3 T. lemon juice  
3/4 tsp. salt  
2 C. stuffing mix

In large bowl, combine chicken with all ingredients except butter and stuffing mix. Spread into 9x13" pan. Then toss stuffing mix with melted butter and scatter on top of chicken. Bake at 350° for 40 to 45 minutes. Celery will be crunchy.

I usually cook it in a small amount of water, then drain and add to other ingredients.

## STOVE TOP CHICKEN CASSEROLE

Pam Wiegmann

1 can cream of mushroom  
soup  
1 can cream of chicken  
soup

1-2 to 3 lb. cooked chicken,  
cut up  
1 large box Stove Top stuffing  
1 C. chicken broth

Cook the chicken. Save 1 cup broth. Cut up the chicken. Put in cake pan the two soups, then the chicken. Fix the stuffing as directed on box. Put stuffing on top of chicken. Pour over the broth (do not mix).

I sometimes put some Minute Rice (1/3 cup) on top of the stove.

## CHICKEN & SPAGHETTI CASSEROLE

Wendi Terpstra

1 whole chicken	1 stick butter
1 lb. spaghetti noodles	1 can cream of mushroom
1 large onion	soup
	1 lb. Velveeta

Boil whole chicken, save water. Boil 1 pound spaghetti noodles in some water. Save water again. Place spaghetti noodles in greased 9x13" pan. Break up meat from chicken, tear into pieces. Place on top of spaghetti noodles. Melt final ingredients and pour over spaghetti and chicken. Be sure not to burn mixture. Add 1 1/2 cups saved water and pour over top. Bake at 350° for 1 hour. Cool 5 minutes. Serve.

## ENCHILADA CASSEROLE

Sally Tapp

1 pkg. soft taco shells	Taco sauce
1 lb. ground beef	1 pkg. shredded cheese
1 pkg. taco seasoning	(I use colby and Monterey
1 can refried beans	Jack mixture)

Brown 1 pound ground beef. Add 1 package taco seasoning and 2 tablespoons water. Add 1 can refried beans. Mix together until well blended. In casserole dish (9x13" or smaller), put one layer of soft taco shells on bottom. Spread part of the ground beef and beans mixture on top of the shells. Then sprinkle shredded cheese on top of beef/bean mixture. Repeat with layer of shells, layer of beef/bean mixture and shredded cheese. Put layer of soft taco shells as last layer. Spread thin layer of taco sauce on top of shells before baking. Bake in 350° oven until heated through, approximately 25 minutes. Cut into individual servings. Garnish with shredded lettuce, diced tomatoes and sour cream if you want.

## MAC-N-CHEESE FIX-UP

Renee Irlmeier

1/2 lb. ground beef or pork	1/3 C. taco sauce
14 oz. pkg. deluxe type mac-n-cheese mix	

Brown the round beef or pork. Drain off fat. Stir in prepared macaroni and 1/3 cup taco sauce. Heat through.

## MERTIE'S HASH

Marlys Lord

1-15 oz. can corned beef  
hash

1-14 1/2 oz. can mixed  
vegetables  
1 can cream of chicken soup

Mix all together. Put in oven for 2 1/2 hours at 350°. Check after first hour and stir to get juices mixed in.

## MEXICAN CASSEROLE DISH

Leah Tammeus

1 lb. lean ground beef  
1 medium or large onion,  
chopped fine  
1 can cream of mushroom  
soup  
1 can cream of chicken soup

1 can kidney beans  
1 can cut-up tomatoes  
Grated Cheddar cheese or  
pepper cheese  
Doritos

Brown beef and onions, does not have to be well done. Put a layer of Doritos, crushed in bottom of cake pan. Add a layer of meat and onions. Put a layer of cheese over the meat. Mix soups and kidney beans and tomatoes, layer over the meat. Top with more crushed Doritos and add another layer of grated cheese. Bake at 350° for 1 hour.

## MEXICAN DELIGHT

Shirley Johnson

1 lb. ground beef  
1 onion  
8 oz. pkg. noodles  
1 can tomato soup

1 can whole kernel corn  
1 tsp. chili powder  
Grated cheese

Fry together ground beef and onion; boil noodles. Mix ground beef and noodles in a casserole dish. Add tomato soup, corn and chili powder. Cover with cheese and bake until cheese is melted.

## MEXICAN DELIGHT

Carol Finke

1 lb. hamburger  
1 onion  
8 oz. noodles  
1 can tomato soup

1 can whole corn  
1 small spoon chili powder  
Grated cheese  
1 can black olives, if desired

Brown hamburger and onion together. Boil noodles. Mix hamburger and noodles in pan. Add tomato soup, corn, chili powder. Cover with cheese and bake until cheese is melted. Brown.

## MOM'S CASSEROLE

Pam Wiegmann

1 lb. ground beef  
1 small onion, chopped  
1 can creamed corn  
1 can cream of mushroom  
soup

1 can cream of chicken  
soup  
2 or 3 medium potatoes,  
diced and cooked

Brown 1 pound hamburger and onion, drain. Add 1 can creamed corn, 1 can cream of mushroom soup, 1 can cream of chicken soup. Add cooked potatoes, salt and pepper to taste. Put in casserole and bake until bubbly, approximately 35 to 40 minutes at 350°, covered.

## NOODLE & HAMBURGER CASSEROLE

Neescha Hemmen

2 lbs. hamburger  
1 pkg. onion soup mix  
1 can cream of mushroom  
soup  
1 can cream of chicken soup

16 oz. pkg. frozen mixed  
vegetables, cooked  
8 oz. pkg. wide noodles,  
cooked  
Cheese slices

Brown hamburger and onion soup mix. Add soups and undrained vegetables. Layer half the hamburger mixture in casserole. Put half the noodles on top. Repeat these two layers. Bake in 350° oven for 30 minutes. Layer cheese slices on top. Bake another 30 minutes. Can also layer tater tots over the top. Freezes very well.

## PIZZA CASSEROLE

Betty Brown

1 lb. ground beef  
2 tubes refrigerator biscuits  
1 can pizza sauce  
1 C. chopped green  
pepper, optional

1/2 C. chopped onion  
1-4 oz. can mushrooms  
1 pkg. sliced pepperoni  
1 C. mozzarella cheese  
1 C. Cheddar cheese

Brown beef. Quarter biscuits and place in a greased 9x13" dish. Top with pizza sauce. Drain beef. Sprinkle over biscuits and sauce. Layer with green pepper, onions, mushrooms, pepperoni and cheeses. Bake uncovered at 350° for 25 to 30 minutes or until cheese is melted. Let stand 5 to 10 minutes before serving.

## REUBEN CASSEROLE

Kelly Reynolds

2 C. sauerkraut, drained  
1 C. sour cream  
1/2 C. chopped onion  
1/4 tsp. garlic salt

1 pkg. corned beef  
3 C. Swiss cheese  
4 slices rye bread  
1/2 C. melted margarine or  
butter

Mix first four ingredients together and spread in 9x13" pan. Crumble corned beef over sauerkraut. Top with Swiss cheese. Cover with bread cubes and pour melted butter or margarine over top. Bake 25 to 30 minutes at 350°.

## RICE CASSEROLE

Joyce Fenneman

1 C. regular rice, uncooked  
1 can cream of mushroom  
soup  
1 can French onion soup

1 can consommé beef  
soup  
1 can mushrooms, drained  
1 stick margarine

Mix in order given in a 9x9" pan the rice, soups and mushrooms. Lay the stick of margarine on top. Bake for 1 hour at 350°. No need to stir. Does not work very well to double recipe.

## OVEN RICE DISH

Marilyn Harms

Melt 1 stick of butter or margarine in large baking dish (9x9" or larger).

ADD:

1 C. rice, uncooked  
1 can consommé soup  
1 can onion soup

1 can water  
1 small can mushrooms,  
drained

Mix ingredients together. Bake 1 hour at 350°. Stir occasionally.

## TATER TOT CASSEROLE

Cindy Reysack

2 cans green beans  
2 cans corn  
2 cans peas  
1 can French onions

1 bag tater tots  
1 to 1 1/2 lbs. beef, cooked  
and drained  
2 cans cream of mushroom  
soup

Drain vegetables. Put into bowl. Add soup, then meat. Next 1/2 can French onions. Add a little milk and mix. Put in one or two 9x13" pans. Add rest of onions on top. Next, put tater tots on top. Next, put tater tots on top. Bake at 350° for 30 to 45 minutes. Pull out of oven. Add cheese on very top. Put back in oven until cheese melts. Can cut recipe in half for smaller family. Serves 6 to 10.

My own recipe.

## TATER TOT CASSEROLE

Carol Sankey

1 large bag tater tots  
1 1/2 lbs. hamburger  
1 small onion  
1 small pepper

1 can mixed vegetables  
1 can cream of mushroom  
soup  
Salt and pepper to taste

Brown hamburger and diced onion and peppers, then add 1 can mixed vegetables and cream of mushroom soup. Salt and pepper to taste. Stir together. Bake at 350° for 1 hour.

## THREE SOUP CASSEROLE

Sally Tapp

1 lb. ground beef	1 can cream of celery soup
2 to 3 stalks celery	1 can tomato soup
1 can cream of mushroom soup	1-12 oz. pkg. egg noodles

In frypan, brown 1 pound ground beef, salt and pepper. Dice 2 to 3 stalks of celery and add to ground beef. Turn on low heat until celery is done. Prepare egg noodles according to directions and drain water. To egg noodles, add 1 can each of cream of mushroom, cream of celery and tomato soup. Then add ground beef/cecelry mixture. Stir all together and heat through. Serve.

*Laughter is a tranquilizer with no side effects.*



# Notes

1993: Feeding studies 1992: Nesting in Maine: A field report by  
Jeff Walke et al. (read this one at the 1992 meeting to the point of  
knowing the arguments and conclusions) [www.msu.edu/~jewalke/1992nesting.pdf](http://www.msu.edu/~jewalke/1992nesting.pdf)  
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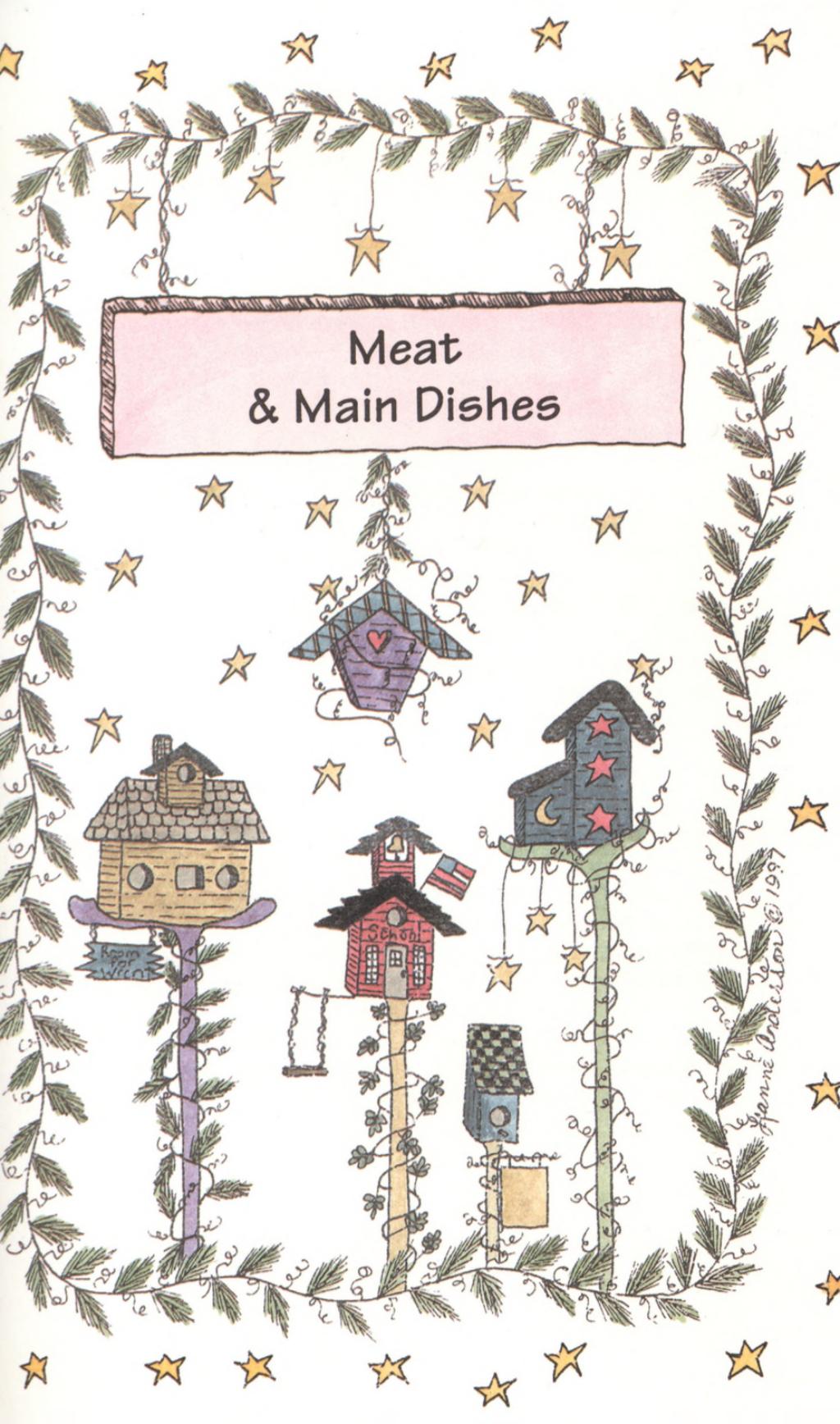
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## Meat & Main Dishes



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## BEEFBURGERS FOR A CROWD

Arleen Radcliffe

5 lbs. hamburger	1 T. lemon juice
1/2 to 1 C. onions	1/2 C. brown sugar
2 C. ketchup	2 T. dry mustard
1/2 C. water	1 1/2 tsp. salt
1 T. vinegar	

Brown and drain hamburger (if necessary). Add all ingredients and simmer.

## CAVATINI

Patti Winkowitsch

1 lb. hamburger	1 pkg. pepperoni
1 can mushrooms, drained	1 qt. spaghetti sauce
1 medium green pepper, chopped	8 oz. mozzarella cheese, grated
1 medium onion, chopped	8 oz. rotelle noodles, cooked

Brown hamburger, onion, green pepper and mushrooms. Add pepperoni, spaghetti sauce and cooked noodles. Mix well. Put in baking dish. Cover with grated cheese. Bake 25 to 30 minutes at 350°.

## CAVATINA

Fern Griner

1 1/2 lbs. ground beef, browned	1 small can mushrooms
1/2 lb. sausage, browned	1-32 oz. jar spaghetti sauce
1-10 oz. pkg. shell macaroni, cooked	1-8 oz. jar taco sauce (mild)

Mix together all ingredients except cheese. Put in greased 9x13" pan. Sprinkle cheese on top. Bake at 350° for 30 minutes.

*Years wrinkle the skin, but lack of enthusiasm wrinkles the soul.*

## CHICKEN ENCHILADA

Uncle & Roy Caroline Lewis

1 can cream of chicken soup  
1 can cream of mushroom soup  
1/2 C. water  
1-4 oz. can chopped green chilies

3 chicken breasts, cooked and chopped  
3 C. shredded Monterey Jack cheese  
10 small flour tortillas

Mix together the soups, water and green chilies, heat slightly. Spread small amount of soup mixture in bottom of 9x13" pan. Wrap chicken breasts and cheese in tortillas and place in pan. Put remaining soup mixture on top of tortillas and then top with remaining cheese. Bake uncovered at 375° for 30 minutes.

## CHICKEN ON SUNDAY

"Pete" Rindels

2 C. regular rice  
2 cans cream soup, any combination  
2 C. water

1 whole chicken, cut in serving pieces  
1 pkg. dry onion soup mix

Grease (spray) 9x13" pan. Cover bottom with the rice, lay pieces of chicken on rice. Mix soups and water, pour over chicken. Sprinkle dry onion soup on top. Cover tightly with foil. Bake 2 1/2 hours at 325°.

*One of life's little ironies: When you finally master a tough job, you make it look easy.*

## ITALIAN BONELESS CHICKEN

Alda Frey

6 eggs, beaten	1 T. oil
8 oz. Parmesan cheese	1/2 C. water
1/2 C. fine, dry bread crumbs	2 cans tomato sauce
4 C. chopped, cooked chicken	1 tsp. sugar
3 T. butter	1/2 tsp. Italian seasoning
1/2 C. chopped green pepper	1/4 tsp. basil
1/2 C. chopped onion	1/4 tsp. garlic powder
	1/8 tsp. pepper
	2 C. shredded mozzarella cheese

Combine eggs, Parmesan and crumbs. Stir in chicken, mix well. Shape into 16 (3/4" thick) patties. In large skillet, cook in butter over medium heat 2 to 3 minutes per side, until brown. Arrange in two 6x10x2" casseroles. Cook green pepper and onion in hot oil until tender. Remove from heat. Add remaining ingredients except mozzarella. Spoon over patties and sprinkle with mozzarella. Bake, uncovered, at 350° for 25 minutes. If casseroles have been frozen, bake at 400°, covered, for 50 minutes, then uncovered for 20 minutes.

## ITALIAN CHICKEN

Becca (Dorothy) Brown

4 chicken breasts, cut in half (8 total), thawed	4 eggs
Italian dressing	Parmesan cheese
Ritz crackers	Coarse ground pepper

Marinate chicken breasts overnight in Italian dressing (enough to cover in sealed container). Crush crackers to "crumb" consistency. Mix Parmesan cheese and pepper. Beat eggs. Dip breasts in egg and then in crumb mixture. Place in greased 9x7" pan and pour any remaining dressing around edges. Cover with foil and bake at 350° for 45 to 55 minutes. Bake at 350° for 45 to 55 minutes.

Can garnish with "fresh" Parmesan before serving!

## CHICKEN MANICOTTI

Deanne Winkowitsch

1 C. chicken, cooked, chopped	1 parsley, dried
1 pkg. stuffing mix, Stove Top, chicken	1 pkg. manicotti
3/4 C. milk (2%)	8 oz. chicken broth, canned
1/2 lb. American cheese	2 cans cream of chicken, canned
	1 paprika

Cook manicotti according to directions on package. Mix stuffing as directed, except use 1 cup of broth and 3/4 cup milk instead of water. Fold chicken into stuffing and put into manicotti. Put in 9x13" pan. Mix cream of chicken soup, according to directions with parsley flakes and paprika. Cover with foil and bake for 1/2 hour at 350°. Uncover and bake for 20 minutes longer. May be frozen.

## STUFFED CHICKEN BREASTS

Charlene Reels

8 chicken breasts	1/4 lb. plus 1 T. butter
1 lb. fresh spinach	1 C. heavy cream
1 lb. mushrooms, sliced	1/2 tsp. salt
8 oz. Jack cheese, grated	1/4 tsp. pepper
1 1/2 C. bread crumbs	

Preheat oven to 350°. Pound breasts to about 1/4" thick. Melt 1/4 pound of butter in a skillet; add mushrooms and cook until they are tender. Remove from heat and add 3/4 cup bread crumbs. In 1 tablespoon butter and equal amount of water, steam spinach until limp; add salt and pepper, mix the mushrooms in. Divide the spinach/mushroom mixture on the 8 breasts. Set aside some of the cheese. Put the rest of the cheese over the above mixture on the breasts. Fold and place seam side down. Sprinkle remaining crumbs over the breasts. Mix cream and remaining cheese; pour over breasts. Bake 20 to 40 minutes or until lightly browned.

## CHICKEN NUGGETS

Lois Stauffer

4 chicken breasts	1/2 C. melted butter or margarine
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### CRUMB MIXTURE:

1/2 C. bread crumbs	1 tsp. basil
1/4 C. grated Parmesan cheese	1/2 tsp. salt
1/4 C. grated Cheddar cheese, packed	1/4 tsp. pepper

Cut chicken into 1 1/2" pieces or smaller. Dip chicken in melted butter and then roll in crumb mixture. Place on cookie sheet, covered with lightly greased aluminum foil. Bake in 400° oven for 10 minutes or until done.

## CHICKEN AND RICE

Betty Wubbena

1 chicken, cut up	1 can cream of celery soup
1 can cream of mushroom soup	2 C. Minute rice
	1 pkg. dry onion soup mix

Lightly grease 9x13" pan with cooking oil. Mix rice with soup, 1 soup can of water and 1 package of dry soup mix, reserving a small amount of dry soup mix to sprinkle on top. Pour in pan. Lay chicken over mixture. Sprinkle dry soup over chicken. Cover with foil. Bake at 325° for 2 hours and 45 minutes or until chicken is done.

*To profit from good advice requires as much wisdom as to give it.*

## PINEAPPLE PEPPER CHICKEN

Leah Tammeus

4 C. unsweetened pineapple	2 tsp. chicken bouillon granules
2 1/2 C. sugar	3/4 tsp. ground ginger
2 C. vinegar	3 T. vegetable oil
1 C. packed brown sugar	2 broiler/fryer chickens (3 to 3 1/2 lbs. each), cut up
2/3 C. cornstarch	1-8 oz. can pineapple chunks, drained
1/2 C. ketchup	1 medium green pepper, julienned
6 T. soy sauce	
1 1/2 C. water	

In a saucepan, combine the first ten ingredients; stir until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Set aside. Heat oil in a large skillet over medium-high heat. Add chicken; brown on all sides. Place in two greased 13x9" baking dishes. Pour reserved sauce over chicken. Bake, uncovered, at 350° for 45 minutes. Add pineapple and green pepper. Bake 15 minutes longer or until heated through. Yield: 12 servings.

## EASY BAKE CHICKEN

Karen Cornwell

1 chicken, cut up (3 1/2 to 4 lb.)	1 C. Italian salad dressing
	1 1/4 C. crushed corn flakes

Place chicken in large resealable plastic bag or shallow container. Add salad dressing. Seal or cover and turn to coat. Refrigerate for at least 1 hour. Drain and discard marinade. Coat chicken with corn flakes; place in greased baking dish. Bake, uncovered at 350° for 1 hour or until juice runs clear.

## NO GUILT CHICKEN POT PIE

Marilyn Ulfers

1 C. chicken, cooked, cubed

Preheat oven to 400°. In a 9" pie pan (sprayed with Pam), place chicken and 1 can Campbell's 98% fat free cream of chicken soup and 12 ounce package frozen mixed vegetables. Then mix together 1 egg, 1/2 cup milk and 1 cup Bisquick mix. Pour over chicken mixture. Bake 30 minutes or until golden brown.

## SWISS CHICKEN

Don Jacobs

8 chicken breasts, boneless skinless	1/2 (16 oz.) bag stuffing mix
8 slices Swiss cheese	1 C. butter, melted 1 can cream of mushroom soup

Preheat oven to 350°. Place chicken in a 9x13" dish. Cover each breast with a slice of Swiss cheese. Spread soup over this. Spread stuffing mix around. Pour 1 cup melted butter over everything. Bake for 50 to 60 minutes.

## MARK MEENDER'S FISH

In deep skillet, mix 2 cans whole tomatoes (large can, cut 1/4 pieces), 1 carton sliced fresh mushrooms, 1 large yellow onion, sliced in rings, then 1/2 the rings, mushrooms and onions sauteed lightly in butter. Add chunks of tomatoes and juice of 1 lemon, and 2 tablespoons lemon pepper (Spice Island). Heat through. Stir. Bring to boil. Lay fish fillet on top. Baste tomato sauce on top of fish. Cover and cook 5 to 10 minutes. Remove fish and use sauce as garnish. Add 1 package Uncle Ben's or brown rice. Cook 15 minutes on medium to low, then add fish.

## HAM BALLS

Leah Tammeus

1 lb. ground ham	DRESSING:
1 lb. ground beef	1/3 C. vinegar
2 eggs	2/3 C. water
1 C. ground bread crumbs	1 C. brown sugar
1/2 C. milk	2 tsp. dry mustard
1 can chunk pineapple or tidbits, drained	

Mix together ham, beef, eggs, crumbs and milk and form into balls. Brown on all sides. (I like to put balls on cake pan and bake until brown.) Bake at 350° for 1 hour, basting occasionally. Thicken the pineapple juice with cornstarch; add pineapple to warm up, pour over meatballs.

The meatballs may be made ahead of time and frozen. Defrost and finish the meatballs.

## HAM BALLS

Lois Stauffer

1 lb. ham, ground	1 C. cracker crumbs
1 lb. hamburger	2 eggs
2/3 C. milk	

Mix and shape into balls. Brown in oven and pour sauce over.

### SAUCE:

1 C. brown sugar	1/3 C. vinegar
2 tsp. dry mustard	1/2 C. water

Bake in 350° oven for 1 1/2 hours.

## HAM LOAF

Dorothy Codner

1 lb. ham	2 C. bread crumbs (3 1/2
1 lb. hamburger	slices per C.)
	1 C. milk
	2 eggs

Make into patties or loaf. Bake at 325° for 45 minutes. Baste with the following:

1/4 C. vinegar	1/2 C. brown sugar
1/3 C. water	1 tsp. dry mustard

## SWEET & SOUR HAMBURGER

Sally Schneiderman

1 1/2 lbs. hamburger	1/2 green pepper
1/2 C. water	1 can chunk pineapple
1/4 C. brown sugar	1/2 tsp. salt
2 T. cornstarch	1/2 C. diced onion
1/4 C. vinegar	1 tsp. soy sauce, optional

Prepare rice. Brown hamburger, drain off fat and rinse if you want. In skillet, add 1 bouillon cube, water, brown sugar, cornstarch, vinegar, soy sauce, salt, onion and pineapple juice. Cook slowly to thicken and blend flavors 10 to 15 minutes. Add green pepper and pineapple and continue cooking until heated through. Serve over rice. Can top with chow mein noodles.

## JIM'S HAMBURGER HOT DISH

Leah Tammeus

1 1/2 lbs. hamburger  
1 C. chopped onions  
1 can whole kernel corn,  
drained  
1 can cream of chicken  
soup  
1 can cream of mushroom  
soup

1 C. sour cream  
1/4 C. chopped pimento  
3/4 tsp. salt  
1 tsp. pepper  
3 C. cooked noodles  
3 cubes beef bouillon

Brown meat and onions. Beef bouillon may be added at this time. Add next eight ingredients and mix well. Stir in noodles. Top with chips. Bake 30 minutes at 350°.

Good for pot luck's.

## CREAMY POTATO "LASAGNA"

Vinita Bruns

1-12 oz. jar prepared  
Alfredo sauce  
1 C. low fat milk  
5 russet potatoes (about  
3 lbs.), peeled and cut  
lengthwise into 1/8" thick  
slices

5 T. grated Parmesan cheese  
1/2 tsp. salt  
1/4 tsp. black pepper  
8 oz. Jarlsberg or Swiss  
cheese (about 2 C.)

Heat oven to 400°. Coat a 13x9" baking dish with cooking spray. Whisk together the Alfredo sauce and milk in a small bowl. Spread 1/4 cup of Alfredo mixture in the prepared baking dish. Layer 1/3 of sliced potatoes evenly in the baking dish. Sprinkle the top with 1 tablespoon of the grated Parmesan and 1/3 of the salt and pepper. Mix together the turkey, broccoli and 1 1/2 cups of the shredded cheese in a medium-size bowl. Spread 1/3 of the broccoli mixture over the potato layer. Continue with 2 more layers (Alfredo sauce mixture, potatoes, Parmesan, salt, pepper and broccoli mixture). Top final layer with remaining 1/2 cup shredded cheese and 2 tablespoons grated Parmesan. Pour remaining Alfredo sauce evenly over top. Cover dish. Bake in 400° oven for 45 minutes. Reduce the oven temperature to 350°. Uncover; continue to bake for 25 minutes or until potatoes are knife tender. Let stand for 10 to 15 minutes before serving.

## EASY LASAGNA

Barb Franken

1 lb. ground beef, browned	1-12 oz. carton cottage
1-3 lb. jar spaghetti sauce	cheese
Lasagna noodles, uncooked	1 pkg. mozzarella cheese

Brown ground beef, drain and add spaghetti sauce. Layer 9x13" pan with sauce, noodles, cottage cheese and mozzarella. Usually have two layers of noodles and end with sauce. Cover tightly with foil and bake 1 1/2 hours at 350°.

## NO MESS LASAGNA

Deb Jacobs

1 lb. hamburger	1 can spaghetti sauce
1 medium onion	1 pkg. shredded cheese
1 pkg. lasagna noodles	1 1/2 C. hot water

Cover bottom of 9x13" pan with 1 1/2 cups spaghetti sauce. Layer with raw noodles; add 1/2 of hamburger. Sprinkle with cheese. Add another 1 1/2 cups sauce. Cover with layer of raw noodles. Layer with cheese and remaining hamburger. Press down with hands. Pour hot water over all. Cover with foil and bake at 375° for 1 hour. Remove foil and bake 45 minutes more. Let set 15 minutes before eating.

## BARBEQUE MEATBALLS

Denise Lewis

1 1/2 lbs. ground beef	SAUCE:
3/4 C. oatmeal	2 T. Worcestershire sauce
1 C. half and half or	3 T. vinegar
1/2 C. milk	2 T. sugar
3 T. chopped onion	1 C. ketchup
1 1/2 tsp. salt	1/2 C. water
1/4 tsp. pepper	Minced onion
	2 T. liquid smoke

Mix together all ingredients except for sauce and form into 2" balls. Roll balls in flour and brown in skillet. In saucepan, combine all sauce ingredients and simmer 1/2 hour. Put meatballs in casserole dish and pour sauce over meatballs. Cover and bake at 300° for 1 hour.

## BARBECUED MEATBALLS

Marilyn Ulfers

1 lb. ground beef	1 tsp. salt
1 egg	1/4 tsp. pepper
1 C. Rice Krispies	1 T. onion

Mix the above six ingredients together. Set aside.

2/3 C. brown sugar	3/8 tsp. nutmeg
3/4 C. ketchup	1 T. dry mustard

Preheat oven to 350°. Prepare an 8" square pan with spray (such as Pam cooking spray). Add half of the brown sugar sauce to the meat mixture; mix well. Shape into meatballs placing into the prepared pan. Pour remaining sauce over meatballs. Bake for 30 to 45 minutes.

## MOM'S BBQ MEATBALLS

Patti Winkowitsch

3 lbs. hamburger	1/2 C. chopped onions
1-12 oz. can evaporated milk	1/2 tsp. garlic powder
1 C. oatmeal	2 tsp. salt
1 C. cracker crumbs	1/2 tsp. pepper
2 eggs	2 tsp. chili powder

Mix all ingredients together. Shape into walnut-sized meatballs. Place in single layer on wax paper-lined cookie sheets. Put in freezer until solid. Store in freezer bags. Place single layer of meatballs in 9x13" pan. Cover with sauce. Bake at 350° for 1 hour.

### SAUCE:

2 C. catsup	1/2 tsp. liquid smoke
1 C. brown sugar	1/2 tsp. garlic powder

Mix all sauce ingredients together well.

## BARBECUED MEATBALLS

Delores DeBerg

1 1/2 lbs. hamburger  
3/4 C. oatmeal  
1 T. minced onion  
2 eggs  
1 C. milk

SAUCE:  
1 C. catsup  
2 T. brown sugar  
2 T. Worcestershire sauce  
1/2 C. water  
1/4 C. vinegar

Combine meat, oatmeal, onion, eggs and milk. Form into balls. Cover with barbecue sauce. Combine sauce ingredients, pour over meatballs. Bake 1 hour and 15 minutes in a 350° oven.

## MEATBALLS

Lorraine Schneiderman

1 lb. ground beef  
1 egg  
1 C. Rice Krispies, crushed

1 tsp. salt  
1/8 tsp. pepper  
1/8 tsp. garlic salt  
1 T. onion, minced

### SAUCE:

6 T. brown sugar  
1/2 C. catsup

1 1/2 tsp. dry mustard  
6 T. vinegar

Mix together the ground beef, egg, Rice Krispies and seasonings. Use an ice cream scoop for shaping about 12 meatballs. Put in pan and brown in a 350° oven for about 30 minutes. Then pour the sauce over browned meatballs and bake about 1 1/2 hours at 300°.

## KERRY'S SWEDISH MEATBALLS

Carole Van Cleave

3 lbs. ham loaf or 2/3 ham,  
1/3 lean ground beef  
1 can tomato soup  
3/4 C. brown sugar

2/3 C. rice vinegar or  
regular vinegar  
1 tsp. dry mustard  
Baking spray for pan

Make ham balls (large for main meal and smaller for appetizers). Put in a roaster or baking dish. Spray your dish. Mix soup, sugar, vinegar and mustard. Bring to a boil and pour over ham balls. Bake at 350° for 45 minutes to 1 hour.

I turn ham balls once and baste with soup mix so tops do not dry out.

## RICE MEATBALLS

Lisa Morris

1 lb. ground beef	1/2 C. uncooked rice, not instant
1 T. chopped onion	1/2 tsp. salt
2 tsp. baking powder	1/4 tsp. pepper
3/4 C. milk	1 can tomato soup

Combine all ingredients except soup. Form into balls and put in roaster or casserole dish. Pour soup over top of meatballs. Bake, covered, at 350° for 1 hour.

## LI'L CHEDDAR MEAT LOAVES

Pam Wiegmann

1 egg	1/2 C. quick oatmeal
3/4 C. milk	1/2 C. onion, chopped
1 C. (4 oz.) shredded Cheddar cheese	1 tsp. salt
	1 lb. ground beef

### TOPPING:

2/3 C. ketchup	1 1/2 tsp. mustard
1/2 C. brown sugar	

In a bowl, beat the egg and milk. Stir in the cheese, oatmeal, onion and salt. Add beef and mix well. Shape into 8 oval loaves; place in a greased 9x13" baking dish or cake pan. Combine topping ingredients and pour over loaves. Bake, uncovered, at 350° for 45 minutes. Yield: 8 servings.

## MICROWAVE MEAT LOAF

Greta Eberline

1 lb. ground chuck	1/2 tsp. salt
1/2 C. Cookies barbecue sauce	1/2 tsp. pepper
1/2 C. dry bread crumbs	1/2 T. dried onion flakes, optional
1 beaten egg	

Mix together all ingredients except 1/4 cup barbecue sauce. Put in microwave safe bread pan. Top with reserved barbecue sauce. Microwave on high for 12 to 14 minutes, rotate dish halfway through cooking. Allow to stand 10 minutes before slicing.

## PASTACINNI (FRANCES)

Carole Van Cleave

1 pkg. lasagna or pkg. large pasta	1 tsp. pepper
1 qt. thick Prego spaghetti sauce	1 1/2 lbs. mozzarella cheese
1 1/2 lbs. ground beef	2 small cans mushrooms
1 tsp. salt	6 hard-cooked eggs, sliced
1 tsp. garlic salt	1 medium onion, chopped
1 tsp. oregano	1 rib celery or celery heart, leaves and all (diced)

Boil pasta in salt water and set aside. Brown ground beef, onion and celery. Spoon off all grease. Add salt, pepper, garlic salt, oregano. Mix well with spaghetti sauce. Put a small amount just to cover bottom of a sprayed baking dish or roaster. Add layer of pasta, layer of meat, mushrooms, egg slices and cheese. Add another layer pasta, sauce and meat, mushrooms, egg slices and top with cheese. Bake at 350° for 30 minutes.

Good with green salad and garlic bread.

## POOR MAN'S LASAGNA

Cindy Reysack

1 lb. ground beef, cooked into small pieces	1 pkg. noodles or macaroni, we use shells, small ones
1 jar spaghetti sauce	

Cook noodles. Drain. Mix in bowl the meat, sauce and noodles. Put into cake pan. Bake at 350° for 20 minutes, then add cheese. Bake more until cheese melts.

My recipe for fast meal when extra company arrives.

*Never pay a compliment as though you expected a receipt.*

## GARDEN PIZZA

Janet Bangs

1 tube crescent roll	1 tsp. dill weed
1-8 oz. pkg. cream cheese	1/4 tsp. onion salt
1/2 C. mayonnaise	1/4 tsp. garlic salt
Raw vegetables	1 pkg. shredded Cheddar cheese

Pat the crescent rolls in a cookie sheet or pizza pan. Bake at 375° for 10 to 15 minutes. Let cool. Blend rest of ingredients, except raw vegetables. Spread mixture on cooled crust. Top with raw, chopped vegetables to your taste. Put 1 package shredded Cheddar cheese on top of vegetables and chill.

## IN A HURRY FAST PIZZA

Cindy Reysack

Cook and drain beef. Put spaghetti or pizza sauce on hot dog or hamburger buns. Add beef, then cheese. Bake for 10 to 15 minutes in 350° oven.

Used a lot when kids had games.

## PIZZA BY THE YARD

Leah Tammeus

1 loaf French bread, about 18" long	1/2 to 1 tsp. crushed oregano
1 lb. ground beef, lean	Dash of pepper
1/3 C. grated Parmesan cheese	1-6 oz. can (2/3 C.) tomato paste
1/4 C. finely chopped onion	3 tomatoes, peeled and sliced (6 slices)
1/4 C. chopped pitted ripe olives	Mozzarella cheese, halved diagonally or crumbled
1 tsp. salt	

Cut loaf lengthwise in half. Pull the center of the bread out, leaving 3/4" all the way around. Combine meat with next seven ingredients. Spread evenly on even half loaf. Broil about 5" from heat for 12 minutes or until meat is done. (I find I must butter the edge of the bread to prevent it from burning.) Alternate tomato and cheese slices down top, broil 1 to 2 minutes more or just until cheese begins to melt. Cut each half in 4 or 5 pieces.

## PIZZA TACO PIE

Kathy Eberline

1 pkg. refrigerated crescent rolls	1/2 C. water
1 lb. hamburger	3/4 C. sour cream
Chopped onion to taste	1 C. Cheddar cheese, grated
1 pkg. taco seasoning	1 C. taco chips, crushed

Take apart crescent rolls and press into deep dish pie pan or quiche pie pan. Brown hamburger and chopped onion. Drain off grease. Add taco seasoning and water to hamburger mix. Simmer 5 minutes. Pour hamburger mixture over crescent rolls. Spoon sour cream over all. Sprinkle with cheese and taco chips. Bake 25 minutes at 350°. May make ahead and refrigerate, but then bake 10 to 15 minutes longer.

## QUICK CRESCENT TACO PIE

Leah Tammeus

1 to 1 1/4 lbs. ground beef	1 1/2 to 2 C. crushed corn chips
1-1 1/4 oz. pkg. taco or chilli seasoning mix	1 C. dairy sour cream
1/2 C. water	6 slices American cheese or 1 C. shredded Cheddar cheese
1/3 C. sliced, stuffed green olives or pitted ripe olives	Shredded lettuce, if desired
1 can refrigerated quick crescent dinner rolls	Avocado slices, if desired

In large frying pan, brown ground beef; drain. Stir in seasoning mix, water and olives; simmer 5 minutes. Meanwhile, separate crescent dough into 8 triangles. Place triangles in ungreased 9 or 10" pie pan, pressing to form a crust. Sprinkle 1 cup corn chips over bottom of crust. Spoon meat mixture over crust and chips. Spread sour cream over meat mixture; cover with cheese. Sprinkle remaining corn chips. Bake at 375° for 20 to 25 minutes, until golden brown, if desired. Serve in wedges topped with shredded lettuce and avocado slices. To reheat, cover with foil at 375° for 25 to 30 minutes until heated through.

## BAKED PORK CHOPS

Jane Brown

6 to 8 loin pork chops	1/4 C. brown sugar
Salt and pepper to taste	1/2 C. catsup
Onion slices	3/4 C. water

Place pork chops in 11x17" foil-lined pan, season with salt and pepper. Lay an onion slice on each chop. Mix brown sugar, catsup and water together well, pour over pork chops. Cover with aluminum foil and bake at 350° for 1 1/4 hours.

## BROWN SUGAR PORK CHOPS

Nancy Reels

4-1" Iowa pork chops or America's cut chops	*2 T. Cookies flavor enhancer and all-purpose seasoning
1 1/2 C. brown sugar	1 tsp. garlic powder

Put all dry ingredients into plastic bag and mix well by shaking. Put 1 chop at a time into bag and dredge well with mixture. Remove to baking sheet. Sprinkle remaining mixture on top of chops. Bake in 375° oven for 30 to 35 minutes.

\*Use less if you don't care for the extra pepper in the seasoning (1 tablespoon is good for the average palate).

## CROCK POT PORK CHOPS

Neescha Hemmen

1 pkg. chicken flavor Stove Top stuffing	1 can cream of celery soup
	6 to 8 pork chops

Mix stuffing according to box directions. Put half of stuffing in bottom of crock pot. Spoon 1/2 can soup on top of stuffing. Lay pork chops in crock pot. Spoon the remaining stuffing and remaining soup on top of pork chops. Slow cook about 8 hours or cook on high for 4 hours.

This also works good using chicken breast or steak instead of pork chops.

## PORK CHOPS BAVARIAN

Leah Tammeus

3 or 4 pork chops, thin  
1 can sauerkraut  
Egg noodles  
1 1/2 C. water

1 can cream of mushroom  
soup  
1 T. oil  
Seasoning salt or seasonings  
to your liking

On medium heat, put 1 tablespoon of oil into a non-stick frying pan, add pork chops and sprinkle with seasoning and brown. Turn over and continue browning until most of the oil is absorbed. Add 1/4 cup of water to pan and continue browning on both sides until golden. In the meantime, put a layer of uncooked noodles into a 9x9" or 9x11" casserole pan; pour 3/4 cup (1 cup of water if using the larger pan). Pour over noodles, top with a layer of sauerkraut. Add 1/4 cup of water into frying pan and using a spatula deglaze the pan. Add cream of mushroom soup, stirring until smooth. Spoon soup over chops and bake in a 350° oven for 1 hour.

## MANDARIN PORK ROAST

Leah Tammeus

1 bone-in pork loin roast  
(5 lb.)  
2 tsp. dried rosemary  
Garlic powder to taste  
1 tsp. pepper  
1-11 oz. can mandarin  
orange, drained

GLAZE:  
1/2 C. orange marmalade  
6 T. orange juice concentrate  
1/4 C. soy sauce  
1/4 C. ketchup  
2 T. honey  
1 1/2 tsp. ground ginger  
2 1/4 tsp. ground mustard  
2 cloves garlic, minced  
(garlic powder to equal)

Combine rosemary, garlic and pepper; rub over roast. Place roast, fat side up, on a rack in a shallow roasting pan. Bake, uncovered, at 350° for 1 1/4 to 1 1/2 hours. Arrange oranges. Combine glaze ingredients; brush over roast. Bake 30 minutes longer or until a meat thermometer reads 160° to 170°, brushing often with glaze. Let stand 10 minutes before slicing. Yield: 10 to 12 servings.

## ESCALLOPED SALMON

1 can pink salmon  
1 can cream of chicken  
soup  
1/2 C. milk

Janice Grapp

1 C. celery or few celery flakes  
2 beaten eggs  
1 C. cracker crumbs  
Salt and pepper

Combine all ingredients and stir well. Pour into a greased casserole. Bake at 350° for 45 to 60 minutes.

## BAKED OR GRILLED SALMON

1 large whole salmon  
(skin on)  
2 T. Worcestershire sauce  
1 lemon, sliced  
1/4 lb. oleo, sliced

John Van Cleave

5 green onions, chopped  
1 tsp. salt and pepper  
1 C. water, for baking pan  
only  
Foil to wrap whole fish

Wash fish outside and inside. Set on its back and put lemon slices, green onion, salt and pepper and slices of oleo, saving 4 thin slices for the outside. Put this inside of the fish. Add Worcestershire sauce last before wrapping fish. Close cavity of fish and put 4 thin slices oleo on the top side of fish. Wrap tightly and put in large cooking sheet pan. Add 1 cup of water in the pan if baking. Or grill on your grill. Fish is done when the fat comes out of the meat. Bake at 350° for about 15 minutes per pound for doneness. Do not over cook. Skin will peel off easily to check if done.

*It never occurs to teenagers that someday  
they will know as little as their parents.*

## SALMON SQUARES WITH MUSHROOM PEA SAUCE

HOMI Leah Tammeus

1-16 oz. can salmon  
2 C. cooked rice  
(2/3 C. raw)  
2 beaten eggs  
2 C. small curd cottage  
cheese (16 oz.)  
1 small onion, finely  
chopped  
1/4 C. chopped green  
pepper  
2 tsp. soy sauce  
1 C. soft bread crumbs,  
buttered

MUSHROOM PEA SAUCE:  
3 T. butter  
1-4 oz. can sliced mushrooms,  
drained  
3 T. flour  
1 tsp. seasoned salt  
1 1/2 C. cooked peas  
(10 oz.)  
2 T. chopped pimento

Drain salmon; remove skin and bones; flake with fork. Combine rice with eggs, cottage cheese, salmon, onion, green pepper and soy sauce. Blend gently to mix. Place in a greased 12x8x2" pan. Top with buttered bread crumbs, sprinkle lightly with paprika. Bake at 350° for about 40 minutes.

MUSHROOM PEA SAUCE: While rice mixture is baking, melt butter in saucepan. If using fresh mushrooms, sauté in butter until tender, stir in flour and seasoned salt. Slowly add milk, stirring to blend. Cook, stirring until thickened. Stir in peas and pimento; simmer gently until hot. To serve, cut rice/ salmon into squares. Spoon sauce over each.

## SPAGHETTI PIZZA

Diane Salge

1-7 oz. pkg. spaghetti  
noodles  
1 C. milk  
2 eggs

1/2 C. Parmesan cheese  
1 1/2 lb. hamburger  
1 jar spaghetti sauce  
2 C. mozzarella cheese

Cook spaghetti and drain. In bowl, beat eggs; add milk. Mix together. Mix this with cooled spaghetti and Parmesan cheese. Spread in greased 9x13" pan. Next, spread on your jar of spaghetti sauce, then put browned hamburger. Top with mozzarella cheese for last layer. Bake at 350° for 30 minutes.

## SPAGHETTI

Dorothy Codner

### MEATBALLS:

1 1/2 lbs. hamburger  
1 C. bread crumbs  
1 small onion  
1 C. Parmesan cheese  
1 tsp. salt  
Pepper  
Pinch of oregano  
1 T. parsley flakes  
2 eggs

### TOMATO SAUCE:

3 T. olive oil  
1 medium onion, chopped  
1 garlic clove, minced  
1-6 oz. can tomato paste  
1 tsp. sugar  
1 paste can water  
1-#2 1/2 can tomato puree  
1 C. water  
2 tsp. salt

Pinch each pepper, oregano, 1 bay leaf, 1/4 cup Parmesan cheese. Sauté onions and garlic in oil. Stir in paste, sugar, water and add puree, seasoning and cheese. Add balls to sauce. Simmer, covered for 2 hours and uncovered for 1 hour.

## CUBE STEAKS WITH GRAVY

Julie Klingenborg

1/3 C. all-purpose flour  
6 beef cube steaks  
1 T. vegetable oil  
1 large onion, sliced and separated into rings

3 C. water, divided  
1 env. brown gravy mix  
1 env. mushroom gravy mix  
1 env. onion gravy mix  
Hot mashed potatoes or cooked noodles

Place flour in a large resealable plastic bag. Add steaks, a few at a time and shake until completely coated. In a skillet, cook steaks in oil until lightly browned on each side. Transfer to a slow cooker. Add the onion and 2 cups water. Cover and cook on low for 8 hours or until meat is tender. In a bowl, whisk together gravy mixes with remaining water. Add to slow cooker, cook 30 minutes longer. Serve over mashed potatoes or noodles. Yield: 6 servings.

*Your last mistake is your best teacher.*

## PHILI CHEESE STEAK SANDWICHES

Leah Tammeus

1 lean roast, such as sirloin  
tip  
Onions

Canned or raw mushrooms  
Monterey Jack cheese  
Buns

Have the butcher partially freeze the roast so it can be sliced paper thin. It does not matter if it has holes in it. (Orley's does a good job of this.) Steam or sauté onions and mushrooms in a pan, set aside. In a non-stick frying pan, spray with oil and brown the meat. Put cheese on, cover so it melts. On a bun, layer beef, cheese and mushroom/onion mixture.

## EASY STEW

Lisa Morris

1 C. hot water  
1 beef bouillon cube  
6 carrots, cut  
5 potatoes, quartered  
1 C. chopped celery  
3 T. instant tapioca

1 can stewed tomatoes  
2 T. sugar  
1 T. salt  
1 onion, sliced  
2 to 2 1/2 lbs. stew meat

Combine all ingredients together in a roasting pan. Bake at 250° for 5 hours, stirring occasionally.

## STEW - LEFTOVER

M. R. Woodley

Food that has been  
leftover (i.e. baked  
liver in natural oil, dice  
leftover boiled potatoes

Dice other leftovers (i.e. corn,  
soups, cooked/boiled  
cabbage, I use red  
cabbage

Add butter or oil to frying pan. Sauté 1 large onion. Could add rice or other products like beets, pork and beans, etc.

Blend together and cook over slower heat, add spices like salt, pepper, celery salt, chili powder, etc. Could add crackers. Makes a nice complete dish meal. Cook in a large pot, mixing well. If won't thicken, add thickening mix of your choice. I use some cornstarch or you could mix flour and water until thick; add slowly, stirring as you add.

## SUPPER DISH

Janice Grap

2 T. butter	Chopped onion
1 C. elbow macaroni	1 tsp. salt
2 1/2 C. tomato juice	1/4 tsp. pepper
1/2 lb. raw ground beef	1 C. cubed American cheese

Melt 2 tablespoons butter in frying pan. Add macaroni, stir to coat thoroughly with butter. Add tomato juice and bring to a rapid boil. Stir in raw ground beef and onion. Add salt and pepper. Cover, reduce heat and cook 15 to 20 minutes. Remove from heat and stir in cubed cheese. Cover and let cheese melt.

## HAMBURGER STROGANOFF

Kathy Bruns

2 lbs. ground beef	1/2 tsp. pepper
2-4 oz. cans mushrooms, drained	1 tsp. Worcestershire sauce
1 C. chopped onion	1/4 C. flour
2 tsp. salt	1/3 C. chili sauce
1 clove garlic	1 1/2 C. sour cream

Brown beef. Add mushrooms, onion, garlic, salt and pepper. Sauté until onions are tender. Add Worcestershire sauce. Stir in flour and chili sauce. Just before serving, blend in sour cream. Serve hot over rice or noodles.

## TEXAS HASH

Don Jacobs

1 lb. hamburger	2 T. mustard
1 medium onion	2 tsp. Worcestershire sauce
1 can chicken gumbo soup	Sliced American cheese
1 C. ketchup	

Brown hamburger and onion. Drain; add soup, ketchup, mustard and Worcestershire sauce. Let simmer about 10 minutes. Place mixture on bun, top with a slice of cheese. Enjoy.



# Notes

1. 2010-01-01: *Amazilia tzacatl* (C) was seen in the forest near the entrance to the park. It was seen flying over the forest, and was heard singing.

## ANIMALS

## THOMAS ORTIZ RODRIGUEZ

1. 2010-01-01: *Amazilia tzacatl* (C) was seen in the forest near the entrance to the park. It was seen flying over the forest, and was heard singing.

2. 2010-01-01: *Amazilia tzacatl* (C) was seen in the forest near the entrance to the park. It was seen flying over the forest, and was heard singing.

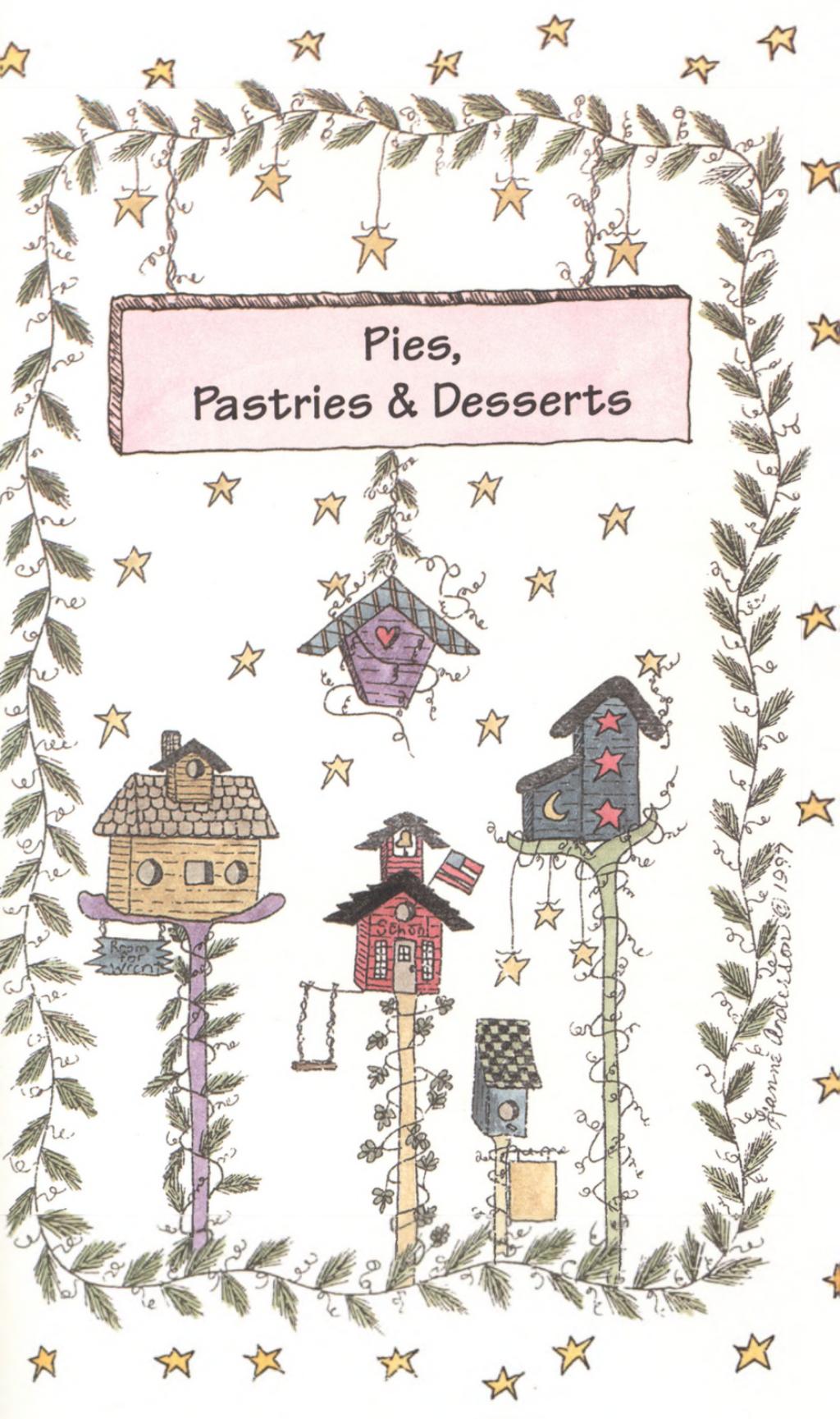
## CELESTE RODRIGUEZ

1. 2010-01-01: *Amazilia tzacatl* (C) was seen in the forest near the entrance to the park. It was seen flying over the forest, and was heard singing.

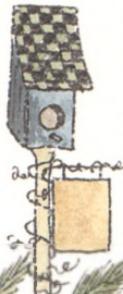
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# Pies, Pastries & Desserts





## MIX IN PAN PIE CRUST AND CRUNCH TOP

Alda Frey

### CRUST:

1 1/3 C. flour	3 T. milk
1/3 C. oil	dash of salt

### CRUNCH TOP:

1 C. flour	1/2 C. margarine, room temp.
1/2 C. brown sugar	

CRUST: Mix together in pie pan. Press into place to form bottom and sides for crust.

CRUNCH TOP: Mix together with fork or pastry blender. Sprinkle over pie, making sure to touch crust at edge all around.

## BLACK BOTTOM PIE

Luella Miller

2 C. scalded milk	1 T. Knox gelatin (1 env.)
4 egg yolks	1/4 C. warm water
1/2 C. sugar	4 egg whites
1 T. cornstarch	1/2 C. sugar
3/4 C. chocolate chips	1 baked 9" pie shell
1 tsp. vanilla	

Cook first four ingredients until mixture coats a spoon. Remove from heat. To 1 cup of cooked custard add chocolate chips and vanilla. Stir until chips are dissolved. Cool and put into baked pie shell. To remaining custard, add gelatin that has been dissolved in water. Stir well and cool. Beat egg whites and gradually add 1/2 cup sugar, beat until peaks form. Fold cooled custard into egg white mixture. Pour over chocolate mixture in crust. Garnish with a few crushed chocolate chips. Chill pie. Take quite a while to set.

*Silence is never more golden than when you hold it long enough to get all the facts before you speak.*

## OATMEAL PIE

REC'D. FROM MARY FARNHAM

Luella Miller

2 eggs	3/4 C. oatmeal
1/2 stick melted oleo	Pinch of salt
1 C. sugar	1 tsp. vanilla
1/2 C. milk	Pecans, optional
3/4 C. Karo syrup	1 pie shell, unbaked
1/2 C. coconut	

Beat eggs until foamy. Add syrup, sugar, milk, salt and stir well. Add vanilla, coconut and oatmeal (chopped pecans, if desired). Pour into shell. Bake at 350° until center is firm.

BRUNNED

Amish recipe.

## PEACH PIE

REC'D. FROM BETTY BROWN

### CRUST:

2 C. flour  
1 tsp. salt  
2/3 C. shortening  
4 T. ice water

### FILLING:

2/3 C. sugar  
6 T. flour  
1/2 tsp. cinnamon  
4 C. sliced peaches  
1 T. butter

Bake at 425° for 45 minutes.

## FRESH PEACH PIE

REC'D. FROM EDITH RESSLER

1 C. sugar  
2 1/2 T. cornstarch  
1 C. water  
1 1/2 T. white syrup

1 pkg. peach jello  
1 baked single pie crust  
Enough fresh peaches to fill  
crust

Cook sugar, cornstarch, water and white syrup until thick. While hot, add the jello (cool) and pour over peaches in the baked crust. Refrigerate. Cover with Cool Whip.

## LAZY PEACH PIE

Mary Eisentrager

1/2 C. margarine

SIFT:

1 C. sugar

1 C. flour

2 tsp. baking powder

1/2 tsp. salt

ADD:

3/4 C. milk

Melt margarine in 9x13" pan. Mix and pour over butter in pan. Top with 2 1/2 cans of sliced peaches, undrained. Bake at 325° for 1 hour.

## PECAN PIE

Dee Winkowitsch

3/4 C. white sugar

1 tsp. vanilla

1 C. Karo syrup

1 T. vinegar

3 eggs

1 C. pecans

4 T. butter

Mix all at once. Bake 1 hour at 350°.

## PECAN PIE

Shirley Johnson

1-9" pie crust

1/3 C. butter, melted

3 eggs

1 C. light corn syrup

2/3 C. sugar

1 C. pecan halves

1/2 tsp. salt

Heat oven to 375°. Beat eggs, sugar, salt, butter and corn syrup together. Mix in pecan halves. Pour into pastry-lined pie pan. Bake 40 to 50 minutes or until set and pastry is nicely browned. Cool. Serve with Cool Whip.

## PUMPKIN PIE

Cheryl Palmer

2 C. pumpkin	1/2 tsp. nutmeg
3/4 C. sugar	1/2 tsp. cloves
1/2 tsp. salt	2 eggs
1 1/2 tsp. cinnamon	1 can evaporated milk
1/2 tsp. ginger	

Mix together and pour into 9" pie crust. Bake at 425° for 10 minutes. Bake at 425° for 10 minutes. Reduce heat to 350° for 45 minutes or until knife in center comes out clean.

## IMPOSSIBLE PUMPKIN PIE

Sally Schneiderman

1 C. milk	1 tsp. salt
1 C. brown sugar	1 tsp. cinnamon
3 eggs	1/4 tsp. nutmeg
2 C. pumpkin (15 oz. can)	1/4 tsp. cloves
1 tsp. baking powder	1/4 tsp. allspice
1/2 C. flour	

Makes its own crust. Grease pie pan. Mix all ingredients in blender and pour into greased pie pan. Bake at 350° for 1 hour.

## RHUBARB CREAM PIE

Lorraine Ubben

2 tsp. butter, melted	1 C. sugar
2 C. diced rhubarb	

Cook slowly until rhubarb is tender.

### COMBINE:

1/4 C. sugar	1/4 C. milk or cream
2 T. cornstarch	1/8 tsp. salt
2 egg yolks, beaten	

Add to rhubarb and cook until thick. Pour into 9" baked pie shell. Add meringue and brown.

## RHUBARB CREAM PIE

Henrietta Finke

2 C. diced rhubarb, fresh  
or frozen

2 T. butter  
1 C. sugar

### COMBINE:

2 egg yolks, beaten

2 T. cornstarch

1/4 C. light cream

1/8 tsp. salt

1/4 C. sugar

Melt butter and add rhubarb and sugar. Bring to boil slowly. Cook until tender. Add rest of ingredients. Bring to boil. Cook until clear. Pour into a baked pie shell. Beat 2 egg whites with 1/4 cup sugar for meringue. Brown in 350° oven.

## LO CAL RHUBARB PIE

Bev Rusinack

3 C. chopped rhubarb  
1-3 oz. pkg. sugar free  
strawberry jello  
1 1/2 C. cold skim milk

1-3 oz. pkg. sugar free  
vanilla pudding  
1 graham cracker crust

Put rhubarb in microwave-safe bowl. Cover and microwave 6 to 8 minutes or until rhubarb is softened, stirring every 2 minutes. Stir in jello until dissolved. Cool completely. In mixing bowl, combine milk and pudding, beat on low speed for 2 minutes. Fold in rhubarb mix. Spoon into crust. Cover and refrigerate until firm.

## SNICKER BAR PIE

Marlene Sidmore

9" graham cracker crust  
4 Snicker bars, cut in  
pieces  
1/2 C. sugar

12 oz. cream cheese  
2 eggs  
1/2 C. sour cream  
1/3 C. peanut butter

Put candy bar pieces over the crust. Combine sugar and cream cheese until smooth. Add eggs, sour cream and peanut butter. Pour over candy pieces. Bake 35 minutes. Cool. Top with Cool Whip and chocolate chips (mini). Keep refrigerated.

## KERRY'S STRAWBERRY PIE

Carole Van Cleave

1 1/2 C. water  
2/3 C. sugar  
3 T. cornstarch

1 pkg. wild strawberry jello  
1 pt. strawberries

### GRAHAM CRACKER CRUST:

6 1/2 graham crackers,  
crushed

1 stick melted oleo  
2 T. sugar

Blend graham crackers, oleo and sugar in a pie plate or an 8" square baking dish. Microwave 2 minutes. Cool. Cook until thick the sugar, cornstarch (blend two together) and water. Cook 3 to 5 minutes to cook cornstarch. Add jello, mix until dissolved. Set aside and put strawberries, sliced in half; reserving six for top garnish whole; in cooked graham cracker crust. Cover with the jello, cornstarch mix. Top with 6 whole berries. You may leave leaf on and put or dip points in melted chocolate.

## SOUR CREAM PIE

B. J. Rickel

1 C. sour cream  
1 C. sugar  
1/2 tsp. cloves  
1/2 tsp. soda

1 C. raisins  
1/2 tsp. cinnamon  
2 eggs, slightly beaten  
2 T. vinegar

Cook raisins slightly and drain. Bake 45 minutes at 350°.

*It takes 26 muscles to smile and 62 muscles to frown.  
Why not make it easy on yourself.*

## SOUR CREAM LEMON PIE

Sally Schneiderman

1 C. sour cream	2 T. cold water
3 egg yolks	1/2 C. boiling water
1 1/4 C. milk	3 egg whites
1-3 oz. pkg. regular vanilla	6 T. sugar
pudding	Pinch of salt
1/2 C. frozen lemonade	1 tsp. vanilla
concentrate	1 baked pie crust
1 T. cornstarch	

Combine sour cream and egg yolks, slightly beaten in saucepan. Stir in vanilla pudding mix, milk and lemonade. Cook and stir until thickened and boils. Spoon into baked crust. For meringue, combine cornstarch, cold water and boiling water. Cook until thick and clear. Cool completely. Beat egg whites until frothy. Add sugar, salt and vanilla. Beat until peaks form. Add cornstarch mixture last. Brown in 350° oven for 10 to 15 minutes.

## SOUR CREAM GOOSEBERRY PIE

Wilbur Cordes

1 unbaked pie shell	1/4 tsp. cinnamon
1 C. sour cream	1/4 tsp. salt
1 C. sugar	1/4 tsp. vanilla
3 eggs	1 1/2 C. gooseberries

Beat eggs. Add sugar, sour cream and flavoring. Beat well. Fold in berries. Spoon into shell. Bake at 350° for 1 hour.

## SOUTHERN PIE

Lois Eberline

3/4 C. Grape-Nuts	1 tsp. vanilla
1/2 C. warm water	Pinch of salt
2/3 C. sugar	3 eggs
1 C. dark syrup	9" pie shell
3 T. melted margarine	Pecans

Combine Grape-Nuts and warm water. Let stand until the water is absorbed. Mix together the rest of ingredients and add to the Grape-Nuts and water. Eggs should be beaten well. Pour in 9" pie shell. Sliver pecans on top. Bake at 350° to 375° until set. Cool and cut.

## DANISH SQUARES

Vinita Bruns

6 C. flour	1 1/4 C. milk
6 T. sugar	3 egg yolks
1 tsp. salt	1 pkg. yeast
1 C. oleo	1/2 C. water
Brown sugar and cinnamon	3 egg whites

### FROSTING:

1/4 C. milk	Powdered sugar
1/4 stick oleo	

Mix first four ingredients like a pie crust. Stir in milk in which 3 egg yolks have been beaten. Dissolve 1 package yeast in 1/2 cup warm water and add to mixture. Cover and let stand overnight at room temperature. Next morning, divide dough in half. Spread halves in two greased cookie sheets (10x15"). With your hand, beat 3 egg whites until frothy and spread on dough. Sprinkle on brown sugar and cinnamon. Let rise 2 hours. Bake at 350° for 20 to 25 minutes. Dribble powdered sugar frosting over, slightly cooled Danish squares.

## DANISH SQUARES

Unknown

6 C. flour	1 1/4 C. milk
6 T. sugar	3 egg yolks
1 tsp. salt	1 pkg. yeast
1 C. oleo	1/2 C. water

Mix first four ingredients like a pie crust. Stir in 1 1/4 cups milk in which 3 egg yolks have been beaten. Dissolve 1 package yeast in 1/2 cup warm water and add to mixture. Cover and let stand overnight at room temperature. Next morning, divide dough in half. Spread halves in two greased cookie sheets (10x15") with your hand. Beat 3 egg whites until frothy and spread on dough. Sprinkle on brown sugar and cinnamon. Let rise 2 hours. Bake at 350° for 20 to 25 minutes. Dribble powdered sugar frosting (1/4 stick oleo and 1/4 cup milk and powdered sugar) over slightly cooled Danish square.

## CHERRY TURNOVERS

Sally Schneiderman

2 pkgs. crescent rolls  
1 large pkg. cream cheese  
1/4 C. sugar

1 T. lemon juice  
1 can cherry pie filling  
Sprinkle of sugar

Grease 9x13" pan. Spread 1 can of crescent rolls on bottom. Beat 1 package cream cheese, 1/4 cup sugar, 1 tablespoon lemon juice together and spread on crescent rolls. Bake 4 to 5 minutes, add pie filling. If you want more cherries, add 1 more can. Put 1 can of crescent rolls over cherries. Sprinkle with sugar. Bake 30 minutes at 350°.

## MOM'S SWEDISH PASTRY

Carole Van Cleave

### CRUST:

1 C. flour  
1/2 C. oleo

### TOPPING:

1 C. flour  
1/2 C. oleo  
1 C. water  
1/2 cap full almond flavoring  
3 eggs

Mix together crust ingredients like pie crust. Press very thin on a jelly roll pan. After you have the crust in the pan, mix oleo and flour together like pie crust. Take your 1 cup of water and bring to a boil. Add this slowly to flour and oleo. Mix well. Take off fire and whip in 3 eggs, one at a time. Last add almond. Spread this on top of the first mixture. Bake at 350° for 45 minutes. Frost with a light powdered sugar frosting very thin while hot.

GLAZE: Mix 2 tablespoons oleo, 1/2 cap white vanilla, 1/2 cap almond, 2 cups sifted powdered sugar, 1/4 cup milk or water. Add more liquid or powdered sugar as needed.

## FRIED APPLES

Greta Cordes

Apples, Golden Delicious  
or Granny Smith (your  
choice)

1/4 C. water  
1 to 2 T. margarine  
Brown sugar to taste

Slice apples like for pie. Do not peel. Use 1 apple per person. Add water, margarine and brown sugar. Fry until done. Stir often.

## APPLE CRISP

"Pete" Rindels

4 C. Golden Delicious apples, peeled and sliced	1/3 C. flour
1 T. lemon juice (keeps apples from turning dark)	1 C. oatmeal
	1/2 C. brown sugar
	1/2 tsp. salt
	1 tsp. cinnamon

Mix dry ingredients and add 1/3 cup oil. Mix and put on apples in sprayed pan. Bake at 375° for 30 minutes.

## EASY APPLE CRISP (RUSS'S FAVORITE)

Kelly Reynolds

1 C. apple pie filling	1/4 C. butter
1 pkg. white cake mix (Jiffy)	

In 8x8" baking dish, place apple pie filling. Pour Jiffy cake mix over filling. Pour melted butter over cake mix. Bake at 350° for 30 minutes.

Any flavor pie filling may be substituted for apple pie filling. Regular cake mix may be used, but only 1/2 package is required.

## BANANA SPLIT DESSERT

Syd Brinkman

3 bananas	1 C. chopped nuts
1 gal. vanilla ice cream	1 C. chocolate chips
1 C. flaked coconut	2 C. powdered sugar
1/2 C. butter	1 tsp. vanilla
1/2 C. evaporated milk	3/4 C. brown sugar
1 container Cool Whip	1 stick butter
2 C. Rice Chex	

Crush Rice Chex. Add 3/4 cup brown sugar, 1 cup coconut, 1 stick margarine, melted. Mix and cover bottom of 11x15" pan. Save some for a topping. Slice bananas crosswise and layer over crust. Slice ice cream 1/2" thick and place over bananas. Sprinkle ice cream with 1 cup nuts. Freeze until firm. Melt 1 cup chocolate chips and 1/2 cup butter. Add 2 cups powdered sugar and 1 1/2 cups evaporated milk. Cook mixture until smooth, stirring constantly. Remove and add vanilla. Cool and pour over ice cream. Freeze until firm. Spread Cool Whip over chocolate layer and top with reserved crumbs.

## BANANA DESSERT

Diane Salge

### CRUST:

1 1/2 C. butter  
1 C. flour

### FILLING:

1 C. powdered sugar  
8 oz. cream cheese  
2-8 oz. Cool Whip  
5 to 6 bananas  
2-3 oz. vanilla cheesecake  
pudding (instant)  
3 C. cold milk

Melt butter in bowl. Add flour and mix with mixer. Pat into 9x13" pan and bake 10 to 15 minutes at 350° until set. When crust is cooled, mix powdered sugar, cream cheese and 8 ounces Cool Whip. Spread on top of crust. Place sliced bananas on top of cream cheese mixture. Mix instant pudding with milk until thickened and pour over bananas. Top with Cool Whip and refrigerate.

## LAYERED BANANA PINEAPPLE DESSERT

Sally Schneiderman

1 1/2 C. graham cracker  
crumbs  
1/4 C. sugar  
1/3 C. margarine, melted  
3 bananas, sliced  
1-8 oz. pkg. cream cheese,  
softened

3 1/2 C. cold milk  
2 pkgs. instant vanilla pudding  
1-20 oz. can crushed  
pineapple, drained  
1-8 oz. container Cool Whip

In large bowl, mix graham cracker crumbs, sugar and margarine. Press mixture evenly into 9x13" pan. Arrange banana slices on crust. In a large bowl, beat cream cheese until smooth. Gradually add and beat in milk. Add pudding mix and beat until well blended. Spread mixture evenly over banana slices. Spoon pineapple evenly over pudding mixture and spread with Cool Whip. Garnish with extra graham cracker crumbs.

## BANANA ANGEL FOOD CAKE DESSERT

Shirley Johnson

Angel food cake	2 or 3 bananas
1 box vanilla instant pudding	Cool Whip

Break a layer of angel food cake on bottom of cake pan. Put instant pudding on top of angel food cake. Slice bananas on top of pudding. Put Cool Whip on top. Sprinkle with nuts and Nilla wafers, crushed.

## BROWNIE DELIGHT

Neescha Hemmen

1 pkg. brownie mix	1-16 oz. carton frozen
2 pkgs. (1-8 oz. and 1-3 oz.) cream cheese, soft	whipped topping, thawed and divided
2 C. confectioners' sugar	2 C. cold milk
	1-3.9 oz. pkg. instant chocolate pudding mix
	1/2 C. chopped pecans

Prepare and bake brownies according to package directions using greased 9x13" pan. Cool completely. In a mixing bowl, beat cream cheese and sugar for 2 minutes. Fold in 2 cups whipped topping. Spread over brownies. In another bowl, combine the milk and pudding mix, beat until smooth. Refrigerate for 5 minutes. Spread over cream cheese layer. Spread with remaining whipped topping. Sprinkle with pecans. Refrigerate until serving. Makes 12 to 15 servings.

## BUTTERFINGER DESSERT

Betty Brown

1 pkg. graham crackers	1 qt. softened vanilla ice
1 pkg. Club crackers	cream
1 stick oleo, melted	1 carton Cool Whip
1-6 oz. pkg. instant vanilla pudding	1 large Butterfinger candy bar
2 C. milk	

Crush crackers and blend in oleo. Press in 9x13" pan. Top with pudding blended with ice cream. Let set in refrigerator for 1 hour. Top with Cool Whip and crush candy bar. Sprinkle over top.

## CHAMPION CHEESECAKE

Merra Loy Krukow

### CRUST:

1 stick margarine	1-8 oz. cream cheese
1/2 C. powdered sugar	1 1/2 C. powdered sugar
1 pkg. graham cracker crumbs	1 tsp. vanilla 1-8 oz. Cool Whip

Mix margarine, powdered sugar and graham cracker crumbs. Pat into 8x11" pan. Combine 1-8 ounce cream cheese, 1 1/2 cups powdered sugar and 1 teaspoon vanilla. Fold in 1-8 ounce Cool Whip and spread evenly over crust. Chill. Top with blueberry or cherry pie filling. Enjoy. Double recipe for 9x13" pan.

## CARAMEL CHOCOLATE CAKE DESSERT

Pam Wiegmann

1 box German chocolate cake mix	1-8 oz. Cool Whip
1-16 oz. squeeze bottom caramel ice cream topping	2 Skor (or Heath) candy bars

Bake cake as directed in 9x13" pan. Cool cake 10 to 15 minutes. Use wooden spoon handle and poke 30 holes in the cake. Pour whole container of topping in the holes. Cool cake completely. Top with Cool Whip. Crush candy bars and sprinkle on top of Cool Whip. Refrigerate.

## CHOCOLATE ICE CREAM

Luella Miller

1 can sweetened condensed milk (cold)	1/2 gal. chocolate milk 1 large container Cool Whip
--	--

Combine ingredients. Freeze in gallon freezer.

*Life is not a laughing matter – but can you  
imagine having to live without laughing?*

## ICE CREAM SANDWICHES

Leah Tammeus

1/2 C. light corn syrup  
1/2 C. peanut butter  
4 C. Kellogg's Rice Krispies  
Make 2 batches of the  
above ingredients.

CHOCOLATE PEANUT BUTTER  
FILLING:  
1/2 C. peanut butter  
1/2 C. fudge sauce for ice  
cream  
6 T. corn syrup  
Vanilla ice cream

In a medium-size mixing bowl, stir together corn syrup and peanut butter. Add Rice Krispies cereal. Stir well until coated. Press mixture evenly in buttered 13x9" pan. Place in freezer until firm. Repeat the recipe and put into a second 13x9" pan and freeze. Stir together peanut butter, fudge sauce and the corn syrup. Spread mixture over one pan of Rice Krispies mixture and freeze until firm. Allow ice cream to soften slightly. Spoon into frozen crust. Top with the other crust and press until firmly in place. Cut into squares and wrap individually in foil. Store in freezer until needed.

## OREO ICE CREAM DESSERT

Pam Weigmann

2 rows Oreo cookies  
1 stick oleo  
1/2 gal. vanilla ice cream

1-12 oz. jar chocolate fudge  
ice cream topping  
1-8 oz. Cool Whip

Use 9x13" cake pan. Melt oleo and crush cookies then mix them together and pat into bottom of cake pan. Set out ice cream to slightly soften. I use a long bladed knife and slice the ice cream. Put the whole 1/2 gallon on top of crust. Freeze this for a while so it hardens a bit. Pour on the ice cream topping and spread evenly. Freeze again so topping gets firm. Put on whole container of Cool Whip. Crush a few more cookies and sprinkle on top. Freeze until firm. Cut and serve.

*No one can make you feel inferior without your consent.*

## BAKED PINEAPPLE

Leah Tammeus

1 stick margarine  
1/2 C. flour

1 C. sugar  
1-16 oz. can pineapple  
tidbits

Melt margarine. Mix together flour and sugar. Drain juice from the pineapple and add juice to the first mixture. Pour margarine into a 9x9" cake pan; layer pineapple over margarine. Mix topping and pour over pineapple. Bake 30 to 40 minutes. Crush soda crackers and put on top the last 10 minutes or baking. May be served as a side dish with ham or turkey or as a dessert with ice cream.

## PUDDING AND FRUIT

Carole Van Cleave

#1:  
1 C. sugar  
1/2 C. milk  
1 T. oleo  
1 C. flour  
2 tsp. baking powder  
1 tsp. vanilla or almond as  
desired

#2:  
2 C. peaches, strawberries,  
cherries, etc.  
1/2 C. sugar if fresh fruit  
1 C. boiling water if fruit is  
fresh or 1 C. syrup from  
canned fruit

Pour batter #1 in a greased 8" pan. Pour batter #2 on top and bake for 30 minutes. Serve with whipped cream and nuts or ice cream. This is a very simple quick dish. The fruit goes to the bottom and makes a pudding while the cake is on the top.

Our favorites are cherry, peach and blueberry.

## MAE'S RICE PUDDING

Sally Schneiderman

Cook 1 cup rice. Cook 1/2 cup raisins and drain. Keep juice to add to pudding mix. Mix in large baking bowl:

3 eggs  
1 large box regular vanilla  
pudding mix (not instant)

1 C. sugar  
Salt to taste  
3 to 4 C. milk

Bake 1 hour at 350°.

## WALNUT PUDDING

Jane Brown

2 envs. plain gelatin	2 tsp. vanilla
3/4 C. cold water	6 eggs, beaten
3 C. milk	1-8 oz. carton Cool Whip
2 C. sugar	1 C. English walnuts, chopped

Measure cold water and stir in plain gelatin, set aside. Heat milk, sugar and vanilla until hot and gradually add beaten eggs, continuing to stir until thickened. Remove from heat and stir in gelatin; set aside to cool or refrigerate to hurry cooling. When cold, fold in Cool Whip and chopped walnuts. Pour into serving dish and garnish with a few walnut halves.

## EASY RHUBARB DESSERT

Pam Aukes

4 C. rhubarb, cleaned and cut	1-3 oz. pkg. strawberry jello, dry
1 C. sugar	1 C. hot water
1 white cake mix, dry	1/3 C. melted margarine

Layer ingredients in an ungreased 9x13" cake pan in the order given. Do not mix! Bake at 350° for 40 to 45 minutes.

## RHUBARB SWIRL

Lorraine Schneiderman

1-3 oz. box strawberry jello	GRAHAM CRACKER CRUST:
3 C. diced rhubarb	2 C. graham crackers, crushed
3/4 C. sugar	1/3 C. powdered sugar
1 box instant vanilla pudding	1/2 C. melted oleo
1 1/2 C. milk	1/2 tsp. cinnamon
1/4 tsp. vanilla	
8 oz. carton Cool Whip	

Pour sugar over rhubarb and let set 15 minutes. Stir and put in saucepan and simmer until tender, 10 to 15 minutes. Stir in jello and mix until dissolved. Cool until syrupy. Prepare pudding with milk and vanilla and add Cool Whip. Mix well. Pour rhubarb mix into pudding and gently swirl. Put in graham crust and chill several hours.

CRUST: Mix together crackers, powdered sugar, oleo and cinnamon in a 9x13" pan. Save 1/4 cup crumbs to sprinkle on top of rhubarb filling. Chill crust before putting the rhubarb swirl on top of crust.

## BEST RHUBARB SHORTCAKE

Betty Wubbena

4 C. rhubarb  
3/4 C. sugar  
3 T. butter or margarine  
1 C. flour  
2 tsp. baking powder  
1/4 tsp. salt  
1/2 C. milk

TOPPING:  
1 C. sugar  
1 T. cornstarch  
1/4 tsp. salt  
1/4 C. strawberry jello,  
optional  
1 C. boiling water

Place rhubarb in 8x8" pan. Cream sugar and butter. Mix flour, baking powder and salt. Add milk and flour mixture to creamed mixture. Spread over rhubarb. Combine 1 cup sugar, 1 tablespoon cornstarch and 1/4 teaspoon salt. (Can add jello here - gives dessert a nice color.) Sprinkle over top. Pour 1 cup boiling water over it. Bake at 350° for 1 hour. To double recipe, use only 1 cup water and still bake 1 hour or until done.

## FROSTY STRAWBERRY SQUARES

1 C. sifted flour  
1/4 C. chopped nuts  
1/4 C. brown sugar  
1/2 C. butter or margarine

FILLING:  
2 egg whites  
1 C. sugar  
2 tsp. lemon juice  
1-10 oz. frozen strawberries or  
2 C. fresh strawberries

Stir together these ingredients and bake on a cookie sheet (will be crumbly) for 20 minutes at 350°, stirring occasionally. After baking, put 2/3 of this in greased 9x13" pan. Save remaining 1/3. Combine all filling ingredients in a large bowl. Beat until stiff, about 10 minutes. Then fold in 1 package Dream Whip (whipped or Cool Whip) into filling. Pour over crumb crust. Top with remaining 1/3 cup crumbs. Freeze and trim with fresh strawberries.

*If you are patient in one moment of anger, you will  
avoid one hundred days of sorrow.*

*Chinese proverb*

## STRAWBERRY PRETZEL DESSERT

Joyce Fenneman

### FIRST LAYER:

9 oz. bag pretzels

1/2 C. sugar

3/4 C. butter

### SECOND LAYER:

8 oz. cream cheese

1 C. sugar

9 oz. carton Cool Whip

1 pt. frozen strawberries,

thawed and drained, save  
juice

1-6 oz. pkg. jello

2 C. boiling water

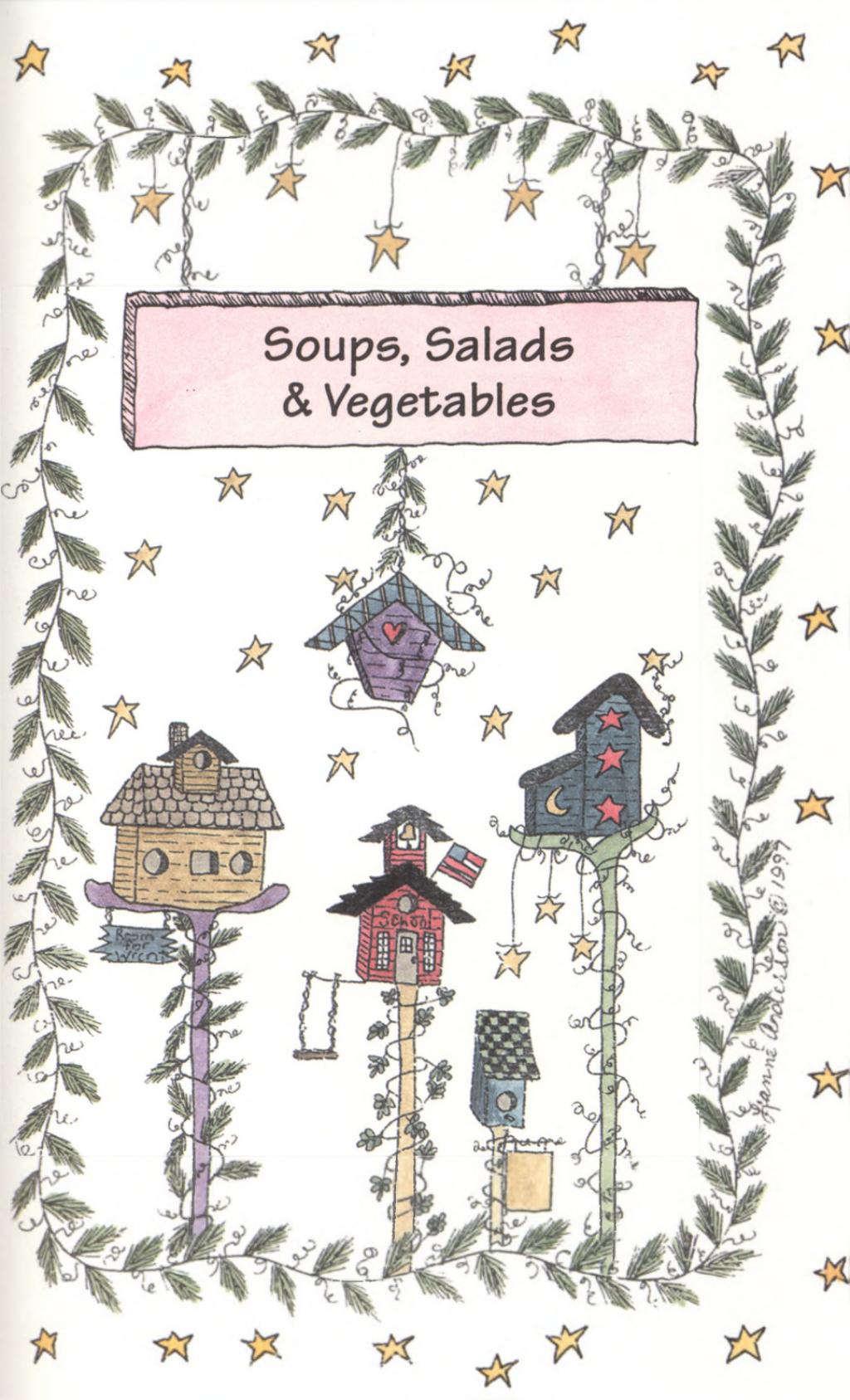
1/2 C. cold water and juice  
from the strawberries to  
make 1 C.

FIRST LAYER: Cream sugar and butter. Crush pretzels and add to sugar and butter mixture. Put in 9x13" pan. Bake 8 minutes on 350°. Cool.

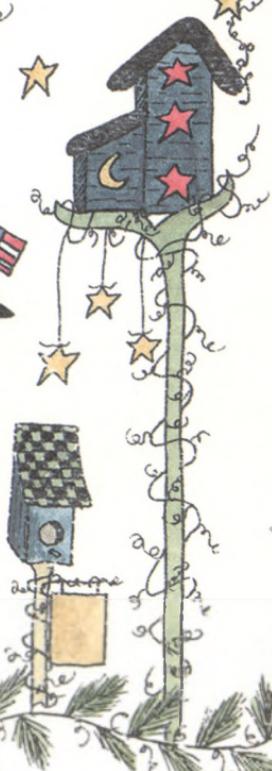
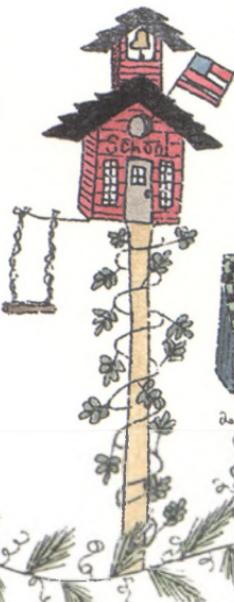
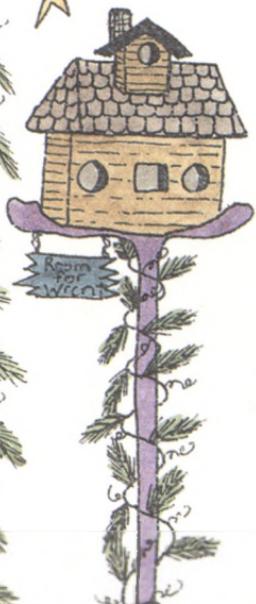
SECOND LAYER: Mix cream cheese and sugar. Add Cool Whip. Spread on cooled crust.

THIRD LAYER: Mix jello and boiling water. Add juice and cold water. Add strawberries. Put in refrigerator until partly set. Spread on top of second layer.

*Life is a great big canvas, and you should throw  
all the paint you can on it.*



## Soups, Salads & Vegetables



© 1997  
Anne Anderson



## BEEF STEW

Sally Schneiderman

2 lbs. stew meat	2 C. cabbage, chunked
1 onion, sliced and diced in big pieces	2 tsp. salt
6 carrots, peeled and sliced	1 T. sugar
3 to 4 large potatoes	2 T. tapioca
2 stalks celery, cut up	1/2 C. water
1 qt. tomatoes	2 C. water or tomato juice

Brown meat after rolling in flour. Put in roaster or large casserole. Add vegetables. Mix together salt, sugar, tapioca, 2 cups juice and 1 quart tomatoes. Mix well with vegetables. Seal thoroughly with foil or lid and bake at 250° for 4 hours. Do not open while baking.

I like to add 1 can drained peas and 1 can green beans after the 4 hours of baking that way they don't get mushy.

## BRATWURST-CHEESE SOUP

Renee Irlmeier

1/4 C. margarine or butter	4 C. milk
2 carrots, shredded	8 oz. smoked bratwurst, sliced
1 stalk celery, thinly sliced	2 C. cubed pasteurized cheese spread (8 oz.)
1/4 C. all-purpose flour	
1/8 tsp. pepper	

In a large saucepan, melt the margarine or butter. Add carrots and celery. Cook until tender. Stir in flour and pepper until blended. Add milk and bratwurst. Cook and stir over medium heat, about 8 minutes or until mixture is thickened and bubbly. Cook and stir for 1 minute more. Add processed cheese spread. Cook, stirring constantly, until process cheese spread is melted. Makes 4 servings.

## CALICO BEAN SOUP

Lois Eberline

1 lb. hamburger	1 can kidney beans
1 lb. smokey sausage	1 can butter beans
1/2 C. onion	1 C. catsup
2 cans pork and beans	1 C. brown sugar
	4 tsp. vinegar

Brown hamburger with onions. Add rest of ingredients. Place in crock pot on low for 2 to 4 hours. Invite the neighbors.

## CONCOCTION #1 (VARIETY SOUP DISH)

Mahlon Woodley

Juice (use from boiling potatoes/meat/vegetables). Add flavoring noodles (can use leftover or new). Boil frozen hock in juice. Then add other things like I added some small can corn, few leftover cooked greens. Boil in with meat after it is thawed (boil some too). Add flavoring desired, or let people do it when they eat it. Put in package of mushrooms and Ramen beef flavor or pork if you can get it. Boil until noodles soft, eat, keep cool/frozen, reheat, eat. Boil frozen meat in juice (could start with water but juice from boiling potatoes, sweet corn, etc., add flavoring). When softer, add leftover greens, vegetables, noodles, potatoes. Add whatever like corn, beans, etc. (Your choice or to change it, too). After meat cooks with it in large pan, use pressure cooker (have older one rubber out of it, in the lid so can close, no gauge on top). Take boiled meat bone, shank, ham hock, etc. Cut meat and dice small pieces, put back in pan. Warm to what like when eating, if have extra, been cooled/frozen/reheat and eat!

## HAMBURGER SOUP

Bev Rusinack

1 lb. hamburger	1-14 oz. can diced tomatoes
1/2 C. diced onion	1 large can V-8 juice
1-14 oz. can sliced carrots	1-14 oz. can beef broth
1-14 oz. peas	

Brown hamburger and onion. Add vegetables and heat thoroughly.

## SOUP DER JOUR

Wilbur Cordes

1 can soup (your choice) 1 can water

Empty contents of can in pan. Add 1 can water. Turn on burner. On second thought, turn off burner and head for J & R's Cafe, Bristow!

## TACO SOUP

Shirley Johnson

1/2 lb. ground beef	16 oz. can kidney beans, undrained
1/4 C. chopped onion	8 oz. tomato sauce
1 1/2 C. water	1/2 env. (2 T.) taco seasoning mix
16 oz. stewed tomatoes, undrained	

Brown ground beef and onion and drain. Add remaining ingredients and simmer for 15 minutes. Serve the following ingredients individually to top each serving: grated cheese, Doritos, sour cream, if you like sour cream.

## ABC'S SALAD

Merra Loy Krukow

3 Granny Smith apples, cut into small pieces	1 large container Cool Whip
3 bananas, sliced	3 Snicker candy bars, cut up

Combine ingredients in large bowl and chill. Simple and delicious.

## BING CHERRY SALAD

Janice Grapp

1 can dark sweet cherries, drained	1/4 C. sliced stuffed olives
1-3 oz. lemon or lime jello	1/3 C. pecan halves

Make jello according to box directions. Chill until jello thickens, then add the other ingredients. Mold. Goes good with oyster soup.

## BLENDER SALAD

Joyce Meyer

Heat 1 cup pear juice. Add 2 packages lime jello, 8 ounce package cream cheese and #2 1/2 can pears. Cool. Mix 1 container Cool Whip. Pour into 9x9" pan and refrigerate.

Grandchildren love this.

## BLENDER SALAD

Esther Griner

1-3 oz. lemon jello

1-3 oz. lime jello

1-3 oz. cream cheese

1-16 oz. can pears and juice

1 to 1 1/2 C. hot water

Dissolve jello in hot water. Blend everything for 1 minute. Refrigerate.

## BROCCOLI SALAD

Pam (Freerks) Krukow

2 bunches fresh broccoli, washed and cut in bite sizes

4 raw carrots, shredded

1/4 C. onion, chopped (or to taste)

8 oz. shredded Cheddar cheese

1 to 1 1/2 C. mayonnaise

1/2 to 1 tsp. celery salt, to taste

1/2 to 1 tsp. garlic salt, to taste

In a large bowl, mix well. Tastes best if left set for about 10 to 15 minutes.

## BROCCOLI SLAW SALAD

Esther Griner

1 lb. broccoli slaw

1-3 oz. sunflower seeds

1 pkg. Ramen noodles, crushed

1-4 oz. pkg. slivered almonds

### DRESSING:

1/3 C. vinegar

1/2 C. sugar

1/2 C. oil

Mix together.

## COLESLAW

COOK BOOK

Esther Griner

1 C. Miracle Whip	1/2 C. Cool Whip
1/2 C. sugar	1 pkg. cabbage
2 T. vinegar	1 pkg. shredded cabbage
1/2 tsp. salt	Shredded carrots, optional

Mix Miracle Whip, sugar, vinegar and salt well. Stir in Cool Whip and mix. Add to cabbage and carrots.

## FROZEN COLESLAW

"Pete" Rindels

1 medium head cabbage, chopped fine	SYRUP:
1 carrot, grated	1 C. vinegar
1 green pepper, chopped	1/4 C. water
1 T. salt	2 C. sugar
	1 tsp. whole mustard seed
	1 tsp. celery seed

Mix salt and cabbage and let stand 1 hour. Then squeeze out excess moisture. Add carrot and pepper. Mix syrup ingredients and boil 1 minute. Cool to lukewarm and pour over cabbage. Mix well and put in containers and freeze. Thaws quickly. Good in jello.

## SWEET-SOUR COLE SLAW

Luella Miller

1 1/2 lbs. shredded green cabbage	1/3 C. cider vinegar
1 tsp. salt	1 C. whipping cream (do not whip)
2/3 C. sugar	

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve.

## LIME COTTAGE CHEESE SALAD

Esther Griner

1-3 oz. pkg. lime jello  
1 C. cottage cheese

1 C. crushed pineapple

Prepare jello as directed, but skimp on water. Best when syrupy to whip cream consistency. Add cottage cheese and pineapple. Refrigerate.

## CRANBERRY SALAD

Lois Stauffer

CHOP OR GRIND:  
1 pkg. cranberries  
3 apples  
1 orange (include a little rind)

ADD:  
1 C. sugar  
1 can crushed pineapple  
DISSOLVE THEN COOL:  
1-6 oz. pkg. jello (raspberry or cherry)  
2 C. boiling water

Stir dissolved jello into cranberry mixture. Refrigerate.

## CUCUMBER SALAD

Betty Brown

2 medium cucumbers  
1 onion, sliced

1/2 C. sugar  
1/2 C. white vinegar  
1/4 C. cold water

Peel and slice cucumbers thin. Slice onion. Put in salt brine to soak for 1 hour. Drain. Bring to a boil 1/2 cup sugar, 1/2 cup white vinegar and 1/4 cup cold water. Stir and pour over cucumbers and onion. Cool.

## DRESSING FOR CABBAGE SLAW

Leah Tammeus

1 C. Miracle Whip or mayonnaise  
1/2 C. sugar

1/4 tsp. salt  
1/8 C. vinegar  
1 C. Cool Whip

Mix the above ingredients together well.

This recipe makes enough for 1 head of cabbage, carrots to liking. Chopped green pepper and onions.

## FRUIT SALAD

Esther Griner

1-20 oz. can cherry pie filling	1-20 oz. can pineapple tidbits
1-1 oz. can mandarin oranges	1 C. mini-marshmallows 2 bananas, sliced

Mix together and chill overnight.

## FRESH FRUIT - ALOHA SAUCE

Lois Stauffer

2 T. lemon juice	2 T. orange juice
2 T. lime (or pineapple juice)	1/3 C. water
	2/3 C. sugar

Pour aloha sauce over fruits. Toss lightly. Fresh fruits can be watermelon, honey dew, cantaloupe balls, pineapple chunks, berries, cherries, grapes, peaches or whatever fruit is in season.

## FRESH FRUIT SALAD

Patti Winkowitsch

Watermelon  
Cantaloupe  
Pears  
Strawberries  
Grapes  
Kiwi

TOPPING:  
3 oz. softened cream cheese  
1/2 C. powdered sugar  
2 tsp. lemon juice  
8 oz. Cool Whip

Wash and cut fruit. Put in bowl. Mix well. In a small bowl, beat cream cheese until smooth. Gradually add powdered sugar and lemon juice, mix well. Fold in Cool Whip. Spread over fruit. Refrigerate leftovers.

*Tact is the art of making a point without making an enemy.*

## FROZEN FRUIT CUP

Betty Wubbena

2-10 oz. pkgs. frozen strawberries, thawed	2-20 oz. cans crushed pineapple
2-6 oz. cans frozen orange juice, thawed	1-16 oz. can mandarin oranges
	1/3 C. lemon juice
	6 bananas, sliced

Combine all ingredients. Do not drain fruit. Spoon mixture into small containers, such as clear plastic serving cups or 5-ounce paper cups and freeze. Remove from freezer about 1/2 hour before serving. Makes about 25 servings.

## FRUIT COMPOTE

Barb Franken

1-3 oz. pkg. lemon jello	1-11 oz. can mandarin oranges, drained
1 C. hot water	3 bananas, sliced
1-6 oz. can frozen orange juice	1/2 C. fresh strawberries
1-20 oz. can pineapple chunks, drained	

Dissolve jello in hot water, add frozen orange juice. Add fruits. Refrigerate at least 3 hours or overnight.

## FRUIT SALAD

Betty Wubbena

1 box sugar-free pudding (cooked variety)	Canned fruit of your choice
	Fresh fruit

Cook pudding as directed on box except substitute the juice drained from the canned fruits for the liquid. Can add water to equal 2 cups. Cool. Add drained, canned fruits of your choice - chunk pineapple, mandarin oranges, fruit cocktail (I like chunky mixed fruit), pears, peaches. I also add bananas, grapes, apples, strawberries or anything you want. Makes a large salad.

I use "lite" fruits. A favorite for diabetics.

## FRUIT SALAD

Barb Franken

1 small pkg. vanilla instant  
pudding  
1 C. buttermilk  
1 large can drained tidbit  
pineapple

1 large can mandarin  
oranges, drained  
Fresh grapes  
Banana  
8 oz. Cool Whip  
16 fudge-striped cookies,  
crushed

Mix pudding and buttermilk; add fruit, Cool Whip and cookies. (I add cookies right before serving.)

## QUICK FRUIT SALAD

Karen Cornwell

1 can peach pie filling  
1 can pineapple chunks  
1 can mandarin oranges

1 C. miniature marshmallows  
2 bananas

Mix all but bananas. Refrigerate overnight or for several hours. Fold in bananas before serving.

## FRUIT SALAD

Leah Tammeus

Chop up any fruit of choice, such as apples, oranges, grapes, etc. Or use fruit cocktail.

### DRESSING:

1 can cherry pie filling

Or 1 can of any other pie filling may be substituted.

ANOTHER DRESSING FOR FRUIT SALAD: Mix 1 cup of marshmallow creme and 1-8 ounce package of Philadelphia cream cheese, softened. Mix fruit in large bowl, pour the can of pie filling over and toss to coat. Refrigerate.

## SPAGHETTI FRUIT SALAD

Pam Wiegmann

2 C. spaghetti, small pieces	1 large can crushed, drained pineapple
4 eggs	2 cans mandarin oranges
2 C. white sugar	2 C. Cool Whip
1/4 C. ReaLemon	
6 hard apples, chopped small, I don't peel them	

Cook and cool the spaghetti. Cook the eggs, sugar, ReaLemon until thick and cool. Mix together the cooled mixture, adding the apples, pineapple, oranges and then the spaghetti. Put in a very large bowl with a lid and let it set for 12 hours or overnight. I stir it a couple of times. Before serving, add the Cool Whip. Any other fruit you like can be added. I do bananas.

## MELON SALAD

Leah Tammeus

Mix together melons such as honeydew, muskmelon, watermelon and pineapple chunks either fresh or canned.

### DRESSING:

1/4 C. honey	6 tsp. lemon juice
1/2 tsp. salt	1 C. salad oil
1 tsp. dry mustard	1 T. poppy seed
1 tsp. paprika	1 tsp. grated lemon peel

Combine all but salad oil and poppy seed in blender. Whirl at high speed to mix well. Slowly pour in oil through opening at top of blender container, until dressing has thickened. Stir in poppy seed. Chill for several hours before serving. Makes 1 1/2 cups. At serving time, pour dressing into pitcher or gravy boat and let them pour what they want over melons.

*Luck sometimes visits a fool but never sits down with him.*

## LIME JELLO SALAD

Edith Ressler

1 pkg. lime jello	1 C. whipping cream
16 cut-up marshmallows or 80 miniature	1/2 C. nuts
1 small can crushed pineapple	1 C. cottage cheese

Drain pineapple and add water to juice to make 3/4 cup liquid. Bring to a boil and pour over jello and marshmallows, stirring until jello is dissolved. Chill until slightly thick. Fold in pineapple, whipped cream, nuts and cottage cheese. Refrigerate until set.

## SALAD (RED HOT)

Esther Griner

4 C. boiling water	1/3 C. red hots
4-3 oz. pkgs. cherry jello	4 C. applesauce

Melt red hots in water. Add jello and dissolve. Cool. Add applesauce and cool. Pour in 9x13" pan.

## MOTHER'S MINT SALAD

Carole Van Cleave

1 pkg. lime jello	1-8 oz. pkg. buttermints, crushed
2 cans pineapple	2 pkgs. Dream Whip or 1 pkg. Cool Whip
1 pkg. small marshmallows	

Sprinkle jello over pineapple. Stir until jello is dissolved. Add marshmallows. Put in refrigerator. Crush buttermints to small bits and add to whipping cream. In a large bowl (or bowl you've mixed jello and pineapple and marshmallows in). Add two mixes together, blend well and turn out in a 13x9" pan. Freeze, covered, until set. Very good and refreshing. This makes a large salad.

You grow up the day you have the first real laugh - at yourself.

## GLORIFIED RICE

Karen Cornwell

1-13 oz. can pineapple  
tidbits  
1 C. Minute Rice  
Pinch salt

8 maraschino cherries,  
diced  
1 C. miniature marshmallows  
2 C. whipped topping

Drain pineapple, measuring syrup. Add water to make 1 1/4 cups. Boil, stir in rice and salt. Cover and reduce heat. Simmer 5 minutes. Add cherries and pineapple. Chill. When chilled, fold in whipped topping and add miniature marshmallows.

## FROSTED LEMON SALAD

Esther Griner

1-6 oz. pkg. lemon jello  
1 large can crushed  
pineapple  
1 1/2 C. pineapple juice  
1/2 tsp. lemon juice

2 C. miniature marshmallows  
1-15 oz. can lemon pie filling  
1/2 C. boiling water  
2 bananas  
Whipped topping

Dissolve jello in water. Drain juice from fruit. Add 1 1/2 cups juice and lemon juice to gelatin. Cool. Fold in crushed pineapple, bananas and marshmallows. Place in 9x13" pan. Chill. Fold pie filling and whipped cream or Cool Whip. Spread cream or Cool Whip over contents in pan. Refrigerate.

## MACARONI SALAD

Janet Bangs

1/2 lb. large shell macaroni,  
cooked 2/3 done  
1 small green pepper,  
chopped  
1/2 C. chopped celery  
1 large carrot, grated  
1/2 small onion, chopped

DRESSING:  
1/2 C. vinegar  
3/4 C. sugar  
1 C. Miracle Whip  
1 small can evaporated milk

Mix up dressing and pour over macaroni that has been drained and rinsed along with other ingredients. Refrigerate overnight.

## VEG MACARONI SALAD

Esther Griner

1 lb. macaroni, elbow or spiral	1 C. sugar
1 large green pepper	1 C. vinegar
1 onion, chopped	2 C. mayonnaise
4 C. shredded carrots	1 tsp. salt
1 can sweetened condensed milk	1/4 tsp. pepper

Cook macaroni, drain and cool. Add vegetables. Stir together and combine rest of ingredients and add to macaroni and vegetable mixture. Cool overnight.

## RAMEN NOODLE SALAD

Marilyn Harms

1 lb. bag broccoli coleslaw	DRESSING:
1 pkg. beef Ramen noodles	3/4 to 1 C. oil
1/2 to 1 bunch green onions, chopped including tops	1/3 C. vinegar
1 C. sunflower seeds	1/3 C. sugar
1 C. slivered almonds	Packet of noodle seasoning

Mix first five ingredients together, crunching noodles. Mix dressing ingredients together. Add to salad just before serving.

## RIGATONI SALAD

Joyce Meyer

1 lb. rigatoni noodles, cooked, rinsed and drained

### IN LARGE BOWL, MIX:

1 C. white sugar	1 T. Accent
1 C. white vinegar	1 tsp. garlic powder
1 C. salad oil	2 T. dry mustard
1 tsp. pepper	1 T. salt

### MIX TOGETHER, THEN ADD:

2 sliced cucumbers	Red pepper or small jar
1 large onion, sliced	pimentos

This is a very large batch. Keeps well.

## MACARONI SALAD

Rosella Mennen

1 lb. shell macaroni  
1 C. celery, diced  
1 onion, diced  
2 carrots, diced  
1 green pepper, diced

DRESSING:  
1/2 C. vinegar  
3/4 C. sugar  
1/2 can Eagle Brand  
sweetened condensed milk  
1 C. mayonnaise

Cook macaroni according to package directions, rinse with cold water and drain. Add celery, onions, carrots and pepper.

DRESSING: Mix together and toss with salad. Makes a large batch.

## MARINATED VIDALIA ONIONS

Leah Tammeus

3/4 C. sugar  
3/4 C. vegetable oil  
1/4 C. vinegar  
1/2 tsp. salt

1/8 tsp. pepper  
4 medium Vidalia onions,  
sliced  
2 medium carrots, thinly sliced

In a large salad bowl, combine the first five ingredients. Add onions and carrots; toss to coat. Cover and refrigerate 24 hours, stirring occasionally. Makes 8 servings.

## PIG SALAD (PEA SALAD)

Leah Tammeus

10 oz. frozen peas, do  
not cook  
1 C. celery  
1 C. cashew pieces  
1/2 C. chopped green onions

DRESSING:  
1/2 C. sour cream  
3/4 C. salad dressing

Mix together and refrigerate overnight. Try using Hidden Valley dressing mixed according to directions, plus 1 teaspoon dill weed instead of the straight sour cream and salad dressing.

## PEA & GREEN BEAN SALAD

Leah Tammeus

1-16 oz. can French-style green beans, drained  
1-16 oz. can peas, drained  
1 can mushrooms  
4 stalks celery, diced  
1 small jar pimentos, diced  
1 medium green pepper, diced  
1 medium onion, diced

DRESSING:  
1 tsp. salt  
1/3 C. Italian dressing  
3/4 C. sugar  
1/3 C. vinegar

Mix the first seven ingredients together. Mix dressing together and pour over vegetables. Refrigerate overnight.

## PUMPKIN FLUFF

Wendi Terpstra

30 oz. can spiced pumpkin  
4 1/2 C. milk

3 small boxes instant vanilla pudding  
8 oz. tub Cool Whip

Put all ingredients in large bowl and whip together. Allow to chill for 1 hour. Serve.

## REAL RED RASPBERRY SALAD

Julie Klingenberg

2 pkgs. raspberry jello  
2 C. boiling water  
1-10 oz. pkg. frozen raspberries

1-1 lb. can jellied cranberries  
2 T. lemon juice

Dissolve jello in boiling water. Add frozen raspberries and cranberry sauce. Beat with egg beater until mixed. Stir in lemon juice and let set in refrigerator until serving time.

*To avoid criticism, do nothing, say nothing, be nothing.*

## MY OWN SHRIMP SALAD

Leah Tammeus

4 C. cooked rotini  
macaroni  
8 to 10 oz. frozen peas  
12 oz. frozen salad shrimp  
1 can water chestnuts,  
slivered or chopped

1 1/2 C. sunflower seeds  
1 small onion  
1/2 C. green pepper  
3/4 C. celery  
1 jar pimentos  
1 can ripe olives, halved

### DRESSING:

1 1/2 C. salad dressing  
1 bottle Catalina dressing

Pickle relish to taste

Mix all together and refrigerate overnight.

## SNICKER SALAD

Betty Brown

1-3 oz. pkg. instant vanilla  
pudding mix  
1 C. milk  
1-8 oz. Cool Whip, thawed

2 large Snicker candy bars,  
cut in small pieces  
3 large Granny Smith apples,  
cut in chunks, skin left on  
2 large bananas, sliced

Mix pudding and milk together. Let stand 15 minutes. Add remaining ingredients and mix together. Refrigerate.

## SPAGHETTI SALAD

Dorothy Codner

1 lb. spaghetti  
1 large tomato  
1 C. celery, chopped  
1/2 C. Parmesan cheese  
1/2 C. shredded cheese  
1 onion, chopped

Green pepper  
1-16 oz. Seven Seas creamy  
Italian dressing  
3/4 C. sugar  
2 tsp. prepared mustard  
Salt and pepper to taste

Break spaghetti in pieces and cook until done. Mix dressing, sugar, mustard, salt and pepper together. Combine with other ingredients. Marinate several hours or overnight.

## SPAGHETTI SALAD

Julie Klingenborg

1 tomato  
1 onion  
1 green pepper  
1 C. Cheddar cheese  
1 lb. spaghetti

DRESSING:  
Seven Seas cream Italian  
3/4 C. sugar  
1 tsp. mustard  
Salt and pepper to taste

Mix and refrigerate overnight.

## TACO SALAD FOR A CROWD

Carol A. Sankey

1 lb. hamburger, browned  
and drained  
8 oz. grated taco cheese  
1 pkg. dry taco seasoning  
mix

Chopped lettuce  
2 diced tomatoes  
1 can black olives  
1 pkg. taco chips

Brown hamburger in pan. Add taco seasoning mix, all except 1 tablespoon for dressing mix. Mix the rest of the ingredients in the bowls, except dressing and chips. Add hamburger mixture. Just before serving, add chips and dressing. Best dressing is Western or Catalina dressing.

## BABY PEARL TAPIOCA

Lorraine Ubben

DO NOT SOAK:

1 C. baby pearl tapioca  
Pinch of salt  
5 C. rapidly boiling water

1 small box jello  
3/4 C. sugar  
9 oz. Cool Whip  
Fruit (2 pts.)

Cook over low heat about 1 minute. Put cover on pan and let set 1 hour. Add 1 small box jello and 3/4 cup sugar. Stir to mix and refrigerate overnight, stirring once. Add 9 ounce Cool Whip and drained fruit. (I use strawberries.)

## STRAWBERRY TAPIOCA SALAD

Kathy Eberline

3 C. boiling water  
1/4 C. sugar  
Dash of salt  
1/2 C. tapioca

1 box strawberry jello, dry  
1-8 oz. carton Cool Whip  
1-10 oz. pkg. frozen  
strawberries

Cook tapioca in boiling water with sugar and salt for 15 to 20 minutes. Add dry jello and frozen strawberries. Stir until cool and slightly thickened. Add Cool Whip. Chill.

## PASTA & ASPARAGUS

Kathy Bruns

5 garlic cloves, minced  
1 tsp. dried red pepper  
flakes  
2 to 3 dashes hot pepper  
sauce  
1/4 C. butter or olive oil  
1 lb. fresh asparagus

Salt to taste  
1/4 tsp. pepper  
1/4 C. shredded Parmesan  
cheese  
1/2 lb. elbow macaroni,  
cooked and drained

Cut asparagus in 1 1/2" pieces. In skillet, cook first three ingredients in oil or butter 2 to 3 minutes. Add asparagus, salt and pepper. Sauté until asparagus is tender, about 8 to 10 minutes. Add cheese and mix well, then pour over hot pasta and toss to coat. Serve immediately.

## 3 BEAN SALAD

Betty Brown

2/3 C. cider vinegar  
1/4 C. salad oil  
1 T. dark brown sugar  
1/2 tsp. salt  
1/4 tsp. pepper

1-15 oz. can garbanzo beans,  
rinsed and drained  
1-15 oz. can small white  
beans  
1-10 oz. pkg. frozen lima  
beans, thawed

Mix dressing together, add beans. Put in bag and marinate 2 to 24 hours. Put in bowl and serve.

### 3 BEAN SALAD

Sally Schneiderman

2 cans green beans	2 C. sugar
2 cans wax beans	1 C. vinegar
1 can red kidney beans	2/3 C. oil
1/2 C. onion, diced	1 tsp. celery seed
1 C. chopped celery	2 tsp. whole mustard seed
	Black pepper for taste

Drain beans. Rinse kidney beans. Mix sugar, vinegar, oil, seeds and pour over beans. Let set in refrigerator overnight for at least 24 hours for good flavor.

### THREE KINDS OF BEANS

Carol Sankey

1 lb. hamburger	1 large can kidney beans
1/4 C. bacon, cut up	1 C. catsup
1 C. onion	1 small spoon salt
1 large can pork and beans	1 small spoon pepper
1 large can lima beans	3/4 C. brown sugar

Brown hamburger and onions together. Brown bacon and break in small pieces. Cut onions. Put 1 can pork and beans in casserole and lima beans, kidney beans; add salt and pepper. Mix together. Boil 5 minutes 1 cup catsup and brown sugar or you can also do this - put your brown sugar and catsup and mix all together. Bake for 1 hour at 350°.

*Eat, drink and be merry, for tomorrow ye diet.*

## CALICO BEANS

Pam (Freerks) Krukow

1-15 oz. can pork and beans	1 lb. bacon, crisp and crumbled
1-15 oz. can baked beans	2 lbs. hamburger, browned and drained
1-15 oz. can butter beans, drained	1 onion, chopped
1-15 oz. can pinto beans, drained	1/2 C. ketchup
1-15 oz. cans kidney beans,	1/2 C. brown sugar
1-15 oz. can black-eyed beans, drained	Salt and pepper, to taste
1-15 oz. can baby lima beans, drained	Garlic salt, to taste

Fry bacon, cool and crumble. Brown hamburger and onion together, drain. In large cooking pot, (large crock pot), put beans, mix. In a large bowl, mix bacon, burger and onion with remaining ingredients. Add to pot with beans. Mix well. Heat thoroughly. Serve warm.

## BROCCOLI & RICE CASSEROLE

Barb Franken

1 1/3 C. instant rice (raw)	1 pkg. frozen broccoli, thawed
1 can mushroom soup	1 stick margarine
1 small jar Cheez Whiz	1/4 C. water

Mix all ingredients, put in buttered casserole. Bake 40 minutes at 350°. Double all ingredients except butter for more.

## CARROT CASSEROLE

Denise Lewis

4 C. sliced carrots	1/2 lb. diced cheese (Velveeta)
Minced small onion	
1/2 C. margarine	1 C. crushed corn flakes

Preheat oven at 350°. Scrape carrots and slice. Put carrots in saucepan and pour water over carrots and simmer until tender. Drain. Melt margarine in saucepan. Add cheese and heat on low until melted. Add cheese to carrots and fold together. Pour in 2-quart casserole dish. Bake for 15 minutes. Sprinkle with corn flakes and bake 10 to 15 minutes more.

## SAVORY CARROTS

Leah Tammeus

6 C. sliced carrots	1/2 or 1 C. Cheez Whiz
1/2 C. chopped shallots or mild onions	1/3 C. butter
	3 level T. flour
	Salt and pepper to taste

Boil sliced carrots in just enough water to cover, for 20 minutes. Drain, but save water and let carrots cool. Melt butter and add the chopped shallots, cook on low heat to soften shallots. Add flour to the butter/shallot mixture and slowly add the water drained from the carrots. Add Cheez Whiz. Stir until melted and well blended. Add the drained carrots and heat thoroughly. May add 1/4 teaspoon salt and a dash of pepper to taste.

## SCALLOPED CORN

Syd Brinkman

1 can cream-style corn or 1 pt.	2 eggs
6 T. whole milk	10 single crackers, crushed Salt and pepper

Empty corn into bowl. Add egg yolks to corn. Add rest of ingredients. Beat egg whites and fold into corn mixture. Dot with butter and pepper. Bake at 350° for 1 hour.

## INDIAN CORN CASSEROLE

Kathy Eberline

Combine 3 beaten eggs, 1/4 cup flour and 2 tablespoons sugar. Beat well. Add 1 1/2 cup shredded Cheddar cheese, 1 can whole kernel corn, drained and 1 can cream-style corn. Cook 10 slices bacon, crumble and stir into corn mixture. Bake in a 6x10" pan at 350° for 30 minutes or until knife inserted in center comes out clean.

## CREAM CORN CASSEROLE

Beulah Shear

1 can cream-style corn	1 C. shredded Cheddar cheese
1 can whole kernel corn	
1 C. raw elbow macaroni	1 stick oleo, melted

Mix all ingredients together in casserole dish. Let set overnight to let macaroni soften and absorb juices. Don't drain corn. Bake for 1 hour in 325° oven.

## CORN MACARONI CASSEROLE

Lisa Morris

1 can whole corn,  
undrained  
1 can cream-style corn

1 C. raw macaroni  
1 C. cubed Velveeta cheese  
1 stick melted butter

Mix all together. Bake at 350° for 1 hour. Stir occasionally.

## CORN CASSEROLE

Kathy Lewis

1 can cream-style corn  
1 can whole kernel corn,  
drained  
1-8 oz. sour cream

2 eggs  
1 stick margarine, melted  
1 box Jiffy corn bread mix

Preheat oven to 350°. Beat eggs and combine all ingredients together. Pour in an ungreased 2-quart casserole. Cover and bake for 35 minutes.

## CORN CASSEROLE

Holly Thovson

1 C. uncooked macaroni  
or noodles  
1 can creamed corn

1 can whole kernel corn,  
do not drain juice  
1/2 stick butter  
1 1/2 C. cubed Velveeta cheese

Mix all in cake pan or casserole. You can add more or less of butter and cheese to your taste. Bake at 350° for 1 hour, stirring occasionally.

## FROZEN CORN

Jessie Folkerts

4 qts. raw corn  
3 to 4 C. water\*

1 tsp. salt  
1/2 stick butter or margarine

Cut the corn off the cob. Into a large Dutch oven or kettle, put the ingredients in. Bring to a boil and cook for 10 minutes; watch and stir so it doesn't scorch or stick to bottom of kettle. Take off fire and add 1/2 stick butter or margarine. Cool, stirring helps, set in front of fan or set pan in sink of cold water. Make sure corn is thoroughly cooled before packaging for freezer.

\*Depends on how young or juicy your corn is after you have it off.

## BEST EVER GREEN BEAN CASSEROLE

Leah Tammeus

4 C. green beans	2 T. minced parsley
1/4 C. finely chopped onion	3/4 C. milk
3 T. butter	2 T. vinegar
2 T. flour	1 C. sour cream
2 T. sugar	4 slices bacon, diced, cooked and drained

Cook green beans if not canned. Cook onion in butter until translucent. Blend next three ingredients; cook over low heat until smooth and it begins to boil. Stir in vinegar. Mix in green beans and sour cream; heat, do not boil. Top with bacon and serve immediately.

## BBQ BAKED GREEN BEANS

Pam Wiegmann

1/2 lb. bacon	3 T. BBQ sauce
1 onion	3 cans green beans, drained
1 C. ketchup	or 2 qts. home-canned
1 C. brown sugar	beans, do not use fresh or frozen

Brown the bacon and onion together. Drain. Add ketchup, brown sugar and BBQ sauce. Pour over beans and bake 2 hours at 250° or put in a crock pot for 4 hours.

*Man may work from sun to sun, but woman's work is never done.*

## GERMAN POTATO SALAD

Leah Tammeus

6 C. cubed, cooked potatoes	1/4 C. sugar
5 slices bacon	1 tsp. salt
1/2 C. (1 small) chopped onion	Dash of pepper
	1 1/3 C. hot water
	2/3 C. white vinegar

In a medium skillet, fry bacon until crisp. Drain on paper toweling, reserving 3 tablespoons drippings. In reserved bacon drippings, sauté onions until tender. Add sugar, flour, salt and pepper; stir until smooth. Gradually add water and vinegar. Cook over medium heat, stirring constantly, until mixture boils and thickens. In large mixing bowl, combine potatoes and crumbled bacon. Pour hot vinegar mixture over potatoes, toss lightly. Serve hot. If desired, garnish with chopped chives.

Six medium potatoes, cooked and cubed, will give the 6 cups needed for this recipe.

## PATIO POTATO SALAD

Marilyn Ulfers

1/2 C. sugar	1/4 C. margarine, cubed
1 T. cornstarch	1/4 C. chopped onion
1 to 1 1/2 tsp. ground mustard	1/4 C. mayonnaise
1 tsp. salt	7 medium red potatoes, cubed and cooked
1/2 tsp. celery seed	3 hard-cooked eggs, chopped
1/2 C. milk	Lettuce leaves and paprika, optional
1/4 C. vinegar	
1 egg, beaten	

In a saucepan, combine sugar, cornstarch, mustard, salt and celery seed. Stir in the milk, vinegar and egg until smooth. Add butter, bring to boil; cook and stir for 2 minutes or until thickened and bubbly. Cool. Stir in onion and mayonnaise. In a large bowl, combine potatoes and hard-boiled eggs. Add dressing and toss gently to coat. Cover and refrigerate for at least 1 hour. If desired, serve in a lettuce-lined bowl and sprinkle with paprika. Yields 8 to 10 servings.

## BILLY'S MASHED POTATOES

Billy Thovson

6 to 8 potatoes, cooked  
1 pkg. Hidden Valley Ranch  
dressing

1 small carton sour cream,  
or amount you want  
1 T. butter

After draining potatoes. Add rest of ingredients. Beat and serve.

## POTATO CASSEROLE

Betty Brown

1 pkg. frozen hash browns  
1 tsp. salt  
1/2 tsp. garlic powder

1-8 oz. carton whipping cream  
1 C. (4 oz.) shredded  
Cheddar cheese

Place hash browns in a greased 9x13" dish. Sprinkle with salt and garlic powder. Pour cream over hash browns. Bake uncovered at 350° for 50 to 60 minutes. Sprinkle on cheese and bake 5 to 10 minutes longer or until cheese melts. Also good with the hash browns is peppers and onions.

## POTATOES SUPREME

Marlene Sidmore

2 lbs. frozen hash browns  
1/2 C. melted margarine  
or butter  
1/2 tsp. salt  
1/4 C. onion or 1 T. onion  
powder as desired

1 can cream of chicken soup  
1 C. milk  
1/2 pt. sour cream  
1 1/2 C. grated American  
cheese  
2 C. crushed corn flakes

Place thawed hash browns in a greased 9x13" dish. Sprinkle on salt and onion. Then chicken soup that has been mixed with milk, sour cream and the grated cheese. Spread corn flakes on top. Drizzle on the melted margarine. Bake 50 minutes at 350°.

*Friendship is a single soul dwelling in two bodies.*

## HASH BROWN CASSEROLE

Nancy Rieken

2-10 3/4 oz. cans condensed cream of potato soup	1 pkg. (2 lbs.) frozen hash browns
1 C. (8oz.) sour cream	2 C. (8 oz.) shredded Cheddar cheese
1/2 tsp. garlic salt	1/2 C. grated Parmesan cheese

In large bowl, combine soup, sour cream and garlic salt. Add potatoes and Cheddar cheese, mix well. Pour in greased 13x9" pan. Top with Parmesan cheese. Bake, uncovered, at 350° for 55 to 60 minutes or until potatoes are tender.

## CHEDDAR HASH BROWN

Pam (Freerks) Krukow

2 lbs. frozen hash browns, frozen
1 C. cream of chicken soup
1 C. cream of mushroom soup
1 tsp. salt
1/4 tsp. pepper

2 C. corn flakes, crushed
1/2 C. plus 2 T. margarine, melted
1-8 oz. sour cream
1/2 C. chopped onion
2 C. shredded Cheddar cheese

Mix soups, salt, pepper, cheese and the 1/2 cup margarine, sour cream and onions together. Stir in hash browns. Put into 9x13" baking dish. For topping, crush corn flakes and combine with the 2 tablespoons margarine. Sprinkle on top. Bake in 350° oven for 45 minutes.

## BAKED HASH BROWNS

Leah Tammeus

8 frozen hash brown patties
1 tsp. salt
1/2 tsp. garlic powder

1 C. whipping cream
1 C. (4 oz.) shredded Cheddar cheese

Place patties in a greased 9x13" baking dish. Sprinkle with salt and garlic powder. Pour cream of patties. Bake, uncovered, at 350° for 50 minutes. Sprinkle with cheese. Bake 5 to 10 minutes longer or until potatoes are tender and cheese is melted. Yield: 8 servings.

## SCALLOPED POTATOES AND CARROTS WITH CHEESE

Marilyn Ulfers

9 medium potatoes, peeled  
and sliced

1 to 1 1/2 C. diced onion

5 medium carrots, cut into  
pieces

2 C. boiling water

1 tsp. salt

In a large pan, combine potatoes, carrots, onion, water and salt. Bring to a boil. Reduce heat; cover and cook for 10 minutes. Preheat oven to 375°.

### CHEESE SAUCE:

3 T. margarine

1/8 tsp. pepper

2 T. flour

1 1/2 C. milk

1 tsp. salt

1 1/2 C. shredded Cheddar  
cheese, divide

Melt margarine. Remove from heat; stir in flour, salt and pepper until smooth. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Stir in 1 cup of the cheese. Reduce heat; stir until cheese is melted. (Drain the vegetables after the 10 minutes.) Layer half of the vegetables in a greased 9x13" pan. Top vegetables with half of cheese sauce. Repeat layers. Sprinkle with remaining cheese. Cover and bake for 20 minutes. Then uncover and bake 10 minutes longer or until potatoes are tender.

## RAMONA'S SCALLOPED POTATOES

Carole Van Cleave

2 lbs. frozen hash brown  
potatoes

2 T. minced onion

1 C. sour cream

8 oz. grated cheese

1 can cream of chicken soup

TOPPING:

1 stick melted oleo or butter

2 T. melted oleo or butter

1/2 tsp. salt

1 1/2 C. crushed corn  
flakes

1/4 tsp. pepper

Mix together.

Mix all above, reserving topping. Put into a 9x13" greased baking pan. Sprinkle corn flakes and oleo mix over top. Bake at 350° for 1 hour.

This is a requested dish at our family get-togethers.

## CREAMY SQUASH CASSEROLE

Pam Wiegmann

2 lbs. squash (acorn or butternut)	1/3 C. oleo, melted
1-10 3/4 oz. can cream of chicken soup, undiluted	2 medium carrots, shredded
1 C. (8 oz.) sour cream	1/2 C. onion, chopped 2 1/4 C. herb-seasoned stuffing mix, divided

Cut squash into 1/2" cubes. Cook squash in small amount of water for 3 minutes; drain and set aside. In a bowl, combine soup, sour cream, butter, carrots and onion; stir in 2 cups stuffing mix. Fold in squash. Transfer to a greased 11x7x2" baking dish. Sprinkle with the remaining stuffing mix. Bake, uncovered, at 350° for 25 minutes or until the squash is tender. Yield: 12 servings.

## VEGETABLES FOR HEATHER

Pam Aukes

1-1 lb. poly bag California mix	1 stick margarine, melted
1 can cream of mushroom soup	1-8 oz. bag shredded Cheddar cheese

Mix all ingredients in a buttered baking dish. Bake uncovered at 350° for at least 35 minutes. Stir well before serving.

## CHEESY VEGETABLE DISH

Pam Wiegman

1 pkg. frozen California mixed vegetables	1 can cream of celery soup
1 small jar Cheez Whiz	1 can French onions

Put vegetables in 9x13" baking dish. Mix cheese and soup together. Put on top and bake at 350° for 50 minutes. Top with a can of French onions and bake for 5 minutes more.

## STUFFED ZUCCHINI

Leah Tammeus

8 small to medium zucchini	1 C. cooked spinach, a little
2 medium onions	1 T. Italian seasoning
1 clove garlic	1 1/2 tsp. salt
12 sprigs parsley, may use dried	1/8 tsp. pepper
3 T. oil	1/2 C. Parmesan cheese
	3 eggs, beaten
	2/3 C. dry bread crumbs

Cook zucchini in boiling water for 5 minutes. Drain and cool. Cut in halves lengthwise; scoop out center pulp, leaving 1/4" shell all around. Chop onions, garlic and parsley in food processor. Sauté in oil. Put zucchini pulp and spinach through food processor. Drain off excess liquid. Add to onion mix. Sauté a few minutes, add seasonings and cheese; mix well. Add eggs and blend; add crumbs. At this point, you may wrap in foil and freeze. Defrost. To bake open foil and bake at 350° for 45 minutes, covered. Uncover and top with mozzarella. Bake 15 minutes longer.

*The worst of men are those who will not forgive.*



## Notes

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Wetland birds have declined in number in recent years. This is due to habitat loss and degradation, which is mainly caused by human activities. The following are some of the main reasons for the decline in wetland bird populations:

1. Habitat loss and degradation: Wetlands are often converted into agricultural land, urban areas, or industrial sites. This results in the loss of natural habitats and the degradation of remaining ones.

2. Pollution: Chemical pollutants, such as oil and chemicals, can contaminate wetlands and affect the health of birds.

3. Climate change: Global warming and other climate-related factors can affect wetland ecosystems and the birds that depend on them.

4. Human disturbance: Activities such as hunting, trapping, and tourism can disturb birds and their habitats.

5. Invasive species: Non-native species can compete with native birds for food and nesting sites.

6. Disease: Some diseases, such as avian cholera, can affect wetland birds and cause high mortality rates.

7. Natural disasters: Events such as floods, droughts, and fires can damage wetland habitats and affect bird populations.

8. Lack of enforcement: Inadequate laws and lack of enforcement can allow illegal activities that harm wetlands and birds.

9. Habitat fragmentation: The division of large wetland areas into smaller, isolated patches can reduce the availability of resources for birds.

10. Habitat degradation: Even if a wetland is not completely destroyed, it can still be degraded by factors such as soil erosion and water pollution.

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15. Invasive species: Non-native species can compete with native birds for food and nesting sites.

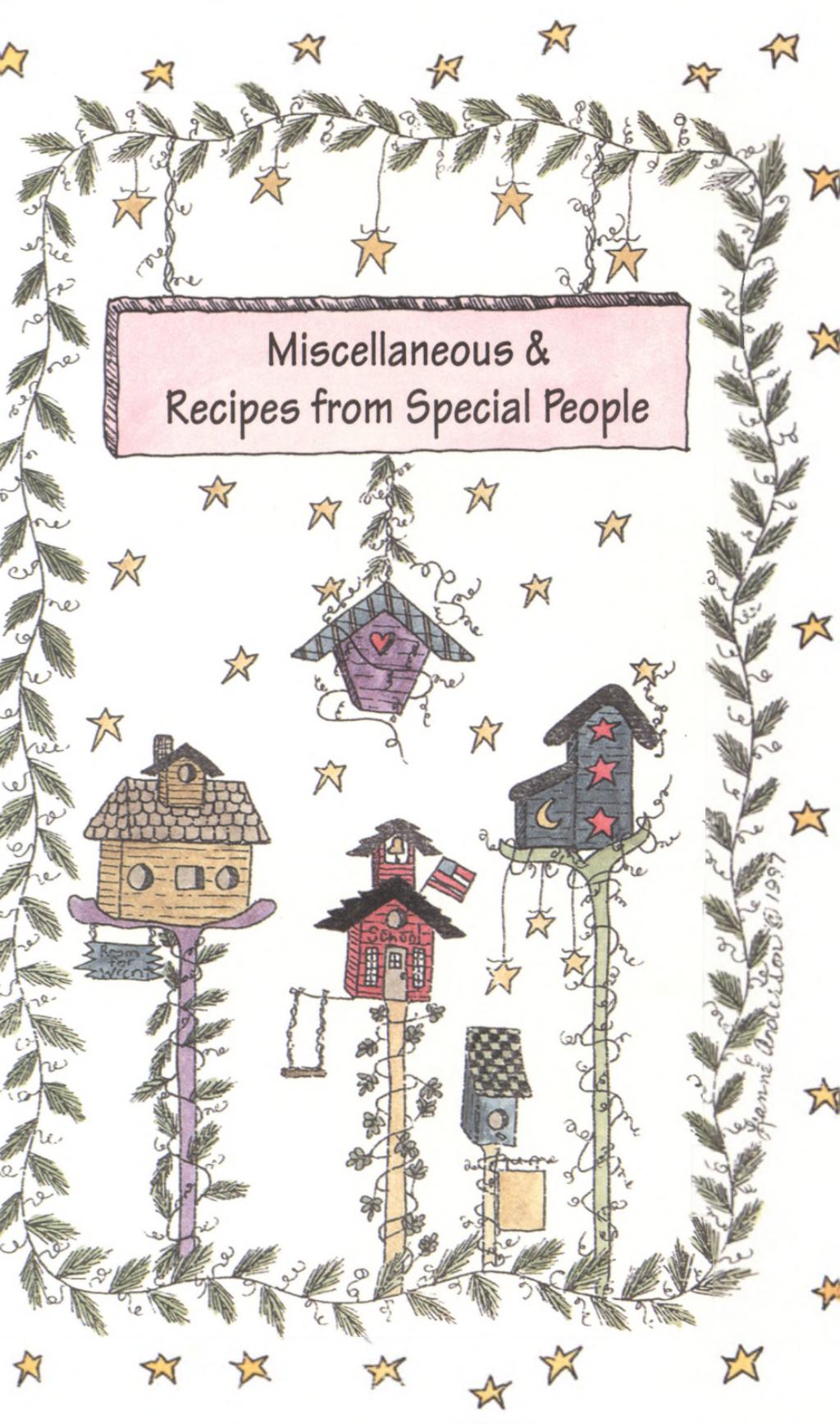
16. Disease: Some diseases, such as avian cholera, can affect wetland birds and cause high mortality rates.

17. Natural disasters: Events such as floods, droughts, and fires can damage wetland habitats and affect bird populations.

18. Lack of enforcement: Inadequate laws and lack of enforcement can allow illegal activities that harm wetlands and birds.

19. Habitat fragmentation: The division of large wetland areas into smaller, isolated patches can reduce the availability of resources for birds.

20. Habitat degradation: Even if a wetland is not completely destroyed, it can still be degraded by factors such as soil erosion and water pollution.



## Miscellaneous & Recipes from Special People





## GROUND CHERRY JAM

Luella Miller

7 heaping C. ground cherries, washed and dry	2 C. white syrup
	3 C. sugar
	Juice of 1/2 lemon

Combine ingredients. Bring to boil. Boil hard about 30 minutes. Cool and stir. Put in jars. Freeze.

This ground cherry preserves never turns sugary.

## RHUBARB-BLUEBERRY JAM

Judy Koenen

7 C. chopped rhubarb	4 C. sugar
1 can blueberry pie filling	2-3 oz. pkgs. raspberry jello

Boil rhubarb, pie filling and sugar for 10 minutes. Add dry jello. Freeze in small plastic containers, such as margarine containers.

## STRAWBERRY RHUBARB JELLY

Fern Griner

5 C. finely cut rhubarb	1/2 C. water
4 C. sugar	1 large box strawberry gelatin

Mix together finely chopped rhubarb, sugar and water and boil for 6 minutes. Remove from heat and add gelatin. Stir until all is dissolved. Ladle in plastic container and freeze.

## BARBECUE SAUCE

Henrietta Finke

1 C. catsup	1 tsp. chili powder
3/4 C. water	1 tsp. paprika
2 small onions, chopped	1/3 C. brown sugar
2 T. vinegar	1/2 tsp. salt
1 T. Worcestershire sauce	

Simmer all ingredients together for 15 minutes. Refrigerate. Use to baste pork, beef or chicken.

## HORSERADISH SAUCE (MOTHERS - GOOD FOR HAM)

Carole Van Cleave

1 egg	1 tsp. butter or oleo
1 T. sugar	1 C. Cool Whip or whipping
1 T. flour	cream
3 tsp. dry mustard	Horseradish to taste
1/2 C. water	
1/4 C. vinegar	

Mix sugar and flour. Add dry mustard. Mix together. Add egg and mix well. Add oleo or butter. This will form a paste. Add water and vinegar. Whip this together and then cook, stirring all the time so it doesn't stick. Simmer for 5 minutes and cool. Add horseradish and whipped cream, mix well. Will keep refrigerated like condiments for some time in a closed container.

I usually double the batch and make a full container of Cool Whip. It doesn't last long.

## EGG CASSEROLE

Gwen Buss

3 C. croutons	1 1/2 lbs. cooked sausage
2 C. shredded Cheddar cheese	8 beaten eggs

3 C. milk

Grease a 9x13" glass pan. Mix together and pour into pan. Let stand overnight or 4 hours in refrigerator. Bake at 325° for 40 minutes or until knife comes out clean.

*Good friends, good books and a sleepy conscience: this is the ideal life.*

Mark Twain

## EGG STRATA

Barb Franken

1 doz. eggs  
1 C. milk  
1 1/2 C. cheese (Cheddar,  
Monterey Jack or  
combination of both

1 lb. sausage, bacon or ham,  
12 slices bread

Brown meat (if necessary), set aside. Spray 9x13" pan with non-stick cooking spray. Cut the 12 pieces of bread into small cubes. Line bottom of pan with bread cubes with hand mixer (this makes the eggs fluffy). Mix the eggs and the milk for about 1 minute. Add the cheese and meat to egg mixture. Pour mixture over bread crumbs. Make sure all bread cubes are covered with egg mixture. Bake at 325° to 350° for 30 to 40 minutes.

## CRISPPIX MIX

Joyce Fenneman

2-12 oz. boxes Crispix  
cereal  
1 jar any size dry roasted  
nuts, optional  
3 sticks margarine or butter

3 C. brown sugar  
3/4 C. white Karo syrup  
1/2 tsp. baking soda

Boil butter, sugar and syrup. Take off heat and then add 1/2 teaspoon baking soda. Stir well. Put cereal and nuts into "large" roasting pan and pour syrup mixture over cereal, stirring carefully to coat all. Bake for 1 hour at 200°, stirring every 15 minutes. Store in airtight container.

Very good for holidays or any day of the year!

*Laziness travels so slowly, that poverty soon overtakes him.*

## CROCK POT DRESSING

Renee Irlmeier

1 C. butter	1 tsp. poultry seasoning
2 C. chopped onion	1 1/2 tsp. salt
2 C. chopped celery	1 1/2 tsp. sage
1 can mushrooms, chopped	1/2 tsp. pepper
12 to 13 C. dry bread cubes	1 tsp. thyme
2 beaten eggs	3 1/2 to 4 1/2 C. chicken broth

Melt butter in skillet and sauté onion, celery and mushrooms. Pour over bread cubes in large bowl. Add seasonings and mix well. Pour on enough broth to moisten well. Add eggs and mix. Pack loosely in greased crock pot. Cover and cook on high for 45 minutes and then on low for 4 to 8 hours. Add more broth as needed.

This can also be baked in oven for 2 hours at 300°.

## JERKY

Leah Tammeus

1 C. water	1 tsp. black pepper or lemon pepper
1 C. soy sauce	1 tsp. liquid smoke, optional
2 T. Worcestershire sauce	Grated ginger

Prepare enough marinade for the strips of meat you want to make into jerky. (This recipe will make enough for 1 pound of meat.) Put the marinade in a large saucepan. Bring it to a full rolling boil. Remove the pan from the stove. Add the meat strips, making sure the meat is covered. Reheat to full boil. Remove pan from stove. Using tongs, immediately remove the meat strips for the hot marinade, to prevent over cooking. Dry the strips in the oven or dehydrator.

*Wish not so much to live long as to live well.*

## SUMMER SAUSAGE

Leah Tammeus

1 tsp. curing salt (Morton  
Tender Quick)  
1/2 tsp. salt  
Mustard seed or  
peppercorns, optional

1/2 tsp. garlic powder  
1/2 tsp. freshly ground pepper  
Few drops liquid smoke  
1 lb. ground beef

Place all ingredients in a bowl. Thoroughly mix using scalded spoon. Using a piece of plastic wrap, make into round roll 1 1/2" in diameter. No thicker. Refrigerate wrapped rolls 24 to 35 hours. Bake on broiler rack at 200° for 4 hours. Store in refrigerator or freeze. Freeze what you don't use immediately. You may want to change the salt to your liking.

## NOODLES

Cindy Reysack

2 eggs, can use 2 yolks  
plus 1 egg or 3 to 4 yolks  
(if you use 3 to 4 yolks,  
use 1 T. water, otherwise  
use 1 tsp. water

Pinch of salt  
3/4 to 1 1/2 C. flour

Roll out, let dry. Cut with pizza cutter.

I have used this recipe since 1968 from home ec.

## BAKED OATMEAL

Greta Cordes

1/2 C. oil  
1 C. brown sugar or  
1/2 C. maple syrup  
2 eggs  
Mix together.

ADD:  
3 C. quick oatmeal  
2 1/2 tsp. baking powder  
1 tsp. salt  
1 C. milk

Pour into buttered 9x5" or 8x6" pan. Bake at 350° for 30 minutes. Serve warm with milk.

## MICROWAVE CARAMEL POPCORN

Syd Brinkman

4 qts. popped corn, remove old maids	1 stick oleo 1 tsp. vanilla
1 C. packed brown sugar	1/4 tsp. soda
1/4 C. light corn syrup	Brown paper bag

Cook butter, brown sugar and syrup in a glass bowl on high for 4 minutes. Remove and add vanilla and soda. Mix well and pour on popped corn in brown bag. Lay bag on side, roll down top and microwave cook for 1 1/2 minutes. Take out, shake, flip bag to other side. Then microwave cook for 1 1/2 minutes more. Shake. Flip bag, cook for 30 seconds. Shake and repeat procedure 3 more times. Open bag to cool and dump in bowl.

## POPSICLES

Shirley Johnson

1 pkg. Kool-Aid	2 C. boiling water
1 pkg. jello	2 C. cold water
1 C. sugar	

Stir to mix. Add cold water. Stir and freeze. Put in popsicle containers.

## HOT CHOCOLATE MIXTURE

Jessie Folkerts

8 qt. box dry milk	11 oz. jar Pream
2 lb. box Nestle's Quik chocolate milk mix	1 1/4 C. powdered sugar
	1 tsp. cinnamon

Mix all together and store. Put 2 or 3 tablespoons dry mixture in mug and add hot water and marshmallows.

## SWEETENED CONDENSED MILK

Esther Griner

3/4 C. sugar	1 C. plus 2 T. dry milk
1/2 C. boiling water	2 T. oleo

Dissolve sugar in hot water, add dry milk and oleo. Put everything in blender and process until smooth. Let stand 5 to 10 minutes.

This recipe equals 1 can of Eagle Brand sweetened condensed milk.

## TACO SEASONING MIX

Judy Koenen

1/4 C. dried minced onion  
1/4 C. chili powder  
3 T. salt (I use less)  
4 tsp. cornstarch  
1 T. dried minced garlic

1 T. ground cumin  
1 T. crushed red pepper flakes  
2 tsp. beef bouillon granules  
1 1/2 tsp. dried oregano

### ADDITIONAL INGREDIENTS:

1 lb. ground beef

1/3 to 1/2 C. water

Combine seasonings and store in an airtight container. This makes 6 to 7 batches. Use 2 tablespoons mix for 1 pound hamburger with 1/3 to 1/2 cup water.

## SHAKER DILLS

Leah Tammeus

2 or 3 heads dill  
2 cloves garlic

Water  
1/2 C. vinegar and 1/2 C. salt

Put some dill and 2 cloves garlic in bottom of a gallon jar. Fill with cucumbers. (No longer than 4" in length.) Fill jar with cold water. Put the 2 cups of water into a pan; add 1/2 cup vinegar and 1/2 cup salt. Bring to boil and pour into the pickle jar. Cover. Let set at room temperature for 4 days. Shake every time you pass the jar. Store in the refrigerator. Ready to eat when you are, but gets better after a week.

## TASTY BEET PICKLES

Sally Schneiderman

4 C. sugar  
2 C. water  
2 C. vinegar  
1 tsp. ground cloves

1 tsp. ground cinnamon  
1 tsp. black pepper  
6 cans beets

Cook first six ingredients and bring to boil. Add beets. Refrigerate.

use broken bits of brick, porous rocks, pieces of sponge, just about anything will absorb the solution. Arrange pieces in a glass or ceramic bowl. Do not use metal for anything. Soak the rock or whatever thoroughly; arrange in the bowl to your fancy. As it grows you may want to put the bowl on a glass tray. Do not get the solution or crystals on any of your furniture, it will ruin it. In a glass cup, mix 4 tablespoons of old-fashioned liquid laundry bluing and 4 tablespoons of plain old household ammonia. Pour the mixture over the wet rock or whatever, making sure they are evenly dampened. Put a drop of a few shades of food coloring and a drop or two of undiluted bluing on some of the rocks for added color. Sprinkle 4 tablespoons of salt over the chunks or rocks or whatever, again, be sure they are covered evenly. Eventually the formation will crystallize. After about two days, mix 2 tablespoons of water and 2 tablespoons of ammonia and pour into the dish, carefully so you don't disturb any of the existing growth. If the castle accidentally gets knocked down, not to worry. Leave the powdery stuff in the bowl and add some of the original "formula" to the rocks. The crystals will reform and take on a new beauty. Do not let the crystals grow beyond the bowl or tray. Keep it wiped off.

**SALT-CERAMIC CLAY**

Leah Tammeus

1 C. table salt  
1/2 C. cornstarch

3/4 C. cold water

Mix ingredients in the top of a double boiler. Place over heat and stir constantly until the whole mixture follows the spoon. When the mixture resembles bread dough, pour it onto wax paper. Allow to cool, then knead it for several minutes. It is now ready to use. If stored in the refrigerator in a plastic bag. It will be usable for 2 weeks.

## LELA'S APPLE CRISP

Pam Wiegmann

4 C. sliced apples  
Pinch of salt  
1/4 C. water, scant  
Dash of cinnamon

TOPPING:  
1 1/3 C. white sugar  
3/4 C. flour  
1/3 stick (soft) oleo

Use 9x13" baking dish. Put apples in bottom of baking dish, sprinkle with little salt and add water, sprinkle with cinnamon. Mix topping until crumbly and put on top loosely. Bake at 350° for 1 hour.

## BANANA BREAD

Mildred Boylan  
submitted by Nola (Boylan) Freerks

2 bananas  
1 C. sugar  
1/2 tsp. soda  
1/4 C. water

2 eggs  
2 T. butter or oleo, melted  
2 tsp. baking powder  
2 1/2 C. flour

Crush bananas with fork and sugar at once so bananas don't turn black. Dissolve soda in the water; add to bananas. Add eggs, butter, baking powder and flour. Mix after each of the ingredients. Bake in a greased loaf pan in slow oven (325°) for 30 to 40 minutes. Test with toothpick. If toothpick comes out dry when placed in center of bread. It's done!

## COCONUT BARS

Darlene (Tootie) Beenken

1 stick oleo  
1 1/2 C. graham cracker  
crumbs  
3 C. coconut  
1-14 oz. can sweetened  
condensed milk

1/2 C. creamy peanut  
butter or nutty  
1/2 (12 oz.) bag chocolate  
chips  
1/2 (12 oz.) butterscotch  
chips

Heat oven to 350°. Place oleo in 9x13" cake pan and melt in oven. Sprinkle graham cracker crumbs over oleo evenly. Mix and pat. Spread coconut over crackers evenly. Evenly pour condensed milk over coconut. Place in oven and bake 20 to 25 minutes until coconut begins to brown. Melt peanut butter and chips together. Mix until smooth, pour over coconut bars. Cool completely.

## MOIST CHOCOLATE CAKE

Marcella (Hansen) Venteicher

1/2 C. shortening or oleo	3 T. cold water
1/4 tsp. salt	2 C. flour
1 tsp. vanilla	1 tsp. soda
1 3/4 C. sugar	1 C. cold water
1/2 C. cocoa	3 egg whites, beaten

First beat egg whites in small bowl and set aside. Cream shortening, salt and vanilla. Add sugar and beat. Add cocoa and 3 tablespoons water and beat. Alternate the flour (which has been sifted with the soda) with the cup of water. Beat until smooth. Fold in (or beat slow) the stiffly beaten egg whites. Bake in moderate oven at 350° for 25 to 30 minutes. But check with toothpick and do not over bake. Use 9x13" greased pan, is not a very high cake. Does not rise high.

This is the only chocolate cake recipe I have used for 49 years.

## CHOCOLATE COFFEE CAKE

Marlyee Dralle

submitted by Floyd Dralle

2 C. sugar	1/2 C. cold black coffee
1/2 C. cocoa	2 C. flour
1/2 C. oleo	2 tsp. soda
3 eggs, well beaten	1 C. boiling water

1 tsp. vanilla

Combine sugar and cocoa. Blend with room temperature oleo. Add eggs and coffee. Add flour and soda. Add 1 cup boiling water and vanilla. Grease pan. Pour batter into 9x13" pan (batter will be very thin). Bake at 350° for 40 minutes.

*The family is one of nature's masterpieces.*

## FRUIT CAKE

Doris Crickenberger

1/4 lb. butter or 1/2 C.  
2 C. sugar

4 eggs

Cream together.

1 C. canned milk  
3 C. flour (1 C. flour to flour  
candied fruit and nuts)

4 tsp. baking powder  
1 T. vanilla  
2 T. imitation brandy flavor

Mix cake ingredients first. Then add candied mixture which has been coated with the 1 cup flour.

1 C. black walnuts  
1 C. almonds  
1 C. coconut

1 box white raisins  
1 box dark raisins  
1 box chopped dates

If you like you can add pecans, candied pineapple, lemon peel, orange peel, citron, etc. Bake at 250° for about 4 or 5 hours in greased and floured angel food pan or use vegetable spray. This cake freezes well and keeps a long time.

## FRUIT COCKTAIL CAKE

Hannah Kriens  
(by Karen Cornwell)

1 C. sugar  
1 1/2 C. flour  
1 tsp. soda

1/2 tsp. salt  
1 egg  
1 can fruit cocktail

Pour in greased 9x9" pan. Sprinkle with 1/2 cup brown sugar and 1/2 cup nutmeats. Bake at 350° for 25 minutes, then turn down to 300. Bake another 15 minutes. Serve with whip topping.

*Love looks not with the eyes but with the heart.*

**PINEAPPLE UPSIDE DOWN CAKE**Ann Bach  
(submitted by Jane Brown)

1/2 C. butter	3 eggs, separated
1 C. brown sugar	1 C. white sugar
1-20 oz. can pineapple slices, drained, save juice	1 C. flour
	1 tsp. baking powder

Melt 1/2 cup butter in a large iron skillet; add 1 cup brown sugar. Arrange drained pineapple slices on top of mixture. Beat yolks of 3 eggs and add 1 cup white sugar and 5 tablespoons pineapple juice. Sift 1 cup flour and 1 teaspoon baking powder. Add to egg/sugar mixture. Beat egg whites until stiff and fold into mixture. Pour over fruit and bake 45 minutes to 1 hour in 350° oven. Loosen sides of cake and turn over onto plate.

**PISTACHIO CAKE AND ICING**Hannah Kriens  
(submitted by Karen Cornwell)

1 box yellow cake mix	3 eggs
1 box instant Jell-O pistachio pudding	1 C. Crisco oil
	1 C. club soda

Beat all until light, 2 minutes. Bake in 9x13" greased pan at 350° for 40 to 50 minutes.

## ICING:

1 box pistachio instant pudding	1 1/4 C. milk
	1 env. Dream Whip

**GRANDMA'S GOOD FROSTING**Marlyce Dralle  
(submitted by Floyd Dralle)

2 lbs. powdered sugar	2 tsp. white vanilla
1 C. Crisco	1/2 tsp. salt
1/2 C. hot/hot water	1/2 tsp. almond flavoring

Beat with mixer until smooth.

## PEANUT BRITTLE

Irene Harlan

1 C. white sugar	2 T. butter
2 C. sugar	2 tsp. soda
2 C. raw peanuts	1 tsp. vanilla

Bring 1/2 cup water to boil. Add sugar and syrup. Stir and boil until it spins a thread. Add peanuts and cook slowly over low heat until it turns a golden brown. Take from fire and add butter, soda and vanilla. Stir quickly and spread on buttered cookie sheets. Place in cool place. Break in pieces after it has cooled.

## OATMEAL COOKIES

Mary Henning  
Karen Cornwell

1/2 C. butter or shortening	2 C. oatmeal
2 C. brown sugar	1 tsp. baking powder
1/2 tsp. salt	1/2 tsp. soda
2 eggs	3/4 C. raisins (may cook raisins in water first and cool)
1 C. flour	

Mix. Drop on cookie sheet. Bake at 375° for 8 to 10 minutes.

## CREAM PUFF DESSERT

Catherine Welcher

1/2 C. butter	2-3 oz. pkgs. instant vanilla pudding
1 C. water	1 1/4 C. milk
1 C. flour	8 oz. cream cheese
4 eggs	1 tsp. almond extract
	8 oz. Cool Whip

Boil butter, water and flour until it forms a ball. Add 4 eggs, one at a time and beat between each addition. Spread in 9x13" well-greased pan. Bake at 400° for 30 minutes. Cool completely. Blend instant pudding with milk. Add softened cream cheese and almond flavoring. Let stand 15 minutes. Pour over cooled crust. Spread Cool Whip over pudding. Drizzle chocolate syrup over top. Chill.

## CHERRIES IN SNOW

Doris Crickenberger

2 envs. Dram Whip  
1 C. cold milk  
1 tsp. vanilla  
1 large pkg. cream cheese

1 C. powdered sugar  
1 can cherry pie filling  
1 angel food cake

Soften cream cheese. Mix Dream Whip with vanilla and cheese. Beat until stiff. Add sugar and prepared cream cheese. Spread thin layers on bottom of 9x12" pan. Cut angel food into slices and cover with mixture. Spoon cherry pie filling carefully over mixture. Chill overnight. Especially good at Christmas.

## JELLO WITH TOPPING

Doris Crickenberger

2 small boxes apricot jello  
2 C. hot water  
1 1/2 C. cold water  
3 bananas, peeled and sliced  
1 large can crushed pineapple, drain and reserve juice  
2 C. small marshmallows

TOPPING:  
1 egg  
1/2 C. sugar  
2 T. flour  
1 C. drained pineapple juice  
8 oz. cream cheese  
4 oz. Cool Whip  
1 can grated coconut

Cook egg, sugar, flour and juice until thick. Remove from heat and add cream cheese and Cool Whip. Stir well. Spread over hardened jello and sprinkle with coconut.

## RHUBARB DESSERT

Darlene (Tootie) Beenken

4 C. rhubarb  
3 oz. red jello  
1 1/2 C. sugar  
1 C. miniature marshmallows

1 yellow or white cake mix  
1/2 C. oleo  
1 C. water

Mix rhubarb, jello and sugar and put in a 9x13" glass cake pan. Spread marshmallows over rhubarb. Mix cake mix and 1/2 cup oleo. Spread over top of marshmallows. Pour the 1 cup water over all. Bake at 350° for 40 to 60 minutes.

## STRAWBERRY SQUARES

Doris Crickenberger

1 C. flour	1/2 C. chopped nuts
1/4 C. brown sugar	1/2 C. melted margarine

Mix above and bake in cake pan at 350° for 20 minutes. Spread in even layer, reserving 1/3 for topping.

2 egg whites	2 T. lemon juice
1 C. sugar	2 C. strawberries

Beat 10 minutes on high speed. Fold in 2 cups Dream Whip or Cool Whip. top with crumbs.

## BAKED BEANS

Ed Yost

(NAVY - NOT GREAT NORTHERN)

Pressure cook 2 big pork hocks (no sugar or molasses) the afternoon before main dish for 1 hour. After cool, remove lean meat and cut in small pieces (25¢ piece size). Place meat in the cooking water juice, should be about 3 cups total. (All bones discarded, fat and skin are cut in 50¢ piece sizes and given to wild birds.) Wash 2 cups of beans, then cover with water and soak overnight. Water should be changed a couple of times. Early next morning, start oven and set at 350°. We begin at 6 am. Cut up 1/2 medium onion in walnut-size pieces. Using a bean cooking pot, put in an inch or so of beans. Add a layer of meat sauce and onions. Then another layer of beans plus meat/onions until all contents are in the pot. Add water until beans are covered. Put on the lid and place in oven. Check the water level every hour or so and add to keep covered. Cooking time is 10 to 11 hours. (No salt or pepper needed for cooking.) Catsup or a little cider vinegar adds zest. We serve with Jiffy corn bread and Beano to keep peace in the family!

My Dad used to prepare this every couple of weeks (winter) and now I do the same!

## CHICKEN TETRAZZINI

Minnie Hansen (deceased)  
(by Marcella Venteicher)

1 chicken, cooked and  
cut up or chicken breasts  
16 oz. slim spaghetti, not  
the long kind

1 medium onion, chopped  
1 lb. cheese, diced  
1/4 lb. oleo  
1 can cream of mushroom  
soup

Cook spaghetti in the chicken broth. Melt oleo in skillet. Add onion. Cook until tender. Add cheese and melt. Combine boned chicken and spaghetti. Add cheese mixture and soup. Put in baking dish and bake 30 minutes at 350°. Freezes well and makes two 2-quart casseroles.

## ZIPPY MEATBALLS

Irene Harlan

1 1/2 lbs. ground beef  
3 C. oatmeal  
1/2 C. milk

1 small onion  
Salt to taste

Combine and form into balls; roll in flour and brown. Put in dish.

1 C. catsup  
1/4 C. vinegar  
1/2 C. water

4 T. brown sugar  
1 onion

Mix all together and pour over meatballs. Bake 50 minutes at 350°.

## MEAT LOAF

Darlene (Tootie) Beenken

1 box beef Stove Top  
stuffing  
1-8 oz. can tomato sauce  
1 egg

1/4 C. onion, chopped  
Salt and pepper  
1 1/2 lbs. hamburger

Mix all ingredients and put in cake pan. Bake 1 1/2 hours at 350°. Last 1/2 hour, mix 1/2 cup brown sugar, 1 cup catsup and 2 teaspoons mustard. Put over meat loaf and finish baking.

## SLOPPY JOES

Kathryn Folkerts Happel

2 lbs. hamburger	2 T. catsup or more
1 can chicken gumbo soup	1 tsp. brown sugar
2 T. prepared mustard	

Brown the hamburger. Add the rest of the ingredients and simmer for 30 minutes. Stir often. Serve on hamburger buns.

## HAM BALLS

Beverly Finke

(Great Grandma Sidmore's recipe)

2 lbs. ground ham	SAUCE:
1 lb. hamburger	1 large can tomato sauce
1 lb. pork	1/2 C. vinegar
2 eggs	1/4 C. water
1 C. crushed crackers	1/4 tsp. mustard
1 C. milk	1 1/4 C. brown sugar

Worcestershire sauce to taste

Mix all but sauce ingredients. Save 1/2 of cracker mix. Make balls. Bake ham balls in sauce for 1 hour at 350°. Turn after 30 minutes.

## BREAKFAST PIZZA

Catherine Welcher

1 lb. pork sausage	1 C. shredded sharp Cheddar
1 pkg. crescent rolls	cheese
1 C. frozen hash browns,	5 eggs
shredded	1/4 C. milk

shredded	2 T. grated Parmesan cheese
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Cook sausage until brown and drain. Separate dough into 8 triangles, put in 12" pizza pan with points to center. Spoon cooked sausage over crust. Sprinkle with hash browns, top with Cheddar cheese. In bowl, beat together eggs, milk, 1/2 teaspoon salt and 1/8 teaspoon pepper. Pour into crust. Sprinkle Parmesan cheese over all. Bake at 375° for 25 to 30 minutes.

## SWISS STEAKS SPECIAL

Beverly Finke  
(by Carol Finke)

Cut 1 slab sirloin steak in cubes and pound in salt and flour. Brown in frying pan until lightly browned on both sides, then do more meat. Put browned meat in a roast pan. Cover with 3 onions; you can use 3 sliced peppers, too. Add catsup to cover meat and a little water on meat and Worcestershire sauce.

## BAKED ONIONS

Minnie Hansen (deceased)  
(by Marcella Venteicher)

6 large onions, sliced  
1 1/2 C. bread stuffing  
(croutons)  
1 tsp. poultry seasoning

1 1/2 C. cheese, grated  
1/2 C. butter, scant  
1/3 C. hot water

Arrange onions, croutons and cheese in alternate layers in baking dish. Add poultry seasoning and butter. Pour the hot water over the top. Bake in 350° oven for 1 hour.

## IMPOSSIBLE PIE

Irene Harlan

4 eggs  
1/2 C. flour  
2 C. milk  
1/2 stick oleo, melted  
1/4 tsp. salt

1/2 tsp. baking powder  
1 tsp. vanilla  
1 C. sugar  
1 C. coconut

Blend in order given. Pour in 10" pie dish. Bake 1 hour at 350°.

*Some people come into our lives, make footprints  
on our hearts and we are never the same.*

## SWEET POTATO PIE

Doris Crickenberger

4 C. sweet potatoes, cooked, peeled and mashed  
2 whole eggs plus 1 yolk, lightly beaten  
2 C. sugar  
3/4 tsp. nutmeg

1/4 C. flour  
1 C. milk  
2 sticks margarine, melted or 1 C.  
1/4 C. light corn syrup  
1 tsp. vanilla

Put mashed potatoes in bowl. Add eggs and yolk and blend. Add sugar, nutmeg and flour and mix thoroughly. Then add milk and blend. Add melted margarine, corn syrup and vanilla. Bake in 375° oven for 45 minutes or until knife inserted in center comes out clean.

Our family likes this better than pumpkin pie.

## EASY RAISIN CREAM PIE

Marcella (Hansen) Venteicher

1/2 to 1 C. raisins  
1/2 C. sugar

2 C. water  
Dash cinnamon

Boil the above 8 to 10 minutes.

MIX:

2 egg yolks  
1/2 C. milk  
1/4 C. sugar

1/8 tsp. salt  
2 T. flour (heaping)

Stir the above mixture into the raisins and water. Cook until thick and cool. Pour into baked pie shell and cover with meringue made with the 2 egg whites and 4 tablespoons sugar. Beat until stiff. Brown meringue.

*Wise sayings often fall on barren ground; but a kind word is never thrown away.*

## TWO-TIER RASPBERRY PIE

Catherine Welcher

1 pkg. instant vanilla pudding	1 C. boiling water
1-3 oz. pkg. cream cheese	1-10 oz. pkg. frozen raspberries
1/2 tsp. almond flavoring	2 T. sugar
1 9" baked pie shell	2 T. sugar
1 pkg. raspberry gelatin	1/4 C. chopped English walnuts

Prepare pudding mix according to directions on package. Blend in cream cheese with rotary beater. Add almond flavoring and stir until smooth. Pour into baked pie shell. Dissolve gelatin in boiling water. Drain juice from defrosted raspberries and add water to make 3/4 cup of liquid. Add to dissolved gelatin. Stir in sugar. Chill mixture until it is slightly congealed. Fold in drained raspberries and nuts. Spread carefully over pudding in pie shell. Chill until firm.

## AUTUMN APPLE SALAD

Catherine Welcher

20 oz. pkg. undrained, crushed pineapple	1 C. diced, unpeeled apples (red)
3 oz. pkg. lemon jello	1 C. chopped celery
8 oz. pkg. cream cheese	1/2 C. nuts
	1 C. Cool Whip

Boil pineapple 3 minutes. Add jello and dissolve. add cream cheese. Cool and add apples, celery, nuts and Cool Whip. Pour into a 9x9" pan and chill.

## CABBAGE-APPLE SALAD

Mary Brown  
(submitted by Jane Brown)

1-4 serving size pkg. lemon jello	1/2 tsp. salt
1 C. boiling water	1 T. sugar
3/4 C. cold water	2 C. shredded cabbage
1/2 tsp. lemon flavoring	1 apple, unpeeled and diced
4 T. vinegar	1/2 C. celery, diced, optional

Mix jello in boiling water, stir to dissolve and add cold water, lemon flavoring, vinegar, salt and sugar. Mix together and chill until slightly jelled. Add cabbage, apple and celery if desired. Mix together and chill.

## LEMON SALAD

Doris Crickenberger

1-3 oz. pkg. lemon jello

Dissolve in not quite 1 pint of hot water. Let cool and set aside. In a double boiler, put 3 beaten eggs, 1/2 cup sugar and juice of 2 lemons. Cook until thick. Let cool. Whip 1/2 pint cream. Add to all above when cool. Add small can crushed pineapple and 1/2 cup miniature marshmallows.

## GARBANZO BEAN SOUP

Darlene (Tootie) Beenken

1/2 doz. potatoes, diced  
1-16 oz. can tomatoes  
2-16 oz. cans garbanzo beans  
1 lb. bacon, sliced 1/2"  
1 lb. ham, diced  
1 green pepper, chopped  
1 onion, chopped

1 tsp. chili powder  
1 tsp. oregano  
1 bay leaf  
1 tsp. each salt and pepper  
1 tsp. parsley  
1 tsp. sweet basil  
1 tsp. red pepper, optional

Put everything in crock pot for 4 to 5 hours or until done.

## STAN'S POLISH SAUSAGE SOUP

Marcella (Hansen) Venteicher

1 qt. tomatoes (or juice)  
2 cans chicken broth  
1 medium-size onion

1/2 head cabbage, cut up  
2 cans kidney beans  
6 Polish sausages, sliced

Cook tomatoes, chicken broth, onion and cabbage together for 1/2 hour. Add the kidney beans and Polish sausage. Makes a large amount. Can be cut in half or frozen.

*Middle age is when a man is warned to slow down by a doctor instead of a policeman.*

## GRANDMA'S CHOCOLATE SYRUP

Mary Brown  
(submitted by Jane Brown)

1 C. white sugar  
2 T. (heaping) cocoa  
2 T. cornstarch

1 C. boiling water  
1 tsp. vanilla  
1/4 tsp. butter flavoring

Mix sugar, cocoa and cornstarch together; add boiling water and cook until thick. Add vanilla and butter flavoring and stir in. Remove from heat and let cool, then refrigerate.

Delicious over ice cream.

## APPLE GOODY

Kathryn Folkerts Happel

2 C. sliced apples  
3/4 C. sugar  
1 T. flour  
Dash of cinnamon

1/2 C. brown sugar  
1/2 C. flour  
1/8 tsp. soda  
1/8 tsp. baking powder  
1/2 C. butter or oleo

Cream together first four ingredients and place in a buttered 9x9" buttered baking dish. Mix next five ingredients together in a bowl and spoon over bottom layer. Bake at 350° for 30 minutes. May serve with ice cream.

*Nearly all men can stand adversity, but if you want to test a man's character, give him power.*

## FRUIT DUMPLINGS

Marlyce Dralle  
(submitted by Floyd Dralle)

### FRUIT SAUCE:

1 can fruit and juice  
1 C. water  
1/4 to 1 C. sugar

1 T. margarine  
1/2 tsp. fruit flavoring  
1/4 tsp. almond flavoring

Bring this to a boil on top of stove.

### DUMPLINGS:

1/2 C. sugar  
2 T. melted margarine  
1/2 C. milk  
1/2 tsp. fruit flavoring

1/2 tsp. butter flavoring  
1 C. flour  
1 1/2 tsp. baking powder  
1/4 tsp. salt

Beat until smooth, well blended. Drop by teaspoonfuls on  
boiling fruit mixture. Cover and simmer 15 minutes. Serve in  
sauce dish with Cool Whip or ice cream.

*Good judgement comes from experience.  
Experience comes from bad judgement.*



## Notes

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• **Grandma's old quilt** - 1930s  
- 1930s - 1940s  
- 1940s - 1950s  
- 1950s - 1960s

• **the quilt you quilted** - 1930s  
- 1930s - 1940s  
- 1940s - 1950s  
- 1950s - 1960s

• **the quilt you quilted** - 1930s  
- 1930s - 1940s  
- 1940s - 1950s  
- 1950s - 1960s

• **the quilt you quilted** - 1930s  
- 1930s - 1940s  
- 1940s - 1950s  
- 1950s - 1960s

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