

CENTENNIAL COOK BOOK



Adair, Iowa

1872 - 1972

DEDICATION PAGE

This book is dedicated to the Homemaker, those of our past, our present, and those who will follow after us. Life is centered around our kitchens, and our churches, and so the women of our seven local churches have collected the tested recipes which are found here.

Recipes, like friends, must be tested before their worth is proved; and since "the proof of the pudding is in the eating," we take pleasure in assuring you that the dishes found in our book will bear that test.

Our thanks to the many women of our community who have given their favorite recipes to make this cook book a possibility. Special thanks go to the "FIRST LADIES" of our states who were so generous in their response to our request. We also must give credit to Mrs. Kieth Merrill and Mrs. Wm. C. Lower for the Art Work found on our section dividers. The Centennial Seal on the front cover was designed by Mrs. Kenneth Schaper.

Those who worked so generously to compile this book:

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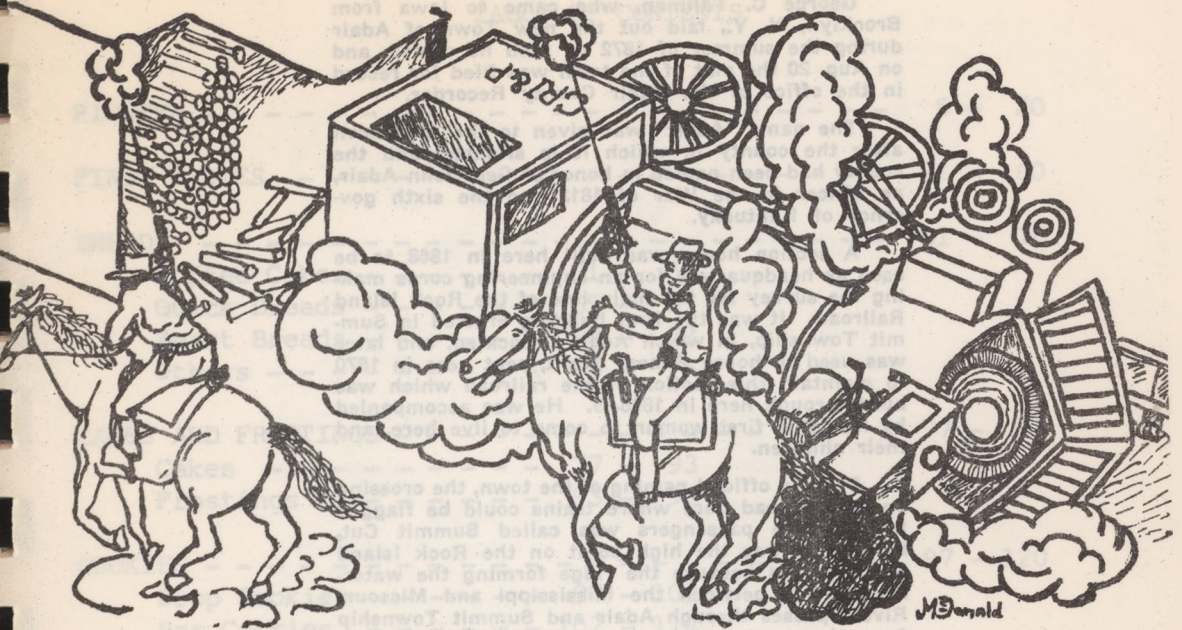
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IOWA FALLS, IOWA

1971 K



The Great Train Robbery

Jesse James and his notorious gang of outlaws staged the first train robbery in the west and the world's first robbery of a moving train the evening of July 21, 1873, a mile and a half west of Adair.

Early in July the gang had learned that \$75,000 in gold from the Cheyenne region was to come through Adair on the recently built main line of the Chicago, Rock Island & Pacific Railroad.

Jesse sent his brother, Frank James, and Cole Younger to Omaha to learn when the gold shipment was to reach there. Jesse, Jim and Tom Younger, Clell Miller and Bill Chadwell remained camped in the hills in the Adair area.

Finally Frank James and Cole Younger got their tip that the gold shipment was on its way east and they brought the report to Jesse, who had made plans for the train robbery. The afternoon of the robbery (July 21, 1873) the bandits called at the section house and Mrs. Robert Grant, wife of the section foreman, sold some pies and other food to them.

In the meantime, the bandits broke into a hand-car house, stole a spike-bar and hammer with which they pried off a fish-plate connecting two rails and pulled out the spikes. This was on a curve of the railroad track west of Adair.

A rope was tied on the west end of the disconnected north rail. The rope was passed under the south rail and led to a hole they had cut in the bank in which to hide.

When the train came along, the rail was jerked out of place and the engine plunged into the ditch and toppled over on its side. Engineer John Rafferty of Des Moines was killed, and the fireman and several passengers were injured.

Two members of the gang, believed to have been Jesse and Frank James, climbed into the express car and forced John Burgess, the guard, to open the safe. In it they found only \$2,000 in currency — the gold shipment had been delayed. They collected only about \$3,000, including the currency and loot taken from the passengers, in the world's first robbery of a moving train.

Levi Clay, employed in Adair by the railroad, walked to Casey and spread the news of the train robbery. Pursuit was soon started with many vigilantes volunteering their services. The trail led to Missouri, but the gang apparently split up and no further trace of them could be found at that time. They never were apprehended for this robbery.

A locomotive wheel which bears a bronze plaque with the inscription: "Site of the first train robbery in the west, committed by the notorious Jesse James and his gang of outlaws July 21, 1873" was erected by the Rock Island Railroad in 1954. Many tourists stop to see this marker — and take photographs.

Adair Founded in 1872

George C. Tallman, who came to Iowa from Brooklyn, N. Y., laid out the new Town of Adair during the summer of 1872 on land he owned, and on Aug. 20 the plat of the town was filed for record in the office of the Adair County Recorder.

The name "Adair" was given to the new town after the county in which it is situated, and the county had been named in honor of Gen. John Adair, an officer in the War of 1812 and the sixth governor of Kentucky.

A section house was built here in 1868 to be used as headquarters for an engineering corps making the survey for the main line of the Rock Island Railroad. It was the first building erected in Summit Township, in which Adair is located, and later was used to house Robert Grant, sent here in 1870 to maintain this section of the railroad which was built through here in 1868-69. He was accompanied by his wife, first woman to come to live here, and their children.

Prior to official naming of the town, the crossing on the railroad here where trains could be flagged by would-be passengers was called Summit Cut, because it was the high point on the Rock Island in Iowa, and because the ridge forming the watershed divide between the Mississippi and Missouri Rivers passes through Adair and Summit Township from the northwest to the southeast.

Iowa Divide

Adair (elevation 1415 feet above sea level) is the highest point in southern Iowa, and is said to be the second highest town in the state. The Iowa Divide bisects the Adair business district, one block east of Highway 6, and from this divide waters flow east into Middle River and to the Mississippi River and west into Turkey and Nodaway Creeks and to the Missouri River.

Only Place in U. S.

At only one place in the entire United States do the tools of three generations of the transcontinental telephone still stand, and stand together. At the south edge of the Town of Adair, within a quarter mile of one another, will be found:

1. Poles erected in 1915 as part of the nation's first transcontinental telephone system.
2. Poles erected in 1931 to carry an all-weather telephone cable.
3. A complex radio-telephone tower erected in 1951 that carries simultaneously many television programs and more than a thousand long distance telephone conversations.

TABLE OF CONTENTS

PIONEER - - - - -	5 -	20
FIRST LADIES - - - - -	21 -	60
BREADS - - - - -	61 -	76
Coffee Cakes - - - - -	61 -	65
Quick Breads - - - - -	65 -	67
Yeast Breads - - - - -	68 -	73
Others - - - - -	73 -	76
CAKES AND FROSTINGS - - - - -	77 -	96
Cakes - - - - -	77 -	93
Frostings - - - - -	93 -	96
COOKIES - - - - -	97 -	120
Drop Cookies - - - - -	97 -	102
Bar Cookies - - - - -	102 -	114
Formed, Rolled, Sliced Cookies	115 -	120
DESSERTS - - - - -	121 -	134
MEATS - - - - -	135 -	150
PIES - - - - -	151 -	162
Pies - - - - -	151 -	160
Pie Crust - - - - -	161 -	162
SALADS - - - - -	163 -	174
Salads - - - - -	163 -	172
Salad Dressings - - - - -	173 -	174
VEGETABLES - - - - -	175 -	182
Vegetables - - - - -	175 -	178
Casseroles - - - - -	178 -	182
THIS 'N' THAT - - - - -	183 -	198
Beverages - - - - -	183	
Candy - - - - -	184 -	189
Pickles, Relish - - - - -	189 -	195
Sandwiches - - - - -	195 -	196
Others - - - - -	196 -	198

Weights

and Measures



Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart

d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
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 tablespoons 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
Angel cake — 1 $\frac{3}{4}$ inch cube
Apple — 1 large
Apple pie — $\frac{1}{8}$ normal piece
Apricots — 5 large
Asparagus — 20 large stalks
Bacon — 4 or 5 small slices
Bananas — 1 medium
Beans — $\frac{1}{8}$ cup canned baked
Beans — green string — 2 $\frac{1}{2}$ cups
Beets — 1 $\frac{1}{8}$ cups sliced
Bread — all kinds — slice $\frac{1}{2}$ inch thick
Butter — 1 tablespoon
Buttermilk — 1 $\frac{1}{8}$ cups
Cabbage — 4 to 5 cups shredded
Cake — 1 $\frac{3}{4}$ inch cube
Candy — 1 inch cube
Cantaloupe — 1 medium
Carrots — 1 $\frac{3}{8}$ cups
Cauliflower — 1 small head
Celery — 4 cups
Cereal — uncooked — $\frac{1}{4}$ cup
Cheese — 1 $\frac{1}{8}$ inch cube
Cottage cheese — 5 tablespoons
Cherries — sweet fresh — 20 cherries
Cookies — 1 to 3 inches in diameter
Corn — $\frac{1}{8}$ cup
Crackers — 4 soda crackers
Crackers — graham — 2 $\frac{1}{2}$ crackers
Cream — thick — 1 tablespoon
Cream — thin — 4 tablespoons
Cream sauce — 4 tablespoons
Dates — 3 to 4
Doughnuts — $\frac{1}{2}$ doughnut
Eggs — 1 $\frac{1}{8}$ eggs
Fish — fat — size of 1 chop
Fish — lean — size of 2 chops
Flour — 4 tablespoons
Frankfurter — 1 small
French dressing — 1 $\frac{1}{2}$ tablespoons
Grapefruit — $\frac{1}{8}$ large
Grape juice — $\frac{1}{2}$ cup
Grapes — 20 grapes
Gravy — 2 tablespoons
Ice cream — $\frac{1}{4}$ cup
Lard — 1 tablespoon
Lemons — 3 large
Lettuce — 2 large heads

Macaroni — $\frac{3}{4}$ cup cooked
Malted milk — 3 tablespoons
Marmalade and jelly — 1 tablespoon
Marshmallows — 5 marshmallows
Mayonnaise — 1 tablespoon
Meat — cold sliced — $\frac{1}{8}$ inch slice
Meat — fat — size $\frac{1}{2}$ chop
Meat — lean — size 1 chop
Milk — $\frac{3}{8}$ cup (regular)
Molasses — 1 $\frac{1}{2}$ tablespoons
Onions — 3 to 4 medium
Oranges — 1 large
Orange juice — 1 cup
Peaches — 3 medium fresh
Peanut butter — 1 tablespoon
Pears — 2 medium fresh
Peas — $\frac{3}{4}$ cup canned
Pecans — 12 meats
Pie — $\frac{1}{4}$ ordinary serving
Pineapple — 2 slices 1 inch thick
Plums — 3 to 4 large
Popcorn — 1 $\frac{1}{2}$ cups
Potatoes — sweet — $\frac{1}{2}$ medium
Potatoes — white — 1 medium
Potato salad — 1 cup
Prunes — dried 4 medium
Radishes — 3 dozen red button
Raisins — $\frac{1}{4}$ cup seeded or 2 table-
spoons seeded
Rhubarb — stewed and sweetened
— $\frac{1}{2}$ cup
Rice — cooked $\frac{3}{4}$ cup
Rolls — 1 medium
Rutabagas — 1 $\frac{3}{8}$ cups
Sausage — 2 small
Sauerkraut — 2 $\frac{1}{2}$ cups
Sherbet — 4 tablespoons
Spinach — 2 $\frac{1}{2}$ cups
Squash — 1 cup
Strawberries — 1 $\frac{1}{8}$ cups
Sugar — brown — 3 tablespoons
Sugar — white — 2 tablespoons
Tomatoes — canned — 2 cups
Tomatoes — fresh — 2 to 3 medium
Turnips — 2 cups
Walnuts — 8 to 16 meats
Watermelon — $\frac{3}{4}$ slice 6 inches
diameter

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PIONEER

DO YOU KNOW

From Big Four Cook Book

That Alum used in rinsing water will prevent green from fading?

To escape a blue Monday, you must spend well your Sunday?

Sandpaper will clean burned or blackened enamel ware?

To heat the clothespins in water will help keep your hands warm while hanging clothes on the line?

To place a pan of cold water in the oven will cool it when it is too hot?

That the corn popper makes a good bread toaster?

I use the rack from the oven on top of the stove to cover starch as soon as made, and no crust will form?

Mildew can be removed by wetting the cloth in soft water, then rub well with soap and salt; hang on the line a day or two; if not all gone, repeat the process.

Vaseline is the best remedy for a burn; cover the burn at once and every time it feels a little dry; it will leave no scar.

When anything boils over on the stove and begins to smoke, put salt on it and it will remove the objectionable smell.

Powdered alum is good for removing ants from shelves and cupboards.

Turpentine and soap will remove ink stains from linen.

Moths and roaches will leave if turpentine is sprinkled about.

Clean gilt frames with a sponge dipped in turpentine.

TABLE OF MEASURES

Mrs. D. J. Cowden, Mrs. R. V. Herbert

From Big Four Cook Book

A speck or pinch equals one-quarter saltspoon.

Four saltspoons make one teaspoon.

Three teaspoons make one tablespoon.

Eight tablespoons of dry and solid material, one cup.

Two gills make one cup.

One tablespoon butter makes one ounce.

One tablespoon granulated sugar one ounce.

One tablespoon flour makes one-half ounce.

Two tablespoons ground spices make one ounce.

Continued Next Page.

TABLE OF MEASURES (Continued).

Five nutmegs make one ounce.
 Ten eggs, average size, make one pound.
 One quart sifted pastry flour, one pound.
 One scant pint granulated sugar, one pound.
 One pint butter, one pound.
 One pint chopped meat packed, one pound.
 One cup corn meal makes six ounces.
 One cup cleaned currants makes six ounces.
 One cup steamed raisins make six ounces.
 Two cups butter make one pound.
 Two cups granulated sugar make one pound.
 One pint milk or water, one pound.
 Four cups flour, one quart.

APPLE CAKE

Mrs. Jas. McDonnell

1 c. sugar	2 c. flour <u>or</u> more
2/3 c. butter	2 small tsp. soda
1 1/2 c. applesauce (Sweetened)	4 small tsp. cocoa
1 c. walnuts (rolled)	1 small tsp. cinnamon
1 c. seeded raisins	1/2 tsp. allspice

Bake in moderate oven.

APPLESAUCE CAKE

Eunice Goodhart Saum (Mrs. James Saum)

1/2 c. butter	2 tsp. cinnamon
2 c. sugar	3 c. flour
3 eggs	1 tsp. soda
2 c. applesauce	1 tsp. baking powder

Cream butter and sugar. Beat in the eggs one at a time. Mix soda in the applesauce and add alternately with the mixed dry ingredients. Bake in a greased and floured 9x13 pan at 350° for about 1 hr.

Some people are no good at counting calories --
 and they have the figures to prove it.

BAKED EGG PLANT

Mrs. Ed Mertes

A recipe of Miss Emily Miles, Des Moines, Iowa

Eggplant

Egg

Onion

Salt and pepper

Bread crumbs

Butter

Peel eggplant with a sharp knife, cut into halves or quarters. Soak in cold water about 1/2 hr. Then put into boiling salted water and cook until it can easily be pierced with a straw. Drain in a colander and put into a large earthen bowl. Stir it up lightly with a silver fork until it is broken up, but do not really mash it or it will not be light when finished. While it is boiling, mince a medium sized onion and cover with cold salt water for 10 min. Then fry in a hot skillet with a little butter until lightly browned. (Thoroughly cooked but not too brown). Mix with the eggplant an equal amount of sifted bread crumbs, add the onion and 1 well beaten egg. Season with salt and pepper and add 1 rounded tablespoon butter. Put in a well-buttered large earthen bowl and bake until browned, but not dried. Serve hot. It is good warmed over.

BREAD PUDDING

Mrs. Peter Ernst

1 qt. milk

1/3 c. sugar

2 c. bread crumbs

1/2 tsp. salt

2 eggs

1/2 tsp. nutmeg

Heat milk, add remaining ingredients. Stir until mixed, do not over mix. Bake in a slow oven until done.

BUNS

Mrs. Earl Rochholz

1 c. sponge

1/2 c. sugar

1 c. cold water

1 tsp. salt

1/2 c. butter

Flour (to mix stiff)

Let rise until 3 o'clock P. M. Put in pans about 2 in. apart, let rise until supper time and bake.

Mrs. G. E. Rochholz (deceased)

It used to be that what went up had to come down -- now it may go into orbit.

CHICKEN (OR BEEF) AND NOODLES

Mrs. Mae Heath
Exira, Iowa

Cook until tender, 1 fat hen. Remove meat from bones. If too rich add more water, or cool and remove part of grease. For noodles, take 3 or 4 egg yolks (only), add 3 T. cold water for each yolk, salt to taste. Mix well and add flour enough for a stiff but not too dry dough. Roll paper thin, using only enough flour to keep from sticking to board. Let set 1/2-1 hr. or until edges just start to dry; then roll as for jelly roll and slice in 1/4 in. slices. Unroll slices and shake out to dry. Cook noodles in chicken stock about 1/2 hr., then add meat and cook 10 min. longer. Add more salt if needed. Noodles may be cooked in beef stock also. Recipe has been in the family at least 75 years. (Submitted by Mrs. Grant Phippen, daughter).

CORN BREAD

Mrs. Clair Huff
Exira, Iowa

1/2 c. sweet cream
1/2 c. sweet milk
1 egg (well beaten)
1/2 c. sugar

1/2 c. flour
3 tsp. baking powder
Corn meal (enough to make a stiff batter)

Hannah Douglas (from BIG 4 COOK BOOK)

DEVIL'S FOOD CAKE

Mrs. George Furstenberg, Winterset
Mrs. Bruce Morse

1 1/2 c. sugar
1/2 c. shortening
1/2 c. cocoa
1 c. cold water
2 c. cake flour

1 tsp. soda
1 T. hot water
1 tsp. vanilla
3 egg whites

Cream shortening and the sugar and cocoa which have been sifted together. Add soda and hot water combined. Add flour alternately with cold water. Fold in well beaten egg whites. Bake in greased and floured 9x13 pan or 2 (8 in.) layers. Bake at 350° for about 30 min.

DOUGHNUTS

Mrs. Tobias Ernst

- | | |
|----------------------|----------------------|
| 1 c. sugar | 2 eggs |
| 1 c. sour milk | 2 T. butter (melted) |
| 1/2 tsp. soda | Nutmeg |
| 1 tsp. baking powder | Flour |

Mix all together, with flour enough to roll. Cut out with doughnut cutter. Fry in hot fat.

GINGER SNAPS

Mrs. W. E. Farnsworth

- | | |
|---------------|----------------------------------|
| 1 c. sugar | 1 tsp. soda (level) dissolved in |
| 1 c. sorghum | a little warm water |
| 1/2 c. butter | 6 T. vinegar |
| 1/2 c. lard | Flour (enough to make a very |
| 2 tsp. ginger | soft dough) |

Roll in balls the size of a small walnut. Lay in the pan 2 in. apart and bake.

From the Big 4 Cook Book

GOBBLER'S KNOB CHOP SUEY

B. A. Correll

1 1/2 lb. round steak, cut in thin strips with fat removed. Brown well in beef suet (remove suet). Use iron skillet. Add 1 c. chopped onion, 1 1/2 c. chopped celery, and cook until onion and celery are yellow. Mix and add 2 T. bead molasses, 1 tsp. salt, 1/4 c. water. Blend and add 1/4 c. water, 2 T. soy sauce, 1 T. cornstarch. Mix well, cover. Stir often. Cook over low heat for 30 min. or until tender. Serve over mashed potatoes to 3 or 4 hungry men.

GRANDMA FARNSWORTH'S OATMEAL COOKIES

Mrs. G. W. Farnsworth

- | | |
|----------------------------|------------------|
| 1 c. lard (scant) | 1 c. raisins |
| 2 c. oats (heaping) heated | 1/2 c. nutmeats |
| in lard | 3 T. white syrup |
| 6 T. milk | 2 eggs |

Put in sieve:

- | | |
|--------------------------------|---|
| 2 c. flour | 1 tsp. salt |
| 1 c. sugar | Vanilla <u>or</u> cinnamon (for flavor- |
| 1 tsp. baking powder (heaping) | ing) |
| 1 tsp. soda (level) | |

Drop by spoonful in cookie pan and bake at usual heat.

GRANDMA'S PRUNE CAKE (Great Grandma Spangler)

Mary Kilcoin

Cream 1/2 c. butter and 1 c. sugar. Add 1 egg and 2 yolks. Beat thoroughly. Add 1 c. stewed prunes, cut up.
 2 1/2 c. flour 1/2 tsp. cinnamon
 1/2 tsp. salt 1/4 tsp. cloves
 1 tsp. mace

Add to first mixture alternately with 1/2 c. prune juice mixed with 1 level tsp. soda. Bake in 2 greased and floured pans for 30 min. at 350°.

ICING:

2 2/3 c. sugar 1 c. water
 1/4 c. corn syrup

Bring to boiling. Beat whites of 2 eggs very stiff. Add one at a time, 5 T. of boiling syrup. Beat constantly. When syrup spins long thread add slowly to egg whites. Add 1 T. lemon juice, and a bit of pink coloring and 12 marshmallows cut in half. Place over hot water and fold over and over until thick enough to spread.

GRANDMOTHER'S PEPPER RELISH

Mrs. Ora Phillips

4 c. green peppers 5 c. vinegar
 4 c. red peppers 6 tsp. salt
 2 c. onions 2 T. mustard seed
 3 c. sugar 2 T. celery seed

Put peppers and onions through food chopper. Cover with boiling water; let stand 5 min. and drain. Add other ingredients and cook 30 min. and seal. (Submitted by Mrs. W. E. Littler, Sr.)

GREEN TOMATO PICKLES

Mrs. Amos Spangler, Sr. 1900

1 peck green tomatoes (sliced)
 6 large onions (sliced)

Pour 1 teacup salt over both, mix thoroughly and let stand overnight. In the morning pour off liquor and throw away. Mix 2 qts. water and 1 qt. vinegar, boil with the tomato mixture 20 min. Drain and throw liquor away. Take 3 qts. vinegar, 2 lbs. sugar, 2 T. each of allspice, cloves, cinnamon, ginger and mustard, 12 green peppers chopped fine and boil all together with tomato mixture for 1-2 hrs. Put away in a stone crock.

HAND LOTION

Velma Hamilton

1/4 oz. gum tragacauth crystals
 2 oz. Witch Hazel
 3 oz. glycerine
 10 drops carbolic acid

Soak crystals overnight in 1 qt. soft water. In the morning beat well and add other ingredients. Strain through cheese cloth.

HARTSHORN COOKIES (Also called Sweet Crackers)

Mary Ann Correll (Mrs. Steward R. Correll)

4 c. flour
 2 c. sugar
 1 tsp. salt
 2 tsp. powdered ammonium carbonate (this must be purchased at a drug store. Rolled fine between sheets of waxed paper. Then sifted and measured)

1 c. margarine or butter
 3 eggs
 1 tsp. vanilla
 1 tsp. lemon extract

Mix and sift the flour, sugar, salt and ammonium carbonate. Cut in the shortening. Mix in eggs and flavorings. Chill dough. Roll very thin. Cut and place on greased sheets. Sprinkle with sugar after brushing with 1 egg white mixed with 1 T. water. Bake at 375° 8-10 min. These burn easily. Yield: at least 100 cookies. These were sometimes called "ammonia cookies". They do smell during baking, but there's no smell or flavor after baking.

HEAVENLY HASH

Mrs. Virgil Dewitt

Bake an angel food cake and slice into serving pieces. Whip 1 qt. cream and add vanilla, sugar to taste. Add sliced bananas and any other fruit in season, such as strawberries or peaches, or canned fruit. Spoon on individual slices of cake. (Submitted by her grand daughter, Mrs. W. E. Littler, Sr.).

A mosquito is like a child.

When it stops making noise you know it's getting into something.

HERMITS

Mrs. B. A. Correll

1 1/2 c. brown sugar
 1/2 c. shortening
 1 tsp. soda
 2 T. hot water
 3 eggs
 1/4 c. milk

1 c. dates (chopped)
 1 c. nuts (chopped)
 3 c. flour
 1 tsp. cinnamon
 1/2 tsp. salt

Cream shortening and brown sugar. Add eggs and beat well. Add soda dissolved in the hot water. Add dry ingredients alternately with the milk. Fold in dates and nuts. Drop by spoonful on lightly greased baking sheets. Bake at 400° about 9 min. Yield: 6-7 dozen.

HOMEMADE SOAP

Velma Hamilton

4 cans lye
 18 lbs. soap grease or
 cracklings

12 gal. water

Boil 2 hrs. - when done put in handful of salt and boil a few minutes.

INDIAN MEAL PUDDING

Kathy Faga, Mrs. Antoinette Peters

Pur 4 T. corn meal in a pudding dish, dip over it enough sweet milk to make a smooth paste. Add 1 pt. of boiling milk, stir the meal as the milk is being added. Place upon the fire and cook for 5 min. stirring. Add 1 1/2 c. molasses, 1 qt. sweet milk, 1 T. melted butter, 3 well beaten eggs. Season to taste. Bake slowly about 3 hrs. Serve hot with pouring or whipping cream.

LEMON PIEMrs. Clair Huff
Exira, Iowa

2 c. sugar
 3 T. cornstarch
 Butter (the size of a walnut)

1 qt. boiling water
 Yolks of 3 eggs
 Juice of 1 lemon

Beat eggs and butter, add cornstarch, sugar and juice of 1 lemon. Add boiling water and cook until clear. Use whites of eggs for frosting. This makes 3 small or 2 large pies.

Mrs. Jennie Stephenson (from BIG 4 COOK BOOK)

MOLASSES COOKIES

Mrs. John Vokt

- | | |
|----------------------|---------------|
| 2 c. molasses | 2 tsp. ginger |
| 1 c. butter | Pinch salt |
| 2 T. soda | Flour |
| 1/2 c. boiling water | |

Dissolve the soda in the boiling water, then mix in remaining ingredients, with flour enough to roll. Cut out with cutter.

MOM'S SUGAR COOKIES

Emogene Merrill

- | | |
|--------------------------------------|----------------------------------|
| 2 c. sugar | 1 tsp. soda |
| 1 c. lard <u>or</u> butter | 1 <u>or</u> 2 tsp. baking powder |
| 1 c. sour cream <u>or</u> buttermilk | 1 tsp. flavoring |
| 2 eggs | |

Flour enough to make a soft dough, and bake in quick oven at 350°. (This was my mother's recipe, also my great grandmother Mrs. David Bandcroft).

MUSTARD PICKLESMrs. John C. Farley
by: Laura Smith

- | | |
|--|--|
| 2 doz. little cucumbers | 1 qt. green beans |
| 1 qt. small button onions | 1 qt. ripe cucumbers (peeled
and cut in small pieces) |
| 1 good sized cauliflower | |
| 6 green peppers | |
| 2 qts. green tomatoes (cut in
small pieces) | |

Put in brine overnight. In the morning drain well. Mix 3 qts. vinegar, 4 c. sugar, 4 tsp. celery seed, 1/2 lb. ground mustard. Cook all together when almost done. Add 1 c. of flour made in paste, boil for about 5 min. and seal.

OATMEAL COOKIES

Emogene Merrill

- | | |
|----------------------------|--|
| 1 c. butter <u>or</u> lard | 1 c. raisins <u>or</u> nuts (optional) |
| 2 c. oatmeal | 2 c. flour |
| 6 T. sweet milk | 1 tsp. soda |
| 2 eggs | 1 tsp. cinnamon |
| 1 c. sugar | |

Heat butter and oatmeal on stove till brown. Add remaining ingredients. Bake at 350°.

(This recipe was my mother's, Mrs. Gene Kelsey)

OATMEAL COOKIES

Lucinda Eaton
Promise City, Iowa

2 c. flour	1 c. sugar
2 c. rolled oats	Spices
3/4 tsp. soda	1 c. raisins (put on and cook
Pinch salt	10 or 15 min.)
1 c. lard (scant)	4 T. cream
2 eggs	

Submitted by Mrs. Paul Newman, Adair

OLD FASHIONED CUSTARD PIE

Mrs. Leo Kopp (my grandmother's recipe)

Pie crust for 9 in. pie	Dash salt
3 eggs	1 T. flour (heaping)
1 c. flour	2 1/2 c. rich sweet milk

Mix eggs, flour and salt and beat well together. Add the 1 heaping tablespoon flour and beat until well mixed (if you use 5 eggs instead of 3, omit the T. flour). Add milk. Pour into unbaked pie shell. Dust generously with nutmeg. Bake in a moderate oven until the custard is set. Don't get the oven hot enough to boil the custard. It is never so good if you do.

POTATO PANCAKES

Mrs. George Faga

Peel and grate large potatoes to make 4 c., 1 egg, salt, 2 T. flour. Stir altogether, bake in skillet until nice and brown on both sides. Makes 12 medium-size pancakes. Recipe more than 70 years old.

PICKLED BEANS

Recipe of Mrs. J. H. Mertes
Submitted by Mrs. Ed Mertes

Put beans on stove in cold water, add a little salt. Let boil until done and drain. Take 2 c. water, 1 c. vinegar and 1/2 c. sugar and tie pickling spices in cloth bags. Pour over beans boiling hot. Can and seal.

PICKLED BEETS

Cora Correll Freese (Mrs. Ernest Freese)

1 c. water	2 T. sugar
1 c. cider vinegar	1-2 T. mixed pickling spices
1/2 tsp. salt	

Combine and heat to boiling. Pour over sliced cooked beets. Simmer 15 min. with the beets.

PICKLE FOR MEAT

Mrs. James Hollinrake

2 lbs. brown sugar (dark), 4 oz. salt petre, 8 gals. water, common salt enough to make brine strong enough to float an egg. Boil, skim and cool. Pour cold on your cold meat. Meat intended for smoking should remain in pickle about 6 weeks (depends on size of pieces). It was a good idea to turn the meat occasionally. This recipe dates back to the days before household or locker plant refrigeration when farmers cured the year's supply of pork and beef in the home. It was used by the McCue family in Labette County, Kansas.

PIE CRUSTMrs. Clair Huff
Exira, Iowa

3 c. flour
1 tsp. salt

1 c. lard
1/2 c. cold water

Mix the salt in the flour, then cut in the lard thoroughly, add the water. Always use a knife to cut the lard into the flour and to mix the pie crust. Handle as little as possible.

Alice Wasson (from BIG 4 COOK BOOK)

PUMPKIN PIEMrs. Clair Huff
Exira, Iowa

1 c. pumpkin
1 c. milk
2 eggs

1 c. sugar
Cloves
Cinnamon (to taste)

Mrs. E. Oaks (from BIG 4 COOK BOOK)

RAISIN CAKE

Mrs. Andrew Faga

1 1/2 c. raisins
1 c. raisin juice
1 c. sugar
1/2 c. lard
2 eggs

2 c. flour
1 tsp. soda in raisin juice
1 tsp. cinnamon
1/2 c. nuts

Boil raisins and let cool, save 1 c. of liquid. Mix sugar and lard well, then add eggs and beat again. Add liquid and soda to this. Gradually add flour and raisins and spices. Add 1/2 c. nuts last. Bake in medium oven for about 30 min. Cake is better after it stands for a day.

This was my mother's recipe--Mrs. FONSE Hammond

RHUMATISM REMEDY

Julius Peters

4 oz. epsom salts	4 oz. sugar (measure same as salt)
2 oz. cream of tartar	
2 oz. soda (measure same as tartar)	2 oz. tartaric acid

Mix well - take teaspoonful twice daily in 1/2 glass of water.

SHORTENEN BREAD

Mrs. Ed Sparling

1 c. flour	1/2 tsp. salt
1/2 c. <u>plus</u> 1 T. milk	2 T. sugar
1 tsp. baking powder (heaping)	2 T. shortening

Mix all together with fork, knead on floured cloth. Roll out to 6x9 in., making ends and sides even. Cut into 6 (1 1/2 in.) strips. Slit each strip down center within 1/2 in. of ends. Have heavy skillet ready with oil or other shortening, about 1/4 in. deep, not too hot. Fry about 3 min. on each side until golden brown. Serve with butter and sorghum, maple syrup or apple butter, or just like any bread.

My mother, Mrs. Wm. Edwards, Adair, Iowa called this Fried Bread. My grandmother, Mrs. Henry or Caroline Yarbrough, Shoals, Indiana called it Shortnen Bread.

SOAP FROM CRAKLENS

Mrs. Roy Frisbie

5 lb. craklens	1 gal. water
1 can lye	

Boil 20 min. Stir constantly till thick.

SOUR CREAM PIE

Mrs. M. C. Furst

1 c. sugar	3/4 tsp. cloves
1 c. sour cream	1 T. vinegar
1 c. raisins	Yolks of 2 eggs
1 tsp. cinnamon	

Beat all together and bake in a rich crust. Frost with the whites of eggs. From the Big 4 Cook Book.

Nothing makes people stoop so low as a keyhole.

STIRRED SOAP

Mrs. Roy Frisbie

Dissolve 1 can lye in 1 qt. of water. Stir until dissolved, let set till lukewarm. Have 2 1/2 qts. (6 lbs.) of melted grease (any waste fat will do) put melted grease in lye solution stirring constantly; add 1/2 c. of powdered ammonia and 4 T. of borax powder. Stir until too thick to be handled. Pour in a cloth lined pan or box and leave until cool enough to cut into bars. Let set 3 or 4 days. I use 1 tsp. citronella or lysol to make soap fragrant or disinfectant.

SUET PUDDING

Mrs. Geo. Bain

2 c. suet	2 c. brown sugar
4 eggs	1 c. milk
1/2 tsp. cloves	1/2 tsp. cinnamon
3 lbs. raisins	2 tsp. soda
1/2 tsp. salt	Flour (enough to be very stiff)

Grind suet; combine with sugar and beaten eggs. Add spice, milk, raisins and soda. Stir in enough flour to be very stiff. Place mixture in white piece of material. Bring corners together and tie. Place in large kettle of boiling water and boil several hours until a tooth pick inserted in pudding comes clean.

SUGAR COOKIES

Nelle Correll

2 c. sugar	2 tsp. nutmeg
1 c. shortening (half butter, half lard)	2 tsp. baking powder
1 c. thick sour cream	1/4 tsp. salt
3 eggs	Flour (enough to roll)
1 tsp. soda	(5 1/2-6 c.)

Cream shortening and the sugar. Beat in the eggs, one at a time. Add mixed dry ingredients alternately with the sour cream. Roll out on floured board. Cut and place on lightly greased cookie sheets. Sprinkle with sugar. Bake at 400° until lightly browned, 8-10 min. Yield depends on size, approximately 8 doz.

SUGAR COOKIES

Mrs. Clair Huff

Exira, Iowa

2 c. sugar, 1 c. sweet milk, 1 c. lard, 4 eggs beaten light,
2 tsp. baking powder, flour enough to make a soft dough.

Mrs. William Schlee (from BIG 4 COOK BOOK)

TOMATO CATSUPMrs. F. P. Wachter
Milo, Iowa

1/2 bushel ripe tomatoes	1 tsp. cloves (ground)
(skinned and mashed through sieve)	1 tsp. cinnamon (ground)
1 T. salt	1/2 tsp. red pepper (ground)
1 qt. vinegar	1 tsp. ginger (to make red; more if you like)
1 qt. brown sugar (I use granulated)	1/2 c. ground onions (optional)
1 tsp. allspice (ground)	

Put spices in bag to prevent getting dark. Boil 4 or 5 hrs. or till it begins to thicken. (This recipe has been in my mother's family for many years. Mrs. Ed Mertes, Adair).

WALL PAPER CLEANER

Mrs. Erickson, Mrs. Roy Frisbie

Mix:

1 c. flour	
1/2 c. cold water	
to smooth paste. Add:	
2 T. salt	2 T. vinegar
1 T. Kerosene	

Boil until thickens, stirring all the time. Let cool and knead well.

WHITE CAKE

Vera Wark Fulton (Mrs. W. J. Fulton)

1 3/4 c. sugar	3 c. flour
3/4 c. butter <u>and</u> lard	2 1/2 tsp. baking powder
1 c. milk	1 tsp. flavoring

Whites of 6 eggs

Cream shortening and sugar. Add flavoring. Add flour and baking powder alternately with milk. Fold in well beaten egg whites. Bake in 3 (9 in.) layer pans, well-greased and floured. Bake at 350° for 25 min. or until done. Cool and frost with white icing. Use custard filling between layers.

YANKEE PICKLE

Mrs. E. J. Stewart

1 gal. green tomatoes	1 T. cloves
1 gal. cabbage	1 T. cinnamon
1 gal. green apples	2 c. sugar
1 doz. onions	1 qt. vinegar
1 doz. peppers	

Continued Next Page.

YANKEE PICKLE (Continued).

Slice tomatoes, sprinkle with salt, let stand overnight.
 Drain and chop. Chop apples, cabbage, onions and peppers. Put
 all together and just bring to a boil. Can and seal.

From the Big 4 Cook Book

MY KITCHEN PRAYER

Bless my little kitchen, Lord,
 I love its every nook;
 And bless me as I do my work
 Wash pots and pans and cook.

May the meals that I prepare
 Be seasoned from above
 With thy blessing and thy grace,
 But most of all...thy love.

As we partake of earthly food
 The table thou hast spread;
 We'll not forget to thank Thee, Lord,
 For all our daily bread.

So bless my little kitchen, Lord
 And those who enter in;
 May they find naught but joy and peace,
 And happiness therein.

- Amen

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FIRST LADIES

CREAMED CAULIFLOWER

Mrs. George Wallace
First Lady of Alabama

- 1 fresh cauliflower
- 1 c. cream sauce
- 8 Ritz crackers (crushed)

Boil cauliflower in salted water until tender. Break into pieces. Drain. Put in casserole. Pour cream sauce over and top with crushed cracker crumbs. Dot with butter and put in oven (350°) until lightly browned.

CREAM SAUCE:

Melt over low heat 2 T. of butter. Add and blend in 1 1/2-2 T. flour and slowly add 1 c. milk. Add 1/4 tsp. salt and 1/8 tsp. paprika or pepper.

ASPARAGUS SALAD

Mrs. George Wallace
First Lady of Alabama

- 1 head of Bibb lettuce
- 12 slices of ripe tomato
- 12 green asparagus spears
- Oil and vinegar dressing
- Bacon (crumbled)

Shred lettuce in 6 individual bowls. Add slices of tomato and top with 2 asparagus spears. Add vinegarette dressing and sprinkle crumbled bacon on top.

SEAFOOD NEWBURG

Mrs. William A. Egan
First Lady of Alaska

Melt 2 T. butter, add 1/2 lb. Alaska shrimp. Stir in until blended 2 T. flour, 1/2 lb. Alaska crab meat. Stir in slowly 1 c. cream. When the sauce is thick, stir in 3 T. catsup and 2 tsp. Worcestershire sauce. Stir about until well heated. Season with salt, paprika and a few grains of cayenne. Just before serving add 2 T. sherry. Serve over rice or noodles.

OVERNIGHT FRUIT SALAD

Mrs. William A. Egan
First Lady of Alaska

- 1 lb. marshmallows (cut into quarters)
- 2 (No. 2) cans crushed pineapple (drained)
- 1 pt. cream (whipped)

Continued Next Page.

OVERNIGHT FRUIT SALAD (Continued).

DRESSING:

6 egg yolks (beaten)	3 T. vinegar
1 tsp. salt	3 T. water
1 tsp. dry mustard	1 T. butter

Mix dressing ingredients well. Cook in double boiler until thick. Cool, add to pineapple and marshmallows. Fold in whipped cream. Let stand overnight to blend the flavors.

KODIAK KING CRAB CASSEROLE

Mrs. William A. Egan
First Lady of Alaska

3 c. milk	
8 slices white bread	4 eggs (beaten)
2 c. <u>or</u> 2 flat cans Kodiak	1 tsp. salt
King crab meat	1/2 tsp. dry mustard
3/4 c. mayonnaise	1 can mushroom soup (slightly diluted)
1 onion (chopped fine)	1 c. American cheese (grated)
1 green pepper (chopped fine)	Paprika (to taste)
1 c. celery (chopped fine)	

Grease 16 in. baking pan and put in half of bread, diced. Mix crab meat, mayonnaise, onion, green pepper and celery and place on diced bread. Trim crust from remaining bread and place in slices on top of crab mixture. Mix beaten eggs, milk, salt and mustard and pour over all. Let set in refrigerator overnight. Next day pour on slightly diluted soup (do not mix in). Sprinkle with cheese and paprika. Let stand at room temperature for 1 hr. Bake for 1 hr. in a water bath at 325°. Serves 10-12.

TAMALE PIE

Vera (Mrs. Jack) Williams
First Lady of Arizona

1 lb. ground beef	1 small can pitted black olives (halved)
1 onion (chopped)	
1 tsp. salt	1 can whole kernel corn
2 T. chili powder	1/2-3/4 c. corn meal
1 can tomatoes <u>or</u> 2 small cans tomato sauce	1/2 c. Longhorn cheese (grated)

Scramble-fry meat until done with onion and seasonings. Mix with other ingredients, draining olives but using other juice for moistening. Pour into casserole and top with 2 strips bacon. Bake 35 min. at 350°. Serves 8. Easily doubled.

MEXICAN SPOON BREAD

Vera (Mrs. Jack) Williams
First Lady of Arizona

- | | |
|--------------------------------|--|
| 1 (1 lb.) can cream style corn | 1 tsp. salt |
| 1 c. corn meal | 1/2 tsp. baking soda |
| 1/3 c. shortening (melted) | 1 (4 oz.) can green chilies
(drained and chopped) |
| 2 eggs (slightly beaten) | 1 1/2 c. Cheddar cheese (shredded) |

Combine first 6 ingredients. Mix well. Pour half the batter into a greased 9x9x2 pan. Sprinkle with chilies and half the cheese. Pour on remaining batter. Sprinkle with remaining cheese. Bake at 400° for 45 min. Cool 10 min. before cutting into serving pieces.

SWEET AND SOUR CAULIFLOWER AND BROCCOLI

Mrs. Dale Bumpers
First Lady of Arkansas

- | | |
|-----------------------|------------------|
| 2 bunches broccoli | 3 T. brown sugar |
| 1 head of cauliflower | 3 T. vinegar |
| 3 strips bacon | |

Boil broccoli and cauliflower separately in covered pot of salted boiling water. Cook only until tender--do not over cook. Brown bacon until crisp. Drain, add vinegar and brown sugar to bacon drippings and simmer. Drain vegetables and place cauliflower head in center of serving bowl with broccoli standing in crown-like fashion around it. Pour sweet and sour sauce over cauliflower and broccoli. Sprinkle crumbled bacon on top.

RANCHO CALIFORNIA RICE

Mrs. Ronald Reagan
First Lady of California

- | | |
|------------------------------|---|
| 1 c. onions (chopped) | 4 T. butter |
| 4 c. rice (cooked) | 2 c. sour cream |
| 1 c. cottage cheese | 1 bay leaf (crumbled) |
| Salt and pepper (to taste) | 2 (8 oz.) cans whole California
chilis |
| 2 c. Cheddar cheese (grated) | |

In a large skillet sauté onions in butter until limp. Add rice, sour cream, cottage cheese, bay leaf, salt and pepper. Mix together. In a greased casserole put a layer of rice; then a layer of canned chilis, unseeded and cut in strips; and 1/2 c. grated cheese, alternately. (Use total of 1 1/3 c. cheese in layers). Repeat, ending with a layer of rice. Bake for 25 min. in 375° oven. Remove, sprinkle remaining 1/3 c. grated cheese over top and return to bake 10 min. longer. Serves 8.

BAJA CALIFORNIA CHICKEN

Mrs. Ronald Reagan
First Lady of California

8 boned chicken breasts

2 clove garlic

(crushed)

4 T. tarragon vinegar

Seasoning salt and pepper (to
taste)

4 T. olive oil

2/3 c. dry sherry

Sprinkle chicken with seasoning salt and pepper. Crush garlic into oil and vinegar in a skillet. Sauté chicken pieces until golden brown, turning frequently. Remove; place in a baking dish. Pour sherry over pieces and place in 350° oven for 10 min. Serves 8 - serve with Rancho California Rice.

PUMPKIN-PINEAPPLE COOKIES

Mrs. John Love
First Lady of Colorado

1 1/2 c. shortening

1 1/2 c. sugar

1 egg

1 c. pumpkin

1/2 c. pineapple (drained)

1 c. rolled oats (regular)

1 c. nuts (coarsely chopped)

2 c. flour (sifted)

1/2 tsp. baking powder

1/2 tsp. soda

1 tsp. salt

2 tsp. cinnamon

1/4 c. milk

Cream shortening and sugar until fluffy. Blend in egg, add pumpkin, pineapple, oats and nuts. Add flour, baking powder, soda, salt and cinnamon alternately with milk. Bake at 350° for 8-10 min.

BAKED STUFFED MUSHROOMS

Mrs. Mary (Thomas J.) Meskill
First Lady of Connecticut

24 medium sized mushrooms

1 T. lemon juice

1 tsp. instant onion (minced)

2 T. butter or margarine

1/2 c. dry bread crumbs

1/4 c. Brazil nuts (sliced)

2 strips crisp cooked bacon
(crumbled)

1 tsp. poultry seasoning

1/4 tsp. salt

1/2 c. chicken stock or water

Wash mushrooms and remove stems, leaving caps intact. Brush caps with lemon juice. Set aside. Mix minced onion with 1 tsp. water, let stand 5 min. to soften. Chop mushroom stems (there should be about 3/4 c.); sauté in butter with onion about 3-4 min. Combine sautéed mushrooms with bread crumbs, nuts, bacon, poultry seasoning and salt. Mix well. Add stock to moisten (about 6 T.). Stuff mixture into mushroom caps. Place in buttered casserole

Continued Next Page.

BAKED STUFFED MUSHROOMS (Continued).

with 2 T. stock and bake in a preheated moderate oven (350°)
8-10 min. Serve hot. Yield: 24 mushrooms.

MRS. RUSSELL W. PETERSON'S "GOURMET CHICKEN"

Mrs. Russell W. Peterson
First Lady of Delaware

1/4 c. butter (4 T.)	4 chicken breasts
1/2 c. dry white table wine	2 T. butter
1/2 medium sized onion (finely chopped)	1/4 c. dry white table wine
1/2 pt. (1 c.) commercial sour cream	Salt and pepper (to taste)

Melt the 1/4 c. butter in frying pan; add the chicken breasts, and cook until just delicately brown; turn occasionally. Sprinkle the 1/2 c. wine over the chicken, cover, and steam until tender, 20-25 min. Melt the 2 T. butter in another pan; cook onion in it, but do not allow it to brown. Stir in the 1/4 c. wine and the sour cream; remove from heat. When chicken is tender, pour sour cream sauce over it; add salt and white pepper to taste, and heat together only long enough to warm the cream again. Serves 4.

SHRIMP-AVOCADO SALAD

Mrs. Reuben Askew
First Lady of Florida

2 c. cooked shrimp (cut coarsely)	1 tsp. anchovy paste
2 c. avocado (cubed)	1 tsp. prepared mustard
1 medium onion (chopped fine)	1/2 c. mayonnaise
Juice of 1/2 lemon	Salt and pepper (to taste)

Toss lightly and chill. Yield: Serves 8.

PEANUT BRITTLE

Mrs. Rosalynn Carter
First Lady of Georgia

3 c. sugar	1 1/2 c. water
1 c. white Karo syrup	3 c. raw peanuts
2 T. soda	1/2 stick butter
1 tsp. vanilla	

Boil sugar, water and Karo until spins thread; add peanuts. After adding peanuts, stir continually until syrup turns golden

Continued Next Page.

PEANUT BRITTLE (Continued).

brown. Remove from heat; add remaining ingredients; stir until butter melts. Pour up quickly on 2 cookie sheets with sides. As mixture begins to harden around edges, pull until thin.

STRAWBERRY CAKE

Mrs. Rosalynn S. Carter
First Lady of Georgia

1 pkg. yellow <u>or</u> white cake mix	3/4 c. cooking oil
1 (3 oz.) pkg. strawberry Jello	4 eggs
1 c. nuts (chopped)	1 (10 oz.) pkg. frozen strawberries
2 T. flour	<u>or</u> 1 pt. fresh strawberries
	with 1/2 c. sugar

Mix all ingredients and beat well; pour into angel food cake pan and bake at 350° for 45 min. or until done. Serve plain or with whipped cream.

"PLAINS SPECIAL" CHEESE RING

Mrs. Rosalynn S. Carter
First Lady of Georgia

1 lb. cheese (grated)	1 c. nuts (chopped)
1 c. mayonnaise	1 small onion (grated)
Black pepper (to taste)	Dash cayenne

Mix; mold with hands into desired shape (I mold into ring); place in refrigerator until chilled. When ready to serve, fill center with strawberry preserves. (Good also as cheese spread without preserves).

CHICKEN AND RICE CASSEROLE

Mrs. Rosalynn S. Carter
First Lady of Georgia

Seasoned pieces of chicken (1 chicken)	1 (4 oz.) can mushrooms (drained, save liquid)
1/2 stick butter	2 chicken bouillon cubes
4 large onions	
1 c. uncooked rice (do not use Minute rice)	

Melt butter in casserole. Place chicken in layers with onions and mushrooms. Cook covered for 1 1/2 hrs. at 350°. Remove chicken, add enough boiling water to mushroom liquid to make 4 1/2 c. of broth in casserole. Dissolve chicken bouillon cubes in broth. Add rice; replace chicken and cook covered for 1 hr.

CHICKEN SUPREME

Mrs. Rosalynn S. Carter
First Lady of Georgia

- | | |
|-------------------------|-----------------|
| 4 boned chicken breasts | 1 egg |
| 1/4 c. milk | Bread crumbs |
| Oleo | Cardamon |
| Chervil | Salt and pepper |
| 2 oz. brandy | 4 T. burgandy |
| 1 pt. chicken stock | |

Season chicken breasts with cardamon, chervil, salt and pepper; dip into egg and milk (beaten together); then dip into fine bread crumbs. Brown on both sides in butter (oleo) until tender. Place chicken in baking dish; pour the following over chicken; brandy, burgandy, chicken stock. Bake in moderate oven (about 350°) until tender.

DEVIL'S FOOD CAKE

Beatrice Burns
First Lady of Hawaii

- | | |
|---------------------------------|--------------------------------------|
| 1 lb. box light brown sugar | 3/4 tsp. salt |
| 1 1/2 blocks butter | 2 tsp. baking soda |
| 3 eggs | 1/2 c. sour milk <u>or</u> use sweet |
| 3 sq. bitter chocolate (melted) | milk and add 1 T. vinegar |
| 2 tsp. vanilla | 1 c. boiling water |
| 2 1/4 c. cake flour (sifted) | |

Cream together butter, sugar, eggs and vanilla, until light and fluffy. Stir in melted chocolate. Sift together flour, salt and soda and add to creamed mixture alternately with the sour milk. Mix just until smooth. Add boiling water - (batter will be thin) and bake in 350° oven for 35 min., or until done. I usually use a 9x13 in. pan, and put oiled wax paper on the bottom, as this is a very tender cake. Do not grease sides of pan.

FROSTING:

- | | |
|--------------------------|----------------------------------|
| 1 lb. box powdered sugar | 4 sq. bitter chocolate (melted) |
| 1/2 block butter | Pinch salt |
| 2 tsp. vanilla | Hot water (not more than 1/4 c.) |
| 1 egg | |

Cream together first 6 ingredients. Add hot water slowly, until frosting is right consistency, and beat until fluffy. Swirl on cool cake.

SHRIMP CURRY

Beatrice Burns
First Lady of Hawaii

2 lb. shrimps (shelled, deveined and cooked in boiling water just until pink). Do not overcook.

1 medium onion (sliced)	1 tsp. sugar
3 T. cooking oil	3 1/2 tsp. curry powder
2 cans condensed tomato soup	1/8 tsp. salt
3/4 can water	1 T. Worcestershire sauce
1 tsp. vinegar	1 T. butter

Sauté the onion in the fat until golden and transparent. Add remaining ingredients, except shrimps, and simmer uncovered for 10 min. Add shrimps, and reheat, but do not allow to boil. Shrimps become tough when overcooked. This is even better if made a day ahead. Serve with steamed rice, and any, or all of the following condiments:

Mango chutney	Egg yolks (sieved)
Green onions (chopped)	Egg whites (sieved)
Crisp bacon (chopped)	Raisins (plumped in wine)
Fresh coconut (grated)	Macadamia nuts (chopped) <u>or</u>
Bananas (sliced)	peanuts <u>or</u> cashews
Pineapple (chunks <u>or</u> crushed)	

THREE LAYER PRUNE CAKE

Carol (Mrs. Cecil D.) Andrus
First Lady of Idaho

6 T. butter	1 1/2 tsp. nutmeg
2 1/4 c. sugar	1 1/2 tsp. cinnamon
3/8 c. prune juice	1 1/2 tsp. salt
4 eggs (separated)	1 1/2 c. sour milk
3 c. flour	1 1/2 c. prunes (cooked)
3 tsp. soda	

Cream butter and sugar. Add prune juice and beaten egg yolks. Sift dry ingredients. Stir into first mixture, alternately with sour milk. Fold in beaten egg whites and cut up prunes. Bake in 3 layers for 30-40 min. at 350°. (For sour milk use 1 T. vinegar to 1 c. milk). Frost with chocolate frosting.

FROSTING FOR PRUNE CAKE:

1/2 c. butter	2 egg yolks
4 c. powdered sugar (sifted)	2 tsp. vanilla
2 or 3 sq. chocolate (melted)	6 T. cream
1/2 c. nutmeats (if desired)	

Cream butter and 1/2 c. powdered sugar. Add melted chocolate,

Continued Next Page.

THREE LAYER PRUNE CAKE (Continued).

egg yolks and vanilla. Stir in remaining sugar, adding cream as frosting becomes thick. This cake with frosting, is a favorite of the entire Andrus family. By request, it has become the family's traditional birthday cake.

CHICKEN CASSEROLE

Carol (Mrs. Cecil D.) Andrus
First Lady of Idaho

- | | |
|-----------------------|---------------------------|
| 1 c. rice (uncooked) | 1 can cream mushroom soup |
| 1 pkg. dry onion soup | 1 fryer (cut up) |
| 1 1/2 cans water | |

Place rice in buttered casserole. Mix soups and water and pour over rice. Arrange cut-up fryer on top of rice, season chicken lightly. Bake uncovered in 350° oven for 1 hr. 15 min.

IDAHO HASH

Carol (Mrs. Cecil D.) Andrus
First Lady of Idaho

- | | |
|-------------------------------|--|
| 3 large onions (sliced) | 1 tsp. chili powder (I cut this to 1/2 tsp.) |
| 1 large green pepper (minced) | |
| 1 lb. ground beef | 2 tsp. salt |
| 2 c. cooked tomatoes | 1/8 tsp. pepper |
| 1/2 c. washed uncooked rice | |

Sauté in 3 T. fat; onions and green pepper until onions are yellow. Add ground beef and fry until mixture falls apart. Stir in remaining ingredients. Pour into greased 2 qt. baking dish. Cover and bake at 350° for 45 min. Then remove cover and bake 15 more min. 6 servings.

CURRIED FRUIT BAKE

Dorothy (Mrs. Richard B.) Ogilvie
First Lady of Illinois

- | | |
|---|------------------------------------|
| 1 (1 lb.) can pear halves | 1/3 c. butter (melted) |
| 1 (1 lb.) can cling peach halves <u>or</u> apricots | 3/4 c. brown sugar (packed) |
| 1 (1 lb.) can pineapple slices <u>or</u> chunks | 4 tsp. curry powder <u>or</u> less |
| 6 maraschino cherries | |

Heat oven to 325°. Drain fruit and arrange in a 13x9x2 1/2 in. baking dish. Mix melted butter, brown sugar and curry powder, pour over fruit. Bake 15 min.; baste. Bake 15 min. more. Serves 10-12.

CHEESE BALLS

Mrs. Edgar D. Whitcomb
First Lady of Indiana

- | | |
|-----------------------------------|---------------------------|
| 2 large pkg. cream cheese | 1 average onion (chopped) |
| 2 jars (small) Old English cheese | 1/4 c. pecans (chopped) |
| 1 wedge Bleu cheese | 2 T. parsley (chopped) |

Let cheeses stand in bowl to soften to room temperature.
Mix well. Mix in the remaining ingredients. Refrigerate 2 hrs.
Roll cheese balls in chopped pecans and parsley. Wrap in Saran
Wrap to store.

CHICKEN CREPES

Mrs. Edgar D. Whitcomb
First Lady of Indiana

- | | |
|-------------------------------|------------------------------|
| 5 T. butter | 2 T. parsley (chopped) |
| 5 T. flour | 1 c. Swiss cheese (grated) |
| 1/2 tsp. salt | 3/4 c. Sauterne wine |
| 1/8 tsp. pepper | 2 c. cooked chicken (diced) |
| 1 c. cream | 1/2 c. ripe olives (chopped) |
| 1 c. chicken broth | Paprika |
| 1/2 tsp. Worcestershire sauce | 1 avocado (sliced) |

Melt butter, blend in flour, salt and pepper. Add cream,
chicken broth and Worcestershire sauce. Cook stirring constantly,
till thick. Stir in parsley, 3/4 c. cheese and wine. Place
about 1 c. sauce in bowl. Add chicken and olives. Turn remaining
sauce in double boiler and keep warm.

CREPES:

- | | |
|----------------------|---------------|
| 2 eggs (well beaten) | 3/4 c. flour |
| 3/4 c. milk | 1/8 tsp. salt |

Mix eggs and milk, add flour and salt. Beat till smooth.
Pour about 2 T. batter into a 7 in. skillet, roll around in pan
until very thin. Brown underneath, do not turn. Place a spoonful
of chicken on each pancake - roll - and place in shallow baking
dish. Arrange avocado on top. Pour remaining sauce over all.
Sprinkle with cheese and paprika. Bake 375° for 15 min. Place
under broiler till browned and bubbly. Freeze and use as needed.

The best time to put the children to bed is while you
still have the strength.

TORTILLA CASSEROLE (4 people)

Mrs. Edgar D. Whitcomb
First Lady of Indiana

- | | |
|---------------------------|-----------------------------|
| 1 pkg. corn tortillas | 1 can Ortego green chillies |
| 1 can cream mushroom soup | (chopped) |
| 1/2 soup can milk | 1 bunch small green onions |
| 1 1/2 c. sharp cheese | (chopped) |
| (grated) | 1 tsp. Worcestershire sauce |

Mix together the grated cheese, chillies and onions. Add soup, milk and the Worcestershire sauce, stirring lightly until mixed. Into a round baking dish, alternate a layer of tortillas with the liquid mixture, which will give you several layers. Be sure the top layer is well covered with the liquid sauce. Bake at 350° for about 45 min. This dish is delicious served with steak.

L'ABRICOT ET AMONDE DESSERT
(Apricot Almond Dessert)

Mrs. Robert D. Ray
First Lady of Iowa

- | | |
|-------------------------|----------------------------|
| 1 1/2 c. vanilla wafers | 1 tsp. almond flavoring |
| (crushed) | 1/2 gal. vanilla ice cream |
| 1/3 c. butter (melted) | 20 oz. apricot jam |
| 2/3 c. toasted almonds | |

Mix the first 4 ingredients together, reserving 1/3 c. for topping. Using a 9x13 pan, press 1/2 mixture in bottom firmly and add 1 qt. ice cream. Put in freezer to refirm ice cream. When firm, coat with about 10 oz. of apricot jam. Repeat layers and top with the crumb mixture that you have set aside. Put in freezer. Cut in squares or serve in sherbet glasses and top with a cherry. Serves 12. This can be made days ahead and improves with standing. Take from freezer a little while before serving so it won't be so hard. Very French and a favorite with men.

Although I daily exercise
To make my figure slimmer,
The only change I see to date
Is that I'm growing grimmer.

TUNA AMANDINE

Mrs. Robert D. Ray
First Lady of Iowa

- | | |
|--|-----------------------------------|
| 2 (10 oz.) pkg. frozen asparagus spears | 1/8 tsp. nutmeg |
| 2 (6 oz.) cans tuna (flaked and drained) | 3 c. milk |
| 6 T. butter | 1/2 c. blanched almonds (chopped) |
| 5 T. flour | 1 tsp. salt |
| | 1/8 tsp. pepper |
| | Paprika |

Cook asparagus according to the directions on the pkg. Drain. Arrange on bottom of a buttered baking dish 11x7x1 1/2 in. Cover asparagus with tuna flakes. Melt butter in a heavy saucepan, add almonds, cook until slightly golden brown. Blend in flour and seasonings, add milk. Stir, cooking until sauce is smooth and thickened. Pour sauce over the tuna and asparagus. Sprinkle with paprika. Bake in 350° oven for 25-30 min. or until slightly golden. (For a more subtle flavor first blanch tuna with scalding water and drain before preparation of recipe). Serves 8.

GREEN RICE

Mrs. Robert Docking
First Lady of Kansas

- | | |
|---------------------------------------|--|
| 1 can consomme | 3 bunches green onions (sliced tops and all) |
| 1 stick butter | |
| 1 small can mushroom stems and pieces | 1 full c. Uncle Ben's <u>or</u> Minute Rice |
| 1 soup can water | |

Boil onions, consomme, and water for 10 min. Add rice and cook slowly for 30 min. Add butter and mushrooms. Serves 6.

HERBED CHICKEN

Mrs. Robert Docking
First Lady of Kansas

- | | |
|---|---------------------------------------|
| 12 boned whole chicken breasts (cut into serving pieces and rolled) | 1 1/2 c. Parmesan cheese |
| 1 pkg. Pepperidge Farm herb dressing | 1/2 c. parsley (chopped) |
| | 1/2 tsp. garlic salt <u>or</u> powder |
| | 1 c. butter (melted) |

Combine stuffing which has been crushed with cheese, garlic and parsley. Place in baking dish and pour 1/2 c. half and half on top. Bake uncovered for 1 hr. at 350°.

ROCK CORNISH GAME HEN FLAMBE AU COGNAC

Mrs. Louie B. Nunn
First Lady of Kentucky

6 (1 lb.) rock cornish	Pepper
game hens	Paprika
Butter (melted)	1/2 oz. brandy
Salt	

Fill game hens with dressing and brush with melted butter. Sprinkle each slightly with salt and pepper and paprika. Roast in 300° oven for 1 1/2 hrs. Serve in chafing dish - pour cherry sauce over hens just before serving. Pour brandy over sauce; light with match. Makes 6 servings.

DRESSING:

Cook 1/4 lb. sausage, chopped, in large skillet. Add 4 T. water, 1 medium onion, chopped fine and 3 mushrooms, sliced thin. Sauté until meat is well done. Add 1 c. cooked wild rice and season to taste with salt, pepper and poultry seasoning. Add 1 T. brandy. Add 1/4 c. bread crumbs and mix ingredients thoroughly.

CHERRY SAUCE:

Combine 1 c. water, 1/4 c. burgandy wine, 1/4 c. sugar and 1/4 tsp. salt. Bring to a boil and thicken slightly with corn-starch. Add 1 (No. 2 1/2) can black Bing cherries.

CORN BREAD

Mrs. John J. McKeithen
First Lady of Louisiana

3 c. yellow corn meal	3/4 c. flour
3 tsp. baking powder	2 tsp. salt
1 T. sugar (heaping)	1/4 c. bacon drippings
1 egg	

Combine all ingredients and add milk until it is the desired thickness. Bake in pans heated with bacon drippings.

STRAWBERRY PIE

Mrs. John J. McKeithen
First Lady of Louisiana

1 c. strawberries (crushed)	1 c. sugar
combined with 1/2 c. water	3 T. cornstarch

Cook until clear and thick. Line cooked pastry shell with whole strawberries. Pour crushed mixture over raw fruit. Top with whipped cream. Cool 2 hrs.

SHRIMP SALAD

Mrs. John J. McKeithen
First Lady of Louisiana

1/2 bunch celery (chopped fine)	Kraft mayonnaise
5 lbs. shrimp (boiled, cooled and peeled)	4 eggs (hard boiled and chopped fine)
	Red pepper (to taste)

Stir lightly and serve on lettuce leaf, or stuff a tomato to serve.

SEAFOOD GUMBO

Mrs. John J. McKeithen
First Lady of Louisiana

2 bunches green onions (chopped)	3 T. file
3 large onions (chopped)	1 lb. okra
4 bell peppers (chopped)	5 lbs. shrimp
1 stalk celery (chopped fine)	Black red pepper
3 buttons garlic (chopped fine)	Salt
1 c. plain flour	
1 can tomatoes <u>and</u> 1 can tomato paste	

Sauté onions, celery, bell pepper, garlic in butter until half done, then add flour, stirring constantly until almost brown. Add peeled raw shrimp and let cook 5 min. Add tomato paste and tomatoes, then okra and file and hot water (or beef stock or chicken stock). Salt and pepper (to taste).

CREAM STYLE CORN

Mrs. John J. McKeithen
First Lady of Louisiana

Barely clip the tips off 1 doz. ears of corn. Then completely scrape out the milk. Melt 1 stick oleo in a cast iron cooker. Pour corn into this with an equal amount of water. Add 2 tsp. salt and 4 T. sugar. Cook for 30 min. very slowly, stirring often. Add 1 c. milk and cook until thick.

Life isn't a bowl of cherries:

It's a bunch of raisins -- raisin heck, raisin kids and raisin money.

STANNIE'S CAKE

Mrs. John J. McKeithen
First Lady of Louisiana

Cook until thick, the following:

3/4 c. cocoa 1 c. sugar

1 c. sweet milk

Cool, and then add the following mixture:

1/2 c. butter 1 c. sugar

2 eggs 1/2 c. milk

2 c. flour Pinch salt

1 tsp. vanilla 1 tsp. soda

13 T. water

Bake in a loaf pan. Serve hot with whipped cream or frost with fudge icing.

BAKED MAINE LOBSTER DELUXE

Mrs. Kenneth Curtis
First Lady of Maine

4 fresh Maine lobsters

2 egg yolks

3 small fresh Maine lobsters

1 c. lobster stock

2 T. butter

1 c. small toasted bread cubes

1/2 c. cream

2 T. sherry

Cook lobsters in 3 in. boiling salted water for 15 min. Set the 4 large ones to oneside, belly up, so juice does not run out of shell. Remove meat from small ones and cut in bite-size pieces. Cook the shells with 1 1/2 c. water, any juice from the 3 lobsters, a little celery, parsley and seasoning for 15 min. Strain. This makes the lobster stock. In a double boiler melt butter, add cream and slightly beaten egg yolks and stir constantly as it thickens. Add lobster stock and cook, stirring constantly until the consistency of cream sauce. Remove from heat, add lobster meat, toasted bread crumbs and sherry. Next, split large lobsters. Remove vein, stomach and liver. Cut the thin under-shell from tail so meat shows. Crack large claws. Fill body cavity generously with the lobster mixture. Sprinkle with fine buttered bread crumbs. Bake in 500° oven for 10-12 min. to heat and brown crumbs.

NOTE: Deluxe to start with, lobster becomes double deluxe prepared by this method. In spite of its richness it is usually served with melted butter.

BLUEBERRY PUDDING CAKE

Mrs. Kenneth Curtis
First Lady of Maine

2 c. berries - Put in bottom of ungreased 8x8 in. sq. cake tin, and dribble juice of 1/2 of a lemon over berries and shake 1/2 tsp. cinnamon over the above. Cream 3 T. butter or Crisco with 3/4 c. sugar. Add 1/2 c. milk. Mix 1 c. flour, 1 tsp. baking powder, 1/4 tsp. salt - all sifted together and put over berries in pan. Then mix 1 c. sugar and 1 T. cornstarch, dash of salt and pour over above batter. Then pour 1 c. boiling water over everything. Bake at 375° about 1 hr. Top with ice cream or whipped cream after cutting into squares to serve. (1 pkg. frozen, drained berries may be used if desired).

BAKED CHICKEN BREAST

Mrs. Kenneth Curtis
First Lady of Maine

Shape chicken breasts into cutlet shape. Sprinkle with salt and pepper, dip in light cream, roll in flour, place in baking pan. Cover with melted margarine or butter. Bake at 400° for 15 min., 350° until tender, be careful not to let them dry. Baste occasionally with 1/2 c. concentrated orange juice, 1/2 c. melted butter (may need more butter).

FRESH APPLE AND PEACH SAUCE OR COMPOTE

Mrs. Marvin Mandel
First Lady of Maryland

10 large green cooking apples	1 bottle black cherry diet soda
10 large peaches	Sucaryl liquid sweetener

Peel and slice apples (large slices). Peel and slice peaches (large slices). Add bottle of black cherry diet soda. Bring to boil and cook on medium heat about 10 min. When cool, sweeten with Sucaryl sweetener to taste.

SWEET NOODLE KUGEL

Mrs. Marvin Mandel
First Lady of Maryland

1 lb. pkg. medium noodles	1/4 c. orange juice
1/4 lb. butter <u>or</u> margarine (melted in baking pan)	6 eggs (beaten in blender with 1 c. sour cream)
1 jar pineapple preserves	1/2 pkg. white raisins
1 jar orange marmalade	

Cook noodles in salt water until tender. Drain and rinse

Continued Next Page.

SWEET NOODLE KUGEL (Continued).

with cold water. Mix all ingredients well, including melted butter or margarine. Pour in well greased baking pan and bake at 375° until well browned, about 1 hr. Sprinkle top with cinnamon and sugar when taken from oven.

IMPERIAL SALMON

Mrs. Marvin Mandel
First Lady of Maryland

- | | |
|------------------------|--|
| 1 large can red salmon | 1/2 tsp. salt |
| 1/2 c. bread crumbs | 1/2 tsp. pepper |
| 2 T. parsley (chopped) | 1/4 c. milk |
| 1/2 c. onion (chopped) | 2 T. butter <u>or</u> margarine (melted) |
| 1 tsp. dry mustard | 2 eggs (separated) |

Drain and flake salmon, combine first 7 ingredients. Add milk, butter and egg yolks (well beaten) and stir into salmon. Beat egg whites stiff and fold into salmon. Grease baking pan or casserole and bake at 350° for 30 min.

CRANBERRY RELISH MOLD

Jessie (Mrs. Francis) Sargent
First Lady of Massachusetts

- | | |
|---------------------------|---------------------|
| 2 boxes whole cranberries | 2 c. sugar |
| (4 c. cranberries) | 2 boxes lemon Jello |
| 2 oranges | |

Grind cranberries and oranges in large bowl. (Rind and all) in meat grinder - very juicy - drain little bit off. Add sugar and let stand. Add 2 c. boiling water and 1 c. cold water to lemon Jello. Cool until thickens. Stir in the cranberry and orange mixture. Pour into large Pyrex shallow baking pan and chill. Cut in squares and serve on crisp lettuce - then add drop of mayonnaise.

MING DYNASTY CASSEROLE

Helen (Mrs. William G.) Milliken
First Lady of Michigan

- | | |
|-----------------------------------|--------------------------------------|
| 1 can Chinese chestnuts (sliced) | Dash pepper |
| 1 can Chow Mein noodles | 1 1/2 c. cooked chicken (canned |
| 1 can cream of mushroom soup | or freshly stewed) <u>or</u> 1 large |
| diluted with 1 can milk <u>or</u> | size can tuna |
| cream | 1/4 lb. cashew nuts (cut up, 1 c.) |
| 1 c. celery (diced) | 1/4 c. onion (minced) |

Set aside 1/2 c. noodles. Combine remaining ingredients. Top with reserved noodles. Bake at 350° for 45 min.

CASSEROLE

Mary (Mrs. Wendell R.) Anderson
First Lady of Minnesota

3/4 lb. veal cubes	1 can cream of mushroom soup
3/4 lb. pork cubes	1 can mushroom buttons
1 small green pepper (chopped)	1 can cream of chicken soup
5 stalks celery (chopped)	1 c. uncooked macaroni shells
1 onion (chopped)	

Brown meat, add pepper, celery and onion and brown lightly. Cook and drain macaroni. Mix all ingredients together, salt and pepper to taste. Bake at 325° covered for 1 hr., then remove cover and continue baking another 1/2 hr.

BLUEBERRY DELIGHT

Mary (Mrs. Wendell R.) Anderson
First Lady of Minnesota

12 graham crackers	1/2 c. sugar
1/2 c. butter (melted)	

Blend and press into baking pan.

1/2 c. sugar	1 (8 oz.) pkg. cream cheese
1/2 tsp. vanilla	at room temperature

Beat well and pour over crust. Bake at 375° for 15 min. Pour 1 can blueberry pie filling on top.

DENVER SANDWICH

Mary (Mrs. Wendell R.) Anderson
First Lady of Minnesota

1/4 c. onion (minced)	4 eggs
1/4 c. green pepper (minced)	1/4 c. cream
or olives (chopped)	1/2 c. cooked bacon (minced)
1 T. butter	Salt and pepper

Sauté onion and pepper slowly in butter till light brown. Stir bacon and seasoning into eggs. Pour into skillet. Cook, covered, on low heat until brown and set. Turn and cook through. Serve on buns or between buttered slices of bread or toast. Serves 4.

NORWEGIAN MEAT BALLS AND GRAVY

Mary (Mrs. Wendell R.) Anderson
First Lady of Minnesota

2 lbs. hamburger	1 tsp. salt
2 eggs (slightly beaten)	1/4 tsp. pepper
3/4 c. flour	1 tsp. nutmeg
1 c. milk	

Continued Next Page.

NORWEGIAN MEAT BALLS AND GRAVY (Continued).

Mix together and form balls 1 1/4 in. in diameter. In a skillet with 1/4 c. cooking oil, brown well on all sides and put aside. Sauté 1 c. chopped onions in same skillet as meat balls were browned in. Combine onions with 2 cans consomme and 2 cans of water. Bring to a boil and add meat balls. Simmer for 20 min. Remove meat balls from broth. To make gravy: strain broth and thicken with 1 c. milk and 1/4 c. flour. Season with 2 T. "57" sauce. Pour gravy over meat balls. Serves 8.

CHEESE WIGGLE

Mrs. John Bell Williams
First Lady of Mississippi

3 T. butter	1/2 tsp. Worcestershire sauce
2 T. flour	1/8 tsp. salt
2 c. milk	Sprinkle pepper
1/2 tsp. chili powder	1 lb. sharp Cheddar cheese (grated)

Melt butter in heavy pan; add flour, mix well and cook over slow heat for 3 min. Do not brown. Remove from heat and add milk slowly, stirring constantly to keep from lumping. Return to low heat and cook until mixture thickens (about 15 min.). Add chili powder, Worcestershire, salt, a sprinkle of black pepper and cheese. Continue cooking until cheese is melted and piping hot. Serve on crackers. Serves 6-8.

HOPPING JOHN (1868 Original Recipe)

Mrs. John Bell Williams
First Lady of Mississippi

1 lb. blackeyed peas	2 T. bacon fat <u>or</u> lard
3 pts. cold water	2 medium onions (chopped)
1/2 lb. salt pork (sliced)	1 c. uncooked long grain rice
<u>or</u> bacon	1 1/2 c. boiling water
1 tsp. Tabasco sauce	
1/2 tsp. salt	

Cover peas with 3 pts. cold water in large kettle. Soak overnight. Add salt pork, Tabasco sauce and salt. Cover and cook over low heat about 30 min. Meanwhile, cook onions in bacon fat until yellow and add to peas with rice and boiling water. Cook until rice is tender and water is absorbed, about 20-25 min., stirring occasionally. This yields about 8 c. or 7-8 servings.

JOHN'S BARBECUED RIBS

Mrs. John Bell Williams
First Lady of Mississippi

10 lbs. pork ribs	1/3 c. Tabasco
3/4 c. Worcestershire sauce	Salt and pepper (to taste)
1 3/4 c. tomato catsup	1 whole lemon (cut in 4 pieces)

Simmer ribs in salted water until tender--about 45 min. Remove from water and place on rack in baking pan. Combine remaining ingredients and simmer together until well heated. Cook ribs in 350° oven about 1 hr. or until brown --turning occasionally and basting often and generously with the sauce. Serves 15-20.

OYSTER CASSEROLE

Mrs. John Bell Williams
First Lady of Mississippi

1 pt. oysters (drained)	Salt and pepper (to taste)
Crackers	Juice from oysters combined with
Butter	Half and Half (to make 1 1/2 c. liquid)

Grease casserole with butter. Line with layer of cracker crumbs between 1/4 and 1/2 in. deep, then a layer of oysters. Dot with butter, and use salt and pepper to taste. Repeat layers. Pour juice and Half and Half over layered oysters and crackers and bake 10-15 min. in 400° oven.

CHILI CON CARNE

(The Governor's favorite)

Mrs. John Bell Williams
First Lady of Mississippi

5 lbs. lean beef (coarse grind once)	1 T. cumin seed
1 lb. suet (coarse grind once)	1 T. paprika
3 oz. chili powder	1 T. oregano
1 T. garlic powder	1/2 tsp. cayene
1 1/2 T. salt	2 onions (medium size, chopped)
	1 1/2 qts. water

Braise meat and onions (no grease added) in heavy pan or skillet until meat is white and separates. Add seasonings, then water. As soon as water comes to a boil, add suet. Reduce heat to low simmer, cover pan and cook 1 1/2-2 hrs. An additional pt. of water may be added. Serves 8-10.

HEATH BAR PIE

Betty C. (Mrs. Warren E.) Hearnese
First Lady of Missouri

20 Ritz crackers
3 egg whites
1 tsp. vanilla
1/2 c. pecans (chopped)

1/2 gal. vanilla ice cream
3 Heath bars
1 c. sugar

Crush crackers fine and add pecans. Beat egg whites stiff, yet moist; add sugar and vanilla; fold in crackers and pecans. Pour mixture into greased Pyrex pie plate (mound up sides). Bake at 300° for 25-30 min. Let cool. Put vanilla ice cream in crust, crumble Heath bars over top. Take out of freezer a short time before serving.

WHITE CHOCOLATE CAKE

Mrs. Forrest H. Anderson
First Lady of Montana

1/4 lb. white baking chocolate
(almond bark)
1/2 c. boiling water
2 c. sugar
1 tsp. baking powder
1 c. margarine

4 eggs (separated)
1 tsp. vanilla
1 c. buttermilk
2 1/2 c. cake flour
1/2 c. pecans
1/2 c. coconut

Melt chocolate in boiling water, let cool. Cream sugar and margarine until fluffy. Add egg yolks one at a time, beating after each. Combine with chocolate mixture and vanilla. Alternate buttermilk with flour and baking powder, beating after each into batter. Add pecans and coconut. Fold in beaten egg whites. Bake in 3 (9 in.) layer pans in 350° oven 30-35 min. White frosting.

SAUERKRAUT CAKE

Mrs. Forrest H. Anderson
First Lady of Montana

2/3 c. margarine
3 eggs
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
2 1/2 c. cake flour

1 1/2 c. sugar
3 sq. chocolate (melt in 1/2 c. water)
1 c. water
2/3 c. sauerkraut (drained, rinsed and chopped)

Cream butter and sugar. Beat in eggs and vanilla. Sift dry ingredients, add alternately with water to egg mixture. Stir in rinsed sauerkraut. Turn into greased and floured pan. Bake at 350° for 30 min.

CHOCOLATE PIE

Mrs. Forrest H. Anderson
First Lady of Montana

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|----------------------|-----------------------------|
| 1 1/2 c. sugar | 3 egg yolks (beaten) |
| 3 T. flour (heaping) | 2 sq. unsweetened chocolate |
| 1/3 tsp. salt | 1 1/2 c. boiling water |

Mix sugar, flour, salt. Add boiling water. Stir until dissolved; add egg yolks and chocolate. Cook till thick. Cool. Use egg whites for meringue. Beat until stiff. Add pinch salt. Add 6 T. sugar gradually. Bake at 350° for 10-12 min.

CARROT CAKE

Mrs. Forrest H. Anderson
First Lady of Montana

- | | |
|-----------------------|--------------------|
| 4 eggs | 2 c. flour |
| 2 c. sugar | 1 tsp. salt |
| 1 1/2 c. salad oil | 3 tsp. cinnamon |
| 3 c. carrots (grated) | 2 tsp. baking soda |

Mix together eggs, sugar, oil and carrots. Add dry ingredients which have been sifted together. Bake at 325° for 45 min.

ICING:

- | | |
|-----------------------------|-----------------------|
| 1 stick margarine | 1 pkg. powdered sugar |
| 1 (8 oz.) pkg. cream cheese | |
| Add 1 c. nuts (chopped). | |

AUNT VLASTA'S BANANA CAKE

Mrs. J. J. Exon
First Lady of Nebraska

- | | |
|----------------|-----------------------|
| 1 1/2 c. sugar | 1 3/4 c. flour |
| 1/3 c. butter | 1 tsp. soda |
| 2 eggs | 1 c. bananas (mashed) |
| 4 T. sour milk | 1 tsp. vanilla |

Cream butter and sugar. Add well beaten eggs and sour milk. To this add flour and soda sifted together. Then add the cup of bananas and vanilla. Bake in long shallow pan at 350°. Leave the cake in the pan and cover top with this icing.

ICING:

- | | |
|----------------------|------------------------|
| 1/2 c. sour cream | 1 tsp. butter |
| 1 1/2 c. brown sugar | 1/2 c. English walnuts |

Cook to the softball stage. Beat and add nutmeats. Spread before it turns firm. No other icing blends with the cake so well as this one given.

CAMPAIGN STEW

Mrs. J. J. Exon
First Lady of Nebraska

- | | |
|------------------|---------------------------|
| 1 1/2 lb. beef | 1 large can tomatoes |
| 5 potatoes (cut) | 1 tsp. salt |
| 5 carrots (cut) | Pepper |
| Onions | 1/2 c. water |
| 3 T. tapioca | 3 T. Worcestershire sauce |

Cook in covered pan for 5 hrs. at 275°. This recipe was particularly good to use in the days of campaigning as you could mix the ingredients and then set your oven timer and come home to a house filled with delectable odors. Very good for busy mothers.

GOOSEBERRY SALAD

Mrs. J. J. Exon
First Lady of Nebraska

- | | |
|----------------------------|-------------------------|
| 1 pkg. lime Jello | 2/3 c. sugar |
| 1 pkg. lemon Jello | 1/2 c. pecans (chopped) |
| 3 c. boiling water | 1 c. cheese (grated) |
| 1 (No. 2) can gooseberries | 1 c. celery (minced) |

Dissolve lime and lemon gelatin in boiling water. Add gooseberries to sugar; heat to boiling. Cool. Combine gelatins and gooseberries, add pecans, cheese and celery. Cool until firm. Serves 16.

RUNZA

Mrs. J. J. Exon
First Lady of Nebraska

- 1 pkg. hot roll mix

Mix according to instructions. After dough has doubled in size, roll into a rectangle until dough is about 1/4 in. thick. With a knife divide dough into 8 smaller rectangles.

FILLING:

- | | |
|------------------------------|-----------------|
| 1 1/2 lb. hamburger | 1 1/2 tsp. salt |
| Small head cabbage (chopped) | Pepper |
| Small onion (chopped) | |

Brown meat slowly in a heavy skillet, adding cabbage and onion before meat is entirely cooked. Simmer slowly for 15 min. with cover. Pick up small rectangle of dough (approximately 5x6 in.) and spoon generous quantity of meat filling in center. With right hand gather up the 4 corners of the dough and flip over onto cooky sheet. Let set for 15 min. and then bake at 450° for 15 min.

WINE CAKE

Carolyn (Mrs. Mike) O'Callaghan
First Lady of Nevada

1 yellow cake mix	1 tsp. nutmeg
1 pkg. vanilla instant pudding	3/4 c. oil
4 eggs	3/4 c. cream sherry

Mix ingredients together for 5 min. Pour into a greased and floured angel food cake pan (removable center type). Bake at 350° for 50 min. When cooled, turn cake out of pan. May be topped with whipped cream and any type of canned fruit which has been creamed in a blender to make a sauce when served. This cake is also good for picnics, as it does not require icing and may be wrapped in foil.

IRISH COFFEE O'CALLAGHAN STYLE

Carolyn (Mrs. Mike) O'Callaghan
First Lady of Nevada

Freshly ground coffee (fairly strong)
1 jigger Irish whiskey per cup of coffee

Top each serving with sweet whipped cream and grated chocolate, if desired. Serve in heavy pre-warmed mugs.

NEW HAMPSHIRE MAPLE CHARLOTTE

Dorothy (Mrs. Walter) Peterson
First Lady of New Hampshire

1 lb. plain gelatin dissolved in 1/4 c. cold water	3 eggs (separated)
2 c. milk	Dash salt
	1 c. New Hampshire maple syrup

Put milk in double boiler. Sprinkle dissolved gelatin over milk and heat to scalding, stirring until gelatin dissolves entirely. Beat egg yolks with salt. Stir in half the milk slowly. Return to double boiler and cook over hot (not boiling) water until mixture coats spoon. Take from stove. Stir in maple syrup and stir until it starts to thicken. Beat egg whites stiff. Beat maple mixture and beat egg whites into it. Chill in mold until firm. Serve with whipped cream.

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

CRABMEAT AND SHRIMP CASSEROLE

Mrs. William T. Cahill
First Lady of New Jersey

- | | |
|--|-----------------------------|
| 1 medium sized onion (chopped) | 1/2 tsp. salt |
| 1 medium sized green pepper
(chopped) | 1/8 tsp. pepper |
| 1 c. celery (chopped) | 1 tsp. Worcestershire sauce |
| 1 can crabmeat (flaked,
6 1/2 oz.) | 1 c. mayonnaise |
| 1 can (5 3/4 oz.) cleaned shrimp | 1 c. buttered crumbs |

Combine all ingredients, except crumbs. Place in individual sea shells or casserole dish. Sprinkle with crumbs. Bake in moderate oven (350°) for 30 min. Serves 8.

CHILE PARA ENCHILADAS
(Enchilada Sauce)

Mrs. Bruce King
First Lady of New Mexico

- | | |
|--|-------------------|
| 2 T. shortening | 6 T. chile powder |
| 1 T. flour | 2 c. water |
| 1 small can tomato sauce
(optional) | Salt (to taste) |

Melt shortening, add flour and brown slightly, add chile powder and blend, quickly adding tomato sauce and water. Salt to taste. Cook for 10 min. stirring constantly to prevent lumps. This recipe makes enough for 6 double Enchiladas made with 2 tortillas each.

ENCHILADAS

Mrs. Bruce King
First Lady of New Mexico

- | | |
|---|---|
| 12 corn tortillas (available
at grocers) | Enough shortening for frying
tortillas |
| 2 c. Longhorn (grated) <u>or</u>
Jack cheese | 6 T. onions (chopped) |

Fry tortillas in about 1/4 in. deep hot shortening - do not allow to get crisp. After tortillas have been fried and drained place in plate to be served, one at a time and sprinkle with grated cheese and onion, cover with chille sauce, repeat procedure with cheese, onions and chile. Use 2 tortillas per serving. For home style enchiladas top with fried egg. Serves 6.

EXECUTIVE MANSION BUTTER COOKIES

Mrs. Nelson A. Rockefeller
First Lady of New York

- | | |
|---|------------------------|
| 1 lb. New York State butter | 1 tsp. cinnamon |
| 1 c. light brown sugar | 2 T. vanilla |
| 1 c. white sugar | 5 c. flour |
| 6 egg yolks <u>plus</u> 1 more
for glaze | 1 c. walnuts (chopped) |

Cream butter and sugar together until fluffy. Add 6 egg yolks one at a time, beating after each addition. Add vanilla, then the flour which has been sifted with the cinnamon. Mix well and add the chopped walnuts and mix. Form batter into rolls about 1 1/2 in. in diameter and place in refrigerator. When thoroughly chilled, remove, cut in slices and place on cookie sheet. Brush each slice with the beaten yolk of egg for glaze. Bake in preheated 350° oven for about 15 min., or until very lightly browned. This makes enough batter for about 350 tea size cookies. If desired, some of the rolls can be frozen, for slicing and baking as desired.

COCONUT CAKE

Jessie Rae Scott
First Lady of North Carolina

(Favorite Recipe of Governor Robert W. Scott)

- | | |
|---------------------|----------------------|
| 1 c. butter (scant) | 3 tsp. baking powder |
| 2 c. sugar | 1 c. sweet milk |
| 3 c. flour | 1 tsp. vanilla |
| 4 eggs | |

Cream butter and sugar; thoroughly beat eggs and add to creamed mixture. Sift flour and baking powder together 3 times. Add alternately with milk to first mixture, small amount at a time. Add flavoring. Bake in 3 greased 9 in. layer pans in 375° oven for 25-30 min.

COCONUT FILLING:

- | | |
|-----------------|------------------------------|
| 1 c. sugar | White of 1 egg |
| 1/2 c. butter | 1 T. flour |
| 2 c. sweet milk | 1 (14 oz.) can flake coconut |

Cook until thick. Stir while cooking. Add coconut while warm. Reserve enough coconut to put on top of cake after putting the filling on top.

CORN BREAD

Mrs. William L. Guy
First Lady of North Dakota

Cream $\frac{2}{3}$ c. shortening and 1 c. sugar, add 1 tsp. salt. Add 4 eggs one at a time, beating well after each addition. Add 1 tsp. vanilla. Add alternately 2 c. sour milk and a sifted mixture containing 3 c. corn meal, 1 c. white flour, 2 tsp. soda. Bake in a loaf pan at 375° for about 45 min. or until it tests "done" with a tooth pick.

SALMON LOAF

Mrs. William L. Guy
First Lady of North Dakota

1 egg, 2 c. salmon, 1 c. grated cheese (Velveeta), 1 c. soft bread crumbs, 1 T. grated onion, 1 T. melted butter, $\frac{1}{2}$ tsp. salt, $\frac{1}{8}$ tsp. pepper. Use salmon liquid. Beat egg in bowl. Add salmon which has been cleaned and broken into large chunks no smaller than a whole walnut. (I remove bones, skin, and dark pieces of salmon). Add the rest of the ingredients and mix with your hands, being careful not to break up the salmon pieces. Bake covered in a buttered casserole at 350° . In order to keep from getting crusty, I place the casserole in a pan of water while it is baking. Serves 6. Our menu usually includes baked potato, green beans, cabbage salad, salmon loaf and corn bread.

DEVILS FOOD CAKE

Mrs. William L. Guy
First Lady of North Dakota

$\frac{1}{2}$ c. butter creamed well with $1\frac{1}{2}$ c. white sugar. Add 2 sq. melted chocolate. Add beaten yolks of 3 eggs. Sift together 4 times; 2 c. cake flour, 1 tsp. soda and a pinch of salt. Add to first mixture alternately with 1 c. sweet milk. Begin and end this process with addition of flour. Fold in beaten egg whites last, and 1 tsp. vanilla. This can be baked either as a layer or loaf cake. Bake at 350° for loaf, 375° for layer.

FROSTING

Mrs. William L. Guy
First Lady of North Dakota

2 c. white sugar	2 sq. chocolate
8 T. butter	1 tsp. vanilla
8 T. milk	

Mix together all ingredients except vanilla. Put on a low burner. Allow to melt slowly. Stir often. This will help pre-

Continued Next Page.

FROSTING (Continued).

vent grainy frosting. Do not stir after it starts to boil. Boil hard for 2 min. Cool. Add vanilla. Beat until it reaches desired consistency. If it threatens to get too stiff, add a little cream.

BROWNIES

Mrs. J. J. Gilligan
First Lady of Ohio

1 1/2 c. butter	1 1/2 c. flour
1/2 lb. unsweetened chocolate	3 tsp. vanilla
6 eggs	1 c. pecans (chopped)
3 c. sugar	

Melt chocolate with butter. Beat eggs and add sugar. Add melted chocolate, flour, vanilla and nuts. Bake at 350° for 25 min.

RATSCHULTE HOT SLAW

Mrs. J. J. Gilligan
First Lady of Ohio

1/2 c. sugar
1/2 c. vinegar

Boil to syrup. To 1 head cabbage add 1/2 c. syrup and 1/2 c. ham fat. Toss and serve with salt and pepper to taste.

SHRIMP A LA JACQUE

Mrs. David Hall
First Lady of Oklahoma

1 lb. cooked shrimp	Garlic butter
White sauce (thick)	1 pkg. Gouda cheese
3 egg yolks	6 shell shaped servers
1 jigger white wine	

Place shrimp in shells. Make white sauce, add egg yolks - stirring quickly. Add wine, stir - and pour over shrimp. Add generous pat of garlic butter. Top with grated cheese. Brown under broiler, serve piping hot. Serves 6.

In most households, mother is the softer voice, but father is the softer touch.

CURRIED SPAGHETTI

Mrs. David Hall
First Lady of Oklahoma

- | | |
|-------------------------------|-------------------------------------|
| 3 cans cream of chicken soup | 1 (6 oz.) can mushrooms (chopped) |
| 2 cans cream of mushroom soup | and liquid |
| 1 c. milk | 1 T. onion (scraped) |
| 1/2 c. water | 1/2 tsp. thyme |
| 1 lb. vermicelli | 1/4 tsp. basil |
| 1/4 c. warm water | 1/4 tsp. oregano |
| 2 tsp. curry powder | 2 c. solid pack tuna (water packed) |

Place first 4 ingredients in a saucepan, stir to blend.

Simmer 10 min., stirring. Cook vermicelli in 6 qts. boiling water, salted, until barely tender. Combine warm water and curry powder, add to hot soup with mushrooms, onion, thyme, basil and oregano.

Simmer 10 min., stirring. Add tuna and heat. Place vermicelli in a 3 1/2 qt. casserole. Pour soup over it and toss lightly.

Serves 16-20.

CHEESE SOUFFLE WITH BROCCOLI SAUCE

Mrs. Tom McCall
First Lady of Oregon

- | | |
|--|--------------------------|
| 6 T. butter | 6 egg yolks |
| 1/3 c. flour | 6 egg whites |
| 2 c. milk | 1/2 tsp. cream of tartar |
| 12 oz. sharp processed
American cheese (grated) | |

In medium saucepan, melt butter, blend in flour. Add milk all at once and cook until thickened. Add cheese, stirring till melted, remove from heat. Beat egg yolks until thick. Slowly add cheese mixture to yolks, stirring constantly. Cool slightly. Beat egg whites and cream of tartar to stiff peaks. Gradually pour yolk mixture over whites. Fold together well. Pour into 8 individual molds (1 c.) Cover tightly with freezer wrap or foil and freeze until needed. To serve, set dishes in shallow pan filled with hot water to depth of 1/2 in. Bake in 300° oven for 1 hr. and 15 min. or till knife inserted just off center comes out clean.

BROCCOLI SAUCE:

- | | |
|-------------------------|---------------------------------|
| 1/4 c. onion | 1/2 c. boiling water |
| 2 T. butter | 1 c. milk |
| 2 T. flour | 1 (10 oz.) pkg. frozen broccoli |
| 1 chicken bouillon cube | (cooked and drained) |

Continued Next Page.

CHEESE SOUFFLE WITH BROCCOLI SAUCE (Continued).

In saucepan, cook onion in melted butter till tender. Blend in flour. Dissolve bouillon in boiling water. Add to saucepan with 1 c. milk. Cook until thickened. Stir in broccoli.

QUICK SWEDISH MEAT BALLS

Mrs. Milton J. Shapp
First Lady of Pennsylvania

Ground chopped beef in quantities to suit size of your group. Add bread crumbs and seasoning to taste. Roll very lightly into tiny meat balls and sauté, preferably in their own fat, at least to start. At the same time, open a can of cranberry sauce (either jellied or whole) add a can or jar of ready made spaghetti sauce (your favorite brand). Blend together well, add meat balls, simmer, and serve on a bed of instant rice.

PECAN COOKIES

Mrs. Milton J. Shapp
First Lady of Pennsylvania

1 c. butter	2 c. flour (sifted)
1/2 c. sugar	1/4 tsp. salt
2 tsp. vanilla	2 c. pecans (finely chopped)

Cream butter, sugar and vanilla until fluffy. Sift flour and salt and add to creamed mixture, blending thoroughly. Stir in pecans and chill overnight. Shape into 1 in. balls and bake on ungreased cookie sheet for 30 min. in preheated 300° oven. Cool slightly and roll in confectioners' sugar.

SOUR CREAM FUDGE CAKE

Mrs. Frank Light
First Lady of Rhode Island

2 c. cake flour (sifted)	3 sq. chocolate (melted)
1 1/2 c. sugar	2 eggs
1 tsp. soda	1 tsp. vanilla
1/3 c. shortening	1 tsp. salt
1 c. sour cream	1/4 c. hot water

Preheat oven to a moderate 350°. Grease the bottom of a 13x9x1 1/2 in. pan, line with paper and grease the paper. Sift together flour, sugar, soda, and salt. Add shortening and sour cream and beat for 2 min. Add chocolate, eggs, vanilla and hot water. Beat for 2 min. Turn into prepared pan and bake for about 35 min., or until done. Cool 5 min., turn on rack, remove paper and cool. Frost as desired. It can also be made into 2 (9 in.) layers.

CHERRY JELLO SALAD

Mrs. John West
First Lady of South Carolina

- | | |
|-----------------------------------|-----------------------|
| 2 (3 oz.) pkg. cherry Jello | 1 c. dairy sour cream |
| 3 bananas (sliced) | 1/2 c. nuts (chopped) |
| 2 c. Kraft miniature marshmallows | |

Prepare cherry Jello as directed on the pkg.; chill until almost firm. Fold in bananas; pour into 8 in. sq. pan. Chill until firm. Combine marshmallows and sour cream; spread on Jello. Top with nuts. Chill. Serves 6.

SHRIMP ASPIC

Mrs. John West
First Lady of South Carolina

- | | |
|----------------------------------|------------------------|
| 2 c. South Carolina Creek shrimp | 1 c. celery (cut fine) |
| 2 cans cream of tomato soup | 1 c. green pepper |
| 1 can water | 1 c. nuts (chopped) |
| 2 (3 oz.) pkg. cream cheese | 1 small onion (minced) |
| 2 pkg. gelatin | |

Boil, clean and devein shrimp. Boil soup and water. Soak gelatin in cold water. When soup boils, stir in cream cheese until all is melted. Add gelatin, shrimp and vegetables. Serve as salad. Serves 8-10.

DATE-NUT ICE CREAM PIE

Mrs. John West
First Lady of South Carolina

- | | |
|--|------------------------------------|
| 1 1/2 c. vanilla wafer crumbs (38) | 1/2 c. water |
| 6 T. butter <u>or</u> margarine (melted) | 1/2 c. pecans (chopped) |
| 1 c. dates (snipped) | 1 T. lemon juice |
| 1/2 c. sugar | 1 qt. vanilla ice cream (softened) |

To make crust, combine vanilla wafer crumbs and butter; press into 9 in. pie pan; chill. In saucepan, combine dates, sugar and water. Heat to boiling; simmer 5 min. Add pecans and lemon juice to hot date mixture; chill. Spread half of date mixture in crust; cover with half the ice cream. Return to freezer to freeze ice cream. Repeat with remaining date filling and ice cream; freeze. Remove from freezer 5 min. before serving.

BREAD PUDDING
(Dick's Favorite)

Mrs. Richard S. Kneip
First Lady of South Dakota

Break up bread in cake pan and let dry. Mix; 3 eggs, 1 1/2 c. sugar, 2 tsp. vanilla, cinnamon and milk. Pour over bread and smash down. Use enough milk to cover bread well. Sprinkle cinnamon on top. Stir after 20 min. once or twice. Bake at 350° for 1 hr.

MEAT BALLS

Mrs. Richard S. Kneip
First Lady of South Dakota

1 1/2 lbs. ground beef	1/2 c. Parmesan cheese
2 eggs	Garlic salt
1 tsp. salt	1 3/4 c. bread crumbs
1/2 tsp. pepper	

Mix together and roll in small balls and brown. Use in any favorite sauce. For spaghetti, hors d'oeuvres, etc.

SEAFOOD CASSEROLE

Mrs. Richard S. Kneip
First Lady of South Dakota

1 can (5-7 oz.) crabmeat	1 c. mushrooms
2 (4 1/2 oz.) cans shrimp	4 hard cooked eggs (sliced)
1 pt. mayonnaise	1 c. almonds
2 c. celery (diced)	1 can water chestnuts
1 green pepper (finely cut)	Paprika (to taste)
3 tsp. onion (chopped)	Salt (to taste)

Combine all ingredients in large bowl. Spoon into buttered 2 qt. casserole. Sprinkle with potato chips. Bake 30 min. at 325°.

GOVERNOR'S SUMMERTIME FAVORITE

Mrs. Winfield Dunn
First Lady of Tennessee

Juice of 3 oranges	1 c. sugar
3 bananas	2 c. water
Juice of 3 lemons	

Mash bananas, add juice of oranges and lemons. Make a syrup of the sugar and water. Cool and mix with the fruit mixture and freeze till mushy. Can be topped with toasted coconut. Serves 8.

SPINACH MADELEINE

Mrs. Winfield Dunn
First Lady of Tennessee

2 pkgs. frozen spinach (chopped)	3/4 tsp. celery salt
4 T. butter	3/4 tsp. garlic salt
2 T. flour	1/2 tsp. salt
2 T. onion (chopped)	6 oz. roll of Jalapenos Cheese
1/2 c. evaporated milk	1 tsp. Worcestershire sauce
1/2 c. vegetable liquor	Red pepper (to taste)
1/2 tsp. pepper	

Cook spinach; drain and save liquid. Melt butter over low heat, add flour, stirring till blended, but not brown. Add onion and cook until soft, but not brown. Add liquid slowly, stirring constantly to avoid lumps. Cook until smooth and thick; continue stirring. Add seasoning and cheese which has been cut into small pieces. Stir until melted. Combine with cooked spinach. This may be served immediately or put into a casserole and topped with buttered bread crumbs. The flavor is improved if the latter is done and kept in refrigerator overnight. Also may be frozen. Warm for 30 min. at 350°. Serves 5-6.

TEXAS HASH

Ima (Mrs. Preston) Smith
First Lady of Texas

2 onions (medium)	1 c. uncooked spaghetti
1 c. celery (chopped)	1 tsp. chili powder
3 T. cooking oil	2 tsp. salt
1 lb. ground steak	1/2 tsp. pepper
2 c. tomatoes <u>or</u> tomato juice	

Cook onions and celery in oil until yellow. Add meat and cook until redness leaves. Add tomatoes, spaghetti and seasoning. Mix. Put into large oiled casserole. Cover and bake at 350° for 45 min. Serves 8.

DATE PUDDING

Ima (Mrs. Preston) Smith
First Lady of Texas

Liquid:

1 1/2 c. brown sugar	2 T. butter
2 c. hot water	

Simmer together.

Continued Next Page.

DATE PUDDING (Continued).Batter:

1 c. sugar	1 c. flour
2 tsp. baking powder	1 c. milk
1 c. dates (chopped)	1 tsp. vanilla
1 c. nuts (chopped)	1/2 tsp. salt

Mix batter ingredients together. Pour liquid in deep pan. Pour batter over pan evenly. Do not stir. Cook 20 min. at 450°. Serve with blob of whipped cream with cherry to decorate.

CRANBERRY SALAD

Ima (Mrs. Preston) Smith
First Lady of Texas

1 pkg. cherry Jello	1 c. cranberries (chopped)
1 c. sugar	1 whole orange (quartered and chopped, peeling and all)
1 1/2 c. hot water	
1/2 c. pecans	
1 small can crushed pineapple (drained)	
Mix and congeal.	

MRS. CAL RAMPTON'S VANILLA WAFER DESSERT

Mrs. Calvin L. Rampton
First Lady of Utah

2 c. powdered sugar	2 eggs
1/2 c. butter	1/2 lb. vanilla wafers (crushed)
1 tsp. almond extract	

Cream powdered sugar, butter and extract together thoroughly. Add eggs, one at a time. Spread half of vanilla wafer crumbs over bottom of casserole or baking dish. Spread first mixture over crumbs. Sprinkle remaining crumbs over top. Store in refrigerator overnight. Serves 10-12.

CLASSIC CHICKEN DIVAN

Marjorie Davis
First Lady of Vermont

2 bunches fresh broccoli or 2 (10 oz.) pkg. of frozen	2 c. chicken broth
3 chicken breasts (cooked and thinly sliced) or fowl or fryers	1/2 c. heavy cream
1/4 c. butter	3 T. cooking sherry
1/4 c. flour	1/2 tsp. salt
	Parmesan cheese (shredded)

Continued Next Page.

CLASSIC CHICKEN DIVAN (Continued).

Cook broccoli in boiling salted water until tender. Drain, place spears crosswise in pan. Melt butter, blend in flour. Add broth and cook, stirring constantly until it thickens. Stir in cream, sherry, salt and dash of pepper. Pour half the sauce (1 2/3 c.) over the broccoli. Top with chicken slices. To remaining sauce, add 1/4 c. Parmesan cheese; pour over chicken and sprinkle with additional Parmesan cheese. Bake at 350° for 20 min. or until hot. Broil just until sauce is golden brown. Makes 6-8 servings.

VERMONT SOUR CREAM CAKE WITH MAPLE FROSTING

Marjorie Davis
First Lady of Vermont

2 tsp. baking powder	1 tsp. maple flavoring
1/4 tsp. salt	1 c. sour cream
1 c. sugar	2 eggs (well beaten)
1 1/2 c. flour	1/2 c. walnuts (chopped)
1/2 tsp. soda	(optional)

Sift together all dry ingredients; blend in flavoring, sour cream, eggs. Mix well. Fold in chopped nuts, bake in layer cake pans at 350° for 30 min.

MAPLE FROSTING:

1 c. maple syrup	1 c. sour cream
1 c. walnuts (chopped)	

Boil syrup 5 min.; add sour cream and boil until soft ball forms in water. Stir in nuts. Spread on cool cake.

LUCILLE'S SALLY LUNN

Virginia R. (Mrs. Linwood) Holton
First Lady of Virginia

1 yeast cake dissolved in 1/2 c. warm water. Add:	
1 stick butter <u>or</u> margarine	1/3 c. sugar
(melted)	3 eggs (stiffly beaten)

Sift:

4 c. flour
1 tsp. salt

Add to liquid mixture and beat well. Add 2 c. (approximately) warm milk. Beat well. Cover and let rise in bowl until double in bulk. Beat down, put in well greased tube pan and let rise to top of pan. Bake on bottom shelf at 350° for 35-40 min.

NOTE: Lucille Anderson has been cook at the Executive Mansion for nearly 30 years.

CRAB CASSEROLE

1 lb. crabmeat
1 c. white sauce
1 c. bread crumbs

WHITE SAUCE:

1/4 c. butter (melted)
1 T. flour

Add flour to butter and gradually blend in milk until smooth. Combine sauce with crabmeat and season. Put in casserole and sprinkle with bread crumbs on cheese. Bake until hot and crumbs brown and cheese melted.

Virginia R. (Mrs. Linwood) Holton
First Lady of Virginia

1 c. sharp cheese (shredded)
Salt (season to taste)
Sherry or Tabasco (season to taste)

1 c. milk (approximately)

JINKS HOLTON'S SUNDAY SUPPER SNACK

1 lb. ground beef
1 small onion (chopped)
2 T. oil
1/2 tsp. thyme
1/2 tsp. oregano (optional)
2 tsp. salt

Virginia R. (Mrs. Linwood) Holton
First Lady of Virginia

1/4 tsp. pepper
1 tsp. MSG
1/2 c. barbecue sauce
1 can biscuits (12 in a can)
Several thin slices of cheese
(I like sharp)

Heat oven to 400°. Sauté onions in oil until transparent. Add beef and brown. Add seasonings and barbecue sauce. Meanwhile, press canned biscuits into ungreased muffin tins, making 12 c. Pour beef mixture into cups. Top with sliced cheese. Bake at 400° about 10 min. or until cheese is melted. Freezable.

CREAM OF ZUCCHINI SOUP

3 c. sliced zucchini
(4 small or 1 lb.)
1/2 c. water
1 T. instant onion (minced)
1/2 tsp. Season All
1/2 tsp. parsley flakes
1 tsp. chicken stock base
2 T. butter

Nancy (Mrs. Daniel J.) Evans
First Lady of Washington

2 T. flour
1/8 tsp. white pepper
1/8 tsp. MSG
1/4 tsp. Bon Appetit
1 c. milk
1/2 c. light cream
1 tsp. chicken stock base

Combine first 6 ingredients and cook until zucchini is tender, and only a small amount of water is left. Put through a sieve or

Continued Next Page.

Nancy (Mrs. Daniel J.) Evans
First Lady of Washington

1 c. Bisquick 3 T. boiling water
1/2 cube butter

places
I have
also

1/2 pt. whipping cream (whipped) 1/2 c. powdered sugar
1 (3 oz.) pkg. cream cheese 1 large can cherry pie filling

Mrs. Arch A. Moore, Jr.
First Lady of West Virginia

1 (8 oz.) pkg. thin noodles	1 (8 oz.) pkg. cream cheese
1 lb. ground round	1/4 c. thick sour cream
1 T. butter	1/3 c. green onions (chopped)
2 (8 oz.) cans tomato sauce	1 T. green pepper (chopped)
1 c. cottage cheese	3 T. butter (melted)

APPLE WALNUT SQUARES

Mrs. Arch A. Moore, Jr.
First Lady of West Virginia

4 c. peeled apples (coarsely chopped)	2 c. flour
2 c. sugar	2 tsp. baking soda
2 eggs (slightly beaten)	2 tsp. cinnamon
1/2 c. vegetable oil	1/2 tsp. salt
	1 c. black walnut pieces

Combine apples and sugar and let stand until sugar is absorbed and moist, about 45 min. Beat eggs and vegetable oil together by hand. Sift; flour, baking soda, cinnamon and salt together. Stir in alternately with apple-sugar mixture. Stir in black walnut pieces. Bake in greased, floured 13x9x2 in. pan in 350° oven for 1 hr. Orange or lemon butter frosting is optional.

STUFFED GRAPEVINE LEAVES WITH AVGOLEMONO SAUCE Mrs. Patrick J. Lucey
(Dolmadakia me avgolemono) First Lady of Wisconsin

2 lbs. meat (chopped);	Dried mint leaves
1 lb. ground chuck,	1 c. water
1 lb. ground round	1 lb. jar grapevine leaves
3 large onions (chopped)	3 bouillon cubes
1/2 c. raw rice	1 T. butter
Salt and pepper (to taste)	

Combine meat, onions, rice, salt and pepper and dried mint. Add water and mix well. Drain brine from jar of grapevine leaves, remove leaves, and wash well with clear water to remove all traces of brine. Put heaping T. of meat and rice mixture in center of a leaf and roll leaf tightly, folding edges over and rolling toward point of leaf. Cover bottom of a greased Dutch oven or casserole with torn leaves. Arrange rolls in layers. Dissolve bouillon cubes in enough water to cover rolls, add the bouillon and dot with butter. Cover with a heavy plate to keep rolls from opening as rice puffs, cover casserole and steam over low heat for 1 hr. There should be some liquid left in the casserole for gravy. If dry when cooking time is up, add water and simmer for a few min. longer.

Avgolemono Sauce:

Beat 3 eggs until very creamy. Add juice of 2 or 3 lemons. While constantly beating eggs (preferably with an electric hand beater), with soup ladle slowly add small amounts of hot gravy in which stuffed vine leaves mixture is cooked. The trick is not to

Continued Next Page.

STUFFED GRAPEVINE LEAVES WITH AVGOLEMONO SAUCE (Continued).

curdle the sauce and slowly adding ladlefuls of the hot gravy to the egg mixture should prevent this. Add the hot mixture of egg and gravy to the main dish. Over low heat (do not bring to a boil) swish the casserole mixture around until it reaches a uniform creamy sauce consistency. Serve with glazed carrots or sweet-sour red beets. 6-8 servings.

NOTE: You may use cabbage leaves if grapevine leaves are not available, or a mixture of both. Cabbage should be fairly large, the top cubed so leaves break away from the stem when set in hot water. Trim thick stem of leaf to make it more flexible for rolling with meat-rice mixture.

LITTLE SHOES

(Papoutsakia)

Mrs. Patrick J. Lucey
First Lady of Wisconsin

6 medium eggplants

1/2 c. butter

1-2 onions (finely chopped)

1/2 lb. ground lamb or beef

Salt and pepper

1 T. parsley (chopped)

1/2 c. tomato sauce

Cheese (grated)

Parsley (chopped)

1 c. boiling water

Cut eggplant in half lengthwise. Scoop out pulp and chop. Fry the shells in a little of the butter until they begin to soften, and transfer to a baking dish. Add all but 2 T. of the butter to butter remaining in skillet, and in it sauté onions until golden. Add meat and continue to cook until meat is browned. Add eggplant pulp, salt and pepper, the 1 T. chopped parsley and tomato sauce. Mix well and simmer until most of liquid is absorbed. Cool. Add grated cheese to taste and mix well. Fill eggplant shells with the meat mixture and top each "little shoe" with additional grated cheese and chopped parsley. Dot with remaining butter. Add boiling water to pan and bake in a moderate 350° oven until eggplants are soft. Serve hot. 6 servings.

VARIATION: A cream sauce may be added to the top of the "Papoutsakia" if desired. Use half the quantity of the CREAM SAUCE recipe. Stuff eggplant and spread a little of the sauce over the stuffing. Sprinkle with grated cheese. Add only 1/2 c. boiling water to pan instead of 1 c., and the remaining butter. Cook in 350° oven until sauce is browned and eggplant is tender.

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LITTLE SHOES (Continued).CREAM SAUCE:

1/2 c. butter	1 tsp. salt
6 T. flour	Dash white pepper
1 qt. hot milk	

Melt butter in a saucepan, add flour, and stir until smooth. Remove from heat, and gradually stir in milk. Use a wooden spoon while stirring to prevent sauce from sticking to bottom of saucepan. Return to heat and cook, stirring constantly, until sauce is smooth and thickened. Reduce heat and cook a few minutes longer. Stir in salt and pepper, cover tightly, and place over hot water to keep warm. Yield: 4 c.

ROSQUETTE

Mrs. Carlos G. Camacho
First Lady of Guam

1 box cornstarch (cooking)	1 c. butter
2 c. flour	1 1/2 c. sugar
2 tsp. baking powder	3 eggs
1/2 tsp. salt	1 tsp. lemon extract
3 T. cream	

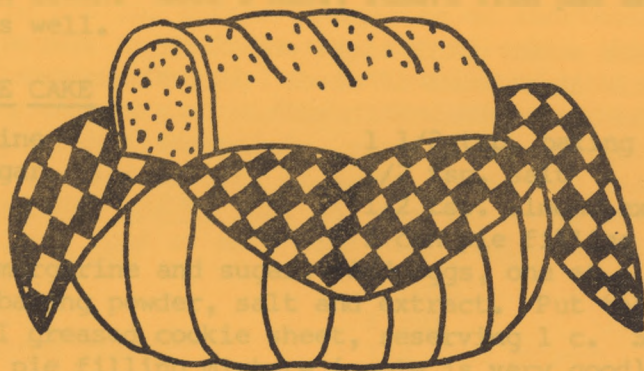
Sift starch and flour together. Add baking powder and salt. Mix well in one bowl. Cream butter or margarine and sugar until light and fluffy. Add eggs and lemon extract. Blend cream and dry mixture together. Add more cream if necessary as you knead until smooth. Roll in balls size of a walnut. Place on ungreased cookie sheet 1 in. apart and flatten with fork. Bake 15-20 min. at 350°. Makes 3-4 doz. Excellent with coffee or serve with ice cream.

SHRIMP KELAGUEN

Mrs. Carlos G. Camacho
First Lady of Guam

5 lbs. fresh <u>or</u> frozen shrimp	1/3 tsp. salt
in shell	1 medium sized bell pepper
1/2 c. fresh lemon juice <u>or</u>	(chopped)
6 medium sized lemons	1/2 lb. scallion onions (chopped)

Bring 4 qts. water to boiling temperature. Pour shrimp into boiling water for about 2-3 min. Drain and rinse in cold water immediately. Remove shells. Mash shrimp coarsely with meat tenderizer tool. Place shrimp in a bowl. Add juice, salt, bell peppers and onions. For that island taste add 1 c. freshly grated coconut, add 5 small chopped red-hot peppers. Chill shrimp before serving for about 1 hr. Serve well with tortillas or crackers.



Don't Praise
The Bread
Before it's baked.

COFFEE CAKES

ALMOND BREAKFAST CAKE

Sandra Garside

- | | |
|-----------------------------------|-----------------------------------|
| 1 1/2 c. flour | 2 eggs |
| 2 tsp. baking powder | 1 c. milk |
| 1/2 tsp. soda | 1/2 tsp. almond extract |
| 1 tsp. salt | 1 c. rolled oats (quick <u>or</u> |
| 1 1/2 c. sugar | old-fashioned, uncooked) |
| 1/2 c. butter <u>or</u> margarine | Blanched almonds (sliced) |

Sift together flour, baking powder, soda, salt and sugar into bowl. Cut in butter until mixture resembles coarse crumbs. Add eggs, milk, and almond extract; mix well. Stir in oats. Pour batter into 2 greased 8 in. round cake pans. Sprinkle with almonds (I use other nuts also). Bake in 350° oven 25 min. or until golden brown. Cool 5 min., remove from pan and serve warm. This freezes well.

APPLE COFFEE CAKE

Marian Krumm

- | | |
|----------------|--------------------------|
| 1 c. margarine | 1 1/2 tsp. baking powder |
| 1 3/4 c. sugar | 1/2 tsp. salt |
| 4 eggs | 1/2 tsp. almond extract |
| 3 c. flour | 1 can pie filling |

Cream margarine and sugar. Add eggs, one at a time and beat. Add flour, baking powder, salt and extract. Put this mixture on a large well greased cookie sheet, reserving 1 c. Spread with any desired pie filling mixture (apple is very good). Spread reserved cup of batter mixture on top of pie filling. Bake at 350° for 20-30 min., or until light brown on top.

BUTTER QUICK COFFEE CAKE

Mrs. Elbe Gehrtz

- | | |
|----------------------|--------------------|
| 2 c. flour (sifted) | 1/3 c. soft butter |
| 1 c. sugar | 1 tsp. salt |
| 3 tsp. baking powder | 1 c. milk |

Sift flour, sugar, baking powder and salt together. Add the 1/3 c. butter, eggs, milk. Beat for 2 min. with electric mixer. Pour into pan. Prepare topping and sprinkle over. Bake for 35-40 min. in a 350° oven. It takes a 9x13 pan.

Continued Next Page.

BUTTER QUICK COFFEE CAKE (Continued).

TOPPING:

2 T. soft butter	1 tsp. cinnamon
2 T. flour	1/2 c. coconut
1/2 c. brown sugar (firmly packed)	1/2 c. nuts (chopped)

CINNAMON COFFEE CAKE

Gladys Charles

3 T. butter	2 1/2 c. flour
3/4 c. sugar	1 c. milk
2 eggs (slightly beaten)	3 tsp. baking powder
1 c. raisins (optional)	1/2 tsp. salt

CRUMBLY TOPPING:

1/2 c. brown sugar (packed)	2 T. butter
1/2 T. flour	1 c. nuts (chopped) (optional)
2 tsp. cinnamon	

Cream butter and sugar until light and fluffy. Add eggs, mix thoroughly. Stir in raisins if used. Sift flour, baking powder and salt, add alternately with milk. In a separate bowl, combine remaining topping ingredients, mixing until crumbly. Line a 9x5x3 loaf pan with wax paper. Pour in half of batter, then half of topping, rest of batter and the last of the topping. Bake in 325° oven for 55 min., then turn oven to 400° for 5 min. or until top is brown.

COFFEE CAKE

Mrs. Albert J. Kopaska

1 1/2 c. sugar	2 tsp. baking powder
3/4 c. shortening	1 tsp. vanilla
1 c. milk	Pinch salt
3 egg yolks	3 egg whites
2 1/4 c. flour	

Beat egg whites until stiff, set aside. Mix remaining ingredients, then fold in egg whites. Place half of batter in loaf cake pan, add half of filling sprinkled over batter. Then second half of batter and remainder of filling sprinkled on top. Bake at 350°.

FILLING:

1 1/2 c. brown sugar	1 T. butter
2 T. flour	3/4 c. nuts (chopped)
1 tsp. cinnamon	

CRUSTY COFFEE CAKE

Mrs. Grant Phippen

2 c. flour	1/2 c. shortening
2 c. brown sugar	1 c. buttermilk
1 tsp. baking powder	1 tsp. soda
1/4 tsp. salt	1 egg
1 tsp. cinnamon	

Mix first 5 ingredients, then cut in shortening. Save 1 c. for topping. Add soda to buttermilk and mix with beaten egg. Combine with dry ingredients. Pour into flat pans. Sprinkle with remaining topping you reserved. Bake at 350° until top springs back when touched lightly with finger tip. Serve warm.

DATE NUT COFFEE CAKE

Mrs. Cecil E. Lowe

3 c. flour (sifted and measured)	1 c. brown sugar
1 c. white sugar	1/2 tsp. salt

Blend in 1/4 lb. butter (margarine or shortening). Save out 1/2 c. crumbs to sprinkle over top of cake. Add 1 c. nut-meats, 1 c. chopped dates, 1 c. buttermilk or sour milk, 1 egg, 1 tsp. soda. Spread in pan 9x13. Sprinkle crumbs over top. Bake 45 min. in 350° oven.

OLD FASHIONED COFFEE CAKE

Laura Krumm

1 pt. milk (scalded)	1 tsp. sugar
1/2 c. sugar	2 eggs
1 1/2 T. salt	Flour
4 T. shortening (lard)	1/4 tsp. nutmeg
2 pkg. dry yeast	Small cup of raisins
1/2 c. lukewarm water	

Scald milk, cool to lukewarm. Add sugar, salt and lard. Dissolve yeast in lukewarm water to which 1 tsp. sugar has been added. Let stand till yeast rises to fill the cup. Then add to first mixture. Add eggs and enough flour to make a medium stiff dough. I add some flour to the milk before adding eggs, etc. Add nutmeg and raisins. Let rise once, work down. Let rise again and put in pans. This makes 4 coffee cakes. When ready for oven, spread top with butter and sprinkle with sugar and a little cinnamon. Bake for 30 min. at 350°.

POPPYSEED COFFEE CAKE

Mrs. Kenny Turner

Soak 1/4 c. (2 oz. pkg.) poppy seed in 1 c. buttermilk for 3 hrs. The longer you soak them, the less crunchy the cake will be. Cream 1 c. butter or margarine and 1 1/2 c. sugar. Add 4 egg yolks (well beaten). Sift 2 c. flour, 1 tsp. soda, 2 tsp. baking powder, 1/2 tsp. salt. Add alternately with buttermilk and poppy seed. 1 tsp. almond extract. Fold in 4 egg whites - very stiffly beaten. Make mixture of 1/2 c. sugar and 1 T. cinnamon. Grease tube or Bundt pan. Alternate layers of dough and sugar mixture. (3 layers each). Bake 1 hr. at 350°. Cake is done if brown on top and pulled away from edge of pan. Let cool in pan.

QUARK ALLEIG

Mrs. Dale Krogh

(A German Coffee Cake gotten from Ursula Glaspy)

Small box cottage cheese	1 tsp. vanilla
2/3 c. milk	Pinch salt
2 eggs	2 3/4 c. flour
8 T. oil	4 1/2 tsp. baking powder
1/2 c. sugar	

Mix cheese, milk, eggs, oil, sugar, vanilla and salt. Then add the flour and baking powder. Pat out in greased cookie sheet with floured hands. Put on the following topping.

TOPPING:

1 1/2 c. sugar	2 sticks oleo
1 2/3 c. flour	

Mix and crumble on top. Bake 30 min. at 350°. You can sprinkle cinnamon on if you wish.

QUICK DANISH KRINGLECoella Correll Pountain
Milwaukee, Wisconsin

1 c. butter	1/2 tsp. salt
2 c. flour	1 c. cultured sour cream

Cut butter into flour and salt until it resembles coarse meal. Mix in the sour cream. Shape into a ball. Cover and refrigerate overnight. Turn out onto a floured surface. Divide into 4 parts. Roll each part into a 9x15 rectangle. Spread about 1/2 c. pastry filling down the center of the dough in a 3 in. wide strip. Fold sides over the filling. Press edge and pinch ends to seal. Place 2 on one greased cooky sheet. Brush with 1 egg white slightly beaten. Sprinkle with sugar. Bake at

Continued Next Page.

QUICK DANISH KRINGLE (Continued).

350° for about 20-25 min. or until lightly browned. Cool. Cut in inch wide strips. Any commercial filling or jam can be used for filling. Makes 4 kringles. Wisconsin is famous for kringle. This is quick, easy and delicious. Almond filling is the favorite, I believe.

QUICK BREADSBAKING POWDER BISCUITS

Mrs. James Hollinrake

2 c. flour (sifted)	2 T. sugar
4 tsp. baking powder	1/2 c. shortening
1/2 tsp. cream of tartar	1 egg (unbeaten)
1/2 tsp. salt	2/3 c. milk

Sift flour, baking powder, salt, sugar and cream of tartar into a bowl. Blend in shortening until of corn meal-like consistency. Pour milk into flour mixture slowly, add the egg. Stir to a stiff dough. Knead 5 times. Roll to 1/2 in. thickness, cut with 1 1/2 in. cutter. Bake on cookie sheet for 10-15 min. at 450°.

BANANA BREAD

Shirley Chesnut

1/2 c. margarine	2 c. flour (sifted)
1 c. sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
2 bananas (mashed)	1/2 c. walnuts
3 T. sour milk	

Cream together margarine and sugar. Beat eggs and add to mixture; beat. Add mashed bananas and beat. Add sour milk. Sift dry ingredients and add, mix well. Stir in nuts. Put into loaf pan, let stand 20 min., then bake at 350° for 1 hr.

BANANA NUT LOAFMrs. Bob Sullins
Casey, Iowa

1 c. sugar	1/2 c. shortening
2 eggs	1 tsp. soda
1/2 tsp. salt	2 c. flour
2 large bananas	1/2 c. nuts (crushed)

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BANANA NUT LOAF (Continued).

Put all ingredients in bowl and mix well with electric mixer. Pour into greased tin cans - half full, and bake 30 min. at 375°. Easy to make as bananas do not have to be mashed.

BRAN MUFFINS

Marlene Frettim
Carolyn Fairfield

Pour 2 c. boiling water over 2 c. Nabisco 100% bran and set aside. Cream 3 c. white sugar with 1 heaping c. vegetable shortening. Add 4 eggs and 1 qt. buttermilk. Sift together 5 c. flour, 1 1/2 tsp. salt, 5 tsp. soda and add 4 c. Kellogg's all-bran. Combine first and second mixture. Add dry ingredients. Mix just until moistened. DO NOT STIR when you use it. Just spoon carefully into muffin pans. Keeps 6 weeks in refrigerator. Bake 20 min. at 400°.

DATE NUT BREAD

Mrs. Roy Stephenson

2 c. dates	1 egg
1 c. boiling water	2 c. flour
1 tsp. soda	1 tsp. baking powder
1 c. sugar	1 tsp. vanilla
1 T. butter	1 c. walnuts

Cut up dates, sprinkle with soda, and pour boiling water over this. Cream butter and sugar add beaten egg. Add sifted flour to which baking powder has been added. Add vanilla and nuts. Makes 1 loaf. Bake 1 hr. at 350°.

HOT CINNAMON BISCUITS

Erma Stephenson

1 pkg. refrigerated biscuits	1/3 c. brown sugar
1 T. butter	Cinnamon
2 T. water	

In an aluminum pie pan or layer cake pan, melt butter, water, sugar and a sprinkle of cinnamon over low heat. Open tube of biscuits, dip in the above mixture turning over so both sides are covered. Bake at 400° for 10-12 min. Turn out on a plate and serve hot.

JOHNNY CAKE

Mrs. Charles Graham
Anita, Iowa

- | | |
|----------------------|----------------------|
| 1 c. corn meal | 1 tsp. salt |
| 1 c. flour | 1 T. butter (melted) |
| 3 tsp. baking powder | 1 egg |
| 2 T. sugar | 1 1/2 c. sweet milk |

Sift flour and baking powder together. Beat all ingredients together until well mixed. Bake in a hot oven 25 min. Cut in squares and serve hot.

RHUBARB BREAD

Mrs. Tommy Lydon

- | | |
|--------------------------|---------------------------------|
| 1 1/2 c. brown sugar | 1 tsp. soda |
| 2/3 c. liquid shortening | 1 tsp. vanilla |
| 1 egg | 2 1/2 c. flour |
| 1 c. sour milk | 1 1/2 c. rhubarb (finely diced) |
| 1 tsp. salt | 1/2 c. nuts (chopped) |

TOPPING:

- | | |
|-------------------|----------------------|
| 1/2 c. sugar | 1 T. butter (melted) |
| 1/2 tsp. cinnamon | |

Combine brown sugar and shortening. Stir in egg and sour milk with vanilla. Add sifted dry ingredients. Stir in rhubarb and nuts. Pour into 2 well greased loaf pans. Combine topping ingredients and sprinkle on top. Bake at 325° about 40 min. Do not overbake. Remove from pans after 2 or 3 min. and cool on rack.

SIX WEEK MUFFINS

Frances Spangler

- | | |
|------------------------|---------------------------|
| 15 oz. box raisin bran | 1 qt. buttermilk |
| 3 c. sugar | 4 eggs (beaten) |
| 5 c. flour | 1 c. vegetable shortening |
| 2 tsp. salt | (melted) |
| 5 tsp. soda | |

Sift dry ingredients into large mixing bowl; add raisin bran. Add remaining ingredients. Fill muffin tins 2/3 full. Bake 15-20 min. at 400°. Can be kept for 6 weeks or longer in a sealed plastic container.

YEAST BREADS

BUN OR ROLL RECIPE

Laura Garrett

Dissolve 2 pkg. granulated yeast in 1/3 c. warm water and 1 tsp. sugar. In a large mixing bowl put 3 c. warm water, 1/2 c. sugar and 1/2 c. shortening, 2 tsp. salt and the dissolved yeast. Add flour to make sponge and let rise in warm place about 1/2 hr. Add enough flour to make dough stiff enough to knead and knead well. Let rise until double; knead down. Let rise again and make into rolls, buns, or loaves. Let rise again, then bake. Keep warm and they rise fast.

TOPPING FOR CINNAMON ROLLS

Laura Garrett

3/4 c. white sugar	2 T. margarine
2 T. milk	2 T. dark syrup

Heat just to blend and pour over 9x13 in. pan of raised cinnamon rolls. Bake.

BUTTER ROLLS

Mrs. Geo. Williams

3/4 c. milk	3/4 c. lukewarm water
1/4 c. sugar	1 pkg. dry yeast
2 1/4 tsp. salt	5 c. flour (sifted)
4 1/2 T. butter	

Scald milk, add and stir in sugar, salt and butter. Cool to lukewarm. Measure into bowl the lukewarm water, add dry yeast and stir until dissolved. Add lukewarm milk mixture. Add 2 1/2 c. sifted flour. Beat until smooth. Stir in the additional 2 1/2 c. sifted flour. Turn dough out on board and knead. Place in greased bowl and brush top lightly with melted butter. Cover, let rise about 1 hr. Form into rolls, let rise until double in bulk. Bake in hot oven at 425° about 15 min.

DELICIOUS ROLLS

Erma Stephenson

1 pt. milk	1/2 c. white sugar
Butter (size of an egg)	1 1/2 pkg. Fleischmann yeast
1 egg white (beaten)	Flour (to mold)

Heat milk until hot, then add butter. Cool to lukewarm, add yeast, beaten egg white, sugar, and enough flour to mold. Let rise, work down, then let rise again. Can be made into any

Continued Next Page.

DELICIOUS ROLLS (Continued).

kind of rolls. For cinnamon rolls mix together 1/2 c. brown sugar, 3 T. dark syrup, 1 T. melted butter, 2 T. top milk or cream. Put in bottom of pan that has been greased, place cinnamon rolls on top. Allow to rise and bake.

DILLY BREAD

Mrs. Don Wedemeyer

1/4 c. water	1 tsp. salt
1 pkg. yeast	1 T. onion (minced)
1 c. lukewarm cottage cheese	2 tsp. dill seed
1 T. butter	1/4 tsp. soda
1 egg	2 1/4-2 1/2 c. flour
2 T. sugar	

Mix in usual manner. Let rise until double in bulk. Stir down. Put into a 2 1/2 qt. casserole. Let rise, bake for 1 hr. at 350°.

DOUBLE BUTTERSCOTCH CRESCENTS

Mrs. Ethel Fairfield

Prepare 1 pkg. butterscotch pudding only use 1 1/2 c. milk. After it is thickened add 1/4 lb. oleo. Cool. Add 2 pkgs. yeast in 1/2 c. water, 2 eggs, 1 tsp. salt and 4 1/2-5 c. flour. Let rise twice. Divide in 3 parts. Roll each part in circle and cut in 12 triangles.

FILLING:

2/3 c. brown sugar	2 T. flour
2/3 c. coconut	1/3 c. butter
1/3 c. nuts	

Cook together. Fill triangles. Bake until brown in 350° oven. Frost while hot with brown and powder sugar and hot water.

NO KNEAD LIGHT ROLLS

Mrs. Vernon Duthie

Anita

Have all ingredients at room temperature. Dissolve for 10 min.: 1 cake compressed yeast in 1/4 c. water (85°). Place in separate bowl: 1/4 c. butter or shortening, 1 1/4 tsp. salt, 2 T. sugar. Pour over these ingredients and stir until they are dissolved: 1 c. boiling water. Cool to 85°, then add the yeast. Beat in 1 egg. Stir in and beat until blended about 2 3/4 c. flour, to make soft dough. Place the dough in a large greased bowl, then turn it over so it is lightly greased on top. Cover with foil. Chill 2-12 hrs. Shape into rolls. Bake 15-20 min. at 425°.

OLD WEST SOUR DOUGH DOUGHNUTS

Esther Hoehns

Starter:

2 c. flour
2 tsp. sugar

1 tsp. salt
1 1/3 c. warm water

Mix dry ingredients thoroughly into crock or glass jar. Add water and mix thoroughly. Set in warm place for 2 days - until mixture sours and begins to work.

Doughnuts:

2 c. Starter
2 eggs (beaten)
1/2 tsp. shortening or oil
1 1/3 c. sugar
1 tsp. nutmeg
1 tsp. salt

1 tsp. cinnamon
4 tsp. baking powder (level)
1/4 tsp. soda
3 c. flour
Shortening (for frying)

Stir well together; Starter, eggs and shortening. Mix together all dry ingredients. EXCEPT flour. Add to Starter mixture and stir in thoroughly. Add flour gradually until dough is right consistency for rolling and cutting (this may not use all the flour,) or it may need a little more. Roll out dough, cut and fry in hot deep fat at about 365°. Drain and shake in paper bag with sugar. Makes about 48.

PECAN ROLLS

Mrs. Donald Fust

Basic Dough:

Soften 3 pkg. yeast, fresh or dry in 3 c. lukewarm water.

Blend in:

2 T. salt (level) 1/2 c. shortening (melted)
1/2 c. sugar 2 eggs (beaten)

Add gradually 9 c. sifted flour. Mix until dough is well blended and soft. Set to chill for 1 hr. In warm room, let rise to top of bowl. Then divide and make into rolls.

CARAMEL TOPPING:

This makes enough for 1 pan of rolls.

2/3 c. butter 1 1/2 c. brown sugar
1/4 c. white syrup

Cook until butter is melted. Put in cake pan. Add nuts. Add roll on top of nuts. Raise and bake.

POPPY SEED BREAD

Mary Kilcoin

2 pkg. yeast	1/2 c. warm water
1 c. milk (scalded)	1/2 c. sugar
1/2 c. shortening	1/2 tsp. salt
Rind of 1 orange (grated)	4-4 1/2 c. flour (sifted)
4 eggs (beaten)	1 1/2 c. quick oatmeal
Little butter (melted)	

Combine:

2/3 c. poppy seeds	1/2 tsp. cinnamon
1/2 c. orange juice	

Soften yeast in water. Pour scalded milk over sugar, shortening and salt. Cool mixture and stir in orange rind and 1 c. flour. Beat in eggs, yeast and oats. Stir in enough flour to make soft dough. Knead until satiny (10 min.). Round dough and place in greased bowl, brush with melted butter. Cover and let rise (45 min.). Punch dough down. Let rest 10 min. Divide in half. Roll out 1/2 in 8x24. Brush with melted butter and half of combined mixture. Roll up and place in well greased bread pan. Make similar roll with remaining dough. Brush tops with melted butter and cover. Let rise until double - about 45 min. Bake at 375° 45 min. Cool thoroughly.

RAISED DOUGHNUTS

Esther Hoehns

1/2 c. milk	1/2 c. warm water
1/2 c. sugar	2 eggs
1 tsp. salt	4 c. flour
1/2 c. soft butter <u>or</u> margarine	3/4 tsp. nutmeg <u>or</u> mace
2 pkg. active dry yeast	

Heat milk until bubbles form around the edge of pan. Remove from heat. Add sugar, salt and butter; stir until butter is melted. Let cool to lukewarm. In other bowl sprinkle yeast over warm water; stir until dissolved. Add milk mixture, eggs, 2 c. flour and nutmeg or mace; beat until smooth. Beat in remaining flour; beat until smooth. Dough will be soft. Let rise about 1 hr. Punch dough down. Turn out onto floured pastry cloth, turn over and coat with flour. Knead 10 times to smooth dough. Cover with mixing bowl; let rise 10 min. Roll dough 1/2 in. thick. Cut with doughnut cutter and with wide spatula put on floured board. Cover and let rise about 45 min. Fry in deep fat. Dip warm doughnuts in powdered sugar glaze or roll in granulated sugar.

REFRIGERATOR BRAN ROLLS

Mrs. May B. Downing

- | | |
|------------------------|-------------------------|
| 1 c. shortening | 1 c. lukewarm water |
| 3/4 c. sugar | 2 eggs (well beaten) |
| 1 c. whole bran cereal | 6 1/2 c. flour (sifted) |
| 2 tsp. salt | |
| 1 c. boiling water | |
| 2 cakes yeast | |

All this shortening is needed, these rolls are rich. Measure shortening, sugar, all-bran and salt into big mixing bowl. Add boiling water. Stir until shortening is melted. Let stand until lukewarm. Soften yeast in lukewarm water. Stir into bran mixture together with eggs and 1/2 of flour. Beat until smooth. Add remaining flour and beat well. Cover bowl tightly and place in refrigerator overnight or until ready to use. Shape in balls and fill oiled muffin tins half full. Let rise in a warm place about 2 hrs., or until double in bulk. Bake at 425° about 15 min. Makes about 3 1/2 doz. rolls. This dough will keep in refrigerator several days.

REFRIGERATOR ROLLS

Mrs. Jack Briggs

- | | |
|------------------------|-----------------------|
| 1 1/2 c. boiling water | 1/2 c. lukewarm water |
| 1/4 c. Crisco | 5-6 c. flour |
| 1/2 c. sugar | 1 tsp. salt |
| 1 egg | 1 pkg. yeast |

Pour boiling water over Crisco, sugar and salt. Let cool after Crisco is dissolved. Add egg and yeast dissolved in the 1/2 c. lukewarm water and flour. Let rise in refrigerator at least 2 hrs. Make into rolls, let rise 1 hr. Bake 400° for 12-15 min. Dough will keep in refrigerator for 1 week.

ROLLS

Erma Stephenson

- | | |
|-------------------|--------------------|
| 1/2 pkg. yeast | 1 tsp. salt |
| 3 c. warm water | 2 eggs |
| 1/2 c. shortening | Flour (about 8 c.) |
| 1 c. sugar | |

Start at 5:00 in the evening. Dissolve yeast in water. Melt shortening. Add shortening, sugar, salt and eggs, and enough flour to make soft dough, not sticky (about 8 c.). Let rise and knead down every hour for 5 hrs. (at 6, 7, 8, 9, and 10). Shape into rolls or buns and let rise all night. Bake about 20 min. at 350°. These may also be made in the morning and baked during the day, but add a full pkg. of yeast.

SWEET ROLLS

Mrs. Bob Sullins
Casey, Iowa

1/2 c. warm water	2 pkgs. dry yeast
1 1/2 c. lukewarm milk	1/2 c. sugar
2 tsp. salt	2 eggs
1/2 c. soft shortening	7-7 1/2 c. flour

In mixing bowl dissolve yeast in water. Stir in milk, sugar and salt. Add eggs and shortening and half of flour. Mix with spoon. Add rest of flour. Mix with hands turn on lightly floured board. Knead until smooth and blistered about 5 min. Round up in greased bowl - bring greased side up - cover with damp cloth. Let rise in warm place (85°) until double in bulk (1 1/2-2 hrs.). Punch down - round up - let rise again until almost double in bulk. (30-45 min.). Shape into rolls. Let rise until double in bulk. Bake 25-30 min. at 370°.

OTHERS

ABELSKEVER, THE DANISH WAY

Mrs. Clair Huff
Exira, Iowa

2 eggs	1/2 c. sugar
2 c. flour	1/2 tsp. salt
1 tsp. soda	Nutmeg (to taste)
1 c. sour milk	

Sift together the dry ingredients. Add liquids and stir until smooth. The batter should be the thickness of cake batter. Heat abelskever pan until smoking hot. Add batter to half full. Turn with a fork when golden brown. Serve with sugar.

AEBELSKIVERS (Sour Milk)

Mrs. Dale Krogh

2 c. flour	1 tsp. salt
1 3/4 c. sour milk <u>plus</u>	1/4 tsp. nutmeg
enough cream to make 2 c.	4 egg yolks
1 tsp. soda	

Blend, then add last the beaten 4 egg whites.

DANISH AEBELSKIVERS (Sweet Milk)

Mrs. Dale Krogh

1 1/2 c. sweet milk	2 T. sugar
1/2 c. cream	Pinch salt
3 egg yolks	2 tsp. baking powder
2 c. flour	

Blend and then add the 3 egg whites which have been beaten stiff.

DANISH PUFF

Carole Wahlert

Cut 1 stick oleo into 1 c. flour and 1/4 tsp. salt. Add 2 T. cold water or more (like pie crust). Divide dough in half and press each half on ungreased sheet with a fork. Bring to boil 1 c. water and 1 stick oleo. When oleo is melted remove from heat and add 1 tsp. almond. Immediately stir in 1 c. flour and beat smooth. Add 3 eggs, one at a time, and beat well after each addition. Spread this mixture on the crust. Bake at 425° for 10 min.; then at 350° for 50 min. Frost with powdered sugar almond frosting.

DROP DOUGHNUTS

Mrs. Leo Jacobsen

1/2 c. sugar	3 c. flour
2 eggs (well beaten)	2 tsp. baking powder
1 T. butter (melted)	1/2 tsp. salt
1 c. sweet milk	1 tsp. nutmeg

Mix dry ingredients, add liquid. Drop from teaspoon into hot grease. Fry until brown. Remove, and roll in sugar.

DROP DUMPLINGS

Mrs. Ed Sparling

1 egg (beaten)	1 tsp. baking powder (rounding)
1/2 egg shell of milk	2/3 c. flour
1/2 tsp. salt	

Mix first 4 ingredients together. Add flour, small amount at a time, mixing with a fork until all flour is absorbed. Dough should be stiff enough to roll around in bowl with a fork. Drop by heaping teaspoonful into boiling beef or chicken broth. Cover and reduce heat. Just gently boil for 10-12 min. Do not lift lid during cooking time. Makes 8 or 10 good-sized dumplings.

GERMAN POTATO PANCAKES

Mrs. J. George Schirm

- | | |
|----------------------------|-----------------------------|
| 2 c. raw potatoes (grated) | 2 T. flour |
| 2 eggs (beaten) | 2 T. salad oil (if desired) |
| 1 tsp. salt | |

Mix all together, fry as individual pancakes.

GLAZED DOUGHNUTS

Mrs. Ron J. Dreher

- | | |
|----------------|-------------------------------------|
| 1 c. margarine | 1 T. lemon (optional) |
| 1 c. sugar | 1 qt. warm water |
| 6 eggs | 3 pkg. dry yeast |
| 2 tsp. salt | 1/2 c. warm water |
| 1 T. vanilla | 15 c. flour (sifted) (more or less) |

Cream margarine and sugar. Add eggs, salt and flavoring. Add warm liquid. Add yeast that has been dissolved in 1/2 c. warm water. Add 8 c. flour first and mix. Gradually add remaining flour to make a soft dough. Turn out on a floured board and knead until smooth. Let rise until double, mix down, let rise again. Roll out and cut into shapes. Fry in 300° fat and glaze. This makes about 100. You can put half in the freezer and take it out the night before you want to use it.

GLAZE:

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|----------------------|--------------|
| 1 lb. powdered sugar | 1 T. vanilla |
| 1/2 c. milk | |

GLAZED RAISED DOUGHNUTS

Marilyn Stephenson

- | | |
|--------------------------|----------------------|
| 1 1/2 c. milk (scalded)* | 2 eggs (beaten) |
| 2 yeast cakes | 1 tsp. salt |
| 1/2 c. sugar | 4 1/2-5 c. flour |
| 1/3 c. butter | 1 c. mashed potatoes |

*1 c. scalded milk plus 1/2 c. cold water. Boil and mash potatoes, put in mixing bowl and add butter, eggs, sugar and milk. When lukewarm, add crumbled yeast, and when yeast rises to the top it is dissolved. Now add salt and flour. Place in bowl and cover. Let raise, punch down only once, and let rise again.

GLAZING

Marilyn Stephenson

- | | |
|----------------------|----------------------------------|
| 1 lb. powdered sugar | 1 T. sweet cream |
| 1 T. cornstarch | 1 tsp. vanilla |
| Butter (size of egg) | Enough warm water to make liquid |

GOLDEN DOUGHNUTS

Enid Howey
Guthrie Center

- | | |
|------------------------------|----------------|
| 1 1/2 c. milk | 1 tsp. salt |
| 1 c. instant mashed potatoes | 1 tsp. mace |
| 1/4 c. oleo | 3 eggs |
| 4 1/2 c. flour (sifted) | 1 c. sugar |
| 5 tsp. baking powder | 1 tsp. vanilla |

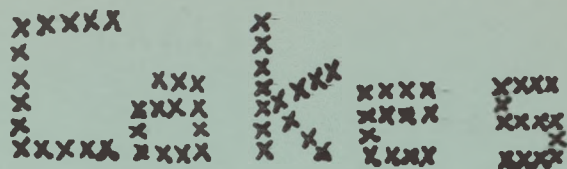
Scald milk. Add potatoes, stir until smooth. Add oleo, stir until melted. Chill good. Sift together flour, salt, baking powder and mace. Add eggs to the potato mixture, one at a time, beating well after each addition. Add sugar and vanilla, beat well. Add the dry ingredients and blend to make soft dough. Chill well. Roll dough to 1/2 in. thickness and cut. Fry in hot fat, at 375°.

WAFFLES FOR TWO

Mrs. John Martin

- | | |
|----------------------|--------------|
| 1 c. flour | 1/4 c. sugar |
| 2 tsp. baking powder | 2 eggs |
| 1 c. milk | 1/3 c. oleo |

Mix all ingredients together.



The proof of
the pudding is in
the eating.

CAKES

ANGEL CAKE SUPREME

Mrs. Elmer Walker

- | | |
|---|-------------------------|
| 1 c. cake flour (sifted) | 1/4 tsp. salt |
| 1 1/4 c. confectioners' sugar
(sifted) | 1 1/2 tsp. vanilla |
| | 1/4 tsp. almond extract |
| 1 1/2 c. egg whites (12) | 1 c. granulated sugar |
| 1 1/2 tsp. cream of tartar | |

Sift flour with confectioners' sugar 3 times. Beat egg whites with cream of tartar, salt, vanilla and almond extract till stiff enough to hold peaks, but still moist and glossy. Beat in the granulated sugar 2 T. at a time. Continue to beat until the mixture will hold stiff peaks. Sift about 1/4 of flour mixture over whites. Fold lightly with a down-up-and over motion, turning the bowl. Fold in the remaining flour by fourths. Bake in ungreased 10 in. tube pan at 375°, about 30 min. or till done. Cool.

ANGEL FOOD CAKE

Mrs. Ethel Fairfield

- | | |
|---------------------------|----------------------------|
| 1 c. cake flour | 1 1/2 c. powdered sugar |
| 12 or 13 egg whites | 1 1/2 tsp. cream of tartar |
| 1/3 tsp. salt | 1 1/2 tsp. vanilla |
| 1/2 tsp. almond flavoring | 1 c. white sugar |

Sift cake flour and powdered sugar 3 times. Combine egg whites, salt, cream of tartar, extract or flavoring - beat till forms peaks. Add granulated sugar little at a time and keep beating. Fold in with spatula the cake flour and powdered sugar mixture. Bake at 350° 40-50 min.

ANGEL FOOD CAKE

Mrs. D. E. Farnsworth

- | | |
|--|----------------------------|
| 1 c. cake flour (sifted) | 1 1/2 tsp. cream of tartar |
| 1 1/2 c. powdered sugar
(sift before measuring) | 1/3 tsp. salt |
| | 1 c. granulated sugar |
| 1 1/2 or 1 3/4 c. egg whites | 1 tsp. vanilla |

Sift flour and powdered sugar together 3 times. Beat egg whites, cream of tartar and salt till foamy. Add the granulated sugar gradually, beating on high speed till stiff (about 10 min.). Add vanilla. Fold in flour and powdered sugar mixture. Bake

Continued Next Page.

ANGEL FOOD CAKE (Continued).

about 50 min. at 350°. Invert pan on table to cool before removing cake.

CHOCOLATE ANGEL FOOD:

To make a chocolate angel food remove 2 T. of the flour and add 2 T. of cocoa.

ANNE'S SPICE CAKE

Velma Hamilton, Anne Starr Williams

1 c. sugar
2 egg yolks
1/2 tsp. salt
2 tsp. cinnamon
1 tsp. vanilla
2 egg whites (beaten)

1 c. real sour cream (has to be)
2 1/2 c. flour
1/2 tsp. soda
1 tsp. nutmeg
1/2 tsp. cloves

Mix sugar, sour cream and egg yolks together then add remaining ingredients. Bake and frost.

APPLESAUCE CAKE

Mrs. Joyce Marean
Guthrie Center, Iowa

2 c. sugar
1 c. butter
2 eggs
2 tsp. soda
2 c. applesauce

2 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. salt
1 tsp. cloves
3 1/2 c. flour

Mix together sugar, butter and eggs. Add soda which has been mixed in a little hot water. Stir into remaining ingredients. Beat well. Bake in large 9x13 pan or 2 smaller pans for 40-60 min. Raisins and nuts may be added. Makes a big moist cake. Ideal for freezing.

BANANA CAKE

Hazel Fox

1 1/2 c. sugar
3/4 c. lard
2 eggs
4 T. milk
1 tsp. soda
1/2 tsp. salt

1 c. mashed bananas (2 or 3)
1 3/4 c. flour (not sifted)
1 tsp. vanilla
1 c. English walnuts
1/2 tsp. black walnut flavoring

Bake at 350° for 30 min., or till done. Makes 2 (9 in.) layers or 1 loaf 9x13 pan. Freezes well. Frost with light powdered sugar frosting.

BANANA CAKE

Hattie Rochholz

- | | |
|-------------------------------------|--------------------|
| 1 1/2 c. sugar | 2 eggs |
| 1/4 c. shortening | 1 3/4 c. flour |
| 4 T. sour milk <u>or</u> 1 c. | 1/2 tsp. soda |
| sour cream and <u>no</u> shortening | 2 bananas (sliced) |
| or milk | |

Mix well and pour in a greased pan. Bake at 350°.

BLACK WALNUT CAKE

Minnie Ernst

- | | |
|-----------------------|----------------------|
| 1 c. sugar | 1/2 c. butter |
| 3 egg whites (beaten) | 1 c. milk |
| 2 c. flour | 2 tsp. baking powder |
| 1 tsp. vanilla | 1/2 c. black walnuts |

Cream sugar and butter, sift dry ingredients and add alternately with milk. Add vanilla, then add beaten egg whites and fold in walnuts. Bake in 350° oven.

BOILED SPICE CAKE

Minnie Ernst

- | | |
|---------------------------------------|----------------------|
| 1 c. sugar | 1 tsp. cinnamon |
| 1 c. raisins | 1 tsp. cloves |
| 1 tsp. vanilla | 1 tsp. nutmeg |
| 1 tsp. soda | 1 3/4 c. flour |
| 1/2 c. margarine <u>or</u> shortening | 1 c. nuts (optional) |

Boil sugar, margarine, raisins and spices for 4 min. then cool. Sift flour and soda and add to boiled mixture. Bake in 350° oven until done.

BURNT SUGAR CAKE

Mrs. Bob Daniels

- | | |
|------------------------------|--------------------------|
| 2 1/4 c. cake flour (sifted) | 1/3 c. burnt sugar syrup |
| 3 tsp. baking powder | 1 tsp. almond extract |
| 1 tsp. salt | 1/2 c. shortening |
| 1 c. sugar | 2 eggs |
| 1 c. milk | |

Sift dry ingredients together into a mixing bowl. Blend well the milk, burnt sugar syrup and almond extract. Add 2/3 of liquid mixture to dry ingredients. Then add shortening. Beat about 2 min. by hand or mixer, until well blended and glossy. Add rest of liquid. Add unbeaten eggs and beat for 2 more min. Bake in 2 well greased 8 in. pans, at 350° for 30 min.

BUTTER SPONGE CAKE

Mrs. John Jergens

4 eggs	1 c. milk
1/2 tsp. salt	2 T. butter
2 c. sugar	2 c. flour
1 T. vanilla	2 tsp. baking powder

Beat eggs till very light; beat in sugar, salt and vanilla. Beat in milk, boiling hot, which has been heated with butter. Sift flour once before measuring. Then sift flour with baking powder and beat into other mixture. Pour very quickly into greased and floured pan (9x12). Have oven at 350° and bake 25-30 min. or until done.

BROILED (JIFFY) ICING:

Mix together 6 T. butter (melted), 10 T. brown sugar, 4 T. cream, 1/2 c. coconut, and 1/2 c. chopped nuts. Spread this mixture on cake right after taking cake from oven. Place very low under broiler with heat turned low. Broil until it bubbles all over the cake and becomes brown, but does not burn. This recipe was given me by Mrs. Geo. Griesse and is real good. Can be cut down to a small cake by using just half of each measurement.

CARROT PECAN CAKE

Erma Stephenson, Adair
Enid Howey, Guthrie Center

3 c. raw carrots (grated)	1 tsp. salt
4 eggs (unbeaten)	2 c. flour
2 c. sugar	1 tsp. cinnamon
1 1/2 c. oil (don't skimp)	1 tsp. vanilla
2 tsp. soda	1 c. pecans (chopped) <u>or</u> other nuts

In electric mixer bowl, combine carrots, eggs, sugar and oil; beat until ingredients are combined. Add remaining ingredients and beat well. Bake at 350° for 40-45 min., in 9x13 pan, greased. Nuts don't interfere with beating, and carrots don't cling to the blades.

CREAM CHEESE FROSTING:

Soften 1 (8 oz.) pkg. cream cheese. Mix in 1 lb. powdered sugar. This cake freezes well.

CHOCOLATE CAKE

Gladys Farnsworth

1 c. sugar	1 tsp. soda
1/2 c. shortening	2 T. cocoa
1 egg	1/2 tsp. salt
1 c. buttermilk <u>or</u> sour milk	1 tsp. vanilla
1 1/2 c. flour	

Cream sugar and shortening. Add egg. Then add flour, soda, cocoa and salt which have been sifted together. Add vanilla. Bake in 350° oven for 30-35 min.

CHOCOLATE CAKE WITH CHOCOLATE PUDDING

Marilyn Chesnut

Prepare large chocolate cake mix as directed on pkg. Put into 9x13 pan. Over prepared cake mix sprinkle a mixture of 1 1/2 c. brown sugar and 1/2 c. cocoa mixed together. Pour over all 2 1/4 c. boiling water. Bake. Serve hot or cooled with ice cream.

CHOCOLATE CHIP CAKEMrs. Joyce Marean
Guthrie Center, Iowa

1 c. dates (cut up)	1 T. cocoa
1 c. hot water	1 tsp. soda
1 c. sugar	2 c. flour
1 c. butter	1/2 c. chocolate chips
2 eggs	1 tsp. vanilla

Add hot water to cut up dates; let set. Cream together sugar, butter, add eggs. Add date mixture and beat. Add remaining ingredients. Pour into pan 9x13. Put 1/2 c. nutmeats and 1/2 c. chocolate chips on top. Bake at 350°.

CHOCOLATE CUPCAKES

Marilyn Chesnut

2 eggs	2 tsp. soda
2 c. sugar	1/4 tsp. baking powder
3/4 c. lard <u>or</u> vegetable oil	1/2 tsp. salt
1/2 c. boiling water	1 tsp. vanilla
2 1/2 c. flour	1 c. boiling water
3/4 c. cocoa	

Combine eggs, sugar, lard and 1/2 c. boiling water; cream together well. Sift together flour, cocoa, soda, baking powder and salt. Add to first mixture. Add vanilla and beat all together. Add 1 c. boiling water. Bake 25 min. in 350° oven. Makes 30-36.

CHRISTMAS CAKE

Mrs. Bob Daniels

- | | |
|------------------------|-----------------------------|
| 2 c. flour | 1/2 c. margarine |
| 3 c. sugar | 1 small can evaporated milk |
| 2 tsp. soda | 1 can coconut |
| 2 eggs (beaten) | 1 tsp. vanilla |
| 2 c. crushed pineapple | 1 c. pecans |

Sift flour, 2 c. sugar and soda together into bowl, stir in eggs and pineapple. Mix well, turn batter into cake pan. Bake at 350° for 30 min. Combine remaining sugar, margarine and milk in saucepan; cook over low heat, stirring, until margarine is melted. Bring to a boil, cook for 2 min. Remove from heat, stir in coconut, vanilla and pecans. Spread over hot cake. Yield 20 servings.

COKE CAKE

Sandy Farnsworth

- | | |
|-----------------------------|----------------|
| 1 stick margarine | 1 tsp. vanilla |
| 2 sq. unsweetened chocolate | 1 1/2 c. flour |
| 1 1/4 c. sugar | 1 tsp. salt |
| 2 eggs | 3/4 tsp. soda |

Melt margarine and chocolate together over low heat. Add to other ingredients which have been mixed together. Add 1 c. coke to the mixture. Stir. Bake 30-40 min. in 350° oven.

COLD WATER CHOCOLATE CAKE

Mrs. Cecil E. Lowe

- | | |
|--|-------------------------------|
| 1 c. sugar | 2 1/2 c. flour (cake flour) |
| 1/2 c. shortening (oleo <u>or</u>
butter) | 1 c. water (room temperature) |
| 1/8 tsp. salt | 3 egg whites |
| 1 tsp. vanilla | 3/4 c. sugar |
| 1/2 c. cocoa | 1 1/3 tsp. soda |
| 1/3 c. water | 2 T. boiling water |

Cream together shortening, 1 c. sugar, salt and vanilla. Mix cocoa and 1/3 c. water to a paste and add to first mixture. Add alternately the flour and 1 c. water. Beat egg whites till foamy and add the 3/4 c. sugar and beat till stiff. Blend into the above mixture. Combine soda and the 2 T. of hot water and add to mixture. Blend well. Pour into 9x13 cake pan and bake 35-40 min. in 350° oven. Frost with Seven Minute Frosting.

DATE NUT CAKE

Irene Engle

1 c. sugar	1 tsp. soda in flour
1/4 tsp. salt	1 c. dates
1/3 c. butter	1 1/2 c. boiling water
1 egg	1/2 c. nuts
1 1/2 c. flour	

Pour water over chopped dates and let stand awhile before you mix cake. Bake at 350° for 45 min., using an 8x12 in. baking pan.

TOPPING:

1 c. dates	1/2 c. water
1 c. sugar	1/2 c. nuts

Boil together 3 min. Spread over top of cake. Serve with whipped cream.

DATE NUT CAKE

Laura Garrett

3/4 c. dates (pitted)	1/2 tsp. salt
3/4 c. boiling water	1 tsp. vanilla
1/2 tsp. soda	1 c. sugar
1 tsp. butter	1 1/2 c. flour
1 egg (beaten)	1 tsp. baking powder

Mix dates, boiling water, soda and butter; let cool. Sift dry ingredients and add all ingredients together. Add 1 c. nuts. Bake 35 min. at 350° in an 8x8 in. pan.

SAUCE FOR TOPPING:

1 c. dates (chopped)	1 tsp. butter
3/4 c. water	1/8 tsp. salt
1/2 c. sugar	1/2-1 c. nuts

Combine first 5 ingredients; cook until thick. Add nuts and spread on cake. Serve with whipped cream if desired.

DEVILS FOOD CAKE

Ruth Fett

2 c. sugar	3 eggs (beaten)
2 c. flour	1 c. sour cream
2 tsp. soda	1 c. boiling water
6 T. cocoa	1 tsp. vanilla
1 tsp. salt	

Sift all dry ingredients together. Beat eggs, add cream, boiling water and vanilla alternately with dry ingredients. Bake in moderate oven for 35-40 min. (Either sweet or sour cream may be used).

DEVIL'S FOOD CAKE

Mrs. Glen Wedemeyer

1 c. butter	1 tsp. soda
1 c. sugar	1/2 tsp. baking powder
1/2 c. sour milk	1/4 c. chocolate (grated)
1 1/4 c. flour	Boiling water added to chocolate
2 eggs	to make 1/2 c.

Mix in order given, adding chocolate, water and vanilla last.

QUICK FROSTING:

Stir powdered sugar in the unbeaten white of 1 egg, until thick enough to spread. Add flavoring.

DEVIL'S FOOD CHIFFON CAKE

Mrs. Calvin Heater

3/4 c. boiling water	1 1/2 tsp. soda
1/2 c. cocoa	1 tsp. salt
1 c. egg whites	1/2 c. salad oil
1/2 tsp. cream of tartar	8-10 egg yolks (left from egg whites)
1 3/4 c. cake flour (sifted)	
1 3/4 c. sugar	2 tsp. vanilla

Combine boiling water and cocoa. In large mixing bowl beat egg whites with cream of tartar until very stiff. Sift together cake flour, sugar, soda and salt in mixing bowl. Make a well in center, add salad oil, egg yolks, cocoa mixture and vanilla, beating well. Fold into beaten egg whites, blending well. Pour into ungreased 10 in. tube pan. Cut through batter several times with knife. Bake in slow oven, 325° for 55 min.; increase temperature to 350° and bake 10-15 min. more, or until cake springs back when lightly touched with finger. Invert pan until cool; remove from pan. Frost with fluffy white icing if desired.

DOUBLE CHOCOLATE SHEET CAKE

Sandra Garside

2 c. sugar	1 c. water
2 c. flour	1 tsp. soda
Dash salt	1/2 c. buttermilk
1 stick margarine	2 eggs
1/2 c. cooking oil	1 tsp. vanilla
1/4 c. cocoa	1/2 c. nuts

Mix sugar with flour and salt. Melt in saucepan the margarine, oil, cocoa and water. Bring to a boil and pour over the sugar-flour mixture. Add soda, buttermilk, eggs and vanilla. Beat well. Add nuts. Pour into 12x18 pan. Bake at 400° for 15-20 min.

FILLED CUPCAKES

Mary Ann Heckman

- | | |
|----------------|-----------------|
| 2 1/2 c. flour | 1 tsp. vanilla |
| 2 c. sugar | 1 c. salad oil |
| 5 T. cocoa | 1 c. buttermilk |
| 1/4 tsp. salt | 2 tsp. soda |
| 2 eggs | 1 c. hot water |

Sift together flour, sugar, cocoa and salt. Beat eggs, vanilla, salad oil and buttermilk into dry ingredients. Add soda which has been dissolved in the hot water. Bake at 350° 18-20 min. Fill and frost with frosting.

FROSTING:

- | | |
|-----------------------------|----------------|
| 1/2 c. sugar | 1/4 tsp. salt |
| 1/3 c. milk | 1 T. water |
| 2/3 c. vegetable shortening | 1 tsp. vanilla |

Put into small bowl and beat with mixer until creamy, 5-7 min. Then add 1/2 c. powdered sugar, beat 5 min. Do not fill while cupcakes are too hot.

FRUIT CAKE

Mrs. Ed Mertes

- | | |
|---------------------|-------------------------------------|
| 1 c. sugar | 1 1/2 c. apples (ground with skins) |
| 1/2 c. butter | Juice from ground apples |
| 2 c. flour (sifted) | 1 c. citrus fruits (chopped) |
| 2 tsp. soda | 1 c. nuts (chopped) |
| 1 tsp. cinnamon | Pinch salt |
| 1 c. stewed raisins | |

It is easier to mix ingredients of the cake by hand. First cream the softened butter and sugar together. Save a little flour to sift over the nuts and fruit. Sift together the dry ingredients, stir into the creamed mixture and work until crumbly. Add the fruit, nuts and apple juice. Bake in 325° oven for an hr.

FRUIT CAKE

Mrs. Daryl Downing

- | | |
|---|---------------------------------|
| 1 1/2 lbs. pitted dates
(diced 4 pieces to a date) | 1 lb. Brazil nuts (leave whole) |
| 1 lb. candied red cherries
(leave whole) | 1 tsp. baking powder |
| 1/2 lb. candied pineapple
(cut small) | 1 1/2 c. sugar |
| 1 lb. English walnuts | 1 1/2 c. flour |
| | 1/2 tsp. salt |
| | 4 eggs |

Continued Next Page.

FRUIT CAKE (Continued).

Put fruit, nuts, flour, baking powder, sugar and salt in large bowl, Mix well, add eggs, beaten. Pour into waxed lined pans. (Small pans are nice for individual size cakes for gifts). Bake in slow oven 250° 1 1/2-2 hrs. 1/2 hr. before done brush with white syrup. Wrap in foil, store in refrigerator.

GEORGE'S FAVORITE DIABETIC CAKE

Mrs. George L. Farnsworth

Cook 2 c. raisins in 4 c. water till 1 1/2 c. liquid remains.
 3 c. flour 5 eggs
 1/2 tsp. baking powder 1/2 c. shortening
 1 tsp. cinnamon 1/4 tsp. salt (if lard is used)
 1 tsp. nutmeg 3 T. Sweet 10 or 1 1/2 c. sugar
 1/2 tsp. allspice 1 tsp. (heaping) of soda in
 1/2 tsp. cloves juice (put in over pan)
 1/4 tsp. ginger

Combine in order. Mix together. 9x11 in. pan. Large cake. Gets moist after a day or two. Bake 325° for 1 hr.

HEAVENLY ANGEL FOOD

Mrs. Merle Vokt

1 1/2 c. egg whites 1 1/2 tsp. cream tartar
 1/4 c. water 1 1/2 c. cake flour
 1/4 tsp. salt 2 c. sugar
 1 tsp. vanilla

Beat egg whites with water, salt and vanilla until frothy. Add cream of tartar and beat until mixture stands in stiff peaks. Add 1 c. sugar, 1/4 at a time. Beat 25 times after each addition. Fold in flour that has been sifted with 1 c. sugar, 1/4 at a time. Fold 15 times after each addition, with 15 extra after last addition. Bake at 350° for 40 min. Invert and let hang 1 hr.

JELLY ROLL

Mrs. Walter Wedemeyer

Anita, Iowa

12 egg yolks 2 c. cake flour (sifted)
 1 whole egg 1/4 tsp. salt
 1 1/2 c. sugar 2 tsp. baking powder
 1/2 c. water

Beat egg yolks and egg. Add sugar and beat - add water and beat again. Sift dry ingredients several times - beat and add dry

Continued Next Page.

JELLY ROLL (Continued).

ingredients while mixer is beating at medium speed. This makes 2 large cookie sheets. Line your cookie sheets with wax paper. Bake 12-15 min. at 400°. Remove from pan and spread with jelly. Stir the jelly with a spoon - will spread much easier and faster. Roll at once. May also be spread with ice cream and rolled at once. This freezes well.

JELLY ROLL

Mrs. John Uhlman

1 c. sugar	1 tsp. baking powder
1 c. flour	1/4 tsp. salt
3 eggs	1 tsp. vanilla
4 T. water	

Beat eggs. Add sugar. Beat and add water and vanilla. Sift dry ingredients and add all at once. Beat just until smooth. Spread thin in a well-greased and floured pan, 9x13 and bake about 15 min. in a 375° oven. Spread with jelly when done and roll in towel.

"KATE AND JIM" OR COTTAGE PUDDINGJeanette Parker
Anita, Iowa

1 c. sugar	2 tsp. baking powder
6 T. butter	1 tsp. vanilla
1 egg	2 c. flour (scant)
1 c. milk	

Mix as a cake. Bake at 350° until cake springs back when lightly touched. For a larger cake, double amounts. Serve warm with vanilla sauce.

VANILLA SAUCE:

2 T. cornstarch	1/4 tsp. salt
1/2 c. sugar	1 T. butter
1 c. milk	1 tsp. vanilla

Cook first 4 ingredients until thick. Add butter and vanilla. Serve warm over cake. Double or triple recipe for larger cake.

A retired husband often is a wife's full-time job.

LAZY DAISEY CAKE

Mrs. Dora E. Faga

Beat 2 eggs until thick. Add 1 c. sugar, beat well. Sift 1 c. flour with 1 tsp. baking powder and 1/4 tsp. salt; add to egg mixture. Heat 1/2 c. milk with 1 T. butter, and when boiling pour over batter. Bake.

ICING:

2 T. butter (melted)

2 T. cream

5 T. brown sugar

1/2 c. coconut

Mix well and put on cake while hot. Set in oven for a few minutes. This makes quite a large cake.

OATMEAL CAKE

Mrs. Don Wedemeyer, Mary Kilcoin,
Mrs. Walter Wedemeyer, Anita

1 1/2 c. boiling water

1 1/3 c. flour

1 c. quick oatmeal

1 tsp. cinnamon

1/2 c. shortening

1/2 tsp. salt

1 c. brown sugar

1 tsp. soda

1 c. white sugar

1/2 tsp. nutmeg

2 eggs

Pour boiling water over oatmeal, stir and set aside. Cream shortening, add brown and white sugar. Add eggs, then dry ingredients. Add oatmeal last. Bake in 9x13 baking pan for 30-35 min., at 350°.

FROSTING:

Mix together 6 T. butter, 1/2 c. brown sugar, 1 c. coconut, 1/2 c. nuts, 1/4 c. cream, 1 tsp. vanilla. Put on warm cake and place under broiler about 4 min. Browns quickly.

OLD FASHIONED JELLY ROLL

Tena Harder

4 eggs (separated)

1 tsp. vanilla

3/4 c. cake flour

3/4 tsp. baking powder

3/4 c. sugar

1/2 tsp. salt

2 T. water

1 c. red jelly

Beat egg whites till quite stiff. Then beat egg yolks mixed with the water until thick and lemon-colored. Add sugar and beat, then remove beater and stir in flour sifted with baking powder and salt. Add vanilla, and fold into the beaten whites. Pour into jelly roll pan that has been greased well and floured. Bake in 400° oven for 13-15 min. or nicely browned. Remove from oven, cut around pan and loosen with spatula. Invert on a towel and roll up. Cool and spread with jelly.

OLD FORT LARAMIE CAKE

Mrs. Frank Christensen
Anita, Iowa

- | | |
|--|--|
| 1 pkg. white <u>or</u> yellow cake mix | 2/3 c. salad oil |
| 2 eggs | 1 can mandarin orange slices (cut in half) |
| 1/2 c. mandarin orange juice | 1/3 c. toasted shredded coconut |
| 1 box pineapple-orange Jello | |
| 2 T. (heaping) crushed pineapple (drained) | |

Put all in large mixer bowl (except fruit and coconut) and beat smooth. Fold in fruit. Bake at 350° about 35 min. or until it tests done when touched with your finger. This is very rich and is better served in squares with ice cream or a whipped topping rather than as a frosted cake.

PEAR CAKE

Mrs. Roger Fox

- | | |
|----------------------|------------------------------|
| 2 T. soft margarine | 1/2 tsp. baking soda |
| 1 1/2 c. sugar | 1/2 tsp. salt |
| 1/3 c. brown sugar | 1 tsp. cinnamon |
| 2 c. flour | 1 (1 lb.) can pears (sliced) |
| 1 tsp. baking powder | |

Put first 8 ingredients in large bowl of electric mixer. Add 3/4 c. syrup (drained from pears) and beat 2 min. at medium speed. Drain pears and fold into batter. Pour in 12x7 1/2 2 qt. glass baking dish. Bake at 350° for 45 min.

PINEAPPLE UPSIDE DOWN CAKE

Mrs. Ed Mertes

First melt in an 8 in. skillet: 3 T. butter. Sprinkle with 2/3 c. brown sugar. Cover with 1 c. drained, crushed pineapple. Let stand. Next for cake batter; sift together into bowl: 1 1/8 c. sifted cake flour, 1 1/2 tsp. baking powder, 1/2 tsp. salt, 3/4 c. white sugar. Add all at once 1 unbeaten egg, 1/4 c. soft shortening, 1/4 c. milk, 1/4 c. water and 1 tsp. vanilla. Beat 2 min. and pour over fruit. Bake at 350° for 45 min.

The only thing that's automatic about many dishwashers is the way they complain to their wives.

PRUNE CAKE

Mrs. Ethel Fairfield

1 c. sugar
 1 whole egg or 2 egg yolks
 1 tsp. soda
 2 c. flour
 1/2 tsp. nutmeg
 1 c. cooked pitted prunes
 (cut fine)

1/2 c. butter
 1 c. sour milk
 1 tsp. baking powder
 1 tsp. cinnamon
 1/2 tsp. cloves
 1 tsp. vanilla

Nuts (if desired)

Cream sugar and butter; add eggs, milk, soda, baking powder, flour and spices - mix well, then add prunes, vanilla and nuts. This makes a very moist cake.

QUICK CHOCOLATE CAKE

Mrs. Cleon Klemish, Betty Dill

2 c. flour
 2 c. sugar
 3/4 c. cocoa
 1 tsp. baking powder
 2 tsp. baking soda
 2 eggs

1 c. milk
 1/2 c. cooking oil
 1 c. hot coffee
 Pinch salt

Add all ingredients in order listed without pre-mixing or sifting any. Mix and pour into a 13x9x2 pan. Bake at 375° for 30-35 min.

FROSTING:

1 c. sugar
 1/4 c. butter

1/4 c. milk
 Pinch salt

Bring to boil and boil 3 min. Add vanilla. You can add 1/4 c. cocoa for chocolate frosting. Beat until it begins to thicken. Double for a 9x13 pan.

RAW APPLE CAKE

Rose Peterson

4 c. apples, chopped - add 2 c. sugar, let stand 1 hr. to draw juice. Beat 2 eggs, 1 tsp. vanilla in separate bowl then add:

1 c. salad dressing
 1 1/2 tsp. soda

2 c. flour
 2 tsp. cinnamon

Sprinkle coconut on top - bake 40 min. at 350°.

RED VELVET CAKE

Mrs. John Martin

- | | |
|-------------------------|------------------------------|
| 1/2 c. shortening | 1 tsp. vanilla |
| 1 1/2 c. sugar | 1 c. buttermilk |
| 2 eggs | 2 1/2 c. cake flour (sifted) |
| 2 T. cocoa | 1 1/2 tsp. soda |
| 2 oz. red food coloring | 1 T. vinegar |
| 1 tsp. salt | |

Cream shortening and sugar. Add eggs and beat. Make a paste of cocoa and red food coloring. Add to creamed mixture. Mix salt, vanilla and buttermilk. Add alternately with flour to creamed mixture. Mix soda and vinegar and fold into batter. Bake in 2 (9 in.) layer pans at 350° for 30 min.

ICING:

- | | |
|------------|----------------------------------|
| 5 T. flour | 1 c. butter (soft) (do not melt) |
| 1 c. milk | 1 tsp. vanilla |
| 1 c. sugar | |

Cook flour and milk over low heat until thick stirring constantly. Cool thoroughly. Cream butter, sugar and vanilla. Add to cooled flour and milk mixture. Beat till spreading consistency with mixer.

ROMAN APPLE CAKE

Frances Spangler

- | | |
|--------------------|--------------------------------|
| 1 c. shortening | 1 tsp. baking powder |
| 1 c. sugar | 1 tsp. soda |
| 1/2 c. brown sugar | 1/2 tsp. salt |
| 2 eggs | 2 tsp. cinnamon |
| 1 c. buttermilk | 2 medium apples (chopped fine) |
| 2 c. flour | (reserve 2 or 3 T., topping) |

Cream shortening and sugars. Add eggs. Sift dry ingredients together and add alternately with buttermilk. Pour into a greased 9x13 pan. Combine the following and sprinkle on top of cake: 1/2 c. white or brown sugar, 1/2 tsp. cinnamon, 1/2 c. chopped nuts, 2 or 3 T. reserved chopped apples. Bake at 350° for 40 min.

SAUCE FOR POURING OVER CAKE:

- | | |
|------------------|------------------|
| 1 c. white sugar | 2 or 3 T. butter |
| 1 c. brown sugar | 2 c. water |
| 1 T. cornstarch | Vanilla |

Combine sugars, cornstarch and water. Bring to a boil. Remove from fire and add butter and vanilla.

SHEATH CAKEGeorgia Beaman
Canby1 stick oleo
1 c. water

1/2 c. Wesson oil

Mix in saucepan and bring to boil. Pour over 2 c. flour, 2 c. sugar and 4 T. cocoa. Add 1 tsp. soda dissolved in 1/2 c. buttermilk, 2 eggs, 1/4 tsp. salt, 1 tsp. cinnamon and 1 tsp. vanilla. Beat with mixer about 20 min. Bake in large jelly roll pan 20 min. at 400°.

FROSTING:

Melt 1 stick oleo. Add 1/3 c. buttermilk and heat. Pour over 1 box powdered sugar plus 4 T. cocoa. Add 1 c. nuts (pecan) and 1 tsp. vanilla. Cool slightly. Pour over warm cake, spread. Frosting sets rapidly.

SPICE CAKEEmma Wheatley
Fontanelle1 c. brown sugar
1 c. water
1/3 c. lard
1 c. raisins
1 tsp. cinnamon
1/2 tsp. allspice1/2 tsp. cloves
Salt
1 tsp. soda, hot water
2 c. flour
1/2 tsp. baking powder

Mix and boil together for 3 min. the brown sugar, 1 c. water, lard, raisins, and spices. When cold add a little salt and the soda dissolved in a little hot water, flour and baking powder. Bake in a moderate oven 350°.

SWEET CHOCOLATE CAKEMrs. Duane Avey
Council Bluffs, Iowa1 white cake mix
3 egg whites
1 small box instant chocolate
pudding mix

2 c. milk

TOPPING:1 c. evaporated milk
3 egg yolks (slightly beaten)
1 tsp. vanilla1 c. sugar
1 stick oleo

Mix cake mix, pudding mix, egg whites and milk together and beat 4 min. Pour into 9x13x2 1/2 in. pan and bake approximately

Continued Next Page.

SWEET CHOCOLATE CAKE (Continued).

30-35 min. at 350°. For topping; cook milk, egg yolks, sugar and vanilla and oleo over low heat until thick, stirring constantly. Remove from heat and add 1 1/3 c. coconut and 1 c. pecans.

WALDORF CAKE

Marilyn Chesnut

Mrs. Walter Wedemeyer, Anita

1/2 c. <u>plus</u> 1 T. shortening	1 tsp. soda
1 1/2 c. sugar	2 1/4 c. flour
2 eggs	1 tsp. salt
3 T. cocoa	1 tsp. vinegar
2 oz. red food coloring	1 tsp. vanilla
1 c. buttermilk	

Cream together shortening, sugar and eggs. Make a paste of cocoa and food coloring. Combine buttermilk and soda. Add all ingredients to creamed mixture and beat well. Put in 2 (9 in.) pans. Bake 30 min. at 350°.

FROSTING FOR WALDORF CAKE:

4 T. flour	1 c. sugar
1 c. milk	1 c. butter
2 tsp. vanilla	3 T. powdered sugar

Combine flour, milk and vanilla. Heat and cook till thick as paste. Cool. Cream together the sugar and butter. Add to first mixture and beat 4 min. Add powdered sugar. Spread on cake. This frosting must be refrigerated.

FROSTINGS

BAKERS FROSTINGEnid Howey
Guthrie Center

1/4 c. sugar	1/2 c. oleo
1/4 c. flour	1 c. sugar
1 c. milk	1 tsp. vanilla
1/2 c. Crisco	

Cook 1/4 c. sugar, flour and milk until thick; set aside to cool. Cream Crisco and oleo, then add 1 c. sugar and vanilla, beat good. Add the cooled mixture and whip until fluffy. Spread on cake.

BAKERY ICING

Mrs. Wm. C. Lower
Guthrie Center, Iowa

- | | |
|----------------------|-------------------|
| 1 box powdered sugar | 1 tsp. salt |
| 2 egg whites | 1 tsp. vanilla |
| 1/2 c. Crisco | 5 tsp. cornstarch |

Mix all ingredients together until smooth and creamy.

BIRTHDAY FROSTING

Marian Krumm

- | | |
|-------------------------|--------------------------|
| 1 c. white sugar | 1/4 tsp. cream of tartar |
| 1 egg whites (unbeaten) | 1 tsp. vanilla |
| 1/2 c. boiling water | |

Beat 8 min. with electric beater. Add 1 c. melted marshmallows and beat 1 min. more. Should stand in peaks. This is like 7 Minute frosting, only it is not a cooked icing. Enough for an angel food or any large cake.

BROWN SUGAR FROSTING

Grace Schuler

- | | |
|-----------------------------------|---------------------|
| 1/2 c. butter <u>or</u> margarine | 3 c. powdered sugar |
| 1/3 c. milk | 1/2 tsp. vanilla |
| 1 c. brown sugar | |

Melt butter in pan, add brown sugar. Cook over low heat 2 min. Add milk, stir until it comes to a boil. Cool 10 min. Beat in powdered sugar. Add vanilla. Makes 2 c.

CHOCOLATE FROSTING

Sandra Garside

- | | |
|-------------|-------------------------------|
| 2 T. butter | 1/2 c. miniature marshmallows |
| 3 T. cocoa | Powdered sugar |
| 1/3 c. milk | 1 tsp. vanilla |

Melt butter with cocoa, milk and marshmallows. Add vanilla and enough powdered sugar to make it spreadable. Good on brownies and all chocolate cakes.

CREAMY CHOCOLATE FROSTING

Emogene Merrill

- | | |
|--------------|---------------------------|
| 1/4 c. water | 1/2 tsp. vanilla |
| 2 T. butter | 2 c. confectioners' sugar |
| 2 T. cocoa | |

Heat water, butter and cocoa to thickened stage, then add vanilla and sugar. Beat until of spreading consistency.

CUSTARD FROSTING

Genevieve Kinman

1 egg
1/2 c. sugar

1 c. milk
2 T. cornstarch

Mix egg and milk well in saucepan, blend and add sugar and cornstarch. Cook over low heat until very stiff. Add 1 tsp. vanilla and cool. 1/2 c. butter, 5 very heaping T. powdered sugar, 2 T. Crisco. Beat until fluffy. Add cold egg mixture. Beat to spreading consistency.

GERMAN CAKE FROSTING

Hazel Fox

1 c. milk (canned, evaporated)
1 c. sugar
3 egg yolks (slightly beaten)
1/2 c. butter or margarine

1 tsp. vanilla
1 c. nuts
1 1/2 c. shredded coconut

Mix together milk, sugar, egg yolks, butter and vanilla. Cook until thick like a pudding. Add nuts and coconut. Spread on cake.

7-MINUTE FROSTINGMrs. Wm. C. Lower
Guthrie Center, Iowa

1 1/2 c. white sugar
2 egg whites
5 T. cold water

1/4 tsp. cream of tartar
Dash salt

Mix, put in double boiler and beat on high speed for 7 min.

THREE-WAY FROSTING

Mrs. Darwynn Beer

PENUCHE:

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

4 T. butter
4 T. cream or milk

CHOCOLATE:

1 c. white sugar
1 T. cocoa

4 T. butter
4 T. cream or milk

WHITE:

1 c. white sugar
4 T. butter or Crisco

4 T. cream or milk

Stir ingredients together. Bring to a boil and boil ONE MINUTE. Remove from heat and beat until spreading consistency. 1/2 tp. vanilla may be added.

PEANUT BUTTER:

Can be made by adding 1 T. peanut butter to the white

Continued Next Page.

A decorative corner ornament in the bottom-left corner, consisting of a grid of 'x' marks arranged in a 5x5 pattern, with the bottom-right corner missing, forming an L-shape.

XXXXX

XXXXX
X
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XXXXX

2 c. flour
1 tsp. soda
1 tsp. salt
1/4 c. shortening
1/2 stick (1/4 c.) margarine
2 c. sugar
2 eggs
1 tsp. lemon flavoring
1 1/2 c. bananas
1 c. nuts

Cream shortening and margarine. Add eggs, dry ingredients sifted together, flavoring, bananas. Blend. Add nuts. Drop and bake at 350° for 15 minutes.

Cream 1 c. butter or oleo, add sugar, 3 beaten eggs, 1/4 c. milk, 1/2 tsp. salt, 1/2 tsp. vanilla, 1 c. flour. Drop by spoon on buttered paper - bake in moderate oven.



CHOCOLATE DROP COOKIES

Sugar and Spice
and all things nice

DROP COOKIES

BANANA COOKIES (Drop Cookies)

Mrs. Pete Petersen

2 c. flour	1 c. sugar
1 tsp. soda	2 eggs
1 tsp. salt	1 tsp. lemon flavoring
1/4 c. shortening	1 1/2 c. bananas
1/2 stick (1/4 c.) margarine	1 c. nutmeats

Cream shortening and margarine with sugar. Add eggs, dry ingredients sifted together, flavoring and bananas. Blend. Add nutmeats. Drop and bake at 350°.

BROWN SUGAR COOKIES

Rose Peterson

Cream 1 c. butter or oleo, add 2 c. brown sugar, 3 beaten eggs, 1/4 c. milk, 1/2 tsp. salt, 1 tsp. soda, 1 tsp. vanilla, 5 c. flour. Drop by spoon on buttered cookie sheet - bake in moderate oven.

BUTTERMILK COOKIES

Marian Krumm

2 c. sugar	1 c. buttermilk
1 c. margarine	3 1/2-4 c. flour
2 eggs	2 tsp. soda
2 tsp. vanilla	1/2 tsp. salt

Mix with electric mixer. Let chill in refrigerator 2-3 hrs. Will keep a week in refrigerator. Bake at 350° until light brown, about 15 min. Don't over bake. This makes 5 doz. medium size cookies.

CHOCOLATE DROP COOKIES

Luetta Duff
Tustin, Calif.

1 c. brown sugar	1/2 c. milk
1/2 c. butter	1 3/4 c. flour
1 egg	1 c. nuts
4 T. cocoa	1/4 tsp. salt
1 tsp. vanilla	1 tsp. baking powder

Cream butter, gradually add sugar. Add beaten egg and vanilla. Add dry ingredients and milk alternately. Add nuts. Drop on greased cookie sheet and bake in 375° oven. Frost with chocolate powdered sugar frosting.

CORN FLAKES COOKIES

Shirley Moore

- | | |
|-------------------------------|-----------------------|
| 2 c. flour (sifted) | 1 c. brown sugar |
| 1 tsp. soda | 2 eggs (beaten) |
| 1/2 tsp. baking powder | 1 tsp. vanilla |
| 1 1/4 c. vegetable shortening | 2 c. shredded coconut |
| 1 c. white sugar | 2 c. corn flakes |

Sift and measure flour, add soda, salt and baking powder; sift again. Cream shortening, add sugar gradually; beat until light. Add eggs and vanilla. Combine dry ingredients and creamed mixture. Add coconut and corn flakes. Drop by small teaspoonfuls on greased cookie sheet, 1 1/2 in. apart. Bake at 350° 8-10 min., or until a delicate brown. Makes 8 doz. cookies.

DROP OATMEAL COOKIES

Minnie Ernst

- | | |
|----------------------------|----------------------------|
| 1 c. raisins (cooked) | 1 1/2 c. sugar |
| 3/4 c. fat | 3 eggs |
| 1 tsp. cinnamon (heaping) | 1 tsp. vanilla |
| 5 T. hot water off raisins | 1/2 c. nutmeats (optional) |
| 2 c. oatmeal (uncooked) | 2 c. flour |
| 1 tsp. soda | |

Cook raisins and drain - save the liquid. Cream sugar and shortening, add eggs, one at a time, add vanilla, sift flour, soda, cinnamon and flour, add flour mixture and liquid, then add oatmeal last. Bake in 350° oven 8-10 min.

FORGOTTEN COOKIES

Mrs. Herbert Jordan (Madalene Driscoll)
Santa Rosa, California

- | | |
|---------------|----------------------------|
| 2 egg whites | 1 tsp. vanilla |
| 2/3 c. sugar | 3/4 c. pecans (chopped) |
| 1/4 tsp. salt | 6 oz. pkg. chocolate chips |

Preheat oven to 350°. Beat egg whites. Add sugar, and beat until stiff. Add other ingredients and drop by spoonful on aluminum cookie sheet. Put in oven immediately. Turn off oven, and leave cookies in oven overnight, or 6 or 8 hrs.

The mother who really cares - makes sure the cookie jar is always full.

LEMON OATMEAL COOKIES

Mrs. Danny Faga

- | | |
|---------------------|---------------------------------|
| 1/2 c. lard | 1 c. sugar |
| 2 eggs | Lemon peel of 2 lemons (grated) |
| 3 T. lemon juice | 3 T. water |
| 1 c. flour (sifted) | 3 tsp. baking powder |
| 1/2 tsp. salt | 1 1/2 c. uncooked rolled oats |

Beat sugar and lard till creamy; add eggs and beat. Mix in rest of ingredients thoroughly and bake at 375° about 12 min. Makes almost 4 doz. medium sized cookies.

OATMEAL CRUNCHES

Mrs. Elbe Gehrtz

- | | |
|-----------------------|--------------------------------|
| 1 c. white sugar | 1 tsp. baking powder |
| 1 c. butter | 1 tsp. salt |
| 2 eggs | 1/2 tsp. nutmeg |
| 6 T. raisin juice | 1/4 tsp. cloves |
| 1 c. raisins (cooked) | 1 tsp. cinnamon |
| 2 c. quick oatmeal | 1 tsp. vanilla |
| 2 c. flour (sifted) | 1 c. nutmeats |
| 1 tsp. soda | 1 (6 oz.) pkg. chocolate chips |

Cook the raisins 5 min., cool. Cream butter and sugar, beat in eggs, add raisins and juice, then oatmeal. Then add flour that has been sifted together with the soda, baking powder, salt, nutmeg, cloves and cinnamon. Add vanilla, nuts and chocolate chips. Drop from teaspoon on an ungreased cookie sheet. Bake for 10 min. in a 350° oven.

OATMEAL AND RAISIN COOKIES

Harriet Crow

- | | |
|------------------|-----------------------|
| 2 c. brown sugar | Hot water |
| 1 c. shortening | 2 c. oatmeal |
| 2 eggs | 2 c. flour |
| 1 tsp. salt | 1 c. raisins (cooked) |
| 1 tsp. soda | Nuts (if desired) |

Mix together; brown sugar, shortening and eggs. Beat together. Stir in salt, soda dissolved in a little hot water, oatmeal and flour. Mix well. Add raisins, and nuts if desired. Drop on cookie sheet and bake. Dough is rather sticky, but a nice moist cookie.

ORANGE COOKIES

Mrs. Marion Soultz

- | | |
|---------------------------------------|---------------------------|
| 1 1/2 c. brown sugar | 1 tsp. soda added to milk |
| 1/2 tsp. salt | 3 1/2 c. flour |
| 1 c. shortening | 2 tsp. baking powder |
| 2 eggs | 1 T. orange rind (grated) |
| 1 c. sour milk (buttermilk preferred) | 1 tsp. vanilla |

Sift flour and measure. Add baking powder and salt and sift again. Cream sugar and shortening; add eggs one at a time. Add vanilla and milk alternately with flour. Soda is added to milk. Then add orange rind. Drop by spoonfuls on cookie sheet. Bake in moderate oven 350° about 15 min. Ice while warm.

ORANGE ICING:

- | | |
|----------------------|--------------------------------|
| 1 tsp. vanilla | 3 T. orange juice |
| 2 c. powdered sugar | 1 tsp. orange rind |
| 2 T. butter (melted) | <u>Few</u> drops lemon extract |

MINCEMEAT COOKIES

Hattie Rochholz

- | | |
|----------------------|------------------------|
| 3/4 c. shortening | 3/4 tsp. salt |
| 1 1/2 c. sugar | 1 tsp. soda |
| 3 eggs (well beaten) | 1 c. mincemeat |
| 3 c. flour | 1 c. nutmeats (broken) |

Bake at 350° for 10 or 15 min.

PINEAPPLE COOKIES

Ina Ernst

- | | |
|----------------------------------|------------------------|
| 2/3 c. shortening | 1/4 tsp. soda |
| 1 c. white sugar | 1/8 tsp. salt |
| 2 eggs | 1/2 tsp. baking powder |
| 1 c. crushed pineapple and juice | 1 tsp. vanilla |
| 2 c. flour | |

Cream shortening and sugar. Add unbeaten eggs. Beat well. Add pineapple and vanilla. Add flour, salt, soda and baking powder. Mix very little. Drop by teaspoonful onto a well greased cookie sheet. Bake 10-12 min. at 350°. Makes about 25 cookies.

There is a movement afoot to keep children in school the year around --- how cowardly can parents get?

POTATO CHIP COOKIES

Mrs. Don Betts

- | | |
|-----------------------------|-----------------------------------|
| 1 c. butter <u>or</u> oleo | 1 c. white sugar |
| 1 c. brown sugar | 2 eggs |
| 2 c. potato chips (crushed) | 1 (6 oz.) pkg. butterscotch chips |
| 2 1/2 c. flour | 1 tsp. soda |
| 1 tsp. vanilla | |

Cream butter and sugars - add eggs, vanilla and beat. Add potato chips and butterscotch chips. Stir in flour and soda. Bake 10-12 min. at 375°.

QUICK COOKIES

Carolyn Beer

- | | |
|------------------------------|--------|
| 1 pkg. cake mix (any flavor) | 2 eggs |
| 1/2 c. cooking oil | |

Mix all together. Bake at 350° for 10 min. May be frosted if desired.

RAISIN DROP COOKIES

Ina Ernst

- | | |
|-------------------|-----------------------------|
| 1 c. raisins | 1/2 tsp. salt |
| 1 c. sugar | 2 c. flour |
| 1/2 c. shortening | 1 tsp. baking powder |
| 1 egg (beaten) | 1/2 tsp. nutmeg |
| 1 tsp. cinnamon | 1 c. <u>plus</u> 1 T. water |
| 1 tsp. soda | |

Combine raisins and the 1 c. water, sugar and shortening; boil 7 min. Cool and add 1 T. water and the remaining ingredients. Drop on greased cookie sheet and bake at 350°, about 15 min. 1 c. nuts can be added if desired. Makes about 3 doz. cookies.

RANGER COOKIES

Irene Engle

- | | |
|------------------------|------------------------------|
| 1 c. shortening | 1/2 tsp. salt |
| 1 c. white sugar | 1 tsp. vanilla |
| 1 c. brown sugar | 2 c. quick cooking oatmeal |
| 3 eggs | 2 c. Rice Krispies |
| 2 c. flour | 1 c. coconut |
| 1/2 tsp. baking powder | 1 c. nuts |
| 1 tsp. soda | 1 c. raisins <u>or</u> dates |

Cream shortening with sugars thoroughly. Add eggs; sift dry ingredients together, then add. Add vanilla, then oatmeal, Rice Krispies, coconut, nuts and raisins or dates. Knead with hands. Bake on greased cookie sheet at 375° 20-25 min. or until golden brown.

SAUCY COOKIES

Ruth Frazeur

2 c. flour	1 c. sugar
1/2 tsp. salt	1 c. applesauce
1/2 tsp. nutmeg	1 tsp. soda
1/2 tsp. cinnamon	1 egg (beaten)
1/2 tsp. cloves	1 c. raisins
1/2 c. butter	1 c. nuts (chopped)

Sift flour, salt and spices together. Cream butter with sugar, add beaten egg. Stir soda into applesauce. Combine 3 mixtures and stir in raisins and nuts. Bake at 375° for 15 min.

SOUR CREAM OATMEAL DATE NUT COOKIES

Mrs. Glen Hocamp

1/2 c. oleo	1 1/2 c. flour
1/2 c. white sugar	1/2 tsp. soda
1/2 c. brown sugar	1/2 tsp. salt
1 egg (beaten)	1 c. dates (chopped)
1/2 c. sour cream	1/2 c. nuts (chopped)
1 tsp. vanilla	1 1/2 c. quick oatmeal

Cream oleo and sugars. Add beaten egg, sour cream and vanilla. Beat till fluffy. Sift flour, soda and salt, add to first mixture. Mix well. Add oatmeal, stir well and then add dates and nuts. Bake about 15 min. at 350°.

BAR COOKIESAPPLE BARS

Ruby Griffin

2 1/2 c. flour (sifted)	1 tsp. salt
1 T. sugar	2/3 c. oleo <u>or</u> shortening

Combine and mix like pie dough. Beat with a fork 1 egg yolk in a cup and fill cup to 2/3 full of milk. Mix like pie dough with dry ingredients that have been mixed with oleo. Roll out and put half in jelly roll pan. Take 2 handfuls corn flakes, crush, and sprinkle over dough in pan. Slice apples over this (6 or 7 medium apples). Sprinkle 1 c. sugar and 3/4 tsp. cinnamon over apples. Top with remaining dough. Beat egg white slightly and spread over top. Bake at 350° for 45 min. or longer. Put powdered sugar glaze on while still warm. Cut in squares like brownies.

BAKED FUDGE

Minnie Ernst

Melt together:

1/2 c. butter

3 sq. chocolate or 6 T. cocoa

Add:

2 c. sugar

1 1/2 c. flour

3 eggs (one at a time)

1 tsp. vanilla

1 c. black walnuts or less

Bake in 300°-325° oven for 40 min. You may frost these brownies or leave plain. This recipe doesn't need any leavening.

BANANA BARS

Rose Peterson

2 c. flour

1/4 tsp. salt

1 tsp. soda

1 1/2 c. sugar

1/2 c. oleo

2 eggs

2 or 3 bananas (mashed)

3/4 c. sour milk

Combine flour, salt and soda - add sugar, oleo, eggs, bananas and sour milk. Bake on a sheet cake pan at 350° for 25-30 min.

A BROWNIE'S BROWNIE

Janet Mertes

4 sq. baking chocolate

2 c. flour

3/4 c. butter

1/2 tsp. salt

6 eggs (beaten)

1/2 c. nuts (chopped)

3 c. sugar

2 tsp. vanilla

Melt chocolate in butter in top of double boiler over boiling water. Beat eggs, add sugar, then chocolate and butter. Add flour, sifted with salt. Stir in nuts and vanilla. Turn into 2 oiled 10x14 pans. Bake in 450° oven for 12 min.

BEST BROWNIES

Shirley Chesnut

1 1/3 c. flour (sifted)

2 c. sugar

1 tsp. baking powder

4 eggs

1/2 tsp. salt

1/2 c. nutmeats (walnut)

2/3 c. margarine

2 tsp. vanilla

4 T. cocoa

Mix together margarine, cocoa, sugar. Add eggs and mix until smooth. Add vanilla. Beat in flour, baking powder and salt. Add nuts. Bake in 9x13 baking pan for 35 min. at 350°.

FROSTING:

Melt 1/4 c. margarine, add 2 T. cocoa and mix well. Add 1/4 c. milk and 1 1/2 tsp. vanilla. Mix in 3 c. confectioners' sugar. Beat until smooth and spread over brownies.

BROWNIES

Ruby Griffin

1 1/2 c. flour	1 c. shortening
2 c. sugar	4 eggs
3/4 c. cocoa	2 tsp. vanilla
1 tsp. salt	1 c. nuts
1 tsp. baking powder	

Combine in bowl and mix together. Bake in a greased cooky sheet about 25 min. at 350°.

FROSTING:

1 1/3 c. sugar	6 T. milk
6 T. oleo	

Boil together 30 seconds. Add 1/2 c. chocolate chips. Beat till thick enough to spread.

BROWNIESDorothy Oaks, Laura Immel,
Betty Dill, Erma Stephenson

1/2 c. oleo <u>or</u> 1 stick	1 c. <u>plus</u> 1 T. flour
1 c. white sugar	1/2 c. nutmeats
4 eggs	1/2 tsp. baking powder (optional)
1 lb. can Hershey's chocolate syrup	

Beat together oleo, sugar and eggs until light. Add chocolate syrup alternately with flour. Beat altogether. Add nutmeats. Bake in greased 11x15 pan for 20-30 min. in 350° oven.

ICING:

6 T. oleo	1 1/2 c. white sugar
6 T. milk	

Cook to full rolling boil, then time for 30 seconds. Remove from heat and add 1/2 c. chocolate chips. Stir until chips are melted. Spread on warm brownies.

BROWNIES

Tena Harder

4 sq. unsweetened chocolate	1 tsp. baking powder
1 1/2 sticks (3/4 c.) margarine	1/2 tsp. salt
4 eggs	1 T. vanilla
2 c. sugar	1 c. nutmeats
1 1/2 c. flour	

Melt chocolate and margarine together over hot water. Beat eggs with sugar, add melted chocolate mixture. Add remaining ingredients. Bake in greased jelly roll pan at 325° for 25 min. Best when not over baked.

COOL BROWNIES

Mrs. Logan McCool

2 c. sugar	2 tsp. vanilla
1/4 c. cocoa	1 1/2 c. flour
1 c. butter (melted)	1 tsp. salt
4 eggs	1/2 c. walnuts

Mix sugar with cocoa and sift. Stir in butter, add eggs and vanilla; beat well. Add flour and salt to above mixture. Fold in nuts. Pour into greased pan 15x10x1. Bake at 375° for 20 min. Cool and frost.

FROSTING:

1 c. sugar	1 oz. chocolate
1/3 c. milk	Dash salt
1/4 c. butter	1 tsp. vanilla

Combine and bring to boil, stirring off and on. Cook till done, testing small amount on a dish till firmness desired. Beat until spreading consistency. Frost brownies.

EASY-TO-MAKE BROWNIES

Mrs. Roger Jensen

3 eggs	2 sq. chocolate
1 c. sugar	1/2 c. butter
1/2 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1 c. nuts
1/2 c. flour	

Beat eggs well, add sugar gradually. Add chocolate and butter which have been melted together and cooled. Add vanilla. Fold in flour, salt and baking powder which have been sifted together. Bake in greased 9x12 pan for about 25 min. at 350°.

CAKE COOKIE BARS

Sandra Garside

2 c. brown sugar	1 c. milk
2 c. flour	1 tsp. vanilla
1/2 c. margarine	1/2 c. nuts (chopped)
1 egg	1 c. chocolate chips <u>or</u>
1 tsp. salt	6 Toffee candy bars (crushed)
1 tsp. soda	

Mix together the brown sugar, flour and margarine. Reserve 1 c. of this mixture. To the remainder, add egg, salt, soda, milk and vanilla. Pour into a greased 9x13 pan. To the 1 c. reserved mixture, add the chopped nuts and chocolate chips or crushed candy bars. Sprinkle over top of batter in baking pan. Bake at 350° for 30-35 min. Cut into bars when cool.

CANDY BAR COOKIES

Gladys Farnsworth

3/4 c. butter	2 T. evaporated milk
3/4 c. powdered sugar (sifted)	1/4 tsp. salt
1 tsp. vanilla	2 c. flour

Cream butter, gradually adding powdered sugar. Cream well. Add vanilla, evaporated milk and salt. Mix well. Blend flour and mix. Roll out dough, half at a time, to 1/8 in. thickness. Cut into 3x1 1/2 in. rectangles or 2 in. squares. Place on ungreased cookie sheet. Bake at 325° 12-15 min., until lightly brown. Cool. Spread 1 tsp. filling on each. Top each with 1/2 tsp. icing and decorate with pecan halves.

CARAMEL FILLING:

1/2 lb. light candy caramels (about 28)	1/4 c. butter
1/4 c. evaporated milk	1 c. powdered sugar (sifted)
	1 c. pecans (chopped)

Combine caramels and evaporated milk in top of double boiler. Heat until caramels melt, stirring occasionally. Remove from heat. Add butter and powdered sugar. Mix well. Stir in pecans. Keep over hot water.

CHOCOLATE ICING:

1 c. semi-sweet chocolate bits	1 tsp. vanilla
1/4 c. evaporated milk	1/2 c. powdered sugar (sifted)
2 T. butter	

Melt chocolate pieces with evaporated milk over low heat. Remove from heat. Stir in butter, vanilla and powdered sugar.

CHOCOLATE CHERRY BARMrs. Wm. C. Lower
Guthrie Center, Iowa

1 chocolate cake mix	1 egg (beaten)
1 can cherry pie filling	

Mix by hand. Bake at 350° for 20-25 min. Frost.

FROSTING:

1 1/2 c. sugar	6 T. milk
6 T. margarine	

Boil hard for only 30 seconds. Add 1/2 c. chocolate chips. Beat until spreading consistency.

COCONUT BAR COOKIESMrs. Gary Speedling
Earlham

Large cookie sheet with sides. Mix:

1 c. butter	1 c. brown sugar
2 c. flour	

Press into cookie sheet. Bake in 350° oven till light brown.

15-20 min. Mix:

4 eggs	1/2 tsp. salt
2 c. brown sugar	2 tsp. vanilla
2 T. flour	1 c. coconut
1 tsp. baking powder	1 c. nuts (if desired)

Pour over baked crust and bake at 325° for 25 min. These are moist and store well in refrigerator. Good make ahead cookie as they are better after a couple days.

EASY BAR COOKIES

Mrs. Roy Walker

Line a cookie sheet with dry whole graham crackers. Cook together just until mixed well; 1 stick margarine, 3/4 c. brown sugar. Pour over graham crackers and bake at 350° for 10 min. You may sprinkle nuts on top before baking.

FRENCH BARS

Mrs. Roy Frisbie

4 eggs (well beaten)	1 tsp. cinnamon
2 1/4 c. brown sugar (firmly packed)	1/2 tsp. salt
1 1/2 c. soured cream	1 1/2 c. walnuts (chopped)
(not commercial soured cream)	1 1/2 c. dates (chopped)
1 1/2 tsp. baking soda	1 c. toasted flaked coconut
2 1/4 c. flour (unsifted)	

Add sugar to eggs and beat until thick. Stir in soured cream. Blend in dry ingredients. Stir in nuts, dates and coconut. Do not over mix batter. Spread into 2 lightly greased 15 1/2x10 1/2x1 in. pans or 13x9x2 in. pans. Bake in moderate oven 350° about 20 min. Cool. Frost. Makes 80 bars.

ORANGE BUTTER FROSTING:

1 lb. powdered sugar	1/4 c. butter
1/4 c. orange juice	1/2 tsp. salt

1 tsp. orange peel (grated). Combine ingredients and beat until creamy. Spread on cooled bars. Cut bars 1 1/2x2 1/2 in.

FROSTED CREAMS

Mrs. Albert J. Kopaska

1 1/2 c. sugar	2 eggs (beaten)
1 c. raisins	2 1/2 c. flour
1 tsp. soda	Pinch salt
1/2-1 c. nuts	1 tsp. cinnamon
1 c. shortening	

Cook raisins in 2 c. of water. Cream shortening and sugar, add raisins and beaten eggs. Dissolve soda in 1 c. raisin liquid and add. Add flour and cinnamon. Bake in a large shallow pan, at 350°. Frost when cool.

FROSTED CREAMS

Laura Krumm

1/2 c. sugar	1 egg
1/2 c. molasses	1 tsp. soda dissolved in milk
1/2 c. lard	1/2 tsp. ginger
1 c. sour milk	1 tsp. cinnamon
1/2 tsp. salt	2 c. flour

Bake in sheets in flat pan. When cool frost and cut in squares.

FROSTED SPICE BARS

Bertha H. Johnson

2 eggs	1/8 tsp. cloves
1 c. brown sugar (firmly packed)	1/2 tsp. cinnamon
3/4 c. flour	2 T. shortening (melted)
1/4 tsp. salt	1/4 c. nuts (chopped) (walnuts or pecans)
1/2 tsp. baking powder	

Beat eggs until slightly foamy. Add sugar, mix well. Sift together flour, salt, baking powder and spices. Add to egg mixture; blend. Mix in shortening. Add nuts. Pour into greased 8 in. sq. pan. Bake in moderate oven 35 min. Cool. Frost. Makes 32 (1x2 in.) bars.

FROSTING:

Brown 2 T. butter lightly in saucepan. Remove from heat. Add 1 1/2 c. confectioners' sugar and 1 T. hot water. Stir until smooth. Add enough cream to make spreading consistency. Sprinkle 1/2 c. nuts on top.

FRUIT COOKIES

Mrs. John H. Pettinger

- | | |
|---------------------------------|-----------------|
| 1 1/2 c. sugar | 2 tsp. cinnamon |
| 1 c. shortening | 1/2 tsp. cloves |
| 1 egg | Pinch salt |
| 1 1/2 c. raisins (cooked a bit) | 4 c. flour |
| 1 c. raisin liquid | Nuts (optional) |
| 1 1/2 tsp. soda | |

Cream sugar and shortening together. Blend in remaining ingredients. Bake in greased pans at 375°. Frost when cool. Cut into bars.

GRANDMOTHER'S FROSTED CREAMS

Mrs. W. E. Littler, Sr.

- | | |
|--------------------------|---------------------------------|
| 1 c. brown sugar | 2 tsp. soda dissolved in liquid |
| 1 c. white sugar | 2 tsp. cinnamon |
| 2 eggs | 1/2 tsp. cloves |
| 3/4 c. shortening | 1/2 tsp. salt |
| 1 1/2 c. raisins | 3 c. flour |
| 1 c. liquid from raisins | |

Cook raisins in 1 1/2 c. water. Add soda to 1 c. liquid from raisins. Add raisins to other ingredients last. Bake in shallow pans and frost with thin powdered sugar frosting.

GUMDROP BARS

Mrs. Jim Richter

- | | |
|-------------------|------------------------------|
| 2 eggs | 1/4 tsp. soda |
| 1 c. brown sugar | 1/2 c. nuts |
| 1 c. flour | 1 c. gumdrops (coarsely cut) |
| 1/2 tsp. salt | (no black ones) |
| 1/2 tsp. cinnamon | |

Beat eggs, add sugar. Add dry ingredients. Blend in nuts and 1/2 of the gumdrops. Spread in greased 9 in. sq. pan. Sprinkle last 1/2 of gumdrops on top. Bake at 350° for 30-35 min. Glaze.

GLAZE:

- | | |
|---------------------|-----------|
| 1 c. powdered sugar | 2 T. milk |
| 1/2 tsp. vanilla | |

HEATH CANDY BAR CAKE

Mrs. Roger Fox

- | | |
|-------------------------|------------------------------|
| 2 c. brown sugar | 1/2 tsp. soda |
| 1 stick butter | 1 tsp. vanilla |
| 2 c. flour (sifted) | 1 c. milk |
| 1 egg (slightly beaten) | 6 Heath candy bars (crushed) |
| 1/2 tsp. salt | 1/2 c. pecan nuts |

Blend brown sugar and butter. Stir egg, salt, soda, vanilla and milk into flour. Add to first mixture. Set aside 1 c. and put remainder in pan. Add crushed candy bars and pecans to reserved mixture, spread on top of above ingredients. Bake 350° for 30-40 min.

LEMON BARS

Marian Krumm

Part 1:

- | | |
|---------------|-----------------------|
| 1 c. flour | 1/4 c. powdered sugar |
| 1/2 c. butter | |

Combine and mix ingredients. Pat into 8x8 pan. Bake at 350° for 10 min. Cool.

Part 2:

- | | |
|------------------|------------|
| 2 eggs (beaten) | 2 T. flour |
| 1 c. sugar | Pinch salt |
| 3 T. lemon juice | |

Combine and mix together ingredients. Pour over the cool crust. Bake 25 min. at 325°. Sprinkle powdered sugar over the top.

LEMON SOURS

Mrs. Beryl Spangler

- | | |
|-----------------------|-------------------------|
| 3/4 c. flour | 1/2 c. pecans (chopped) |
| 1/3 c. butter | 1/8 tsp. baking powder |
| 2 eggs | 1/2 tsp. vanilla |
| 1 c. brown sugar | 1 T. lemon juice |
| 3/4 c. flaked coconut | |

Mix flour and butter, spread in a greased 11x7 in. pan. Bake 10 min. at 350°. Beat eggs well and add remaining ingredients. Spread over the baked layer. Bake 20-25 min. at 350°.

FROSTING:

- | |
|-----------------------|
| 2 T. lemon juice |
| 2/3 c. powdered sugar |

Mix together and spread over hot bars.

LIGHT APPLESAUCE BROWNIES

Julia Wedemeyer

1/2 c. butter	1/4 tsp. soda
1 c. sugar	1/4 tsp. salt
2 eggs	1/2 tsp. baking powder
1/2 c. applesauce (fine)	1/2 c. nutmeats (broken) <u>or</u>
1 tsp. vanilla	1/2 c. coconut
1 c. flour	

Cream butter, sugar. Add well beaten eggs and beat well. Add applesauce and vanilla. Mix and add dry ingredients. Add either nuts or coconut, blend and pour into square baking dish. Bake at 350°.

MARASCHINO CHERRY BAR

Irene Engle

2 1/2 c. flour	1/2 tsp. salt
1/2 c. white sugar	1/2 tsp. baking powder
1 c. oleo	1/2 c. maraschino cherries
2 eggs <u>plus</u> 1 yolk	(chopped)
1 1/2 c. brown sugar	1/2 c. nuts

Mix flour, white sugar and oleo. Pat into 9x13 pan and bake at 350° for 15 min. Combine remaining ingredients. Add to baked crust and bake 20 min. more.

FROSTING:

1 egg white	2 T. butter (melted)
2 T. cherry juice	2 c. powdered sugar

MILK CHOCOLATE OATMEAL BARS

Shirley Chesnut

1 c. margarine	2 1/2 c. flour
2 c. brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp. vanilla	3 c. quick cooking oatmeal

Cream together margarine and brown sugar. Add eggs and vanilla and beat well. Sift dry ingredients, then add to first mixture. Add oatmeal and mix well. Set aside.

MILK CHOCOLATE FILLING:

1 (11 1/2 oz.) pkg. milk chocolate chips	2 T. margarine
1 (14 oz.) sweetened condensed milk	1 c. walnuts (chopped)
	2 tsp. vanilla

Mix filling ingredients together and melt over low heat until smooth; add nuts and vanilla. Spread 2/3 of oatmeal mixture

Continued Next Page.

MILK CHOCOLATE OATMEAL BARS (Continued).

evenly in the bottom of baking pan (15 1/2x10 1/2x1). Cover with chocolate mixture. Add flour to rest of oatmeal mixture until it crumbles. Sprinkle over the chocolate mixture. Bake at 350° until light brown 30-35 min.

MOUND BAR

Ruth Benton
Guthrie Center, Iowa

- | | |
|--------------------------------|------------------------|
| 1 1/2 c. graham cracker crumbs | 1 can Eagle Brand milk |
| 1/2 c. butter (melted) | 1 pkg. chocolate chips |
| 1/4 c. powdered sugar | 3 (5 ¢) Hershey bars |
| 2 c. flaked coconut | |

Mix together graham cracker crumbs, melted butter and powdered sugar. Press into 9x13 pan. Bake 10 min. in a 350° oven. Mix coconut and milk, pour over crust and bake another 10 min. at 350°. Melt chocolate chips and candy bars, spread on top of hot bars.

OATMEAL CARAMELETTES

Rosella Hansen

Crust:

- | | |
|--------------------|---------------------------|
| 1 c. flour | 1/2 tsp. soda |
| 1 c. oatmeal | 1/4 tsp. salt |
| 3/4 c. brown sugar | 3/4 c. margarine (melted) |

Press 1/2 of crust mixture into a 7x11 pan. Bake 10 min. at 350°.

Caramel Mixture:

- 32 caramels (melted in 5 T. evaporated milk or cream)
3/4 c. chocolate chips

Spread on the caramel mixture, then sprinkle with chocolate chips. Add remaining crumbs and bake 20 min. more.

PEANUT BARS

Rosella Hansen
Mrs. Kieth Merrill, Guthrie Center

- | | |
|--------------------------------|-----------------------|
| 1 c. sugar | 4 c. Special K cereal |
| 1 c. white syrup | 1 c. coconut |
| 1 1/2 c. crunchy peanut butter | 1 c. peanuts |

Combine sugar and syrup, bring to boil. Add peanut butter and mix until smooth. Add cereal, coconut and peanuts; pat into a buttered cooky sheet.

PEANUT BUTTER CHOCOLATE BARS

Mrs. Pete Petersen

- | | |
|--------------------|----------------------|
| 1 c. margarine | 1 c. brown sugar |
| 1/2 c. white sugar | 4 c. oatmeal (quick) |

Mix these ingredients with hands. Pat into a jelly roll pan.

Bake at 350° for 12 min.

FROSTING:

Melt 1 pkg. chocolate chips. Mix with 1/2 c. peanut butter. Spread on baked mixture. Cool, cut into bars.

PRUNE STRIPS

Mrs. Leonard Wahlert

- | | |
|----------------------|-------------|
| 2 c. flour | 2 T. sugar |
| 4 tsp. baking powder | 3/4 c. milk |
| 4 T. butter | |

Mix as for pie crust. Divide in 2 equal parts and roll out 1/4 in. thick. Place in greased pan and spread with prunes. Cover with the other half portion of dough and sprinkle with sugar.

FILLING:

- | | |
|--------------------|----------------|
| 3 c. cooked prunes | 1 T. flour |
| 1/4 c. sugar | 1 tsp. vanilla |

Bring to a boil. Cool before spreading.

PUMPKIN BARS

Mrs. John Martin

- | | |
|--------------|----------------------|
| 2 c. sugar | 2 tsp. baking powder |
| 4 eggs | 1/2 tsp. salt |
| 1 c. oil | 2 tsp. cinnamon |
| 2 c. flour | 1 tsp. soda |
| 2 c. pumpkin | |

Mix ingredients together, pour onto cookie sheet. Bake at 350° for 25 min.

FROSTING:

- | | |
|-------------------------|-------------------------|
| 3 oz. pkg. cream cheese | 1 tsp. almond flavoring |
| 3/4 stick oleo | 1 3/4 c. powdered sugar |
| 1 T. cream | |

Combine all ingredients - frost bars when cool.

SEVEN LAYER COOKIE

Sandy Farnsworth, Dorothy Oaks

In a 9x13 pan melt 1 stick margarine. Then sprinkle the following over this:

- | | |
|--------------------------------|-------------------------|
| 1 c. graham crackers (crushed) | 1 c. chocolate chips |
| 1 c. coconut | 1 c. butterscotch chips |

Drizzle over these 1 can Eagle Brand milk, then sprinkle on 1/2 c. nuts. Bake at 350° for 30 min. Cool and cut.

SPICY NUT TRIANGLES

Mrs. Beryl Spangler

- | | |
|-------------------|-------------------------------|
| 1 c. butter | 2 c. flour (sifted) |
| 1 c. sugar | 1 tsp. cinnamon |
| 1 egg (separated) | 1 c. walnuts (finely chopped) |

Cream butter and sugar thoroughly, add the yolk of the egg and mix well. Add flour, cinnamon. Spread dough in jelly roll pan (15x10). Beat egg white slightly and brush over top. Smooth the surface with your fingers. Sprinkle nuts over dough and press in. Bake 1 hr. in a very slow oven 275°. Cut in attractive shapes while still warm.

TOMATO SOUP SQUARES

Mrs. Harold J. Scholl

- | | |
|----------------------------------|---------------|
| 1 egg | 2 T. butter |
| 1 c. sugar | |
| Mix together until creamed well. | |
| 1 1/2 c. flour | 1 tsp. cloves |
| 1 tsp. soda | 1 tsp. nutmeg |
| 1 tsp. cinnamon | |

Mix together and add 1 c. raisins and 1 c. nutmeats. Add 1 small can tomato soup alternately with flour mixture to creamed mixture. Pour into greased cookie sheet or cake pan. Bake at 350° until tests done (about 20 min.). Frost with a light powdered sugar frosting. Freezes well.

For storing cookies:

Crisp cookies should be kept in a jar or canister with a loose fitting lid.

Soft cookies should be kept in an earthenware jar with a tight cover.

FORMED - ROLLED - SLICED COOKIES

BUTTERSCOTCH COOKIES

Mrs. W. E. Littler, Sr.

3/4 c. shortening	3 1/2 c. flour
2 c. brown sugar	1/2 tsp. salt
2 eggs (well beaten)	1 tsp. soda
1 tsp. vanilla	1 tsp. cream of tartar

Cream shortening and sugar, add eggs and extract. Add dry ingredients, beat well. Form in rolls and wrap in plastic wrap; chill several hours. Slice about 1/4 in. thick with sharp knife and bake on greased cookie sheets about 10 min. at 350°. Cut-up gumdrops, nuts, or chocolate chips may be added before chilling dough, or they may be frosted or decorated after baking.

COLORED SUGAR COOKIES

Mrs. Walter Wedemeyer
Anita, Iowa

1 c. butter	1 c. shortening
1 c. powdered sugar	1 c. white sugar
2 eggs	1 tsp. vanilla <u>or</u> lemon extract
1 tsp. soda	1 tsp. cream of tartar
4 c. flour	

Cream butter, shortening and sugars. Add eggs and flavoring. Stir in remaining ingredients. Roll dough into balls about the size of a small walnut. Dip bottom of drinking glass into water and flatten. Bake at 375° 12 min., or until done.

FROSTING:

2 egg yolks	Desired flavoring
1 T. water	

Enough powdered sugar to make spreading consistency and sprinkle with decorated sugars.

FORK COOKIES

Julia Wedemeyer

1 c. white sugar	1 tsp. cream of tartar
1 c. brown sugar	1 tsp. soda
1 c. shortening	1 tsp. vanilla
3 eggs	4 c. flour
1/2 tsp. salt	

Cream sugar and shortening. Add eggs, and when well mixed add dry ingredients. Roll dough in a ball the size of a walnut, and press down with a fork. Bake in 350° oven for 10-15 min. or until light brown.

MELTING MOMENTS

Sandy Farnsworth

- | | |
|-------------------------|------------------------------|
| 1 c. soft butter | 3/4 c. cornstarch |
| 1 c. flour (sifted) | 1/2 c. nuts (finely chopped) |
| 5 1/2 T. powdered sugar | |

Cream butter and gradually mix in dry ingredients and nuts. Roll into 1 in. balls and bake on cookie sheet at 375° for 14-17 min. While balls are still warm, frost with following.

FROSTING:

- | | |
|----------------------|---------------------|
| 2 T. butter (melted) | 1 tsp. lemon juice |
| 1 T. orange juice | 1 c. powdered sugar |

SAND TARTS

Mrs. Roger Jensen

- | | |
|----------------------------|------------------------------------|
| 1 c. <u>plus</u> 1 T. oleo | 1/4 tsp. salt |
| 1/4 c. powdered sugar | 1 T. <u>plus</u> 1 tsp. cold water |
| 1 1/2-2 c. flour | 1/2 tsp. vanilla |

Chill dough. Form into small balls. Bake at 375° for 10 min. Reduce heat to 325° for 15-20 min.

FROSTING:

- | | |
|-----------------------|---------------|
| 3/4 c. powdered sugar | 2 T. hot milk |
| 1/4 tsp. vanilla | |

These are nice with the frosting tinted in various pastel colors.

DOUBLE TREAT COOKIES

Mrs. G. Walton Farnsworth

- | | |
|---------------------|----------------------------------|
| 2 c. flour (sifted) | 1 c. brown sugar |
| 2 tsp. baking soda | 2 eggs |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1 c. shortening | 1 c. peanut butter (chunk style) |
| 1 c. sugar | 1 (6 oz.) pkg. chocolate chips |

Sift together dry ingredients. Beat together next 5 ingredients until fluffy. Blend in peanut butter. Add dry ingredients. Stir in chocolate chips. Shape in small balls. Bake on ungreased baking sheet at 350°. Makes 7 doz.

A taxpayer is a person who can work for the government without taking a civil service examination.

OATMEAL COOKIES

Georgia Klemish

- | | |
|------------------|----------------------|
| 1 c. brown sugar | 2 c. flour |
| 1 c. white sugar | 1 tsp. baking powder |
| 1/2 c. lard | 1 tsp. vanilla |
| 1/2 c. butter | 1/2 tsp. salt |
| 2 eggs | 1 c. coconut |
| 3 1/2 c. oatmeal | |

Combine sugar and fat. Add beaten eggs. Sift flour, baking powder and salt. Add to creamed sugar and fat. Add oatmeal, coconut and vanilla. Roll in balls and place on cookie sheet. Bake at 375° until light brown.

BROWN SUGAR COOKIES

Mrs. Bernard Grubbs

- | | |
|------------------------|------------------------|
| 2 c. brown sugar | 2 eggs |
| 1 c. butter | 2 tsp. soda |
| 2 tsp. cream of tartar | 1 tsp. vanilla |
| 1 c. nuts | 1 tsp. lemon flavoring |

Flour enough to make a dough that doesn't stick to hands. Make walnut size balls and place on greased cookie sheet. Press down with floured fork. Bake at 375° for 10 min.

PEANUT BLOSSOM COOKIESMrs. Kieth Merrill
Guthrie Center

- | | |
|--------------------|----------------------|
| 1 3/4 c. flour | 1/2 c. shortening |
| 1 tsp. soda | 1/2 c. peanut butter |
| 1/2 tsp. salt | 1 egg |
| 1/2 c. sugar | 1 tsp. vanilla |
| 1/2 c. brown sugar | |

Mix altogether. Form into balls; roll into sugar, then press a chocolate star candy in each cookie. Bake 10-12 min. at 350°.

DATE COOKIES

Leila Lehman

- | | |
|-----------------------|----------------------|
| 1 c. butter | 3 eggs |
| 1 c. granulated sugar | 1 tsp. vanilla |
| 1 c. brown sugar | 2 tsp. baking powder |
| 4 c. flour | 1 tsp. cream tartar |

FILLING:

- | | |
|-----------------------------------|--------------|
| 1 lb. dates (seeded and cut fine) | 1/2 c. sugar |
| | 1/2 c. water |

Continued Next Page.

DATE COOKIES (Continued).

Mix cookie dough and roll thin. Cook filling until soft and thick paste; cool. Spread on rolled dough, roll up like jelly roll. Let stand overnight in freezer. Cut thin and bake.

ORANGE REFRIGERATOR COOKIES

Mary Ann Heckman

1 c. butter	1 tsp. vanilla
1/2 c. sugar	3 c. flour
1/2 c. brown sugar	1/2 tsp. salt
1 egg	1/4 tsp. baking soda
1 T. orange peel (grated)	1/2 c. nuts (pecan)
1/4 c. orange juice	

Cream butter and sugars. Add egg, orange peel, orange juice and vanilla. Sift flour, salt and baking soda, add to creamed mixture. Stir in nuts. Shape into roll and chill. Slice thin and bake in 375° oven 12-15 min.

PEANUT BLOSSOMS

Diane Garrett

1 3/4 c. flour	1/2 c. peanut butter
1 tsp. soda	1 egg
1/2 tsp. salt	2 T. milk
1/2 c. white sugar	1 tsp. vanilla
1/2 c. brown sugar	Chocolate stars <u>or</u> kisses
1/2 c. shortening	

Combine all sugar, shortening and peanut butter. Add egg and dry ingredients, milk and vanilla. Shape dough into balls; roll in sugar. Place on greased cookie sheet. Bake 8 min., take out of oven, put 1 candy piece in center of each cookie. Bake for about 2 min. more. Oven 375°. Makes about 48 cookies.

SPRITZ COOKIESMrs. Clair Huff
Exira, Iowa

1 c. sugar	2 1/4 c. flour
1 c. butter	1 tsp. baking powder
2 eggs	1 tsp. vanilla
4 T. cream	

Mix in order given. Chill. These may be rolled or put through a cookie press. Bake in a moderate oven until golden brown.

SUGAR AND SPICE

Minnie Ernst

- | | |
|-----------------|-------------------|
| 1 c. sugar | 3/4 c. shortening |
| 1 egg | 1/4 c. molasses |
| 2 c. flour | 2 tsp. soda |
| 1/4 tsp. salt | 1 tsp. cinnamon |
| 3/4 tsp. cloves | 1/4 tsp. ginger |

Cream sugar and shortening then add egg and molasses. Sift dry ingredients and add to creamed mixture. Chill, form into balls, roll in sugar. Bake in 375° oven for 12 min.

EASY SUGAR COOKIES

Ellen Jean (Garrett) Alexander

- | | |
|----------------------|-----------------|
| 3 c. flour | 2 eggs (beaten) |
| 2 tsp. baking powder | 4 T. sweet milk |
| 1 tsp. soda | 2 tsp. vanilla |
| 1 c. sugar | 1/2 tsp. almond |
| 1 c. shortening | |

Sift together flour, baking powder, soda and sugar. Add remaining ingredients. Chill. Roll out thin, cut into desired shapes, sprinkle with sugar. Bake 8-10 min. at 400°.

SUGAR COOKIES (Rolled)

Minnie Ernst

- | | |
|-------------------|-----------------------|
| 1 c. butter | 2 c. sugar |
| 3 eggs | 2 tsp. vanilla |
| 1/2 c. sour cream | 5-6 c. flour (sifted) |
| 1 tsp. soda | 1/2 tsp. cream tartar |
| 1/2 tsp. salt | 1 tsp. nutmeg |

Cream shortening and sugar, add eggs (well beaten), add vanilla. Beat in sour cream until mixture is smooth. Sift flour with soda, cream of tartar, salt and nutmeg. Add to cream mixture and mix well. Chill in refrigerator, then roll. Bake in 375° oven 8-10 min.

SUGAR COOKIES

Edna Spangler

- | | |
|-----------------|----------------------|
| 1 c. sugar | 1 tsp. soda |
| 3 c. flour | 2 tsp. baking powder |
| 1 c. shortening | |

Mix all dry ingredients together and work in shortening like as for pie dough. Beat:

- | | |
|-----------------|----------------|
| 1 egg | 1 tsp. vanilla |
| 4 T. sweet milk | |

This is all the liquid needed. Mix into flour, roll thin and cut. Bake to a light brown about 10 min. in 400° oven.

SUGAR COOKIES

Marilyn Stephenson

- | | |
|-------------------|--------------------------|
| 2 c. sugar | 5-6 c. flour |
| 1 c. shortening | 1 tsp. soda |
| 3 eggs | 1/2 tsp. cream of tartar |
| 3 tsp. vanilla | 1 tsp. nutmeg |
| 1/2 c. sour cream | 1/2 tsp. salt |

Add 5 c. flour, then enough flour to roll out dough.

SUGAR COOKIES

Mrs. William Vokt

- | | |
|-------------------------------|--------------------------|
| 1 c. shortening (part butter) | 3 c. flour (sifted) |
| 1 1/2 c. sugar | 1/4 tsp. salt |
| 2 eggs (beaten) | 1 1/2 tsp. vanilla |
| 1/2 tsp. soda | 1/2 tsp. lemon |
| 3 T. thick sour cream | 1 tsp. nutmeg (optional) |

Cream shortening and sugar together, add beaten eggs. Dissolve soda in sour cream, and add alternately with flour and salt (mixed together). Add flavorings. Chill dough thoroughly. This is a soft dough, and easier to handle in small amounts. Roll out and cut in desired shapes. Bake about 9-10 min. in 375° oven on ungreased cookie sheet. Sprinkle with sugar (and nutmeg if desired) before baking - or decorate after baking.

TURTLES

Carole Wahlert

Melt 2 sq. chocolate and 1/2 c. butter or margarine. Beat 2 eggs into mixture. Add 3/4 c. white sugar, 1 c. flour, 1 tsp. vanilla. NO soda or baking powder. Drop by teaspoon on waffle iron and bake 1 or 2 min. at medium heat. Frost with powdered sugar frosting while warm.

DESSERTS

APPLE CRISP

Laura Garrett

6 large apples (peeled and sliced thin)	1/2 c. sugar
	1/2 tsp. nutmeg

Put apples into a greased baking dish. Cover with sugar and sprinkle with nutmeg.

TOPPING:

Mix 1/2 c. margarine, 1 c. brown sugar, 1 c. flour. Mix until crumbly like coarse meal. Spread over apples and bake, slowly, 325° for about 1 hr.

APPLE CRUNCH

Gladys Charles

Butter a 9x9 baking pan and slice in fresh apples. Put cinnamon and sugar on apples, to taste.

CRUNCH:

1 c. flour 3/4 stick margarine
1 c. sugar

Crumble together thoroughly. Add 1 egg, toss lightly to keep crumbly. Sprinkle over apples and bake in 350° oven till apples are done and crust brown. Can also use any other kind of fruit or pie fillings.

APPLE DELIGHT WITH SAUCE

Mrs. Don Betts

1 c. sugar	1/4 c. butter
1 egg	1 c. flour
1 tsp. soda	1/4 tsp. nutmeg
1/2 tsp. cinnamon	1/4 tsp. salt
1 1/2 c. apples (chopped)	1/2 c. nuts
1 tsp. vanilla	

Cream together sugar and butter. Add eggs and vanilla. Sift dry ingredients and add to creamed mixture. Stir in apples and nuts. Bake in 8x8 greased pan at 350° for 45 min.

SAUCE:

3/4 c. sugar 2 T. cornstarch
1/2 c. orange juice 1 tsp. lemon flavoring
1/2 c. water

Continued Next Page.

APPLE DELIGHT WITH SAUCE (Continued).

Mix sugar and cornstarch in saucepan. Add orange juice, lemon flavoring and water. Stir as the sauce cooks until thickened and clear. Serve hot over the pudding.

APPLE GOODIE

Janet Underwood

1 c. flour	2 1/2 c. apples (chopped, cooked and drained)
1 c. sugar	1/2 c. brown sugar
1 tsp. salt	1/2 c. nuts
1 tsp. soda	
1 egg (beaten)	

Mix flour, sugar, salt and soda. Add egg and drained apples. Spread in 9x9 pan. Top with 1/2 c. brown sugar and 1/2 c. nuts. Bake at 350° for 45 min. Serve with whipped cream.

BLUEBERRY CHEESE CAKE

Mrs. John Martin

20 graham crackers (crushed)	1/2 c. margarine
1/2 c. brown sugar	8 oz. cream cheese
1/2 c. sugar	2 eggs
2 T. lemon juice	

Spread the mixture of graham crackers, margarine and brown sugar in a 9x13 in. pan. Cream together the cream cheese and sugar - add eggs - one at a time and beat after each addition. Add lemon juice. Pour over crumbs and bake at 350° for 20 min. When cool, spread a No. 2 can of blueberry pie filling over the top and refrigerate. Serve with whipped cream.

BREAD PUDDING

Velma Hamilton, Antionette Peters

1/4 c. sugar	2 c. milk
2 egg yolks	1 tsp. vanilla
Pinch salt	

Mix well and break in stale bread that is not dry; as much as it will take. Beat 2 egg whites until stiff. Fold in a scant 3/4 c. sugar. Pile it on bread mixture and bake 1 hr. in hot oven (400°) at first then 350° last 20 min.

Do as well as you can today, and perhaps tomorrow you can do better.

BUTTER BRICKLE DESSERT

Ruth Benton
Guthrie Center, Iowa

12 soda crackers	2 c. milk
12 graham crackers	1 qt. butter brickle ice cream
1 stick (1/2 c.) butter	Whipped dessert topping
2 pkg. instant vanilla pudding mix	3 Heath candy bars

Crush crackers, mix with butter and press into pan. Chill. Mix pudding mix with milk and beat for 2 min. (only). Add 1 qt. butter brickle ice cream. Beat and chill. Top with topping. Crush candy bars and sprinkle on top.

CARAMEL RUSK CAKE DESSERT

Mrs. Roger Fox

6 egg yolks	1 tsp. baking powder
1 c. sugar	1/2 c. nuts
1 c. Rusk cracker crumbs (6 crackers)	6 egg whites

Beat together egg yolks, sugar, cracker crumbs, baking powder and nuts. Beat egg whites, fold into first mixture. Bake in a greased 9x13 pan, 30 min. at 325°. Let cool thoroughly.

TOPPING:

Melt 2 T. butter, 1/3 c. milk, 3 small boxes Milk Duds, 1 c. powdered sugar, let cool. Whip 1/2 pt. cream or Dream Whip, spread it on cake and drizzle caramel mixture over top.

CHERRY BARS OR DESSERT

Carol Noland

1/2 c. butter	1 T. butter flavoring (optional)
1/2 c. margarine	3 c. flour
1 3/4 c. sugar	1 1/2 tsp. baking powder
4 eggs	Salt
1 tsp. vanilla	

Mix together butter, margarine, sugar, eggs, vanilla and butter flavoring. Add flour, baking powder and salt. Spread all but 1 c. dough on greased cookie sheet. Cover dough with 1 1/2 cans cherry pie mix. Dot 1 c. of dough on top. Bake 35-40 min. at 350°. Frost with caramel or brown sugar frosting.

CHERRY DESSERT

Mrs. Bob Sullins
Casey, Iowa

- | | |
|------------------------------|----------------------|
| 1 1/2 c. powdered sugar | 1/4 lb. oleo |
| 2 eggs (unbeaten) | 1 can cherry pie mix |
| 1/2 lb. vanilla wafer crumbs | 1 c. whipping cream |

Mix powdered sugar, oleo and eggs until fluffy. Line pan with 1/2 the crumb mixture. Spread powdered sugar mixture over this, then cherries - then the whipped cream over the cherries. Add remaining crumbs to the top.

CHERRY PUDDING

Carole Wahlert

- | | |
|----------------------|--------------------------|
| 1 c. flour | 2/3 c. milk |
| 2 tsp. baking powder | 1 can sour cherries |
| 1 c. sugar | 1 c. sugar |
| 1/2 tsp. salt | Few drops almond extract |

Mix flour, baking powder, sugar and salt. Mix well and add milk. Heat cherries and 1 c. sugar with extract. Pour batter in 8x12 pan. Pour hot cherries over batter. Bake 45 min. in 350° oven. Batter will rise to top and cherries will be on bottom. Serve with whipped cream.

CHOCOLATE ICE CREAM DESSERT

Mrs. Gary Speedling
Earlham, Iowa

Crush 1 pkg. vanilla wafers (39) cookies and line 9x13 cake pan leaving a small amount for garnish. Mix:

- | | |
|------------------------|----------------------|
| 2 c. powdered sugar | 3 egg yolks (beaten) |
| 1/2 c. butter | 1 tsp. vanilla |
| 2 sq. Liquid Chocolate | 1/4 tsp. salt |

Heat mixture until dissolved over double boiler. Do not cook. Cool, beat 3 egg whites till stiff and fold into chocolate mixture. Pour half of chocolate mixture over cookies. Slice 1/2 gal. of ice cream and lay over cookies and chocolate mixture. Add remaining chocolate mixture to top of ice cream and garnish with remaining crumbs. Store in freezer.

Worry is like a rocking-chair

It gives you something to do, but doesn't get you anywhere.

FRUIT COCKTAIL DESSERT

Gladys Charles

- | | |
|--------------------|---------------------------------|
| 1 c. sugar | 1/2 c. walnuts (chopped) |
| 1 1/4 c. flour | 1 egg |
| 1 tsp. soda | 1 can fruit cocktail (juice and |
| 1/4 tsp. salt | all) |
| 3/4 c. brown sugar | |

Sift sugar, flour, soda and salt together. Add egg and fruit cocktail, juice and all. Put in a greased cake pan, sprinkle with 3/4 c. brown sugar and 1/2 c. chopped nuts. Bake at 325° for 35 min. or a little longer. Serve with whipped cream or ice cream. Good to serve for a lunch.

FUDGE NUT FREEZE

Esther Hoehns

Crust:

- | | |
|-----------------------------------|--|
| 1/2 c. butter <u>or</u> margarine | 1/4 c. sugar |
| 1 c. flour | 1/2 c. roasted almonds (diced) |
| 1/4 c. instant cocoa mix | <u>or</u> peppermint candy (crushed)** |

Line a 9 in. sq. pan with aluminum foil. In large heavy skillet, melt butter. No need to sift flour; measure by lightly spooning into cup and leveling off. Combine flour, instant cocoa and sugar with melted butter; mixture will form a ball. Stirring constantly, cook over medium high heat 3-5 min. until mixture is crumbly. Sprinkle into foil-lined pan; refrigerate until completely cooled. Add nuts or crushed peppermint and mix well with crumbs; reserve 1/2 c. mixture for topping. Spread mixture over bottom of pan; do not press. Pour filling over crumbs. Sprinkle 1/2 c. reserved crumb crust mixture over filling. Freeze 6 hrs. or overnight. Lift foil to remove dessert.

FILLING:

- | | |
|-----------------------------------|-------------------------------|
| 1 pt. whipping cream | 1/4 c. instant cocoa mix |
| 1 pt. softened vanilla ice cream* | 1/2 c. miniature marshmallows |
| | (if desired) |

In large mixer bowl, beat whipping cream until thickened. Add instant cocoa and softened ice cream, beat well. Fold in marshmallows.

TIPS: *To soften ice cream remove from freezer before making pie crust. **To crush peppermint sticks, place in plastic bag and use rolling pin to crush.

GRAHAM CRACKER DESSERT

Mrs. Albert Kopaska

1 c. sugar
 1/2 c. butter
 2 egg yolks
 1 c. nuts

1 c. crushed pineapple or
 fruit cocktail
 3 T. cream

Mix 1 pkg. of gelatin (strawberry or raspberry) and let it cool until it begins to set. Place a layer of whole graham crackers on the bottom of a large cake pan. Mix together sugar, butter, egg yolks, nuts, fruit and cream without cooking. Spread over graham crackers. Add another layer of graham crackers, and top with gelatin. Can be served with whipped cream or whipped topping. Best if made in the morning and served at noon.

GRAHAM CRACKER DESSERT

Mrs. Maude Moore

15 graham crackers (rolled
 fine)
 36 marshmallows

3/4 c. cream or milk
 1 can crushed pineapple
 2 pkg. cherry gelatin

Sprinkle graham cracker crumbs in bottom of greased 9 in. pan. Melt marshmallows in milk or cream. Add crushed pineapple. Add gelatin that has been mixed according to pkg. directions and set. Top with whipped cream when served.

HOMEMADE ICE CREAM - 1 Gal.Mrs. Gary Speedling
Earlham

5 eggs
 2 2/3 c. sugar
 2 T. vanilla
 Pinch salt

1 pt. half and half
 1 pt. Coffee Rich (thawed)
 Small carton of whipping cream
 Lemon (if desired)

Mix above ingredients well and pour into gallon freezer and fill with milk. Freeze. For chocolate ice cream, add 5 pkgs. liquid chocolate with eggs and sugar blending well. This ice cream is a lot like Dairy Queen ice cream and has a soft creamy texture.

ICE CREAM BARS

Mrs. Richard Carney

Cut brick ice cream into bars. Roll in:
 2 T. butter (melted)
 16 graham crackers (crushed)

1/4 c. brown sugar
 1 c. nuts (chopped)

ICE CREAM DESSERT

Mrs. Elbe Gehrtz

- | | |
|--|---------------------|
| 2 c. Corn Chex (crushed,
use rolling pin) | 1/2 c. sugar |
| 1/2 c. flaked coconut | 1/2 stick margarine |

Soften margarine, cream with the sugar, then mix in the Corn Chex and coconut. Pat it into a pan 9x13. Save out 1/2 c. for topping, bake in a 350° oven for a scant 8 min. Cool. Prepare 1 box instant Lemon Chiffon pie filling, according to directions on box. Spread 1/2 gal. ice cream over the cooled crust in the pan. Spread the pudding over the top of ice cream. Slightly brown the 1/2 c. crumbs that were saved out and spread on top. Freeze.

ICE CREAM DESSERT

Georgia Klemish

- | | |
|---|---------------------|
| 2 c. Rice Chex <u>or</u> Rice
Krispies (crushed) | 1/2 c. nutmeats |
| 2/3 c. brown sugar | 1/2 gal. ice cream |
| 1/2 c. butter <u>or</u> margarine | 1 c. flaked coconut |

Melt butter. Stir in brown sugar. Mix well. Add Rice Krispies, coconut and nutmeats. Spread half of this mixture on bottom of a 9x12 in. pan. Cut ice cream in thirds and lay on mixture. Freeze. Cut in bars and serve with whipped cream.

LEMON CURD TARTS

Mrs. D. E. Farnsworth

- | | |
|---------------------------------|------------------------------|
| Rind of 2 lemons (grated) | 4 eggs (well beaten) |
| 1/2 c. lemon juice | 4 doz. miniature tart shells |
| 2 c. sugar | (baked and cooled) |
| 1 c. butter <u>or</u> margarine | |

Combine lemon rind, lemon juice and sugar in top of double boiler. Add butter. Heat over boiling water, stirring until butter is melted. Stir in eggs gradually. Continue cooking, stirring constantly until mixture is thick enough to pile slightly. (about 15 min.). Cool thoroughly. Spoon filling into cooled tarts. Yield: 4 doz.

MINIATURE TART SHELLS:

- | | |
|---------------------|-----------------|
| 3 c. flour (sifted) | 1 c. shortening |
| 1 1/2 tsp. salt | 6 T. cold water |

Sift flour, salt, cut in shortening till the size of large peas. Sprinkle water over mixture. Mix thoroughly until a smooth dough is formed. Roll on floured surface to 1/8 in. thickness. Cut into 2 1/2 in. rounds. Fit into 1 3/4 in. muffin pans. Flute edges, prick shells. Bake at 450° 10-12 min. or until light golden brown. Yield: 4 doz. tart shells.

LEMON PUDDING DESSERT

Ellen Jean (Garrett) Alexander

- 1 can lemon pudding or
pie filling
- 1 medium size chunk pineapple
(drained)
- 1 medium size sliced peaches
(drained)

- 2 cans mandarin oranges (drained)
- About 6 maraschino cherries
(quartered)

Fold fruit into lemon pudding and refrigerate about 12 hrs.
Add 2 sliced bananas just before serving.

MOLDED RICE PUDDING

Esther Hoehns

- 3 c. cooked rice
- 2 1/2 c. milk
- 1/3 c. sugar
- 1 T. butter
- 1 envelope unflavored gelatin

- 1/4 c. water
- 1/4 tsp. almond extract
- 1 (2 oz.) pkg. whipped topping
mix (prepared)
- 1 can cherry pie filling
- 1/4 c. port wine or fruit juice

Combine rice, milk, sugar and butter and cook over low heat, stirring now and again until thickened. Soften gelatin in water and stir into rice mixture. Add almond extract. Cool, then fold in whipped topping. Turn into a 5-cup mold and chill until set. To serve, unmold onto a pretty plate and serve with sauce made by combining port and pie filling. Or serve with sweetened strawberries; or rhubarb sauce, or fresh pineapple and strawberries, or chocolate sauce, or caramel syrup. Very good for dieters.

PARTY DESSERT

Annie Van Eaton

- 1 c. sweet milk
- 1 large pkg. marshmallows

- 2 medium cans of fruit cocktail
(drained)

CRUST:

- 1 stick margarine
- 4 T. sugar

- 1/4 lb. graham crackers (crushed)

Heat milk, but do not boil. Dissolve marshmallows in milk, and let cool. Line 9x12 in. pan with graham cracker crust. Mix drained fruit cocktail into the milk and marshmallow mixture and pour into crust. Let stand overnight, or at least several hours.

PEACH DUMPLINGS

Mrs. Don Betts

3 c. sliced peaches	2 c. water
1 c. sugar	2 T. lemon juice
1 c. pancake mix	1/4 c. brown sugar (firmly packed)
1/2 c. milk	2 T. salad oil

Combine peaches, water, sugar and lemon juice in a large saucepan and bring to a boil. Combine remaining ingredients in a bowl. Drop by teaspoon into boiling peach mixture. Reduce heat cover - cook for 15 min.

PEACH DUMPLINGS

Sandra Garside

3/4 c. butter	1/2 c. milk
2 c. flour	6 peaches
2 tsp. baking powder	2 c. sugar
1 tsp. salt	1 c. whipped cream

Cut the butter into the sifted dry ingredients, but leave it in lumps the size of large peas. Add milk to make a soft dough. Roll out lightly. Cut dough into 6 squares and place a peach (or fill with sliced peaches) in the center of each square. Moisten edges of pastry with water or milk and fold points up over peach, sealing well. Place dumplings in baking pan. Boil sugar and water together for 5 min. and pour over the dumplings. Sprinkle with nutmeg or cinnamon. Bake at 350° for 30 min. Serve with whipped cream.

PECAN TASSIES

Sandra Garside

3 oz. cream cheese	1 c. brown sugar
1/4 lb. margarine	2 T. butter
1 c. flour	1 tsp. vanilla
2 eggs	1 c. pecans (chopped)

Mix together the cream cheese, margarine and flour. Chill for an hour or so. Roll into small balls and press into muffin tins or tassie pans with your fingers. Mix remaining ingredients together in a bowl. Pour into individual cups of the above crust and bake at 350° for 15 min. Reduce heat to 250° and bake for 10 min. more.

It's nice to be important.
But it's more important to be nice.

PRUNE WHIP

Rose Peterson

- 1 c. cooked mashed prunes 1/4 tsp. vanilla
Pinch salt 3 egg whites (beaten stiff)
1/2 c. walnut meats 3 T. sugar

Mix all together - put in buttered baking dish. Place dish in hot water - bake 15 min. at 350°.

RAISIN APRICOT RICE PUDDING

Laura Smith

- 1 1/2 c. Del Monte apricot 2/3 c. evaporated milk or
nectar cream and milk
1 c. cooked rice
Scald and add slowly:
2 eggs (beaten) 1/4 tsp. salt
1/2 c. sugar

Add 1/2 c. seedless raisins. Sprinkle with nutmeg. Put in 1 1/2 qt. casserole. Set in pan filled with water 1 in. deep. Bake at 350° for 50 min. Serves 4-6. Serve with whipped cream.

RASPBERRY DESSERT

Mrs. Elbe Gehrtz

First Layer:

(Crust) 1 c. flour, 1/2 c. butter, 2 T. powdered sugar. Bake 15 min. in 350° oven.

Second Layer:

2 pkg. raspberry gelatin, 3 c. boiling water, 2 (10 oz.) pkg. frozen raspberries. Cool until set; when set pour over first layer.

Third Layer:

Soak 1 envelope gelatin in 1/3 c. cold water. Mix together 1/4 c. sugar, 3/4 c. milk, 2 beaten egg yolks. Bring to a boil, boil about 1 min. Remove from fire, add gelatin and 1 tsp. vanilla. When it begins to thicken, fold in the 2 beaten egg whites to which has been added another 1/4 c. sugar. Then fold in 1 c. cream, whipped. Pour over raspberries and sprinkle with coconut. Refrigerate.

The greatest ability is dependability.

RASPBERRY DELIGHT

Mrs. Lester Beer

- | | |
|--|--|
| 2 (10 oz.) pkg. frozen red raspberries | 50 large marshmallows |
| 1 c. water | 1 c. milk |
| 1 c. sugar | 2 c. cream (whipped) <u>or</u> 2 pkg. dessert topping (prepared) |
| 2 tsp. lemon juice | 1 1/4 c. graham cracker crumbs |
| 4 T. cornstarch | 1/4 c. pecans (optional) |
| 1/4 c. water | 1/4 c. butter (melted) (optional) |

Combine raspberries, 1 c. water, sugar and lemon juice. Dissolve cornstarch in 1/4 c. water; add to fruit mixture and cook till clear. Melt marshmallows in milk, over low heat; cool. Fold in whipped cream or topping. Put graham cracker crumbs in bottom of buttered 9x13 pan. Pour marshmallow mixture over crumbs. Spread raspberry mixture over top. If desired, mix pecans with melted butter and sprinkle over top. Refrigerate until ready to serve.

RAW APPLE DESSERT

Carol Lundy

- | | |
|-------------------------|---------------------|
| 1 c. white sugar | 1 tsp. cinnamon |
| 1/4 c. butter | 1 tsp. soda |
| 1 egg (slightly beaten) | 1/4 tsp. nutmeg |
| 1/2 tsp. salt | 2 c. apples (diced) |
| 1 c. flour | 1 c. nutmeats |

Cream sugar and butter, add slightly beaten egg. Sift dry ingredients together and add to creamed mixture. Add apples and nutmeats. Bake in 9x9 baking dish at 325° for 45 min.

SAUCE:

- | | |
|--------------------|--------------------|
| 1/2 c. brown sugar | 1/2 c. sweet cream |
| 1/2 c. white sugar | 1/2 c. butter |

Boil together 5 min. Cool and serve on above dessert.

RHUBARB CRISP

Mrs. Roy Walker

- | | |
|-----------------------------|-----------------------------------|
| 4 c. rhubarb (diced) | 2 T. flour <u>or</u> tapioca |
| 1 c. miniature marshmallows | 1 small pkg. (9 oz.) cake mix |
| 1 c. sugar | 1/3 c. butter <u>or</u> margarine |

Place rhubarb in a greased 9x9 in. pan. Mix sugar and flour or tapioca, and sprinkle over rhubarb. Sprinkle marshmallows over this. Cut butter into cake mix, and sprinkle over the above. Bake at 350° for 40 min.

RHUBARB CRUNCH

Glendoris Conrad

- | | |
|-----------------------------------|----------------------------|
| 1 c. flour | 1 c. water |
| 1 c. brown sugar | 1 tsp. vanilla |
| 3/4 c. quick oatmeal | 1/2 tsp. lemon extract |
| 1/2 c. butter <u>or</u> margarine | 4 c. rhubarb (uncooked and |
| (melted) | cut up) |
| 1 1/2 c. white sugar | |
| 2 T. flour | |

Mix flour, brown sugar, oatmeal and butter until crumbly. Cook white sugar, flour, water, vanilla and lemon extract until thick and clear. Press 1/2 of crumbly mixture in pan. Add rhubarb pieces. Add cooked mixture, and sprinkle remaining crumbs on top. Bake in 350° oven for 1 hr. in a 9x13 pan.

RHUBARB DREAM DESSERT

Mrs. Jim Richter

- | | |
|-----------------------------------|-------------------------------|
| 1 c. flour (sifted) | 1 1/2 c. sugar |
| 5 T. powdered sugar | 1/4 c. flour |
| 1/2 c. butter <u>or</u> margarine | 1/2 tsp. salt |
| 2 eggs (beaten) | 2 c. rhubarb (finely chopped) |

Blend together 1 c. flour, powdered sugar and butter. Press mixture into ungreased 7 1/2x11 in. pan and bake in a 350° oven for 15 min. Mix together remaining ingredients. Spoon into crust and bake 35 min. at 350°. Serve warm with whipped or plain cream.

RITZ DESSERT

Mrs. Roy Stephenson

- | | |
|---------------------------|----------------|
| 3 egg whites (beaten) | 1/4 c. pecans |
| 1 c. sugar | 1 tsp. vanilla |
| 30 Ritz crackers (broken) | |

Mix together and put into ungreased pie pan. Bake until firm. Cut into wedges and top with either whipped cream or ice cream.

STEAMED CHERRY PUDDING

Myrtle Grimes

- | | |
|-------------------|--------------------------|
| 1 c. flour | Butter size of an egg |
| 1/2 c. sugar | 1 tsp. baking powder |
| 1/2 c. sweet milk | 1 1/2 c. stoned cherries |
| 1 egg | |

Mix ingredients in order given. Put in 1 lb. coffee tin and steam 1 hr.

SUET PUDDING

Mrs. Ralph L. Crozier

Grind together:

1 c. suet	1 c. raisins
1 c. English walnuts	

Mix dry:

1 c. sugar	2 1/2 c. flour
1 pinch salt	

Combine:

1 c. sour milk	1 egg
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1 tsp. soda

Mix all and steam several hours.

SAUCE:

1/2 c. butter	1 egg
1 c. powdered sugar	Vanilla
Beat.	

UNBAKED DESSERT

Erma Stephenson

Vanilla wafers	1 pt. Cool Whip
1 stick of butter (softened)	Maraschino cherries
1 c. powdered sugar	Nuts
2 eggs	

Put whole vanilla wafers in bottom of large pie pan or a 9 in. sq. baking dish. Mix together butter, powdered sugar and eggs, beat until creamy. Put 1/2 of beaten mixture over vanilla wafers. Add another layer of vanilla wafers, then the remainder of the beaten mixture. Spread with Cool Whip, top with maraschino cherries and nuts, then sprinkle with vanilla wafer crumbs. This should be made a day before you want to use it, and kept refrigerated. Will keep for a week or more.

ADDITIONAL RECIPES

EGG PUDDING

Grind together:
1 c. sugar
1 c. English walnuts
Mix dry:
1 c. sugar
1 pinch salt

Mrs. Ralph J. Cook

1 c. sugar
1 c. English walnuts
Mix dry:
1 c. sugar
1 pinch salt

Combine:
1 c. sour milk
1 egg
Mix all and place in greased pan. Bake at 350° for 1 hour.

THICKENED CREAM DESSERT

1 c. flour
1 c. sugar
1 c. milk
1 c. cream
1 c. vanilla
1 c. egg

1 c. egg
1 c. vanilla
1 c. sugar
1 c. milk
1 c. cream
1 c. flour

THICKENED DESSERT

1 c. flour
1 c. sugar
1 c. milk
1 c. cream
1 c. vanilla
1 c. egg

1 c. egg
1 c. vanilla
1 c. sugar
1 c. milk
1 c. cream
1 c. flour

THICKENED DESSERT

1 c. flour
1 c. sugar
1 c. milk
1 c. cream
1 c. vanilla
1 c. egg

1 c. egg
1 c. vanilla
1 c. sugar
1 c. milk
1 c. cream
1 c. flour

THICKENED DESSERT

1 c. flour
1 c. sugar
1 c. milk
1 c. cream
1 c. vanilla
1 c. egg

1 c. egg
1 c. vanilla
1 c. sugar
1 c. milk
1 c. cream
1 c. flour

THICKENED DESSERT

1 c. flour
1 c. sugar
1 c. milk
1 c. cream
1 c. vanilla
1 c. egg

1 c. egg
1 c. vanilla
1 c. sugar
1 c. milk
1 c. cream
1 c. flour

THICKENED DESSERT

1 c. flour
1 c. sugar
1 c. milk
1 c. cream
1 c. vanilla
1 c. egg

1 c. egg
1 c. vanilla
1 c. sugar
1 c. milk
1 c. cream
1 c. flour

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A bird in hand
is worth
two in a bush.

MEATS

BAKED CHICKEN AND RICE

Laura Smith

Frying chicken (cut up) 1 can cream of celery soup
 1 c. old fashioned rice 2 c. milk
 1 can cream of chicken soup 1 pkg. dry onion soup
 Grease heavily a 9x13 pan. Sprinkle dry rice in pan. Lay raw chicken pieces on top of rice. Mix soups and milk together and pour over chicken. Sprinkle dry onion soup on top. Cover tightly with foil and bake 2 1/2-3 hrs. at 350°.

BARBECUED HAMBURGERS

Mrs. Walter Wedemeyer
 Anita, Iowa

1 lb. hamburger 1 onion
 1 can tomato soup 1/2 c. water
 1/2 tsp. chili powder 1 tsp. Worcestershire sauce
 Little celery salt Salt and pepper (to taste)
 Brown hamburger and onions, add other ingredients and simmer 1 hr. Serve on hot buns. Serves 8.

BARBECUED MEAT BALLS

Mrs. Paul Newman

1 1/2 lb. ground beef 1/4 tsp. pepper
 3/4 c. rolled oats or 1 c. milk
 bread crumbs Flour (to dredge balls)
 1 tsp. onion (minced) 3 T. fat
 1 1/2 tsp. salt

Combine meat, oats or bread crumbs, onion, salt, pepper and milk. Form into small balls (about 18). Roll in flour and brown in fat in heavy skillet at 360°. Cover with barbecue sauce. Turn heat low, 220° and simmer until done. Sauce is fairly thick.

SAUCE:

2 T. sugar 1/2 c. water
 2 T. Worcestershire sauce 1/4 c. vinegar
 1 c. catsup 1/2 c. onion (minced)

Combine and pour over browned meat balls.

BARBECUED PORK CHOPS

Mrs. Ed Mertes

Pork chops	1/2 tsp. nutmeg
1/2 c. catsup	1/3 c. vinegar
1 tsp. salt	1 c. water
1 tsp. celery seed	1 bay leaf

Brown chops on both sides and place in baking dish. In saucepan combine remaining ingredients. Bring to boil and simmer 4 or 5 min. Pour over chops, cover, bake at 325° for 1 1/2 hrs.

BARBECUED SPARERIBS

Carole Wahlert

4-6 lbs. spareribs	1/2 tsp. celery salt
1 c. onion (chopped)	1 tsp. dry mustard
1 T. salt	1/4 c. vinegar
2 T. brown sugar	3/4 c. catsup
1/2 tsp. chili powder	1 1/2 c. water

Brown ribs. Cover with sauce and roast.

BARBECUE SAUCE

Mrs. Leonard Wahlert

Mix the following and pour over browned meat:

1/2 c. catsup	2 T. flour
1 tsp. dry mustard	Onion rings over top
1 T. celery salt	

Cover with water and simmer and bake 2 hrs. Can be used over ribs, pork chops, and boiling meat.

BEEF BOURGUIGNONNE

Mrs. Darwynn Beer

2 lb. boneless beef (rump <u>or</u> chuck)	1 1/4 tsp. salt
Flour	2 stalks parsley
2 T. oil <u>or</u> shortening	1 1/2 strips bacon (diced)
1 small clove garlic	18 small white onions
1 1/4 c. burgundy	1 T. tomato paste
Hot water	1/2 tsp. dried thyme
1/2 small bay leaf	1/4 tsp. black pepper
	18 mushroom caps
	2 T. butter

Cut the beef into 1 in. cubes and roll them in flour. Brown on all sides in the hot oil or shortening. Add the garlic and cook with the meat 1 min. Remove the garlic. Put the meat into a 2 qt. casserole. Add the wine and enough hot water to barely cover the meat. Add the bay leaf, salt, and parsley. Cover and cook

Continued Next Page.

BEEF BOURGUIGNONNE (Continued).

in a preheated slow oven (325°) 2 hrs. Fry the bacon briefly, then add the onions and cook until they have browned lightly on all sides. Add to the casserole and cook, covered, 1/2 hr., or until onions and meat are tender. Stir in the tomato paste, thyme, and black pepper. Cook another 10 min. Adjust the salt. Cook the mushroom caps in the butter and arrange them over the top of the casserole. Serve from the casserole. Makes 4-5 servings.

BEEF BURGERS

Mrs. Tommy Lydon

9 lb. hamburger	2 1/2 c. water
1 lb. onions	1 c. bread crumbs <u>or</u> 2 c. quick
Salt and pepper	oatmeal
6 eggs	1/2 c. prepared mustard
4 cans tomato paste	1/2 bottle catsup

Combine hamburger, onions, and salt and pepper, cook together. Mix the remaining ingredients and add to the meat mixture. Simmer 20 min. Use 1 T. for each bun. Cut in 1/3 for your own home use. Can be frozen.

BEEF ROAST

Marlene Frettim

3-4 lb. chuck roast	Pepper
1 envelope dry onion soup mix	Celery salt
1 can cream of mushroom soup	Minced garlic
Salt	

Use large size foil. Place onion soup mix on foil. Season roast with salt, pepper and celery salt. Lay on top of soup mix. Put can of mushroom soup on top of roast. Sprinkle with minced garlic. Seal foil very well so gravy will not leak out. Put in covered roaster - 350° 3-4 hrs.

BIG - WHEEL BURGER

Mary Ann Heckman

1 T. onion (minced)	2 tsp. salt
1/2 c. milk	1/4 tsp. pepper
1 1/2 lb. ground beef	1 (8 oz.) can (1 c.) spaghetti
1 egg (slightly beaten)	sauce with mushrooms
1/2 c. quick oats	1 (8 oz.) can kidney beans

Soak onion in milk 5 min. mix in ground beef, egg, oats, salt and pepper. Put in flat baking dish. Combine sauce and beans and pour over the top. Bake 350° 40 min. or until done.

BRISKET WITH BEER

Mrs. Jack Briggs

- | | |
|--|--------------------------|
| 4-5 lb. fresh beef brisket | 1 pkg. dry onion soup |
| 1 medium onion (sliced and separated into rings) | 1 c. bottled chili sauce |
| 2 medium stalks celery (chopped) | 1 (12 oz.) can beer |
| 1/2 c. water | |

Brown brisket on all sides in Dutch oven in small amount of cooking oil. Drain off grease. Sprinkle dry soup over meat. Arrange onion rings and celery on top. Combine chili sauce and water, pour around meat. Bake, covered, in oven 350° allowing 40 min. per lb. Baste while cooking. About 45 min. before done pour beer over top. Continue to cook covered until done. Refrigerate overnight. Remove any grease. Slice meat across grain. Heat slices in cooking liquid.

BUFFALO-BARBECUED

Wylma Carney

- | | |
|-----------------------------|----------------------------|
| 5 lb. sirloin (buffalo) | 3 c. tomato sauce |
| 2 c. water | 2 c. green onions (cut) |
| 1/2 c. sugar | 1 large clove of garlic |
| 2/3 c. vinegar | 1 tsp. Tabasco sauce |
| 2/3 c. Worcestershire sauce | Salt and pepper (to taste) |

Cut meat in small cubes. Combine all ingredients. Simmer 2 hrs. in Dutch oven, until meat is tender and very little of the sauce remains. Serve to your guests as barbecued beef. Originally from the Wild West.

CHICKEN SUPREME

Mrs. Ethel Fairfield

- 1 cooked chicken
1 c. rice, macaroni or noodles (cooked)

Cook 15 min.:

1 c. celery

Red and green pepper (to flavor)

Make a sauce with these:

- | | |
|-------------|-----------------------------|
| 3 T. butter | 2 or 3 eggs (beaten) |
| 3 T. flour | Salt and pepper (to season) |
| 3 c. broth | |

Put cut up chicken in flat pan with other ingredients, top with 1 c. buttered crumbs. Bake 40 min. at 350°. Supposed to serve 12.

CHILI FOR 40

Mrs. Wm. C. Lower
Guthrie Center, Iowa

4 lbs. hamburger	1/2 c. sugar (optional)
4 large onions	Salt
1 gal. chili beans	Pepper
1 gal. tomato juice	Chili powder (to taste)

Brown hamburger and onions. Add other ingredients and simmer at least 1 hr. This freezes well.

DEVILED ROAST

Mrs. Max Uhlman
Anita, Iowa

Brown roast in 2 T. fat. Using a 1 c. peanut butter jar, mix the following:

1 tsp. paprika	1 1/2 tsp. dry mustard
1 tsp. salt	1/4 c. vinegar
1/4 tsp. pepper	1/2 c. water
2 T. brown sugar	

Shake this mixture well to mix and then pour over roast. Sprinkle 1 chopped onion over this. Add 1 c. water and simmer for 3-4 hrs. in 300°-350° oven.

EVERYDAY MEAT LOAF

Mrs. Dave Stetzel
Des Moines, Iowa

2/3 c. dry bread crumbs	1/4 c. onion (grated)
1 c. milk	1 tsp. salt
1 1/2 lb. ground beef	1/2 tsp. poultry seasoning
2 eggs (beaten)	Dash pepper

Soak bread crumbs in milk; add meat, eggs, onion and seasonings; mix well. Form in individual loaves (8); place in greased muffin pans. Cover with Piquant Sauce. Bake at 350° for 45 min. or form 1 loaf in 8 1/2x4 1/2x2 1/2 in. pan. Spread with sauce; bake 1 hr.

PIQUANT SAUCE:

Combine 3 T. brown sugar, 1/4 c. catsup, 1/4 tsp. nutmeg, 1 tsp. dry mustard.

Definition of an alarm clock --

A mechanism designed to scare the daylights into you.

5 HOUR STEW

Mrs. Jack Briggs

1 lb. stew meat	Onion (cut in chunks)
1 can green peas	Celery (cut in chunks)
1 can tomato soup	1 can green beans
Salt and pepper	1 can tomatoes
Carrots (cut in chunks)	2 bay leaves
Potatoes (cut in chunks)	Water (as desired)

Cover and cook 5 hrs. in 275° oven.

HE-MAN KABOBS

Esther Hoehns

2 lbs. round steak (cut thick)	Green pepper squares
1 can whole small onions	Wedges cut from firm-ripe
1 medium can whole mushrooms	tomatoes

MARINADE:

1 (8 oz.) bottle French dressing	Pepper (coarse ground) and salt
2 T. lemon juice	(to taste)
2 T. Worcestershire sauce	1 T. instant tenderizer
1/4 c. cooking oil	

Cut steak into he-man chunks and marinate for 2 hrs. Then, thread meat on skewers alternately with onions, mushrooms, green pepper squares and tomato-wedges. Grill over hot coals, turning often and basting with remaining marinade, for approximately 25 min. Serves 6.

HAMBURGER SURPRISE

Mrs. Max Uhlman
Anita, Iowa

Make hamburger pattie and place on a big piece of foil. Then slice 1 potato, 1 carrot, 1 onion on top of pattie. Salt and pepper to taste as you go along. Put about 1 T. water and 1 or 2 slices of butter on top. Fold foil up and around this, being careful not to break foil. Place on cookie sheet, making one for each member of the family. Bake for 45 min. to 1 hr., depending on size of package, at 350°. Test for doneness by sticking fork through foil.

Speaking without thinking is like shooting without taking aim.

HAM LOAF

Mrs. Ethel Fairfield

- | | |
|---|---------------------------------------|
| 1 1/2 lbs. ground ham | 2 c. tomato juice |
| 1/4 lb. ground beef (this
serves as an absorbed of
excess grease) | 1 1/4 lbs. ground pork |
| 1 1/2 c. oatmeal | 4 eggs (beaten) |
| 1/2 c. onion (chopped) | 1/4 tsp. pepper |
| | No salt (ham and pork have
enough) |

Combine all ingredients together thoroughly and pack into a 9x13x2 1/2 in. pan. Bake 1 hr. at 350°. May be baked and frozen. Serves 10 people.

HAM LOAFMuriel Correll Orrick
Cedar Falls, Iowa

- | | |
|--------------------------|--------------------------------|
| 2 eggs | 2 c. canned tomatoes |
| 1 lb. ham (ground) | 20 crackers (rolled to crumbs) |
| 2 lb. lean pork (ground) | Dash of pepper |

Mix all together. Pack in a loaf pan. Bake 1 1/2-2 hrs. at 350°.

HAM ROLLS

Mrs. Richard Carney

- | | |
|-----------------------------|--------------------------------|
| 2 1/2 lb. ground smoked ham | 3 eggs |
| 2 lb. ground lean pork | 3 c. graham crackers (crushed) |
| 1 lb. ground beef | 2 c. milk |

Combine all the above ingredients and mix well. Form into individual loaves, place in a baking dish and cover with the following sauce.

SAUCE:

- | | |
|--------------------|----------------------|
| 2 cans tomato soup | 2 1/4 c. brown sugar |
| 3/4 c. vinegar | 2 tsp. dry mustard |

Bake 1 hr. at 350°.

HAM ROLLSRuth Benton
Guthrie Center, Iowa

- | | |
|--------------------------|------------------------|
| 3/4 c. warm tomato juice | 1 1/2 tsp. celery salt |
| 1 T. brown sugar | 2 tsp. onion (grated) |
| 3 T. fat | 1 egg |
| 2 cakes yeast | 2 3/4 c. flour |

Mix and let rise till double. Roll out on board to 1/4 in. thickness. Cut into 12 pie shaped wedges. Spread with fat and cover with slice of cooked (boiled) ham. Roll with ends tucked under. Rise till light. Bake at 350° till done.

JUICY MEAT LOAFMrs. Clair Huff
Exira, Iowa

- | | |
|------------------------|-------------------|
| 1 1/2 lbs. ground beef | 2 tsp. salt |
| 3/4 c. oatmeal | 1/4 tsp. pepper |
| 2 eggs (beaten) | 1 c. tomato juice |
| 1/4 c. onion (chopped) | |

Combine all ingredients thoroughly and pack firmly into a loaf pan. Bake at 350° for 1 hr. Let stand 5 min. before slicing. Makes 8 servings.

KENTUCKY CHICKEN

Marlene Frettim

- | | |
|---|--------------------------|
| 2 frying chickens | Dry bread |
| 3/4 c. Parmesan <u>or</u> Romano
cheese (grated) | 1/4 c. parsley (chopped) |
| 2 tsp. salt | 1 clove garlic (crushed) |
| 1/8 tsp. pepper | 1 c. butter (melted) |

Grate or roll bread into fine crumbs. 2 c. crumbs. Mix with cheese, parsley, garlic, salt and pepper. Dip each piece chicken into melted butter, then into crumb mixture. Coat each piece well. Arrange in open shallow roasting pan. Pour over remaining butter and bake 1 hr. 350°. Do not turn chicken but baste frequently with pan drippings.

LASAGNE

Mrs. John Martin

- | | |
|---|--------------------------------------|
| 1 lb. ground beef | 1/2 c. Parmesan cheese (grated) |
| 1 (8 oz.) can seasoned tomato
sauce | 1 (No. 2 1/2) can tomatoes |
| 1 envelope spaghetti sauce mix | 2 cloves garlic (minced) |
| 1 (6 <u>or</u> 8 oz.) pkg. thin sliced
Mozzarella cheese | 8 oz. lasagne <u>or</u> wide noodles |
| 1 c. cream-style cottage cheese | |

Brown meat slowly; spoon off excess fat. Add tomatoes, tomato sauce, spaghetti sauce mix and garlic. Cover and simmer 40 min., stir occasionally. Salt to taste. Cook noodles in boiling salted water till tender; drain, rinse in cold water. Place half the noodles in an 11 1/2x7 1/2x1 1/2 in. baking dish; cover with a third of the sauce; add half Mozzarella, then half the cottage cheese. Repeat layers, ending with sauce. Top with Parmesan cheese. Bake in moderate oven (350°) 25-30 min. Let stand 15 min.; cut in squares. 6 or 8 servings.

LIVER LOAF

Rosella Hansen

1 lb. pork liver	3/4 tsp. pepper
1/2 lb. sausage	2 T. flour
1 onion	Cream
2 eggs	Bacon slices
1 tsp. salt	

Grind together the liver, sausage and onion. Add eggs, salt, pepper, flour and cream. Put bacon slices on top. Bake 2 hrs. at 350°. Set pan in pan of water.

MEAT BALLS

Mrs. Richard Carney

1 1/2 lb. ground beef	1 clove garlic (optional)
1/2 c. uncooked rice	1 can tomato soup
1 tsp. salt	1 soup can water
1/4 tsp. pepper	1/2 tsp. celery seed
1 T. onion (grated)	

Combine ground meat, salt, pepper, onion, uncooked rice, and garlic. Shape into small balls. Combine soup, water, and celery seed, bring to boiling in a heavy skillet. Drop in the meat balls, turning them over several times in the mixture so they will be coated. Cover and let simmer 1 hr.

MEAT BALL STEW SKILLET

Esther Hoehns

1 lb. ground beef	1 c. water
1/2 c. bread crumbs	1 large onion (chopped)
1 egg	4 carrots (diced)
1/4 c. onion (chopped)	2 Irish potatoes (diced)
2 tsp. salt	1 small can green beans
1/4 tsp. pepper	2 small cans tomato sauce

Combine the first 6 ingredients and shape into small balls. Brown in cooking oil in skillet. Add all other ingredients. Cover and cook over slow fire until vegetables are tender - usually 45-60 min. When done, mix 1/2 c. of juice with 1 1/2 T. flour, add and cook until gravy is thick. Serves 4.

Never put off until tomorrow what you can do today, how do you know there will be a tomorrow!

MEAT LOAF

Mrs. Leo Kopp

- | | |
|--------------------------------------|-----------------------|
| 2 eggs (beaten) | 1 1/2 lb. ground beef |
| 2 c. tomatoes <u>or</u> tomato juice | Salt |
| 2 c. corn flakes | Sage (optional) |
| 2 1/2-3 c. crackers (crushed) | Onion (optional) |
| 1/3 lb. sausage | |

Mix altogether. Bake uncovered 1 hr. 15 min. in 350° oven, in a small roaster.

OVEN BARBECUED CHICKENMrs. Bob Sullins
Casey, Iowa

- | | |
|-------------------------|---------------------------|
| 1 large onion | 2/3 c. catsup |
| 1/3 c. vinegar | 1/2 c. butter |
| 1 clove garlic (minced) | 1 tsp. rosemary (crushed) |
| 1 tsp. salt | 1/4 tsp. dry mustard |

Put chicken skin side down in buttered baking pan. Top with onion slices. Mix ingredients in small pan, and heat to boiling. Pour over chicken. Bake at 400° for 45 min. - turn chicken and baste. Bake 45 min. more.

OVEN STEW

Mrs. Roger Garrett

- | | |
|------------------------|------------------------------|
| 1 1/2 lb. stewing beef | 2 medium size cans V-8 juice |
| (cut into cubes) | |
| 3 T. tapioca | |

Bake in a covered pan at 275° for 5 hrs.

FICKLED TONGUE

Mrs. F. W. Fett

- | | |
|------------------|------------------|
| 1 beef tongue | 1 stick cinnamon |
| 1 lemon (sliced) | 1 1/2 tsp. salt |
| 2 onions | Water |
| 6 whole cloves | Vinegar |
| 6 pepper corns | |

Place tongue in deep bowl and cover with equal parts of water and vinegar. (It will take about 2 c. of each). Add lemon, onions, cloves, pepper corns, cinnamon and salt. Cover and let stand where it is cool for 24 hrs. Throw away the lemon slices. Place tongue in kettle and cover with marinated juices. Cover tightly and simmer until tender (about 2 1/2-3 1/2 hrs., it will take about 45 min. per pound). Remove from liquid and plunge into cold water (this helps to loosen the skin). Remove the skin. Slice

Continued Next Page.

PICKLED TONGUE (Continued).

and serve hot or cold. Return peeled tongue to liquid in which it was cooked and allow to cool in this liquid. Tongue will be moist.

RAISIN SAUCE: Is traditional with hot tongue.

Strain liquid in which tongue was cooked and measure 4 c. To this add 1/2 c. brown sugar and 1/2 c. raisins. Cook 10 min. Mix 1/4 c. flour with a small amount of water, add to first mixture and cook until thick.

PINEAPPLE-HAM LOAF

Esther Hoehns

1 lb. cured ham (ground)	3/4 c. milk
1/2 lb. lean pork (ground)	2 T. catsup
1/2 lb. beef (ground)	Salt
2 eggs	8 slices pineapple
3/4 c. bread crumbs	

Mix together all ingredients except pineapple. Divide into 9 patties. In shallow baking dish form a long roll, alternating patties and pineapple slices, on their edges, starting and ending with a patty. Bake in a slow oven (325°) for 30 min., then baste with spicy glaze and bake an hour longer, basting every 20 min. 8 servings.

SPICY GLAZE:

Combine 1 c. light brown sugar, 1/4 c. pineapple juice, 2 T. vinegar and 1 tsp. prepared mustard.

PIZZA-BURGERS

Angela Hollinrake

Measure into bowl 3/4 c. warm water (not hot-105°-115°). Sprinkle in 1 pkg. dry yeast. Stir until dissolved. Add 2 1/2 c. biscuit mix. Beat vigorously. Turn dough onto surface well-dusted with biscuit mix. Knead until smooth, about 20 times. Divide into 8 pieces. Roll each into 4-in. circle. Place on ungreased baking sheet. Press to make edge of circles slightly thick. Recipe also makes 4 (8 in.) or 3 (10 or 12 in.) pizzas.

NOTE: For a thicker, more tender crust cover shaped crust and let rise in warm place until doubled in bulk (about 35 min.) Mix together; 3/4 c. chopped onion, 1 clove garlic, chopped, 2 c. tomato sauce, 1 lb. ground beef, cooked, 1/2 c. chopped green pepper, pepper and salt. Spread on dough. Sprinkle with 1 tsp. oregano.

Continued Next Page.

PIZZA-BURGERS (Continued).

Top with 2 1/2 c. grated Mozzarella cheese or 2 (6 oz.) pkg. sliced Mozzarella, cut in thin strips. Bake in hot oven at 425° 15-20 min., until crust is brown, filling hot and bubbly. Serve immediately.

POPPIN' FRESH BARBECUPS

Laura Smith

3/4 lb. ground beef	1 can tenderflake biscuits <u>or</u>
1/2 c. Kraft barbecue sauce	buttermilk biscuits
1-2 T. brown sugar	3/4 c. Cheddar cheese (shredded)
1 T. instant onion (minced)	(optional)

In a skillet brown beef and drain. Add barbecue sauce, brown sugar and onion. Separate dough into biscuits. Place each biscuit in an ungreased muffin cup, pressing dough up sides to edge of cup. Spoon meat into cups. Bake at 400° for 10-15 min. until golden brown. Sprinkle with cheese. These are good leftover if placed in foil and sealed. Low oven for a re-heat.

POTATO CHIP CHICKEN

Marlene Frettim

Melt 1 stick margarine and 1 T. garlic salt in pan. Roll into fine crumbs - 1 bag potato chips. Cut up chicken, dip in butter, then in chips. Bake 350° 1 hr. and 30 min.

ROUND STEAK BIRDS

Mrs. Ed Sparling

1 round steak	1/2 tsp. salt
3 slices bacon	Pepper (to taste)
3 dill pickles	1/4 c. flour
1 c. milk	3 T. flour
1 c. sour cream	1/4 c. dill pickle juice
1 bay leaf	1/4 c. water
1 T. parsley (chopped)	

Pound 1/4 c. flour, salt and pepper into steak. Cut into 6 strips or pieces. On each strip lay 1/2 slice bacon, 1/2 half dill pickle cut lengthwise. Roll as for jelly roll. Fasten with round tooth picks. Brown in skillet in oil, on all sides. Combine pickle juice and water and pour over meat; add bay leaf. Cook slowly 1 1/2-2 hrs. in covered roaster or electric skillet. To make PAN GRAVY: Combine 3 T. flour and milk. Add to what is left in roaster or skillet. Let boil good; add more salt if necessary. Then add sour cream and chopped parsley. Serve over steak rolls.

SAUSAGE PATTIES SUPREME

Mrs. Arthur Bireline

- | | |
|--|----------------------------------|
| 1 lb. bulk pork sausage
(seasoned) | 1 c. tomato puree <u>or</u> soup |
| 1/2 c. raw rice | 1 T. sugar |
| 1/2 c. cream <u>or</u> evaporated milk | 1 c. hot water |
| 1 small onion (chopped) | Flour |

Combine sausage, rice, cream and chopped onion. Form into balls, roll in flour and put into buttered baking dish. Combine tomato puree, sugar and water. Pour over meat balls. Cover and bake at 350° for 1 1/2 hrs.

SCALLOPED CHICKEN

Mrs. Emerson Fett

- 1 medium chicken (cooked and boned, cut into bite-sized pieces)
2 tsp. salt

DRESSING:

- | | |
|-----------------------------------|----------------------------------|
| 2 qts. bread (cubed) | 1 1/4 tsp. all-purpose seasoning |
| 3/4 c. butter <u>or</u> margarine | <u>or</u> sage |
| 1/4 c. cream | 2 T. onion (chopped) |

GRAVY:

- 1 qt. chicken broth
4 T. flour (mixed with a little water)

Mix together the bread, butter, seasoning and onion. Spread in a 9x13 pan. Cover with the chicken pieces. Pour cream evenly over the chicken, and add gravy evenly over all. Bake at 350° for 35 min., or until nicely browned.

SPAGHETTI AND MEAT BALLS

Mrs. Darwynn Beer

MEAT BALLS:

- | | |
|----------------------|------------------------|
| 1 lb. hamburger | 1 c. soft bread crumbs |
| 1/4 lb. sausage | 1/4 tsp. nutmeg |
| 2 T. onion (chopped) | 1/2 tsp. salt |
| 2 eggs | 1/4 tsp. pepper |

Mix ingredients thoroughly. Form into balls the size of a walnut. Roll the balls in flour, and brown in heavy skillet. Cook in the following sauce.

SAUCE:

Large can tomato juice; 1 bay leaf; 1/4 tsp. each - parsley flakes, celery flakes, curry powder, basil, marjoram, rosemary, oregano, thyme, black pepper and paprika, 1/2 tsp. poultry season-

Continued Next Page.

SPAGHETTI AND MEAT BALLS (Continued).

ing, 3/4 tsp. MSG, 1 tsp. salt, 1 T. sugar, 1 T. powdered coffee, garlic to taste, 1 can mushrooms. Use these seasonings as desired and as available. Cook all together for several hours, stirring occasionally to keep from sticking.

SPAGHETTI AND MEAT BALLS

Mrs. Roger Jensen

1 1/2 lbs. ground beef	1/2 c. bread crumbs
1 onion	1/2 tsp. pepper
1 tsp. salt	1 egg (beaten)
1 tsp. sage	

Mix together, then form into balls the size of walnuts. Brown them and add to sauce and cook for 2-3 hrs.

SAUCE:

1 onion	1 can tomato paste
1 garlic	3 cans water
1 T. chili powder	

Brown onion and garlic in grease. Mix water and tomato paste together and add to onion and garlic. Salt to your taste. Boil 5 min. Put meat balls in sauce and simmer. Serve with spaghetti.

SPAGHETTI SAUCE WITH MEAT

Mrs. Darwynn Beer

2 lb. ground beef	3 or 4 cloves garlic
1 large onion (chopped)	Salt and pepper (to taste)
1 c. celery (diced)	2 c. water
1/2 c. green pepper (diced)	1 can mushrooms
1 (No. 303) can tomatoes	Seasonings (as desired)
1 (6 oz.) can tomato paste	

Brown hamburger, add all other ingredients. Cook over very low heat 8-10 hrs. Makes 4 large servings. I use the following herbs and spices: 1 bay leaf, 1/4 tsp. each of parsley flakes, curry powder, basil, marjoram, rosemary, oregano, thyme, paprika, 1/2 tsp. poultry seasoning and 3/4 tsp. MSG.

I saw tomorrow look at me through little children's eyes,
And thought how carefully we'd teach if we were wise.

SPICED MEAT BALLS

Sandy Farnsworth

2 lbs. ground beef
Salt and pepper (to taste)
1 c. oatmeal

1 T. dried onion
2 eggs
1/2 c. milk

Mix all together. Form into balls and put into baking pan.
Pour this SAUCE over the meat balls: 2 c. catsup, 2 T. mustard,
1/2 c. brown sugar, 2 T. Worcestershire sauce, salt and pepper.
Bake 1 hr. at 350°.

STUFFED CABBAGE LEAVESMrs. Bob Sullins
Casey, Iowa

10 or 12 large cabbage leaves
2 c. (1 lb.) ground beef
2 c. (1/2 in.) soft bread cubes
2 eggs
1 (No. 1) can condensed tomato soup

1 1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic salt
1/2 c. onion (chopped)

Parboil cabbage leaves for 5 min. Combine beef, soft bread cubes, salt, pepper, garlic salt, onion and eggs. Form meat mixture into 10 or 12 oblong patties. Place a meat patty on each of the cabbage leaves. Wrap up beef and cabbage and fasten with toothpicks. Place stuffed cabbage leaves in a cold skillet. Pour undiluted tomato soup over them. Cover and cook at low heat (260°) for 45 min. Makes 5-6 servings of 2 cabbage rolls each.

WEIGHT WATCHERS MEAT LOAF

Mrs. Tommy Lydon

1 lb. ground chuck
1 c. evaporated skim milk or
homogenized skim milk
1 T. onion flakes
1/2 tsp. salt
1/4 tsp. pepper

1/4 tsp. dry mustard
1/4 tsp. sage
1/8 tsp. garlic salt
1/2 c. celery (chopped)
1 T. Worcestershire sauce

Combine ingredients and bake at 350° for about 1 1/2 hrs.

ADDITIONAL RECIPES

SPICED MEAT BALLS

2 lbs. ground beef
1/2 c. onion
1/2 c. milk
1 c. catsup
1/2 c. brown sugar
1/2 c. Worcestershire sauce
1/2 c. ketchup
1/2 c. mustard
1/2 c. catsup
1/2 c. brown sugar
1/2 c. Worcestershire sauce
1/2 c. ketchup
1/2 c. mustard

Mix all together. Form into balls and put into baking pan. Pour this SAUCE over the meat balls: 2 c. catsup, 2 T. mustard, 1/2 c. brown sugar, 1/2 c. Worcestershire sauce, salt and pepper.

Bake 1 hr. at 350° in covered pan. 2/1

STUFFED CABBAGE LEAVES (meatballs) 2/1
Mrs. Bob Sullivan
Casey, Iowa

10 or 12 large cabbage leaves
1/2 c. (1 lb.) ground beef
1/4 c. cap. pepper
1/2 c. cap. salt

3 c. (1 1/2 in.) soft bread cubes
1/4 c. cap. garlic salt
1/2 c. onion (chopped)
2 eggs
1 (No. 1) can condensed tomatoes
2/1

2/1

2/1

2/1

2/1

2/1

2/1

2/1

2/1

2/1

2/1

2/1

2/1

2/1

2/1

2/1

A black and white line drawing of a woman in a long dress and apron, holding a pie. She has dark, curly hair and is looking down at the pie with a surprised expression. The pie is on a small stand.

The way to a
man's heart is through
his stomach.

PIES

APPLE PIE

Erma Stephenson

- | | |
|-------------------------------|------------------|
| 9 in. unbaked crust | 2 T. flour |
| 2 1/2 lbs. (7 c.) tart apples | 1/2 tsp. nutmeg |
| 1 c. sugar | 2 T. lemon juice |

Peel and quarter apples and cut each quarter across leaving apples in chunks. Mix sugar, flour, nutmeg and mix with apples. Put into pie shell and drizzle lemon juice over it. Mix and sprinkle over top: 1/2 c. each of sugar, flour and butter or margarine. Slip pie into a heavy paper sack. Close ends and set on a cookie sheet. Bake at 425° for 1 hr.

PIE CRUST:

- | | |
|------------------------|-------------------|
| 2 1/2 c. flour | 1 egg |
| 1 c. lard | 1 T. vinegar |
| Salt | Water (as needed) |
| 1/4 tsp. baking powder | |

BEATLE NUT PIE

Enid Howey
Guthrie Center

- | | |
|----------------------|-----------------------|
| 3 eggs (well beaten) | 1 tsp. vanilla |
| 1 c. sugar | 1/2 c. maple syrup |
| 1/4 c. warm oleo | 1/2 c. oatmeal |
| 1 c. milk | 1/2 c. nuts (chopped) |
| 3 T. flour | 1/2 c. coconut |

Combine eggs, sugar, oleo, milk, flour, vanilla and maple syrup. Beat well. When ready to bake add oatmeal, nuts and coconut. Pour into an unbaked pie shell, bake for 45 min. or until knife comes out clean.

BITTERSWEET PIE

Mrs. John Newman

- | | |
|--|--|
| 1 c. milk | 1 c. heavy cream <u>or</u> 1 pkg. Dream Whip (whipped) |
| 20 marshmallows | 1/2 c. shaved unsweetened chocolate |
| 1/4 tsp. salt | 1 baked 9 in. pastry shell |
| 1/2 tsp. flavoring (vanilla <u>or</u> other) | |

Heat milk and marshmallows. Stir until marshmallows are dissolved. Add salt and flavoring. Chill. Fold in the whipped cream and shaved chocolate, reserving a little for top garnish.

Continued Next Page.

BITTERSWEET PIE (Continued)

Turn into cooled, baked pastry shell. Garnish with a ring of the shaved chocolate and chill in refrigerator for several hours.
A "day before" dessert that will be the talk of the party!

BUTTERSCOTCH PIE

Ruby Griffin

1 1/2 c. brown sugar	1/8 tsp. salt
4 T. flour	2 T. butter
3 eggs (separated)	1 tsp. vanilla
2 c. milk	Baked pastry shell

Combine sugar and flour. Add egg yolks, milk and salt, cook in saucepan until thick, stirring constantly. Heat butter until it bubbles and browns, (this is what makes the pie different). Add butter and vanilla and pour into baked pie shell. Cool. Cover with meringue made of egg whites and 4 T. sugar. Bake 10 min. at 350°.

CHOCOLATE CHIFFON PIE

Mrs. Elbe Gehrtz

1 envelope unflavored gelatin	3 egg yolks
1/4 c. water	1/4 tsp. salt
2 sq. unsweetened chocolate	1 tsp. vanilla
1/2 c. water	3 egg whites
1/2 c. sugar	1/2 c. sugar

Soften gelatin in 1/4 c. cold water. Combine chocolate and the 1/2 c. water. Stir over low heat till blended. Remove from heat. Add gelatin, stir until dissolved. Beat egg yolks with first 1/2 c. sugar till light. Stir in chocolate mixture, salt and vanilla. Cool. Beat egg whites to a soft peak. Gradually beat in the second 1/2 c. sugar, beating to stiff peaks. Fold into chocolate mixture. Pour in a graham cracker crust. Chill till firm. Serve with whipped cream and chocolate curls.

A kitchen is a friendly place,
Full of livings daily grace,
And rich in dignity is she
Who shares it's hospitality.

COCONUT CREAM PIE

Minnie Ernst

Baked 9 in. pie shell

FILLING:

1/3 c. flour (sifted) <u>or</u>	3 egg yolks (slightly beaten)
1/4 c. cornstarch	2 T. butter
2/3- 1 c. sugar	1 tsp. vanilla
1/4 tsp. salt	1 c. flaked coconut
2 c. milk (scalded)	

Mix flour, sugar and salt gradually add milk. Cook over moderate heat stirring constantly until starts to thicken then add some of mixture to egg yolks then cook 1 min. longer.

MERINGUE:

3 egg whites	6 T. sugar
--------------	------------

1/4 tsp. cream of tartar

Sprinkle coconut over top. Bake in 350° oven 10-12 min.

COCONUT PIE

Mrs. Arthur Bireline

1 pkg. instant vanilla pudding	1/2 tsp. vanilla
1 pkg. whipped topping mix	1 c. coconut
1 3/4 c. milk	9 in. baked pie shell

Put all ingredients except coconut in a bowl and beat till stiff, about 5 min. Put a layer of coconut in 9 in. baked pie shell, then a layer of the pudding mixture. Repeat layers. Cover with a thin layer of whipped cream or a whipped topping. Sprinkle with toasted coconut.

CREAM PRUNE PIE

Mrs. Maude Moore

1 1/4 c. sour cream	3 T. cornstarch
1/2 c. sugar	1/4 tsp. salt
2 egg yolks (beaten)	1/4 tsp. cinnamon

Scald cream. Add sugar mixed with cornstarch. Cook 10 min. Add egg yolks, salt and cinnamon, cook slowly until thick. Pour into baked pie shell.

CUSTARD PIE

Esther Hoehns

4 eggs (slightly beaten)	1 tsp. vanilla
1/2 c. sugar	2 1/2 c. milk (scalding hot)
1/4 tsp. salt	

Combine eggs, sugar, salt and vanilla. Add hot milk, pour into

Continued Next Page.

CUSTARD PIE (Continued).

unbaked pie shell and bake 5 min. in preheated 475° oven. Lower temperature to 425° and continue to bake for 10 more minutes. Cool. Serves 6.

DUTCH APPLE PIE

Marlene Frettim

Use bottom pie crust, fill with sliced apples, as for ordinary pie, dot with butter generously. Pour over above the following mixture:

1 egg (well beaten)

1/3 c. sugar

TOPPING:

1 c. sugar

1 T. flour (heaping)

1/2 tsp. cinnamon

Butter the size of a walnut

Mix till crumbly and sprinkle over top. Bake in slow oven 350° until apples are done.

GRAPE NUT PIE

Rose Peterson

1/2 c. Grape Nuts

1/2 c. warm water

3 eggs (well beaten)

1 c. dark syrup

3 T. butter (melted)

1 tsp. vanilla

1/8 tsp. salt

Soak Grape Nuts in water until all water is absorbed then add remaining ingredients and bake at 350° for 50 min.

HERSHEY BAR DELIGHT PIEGeorgia Beaman
Canby

1/2 c. milk

1 large container Cool Whip

25 large marshmallows

6 Hershey bars

Melt the marshmallows and milk. Cool. Add grated candy bars. Fold into Cool Whip. Pour into graham cracker crust. Grate 1 more bar over top of pie. Refrigerate.

Work is better than play -- to those who love it.

LEMON PIE

Martha Ernst

- | | |
|------------------------|---------------------------------|
| 1 1/2 c. sugar | 3 egg yolks (slightly beaten) |
| 3 T. cornstarch | 1/2 tsp. lemon peel (grated) |
| 3 T. all-purpose flour | 2 T. butter <u>or</u> margarine |
| Dash salt | 1/3 c. lemon juice |
| 1 1/2 c. hot water | |

Cook in double boiler until thick. Then put in baked pie shell.

MERINGUE:

Beat 3 egg whites with 1 tsp. lemon juice until peaks. Gradually add 6 T. sugar, beating until stiff and sugar is dissolved. Put on pie and bake in moderate oven for 12-15 min.

MINCEMEAT

Mrs. Leonard Wahlert

- | | |
|---|-----------------|
| 1 gal. ground apples | 3/4 c. vinegar |
| 3/4 gal. raisins | 3/4 tsp. cloves |
| 1/2 gal. meat (ground, soup bone, cooked) | 1/2 tsp. nutmeg |
| 1 c. sorghum <u>or</u> syrup | 3 tsp. cinnamon |
| 3 c. sugar | Salt |

Sweeten or sour to suit own taste. Cook until apples are done.

MINCEMEAT

Mrs. Henry F. Wedemeyer

Submitted by Mrs. Leland Wedemeyer

- | | |
|--------------------------------------|--------------------|
| 2 lbs. beef neck <u>or</u> stew meat | 1 tsp. nutmeg |
| 1 lb. raisins | 2 T. cinnamon |
| 2 qt. apple (chopped, peeled) | 1/2 tsp. cloves |
| 2 c. sugar | 1 tsp. salt |
| 3/4 c. light molasses | 1/8 tsp. pepper |
| 3/4 c. cider vinegar | 3/4 c. ground suet |

Season meat slightly and cook in pressure cooker or simmer in stew pan until tender. Use enough water so you will have 1-2 c. broth. Remove excess fat and grind meat with coarse knife of meat grinder. This should make 4 c. of ground meat. Put raisins in stew pan and cover with water. Stew a couple of min. Combine all ingredients, including the 1 or 2 c. meat broth and the water in which raisins were simmered. Cook until apples are tender. They will get clear when done. This takes 30 min. to an hour. Seal in 4 sterile qt. jars. Each jar makes 1 (10 in.) pie.

MOCK MINCEMEAT

Viola Farnsworth

1 c. white sugar	1/2 tsp. cloves
1/2 c. dark molasses	1/2 tsp. nutmeg
1/2 c. vinegar	Salt
1/2 c. butter	Pinch allspice
1 c. raisins	10 white cracker (more <u>or</u> less,
1 tsp. cinnamon	rolled)

Put on stove and cook. Let simmer to blend. Add crackers last. Can be made ahead of time. Add more water at baking time if necessary. Bake in 2 crust pie.

MYSTERY PECAN PIE

Mrs. Wm. Ryan

3 egg whites	3/4 c. Ritz crackers (about 20)
1 tsp. baking powder	(crushed)
1 tsp. vanilla	3/4 c. nuts (chopped)
3/4 c. sugar	

Beat egg whites stiff, add baking powder and vanilla. Sprinkle in sugar, and beat until it looks like seven minute frosting. Fold in crushed Ritz crackers and nuts. Bake in 350° oven for 25 min., in pie crust. Cool overnight, top with whipped cream or whipped topping.

OLD FASHIONED CREAM PIE

Mary Rochholz

2 egg whites	1/4 tsp. salt
1/2 c. sugar	1 c. cream
2 T. flour	1 c. whole milk

Beat egg whites until stiff (in peaks). Mix together sugar, flour and salt. Fold into egg whites. Add cream and whole milk (2 c. half and half may be used). Pour into unbaked pie shell and sprinkle cinnamon over top. Bake in 350° oven. It is ready to remove from oven when filling puffs up.

PECAN PIE

Mrs. Dean Rochholz

3 eggs (beaten)	
Beat in 1 c. sugar. Add:	
1 c. syrup (light <u>or</u> dark)	1 tsp. vanilla
2 T. soft butter	Pinch salt

Add 1 c. pecans. Pour in unbaked pie shell and bake 40-45 min. at 350°.

PECAN PIE

Velma Carstens

1 c. dark syrup
2/3 c. white sugar
3 eggs (beaten)

2 T. butter
1 tsp. vanilla
1 c. pecans

Combine syrup and sugar, bring to a full boil. Cool slightly. Fold syrup into beaten eggs, add butter, vanilla and pecans. Pour into unbaked pie shell. Bake for 30 min. in a 350° oven.

PINEAPPLE ANGEL PIE

Mrs. Fred Wehrli

1 c. crushed pineapple
1 c. sugar

1 c. cold water
1 T. butter

Mix and bring these ingredients to a boil. Then add 3 T. cornstarch dissolved in water. Stir and cook till thick - then cool. Fold in 2 beaten egg whites and pour in baked 9 in. shell. Spread top with Cool Whip - garnish with nuts or coconut.

PUMPKIN CHIFFON PIE WITH GINGER SNAP CRUST

Mrs. Roy Rochholz

Crust:

Line a 9 in. pie plate with Old Fashion ginger snaps, cutting enough in halves to stand up around inside of plate. Fill with the Pumpkin Chiffon filling.

PUMPKIN CHIFFON FILLING:

1 c. canned pumpkin
3 eggs (separated)
1/2 c. sugar
1 c. milk
1/2 tsp. salt
1/2 tsp. ginger

1/4 tsp. nutmeg
1/2 tsp. cinnamon
2 T. butter (melted)
1 T. plain gelatin
1/4 c. cold water
1/2 c. sugar

Cook pumpkin in double boiler 10 min., stirring occasionally. Mix egg yolks, sugar and milk. Add to pumpkin with salt, spices and melted butter. Stir and cook until of custard consistency. Remove from heat, add gelatin which has been dissolved in cold water. Chill. When mixture begins to stiffen, fold in stiffly beaten egg whites to which has been added the 1/2 c. sugar. Pour into crust, chill 3 hrs. Top with whipped cream.

Not all the statistics experts can compile, can measure the value and warmth in a smile.

PUMPKIN PIE

Viola Farnsworth

1 c. pumpkin	1/2 tsp. nutmeg
1 c. sugar	1/4 tsp. salt
2 eggs	1 T. flour
1/2 tsp. cinnamon	1 c. milk

Beat eggs and sugar together until frothy. Mix pumpkin, flour and spices, salt. Add a little milk at a time, then add eggs and sugar. Bake at 425° until brown, then about 1 hr. or until done at 300° or less.

PIE CRUST:

4 c. flour	1 tsp. salt
1 c. lard	1 tsp. baking powder

Water as needed.

RAISIN PIE (Double Crust)

Rose Peterson

Cook 1 1/2 or 2 c. raisins in pinch salt and scant 2 c. water for 10 min. Add 1 c. sugar, 1 beaten egg, 2 T. cornstarch, 2 T. vinegar, 1 T. butter. Let boil up, let cool few minutes. Put in crust and bake.

RAISIN CREAM PIE

Mrs. Mary Fagan

1 c. cooked raisins	1/2 tsp. salt
1 c. brown sugar	2 T. flour
1 c. milk	1/2 c. cream (half and half is fine)
2 egg yolks <u>or</u> 1 whole egg	

Cook raisins 15 min. in a cup water. Mix sugar, flour, salt and egg, milk and cream. Stir into cooked raisins and cook until thickened. Add 1 tsp. vanilla and 1/2 c. chopped pecans. Put in baked shell and top with whipped cream or topping.

RHUBARB CREAM PIE

Myrle Spitler

2 c. rhubarb (cut)	2 T. flour
1 1/4 c. sugar	3 egg yolks
1/2 tsp. salt	1/2 c. evaporated milk

Mix together all ingredients. Pour into unbaked pie shell and bake at 350° until set, for 1-1 1/4 hrs. (If you use a glass dish bake at 325°).

RHUBARB CUSTARD PIE

Iva Mae Scarlett

2 c. sugar
2 eggs
2 T. flour

3 c. rhubarb (cut up in small pieces)

Line pie with pastry. Mix sugar and flour together and stir in well beaten egg - fill crust with cut up rhubarb and pour sugar mixture over it. Bake 350° for 50-60 min.

SODA CRACKER PIE

Genevieve Kinman

Beat 3 egg whites stiff. Gradually beat in 1 c. sugar until very stiff. Fold in 24 (single) soda crackers, rolled very fine, 1 tsp. vanilla, 1/2 tsp. baking powder and 1/2 c. broken pecans. Fill a buttered pie plate with this mixture, bake 20 min. in a 300° oven. Cool. Top with a thinly sliced layer of peaches (fresh or well-drained canned). Blanket with a thin layer of sweetened whipped cream or Cool Whip and keep in refrigerator for several hours, or overnight. Fresh sliced strawberries may also be used.

SOUR CREAM RAISIN PIE

Laura Garrett

2 eggs
1/4 tsp. cinnamon
1/8 tsp. cloves
1/2 tsp. nutmeg

3/4 c. sugar
1 c. sour cream (not commercial)
1 c. raisins
1/4 tsp. salt

Beat eggs well. Add spices and remaining ingredients. Pour into unbaked pastry-lined pie pan. Bake 45 min. in moderate oven, 350°.

SOUR CREAM RAISIN PIE

Mrs. Tommy Lydon

1 c. raisins
2 c. water
1/4 c. flour

1 c. sugar
1 c. sour cream
3 egg yolks

Combine raisins and water; simmer. Mix together flour, sugar, sour cream and egg yolks. Add to raisins and water. Pour into baked pie shell. Top with meringue. (Make meringue by using 2 T. sugar for each egg white). Brown in oven at 375°.

SPRING RHUBARB PIE

Mary Ann Heckman

- | | |
|----------------|----------------------|
| 4 c. rhubarb | 1/4 c. tapioca |
| 1 1/2 c. sugar | 3 egg yolks (beaten) |

Cook rhubarb and sugar over very low heat a short while, stirring constantly. Add tapioca and egg yolk and cook until rhubarb is tender. Add 1 T. butter and pour into baked pie shell. Top with meringue.

MERINGUE:

- | | |
|--------------|--------------------------|
| 3 egg whites | 1/4 tsp. cream of tartar |
| 7 T. sugar | |

Bake in 375° oven until meringue is brown.

STRAWBERRY PIERuth Benton
Guthrie Center, Iowa

- | | |
|-------------------------|----------------------------|
| 1 c. flour | 1 pkg. strawberry gelatin |
| 1 stick (1/2 c.) butter | 1 c. hot water |
| 3 T. powdered sugar | 1 pkg. frozen strawberries |

Blend flour, butter and powdered sugar. Put into pie pan. Bake at 350°, check often. Dissolve gelatin in hot water. Let cool slightly. Add 1 pkg. frozen strawberries. Let set till partially set. Pour into baked shell. Top with dessert topping when ready to serve.

VELVET CUSTARD PIE

Mrs. Grant Phippen

- | | |
|--------------------------|-------------------------|
| 4 eggs (slightly beaten) | 1 tsp. vanilla |
| 1/2 c. sugar | 2 1/2 c. milk (scalded) |
| 1/4 tsp. salt | |

Thoroughly mix eggs, sugar, salt and vanilla; slowly stir in hot milk. Pour at once into unbaked pastry shell. Dash nutmeg or cinnamon on top. Bake in very hot oven 475° for 5 min. Reduce heat to 425° and bake 10 min. longer. Cool on rack. Never a soaked crust.

FOOL PROOF MERINGUE

Rose Peterson

1 T. cornstarch dissolved in 2 T. cold water. Add 1/2 c. boiling water, cook till clear - put aside to cool - beat 3 egg whites until thick, add 6 T. sugar, pinch salt, 1 tsp. vanilla, beat till forms a peak carefully fold in cornstarch mixture. Pile on pie bake at 375° until brown.

PIE CRUSTS

NEVER FAIL PIE CRUST

Mrs. Jim Richter

3 c. flour	1 egg
1 tsp. salt	5 T. cold water
1 tsp. baking powder	1 tsp. vinegar
1 c. lard	

Mix flour, salt and baking powder. Cut in lard. Beat egg, add cold water and vinegar. Add to flour and lard mixture. Roll out as usual.

NEVER FAIL PIE CRUST

Mrs. J. George Schirm

1/2 c. soft lard	1/4 tsp. salt
1/3 c. milk	1 1/2 c. flour

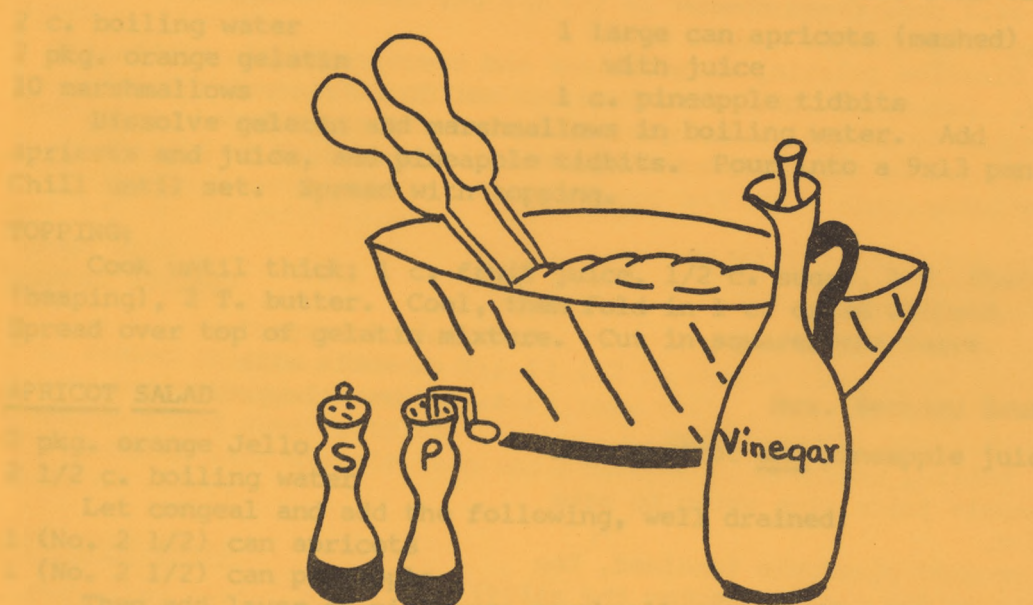
Mix the lard, milk and salt. Add 1/2 c. flour. Mix, then add the remaining 1 c. flour. Roll out, makes 1 pie.

NO ROLL PIE CRUST

Esther Spangler

1 1/2 c. flour	1/2 c. cooking oil
1 tsp. sugar	1/4 c. milk
1/2 tsp. salt	

Mix well. Flatten in pie dish and work to edge of dish to form shell. Makes 1 (9 in.) crust or 2 (8 in.) crust. Roll between waxed paper sheets for top crust.



No matter
Where I serve
My guests
They seem to like
My kitchen best.

SALADS

APRICOT SALAD

Mrs. John Grant

- | | |
|-----------------------|-------------------------------|
| 2 c. boiling water | 1 large can apricots (mashed) |
| 2 pkg. orange gelatin | with juice |
| 10 marshmallows | 1 c. pineapple tidbits |

Dissolve gelatin and marshmallows in boiling water. Add apricots and juice, and pineapple tidbits. Pour into a 9x13 pan. Chill until set. Spread with topping.

TOPPING:

Cook until thick; 1 c. fruit juice, 1/2 c. sugar, 1 T. flour (heaping), 2 T. butter. Cool, then fold in 1 c. cream whipped. Spread over top of gelatin mixture. Cut in squares and serve.

APRICOT SALAD

Mrs. Bernard Grubbs

- | | |
|------------------------|---|
| 2 pkg. orange Jello | 1 c. apricot <u>and</u> pineapple juice |
| 2 1/2 c. boiling water | |

Let congeal and add the following, well drained:

- 1 (No. 2 1/2) can apricots
- 1 (No. 2 1/2) can pineapple

Then add layer of miniature marshmallows. Chill till firm and add the following for a topping:

- | | |
|-------------------|----------------|
| 1 c. mixed juices | 1 egg (beaten) |
| 1/2 c. sugar | 1 T. butter |
| 2 T. flour | |

Cook until thick and cool. Add 1 c. cream whipped and spread over firm Jello.

APRICOT SALAD

Arlene Zimmerline

- | | |
|---|----------------------------------|
| 2 pkg. orange gelatin | 1 (No. 2 1/2) can apricot halves |
| 2 c. boiling water | (cut up) |
| 1 c. pineapple <u>and</u> apricot juice | 1 (No. 2) can crushed pineapple |

Mix gelatin and boiling water, stir until dissolved. Add juice. Chill until partially set, then add apricots and pineapple. Pour into a 9x12 dish and chill. Serve topped with topping, and sprinkle with grated Cheddar and Parmesan cheese.

TOPPING:

Cook until thick; 1/2 c. sugar, 1 T. flour, 1 egg, 1/2 c. apricot juice, 1/2 c. pineapple juice, 1 T. lemon juice. When cool, whip 1 c. cream and fold into mixture. Chill well.

BEST EVER SALAD

Gladys Farnsworth

- | | |
|-----------------------------|--------------------------------|
| 1 pkg. lemon gelatin | 1 can crushed pineapple |
| 9 large marshmallows | 1/2 c. black walnuts (chopped) |
| 1 (3 oz.) pkg. cream cheese | 1/2 pt. cream (whipped) |
| 1 pt. boiling water | |

Dissolve gelatin, marshmallows and cream cheese in boiling water. Let stand until dissolved and set in refrigerator until it begins to congeal. Add pineapple, walnuts and whipped cream. Mix altogether and set in refrigerator. Can be used in a mold if desired.

CHEESE AND PINEAPPLE SALADEnid Howey
Guthrie Center

- | | |
|---|-----------------------|
| 2 pkg. lime gelatin | 1 c. nuts (chopped) |
| 20 large marshmallows
(quartered) | 1 1/2 c. whole milk |
| 2 (3 oz.) pkg. cream cheese | 1 c. celery (chopped) |
| 2 c. boiling water | |
| Pineapple juice <u>plus</u> water to make
2 c. | |

Can crushed pineapple (drained, the bigger the can the better the salad)

Combine gelatin, marshmallows and cream cheese, dissolve the boiling water. Add juice drained from the pineapple, and enough water to make 2 c. Refrigerate until mixture begins to set, then whip until fluffy. Add the milk and beat again. Then add the remaining ingredients. Chill until set. The milk is an unusual ingredient in a salad, but it gives a creamy texture. It also cuts down on the sweetness of a fruit gelatin. You can also use cream or whipped cream, but plain milk makes it rich enough.

CHERRY COKE SALAD

Myrle Spitler

- | | |
|---------------------------------|-------------------------------|
| 2 pkg. cherry gelatin | 1 small can crushed pineapple |
| 1 (No. 2 1/2) can Bing cherries | King Size Coke |

Drain cherry juice and heat to boiling. Dissolve gelatin with juice. Add cherries and pineapple. Add coke and chill.

CHERRY SALAD

Mrs. Harold J. Scholl

- | | |
|---------------------|--|
| 1 can tart cherries | 1 tsp. almond extract |
| (size for 1 pie) | 1 c. celery (chopped) |
| 1/2 c. sugar | 1/2 c. nuts (chopped) |
| 3 1/2 c. liquid | 1 large banana (diced) <u>or</u> 2 small |
| 2 pkg. cherry Jello | ones |

Mix cherries and sugar and let stand for 1 hr. or longer. Drain liquid from them and measure and add enough water to make 3 1/2 c. Bring liquid to boil and add Jello and chill. When slightly thickened, add cherries, extract and other ingredients and let set in refrigerator.

CHICKEN SALADMrs. Walter Wedemeyer
Anita, Iowa

- | | |
|------------------------------|-------------------------|
| 3 c. cooked chicken (diced) | 1 1/2 c. celery (diced) |
| 3 hard boiled eggs (diced) | 1 tsp. salt |
| 3 medium sized sweet pickles | |

Moisten with Miracle Whip and homemade salad dressing (half of each).

CHRISTMAS SALAD

Mrs. F. W. Fett

- | | |
|-------------------------|---------------------------------|
| 1 pkg. lime Jello | 15 marshmallows |
| 1 pkg. lemon Jello | 1 (No. 2) can crushed pineapple |
| 1 pkg. strawberry Jello | 1 c. cream (whipped) |
| 1 c. hot water | 1 c. mayonnaise |

Mix lime Jello in 9x13 pan according to directions on box. Let set. Dissolve lemon Jello in 1 c. hot water. Heat pineapple juice and marshmallows until melted. Add lemon Jello and pineapple. Let cool. Add mayonnaise and cream (whipped). Pour over the lime Jello. When set, mix strawberry Jello according to directions and pour over top.

"COLD TURKEY" SALADGeorgia Beaman
Canby

- | | |
|-------------------------|------------------------------------|
| 1 c. lettuce (shredded) | 1/2 c. salad dressing |
| 1 c. celery (diced) | 1 c. cooked turkey chunks |
| 1/4 c. onion (chopped) | 1 can shoestring potatoes (cheese) |

Toss and serve.

COTTAGE CHEESE SALAD

Lettie Barnes

- | | |
|-----------------------------|------------------------|
| 1 small box cottage cheese | 1 can pineapple chunks |
| 1 pkg. gelatin (any flavor) | 1 c. coconut |
| 1/2 c. salad dressing | Nutmeats |
| 1 can orange slices | |

Mix gelatin into cottage cheese, then add salad dressing. Add oranges and pineapple, both well-drained, add coconut and nuts. Chill and serve.

CRANBERRY SALAD

Mrs. George Faga

- | | |
|--------------------------|--------------------------------|
| 1 pkg. fresh cranberries | 1 can (tall) crushed pineapple |
| 1 c. sugar | 1 pkg. miniature marshmallows |
| 3 c. whipping cream | |

Grind cranberries the night before or 4 hrs. before you want them. Spread out in cake pan, drain juice from pineapple. Put pineapple and sugar over the top of berries and let stand in refrigerator. When ready to prepare, whip cream and stir marshmallows and cranberries, etc., in your whipped cream. Will serve 15.

CRANBERRY SALAD

Eliza Wedemeyer

- | | |
|-------------------------|------------------|
| 1 pkg. strawberry Jello | 2 c. cranberries |
| 1 c. hot water | |

Cook in 3/4 c. water till they burst. Add 2 c. sugar. Let cool. Add:

- | | |
|------------------------|---------------------------|
| 1 c. celery (diced) | 1 c. apples (chopped) (if |
| 1 c. walnuts (chopped) | desired) |

CRANBERRY SALAD

Glendoris Conrad

- | | |
|---------------------------------|----------------------------------|
| 2 c. (1 lb.) ground cranberries | 1 pt. cream |
| 1 c. sugar | 1 c. crushed pineapple (drained) |
| 3/4 lb. marshmallows | |

Combine cranberries and sugar, let set in refrigerator for 2 hrs. Whip cream and cut marshmallows into it; let stand in refrigerator for 2 hrs. Combine the 2 mixtures and add pineapple. Let set overnight and serve, or freeze. This freezes well and will keep indefinitely frozen.

DINNER SALAD

Mrs. Mable Richter

- 1 pkg. Dream Whip 1 (No. 211) can crushed pineapple
 1 glass pimiento cheese spread 2 c. miniature marshmallows

Prepare Dream Whip and mix with cheese spread. Fold in pineapple and marshmallows. Chill for several hours.

FANCY SALAD

Mrs. Fred Wehrli

- 1 c. crushed pineapple
 1/4 c. water

Bring to a boil and add 1 box raspberry Jello, stir and cool.

Add:

- 1 pkg. Lucky Whip 1/4 c. nuts (chopped) or coconut
 plus 1 c. milk 1 c. cottage cheese

- 1 c. small marshmallows

Chill.

FRUIT COCKTAIL SALAD

Arlene Zimmerline

- 2 eggs (beaten) 2 T. vinegar
 6 large marshmallows 3/4 c. cream (whipped)
 2 T. sugar 1 (No. 2) can fruit cocktail

Combine sugar, vinegar and eggs. Put in double boiler and cook until it thickens. Add marshmallows and stir until melted. Drain fruit cocktail and fold the whipped cream into the fruit. Then add the fruit-cream mixture to the cooked mixture and chill well. Let cool until set. This salad is better made the day before serving.

HOLIDAY CONFETTI SALAD

Laura Smith

- 2 pkg. lime Jello 1/2-1 c. celery (diced)
 2 c. boiling water 1/2 c. nuts (chopped)
 1 c. crushed pineapple 1/2 c. maraschino cherries
 2 (3 oz.) pkg. cream cheese 1 c. whipping cream

Dissolve gelatin in boiling water. Chill to thicken slightly. Whip pineapple and cheese together until smooth. Add to partially congealed gelatin with celery, nuts and cherries. Whip cream and fold in. Chill until firm. Serves 12.

HOLIDAY SALAD

Sandra Garside

- | | |
|-----------------------|--|
| 1 pkg. lemon gelatin | 1/2 c. pineapple (tidbits <u>or</u> chunk) |
| 1 1/4 c. hot water | 1/2 c. cream (whipped) |
| 1/2 c. celery (diced) | 1/2 c. salad dressing |
| 1/2 c. apples (diced) | 1/2 pkg. miniature marshmallows |

Whip the cream, add the salad dressing and whip. Add all the remaining ingredients and stir to moisten. Is best if it sets a few hours.

HOT TURKEY SALAD

Ann Parkinson

- | | |
|---|---------------------------------|
| 2 c. cooked turkey (diced)
<u>or</u> chicken | 2 tsp. onion (grated) |
| 2 c. celery (diced) | 2 T. lemon juice |
| 1/2 c. toasted almonds (chopped) | 1 c. mayonnaise |
| 1/2 tsp. salt | 1/2 c. American cheese (grated) |
| | 1 c. potato chips (crushed) |

Combine all ingredients, except cheese and potato chips. Toss lightly. Sprinkle with grated cheese and potato chips. Bake in 450° oven for 10 min. Garnish with parsley.

JELLIED OLD FASHIONED COLE SLAW

Mrs. Mary Fagan

- | | |
|---------------------|-------------------------------|
| 1 box lemon gelatin | 1 T. prepared mustard |
| 1/2 tsp. salt | 2 T. vinegar |
| 1 c. hot water | 1 T. sugar |
| 1/2 c. cold water | 2 c. cabbage (shredded) |
| 1/2 c. mayonnaise | 1/2 c. green pepper (chopped) |
| 1/2 c. sour cream | |

Dissolve gelatin in hot water. Add sugar and salt. Add cold water and chill till syrupy. Fold in remaining ingredients except cabbage. Chill till slightly thickened, fold in cabbage and green pepper. Chill.

KIDNEY BEAN SALAD

Mrs. Daryl Downing

- | | |
|-------------------------------|----------------------|
| 1 can kidney beans | 1/4 tsp. salt |
| 1/4 c. celery (sliced) | 1/4 tsp. dry mustard |
| 1/4 c. sweet pickle (chopped) | 1/4 c. mayonnaise |
| 1 small onion (minced) | 6 pineapple slices |
| 2 hard cooked eggs (chopped) | |

Drain beans and rinse in cold water. Place in bowl with celery, pickle and onion. Add eggs, seasonings and mayonnaise and toss lightly. Pineapple may be cut up and added to salad or place pineapple slice on bed of lettuce on individual plate and spoon mound of salad in center. No additional dressing is necessary.

KRAUT SALAD

Mrs. Ethel Fairfield

- 1 (No. 2 1/2) can kraut
(chopped)
- 1 green pepper
- 2 c. celery (diced)
- 1 1/2 c. sugar

- Celery seed (optional)
- 1 large onion
- 1 small can pimienta
- 1 tsp. salt
- 1 c. vinegar

Dice pepper, onion and celery into small pieces add remaining ingredients - mix well. Keeps for long period in refrigerator.

LEMON LAYER SALAD

Mrs. Earl Rochholz

- 2 pkgs. lemon Jello
- 1 can pineapple tidbits
- 2 c. Mountain Dew
- 2 bananas (sliced)
- 2 c. miniature marshmallows

Heat juice from pineapple, add enough water to make 2 c. liquid. Mix with Jello, stir until dissolved. Add Mountain Dew, fruit and marshmallows. Let set until firm.

TOPPING:

1 pkg. Cool Whip, fold in 1 can lemon pie filling. Spread over top of salad.

LIME AND CRUSHED MINT SALAD

Sandy Farnsworth

- 1 medium can crushed pineapple
- 1/2 pkg. small marshmallows

Mix together, sprinkle with 1 pkg. lime Jello (dry). Stir and let set in refrigerator overnight. Whip 1 pkg. Dream Whip according to directions on pkg. Fold in 1 pkg. Butter Mints (candy). Fold into Jello mixture and freeze.

MOUNTAIN DEW SALADMrs. Kieth Merrill
Guthrie Center

- 2 pkg. lemon gelatin
- 2 c. hot water
- 2 c. Mountain Dew pop
- 2 bananas
- 2 c. miniature marshmallows
- 1 c. crushed pineapple
- 1 pkg. instant lemon pudding mix
- Dream Whip or Cool Whip

Mix together lemon gelatin and hot water, stir until dissolved. Add Mountain Dew. Then add bananas, marshmallows and pineapple. Refrigerate until set. Mix pudding as directed on the box, then fold in whipped topping and spread on salad.

"NO NAME JELLO"

Carol Sullins, Casey, Iowa;
Rose Peterson

- | | |
|--|---|
| 1 large carton cottage cheese | 1 carton Cool Whip <u>or</u> 1 pkg. |
| 1 small can crushed pineapple
(drained) | Dream Whip (whipped) |
| 1 box orange Jello (dry) | 1 small can mandarin oranges
(drained) |

Mix all ingredients together and refrigerate.

ORANGE PEACH MOLD

Laura Garrett

- | | |
|-----------------------|---------------------------------------|
| 2 pkg. orange gelatin | 1 pkg. <u>or</u> pt. of frozen sliced |
| 2 c. boiling water | peaches |

Dissolve gelatin in boiling water. Stir in partly thawed peaches until separated. Take out 1 c. gelatin and let it stand until partly set. Chill the rest until congealed. Beat 1 envelope of Dream Whip according to directions and add the 1 c. reserved gelatin. Spoon over congealed gelatin. Let set in refrigerator.

ORANGE SHERBET SALAD

Wilma Christensen

- | |
|------------------------|
| 2 pkg. orange gelatin |
| 2 c. hot water (skimp) |

Fold in 1 c. orange sherbet, 1 c. vanilla ice cream. Add 2 cans mandarin oranges, juice and all. Put in refrigerator till partly set. Fold in 1 pkg. Dream Whip (whipped).

ORANGE SHERBET SALAD

Marilyn Chesnut

- | | |
|-----------------------------|-----------------------------|
| 2 small pkg. orange gelatin | 1 can mandarin oranges (not |
| 1 c. boiling water | drained) |
| 1 pt. orange sherbet | 1 c. whipped cream |

Dissolve gelatin in boiling water, add sherbet and oranges. Fold in whipped cream.

POTATO SALAD

Mrs. Wm. C. Lower
Guthrie Center, Iowa

- | | |
|--------------------------|--------------------------|
| 7 lbs. potatoes (cooked) | Salt (to taste) |
| Dozen eggs (boiled) | 1 1/3 pt. salad dressing |
| 1 pt. pickles (sweet) | 2 T. prepared mustard |
| 1/2 medium onion | 2/3 c. sugar |

Chop potatoes, onion, egg and pickles. Mix salad dressing, mustard and sugar well. Add to chopped mixture. (This amount will serve at least 20 people, possibly more).

SAUERKRAUT SALAD

Mrs. May B. Downing

- | | |
|--------------------------------|--------------------|
| 1 medium size can kraut | 3/4 c. sugar |
| 1 small green pepper (chopped) | 1 tsp. celery seed |
| 1 small onion (chopped) | |

Mix all together and let stand overnight before using.

7-UP SALADMrs. Gary Speedling
Earlham

- | | |
|------------------------------------|---------------------|
| 1 (No. 2) can applesauce | 1 small bottle 7-Up |
| 1 pkg. lime <u>or</u> orange Jello | |

Heat applesauce, dissolve Jello in it. Add 7-Up, stirring well. Put in mold to set overnight.

DRESSING:

- | | |
|---------------------------|------------------------|
| 1/4 lb. marshmallows | 1/2 pt. whipping cream |
| 1 small pkg. cream cheese | |

Cut marshmallows, break up cream cheese into pieces. Put together in bowl and pour cream over them. Let stand overnight in refrigerator. In morning beat till thick. Spread over salad.

SHOESTRING SALAD

Grace Mackrill

- | | |
|-------------------------|-----------------------------------|
| 1 c. lettuce (shredded) | 1/2 c. salad dressing |
| 1 c. celery (diced) | 1 can tuna |
| 1/4 c. onion (minced) | 1 (4 oz.) can shoestring potatoes |

Combine lettuce, celery, onions, tuna and dressing. Chill. Just before serving toss in potatoes.

STRAWBERRY SALADMrs. Dean E. Fairfield
Fairfax, Va.

- | | |
|----------------------------------|------------------------------------|
| 2 pkgs. strawberry Jello | 3 bananas (sliced <u>or</u> cubed) |
| 2 1/2 c. boiling water | 1/2 c. pecans (chopped) |
| 1 large pkg. frozen strawberries | 1/2 pt. sour cream |

Dissolve gelatin in boiling water. Add strawberries and stir until thawed. Add sliced bananas and chopped pecans. Pour half of mixture into 8x8x2 in. pan and hold in refrigerator until firm. Jell remaining half only to thick - pouring consistency. Spread sour cream on first mixture and pour remaining half on top. Place in refrigerator to jell entire mixture.

STRAWBERRY OR RASPBERRY SALAD

Mrs. Bill Crees

3 pkg. strawberry or raspberry
gelatin

3 c. fruit (strawberries or
raspberries)

1 c. boiling water

3 c. vanilla ice cream

Dissolve gelatin in boiling water. Add fruit and ice cream.
Chill.

TRIPLE ORANGE SALAD

Inez Aupperle

2 pkg. orange gelatin

1 pt. orange sherbet

2 c. boiling water

1 c. cream (whipped)

Juice of 1 lemon

Small can mandarin oranges
(drained)

Dissolve gelatin in water. Add lemon juice and sherbet.
Stir until sherbet melts. Refrigerate until partly set. Fold
in whipped cream and oranges.

TWENTY FOUR HOUR CABBAGE SALAD

Mrs. Jim Richter

1 pkg. Knox gelatin

1 c. salad oil

1/4 c. cold water

6-8 c. cabbage

1 1/2 c. sugar

1 green pepper

1 tsp. celery seed

1 carrot

1 c. vinegar

1 onion

1 tsp. salt

Heat sugar and vinegar till dissolved. Cool and add celery
seed, salt, pepper. Add gelatin dissolved in water and let set
till thick. Beat in salad oil with mixture till consistency of
cream. Pour over chopped vegetables. Store in refrigerator in
air tight container.

24 HOUR SALAD

Mrs. Ethel Fairfield

Juice of 2 lemons

2 T. sugar

1/4 c. cream

1 (No. 303) can pineapple (diced)

1 lb. white grapes (seeded)

1/2 pt. cream (whipped)

1/2 lb. small marshmallows

Yolks of 3 eggs

Cook and cool lemon juice, eggs, cream and sugar. Add whipped
cream to cooked dressing. Drain fruit well and combine with
dressing and marshmallows. Place in refrigerator for 24 hrs.
before serving.

SALAD DRESSINGS

CHEF'S SPECIAL SALAD DRESSING

Wylma Carney

- | | |
|-----------------------------|-----------------------------------|
| 1 1/2 c. chili sauce | 1/4 c. sour pickles (ground fine) |
| 1/4 c. celery (ground fine) | 1/2 tsp. Worcestershire sauce |
| 2 c. mayonnaise | 1 tsp. horseradish |
| 1 tsp. lemon juice | |

Put all ingredients into bowl. Mix together until well-blended. This dressing can be used on any seafood salad or shrimp cocktail. Makes 1 qt.

FRENCH DRESSING

Mrs. John Martin

- | | |
|----------------------|--------------------|
| 1 c. tomato soup | 1 1/2 c. salad oil |
| 3/4 c. sugar | 1/2 c. vinegar |
| 1 T. onion juice | 1 tsp. salt |
| 1/2 tsp. dry mustard | |

Mix all ingredients together in blender - blend for 15 min. Refrigerate. Keeps well.

ITALIAN DRESSING

Hattie Rochholz

- | | |
|-------------------------------|-----------------------------|
| 1 can tomato soup | 1 tsp. salt |
| 1 c. salad oil | 1/4 tsp. curry powder |
| 1/2 c. vinegar | 2 or 3 T. onion (grated) |
| 1 T. salad dressing (heaping) | 1/4 tsp. pepper |
| (Miracle Whip) | 2 or 3 garlic buds (grated) |
| 1/2 c. sugar | |

MAYONNAISE DRESSING

Mrs. F. W. Fett

- | | |
|-----------------------------|---------------------------------|
| 1 dessert spoon dry mustard | 1/2 c. sugar |
| 2 dessert spoons flour | 1/2 c. vinegar |
| 1 dessert spoon butter | 1 c. sour <u>or</u> sweet cream |
| 1 tsp. salt | (sour preferred) |
| 2 eggs (beaten) | |

Mix all together in top of double boiler. Cook 3 min.

SALAD DRESSING

Mrs. Walter Wedemeyer
Anita, Iowa

1 c. vinegar
1 c. sugar
1 tsp. dry mustard
Salt and pepper

3 eggs (beaten) or preferable
yolks of 1 angel food cake
1 c. sour cream

Heat vinegar, sugar and mustard to boiling point. Mix with beaten eggs (or yolks) and sour cream. Return to stove and bring mixture to boil stirring constantly. Keep refrigerated and will last indefinitely. Ideal for potato salad, deviled eggs, chicken salad, etc.

THOUSAND ISLAND DRESSING

Marlene Frettim

1 c. mayonnaise
2 T. celery (chopped)
2 T. catsup
2 T. sugar (to taste)

2 tsp. pickle relish
1/4 c. stuffed olives (chopped)
Pepper

Mix together and refrigerate.

Went to the
store and
bought a
pot.



A watched pot
never boils.

VEGETABLES

BARBECUED BURGER BEANS

Mary Kilcoin

Part 1:

1 pkg. frozen lima beans	2 tsp. salt
3 cans pork and beans	1/4 tsp. pepper
2 cans kidney beans	1 tsp. dry mustard
1/4 c. brown sugar	

Part 2:

2 lbs. ground beef	1 small onion (minced)
1 T. salt	1/4 c. water
1/2 tsp. pepper	1 T. shortening

Part 3:

1 c. catsup	1/2 tsp. dry mustard
1 T. vinegar	1 T. butter
1 T. brown sugar	10 small cooked onions

Cook lima beans and drain. Combine all beans and the remaining ingredients in Part 1. Bake at 400° for 45 min. in 4 qt. casserole. Combine ingredients in part 2 - shape into balls. Brown in shortening. Remove balls. Add all ingredients in part 3 and heat. Add meat balls and simmer 20 min. Arrange meat balls and onions on top of beans. Spoon on sauce. Bake 15 min. at 400°.

BAKED BEANS

Sandra Garside

1 lb. ground beef	1 T. Worcestershire sauce
1 pkg. dry onion soup mix	1 (No. 2) can kidney beans
2 T. prepared mustard	2 (No. 2) cans pork and beans
1 c. catsup	

Saute ground beef with soup mix. Add remaining ingredients. Put in casserole and bake at 400° for 1/2-3/4 hrs. This is a meal in itself.

Every man believes in heredity until his son begins making a fool of himself.

BAKED TOMATOES

Esther Hoehns

- | | |
|---------------------|--------------------------|
| 4 c. tomatoes | 6 T. butter (melted) |
| 1 c. crumbs | 1 c. cheese (finely cut) |
| 2 T. onion (minced) | 1/4 T. paprika |
| 1 tsp. salt | 2 eggs (well beaten) |

Combine all ingredients, place in greased casserole dish, and bake in a moderate oven (350°) until set.

BROILED TOMATOESMrs. Max Uhlman
Anita, Iowa

- | | |
|------------------------|------------------|
| 1 c. soft bread crumbs | 1/2 tsp. salt |
| 2 T. butter (melted) | 1/4 tsp. oregano |
- Tomatoes

Mix bread crumbs and melted butter together. Then add salt and oregano. Mix this together while tomatoes are broiling 5-8 min. Do not peel tomatoes; slice in half or fourths and broil in a casserole dish just until done. Top tomatoes with bread mixture and then put thin slices of butter on top. Put back under broiler until bread is brown, about 2-3 min. You can also use canned whole tomatoes.

CARROT CASSEROLE

Mrs. Ed Mertes

- | | |
|--|-------------------------|
| 12 sliced carrots (cook
till barely done) | 1/4 tsp. dry mustard |
| 1 onion (chopped) | 1/4 tsp. celery salt |
| 1/4 c. butter | 1/2 lb. cheese (grated) |
| 1/4 c. flour | 2 c. milk |

Fry onions in butter. Make white sauce. Layer carrots, cheese and white sauce. Top with crumbs. Bake at 350° until browned on top.

CORN FRITTERSMrs. Clair Huff
Exira, Iowa

- | | |
|-----------------------------------|-----------------------------------|
| 1 c. canned <u>or</u> cooked corn | 1/4 c. flour |
| 1 egg | 1/4 tsp. salt |
| 1 T. fat | Pepper and garlic salt (to taste) |
| 1/2 tsp. baking powder | |

Mix all ingredients well. Preheat electric skillet to 380°. Add 1 T. fat. Drop batter by tablespoonfuls on hot pan. Fry until delicate brown, turning once. Serve hot.

GREEN BEANS

Mrs. Ed Mertes

3 strips bacon
1 T. vinegar
1 T. flour

2/3 c. liquid from beans
1 tsp. sugar
1 tsp. prepared mustard

Cut up bacon strips and fry until crisp. Remove bacon and blend vinegar and flour with bacon grease until smooth. Add bean liquid, sugar and mustard. Cook until thick. Add beans and cook until heated. Garnish with bacon.

GOLDEN CAULIFLOWER

Laura Garrett

1 medium size head cauliflower
5 small carrots (sliced)
1 small onion (chopped)
1/2 tsp. salt
Paprika

2 T. butter (melted)
3/4 c. milk
1/4 lb. (1 c.) Cheddar cheese
(grated)

Break cauliflower into flowers, arrange with uncooked carrots in a greased, 2 qt. casserole. Sprinkle on onions, salt and a generous dusting of paprika. Pour melted butter and milk over all. Sprinkle on grated cheese. Cover and bake in a moderate oven (350°) for 45 min., until vegetables are nearly done. Remove cover and bake 10-15 min. longer to brown lightly. Serves 8.

HARVARD BEETS

Mrs. J. George Schirm

6 small beets (cooked
and cubed)
3/4 c. sugar

1/2 T. cornstarch
1/2 c. vinegar
2 T. butter

Mix together the sugar, cornstarch and vinegar. Boil 5 min., add the butter. Pour mixture over beets and let stand 1/2 hr.

THREE BEAN BAKEMrs. Bob Sullins
Casey, Iowa

1/2 lb. hamburger
1 c. onion (chopped)
1 tsp. salt
2 T. vinegar
1 can pork and beans
1 can kidney beans

1 can Lima beans
1/2 lb. bacon (cut up)
1/2 c. catsup
1/4 c. brown sugar
1 tsp. dry mustard

Cook together hamburger, bacon and onion. Drain this meat mixture and add catsup, salt, brown sugar, vinegar and dry mustard. Drain beans and mix everything together and bake 40 min. at 350°.

SAVORY GREEN VEGETABLE SAUCE

Erlene Fett

- | | |
|-----------------------------|-----------------------------------|
| 1 1/2 c. mayonnaise | 3 hard cooked eggs (chopped fine) |
| 1 onion (grated) | 4 T. salad oil |
| 1 tsp. prepared mustard | Dash Tabasco sauce |
| 1 tsp. Worcestershire sauce | |

Heat the above ingredients, DO NOT COOK. Pour over cooked frozen, mixed vegetables.

CASSEROLES

BAKED CHICKEN CASSEROLEMrs. Clair Huff
Exira, Iowa

- | | |
|------------------------------|-----------------------------|
| 1 can cream of chicken soup | 1 c. rice (regular) |
| 1 can cream of mushroom soup | 1 frying chicken (cut up) |
| 1 can cream of celery soup | 1/2 pkg. dry onion soup mix |

Mix first 4 ingredients and spread on bottom of a greased 9x13 in. baking dish. Place chicken on top of it. Sprinkle dry onion soup mix over top. Bake at 350° for 2 hrs. 15 min., uncovered.

BAKED TUNA AND NOODLE CASSEROLE

Harriet Crow

- | | |
|--|--|
| 1/2 pkg. noodles | 2 c. milk |
| 1 can of tuna | 5 T. flour |
| 1 small can pimiento | 4 T. butter |
| 2 hard cooked eggs (chopped) | 1 c. cheese (<u>or</u> more if desired) |
| 1 small can mushrooms with liquid | |
| <u>or</u> 1/2 can cream of mushroom soup | |

Cook noodles in salted water, then cool or blanch in cold water. Combine with tuna, pimiento, eggs, and mushrooms. Make sauce of milk, flour and butter. Add cheese. Pour over the noodle-tuna mixture in baking dish. Sprinkle with buttered crumbs and bake until brown.

BEEF AND CHEESE BAKE

Esther Hoehns

- | | |
|--------------------------------------|--------------------------------|
| 1 c. cottage cheese | 1/2 tsp. salt |
| 1 c. thick sour cream | 1 tsp. Worcestershire sauce |
| 2 c. hot cooked noodles (drained) | 1 T. onion (grated) |
| 1 (4 oz.) pkg. dried beef (shredded) | 1/2 c. Cheddar cheese (grated) |

Continued Next Page.

BEEF AND CHEESE BAKE (Continued).

Combine all ingredients except grated cheese in buttered 1 1/2 qt. casserole. Sprinkle grated cheese evenly over top. Bake in moderate oven (350°) for 40 min. Serves 5. A humdinger of a dish! With dried beef, cheese and sour cream, it takes no full at all.

CHEESE AND HAM CASSEROLE

Carol Noland

1/2 c. celery (diced)	1/2 c. Parmesan cheese (shredded)
1/4 c. green pepper (chopped)	2 c. cooked ham (cut in small pieces)
1/2 c. boiling water	1/2 lb. pkg. medium noodles, (cooked and drained)
1 c. milk	
1 (8 oz.) pkg. cream cheese	

Cook celery and green pepper in boiling water until tender, and drain. Blend milk, cream cheese and Parmesan cheese over low heat until just heated. Stir together celery and cheese mixture, ham and seasoning. Pour over noodles and toss lightly. Bake in buttered 1 1/2 qt. casserole 30-35 min. at 350°. Buttered bread crumbs may be used on top if desired.

EASY CASSEROLE

Rose Peterson

1 lb. hamburger	1 pkg. Tater Tots
1 can cream of mushroom soup	

Put hamburger in bottom of casserole. Pour soup over top. Lay Tater Tots on top, bake at 350° for 45 min.

FILLED NOODLES

Mrs. Ralph L. Crozier

Prepare noodle dough and roll out.

FILLING:

6 c. washed parsley leaves	3 T. butter <u>or</u> margarine
2 T. onions (chopped)	4 c. dry bread cubes <u>or</u> enough to take up moisture
2 eggs	

Place the parsley, butter and onions in heavy skillet. Cover and steep until tender. Add bread cubes and eggs, mix well. Cut the noodle dough into squares and place some filling in center. Put cold water along edge of the dough and fold into triangle, seal edge. Drop the filled noodles slowly into boiling chicken broth. Let the broth return to boiling after each noodle has been dropped. Boil for 10 or 15 min.

GARLIC GRITS

Mrs. Herbert Jordan (Madalene Driscoll)
Santa Rosa, California

Prepare grits according to directions on pkg. of Albers grits. While hot, add 1 roll of garlic cheese, 2 beaten eggs, about 1/2 c. milk, 1 stick margarine. Pour into buttered baking dish. Top generously with Parmesan cheese. Bake at 350° until brown, 1/2-3/4 hr. Good served with chicken and takes the place of potatoes, or is a good Friday dish.

GREEN BEAN CASSEROLE

Mrs. John Martin

6 strips bacon	2 cans green beans
1/4-1/2 lb. cheese (approximately)	1 can French fried onions
1 can mushroom soup	Salt and pepper

Cut up and fry bacon - melt cheese in skillet - add soup. Drain green beans and pour into a casserole - add salt and pepper. Pour soup mixture over top, bake approximately 25 min. at 350°. Remove and pour French fried onions over top - return to oven for approximately 15 min.

HAMBURGER AND RICE CASSEROLE

Hazel Fox

1 pkg. hamburger (1 or 1 1/2 lbs.)	1 c. celery (chopped)
1 medium onion (chopped)	1 can celery soup
1 1/2 c. raw rice	1 can cream of mushroom soup
	2 soup cans water

Lightly brown hamburger and chopped onion. Mix in casserole the remaining ingredients, add hamburger and onion and mix. Bake 1 hr. at 350°. The last 10 min., top with Chow Mein noodles, if desired.

HAMBURGER CASSEROLE

Hallie Kingery

1 lb. hamburger	1 can mushroom soup <u>or</u> 1 can
1 box frozen peas	celery soup
Salt and pepper	Tater Tots
Onion	

Press hamburger in bottom of 9x9 in. pan. Salt and pepper to taste. Cover with sliced onion, add frozen peas, 1 can of soup, cover with Tater Tots. Bake 1 hr. at 325°-350°.

KRAUT RUNZA

Marlene Frettim

Cook 1 lb. ground beef in large pan until done but not browned. Add a couple chopped onions and salt and pepper. Add 1 head of chopped cabbage and cook till cabbage is done. Let cool. Prepare hot roll mix or your own bread dough recipe. Roll out as pie crust and cut into square. Fill with cabbage filling. Pinch together sides. Bake 425° for 25 min. May also be baked, cooled, then wrapped in foil individually and frozen. Just take out of freezer and pop into oven and heat.

ONE DISH DINNER

Esther Spangler

1 lb. hamburger	1 pkg. onion soup mix
3/4 c. uncooked rice	1 can beef consomme
1 can mixed vegetables <u>or</u>	1 can celery soup
1 frozen box	1/2 c. water

Brown hamburger very lightly in 1 T. oil, add uncooked rice and remaining ingredients, cover and cook on low heat (300°) for 3 hrs.

PEARL BARLEY CASSEROLE

Mrs. Keith B. Noland

1 c. pearl barley	5 c. beef bouillon
1/2 lb. mushrooms <u>or</u> 1 can	1 tsp. salt
1/2 c. butter	Dash pepper
1/2 c. onion (chopped)	Parsley (if you like)

Sauté mushrooms in butter 5 min. Remove and sauté 5 min. Add barley and brown lightly, stirring constantly. Add remaining ingredients and pour into casserole. Bake at 350° 1/2 hr. Stir and bake 1/2 hr. longer. Stir and bake 20 min. longer.

PENNY CASSEROLE

Mrs. Darwynn Beer

Bacon (cut in 1 in. strips)	Potatoes (sliced)
Hamburger patties	Carrots (sliced)
Onions (sliced)	Water

Cover bottom of skillet with bacon pieces. Add hamburger patties, then vegetables over the meat. Fry until the bacon is crisp, then add 1/4 c. of water. Cover and turn heat to simmer until vegetables are tender. Amounts are not given because it can be made to fit your family. Pork chops are also good, and white wine can be used in place of the water.

SKILLET SUPPERMrs. Clair Huff
Exira, Iowa

1 T. fat	1/2 c. carrots (sliced)
1/2 clove garlic (minced)	1/2 c. potatoes (diced)
1/2 c. onion (chopped)	1/2 tsp. soy sauce
1/2 lb. ground beef	1 tsp. salt
1/3 c. uncooked rice	Pepper (to taste)
2 1/2 c. water	

Preheat electric skillet to 400°. Quickly brown ground meat in fat. Turn skillet down to 360°, add onion and garlic. Brown onions slightly, add water and rice, simmer at 220° for 15 min. Add carrots and potatoes, continue to simmer until tender. Season with soy sauce, salt and pepper. Serve hot. Garnish with parsley.

STUFFED GREEN PEPPERS

Esther Spangler

Cook in boiling water for 5 min.: 6 large green peppers (remove stem and seeds). Drain well. Mix: 1/2 lb. ground beef, 1 c. coarse bread crumbs or cracker crumbs, 1 tsp. salt, 1/4 tsp. pepper, 1 T. chopped onion. Add half a can of tomato soup. Stuff the peppers with meat mixture and stand upright in a rather small casserole. Dilute the remaining soup with 1/2 can of water and pour over the peppers. Bake covered 50 min. in 350° oven. Uncover and bake 15 min. longer.

TATER TOT CASSEROLEMrs. Frank Christensen
Anita, Iowa

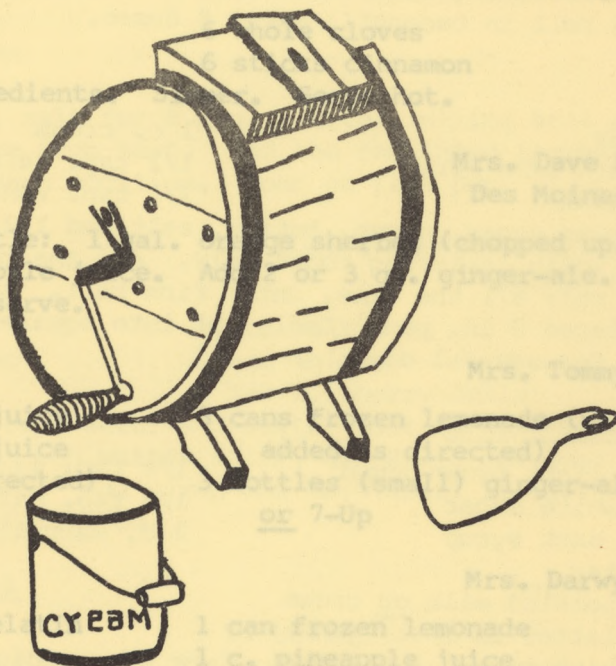
Put 2 lbs. ground beef in long Pyrex pan 9x13 in. Spread lightly, don't pack. Slice 2 large onions over this. Pour 2 cans undiluted cream of celery soup over this. Top with 2 (10 oz.) pkgs. of Tater Tots. No extra salt is needed as the soup has enough to season the meat. Bake at 375° for 1 hr. or until meat is done and Tater Tots brown.

Combine all ingredients



1 pkg. fruit flavor gelatin **CREAM** 1 can frozen lemonade
1 c. boiling water 1 c. pineapple juice
2 c. cold water 1 qt. white soda or ginger-ale

You may use any flavor gelatin you wish, to get the color you want to have. Dissolve gelatin in boiling water, then add cold water, lemonade and pineapple juice. Just before serving, add white soda or ginger-ale. This recipe will serve 20.



BEVERAGES

HOT CHOCOLATE MIX

Mary Ann Heckman

- | | |
|--|-----------------------------|
| 1 box dry non-fat milk
(8 qt. size) | 1 (1 lb.) can Nestles Quick |
| 6 oz. jar Coffee Mate | 3/4 c. powdered sugar |

Mix all together. Keep in large air-tight container.
Excellent to have on hand. Fill cup 1/2 full of mixture and fill with hot water.

HOT APPLE CIDER

Kathy Mertes

- | | |
|--------------------|-------------------|
| 1 qt. apple cider | 6 whole cloves |
| 1/4 c. brown sugar | 6 sticks cinnamon |
- Combine all ingredients. Simmer. Serve hot.

ORANGE ICE (Punch)

Mrs. Dave Stetzel
Des Moines, Iowa

Mix in large kettle: 1 gal. orange sherbet (chopped up) and 1 small can pineapple juice. Add 2 or 3 qt. ginger-ale. Put in punch bowl to serve.

PUNCH

Mrs. Tommy Lydon

- | | |
|---|---|
| 1 tall can pineapple juice | 3 cans frozen lemonade (water
added as directed) |
| 3 cans frozen orange juice
(water added as directed) | 3 bottles (small) ginger-ale
<u>or</u> 7-Up |

PUNCH

Mrs. Darwynn Beer

- | | |
|-----------------------------|---------------------------------------|
| 1 pkg. fruit flavor gelatin | 1 can frozen lemonade |
| 1 c. boiling water | 1 c. pineapple juice |
| 2 c. cold water | 1 qt. white soda <u>or</u> ginger-ale |

You may use any flavor gelatin you wish, to get the color you want to have. Dissolve gelatin in boiling water, then add cold water, lemonade and pineapple juice. Just before serving, add white soda or ginger-ale. This recipe will serve 20.

CANDY

APPLE ROLLERS

Mrs. Ed Mertes

- | | |
|----------------------------|----------------------------|
| 1 (12 oz.) pkg. semi-sweet | 2/3 c. maraschino cherries |
| chocolate chips | (chopped, drained) |
| 1 c. applesauce | 1 c. walnuts (chopped) |
| 1 tsp. almond extract | Coconut |
| 5 c. powdered sugar | |

Combine chocolate chips, applesauce, almond extract in heavy aluminum saucepan over low heat until blended. Stir in powdered sugar, cherries and walnuts. Chill an hour. Shape into 1 1/2 in. balls and roll in coconut. Makes 5 dozen.

CARAMELS

Sandra Garside

- | | |
|------------------------|------------------|
| 1 c. sugar | 1 c. cream |
| 3/4 c. dark corn syrup | 1/2 tsp. salt |
| 1/2 c. butter | 1/2 tsp. vanilla |

Combine sugar, syrup, butter, salt and 1/2 c. cream. Cook until it boils, stirring constantly. Add the rest of cream. Cook and stir all the time, until firm ball. Add vanilla. Pour into buttered 9 in. pan. Cool, cut into squares. Can wrap and put away for several days.

CARAMEL WALNUT ROLL

Sandra Garside

- | | |
|--------------------------------------|---|
| 1 1/4 c. light brown sugar | 1/2 tsp. vanilla |
| 1/2 c. white sugar | 1/8 tsp. salt |
| 1 1/3 c. dark syrup | 2 c. walnut halves <u>or</u> big pieces |
| 6 T. butter | |
| 1 c. evaporated milk <u>or</u> cream | |
| (the latter is best) | |

Combine sugars and syrup. Cook over medium heat, stir until firm ball. Stir in butter, as you stir, add cream slowly so mixture continues to boil. Cook again to 245°. Remove from heat. Add vanilla and salt. Pour into a wax-paper-lined 9x13 pan, cool enough to handle. When it is still quite hot, begin rolling it with your hands or the nuts, and shape into a roll. Cool completely, and slice with knife, or crack it off the roll. I make the rolls and wrap in wax paper, and put into refrigerator.

CARAMEL CORN

Denise Jacobsen

6 qts. popped corn 1 c. Karo syrup
 2 sticks margarine 1/8 tsp. cream of tartar
 2 c. brown sugar

Cook last 4 ingredients to boiling, boil 5 min. Pour over popped corn and stir together. Put in oven and bake at 200° for 1 hr.

CHEFS FUDGE

Mrs. Ethel Fairfield

6 c. sugar 1 large can evaporated milk
 1 tsp. salt 1/4 lb. oleo
 1 (12 oz.) pkg. chocolate 1 (9 oz.) Hershey bar
 chips 2 T. vanilla
 1 lb. pkg. marshmallows
 1 (8 oz.) pkg. walnuts

Cook sugar, milk, salt for 6 min. - after rolling boil add oleo and blend. Remove from heat. Add the remaining ingredients and blend well after each addition. Pour on flat pan.

CHERRY JELLO DIVINITYLuetta Duff, Tustin, Calif.;
Sandra Garside

3 c. sugar Pinch salt
 3/4 c. white corn syrup 2 egg whites
 3/4 c. water 3 1/2 T. cherry Jello

Combine sugar, syrup, water and salt. Cook to hard boil stage, 248°-254°. Beat egg whites stiff, add Jello and beat until it stands in peaks. Add syrup and beat until it will hold its shape. Add nuts if desired.

CHOCOLATE POPCORN BALLS

Laura Garrett

1 1/2 c. white sugar 3 T. butter
 1/3 c. white corn syrup 2 sq. chocolate (melted)
 2/3 c. water 1 tsp. vanilla

Boil sugar, syrup and water, stir until sugar is dissolved, then cover and boil 3-4 min.; remove cover, boil to a hard ball stage. Add butter and chocolate, stirring constantly. Remove from heat; add vanilla. Pour over 1 1/2-2 gal. popped corn.

DATE BON BONS

Mrs. Kenny Turner

- | | |
|------------------------|----------------------|
| 1 lb. dates (chopped) | 2 c. powdered sugar |
| 1 c. nuts (chopped) | 4 T. butter (melted) |
| 1 1/2 c. peanut butter | |

Mix and shape in balls then chill. Melt 12 oz. pkg. chocolate chips and 1/2 stick paraffin over hot water. Dip a few at a time and lay on waxed paper.

DIVINITY

Mrs. Ed Mertes

- | | |
|--------------------|------------------|
| 2 1/2 c. sugar | 1/4 c. hot water |
| 3/4 c. white syrup | 2 egg whites |

Boil to thread stage (248°), pour 2/3 of the syrup slowly over 2 beaten egg whites. Add flavoring. Return remaining 1/3 syrup to fire. Reheat to boiling, and add as above. Continue beating until firm enough to drop by teaspoonfuls on waxed paper. If divinity seems too soft to shape, chill for an hour or so.

ENGLISH TOFFEE

Genevieve Kinman

- | | |
|----------------------|------------------------|
| 1 lb. butter | 1 lb. sugar (2 1/4 c.) |
| 1/4 c. water | 1 lb. pecan halves |
| 1 lb. milk chocolate | |

Cook butter, sugar and water to 310°. Pour over pecans that have been spread out evenly on cookie sheet. When hard, spread half of melted chocolate over toffee surface. Let set and repeat on other side.

FUDGE CANDY

Mrs. Charles Grant

- | | |
|---------------------------------|-------------------------|
| 4 c. sugar | 1 pt. Marshmallow Creme |
| 1 (14 oz.) can evaporated milk | 1 tsp. vanilla |
| 1 c. butter <u>or</u> margarine | 1 c. walnuts |
| 12 oz. pkg. chocolate chips | |

Combine sugar, milk and butter. Cook over medium heat to soft ball stage (236°), stirring frequently. Remove from heat and add chocolate, Marshmallow Creme. Add vanilla and nuts. Beat until chocolate is melted and blended. Pour into a 9x12 in. pan. Makes 3 dozen 1 1/2 in. pieces.

HARD CANDY

Carolyn Beer

- | | |
|-----------------------|---------------------------------------|
| 2 c. sugar | 1/2 tsp. oil of anise <u>or</u> other |
| 1 c. white corn syrup | flavor |
| 1/2 c. water | 1/2 tsp. food coloring |

Combine sugar, syrup and water. Cook over medium heat, without stirring, to 300°, or until small amount separates into brittle threads when tested in very cold water. Cool slightly. Blend in coloring and flavoring. Pour into greased 8 in. sq. pan. While still hot, make creases with sharp pointed knife, as soon as candy is cool enough to hold impression. Repeat creasing after a few minutes. Let cool. Turn pan upside down over board or table. Tap sharply to loosen.

MIXED NUT CANDY

Ruby Kading

- | | |
|------------------------------|---------------------------------|
| 1 lb. mixed nuts | 3 small pkg. butterscotch chips |
| 1 large pkg. chocolate chips | |

Melt chips together in double boiler, stir in nuts and drop by spoonfuls on waxed paper.

NO CHOCOLATE FUDGE

Hattie Rochholz

- | | |
|-----------------|-----------------------|
| 2 c. sugar | 1 tsp. soda |
| 1 c. buttermilk | 2 T. white corn syrup |

Cook until it reaches the soft ball stage (238°). (It changes color as it cooks.) Remove from heat, add 4 T. butter. Let cool to room temperature or nearly so. Beat until creamy, add 1 tsp. vanilla. Add 1/2 c. nutmeats if desired.

"OUT OF THIS WORLD" CANDY

Mrs. Beryl Spangler

- | | |
|------------------------|----------------------|
| 1/2 lb. margarine | 1 c. nuts (chopped) |
| 2 boxes powdered sugar | 1 T. vanilla |
| 1 can Eagle Brand milk | 1 box flaked coconut |

Cream the margarine and powdered sugar well. Then add remaining ingredients. Drop by teaspoons on cookie sheets and chill till very firm.

CHOCOLATE COATING:

Melt 1 bar paraffin in double boiler, stir in 2 (12 oz.) pkg. chocolate chips till melted. Dip candy drops in chocolate.

NOTE: This makes a lot of candy. I divided the recipe into 3 parts, putting nuts in 1 part, crushed peppermint stick in another and coconut in the last part. Chill then dip in chocolate.

PEANUT BRITTLE

Mrs. Albert Kopaska

- | | |
|------------------|------------------------|
| 2 c. sugar | 2 c. raw peanuts |
| 1/2 c. hot water | 1 tsp. soda (rounding) |
| 1 c. white syrup | 1 T. butter (heaping) |

Mix together sugar, hot water and syrup. Bring to a boil until it spins a good thread. Put in raw peanuts and cook and stir until it begins to turn color. Remove from heat and add soda and butter. Stir well, then spread rapidly in a large greased cookie sheet.

PEANUT BRITTLE

Mrs. Tommy Lydon

- | | |
|--------------------|----------------|
| 2 c. sugar | 2 T. butter |
| 2 c. raw peanuts | 1 tsp. vanilla |
| 2 tsp. baking soda | 1/2 c. water |
| 1 c. white syrup | |

Bring water to a boil. Then add 2 c. sugar and white syrup. Stir till dissolved and boil until it spins a thread (to 287°). Add peanuts and cook slowly over a low fire until it turns a golden brown. Remove from fire and add remaining ingredients. Stir quickly. Spread on well-greased surface. Place in cold area. (Make sure there's no syrup in bottom of pan).

PEANUT BUTTER FUDGE

Laura Garrett

- 2 c. white sugar
 1 c. thin cream (half and half)
 Beat to soft ball stage; add:
 1/2-1 c. peanut butter

Beat. Pour on buttered plate and cut when partly cool.

PEANUT CLUSTERS

Mrs. Jim Richter

- | | |
|---------------------------|---------------------|
| 2 pkg. butterscotch chips | 1 c. salted peanuts |
| 1 pkg. chocolate chips | |

Melt chips in double boiler over hot, but not boiling water. Add the salted peanuts and drop by spoonful on a waxed paper.

POPCORN BALLS

Laura Garrett

- | | |
|-------------------|--------------------|
| 2 c. sugar | 1/2 tsp. salt |
| 3/4 c. water | 1 tsp. vanilla |
| 1/2 c. corn syrup | 5 qts. popped corn |
| 1 tsp. vinegar | |

Continued Next Page.

POPCORN BALLS (Continued).

Combine first 5 ingredients; cook to a hard ball stage. Add vanilla. Pour slowly over popped corn, stirring just to mix thoroughly. Butter hands lightly or dampen with water and shape into balls.

YUM YUM BALLS

Enid Howey
Guthrie Center

1 c. nuts (chopped)
1 c. peanut butter
2 c. powdered sugar
1/2 tsp. vanilla
1/2 c. soft oleo

1 c. flaked coconut
12 oz. pkg. chocolate or butter-
scotch chips
2 T. paraffin

Mix the soft oleo and peanut butter together, then add the powdered sugar and vanilla. Form into small balls. Chill. Melt in double boiler the chocolate or butterscotch chips and paraffin. Roll balls in mixture then in coconut and chill on wax paper.

PICKLES - RELISHBREAD AND BUTTER PICKLES

Mrs. Frank Duff

1 tsp. celery seed
1/2 doz. onions (sliced)
1 doz. cucumbers (sliced)
1 c. sugar
1 tsp. turmeric
1 tsp. white ginger

1 pt. vinegar
1 tsp. white mustard seed
1 tsp. pepper
1 tsp. cinnamon
1 c. water

Mix together celery seed, sliced onions and sliced cucumber. Sprinkle with salt and let stand overnight. Drain. Mix together sugar, turmeric, ginger, vinegar, mustard seed, pepper, cinnamon and water. Boil all together 15 min. Add green food coloring.

CHERRY OLIVES

Carolyn Fairfield

1 pt. cherries with stem
and seed

1 tsp. salt
1 T. sugar

Fill jar with 1/2 vinegar and 1/2 cold water. Store in cool place. Do not use for 6 weeks.

CRISP SQUASH PICKLES

Mrs. Ed Mertes

5 lbs. zucchini (thinly sliced)	3 c. sugar
3 medium onions (thinly sliced)	2 tsp. celery seed
	2 tsp. mustard seed
1/2 c. salt	1 1/2 tsp. turmeric
Ice cubes	1 tsp. ginger
3 c. vinegar	1/2 tsp. pepper

Combine zucchini, onions and salt in bowl. Top with layer of ice cubes. Cover and let stand 3 hrs. Drain and rinse squash in cold water. Combine zucchini mixture with vinegar, sugar, celery seed, mustard seed, turmeric, ginger and pepper in large kettle. Heat to boiling, reduce heat and simmer for 2 min. Ladle into jars, seal. Process in boiling water bath for 5 min. Makes 6 pts.

DILL PICKLES

Mrs. Fred H. Vokt

Brine:

9 c. water	1 c. pickling salt
5 c. brown vinegar	

Soak cucumbers overnight in cold water.

In each jar put:

1/2 tsp. alum	2 T. dill seed
2 buds of garlic	

If using home grown dill, put 2 heads in bottom of jar and 1 on top. Pour boiling hot brine over cucumbers and seal. Zinc lids are preferred.

EASY SWEET DILLS

Frances Spangler

Use a qt. jar of whole dill pickles. Cut in spears. Put in a dish with a tight lid. Sprinkle 2 c. sugar over dry pickles. Keep in refrigerator -- shake several times a day until the sugar dissolves.

EXCELLENT REFRIGERATOR PICKLEMrs. Wm. C. Lower
Guthrie Center, Iowa

4 c. sugar	1 1/3 tsp. turmeric
4 c. vinegar	1 1/3 tsp. celery seed
1/4 c. salt	1 1/3 tsp. mustard seed

Continued Next Page.

EXCELLENT REFRIGERATOR PICKLE (Continued).

Mix altogether. This is a cold mixture. DO NOT HEAT. In sterilized jars slice thin 1 onion and fill remainder with sliced peeled cucumbers. Pour over cold syrup. Tighten lid and refrigerate at least 5 days before using. (Will keep at least 9 months in refrigerator).

GLAZED PICKLES

Loretta Wedemeyer

Make a salt brine to hold up an egg. Soak whole cucumbers for 3 days in this brine. Drain well and soak in clear water 3 days, changing the water each day. Cut pickles in slices and soak 3 days in a solution of 1 c. vinegar and 4 c. water. Use 1 scant tsp. powdered alum to every qt. of solution needed to cover the pickles. Let chunks remain in this solution for 3 days. Then drain well. Make a syrup of 2 c. vinegar, 2 c. white sugar, add preferred or mixed spices, pour over pickles and let stand 1 day. Next day, drain off syrup, add 2 c. sugar and bring to a boil, and again pour over pickles. Next day, repeat procedure exactly. The following day, drain off syrup, bring again to a boil, pack pickles in hot sterile jars, pour hot syrup over them, and seal.

LIME PICKLES

Peggy Faga

8 lbs. (dill size) cucumbers	2 c. lime
(slice 1 in. thick)	2 gal. water

SYRUP:

9 c. sugar	2 qt. vinegar
1 T. salt	

Put in bag:

1 T. celery seed	1 tsp. cloves
1 T. mixed spices	

Dissolve lime in water, pour over pickles, let stand 24 hrs. Then wash pickles 3 times in clear water. Let stand 3 hrs. in water then drain well. Mix syrup pour over pickles and let stand overnight. Next morning add bag of spices and boil for 1/2 hr. or until pickle clears - seal hot. Makes approximately 5 1/2 qts.

MIRACLE PICKLE

Esther Spangler

Pack large cucumbers in 2 qt. jar. Mix following:

2 c. vinegar	1 tsp. alum
2 T. pickling salt (level)	2 1/2 tsp. mixed spices

Put into jar and finish filling jar with water. Seal with zinc lids and let stand 4 weeks, then drain, and split or slice cucumbers. Add 2 1/2 c. sugar, stir occasionally to dissolve sugar. Eat and enjoy.

PICKLED BEANS (Green or Wax)

Lillie Sievers

Par-boil beans till almost done. Make brine of 1 c. water, 1 c. vinegar, 1/2 c. sugar. Bring to boil; add beans; put in jars and seal.

PICKLED BEETS

Tena Harder

Cook beets leaving the root on and 1 in. of the tops to keep from bleeding. Peel and slice; make a brine of: 2 c. vinegar, 1 c. water, 1 c. sugar, 1 stick cinnamon. Put beets in brine. Bring to boil. Put in jars and seal.

PICKLE STICKS

Marian Krumm, Hattie Rochholz

7 lbs. or more of cucumber sticks 1/2 in. wide to 3 or 4 in. long. Start at night, put in a brine of 2 c. lime and 2 gal. cold water. Soak all night and all day. Wash pickles and cover with fresh water. Let stand overnight. Drain well.
2 qts. white vinegar
10 c. sugar

Put in bag:

1 T. pickling spices
2 sticks cinnamon

Add green coloring. Simmer till clear, 45-60 min. Remove spice bag and seal.

QUICKIE PICKLES

Erma Stephenson

Mix together:

9 c. cucumbers (sliced, peeled)	1 c. peppers (diced)
1 c. onions (diced)	2 T. salt

Stir 2 c. sugar and 1 c. vinegar until sugar dissolves. Pour over sliced cucumbers. Keep refrigerated, and can be used right away.

RIPE CUCUMBER PICKLES

Mrs. Ed Mertes

Ripe cucumbers 6 c. white vinegar
 2 c. water 6 c. sugar
 1/2 c. salt

Peel cucumbers and remove seeds. Put in cold water while you fix syrup. Combine ingredients of syrup, bring to boil. Add cucumbers. Simmer till clear. Put in jars and seal. Makes 6 or 7 qts.

SLICED PICKLES

Mrs. May B. Downing

Slice enough cucumbers of medium size to fill a pt. jar (slice about 1/4 in. thick). Add 1 T. salt, 1 T. mustard seed, 4 T. sugar and fill jar with cold vinegar. Seal. No boiling necessary. They are ready to eat in about a week. Shake the jar to dissolve the sugar. These are especially good with hamburgers.

STAY GREEN PICKLES

Laura Krumm

Use 2 1/2 gal. pickles, 1/2 c. salt to a gal. of water to cover pickles. Leave for 1 week. Drain and split pickles if they are quite large. Cover with boiling water to which 1 tsp. of alum is added to each gal. of pickles. Let stand 24 hrs. Then drain and cover with 3 qts. of white vinegar, 6 c. sugar, 1 tsp. celery seed, 1 T. stick cinnamon. Drain off into a kettle and let come to a boil, for 3 mornings, and add 1 c. sugar to each gal. each morning. A few cloves may be added. The 4th morning drain vinegar and let come to a boil. Add pickles, let come to boiling point, then pack in jars and seal. A little green coloring may be added to vinegar to make a lovely green colored pickles if preferred.

STECKLA PICKLES

Wilma Christensen

25 medium ripe cucumbers (or 1 gal. sliced). Put in brine of 2 gal. water and 2 c. lime. Soak 24 hrs. Rinse, then cover with cold water. Let stand 3 hrs. Drain. Make syrup as follows: 2 qt. vinegar, 9-10 c. sugar, 1 tsp. salt. Bring to boil, pour over pickles and let stand till next day. Pour off and add 1 tsp. celery salt, 1 tsp. pickling spices, green coloring; simmer 25 min.

CHILI SAUCE

Esther Hoehns

- | | |
|------------------------------|--------------------|
| 1 peck tomatoes (12-14 lbs.) | 1 T. dry mustard |
| 1 lb. celery | 2 sticks cinnamon |
| 1 qt. onions | 2 lbs. brown sugar |
| 3 green peppers | 1/4 c. salt |
| 1/2 T. ground cloves | 1 qt. vinegar |

Scald and peel tomatoes; cook 15 min. Drain off half the juice chop other vegetables add tomatoes and simmer about 1 1/2 hrs. Tie spices in cloth bag; add with remaining ingredients to tomato mixture; continue cooking until vegetables are soft. Remove spices, seal in hot jars. Makes 6 pts.

CORN RELISH

Esther Hoehns

- | | |
|---------------------------------------|-------------------|
| 12 ears sweet corn | 1 T. celery seed |
| 1 qt. cabbage (chopped) | 1/4 tsp. turmeric |
| 12 small onions | 3 c. sugar |
| 3 green peppers | 3 pts. vinegar |
| 3 red peppers | Salt (to taste) |
| 1 T. mustard (dry <u>or</u> prepared) | |

Precook corn 3-5 min. Cool and cut from cob. Chop other vegetables fine and mix together. Add other ingredients. Cook 25 min. Seal while hot.

GARDEN RELISH

Esther Spangler

- | | |
|-------------------|-------------------------|
| 6 large cucumbers | 2 1/2 c. sugar |
| 6 medium carrots | 1 1/2 tsp. celery seed |
| 2 medium onions | 1 1/2 tsp. mustard seed |
| 1 1/2 c. vinegar | |

Peel and grind cucumbers, grind carrots and onions, sprinkle with salt and let stand 3 hrs. Bring to boil; vinegar and remaining ingredients. Add cucumber mixture and simmer and stir 20 min. Makes 2-3 pts.

GOLDEN GLOW RELISH

Mrs. Mary Fagan

- | | |
|----------------------------------|---------------------|
| 6 lbs. ripe cucumbers (any kind) | 2 c. white sugar |
| | 2 c. brown sugar |
| 6 large onions | 2 c. vinegar |
| 3 sweet peppers | 1 tsp. turmeric |
| 3 green peppers | 1 tsp. celery seed |
| 1/4 c. salt | 1 tsp. mustard seed |

Continued Next Page.

GOLDEN GLOW RELISH (Continued).

Peel cucumbers, remove seeds. Put cucumbers, onions, peppers through food chopper. Stir in salt, let stand overnight. Drain. Rinse in cold water and drain. Add sugars, and all remaining ingredients. Cook only until transparent.

SAUERKRAUT RELISH

Mrs. Beryl Spangler

- | | |
|----------------------------------|-----------------------|
| 1 qt. sauerkraut | 1 c. celery (chopped) |
| 1 green pepper (chopped) | 2 c. sugar |
| 1 red pepper (chopped) <u>or</u> | 1/2 c. white vinegar |
| small jar pimientos | |

Mix ingredients and marinate in refrigerator overnight. This will keep indefinitely.

SANDWICHESCHICKEN SANDWICH SPREADMrs. Duane Avey
Council Bluffs, Iowa

- | | |
|---------------------------------|----------------------------|
| 1 1/2 c. cooked chicken (diced) | 1 1/2 c. ham (diced) |
| 1/2 tsp. onion (minced) | 1/4 c. ripe olives (diced) |
| 1/4 c. French dressing | 1/2 c. salad dressing |
| 1 tsp. mustard | |

FRANKS AND BEAN SANDWICHES

Dorothy Oaks

- | | |
|-------------------------------|--|
| 1/4 c. onion (chopped) | 1 (8 oz.) can tomato sauce with cheese |
| 1/4 c. green pepper (chopped) | 6 large slices white bread (Italian) |
| 2 T. oil | 6 frankfurters |
| 1 (15 oz.) can pork and beans | |

Lightly cook onion and pepper in oil. Add beans and 1/2 of sauce. Simmer for 5 min. Toast bread slices--spread bean mixture on bread. Top each with 1 frank, halved lengthwise. Pour on remaining tomato sauce. Broil until bubbly. 6 servings.

HOT CHICKEN OR TURKEY SALAD SANDWICH

Erma Stephenson

- | | |
|--------------------------------|---------------------------------|
| 2 c. chicken (cubed) <u>or</u> | 2 T. lemon juice |
| turkey (cooked) | 2 tsp. onion (grated) |
| 2 c. celery (chopped) | 1/2 tsp. salt |
| 1 c. mayonnaise | 1/2 c. American cheese (grated) |
| 1/2 c. almonds (chopped) | 1 c. potato chips (crushed) |

Combine ingredients, warm slightly, and serve on hamburger buns.

MAID-RITE RECIPE

Joy Downing

Fry 1 lb. ground beef with 1/2 minced onion in a skillet with bacon fryings. Fry and stir around. Prepare 1 c. catsup, 2 or 3 T. mustard, 2 T. sugar, 2 tsp. vinegar, 2 T. Worcestershire sauce. Cook until thick and add to meat and onion. Serve between toasted bun halves.

SALMON FILLING

Mrs. Don Betts

- | | |
|-----------------------|--------------------------------|
| 2 c. salmon (flaked) | 3 boiled eggs (chopped) |
| 1 tsp. salt | 1/4 tsp. pepper |
| 1/2 tsp. mustard | 1/4 c. vinegar |
| 1/4 c. salad dressing | 1/4 c. sweet pickles (chopped) |

OTHERS

AVOCADO DIP

Marlene Frettim

- | | |
|-------------------------------|----------------------|
| 1 avocado (peeled and mashed) | 1/2 tsp. garlic salt |
| 1/2 tsp. onion salt | 2 tsp. lemon juice |
| 4-5 drops Tabasco sauce | |
| Mix and chill 1 hr. | |

BEAN AND ONION DIP

Marlene Frettim

- | | |
|--|-------------------------|
| 1 can pork and beans | 1 T. sugar |
| (juice included) | 4-5 drops Tabasco sauce |
| 1 tsp. horseradish | Small onion (grated) |
| Run pork and beans through sieve or blender. Mix all together and chill. | |

CHEESE SPREAD

Mrs. Don Betts

- | | |
|----------------------------------|-------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1 (5 oz.) jar Roka cheese |
| 1 (5 oz.) jar Old English cheese | 1/2 tsp. Worcestershire sauce |
| 1 tsp. garlic salt | Pecans (chopped) |

Mix together, form in long roll and then roll in chopped pecans.

DEVILED HAM DIP

Mrs. Leo Jacobsen

- | | |
|-------------------------|-------------------------------|
| 8 oz. pkg. cream cheese | 1 T. onion (chopped) |
| 1/2 c. mayonnaise | 1/4 tsp. Worcestershire sauce |
| Small can deviled ham | Salt and pepper |
| 2 T. pimienta (chopped) | |

Soften cheese, add remaining ingredients and beat until smooth.

FURNITURE CLEANER

Carolyn Fairfield

- | | |
|-----------------|-------------------------|
| 1 qt. hot water | 3 T. boiled linseed oil |
| 1 T. turpentine | |

Keep mixture warm and wash wood furniture. Rinse with clear water. Buff with soft dry cloth.

HOT FUDGE SAUCE

Laura Garrett

- | | |
|-----------------------------------|----------------------|
| 3 sq. baking chocolate | 1 lb. powdered sugar |
| 1/2 c. butter <u>or</u> margarine | 1 1/2 tsp. vanilla |
| 1 tall can condensed milk | |

Melt chocolate and butter in top of double boiler. Add milk and powdered sugar. Cook until it thickens. Add vanilla. This can be stored in the refrigerator and heated as needed.

JIFFY HOT CHOCOLATE SAUCE

Ruby Griffin

- | | |
|-----------------|----------------|
| 1 c. sugar | Pinch salt |
| 2 T. cornstarch | 1 tsp. vanilla |
| 3 T. cocoa | 1 T. butter |
| 1 c. milk | |

Mix sugar, cornstarch and cocoa together. Add milk and salt, and boil like pudding, stirring constantly. Add vanilla and butter.

TO CAN APPLES FOR PIES

Rose Peterson

Slice apples thin in jar - pack good, add 1/3 c. sugar (no water). Cold pack 20 min.

RECIPE OF LOVE

(From Gwendolyn Hall's Cook Book,
Submitted by Wylma Carney)

Measure

1 c. friendly words carefully

Add 2 heaping cups of understanding

4 full tablespoons of time

5 full tablespoons of patience

1/2 cup warmth

Stir in a dash of humor. Mix well. Simmer slowly all day long.

Serve ample helpings of this HAPPINESS to your family.

PRESERVED CHILDREN

Take 1 large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together; put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

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