

Centennial Cook Book

United Church of Christ
Belmond, Iowa

DEDICATION

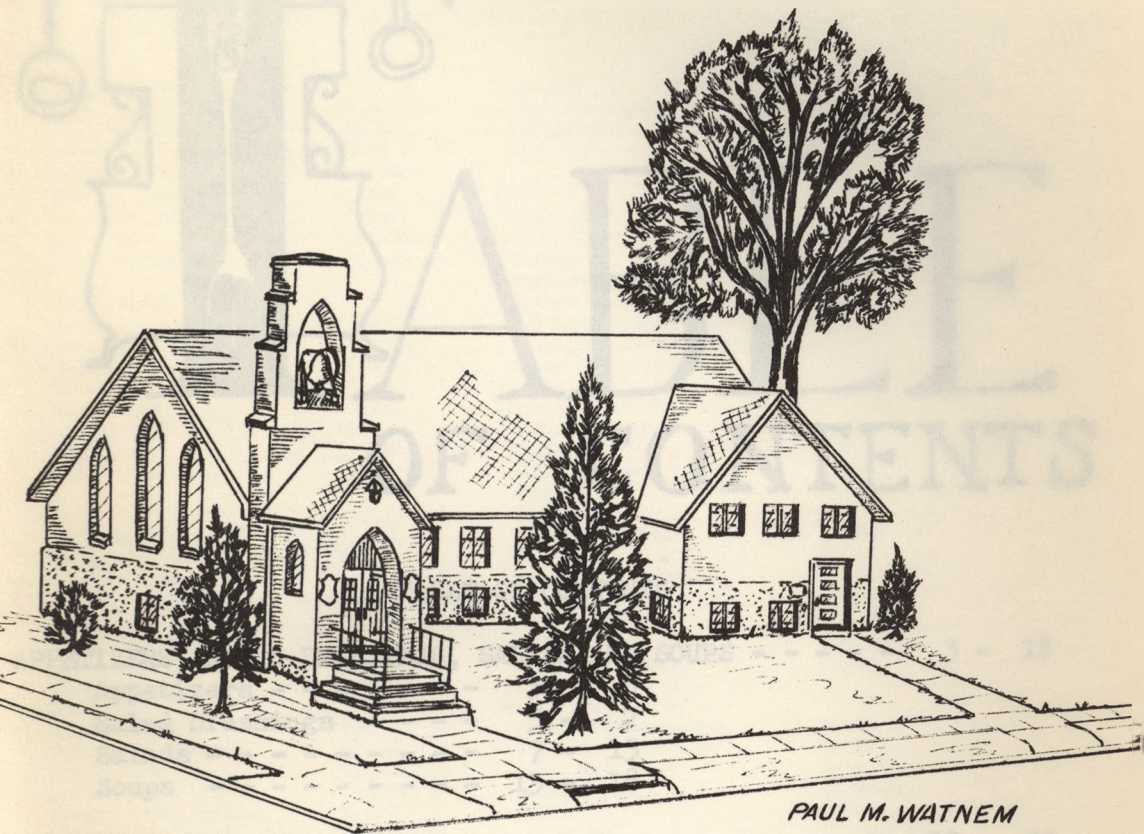
As we "go to press", Belmont has suffered a devastating experience in the tornado of October 14, 1966. Nevertheless, the courageous spirit of 100 years ago is still alive. The concern and assistance of friends, neighbors, even total strangers have renewed our hope and faith.

We feel it appropriate, therefore, that this book be dedicated to all the people of Belmont who have faced and endured both injury and loss, and to all who, though nameless here, have helped sustain us.

1867 - 1967

The early church was started by a circuit rider. He traveled one hundred and thirty-five miles, reaching Belmont if the roads and weather were favorable once in three weeks.

The first church was called "The Congregational Church of Belmont". Later the rebuilt church building was called "The Bonds Memorial" after Father Bonds who served as minister for thirty-four years.



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PAUL M. WATKIN

1867 - 1967

Printed and bound by --

GENERAL PUBLISHING AND BINDING
IOWA FALLS, IOWA
1966

The early church was started by a circuit rider. He traveled one hundred and thirty-five miles, reaching Belmont in the roads and weather were favorable. The first church was the General Church of Belmont. Later the church was called "The Bands Memorial" after Father Bands who was minister for thirty-four years.

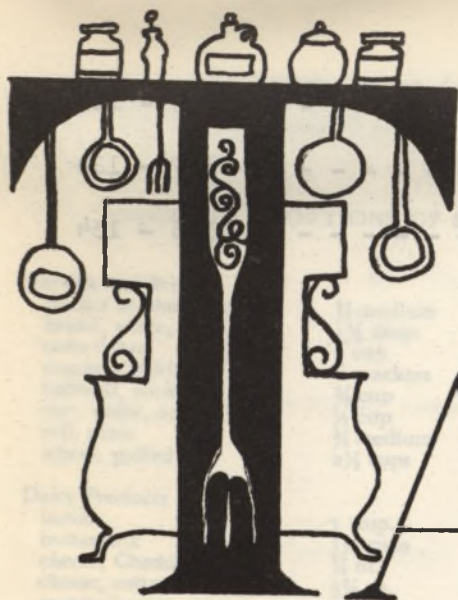


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YOUR CALORIE CATALOG

100-CALORIE PORTIONS OF SOME COMMONLY USED FOODS

Cereals and Breads

biscuit or plain muffin	$\frac{3}{4}$ medium
bread, white, enriched	$1\frac{1}{2}$ slices
corn flakes	1 cup
crackers, saltines	6 crackers
oatmeal, cooked	$\frac{2}{3}$ cup
rice, white, cooked	$\frac{1}{2}$ cup
roll, plain	$\frac{5}{8}$ medium
wheat, puffed	$2\frac{1}{2}$ cups

Dairy Products

butter	1 tbsp.
buttermilk	$1\frac{1}{2}$ cups
cheese, Cheddar	$\frac{7}{8}$ oz.
cheese, cottage	$3\frac{3}{8}$ oz.
cream, heavy	2 tbsp.
ice cream, plain	$\frac{1}{2}$ cup
milk, whole	$4\frac{1}{2}$ oz.
milk, nonfat solids	$3\frac{1}{2}$ tbsp.

Vegetables

beans, lima, canned	$\frac{2}{3}$ cup
beans, soup, green, canned	$2\frac{1}{2}$ cups
broccoli, cooked	$2\frac{1}{4}$ cups
cabbage, shredded, raw	$4\frac{1}{2}$ cups
carrots, raw	$4\frac{3}{4}$ medium
cauliflower, cooked	$3\frac{2}{3}$ cups
celery, diced, raw	$5\frac{1}{2}$ cups
corn, canned	$\frac{3}{4}$ cup
lettuce	$1\frac{1}{2}$ lb. head
onion, cooked	$1\frac{1}{4}$
peas, green, canned	$\frac{2}{3}$ cup
pepper, green, raw	$5\frac{7}{8}$ medium
potato, white, baked	1 medium
potato, white, mashed	$\frac{2}{3}$ cup
sweetpotato, baked	$\frac{1}{2}$ medium
spinach, cooked	$2\frac{1}{2}$ cups
tomatoes, canned	$2\frac{1}{2}$ cups

Fats and Oils

french dressing	$1\frac{3}{8}$ tbsp.
mayonnaise	1 tbsp.
salad oil	$\frac{4}{5}$ tbsp.

Fruit

apple, raw	$1\frac{1}{8}$ medium
apricot, canned	$\frac{1}{2}$ cup
banana	$1\frac{1}{8}$ medium
grapefruit juice, canned	$1\frac{1}{10}$ cups
orange juice, fresh	$\frac{9}{10}$ cup
peaches or pears, canned	$\frac{3}{5}$ cup
pineapple, canned, crushed	$\frac{1}{2}$ cup
strawberries, raw	$1\frac{1}{2}$ cups

Meat, Fish, Poultry, and Nuts

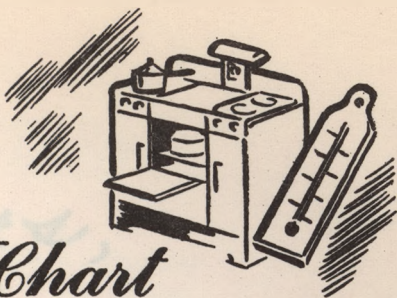
bacon, cooked	2 slices
beef, cooked	1 oz.
chicken, breast, cooked	$3\frac{3}{8}$ oz.
egg, whole	$1\frac{1}{4}$
frankfurter	$\frac{4}{5}$
haddock, cooked	$\frac{2}{3}$ fillet
ham, cooked	$\frac{9}{10}$ oz.
liver, beef, cooked	$1\frac{3}{4}$ oz.
luncheon meat	$1\frac{1}{2}$ oz.
peanut butter	$1\frac{1}{10}$ tbsp.
pork, cooked	$1\frac{1}{10}$ oz.
tuna fish, canned	$1\frac{1}{2}$ oz.

Sugars and Sweets

carbonated beverages	8 oz.
candy bar, chocolate	$\frac{2}{8}$ oz.
cake, plain, iced	$\frac{5}{8}$ medium
cookies, plain	$\frac{9}{10}$ medium
jellies	2 tbsp.
pie, apple	$\frac{1}{2}$ medium
sirup, corn	$1\frac{3}{4}$ tbsp.
sugar, white	$6\frac{1}{4}$ tbsp.



General Oven Chart



General Oven Chart

}	Very Slow Oven	— 250° to 300°F.
	Slow Oven	— 300° to 325°F.
	Moderate Oven	— 325° to 375°F.
	Med. Hot Oven	— 375° to 400°F.
	Hot Oven	— 400° to 450°F.
	Very Hot Oven	— 450° to 500°F.

Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F. Rare	18 — 20 min. per lb.
	Medium	22 — 25 min. per lb.
	Well done	— 30 min. per lb.
Chicken	325°F. - 350°F.	30 min. per lb.
Duck	325°F. - 350°F.	25 min. per lb.
Fish Fillets		500°F. 15 - 20 min.
Goose	325°F. - 350°F.	30 min. per lb.
Ham		350°F. 20 - 30 min. per lb.
Lamb	300°F. - 350°F.	35 min. per lb.
Meat loaf		375°F. 60 min. for 2 lb. loaf
Pork Roast		350°F. 30 min. per lb.
Turkey	250°F. - 325°F.	15 - 25 min. per lb.
Veal Roast		300°F. 30 min. per lb.
Venison		350°F. 20 - 25 min. per lb.

Appetizers,

Dressings,

Salads

&
Soups



APPETIZERS

CHEESE BALLS

Connie Johnson

3 oz. sharp Cheddar cheese (soft) 1/4 c. butter
1/2 c. corn flakes (crushed) 1/2 c. flour

Cream cheese and butter. Add flour and corn flake crumbs. Roll in balls. Bake on lightly greased baking sheet 7-10 minutes at 400°.

EAST INDIA MIX

Karen Roberts

2 T. butter or margarine 1 tsp. mustard seed
1 tsp. curry powder Dash of pepper
4-6 oz. potato sticks 1 c. salted peanuts

Melt butter; add mustard seed; cover and cook until mustard seeds pop. Add remaining ingredients and stir until heated. Yield: approximately 4 cups. Serve as you would salted nuts.

CHIPPED BEEF DIP

Connie Johnson

1 (8 oz.) pkg. cream cheese 1/2 pt. sour cream
1 large jar chipped beef 1 T. horseradish
1 tsp. prepared mustard

DILL DIP

Nita Williams

2/3 c. mayonnaise 2/3 c. sour cream
1 T. green onions (dried) 1 T. parsley (dried)
1 tsp. dill seed (dried) 1 tsp. Beau Monde seasoning

Blend mayonnaise and sour cream. Mix in seasonings and chill well. Serve with crackers or chips. This is especially good with crisp raw vegetables.

POPSNAX

Grace Luick

1 c. sugar 1/2 c. hot water
1/4 c. light corn syrup 1/4 c. molasses
2 T. vinegar 3/4 tsp. salt

Cook to light crack stage (270°). Stir occasionally to prevent scorching. Remove from heat - add 2 tablespoons butter. Pour over 2 quarts warm popcorn. (Keep in 250° oven so it remains crisp.) Toss to mix well.

CRAB MEAT DIP

Mary Jane Cox - Mary Kessler

1 c. mayonnaise
 1 T. parsley (chopped)
 1 T. sherry
 Accent to taste

1/2 c. sour cream
 1 can crab meat (drained)
 1 tsp. lemon juice
 Salt and pepper

Mix together and chill 2 hours before serving.

CHILI CON QUESO

Sally Lanphere

1 small onion (chopped fine)
 1 can tomato sauce
 Salt and pepper
 1 lb. Velveeta cheese

1 T. shortening
 4 oz. can green chili peppers (cut up well)

Saute onion in shortening. Add tomato sauce, chili peppers, salt, pepper. Cook until well blended. Add cheese, cut in chunks, to hot sauce. Cook in double boiler until cheese melts and is well blended. Serve hot in chafing dish with crackers, tortillas, quartered and fried, Fritos or taritas.

HOT CRAB MEAT CANAPES

Gladys Tyrrell

1 can crab meat
 1-2 drops Tabasco
 Rounds of bread (toasted on 1 side)

3/4 pkg. (3 oz. size) cream cheese
 Miracle Whip (to soften)

Butter untoasted side of bread; spread with crab mixture and broil until bubbly and browned.

PIZZA HORS D'OEUVRES

Sally Lanphere

1 can pizza sauce
 1/2 tsp. marjoram
 1/2 tsp. thyme

1 tsp. (scant) anise
 1/2 tsp. oregano

Cook 1 pound pizza (or any hot sausage) sausage slightly. Spread sauce on split hot dog buns. (Makes a couple over 1 package.) Sprinkle sausage over all. Sprinkle grated Mozzarella and Parmesan cheese over sausage. Freeze on cookie sheet. When frozen, put in plastic sack and put back in freezer. When needed, take out as many as needed and cook 15 minutes at 425°. Serve cut in fourths and hot.

Note: The first step is to heat the 5 ingredients listed above, then cool.

VEGETABLE DIP

Sally Lanphere

8 oz. Kraft Roka Blue dressing 1 pt. Miracle Whip
 1/4 c. (approximately) Worcester-1 clove garlic (minced)
 shire sauce 2 T. (approximately) chili sauce
 Salt and pepper

Mix for good consistency, taste and color. Use as a dip for raw cauliflower, radishes, celery, cherry tomatoes or chips. Serves 25. Keeps forever and is very good on ham sandwiches.

SALAD DRESSINGSSALAD DRESSING FOR CABBAGE

Eda Shelby

2/3 c. sugar	1 tsp. dry mustard
1 tsp. paprika	1/4 tsp. salt
1 tsp. celery seed	1/3 c. honey
5 T. vinegar	1 tsp. lemon juice
1 c. salad oil	1 tsp. onion (grated)

Mix dry ingredients. Add honey, lemon juice and onion. Pour oil into the mixture very slowly, beating constantly. Makes 1 pint. Is very good for cabbage salad.

CABBAGE DRESSING

Jeannette M. G. Hall

1 medium onion	1 c. sugar
1/2 tsp. salt	1 tsp. mustard
2 tsp. celery seed	1/2 c. vinegar
2 c. oil	

Grate onion; add 1 cup sugar and let it set overnight (or 2 hours). Add vinegar, then the rest of the ingredients. Add celery seed last.

FRENCH SALAD DRESSING

Sharleen Sorum

1 c. sugar	4 T. catsup
1/2 tsp. salt	1/2 tsp. dry mustard
1 tsp. celery seed	1/2 c. vinegar

Boil 4 minutes and partly cool. Add 1 cup salad oil and beat until well blended.

SUMMER SALAD DRESSING

Sally Lanphere

1/2 c. cucumbers (chopped very fine) 1/4 c. onions (chopped fine)
 1/4 c. radishes (chopped fine)
 1/2 c. mayonnaise 1 c. sour cream
 Mix. Delicious on cottage cheese.

SALAD DRESSING

Jeannette M. G. Hall

Superb on apple, pineapple, grape, banana and other fruit salads.

1 1/2 tsp. salt 2 T. sugar or honey
 1 c. peanut butter (any type) 1 c. evaporated milk
 1 c. orange juice

Mix salt and sugar. Blend with peanut butter and evaporated milk. Combine with orange juice and beat until smooth. Makes 3 cups.

THOUSAND ISLAND DRESSING

Ruby Schroeder

2 T. catsup 1/4 c. olives (chopped)
 1 egg (diced) 1 tsp. onion (grated)
 1/2 tsp. Worcestershire sauce 1 c. Miracle Whip
 Celery

This recipe makes 1 pint.

LINK'S FRENCH DRESSING

Marian Stokke

1/4 c. vinegar 1/2 c. oil
 1/2 c. catsup 1 small onion (grated)
 1 tsp. salt 1/2 tsp. pepper
 1 clove garlic (cut) 2-3 T. sugar

Shake well to blend. Remove garlic before using. If you use wine vinegar, you may wish to omit the sugar.

PLANTATION SALAD DRESSING

Sally Lanphere

For crisp lettuce and broken melba toast.

1 pt. Hellman's mayonnaise 1 pt. Creamy French Kraft dressing
 2 garlic buds (chopped) 1/4 of 2 oz. anchovy paste
 3 oz. Parmesan cheese

Mix well and chill. Be careful not to use too much.

Any person who is always feeling sorry for himself, should be.

FRENCH DRESSING

Leona Wilson

Mix together:

- | | |
|------------------------------|---|
| 1 large onion (grated) | 1 1/2 c. white sugar |
| Pinch of garlic powder | 1 bottle chili sauce (fill bottle with vinegar) |
| 1/3 bottle of salad oil | 1/4 tsp. salt |
| Pinch of pepper | 1 tsp. Worcestershire sauce (more if desired) |
| 1 T. (good size) horseradish | |

Finish with catsup. Makes 1 quart.

POPPY SEED DRESSING

Sally Lanphere

- | | |
|------------------|----------------------------------|
| 1 1/2 c. sugar | 2 tsp. dry mustard |
| 2 tsp. salt | 2/3 c. vinegar |
| 3 T. onion juice | 2 c. salad oil (never olive oil) |
| 3 T. poppy seeds | |

Mix sugar, salt and vinegar. Add onion juice and stir it in thoroughly. Add oil slowly, beating constantly, and continue to beat until thick. Add poppy seeds and beat a few minutes. Store in a cool place or the refrigerator, but not near the freezing coil. It is easier and better to make with an electric mixer or blender. If the dressing separates, pour off the clear part and start all over, adding the poppy seed mixture slowly, but it will not separate unless it is too hot or too cold. Delicious on fruit of any kind, but particularly on grapefruit and avocado. May tint green.

SALADS

FROZEN SALAD

Frances White

- | | |
|---|------------------------------|
| 1/2 pt. whipping cream | 2 T. sugar |
| 1 (8 oz.) pkg. Philadelphia cream cheese | 15 marshmallows (cut) |
| 1 small can crushed pineapple (not drained) | 15 Maraschino cherries (cut) |
| | 1/2 c. nutmeats (broken) |

Whip cream until stiff; add sugar. Mix thoroughly into cheese. Add marshmallows, pineapple, cherries and nuts. Put in tray and freeze. Serves 6.

Try to fix the mistakes - never the blame.

PINK SALAD

Ellen Ahlstrom

Mix 1 package orange and grapefruit Jello with 1 1/4 cups hot water. Add 1 cup (1 package) frozen strawberries, juice and all. Let set until partially set. Then whip until frothy and light. Add 2 tablespoons mayonnaise which have been whipped with 1/2 cup whipping cream. Last, add 1 small can of crushed, drained pineapple and 2 bananas, finely sliced. Put into refrigerator to set. Serves 10.

JELLO SALAD

Eda Shelby

Dissolve 3/4 cup red hots in 1 cup hot water, then add 1 package lemon or lemon-lime Jello. After Jello is dissolved, add 1 1/2 cups sweetened applesauce. Put 1/2 of Jello mixture in the bottom of a mold or pan; chill. Keep remaining Jello mixture at room temperature. When first half of Jello is set, put filling on top.

FILLING:

1 (8 oz.) pkg. Philadelphia cream cheese	1/2 c. salad dressing
1/2 c. nuts (chopped)	1/2 c. celery (chopped)

Then cover with remaining Jello mixture. Refrigerate 24 hours for best results.

CRANBERRIES WITH JELLO

Sarah Huse

1 qt. cranberries	1 c. water
1 3/4 c. sugar	

Have water boiling. Add cranberries. Cover and cook until berries burst or finish with a spoon. Add sugar and bring to a boil. Add 1 box of cherry Jello. Chill.

CRANBERRY SALAD MOLD

Leona Wilson

2 cans jellied cranberry sauce	2 envelopes gelatin
1/2 c. cold water	1/2 cup cold water
1/2 tsp. salt	2/3 c. apples (diced)
2/3 c. walnuts (chopped)	1/2 c. celery (chopped)

Crush sauce with fork. Soak gelatin in cold water a couple of minutes, then dissolve over boiling water. Add gelatin to cranberry sauce and stir until smooth. Place in refrigerator until partially congealed, then add remaining ingredients and pour into mold. Chill until firm.

GOOSEBERRY SALAD

Jeannette M. G. Hall - Leona Wilson

Dissolve:

2 pkg. lemon-lime flavored gelatin or 1 pkg. each of lime and lemon

Partially chill and add:

1 (#2) can gooseberries (drained) 1 (#2) can crushed pineapple (not drained)
2 c. celery (diced) 1 c. nutmeats

FRUIT SALAD

Eunice Slining

Boil together:

1/2 c. sugar 1 c. water

Add:

2 T. mint leaves (chopped) 1/4 c. orange juice
1/4 c. lemon juice

Cool and pour over a combination of fruit in a bowl. Chill.

Use melon balls, watermelon, cantaloupe, honey dew, with red berries etc, or any combination of fruit desired.

SHRIMP SALAD

Gladys Tyrrell

(Serves 8)

2 c. tomatoes (canned) 1 1/2 tsp. salt
Cook 5 minutes. Strain and stir in:
1 tsp. salt 2 tsp. sugar
1 1/2 T. gelatin dissolved in 1/8 tsp. pepper
4 T. cold water 1/4 tsp. paprika
Set aside to cool.

Add:

1 c. shrimp (cooked) 3 eggs (hard boiled) (sliced)
Put in molds and serve on crisp lettuce. Add diced cucumbers to dressing.

BEAN SALAD

Gladys Tyrrell

1 c. vinegar 1 1/2 c. sugar
1/4 c. Wesson oil
Bring to a boil and cool.

Continued Next Page.

BEAN SALAD (Continued).

2 cans green beans (whole) (drained)	2 cans yellow beans (drained)
1/2 green pepper (sliced)	1 medium onion (sliced thin)
Dash of Tabasco sauce	Pimiento (sliced)

Let stand in refrigerator overnight. Drain and serve on crisp lettuce. (This will keep a week or 10 days. Stir now and then.) Serves 8-10.

POTATO SALAD

Jeannette M. G. Hall

Mix together:

4-6 eggs (hard boiled) (finely chopped)	Sweet pickles
1 T. (level) mustard	Sweet pickle juice <u>or</u> cream (to thin mayonnaise)
1 T. sugar	1/2 tsp. salt
1/8 tsp. pepper	1/2 tsp. celery salt (optional)

Add chopped celery, onions, radishes to above mixture. Mix thoroughly with chopped, cooked potatoes. Top with slices of hard boiled egg and paprika.

JELLIED BEET SALAD

Marian Stokke

1 pkg. lemon Jello	1 c. boiling water
1 <u>or</u> 2 tsp. onion (grated)	3/4 c. celery (diced)
3/4 c. beet juice	2 T. vinegar
1 T. horseradish	1 c. beets (cooked) (diced)

Dissolve Jello in hot water; add remaining ingredients and chill. Serve with dressing made by mixing sour cream with horseradish to taste, and adding a spoonful of rinsed capers.

RED CABBAGE SLAW

Jeannette M. G. Hall

1 medium red cabbage	2 <u>or</u> 3 T. tarragon vinegar *
4 tsp. sugar	Salt
1/2 tsp. celery seed	1/8 tsp. cayenne <u>or</u> more to taste
1/2 to 3/4 c. sour cream	2 <u>or</u> 3 T. top milk (according to desired consistency)

Shred cabbage fine and toss with rest of ingredients. Chill and serve. Colorful with pale meats and very good with fish.

* Tarragon - with its fresh anise-like flower, blends perfectly with chicken, eggs, fish. Lovely in salads.

STAY CRISP GARDEN SLAW

Ellen Ahlstrom

8 c. cabbage (shredded) 2 large carrots (shredded)
 1 green pepper (cut in strips) 2 c. onion (chopped)

Mix above vegetables and sprinkle with 1/2 cup cold water. Cover and put in refrigerator until cold. Soften 1 package Knox gelatin in 1/4 cup cold water.

Mix:

2/3 c. sugar 2/3 c. vinegar
 2 tsp. celery seed 1 1/2 tsp. salt
 1/4 tsp. black pepper

Mix in saucepan and bring to boil. Stir in softened gelatin. Cool until slightly thickened then whip until very light. Add 2/3 cup salad oil gradually, beating all the time. Drain vegetables and pour dressing over them, mixing to coat well. Keep covered in refrigerator. Stir with fork before serving. Will stay crisp at least 1 week. Makes 12 to 15 large servings.

PIMIENTO-CHEESE SALAD

Carolyn Watnem

1 glass pimiento cheese 1/2 c. Miracle Whip

Mix thoroughly and add 1/2 pint cream, whipped. Add 1 cup drained crushed pineapple and 20 marshmallows, cut fine. Let stand overnight in refrigerator. (Salad or dessert.)

SPRING SALAD SOUFFLE

Marian Stokke

1 pkg. lime Jello 1/2 c. boiling water
 1 can condensed asparagus soup 1/2 c. mayonnaise
 1 T. vinegar 1 tsp. onion (grated)
 1 dash of pepper 1/4 c. celery (diced)
 1 c. cucumber (finely chopped) 1 T. parsley (chopped)
 (seeded) (peeled)

Dissolve Jello in boiling water. Add soup, mayonnaise, vinegar and pepper and onion. Beat until smooth. Chill until set. Beat until fluffy. Fold in celery, cucumber and parsley. Pour into mold and chill until set. Serve on lettuce with mayonnaise.

RED, RED SALAD

Harriet Chapman

2 pkg. raspberry Jello 2 c. hot water
 1 can smooth cranberry sauce 2 T. lemon juice
 1 pkg. (10 oz.) frozen raspberries

Add the cranberry sauce to the Jello and hot water. Beat with mixer until blended. Add remaining ingredients in order. Serve with mild dressing.

THREE BEAN SALAD

Jeannette M. G. Hall - Selma Griesy

- 1 (#303) can wax beans (stringless) (well drained)
 1 (#303) can kidney beans (well drained)
 1 (#303) can French beans (well drained)
 1 green pepper
 1 onion (cut up fine)
- Optional: Celery, garlic salt, parsley, chives and celery salt.

DRESSING:

- 1/2 c. vinegar
 3/4 c. sugar
 Dash of pepper
 1/2 c. salad oil
 1 tsp. salt

Heat this mixture to dissolve sugar. Cover and store in refrigerator 24 hours or more.

CABBAGE SALAD

Harriet Chapman

- 6 to 8 c. cabbage (chopped)
 1 green pepper
 1/2 to 1 c. celery
 1 onion
 2 large carrots (fine)

DRESSING:

- 1 c. vinegar
 1 tsp. salt
 1 envelope Knox gelatin
 1 1/2 c. sugar
 1 tsp. celery seed
 1 c. salad oil

Soften gelatin in vinegar. Add all except oil and heat until thoroughly dissolved. Cool until thick like cream. Beat in oil and celery seed and put over vegetables and let set. Refrigerate - salad will keep 2 weeks or longer.

CRANBERRY AND PINEAPPLE SALAD

Marlyce Davenport

- 1 qt. raw cranberries (ground)
 1/2 c. crushed pineapple (drained)
 1 1/2 c. sugar

Mix above well and let stand 2 hours. Dissolve 2 packages strawberry or cherry Jello in 3 cups boiling water. Allow to partly set, then add cranberry mixture.

TOPPING:

- 1 c. pineapple juice
 1 egg yolk
 2 T. butter
 1/2 c. sugar
 2 T. flour

Cook until thick. Cool. Whip 1 cup cream and fold into above mixture. Spread on top of salad.

AVOCADO MOUSSE

Sally Lanphere

- | | |
|----------------------------|-------------------|
| 1 T. gelatin dissolved in | 1 pkg. lime Jello |
| 2 T. cold water | 2 c. hot water |
| 1 c. ripe avocado (mashed) | 1/2 c. mayonnaise |
| 1/2 c. cream (whipped) | |

Dissolve gelatin mixture and Jello in the hot water; when partially congealed, stir in remaining ingredients; pour into a mold greased with mayonnaise and allow to set in refrigerator. Unmold on crisp, dark green salad greens. Beautiful if used with fresh fruits. Serve with your own special mayonnaise.

CHRISTMAS WREATH SALAD

Sarah Huse

- | | |
|----------------------------|----------------------------------|
| 1 pkg. lime Jello | 1 (#2 1/2) can crushed pineapple |
| 1/2 c. cheese (grated) | 1/2 pt. whipping cream |
| 1/2 c. pimiento (cut fine) | 1/2 c. celery (chopped) |
| 2/3 c. nutmeats | 1/4 tsp. salt |
| Stuffed olives | |

Cool Jello. Add ingredients (except olives). Fold in whipped cream. Slice olives in bottom of quart ring mold. Pour Jello mixture over and chill. Turn onto plate and decorate with green lettuce.

FRUIT SALAD

Dorothy Christie

- | | |
|------------------------------|---------------------------|
| 2 T. Maraschino cherry juice | 1 T. lemon juice |
| 1/2 c. apricots (diced) | 1/2 c. pineapple (diced) |
| 1/2 c. grapes (seeded) | 1/2 c. cherries (chopped) |
| 1/4 c. sugar | 1/2 c. cream (whipped) |
| 1/4 c. mayonnaise | |
| Six servings. | |

PARTY SHRIMP SALAD

Dorothy Christie

- | | |
|---------------------------|---------------------------------------|
| 1 pkg. lemon Jello | 1 c. hot water |
| 1/4 c. cold water | |
| When partly set, fold in: | |
| 1 c. mayonnaise | 1 c. cream (whipped) |
| 1 c. shrimp | 1 c. American cheese (diced <u>or</u> |
| 1 T. onion (minced) | shredded) |
| 1 c. celery (diced) | 1 tsp. salt |

CHICKEN SALAD

Hulda Baker

- | | |
|---|--|
| 2 envelopes unflavored gelatin | 1/2 c. cold water |
| 1 1/4 c. chicken broth (hot) | 1 c. mayonnaise |
| 1/3 c. green pepper | 1/2 c. celery (finely diced) |
| 1/2 c. cucumber (chopped)
(drained) | 2 1/2 <u>or</u> 3 c. chicken (cooked)
(diced) |
| 1/2 c. pimiento <u>and</u> stuffed
olives (sliced) | 1/2 c. slivered almonds (toasted) |
| 1 c. heavy cream (whipped) | 1/4 c. lemon juice |

1. Stir gelatin into cold water and let stand to soften.
2. Add hot chicken broth to gelatin and stir to dissolve. (If you don't have chicken broth, dissolve 2 chicken bouillon cubes in 1 1/4 cups hot water.)
3. Chill gelatin and broth in refrigerator until partially thickened. Add remaining ingredients, folding in whipped cream last.
4. Pour salad into a 2-quart mold or 9 x 13-inch glass baking dish.

This salad recipe makes about 12 servings.

FLUFFY FRUIT SALAD

Eda Shelby

- | | |
|--|---|
| 1 pt. heavy cream | 1 T. white vinegar |
| 1 (#2) can fruit cocktail
(drained) | 1 (#303) can chunk pineapple
(drained) |
| 1/4 lb. marshmallows (cut up) | |

Any fresh fruit can be added. Add vinegar to cream and whip until stiff. Add drained fruits and marshmallows. Cover; refrigerate overnight. Just before serving add sliced bananas, apples or mandarin orange sections. 8 to 10 servings.

SEAFOAM COLESLAW

Carolyn Watnem

- | | |
|--------------------------------|----------------------|
| 1 pkg. lime Jello | 3/4 tsp. salt |
| 1 c. hot water | 3/4 c. cold water |
| 2/3 c. mayonnaise | 2 T. vinegar |
| 2-3 tsp. onion (grated) | 3/4 tsp. celery seed |
| 2 c. cabbage (finely shredded) | |

Dissolve Jello and salt in hot water. Add cold water, mayonnaise, vinegar, onion and celery seed. Beat to blend. Chill until slightly thickened. Fold in cabbage. Pour into mold or pan. Chill until firm. Serves 6-8.

RASPBERRY APPLESAUCE SALAD

Jeannette M. G. Hall - Mary Kessler

1. Dissolve 2 packages raspberry gelatin in 2 cups hot water.
2. Thaw 2 packages of frozen raspberries and mix with 1 can (2 cups) applesauce. Add to dissolved gelatin. Pour into rectangular baking dish and chill until set.
3. For the topping, mix together 1 cup commercial sour cream and as many cut marshmallows as the cream will hold. Let stand overnight, then whip up and spread in a thin layer over the salad. (For fluffier topping, and if desired, fold 1 cup whipped cream into the marshmallow topping.) 12 servings.

CRANBERRY SALAD

Leona Wilson - Eda Shelby

- 1 lb. cranberries (ground) 1 c. sugar
 Let stand 2 hours. Then cut up 1 package marshmallows.
- 1 cup crushed pineapple (drained)
 Let stand 2 hours also. Whip 1 pint cream. Fold whipping cream after above has set 2 hours. Mix all together and let set 24 hours or until ready to use.

ORANGE SHERBET SALAD

Mary Garvin

- 1 small pkg. orange Jello 1 c. boiling water
 1 c. pineapple juice 1 pt. orange sherbet
 1 can mandarin oranges 1 c. crushed pineapple
 (drained) 2 bananas

Dissolve Jello in hot water; add sherbet and let melt. Add drained fruit. Serves 7.

SOUPS

CREAM OF TOMATO SOUP

Frances White

- 2 1/2 c. tomato juice 1 T. onion (minced)
 1 tsp. sugar 1 tsp. salt
 1/8 tsp. baking soda 3 T. flour
 3 T. butter 1 tsp. salt
 2 1/2 c. milk

Combine tomato juice, onion, sugar, salt and soda in a saucepan and simmer, uncovered, 5 minutes. Melt butter in saucepan; blend in flour and salt. Add milk gradually, stirring to blend. Cook, stirring until mixture boils and thickens. Just before serving, stir tomato mixture gradually into hot sauce. Heat slowly, stirring constantly. Serves 6.

GREEN PEA POTAGE

Jeannette M. G. Hall

1 can Campbell's Green Pea soup 1 1/2 soup cans water
 1 can Campbell's Vegetable soup Dash of curry powder

In saucepan, blend green pea soup with water. Add vegetable soup and curry powder. Heat; stir now and then. 4 to 5 servings.

LENTIL SOUP

Marian Stokke

1 lb. lentils 1/2 tsp. pepper
 1/4 lb. bacon (diced) 1 T. salt
 2 onions (sliced) 1 bay leaf
 2 carrots (diced) 1 large potato (pared)
 2 qt. water 1 ham bone
 1 c. celery (sliced) Lemon wedges
 1/2 tsp. thyme

Wash lentils and soak overnight. Drain. In kettle saute bacon. Add onions and carrots; cook until onions are transparent. Add lentils, water, celery, salt, pepper, thyme and bay leaf. Grate potato into soup; add ham bone; simmer 3 hours. Remove bay leaf and ham bone, returning any scraps of ham to soup. This makes a very thick soup and you may want to cut the amount of lentils by as much as one-half. It will still be a hearty soup. Serve a wedge of lemon with each bowl. A sprinkle of lemon juice brings out the flavor.

OYSTER BAR STEW

Marian Stokke

For each serving:

Place in a deep pan, a dash of Worcestershire sauce, paprika, celery salt and 1 pat of butter; bring to boiling. Add 7 or 8 oysters and 1/2 cup oyster liquor or canned clam broth (even better) and cook until the edges curl. Add 1 cup milk and bring to a boil. Pour in a bowl and top with paprika and pat of butter.

FRENCH ONION SOUP

Sally Lanphere

1 lb. onions (sliced paper thin) 4 T. butter
 6 c. stock (chicken preferred)

Brown onions carefully in the butter, turning constantly to prevent burning. Add the stock and cook slowly until onions are soft. Remove from heat and let stand several hours. Reheat and serve with 2-inch squares of French bread sprinkled with grated Parmesan cheese and oven browned. Add 1 teaspoon of grated Parmesan cheese on top of each cup. Serves 6.

GAZPACHOENTREE RECIPES JANUARY

Sally Lanphere

2 ripe tomatoes (peeled)
 1/4 c. green pepper (diced)
 1 c. tomato juice (canned)
 1 1/2 T. vinegar
 Salt and pepper

1 cucumber (peeled)
 1/4 c. onion (diced)
 2 T. olive oil
 Dash of Tabasco
 Garlic salt or garlic

Put all in an electric blender and serve in ice cold cups with an ice cube in each cup. A slice of lemon or lime for a garnish. You could put through a food chopper if you do not have a blender. Marvelous when the days are hot. Serves 4.

It's carelessness with facts that makes it possible for man to hear news - and then tell gossip.

* * * * *

ADDITIONAL RECIPES

Jeanette M. ...

GREEN PEAS PORAGE

- 1 can Campbell's (diced) tomatoes
- 1 can Campbell's Vegetables (diced)
- 1/2 cup soy sauce
- dash of curry powder

In saucepan, blend green peas soup with water. Add vegetable soup and curry powder. Simmer 15 minutes. Serve hot.

- 1/4 lb. bacon (sliced)
- 2 onions (sliced)
- 2 carrots (diced)
- 2 qt. water
- 1 c. celery (sliced)
- 1/2 tsp. thyme
- 1 bay leaf
- 1 large potato (pared)
- 1 ham bone
- Lemon wedges

Wash lentils and soak overnight. Drain. In kettle saute bacon. Add onions and carrots; cook until onions are transparent. Add lentils, water, celery, salt, pepper, thyme and bay leaf. Grate potato into soup; add ham bone; simmer 3 hours. Remove bay leaf and ham bone, returning any scraps of ham to soup. This makes a very thick soup and you may want to cut the amount of lentils by as much as one-half. It will still be a hearty soup. Serve a wedge of lemon with each bowl. A sprinkle of lemon juice brings out the flavor.

OYSTER SAUCE STEW

Marion Stokes

For each serving: Place in a deep pan, a dash of Worcestershire sauce, paprika, celery salt and 1 pat of butter; bring to boiling. Add 7 or 8 oysters and 1/2 cup oyster liquor or canned clam broth (even better) and cook until the edges curl. Add 1 cup milk and bring to a boil. Pour in a bowl and top with paprika and pat of butter.

FRENCH ONION SOUP

- 1 lb. onions (sliced paper thin)
- 4 T. butter
- 5 c. stock (chicken preferred)

Brown onions carefully in the butter, turning constantly to prevent burning. Add the stock and cook slowly until onions are soft. Remove from heat and let stand several hours. Reheat and serve with 2-inch squares of French bread sprinkled with grated Parmesan cheese and oven browned. Add 1 teaspoon of grated Parmesan cheese on top of each cup. Serves 6.

Breads & Rolls



YEAST BREADS

ROLLS

Helen Hinman

1 pkg. dry yeast	1/2 c. warm water
1 c. milk	1/4 c. margarine
1/4 c. sugar	1 tsp. salt
1 egg	3 3/4 c. flour

Scald milk and add margarine, sugar and salt. Cool to lukewarm. Soak yeast in warm water. Add to milk mixture, then add beaten egg and flour to knead. Let rise until doubled in bulk; punch down and let rise again. Shape into rolls; let rise and bake at 375°.

BUTTERHORNS

Mary Jane Cox

1 pkg. dry yeast	1/2 c. sugar
1/4 c. warm water	1 tsp. salt
3/4 c. scalded milk	3 eggs (well beaten)
1/2 c. butter	4 1/2 c. flour

Soften yeast in warm water. Scald milk and add butter, sugar, salt; cool to lukewarm. Sift flour. Add milk mixture, beaten eggs and yeast to a well in center of flour. Stir until flour is absorbed. Let rise until double. Divide dough in 2 parts. Roll each part 1/4-inch thick. Brush with butter and cut in 16 pie-shaped pieces. Begin at large end and roll up. Put on buttered sheet pan and let rise until double. Bake at 350° to desired brown. Yield: 32 rolls.

SUGAR CRISPS

Selma Griesy - Mary Jane Cox

1 pkg. dry yeast	2 eggs (beaten)
1/4 c. warm water	1/2 c. sour cream (thick <u>or</u> commercial)
3 1/2 c. flour (sifted)	3 tsp. cinnamon
1 1/2 tsp. salt	1 1/2 c. sugar
1/2 c. butter	
1/2 c. Crisco	

Soften yeast in warm water. Sift flour and salt; cut in shortening. Blend in beaten eggs, sour cream, 1 teaspoon vanilla and yeast. Mix well. Cover. Chill at least 2 hours. (Dough may be stored in refrigerator up to 4 days.) Mix sugar and 2 teaspoons vanilla. Sprinkle board with 1/2 cup of mixture. Roll

Continued Next Page.

SUGAR CRISPS (Continued).

out 1/2 of dough to 16 x 8 inches; sprinkle with vanilla-sugar. Fold one end over to center. Fold opposite end over to make 3 layers. Turn 1/4 around and repeat, sprinkling with additional sugar as needed. Roll 1/4-inch thick. Cut in 4 x 1-inch strips. Twist. Bake on ungreased sheets at 350° 15 to 20 minutes. Makes about 4 1/2 dozen.

Note: Selma does not add vanilla to the sugar.

ALL BRAN ROLLS

Selma Griesy

1 c. hot water	1 1/2 tsp. salt
1 c. all-bran	3/4 c. sugar
3/4 c. shortening	2 eggs
1 c. warm water	6 1/2 c. flour
2 pkg. yeast	

Pour hot water over all-bran and shortening. Soften yeast in warm water. Add yeast, salt, sugar and eggs to bran mixture. Add flour. Mix well and knead. Let rise to double. Knead well. When raised again, form into rolls. Bake at 375°. Makes 4 dozen.

QUICK 'N EASY BATTER ROLLS

Hazel Hinman

Dissolve 2 packages yeast in 1/4 cup warm water.

Beat well in 3-quart bowl:

1/2 c. butter <u>or</u> margarine (soft)	1/4 c. sugar
	1 tsp. salt

1 egg

Add:

1 c. warm water

1/2 c. instant dry milk

2 c. flour

Beat 2 minutes at medium speed; add 2 more cups flour and stir this well by hand. Cover bowl and let rise until double in bulk. Stir batter down - about 50 strokes. Spoon into well greased muffin pans. Let rise until light. Bake near center of oven at 375° 15 to 20 minutes. Makes 24.

QUICK CARAMEL ROLLS:

Use above recipe, except before spooning into muffin cups make syrup of the following and put about 1 teaspoon in bottom of each cup:

1/3 c. butter <u>or</u> margarine (soft)	1 c. brown sugar
1 T. water	2 T. corn syrup

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QUICK 'N EASY BATTER ROLLS (Continued).

Bake as for plain rolls. Immediately turn upside down on rack covered with wax paper. Let pan stay over rolls a few seconds so caramel runs down over them. Cinnamon may be added to syrup if desired.

CHEESE SECRETS

Sally Lanphere

1/4 lb. Cheddar cheese	3 T. butter
1 pkg. yeast	1 tsp. salt
1/4 c. warm water	2 1/2-3 c. flour
3/4 c. hot scalded milk	1/3 c. Parmesan cheese (grated)
1 T. sugar	1 T. butter (melted)

Cut cheese in forty 1/2-inch cubes. Soften yeast in water. Combine in bowl: milk, sugar, 3 tablespoons butter, salt. Cool to lukewarm. Stir in yeast. Gradually add flour to form stiff dough. Knead on floured surface until smooth and satiny - 4-6 minutes. Divide in 4 parts. Cut each in 10 pieces. Wrap dough around cheese cubes. Seal edges. Shape in ball. Place on greased cooky sheets. Cover. Let rise in warm place until light - 45-60 minutes. Bake at 400° 10-12 minutes. Brush with melted butter; dip in Parmesan cheese. Serve warm. (These may be frozen after baking. Then re-heat and dip in butter and cheese before serving.)

OATMEAL BREAD

Mary Jane Cox

2 pkg. yeast	1/3 c. butter
1/2 c. lukewarm water	1 T. salt
1 1/2 c. boiling water	5 1/2-6 c. flour
1 c. oatmeal (quick)	2 eggs (beaten)
1/2 c. molasses	

Soften yeast in 1/2 cup water. In large bowl combine boiling water, oatmeal, molasses, butter and salt. Cool to lukewarm. Stir in about 2 cups flour; add eggs and beat well. Stir in softened yeast. Beat well. Add remaining flour to make soft dough (will be a little sticky). Grease top lightly. Cover tightly and refrigerate at least 2 hours or overnight. Turn out on well floured surface. No kneading is necessary. Shape in 2 loaves. Place in greased 8 1/2 x 4 1/2 x 2 1/2-inch loaf pans. Cover. Let rise in warm place until double, about 2 hours. Bake in moderate oven (375°) 40-50 minutes. Yield: 2 loaves.

WHITE BREAD

Myrna Baker

2 pkg. yeast	1/3 c. sugar
1/4 c. lukewarm water	1 T. salt
1 tsp. sugar	1 c. cold water
1 1/3 c. milk	7 c. flour
2 T. shortening	

Place yeast in 1/4 cup water. Add 1 teaspoon sugar. Set aside. DO NOT STIR. Scald milk; add shortening, sugar and salt. Stir to dissolve. Add 1 cup cold water. Sift flour into large bowl; add liquid and yeast. Stir well. Place on floured (1/2 cup) board and knead until flour is used (5-7 minutes). Place in greased bowl; cover. Let rise until double. Knead again. Let rise until double in size again. Makes 1 loaf bread and 1 pan of cinnamon rolls.

POTECA (PO-TEET-ZA)

Jan Crawford

Use 1/2 sweet roll dough. After dough rises, place dough on large floured cloth and roll out almost paper thin into an oblong, 30 x 20 inches. Spread walnut filling over dough, bringing it to edges. Starting at wide side, roll dough like jelly roll and seal by pinching edges into dough. Place in greased 9 x 13-inch pan or greased baking sheet in snail shapes. Let rise until almost double (1 hour). Bake in 325° oven 40-45 minutes.

WALNUT FILLING:

Mix:

1/4 c. butter	1/2 c. brown sugar (packed)
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1 egg

Stir in:

1/4 c. milk	1/2 tsp. vanilla
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1/2 tsp. lemon flavoring

Blend in 2 cups walnuts, finely ground - not chopped.

RYE BREAD

Erma Elder

1 qt. warm water	2 pkg. yeast
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Add 5 cups white flour to make a sponge. Let rise 1 hour.

Add:

1/2 c. sugar	1/2 c. dark molasses
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1/2 c. shortening (lard) (melted)	2 tsp. salt
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2 c. rye flour

Add about 5 cups white flour and knead well. Let rise once. Punch down and knead again. Make into loaves. Let dough rise until it comes to the top of the pans. Bake 1 hour at 350°. Makes 4 loaves.

OATMEAL BREAD

Ann Meyer

2 c. oatmeal
 1/2 c. brown sugar
 4 c. flour
 2 tsp. salt

2 c. boiling water
 2 T. shortening
 1 cake dry yeast
 1/2 c. lukewarm water

Add water, brown sugar and shortening to oatmeal.
 Put yeast in 1/2 cup lukewarm water until it bubbles up. Sift flour and salt; add to oatmeal mixture and yeast, 1 cup at a time. Then knead and let rise double its size. Put in 2 pans and let rise double its size. Bake 1 hour in 350° oven.

DILLY BREAD

Sally Lanphere

1 pkg. yeast
 1 c. cottage cheese
 1 T. instant minced onion
 1 T. butter
 1 tsp. salt
 1 egg

1/4 c. warm water
 2 T. sugar
 2 1/2 c. flour
 2 tsp. dill seed
 1/4 tsp. baking soda

Soften yeast in water, then add cottage cheese (heated to lukewarm), sugar, onion, butter, dill seed, salt, soda and egg. Add flour and beat well. Turn out on board and knead. Let rise in greased bowl. Divide dough in half; shape into loaves and place in oiled loaf pan. Let rise until light, then bake at 350° 40 minutes. Brush with butter and sprinkle with salt. May also be made into rolls.

QUICK BREADS

KRINGLA

Hazel Hinman

2 c. sour cream
 1 1/2 c. sugar
 4 egg yolks
 1 tsp. salt

1 tsp. baking powder
 1 1/2 tsp. baking soda
 5 c. (about) flour

Combine sour cream (the country kind, not commercially soured cream), sugar, egg yolks and salt; beat vigorously. Add baking powder and soda, then flour. You want a soft dough, but one that doesn't stick to hands too much. Knead slightly on lightly floured board; cut off small pieces and roll into strips a little thicker than a pencil. Twist into figure 8's on oiled baking sheet and

Continued Next Page.

KRINGLA (Continued).

bake in hot oven (375°) about 10 minutes, or until slightly brown. Don't worry about the variety of shapes and sizes that come out of the oven. Even a good Norwegian doesn't make each pastry perfect. Serve with butter and much black coffee. These will handle easier if dough is chilled overnight or several hours before making into figure 8's.

APPLESAUCE LOAF

Marian Stokke

1/2 c. shortening	1/2 tsp. baking soda
1 c. sugar	1/2 tsp. cinnamon
2 eggs	1/2 tsp. nutmeg
1 3/4 c. flour (sifted)	1 c. applesauce (sweetened)
1 tsp. salt	1/2 c. walnuts (chopped)
1 tsp. baking powder	

Cream shortening and sugar. Add eggs and beat well. Sift dry ingredients and add to creamed mixture alternately with applesauce. Stir in nuts and pour into greased and floured 9 1/2 x 5 x 3-inch tin. Bake at 350° 1 hour. Cool in pan 10 minutes. Then spread on sugar glaze.

GLAZE:

1/2 c. powdered sugar (sifted)	1 T. water
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The loaf slices better the second day. Keeps for weeks in the refrigerator and also freezes well.

CHERRY NUT BREAD

Kay Weisbrod

2 c. flour	1/2 c. orange juice
1 c. sugar	1/2 c. nuts (chopped)
1/2 tsp. salt	1 egg (beaten)
1/2 tsp. baking powder	2 T. butter (melted)
1/2 tsp. baking soda	3 T. hot water
1 c. Maraschino cherries (cut in fourths)	

Mix dry ingredients; add butter and egg; blend well. Add orange juice, cherries and nuts. Add hot water. Beat well. Pour in greased loaf pan. Bake 1 hour at 300-325°.

Be not angry that you cannot make others as you wish them to be since you cannot make yourself as you wish to be.

BANANA BREAD

Jen Classick - Jean Greenwood

1 c. sugar	2 c. flour
1/2 c. butter	1 tsp. baking soda
1 tsp. vanilla	1 c. banana (mashed)
2 eggs (well beaten)	1/2 c. nuts (chopped)
4 T. sour milk or buttermilk	

Cream butter and sugar. Add eggs and remaining ingredients in order given. Bake in greased and floured pan (loaf pan) about 1 hour at 350°. Jean suggests baking in cans - soup cans (small) 30 minutes or shoestring potato cans (large) 45 minutes. Double batch will make 9 of the larger cans.

PUMPKIN BREAD

Charlotte Classick

3 1/3 c. flour (sifted)	3 c. sugar
2 tsp. baking soda	1 c. oil
1 1/2 tsp. salt	4 eggs
1 tsp. cinnamon	2/3 c. water
1 tsp. nutmeg	1 (#303) can pumpkin

Sift dry ingredients into bowl. Make a well in center. Add eggs, oil, water and pumpkin. Mix just until smooth. Stir in 1/2 cup nuts. Divide batter in two 9 x 5 x 3-inch loaf pans, greased and floured. Bake at 350° 1 hour and 10 minutes.

RAISIN WHEAT GERM BREAD

Mary Jane Cox

1 c. flour	1 egg
1 tsp. baking soda	1/2 c. brown sugar
1/2 tsp. salt	1 c. buttermilk
1 c. wheat germ	1 c. raisins

Rinse raisins in hot water. Drain. Mix dry ingredients. Beat egg until foamy; gradually beat in sugar; beat until thick and smooth. Add buttermilk. Beat to combine. Add dry mixture and raisins. Stir until all ingredients are moistened. Batter will be thin. Bake at 350° 60 minutes in greased loaf pan until toothpick comes out clean. Turn out on wire rack to cool, right side up.

The happiness of your life depends upon the quality of your thoughts.

APRICOT BREAD

Helen Hinman

6 oz. dried apricots	1/4 tsp. baking soda
1 c. sugar	1 tsp. salt
2 T. butter	1/4 c. water
1 egg	1/2 c. orange juice
2 c. flour	1/4 c. nuts (chopped)
2 tsp. baking powder	1 tsp. orange rind (grated)

Soak apricots in warm water 30 minutes; drain and cut with scissors. Mix sugar, butter and egg. Add sifted dry ingredients alternately with water and orange juice. Stir in apricots, nuts and rind. Put in greased and wax paper-lined loaf pan. Let stand 20 minutes. Bake at 350° about 1 hour. Makes 1 big loaf or 2 small ones.

GINGERBREAD

Ethel Kelting

1 c. brown sugar	1 tsp. cinnamon
1 c. molasses	1 c. sour milk
1 c. shortening	1 egg
2 tsp. baking soda	3 c. flour
2 tsp. ginger	

Thoroughly mix sugar, shortening and egg. Blend in molasses. Sift dry ingredients together and add alternately with sour milk. Pour in buttered 8 x 12 x 2-inch pan and bake at 350° 1 hour.

REFRIGERATOR MUFFINSErma Elder - Mary Jane Cox
Ellen Ahlstrom

2 c. boiling water	5 c. flour
2 c. Nabisco 100% Bran	5 tsp. baking soda
1 c. (heaping) Crisco	1 tsp. salt
3 c. white sugar	4 c. Kellogg's All-Bran
4 eggs (beaten)	1 qt. buttermilk

Pour hot water over 100% Bran. Cream shortening and sugar. Add eggs, buttermilk, 100% Bran mixture. Sift together flour, soda and salt. Add all at once to Kellogg's All-Bran. Fold until ingredients are moistened. Place in tightly covered containers (plastic 1/2-gallon ice cream boxes) in refrigerator. Will keep up to 6 weeks. Spoon into greased muffin tins. Bake 15-20 minutes at 400°. Be sure to use a vegetable shortening for keeping qualities. Do not substitute brands of cereal. Yield: 7-8 dozen muffins.

E-Z BREAKFAST RING

Jan Crawford

2 pkg. biscuits (refrigerator roll) 1/4 c. butter (melted)

TOPPING MIXTURE:

1 c. sugar 1 tsp. cinnamon
1 orange rind (grated) 1/3 c. walnuts (chopped)

Dip each unbaked biscuit into melted butter. Roll in topping mixture. Place on baking sheet overlapping into a ring. Sprinkle left over topping around top before baking. Bake at 425° 15 minutes. "Fast and good."

BOHEMIAN COFFEE CAKE

Jeannette M. G. Hall

1 c. butter 3 c. flour
1 c. brown sugar 1/2 tsp. salt
1 c. white sugar

Mix like pie crust (use pie blender). Save 1 cup for topping. Beat 2 eggs into 1 cup buttermilk. Add 1 teaspoon soda and 1 cup chopped dates. Blend until dry ingredients are coated. Pour in greased pan; sprinkle with topping. Bake at 375° approximately 30 minutes until golden.

BUTTERQUICK COFFEE CAKE

Marian Havens

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

Sift dry ingredients. Add butter, eggs and milk. Beat hard 2 minutes. Pour into 9-inch square greased pan. Cover with crunch topping. Bake 35-40 minutes at 350°. Serve warm.

TOPPING:

Mix with fork:
2 T. butter (soft) 1/4 c. brown sugar
2 T. flour 1 tsp. cinnamon
1/2 c. nuts (chopped)

It's not that I spend more than I earn, it's just that I spend it quicker than I earn it.

CANDY BAR COFFEE CAKE

Ethel Kelting

2 c. flour	1 tsp. vanilla
1 c. brown sugar	1 tsp. baking soda
1/2 c. white sugar	1 tsp. salt
1/2 c. butter	3 Heath toffee bars
1 c. buttermilk	1/2-1 c. nuts (chopped)
1 egg	

Blend flour, sugar and shortening, reserving 1/2 cup. Add buttermilk, egg, vanilla, soda and salt. Pour into 7 x 11-inch pan and top with dry mixture and crushed candy bars and nuts. Bake 30 minutes at 350° (Delicious!)

QUICK ORANGE COFFEE CAKE

Sylvia Tyrrell

2 c. flour	1/4 c. shortening (melted)
2 tsp. baking powder	1/2 c. milk
1/2 tsp. salt	1/2 c. orange juice
1 egg (beaten)	Rind of 1 orange (grated)
1/3 c. sugar	

Sift dry ingredients. Add liquids and mix until just moistened. Pour into greased 9-inch pan. Sprinkle with topping.

TOPPING:

1/2 c. brown sugar	3 T. butter (melted)
1/2 c. nutmeats	1/2 c. coconut (shredded)
1/8 tsp. cinnamon	

Bake at 350° 20-25 minutes.

BLUEBERRY MUFFINS

Mary Jane Cox

1/2 c. Crisco	1/2 tsp. nutmeg
3/4 c. sugar	3/4 c. milk
2 eggs	1 c. fresh blueberries
2 1/3 c. flour	1/2 c. butter (melted)
2 1/2 tsp. baking powder	3/4 c. sugar
1/2 tsp. salt	1/4 tsp. cinnamon

Cream shortening and sugar. Beat in eggs. Sift dry ingredients and add alternately with milk, ending with dry. Fold in berries. Spoon dough into greased muffin pans. Bake at 350° 20-25 minutes. Remove from pans and cool slightly. Roll in melted butter, and then roll in sugar mixed with cinnamon. Makes about 18.

FRUIT BREAD

Rose Baker--A Jean Tallman favorite recipe

1/2 c. butter	1 c. ripe banana (mashed)
1 c. sugar	1/4 c. Maraschino cherries
2 eggs	(chopped)
2 c. flour	1/4 c. chocolate chips
1 tsp. baking soda	1/4 c. nuts

Cream butter and sugar. Add eggs. Sift flour and soda and add alternately with banana and egg mixture. Mix in remaining ingredients. Pour into oiled 4 1/2 x 9-inch loaf pan and bake at 350° 1 hour. While still warm drizzle with powdered sugar icing. While chocolate bits are an unusual bread ingredient, don't try to make this better by leaving them out. They're the making of the loaf.

PINEAPPLE COFFEE CAKE

Erma Elder

Drain a number 2 can of crushed pineapple, saving 2/3 cup of the syrup. Thoroughly mix the syrup with the following:

2 c. Bisquick mix	1 egg
1/4 c. sugar	

Pour into 8 or 9-inch square pan. Cover the top evenly with the crushed pineapple. Sprinkle 1/2 cup brown sugar and a little nutmeg or cinnamon on top. Bake at 400° 25 or 30 minutes.

FROSTED SQUARES

Ruth Brandmeyer

Combine in saucepan:

1/2 c. sugar	1/4 tsp. salt
3 T. corn starch	

Stir in 1 package cooked apricots and 1 (14-ounce) can crushed pineapple. Cook until thick. Cool.

DOUGH:

Scald 2/3 cup milk; add 1 teaspoon sugar. Cool until lukewarm. Dissolve 1 package yeast in 1/4 cup of very warm water. Add milk; beat in 4 eggs. Cut in 1 cup butter into 4 cups sifted flour with pastry blender; beat into yeast mixture. Divide in half. Roll 1/2 into a rectangle about 10 x 16 inches. Place on greased cooky sheet. Spread filling over dough. Roll out remaining dough; slit and cover filling. Pinch edges together. Let rise 1 hour. Bake at 375° 35 minutes. Frost with confectioners' sugar icing.

CINNAMON ORANGE BRUNCH MUFFINS

Erma Elder

1/3 c. butter or margarine (soft) 2 tsp. baking powder
 (soft) 2 tsp. cinnamon
 3/4 c. sugar 1 tsp. salt
 1 egg 1 c. milk
 1 tsp. orange rind (grated) 2 c. flour (sifted)

Cream butter and sugar; stir in egg and orange. Sift dry ingredients and add alternately with milk. Put in greased muffin pans in alternate layers with topping, starting with muffin batter. Can be made and refrigerated overnight and baked in the morning.

TOPPING:

1/2 c. sugar 2 T. butter
 2 T. flour 1/2 c. walnuts (coarsely chopped)

Makes 12 muffins. Bake at 375° 20 to 25 minutes.

Note: These shouldn't ever be made in paper cups. You lose too much of the goody part.

OLIE BOLLEN

Jeannette M. G. Hall

2 lb. flour 5 c. milk
 1 pkg. white raisins 1 pkg. blue raisins
 1 pkg. currants 1 pkg. citron
 Salt and sugar to taste 2 pkg. Fleischmann's yeast
 5 c. water 1/4 lb. butter or margarine
 (melted)

Mix flour with lukewarm milk to make a thin batter. Add raisins, currants, citron, salt and sugar. Dissolve yeast in lukewarm water before adding to flour mixture. Add melted butter or margarine. Mix well. Let stand to rise 1 hour. Deep fry like doughnuts, using 2 bottles of Wesson oil and 1 1/2 pounds Crisco, heated until very hot. (Test with small piece of bread dropped into the hot solution; when it turns toast-brown, solution is correct temperature for frying.) Drop dough from tablespoon, using a second tablespoon to turn the olie bollen in the deep, hot grease. Place olie bollen on brown paper to drain. When cooled or at time of serving, sprinkle tops with powdered sugar. This is used as New Year's treat in Holland, and in many homes of Dutch descent in the United States.

* * * * *

Vegetables

"Pray for peace and grace and spiritual food,
For vision and guidance, for all these are good,
But don't forget to pray!"
— John Tyler Peters

CAULIFLOWER AU GRATIN

1 head cauliflower
1/2 c. butter
1/2 c. flour
1 1/2 c. mild cheese (grated) (such as Gruyere)
Optional ingredients: 4

Soak cauliflower in salted water for 1 hour. Cut into
flowerets and poach in water for 10 minutes. Drain.
Drain. Make white sauce with butter and flour. Add
cheese and season to taste with mustard. Place cauliflower
in a buttered dish. Pour sauce over. Bake in oven
375° about 20 minutes or until cauliflower is tender.
To add richness and give a golden color, top with butter
whipped cream; sprinkle with butter before
putting dish in oven.

WATER CHESTNUT CASSEROLE

1 bunch celery (Pascagel)
(cut in 1-in. pieces)
2 pt. chicken broth (or vegetable broth)
Butter
2 T. corn starch

Cook celery in broth until nearly tender, but still
firm. Thicken broth with corn starch which has been mixed
with cold water. Add water chestnuts and almonds and
buttered casseroles. Bake in oven about 1 hour.



VEGETABLES

"Pray for peace and grace and spiritual food,
For wisdom and guidance, for all these are good,
But don't forget the potatoes".

- John Tyler Pettee

CAULIFLOWER AU GRATIN

1 head cauliflower	Juice of 1/2 lemon
1/2 c. butter	Salt <u>and</u> pepper
1/2 c. flour	2 1/2 c. hot milk
1 1/2 c. mild cheese (grated) (such as Gruyere)	1 tsp. prepared mustard

Optional ingredients: 4 tablespoons whipped cream, 4 tablespoons fresh bread crumbs.

Soak cauliflower in cold, salted water 30 minutes. Cut into flowerets and poach in salted water 20 minutes or until tender. Drain. Make white sauce of butter, flour and milk. Add cheese and season to taste with mustard, lemon juice, salt and pepper. Place cauliflower in a buttered baking dish; pour sauce over. Bake at 375° about 20 minutes or until top is lightly browned. To add richness and give a golden glaze, spread cauliflower and sauce with whipped cream; sprinkle with crumbs, and dot with butter before putting dish in oven.

WATER CHESTNUT CASSEROLE

Marian Stokke

1 bunch celery (Pascal) (cut in 1-in. pieces)	1 can water chestnuts (sliced)
1 pt. chicken broth (may use canned)	1/4 c. blanched slivered almonds
Butter	Buttered bread crumbs (browned)
2 T. corn starch	Salt <u>and</u> pepper to taste
	Paprika

Cook celery in broth until nearly tender, but still crisp. Thicken broth with corn starch which has been mixed with a little cold water. Add water chestnuts and almonds and pour mixture into buttered casserole. Sprinkle browned crumbs and paprika over top; dot with butter and bake at 350° about 40 minutes.

CHEESED SQUASH

Nita Williams

Use 1 pound each of three kinds of summer squash: crookneck, scallop (pattypan) and zucchini. Wash and trim the squash and slice. Boil all together in salted water until tender; drain well and mash.

Add:

1 egg (beaten)	1 c. corn flake crumbs
1 T. butter <u>or</u> margarine (melted)	Salt <u>and</u> pepper to taste

I like to add 1 medium onion, diced. Mix well; turn into a buttered casserole and sprinkle with 1/2 cup grated cheese. Bake at 325° 30 minutes. Serves 6.

CELERY AMANDINE

Sally Lanphere

2 T. butter <u>or</u> margarine	1 T. instant minced onion
1/3 c. blanched almonds (whole)	1 tsp. monosodium glutamate
4 c. celery (diagonally sliced)	1/2 tsp. sugar
1 chicken bouillon cube (crumbled)	1/8 tsp. garlic powder
1/8 tsp. ground ginger	

About 30 minutes before dinner: Saute almonds in butter in large skillet over low heat until lightly browned. Then add remaining ingredients; stir until mixed. Cover and cook, stirring occasionally, 10 minutes, or until celery is tender-crisp. Garnish with radish roses and slices. Serves 5.

LINK'S CABBAGE

Marian Stokke

5 c. cabbage (shredded)	1/2 c. sour cream
3 T. butter	1 T. celery salt
Salt <u>and</u> pepper to taste	

Cook cabbage in large covered pan with the butter 5 minutes or until tender-crisp. Add sour cream and seasonings and heat through, but do not boil.

SCALLOPED EGG PLANT

Ellen Ahlstrom

1 green pepper (chopped)	1 large egg plant (peeled) (diced)
6 T. margarine	1 c. cheese (grated)
2 small onions (chopped)	1 c. bread crumbs
2 tomatoes	Salt <u>and</u> pepper

Saute onions and pepper in margarine until tender; add egg plant and cook 5 more minutes. Add tomatoes which have been sliced

Continued Next Page.

SCALLOPED EGG PLANT (Continued).

thin. Season with salt and pepper. Put in casserole alternating with cheese and bread crumb mixture (have latter on top). Bake in 350° oven 40 minutes.

BAKED CURRIED TOMATOES

Marian Stokke

3-4 ripe tomatoes 1/2 c. mayonnaise
1/2 c. sour cream 1/2 tsp. curry powder

Wash tomatoes and cut in half, crosswise and cover with the mixture of sour cream, mayonnaise and curry powder. Place on buttered pan and bake at 350° until soft.

SPINACH CASSEROLE

Sally Lanphere

2 (10 oz.) pkg. frozen spinach leaves 1 tsp. salt
(cooked) (drained) 2 eggs
2 c. cottage cheese 1/3 c. Parmesan cheese

Cook spinach according to package directions. Drain. Beat eggs with fork; add spinach, cheeses and salt. Blend well. Pour into buttered 1 1/2-quart casserole. Bake 30 minutes at 350°. Serve with buttered cooked sliced carrots around edge of dish. Serves 8-10.

BAKED ONIONS

Mary Jane Cox

2 T. butter (melted) 1 c. milk
2 T. flour 1 c. Cheddar cheese (shredded)
2 (1 lb.) cans (4 c.) small
white onions (drained) or 18
to 20 small onions (cooked)

Blend butter and flour; gradually stir in milk. Cook slowly until thick, stirring constantly. Add cheese and stir until melted. Add onions and place in casserole. Bake until bubbly - about 30 minutes. Sprinkle with toasted slivered almonds. Serves 6-8.

GREEN BEAN CASSEROLE

Kay Weisbrod

2 T. water 2 cans green beans (French style)
1 can mushroom soup 1 can French fried onions

Mix beans, soup and water. Sprinkle onions over the top and brown in the oven at low temperature. Bake approximately 30 minutes.

CORN SOUFFLE

2 T. flour	1/2 lb. American cheese (grated)
2 T. butter	Salt <u>and</u> pepper
3/4 c. milk	4 eggs (beaten)
1 pimiento (chopped)	1 1/2 c. soft bread crumbs

Make white sauce of flour, butter, milk, salt and pepper. Add 1 can corn, cheese and 2 tablespoons grated onion, the crumbs and pimiento. Add beaten eggs last and pour mixture into buttered cake (oblong) pan. Set pan in container of hot water and bake at 350° 1 hour. Cut in squares and serve with mushroom sauce.

SCALLOPED CORN

Jeannette M. G. Hall

1 (#303) can corn (creamed)	1/2 c. milk
1/2 c. dried crumbs (preferably fresh soda cracker crumbs)	1/2 small onion (chopped)
Salt <u>and</u> pepper to taste	*3 T. green pepper <u>or</u> pimiento (chopped)

Combine all ingredients. Pour into greased casserole and dot with 2 tablespoons butter or margarine and top with fine soda cracker crumbs. Bake in moderate oven (350°) 30 minutes. Serves 5-6.
*Optional.

CABBAGE CHOPPED SUEY

Erma Elder

3 c. cabbage (shredded)	1 c. celery (thinly sliced)
1 c. green pepper (sliced)	1/4 c. onions (cut long way)
2 T. bacon fat	

Cook in 2 tablespoons water. Steam 7 minutes and serve.

CAULIFLOWER WITH SHRIMP AND PECAN SAUCE

Mary Kessler

1 medium size cauliflower	1/3 c. pecans (broken)
2 tsp. butter	1 (10 oz.) can frozen cream of shrimp soup (thawed)
1/3 c. commercial sour cream	

Trim and wash cauliflower. Cook whole head in small amount of boiling salted water, covered, about 20 minutes, until just tender. Drain. Cook pecans in melted butter over low heat until lightly browned. Heat shrimp soup in saucepan over low heat, stirring constantly. Fold in sour cream, and add 1 drop red food coloring. Heat mixture thoroughly but do not boil. Put hot cauliflower in deep serving dish; pour on shrimp sauce and sprinkle with pecans. Serves 4 to 6.

SWEET-SOUR CARROTS

Frances White

Boil carrots in small amount of water, adding salt as usual. The carrots can be cut in slices or strips. When done, do not drain. To the liquid and the carrots add:

Dash of salt	Dash of pepper
3 T. brown sugar	2 tsp. granulated sugar
3 or 4 T. vinegar	

Mix well. Add a lump of butter and heat all together. Thicken with 1 tablespoon corn starch mixed with cold water. Simmer slowly until thickened. Cover and let stand until serving time, then re-heat and serve.

DANISH MOSS POTATOES

Marian Stokke

2 lb. potatoes (peeled)	1/2 c. milk
6 T. butter	Salt
Pepper	2 eggs (separated)
Dry bread crumbs (fine)	

Cook potatoes in boiling, salted water. Mash well, adding milk, butter, salt and pepper. Add yolks, slightly beaten, then the stiffly beaten whites. Butter generously a casserole, and sprinkle crumbs over sides and bottom. Add the potatoes and bake at 350° 45 minutes. Turn out upside down on hot platter.

CINNAMON CARROTS

Sally Lanphere

Cut 1-2 cups carrots in 1 1/2-inch pieces and cook. Drain.

Add:

1 1/2 T. sugar	1 T. butter
1/4 tsp. cinnamon	

Mix with carrots while cooking on low heat until carrots are well glazed. I like to combine them with cooked, frozen peas and sometimes serve both around a cooked head of cauliflower.

ASPARAGUS CASSEROLE

Sally Lanphere

1 (#2) (large size) can asparagus	1 c. cracker crumbs
1/4 lb. Cheddar cheese (grated)	1/3 c. butter (melted)
1/4 c. almonds (chopped)	1 c. mushroom soup

Drain the liquid from the asparagus. Mix the liquid with the soup. Mix the crumbs, butter and cheese. In a casserole put a layer of cheese and crumbs, layer of asparagus and layer of almonds. Pour soup mixture over the top and add a final layer of crumbs on top. Heat in oven at low temperature.

CHEESE POTATO BALLS

Peel, boil and mash white potatoes; season well with butter, salt and pepper and hot milk. Between palms of hands roll a heaping tablespoon of potato around a cube of American cheese. Roll ball in finely crushed corn flakes and dip in melted butter. Place in baking pan to brown and reheat in a hot oven. Two small balls make a more interesting serving than 1 large ball.

SWEET POTATO BALLS

Wash hot, cooked sweet potato with butter, salt, pepper and pineapple juice. Roll potato around a piece of pineapple; roll in crushed corn flakes and dip in butter. Place in hot oven to brown.

CORN PUDDING

Erma Elder

- 3/4 pkg. frozen corn
- 2 eggs
- 1 1/2 c. milk
- 2 T. sugar
- Salt

Stir all together. Bake slowly like a custard about 45 minutes to 1 hour.

meats



MEAT

GROUND BEEF DISH

Mary Jane Cox

- | | |
|-------------------------|--------------------------------|
| 1 1/2 lb. ground beef | 1 T. fat |
| 1/2 c. uncooked rice | 1 can chicken rice soup |
| 1 1/4 c. water | 1 tsp. salt |
| 1/2 c. celery (chopped) | 1/4 c. flake cereal (buttered) |

Brown beef in fat. Add other ingredients. Pour into 1 1/2-quart casserole and cover. After 1 hour, uncover; stir and top with flakes. Continue baking 30 minutes. Serves 6 to 8.

SPAGHETTI SURPRISE

Ruby Morris

- | | |
|-----------------------|------------------------|
| 1 lb. ground beef | 1/2 c. onion (chopped) |
| 1 lb. can chili beans | 1/2 lb. spaghetti |
| Salt and pepper | |

Fry ground beef and onion until done. Cook spaghetti until tender; drain and combine with beef, onion and chili beans. Heat and serve with catsup or barbecue sauce.

HAMBURGER POTATO PIE

Betty Gallagher

- | | |
|--------------------------|----------------------------|
| 1 medium onion (chopped) | 1 c. peas (cooked) |
| 2 T. fat | 1 c. tomatoes (canned) |
| 1 lb. ground beef | 3 c. mashed potatoes (hot) |
| 1/2 tsp. salt | (seasoned) |
| 1/4 tsp. pepper | 1/2 c. catsup |
| 1 egg (beaten) | |

Cook onion in hot fat until golden. Add meat and seasonings. Cook until meat is lightly browned. Add peas, tomatoes and catsup. Mix well. Pour into greased 2-quart casserole. Add egg to mashed potatoes and spoon into mounds over mixture. Bake in moderate oven 20 to 30 minutes.

PIZZA CASSEROLE

Sylvia Tyrrell

Cook 1/2 package noodles 9 minutes in salted water. Brown 1 1/2 pounds ground beef. Mix noodles and beef together with 1 or 2 cans pizza sauce. Bake at 350° 30 to 45 minutes.

BARBECUED MUFFIN PAN MEAT LOAF

Connie Johnson

1 lb. ground beef	1 egg
3/4 c. Rice Krispies	1 tsp. salt
1/4 tsp. pepper	1 T. onion (minced)
3 T. brown sugar	1/8 tsp. nutmeg
1/4 c. catsup	1 tsp. dry mustard

Combine ground beef, egg, cereal, salt, pepper and onions. Mix well. Mix together brown sugar, catsup, nutmeg and mustard. Add 1/2 of this sauce to the meat mixture. (Add just a little milk if mixture seems dry.) Shape mixture into 6 balls and place in 3-inch muffin cups. Top meat with remaining barbecue sauce and sprinkle a little rice cereal over each serving if desired. Bake at 400° about 30 minutes.

BEEF STROGANOFF

Jan Crawford

1 1/2 lb. ground beef	1 tsp. salt
1/2 tsp. pepper	1/8 tsp. garlic salt
1/2 tsp. instant minced onion	2 T. flour
1 can cream of chicken soup	1 c. carrots (cooked) (sliced)
1 c. dairy sour cream	1 small can mushrooms <u>and</u> liquid

Brown ground beef, salt, pepper, garlic salt and minced onion. Sprinkle in flour; add soup, carrots and mushrooms. Add sour cream last after soup has heated. Instantly ready to serve over buttered noodles.

HAMBURGER STROGANOFF

Marian Havens

1/2 c. onion (minced)	1/4 tsp. pepper
1 clove garlic (minced)	1 can (8 oz. size) mushrooms (sliced)
1/4 c. butter	1/2 can cream of chicken soup
1 lb. ground beef	1 c. sour cream
2 T. flour	2 T. parsley (minced)
1 tsp. salt	

Cook onion and garlic in butter. Add meat; cook and stir. Add flour, salt, pepper and mushrooms. Cook 5 minutes. Add the soup and mushrooms. Cook 5 minutes. Add the soup and simmer 10 minutes. Add sour cream and heat through. Top with parsley and serve over rice or noodles. Serves 6.

WILD RICE HOT DISH

Eda Shelby

Brown 1 pound ground beef with 1 chopped onion.

Add:
 1 c. celery (chopped) 1 can cream of mushroom soup
 1/4 c. soy sauce 1 small can mushrooms (sliced)
 1 c. wild rice (uncooked) 2 c. water
 Mix together and bake at 375° 1 1/2 hours. Cover 1/2 hour only.
 (The first half-hour.)

CHOW MEIN HOT DISH

Eda Shelby

1 (8 oz.) pkg. chow mein noodles
 Parboil 2 minutes and then drain.
 1 lb. ground pork 1 lb. ground beef
 Sear.
 1 small onion (chopped) 1 green pepper (chopped) (optional)
 1 can tomato soup 1 can corn (whole kernel)
 1 c. mild Cheddar cheese 3 eggs (well beaten)
 (grated)
 Add the eggs last. Bake in a 9 x 13-inch pan at 325° 1 hour
 or until done. Cut into squares and serve with undiluted, hot cream
 of mushroom soup.

HAMBURGER-CORN CASSEROLE

Mary Garvin

1 1/2 lb. ground beef 1 c. onion (chopped)
 1 (12 oz.) can corn (whole
 kernel) (drained) 1 can cream of chicken soup
 1 c. dairy sour cream 1 can cream of mushroom soup
 3/4 tsp. salt 1/4 c. pimiento (chopped)
 1/4 tsp. pepper 1/2 tsp. monosodium glutamate
 1 c. soft bread crumbs 3 c. medium noodles (cooked)
 3 T. butter (melted)
 Brown meat; add onion. Cook until tender but not brown. Add
 corn, chicken soup, mushroom soup, sour cream, pimiento, salt,
 monosodium glutamate and pepper. Mix well. Stir in noodles and
 pour into 2-quart casserole. Mix crumbs and butter and sprinkle over
 top. Bake at 350° 30 minutes or until heated through. Serves 8 to
 10.

Gossip is the art of saying nothing in a way that leaves nothing
 unsaid.

BURGUNDY BURGERS

Marian Stokke

1 lb. ground chuck
 3/4 c. burgundy wine
 1/2 medium onion (grated)
 1/2 clove garlic (mashed)

1/2 tsp. tarragon vinegar
 1 T. butter
 1/2 to 1 c. process cheese (grated)
 Salt and pepper

Simmer together the wine, onion, garlic, tarragon and vinegar until reduced in volume by 1/2. Add butter to the sauce, then meat and cheese and salt and pepper. Form into 4 thick patties and broil over charcoal or in the oven. Serve on hot toasted buns.

LASAGNA

Jan Crawford

2 tsp. seasoned salt
 2 cloves garlic (minced)
 1 (#2 1/2) (3 1/2 c.) can tomatoes
 1/2 lb. lasagna (broad noodles)
 1/2 lb. Ricotta cheese (or carefully drained cottage cheese)

1 lb. ground chuck
 1/2 tsp. pepper
 1 (8 oz.) can tomato sauce
 1 pkg. spaghetti sauce mix
 1/2 lb. Mozzarella cheese (sliced)
 1/2 c. Parmesan cheese

Brown chuck in seasoned salt in Dutch oven; add crushed garlic and pepper; simmer uncovered 10 minutes. Stir in tomatoes, tomato sauce and spaghetti sauce mix. Cover and simmer 30 minutes. Meanwhile, cook lasagna in salted boiling water until tender; drain and rinse. Heat oven to 350°. Pour 1/3 sauce, a layer of lasagna, then slices of Mozzarella, and spoonful of Ricotta. Repeat layers, ending with meat sauce, then top with Parmesan cheese. Bake 20 minutes. Serves 6 to 8.

SLOPPY JOES

Mrs. Grace Luick

1 lb. hamburger
 1 1/2 c. onion (chopped)
 1/2 c. catsup (extra hot)
 Dash of pepper

1 1/2 c. celery (chopped)
 1 can tomato soup
 1 tsp. salt
 1 tsp. Accent

Brown hamburger; add onion and celery and cook until tender. Add remaining ingredients and simmer 30 minutes or bake in moderate oven.

A loose tongue often gets into a tight place.

MEAT SAUCE FOR SPAGHETTI

1 lb. ground beef	1 large can tomatoes
1 lb. ground veal	2 c. beef stock <u>or</u> bouillon cubes
1/2 lb. ground pork	in water
1/3 c. oil	1/2 tsp. oregano
1 large onion (chopped)	1/2 tsp. basil
2 cloves garlic (minced)	1/4 tsp. nutmeg
2 cans mushrooms	1/2 bay leaf
1 c. red wine (optional)	1/4 tsp. rosemary
2 cans tomato paste	1/2 T. paprika
1 can tomato sauce	2 tsp. pepper
2 T. salt	

Brown meat in oil; add onion, garlic and drained mushrooms. Saute 5 minutes, stirring well. Add remaining ingredients and cook slowly 2 hours. Makes 2 quarts. Enough for 8 or 10.

COMPANY BEEF STEW

1 c. oil	1 T. paprika
2 1/2 lb. cubed beef (lean)	4 stalks celery (diced)
1/2 c. onion (diced)	8 to 10 carrots (cut in chunks)
1 clove garlic (minced)	12 small white onions (peeled)
1/2 bay leaf	3/4 c. flour
1 1/2 T. salt	1 c. burgundy (optional)
1 tsp. celery salt	3 c. beef stock
1/2 tsp. basil	1 T. peppercorns (in muslin bag)
1/4 tsp. oregano	1 (#2) can tomatoes
12 small potatoes (peeled)	

Brown meat in hot oil (heat to smoking). Add onion, garlic, bay leaf, salt, celery salt, basil, oregano, paprika, celery, carrots and onions; saute 2 minutes. Add flour and blend well. Add remaining ingredients except potatoes, and cook slowly 1 1/2 hours. Add potatoes and cook until meat and potatoes are done. Remove bay leaf and bag of peppercorns. Serve in a heated casserole and sprinkle with 1 cup hot, freshly cooked peas. Serves 8-10.

GOULASH

1 1/2 T. paprika	2 lb. cubed beef (lean)
1 T. fat	1 tsp. salt
3 large onions (coarsely chopped)	1 green pepper (coarsely chopped)

Continued Next Page.

GOULASH (Continued).

Brown the beef in a little fat; add 1 cup water; cover and cook slowly. In another pan melt fat and brown lightly the onions and green pepper and stir in the paprika and salt. Combine the vegetables with the meat; cover, and cook 1 1/2 to 2 hours. Serve with buttered noodles.

CASSEROLE STEW

1 1/2 lb. beef round (cubed)	6 small onions (peeled)
3 strips bacon	1 1/2 c. carrots (diced)
Flour	4 peppercorns
1 clove garlic (peeled)	4 whole cloves
1/2 c. boiling water	1 bay leaf (or less)
1/2 c. red wine (or 1/2 c. water and 2 T. vinegar)	1/2 tsp. salt

Cook bacon until light brown but not crisp. Drain and cut into 1-inch pieces. Dredge beef with flour and brown on all sides with the garlic. Add water, wine and salt and bring to a boil. Turn into a baking dish and add vegetables, spices and bacon. Cover and bake at 300° 2-2 1/2 hours or until meat is tender.

HOT DISH

Kay Weisbrod

Beef, chicken or pork (cooked (use 1)	2 c. uncooked macaroni
2 c. milk	2 cans mushroom soup
1 can pimiento	1 small onion (chopped)
	Cheese (grated) on top

Mix the night before. Bake 1 hour at 300°.

BEEF STROGANOFF

Sally Lanphere

1 lb. round steak (cut in 3/4-in. pieces)	2 T. fat
1 clove garlic (minced)	1/2 c. onion (chopped)
1 c. sour cream	1 (6 oz.) can mushrooms
1 T. Worcestershire sauce	1 can tomato soup
1/2 tsp. salt	6 to 8 drops Tabasco
	1/8 tsp. pepper

Dip meat in flour; brown in hot fat. Add onions, garlic and mushrooms. Combine remaining ingredients and pour over meat. Simmer until tender- about 1 hour. Serves 6. Serve over Chinese noodles, spaghetti or rice. Sprinkle with Parmesan cheese.

SAUERBRATEN

3 or 4 lb. round or rump

Wipe with a damp cloth and season well with salt and pepper.

Place in a large bowl and cover with marinade made as follows:

2 onions (sliced)	1 carrot (sliced)
1 stalk celery (chopped)	4 cloves
4 peppercorns	1 pt. red wine vinegar
1 <u>or</u> 2 bay leaves	2 1/2 pt. water

Pour over meat; cover and place in refrigerator 4 days, turning each day. On the fifth day, drain meat, reserving marinade. Brown meat in 3 tablespoons fat. Add marinade; bring to a boil, then lower heat and simmer 3 hours. Melt 5 tablespoons butter in a pan; add 5 tablespoons flour and 1 tablespoon sugar. Blend and let brown to a nice dark color. Add to simmering meat; cover and cook 1 hour or until tender. Remove meat to a warm platter and stir 8 or 10 crushed gingersnaps into pot juices and cook until thickened. (Or thicken with flour.)

HORSERADISH POT ROAST

Mary Kessler

3 to 4 lb. beef, blade <u>or</u> arm roast	2 T. bacon drippings
Dash of pepper	1 1/2 tsp. salt
1/4 c. horseradish	1/4 c. tomato juice
2 bay leaves	1/2 c. onion (chopped)

Brown meat in drippings and pour off fat. Sprinkle with salt and pepper. Add juice, horseradish, onion and bay. Cover tightly and cook slowly 3 to 3 1/2 hours or until meat is tender. Remove meat and bay leaves; add water to cooking liquid to make 2 cups and thicken with flour for gravy. 6-8 servings.

2 DAY BRAISED SHORT RIBS

Recipe from the Brown Derby Restaurant
Hollywood, California

2 T. oil	2 T. flour
4 lb. short ribs	12 small onions
3 c. stock <u>or</u> water	4 stalks celery (diced)
1 c. tomato puree	6-8 carrots (cut in chunks)
Salt <u>and</u> pepper	1 bay leaf
8 small potatoes (peeled)	

Brown ribs thoroughly in oil. Add flour and smother by covering 2 minutes. Add stock and puree, blending well. Salt and pepper to taste. Simmer 1 1/2 to 2 hours. Remove from fire and cool.

Continued Next Page.

2 DAY BRAISED SHORT RIBS (Continued).

Place in cold place overnight. The next day, remove all the congealed fat; return to heat. Bring to boil and add onions, celery, carrots and bay leaf; simmer 30 minutes; then add potatoes and cook until done (about 30 minutes). Remove bay leaf and serve. This same method is good used for ox-tails.

NEW ENGLAND BOILED DINNER

3 to 4 lb. corned beef	3 yellow turnips
6 peppercorns	8 small onions
1/2 clove garlic	6 medium potatoes
3 small parsnips	1 head cabbage
6 large carrots	Parsley

Wipe beef with a damp cloth and tie to keep in shape. Place in cold water to cover. Add peppercorns and garlic. Simmer 4 hours. Add the parsnips, carrots and turnips, all peeled and quartered. Add onions and cook 30 minutes. Add potatoes, peeled and quartered and cook 30 minutes longer. Cut cabbage into wedges; add and simmer until everything is tender. Serve everything on 1 hot platter, and garnish with parsley. Save stock to reheat leftovers. Sour rye bread goes along with this, as do dill pickles and a cottage cheese salad.

CORNED BEEF CASSEROLE

Kay Weisbrod

1 (12 oz.) can corned beef (diced)	1 (8 oz.) pkg. noodles (cooked)
1/2 c. onion (chopped)	4 slices cheese (grated)
1 c. milk	1 can cream of chicken soup

Sprinkle potato chips over the top. Bake at 300° 1 hour.

CORNED BEEF CASSEROLE

Dorothy Christie

1 (8 oz.) pkg. noodles (cooked)	1 can corned beef (diced)
1/4 lb. American cheese (diced)	1 can mushroom soup
1 c. milk	1/2 c. onion (chopped)
3/4 c. crumbs (buttered)	

Mix; cover with crumbs. Bake 45 minutes at 350°.

Peace is not the absence of conflict, but the ability to cope with it.

CHEESE PUDDING WITH DRIED BEEF SAUCE

Marian Stokke

For the pudding, butter generously 5 slices of bread and cut into cubes. Mix together:

3 egg yolks (beaten)	1 c. milk
Pinch of salt	1/2 tsp. prepared mustard
1/2 lb. cheese (grated)	

Fold in 3 egg whites, beaten stiff. Pour over bread cubes in a deep buttered casserole and bake 45 minutes, or until puffed and brown in a 375° oven. For the sauce, melt 1 bouillon cube in 3 tablespoons butter. Add 2 tablespoons flour and stir in 3/4 cup milk and 3/4 cup cream. When sauce has thickened add:

3 green onions (tops too) (chopped)	1/2 tsp. prepared mustard
2 eggs (hard boiled) (chopped fine)	Salt <u>and</u> pepper
	1/2 tsp. curry powder
	2 <u>or</u> 3 oz. jar dried beef (rinsed well) (squeezed dry) (shredded)

Serve sauce over portions of pudding. If too thick, thin with milk. Serves 4 or 5.

CHIP BEEF AND CORN

Charlotte Classick

1 T. fat	1 jar <u>or</u> 1/4 lb. chip beef
1/4 c. onion (chopped)	1/4 c. green pepper <u>and</u> pimiento (chopped)

Add and cook until beef is frizzled.

Then add:

1/4 c. mushrooms (sliced)	2 c. white sauce
2 egg yolks (beaten)	1 tsp. mustard
Salt <u>and</u> pepper	2 c. corn (whole kernel) (drained)

Mix well; put into casserole. Top with grated cheese and paprika. Bake at 350° 30 minutes.

FRANKFURTERS AND CORN MUFFIN TOPPING

Ruby Schroeder

2 (1 lb.) cans stewed tomatoes	10 frankfurters (cut in bite-size pieces)
1/2 tsp. salt	
1 c. corn muffin mix	1 egg
1/4 c. milk	

Drain 1/2 cup liquid from tomatoes. Combine tomatoes and remaining liquid with frankfurter pieces and salt in 1 3/4-quart casserole. Make a topping of the corn muffin mix blended with egg and milk; spread over frankfurter mixture. Bake uncovered in a 375° oven 35 minutes or until topping is nicely browned. Makes 6 to 8 servings.

BOLOGNA STEW

Jeannette M. G. Hall

Bologna (skinned)

White cabbage

Onions

Potatoes

Carrots

1 clove garlic

Salt and pepper to taste

Cut into chunks, slices, dice etc, and simmer together in water until done.

VEAL SCALLOPINI

Betty Gallagher

2 1/2 lb. boned veal shoulder
(or round steak)

1 c. mushrooms (fresh) (sliced) or
1 small can mushroom pieces

1/2 c. flour

1 (#2) can tomatoes or 2 cans if
you like lots of sauce

2 tsp. salt

1/2 c. onion (minced)

1/4 tsp. pepper

1 tsp. sugar

1/2 c. salad or olive oil

Cut veal or round into strips 1 1/2 x 1/2 inches. Roll in the flour, salt and pepper. Saute onion in oil until tender. Remove and brown meat on all sides. Add mushrooms, tomatoes, sugar and onions. Cover and simmer 1 1/2 to 2 hours. Or bake at 350° 1 1/2 hours or until meat is tender. Serve over rice. Serves 5-6.

GOURMET CASSEROLE

Marian Stokke

1 1/2 lb. veal (trimmed in 1/2-in.
cubes)

Saute meat in butter with 1 chopped onion until slightly brown.

Mix together with:

1 can mushroom soup

1 can B in B mushrooms

1 can mushrooms (stems and
pieces)

1/4 c. wild rice (washed)

1 c. celery (minced)

1/2 c. white rice

1/4 tsp. pepper

1 1/2 tsp. salt

Pour into 2-quart casserole and bake 2 hours at 350°, covering for the first hour. Add 1/4 cup sauterne or dry sherry the last 15 minutes. Garnish with almonds, chopped parsley and mushroom caps, if desired.

PORK TENDERLOIN WITH CURRANT SAUCE

Marian Stokke

Salt and pepper 2 pounds of whole pork tenderloins and brown in butter. Place in a casserole and sprinkle with rosemary. Spread over them 1/2 cup soft butter and a large glass of currant jelly.

Continued Next Page.

PORK TENDERLOIN WITH CURRANT SAUCE (Continued).

Bake covered 50 minutes in a 350° oven. Add 1 cup cream in which you have blended 1 tablespoon flour and bake 10 minutes longer. Boned pork loin may be prepared in the same manner. Allow an extra 30 minutes cooking time. To serve, slice the pork and pass the sauce to be spooned over meat. Goes well with rice. Serves 6.

HAM ROLLS

In Memory of Betty Hruska

2 1/2 lb. ham

2 lb. fresh pork (lean)

1 lb. ground beef

Grind the above meats together.

3 eggs (beaten)

3 c. graham cracker crumbs

2 c. milk

Combine. Use 1/3 cup for each roll to make 25 to 35 rolls. Make the following sauce.

SAUCE:

2 cans tomato soup

3/4 c. vinegar

1 box (2 1/4 c.) brown sugar

2 tsp. dry mustard

Combine and pour over rolls. Bake 1 hour at 350°.

HAM AND CHEESE SOUFFLE

Mary Jane Cox

1/2 lb. cheese

2 eggs

1/2 lb. ham

1 c. milk

12 crackers (crushed)

Grind cheese and ham. Add cracker crumbs, milk and well beaten eggs. Put in well greased pan. Bake 30 minutes at 350°. Serves 6-8.

JAMBALAYA

Sally Lanphere

1 c. onion (minced)

1 T. parsley (chopped)

1 c. green pepper (minced)

Salt and pepper

2-3 cloves garlic (minced)

1/2 tsp. thyme

1 c. chicken (diced) (cooked)

1/4 tsp. chili powder

2 T. butter

1 lb. shrimp (shelled) (cooked)

1 c. ham (diced) (cooked)

15 tiny pork sausages (cut up)

1 (#2) can tomatoes

1 1/2 c. chicken stock

1 c. uncooked rice

Saute onion, green pepper and garlic in butter until tender. Stir in chicken, ham, shrimp and sausages and cook 5 minutes. Blend in tomatoes, stock, rice, parsley, salt and pepper, thyme and chili powder. Turn into large casserole. Cover and bake 1 1/2 hours or until rice is done. Serves 8.

FAMILY REUNION HAM LOAF

Rose Baker

- | | |
|---|---------------------|
| 3 lb. smoked ham (ground) | 3 eggs (beaten) |
| 3 lb. pork (ground) (may use hamburger) | 1 can tomato soup |
| 1 (14 1/2 oz.) can evaporated milk) | 1 c. cracker crumbs |

Combine all ingredients well. Pack in 2-9 x 5-inch loaf pans or form into 2 loaves and put in large pan. Bake at 350° 1 1/2 hours. Serve hot or cold, with or without Epicurean Sauce. Serves 24.

EPICUREAN SAUCE:

- | | |
|-----------------------------|--------------------------|
| 1/2 c. prepared horseradish | 1/2 c. mayonnaise |
| 2 tsp. prepared mustard | 1/4 c. parsley (chopped) |
| 2 c. sour cream | |

Combine horseradish, mayonnaise, mustard and parsley. Fold in sour cream. Chill well. Yields 3 cups.

HAM ROLLS

Mary Jane Cox

- | | |
|-------------------------|----------------------|
| 8 slices ham | 2 c. cooked rice |
| 1/4 c. parsley (minced) | 1 T. butter (melted) |
| 1 T. onion (minced) | 1/2 tsp. salt |
| 1/2 tsp. curry powder | |

Mix rice with butter and seasonings. Place 1/2 cup of this mixture on each slice of ham. Roll up and place in shallow baking pan. Pour curry sauce over and bake 45 minutes at 375°.

CURRY SAUCE:

- | | |
|-----------------------|------------------|
| 1/4 c. butter | 2 T. corn starch |
| 1/4 tsp. curry powder | 2 c. milk |
| 1/2 tsp. salt | |

Cook as for white sauce. Reserve a little sauce to pour over rolls when serving. Serves 8.

BACON HOT DISH

Eda Shelby

- | | |
|---------------------------|---|
| 1/2 lb. bacon | 1 small onion |
| 1/2 tsp. salt | 1 tsp. celery salt |
| 4 large potatoes (boiled) | 1 small can (about 1 <u>plus</u> c.) corn (cream style) |
| 2 T. milk | |

Cut bacon in small pieces; brown and drain. Mix with onion, salt, celery salt and cubed or sliced potatoes in a casserole. Thin the corn with the milk and pour over mixture. Bake until done at 350°. Serves 6 to 8.

MOCK CHICKENRECIPES

Hulda Baker

- | | |
|--|--------------------------------|
| 1 1/2 lb. pork sausage | 1 1/2 c. raw rice |
| 2 cans cream of chicken soup | 1 (4 oz.) can mushrooms |
| 3 c. water (use mushroom juice for part of it) | 1 1/2 c. celery (chopped) |
| 1/2 c. bell pepper (chopped) | 1/2 c. parsley (chopped) |
| 1/2 pkg. (2 oz.) almonds (chopped) | 1 1/2 c. green onion (chopped) |

Brown sausage. Pour off part of sausage fat and combine all ingredients in a 4-quart baking dish or 2 casserole dishes. Cover and bake at 350°.

BAKED BEANS AND CANADIAN BACON

Jan Crawford

- | | |
|---------------------------------|--------------------------------|
| 2 (1 lb.) can pork and beans | 1/2 c. Karo syrup (blue label) |
| 1 T. onion (grated) | 1 tsp. ground ginger |
| 1/2 lb. Canadian bacon (sliced) | |

Mix beans, bacon, onion, syrup and ginger in a 2-quart casserole. Bake in hot oven (400°) 1 hour, basting bacon 3 or 4 times to glaze. Serve hot with brown bread. GOOD.

LUAU RIBS

Jan Crawford

- | | |
|---|--------------------|
| 2 (4 1/2 oz.) jars strained peaches (baby food) | 1/3 c. catsup |
| 2 T. soy sauce | 1/3 c. vinegar |
| 2 cloves garlic (minced) | 1/2 c. brown sugar |
| 1 tsp. salt | 2 tsp. ginger |
| 4 lb. spareribs (meaty) | Dash of pepper |

For sauce, mix all ingredients except ribs. Rub ribs on both sides with salt and pepper. Place ribs meat side up in foil lined shallow pan. Bake in very hot oven (450°) 15 minutes; spoon off fat. Pour sauce over ribs. Continue baking in moderate oven (350°) 1 1/2 hours or until done, basting with sauce several times. Serves 4.

FAMILY RECEPTION HAM LOAF

ADDITIONAL RECIPES

MOCK CHICKEN

1 1/2 lb. pork sausage
 5 cans cream of chicken soup
 3 c. water (use mushroom juice for part of it)
 1/2 c. bell pepper (chopped)
 1/2 lb. almonds (chopped)
 1/2 c. green onion (chopped)

1 1/2 lb. pork sausage
 5 cans cream of chicken soup
 3 c. water (use mushroom juice for part of it)
 1/2 c. bell pepper (chopped)
 1/2 lb. almonds (chopped)
 1/2 c. green onion (chopped)

BAKED BEANS AND CANADIAN BACON

2 (1 lb.) cans pork and beans
 1 T. onion (grated)
 1/2 lb. Canadian bacon (sliced)

HAM BUNS

Mix beans, bacon, onion, syrup and ginger in a 5-quart crock pot. Bake in hot oven (350°) 1 hour, basting bacon 3 or 4 times to glass. Baste with brown bread. 1/4 c. parsley (chopped). 1/4 c. yellow. 1 T. onion (minced) 1/2 tsp. salt

LUAU RIBS

2 (1 1/2 lb.) pork ribs
 2 T. soy sauce
 2 cloves garlic (minced)
 1 T. salt
 1/2 lb. oyster sauce (malty) 2 c. 2

CHERRY SAUCE

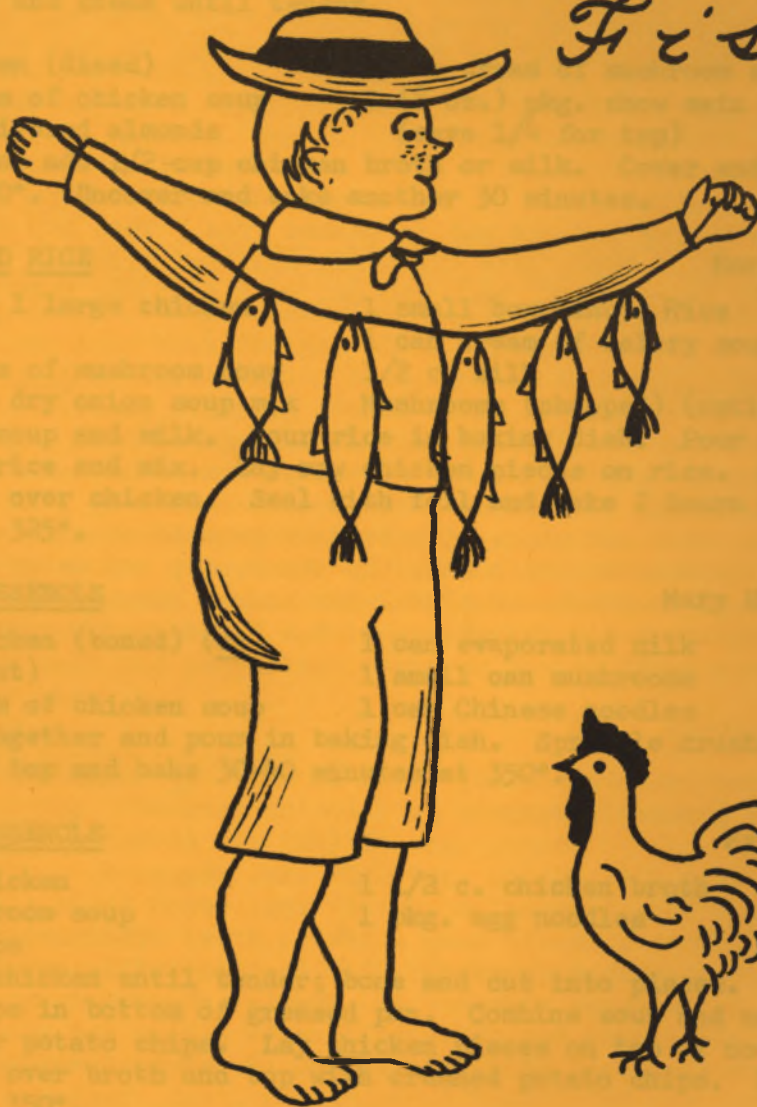
5 T. sugar
 1/4 c. butter
 1/4 c. brown sugar
 5 T. ginger
 1 T. salt

BACON BREAD

1 1/2 cups or until done, basting with sauce several times
 1/2 lb. milk
 1/2 c. salt
 1/2 c. yellow

Cut bacon in small pieces and brown and drain. Mix with onion, salt, celery salt and cubed potato in a casserole. This is done until done. Bake until done. 350°. Serves 6 to 8.

Poultry & Fish



POULTRY AND FISH

CHICKEN HOT DISH

Mary Jane Cox

1/4 lb. butter
 1 c. celery (chopped)
 1/2 c. onion (chopped)

Cover and steam until tender.

Add:

3 c. chicken (diced)
 1 can cream of chicken soup
 1/4 lb. slivered almonds
 1 can cream of mushroom soup
 1 (8 oz.) pkg. chow mein noodles
 (save 1/4 for top)

Mix and add 1/2 cup chicken broth or milk. Cover and bake 1 hour at 350°. Uncover and bake another 30 minutes.

CHICKEN AND RICE

Mary Kessler

2 small or 1 large chicken
 (cut up)
 1 small box Minute Rice
 1 can cream of celery soup
 1 can cream of mushroom soup
 1/2 c. milk
 1 envelope dry onion soup mix
 Mushrooms (chopped) (optional)

Heat soup and milk. Pour rice in baking dish. Pour soup mixture over rice and mix. Lay raw chicken pieces on rice. Sprinkle onion soup over chicken. Seal with foil and bake 2 hours and 15 minutes at 325°.

CHICKEN CASSEROLE

Mary Hildebrand

2 cans chicken (boned) (or
 equivalent)
 1 can evaporated milk
 1 small can mushrooms
 1 can cream of chicken soup
 1 can Chinese noodles

Mix together and pour in baking dish. Sprinkle crushed potato chips over top and bake 30-40 minutes at 350°.

CHICKEN CASSEROLE

Myrna Baker

4-5 lb. chicken
 1 can mushroom soup
 Potato chips
 1 1/2 c. chicken broth
 1 pkg. egg noodles

Boil chicken until tender; bone and cut into pieces. Lay potato chips in bottom of greased pan. Combine soup and noodles and spread over potato chips. Lay chicken pieces on top of noodles in pan. Pour over broth and top with crushed potato chips. Bake 30 minutes at 350°.

CHICKEN PARMESAN (Continued).

spoon. Simmer uncovered 10 minutes. Add tomato sauce and thyme and simmer uncovered 20 minutes. Beat egg well with fork. Combine crumbs and 1/4 cup Parmesan cheese. Dip each piece of chicken into egg then into crumbs. Saute 3 pieces in olive oil in skillet, turning once, until golden brown on both sides. Repeat until all are done. Set pieces side by side in 12 x 8 x 2-inch baking dish. Start heating oven to 350°. Thinly slice Mozzarella. Pour 2/3 of tomato mixture over chicken. Arrange Mozzarella on top. Spoon on rest of tomato mixture. Sprinkle with 1/4 to 1/3 c. Parmesan. Bake uncovered 30 minutes. Makes 4 generous servings.

CHICKEN CHOW MEIN

Disjoint a 4-pound chicken and cover with cold water. Add 1 onion, a stalk of celery, a little parsley, bay leaf and salt. Simmer until tender. Remove chicken and strain stock. Bone chicken and cut into thin strips. In a frying pan melt 2 generous tablespoons lard or oil over low heat, and in it brown 1 large onion, thinly sliced, stirring often. Stir in 2 cups celery, cut in thin strips, and 3/4 cup sliced mushrooms, fresh or canned. Add 1 cup chicken stock and simmer 10 minutes, stirring occasionally. Stir in 1 or 2 cans sliced water chestnuts, 1 can bean sprouts and 1 can diced bamboo shoots.

Mix until smooth 1 generous tablespoon corn starch with 1/2 cup chicken stock and 3 tablespoons soy sauce. Add to frying pan, stirring until well combined. Stir in chicken and simmer 10 minutes. Add salt and pepper and serve on heated Chinese noodles or over fried rice.

CHICKEN-OLIVE BUFFET CASSEROLE

One 5-lb. chicken	1/4 c. pimiento (minced)
2 (4 oz.) cans mushrooms	1/4 tsp. pepper
1 c. ripe olives (chopped)	1/2 tsp. celery salt
3/4 lb. noodles	1 tsp. salt
1/2 c. onion (minced)	1 c. peas (freshly cooked)
1/3 c. green pepper (minced)	1/2 c. slivered almonds (toasted in butter)
1 1/2 c. sharp cheese (grated)	1 can mushroom soup

Cook chicken in water to cover, adding to it 1 medium onion, sliced, 1/2 bay leaf, salt, pepper and a handful of parsley. Simmer

Continued Next Page.

CHICKEN-OLIVE BUFFET CASSEROLE (Continued).

until tender; strain and reserve broth. Bone chicken and set aside. Drain olives and mushrooms and add their liquid to broth to make a total of 6 cups. Bring broth to a boil; add noodles and cook to a little underdone. Remove kettle from heat, and add to the undrained noodles: mushroom soup, grated cheese, pimiento, salt, celery salt and pepper. In 2 tablespoons chicken fat or butter saute onion, green pepper and mushrooms 5 minutes and add to the chicken, along with the chopped olives. In a 3-quart casserole arrange layers of noodles and chicken, ending with noodles. Bake 1 hour at 325°. Just before serving sprinkle with hot peas and slivered almonds. Serves 8 to 10.

CHICKEN BREASTS WITH WILD RICE

4 chicken breasts (halved) (boned)	1/4 c. pimiento (chopped)
(skinned)	1/2 can cream of mushroom soup
3 T. butter	1 c. sour cream
1/4 c. onion (minced)	1/2 c. chicken broth
1/2 c. slivered almonds	1 tsp. salt
1 c. wild rice (cooked)	1/2 tsp. white pepper
1 (4 oz.) can mushrooms	

Brown chicken in butter; remove. Brown onion; remove. Brown almonds. Mix rice, onion, almonds, mushrooms and pimiento and place in greased casserole. Put chicken breasts on top. Mix rest of ingredients and heat until smooth. Pour over casserole. Bake at 325° 1 hour. Serves 8.

CHICKEN-HAM CASSEROLE

1 c. flour	2 onions (chopped)
1 T. salt	1 clove garlic (minced)
1 tsp. pepper	1 T. parsley (minced)
1 1/4 tsp. summer savory	1/8 tsp. mace
4 whole chicken breasts	1 c. chicken broth
(split in two)	2 tsp. brown sugar
1/4 lb. butter	1/2 c. orange juice
4 slices ham (thin)	1 pkg. frozen peas
1 lb. mushrooms (sliced)	

Place flour, salt, pepper and summer savory in a paper sack and shake well with chicken. Brown in butter, adding more butter if necessary. Remove from pan and drain. Cut ham slices in half; roll and skewer and brown lightly; drain. Add to skillet the mushrooms,

Continued Next Page.

CHICKEN-HAM CASSEROLE (Continued).

onions, garlic, parsley and mace. Cook until tender. Add broth, sugar and juice and cook 5 minutes. Arrange ham rolls (remove picks) and chicken in casserole and pour over sauce. Cover tightly and bake at 325° 1 hour. Remove cover; break peas into clusters and place in casserole. Bake 15 minutes, basting frequently. This is one of those free-wheeling recipes you may vary to suit yourself. Omit the ham; substitute cut up chicken for the breasts; substitute broccoli for peas; add pimiento, almonds, water chestnuts or what-have-you. If you don't have mace, use nutmeg; if you don't have savory, use 1/2 teaspoon sage. However, it's really very good, just the way it's written.

BROILED MARINATED CHICKEN

1 c. red wine	1 pkg. Good Seasons Italian Herb
1 tsp. tarragon	salad dressing mix
1/4 c. soy sauce	1/2 c. olive <u>or</u> salad oil
4 broiler halves	

Mix dressing mix, wine, tarragon, soy sauce and olive or salad oil and marinate chicken 2 hours, turning several times. Broil chicken, brushing with the marinade several times during cooking.

CHICKEN PAPRIKA

Marian Stokke

3 lb. broiler	1 1/2 T. paprika
4 T. butter <u>or</u> fat	1/2 tsp. salt
4 <u>or</u> 5 medium onions (chopped	1 T. flour
fine)	1/2 pt. sour cream

Cut chicken into serving pieces and put in a bowl with enough water to cover. Melt butter or fat in heavy skillet with tight-fitting cover. Add onions and cook slowly until yellow and glossy, not brown. Add paprika and stir. Add chicken with whatever water clings to it. Stir thoroughly; add salt and cover closely. Cook over very low heat for 1/2 hour. Add a little more liquid if necessary and cook 1 hour more, or until tender.

In another bowl stir flour into sour cream thoroughly. Add hot liquid from chicken to cream. 1 tablespoon at a time, stirring after each addition, until cream is fairly runny. Add cream mixture to chicken and mix lightly. Heat through until thickened, but do not allow it to boil. Serve with wide noodles. Serves 4 to 6.

BREAST OF CAPON, MAI ROSE

Karen Roberts

4 small slices ham	1/3 c. mushrooms (chopped)
4 capon breasts	1/3 c. flour
1 tsp. salt	2/3 c. white wine
Dash of pepper	1 c. light cream
Flour	2 egg yolks (beaten)
1 T. onion (chopped)	2 tomatoes (chopped)

Cook ham in skillet. Remove and keep warm. Season chicken with salt and pepper. Dip lightly in flour. Saute in ham fat until golden and tender - about 40 minutes. Add onion, mushrooms and flour to the frying pan. Stir and brown lightly. Add wine and cream alternately. Stir after each addition. Add a little hot mixture to beaten egg yolk first, then stir egg into mixture carefully. Add tomato including juice. Stir and cook 1 minute. Place chicken breasts on ham slices and smother with sauce.

Note: Preparation may be done ahead except for the wine and egg.

Add these immediately before serving. Serves 4.

CHICKEN LIVERS STROGANOFF

Nita Williams

1 lb. chicken livers (cut in two)	1/2 c. butter
1 T. powdered mushrooms	2 T. onion (minced)
1/2 c. hot water	1 tsp. chicken seasoning <u>or</u> bouillon cube
1 tsp. seasoning salt	1 T. sherry <u>or</u> sherry flavoring
2 T. water	1 tsp. parsley, chervil <u>or</u> dill
1 tsp. arrowroot	1 c. sour cream
1/8 tsp. Fines herbs	

Wash livers and brown in butter in heavy frying pan about 5 minutes, turning often. Remove livers from pan; add onions and cook 3 or 4 minutes. Do not brown. Stir in arrowroot. Combine powdered mushrooms, chicken seasoning or bouillon cube and hot water. Add to onions. Stir in sour cream, seasoning salt and Fines herbs. Add chicken livers and sherry. Heat thoroughly, but do not boil. Sprinkle with parsley, chervil or dill. Delicious served with buttered noodles or rice. Makes 4 servings.

OVEN FRIED CHICKEN

Grace Luick

Disjoint chicken; dip in melted butter and roll in crushed potato chips. Place on cooky sheet with pieces not touching and bake at 350° 1 1/2 hours.

BARBECUED CHICKEN

Jan Crawford

3 lb. fryer (cut up)
 2 T. vinegar
 4 T. water
 3 T. brown sugar
 1 tsp. dry mustard
 1 tsp. paprika

3 T. catsup
 1 T. Worcestershire sauce
 2 T. shortening
 1 tsp. salt
 1 tsp. chili powder
 1 T. lemon juice

Salt and pepper chicken. Grease inside of brown paper bag. Dip chicken in sauce and bake in paper bag at 350° 2 hours.

WEST INDIAN CHICKEN

Heat 6 tablespoons butter. Brown 3 tablespoons grated onion and 2 small cloves of garlic, minced. Add:

1 tsp. chili powder
 1 1/2 tsp. salt
 1 T. turmeric (optional)

1/2 tsp. ginger
 1/2 tsp. coriander

Blend; then add 2 disjointed chickens and brown lightly. Add 2 cups chicken stock, 2 cans drained mushrooms. Cook covered until chicken is tender, then add 1 can well drained onions and heat through. Sprinkle with chopped parsley and serve with rice.

CHICKEN AND LOBSTER MANDARIN

1/4 c. butter
 1 clove garlic (mashed)
 1/4 lb. mushrooms (sliced)
 5 oz. can water chestnuts
 (sliced)
 3 green onions (chopped)
 1/2 c. green pepper (chopped)
 8 oz. can bamboo shoots
 12 oz. pkg. lobster tail
 (boiled)

3 c. chicken broth
 1 1/2 tsp. salt
 1/4 c. cold water
 1/4 c. soy sauce
 1 T. corn starch
 1 tsp. Chinese brown gravy sauce
 1 whole chicken breast (cooked)
 (boned)

Melt butter in skillet. Add garlic and mushrooms; cook 5 minutes. Add chestnuts, onions, pepper and bamboo shoots; cook 3 minutes. Add broth and salt. Combine water, corn starch, soy sauce and brown gravy sauce. Stir until smooth and add to vegetable mixture. Cook over moderate heat until thickened, stirring constantly. Slice chicken and lobster and add to the sauce. Heat through and serve over heated chow mein noodles. Garnish with additional chopped green onion. Serves 5.

QUICK CHICKEN DISH

Sylvia Tyrrell

3 c. chicken (cooked) (diced)	2 c. chicken broth
2 T. butter	2 T. flour
3 c. bread cubes	6 T. butter
2 T. cream	1 T. onion
3/4 tsp. sage	Salt <u>and</u> pepper

Put chicken in baking dish and make a gravy of broth, flour and 2 tablespoons butter. Combine bread cubes, 6 tablespoons butter, cream, onion, sage, salt and pepper for dressing. Top chicken with this dressing and dribble gravy over all. Bake 1 hour at 325°. Serves 8 to 10.

TURKEY ROASTED IN A PAPER BAG

Prepare and stuff your turkey as usual. Brush well with at least 1 stick of melted butter. Place bird, head first, inside a heavy brown paper bag and place in a shallow baking pan. Fill pyrex baking cup 1/2 full of water and place carefully in bag near turkey. Fold edges of bag tightly together. Roast at 300° or 325° allowing 20 minutes per pound for turkeys weighing less than 16 pounds. Test for doneness by gently moving thigh joint through the bag. To make gravy, tear bag down the center, lift turkey onto warm serving platter and remove pyrex cup. Pour drippings into roasting pan and make gravy the usual way. This method requires absolutely no basting and turkey will be browned perfectly.

TURKEY TETRAZZINI

Mary Jane Cox

1/2 (8 oz.) pkg. noodles	1/2 tsp. pepper
2 c. turkey <u>or</u> chicken (diced)	1/2 tsp. celery salt
6 T. fat	2 c. turkey stock
6 T. flour	1 c. heavy cream (scalded)
1 1/2 tsp. salt	1/8 tsp. sherry flavor <u>or</u> 1 T.
1 (6 oz.) can mushrooms (broiled)	sherry
1/3 c. slivered almonds	3 T. parsley (minced)
(toasted)	1/2 c. Parmesan cheese (grated)

Cook noodles as directed on package. Drain. Melt fat; add flour; blend. Add seasonings and stock. Cook over low heat until thick, stirring constantly. Remove from heat. Stir in cream, sherry, mushrooms, almonds and parsley. Alternate layers of noodles, turkey and sauce in greased 2-quart casserole. Top with cheese. Bake uncovered in 350° oven 45 minutes. Serves 8.

TURKEY LEFT-OVERS IN WHITE WINE SAUCE

Cut the left-over turkey, preferably the breast, into neat thin slices. Lay these generously over pieces of good crisp toast in a flat baking dish or individual casseroles. Sprinkle over some halved mushrooms browned in butter. Now pour over a good amount of cream sauce, seasoned with a little rosemary and white wine or sherry to taste. Sprinkle Parmesan cheese over top to make a nice coating and add a few slivered almonds and chopped parsley. Dot well with butter and heat in hot oven (375-400°) a few minutes.

TUNA-VEGETABLE SUPPER

Sally Lanphere

1 medium cauliflower (separated into flowerets)	1 c. carrots (sliced)
1 T. butter	2 T. onion (chopped)
2 T. milk	1 can cream of celery <u>or</u> mushroom soup
1 (7 oz.) can tuna (drained) (flaked)	Dash of nutmeg
	1/2 c. crackers (crumbled)

Cook cauliflower and carrots in salted water until tender-crisp. Drain. Saute onion in butter until tender. Combine onion, soup, milk, tuna and nutmeg and mix well. Turn vegetables into 1 1/2-quart greased casserole. Pour soup mixture over and sprinkle with crumbs. Bake at 350° 40 minutes or until slightly browned.

TUNA AND VEGETABLE CASSEROLE

Harriet Chapman

2 c. macaroni (uncooked)	1 pkg. mixed vegetables (cooked)
1 c. cream of mushroom soup	1 can (family size) tuna
1 soup can milk	

Mix all ingredients together in casserole and bake 45 minutes in 350° oven.

TUNA CASSEROLE

Carolyn Watnem

1 can mushroom soup	1 can homogenized milk
1 <u>or</u> 2 T. flour (to thicken)	

Cook until thickened. Add 3 or 4 hard boiled eggs, cut up, 1 can tuna, and peas, if desired. Pour into a baking dish onto a layer of crushed potato chips. Put crushed chips on top and bake about 30 minutes at 350°.

"Fate cannot harm me; I have dined today" - The Rev. Sydney Smith

TUNA CASSEROLE

Jeannette M. G. Hall

1 can tuna
 1 can cream of mushroom soup
 1/2 c. water
 1/4 c. cashew nuts

1 c. celery (diced)
 1 c. rice (cooked)
 1 medium onion (chopped)
 1 medium can chow mein noodles

Mix ingredients, saving 1/2 can noodles for the top. Bake 45 minutes at 375°.

TUNA LOAF

Rose Baker

Blend:

2 c. Bisquick
 1/3 c. water
 1/2 tsp. salt
 Beat well.

2/3 c. Carnation milk

3 eggs

1/4 tsp. pepper

Mix in:

1 1/2 (7 oz.) cans tuna (flaked with oil)
 1/4 c. pimiento (chopped)

1/4 c. sharp cheese (grated)

1 T. onion (chopped)

1/3 c. celery (chopped)

Spread batter in a greased 9 x 9-inch pan. Sprinkle 1/4 cup grated cheese on top. Bake at 400° 30 minutes or until done. Serve with tuna sauce.

TUNA SAUCE:

Gradually add 1 cup undiluted Carnation milk and 2/3 cup water to the following:

2 T. Bisquick
 1/4 tsp. pepper

1/2 tsp. salt

1/2 c. tuna (flaked)

Heat and serve over tuna loaf cut in squares. Serves 9.

SALMON LOAF DELUXE

1 lb. can salmon (flaked)
 1/2 c. bread crumbs (buttered)
 1/2 tsp. salt
 2 T. butter (melted)
 Dash of black pepper
 2 eggs (slightly beaten)

1/2 c. milk

1/2 tsp. sage

2 T. onion (chopped)

1 tsp. lemon juice

1 T. parsley (chopped)

Mix together and pack in greased baking dish. Bake 40 minutes at 350°. Turn out on serving dish and pour over 1 can heated mushroom soup. Garnish with sliced hard boiled eggs if desired.

BAKED SALMON IN CREAM

Rub 2 1/2 to 3 pound piece of salmon with mixed salt and pepper and a dash of thyme and dry mustard. Melt 3 tablespoons butter and dip fish in butter. Place fish in casserole and pour remaining butter over. Add:

1 1/2 c. light cream	1/2 bay leaf
4 slices onion	1 clove garlic
Few sprigs of parsley	2 cucumbers (peeled) (seeded) (chopped)

Cover casserole and bake at 350° 40 minutes or until tender. Serve in baking dish, discarding bay leaf, onion and garlic. Fresh salmon is best, but frozen fish may be used if thawed, rinsed and wiped dry. You may want to skin it too if it has any fishy odor.

SCALLOPS SAUTE

Wash and dry scallops and sprinkle lightly with flour. Heat half oil and half butter and add scallops, stirring lightly to brown a bit. They need only a few minutes to cook or they will become tough and dry. Season with salt and pepper while they cook and add a sprinkling of chopped parsley and a pinch of tarragon (optional). At the last moment add a dash of lemon juice and a bit of dry white wine. Unbreaded, frozen scallops may be used. Just thaw, rinse and dry.

ESCALLOPED CRAB WITH HERBS

Nita Williams

2 c. crab meat (flaked)	3 T. butter
1 T. arrowroot	1/4 tsp. rosemary
1/4 tsp. summer savory	1 tsp. parsley
1/2 tsp. onion powder	1 tsp. Accent <u>or</u> M.S.G.
1/4 tsp. pepper (medium grind)	2 T. lemon juice
1 1/2 tsp. Worcestershire sauce	1/2 tsp. salt
2 eggs (hard cooked) (chopped fine)	1/2 c. sherry
Yolk of 1 raw egg	1/4 c. dry bread crumbs

Melt butter; add arrowroot and stir until smooth. Add all other ingredients except egg yolk and crumbs, cooking and stirring to simmering. Stir in raw yolk slowly and cook until thick. Divide into 4 baking shells or ramekins. Top with bread crumbs and place under broiler until brown and bubbly.

CRAB MEAT AND ASPARAGUS DELECTA

Sally Lanphere

3 T. butter <u>or</u> margarine	3 T. flour
1 1/4 c. milk	1/4 c. sherry
1 (3 oz.) pkg. pimiento cream cheese	Salt <u>and</u> pepper
4 slices toast (hot) <u>or</u> rusks (heated)	24 asparagus tips
	Parsley
	1 c. crab meat (flaked)

Make a white sauce with the butter, flour and milk. Add sherry, pimiento cheese, salt and pepper. Stir over low heat until cheese melts. Add crab meat and 1 tablespoon chopped parsley. Arrange 6 hot, cooked or canned asparagus tips on each of 4 slices of toast or rusks. Pour crab meat mixture over asparagus. Dust with paprika. Serves 4. Delicious for luncheon or supper. Also very good with hot breast of chicken or slice of ham between toast and asparagus. I have also had it served over a tender veal cutlet instead of toast.

CRAB MEAT AU GRATIN

Mary Jane Cox

A delicately rich dish - excellent with broccoli or asparagus accented with browned butter sauce. It takes 40 minutes to prepare and 35 minutes to heat.

1/2 c. butter	2/3 c. flour
2 tsp. salt	2 2/3 c. milk
2 (6 1/2 oz.) cans crab meat (drained)	4 c. celery (chopped)
2 pimientos (drained) (chopped)	1/2 c. green pepper (chopped)
1/3 c. slivered almonds (blanched) (toasted)	2 T. onion (grated)
1 T. butter	4 eggs (hard cooked) (chopped)
2 1/2 c. (about 3 slices) bread cubes, <u>or</u> use Croutettes. Double amount to cover entire surface.	1 c. sharp Cheddar cheese (shredded)

1. Heat butter in a saucepan. Add a mixture of the flour and salt; blend well. Heat until mixture bubbles, stirring constantly. Remove from heat and add milk gradually, stirring until blended. Return to heat and cook rapidly, stirring constantly until mixture thickens. Cook 1 to 2 minutes longer.
2. Remove - discard bony tissue from crab meat and separate into pieces. Mix crab meat, celery, green pepper, pimientos, onion, almonds and hard cooked eggs into sauce. Turn mixture into a shallow 2-quart casserole. Sprinkle with the shredded cheese.

Continued Next Page.

CRAB MEAT AU GRATIN (Continued).

3. Heat 1 tablespoon butter in a skillet. Add bread cubes and toss until coated. Spoon onto top of casserole.
4. Heat in a 350° oven 35 minutes. If desired, garnish with slices of hard cooked eggs. Real good!

CRAB MEAT AU GRATIN

Sally Lanphere

2 T. butter	2 c. lump crab meat (carefully pick out the shell pieces)
1 T. corn starch	1 egg yolk
1 c. cream <u>or</u> evaporated milk	1/2 c. cheese (grated) (half Parmesan; half American)
Salt	
Paprika	

Melt butter; add crab meat and saute 3 minutes. Add corn starch mixed with cream and egg yolk. Cook until thick. Season with salt and pour into buttered casserole. Sprinkle with the cheese and paprika and bake at 350° only until cheese is melted. Serve as soon as you remove from oven, on oven-browned toast, or bake in individual casseroles or shells. Out of this world served on cold avocado halves. Serves 3-4.

From Helen Corbitt, Director of the kitchens at Neiman-Marcus
Dallas, Texas

OVEN-BAKED SHRIMP OMELET

Marian Stokke

4 T. butter	Pinch of fennel <u>or</u> caraway seeds
4 T. flour	3 eggs
2 c. milk	2 T. cream
12 large shrimp (cooked) (broken up)	Bread crumbs (buttered)
1 tsp. capers (rinsed)	Salt <u>and</u> pepper
	Parmesan cheese

Make white sauce of butter, flour and milk. Add shrimp, capers, salt and pepper and fennel seed and keep warm. Beat eggs until frothy with the 2 tablespoons cream and pour into shallow buttered baking dish (9 x 9 inches). Bake at 400° 10 minutes or until omelet is puffed and cooked. Pour the creamed shrimp over it; sprinkle with Parmesan cheese and bread crumbs and place under the broiler until it is bubbly and browned. Instead of shrimp, cooked lobster pieces, crab meat, small fish balls or slivers of cooked chicken breast may be used.

SHRIMP LAMAZE

Helen Keleher

Blend 1 can tomato soup with 1 cup mayonnaise.

Add:

1/4 c. sweet pickle relish 1/2 tsp. onion (grated)

1/2 tsp. prepared mustard 1 T. lemon juice

Makes about 2 1/2 cups dressing. Serve over cooked shrimp. Or try with lettuce wedges, hard cooked eggs or mixed greens. Delicious every way!

ITALIAN BROILED SHRIMP

2 lb. jumbo shrimp (raw) 1 or 2 cloves garlic (minced)

1/4 c. flour 4 T. parsley (minced)

1/4 c. olive oil 1 c. butter sauce (drawn)

1/4 c. butter (melted)

Shell shrimp; clean and devein, leaving tails on. Dry and dust with flour. Stir oil and butter into flat baking dish. Put shrimp in dish and broil at medium distance from broiler 8 minutes. Add garlic and parsley to drawn butter sauce and pour over shrimp. Stir until shrimp are well coated and broil an additional 2 minutes. Serve immediately as a main course or as an appetizer, to garlic lovers. (You may omit garlic and substitute a little chopped onion if you wish, or cut the amount of garlic.)

DRAWN BUTTER SAUCE

4 T. butter 1 tsp. lemon juice

2 T. flour Pepper (freshly ground)

Melt 2 tablespoons butter; add flour, lemon juice and pepper; stir until smooth. Add 1 cup hot water. Bring to a boil, stirring constantly. Reduce heat and simmer 5 minutes. Add remaining 2 tablespoons butter and stir until melted.

SHRIMP AND CHEESE SOUFFLE

Dorothy Christie

6 slices white bread 1/2 T. dry mustard

1 lb. shrimp Salt

1/2 lb. English cheese 3 eggs (beaten)

1/4 c. butter 1 pt. milk

Break bread in pieces size of a quarter. Arrange shrimp, bread and cheese in layers in a greased casserole. Pour butter over mix. Beat eggs; add milk and mix. Pour over top. Let stand overnight if desired. Bake at 350° 1 hour.

WILD RICE WITH OYSTERS

1/4 c. butter	1/8 tsp. pepper
1/2 c. onion (minced)	3 c. cooked wild rice (hot)
2 c. celery (chopped)	(drained)
3 T. flour	1/4 c. butter
1/2 c. milk	1 pt. oysters (well drained)
1/2 tsp. salt	1/4 c. dry bread <u>or</u> cracker crumbs
1/4 tsp. sage	1/8 tsp. thyme

Lightly brown onion and celery in 1/4 cup butter. Stir in flour then add milk and seasonings. Cook gently several minutes, then stir in rice and place in greased baking pan. Melt remaining butter. Dip oysters in butter, then lightly in crumbs and arrange over top of rice. Sprinkle with any crumbs and butter remaining. Place pan just low enough under broiler to keep crumbs from burning. Broil about 10 minutes or just until oysters begin to curl. Serve immediately with hot mushroom sauce.

SCALLOPED OYSTERS

Dorothy Christie

Oysters	Soda crackers (crushed)
Garlic salt	Pepper
Butter	Cream

In a buttered casserole place a layer of crackers, then a layer of oysters. Sprinkle with garlic salt and pepper and dot with butter. Continue to alternate layers, ending with cracker crumbs. Pour over cream to moisten. Bake 30 minutes at 350°.

ADDITIONAL RECIPES

SHRIMP LAZZARINI

1/2 cup butter
 1/2 c. onion (minced)
 1/2 c. celery (chopped)
 1/2 c. milk
 1/2 c. dry bread or cracker crumbs
 1/8 tsp. thyme

Lightly brown onion and celery in 1/4 cup butter. Stir in flour then add milk and seasonings. Cook gently covered until thick. Dip oysters in butter then lightly in crumbs and arrange over top of lasagne with any crumbs and butter remaining. Place pan just low enough under broiler to keep oysters from burning. Bake about 15 minutes or just until oysters begin to sizzle.

1/2 cup butter
 1/2 c. onion (minced)
 1/2 c. celery (chopped)
 1/2 c. milk
 1/2 c. dry bread or cracker crumbs
 1/8 tsp. thyme

In a buttered casserole place a layer of crackers, then a layer of oysters. Sprinkle with garlic salt and pepper and dot with butter. Continue to alternate layers, ending with cracker layer. Pour over cream sauce. Bake 30 minutes at 350°.
 4 1/2 cups cream sauce
 2 cups butter
 2 cups flour
 1/2 cup hot water
 2 cups milk
 1/2 cup onion
 1/2 cup celery
 1/2 cup milk
 1/2 cup dry bread or cracker crumbs
 1/8 tsp. thyme

SHRIMP WITH OYSTERS

1/4 c. butter
 1/2 c. onion (minced)
 1/2 c. celery (chopped)
 1/2 c. milk
 1/2 c. dry bread or cracker crumbs
 1/8 tsp. thyme

Lightly brown onion and celery in 1/4 cup butter. Stir in flour then add milk and seasonings. Cook gently covered until thick. Dip oysters in butter then lightly in crumbs and arrange over top of lasagne with any crumbs and butter remaining. Place pan just low enough under broiler to keep oysters from burning. Bake about 15 minutes or just until oysters begin to sizzle.

1/2 cup butter
 1/2 c. onion (minced)
 1/2 c. celery (chopped)
 1/2 c. milk
 1/2 c. dry bread or cracker crumbs
 1/8 tsp. thyme

In a buttered casserole place a layer of crackers, then a layer of oysters. Sprinkle with garlic salt and pepper and dot with butter. Continue to alternate layers, ending with cracker layer. Pour over cream sauce. Bake 30 minutes at 350°.
 4 1/2 cups cream sauce
 2 cups butter
 2 cups flour
 1/2 cup hot water
 2 cups milk
 1/2 cup onion
 1/2 cup celery
 1/2 cup milk
 1/2 cup dry bread or cracker crumbs
 1/8 tsp. thyme

SHRIMP AND CHEESE RUFFLE

Dorothy Christie

6 slices white bread
 1 lb. shrimp
 1/2 lb. English cheese
 1/4 c. butter

1/2 T. dry mustard
 salt
 3 eggs (beaten)
 1 pt. milk

Break bread in pieces size of a quarter. Arrange shrimp, bread and cheese in layers in a greased casserole. Pour butter over mix. Beat eggs; add milk and mix. Pour over top. Let stand overnight if desired. Bake at 350° for 1 1/2 hours.

PIES AND DESSERTS

Pies & Desserts

PIE CRUST

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

Cut in the shortening; add remaining ingredients. Knead
double crust pie.

PIE CRUST

1 c. lard
1/2 c. water

Beat with mixer until fluffy. Dry, using gas blender, add
gradually 2 more cups of flour. A one-crust pie
should be chilled on a flat surface for 1/2 hour in
freezing compartment or 450° 10 min-
utes. Reduce to 350°.

FUDGE PIE

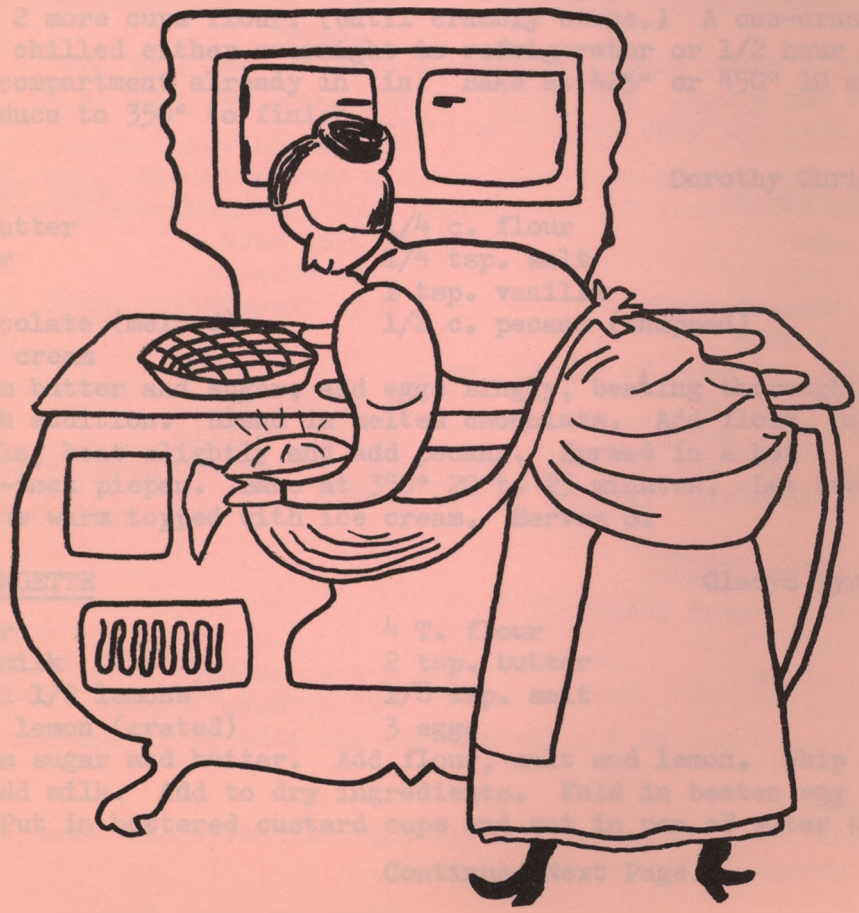
1/4 lb. butter
1 c. sugar
2 eggs
2 sq. chocolate

1 pt. ice cream
Cream butter
after wash
and vanilla
ground
van. Sprinkle
with
lemon
juice.

LEMON SPOONERS

1 c. sugar
1 1/2 c. milk
Juice of 1 1/2 lemons

Blend w/ 1 lemon
Cream sugar
yolks. Add milk
whites. Put in
water. Put in
water. Put in
water.



Dorothy Christie

PIES AND DESSERTS

PIE CRUST

Frances White

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

1/2 c. lard (if Crisco, use more)
 1 egg yolk
 3 to 4 T. cold water

Cut in the shortening; add remaining ingredients. Pastry for double crust pie.

PIE CRUST

Jeannette M. G. Hall

1 c. lard
 1/2 c. water

1 tsp. salt
 1 c. flour

Beat with mixer until fluffy. Now, using pie blender, add gradually 2 more cups flour. (Until crumbly stage.) A one-crust pie should be chilled either overnight in refrigerator or 1/2 hour in freezing compartment already in tin. Bake at 425° or 450° 10 minutes. Reduce to 350° to finish.

FUDGE PIE

Dorothy Christie

1/4 lb. butter
 1 c. sugar
 2 eggs
 2 sq. chocolate (melted)
 1 pt. ice cream

1/4 c. flour
 1/4 tsp. salt
 1 tsp. vanilla
 1/2 c. pecans (chopped)

Cream butter and sugar; add eggs singly, beating thoroughly after each addition. Blend in melted chocolate. Add flour, salt and vanilla; beat slightly and add pecans. Spread in a hot greased 8-inch piepan. Bake at 350° 20 to 25 minutes. Let cool in pan. Serve warm topped with ice cream. Serves 6.

LEMON SPONGETTE

Gladys Tyrrell

1 c. sugar
 1 1/2 c. milk
 Juice of 1 1/2 lemons
 Rind of 1 lemon (grated)

4 T. flour
 2 tsp. butter
 1/8 tsp. salt
 3 eggs

Cream sugar and butter. Add flour, salt and lemon. Whip egg yolks. Add milk. Add to dry ingredients. Fold in beaten egg whites. Put in buttered custard cups and set in pan of water to bake

Continued Next Page.

LEMON SPONGETTE (Continued).

45 minutes in 325° oven. When baked each dessert will have custard on bottom and sponge cake on top. Serve with whipped cream.

STEAMED DATE PUDDING

Madalyn Elliott

1 small pkg. dates 1 tsp. baking soda

1 c. hot water

Pour water over dates and soda and let stand 1 hour.

2 eggs

1/2 c. butter

1 1/4 c. flour

1/2 c. nutmeats

1/2 c. sugar

Mix all together and steam 1 1/2 hours.

ICE BOX SAUCE FOR PUDDING:

1 c. brown sugar

Juice and rind (grated) of 1 orange

Boil brown sugar and juice 2 minutes then pour over 2 well beaten egg yolks. Cook until thick. Cool and fold in 1/2 pint of cream that has been whipped and chill.

RAISIN PUDDING

Mrs. Ralph Baker

1 c. sugar

1/2 c. nuts

1/2 c. milk

1 c. raisins

3 tsp. baking powder

1 c. flour

1/2 tsp. salt

Mix and pour in baking pan.

1 c. brown sugar

1 T. butter

2 c. boiling water

1 tsp. vanilla

Mix and pour over batter. Bake in moderate oven until done.

Serve with plain, whipped or ice cream.

JELLO PEACH DESSERT

Grace Luick

(Use cooked peaches.)

1st step:

1/4 c. sugar

1/2 c. butter

1 c. flavor

1/2 c. nuts

Mix and pat in 9 x 13-inch pan and bake 10-15 minutes in 350° oven.

2nd step:

Melt 24 marshmallows in 3/4 cup milk and cool. Then add 1 cup cream whipped. Put on top of crust.

Continued Next Page.

JELLO PEACH DESSERT (Continued).

3rd step:

2 cups sliced, cooked (canned) peaches and drained. Put on top of marshmallow mixture.

4th step:

2 packages orange Jello dissolved in hot water. When slightly thickened put on top of peaches. Chill. When ready to serve top with "dab" of whipped cream.

CHERRY CRUMBLE

Mrs. Glenn C. Baker

1 (#2) can cherries

2 T. corn starch

2 T. water

1/2 tsp. vanilla

1/2 c. sugar

Drop of red food coloring

Combine ingredients and cook until thick in double boiler.

CRUST:

1 c. flour

1 1/2 c. oatmeal

1 c. brown sugar

3/4 c. margarine (melted)

Combine above ingredients. Pat 1/2 of mixture in bottom of 8 x 10-inch pan. Spread cherry mixture over bottom crust and then crumble remaining crumbs over top. Bake about 40 minutes in 350° oven.

PUMPKIN ICE CREAM DESSERT

Imogene Hinman

CRUST:

1/4 c. brown sugar

1/2 c. butter

1 c. flour

1/4 c. English walnuts

Blend until crumbly. Put on large cooky sheet; bake 15 minutes at 400°. Stir with spoon, and press into 9-inch piepan. Leave some for top.

FILLING:

1 c. pumpkin

1/2 c. brown sugar

1/4 tsp. salt

1 tsp. cinnamon

1/8 tsp. ground cloves

1/4 tsp. nutmeg

Mix together. Add 1 quart vanilla ice cream. Put in piepan. Freeze.

DESSERT

Eda Shelby

Mix 1 package lemon Jello and 1 cup hot water. Cool.
1 Betty Crocker yellow cake mix

Add:

3/4 c. oil
4 eggs (1 at a time)

1 T. lemon juice

Then add Jello mixture and bake. Mix juice of 2 lemons and 2 cups powdered sugar. Punch holes into top of cake with a fork, close together. Pour last mixture over cake and let stand.

BLUEBERRY DESSERT

Jan Crawford

1 pkg. marshmallows
1/2 c. milk

Melt in double boiler. Cool and add 1 can blueberry pie mix. Whip 1/2 pint whipping cream and add above ingredients. Pour into cake pan that has been lined with graham cracker crumbs and place in a refrigerator until firm.

FRESH PEACH PARFAIT PIE

Kay Weisbrod

1 c. quick rolled oats
(uncooked)
1/2 c. slivered almonds

1/2 c. brown sugar

1/3 c. butter (melted)

FILLING:

1 (3 oz.) pkg. orange flavored
gelatin
1 c. hot water

1 pt. vanilla ice cream (softened)

2 c. fresh peaches (sliced)

1. For crust, toast rolled oats in shallow pan at 350° 5 minutes, then add slivered almonds and toast 5 more minutes.
2. Combine toasted oats, almonds, brown sugar and butter. Blend thoroughly and press onto bottom and sides of 9-inch pie plate, reserving 1/2 cup mixture for garnish. Chill crust while preparing filling.
3. For filling pour hot water over gelatin; stir until dissolved.
4. Add softened ice cream and stir until ice cream is melted and mixture is smooth. Fold in peaches. If peaches are tart, sweeten them with a little sugar before adding. Pour filling into chilled pie crust and sprinkle crumb mixture over the top. Chill several hours.

RHUBARB SHORTCAKE

Jan Crawford

1 c. sugar
 1 tsp. baking soda
 Dash of nutmeg

1 c. sour cream
 2 c. flour
 2 c. rhubarb (cut fine)

Add some soda to rhubarb and pour boiling water over to take out the tartness. Put soda in sour cream. Add sugar and beat well. Stir in flour and add rhubarb. Sprinkle nutmeg on top, and bake at 350° 25 minutes.

NORWEGIAN TORTE

Ruth Brandmeyer

Mix together like pie crust:

1 c. flour
 1/2 c. butter or margarine

Add 1 tablespoon water. Divide dough into half. Roll dough out between wax paper 3-inch wide and long as cooky sheet. If dough is wider than 3 inches, cut off. When rolled very thin, carefully take off wax paper and place dough on cooky sheet. Place the 2 3-inch widths side by side.

Mix:

1 c. water
 1/2 c. butter

Boil together; when boiling, remove from stove and add 1 cup flour immediately like cream puffs. Stir until smooth; add 3 eggs, beating well after each addition and add 1 teaspoon almond extract. Divide into half and put on dough, up to the sides, but not over. Bake at 350° 55-60 minutes on the top rack. Powdered sugar icing of cream and sugar and almond flavoring. Chopped nuts on top.

FRESH PEACH PIE

Ruby Morris

Pie crust:

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

Mix with pie crust blender; add 1/2 of 1/3 cup water; mix with fork. Makes 2 crusts.

FILLING:

Peel 6 or 7 peaches and slice in pie crust. Mix 2/3 to 3/4 cup sugar with 2 tablespoons minute tapioca, dash of salt. Pour over peaches; sprinkle 1 teaspoon cinnamon over peaches; put on top crust; seal around edges. Sprinkle top with sugar and bake.

CRANBERRY SHERBET

Selma Griesy

Boil until soft:

1 qt. cranberries 1 3/4 c. water

Strain the juice and put the berries through a sieve. Add to them and boil 5 minutes:

1 3/4 c. sugar 1 c. water

Juice of 1 lemon

Dissolve:

2 tsp. gelatin 1/4 c. cold water

Dissolve the gelatin in the hot juice; chill this mixture.

Fold in:

2 egg whites (stiffly beaten) 1/8 tsp. salt

Freeze sherbet in tray in the refrigerator 4 hours or more, stirring at 1/2 hour intervals until stiff.

CHERRY DESSERT

Mary Hildebrand

1 can pie cherries (drained) 1 can Eagle Brand milk

1/2 c. whipped cream or Dream Juice of 2 lemons

Whip

Mix and add the cream last.

1 stick margarine 1 small box graham crackers

Mix. Put the cracker mixture in bottom of baking dish. Pour cherry mixture over top of cracker mixture and chill overnight.

LEMON CHEESECAKE

Stir 1 large package (8-ounce) cream cheese until soft. Gradually blend in 1/2 cup milk until smooth and creamy. Add 1 1/2 cups milk and instant lemon pudding mix. Beat slowly with egg beater 1 minute. Pour into a cooled baked 9-inch graham cracker crust. Chill 1 hour or until firm enough to cut.

LEMON PINEAPPLE FLUFF

Eda Shelby

2 c. sugar 2 c. crushed pineapple

6 large eggs (separated) 1 pkg. lemon Jello

1 1/2 c. graham cracker crumbs

Combine 1 cup of sugar with beaten egg yolks. Add undrained pineapple and cook in a saucepan, stirring until mixture thickens. Add Jello. Cool to room temperature. Beat egg whites until stiff and gradually add remaining cup of sugar, beating until very stiff. Fold this into cooled Jello mixture. Place 1 cup crumbs on bottom of 9 x 13-inch pan. Spread on pineapple mixture. Sprinkle remaining crumbs over top. Chill.

RHUBARB DREAM

Imogene Hinman

CRUST:

1 c. flour 5 T. powdered sugar

1/2 c. butter

Bake in 7 1/2 x 11 or 9 x 9 or piepan at 350° until brown.

FILLING:

2 eggs 1 1/2 c. sugar

1/4 c. flour 3/4 tsp. salt

2 c. rhubarb (chopped)

Bake 35 minutes at 350°. Serve with ice cream or whipped cream.

LEMON DESSERT

Eunice Slining

2 cans Eagle Brand condensed milk 4 egg yolks

Mix well. Slowly add 1 cup lemon juice. Beat until thick.

Pour in graham cracker crust in 9 x 13-inch pan. Top with Dream Whip and more crumbs and chill.

PARTY LEMON PIE

Dorothy Christie

SHELL:

3 egg whites (beaten stiff) 1 c. sugar (folded in whites)

12 soda crackers (crushed) 1/2 tsp. baking powder

1/2 c. pecans (chopped) 1 tsp. vanilla

Place in buttered pie tin and bake at 325° 30 minutes. When cool, smash in the middle, if bulged. May age 24 hours in the refrigerator.

FILLING:

4 eggs (slightly beaten) 1/2 c. sugar

1/2 tsp. salt 3 T. lemon juice

1 T. lemon rind (grated)

Cook over hot water until rather thick. Cool, then add 1 cup cream, whipped. Place in pie shell and refrigerate.

ANGEL FOOD ICE BOX DESSERT

Margrette Thompson

1 pkg. gelatin

1 c. sugar

2 c. milk

1/2 pt. whipping cream

3 eggs

1 loaf angel cake

1 tsp. vanilla

Continued Next Page.

LEMON MEDLEY (SAUCE) (Continued).

cook over low heat until butter is melted and sugar dissolved. Remove from heat. Stirring vigorously, slowly blend in eggs. Return to low heat and cook, stirring constantly, until mixture coats the back of a spoon. Cool. Put in jars and keep in refrigerator. Can be stored about 4 months. Makes 1 quart. Especially good over warm cakes, etc. Can be thinned with water too.

FRUIT COCKTAIL DESSERT

Margrette Thompson

1 c. flour
1 c. sugar
1 tsp. baking soda

1/4 tsp. salt
1 egg
1 can fruit cocktail (drained)

Combine all above ingredients and put in 8-inch square pan. Sprinkle 1/2 cup brown sugar and 1/2 cup nutmeats on top and bake 45 minutes to 1 hour, until tests done, at 300°. Serve with whipped or ice cream.

JELLO ANGEL FOOD DESSERT

Marlyce Davenport

1 pkg. orange gelatin
2 c. hot water
1 small bottle Maraschino cherries
1 medium size angel food cake

1 pkg. lemon gelatin
1 (#2) can crushed pineapple
1 pt. whip cream or 2 pkg. topping mix

Dissolve gelatin in hot water. Drain juice from pineapple and cherries and add enough water to make 1 cup. Add to gelatin and chill until partly set. Add whipped cream, cherries, pineapple and cake broken into small pieces. Mix well and pour into 9 x 13-inch pan. Chill several hours or overnight.

ENGLISH APPLE PIE (TORTE)Sharleen Sorum
Ruby Shroeder

1 egg (beaten)
Add sugar gradually to egg, beating until light yellow.
1/2 c. flour
1/4 tsp. salt

3/4 c. sugar
1 tsp. baking powder

Sift together and fold into egg mixture
1 apple (peeled) (chopped) 1/2 c. nuts

Fold into other ingredients. Bake in 9-inch piepan 30 minutes at 350°. Frost with whipped cream. Let stand in refrigerator.

CHOCOLATE LIME DESSERT

Marian Havens

1 pkg. plain chocolate wafers 1/2 c. butter (melted)
 1 (14 1/2 oz.) can evaporated 1 pkg. lime Jello
 milk 2 tsp. lemon juice
 1 c. hot water 3/4 c. cold water
 1/2 can frozen limeade 1 c. sugar

Dissolve Jello and let set. Whip. Stir into Jello: sugar, limeade and lemon juice. Add chilled milk (put into freezer and get almost ready to freeze) and whip again. Set this in refrigerator. Crush the wafers and add melted butter; line pyrex pan; pat until firm. Set in refrigerator to chill. Add the filling and sprinkle crumbs over the top. Refrigerate and then serve.

CHOCOLATE PUDDING

Nannette Hildebrand

1 c. flour 2 tsp. baking powder
 1/4 tsp. salt 3/4 c. sugar
 1/2 c. nuts (ground) 2 T. cocoa and 1 tsp. butter and
 1 tsp. vanilla water (to make paste)
 1/2 c. milk

Make a batter of these ingredients. Pour into 8 x 8-inch square pan.

TOPPING:Mix:

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

Sprinkle over the batter, then pour 1 cup cold water over all this. Bake in slow oven (300-325°) 40 minutes. Serve with whipped cream or ice cream.

FRESH APPLE CAKE

Ellen Ahlstrom

1/2 c. shortening 1 c. white sugar
 1 c. brown sugar 2 eggs (beaten)
 2 1/2 c. raw apples (chopped) 1 c. milk
 2 1/2 c. flour 1 tsp. baking soda
 1 tsp. cinnamon 1 tsp. salt

Cream shortening with white and brown sugar. Add beaten eggs. Then add milk and apples. Beat in rest of dry ingredients which have been sifted together. Pour into large greased loaf cake pan

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FRESH APPLE CAKE (Continued).

and sprinkle the following over it:

Mix together:

1/2 c. nutmeats

3/4 c. brown sugar

Bake at 350° 40 minutes. Good as dessert with whipped cream or frosted.

RHUBARB CREAM PIE

Ethel Kelting

1 1/2 c. sugar

2 eggs (well beaten)

4 T. flour

3 c. rhubarb

1/2 T. nutmeg (optional)

1 recipe plain pastry

1 T. butter

Blend sugar, flour, nutmeg and butter. Add eggs; beat smooth; pour over rhubarb in 9-inch pastry lined piepan. Bake in hot oven (450°) 15 minutes, then moderate oven (350°) 30 to 40 minutes.

QUICK AND EASY DESSERT

Sharleen Sorum

1 can pie mix (any kind)

1 Jiffy cake mix

6 T. margarine (melted)

Put pie mix in 8 x 8-inch square baking pan. Sprinkle the cake mix over top. Pour margarine over cake mix and spread evenly. Bake at 350° 30 minutes or until golden brown. Delicious served with ice or whipped cream.

RHUBARB CRUNCH

Shirley Watermiller

4 c. rhubarb (finely diced)

1 c. flour

3/4 c. sugar

3/4 c. quick oatmeal

2 T. corn starch

1 c. brown sugar

1 c. water

1 tsp. cinnamon

1/2 tsp. vanilla

1/2 c. butter (melted)

Place rhubarb in greased 11 x 7 x 1 1/2-inch baking dish. Combine 3/4 cup sugar, corn starch and water; cook and stir until thick and clear. Add vanilla and pour over rhubarb. Combine remaining ingredients and sprinkle over rhubarb. Bake in moderate oven (350°) 40 to 50 minutes. Serve warm, plain or with whipped cream. Serves 8.

ALMOND HERSHEY PIE

Dorothy Christie

3 small Almond Hershey bars 1/3 c. milk
16 marshmallows

Melt in double boiler; cool. Whip 1/2 pint cream and add 1 teaspoon vanilla. Add to cooled chocolate mixture. Pour into baked pie shell and chill. Sprinkle with slivered almonds.

CANDY MARSHMALLOW DESSERT

Donna Slining

30 large marshmallows 1 envelope whipped topping mix
1 c. milk 2 or 3 small almond Hershey bars

Melt the marshmallows and milk in the top of a double boiler. Cool until partially set. Whip topping mix according to directions and add to the first mixture. Chop the candy bars and fold in. Pat out a graham cracker crust in an 8 x 8-inch pan or a piepan, reserving a few crumbs to use on top. Spread the above mixture over the crust and refrigerate 6 or 8 hours.

RHUBARB PIE

Marlyce Davenport

3 c. rhubarb (cooked) 1 c. sugar

Remove from heat and add 1 package frozen strawberries or raspberries.

Mix in:

4 T. minute tapioca 1/2 c. sugar

Bake in a double crust.

VANILLA ICE CREAM

Myrna Baker

4 eggs 5 T. vanilla
2 c. sugar 1 can evaporated milk
1 tsp. salt Milk

Beat eggs well; add sugar gradually, beating until thickens. Add remaining ingredients. Mix thoroughly. Add as much milk as it takes to fill 1 gallon freezer can 3/4 from the top of can. Freeze. Makes 1 gallon.

GLORIFIED RICE

Emma Tomson

1 c. rice 1/2 pkg. lemon Jello
1 small can crushed pineapple 1/2 pkg. orange Jello
1/2 c. sugar

Boil rice in plenty of salt water. Drain when cooked. Drain pineapple. Heat juice and add enough water to make 1 1/2 cups.

Continued Next Page.

GLORIFIED RICE (Continued).

Dissolve Jello and add sugar. Combine all ingredients while hot. Let cool. Serve topped with unsweetened whipped cream or Dream Whip. Can be used as a dessert or on a lettuce leaf as a salad.

DATE DESSERT

Eda Shelby

1 lb. graham cracker crumbs 1 lb. dates (ground)
 1 lb. large marshmallows (cut) 1 c. pecans (chopped)
 1 c. coffee 3 T. lemon juice

Mix this all together (keeping back about 1 cup crumbs). Form mixture into a roll (or 2). Refrigerate to mellow for a day or two. Roll in remaining crumbs. Cut into slices and serve with whipped cream, ice cream, etc.

STRAWBERRY PIE

Sylvia Tyrrell

2 c. strawberries (crushed) 1 c. sugar
 3 T. corn starch

Boil above until it clears and is very thick. Cool and add 2 cups fresh whole berries. Pour into baked crust. Refrigerate and serve with whipped cream.

RHUBARB CRISP

Eunice Slining

Put 3 cups rhubarb, cut, and 1 cup sugar in 8 x 10-inch pan. Sprinkle nutmeg over top.

Mix:

1 c. sugar 1/4 tsp. salt
 1 c. flour 1 T. butter
 1 tsp. baking powder 1 egg (beaten)

Pour over rhubarb and bake at 350° 45 minutes. This freezes well too!

CHOCOLATE DESSERT

1/2 c. butter 3 eggs (beaten) (yolks and whites
 2 c. powdered sugar beaten separately)
 2 sq. chocolate 1 tsp. vanilla

Combine butter, sugar, chocolate, vanilla and beaten egg yolks. Fold into beaten egg whites. Line pan with graham crackers. Put mixture into pan and into freeze. Put 1/2 gallon of ice cream on top. Add more cracker crumbs on top. Serve with cherry on top.

CARROT PUDDING

Sally Lanphere

This pudding tastes like plum pudding.

1/2 c. shortening	1/2 c. brown sugar
1 egg	1 1/2 c. dates (snipped)
1 c. raw carrot (grated)	1 tsp. lemon rind (grated)
1 1/4 c. flour	1 tsp. baking powder
1/2 tsp. salt	1/2 tsp. cinnamon
1/2 tsp. nutmeg	1/2 tsp. baking soda
1 T. water	

Cream shortening and sugar and blend in egg. Mix in dates, carrots and rind. Sift flour, baking powder, salt and spices and stir into date mixture. Dissolve soda in water and add. Pour into greased 1-quart mold or casserole and bake at 325° 70 minutes. Cool in pan 10 minutes, then invert on rack and cool for mold. Spread top with Hard Sauce.

HARD SAUCE:

Cream together, then beat until fluffy:

1/2 c. butter	1 c. confectioners' sugar
Dash of salt	Small amt. of vanilla, brandy <u>or</u> rum extract

Garnish with whole dates and candied fruits.

FROZEN ICE CREAM AND CHOCOLATE DESSERT

Sally Lanphere

(Men like this dessert.)

Melt:

2 sq. chocolate	1/2 c. butter
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Add and blend in 2 cups powdered sugar. Beat 4 egg yolks until thick. Add 1 teaspoon vanilla. Mix with chocolate mixture. Add 1/2 cup nuts. Beat egg whites. Fold into above. Pour into pan lined with vanilla wafer crumbs. Cover with 1/2 gallon vanilla ice cream. Sprinkle with crumbs. Freeze. Use 9 x 13-inch pan.

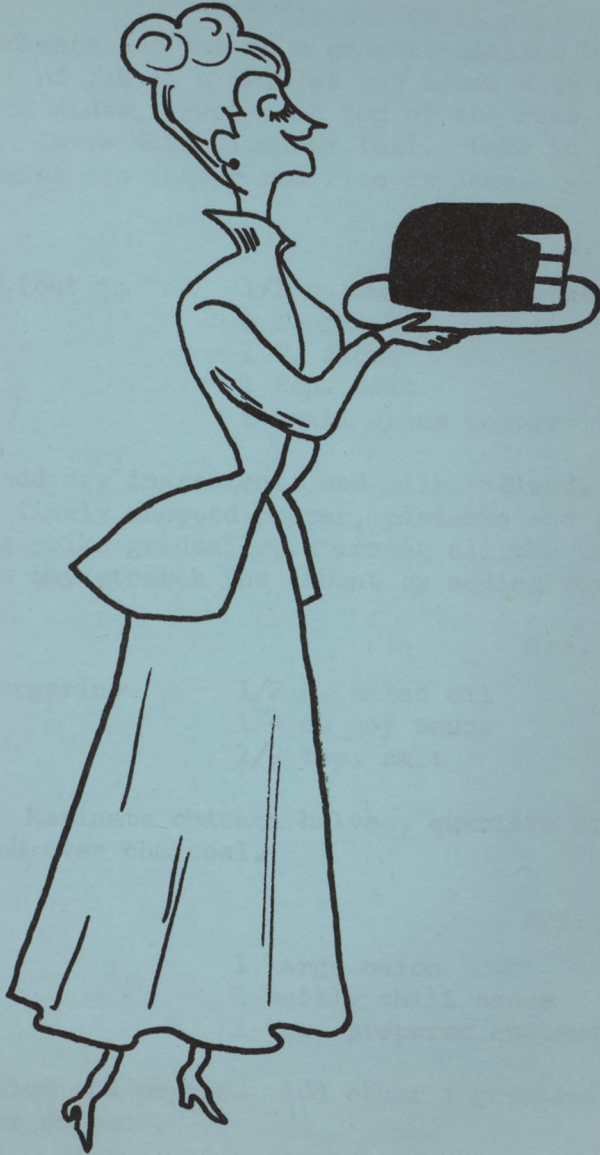
OZARK PUDDING

Sally Lanphere

1 egg	3/4 c. sugar
3 T. (heaping) flour	1 1/4 tsp. baking powder
1/8 tsp. salt	1 tsp. vanilla
1/2 c. apples (chopped)	1/2 c. nuts (chopped)
1 c. whipped cream	

Beat egg well; add sugar and beat until creamy. Sift dry ingredients and add. Blend well. Fold in apples, nuts and vanilla. Bake in greased dish 30 minutes at 350°. Top with whipped cream. Use pie plate for single recipe and rectangular dish for double recipe. Easy.

Cakes



FAVORITE BAKED PORK CHOPS

Mrs. W. A. Marshman

4-6 pork chops	1 1/2 c. uncooked regular rice
4 c. hot water	1 tsp. salt
1/4 tsp. pepper	1 can cream of mushroom soup
1 medium onion (thinly sliced) (optional)	1 small green pepper (thinly sliced) (optional)

Mix all ingredients and put in a greased shallow baking dish. Heat a small amount of fat in a skillet and brown 4 to 6 chops. When browned on both sides, arrange on top of the rice mixture. Add the drippings too. Cover with aluminum foil. Bake in 350° oven 1 hour, or until chops are tender and rice is done.

CREOLE CHICKEN

Mrs. W. A. Marshman

1 chicken (cooked) (cut in small pieces)	1/2 c. macaroni (cooked) (drained)
1 1/2 c. milk	1 T. parsley
2 T. butter	1 T. flour
2 egg yolks	1 tsp. salt
2 pimientos	1 small green pepper

Melt butter; add dry ingredients and milk. Blend. Add chicken, macaroni, finely chopped pepper, pimiento and parsley. Last add beaten egg yolks gradually, stirring all the time. Heat and serve hot. You may stretch the amount by adding more macaroni.

BARBECUED CHICKEN

Mrs. Donald Hill

1/2 c. butter or margarine	1/2 c. salad oil
1/3 c. lemon juice	1/4 c. soy sauce
1 tsp. oregano	1/2 tsp. salt
1/4 tsp. pepper	

Mix together. Marinate chicken halves, quarters or pieces at least 1 hour. Cook over charcoal.

BEEFBURGERS

Mrs. Truman Hale

2 lb. hamburger	1 large onion
1 green pepper	1 bottle chili sauce
1 tsp. brown sugar	1 tsp. prepared mustard
Salt and pepper	

Brown meat, onion and pepper. Add other ingredients. Heat thoroughly and serve on buns.

BARBECUED PORK CHOPS

Mrs. Scott Brinton

- | | |
|---------------------------|--|
| 8 thick pork chops | 1/3 c. vinegar |
| 1 T. Worcestershire sauce | 1/3 c. water |
| 1/2 c. catsup | 1 T. onion flakes |
| 1 tsp. salt | 1 T. prepared mustard |
| 1 tsp. garlic salt | 1/4 tsp. curry powder <u>or</u> cloves |

1 can Campbell's tomato soup
 (Omit spice not desired.) Brown chops on both sides. Arrange single layer in baking dish. Combine all other ingredients. Pour over chops. Bake at 350° 1 hour and 20 minutes - longer if chops are 1 inch or more in thickness. Baste and turn once during baking.

VEGETABLES

BARBECUED SCALLOPED POTATOES

Arlie Danielson

- | | |
|-------------------------------|-------------------------|
| 12 large (5 lb.) potatoes | 1/4 c. butter |
| 2 medium onions (sliced) | 4 1/2 c. milk (scalded) |
| 4 T. flour | 1/4 c. catsup |
| 1 lb. American cheese (diced) | 1 tsp. Tabasco |
| 2 tsp. salt | 4 T. parsley (chopped) |

1. Peel and slice potatoes. Place half the potatoes and onions in a greased 15 3/4 x 10 1/2-inch shallow pan.
2. Sprinkle with all the flour, half the cheese, half the salt. Dot with half the butter.
3. Top with remaining potatoes and onion.
4. Combine milk, catsup and Tabasco. Pour evenly over potatoes.
5. Top with remaining cheese, salt and butter. Sprinkle with parsley.
6. Cover with cooky sheet or aluminum foil. Bake at 350° 1 1/2 hours or until done. This recipe serves 20.

MASHED POTATO SUPREME

Betsi Danielson

- | | |
|--|-----------------------------------|
| 10 large potatoes (cooked)
(mashed) | 2 pkg. sour cream mix (with milk) |
| 1 stick butter | 1 large pkg. cream cheese |

Beat until fluffy and put in buttered casserole. Drizzle a little melted butter over it and sprinkle with paprika. Refrigerate until ready to heat in oven for serving (about 45 minutes).

CHOCOLATE CAKE

Helen Keleher

2 c. sugar
 5 T. cocoa

3 c. flour
 2 1/2 tsp. baking soda

Sift together and make a hole.

Add:

2 c. water
 2 tsp. vanilla

2 T. vinegar
 1 stick margarine

Beat well and bake in 350° oven 35-45 minutes. Makes a

9 x 13-inch cake.

HARVEST LOAF CAKE

Betty Gallagher

1 3/4 c. flour (sifted)
 1 tsp. cinnamon
 1/2 tsp. nutmeg
 1/4 tsp. ground cloves
 1 c. sugar
 3/4 c. pumpkin (canned)
 3/4 c. walnuts (chopped fine)

1 tsp. baking soda
 1/2 tsp. salt
 1/4 tsp. ginger
 1/2 c. butter
 2 eggs
 3/4 c. chocolate chips

Use conventional method of mixing; add chips and 1/2 cup walnuts. Turn into greased loaf pan and sprinkle with 1/4 cup walnuts. Bake at 350° 65-75 minutes. Cool and drizzle glaze over the top. Let stand at least 6 hours before slicing.

Note: 2 teaspoons pumpkin pie spice may be substituted for spices.

SOUR CREAM CHOCOLATE CAKE

Kay Weisbrod

2 c. sugar
 3 eggs (1 at a time)
 1/2 c. cocoa dissolved in cold
 water to make 1 c.

1 c. sour cream with 1 tsp. baking
 soda
 2 c. flour
 1 tsp. vanilla

Mix in conventional method. Bake at 350° in 9 x 13-inch pan
 45 minutes.

POPPY SEED CAKE

Kay Weisbrod

1 1/2 c. sugar
 1/2 c. poppy seeds (soaked in
 1 c. milk for 2 hours)
 1 tsp. vanilla

3/4 c. butter
 2 tsp. baking powder
 2 c. flour (sifted)
 4 egg whites (beaten stiff)

Cream butter and sugar; add poppy seed- milk mixture alternately with dry ingredients. Fold in beaten egg whites and vanilla last. Bake at 325° in layer cake pans 35-45 minutes.

(Filling for Poppy Seed Cake - Page 93).

DATE CAKE

Charlotte Classick

1 1/2 c. dates (diced)

1 1/2 c. boiling water

1/4 c. margarine

1 tsp. baking soda

Cook 3 minutes; remove; stir in soda and cool.

1 egg

1 c. sugar

1/2 tsp. salt

1/4 tsp. vanilla

1 1/2 c. flour

1 tsp. baking powder

Beat egg; add sugar, salt to date mixture. Sift flour and baking powder; add to date mixture and stir well. Pour into 9 x 13-inch pan. Bake in 350° oven 35-40 minutes. Cool.

TOPPING:

1 c. dates (diced)

3/4 c. water

1 c. sugar

1 T. butter

1/3 c. nuts (chopped)

Dash of salt

Cook all but nuts over low heat until thick; cool and add nuts; spread on cake.

EASY RED CHOCOLATE CAKE

Donna Slining

1/2 c. shortening

1 1/2 c. sugar

1 2/3 c. flour

1/2 c. cocoa

1 1/2 tsp. baking soda

1/2 tsp. salt

1 c. milk

Put above ingredients in mixer bowl and beat 2 minutes. Add 3 whole eggs and beat an additional 3 minutes. Use a 9 x 13-inch pan and bake at 325-350° about 45 minutes.

CHRISTMAS MELON CAKE

Marian Stokke

1 c. flour (sifted)

3/4 c. sugar

1 tsp. baking powder

1/2 tsp. salt

2 c. pecans

1 c. almonds

1 c. Maraschino cherries
(halved)

3 eggs (slightly beaten)

1 tsp. vanilla

3 T. rum or brandy

1 1/2 c. watermelon pickles

(drained) (cut in 1-in. pieces)

Sift together the dry ingredients. Add nuts and fruits and mix thoroughly. Blend in eggs, vanilla, and rum or brandy. Stir until well mixed. Line 9 x 5 x 3-inch pan with wax paper and butter well. Turn batter into pan and bake at 300° 1 1/2 to 2 hours or until cake tester inserted into center comes out clean.

LEMON PUDDING CAKEEmma Tomson
Mary Kessler

1 pkg. Lemon Velvet cake mix 1 pkg. instant lemon pudding mix
 3/4 c. oil 4 eggs
 3/4 c. water

Put together in bowl all at 1 time. Beat 3 minutes. Bake in large oblong pan 40 minutes at 350°. When done, prick with fork all over cake to bottom of pan. Then while cake is still hot pour icing over top to fill up holes.

ICING:

2 c. powdered sugar 2 T. water
 2 T. butter (melted) 1/3 c. lemon juice
 Mix well with mixer

ALTERNATE ICING:

1/3 c. orange juice 2 T. salad oil
 2 c. powdered sugar (sifted)

APPLESAUCE CAKE

Betty Gallagher

1 1/2 c. white sugar 3/4 c. butter
 1 large egg 1 1/2 c. raisins (stewed)
 2 1/4 c. applesauce (sweetened) 1 c. nuts (chopped)
 3 c. flour 2 tsp. baking soda
 1 tsp. baking powder 1 1/2 tsp. cinnamon
 1/4 tsp. cloves 1 tsp. vanilla

Mix conventional method and bake in 350° oven in 9 x 13-inch pan until it tests done. This is a large, heavy, rich, moist cake, absolutely delicious.

APPLESAUCE CAKE

Hannah Sharp

1/2 c. shortening 2 c. sugar
 1 large egg 1 1/2 c. applesauce (thick)
 2 1/2 c. Gold Medal flour 1/2 tsp. salt
 (sifted) 1/2 tsp. cinnamon
 1/2 tsp. cloves 1/2 tsp. allspice
 1/2 c. walnuts (chopped) 2 tsp. baking soda
 1/2 c. boiling water

Cream shortening and sugar; beat in egg and add applesauce. Sift together dry ingredients except for the soda. Mix well with applesauce mixture. Mix soda and boiling water and add to batter a little at a time. Add walnuts. Bake at 350° 45 minutes.

DATE CAKE

Margrette Thompson

1 1/2 c. boiling water	1/2 tsp. salt
1 1/2 c. dates	1 tsp. vanilla
1 tsp. baking soda	1 c. sugar
1/4 c. butter	1 1/2 c. flour
1 egg	1 tsp. baking powder

Pour boiling water over dates, soda and butter. Let stand short time then stir until dates are broken in small pieces. Beat egg, salt and vanilla. Add sugar gradually and beat until very thick. Add flour and baking powder and date mixture. Bake in 9 x 13-inch pan at 350° 1 hour (approximately).

DATE SPREAD OR FROSTING:

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

Cook all ingredients except nuts over low flame until thick and evenly blended. Add nuts. Cool and spread over top of date cake. For added flavor (and calories!) top with whipped cream or Dream Whip topping.

MY FAVORITE DATE CAKE

Erma Elder

1 c. sugar	2 c. cake flour
1/2 c. butter <u>or</u> margarine	1 tsp. baking powder
2 eggs (unbeaten)	1/2 c. nuts (chopped coarsely)
1 bar German chocolate (broken into large chunks)	1/2 c. whole nuts (for the top) <u>or</u> broken pieces mixed into the frosting

Cream the fat; add sugar, eggs and sifted flour and baking powder.

Mix together:

1 1/2 c. dates (cut very fine)	1 c. hot water
1 tsp. baking soda	

Cool this a bit and add to the above mixture. I add the chunk chocolate and nuts last so the chocolate won't melt into the hot water mixture and the nuts won't get too broken up in mixing. Bake at 350° about 30 minutes in 9 x 13-inch pan. I set the cake rather low in the oven but with the chocolate settling to the bottom of the pan you have to be careful not to let it burn.

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MY FAVORITE DATE CAKE (Continued).

CHOCOLATE FROSTING:

1 1/2 sq. chocolate	1 egg yolk
2 1/2 T. water	1 tsp. vanilla
1 T. butter	1 1/4 c. powdered sugar

Cut chocolate and add water and butter. Heat until blended and add yolk and stir. Keep heat very low. Cool and add sugar and vanilla. Add the nuts mentioned in the above recipe.

WHITE CAKE

Hazel Hinman

1 1/2 c. sugar	1/2 c. butter
1 c. cold water	3 c. cake flour
3 tsp. baking powder (add with last c. of flour)	1 tsp. vanilla

Mix above ingredients together then fold in 4 beaten egg whites. Bake in 9 x 13-inch pan 45 minutes at 350°.

FILLING:

Cook together:

1 small can crushed pineapple	1/2 c. sugar
4 egg yolks	

Spread on cooled cake and frost with favorite egg or 7-minute frosting.

CHOCOLATE FROSTING

Marlyce Davenport

1 c. sugar	1 egg (beaten)
1 sq. unsweetened chocolate (cut fine)	3 T. cream
	2 T. butter

Cook over low heat and let boil 1 minute. Beat until thick enough to spread. Will not crack or crumble.

CAKE TOPPING

Eda Shelby

3/4 c. sugar	Juice <u>and</u> rind of 1 orange
2 T. flour	1 egg (beaten)

Cook together in double boiler until thick. When cool, add 1 cup cream, whipped. Good on cake.

PINEAPPLE CREAM FILLING

Eda Shelby

Blend together one 13-ounce can crushed pineapple with 1 package vanilla pudding mix in a saucepan. Cook over medium heat until

Continued Next Page.

PINEAPPLE CREAM FILLING (Continued).

mixture comes to a full boil. Cool. Beat 1 cup whipping cream until thick; fold in pineapple mixture. Chill. Serve on cake squares or a cake filling.

COLD WATER COCOA CAKE

Grace Hinman

Cream together:

1/2 c. butter or Crisco 1 c. sugar

1/2 tsp. salt

Blend:

1/2 c. cocoa 1/3 c. cold water

Add to other mixture. Then add alternately 2 1/2 cups sifted cake flour, 1 cup cold water and 1 teaspoon vanilla. Fold in 3 egg whites which have been beaten stiff with 3/4 cup sugar beaten into them. Last add 1 1/3 teaspoons soda which have been dissolved in a teaspoon of boiling water. Bake in loaf pan about 35 minutes at 350°.

OATMEAL CAKE

Beryl Mennenga

Pour 1 1/4 cups boiling water over 1 cup quick oats. Let stand until you get the following mixed.

1/2 c. butter 1 1/3 c. flour

1 c. brown sugar 1 tsp. baking soda

1 c. white sugar 1 tsp. cinnamon

2 eggs 1 tsp. salt

2 tsp. vanilla

Bake at 350° 30 minutes.

TOPPING:

1/4 c. butter (melted) 1/2 c. brown sugar

1/2 c. canned milk 1 c. coconut

Mix and pour over cake; put under broiler; let bubble all over good.

FLUFFY WHITE FROSTING

Hulda Baker

Combine:

2 egg whites 3/4 c. sugar

1/3 c. light corn syrup 2 T. water

1/4 tsp. salt 1/2 tsp. cream of tartar

Combine in top of double boiler. Cook over rapidly boiling water, beating with electric beater until mixture stands in peaks.

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FLUFFY WHITE FROSTING (Continued).

Remove from heat. Add 1 teaspoon vanilla. Continue beating until thick enough to spread. Will frost 8 x 9-inch cake, 15 x 10 x 2-inch, 13 x 9 x 2-inch or angel food cake.

ORANGE BUTTER FROSTING

Eda Shelby

Measure 1 pound (about 4 cups) sifted confectioners' sugar. Cream 1/2 cup butter or margarine and 1 teaspoon grated orange rind. Add 1/8 teaspoon salt and part of the sugar. Blend. Beat in 1 egg and rest of sugar alternately with about 2 tablespoons orange juice until creamy. Use 1/2 recipe for 9 x 9-inch cake.

TOASTED BUTTER PECAN CAKE

Eda Shelby

3 T. butter	2 c. cake flour
1 1/3 c. pecans (chopped)	1 1/2 tsp. baking powder
2/3 c. butter	1/4 tsp. salt
1 1/3 c. sugar	2/3 c. milk
1 1/2 tsp. vanilla	2 eggs

Place pecans in shallow pan; dot with 3 tablespoons butter. Toast in moderate oven (350°) 15 minutes, stirring occasionally. Stir in 2/3 cup butter to soften; gradually add sugar and cream until light and fluffy; add vanilla; add eggs, 1 at a time, beating well after each addition. Fold in 1 cup of toasted pecans. Bake in 2 greased and floured 8-inch round cake pans. Bake at 350° 30 to 35 minutes. Can be baked in 9 x 12-inch pan. Cool in pan 10 minutes; remove and cool completely.

BUTTER PECAN FROSTING:

3 T. butter (soft)	3 c. confectioners' sugar
2 1/2 to 3 T. light cream	(sifted)
3/4 tsp. vanilla	1/3 c. pecans (toasted)

RAW APPLE CAKE

Hazel Hinman

1/2 c. shortening	1 c. brown sugar
1 c. white sugar	1 c. milk
1 tsp. salt	1 tsp. cinnamon
1 tsp. baking soda	2 eggs
2 1/2 c. flour	2 1/2 c. apples (diced)

Mix by conventional method and put in 9 x 13-inch pan. Sprinkle 3/4 cup brown sugar and 1/2 cup nuts over the top and bake at 350° 40 to 45 minutes. Serve with whipped cream.

PINEAPPLE UPSIDE DOWN CAKE

Margrette Thompson

Melt 1/2 cup butter or margarine in 9 x 13-inch cake pan. Add 1 cup brown sugar and spread on bottom of pan. Lay pineapple in this mixture on bottom of pan. You may use sliced or pineapple tidbits.

3 eggs	1 c. flour
1 c. sugar	1 tsp. baking powder
5 T. pineapple juice	

Beat eggs thoroughly or until thick; add sugar and continue to beat. Add pineapple juice and fold in flour and baking powder. Pour over pineapple and bake in moderate oven. Test with a toothpick. The cake is of sponge cake texture. Cool awhile and then turn out on wax paper or cake rack. Top with whipped cream or Dream Whip topping and cherry.

DEVIL'S FOOD CAKE

Frances White

2 c. sugar	1/2 c. Crisco
1/2 c. cocoa	2 eggs
2 tsp. baking soda	1/2 c. hot black coffee
2 c. all purpose flour	1 c. boiling water
1 tsp. vanilla	

Cream sugar, Crisco and cocoa. Add eggs and beat. Add flour alternately with soda dissolved in hot coffee. Add boiling water and vanilla. Bake in 350° oven 20 minutes. Do not overbake. Use a 9 x 12-inch pan.

APPLESAUCE CAKE

Nettie Jenkins

1/2 c. shortening	1 c. sugar
1 tsp. baking soda in 1 c. applesauce (canned)	1/2 c. raisins
2 c. flour	1/3 c. cocoa
1/2 tsp. cloves	2 tsp. cinnamon
1/2 c. nuts	1/2 tsp. nutmeg

Bake slowly in 300° oven until done.

FRUIT CAKE

Jeannette M. G. Hall

1. Sift in bowl:	
1 1/2 c. flour	1 1/2 c. sugar
1 tsp. baking powder	1 tsp. salt

Continued Next Page.

FRUIT CAKE (Continued).

ADDITIONAL RECIPES

2. Add:

2 lb. dates

2 lb. walnuts

2 lb. Brazil nuts

Drain one (8-ounce) bottle red Maraschino cherries. (Additional variety -- add 1 jar of green cherries). Do not cut up nuts and fruit. Stir to coat nuts and fruit. Stir to coat nuts and fruit with flour.

3. Beat 5 large eggs and 1 teaspoon vanilla. Stir into fruit and nut mixture.

4. Bake 1 hour at 325° for 1 loaf. If using 4 small pans for 4 loaves, bake about 35 minutes at 325°. Push cherries and nuts into dough into pan.

POPPY SEED CAKE FILLING

(Omitted on page 85.)

1 1/2 c. milk

1/2 c. sugar

1/2 c. nutmeats

4 egg yolks

2 tsp. corn starch

Mix milk, sugar, egg yolks and corn starch and cook until thick. Add nutmeats.

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ADDITIONAL RECIPES

(Continued) FRUIT CAKE

PINEAPPLE UPSIDE DOWN CAKE

Melt 1/2 cup butter or margarine in 9 x 13-inch cake pan. Add 1 cup brown sugar and 1/2 cup white sugar. Add 1/2 cup pineapple juice and 1/2 cup raisins. Add 1/2 cup flour and 1/2 cup nuts. Bake at 350° for 30 minutes. Turn out and serve.

1. Melt 1/2 cup butter or margarine in 9 x 13-inch cake pan. Add 1 cup brown sugar and 1/2 cup white sugar. Add 1/2 cup pineapple juice and 1/2 cup raisins. Add 1/2 cup flour and 1/2 cup nuts. Bake at 350° for 30 minutes. Turn out and serve.

2. Beat 2 large eggs and 1 teaspoon vanilla. Stir into fruit and nuts. Pour over sugar and pineapple. Bake at 350° for 30 minutes. Turn out and serve.

3. Beat 2 large eggs and 1 teaspoon vanilla. Stir into fruit and nuts. Pour over sugar and pineapple. Bake at 350° for 30 minutes. Turn out and serve.

4. Beat 2 large eggs and 1 teaspoon vanilla. Stir into fruit and nuts. Pour over sugar and pineapple. Bake at 350° for 30 minutes. Turn out and serve.

5. Beat 2 large eggs and 1 teaspoon vanilla. Stir into fruit and nuts. Pour over sugar and pineapple. Bake at 350° for 30 minutes. Turn out and serve.

POPPY SEED CAKE FILLING

1/2 c. sugar
1/2 c. egg yolks
2 eggs
1/2 c. boiling water
5 tsp. corn starch
1/2 c. nuts
3/4 c. cherries

Mix milk sugar, egg yolks and corn starch and cook until thick. Add nuts and cherries. Boil 5 minutes. Add boiling water. Add nuts and cherries.

Cream sugar, Crisco and cocoa. Add eggs and beat. Add flour alternately with soda dissolved in hot coffee. Add boiling water and vanilla. Bake in 350° oven 20 minutes. Do not overbake. Use a 9 x 13-inch pan.

APPLESAUCE CAKE

1/2 c. shortening
1 tsp. baking soda in 1 c. applesauce (canned)
2 c. flour
1/2 tsp. cloves
1/2 c. nuts
1 c. sugar
1/2 c. raisins
1/2 c. cocoa
2 tsp. cinnamon
1/2 tsp. nutmeg

Bake slowly in 300° oven until done.

FRUIT CAKE

1. Sift in bowl:
1 1/2 c. flour
1 tsp. baking powder
1 1/2 c. sugar
1 tsp. salt

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Cookies

SUGAR CRISPS

- 1 pkg. dry yeast
- 1/4 c. warm water
- 1/2 c. flour (sifted)
- 1 1/2 tsp. salt
- 1/2 c. butter
- 1/2 c. Crisco

Mary Jane Cox

- 2 eggs (beaten)
- 1/2 c. sour cream (thick or commercial)
- 3/4 tsp. cinnamon
- 1/2 c. sugar

Soften yeast in warm water. Blend in butter and salt; cut in shortening. Blend in beaten eggs, sour cream, 1 teaspoon vanilla and yeast. Mix well. Cover and let rise at least 2 hours (dough may be stored in refrigerator). Roll out 1/2 inch thick. Sprinkle with 1/2 cup vanilla. Sprinkle with 1/2 cup sugar and 2 teaspoons cinnamon. Roll out half of dough to 16 x 8 inches. Sprinkle with 1/2 cup sugar. Fold 1 end over to center. Fold in white end to make 3 layers. Turn 1/4 around and repeat. Sprinkle with additional sugar as needed. Roll 1/4-1/2 inch thick. Cut into strips. Twist. Bake on ungreased cookie sheet for 10-15 minutes. Yield: about 4 1/2 dozen.

SUGAR COOKIES

- First mixture:
- 3 c. flour
 - 1 c. Crisco or lard
 - 1/2 tsp. salt

- Mrs. Ralph Baker
- 1 tsp. baking soda
 - 2 tsp. baking powder

Mix to a crumbly mass, as pie crust. In a separate dish beat 2 eggs. Add 1/2 c. sugar. Flavoring. When well mixed add liquid to dry mix. Dough is ready to be rolled. Cut in desired shapes and sprinkle with sugar. Bake at 400° until lightly browned.

Real friends are those who, when you've made a food of yourself, don't feel that you've made a permanent...



COOKIES

SUGAR CRISPS

Mary Jane Cox

1 pkg. dry yeast	2 eggs (beaten)
1/4 c. warm water	1/2 c. sour cream (thick <u>or</u>
3 1/2 c. flour (sifted)	commercial)
1 1/2 tsp. salt	3 tsp. cinnamon
1/2 c. butter	1 1/2 c. sugar
1/2 c. Crisco	

Soften yeast in warm water. Sift flour and salt; cut in shortening. Blend in beaten eggs, sour cream, 1 teaspoon vanilla and yeast. Mix well. Cover. Chill at least 2 hours (dough may be stored in refrigerator up to 4 days). Mix sugar and 2 teaspoons vanilla. Sprinkle board with 1/2 cup of mixture. Roll out half of dough to 16 x 8 inches; sprinkle with vanilla-sugar. Fold 1 end over to center. Fold opposite end over to make 3 layers. Turn 1/4 around and repeat, sprinkling with additional sugar as needed. Roll 1/4-inch thick. Cut in 4 x 1-inch strips. Twist. Bake on ungreased cooky sheets at 350° 15 to 20 minutes. Yield: about 4 1/2 dozen.

SUGAR COOKIES

Emma Tomson - Mrs. Ralph Baker

First mixture:

3 c. flour	1 tsp. baking soda
1 c. Crisco <u>or</u> lard	2 tsp. baking powder
1/2 tsp. salt	

Mix to a crumbly mass, as pie crust.

Second mixture: In a separate dish beat:

2 eggs	4 T. sweet milk
1 c. sugar	Flavoring

When well mixed add liquid to dry mix. Dough is ready to be rolled. Cut in desired shapes and sprinkle with sugar. Bake at 400° until lightly brown.

Real friends are those who, when you've made a food of yourself, don't feel that you've done a permanent job.

PRIZE SUGAR COOKIES

Jen Classick

Cream:

1 c. powdered sugar 1/2 c. margarine
 1/2 c. butter 1 tsp. vanilla

1 egg (well beaten)

Sift together:

1 3/4 c. flour 1/2 tsp. salt
 1 tsp. baking soda 1 tsp. cream of tartar

Add to above mixture. Chill dough before baking. Shape into balls. Press down with glass that has been dipped in sugar. Grease cooky sheet. Bake at 350°.

SUGAR COOKIES

Ethel Kelting

1/2 c. margarine 1/4 tsp. baking soda
 1/2 c. shortening 2 1/2 c. flour
 1 egg Salt
 1 c. sugar

You must use both margarine and shortening. Drop from spoon; press down with glass dipped in sugar. Bake in 375° oven 10 or 12 minutes. This recipe makes about 3 dozen. cookies.

ORANGE SUGAR COOKIES

Helen Hinman

1/2 c. vegetable shortening 1 tsp. orange peel (grated)
 1/2 c. butter or margarine 2 1/2 c. flour
 1/2 c. granulated sugar 1 tsp. cream of tartar
 1/2 c. brown sugar 1 tsp. baking soda
 1 egg 1/2 tsp. salt
 1 tsp. vanilla

Cream shortening, butter and sugars. Mix in remaining ingredients and chill. Form into little balls; dip tops in granulated sugar and bake on greased cooky sheets at 375° to 400° about 10 minutes.

SUGAR COOKIES

Myrna Baker

1 c. shortening (half butter or 2 c. flour
 margarine) 1/4 tsp. salt
 2 c. sugar 1 tsp. baking soda
 3 egg yolks 1 tsp. cream of tartar
 1 tsp. vanilla

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SUGAR COOKIES (Continued).

Cream shortening and sugar; add egg yolks, vanilla. Sift in dry ingredients. Roll in balls and then in sugar. Bake at 325° until brown - 10 to 12 minutes.

JUBILEE JUMBLES

Eda Shelby

1/2 c. shortening (soft)	1 c. brown sugar
1/2 c. white sugar	2 eggs
1 c. evaporated milk (undiluted)	1 tsp. vanilla
2 3/4 c. flour	1/2 tsp. baking soda
1 tsp. salt	1 c. nuts

Mix shortening, sugar and eggs thoroughly. Stir in milk and vanilla. Sift together flour, soda and salt and stir in. Blend in nuts. Chill 1 hour. Drop by teaspoons 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes or until a delicate brown. Top with frosting.

BURNT SUGAR GLAZE:

Heat 2 tablespoons butter until golden brown. Beat in 2 cups sifted powdered sugar, 1/4 cup undiluted evaporated milk until smooth.

SWEDISH GINGERSNAPS

Marian Stokke

1/2 c. maple syrup <u>or</u> molasses	1 tsp. cloves
1/2 c. butter	1 tsp. lemon rind (grated)
1/3 c. brown sugar (packed)	1 T. dark rum
1 tsp. ginger	1 tsp. baking soda
1 tsp. cinnamon	2 1/2 c. flour (sifted)

Boil together syrup, butter and sugar. Add spices, rind, rum and soda. Remove from heat and cool to lukewarm. Gradually stir in flour and chill well. Roll paper thin on lightly floured pastry cloth. Cut and place on greased cookie sheets. Sprinkle with sugar and bake at 350° 5-8 minutes. These should be as thin as possible. Watch closely to prevent burning. May be stored for weeks in tightly covered tin.

Children are a great comfort in your old age - and they help you reach it faster too.

COOKIES "ROCKS"

(Continued) Jen Classick

Cream:

2 c. brown sugar 1/2 c. butter
 1/2 c. Spry 1 tsp. vanilla
 Add 3 beaten eggs.

Add:

3 c. flour 1 tsp. cloves
 1 tsp. cinnamon 1/2 tsp. salt
 1 tsp. baking soda dissolved in
 1/4 c. warm water
 Add 1 cup chopped dates and 1 cup of nuts. Bake at 350°.

MELTING MOMENTS

Hazel Hinman

1 c. butter or margarine 1/2 c. powdered sugar
 3/4 c. corn starch 1 c. flour
 1/2 tsp. vanilla
 Mix above ingredients well. Roll in balls and flatten. Bake in moderate oven until delicately brown. Frost (while warm) with powdered sugar.

TOFFEE CRUNCH COOKIES

Eda Shelby

1 1/2 c. flour (sifted) 1/2 tsp. baking soda
 1/2 tsp. salt 1/2 c. butter or margarine
 3/4 c. brown sugar 1 egg
 1 tsp. vanilla 1 c. (7) Heath bars (chopped)
 1/3 c. nuts (chopped)

Combine flour, soda and salt. Cream butter; add sugar, egg and vanilla. Mix well. Stir in dry ingredients. Blend in chopped candy bars and nuts. Drop by teaspoonfuls on greased cookie sheet. Bake at 350° 12 to 15 minutes. (These spread.) (Good.)

CHOCOLATE OATMEAL COOKIES

Helen Hinman

1 c. flour 2 sq. chocolate (melted)
 1 tsp. baking powder 1/2 tsp. vanilla
 1/2 tsp. salt 1/2 tsp. almond extract
 1/2 c. butter 1 c. quick oatmeal
 1 c. sugar 1/2 c. nuts
 1 egg (beaten)

Sift together flour, baking powder and salt. Cream butter with sugar and beat in egg, chocolate and flavorings. Mix in flour and

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CHOCOLATE OATMEAL COOKIES (Continued).

stir in oatmeal and nuts. Drop by teaspoonfuls on greased baking sheets; flatten with knife dipped in water and bake at 350° 8 to 10 minutes.

OATMEAL DROP COOKIES

Jen Classick

Cream:

1 c. Spry 1 c. sugar

Add:

2 eggs (well beaten) 1 c. raisins (boiled)

Dissolve 1 teaspoon baking soda in 5 tablespoons juice (from boiled raisins).

Add:

2 c. flour 1 tsp. salt

2 c. quick oats 1 tsp. vanilla

1 c. pecan meats

Bake on greased cooky sheet at 350°.

CHOCOLATE WAGON WHEEL COOKIES

Jen Classick

Beat 2 eggs with 1 cup sugar and 1 teaspoon vanilla. Blend in 2 squares of unsweetened chocolate and 1/4 cup shortening (melt chocolate and shortening together).

Sift together and add:

1 1/4 c. flour 1 tsp. baking powder

1/2 tsp. salt

Add 1/2 cup chopped nuts. Chill several hours or overnight.

Shape into balls (about the size of a walnut or a little bigger);

roll in powdered sugar. Place on ungreased cooky sheet about 2 inches apart. Bake at 350° 10 to 15 minutes. Remove cookies from oven before they look done for moist chewy cookies.

REFRIGERATOR OATMEAL COOKIES

Helen Keleher

1 c. shortening 1 c. white sugar

1 c. brown sugar

Cream together and add 2 beaten eggs.

Add:

1 tsp. vanilla 1/2 tsp. baking soda

1 1/2 c. flour 3 c. quick cooking oatmeal

1/2 tsp. salt 1/2 c. walnuts (optional)

Blend well and make 2 rolls in wax paper. Refrigerate overnight. Bake at 350° 10 to 12 minutes.

ICE BOX COOKIES

(Continued) Shirley Watermiller

1 c. shortening	1 tsp. baking powder
1 c. white sugar	1 tsp. baking soda
1 c. brown sugar	1 tsp. cinnamon
3 eggs	Nutmeats (chopped) <u>or</u> chocolate bits
1/2 tsp. salt	3 to 4 c. flour
1 tsp. vanilla	

Combine ingredients in order given; then form an oblong roll and wrap in wax paper and chill in refrigerator overnight or until firm. Bake at 375° about 10 minutes. Makes between 80 and 90 cookies.

MILLION DOLLAR COOKIES

Selma Griesy

1 c. butter	1 c. sugar
1/2 tsp. salt	1 egg
1/2 c. nuts (optional)	1 tsp. vanilla
2 c. flour (sifted with 1/4 tsp. soda)	

Form into balls; dip in sugar; press with a glass and bake at 375° about 10 minutes.

OLD FASHIONED BUTTER COOKIES

Nannette Hildebrand

Cream 1 cup butter or margarine until soft. Add 1 1/2 cups sugar - 1/2 cup at a time and continue creaming. Add 2 well beaten eggs to butter and sugar mixture. Add 1/4 cup sweet cream to 1/2 cup sour cream and mix. Dissolve 1 teaspoon baking soda in cream mixture. Add 3 3/4 cups flour alternately with the cream mixture to the butter and sugar. Add 1 teaspoon vanilla; 1/2 cup ground nuts or raisins may be folded in. Drop by teaspoonful onto lightly greased cooky sheet. Bake at 400° until light brown - 7-8 minutes. Makes about 4 dozen.

PINEAPPLE COOKIES

3 c. flour Nannette Hildebrand

1 c. white sugar	1 c. crushed pineapple (drained)
1 c. brown sugar	2 tsp. baking powder
1 c. shortening	2 eggs (well beaten)
1/2 tsp. baking soda	1 c. nuts (chopped)

Cream sugar and shortening. Add sifted dry ingredients alternately with pineapple. Stir in nuts. Drop by teaspoonfuls on greased cooky sheet. Bake in moderate oven (350°) 12 to 15 minutes. Makes about 3 dozen.

BANANA DROP COOKIES

Eunice Slining

Mix:

2 c. flour 1 tsp. salt

1 tsp. baking soda

Cream:

1/4 c. shortening 1 c. sugar

2 eggs 1 tsp. lemon rind (grated)

Add the flour mixture with 3 mashed bananas (1 1/2 cups) and 1 cup nutmeats, if desired. Bake at 350° 12 to 15 minutes. These are soft cookies.

PEANUT BUTTER COOKIES

Myrna Baker

2 c. brown sugar 4 tsp. baking soda

2 c. white sugar 6 c. flour

2 c. margarine 2 tsp. salt

4 eggs 2 tsp. vanilla

2 c. peanut butter

Put all in large bowl and mix together. Roll size of walnut and press down with fork. Bake at 375° 7-8 minutes or until lightly brown. This is a double batch.

PEANUT BUTTER COOKIES

Shirley Watermiller

1/2 c. shortening 2 c. flour

1/4 c. peanut butter 1/8 tsp. baking soda

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

2 eggs 2/3 c. shelled peanuts (chopped)

Cream the shortening and peanut butter; add the sugar gradually. Add eggs. Add dry ingredients and peanuts. Shape into balls about 3/4-inch in diameter. Press down with fork. Bake at 375° 10 to 12 minutes.

BUTTER COOKIES

Margrette Thompson

1/2 lb. (1 c.) butter 2 c. flour (sifted)

1/2 c. sugar 1 tsp. vanilla

Cream butter and sugar together. Add flour and vanilla. Roll in small balls and press with fork tines.

Variation: Add chopped pecan nutmeats and when baked, roll in powdered sugar.

Bake in slow oven (about 300°) until light brown - about 15 minutes.

OATMEAL COOKIES

Marian Stokke

1 c. butter
 1/2 c. sugar
 1 c. flour (sifted)

1 1/2 c. rolled oats
 1 tsp. vanilla

Cream butter and sugar; add remaining ingredients. Blend well and chill. Form into small balls; flatten with glass dipped in flour. Pat thin. Bake at 350° about 10 minutes. Sprinkle with powdered sugar while still warm.

SPRITZ COOKIES

1 1/4 c. sugar
 2 c. butter
 2 eggs

3 1/2 c. flour
 1/2 c. corn starch
 1/2 tsp. baking powder

Mix in order given and press through a cooky press. Bake at 350°. Do not brown.

EASY FILLED DATE COOKIES

Erma Elder

2 c. brown sugar (packed)
 1 c. butter or margarine
 3 1/2 c. flour (sifted)
 2 eggs
 1 tsp. vanilla

1/2 tsp. cinnamon
 1 tsp. baking soda
 1/2 tsp. baking powder
 1/2 tsp. salt

Drop a teaspoon of this mixture on cooky sheet and flatten. Put some cooked date mixture over the top of this and add 1 teaspoon of batter over the top and bake.

To make date mixture: Cook dates in water until soft and add 1/2 cup sugar. Cool.

APPLESAUCE COOKIES

Sally Lanphere

3/4 c. shortening
 1 c. brown sugar
 1 egg
 1/2 c. applesauce
 2 1/4 c. flour
 1/2 c. nuts (chopped)

1/2 tsp. baking soda
 1/2 tsp. salt
 3/4 tsp. cinnamon
 1/4 tsp. cloves
 1 c. raisins

Mix shortening, sugar and egg thoroughly. Stir in applesauce. Sift together flour, soda, salt, spices and stir in. Mix in raisins and nuts. Drop by teaspoon onto greased cooky sheet. Bake 10-12 minutes at 375°. Makes 4 dozen.

FROSTED BROWN SUGAR COOKIES

Sally Lanphere

1/2 c. Crisco	1 tsp. vanilla
1 1/2 c. brown sugar	1/2 tsp. salt
2 eggs (beaten)	1 tsp. baking soda
1 c. sour cream	1/2 tsp. baking powder
2 1/2 c. flour	1 c. nuts

Cream Crisco and sugar; add eggs and sour cream. Beat. Add remaining ingredients and mix well. Drop by teaspoonfuls onto cookie sheet. Bake at 350° 9 minutes. Cool; frost.

FROSTING:

6 T. butter (melted)	1 T. (plus) hot water
1 1/2 c. powdered sugar	3/4 tsp. vanilla

LITTLE BOY COOKIES

Mary Garvin

1/2 c. shortening	1/2 tsp. baking powder
1 1/4 c. brown sugar	3/4 tsp. baking soda
1/2 tsp. vanilla	1/2 tsp. salt
1 egg	1/4 c. milk
1 1/2 c. flour	1 1/2 c. wheat cereal flakes
3/4 c. salted peanuts	(ready to eat)

Cream together shortening, sugar, vanilla and egg. Add dry ingredients; add milk. Stir in cereal and peanuts. Drop by teaspoons onto greased sheets. Flatten slightly with a fork. Bake in a 375° oven 8-10 minutes. Makes about 3 1/2 dozen.

PRIDE OF IOWA COOKIES

Marlyce Davenport

1 c. brown sugar	1 tsp. baking powder
1 c. white sugar	1/4 tsp. salt
1 c. shortening	1 tsp. vanilla
2 eggs	1 c. coconut
2 c. flour	3 c. quick oatmeal
1 tsp. baking soda	1/4 c. nutmeats (optional)

Cream sugars and shortening; add eggs. Sift flour, soda, salt and baking powder and add remaining ingredients in order. Drop by teaspoonful on greased cookie sheet. Bake at 375° 8 to 10 minutes.

BERLINER KRANSER

2 egg yolks (raw)	1 c. butter
2 egg yolks (hard boiled)	2 c. flour
1/2 c. sugar	2 egg whites

Work well together the raw and hard cooked egg yolks. Cream butter and sugar and add to the yolks. Stir in flour. Chill dough. Roll into small 1/4-inch ropes with the hands. Form into small circles crossing over the ends. Dip into slightly beaten egg white and then into lump sugar which has been coarsely crushed. Bake at 350° about 10 minutes or until delicately browned.

FRUIT COOKIES

Mary Garvin

1 c. shortening	1 tsp. baking soda
2 c. sugar (1 white; 1 brown)	3 1/2 c. flour
3 eggs	Dash of salt
1 c. raisins (ground)	Nuts (if desired)
1 tsp. cinnamon	

Roll out; sprinkle with sugar. Bake at 375° 10 minutes.

PEPPERNUTS

Mary Garvin

1 c. molasses (yellow label)	1/8 c. anise seed
1/4 c. sugar	1 tsp. baking soda
1/4 c. shortening	3 c. flour (sifted)
1/2 tsp. allspice	1/2 tsp. lemon extract
1/2 tsp. cinnamon	

Chill dough, then roll until it's about the diameter of a thimble; place several rolls together; slice off with a knife. Bake at 350° about 10 minutes or until brown.

BOILED CHOCOLATE COOKIES

Shirley Watermiller

2 c. white sugar	1/2 c. milk
1/2 c. cocoa	1/2 c. shortening <u>or</u> butter

Boil together 5 minutes. Add 3 cups oatmeal and drop on wax paper.

GRAHAM CRACKER COOKIES

Ruth Brandmeyer

24 graham crackers	1 pkg. butterscotch chips
1 c. coconut	1 can sweetened condensed milk

Mix crackers, rolled fine, with coconut, chips and condensed milk. Drop from spoon to greased baking sheet. Bake in 325° oven 10 minutes. Roll in powdered sugar.

SUGAR DROPS

Marian Stokke

1 tsp. dry yeast	1/4 c. sugar
1 T. warm water	2 c. flour (sifted)
1 c. plus 1 T. butter	Orange marmalade
2 T. cream	

Dissolve yeast in water. Cream butter and blend in sugar and cream. Add gradually 1/2 of the flour; blend in yeast and add remaining flour. Drop by teaspoon on greased tins. Indent top lightly and fill with small amount of marmalade. Sprinkle heavily with sugar and let stand 20 minutes. Bake at 325° 20-25 minutes.

CRISP SOUR CREAM COOKIES

4 c. flour	1 3/4 c. sugar
1 tsp. baking soda	1/2 tsp. salt
1 tsp. baking powder	1 c. sour cream (thick)
1 c. shortening	2 eggs (unbeaten)
1 tsp. vanilla	

Cream butter and sugar; add eggs, 1 at a time, beating well after each addition. Add salt and vanilla. Add flour sifted with baking powder alternately with sour cream mixed with soda. Chill well; roll thin; cut and sprinkle with sugar. Bake at 400° 10 minutes.

BROWN-EYED SUSANS

Ruth Brandmeyer

3/4 c. butter	1/4 tsp. salt
1/2 c. sugar	1 3/4 c. flour (sifted)
1 egg	1 (7 oz.) pkg. chocolate mint wafers
1 tsp. vanilla	

Cream butter; stir in flour. Shape into 1-inch balls. Place 2 inches apart on ungreased cookie sheet. Flatten by pressing wafer in center. Bake at 375° 8 to 10 minutes.

POWDERED SUGAR COOKIES

Kay Weisbrod

4 T. (rounded) powdered sugar	2 c. flour
1 c. butter	2 tsp. vanilla
1/2 c. nutmeats	

Roll in balls the size of walnuts. Flatten. Bake in slow oven 25 minutes or a little longer. Dip in powdered sugar as soon as taken from the oven.

PEANUT BLOSSOMS

Kay Weisbrod

Sift together:

1 3/4 c. flour (sifted) 1 tsp. baking soda

1/2 tsp. salt

Cream together:

1/2 c. shortening 1/2 c. peanut butter

Gradually add 1/2 cup sugar and 1/2 cup firmly packed brown sugar, creaming well.

Add:

1 egg (unbeaten) 2 T. milk

1 tsp. vanilla

Beat well. Blend in the dry ingredients gradually and mix thoroughly. Shape by rounded teaspoonfuls into balls. Roll in sugar; place on ungreased cooky sheets. Remove from oven; top each with a solid milk chocolate candy kiss, pressing down firmly so cooky cracks around edge. Return to oven and bake 2-5 minutes longer. Bake in a 375° oven 8 minutes.

CHOCOLATE UNBAKED COOKIES

Kay Weisbrod

Combine:

2 c. white sugar 1/2 c. butter

1/2 c. milk

Boil this 2 minutes. Take off and add:

1 tsp. vanilla 3 c. oatmeal

1 c. coconut 1/2 c. nuts

6 T. cocoa

FILLED COOKIES

Elsie Ramsey

FILLING:

Cook:

1/2 c. sugar 1/2 c. water

1 tsp. flour 1 c. raisins (chopped)

Stir. Cook until thick.

Cooky:

3 eggs 2 c. sugar

1 c. lard or butter 1 c. cream (very sour)

1 tsp. baking soda Dash of salt

1 tsp. vanilla Flour (enough to roll out)

Do not knead much. If you use sweet cream, substitute 2 teaspoons baking powder for soda.

SNAPPY TURTLES

Ruth Brandmeyer

Sift together:

1 1/2 c. flour

1/4 tsp. baking soda

Blend together:

1/2 c. butter or margarine

1/4 tsp. salt

1/2 c. brown sugar (firmly packed)

Add 1 egg and 1 egg yolk. Beat well. Reserve egg white. Blend in 1/4 teaspoon vanilla and 1/8 teaspoon maple flavoring. Add dry ingredients. Arrange split pecan halves in groups of three on greased cooky sheet to resemble head and legs of a turtle. Mold dough into balls (use rounded teaspoon of dough for each). Dip bottom in egg white and press onto nuts. Bake in moderate oven (350°) 10 to 12 minutes. Do not overbake. Cool and frost.

UNBAKED DATE COOKIES

Ruth Brandmeyer

Cook together to a paste, stirring constantly:

1 lb. dates (cut up)

1/8 tsp. salt

1/2 c. butter

1 T. milk

1 tsp. vanilla

1 egg (beaten)

Cool until you can handle.

Add:

1 c. Rice Krispies

1 c. nuts

Shape into balls and roll in coconut.

CANDY CUP BON BON

Eda Shelby

This recipe makes 100 cookies. (It's good for receptions.)

2 pkg. chocolate chips

1/2 pt. coffee cream

1/4 c. butter

2 c. walnuts (cut coarse)

1 c. brown sugar

40 graham crackers

100 candy paper cups

Cream butter and sugar. Add cream and graham crackers (crushed fine), nuts and chocolate chips. Put 1/2 teaspoon in each paper cup and bake on cooky sheet at 375° 10 to 12 minutes.

ANGEL WHISPERS

Eda Shelby

Beat 1 egg lightly; add 1 lemon rind, grated, 2/3 cup sugar, 3 tablespoons lemon juice and 1 1/2 tablespoons softened butter. Blend and mix well. Cook over hot water until thick. (Set aside.)

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ANGEL WHISPERS (Continued).COOKY MIXTURE:

3/4 c. cake flour <u>plus</u> 2 T.	2 tsp. baking powder
3/4 c. corn starch	2 eggs
1/2 c. white sugar	1/2 c. butter
Almond <u>or</u> lemon flavoring	

Beat eggs well; add sugar and butter. Add flour and corn starch mixture that has been sifted with baking powder. Add flavoring. Drop on greased cooky sheet in tiny drops (I mean drops). Bake 10 minutes. Put 2 cookies together with lemon butter. Roll in powdered sugar. When done should be size of a silver dollar. This recipe is good for receptions.

BON BON COOKIES

Harriet Chapman

These are a no-bake cooky.

2 c. powdered sugar	6 T. butter (melted)
1 1/2 c. peanut butter (crunch)	2 c. dates (chopped fine)
1/2 c. nuts (chopped)	

Mix by hand. Make into flat round cookies. In double boiler melt one 12-ounce package of chocolate or butterscotch bits. Add 1/2 bar of paraffin. Keep on a low flame and use a fork to turn cookies until all coated. Work with 1 at a time. Place cookies on wax paper until set - at room temperature. Do not put in refrigerator. After the chocolate has set, these are to be stored in refrigerator or can be frozen. Makes about 50 cookies.

TOP OF STOVE CANDY COOKIES

Carolyn Watnem

Mix:

2 c. sugar	2 T. cocoa
<u>Add:</u>	
2 T. butter	1/2 c. milk

Cook 1 minute. Stir in:

1/2 c. peanut butter	1 tsp. vanilla
2 c. quick oats	1/4 c. coconut, nuts <u>or</u> dates

Drop by teaspoons onto waxed paper or put in buttered dish.

UNBAKED COOKIES

Eda Shelby

In a large saucepan combine:

2 c. sugar	3/4 c. butter <u>or</u> margarine
1 (6 oz.) can evaporated milk	

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UNBAKED COOKIES (Continued).

Bring to a rolling boil. Stir. Remove from heat and add one 4-ounce package of instant butterscotch pudding. Mix and add 3 1/2 cups quick cooking oatmeal. Mix together and let cool 15 minutes. Drop by teaspoon on wax paper. Let set (keep well). Chocolate instant pudding and nuts or vanilla instant pudding with 1/4 cup peanut butter crunch can be substituted.

GINGER CREAMS

In Memory of Betty Hruska

2 c. brown sugar	3 c. flour
1 c. butter	1 tsp. baking soda
1 c. cold coffee	1 tsp. baking powder
2 eggs	1 tsp. nutmeg
1 tsp. cloves	1 tsp. cinnamon
1 tsp. vanilla	1 tsp. ginger
1 c. nuts or raisins	

Cream butter and sugar; add vanilla and eggs. Sift dry ingredients and add alternately with coffee. Add nuts or raisins. Bake at 350° in jelly roll pan 25 minutes. Cool and frost with Browned Butter icing.

BROWNED BUTTER ICING:

Heat 1/2 cup butter over low heat until golden brown. Stir in 3 cups powdered sugar and 1 tablespoon vanilla. Add hot water until mixture is of spreading consistency (3-4 tablespoons).

RAISIN SQUARES

Hazel Hinman

1 1/2 c. brown sugar	1 c. shortening
2 eggs	1 1/2 c. raisins (boil and have 1
3 c. flour	c. water left)
1 tsp. baking soda	1 tsp. cinnamon
1 c. nuts	

Mix all together, including water from raisins. Spread in 11 x 17-inch greased pan. Bake at 350° 20 to 25 minutes. Cut into squares and frost with powdered sugar frosting.

COCONUT CHIP BARS

Selma Griesy

15 graham crackers (rolled)	1 c. coconut
1 c. chocolate chips	3/4 c. nuts
1 can Eagle Brand milk	

Continued Next Page.

COCONUT CHIP BARS (Continued).

Mix and bake in 325° oven a scant 30 minutes - until lightly browned. Frost with powdered sugar frosting with lemon or brandy. Cut into squares.

TOFFEE BARS

Ruth Brandmeyer

Mix together:

1 c. butter 1/2 c. brown sugar

Stir in:

1 c. flour

Press into 9 x 13-inch pan. Bake 10 minutes at 350°.

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

1 c. brown sugar 1 c. coconut

1 tsp. vanilla nuts (if desired)

2 T. flour 1 tsp. baking powder

Pour this over above mixture and return to the oven for 25 minutes at 350°.

DATE BARS

Marlyce Davenport

2 c. quick oatmeal 2 eggs

2 c. flour 3/4 c. shortening

1 c. brown sugar 1/2 c. water

1/2 tsp. salt 1 tsp. baking soda

FILLING:

3/4 c. dates 1 c. sugar

1 c. water

Cook above ingredients until thick and add 3/4 cup nuts. Place 1/2 dough in pan; add filling and spread evenly. Then add rest of dough. Bake at 325° 40 minutes. Frost if desired.

CZECH COOKY BARS

In Memory of Betty Hruska

1 c. sugar 1/4 tsp. salt

1 c. shortening 1 c. nuts (chopped)

2 egg yolks 1/2 c. raspberry jam (seedless)

2 c. flour (sifted)

Cream shortening and sugar. Blend egg yolks in. Gradually add flour and salt. Add nuts. Spoon 1/2 of batter in well buttered 8-inch square pan. Pat batter evenly and firm. Spread jam over dough to within 1/2 of edge. Distribute remaining dough over top. Bake at 325° 45 minutes until lightly browned. Cool slightly and cut into 2 x 1-inch bars.

Continued Next Page.

CONGO BARS

Ruth Brandmeyer

In large saucepan, melt $\frac{2}{3}$ cup margarine. Remove from heat. Add 1 pound brown sugar; stir well.

Beat in:

3 eggs	2 $\frac{1}{2}$ tsp. baking powder
2 $\frac{3}{4}$ c. flour	Salt
Vanilla	

Add 1 cup chocolate chips and nuts, if desired. Spread in large jelly roll pan. Bake at 350° about 25 minutes. Cut into bars while still slightly warm. Frosting is optional.

LEMON BARS

Frances White

2 c. flour	1 c. margarine
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$\frac{1}{2}$ c. powdered sugar	
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Blend with hands; put into 9 x 12-inch pan. Bake 15 minutes in 350° oven.

2 c. sugar	6 T. lemon juice
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4 T. flour	1 tsp. baking powder
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$\frac{1}{4}$ tsp. salt	4 eggs (beaten)
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Mix together sugar, lemon juice, flour, baking powder and salt. Add beaten eggs to this mixture. Pour over baked crust and bake 25 minutes in 350° oven.

BROWNIES

Madalyn Elliott

1 c. sugar	2 sq. chocolate (melted)
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$\frac{1}{2}$ c. butter	$\frac{1}{2}$ c. flour
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2 eggs (beaten)	1 c. dates <u>and</u> nuts
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Cream butter and sugar; add beaten eggs. Stir slightly; add melted chocolate. Slowly add flour, dates and nuts. Bake in slow oven until it shrinks away from side of pan. If lighter result is desired, $\frac{1}{4}$ teaspoon baking powder may be added to the above recipe.

PEANUT BUTTER BAR

Eda Shelby

These are no-bake bars.

$\frac{1}{2}$ c. corn syrup	$\frac{1}{2}$ c. white sugar
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1 tsp. vanilla	
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Dissolve in a double boiler well. Add 1 cup peanut butter (crunch style) and 2 tablespoons butter. Mix. Add 1 cup Rice Krispies and 2 cups corn flakes. Put in an 8- or 9-inch cake pan. Butter pan. Cool. Frost with your favorite brown sugar frosting.

DOUBLE DELIGHT BARS

Karen Roberts

1 egg white	1/2 tsp. vanilla
1 c. brown sugar	1 1/2 c. flour (sifted)
1/2 c. shortening	1/2 tsp. salt
1 c. sugar	1 tsp. baking powder
2 eggs	1/2 to 1 c. pecans (chopped)

Beat egg white stiff in a small bowl. Fold brown sugar into egg white and set aside. Cream shortening with sugar until fluffy. Add eggs and vanilla. Sift together flour, salt and baking powder. Stir in flour mixture and mix well. Spread in ungreased 9 x 12-inch baking pan. Spread brown sugar and egg white mixture over batter and sprinkle with pecans. Bake in moderate oven (350°) 15 to 20 minutes. Cool and cut into bars. Yield: approximately 32 bars.

SAUCEPAN RAISIN BARS

Jean Greenwood

1/2 c. shortening	1 tsp. cinnamon
1 c. water	1/4 tsp. nutmeg
1 c. sugar	1/2 tsp. cloves
1 c. raisins	1/4 tsp. salt
2 c. flour	1 tsp. baking soda
1/2 tsp. baking powder	1/2 c. nuts (chopped)
1 tsp. vanilla	

Combine the shortening, water, sugar, raisins, cinnamon, nutmeg, cloves and salt. Heat gently, then let boil 3 minutes. Set aside to cool. Sift dry ingredients into cooled mixture. Mix together and add nuts and vanilla. Pour batter into greased 10 x 15-inch shallow baking pan. Bake at 350° 20 to 25 minutes. Frost with powdered sugar frosting.

UNBAKED BROWNIES

Ruth Brandmeyer

1 can Eagle Brand milk	2 (6 oz.) pkg. chocolate chips
1 lb. vanilla wafers	1 c. nuts

Heat milk in double boiler and add chocolate chips. Heat until chips are melted. Then add the wafers (break them up but not too fine). Add the nuts. Put on cooky sheet and cut into squares.

DOUGHNUTS

Elsie Ramsey

Beat 2 eggs with 1 cup of sugar until very light. Add:	
1 c. sweet milk	1 tsp. salt
2 T. butter (melted)	

Continued Next Page.

PINEAPPLE BROWNIES

Eda Shelby

Sift together:

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

Cream 3/4 cup butter and add 1 1/2 cups sugar. Cream well. Add 3 unbeaten eggs (1 at a time) and 1 teaspoon vanilla; beat. Blend in dry ingredients. Place 1 cup of batter in a separate dish and stir in 1 cup crushed pineapple (drained well). Set aside. In remaining batter add 2 squares melted chocolate and 1/2 cup nuts (chopped). Mix. Spread 1/2 of chocolate mixture in 9 x 9 x 2-inch pan. Cover with pineapple mixture and top with remaining chocolate mixture. (OK if it is slightly mixed.) Bake until done at 350°. Frost with your favorite chocolate frosting.

HOLLY DROPS

Kay Weisbrod

1/2 c. butter	1/2 c. plus 2 T. other shortening
1 c. powdered sugar	2 tsp. vanilla
2 1/2 c. cake flour (sifted)	1 c. pecans (chopped coarsely)
1/3 c. Maraschino cherries (drained) (chopped)	

Cream butter and shortening until light. Cream in powdered sugar and vanilla. Add flour and nuts, then stir in cherries, reserving a few pieces to top each cooky. Drop in small portions onto cooky sheets. Bake in 325° oven 15 minutes.

MOLASSES COOKIES

Margrette Thompson

3/4 c. shortening	2 1/2 c. flour
1 c. sugar	1 tsp. cinnamon
4 T. cooking molasses	1 tsp. ginger
1 egg	1/2 tsp. cloves
2 tsp. baking soda	Pinch of salt

Cream together shortening, sugar and molasses. Add egg. Sift dry ingredients and add to other mixture. Makes stiff dough. Form into balls about the size of a walnut and roll in a mixture of white sugar and cinnamon. Do not press down. Bake at 375° about 15 minutes.

OLD FASHIONED SUGAR COOKIES

Marjorie Hinman

1/2 c. butter <u>or</u> margarine	3/4 c. sugar
1 egg	1/2 tsp. vanilla
Few drops of almond flavoring	1/4 tsp. salt
1 1/2 c. flour	1/2 tsp. baking soda
1/2 tsp. baking powder	

Mix all together and drop by teaspoon on cooky sheet. Flatten with glass dipped in sugar. Bake 10 minutes at 375°.

STRAWBERRY COOKIES

Marlyce Davenport

1 c. sugar	5 T. butter
1 1/2 c. dates (chopped)	2 eggs

Cook above ingredients over low heat. Watch and stir constantly until quite thick (about 15 minutes). Remove from heat and add pinch of salt. Mix well with:

2 1/2 c. Rice Krispies	1 c. nuts (chopped)
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Butter hands and shape into strawberries, then roll in red sugar until well coated. Set berries tip end down in small bottle and add green leaves made with powdered sugar frosting. Makes about 40 large strawberries.

M AND M COOKIES

Margaret Hansen

1 c. brown sugar (firmly packed)	1/2 c. granulated sugar
1 c. shortening	2 eggs
1 1/2 tsp. vanilla	2 1/4 c. all purpose flour
1 tsp. baking soda	1 tsp. salt
1 1/2 c. M & M 's plain chocolate candies	1 c. nutmeats (optional)

Cream sugar, shortening and vanilla thoroughly. Measure unsifted flour and pour on wax paper. Add soda and salt to flour and stir. Add blended dry ingredients to creamed mixture. Mix well. Stir in 1/2 cup M & M's. Reserve remaining candies for decorating. Drop by teaspoonful or shape dough into 1-inch balls onto ungreased cooky sheet. Bake at 375° 10-12 minutes. (5 to 6 dozen.)

* * * * *

ADDITIONAL RECIPES

sift together:

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

Add 3/4 cup

Mix all together and drop

with glass dipped in sugar.

Remove from heat

1/2 c. nuts (chopped)

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1/2 c. sugar

1/2 tsp. vanilla

1/2 tsp. salt

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1/2 cup

1/2 cup

1/2 c. butter or margarine

1 egg

few drops of almond flavoring

1/2 c. flour

1/2 tsp. baking powder

Mix all together and drop

with glass dipped in sugar.

Remove from heat

1/2 c. nuts (chopped)

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1/2 c. nuts (chopped)

1/2 c. butter or margarine

1 egg

few drops of almond flavoring

1/2 c. flour

1/2 tsp. baking powder

Mix all together and drop

with glass dipped in sugar.

Remove from heat

1/2 c. nuts (chopped)

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ADDITIONAL RECIPES

Pickles &
jam



PICKLES AND JAMS

PICKLE CHIPS

Ellen Ahlstrom

Wash and slice enough cucumbers (about 1/2-inch thick) to make a gallon. Make a brine of 1 gallon water and 1 cup salt. Soak cucumbers in this for 4 days; keep covered and stir once a day. On the 5th day, remove cucumbers from brine and wash. Return to jar or container (do not use aluminum or tin) and cover with 1 gallon water and 1 teaspoon powdered alum. Let stand overnight. The next morning drain and put cucumbers in large kettle. Cover with cold water and add 1 tablespoon ginger. Bring to boil and boil 10 minutes. While cucumbers are boiling make syrup of the following:

8 c. sugar	5 1/2 c. white vinegar
2 2/3 c. water	1 tsp. celery seed
1/4 c. mixed pickling spices	

Bring to boil and cool until clear. When cucumbers are cooked the 10 minutes, drain and pour syrup over them. Simmer until pickles are transparent. Then seal in jars.

10-DAY SWEET PICKLES

Shirley Watermilller

Use 4 quarts cucumbers (any size). Pour boiling water over them for 4 mornings. Next morning either slice or cut into pickle sticks. Make a syrup of the following:

1 qt. vinegar	8 c. sugar
2 T. salt	3 tsp. pickling spices (heaping)

Green food coloring

Boil syrup and pour this over pickles. Next morning, boil syrup 1 minutes and pour over pickles. Do this 3 more mornings. Next morning heat pickles in juice. Simmer but do not boil (about 20 minutes). Seal in jars.

RIPE CUCUMBER PICKLES

Mary Hildebrand

6 lb. ripe cucumbers (yellowish)	2 c. brown sugar
6 large onions	2 c. vinegar
3 red peppers	1 tsp. turmeric
3 green peppers	1 tsp. celery seed
1/4 c. salt	1 tsp. mustard seed
2 c. white sugar	

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RIPE CUCUMBER PICKLES (Continued).

Pare cucumbers; cut and discard the seeds and pulp. Dice the firm inner rind (not too fine). Peel and dice onions. Dice peppers. Combine vegetables and stir in salt. Let mixture stand overnight. Then drain and rinse in cold water. Drain again. Combine sugar, vinegar, turmeric, celery and mustard seed. Add to vegetable mixture. Cook slowly until the cucumbers are transparent (not mushy) - about 20 minutes. Seal at once in sterilized jars, covering well with the liquid. Makes about 6 pints.

WATERMELON PICKLES

Mary Hildebrand

7 lb. rind (cubed)	7 lb. sugar
1 qt. vinegar	1/2 tsp. oil of cloves
1/2 tsp. oil of cinnamon	

Soak rind overnight in brine of 1/4 cup salt and enough water to cover; drain. Cover with cold water and boil until clear; drain. Bring syrup to boil and pour over rind. Let stand overnight. Drain. Bring syrup to a boil a second time and pour over again. Third morning, drain. Bring syrup to a boil. Add rind and boil together a few minutes, then seal.

BREAD AND BUTTER PICKLES

In Memory of Betty J. Hruska

3 qt. cucumbers	10 small onions
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Cover with water and 1/3 cup salt. Let stand 3 hours and squeeze water out.

SYRUP:

1 qt. vinegar	1 T. celery seed
3/4 c. water	1 T. mustard seed
4 c. sugar	1 T. curry powder

Bring to boil; add cucumbers and can. Makes 5 plus pints.

CRISP BREAD AND BUTTER PICKLES

Marian Stokke

4 qt. cucumbers (thinly sliced)	8 medium white onions (peeled)
1/2 c. pickling salt	(sliced)
5 c. sugar	1 1/2 tsp. turmeric
1 tsp. celery seed	2 T. mustard seed
5 c. cider vinegar	

Mix the cucumbers and onions with the salt and 2 quarts of ice cubes and let stand, covered with a weighted lid, for 3 hours. Drain

Continued Next Page.

CRISP BREAD AND BUTTER PICKLES (Continued).

thoroughly and put the vegetables in a large kettle. Add sugar, spices and vinegar and bring almost to a boil, stirring often with a wooden spoon, but do not let boil. Pack the pickles in hot, sterilized jars and seal.

BEET PICKLES

Marian Stokke

4 lb. beets (cooked) (skinned)	1 3/4 c. sugar
(sliced if large)	Garlic cloves
Onions	1 tsp. (rounded) mixed pickling
1 1/4 c. cider vinegar	spice
3/4 c. water	

Place sugar, water, vinegar and pickling spices in pan and bring to a boil. Place beets in sterilized jars. Add to each jar: 1 clove garlic, cut in 3 or 4 pieces, and a few slices of onion. Pour hot syrup slowly over beets to within 1 inch from top and seal.

LIME PICKLES

Margrette Thompson

7 lb. cucumbers (sliced)	2 gal. cold water
2 c. hydrated lime	

Make solution of lime and water. Put sliced cucumbers in and soak 24 hours. Rinse cucumbers several times until all the lime is washed off them. Cover with cold water and let stand 3 hours. Drain and cover with the following solution that has been brought to a boil:

2 qt. vinegar	1 tsp. celery seed
9 c. sugar	1 T. salt
1 tsp. mixed spices	

Let cucumbers stand overnight in solution. Next day, boil hard until they are clear in color or about 35 minutes. Seal while hot.

HEINZ SWEET PICKLES

Use 1 cup coarse or pickling salt to each gallon boiling water. Use amount of water to cover pickles. Pour over pickles and let stand 24 hours. Pour off and add fresh boiling water and let stand 5 hours. Then prick pickles with sharp fork and cut lengthwise. Bring to a boil in mixture of 1/2 vinegar and 1/2 water and a piece of alum the size of a walnut. Boil rapidly. Let stand 12 hours; then drain and cover with mixture 1/2 sugar and 1/2

Continued Next Page.

PEACH OR APPLE PICKLES (Continued).

Remove blossom end of apples and allow to boil up briskly in vinegar and sugar. Seal in jars. Peaches: scald and peel and follow same procedure.

DILLED CHERRY TOMATOES

Pack washed sprays of green miniature tomatoes in sterile pint jars with 2 heads of dill and 1 cut clove of garlic. Cover with a boiling brine of the following:

4 qt. water	1 c. salt
1 c. cider vinegar	

Seal. Let stand 3 months before using. Makes a nice garnish for a roast platter.

CORN RELISH

18 ears of corn (cut from cob)	2 qt. vinegar
6 stalks celery (chopped)	2 T. dry mustard
2 green peppers (chopped)	1/2 c. salt
1 head cabbage (chopped)	4 c. sugar
4 large onions (chopped)	1 T. turmeric
1 red pepper (chopped)	

Combine all ingredients except corn, and cook gently 30 minutes. Add corn; cook 15 minutes longer. Seal in sterile jars.

JEAN'S CARROT RELISH

2 lb. sugar	1 qt. onion (chopped)
4 T. dry mustard	1 qt. green pepper (chopped)
8 T. flour	1 qt. green tomatoes (chopped)
1 T. celery seed	6 large carrots
1 qt. vinegar	1 T. turmeric

Soak onions, tomatoes and peppers in salt water 1 hour. Cook carrots; drain and cool. Put all vegetables through largest blade of food chopper. Combine dry ingredients and blend into ground vegetables. Add vinegar and mix well. Bring to a boil and simmer 20 minutes. Fill sterilized jars and seal. This recipe makes about 8 pints.

BREAD AND BUTTER PICKLES

1 qt. cucumbers (medium size) 6 onions
Wash and slice very thin. Cover with cold water.

Add:

1 T. salt

Let stand 2 hours. Drain.

Heat:

1 c. vinegar 1/4 tsp. turmeric

1 tsp. mustard seed 2 c. vinegar

1 tsp. celery seed

Add cucumbers and onions to above ingredients. Boil 5 minutes. Put in jars and seal.

PICKLED PINEAPPLE

Frances White

Drain syrup from a number 2 (#2) can of pineapple chunks. Mix syrup with 1/2 cup vinegar, 1/2 cup sugar and 1 teaspoon pickling spices. Simmer 5 minutes. Add chunks; chill.

ROSY CINNAMON PINEAPPLE

Frances White

Drain syrup from a number 2 (#2) can pineapple chunks. Mix syrup with 1/2 cup cinnamon candies and heat until candies dissolve. Add pineapple; simmer 5 minutes. Chill.

GREEN TOMATO MINCEMEAT

Eda Shelby

1 peck green tomatoes	1/2 peck apples (ground)
2 lb. raisins	5 lb. sugar
2 lemons	1 c. vinegar
3 T. salt	2 tsp. cinnamon
2 tsp. nutmeg	2 tsp. cloves
2 tsp. allspice	2 c. suet (ground)

Grind tomatoes and pour off juice. Pour on hot water and let cool. Drain well. Put in rest of ingredients and boil 1 hour to 1 1/2 hours. Can hot and seal; 1 quart for 1 pie.

UNCOOKED STRAWBERRY JAM

Margrette Thompson

3 c. strawberries (crushed)	5 c. sugar
1 pkg. powdered pectin	1 c. water

Add sugar to fruit; mix well and let stand 20 minutes. Boil water and pectin 1 minute and pour over fruit and stir 2 minutes. Pour into containers and let stand 24-48 hours. Store in freezer. Makes 6-8 glasses.

RHUBARB JAM

Jen Classick - Ellen Ahlstrom

5 c. (heaping) rhubarb
1 lb. candy orange slices

5 c. sugar

Cut in small pieces; let stand until juice forms. Bring to boil, then boil 11 minutes. Add red coloring.

PEACH MARMALADE

Eda Shelby - Grace Luick

20 peaches

1 orange

1 lemon

1/2 can (about 1 c.) crushed

5 to 7 c. white sugar

pineapple

Remove skins from peaches; cut into pieces. Slice oranges and lemon in very small, thin pieces. Mix fruit and sugar and let stand overnight. Cook about 1 hour.

PINEAPPLE-RHUBARB JAM

Margrette Thompson

5 c. rhubarb

1 c. pineapple

5 c. sugar

1 pkg. powdered pectin

Prepare fully ripe pineapple. Chop or grind very fine. Slice thin or chop (do not peel) fully ripe rhubarb. (The red rhubarb makes a richer looking product.) Add 1/2 cup water and simmer until soft - about 1 minute. Prepare in heavyweight kettle. Mix pectin with fruit and place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil; then boil hard 2 minutes, stirring constantly. Remove jam from heat; skim off foam with metal spoon. Then stir and skim by turn 5 minutes to cool slightly, to prevent floating fruit. Pour into glasses and seal with paraffin.

RHUBARB JAM

Eunice Slining

Mix:

4 c. rhubarb (cut)

4 c. sugar

Let stand 3 hours, then boil 10 minutes. Add 1 small can crushed pineapple. Boil 5 minutes. Stir in package strawberry Jello while hot. Pour into glasses and seal.

A good man does not hesitate to own he has been in the wrong. He takes comfort in knowing he is wiser today than he was yesterday.

THIS AND THAT

This & That



ORANGE-CHEESE SPREAD

Eda Shelby

- | | |
|-----------------------------|--|
| 1 (3 oz.) pkg. cream cheese | Rind of 1 orange <u>or</u> 2 T. orange marmalade |
| 1/4 tsp. salt | |
| 1/8 tsp. paprika | Pecans (chopped) |

Spread bread with butter or mayonnaise first. Add cream cheese spread next and top with the chopped pecans. This can be for open faced or closed sandwiches.

HOT TUNA BUNS

- | | |
|---------------------------------|---------------------------------|
| 1 can tuna | 2 eggs (hard boiled) |
| 2 tsp. onion (grated) | 4 slices Velveeta cheese |
| 2 <u>or</u> 3 T. salad dressing | Salt <u>and</u> pepper to taste |
| 8 buns | |

Flake the tuna; grate the eggs and cheese over medium grater. Add the onion and salad dressing. Mix well. Fill buns with mixture and seal in aluminum foil. Heat a few minutes in a slow oven.

STUFFED FRENCH ROLLS

Ruth Brandmeyer

- | | |
|---------------------------------------|--------------------------------------|
| 1 small onion | 1/2 dozen eggs (hard boiled) |
| 1 (8 oz.) can tomato sauce | 1/2 c. oil (Wesson <u>or</u> Mazola) |
| 1 can Arteza green peppers (optional) | 1 can ripe olives (chopped) |
| 1 lb. American cheese (grated) | 1 clove garlic |
| | 2 doz. individual French rolls |

Mix all ingredients. Scoop out center of rolls and fill with mixture. Wrap individually in foil. Store in refrigerator. One hour before serving, place them in oven at 250°. They will be piping hot.

CHEESE SPREAD

Frances White

- | | |
|--|----------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1/2 c. walnuts |
| 1/4 c. green pepper (chopped) (optional) | 1/4 c. onion (chopped) |
| 1 T. catsup | 3 T. pimiento (chopped) |
| Salt <u>and</u> pepper | 3 eggs (boiled) (finely chopped) |

Serve cold on dark bread. Easy to make ahead and put in the freezer for that special occasion.

Children need models more than they need critics.

CRAB MEAT SPREAD

Sally Lanphere

Cut into pieces and melt in double boiler:

1 pkg. Old English cheese (1/2 lb.)

Add:

1 (7 oz.) can crab meat 1/2 c. mayonnaise

1/2 tsp. Worcestershire sauce

Chill. Spread on bread rounds or squares and put under broiler.

Serve hot. May be spread on bread and frozen.

To keep noodles and macaroni from boiling over, put a table-spoon of butter or oil in the water and they will stay in the pot.

NEVER FAIL NOODLES

Nannette Hildebrand

2 egg yolks (beaten)

Add:

1 tsp. lard or vegetable short- 1/4 tsp. salt

ening (softened) 1/4 tsp. baking powder

2 T. cream

Mix real well and add enough sifted flour to make a soft dough, so it can be rolled out without being sticky. Cut and cook immediately.

Rice is a good substitute for spaghetti, potatoes, etc. It can be served with almost anything and is oh, so good--plain or dressed up.

RICE CASSEROLE

Madalyn Elliott

1 onion (chopped)

3 T. butter

1 c. raw rice

2 1/2 c. boiled water

2 or 3 beef bouillon cubes

Salt and pepper

Brown the onion in butter. Add the rice and brown until yellow with butter and onion. Add the boiling water to which the bouillon cubes have been added. Place in casserole and bake at 325° 30 minutes until moist and tender. Butter may be added also. This is good to add to left-over beef, chicken or ham cubes.

The only safe and sure way to destroy an enemy is to make him your friend.

CHEESE RICE CASSEROLE

Mary Jane Cox

3 c. cooked rice	1 c. Cheddar cheese (shredded)
1 c. bread crumbs	2 tsp. onion (grated)
2 tsp. parsley	Garlic salt
2 tsp. dry mustard	1/2 c. butter (melted)
1/2 green pepper (chopped) (optional)	1 tsp. salt
6 whole eggs (beaten)	1 3/4 c. milk

Mix and pour into well greased 8 x 12-inch pan. Bake at 350° 1 hour. One-half hour before done, top with undiluted cream of mushroom soup.

This South of the Border recipe came from Houston, but is just as good North of Mason-Dixon line.

SPANISH RICE

Sally Lanphere

1 c. onion (chopped)	1/2 c. green pepper (chopped)
1 c. uncooked rice	2 T. olive oil
2 c. canned tomatoes	2 T. vinegar
Salt and pepper	

Saute the onion, green pepper and rice in the olive oil until the rice is brown. Add tomatoes, vinegar and seasonings and cook until the rice is done. If finished in a casserole after it's cooked, sprinkle with grated Provolone cheese and bake at 400° until cheese is brown and bubbly.

The combination of cold, cold melon and hot chicken or turkey is delightful. Equally good with a fowl or ham are warmed peach halves. Simply slip into the oven the last 5 to 10 minutes the meat cooks either plain or filled with brown sugar - or dust with cinnamon.

Marvelous served hot or cold on ham or other meat.

MUSTARD SAUCE

Sally Lanphere

1/4 c. butter <u>or</u> margarine	1/2 c. sugar
1/2 c. condensed tomato soup	1/2 c. prepared mustard
2 eggs	1/4 c. vinegar
1/4 c. water	

Melt butter in top of a double boiler. Beat eggs. Gradually beat in sugar, soup, mustard, vinegar, water and butter. Cook over hot water until slightly thickened, stirring constantly.

We give credit to Bon Appetit magazine for this Champagne Sauce. It truly is marvelous for baked ham or roast chicken. Serve left-over sauce on table to spoon over meat.

CHAMPAGNE SAUCE

Sally Lanphere

1 (6 oz.) can frozen fruit juice concentrate
1 (12-13 oz.) bottle champagne

1 (6 oz.) can water
2 T. corn starch
1/3 c. kumquats (thinly sliced)

Blend the fruit juice, water and corn starch until smooth. Heat, stirring until thickened. Stir in the champagne; add the kumquats; heat gently a few minutes longer.

In case your tastes run more to beer instead of champagne, we've heard that ham is very good cooked in beer.

Here is a quickie with a new look for an old favorite - the French fry.

EGG CASSEROLE SUPPER

Helen Keleher

1 can mushroom slices
1/4 c. flour
3/4 tsp. salt
1 tsp. celery salt
1 lb. pkg. frozen French fries
6 to 8 eggs (hard boiled) (cut in chunks)

1/4 c. butter
1/4 tsp. pepper
1 tsp. onion salt
3 c. milk
1/4 lb. Cheddar cheese (cubed)

Saute mushrooms in butter, then blend in flour and seasonings. Add milk (with mushroom liquid if desired) and cook, stirring until thickened. Add French fries, still frozen, and cheese. Pour half of mixture in greased baking dish, then top with eggs. Pour over remaining mixture and bake at 400° until bubbly and golden brown - about 20 to 30 minutes. Makes 6 servings.

Who can turn down candy?

FUDGE

Selma Griesy

4 1/2 c. sugar
Boil together 5 minutes to soft ball stage.

1 can Carnation milk

Continued Next Page.

FUDGE (Continued).

Pour over:

- | | |
|-----------------------------------|--|
| 1 pkg. miniature marshmallows | 2 large (8 oz.) bars almond <u>or</u> |
| 2 oz. bitter chocolate (cut fine) | plain chocolate (cut fine) |
| 1 c. nutmeats | 1/2 c. butter |
| 1 tsp. vanilla | 2 pkg. chocolate chips (total of 12 oz.) |

Beat until done and pour into a large buttered pan.

RUMMIES

Sylvia Tyrrell

- | | |
|---------------------------|-----------------------------|
| 2 c. vanilla wafer crumbs | 1 c. nuts (chopped) |
| 1 c. confectioners' sugar | 2 T. cocoa |
| 2 T. white corn syrup | 1/3 c. rum <u>or</u> brandy |

Roll crumbs fine. Add nuts, sugar and cocoa. Mix well. Combine corn syrup and rum or brandy and work into dry mixture. Shape by teaspoonfuls into firm, round balls. You may need to add a very little more syrup. Roll in dry cocoa or confectioners' sugar. Allow to dry. Store in tightly covered container about 1 week. Makes about 50.

COCONUT PASTEL BON BONS

Jan Crawford

- | | |
|------------------------------------|--|
| 1 (3 oz.) pkg. cream cheese (soft) | 2 1/2 c. confectioners' sugar (sifted) |
| 1/4 tsp. vanilla | Dash of salt |
| Few drops of green food color | 1/3 to 1/2 pkg. coconut (grated) |

In medium bowl with wooden spoon, beat cream cheese until smooth. Gradually beat in confectioners' sugar, blending thoroughly. Beat in vanilla and salt. Add just enough food coloring to tint a delicate green. Refrigerate, covered, 1 hour, then shape into balls - 1 teaspoon for each. Roll in coconut. Flatten top slightly and refrigerate several hours or until firm. Makes about 20. This is my Christmas specialty.

CHRISTMAS TOFFEE

Ruby Schroeder

Spread 1 cup chopped pecans or walnuts in bottom of 6 x 10-inch pan.

Boil 6 minutes:

- | | |
|---------------|--------------------|
| 1/2 c. butter | 3/4 c. brown sugar |
|---------------|--------------------|

Stir constantly. Pour over nuts. Let stand a few minutes. Sprinkle 1 package chocolate chips over top. Very easy and good.

PEANUT BRITTLE

Imogene Hinman

2 c. sugar
1/2 c. cold water

1 c. white syrup

Boil until threads 3 to 4 inches long. Add 2 cups or 1 package raw peanuts. Stir constantly. When mixture is of yellow consistency (hard crack stage), remove from heat. Add 2 table-
spoons butter, 2 teaspoons (heaping) soda, 1/4 teaspoon salt. Stir well. Pour on buttered tins.

And a few extra calories for ice cream.

BUTTERSCOTCH SYRUP

Shirley Watermilller

1 1/4 c. brown sugar
1/4 lb. or 16 marshmallows
1/4 c. butter
1/3 c. nutmeats

1 c. water

Salt

1 tsp. vanilla

Boil 10 minutes. Serve over ice cream.

CHOCOLATE SYRUP

Mary Jane Cox

Melt one 6-ounce package of chocolate chips in a double boiler. Add 1/2 can sweetened condensed milk and approximately 1/4 cup Hershey syrup. Stir until well mixed and heated through.

Whether it be a cocktail party, bridge luncheon or barbecue, hungry people will flock to this mix.

PARTY MIX

Rose Baker

6 T. butter or margarine
1 tsp. seasoned salt or 3/8 tsp. garlic powder; 3/8 tsp. salt

4 tsp. Worcestershire sauce

6 c. Chex mix (Wheat, Corn and Rice)

3/4 c. salted nuts

Heat oven to 250°. Slowly melt butter in shallow pan; stir in Worcestershire sauce and salt. Add Chex and nuts. Mix until all pieces are coated. Heat in oven 45 minutes. Stir every 15 minutes. Spread on absorbent paper to cool. Yield: 3 3/4 cups. Nice for Christmas.

Mornay Sauce has as many definitions as there are people who make it. However you make it, it must be "cheesed".

MORNAY SAUCE

Sally Lanphere

1/4 c. butter <u>or</u> margarine	1/4 c. flour
1 1/2 c. chicken broth	1 c. heavy cream
1 egg yolk	1/2 c. sherry
1/3 c. Parmesan cheese (grated)	

Melt butter over low heat; add flour, stirring until smooth. Gradually add broth and cream, stirring until smooth. Bring to boiling, stirring until thickened and smooth. In small bowl, stir in small amount of hot mixture into egg yolk; pour into saucepan. Add sherry and cheese; simmer, stirring 5 minutes or until cheese is melted. Good on any vegetable, fish, fowl or meat you want. It is particularly good as -----

TURKEY MORNAY

Place a hot ham slice on a plate; top with a piece of the white meat of turkey (or chicken). Lay 3 spears of hot asparagus on the turkey and pour over 1/3 cup hot mornay sauce.

Ice water or a little milk will keep peaches from turning dark.

Cantaloupe Cocktail with Orange Sauce is extra special for breakfast. Cut the cantaloupe with a ball cutter or dice to make 3 cupfuls. Blend 1 cup of orange juice with 2 tablespoons of lemon juice and pour over the cantaloupe. Pile in cold glasses and sprinkle with sprigs of mint dipped in powdered sugar.

Marinate fresh fruit, strawberries, pineapple, grapefruit, oranges, blueberries, etc. in Cointreau overnight and serve them piled around lemon sherbet.

Add a sprig of fresh mint to the water when cooking green peas.

Add 1 1/2 tablespoons butter, 1 1/2 tablespoons sugar and 1/4 teaspoon cinnamon or ginger to cooked carrots cut in 1 1/2-inch lengths after they are drained. Let simmer until well glazed. Delicious. Good when teamed up with cooked green peas.

Add sliced radishes to cooked green peas for nice color and crunch.

PEPPERMINT STICK PUNCH

Mary Jane Cox

1 qt. peppermint stick ice 1 c. cold milk
cream 1 qt. ginger-ale (chilled)

Put ice cream in a punch bowl. Let soften slightly. Blend in milk. Beat smooth. Blend in ginger-ale just before serving. Keep chilled if not serving at once. Yield: about 24 punch cups.

LIME FROSTED PARTY PUNCH

Margrette Thompson

3 1/2 to 4 c. pineapple-grape- 2/3 c. lemon juice
fruit drink (chilled) 2 qt. cold water
3 1/2 oz. envelope unsweetened 2 c. sugar
lemon-lime soft drink powder 1 pt. lime sherbet
4 (7 oz.) bottles (about 4 c.)
lemon-lime carbonated beverage
(chilled)

In punch bowl, combine chilled pineapple-grapefruit drink, the lemon juice, cold water, soft drink powder and sugar. Stir until soft drink powder and sugar are completely dissolved. Top punch with large spoonfuls of lime sherbet. Resting bottle on rim of the punch bowl, carefully pour in carbonated beverage. Serve some sherbet with each cup of punch. Makes 30 to 35 servings.

SPICED TEA

Nita Williams

1/2 lb. Orange Pekoe tea 5 tsp. orange peel (grated)
2 tsp. lemon peel 2 sticks cinnamon (4-in. pieces)
1/4 c. whole cloves (broken or crushed) or 1 tsp.
1 tsp. ground nutmeg (heaping) ground

Mix well. Delicious as a hot or cold beverage. Sugar will bring out the flavor of the lemon and orange.

The priceless ingredient
of any recipe is
a good cook

* * * * *

ADDITIONAL RECIPES

SPRINGTIME BECK PUNCH

1 pt. peppermint sticks
 1 pt. cream
 Put ice cream in blender. Blend in ginger-ale (chilled). Let soften slightly. Blend in milk. Beat smooth. Blend in ginger-ale just before serving. Keep chilled. SPRINGTIME BECK PUNCH

1 1/2 oz. envelope unflavored
 1 pt. lime sherbet
 4 (7 oz.) bottles (about 4 c.)
 lemon-lime soft drink powder
 lemon-lime carbonated beverage
 (chilled) - add a little to each bottle
 in punch bowl, combine chilled
 lemon juice, cold water, soft drink powder and sugar. Stir well and
 soft drink powder and sugar are completely dissolved. Top punch
 with large procedure. SPRINGTIME BECK PUNCH

SPRINGTIME BECK PUNCH

1/2 lb. orange peel
 5 cups lemon peel
 1/2 c. whole clove
 1 cup ground cloves
 Mx well. Strain as a hot or cold beverage.
 Bring out the flavor of the lemon and orange.

We thank all the members of
 Women's Fellowship who contrib-
 uted recipes and worked hard to
 make this book possible.

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