

CENTENNIAL

COOK BOOK



ST. MARY'S CHURCH
LONE TREE, IOWA

1972



We would like to take this opportunity to thank the many homemakers from the community of Lone Tree, and their friends who so kindly submitted their favorite recipes for our Centennial cook book. Special thanks to Pat Parizek for the drawings.

May you derive as much pleasure from this cook book as we have had in preparing it for you.

— Committee

St. Mary's Altar and Rosary Society
Lone Tree, Iowa



the many individuals who took advantage of this many
opportunities to help the community at Lone Tree and their families
and as highly suspicious that records for our community
were poor, these same to be passed for the display.
May you derive as much pleasure from this copy as we
have had in preparing it for you.

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

Approximate 100



Weights and Measures

Standard Abbreviations

t. — teaspoon	d.b. — double boiler
T. — tablespoon	B.P. — baking powder
c. — cup	oz. — ounce
f.g. — few grains	lb. — pound
pt. — pint	pk. — peck
qt. — quart	bu. — bushel

Guide to Weights and Measures

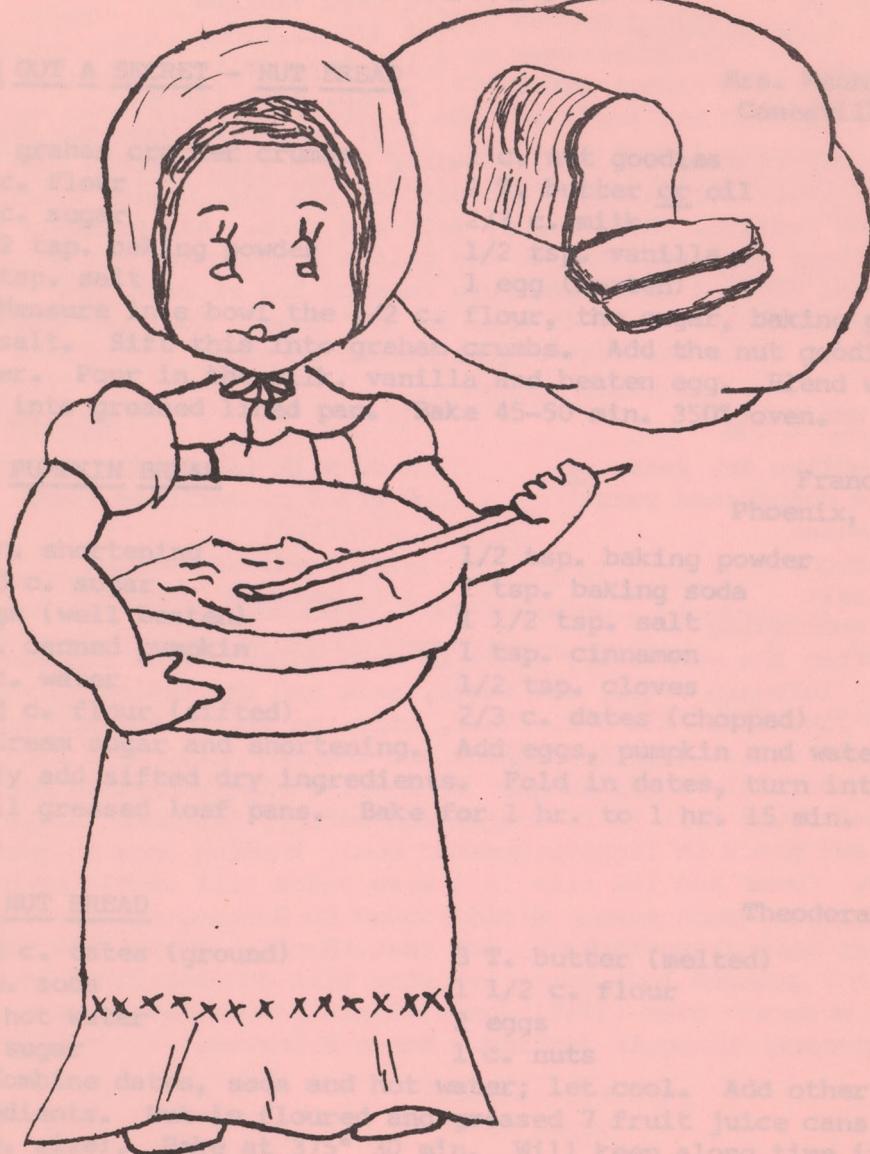
1 teaspoon	= 60 drops	1 pound	= 16 ounces
3 teaspoons	= 1 tablespoon	1 cup	= $\frac{1}{2}$ pint
2 tablespoons	= 1 fluid ounce	2 cups	= 1 pint
4 tablespoons	= $\frac{1}{4}$ cup	4 cups	= 1 quart
5 $\frac{1}{3}$ tablespoons	= $\frac{1}{3}$ cup	4 quarts	= 1 gallon
8 tablespoons	= $\frac{1}{2}$ cup	8 quarts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

Substitutions and Equivalents

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

Approximate 100 Calorie Portions

Almonds (shelled) — 12 to 15 nuts	Macaroni — $\frac{3}{4}$ cup cooked
Angel cake — 1 $\frac{3}{4}$ inch cube	Malted milk — 3 tablespoons
Apple — 1 large	Marmalade and jelly — 1 tablespoon
Apple pie — $\frac{1}{3}$ normal piece	Marshmallows — 5 marshmallows
Apricots — 5 large	Mayonnaise — 1 tablespoon
Asparagus — 20 large stalks	Meat — cold sliced — $\frac{1}{8}$ inch slice
Bacon — 4 or 5 small slices	Meat — fat — size $\frac{1}{2}$ chop
Bananas — 1 medium	Meat — lean — size 1 chop
Beans — $\frac{1}{2}$ cup canned baked	Milk — $\frac{5}{8}$ cup (regular)
Beans — green string — 2 $\frac{1}{2}$ cups	Molasses — 1 $\frac{1}{2}$ tablespoons
Beets — 1 $\frac{1}{2}$ cups sliced	Onions — 3 to 4 medium
Bread — all kinds — slice $\frac{1}{2}$ inch thick	Oranges — 1 large
Butter — 1 tablespoon	Orange juice — 1 cup
Buttermilk — 1 $\frac{1}{8}$ cups	Peaches — 3 medium fresh
Cabbage — 4 to 5 cups shredded	Peanut butter — 1 tablespoon
Cake — 1 $\frac{3}{4}$ inch cube	Pears — 2 medium fresh
Candy — 1 inch cube	Peas — $\frac{3}{4}$ cup canned
Cantaloupe — 1 medium	Pecans — 12 meats
Carrots — 1 $\frac{1}{2}$ cups	Pie — $\frac{1}{4}$ ordinary serving
Cauliflower — 1 small head	Pineapple — 2 slices 1 inch thick
Celery — 4 cups	Plums — 3 to 4 large
Cereal — uncooked — $\frac{3}{4}$ cup	Popcorn — 1 $\frac{1}{2}$ cups
Cheese — 1 $\frac{1}{2}$ inch cube	Potatoes — sweet — $\frac{1}{2}$ medium
Cottage cheese — 5 tablespoons	Potatoes — white — 1 medium
Cherries — sweet fresh — 20 cherries	Potato salad — 1 cup
Cookies — 1 to 3 inches in diameter	Prunes — dried 4 medium
Corn — $\frac{1}{2}$ cup	Radishes — 3 dozen red button
Crackers — 4 soda crackers	Raisins — $\frac{1}{4}$ cup seeded or 2 table-
Crackers — graham — 2 $\frac{1}{2}$ crackers	spoons seeded
Cream — thick — 1 tablespoon	Rhubarb — stewed and sweetened
Cream — thin — 4 tablespoons	— $\frac{1}{2}$ cup
Cream sauce — 4 tablespoons	Rice — cooked $\frac{3}{4}$ cup
Dates — 3 to 4	Rolls — 1 medium
Doughnuts — $\frac{1}{2}$ doughnut	Rutabagas — 1 $\frac{1}{2}$ cups
Eggs — 1 $\frac{1}{2}$ eggs	Sausage — 2 small
Fish — fat — size of 1 chop	Sauerkraut — 2 $\frac{1}{2}$ cups
Fish — lean — size of 2 chops	Sherbet — 4 tablespoons
Flour — 4 tablespoons	Spinach — 2 $\frac{1}{2}$ cups
Frankfurter — 1 small	Squash — 1 cup
French dressing — 1 $\frac{1}{2}$ tablespoons	Strawberries — 1 $\frac{1}{2}$ cups
Grapefruit — $\frac{1}{2}$ large	Sugar — brown — 3 tablespoons
Grape juice — $\frac{1}{2}$ cup	Sugar — white — 2 tablespoons
Grapes — 20 grapes	Tomatoes — canned — 2 cups
Gravy — 2 tablespoons	Tomatoes — fresh — 2 to 3 medium
Ice cream — $\frac{1}{4}$ cup	Turnips — 2 cups
Lard — 1 tablespoon	Walnuts — 8 to 16 meats
Lemons — 3 large	Watermelon — $\frac{3}{4}$ slice 6 inches
Lettuce — 2 large heads	diameter



BREADS & ROLLS

BREADS

I'VE GOT A SECRET - NUT BREAD

2 c. graham cracker crumbs
 1/2 c. flour
 1/2 c. sugar
 2 1/2 tsp. baking powder
 1/2 tsp. salt

1 c. nut goodies
 2 T. butter or oil
 2/3 c. milk
 1/2 tsp. vanilla
 1 egg (beaten)

Measure in a bowl the 1/2 c. flour, the sugar, baking powder and salt. Sift this into graham crumbs. Add the nut goodies, butter. Pour in the milk, vanilla and beaten egg. Blend well. Pour into greased lined pan. Bake 45-50 min. 350° oven.

Mrs. Kenneth Hill
 Conesville, Iowa

DATE PUMPKIN BREAD

2/3 c. shortening
 2 2/3 c. sugar
 4 eggs (well beaten)
 1 lb. canned pumpkin
 2/3 c. water
 3 1/2 c. flour (sifted)

1/2 tsp. baking powder
 2 tsp. baking soda
 1 1/2 tsp. salt
 1 tsp. cinnamon
 1/2 tsp. cloves
 2/3 c. dates (chopped)

Cream sugar and shortening. Add eggs, pumpkin and water. Slowly add sifted dry ingredients. Fold in dates, turn into 2 well greased loaf pans. Bake for 1 hr. to 1 hr. 15 min. at 350°.

Frances Self
 Phoenix, Arizona

DATE NUT BREAD

1 1/2 c. dates (ground)
 1 tsp. soda
 1 c. hot water
 1 c. sugar

3 T. butter (melted)
 1 1/2 c. flour
 2 eggs
 1 c. nuts

Combine dates, soda and hot water; let cool. Add other ingredients. Put in floured and greased 7 fruit juice cans (6 oz. size). Bake at 375° 30 min. Will keep along time if frozen.

Theodora Rayner

RAISIN NUT BREAD

Rose Lungquist

1 c. raisins	1 tsp. vanilla
1 1/2 c. boiling water	2 3/4 c. flour
1 c. sugar	1/4 tsp. salt
3 T. butter	2 tsp. soda (level)
1 egg	1 c. nutmeats (coarsely chopped)

Simmer raisins and boiling water for a few minutes. Set aside to cool. Cream sugar and butter; add egg, cooled raisins and water and vanilla. Sift flour, salt and soda. Add nutmeats to sifted flour mixture. Add to the raisin mixture and mix well. Grease and flour 4 tall pineapple cans to top of each can. Fill each can 1/2 full. Bake 45 min. in 350° oven. Cool and remove from cans. Slice and butter just before serving.

RAISIN NUT BREAD

Gertrude Bulger

1 pkg. active dry yeast or	2 c. milk (scalded)
1 cake compressed yeast	6 1/2-7 c. enriched flour
1/4 c. water	(sifted)
1/2 c. sugar	1 c. seedless raisins
2 tsp. salt	1 c. walnuts (chopped)
1/4 c. shortening	

Soften the active dry yeast in warm water or the compressed yeast in lukewarm water, add sugar, salt and shortening to milk, cool to lukewarm. Add 2 c. flour, stirring well. Add softened yeast, mix well. Stir in raisins and chopped nuts. Add flour to make a moderately stiff dough. Turn out a highly floured surface and knead dough till it is smooth and satiny, 5-8 min. Shape into a ball and place in lightly greased bowl, turning once to grease surface. Cover and let rise in a warm place till double in bulk, 1 1/2-2 hrs. Punch down. Divide dough in 2 equal parts, shape each part into a smooth ball, let rest 10 min. Shape into loaves, place in 2 greased loaf pans, let rise till double, 1 hr. 15 min. Bake in moderate oven (375°) about 40 min., when cool brush with confectioners' icing if desired. Makes 2 loaves.

BANANA NUT BREAD

Francie Petru

1/2 c. shortening	1/2 tsp. salt
3/4 c. sugar	1 c. mashed bananas
2 c. flour	1 c. nuts (chopped)
1 tsp. soda	1 T. lemon juice

Cream shortening and sugar. Add the flour and banana mixture alternately with the nuts. Bake in 3 well greased No. 2 cans, filled about half full. Bake at 350° about 30-40 min.

BANANA BREADMrs. Effie Lenz
Iowa City, Iowa

1/2 c. shortening	2 eggs
1 c. sugar	3 medium bananas

Sift together:

2 c. flour
1 tsp. soda

Add:

1/4 c. nutmeats

Cream shortening and sugar. Add remaining ingredients.

Bake 330° 40-45 min. or until tested done.

PUMPKIN BREAD

Mrs. Robert Hudachek

2 c. Bisquick mix	1/2 tsp. cinnamon
1/2 c. canned pumpkin	1/2 tsp. nutmeg
1/2 c. golden raisins	1 egg
1/4 c. oil	3/4 c. milk
1/2 c. sugar	

Blend mix, sugar and spices. Combine pumpkin and raisins and egg. Add to dry ingredients. Bake at 350° in 9 1/4x5 1/4 in. pan. 35-40 min.

BANANA BREAD

Mrs. Robert Hudachek

1 3/4 c. flour	1/3 c. shortening
3/4 tsp. soda	2/3 c. sugar
1 1/4 tsp. cream of tartar	2 eggs
1/2 tsp. salt	1 c. mashed ripe bananas

Sift flour, salt, soda, cream of tartar. Cream shortening and sugar. Add well beaten eggs. Beat well. Add flour alternately with bananas. Bake 1 hr. at 350°.

BANANA BREAD

Wilma Buline

1/3 c. shortening 1/2 tsp. soda
 1/2 c. sugar 1/2 tsp. salt
 2 eggs 1 c. mashed ripe bananas
 1 3/4 c. flour (sifted) 1 1/2 c. nuts (chopped)
 1 tsp. baking powder

Cream together shortening and sugar; add eggs and beat well. Sift together dry ingredients; add to creamed mixture alternately with banana, blending well after each addition. Stir in nuts. Pour into well greased 9x5x3 in. loaf pan. Bake in moderate oven (350°) 45-50 min. or till done. Remove from pan; cool on rack.

BANANA DATE BREAD

Mrs. Fritz Tagge

3 large or 4 small bananas 1/2 c. shortening
 2 c. flour (sifted) 1/4 tsp. salt
 1 tsp. soda 1 tsp. vanilla
 1 tsp. baking powder 1/2 c. nuts
 2 eggs 1 c. dates (cut fine) or
 1 c. sugar raisins (may be used)

Combine shortening and sugar. Cream well. Add eggs then flour sifted with salt, baking powder and soda. Add vanilla and nuts. Last fold in cut up bananas, do not stir. Bake at 325° until a golden brown 35-45 min.

PUMPKIN BREADJudy Grecian
Solon, Iowa

3 1/3 c. flour 4 eggs (beaten)
 2 tsp. soda 2/3 c. water
 1 1/2 tsp. salt 1 c. oil
 1/2 tsp. cinnamon 2 c. pumpkin (1 - 16 oz. can)
 1 tsp. nutmeg Dates and nuts (optional)
 3 c. sugar

Cream sugar and eggs. Sift flour, soda, salt, cinnamon and nutmeg into creamed mixture and blend. Add water, oil and pumpkin. Bake in two 1 lb. greased and floured bread pans for 1 hr. at 350° oven.

GRANDMA'S OATMEAL BREAD

Nora Lorack

2 pkg. active dry yeast	1/2 c. light molasses
1/2 c. warm water	1/3 c. shortening
1 1/4 c. boiling water	1 T. salt
1 c. quick cooking rolled oats	6-6 1/2 c. flour (sifted)
	2 eggs (beaten)

Soften yeast in warm water. Combine next 5 ingredients; cool to lukewarm. Stir in 2 c. flour; beat well. Add eggs and yeast; beat well. Add enough remaining flour so to make a soft dough. Turn out on lightly floured surface; cover and let rest 10 min. Knead till smooth, (about 10 min.). Place in a lightly greased bowl, turning dough once. Cover, and let rise in warm place till double (about 1 1/2 hr.). Punch down. Coat 2 well greased loaf pans with 2 T. rolled oats each. Divide dough in half with lightly floured hands, shape in loaves, place in pans. Cover; let almost double (45-60 min.). Brush with mixture of 1 egg white and 1 T. water; sprinkled lightly with rolled oats. Bake in moderate oven (375°) 40 min. or till done. Cover with foil after baking 15 min. if tops are getting too brown.

NUT BREAD

Mrs. Lewis Westfall

1 egg	2 1/2 c. flour
1/2 c. sweet milk	1 tsp. baking powder
1/2 c. sugar	1/2 tsp. salt
1 T. lard (melted)	1 c. nutmeats (broken)

Mix sugar, lard, egg and milk then the flour, baking powder, salt, adding nutmeats last. Bake 45 min. in moderate oven. Grease and flour loaf pan.

DATE NUT BREAD

Mrs. Dan Gockle

Cut up 1 c. dates and pour 2 c. hot water over them. Let set until water is cool. When water is cool; dissolve 2 tsp. soda in dates and water.

2 c. sugar	2 T. shortening
2 eggs (beaten)	4 c. flour
1 tsp. vanilla	1 c. nuts
Dash salt	

Cut shortening into sugar until crumbly. Add remaining ingredients. Pour water off dates into the mixture, stirring as you add. Then add dates and mix well. Grease 5 or 6 (No. 2) size

Continued Next Page.

DATE NUT BREAD (Continued).

tin cans. Soup cans are excellent or small loaf pans work too, but if using both different baking times must be used. In the soup cans, bake 1 hr. at 325°. After baking, let set for 20 min. out of the oven, then jar can to loosen date nut bread. Cool bread out of cans on cake rack. Wrap in Saran Wrap.

APRICOT BREAD

Zillah Lee Mossman

Soak 30 min. (or until tender) in warm water to cover 1 c. dried apricots (1/2 of 11 oz. pkg.). Drain and cut up apricots with scissors into 1/4 in. pieces. Mix together thoroughly:

1 c. sugar

2 T. soft butter or other shortening

Stir in 1/4 c. water and 1/2 c. orange juice. Sift together and stir in 2 c. sifted flour, 2 tsp. double action baking powder, 1/4 tsp. soda, 1 tsp. salt. Blend in 1/2 c. chopped nuts and the cut up apricots. Line bottom of greased pan (9 1/2x5 1/4x2 3/4) with paper. Grease paper. Pour in batter and let stand 20 min. Bake 350° 55-65 min. or until wooden pick thrust into center comes out clean. Remove from pan. Take off paper immediately. Cool on rack.

ONE RISE BUTTERMILK BREAD

Sharon Ferguson

2 pkg. active dry yeast 1/4 c. shortening

3/4 c. warm water 2 T. sugar

1 1/4 c. buttermilk 2 tsp. baking powder

4 1/2-5 c. flour 2 tsp. salt

Dissolve yeast in water in large mixer bowl. Add buttermilk, 2 1/2 c. flour, shortening, sugar, baking powder and salt. Blend 30 seconds on low speed, scraping sides and bottom of bowl. Beat 2 min. on medium speed. Stir in remaining 2-2 1/2 c. flour. (Dough should remain soft and slightly sticky). Knead 5 min. or about 200 turns on generously floured board. Shape as desired into loaf or rolls. Let rise in warm place until double. Bake loaf at 425° for 30-35 min.; or rolls at 375° for 20-25 min.

IRISH SODA BREAD

Isabel Egan

4 c. all-purpose flour (sifted)	1 c. raisins <u>or</u> currants <u>or</u> nuts
1 tsp. baking soda (level)	1 T. caraway seed
Salt	1 1/3 c. buttermilk (added slowly)
1 c. sugar	
3/4 c. shortening	

Sift flour in large bowl, cut shortening, salt, sugar, soda into flour until it looks like coarse meal. Stir in raisins, nuts or caraway seed. Add milk gradually until well blended. Knead for a moment, make 2 round balls. Place in pans. 350° oven 1 hr. Baking powder can be used in place of soda (1 tsp. sweet milk in place of buttermilk if desired).

DILL BREAD

Mrs. Fay Watkinson

1 pkg. active dry yeast	1 T. instant minced onion
1/4 c. warm water	1 T. margarine <u>or</u> butter
1 T. sugar	1 tsp. salt
1 c. creamed cottage cheese	1/4 tsp. soda
2 tsp. dill seed	1 egg
	2 1/4-2 1/2 c. all-purpose flour

Soften yeast in warm water. In bowl combine cheese, sugar, onion, butter, dill seed, salt, soda, egg and yeast. Gradually add flour to form a stiff dough, beating after each addition. Cover, let rise in warm place until doubled (50-60 min.). Stir down dough with a spoon. Place in well greased 8 in. round pan (1 1/2-2 qt. casserole is ok). Let rise again in warm place until doubled (about 30-40 min.). Bake at 350° for 40-50 min. or until golden brown.

EASY REAL FRENCH BREAD

Letha M. Gray

1 pkg. quick acting yeast	1 T. sugar
2 c. lukewarm water	2 tsp. salt
4 c. all-purpose flour (sifted)	(No shortening)

Dissolve 1 pkg. quick yeast in 1 c. lukewarm water. Set aside. While yeast softens sift flour, sugar and salt together in a large bowl then stir in the dissolved yeast. Add just enough of the 2nd c. of water to hold dough together. Mix until you have a soft rather sticky dough. Let rise until double in bulk. When

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EASY REAL FRENCH BREAD (Continued).

dough is ready, beat it or punch it down. Divide bread in 2 parts in greased 6 in. round baking dish. Let rise until it reaches top of dish. Bake 400° or moderately hot oven. Brush top of bread with melted butter, bake 1 hr.

LEMON BREAD

Martha Ridenour
Atalissa, Iowa

1 Betty Crocker lemon cake mix	1/2 c. cooking oil
	1 c. water
1 pkg. Jello lemon instant pudding	4 eggs
	1/4 c. poppy seeds

Beat 4 min. Bake 350° for 45 min. Makes 2 or 3 loaves in disposable aluminum foil pans.

LEMON BREAD

Mrs. Charles Mullinnix

1 pkg. Betty Crocker lemon cake mix	4 eggs
1/2 c. oil	1 c. poppy seed
1 c. water	1 pkg. Jello lemon instant pudding mix

Mix together the cake mix and Jello instant pudding mix and add the oil, water, eggs and poppy seed. Mix and beat 4 min. Bake 350° for 40 min. in greased loaf bread pan.

WHOLE WHEAT BREAD

Mrs. Howard Shaw

1 pkg. yeast	2 c. whole wheat flour
1/2 c. warm water	1 egg (beaten)
2 c. milk	1 T. salt
6 T. butter	4 c. white enriched flour
3/4 c. brown sugar	

Dissolve the yeast in the warm water and set aside. Scald the milk and while still hot add butter, brown sugar and the whole wheat flour. Cool to lukewarm. Then add the beaten egg, salt, yeast and white flour. Turn out on slightly floured surface and knead till smooth (about 8 min.). Place dough in slightly greased bowl, turning once to grease surface. Cover. Let rise in warm place until double in size. Shape into 2 loaves. Let rise until double again. Bake in 350° oven about 1 hr. For soft crust brush with melted butter or margarine.

RYE BREAD (Swedish)

Velma Hotz

2 pkg. yeast	1 c. brown sugar
1 T. sugar	1 T. salt
1 qt. plus 1/2 c. lukewarm water	4 c. rye flour
1/2 c. shortening (melted)	8-9 c. white flour
1 c. molasses	

Dissolve yeast and sugar in 1/2 c. warm water. Combine 1 qt. lukewarm water, sugar and salt with yeast mixture. Mix well. Add rye flour; knead stiff with white flour. Let rise. Knead down and form into loaves. Let rise until doubled. Bake at 325°-350° for 45 min. or until done. Yield 4-5 loaves.

RYE BREAD

Irene Loan

2 pkg. dry yeast	3 c. warm water
8-10 c. flour	1 T. sugar
2 c. rye flour	1/2 c. brown sugar
1 1/2 tsp. anise seed (crushed) or caraway seed	3/4 c. molasses
3/4 c. boiling water	1 T. salt
	2 T. shortening

Soften yeast in 1/4 c. warm water. Sift flour and measure. Add sugar to remaining water. Add yeast and 3 c. flour. Beat well. In another bowl combine rye flour, brown sugar, molasses, salt, shortening and anise or caraway seed. Add boiling water and beat well. Its a stiff batter. Cool and add to yeast mixture. Add flour to make a stiff dough. Turn out on floured board. Knead. Add only enough flour to keep from sticking to board. Keep dough as soft as possible. Place in greased bowl. Turn once to coat top. Let rise until doubled. Punch down and let rise again. This recipe makes 3 large or 5 small loaves. Put in pans, let rise 45 min. Bake 1 hr. in 375° oven or until tests done. Small loaves take less time to bake.

WHOLE WHEAT BREAD

Iva Jarrard

2 c. hot water	1 T. salt
2 T. shortening	3 T. wheat germ
2 T. sugar	White flour (for desired consistency - about 3 c.)
2 pkgs. dry yeast	
2 c. whole wheat flour	

Add salt, sugar, shortening and whole wheat flour to the 2 c. of hot water. Beat well. Cool to moderately warm temper-

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WHOLE WHEAT BREAD (Continued).

ature. Add 2 pkgs. of yeast and stir well. Add wheat germ and enough white flour to make a moderately stiff dough. Knead until smooth about 10 min. Place in a greased bowl. Turn over to grease surface. Cover and let rise in warm place till double. Punch dough down. Make into 2 loaves and place into 2 greased loaf pans. Let rise till doubled. Bake in a moderate oven 350° for 45 min. (My Mother's recipe - Mrs. Iva Westaway)

WHITE BREAD

Mrs. James L. Harney

1 c. warm water	6 T. sugar
2 pkg. granulated yeast	2 T. salt
3 1/2 c. lukewarm water	4 T. shortening (prefer lard)
Part potato water (is good)	13-15 c. flour

Dissolve yeast in the 1 c. quite warm water. Stir in the other ingredients, starting with half the flour and mixing with a wooden spoon until smooth. When dough can be easily handled, mix with hands until all flour is worked in. Put dough on floured board and knead until smooth and elastic. The longer you knead the better product 20-30 min. if possible. Round up in greased bowl, turning to bring greased side up. Cover with a damp cloth. Let rise in warm place until double. 1 1/2 hr. Punch down, let rise again until double. Divide dough into 4 equal parts and shape each into a loaf. Let rise in a warm place and bake at 375° for 45 min. Remove from pans, rub with shortening on top. Makes good biscuits. You may also add 1/2 c. or more of mashed potatoes with other ingredients.

BLACK BREADFlorence Fix
West Liberty, Iowa

2 1/2 c. warm water	1/4 c. molasses or syrup
4 c. white flour	1 T. salt
1 T. sugar	2 T. vinegar
1 cake yeast	
2 c. rye meal	

Have water lukewarm, add the yeast, sugar, salt, vinegar, molasses or syrup and rye meal. Set aside for 30 min., or until it bubbles. Then add about 1 T. melted shortening (lard) cooled. Add 4 c. white flour and add more as kneading till dough isn't sticky, when all flour is kneaded in rub a little shortening or lard over the dough. Let rise to double in bulk. Form into 2 loaves and let rise for about 45 min., and bake 1 hr. at 375°.

OATMEAL BREAD

Grynneth Parezek

2 pkg. yeast	1/2 c. brown sugar
1 1/2 c. warm water	1 1/2 tsp. salt
2 c. milk (scalded)	4-4 1/2 c. flour
1/3 c. shortening	2 c. uncooked oatmeal
1/2 c. brown sugar	

Mix and let rise 1 hr. Make into loaf and let rise 45 min.
 Bake 50 min. 375°. Make into No. 2 1/2 can for gift.

HARVEST BREAD

Mary Ann Kline

1 c. butter	2 tsp. baking powder
1 1/2 c. sugar	1/2 tsp. soda
4 eggs	2 tsp. cinnamon
2 c. pumpkin	Dates (optional)
3 c. flour	Nuts (optional)
1 tsp. salt	

Cream butter and sugar. Add eggs, one at a time. Add pumpkin. Sift dry ingredients together. Add to the rest of ingredients and mix until smooth. Pour batter in 3 loaf-type bread pans that have been greased and floured. Bake in a preheated 350° oven about 1 hr., or until tester comes out of center dry. Cool slightly in pans, remove from pans and cool on wire rack. After completely cool, wrap in foil and store in freezer or refrigerator.

KOLACHES

Mrs. Dennis Menzer

1 pkg. yeast (2 pkgs. for fluffier kolaches)	1/3 c. sugar
1 pt. milk	5 1/4 c. flour
2/3 c. butter <u>or</u> margarine	2 eggs
1 tsp. salt	Bit of nutmeg (for flavor)

Warm milk. Add yeast to dissolve. Add rest of ingredients, and beat well. Dough is a soft dough. Put in warm place and let raise until double. Work down with a wooden spoon - but don't knead. Roll out on floured board and cut with 3 in. circular cookie cutter. Put on baking sheets and let raise again until double. Push centers down leaving higher ridge around outside. Make centers very definite. Push flat, but don't make hole in the bottom. Fill centers with cooked prunes, apricots, pineapple or other filling and bake until light brown at 375°.

GAZETTE KOLACHES

Mrs. Francis Loan

2 c. milk (scalded)
 1/4 c. sugar
 2 tsp. salt
 1 c. butter (oleo)

6 egg yolks
 2 pkgs. dry yeast
 1/4 c. warm water
 6 c. flour

Dissolve yeast in water (add 1 tsp. sugar--makes yeast work much faster). Cream butter with sugar and salt. Add egg yolks one at a time, beating well. Stir in scalded milk and cool before adding yeast mixture. Beat in flour. Let rise till double. Work out on floured board. Cut into shape, put on greased pan, brush tops with melted oleo and let rise, then fill with favorite filling. Bake 450° for 8 min.

REFRIGERATOR DOUGH KOLACHES

Mrs. Francis Loan

2 pkg. dry yeast
 1/2 c. lukewarm water
 2 c. boiling water
 1 c. lard

1/2 c. sugar
 2 tsp. salt
 2 eggs (beaten)
 6 c. flour

Mix yeast with 1/2 c. warm water and let stand. In large mixing bowl, pour boiling water over lard, sugar and salt. Mix well. Add beaten eggs. Wait for mixture to be lukewarm before adding yeast mixture. Then add flour. Dough should be very sticky. Cover and put in refrigerator overnight. Roll out in shape, brush tops with melted oleo, let rise, put in filling. Bake at 450° for 8-10 min.

KOLACHES (Bohemian)

Helen Fuhrmeister

2/3 c. lard or other shortening
 1/3 c. sugar
 1 tsp. salt
 1 pt. milk

2 eggs
 2 cakes yeast
 6 c. flour (approximately)

Scald milk, add shortening, sugar and salt. Cool to lukewarm, add beaten eggs. Dissolve yeast in 2 T. water. Add to liquid. Add flour, 2 c. at a time, and beat well. Put in greased bowl. Let rise until double in bulk. Mix down on floured board and make into small balls. Put on greased baking sheet. Let rise again. Press center down for filling and fill. Let rise just a little and bake. Bake in 450° oven 10-12 min. or until done. Add 4 c. white flour to make filling. If dough is too sticky, when all flour is kneaded in rub a little shortening or lard over the dough. Let rise to double in bulk. Form into 2 loaves and let rise for about 45 min., and bake 1 hr. at 375°.

REFRIGERATOR KOLACHES

Mrs. Henry Brun

2 c. milk

1 tsp. salt

2 eggs

1/2 c. shortening

1/3 c. sugar

5 c. flour

Scald milk (cool) and add 1 pkg. of dry yeast and the sugar. Then add the rest of the ingredients. Put in refrigerator, use when needed. Make into rolls while cold and let rise. Make indentations, add filling. Let rise again for a few minutes. Bake in hot oven until nicely browned.

ICEBOX KOLACHES

Mrs. Henry Brun

1/2 c. lukewarm water

1/2 c. sugar

1 cake yeast

1 tsp. salt

1 c. milk (scalded) (cooled)

1 c. mashed potatoes

2/3 c. shortening (may be 1/2

2 eggs

c. lard and 1/2 c. butter)

5 c. flour

Dissolve yeast in water. Place melted shortening in milk; add beaten eggs, salt, sugar, mashed potatoes and dissolved yeast. Add flour to make a soft dough. A mixer may be used. Store in refrigerator overnight. To make kolaches roll into balls; flatten with palm of hand after placing on greased pan. Brush with melted shortening, put in warm place to rise. Do not place kolaches too close together on pan. Let rise till double in size. Make indentations, put in T. of filling. Let rise for 10 min. Bake 450° till brown. Remove from oven and brush with melted shortening, cool. Place on waxed paper.

KOLACHES

Lillian Norman

Soak 1 cake yeast into 1 c. (lukewarm) water.

1/2 c. sugar

1 c. milk (scalded)

1/2 c. shortening

1 tsp. salt

1 egg (beaten)

Heat above ingredients in a pan to lukewarm. Add mixture to yeast. Then add 5 1/2-6 c. flour, stir. Then let raise double. Make in balls then dent in middle of ball. Fill with filling and bake at 425°.

for 20-25 min. on Jiffy or
Continued Next Page.

UNBOHEMIAN KOLACHES

Janette Ulin

1 (4 oz.) pkg. vanilla pudding mix	1/2 c. warm water 2 eggs
1 1/2 c. milk	2 tsp. salt
1/2 c. butter	5-5 1/2 c. flour
2 envelopes yeast	

Make cooked pudding according to pkg. directions, using 1 1/2 c. milk. Remove from heat, stir in butter and cool to lukewarm, stirring occasionally. Dissolve yeast in warm water and stir into pudding. Beat in eggs and salt. Add flour to make moderately soft dough. Turn out onto floured surface and knead 5-10 min., then place in greased bowl, turn once to grease surface, cover and let it rise in warm place until double. Punch down. Form dough balls the size of a walnut in the palm of the hand and arrange on greased cooky sheet 1 1/2 in. apart. Punch down center of dough ball and fill hollow with a filling. Let rise until almost double, then bake at 375° for 15 min. Cool on rack and sprinkle with powdered sugar. Makes about 4 doz.

MILE HIGH BISCUITS (From Denver, Colorado)

Mrs. Christine Viner

3 c. presifted flour	1 c. milk
4 1/2 tsp. baking powder	2 1/2 T. sugar
3/4 tsp. cream of tartar	3/4 tsp. salt
3/4 c. shortening (oleo for flavor)	1 egg

Sift into bowl first 5 dry ingredients. With pastry blender cut in shortening till it resembles coarse meal. Beat egg slightly and add to milk, add this to dry ingredients and mix with fork till dough holds together. Turn dough out on floured board and knead. Roll dough out 1 in. thick and cut into biscuits. Put on greased baking sheet and bake 12 min. or till done in 450° oven.

BISCUITS

Maureen Klebe

2 c. flour	1 egg (beaten)
Pinch salt	4 T. shortening (round)
4 tsp. baking powder (round)	3/4 c. milk
2 T. sugar	

Sift the first 4 ingredients. Cut in the shortening and add egg and milk. Pat on board. Cut with glass. Bake in 425° oven for 20-25 min. on lightly greased pan.

BISCUITS SUPREME

Virginia R. Galloway

2 c. flour	2 tsp. sugar
1/2 tsp. salt	1/2 c. shortening (I use oleo)
4 tsp. baking powder	2/3 c. milk
1/2 tsp. cream of tartar	

Sift flour, salt, baking powder, cream of tartar and sugar. Cut in shortening until mixture resembles coarse crumbs. Add all of milk and stir just until dough follows fork around bowl. Pat or roll 1/2 in. thick. Cut with biscuit cutter. Bake on ungreased cookie sheet in 450° oven for 10-12 min.

60 MINUTE DINNER ROLLS

Mrs. Pat Kelly

2 c. milk	2 c. flour
2 pkgs. yeast	8 T. shortening (melted)
2 T. sugar	1/2 tsp. salt

Scald milk, cool to lukewarm, dissolve yeast and sugar in milk. Add 2 c. flour and beat 5 min. Add shortening and beat 1 min. Add 3 c. flour and salt, turn onto board with 1 c. flour. Knead well 5-10 min. Let raise 30 min. Shape into walnut size balls - place in pan and allow them to raise 15 min. or double in size. Bake at 400°-450° for 10-15 min.

DOUGHNUTS

Mrs. Christine Viner

2 eggs	4 tsp. baking powder
3/4 c. milk	1 c. sugar
2 3/4 c. flour (sifted)	1/2 tsp. nutmeg
1 tsp. salt	

Save 1/3 c. flour for board or according to consistency of dough if needed use in dough. Beat eggs till light. Add vanilla to milk and add alternately with dry ingredients. Roll 1/4 in. thick and fry in deep fat.

RAISED DOUGHNUTS

Mrs. Dorothy Davis

1 c. milk (scalded)	1 egg (beaten)
1/2 c. sugar	1 tsp. salt

Dissolve 2 pkgs. dry yeast in 1 c. lukewarm water, 1 c. mashed potatoes (can use instant. Mix 1/2 c. flakes according to pkg. directions), 1/4 c. shortening. Cool milk and add all but yeast. Mix and add yeast last. Stir in 4 1/2-5 c. sifted

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RAISED DOUGHNUTS (Continued).

flour. Mix well. Let rest until double in bulk, about 1 hr. Pour out on floured board and work a little flour into so it won't stick. Roll out 1/2 in. thick. Cut and let raise again. Fry in hot fat.

GLAZE:

1 lb. powdered sugar	1 T. cornstarch
1 tsp. vanilla	1 T. cream

Add enough water to make thick paste. Dip hot doughnuts in the glaze and drain on wire rack.

RAISED DOUGHNUTS

Mrs. Herman Kasper

3/4 c. potato water	1 T. sugar
1 small mashed potato	1 pkg. dry yeast
3/4 c. milk (scalded and cooled to lukewarm)	1 1/2 c. flour

Mix together and let stand in warm place until bubbly (about 15 min.). Cream together 1/2 c. sugar, 1/2 tsp. salt and 3 T. butter (soften) and add 1 egg after creaming, add to the first part of the mixture then mix in 3 c. flour and knead. Allow it to rise until light. Roll out on floured board and cut. Let rise again until light. Then drop in deep fat between 375° and 385° for 2-4 min. or until light brown. Turn them once when they are brown on one side. Makes 2 doz. doughnuts.

GLAZED TOPPING:

For every 1/2 c. of powder sugar add 1/4 c. hot water with a small amount of vanilla. It will be quite thin then dip doughnuts while hot. When cooled they will make a sugar coating.

DANISH PASTRY

Mrs. Louis Klein

2 pkg. dry yeast	2 c. shortening (you may use
1 c. warm water	1 c. lard and 1 c. butter or margarine)
2 c. milk (scalded and cooled)	6 T. sugar
3 eggs	2 tsp. salt (scant)

Dissolve yeast in warm water. In a large bowl put flour, salt, sugar and shortening and mix as you would for pie crust. In another bowl, beat eggs and add the dissolved yeast to this. Add this to the flour mixture and stir until well mixed, cover with waxed paper

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DANISH PASTRY (Continued).

and store dough in refrigerator overnight or until well chilled. Roll out 1/4 of dough at a time. Roll as thin as you would for pie crust into a circle or rectangular shape. Brush with softened margarine and cover half of dough with any type of fruit filling. Fold other half of dough over top of filling allowing bits of filling to show at edges. Allow to raise for 2 hrs. and bake 20 min. in a 400° oven or until top is golden brown. Frost with powdered sugar frosting while still warm.

NOTE: Nutmeats may be used on top of the filling if desired.

"SPUTNIK" SUGAR PUFFS

Mrs. Richard Stonebarger

2 c. flour	1/4 c. salad oil
1/4 c. sugar	3/4 c. milk
3 tsp. baking powder	1 egg
1 tsp. salt	1 egg
1 tsp. nutmeg	1 1/2 c. flour

Sift flour, sugar, baking powder, salt and nutmeg. Add salad oil, milk and egg. Stir with a fork till mixed well. Drop by tsp. into deep fat 375°. Fry till golden brown on both sides. About 3 min. Drain on absorbent paper or empty egg carton. Roll warm puffs in cinnamon sugar. 2 1/2 doz.

SPUTNIKS

Barbara Edwards

2 eggs (beaten) 1 tsp. vanilla
1 c. milk 1 c. sugar

Mix and beat all of above together. Sift together:

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

Add the above mixture to flour mixture and mix together. Then fry in hot lard. Pinch off and drop in lard. As they fry they roll over and fry themselves. Can roll in powdered sugar or frosten.

SPUTNIK DOUGHNUTS

Mildred Madson, West Liberty
Mrs. Harold Fouchek

2 eggs (beaten) 3 c. flour
1 c. milk 1/4 tsp. salt
1 c. sugar 1/2 tsp. nutmeg
1 tsp. vanilla 1/2 tsp. cinnamon
2 tsp. baking powder

Beat to a smooth batter and drop by a tsp. in hot fat.

GLAZE:

1 c. powdered sugar 1/2 c. milk
1/2 tsp. vanilla

SPUDNUTS

Margaret Rossman

1 3/4 c. milk 2 eggs (beaten)
1/2 c. shortening or 1 tsp. vanilla
margarine 1 tsp. nutmeg
1/2 c. sugar 1 tsp. baking powder
1/2 c. mashed potatoes 2 tsp. salt
(use instant if desired) 6 1/2-7 c. flour
1 pkg. yeast
1/2 c. warm water

In large mixer bowl sift 3 c. flour with the rest of the dry ingredients. Add the yeast to the dry ingredients and mix. Heat liquids and margarine over low heat until very warm (120°-130°). Add liquids to dry ingredients. Beat 2 min. at medium speed of electric mixer. Add enough more flour to make a thick batter. Also add beaten eggs. Beat 2 more minutes. Stir in additional flour and knead dough until smooth. Place in greased bowl, let rise until double in bulk - 1 1/2 hr. Roll out 1/2 in. thick. Cut. Place on greased wax paper. Let rise 1/2 hr. Fry in oil at 375°. Frost or glaze as desired. Yield 2-3 doz.

Frostings, fillings, icings and glaze

Use them freely - the results will amaze.

large bowl put flour, salt, sugar and shortening and mix as you would for pie crust. In another bowl, beat eggs and add the dissolved yeast to this. Add this to the flour mixture and stir until well mixed, cover with waxed paper

SWEET ROLLS

Jean M. Rayner

1 1/2 c. potato water
 1 c. mashed potatoes
 1/2 c. Crisco (melted)
 1/2-3/4 c. sugar
 3 eggs (beaten)

1 1/2 tsp. salt
 7-8 c. flour (scant)
 2 pkg. dry yeast (dissolve in
 potato water)

Boil potatoes until tender. Let cool until lukewarm. Add yeast to potato water and dissolve. Mix this with potatoes (mashed), shortening, sugar, eggs and salt. Gradually add flour. Let rise twice until doubled. Cut as desired and place on greased and floured baking sheet. Let rise again until nice and light. Bake 12-15 min. at 400° (cut sugar to 1/4 c. if using this for dinner rolls).

CARAMEL PECAN ROLLS

Mrs. Francis Loan

1 pkg. dry yeast
 1 c. lukewarm water
 1/4 c. granulated sugar
 1 tsp. salt

2 T. soft margarine
 1 egg
 3-3 1/2 c. flour

In mixing bowl, dissolve yeast in warm water. Stir in sugar, salt, margarine, egg and 2 c. flour. Beat well. Work in enough remaining flour so that dough is easy to handle, but still very sticky. Place dough in greased bowl, cover with damp cloth, and put in refrigerator overnight or up to 6 hrs.

TOPPING:

1/3 c. margarine (melted) 1 T. corn syrup
 1/2 c. brown sugar (packed) 2/3 c. pecan halves

Combine all ingredients for topping, and boil for 1 min.

Pour into greased oblong pan, 13x9 1/2x2. On floured board, roll dough into 15x9 oblong. Spread with melted oleo and sprinkle with 1/2 c. sugar and 2 tsp. cinnamon. Roll up tightly beginning with wide side. Cut into 1 in. slices and place in prepared pan. Brush tops with melted oleo. Let rise until double, about 1 1/2 hrs. Bake at 375° for 25 min. Invert pan immediately after taking from oven.

NOTE: This dough is very versatile, makes very good dinner rolls. Dough can be made up to 5 days beforehand and kept in refrigerator.

Melt oleo, remove from stove and add sugar and salt and mix well. Add the beaten eggs; add the yeast mixture and stir. Last add the flour and beat well. DO NOT KNEAD. Cover with

YODER FEEDS CINNAMON ROLLS

Mrs. Francis Loan

1 c. milk (scalded)	1/2 c. sugar
1 c. lukewarm water	1 tsp. salt
2 pkgs. yeast	2 eggs (beaten)
1/2 c. oleo	6-6 1/2 c. flour

Scald milk and pour over sugar, salt and shortening. Dissolve yeast in water (add 1 tsp. sugar to make yeast work faster). Add beaten eggs and yeast mixture to milk mixture. Beat well. Add flour gradually, beating well. Dough should be sticky. Cover with greased plate and let rise till doubled. Roll out to large oblong, spread with melted oleo, sprinkle with 1 1/2 c. brown sugar and 1 T. cinnamon. Roll up beginning with long end and cut into 1 in. slices, place on greased baking sheet. Brush tops with melted oleo and let rise till doubled. Bake 400° for 20 min. Frost while still slightly warm with powdered sugar frosting and sprinkle with chopped nuts.

PANCAKE FLOUR ROLLS

Louise Forbes

1 1/2 c. pancake flour	1/4 c. oleo (soft)
1/3 c. sugar	1/2 tsp. lemon flavor
1/2 c. milk	1/3 c. mincemeat "None Such"
1 egg	(dilute some)
	1/2 c. nutmeats

Mix all in one bowl as listed. But the mincemeat. Use a 12 c. muffin tin, buttered. Make a deep dent in middle of each and put in a tsp. of mincemeat. Can use any kind of filling desired. Bake 15-18 min. in a 400° oven. When removed from pan drizzle with powdered sugar icing.

REFRIGERATOR ROLLS

Emma Duffy

2 pkg. dry yeast	1 egg
2 c. warm water	1/2 c. oil
1/2 c. sugar	6 1/2-7 c. flour
1 tsp. salt	

Dissolve yeast in warm water. Add sugar, salt, 1/2 of flour or 3 c. Beat with mixer until smooth. Add oil, beat. Add the remaining flour. Let rise until double in bulk, work down and put in refrigerator. Take out when ready to use, let rise 2 hrs. or until double. Make rolls, let rise until double in bulk (350° or 375°).

REFRIGERATOR WHITE ROLLSMrs. Don Kirchner
Riverside, Iowa

1 pkg. active dry yeast	1 tsp. salt
1/4 c. warm water	3 c. flour
3/4 c. milk (scalded)	1 egg
1/4 c. sugar	
1/4 c. shortening	

Softens yeast in warm water (110°). Combine milk, shortening, sugar and salt; cool to lukewarm. Add 1 c. flour; beat well. Beat in yeast mixture and egg. Add remaining flour; mix well. Place in a greased bowl, grease surface. Cover and store in refrigerator at least 2 hrs. or until needed. About 1 1/2 hrs. before serving, shape on well floured surface. Place on greased baking pan and let rise 1 1/4 hrs. or until doubled in bulk. Bake in hot oven 400° 12-15 min. Makes about 16 medium rolls.

REFRIGERATOR ROLLSJanet Vincent
Conesville, Iowa

2 c. boiling water	1/4 c. warm water
1/2 c. sugar	1 tsp. sugar
1 1/2 tsp. salt	8 c. flour (sifted)
2 T. shortening	2 eggs (beaten)
2 cakes yeast	

Mix boiling water, sugar, salt and shortening. Let cool to lukewarm. While this is cooling add yeast and 1 tsp. sugar to the 1/4 c. warm water. Add to the cooled mixture. Next add 2 beaten eggs and finally the flour, 4 c. at a time. Mix thoroughly but do not knead. Place in refrigerator until ready to use. Bake 425° 15-20 min. Good rolls to freeze.

REFRIGERATOR ROLLS

Joyce Kasper

1 c. oleo	2 c. lukewarm water
1 c. sugar	3 pkg. dry yeast
2 tsp. salt	8 c. flour
3 large eggs or 4 small eggs (beaten)	

In a bowl put 2 c. water and add the yeast. Set aside. Melt oleo, remove from stove and add sugar and salt and mix well. Add the beaten eggs; add the yeast mixture and stir. Last add the flour and beat well. DO NOT KNEAD. Cover with

REFRIGERATOR ROLLS (Continued).

a cloth and place in refrigerator overnight. Roll dough on lightly floured board, be careful not to work to much flour in. Do not knead too much, just slightly. Bake in 425° oven for 20 min. This recipe can be cut in half. Can be used for dinner rolls, sweet rolls, coffee cake, etc. Dough will keep in the refrigerator without becoming rancid.

FOOL PROOF REFRIGERATOR ROLLS

Irene Loan

2 pkg. yeast	1 c. cold water
1/4 c. lukewarm water	2 eggs (beaten)
3/4 c. sugar	1 tsp. salt
1 c. shortening	6 or 7 c. flour
1 c. hot water	

Dissolve yeast in warm water. Add 1 c. hot water to 3/4 c. sugar and 1 c. lard or oleo. Add cold water, beaten eggs and flour. Mix 100 strokes. Do not knead. Put in refrigerator overnight or at least 2 hrs. Make into buns. Let raise and bake at 400° or until golden brown about 15 min.

SWEET ROLL TOPPING

Mrs. Celeste Kirkpatrick

1 quarter lb. oleo melted in baking pan. Add 1/2 c. brown sugar and 1 pkg. of Jello butterscotch pudding mix. Place rolled up cinnamon rolls as you cut them out on top of this topping. Bake according to the roll recipe you use. When baked, turn out immediately.

CARAMEL PECAN ROLLS

Mrs. Harry Reiss

1 pkg. yeast	1/3 c. butter (melted)
1 c. warm water	1/2 c. brown sugar
1/4 c. sugar	1 T. white corn syrup
1 tsp. salt	2/3 c. pecan halves
2 T. soft butter	1/2 c. sugar
1 egg	2 tsp. cinnamon
3 1/4-3 1/2 c. flour	

Mix the 1/2 c. sugar and cinnamon. In mixing bowl dissolve yeast in warm water. Stir in sugar, salt and 1 1/2 c. flour. Beat well. Beat in egg and butter, then rest of flour. Place in a large greased bowl. Cover with cloth and let rise in a warm place till double in bulk or place in refrigerator overnight. Combine

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CARAMEL PECAN ROLLS (Continued).

melted butter, brown sugar, syrup and nuts in 9x13x2 in. pan. Roll dough out in a large rectangle, spread with 2 T. soft butter. Sprinkle on sugar-cinnamon mixture. Roll up. Slice into 12 rolls. Lay rolls flat on prepared pan. Let rise till double. Bake at 375° 25-30 min. Invert immediately onto a cookie sheet. They freeze well.

CINNAMON TWISTS

Ann Barton

1 c. sour milk (to sour milk use 1 T. vinegar, let stand 5 min.)	1 large egg (unbeaten)
2 T. shortening	1 pkg. dry granular yeast dissolved in 1/4 c. warm water
3 T. sugar	3/4 c. Gold Medal flour (sifted)
1/8 tsp. soda	
1 tsp. salt	

Bring to boiling the milk. Remove from heat, stir in until well blended the shortening, sugar, soda and salt. Cool to lukewarm. Add the egg and the yeast. Stir until yeast is dissolved. Add flour, mix in with a spoon. Turn onto a lightly floured board, knead lightly a few seconds to form a smooth ball. Let stand 5 min. to tighten up. Roll dough 1/4 in. thick into rectangle 6x24 in. Spread entire surface with soft butter or oleo. Sprinkle half of the dough (the long way) with 1/2 c. brown sugar (generous amount) and 1 tsp. cinnamon. Bring unsugared half of dough over sugared half, pressing top surface lightly to seal in filling. (This makes rectangle 3x24 in.). With sharp knife, cut dough into 18-24 strips 1 in. wide. Taking each strip of dough at both ends, twist in opposite directions forming a spiral stick. Place in greased pans, pressing both ends of stick firmly. Cover with cloth and let rise until very light about 1 hr. 15 min. Bake 12-15 min. in quick moderate oven (375°). While twists are still warm spread a thick white or maple flavored frosting made with 1 c. powdered sugar, 1 1/2 T. milk. Add 1/8 tsp. maple flavor if that type is desired.

EASY GINGERBREAD (Good)Maggie Maurer
Wilton, Iowa

1/2 c. shortening	1/2 tsp. salt
1/2 c. boiling water	1/2 tsp. baking powder
1/2 c. brown sugar	1/2 tsp. soda
1/2 c. molasses	3/4 tsp. ginger
1 egg (beaten)	3/4 tsp. cinnamon
1 1/2 c. flour	

Pour boiling water over the shortening. Add the brown sugar and beaten egg and molasses. Beat well. Put all dry ingredients in sifter and add to it. Beat till will be a smooth batter. This batter will be thin. But don't add any more flour. Butter a 8x8 pan, and bake in a 350° oven for 35 min. Serve with whipped cream or ice with powder sugar icing.

APPLE GRIDDLE CAKESMrs. Lawrence Klebe
Muscatine, Iowa

1 1/4 c. all-purpose flour (sifted)	1 egg (well beaten)
1 1/4 tsp. baking powder	1 c. milk (room temperature)
3/4 tsp. salt	1/4 c. butter <u>or</u> other melted shortening
1/4 tsp. cinnamon	1 c. apples (finely chopped)
1 T. sugar	

Sift flour with baking powder, salt and sugar. Combine egg, milk, butter and apples. Gradually add to flour mixture stirring only until smooth. Bake on hot greased griddle. Serve with hot syrup. Makes 14-16 (4 in.) cakes.

HOT SYRUP:

1 c. white sugar	1 c. water
1 c. brown sugar	

Boil together, hard boil about 6 min.

SOUR DOUGH STARTER

L. A. Wilkerson

1 pkg. dry granular yeast	1 c. flour
1 1/2 c. warm water	

Dissolve yeast in water. Mix in flour and set in warm place. By evening it will be bubbly and ready to use. To increase it you add equal parts of flour and water and allow it to stand overnight.

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SOUR DOUGH STARTER (Continued).

SOUR DOUGH PANCAKES:

1 c. sour dough starter	1 T. oil
1 egg	Pinch salt
1 T. sugar	

Before baking add 1/4 tsp. soda. Bake on ungreased griddle.

REFRIGERATOR ROLLS

Mrs. Roy Kelch

2 c. boiling water	2 eggs (well beaten)
1/2 c. sugar	2 T. shortening
1 tsp. sugar	8 c. flour (sifted before
1 T. salt	measuring)

1/4-1/2 c. lukewarm water

2 small or 1 large cake

Fleischmann yeast or 2 pkgs.

dry yeast

Mix boiling water, half cup sugar, salt and shortening together and cool to lukewarm. Add 1 tsp. sugar to the 1/4-1/2 c. lukewarm water in which yeast has been dissolved. Stir this into first mixture and add beaten eggs. Stir in 4 c. flour and beat thoroughly. Stir in 4 more c. flour and beat well. Put in covered bowl and let raise until double in bulk. Shape into rolls and let raise again until double in bulk. Bake 400° 15-20 min. Take out desired amount and put balance of dough in covered dish and put in refrigerator. It will keep a week or 10 days in the refrigerator.

CORN BREAD OR MUFFINS

Wilma Buline

1 c. corn meal	4 tsp. baking powder
1 c. enriched flour (sifted)	1/4 c. soft shortening
1/4 c. sugar	1 egg
1/4 tsp. salt	1 c. milk

Sift together dry ingredients into a bowl. Cut in shortening until like coarse meal. Add egg, milk. Mix until smooth, about 1 min. Do not over mix. Bake in greased 8 in. square pan or greased muffin pans in hot oven (425°) 20-25 min. Makes 9 servings corn bread or 12 medium size muffins.

PLAIN MUFFINS (2 Doz.)

Mrs. Fay Watkinson

1/2 c. oleo or shortening
 1/2 c. sugar
 1/2 c. eggs
 5 c. flour

3 T. baking powder
 1 tsp. salt
 2 c. milk

Cream oleo and sugar till fluffy. Add eggs slowly. Cream well. Add sifted ingredients with milk. Mix thoroughly. Put batter into muffin tins, bake at 400° 25-30 min. May make:

DATE MUFFINS:

Add 1 c. chopped dates to dry ingredients.

BLUEBERRY MUFFINS:

Add 1 1/2 c. well drained blueberries at the last.

APPLE MUFFINS:

Add 2 c. finely chopped apples, sprinkle each muffin with sugar and cinnamon mixture (1/2 c. sugar, 1 tsp. cinnamon).

GOOD BRAN MUFFINS

Rory M. Hughes

4 c. all-bran cereal	1 c. shortening
2 c. 100% bran	4 eggs
2 c. boiling water	5 c. flour
1 qt. buttermilk	1 tsp. salt
3 c. sugar	5 tsp. soda

Pour water over cereal. Add buttermilk. Cream shortening and sugar. Beat in eggs. Add to cooled bran. Mix in flour, salt and soda. Stir only until damp, don't over mix. Makes 6 doz. Store in refrigerator, it will keep 3-5 weeks. Grease muffin tins, or use cupcake papers. Bake at 375° 15-20 min.

BRAN BUD MUFFINS

Amelia Mincer

3 c. Bran Buds	2 eggs
1 c. boiling water	2 1/2 c. flour
2 c. buttermilk	2 1/2 tsp. baking soda
1 1/2 c. sugar	3/4 tsp. salt
1/2 c. shortening	

Pour boiling water over Bran Buds. Add buttermilk and mix well. Set aside to cool. Next mix sugar and shortening, add eggs and beat real good. Fold in cooled Bran mixture and mix well. Mix flour, soda and salt and add to Bran mixture, mixing only until ingredients are well moistened. Fill muffin pans 2/3 full, grease pan or use paper muffin fillers. Bake 25 min. at 350° oven. Batter can be kept in covered bowl in refrigerator for 2 or 3 weeks to be used as needed.

DOUBLE-QUICK COFFEE BREAD

Mrs. Merle Yoder

3/4 c. warm water (not hot - 110°-115°)	2 1/4 c. Gold Medal flour
1 pkg. active dry yeast	1 egg
1/4 c. sugar	1/4 c. soft shortening <u>or</u> butter
1 tsp. salt	

In bowl, dissolve yeast in water. Measure flour by dip-level-pour method or by sifting. Add sugar, salt and half the flour to yeast. Beat thoroughly 2 min. Add egg and shortening. Gradually beat in remaining flour until smooth. Drop small spoonfuls over the topping of your choice in bottom of pan. Cover. Let rise in warm place (85°) until double 50-60 min. Heat oven to 375°. Bake 30-35 min. or until brown. Serve warm. Bake in greased pan.

QUICK COFFEE CAKE

Barbara Edwards

1 medium can crushed pineapple	1 egg
2/3 c. pineapple juice	1/4 c. brown sugar
2 c. Bisquick	1/2 tsp. cinnamon
1/4 c. sugar	

Drain pineapple, saving syrup. Mix 2/3 c. pineapple juice with 2 c. Bisquick, 1/4 c. sugar and 1 egg. Pour into greased oblong pan. Top evenly with crushed pineapple. Sprinkle with 1/4 c. brown sugar and cinnamon. Bake at 400° for 30-35 min. Serve warm.

MY FAVORITE COFFEE CAKE

Irene Loan

2 tsp. mace	2 tsp. sugar (1 brown, 1 white)
6 eggs	2 tsp. salt
2 c. sugar	10 1/2 c. flour
3 c. milk (scalded)	2 c. raisins
2 pkg. yeast	1/2 c. lard
2/3 c. warm water	1/2 c. oleo

Put yeast in 2/3 c. warm water and 2 tsp. sugar. Scald 3 c. milk. Add 2 c. sugar and lard and raisins until cool. Add flour and eggs and yeast. Makes a soft dough. Do not knead. Let rise until double. Put into 6 pans. Cover with streusel. Let rise and bake until done about 35 min.

STREUSEL:

1 c. flour, 1 c. sugar and 1/2 c. oleo. Mix into crumbles and sprinkle over cake in pans.

BOHEMIAN COFFEE CAKE

Mrs. Roy Kelch

1 c. butter or margarine 1 c. brown sugar (packed)

1 c. white sugar 3 c. all-purpose flour

Mix above ingredients together as you would pie crust. Take out and save 1 c. of the crumbs. To the remaining mixture add:

2 eggs (well beaten) 1/4 tsp. salt

1 c. buttermilk 1/4 tsp. baking powder

1 tsp. soda

Mix well and put into 2 round greased and floured pans or 1 large long pan. Mix 1 c. chopped dates and 1/2 c. chopped nuts with crumbs. Press crumb mixture well into batter. Bake 20-25 min. in 375° oven or until done. As an alternate mix 1 tsp. cinnamon into crumb topping and omit the dates.

OLD FASHIONED COFFEE CAKE

Donna Westfall

2 pkg. yeast 1/2 tsp. salt

1 c. lukewarm water 6 T. butter

1 c. milk (scalded) 3 eggs

1/2 c. sugar 7 c. flour

Dissolve yeast in water. Add sugar, salt and butter to scalded milk. When cool add to yeast mixture. Add eggs and half the flour, beat well. Add remaining flour. Turn out on board and knead well. Let rise to double (2 hrs.), punch down and knead. Shape into 4 round loaves and place in greased 8 in. pie pans. Let rise again. Brush with melted butter, sprinkle with cinnamon and sugar. Bake at 350° for 30 min.

OVERNIGHT COFFEE CAKE

Mrs. Loretta Mapel

3/4 c. margarine 1 tsp. nutmeg

1 c. white sugar 1 tsp. soda

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

2 eggs 1 tsp. cinnamon

2 c. flour 1 c. nuts

1 tsp. baking powder 1 c. sour cream

Cream shortening, sugar and eggs. Sift dry ingredients together. Mix with creamed mixture. Add sour cream, also nuts. Pour into a 9x13 greased pan.

TOPPING:

1/2 c. brown sugar

1 tsp. cinnamon

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OVERNIGHT COFFEE CAKE (Continued).

Sprinkle brown sugar and cinnamon over top. Cover and refrigerate overnight. Next morning preheat oven to 350° and bake 35-40 min.

CORN BREAD

2 eggs 3/4 c. corn meal
 2 T. oleo or butter 1 c. flour
 3/4 c. sugar 2/3 c. milk
 2 tsp. baking powder

Beat eggs and sugar then the dry ingredients. Sifted together add alternately with the milk. Add melted shortening, last but do not have it to hot. Pour into greased pan. Bake in oven 375° about 25 min.

SOUTHERN CORN BREAD

1 c. yellow corn meal 1/2 tsp. salt
 1/2 c. boiling water 2 tsp. baking powder
 1/4 c. shortening 1/2 tsp. soda
 2 eggs (beaten) 1/4 c. sour milk
 1 c. white flour 1/4 c. sugar

Over corn meal pour boiling water, let stand in mixing bowl until slightly cool. Cut in shortening, add beaten eggs and beat well. Add milk with dry ingredients using half of the sugar. Pour into greased pan and sprinkle balance of sugar over loaf. Bake in oven 375° about 25 min.

MASHED POTATO DOUGH

2 pkg. dry yeast 1 tsp. salt
 2 c. milk 4 egg yolks (beaten)
 1/2 c. warm water 1/2 c. oleo or butter
 1 c. sugar 6 c. flour

1/2 c. mashed potatoes

Scald milk, cool. Dissolve yeast in water. Add milk, sugar and 2 c. flour. Let raise 20 min. Add remaining ingredients and beat until glossy. Cover and let raise again for 1 hr. This dough can be used to make rolls or kolaches.

BASIC SWEET DOUGH

Mrs. Ernest Petru

Lillian Norman

Mrs. Dewey Gibson

BASIC SWEET DOUGH

Mrs. Alfred Lennabaugh

3/4 c. lukewarm water	1/4 c. shortening
1 c. milk (scalded then cooled)	1 1/2 tsp. salt
2 cakes yeast	2 eggs (beaten)
1/2 c. sugar	5-6 c. flour

Dissolve yeast in warm milk and water. Add eggs, salt, shortening and sugar. Mix in flour usual way. Then let raise. Make into rolls or other variations as desired. Bake in 375° oven.

UNSALTED BREAD

Grace Loan

1 1/3 c. warm water	2 T. unsalted margarine
1 pkg. yeast	1 egg (beaten)
2 T. sugar <u>or</u> substitute	3 1/2 c. flour

Dissolve yeast in warm water. In a large bowl melt shortening, add beaten egg and sugar. Beat in 2 c. of flour at 300 strokes or 1 min. at medium speed on a mixer. Add remaining flour and mix or knead. Cover, and let rise to top of bowl about an hour. Beat down and place in greased tins. Allow to rise 1/2 hr. Bake in 375° or until golden brown. Brush tops with margarine. Turn onto racks to cool. Makes 1 large loaf or 2 small ones.

QUICKIE STICKIE BUNS

Mrs. Ralph Slaughter

3 1/4 c. all-purpose flour	1/4 c. butter
2 pkgs. instant blend dry yeast	1/4 c. sugar
3/4 c. milk	1 tsp. salt
1/2 c. water	1 egg

In large mixer bowl, measure 1 1/2 c. of the flour. No need to sift flour; measure by lightly spooning into cup and leveling off. Add yeast; blend, in medium-size saucepan, measure milk, water, butter, sugar and salt. Stirring constantly, heat until warm (120°-130°); pour into flour yeast mixture. Add egg. Beat 1/2 min. at low speed, scraping bowl constantly. Beat 3 min. at high speed. By hand, gradually add remaining 1 1/4 c. flour mixing well. Scrape down batter from sides of bowl. Cover. Let rise in warm place until doubled, about 30 min. While dough is rising prepare topping. Drop topping by tablespoon into well greased muffin cups. Stir down batter. Drop by tablespoon into prepared muffin cups. Cover; let rise until batter reaches top of

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QUICKIE STICKIE BUNS (Continued).

cups, about 30 min. Bake at 375° for 12-15 min. or until golden brown. Let cool 1 min., then invert pan onto wire rack covered with waxed paper. Makes 24-30 stickie buns.

TOPPING:

3/4 c. butter <u>or</u> margarine	1 tsp. cinnamon
1 c. brown sugar (firmly packed)	1 T. light corn syrup
3/4 c. nuts (chopped)	1 T. water

In medium-size saucepan, combine all ingredients. Cook over low heat until butter melts.

TIPS: Place pans on foil or cookie sheet to guard against spill-overs in oven. If you do not have enough muffin pans to bake all at once, let remaining dough rise while first batch bakes. Stir down again before making second batch.

OLIVE SLICKIE BUNS (Continued)

1/2 c. sugar 1/2 c. flour
 1/2 c. shortening 1/2 c. sugar
 1/2 c. milk 1/2 c. flour
 1/2 c. water 1/2 c. flour
 1/2 c. yeast 1/2 c. flour
 1/2 c. sugar 1/2 c. flour
 1/2 c. shortening 1/2 c. flour
 Make into rolls or otherwise as desired. Baking directions

IN A COOK BOOK FROM THE GROOM'S MOTHER --

My darling, here's a little book
 That tells you how I bake
 The cakes and pies and other good things
 His "mother used to make".

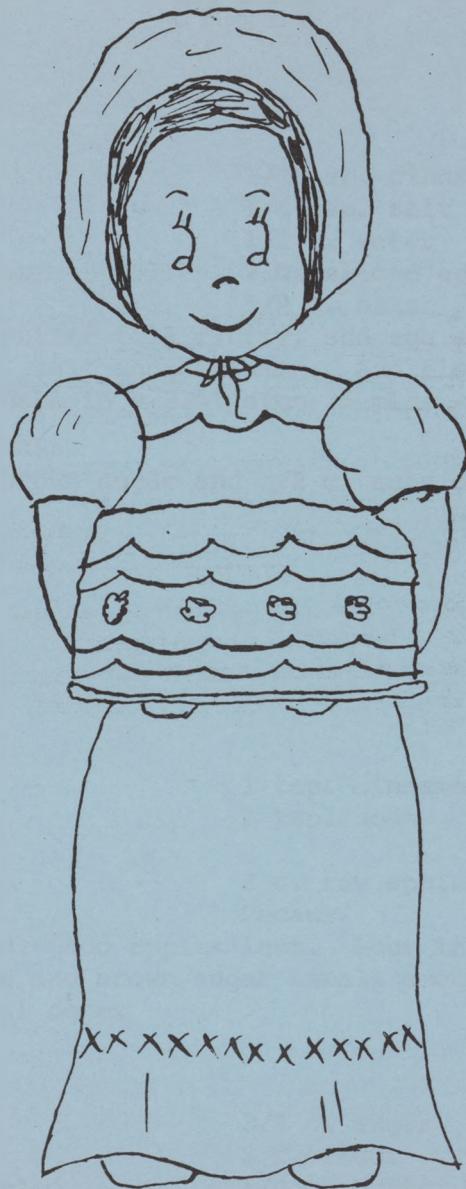
For men are hungry creatures, dear,
 But this we know about them,
 That cooking would not be such fun
 If we had to eat without them.

So take this book with my fondest love
 And a thought I now impart;
 When you feed a husband, keep in mind
 His stomach's near his heart!

3 1/4 c. all-purpose flour 1/4 c. butter
 2 pkgs. instant blend dry yeast 1/4 c. sugar
 3/4 c. milk 1 tsp. salt
 1/2 c. water 1 egg

In large mixer bowl, measure 1 1/2 c. of the flour. No need to sift flour; measure by lightly spooning into cup and leveling off. Add yeast; blend. In medium-size measuring cup, measure milk, water, butter, sugar and salt. Stirring constantly, beat until warm (120°-130°); pour into flour-yeast mixture. Add eggs. Beat 1/2 min. at low speed, scraping bowl constantly. Beat 3 min. at high speed. By hand, gradually add remaining 1 1/4 c. flour, mixing well. Scrape down batter from sides of bowl. Cover. Let rise in warm place until doubled, about 30 min. While dough is rising prepare topping. Drop topping by tablespoon into well-greased muffin cups. Stir down batter. Drop by tablespoon into prepared muffin cups. Cover; let rise until batter reaches top of

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CAKES & ICINGS

CAKES

FRESH APPLE CAKE

Mrs. Chas. Hotz

1 c. sugar	1/2 tsp. cinnamon
1/2 c. butter	1/4 tsp. salt
1 egg	1/2 c. water
1 1/2 c. flour	2 c. sliced apples
1 tsp. soda	1/2 c. nuts

Mix sugar and butter till fluffy, add egg and beat together. Add to flour, soda, salt and cinnamon. Add flour and water. Add apples and nuts. Bake in a 325° oven 35 min.

TOPPING BEFORE BAKING:

Sprinkle 4 T. brown sugar and 1/2 c. nuts over cake.

APPLE CAKE

Mrs. Richard Gray
Davenport, Iowa

1 c. sugar	1/4 c. shortening
1/2 c. oleo	Cream well.
1 egg (unbeaten)	1 tsp. baking powder
Sift:	1/2 tsp. salt
1 1/2 c. flour	1 tsp. cinnamon
Pinch salt	1 tsp. soda
Add:	
1/2 c. cold coffee	2 c. raw apples (diced, peeled)
1 tsp. vanilla	Pecans

Use cake method. Add apples last. Pour into pan and sprinkle with chopped pecans and brown sugar (small amount). Bake at 350° for 35 min. or until done.

APPLE CAKE

Maureen Klebe

1 c. flour	3/4 c. sugar
2 T. sugar	2 T. flour
1/4 lb. butter <u>or</u> oleo	1/4 c. butter <u>or</u> oleo
1 egg yolk	Cinnamon
2-2 1/2 c. apples (peeled and sliced)	

Combine 1 c. flour and 2 T. sugar. Cut in butter as for

Continued Next Page.

APPLE CAKE (Continued).

pie crust. Add egg yolk. Press into 8x8 pan. Covering bottom and sides. Place apple slices on top and sprinkle with cinnamon. Combine 3/4 c. sugar, 2 T. flour and 1/4 c. butter then spread over apples. Bake 350° for 35-45 min. Can be doubled and baked in a 9x13 pan. If preferred peaches can be used. For topping use nutmeg, 1/4 c. butter, 1/2 c. sugar and 4 T. flour.

APPLE CRUMB CAKE

Frances Self

1 c. liquid shortening	3 c. flour
2 c. sugar	1 tsp. soda
2 eggs	2 tsp. vanilla
3 c. apples (chopped)	1/2 tsp. salt
1 c. pecans	1 1/2 tsp. cinnamon

Mix sugar and oil. Add eggs and beat. Add apples and pecans. Add dry sifted ingredients. Bake at 325° for 1 hr. in lightly greased 13x9x2 in. pan.

TOPPING:

6 T. butter	1/4 c. light cream
2/3 c. brown sugar	1/2 tsp. vanilla
Boil 1 min. or till thick. Cool and beat till thicker.	

RAW APPLE CAKEMrs. Genevieve Mellecker
Riverside, Iowa

2 c. sugar	2 tsp. cinnamon
1 c. butter	2 tsp. soda
4 eggs (beaten)	1 c. cold coffee
3 c. flour	1 c. raisins
1 tsp. nutmeg	1 c. nuts
1/2 tsp. salt	1 c. dates (diced)
1 tsp. cloves	3 c. raw apples (diced)

Cream butter and sugar. Add beaten eggs and mix. Sift all dry ingredients together and add alternately with coffee. Add diced apples, raisins, dates, and nuts. Bake for 1 hr. or till done at 350° in 9x13 in. greased pan. Sprinkle with 1 c. brown sugar and 1/2 c. nuts before baking.

APPLE CAKE

Mrs. Tom Cooney
Iowa City, Iowa

4 c. apples (peeled and cut up or chopped)	2 c. flour
2 c. sugar	2 tsp. soda
2 eggs (beaten)	3 tsp. cinnamon 1 tsp. salt

Cover apples with the sugar and let stand a half to 1 hr. or until there is a lot of liquid. Add beaten eggs to the apples and then the dry ingredients which have been mixed. Mix well and put in a greased and floured 9x18 in. deep sided pan. Bake 350° for 45 min.

TOPPING:

Combine 1 c. each of brown and white sugar, 6 T. flour and 2 c. water. Boil slowly until thick, remove from heat and add 1/2 c. oleo and 1 tsp. vanilla, pour over cake as soon as its taken from the oven - after topping has been put on cover immediately with tin foil. Let stand several hours before serving, at least 3 or 4. Also very good next day.

RAW APPLE CAKE

Hester Larew

1 c. white sugar	1 tsp. soda
1 c. plus 4 T. brown sugar	1 tsp. baking powder
1/2 c. shortening	1/2 tsp. salt
2 eggs	2 c. raw apples (chopped)
1 c. milk	1/2 c. nutmeats
2 1/2 c. flour	

Cream white sugar, 1 c. brown sugar, shortening and eggs. Add milk alternately with dry ingredients. Add apples. Pour into 9x13 in. pan. Combine remaining brown sugar and nutmeats and sprinkle on top. Bake at 350° for 45 min.

APPLE CAKE

Mrs. Bob Dickey

2 c. sugar	1 1/2 tsp. cinnamon
3/4 c. oleo	1 1/2 tsp. cloves
2 eggs (beaten)	2 tsp. soda
1 c. raisins (boiled and drained)	3 tsp. cocoa
2 c. apples (chopped)	3 c. flour
1 c. cold coffee	1 tsp. salt

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APPLE CAKE (Continued).

Cream shortening and sugar. Add eggs, beat. Add coffee and raisins, beat. Add dry ingredients. Stir in apples. Batter will be quite thick. Bake large cake pan 350° 1 hr. Good plain or frosted with brown sugar frosting.

FRESH APPLE CAKE

1/2 c. shortening	1 tsp. salt
1/2 c. brown sugar	1 tsp. cinnamon
1 c. white sugar	1 tsp. vanilla
2 eggs	1/2 c. milk
2 1/2 c. flour	1 tsp. soda (add to milk)
1 tsp. baking powder	2 c. raw apples

Cream together shortening and sugar. Sift dry ingredients and cinnamon. Blend with creamed mixture; add vanilla, milk and raw apples. Bake 350° 25-30 min. Pour over top: 1/2 c. nuts and 3 T. brown sugar. Serve with whipped cream or ice cream.

RAW APPLE PUDDING CAKE

Mrs. Albert Lenz

1 c. sugar	1/4 c. light cream
3 T. shortening	1/2 tsp. vanilla
Cream together. Add:	
1 egg (beaten)	1/2 c. dates (diced)
1 tsp. vanilla	3 c. raw apples (diced)

Beat well. Sift together and add:

1 c. flour (sifted first)	1/2 tsp. cinnamon
1 tsp. baking soda	1/2 tsp. salt

Add 1/2 c. chopped nutmeats if desired. Mix well. Add 3 c. finely chopped and peeled raw apples. Put in 9x9 in. baking dish. Spread evenly. Bake 350° for 35 min. Serve warm or cold with choice of whipped topping.

Delicious to eat
Delightful to taste
Gay and attractive
Not a crumb goes to waste!

CHOPPED APPLE CAKE

1/2 c. white sugar	1/2 tsp. salt
1/2 c. brown sugar	1 tsp. cinnamon
1/2 c. shortening	1 c. flour
1 egg	1 tsp. vanilla
1 1/2 c. apples (diced)	1/2 c. nuts
1 tsp. soda	

Combine sugar and shortening. Add egg. Beat well. Add vanilla. Sift in dry ingredients. Mix until all flour is dampened. Blend in apples and nuts. Bake in a greased, floured 8x8 glass baking dish at 350° about 35 min.

APPLESAUCE CAKE

1 c. sugar	2 tsp. soda
1/2 c. shortening	1 tsp. cinnamon
1 whole egg (beat well)	1 c. raisins
1 1/2 c. applesauce	1 c. nuts
2 c. flour	

Cream the sugar and shortening, add well beaten egg and other ingredients. Bake in paper-lined 9x9x1 3/4 in. pan in moderate oven (350°) about 60 min. Serve plain or frosted.

APPLESAUCE CAKE

1/2 c. shortening	1/2 tsp. cloves
2 c. sugar	1/2 tsp. allspice
1 large egg	1 c. nuts (chopped)
1 1/2 c. thick unsweetened applesauce	1/2 c. raisins
1/2 tsp. salt	2 tsp. soda
2 c. flour	1/2 c. boiling water
1/2 tsp. cinnamon	1 c. coconut

Cream shortening and sugar well. Add egg and applesauce. Add sifted dry ingredients alternately with water to which soda has been added. Bake at 350° 45 min.

FROSTING: Broiler

1/3 c. butterscotch morsels	1/4 c. light cream
2 T. butter	1/2 c. flake coconut
1/3 c. brown sugar	3/4 c. nuts

Mix first 4 ingredients and heat until melted. Add remainder and spread on warm cake. Place under broiler until bubbly.

Francie Petru

Mrs. Edwin Westfall

Geneva Salemink

CARROT CAKE

Gladys Zibilich

3 eggs	1 (7 oz.) box flaked coconut
2 c. sugar	1 small can crushed pineapple
1 1/2 c. salad oil	(undrained)
2 c. flour	2 c. carrots (grated)
2 tsp. soda	1 c. nuts (chopped)
1 tsp. salt	2 tsp. cinnamon
1 c. raisins	2 tsp. vanilla

Beat eggs, sugar and oil. Sift flour, soda and salt together. Add to oil mixture. Add raisins, coconut, pineapple, carrots, nuts, cinnamon and vanilla. Pour into cake pan or layer pans. Bake at 350° for 1 hr. Cool before frosting. Use cream cheese frosting.

CARROT CAKE

Ada Cook

3 eggs (beaten)	1 c. flaked coconut
2 c. sugar	1 small can crushed pineapple
1 1/2 c. salad oil	(undrained)
2 c. flour	2 c. carrots (grated)
1 tsp. soda	1 c. nuts (chopped)
1 tsp. baking powder	1 tsp. cinnamon
1 tsp. salt	1 tsp. vanilla
1 c. raisins	1 tsp. lemon flavoring

Beat eggs, sugar and oil. Sift flour, soda and baking powder and salt. Add to oil mixture. Add raisins, coconut, pineapple, carrots, nuts, cinnamon, vanilla and lemon. Bake in oiled pan 13x9 in. for 50-55 min. When cool frost.

FROSTING:

1 (3 oz.) pkg. cream cheese	1 pkg. Dream Whip
2 c. powdered sugar	1 tsp. vanilla
1/4 c. butter	1 tsp. lemon flavoring

Blend cheese, sugar and butter together. Add whipped Dream Whip and flavorings.

If you see someone without a smile -
Give him one of yours.

CARROT CAKE

Isa McDonough

2 c. sugar	4 eggs (beaten)
3 c. flour	2 c. raw carrots (grated)
2 tsp. baking powder	1 c. nuts (chopped fine)
2 tsp. soda	1 1/2 c. oil
2 tsp. cinnamon	1 tsp. vanilla
1/2 tsp. salt	

Mix all ingredients together. Pour into ungreased tube pan.
 Bake at 325° for 1 hr. 15 min.

14 KARAT CAKEMrs. Earle Scheetz
Oxford, Iowa

2 c. flour	1 1/2 c. vegetable oil
2 tsp. baking powder	4 eggs
1 1/2 tsp. soda	2 c. carrots (grated)
1 tsp. salt	8 oz. can crushed pineapple
2 tsp. cinnamon (level)	(do not drain)
2 c. sugar	1/2 c. nuts

Sift dry ingredients. Beat eggs slightly and add to oil, then mix with dry ingredients and stir well. Then add the undrained pineapple and carrots and stir again. Pour into a 9x13 in. loaf pan and bake for 1 hr. at 350°. Frost with cream cheese frosting.

CARROT CAKE

Mrs. Stanley Inhorn, Betty Hotz

1 1/2 c. oil	1 tsp. cinnamon
3 eggs	1 c. nuts
2 c. sugar	1 small can pineapple (slightly drained)
2 c. flour	2 c. shredded carrots
2 tsp. soda	1 c. coconut
1 tsp. salt	
2 tsp. vanilla	

Sift dry ingredients together in large bowl. Add oil. Then 1 egg at a time and mix well. Fold in nuts, pineapple, carrots, and coconut. Bake in oiled pan 13x9 in. for 50-55 min. When cool, frost with cream cheese frosting.

Bake at 300° for 45 min. When cool remove from oven. Frost with cream cheese frosting.

CARROT CAKEMrs. Leland Stock
Iowa City, Iowa

2 c. flour	2 c. sugar
2 tsp. baking powder	2 c. carrots (grated)
1 1/2 tsp. salt	1 1/4 c. coconut
1 tsp. cinnamon	1/4 c. pecans
1 1/2 c. salad oil	1 c. crushed pineapple (drained)
4 eggs	

Sift first 4 ingredients together, add rest of ingredients in order given. Bake in 3 (9 in.) pans 30-40 min. at 350°. Frost with the following frosting.

FROSTING:

Cream 1/2 c. butter with 1 (8 oz.) pkg. of cream cheese and 1 lb. of powdered sugar.

PRUNE CAKE

Mrs. Eldon Hotz

1 c. cooked prunes (chopped)	1 2/3 c. flour
1 c. boiling water	1/4 tsp. salt
1/2 c. shortening	1 tsp. soda
1 c. sugar	1/2 c. nutmeats (chopped)
1 egg	(optional)
1 tsp. vanilla	

Cover prunes with boiling water and let cook to lukewarm. Cream shortening and sugar. Add egg and vanilla and beat well. Add prune mixture and sifted dry ingredients and beat. Add 1/2 c. nutmeats if desired. Bake at 350° 35-40 min. in 9x13 in. pan. Serve with butter sauce or whipped cream is very good.

PRUNE CAKE (Very Good)

Barbara Edwards

3 eggs	2 c. flour
1 1/2 c. sugar	1 c. buttermilk
1 c. vegetable oil	1 c. prunes (cooked, seeded and chopped)
1 tsp. cinnamon	1 c. nuts
Nutmeg	1 tsp. vanilla
Allspice	
1 tsp. soda	

Blend sugar, oil. Add eggs. Add dry ingredients alternate with milk, add vanilla, nuts and prunes. Pour into buttered pan 13x9 in. Bake at 300° for 45 min. When brown remove from oven and while still hot cover with icing.

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PRUNE CAKE (Continued).

BUTTERMILK ICING:

1 c. sugar	1 T. white corn syrup
1/2 c. buttermilk	1/4 c. butter
1/2 tsp. soda	1 tsp. vanilla

Boil mixture until forms a soft ball. Pour over hot cake without beating.

PRUNE CAKE

Mary Schnoebelen

1 c. sugar	1 tsp. nutmeg
1/2 c. butter <u>or</u> oleo	1/2 tsp. cloves
2 eggs	1/8 tsp. salt
1/2 c. sour milk <u>or</u> buttermilk	1/2 tsp. vanilla
2 c. flour	1/2 tsp. lemon flavoring
1 tsp. soda	1 c. prunes
1 tsp. cinnamon	

Cream sugar, butter and eggs. Sift flour, soda, cinnamon, nutmeg, cloves, salt. Add alternately with sour milk. Add vanilla and prunes cut in pieces. Nuts may be added.

PRUNE CAKE

Mary McDonough

1 c. sugar	2 tsp. baking powder
1/2 c. butter	1 1/2 T. cornstarch
2 eggs	1 c. stewed prune pulp
3/4 c. thick sour cream	2 T. prune juice
1 1/2 c. flour	1 tsp. cinnamon
1 tsp. soda	1 tsp. cloves

Cream butter and sugar well together. Add eggs and sour cream. Mix dry ingredients, combine the two mixtures, adding prune juice and pulp. Bake in 2 layers in a moderate oven 350° for 25 min. Spread cream cheese filling between layers and over top.

CREAM CHEESE CHOCOLATE FROSTING:

3 oz. (1 pkg.) cream cheese	2 sq. chocolate (melted)
1/4 c. milk	2 c. powdered sugar

Beat until smooth.

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PRUNE CAKE

Mrs. John Flake
Muscatine, Iowa

Combine:

2 c. sugar

1 c. Wesson oil

Add 3 eggs, one at a time. Add:

1 c. buttermilk that has 1 tsp. baking soda stirred in. Add:

1 c. cooked prunes (chopped)

1 c. nuts

Add:

2 c. flour 1 tsp. allspice

1 tsp. salt 2 tsp. cinnamon

1 tsp. cloves

Grease and flour pans. Bake 350° oven. Angel tube pan - 1 hr. 15 min.; 3 small loaf pans - 1 hr.; 5-6 mini loaf pans - 45-50 min.

FRESH RHUBARB CAKE

Mrs. Fay Watkinson

1 1/2 c. rhubarb (diced)

1/2 c. sour milk

1 1/2 c. brown sugar

1 tsp. vanilla

1 egg (beaten)

2 c. flour

Pinch salt

1 tsp. soda

1/2 c. butter

Mix all ingredients well until blended. Fold in 1 1/2 c. diced rhubarb. Pour into well greased pan. Mix 1/2 c. white sugar and 1 tsp. cinnamon. Sprinkle on cake and cut through with knife. Bake 45 min. at 350°. Sometimes takes longer, also good with fresh cherries instead of rhubarb. Good served with whipped cream or vanilla sauce.

RHUBARB CAKE

Mrs. Bob Dickey

2 c. rhubarb (cut)

1 tsp. soda

1 1/2 c. brown sugar (packed)

1/4 tsp. salt

1 1/2 c. shortening

1 c. buttermilk or milk

2 c. flour

Cream sugar and shortening. Mix soda with milk or buttermilk. Add other ingredients, fold in 2 c. rhubarb. Bake large cake pan 350° 40 min. Before baking sprinkle 1/2 c. sugar and 1 tsp. cinnamon over batter. Serve with whipped cream or ice cream.

RHUBARB CAKE

Mrs. William Stebral

1/2 c. oleo	1 c. buttermilk or sour cream
1 1/2 c. brown sugar	1 1/2 c. rhubarb (finely chopped)
1 egg	1/4 c. sugar
2 c. flour (sifted)	1 tsp. cinnamon
1 tsp. soda	
1/4 tsp. salt	

Cream together butter and brown sugar. Beat in egg. Sift together flour, soda and salt. Add to creamed mixture alternately with buttermilk. Fold in rhubarb. Pour into greased 13x9x2 pan. Mix sugar and cinnamon together and sprinkle over batter. Bake at 350° 30 min. or until nicely browned.

PUMPKIN CAKE

Mrs. Harry (Rosella) Attig

2 c. flour (sifted)	7 large eggs (separated)
1 1/2 c. sugar	3/4 c. canned pumpkin
3 tsp. baking powder	1/2 c. salad oil
1 tsp. salt	1/2 c. water
1 tsp. cinnamon	1/2 tsp. cream of tartar
1/2 tsp. cloves	1/2 tsp. nutmeg

Sift dry ingredients together in mixing bowl. In a small bowl combine egg yolks with pumpkin, salad oil and water. Make a well in center of dry ingredients and add liquid all at once. Blend till smooth. Beat egg whites until foamy, add cream of tartar. Beat 3-5 min. until stiff. Fold into pumpkin batter, turn into ungreased 10 in. tube pan. Bake in 325° oven for 55 min.; raise temperature to 350° and bake for 15 min. longer. Invert pan onto cake rack at once and let stand for 1 hr. Loosen sides; and center of cake, put on plate and frost with Maple Frosting and decorate with pecans, - or can be served with ice cream (without frosting).

DATE NUT CAKE

Marjorie Smid

1/2 c. dates (chopped)	3/4 c. oil
1 c. boiling water	

Simmer together a few minutes and let cool then add 1 tsp. soda just before adding to batter.

BATTER:

1 c. sugar	1 1/2 c. flour
1 egg	1/2 tsp. baking powder
1 T. shortening	

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DATE NUT CAKE (Continued).

Bake 25-30 min. in 350° oven. Have this mixture ready and pour over cake when you take it from the oven while cake is hot. Boil together until thick, stirring all the time otherwise will stick; 1/2 c. chopped dates, 1 c. sugar scant, 1 c. nuts and 3/4 c. boiling water. Spread over cake and serve with whipped cream.

DATE UPSIDE DOWN PUDDING CAKE

Margaret Stock

Mix in ungreased baking dish:

1 c. dates (chopped)

2 T. margarine

Pour 1 c. boiling water over this mixture and stir until margarine melts. Add following ingredients to first mixture:

1 egg

1 tsp. soda

1 1/2 c. flour

1/2 tsp. baking powder

1/2 c. granulated sugar

1/2 tsp. salt

1/2 c. brown sugar

1/2 c. nuts (chopped)

Beat entire mixture with fork until well blended. Smooth batter evenly in baking dish and sprinkle with 1 1/2 c. brown sugar. Slowly pour 1 1/2 c. boiling water over all. Bake 40 min. in 375° oven.

BANANA CAKE

Mrs. Charles Mullinnix

1 1/2 c. sugar

1/2 c. sour milk

1/2 c. butter (scant) or oleo

1 tsp. soda (heaping)

3 egg yolks

2 c. flour

3 bananas (crushed, very ripe)

2 egg whites (well beaten)

Cream together the sugar and butter or oleo then add egg yolks, bananas, sour milk and soda and mix well. Gradually stir in the flour and last fold in the egg whites and pour in greased and floured loaf pan. Bake 325° oven. This is a heavy moist cake.

2 c. rhubarb (cubed)

1 tsp. soda

1 1/2 c. sugar (more if packed)

1/4 tsp. salt

1/2 c. shortening

1/2 c. milk

1/2 c. flour

1/2 c. sugar

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FIESTA BANANA CAKE

Velma Vander Linden

2 c. cake flour (sifted)	1/2 c. buttermilk
1 tsp. baking powder	1 c. mashed bananas
1 tsp. soda	2 eggs (unbeaten)
3/4 tsp. salt	1 tsp. vanilla
1 1/3 c. sugar	1/2 c. nuts (chopped)
1/2 c. shortening	

Measure flour, baking powder, soda, salt and sugar into sifter. Place shortening in bowl, soften. Sift in dry ingredients, add 1/4 c. milk and banana, blend. Beat 2 min. at low speed, add eggs, vanilla and remaining milk. Beat 1 min. Add nuts. Bake in moderate oven 350° 35-40 min. Cool. Serve with whipped cream and sliced bananas. I like caramel icing.

RAISIN CAKE (Old Fashioned)

Mrs. Hazel Jehle

1 c. raisins (large cup)	2 3/4 c. flour
1 c. brown sugar	2 tsp. cinnamon
1 c. white sugar	1/2 tsp. nutmeg
1/2 c. shortening	1/4 tsp. cloves
2 eggs (well beaten)	1/4 tsp. allspice
1 large c. raisin water	1/2 tsp. salt
1 tsp. soda	1 T. vanilla
	Nuts (optional)

(beh) One large cup raisins cooked with enough water to cover, let cool while you mix your cake. Cream sugar, shortening and eggs. Add part of the flour (with 1 c. raisin water with soda dissolved). Sift dry ingredients together and nutmeats and vanilla. Bake in well greased pans at 375° for loaf cake; 350° for cupcakes - 30 min. or until a tooth pick comes out clean. May be 20 or 25 min. for cupcakes.

LEMON DELIGHT PARTY CAKE

Mrs. Ronald Krueger

1 box lemon or white cake mix	3/4 c. oil
1 box lemon instant pudding mix	3/4 c. cold water
4 eggs	

Put in bowl and beat 10 min. Pour into a greased 9x13 loaf pan. Bake 35-40 min. in a 350° oven. Remove from oven, punch cake with a knife here and there - all the way down. Cover with the sauce while still warm.

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LEMON DELIGHT PARTY CAKE (Continued).

SAUCE:

1/3 c. orange juice 2 T. oil
 2 c. powdered sugar

LEMON CAKE

Mrs. Dorothy Spilger
 Atalissa, Iowa

1 yellow cake mix 1 pkg. lemon Jello
 3/4 c. water 3/4 c. Wesson oil
 4 whole eggs

Combine and beat for 4 min. the first 3 ingredients listed. Add the cake mix and beat for 1 min. more. Add the Wesson oil and beat 1 min. more. Bake in 350° oven for 45 min. until done, in a 9x13 cake pan. Glaze with the following.

GLAZE:

When baked, prick cake all over top with a fork to the bottom of the pan. Mix together 2 c. powdered sugar and the juice of 2 lemons. Pour on cake immediately after pricking it.

ORANGE CAKE

Mrs. Loretta Mapel

1 c. sugar 1 tsp. soda
 1 c. flour 1/4 tsp. salt
 1 egg 1 c. mandarin oranges (drained)

Bake at 350° for 25 or 30 min.

TOPPING:

3 T. oleo 3 T. milk
 3/4 c. brown sugar

Bring to a boil. Pour over top of cake and serve while still warm.

ORANGE SLICE FRUIT CAKE

Mrs. Robert Viner

2 c. applesauce 1 tsp. allspice
 3/4 c. oleo 2 c. nuts
 1 egg 1 1/2 c. raisins
 2 c. sugar 20 candy orange slices (cut in
 3 c. flour small pieces and rolled in
 2 tsp. soda a little flour)

Mix applesauce, oleo, egg and sugar. Sift flour, soda and allspice together. Mix all ingredients together. Bake in a

ORANGE SLICE FRUIT CAKE (Continued).

greased and floured angel food cake pan about 2 hrs. at 275°-300°. Cool in pan right side up.

MARASCHINO CHERRY CAKE

Irene Loan

2 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. butter
1 c. sugar

2 eggs
1/3 c. cherry juice
Milk (to fill 7/8 c.)
1/2 c. cherries (chopped)
1/2 c. pecans (chopped)

Sift flour and baking powder and salt. Cream butter, 2/3 c. sugar. Add egg yolks and beat. Combine cherry juice and milk. Add flour and milk alternately. Stir cherries and nuts. Beat egg whites just stiff. Add remaining sugar. Beat until whites peak then add batter. Bake in moderate oven 30-35 min. 350°.

PEACH CINNAMON UPSIDE DOWN CAKE

Terri Ford

2 T. butter
1/2 c. granulated sugar
2 tsp. cinnamon
1 pt. canned peaches
1 3/4 c. flour
3/4 c. sugar

2 tsp. baking powder
1/2 tsp. salt
1/2 c. shortening
1/2 c. syrup from drained peaches
2 eggs

Melt butter in 9x12x3 in. baking pan. Stir in sugar. Sprinkle with cinnamon, place peach slices on mixture evenly. Cream shortening. Sift dry ingredients together. Blend shortening into dry ingredients. Add eggs and syrup. Beat 2 min. Pour over peaches. Bake at 375° for 45 min. Cool 5 min. Serve upside down.

OLD FASHIONED PEACH SHORTCAKEMrs. Celeste Kirkpatrick
Nichols, Iowa

1 (29 oz.) can cling peach halves or sliced peaches
1 T. lemon juice (can substitute Realemon)
1/2 c. sugar

2 T. flour
1/4 c. butter or oleo
Bisquick mix
Sliced almonds (optional)
Milk

Drain peaches, arrange in 8x8 pan. Sprinkle with lemon juice. Blend sugar, flour and melted butter. Spread over peaches. Make biscuits according to directions on box for 6, using milk instead of water. Drop by tsp. on peaches. Sprinkle with almonds if desired. Bake 25 min. in 400° oven.

STRAWBERRY CAKE

Florence Fix

West Liberty, Iowa

1 pkg. white <u>or</u> yellow cake mix	1/2 c. salad oil
1 (3 oz.) pkg. strawberry <u>or</u> raspberry Jello	1 tsp. K K (Kitchen Klatter) strawberry <u>or</u> raspberry flavoring
4 eggs (well beaten)	1 c. raspberry <u>or</u> strawberries (drained)
1/2 c. water	

Combine dry Jello and cake mix. Beat eggs and add with water, salad oil and flavoring, beat well. Beat in raspberries or strawberries. Pour in a well greased bundt cake pan, or tube pan. Bake 350° 45 min. Cool 10 min. and turn out.

STRAWBERRY CREAM FROSTING:

Mash 1 pt. strawberries or raspberries, add 2 T. sugar. Mix in 2 tsp. gelatin softened in 1 T. water and dissolved over hot water. Stir in above mixture. When partially set, fold in 1/2 c. whipped cream whipped and sweetened. (I used Cool Whip). Fold into strawberries mixture, can add food coloring. Frost cake. Keep refrigerate until used.

STRAWBERRY JELLO CAKE

Mrs. Ralph Slaughter

1 white cake mix	1 pkg. strawberry Whip 'n Chill
2 c. boiling water	(prepared as on box)
2 pkgs. strawberry Jello	

Bake 1 white cake mix according to directions. Immediately after removing from oven, poke holes all over the cake with a fork, spoon the dissolved Jello over the cake. Place in refrigerator until completely chilled. Then, spread prepared Whip 'n Chill on top of the cake. For an attractive dessert, you may dot with Cool Whip. This cake is very pretty when cut. Refrigerate.

STRAWBERRY SHORTCAKE

Mrs. Earle Scheetz

Oxford, Iowa

1 c. small marshmallows	1 (3 oz.) pkg. strawberry flavored Jello
3 c. strawberries (cut and sugared with 3 T. sugar)	1 pkg. white cake mix

Butter bottom of 9x13 pan. Cover bottom with the marshmallows. Mix Jello (dry) with berries. (Set aside). Mix cake mix according to directions on box and then pour batter evenly over marshmallows. Spoon berry-Jello mixture over batter. Bake 350° for 45 min. As this bakes the berries sink and the marshmallows rise and glaze the top. Serve with whipped cream.

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OLD FASHIONED SHORTCAKE

Carol Swails

3/4 c. milk
 2 c. flour
 1/3 c. sugar
 Blend dry ingredients with shortening. Add milk and mix well.
 Spread batter in 8x8 lightly greased pan. Bake 12-15 min. in
 oven at 450°.

3 tsp. baking powder

1/2 tsp. salt

1/2 c. butter or shortening

PINEAPPLE SWIRL COFFEE CAKE

Mrs. Robert Viner

1 c. crushed pineapple
 1/3 c. shortening
 1/2 c. granulated sugar
 1 egg
 1 tsp. vanilla
 1 1/4 c. flour (sifted)
 1 1/2 tsp. baking powder

1/4 tsp. salt

1/3 c. brown sugar

3 T. butter or margarine
 (melted)

1/2 c. flaked coconut

1/3 c. walnuts (chopped)

Drain pineapple well, reserving 1/2 c. syrup. Cream shortening and sugar. Add egg and vanilla; beat till light. Sift together flour, baking powder and salt. Add to creamed mixture alternately with reserved syrup, beginning and ending with flour mixture. Spread half in greased 8x8x2 in. pan; spread with pineapple. Top with remaining batter. Combine remaining ingredients; sprinkle over all. Bake at 350° about 35 min.

ORANGE DATE COFFEE CAKE

Betty Hotz

2 c. flour (sifted)
 1/2 c. granulated sugar
 3 tsp. baking powder
 1/2 tsp. salt
 1 egg (slightly beaten)
 1/2 c. milk
 1/2 c. cooking oil

2 1/2 c. dates (snipped)

2 tsp. orange peel (grated)

1/2 c. orange juice

2 T. softened butter or oleo

1/2 c. brown sugar

1 tsp. cinnamon

1/2 c. walnuts (chopped)

Sift together flour, sugar, baking powder and salt. Combine egg, milk, and oil; all at once to dry ingredients. Stir just until mixed. Combine dates, orange peel and orange juice. Stir into batter just until blended. Spread batter in greased 11x7 in. baking pan. Combine butter, brown sugar, cinnamon and nuts. Sprinkle over batter. Bake 375° 25-30 min.

1/4 c. milk 2 tsp. soda
 Now add yeast mixture and then add 1 c. very hot water. Mix well. Bake in greased and floured 9x13 pan 360° oven 45-50 min.

COFFEE CAKE

Mrs. Gerald Forbes

1 c. sugar
 1 c. cooking oil
 4 eggs
 2 c. flour
 1 tsp. baking powder
 1 can apricot pie filling

Beat together the first 5 ingredients. Spread half in a greased 9x9 pan. Spread pie filling over the dough, then put the remaining dough on top. Sprinkle the top with sugar and cinnamon. Bake at 350° for 35 min.

SALAD OIL COFFEE CAKE

LaVonne Marner

3 c. flour
 1 c. white sugar
 1 c. brown sugar
 1 c. salad oil
 1 tsp. cinnamon
 1 tsp. nutmeg
 1 tsp. salt
 1 egg
 1 c. buttermilk
 1 tsp. baking soda

Mix first 7 ingredients and take out 1 c. for crumb topping. Add last 3 ingredients. Put in small greased and floured pan or 2 round 8 in. cake pans. Bake at 350° 45 min.

CHOCOLATE CHIP DATE CAKE

Mrs. Gene Ruth, North Liberty

Mrs. Eugene Ruth, North Liberty

1 c. dates (chopped)
 1 1/2 c. boiling water
 1 tsp. soda
 1/2 c. shortening
 1 c. sugar
 2 eggs
 1 1/2 c. plus 3 T. flour
 1/4 tsp. salt
 3/4 tsp. soda
 1/2 c. chocolate chips

Pour boiling water over chopped dates and add soda, let cool. Cream together shortening and sugar and eggs, then stir in date mixture and flour, salt and the 3/4 tsp. soda and chocolate chips. Put in greased 9x13 pan and top with this topping - 1/3 c. sugar, 1/2 c. chocolate chips and 1/2 c. chopped pecans. Mix together and sprinkle over top of cake. Bake 350° for 35-40 min.

1 c. Jello
 3 c. marshmallows
 Mix Jello very well with marshmallows. Mix according to directions on box and then pour batter evenly over marshmallows. Spoon berry-Jello mixture over batter. Bake 350° for 45 min. As this bakes the berries sink and the marshmallows rise and glaze the top. Serve with whipped cream.

Luella Flake

CHOCOLATE CAKE

5 T. cocoa (heaping) 1 c. boiling water

1 tsp. soda (heaping)

Stir and let stand - cool.

2 c. sugar 1 c. buttermilk

1/2 c. plus 1 T. shortening 2 1/2 c. flour

1 tsp. salt 1 tsp. baking powder

3 eggs

Mix the above ingredients and add the first mixture. Bake at 350°. Use 9x13 in. baking pan.

CHOCOLATE CAKE

Mrs. Gary Schwartz

St. Paul, Iowa

6 T. cocoa (heaping) 1/2 c. shortening

1 stick oleo 1 c. water

Bring to a boil. Pour boiling mixture over:

2 c. flour

2 c. sugar

Then mix. Add to mixture:

1/2 c. sour milk 1 tsp. vanilla

(1 tsp. vinegar and 1/2 c. milk)

1 tsp. cinnamon

1 tsp. soda 1/2 tsp. salt

Use cookie sheet 11x17 in. Bake at 400° for 20 min.

FROSTING:

1/2 stick oleo 2 T. cocoa (heaping)

3 T. milk

Bring to a boil. Add to 1/2 lb. powdered sugar. 1/2 tsp. vanilla. Beat vigorously. Frost cake while hot - use frosting immediately as it hardens rapidly.

CHOCOLATE BUTTERMILK CAKE

Clara Johnson

Mason City, Iowa

2 c. sugar 1/2 tsp. salt

1 1/4 sticks margarine 1 tsp. vanilla

2 eggs

Cream together very well.

2/3 c. cocoa 2 c. flour

3/4 c. buttermilk 2 tsp. soda

Mix into first mixture and then add 1 c. very hot water. Mix well. Bake in greased and floured 9x13 pan 360° oven 45-50 min.

IOWA CHOCOLATE CAKE

Mrs. Marvin Hotz

3/4 c. shortening	1/2 c. cocoa (I use only 1/4 c. this makes it moister)
2 c. sugar	
1 1/2 c. boiling water	1/2 tsp. salt
2 c. flour	2 eggs (beaten)
2 tsp. soda	1 tsp. vanilla

Put shortening and sugar in mixing bowl and cover with boiling water. Sift dry ingredients twice and add to hot mixture, then add eggs and vanilla. Batter will be very thin. Pour in greased 9x13 in. pan or 2 layer pans. Bake at 350° for 35-45 min. or until it pulls from side of pan.

CHOCOLATE CAKE

Ula Han

2/3 c. shortening (Crisco or Spry)	2 tsp. soda
2 c. sugar	1/2 tsp. baking powder
2 eggs	1/2 tsp. salt
8 T. cocoa	2 c. hot water
2 2/3 c. flour	2 tsp. vanilla

Cream shortening and sugar; add eggs and cocoa. Mix remaining dry ingredients and mix alternately with hot water to the creamed shortening, sugar and eggs and cocoa. Add vanilla. Batter will be very thin. Bake in medium oven 30-40 min.

CHOCOLATE CAKE

Wilma Buline

3 sq. chocolate (cut fine)	1/2 c. butter <u>or</u> vegetable shortening
1/4 c. boiling water	1/3 c. thick sour milk
1 3/4 c. cake flour (sifted)	1 tsp. vanilla
1 1/2 c. sugar	2 eggs
3/4 tsp. salt	
1/2 tsp. baking powder	
3/4 tsp. soda	

Cut chocolate in a large mixing dish. Pour boiling water over chocolate and stir well, cool. Sift flour, sugar, salt, baking powder and soda. Add to chocolate the shortening and the eggs. Beat 2 min. Add dry ingredients, sour milk and vanilla. Beat 2 min., low speed. Bake 350° 30-40 min.

CHOCOLATE SHEET CAKE

2 c. flour	1/2 c. scur milk
2 c. sugar	2 eggs
1 stick margarine	1 tsp. soda
1/2 c. cooking oil	1 tsp. cinnamon
4 T. cocoa	1 tsp. vanilla
1 c. water	

In a heavy saucepan, combine margarine, oil, cocoa and water. Bring to a rapid boil. Remove from heat and add flour and sugar immediately. Add slightly beaten eggs (add a little of the hot mixture to the eggs first). Add remaining ingredients. Mix well. Bake in greased and floured 16x11 pan in 350° oven 30-40 min.

FROSTING:

1 stick oleo	1 tsp. vanilla
4 T. cocoa	Powdered sugar
6 T. milk	

Melt oleo and add cocoa and milk. Add powdered sugar to make consistency wanted. Spread on cooled cake.

CHOCOLATE CAKE

1 2/3 c. flour	1/2 c. shortening
1 1/2 c. sugar	1 1/2 c. buttermilk
2/3 c. cocoa	1 tsp. vanilla
1 1/2 tsp. soda	2 eggs
1 tsp. salt	

Heat oven to 350°. Grease and flour 2 round layer pans or oblong, 13x9x2 in. pan. In large mixer bowl combine all ingredients. Blend on low speed 30 seconds, scraping sides and bottom of bowl. Beat 3 min. on medium speed, scraping bowl frequently. Pour into prepared pan. Bake layers 30-35 min.; oblong 35-40 min.

DEVIL'S FOOD CAKE (Electric Mixer)

Mabel Burr

1 1/2 c. sugar	2 c. flour
1/2 c. shortening (butter preferred)	1/3 c. cocoa
2 eggs	1 tsp. soda
1 c. lukewarm water	1 tsp. vanilla
	1/2 tsp. salt

Put all ingredients in bowl and beat at speed 3 for 3 min.

Bake. (I use 1 c. cake flour and 1 c. regular all-purpose flour).

Bake 350° in small cake pans.

DARK CHOCOLATE CAKE (Excellent)

Irene Loan

4 yolks	1 c. cold water or coffee
1 3/4 c. sugar	2 c. flour
3/4 c. lard	1 1/2 tsp. baking powder
1/2 c. cocoa	1 tsp. salt
1 tsp. soda	1 tsp. vanilla
Hot water	4 whites (beaten) (add last)

Beat yolks add 1 1/2 c. sugar gradually and 3/4 c. lard until creamy then add 1/2 c. cocoa to which soda and hot water added to make 3/4 c. Add 1 c. cold water and flour, salt and vanilla alternately. Beat whites stiff add 1/4 c. sugar then fold into dough. Bake in 325° oven until done, about 25 min.

LOVELY RED DEVILS FOOD CAKE MADE WITH HOT COFFEE

Marge Luckey

Riverside, Iowa

2 c. white sugar	1 c. hot coffee
1/2 c. shortening	1 tsp. baking soda (heaping)
2 eggs	2 1/2 c. flour
2/3 c. dry cocoa	

Dissolve soda in a little hot coffee. Dissolve cocoa in the cup of hot, not boiling coffee, stir well. Add soda mixture to cocoa mixture. Have sugar, shortening and eggs combined and add the cocoa, soda mixture to first mixture. Add flour and 1 tsp. vanilla. Mix well and bake 35 min. in 325° oven or until done when tested with tooth pick. An old family recipe.

WALDORF RED CAKE

Sharon M. Huff, Sherry Carpenter

1/2 c. shortening (butter makes a richer cake)	1 tsp. vanilla
1 1/2 c. sugar	1 tsp. salt
2 eggs	1 c. buttermilk
2 tsp. cocoa	2 1/4 c. cake flour (sifted)
1 oz. red food coloring	1 tsp. vinegar
	1 tsp. soda

Cream shortening and sugar until nearly white. Add 2 eggs and mix. Separately mix 2 tsp. cocoa and red food coloring and then add to cake. Add vanilla, salt, buttermilk and flour. Add vinegar and soda. Bake in 2 layers (9 in.) 350° oven for 25-30 min.

FROSTING:

Boil until thick: 3 T. flour and 1 c. milk. Let cool. Cream until white: 1 c. sugar and 1 c. butter. Add 1 tsp. vanilla. Blend with cooled flour mixture. Frost layers and top only.

CHOCOLATE OATMEAL CAKE

Mrs. Gerald Forbes

1 c. quick oatmeal	1 c. flour
1 1/2 c. boiling water	1/2 c. cocoa
1/2 c. shortening	1 tsp. soda
1 1/2 c. sugar	1/2 tsp. salt
2 eggs	1 tsp. vanilla

Pour boiling water over the oatmeal and let set 20 min. Then add all other ingredients. Beat 3 min. Bake in 9x13 pan in 350° oven till done. Cool, then frost with the following: 1 c. powdered sugar, 2 c. coconut, 2 T. oleo and 1/2 c. milk. Boil these ingredients for about 6 min. stirring constantly. Spread on cooled cake.

SALAD DRESSING CHOCOLATE CAKE

Mrs. Kenneth Musser

1 c. salad dressing	1 c. sugar
5 T. cocoa	2 tsp. soda
2 c. flour	1 c. water
1 tsp. vanilla	2 eggs

Mix well, together in bowl. Pour in greased 9x13 pan. Bake at 350° for 25-30 min.

CHOCOLATE CUPCAKES

Donna Westfall

1/2 c. cocoa	1 tsp. soda
1 c. hot water	1/2 tsp. salt
1 2/3 c. flour	2 eggs
1 1/2 c. sugar	1/2 c. lard
1/2 tsp. baking powder	

Mix cocoa and water until smooth and cool. Put dry ingredients in bowl, add lard and cocoa mixture. Beat 2 min. with mixer. Add eggs and beat 2 more minutes. Bake at 375° for 15-20 min.

TRULY DIFFERENT CUPCAKES

Barbara Jo Mills

4 sq. semi-sweet chocolate	1 3/4 c. sugar
2 sticks oleo	1 c. flour (unsifted)
1/4 tsp. butter flavoring	4 large eggs
1 1/2 c. pecan nuts (broken)	1 tsp. vanilla

Melt chocolate and oleo in heavy pan. Add butter flavoring, and nuts. Stir until nuts are well coated. Combine sugar, flour, eggs, and vanilla. Mix only until blended. DO NOT BEAT. Add

Continued Next Page.

TRULY DIFFERENT CUPCAKES (Continued).

chocolate nut mixture and again mix carefully, not beating, turn into paper baking cups and bake at 325° for about 25 min. No need to frost. Do not use electric mixer for mixing.

WACKY CAKE

Becky Wieland
Riverside, Iowa

Sift into an 8x8 pan:

1 c. sugar 1/4 c. cocoa
1 1/2 c. flour 1 tsp. soda
1/2 tsp. salt

Add:

Stir well with a fork. Bake 30-35 min. in 350° oven.

This is delicious served hot without frosting.

WACKY CAKE

June Cox
Iowa City, Iowa

1 1/2 c. flour soda in a little hot water
1 c. sugar and boiling coffee, stir
1/4 tsp. salt until dissolved

Put this in a 8x8 pan. Make 3 wells. Well 1 - put 6 T. oil; Well 2 - put 1 T. vinegar; Well 3 - put 1 tsp. vanilla. Pour over top 1 c. water and mix well with fork. Bake for 35 min. at 350°.

OATMEAL CAKE

Mrs. Gerald Forbes

1 1/2 c. boiling water	1 tsp. cinnamon
1 c. quick oatmeal	1 tsp. vanilla
1/2 c. shortening	1/2 tsp. salt
2 eggs	1 tsp. soda
1 c. brown sugar	1 1/2 c. flour
1 c. white sugar	

Pour boiling water over oatmeal and let set 20 min. Beat all ingredients together 3 min. Bake in 350° oven in 9x13 pan till cake tests done. Remove from oven and mix: 6 T. soft oleo, 1/2 c. brown sugar, 1/2 c. coconut, 1/2 c. evaporated milk and 1 c. chopped nuts. Spread on hot cake and return to the oven. Bake 10 min. more.

OATMEAL CAKE

Elaine Kout

In large mixing bowl:

1 stick oleo 1 1/4 c. boiling water

1 c. quick oatmeal

Let stand 20 min. Then add:

1 c. white sugar 1/2 tsp. nutmeg

1 c. brown sugar 1 tsp. soda

2 eggs 1 tsp. cinnamon

1 1/3 c. flour 1/2 tsp. salt

Bake in greased 8x12 pan 35 min. at 350°.

FROSTING:6 T. oleo 1/4 c. milk or cream

1/2 c. white sugar

Boil 1 min. Then add 1 tsp. vanilla and 1 c. coconut.

Spread on cake while still warm.

OATMEAL CAKEMrs. Omer Bopp
Col. Jct.

Combine:

1 c. quick oatmeal in 1 1/2 c. boiling water - let stand. Cream

1 c. brown sugar, 1 c. white sugar and 1/2 c. margarine. Add

2 eggs (one at a time). Mix well. Then add oats and water.

Sift together:

1 1/2 c. flour 1/2 tsp. salt

1 tsp. soda 1 tsp. cinnamon

Add 1 c. raisins and nuts if desired. Bake at 350° oven.

When done remove from oven and cover with this frosting and

place under broiler to brown, watch carefully so it does not

burn (3-5 min.).

BAKE ON FROSTING:1 stick margarine or butter 1 c. coconut

1 c. brown sugar 1/2 c. nuts

1/4 c. milk 1 tsp. vanilla

Mix these together over low heat and pour over cake and put in broiler (3-5 min.).

1 tsp. soda

1/2 tsp. ginger

2 c. flour

2 c. raisins

2 tsp. baking powder

1 c. nutmeats

1/4 tsp. salt

Continued Next Page.

OATMEAL CAKE

Miriam Hunter

1 stick oleo (1/4 lb.)	1 tsp. vanilla
1 c. white sugar	1 1/3 c. flour
1 c. brown sugar	1/4 tsp. salt
1 whole egg	1 tsp. soda
2 egg whites	1 c. oatmeal (uncooked)
1 tsp. cinnamon	

Pour 1 1/4 c. boiling water over oatmeal, stir and let stand 20 min. Cream oleo, sugar and brown sugar. Add eggs, cinnamon and vanilla. Add oatmeal, flour, salt and soda. Bake 30 min. at 350° (use 9x13 pan). Remove from oven, add topping and bake 10 min. at 400°.

TOPPING:

2/3 stick oleo	1/3 c. milk
1 c. brown sugar	
Boil for 3 min. Add:	
1 c. coconut	
1 c. nutmeats (chopped pecans)	

LAZY DAISY OATMEAL CAKE

Sharon Ferguson

1 1/4 c. boiling water	2 eggs
1 c. oatmeal	1 1/2 c. flour (sifted)
1/2 c. butter <u>or</u> margarine (softened)	1 tsp. soda
1 c. white sugar	1/2 tsp. salt
1 c. brown sugar (packed)	3/4 tsp. cinnamon
1 tsp. vanilla	1/4 tsp. nutmeg

Pour boiling water over oats. Cover; let stand 20 min. Beat butter until creamy; gradually add sugars and beat until fluffy. Blend in vanilla, eggs and oat mixture. Sift together dry ingredients and add to oatmeal mixture. Blend well. Pour into greased and floured 9 in. square pan. Bake at 350° for 50-55 min. Cool.

LAZY DAISY TOPPING:

1/4 c. butter (melted)	3/4 c. shredded <u>or</u> flaked coconut
1/3 c. nuts (chopped)	3 T. half and half
1/2 c. brown sugar (firmly packed)	

Combine all ingredients. Spread evenly over cake. Place under broiler until browned.

POPPY SEED CAKE

Mrs. Herman Kasper

1 c. real warm milk
 1/4 c. poppy seed soaked in
 milk 1/2 hr.
 1 1/2 c. sugar
 1/2 c. vegetable shortening
 2 c. flour (sifted)

2 tsp. baking powder

1/2 tsp. salt

1 tsp. vanilla

4 egg whites (beaten stiff)
 (fold in the batter last)

Bake in a 350° oven 30 min.

FILLING FOR BETWEEN LAYERS:

2 egg yolks
 1 c. sugar
 1 tsp. vanilla

2 T. cornstarch

1 c. milk

1 tsp. butter

Cook till thick and cool. Put between layers of cake
 then frost with white frosting.

POPPY SEED CAKE

Mrs. Clarence Jondle

1 1/2 c. sugar
 3/4 c. butter
 3/4 c. milk
 3/4 c. poppy seed

2 c. cake flour

2 tsp. baking powder

4 egg whites

Soak poppy seed in milk overnight. The next day, cream sugar
 and butter in the first set of ingredients. Add poppy seed and
 milk mixture, then flour and baking powder. Beat egg whites until
 stiff, then fold into batter. Bake in 2 layer pans at 350° for
 30 min. or until done (lightly browned).

FILLING:

2 c. milk
 4 egg yolks

3/4 c. sugar

1 T. cornstarch

Mix rest of ingredients in saucepan and cook until thick,
 stirring constantly. Spoon filling between layers and over side
 of cake.

SPICE CAKE

Mrs. James J. Buline

1 c. butter
 2 c. white sugar
 1 1/2 c. sour milk
 1 tsp. soda
 2 eggs
 3 c. flour
 2 tsp. baking powder
 1/4 tsp. salt

1 tsp. cinnamon

1/2 tsp. nutmeg

1/4 tsp. cloves

1/2 tsp. ginger

1 tsp. vanilla

2 c. raisins

1 c. nutmeats

Continued Next Page.

SPICE CAKE (Continued).

Cream together 1 c. butter and sugar. Add eggs, beat. Sift the flour, baking powder and spices together. Add soda to the sour milk. Add alternately the flour and milk mixture. Add rest of ingredients. Bake moderate oven 350° 30-40 min.

SPICE CAKE

2 c. sugar	1/4 c. boiling water	1 tsp. cinnamon
1 c. butter		1 tsp. nutmeg
1 c. sour milk		1 c. cooked raisins
3 c. flour		3 eggs
1 tsp. soda		

Cream butter and sugar. Add eggs and raisins. Sift dry ingredients and add to mixture. Stir in sour milk. Bake in 375° oven.

BUTTER PECANS CAKE

Florence Fix

West Liberty, Iowa

Cream together:

1 1/2 c. margarine	1 c. white sugar
1 lb. light brown sugar	

Beat in:

5 eggs	1 tsp. Kitchen Klatter burnt
1 tsp. vanilla	sugar flavoring
1/2 tsp. Kitchen Klatter	
buttermilk flavoring	

Sift:

3 c. flour	1 c. milk
1/2 tsp. salt	1 c. pecans (chopped)
1 tsp. baking powder	

Bake in tube pan 350° 1 hr. or bundt pan.

BUTTER PECAN FROSTING:

1 c. powdered sugar	1/2 tsp. vanilla
2 T. butter	1/2 c. pecans (chopped)
4 T. cream	

Put together like powdered sugar frostings.

ANGEL FOOD CAKE

Irene Loan

2 c. egg whites	1 tsp. almond flavor
2 c. sugar	1 tsp. vanilla flavor
2 tsp. cream of tartar	1 1/3 c. flour
Pinch salt	

Use wire whip and beat by hand. Beat egg whites to foaming. Add salt and cream of tartar. Beat stiff. Add sugar, 2 T. at a time. Beat to very stiff. Fold in flour, 2 T. at a time. Bake in 10 in. ungreased tube pan in 475° oven about 1/2 hr. Invert on bottle until cool.

ANGEL CAKE

Sue Menzer

1 c. cake flour	1 1/2 tsp. cream of tartar
1/2 c. sugar <u>or</u> confectioners' sugar	1 1/4 tsp. vanilla
1 1/2 c. egg whites	1/2 tsp. salt
2 1/2 T. cold water	1 c. sugar

Sift then measure: 1 c. cake flour. Add cake flour to 1/2 c. sugar and resift 6 times. Combine egg whites, cold water, cream of tartar, vanilla and salt in large bowl and beat until stiff, but not dry. Gradually fold in 1 c. sifted sugar, about 2 T. at a time. Next fold in dry ingredients lightly - a little at a time. Bake the batter in ungreased 10 in. tube pan for about 45 min. at 350°.

NOTE: For best results eggs should be at least 3 days old and about 60°-70°.

BUTTER SPONGE CAKE

Mary Menzer

11 egg yolks (beaten)	2 1/4 c. cake flour (sifted)
2 c. sugar	2 tsp. baking powder
1 c. milk (scalded)	1/4 tsp. salt
1 tsp. vanilla	1/2 c. butter (melted) (oleo)

Beat egg yolks with sugar until light colored and fluffy. Add slightly cooled milk and vanilla. Sift flour, baking powder and salt together 3 times. Add to egg mixture and then fold in the melted butter. Bake in 3 layers or a large loaf pan as this is a big cake. Bake in 350° oven for about 40 min.

NOTE: You may use the yolks leftover from baking an Angel Food cake. It can be used as shortcake or filled with a fruit or cream filling. As it makes a big layer, I split the layer into and fill with Seven Minute Frosting in which I have melted 10 marshmallows

BUTTER SPONGE CAKE (Continued).

just before I take it from the stove. Stir well till they are completely melted. Spread just between the layers. This tastes a lot like Hostess Twinkies.

MOCK ANGEL FOOD CAKE

2 c. scalded milk (cooled). Add:

1 1/2 c. sugar 2 whole eggs

1/2 tsp. salt 2 1/2 c. flour (sifted)

3 tsp. baking powder

Beat well. Batter will be thin. Last add 1 tsp. vinegar. Bake at 375° for 25 min. or till brown.

FROSTING DRIPPLE CHOCOLATE:

3 T. sugar 2 T. oleo

2 T. milk

Bring this to a boil and remove. Add powder sugar and 1 tsp. vanilla. This is to be thin and drippe over cake while warm.

QUICK SPONGE CAKE FOR SHORTCAKE

Wilma Buline

1 c. sugar Pinch salt

1 c. flour 4 eggs

2 tsp. baking powder 1/2 c. milk

Sift together the sugar, flour, baking powder and salt into large bowl. Make a hole in the center of mixture, drop in 4 eggs. Add 1/2 c. milk. Mix thoroughly. Pour in a greased pan, bake in moderate oven of 350° for 30 min.

JELLY ROLL (From Egg Yolks of Angel Food)

Irene Loan

Use the yolks leftover from 1 1/2-2 c. of whites. Beat until light and creamy. Add 2 scant cups sugar gradually, cream thoroughly. Sift 2 c. flour, 2 tsp. baking powder, 1/4 tsp. salt. Add to above alternately with 1 c. hot water. Add 1 tsp. any flavor. This is a thin batter. Bake at 350° until done. It will be light on top. Use a large cooky sheet 15x17. Put wax paper in bottom and do not grease sides. Trim ends when done. Turn onto damp towel. Spread with any jelly and roll up. Sprinkle with powder sugar and cool. Makes 2 jelly rolls when cut in 1/2.

FROZEN 4-WAY CAKE ROLL

Wilma Buline

4 eggs (separated)	3/4 c. cake flour (sifted)
3/4 c. sugar	3/4 tsp. baking powder
1 tsp. vanilla	1/4 tsp. salt

Beat egg yolks until light and lemon-colored. Slowly add sugar, beating until creamy. Add vanilla; beat. Sift together flour and baking powder; gradually add to sugar mixture. Beat only until smooth. Whip egg whites with salt until stiff, but not dry. Fold into flour mixture. Spread dough in greased jelly roll pan (10x15) lined with foil. Bake 375° for 15 min. Loosen cake edges; invert onto clean towel sprinkled with confectioners' sugar. Cut off hard edges. Roll up, leaving in towel to cool. Unroll; fill with basic filling:

Whip 1 c. heavy cream until it begins to thicken. Gradually add 3 T. sugar and 1/4 tsp. vanilla. (Add any drained fruit desired). Spread over the jelly-roll, roll up and freeze. After roll is frozen, prepare topping.

TOPPING:

Bring to boil 1/4 c. strawberry jam and 1/4 c. white corn syrup. Brush on top and serve with whipped cream.

BUNDT CAKE

Mabel Werbach - Carolyn

1 pkg. Betty Crocker yellow cake mix	4 eggs
1 pkg. instant vanilla pudding mix	1 T. butter flavoring
3/4 c. Wesson butter flavored oil	1/4 c. sugar
3/4 c. creme of sherry	2 tsp. cinnamon
	1/2 c. nuts (coarsely chopped)

Combine cake mix, oil, sherry, eggs and flavoring and pudding mix. Beat at medium speed 8 min. Mix sugar, cinnamon and nuts and sprinkle 1/2 this mix into bundt pan then pour 1/2 cake batter into pan. Sprinkle remaining cinnamon, sugar and nut mix over batter and top with rest of cake batter. Bake at 350° for 50 min. Cool for 10 min. and remove from pan. Frost if desired.

PRESTO CAKE

Mrs. Howard Shaw

1 whole egg	1 tsp. baking powder
1 T. shortening (melted)	1/8 tsp. salt
Milk	1 tsp. vanilla flavoring
1 c. sugar	1/8 tsp. coconut flavoring
1 c. all-purpose flour	

Break in a measuring cup the egg; add melted shortening and finish filling cup with milk. Mix in a bowl the sugar, flour, baking powder and salt. Mix the liquid and dry ingredients together, add the flavorings and beat well. Batter will be thin. Pour into a 9 in. square cake pan, which has been well greased. Bake 25-30 min. in 375° oven. Frost lightly with powdered sugar frosting and sprinkle with coconut.

EASY CAKE

Albia Forbes

1 c. sugar	1 egg
1 1/2 c. flour	Soft butter
2 tsp. baking powder (level)	1 tsp. vanilla
1/2 tsp. salt	Water

Sift together first 4 ingredients. Put egg in cup fill to 1/2 full with soft butter and vanilla, fill with water and stir all together. Bake in moderate oven.

BLARNEY STONES

Mary Menzer

2 eggs (well beaten)	1 pinch salt
1 c. sugar	1/2 c. boiling water
1 c. flour	1 tsp. vanilla
1 tsp. baking powder	

Beat eggs well then add 1 c. sugar. Sift flour, baking powder and salt together. Add to egg mixture and then add boiling water and vanilla. This will be a thin batter and won't look like much of a cake even after it is baked. Bake in a flat loaf pan about 8x13 at 350° for 25 min. Partly cool and cut into about 15 pieces. Have ready about a pound of roasted peanuts shelled, skinned and chopped fairly fine. I run mine through the food chopper about 2 times. Make a thin powdered sugar frosting. This will take quite a bit of frosting as they are frosted on all sides. Now for the messy part - cover the whole piece of cake with a thin layer of frosting and roll in chopped peanuts. I cover the top and sides of each piece first and then flip them over

Continued Next Page.

BLARNEY STONES (Continued).

and do the bottom after the one side has dried a little. These have to be done this way to get the best taste, as I discovered when I tried to just frost and sprinkle the nuts over the top.

COME ON OVER CAKE

Virginia Krueger

1 (No. 2) can peaches
or apricots or pineapple
1 egg
1 1/4 c. canned vanilla
satin frosting
2 1/2 c. flour

2 tsp. baking soda
1/2 tsp. salt
1/2 c. coconut
1/2 c. nuts
1/2 c. brown sugar

Mix the fruit, egg and satin frosting mix in a mixer; then add the sifted flour, soda and salt. Beat until smooth. Put into a cake pan. Mix together the coconut, nuts and brown sugar and sprinkle this mixture on top of the cake. Bake in a 300° oven until raised, then turn heat to 325° till it is nicely browned.

ICINGSBAKERY ICING FOR CAKESMrs. Forrest Eubanks
Crawfordsville, Iowa

3 1/2 c. powdered sugar
1/2 c. shortening or butter
1/4 tsp. salt

2 egg whites
Vanilla

Cream together 1/2 of sugar with shortening. Add stiffly beaten egg whites and rest of sugar and flavoring. Beat until smooth. Store in covered container in refrigerator. It will keep nicely for weeks.

GERMAN CHOCOLATE TOPPING

Mrs. Ralph Slaughter

1 c. evaporated milk
1 c. sugar
3 egg yolks

1/2 c. butter or margarine
1 tsp. vanilla
1 1/3 c. Angel Flake coconut
1 c. pecans (chopped)

Combine milk, sugar, egg yolks, butter and vanilla. Cook and stir over medium heat until thickened, about 12 min. Add 1 1/3 c. Angel Flake coconut (if desired) and 1 c. chopped pecans. Beat until thick enough to spread. Makes 2 1/2 c.

CREAM CHEESE FROSTING

Gladys Zibilich, Mrs. Earle Scheetz,
Betty Hotz, Mrs. Stanley Inhorn

8 oz. cream cheese 1 lb. powdered sugar
1 cube butter (1 stick) 1 tsp. vanilla
Blend cheese, butter, sugar and vanilla. Frost cake as
desired. Good on Carrot Cake.

SEVEN MINUTE FROSTING

Mrs. Clarence Jondle

2 egg whites	1/3 c. cold water
1 1/2 c. white sugar	Dash salt
1/4 tsp. cream of tartar	1 tsp. vanilla

Place all ingredients except vanilla in double boiler,
mix thoroughly. Cook, beating constantly with rotary or electric
beater until mixture forms peaks, about 7 min. (usually a little
more). Remove from heat, add vanilla. Beat until of spreading
consistency. Food color may be added.

CHOCOLATE RIPPLE DIVINITY FROSTING

Betty Hotz

2 c. sugar	2 egg whites
1/2 c. water	1 tsp. vanilla
1/2 c. light corn syrup	1 (6 oz.) pkg. semi-sweet
1/8 tsp. salt	chocolate pieces

Combine sugar, water, syrup and salt. Cook over low heat;
stir until sugar dissolves. Cook without stirring, to soft ball
stage. Beat egg whites until stiff. Pour hot syrup slowly over
egg whites beating constantly. Add vanilla. Beat until mixture
loses shiny appearance. Quickly fold in chocolate pieces, stir
only to mix.

CUSTARD ICING OR FILLING

Maureen Klebe

1 pt. milk (for 1/2 recipe use 1 1/2 T.)	1 c. butter
1/3 c. sugar	1 c. sugar
1/3 c. flour	1 tsp. vanilla

Scald milk, add 1/3 c. sugar and 1/3 c. flour. Then cook
until thick - cool with a cover on pan (stir continuously). Beat
well 1 c. butter and 1 c. sugar (add gradually) then add custard
and vanilla. Makes enough icing for a large angel food cake.
Can also be used as a cupcake filling.

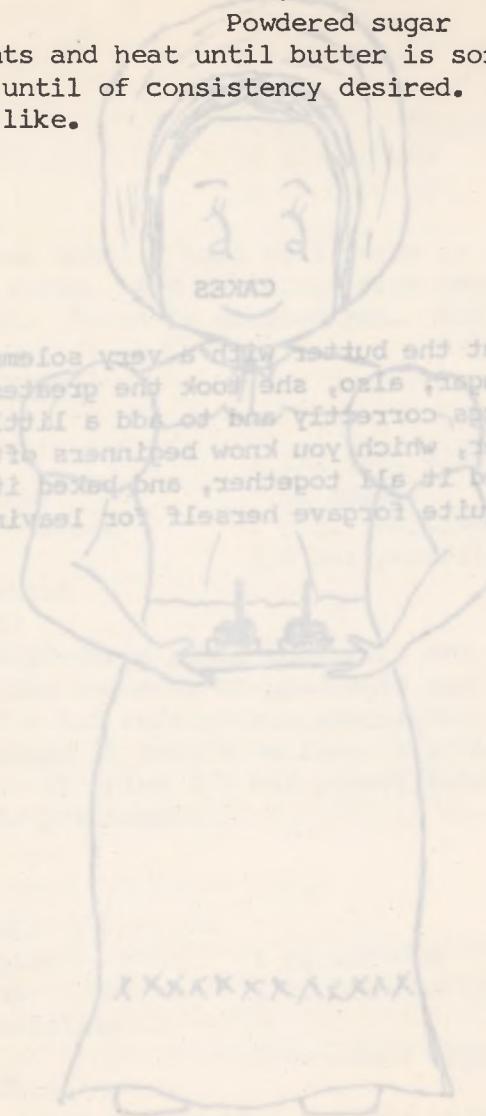
EASY FROSTING

Rose Lungquist

2 T. brown sugar
2 T. butter

2 T. cream
Powdered sugar

Blend ingredients and heat until butter is soft. Stir and add powdered sugar until of consistency desired. Beat well. Add vanilla if you like.



• CANDY •

BAKED CHEESE FROSTING

Gladys Zibilich, Mrs. Clarence Jenkins
 1/2 c. cream cheese 5 T. cream
 1 cup sugar 1/2 c. powdered sugar
 1 stick butter 1/2 c. powdered sugar
 Black cheese, butter, sugar and vanilla, as desired. Good on Carrot Cake.

SEVEN MINUTE FROSTING

2 egg whites
 1 1/2 c. white sugar
 1/4 tsp. cream of tartar

1/3 c. cold water
 1/2 tsp. salt
 1/2 tsp. vanilla

Mrs. Clarence Jenkins

She measured out the butter with a very solemn air,
 The milk and sugar, also, she took the greatest care.
 To count the eggs correctly and to add a little bit
 Of baking powder, which you know beginners oft omit.
 Then she stirred it all together, and baked it full an hour,
 But she never quite forgave herself for leaving out the flour.

CHOCOLATE DIVINITY FROSTING

2 c. sugar	2 egg whites
1/2 c. water	1 tsp. vanilla
1/2 c. light corn syrup	1 (6 oz.) pkg. semi-sweet chocolate pieces
1/8 tsp. salt	

Combine sugar, water, syrup and salt. Cook over low heat; stir until sugar dissolves. Cook without stirring, to soft ball stage. Beat egg whites until stiff. Pour hot syrup slowly over egg whites beating constantly. Add vanilla. Beat until mixture has shiny appearance. Quickly fold in chocolate pieces, stir only to mix.

CUSTARD ICING OR FILLING

1 pt. milk (for 1/2 recipe use 1 1/2 T.)	1 c. butter
1/3 c. sugar	1 c. sugar
1/3 c. flour	1 tsp. vanilla

Scald milk, add 1/3 c. sugar and 1/3 c. flour. Then cook until thick - cool with a cover on pan (stir continuously). Beat well 1 c. butter and 1 c. sugar (add gradually) then add custard and vanilla. Makes enough icing for a large angel food cake. Can also be used as a cupcake filling.

Maurice Klebe

CANDY

CORN FLAKE CANDY

1 c. sugar

1 c. cream

1 c. white syrup

1 tab. vanilla

Boil cream and cook until thick. Dissolve in cold water, the sugar, cream, and syrup. Add vanilla. Pour over corn flakes, peanuts and coconut. Press into a pan. Cut when cool.

CHOCOLATE DIPPED CANDY

1 stick oleo

2 lbs. powdered sugar

1 can sweetened condensed milk

1 1/2 c. Flake coconut

1 c. nuts (chopped)

Cream oleo and powdered sugar. Add the sweetened condensed milk, flake coconut, chopped nuts and flavoring. Mix well, shape in balls and refrigerate overnight. Melt the chocolate and paraffin in double boiler. Dip balls in this mixture and drain. (I think 1/2 bar paraffin is enough, even if the recipe calls for more).

CANDY

Place in large bowl:

1/2 box Rice Krispies

1/2 box corn flakes

Put in heavy skillet:

1 c. sugar

1 c. dark syrup (Molasses)

Boil until it comes to a hard boil. Pour over cereal flakes and stir up good. Press into cookie sheet. Cut or break into pieces when cool.

Beverley Schenbeck

Mrs. Vera Hurr
Iowa City, Iowa

1 1/2 sp. flavoring (vanilla)

or maple

1 sq. semi-sweet chocolate

3/4 bar paraffin

Mrs. Tony Keegan

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CANDY

CANDY

CORN FLAKE CANDY

1 c. sugar
1 c. cream
1 c. white syrup
1 tsp. vanilla

4 c. Post Toasties
1 c. peanuts
2 c. coconut

Combine and cook until a hard ball forms in cold water, the sugar, cream, and syrup. Add vanilla. Pour over corn flakes, peanuts and coconut. Press in greased pan. Cut when cool.

Dorothy Schomberg

CHOCOLATE DIPPED CANDY

1 stick oleo
2 lbs. powdered sugar
1 can sweetened condensed milk
1 1/2 c. flake coconut
3 c. nuts (chopped)

1 1/2 tsp. flavoring (vanilla or maple)
1 pkg. semi-sweet chocolate
3/4 bar paraffin

Cream oleo and powdered sugar together, add the sweetened condensed milk, flake coconut, chopped nuts and flavoring. Mix well, shape in balls and refrigerate overnight. Melt the chocolate and paraffin in double boiler. Dip balls in this mixture and drain. (I think 1/2 bar paraffin is enough, even if the recipe calls for more).

Mrs. Vera Hurr
Iowa City, Iowa

CANDY

Place in large bowl:

1/2 box Rice Krispies

1 c. coconut

1/2 box corn flakes

1 c. walnuts (chopped)

Put in heavy skillet:

1 c. sugar

1 c. light cream

1 c. dark syrup (Karo)

Boil until it forms a soft ball in cold water. Pour over flakes and stir up good. Press into cookie sheet. Cut or break into pieces when cool.

Mrs. Tony Morgan

CHOCOLATE PEANUT CLUSTERS

1 pkg. chocolate pudding powder (not instant)	1/2 c. evaporated milk
1 c. sugar	1 T. butter
	1 c. small salted nuts

Mix all ingredients except peanuts in heavy saucepan. Cook and stir to full all-over boil. Lower heat and keep stirring while mixture boils slowly for 3 min. Take off heat. Beat for awhile then add peanuts all at once. Beat until candy starts to thicken. With 2 tsp. drop mixture quickly onto wax paper to form 24 clusters.

QUICK TOFFEE SQUARES

Grace Elliott

1 c. pecans (chopped)	3/4 c. brown sugar
1/2 c. butter	1/2 c. chocolate chips

Sprinkle nuts on bottom of 9 in. sq. buttered pan. Combine sugar and butter in heavy pan, bring to boil stirring constantly. Boil 7 min. Remove from heat and spread over nuts. Sprinkle chocolate chips on top and cover pan so chocolate will melt. Spread. Cut in squares.

RUM BALLS

Mrs. Ernest Hotz

40 vanilla wafers	1 c. nuts
2 T. cocoa	2 shots rum <u>or</u> whiskey
4 T. syrup	

Crumble 40 vanilla wafers, add 2 T. cocoa and 4 T. syrup, 1 c. nutmeats, 2 shots rum or whiskey. Roll in small balls, then in powdered sugar. Let stand in refrigerator overnight.

NUT ROLLS

Mabel Werbach

3 c. sugar	3/4 c. hot water
1 1/8 c. corn syrup (white)	2 egg whites

Boil all but egg whites until it threads (242°). Pour over beaten whites and continue beating until stiff enough to make rolls. Let stand 1 day or until firm enough to handle to dip in caramel.

CARAMEL:

2 lbs. white sugar	1 qt. sweet cream
1 1/2 lbs. corn syrup <u>or</u> 1 1/2 c.	

Add enough cream to dissolve sugar and syrup. Boil until it is thick. Add rest of cream and boil to hard ball stage. (A good firm ball is hard enough to dip nicely.) Use care in boiling not to scorch. Dip rolls in hot caramel and roll in nuts. Put on wax paper to cool and become solid.

DATE ROLL

Ettwoyle Sanders

4 c. sugar	1 c. milk
1 lb. dates (chopped)	1 tsp. vanilla
1 c. English walnuts	1 T. butter

Mix ingredients in large kettle and boil for 8 min. Stirring constantly. Remove and cool. Beat until thick. Shape into loaf, on waxed paper dusted with powdered sugar. Roll up. Slice when ready to eat.

DATE NUT ROLL CANDY

Sue Menzer

2 c. sugar	1 c. English walnuts
1 c. milk	1 c. dates
1/4 c. butter or oleo	

Boil in heavy pan; sugar, milk and butter until it forms a soft ball. Stir frequently. When mixture forms a soft ball add dates and let boil until mixture leaves the sides of the pan. Remove from fire and add 1 c. of chopped walnuts. Stir until quite firm. Place in wet towel and roll in long roll. Place in refrigerator until completely cool. Slice as needed. Always keep remaining candy in refrigerator.

COCONUT-PECAN BON BONS

Betty Jane Scott

2 lbs. powdered sugar (sifted)	1 can Eagle Brand sweetened condensed milk
1 can plus 1/4 c. Angle Flake coconut	3 c. pecans or any nutmeats (chopped fine)

Mix thoroughly, make into balls and chill until very cold.

Place in double boiler:

1 large pkg. semi-sweet chocolate chips
4/5 cake paraffin

Use tooth pick to dip balls in chocolate coating. Keep chocolate over boiling water while dipping. Recipe will make 200 pieces. It is very rich so make scimpy balls.

CHOCOLATE CHIP FUDGE

Mrs. Ronald A. Lenz

4 c. sugar	1 c. evaporated milk
2 sticks oleo	

Boil together to soft boil stage. Add:
1 pt. Marshmallow Creme
1 large pkg. chocolate chips
Pour into buttered dish.

1 tsp. vanilla

1 c. nuts

GERMAN CHOCOLATE FUDGE

Cele Herring

4 1/4 c. sugar	1 bar German sweet chocolate
1 tall can evaporated milk	1 pkg. chocolate chips
1/8 lb. butter or oleo	1 c. nuts
16 marshmallows	1 T. vanilla

Bring sugar, milk and butter to a slow rolling boil for 10 min. or until it forms a soft ball. Watch closely. Remove from stove and stir in marshmallows, chocolate chips, and chocolate bar. Beat until dissolved. Add the vanilla and nutmeats and beat until it begins to harden. Pour into buttered pan and cut in squares. Store in metal containers when cool.

MILLION-DOLLAR FUDGE

Miriam Hunter, Betty Jane Scott

4 1/2 c. sugar	2 T. butter or oleo
Pinch salt	1 tall can evaporated milk
Boil for 6 min.	
12 oz. semi-sweet chocolate	1 pt. Marshmallow Creme
12 oz. German sweet chocolate (3 bars)	

Put in large bowl. Pour boiling syrup over ingredients in bowl. Beat until chocolate is all melted. Add 2 c. chopped nutmeats if desired. (Black walnuts are good if you like them), and pour into pan (13 1/2x9 1/2x1/2 cookie sheet). Let stand a few hrs. before cutting. Store in tin box.

QUICK AND EASY FUDGE

Isa McDonough

4 c. sugar	1 c. water
4 T. cocoa	
Boil for 3 min.	
2 c. flour (scant)	4 T. peanut butter
1 stick oleomargarine	2 tsp. vanilla

Boil the sugar, cocoa and water for 3 min. Blend like pie crust the flour, oleo and peanut butter. Combine with boiled mixture and beat until smooth. Put on buttered sheet to cool.

CARAMEL

2 lbs. white sugar
1 1/2 lbs. corn syrup
Add enough cream to soft boil to dissolve sugar and
firm ball is hard enough to dip nicely.
is thick. Add rest of
firm ball is hard enough to dip nicely.
to scorch. Dip rolls in hot caramel and roll in
paper to cool and become solid.

BUTTERSCOTCH FUDGE

Dorothy Forbes

Mix 2/3 c. undiluted Carnation evaporated milk, 1 2/3 c. sugar, 1/2 tsp. salt in saucepan over low heat. Heat to boiling; cook 5 min., stirring constantly. Remove from heat. Add 1 1/2 c. miniature marshmallows, 1 1/2 c. butterscotch chips, 1 tsp. vanilla, 1/2 c. chopped nuts. Stir 1-2 min. until marshmallows melt. Pour into buttered 9 in. square pan. Cool; cut in squares.

MAGIC WHITE FUDGE

Mrs. Dewey Gibson

18 oz. white chocolate	Pinch salt
1 can Eagle Brand sweetened condensed milk	1 1/2 tsp. vanilla 1/2 c. nutmeats

Melt chocolate over hot water. Remove from heat and add milk. Stir until smooth. Add salt, vanilla and nuts. Turn in a greased 8 in. pan or drop with tsp. on waxed paper. Cool.

MARSHMALLOW CREME DIVINITY

Joyce Kasper

1 1/2 c. sugar	1/2 c. nuts (chopped) <u>or</u> fruit
1/3 c. water	1 tsp. vanilla
Pinch salt	1 pt. Marshmallow Creme

Boil sugar, water and salt until it forms a hard ball in water (248°-250°). Place Marshmallow Creme in a mixing bowl and stir in hot syrup. Continue stirring until slightly stiff (hold a peak). Fold in nuts and vanilla. Drop from spoon onto waxed paper or buttered plate, yield 1 1/2 lbs.

DIVINITY

Merry Krueger

2 2/3 c. sugar	2 egg whites
2/3 c. light corn syrup	1 tsp. vanilla
1/2 c. water	2/3 c. nutmeats

Stir sugar, corn syrup and water over low heat until sugar is dissolved. Cook, without stirring, to 260° on candy thermometer (or until small amount of mixture dropped into very cold water forms a hard ball). In mixer bowl, beat egg whites until stiff peaks form. Continue beating while pouring hot syrup in a thin stream into egg whites. Add vanilla; beat until mixture holds its shape and becomes slightly dull. (Mixture may become too stiff for mixer). Fold in the nuts. Drop mixture from tip of buttered spoon onto waxed paper. Makes about 3 1/2 doz. candies. refrigerate on account of egg whites. Makes 150. I use wintergreen flavoring - 2 capsules.

DIVINITY

Frances L. Rayner

3 c. sugar	1/3 tsp. cream of tartar
3/4 c. white Karo	1 tsp. vanilla
1 1/2 c. hot water	1/2 c. nuts (your choice)
3 egg whites	

Combine sugar, Karo, water; cook on high heat. When temperature reaches 242° beat egg whites till stiff. Reduce heat to medium heat, cook to 248°. Pour 1/2 of mixture on beaten egg whites. Beat constantly on medium speed. Return remaining syrup and cook to 272°. Then pour this hot mixture slowly over egg white mixture. Add vanilla, cream of tartar and nuts. Continue beating till it begins to loose its gloss. Pour into 7x10 in. baking dish. Cut into squares when completely cool.

DIVINITYMargaret Oostendorp, Nichols, Iowa,
Betty Jane Scott

3 c. sugar	1/2 c. cold water
1/2 c. white corn syrup	Whites of 2 eggs

Cook over low heat, stir only until dissolved. Cook to soft ball stage and pour 1/2 of syrup slowly into 2 stiffly beaten egg whites, beating constantly. Return rest of syrup to stove and cook to hard ball or crack stage in cold water. Add slowly to egg white mixture. Add 1 tsp. vanilla and continue beating until it looses its shine and can be dropped by spoonfuls on wax paper.

DIVINITY

Wilma Buhne

2 1/2 c. sugar	1/4 tsp. salt
1/2 c. hot water	2 egg whites
2/3 c. corn syrup	

Combine sugar, hot water, syrup and salt. Boil until a soft ball. Beat egg whites until stiff then pour boiling syrup slowly over egg whites beating constantly.

Boil the syrup until its thick
Pour and cool the candies - quick!
Pretty shapes and trimmings make
And you'll have candy that looks and tastes just great.

HEAVENLY DIVINITY

Mariel Slutts

3 c. sugar	1/2 c. nutmeats (optional)
3/4 c. water	1/2 c. white syrup
2 egg whites	1 tsp. vanilla
1/4 tsp. salt	

Cook sugar, syrup and water to boiling point over low heat. Cover pan and boil for 3 min. Uncover and cook to hard boil stage 225°. Pour over stiffly beaten egg whites from about 1 ft. above bowl. Beat until stiff enough to place on waxed paper. Add flavoring.

PINK DIVINITY

Mrs. Ronald A. Lenz

1 pkg. cherry frosting mix	1/4 c. white corn syrup
Prepare as directed.	

2 c. sugar	1/4 c. white corn syrup
1/2 c. water	

Boil sugar, water and syrup to 265°. Pour into frosting mix. Beat till frothy and ready to pour out in greased dish or drop by tsp. on waxed paper.

CREAM CHEESE PARTY MINTS

Colleen Benell Watkinson

2 oz. cream cheese	1 2/3 c. powdered sugar
1/4 tsp. flavoring	Food coloring

Have cheese soft. Add flavoring and color. Work in powdered sugar with wooden spoon. Take piece size of marble, roll in sugar and press in mold. Tap out on wax paper.

FOR CHOCOLATE MINTS:

Use 3 tsp. cocoa and 1/2 tsp. vanilla for other flavoring. Refrigerate when not using. Makes 50-60.

PROFESSIONAL MINTS

Colleen Benell Watkinson

1 lb. powdered sugar	1/4 tsp. salt
1/3 c. white syrup	1 egg white (unbeaten)
1/4 c. vegetable shortening	Flavoring
1/4 tsp. butter flavor	Coloring

Combine all ingredients except flavoring and color with wooden spoon till well blended and smooth. Add flavoring and color and mix. Then roll pieces in granulated sugar and press into molds. Let mints stand out of refrigerator overnight. Then refrigerate on account of egg whites. Makes 150. I use wintergreen flavoring - 2 capfuls.

PEANUT BRITTLE

Mrs. Martha Ridenour
Atalissa, Iowa

1 c. white syrup 2 c. sugar
2 c. water

Mix and cook to 250°. Add:
1/2 stick butter (1/4 c.)

1 lb. raw peanuts

Then cook to 300°, stirring constantly. Then add 1 T. soda and 1 T. vanilla. Pour in 6 pie tins generously buttered. Be sure and cook very slowly.

PEANUT BRITTLE

2 c. sugar 1 tsp. vanilla
1 c. white syrup 1 tsp. soda (level)
1 tsp. water 1 (13 oz.) pkg. raw peanuts

Put water, vanilla and soda in 3 sauce dishes. Mix sugar and syrup, bring to a boil, add peanuts and boil for 8 min. after it comes to a boil. Take from fire and add the water and stir well, then add the vanilla and stir, next add soda and stir. Pour in a buttered pan 11x18 in. Cool and break in pieces.

PEANUT BRITTLE

Mrs. Martin Warson

2 c. sugar Butter (size of walnut)
1 c. white syrup Tsp. vanilla (Scant)
1/2 c. water Tsp. salt (scant)
1 lb. raw Spanish peanuts 2 tsp. soda (scant)

Boil sugar, syrup and water until it forms very hard piece when dropped in cold water (285°). Add peanuts and stir constantly. Cook 10-12 min. or until mixture begins to turn brown. Add salt, butter and vanilla. Cook a little longer or until mixture becomes a little darker. Then add soda, mixture must be stirred quickly as it is removed from heat as it will foam up. Pour on a buttered cookie sheet. As it hardens loosen with a spatula.

PEANUT BRITTLE

Ula Han

2 c. sugar	1 c. butter or margarine
1 c. light corn syrup	2 c. raw or roasted peanuts
1/2 c. water	1 tsp. baking soda

In 3 qt. saucepan; combine sugar, corn syrup and water. Cook and stir until sugar dissolves. Bring to boiling; blend in butter or margarine. Stir frequently after mixture reaches syrup stage (230°). Add nuts when temperature reaches soft-crack stage (280°); stir constantly till mixture reaches hard crack stage (305°). Remove from heat; quickly stir in soda, mixing thoroughly. Pour into 2 (15 1/2x10 1/2x1 in.) baking pans. As candy cools, stretch it thin by lifting and pulling from edges with 2 forks. Loosen from pans as soon as possible; turn candy over. Break into pieces. Makes 2 1/2 lbs.

TAFFY

Mrs. Nell Magruder

1 c. sugar	1 T. vinegar
1/2 c. molasses	2 T. hot water
1/4 c. butter	Pinch soda

Combine all ingredients in a heavy saucepan and bring to a boil. Continue boiling, stirring constantly, until it forms a ball which cracks against the side of a cup when dropped in cold water. Just before removing from heat, add a pinch of soda and stir thoroughly. Pour out on buttered pan and let cool until it can be handled without burning your fingers. Butter your hands well to keep it from sticking and start pulling it. When it turns a lighter color, form in a long rope. Shape and let cool. When completely cool, break into bite size pieces.

TOFFEE

Mrs. Stanley Inhorn

3/4 c. brown sugar	1 c. nuts (chopped)
1/2 c. butter	1 c. semi-sweet chocolate morsels

Mix brown sugar and butter. Heat quickly and boil to 285° . Pour over the chopped nuts which have been spread on a greased cookie sheet. Sprinkle the chocolate morsels over the hot mixture immediately and spread as they melt. Cool thoroughly and break into pieces. This may be chilled.

CHOCOLATE NUT TOFFEE

Pat Sexton

2 c. pecans (chopped)

1 1/2 c. brown sugar

1 c. butter or oleo

1 (6 oz.) pkg. chocolate chips

Spread nuts on bottom of 9x13 jelly roll pan. Combine sugar, butter, bring to boil for 10 min. Stirring constantly. Pour immediately over nuts. Let stand a couple minutes and sprinkle chocolate chips over hot toffee. Crack when cool.

CHRISTMAS WALNUT TOFFEE

Mrs. Ralph Slaughter

1 c. butter or margarine

1 1/2 c. English walnuts (chopped)

1 c. granulated sugar

1 (6 oz.) pkg. semi-sweet

1 T. white corn syrup

chocolate morsels (melted)

3 T. water

Butter a 9x13 in. pan. Melt butter in 2 qt. saucepan. Stir in sugar gradually. Add syrup and water; cook over moderate heat, stirring occasionally to 290° on candy thermometer or until a little mixture in cold water becomes very brittle. Add 1 c. of the walnuts - cook 3 min. more, stirring constantly. Pour into pan. When cold remove from pan. Melt chocolate over hot water. Coat one side of toffee; sprinkle with chopped walnuts. Allow to set for a minute or so, then flip over on waxed paper and repeat, if desired. Break into bite size pieces. Makes about 1 3/4 lb. toffee.

CANDIED ORANGE PEEL

Mrs. Harold Fouchek

Iowa City, Iowa

2 navel oranges or

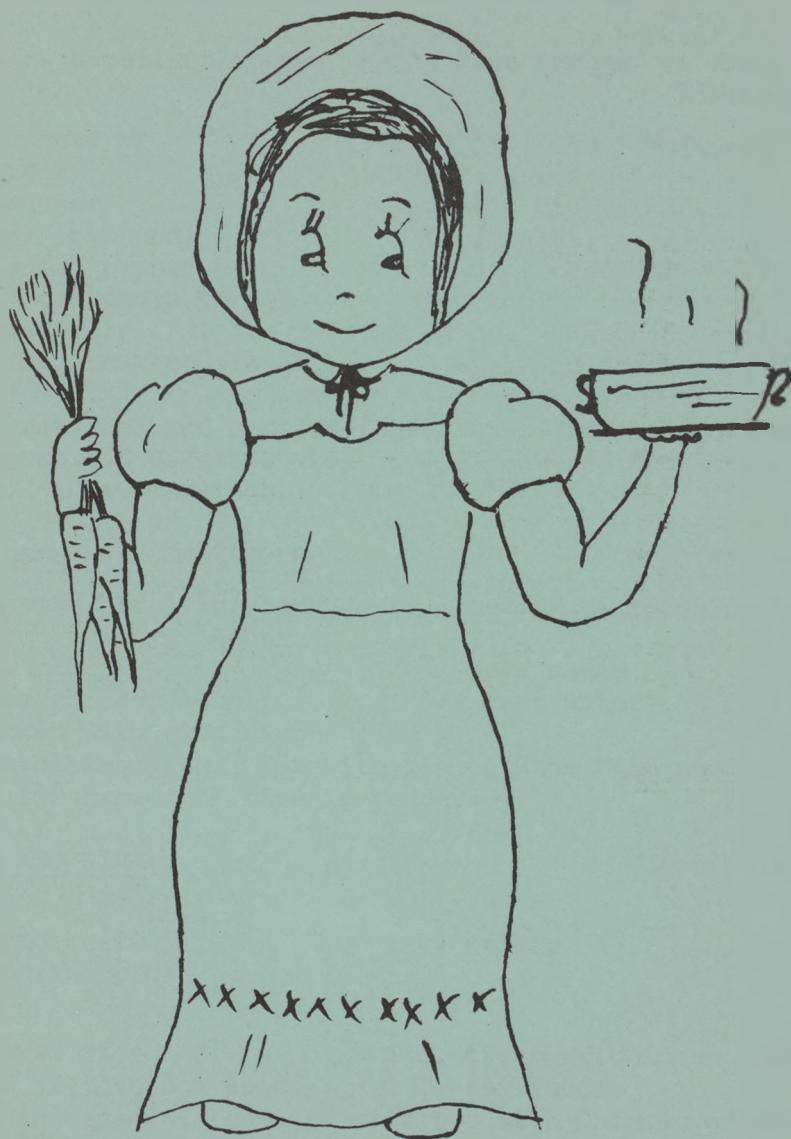
1 c. sugar

grapefruits

1/3 c. light corn syrup

Score peel of oranges into fourths; pull off sections of peel and cut each into thirds for uniformity of size. Cover strips of peel with cold water in saucepan; boil 15 min., drain. Repeat process twice, the last time cooking until peel is tender; drain. Combine sugar, corn syrup and 2 c. hot water. Stir until sugar dissolves. Add cooked peel and continue cooking 45 min., or until most of the syrup has been absorbed. Cook on lowered heat the last 15 min. and watch carefully so it will not burn. Let peel stand on wire rack until just sticky enough to hold decorations. Roll peel in granulated sugar.

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CASSEROLES & VEGETABLES

CASSEROLES

PAOLIARINI - Excellent recipe to use deer burger

Mrs. Dan Rath
Riverside, Iowa

1 lb. hamburger or deer burger	1 (8 oz.) can tomato sauce
1/2 lb. sausage	1/3 c. green olives
1 c. onions (chopped)	1 garlic clove (minced)
1 medium green pepper	1 tsp. salt
1 (12 oz.) can whole kernel corn (drained)	1 (8 oz.) pkg. Mozzarella cheese (on top)
1 (10 1/2 oz.) can tomato soup	1 (8 oz.) pkg. noodles (cooked 5 min. and drained)

Brown meat and add rest of ingredients and place cheese on top, 3 qt. casserole. Bake 350° for 35 min. covered and last 10 min. uncovered. 10-12 servings.

RICE AND HAMBURGER CASSEROLE

Mrs. Fay Watkinson

Brown together 1 lb. hamburger, 1 medium diced onion and 1 c. chopped celery. Add:
 1/2 c. raw rice 3 T. soya sauce
 1 can cream chicken soup 1 1/2 cans water
 1 can chicken with rice soup

Put in baking dish. Top with can of Chow Mein noodles. Bake at 325° 1 1/2 hrs. till rice is tender.

HAMBURGER AND RICE

Betty Jane Scott

Brown:

1 lb. ground beef	1 c. celery
1 c. onion (chopped)	

Add:

1 c. uncooked rice	1 c. cream of chicken soup
1 c. cream of mushroom soup	1 T. soy sauce

Place in casserole and sprinkle top with Chinese noodles.

Bake at 375° for 45 min.

Layer on top. In a small bowl combine tomato sauce, catsup, Worcestershire sauce and blend well. Pour over cheese. Separate biscuits and arrange in rows on top of sauce. Bake 20-25 min. or until biscuits are baked through and tops are nicely browned. Serves 4 or 5.

HAMBURGER CASSEROLE

Mrs. Henry Riggan

- 1 lb. hamburger
 1 onion (chopped)
 1 can cream of chicken soup
 1 soup can milk
- 2-3 potatoes (diced)
 2-3 carrots (sliced)
 Salt and pepper (to taste)

Brown hamburger and onion. Combine all remaining ingredients with meat. Bake at 350° for 2 hrs. Makes 4-6 servings.

TATER-TOT HOT DISH

Mrs. Ronald Schomberg

- 1 pkg. frozen Tater Tots
 1 lb. hamburger
 1 can mixed peas and carrots
- 1 can cream of chicken soup
 1 soup can water
 1/2 pkg. Lipton onion soup
- Brown hamburger and drain off grease. Add can of peas and carrots (drained). Add cream of chicken soup and 1 can water. Then add 1/2 pkg. Lipton onion soup. Place in a 1 1/2 qt. casserole dish and top with frozen Tater-Tots. Bake in a 400° oven for about 1 hr.

MEAT AND TATER PIE

Pat Sexton

- 2 sticks pie crust
 1 lb. ground beef
 1/2 c. milk
- 1/2 envelope dry onion soup
 Dash pepper
 Dash allspice
- 12 oz. pkg. of loose packed frozen hash brown potatoes.
- Prepare pie crust mix according to directions. Roll out two 9 in. pie crusts. Line 9 in. pie plate with pastry. Combine meat, milk, soup mix and spices. Mix lightly, and lightly pack into the pastry lined pie plate, top with potatoes. Adjust top crust. Seal and flute edges. Cut slits for steam to escape and bake at 350° for about an hour or until crust is brown. Serve with warm catsup.

CHOP SUEY CASSEROLE

Mrs. Martin Wasson

- 2 lbs. hamburger
 1 large onion (cut fine)
 1 c. celery
 (parboiled 5 min.)
- 1 can cream mushroom soup
 1 can chicken rice soup
 2 T. soy sauce
 1 pkg. frozen mixed vegetables
- Brown hamburger and onion. Mix well with other ingredients. Bake 1 hr. at 350°. Serve with 1 can Chinese noodles spread on top.

MOCK CHOW MEIN

Mrs. Martin Warson

- 1 lb. ground beef
 2 c. celery (chopped)
 Small onion
 1 c. instant rice
 1/4 c. soy sauce
- 1/2 tsp. salt
 2 c. water
 1 can cream of mushroom soup
 1 can cream of chicken soup

Brown meat and onions. Add remaining ingredients and bake at 350° for 1 1/2 hrs.

SHIPWRECK

Mrs. Howard Shaw

- 1-1 1/2 lbs. hamburger
 1/8 c. celery (onion as desired)
 1 can seasoned green beans
 2 medium potatoes
 2 medium carrots
 1 can tomato sauce
- 1/2 c. rice (uncooked)
 1 c. egg noodles
 1/4 lb. cheese
 Chinese noodles
 Parmesan cheese

Cook until slightly brown; hamburger, onion, and celery. Drain off fat. Cook noodles according to directions and drain. Add to hamburger mixture green beans, rice, tomato sauce, thinly sliced potatoes and carrots and noodles. Place in a 13x9x2 in. baking dish and bake until vegetables are done, about 60 min. at 350°. Top with cheese and return to the oven until melted. Sprinkle with Chinese noodles and Parmesan cheese. Serve piping hot.

HAMBURGER COBBLER

Mrs. Randy Marcoot

- 1 T. vegetable oil
 1 1/2 lb. ground beef
 1 T. salt
 1/4 tsp. pepper
 1 clove garlic (minced)
 1 small onion (chopped)
- 6 slices process Pimiento cheese
 18 oz. can tomato sauce
 3 T. catsup
 2 T. Worcestershire sauce
 1 (8 oz.) pkg. refrigerator buttermilk biscuits

Heat oven to 425°. Heat oil in a large skillet over moderate heat 250°. Add beef, salt, pepper, garlic and onion; cook stirring occasionally until meat is browned. Place mixture in the bottom of a shallow 1 1/2 qt. baking dish. Arrange cheese slices in a layer on top. In a small bowl combine tomato sauce, catsup, Worcestershire sauce and blend well. Pour over cheese. Separate biscuits and arrange in rows on top of sauce. Bake 20-25 min. or until biscuits are baked through and tops are nicely browned. Serves 4 or 5.

HAMBURGER AND RICE CASSEROLE

Hester Larew

- 1 lb. hamburger
 1 medium onion (chopped)
 1 c. celery (chopped)
 1 c. cooked rice

- 1 can mushroom soup
 1 can chicken or tomato soup
 1 T. soy sauce
 Chinese noodles

Brown hamburger, onion and celery. Place in casserole with rice, soups and sauce. Top with Chinese noodles and bake 45 min. at 325°.

TATER TOT CASSEROLEMrs. Frances Hudson
Columbus Junction, Iowa

- 1 lb. hamburger (cooked and
drained)
 1 onion (chopped)

- 1 can peas (drained) or 1 pkg.
frozen (do not cook)
 1 c. cream celery soup (undiluted)

Put the above ingredients in casserole, greased, in layers in order given, and top with frozen Tater Tots. Bake 40 min. in 350° oven.

TATER TOT CASSEROLE

Grace Elliott

- 1 lb. hamburger

Brown, cook till fat can be drained. Put in bottom of large casserole:

- 1 layer onions (chopped)
 1 layer brocolli (chopped)
 or peas

- 1 can mushroom soup
 1 can cream of chicken soup

Cover with Tater Tots. Bake at 350°-375° for 1 1/2 hrs. Can be reheated or frozen.

AUTUMN APPLE CASSEROLEMrs. Robert Kirkpatrick
Nichols, Iowa

- 1 or 1 1/2 lbs. hamburger
 1 onion
 1 green pepper
 1 can tomato soup

- 2 T. salad mustard
 1 can pork and beans
 2 or 3 apples

Cook the first 3 ingredients, drain off fat. Place all in a greased casserole, slicing the apples thinly and dotting the top with butter. Salt and pepper. Bake 350° for 1/2 hr.

QUICK HAMBURGER CASSEROLEJudy Grecian
Solon, Iowa

Brown 2 lbs. hamburger with onion, salt and pepper. Put hamburger in a shallow casserole dish. Combine 1 can undiluted cream of mushroom soup and 1 can undiluted cream of celery soup. Pour this mixture over hamburger. Put a small box of Tater Tots on top. Add salt and pepper. Brown in 350° oven for 25 min. Serves 4-6.

RICE HOT DISH

Mrs. Roy Kelch

1 lb. ground beef	1 can broken pieces mushrooms
1 c. celery (cut up)	1 large onion
2 T. soy sauce	2 c. boiling water
1 can mushroom soup	1 c. uncooked Minute Rice

Brown onion and ground beef. Add remaining ingredients. Bake for 1 hr. or more in slow oven - last 1/2 hr. put 1/2 can Chinese noodles over top and dot with butter. If not enough liquid while baking add milk occasionally.

HAMBURGER CASSEROLE

Orpha Pearson

1 lb. hamburger	1 can cream of mushroom soup
4 medium potatoes (raw)	1 can cheese soup

Cook hamburger in small amount of shortening and small onion, salted to taste until brown. Drain and place meat in bottom of casserole. Add 1 can of mushroom soup diluted with 1/2 can of water. Alternate with potatoes diced or sliced. Over this pour 1 can of undiluted cheese soup (do not stir). Bake at 325° in covered dish 1 hr. or until potatoes are done.

SEVEN LAYER CASSEROLE

Barbara Jo Mills

1 c. uncooked rice	4 strips bacon
1 c. corn or 1 can	1/2 c. water
1 lb. hamburger (browned)	1/2 c. onion (chopped)
2 cans tomato sauce (small)	

Place rice in bottom of greased casserole, then corn, salt and pepper. Pour 1 can tomato sauce and 1/4 c. water over that. Add layer of green pepper (if desired) and onion and the hamburger. Spread with other can tomato sauce and 1/2 c. water. Top with bacon strips. Bake 1 hr. 350°.

HAMBURGER CASSEROLE

Mrs. Earl W. Harr

1 lb. ground beef or hamburger Potatoes (thinly sliced)
 1 pkg. onion soup mix (mix well) 1 can chicken gumbo soup
 Roll into 1 in. balls (no larger). Fry until browned.
 Put in bottom of casserole. Put thinly sliced potatoes on top to
 top of casserole. Cover with 1 can chicken gumbo soup. Cover
 with foil and bake 1 hr. at 350°.

EASY AND HEARTY CASSEROLE

Mrs. James Harney

1 lb. hamburger Browned with 1 chopped onion, salt and pepper. Cook and drain.
 Add:
 1 c. pork and beans 1 c. macaroni (measure uncooked)
 1 c. catsup
 Mix, put in casserole and bake covered about 1/2 hr. 325°-350°.

CHEESY BEEF PIESandy Sexton
Fort Walton Beach, Florida

1 lb. ground beef	1/4 tsp. dried oregano (leaves crushed)
1/2 c. onion (chopped)	2 pkg. crescent rolls (8 rolls in each, refrigerated)
1 (8 oz.) can tomato sauce	3 eggs (I only use 2)
1 (3 oz.) can mushrooms chopped, drained, 1/2 c.)	6 slices sharp process American cheese
1/4 c. parsley (snipped)	

In skillet brown beef and onion; drain. Stir in next 4 ingredients and 1/8 tsp. pepper; set aside. Unroll 1 pkg. of rolls. Place the 4 sections of dough together, forming 12x6 in. rectangle. Seal edges together. Roll to 12 in. square. Fit into 9 in. pie plate; trim. Separate 1 of the eggs, set yolk aside. Beat egg white with remaining 2 (or 1) eggs. Spread half over dough. Spoon meat into shell. Arrange cheese slices on top; spread remaining egg mixture over cheese. Mix reserved yolk and 1 T. water, brush lightly on edge of pastry. Reserve remaining. Roll second pkg. of rolls to 12 in. square as before. Place on top of filling. Trim, seal, flute edge; cut slits for escape of steam. Brush with remaining egg yolk mixture. Bake at 350° for 50-55 min. Let stand 10 min. then cut.

HAMBURGER-CHINESE NOODLE CASSEROLE

Erna Moeller

- 1 lb. hamburger
 1 can condensed cream of mushroom soup
 1 can condensed tomato soup

1 large can Chinese noodles
 1 small can sliced mushrooms

Brown hamburger and season as usual. Drain grease and mix other ingredients together with hamburger. Put in an ungreased casserole dish and top with cheese strips. Bake at 350° 25-30 min.

DRIED BEEF CASSEROLE

Mrs. Dorothy Davis

- 2 c. uncooked macaroni
 1/4 lb. dried beef
 4 hard boiled eggs
 2 cans mushroom soup

2 c. milk
 1/2 lb. longhorn cheese
 1 small onion (chopped)

Add a pinch of dry mustard, oregano and basil. Put in 13x9x2 pan and bake 1 hr. in 350° oven.

HAMBURGER QUICK

Pat Sexton

- 2 lbs. hamburger
 1 onion (chopped)
 1 can condensed chicken rice soup
 1/8 tsp. pepper

1 can condensed mushrooms
 soup

Combine hamburger, onion and break up loosely until cooked. Combine all ingredients in a casserole and stir well. Bake 1 hr. at 350°.

GERMAN SKILLET DINNER

Isa McDonough

- 1 T. butter
 1 (14 oz.) can sauerkraut
 2/3 c. uncooked rice
 1 medium onion (chopped)

1 lb. ground beef
 1 1/4 tsp. salt
 1/4 tsp. pepper
 2 (8 oz.) cans tomato sauce

In large skillet heat butter. Spread sauerkraut over butter. Sprinkle with rice and onion. Top all with uncooked ground beef, salt, pepper and tomato sauce. Cook covered over low heat 25-30 min.

GROUND BEEF CHOP SUEY

1/2 c. rice (Uncle Ben's)
 2 small onions
 1 lb. ground beef or more
 1 can mushroom soup
 1 can water

1 can mushrooms (add juice)
 1 bunch celery (cut up)
 (can vary to suit taste)
 5 T. soya sauce

Brown meat and onions. Then mix all ingredients together.
 Bake in casserole (no cover) for 1 1/2-2 hrs. at 350°.

NOODLE CASSEROLE - Serves 6

2 c. uncooked noodles

Salted water

Cook.

1 lb. hamburger

1 small onion

Fry.

2 eggs (beaten)

1/2 c. American cheese (grated)

1 c. cottage cheese

1 can cream soup (celery or
 chicken or mushroom)

Mix together meat, soup and cheese's, then stir in eggs and
 noodles. Mix well. Pour in buttered casserole. Sprinkle some
 grated cheese on top. Bake 1/2 hr. in 350° oven. Use 2 qt.
 casserole.

BEEF MACARONI BAKE

1 lg. hamburger

1/2 c. catsup

2 eggs

1/3 c. milk

1 tsp. salt

1 T. onion (minced)

1 (14 oz.) pkg. macaroni and
 cheese deluxe dinner

1/2 c. garlic croutons

Mix hamburger, catsup, eggs, onion, milk and salt together in
 bowl. Cook macaroni according to directions on pkg. Mix in only
 1/2 of the cheese sauce. Pour into casserole dish. Top macaroni
 with hamburger mixture. Dot with remaining cheese sauce. Sprinkle
 with croutons. Bake in uncovered dish for 35-40 min. at 350°.

Maureen Klebe

Mrs. Charles Mullinix

Sue Menzer

LOW CALORIE CASSEROLE

Eleanor Brandrup

- 1 medium head cabbage
(shredded)
1 medium onion (chopped)
1 lb. hamburger

1 can tomato soup
1/2 can water
Salt and pepper

Crumble hamburger and cook a little with the onion, salt and pepper. Layer it in a 1 1/2 qt. or 2 qt. casserole dish with the cabbage. Pour the tomato soup and water over it. Cover and bake at 350° for 1 hr.

CHILI

Susan Schomberg Anderson

- 1 lb. hamburger
1 big onion (chopped)
1 or 2 cans kidney beans

1 can tomato soup (undiluted)
1 tsp. salt
1 T. chili powder

Brown the meat and the onion in a little butter and cook till the meat is brown - about 10 min. Add everything else, then let it simmer covered for 1/2 hr.

GROUND BEEF CASSEROLE

Mrs. Clarence Jondle

- 1 c. macaroni
1 medium onion (chopped)
1/8 tsp. garlic powder
1 T. cooking oil
1 lb. ground beef
1 (4 oz.) can tomato sauce
1/2 can (12 oz.) whole kernel corn (drained)
1/2 can (4 oz.) mushroom pieces (undrained)

1/2 T. Worcestershire sauce
1 tsp. salt
1 tsp. chili powder
1/2 T. brown sugar
1/8 tsp. pepper
1/4 tsp. thyme
3/4 c. Cheddar cheese (shredded)

Cook macaroni. Pan-fry onion and garlic in oil. Add beef and cook until pink is gone. Add tomato sauce, corn, mushrooms, Worcestershire sauce, salt and pepper, chili powder and brown sugar, thyme and 1/2 c. cheese. Simmer 5 min. Combine with macaroni and pour into casserole. Sprinkle remaining cheese on top. Bake 350° uncovered 35 min.

- 1 can mushroom soup
Salt and pepper
1 tsp. paprika
3 c. hot cooked rice
Drain tuna and flake. Drain mushrooms and save liquid. Cook

Continued Next Page.

EASY BAKE CASSEROLE

Mrs. Donald L. Green

In a 9x13 in. pan loosely pack ground beef. Top with minced onion and Tater-Tots. Mix soups together and pour over top of casserole. Bake at 350° for 1 1/2 hrs.

MOCK CHOW MEIN

Mrs. Bob Dickey

1 lb. hamburger	1 can cream of chicken soup
1 c. onion	1 can mushroom soup
1 c. celery	1 small can mushrooms
1 c. rice	1/4 c. soy sauce

Brown meat, onion and celery. Simmer 20 min. Add other ingredients. Bake 350° 1 hr. - or combine and cook in electric skillet.

PIZZA CASSEROLE

Susan McDonough

2 c. cracker crumbs	1/2 c. onion (chopped)
1 lb. hamburger	8 slices cheese
1 c. tomato soup	1/2 c. milk

In greased 9x9 casserole layer of cracker crumbs, layer of cheese, crumbs, cheese. Top with browned meat and onions. Mix soup and milk and pour over top. Bake 350° for 30-40 min.

QUICK CASSEROLE

Ruby Schmitt

Place 1 lb. hamburger (just as it comes from the store or shape into a loaf if desired) in casserole. Pour 1 can cream of mushroom soup and 1/2 can onion soup over meat. Bake covered 45 min. at 350°. Potatoes may be added during last 20 or 30 min. of baking, if desired.

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

MACARONI CASSEROLE

1 c. uncooked macaroni
 1 T. onion (chopped)
 1 pkg. dried beef (chipped)
 1 c. cheese (cubed)

1 c. milk
 1 c. celery soup or cream of mushroom soup

Mix all ingredients together. Pour into greased casserole. Let stand at least 3 hrs. Bake 30 min. at 350°.

Mrs. Albert Lenz

MACARONI AND CHEESE

7 or 8 oz. macaroni
 3 qt. boiling water
 3 tsp. salt
 2 T. butter

2 T. flour
 2 c. milk
 1 tsp. salt
 1/2 lb. Velveeta cheese

Drop macaroni into rapidly boiling water. Add 3 tsp. salt and cook until tender. Turn into colander to drain, and run hot water through it. Melt butter. Blend in flour and add milk. Cook until mixture thickens. Then add salt and cheese, stirring until cheese is completely melted. Arrange macaroni and cheese sauce in layers in a buttered casserole dish. Bake in a moderate oven (350°) for 10-15 min. or until cheese sauce bubbles around the edges of the dish.

Charle Hunter

TUNA CASSEROLE

1 can cream of mushroom soup

1/3 c. milk

Put on stove and heat to boiling point. Add:

1 can tuna (flaked)

5 hard boiled eggs (cut up)

Put in baking dish and cover with crumbled potato chips.

Brown on top or heated through is long enough to bake at 350°.

Mrs. Albert Lenz

GLORIFIED TUNA

Mrs. Duane Lorack

2 (6 1/2 or 7 oz.) cans tuna
 1/2 c. onion (chopped)
 1 can mushroom soup
 Salt and pepper
 1 tsp. paprika
 3 c. hot cooked rice

3 T. parsley (chopped)
 3 T. butter
 1 (4 oz.) can mushroom pieces
 1/4 c. butter
 1 T. Worcestershire sauce
 2 T. catsup
 1 c. sour cream

Drain tuna and flake. Drain mushrooms and save liquid. Cook

Continued Next Page.

GLORIFIED TUNA (Continued).

onion and mushrooms in butter till tender. Add mushroom liquid, soup, seasonings and sour cream. Stir until blended; add tuna and heat through. Mix hot rice with parsley and butter, toss lightly. Serve as a bed for tuna mixture.

CRABBE AND SHRIMP CASSEROLE

Leona Swartzendruber

Put noodles in casserole. Add 1 can flaked crab meat and 2 cans shrimp. Add creamed mixture to casserole. Sprinkle crackers crumbs on top. Bake covered in 375° oven for 25-30 min. This may be fixed and refrigerated day before. Bake for 1 hr.

DOUBLE SHRIMP CASSEROLE

Mrs. Gerald Forbes

4 oz. (3 c.) medium noodles	1 T. onion (chopped)
1 (10 oz.) can frozen shrimp soup	1/4 tsp. salt
3/4 c. milk	1/3 c. Cheddar cheese (shredded)
1/2 c. mayonnaise	1 c. cooked shrimp (2 cans)
1/4 c. celery (diced)	

Cook noodles in water and drain. Thaw soup and combine with milk, mayonnaise, celery, onion and salt. Mix well. Stir in cheese, shrimp, and noodles. Put in greased 1 1/2 qt. casserole. Bake uncovered in 350° oven for 35-40 min.

BACON GOULASH

Betty Jane Scott

Fry 3/4-1 lb. bacon cut in 1/4 in. pieces in skillet. Pour off grease. Add:

1/2-1 small onion

1 can kidney beans

Boiled potatoes (cubed)

Tomato juice (amount depending

Macaroni (cooked)

(Will thicken as it stands)

(With chicken as it stands),
so flavors intermingle.

Make an hour or two in advance so flavors intermingle.

VEGETABLE CASSEROLE

Mrs. Ralph Slaughter

6 c. potatoes (raw, diced)	1/4 tsp. pepper
4 c. cooked ham (diced)	1 can mushroom soup
2 c. carrots (diced)	1 can celery soup
Onion (optional)	1 1/2 c. milk
1/2 tsp. salt (level)	

Combine potatoes, ham, carrots, onion, salt and pepper. Place in casserole and add mushroom soup, celery soup and milk. Bake 1 1/2 hrs. or until vegetables are done using a 350° oven. Serves 12-15.

FLEMISH PORK STEW

Betty Schnoebelen

3 lbs. lean boneless pork (cut in 1 1/2 in. cubes)	1/4 tsp. allspice
1 T. shortening	Dash nutmeg
1 1/2 c. onion (chopped)	1 c. water
1 clove garlic (minced)	1 small bay leaf
2 T. flour	2 c. celery (1 in. slices)
3 tsp. salt	2 c. carrots (1 in. slices)
1/4 tsp. pepper	8-10 small white potatoes
	2 T. parsley (chopped)

Brown pork cubes in shortening in heavy Dutch oven. Add onions and garlic; cook over moderate heat till onions are tender. Combine flour, 2 tsp. salt, pepper, allspice and nutmeg. Sprinkle over meat. Add water and bay leaf, cover and cook slowly 35-40 min. (Probably will take more water - be sure to stir once in awhile so it won't stick). Add vegetables and 1 tsp. salt; cook slowly till all is tender 30-35 min. Sprinkle with parsley when done.

ONE DISH MEAL

Mrs. Donald L. Green

4 large potatoes (sliced)	1 lb. wieners (cut up)
1 qt. canned green beans	1 small onion (diced)

Mix potatoes, green beans, wieners and onion in a 5 qt. casserole dish.

SAUCE:

2 c. milk	1/2 c. flour
1/2 lb. cheese	2 tsp. salt

Heat milk enough to melt cheese. Add flour and salt. Pour over potatoes and other ingredients. Bake at 300° or less for 2 hrs.

BROWN RICE

Ruby Cerny

1 c. rice (uncooked) 1 can beef broth
 2 T. butter or oleo 1 can water
 1 pkg. chicken noodle soup mix

Brown rice in oleo in large skillet or electric skillet. Add soup mix and the beef broth and simmer about 1 hr. or until rice is cooked. More water may be added. 1 (4 oz.) can of mushrooms (undrained) may be added if you like.

EASY RICE DISH

Mrs. Burt Carter, Leona Swartzendruber

1/2 c. raw rice	1/4 c. green pepper
1 can chicken and rice soup (undiluted)	1 (4 oz.) can mushroom pieces (don't drain)
Dash garlic salt	1-2 T. butter
1/4 c. onion (chopped)	

Combine ingredients in buttered casserole, cover and bake 375° for 45-60 min. Serves 4.

RUSSIAN HULUCEI

Nora Lorack

1 c. uncooked rice (Uncle Ben)
 1 large can sauerkraut

Place in layers in buttered casserole with a little sugar and caraway seed sprinkled between each layer. Cover with pork broth and bake until done.

NOODLES

Shirley Bell

3 egg yolks	1 tsp. salt
1 whole egg	2 c. flour (sifted)
3 T. cold water	

Beat eggs until light. Add water and salt. Stir flour in and work in with hands. Very good, have made tons of them they freeze well also.

NOODLES

Mary Lou Forbes

3 eggs	1 tsp. salt
3 c. flour	1/4 c. milk or water

Sift flour and salt. Mix egg and liquid and mix with dry ingredients. Roll out and let dry and cut.

RAISED DUMPLINGS

Mrs. Henry Brun

Toast and butter 2 slices of bread. Cut into small cubes. Do not use the crumbs. Beat 2 eggs with 1 1/2 tsp. salt. Add 1/2 c. milk warmed and 1 c. flour; beat well. Dissolve 1 tsp. granulated yeast in 1/4 c. warm milk. When soft add to above, mix well. Add 1 1/3 c. flour, stir well again. Add cubed buttered toast, mix well. Divide dough in half, knead on floured board a little to make it into a roll, sealing the edges. Let raise 1 hr. Drop each roll into boiling water, cook 20-25 min. Cut or slice with a thread while hot. Spread each slice with melted butter. May be frozen. To heat, steam over meat.

DUMPLINGS

Iva Jarrard

Muscatine, Iowa

1 c. flour	1 T. shortening
1 1/2 tsp. baking powder	1/2 c. milk
1/2 tsp. salt	

Sift flour, baking powder and salt. Cut in shortening until mixture is fine as corn meal, add milk and mix until soft dough is formed. Drop from tsp. on boiling broth, cover and cook without removing cover for 12 min. For richer dumplings use 1 egg and 1/4 c. milk.

CHICKEN RICE CASSEROLE

Jean Storm

1/2 c. butter	1 c. milk
1 can cream of chicken soup	1 1/4 c. uncooked rice
1 can cream of mushroom soup	1 pkg. dry onion soup mix
1 can cream of celery soup	

Mix soup, milk and rice in 9x12 pan. Lay cut up chicken pieces (raw) over rice, skin side up. Sprinkle onion soup mix over chicken. Pour melted butter over top. Cover with aluminum foil. Bake in 300° oven for 2 1/2 hrs. Remove cover and brown a little.

CHICKEN RICE DISH

1 chicken (cut in serving pieces)
 1-1 1/2 c. uncooked Minute Rice
 1 can mushroom soup
 1 can chicken soup

1 c. water
 2 T. green pepper (chopped)
 (optional)
 1/2 pkg. dry onion soup mix

Put uncooked rice in bottom of baking dish. Mix the soups and water and pour over rice, arrange serving pieces of chicken (skin side up) over rice and soup. Sprinkle with 1/2 pkg. of dry onion soup mix. Cover with foil and bake at 350° for 2 hrs.

CALIFORNIA CASSEROLE

2 (6 oz.) jars tomales
 2 cans mushrooms or 1/2 lb. fresh mushrooms
 2 small cans tomato sauce
 2 or 3 chicken breasts (steamed)
 1 c. rice (long cook type)
 1/2 tsp. salt
 2 c. water

2 bunches scallions (tops included)
 3 cans cream of chicken soup
 1/2 lb. sharp Cheddar cheese (grated)
 Bread crumbs (enough to cover top of casserole)
 Butter pats

Spread bottom of 4 qt. casserole with contents of the 2 (6 oz.) jars of tomales which have been sliced cross-wise. Over this put 2 cans or the fresh mushrooms, 1 small can tomato sauce, a thick layer of sliced chicken (steamed chicken breasts are good) or turkey. Next a layer of rice cooked, (made by steaming 1 c. of rice in 2 c. water and 1/2 tsp. salt for 25 min. Next layer is 2 bunches of scallions (tops included) chopped over rice, and another small can of tomato sauce. Pour 3 cans cream of chicken soup over all, inserting knife so soup will seep through. Top with 1/2 lb. grated Cheddar cheese, bread crumbs and dotted with butter. Bake 1/2 hr. at 350° or until bubbling. If made a day ahead take casserole out of refrigerator 1/2 hr. before baking.

Mary Leidabees

The only food that never goes up in price is food for thought.

Sift flour and salt. Mix egg and liquid and mix with dry ingredients. Roll out and let dry and cut.

CHICKEN NOODLE CASSEROLEEleanor Hines
Fort Madison, Iowa

2 chickens (cut up)
 1 tsp. salt
 1/4 c. celery (finely chopped)
 1/4 tsp. onion salt
 1 (10 oz.) pkg. egg noodles

1 can cream mushroom soup
 1/2 c. milk
 1/4 c. cracker crumbs
 Parmesan cheese (about 1 tsp.)

Cook chicken until tender - cool and remove meat from bones. Cook noodles in chicken broth until liquid is absorbed. Pour into 2 qt. casserole which has been lightly greased. Add 1/2 of the chicken which has been cut into good sized bites. Add drained peas. Add mushroom soup diluted with 1/2 c. milk. Add a couple sliced stuffed olives. Mix well. Sprinkle with cracker crumbs and Parmesan cheese. Bake uncovered about 30-35 min.

CHICKEN SALAD:

The remainder of the chicken can be used for a salad.
 Chicken (cut up) 4 hard cooked eggs
 1 c. celery (finely chopped) Salt and pepper

Mix with a dressing of 1 T. Miracle Whip and 1 tsp. French mustard.

CHICKEN CASSEROLE

Marie Hotz

1 (3 lb.) chicken (cooked, cut up into pieces)
 1 c. onion (chopped)
 1 1/2 c. celery (chopped)
 1 c. cheese (grated) (longhorn)

2 eggs (beaten)
 1 c. cream of mushroom soup
 4 c. Ritz crackers (crushed)
 4 c. chicken broth

Mix all together and bake at 350° until brown for about 40 min.

CHICKEN CASSEROLE

Mrs. Alfred Lennabaugh

2 c. cooked chicken (cut up)
 2 c. broth
 1 small onion (chopped)
 2 cans mushroom soup

1 pkg. Creamettes (uncooked)
 1/2 lb. cheese (shredded)
 4 hard cooked eggs (chopped)

Mix and put in refrigerator overnight. Bake at 350° 1 1/2 hrs.

ESCALLOPED CHICKEN

Florence Fix

West Liberty, Iowa

1 qt. chicken (coarsely cubed)
(chicken stewed in salted water).

GRAVY:

1 qt. broth (free from fat) 4 T. flour
4 T. chicken fat

DRESSING:

1 1/2 qt. bread (rather stale, cut in 1/2 in. pieces) 2 tsp. onion (finely chopped)
3/4 c. butter (melted) 1/4 c. cream or stock
1 1/4 tsp. powdered sage 3/4 tsp. salt
Pepper

Mix dressing lightly with fork. Method of combining - Put 1 1/2 in. layer of chicken in flat pan. Cover with dry dressing. Pour gravy made of broth over the top of the dressing. Bake in oven until dressing is slightly brown, about 35 min.

CHICKEN AND RICE CASSEROLE

Barbara Jo Mills

1 1/4 c. rice
1 can cream of mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
1 1/2 sticks oleo

1 frying chicken (cut in pieces)
Salt and pepper (to taste)
Paprika (to taste)

Mix rice and soups together. Pour into shallow casserole or baking pan. Cut 1 stick oleo into pats over rice. Lay chicken over rice. Melt remaining oleo and pour over chicken. Sprinkle with salt, pepper and paprika. Bake at 275° for 2 hrs. 30 min. Yield 6 servings.

CHICKEN AND RICE CASSEROLE

Lori Schnoebelen

1 small pkg. instant rice
1 can cream of celery soup
1 can cream of mushroom soup
1 can cream of chicken soup

1 soup can milk
1 frying chicken
1 pkg. dry onion soup mix

Grease 8x12 in. baking dish. Sprinkle uncooked rice in bottom of dish. Combine soups and milk. Pour over rice. Arrange chicken pieces on top of rice. Do not salt or flour the chicken. Sprinkle 1/2-1 pkg. (depending on amount of onion flavor desired) onion soup on chicken. Pour about 1/2 c. melted butter over top. Cover dish with foil and bake 325° for 2 1/2 hrs.

SCALLOPED CHICKEN

Mrs. James L. Harney

1 qt. boiled chicken (cube)

Put in bottom of casserole. Make a dressing of:

1 1/2 qt. dry bread crumbs 1/4 c. cream or broth

3/4 c. butter or oleo (melted) 3/4 tsp. salt

1 tsp. sage 2 T. onion (chopped)

Mix all together and put over chicken.

WHITE SAUCE:

Cook and pour over above.

1 qt. broth (skim off fat)

6 T. flour

Bake 40 min. at 350°.

CHICKEN CASSEROLE

Mrs. Forrest Ridenour

Atalissa, Iowa

6 c. bread (cubed)

Salt

3/4 c. butter (melted)

Pepper

1 tsp. sage

3 or more c. chicken broth

(thicken with flour or cornstarch
as for gravy)

Cook 2 T. (brown) chopped onion in melted butter, add sage, salt and pepper. Put bread cubes in and toss around. Put on top of the creamed chicken. Put in oven and brown in 425° about 40 min. (bottom of oven). I usually cook 2 chickens and pick meat off bones.

CHICKEN AND MUSHROOM CASSEROLE

Mrs. T. J. Sorden

36 pieces of chicken

1 large can mushrooms (drained)

(breasts, thighs, drum-
sticks)

4 T. flour

Salt and pepper

1 1/4 c. chicken broth

Paprika

6 T. sherry

3/4 c. shortening (I use
margarine and oil)

1/2 tsp. dried rosemary

Sprinkle chicken pieces with salt, pepper and paprika. Brown in shortening, and remove to casserole or shallow baking pan. Sauté mushrooms in fat. Remove all but 4 T. of the fat, sprinkle flour over fat and mushrooms, then stir in chicken broth, sherry and rosemary. Cook until thickened, then pour over chicken.

Continued Next Page.

CHICKEN AND MUSHROOM CASSEROLE (Continued).

Cover and bake at 350° about 1 hr. Makes 18 servings. This recipe may be completely prepared a day ahead and refrigerated. Allow about 15 or 20 minutes more baking time if refrigerated.

FIVE CAN CASSEROLE

Bonnabelle Rayner

1 small can boned chicken	1 small can Chow Mein noodles
1 can cream of chicken soup	3/4 c. milk
1 can chicken noodle soup	

Combine these ingredients. Place in 8x8 square baking pan. Melt 1 stick butter and cube 4 slices bread. Mix well and place on top of casserole. Bake 375° for 45 min. To make casserole larger I add more chicken and already cooked noodles, approx. 1 c.

CHICKEN-RICE CASSEROLE

Elaine Kout

1 can cream of mushroom soup	2 c. Minute Rice
1 can cream of chicken or celery	1 raw chicken (cut up)
1 can water	Pkg. dry onion soup

Combine first 4 items - mix well. Put on bottom of 8x12 pan. Place cut up raw chicken on top. Sprinkle pkg. of onion soup over chicken. Cover while baking. 350° for 1 1/2-2 hrs. Uncover last 20 min. to brown slightly.

CHICKEN SUPREME

Mrs. Marvin Hotz

4-5 lb. chicken

Taken from bone, put skin through chopper, cut other in small pieces.

6-8 c. soft bread crumbs	1/2 tsp. baking powder
1 stalk celery (diced)	1/2-2 c. milk
1 medium onion (diced)	Salt <u>and</u> pepper
1/3 c. butter <u>or</u> chicken fat	Sage
2 eggs (well beaten)	

Fry diced onions in fat along with celery. Add bread, baking powder, eggs, spices and milk. Stir all together. Put cut up chicken in 9 or 10x16x2. Press dressing over cut up chicken and ground skin on top and then broil up even. Cream of mushrooms soup on top. Bake 350° for 60 min.

CHICKEN TETRAZZINI

Mrs. Leroy Kasper
Iowa City, Iowa

1 1/2 c. 2 in. spaghetti
(uncooked) 1 1/2 c. broth or 1/2 c. boiling
water and 1 bouillon cube
2 c. cooked chicken Salt and pepper (to taste)
1/4 c. minced pimiento 1 small onion (chopped)
(if desired) 1 1/2 c. cheese (grated)

1/4 c. minced green pepper

2 c. mushroom soup (undiluted)

Cook spaghetti till tender. Mix rest of ingredients and
1/2 c. of the cheese. Put in greased 3 qt. casserole dish.
Sprinkle with remaining cheese. Bake uncovered in 350° oven for
45 min. till cheese is melted and brown. (Turkey or cooked
pheasant may be used also, I cook my meat with extra onion and
celery for better flavor).

CHICKEN CASSEROLE - This makes a large cake pan full

(Good for Large Dinners)

Marge Luckey, Riverside, Iowa

Boil large stewing hen or 2 smaller chickens until tender.
Pick meat off bones and cut in bite size pieces. Make bread
dressing seasoned with celery, onion and sage. Use your favorite
recipe. Make enough for a thick layer in a 9x13 in. cake pan at
least. Use part of the chicken broth to moisten dressing. Place
dressing in pan and layer the chicken on the top. Make topping
using the remainder of the broth with 2 c. of milk. Make a thick-
ening using about 1/2 c. flour, add to milk and broth mixture and
cook until thick. May need more flour. Beat 4 eggs, add some
of the hot gravy to the beaten eggs and stir well. Return this
to the gravy and stir constantly so the eggs do not coagulate.
Pour egg gravy over chicken and dressing. Bake 45 min. in 325°-
350° oven. Serve hot. Very good.

VEGETABLESFRIED OKRA

Dottie Willis
Clemson, South Carolina

Fresh okra (about 1 lb.

Salt

for 6 generous servings)

Vegetable oil

Corn meal

Continued Next Page.

FRIED OKRA (Continued).

Wash and slice young, tender okra pods. Salt lightly, roll in corn meal. Fry in 1/2 in. of hot oil, stirring almost constantly, until slightly brown. Lower heat to low and cover, stirring occasionally, cooking approximately 20 min. Uncover, turn heat to high and stir a few times before serving.

ZUCCHINI CASSEROLE

Mrs. Duane Lorack

2 c. stewed zucchini squash	2 eggs (lightly beaten)
1/4 c. Parmesan cheese	1 T. minced parsley
1 medium onion (minced)	1/2 c. top milk <u>or</u> cream
1/2 c. crackers <u>or</u> bread crumbs	Salt <u>and</u> pepper

Toss together. Dot top with butter. Sprinkle a little Parmesan on top and bake in hot oven. A little garlic salt gives good flavor. Bake 45 min.-1 hr.

BAKED ASPARAGUS DISH

Janice Pugh

1 tsp. salt	1/4 c. olives (sliced)
1 1/2 c. cooked asparagus (drained)	1 c. crumbed potato chips <u>or</u>
1 can cream of mushroom soup	1 c. French fried onion rings
3 boiled eggs (sliced)	

Mix asparagus, soup and salt in 1 qt. baking dish. Place eggs and olives on top of mixture. Top with potato chips or onion rings. Bake at 350° for 30 min. or until mixture is boiling and topping is brown. Serves 6 (1/2 c.)

FRENCH FRIED ONIONS - Makes 6 servings

Eleanor Hines

3 large onions	1 egg
1 c. flour (sifted)	2/3 c. water
1 1/2 tsp. baking powder	2 tsp. lemon juice
1/2 tsp. salt	Shortening <u>or</u> vegetable oil

Peel onions - cut into 1/4 in. thick slices; separate into rings. Sift flour, baking powder and salt into waxed paper. Beat egg with water, lemon juice and 1 T. shortening (melt) or oil and beat until frothy in a large bowl, stir in flour mixture just until blended. Melt shortening in fry pan to make 1 in. - heat to 375°. Dip onion rings - few at a time - drop into heated shortening - fry turning once for 3 or 4 min. until crisp. Drain on paper towel. Keep hot in preheated oven while others are cooking.

FRENCH FRIED ONIONS

2 lbs. large sweet onions

1 c. flour

1/2 tsp. salt

Peel and slice onions 1/4 in. thick. Separate into rings.

Soak in ice water about 2 hrs. Drain and dry thoroughly. Dip into batter made with above ingredients. Fry in hot deep fat (370° on frying thermometer). Drain on absorbent paper. Crisp in 350° oven.

Ula Han

1/2 c. catsup

1 c. milk

1 egg (slightly beaten)

ONION RING BATTER

Vida Wollrob

1 c. flour

1/8 tsp. salt

1 egg white

1/2 c. evaporated milk

2 T. liquid shortening

6 T. water

Mix all ingredients together. Have onions sliced and put in cold iced water for a short time before deep fat frying.

BAKED PINEAPPLE

Elsie Smid

1 (No. 2 1/2) can crushed
pineapple (3 1/2 c.)

2 T. flour (rounded)

1/4-1/2 lb. Cheddar cheese
(grated)

1/2 tsp. salt

3/4 c. sugar

Buttered crumbs

Don't drain pineapple - mix everything together and top with browned buttered crumbs. Bake 30-40 min. at 350°.

ORANGE SAUCE FOR SWEET POTATOES

Mrs. Richard Stonebarger

1 c. orange juice

3 T. butter (melted)

2 tsp. orange rind (grated)

1/2 c. brown sugar

1 T. cornstarch

1/3 c. white sugar

Mix and cook until thickened. Pour over cooked sweet potatoes. (2 lbs. or 6 medium potatoes or 2 cans vacuum packed).

SWEET POTATO CROQUETS

2 c. mashed potatoes

Add:

1 egg yolk

Salt and pepper (to taste)

2 T. milk

Celery seed

Beat all together. Mold into shape desired, dip into beaten whole egg and then roll into dried bread crumbs. Bake till brown. These can be done with white potatoes and can be done ahead and refrigerated.

GOLDEN YAMS

Lillian Norman

4 medium yams (about 1 1/2 lb.)

1/2 c. celery (finely diced)

2 T. butter or more

Salt (to taste)

9-12 apricot halves (diced,
soaked briefly in hot water)

Bake yams in a preheated 425° oven until soft 45 min. Peel and mash with butter, mix in remainder ingredients. Turn into shallow baking dish or a pie plate is fine. Return to 425° oven and bake until very hot about 15 min. Makes 4 servings.

SCALLOPED CORN

Erna Moeller, Ethel Stonebarger

2 eggs

1 c. dairy sour cream

1 (8 1/2 oz.) corn muffin mix

1/2 c. butter (melted)

1 (8 oz.) can creamed style corn

1 (8 oz.) can whole kernel corn
(drained)

Beat eggs slightly and mix all ingredients together. Bake for 30-35 min. at 350°. Spread 1 c. shredded Swiss cheese on top and bake 15 min. more. Yield: 8 servings.

BAKED LIMA BEANS

Mrs. Tony Morgan

2 c. lima beans

Soak overnight and cooked until tender, or you can use canned beans. Add:

2 tsp. salt (omit if beans
are salted)

1/2 c. molasses

1/2 tsp. dry mustard

2 T. brown sugar

1/8 tsp. pepper

1 c. sour cream

Pour in baking dish. Put 3 strips of bacon over top and bake 1 hr. at 325°.

Betty Jane Scott

BAKED BEANS

6 slices bacon (fried and crumbled)	1/2 c. catsup
2 cans pork and beans in tomato sauce (medium cans)	1 tsp. prepared mustard
1/2 c. brown sugar (firmly packed)	1 tsp. Liquid Smoke
1/2 c. mild molasses <u>or</u> 1/4 c. strong molasses	1 medium onion (quartered)

Mix together and bake 325° 1 1/2-2 hrs. or until thick and bubbly.

BEANS AND SPROUTS

Mrs. David Kirkpatrick
Northbrook, Illinois

1 (8 oz.) pkg. frozen brussel sprouts	1 medium onion (slice up and down)
1 (9 oz.) pkg. frozen French style green beans	1/2 c. cheese and garlic croutons (optional)
1/2 c. bouillon	1 c. Cheddar cheese (grated)
3 slices bacon	(optional)

Bring bouillon to boil in a 2 qt. saucepan. Add beans and sprouts, cover and simmer 6-8 min. Fry bacon until crisp, sauté onions in bacon drippings. Add bacon, onion and drippings to the vegetables. Toss lightly, pour in a qt. casserole. Bake in 450° oven for 15 min. (If using the optional ingredients, top the casserole with them before baking).

GREEN BEAN CASSEROLE

Isa McDonough

3 T. onion (chopped)	1/8 tsp. pepper
2 T. green pepper (chopped)	1 c. vegetable liquid
1 T. pimiento	1/2 c. milk
3 T. butter	1 (No. 303) can green beans (cut)
3 T. flour	1/4 c. American cheese (chopped)
1/2 tsp. salt	

Cook onion and pepper in butter until tender. Add seasonings, flour, and blend well. Add milk and vegetable liquid gradually, stirring until thick and smooth. Add cheese, pimiento, and stir well. Add beans. Heat thoroughly. Serves 6.

GREEN BEANS

2 c. green beans
 3 T. flour
 3/4 tsp. salt
 1/8 tsp. pepper
 3/4 c. liquid (can use liquid
 drained from beans)

Bring to boil, and cook until flour is cooked and serve.

SPANISH GREEN BEANS

2 c. canned green beans
 (drained)
 1 c. tomato soup
 2 tsp. sugar

3 strips bacon
 1 small onion
 1 tsp. green pepper (optional)

Fry bacon slightly, add chopped onion, pepper and soup.
 Pour over beans and bake uncovered 1 hr. at 300°.

Mrs. James L. Harney

CALICO BEANS

8 slices bacon (fry, crisp,
 drain, crumble)
 1 large onion (sauté in
 fat)

2 T. prepared mustard
 1/2 c. vinegar
 1/2 c. brown sugar
 1/2 c. catsup

Make a sauce, with the above ingredients. Drain:

1 can butter beans
 1 can kidney beans

1 can green beans
 1 (No. 2 1/2) can pork and beans

Mix together. Layer beans in large casserole with sauce.
 Bake until bubbly.

Mrs. Harry Reiss

CALICO BEANS

1/4 lb. bacon or more
 1/4 c. onion (chopped)
 1/2 c. catsup
 1 tsp. dry mustard
 1 large can pork and beans
 1 medium can red kidney beans

1 medium can large butter beans
 1 lb. or more ground beef
 1/2 c. brown sugar
 2 T. vinegar
 1 tsp. salt

Cut bacon in small pieces, brown the bacon, beef and onion
 and drain off most of the grease. Do not drain any of the beans.
 Add all the remaining ingredients. Pour into a casserole and bake
 1 1/2 hr. or longer uncovered, in 300° oven. Must be baked very
 slowly.

Mrs. Fern Hays
 Iowa City, Iowa

BROCCOLI CASSEROLE

Maureen Klebe

2 pkg. frozen broccoli
(chopped)

1/2 tsp. pepper

1 can cream mushroom soup

1 tsp. salt

1 (2 oz.) jar sliced pimiento

1/2 c. shredded American cheese

3/4 c. dairy sour cream

1 c. celery (sliced)

Combine soup, pimiento, sour cream, celery, salt and pepper. Fold this into the cooked broccoli. Transfer to a shallow buttered baking dish. Top with cheese. Bake 350° for 20-25 min. until brown on top. Do not over cook.

VEGETABLE CASSEROLE

Grace Yakish

1 box frozen broccoli

1 can mushroom soup

1 box frozen cauliflower

1/2 c. Velveeta cheese

1 box frozen brussel sprouts

Cook vegetables as directed, drain. Melt cheese in mushroom soup, pour over drained vegetables. Heat in oven 20-30 min. at 350°.

ANA PASTA

Sharon M. Huff

1 head of cauliflower

1/2 c. salad oil

2 carrots

Salt and pepper

2 stalks celery

1 tsp. oregano

1 jar olives

1/4 c. water

3/4 c. wine vinegar

Dice vegetables and combine with liquids in large skillet.

Bring to rolling boil. Continue boiling until vegetables are crispy cooked. Cool before serving.

BROCCOLI CASSEROLE

Zillah Lee Mossman

1 large pkg. frozen broccoli
(chopped, cooked)

1 small jar Cheese Whiz

2 c. cooked rice

1 can cream of chicken soup

Mix together. Place in 1 1/2 qt. casserole. Bake 20 min. at 350°.

BROCCOLI CASSEROLE

1 large bag frozen broccoli (cooked)

2 c. cooked rice

Sprinkle 2 tsp. onion flakes over this. Add 1 c. cream of chicken soup, 1 can cream of celery soup and a small jar of Cheese Whiz. Bake at 350° for 20 min. Makes a large batch. Can be put in casserole dishes and frozen for use at a later date.

SAUERKRAUT

Diane Oostendorp

Place kraut from a large can into colander and wash with cold water. Put in pressure cooker with:

1 1/2 c. water 1 tsp. salt

1/2 onion (medium size) 1 tsp. caraway seeds

Cook 10-15 min. with 3 lb. pressure. In frying pan place 1 T. and the rest of onion, along with 1 heaping T. flour. Sauté. Add about 1/3 c. sugar. Place mixture in pressure cooker and bring to boil until it thickens.

CREAMED CABBAGE

Mrs. Herman Kasper

1 small head of cabbage

Cut in 8 wedges, cook in salt water 8 min., drain. One layer of cabbage in butter casserole, 2 c. thin white sauce, 1 small green pepper grated. Put the cheese in cream sauce, 1 c. cheese grated or cut fine, 1 c. buttered bread crumbs sprinkled on top. Brown 20-25 min. in 350° oven.

ESCALLOPED CABBAGE

Martha Baumer

2 c. cooked cabbage 1/2 c. cheese (grated)

(coarsely shredded) 1 1/2 c. medium white sauce

1 onion (slightly cooked) 1 c. buttered cracker crumbs

3 T. stuffed olives (diced)

Cut the cabbage into shreds and cook with the onion diced fine for about 5 min. Not until it is done. Drain and mix in the white sauce. Add the sliced olives, being careful not to stir too much so the vegetables will be mashed. Place a layer of the cabbage mixture in a greased casserole, then a layer of crumbs, until all is used. Top with grated cheese, then crumbs. The cheese will melt and run down through the cabbage. Bake uncovered for 20 min. if things were hot when you put them in the casserole. It will take a little longer if not, but you can tell when it is nicely browned.

CABBAGE CASSEROLEMrs. Celeste Kirkpatrick
Nichols, Iowa

2 c. cooked cabbage	1 c. buttered cracker crumbs
1 onion	Salt and pepper
1 1/2 c. medium white sauce	1/2 c. cheese (grated)

Cook cabbage and onion 5 min., not done. Drain well; add the white sauce, salt and pepper. Alternate the layers of the creamed mixture with the buttered crumbs in a greased casserole bowl. Top with grated cheese. Bake in 325° oven 45 min., or until hot and lightly browned. Yield, 6 servings. This dish can be frozen before baking very nicely.

CREAMED CABBAGE

Shirley Bell

Cook 1 medium head of cabbage.

CHEESE SAUCE:

2 T. butter or shortening	1 c. shredded cheese
2 T. flour	1 large can evaporated milk
1/2 c. water	

Drain cabbage, save 1/2 c. cabbage water for cheese sauce. Pour cheese sauce over cabbage. Sprinkle with bacon or chopped fried bacon over top.

BUTTER ESCALLOPED POTATOES

Pat Sexton

1 qt. peeled potatoes (thin sliced)	1/3 c. butter
	Salt and pepper

In a 10x6x1 1/2 baking dish, put a layer of 1/3 of the potatoes in first, next add 1/3 of the butter, salt and pepper. Repeat potatoes, butter, in layers seasoning each layer until all ingredients are used. Cover with foil and bake at 425° for 40 min. During last 10 min. remove foil.

EASY ESCALLOPED POTATOES

Pat Sexton

Pare and slice into buttered casserole, allowing 1 medium potato per person. Use equal amounts of cream and water to just barely cover the potatoes (If you do not have cream, substitute milk and butter for the cream and water). Do not use flour. Bake in a 400° oven until potatoes are a light brown on top. Remove from oven, sprinkle with salt to taste and use a fork to move potatoes around. Place in oven at 350° and bake until nice and brown.

DIFFERENT POTATOES

Pat Sexton

Scoop out insides of baked potatoes that have been cut in half. Put in big mixer bowl, add a mixture of equal parts of butter, milk and sour cream, salt, cut up green onions. Mash potatoes. Return to shells. Make topping of Parmesan cheese, butter, bread crumbs. Return to oven and brown.

DELICIOUS POTATOESMrs. Celeste Kirkpatrick
Nichols, Iowa

1 1/2 c. milk	1/4 sweet red pepper <u>or</u> 1/4 c.
1 stick butter <u>or</u> oleo	pimiento
6 medium sized potatoes	5 green onions with about 3 in.
1/4 green pepper	of green
	1 tsp. salt

Melt butter in the milk. Do not boil. Grate or grind potatoes, peppers and onion. Put into 1 1/2 qt. casserole. Pour on milk. Preheat oven to 200°-250°. Bake casserole 4-6 hrs. Add more milk if necessary. Any leftovers you can fry the following day.

SCALLOPED POTATOES

Geneva Salemink

2 T. flour	1 small onion (chopped)
2 tsp. salt	1/2 lb. American cheese (grated)
2 c. milk	Ritz crackers
6 c. cold boiled potatoes (sliced)	

Melt 2 T. butter in large saucepan. Stir in flour and salt and add milk slowly stirring until sauce boils and thickens. Add potato slices, onion and cheese and mix. Put all in shallow baking dish. Sprinkle with Ritz crackers (crushed). Dot with butter. This sauce will not curdle, if used with boiled potatoes.

PATRICIAN POTATOES (Casserole)

Blanche Stonebarger

6 c. mashed potatoes (dry)	1 1/4 T. dehydrated onion
3 c. cream style cottage cheese	Pepper (to taste)
3/4 c. commercial sour cream	1/2 tsp. garlic powder

Whip cottage cheese till creamy, whip in sour cream add potatoes and garlic powder, onion, salt and bake at 300°-325° for 1 1/2 hr. Can be prepared a day or two ahead of time and kept in refrigerator.

SCALLOPED POTATOES - A Quicky Dish

Mrs. Robert Hurlbert
Muscatine, Iowa

1 can cream of chicken soup	1 1/2 T. flour
1 can potato water	Salt (to taste)
1 lump butter	

Peel and slice potatoes, what you will use. Put on to boil till good and hot. Drain. Save the water. Scatter the flour on them and stir as not to be lumpy. Add butter. Pour over this then the chicken soup diluted with potato water. Butter a baking dish. Bake in a moderate oven till done.

DELICIOUS MASHED POTATOES

Mrs. Eldon Hotz

Prepare potatoes as usual for mashing. Mash potatoes and mix in commercial sour cream and cream cheese. For moderate amount of mashed potatoes use an 8 oz. carton of sour cream and 5-6 oz. cream cheese. Add milk if needed. Sprinkle with paprika and put in oven to heat.

PARTY POTATOES

Leona Swartzendruber, Leona Mottet

8-10 potatoes	Paprika
1 (8 oz.) pkg. cream cheese	Chives (optional)
1 c. dairy sour cream	Garlic salt <u>or</u>
Butter	1 small garlic bud (chopped)

Cook potatoes, drain. Beat sour cream and cream cheese at medium speed until blended. Add hot potatoes gradually, beating constantly until light and fluffy. If too stiff add a little milk. Season to taste with garlic salt, or if no garlic bud is used season with plain salt. Add garlic and chives. Spoon potatoes into 2 qt. casserole, dot with butter, sprinkle with paprika and brown. Can be refrigerated several days before using. Put in 350° oven and bake about 1 hr. If not refrigerated, 30 min. is enough.

POTATO-PUFFS

Mrs. Dale Wieland

1 egg (beaten with fork)	1 tsp. parsley flakes
1 tsp. baking powder	1 c. mashed potatoes (good
1/2 c. flour	use for leftovers)
Garlic salt (for flavor)	

Mix together all the above ingredients. Drop by teaspoonfuls into enough hot fat for them to float. Let brown and drain on paper towel.

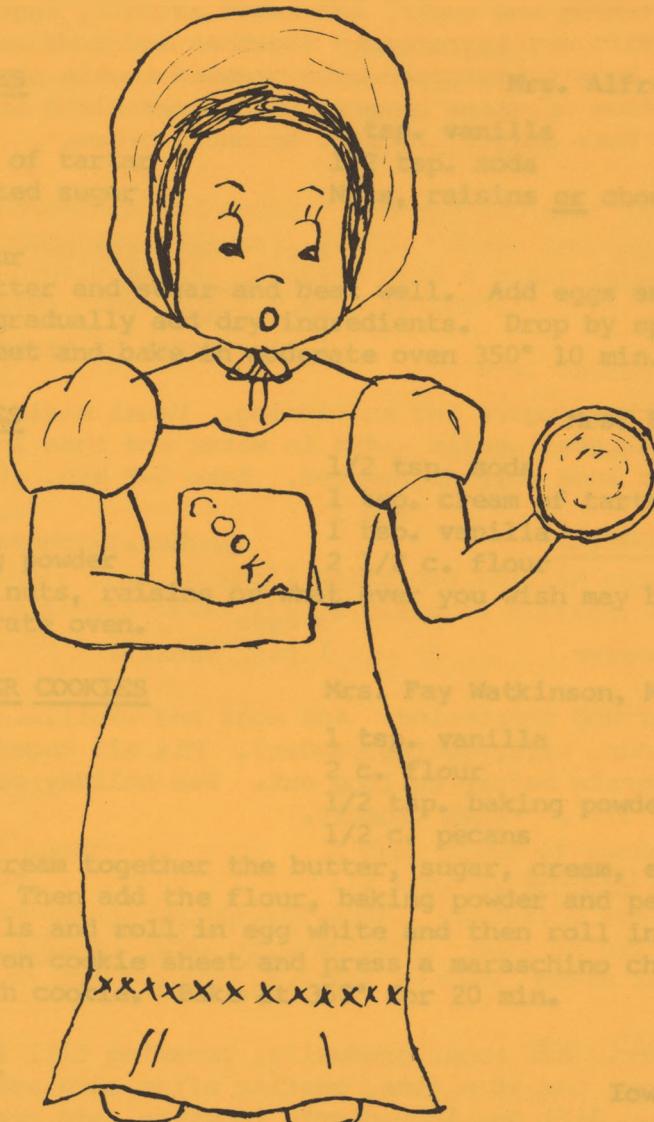
HASH BROWN POTATOES

Pat Sexton

Cook Idaho russett potatoes in skins until you can get a fork about 1/4 of the way through. Be sure not to overcook. Cool and skin. Run through ricer or shredder. Use just enough grease to keep from sticking. Sprinkle with paprika, salt and pepper. The paprika is what browns the potatoes and makes a world of difference.

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COOKIES



Mrs. Alfred Leach

vanilla

1/2 c. soda

raisins or chocolate-chips

1/2 c. flour

Cream butter and sugar. Add eggs and vanilla then gradually add remaining ingredients. Drop by spoonful on cookie sheet and bake in oven 350° 10 min.

Mrs. Fay Watkinson, Harry Krueger

1/2 c. butter

1/2 c. sugar

1 egg yolk

1 T. cream

1/2 c. pecans

Beat the cream together the butter, sugar, cream, egg yolk and vanilla. Then add the flour, baking powder and pecans. Form in little balls and roll in egg white and then roll in crushed nuts and put on cookie sheet and press a maraschino cherry in the center of each cookie. Bake 20 min.

Mrs. Leon
Iowa City, Iowa

1/2 c. butter

2 lbs. brown sugar

1 c. sugar

2 eggs (unbroken)

2 T. milk

1/2 c. baking powder

1/2 c. flour

1/2 tsp. salt

1/2 tsp. nutmeg

COOKIES

COOKIES

BUTTER COOKIES

Mrs. Alfred Lennabaugh

1 c. butter	1 tsp. vanilla
1 tsp. cream of tartar	1/2 tsp. soda
1 c. granulated sugar	Nuts, raisins <u>or</u> chocolate chips
2 eggs	
2 1/2 c. flour	

Cream butter and sugar and beat well. Add eggs and beat again; then gradually add dry ingredients. Drop by spoonful on cookie sheet and bake in moderate oven 350° 10 min.

BUTTER COOKIES

Mrs. Fay Watkinson

1 c. butter	1/2 tsp. soda
1 c. sugar	1 tsp. cream of tartar
2 eggs	1 tsp. vanilla
1 tsp. baking powder	2 1/2 c. flour

Coconut, nuts, raisins or what ever you wish may be added. Bake in moderate oven.

SWEDISH BUTTER COOKIES

Mrs. Fay Watkinson, Merry Krueger

1 c. butter	1 tsp. vanilla
1/2 c. sugar	2 c. flour
1 egg yolk	1/2 tsp. baking powder
1 T. cream	1/2 c. pecans

Mix and cream together the butter, sugar, cream, egg yolk and vanilla. Then add the flour, baking powder and pecans. Form in little balls and roll in egg white and then roll in crushed nuts and put on cookie sheet and press a maraschino cherry in the center of each cookie. Bake at 350° for 20 min.

SUGAR COOKIES

Grace Loan

Iowa City, Iowa

1/2 c. lard	2 c. flour
2 tsp. lemon extract	1 tsp. baking powder
1 c. sugar	1/2 tsp. soda
2 eggs (unbeaten)	1/2 tsp. salt
2 T. milk	1/2 tsp. nutmeg

Add flavoring. Bake 350°-400° until done.
Continued Next Page.

SUGAR COOKIES (Continued).

Cream shortening and sugar, add lemon extract, eggs, milk and mix well. Sift dry ingredients together and combine with sugar mixture. Drop by teaspoon onto greased cookie sheet and flatten with bottom of glass covered with a wet cloth or dipped in some sugar. Bake at 340° 10 min. or until brown.

SUGAR COOKIES

Ruby Cerny

1/2 c. white sugar	2 c. flour (sifted)
1/2 c. brown sugar	1/2 tsp. salt
1 c. shortening	1 tsp. soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	

Cream together sugars and shortening. Usual mixing procedure. Chill - roll into small balls - dip in water and then in sugar. Really crisp and look sort of frosted. Bake 5-8 min. at 375°.

CUT OUT SUGAR COOKIES

Mrs. Richard Stonebarger

3 c. flour	1 1/4 c. sugar
1/4 tsp. salt	3 eggs
1 tsp. baking powder	1 tsp. vanilla
1 c. shortening	

Cream sugar and shortening. Add eggs and vanilla. Sift dry ingredients (flour, salt, baking powder). Mix all together. Need not refrigerate before rolling out. Use holiday cookie cutters bake in oven at 375°. Watch closely.

GRANDMA'S SUGAR COOKIES

Rose Lungquist

1 c. butter	3 1/2 c. flour
1 1/2 c. sugar	2 tsp. cream of tartar
3 eggs	1 tsp. soda
1 tsp. vanilla	

Cream butter. Add sugar gradually, creaming till light and fluffy. Add eggs, one at a time, beating after each addition. Stir in vanilla. Sift dry ingredients together, add gradually to creamed mixture. Chill thoroughly. Roll on well floured board and cut in desired shapes. Bake on ungreased cookie sheets in moderate oven (375° for 6-8 min.).

SUGAR COOKIES (No Roll)

Mrs. Gerald Forbes

1/2 c. oleo	1/2 tsp. salt
1/2 c. shortening	1/2 tsp. soda
1 c. sugar	1 tsp. vanilla
1 egg	2 1/2 c. flour
2 T. milk	

Cream shortenings and sugar. Add egg and milk and beat well. Beat in all other ingredients. Chill. Shape into balls and put on ungreased cookie sheet. Flatten with a glass (greased bottom) dipped in sugar. Bake about 8 min. at 400°.

SUGAR COOKIESMrs. Celeste Kirkpatrick
Nichols, Iowa

1 c. oleo	1 tsp. cream of tartar
1 c. sugar	1 tsp. soda
2 1/2 c. flour	1 egg

Vanilla or walnut flavoring

Mix together, roll in small balls and roll in sugar. Put on greased cookie sheet, press with a glass to flatten, and bake about 10 min. in a 325° oven.

SUGAR COOKIES

Mrs. Earl W. Harr

1 c. butter	2 tsp. vanilla
1 c. shortening	4 c. flour
1 c. sugar	1 tsp. soda
1 c. powdered sugar	1 tsp. cream of tartar
2 eggs	1/2 tsp. salt

Cream shortening, sugars and eggs. Gradually add sifted dry ingredients. Chill 2 hrs. or overnight. Roll in balls, then in sugar. Bake on greased cookie sheet 10 min. Makes 100 cookies.

SUGAR COOKIES

Mrs. Clarence Jondle

1 c. sugar	4 1/2 c. flour
1 c. powdered sugar	1 tsp. cream of tartar
1 c. cooking oil	1 tsp. salt
2 sticks margarine	1 tsp. vanilla
2 eggs	1 tsp. lemon flavor

Cream sugars and margarine. Add eggs and mix well. Add cooking oil. Sift dry ingredients and add to rest of mixture. Add flavoring. Bake 350°-400° oven 10-12 min. or until done.

BUTTERMILK SUGAR COOKIES

Mrs. Christine Viner

2 c. sugar	3 1/2-4 c. flour (sifted)
1 c. oleo	2 tsp. soda
2 eggs	1/2 tsp. salt
2 tsp. vanilla	Powdered sugar frosting
1 c. buttermilk	

Cream together shortening and sugar. Beat in eggs. Add vanilla to buttermilk and add this to creamed mixture alternately with the dry ingredients. Dough should not be stiff but easy to handle. Chill dough overnight. Roll out on floured board to 1/2 in. thick. Cut with large cookie cutter and bake until golden brown around the rims. About 12 min. in 375° oven. When cool frost with powdered sugar icing.

SUGAR COOKIES

Shirley Bell

1 c. granulated sugar	2 tsp. vanilla
1 c. powdered sugar	1 tsp. cream of tartar
1 c. margarine	1 tsp. soda
1 c. salad oil	5 1/4 c. flour
2 eggs	

Refrigerate overnight. Bake at 350°. Roll in small balls and flatten with glass dipped in granulated sugar. Make them small they will be crisp.

SUGAR COOKIES

Mrs. M. J. Forwald

1 c. butter or margarine	1 tsp. vanilla
1 c. shortening	1 tsp. soda
1 c. powdered sugar	1 tsp. cream of tartar
1 c. granulated sugar	4 c. flour (sifted)
2 eggs	

Cream butter, shortening and sugars; add eggs and flavoring. Stir in remaining ingredients. Roll dough into balls about size of a walnut; dip bottom of drinking glass into water (once) then into sugar; press balls flat with glass. Sprinkle with colored sugar. Bake at 375° 12 min. or until done.

Ruby Cerny

SUGAR COOKIES

1 c. butter or oleo

2 c. sugar

Cream together.

2 eggs

1 tsp. vanilla

2 2/3 c. flour (unsifted)

1 tsp. soda

1 tsp. cream of tartar

1 tsp. salt

Mix well - then chill a good hour. Make into small balls, then roll in sugar and bake on greased cookie sheet in moderate oven (about 375°). Be careful not to over bake.

OATMEAL CRISPIES

Mrs. Edwin Westfall

1 c. shortening

1 1/2 c. enriched flour (sifted)

1 c. brown sugar

1 tsp. salt

1 c. granulated sugar

1 tsp. soda

2 eggs (well beaten)

3 c. quick cooking oats

1 tsp. vanilla

1/2 c. nuts (chopped)

Thoroughly cream shortening and sugars; add eggs and vanilla; beat well. Sift dry ingredients; add to creamed mixture. Add oats and nuts. Mix well. Shape in rolls, chill thoroughly. Slice 1/4 in. thick. Bake on ungreased cooky sheet in oven (350°) 10 min., makes 5 doz.

OATMEAL COOKIES

Ada Cook

1 c. brown sugar

1/4 tsp. salt

1 c. white sugar

1 tsp. cinnamon

1/2 c. butter

2 c. flour

1/2 c. lard

1 tsp. vanilla

2 eggs

1 c. coconut

2 c. oatmeal

1/2 c. nuts

1 tsp. baking powder

1 tsp. soda

Cream sugars and shortening. Beat in eggs. Add dry ingredients, vanilla, coconut and nuts. Drop by teaspoonsful on greased cookie sheets. Bake at 375° 10-12 min.

My Mother has a cookie jar
Upon the pantry shelf.
Whenever I get hungry
I go and help myself.

OATMEAL CRISP

Josie Hotz

1 c. shortening
 1 c. brown sugar
 1 c. white sugar
 1 tsp. vanilla

3 c. quick oatmeal
 3/4 c. coconut
 1/2 c. nuts
 2 eggs

1 1/2 c. flour sifted together with 1 tsp. soda and 1 tsp. salt. Mix shortening and sugars till fluffy. Then beat in eggs. Add flour mixture, oatmeal, nuts and coconut. Drop on oiled cookie sheet and bake in 350° oven until browned.

OATMEAL ICEBOX COOKIES

Eileen Solomon

1 c. shortening (scant)
 1 c. white sugar
 Cream then add:
 2 eggs (beaten)
 1 tsp. vanilla
 1 1/2 c. flour

1 c. brown sugar
 1 tsp. salt
 1 tsp. soda

Sift flour, salt and soda together then mix with 3 c. oatmeal, 1 c. nutmeats (chopped). Add dry mixture to creamed mixture. Shape into rolls the size of a dollar. Should make 3 rolls, each should make about 15 cookies, use a very sharp knife to a roll. Make sure they have chilled 24 hr. before using. Bake at 375° for 8-10 min. Watch closely as they burn easily.

DELICIOUS OATMEAL COOKIES

Mrs. Harold Yakish

1 1/2 c. sugar
 1 egg
 Mix together:
 1 T. vinegar
 1 tsp. soda (heaping)
 Add to beaten egg mixture.
 2 tsp. vanilla
 Pinch salt
 1/2 tsp. cinnamon
 2 1/2 c. oatmeal
 2 c. flour

1/2 c. Crisco

2/3 c. milk

1 pkg. Nestle's chocolate chips

1 pkg. butterscotch chips

1 c. nutmeats

Drop by tsp. on oiled (lightly) baking sheets. Add the chips and nuts by hand. Let stand about 10 min. before baking (optional). Bake at top of oven 425° for 10-12 min. Have them thick enough so they form little mounds when baked. (Not flat).

OATMEAL RICE KRISPIE COOKIES

1 c. shortening

1 c. sugar

1 c. brown sugar

2 eggs

2 c. flour

2 c. oatmeal

Cream shortening and sugars, add eggs and vanilla. Sift flour, soda, salt, baking powder and add oatmeal. Combine dry ingredients with creamed mixture and add Rice Krispies and coconut. Bake on ungreased cookie sheets at 350° for 8 or 10 min. Chocolate chips may be used instead of coconut.

Mrs. Carol Johnson

1/2 tsp. baking powder

1/2 tsp. salt

1 tsp. soda

1 tsp. vanilla

2 c. Rice Krispies

1 c. coconut

OATMEAL COOKIES

2 c. sugar

1 c. shortening

3 eggs

2 c. oatmeal

2 c. flour

1 tsp. soda

Drop with a tsp. full on a well greased pan. Bake about 10 min. in a 350° oven.

Mrs. Ernest Petru

1 c. sugar

1 c. shortening

1/4 tsp. salt

1 tsp. vanilla

1/2 c. nuts

OATMEAL COOKIES

1 1/2 c. flour (sifted)

1/2 tsp. salt

1 tsp. baking powder

1 tsp. soda

2 c. brown sugar (firmly packed)

Sift flour, salt, baking powder and soda together 3 times.

Cream brown sugar and shortening. Add beaten eggs, vanilla and beat well. Stir in sifted ingredients and rolled oats. Chill dough. Form into balls the size of walnuts. Roll in powdered sugar until heavily coated. Place 2 in. apart on greased cookie sheet. Bake at 375° 8-10 min. or until golden brown. Can be topped with a walnut before baking. Makes 5-6 dozen cookies.

Mrs. Martin Warson

1 c. shortening

2 eggs (beaten)

1 tsp. vanilla

3 c. quick cooking rolled oats

OATMEAL BARS

2 sticks oleo

1 c. brown sugar

1 c. white sugar

2 eggs

1 tsp. vanilla

Mix and spread evenly on jelly roll pan. Bake 30 min. at 350°. Frosting for oatmeal bars:

Brown or melt 5 T. butter or oleo (not to hot). Add 1 1/2 c. powdered sugar and vanilla to taste. Add enough milk to spreading consistency. Spread over warm bars.

SOFT OATMEAL COOKIES

Mrs. Hilma Eden

3/4 c. shortening

1 c. sugar

1 egg

1 c. mashed bananas

1 tsp. salt

1 tsp. vanilla

3/4 tsp. cinnamon

1/2 tsp. soda

1/2 tsp. nutmeg

1 1/2 c. flour

1 1/2 c. quick oatmeal

Combine all ingredients as for any cookie recipe and mix well. Nuts or raisins may also be added, if desired. Drop by tsp. fulls on greased cookie sheet. Bake at 375° for 12-15 min.

SUGAR COOKIES

Etta Smothers, Mrs. Tony Morgan

3 c. flour

1-2 tsp. cream of tartar

1 tsp. soda

1/2 tsp. salt

1 c. butter or Crisco

2 eggs

1 c. sugar

1 tsp. vanilla

Sift flour, cream of tartar, soda and salt. Mix with shortening until crumbly. Beat eggs and sugar until lemon color. Add vanilla and add to flour mixture. Roll in ball size of walnut. Press down with cloth over bottom of glass dipped in sugar. Bake in 350° oven until golden brown.

Drop by spoonfuls. Bake at 375° 8-10 min. or until golden brown. (Optional). Bake at top of oven 425° for 10-12 min. Have them thick enough so they form little mounds when baked. (Not flat).

Pat Sexton

SOFT MOLASSES COOKIES

Mrs. Harry Hotz

1 1/4 c. lard or fryings 1 tsp. cinnamon
 1 c. sugar 1 tsp. ginger powder
 2 tsp. soda 1 c. molasses
 1 tsp. salt 1 c. cold coffee
 1 tsp. allspice 6 c. flour (about)

Mix in order given. Roll 1/4 in. thick, cut out and bake in 350° oven.

GINGER MOLASSES COOKIES

Trula Benell, Gwen Fellner

Sift together into mixing bowl:

3 c. flour 1/2 tsp. ginger
 1/2 tsp. salt 1/2 tsp. cinnamon
 2 tsp. soda 1 c. sugar
 1/2 tsp. cloves

Add:

3/4 c. shortening 1/4 c. molasses
 1 egg

Add to dry ingredients and blend well. Shape into 2 rolls of dough. Wrap in wax paper. Store in refrigerator. When ready to bake slice 1/2 in. slices on greased cookie sheet 10-12 min. in 350° oven.

MOLASSES SUGAR COOKIES

Mrs. Maynard Rayner,

Helen Schapkohl Lenz, Iowa City, Iowa

3/4 c. shortening 2 c. flour (sifted)
 1 c. sugar 1/2 tsp. cloves
 1/4 c. molasses 1/2 tsp. ginger
 1 egg 1 tsp. cinnamon
 2 tsp. baking soda 1/2 tsp. salt

Melt shortening in a 3 or 4 qt. saucepan over low heat. Remove from heat; let cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt; add to first mixture. Mix well; chill. Form into 1 in. balls, roll in granulated sugar and place on greased cookie sheets 2 in. apart. Bake in moderately hot oven 375° 8-10 min.

1 egg, cut over top. Put back in oven about 15 min. Remove and drizzle frosting over top while frosting is thin.

FROSTING:

1/4 c. shortening 1/4 c. milk
 1/4 c. cocoa 1 c. sugar
 Boil 1 min. at rolling boil and beat.

SNACKTIME MOLASSES COOKIES

Ada Cook

1 1/2 c. flour
 3/4 tsp. soda
 1/2 tsp. salt
 1/2 c. Crisco
 3/4 c. sugar

1 egg
 1/4 c. molasses
 1/2 c. moist cut coconut
 1/2 c. walnuts (chopped)
 1 tsp. vanilla

Blend Crisco and sugar, creaming well. Add egg and molasses. Beat well. Blend in the dry ingredients. Add coconut, nuts and vanilla. Drop by rounded teaspoonful about 2 in. apart onto greased baking sheets. Bake at 375° 10-12 min. Makes 3 doz. cookies.

MOLASSES COOKIESMrs. Jo Elly
Marengo, Iowa

3/4 c. shortening
 1 c. sugar
 1/4 c. Brer Rabbit molasses
 (green label)
 1 egg
 2 tsp. soda

2 c. flour
 1/2 tsp. ginger
 1 tsp. cinnamon
 1/2 tsp. salt

Cream shortening, sugar, molasses, egg. Add flour with remaining ingredients and mix thoroughly. Chill, for an hour. Shape in balls and roll in granulated sugar. Bake on greased sheet 8-10 min. in a 375° oven.

MOLASSES CRINKLES

Mrs. Dan Gockle

3/4 c. shortening
 1 c. brown sugar
 1 egg (beaten)
 1/4 c. light molasses
 2 1/4 c. flour
 1/4 tsp. salt

2 tsp. soda
 1 tsp. cinnamon
 1 tsp. ginger
 1/2 tsp. cloves
 1/4 c. white sugar

Cream shortening and sugar thoroughly. Add egg and molasses; beat well. Add sifted dry ingredients; mix well. Chill thoroughly or overnight. Shape in balls the size of walnuts and dip one side in white sugar. Place sugared side up on greased cookie sheet 2 in. apart. Bake in moderate oven 350° for 15 min.

CHOCOLATE CHIP COOKIES

1 c. brown sugar	1 tsp. baking powder
1 c. granulated sugar	1 tsp. vanilla
1 c. shortening <u>minus</u> 1 T.	3 c. flour (unsifted)
3 whole eggs	1 c. chocolate chips <u>or</u> more
1 1/2 tsp. salt	Nuts (optional)
1 tsp. soda	

Put first 8 ingredients into large mixer bowl. Mix first on low then on high speed. Add flour, chips and nuts. Mix on low speed. Can be spooned on an ungreased cookie sheet immediately or chilled and rolled into small balls and flatten on an ungreased cookie sheet. Bake at 350° until lightly browned. Dough can be kept several days in the refrigerator.

Mrs. Ray Swanson

CHOCOLATE CHIP BARS

2 eggs	1 1/2 tsp. baking powder
1 1/2 c. brown sugar (packed)	1 tsp. salt
2/3 c. salad oil	1/2 c. nuts (chopped) (pecans)
1 tsp. vanilla	1 c. chocolate chips
1 1/2 c. flour	

Beat egg until thick and foamy. Gradually add the sugar and continue beating until well blended. Add oil and vanilla. Mix well. Add the flour, baking powder and salt which have been sifted together. Fold in the pecans and chocolate pieces. Spread in a greased 11x15 in. pan. Bake at 350° for 25 min. Cool, cut in 1x3 in. bars. Yield 30 bars.

Doris Gerot

CHOCOLATE CHIP MARSHMALLOW BARS

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

Add:

2 c. flour	1 (6 oz.) pkg. chocolate chips
1 tsp. soda	

Spread on greased 11x15 1/2 cookie sheet. Bake in 350° oven for 20 min. Remove from oven and spread cut up marshmallows (1 pkg.) all over top. Put back in oven about 13 min. Remove and drizzle frosting over top while frosting is thin.

FROSTING:

1/4 c. shortening	1/4 c. milk
1/4 c. cocoa	1 c. sugar

Boil 1 min. at rolling boil and beat.

FUDGE SUNDAE BROWNIES

1 c. sugar	16 oz. can chocolate syrup
1/2 c. margarine	1 c. flour
4 eggs	1/2 tsp. baking powder
1/4 tsp. salt	1/2 c. nuts
2 tsp. vanilla	

Cream together sugar and margarine. Beat in 1 egg at a time. Sift in flour, salt, baking powder. Stir in vanilla and chocolate syrup. Add nuts. Bake in 11x16 in. pan at 350° for 30 min.

HERSHEY'S SYRUP BROWNIES

Mrs. Loretta Mapel

1 c. sugar 1 can Hershey's syrup (1 lb. can)
1/2 c. margarine 1/2 tsp. salt
1 c. flour 1 tsp. vanilla
4 eggs

Cream shortening and sugar. Add beaten eggs, Hershey's syrup and vanilla. Then add flour and salt. Spread on an ungreased cookie sheet. Bake at 350° for 25 min.

BROWNIES AND FROSTING

Vida Wollrob

2 sticks margarine	1 c. water
4 T. cocoa	
Boil.	
2 c. sugar	1/2 tsp. salt
2 c. flour	2 eggs
2/3 c. buttermilk	1 tsp. cinnamon
1 tsp. soda	1 tsp. vanilla

Pour into greased and floured pan and bake 25 min. at 350°.

FROSTING:

Boil. Add powdered sugar till of spreading consistency.

About 1 box.

BROWNIES

Mrs. Eldon Hotz
Iowa City, Iowa

4 sq. semi-sweet chocolate 1 3/4 c. sugar
2 sticks oleo 1 c. flour (unsifted)
1/4 tsp. butter flavoring 4 large eggs
1 1/2 c. pecans (chopped) 1 tsp. vanilla

Melt chocolate and oleo, add butter flavoring and nuts. Stir until well coated. Combine next 4 ingredients and stir lightly, Do Not Over mix. Put in cupcake holders and bake in a 325° oven 35 min.

GRANDMA'S BROWNIES

Mrs. Martin Warson

4 sq. chocolate 1 c. flour
1 c. butter 1 tsp. vanilla
4 eggs Pinch salt
2 c. sugar Nuts

Melt chocolate and butter. While melting beat eggs until thick and lemon colored - then add sugar gradually. Now blend in butter and chocolate. Add flour, vanilla, salt and nuts if desired. Butter jelly roll pan and pour in. Frost. Bake 30-35 min. at 325°.

FUDGE BROWNIES

Sharon Ferguson

1/2 c. margarine 1/2 c. flour
1 c. sugar 1/2 c. cocoa
2 eggs 1 tsp. vanilla

Cream margarine and sugar. Add eggs, one at a time, mixing well after each addition. Gradually add flour, cocoa and vanilla. Bake at 325° for 35 min. Top with chocolate frosting.

CHOCOLATE BROWNIES

Mrs. James J. Buline

Melt together:

3/4 c. vegetable shortening (part lard if desired)

3 sq. chocolate

Cool. Mix:

1 c. brown sugar 4 whole eggs
1 c. white sugar

Add to shortening mixture. Sift:

1 c. pastry flour 1/2 c. nutmeats
1/4 tsp. salt 1 tsp. vanilla
1 tsp. baking powder

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CHOCOLATE BROWNIES (Continued).

Melt shortening and chocolate (cool), add brown and white sugar mix. Add eggs and rest of the ingredients. Bake 325° greased 9x15 in. pan, until it shrinks from edges.

BROWNIES

Mary Ann Kline

1 2/3 pkg. chocolate chips	2 c. sugar
1 c. shortening	1 tsp. vanilla
4 eggs	1 1/2 c. flour
1/4 tsp. cream of tartar	1 c. nutmeats

Melt shortening and chocolate chips in top of double boiler, cool. Separate eggs. Beat egg yolks; stir in chocolate mixture, while it is warm. Beat egg whites and cream of tartar till stiff but not dry. Fold in sugar, vanilla, flour and nutmeats. Bake in greased pan at 325° for 35 min.

BLONDE BROWNIES

Mrs. Ralph Slaughter

2 3/4 c. flour	3 eggs (beaten)
2 1/2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	1 c. nuts (pecans)
3/4 c. butter (melted) or margarine	1 small pkg. chocolate chips
1 lb. brown sugar	1 c. water

Melt butter, add sugar and butter to eggs, stir in dry ingredients, nuts and chocolate chips. Spread in large pan. Batter will be thick. Bake at 375° for 25 min.

BROWNIE CHIP COOKIES

Mrs. Ronald A. Lenz

1 pkg. family size fudge brownies mix with nuts	1/4 c. cooking oil
2 eggs	1 c. (8 oz.) semi-sweet chocolate pieces

Grease cookie sheet. In a large bowl, combine brownie mix, eggs and cooking oil. By hand, stir 50-75 strokes. Add chocolate pieces. Drop by rounded teaspoon. Bake 350° 10-12 min.

BROWNIE DROP COOKIES

Elaine Kout

1 c. butter	1/3 c. cocoa
1 3/4 c. sugar	1 tsp. baking powder
1 c. cottage cheese	1 tsp. soda
2 eggs	1/2 tsp. salt
1 tsp. vanilla	1/2 c. chocolate chips
2 1/2 c. flour (sifted)	1/2 c. pecans (chopped)

Cream butter and sugar till light. Add cottage cheese and beat well. Add eggs, one at a time - beat well after each egg. Blend vanilla. Sift together dry ingredients. Gradually add to creamed mixture. Add nuts and chips. Drop by tsp. on baking sheet. Bake 10-12 min. 350° oven.

FROSTING: (Optional)

2 1/2 c. powdered sugar	1 tsp. vanilla
2 T. cocoa	4 T. light cream
1/4 c. butter (soft)	

CHOCOLATE DROP COOKIES

Deanna Krueger

2 sq. unsweetened chocolate	1 c. nuts (chopped)
1/2 c. butter	2 tsp. baking powder
1 c. sugar	1 1/2 c. flour (sifted)
1 egg	1/4 tsp. salt
1/2 c. milk	1 tsp. vanilla

Melt chocolate, add fat and sugar, egg and milk. Add nuts and sifted dry ingredients. Stir well and add vanilla. Drop by tsp. on greased floured sheet. Bake at 375° for 10 min.

FRENCH FUDGE COOKIES

Mrs. Fay Watkinson

1/2 c. butter	1 c. flour (sifted)
2 sq. chocolate	1/2 tsp. salt
1 c. sugar	1/2 tsp. baking soda
1 egg (unbeaten)	1 c. rolled oats
1 tsp. vanilla	1/2 c. walnuts (chopped)
	1/2 c. coconut

Melt butter and chocolate on low heat. Take off stove add sugar, egg and vanilla. Add sifted together dry ingredients, walnut, coconut and oatmeal. Mix thoroughly. Form in small balls and put on ungreased baking sheet. Bake 350° 12 min. Can also be put in pan. Baked and cut.

CHOCOLATE NUT DROP FROSTED COOKIES

Luella Flake

1/2 c. oleo	2 c. flour
1 c. brown sugar	1/2 tsp. soda
2 T. cocoa	1/4 tsp. salt
2 eggs (beaten)	1/2 c. milk
1/2 tsp. vanilla	1 c. nuts (chopped)

Mix ingredients in order and drop by tsp. full onto greased cookie sheet. Bake at 350° 10 min. When cool, frost with your favorite chocolate frosting. Top with half a pecan if desired.

CHOCOLATE MACAROONS

Virginia Schlapkoh 1

1/2 c. salad oil	4 sq. chocolate (melted)
2 c. sugar	4 eggs
2 tsp. vanilla	2 c. flour
2 tsp. baking powder	

Melt chocolate, and combine with oil and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla. Sift flour and baking powder. Mix well and chill. Roll in small balls, then in powdered sugar, and place nutmeat or chocolate bit on top. Bake for 12 min. at 350°. This makes a large batch.

PEANUT BUTTER COOKIES

Jane Ford

1 c. sugar	1 1/3 c. peanut butter
1 c. Karo syrup	4 c. corn flakes

Mix sugar and syrup in a saucepan and bring to a boil. Take off heat. Add peanut butter. Add corn flakes. Pour into a 9x13 in. pan, cool and cut into bars.

PEANUT BUTTER COOKIES

Rose Lungquist

1/2 c. shortening	1 1/2 c. flour
1/2 c. sugar	1 tsp. soda
1/2 c. brown sugar	1/4 tsp. salt
1 egg (beaten)	1/2 tsp. vanilla
1/2 c. peanut butter	1/2 tsp. baking powder

Cream sugars, shortening, peanut butter, egg. Add vanilla, sifted dry ingredients. Make small balls, press with fork. Bake 400°.

PEANUT BUTTER COOKIES

Mrs. Eugene Salemin

Sift together:

1 c. flour (sifted)	1/4 tsp. salt
1/2 tsp. soda	

Put in large mixer bowl:

1/2 c. shortening	1/2 c. peanut butter
1/2 c. brown sugar	1 T. water
1/2 c. white sugar	1/2 tsp. vanilla
1 egg (unbeaten)	

Beat ingredients in mixing bowl 2 min. Add sifted flour mixture. Beat 1 min. Drop by teaspoonful on cookie sheet and press with fork dipped in water. Bake 15-20 min. in 325° oven. Yield 3 1/2 doz. cookies.

TOFFEE SQUARESDiane Oostendorp
Nichols, Iowa

1/2 lb. butter	1 egg yolk
1 c. brown sugar	1 tsp. vanilla
2 c. flour (sifted)	1 c. nuts (chopped)

Cream butter and sugar, egg yolk and vanilla. Add the sifted flour. Mix well. Spread on ungreased cookie sheet. Bake 20-25 min. in a 350° oven. Melt 1 large size sweet chocolate bar and spread on mixture while both are still warm. Then sprinkle with chopped nuts. Cut in squares when cool.

TOFFEE STICKSMrs. Mary Alsip
Grinnell

1 c. shortening (half butter)	1 tsp. vanilla
1 c. brown sugar	1 giant milk chocolate bar
1 1/2 c. flour (sifted)	Ground nuts
1 egg yolk (beaten)	

Cream shortening and brown sugar. Blend in the flour. Add egg yolk and vanilla. Pack into ungreased 10x12 pan and bake at 350° for 15-18 min. Melt chocolate bar over hot water and spread on the baked layer as soon as it comes from oven. Sprinkle with nuts and when cool cut in small squares or sticks.

EASY COOKIE BAR

Blanche Stonebarger

2 eggs	1 tsp. cinnamon
2 c. moist brown sugar	1 tsp. soda
1 c. shortening	1 tsp. baking powder
1 c. raisins (optional)	1 c. boiling water
3 c. flour	

Mix sugar and shortening then add all of the rest of ingredients. Mix well. Spread 1/4 in. thick on a 17 1/2x11 1/2x2 greased cookie sheet and bake in 375° oven for 20 min. or until brown. Makes 40 (2 in.) bars. Frost lightly.

SEVEN LAYER COOKIESMabel Werbach, Margaret Stock,
Mrs. Donald L. Green

Melt 1 stick butter in bottom of 9x13 in. baking pan and add 1 tsp. vanilla, 1 c. graham cracker crumbs, 1 c. coconut, 6 oz. pkg. chocolate chips, 6 oz. pkg. butterscotch morsels, 1 can Eagle Brand milk over all and 1 c. nutmeats. Sprinkle graham crackers over the melted butter. Sprinkle by layers the remainder of the ingredients. Bake at 350° 30 min.

HEATH BARS

Berneda Schnoebelen

2 c. brown sugar (firmly packed)	2 c. flour
1/2 c. butter	1 egg (beaten)
1 tsp. soda	1 tsp. salt
1 tsp. vanilla	1 c. milk
1/2 c. nutmeats	6 Heath bars

Mix together brown sugar, flour and butter. Put 1 c. of this mixture in small bowl and add 1/2 c. nutmeats. Mix egg, soda, salt, vanilla and milk together. Mix sugar mixture with liquid and pour into greased pan 9x12. Sprinkle the 1 c. of sugar and nut mixture over top and the 6 crushed Heath bars. Bake at 350° for 30 min.

O HENRY BARS

Mrs. Charles Mullinnix

4 c. oatmeal	1/2 c. white Karo syrup
1 c. brown sugar	1 (6 oz.) pkg. chocolate chips
1 c. margarine	3/4 c. peanut butter (chunk)

Mix oatmeal, brown sugar, margarine and syrup. Pat into a 10x15 in. pan - the pan does not have to be greased. Bake 10-15

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O HENRY BARS (Continued).

min. at 350°. Do not over bake, it should look bubbly. Cool. Melt chocolate chips, peanut butter together and spread over first mixture. Cut in squares and store in refrigerator.

MOUND BARS

Mrs. Albert Lenz

Part 1:

2 c. graham cracker crumbs 1/2 c. butter (melted)

1/2 c. sugar

Mix and spread in 9x13 in. pan. Bake 10 min. at 350°.

Part 2:

1 can flaked coconut

1 can sweetened condensed milk (Eagle Brand)

Mix and spread over 1st layer. Bake 10-12 min. at 350°.

Part 3:

Remove from oven and while still warm, frost with 1 (12 oz.) pkg. chocolate chips and 1 T. peanut butter that have been melted together. Cool and cut in bars.

CHERRY CHIP BARSMrs. Leroy Kasper
Iowa City, Iowa

2 c. flour 6 T. powdered sugar

1 c. butter

Cream together the above and spread on cookie sheet (15 1/2x10 1/2x1). Bake for 15 min. at 350°.

4 eggs 2 tsp. vanilla

1 3/4 c. sugar 3/4 c. flaked coconut

1/2 c. flour 1 c. cherry chips

1 tsp. baking powder 3/4 c. crushed pineapple (partly

1/2 tsp. salt drained)

Mix above ingredients together. Spread over the baked crust and bake 25 minutes more at 350°.

GUMDROP COOKIESMrs. Edward (Karol) Brown
Iowa City

1 c. soft shortening	3 1/2 c. flour (sifted)
2 c. brown sugar (packed)	1 tsp. soda
2 eggs	1 tsp. salt
1/2 c. sour milk, buttermilk or water	3-4 c. gumdrops (cut up)

Mix shortening, brown sugar, eggs. Stir in sour milk. Sift dry ingredients together and stir in. Mix in gumdrops. Chill at least 1 hr. Heat oven to 400° (medium hot). Drop rounded tsp. fulls about 2 in. apart on lightly greased baking sheet. Bake 8-10 min. or until golden. Makes about 9 dozen 2 in. cookies.

ORANGE GUMDROP COOKIES

Mary Ann Burr

3 eggs	2 c. flour
1 T. water	1/2 c. nuts
2 c. brown sugar	1 1/2 c. orange slices (cut up)
1/2 tsp. salt	1 1/4 c. flake coconut

Blend together; eggs, water, brown sugar, salt and flour. Fold into creamy mixture; nuts, orange slices and flake coconut. Bake at 350° for approximately 20 min.

ORANGE SLICE COOKIES

Mary Ann Kline

1 1/2 c. brown sugar	1 1/2 c. coconut
1/2 c. shortening	1 lb. orange slices
2 eggs	1 c. quick cooking oatmeal
1 1/2 c. flour	
1 tsp. soda	

Cream shortening and sugar thoroughly. Add eggs, beat well. Add sifted dry ingredients. Mix 1/2 c. more flour with orange slices. Add orange slices, coconut and oatmeal. Mix well. Drop by tsp. on greased cookie sheet. Bake 8 min. in a 400° oven.

© HENRY BUR

6 c. oatmeal	1/2 c. white Karo syrup
1 c. brown sugar	1 (6-oz.) pkg. chocolate chips
1 c. margarine	3/4 c. peanut butter (chunk)

Mix oatmeal, brown sugar, margarine and syrup. Put into a 10x20 in. pan - the pan does not have to be greased. Bake 10-15

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MAPLE RAISIN CRISPSMrs. Wayne Kempf
Iowa City, Iowa

1 c. quick rolled oats
 1/2 c. vegetable oil
 1/4 tsp. maple flavoring
 1 1/2 tsp. baking powder
 3/4 tsp. salt

1/3 c. pecans (chopped)
 3/4 c. brown sugar (firmly packed)
 1 egg (beaten)
 3/4 c. all-purpose flour (sifted)
 3/4 c. seedless raisins

Combine oats and brown sugar, stir in oil, egg and maple flavoring. Sift together flour, baking powder and salt. Add to oat mixture, blending well. Stir in raisins and nuts. Drop by rounded teaspoonfuls onto greased baking sheet. Bake at 375° for 8-10 min.

COLONIAL RAISIN COOKIES

Albia Forbes

1 c. brown sugar
 1/2 c. shortening
 1 egg
 1/2 tsp. soda

2 T. boiling water
 2 c. flour
 1/2 tsp. salt
 1/2 c. raisins

Cream the sugar and shortening. Beat in the egg. Dissolve soda in water and add to mix. Mix flour, salt, raisins and (1 tsp. cinnamon, 1/4 tsp. cloves, 1/2 tsp. nutmeg if you prefer). Mix all together. Drop by teaspoonful on greased baking sheet. Bake at 375° 10-12 min. Makes 3 dozen.

RAISIN GRIDDLE CAKESMrs. Laurence Klebe
Muscatine

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

1 tsp. nutmeg
 1 c. shortening
 1 egg (beaten)
 1/2 c. milk
 1 1/4 c. raisins

Sift dry ingredients into bowl, cut in shortening until mixture is mealy. Combine egg and milk. Blend and add along with raisins to dry mixture. Stir until dry ingredients are moistened and holds together. Roll out on floured boards to 1/4 in. thick. Cut with cookie cutter and fry on lightly oiled griddle hot enough for a few drops of water to dance on it. As bottom of cookies brown top will get puffy. Turn and brown other side. Serve hot. This mix can be refrigerated and used as needed.

COCONUT-OATMEAL REFRIGERATOR COOKIES

Mrs. Herman Kasper

1 c. shortening	1 tsp. salt
1 c. brown sugar	1 tsp. soda
1 c. white sugar	3 c. quick cooking oatmeal
2 eggs (well beaten)	1/2 c. coconut
1 tsp. vanilla flavoring	1/2 tsp. coconut flavoring
1 1/2 c. flour	1/2 tsp. butter flavoring

Thoroughly cream shortening. Butter flavoring. Beat well. Add sugars, eggs and vanilla and coconut flavoring. Add oatmeal and coconut. Mix well. Shape in rolls, wrap in waxed paper and chill thoroughly overnight. Slice 1/4 in. thick. Bake on ungreased cookie sheet in moderate oven (350°) 10 min. Makes 5 dozen cookies.

NANAIMO COOKIES

Mrs. Stanley Inhorn

1/2 c. butter	1/2 c. pecans (chopped)
1/4 c. granulated sugar	1 c. flaked coconut
1 sq. unsweetened chocolate	1/2 c. butter (creamed till fluffy)
1 tsp. vanilla	2 T. instant vanilla pudding mix
1 egg (beaten)	3 T. milk
2 c. fine graham cracker crumbs	2 c. powdered sugar

Blend first 4 ingredients in double boiler, add the beaten egg and cook 5 min., stirring constantly. Add the graham cracker crumbs, pecans and coconut to the above mixture and press into 9x9 in. buttered pan. Chill for 15 min. Mix together the creamed butter, vanilla pudding mix, milk and powdered sugar. Beat till smooth with the electric mixer and spread over the first layer. Chill for 15 min. Top with the following glaze.

GLAZE:

1 T. butter	
4 sq. semi-sweet chocolate	

Melt the butter and chocolate together and spread over the top of the second layer. Chill until firm. This may be frozen.

COCONUT-NUT BARS

Sharon Ferguson

1/2 c. shortening	1 tsp. vanilla
1/2 tsp. salt	2 eggs
1 1/2 c. brown sugar (packed)	1/2 tsp. baking powder
1 c. plus 2 T. flour	1 1/2 c. coconut

1 c. nuts (chopped)

Cream shortening, salt and 1/2 c. brown sugar. Add 1 c. flour.

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COCONUT-NUT BARS (Continued).

Press evenly in ungreased 9x13 in. pan. Bake for 10 min. at 350°. Combine 1 c. sugar, vanilla, eggs, 2 T. flour, baking powder, coconut and nuts. Spread over baked mixture. Return to oven and bake 25 min. longer. Cool. Cut into bars.

GINGER CREAMS

Mrs. Tony Morgan

Mix together thoroughly:

1/4 c. soft shortening	1 small egg
1/2 c. sugar	1/2 c. molasses
Stir in 1/2 c. water. Sift together and add:	
2 c. flour	1 tsp. ginger
1/2 tsp. soda	1/2 tsp. nutmeg
1/2 tsp. salt	1/2 tsp. cloves
1/2 tsp. cinnamon	

Chill dough. Drop rounded tsp. about 2 in. apart on lightly greased cookie sheet. Bake 7-8 min. in moderately hot oven 400° until set, just until when touched lightly with finger almost no imprint remains. While slightly warm frost with quick cream frosting. Blend together 3/4 c. powdered sugar, 1/4 tsp. vanilla and 1 T. cream to make an easy spread.

GRANDMA RAMBO'S ENGLISH DROP COOKIES

Eva Rambo

2 c. brown sugar	1 tsp. baking powder
1 c. shortening	1 tsp. cinnamon
1 c. coffee	1 c. raisins
3 c. flour	1/2 c. nuts
2 eggs	1 tsp. nutmeg
1 tsp. soda	1/2 tsp. salt

Pour hot coffee over raisins and let cool. Mix sugar and shortening and eggs. Add sifted flour, soda, baking powder, cinnamon, nutmeg and salt. Add to sugar mixture, then raisins and nuts. Drop on cookie sheet and bake. If eggs are large, more flour may be needed.

RUSSIAN TEA CAKES (2 dozen)

Mrs. Fay Watkinson

1/2 c. soft butter	1 1/4 c. flour
1/4 c. powdered sugar (sift)	1/4 tsp. salt
1 tsp. vanilla	1/2 c. nuts (finely chopped)

Mix thoroughly the butter, sugar and vanilla. Sift together the flour and salt and stir in. Mix in the chopped nuts. Chill dough. Roll by hand into 1 in. balls. Place on ungreased baking sheet. Bake till set but not brown. While still warm roll in powdered sugar. Let cool and roll again in sugar until they are well coated. Bake at 400°- 10-15 min.

GRAHAM CRACKER COOKIESMrs. Frances Hudson
Columbus Junction, Iowa

1 c. sugar	1/2 c. milk
1 c. butter <u>or</u> oleo	1 egg

Bring these ingredients to just barely a boil. Remove and add 1 c. graham cracker crumbs, 1/2 c. nuts and 1 c. flake coconut. Let cool. Put whole graham crackers on bottom of pan. Pour cooled mixture over and then cover with whole crackers. Ice with thin powdered sugar icing.

HANSEL AND GRETEL COOKIES

Mrs. Wilma Boline

4 c. flour (sifted)	1 1/2 c. brown sugar
1 tsp. baking powder	1/4 c. light cream <u>or</u> milk
1/2 tsp. salt	1 egg
1/4 tsp. soda	1 tsp. vanilla
1/2 c. butter <u>or</u> margarine (soft)	2 c. rolled oats

1/2 c. vegetable shortening or lard

Sift together flour, baking powder, salt and soda into bowl. Add remaining ingredients except rolled oats; beat until smooth. Stir in rolled oats. Roll out on a lightly floured board to 1/4 in. thickness. Cut with floured cookie cutters. Place on greased cooky sheet. Bake in hot oven 400° for 8-10 min. Makes 5 dozen cookies - can be frosted.

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COWBOY COOKIES

2 c. flour (sifted)	1 c. brown sugar
1 tsp. soda	2 eggs
1/2 tsp. salt	2 c. rolled oats
1/2 tsp. baking powder	1 tsp. vanilla
1 c. shortening	1 pkg. chocolate chips
1 c. sugar	Nuts (if you wish)

Sift dry ingredients. Blend shortening and sugar. Add eggs and beat until light and fluffy. Add flour and mix. Bake 15 min. at 350° on greased cookie sheet.

Mariel Slutts

PRIDE OF IOWA COOKIES

1 c. shortening	1 tsp. baking powder
1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	1 tsp. vanilla
2 eggs	2 c. flour
1 c. coconut	1 c. nuts (chopped) (optional)
1 tsp. soda	3 c. rolled oats (quick)

Mix in the order given. Roll into small balls. Place on ungreased cookie sheet and flatten with a glass greased and dipped in sugar. Bake at 375° for about 9 min.

Berneda Schnoebelen

2 2/3 c. flour (sifted)	2/3 c. butter or shortening
1/2 tsp. salt	3 eggs
2 1/4 c. (1 lb.) brown sugar	1 pkg. (1 c.) semi-sweet
1 c. nutmeats (chopped)	chocolate chips
2 1/2 tsp. baking powder	

Preheat oven to 350°. Sift together and set aside flour, baking powder and salt. Melt butter in large saucepan. Stir in brown sugar and let cool. Then beat in eggs, one at a time. Add flour mixture, nutmeats and chocolate chips. Spread mixture in 15x10x1 in. greased pan. Bake at 350° for 25-30 min.

CHURCH WINDOWS

Barbara Edwards

1 stick oleomargarine	Nuts
12 oz. pkg. chocolate chips	Coconut
10 1/2 oz. pkg. colored marshmallows	

Melt 1 stick oleo and chocolate chips and cool some, then add

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CHURCH WINDOWS (Continued).

colored marshmallows and 1 c. chopped nuts. Shape into 2 in. rolls and roll in coconut. Slice when cold.

CREAM CHEESE COOKIES

Isa McDonough

3/4 c. (1 1/2 sticks) butter
or margarine
1 small pkg. (3 oz.) cream
cheese
1 c. C and H powdered sugar
1 tsp. vanilla

1 T. lemon juice
2 tsp. lemon peel (grated)
2 c. cake flour
1 c. pecans (finely chopped)
C and H powdered sugar

Cream together butter and cream cheese until light and fluffy. (Have both at room temperature). Gradually add sugar and beat hard. Stir in vanilla, lemon juice and peel. Add flour, mixing well. Stir in nuts. Push small amount from tsp. onto ungreased baking sheet. Bake at 300° for 20-25 min. or until delicately browned. While hot roll in powdered sugar. Makes about 4 dozen small rich cookies.

DIABETIC COOKIES

Mrs. Fay Watkinson

1 c. dates (chopped) or
raisins
1/2 c. buttermilk
2 c. flour (sifted)
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt

2 c. oatmeal
1 tsp. nutmeg
1 c. brown sugar
1/2 c. nuts
2 eggs (unbeaten)
3/4 c. salad oil
1 tsp. vanilla

Sift flour, salt and spices and soda in bowl. Blend in oats, sugar and nuts. Beat eggs, add oil, buttermilk, dates and vanilla, mix with dry ingredients. Drop by tsp. on baking sheet. Bake 350° 10-15 min. May substitute applesauce for buttermilk.

CARAMEL CUTS

Velma Hotz

Use a saucepan as a mixing bowl. Melt 1/2 c. butter or margarine over medium heat. Add 2 c. brown sugar and blend well with spoon. While mixture is still warm, add 2 unbeaten eggs. Blend well, and add 1 tsp. vanilla. Sift together 1 1/2 c. flour, 2 tsp. baking powder and pinch of salt. Add the dry ingredients and 1 c. chopped pecans to first mixture, and pour into a greased and floured 11x17 in. baking pan. Bake at 350° for 30 min. When cool, cut into squares. You may frost if desired, or melt chocolate bars and spread over top.

DUSTY MILLER COOKIES

Ruby Schmitt

3/4 c. shortening	2 1/2 tsp. soda
1 c. sugar	1/2 tsp. ginger
1 egg (beaten)	1/2 tsp. cinnamon
1/4 c. molasses	Confectioners' sugar
2 c. flour (sifted)	

Cream shortening and sugar. Add egg and molasses. Sift flour, soda and spices together; stir in creamed mixture; chill. Form into balls the size of a walnut and roll in confectioners' sugar; place 2 in. apart on a greased cooky sheet. Bake in hot oven (400°) about 10 min.

JUBILEE JUMBLES

Mrs. Kathy Oveson

1/2 c. soft oleo	2 3/4 c. flour
1 c. brown sugar	1/2 tsp. soda
1/2 c. granulated sugar	1 tsp. salt
2 eggs	1 c. walnuts or 1 c. coconut or
1 c. Carnation milk	1 c. chocolate chips
1 tsp. vanilla	

Mix thoroughly oleo, sugars, eggs. Stir in milk and vanilla. Add dry ingredients. Blend in walnuts, coconut or chocolate chips. Drop rounded tsp. on greased cookie sheet. Bake at 375° 10 min.

COOKIES

Mrs. Beulah Yakish

1/2 c. shortening	1 3/4 c. flour
1 c. brown sugar	3/4 c. nuts
1 egg	3/4 c. candied maraschino cherries (red and green, quartered)
1/2 tsp. salt	
1/2 tsp. soda	3/4 c. dates
1/4 c. sour milk	

Cream shortening and sugar well, add well beaten egg. Sift flour, salt and soda together and add to creamed mixture alternately with sour milk. Add fruit and nuts with last addition of flour. Drop by tsp. on greased cookie sheet. Place half a half cherry and nutmeat on top of each cookie. Bake at 375°-400° for 12 min. or until done.

DATE COOKIES

Laura Stevens

1 1/2 c. sugar	1 tsp. soda in cream
1/2 c. butter	1 tsp. baking powder
5 egg yolks (beaten)	Flour (to roll)
1 c. sour cream	

Cook 1 lb. seeded dates, sweeten and thicken. Cream sugar and butter, add egg yolks, "do not use whites". Add rest of ingredients, roll, cut, put 1 tsp. date mixture on cookie add cookie on top. Bake. Real good.

DATE FILLED COOKIES

Sharon M. Huff

1 c. shortening	1 tsp. salt
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 tsp. vanilla
2 eggs	3 c. quick oatmeal
2 c. flour	

Cream shortening and sugars. Add eggs. Sift together flour, salt, and soda. Add flour and vanilla mixing well. Add oatmeal. Spread half of dough on cookie sheet. Spread with filling and top with remaining dough. Bake 25 min. (until golden brown) at 350°.

FILLING:

Cook until thick	
1 T. flour	1/2 c. water
1/2 c. brown sugar	1 c. dates (chopped)

FRUIT COCKTAIL COOKIES

Mrs. Lorren Burr

Cream:

1 c. shortening	1/2 c. white sugar
1 c. brown sugar	

Add 3 well beaten eggs, stir well. Add 2 c. fruit cocktail well drained (1 large can), 1 c. nutmeats, 1 tsp. vanilla. Sift together 4 c. flour, 1 tsp. soda, 1 tsp. baking powder, 1 tsp. cinnamon, 1 tsp. cloves and mix well with above ingredients. Drop by tsp. on lightly greased cookie sheet. Bake 375° until very lightly browned. 8-10 min.

For frosting: 1/2 c. powdered sugar, 1/2 c. fruit cocktail, 2 Tbsp. baking powder and pinch of salt. Blend until smooth. Add 1 c. chopped pecans to first mixture, and pour into a greased and floured 11x17 in. baking pan. Bake at 350° for 30 min. When cool, cut into squares. You may frost if desired, or melt chocolate bars and spread over top.

LEMON LOVE NOTES

Wilma Oaren

Susan Schomberg Anderson, West Liberty, Iowa

Blend together:

Pat into 9 in. sq. pan and bake at 350° for 14-20 min. and cool. Mix together:

2-4 T. lemon juice and rind 2 T. flour
2 eggs (beaten) 1/2-1 tsp. baking powder
1 c. sugar

Place on first crust and bake 20-25 min. at 350°. Cool and cut in small squares.

ORANGE BALLS

Martha Baumer

1 (6 oz.) pkg. chocolate chips	2 1/2 c. vanilla wafers (finely crushed)
1/2 c. sugar	
1/4 c. light corn syrup	1 c. nuts (finely chopped)
1/4 c. water	1/2 tsp. orange extract or 2 T. orange rind (grated)

Melt chocolate chips in double boiler, add sugar and syrup then blend in the water. Combine crushed vanilla wafers and chopped nuts. Remove chocolate mixture from heat and add wafers and nuts. Add extract or orange rind. Form into 1 in. balls and roll in colored sugar. Especially attractive for Christmas if rolled in red and green sugar. Place in covered container 3 or 4 weeks to ripen. If mixture becomes too stiff to handle well you can dampen hands.

APRICOT BARS

Grace Elliott

1 1/2 c. all-purpose flour (sifted)	1 c. brown sugar
1 tsp. baking powder	3/4 c. butter <u>or</u> oleo
1/4 tsp. salt	3/4 c. fruit pie fillings (apricots very good, cherry <u>or</u>
1 1/2 c. quick cooking rolled oats	pineapple <u>or</u> preserves)

Sift together dry ingredients; stir in oats and sugar. Cut in butter until crumbly; pat 2/3 of crumbs in 11x7x1 1/2 in. pan. (Larger and more shallow pan can be used and bar will be thinner). Spread with filling; top with remainder of crumbs. Bake in moderate oven 375° about 35 min. (shorter time for larger pan). Cool. Makes 2 1/2 dozen.

APPLESAUCE BARS

Rita Chockley

Cream together:

1/2 c. shortening
1 c. white sugar

1/2 c. brown sugar

Add:

1 egg
1 1/2 c. applesauce

Sift together:

1 1/2 tsp. cinnamon
2 tsp. baking soda
1/2 tsp. cloves
2 c. flour1 c. raisins
1/2 tsp. salt
1 c. walnuts (chopped)
1 tsp. vanilla

Bake on a greased cookie sheet. Bake about 20 min. in 350° oven. While warm frost with powdered sugar frosting.

BANANA BARS

Mrs. Roy Kelch

1 1/2 c. flour (sifted)
1 tsp. baking powder
1/2 c. shortening
1 c. sugar1 egg
1 tsp. soda dissolved in 1 T. water
1 tsp. vanilla
1 1/3 c. mashed bananas

Sift together dry ingredients. Cream shortening and sugar, add eggs and beat well. Stir in the soda mixture and vanilla. Add dry ingredients alternately with bananas, beating well after each addition. Spread into a greased 15x9 jelly roll pan. Bake 350° 25-30 min. Remove from oven and spread with icing.

ICING:

2 c. powdered sugar (sifted)
1 T. butter
2 T. milk1 tsp. vanilla
Few drops yellow food colorCHERRY WINKS

Wilma Buline

2 1/4 c. flour
1 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
3/4 c. shortening
1 c. sugar
2 eggs2 T. milk or maraschino cherry juice
1 tsp. vanilla
1 c. nutmeats
1/2 c. maraschino cherries (chopped)
2 1/2 c. corn flakes

Continued Next Page.

CHERRY WINKS (Continued).

Sift together, flour, baking powder, soda and salt. Blend shortening and sugar. Add eggs, milk and vanilla. If you would like the cookies slightly pink in color, use maraschino juice instead of milk. Blend in dry ingredients alternately and mix well. Add nuts and cherries. Shape into round ball and roll into crushed corn flakes. Place on greased baking sheet. Top each cookie with a piece of cherry. Bake in 375° oven for 10-12 min.

PINEAPPLE DROP COOKIES

Mrs. Fay Watkinson

1 c. light brown sugar	2 c. flour
1 c. shortening <u>and</u> butter (mixed)	1 tsp. baking powder
1 egg (unbeaten)	1/2 tsp. soda
1 tsp. vanilla	1/2 tsp. salt
3/4 c. crushed pineapple (drained)	3/4 c. walnuts (chopped)
	1/2 c. raisins

Mix sugar, shortening and egg and vanilla until well blended. Stir in drained pineapple. Stir in sifted together dry ingredients. Then nuts and raisins. Drop by fat tsp. on greased baking sheet. Bake 12 min. or until lightly browned in 375° oven. Soft cake cookies.

MINCEMEAT COOKIES

Gertrude Bulger

1 c. butter <u>or</u> margarine	1 tsp. lemon rind (grated)
2 c. brown sugar (firmly packed)	4 c. flour (sifted)
2 eggs (well beaten)	1 tsp. baking soda
1/2 of 28 oz. jar of None Such mincemeat	1 tsp. salt

Cream butter until fluffy, add sugar gradually, beat till light. Stir in eggs, add mincemeat and lemon rind, blend. Sift flour, soda and salt. Blend into mincemeat mixture. Drop tsp. fulls on buttered baking sheet. Bake in moderately hot oven (375°) for 10 min. Cool.

LIZZIES

Jean Stock

1/4 c. margarine	1/2 tsp. cloves
1/2 c. light brown sugar	1 lb. raisins
2 eggs	1/2 c. bourbon
1 1/2 c. flour (sifted)	1 lb. pecan halves
1 1/2 tsp. soda	1/2 lb. citron (diced)
1 1/2 tsp. cinnamon	1 lb. candied cherries
1/2 tsp. nutmeg	

Cream margarine; gradually beat in sugar. Add eggs, one at a time, beating well after each addition. Sift flour with soda and spices; add to butter mixture. Soak raisins in bourbon at least 1 hr. to plump; then add to butter mixture along with nuts and fruit. Drop from tsp. on buttered cookie sheets. Bake in moderate oven (325°) about 15 min. Store in airtight container. Makes 120.

CRANBERRY COOKIES

Terri Ford

1/2 c. butter	3 c. flour (sifted)
1 c. sugar	1 tsp. baking powder
3/4 c. brown sugar	1/2 tsp. salt
1 tsp. vanilla	1/4 tsp. baking soda
1 egg	2 c. cranberries (chopped)
1/3 c. milk	1 T. orange rind (grated)

Cream butter, sugar, brown sugar, and vanilla. Beat in egg. Add milk alternately with dry ingredients - beat after each addition. Stir in cranberries and orange rind. Drop by tsp. on ungreased cookie sheets. Bake at 375° for 12-14 min. *9-10 Dozen.

TREASURE BARS

Mrs. Martin Warson

1/2 c. brown sugar	1 1/2 tsp. baking powder
1/2 c. white sugar	1/2 tsp. salt
1/2 c. margarine	3/4 c. milk
2 eggs (beaten)	1 c. nuts
1 tsp. vanilla	1 c. maraschino cherries
2 c. flour	1 c. chocolate chips

Cream sugar and shortening. Add eggs and vanilla. Sift dry ingredients together. Add alternately with milk. Stir in nuts, cherries and chips. Bake. Frost while warm with following; Melt 1/4 c. butter over heat until dark brown. Blend in 2 c. powdered sugar, 1/2 tsp. vanilla, 2 T. milk and 1 tsp. rum flavoring. Bake at 325° for 25-30 min.

CHERRY-ALMOND BALL COOKIES

3/4 c. butter or margarine
 1/3 c. confectioners' sugar (sifted)
 1 tsp. vanilla
 1/4 tsp. salt

Cream together butter or margarine, confectioners' sugar, vanilla, and salt till light and fluffy. Add flour and almonds and mix well. Use a tsp. of dough to roll around each candied cherry. Place on a baking sheet. Bake 325° oven for 20 min. Cool slightly. When cooled, roll in additional confectioners' sugar. Makes about 5 dozen.

Mrs. Russell Hotz

2 c. all-purpose flour (sifted)
 1/2 c. almonds (finely chopped)
 Whole candied cherries (about 60 cherries)

FRUIT BARS

2 c. sugar
 1 c. shortening
 2 c. water

1 c. raisins
 1 tsp. cloves
 2 tsp. cinnamon

Combine, boil together 10 min. and cool.

2 eggs
 1/4 tsp. salt
 1 tsp. vanilla

3 c. flour (sifted)
 1 tsp. soda
 1 c. nutmeats

Beat eggs add salt and vanilla. Stir into first mixture. Sift flour with soda, save out 2 or 3 T. to dredge nuts and stir the rest into the cooky batter. Fold in nuts. Pour into oiled 10 1/2x15 1/2 in. jelly roll or cooky pan with 1 in. sides. Bake about 30 min. at 350°. Frost with powdered sugar frosting if desired. Freeze the bars in pan they are baked in and use as needed.

Ruby Cerny

ORANGE CARROT COOKIES

1 c. shortening
 3/4 c. sugar
 1 c. cooked mashed carrots
 1 egg (unbeaten)

1 tsp. vanilla
 2 c. flour (sifted)
 2 tsp. baking powder
 1/2 tsp. salt

Cream shortening and sugar until fluffy. Add carrots, egg and vanilla. Mix well. Sift together flour, baking powder and salt. Add to carrot mixture. Mix well. Drop by tsp. on greased baking sheet. Bake in moderate oven (350°) about 20 min. While warm frost with Golden Glow Frosting.

Mrs. Fay Watkinson

Continued Next Page.

ORANGE CARROT COOKIES (Continued).

GOLDEN GLOW FROSTING:

Combine juice of 1/2 orange, grated rind of 1 orange, 1 T. butter or oleo and 1 c. sifted powdered sugar. Makes about 5 dozen.

CARROT COOKIES

Mrs. Dorothy Davis

3/4 c. shortening	1/4 tsp. salt
1 c. sugar	1/2 tsp. lemon
2 c. flour	1/2 tsp. vanilla
1 c. cooked carrots (mashed)	1 whole egg
2 tsp. baking powder	Rind of 1 orange (grated)
1/2 c. nuts	

Cream shortening and sugar. Add egg and mix well. Then add carrots and blend. Mix in flour and rest of dry ingredients, lemon and vanilla, rind and nuts. Drop by tsp. and bake 10 min. at 350°. Let cool slightly and ice with powdered sugar with a little orange food coloring and some lemon flavoring.

CREME DE MENTHE BON BONS

Martha Baumer

1 c. fine vanilla wafer crumbs	1 c. confectioners' sugar
3/4 c. filberts (coarsely	2 T. light corn syrup
chopped) <u>or</u> pecans	1/3 c. creme de menthe

Mix crumbs, sugar, syrup, creme de menthe, nuts. Let stand 30 min. Form into balls about 1/2 in. thick, roll in chocolate shot and put into tight container. (May add about 2 tsp. Bordens condensed milk or cream if too dry to pick up chocolate shot satisfactorily).

MOCHA BALLS - No Bake Cooky

Louise Forbes

1 c. <u>or</u> 7 oz. box vanilla wafers	2 T. cocoa
2 c. powdered sugar	1/2 tsp. rum flavor (scant)
2/3 c. nuts (chopped)	1/4 c. cream <u>or</u> Carnation milk
1/2 tsp. vanilla flavor	1/4 c. double strength coffee

Crush the wafers real fine. Stir in the sugar, nuts and cocoa, flavors. Add cream and coffee. Mix well and make into balls 3/4 in. size. Roll into powdered sugar and chill. Store in covered container and keep in a cool place or in refrigerator.

NO-BAKE COOKIES

Mrs. George Rayner

3 c. uncooked quick oatmeal

3 T. cocoa

1/2 c. walnuts (chopped)

1/2 c. shredded coconut

Mix first 4 ingredients in a large bowl. Combine sugar, milk, margarine and vanilla in a saucepan and bring to a rolling boil over medium heat. Cook for 1 min. Pour over dry ingredients and mix thoroughly. Drop by teaspoonful on waxed paper and let stand until cool.

NO BAKE COOKIES

Etta Smothers

2 c. sugar

1/2 c. oleo

1/2 c. milk

1 tsp. vanilla

1/2 c. pecans

2 1/2 c. oatmeal

1 c. Rice Krispies

1/2 c. coconut

Bring sugar, oleo, milk to rolling boil. Add vanilla and pour over nuts, oatmeal, Krispies and coconut which has been mixed and put into 9x13 pan.

SPEEDY NO-BAKE COOKIES

Gladys Musser

2 c. sugar

1/2 c. cocoa

1/2 c. peanut butter

1/2 c. milk

1/4 c. butter or margarine

3 c. uncooked quick oatmeal

Combine all ingredients, except the oatmeal, in a saucepan. Bring to a boil, stirring constantly and boil for 2 min. Pour over the oatmeal and blend well. Drop from a tsp. onto waxed paper and cool.

PEANUT CHEWS (No Bake)

Marie Hotz

Bring to boil:

1 c. sugar

3/4 c. white syrup

Take from fire and add:

Pinch salt

1 c. peanut butter

1 tsp. vanilla

4 c. Special K cereal

Drop from spoon onto waxed paper or put in a pan and cut into bars.

* * * * *

ADDITIONAL RECIPES

CARROT COOKIES		NO-BAKE COOKIES
1/2 c. butter or margarine	1/2 c. shortening	1/2 c. shortening
1/2 c. brown sugar	1/2 c. brown sugar	1/2 c. brown sugar
1/2 c. white sugar	1/2 c. white sugar	1/2 c. white sugar
1/2 c. carrots (mashed)	1/2 c. carrots (mashed)	1/2 c. carrots (mashed)
1/2 c. flour	1/2 c. flour	1/2 c. flour
1/2 c. baking powder	1/2 c. baking powder	1/2 c. baking powder
1/2 c. raisins	1/2 c. raisins	1/2 c. raisins
1/2 c. nuts	1/2 c. nuts	1/2 c. nuts
1/2 c. orange juice	1/2 c. orange juice	1/2 c. orange juice
1 whole egg	1 whole egg	1 whole egg
1/2 c. water	1/2 c. water	1/2 c. water

Cream shortening and sugars. Add egg and mix well. Add carrots and blend. Add flour and rest of dry ingredients, lemon and vanilla. Drop by tsp. and bake in oven at 350°. Let cool. Sprinkle with powdered sugar and a little orange juice.

need and want more cookies than box. Make more cookies than box.

NAME: THE BOX BOMB

NO-BAKE COOKIES		NO-BAKE COOKIES
1 c. fine vanilla wafer crumbs	1 c. confectioners' sugar	1 c. confectioners' sugar
1/2 c. nuts (coarsely chopped) or pecans	2 T. light cream	2 T. light cream
1/3 c. cream de menthesucre	1/3 c. cream de menthesucre	1/3 c. cream de menthesucre
Mix on flat board to 1/2 in. thick, refrigerate until set. Cut into 20 min. squares. Drop by spoonfuls onto a sheet of waxed paper. Condensed milk is good and adds a moist touch. Few basil leaves over box also good.	nuts. Mix on flat board to 1/2 in. thick, refrigerate until set. Drop by spoonfuls onto a sheet of waxed paper. Condensed milk is good and adds a moist touch. Few basil leaves over box also good.	nuts. Mix on flat board to 1/2 in. thick, refrigerate until set. Drop by spoonfuls onto a sheet of waxed paper. Condensed milk is good and adds a moist touch. Few basil leaves over box also good.

NO-BAKE COOKIES		NO-BAKE COOKIES
1/2 c. box vanilla wafers	2 T. cocoa	1/2 c. cocoa
2 c. powdered sugar	1/2 tsp. rum flavoring	1/2 c. rum flavoring
2/3 c. nuts (chopped)	1/4 c. cream or Carnation	1/4 c. cream or Carnation
1/2 tsp. vanilla flavor	1/4 c. double cream	1/4 c. double cream
Crush the wafers real fine. Stir in the sugar, nuts, fine cocoa, flavor. Mix well and make into balls 1/4 in. diameter. Powdered sugar and rum flavoring. Drop from spoon onto waxed paper or into a bag and store in covered container.	bbas has 2/3 well	bbas has 2/3 well

ONE HUNDRED YEAR OF

William Miller

1 c. molasses
1 c. sugar
1 1/2 c. shortening
1 c. buttermilk
3 eggs
1 tsp. baking soda
4 c. flour

Cream together the shortening, sugar and molasses. Then add eggs; sift the dry ingredients and add alternately to the creamed mixture. Add buttermilk. Bake in moderate oven with temperature of 350° for 35 min. Serve with whipped cream.

APPLE DUMPLINGS

Mrs. Ruth Robertson
Riverside, Iowa

1 1/2 c. flour
1/2 c. sugar
1 tsp. baking powder

1/2 c. milk

1/2 tsp. salt

1 c. apples (diced)

Mix all but the apples and roll on floured board as for cinnamon rolls, place the diced apples on it and sprinkle with cinnamon. Roll up as for cinnamon rolls, and cut in slices. Melt 1 stick of butter in a Dutch oven, and place rolls on the butter, cover.

2 c. sugar

2 c. water

Bring to boil and pour over dumplings. Bake 45 min. at 350°.

APPLE CRISP

Mrs. Jane Nepot

5-6 c. pared sliced apples

Mix together with fork until crumbly and then sprinkle over apples the following ingredients:

1 c. flour

1/4 tsp. salt

1 c. sugar

1 egg (unbeaten)

1 tsp. baking powder

Then pour over all 1/2 c. melted butter and melted shortening.

Sprinkle with 1/2 tsp. cinnamon. Bake 30-35 min. in moderate oven.

DESSERTS

1/2 c. flour

DESSERTS

ONE HUNDRED YEAR OLD GINGERBREAD

Wilma Buline

1 c. molasses	2 tsp. ginger
1 c. sugar	2 tsp. cinnamon
1/2 c. shortening	1 tsp. nutmeg
1 c. buttermilk	1/2 tsp. cloves
2 eggs	1/4 tsp. allspice
2 tsp. baking soda	
3 c. flour	

Cream together the shortening, sugar and molasses. Then add eggs; sift the dry ingredients, spices and add alternately to the creamed mixture with the buttermilk. Bake in moderate oven with temperature of 350°, for 30-35 min. Serve with whipped cream.

APPLE DUMPLINGSMrs. Ruth Robertson
Riverside, Iowa

1 1/2 c. flour	1/2 c. milk
1/2 c. Crisco	1/2 tsp. salt
1 tsp. baking powder	3 c. apples (diced)

Mix all but the apples and roll on floured board as for cinnamon rolls, place the diced apples on it and sprinkle with cinnamon. Roll up as for cinnamon rolls, and cut in slices. Melt 1 stick of oleo in a 9x13 pan, and place rolls on the oleo.

SYRUP:

2 c. sugar	
2 c. water	

Bring to boil and pour over dumplings. Bake 45 min. at 350°.

APPLE CRISP

Mrs. Janet Mapel

5-6 c. pared sliced apples	
----------------------------	--

Mix together with fork until crumbly and then sprinkle over apples the following ingredients:

1 c. flour	3/4 tsp. salt
1 c. sugar	1 egg (unbeaten)
1 tsp. baking powder	

Then pour over all 1/3 c. melted and cooled shortening.

Sprinkle with 1/2 tsp. cinnamon. Bake 30-40 min. in moderate oven.

APPLE COBBLER

Sandy Sexton

Fort Walton Beach, Florida

6 c. apples (sliced)
 1/3 c. brown sugar
 3/4-1 c. white sugar
 1 c. pancake mix

1 c. sugar
 1/2 tsp. cinnamon
 1 egg (beaten)
 1/4 c. margarine

Combine apples and sugars and put in pan (9x13). Combine pancake mix, sugar and cinnamon. Stir in egg until crumbly. Sprinkle evenly over apples. Drizzle with melted margarine. Bake at 350° for about 45 min.

APPLE ROLL

Betty Jane Scott

Mix the following yourself or use 2 c. Bisquick if preferred.

Own Mix:

2 c. flour
 2 T. sugar
 3 tsp. baking powder

1 tsp. salt
 6 T. shortening
 2/3-3/4 c. milk

Melt in pan in 450° oven:

1 1/2 c. flour
 1 1/2-2 c. water

1/4 stick oleo

Pare 3 c. apples and roll out dough as for cinnamon rolls. Spread apples, cinnamon and sugar on top. Roll up and slice. Arrange in pan in melted liquid and bake. Moderate oven until apples are done.

APPLE GOODIE

Mrs. Henry Riggan

5 c. sliced apples
 1 T. cinnamon
 1 c. sugar
 1 T. flour
 1/2 c. water
 3/4 c. oatmeal

3/4 c. flour
 3/4 c. brown sugar
 1/4 tsp. baking powder
 1/4 tsp. baking soda
 1/3 c. butter (melted)

Place apples in a 9x13 in. greased pan. Bake 15 min. Combine cinnamon, sugar, flour, water and pour over apples. Combine remaining ingredients and sprinkle over apples. Bake at 350° for 15 min. or until apples are tender.

APPLE GOODY DESSERT

Mrs. James J. Buline

Mix together and place in 9x13 in. baking dish. Part 1:

5 c. apples (diced)	1 tsp. cinnamon
1 c. white sugar	1/2 c. nutmeats (broken)
1 T. flour	1/2 c. water

Mix together. Part 2:

3/4 c. oatmeal	1/4 tsp. soda
3/4 c. flour	1/4 tsp. baking powder
3/4 c. brown sugar	1/2 c. nutmeats (chopped)
1/3 c. butter (melted)	

Spread Part 2 over top of the apple mixture and bake 30-40 min. in moderate oven. Serve with whipped cream or ice cream.

APPLE PUDDING

Sharon Ferguson

1 c. sugar	1/4 tsp. nutmeg
1/4 c. butter or margarine	1/4 tsp. cinnamon
1 c. flour	1 egg
1 tsp. soda	2 c. apples (chopped)
1 tsp. baking powder	1/2 c. nuts
1/4 tsp. salt	

Cream sugar and butter. Add remaining ingredients and mix well. Spread batter in 8x8 in. square pan. Bake at 375° for 40-50 min. or until browned. Serve warm, plain or with whipped cream.

APPLE FRITTERS

Irene Loan

2 c. flour	2 eggs
3/4 tsp. soda	1 1/3 c. sour milk
1/2 tsp. salt	2 T. shortening
2 T. sugar	2 c. apples (diced)
1/4 tsp. nutmeg	

Mix together and drop into deep fat. Bake until golden brown. Put on paper towel to dry.

... alline... and 1/2 a box of cherries. If you have no cherries together in a bowl. Pour cherry juice in a well buttered pie pan. Pour batter over cherries, batter will float to top. Bake at 350° for 20-30 min. Other fruit may be substituted for the cherries.

DESSERT APPLE PUDDING

Mary Jane Kirkpatrick

Mix:

2 c. sugar
1/2 c. oleo

Add:

2 eggs

Sift:

2 c. flour
3 tsp. baking powder

1/2 tsp. salt

Add:

2 tsp. cinnamon
1 tsp. nutmeg

1 c. nuts (chopped)

4 c. apples (chopped) (skins on)

Don't bake too dry.

SAUCE:

Cook 25 min. or till thick:

1 c. cream or half and half

1 stick oleo

1 c. sugar

1 tsp. vanilla

Serve warm over pudding.

APPLE PUDDING

Mrs. Ernest Petru

Fill a baking dish till half full with sliced apples. Pour over them the following batter:

1 T. butter	1/2 c. milk
1/2 c. flour	1/2 c. sugar
3 tsp. baking powder	

Sprinkle the apples well with sugar and cinnamon before you pour on the batter.

SAUCE:

1 c. water	1 T. cornstarch (level)
1/2 c. sugar	Butter (the size of egg)

I pour this over the top when done and serve. Boil this sauce on top of stove until slightly thick and add 1 tsp. vanilla.

APRICOT ANGEL DESSERT

Mrs. Gerald Forbes

2 envelopes plain gelatin	1/2 tsp. salt
1/2 c. cold milk	2 tsp. vanilla
2 c. milk (scalded)	2 envelopes Dream Whip
1/2 c. sugar	2 c. mashed apricots
4 egg yolks (slightly beaten)	1 small angel food cake

Dissolve gelatin in cold milk. Add the sugar to scalded milk, stir yolks into milk and cook till slightly thickened. Then add gelatin, salt and vanilla. Blend and let cool. Prepare Dream Whip according to pkg. directions. Fold into cooked mixture, also add apricots. Break angel food cake into small pieces and put alternate layers of cake and mixture in 9x13 pan. Chill several hours or overnight.

BANANA SQUARESMrs. Omer Bopp
Columbus Junction

Cream:

1 1/2 c. sugar
1 stick oleo

Add:

2 eggs
2 bananas (sliced) 3/4 c. sour cream

Sift together:

2 c. flour 1/2 tsp. salt
1 tsp. soda 1/2 c. nuts

Put on greased cookie sheet. Bake 20-30 min. in 350° oven.

Frost and add nuts.

QUICK CHERRY COBBLER

1 can cherry pie mix	2 tsp. baking powder
1 c. flour	1/2 tsp. salt
1 c. sugar	1 tsp. vanilla
2/3 c. milk	

Mix flour, sugar, milk, baking powder, salt and vanilla together in a bowl. Pour cherry mix in a well buttered 13x9 in. cake pan. Pour batter over cherries, batter will float to top. Bake at 350° for 20-30 min. Other fruit mixes may be substituted for the cherries.

STEAMED CHERRY PUDDING

Mrs. Martin Warson

1 egg	Butter (size of egg)
1/2 c. sugar	1 tsp. baking powder
1/2 c. milk	1 tsp. vanilla
1 c. flour	

Mix all ingredients together. Drain qt. of cherries and put in bottom of 2 qt. casserole. Steam 1/2 hr. Thick juice drained from cherries and serve warm on each serving. Top with Cool Whip or whipped cream.

CHERRY KRINGLE

Marie Hotz

1 pkg. yeast dissolved in	1 egg
1/4 c. warm water	1/4 c. oil
1/3 c. warm milk	1/2 tsp. salt
1/4 c. sugar	2 1/3 c. flour

Mix warm milk, sugar, egg, oil and salt well. Add soaked yeast mixture. Add flour, 1 c. at a time. Let rise. Divide dough into 2 parts. Pat 1/2 dough into a 16x12 in. pan. Cover with 1 can cherry pie filling. Cover with other half of dough, patted thin. Let rise and sprinkle with sugar if you want to do so. Bake 20-25 min. in a 375° oven. May frost with powdered sugar frosting if desired.

CHERRY DESSERT

Mrs. Fay Watkinson

Crush 20 whole graham crackers. Blend with 1/4 lb. melted butter or oleo. Spread 3/4 mixture in bottom of pan. Melt 1/2 lb. marshmallows in 1/2 c. milk. Add 1 can cherry pie filling and 1 c. heavy whipped cream. Pour into pan with the graham cracker crust. Sprinkle rest of crumbs on top and refrigerate till set.

CHERRY DESSERT

Mrs. Carol Johnson

1 pkg. graham crackers (crushed)	1 c. powdered sugar
1/2 c. sugar	1 tsp. vanilla
1/2 c. butter (melted)	1 c. whipped cream
8 oz. cream cheese	2 cans cherry pie filling

Mix crushed graham cracker crumbs with sugar and melted shortening. Line a 9x13 pan keeping a few crumbs for the top. Press tight. Mix together cream cheese, powdered sugar, vanilla and whipped cream. Spread over cracker crust. Pour 2 cans cherry

Continued Next Page.

CHERRY DESSERT (Continued).

pie filling over top. Add remaining graham cracker crumbs and refrigerate overnight.

CHERRY DESSERT

Mrs. Jim Goody

1 (3 oz.) pkg. cream cheese	1 (3 oz.) pkg. wild cherry
1 (9 oz.) container Cool Whip	flavored gelatin
3/4-1 c. powdered sugar	1 c. hot water
1 loaf angel cake	1 (1 lb. 13 oz.) can cherry pie filling

Let cream cheese stand at room temperature to soften. Beat until fluffy and blend in Cool Whip and powdered sugar. Rub brown crumbs off cake; tear cake in 1 1/2 pieces. Fold into cream cheese mixture. Pour into 13x9 ungreased pan. Chill. Dissolve gelatin in hot water, cool; add cherry pie filling. Blend well. Spread gelatin mixture over cake mixture. Chill till firm.

EASY CHERRY DESSERT

Velma Hotz

9x13 baking dish or pan.	
2 cans cherry pie filling	1 stick butter <u>or</u> margarine
1 box white <u>or</u> yellow cake mix	(melted)
	Sliced almonds

Spread pie filling in baking dish. Sprinkle cake mix over filling evenly. Pour melted butter over cake mix. Do not stir. Sprinkle with sliced almonds. Bake in 350° oven for 30-40 min., or until bubbly. (I like to add about a T. of Minute Tapioca to can of pie filling, for a little thicker consistency of the filling). Good served with a dip of ice cream. Also may use any other canned pie filling if desired, such as peach or apricot.

CARROT LOAFIrene Pearson
Iowa City, Iowa

3 eggs (beaten)	1 c. nuts (chopped)
1 1/2 c. salad oil	2 tsp. vanilla
2 c. sugar	3 c. flour
2 c. carrots (grated) (approximately 2 large ones)	2 tsp. cinnamon
1 small can crushed pineapple (drained)	1/2 tsp. salt
	1/2 tsp. soda

Mix eggs, salad oil and sugar. Add carrots, pineapple, nuts and vanilla. Mix till smooth. Sift dry ingredients together and

Continued Next Page.

CARROT LOAF (Continued).

mix well. Line the bottom of three 3x7 in. loaf pans with waxed paper. Fill each 3/4 full. Bake at 325° for 1 hr. or until deep golden brown. This is very good served warm with butter or cold with whipped cream.

FAIRY DELIGHT

Sandy Pickering

1 pkg. frozen strawberries	1 loaf of angel food cake
1 pkg. strawberry Jello	1 1/2 c. whipping cream
1 c. boiling water	

Thaw and drain strawberries. Dissolve Jello in boiling water and 1 c. strawberry juice. If there is not enough strawberry juice to make 1 c., add water. Let Jello thicken but not set hard. Break 1 loaf of angel food cake into pieces. Whip the whipping cream. Fold pieces of angel food cake, whipped cream, and drained strawberries into thickened Jello. Pour into Pyrex baking dish and thoroughly chill. Cut in squares. Serves 10.

FROZEN NEOPOLITAN DELIGHT

Barbara Edwards

(Good for parties)

1 (12 oz.) pkg. frozen pound cake	14 pecan halves
1 pt. Neopolitan ice cream	8 maraschino cherries
1 (4 1/2 oz.) pkg. frozen whipped topping (thawed)	Heavy duty Reynolds wrap

Cut pound cake lengthwise into 2 equal layers. Place one layer on an 18 in. square sheet of Reynolds wrap. Cut ice cream lengthwise into 2 equal slices and place on cake layer. Top with second cake layer. Frost top and sides with whipped topping. Decorate with pecans and cherries (takes less than 5 min. to make). Place on foil in freezer about 2 hrs. or until topping is frozen hard. Remove from freezer. Bring foil up, double fold over top and fold in ends. Return to freezer till ready to serve.

Irene Loan

FROZEN CHEESE TORTE

2 T. plain gelatin
 1/2 c. cold water
 2 egg yolks
 1/2 tsp. salt
 1/2 c. milk
 1 c. sugar

1 lb. cottage cheese
 1/2 tsp. vanilla
 2 egg whites
 1/2 pt. whipping cream or pkg.
 Dream Whip

Pour cold water in bowl. Sprinkle with gelatin. Beat egg yolks slightly. Add sugar, salt, milk. Cook over boiling water until custard like. Stir while cooking. Add gelatin to hot mixture and until dissolved. Cool until begins to thicken then add cheese and vanilla and beat with egg beater until light and fluffy. Whip cream and egg whites, fold into mixture above. Line spring form with 24 graham crackers (crushed), 1/3 c. sugar, 1/3 c. melted butter, 1 tsp. cinnamon, save 3/4 c. for top. Pour mixture in pan, cover with remaining crumbs. Refrigerate overnight. Serves 12 or more.

FROZEN FRUIT CUP

2 small cans orange drink
 2 small cans frozen lemonade
 1 c. sugar
 1 (No. 2 1/2) can fruit cocktail (undrained)

1 (No. 2 1/2) can crushed pineapple (undrained)
 4 bananas (sliced)
 1 (12 oz.) bottle 7-Up

Mix ingredients in order and freeze in qt. or 1/2 gal. containers. Take out of freezer 1 hr. before serving. Makes 3-4 qts. (I buy the individual plastic 9 in. cups then they are ready to serve anytime). Will keep several months in freezer.

Letha M. Gray

MYSTERY PUDDING

Mary Schnoebelen

1 c. flour
 1 c. sugar
 1 tsp. soda
 1/4 tsp. salt
 1 egg (beaten)

1 tsp. vanilla
 1 (16 oz.) fruit cocktail
 1/2 c. brown sugar
 1/2 c. nuts

Sift flour, soda, salt and sugar. Put in a bowl with egg, vanilla and drained fruit cocktail. Pour in 9x9 pan. Sprinkle brown sugar and nuts on top. Bake 325° 40 min.

JELLY ROLL

Jean Escher

4 eggs (beaten until thick)
 1 c. sugar (added gradually)

Sift together:

1 c. flour 1/4 tsp. salt
 1 tsp. baking powder

Fold into egg and sugar mix. Add 1 tsp. vanilla and 1/4 c. boiling water. The success of the jelly roll is beating the eggs well. Spread mixture in cookie sheet lined with wax paper, or use Teflon sheet. Bake in moderate oven 350° 15-20 min. When baked put on wet cloth. Spread with elderberry or currant jelly and roll up in cloth sprinkled with powdered sugar. Put on rack to cool.

PUMPKIN PIE SQUARES

Pat Sexton

1 c. flour (sifted)	3/4 c. sugar
1/2 c. quick cooked rolled oats	1/2 tsp. salt
1/2 c. brown sugar (firmly packed)	1 tsp. cinnamon
1/2 c. butter	1/2 tsp. ginger
1 (1 lb.) can pumpkin (2 c.)	1/4 tsp. cloves
1 (13 1/2 oz.) can evaporated milk	1/2 c. pecans (chopped)
2 eggs	1/2 c. brown sugar (firmly packed)
	2 T. butter

Combine flour, rolled oats, 1/2 c. brown sugar and 1/2 c. butter in mixing bowl. Mix until crumbly using electric on low speed. Press into a ungreased 13x9x2 pan and bake at 350° for 15 min. Combine pumpkin, evaporated milk, eggs, sugar, salt and spices in mixing bowl, beat well. Pour on crust and bake at 350° oven for 20 min. Combine pecans, 1/2 c. brown sugar and 2 T. butter; sprinkle over pumpkin mixture, return to oven and bake 15-20 min. or until filling is set. Cool in pan. Cut in 2 in. squares. Makes 2 doz. Serve with whipped cream or ice cream.

An old-timer remembers when a pie was set on the windowsill to cool, not thaw!

PEACH COBBLER

Eleonora Kinkaid

BASE:

About 6 c. sliced peaches

1/3 c. brown sugar

Peel and slice peaches. Place in 9x13 pan, toss lightly with brown sugar.

TOPPING:

1 c. pancake mix

1 egg (beaten)

1 c. sugar

1/2 c. butter (melted)

1 tsp. cinnamon

Combine pancake mix, sugar and cinnamon. Stir in egg until mixture resembles coarse crumbs. Sprinkle evenly over peaches. Drizzle with melted butter. Bake in 375° oven about 45 min.

ALOHA PINEAPPLE RICE PUDDING

Mrs. Ronald A. Lenz

4 c. cold cooked rice

1 c. (1/2 pt.) heavy cream

1 (No. 2) can crushed pineapple
(drained)

(whipped)

3/4 c. maraschino cherries
(chopped, save juice)

1/4 c. sugar

Cook rice as follows:

1 tsp. vanilla

1 c. rice

1/2 c. cherry juice

1 1/2 c. water

1 tsp. salt

Combine the rice, pineapple and chopped cherries. Flavor the cream with sugar and vanilla. Fold into the pineapple-rice mixture. Chill. - Top of range method - 15 min.; oven method 35 min. Yield 8 servings.

PINEAPPLE TORT

Betty Schnoebelen

(Sounds complicated, but it really isn't)

CAKE BATTER:

1/4 c. butter or margarine 1/4 tsp. salt

1/2 c. sugar 2 1/2 tsp. baking powder

4 egg yolks (well beaten) 1/3 c. milk

1 c. cake flour

Thoroughly cream butter, and sugar, add egg yolks. Beat well. Add sifted dry ingredients alternately with milk. Pour into two waxed paper-lined 8 in. cake pans. Bake in 350° oven for 15 min. Now slide cakes out on oven rack and top each with the meringue topping. Return cake to oven. Bake 15 min. longer

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PINEAPPLE TORT (Continued).

at 350°. Cool and remove from pans and fill with pineapple filling.

MERINGUE TOPPING:

4 egg whites	1 tsp. vanilla
3/4 c. sugar	3/4 c. pecans

Beat egg whites to stiff foam, add sugar a tablespoon full at a time and continue beating until moisture forms moist peaks. Add vanilla and spread gently on partially baked layers. Sprinkle chopped nuts over meringue before returning to oven.

PINEAPPLE FILLING:

1 1/2 T. confectioners' sugar	1/4 tsp. vanilla
1 c. crushed pineapple (well drained)	1 c. heavy cream (whipped)

Fold sugar, drained pineapple and vanilla into whipped cream. Place one layer of cake meringue side down on a cake plate. Spread filling on this layer, saving enough for sides of cake. Place second layer on top of filling, meringue side up. Frost sides with filling. (A different fruit could be substituted for pineapple).

PINEAPPLE-BANANA REFRIGERATOR DESSERT

Merry Krueger

1 1/4 c. graham cracker crumbs	1 egg
2 T. granulated sugar	1 pkg. Dream Whip
1/4 c. butter <u>or</u> oleo (melted)	1 can crushed pineapple (well drained)
1/2 c. butter <u>or</u> oleo (softened)	4 bananas
1 c. confectioners' sugar	Maraschino cherries

Mix thoroughly graham cracker crumbs, granulated sugar and melted butter. Press half the mixture evenly in bottom of square pan, 8x8x2. In small mixer bowl, beat 1/2 c. butter, the confectioners' sugar and egg until light and fluffy. Spread evenly over crumbs in pan. In a chilled bowl prepare Dream Whip as directed on pkg. Fold in crushed pineapple and sliced bananas and maraschino cherries. Spread over the butter mixture. Sprinkle the remaining graham cracker crumbs over top. Cover and chill overnight.

PINEAPPLE-APRICOT KUCHEN

Rosella Attig

1/2 c. softened butter or oleo	1 (1 lb.) can apricot halves
1 pkg. (2 layer) white or yellow cake mix	1/2 c. sugar
1/2 c. flaked coconut	3/4 tsp. ground nutmeg
1 (1 lb. 4 oz.) can pineapple chunks	1 c. dairy sour cream
	1 egg

Heat oven to 350°. Cut butter into dry cake mix with pastry blender until crumbly. Stir in coconut. Turn mixture into 13x9x2 in. pan. Pat evenly over bottom, building sides up slightly. Bake 12 min. Drain fruits; set on paper towel to dry. Arrange fruits over baked crust. Combine sugar and nutmeg. Sprinkle evenly over fruits. Blend sour cream and egg. Spoon unevenly over fruits. Return to oven. Bake 25 min. Serve warm. Makes 12 servings.

PINEAPPLE PINK CLOUD DESSERT

Eileen Solomon

1 (13 1/2 oz.) can pineapple tidbits	1 medium size banana (sliced)
1 (6 oz.) can pineapple juice	1/2 c. cream (for whipping)
1 (3 oz.) pkg. strawberry gelatin	

Drain syrup from pineapple tidbits into a saucepan. Add pineapple juice. Heat to boiling. Stir in gelatin until dissolved. Pour into medium size bowl and chill until syrupy. Stir pineapple and sliced banana into gelatin. Beat cream until stiff and fold into gelatin mixture. Can be mold - 4 c. size or served in fruit dishes, can be garnished with additional whipped cream.

NOTE: Be sure to dissolve gelatin in drained pineapple juice and the 6 oz. can of pineapple juice.

PINEAPPLE DESSERT

Irene Loan

Mix 33 single graham cracker crumbs with 1/4 c. butter (melted) and 1/4 c. sugar (white). Put in bottom of 9x13 pan. Save 1 c. for top.

8 eggs	1 pkg. lemon Jello
2 c. crushed pineapple	2 c. sugar

Cook until thick 8 yolks beaten with 1 c. sugar and 2 c.

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PINEAPPLE DESSERT (Continued).

crushed pineapple. Remove from heat. Add 1 pkg. lemon Jello. Let cool until just warm. Beat 8 whites stiff, add 1 c. sugar. Beat very stiff. Fold into pineapple mixture. Pour over crumbs and top with 1 c. crumbs. Refrigerate overnight. Serves 12.

STRAWBERRY SWIRL DESSERT

1 c. graham-cracker crumbs
1 T. sugar
1/4 c. butter or margarine (melted)
2 c. sliced strawberries (fresh or frozen)
1 (3 oz.) pkg. strawberry gelatin

Mix crumbs, sugar and the butter. Press firmly over bottom of 9x9x2 in. baking dish. Chill till set. Sprinkle 2 T. sugar over fresh berries; let stand 1/2 hr. Dissolve gelatin in boiling water. Drain strawberries, *reserving juice. Add water to juice to make 1 c.; add to gelatin. Chill till partially set. Meanwhile combine marshmallows and milk; heat and stir till marshmallows melt. Cool thoroughly, then fold in whipped cream. Add berries to gelatin, then swirl in marshmallow mixture to marble. Pour into crust; chill till set. Cut in 9 or 12 squares. *Or, use 1 (10 oz.) pkg. frozen sliced strawberries, thawed.

STRAWBERRY DESSERT

1 c. graham cracker crumbs 1/4 c. oleo or shortening (melted)
1 T. sugar

Put these in bottom of 9x9 pan.

1 pkg. strawberry Jello
1 c. boiling water

Add 2 c. sliced strawberries (10 oz. frozen) or can be fresh. Melt together 1/2 lb. marshmallows in 1/2 c. milk - let cool. Then fold in pkg. Dream Whip. Then add this to partially set Jello, and put in pan on top of cracker crumbs - when this sets up, whip a pkg. Dream Whip to put on top and sprinkle nuts on top. overnight.

Mrs. Ralph Slaughter

1 c. boiling water
1/2 lb. marshmallows
1/2 c. milk
1 c. whipping cream (whipped)
or Dream Whip

Roulla Attig

GRAHAM CRACKER FLUFF

Doris Gerot

2 egg yolks	1 c. whipping cream
1/2 c. sugar	1 tsp. vanilla
2/3 c. milk	3 T. butter (melted)
1 pkg. (1 T.) gelatin	3 T. sugar
1/2 c. cold water	12 graham crackers
2 egg whites	

Beat egg yolks and add sugar and milk. Cook in top of double boiler until slightly thickened. Soak gelatin in the cold water. Pour hot mixture over softened gelatin and stir until smooth, chill until slightly thickened. Add stiffly beaten egg whites, vanilla and whipped cream to chilled mixture. Combine melted butter, cracker crumbs and sugar to make crumbs. Sprinkle half of crumbs in bottom of serving dish. Add mixture and top with remaining crumbs. Let chill in refrigerator until set. Makes 6-8 servings. Cool Whip or Dream Whip may be used in place of whipping cream.

GRAHAM CRACKER FLUFF

Mary Menzer

1 envelope Knox gelatin dissolved in 1/3 c. cold water

Mix and cook for 1 minute:

3/4 c. rich milk	1/2 c. sugar
1/2 tsp. salt	2 egg yolks

Beat with egg beater to be sure it is smooth. Remove from heat and add softened gelatin. Let chill and when partly thickened add 2 stiffly beaten egg whites. Whip 1 c. cream and add to the mixture. Add vanilla. Make graham cracker crust and place in a flat loaf pan about 8x13. Pat the crust into the pan saving a few crumbs to sprinkle over the top. Pour in the whipped mixture and sprinkle the remaining crumbs over the top. Place in cold place to finish thickening. It can be partially frozen just so it is real cold.

NOTE: I add about 10 marshmallows to the cooked mixture before removing from the heat, being sure they are completely dissolved before adding the gelatin. I use canned evaporated milk for the cream. I place a cup of the canned milk in an ice cube tray and place in the freezer section of the refrigerator to get real cold but not frozen. Remove and place in bowl with a tablespoon of lemon juice and whip. You could also use Lucky Whip or something similar. I add a small can of crushed pineapple to mine - drained. I also add cinnamon to my crust. Nuts may also be added.

SUMMER DELIGHT

Mrs. Henry Jansen

1 pkg. raspberry Jello
 1 c. vanilla ice cream
 1 c. hot water

2 bananas (diced)
 1 c. miniature marshmallows
 or large ones (quartered)
 1/2 c. nutmeats (chopped)

Dissolve Jello in hot water, add ice cream, stirring until melted. Partially set, then add bananas, marshmallows, nutmeats, return to refrigerator until needed.

ORANGE CAKE-PUDDINGMiss Mable Krall
Iowa City, Iowa

1 can mandarin oranges
 (drained)
 3 eggs
 2/3 c. orange juice
 1 c. sugar

1 tsp. orange rind (finely grated)
 1 envelope unflavored gelatin
 1/4 c. cold water
 1 small angel food or sunshine cake

In the top of double boiler beat egg yolks until thick; gradually add 1/2 c. sugar, the orange rind and juice. Cook over boiling water 5 min. Stir in gelatin, soften in cold water. Cool. Beat egg whites until they hold a peak but not dry; slowly add the other 1/2 c. sugar. Beat until stiff peaks form. Fold cooled cooked mixture into egg whites. Add mandarin oranges. Tear cake into bite size pieces and add. Pour into 8x8 pan, allow to set in refrigerator at least 4 hrs. Garnish with orange slices and whipped cream. Serves 8. This dessert can be made the day before it is to be served.

QUICK COTTAGE CHEESE DESSERT

Amelia Mincer

1 box cottage cheese in dish, sprinkle 1 box dry orange Jello over top of cheese, 1 can mandarin oranges (drained) on top. Then add 1 pkg. Dream Whip and put in dish and chill till ready to serve.

It's easy to tell the women in style - they've either been to Paris or to the attic.

ANGEL FOOD CAKE DESSERT

Faye Cassabaum

1 (6 oz.) pkg. chocolate chips	1 c. whip cream <u>or</u> pkg. Dream
2 T. sugar	Whip
2 T. water	1 angel food cake
4 eggs	

Beat 4 egg yolks, add sugar, water and chocolate chips. Cook in double boiler until chips are melted and it gets thick. Cool, then add 4 beaten egg whites and whipped cream. Break up cake. Take half of cake and put in oblong cake pan. Pour half of mixture over and another layer of cake and rest of cool mixture. Then serve with whipped cream.

BAKED CHOCOLATE PUDDING

Mrs. Stella Krueger

1 c. flour	1/2 c. milk
1/4 tsp. salt	2 T. butter (melted)
3/4 c. sugar	1 tsp. vanilla
1 1/2 T. cocoa	1/2 c. nutmeats

Stir it up and put in a buttered baking dish. Then put together in a sifter:

1/2 c. white sugar	2 1/2 T. cocoa
1/2 c. brown sugar	

Put this over batter in dish. Pour over this 1 c. cold water. When done, custard will be in bottom. Bake 30 min. in a moderate oven.

COCONUT CREAM DESSERT

Lillian Prybil

2 boxes instant dry coconut	3 c. vanilla ice cream
cream pudding	1 pkg. Dream Whip
1 1/3 c. milk	

Mix pudding, milk and ice cream for 10 min. and set aside. Beat Dream Whip and fold into first mixture. Pour into graham cracker crust (1 1/2 c. graham crackers, 1/4 c. oleo, 1/4 T. sugar) Reserve 1/2 c. crust mixture for topping (any instant dry cream pudding can be used).

Cook over low flame until it makes a paste. Stir in 1/2 c. nutmeats and spread over baked cake. Cool and serve with whipped cream.

BLUEBERRY DESSERT

Mrs. Lester Smith
Columbus Junction, Iowa

1/2 c. butter <u>or</u> margarine (melted)	1/2 pt. cream (whipped) <u>or</u> Cool Whip
1/2 c. pecans (chopped)	1 can prepared blueberry pie filling
1 1/3 c. graham cracker crumbs	1 T. lemon juice
1/2 c. milk	
1/2 lb. marshmallows (24)	

Combine milk and marshmallows in top of double boiler. Stir until melted. Cool, don't let thicken. Combine melted butter, pecans, and cracker crumbs. Spread half of mixture in buttered cake pan. Combine whipped cream and marshmallow-milk mixture. Spread half on top of crumbs. Mix pie filling and lemon juice, spread on whipped cream layer. Cover with remaining whipped cream mixture, top with remaining crumbs. Chill overnight. Serves 12.

BLUEBERRY DESSERT

Elsie Smid

16 graham crackers	1/4 c. butter (melted)
1/2 c. sugar	

Make a crust and round up edges to hold, 9x9 pan. Reserve some for top. Mix with mixer:

2 eggs (beaten)	1 (8 oz.) pkg. cream cheese
1/2 c. sugar	

Pour cheese mixture over crust and bake 20 min. in 320° oven. Cool and put on 1 can blueberry pie filling, 1 pkg. Dream Whip on top and sprinkle with graham cracker mixture.

LEMON FRUIT DESSERT

Mrs. Leroy D. Marine

1 (13 1/4 oz.) can pineapple tidbits	1/2 c. coconut
1 (11 oz.) can mandarin oranges	1 pkg. instant lemon pudding mix
1 (16 oz.) can fruit cocktail	

You may add any or all of the following: 2 T. lemon juice, 1 tsp. pineapple flavoring or sliced bananas. Combine pineapple tidbits, mandarin oranges, fruit cocktail including juice, coconut, lemon juice, pineapple flavoring and sliced bananas. Sprinkle dry instant lemon pudding mix over above mixture and chill well.

RASPBERRY JELLO DESSERTNancy Spilger
Iowa City, Iowa

1 pkg. Jello	1 pkg. frozen raspberries or
2 c. boiling water	1 pt. fresh berries
Dream Whip	

Combine the Jello and water. Let cool to syrup and whip. Add the Dream Whip, prepared as to directions. Add the berries and spoon in dessert dishes and refrigerate.

RASPBERRY REFRIGERATOR DESSERT - Serves 15Mrs. Cleo L. Burr
West Liberty

CRUST:

1/4 c. butter (melted)	1/4 tsp. walnut flavoring
1 1/4 c. graham cracker crumbs	1/4 c. nutmeats (chopped)
Mix this for the crust and place in bottom of pan or dish.	

FILLING:

2 pkg. red raspberries	Little red coloring
1 c. water	4 T. cornstarch
1/2 c. sugar	1/4 c. cold water
1/4 tsp. raspberry flavoring	

Heat raspberries with the 1 c. water and 1/2 c. sugar. Dissolve cornstarch in cold water, cook with raspberries, till thickened and clear. Cool. Place over graham cracker crust. Take 50 large marshmallows, melted in 1 c. milk. Cool - whip 2 pkgs. Dream Whip as directed on pkg., mix with marshmallows and milk, then spread on raspberries mixture; sprinkle with nutmeats chopped. Refrigerate several hours.

DATE PUDDING

Mrs. Fay Watkinson

1/2 lb. dates	1 tsp. soda
1 c. boiling water	1 T. butter

Combine and let stand. To 1 beaten egg add 1 c. sugar, add to first mixture then add 1 1/2 c. flour and 1 tsp. baking powder sifted together. Bake in shallow pan in moderate oven for 20 min.

TOPPING:

1/2 lb. dates	1 c. hot water
1/2 c. sugar	

Cook over low flame until it makes a paste. Stir in 1/2 c. nutmeats and spread over baked cake. Cool and serve with whipped cream.

DATE PUDDING

Mrs. Carrie Taylor

Combine:

1 1/2 c. dates (chopped)	1/4 c. butter
1 tsp. soda	1 1/2 c. boiling water

Let stand while preparing following:

1 egg (beaten)	1 tsp. vanilla
1/2 tsp. salt	1 c. sugar

Add to date mixture.

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

Pour in large baking pan and bake 350° for 25-30 min. While still hot cover with this sauce:

1 c. dates	1 T. butter
1/2 c. sugar	1/4 tsp. salt
3/4 c. water	

Cook until thickened, add 1 c. nuts. Pour hot over baked cake - cool and serve with whipped cream or Cool Whip.

MARSHMALLOW CREME

Irene Loan

1 c. white corn syrup	2 T. cold water
1 egg white	1 tsp. vanilla
1 tsp. plain gelatin	

Bring syrup to a boil. Cook to firm ball stage. Pour slowly over stiffly beaten egg white. Soak gelatin in enough cold water to dissolve, then add to hot mixture. Add vanilla. Beat until light. Keeps indefinitely. Nice for gingerbread topping, cake, gelatin dessert or ice cream. Makes 1 pt.

SUNSHINE FLUFF

Wilma Ogren

1 large yellow sponge cake broken into pieces. Arrange in pan, dissolve and whip 1 pkg. orange Jello. Cool and whip frothy, add 1 pt. cream whipped, fold together and add 1 can drained fruit cocktail, 2 bananas diced, 1 c. miniature marshmallows. Pour over cake and place in refrigerator overnight.

DESSERT

Rosella Attig

1 can pie filling (your choice)

Sprinkle 1 pkg. of Jiffy white cake mix over filling. Melt 1 stick oleo - pour over mixture. Sprinkle slivered almonds over all. Bake 45 min. in 375° oven.

FRUIT DESSERT

Rosella Attig

11 graham crackers 1/4 c. sugar

1/2 c. butter (melted)

Press these ingredients into an 8x10 pan. Beat 2 eggs, add softened 8 oz. cream cheese and 1/2 c. sugar - vanilla. Spread egg and cheese mixture on cracker crust and bake 20 min. only at 325°. Cool. Then spread cherry-blueberry or peach pie filling on and let stand 24 hrs. or longer. Serve plain or with ice cream or whipped cream.

DREAMY JELLO DESSERTMrs. Gary Schwartz
St. Paul, Iowa

Dissolve 2 pkg. lemon Jello in 2 c. boiling water.

2 cans pineapple tidbits (drained)

Combine Jello and pineapple juice - let jell. Mix 2 pkg. Dream Whip according to directions. Whip Jello and add Dream Whip. Mix. Add few drops yellow food coloring. Add:

2 cans mandarin oranges 1/4 c. coconut
(drained) 2 cans pineapple tidbits

1/4 c. nuts (chopped)

Allow to set and cut in squares to serve.

WASHINGTON PUDDING

Miriam Hunter

Put 1 c. sugar, 2 c. hot water and pinch of salt in pan. Bring to boil. In another dish make dough of:

1/2 c. sugar 1/4 tsp. cloves

1 T. butter or oleo 1 c. flour

1/2 c. sweet milk 2 tsp. baking powder

1 T. cocoa 1/2 c. raisins (optional)

1 tsp. cinnamon

Pour boiling syrup into large cake pan, immediately drop dough by spoonful into syrup like dumplings. Bake in oven 375° for 35 min. Serve warm or cold with whipped cream.

FRUIT COCKTAIL DESSERT

Dorothy Forbes

1 c. sugar	1 egg (beaten)
1 c. flour	2 c. fruit cocktail
1 tsp. soda	(drained)
1/2 tsp. salt	

Mix together and put in greased and floured pan.

TOPPING:

Mix 1/2 c. brown sugar and 1/2 c. nutmeats, sprinkle on top and bake at 300° 50-60 min. Serve with whipped cream.

OLD FASHIONED RICE PUDDINGMrs. Matt Lindle
McCousland, Iowa

1 c. uncooked rice	5 c. milk
1 c. sugar	1 tsp. nutmeg

Bake in oven for 3 or 4 hrs. Stir the caramelized crust through the pudding as it forms. Add extra milk if it gets dry.

RHUBARB CRUNCH

Cook 3 c. rhubarb, cut fine; 1 T. water and 1 c. sugar. Mix 3 T. cornstarch in a little cold water. Stir into rhubarb, mixture to thicken. Mix together 1/2 c. oleo, 1 c. oatmeal, 3/4 c. brown sugar, packed, 1 c. flour, 1/2 tsp. soda, pinch salt. Put 3/4 of this mixture into 9 in. greased pan and pat down. Pour over cooked rhubarb. Cover with remaining dry mixture. Bake at 350° for 30-35 min.

RHUBARB SURPRISE

Mrs. Gerald Forbes

3 c. rhubarb (cut up)	2/3 c. milk
1/2 c. sugar	1 1/2 c. flour
3/4 c. water	1 egg
1/3 c. shortening	1/4 tsp. salt
2/3 c. sugar	1/2 tsp. vanilla
1 tsp. baking powder	

Simmer the rhubarb, 1/2 c. sugar and water for 10-15 min. Cream the shortening and sugar and add the other ingredients. Mix till smooth and pour into 8x8 pan. Pour the hot rhubarb sauce over the dough and bake in 350° oven 40-45 min.

RHUBARB SURPRISE

Marion Smid

1 c. flour (sifted)	1 tsp. baking powder
1/2 tsp. salt	2 T. butter
1 tsp. vanilla	1 egg (beaten)
2 T. milk	3 c. rhubarb (diced)
1 pkg. strawberry Jello	1/2 c. flour (unsifted)
1/2 tsp. cinnamon	1 c. sugar
	1/4 c. butter (melted)

Sift together first flour, baking powder, salt. Cut in first butter. Add eggs and milk. Press in greased pie pan. Add rhubarb. Sprinkle Jello (dry) over rhubarb, combine unsifted flour, sugar, cinnamon and melted butter. Sprinkle on top of Jello. Bake 350° 50 min.

RHUBARB CRUNCH

Vida Wollrob

2 c. rhubarb (cut in 1/2 in. pieces)	1/4 c. flour (sifted)
3/4 c. sugar	1/4 c. quick cooked rolled oats
2 T. flour	2 T. butter
1/4 c. brown sugar (firmly packed)	

Place rhubarb in greased 8 in. square baking pan. Sprinkle with sugar and 2 T. flour. Combine brown sugar, 1/4 c. flour and rolled oats. Put in butter as for pastry. Sprinkle over rhubarb. Bake at 350° about 40 min. Serve with cream if desired. Serves 4. Frozen rhubarb can be used in this family type dessert.

RHUBARB DESSERT

Mrs. Tony Morgan

Cut up 4 or 5 c. rhubarb place in glass cake pan. Cover with 1 c. sugar. Pour over 1/2 c. water. Mix together:
 1 c. flour 1/3 c. shortening
 1/2 c. sugar 1/2 tsp. salt
 1/2 tsp. cinnamon

Crumble on top of rhubarb. Bake at 350° for 35-45 min. Serve with milk, ice cream or plain. This is good with any kind of fruit - fresh, frozen or canned.

RHUBARB DELIGHT

Mrs. Dale Wieland

No. 1:

4 c. rhubarb (cut up)	1 c. sugar
2 T. flour	

Mix together and place in baking dish.

No. 2:

1/2 c. brown sugar	1/2 c. oatmeal
1/2 c. flour	1/4 c. butter

Press ingredients on top. Bake 45 min. in 350° oven.

*Peaches, apples and cherries can be substituted for rhubarb.

RHUBARB CRISP

Mrs. Albert Lenz

1 c. flour	2 T. milk
1 tsp. baking powder	1 egg
1/2 tsp. salt	1 box strawberry Jello
2 T. shortening	2-3 c. rhubarb

Mix first 6 ingredients well. Press into a greased baking dish. Put in rhubarb and sprinkle Jello over top. Then put on this topping.

TOPPING:

Crumble 1/2 c. flour, 1 c. sugar, 1/4 c. milk, 2 T. melted butter. Bake in 350° oven until brown and rhubarb is done.

RAISIN PUDDING

Ettwoyle Sanders

1 c. flour	1 c. raisins
1/2 c. brown sugar	1 egg
1/2 c. milk	Vanilla
1 T. butter	Pinch salt
2 tsp. baking powder	

Mix above named ingredients and drop by spoonfuls (size desired for one serving) into sauce and bake 350° for 25-30 min. Top with whipped cream and cherry if desired.

SAUCE:

3 c. boiling water	1 T. butter
1 c. brown sugar	

RAISIN DESSERT

Mrs. Tony Morgan

Boil together - 20 min.:

1 c. raisins
 2/3 c. light syrup
 Remove from heat and add:
 1 T. butter
 1 tsp. vanilla

2 c. water

BATTER:

1/2 c. sugar
 1 T. shortening
 1/2 c. milk

1 c. flour

2 tsp. baking powder

Drop in pan by tsp. Cover with raisin mixture. Bake at 350° about 45 min.

ICE CREAM CRUNCHIESMrs. Gerald Forbes, Mrs. Herman Kasper,
Betty Jane Scott, Mrs. Ronald Krueger

2 c. rice cereal (crushed)
 (Rice Krispies or Rice Chex)
 1 c. flaked coconut
 1/2 c. nuts (chopped)

2/3 c. brown sugar
 1/2 c. butter (melted)
 1/2 gal. ice cream (soften)

Mix all the ingredients except ice cream. Spread 2/3 of the mixture in a 9x13 pan, and press down. Spread on the ice cream (any flavor). Put the rest of crunchy mixture on top. Keep in freezer till ready to serve. Cut in squares.

FREEZER ICE CREAM

Grace Yakish

4 eggs
 2 1/2 c. sugar
 6 c. nonfat dry milk or
 skim milk

4 c. Coffee Rich

2 T. vanilla

1/2 tsp. salt

Beat eggs until light. Add sugar gradually beating until mixture thickens. Add remaining ingredients. Mix thoroughly. Freeze in ice cream freezer. Makes about 1 gallon.

Swallow your pride occasionally. It's non-fattening.

ICE CREAM (For crank freezer)

Mrs. Gerald Forbes

4 whole eggs	2 qt. milk
1 1/2 c. sugar	2 T. vanilla
1 qt. cream	

Beat eggs till light and fluffy. Beat in other ingredients. Freeze in crank freezer. This is for 1 gallon size.

CHOCOLATE LUSH

Mrs. James J. Buline

Part 1:

1 c. flour	1/2 c. milk
3/4 c. sugar	1 tsp. vanilla
2 tsp. baking powder	1 sq. chocolate (melted)
1/2 tsp. salt	2 T. butter (melted)

Mix the above and put into cake pan 9x13 in.

Part 2:

1 c. nuts (chopped)	3/4 c. brown sugar
3/4 c. white sugar	4 tsp. cocoa

Mix sugar and cocoa together and add nuts. Sprinkle over mixture of Part 1.

Part 3:

Now pour 1 3/4 c. boiling water over this and place in hot oven. Bake 350° 30-40 min. Cool. Cut and tip upside down, serve with whipped cream or ice cream.

POPPY SEED DESSERT

Mrs. Leroy Kasper

1/2 lb. graham crackers (crushed)	2 T. flour
1/2 c. sugar	1 c. sugar
1/2 c. oleo or butter	1/2 c. whole poppy seed (unsoaked)
Little water	3 c. milk
2 T. cornstarch	4 egg yolks (beaten)
	1 tsp. vanilla

Mix first 3 ingredients together. Pack part of this mixture in bottom of 9x13 in. pan. Mix together with a little water to make paste, cornstarch and flour. Add rest of ingredients, except vanilla and cook till thick. Pour this over the crust. Then beat 4 egg whites and 4 T. sugar. Spread over custard and add rest of crumbs. Bake for 20 min. at 350°.

POPPY SEED TORTE

Mrs. Fay Watkinson

1 c. graham cracker crumbs 1/4 c. nuts (chopped)

1/4 c. flour 1/2 c. butter (melted)

Mix all together and pat into pudding dish leaving a little for topping.

Beat together:

1 1/2 c. milk 5 egg yolks

1 c. sugar

Add:

1/4 c. poppy seed 2 T. cornstarch

1/4 tsp. salt

Boil till thick, then add:

1 1/2 T. Knox gelatin

1/4 c. water

Mixed together and 1 tsp. vanilla. Beat into the egg whites

1/2 c. sugar and 1/2 tsp. cream of tartar. Beat until stiff.

Then fold in the poppy seed mixture. Mix well. Put into the graham cracker crust. Top with whipped cream and sprinkle little of the graham cracker crumb mixture on top. Refrigerate.

MEASUREMENTS

* * * * *

ICE CREAM (For crank freezer)

2 qt. milk 2 T. vanilla
 1 1/2 c. sugar 1 c. beaten cream
 1 qt. cream 1 c. powdered sugar (soft)
 Beat until light and fluffy. Beat in other sugar.
 Freeze in crank freezer. This is for 1 gallon size.

Mrs. Gerald Forbes

CHOCOLATE LUSH

Part 1:

1 c. flour

3/4 c. sugar

2 tsp. baking powder

1/2 tsp. salt

Mix the above.

allow 2

WILD FLOWER

Wild flowers beside the road,
 Or in the field of green,
 They are not mine to pull or cut
 I would not be so mean.

Part 2:

1 c. nuts (chopped)

3/4 c. flour

For they belong to God you see
 He put them there just so
 That folks who have no gardens
 Can come and watch them grow.

Part 3:

Now pour 1 3/4 c. boiling water over this and place in hot oven. Bake 350° 30-40 min. Cool. Cut and tip upside down, serve with whipped cream or ice cream.

POPPY SEED DESSERTMrs. Leroy Kasper
Iowa City, Iowa

1/2 lb. graham crackers (crushed)	2 T. flour
1/2 c. sugar	1 c. sugar
1/2 c. oleo or butter	1/2 c. whole poppy seed (unsoaked)
Little water	3 c. milk
2 T. cornstarch	4 egg yolks (beaten)
	1 tsp. vanilla

Mix first 3 ingredients together. Pack part of this mixture in bottom of 9x13 in. pan. Mix together with a little water to make paste, cornstarch and flour. Add rest of ingredients, except vanilla and cook till thick. Pour this over the crust. Then beat 4 egg whites and 4 T. sugar. Spread over custard and add rest of crumbs. Bake for 20 min. at 350°.

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MEATS & SAUCES

MEATS - SAUCES

BARBECUED CHICKEN

Deanna Krueger

1 c. catsup	2 tsp. dry mustard
1 c. water	1 tsp. paprika
1 onion (chopped)	1 tsp. chile powder
1 T. steak sauce	1 tsp. salt
1/4 c. vinegar	2 T. butter
1 T. brown sugar	

Mix ingredients and simmer 15 min. Pour over cut up chicken and bake at 350° for 1 1/2-2 hrs.

CHICKEN AND RICEMrs. Kenneth Milsap
Iowa City, Iowa

2 or 3 chickens (cut in pieces)

4 c. Minute Rice

Spread evenly in bottom of small greased roaster.

1 can cream of celery soup	1 envelope dry Lipton onion
1 can cream of mushroom soup	soup mix

Enough water to add to soups to make a total of 4 c. total, blending and pour over rice. Arrange chicken pieces that have been seasoned with salt, pepper and Ac'cent over the rice.

Sprinkle with onion soup mix. Cover and bake 2 hrs. in 325° oven. Serves 12 or more.

CHICKEN CRUNCHMaxine Schlapkohl
Iowa City, Iowa

1 1/2 c. chicken broth	1 c. celery (diced)
2 cans condensed mushroom soup	1 can Chow Mein noodles (3 oz.)
3 c. cooked chicken (diced)	1 can water chestnuts (sliced thin)
1/4 c. minced onion	

Blend broth and soup into 2 qt. casserole. Mix remaining ingredients. Bake in slow oven 325° for 40 min. Serves 8.

EASY CHICKEN DIVANHelen Schlapkohl Lenz
Iowa City, Iowa

2 (10 oz.) pkg. frozen
broccoli spears
2 c. sliced cooked chicken
2 cans cream of chicken soup
1 c. mayonnaise
1 tsp. lemon juice

Cook broccoli according to pkg. directions; drain and arrange in a buttered 11 1/2x7 1/2 in. baking dish. Layer the chicken slices over the broccoli (all white meat makes a nicer dish). Combine the soup, mayonnaise, lemon juice and curry powder. Pour over the chicken. Sprinkle with the shredded cheese. Combine the bread crumbs with the melted butter and sprinkle over top. Bake at 350° for 45-50 min. or until heated through and bread crumbs are golden brown. Serves 6-8 generously.

BAKED CHICKEN WITH PEACHES

Rosella Attig

2 broiler-fryers (2 lbs. each)
(quartered)
Salt and pepper
2 T. butter or margarine
(melted)
1/4 c. molasses
3 T. lemon juice

2 T. onion (finely chopped)
1 tsp. ground ginger
1 can (1 lb. 13 oz.) cling
peach halves (drained)

Heat oven to 375°. Sprinkle chicken with salt and pepper. Place in 2 qt. shallow baking dish. Combine butter or margarine, molasses, lemon juice, onion and ginger, brush generously over chicken. Bake 30 min. Basting once during cooking. Add peach halves; baste. Cook 10 min. or until peaches are thoroughly heated and chicken is tender. Makes 6 servings.

TURKEY TETRAZZINI (Chicken may be used)

Theodora Rayner

2 T. butter 2 T. flour
1/2 tsp. salt 1 c. milk
Make into a white sauce. Add cheese (1 c. processed cheese) while hot.

1 c. cooked fowl Buttered crumbs
1 c. cooked spaghetti Cheese (grated)
1/2 c. mushrooms (or more)

Arrange spaghetti, meat and mushrooms (slightly browned in

Continued Next Page.

TURKEY TETRAZZINI (Continued).

butter) in casserole. Cover with white sauce. Top with crumbs and grated cheese. Heat in oven until brown on top.

POT ROAST FLORENTINE

Gloria Zibilich

4 lb. chuck roast, T. bone or round bone arm	2 (8 oz.) cans tomato sauce
1 pkg. Adolph's 15-minute meat marinade	1 tsp. basil
2/3 c. water (cold)	1 (4 oz.) can mushrooms (stems and pieces with liquid)
1 large onion (finely chopped)	
1 large clove garlic (minced)	

Pour contents of 15-minute meat marinade pkg. into a deep pot with a tight fitting lid. Add all ingredients except mushrooms and blend thoroughly. Place meat in the marinade. Turn and pierce all surfaces of meat, deeply and thoroughly with fork. Marinade only 15 min. turning several times. Cover and cook in preheated 325° oven or simmer slowly on low flame until tender, a total of 1 1/2-2 hrs. Add more water if necessary or desired. No browning necessary! The Adolph's marinade mix gives it a rich golden-brown color. Remove pot roast to heated platter large enough for carving. Add mushrooms and liquid to gravy in Dutch oven; heat thoroughly and serve over meat sliced in thin slices at a 30° angle. 4-6 servings.

CHINESE BEEF WITH RICE

Mabel Warbach

1 lb. ground beef	1/4 tsp. ginger
1 1/4 tsp. sugar	3 T. soy sauce
1/2 tsp. salt	1 T. Worcestershire sauce

Shape in thin patties about 2 in. diameter. In a large heavy skillet, brown patties in a little hot fat; push to one side. Cut 6 stalks celery, onions and green peppers in strips (if desired). Add these to the skillet and cook about 5 min. Reserve a small amount of 1 can condensed consomme' or beef broth. Add rest to vegetables and meat. Add cornstarch (2 T.) to the reserved consomme' then to the hot mixture and cook. Stir until thick and clear. Serve with hot cooked rice.

BURGUNDY BEEF

1 lb. round steak (cut in long thin strips)
 Salt and pepper
 Flour
 1/4 c. shortening
 2 carrots (grated)
 1 clove garlic
 1 stalk celery (finely sliced)

Lori Schnoebelen
 1/2 medium white onion (minced)
 1/2 c. red burgundy wine or
 beef bouillon
 1 1/2 c. water
 1/4 tsp. dried rosemary
 Rice

Season meat strips with salt and pepper; then dredge in flour and brown in shortening. Place in a 1 1/2 qt. casserole. Add carrots, garlic, celery, and onion. Mixing lightly. Add burgundy, water and rosemary and stir. Cover and bake in moderate oven (350°) 1 1/2-2 hrs., adding a little water during baking if needed to prevent drying. Serve over hot rice. Makes 4 servings.

CHUCK WAGON SKILLET

2 T. butter
 1/4 c. onion (chopped)
 1 lb. ground chuck or hamburger
 1 tsp. salt
 1/8 tsp. pepper
 2 c. (8 oz.) cubed Cheddar cheese

Mrs. Henry Jansen
 1 c. celery (chopped)
 1/2 c. ripe olives (sliced)
 2 c. medium noodles (uncooked)
 1 (1 lb.) can stewed tomatoes
 1/4 c. water

In a large covered skillet melt butter; sauté onion until tender. Add meat, sprinkle over salt and pepper and brown slowly turning occasionally. In layers add cheese, celery, olives and noodles. Pour on tomatoes and water. Cover, bring to a steam (do not remove cover), turn heat to low and simmer 30 min.

CHOP SUEY

2 c. pork and beef (cubed)
 (1 of each)
 2 c. celery (1/2 in. slices)
 2 medium onions (quartered)
 2 or 3 T. bead molasses
 2 or 3 T. soy sauce
 2 T. cornstarch mixed in 1 c. water

Mrs. James H. Rowan
 1 can mushrooms
 1 can chestnuts
 1 can Chinese vegetables
 1 can bean sprouts
 1 can Chinese noodles
 Rice

Brown - salt and pepper meat well. Add celery and onions. Simmer until celery and onions are still a little raw. Add molasses, soy sauce, cornstarch mix. Add remaining cans of

CHOP SUEY (Continued).

drained mushroom, vegetables, etc. and heat thoroughly. Serve over hot drained rice and top with Chinese noodles and soy sauce (if desired). Add more water to desired thickness.

QUICK BEEF CHOP SUEY

Mrs. Ralph Slaughter

1 1/4 lb. lean ground beef	1 can cream of mushroom soup
1/4 tsp. salt	1 can cream of chicken soup
1 c. water	5-6 T. soy sauce
1/4 c. onion (chopped)	1/2 c. dry rice
1 c. celery (chopped)	Chinese noodles (to be used as garnish)

Cook 1 1/4 lbs. of lean hamburger in electric skillet in 1 c. water until half done. Add salt, chopped onion and celery. Simmer 10 min. Add cream of mushroom and cream of chicken soup. Cook rice in boiling water, then add it fully cooked to meat mixture. Add soy sauce. Use very little table salt on meat since soy salt will do the trick. Sprinkle Chinese noodles liberally on top of each serving. Makes 6 large servings.

SICILIAN MEAT ROLL

Mrs. John Smid

2 lbs. ground beef	Pepper
1 c. cracker crumbs	1/2 tsp. oregano
2 eggs	1/2 c. tomato juice
Garlic salt	

Put all ingredients together. Press out in rectangular shape on foil, top with slices of cold ham. Sprinkle with grated cheese or slices of Mozzarella cheese. Roll as jelly roll, bake 1 hr. at 300°. Top with cheese (optional).

SMALL MEAT ROLLS

Mrs. Leonora Yedlik

1 lb. hamburger	1/2 c. flour
1/2 c. water	1/4 tsp. salt and pepper

Mix above ingredients together and shape in small rolls and brown in a skillet. Put them in a casserole and cover, with 1 can mushroom soup mixed with 1/4 c. milk. Baste with the sauce often. Bake 1 hr. at 350°.

HAMBURGER ROLLS

Rosella Attig

1 lb. hamburger	2/3 c. bread crumbs
2 T. minced onion <u>or</u> 1 tsp. onion juice	3/4 c. milk
2 T. celery (chopped)	1 tsp. salt
2 T. minced parsley	1/8 tsp. pepper
	Bacon slices

Combine ingredients except bacon. Blend thoroughly. Form into balls or rolls for individual servings. Wrap each roll in bacon slice. Fasten with tooth pick. Place in oiled 11x7x1 1/2 in. pan. Bake in moderate oven 350° 30-35 min. If bacon is not brown in that time, place rolls in broiler to brown. Makes 4 rolls.

MEAT LOAF OR MEAT BALLS

Mrs. Duane Lorack

1 lb. ground beef	1 tsp. salt
2/3 c. Pet milk	2 tsp. Worcestershire sauce
1/3 c. fine bread crumbs	1/4 tsp. pepper
1/4 c. catsup	

Combine, bake 1 hr. 375° covered. For meat balls bake on cookie sheet 1/2 hr. 375°.

BAR-B-Q MEAT LOAF

Mrs. E. Wm. Musser

2 lbs. hamburger	2 eggs (slightly beaten)
2 c. bread cubes	1 c. Bar-B-Q sauce

Combine all ingredients except 1/3 c. of the Bar-B-Q sauce. Bake at 350° for 1 hr. Top with the remaining 1/3 c. Bar-B-Q sauce the last 15 min. of baking time.

MEAT LOAF

Mary McKee

Conesville, Iowa

1 c. milk	1 T. Worcestershire sauce
1 egg	1 1/2 lb. ground beef
1 1/4 tsp. salt	1/2 c. quick cook oatmeal (scant)
1/4 c. onion (diced)	

Beat the egg, add the milk and rest of ingredients. Pour over the ground beef. Work in the oatmeal, make into loaf. Bake 1 hr. in 350° oven.

2 or 3 c. soy sauce	Rice
2 T. cornstarch mixed in 1 c. water	

Brown - salt and pepper meat well. Add celery and onions. Simmer until celery and onions are still a little raw. Add molasses, soy sauce, cornstarch mix. Add remaining cans of

Continued Next Page.

MEAT LOAF

Lulu O'Connor

- | | |
|--|--------------------|
| 1 c. milk | 2 1/2 tsp. salt |
| 2 Nabisco shredded wheat
(crumbled) | 1/8 tsp. pepper |
| 3/4 lb. ground beef | 2 T. tomato catsup |
| 1/4 lb. ground pork | 1 egg |
| 1 small minced onion | 2 strips bacon |
| 2 T. green pepper (chopped) | |

Soak shredded wheat in milk and combine with meats in which onion, green pepper, salt and pepper, tomato catsup and egg have been mixed. Form into loaf and place in greased loaf pan. Cut bacon strips in half and place on top of meat loaf. Bake in moderate oven (350°) about 50 min. Serves 6.

MEAT LOAF

Mrs. Robert Viner

- | | |
|------------------------|--------------------------|
| 2 lbs. ground beef | 1 1/2 c. stewed tomatoes |
| 1 medium onion | 2 slices bread (cubed) |
| 2 eggs (unbeaten) | 2 tsp. salt |
| 1 1/2 tsp. dry mustard | 1/4 tsp. pepper |
| 1 tsp. chili powder | |

Combine all ingredients. Bake at 350° 1 1/2 hrs.

MEAT LOAF

Maureen Klebe

- | | |
|--|-----------------------------|
| 1 lb. beef (ground) | 2 eggs (slightly beaten) |
| 1 lb. ground pork | 2 tsp. salt |
| 2 c. unsweetened applesauce | 1/2 tsp. pepper |
| 2 c. Dutch rusk, zwieback
or dried bread (crumbs) | 1 T. green pepper (chopped) |
| | 1 tsp. Worcestershire sauce |

Combine all ingredients and shape into loaf. Bake in loaf pan for 1 1/2 hrs. at 350°.

MEAT LOAF (Serves 50)Mrs. Lois McKilip
Atalassa, Iowa

- | | |
|---------------------------|------------------------|
| 12 eggs | 4 T. salt |
| 12 lbs. ground meat | 1 tsp. pepper |
| 12 c. corn flakes | 1/2 c. onion (chopped) |
| 6 c. milk or tomato juice | |

Mix form in loaves and bake. This can be cut down to family size.

MEAT LOAF

Wilma Ogren

Beat slightly 2 eggs and add 1/2 c. catsup, 3/4 c. warm water, 1 pkg. Lipton onion soup mix, 1 1/2 c. soft bread crumbs and mix well with 2 lbs. ground beef. Shape in loaf or pack in pan and bake in moderate oven 350° for 1 hr.

DUTCH MEAT LOAFMrs. Bernard Idle
Columbus Junction, Iowa

1 1/2 lbs. ground beef	1 egg (beaten)
1 c. fresh bread crumbs	1 1/2 tsp. salt
1 medium sized onion (chopped)	1/4 tsp. pepper
1/2 c. Hunt's tomato sauce	

Mix the above ingredients and form into a loaf. Place in shallow pan and bake in 350° oven.

SWEET SOUR SAUCE:

Mix 1/2 c. Hunt's tomato sauce, 2 T. vinegar, 1 c. water, 2 T. prepared mustard, 2 T. brown sugar or molasses. Pour over meat loaf and continue baking 1 1/2 hrs. longer, basting occasionally. Serves 6.

FAMILY MEAT LOAF

Mrs. Christine Viner

1 1/2 lbs. hamburger	2 eggs
2/3 c. dry bread crumbs	1/4 c. onion (chopped)
1 c. milk	1/8 tsp. pepper
1 T. Minute Tapioca	1 tsp. salt

Soak crumbs and tapioca in milk for a few minutes. Add all other ingredients. Shape into a loaf in baking pan and spread topping on top. Bake 1 hr. in 350° oven.

TOPPING:

3 T. brown sugar	1 tsp. dry mustard
1/4 tsp. nutmeg	1/4 c. catsup

Combine all together.

MEAT LOAF

1 lb. hamburger
 1 large onion
 1 egg
 1 c. sweet milk or cream

2 large slices dried bread
 Salt and pepper (to taste)
 1/2 c. tomatoes (if desired)

Mix all together, shape into a loaf or bake in loaf pan 45 min.

BABKA DOUGH

1 1/4 c. flour (sifted)
 1/4 tsp. salt
 1 tsp. baking powder

1/2 c. lard or shortening
 1 egg (beaten)
 3 T. milk

Sift dry ingredients, cut in lard. Toss with fork until dough holds together. Flour hands, pat dough into a ball. Chill several hours or overnight. Roll on floured board into 16x7 in. rectangle. Spread with filling, shape into a roll, put in 9 in. pan.

CHICKEN FILLING:

1 c. cooked chicken
 1 c. celery (chopped)
 2 T. parsley

1/2 tsp. salt
 1 can cream of chicken soup

Mix with 1/2 c. of soup. Dilute rest of soup with milk and serve over babka dough. 375° oven 40-45 min.

MEAT FILLING FOR BABKA DOUGH

1/3 c. onion (chopped)
 1 T. butter (melted)
 1 can cream of mushroom soup

1 c. cooked meat (chopped)
 1 c. celery (chopped)
 1/2 tsp. salt

Brown onion in butter. Add 3/4 c. soup. Mix in meat, celery and salt. Dilute rest of soup with milk and serve over babka dough.

GUMBO SANDWICH

1 lb. hamburger
 1 can chicken gumbo soup

4 T. catsup
 2 T. mustard

Fry hamburger, mix in remaining ingredients and season with salt and pepper as usual. Let simmer for 15 min. Top on toasted bread. Servings - 6 sandwiches.

Jackie Bennett

HAMBURGER SANDWICH TO FREEZE

Mrs. Bob Dickey

1/2 c. American cheese (grated) 3 slices bacon (diced)

1/2 tsp. onion (grated) 1/2 lb. hamburger

1/2 tsp. Worcestershire sauce 1/2 c. salad dressing

*Adjust recipe to use 2 lbs. hamburger - will yield 16.

Brown bacon, hamburger and onion. Drain REAL well. Let get very cool. Add other ingredients and put in buns. Wrap buns in foil, place on baking sheet and heat 325° 20 min. Sandwiches may be made - frozen and heated as needed.

OVEN BEEF STEWMrs. Celeste Kirkpatrick
Nichols, Iowa

2 lbs. beef stew meat	1 can cream of mushroom soup
2 large carrots (sliced)	or tomato soup
1 large onion (cut up)	1 soup can water
2 medium potatoes (diced)	
1/2 pkg. frozen peas	

Combine in large casserole and bake 5 hrs., covered, at 275° in the oven.

FIVE HOUR BEEF STEW

Marie Lenz

Iowa City, Iowa

1 1/2 lbs. stew meat <u>or</u> round steak (cut up)	2 large onions
3 carrots (cut in chunks)	1 qt. tomatoes
1 large potato (chunked)	

Sprinkle over this:

2 T. tapioca	2 tsp. salt <u>and</u> pepper
1 T. sugar	

Put lid on - set oven to 250° for 5 hrs.

SAUCY COCKTAIL MEAT BALLS

Mrs. Russell Hotz

1 lb. ground beef	2 T. butter <u>or</u> margarine
2 T. bread crumbs	1 can tomato soup
1 egg (slightly beaten)	2 T. brown sugar
1/2 tsp. salt	4 tsp. Worcestershire sauce
1/3 c. green pepper (finely chopped)	1 T. vinegar
1/3 c. onion (finely chopped)	1 T. prepared mustard

Mix beef, crumbs, salt and egg. Shape into 50 meat balls.

Continued Next Page.

SAUCY COCKTAIL MEAT BALLS (Continued).

Place in shallow pan and broil until browned. Turn once. Spoon off fat. In a saucepan cook pepper and onion in butter till tender. Stir in remaining ingredients. Pour over meat balls in a casserole. Cover. Bake at 350° for 20-30 min.

AUTUMN BEEF STEW

Betsy Schnoebelen

3 lbs. stew meat (cut in 1 1/2 in. cubes)	3/4 c. water
1/2 c. flour	6 small white whole onions
4 tsp. salt	2 c. carrots (thickly sliced)
1 1/2 tsp. chili powder	2 c. potatoes (cubed)
1/4 tsp. pepper	3 medium size peeled tomatoes
1/4 c. shortening	<u>or</u> 1 can tomatoes (undrained)
1 c. onion (coarsely chopped)	

Combine flour, 2 tsp. salt, chili powder and pepper. Dredge meat pieces in flour mixture. Brown meat slowly in hot fat, turning as needed. Add chopped onion and water (usually needs more water than called for). Cover and cook slowly until tender 2-2 1/2 hrs. Add whole onions, carrots, potatoes, tomatoes and remaining 2 tsp. salt 30 minutes before end of cooking time. May add 1 pkg. frozen beans and 1 can or pkg. frozen corn.

MEAT BALL STEW

Mrs. Ralph Slaughter

1 1/2 lbs. ground beef	1 (10 1/2 oz.) can condensed tomato soup
1 c. soft bread crumbs	1 (10 1/2 oz.) can condensed beef broth
1/4 c. onions (finely chopped)	4 medium potatoes (pared and quartered)
1 egg (beaten)	4 carrots (scraped and cut in 1 in. chunks)
1 tsp. salt	8 small white onions (peeled)
1/2 tsp. marjoram	2 T. parsley (chopped)
1/4 tsp. thyme	
2 T. cooking oil	

Combine first 7 ingredients. Shape into 24 meat balls. Brown meat balls in oil in a 4 qt. Dutch oven. Remove as they brown. Combine soup and broth in Dutch oven. Add meat balls and vegetables. Bring to a boil; cover and simmer for 30 min. or until vegetables are tender. Add parsley. Makes 6-8 servings.

Lightly buttered pills go down easily.

FRENCH HAMBURGER STEW

LaVonne Marner

- | | |
|----------------------------|-------------------------------------|
| 1 1/2 lbs. hamburger | 4 medium carrots (in 1 in. pieces) |
| 1/2 c. onions | 4 medium potatoes (in 1 in. pieces) |
| 2 T. shortening | 1/2 tsp. pepper |
| 1 c. catsup | 1/2 tsp. oregano leaves |
| 1 c. water | |
| 2 c. celery (1 in. pieces) | |
- Brown beef, onion in shortening. Add remaining ingredients. Cover. Simmer 1 hr. or until vegetables are done. Add more water if too thick. 6-8 servings.

OLD SETTLER'S QUICK STEW

Mariel Slutts

- | | |
|----------------------------------|--------------------------|
| 1 lb. beef (hamburger will work) | 1 can tomatoes |
| 1 1/4 tsp. salt | 1 medium onion (chopped) |
| 1/4 tsp. pepper (diced) | 1 green pepper (diced) |
| 2 T. fat | 1 can kernel corn |
| 1 can red kidney beans | 4 medium potatoes |
| 1 tsp. chili powder | |

Sprinkle beef with seasonings (if using hamburger - form into balls. Brown in hot oil. Remove from skillet). Boil meat till done. Add vegetables. Serve hot.

ELEGANT HAM LOAVES - 10 or 12 Servings

Trula Benell

- | | |
|--------------------------|-----------|
| 2 lbs. ground smoked ham | 1 c. milk |
| 1 lb. ground lean pork | 2 eggs |
| 2 c. cracker crumbs | |

Mix together meats, crumbs, milk and eggs. Shape into small loaves. Arrange in cake pan in single layer. Bake 45 min. in a 350° oven. Turn over.

TOPPING: Heat to boiling.

- | | |
|------------------|-------------------------|
| 1/2 c. vinegar | 1 tsp. prepared mustard |
| 1/2 c. water | 2 tsp. horseradish |
| 1 c. brown sugar | |

Pour topping over the ham loaves. Bake additional 45 min. Baste occasionally. These will freeze nicely.

Continued Next Page.

BAKED HAM IN BEERMrs. Mary Alsip
Grinnell, Iowa

1 boiled <u>or</u> tenderized ham	Water
Cloves	12 bay leaves
1/4 c. dry mustard	1 qt. beer
1 c. brown sugar	

Remove most of fat from ham, then score the entire surface of remaining fat. Stick cloves over entire surface of ham, using cloves generously. Next, mix a paste of 1/4 c. dry mustard, 1 c. brown sugar, and just enough water to bring the paste to consistency of ordinary prepared mustard. Smear the mustard paste over the outside surface of ham, and fasten the small bay leaves to ham with tooth picks. Place ham in roaster, pour in 1 qt. beer, cover, and bake in 450° oven about 20 min. per lb. of ham.

BARBECUED HAM SANDWICHES

Mrs. John Smid

1/2 c. onion (finely chopped)	1/4 tsp. liquid Smoke
1 clove minced garlic	1 T. vinegar
1 (8 oz.) can tomato sauce	1 T. brown sugar
1 tsp. chili powder	2 T. prepared mustard
Dash Tabasco sauce	3 c. ham (cubed or chopped)
Pinch cinnamon	

Brown onion and garlic lightly in butter. Add all ingredients except ham. Blend well. Simmer (covered) 5 min. Adding just enough water to keep from sticking. Add ham and heat.

HAM LOAF

Mrs. Ronald Burr

2 1/2 lbs. ground ham	3 eggs
2 lbs. ground pork	3 c. crushed graham crackers
1 lb. ground beef	2 c. milk

Combine all ingredients and mix well. Shape into individual loaves. Place in shallow dish or pan, cover with sauce. Bake 1 hr. at 350°.

SAUCE:

2 cans tomato soup	3/4 c. vinegar
2 1/2 c. brown sugar	2 tsp. dry mustard

Add to meat and cook 3 min. If too thick add a little water.

Helpful Suggestion - For people whom pill taking is an ordeal: Lightly buttered pills go down easily.

HAM LOAF

Betty Hotz

1 lb. ham (ground)	1/8 tsp. pepper
1 lb. fresh pork (ground)	2 T. minced onion
1/2 lb. hamburger	1 egg (beaten)
1 c. bread crumbs (2 days old)	1 c. tomato juice
3/4 c. powdered milk	

Mix all ingredients together. Bake 45-50 min. Serves 8.

HAM LOAF

LaVonne Marner

1/2 lb. ground fresh pork	1/2 c. tomato soup
1/2 lb. ground cured ham	1 egg
1/2 lb. ground beef	1 tsp. salt
1/2 c. cracker crumbs	3/4 c. milk

Mix these ingredients well. Make a loaf or 2 or 3 small loaves. Baste often (every 15 min. or so) with this glaze:

1/4 c. water	1/2 c. brown sugar
1/2 c. vinegar	

Boil 8 min. and pour over loaves. Bake 1 1/2 hrs. 375° oven.

POLISH KOLETKI

Annette McDonough

Davenport, Iowa

2-3 slices white bread	3 T. butter or margarine (melted)
1/3 c. milk	1/8 tsp. pepper
1 (7 3/4 oz.) can red salmon	1 tsp. nutmeg

Trim crust from white bread; break into small pieces; measure 1 c. lightly packed. Soak bread in milk until soft; add to drained flaked salmon. Beat bread and salmon together with melted butter, pepper and nutmeg. Chill until mixture is easy to handle. Shape into 4 cakes. (Polish cooks shape the mixture to resemble little thick sausages, but cakes are easier). Flour cakes lightly; cook in butter until browned on both sides.

MEAT

Pour topping over the ham loaves. Bake additional 45 min. ~~SAUCE:~~
Stuff it and roast it, baste it with care,
Carefully then some gravy prepare,
Around you Kitchen savory odors will tell,
Whatever is cooking, is doing quite well.

SUKIYAKI

2 lbs. beef round steak
 (1/2 in. thick cut into
 1/2 in. strips, 2 in. long)
 1/2 c. butter
 1 (4 oz.) can mushroom pieces
 (don't drain)
 1 tsp. salt
 2 T. sugar
 2 T. soy sauce

Cook rice according to directions. Meanwhile brown steak pieces in butter. Add salt, onion, sugar, soy sauce and mushrooms. Cover and simmer until beef is tender, about 10 min. Add bean sprouts, bamboo shoots, water chestnuts and celery. Cover and cook just until celery is done (still a little crisp). Serve over rice with soy sauce to taste. Serves 6-8.

MEXICAN TACO SANDWICHES

1 lb. ground beef
 1/2 c. onions (chopped)
 1 (8 oz.) can (1 c.) tomato sauce
 1 tsp. Worcestershire sauce
 1/8 tsp. garlic powder
 1/4 tsp. chili powder

Cook ground beef, onion and add sauce, salt, chili powder, etc. Simmer 10 min. Fold in crushed chips, top with tomatoes and lettuce, cheese and pass the taco sauce. Makes 12.

CHINESE PEPPER STEAK

2 T. fat
 1 lb. steak (round or sirloin sliced thin)
 1 onion (chopped)
 1 clove garlic

Brown beef and fat and add vegetables and consomme' and simmer 20 min. Blend 2 T. cornstarch, 2 T. water and 4 T. soy sauce. Add to meat and cook 3 min. Serve with Chinese noodles or rice.

Mrs. Burt Carter

1/2 c. onions (sliced)
 1 can bamboo shoots
 1 can bean sprouts
 1 can water chestnuts
 1 1/2-2 c. fresh celery (sliced in diagonal pieces)
 2 c. raw rice

Mrs. Charles Mullinnix

1 1/2 c. corn chips (crushed)
 12 buns
 Lettuce
 2 tomatoes (diced)
 Natural Cheddar cheese
 Taco sauce

Mrs. Marguerite Keeler

1 c. consomme' (made from bouillon cubes)
 2 c. green peppers (cut in strips)
 1/2 c. celery (diced)
 2 T. pimiento

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CHINESE PEPPER STEAK

1 lb. round steak (cut into thin strips)
 2 T. shortening
 2 T. minced onion
 1 clove garlic (minced)
 1/2 c. celery (sliced)
 2 large green peppers (cut into thin strips)
 2 T. pimiento (chopped)

1/2 c. beef stock (use bouillon cube or just the liquid from simmering beef after browning)
 Salt and pepper (to taste)
 1/2 tsp. sugar
 1/2 tsp. Ac'cent
 2 tsp. cornstarch
 1/2 tsp. soy sauce (more if desired)
 2 T. water

Sauté meat in shortening until browned. (I sometimes simmer the meat here). Add onion, garlic and seasonings. Bring to a boil, then cover and simmer about 20 min. Blend cornstarch with soy sauce and water. Stir into meat mixture. Cook and stir until thickened. Serve over rice. Serves 4.

Betty Schnoebelen

SALISBURY STEAK

1 can golden mushroom soup
 1 1/2 lbs. ground beef
 1/2 c. dried bread crumbs
 1 egg (slightly beaten)

1/4 c. onions (chopped)
 Dash pepper
 No salt

Mix all ingredients, using only $\frac{1}{4}$ c. of the soup. Shape into 6 patties. Put in a shallow baking dish. Bake 350° for 30 min. Drain off fat. Mix remaining soup with 1/3 c. water and pour over meat. Bake another 10 min.

Lorene Cerny

STEAK WITH TOMATO SAUCE

2 lbs. round steak (1 in. thick)
 Salt
 Pepper
 Flour

1 large onion (sliced)
 1 (8 oz.) can tomato sauce
 1 (4 oz.) can mushrooms (stems and pieces)

Cut meat in serving size pieces. Season with salt and pepper and rub with a little flour then pound with a meat mallet to tenderize. Brown well on both sides in hot fat. Add onion rings during browning. Pour tomato sauce, 1/2 can of water and mushrooms over meat. Cover and bake in moderate oven (350°) for 1 1/2-2 hrs. or until tender. Makes 6-8 servings.

Mrs. Robert Viner

INTERNATIONAL STEAKMarge Luckey
Riverside, Iowa

2 lbs. round steak cut in thin strips, fry in 2 T. margarine or butter, stir while browning. Add 2 medium onions and 2 green peppers. Peppers are optional but are good in this meat dish. Slice both peppers and onions thin. Add 1/2 c. water, cover and let simmer 30 min. Add more water if needed. At the end of the 30 min. add 1 can cream of celery soup and 1/2 c. Miracle Whip salad dressing that has been mixed with the soup. Season to taste with salt and pepper and add 1 (3 oz.) can of sliced mushrooms. Mix well, and heat stirring while it heats. Serve over rice or noodles that have been sprinkled with paprika. Very good.

SAUERKRAUT AND PORK ROLL

Roberta Zaruba

1 lb. ground pork	1/2 tsp. Worcestershire sauce
1/2 c. fine dry bread crumbs	1 (1 lb.) can sauerkraut (drained and snipped)
1 egg (slightly beaten)	1/4 c. onions (chopped)
1 tsp. salt	5 slices bacon
Dash pepper	

Combine pork, bread crumbs, egg, salt, pepper and Worcestershire sauce, mix thoroughly. On waxed paper pat meat mixture into a 10x7 in. rectangle. Combine sauerkraut and onion; spread evenly over meat. Starting at narrow side, roll up in jelly-roll fashion. Place loaf in shallow baking dish. Arrange bacon slices across top. Bake in 350° oven 40-45 min. Makes 5-6 servings. A good grade sausage is desirable.

SWEET AND SOUR PORKPeg McGuire
Brookfield, Wisconsin

1 1/2 lbs. boned pork shoulder (have butcher slice as thin as possible)	3/4 c. water
2 T. butter (melted)	2 T. cornstarch
1 can pineapple tidbits	1 1/2 T. soy sauce
1/2 c. Russian dressing	1 tsp. vinegar
	1/4 tsp. salt
	1 medium green pepper
	1/2 c. onion

Remove fat from pork and cut in thin strips. Sauté in melted butter. Drain pineapple (retain 3/4 c. syrup - you will have to squeeze pineapple), combine syrup, dressing, water, cornstarch,

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SWEET AND SOUR PORK (Continued).

vinegar and salt in a bowl and add to meat. Stir until thick, cover and simmer for 1 1/2 hrs. or more (add more water if it gets too thick). Cut green pepper, and onion into thin slivers. When meat is done add green pepper, onion and pineapple and cook for 5 min. Serves 4.

BARBECUED SPARERIBS

Mrs. Martin Warson

3/4 c. water	1 tsp. salt
3/4 tsp. chili powder	1/2 tsp. black pepper
Small onion (grated)	2 T. vinegar
2 T. butter	2 T. brown sugar
2 T. Worcestershire sauce	4 T. lemon juice
1 tsp. paprika	1/2 tsp. dry mustard
1/4 tsp. red pepper	1/2 tsp. celery salt
3/4 c. catsup	Ribs

Brown ribs. Mix all other ingredients and cook 5 min. Pour over ribs and bake in 350° oven for 1 1/2-2 hrs. Keep basting ribs.

CHINESE STEAK

Mrs. Martin Warson

1 lb. round steak (cubed)	3 c. water
2 medium onions (sliced)	1/2 c. raw rice
1 c. celery (diced)	3 T. soy sauce
2 T. fat	1/2 tsp. salt
1 can mushroom soup	1 can bean sprouts

Lightly brown steak, onions and celery in fat. Add other ingredients. Pour into casserole. Bake 350° for 1 1/2 hrs. Cover with slightly crushed potato chips and bake 15 min. longer. Bean sprouts may be omitted.

POLYNESIAN RIBS (Sweet-Sour)

Sharon M. Huff

1/2 c. onions (chopped)	1/4 c. brown sugar
1/2 c. green pepper strips	1 tsp. salt
2 T. oil	1/2 tsp. pepper
2 T. flour	1 tsp. soy sauce
1 (No. 2) can sliced pineapple or chunk	1 tsp. ginger
1/2 c. water	1 (No. 2 1/2) can sauerkraut
1 beef bouillon cube	2-3 lbs. ribs (pork) (pre-boil)

Continued Next Page.

POLYNESIAN RIBS (Continued).

Simmer onion and green pepper in oil until crisp-tender. Stir in flour, drain pineapple. You should have a cup of juice. Add water to juice and blend into flour. Add beef cube, sugar, salt, pepper, soy sauce, and ginger and bring to boil, stirring constantly. Alternate layers of kraut and pineapple over pre-boiled ribs in shallow oiled casserole. Pour sauce over all and bake at 350° for 30 min.

STUFFED PORK CHOPS

Pat Sexton

2-4 pork chops	1/4 c. water
3 c. bread cubes	1/2 tsp. sage
2 tsp. onions (chopped)	1 can cream mushroom soup
1/4 c. butter (melted)	1/2 c. milk
1 egg	

Brown chops and put in baking dish. Mix all but soup and milk. Mix soup and milk and add to first mixture. Pour over chops. Bake 1 hr. at 350°.

BAKED PORK CHOPS WITH RICE

Sharon Ferguson

4-6 lean pork chops	1 tsp. instant minced onion
1 can cream of mushroom soup	2 c. cooked rice
1 tsp. instant beef bouillon	Salt and pepper (to taste)
1/2 c. hot water	

Brown pork chops well on both sides. Remove from pan and add soup to drippings. Dissolve bouillon in hot water. Add to soup and stir well. Add onion. Add rice to soup mixture and mix well. Pour rice into casserole and top with browned chops. Add salt and pepper, cover. Bake at 350° for 1 hr. or until chops are tender.

We never skimp on groceries

Our family is well fed.

That's why our added poundage,

Is called the high priced spread.

QUICK BEEF STROGANOFF

Mrs. David Kirkpatrick
Northbrook, Ill.

- | | |
|--|--|
| 1 lb. round <u>or</u> sirloin
steak (cut in 3/4 in. cubes
and flour) | 1 (6 oz.) can mushrooms
1 c. sour cream
1 (10 1/2 oz.) can tomato soup |
| 2 T. fat | 1 T. Worcestershire sauce |
| 1/2 c. onion (chopped) | 6-8 drops Tabasco sauce |
| 1 clove garlic (I use garlic
powder to taste) | Dash pepper |

Dip meat in flour, brown in hot fat. Add onion, garlic and mushrooms. Combine sour cream, tomato soup, mushroom liquid and seasoning; pour over meat. Simmer until tender, about 1 hr. Serve over spaghetti or noodles. Sprinkle with Parmesan cheese. Makes 4-6 servings.

NEW ENGLAND CLAM CHOWDER

Mrs. Fay Watkinson

- | | |
|-----------------------------------|--|
| 1 can clams (chopped,
drained) | 1/2 c. flour |
| 1/2 c. onions (chopped) | 2 qts. milk |
| 1 1/2 qts. boiling water | 1/2 tsp. salt |
| 3 1/2 lbs. potatoes (diced) | Dash pepper |
| 1 T. oleo | 1/2 c. salt pork (cubed)
(optional) |

Fry salt pork slowly until light brown. Add onions, cook until golden brown. Remove to soup kettle. Add water and potatoes. Cook until tender. Add clams. Make a white sauce of oleo, milk and flour and seasoning. Add to soup - if clam liquid is used the flavor is improved. Do not reduce other liquid. Makes 1 1/2 gal.

COUNTRY SALMON PIE

Mrs. Russell Hotz

- | | |
|-----------------------|---|
| 1 large can salmon | 1 c. liquid (milk and salmon
liquid) |
| 1 T. onion (minced) | 1 1/2 c. coarse soda crackers
(about 30) |
| 1 tsp. parsley flakes | 3 T. butter |
| 1 tsp. salt | |
| 1/8 tsp. black pepper | |

Drain liquid from salmon into measuring cup and add enough milk for 1 c. liquid. Put salmon in a bowl and flake the salmon. Add seasonings, then add liquid. Set aside. Sprinkle a layer of cracker crumbs in bottom of 9 in. pie plate. Next put in salmon mixture, to make second layer. Dot with butter. Sprinkle rest of crumbs on top and dot top with rest of the butter. Bake 400° for 15 min. Cut in pie wedges to serve.

SALMON PATTIES

LaVonne Marner

- 1 large can salmon (drain and save liquid)
 2 eggs
 2 T. catsup

Mix and add juice you need. Brown 10 min. on each side (medium low) in butter until golden brown. Approximately 9 patties.

SALMON LOAF

Ruby Schmitt

Beat 1 egg. Mix in 1 can cream of mushroom soup, 1 large can salmon and 1 c. bread or cracker crumbs. Mix well and bake in greased casserole for 30-35 min. at 350°.

ITALIAN SPAGHETTI

Mary Ann Kline

- 1 (No. 2 1/2) can tomatoes
 1 (8 oz.) can tomato sauce
 1 lb. or more ground beef
 1 small-medium onion (finely chopped)
 1/4 tsp. garlic powder
- 1/4 tsp. oregano (crushed)
 10 red pepper flakes (about)
 1/2 tsp. sugar
 1/4 tsp. salt
 1/4 tsp. pepper

Brown beef in large skillet, add onion, brown lightly. Drain off fat. Add remaining ingredients. Cover and simmer 2-2 1/2 hrs. or till sauce is thick. Serve over hot spaghetti.

SPAGHETTI SAUCE

Grace Yakish

- 2 cans tomato sauce
 3 T. onion
 1 1/2 tsp. oregano (ground)
 1 1/2 tsp. Italian spices
- 3 tsp. oregano leaves
 3 T. sugar
 1 bay leaf

Simmer 1/2-1 hr. May also be used on lasagna.

SPAGHETTI SAUCE

Mrs. Harold Yakish

- 1 onion (chopped)
 3 T. fat
 1 (No. 2) can tomatoes (2 1/2 c.)
 2 (6 oz.) cans tomato paste
- 2 c. water
 1 tsp. salt
 1/2 tsp. pepper

Brown onions in fat. Add rest of the ingredients and simmer for 1 hr.

SPAGHETTI SAUCE

Miriam Hunter

1-1 1/2 lbs. hamburger
1 small onion (chopped)

2 cans cream of tomato soup
1/4-1/2 lb. Velveeta cheese

Brown hamburger and onions, add soup (undiluted) and cheese. Simmer until all cheese is melted and sauce is thick, 45 min. to 1 hr., stirring occasionally. Serve over cooked, drained spaghetti.

BARBECUE SAUCE

Mrs. Ralph Slaughter

3 medium onions
1/4 c. brown sugar
2 tsp. salt
1 tsp. chili powder

2 c. catsup
1 3/4 c. water
1/4 c. vinegar
1/4 c. Worcestershire sauce

Combine all ingredients. Cover and simmer slowly 30 min. Makes 1 qt. Store covered in refrigerator. Or freeze in qt. loaf pan. When frozen, remove from pan and wrap in heavy duty foil or place in pliofilm bag. To use in smaller amounts, divide block with frozen food saw or heavy knife. 1/4 of block equals 1 c. of sauce.

BARBECUE SAUCE

Mrs. Harry Hotz

1 1/2 c. catsup
1 1/2 T. brown sugar
1/2 tsp. red pepper

3 T. Worcestershire sauce
Salt and pepper (to taste)

Mix and heat together. Pour over meat that has been cut into serving pieces and turn in sauce several times while cooking at 325°-350° oven. A beef roast can be half roasted then thick sliced with this sauce poured over and finished roasting. Served in buns for great sandwiches. Good on ribs, roast, or chicken. Chicken may be browned, grease poured off and sauce put over and baked in 350° oven, turned several times.

MAGIC BARBECUE SAUCE CUBESEmma Duffy
Iowa City

1/4 c. salad oil
4 medium onions (chopped)
3 cloves garlic (minced)
2 c. celery tops (chopped)
4 c. round ground beef

4 tsp. salt
1/2 tsp. pepper
3 T. Worcestershire sauce
2 (14 oz.) bottles catsup
Tabasco sauce

Make anytime up to 2 months ahead of serving day. In large kettle place salad oil (medium heat), cook onions, garlic

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MAGIC BARBECUE SAUCE CUBES (Continued).

till tender, add ground beef, cook until brown. Add salt, pepper, Worcestershire, catsup, few drops of Tabasco, cover, cook 20 min. Skim off excess fat, cool, spoon mixture into freezer containers. Use for macaroni, rice dishes, barbecue on buns. Makes 5 pts.

MARINADE (Barbecue Sauce)

Mrs. Bob Dickey

1 envelope onion soup	1/2 c. vinegar
4 T. sugar	1/2 c. salad oil
1 c. water	2 tsp. yellow mustard
1 c. catsup	1 tsp. salt

Bring to boil and simmer 15 min. Cool completely.

WASHINGTON BEAN SOUP

Martha Baumer

1 lb. dry navy beans	1/4 tsp. pepper
2 qt. cold water	1 bay leaf
2 or 3 lbs. smoked ham hocks	1/2 c. onion (chopped)
1 T. salt	2 T. drippings

Wash beans, cover with cold water, bring to boil. Reduce heat and boil gently 2 min. Remove from heat, cover and let stand 1 hr. Do not drain. Add ham hocks, salt, pepper and bay leaf. Simmer 2 1/2 hrs. Remove bay leaf. If desired remove ham hocks, cut pieces of ham from the bone and return them to the soup. Lightly brown onions in drippings and add to the soup. Continue simmering for 30 min., or until meat and beans are tender.

FISH FILLETS DELICIOUSMrs. Leroy Kasper
Iowa City, Iowa

1 lb. frozen fish fillets (flounder are best)	2 T. milk
1 can cream of celery soup	1 c. bread crumbs (coarse)
	2 T. oleo (melted)

Arrange fish in greased baking dish. Combine soup and milk. Mix. Cook 5 min. or till heated through. Pour over fish. Sprinkle with the bread crumbs and melted oleo. Bake in 375° oven for 15-20 min. or till fish is done. Bake uncovered.

ROCKY MOUNTAIN OYSTERS

1 lb. hog oysters
1 tsp. salt

1 c. lard
1 strong stomach

First catch pig. Be sure moon is right. Sharpen knife, cut and duck. Wash hands and skillet. Fry in deep lard at 450°. Cook till golden brown, serve with fresh bread.

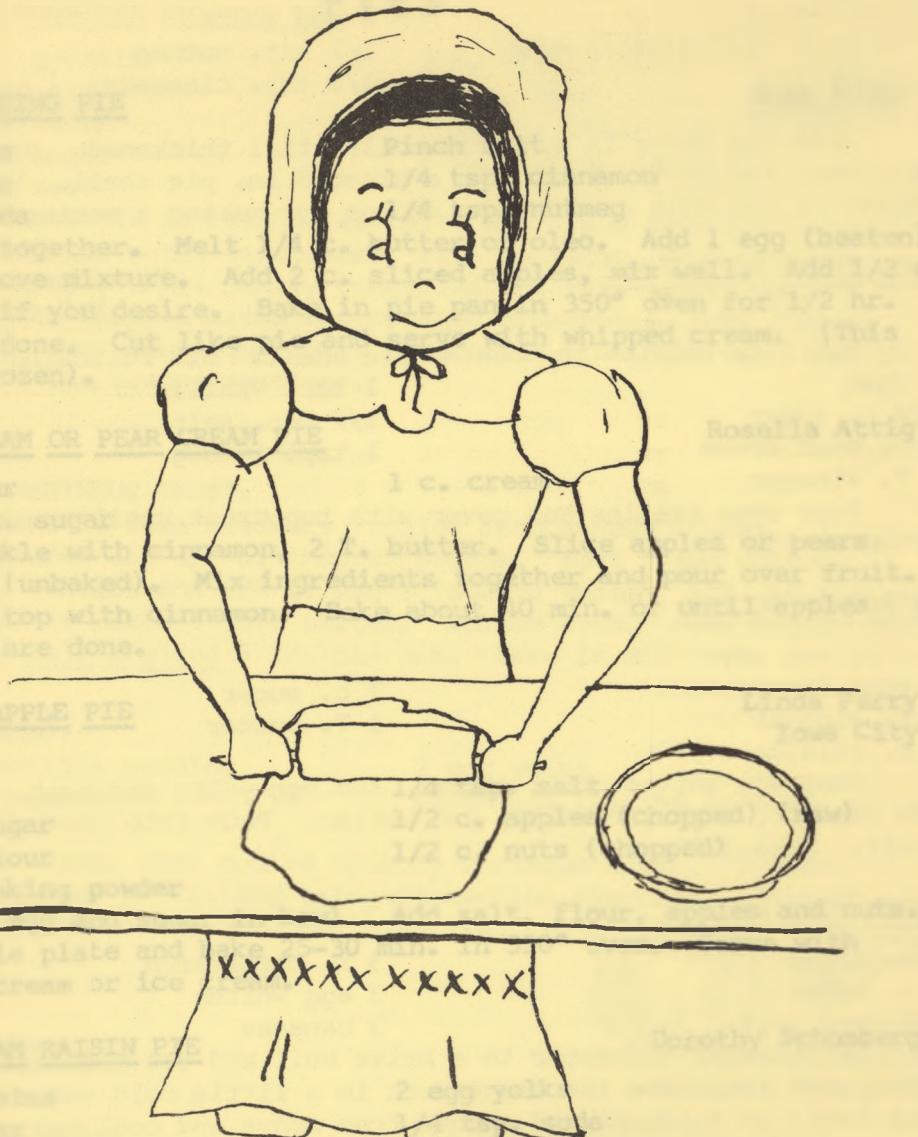
PICKLED PERCH OR SMELT

Virginia Forbes

Clean and skin 15 small or 10 large perch. Steam these 10 min.; do not boil in water. Bring to boil these ingredients:

1 tsp. salt 1/2 c. sugar
1 c. water 1 1/2 T. pickling spices
1 c. white clear vinegar 1 (2 in. diameter) onion (grated)

When these boil, pour over steamed perch; cool and place in the refrigerator overnight. Ready to enjoy in 24 hrs. If you carefully steam the fish you can also pickle bluegills and small sheepshead. A large raw onion can be sliced and placed between layers of fish during the pickling if you like pickled onions.



PIES

PIES

Bess Meyer

APPLE PUDDING PIE

1 c. sugar Pinch salt
 1 c. flour 1/4 tsp. cinnamon
 1 tsp. soda 1/4 tsp. nutmeg

Sift together. Melt 1/4 c. butter or oleo. Add 1 egg (beaten) add to above mixture. Add 2 c. sliced apples, mix well. Add 1/2 c. nutmeats if you desire. Bake in pie pan in 350° oven for 1/2 hr. or until done. Cut like pie and serve with whipped cream. (This can be frozen).

Rosella Attig

APPLE CREAM OR PEAR CREAM PIE

3 T. flour 1 c. cream
 1 small c. sugar

Sprinkle with cinnamon, 2 T. butter. Slice apples or pears in crust (unbaked). Mix ingredients together and pour over fruit. Sprinkle top with cinnamon. Bake about 40 min. or until apples or pears are done.

Linda Perry
Iowa CityENGLISH APPLE PIE

1 egg 1/4 tsp. salt
 3/4 c. sugar 1/2 c. apples (chopped) (raw)
 1/2 c. flour 1/2 c. nuts (chopped)
 1 tsp. baking powder

Beat egg and sugar in bowl. Add salt, flour, apples and nuts. Grease pie plate and bake 25-30 min. in 350° oven. Serve with whipped cream or ice cream.

Dorothy Schomberg

SOUR CREAM RAISIN PIE

1 c. raisins 2 egg yolks
 1 c. sugar 1/4 tsp. soda
 1 c. sour cream Pinch salt
 3 T. flour

Cook raisins in just enough water to cover. Combine eggs, sugar, flour, sour cream, salt and soda and add to cooked raisins. Cook until thick. Pour into baked crust. Cover with meringue and brown.

SOUR CREAM RAISIN PIE

Mrs. Gerald Rayner

3/4 c. sugar	2 egg yolks
1 c. <u>or</u> 1 carton dairy sour	1/2 tsp. nutmeg
cream	1/2 tsp. cinnamon
1 c. raisins	

Cook the above in a double boiler till thickened. Remove from heat and cool. Pour into a baked 8 in. pie shell. Use the whites of the eggs used in the recipe for making a meringue topping.

SOUR CREAM RAISIN PIEMrs. Margaret Lindle
McCousland, Iowa

Put 1 c. raisins in unbaked pie shell. Mix following:

2 eggs	1 tsp. vanilla
3/4 c. sugar	1/2 tsp. salt
1 c. sour cream	1 tsp. nutmeg
2 T. vinegar	

Pour over raisins and cover with top crust until crust is brown at 350°.

OH SUCH GOOD PIELinda Perry
Iowa City

4 eggs (separated)	1 c. sugar
3 T. vinegar	1 T. butter
1 c. raisins	

Beat egg whites until stiff. Add egg yolks and beat. Next add vinegar, sugar, raisins, and butter. Pour into unbaked pie shell. Bake 375°.

ANGEL FOOD PIE

Virginia Krueger

2 c. sugar	3 T. cornstarch
2 c. water	3 egg whites
1/4 tsp. salt	3 bananas

Bring sugar and water to a brisk boil and add the salt and cornstarch (dissolve the cornstarch in a little cold water first). Cook until it thickens and remove from stove and cool but not so it sets. Have egg whites beaten very stiff and when top mixture is cool, fold spoonfuls at a time into the egg whites. Add 1 tsp. vanilla and the sliced bananas and put into a baked pie crust. When mixture has set cover the top with whipped cream and nuts.

ORANGE PINEAPPLE CHIFFON PIE

Virginia Krueger

3 1/2 T. gelatin	2 c. orange juice
1 c. cold water	1/2 c. lemon juice
2 c. hot water	2 1/2 c. heavy cream
2 1/2 c. sugar	2 c. crushed pineapple
1/2 tsp. salt	

Soak gelatin in cold water for 5 min., and then add the hot water and stir until dissolved. Stir in sugar, salt and fruit juices. Chill until partly congealed and whip until fluffy. Fold in the whipped cream and crushed pineapple. Pour into a graham cracker crust and chill until firm. Garnish with whipped cream and the orange sections.

PARTY PIE

Trula Benell

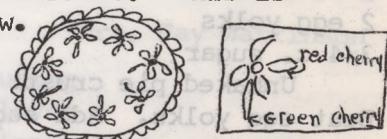
CRUNCHY MERINGUE CRUST:

Combine 16 soda crackers (rolled into coarse crumbs), 1 tsp. baking powder and 1/4 c. chopped pecans. Beat 2 egg whites, 1/4 tsp. vanilla and 2/3 c. sugar (add to whites, 1 T. at a time). Fold cracker mixture into whites. Spread evenly over bottom and sides of well greased 9 in. pie pan. Bake in 350° oven for 15 min.

THE FILLING:

1 pkg. vanilla pudding (not instant)	2 egg yolks
2 c. milk	Lemon pie filling is good

Cool - pour into cooled crunchy meringue crust. I make flowers on top of filling using maraschino cherries. This is so pretty and we eat with our eyes, you know.

EASY PUMPKIN PIEMrs. Laverne Littrell
Columbus Jct., Iowa

32 marshmallows	1/2 tsp. pumpkin pie spice
Salt	3/4 c. whipped cream
1 c. cooked pumpkin	1 baked pie shell

Place the marshmallows, 1 c. pumpkin, spice and some salt in a double boiler over hot water. Let heat till marshmallows are dissolved. Let cool to room temperature. Then fold in the 3/4 c. of whipped cream. Serve with dots of whipped cream with a nut goodie stuck in the middle of dab. Keep in a cool place or in refrigerator.

DELICIOUS PUMPKIN PIE

Mrs. Marion Smid

1 1/2 c. pumpkin

1 tsp. cinnamon

2 eggs

1/4 tsp. cloves

3/4 c. sugar

1/2 tsp. ginger (if desired)

1/2 tsp. salt

1 large can evaporated milk

Mix together and pour into a 9 in. pie crust. Bake 350°.

FLUFFY PUMPKIN PIE

Lillian Norman

1/2 c. sugar

1 c. Cool Whip (thawed) or

1 envelope unflavored gelatin

dairy whipped cream or can use

1 tsp. pumpkin pie spice

1/4 tsp. each cinnamon, nutmeg,

1/2 tsp. salt

or ginger instead of pumpkin

1 c. milk

pie spice

1 egg (slightly beaten)

1 baked 9 in. pie shell

1 (16 oz.) can pumpkin

Combine sugar, gelatin, spices, salt in saucepan. Blend in milk and stir over medium heat until sugar and gelatin is dissolved. Gradually stir mixture into eggs. Blend in pumpkin, chill until very thick. Then fold in the Cool Whip, spoon into pie shell. Chill until firm about 3 hrs. Garnish with chopped walnuts or raisins if desired.

RHUBARB PIEMrs. Kenneth Wieland
Riverside, Iowa

1 1/2 c. rhubarb (cut up)

1 c. milk

2 T. oleo

2 T. flour

2 egg yolks

1/4 T. salt

3/4 c. sugar

Unbaked pie crust: Put rhubarb in crust. Heat milk and oleo. Beat egg yolks. Add sugar, flour and salt. Pour hot milk into egg mixture. Pour over rhubarb. Bake 425° for 10 min., then 325° for 30 min. Top with meringue and bake for 20 min.

BLACKBERRY CREAM PIEMrs. Kenneth Wieland
Riverside, Iowa

1 unbaked pie crust (9 in.)

Put 4 c. fresh or frozen berries in pie crust. Mix together and pour over berries:

2/3 c. sugar

1/2 tsp. cinnamon

4 T. flour

1 c. cream (30%)

1/4 tsp. salt

Bake 35-45 min. at 400°.

AMBROSIA CHOCOLATE PIE (From quad)

Mrs. Fay Watkinson

1 2/3 c. milk

1/3 c. cocoa

1 c. sugar

1 c. milk

1 tsp. salt

1 tsp. vanilla

1/2 c. flour

1 oz. oleo

1/3 c. cornstarch

3/4 c. egg whites

3 whole eggs

3/4 c. sugar

4 egg yolks

Mix the flour, cornstarch, salt, cocoa together. Mix with first milk and cook till very thick. Add second milk to eggs and egg yolks. Mix well and add to mixture. Cook thoroughly. It will be very stiff - add vanilla then let cool. When mixture is cold, whip egg whites until very stiff. Add last sugar. Leave on mixer and fold in the chocolate mixture until well mixed. Pour into graham cracker crusts. Put in refrigerator until cold then top with whipped cream and ambrosia chocolate shavings or curls on top.

MINCEMEAT AND PUMPKIN PIE

Mrs. Fay Watkinson

1 1/2 c. mincemeat

1/4 tsp. nutmeg

1 c. pumpkin

1/4 tsp. cloves

1/2 c. sugar

1/2 tsp. cinnamon

1/4 tsp. salt

2 eggs

Mix mincemeat spices and salt. Add sugar and eggs to pumpkin then blend together. Bake in crust at 450° for 15 min. then 375° for about 30 min.

EGGNOG PIE

Jean Storm

Scald 1 c. milk. Add 1/2 c. sugar, 2 T. cornstarch, 1/2 tsp. salt. Cook over low heat for about 15 min., then add 3 beaten egg yolks. Cook a few minutes longer. Remove from fire and add 2 tsp. gelatin (which has been soaked 5 min. in 1 T. cold water), 1 T. butter, 1 tsp. vanilla. Cook again for a short time. Cool mixture. Then add 3 beaten egg whites and 1/2 pt. cream, whipped. Put in baked pie shell, sprinkle top with nutmeg. Makes 1 large pie. Refrigerate few hours.

FRENCH SILK PIE

Mrs. Fay Watkinson

5 oz. butter	4 eggs
7 1/2 oz. sugar	2 1/2 oz. chocolate squares
1 tsp. vanilla	

Cream together butter and sugar very creamy. Add melted chocolate. Keep beating then add eggs and vanilla. Must be mixed in this order - no cooking - pour into either baked shell or graham cracker crusts. Refrigerate. When set top with whipped cream. Very rich.

FRESH PEACH PIE

Eleanor Brandrup

6 or 7 peaches	1 T. flour (level)
2 whole eggs	Pinch salt
3 T. cream	2 drops almond extract
1 c. sugar	

Line 9 in. pie pan with pie crust. Slice the peaches in it. Beat the eggs good and add the cream. Mix the sugar and flour and add to egg mixture. Add the salt and almond extract. Pour over the peaches. Sprinkle a little brown sugar over the top. Bake 15 min. at 425°-450°. Turn down to 350° and bake until custard is set (approximately 45 min.).

CREAM-KIST PEACH PIE

Jean Storm

Arrange fresh peach halves in unbaked pie shell. Combine and pour over peaches:

1/2 c. sugar	1/4 tsp. nutmeg
2 T. cornstarch	1/2 pt. heavy cream
1/8 tsp. salt	1/2 tsp. vanilla

Sprinkle with 3 T. chopped almonds and nutmeg. Bake 400° 45-55 min.

BLUSHING PEACH PIE

Mary Ann Burr

1/2 c. sugar	3 T. red cinnamon candies
2 T. cornstarch	1 T. butter
3 1/2 c. canned peach slices (drained, reserve 1/4 c. syrup)	

Heat oven to 425°. Prepare pastry for 9 in. two crust pie. Mix sugar, cornstarch and reserved peach syrup in saucepan. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir 1 min. Pour into pastry lined pie pan. Dot with butter. Cover with top crust which has slits cut in it. Bake 40-45 min.

NOTE: 1 (1 lb. 13 oz.) can plus 1 (1 lb. 1 oz.) can will measure 3 1/2 c. peach slices.

CHERRY CHEESE PIE

Orpha Pearson

1 (3 oz.) pkg. Philadelphia cream cheese	1 tsp. vanilla
	1/2 c. powder sugar

Mix together and set aside. Whip 1 c. whipping cream or use 1 pkg. of Dream Whip and add to the above mixture. Pour this in a baked pie shell, then take 1 can cherry pie filling and spread over top of cheese mixture and refrigerate.

CHERRY DESSERT PIEMrs. Betty Grabin
Oxford, Iowa

Make graham cracker crust and bake.

2 egg whites	1 can cherry pie filling
1/2 c. sugar	
8 oz. size Philadelphia cream cheese	

Beat egg whites, add the sugar and the cream cheese. Pour over the pie crust and bake in 300° oven 10-12 min.--until firm but not hard. Cool and pour a can of cherry pie filling over the top. Can top with Dream Whip if desired. Keep in icebox.

He who laughs last probably didn't get the joke.

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PASTEL PIEMrs. Robert Jondle
Ames, Iowa

- 1 (3 1/4 oz.) pkg. vanilla
pudding and pie filling
(not instant)
1 (3 oz.) pkg. any fruit
flavored gelatin

- 2 1/2 c. water
1 envelope whipped topping
mix

Combine pudding, gelatin and water in a saucepan. Cook and stir over medium heat until mixture comes to a full boil and is thick and clear. Remove from heat. Chill until slightly thickened (consistency of unbeaten egg whites). Meanwhile, prepare whipped topping mix as directed on pkg. Thoroughly blend the prepared whipped topping into the chilled mixture. Pour into a cooled baked 9 in. pastry shell.

SPY PIE

Mrs. Alice Musser

- 1 1/4 c. or 10 oz. box frozen
fruit (strawberries,
raspberries or cherries)
2 egg whites
1 c. sugar

- 1 T. lemon juice or Realemon
1 c. whipping cream or Dream
Whip
1 crumb crust

Break up the frozen fruit and put in large bowl of mixer. Add the sugar, egg whites and lemon juice. Beat for 15 min. at high speed until very creamy and thick. Beat the cream and fold in the above mixture. Prepare a crumb crust in a 9x11 flat pan and bake gently. Cool. Pour fruit mixture over the crumb crust and freeze in the deep freezer until firm. Cut in squares and serve while frozen with a spoonful of whipped topping or a whole strawberry.

OZARK PIE

Mrs. Alice Musser

- 1 egg
3/4 c. sugar
1/2 c. flour (sifted)
1 1/2 tsp. baking powder

- Pinch salt
1 c. raw apples (chopped fine)
1/2 c. nuts (chopped)
1 tsp. vanilla

Beat the egg well. Add sugar gradually and beat with mixer until very creamy and stiff. Sift dry ingredients together and fold into the egg mixture. Stir in apples, nuts and vanilla. Pour in a greased 9 in. pie pan and bake at 350° for 35 min. Serve with ice cream or whipped topping.

BISHOP PIEMrs. Tom Cooney
Iowa City

1 pkg. instant chocolate pudding	2/3 c. milk
	1 1/2 c. vanilla ice cream

Set ice cream out a few minutes ahead, then beat above ingredients for 10 min. and fold in 1 pkg. or envelope Dream Whip which has been whipped according to directions on pkg. Put in graham cracker crust. Whip another pkg. of Dream Whip and put on top of pie and freeze until ready to serve.

BUTTERSCOTCH PIEMrs. Genevieve Mellecker
Riverside, Iowa

1 c. brown sugar	3 egg yolks
1 c. white sugar	3 T. flour
4 T. cream	1 tsp. vanilla
2 c. milk	

Add to sugar mixture and cook till thick. Pour in a baked pie shell and sprinkle coconut on top or make an egg meringue. Very good and brown.

REFRIGERATOR CARAMEL PIE

Mrs. Eugene Salemink

1 envelope Knox gelatin	1/2 c. pecans (chopped)
1/4 c. water (cold)	1 tsp. vanilla
1/2 lb. <u>or</u> 28 Kraft vanilla caramels	3/4 c. milk
1 c. cream (whipped)	Dash salt

Soften gelatin in cold water. Melt caramels in 3/4 c. milk in double boiler. Add softened gelatin, salt and stir to dissolve. Chill until slightly thickened. Fold in whipped cream, pecans and vanilla. Pour into graham cracker crust and top with pecan halves. Chill at least 2 hrs.

CRANBERRY BAKED ALASKA PIEMrs. Stanley Inhorn
Madison, Wisconsin

10 lady fingers	1 1/4 c. whole cranberry sauce
2 pts. vanilla ice cream	with 1/4 c. brandy added

Line 9 or 10 in. pie plate with lady fingers, which have been separated in halves and cut to stand up around edge of plate. Use extra pieces for bottom. Swirl cranberry-brandy mixture into

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CRANBERRY BAKED ALASKA PIE (Continued).

softened ice cream, pour into pie shell and freeze firm. When ready to serve, prepare the following:

3 egg whites Pinch salt
1/8 tsp. cream of tartar

Beat till frothy. Add 3/4 c. super fine sugar (Domino Deluxe) gradually and beat to stiff meringue. Spread meringue over frozen pie, being certain to completely seal edges. Set in 500° oven for 5 min. or until slightly browned WATCH!. Serve at once with the following sauce, which is prepared ahead, then warmed for serving.

SAUCE:

1 1/2 c. whole cranberry sauce 2 tsp. cornstarch
1/4 c. brandy

Heat and stir until thick and glossy.

LEMON MERINGUE PIE

Mrs. Celeste Kirkpatrick
Nichols

1 c. dairy sour cream	1 1/4 c. milk
3 egg yolks (slightly beaten)	1/3 c. frozen lemonade con-
1 pkg. regular vanilla pudding mix	centrate (thawed)

Combine cream and egg yolk. Stir in pudding mix and milk in lemonade. Cook until it thickens and boils. Remove from heat. Spoon into 9 in. baked shell. Top with meringue made with egg whites. Spread on top of hot filling, spreading meringue to edge and seal. Bake at 350° 15 min. to brown meringue.

LEMON DELIGHT PIE

Mary Smith

1 pkg. Jello lemon pie filling	1 envelope Dream Whip
1/2 c. sugar	1/2 c. cold milk
2 1/4 c. water	1/2 tsp. vanilla
1 egg	2 T. sugar
1 baked 8 in. pie shell	

Combine pie filling mix, 1/2 c. sugar and 1/4 c. water in saucepan. Blend in egg. Add remaining water. Bring to a full boil over medium heat, stirring constantly. Cool 5 min., stirring twice. Measure 1 c. filling, cover and cool completely. Pour remaining filling into pie shell. Prepare Dream Whip with milk and vanilla as directed on envelope, adding 2 T. sugar. Blend 1 1/3 c. into cooled filling. Spoon over filling in pie shell. Chill thoroughly. Garnish pie with remaining Dream Whip.

LEMON CAKE PIE

Louise Forbes

1 c. sugar	1 c. milk
1 T. butter	1 lemon
2 T. flour	Salt
2 eggs (separated)	

Blend sugar and butter together. Add the beaten egg yolks, milk, flour, the juice and rind of 1 lemon. Fold in the stiffly beaten egg whites. Pour into unbaked pie crust. Bake in slow oven 325° 35-40 min. The top will be like sponge cake and underneath a soft firm custard. Delicious and different and good.

MILE HIGH LEMON CHIFFON PIE

Mrs. Howard Shaw

PASTRY:

1 c. flour (sifted)	1/3 c. shortening
1/2 tsp. salt	3 T. cold water

Turn on oven. Set at 450°. Sift together in 1 1/2 qt. bowl the flour and salt. With pastry blender work into the flour the shortening. When mixture looks like small peas, stir the water in with a fork, adding only a tablespoonful at a time. Roll out and fit in pie pan. Prick pastry with fork. Bake for 12 min. Let crust cool.

LEMON CHIFFON FILLING:

1 T. gelatin (unflavored)	1/4 c. lemon juice
1/4 c. cold water	1 1/2 tsp. lemon rind (grated)
4 large eggs	1/4 tsp. salt
1/2 c. sugar	1/2 c. sugar

Soften the gelatin in cold water. Set aside. Separate the eggs. Beat yolks in top of double boiler. Mix with the yolks the 1/2 c. sugar, lemon juice, grated lemon rind, and salt. Cook over boiling water until thickened - about 5 min., stirring constantly. Stir the softened gelatin into the hot, cooked mixture until dissolved. Cool to room temperature. Do not chill. Beat egg whites until stiff - not dry. Beat in gradually about a tablespoon at a time, 1/2 c. sugar. Fold into cool custard. Put 3/4 of mixture lightly into baked pie shell. Pile rest of mixture in the center for high effect. Chill in refrigerator for 3 hrs. or until firm. At serving time garnish with whipped topping, if desired.

ALASKA PIE (Continued).

OATMEAL PIE

Mrs. Roy Kelch

3 eggs (beaten)	2/3 c. quick oatmeal
2/3 c. white sugar	3 T. butter (melted)
2/3 c. brown sugar	1 tsp. vanilla
2/3 c. coconut	1/2 c. pecans (chopped)

Mix all ingredients and pour into unbaked pie shell. Bake 45 min. at 350°. Serve with whipped cream or topping.

SOUTHERN CHOCOLATE PIE

(One that freezes well)

Mrs. Edna Oldham
Ramseur, N. C.

3 eggs	3 tsp. flour
3/4 c. milk	1 3/4 c. sugar
1 stick butter or oleo	6 T. cocoa

Mix all ingredients using the mixer. Pour in unbaked pie crust. Bake 325° for 35 min.

BISHOPS CHOCOLATE PIE

Mrs. Duane Lorack

1 qt. vanilla ice cream	1 pkg. vanilla instant pudding
1 1/2 c. milk	1 pkg. chocolate instant pudding

Beat ice cream until slushy. Add milk, continue beating then add pudding mixes and beat well. Pour into 2 graham cracker pie crusts. Top with whipped cream and chocolate curls.

CHOCOLATE CREAM PIE

Debbie Zibilich

1/4 c. flour	1 T. butter
2/3 c. sugar	1/2 tsp. vanilla
1/8 tsp. salt	3 egg whites
2 T. cocoa	Sugar
2 c. milk	1 baked pastry shell
3 egg yolks (beaten)	

Preheat oven to 375°. Combine flour, sugar, salt, cocoa and milk. Cook over low heat until thick. Beat egg yolks. Stir small amount of hot mixture into the egg. Pour back into saucepan and cook until thick. Add butter and vanilla. Pour into baked crust. Top with meringue. Brown in 375° oven 10 min. or until golden brown.

remaining with骨架使它更坚固。将剩余的骨架与剩余的糖和香草一起煮沸，加入2汤匙水，直到冷却的馅料变稠。将馅料倒入烤好的派壳中，彻底烤熟。用剩余的“Dream Whip”装饰派。

DELICIOUS PIE

Mary Smith

1 pkg. chocolate pudding
 1 pkg. vanilla pudding
 1 baked 8 in. pie shell
 1 pkg. Dream Whip

2 T. sugar
 2 T. cocoa
 Unsweetened chocolate

Prepare puddings according to directions on box. Cool completely. Pour into pie shell, chocolate on the bottom, vanilla on top. Prepare Dream Whip according to directions, omitting vanilla, using sugar and cocoa instead. Spread on pie. Garnish with unsweetened chocolate curls.

CANDY BAR PIE

Florence Fix

West Liberty, Iowa

16-20 marshmallows
 4-6 Hershey almond bars

1/2 c. milk

Melt in double boiler. Stir when melted. Cool. Whip 1/2 pt. whipping cream or 1 pkg. Dream Whip or other whip. Fold into cooled mixture above and put into graham cracker or vanilla wafer crust.

STRAWBERRY PIE

Donna Westfall

4 c. fresh strawberries
 1 1/2 c. water
 3/4 c. sugar

2 T. cornstarch
 1 pkg. strawberry Jello
 1 graham cracker crust

Prepare graham cracker crust. Wash and hull and slice strawberries and place in pie shell. Combine in saucepan the water, sugar and cornstarch. Cook until mixture is clear and thickened. Add 3 oz. pkg. gelatin and stir until dissolved. Pour mixture while still hot over strawberries. Chill until set. Top with dessert topping.

STRAWBERRY PIE

Blanch Schomberg

1 baked 9 in. pie shell
 1 qt. fresh strawberries
 (sliced or whole)
 1 c. sugar

1/2 pkg. strawberry Jello
 1 c. boiling water
 Whipped cream

Sprinkle sugar over the strawberries and let them set until liquid forms. Dissolve Jello in boiling water. Allow to cool to lukewarm. Fold strawberries into Jello and fill pie crust. Refrigerate until set. Serve with whipped cream.

STRAWBERRY PIE

Rosella Attig

Boil 5 min.:

1 c. sugar

1 c. water

Add 2 T. cornstarch dissolved in cold water and boil till thick. Add 3 T. strawberry Jello then 1 qt. berries. Put in baked pie shell when cool and top with whipped cream (decorate with whole strawberries if desired).

STRAWBERRY SODA CRACKER PIE

Mrs. Clarence Jondle

14 soda crackers (rolled fine) 1/2 c. walnuts (chopped)

3 egg whites (beaten stiff) 1/2 tsp. baking powder

1 c. sugar 1 1/2 tsp. vanilla

Beat egg whites until stiff. Fold in sugar and vanilla. Fold in crackers, baking powder and nuts. Bake in well greased 9 in. pie plate at 350° for 30 min. Let cool. (When putting this in the pie plate, work it a little higher around the edge, shallow out a little in the center). Beat 1 envelope Dream Whip until stiff. Fold in 1 box frozen strawberries (well drained). Spread over pie and refrigerate 4 hrs. or more.

STRAWBERRY PIE

June Cox

Iowa City, Iowa

1 c. water 1 pt. ice cream

1 pkg. lemon or strawberry 1 1/2 c. fresh strawberries

Jello 1 baked pie shell

Heat water to boiling, stir in Jello until dissolved, cut in ice cream. Chill 5 min. or until it thickens, now fold in strawberries and pour in baked pie shell. Chill until ready to use.

FRESH STRAWBERRY PIE

Ann Barton

1 pkg. strawberry Kool-Aid 2 c. water

1 c. granulated sugar Few drops red food coloring

4 T. cornstarch

Cook the above ingredients until clear and thick. Add 3 T. sugar and cool. Pour over fresh strawberries (1 qt.) in a baked pie shell. Serve with Cool Whip or Dream Whip. Chill in refrigerator.

FRESH STRAWBERRY PIEMrs. David Kirkpatrick
Northbrook, Illinois

1 (9 in.) baked pie shell or graham cracker crust	1 c. water
2 pts. fresh strawberries	3 T. cornstarch
2 T. strawberry flavored gelatin	3/4 c. sugar
	Red food coloring

Clean berries and drain on paper towel. Place berries in pie shell, putting largest ones on top of the smaller ones. Combine gelatin, water, cornstarch and sugar in saucepan. Cook, stirring constantly until clear. Add several drops of red food coloring. Cool 15 min. Pour over berries and refrigerate. Serve with whipped cream spread on top.

MILE HIGH STRAWBERRY PIE

Pat Sexton

10 oz. pkg. frozen straw- berries (thawed)	1/2 c. whipping cream
1 c. sugar	Dash salt
2 egg whites	1 tsp. vanilla flavoring
1 1/2 T. lemon juice	1 baked pie shell or graham cracker crust
1 tsp. strawberry flavoring	

Place defrosted strawberries, sugar, egg whites, lemon juice, strawberry flavoring and salt in large mixing bowl and beat at medium speed for 15 min. The mixture will look like meringue. Whip cream, add vanilla and fold into strawberry mixture. Pile lightly into baked shell or crumb crust and freeze for several hours or overnight.

STRAWBERRY ICE CREAM PIE

Mrs. Ronald A. Lenz

1 pkg. strawberry Jello	1 pkg. frozen strawberries (thawed)
1 c. hot water	1 graham cracker crust
1 c. vanilla ice cream	

Mix gelatin and hot water. Add ice cream and stir until melted. Add strawberries and stir until mixed. Chill slightly; pour into crust and chill several hours until firm.

STRAWBERRY PIE

Marie Lenz

Iowa City, Iowa

Wash and hull 1 qt. strawberries slice in halves. Mix 1 c. sugar, 3 T. cornstarch in a 2 qt. pan and add 1 c. water. Cook until smooth. Gently stir in berries saving 1/4 c. for garnish. Chill until firm. Top with whipped cream. This goes in a baked pie shell.

CRISCO PIE CRUST MIXMrs. Leo Robertson
Riverside, Iowa

6 c. flour 1 lb. (about 2 1/2 c.) Crisco
1 T. salt

Mix flour and salt in large mixing bowl. Cut Crisco into flour until mixture is uniform and fine. Store in covered container. Do not refrigerate. Use as follows for 1 and 2 crust pies as needed. Will keep.

FOR SINGLE 8 or 9 INCH PIE CRUST:

1 1/2 c. Crisco mix

3 T. water

Mix, and roll out.

FOR DOUBLE CRUST PIE:

2 1/2 c. Crisco mix

4 T. water

Mix and roll out.

5 MINUTE PIE CRUST

Mrs. Edwin Westfall

2 c. unsifted flour 2/3 c. lard

1 tsp. salt 1/4 c. tap water

Combine flour and salt. Add lard and blend. Form 2 balls.

Roll out for crust.

PIE CRUST

Betty Jane Scott

(This recipe would be useful mostly to someone who likes to make large quantities for freezer).

4 c. shortening 10 c. flour

4 tsp. vinegar 1 1/2 c. water

2 T. salt

Put shortening in bowl, add flour and salt. Blend. Add vinegar to water and add. Divide dough to freeze in equal portions

Continued Next Page.

PIE CRUST (Continued).

for individual crusts, or roll out and make crusts in aluminum pans ready to bake. Recipe calls for lard but other shortening is preferable.

PERFECT MERINGUE FOR ANY CREAM PIE

Mrs. Celeste Kirkpatrick

2 or 3 egg whites

1 c. Marshmallow Creme

Dash salt

Beat egg whites until frothy. Add the Marshmallow Creme and continue beating until stiff peaks form. Spread over filling, being careful to seal the meringue to the edges to prevent shrinking, and weeping. Bake until very lightly browned. I always add 1 tsp. water to my meringue, slowly when the frothy stage is reached for any meringue. This prevents the meringue from sticking to the knife when cutting.

* * * *

ADDITIONAL RECIPES



SALADS & DRESSINGS

SALADS - DRESSINGS

PINEAPPLE-CHEESE SALAD

1 pkg. lemon Jello
 1 1/2 c. boiling water
 1/2 tsp. salt
 1 c. crushed pineapple
 2 (4 oz.) pkg. Philadelphia cream cheese

Cele Herring

4 T. Miracle Whip
 Stuffed olives
 1/2 c. pecans
 1 c. celery (diced)

Dissolve Jello with boiling water and let cool until syrupy. Blend the Miracle Whip and cream cheese and add to partly congealed Jello. To this add the pineapple, olives, pecans, celery, and salt. Serve on lettuce. (Very good).

CHEESE AND PINEAPPLE SALAD

1 small can crushed pineapple
 1/2 c. sugar
 1 envelope Knox unflavored gelatin
 1/4 c. cold water

Mrs. Clarence Jondle

1 c. longhorn cheese (grated)
 1/2 c. nuts (pecans preferred)
 1/2 pt. cream (whipped)

Drain juice from pineapple. If not 1/2 c., add water. Bring sugar and juice to a boil. Add the gelatin which has been dissolved in 1/4 c. water. Cool well. Add pineapple, longhorn cheese and chopped nuts. Let set. (If you use Cool or Dream Whip, you may want to cut down on the sugar used).

PINEAPPLE SALAD

2 pkgs. strawberry Jello
 2 c. boiling water
 2 c. 7-Up or water (cold)
 1 (No. 2) can crushed pine-
 apple (drained)
 2 bananas (sliced)
 1 1/3 c. miniature marshmallows
 1 c. pineapple juice

Mrs. Leroy Kasper
 Iowa City, Iowa

1 egg (beaten)
 1/2 c. sugar
 2 T. flour
 2 T. butter
 1 c. cream (whipped) or 1 pkg.
 Dream Whip (mixed according
 to directions)

Part 1: Dissolve Jello in boiling water. Add 7-Up. Add rest of ingredients after Jello begins to congeal.

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PINEAPPLE SALAD (Continued).

Part 2: Combine sugar, flour and add beaten egg. Cook over low heat stirring constantly till thick. Remove from heat and add butter. Cool. Add whipped cream and spread over salad.

NOTE: I add some crushed pineapple to this also for a better flavor.

PINEAPPLE CHEESE SALAD

Mrs. M. J. Forwald

2 boxes lemon Jello	1/4 pt. whipping cream
3 c. water	2 T. sugar
1 pkg. Philadelphia cream cheese (cut in cubes)	20 small marshmallows
1 (No. 2) can crushed pineapple	

Mix Jello with boiling water, let set till about jelled. Mix in whipped cream and other ingredients. Sprinkle ground nuts on top. Refrigerate till set.

AMANA TOMATO SALAD

Mrs. Duane Lorack

1 c. vinegar	4 or 5 fresh tomatoes
1 c. sugar	1 green pepper
1 T. salt	1 small onion
Dash pepper	

Mix and pour over fresh tomatoes that have been peeled and cut into chunks. Add chopped green peppers and onions. This will keep covered in the refrigerator for several days.

MACARONI AND CHEESE SALAD

Virginia Schlapkoh!

6 oz. shell macaroni	2 T. vinegar
1 c. celery (sliced)	1 tsp. sugar
1 c. shredded carrots	1 tsp. prepared mustard
1/4 c. onions (chopped)	1 tsp. Worcestershire sauce
1 can Cheddar cheese soup	1/2 tsp. salt
1/4 c. cooking oil	Pepper (to taste)

Cook macaroni, drain and cool. Combine macaroni, celery, carrot and onion. In small mixer bowl combine soup, oil, vinegar, sugar, mustard, Worcestershire sauce and salt and pepper. Beat until well blended. Spoon over macaroni mixture and mix well. Chill several hours (or overnight).

CUSTARD SALADMrs. James Smith
Cumming, Iowa

1 c. homo. milk 1 T. cornstarch
 2 egg yolks (well beaten) 2 1/2 c. sugar
 Cook until thick. Chill thoroughly. Add:
 1 large can pineapple 3 c. grapes (cut up) (I use
 tidbits seedless)
 1/2 lb. miniature marshmallows 1 c. whipping cream (whipped)
 (Dream Whip can be used)

Mix with custard in a large bowl. Serves 10 or more. Make
 12 or 24 hrs. before serving.

SWEET-SOUR BEAN SALADClara Johnson
Mason City, Iowa

3/4 c. sugar 1/3 c. vegetable oil
 2/3 c. vinegar 1 tsp. salt
 Mix well and heat to a boil. Pour over 3 cans of drained
 canned or fresh cooked beans, 1 medium onion sliced and separated
 into rings. May use green, wax, kidney, lima, pinto or garbanzo
 beans. Chill 24 hrs. Will keep a week and flavors improve on
 standing.

CITRUS SALAD

Virginia Miehe

1 grapefruit 12 maraschino cherries
 5 oranges Red food coloring
 2 bananas

Peel grapefruit and oranges; remove pulp from membranes.
 Slice bananas. Chop cherries. Mix fruit and add a few drops
 of coloring. Chill.

MOTHERS HOLIDAY SALAD - Serves 12

Mrs. Bob Dougherty

BOILED DRESSING:

Bring to boil until thickened.

2 eggs (well beaten) Juice of 1 lemon
 1/2 c. sugar 1/4 tsp. salt

When cool fold in 1/2 pt. whipped cream. Add fold in the
 following:

4 bananas 1 tall can pineapple tidbits
 1/2-3/4 c. marshmallow (drained)
 tidbits Tokay grapes

STRAWBERRY SALAD

1 pkg. strawberry Jello
1 c. hot water

10 oz. pkg. frozen strawberries
(mix with Jello)

When mixture thickens add 2 c. miniature marshmallows and 1 c. Dream Whip.

GOOD NEIGHBOR SALAD

1 pkg. strawberry Whip 'n Chill
1 pkg. Dream Whip
1/2 pt. sour cream

3/4 c. sugar
1/2 tsp. salt

Fix Whip 'n Chill and Dream Whip according to pkg. instructions. Mix together with sour cream, sugar and salt. Then fold in the following:

1 c. (9 oz.) crushed
pineapple (drained)
1/3 c. maraschino cherries
(chopped)

1/3 c. nuts (chopped)
2 c. bananas (cut up)

Place in 9x13 pan and freeze.

STRAWBERRY SALAD

2 pkgs. strawberry Jello
2 c. boiling water
1 large pkg. frozen strawberries

1 tall can crushed pineapple
2 large ripe bananas

Dissolve Jello in boiling water. Add thawed strawberries with juice, undrained pineapple, mashed and whipped bananas (whip with beater). Pour half of mixture in 8x12 dish and chill till set. Keep remaining Jello room temperature. Spread a carton of dairy sour cream over top of set Jello. Cover with remaining Jello and chill until firm.

APRICOT SALAD

2 pkg. orange Jello
2 c. hot water
1 large can apricots
(drained and mashed)

1 large can pineapple (drained
and diced)
10 marshmallows (cut fine)

When above mixture is firm top with:
1/2 c. pineapple juice
1/2 c. apricot juice
2 T. flour (heaping)

1/2 c. sugar
1 egg (beaten)
2 T. butter

Mrs. Michael Scheetz
Iowa City, Iowa

Zillah Lee Mossman

Blanche Schomberg

Marie Hotz

Continued Next Page.

APRICOT SALAD (Continued).

Cook this mixture until thick. Cool. Fold in 1 c. cream whipped. Spread on first mixture. Sprinkle grated cheese on top. Use flat pan. This makes a large salad.

APRICOT SALAD

Mrs. Ferrel Gaberil
Coneville, Iowa

1 large box orange Jello
1 c. small marshmallows
3 c. water plus the drained
juice of fruit
1 can mandarin oranges
(cut up)
1 c. crushed pineapple

1 jar green maraschino cherries
(cut up)
1 can apricot pie filling
3 bananas (sliced)
2 pkgs. Dream Whip.

Dissolve Jello in hot water, add the marshmallows and fruit juice. Add the fruit. When firm, spread with the whipped Dream Whip.

APRICOT SALAD

Mrs. Don Kirchner
Riverside, Iowa

2 (1 lb.) cans apricot
halves
2 (3 oz.) pkg. orange
gelatin
Dash salt

1 (6 oz.) can frozen orange
concentrate
1 (7 oz.) bottle 7-Up
2 T. lemon juice

Drain apricots, reserving 1 c. plus 2 T. of the syrup. Puree apricots in blender. Combine syrup from fruit and gelatin. Heat to boiling, stirring to dissolve gelatin. Add pureed apricots, salt, orange juice concentrate and lemon juice. Slowly pour 7-Up in and stir to mix. Place in 6 1/2 c. size ring mold. Can unmold and fill center with lettuce leaves. Garnish with green grapes, pineapple chunks and lemon dipped avocado slices if desired. Pass mayonnaise with whipped cream.

Stir Jello, cooked and cooled mixture and egg-whites together. Put into mold or dish and chill.

GOLD SALAD

Virginia Krueger

2 pkgs. orange Jello

1 (No. 2) can apricots

2 c. hot water

1 (No. 2) can pineapple tidbits

1 c. pineapple or apricot juice

Dissolve the Jello in the 2 c. hot water and add the c. of juice and the drained apricots and pineapple. Mix thoroughly and put into 13x9x2 pan and put into refrigerator to let it set.

TOPPING:

1 c. remaining juice

2 T. butter

2 T. flour

1 egg

2 T. sugar

Mix the topping ingredients altogether and cook a few minutes until slightly thick and then let mixture cool. Then prepare 1 pkg. Dream Whip and stir into cooled topping. Spread this on top of the set Jello and top with grated cheese.

TROPICAL SALAD

Virginia Krueger

1 (No. 2) can pineapple

1 c. flaked coconut

tidbits (drained)

1/4 tsp. salt

1 can mandarin oranges

1 box Dream Whip

1 c. fresh white grapes

1 (8 oz.) pkg. cream cheese

1 c. marshmallows (colored)

Prepare Dream Whip as described on the box and beat in the cream cheese. Add all the other ingredients and mix thoroughly. Chill several hours or overnight before serving.

COTTAGE SALAD

Rosella Attig

1 (3 oz.) pkg. lemon gelatin

1 (12 oz.) container creamed

1 tsp. salt

cottage cheese

1 1/4 c. boiling water

1/2 c. green pepper (chopped)

2 T. vinegar

Lettuce leaves

2 tsp. onion (grated)

Dissolve gelatin and salt in boiling water; add vinegar and onion. Chill until slightly thickened. Beat in cottage cheese until well blended; fold in green pepper. Pour into 9 in. square pan; chill until firm. To serve, cut into squares and serve on lettuce leaves. If desired, garnish with pimiento cut-outs.

1 c. apricot juice

1 c. flour (heaping)

1 egg (separated)

2 T. butter

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SUNBURST PARTY SALAD

Mrs. Dewey Gibson

1 (3 oz.) pkg. orange-pineapple Jello	1 can mandarin oranges
1/2 (No. 2) can crushed pineapple	1 pt. vanilla ice cream
	1 sliced bananas

Drain juice from oranges and pineapple to make 1 c. Dissolve Jello in 1 c. boiling water. Add fruit juice. Cool, fold in ice cream, fruit and bananas. Chill until set.

JACK BENNY SALAD

Mrs. Dorothy Davis

1 small pkg. lemon or orange Jello	2 c. boiling water
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1/2 lb. marshmallows (chopped)

Stir marshmallows in Jello and water until dissolved. Add 1 small can undrained crushed pineapple and stir. When Jello begins to set, fold in 1 c. whipped cream (1 pkg. Dream Whip) and about 1 c. Miracle Whip. Top with grated cheese.

LIME CHEESE SALAD - Serves 10Mildred Peters
Mason City, Iowa

1 box lime gelatin

1/2 c. pineapple juice

Boil together for 7 min. and cool until like syrup. Fold in:

1 1/2 c. whipped topping or 1 c. tiny marshmallows
--

1 c. cream (whipped) 1/2 c. pecans (chopped)
--

1 c. cottage cheese 1/4 c. maraschino cherries
--

1/2 c. crushed pineapple (chopped)

(drained)

Blend well. Chill several hours. Cut in squares. Will keep several days.

GOOD AND EASY SALAD

Trula Benell

Dissolve 1 pkg. Jello (any kind), orange or strawberry are delicious and 1 c. hot water. Set aside to cool. Beat 2 egg yolks and 1/2 c. sugar. Add 1 small can crushed pineapple, 2 egg whites and 2 T. sugar. Cook egg yolks, sugar and pineapple in double boiler or heavy saucepan on low heat, until mixture thickens. Cool mixture. Beat egg whites and 2 T. sugar until stiff peaks. Stir Jello, cooked and cooled mixture and egg whites together. Put into mold or dish and chill.

CARROT SALAD

Mrs. Alfred Lennabaugh

2 boxes orange Jello
1 c. hot water

Dissolve Jello and marshmallows in boiling water. Put in refrigerator till starts to set. Have ready to fold in 1/2 c. salad dressing - 1 small can pineapple (crushed), 1 c. grated carrots. Fold in 1 pkg. Dream Whip that has been mixed according to pkg. Can be mixed and stored overnight before serving if desired. Very tasty.

COTTAGE CHEESE APRICOT SALAD

Mrs. Harold Kral

1 pkg. lemon Jello	1/2 c. walnuts (coarsely chopped)
1 c. boiling water	1/2 c. maraschino cherries
1 c. apricot juice	(quartered)
1 (12 oz.) carton cottage cheese	1 c. sliced apricots
1 c. whipping cream	

Dissolve Jello in boiling water, add apricot juice and mix well. Chill until of jelly like consistency. Fold in cottage cheese, whipped cream, walnuts, cherries and apricots. Pour into mold and chill till set.

BLACK CHERRY SALADMrs. Kenneth Wieland
Riverside, Iowa

2 boxes raspberry Jello	2 c. cold water
1 1/2 c. hot water	

Let this set, then whip with beater. Add: marshmallows

2 or 3 bananas (sliced)	Nuts (if desired)
1 can black cherries (drained)	1 c. whipped cream

Pour in dish and let it set.

BING CHERRY SALAD

Jean Escher

2 eggs (beaten well)	1 c. nuts
2 T. sugar	2 c. bing cherries (halved)
6 T. lemon juice	1 c. whipping cream
4 T. butter (melted)	1/8 tsp. salt
1/2 lb. marshmallows	
2 c. diced pineapple	

Break eggs into double boiler and beat well. Add sugar, lemon juice. Cook over hot water until thick stirring constantly, until

Continued Next Page.

BING CHERRY SALAD (Continued).

thick. Remove from heat add butter, diced marshmallows, and stir until nearly dissolved. Cool. When mixture starts to thicken add nuts, cherries, pineapple, then fold in whipped cream. Chill.

CHERRY SALAD

Mrs. Albert Lenz

1 pkg. raspberry Jello and 1 c. boiling water	1/3 c. Miracle Whip salad dressing 1 c. crushed pineapple (drained)
1 pkg. lemon Jello and 1 c. boiling water	1/2 c. whipping cream or 1 envelope prepared according to directions
1 can cherry pie filling	1 c. tiny marshmallows
1 (3 oz.) pkg. Philadelphia cream cheese	2 T. nuts (chopped) (on top)

Dissolve raspberry Jello in 1 c. boiling water. Cool slightly and add 1 can cherry pie filling. Stir till well mixed. Turn into 9x9x2 in. dish and chill till nearly set. Dissolve lemon Jello in 1 c. boiling water. Beat together cream cheese and salad dressing. Gradually add lemon Jello mix. Stir in pineapple and tiny marshmallows. Chill till jelled. Fold in whipped cream. Spread the lemon mixture on top of raspberry layer. Top with chopped nuts.

SWEET CHERRY MOLD

Mrs. Robert Viner

1 (6 oz.) pkg. cherry Jello	1 (14 oz.) can crushed pineapple
1 c. hot water	1 c. heavy cream
1 c. cold water	1 (3 oz.) pkg. cream cheese
1 (No. 2 1/2) can pitted Bing cherries	(room temperature)

Dissolve Jello in hot water, add cold water. Drain cherries and pineapple and add juices to the Jello. Arrange fruits in bottom of a 1 1/2 qt. ring mold. When Jello is slightly thickened pour 1/2 over fruit in mold. Chill. Whip cream until soft peaks form and add cream cheese and whip until well blended and fluffy. Gently stir remaining Jello into this mixture and pour it over the chilled Jello in the mold. Chill several hours until firm. Serves 8.

3-LAYER GELATIN SALAD

Roberta Zaruba

ORANGE LAYER:

1 (3 oz.) pkg. orange Jello
 1 c. boiling water
 3/4 c. pineapple juice

2 T. lemon juice
 1 1/2 c. shredded carrots

GREEN LAYER:

1 (3 oz.) lime Jello
 1 c. boiling water
 3/4 c. pineapple juice

2 T. lemon juice
 1 1/2 c. cheese (grated)

To prepare orange and green layers: dissolve Jello's in boiling water, add fruit juices. Chill until syrupy. Fold in remaining ingredients.

RED LAYER:

2 tsp. unflavored gelatin
 1/2 c. cold water
 1 (3 oz.) pkg. lemon Jello
 1/2 tsp. salt
 1 c. boiling water

2 T. beet juice
 2 T. vinegar
 1 c. cooked beets (well drained, diced)
 1 T. horseradish

Soften gelatin in cold water. Dissolve lemon Jello in boiling water, add salt. Add at once unflavored gelatin mixture. Add beet juice and vinegar. Chill till syrupy. Fold in rest of ingredients. Layer gelatins in 9x5x2 3/4 in. loaf pan. Allow each layer to set before adding second and third layer. Chill until firm or overnight if possible. Serve with cheese horseradish dressing.

NOTE: Prepare layers separately; allow about 15 min. between each so that gelatins set at intervals.

CHEESE HORSERADISH DRESSING:

Soften 1 (3 oz.) pkg. cream cheese, beat until creamy. Blend in 1/4 c. mayonnaise, 2 T. cream or milk, 1/2 tsp. celery seed, 2 tsp. horseradish. Fold in 2 T. fresh or dried chives (optional), makes 3/4 c. dressing. A very colorful salad. For those who wouldn't like beets a red fruit salad would do well.

Don't be afraid to try new recipes,

The worst that can happen is —

You'll have to eat them yourself.

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"DEWEY" LEMON SALAD

Virginia Moody

- 2 pkg. lemon Jello
 2 c. hot water
 2 c. Mountain Dew soda
 and pineapple juice
 (combined)
- 1 (No. 2) can crushed pineapple
 (drained)
 2 bananas (sliced)
 2 c. miniature marshmallows

Dissolve Jello in hot water. Add Mountain Dew soda and pineapple juice. Cool until set. Fold in fruit and marshmallows. Chill until firm.

TOPPING:

- 1 c. lemon instant pie filling
 1 c. Kool-Whip

Take Kool Whip and fold into pie filling. Keep folding until thoroughly mixed. Spread on top of thickened Jello mixture. Chill well and cut in squares.

YUM YUM SALAD

Elaine Kout

Heat to boiling:

- 1 small can crushed pineapple (don't drain)
 1/4 c. sugar

Add 1 small pkg. lemon Jello that's been dissolved in 1/2 c. cold water. When partially set add:

- 1 c. cream cheese (diced) 1/2 c. nuts
 1 c. whipped cream

Pour in small square pan - chill 2 hrs.

APRICOT-PINEAPPLE JELLO SALAD

Mrs. Donald Rayner

- 2 pkg. orange Jello
 2 c. hot water
 1 c. apricot juice
 1 c. pineapple juice
- 1 large can apricots (peeled)
 1 large can crushed pineapple
 10 large or 100 miniature
 marshmallows

Dissolve the Jello in the hot water and add the apricot and pineapple juice (which has been drained from the fruit). Cool and add the apricots which have been mashed and the crushed pineapple and marshmallows. Chill until firm and top with the following mixture:

- 1/2 c. sugar
 1 egg (well beaten)
 1/2 c. pineapple juice
 1/2 c. apricot juice
- 2 tsp. flour (heaping)
 2 T. butter
 1 pkg. Dream Whip

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APRICOT-PINEAPPLE JELLO SALAD (Continued).

Mix above ingredients and cook until thick. Cool and spread on top of the Jello. Top with nutmeats or shredded cheese.

MANDARIN ORANGE SALAD

Mrs. Harold Yakish

1 box orange tapioca pudding	1 can mandarin oranges
1 box vanilla pudding	1 c. Cool Whip
1 box orange Jello	

Drain oranges and use liquid and add enough water to make 3 c. liquid; add to the pudding mixes and bring to a boil, stirring constantly. Remove from heat and pour Jello in and stir well. Cool. When cool add the drained oranges and fold in Cool Whip or Dream Whip. Refrigerate 2 or 3 hrs.

COTTAGE CHEESE SALAD

Berneda Schnoebelen

1 pkg. lemon Jello	1 c. hot water
1/2 c. cottage cheese	1 c. heavy cream (whipped) or
1/2 c. maraschino cherries (quartered)	1 envelope Dream Whip
1/2 c. walnut meats (chopped)	1 c. crushed pineapple (well drained)

Dissolve gelatin in hot water. Chill until partially set. Fold in cottage cheese, whipped cream, walnuts, cherries and pineapple. Chill until firm. Serves 8.

ORANGE TAPIOCA SALAD

Mrs. Lorren Burr

Mix in saucepan:

1 box orange tapioca pudding	1 box orange Jello
1 box vanilla tapioca pudding	

Add 3 c. boiling water and mix. Cook till thick and cool.

Swirl into the above cooled (not set):

1 pkg. prepared Dream Whip	
1 can mandarin oranges (drained)	

Do not completely mix. May use 1 small can drained crushed pineapple.

ORANGE SHERBET SALAD

Mrs. Henry Jansen

1 pkg. orange tapioca
pudding mix

1 pkg. vanilla tapioca
pudding mix

1 can mandarin oranges

Drain oranges. Add enough water to make 3 c. Add to both pkgs. of tapioca pudding and cook as directed. Remove from heat and stir in pkg. of Jello. Cool. Add oranges and Dream Whip. Pour in a 9x9 in. pan. Refrigerate.

ORANGE SALAD

Mrs. Robert Hudachek

2 boxes orange Jello

2 c. boiling water

1 can mandarin oranges (drained) 1 pt. orange sherbet

2 c. boiling water

Dissolve Jello in boiling water. Add sherbet, stirring until melted. Fold in oranges. Chill until set.

ORANGE FLUFF

Eleanor Hines

2 (3 oz.) pkg. orange Jello

1 can mandarin oranges

1 c. boiling water

1 c. heavy whipped cream

1 pt. orange sherbet

Dissolve Jello in boiling water. Add orange sherbet and mix well. When partly set add drained mandarin oranges. Fold in 1 c. heavy whipped cream. Makes 8 servings. Good too.

LEMON-LIME SALAD

Barbara Edwards

1 (3 oz.) pkg. lemon Jello Cottage cheese

1 (3 oz.) pkg. lime Jello 1 small can crushed pineapple

Small can evaporated milk

Dissolve 1 pkg. lemon and 1 pkg. lime Jello with 2 c. hot water and let cool. Add 1/2 c. evaporated milk, stir in, add 1 c. cottage cheese and 1 c. crushed pineapple and 1/2 c. nuts. DON'T drain cottage cheese or pineapple.

QUEENS SALAD

Eleanor Brandrup

3 pkg. orange Jello
 3 c. hot water
 1 (6 oz.) can frozen orange juice
 1 (No. 2) can crushed pineapple with juice

2 c. miniature marshmallows
 1 box lemon pudding mix
 1 c. whipped cream
 Cheese (grated)

Dissolve the Jello in the hot water. Add the frozen orange juice. Stir until dissolved then add the pineapple. Pour into large cake pan. When partially congealed place the marshmallows on top. Let set. Prepare 1 box lemon pudding mix as directed on box and cool. Fold in the whipping cream. Spread mixture over the marshmallows. Sprinkle cheese over top for color and zip. (Coconut may be used in place of the cheese).

CAROL'S SALAD

Sue Menzer

1 small can crushed pineapple (drained)
 1 can fruit cocktail (drained)
 1 c. miniature marshmallows
 1/2 c. nuts (chopped)
 1/2 c. cheese (diced)

2 eggs (beaten)
 2 T. flour
 Pinch salt
 1 pkg. Dream Whip
 3/4 c. sugar

Put pineapple juice, flour, beaten eggs, salt, and sugar into saucepan and cook until thickened. Remove from heat and let cool. In mixing bowl combine pineapple, fruit cocktail, marshmallows, nuts and cheese - mix together. Make Dream Whip according to directions on pkg. Fold in thickened mixture (into Dream Whip). Now fold into fruit. Place in covered bowl and refrigerate.

NOTE: This salad is much better if made the day before serving.

BLUEBERRY SALAD

Mrs. Jim Goody

2 (3 oz.) pkg. black raspberry Jello
 2 c. boiling water
 1 tsp. lemon juice
 1 (1 lb. 5 oz.) can blueberry pie filling

1 (8 3/4 oz.) can crushed pineapple
 1 c. celery (chopped)

Dissolve Jello gelatin in boiling water. Add lemon juice. Break up pie filling with spoon. Add to gelatin mixture. Chill until very thick. Fold in crushed pineapple and chopped celery. Pour into mold. Chill until firm.

PEAR SALAD

Florence Fix

West Liberty, Iowa

1 pkg. lime gelatin	1/2 tsp. lemon flavoring
1 (No. 303) can pears (crushed)	1/2 c. maraschino cherries (quartered)
2 (3 oz.) pkg. cream cheese (softened room temperature)	1/3 c. pecans (chopped)
1 c. pear juice	1 c. whipping cream (whipped topping)

Dissolve the gelatin in pear juice which has been heated to boiling. Add water if you don't have a full cup. Beat in the softened cream cheese and add crushed pears. When cool and syrupy, fold in the whipped topping, to which you have added the lemon flavoring, cherries and pecans. Pour into a 8 in. square pan and chill until firm. Or pour into a mold.

MINTED PEAR AND CHEESE SALAD

Wilma Buline

Dissolve Jello into the 2 c. of water. Add water to pear syrup to make 1 3/4 c. add to gelatin add mint. Arrange pears halves in a 8 in. sq. pan. Pour gelatin, over pears except 1 c. Chill until set. Gradually add the 1 c. into the soften cream cheese. Blend. Pour this over the chilled pear mixture. Chill until firm (about 3 hrs.). Unmold with cream cheese on the bottom and the pears on top. Garnish, with endive or walnut meats. 8-10 servings.

SALAD DRESSING

Mrs. Ralph Slaughter

1 can tomato soup	(chopped)	1 tsp. salt
1 c. sugar		1 tsp. mustard (salad)
1/2 c. vinegar		1 tsp. paprika
1/2 c. peanut oil		Garlic (optional)

Combine ingredients in qt. fruit jar and shake vigorously, or blend with mixer at low speed in bowl. Store in refrigerator.

SALAD DRESSING

2/3 c. sugar
 1/3 c. onion (chopped)
 1/2 c. cooking oil
 1/4 c. vinegar

1/3 c. catsup
 1 tsp. celery seed
 1 tsp. salt
 1 T. paprika

Grace Yakish

TOSSSED SALAD DRESSING

2 tsp. salt
 2 tsp. dry mustard
 2 tsp. paprika
 2 tsp. celery seed

3/4 c. sugar
 1/2 c. vinegar
 2 c. salad oil
 2 T. onion (grated)

Stir together. Heat slightly (not too hot). Remove from heat and beat well with mixer or blender.

DIABETIC SALAD DRESSING

Marge Lucky
 Riverside, Iowa

1 egg, beat at high speed for 10 min. Drizzle in 1 c. salad oil and beat a short time. Add 1 T. dry mustard, 1 T. vinegar or lemon juice and 1 tsp. salt. Now add second c. of salad oil and beat 2 or 3 min. at high speed. It will be quite thick. Place in jar and refrigerate. Keeps several weeks.

SALAD DRESSING

1 pt. Mazola oil
 2 tsp. salt
 1/4 tsp. black pepper
 3 c. sugar

1 1/2 c. vinegar
 2 cans tomato soup
 1 tsp. dry mustard
 1 T. Worcestershire sauce

Sprinkle garlic salt. Beat all of this with mixer. Makes 2 qts. Shake before using.

SALAD DRESSING

4 eggs
 3/4 c. water
 3/4 c. vinegar
 1 T. butter
 2 T. flour (rounded)

1 1/2 c. sugar
 1 tsp. salt
 Dash pepper
 1 tsp. dry mustard

Ellen Oostendorp

Mix dry ingredients. Beat eggs until light. Heat liquid until warm. Add slowly to dry ingredients. Add eggs and boil, remove from stove and add butter.

Pour into mold. Chill until firm.

ANCHOVY SALAD DRESSING

Leona Swartzendruber

2 c. mayonnaise

2 T. anchovy paste

1 c. oil

1 tsp. garlic powder

Gradually add oil to mayonnaise, beating on low speed with electric mixer. When blended, add anchovy paste and garlic. Serve over lettuce and broken melba toast. Sprinkle with Parmesan cheese.

UNCOOKED SALAD DRESSINGMrs. Ruby Blacker
Iowa City, Iowa

2 c. sugar

1/2 tsp. dry mustard

1 c. white vinegar

2 c. Wesson oil

1 tsp. salt

2 T. celery seed

1/2 tsp. paprika

1 T. onion (grated)

Mix first 5 ingredients, beat with mixer. Slowly add oil last, beating well. Add onion and celery seed, and blend. Always store at room temperature.

ROQUEFORT DRESSING

Velma Vander Linden

2 c. mayonnaise

1/2 tsp. salt

1 c. buttermilk

Salt and pepper (to taste)

1 small clove garlic (crushed)

3 oz. Roquefort cheese

1 tsp. vinegar

(crumbled)

Stir together until mixed (I use blender). Use mayonnaise not salad dressing.

THOUSAND ISLAND DRESSING

Mrs. Fay Watkinson

1/4 c. onion (chopped)

2 tsp. Worcestershire sauce

1/2 c. green pepper (chopped)

Few grains cayenne pepper

1 c. celery (chopped)

2 1/2 qts. stiff mayonnaise

1 qt. chili sauce

Mix all together. Makes 1 gallon.

FRENCH DRESSING

Deanna Krueger, Mrs. Fay Watkinson

1 c. sugar

1 T. celery seed

1/2 c. vinegar

1 T. dry mustard

1 can tomato soup

Salt and pepper (to taste)

1 soup can of salad oil

1/8 tsp. garlic salt

Put all ingredients in a bottle and shake well. Shake before using.

FRENCH DRESSING

Mrs. Frank Sherburne

1 c. vegetable oil	1 small onion (grated)
1 c. catsup	Dash Worcestershire sauce
1 c. sugar	1/2 tsp. garlic salt
1/2 c. vinegar	Dash paprika

Turn mixer on at low speed and continue mixing until all ingredients have been added. Mix until thoroughly blended. Store in refrigerator.

KOFFEE SHOP FRENCH DRESSING

Eleanor Brandrup

2 c. sugar	1 tsp. salt
2 c. salad oil	1 c. vinegar
1 large onion (grated)	1/2 c. water
1 c. chili sauce	1 c. catsup

Put all together and shake well or mix in blender. This recipe can be cut in half for home use.

FRENCH SALAD DRESSING

Eleanor Hines

1 c. sugar	1/2 tsp. salt
1/2 c. salad oil	1/4 tsp. onion or garlic salt
3/4 c. vinegar	and 2 tsp. Worcestershire sauce
1/2 c. catsup	

Mix well in blender. Makes excellent salad dressing. I use the vinegar drained from sweet pickles.

LONE TREE BOILED SALAD DRESSING

Nora Young

2 c. sugar	1 tsp. celery seed
1 c. vinegar	1/2 tsp. salt

Boil together a few minutes. Let cool and keep refrigerated for cold slaw cabbage or just lettuce wedges.

MAYONNAISE FOR POTATO SALAD

Nora Young

2 eggs (beaten)	1/2 tsp. salt
1 tsp. celery seed (heaping)	Onion (size golf ball or larger)
3 tsp. sugar (heaping)	(cut fine)
1 tsp. flour (level)	2 T. vinegar and water to make 3/4 c.

Cook on low heat until thickened. Let cool. Mix Miracle Whip mayonnaise into this (equal parts). After cooking potatoes in

Continued Next Page.

MAYONNAISE FOR POTATO SALAD (Continued).

skins, dice and add hard boiled eggs diced, stir in generous amount of dressing. Potatoes and eggs should be salted, also. Pickles, celery, cheese, radishes may be cut up and added, but isn't necessary.

ECONOMICAL MAYONNAISE DRESSING FOR POTATO SALAD

Louise Forbes

Mix together:

2/3 c. vinegar

1 lump butter

1/4 c. sugar

Put in a pan to heat to boiling. Have mixed:

1/4 c. sugar

1/2 tsp. mustard

2 T. flour

2 eggs (beaten)

1/4 tsp. turmeric

Salt (to taste)

Add this to boiling: vinegar. Cook till thick, take off of heat and cool some. Add 1 large can Carnation milk and 1 1/4 c. Miracle Whip. Refrigerate.

CABBAGE DRESSING

Mrs. Dewey Gibson

3/4 c. sugar

1 tsp. celery seed

1 c. vinegar

3/4 c. salad oil

1 1/2 tsp. salt

Boil sugar, vinegar, salt, celery seed 2 min. Add oil; boil together 2 min. Cool. This dressing keeps for weeks in a refrigerator.

SLAW (That keeps for days)

Zora Schlapkohl

Boil together and cool 4 c. sugar, 2 c. vinegar and 1 c. water. Shred cabbage, add 2 tsp. salt. Let stand for 1 hr. or more. Squeeze out dry with hands, then add 4 green peppers, 1 medium size bunch celery, 1 tsp. mustard seed, 1 tsp. celery seed. Mix well then add the above syrup that has cooled.

SLAW

Ula Han

1 medium head of cabbage

1 green pepper

1 onion

Shred and put in bowl the cabbage, onion and green pepper

Continued Next Page.

SLAW (Continued).SYRUP:

1 c. sugar	1/2 c. salt
1 c. vinegar	1 c. sugar
1 tsp. salt	1 tsp. celery seed
	1 tsp. dry mustard seed
	1 tsp. turmeric (if desired)

Boil the ingredients and pour while hot over the cabbage, onion and pepper. Refrigerate. Keeps well and is best made day before a planned meal.

CABBAGE SLAW

Martha Baumer

1 head cabbage (shredded)

Place in crock in layers. Salt fairly well between layers. Let stand until mixture becomes watery, about 2 hrs. Squeeze moisture out. If too salty may rinse. Boil together the following and pour on cabbage:

1 c. sugar	1 tsp. mustard seed
1 c. vinegar	1 tsp. celery seed

Chopped green pepper may be added to cabbage. This slaw keeps in refrigerator a long time.

COLE SLAW

Mrs. Clarence Jondle

1 medium head cabbage (shredded)	1 c. vinegar
1 carrot (grated)	1/4 c. water
1 green pepper (chopped)	1 tsp. whole mustard seed
1 tsp. salt	1 tsp. celery seed
	2 c. sugar

Mix salt with cabbage. Let set for 1 hr. Squeeze out excess moisture. Add carrots and pepper. Combine vinegar, water, mustard and celery seed and sugar. Boil for 1 min. Cool to lukewarm. Pour over cole slaw. Can be kept in refrigerator or can be frozen.

DINNER SALADMarge Luckey
Riverside, Iowa

Use 1 large or 2 small pkgs. Dream Whip. Whip according to directions. Add 1 small glass pimiento cheese spread, 1 small can drained crushed pineapple and 2 c. colored miniature marshmallows to cream. Nuts and or finely cut celery may also be added to this salad. Chill and serve.

DEVILED EGGS

Wilma Ogren

9 hard cooked eggs	1/3 c. salad dressing or
1/2 tsp. dry mustard	mayonnaise
1/2 tsp. salt	2 tsp. vinegar
1/2 tsp. Tabasco sauce	

Boil eggs and cool. Peel shells from eggs and cut in half. Carefully remove yolks and mash well or press through sieve. One of the secrets of good deviled eggs is to have the yolks smooth and well marinated with dressing. Refill whites. If you want to be fancy you can decorate with slice of stuffed olive.

EGG SOUFFLE SALAD

June Cox

Iowa City, Iowa

Dissolve 1 pkg. lemon Jello in 1 c. hot water. Add:	
1/2 c. cold water	1/2 c. mayonnaise
2 T. vinegar	Salt and pepper
Blend well with mixer. Pour into refrigerator freezing tray.	
Quick chill in freezing unit (without changing control) 15-20 min.	
or until firm 1 in. from edge, but soft in the center. Then	
turn mixture into bowl, whip with mixer until fluffy. Fold in:	
3 boiled eggs (diced)	1 T. pimiento (diced)
1/2 c. celery (diced)	1 tsp. onion (finely chopped)
1 T. green pepper (diced)	

Arrange 1 hard boiled egg in bottom of loaf pan and pour Jello mixture over and chill firm in refrigerator 30-60 min. You may also add 1 T. olives to this mixture.

MIXED VEGETABLE SALAD

Mrs. Jim Goody

1 pkg. frozen mixed vegetables (1 1/2 lb. pkg.)	1 lb. can kidney beans
4 stalks celery	1 small pepper (green)

Dice celery. Add to frozen mixed vegetables. Cook for 7-10 min. Drain. Add kidney beans (drain before adding to vegetables). Finely dice onion, chop green pepper. Add to vegetable-bean mixture.

DRESSING:

3/4 c. sugar	1/2 c. vinegar
1 T. flour	1 T. ground mustard

Combine sugar, flour, vinegar and mustard; cook till boiling; pour over vegetables. Chill overnight. Before serving, toss to coat vegetables with marinade.

FRESH CUCUMBERS

Martha Baumer

12 medium sized cucumbers (sliced)	DESSERT 1/2 c. salt 1 c. sugar
6 medium sized onions (sliced)	2 1/2 c. vinegar

Do not cook, just mix and seal. This mixture keeps a long time but do not recommend more than 3 or 4 months.

VEGETABLE SALAD

Mrs. Frank Sherburne

1/2 head cabbage (shredded)	2 or 3 green onions (diced)
2 stalks celery (diced)	1/2 green pepper (diced)
1/2 cucumber (diced)	2 tomatoes (cut in wedges)

Mix with the following dressing:

2-3 T. Miracle Whip (rounded)	1/2 tsp. dry mustard
2 tsp. sugar	Dash paprika
1/2 tsp. garlic salt	Little salt <u>and</u> pepper
	2 T. vinegar

SAUERKRAUT SALAD

Mrs. Herman Kasper

1 c. sugar	1/4 c. green pepper (chopped)
1/4 c. vinegar	1/4 c. onion (chopped)
1 large can (2 c.) sauerkraut (drained)	1/4 c. sweet red pepper (chopped)
1/4 c. celery (chopped)	<u>or</u> pimiento

Combine sugar and vinegar and bring to a boil. Cool. Combine the vegetables; pour cool sugar and vinegar mixture over them. Cover well and refrigerate overnight or at least 12 hrs. Make sure your kraut is well drained.

SAUERKRAUT SALAD

Rosella Attig

1/4 c. vinegar	
1 c. sugar	
Heat these 2 items enough to dissolve sugar and cool.	
1 large can sauerkraut (drained)	1 green pepper (diced)
1 onion (diced)	1 c. celery (cut up)
	1 small pimiento (cut up)

After sugar and vinegar are cool - pour over the rest of the ingredients and refrigerate.

AUNT VI'S SAUERKRAUT SALAD

3 c. sauerkraut
 2 c. sugar
 1/2 c. vinegar
 1 c. celery (chopped)
 Mix and let stand 24 hrs.

1 large onion (chopped)
 1 large green or red bell pepper (chopped)
 Small can pimiento (chopped)

Janet Murphy
 Iowa City, Iowa

OVEN TURKEY SALAD

2 c. cooked turkey (cubed)
 2 c. celery (thinly sliced)
 1 c. toasted bread cubes
 1/4 c. toasted almonds (chopped)
 2 T. pimiento (chopped)

2 tsp. salt
 2 tsp. onion (grated)
 1 c. mayonnaise or salad dressing
 1 T. lemon juice

Combine all ingredients for salad mixture. Place in 1 1/2 qt. casserole. Cover with the 1 c. toasted bread cubes reserved for topping. Bake until hot and bubbly or in a 350° oven for about 25 min. Remove from oven and garnish with sliced eggs just before serving. Make 6 servings.

TOPPING:

1 c. toasted bread cubes
 2 hard cooked eggs (sliced)

FRUIT SALAD

Mrs. Tom Cooney
 Iowa City

Drain juice from 1 medium size can of Pineapple chunks. Beat 1 egg and add a little of the juice and beat again then add 1/2 c. sugar, 1 T. cornstarch and a pinch salt and rest of juice. Cook until thick and cool. Add rest of ingredients: apples, 1 medium can pineapple chunks, 3 bananas, 1/4 c. chopped nuts, grapes, marshmallows, maraschino cherries or fresh bing cherries and serve.

RHUBARB SALAD

1 c. water
 3 c. rhubarb (cut in 1/2 in. pieces)
 1 pkg. raspberry gelatin

1 c. sugar
 1 c. celery (diced)
 1 c. nuts

Betty Hotz

Cook rhubarb in 1 c. water for 5-10 min. Add gelatin and sugar; stir until dissolved. Cool until syrupy. Add celery and nuts. Chill until firm. 1 c. miniature marshmallows may be substituted for the celery.

ORANGE PINEAPPLE SALAD OR DESSERT

Mrs. Roy Kelch

1 c. boiling water	1 c. cold water
8 or 10 large marshmallows	1 c. crushed pineapple (drained)
1 pkg. lemon or orange Jello	2 bananas (diced)

Melt marshmallows in boiling water. Add Jello and dissolve. Add 1 c. cold water and let partially set. Then add pineapple and bananas. Put in 9x9 in. pan and let set until firm.

TOPPING:

2 eggs	1 tsp. butter
1/3 c. sugar	1 c. crushed pineapple
3 T. flour	1 c. whipping cream
Pinch salt	

Cook eggs, sugar, flour, salt and butter until thick. Let cool. Fold in whipping cream (whipped) and the pineapple. Spread over Jello. Sprinkle nuts over top if desired.

PINEAPPLE SALAD

Mrs. James Potter

1 can crushed pineapple	4 egg yolks (beaten)
1 c. sugar	4 egg whites (beaten)
1 box lemon Jello	Graham crackers or butter cookies

Put pineapple and sugar in saucepan; bring to boil. Add beaten yolks and stir until stiff. Add lemon Jello and stir until dissolved. Let cool and add 4 beaten egg whites. Line pan with cracker crumbs or butter cookies, then pour sauce over it and finally garnish with more crumbs. Cool and serve.

APRICOT NECTAR SALAD

Mrs. Charles Mullinnix

12 oz. can apricot nectar	11 oz. can mandarin oranges
1 pkg. lemon gelatin	(drained)
1 T. lemon juice	2 bananas
13 oz. can crushed pineapple (undrained)	

Heat to boiling apricot nectar, then add lemon gelatin and stir till dissolved. Add lemon juice, then let mixture cool in refrigerator till partly set before adding fruit.

juice
Pour over fruit. Mix well. Cover and refrigerate for several hours. Makes 12 servings.

24 HOUR SALADDebbie Scheetz
Oxford, Iowa

2 eggs
4 T. vinegar
4 T. sugar
2 T. butter
1 pt. cream (whipped)
2 c. white cherries

2 c. pineapple tidbits
1 c. mandarin oranges
1 c. small marshmallows
1 c. broken nuts

Beat eggs in saucepan, add vinegar and 1/4 tsp. salt. Heat, beating constantly until thick and smooth. Add butter. Set aside and cool. Add whipped cream. Fold in cherries, pineapple, oranges, marshmallows and nuts. Chill for 24 hrs. Yield 15 servings.

24 HOUR FRUIT SALAD

Mrs. Loretta Mapel

1/2 c. sugar
1 T. cornstarch
1 egg
1/2 c. water
Juice of 1 lemon
1 lb. can pears

1 large can pineapple
2 or 3 bananas
1 c. white seeded grapes
2 c. small marshmallows
1 pt. whipped cream

Combine sugar, cornstarch, egg, water and lemon juice. Cook till thick, cool. Add fruit, whipped cream and marshmallows. Put in refrigerator for 24 hrs.

24 HOUR SALAD

Cele Herring

1 lb. marshmallows or 30
large ones
1 medium can chunk pineapple

1 can white cherries
1 lb. almonds (blanched)

Cut the marshmallows in small pieces, drain pineapple and cherries, chop the almonds.

DRESSING:

4 egg yolks
Juice of 1 lemon

1/4 tsp. dry mustard
1/2 c. milk

Beat the egg yolks, lemon juice and mustard together. Heat the milk and pour into egg mixture and put back on stove and cook. Stir constantly. Let cool. When cool, whip 1 pt. cream and fold into egg mixture. Mix with marshmallows, pineapple, almonds, and cherries and let stand 24 hrs. Good served on lettuce with cheese crackers.

STRAWBERRY NUT SALAD

Betty Schnoebelen

2 pkg. strawberry Jello	1 small can crushed pineapple
2 c. boiling water	(drained)
1 (10 oz.) pkg. frozen strawberries (thawed)	1/2 c. nutmeats 1/2 pt. sour cream

Have thawed strawberries, drained pineapple, and nuts ready.

Dissolve Jello with 2 c. boiling water, then add fruit and nut combination. Pour 1/2 mixture in a dish and allow to set. (Let remaining half sit on cupboard so it will not set). Spread sour cream evenly. Then gently add other half of mixture.

LEMON JELLO SALAD

Elaine Kout

Use 8x12 cake pan. 1 large pkg. lemon Jello - follow pkg. instructions, cool in refrigerator until right consistency to add:

1 medium sized can crushed pineapple (drained)	2-3 bananas (cubed)
	Small marshmallows (to cover surface)

DRESSING:

1 c. whipped cream	1 T. flour
1 T. butter	1 egg
1/2 c. sugar	Juice of pineapple (drained)

Combine above ingredients, (except whipped cream) and cook until thick. Cool and add whipped cream or pkg. mix. Put over Jello and place in refrigerator.

CITRUS-MARINATED SALAD

Ruby Schmitt

1 (1 lb.) can cut green beans	3/4 c. orange juice
1 (1 lb.) can green peas	1/4 c. lemon juice
2 medium sized carrots (cut in strips)	1/4 c. vinegar
2 c. celery (sliced)	1/2 tsp. paprika
1 (2 oz.) jar pimientos (diced)	1/2 c. salad oil
2 medium size sweet onions (cut into rings)	1/3 c. sugar
1/2 c. sliced pimiento-stuffed green olives	2 tsp. salt

Place vegetables in a large glass or ceramic bowl. Mix orange juice, lemon juice, vinegar, paprika, salad oil, sugar and salt. Pour over vegetables and toss lightly. Cover and marinate overnight in refrigerator. (Will keep for several days in the refrigerator). Makes 12 servings.

JELLO CHEESE SALAD

1 pkg. lemon Jello
 2 c. water
 1 small can crushed pineapple
 (drained)

1 c. longhorn cheese (diced)
 1 envelope Dream Whip

Dissolve the Jello in the water, cool to syrup and whip.
 Add the crushed pineapple, cheese and prepared Dream Whip. Chill.

QUICK AND EASY FRUIT SALAD

1 c. fruit cocktail
 1 small can pineapple tidbits
 1 c. miniature marshmallows
 Take:
 1/2 c. fruit cocktail juice
 1/2 c. pineapple juice
 1/2 c. sugar

1 c. coconut
 1 c. sweet cream
 1 egg (beaten)
 2 T. cornstarch
 1 T. butter

Cook till thick and cool. Add 1 c. cream (whipped). Stir in fruit, coconut and marshmallows. Put in refrigerator until ready to use.

Mrs. Tony Morgan

SPRING SALAD

16 marshmallows
 1 c. milk
 1 pkg. lime Jello
 2 (3 oz.) pkg. cream cheese

1 (No. 2) can crushed pineapple
 1 pkg. Dream Whip
 2/3 c. Miracle Whip

Melt marshmallows, milk, Jello and cream cheese in double boiler. Stir until cream cheese is melted. Add pineapple and let cool till partially set. Add whipped Dream Whip and salad dressing to partially set mixture. Pour into flat pan or baking dish and let set.

Velma Hotz

SUNSHINE SALAD

1 box lemon Jello

Dissolve in 2 c. water as usual. Add:

3 bananas
 1 small can crushed pineapple
 (drained) (save)

8 big marshmallows (cut up)

Dorothy Dougherty

Continued Next Page.

SUNSHINE SALAD (Continued).

TOPPING:

Add enough water to above pineapple juice to make 1 c. Add:

1/2 c. sugar 2 T. cornstarch
2 T. butter 1 egg (beaten)

Cook till thick. Fold in 1/2 pt. whipped cream when cool and grate cheese on top.

MOLDED FRUIT SALAD

(Club Fruit Salad Squares)

Rosella Attig

1 (No. 2) can (2 1/2 c.) pineapple tidbits	1/4 tsp. salt
1 (1 lb.) can (2 c.) pitted Royal Anne cherries	1/2 c. orange juice
1/2 c. sugar	1 egg (slightly beaten)
3 T. cornstarch	1 envelope (1 T.) unflavored gelatin
	1/4 c. lemon juice

Drain pineapple, reserving 1/2 c. syrup. Drain cherries, reserving 1/2 c. syrup. Combine sugar, cornstarch, and salt; stir in reserved syrups, orange juice. Cook over low heat, stirring constantly till thick. Stir small amount of mixture into egg; return to hot mixture. Cook 1 min.; stir constantly. Soften gelatin in lemon juice; dissolve in hot mixture. Chill till partially set.

1 orange (pared and diced)	1/2 c. pecans (broken)
1 c. sliced strawberries	1 c. heavy cream (whipped)
1/4 lb. (2 c.) tiny marshmallows	

Add fruits, marshmallows and nuts. Fold in whipped cream. Pour into 11x7x1 1/2 in. pan; chill till set. Cut in squares and top with whole strawberries. Makes 10 servings.

PINK SALAD

Marie Hotz

1 (No. 2) can crushed pineapple (including juice)	1 lb. small curd cottage cheese
	1 large Cool Whip or 2 pkg.

1 (3 oz.) pkg. red Jello	Dream Whip
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Heat pineapple to boiling. Turn heat off and add Jello (wild raspberry is good). Let cool to room temperature and add cottage cheese and Cool Whip or Dream Whip. Refrigerate.

PINK SALAD

Mrs. Omer Bopp
Columbus Junction

1 envelope Knox gelatin
1/4 c. cold water
1 (No. 303) can crushed
pineapple (well drained)
1/3 c. sugar

1 c. cottage cheese
2 T. lemon juice
1 Whip 'n Chill cherry or
strawberry

Put gelatin in water, let stand 5 min. Bring to a boil; 1 c. pineapple juice, sugar, add gelatin stir till dissolved. Let cool. Add cottage cheese, pineapple and lemon juice. Beat till almost smooth. Mix in gelatin. Prepare Whip 'n Chill and mix. Put Dream Whip on top.

FRUIT SALAD ICE

Mary Jane Kirkpatrick
Nichols, Iowa

1 large pkg. frozen
strawberries
1 (No. 2) can crushed pineapple
1 (No. 2 1/2) can apricots
(drained and cut)

4 bananas (diced)
1 c. water
2 c. sugar

Combine fruits, cook sugar and water to make syrup. Cool syrup then pour over fruit. Portion fruits into cupcake liners and set in muffin tins. Freeze until solid. Can be stored in plastic bag in freezer until used.

QUICK JELLO SALAD

Ruby Schmitt

1 pkg. orange Jello
1 c. boiling water
1 pt. orange sherbet

2 bananas
1 can mandarin oranges (drained)

Dissolve Jello in boiling water, add sherbet and stir until mixed well. Mixture will begin to get thick. Add oranges and bananas and pour into Jello mold. Chill before serving.

GINGER-ALE SALAD

Rosella Attig

Dissolve 2 pkg. lime Jello in 2 c. hot water. Add 2 c. ginger-ale. Chill until slightly thickened. Then fold in 1/2 c. chopped celery, 1/2 c. nuts, and 2 c. sweetened peaches, drained and diced. Use canned peaches or 2 boxes (10 oz. each) Birds Eye sliced peaches thawed. Mold in large ring mold. Chill until very firm. Unmold on crisp salad greens. Serve with mayonnaise.

Continued Next Page.

GINGER-ALE SALAD (Continued).

Serves 12. For another delicious dressing; whip 3/4 c. sour cream until thick and fold in 3/4 c. mayonnaise.

SHOESTRING SALADRASPBERRY SALAD

Rosella Attig

2 (3 oz.) pkg. raspberry Jello

Dissolved in:

2 c. boiling water, then add 2 pkg. frozen raspberry (thawed) (if needed, add a little sugar). Let this set. Whip Dream Whip or 1 c. whipping cream. Add 1 pkg. Philadelphia cream cheese (room temperature). Add 1 c. small marshmallows. Spread over set Jello. Chill and refrigerate overnight. Strawberry Jello and strawberries could be used in place of raspberries and raspberry Jello.

LIME SALAD

Betty Schnoebelen

1 small pkg. lime Jello

Dissolve in 1 c. hot water and add 1 small pkg. Philadelphia cream cheese. Beat until smooth. Chill in refrigerator until set. Whip Jello up again and add:

1/2 c. nuts (chopped) 1/2 c. crushed pineapple
 1/2 c. celery (chopped very fine) (drained, smallest can drained
 1/4 c. carrots (grated is ok)
 or chopped very fine) 1 c. whipped cream or Cool Whip

Fold together and let set.

LIME JELLO SALAD

Mrs. Carol Johnson

1 box lime Jello 2 c. whipped cream
 1 c. boiling water 1 1/2 c. crushed pineapple
 14 large marshmallows (cut up) 1/2 c. nuts
 Dissolve together - 1 box lime Jello, hot water and marshmallows. Let cool until jelled then add whipped cream, pineapple and nuts.

PINEAPPLE SALAD

It matters not
 If it's red, green or yellow.
 There's nothing you can disguise
 Like a bowl full of Jello.

SHOESTRING SALAD

1 c. carrots (shredded)
 1 c. celery (chopped)
 2 hard boiled eggs
 2 tsp. or less onion
 (chopped)

1 c. diced meat (chicken, ham,
 drained tuna or shrimp)
 1/3 c. mayonnaise
 1 T. milk
 1 tsp. yellow mustard
 1 1/2 c. shoestring potatoes

Mix all ingredients except the potato chips. Add the shoestring chips just before serving to prevent them from becoming soggy. Salt and pepper to taste.

DELICIOUS SALAD

Fruit cocktail juice
 1 box lime gelatin
 10 marshmallows
 1 (3 oz.) pkg. cream cheese

2 c. fruit cocktail
 3/4 c. cream (whipped)
 3/4 c. celery

Add water to fruit cocktail juice to make 2 c. Heat. Add gelatin, marshmallows and cheese, stir until dissolved, cool until partially thickened, add fruit, celery and whipped cream. Chill until firm. Yield 8 servings.

Ima Westfall

JELLO AND PINEAPPLE SALAD

1 pkg. lemon Jello
 1 pkg. lime Jello
 2 c. boiling water
 1 pt. cottage cheese (small curd)
 3/4 c. mayonnaise

1/2 c. nuts or celery
 1 medium size can crushed pineapple (drained)
 1/2 c. canned milk

Mrs. Fritz Tagge

Dissolve lime and lemon Jello in hot water. Cool until syrupy. Add remaining ingredients. Maraschino cherries may be added for color. Put in 7 1/2x12 in. Pyrex pan. When set cover with the following: 1 pkg. raspberry Jello, 1 3/4 c. water.

PINEAPPLE SALAD

Margaret Stock

Drain juice from 1 medium can crushed pineapple. Mix together 2 eggs, 1 T. flour and 1/2 c. sugar. Add juice and cook until thick. When cool, add to this mixture 2 dozen cut up marshmallows, 1/2 c. nuts and drained pineapple. Fold in 1 large cup of cream, whipped. Chill 1 1/2 hrs. before serving.

DELICIOUS CRANBERRY SALAD

Mrs. Harold Yakish

Grind 1 lb. cranberries. Add 2 c. sugar and 2 envelopes Knox gelatin. Let stand 4-6 hrs. Stir in white grapes (green seedless look nice), 1/2 c. nutmeats and 1 c. Cool Whip. Let stand overnight.

TOSSED CRANBERRY SALADMrs. Kenneth Wieland
Riverside, Iowa

1 lb. cranberries	1 (No. 2) can pineapple (crushed)
3/4 c. sugar	(drained)
1 lb. miniature marshmallows	1/2 pt. whipped cream

Grind cranberries, add sugar and stir. Add marshmallows and pineapple and fold in whipped cream. Chill and serve.

PINK CLOVER RICE MOLD

Mary Smith

1 pkg. red gelatin	1/2 tsp. salt
1 c. hot water	1 c. heavy cream
1 (9 oz.) can (1 c.)	1/4 c. sugar
crushed pineapple	1 1/2 c. cooked rice (chilled)

Dissolve gelatin in hot water. Drain pineapple, reserving syrup. Add syrup and salt to gelatin and chill until partially set. Whip cream until stiff, stir in sugar. Whip gelatin and fold in pineapple and rice. Carefully fold in cream. Pour into a 1 1/2 qt. mold and chill until firm.

MISCELLANEOUS & QUANTITY

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PINEAPPLE SALADADDITIONAL RECIPES

DELICIOUS CRANBERRY SALAD
 1 c. celery (chopped)
 2 hard boiled eggs
 2 cans (16 oz.) cranberry sauce
 1/2 c. mayonnaise
 1/2 c. sugar
 1/2 c. orange juice
 1/2 c. lemon juice
 1/2 c. yellow mustard
 1 1/2 c. shoestring potato chips
 1/2 c. chives

Mix all ingredients except the potato chips just before serving to prevent them from becoming soggy. Salt and pepper to taste.

DELICIOUS SALAD 1 lb. (16 oz.) carrots
 3/4 c. sugar

Fruit cocktail 1 1/2 c. whipped cream
 1 box (4 oz.) gelatin
 10 marshmallows
 1 (8 oz.) pkg. cream cheese
 3/4 c. celery

Water to fruit cocktail juice to make 2 c. gelatin, marshmallows and sugar. Stir until dissolved and partially thickened. Add cream cheese and whipped until firm. Yield 8 servings.

BLACK CLOVER RICE MOLD 1 1/2 c. cooked rice (white)

JELLO AND COTTAGE CHEESE SALAD Dissolve gelatin in hot water. Drain liquid into 8x8x2 in. Pyrex dish. Add 1 pkg. blackberry Jello and 2 c. boiling water.

1 pkg. blackberry Jello and 2 c. boiling water.

1 pt. cottage cheese (small curd) 1/2 c. canned milk

3/4 c. mayonnaise

Dissolve lime and lemon Jello in hot water. Cool until syrupy. Add remaining ingredients. Maraschino cherries may be added for color. Put in 7 1/2x2 in. Pyrex pan. When set cover with the following: 1 pkg. raspberry Jello, 1 3/4 c. water.

PINEAPPLE SALAD

Margaret Stock

Drain juice from 1 medium can crushed pineapple. Mix together 2 eggs, 1 c. flour and 1/2 c. sugar. Add juice and cook until thick. When cool, add to this mixture 2 dozen cut up marshmallows, 1/2 c. nuts and drained pineapple. Fold in 1 large cup of cream, whipped. Chill 1 1/2 hrs. before serving.

MISCELLANEOUS & QUANTITY - COOKING

RUSSIAN TEA

2 c. Tang
1 c. instant tea
1 pkg. Wyler's Instant
Lemonade

Mix all ingredients together. Add 1 c. water to
above mixture to 1 c. hot water.

RUSSIAN TEA

(All dry ingredients)

2 c. Tang
1/2 c. instant tea
3/4 c. sugar
Mix well. Use 1 c. water to 1 c. boiling water.

THAI TEA MIX

1 c. sugar
1 c. Tang
2/3 c. instant tea
1/2 pkg. Lemon Kool-Aid

Mix thoroughly or blend in blender until thoroughly
mixed. Use 2 1/2 tsp. to 1 c. water.

FRUITADE PUNCH

2 c. cranberry juice
2 c. pineapple juice
2 c. water

In bottle of percolator // juices and water. Add sugar and
spices. Percolate for 15 minutes. Strain and add ice cubes.

SMOOTHIE

1/4 c. frozen orange juice
(frozen)
1 (16 oz.) can frozen limeade
concentrate

MISCELLANEOUS & QUANTITY

Continued Next Page

MISCELLANEOUS - QUANTITY COOKING

RUSSIAN TEA

2 c. Tang	1 1/4 c. sugar
1 c. instant tea	1 tsp. cinnamon
1 pkg. Wyler's instant lemonade	1/2 tsp. cloves (ground)

Mix all ingredients together thoroughly. Add 1 tsp. of the above mixture to 1 c. hot water.

RUSSIAN TEA

(All dry ingredients)

2 c. Tang	1 tsp. ground cloves
1/2 c. instant tea	2 pkg. Wyler's instant lemonade
3/4 c. sugar	

Mix well. Use 3 tsp. mixture to 1 c. boiling water.

INSTANT TEA MIX

1 c. sugar	1/2 tsp. cinnamon (ground)
1 c. Tang	1/4-1/8 tsp. cloves (ground)

2/3 c. instant tea	
1/2 pkg. lemon Kool-Aid	

Mix thoroughly or blend in blender or mix until thoroughly mixed. Use 2 1/2 tsp. to 1 c. boiling water.

PERCOLATOR PUNCH

2 c. cranberry juice	1/4 c. sugar
2 c. pineapple juice	1 tsp. whole allspice
2 c. water	3 sticks stick cinnamon

In bottom of percolator put juices and water. In basket put sugar and spices. Perk 15 min. Add few drops of fruit coloring, (red). Serve cold, with ice.

SUNSHINE PUNCH

1/4 c. maraschino cherries (quartered)	1 (12 oz.) can (1 1/2 c.) pineapple juice chilled
1 (6 oz.) can frozen orange juice concentrate	2 (7 oz.) bottles ginger-ale
1 (6 oz.) can frozen lemonade concentrate	1 banana (diced)

Continued Next Page.

SUNSHINE PUNCH
Miss Bess Rayner

Dorothy Kilbourne, Mildred Madson

Mrs. Leroy D. Marine

Mrs. Dewey Gibson

Wilma Buline

SUNSHINE PUNCH (Continued).

Freeze maraschino cherries in ice ring mold and float ice ring on punch. Reconstitute fruit juices according to directions on can and combined with pineapple juice; chill. Just before serving add ginger-ale and banana and ice ring.

HOLIDAY PUNCH

Mrs. T. J. Sorden

1 1/2 qts. cranberry juice	1/4 tsp. salt
cocktail	4 cinnamon sticks
2 qts. apple juice	1 1/2 tsp. whole cloves
1/2 c. brown sugar	

Put juices in bottom of 30 c. coffee maker. In the basket that normally holds the coffee grounds, put the other ingredients. Cook the regular cycle as for coffee. Add food coloring for bright red color. Makes about 20 servings.

GOLDEN SUMMER PUNCH

Jean Escher

1 (6 oz.) can frozen orange juice concentrate	1 (No. 2) can (2 1/2 c.) pineapple juice
1 (6 oz.) can frozen lemonade concentrate	1 1/2 c. sugar
1 (12 oz.) can apricot nectar	

Add water to concentrates as directed on cans. Combine apricot, pineapple juice and sugar. Add to concentrates, chill and serve in punch bowls. Float ice cubes in punch, garnish with orange slices, cut in quarters. Makes 3 qts.

GOLDEN PUNCH - Serves 80 cups

Grynneth Parizek

1 (6 oz.) pkg. orange Jello

Made with 2 c. boiling water and 2 c. cold water.

2 large cans frozen lemonade

2 large cans frozen orange juice

Add water as directed on can. Add 8 c. apricot nectar and 2 c. water. When ready for serving add 3 qts. chilled ginger-ale.

CHERRY SPARKLE

Mrs. Duane Lorack

1 (1/2 oz.) envelope 2 c. milk

unsweetened cherry flavored 1 qt. vanilla ice cream
soft drink powder 1 qt. carbonated water

1 c. sugar

Combine soft drink powder and sugar. Dissolve in milk. Pour into 6-8 soda glasses. Add scoops of ice cream and carefully pour in the carbonated water. Stir to muddle slightly. Makes 6-8 servings.

EGGNOG

Mrs. Evelyn Cross

2 eggs 1/8 tsp. nutmeg

4 T. sugar 1/8 tsp. salt

2 tsp. vanilla 4 c. milk

Put eggs, sugar, vanilla, nutmeg and salt in blender or mixing bowl. Whip until very bubbly. Add milk and whip until well mixed. Pour into glasses and serve while cold. Makes 4 servings.

HOT CHOCOLATE MIX

Mrs. Charles Mullinnix

1 lb. can Hersheys Instant 1 (6 oz.) jar Pream or Coffee Mate
cocoa 1 c. powdered sugar1 (8 qt.) size box Carnation
dry milk

Use 1/3 c. mixture with hot water to make 1 c. hot chocolate.

MAGIC CHOCOLATE SAUCE

Mrs. Maynard Rayner

1 1/3 c. (15 oz. can) Eagle 1/8 tsp. salt

Brand sweetened condensed 1 1/2-1 c. hot water

milk 1/2 tsp. vanilla

2 sq. (2 oz.) unsweetened
chocolate

In top of double boiler put sweetened condensed milk, chocolate and salt. Cook over rapidly boiling water, stirring often, until thickened. Remove from heat. Slowly stir in hot water until sauce is of desired thickness. Stir in vanilla. Serve hot or chilled.

CHOCOLATE SYRUP

(For milk drink or ice cream topping)

Mrs. Gerald Forbes

1 c. cocoa	1/4 tsp. salt
3 c. sugar	2 c. cold water

Mix all together. Bring to a boil (stirring constantly). Boil 3 min. Remove from stove and add 1 T. vanilla. Cool. Store in covered jar in the refrigerator.

CHOCOLATE SAUCE FOR ICE CREAM

Virginia Schlapkohl

1 box chocolate pudding (not instant)	1 T. cocoa
1/2 c. sugar	1 c. water

Cook and stir over medium low heat until thickened. Remove from heat and stir in 1 T. butter.

BEET WINEMrs. Paul Schnoebelen
Riverside, Iowa

4 lbs. beets (cut tops and tails off)	3 lb. sugar (stir to dissolve)
1 gal. water (cook until tender-drain add water to make 1 gal.)	1 lb. raisins (cool to lukewarm)
	1 piece toasted bread spread with 1 cake yeast

Put yeast side up and cover with towel. Put rubber band around to hold tight. Set for 8 days. Skim off top and drain. Let set 4 more days. Pour off and bottle.

DOUGHNUTS

Laura Stevens

4 eggs (beaten light)	1 c. sweet cream
1 1/2 c. sugar	4 tsp. baking powder
Pinch salt	Vanilla
1 c. sweet milk	Flour (to roll)

Cut and fry in hot fat (roll in granulated sugar).

DOUGHNUTS

Maureen Klebe

Mount Mary College, Milwaukee

1 c. shortening	1/4 tsp. mace <u>or</u> nutmeg
1/2 c. sugar	6 egg yolks
13 c. flour	1 c. mashed potatoes
1 qt. skinned milk	3 oz. yeast
2 T. salt	1/4 c. lukewarm water

Mix dry ingredients and then cut in shortening as you would for pie. Add scalded milk and yeast which has been dissolved in lukewarm water. Let rise 40 min. Roll out and cut. Let rise again, then fry in deep fat.

GLAZE:

Water or orange juice

Powdered sugar

Mix sugar and cold water until as thick as cream. Dip doughnuts while hot and then drain. Makes about 9 doz.

CARAMEL CORN

Mrs. Eldon Hotz

7 qt. popped corn (may be salted)	2 sticks oleo
2 c. brown sugar (the dark brown makes it extra good)	1/2 c. Karo syrup (dark Karo is best)
	Nuts (if desired)

Boil brown sugar, oleo, syrup 5 min. and pour over the popped corn and nuts. Put in large roasting pan and put in the oven for 1 hr. at 200° stirring frequently.

OVEN CARAMEL CORNBecky Wieland
Riverside, Iowa

2 c. brown sugar	1/2 tsp. salt
2 sticks oleo	1 tsp. soda
1/2 c. syrup (white <u>or</u> dark)	9 qts. popped corn
1/4 tsp. cream of tartar	

Mix sugar, oleo, syrup, cream of tartar and salt in pan. Bring to a boil, stirring often, boil 3 min. Remove from heat. Add soda and stir well. This will foam up. Keep stirring until soda is well mixed. Use large pan. Place in 200° oven for 1 1/2 hrs. Stir every 15 min.

Counting back pages.

CARAMEL CORN

Mrs. Ernest Hotz

8 qts. popped corn (unsalted) 1/2 c. white Karo
 2 c. brown sugar 1 tsp. salt
 3/4 c. butter

Mix sugar, butter, Karo and salt in saucepan. Boil for 5 min. stirring often. Add 1 tsp. soda and 1 tsp. vanilla. Pour over popped corn in a large roaster pan. Put in oven at 250° for 1 hr. Stir every 10-15 min. Let cool (keeps in tight container).

CARAMEL CORNMrs. Earle Scheetz
Oxford, Iowa

2 1/2 qts. popped corn

Cook for 5 min.:

1 stick margarine or butter 1/4 c. white syrup
 1 c. brown sugar 1/2 tsp. cream of tartar

When cooked, add 1/2 tsp. soda. Heat oven to 250°. Put corn in roaster and pour the mixture over it and stir. Leave in oven for 1 hr. Stir every 15 min.

CARAMEL CORN

Barbara Jo Mills

8 qts. popped corn

Boil the following 5 min.: 2 c. brown sugar, 2 sticks oleo, 1/2 c. white corn syrup, 1 tsp. salt, 1 tsp. each butter and burnt sugar flavorings. Add 1/2 tsp. soda and pour over popcorn. Put in oven 250° for 1 hr. Stir as it cooks. Cool and stir up.

MARSHMALLOW POPCORN BALL

Mrs. Marian Smid

8 qt. popcorn (popped) 1 large pkg. (1 lb.) marshmallows
 1 stick margarine

Melt marshmallow and margarine in double boiler. Add 1 tsp. vanilla. Pour over popcorn mixing well. Will not stick to teeth.

OVEN CARAMEL CORN

Mrs. M. L. Carpenter

8 or 9 qts. popped corn 1/2 c. white syrup
 2 c. brown sugar 1 tsp. vanilla
 1 c. margarine 1/2 tsp. soda
 1 tsp. salt

Boil all ingredients except corn and soda, 5 min., mixing well and stirring occasionally. Remove from heat and add soda,

Continued Next Page.

OVEN CARAMEL CORN (Continued).

stirring in quickly. Pour over popped corn, mixing well. Put in 2 large flat pans and place in 250° oven for 1 hr., stirring 2 or 3 times. Store in tightly closed container. (This is important).

OLD FASHIONED POPCORN BALLS

Mrs. Richard Stonebarger

1 c. molasses	1/4 tsp. baking soda
1 c. sugar	1/2 tsp. salt

Mix molasses and sugar. Cook in heavy pan to a crack stage. Add soda and salt and pour over popped corn (6 qts.). Stir corn while pouring syrup. Dip hands in cold water and press corn into balls. Don't pack too firm!

CHEESE BALLMrs. David Kirkpatrick
Northbrook, Illinois

2 glasses Old English cheese	Dash Worcestershire sauce
1 glass Roquefort blue cheese	1 small onion (chopped)
1 (8 oz.) cream cheese	Couple dashes garlic powder

Cream together and chill. When firm, roll ball in 1/2 c. chopped nuts and parsley flakes.

HOLIDAY CEREAL MIX (Large Quantity) Mrs. Richard Stonebarger

1 pkg. pretzel sticks	1 or 2 lbs. mixed nuts
1 (12 oz.) pkg. Cheerios	2 c. salad oil
1 (12 oz.) pkg. Rice Chex	1 T. garlic salt
1 (12 oz.) pkg. Wheat Chex	1 T. Worcestershire sauce
1 (12 oz.) pkg. Corn Chex	1 T. seasoned salt

Add first 6 cereals and nuts in a big roaster. Add the seasonings to the oil - mix well and drizzle over mixture. Toss well and put in oven 2 hrs. at 225°. Stir every 15 or 20 min. Cool thoroughly and store in air tight containers.

PARTY MIX OR COCKTAIL NIBBLES

Cele Herring

6 oz. pkg. pretzel sticks	1/4 c. Worcestershire sauce
1 lb. salted nuts	1 T. garlic salt
1 pkg. Rice Chex cereal	1 T. onion salt
1 pkg. Cheerio oats	1 T. celery salt
1 1/2 c. margarine	

Break the pretzel sticks into halves and mix with nuts, Rice Chex and Cheerio oats in a large roaster. Heat butter until melted and stir in Worcestershire sauce and salts. Pour over cereal mixture and mix thoroughly. Cover and bake 1 hr. at 225° with lid on. Then remove the cover and bake another hour, stirring occasionally.

NOTE: This is good over the holidays at Christmas time to nibble on.

DRIED BEEF LOG

Rosella Attig

Spread or Dip (for snacks)

1 (8 oz.) pkg. cream cheese (softened)	1/3 c. stuffed green olives (chopped)
1/4 c. Parmesan cheese (grated)	2 1/2 oz. (1 c.) dried beef
1 T. prepared horseradish	(finely snipped)

Blend together cream cheese, Parmesan cheese, and horseradish; stir in olives. On waxed paper, shape in two 6 in. rolls, 1 1/2 in. in diameter. Chill several hours or overnight. Roll each "log" in snipped dried beef. Place on serving plate; offer spreaders; pass assorted crackers.

CHIP DIPMrs. Paul Schnoebelen
Riverside, Iowa

8 oz. pkg. cream cheese	1/2 c. catsup
1/2 c. French dressing	

Mix all together well. Chill. Serve.

8 oz. popped corn
2 c. brown sugar
1 c. margarine
1 tsp. salt

Boil all ingredients except corn and soda, 5 min., mixing well and stirring occasionally. Remove from heat and add soda,

Continued Next Page.

DILL DIPLinda Perry
Iowa City

2/3 c. sour cream	1 T. green onion
2/3 c. mayonnaise	1 T. Beau Monde seasoning
1 tsp. dill weed	1 T. parsley

Mix all ingredients together and serve with vegetables, such as celery, carrots and cauliflower.

RHUBARB JAM MADE WITH JELLO - Very GoodMarge Luckey
Riverside, Iowa

5 c. finely cut rhubarb mixed with 3 c. white sugar. Stir well and let set for several hours or overnight. Boil hard for 15 min., stirring constantly while cooking. Remove from fire, stir in 1 pkg. of either strawberry, raspberry or black cherry Jello and put into jars and seal. Black cherry is my favorite.

FAVORITE STRAWBERRY JAM TOPPING

Mrs. Alfred Lennabaugh

4 c. sugar
2 c. fresh strawberries (crushed)

Mix and let stand till forms syrup. Then take 1 box Sure-Jell and pour over it 1 c. boiling water and boil 5 min. Pour over berries and sugar while hot. Cool and put in refrigerator or freezer.

GRANDMA'S STRAWBERRY JAM THAT REQUIRES NO COOKING Mariel Slutts

2 c. strawberries (finely mashed)
1 pkg. powdered pectin

4 c. sugar
1 c. water

Combine mashed berries and sugar. Let stand about 20 min., stirring occasionally. Stir pectin into water, bring to boil and boil rapidly for 1 min., stirring constantly. Add berries and stir about 2 min. Pour into jars or glasses. Cover with cloth and let stand at room temperature till jelled. This may take a few hours. Seal with paraffin and store in refrigerator or freezer. Will keep about 6 weeks in the refrigerator and indefinitely in the freezer.

STRAWBERRY JAM

Margaret Oostendorp
Nichols, Iowa

4 c. berries

3 T. lemon juice

Bring above to rolling boil and boil 3 min. Add 4 c. sugar, boil 7 min. more. Let stand overnight, stirring occasionally. Pour into jars next day and seal with wax. Makes 2 1/2 pts.

BEST EVER PEACH PRESERVES

Mrs. Effie Wolford
Columbus Jct., Iowa

2 doz. good sized peaches
(peeled and chopped)

1 small bottle maraschino
cherries (juice and all)

2 big oranges (peeled and chopped)

To 1 c. fruit, take 1 scant c. sugar. Cook till right consistency and can in sterilized jars. Watch closely when cooking. Easily scorched.

CORN COB JELLY

Mrs. Leroy Kasper
Iowa City, Iowa

14 large red corn cobs

3 c. sugar

1 pkg. Sure-Jell

Run water over cobs to take off the last of the chaff. In a large pan cover the cobs with water and boil gently for 30 min. (A large quantity of water must be used as the cobs absorb a great deal). Strain 3 c. of the red corn liquor into a pan, add 1 pkg. Sure-Jell. Let this come to a hard boil, then add 3 c. sugar. When this comes to a fast boil, let boil hard for 1 min. or till it starts to jell when you lift out the spoon. Set aside and skim. Makes 2 pts. This jelly tastes like apple. Also if the corn cob liquor is pale in color, you may add some red food coloring.

TOMATO PRESERVES

Mrs. N. D. Hill
Columbus Jct., Iowa

3 c. tomatoes (chopped)

1 box lemon Jello

2 c. sugar

1/4 tsp. lemon flavor

1/2 lemon (sliced)

1/8 tsp. cinnamon

Cook 10 min. Stir all the time. Don't go away and leave it. Take off heat then add the Jello, flavor and cinnamon. Pour into sterilized jars and seal. After you open it to use, keep in your refrigerator. Different and good.

BEET JELLY

Mrs. Fay Watkinson

Peel and cut up raw beets about 6 medium. Cook to have at least 3 c. of juice left. Bring to boil 3 c. of beet juice and 1 pkg. Sure-Jell. Add 4 c. sugar. Boil for 4 min. or till jell. Take off stove, skim and add 1 small pkg. red Jello (any flavor).

PEACH CANTALOUE CONSERVE

Mrs. John Smid

2 c. peaches (diced) 3 c. sugar
2 c. cantaloupe (diced) 2 lemons juice and rind (grated)

Combine and simmer until thick and clear about 30 min. When done add maraschino cherries for color and 3/4 c. chopped English walnuts. Seal as jelly or jam.

GOOD WAY TO FREEZE PEACHES

Amelia Mincer, Shirley Bell

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

Put in pitcher and stir sugar until dissolved. Peel one container at a time and cover with liquid. Put in freezer.

FREEZE CORN

Shirley Bell, Mrs. Francis Loan

15 c. corn (fresh and sliced from cob) 1 T. salt
5 c. ice water 4 T. sugar

Mix well and freeze.

CORN FOR FREEZER

Mrs. James L. Harney

2 gal. corn (cut) 3/4 c. sugar
6 c. water 7 T. salt

Bring to boil. Boil 3 min., stir frequently, cool quickly. Put in container, quick freeze.

FREEZER CORN

Mrs. Carroll Eden

4 qts. corn (cut from cob) 3/4 c. sugar
3 c. water 4 tsp. salt

Cut corn from cob; but do not scrape the cob. Combine all ingredients and cook over medium heat for 10 min. Cool quickly and package at once for the freezer.

GOLDEN GLOW RELISHMargaret Oostendorp
Nichols, Iowa

6 lbs. large cucumbers
(peel and cut out seeds,
use pulp)
6 large onions

3 green peppers
3 red peppers

Cut or chop all above in small pieces then add 1/4 c. salt and let stand overnight, in morning drain, cover with cold water, stir and drain well. Add to syrup:

2 c. vinegar 1 tsp. turmeric
2 c. white sugar 1 tsp. celery seed
2 c. brown sugar 1 tsp. mustard seed

Cook until clear, put in jars and seal.

BEET PICKLES

Bess Meyer

1 c. vinegar 1 c. beet juice
1 c. sugar 1 tsp. salt

Boil twice, this should make 5 pts.

CRYSTAL PICKLES

Mrs. Janet Maple

Put 25 cucumbers of dill size in a brine strong enough to float an egg and cover. Let stand 2 weeks. Take out, drain and wash. Then cut in thin slices. Put a piece of alum as large as a walnut in enough boiling water to cover pickles. Immerse sliced pickles. Let stand overnight (this really crisps them). Drain and wash. Tie in sack 2 sticks cinnamon, 1/4 tsp. mace, 1 T. whole cloves. Add to 1 qt. vinegar and 2 qts. sugar. Bring to boil. Pour over sliced pickles. Repeat 3 mornings. Draining off and bring to boil. On the 4 th morning put the pickles in jars. Pour solution over and seal.

SWEET PICKLES

Ruby Cerny

1 pt. salt sprinkled over 2 gallon crock of split pickles. 1 gal. boiling water over them, (enough to cover). Let stand 7 days, weighted down. Drain and put on clear boiling water and let stand 24 hrs. then drain. Put in alum-size of a walnut and boiling water enough to cover. Let set 24 hrs. Drain and put in syrup. Boil:

2 1/2 qts. vinegar 1 T. mustard seed
4 or 5 sticks cinnamon 1 T. celery seed
4 qts. sugar

Continued Next Page.

SWEET PICKLES (Continued).

In 24 hrs. drain off syrup and heat, and boil good and pour back over pickles. Do this for 3 mornings, then heat and can.

"EASY" SWEET PICKLES

Betty Schnoebelen

1 qt. kosher dill pickles

Drain and cut in 1/2 in. chunks. Mix:

1/4 c. vinegar 1 tsp. celery seed

2 c. sugar 1 bay leaf (crushed)

Scant tsp. garlic powder 1 medium onion (chopped)

Pour mixture over pickles. Turn frequently till all sugar is dissolved. Pour back in jar and keep in refrigerator. Let stand about 10 days before using.

CRISP SWEET PICKLES

Mrs. Alfred Lennabaugh

Soak overnight 1 gal. chunk or small size pickles in 3/4 c. salt with enough hot water to cover. Next day drain and rinse in cold water. Drain again. Cover pickles with 3 pts. water, 1 c. vinegar, 1 tsp. alum, 1 tsp. turmeric powder and let simmer until the pickles loose color but don't boil. Then drain. Pack pickles in jars and pour over this hot solution that has been boiled - 2 pts. vinegar, 1 pt. water, 4 pts. sugar. Use dill, garlic, onion or pickling spices to season as desired. Seal up while hot.

BREAD AND BUTTER PICKLES

Mrs. Alfred Lennabaugh

4 qts. cucumbers

5 c. sugar

6 medium size onions

3 c. vinegar

1 1/2 tsp. celery seed

1 1/2 tsp. turmeric

1/3 c. salt

1 red pepper (cut fine) (if desired)

2 tsp. mustard seed

1 green pepper (cut fine) (if

5 garlic cloves

desired)

Slice cucumbers and onions. Add garlic and salt. Cover with crushed ice for 2 1/2-3 hrs. Then drain. Heat rest of ingredients to boil stage. Add cucumbers, garlic and onions and bring to a boil. Pack in jars and seal up while hot. Very crisp and good.

CATSUP

Mrs. Margaret Lindle
McCousland, Iowa

6 c. tomato juice 1 tsp. salt
1 c. vinegar Pepper
1 c. sugar Onion salt
Boil until it thickens. (Simmering boil).

CHILI SAUCE

Irene Loan

3 doz. tomatoes (cut in chunks into stew pan, scalded and peel) 5 T. salt
1 c. vinegar
8 green peppers (ground coarse) 2 tsp. allspice
2 tsp. cinnamon
10 onions (ground) 1/2 tsp. cloves
Boil 3 hrs. Just before taking off stove add 20 T. sugar.
Boil 5 min. more. Pack in pt. jars or jelly jars and seal.

CANNED TOMATO SAUCE

Mrs. Eldon Hotz
Iowa City, Iowa

4 qts. tomatoes (peeled, quartered) 3 T. salt
1 qt. onions (diced) 2 T. sugar
6 peppers (diced) 1 qt. tomato juice or water

Cook all but tomatoes 20 min. Add tomatoes and bring to boil. Pack in jars and cold pack 40 min. Very good in chili, over fried steak or with macaroni and hamburger.

BARBECUE SANDWICHES

Joyce Kasper

7 lbs. beef roast

Boil with handful of pickling spices (tie these in a bag) until it falls to pieces. Let cool and pick to pieces. Blend together:

1 tsp. mustard	1 bottle chili sauce
Salt (to taste)	1 bottle catsup
3 T. sugar	2 green peppers (chopped)
2 T. vinegar	1 onion (chopped)

Let simmer 35 min. Then add to meat and cook very slowly for awhile to get flavor threw. If too thick, add some of the juice you boiled the meat in, gives it a good flavor.

1 T. mustard seed
1 T. celery seed

Continued Next Page.

HAMBURGER FOR A CROWDADDITIONAL RECIPES

Irene Loan

8-10 lbs. hamburger

2 bottles catsup

3 tsp. salt

2 c. water (about)

6 T. vinegar

1/2 c. sugar (scant)

6 T. beef sauce (optional)

6 T. Worcestershire (optional)

Cook hamburger, salt, vinegar, water and sugar. Add 1 c. oatmeal. Skim off any fat after its done.

CASSEROLE FOR THE CROWD

(12 or more)

Theodora Rayner

1 1/2 lb. ground beef

1/4 c. pimiento (chopped)

1 c. onion (chopped)

1 tsp. Ac'cent

12 oz. can whole kernel corn
(drained)

Pepper

1 can cream of chicken soup

3 c. noodles (cooked and drained)

1 can cream of mushroom soup

1 c. buttered crumbs

1 c. sour cream

Brown meat, add onions and cook until tender. Add rest of ingredients except noodles and mix well. Add noodles and place in casserole. Cover with buttered crumbs and bake at 350° 30 min.

PHYLLIS HARRIS

DOROTHY SURRETT

GENERAL PUBLISHING AND BINDING

Iowa Falls, Iowa 50126

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* * * * *

Mrs. Margaret Laddie

ADDITIONAL RECIPES

6 c. tomato juice 1/2 c. salt
 1 c. vinegar 1/2 c. pepper
 1 c. sugar 1/2 c. water (spoon)
 1 c. flour 1/2 c. onion salt
 Boil until thick (boiling boil) 1/2 c. flour (canned)
 3 lbs. beef sauce (optional)

CHILI SAUCE

15 lbs. tomatoes (cut in chunks into stew pan, scalded and peel) 1/2 c. allspice
 8 green peppers (ground coarse) 1/2 c. cinnamon
 10 onions (chopped) 1/2 c. brown sugar
 Boil 3 hrs. Just before serving off stove add 15 lbs. (chopped) 1/2 c. clover (butter)
 Boil 1/2 min. more. Pack in pt. jars or jelly jars and seal (bananas)
 CANNED TOMATO SAUCE

1 can cream of chicken soup 1 c. prepared mustard
 1/2 c. brown sugar or maplewood soap

4 qts. tomatoes (cut in quarters) Brown meat, add onions and cook until tender. Add 1 qt. onions (chopped) and 6 peppers (diced) to casseroles. Cook with pepper, onions and peppers 30 min.

Cook all but tomatoes 20 min. Add tomatoes and bring to boil. Pack in jars and cold pack 40 min. Very good in chili, over fried steak or with macaroni and hamburger.

BARBECUE SANDWICHES

Joyce Kaup

1 lbs. beef roast
 Boil with handful of pickling spices (tie these in a bag) until it falls to pieces. Let cool and pick to pieces. Blend together:
 1 top. mustard 1 bottle chili sauce
 Salt (to taste) 1 bottle catsup
 3 T. sugar 2 green peppers (chopped)
 2 T. vinegar 1 onion (chopped)

Let simmer 35 min. Then add to meat and cook very slowly for awhile to get flavor thru. If too thick, add some of the juice you boiled the meat in, gives it a good flavor.

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