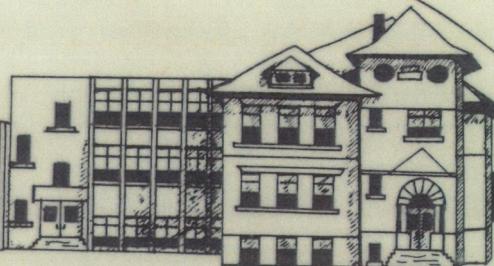
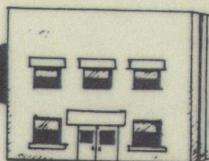
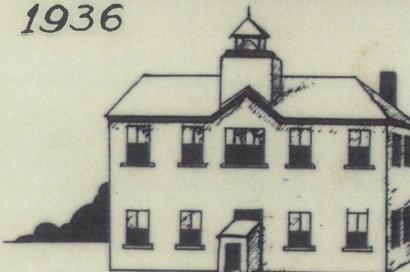
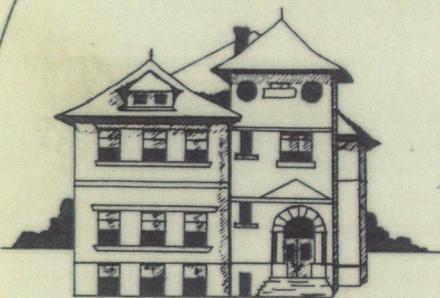


COGGON

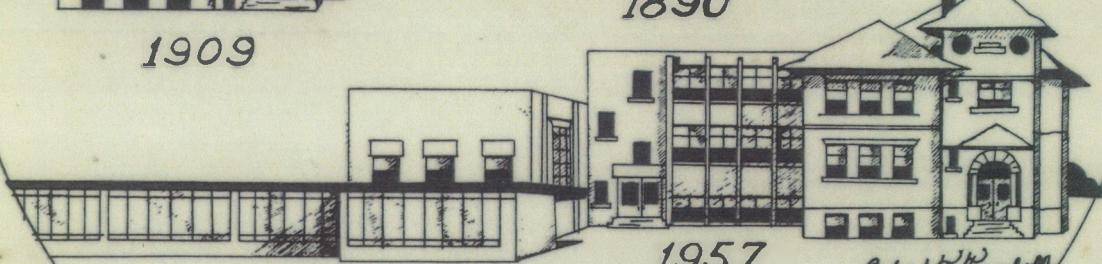


1936



1909

1890



1957

QUASQUICENTENNIAL

Robert H. Gumbell
1981

1857 - 1982

COGGON, IOWA

125 YEARS

A BRIEF HISTORY OF COGGON (Continued)

as 1880 in 1957 near 1957 when we travel thru, so that link with the past is still with us.

IN APPRECIATION

The recipes of this Quasquicentennial cookbook have been contributed by the people of Coggon near and far. To each of them we give our hearty thanks. Also to the people in town who helped with the history and drawings, the art teacher at the high school, Mr. Powers, and his class.

This books history of the town is by: Helen Kurth

Pictures by: Mr. Powers

Deedee Kintzle

Janell Farley

Doug Kintzle

Kris Loecke

Rose Zieser

Pam Klima

Compiled by: Elaine Casey

Jeannie Ondler

Mary Woods

Viola Trumm

Sandy Henderson

Paula Holub

Gerry Williams

A BRIEF HISTORY OF COGGON for St. John's Cookbook

With Coggon observing the 125th year in 1982, it causes us to reflect back on the beginning and development that followed of our town. Unlike ones who retain the same name always; this settlement was first associated with the names of Manhattan, Green's Mill, Nugents Grove and Nugent. A permanent name had to be selected after the Railroad was here in 1887, especially as there was a Nugent and two in Iowa could not be allowed for mail service. The Nugents and Greens left it up to Senator Dows, a promotor of the Illinois Central R.R. and as he had a letter that day from his Scotsman friend, Wm. Henry Coggon, he suggested that choice for a name to be official. There is no other Coggon in the United States or in the World, so we are unique. An interesting follow-up came about 60 years later, when Mr. Coggon's great granddaughter found papers in the attic in their Sheffield, England home telling of the name connection. Rita G. Coggon (now Mrs. Peter Shireby) wrote to our Mayor and invited anyone to correspond with her, which several were pleased to do. This still continues of letters and pictures and gifts back and forth since 1946 and a few have been fortunate to have special treat of visiting her over there. Reference to the Railroad - after much planning, the day the contractor from south arrived with whole camp and set up proved exciting, and the children seeing the negro cooks remembered that. Mule drawn scrapers with large wheels made the grade - and after all the work it was a great day when depot and trains added much to activity of the village. Now when so many trains have been taken off of service and rails abandoned; Coggon folks still hear the whistles as the trains

Continued Next Page.

A BRIEF HISTORY OF COGGON (Continued).

travel thru, so that link with the past is still with us.

Space does not permit the names of the many people who came from other countries and eastern states to settle in our area and founded businesses and farmed the land. We note the importance of the Mill; the Creamery; Monitor for news; Hardware and Implement Shops; Barbers; Doctors and Dentists; Lumber Yards; Banks; Restaurants; Opera House and numerous places current to the times. Grocery stores provided necessities, as well as special items for recipes of pioneer women to try, same as we will today from this new cookbook published for Coggon's Quasquicentennial! From the Old Mill of 1858 which formed the Logo of the 1957 Centennial up to the newest industry, A Waterbed Factory in Coggon, we have spanned a multitude of diverse activities and talents. During World War II when workers became employed in the Cedar Rapids plants, they still lived in Coggon and called it home.

From the early years when men served in the Civil War, the Spanish American War and World War I; on thru Korean Conflict, World War II and Vietnam, courage and sacrifice have been made by great efforts of our area and touched all families. Organizations and volunteers have helped on many needs of the town for support whether emergency as fire, or social projects and in between, as well as developing new ventures to strengthen town.

The importance stressed on education is portrayed by the Logo for this 125th anniversary of the 4 stages of our local school. Think of the classes that have graduated since the

Continued Next Page.

A BRIEF HISTORY OF COGGON (Continued).

first in 1893, on down thru the years, and the influence of the teachers, and knowledge imparted to the students attending. School pictures always evoke memories, and interest, whether of ones you are in, or family members or friends.

The religious faith of the community saw the building of St. John's Catholic Church in 1912; Zion Presbyterian Church in 1885; the Christian Church in 1889; and the Methodist Church in 1891. Several of these groups first met in rural areas and the moving of church buildings to town is a story in itself. The Foursquare Gospel Church was begun here in 1944. As there is no Lutheran Church locally, members attend in nearby towns.

The Clemons House should be mentioned, as this Hotel was the first building on what is now Main street and was the scene of festivities as well as a night's lodging, when travel was far different than today. Mementos still kept are invitations to parties there, the promise of good food and fine time. Many historical items of school, businesses and the Opera House tell the story of the people and their love of culture as well as hard work to provide for their families and future generations to follow. May we remember that WE are writing history now; so let us write our chapters well for citizens to read in coming years. The Historical Society formed in 1981 will be preserving things of the past and present to gather heritage data together. The State of Iowa Historical Society is observing 125 years right along with Coggon for dates. With modern methods of recording, current news and happenings can be kept in advanced ways for the next

A BRIEF HISTORY OF COGGON (Continued).

celebration review of 150th birthday.

A town story could list humorous incidents, courageous ones, and tragic sad events, along with daily life when the ordinary prevails. I am indebted to publications of the Coggon Monitor for records which helped greatly on the review, and to those who kept letters and school records, business papers and pictures of early days, my parents and grandparents. 93 - 146

May our 125th anniversary be a great one!

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1982 V

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Weights and Measures



Standard Abbreviations

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

Guide to Weights and Measures

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

Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = $\frac{1}{2}$ pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt = 1 cup butter
2 cups sugar = 1 pound
2 $\frac{1}{2}$ cups packed brown sugar = 1 pound
1 $\frac{1}{3}$ cups packed brown sugar = 1 cup of granulated sugar
3 $\frac{1}{2}$ cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
4 $\frac{1}{2}$ cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks

1 tablespoon cornstarch = 2 tablespoons flour for thickening

1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk

1 cup whipping cream = 2 cups whipped

1 cup evaporated milk = 3 cups whipped

1 lemon = 5 to 4 tablespoons juice

1 orange = 5 to 8 tablespoons juice

1 cup uncooked rice = 3 to 4 cups cooked rice

METRIC - U.S. EQUIVALENTS
(To second decimal place)

CAPACITY

WEIGHT

1 millimeter	= 0.04 inch	1 gram	= 0.04 ounce avoirdupois
1 centimeter	= 0.39 inch	1 kilogram	= 2.20 pounds avoirdupois
1 meter	= 39.37 inches	1 liter	= 1000 kilograms
1 kilometer	= 0.62 statute mile	1 metric ton	= 2204.62 pounds avoirdupois

EQUIVALENTS OF THE COMMON CAPACITY UNITS USED IN THE KITCHEN

Units	Fluid drams	Teaspoonful	Tablespoonful	Fluid ounces	1/4 cupful	6 1/2 drams (1/2 cupful)	Cupful	Liquid pints	Liquid quarts	Milliliters	Liters	Units
1 fluid dram equals	1	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004	Equals 1 fluid dram
1 teaspoon equals	1-1/3	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	.0.005	Equals 1 teaspoonful
1 tablespoon equals	4	3	1	1/2	1/4	1/8	1/16	1/32	1/64	15	.0.015	Equals 1 tablespoonful
1 fluid ounce equals	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	.0.030	Equals 1 fluid ounce
1/4 cupful equals	16	12	4	2	1	1/2	1/4	1/8	1/16	59	0.059	Equals 1/4 cupful
1 gill (1/2 cupful) equals	32	24	8	4	2	1	1/2	1/4	1/8	118	0.118	Equals 1 gill (1/2 cupful)
1 cupful equals	64	48	16	8	4	2	1	1/2	1/4	237	0.237	Equals 1 cupful
1 liquid pint equals	128	96	32	16	8	4	2	1	1/2	473	0.473	Equals 1 liquid pint
1 liquid quart equals	256	192	64	32	16	8	4	2	1	946	0.946	Equals 1 liquid quart
1 milliliter* equals	0.27	0.20	0.068	0.034	0.017	0.0084	0.0042	0.0021	0.0011	1	1/1000	Equals 1 milliliter*
1 liter equals	270	203	67.6	33.8	16.9	8.45	4.23	2.11	1.06	1000	1	Equals 1 liter

*For all household purposes 1 milliliter may be considered as equal to 1 cubic centimeter.

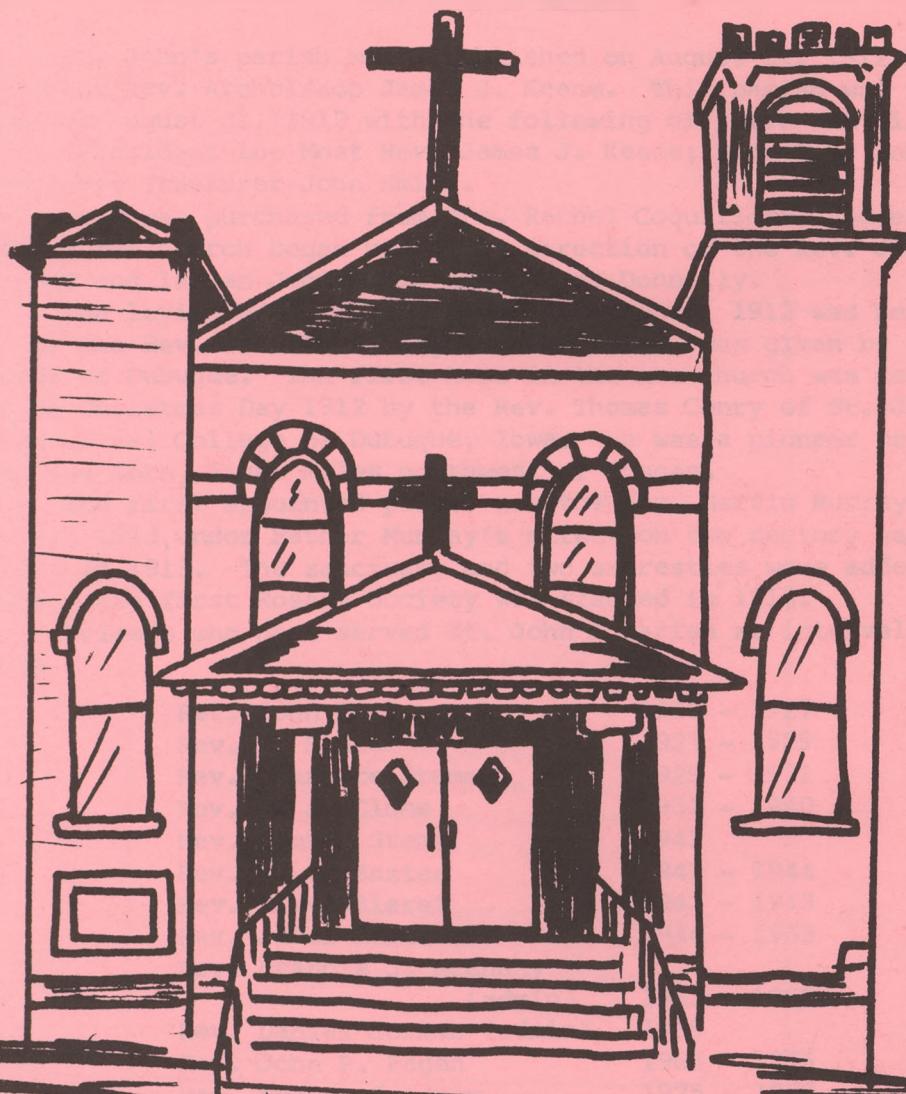
Approximate 100 Calorie Portions

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

APPROXIMATE AMOUNTS TO SERVE 50 PEOPLE

Navy beans for baking	3 qts. or 6 lbs.
Canned string beans	2 No. 10 cans
Canned beets.	2 No. 10 cans
Roast beef.	20 lbs.
Roast beef for Swiss steak	
3/4 in. thick.	20 lbs.
Ground meat for loaf.	10 lbs.
Butter.	1-1/2 lbs.
Chicken (roasted)	30 lbs.
Chicken pie	20 lbs.
Coffee	1 lb.
Baked Ham	2 hams 10 to 12 lbs. each
Ice cream - dessert	2 gal.
Ice cream - for pie	1 gal.
Lettuce	1 oz. per salad
Head lettuce salad	7 lbs.
Salted nuts	1-1/2 lbs.
Olives	2 qts.
Oysters (escalloped)	1 gal.
Peas.	2 No. 10 cans
Peas and carrots.	1 No. 10 can and 5 lbs. carrots
Roast pork or fresh ham	20 lbs.
Pork chops	18 lbs.
Potatoes (mashed)	1-1/4 pecks
Sweet potatoes.	13-1/2 lbs.
Rice.	3 lbs.
Rolls	100 rolls
Soup.	3 gal.
Turkey.	22-25 lbs.
Vegetables (fresh): Beans, beets, carrots or cabbage.	10 lbs.
Whipped cream	2 pts.

Catholic Church



Appetizers

Beverages

ST. JOHN'S CHURCH

St. John's parish was established on August 31, 1912 by the Most Rev. Archbishop James J. Keane. This parish was incorporated August 31, 1912 with the following officers and directors: President the Most Rev. James J. Keane; Secretary John J. McAreavy; Treasurer John Smith.

Land was purchased from Mrs. Rachel Coquillette and erection of the church began under the direction of the Rev. John M. Molloy and layman John Smith and Thomas Donnelly.

The laying of the cornerstone in October, 1912 was performed by the Rev. John M. Molloy and the sermon was given by Father Brady of Dubuque. The first Mass in the new church was celebrated on Christmas Day 1912 by the Rev. Thomas Conry of St. Joseph's (now Loras) College of Dubuque, Iowa. He was a pioneer priest who was born, fives miles northwest of Coggon.

The first appointed pastor was the Rev. Martin Murray in April, 1913, under Father Murray's direction the rectory was built in 1913. The sanctuary and two sacresties were added in 1916. The first Rosary Society was started in 1913.

Priests who have served St. John's parish at intervals are:

Rev. John Howe	1916 - 1927
Rev. F. Renier	1927 - 1929
Rev. Clarence Drummy	1929 - 1931
Rev. J. J. Clune	1931 - 1940
Rev. George Stemm	1941
Rev. W. J. Baxter	1941 - 1944
Rev. Elwyn Bierei	1942 - 1943
Rev. James Roche	1944 - 1963
Rev. Francis J. McEnany (admin)	1963 - 1965
Rev. Daniel Gorman (admin)	1965
Rev. John P. Fagen	1965 - 1975
Rev. Nestor Goedken	1975 - 1979
Rev. Joseph Griffin	1979 - 1981
Rev. Edgar Kurt (admin)	1981
Rev. Francis J. McEnany	1981 -

History by: Sophia Williamson,
La Vera French, Ag Crosby

Daily Prayer

Grenville Kleiser

**If I can do some good today,
If I can serve along life's way,
If I can something helpful say—
Lord, show me how.**

**If I can right a human wrong,
If I can help to make one strong,
If I can cheer by smile or song—
Lord, show me how.**

**If I can aid one in distress,
If I can help to make a burden less,
If I can spread more happiness—
Lord, show me how.**

**If I can do a kindly deed,
If I can help someone in need,
If I can sow a fruitful seed—
Lord, show me how.**

**If I can feed a hungry heart,
If I can give a better start,
If I can fill a nobler part—
Lord, show me how.**

APPETIZERS - BEVERAGES

BACON TATER BITES

JoAnn Woods

Bacon

Sliced American cheese

Tater Tots

According to the number of snacks you need, cook half strips of bacon lightly browned, but limp. Meanwhile prepare frozen Tater Tots according to package directions. Cut slices of cheese into fourths and wrap a strip of cheese around each Tater Tot. Wrap limp bacon around the cheese and secure with a toothpick. Broil, turning once, until bacon is crisp.

PIZZA SNACKS

Alice Krapfl

1 loaf party rye bread

Onion salt (to taste)

1 lb. Velveeta cheese

1 lb. ground sausage

Garlic salt (to taste)

1 lb. ground beef

Brown meat with garlic and onion salts. Pour off grease. Cut cheese into chunks. Melt with meat. Drop teaspoon sized portions onto slices of rye bread. Freeze. When ready to serve, heat in 325° oven for 10 to 15 minutes.

SAUSAGE HORS D'OEUVRES

Dottie Helmrich

12 oz. pork sausage

Ac'cent (to taste)

12 oz. hamburger

Garlic powder

1 lb. Velveeta cheese

Rye rounds

(melted)

Brown sausage and hamburger, drain off fat and mix with melted cheese. Add some Ac'cent and garlic powder; spread on small rye rounds. Bake at 350° to 400° until bubbly. Serve hot. Can be frozen and baked later.

HOT STUFFED MUSHROOMS

Irene Thompson
4th Grade Teacher

2 boxes fresh mushrooms

Touch of garlic salt

2 (8 oz.) pkg. cream cheese

Touch of dried parsley

1 jar Bacos

Touch of Worcestershire sauce

Blend cheese and seasonings. Remove stems from mushrooms and fill with cheese mixture. Bake at 350° for 10 minutes, then broil for 3 to 4 minutes.

TANGY WIENER PICK-UPS (Appetizers)

Judy Faust

1 pkg. home-style or brown gravy mix
1/2 c. cold water

1 to 2 lb. cut up hot dogs
or little smokies

Combine gravy mix and water until lump free. Add ketchup and jelly. Heat in saucepan or crock pot until thickened. Add hot dog pieces or little smokies and cook until heated through. Serve with toothpicks as spears.

CHEESE BALL

Esther Avis

8 oz. cream cheese

2 T. mayonnaise

1 tsp. dried onion

1 T. sherry

1/4 c. chopped olives

Dried beef

Moisten the onion in the sherry. Blend the cream cheese, mayonnaise, onion and sherry together. Add the chopped olives and dried beef. Form into a ball.

DRIED BEEF CHEESE BALL

Virginia Ford

3 (8 oz.) cream cheese

1 bunch green onion (diced)

2 (3 oz.) dried beef (diced)

1 T. Worcestershire sauce

1 T. Ac'cent salt

Mix all above together and refrigerate. Makes 2 balls.

CHEESE BALL

Nancy Kratzer

2 (8 oz.) pkg. cream cheese

8 1/2 oz. crushed pineapple
(drained)

2 c. pecans

1/2 c. green pepper

(chopped)

2 T. onion

1 T. season salt

Beat cheese and add pineapple. Add 1 cup pecans, green pepper, onion, salt, mix well. Mold into ball and roll in 1 cup pecans.

The answer is found

In this little book

To the unsettled question

O' What shall we cook.

CHEESE BALLAlice Krapf
Betty Letts

1 jar (medium) green olives	1 tsp. minced onion
1 can black olives	1 tsp. yellow mustard
2 (8 oz.) pkg. cream cheese	1 tsp. horseradish
2 pkg. dried beef	1 tsp. Worcestershire sauce

Chop olives and dried beef in blender or grinder. Mix all ingredients together and shape in ball and refrigerate. Sprinkle with parsley or diced dried beef if desired. Serve with Ritz crackers or your choice.

CHEESE BALL

Anita Haughenbury

1 (8 oz.) pkg. cream cheese	1/3 c. grated Parmesan cheese
1 (6 oz.) pkg. garlic cheese spread	Dash of Worcestershire sauce

Let cheeses soften to room temperature. In small mixing bowl, blend all ingredients on medium speed. Chill 8 hours. Form into 1 large or many small balls. Chill another 2 hours. Cover with nuts, parsley or decorate as desired.

HIDDEN VALLEY CHEESE BALL

Rose Mulvaney

1 (8 oz.) pkg. cream cheese (softened)	1/2 onion (chopped fine)
1/2 pkg. Hidden Valley Ranch dressing (dry)	1 T. Worcestershire sauce
4 oz. American cheese	1/2 tsp. garlic powder
	1/2 c. nuts

Mix all together (except nuts) with fork. Shape into ball. Roll in nuts.

CHEESE BALLBonnie Beranek
Prairieburg, Iowa

2 (8 oz.) cream cheese	Prepared mustard
1 glass jar pimiento cheese spread	1 to 2 T. catsup
1 glass jar American cheese spread	1 T. horseradish

Chopped chives
Chopped nuts

Soften all cheeses. Place all ingredients except the nuts and blend together well. Form into a ball. Roll the cheese ball in the chopped nuts. Chill until firm.

CHEESE BALLBonnie Beranek
Prairieburg, Iowa

2 (8 oz.) cream cheese	1 to 2 T. catsup
1 glass jar pimiento cheese spread	1 T. horseradish
1 glass jar American cheese spread	Chives
	1 tsp. Worcestershire sauce
	Chopped nuts

Prepared mustard

Soften all cheeses. Place all ingredients except the chopped nuts in a bowl and blend well. Form into a large ball. Roll in the chopped nuts and chill until firm.

CUTTERSCOTCH FONDUE

Esther Avis

1/2 c. butter	1 (15 oz.) can sweetened
2 c. brown sugar	condensed milk
1 c. syrup	1 tsp. vanilla
2 T. water	

Melt butter, stir in sugar, syrup and water. Boil. Stir in milk and cook until caramel color, 230°. Add vanilla. Add milk or water if too thick. May be made and refrigerated. Heat for serving.

SHRIMP DIPSheryl Betenbender
Coggon, Iowa

1 small can shrimp	4 T. catsup
1 small onion	8 oz. cream cheese
2 T. mayonnaise	Worcestershire sauce (to taste)
Use a blender and mix until creamy and smooth.	

TOP NOTCH CHEESE DIP

Mrs. Jean DeMoss

1/2 lb. Velveeta (grated)	1 T. yellow mustard
1/2 lb. American cheese (grated)	2 T. sugar
1/2 lb. mild Cheddar cheese (grated)	1 pt. Kraft real mayonnaise (do not use salad dressing)
2 (4 oz.) jars chopped pimientos	1/2 tsp. garlic salt
	1/2 tsp. onion salt

Mix all ingredients together. Refrigerate 24 hours before serving on crackers.

TACO DIP

Alice Krapfl

2 cans plain or jalapeno bean dip	1/2 c. mayonnaise
3 medium size tomatoes (chopped)	8 oz. sour cream
1 bunch green onions (chopped)	3 medium size avocados
6 oz. pitted black olives (chopped)	1/2 tsp. salt
1 pkg. taco mix	1/4 tsp. pepper
	2 T. lemon juice
	8 oz. pkg. shredded Cheddar cheese

Arrange in layers in large container: the bean dip, tomatoes, onions, and black olives. Mix together in a bowl the taco dip and mayonnaise and sour cream and pour on top. Mash and mix in a bowl the avocados, salt, pepper and lemon juice, and spread on top and last add the cheese.

TACO DIP

Roberta Coleman

1 lb. ground beef	1 (4 3/4 oz.) can green chili peppers (chopped and drained)
1 (15 oz.) can refried beans	1 (4 oz.) pkg. mozzarella cheese
1 pkg. taco seasoning mix	
1 (4 oz.) pkg. Cheddar cheese	
1 large onion (chopped)	

Place meat and onion in plastic colander and then place colander over a glass dish large enough to catch drippings. Cook on full power until meat is no longer pink and onion tender.. Stir often to break meat into small, fine pieces.

In 2 quart casserole combine meat and onion mixture, beans, peppers, and seasoning and mix well. Cook on full power 3 minutes to heat through. Then top with cheese and cook additional 2 minutes at 50% power. To serve, use corn chips to dip into it or taco chips.

TACO DIPBonnie Beranek
Prairieburg, Iowa

1 lb. ground beef	1 bottle hot ketchup
1 can kidney beans mashed with juice	Dash Tabasco sauce

Mix together. Serve warm with grated Cheddar cheese, sprinkled with chopped green onion and ripe olives. Serve with taco chips or in taco shells with shredded lettuce and chopped tomatoes.

DIP

1 pkg. (8 oz.) cream cheese 1/4 tsp. garlic salt
 1/2 c. cream of mushroom soup 1/4 tsp. onion
 1 1/2 tsp. Worcestershire 1/4 tsp. celery
 sauce

Blend together and refrigerate 2 to 3 hours.

Wendy Crowe

VEGETABLE DIP

1 c. Hellmann's mayonnaise
 1 c. sour cream
 1 T. parsley flakes

Wendy Crowe - Dottie Helmrich

1 T. minced onions
 1 tsp. dill weed
 1 tsp. Beau Monde

Blend together and refrigerate 2 to 3 hours. Great with raw vegetables.

VEGETABLE DIP

2 c. mayonnaise
 1 c. cottage cheese
 3/4 c. chopped onion
 1/4 tsp. salt
 1/2 tsp. celery salt
 1/2 tsp. pepper

Bonnie Beranek
 Prairieburg, Iowa

1/2 tsp. caraway seed
 1/4 tsp. Tabasco sauce
 1 1/2 tsp. Worcestershire sauce
 1/4 tsp. garlic salt

Beat together until well blended. Allow it to set in refrigerator 8 hours or longer. Use dip with fresh raw vegetables.

CAULIFLOWER DIP

1 c. mayonnaise
 1/4 tsp. curry powder
 1/4 tsp. horseradish

Bernita Lennox

1/4 tsp. instant onion
 Seasoning salt (to taste)

VEGETABLE DIP

2/3 c. mayonnaise
 2/3 c. sour cream
 1 T. chives or onion

Roxann Esch Henderson
 Mrs. Denny Henderson
 Atlanta, Georgia

1 T. parsley
 1 tsp. dill weed
 1 tsp. Lawry's seasoned salt

Mix well and chill.

No one has so big a house that he doesn't need a good neighbor.

PARTY CHEESE BALL

Kathy Finger

2 (8 oz.) pkg. cream cheese	1 T. chopped green pepper
2 c. shredded Cheddar cheese	2 T. Worcestershire sauce
1 T. chopped olives	1 tsp. lemon juice
1 T. chopped onion	

Combine softened cheeses. Add remaining ingredients, and mix well. Chill. Shape into ball and roll in chopped nuts. Serve at room temperature.

DILLY DIP FOR RELISHES

Pamela Klima

2/3 c. mayonnaise	2/3 c. sour cream
1 pkg. Lawry's green onion dip mix	1 T. parsley
1 tsp. dill weed	1 tsp. Lawry's salt
2 drops Tabasco	1/2 tsp. Worcestershire sauce

Mix well, refrigerate a few hours and serve.

DILL DIP FOR VEGETABLES

Carol Ann Bossom

1 1/2 c. Hellmann's mayonnaise	2 T. onion flakes
1 1/2 c. sour cream	2 tsp. dill seed
2 T. parsley flakes	2 tsp. Beau Monde seasoning

Blend well and refrigerate a few hours before serving.

DILLY DIP FOR VEGETABLES

JoAnn Woods

1 c. salad dressing	1 T. parsley flakes
1 c. sour cream	1 T. dill weed
1 T. dry onion flakes	1 T. Beau Monde spice

Mix together and chill at least 2 hours before serving.

RED DIP FOR FRESH VEGETABLES

Carol Ann Bossom

1 c. mayonnaise	2 T. horseradish
1 c. chili sauce	2 tsp. mustard seeds
1 small onion (grated)	Tabasco sauce (to taste)

Mix all together and refrigerate a few hours before serving. Yields about 2 cups.

Aluminum foil dipped in Cola will help remove
rust spots from car bumpers.

HOLIDAY CANAPES

Kim L. Dighton

1 c. ripe olives (cut fine)	2 T. finely chopped onion
8 oz. sharp cheese (grated)	1 tsp. curry powder
1/4 c. mayonnaise	1/2 tsp. garlic salt

Combine all together. Chill. Shape in ball and roll in parsley, sesame seed or chili powder. To serve hot spread on toast rounds and place under broiler for a few seconds. To serve as a dip mix with equal amount of sour cream, serve with chips, crackers, or raw vegetables.

HOT CHEESE AND SAUSAGE PUFFS

Anita Haughenbury

1 (5 oz.) jar Old English cheese spread	1 tsp. garlic salt
1 c. flour	1/4 tsp. seasoned salt
1/2 c. margarine	1 lb. sausage (browned)

Mix all ingredients. Shape into 1/2 inch balls. Chill. Bake at 350° for 10 to 15 minutes. Keep warm. Serves 4 to 6.

HOT MUSHROOM SNACKSLyn (Henderson) McBride
Robins, Iowa (Class of 1970)

1 box mushrooms	Garlic salt
8 oz. cream cheese	Dried parsley
1/2 jar of Bacos	Worcestershire sauce

Mix all ingredients except mushrooms which have been washed and stemmed. Fill with the cheese mixture and bake at 350° for 10 minutes. Broil to brown 3 to 4 minutes. Watch closely!

LORNA'S DIP

Laurie Kuhn

1 (8 oz.) pkg. softened cream cheese	2 T. milk
Mix well.	

Then add:

2 to 2 1/2 T. French dressing	1 T. minced onion
1/3 c. catsup	1/4 tsp. salt

Mix well and chill a couple of hours to soften onion. May be used on chips, crackers or vegetables.

Be what you are, give what you can and the rest of the time mind your own business.

PIZZA-LIKE PARTY TREATS

Jo Ann Woods

1 2/3 c. flour
 2/3 c. butter
 3 oz. cream cheese
 1/2 tsp. salt
 1 1/2 lb. browned ground beef
 (drained)

Mix first 4 ingredients together and divide into balls, 15 to 20. Press each into a muffin tin cup to form crust up 2/3 of sides. Fill with mixture of last 4 ingredients. Top with 8 ounces mozzarella cheese, shredded. Bake at 350° for 10 to 15 minutes.

SCRUMPTIOUS SHRIMP DIP

Roberta Coleman

1 (8 oz.) pkg. Philadelphia cream cheese
 3 or 4 green onions (including tops) (or 1/4 c. chopped fresh chives)

1 can cream of shrimp soup
 1/2 c. shrimp (canned or cooked)

1 drop Tabasco sauce

Soften cream cheese in glass mixing bowl for 2 minutes in microwave on level 5. Stir. Add cream of shrimp soup, chopped green onions, and heat through for 1 1/2 minutes on level 6. Stir, add fine chopped shrimp and drop of Tabasco.

Serve warm with crisp veggies as carrot and zucchini strips, broccoli and cauliflower etc.

SHRIMP DIP

Mrs. Jean DeMoss

8 oz. can shrimp
 8 oz. Philly cheese
 1 T. horseradish
 1/2 c. catsup

1 T. Worcestershire sauce
 1 T. Miracle Whip
 1 onion (minced)

Mix all ingredients in blender until blended well. Refrigerate.

A recipe that is as old as time itself,
 Yet always delightfully new.
 They call it simply friendship;
 Beloved, tried and true.

SNACK STACKS

Karen Selters

8 oz. cream cheese (softened) 2 tsp. mustard
 1/3 c. onion dip Salami and bologna

Beat cream cheese, onion dip, mustard. Put 1/2 tablespoon cheese on 1 slice of bologna then 1/2 tablespoon cheese on salami. Repeat layers until 5 to 7 slices high. Wrap whole and chill. Before serving, cut into 8 wedges and serve with toothpicks.

ONION DIP:

1 envelope dry onion soup and 2 cups sour cream.

SPINACH DIP

Jo Ann Woods

1 qt. mayonnaise 1/3 c. dry parsley
 1 box chopped frozen spinach 1 tsp. salt
 (cooked and well drained) 1 tsp. pepper
 1 c. chopped green onions

Combine all ingredients. Makes enough to store in the mayonnaise jar plus one other pint-sized jar. Refrigerate overnight to allow flavors to blend; keeps for several weeks.

TACO DIPVickie Edmonds
Marshalltown, Iowa

1 (8 oz.) pkg. cream cheese 1 (8 oz.) carton sour cream
 (softened) 1 pkg. dry taco seasoning mix

Mix together and spread into shallow dish, top with lettuce, tomatoes, onions. Use with Doritos, Tostitos, etc.

VEGETABLE DIPIrene Thompson
4th Grade Teacher

1 large and 1 small pkg. 1/4 c. pecans (chopped)
 cream cheese 3 green onions (tops and all)
 1/2 c. stuffed olives (chopped) 1 1/2 T. Worcestershire sauce
 1/4 c. green pepper (chopped) 1/3 c. mayonnaise

Mix together and chill. Good as cheese spread or dip for vegetables or potato chips.

The past cannot be changed.

The future is still in your power.

Judy Finger Zeller

VEGETABLE DIP

4 tsp. soy sauce

1 c. salad dressing

1 scant tsp. ginger

2 tsp. milk

2 tsp. minced onion

Best made a day before using.

SALMON BALLBetty (Henderson) Mills
Clinton, Iowa1 lb. can red salmon
(drained and remove skin
and bones)

2 tsp. grated onion

1 (8 oz.) cream cheese
(softened)

1 tsp. horseradish

1 to 1 1/2 T. lemon juice

1/4 tsp. salt

Combine all ingredients but nuts and parsley. Chill for
several hours before forming into a ball. Roll in nuts and
parsley. Can be frozen.

1/2 tsp. liquid smoke

1/2 c. chopped pecans

3 T. snipped parsley

SALMON LOG

Nancy Kratzer

1 can salmon

1/4 tsp. salt

1 (8 oz.) pkg. cream cheese

1 tsp. liquid smoke

1 T. lemon juice

1/2 c. walnuts

2 T. grated onion

3 T. parsley

1 tsp. horseradish

Mix first 7 ingredients. Form ball and roll in walnuts and
parsley. Serve with crackers. Refrigerate overnight.WALKER DIP NO. I

Mrs. Steve Michael (Deb Becker)

7 oz. braunschweiger

1/3 c. mayonnaise

8 oz. sour cream

Pinch of garlic salt

4 oz. Philadelphia cream
cheese

Pinch of salt

Blend braunschweiger and sour cream in blender until well
mixed. Add the remaining ingredients and blend until creamy.
Refrigerate. Enjoy!You are often sorry for saying a harsh word,
But you will never regret saying a kind one.

SUMMERTIME SNACK

Bonnie Beranek
Prairieburg, Iowa

3 c. granola cereal (Post)
3/4 c. unsalted peanuts
1/2 c. semi-sweet chocolate chips

1/2 c. seedless raisins
1/2 c. diced dried apricots

Combine all ingredients. Store in airtight container.
Makes 5 cups.

ORANGE JULIUS

Sue (Henderson) Neyens
Dubuque, Iowa (Class of 1969)

6 oz. frozen orange juice
1/2 c. milk
1/2 c. water

1/2 tsp. vanilla
1/4 c. sugar
5 to 6 ice cubes
Serves 3 to 4.

Place in blender and whip.

SPICED PUNCH

Betty (Henderson) Mills
Clinton, Iowa

BOTTOM OF COFFEE POT:

3 c. unsweetened pineapple juice

3 c. cranberry juice cocktail
1 1/2 c. water

IN BASKET:

1/3 c. brown sugar

1 stick cinnamon

1 1/2 tsp. whole cloves

Dash of salt

Put the liquid in the bottom of a 10 cup percolator. In the basket part put the remaining ingredients.

Can be reheated.

PUNCH

Dora Butchi

3 c. sugar

1 (46 oz.) can pineapple

3 c. boiling water

juice

1 can frozen unsweetened lemon juice

2 bottles ginger ale

Dissolve sugar in boiling water. Stir in lemon juice until dissolved. Add the ginger ale.

For pink color - add 2 cups cranberry juice.

For yellow color - add 2 cups apricot nectar.

Serves 40.

The only way to help yourself is to help others.

GOLDEN SLUSH PUNCH

Margaret Luse

2 c. sugar	2 (12 oz.) cans water
6 c. water	1 (46 oz.) can unsweetened
1 (12 oz.) can frozen	pineapple juice
lemonade	
1 (12 oz.) can frozen orange	
juice	

Bring to boil the sugar and water. Then cool. Add rest of ingredients. Stir well and freeze. Remove from freezer 2 to 3 hours before using and thaw to slush stage. Add 2 bottles of ginger ale or 7-Up.

GOLDEN PUNCH

Zona Holub

Mix according to directions:

1 (6 oz.) can frozen orange juice	1 (6 oz.) can frozen lemonade
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Add 1 can apricot nectar and 1 (No. 2) can pineapple juice. When ready to serve add ginger ale or 7-Up.

RUBY PUNCH

Zona Holub

1 pkg. cherry Kool-Aid	2 qts. water
1 pkg. raspberry Kool-Aid	1 (46 oz.) pineapple juice
2 c. sugar	1 qt. cranberry cocktail

When ready to serve, add 1 quart ginger ale.

ORANGE PUNCH

Zona Holub

Mix according to directions:

1 pkg. orange Kool-Aid	1 can frozen lemonade
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1 can frozen orange juice

Add: 1 can pineapple juice

When ready to serve add 3 bottles ginger ale or 7-Up. Makes 4 quarts. Could use pineapple slices and red cherries as decorations.

Smiles are like the sunshine
 They freshen up our day,
 They tip the pearls of life with light
 And drive our cares away.

RED PUNCH

2 pkg. cherry Kool-Aid
 2 pkg. strawberry Kool-Aid
 4 c. sugar

Mix all ingredients together and when ready to serve, add 1 quart ginger ale. Makes 3 gallons.

PUNCH

Denise Kinley

1 large can pineapple juice (46 oz.)
 1 large can frozen lemonade concentrate

Mix juices plus water for concentrates as can directs, add sugar. Add ginger ale right before serving.

FRUIT SLUSH

Kay Hendrix

6 oz. frozen lemonade (do not dilute)
 6 oz. frozen orange juice (do not dilute)
 17 oz. can fruit cocktail (drained)

20 oz. can crushed pineapple (partially drained)
 4 fresh oranges (cut into bite-size pieces)
 4 bananas (sliced)
 1 c. 7-Up

Mix together all ingredients. Freeze in airtight container. Let set at room temperature 20 minutes before serving, or microwave on defrost setting 4 minutes. May be refrozen. (I make individual servings by freezing it in small margarine containers.)

LOW CALORIE FRUIT SLUSH

Rubie Pillard

1 large can frozen orange juice

Boil together and cool:

1 1/2 c. water

2 cans crushed pineapple
 4 sliced bananas

Sweetener to equal 1 c. sugar

Mix all together and freeze in cake pan. Cut in squares.

It's a little too much to save
 And a little too much to dump —
 And there's nothing to do but eat it;
 That makes the housewife plump!

SANGRIA

Kathy Finger

1 c. 2 T. sugar	6 T. water
Boil and cool.	
4 lemons	2 c. club soda
4 oranges	2 c. red wine
2 limes	

To serve slice fruits and add 3 cups cracked ice, club soda, and wine, mix and serve.

HOT COCOA MIX

Helen (Kratzer) Yness

1 (8 qt.) box Carnation non-fat dry milk	1 1/2 c. powdered sugar
1 box Nestle's Quik (1 lb.)	6 oz. jar Pream or Coffee-mate

Mix all these ingredients and store in canister. When you want to make a cup, just use 1/3 to 1/2 cup mix in a cup of boiling water. The more mix you use the richer it tastes.

HOT CIDER DRINK

Barbara Baumann

2 c. orange juice	1/2 c. lemon juice
2 c. apple cider	1 stick cinnamon
1/2 c. brown sugar	6 whole cloves
1/2 c. white sugar	

Mix together and heat, strain before serving. Can substitute honey for the sugar adding to suit your taste.

SPICED TEABonnie Beranek
Prairieburg, Iowa

2 c. Tang	1 tsp. cinnamon
1 c. sugar	1/2 tsp. cloves
1 c. instant tea	

Mix well. Use 2 to 3 teaspoons for 1 cup hot tea.

HOMEMADE PEPPERMINT SCHNAPPS

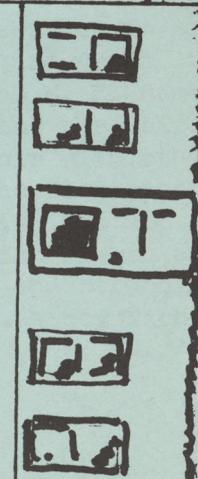
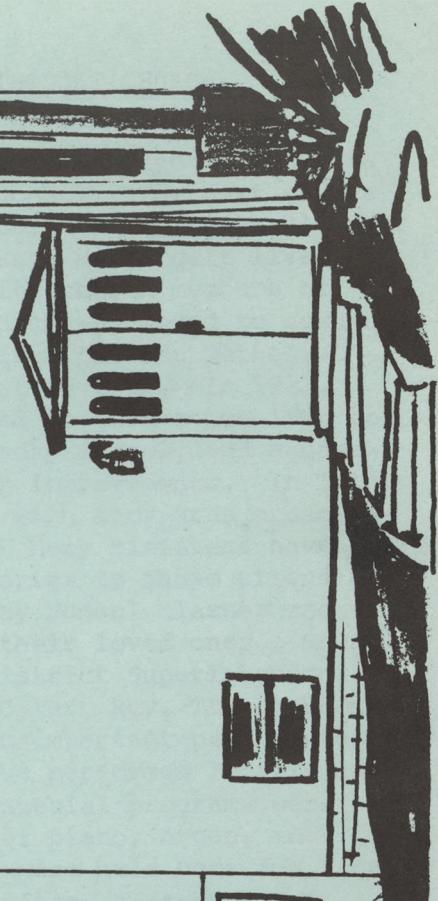
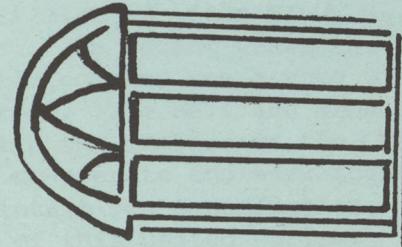
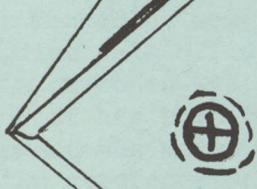
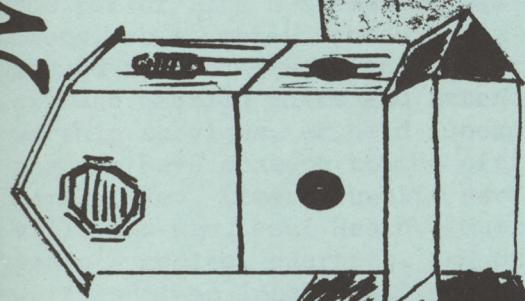
Debra Henderson

5 1/2 c. water	1/4 oz. wintergreen extract
2 c. sugar	1 pint 190 proof grain alcohol
1 oz. peppermint extract	(Everclear)

Boil and cool completely the water and sugar. Then add the rest of the ingredients, put into bottle or bottles. Make sure the boiled combination is cooled completely.

ADDITIONAL RECIPES

Methodist Church



Bread

A BRIEF HISTORY OF COGGON METHODIST CHURCH

In 1867, a revival held by Rev. H. C. Brown in the old Fuller Schoolhouse in the Ehler community, resulted in converts who continued meeting in homes and the school. The next year a new minister came, money was raised to build a church at Pleasant Hill, just north of the cemetery. The Rev. H. Bargelt lived at Prairieburg, but he and family stayed with church members of 2 weeks duration when visiting. The church was moved to town of Coggon in 1891. One acre of land was given for the Methodist Episcopal Religious Society in south part of town. In 1911, the Ehler Church was dismantled and added to give a new look to Coggon structure, and more rooms for Sunday School, and a basement added, later a choir loft and other improvements. In 1915, the parlor with a fireplace was popular with many area organizations, so a weekly schedule was needed. Many ministers have served this congregation, and bring memories to those attending, or were married there and attended Sunday School classes and worship services, or held funerals for their loved ones. Four pastors have gone on to the office of District Superintendent - namely, Rev. Elmer Gruwell, Rev. Earle Baker, Rev. Trevor Baskerville and Rev. Paul Heath. Music was an important part of the years - choirs, quartets, and others have performed locally as well as other locations. Pageants and special programs were observed on designated dates with help of piano, organ, and orchestras. Early Coggon Commencements were held here for High School and Banquets. After 1927 school fire, classes met in all the churches. Woman's societies, men's groups and youth organizations always supported the faith. After the M. E. name First Methodist was title, then after E. U. B. union, the United Methodist name official. In recent years the worship with other Coggon churches was started, and now a yoke with the Disciples of Christ has been formed. The bell and many furnishings and equipment was moved with the members to the Christian Church and now two congregations co-operate and work together and strengthen each other, but maintain own denomination. Rev. Nancy Nichols is the present pastor of this United Parish.

B R E A D S

EASY WHITE BREAD (2 loaves)

Donna Patton

2 c. flour	2 1/4 c. milk
1/4 c. sugar	1/4 c. cooking oil
1 T. salt	1 egg
2 pkg. yeast	4 to 5 c. additional flour

Combine in large mixing bowl the 2 cups flour, sugar, salt and yeast. Heat in saucepan over low heat until warm, the milk, oil, then add the egg and mix with the flour mixture. Beat 1/2 minute at low speed, 3 minutes at medium speed. By hand gradually stir in 4 to 5 cups additional flour to form a soft dough. Knead on floured surface until smooth and elastic about 1 minute. Cover dough and let rise in warm place until light and double in size 45 to 60 minutes. Punch down. Shape into 2 loaves, place in pan. Let rise in warm place until light 30 to 45 minutes. Bake at 350° for 40 to 45 minutes, until loaf sounds hollow when lightly tapped. Remove from pan, cool on rack before slicing.

EASY HOMEMADE BREAD

Darlene Biederman

5 1/2 to 6 c. flour	2 pkg. dry yeast
2 T. sugar	2 c. water
2 tsp. salt	1/4 c. oil or shortening

In large mixing bowl combine 2 cups flour, sugar, salt and yeast. Blend well. In saucepan, heat water and oil, until warm (120 to 125°), add warm liquid to flour mixture. Blend at low speed until moistened. Beat 3 minutes. Stir in additional flour until dough is smooth and elastic. Place dough in greased bowl let rise, cover. Punch down. Divide into 2 parts and let rise 15 to 20 minutes. Make into loaves and let rise. Bake at 375° 45 to 50 minutes.

Love transforms --

Ambition into aspiration
 Greed into gratitude,
 Selfishness into service
 Getting into giving,
 Demands into dedication.

HONEY WHOLE WHEAT BREAD

Elaine Casey

1 c. water	1 T. salt
1 c. milk	2 1/2 c. whole wheat flour
3 T. shortening	1 egg
1/2 c. honey	White flour
2 pkg. yeast	

Heat water and milk together until very warm. Mix in shortening and honey. Then in large mixing bowl add yeast, salt, wheat flour, add heated ingredients and egg. Beat with electric mixer for 2 minutes. Stir in enough additional white flour to make a stiff dough. Turn out on lightly floured surface and knead 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover and let rise until double. Punch down dough. Divide in half. Shape each half into a loaf and place in two greased 9 x 5 inch loaf pans. Cover and let rise again until double. Bake at 375° for 30 minutes.

CRUSTY WHITE BREAD BRAIDS

Doris Peyton

4 to 4 1/2 c. flour	1/4 c. oil
2 pkg. yeast	2 T. sugar
2 c. warm water	1 T. salt

Combine 2 cups flour and yeast. Add water, oil, sugar, and salt to dry mixture. Beat 3 minutes with electric mixer. By hand, stir in flour enough to make stiff dough. Turn onto board and knead until smooth and elastic. Place dough in greased bowl. Cover, let rise until double. Punch down. Divide in half; and each half into thirds. Cover, let rest 10 minutes. Roll each ball into a rope about 16 inch long. Align 3 ropes and braid loosely. Pinch ends and tuck under. Repeat with 3 remaining balls. Cover. Let rise until about double; bake at 375° about 30 minutes. Makes 2 loaves.

FRIENDSHIP

I believe that friendship is the most precious gift anyone can give. It does not have a dollar value, for it is a price paid by two people to achieve one goal. This is the best gift a person can receive, for it is a part of the person who gives it, and grows to be a part of the person who receives it.

WHEAT GERM BREAD (2 loaves)

Jane Carney

6 c. flour	1 pkg. dry yeast
1/2 c. whole wheat flour	2 3/4 c. water
1/2 c. powdered non-fat	1/4 c. sugar
dry milk	3 T. shortening
1/4 c. wheat germ	2 tsp. salt

Combine 2 1/2 cups flour, whole wheat flour, dry milk, wheat germ, and yeast. In a saucepan heat together water, sugar, shortening, and salt just until warm (115-120°) stirring constantly to melt shortening. Add to dry mixture. Beat at low speed for 1/2 minute. Beat 3 minutes more at high speed. Stir in enough remaining flour and knead for 5 to 7 minutes. Place in greased bowl, turn once. Cover and let rise until doubled. Divide into half. Let rest for 10 minutes. Shape into loaf pan. Let rise until doubled. Bake at 400° for 30 to 35 minutes.

FRENCH BREAD

Connie Reese

2 1/2 c. warm water (105 - 115°)	1 egg white
2 pkg. yeast	1 T. salt
1 T. melted margarine	1 T. cold water
7 c. flour	Corn meal

Measure warm water into large warm mixing bowl. Sprinkle or crumble in yeast, stir until dissolved. Add salt and margarine. Add flour and stir until well blended, dough will be sticky. Turn out onto lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm place, free from draft, until doubled in bulk. Punch down. Turn dough out onto lightly floured board. Divide into 2 equal portions. Roll each into an oblong 15 x 10 inch. Beginning at wide side, roll up tightly towards you; seal edges by pinching together. Taper ends by rolling gently back and forth; place loaves on greased baking sheets that have been sprinkled with corn meal. Cover and let rise in warm place until doubled in bulk, with razor make 4 diagonal cuts on top of each loaf. Bake in 450° oven 25 minutes. Remove. Brush with egg white mixed with 1 tablespoon cold water. Return to oven 5 minutes. Remove and cool on wire rack.

I don't need a great deal of love but I need a steady supply.

COTTAGE CHEESE DILL BREADMartha (Light) Serbousek
From Parade Magazine

2 pkg. dry yeast	1 tsp. baking powder
1/2 c. warm water	2 tsp. salt
2 tsp. sugar	2 T. sugar
2 c. creamed cottage cheese	2 eggs
2 T. minced onion	4 1/2 c. all-purpose flour
2 T. dill weed (OR LESS)	(approximately)

Sprinkle yeast on warm water, stir until blended. Stir in the 2 teaspoons sugar. Set aside. Combine cottage cheese, onion, dill weed, baking powder, salt, 2 tablespoons sugar and eggs. Mix thoroughly, and add yeast mixture. Add flour. Knead the stiff dough until smooth and elastic. Put into greased bowl and let rise until double in size. Punch down. Turn onto lightly floured surface and knead a few times. Shape into two loaves and bake in well greased loaf pans, 8 x 5 x 3 inch. Brush tops with melted butter after baking in 350° oven.

TWO HOUR ROLLS

Mrs. Ed Orr

1 cake yeast	1 tsp. salt
2 c. warm water	2 eggs
1/3 c. sugar	6 to 6 1/2 c. flour
1/3 c. shortening	

Mix yeast with warm water. Add sugar, salt, shortening and eggs. Stir well. Add the flour. Mix well with a spoon, let rise for 1 to 1 1/4 hours. Turn out on a floured board knead lightly. Let stand a few minutes. Shape into rolls, let rise until dough is double in bulk. Bake at 350° for about 15 minutes.

ONE NEVER KNOWS

Viola Trumm

Recipes 0 recipes

I save them by the score

They're here they're there and everywhere

But still I add some more

While some of them I never try

I hate to throw away

A single recipe that I

Might use in some future day.

ROLLS

Edith Blofield

4 pkg. yeast	1 c. oleo
1 T. sugar	1 1/2 T. salt
1/2 c. warm water	4 eggs
3 c. scalded milk	7 to 8 c. flour
1 c. sugar	

Dissolve yeast, sugar in warm water. Let rise. Mix milk, sugar, oleo and salt and let cool. Add the eggs and add to the yeast mixture. Use electric mixer for first 3 cups flour. Add 4 to 5 cups flour and mix with spoon. Dough will be sticky.

Use this recipe for kolaches. Only use 2 cups milk and 1 tablespoon salt.

ROLLS

Mary Duffy

1 large cake yeast	2 c. warm milk
1/2 c. sugar	3 c. warm water
5 T. melted lard	2 large sifters of
2 T. salt	flour

Add yeast to milk, water and sugar. Let stand a short time, then add the mixture to two large sifters of flour. Add melted lard and salt and mix into a firm dough. Let rise until double. Mix down and let rise again. Mix out. Bake loaves at 350° for 40 minutes. Biscuits about 25 minutes.

QUICK BUTTERSCOTCH ROLLS

Elaine Casey

2 loaves frozen bread	1/2 c. melted butter
1 box butterscotch pudding (not instant)	1 tsp. cinnamon
1 c. brown sugar	1 tsp. vanilla
	1/2 c. milk

Put frozen bread into refrigerator overnight. The next morning, cut bread into cubes and put in 9 x 13 inch pan or bundt pan. Mix remaining ingredients and pour over cubes. Let rise and bake 350° for 30 minutes.

There's a miracle called Friendship. That dwells within the heart, and you don't know how it happens or when it gets its start -- but the happiness it brings you, always gives a special lift, and you realize that Friendship is God's most precious gift.

STICKY SWEET ROLLS WITH BACON

Doris Peyton

4 to 4 1/2 c. flour	1 egg
1 pkg. yeast	3/4 c. butter (melted)
1 1/4 c. water	2/3 c. brown sugar
1/2 c. butter	1 tsp. maple flavoring
1/2 c. sugar	1/2 lb. bacon (cooked crisp,
1 tsp. salt	drained and crumbled)

Combine 1 1/2 cups flour and yeast. In saucepan heat water, 1/2 cup butter, 1/4 cup sugar, and salt to lukewarm (115-120°). Add to dry ingredients; add egg and beat with electric mixer 3 minutes. By hand, stir in flour enough to make stiff dough. Turn onto board and knead until smooth and elastic. Place in greased bowl and let rise until double. Meanwhile, combine melted butter, 2/3 cup brown sugar and maple flavoring; pour into two 9 inch round pans. Punch dough down, divide in half. Cover and let rest 10 minutes. On floured surface roll each half to about a 12 x 8 inch rectangle. Sprinkle with bacon. Roll up. Cut into 1 inch slices (with sewing thread). Place cut side down in each pan (12 to a pan). Cover, let rise until double. Bake at 350° for 25 to 30 minutes. Cool about 3 minutes; invert onto rack.

MONKEY BREAD (Dinner Bread)

Jane Carney

1/2 c. very warm water	1 tsp. salt
1 pkg. yeast	1/2 c. evaporated milk
1/2 c. melted butter	3 1/2 c. flour
1/4 c. sugar	1/2 c. melted butter

Mix the warm water and yeast, add the butter, sugar, salt, milk, and flour, knead until shiny, and let rise. Punch down and roll out to 1/2 inch thick, cut into diamond shape, dip each piece into melted butter and place in a tube pan, one on top of the other and let rise. Bake at 350° for 25 minutes.

Love is patient and kind; love is not jealous, or conceited, or proud, or provoked; love does not keep a record of wrongs; love is not happy with evil, but is pleased with the truth; love never gives up; its faith, hope and patience never fail.

APPLE COFFEE CAKE

Mrs. Roy Crosby

2 c. diced apples

1 tsp. soda

1 can Pet sour cream

2 eggs

1/2 c. melted butter or
margarine

1/4 tsp. salt

1 c. sugar

1 tsp. baking powder

1 tsp. vanilla

1/4 tsp. nutmeg

2 c. flour

1/8 tsp. allspice

Mix in order given. Then add before baking, the topping.

TOPPING:

1 package chopped pecans, about 1/2 cup, 2 tablespoons butter,
 1/2 cup brown sugar, 1/2 teaspoon cinnamon. Crumble this and
 put on top of coffee cake. This can be baked in a 9 x 13 inch
 pan or put in several pie pans.

NIGHT BEFORE COFFEE CAKE

Esther Avis

2/3 c. oleo (softened)

1 tsp. baking powder

1 c. sugar

1 tsp. soda

1/2 c. firmly packed
brown sugar

1 tsp. cinnamon

2 eggs

1/2 tsp. salt

2 c. unsifted flour

1 c. buttermilk

1/2 c. chopped dates

Preheat oven to 350°. Grease baking dish. In large
 mixing bowl cream butter and sugar until light and fluffy, add
 eggs, beat well, add dry ingredients alternately with buttermilk,
 beat until smooth. Stir in dates. Pour in pan, sprinkle
 topping over batter. Cover tightly with foil and refrigerate
 overnight. Bake next morning in preheated oven for 45 to 50
 minutes.

TOPPING:

1/2 c. brown sugar

1/2 tsp. cinnamon

1/4 tsp. nutmeg

1/2 c. chopped nuts

Recipe for a Happy Kitchen -

Take a measure of goodwill, mix with a full cup
 of understanding. Sprinkle with laughter and
 add plenty of love.

OVERNIGHT COFFEE CAKE

Mary O'Donnell
Learning Disabilities

2 c. flour	1 c. sugar
1/2 tsp. salt	1/2 c. brown sugar
1 tsp. cinnamon	2/3 c. oleo
1 tsp. soda	2 eggs
1 tsp. baking powder	1 c. buttermilk

Cream sugars and oleo. Add the eggs to the cream mixture and beat well. Add the dry ingredients with the buttermilk. Pour into greased 9 x 13 inch pan.

Sprinkle over top:

1/2 c. brown sugar	1/4 tsp. nutmeg
1/2 tsp. cinnamon	

Refrigerate overnight and bake at 350° for 30 to 35 minutes or bake immediately.

COFFEE CAKE

Viola Zumbach

1 c. boiling water	1 c. milk
1/2 c. shortening	1 pkg. yeast
2/3 c. sugar	2 eggs (well beaten)
1 tsp. salt	5 to 6 c. flour

Pour boiling water over the shortening, when it is melted, add the milk and yeast, beat the eggs and add. Then add the flour until right consistency. Let rise. Knead down and put in baking dishes for rolls, buns, coffee cake or doughnuts. Let rise again and bake in 375° or 400° oven for 20 minutes or until done.

QUICK COFFEE CAKE

Betsy Clark

1/2 c. shortening	1 tsp. salt
1 1/2 c. sugar	3 c. flour
2 eggs	1 c. brown sugar
1 c. milk	2 T. butter
4 tsp. vanilla	2 T. flour
3 tsp. baking powder	2 tsp. cinnamon

Cream shortening and sugar. Add eggs, milk and vanilla. Add baking powder, salt and flour. Dough will be stiff. Put in greased cake pan. Mix brown sugar, butter, flour, and cinnamon together and mix. Spread on top. Bake at 350° for 20 to 25 minutes.

COFFEE CAKE

1/2 c. oleo
1 c. sugar
2 beaten eggs
1 c. buttermilk
1 tsp. vanilla
2 c. flour
1 tsp. soda

1 tsp. baking powder
1/2 tsp. salt
1/3 c. brown sugar
1/4 c. white sugar
1 tsp. cinnamon
1/2 c. nutmeats

Cream oleo, sugar. Add eggs, buttermilk and vanilla. Mix in flour, soda, baking powder, and salt. Mix well. Pour 1/2 of this mixture in greased 9 x 13 inch pan. Mix brown sugar, white sugar, cinnamon and nutmeats together and sprinkle 1/2 on top of cake mixture. Add rest of cake mixture and then rest of topping mixture. Bake at 350° for 25 to 30 minutes.

CRUMB COFFEE CAKE

Mrs. Robert Timmons

3 c. flour
2 c. sugar
1 c. oleo
2 T. cinnamon
4 tsp. cocoa
1 tsp. nutmeg

1 tsp. soda
1/8 tsp. salt
1/2 tsp. baking powder
1 c. nutmeats
1 c. raisins
2 c. buttermilk

Mix flour, sugar. Cut in oleo with pastry blender until pieces are pea size. Measure and save 1 cup this mixture and set aside. To balance of crumb mixture, add everything and mix well. Add buttermilk and stir well. Turn into greased jelly roll pan. Sprinkle the reserved crumbs over the top. Bake at 350° for about 25 to 30 minutes or until done. Use a big pan. This is good served with ice cream or whipped cream.

COFFEE CAKE

Mrs. Cecil Price

1/2 c. sugar
1/4 c. butter
2 beaten eggs
1/2 c. warm water

1 cake yeast in 3 T. warm water
3 c. flour
1 tsp. salt
1/2 tsp. vanilla

TOPPING:

2/3 c. brown sugar
1 tsp. cinnamon

1/2 c. nutmeats
4 T. butter

Continued Next Page.

COFFEE CAKE (Continued).

Coffee Cake: Cream sugar and butter and add eggs. Dissolve yeast in the warm water. Add flour, salt and vanilla. Mix well. Let dough stand until it doubles (about 2 hours). Put in greased 9 x 13 inch pan and top with topping.

Topping: Mix all ingredients together and mix well and put on top of coffee cake. Let stand in a cold oven overnight. Turn oven on to 350° leaving cake in the oven to bake. Bake for 30 to 35 minutes.

CARAMEL COFFEE RING

Karen Senters

1/2 c. margarine	2 T. water
1/2 c. chopped nuts	2 cans refrigerator biscuits
1 c. brown sugar (firmly packed)	(10 oz. tubes)

Melt margarine, take out 2 tablespoons and coat inside of tube of bundt pan. Sprinkle 3 tablespoons nuts on pan bottom. Add brown sugar, nuts and water to the remaining margarine, heat to boiling, stirring occasionally. Remove from heat. Separate biscuits, cut each in half, form into balls. Cover pan bottom with dough, add half caramel sauce. Then more dough, rest of sauce. Bake 20 to 25 minutes at 375°.

COFFEE CAKE BRAIDSMarge Henderson
Reading Teacher

3 c. flour	1/4 c. warm water
1/2 c. milk	1 pkg. dry yeast
1/4 c. sugar	2 beaten eggs
3/4 tsp. salt	2 tsp. grated lemon rind
3 T. shortening	1 c. raisins or candied fruit

Use conventional method for roll dough. After 2nd rising divide into 3 strips and braid. Place on greased cookie sheet and bake 350° for 30 to 40 minutes. Frost while still slightly warm.

If you are doing more for others, they will be drawn to you.

If you help other people get what they want out of life, You will get what you want out of life.

COFFEE CAKE

Mrs. Joe Coleman

1 loaf frozen bread dough 1 pkg. butterscotch pudding

1/2 c. brown sugar (not instant)

1/3 c. butter or oleo Chopped nuts

Grease bundt pan. Sprinkle with chopped nuts. Break thawed bread in small pieces and place in bundt pan. Sprinkle pudding over dough. Combine sugar, oleo or butter until melted. Cool, pour over dough and let rise. Bake 350° for 35 minutes.

YUMMY COFFEE CAKE

Ann Siddell

1 loaf of frozen bread

1/2 c. brown sugar

1 c. pecan halves

1 tsp. cinnamon

1 box butterscotch instant

1/2 c. butter (melted)

pudding

Cut bread into 1/2 inch slices, place into buttered bundt pan. Add ingredients in order listed. Refrigerate overnight. Bake for 1/2 hour at 350°.

FRUIT SWIRL COFFEE CAKE

Karen Senter

1 1/2 c. sugar

1 tsp. almond extract

1/2 c. margarine

4 eggs

1/2 c. shortening

3 c. flour

1 1/2 tsp. baking powder

1 can fruit pie filling

1 tsp. vanilla

Blend sugar, margarine, baking powder, shortening, vanilla, eggs, almond on low. Then beat on high for 3 minutes. Add flour. Spread 2/3 of the batter in greased jelly roll pan. Pour on filling. Drop rest of dough on by spoonfuls at random. Bake at 350°.

GLAZE:

1 cup powdered sugar and 1 to 2 tablespoons milk. Glaze while warm.

To test baking soda for freshness drop a scant teaspoon into 1/3 cup of almost boiling water.

It should fizz. If not, the soda is old and should be discarded.

BUTTERSCOTCH PECAN ROLLS

Margaret Luse

1 loaf frozen bread dough	1/2 c. brown sugar
1 small pkg. dry butterscotch pudding (regular)	1 tsp. cinnamon
1/2 c. margarine	Pecans

Let loaf of bread dough thaw about 20 minutes. Cut lengthwise then cut each half in 9 pieces. Put 3 rows (6 in a row) of bread over pecan meats in a greased 9 x 13 inch pan. Sprinkle dry pudding mix over bread. Pour melted butter mixed with brown sugar over bread and pudding. Sprinkle cinnamon over top. Let set on cupboard overnight. Cover overnight with waxed paper and towel. Bake at 350° for about 30 minutes. I usually do this about 9:30 or 10:00 p.m. and bake around 7:00 a.m.

CINNAMON ROLLS

Zona Holub

1 c. warm milk	1/2 c. warm water
1/2 c. sugar	4 to 5 c. flour
1 tsp. salt	2 eggs
2 pkg. dry yeast	1/2 c. soft shortening

Mix warm milk, sugar and salt together and let set. Dissolve yeast in warm water and add to the milk mixture. Beat in eggs and shortening. Add the flour gradually beating well after each addition. After last of the flour, continue beating for about 5 minutes. Roll out for cinnamon rolls. Bake on greased pan at 350° for about 15 minutes.

CINNAMON ROLLS

Carmen Casey

1 frozen bread dough

Thaw out bread, roll out and put sugar and cinnamon on top. Roll up and cut into pieces. Melt 1 stick butter and dip rolls in butter, then in sugar and cinnamon. Put into pan that has melted butter, brown sugar and nuts in the bottom. Put pan of water in oven and turn to 200°. When oven reaches 200° turn oven off and put in rolls to rise. Bake 15 to 20 minutes at 350°.

Rinse raisins and dates in cold water before
running them through the food chopper and they'll
go through more easily.

SOUTHERN IOWA CINNAMON ROLLSDebra Henderson
Coggon, Iowa2 1/2 c. warm water
2 pkg. dry yeast1 regular yellow cake mix
4 1/2 c. flour

Dissolve yeast in water; add cake mix and flour. Knead; let rise until double. Divide in thirds, roll out, spread with butter, cinnamon and brown sugar, roll up and cut. Put more sugar and butter in pan. Put cut rolls in pan, let rise again until double and bake, 350° for 10 to 12 minutes or until lightly brown.

BUBBLE BREAD

Velma Le Clerc

2 loaves frozen bread
1 box regular butterscotch
pudding
1 c. butter1 c. brown sugar
1 tsp. cinnamon and vanilla
1/2 c. milk

Cube bread in a 9 x 13 inch pan. Mix other ingredients and pour over bread. Let rise 30 minutes. Bake 350° for 30 to 40 minutes. I let bread thaw and cut with scissors.

PECAN ROLLS

Paula Main

2 T. melted butter
3 T. corn syrup
1/2 c. brown sugar1/2 c. pecans
1 pkg. refrigerator
biscuits

Brush muffin pans generously with melted butter. Pour small amount of corn syrup over butter in each muffin pan. Sprinkle with brown sugar. Place several nuts in each muffin tin. Top with biscuit. Brush biscuits with remaining butter. Bake at 425° for 10 minutes. Yields: 8 servings.

ORANGE SWIRLS (Rolls)

Mary Woods

1 pkg. dry yeast
1/4 c. water
1/4 c. sugar
1/4 c. shortening1 tsp. salt
1 c. milk (scalded)
1 slightly beaten egg
3 1/2 c. flour

FILLING:

2 T. melted butter
1/2 c. sugar4 tsp. grated orange peel
1/2 c. chopped nuts

Soften yeast and water, combine sugar, shortening, salt and milk. Let cool, and add softened yeast, egg, and 2 cups flour, Continued Next Page.

ORANGE SWIRLS (Continued).

beat well, gradually add remaining flour or enough to make a soft dough. Cover and let rise until doubled. Punch down, divide in half. Roll each half into a 16 x 8 inch rectangle. Prepare filling - brush each rectangle with the melted butter. Combine sugar and orange peel, and nuts. Sprinkle half of mixture on each rectangle. Roll up jelly roll fashion and seal the seam. Cut each rectangle into 12 slices. Place cut side down in a greased muffin cup. Let rise until almost double, 30 to 40 minutes. Bake at 375° about 15 minutes. While warm frost with 2 cups powdered sugar, 2 teaspoons grated orange peel, 3 tablespoons orange juice.

REFRIGERATOR DOUGH KOLACHES

(Easy)

Cindy Roalf

Kindergarten (taught 8 years)

2 pkg. yeast	1 c. lukewarm water
1/2 c. sugar	1 tsp. salt
2 sticks oleo	1 c. cold water
2 unbeaten eggs	6 c. flour

Dissolve yeast, water and sugar in large bowl. Mix and add salt, melted oleo and cold water. Add eggs and mix well. Add flour one cup at a time and mix well. Place dough in refrigerator for at least 2 hours, preferably overnight. Form into desired shapes. Grease and let rise for 1 1/2 hours or until double in size. If making kolaches, pinch hole and fill. Let rest about 10 minutes and bake in a 425° oven 10 to 12 minutes, grease with butter when removing from oven. May dust with powdered sugar. Use for bread or rolls too.

KOLACHES OR ROLLS

Pat Cameron

4 c. flour	1 c. milk
1/2 c. butter	1/2 tsp. vanilla
1/4 c. sugar	1/2 tsp. salt
2 eggs	1 pkg. yeast

Bring milk to a boil. Add butter, sugar, salt and mix. Let cool for 5 minutes. Stir in eggs, yeast and flavoring, add flour. Knead into smooth ball. Let rise until double in bulk. Shape in little balls. Let rise. In center shape small indentation. Put filling (I use pie filling) in the center. Bake at 375° for 15 to 20 minutes.

KOLACHES

Lillian Kolembar

1 c. powdered sugar
 6 egg yolks
 3/4 c. Wesson oil
 2 pkg. yeast
 1/3 c. warm water

1 tsp. sugar
 1 1/4 c. scalded milk (cooled)
 5 c. Wondra flour (no substitutions)
 1/4 tsp. mace or nutmeg

Mix powdered sugar and egg yolks together. Mix in the oil. Dissolve yeast in water and add sugar. Mix to above after yeast has worked for a few minutes. Add the milk and mix until dough is very soft. Bake in oven 375° for 15 minutes.

KUCHEN

Elaine Casey

1 pkg. dry yeast
 1/4 c. warm water
 1/4 c. sugar
 1 tsp. salt
 3/4 c. milk

1/3 c. margarine (softened)
 1 egg
 3 c. flour
 1 large can cherry pie filling

Dissolve yeast in warm water, add sugar, salt, milk, margarine, egg and 1 1/2 cups flour. Beat with electric mixer. Add remaining 1 1/2 cups flour by hand. Put dough in greased bowl, cover and let rise one hour in warm place. Spread in a greased 12 x 18 inch pan. Cover with one large can cherry pie filling or make in three different sections of different filling. Cover lightly with cream mixture and let bake 20 minutes or until sides are nicely brown at 350° oven. When done pour the rest of the cream mixture on and sprinkle with cinnamon for color.

CREAM MIXTURE:

Warm 1 pint half and half. Then add 2 tablespoons cornstarch dissolved in 2 tablespoons warm water. Cook until it reaches a boil, (it will thicken). Then add 1/2 cup sugar and 1 teaspoon vanilla. Cool before putting on dough.

Sweet Disposition Recipe -

3 grains common sense, 1 large heart, 1 good liver,
 1 bushel contentment, plenty of fresh air and sunshine,
 1 good husband. Do not bring to a boil.

milk. Let cool, and add softened yeast, egg, and 2 cups flour.

Continued Next Page.

Jeanne Burlage

DOUGHNUTS

4 well beaten eggs	1 tsp. nutmeg
2 c. buttermilk	1 tsp. soda
1/4 c. butter (melted)	1 1/2 tsp. baking powder
1 tsp. salt	5 c. flour
2 c. sugar	1 tsp. vanilla

Beat eggs; add buttermilk and melted butter. Stir in sugar. Sift together dry ingredients. Add to first mixture; add vanilla. Roll 1/2 inch thick adding enough flour so that dough is easy to handle. Fry in hot oil. Drain. Makes about 50 doughnuts.

PANTHER PAWS (Spoon Doughnuts) Augusta Hunter

2 eggs	1/4 tsp. salt
1 c. milk	3 c. flour
1 tsp. vanilla	1/2 tsp. cinnamon
1 c. sugar	1/2 tsp. nutmeg
2 tsp. baking powder	Oil or shortening (for frying)

Beat the eggs, add milk, vanilla and sugar. Beat together and then add baking powder, salt, flour, cinnamon and nutmeg. Mix well. Batter will be runny looking. Drop by teaspoon into hot grease. Ball will turn itself, remove when golden brown. Can roll in sugar if desired.

DOUGHNUTS

Carrie Boss

1 c. sugar	1 level tsp. soda
2 eggs	Pinch of salt
3 T. melted lard	Flour
1 pt. sour milk	

Blend in order given adding flour last just enough to make a soft dough. Fry in hot grease.

APPLESAUCE DROP DOUGHNUTS

Jo Ann Woods

2 c. flour	1/2 c. sugar
2 tsp. baking powder	1/2 tsp. salt
1 tsp. cinnamon	1 egg
1/2 c. applesauce	1/2 c. milk
1 1/2 T. salad oil	

Mix together. Drop 1/2 teaspoon at a time in hot oil (375°). Roll in cinnamon and sugar mixture while warm.

GLAZED RAISED DOUGHNUTS

Viola Clark

1 c. milk (scalded and
cooled)

1 c. warm water

2 cakes compressed yeast

3/4 c. sugar

1/2 c. melted butter or lard

Dissolve yeast in liquid, add sugar, butter, salt, vanilla and 2 cups flour. Beat well, add eggs and more flour to make a medium soft dough. Let rise until double in bulk, then roll and cut doughnuts. Let rise again, when light fry in hot grease.

To glaze doughnuts, mix powdered sugar and enough water to make soft icing. While doughnuts are warm drop into icing and remove at once.

GRANDMA'S APPLE DOUGHNUTS

Joan McGraw

2 eggs

1 c. sugar

1 c. milk

1 tsp. salt

Mix all ingredients well and drop into hot grease by spoonfuls. Roll in sugar while warm.

SWEDISH ALMOND TOAST

Maxine Betenbender

1 c. butter

2 c. sugar

2 eggs

1 c. cream

1/2 c. chopped almonds

Cream sugar and butter. Add eggs and mix well, add flour, sifted, soda and baking powder, alternately with cream, add almonds and almond flavoring. Bake in 3 waxed-paper lined bread pans at 300° for 1 hour. Then if not brown increase temperature of oven to 350°, should brown in next 10 minutes. Test for done-ness. Let loaves cool, cut into 1/2 inch slices, cut slices into thirds the long way. Place on cookie sheets and return to 300° oven to dry bake approximately 20 minutes. Then turn over and continue to bake other side until equally browned. You can use almonds with skins but be sure to blanch them in advance so they can dry out. Then put in the blender as they should be finely chopped.

FUNNEL CAKES (Made in mini fryer or any deep fat size.)

Helen Kurth

1 egg	1 tsp. baking soda
3/4 c. milk	3/4 tsp. baking powder
1 1/4 c. flour	1/4 tsp. salt
2 T. sugar	

Beat egg with milk, and dry ingredients. Using funnel with about 3/8 inch spout, hold finger over end, pour about 3 tablespoons batter into funnel, for round mini fryer, or 4 tablespoons batter, rectangular mini fryer. Hold above fryer and move criss-crossing back and forth until all used. If it does not drip rapidly thru spout, add 1 to 1 1/2 tablespoon milk. Fry for one minute and turn for 1/2 minute. Drain. Sprinkle with powdered sugar. Good plain or with strawberries or blueberries if desired. Makes about 6 cakes. They look like a maze and will have everyone asking how you did these!

From Mable Hoffman's mini deep fry cookery.

NORWEGIAN PUFFS

Mrs. Harvey (Bonnie) Fascher

1 c. butter	3 eggs
2 c. flour	2 T. cold water
1/4 tsp. salt	1 c. boiling water
1 tsp. almond extract	

Cut 1/2 cup butter into 1 cup flour and salt until it resembles coarse meal. Add cold water and stir until well blended. Divide dough in half and press each half 3 x 12 inch oblongs on an ungreased baking sheet. Place boiling water and remaining 1/2 cup butter in saucepan. Bring to boil, when butter is melted, add almond flavoring and remove from heat. At once stir in remaining flour. Beat smooth and add eggs one at a time, beating after each. Spread over pastry. Bake at 350 to 375° for about 50 minutes. Frost with powdered sugar icing.

Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

BUTTER DIPS

Verla Henderson

1/3 c. butter	3 1/2 tsp. baking powder
2 1/4 c. flour	1 1/2 tsp. salt
1 T. sugar	1 c. milk

Heat oven to 450°. Melt butter in oblong pan 13 x 9 1/2 x 2 inch. Sift dry ingredients in bowl. Add milk and mix. Turn out on well floured board, knead lightly 10 times. Roll out 1/2 inch thick into a rectangle 12 x 8 inch. Cut in half lengthwise then crosswise into about 16 strips. Dip each strip on both sides in melted butter. Bake 15 to 20 minutes until brown.

NEVER FAIL BUNS

Elaine Casey

2 cakes dry yeast	2 c. scalded milk
1/4 c. lukewarm water	1 T. salt
1/2 c. sugar	2 eggs
1/3 c. shortening	7 c. flour

Soften yeast in lukewarm water, scald milk, add shortening, sugar and salt and cool to lukewarm. Add flour to make thick batter (4 cups) add yeast and well beaten egg. Beat well. Add remaining flour and knead until satiny. Put in greased bowl, cover and let rise until double in bulk. Knead down and let rise again. Form into favorite rolls. Let rise and bake in 375° oven for 20 minutes. Yield about 3 dozen buns. It also makes a good coffee cake. Fill with favorite filling and frost.

BUNS, BEST EVER

Augusta Hunter

1 c. boiling water	1 c. lukewarm water
3/4 c. sugar	2 eggs (beaten)
3/4 c. lard	1 tsp. salt
2 pkg. yeast	6 1/2 c. flour

Pour boiling water over sugar and lard, stir well until cool. Dissolve yeast in lukewarm water, add this to first mixture along with beaten eggs, salt and flour, mix well, turn out on slightly floured surface and knead well. Let rise once, punch down, let rise again. Make either buns or loaves.

Even much worse than a storm or a riot,
Is a bunch of kids who are suddenly quiet.

OVERNIGHT ROLLS

1/2 pkg. yeast
 1 c. warm water
 1 c. sugar
 1 T. salt
 2 c. hot water

1/2 c. melted butter or
 shortening
 2 eggs
 10 or more c. flour

Mix at 4 p.m. Mix yeast in warm water. Add rest of ingredients. Mix it down at 6-7-8-9 and 10 p.m. Make into bread, rolls or cinnamon rolls. Cover and leave overnight. Supposed to set 8 hours before baking. Bake at 375° for about 15 minutes.

REFRIGERATOR ROLLS

Mrs. Milton (Amelia) Aldrich
 Coggon, Iowa

1 c. milk (scalded)
 1/2 c. sugar
 6 T. shortening (lard and
 butter mixed)
 2 tsp. salt

1/2 c. water
 2 pkg. dry yeast
 1 c. warm water
 2 beaten eggs
 7 c. flour

Scald the milk and pour over sugar and shortening. Dissolve the yeast in warm water and add salt and 1/2 cup water and beaten eggs. Then add about 1/2 of the flour. Let rise until quite light. Then add rest of flour. Grease dough well and keep in refrigerator until 2 1/2 hours have past before baking. Bake in 400° oven for 20 to 25 minutes. If in a hurry make into rolls without putting in the refrigerator.

SUPER EASY ROLLS

1/2 c. brown sugar
 1/2 c. oleo
 12 frozen bread dough rolls

1 box butterscotch pudding
 mix (not instant)

Bring brown sugar and oleo to boil. Put this mixture in a greased middle sized cake pan. Place frozen bread dough in pan, (or can use refrigerator biscuits). Sprinkle with pudding and let rise overnight in refrigerator. In the morning, bake 350° for 30 minutes, depending on what dough you use.

To remove burned food from oven, place small cloth saturated with ammonia in oven overnight, and food can be easily wiped up.

OVERNIGHT BREAD OR ROLLS

Loreenna J. Greif

3 c. warm water	1/2 c. shortening
1 heaping tsp. dry yeast	1 T. salt
1 c. sugar	10 to 12 c. flour
2 eggs	

Begin at 5 p.m. mix all together. Punch down every hour until 10 p.m. Then shape into rolls or loaves. (Makes good cinnamon rolls.) Cover and let rise at room temperature overnight. Next morning bake at 350° for 20 minutes rolls and 40 minutes loaves. Remove from oven and butter tops.

REFRIGERATOR POTATO BUNS

Donna Ironside

1 2/3 c. lukewarm water (potato if you have it)	2 eggs
1/2 c. sugar	2/3 c. soft shortening
1 tsp. salt	1 c. mashed potatoes
1 pkg. yeast	7 1/2 to 8 c. flour

Mix together the lukewarm water, sugar, salt and yeast. Stir until yeast is dissolved, add eggs, beating well after each, and shortening, mashed potatoes. Gradually add enough flour to make a soft dough. Cover with plastic wrap, refrigerate overnight or until needed. It will keep 4 to 5 days. 2 to 3 hours before needed shape into balls. Place on greased cookie sheet. Let rise until light. Bake 400° for 15 minutes. Makes 4 dozen.

SPOON ROLLS

Viola Falconer

1 yeast cake	1/4 c. sugar
2 c. very warm water	3/4 c. oleo or cooking oil
1 egg	4 c. self-rising flour

In mixing bowl beat egg, add sugar, oil, water after yeast is dissolved in it. Then add sifted flour. Pour into bowl that has a tight cover. Let set in refrigerator overnight. Bake at 400° for 20 minutes. I bake in muffin tins.

Try waxing your ashtrays. Ashes won't cling, odors won't linger and they can be wiped clean with a paper towel or disposable tissue.

ROLLS

Irene Dighton

2 cakes dry yeast	1/2 c. sugar
1/4 c. lukewarm water	1 tsp. salt
1 c. milk	2 eggs (beaten)
1/4 c. lard	5 c. sifted flour

Soften yeast in lukewarm water, scald milk, add lard, sugar and salt. Cool to lukewarm, add enough flour to make a thick batter. Add yeast, eggs and enough more flour to make a soft dough. Turn out on a lightly floured board, and allow to rest 15 minutes. Then knead until smooth and satiny. Place in a greased bowl, cover, let rise until double in bulk. Punch down once and let rise again, or if in hurry, shape into rolls. This will make 24 on a large cookie baking sheet. Two secrets to this recipe....Add yeast after part of the flour has been added. Let rest 15 minutes before kneading.

BISCUIT MIX

From Cappers Weekly

12 c. enriched flour	4 tsp. salt
6 T. baking powder	2 c. shortening

Sift flour once, then measure. Add baking powder and salt. Sift again. Cut in shortening until it is very finely divided. Keep mix in a container that is airtight and keep in a cool dry place. When ready to use measure out 2 1/2 cups of mix to make 16 (2 inch) biscuits. Break up with a fork then add 2/3 cup milk and mix lightly. Shape into a ball then turn out onto a lightly floured board. Knead lightly. Roll or pat to 1/2 inch thickness. Cut out biscuits and place on greased baking sheet. Bake in a hot oven for 12 to 15 minutes at 450°.

CHEESE BISCUITS (Yields about 50)

Maxine Betenbender

2 c. flour	1 c. soft margarine
2 c. grated cheese	

Mix ingredients in large mixing bowl. Make into little balls whatever size you desire, cook on ungreased cookie sheet at 400° until light brown.

It takes hundreds of nuts to hold a car together,
but only one in the driver's seat to scatter
it all over the highway.

ANGEL FLAKE BISCUITS

5 c. flour	3 T. sugar
3/4 c. shortening	1 pkg. yeast
1 tsp. soda	1/2 c. warm water
1 tsp. baking powder	2 c. buttermilk
1 tsp. salt	

Sift dry ingredients together, and cut in shortening. Add buttermilk, and yeast dissolved in water. Mix with a spoon until all flour is moist. Cover bowl and put in refrigerator until ready to use. Can also be used right away. The dough will keep several weeks in the refrigerator. Roll out as much dough as you need on floured board, 1/2 to 3/4 inch thick. Cut out. Bake 400° for 12 minutes.

CLOUD BISCUITS

Karen Wright

2 c. flour	1/2 c. Crisco
1 T. sugar	1 beaten egg with enough milk
4 tsp. baking powder	added to it to equal 2/3 c.
1/2 tsp. salt	

Sift together the dry ingredients, and add the Crisco and egg mixture. Stir just until dough follows the fork. Knead dough 10 to 12 minutes, no more. Turn out on floured surface and roll dough to about 1/2 inch thickness to cut out. Bake on ungreased cookie sheet at 450° for 10 to 14 minutes. Yields: 10 to 12 biscuits depending on size of course.

"YUMMY" BISCUITS

June Emerson

3 c. sifted flour	8 oz. cream cheese
3 T. sugar	(softened)
1 T. baking powder	1/4 c. butter
3/4 tsp. baking soda	3/4 c. buttermilk
1 1/2 tsp. salt	2 eggs (well beaten)

Sift dry ingredients together, cut in cheese and butter until crumbly. Combine eggs and buttermilk and add to dry ingredients. Stir only until moistened. Turn dough on floured board. Knead 1 minute. Roll dough to 1/2 inch thickness, cut in circles. Bake on ungreased cookie sheet, 15 minutes at 450°.

My house is clean enough to be healthy,
and dirty enough to be happy.

BREAD STICKS

1/2 c. butter
2 1/4 c. flour
1 T. sugar

Sue (Henderson) Neyens
Dubuque, Iowa (Class of 1969)

TOPPINGS:

Caraway, sesame seeds, poppy, dill seeds or cinnamon and sugar.

Melt half the butter in 9 x 13 inch pan. Mix next 3 ingredients in bowl. Cut in rest of butter. Add milk, stirring slowly with fork until dough clings together. Turn out on floured board and knead lightly about 10 turns. Roll to a 12 x 8 inch rectangle about 1/2 inch thick. With floured knife, cut dough lengthwise, then crosswise in 3/4 inch strips. Roll strips in buttered pan and place close together in two rolls. Sprinkle with any of the above toppings. Bake in 400° oven for 15 minutes or until done. Serve hot. Makes 32 sticks.

BANANA BREAD

1/2 c. brown sugar
1/2 c. white sugar
1/3 c. shortening
3 T. sour milk
3 mashed bananas
2 eggs

Belva (Henderson) Caryl

1 tsp. vanilla
1/2 tsp. soda
1/2 T. grated orange rind
1/2 c. nuts
2 c. flour

Cream sugars and shortening. Add in rest of ingredients and bake for 1 hour at 325°.

BANANA NUT BREAD

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

Carlton Holub
Central City, Iowa

1 tsp. soda
1 tsp. salt
2 c. mashed bananas
1 c. nutmeats

Bake at 350° for 1 hour. Makes 2 large loaves or 5 small ones.

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

BANANA BREAD

Lois Greif

1 1/2 c. sugar	3 large bananas or 1 c.
1/2 c. butter or margarine	mashed
3 T. sour milk or cream	2 c. flour
1 tsp. soda	1/2 c. nutmeats (chopped)
2 eggs	

Mix sugar and butter together, add the rest of the ingredients and mix well. Grease and flour cans or bread pans or whatever you have. Fill 1/2 to 3/4 full. Bake at 350° 1 hour or until toothpick comes out clean.

DELICIOUS BANANA BREAD

Virginia Ford

3/4 c. margarine	2 c. flour
1 1/2 c. sugar	1 tsp. soda
1 1/2 c. mashed bananas	1 tsp. salt
2 eggs	1/2 c. sour milk
1 tsp. vanilla	1/2 c. chopped nuts

Cream sugar and margarine, blend in bananas, eggs and vanilla. Alternately add dry ingredients with sour milk and blend well. Fold in nuts and pour in greased loaf pan and bake at 350° for 1 1/2 hours.

NOTE: Sour sweet milk with 2 teaspoons vinegar.

SWEDISH BROWN BREAD

Zona Holub

4 eggs	4 c. flour
2 c. sugar	2 tsp. soda
1 c. brown sugar	2 tsp. cinnamon
2 c. milk	1 tsp. ground cloves

Mix eggs, sugars and milk together. Add dry ingredients and bake in 3 greased bread pans at 350° for about 45 minutes.

CRANBERRY BREAD

Daisy Ashby - Maxine Betenbender

1/4 c. butter	1/2 tsp. cinnamon
1 c. sugar	1/2 tsp. salt
1 unbeaten egg	3 tsp. baking powder
1 c. mashed banana	1 tsp. grated orange peel
1/4 c. milk	1 c. cut up cranberries
2 c. flour	1 c. nuts

Cream butter and sugar. Add egg and banana. Mix well. Then add milk alternately with dry ingredients, adding cranberries and

Continued Next Page.

CRANBERRY BREAD (Continued).

nuts last. Mix well. Bake about 1 hour at 350°. Grease and flour baking pans.

COFFEE CAN BREAD

Augusta Hunter

4 c. flour	1/4 c. sugar
1 pkg. dry yeast	1 tsp. salt
1/2 c. milk	2 eggs (slightly beaten)
1/2 c. water	2 (1 lb.) coffee cans
1/2 c. margarine or butter	

Mix 2 cups flour and yeast. Stir water, milk, oleo, sugar, and salt over low heat until oleo melts, cool for 5 minutes. Add to flour and yeast. Then add rest of flour and eggs. Dough will be stiff. Knead until dough is smooth. Coat coffee cans with oil. Divide dough in half, place half in each can. Cover with plastic tops. Let rise in warm place until 1 inch from top. Remove plastic tops. Bake at 375° until top sounds hollow.

STEAMED BROWN BREAD

Gerry Reinburg

2 1/2 c. graham flour	Dash of salt
2 c. sour milk	1 egg
1 c. sugar or molasses is best or 1/2 and 1/2	1 tsp. soda 1 tsp. baking powder

Mix together and put in 1 pound coffee cans. Fill 1/2 full and put on lids. Put in pressure cooker. Leave petcock open for 15 minutes, then close, bring to 15 pounds pressure for 30 minutes.

STEAMED BROWN BREAD

Gerry Reinburg

1/2 c. yellow corn meal	1/2 c. dark molasses
1/2 c. white flour	1/2 c. sour milk or buttermilk
1 c. graham flour	1/2 c. raisins
1 tsp. salt	1/2 c. chopped nuts
1 1/4 tsp. baking soda	2 T. melted lard
1/2 tsp. baking powder	2 T. sugar

Mix dry ingredients with mixing spoon in large bowl, add molasses and milk, mix together then add melted lard and raisins. Pour batter into greased steaming 2 quart pan, cook over boiling water 1 hour 15 minutes, lift cover. Remove kettle from heat. Leave bread cool in pan of water.

CHERRY NUT BREAD

1 c. sugar
2 eggs
8 oz. jar maraschino cherries
1 1/2 c. flour

1 1/2 tsp. baking powder
1/2 tsp. salt
1 c. nuts
2 T. soft oleo

Beat sugar and eggs until creamy. Add juice from cherries and beat. Sift flour and baking powder and salt. Beat well into above. Add cut up cherries and nuts. Bake 45 minutes at 350°.

DATE NUT BREAD

1 c. nutmeats
1 c. chopped dates
1 tsp. soda
1 c. boiling water
1 tsp. vanilla

2 c. flour
1 c. brown sugar
1 T. shortening
1 egg
1/2 tsp. salt

Pour boiling water over dates and soda, cool. Cream shortening, sugar, and well beaten egg, vanilla and salt. Combine date mixture and stir in flour, and nutmeats dredged in flour. Pour into well greased loaf pan. Bake 1 hour in moderate oven at 325°.

Mrs. Dorance Sullivan

FRUIT BREAD

4 eggs (separated)
1 c. sugar
1 c. wine
1 c. flour
1 tsp. baking powder

1 lb. English walnuts
1 lb. Brazil nuts
1 lb. dates
1 large pkg. cherries

Beat egg whites stiff, then fold the rest in order given. Bake at 300° for 1 hour.

Olga Falconer

GRAPE NUT BREAD

1 c. Grape Nuts
2 c. sour milk
3 c. flour
1 1/2 c. sugar
2 tsp. baking powder

2 T. melted shortening
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
2 eggs

Soak Grape Nuts in sour milk for 20 minutes. Combine flour, baking powder, salt, sugar with Grape Nuts mixture to which the

Loreenna Greif

Continued Next Page.

GRAPE NUT BREAD (Continued).

soda has been added. Add melted shortening (may use oil), eggs and vanilla. I sometimes add a dash of cinnamon. Bake in moderate oven. Makes 2 loaves.

MARASCHINO CHERRY NUT BREAD

Delores McAtee

2 eggs	Juice and chopped cherries
1 c. sugar	(8 oz. jar)
1 1/2 c. sifted flour	1 c. nuts
1 1/2 tsp. baking powder	1/2 tsp. salt

Beat eggs and sugar together. Sift together flour, salt and baking powder and add to eggs and sugar. Add juice of maraschino cherries and chopped cherries, last adding nuts. Bake in greased pan or may use soup cans for small round loaves, 350° for 45 minutes or longer if needed.

RHUBARB BREAD

Martha Klouda

1 1/2 c. brown sugar	1 tsp. vanilla
1 egg	1 tsp. soda
1 1/2 c. finely chopped rhubarb	2 1/2 c. flour
1/2 c. nuts	1 c. buttermilk
1 tsp. salt	2/3 c. oil

Combine brown sugar, shortening, or oil, and stir, add eggs, buttermilk, vanilla. Add the dry ingredients. Stir in nuts and rhubarb. Pour into 2 well greased loaf pans.

TOPPING:

1/2 cup sugar, 1/2 teaspoon cinnamon, 1 tablespoon butter. Combine and sprinkle on top. Bake 325° for 40 minutes. Remove from pans after cooling for 2 to 3 minutes.

Microwave Oven Use:

Reheat leftover cooked waffles, pancakes. Place two refrigerated pancakes on a plate, heat in about 35 seconds; two waffles, in about 25 seconds.

POPPY SEED BREAD

3 c. flour	3 eggs
2 1/2 c. sugar	1 T. poppy seed
1 1/2 tsp. baking powder	1 1/2 tsp. vanilla
1 1/2 c. milk	1 1/2 tsp. almond extract
1 1/3 c. oil	

Combine and blend the flour, sugar, salt, and baking powder. Add all at once and beat 2 minutes all the rest of the ingredients. Bake at 350° for 45 minutes in 3 small loaf pans.

PUMPKIN BREAD

Martha (Light) Serbousek

1 2/3 c. flour	1/2 c. salad oil
1 1/2 c. sugar	1/2 c. water
1/4 tsp. baking powder	1 c. pumpkin
1 tsp. soda	2 beaten eggs
3/4 tsp. salt	1 c. chopped dates
1/2 tsp. each cloves, cinnamon, nutmeg	1 c. nuts (optional)

Sift dry ingredients together. Mix salad oil, water, pumpkin and beaten eggs. Blend in dry ingredients. Fold in dates and nuts. Bake in greased loaf pan in slow oven (325° for approximately 1 1/2 hours). Cool on rack.

STRAWBERRY BREAD

Libby Woods

3 c. flour	20 oz. frozen strawberries
2 c. sugar	(thawed)
1 tsp. soda	4 eggs
1 tsp. salt	1 1/4 c. salad oil
3 tsp. cinnamon	

Mix dry ingredients. Make a hole in the center, pour in all the liquid ingredients, mix thoroughly by hand. Pour in three greased and floured pans, smaller than 9 x 5 inch. Bake 325° for 1 hour. Freezes well.

If you haven't got time to do a job right,
When will you have time to do it over?

ZUCCHINI BREAD

Lucile Woodworth

3 eggs	1 tsp. salt
1 c. oil	2 c. grated or ground zucchini
2 c. sugar	1 tsp. soda
2 tsp. vanilla	3 tsp. cinnamon
3 c. flour	1/2 tsp. baking powder

Beat eggs. Add oil, sugar, vanilla and zucchini. Mix well. Add dry ingredients. Bake in 2 loaf pans one hour at 350° or longer if needed.

ZUCCHINI BREAD

Mrs. Joe Zieser

2 c. sifted all-purpose flour	1 c. vegetable oil
1 tsp. baking soda	1 1/2 c. sugar
1 tsp. salt	2 c. grated zucchini
1/2 tsp. baking powder	2 tsp. vanilla
3 tsp. cinnamon	1 c. raisins
3 eggs	1 c. chopped nuts

Sift flour, baking soda, salt, baking powder and cinnamon onto waxed paper. Combine eggs, oil, sugar, zucchini and vanilla in a large mixing bowl. Beat until well mixed. Stir in flour mixture until smooth. Stir in raisins and nuts. Pour mixture into 2 well greased 5 x 9 inch pans. Bake at 350° for 45 minutes or until done.

MEXICAN CORN BREADMarge Henderson
Reading Teacher

1 c. corn meal	1 can cream style corn
2 eggs	3/4 c. milk
1/2 tsp. salt	1 (4 oz.) can green chilies
1 tsp. soda	(washed and drained)
Grated cheese	

Mix first 5 ingredients and spread one half of mixture in a 9 x 9 inch pan. Add chilies and cheese and cover with remaining batter. Sprinkle more cheese on top. Bake at 350° for 45 minutes or until knife comes out clean.

Wouldn't it be nice if we could find other things as easily as we find fault.

SOURDOUGH FRENCH BREAD

Donna Ironside

1 c. milk
 2 c. boiling water
 3 T. shortening oil or lard
 1 1/2 T. sugar
 1 pkg. yeast
 1/2 c. warm water

1 T. sugar
 8 c. flour
 4 tsp. salt
 1 c. sourdough (more if
 you like the flavor)

In large bowl combine milk, boiling water, shortening and sugar. Cool. Dissolve yeast in warm water to which 1 tablespoon sugar has been added. When light and bubbly add to liquid mixture. Stir in flour, salt, and sourdough starter to make medium soft dough. Let rise once. Shape in 3 long loaves. Place on greased cookie sheet. Slash tops, let rise. Bake at 400° for 15 minutes, at 350° for 30 minutes longer with a pan of hot water placed in bottom of the oven.

SOURDOUGH

Donna Ironside

STARTER:

1 c. milk

1 c. flour

Put milk in glass jar or container and let stand uncovered at room temperature for 24 hours. Stir in 1 cup flour, allow to stand 2 to 5 days until bubbly or sour. Cover and refrigerate until to be used. If not to be used for 10 days or longer freeze. (Before using must be room temperature for 24 hours.) After each use replace starter with equal parts milk and flour. Let stand 24 hours, then refrigerate.

DUMPLINGS (Never Fail)

Marian H. Savage

2 c. sifted flour
 4 tsp. baking powder
 2 tsp. shortening

1 egg (beaten)
 3/4 c. milk

Sift dry ingredients, cut in fat, add egg and milk. Mix well. Drop by teaspoonfuls in boiling broth. Cook 15 minutes.

Your temper is one of the few things that will improve the longer you keep it.

YEAST DUMPLINGS (Knedliky)

1/3 c. lukewarm milk

1 pkg. yeast

2 well beaten eggs

About 1 1/2 c. flour

Martha (Light) Serbousek

1/2 c. bread crumbs (fried in

1 1/2 T. butter)(cooled)

1/2 tsp. salt (or more)

Warm the milk and dissolve the yeast in it. Let set awhile. Then add the beaten eggs, flour, and cooled bread cubes and salt. Mix well. Knead on floured board. Shape into two or three long rolls about 2 1/2 inches thick. Let rise for about 40 minutes. Boil one roll of dough at a time in a large kettle of covered water for about 15 minutes. Take out of water and cut immediately through the middle of dumpling with a thread, and continue slicing.

DILLY CASSEROLE BREAD

1 pkg. yeast

1/4 c. warm water

1 c. creamed cottage cheese

2 T. sugar

1 T. instant minced onion

1 T. butter

2 tsp. dill seed

1 tsp. salt

1/4 tsp. baking powder

1 egg

2 1/4 to 2 1/2 c. flour

Helen (Kratzer) Lyness

Dissolve yeast in water. Heat cottage cheese to lukewarm. Combine sugar, onion, butter, dill seed, salt and baking soda and egg in a bowl with cheese and yeast mixture. Add flour to form a stiff dough. Cover and let rise until doubled in bulk. Stir down and turn into a well greased 1 1/2 quart casserole dish or an 8 inch round pan. Let rise 30 to 40 minutes. Bake in 350° oven for 40 to 50 minutes. When done, brush with butter and sprinkle with salt.

NOTE: This recipe should bring back memories of Mrs. Jean Maurer, who taught Home Ec. at the Coggon High School. She taught my class to make this bread some time around 1965-1967.

RECIPE FOR HAPPINESS

Take 2 heaping cups of patience, 1 heartful of love, 2 handfuls of generosity, dash of laughter, 1 handful of understanding, sprinkle generously with kindness, add plenty of faith and hope and mix well. Spread over a period of a lifetime and serve generously to everyone you meet.

BRAN MUFFINS (Microwave)

Alice Krapfl

1 c. water	2 eggs
3 c. all-bran cereal	2 1/2 c. flour (unsifted)
1/2 c. margarine	2 tsp. baking soda
1 1/2 c. sugar	2 c. buttermilk or sour milk

Heat water to boiling. Place bran cereal in covered storage container. Stir in water until moistened. Add margarine. Let set until softened. Stir in sugar and eggs. Beat well. Blend in flour, soda and buttermilk. Fill paper baking cups only 1/2 full. Bake in microwave.

6 muffins - 2 minutes 15 seconds

4 muffins - 2 minutes

2 muffins - 1 minute 45 seconds

Batter can be stored in refrigerator up to six weeks. Add 15 seconds to baking time when batter is refrigerated.

NOODLES

Margaret Luse

6 egg yolks (1/2 c.) or	2 c. flour
3 eggs	1 tsp. salt
1 egg and 2 half egg shells	2 T. butter (melted)
water	

Combine eggs, water and butter. Add to flour and salt. Knead and divide into 3 parts. Let rest on board 5 minutes roll out fairly thin. Let dry and cut in strips.

PANCAKE MIX

From Cappers Weekly

12 c. flour	3/4 c. baking powder
4 c. dry instant powdered	3/4 c. sugar
milk	2 T. sugar

Combine flour, powdered milk, baking powder, sugar and salt. Sift several times. It's very important to mix well.

To make pancakes use 1 1/2 cups mix, 1 cup water, 1 egg and 2 tablespoons oil. Beat until smooth and fry as usual.

This mixture makes light and fluffy pancakes and is better than any purchased mix. Keeps well for months and need not be refrigerated.

Your ulcers are not due to what you are eatin' but to what's eatin' you.

PANCAKES

Betty Letts

2 eggs	5 tsp. baking powder
2 c. milk	1 tsp. salt
1/3 c. oil	3 T. sugar
2 c. flour	

Beat eggs and add milk and oil. Stir in flour and the other dry ingredients, beat until smooth, cook on moderate hot griddle.

FAVORITE PANCAKES

Marian H. Savage

1 1/4 c. flour	1 beaten egg
3 tsp. baking powder	1 c. milk
1 T. sugar	2 T. bacon fat or oil
1/2 tsp. salt	

Mix in order given and cook in skillet. Makes 8 (4 inch) pancakes.

FAVORITE PANCAKES

Kathy Ironside

1 well beaten egg	1/2 tsp. soda
1 1/4 c. sour milk or buttermilk	1 tsp. sugar
2 T. soft shortening or oil	1 tsp. baking powder
1 1/4 c. flour	1/2 tsp. salt

Beat egg well and beat in the milk and oil. Sift other ingredients together and beat in. Fry on hot griddle. Makes 16 (4 inch) pancakes.

SWEDISH PANCAKES

Norma Rowe

2 eggs	1 c. milk
1/2 c. flour	1/2 tsp. salt
2 tsp. sugar	

Combine all ingredients, beat with rotary beater until smooth. Bake in a lightly greased electric skillet (375°) using 2 tablespoons batter for each pancake. Spread batter quickly and evenly to make thin cakes 6 inches in diameter. When under-side is light brown, turn and cook same on other side. If in too long the edge gets crisp. Serve with fruit and whipped cream if desired.

ZUCCHINI PANCAKES

Mrs. Roy Crosby

2 c. zucchini (shredded)

3/4 c. Bisquick

2 eggs

Pinch of salt

Makes 8 pancakes.

WAFFLES

Marian H. Savage

3 c. sifted flour

2/3 c. melted butter

5 tsp. baking powder

2 c. milk

1 tsp. salt

4 eggs (separated)

2 tsp. sugar

Beat egg whites and add last. Beat yolks until lemon colored add to milk then add sifted dry ingredients, mix well, add butter, then fold in egg whites.

WAFFLES

Collene Walter

2 c. biscuit mix

1/2 c. oil

1 egg

1 1/2 c. club soda

Mix and bake on waffle iron.

SCRAPPLE OR POLENTA OR JUST PLAIN FRIED MUSH

Lillian Mangold

2 c. yellow corn meal

2 tsp. salt

2 T. flour

2 c. cold water

Mix all together until smooth. Stir into 4 cups boiling water. Cook over direct heat and simmer for about 20 to 30 minutes or until thickened. You may have to add more water or you may cook in double boiler for about an hour after you have brought it to a boil. Pour into loaf pans and cover. Cool several hours or overnight. Slice and fry until golden brown. Serve with honey, syrup or sorghum. Scrapple may be made with same recipe by using broth in which pork has been cooked (skim off fat first). Little pieces of pork added to this gives it a delightful flavor.

When you work for the thing you believe in you are rich, though the way is rough. When you are working only for money, you can never make quite enough.

INDIAN FRY BREAD

2 c. all-purpose flour	1 T. Crisco
1/4 c. non-fat milk powder	3/4 c. warm milk
2 tsp. baking powder	Cooking oil (for deep
1 tsp. salt	fat frying)

Stir together dry ingredients, cut in Crisco until mixture looks like coarse crumbs. Stir in milk. Turn out onto floured surface and knead until smooth. Divide dough into 8 balls, cover and rest 10 minutes. On a floured surface, roll each ball 6 inch circle, with finger make a hole in center of each circle. Fry one at a time in deep hot fat until golden brown.

PIZZA

Anita Haughenbury

DOUGH:

1 c. hot water	2 1/2 c. flour
2 T. margarine	1 tsp. salt
1 pkg. dry yeast	1 tsp. sugar

SAUCE:

1 (15 oz.) can tomato sauce	1 tsp. oregano
1 tsp. garlic salt	1/4 tsp. red ground pepper
1/2 tsp. anise seed	

Pour hot water over margarine to melt. Cool to room temperature. Add yeast and dissolve. Add flour, sugar and salt. Mix together and knead several minutes. Let rise until double in greased covered bowl. Combine sauce ingredients. Split dough and spread on 2 (11 x 14 inch) greased pans. Spread sauce over dough. Top as desired. Bake at 400° for 15 to 20 minutes.

OUR FAVORITE HOMEMADE PIZZADebra Henderson
Coggon, Iowa

Thaw one loaf frozen bread dough, let rise as usual. Grease your favorite pizza pan, sprinkle it with corn meal, pat bread dough in pan. Let dough rise a little a second time. Top dough with your favorite pizza sauce and other toppings. Bake 425° on top oven rack 15 to 20 minutes. Last five minutes put on mozzarella cheese and/or your favorite cheese. Return to oven to melt cheese.

Houses are made of wood and stone. But only
Love can make a home.

GRANDMA HOLUB'S ZUCCHINI BREAD

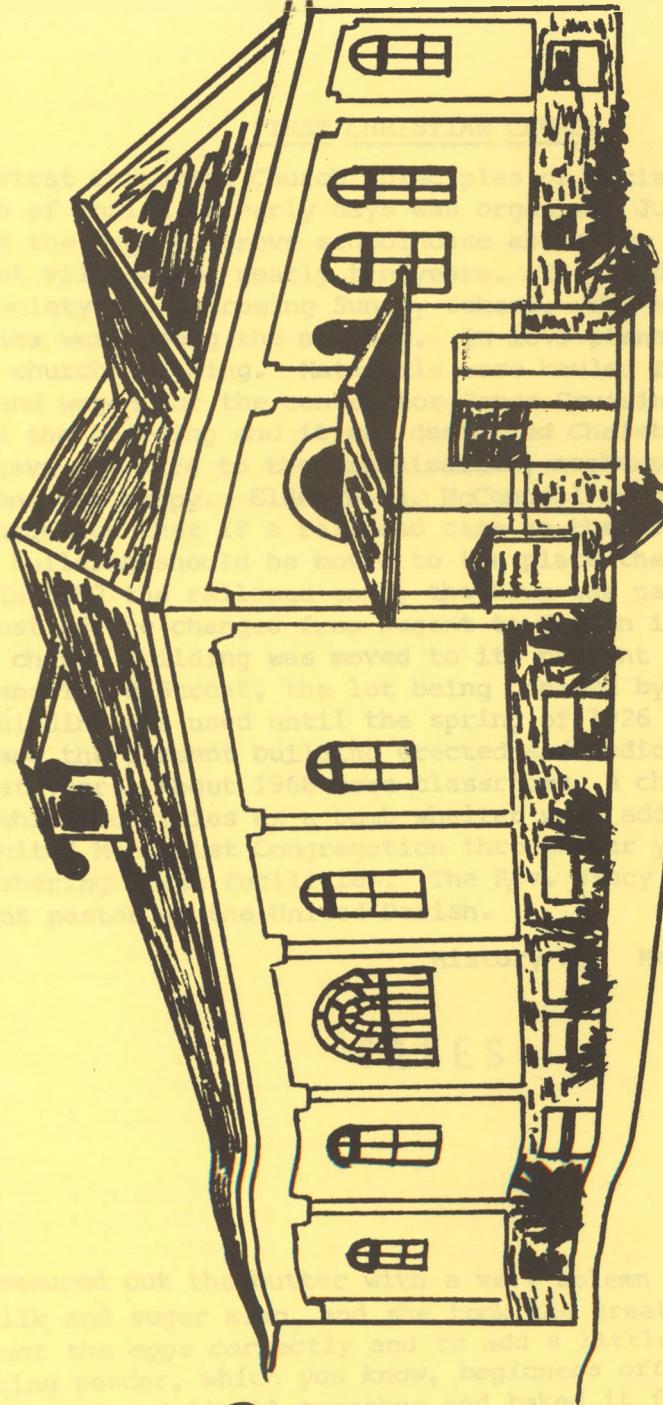
Mrs. Don Richlefs
(Sheila Becker)

2 c. grated zucchini	3 c. flour
3 eggs	1 tsp. salt
1 c. oil	1 tsp. soda
2 c. sugar	3 tsp. cinnamon
3 tsp. vanilla	1/4 tsp. baking powder

Mix all ingredients in order, may add raisins and nuts.
Bake for 350°, 1 hour, in 2 loaf pans.

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The United Parish



Cakes

FIRST CHRISTIAN CHURCH

First Christian Church (Disciples of Christ) also known as Church of Christ in early days was organized July 8, 1866 and met at the Nugents Grove schoolhouse about two miles east of the present village for nearly ten years. They had an active Ladies Aid Society and a growing Sunday School. The Nugent and Green families were among the members. In 1875 plans were completed for a church building. Materials were hauled from Marion by team and wagon for the contractor James Cruisinberry who completed the building and it was dedicated Christmas day 1875. This gave new life to the organization, membership increased and everyone was happy. Elder N. A. McConnell on one of his visits had suggested that if a railroad came to the area the Nugents Grove building should be moved to the place the depot was located. In 1887 the railroad came, the town was named Coggon and the post office changed from Nugent to Coggon in 1889, the Nugent Grove church building was moved to its present location, East Main and Third Street, the lot being donated by I. S. Hanna. The building was used until the spring of 1926 when it was torn down and the present building erected and dedicated in September of that year. About 1968 more classrooms, a chapel and a basement which qualifies as a bomb shelter were added. Since 1978 the United Methodist Congregation through our yoke agreement has been sharing these facilities. The Rev. Nancy Nichols is the present pastor of the United Parish.

History by: Marian Savage

CAKES

CAKES

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

PLAIN CAKE MIX

From Cappers Weekly

8 c. enriched flour	2 c. shortening
3 T. baking powder	2 1/2 c. sugar
1 1/2 tsp. salt	

Sift flour once, then measure, add baking powder and salt, and sift twice together. Cream shortening until soft. Add sugar gradually and continue creaming. Blend in dry ingredients. Place this mix in tightly closed container and store in a cool dry place or in refrigerator.

When ready to use remove 1/3 of the mix to a bowl and break up with a fork. Add 7/8 cup milk, 2 eggs, well beaten and 1 teaspoon lemon flavoring. Beat well. Pour batter into 2 greased 9 inch pans or 1 greased 11 x 14 inch pan. Bake in a moderate oven 375° for 25 to 30 minutes.

ANGEL FOOD CAKE

Agnes Flanagan

1 pt. egg whites	1 pt. and 1 c. sugar
1 pt. cake flour	2 tsp. cream of tartar
2 tsp. flavoring	1/4 tsp. salt

Beat egg whites until frothy, then add cream of tartar, continue beating until eggs hold stiff peaks. Fold in flour and sugar slowly. Put in 10 inch angel food pan. Bake at 350° or until done when tested with cake tester.

This may make a chocolate angel food cake by taking out 1/4 cup flour and add 1/4 cup cocoa.

APPLE SURPRISE CAKE

Libby Woods

1 c. sugar	1/2 tsp. salt
2 c. chopped apples	1/2 c. vegetable oil
1 1/2 c. flour (sift before measuring)	1/2 c. chopped nuts
1 tsp. soda	1/2 c. flaked coconut
	1 tsp. vanilla

Put sugar over finely chopped apples (peeled). Let stand 10 minutes. Add oil, flour, soda, salt. Stir in nuts, coconut and vanilla. Bake in 9 x 13 inch pan for 30 minutes at 350°.

A good thing to remember and even better to do is -

Work with the construction gang,
Not the wrecking crew.

APPLE CAKE

Mrs. George Monaghan

1 c. white sugar	1 tsp. soda
1/2 c. brown sugar	1 tsp. cinnamon
1/2 c. shortening	1/2 tsp. salt
2 eggs	2 1/2 c. flour
1 c. sweet milk	2 c. raw, peeled, diced apples
1 tsp. baking powder	

Cream sugars, shortening, eggs and milk. Add rest of ingredients except apples and mix well. Add the apples. Pour into greased cake pan. Mix 1/2 cup brown sugar and 1/2 cup nutmeats together and sprinkle over top of cake. Bake at 350° for 40 minutes.

APPLE DAPPLE CAKEIrene Thompson
4th Grade Teacher

2 c. sugar	1 tsp. baking soda
3 eggs	1 tsp. salt
1 1/3 c. cooking oil	1 c. nuts (chopped)
3 c. flour	3 c. apples (chopped)

Cream sugar and eggs. Fold in cooking oil and other ingredients. Mix well. Pour in greased pan, 13 x 9 inch, and bake at 350° for 55 minutes.

TOPPING:

1 cup brown sugar, 1 stick butter or margarine, 1/4 cup milk. Bring to boil and boil 2 1/2 minutes. Pour over warm cake and serve with whipped topping.

APPLESAUCE CAKE

Zona Holub

1 c. brown sugar	3 tsp. baking powder
1 1/2 c. white sugar	1 3/4 tsp. soda
2/3 c. shortening	1 1/4 tsp. cinnamon
3 eggs	1 3/4 tsp. salt
1 3/4 c. applesauce	1/2 tsp. cloves
1/2 c. water	3/4 tsp. allspice
3 c. flour	1/4 tsp. nutmeg
1 1/2 c. nuts	1 1/2 c. cut up dates

Cream sugars, shortening, eggs, applesauce and water. Sift the dry ingredients and add. Mix well. Add nuts and dates. Bake at 350° for 1 hour. Serve with whipped cream. Could also add raisins.

KNOBBY APPLE CAKE

Sue Underdahl

3 T. butter	1 c. flour
1 c. sugar	1/2 tsp. nutmeg
1 beaten egg	1 tsp. soda
1/2 tsp. cinnamon	3 c. diced apples
1/2 tsp. salt	

Mix ingredients adding apples last. Put in 8 x 8 inch pan at 350° for 40 to 50 minutes. Serve with whipped cream.

RAW APPLE CAKE

Ruth Hill

1 1/2 c. brown sugar	1 egg
2 c. chopped apples	1/4 c. shortening and 1/4 c.
1/2 tsp. salt	coffee or 1/2 c. sour cream
1/2 tsp. ginger	1/2 tsp. nutmeg
1/2 tsp. cinnamon	1 tsp. baking powder
2 3/4 c. flour	
1 tsp. soda	Nuts and raisins (if desired)

Bake at 350°.

APPLE CAKE

Libby Woods

1/4 c. oleo	1/2 tsp. baking powder
1 egg	1 tsp. cinnamon
1 c. sugar	1/4 tsp. nutmeg
1 tsp. vanilla	2 c. peeled chopped apples
1 c. flour	1 c. chopped nuts
1/2 tsp. soda	

Cream oleo, egg and sugar, add vanilla. Sift together the dry ingredients, add to creamed mixture, add apples and nuts, bake in moderate oven.

BUTTER SAUCE:

1 c. sugar	1 c. evaporated milk
1/2 c. oleo	1 tsp. vanilla

Dissolve 1 tablespoon cornstarch in a little cold water. Cook until well blended all the ingredients, and cool. Serve over cake. Refrigerate leftovers.

APPLESAUCE CAKE

Dorothy Ellsworth

1 c. sugar
 1/2 c. shortening
 1 egg
 1 1/2 c. or 1 can applesauce
 2 c. sifted flour
 2 tsp. soda
 1 tsp. cinnamon

1 tsp. cloves
 1 c. raisins, dates or
 candied fruit
 1 c. nuts
 Vanilla or maple
 flavoring

Cream the sugar, shortening and egg. Add applesauce next, then the dry ingredients. Bake at 350° in 9 x 13 inch pan.

FROSTING:

1/2 c. brown sugar
 6 T. oleo

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

Combine in pan. Bring to a boil and boil for 2 minutes. Cool, then add 1 1/2 cup powdered sugar and 1/2 teaspoon vanilla. Beat with electric mixer until smooth.

BANANA SPLIT CAKE

Mae Rose Noonon

1 stick butter or oleo
 (melted)
 2 c. crushed graham crackers
 2 sticks butter or oleo
 1 can (20 oz.) crushed
 drained pineapple
 2 c. whipped cream or Dream
 Whip

2 eggs
 2 c. powdered sugar
 3 to 5 bananas
 1/2 c. maraschino
 cherries
 3/4 c. chopped nuts

Mix 1 stick oleo and graham crackers together and place in bottom of 9 x 13 inch pan. Beat eggs, 2 sticks oleo and powdered sugar for 15 minutes. Spread over the graham cracker crumbs. Slice bananas and put on top of sugar mixture. Put pineapple on top of bananas. Put whipped cream over pineapple. And place nuts and cherries over whipped cream.

Green is the holly
 and red is the berry
 Bring on the fixins
 We'll feast and be merry.

BANANA NUT CAKE

Nancy Kratzer

2/3 c. shortening	1 1/4 c. sieved bananas (about 3)
2 1/2 c. cake flour	2/3 c. buttermilk
1 2/3 c. sugar	1/2 c. eggs (2 large)
1 1/4 tsp. baking powder	2/3 c. nuts
1 tsp. salt	1 tsp. soda

Stir shortening just to soften. Sift in dry ingredients. Add bananas and half the buttermilk, mix until all flour is dampened. Then beat vigorously 2 minutes. Add remaining buttermilk, eggs and beat 2 minutes longer. Add nuts. Bake in greased and floured 9 x 13 inch pan at 350° for 30 to 35 minutes. Top with cream cheese frosting.

BURNT SUGAR CAKE

Marian H. Savage

2 c. flour	2 tsp. baking powder
1 1/2 c. sugar	3 eggs
1/2 c. butter	1 c. water
2 T. burnt sugar syrup	Vanilla

Cream butter and sugar then add beaten egg yolks and burnt sugar syrup. Add flour and water beating until well mixed. Fold in beaten egg whites. 3 layers or large loaf pan at 350° oven until done.

BURNED SUGAR SYRUP:

In heavy skillet burn 1 cup granulated sugar until dark brown. Then add 1/2 cup boiling water and let it boil until forms a thick syrup.

BLACKBERRY ROYAL BUNDT CAKE

Carol Ann Bossom

1 (18.5) box plain white cake mix	3/4 c. Mogen David (Royal) blackberry wine
1 (3 oz.) pkg. blackberry gelatin	2 c. powdered sugar
3 eggs	1/2 c. Mogen David blackberry Royal wine
1/2 c. cooking oil	

In large mixing bowl stir together cake mix and gelatin until well blended. Add eggs, oil and wine. Blend on low speed for 2 minutes, scraping sides of bowl, pour batter into heavily greased bundt cake pan, and bake in preheated oven at 350° 1 hour or until toothpick inserted in middle comes out clean. Cool thoroughly before inverting pan to remove cake.

Continued Next Page.

BLACKBERRY ROYAL BUNDT CAKE (Continued).

Glaze: Mix powdered sugar and wine in saucepan on medium heat and bring to boil, ingredients should be thoroughly melted. Let glaze cool until it becomes consistency of a thick syrup, pour over cooled cake.

CREME DE MENTHE CAKE

Carol Ann Bossom

1 pkg. white cake mix	3 T. creme de menthe
1/2 c. green creme de menthe	12 oz. carton Cool Whip
12 oz. can fudge topping	

Mix cake according to package directions using 1/2 cup creme de menthe in place of some of the water. Bake as directed on package. Cool cake. Top with fudge topping. Blend 3 tablespoons creme de menthe into Cool Whip and spread over fudge topping. Refrigerate.

CARROT CAKE

LeVera French

1 c. butter or oleo	2 c. sugar
3 eggs	2 tsp. vanilla
2 c. sifted flour	1 tsp. salt
2 tsp. cinnamon	2 tsp. soda
2 tsp. baking powder	2 tsp. nutmeg
1/4 tsp. cardamon	1 c. walnuts (chopped fine)
1/2 c. crushed pineapple (drained)	1/2 c. chopped raisins 2 c. shredded carrots (packed)

Cream butter and sugar and beat at least 10 minutes. Add eggs, one at a time until thoroughly blended. Add vanilla. Sift dry ingredients together and set aside. Add nuts, pineapple, raisins and carrots to egg mixture. Stir in dry ingredients and mix well. Pour into tube pan or 9 x 13 inch (it will be full). Bake at 350° for about 1 hour.

FROSTING:

1 (3 oz.) cream cheese	1/2 c. oleo
1 1/2 c. powdered sugar	3 T. crushed drained pineapple
1/2 c. nuts	1/8 tsp. cardamon

Mix cheese, butter and powdered sugar together until fluffy. Add pineapple, nuts and cardamon.

Buttons sewed on with crochet thread or embroidery
thread will rarely come off.

DEVIL'S FOOD CAKE

1/2 c. butter
2 c. sugar
3 eggs
1 c. sour milk
2 1/2 c. sifted flour
1 tsp. soda

Mrs. Dwight Eisenhower

1 rounded tsp. baking powder
2/3 c. cocoa dissolved in
1/2 c. boiling water
1/4 tsp. salt
1 tsp. vanilla

Sift flour, soda, baking powder and salt. Cream shortening and slowly beat in sugar. Add beaten egg yolks, vanilla and cocoa. Add flour mixture alternately with milk. Fold in stiffly beaten egg whites. Pour in two greased layer cake tins. Bake 25 minutes in a 375° oven or use greased 9 inch square tin and bake 45 minutes in a 350° oven.

DEVIL'S FOOD CAKE

2 c. sugar
2 eggs
1 tsp. baking powder
3 c. cake flour
1/2 tsp. salt

Mrs. Harvey Baker

3/4 c. lard
1 c. cold water (add 2 tsp.
soda)
1 tsp. vanilla
3/4 c. cocoa in 1 c. hot water
(let this cool)

Cream sugar and shortening, add water with soda mixture. Add the egg yolks next. Add flour, baking powder and flavoring and the cooled cocoa mixture. Fold in beaten egg white last. Makes 2 (8 inch) layers or a 9 x 13 inch pan.

NOTE: This is a real old recipe that was given to me by an elderly lady in Springville, Iowa.

DEVIL'S FOOD CAKE

Kathryn Robertson

1/2 c. butter
2 eggs (beat yolks separately)
1 c. sour cream
2 tsp. soda dissolved in
small amount of hot water

1 1/2 c. white sugar
1/2 c. cocoa (hot water
to mix cocoa well)
2 c. sifted flour
1 tsp. vanilla

Cream butter, sugar and eggs. Add remaining ingredients in order given. Bake in a buttered 9 x 13 inch pan. Bake at 350° for 30 to 35 minutes.

"To reach his heart
First reach his stomach."

DEVIL'S FOOD CAKE

1 c. sugar	1 1/2 c. flour
1/2 c. oleo	1 tsp. vanilla
2 T. cocoa	1 heaping tsp. soda in
2 eggs	1/2 c. boiling water
1/2 c. sour milk	

Mix sugar, oleo and cocoa well. Add rest of ingredients.
Bake at 375° for 35 to 40 minutes.

DEVIL'S FOOD CAKE

2 1/4 c. flour	1/2 c. cocoa
3 eggs	3/4 c. butter (I use lard)
2 1/4 c. sugar	3/4 c. sour cream (I use
1 tsp. vanilla	canned milk)
3 tsp. soda	1 1/2 c. boiling water
1/4 tsp. salt	

Cream butter and sugar. Add eggs and vanilla and beat well. Add sour cream and beat again. Sift dry ingredients and mix well. Add boiling water. Batter will be thin. Bake at 350° for 25 minutes. This makes one pan 9 x 13 x 2 inch and 6 cup-cakes.

TEXAS SHEET CAKE

2 c. sugar	1/2 c. buttermilk
2 c. flour	1 tsp. soda
2 sticks oleo	2 beaten eggs
4 T. cocoa	1/2 tsp. vanilla
1 c. water	1/2 tsp. cinnamon

Mix oleo, cocoa, water together and bring to boil in a saucepan. Pour over the 2 cups sugar and 2 cups flour. Mix well. To this add buttermilk to which the soda has been added. Add beaten eggs and vanilla and cinnamon. Mix well. Pour in a large greased cookie sheet and bake at 350°.

FROSTING:

3 T. oleo	6 T. milk
3 T. cocoa	1 tsp. vanilla
4 c. powdered sugar	

Beat well until smooth.

Rubie Pillard

A stranger is just a friend you haven't met.

SALAD DRESSING CAKECarlon Holub
Central City, Iowa

1 c. sugar
2 c. flour
4 T. cocoa
1 c. water

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

Put in 9 x 13 inch pan. Bake at 350° for 35 to 40 minutes.

LEMON PUDDING CAKE

Dar Schute

3/4 c. sugar
Dash of salt
1/4 c. sifted flour
3 T. butter (melted)
1 tsp. grated lemon peel

1/4 c. lemon juice
1 1/2 c. milk
3 well beaten egg yolks
3 stiffly beaten egg whites

Combine sugar, salt and flour. Stir in melted butter, lemon peel and juice. Combine milk and egg yolks and add to lemon mixture. Fold in egg whites. Pour in square 8 inch pan. Place in a larger pan on oven rack. Pour hot water in larger pan 1 inch deep. Bake in 350° oven for 40 minutes. Serve warm or chilled. Makes 9 servings.

MAYONNAISE CAKE

Helen (Kratzer) Lyness

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

2 c. water
2 tsp. vanilla
1 1/2 c. mayonnaise
Chopped walnuts

Mix the sugar, cocoa, salt, flour and soda, then add the water, vanilla and mayonnaise. Mix well and add the chopped nuts. Bake at 350° until toothpick comes out clean. (This recipe makes a good thick cake in 9 x 13 inch pan.) It is a very moist cake. Also if you prefer more of a light or milk chocolate cake, substitute Nestle's Quik chocolate for the cocoa.

Learn from the mistakes of others. You can't live long enough to make them all yourself.

MISSISSIPPI MUD CAKES

Sue Power

1 c. margarine	2 c. sugar
3 T. cocoa	4 eggs
1 1/2 c. flour	1 1/2 c. coconut
1 1/2 c. nuts	1 tsp. vanilla

FROSTING:

1/2 stick margarine (melted)	1 box (4 c.) powdered sugar
1/3 c. cocoa	1/3 c. evaporated milk

Cream margarine, sugar, cocoa and eggs. Then add the flour, coconut, nuts and vanilla. Pour into a greased and flour-ed 11 x 17 inch cookie sheet. Bake 350° for 15 to 20 minutes. While hot from oven spoon Marshmallow Creme (17 ounce jar) on cake. Spread as it melts. Cool. Top with frosting.

Makes 32 bars.

MISSISSIPPI MUD CAKE

Wendy Crowe

4 eggs	1 1/2 c. flour
2 c. sugar	1 tsp. vanilla
1/2 c. cocoa	1 c. shredded coconut
2 sticks melted margarine	1 1/2 c. nuts (optional)

Beat eggs, sugar, cocoa until thick. Add the rest of the ingredients, mixing well. Bake in large brownie pan, 350° for 12 to 15 minutes. Spread on 1 pint Marshmallow Creme while hot.

FROSTING:

1 stick melted margarine, 1/3 cup cocoa, 1 box powdered sugar, 1 teaspoon vanilla. Mix well and drizzle over brownies.

DELICIOUS EASY CAKE

Mrs. Joe Zieser

2 c. flour	1 tsp. salt
1 1/2 tsp. baking soda	2 beaten eggs
1 tsp. vanilla	1 c. raisins
2/3 c. cooking oil	1 can cherry or other kinds
1 c. nuts	of pie filling
1 c. white sugar	

Mix flour, sugar, soda, and salt in large mixing bowl. Add beaten eggs, oil, vanilla, raisins and pie filling and mix with a spoon but do not beat. Pour in an ungreased 13 x 9 inch pan and bake in 350° oven 40 to 50 minutes. Serve with Dream Whip or ice cream.

CHOCOLATE ECLAIR CAKE

Lee Mulveney

2 pkg. instant vanilla pudding	1 (6 oz.) Cool Whip
3 1/2 c. milk	2 packets bitter Hershey chocolate (melted)
Graham crackers	2 tsp. cornstarch
1 1/2 c. sifted powdered sugar	3 T. milk
3 T. butter or oleo	Dash of salt
1 tsp. vanilla	

Butter 9 x 13 inch pan. Mix pudding with milk until thick, add Cool Whip (for a richer filling use 3 cups milk and more Cool Whip). Layer 2 times over graham crackers. Put a layer of crackers on top and frost with Hershey chocolate. Beat powdered sugar, cornstarch, butter, milk, vanilla and salt. Mix well and spread over last layer of crackers. Make ahead 24 hours.

CHOCOLATE MAYONNAISE CAKE

Mrs. Leo Cornwell

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

Mix first 5 ingredients. Add 1 cup mayonnaise, 1/2 teaspoon vanilla, 1 cup water. Bake in 350° oven for 30 minutes.

This is my favorite.

INSIDE OUT CHOCOLATE BUNDT CAKE

Kathy Finger

1 pkg. chocolate instant pudding	1 (12 oz.) pkg. chocolate chips
1 (2 layer) chocolate cake mix	1 3/4 c. milk

Combine ingredients and mix by hand 2 minutes. Pour into greased and floured bundt pan. Bake at 350° for 50 to 55 minutes. Don't overbake. Cool in pan 15 minutes, turn out and cool.

We will mix and bake the dainty cake.

And beat the frosting light.

The sweetest plan, to please a man

Is through his appetite.

DOUBLE FUDGE FANCIFILLS

Norma Schmidt

8 oz. pkg. cream cheese
(softened)
2 T. oleo
1/4 c. sugar
1 T. cornstarch
1 egg
2 T. milk

Heat oven to 350°. Grease and flour 13 x 9 inch pan. In small bowl, blend first 7 ingredients, beat at highest speed until smooth and creamy. Set aside. In large bowl, blend cake mix, eggs, oil and water until moistened. Beat 2 minutes at highest speed. Pour half of the batter into pan. Pour cream cheese mixture over batter, spreading to cover. Pour remaining batter over cream cheese mixture. Bake at 350° for 45 to 55 minutes. Cool completely. Frost with your favorite fudge frosting. Store in refrigerator.

FUDGE CAKE

C. Ann Casey

3/4 c. butter or margarine
2 1/4 c. sugar
1 1/2 tsp. vanilla
3 eggs
3 (1 oz.) squares
unsweetened chocolate (melted)

Cream together butter and sugar in mixing bowl until light and fluffy at medium speed of electric mixer. Beat in vanilla. Add eggs, one at a time, beating well after each addition. Blend in chocolate.

Sift together cake flour, baking soda and salt. Add dry ingredients alternately with water to creamed mixture, beating well after each addition. Pour batter into 3 greased and waxed paper-lined 8 inch round cake pans.

Bake in 350° oven 30 to 35 minutes or until cake tests done. Cool in pans on racks.

There is nothing wrong with the younger generation
that twenty years won't cure.

TWINKIE CAKE

Betty Greif

1 (9 x 13 inch) chocolate cake	1/2 tsp. salt
5 T. flour	1/2 c. Crisco
1 c. milk powdered	1/2 c. butter
1 c. sugar	1 tsp. vanilla

Bake cake and cool. Mix flour and milk, cook over low heat until thick, remove from heat and cool. Place sugar, shortening, butter and salt and vanilla in mixing bowl and mix, add cooled milk and flour mixture and beat at high speed until filling is like whipped cream. Cut cooled cake in half lengthwise and put on filling, place top back on and frost with favorite icing.

CHOCOLATE SHEET CAKE

Karen Senters

2 c. sugar	2 eggs (beaten)
2 c. flour	1/2 c. buttermilk
2 sticks oleo	1 tsp. soda
3 T. cocoa	1 tsp. baking powder
1 c. water	1 tsp. vanilla

Mix flour and sugar. Bring oleo, cocoa and water to a boil and add to sugar and flour. Mix and add eggs, buttermilk, soda, baking powder, vanilla, and mix. Pour into greased sheet cake pan. Bake 25 minutes at 350°.

Have icing ready: 1 stick oleo, 1 tablespoon milk, 2 tablespoons cocoa. Bring to a boil. Add 1 pound powdered sugar, 1 teaspoon vanilla. Beat with mixer. Spread on warm cake.

COCA COLA CAKEJackie Blin
5th Grade Teacher

2 c. flour	2 c. sugar
2 sticks butter or oleo	3 T. cocoa
1/2 c. buttermilk (1/2 c. milk and 1 T. vinegar)	1 1/2 c. miniature marshmallows
1 c. Coca Cola	1 tsp. soda
1 tsp. vanilla	2 eggs

Cream flour and sugar. Heat butter, Coke, and cocoa to boiling point and pour over flour and sugar. Mix well. Add buttermilk, soda, eggs, vanilla and marshmallows. Bake in 350° oven for 40 minutes.

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COCA COLA CAKE (Continued).

FROSTING FOR COCA COLA CAKE:

6 T. Coke	3 T. cocoa
1 lb. powdered sugar	1 c. toasted pecans
1/2 c. butter	

Heat ingredients all together and put on cake while hot.

IOWA CHOCOLATE CAKE

Waneitta Henderson

3/4 c. shortening	2 c. sugar
1 1/2 c. boiling water	2 c. flour
2 tsp. soda	1/2 tsp. salt
1/2 c. cocoa	2 beaten eggs
1 tsp. vanilla	

Put shortening and sugar into mixing bowl. Add boiling water and mix. Add dry ingredients to the hot mixture. Then the eggs and vanilla. Batter will be thin. Put in 9 x 13 inch pan. Bake in a 350° oven for 30 to 35 minutes.

CHOCOLATE CAKE

Carmen Casey

3 c. flour minus 3 T.	3/4 c. oil
6 T. cocoa	2 c. water
2 c. sugar	2 T. vinegar
2 tsp. soda	1 tsp. vanilla
1 tsp. salt	

Put dry ingredients in bowl; add all liquids and mix. Bake at 350°.

FROSTING:

4 T. butter	1 1/4 c. sugar
6 T. milk	

Combine and boil about 2 minutes. Add 1/2 cup chocolate chips. Cool.

PRESERVED CHILDREN

Take one large field, half a dozen children, 2 or 3 small dogs, a pinch of brook and some pebbles. Mix the children and dogs well together and put them in the field, stirring constantly. Pour the brook over the pebbles, sprinkle the field with flowers and spread over all a deep blue sky and bake in the sun. When brown set away to cool in the bathtub.

CHOCOLATE PUDDING CAKE

Margaret Pillard

1/4 tsp. salt	2 tsp. baking powder
1 c. flour	1/2 c. milk
3/4 c. sugar	2 T. oil
2 T. cocoa	1 tsp. vanilla

In 9 inch square ungreased pan stir together all dry ingredients. Add liquid and mix with fork until smooth. Spread mixture evenly. Sprinkle in batter 1 cup brown sugar and 1/4 cup cocoa. Pour 1 3/4 cup hot tap water over entire mixture. Bake 40 minutes at 350°. Remove and let stand 10 minutes. Can be topped with ice cream or whipped cream.

CHERRY CHOCOLATE CAKE

Diane Gudenkauf

1 pkg. chocolate cake mix	1 (3 oz.) cherry Jello
1 can cherry pie filling	Marshmallows

Make cake according to directions and set aside. Sprinkle marshmallows on bottom of buttered pan. Pour cake batter over marshmallows. Mix Jello and pie filling together and spoon over cake batter. Bake at 350° for 45 minutes or until done. While baking pie filling will sink to bottom and marshmallows will rise to top. Serve with Cool Whip or ice cream.

CHERRY DUMP CAKE

Virginia Ford

1 pkg. white cake mix	1 can crushed pineapple
1 can cherry pie filling	(undrained)
	2 sticks margarine

In bottom of 9 x 13 inch pan place pineapple and juice then put cherry pie filling over pineapple, sprinkle dry cake mix over that, then arrange pats of margarine over cake mix. Place in oven and bake at 350° for 1 hour. Variations may be used by adding different fruits and cake mixes.

CHERRY TOPPED CHEESECAKE

Rose Bolton

1 pkg. yellow cake mix	2 T. oil
2 pkg. (8 oz.) cream cheese (softened)	1/2 c. sugar
4 eggs	1 1/2 c. milk
3 T. lemon juice	1 T. vanilla
1 can cherry pie filling (21 oz.)	9 x 13 inch pan

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CHERRY TOPPED CHEESECAKE (Continued).

Reserve 1 cup of dry cake mix. In large mixing bowl combine remaining cake mix, 1 egg and oil. Press mixture evenly into bottom and 3/4 up side of a greased pan. In same bowl, blend cream cheese and sugar. Add 3 eggs and reserved cake mix. Beat 1 minute at medium speed. At low speed slowly add milk and flavorings. Mix until smooth. Pour into crust. Bake at 300° for 45 to 55 minutes until done when center is firm. When cool, top with pie filling. Chill before serving. Store in refrigerator. Freeze covered with foil.

SPECIAL OCCASION CHEESECAKE

Pam Klima

3 (8 oz.) pkg. cream cheese	4 egg whites
1 c. sugar	1 tsp. vanilla
2/3 c. graham crackers	

Beat egg whites until stiff. Add sugar gradually. Then add vanilla. Slowly add softened cream cheese. Beat at low speed until thoroughly blended (this takes awhile). Then turn to high speed for a few minutes and beat until smooth. Grease 8 x 9 inch square or round pan. Dust with graham cracker crumbs, pour in cheese mixture and bake 25 to 30 minutes at 350°.

TOPPING:

1 carton sour cream	2 T. sugar
1/2 tsp. vanilla	

Mix and spread on top. Bake at 475° for 5 minutes.

Refrigerate for 2 hours before cutting.

MARG'S CHERRY BUNDT CAKE

Maxine Betenbender

3 c. flour	1 c. sugar
1/2 tsp. salt	1 tsp. soda
1 tsp. baking powder	1 c. oleo
2 eggs (well beaten)	1 tsp. vanilla
8 oz. pkg. sour cream	

Put 1/2 dough in bundt pan. Cover with pie filling of your choice (mine was cherry) then add rest of dough. Bake 350° approximately 40 minutes. Frost with powdered sugar frosting made with Realemon.

GRANDMA'S GINGERBREAD

1/2 c. shortening (lard)
 2 eggs
 2 1/2 c. flour
 1 tsp. allspice
 1/4 tsp. salt
 1/2 c. sugar

Mrs. Laura Mae (Harvey) Barker
 1 c. molasses
 1 tsp. cinnamon
 1 rounding tsp. ginger
 1 heaping tsp. soda in 1 c.
 boiling water

Blend shortening, sugar and eggs together. Then add molasses and beat together. Stir in flour, spices, salt and mix well. Last add water and soda (hold over batter as it foams over the cup). Mix well. Bake in 9 x 13 inch pan in moderate oven 350°. Test with toothpick for doneness.

NEOPOLITAN CAKE

2 3/4 c. plus 2 T. flour
 4 1/2 tsp. baking powder
 Sift together and add:

2/3 c. vegetable shortening

1 7/8 c. sugar
 1 tsp. salt

Pour a little at a time into mixture, add 2 teaspoons vanilla to that. Beat 2 minutes at medium speed, then add remaining milk plus 2/3 cup unbeaten egg whites. Continue beating for 2 more minutes. Need 3 greased pans.

For chocolate layer remove 1/3 batter and add 2 tablespoons cocoa and 1/4 teaspoon soda, 2 tablespoons water.

**For pink layer add a few drops of red food coloring. Remaining layer is white. Bake all at 350° for 20 to 30 minutes. Cool and frost with favorite frosting.

Debra Henderson

HOLIDAY FRUITCAKE

1 1/2 c. flour
 1 tsp. baking powder
 5 eggs
 1 1/2 c. sugar
 1 tsp. cinnamon
 1 tsp. nutmeg

1 tsp. salt
 1 lb. candied fruit
 1 c. walnuts
 1 (12 oz.) pkg. chocolate chips

Margaret Warnock

Mix eggs, sugar, add sifted dry ingredients, mix well, add candied fruit with chips, mix well. Pour in greased pan, bake at 325° until done.

Do the very best you can...And leave the outcome to God.

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DATE CAKE

Ruth Ary

1 c. dates	1 beaten egg
1 tsp. soda	1 1/2 c. flour
1 c. hot water	1 tsp. baking powder
1 c. sugar	1 T. shortening

Cut up dates. Add soda and hot water. Then cool. Mix sugar, shortening and egg and beat. Add dates alternately with dry ingredients. Bake 30 to 35 minutes in 375° oven.

TOPPING:

3/4 cup sugar, 3/4 cup water, 1 cup dates chopped. Cook until thick, add 1/2 cup chopped nuts.

Spread on cake as soon as taken from oven.

NEVER FAIL CAKE

Curtis Holub

1 c. sugar	2 eggs (beaten)
4 T. melted butter	Enough milk added to eggs
1 tsp. salt	to make a cupful
2 tsp. baking powder	1 1/2 c. flour
1 tsp. vanilla	

Cream sugar, melted butter. Add salt, baking powder and vanilla. Add eggs and milk and mix well. Add flour, bake at 350° in greased pan.

CHOCOLATE DIP:

1 c. sugar	1 c. hot water
1 T. cocoa	1 tsp. vanilla
1 T. cornstarch	1 T. butter

Mix together sugar, cocoa and cornstarch. Add hot water. Stir. Cook. Remove from heat add vanilla and butter. Serve over top of never fail cake.

HICKORY NUT CAKE

Esther M. Fry

1/2 c. butter	2 egg whites (beaten stiff)
3/4 c. sugar	1 2/3 c. flour
1/2 c. milk	1 tsp. baking powder
1/2 tsp. vanilla	3/4 c. hickory nuts

Start in hot oven and decrease. Can use layer cake pans or a rectangular pan.

Cold cash is something no one can keep long enough to warm up.

OATMEAL CAKE

Gertrude Monaghan

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

Stir oatmeal in boiling water and let stand for 20 minutes. Cream the margarine, sugars, and eggs. Add soda, salt, cinnamon and flour. Mix well. Add the oatmeal mixture and mix well. Bake in greased cake pan at 350° for 35 to 40 minutes.

TOPPING:

1/2 c. oleo	1 c. coconut
1/2 c. brown sugar	1 c. pecans
1/4 c. cream	

Mix all ingredients together and spread on cake as it comes out from the oven. Place the cake under broiler for about 10 minutes or until the coconut is browned.

OATMEAL CAKE

Alice Krapfl

1 c. quick cooking oatmeal	1 tsp. vanilla
1 1/4 c. boiling water	1 1/3 c. flour
1/2 c. shortening	1 tsp. baking soda
1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	1 tsp. cinnamon
2 eggs	1/4 tsp. nutmeg

Pour boiling water over oats; stir, cover and let stand for 20 minutes. Cream and beat shortening, sugars until fluffy; add and blend well the eggs and vanilla, and oatmeal mixture. Stir in the dry ingredients. Bake in 9 inch square pan at 350° for 50 to 55 minutes. Do not remove from pan.

FROSTING:

1/4 c. margarine	2/3 c. pecans
1/2 c. brown sugar	2/3 c. coconut
1/4 c. evaporated milk	

Combine ingredients and pour on cake while still warm. Broil until brown and bubbly.

Life just gives you time and space.
It's up to you to fill it.

OLD FASHIONED LIGHT FRUITCAKE

2 c. whole pecans
 3/4 c. chopped candied pineapple
 1 lb. white seedless raisins
 5 eggs
 2 1/4 c. sugar
 1 tsp. nutmeg
 1 tsp. cinnamon

2 c. whole English walnuts
 3/4 c. whole candied cherries
 1/2 lb. soft oleo
 1/2 oz. brandy flavoring
 4 c. flour
 3/4 tsp. salt

Line pans with aluminum foil. Use 9 x 5 x 3 inch pans or 10 inch tube pan or 1 pound coffee cans.

Mix oleo, sugar, eggs, flavorings in large bowl of electric mixer. Sift dry ingredients and mix in the egg mixture. Work nuts and fruit in batter with heavy spoon or hands. Fill pans 2/3 full. Bake in slow oven 275°. Tube pan 3 hours, smaller pans 2 hours. When completely cool lift out of pan and pull off the foil, wrap cakes in wine dampened cloth. Store in airtight container in a cool place at least 3 weeks before using it.

FRUIT COCKTAIL CAKE

1 c. flour
 1 tsp. soda
 16 oz. fruit cocktail
 Nuts

1 c. sugar
 1 beaten egg
 Brown sugar

Augusta Hunter

Sift dry ingredients together. Mix in beaten egg. Add fruit cocktail and mix well. Bake in 8 x 9 inch pan, sprinkle brown sugar and nuts on top before baking. Bake at 350° for 35 to 40 minutes. Delicious with Cool Whip.

OKLAHOMA COCONUT CAKE

1 pkg. yellow cake mix
 8 oz. cream of coconut
 1/2 c. chopped pecans

1 can sweetened condensed milk
 3/4 to 1 c. flaked coconut
 1 (8 oz.) carton Cool Whip

Debra Henderson

Prepare cake mix according to directions. Upon taking it from the oven poke holes in it with fork. Mix condensed milk, cream of coconut together and pour over cake. Let cool completely (takes awhile to cool), then mix 3/4 to 1 cup coconut and chopped pecans into Cool Whip and frost cake as usual. Chill before serving.

ORANGE RAISIN CAKE

Dottie Helmrich

1 c. sugar	1/2 tsp. salt
1/2 c. shortening	2 eggs
1 c. sour milk	1 tsp. baking powder
2 c. flour	1 c. raisins
1 tsp. soda	1 orange

Grind raisins and peel from 1 orange after juice has been squeezed out. Mix juice with enough milk to make 1 cup sour milk. Mix shortening, sugar, eggs, sour milk (milk and orange juice), add sifted dry ingredients, then add raisins, orange peel mixture. Bake for 40 minutes in a 9 x 13 inch pan that is well greased in a 375° oven.

PEA PICKER CAKE

Kay Hendrix

1 pkg. Duncan Hines butter cake mix	3 eggs
3/4 c. oil	1 (11 oz.) can mandarin oranges

FROSTING:

1 can Pillsbury vanilla frosting	1 (9 oz.) Cool Whip
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1 (15 oz.) can crushed pineapple
(undrained)

Cake: Mix well, pour in 3 round layer pans. Bake 350° for 20 minutes.

Frosting: Mix well and spread on cooled layers and frost outside of cake, refrigerate.

Better if made the day before serving.

PINEAPPLE SHEET CAKE

Char Pratt

2 c. sugar	2 c. flour
2 eggs (beaten)	2 tsp. soda
1/4 tsp. salt	1 tsp. vanilla
1 (No. 2) can crushed pineapple with juice	1/2 c. chopped pecans

Mix and bake on oiled and floured sheet pan at 350° for 35 minutes. Spread on topping when is warm or cooled.

FROSTING:

1 (8 ounce) package cream cheese softened, 1/2 stick oleo, 1 3/4 cup powdered sugar, 1/4 cup chopped pecans and 1 teaspoon vanilla. Mix ingredients and spread on cake.

FAMILY GERMAN POUND CAKE

Dar Schute

1 c. butter	1/4 tsp. baking powder
3 c. sugar	1 c. sour cream
6 eggs	1 tsp. vanilla
1 1/2 tsp. vanilla	Powdered sugar
3 c. flour (sifted twice)	

Cream butter and sugar. Add eggs, one at a time. Beating well after each addition. Blend in sour cream. Add flour VERY GRADUALLY. Add vanilla and beat until smooth. Pour into well buttered tube or bundt pan and bake at 325° for 1 1/2 hours. Sprinkle powdered sugar on cake after it is thoroughly cooled. Refrigerate for 3 hours before serving.

POUND CAKE

John Drodow

1 lb. margarine	1 lb. powdered sugar
3 c. flour (sifted)	6 eggs
1 T. vanilla	

Cream sugar and margarine and beat in eggs, one at a time. Add flour and vanilla. Bake at 325° for one hour and 20 minutes in a greased floured tube pan. Or in 2 loaf pans.

PUMPKIN CAKE

Paula Holub

2 c. flour	1 tsp. salt
2 tsp. soda	2 tsp. baking powder
1 tsp. cinnamon	2 c. sugar
2 c. pumpkin	1 1/4 c. Crisco oil
4 eggs	1/2 c. coconut
1/2 c. nutmeats	

Sift flour, salt, soda, baking powder, cinnamon. Make a well in this and put in sugar, pumpkin, oil, and eggs. Mix together and add coconut and nuts. Pour into 9 x 13 inch pan. Bake at 350° for 45 to 55 minutes.

FROSTING:

1/2 stick oleo, 8 ounces cream cheese (with 1 inch cut off full package too much). Cream together, add 1 box powdered sugar, 1 teaspoon vanilla. Add 1/2 cup coconut to frosting.

Credit is a device that enables you to start at the bottom to go into the hole.

PUMPKIN CAKE

Darlene Thielen

2 c. flour	2 c. sugar
2 tsp. baking powder	2 tsp. soda
1 tsp. cinnamon	2 c. canned pumpkin
1 1/4 c. oil	4 eggs
1/2 c. nuts	1 tsp. vanilla
1/2 tsp. salt	

Combine all ingredients thoroughly in large mixing bowl. Bake in greased and floured 9 x 13 inch cake pan for 1 hour at 350°. Serves 12 to 14 people.

SELF-FROSTING CAKE (Ideal for loaf pan types.) Helen Kurth

1/4 tsp. salt	3 egg whites (beaten stiff)
1 1/4 c. brown sugar	1 c. nutmeats (chopped)
Beat egg whites, add salt. Beat in brown sugar, 3/4 cup. Then fold in 1/2 cup brown sugar. Spread meringue over cake batter. Sprinkle nutmeats over and bake as usual.	

For small cake - 1/8 teaspoon salt, 2 egg whites, 1/2 cup brown sugar. Then fold in 1/4 cup brown sugar, 3/4 cup nuts. Very good on chocolate but can be used on any batter.

RAISIN CAKE

Betty Letts

2 c. raisins	3 c. flour
2 T. shortening	1 tsp. cinnamon
2 c. sugar	1/2 tsp. cloves
2 tsp. soda	1/2 tsp. nutmeg
2 c. water	

In a large saucepan bring to boil the raisins, shortening, sugar, soda, and water, simmer 5 minutes. Let cool then add the rest of the ingredients, mix well and pour in greased and floured pan 9 x 13 inch, bake at 350° for 1/2 hour. Dried fruit or candied fruit may be added or substituted for a holiday fruitcake.

Stir a half package of chocolate chips into your seven minute frosting while it is still hot.

It will turn out creamy and taste wonderful.

STRAWBERRY SHORT CUT CAKE

Judy Faust

2 1/2 c. mini marshmallows
 1 prepared yellow or white
 cake mix

2 (10 oz.) pkg. Bird's Eye
 strawberries
 6 oz. box strawberry Jello

Oil the bottom of a 9 x 13 inch cake pan. Spread the marshmallows evenly on the bottom. Pour prepared cake mix over the marshmallows. In a bowl mix the thawed strawberries with the powdered Jello mix until the Jello is dissolved. Spoon this mixture evenly over the cake mix. Bake at 350° for 45 to 60 minutes or until the cake is done. The strawberries will go to the bottom and the marshmallows to the top during baking. Serve upside down with whipped topping. Serves 12. Refrigerate until thoroughly cooled before serving.

SPONGE CAKE

Irene Hasler

1/2 c. milk
 2 eggs
 1 c. flour
 Salt

1/4 c. shortening
 1 c. sugar
 1 tsp. baking powder

Heat milk to melt shortening. Add 2 beaten eggs and 1 cup sugar and beat some more. Add dry ingredients to egg mixture and vanilla. Bake in small pans, square, at 350° for 30 to 40 minutes.

TEXAS TORNADO CAKE

Virginia Ford

1 1/2 c. sugar
 2 eggs
 2 c. fruit cocktail
 (undrained)

2 tsp. soda with 2 c. flour
 1/4 c. brown sugar
 1 c. nuts (chopped)

Mix and cream first 5 ingredients. Mix brown sugar and nuts. Pour batter in a 9 x 13 inch pan, sprinkle brown sugar and nuts over top and bake 350° for 45 minutes.

ICING:

1/2 cup butter, 1/2 cup evaporated milk, 3/4 cup sugar, 1 cup coconut. Boil 2 minutes and frost cake.

Believe in yourself and what others think won't matter.

RHUBARB CAKE

Lil Smith

1/2 c. oleo	1/2 tsp. cinnamon
1 1/2 c. brown sugar	2 c. flour
1 c. sour milk	1 1/2 c. diced rhubarb
1 egg	1/2 c. sugar
1 tsp. soda	1 tsp. cinnamon
1 tsp. vanilla	

Cream oleo and sugar. Add milk, beat in egg. Add dry ingredients and vanilla. Mix in rhubarb and mix well. Pour into greased cake pan.

For topping mix 1/2 cup sugar and 1/2 teaspoon cinnamon together and sprinkle over top of cake. Bake at 350°.

RHUBARB CAKE

Gene Holub

5 c. diced rhubarb	1 small pkg. dry raspberry
1 c. sugar	or strawberry Jello
	5 c. mini marshmallows

Mix everything together and mix well. Pour in greased cake pan. Pour dry yellow cake mix over mixture. Bake at 350° for 35 to 45 minutes.

RUBY SLIPPER CAKE

Sue Smith

1 yellow cake mix (pudding included)	1/4 c. water
	1/4 c. oil
1/2 pt. sour cream	1 box raspberry Jello
2 eggs	

Beat slowly cake mix, sour cream, eggs, water, oil until creamy. Grease and flour a bundt pan. Pour 1/2 of cake mixture in pan. Sprinkle half box of the Jello on top of batter being careful to keep Jello from side of pan. Repeat more cake batter using more Jello, using remaining Jello to cover top of cake batter. Bake at 325° or 350° oven 45 to 50 minutes or until cake springs back when touched. Sprinkle with powdered sugar after inverted out of pan.

One reason why a dog is such a lovable creature is that his tail wags instead of his tongue.

WATERGATE CAKE

Virginia Ford

1 pkg. white cake mix	3 whole eggs
1 pkg. instant pistachio pudding mix	1/2 c. chopped nuts
1 c. oil	1 c. Canada Dry club soda

Mix cake and pudding mix together, add eggs, oil, nuts and club soda. Beat 4 minutes. Pour into greased bundt pan or 9 x 13 inch pan. Bake 350° for 45 minutes.

TOPPING:

1 package Dream Whip, 1 package instant pistachio pudding mix and 1/2 cup milk. Mix topping and pudding mix, add milk gradually. Spread on cooled cake.

WHITE NUT CAKE

Mrs. Paul Williams

1/2 c. shortening	1/2 tsp. salt
1 1/2 c. flour	3/4 c. milk
2 tsp. baking powder	1 c. chopped nuts
1 tsp. vanilla	4 egg whites (beaten stiff)

Cream shortening and sugar. Mix flour, baking powder, salt and nutmeats together and add alternately with milk and beat well after each addition. Add vanilla and fold in egg whites. Pour into 2 greased 9 inch round cake pans and bake in 350° oven for 30 minutes or until done.

YAM CAKE

Sara Annis

2 c. sugar	2 tsp. vanilla
4 eggs	1/2 c. chopped pecans (optional)
2 c. mashed yams	1 1/2 tsp. soda
2 c. flour	1 tsp. salt
1/2 tsp. cloves	1 tsp. nutmeg
1 1/2 tsp. cinnamon	
1 1/4 c. oil	

Combine sugar and oil, add eggs beating well after each one. Add vanilla. Stir in dry ingredients, yams and pecans. Bake in greased bundt or tube pan. Cool on plate, cut in half. Fill with the following.

1/2 stick oleo	3 oz. cream cheese
1/2 box powdered sugar	1/2 tsp. vanilla
1/2 c. nuts (optional)	

Cream well, add vanilla and nuts. Spread between layers. Sprinkle top with powdered sugar.

ZUCCHINI CARROT CAKE

Mrs. Harold W. Boss

2 eggs	2/3 c. oil
1 1/4 c. flour	1 tsp. baking powder
1 tsp. soda	1 tsp. cinnamon
1/2 tsp. salt	1 c. carrots (grated)
1/2 c. chopped nuts (optional)	1/2 c. raisins (optional)
1 c. zucchini (grated and drained)	

Beat eggs with sugar until frothy. Gradually beat in oil. Add dry ingredients. Beat at high speed 4 minutes. Stir in carrots, zucchini, nuts and raisins. Pour into greased 9 inch square baking pan. Bake at 350° about 35 minutes or until top springs back. (Double recipe, bake in 9 x 13 inch pan.)

FROSTING:

In small mixer bowl blend 3 ounce package of cream cheese and 3 tablespoons margarine. Add 2 cups powdered sugar and 1 teaspoon vanilla. Beat until smooth. Spread evenly over cooled cake.

7-UP CAKE

Nancy Kratzer (1975)

1 large pineapple cream instant pudding	1 pkg. yellow cake mix (Duncan Hines)
4 eggs	3/4 c. Wesson oil
1 (10 oz.) bottle 7-Up	

Mix all ingredients. Pour into a 17 x 11 1/2 x 1 inch cookie sheet. Bake at 350° for 30 minutes. Frost when cool.

FROSTING FOR 7-UP CAKE:

1 large can crushed pineapple	3 T. flour (heaping)
1 stick oleo	2 beaten eggs (beat well)

Cook ingredients using pineapple juice until thick. Cool. Spread on cooled cake. Make sure both are cooled. Eggs must be well beaten or whites will separate while cooking.

To make cake flour from regular all-purpose flour, remove 1 tablespoon flour from each cup, replace with 1 tablespoon cornstarch.

CHOCOLATE FROSTING

Viola Falconer

1 c. sugar	4 T. cocoa
1/4 c. cornstarch	1/2 c. butter or oleo
1 tsp. vanilla	1 c. boiling water

Mix sugar, cocoa and cornstarch. Add boiling water. Cook until thick. Add butter or oleo. Put on warm cake. Will not get hard or runny.

SPEEDY CARAMEL FROSTING

Verla Henderson

1/2 c. butter	1 c. firmly packed brown sugar
1/4 tsp. salt	1/4 c. milk
2 1/2 c. powdered sugar	1/2 tsp. vanilla

Melt butter in large saucepan. Blend in brown sugar and salt. Cook over low heat 2 minutes, stirring constantly. Add milk, continue stirring until mixture comes to a boil. Remove from heat. Blend in powdered sugar. Add vanilla and mix. Thin with small amount of milk if necessary. Frost 8 or 9 inch layer cake. Half of recipe frosts top of 13 x 9 1/2 inch loaf cake.

ORANGE BUTTER FROSTING

Lillian Mangold

1 lb. powdered sugar	1 egg
1/2 c. butter	2 T. orange juice
1 tsp. grated orange rind	

Cream butter and orange rind, add part of sugar; blend. Beat in the egg and rest of sugar alternately with the orange juice until creamy. We love this on marble cake especially.

FLUFFY CHOCOLATE FROSTING

Alice Krapfl

3/4 c. cocoa	1 tsp. vanilla
4 c. powdered sugar	1/2 c. evaporated milk
1/2 c. butter or margarine	

Mix cocoa and sugar. Cream part of the cocoa, sugar mixture with the butter. Blend in vanilla and half of the milk. Add remaining cocoa-sugar mixture, and blend well. Add remaining milk and beat to desired consistency. Additional milk may be added if required.

SEVEN-MINUTE FROSTING

Anne Casey

2 egg whites (unbeaten)	2 tsp. light corn syrup
1 1/2 c. sugar	1 tsp. vanilla
1/3 c. water	

Combine egg whites, sugar, salt, water, and corn syrup in double boiler. Beat about 1 minute, or until thoroughly mixed. Cook over boiling water, beating constantly at high speed, for 7 minutes, or until frosting will stand up in stiff peaks. (Stir frosting up from bottom and sides of pan occasionally with rubber spatula.)

Remove from boiling water. Add vanilla and beat 1 minute. Spread on cake.

3 MINUTE ICING

Cathy Becker

1 c. white sugar	1/8 tsp. salt
2 egg whites	3 T. water
1/4 tsp. cream of tartar	1 tsp. vanilla

Mix all ingredients, except vanilla, in top of double boiler (have water in bottom boiling) using a mixer beat constantly for 3 minutes. Remove from heat, add vanilla, and beat for 1 minute or until frosting holds stiff peaks. Recipe will frost a large sheet cake or a layer cake.

Presbyterian
Church



Bears

ZION PRESBYTERIAN CHURCH

As recorded by John S. Blanch, Clerk of Session

The church was organized May 19, 1868; by Presbytery to consider the state of the Milo Church, and if the way be clear, to organize a new congregation. It passed unanimously in favor of it. And the new congregation was then by vote of the congregation named "Zion".

In the year 1885, a Church was built upon the present site in Coggon, the lot being presented to the Church for its use by a Mr. Green. On July 19, Rev. T. S. Bailey, gave the dedicatory prayer. The building cost \$2,000.00 and was dedicated debt free. The Ladies Aid Society furnished an organ for the church. The 801 pound bell was placed in the tower on January 5, 1886, with the following inscription:

Come worship with the Lord

Cast for Zion Presbyterian Church

Nugent, Iowa

December AD 1885

On July 31, 1955 a Hammond electric organ was dedicated during the Sunday Church Service in charge of the pastor, Rev. Kenneth Lester. The organ was a gift from Mr. and Mrs. W. J. Montgomery -- the latter being the organist for 30 years. At the age of 83 years she played the organ during the dedication service.

In 1967, a new baptismal was dedicated in memory of Wes Warnock.

In 1968, the church celebrated its 100th birthday. Rev. Aaron Koskamp was the pastor at that time. A grand booklet was created to remember the past and to look forward to the future as well.

A major change took place in the loft area of the sanctuary. Following the passing away of Doris Franson (Mrs. Kenneth) in 1969. A larger cross was dedicated and velvet curtain was placed behind the cross. Other dedications included the new piano in 1971. And new roofing in 1981 remembering Stella Fay.

Continued Next Page.

ZION PRESBYTERIAN CHURCH (Continued).

Upkeep on the Manse has been a steady process, a 12 foot addition in 1975 to both the kitchen and the living room now adds a great deal. Also the new gas furnace, air-conditioner in 1981 makes living there more enjoyable year around.

Pastors of Zion United Presbyterian Church:

S. M. Kier	1868	D. D. Wagner	1919
D. Russell	1871	A. R. Smith	1923
S. Hodge	1873	P. A. Mazzei	1925
W. S. Pryse	1877	I. F. Hayenga	1930
Walter Lyon	1879	R. L. Blaisdell	1937
H. Gill	1881	F. A. Munneke	1939
A. A. Braird	1881	David Thompson	1946
Wm. M. Evans	1882	Robert Spencer	1948
Wm. M. Robinson	1884	R. S. Smith	1951
E. G. Beyer	1889	Kenneth Lester	1954
James T. Wyllie	1893	Lyle Graff	1957
A. M. West	1895	Ron Hess	1958
R. S. Weinland	1902	William Dreyer	1962
J. Russell Jones	1904	Harold Arink	1963
W. E. Ruston	1906	Aaron Koskamp	1965
T. R. Roberts	1916	Larry Olson	1979

Rev. Larry Olson

COOKIES - BARS

COOKIES

She stood at the table with sugar
and spice,
And raisins and currants, and
everything nice,
And cut little round things as fast
as she could,
And baked them, and then they were
cookies and good.

ALMOND BARK COOKIES

Janet Main

1 1/2 lb. almond bark	2 c. mini marshmallows
1 c. chunky peanut butter	4 c. Rice Krispies
1 c. dry roasted peanuts (optional)	

Melt almond bark and stir in peanut butter. Pour over other ingredients and drop by teaspoon onto waxed paper.

BANANA OATMEAL COOKIES

Mrs. Fred Ammeter

1 1/2 c. sifted flour	1/2 tsp. soda
1 tsp. salt	1/4 tsp. nutmeg
3/4 tsp. cinnamon	3/4 c. shortening
3/4 c. white sugar	1/4 c. brown sugar
1 egg (unbeaten)	1 tsp. vanilla
1 3/4 c. oatmeal	1 c. mashed bananas
1/2 c. dates (chopped)	1/2 c. nuts

Sift together flour, soda, salt, nutmeg and cinnamon. Beat shortening until creamy. Add sugar gradually and continue beating until light and fluffy. Add egg and beat well. Add mashed bananas, oatmeal and chopped nuts and dates. Mix thoroughly. Chill in refrigerator overnight. Then roll dough into the size of a walnut onto a greased cookie sheet. Bake at 350° for 10 to 15 minutes. Remove from cookie sheet at once. Can also use 1/2 cup of chopped coconut if you like.

BROWN SUGAR FORK COOKIES

Lily Blong

2 c. brown sugar	2 beaten eggs
2 tsp. baking soda	2 tsp. cream of tartar
1 1/2 tsp. ginger	1 c. shortening
3 1/2 c. flour	1/2 tsp. vanilla
1/2 tsp. lemon extract	

Cream shortening and sugar. Add eggs. Add vanilla and lemon extract. Sift dry ingredients together. Add and mix well. Roll dough in hand the size of a walnut. Press down with a fork on the cookie sheet. Sprinkle with sugar. Bake in a moderate oven.

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

CRACKLE TOP CARAMEL COOKIES

Esther M. Fry

1 c. shortening	1 c. maple syrup
1 c. brown sugar	4 c. flour
1 egg	2 tsp. soda
1 tsp. maple flavoring	1/2 tsp. salt

Cream shortening and sugar. Add eggs, syrup, and vanilla. Add sifted dry ingredients. Beat until blended. Chill. Shape into balls about 1 inch in diameter. Roll in granulated sugar. Bake about 10 minutes in 350° oven. I put 1/2 hickory nutmeat on top. Press in dough.

CHOCOLATE CHIP COOKIES

Helen Dunn

2 c. shortening	4 eggs
2 c. brown sugar	5 c. flour
2 tsp. vanilla	2 tsp. soda
2 tsp. salt	2 tsp. baking powder
2 c. nuts	2 c. chocolate chips
2 c. white sugar	

Cream together shortening and sugars. Then add eggs and vanilla. Sift together dry ingredients and add to creamed mixture. Bake at 350° for 10 to 12 minutes.

CHOCOLATE CHIP COOKIES

Curtis Holub

1 c. shortening	1 tsp. soda
1 c. sugar	1 tsp. salt
1/2 c. brown sugar	2 c. flour
2 eggs	2 c. chocolate chips
2 tsp. vanilla	1/2 c. nutmeats

Cream shortening and sugars, eggs and vanilla. Beat well. Add dry ingredients. Mix well. Add chocolate chips and nuts. Bake at 350° for 8 to 10 minutes on ungreased cookie sheet.

CHOCOLATE CHIP COOKIES

Julie Clute

1 c. flour	1/2 c. granulated sugar
1/4 c. brown sugar	1/2 tsp. salt
1/2 tsp. soda	1/2 c. shortening
1 tsp. vanilla	1 egg
1 c. chocolate chips	

Mix as usual. Bake at 375° for 10 minutes.

SOFT CHOCOLATE CHIP COOKIES

Rose Zieser

3/4 c. margarine	3 eggs
1/2 c. white sugar	1 tsp. vanilla
Scant tsp. salt	1 tsp. soda dissolved in
2 1/2 c. flour	2 T. hot water
1 c. brown sugar	

Combine ingredients. Add 6 ounce package chocolate chips. Drop on greased cookie sheet. Bake at 350° for 10 to 12 minutes.

MAGGIE'S CHOCOLATE CHIP COOKIES

Gerry Wiant

1 c. oil	1 c. white sugar
1 c. brown sugar	1 c. oleo or butter
4 1/2 c. sifted flour	4 tsp. cream of tartar
2 tsp. soda	1 scant tsp. salt
2 eggs	2 tsp. vanilla
1 c. chopped nuts	1 (12 oz.) pkg. chocolate chips

Cream oil, sugars, and oleo. Add eggs. Sift dry ingredients and add to creamed mixture. Add remaining ingredients. Chill well. Roll in walnut size pieces and bake on lightly greased cookie sheet 10 to 12 minutes in 350° oven. Makes about 8 dozen. Freezes well. Good without chips too.

CHOCOLATE CHIP OATMEAL COOKIES

Gordon Holub

1 c. shortening	1 tsp. baking powder
1 c. sugar	1 1/2 tsp. soda
1 c. brown sugar	2 c. flour
2 eggs	2 c. quick oatmeal
1 tsp. vanilla	1 (6 oz.) pkg. chocolate chips
1 tsp. salt	1 c. nutmeats

Cream shortening, sugars, eggs and vanilla. Add dry ingredients. Mix well. Add chocolate chips and nuts. Bake at 350° on greased cookie sheet.

For storing cookies:

Crisp cookies should be kept in a jar or canister with a loose fitting lid.

Soft cookies should be kept in an earthenware jar with a tight cover.

CHOCOLATE CHIP AND OATMEAL COOKIES

LaVera French

1/2 c. margarine	1/2 c. brown sugar
1/2 c. white sugar	1 beaten egg
1 tsp. vanilla	3/4 c. flour
1/2 tsp. soda	1/2 tsp. salt
1/2 tsp. baking powder	1 1/2 c. quick oatmeal
1 c. (6 oz. pkg.) chocolate chips	1/2 c. chopped nuts

Cream sugars and margarine. Add egg and vanilla. Sift flour, salt, soda, and baking powder. Add to the creamed mixture. Beat well. Stir in oatmeal, chips and nuts. Bake at 350° for 12 to 15 minutes. Makes about 3 dozen.

CHOCOLATE CHIP AND PEANUT BUTTER COOKIES

Jane Mrkvicka

1/2 c. shortening	1 c. sugar
1/2 c. peanut butter	1 egg
2 T. milk	1 tsp. vanilla
1 1/4 c. flour	1/2 tsp. salt
1/2 tsp. soda	16 oz. chocolate chips

Mix as usual and bake at 375° until light brown.

CHOCOLATE CHIP RICE KRISPIE COOKIES

1/2 c. margarine	1/2 tsp. baking powder
1 c. white sugar	1/4 tsp. salt
1 egg	1 c. chocolate chips
1 tsp. vanilla	2 c. Rice Krispies
1 1/4 c. flour	

Mix and shape into balls. Bake at 325° for 10 minutes.

CHOCOLATE STAR COOKIES

Pam Klima

1 3/4 c. flour	1 tsp. soda
1/2 c. shortening	1/2 tsp. salt
1/2 c. sugar	1/2 c. peanut butter
1 egg	1/2 c. brown sugar
1 tsp. vanilla	2 T. milk

Roll by teaspoon into ball, then roll in sugar. Bake 8 minutes at 375°. Remove from oven, push a chocolate star in the center of each cookie. Put back in oven 2 minutes longer.

Children need models more than they need critics.

EASY CHOCOLATE STAR COOKIES

Rose Zieser

1 c. softened oleo	1 c. powdered sugar
1 tsp. vanilla or almond extract	1 1/2 c. flour
1 c. quick oatmeal	Chocolate stars or pecan halves

Cream butter, sugar and vanilla. Stir in flour and oatmeal. Shape in two rolls. Wrap in waxed paper. Chill. Slice and place on ungreased cookie sheet. Top with chocolate stars or pecan halves. Bake at 350° for 10 to 12 minutes.

CHOCOLATE ICEBOX COOKIES

Sheryl Betenbender

1 c. butter	1 egg
1/2 c. white sugar	2 c. flour
1 c. brown sugar	1/2 c. cocoa
1/2 tsp. soda	1/2 c. nutmeats
1 tsp. vanilla	1/2 tsp. salt

Mix well and mold into 2 oblong rolls. Chill in refrigerator. Slice thin and bake at 325° oven for 10 minutes.

CHOCOLATE COOKIES

Donna DeShaw

First Grade Teacher

1 c. shortening	1 tsp. soda
2 c. sugar	1 tsp. salt
2 eggs	3/4 c. cocoa
1 1/2 c. sour milk	3 1/2 c. flour
2 tsp. vanilla	

Mix in order given and chill dough 1/2 hour. Bake at 350° for 10 minutes.

CHOCOLATE BROWNIE COOKIES

Roberta Coleman

2 c. flour	4 tsp. vanilla
2 tsp. baking powder	1/2 c. oleo
1 tsp. salt	1/2 c. chopped nuts
2 c. sugar	3 - 4 oz. chocolate
4 eggs	Powdered sugar

Melt chocolate and oleo, set aside to cool. Beat eggs and sugar until light and fluffy. Blend in cooled chocolate mixture and vanilla. Stir in sifted dry ingredients and nuts. Chill overnight and roll in powdered sugar. Bake at 350° for 10 to 12 minutes.

CHOCOLATE COVERED CHERRY COOKIESDorothy Ayers Woods
Cody, Wyoming

1 1/2 c. flour	1 egg
1/2 c. cocoa	1 1/2 tsp. vanilla
1/4 tsp. salt	10 oz. jar maraschino
1/4 tsp. baking powder	cherries
1/4 tsp. soda	6 oz. chocolate chips
1/2 c. butter	1/2 c. Eagle Brand sweetened
1 c. sugar	condensed milk

In large bowl stir together flour, cocoa, salt, baking powder and soda, in mixer bowl, beat together butter and sugar on low speed of electric mixer until fluffy. Add egg and vanilla; beat well gradually add dry ingredients to creamed mixture; beat until well blended. Shape dough into 1 inch balls; place on ungreased cookie sheet. Press down center of dough with thumb. Drain maraschino cherries, reserving juice. Place a cherry in the center of each cookie. In small saucepan combine chocolate chips and sweetened condensed milk; heat until chocolate is melted. Stir in 4 teaspoons of the reserved cherry juice. Spoon about 1 teaspoon frosting over each cherry, spreading to cover cherry. (Frosting may be thinned with additional cherry juice.) Bake in a 350° oven about 10 minutes or until done. Remove to wire rack; cool. Makes 48 cookies.

COOKIE MIX

Elaine Casey

4 c. flour	2 c. sugar
2 tsp. salt	2 c. soft shortening
1 c. brown sugar	Raisins, chocolate chips,
4 c. oatmeal	nuts, coconut or cherries
2 tsp. soda	(optional)

Mix and store in airtight container. To use take 3 cups mix, 1 egg, 1/4 cup milk and 1 teaspoon vanilla.

RECIPE FOR HAPPINESS

Jean Burlage

One heaping measure of kindness
A dash of laughter
Equal parts of work and play
A generous heap of love and a full
Measure of faith in Almighty God.
Mix well and enjoy daily.

COTTAGE CHEESE CHOCOLATE COOKIES

Margaret Luse

1 c. margarine	2 1/2 c. flour
1 3/4 c. sugar	1 tsp. baking powder
1 c. sour cottage cheese	1 tsp. soda
2 eggs	1/2 tsp. salt
1 tsp. vanilla	1/2 c. nutmeats
1/2 c. cocoa	

Cream margarine, sugar, cheese and eggs. Cream well. Add vanilla and cocoa. Add dry ingredients, then add nuts. Drop on lightly greased cookie sheet. Bake at 350° for 12 to 14 minutes. Frost with chocolate frosting.

EASY CUT-OUT COOKIES

Karen Wright

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

Cream sugar and shortening. Then add eggs, vanilla, etc. until all ingredients are mixed well. Chill for several hours or overnight. Roll out dough on floured pastry sheet to desired thickness and cut out. Bake at 375° for 8 to 12 minutes. Cool and frost as desired.

DATE CRUNCHIES

Irene Hasler

2 c. flour	1/2 tsp. soda
1/4 tsp. salt	1/2 tsp. baking powder
3/4 c. butter	1 c. sugar
1 tsp. vanilla	2 eggs
2 T. milk	1/2 c. nuts
1 c. dates	Cornflakes

Cream butter and sugar and add beaten eggs, vanilla and milk. Add sifted dry ingredients, nuts and finally dates. Shape into small balls and roll in cornflakes. Bake 350° for 12 to 15 minutes.

Despite this jet age, man hasn't invented anything that goes faster than a vacation.

DATE-FILLED COOKIES

Zona Holub

1 c. shortening	4 eggs
1 c. sugar	1 tsp. salt
1 tsp. soda	1 tsp. soda
1 c. brown sugar	4 c. flour

DATE FILLING:

2 c. chopped dates	2/3 c. water
1/2 c. sugar	1/2 c. nutmeats

Cream shortening, sugars and eggs. Beat well. Add dry ingredients. Mix well. Chill dough. Roll out dough 1/8 inch thick. Spread filling. Roll up and chill. Slice. Bake on greased cookie sheet for about 10 minutes at 400°. Cook filling ingredients for about 5 minutes or until thickened. Cool before spreading.

DATE COOKIES

Mrs. A. G. Byers

1/4 c. shortening	1/2 tsp. baking powder
3/4 c. brown sugar	1/2 tsp. soda
1 egg	1 1/4 c. flour
1/2 c. thick sour cream	2 1/2 dozen cut-up dates
1/2 tsp. vanilla	1/2 c. nutmeats
1/2 tsp. salt	

Cream shortening, brown sugar, add egg and sour cream. Mix well. Add vanilla, salt, baking powder, soda, flour. Mix in dates and nuts. Bake at 400° for about 10 minutes.

DROP COOKIES

Betty Letts

2 c. brown sugar	1 tsp. vanilla
1 c. lard	4 c. flour
1 c. cold coffee or sour cream	1 tsp. baking soda
1 c. raisins or dates	1 tsp. baking powder
2 eggs	1 tsp. nutmeg
	1/2 tsp. salt

Mix well the brown sugar, lard, coffee or sour cream, raisins, eggs and vanilla. Then add the dry ingredients and mix well. Drop on cookie sheet and bake at 350° for 10 minutes. Chocolate chips may be substituted for raisins or dates.

The best safety device in a car is a rearview mirror with a policeman in it.

GUMDROP COOKIES

Mary Woods

2 1/2 c. flour	1 tsp. baking powder
3/4 c. oleo or butter	1 tsp. almond extract
2/3 c. sugar	1/2 tsp. salt
2 T. milk	2 eggs

1 c. gumdrops (sliced thin)

Measure all ingredients except gumdrops into mixing bowl. Beat at low speed until well blended. Shape dough into ball and chill 2 to 3 hours. Roll 1/3 of dough 1/4 inch thick keeping remaining dough chilled. Cut into rounds and decorate with gumdrop slices. Bake 12 minutes at 350°. Remove to racks to cool. Store in tightly covered container. 3 1/2 dozen cookies.

GUMDROP COOKIES

Jennie Ammeter

1 c. shortening	1 c. white sugar
1 c. brown sugar	2 eggs (slightly beaten)
2 c. flour	1/4 tsp. salt
1 tsp. soda	1 tsp. baking powder
1 c. coconut	1 c. colored gumdrops (cut up)
2 c. quick oatmeal	1 tsp. vanilla

Cream shortening and sugar. Add eggs. Sift dry ingredients and add coconut, gumdrops, oatmeal, and vanilla. Mix well. Drop by teaspoon on cookie sheet. Mash with a fork. Bake 350° for 10 minutes.

NO BAKE CORNFLAKE COOKIES

Karen Senters

1 1/2 c. white sugar	11 oz. jar peanut butter
1 1/2 c. white corn syrup	18 oz. box cornflakes

Boil sugar and syrup. Add peanut butter, beat by hand. Pour over cornflakes in a large bowl. Mix thoroughly. Form into balls by hand. Drop on waxed paper, chill 10 minutes. Do not have to be refrigerated.

Why does everyone want to be in the front of the bus, the rear of the church, and the middle of the road?

HEAVENLY CRUNCH COOKIES

Viola Zumbach

1 c. brown sugar	1/2 tsp. almond extract
2 c. 100% natural cereal (granola, etc.)	1/2 c. margarine
1 (6 oz.) pkg. chocolate chips	1 1/2 c. flour
1 egg	1/2 c. shredded or flaked coconut
1/2 tsp. soda	3 T. milk
	1/2 tsp. salt

Heat oven to 350°. Drop by teaspoon on cookie sheet. Bake 9 to 11 minutes. Let cool on cookie sheet one minute and remove.

HOPSCOTCH

Verla Henderson

1/2 c. peanut butter	1 (6 oz.) pkg. butterscotch chips
1 (3 oz.) can chow mein noodles	2 c. mini marshmallows

In top of double boiler combine peanut butter and butterscotch chips. Place over hot water until chips melt. Stir until well blended. Add noodles and marshmallows and stir until well coated. Drop by teaspoon on waxed paper.

101 GOOD COOKIESMrs. Joe Zieser
Ryan, Iowa

1 c. white sugar	1 c. brown sugar
1 c. margarine	1 egg
1 tsp. salt	1 tsp. soda
1 tsp. cream of tartar	1 c. flaked coconut
1 c. nuts	1 c. quick-cooking oatmeal
3 1/2 c. flour	1 c. oil

Cream sugar and butter, blend in oil and egg. Sift flour, salt, soda, cream of tartar together. Add to the butter mixture. Fold in coconut, oatmeal and nuts. Drop by teaspoon on greased cookie sheet. Bake at 350° for 12 to 15 minutes.

IMPOSSIBLE COOKIES

Helen Kurth

1 egg white	1/3 c. sugar
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Preheat oven to 400°. Beat the egg white until stiff, gradually stir in sugar, beating all the while. Sprinkles or colored sugars may be added on tops. Drop by teaspoon on greased cookie sheet. Place in oven and turn off heat and leave overnight or for long time.

ICEBOX COOKIES (A favorite)

Olga Falconer

3/4 c. soft lard	3/4 c. soft butter
1 c. white sugar	2 c. brown sugar
3 large eggs	1 c. nutmeats
4 1/2 c. flour	1 tsp. salt
1 tsp. soda	1 tsp. cinnamon

Make it in rolls and put in refrigerator overnight. Slice and bake at 350°. I divide the dough. Put coconut in one roll and cut dates up and put in other roll.

LIKE OREO COOKIES

Libby Woods

1 (18 oz.) pkg. devils food cake mix	1/2 c. cocoa
2 T. water	2 eggs

FILLING:

1 pkg. unflavored gelatin	1/4 c. cold water
1 c. Crisco	1 lb. plus 1 c. powdered sugar
1 tsp. vanilla	

Combine cake mix, eggs, water, oil and cocoa. Blend mixture until you can form into a ball. Let stand 20 minutes. Form dough into 1/2 inch balls placed 2 inches apart on lightly greased cookie sheet. Flatten each ball with the bottom of greased

ounce drinking glass, that has been dipped in Nestle's Quik powder to deepen the color of the cookie. Bake 400° for 8 minutes, flatten each with back of pancake turner. Let cool 20 minutes while you make filling.

For filling, soften unflavored gelatin in the cold water. Place in pan of hot water until clear. Beat 1 cup Crisco until fluffy, adding the powdered sugar a little at a time. Beat in vanilla and cooled gelatin and beat 6 minutes. Shape in inch balls and place between the side of 2 baked cookies, pressing them gently but firmly until the filling becomes nicely rounded at the edge. Makes about 50 cookies.

MICROWAVE OVEN USE:

To soften hard brown sugar, place in a glass dish, add a slice of white bread or apple wedge; cover. A cup takes 30 to 45 seconds.

WALNUT FROSTIESDorothy Ayers Woods
Cody, Wyoming

1/2 c. butter
1 c. brown sugar
1 egg
1 tsp. vanilla
2 c. flour

1/2 tsp. soda
1/4 tsp. salt
1 c. chopped nuts
1/2 c. brown sugar
1/4 c. sour cream

Cream butter, sugar, and egg. Add flour, salt and soda. Makes a stiff batter. Make into 1 inch balls. Place on ungreased cookie sheet. Make depression in top of ball and place 1/2 teaspoon of topping in the depression. Bake 10 minutes in a 350° oven.

M & M COOKIES

Derra Spivey

Cedar Rapids, Iowa

16 oz. pkg. M & M's (plain)
1/2 tsp. soda
3/4 c. sugar (white)
2 eggs

2 1/2 c. flour
1 c. butter or oleo
3/4 c. brown sugar
1 tsp. vanilla

1 c. chopped nuts (optional)

Cream butter and sugars. Add eggs and vanilla. Add dry ingredients gradually. Add chopped nuts and M & M's. Drop by teaspoon on greased baking sheet. Bake at 350° until light brown. Do not overbake.

MOLASSES COOKIES

Carrie Boss

1 c. lard
2 eggs
1 c. molasses
1 T. vinegar
1/2 tsp. cinnamon
Flour (to make stiff dough)

1 c. sugar
1 tsp. ginger
1/2 c. cold water
1/2 tsp. soda
1/2 tsp. allspice

Mix as usual and bake in moderate oven.

1 egg white

Preheat oven to 400°. Beat the egg white until stiff, then stir in sugar, beating all the while. Spread on cookie sheet. Bake 10 minutes. Cut to bottle the white.

Ideas are funny little things.
They don't work unless you do.

MOLASSES COCONUT COOKIES

1/2 c. shortening	1/2 tsp. salt
1/2 c. sugar	1/2 tsp. soda
1/2 c. molasses	6 T. milk
1 egg	1/2 c. raisins
2 c. flour	1/2 c. coconut
2 tsp. baking powder	1/2 c. nuts

Mix in order given and drop by teaspoon on baking sheet.
Bake 10 minutes at 375°. Makes about 4 dozen cookies.

MONSTER COOKIES

1 dozen eggs	1 lb. butter or oleo
2 lb. brown sugar	4 c. white sugar
1 T. vanilla	3 lb. peanut butter
8 tsp. baking soda	18 c. oatmeal
1 tsp. salt	1 lb. chopped nuts
1 lb. chocolate chips or M & M's	

Combine in the usual way. They make huge cookies, drop with an ice cream scoop. Bake at 350° for 20 minutes on a greased cookie sheet.

NOTE: I drop mine smaller and bake them 10 to 12 minutes at 350°. When they start to get brown, I take them out as they brown quickly.

OATMEAL COOKIES

1 c. shortening	1/2 tsp. salt
1 c. brown sugar	1/2 tsp. nutmeg
2 eggs	1/2 tsp. cinnamon
3/4 c. sour cream	1 c. flour
2 c. quick oatmeal	1/2 c. nutmeats
1 tsp. soda	Raisins (optional)

Cream shortening, sugar, eggs and cream. Add oatmeal. Mix. Add dry ingredients and mix well. Add nutmeats and raisins. Bake at 350°.

People are made of flesh and blood,
And a miracle fiber called courage.

Viola Zumbach

Velma LeClere

Gordon Holub

CHOCOLATE PEANUT BUTTER PIZZA

Alice Krapfl

1/2 c. sugar	1 egg
1/2 c. brown sugar	1 1/2 c. flour
1/2 c. margarine	6 oz. chocolate chips
1/2 c. peanut butter	2 c. miniature marshmallows
1/2 tsp. vanilla	

Mix all together everything but the chocolate chips and marshmallows. Spread on pizza pan building small ridge as pizza crust around edge of pan. Bake 10 minutes at 375°. Remove from oven and sprinkle on top the chocolate chips and marshmallows. Bake until marshmallows start to brown. Cut when cool.

OATMEAL COOKIES

Inez Carpenter

1 c. white sugar	1 tsp. salt
1 c. brown sugar	1 tsp. cream of tartar
1 c. shortening	1 c. Rice Krispies
1 c. salad oil	1 c. oatmeal
1 egg	1 c. coconut
2 tsp. vanilla	Walnuts

Cream first four ingredients and add remaining ingredients and mix well. Drop batter onto greased sheet and flatten slightly and bake at 350° for about 8 to 10 minutes.

OATMEAL COOKIES

Pat Cameron

1 c. shortening	1/2 c. nuts
1 c. brown sugar	1 tsp. vanilla
1 c. white sugar	1/2 tsp. salt
2 eggs	1 tsp. soda
3 c. oatmeal	1 1/2 c. flour

Combine shortening, sugar and eggs. Mix well. Add all other ingredients. Drop on greased cookie sheet. Bake at 350° for 7 to 8 minutes.

MERINGUE COOKIES

Merlene Spivey

Chicago Heights, Illinois

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

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MERINGUE COOKIES (Continued).

Beat egg whites, salt, cream of tartar and vanilla until soft peaks appear. Add the sugar gradually until stiff peaks appear. Stir in chocolate chips and nuts. Drop by spoonfuls on waxed paper covered cookie sheet. Bake at 300° for 25 minutes. 2 dozen.

APPLE OATMEAL COOKIES

1/2 c. margarine (softened)	1/2 tsp. soda
1/2 c. honey	3/4 tsp. cinnamon
1 egg	1 medium size apple
1 tsp. vanilla	(chopped fine)
3/4 c. unsifted stone ground flour	1 1/2 c. uncooked oats

Mix and drop by spoonfuls onto greased cookie sheet. Bake 375° for 10 minutes. Makes 4 dozen. Other fruits can be used. These are low sodium no sugar cookies.

FAVORITE OATMEAL RAISIN COOKIES

1 c. oleo or Crisco	1 tsp. cinnamon
1 1/2 c. sugar	1 c. raisins
2 eggs	1 tsp. soda
1 tsp. vanilla	2 1/3 c. flour
1/4 tsp. cloves	2 c. oatmeal (regular or quick)
1/2 tsp. nutmeg	1/4 c. nuts (optional)

Cream oleo, sugar and eggs, add the vanilla and spices. While you are doing this you can simmer the raisins with about 1 cup water. After they are plump you measure 1/3 cup liquid with 1 teaspoon soda and stir into batter. Add the flour, raisins and oatmeal, nuts or can substitute 2 tablespoons chunky peanut butter. Drop by teaspoon on greased baking sheets at 350° for 12 to 15 minutes.

EASY PEANUT BUTTER COOKIES

1 egg	1 c. peanut butter
1 c. sugar	

Mix together and bake at 350° for 10 to 11 minutes. That's right no flour!

Irene Thompson
4th Grade Teacher

PEANUT BUTTER COOKIES

Curtis Holub

1/2 c. shortening
 1/2 c. sugar
 1/2 c. brown sugar
 2 eggs
 1/2 c. peanut butter

Cream shortening, sugar, brown sugar, eggs and peanut butter. Add dry ingredients, mix well. Roll into balls. Press down with a fork on a greased cookie sheet. Bake at 350° for about 12 minutes.

SALTED PEANUT COOKIES

Mrs. Norbert Noonon

2 c. brown sugar
 2 eggs
 2 tsp. baking powder
 1 c. chopped salted peanuts
 (or dry roasted, chopped)
 2 1/2 c. flour

1 c. shortening
 1 tsp. soda
 1 tsp. vanilla
 1 c. cornflakes
 1 c. oatmeal

Drop from spoon. Press with fork that has been dipped in cold water. Bake at 350 to 375° until light brown.

PEANUT BUTTER OATMEAL COOKIES

Libby Woods

1 c. packed brown sugar
 1 c. softened oleo
 2 eggs
 1 c. oatmeal
 1/2 tsp. salt

3/4 c. white sugar
 1 c. peanut butter
 2 c. flour
 2 tsp. soda

Combine brown sugar, white sugar, oleo, peanut butter and eggs. Blend well. Stir in remaining ingredients, drop by teaspoon 2 inches apart on greased cookie sheet. Press with fork. 60 to 72 cookies. Bake at 350° for 8 to 12 minutes.

PEANUT BUTTER TEMPTATIONS

Martha Klouda

1/2 c. butter
 1/2 c. white sugar
 1 egg
 1 1/4 c. sifted flour
 1/2 tsp. salt
 1/2 c. peanut butter

1/2 c. brown sugar
 1/2 tsp. vanilla
 3/4 tsp. soda
 1 pkg. miniature peanut butter cups

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PEANUT BUTTER TEMPTATIONS (Continued).

Cream butter, peanut butter and both sugars. Beat in egg and vanilla. Blend in flour, baking soda and salt. Shape in 1 inch balls and place in ungreased muffin tins. Bake 8 to 10 minutes or until lightly browned. After removing from oven press one peanut butter cup in.

PINEAPPLE DATE COOKIE

Rubie Pillard

1 c. white sugar	4 c. flour
1 c. brown sugar	1 tsp. soda
1 c. shortening	1/8 tsp. salt
2 eggs	1 c. dates
1 c. crushed pineapple	1 c. nutmeats
1 tsp. vanilla	

Cream sugars and shortening. Add eggs, mix well. Add dry ingredients. Blend in dates and nuts. Drop by spoonful on cookie sheet. Bake at 375° for 12 to 15 minutes.

POTATO CHIP COOKIES

Jane Mrkvicka

1 c. oleo	1/2 c. sugar
1/2 c. potato chips (crushed)	2 c. flour
1 tsp. vanilla	1/2 c. nuts

Mix oleo and sugar, add other ingredients and mix well. Form into small balls, dip into sugar and press with glass dipped in sugar. Bake at 350° for 15 to 18 minutes.

RANGER COOKIES

Judy Faust

1 c. Crisco shortening	1 tsp. salt
1 c. sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. baking powder
2 eggs	1 c. oatmeal
1 tsp. vanilla	1 c. coconut
2 c. flour	2 c. Rice Krispies

Cream together Crisco, sugar and brown sugar. Add vanilla and eggs and cream well. Sift flour, soda, salt, and baking powder. Mix with creamed mixture. Then fold in oatmeal, Rice Krispies and coconut. Batter will have the consistency of pie dough. Form into walnut sized balls and place balls on a greased cookie sheet. Bake at 350° for 10 to 12 minutes, or golden brown. Makes 4 dozen.

SOFT PUMPKIN COOKIES

2 1/2 c. flour	3 eggs
4 tsp. baking powder	1 c. canned pumpkin
1 tsp. salt	1 tsp. vanilla
1/4 tsp. nutmeg	1 c. chopped raisins (optional)
1 tsp. cinnamon	1/2 c. chopped nuts (optional)
1/4 tsp. ginger	1/4 c. sugar
1/4 tsp. allspice	1/4 tsp. cinnamon
1 1/2 c. sugar	1/2 tsp. lemon extract
1/3 c. shortening	

Sift together the first seven dry ingredients.. Cream the shortening and 1 1/2 cups sugar together thoroughly. Add well beaten eggs, pumpkin, vanilla and lemon extract. Blend. Gradually add the dry ingredients then raisins and nuts if desired. Mix well. Drop by teaspoon on greased cookie sheet. Flatten with fork dipped in water. Mix together 1/4 cup sugar and 1/4 teaspoon cinnamon. Sprinkle top of each cookie with some of this. Bake in 400° oven for about 10 minutes.

GOLDEN RAISIN COOKIES

2 c. golden raisins	1 tsp. vanilla
1 c. water	1 tsp. orange flavoring
1 c. oleo	3 c. flour
1 1/2 c. sugar	1 tsp. soda
3 eggs (room temperature)	1/4 tsp. salt

Put raisins and water into a pan and let simmer until water is absorbed. Turn out on a plate and let cool. Cream oleo and sugar. Add eggs one at a time, beating after each addition. Stir in vanilla and orange flavoring. Sift flour, soda and salt together and mix in. Add raisins. Nuts if you desire. Drop by teaspoon into mixture of cinnamon and sugar. Bake on greased cookie sheet at 350° for 12 minutes or golden brown.

Esther M. Fry

MICROWAVE OVEN USE:

To clarify honey turned to sugar: Remove metal cap from jar, heat 1 minute. Check after 30 seconds as time will vary, depending on quantity of honey. Remove from oven as soon as liquified.

RICE KRISPIE OATMEAL COOKIES

Rubie Pillard

1 c. brown sugar	1 tsp. soda in 1/4 c. hot water
1 c. white sugar	2 c. sifted flour
1 scant c. shortening	2 c. oatmeal
2 eggs	2 c. Rice Krispies
1/4 tsp. salt	1 c. coconut
1 tsp. vanilla	1 c. nutmeats

Cream sugars and shortening, add eggs and mix well. Blend in dry ingredients. Drop by spoonful on cookie sheet. Bake at 375° for 12 minutes.

GRANDMA'S SUGAR COOKIES

Viola Falconer

1 c. sugar	1 c. powdered sugar
1 c. margarine	1 c. salad oil
2 eggs	4 1/2 c. sifted flour
1 tsp. cream of tartar	1 tsp. baking powder
1 tsp. vanilla	1/2 tsp. salt

Mix together sugars, margarine and oil. Add eggs, flour, cream of tartar, baking powder, and salt. Mix well. Roll dough into pieces the size of a walnut. Roll each piece of dough in granulated sugar before placing on greased cookie sheet. Flatten with bottom of a glass dipped in sugar. Bake at 350° for 10 to 12 minutes.

SUGAR COOKIESMary Duffy
Cascade, Iowa

3 c. sugar	2 tsp. baking powder
1 c. lard	2 tsp. soda
1 c. butter	Salt
1 c. milk	Vanilla
4 eggs	Approximately 10 c. flour

Mix and roll out. May be frosted and decorated. Makes a big batch.

Fill cake pans about two thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.

SOFT SUGAR COOKIES

Nadine Wilson

2 sticks margarine

2 c. sugar

2 eggs

1 c. salad oil

1/4 tsp. salt

2 tsp. vanilla

5 c. flour

2 tsp. soda

2 tsp. cream of tartar

Mix oleo, sugar, eggs, oil, salt and vanilla together. Form into balls. Roll in sugar or flavored Jello and flatten on a ungreased cookie sheet 350° for 10 minutes.

EASY SUGAR COOKIES

Virginia Ford

1 c. sugar

1 tsp. soda

1 c. margarine

1 tsp. cream of tartar

1 egg

1 tsp. vanilla

2 1/4 c. flour

Dash of salt

Cream sugar and margarine. Beat in egg and dry ingredients, form in small balls and place 2 inches apart on cookie sheet, ungreased. Butter bottom of glass and dip in sugar and flatten cookies and bake 350°.

DROP SUGAR COOKIESFlorence Henderson Hoag
Paola, Kansas

1 c. butter

1/2 tsp. cream of tartar

1 c. sugar

1 tsp. soda

1 egg

1 T. cream or milk

2 1/4 c. flour

Cream sugar and butter together. Add the rest of the ingredients and mix well. Roll piece of dough the size of a marble. Press flat with glass dipped in sugar and nuts. Bake at 375° for 8 minutes.

SUGAR COOKIES

Denise Kinley

1 c. butter

2 tsp. vanilla

2 c. sugar

5 c. flour

1 c. good cooking oil

2 tsp. soda

2 eggs

2 tsp. cream of tartar

Dash of salt

Cream sugar, butter. Add cooking oil, eggs, salt, vanilla. Combine dry ingredients and add to sugar mixture. Refrigerate and then form into balls, flatten and bake at 350° for 10 minutes. Powdered sugar frost using, butter and powdered sugar and lemon juices and rind for liquid.

SOFT SUGAR COOKIES

1 c. shortening	1 tsp. soda
1 1/2 c. sugar	1 tsp. salt
2 eggs	Flour
6 T. sour cream	

Cream shortening and sugar, eggs and cream. Add dry ingredients and enough flour to roll out and cut. Bake at 350°.

Curtis Holub

SUNDAY SCHOOL COOKIES

1 pkg. instant pudding (3 oz.) (any kind)	1 c. Bisquick
1 egg	1/4 c. oil

Mix with fork. Roll in balls. Roll balls in granulated sugar and flatten on greased cookie sheet. Bake at 350° for 10 minutes.

Lee Mulvaney

MILLION DOLLAR SUGAR COOKIES

1 lb. oleo	1 tsp. salt
2 c. sugar	1 tsp. nutmeg
2 eggs	1 tsp. cream of tartar
1 tsp. soda	1 tsp. vanilla
5 c. flour	

Cream oleo, sugar and eggs. Cream well. Add dry ingredients and vanilla and mix well. Shape into balls the size of walnut. Flatten with glass dipped in sugar. Bake at 350° for 10 to 12 minutes.

Zona Holub

SNAPPY TURTLE COOKIESCarol Lee Thompson
(Sister of Zona Holub)

1/2 c. shortening	1 tsp. vanilla
1/2 c. brown sugar	1 tsp. maple flavoring
1 whole egg	1 tsp. salt
1 egg yolk (save egg white for later use)	1/2 tsp. soda
Pecan halves	1 1/2 c. flour

Cream shortening and brown sugar. Add the whole egg and egg yolk, flavorings. Then add salt, soda and flour. Mix well. Arrange 3 pecan halves in a group on a greased cookie sheet. Shape dough in ball. Dip bottom of balls in egg white and press on the pecan halves. Bake at 350° for 10 to 12 minutes. Cool. Frost with chocolate frosting.

MOLASSES CRINKLES

Denise Kinley

3/4 c. soft shortening
 1 c. brown sugar (packed)
 1 egg
 1/4 c. Waconia sorghum
 2 1/4 c. flour

2 tsp. soda
 1/4 tsp. salt
 1/2 tsp. cloves
 1 tsp. cinnamon
 1 tsp. ginger

Cream together the shortening, brown sugar, egg and sorghum. Sift together dry ingredients and add to creamed mixture. Chill. Roll into balls and dip in water and then sugar. Place sugar side up on greased baking sheet. Bake just until set, but not hard at 375° for about 12 minutes.

MOM'S DREAM

Dora M. Butshi

1 c. raisins
 2 c. water
 1 1/2 c. sugar
 1 c. shortening
 2 eggs
 2 1/2 c. flour

1 tsp. soda
 1 tsp. cinnamon
 Vanilla
 Pinch of salt
 1 c. raisin juice
 Nuts (optional)

Simmer for about 5 minutes the raisins and water. Cream shortening, sugar and eggs, add flour sifted with soda, cinnamon and salt, alternately with raisin juice and the raisins, add vanilla. Bake on greased cookie sheet, 350° for about 25 minutes.

WALNUT CLUSTERS

Mrs. Richard Nixon

1/2 c. sifted flour
 1/4 tsp. baking powder
 1/2 tsp. salt
 1/4 c. soft butter
 1/2 c. sugar

1 egg
 1 1/2 tsp. vanilla
 1 1/2 squares melted
 chocolate
 2 c. walnuts

Sift flour, baking powder and salt. Mix butter and sugar until creamy. Add egg and vanilla and mix well. Mix in chocolate and then flour mixture. Fold in nuts. Drop by teaspoon 1 inch apart on greased cookie sheet. Bake 10 minutes in 350° oven.

Oh, dear! Oh, me!
 Those calories galore,
 Why must it be
 The goodies I adore.

RANGER COOKIES

Jane Carney

1 1/2 c. shortening	1 1/2 c. coconut
1 1/2 c. white sugar	3 beaten eggs
1 1/2 c. brown sugar	1 1/2 tsp. vanilla
1 1/2 c. flour	3/4 tsp. salt
3 c. oatmeal	3/4 tsp. baking powder
3 c. cornflakes	1/2 tsp. soda

Cream shortening. Add sugar, and eggs. Combine flour, salt, soda, and baking powder. Add flour to batter. Add vanilla and oatmeal. Mix well. Add cornflakes and coconut. Drop on cookie sheet. Bake until done at 375°.

SANDIES

Esther Avis

1 c. butter or margarine	2 tsp. vanilla
1/3 c. sugar	2 c. flour
2 tsp. water	1 c. chopped nuts

Cream sugar and butter and sugar. Add water and vanilla. Mix well. Blend in flour and nuts. Chill 4 hours. Shape into balls or fingers. Bake on ungreased cookie sheet at 325° about 20 minutes. Remove from pan. Cool slightly. Roll in confectioners' sugar. Makes about 3 dozen.

STRAWBERRY COOKIES

Doris Graves

1/2 c. Eagle Brand milk	1/4 c. strawberry Jello
2 c. fine coconut	

Mix ingredients and shape by hand to look like strawberries. Roll into red sugar.

Take time to think — it is the price of success.

Take time to read --- it is the fountain of wisdom.

Take time to be friendly --- it is the road to happiness.

Take time to laugh -- it is the music of the soul.

Take time to give --- it is too short a day to be selfish.

Take time to play --- it is the secret to eternal youth.

Take time to love --- and be loved --- it is a God given privilege.

Take time to pray --- it is because of God that you are here.

ZUCCHINI COOKIES

Elaine Casey

3/4 c. margarine	2 eggs
1 c. brown sugar	1 1/2 tsp. baking soda
3 c. flour	1 tsp. cinnamon
1 1/2 tsp. salt	1/2 tsp. cloves
1 tsp. nutmeg	2 c. grated zucchini
2 tsp. vanilla	1/2 c. chopped nuts (optional)
3/4 c. raisins or dates (optional)	1 tsp. baking powder
1/2 c. white sugar	

Cream margarine and sugars. Add eggs, one at a time. Sift together flour, baking powder, soda, salt, cinnamon, nutmeg and cloves. Add to egg mixture and beat well. Mix in vanilla and zucchini. Add raisins, dates and nuts if desired by hand. Drop by scant teaspoon onto greased cookie sheet. Bake at 375° for 8 to 10 minutes.

APPLE BARS

Dottie Helmrich

1 c. shortening	1 tsp. vanilla
1/2 c. brown sugar	1 c. sour milk
1 c. white sugar	2 1/2 c. flour
2 eggs	2 c. chopped raw apple
2 tsp. cinnamon	1/4 c. white sugar
2 tsp. soda	1/4 c. brown sugar
2 tsp. salt	1 tsp. cinnamon

Mix shortening, brown sugar, and white sugar, add eggs and vanilla. Add sifted dry ingredients and lastly add chopped apple. Spread in 9 x 13 inch pan and sprinkle with the last 3 ingredients. Bake for 30 minutes at 350°.

BERTA'S BARSMarilyn Nielson
2nd Grade

1/2 c. shortening	3/4 c. flour
1 c. brown sugar	1/2 tsp. salt
1 egg	1/2 tsp. soda
1/2 tsp. vanilla	2 c. quick oatmeal

Mix ingredients. Pour into 9 x 13 inch greased pan. Save 1 cup for topping.

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BERTA'S BARS (Continued).

FILLING:

1 (6 oz.) chocolate chips 1 T. butter
 1 can sweetened condensed milk 1/2 c. chopped nuts
 Dash of salt

Melt chocolate chips, butter. Add remaining ingredients. Pour over oatmeal mixture. Add remaining cup of topping. Just scatter it around on top of fudge mixture. Bake at 350° for 25 minutes.

DEBI'S BEST BROWNIES

Debi Foster

1/2 c. vegetable oil or melted butter	1/2 c. unbleached flour
1 c. sugar	1/3 c. cocoa
1 tsp. vanilla	1/4 tsp. baking powder
2 eggs	1/4 tsp. salt
	1/2 c. chopped nuts (optional)

Blend oil, sugar, vanilla in mixing bowl. Add eggs and beat well. Combine flour, cocoa, baking powder and salt. Add to egg mixture. Stir in nuts. Spread in greased 9 inch square pan. Bake 350° for 20 minutes or until brownie pulls away from pan. Frost. 16 brownies.

1/2 cup whole wheat flour may be used instead of unbleached flour.

BROWN SUGAR SQUARES

Mrs. Roy Crosby

1 unbeaten egg	1 c. brown sugar (packed)
1/2 c. sifted flour	1/4 tsp. baking powder
1/4 tsp. salt	1 c. coarse chopped nuts
1 tsp. vanilla	

Grease 8 inch square pan. Stir together the egg, brown sugar and vanilla quickly. Stir in rest of ingredients. Spread in pan and bake at 350° for 18 to 20 minutes. Should be soft in center. Cool and cut in squares.

Pack cookie dough firmly into juice cans. Cover and freeze. Open other end of can and push dough out gently. Slice and bake. Dough need not be thawed before slicing.

BROWNIE MIX

From Cappers Weekly

6 c. flour	2 1/2 c. cocoa
4 tsp. baking powder	8 c. sugar
4 tsp. salt	2 c. shortening

Sift flour, baking powder and salt together. Mix sugar and cocoa. Put mixture together in large pan and mix thoroughly. Then cut in shortening. Put in large container and store well covered in cupboard.

To use brownie mix - beat 2 eggs. Add 1 teaspoon vanilla and 2 cups brownie mix. Blend. Batter will not be smooth. Mix in 2/3 cup nuts. Bake in 8 x 8 inch pan at 350° for 20 to 25 minutes.

BROWNIES

Judy Faust

1 1/2 c. margarine	1 1/2 c. flour
3 c. sugar	1 c. cocoa
1 tsp. vanilla	1/2 tsp. salt
5 eggs	1/2 c. chopped nuts

Mix together in order given, being careful not to overmix. Preheat oven to 350°. Pour batter into a 17 x 11 x 3/4 inch greased and floured pan. Bake EXACTLY 25 minutes. Let cool and top with powdered sugar. Makes a large batch of brownies.

SPEEDY BROWNIESMrs. Wilbur Mangold
"Donna Graul"

3 squares Hershey's unsweetened chocolate	1/4 tsp. salt
1 c. shortening	1 c. sifted flour
4 eggs (well beaten)	1 1/2 tsp. baking powder
2 c. sugar	1 c. chopped black walnuts

Melt chocolate and shortening in double boiler. Cool slightly; blend in beaten eggs, sugar and salt. Sift flour with baking powder. Blend into chocolate mixture. Beat well. Fold in nutmeats. Turn into 9 x 13 inch pan (greased) and bake at 350° for 45 minutes.

The most difficult year of marriage is the one
you're in.

BROWNIES

Carlon Holub
Central City, Iowa

1 stick oleo	1 can chocolate syrup
4 eggs	1 c. flour
1 c. sugar	1 c. nuts

Bake in cookie sheet at 350° for 30 minutes.

FROSTING:

1 c. sugar	6 T. milk
6 T. oleo	1/2 c. chocolate chips

Boil the sugar, milk and oleo for 1 minute. Add the chocolate chips.

EASY BROWNIES

Karen Senters

1 c. sugar	1 stick melted margarine
4 eggs	1 tsp. vanilla
1 generous cup flour	1 can chocolate syrup

Mix sugar, melted oleo, eggs and vanilla. Then add the flour and syrup. Bake in greased and floured jelly roll pan (17 x 11 inch).

FROSTING:

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

Bring above ingredients to a boil and boil for 30 seconds. Then add 12 ounces chocolate chips. Beat until smooth. Frost while frosting is still warm.

BROWNIES

Betty Letts

1/2 c. margarine	1 1/2 c. flour
2 c. sugar	1/2 c. cocoa
1/4 tsp. salt	4 eggs
2 tsp. vanilla	1/2 c. nuts
1/2 c. milk	

Cream together the margarine, sugar, salt and vanilla. Add the eggs, milk, flour and cocoa, beat with mixer, adding the nuts last. Pour in greased pan. Bake at 350° for 25 minutes.

The work of the world does not want to be done
by perfect people.

BLOND BROWNIES

Joan Edmunds

2/3 c. melted oleo	1/4 tsp. salt
2 c. brown sugar	1 tsp. soda
2 eggs	2 c. flour
2 tsp. vanilla	1 pkg. chocolate chips
1 tsp. baking powder	

Cream oleo, brown sugar, eggs and vanilla. Add dry ingredients and mix well. Spread in greased 9 x 13 inch pan. Sprinkle chocolate chips over top. Bake at 350° for 20 to 25 minutes.

BUTTERMILK BROWNIES

Paula Sisler
Remedial Reading Teacher
Cherie Dunn

2 c. sugar	1/2 c. salad oil
2 c. flour	1 tsp. soda
4 T. cocoa	2 eggs
1 c. cold water	1/4 tsp. salt
1/2 c. (1 stick) margarine	1/2 c. buttermilk

Sift flour, sugar and cocoa together in a bowl. In a saucepan bring water, margarine, and salad oil to boil. Pour over dry ingredients in bowl and beat until smooth. Add buttermilk, soda, salt and eggs. Beat thoroughly. Bake in greased jelly roll pan for 18 minutes at 400°.

FROSTING:

1/3 c. buttermilk	1 box powdered sugar
1/2 c. margarine	1/2 tsp. vanilla
1/4 c. cocoa	

Bring all ingredients except powdered sugar and vanilla to a boil. Then add rest of ingredients and spread on cooled brownies.

CARAMEL LAYER SQUARES

Dona Bebenesee

14 oz. pkg. light caramels	3/4 c. oleo (melted)
1/3 c. evaporated milk	1/3 c. evaporated milk
1 pkg. Pillsbury German chocolate cake mix	1 c. chopped nuts 6 oz. pkg. chocolate chips

Combine in pan first 2 ingredients, cook over low heat (or double boiler) stirring until caramels are melted. Keep warm, combine in large bowl remaining ingredients, except for chocolate chips. Stir until dough holds together. Press half

Continued Next Page.

CARAMEL LAYER SQUARES (Continued).

of dough into 13 x 9 inch pan. Bake at 350° for 6 minutes, sprinkle chocolate chips over baked crust, spread caramel mixture over all. Crumble reserved dough over caramel mixture. Bake 20 to 30 minutes more.

CARAMEL BARS

Jane Carney

1 lb. light caramels	3/4 c. melted oleo
1/3 c. evaporated milk	1/3 c. evaporated milk
1 German chocolate cake mix	1 c. chocolate chips

Combine dry cake mix, oleo, evaporated milk. Stir by hand until well mixed. Press down 1/2 of dough in a greased 9 x 13 inch pan. Bake 8 minutes at 350°. Sprinkle chips over hot cake. Spread caramel mix over chips. Drop remaining dough over the caramel mix. (Dough is very thick so use fingers to break apart.) Spread evenly. Bake at 350° for 15 to 18 minutes. Refrigerate. Cut when cool. Let stand at room temperature before serving.

CARAMEL BARS

Elaine Casey

32 caramels	2/3 c. evaporated milk
1 box German chocolate cake mix	3/4 c. margarine
6 oz. chocolate chips	1 c. nuts

Melt caramels with 1/3 cup evaporated milk. Stir by hand cake mix, margarine and remaining evaporated milk. Place half the cake mixture in a 9 x 13 inch greased pan. Bake in 350° oven for 6 minutes. Remove from oven and while hot sprinkle with chocolate chips and nuts. Drizzle caramel mixture on top. Place remaining cake batter over caramel. There won't be enough to cover completely so dab batter here and there. Bake 18 minutes longer at 350°. Cool before slicing.

If your dollar won't do as much as it once did --
consider--Are you doing as much as you once
did for a dollar?

CHERRY BARS

Zona Holub - Delores McAtee

Diane Gudenkauf

1 c. butter	1 3/4 c. sugar
4 eggs	1 tsp. vanilla
1 1/2 tsp. baking powder	1 1/2 tsp. salt
3 c. flour	2 cans pie filling

Cream butter and sugar. Add eggs, mix well. Mix dry ingredients into batter, mix well. Save 2 cups of batter. Spread rest in ungreased jelly roll pan. Spread 2 cans pie filling on top of dough. Drop the 2 cups of dough on top of fruit by spoonfuls. Bake at 350° for 40 minutes. Use any flavor pie filling. For a cake bake in 9 x 13 inch pan and use only one can pie filling.

QUICK CHERRY BARS

Delores McAtee

1 c. butter	1 3/4 c. sugar
4 eggs	1 tsp. vanilla
3 c. flour	1 1/2 tsp. baking powder
1/2 tsp. salt	1 can cherry pie filling

Cream butter, sugar, and vanilla. Add eggs one at a time. Add dry ingredients and spread all but 1 1/2 cups of batter in jelly roll pan that is greased. Spread pie filling over top. Spread or drop remaining batter over top of cherries. Bake at 350° for 45 minutes. Frost with powdered sugar frosting.

QUICK CHERRY SLICES

Diane Gudenkauf

1 c. butter	3 c. flour
1 3/4 c. sugar	1 1/2 tsp. salt
4 eggs	1 1/2 tsp. baking powder
1 can cherry pie filling	1 tsp. vanilla

Cream sugar, butter and vanilla. Add eggs, one at a time. Add dry ingredients and spread all but 1 1/2 cups of the batter in a jelly roll pan, that is greased. Spread pie filling over dough. Spread remaining dough over top. Bake at 350° for 45 minutes.

The best place to spend your vacation this summer
is somewhere near your budget.

CHOCOLATE CHERRY BARS

1 pkg. fudge cake mix
1 can (21 oz.) cherry pie filling

FROSTING:

1 c. sugar
5 T. butter or margarine
1/3 c. milk

Preheat oven to 350°. Using solid shortening (not oil) grease and flour a 15 x 10 inch jelly roll pan. In large bowl combine first four ingredients. By hand, stir until well mixed. Pour into prepared pan. Bake 20 to 30 minutes or until toothpick inserted comes out clean.

In small saucepan combine sugar, butter and milk. Boil, stirring constantly, for one minute. Remove from heat, stir in chocolate pieces until smooth. Pour over bars.

CHERRY DO DADS

Donna DeShaw
First Grade Teacher

2 sticks margarine
1 3/4 c. sugar
3 c. flour
4 eggs

Cream margarine and sugar. Sift together dry ingredients. Add eggs to sugar mixture and beat well. Add dry ingredients slowly; heat. Reserve 2 cups of batter. Spread remaining batter into a greased pan. Spread cherry pie filling over top. Drop remaining batter over pie filling. Bake in 350° oven 30 to 35 minutes. When cool, dust with powdered sugar.

CHEWY BLOND BROWNIES (One dish treat)

Elaine Casey

1/2 c. butter or oleo
1 1/2 c. oatmeal
2 eggs
1/2 c. chopped nuts
3/4 tsp. salt
1 1/4 c. brown sugar

Cream butter and sugar. Add remaining ingredients. Mix well. Spread into greased 13 x 9 inch pan. Bake 350° for 25 minutes. Cool and cut in squares.

Doris Butschli
5th and 6th Grade Social Studies

1 tsp. almond extract
2 eggs (beaten)

1 pkg. (6 oz. or 1 c.) semi-sweet chocolate chips

CHIPPER DATE BROWNIES

1 (8 oz.) pkg. chopped dates	1 c. sugar
1 c. shortening	1 tsp. vanilla
2 eggs	1/4 c. cocoa
1 3/4 c. flour	1/2 tsp. salt
1/2 tsp. soda	1 (6 oz.) pkg. chocolate
1/2 to 1 c. nuts	chips
1 c. boiling water	

Combine dates and hot water. Cool to lukewarm. Cream shortening, sugar, eggs and vanilla. Stir in date mixture. Add dry ingredients. Pour into 13 x 9 1/2 inch pan. Sprinkle with nuts and chocolate chips. Bake until done. Cut in squares.

CHINESE CHEWS

Dar Schute

1 c. sifted flour	1 c. brown sugar
2 T. brown sugar	1/2 tsp. baking powder
1/2 c. butter	1 tsp. vanilla
2 eggs	1 c. chocolate chips
1/2 tsp. salt	1 c. coconut
1/4 c. flour	

Mix flour, 2 tablespoons brown sugar and butter until crumbly. Spread in 8 inch square pan and bake 15 to 20 minutes at 350°. Beat eggs until light in color. Add remaining ingredients and pour over first layer. Bake 20 to 30 minutes until light brown.

CHOCOLATE BROWNIESDiane Knott
Ryan, Iowa

1 1/2 c. (3 sticks) margarine	2 tsp. vanilla
	4 eggs
6 T. cocoa	2 c. flour
2 c. sugar	1 c. nuts (optional)

Melt margarine, while still warm add cocoa, sugar and vanilla. Beat eggs, but do not add until mixture is slightly cooled. After adding eggs, stir in nuts, then the flour. Pour into greased jelly roll pan. Bake at 350° for 25 minutes. Frost.

Any housewife, no matter how large her family, can always get some time alone by doing the dishes.

CHOCOLATE CHIP BARS

1 c. shortening
 3/4 c. white sugar
 3/4 c. brown sugar
 2 eggs
 1 tsp. vanilla

1 tsp. salt
 1 tsp. soda
 2 1/4 c. flour
 2 c. chocolate chips
 1 c. nutmeats

Cream shortening and sugars. Beat in eggs. Add dry ingredients. Then add chocolate chips and nuts. Mix well. Spread into a greased cookie sheet. Bake at 350° for about 20 minutes.

CHOCOLATE CHIP BARS

2 c. brown sugar
 1/2 c. soft margarine
 1/2 tsp. salt
 1 tsp. baking soda
 1 c. milk

2 c. flour
 1 egg
 1 tsp. vanilla
 1 c. chocolate chips

Mix brown sugar, flour, margarine until crumbly. Reserve 1 cup of this mixture as topping. Now add egg, salt, vanilla, baking soda and milk. Pour batter into 9 x 13 inch pan. Sprinkle on 1 cup of crumbs. Sprinkle on chocolate chips. Do not stir. Bake at 350° for 30 to 35 minutes.

Karen Senters

DOUBLE CHOCOLATE BARS

3/4 c. sugar
 3/4 c. flour
 2 eggs
 2 heaping T. cocoa
 2 c. mini marshmallows
 1 c. peanut butter
 2 c. Rice Krispies

1/2 c. margarine
 1/4 tsp. baking powder
 1 tsp. vanilla
 1/4 tsp. salt
 1 (6 oz.) pkg. chocolate or butterscotch chips

Mix sugar, margarine, flour, baking powder, eggs, vanilla, cocoa and salt. Spread in greased 9 x 13 inch pan. Bake 15 to 20 minutes at 350°. Take from oven and spread marshmallows on top, return and bake 2 minutes more. In small pan melt chips and peanut butter slowly. Add Rice Krispies and spread on top.

Mae Rose Noonon

What you are is God's gift to you -- what
 you make of yourself -- that's your gift to God.

CHOCOLATE MINT BROWNIES

Jane Mrkvicka

2 squares semi-sweet chocolate
 1/2 c. flour
 1 stick oleo
 1 1/2 c. powdered sugar
 1 tsp. mint flavoring
 1 1/2 squares semi-sweet chocolate

1 c. sugar
 1/2 c. chopped nuts
 2 eggs (beaten)
 1 1/2 T. milk
 Green food coloring
 1 1/2 T. oleo

1st layer: Mix 2 squares chocolate, melted and oleo. Blend in eggs, sugar, and flour. Bake in greased small square pan 350° for 25 minutes.

2nd layer: Combine powdered sugar, milk, flavoring and few drops food coloring. Spread on first layer while warm. Chill 1/2 hour.

3rd layer: Melt chocolate and oleo and spread over 2nd layer. Keep refrigerated.

MINT BROWNIES

Char Pratt

1 c. sugar
 1 stick oleo
 16 oz. Hershey's chocolate syrup
 4 c. powdered sugar
 2 tsp. peppermint flavoring

1 c. flour
 4 eggs
 8 T. soft margarine
 4 T. milk
 15 drops green food coloring

Mix sugar, flour, 1 stick oleo, eggs and chocolate syrup. Bake in 9 x 13 inch pan at 350° for 35 minutes. Refrigerate for 10 minutes. Mix margarine, powdered sugar, milk, flavoring and food coloring. Mix well and spread over brownies. Refrigerate.

CARAMEL LAYERED CHOCOLATE SQUARES

Julie Clute

1 bag (14 oz.) light caramels
 1 pkg. German chocolate cake mix
 1/3 c. evaporated milk

1 c. chocolate chips
 1/3 c. evaporated milk
 3/4 c. melted margarine
 1 c. nuts

Melt caramels and 1/3 cup evaporated milk, microwave on high for 2 minutes. Stir, then microwave 2 to 2 1/2 minutes more. Set aside. Mix cake mix, margarine, 1/3 cup evaporated milk, nuts. Stir by hand until dough holds together. Put 1/2

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CARAMEL LAYERED CHOCOLATE SQUARES (Continued).

dough into pan. Bake 350° for 5 minutes. After baking sprinkle chocolate chips over crust, then spread caramel mixture over chocolate chips. Put other 1/2 of dough over caramel. Bake at 350° for 15 to 18 minutes. Cool slightly. Refrigerate until cool. Cut into squares.

COCONUT BARS

Pam Klima

2 c. graham cracker crumbs	1/2 c. butter
1 c. coconut	1 egg
1/2 c. sugar	1/4 c. butter
1 c. powdered sugar	1 T. milk
1 tsp. vanilla	6 Hershey bars
1/2 c. nuts	

Mix graham crackers, nuts and coconut together and set aside. Mix butter, egg, sugar together in double boiler until egg sets and sugar is dissolved. Add to first ingredients. Press into 9 x 12 inch pan. Chill.

Make frosting by creaming powdered sugar, 1/4 cup butter, milk and vanilla. Spread on top of first layer. Melt Hershey bars in double boiler and spread on top of other layers.

CREME DE MENTHE BARS

Rose Mulvaney

1/2 c. margarine	4 T. cocoa
1/2 c. powdered sugar	1 egg
1 T. vanilla	2 c. graham cracker crumbs
1 c. coconut (optional)	3 T. instant pudding mix
1/2 c. butter	3 T. creme de menthe
2 c. powdered sugar	1 c. chocolate chips

This is a 3 layer dessert.

1st layer: Melt 1/2 cup margarine and the cocoa, then add 1/2 cup powdered sugar, egg, vanilla, graham cracker crumbs and coconut. Press into greased 9 x 13 inch pan and cool.

2nd layer: Mix 1/2 cup butter, pudding mix, creme de menthe and 2 cups powdered sugar. Mix all together and spread on 1st layer.

3rd layer: Melt 1 cup chocolate chips in microwave on low. Spread on 2nd layer. Cool.

Curiosity is the wick in the candle of learning.

COOKIE BARS

Lanette Saathoff

2 c. brown sugar	1 tsp. salt
2 c. flour	1 tsp. soda
1 egg	1 c. milk
1 c. chocolate chips	1 tsp. vanilla
1/2 c. oleo or butter	1/2 c. nuts

Mix together brown sugar, flour and oleo. Mix this as crumb topping. Reserve 1 cup of this mixture. Beat egg, salt, soda and milk. Add to brown sugar mixture. Mix well. Pour batter into greased cookie sheet 10 x 15 inch. Top batter with reserved cup of brown sugar, crumbs and nuts. Sprinkle chocolate chips over top. Bake at 350°. Watch as they do turn brown quickly.

CONGO BARS

Zona Holub

1 stick melted oleo	1 tsp. vanilla
1 1/2 c. brown sugar	2 tsp. baking powder
2 beaten eggs	Chocolate chips
1 1/2 c. flour	Nutmeats

Bring to a boil the oleo and brown sugar. Cool. Add eggs one at a time. Mix in flour and vanilla. Mix well. Pour into greased 9 x 13 inch pan. Sprinkle chips and nutmeats on top. Bake at 350° for about 30 minutes.

CONGO BARSMarilyn Nielson
2nd Grade

1 lb. brown sugar (2 1/3 c.)	1/2 tsp. salt
3 beaten eggs	1 tsp. vanilla
1 c. shortening (melted)	2 3/4 c. flour
1/2 tsp. soda	1 pkg. chocolate chips (6 oz.)

Put on greased cookie sheet and bake at 350° for 20 minutes.

A HAPPY HOME RECIPE

4 c. love	5 spoons of hope
1 c. friendship	1 barrel of laughter
4 qts. of faith	3 c. of forgiveness
2 c. of loyalty	2 spoons of tenderness

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

DATE NUT TREATS

Angele Walsh
 Preschool Developmental Class
 Teacher (P.D.C.) Coggon, Elementary

1 c. flour (all-purpose)	1 egg
1/2 c. whole wheat flour	1 tsp. vanilla
1 tsp. baking soda	1 c. milk
1/2 tsp. salt	1 c. chopped dates
1 c. plus 2 T. brown sugar (divided)	1/4 c. chopped nuts
1/2 c. margarine (softened)	1/2 c. semi-sweet chocolate chips

Stir together flours, baking soda, salt. Set aside. In large bowl cream butter, gradually add 1 cup sugar; beat until light and fluffy. Beat in egg and vanilla, then stir in flour mixture alternately with milk until well blended. Stir in dates. Turn into a greased and floured 9 inch square pan. Combine remaining 2 tablespoons sugar, chocolate chips and nuts, sprinkle over top. Bake in preheated 350° oven about 30 minutes or until toothpick inserted in center comes out clean. Remove pan to rack; cool slightly. Cut into bars. Serve warm or cold. About 12 servings.

EGG YOLK COOKIES

Margaret Luse

1/2 c. shortening	1 tsp. soda
1/2 c. butter	1 tsp. cream of tartar
1 1/2 c. sugar	2 1/2 c. flour
6 beaten egg yolks with 1 tsp. vanilla added	

Cream sugar, shortening and butter. Add egg yolks and vanilla. Cream well. Add dry ingredients and mix well. Roll in small balls, dip in sugar and flatten on greased cookie sheet. Bake 350° for 8 to 10 minutes.

MICROWAVE OVEN USE:

Convenient caramel topping: Unwrap 20 to 25 caramels, place in bowl with 3 tablespoons cream or 3 tablespoons water or 3 tablespoons rum. Heat, uncovered, 3 minutes or until they are melted, stirring twice. Serve hot or cold. For a chocolate caramel topping use chocolate caramels and the same procedure.

FUDGE BROWNIES

Sandy Henderson

4 eggs	2 c. sugar
1 c. butter or oleo	8 T. cocoa
2 c. flour	1 c. chopped nuts
1/4 tsp. salt	2 tsp. vanilla

Beat whole eggs until fluffy. Add sugar and continue beating until creamy. Melt butter and cocoa together and combine mixtures, beating thoroughly. Add flour, salt, nuts and vanilla. Bake in 11 x 16 inch pan, greased and floured for about 15 to 20 minutes at 350°. Don't overbake. Frost with chocolate frosting.

MARSHMALLOW FUDGE BARS

Donna Patton

1 c. butter	2 c. sugar
4 eggs	1/4 tsp. salt
1 1/2 c. flour	1/2 tsp. baking powder
4 T. cocoa	2 tsp. vanilla
1 c. nuts (optional)	

Cream shortening and sugar. Add eggs and vanilla. Add sifted dry ingredients and nuts. Mix well. Bake in a greased 10 x 15 inch cookie sheet at 350° for 10 to 15 minutes. Remove from oven and cover with miniature marshmallows. Return to oven for 3 minutes until marshmallows are soft. Cool thoroughly and frost.

FROSTING:

1/2 c. brown sugar	1/4 c. water
2 squares chocolate	3 T. butter
1 tsp. vanilla	1 1/4 c. powdered sugar

Bring to a boil the brown sugar, water and chocolate squares and boil for 3 minutes. Add butter and vanilla. Cool. Then add powdered sugar and spread on cookies.

FROSTED FRUIT SQUARES

Patsy Peyton

1 tsp. sugar	4 c. flour
1 c. oleo	1/8 tsp. salt
2/3 c. scalded milk	1 pkg. yeast
4 egg yolks	2 cans pie filling

Continued Next Page.

FROSTED FRUIT SQUARES (Continued).

Mix the sugar, flour, oleo and salt together as for pie crust. Dissolve yeast in 1/4 cup warm water. Add cooled milk to yeast and then mix in egg yolks. Add this to flour mixture. Mix until well blended. Divide in half. Roll out 1/2 to fit 13 x 17 inch pan. Cover with any kind of fruit pie filling. (I use 2 cans, one of one kind on half and a different kind for the other half.) Roll out other half of dough and cover fruit filling pinching together loose edges of dough. Let rise for about one hour. Bake 35 minutes in 350° oven or until golden brown. Frost with powdered sugar frosting while still warm.

HELLO DOLLIES

Mrs. Dorance Sullivan

1 stick margarine (melted)	1 c. vanilla wafer crumbs
1 c. semi-sweet chocolate chips	1 c. flaked coconut
1 c. chopped nuts	1 can Eagle Brand milk

Spread each as a layer in 9 x 13 x 2 inch pan (do not stir). Bake in a 350° oven for 30 minutes. Cool. Cut in squares and refrigerate.

HONEY OATMEAL CHEWS

Jean Caldwell

1/2 c. butter	1/2 c. honey
1/2 c. sugar	1 egg
1 tsp. vanilla	2/3 c. sifted flour
1/2 tsp. soda	1/2 tsp. baking powder
1/4 tsp. salt	1 c. oatmeal
1 c. coconut	1/2 c. chopped nuts

Cream butter, honey and sugar. Add eggs and vanilla. Add flour, soda, baking powder, salt. Stir in oatmeal, coconut and nuts. Bake 350° for 20 to 25 minutes in 9 x 13 inch pan.

It is a thousand times better to have common sense without education than to have education without common sense.

3 LAYER BARS

Mae Rose Noonon

1 pkg. marble cake mix
 1/3 c. margarine or butter
 3 eggs

14 oz. condensed sweetened milk
 1 c. flaked coconut
 1/2 c. chopped nuts

Heat oven to 350°. Grease and flour 13 x 9 inch pan. In large bowl blend cake mix (reserve marble pouch), margarine and 1 egg at low speed until crumbly. Reserve 1 cup crumbs for top layer. Press remaining crumbs into prepared pan. To reserved crumbs add marble pouch and 2 eggs. Blend until moistened. Beat 2 minutes at highest speed. SET ASIDE. In small bowl combine all filling ingredients, (the milk, coconut and nuts). Spread over yellow crumb layer. Pour chocolate batter on top of filling, spread gently to cover. Bake at 350° for 30 to 40 minutes or until top springs back when touched lightly in center. Cool completely. If desired when baked sprinkle powdered sugar on top.

CHOCOLATE MALT CHEWS

Debra Henderson

12 T. butter or oleo
 4 eggs (slightly beaten)
 1 1/2 c. flour
 1 tsp. baking powder
 1 c. chopped nuts (optional)

1 1/2 c. brown sugar (packed)
 1 tsp. vanilla
 1 c. malted milk powder
 (chocolate)
 1 c. flaked coconut

Melt butter or oleo, remove, blend in sugar, eggs and vanilla, beat until creamy. Stir in flour, malted milk powder and baking powder. Fold in nuts and coconut. Bake at 350° for 25 to 30 minutes in greased and floured pan (9 x 13 inch). Cool and frost with following.

FROSTING:

4 T. butter or oleo
 2 c. powdered sugar
 4 T. malted milk

1 tsp. vanilla
 2 T. milk

May need more milk for good spreading.

Those who bring sunshine into the lives of others cannot keep it from themselves.

Zona Holub

LAZY DAY BARS

2 beaten eggs
 1/4 c. water
 1/4 c. margarine
 1/4 c. brown sugar

1 pkg. German chocolate cake mix
 1 pkg. butterscotch or chocolate chips
 1/2 c. nutmeats

Beat eggs. Add water, margarine, brown sugar and 1/2 of the cake mix (DRY) until smooth. Stir in remaining dry cake mix. Spread in a greased 15 x 10 inch pan. Sprinkle with chips and nutmeats (I usually mix these). Bake at 350° for about 20 minutes. Cool and cut.

BROWNIES WITH MARSHMALLOWS

Carmen Casey

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

1/2 c. cocoa
 1 1/4 to 1 1/2 c. flour
 Salt
 Nuts

Bake at 350° about 1/2 hour. Shut oven off. Spread miniature marshmallows over top of brownies. Put back in oven for 1 minute until they start to melt. Remove from oven and flatten them with spatula. Frost.

Ann Peyton

1/2 c. shortening
 1 whole egg
 1 c. nuts (chopped)
 1 1/2 c. flour
 1/4 tsp. salt
 1 c. brown sugar

1 c. white sugar
 2 eggs (separated)
 1 (6 oz.) pkg. chocolate chips
 1 tsp. baking powder
 1 c. miniature marshmallows

Cream shortening and sugar. Beat in the whole egg and the 2 egg yolks. Sift together flour, baking powder, and salt. Add to shortening mixture. Blend thoroughly. Spread batter in greased 9 x 13 inch pan. Sprinkle nuts, chips, and marshmallows over top of batter. Now beat together the 2 egg whites until stiff. Fold in brown sugar and spread over top bars. Bake at 350° for 30 to 40 minutes. Cool. Cut in bars.

School is a building that has four walls --
 with tomorrow inside.

MARSHMALLOW BROWNIES

Helen (Kratzer) Lyness

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

1 1/2 c. sugar
 4 slightly beaten eggs
 2 tsp. vanilla
 1 c. chopped nuts

Grease and flour 9 x 13 inch pan. Mix flour, salt, cocoa and baking powder together. Then add and mix the shortening, sugar and eggs. Last add the vanilla and the nuts. Bake for 17 minutes at 350°. Remove from oven and put 1/2 bag of mini marshmallows on top. Arrange the marshmallows into a single layer, then bake brownies for another 3 minutes, NO MORE. Remove from oven and let cool completely. When cool frost.

FROSTING:

1/2 c. brown sugar
 1/4 c. water
 1/2 bag or 6 oz. chocolate
 1/2 bag or 6 oz. butterscotch
 chips

3 T. butter or margarine
 1 tsp. vanilla
 1 1/2 c. powdered sugar

Melt chips, brown sugar and water together. Then add and mix the butter, vanilla and powdered sugar. Spread this frosting onto the brownies and let cool.

O HENRY BARS

Delores McAtee

4 c. oatmeal
 1 c. margarine
 1 (6 oz.) pkg. chocolate chips

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

Mix oatmeal, brown sugar, margarine and syrup. Make like a pie crust and put in a 10 x 15 inch pan. Does not have to be greased. Bake at 350° for 10 to 15 minutes. DO NOT OVERTAKE. It should look bubbly. Cool. Melt chocolate chips and peanut butter together. Spread over the first mixture, refrigerate. They will seem hard to cut, but will soften up in a few minutes at room temperature.

Attitude is the mind's paintbrush, it can color a situation gloomy or gray or cheerful and gay.

NO-BAKE PEANUT BROWNIES

Norma Schmidt

1 c. chopped peanuts	1 pkg. (12 oz.) chocolate
4 c. graham cracker crumbs	baking chips
1/2 c. unsifted powdered sugar	1 c. evaporated milk
1/4 c. peanut butter	1 tsp. vanilla

Combine nuts, crumbs, powdered sugar and peanut butter in a large mixing bowl. Blend well, set aside. Heat chocolate and milk in small pan over low heat, stirring constantly until smooth. Remove from heat, add vanilla. Measure 1/2 of the chocolate mixture. Set aside. Combine remaining chocolate mixture with crumb mixture. Spread evenly in a well greased 9 inch pan. Spread with measured chocolate mixture to glaze. Chill. Cut into bars.

ORANGE SLICE BARSBelva (Henderson) Caryl
Manchester, Iowa

1 lb. orange slices (cut up fine)	1 tsp. vanilla
6 T. boiling water (pour over orange slices, let stand overnight)	1/2 c. nuts
2 1/4 c. brown sugar	4 beaten eggs
1/2 c. butter	2 1/4 c. flour
	2 tsp. baking powder
	1/2 tsp. salt

Cream brown sugar and butter and add vanilla, nuts and eggs. Stir in orange slices. Mix in flour, baking powder and salt. Grease jelly roll pan. Bake at 350° for 30 minutes. When done sprinkle powdered sugar on top while still warm. Cut.

PEANUT BUTTER TEMPTATION

Alice Krapfl

1/2 c. peanut butter	1 1/4 c. flour
1/2 c. butter	3/4 tsp. soda
1/2 c. sugar	1/2 tsp. salt
1/2 c. brown sugar	Miniature Reese's peanut
1 egg	buttermilk cups
1/2 tsp. vanilla	

Cream together peanut butter, butter, sugar and brown sugar. Beat together the egg, and vanilla and add to the creamed mixture. Sift together the dry ingredients and add to the rest mixing well. Roll into 1 inch balls and press to fit into 1 1/2 inch muffin tins. Bake at 350° for 10 to 12 minutes. While still hot press a miniature Reese's peanut butter cup in center.

PEANUT BUTTER BARS

Margaret Carlson

1/2 c. white sugar
 1/2 c. butter
 1 c. flour
 1/4 tsp. salt

1/2 c. brown sugar
 1 egg
 1/2 tsp. soda
 1 c. oatmeal

FROSTING:

1 c. chocolate chips
 1/2 c. powdered sugar

1/4 c. peanut butter
 Milk (1 to 3 T.)

Cream sugar and butter. Add egg and beat well. Add dry ingredients. Put into greased 9 x 13 inch pan. Bake at 350° for 20 to 25 minutes. Spread with chocolate chips. When they are set frost with powdered sugar, peanut butter and milk mixed together.

PEAR BARS

Martha Klouda

1 c. flour
 1/4 c. margarine or oleo
 1/2 c. brown sugar
 (additional)
 1/2 tsp. baking powder
 1 (29 oz.) can pears
 (drained and diced)

1/2 c. nuts
 1/4 c. brown sugar
 2 eggs
 1/4 c. flour
 Pinch of salt
 1 c. coconut

For the crust cut 1/4 cup margarine, 1 cup flour and 1/4 cup brown sugar. Pat in 7 x 11 inch pan. Bake 350° for 10 to 15 minutes. Beat eggs until light, fold in remaining ingredients. Pour over crust and bake 20 to 25 minutes longer.

PECAN BARS

Audrey Loecke

CRUST:

1 pkg. yellow cake mix
 (as is) (reserve 2/3 c.)

1/2 c. butter or oleo (melted)
 1 egg

THE FILLING:

2/3 c. yellow cake mix
 1/2 c. packed brown sugar
 1 1/2 c. dark corn syrup

1 tsp. vanilla
 3 eggs

For crust: Mix until crumbly, press in 9 x 13 inch greased pan, make sure sides are greased well also. Bake 15 to 20 minutes at 350°.

Continued Next Page.

PECAN BARS (Continued).

The filling: Combine all and beat at medium speed 1 to 2 minutes. Pour over crust and sprinkle 1 cup chopped pecans over top. Bake 30 to 35 minutes or until filling is set.

PECAN BARS

Sue Power

CRUST:

2 c. flour	1/2 tsp. salt
1 c. brown sugar (packed)	1 egg yolk
1/2 c. shortening	1 tsp. vanilla
1/2 c. margarine (softened)	

FILLING:

4 eggs	1/2 c. margarine (melted)
3/4 c. sugar	1/2 c. flour
3/4 c. dark corn syrup	1 tsp. vanilla
3/4 c. white corn syrup	2 c. chopped pecans

Combine all crust ingredients, blend well. Press dough evenly into ungreased 15 x 10 inch pan. Bake at 350° for 12 to 15 minutes or until golden brown. Mix filling ingredients. Pour filling over warm crust. Bake at 350° for 15 to 20 minutes or until set. Cool. Makes 48 bars.

PEPPER NUTS (Danish)

Mrs. Harvey Barker

3 c. sugar	2 c. lard
3 eggs	2 tsp. lemon extract
1 c. half and half milk	1 tsp. vanilla
6 c. flour	1/2 tsp. ginger
1 1/2 tsp. pepper	1 tsp. salt
1 tsp. baking powder	1 tsp. cinnamon

Combine sugar and lard until light and fluffy. Add eggs and beat well. Next add lemon, half and half and vanilla. Next add dry ingredients and mix well. Let stand several hours or overnight. When cold roll into a roll about the size of a pencil and slice into small pieces. Bake at 300° for about 15 minutes or until golden brown.

Very good with a cup of hot coffee.

The only safe and sure way to destroy an enemy
is to make him your friend.

PINEAPPLE BARS

Zona Holub

2 c. sugar	1 tsp. vanilla
2 c. flour	1 (20 oz.) can crushed
2 eggs	pineapple
1 tsp. soda	

Mix everything but the pineapple well. Then add the pineapple. Spread on greased 15 x 10 inch pan. Bake at 350° for 25 to 30 minutes. Cool and cut.

PORKETTE BROWNIES

Vicky Le Clere

1 c. ground pork	1 c. flour
1 c. sugar	1/2 tsp. baking powder
3 eggs	1 tsp. salt
1/3 c. oil	1/2 c. nuts
1 tsp. vanilla	
3 squares unsweetened chocolate (melted)	

Blend ingredients in order given with wooden spoon (don't overbeat). Bake 25 to 30 minutes at 350° in greased 9 x 13 inch pan.

PUMPKIN BARS

Mrs. Daryl (Jenny Cook) Michael

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

Mix all together. Pour into greased jelly roll pan. Bake at 350° oven for 20 to 25 minutes.

FROSTING:

3 oz. cream cheese	1 tsp. vanilla
3/4 stick oleo	3 c. powdered sugar

Mix together and spread on bars.

Some people are making such thorough preparation for rainy days, that they aren't enjoying today's sunshine.

PUMPKIN BARS

Lucille Baty

2 c. sugar
 1 c. oil
 2 tsp. soda (dissolved in
 small amount of water)
 4 eggs (well beaten)

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

Mix all ingredients except pumpkin until smooth. Add pumpkin. Bake at 350° for 20 to 30 minutes. Use a toothpick to test. This will make enough to fill 2 (9 x 13 inch) pans. Pans should be greased and floured and fill about 1/3 or 1/4 full with batter.

FROSTING:

3 oz. Philadelphia cream
 cheese

1 stick oleo
 2 tsp. vanilla

2 c. powdered sugar

Mix well and frost bars when completely cool.

PUMPKIN BARS OR SQUASH

Esther M. Fry

4 eggs
 1 c. oil
 2 c. sugar
 1 c. pumpkin
 1/2 tsp. salt

2 tsp. cinnamon
 1 tsp. soda
 1 tsp. baking powder
 2 c. flour
 1 c. nutmeats (optional)

Mix in the conventional method and pour into a 12 x 15 inch pan. Bake for 25 minutes at 350°.

FROSTING:

3/4 stick butter, 1 pound powdered sugar (approximately), 1 tea-spoon vanilla. Add milk and spread.

MICROWAVE OVEN USE:

Crunchy topping: Delicious topping that will keep for 7 to 8 weeks in a covered plastic box. Use on puddings, ice cream, cakes, pies or cereal or just munch away. Melt 1 cup margarine in an 8 x 8 inch baking dish. Stir in thoroughly 1 1/2 cups brown sugar, 2 cups quick oat flakes or rolled oats, 1 cup coconut, 1 cup whole Grape Nuts, 1/2 to 1 cup chopped walnuts, 1/2 teaspoon cinnamon and 1/2 teaspoon ground cardamon (optional). When well mixed, cook, covered, 5 minutes, stirring every minute. Cool and store.

PUMPKIN BARS

Darlene Biederman

1 2/3 c. sugar
 1 can pumpkin (No. 2 size)
 1 c. salad oil
 4 eggs
 2 c. flour

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

Mix first four ingredients well. Sift the next five ingredients and add to the first mixture. Mix well. Bake in sheet cake pan 25 minutes in a 350° oven. Frost when cool.

FROSTING:

2 c. powdered sugar
 5 T. margarine
 1 tsp. vanilla

6 oz. Philadelphia cream cheese
 1 tsp. milk

Beat together and frost.

DO LITTLE SEVEN SQUARES

Ruth Main

1/2 stick butter
 1 c. graham crackers
 1 can flaked coconut
 1 (6 oz.) pkg. chocolate chips

1 (6 oz.) pkg. butterscotch chips
 1 can sweetened condensed milk
 1 c. chopped pecans

Melt butter in 9 x 13 inch pan. Add ingredients in layers in order given. Bake at 325° for about 30 minutes. Press slightly with spatula while still hot. Let cool in pan. Cut in desired squares. Yield: 24 squares.

QUICK SPICE BARS

Elaine Casey

1 pkg. spice cake mix
 1 can raisin pie filling

2 eggs
 1 tsp. vanilla

FROSTING:

1 c. brown sugar
 1/4 c. milk
 1 tsp. maple flavoring

1/2 c. margarine
 1 1/2 c. powdered sugar
 Nuts

Beat ingredients together on low speed and spread in a 12 x 18 inch jelly roll pan. Bake at 350° for 25 minutes. Let cool and frost.

For frosting: Bring to a boil the brown sugar and margarine and add the milk, bring to a boil again. Cool and add the powdered sugar and flavoring. Sprinkle with nuts.

SURPRISE BARS

Lucille Pratt

4 c. quick oatmeal	1 c. brown sugar
1 c. melted oleo	1 (6 oz.) pkg. chocolate
1/2 c. creamy or chunk peanut butter	chips

Mix until blended the oatmeal brown sugar and oleo. Pat mixture into 13 x 9 inch pan and bake for 10 minutes at 425°.

While this is baking melt chocolate chips and peanut butter together over hot water. When oatmeal mixture is baked spread chocolate mixture on top. When cool, cut in squares. Put chocolate mixture on carefully as it does not spread easily.

BUTTER PECAN TURTLE BARS

Jo Ann Woods

CRUST:

2 c. flour	1/2 c. softened butter
1 c. brown sugar	1 c. whole pecans

CARAMEL LAYER:

1/2 c. brown sugar	1 c. chocolate chips
2/3 c. butter	

For crust: Mix flour, sugar and oleo. Mix at medium speed scraping side of bowl often. Mix for 2 to 3 minutes or until well mixed and particles are fine. Pat firmly in ungreased 9 x 13 inch pan. Sprinkle with pecans over unbaked crust.

Caramel layer: Cook in heavy saucepan over medium heat the brown sugar and butter. Stir constantly until mixture begins to boil. Boil for about 1 minute, stirring constantly. Pour evenly over pecans and crust. Bake at 350° for 18 to 20 minutes or until entire caramel layer is bubbly and crust is light golden brown. Remove from oven. Immediately sprinkle chocolate chips, allow chips to melt slightly 2 to 3 minutes. Slightly swirl chips as they melt, leaving some whole for a marble effect. Cool and cut.

The only way to settle a disagreement is
on the basis of what's right -- not
who's right.

ZUCCHINI BARS

Alice Krapfl

3 eggs	2 tsp. baking soda
2 1/2 c. sugar	2 tsp. baking powder
1 c. oil	1 c. nuts
1 tsp. cinnamon	3 c. ground zucchini
2 c. flour	(with skin on)

Mix all ingredients and spread in greased jelly roll pan.
 Bake at 350° for 40 to 45 minutes.

FROSTING:

4 oz. cream cheese	Powdered sugar
1/4 c. margarine	Milk
1/2 tsp. vanilla	

Add enough powdered sugar and enough milk to reach spreading consistency. Spread on bars.

ZUCCHINI BARS

Elaine Casey

3/4 c. butter	1/2 c. brown sugar
1/2 c. white sugar	2 eggs
1 tsp. vanilla	1 3/4 c. flour
1 1/2 tsp. baking powder	2 c. shredded, unpeeled zucchini
1 c. shredded coconut	3/4 c. nuts

Cream butter and sugars. Add eggs, one at a time. Add vanilla. Stir in flour and baking powder. Mix in zucchini, coconut and nuts. Mix well. Spread into greased 10 x 15 x 1 1/2 inch pan. Bake at 350° for 40 minutes or until done.

FROSTING:

1 c. powdered sugar	1 1/2 T. milk
1 T. melted butter	1/2 tsp. cinnamon

Mix and spread on bars while still warm. Cut when cool.

O'HENRY BARS

Mrs. Tim (Lisa Becker) Bowser

4 c. oatmeal	1 c. butter or margarine
1 c. brown sugar	1 pkg. chocolate chips
1/2 c. Karo syrup (white)	3/4 c. chunky peanut butter

Mix first 4 ingredients. Pat into large pan and bake 10 to 15 minutes at 350°. Do not overbake. Let cool. Melt chocolate chips and peanut butter and pour over first mixture.

Do the headwork before the handwork.

ZUCCHINI BARS

Viola Falconer

3 eggs	3/4 c. oil
1 1/2 c. sugar	2 c. zucchini
1/4 tsp. baking powder	2 c. flour
1 tsp. cinnamon	1/2 tsp. nutmeg
1 tsp. salt	2 tsp. baking soda
2 tsp. vanilla	

Mix all together and bake for 30 to 35 minutes at 350° in a large cookie sheet. Top with frosting.

FROSTING:

3 T. oleo	3 T. brown sugar
3 T. cream	Powdered sugar

Boil oleo, brown sugar and cream for 1 minute then beat and let cool a little, then beat in enough powdered sugar to make frosting.

BAVARIAN BROWNIES

Jeannie Ondler

1 pkg. Pillsbury plus	1 egg
German chocolate cake mix	6 oz. pkg. chocolate chips
1/3 c. milk	1 c. walnuts
1/4 c. margarine or butter	

Heat oven to 350°. Grease and flour 13 x 9 inch pan. In large bowl, combine cake mix, milk, margarine and egg. Stir in chocolate chips and walnuts (batter is very thick). Spread in prepared pan. Bake at 350° for 20 to 30 minutes. Cool completely; cut into bars.

MERCY SOUR CREAM COOKIES

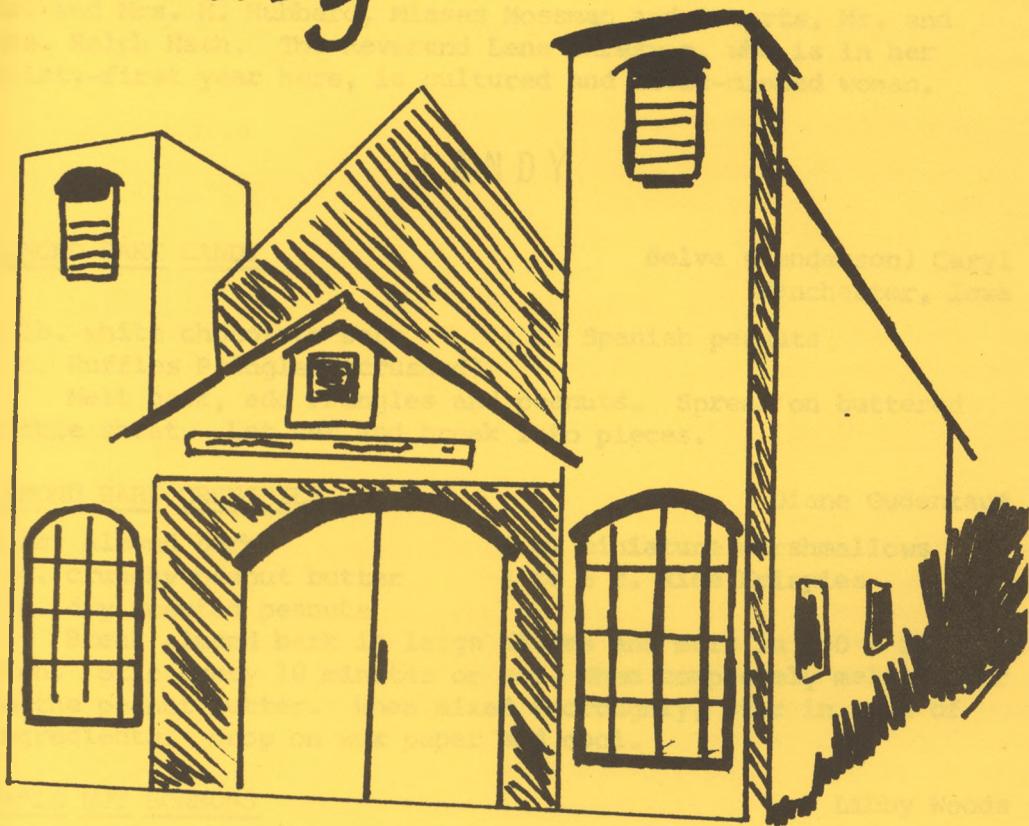
Alice Krapfl

1/2 c. margarine	3/4 tsp. baking powder
1 c. brown sugar	3/4 tsp. baking soda
1 egg	1/4 tsp. salt
1 tsp. vanilla	1/2 c. sour cream
2 c. flour	

Cream together the margarine and brown sugar, add the egg and vanilla. Sift together the flour, baking powder, baking soda, and salt. Add alternately to creamed mixture with the sour cream. Mix well. Drop on greased cookie sheet. Bake 11 minutes at 350°.

FROSTING: 1/2 cup oleo, 3 tablespoons cream, 1/2 teaspoon vanilla, 2 cups powdered sugar. Mix well and frost cool cookies.

Canify



Foursquare Gospel

FOURSQUARE GOSPEL CHURCH

The Foursquare Gospel Church in Coggon has been in its present location since April, 1944. It is a branch from the Mother Church in Los Angeles, incorporated 1927, California as "International Church of the Foursquare Gospel".

Ministers who have served here are: Mrs. and Mrs. Fred Shultz, Mr. and Mrs. C. E. Redpath, Mr. and Mrs. Wm. Belcher, Mr. and Mrs. H. Hubbard, Misses Mossman and Roberts, Mr. and Mrs. Ralph Nash. The Reverend Lena Ehresman, who is in her thirty-first year here, is cultured and civic-minded woman.

CANDY

ALMOND BARK CANDY

Belva (Henderson) Caryl
Manchester, Iowa

1 lb. white chocolate bark 1 c. Spanish peanuts
2 c. Ruffles Pringles (crushed)

Melt bark, add Pringles and peanuts. Spread on buttered cookie sheet. Let set and break into pieces.

ALMOND BARK CRUNCHIES

Diane Gudenkauf

2 lb. almond bark 2 c. miniature marshmallows
1 c. crunchy peanut butter 4 to 6 c. Rice Krispies
2 c. dry roasted peanuts

Break almond bark in large pieces and melt in 150 - 200° oven. Stir every 10 minutes or so. When completely melted stir in the peanut butter. When mixed thoroughly, stir in rest of ingredients. Drop on wax paper and cool.

MAPLE NUT BONBONS

Libby Woods

2 lbs. powdered sugar 1/2 c. nutmeats
1 can Borden's condensed milk 1 (12 oz.) pkg. chocolate
1 stick oleo chips
3 capfuls maple flavor 1/5 bar paraffin bar

Mix following with hands, the powdered sugar, milk, oleo, maple flavor and nutmeats. Shape into balls. Melt the chocolate chips and paraffin in a double boiler and dip balls in chocolate. Dry on waxed paper. Freeze.

BUTTER CREMES

Karen Selters

2 lb. powdered sugar

12 oz. chocolate chips

2 tsp. vanilla*

1 stick oleo

1 lb. softened margarine

Small piece paraffin

Cream first 3 ingredients. Knead by hand until pie crust consistency. Roll by hand into walnut size balls. Chill. Melt next 3 ingredients in double boiler. Coat bonbons, cool on waxed paper.

*Can use mint or almond or maple flavoring. Also can use food coloring.

TURTLES

Denise Kinley

30 caramels

12 oz. milk chocolate chips

2 T. cream

1 T. butter

1 1/2 c. pecan halves

Melt caramels and cream together and add pecan bits. Place pecan halves on buttered cookie sheet. Drop tablespoon caramel on cluster. Chill. Melt chocolate chips with 1 tablespoon butter. Spoon over caramel turtles.

BUTTER PECAN TURTLE BARS

Ag Crosby

2 c. flour

1 c. brown sugar

1/2 c. brown sugar (packed)

1 c. chopped pecans

1/2 c. butter

1 c. chocolate chips

1 c. butter

Preheat oven to 350°. Combine first 3 ingredients, mix until the particles are fine. Pat firmly into ungreased 13 x 9 x 2 inch pan. Sprinkle pecans evenly over the crust. Prepare caramel layer by combining brown sugar and butter in pan over medium heat stirring constantly until it boils. Boil 1/2 to 1 minute stirring constantly. Pour over pecans and crust evenly. Bake at 350° for 18 to 22 minutes or until caramel layer is bubbly, remove from oven and immediately sprinkle with chocolate chips, allow to melt slightly, 2 to 3 minutes. Swirl as they melt. Cover with finely chopped nuts, if you prefer.

A person who is always finding fault, seldom finds anything else.

CRUNCHY PEANUT BUTTER BALLS

Norma Schmidt

2 c. crunchy peanut butter	1 1/4 sticks melted oleo
1 lb. powdered sugar	1/2 lb. Hershey chocolate
3 1/2 c. Rice Krispies	1/2 stick paraffin

Mix together the first 4 ingredients well and form into balls the size of walnuts. Refrigerate 1 hour. Melt the Hershey and paraffin in double boiler over hot water. Dip balls into chocolate mixture and cool on wax paper. Makes about 40 to 50 chocolate balls.

CARAMELS

Mrs. John Mayer (Dawn Mangold)

1 c. butter	1 (15 oz.) can sweetened
1 lb. brown sugar or 2 1/4 c.	condensed milk
Dash of salt	1 tsp. vanilla
1 c. light corn syrup	

Melt butter and add sugar and salt, then mix well. Stir in corn syrup and gradually add milk. Cook over medium heat to 245° stirring constantly. Remove from heat and stir in vanilla. Pour into 8 1/2 x 11 1/2 inch pan, greased. Cool, cut in squares and wrap individually in waxed paper.

CREAMY CANDY CRUNCH

Karen Senters

1 lb. almond bark	2 c. small marshmallows
2 T. peanut butter	2 c. Rice Krispies cereal
1/2 c. salted peanuts	

Melt bark and peanut butter in a double boiler over gently boiling water. This step can also be done in a microwave on low. Combine peanuts and cereal and marshmallows in large bowl. Pour melted mixture over cereal mix. Stir to coat evenly. Drop by spoonfuls on waxed paper. Let stand until cool.

DATE ROLL

Jean Burlage

2 c. sugar	1 c. coconut
1 c. milk	1 c. nuts
1 T. butter	1 tsp. vanilla
1 c. chopped dates	

Boil first 3 ingredients to soft ball stage. Add dates and cook a few minutes longer. Add coconut and nuts and vanilla. Beat and form into rolls.

DIVINITY

Zona Holub

2 c. sugar

1 c. water

1/2 c. light corn syrup

2 stiffly beaten egg whites

Boil sugar, syrup and water until a brittle ball stage. Pour boiling syrup over egg whites and beat until creamy. Add vanilla and nutmeats, and continue beating. Drop on waxed paper.

CHOCOLATE FUDGE

Kathryn Robertson

2/3 c. milk

Dash of salt

2 squares unsweetened

2 T. butter

chocolate

1 tsp. vanilla

2 c. sugar

1 c. chopped nuts

1 tsp. corn syrup

Melt over low heat, chocolate and milk until chocolate is melted and mixture is smooth. Stir in sugar, syrup and salt cook until mixture forms a soft ball when dropped in cold water. Add butter. Cool to lukewarm and add vanilla. Beat until thick and add nuts. Spread in buttered pan and cut into squares.

2 LAYER FUDGE

Karen Senters

3 c. sugar

6 oz. chocolate chips

3/4 c. margarine

7 oz. jar Marshmallow Creme

1 (5 1/3 oz.) can

1 tsp. vanilla

evaporated milk

1/2 c. peanut butter

Bottom layer: 1/2 cup milk, 1 1/2 cups sugar, 6 tablespoons margarine. Bring to a full rolling boil. Turn down to medium for 4 minutes, stir constantly. Remove from heat and add 6 ounces chocolate chips, 1/2 jar Marshmallow Creme, 1/2 teaspoon vanilla. Spread in greased 9 x 13 inch pan. Refrigerate. Repeat all above, substitute peanut butter for chocolate chips. Pour over chocolate layer. Refrigerate again.

Be what you are, give what you can, and the rest of the time mind your own business.

FUDGE

Margaret Carlson

2/3 c. evaporated milk	1 small pkg. chocolate chips
1 2/3 c. sugar	1 1/2 c. miniature marshmallows
1/4 tsp. salt	1/2 tsp. vanilla
1/2 c. chopped nuts	

Mix first 3 ingredients in saucepan, bring to boil and cook 5 minutes. Add marshmallows, stir immediately and add chips and nuts. Add 1/4 teaspoon vanilla and pour into buttered pan.

QUICK AND EASY FUDGE

Nadine Wilson

4 c. sugar	1 stick oleo
4 T. cocoa	4 T. peanut butter
1 c. water	2 tsp. vanilla
2 scant c. flour	

Bring sugar, cocoa and water to rolling boil for 3 minutes. Blend flour, oleo and peanut butter together like pie crust, combine with boiled mixture and beat until smooth. Pour in greased sheet and cool.

FUDGEMrs. Emil Holub
Central City, Iowa

4 c. sugar	20 marshmallows
1 can Carnation milk	1 pkg. chocolate chips
1/4 lb. oleo	1 tsp. vanilla

Cook sugar, milk and oleo to a very firm ball stage, stirring constantly. Remove from heat, add rest of ingredients and beat until it starts to get hard. Add 1 cup nutmeats. Makes 5 pounds.

FUDGE

Gene Holub

3 c. sugar	Vanilla
1 can Carnation milk	Butter
2 T. cocoa	Nuts

Cook sugar, milk and cocoa to the soft ball stage. Remove from heat, add vanilla, nuts and butter. Beat. Pour in greased pan. Cool. Cut.

The only way to help yourself is to help others.

CHOCOLATE REESE CUPS

Alice Krapfl

1 lb. powdered sugar
1 c. butter
1 c. peanut butter

1 (12 oz.) pkg. chocolate chips
2 T. butter
1/2 block paraffin

Mix sugar, butter and peanut butter with mixer until well blended. Shape into balls and chill. Melt chocolate chips, butter and paraffin. Dip chilled balls with toothpicks in chocolate mixture. Let set on wax paper. Can be frozen.

MILLION DOLLAR FUDGE

Esther Avis

4 1/2 c. sugar
1 large can Pet milk
1/4 c. butter

2 pkg. chocolate chips
2 large Hershey bars
1/2 pt. Marshmallow Creme

Boil the sugar, milk and butter slowly for 12 minutes. Set off and add (on top of mixture) the chocolate chips and Hershey bars. Let cool (until chocolate has melted). Add the Marshmallow Creme. Beat until smooth and add 2 cups of nuts.

HEAVENLY HASH (Honey Candy)

Gerry Wiant

4 c. white sugar
1/2 c. milk
Butter

1 c. honey
Pinch of salt
Vanilla

Mix all ingredients except butter and vanilla. Cook to firm ball stage, stir often. Remove from heat. Add butter and vanilla. Allow to cool. Beat until thick; nutmeats may be added. Pour into buttered pan and cut before it becomes too hard.

ORANGE BALLS

Nadine Wilson

1 lb. vanilla wafers
(crushed)

1 small can frozen orange
juice

1 stick soft margarine

1 lb. powdered sugar

Mix all together and form in small balls. Roll in flaked coconut. Do not bake.

As soon as you have time, what you can, and the

Why is it opportunities always look bigger going then coming?

DELICIOUS TREATS

Martha (Light) Serbousek

1/2 c. Borden's Eagle Brand
sweetened condensed milk
(not evaporated milk)

1 stick oleo
12 oz. pkg. caramels

Melt in double boiler and dip large marshmallows, one at a time into this mixture, then roll in Rice Krispies to coat completely. Nuts can be added to the Rice Krispies.

OVEN CARAMEL CORNMaureen Childers
Hershey, Nebraska

8 or 9 qts. popped corn
2 c. brown sugar
1 c. butter or margarine
1 tsp. salt

1/2 c. white syrup
1 tsp. burnt sugar (or
vanilla flavoring)
1/2 tsp. soda

Boil all ingredients except popcorn and soda for 5 minutes, mixing well and stirring occasionally. Remove from heat and add soda. Stir in quickly. Pour over corn mixing well. Put in 2 large flat pans and place in 250° oven for 1 hour, stirring 2 to 3 times, WATCH CAREFULLY. Store in airtight container.

CARAMEL POPCORN

Pat Cameron

1 c. butter
2 c. brown sugar

1/2 c. white corn syrup
Pinch of cream of tartar

Boil this mixture for 5 minutes. Take from heat and add 1 teaspoon baking soda. Pour over 5 quarts of popcorn. Spread on 2 cookie sheets. Bake at 250° for 1 hour, stir every 15 minutes.

PEANUT BRITTLE

Lanette Saathoff

2 c. sugar
1 c. white syrup
1/2 c. water
12 oz. pkg. raw peanuts

2 T. butter
1 tsp. vanilla
1 heaping tsp. soda

Boil to a hard crack stage the sugar, syrup and water. Add the butter, vanilla, soda, and stir quickly, pour onto a cookie sheet.

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

PEANUT BUTTER BONBONS

Mrs. Walt Woods

3 sticks softened oleo
 1 1/2 c. peanut butter
 2 boxes powdered sugar

Mix oleo, peanut butter and powdered sugar with hands.
 Roll in small balls. Melt paraffin and chips in double boiler.
 Dip balls in. Dry on waxed paper.

1/2 bar of paraffin
 3 (6 oz.) pkg. butterscotch
 chips

PECAN LOGS

Darlene Biederman

4 c. sugar
 1 c. light syrup
 3/4 c. water
 Dash of salt
 4 egg whites

Cook first 4 ingredients to hard ball stage. Beat the egg whites until stiff. Pour syrup over eggs, beat until you can knead and work into rolls, place rolls on buttered cookie sheet, let stand overnight in refrigerator. Melt together the milk, oleo and caramels, in double boiler over medium heat. Dip refrigerated rolls in caramel and roll in crushed nuts.

1/2 c. Eagle Brand milk
 1 stick oleo
 1 pkg. Kraft caramels
 Chopped nuts

CANDIED PEANUTS

Mrs. Zoe Zieser

1 1/2 c. water
 1 c. sugar

2 c. peanuts

Cook for 15 minutes. Turn into cookie sheet with sides and bake for 30 minutes at 300°. Cool and break into pieces.

PEANUT CLUSTERS

Mrs. Joe Zieser

2 lb. pkg. almond bark
 2 (12 oz. pkg.) chocolate chips

2 (16 oz.) pkg. salted
 peanuts

In double boiler melt almond bark. Add chocolate chips. When melted, remove from heat and add peanuts. Drop by tablespoon onto waxed paper.

It is better to look ahead and prepare than to
 look back and regret.

PEANUTIOS

Margaret Carlson

1 c. white sugar	1 tsp. vanilla
1 c. firmly packed brown sugar	2 eggs
1 c. vegetable shortening	1 c. salted peanuts
2 c. flour	1 c. shredded sweetened coconut
1 tsp. baking powder	1 c. oatmeal
1 tsp. baking soda	2 c. cornflakes
1/4 tsp. salt	

Cream sugar, brown sugar and shortening. Add ingredients in order given to the creamed mixture. Mix to incorporate. Drop by teaspoonfuls onto greased baking sheet and bake in pre-heated 300° oven until lightly browned, about 20 minutes.

PEANUT CHEWS

Betty Grief

1 c. sugar	1 c. peanut butter
3/4 c. white syrup	4 c. Special K
Pinch of salt	12 oz. chocolate chips
1 tsp. vanilla	

Bring sugar, syrup, salt to boiling point and add vanilla, peanut butter, stir well and add to cereal. Put in 9 x 12 inch pan and cover with chocolate chips.

PEANUT CLUSTERS

Anita Haughenbury

1 (1 1/2 lb.) pkg. white almond bark	2 (12 oz.) bags salted peanuts
1 1/2 (12 oz.) bags chocolate chips	

Melt almond bark and chocolate chips in double boiler. Add peanuts. Drop onto foil to cool. Adjust size to suit.

GLAZED PEANUTSVickie Edmonds
Marshalltown, Iowa

1 c. sugar	1/2 tsp. maple flavoring
1/3 c. water	2 pkg. raw peanuts

Bring first 3 ingredients to a boil, stir in peanuts. Spread out on buttered cookie sheets. Bake at 350° for 30 minutes, stirring every 10 minutes.

Swallow your pride occasionally. It's non-fattening.

PEANUT BRITTLE

Diane Gudenkauf

3 c. white sugar	1 c. water
1 c. white corn syrup	

Cook to hard boil stage, add 2 1/2 cups salted peanuts. Cook 5 minutes, take from stove and add 3 teaspoons soda, stir and spread thin on 2 (10 x 14 inch) buttered pans. Let harden and crack into pieces.

PEANUT BUTTER FUDGE

Delores McAtee

2 c. sugar	2/3 c. milk
1 pt. Marshmallow Creme	1 c. chunky peanut butter
1 tsp. vanilla	

Combine sugar and milk in saucepan and cook to soft ball stage (234°). Remove from heat. In a warm mixing bowl, combine Marshmallow Creme, peanut butter and vanilla. Add cooked syrup and mix well. Pour into buttered 6 x 10 inch pan. Cut into 2 inch squares.

PEANUT BUTTER FUDGE

Kathryn Robertson

12 oz. pkg. chocolate chips	4 c. miniature marshmallows
1 c. chunky peanut butter	

Melt chocolate chips and peanut butter in a double boiler. Cool and add the marshmallows. Beat, but do not dissolve the marshmallows completely. The marshmallows will appear as chocolate covered marshmallows. Put in a buttered pan and cut into squares.

POPCORN BALLS

June Emerson

2 c. sugar	1 tsp. salt
2/3 c. water	1/2 c. butter
2/3 c. white syrup	1 tsp. vanilla

Mix sugar, water, syrup, salt and butter in a saucepan. Cook until a small amount dropped in cold water forms a hard ball. Remove from heat and add vanilla. Pour over popped corn (about 20 cups). Stir well. Shape into popcorn balls.

The bonds of matrimony aren't worth much,
Unless the interest is kept up.

STRAWBERRY CANDY

Nadine Wilson

1 can Eagle Brand milk
 2 (8 oz.) pkg. coconut

2 regular size strawberry
 Jello

Mix together and shape into strawberries. Roll in red sugar. You can use slivered almonds and color green for stems.

CARAMEL CORN

Helen (Kratzer) Lyness

2 sticks margarine
 2 c. brown sugar

1/2 c. light corn syrup
 7 to 8 qts. popped popcorn

Mix together margarine, brown sugar, and Karo syrup in a saucepan. Bring to a full boil and continue to boil for 5 full minutes. Now pour the syrup mixture over the popcorn in a big roasting pan, stir well. Bake in a 250° oven for 1 hour stirring and turning the corn every 15 minutes. When done, turn the popcorn onto tin foil to cool, spreading it out a little.

GOODIE NUT BARS

Roberta Coleman

1 c. (6 oz.) semi-sweet
 chocolate chips
 1 c. peanut butter
 1/4 c. milk
 1/2 c. butter or margarine
 1/2 tsp. maple flavoring

1 c. (6 oz.) butterscotch
 chips
 1 c. (8 oz.) dry roasted peanuts
 2 T. vanilla pudding mix
 1 lb. (3 1/4 c.) unsifted
 powdered sugar

Combine chocolate and butterscotch pieces and peanut butter in 2 quart bowl. Microwave on high, uncovered, 3 to 3 1/2 minutes or until softened, stirring once. Line a 9 x 13 inch pan with waxed paper. Spoon half of chocolate mixture into pan; spread evenly. Refrigerate until set. Stir peanuts into remaining mixture. When chocolate is just about set, combine milk and pudding mix in 1 quart bowl, add butter. Microwave at high, uncovered, 1 1/2 to 2 minutes or until mixture boils, stirring once. Stir in powdered sugar and maple flavoring. Blend well. Spread over chocolate layer. Spoon remaining chocolate with peanuts over top; spread to cover. Refrigerate until set, about 2 hours. Lift out of pan and peel off paper. Cut into squares. Store in refrigerator. Makes about 5 dozen squares.

The real purpose of our existence is not to make a living, but to make a life.

QUICK CANDY

Arlene LeClerc

2 lb. almond bark

2 c. mini marshmallows

1 c. peanut butter

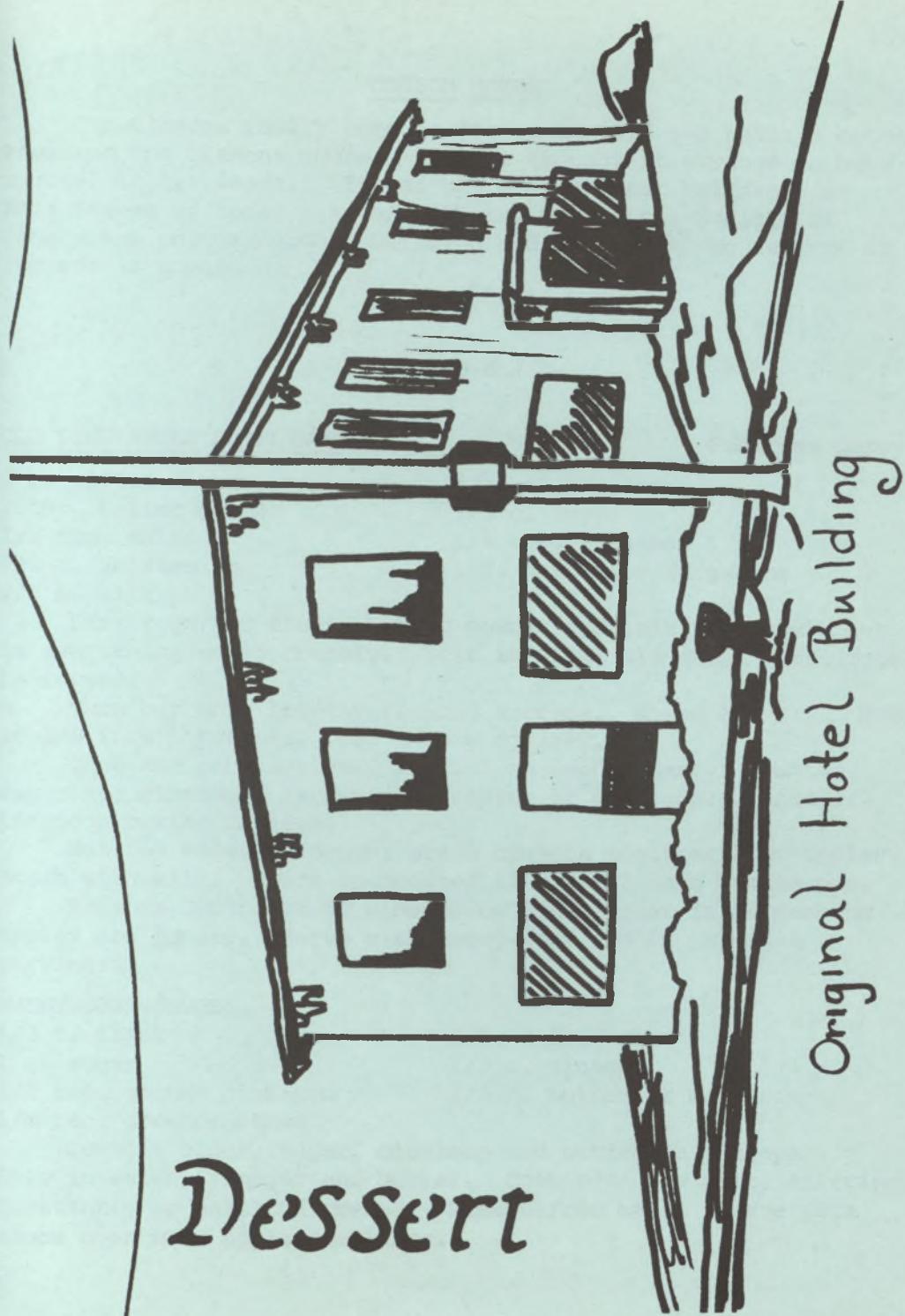
3 c. Rice Krispies

2 c. dry roasted peanuts

Melt bark, add peanut butter. Mix in remaining ingredients. Press into buttered 9 x 13 inch pan. Cut in squares.

Original Hotel Building

Dessert



COGGON HOTEL

The Clemons family came to Coggon in 1887 and built a hotel known as The Clemons House. "People thought it strange to have a hotel in the woods." It was one of the first buildings on Main Street of today. As of 1981 the Historical Society of Coggon has purchased this building and are hoping to restore it for use as a museum.

P. K.

DESSERTS

OLD TIME APPLE DUMPLINGS

Generose Casey

2 c. sifted flour	6 baking apples
2 tsp. baking powder	1/3 c. sugar
1/2 tsp. salt	1/4 tsp. cinnamon
1/2 c. shortening	1 T. butter or margarine
2/3 c. milk	

Sift together flour, baking powder and salt into bowl; cut in shortening until crumbly. Stir in milk; mix until soft dough is formed.

Turn out onto lightly floured surface. Knead lightly. Roll to 1/8 inch thickness. Cut into 6 squares.

Core and pare apples. Place 1 on each square. Combine sugar and cinnamon; sprinkle in center of each apple. Add 1/2 teaspoon butter to each.

Moisten edges of dough; press centers together over apples. Brush with milk. Place in greased 13 x 9 x 2 inch baking pan.

Bake in 350° oven 30 minutes or until crust is golden and apples are tender. Serve with sweet-sour sauce. Makes 6 servings.

SWEET-SOUR SAUCE:

1/3 c. flour	2 c. water
1 c. sugar	1/3 c. vinegar
1/2 tsp. ground cinnamon	1/3 c. butter or margarine
1/8 tsp. ground nutmeg	

Combine flour, sugar, cinnamon and nutmeg in saucepan. Stir in water, vinegar and butter. Cook over low heat, stirring constantly or until thickened. Remove from heat. Serve warm sauce over warm apple dumplings.

APPLE CREAM

John Drodow

6 apples (pared, cored, sliced)	2/3 c. sugar
1/2 c. sugar	1 egg (beaten)
1 tsp. cinnamon	1/2 c. flour
1 tsp. nutmeg	1/2 tsp. baking powder
1/4 c. butter or oleo	1/2 tsp. salt
	1 c. whipping cream (optional)

Toss apple slices with sugar, cinnamon and nutmeg. Spread evenly in bottom of 9 x 9 x 2 inch baking pan. Set aside. Cream butter and 2/3 cup sugar until fluffy. Sift together flour, baking powder and salt. Beat into cream mixture until just blended. Spread batter evenly over apples in baking dish. Bake in a 350° oven for 30 minutes. Remove from oven. Pour cream over surface. Bake 10 minutes more until golden brown.

EASY APPLE CRISP

Mrs. Louis Coleman

1 c. brown sugar	5 c. sliced apples
1/2 c. flour	3/4 c. sugar
1/2 c. butter (melted)	1 tsp. cinnamon
1 c. oatmeal (quick-cooking)	

Mix together in a bowl the brown sugar, flour, butter and oatmeal. Put in bottom of 8 x 8 inch glass dish, the apples, sugar and cinnamon. Sprinkle oatmeal mixture over the top of apples and bake 350° for about 45 minutes.

SOUR CREAM APPLE SQUARES

Charlene Pratt

2 c. flour	1 tsp. soda
2 c. brown sugar	1/2 tsp. salt
1/2 c. softened margarine	1 c. sour cream
1 c. nutmeats	1 tsp. vanilla
1 to 2 tsp. cinnamon	1 egg
2 c. peeled finely chopped apples	

Mix flour, brown sugar, margarine together. Blend at low speed until crumbly. Stir in nutmeats. Press 2 3/4 cup crumb mixture into ungreased 9 x 13 inch pan. To the remaining crumb mixture add rest of the ingredients. Spoon evenly over crust. Bake for 25 to 35 minutes at 350°. Cool. Cut and serve with whipped cream.

To be a good neighbor is one of life's richest joys.

OZARK TORTE

1 egg
 3/4 c. sugar
 1 3/4 tsp. baking powder
 1/8 tsp. salt

1/2 c. finely chopped apples
 1 tsp. vanilla
 3 heaping T. flour
 1/2 c. nutmeats

Beat egg, add sugar and beat until light and fluffy. Sift dry ingredients into the egg mixture. Fold in apples, nuts and vanilla. Bake in a greased pan at 350° for 30 minutes or until it has a glazed top. Serve with whipped cream.

CHOCOLATE ROLL

3/4 c. flour
 1/4 c. cocoa

1 tsp. baking powder
 1/2 tsp. salt

Sift above ingredients.
 Beat 3 eggs until light. Add 1 cup sugar. Beat well. Add 1 teaspoon vanilla.

Reduce speed to low. Add dry ingredients. Add 1/3 cup hot water. Pour into a jelly roll pan lined with waxed paper.

Bake in 350° oven (approximately 15 minutes or until tests done).

When baked sift 2 tablespoons powdered sugar over cake. Turn out on towel and roll as for jelly roll. Cool.

FILLING:

1 c. whipped cream
 1/2 c. brown sugar
 Chill and fold in 1 cup marshmallows and 1/3 cup nuts.
 Unroll cake and fill.

SUPER RHUBARB CRUNCH

Denice Kinley

5 c. rhubarb (cut fine)
 2 c. sugar
 4 T. flour
 1/4 tsp. nutmeg
 1 egg

1/2 c. water (scant)
 1 pkg. yellow or pineapple
 cake mix
 1 1/4 sticks oleo

Put rhubarb in 9 x 13 inch pan, mix sugar, flour, nutmeg, egg, and water together and pour over rhubarb. Sprinkle dry cake mix over mixture. Melt oleo and drizzle over top. Bake 350° for about 40 to 45 minutes. Serve warm or cold with Cool Whip or ice cream or very good plain.

If you don't make a living, live on what you make.

RHUBARB CRUNCH

Generose Casey

1 c. sifted flour
 3/4 c. quick rolled oats
 1 c. brown sugar (firmly packed)
 1/2 c. melted butter or regular margarine
 1 tsp. ground cinnamon

4 c. diced fresh rhubarb
 1 c. sugar
 2 T. cornstarch
 1 c. water
 1 tsp. vanilla
 Sweetened whipped cream (optional)

Combine flour, oats, brown sugar, butter and cinnamon in bowl. Mix until crumbly. Press half of crumbs in greased 9 inch layer pan.

Cover with rhubarb. Combine sugar, cornstarch, water and vanilla in small saucepan. Cook, stirring, until thick and clear. Pour over rhubarb. Top with remaining crumbs.

Bake in 350° oven 1 hour. Cut in squares. Serve warm, plain or topped with whipped cream. Makes 8 servings.

RHUBARB TORTE

Helene Barker

1 c. flour
 1/2 c. butter or margarine
 3 T. sugar
 1 1/4 c. sugar

2 T. flour
 1/3 c. evaporated milk
 3 egg yolks
 2 1/4 c. rhubarb

Mix the first 3 ingredients as a pie crust and pat into a 8 inch pan. Bake 10 to 15 minutes at 300°. Cook last 5 ingredients until done. Pour over crust. Top with meringue and brown.

RHUBARB CHERRY CRISP

Jean Burlage

1 1/2 c. oatmeal
 1/2 c. flour
 4 c. rhubarb
 1 c. water
 1 can cherry pie filling

1/2 c. brown sugar
 1/2 c. margarine
 1 c. sugar
 2 T. cornstarch
 1 tsp. almond flavoring

For the crust mix together until crumbly the oatmeal, brown sugar, flour and margarine. Put one half into a 9 x 13 inch pan. Pat down. Spread rhubarb over it. Boil the sugar, water and cornstarch until thick and add the pie filling and flavoring. Pour over rhubarb and top with remaining crumbs. Bake at 350° for 40 minutes.

RHUBARB CRISP

Gene Holub

1/2 c. melted oleo	4 c. diced sweetened rhubarb
1 c. brown sugar	1 c. sugar
3/4 c. quick oatmeal	1 c. water
1 tsp. cinnamon	2 T. cornstarch
1 c. flour	1 tsp. vanilla

Mix oleo, brown sugar, oatmeal, cinnamon and flour together. Press 1/2 of this mixture in a greased pan keeping other half for topping. Spread rhubarb over crust.

Cook until thick and clear the sugar, water, cornstarch. Remove from heat and add vanilla. Pour this mixture over crust and rhubarb. Top with remaining crumbs. Bake at 350° for about 50 to 60 minutes. Serve warm, plain or with whipped cream.

PUMPKIN SQUARES

Margaret Luse

1 3/4 c. flour	2 cans sweetened condensed milk
1/3 c. sugar	2 (16 oz.) Libby pumpkin
3/4 c. oleo	4 eggs
1/3 c. brown sugar	1 tsp. allspice
1/4 c. flour	1 1/2 tsp. salt
1/4 c. oleo	1 scant tsp. cinnamon
1/2 c. pecans	

For crust: Mix 1 3/4 cups flour, 1/3 cup sugar, and 3/4 cup oleo until crumbly. Press in a 9 x 13 inch pan. Bake at 350° for 10 minutes.

2nd layer: Mix milk, pumpkin, eggs, and spices all together and turn mixture into hot crust.

Topping: Mix oleo, brown sugar, flour and pecans together and sprinkle on top of pumpkin mixture and bake at 350° for 50 minutes.

PUMPKIN PIE DESSERT

Alice Krapfl

2 boxes instant vanilla pudding (3 3/4 oz.)	1 can pumpkin
1 1/3 c. milk	1 1/2 tsp. pumpkin spices
	2 c. whipped cream

Mix pudding and milk. Add pumpkin, spices and whip cream. Put over crust in 9 x 13 inch pan or 2 pie pans. Top with whip cream and refrigerate.

PUMPKIN DESSERT

Janet Main

CRUST:

1 box yellow cake mix	1 egg
1/2 c. melted margarine	

FILLING:

2 eggs	1/4 tsp. salt
2/3 c. evaporated milk	1/4 tsp. ginger
1 (16 oz.) can pumpkin	1 tsp. cinnamon
3/4 c. sugar	Pinch cloves
1 tsp. vanilla	

TOPPING:

1/2 c. sugar	1 c. crust mixture (reserved
1/4 c. margarine	from crust)
1 tsp. cinnamon	

Crust: Grease 9 x 13 inch pan on bottom only. Mix cake mix. Add melted oleo and egg. Press firmly into pan. Reserve 1 cup for top.

Filling: Beat eggs. Add milk and remaining ingredients. Pour over crust.

Topping: Add 1/2 cup sugar, 1/4 cup oleo, 1 teaspoon cinnamon and 1 cup remaining crust mixture over top. Bake 350° for 1 hour.

PUMPKIN PIE SQUARES

Rose Bickel - Generose Casey

1 c. flour	3/4 c. sugar
1/2 c. oatmeal (quick)	1/2 tsp. salt
1/2 c. brown sugar	1/2 tsp. ginger
1/2 c. butter	1/4 tsp. cloves
2 c. pumpkin	1 tsp. cinnamon
1 (13 1/2 oz.) can evaporated	1/2 c. nuts
milk	1/2 c. brown sugar
2 eggs	2 T. butter

Mix together the first 4 ingredients, put in bottom of 9 x 13 inch pan. Bake at 350° for 15 minutes. For the filling mix the pumpkin, milk, eggs, sugar, salt, ginger, cloves, cinnamon and put in crust. Bake 20 minutes. Mix the nuts, brown sugar and butter, put on top and bake an additional 15 to 20 minutes or until it tests done.

If you want to put the world right, start with yourself.

PUMPKIN PIE DESSERT SQUARES

Mrs. Tom (Janet Williams) Beckman

1 pkg. yellow cake mix	2/3 c. milk
1/2 c. butter or margarine (melted)	1/4 c. sugar
1 egg	1/4 c. butter or margarine
3 c. pumpkin pie mix	1 tsp. cinnamon
2 eggs	Whipped cream or Cool Whip

Grease bottom only of a 13 x 9 inch pan. Reserve 1 cup cake mix for topping, combine remaining cake, butter and egg. Press into pan.

Filling: Combine pumpkin pie spice, 2 eggs and milk until smooth. Pour over crust.

Topping: Mix the reserved cake mix, sugar, butter and cinnamon and sprinkle over filling. Bake at 350° for 45 to 50 minutes or until knife inserted near middle comes out clean. Cut into squares and serve with whipped topping.

EASY DESSERT

Mrs. Joe Zieser

1 can crushed pineapple	1 can mandarin oranges (drained)
1 can fruit cocktail (juice included from both)	1 pkg. instant vanilla pudding
	1 small carton Cool Whip
Mix all together and let stand for 30 minutes. Serve.	

PEARL TAPIOCA PUDDING

Mrs. Joe Zieser

1/2 c. pearl tapioca	1 (3 oz.) box Jello (any flavor)
1/2 tsp. salt	1/2 c. sugar

Bring 4 cups water to a boil. Add the tapioca and salt. Cook for 20 minutes. Remove from heat, add Jello and sugar and refrigerate. Before serving add any drained fruit or topping. A Kalona recipe.

HOT FRUIT DESSERT

Mrs. John F. Kennedy

3 small cans apricots	3 oranges
3 small cans peaches	3 (No. 2) bing cherries
3 small cans pineapple tidbits	3 lemons 1/2 c. brown sugar

Grate rinds of lemons and oranges and mix in the brown sugar. Spread fruit layer by layer including oranges and lemons which have been sliced thin in baking dish. Sprinkle each layer with brown sugar mixture and nutmeg. Heat until very hot and serve topped with sour cream.

CAKE DESSERT

1 Jiffy cake mix
 2 c. milk
 1 (8 oz.) pkg. Philadelphia cream cheese
 1 small box vanilla instant pudding

Bake Jiffy cake as directed in a 9 x 13 inch pan. Cool cake. Beat together 1 cup of milk and the cream cheese. In another bowl beat together 1 cup milk and the pudding. Combine the cream cheese and pudding mixture and spread over cooled cake. Then spread cherry mix over cake. Cover with Cool Whip. Sprinkle with colored coconut. Use any fruit you wish. Refrigerate 24 hours.

Sharla (Main) Gudenkauf

1 can cherry pie filling
 1 (9 oz.) Cool Whip
 1/2 c. coconut

STRAWBERRY PRETZEL DESSERT

3/4 c. oleo
 3 T. brown sugar
 2 1/2 c. crushed pretzels
 (not too fine)
 1 (8 oz.) cream cheese
 1 scant c. sugar

Preheat oven to 350°. Combine the oleo, brown sugar and pretzels. Mix well. Pat lightly in a 9 x 13 inch pan. Bake 10 minutes. Remove from oven and cool.

Filling: Cream the cream cheese and sugar and slowly beat in the Cool Whip. A few nuts may be added. Spread over cooled crust.

Topping: Dissolve Jello in boiling water. Add strawberries and mix well. Cool until mixture begins to thicken and set. Pour over cream cheese filling and refrigerate overnight. Serves 12 to 15.

Darlene Thielen

1 (9 oz.) Cool Whip
 2 (3 oz.) pkg. strawberry Jello
 2 c. boiling water
 2 (10 oz.) pkg. frozen strawberries (slightly thawed)

I am a lonely Cookbook,
 A sitting on the shelf.
 Although I'm full of goodies
 I'm no good there by myself.
 I need someone to pick me up
 And look inside my cover.
 And if you do, I promise you
 A new world you will discover.

STRAWBERRY JELLO DESSERT

Eva Lou Shackelford

1 (3 oz.) pkg. strawberry
Jello1 small pkg. vanilla instant
pudding1 to 2 small pkg. frozen
strawberries

Mix Jello according to package using only 1/2 cup cold water. Add the strawberries. Let set up in a 10 x 6 inch pan. Mix pudding as directed on box. Pour this over the Jello. Cut into squares and serve.

FROZEN STRAWBERRY SQUARESMary O'Donnell
Learning Disabilities

1 c. flour

2/3 c. sugar

1/2 c. walnuts

1 (10 oz.) pkg. strawberries

1/4 c. brown sugar

(partially thawed)

1/2 c. oleo

1 (9 oz.) Cool Whip

2 egg whites

Mix flour, walnuts, brown sugar and oleo together and spread evenly in 9 x 13 inch pan. Bake 20 minutes, stirring occasionally. Cool. RESERVE 2/3 CUP OF ABOVE MIXTURE. Beat egg whites, sugar and berries until it forms peaks (15 to 20 minutes). Fold in Cool Whip. Spoon over crumb crust and sprinkle with reserved crumbs. Freeze.

STRAWBERRY DESSERT

Judy Faust

3 oz. pkg. strawberry Jello

1 pkg. Dream Whip (prepared)

1 c. boiling water

2 boxes strawberries

1 angel food cake (broken
in pieces)

(thawed)

Dissolve Jello in water and cool. Fold in Dream Whip and strawberries. Put in cake pieces using a 9 x 13 inch pan and pour whipped mixture over top. Chill until firm. Serves 12.

Be cheerful. Of all the things you wear, your expression is the most important.

LAYERED PISTACHIO DESSERT

Margaret Warnock

1 1/4 c. biscuit mix
 1 T. brown sugar
 3 T. oleo
 1/2 c. finely chopped nuts
 1 c. powdered sugar
 1 (8 oz.) pkg. cream cheese

2 c. Cool Whip or 8 oz.
 2 pkg. pistachio instant
 pudding mix
 2 1/2 c. cold milk
 4 oz. Cool Whip
 1 T. powdered sugar

Mix the first 4 ingredients and press into a 9 x 13 inch pan and bake at 350° 10 to 15 minutes. Mix the powdered sugar, cream cheese and Cool Whip and pour over crust when cool. Then mix the pudding and milk with hand beater until thick about 2 minutes. Pour over creamed layer and refrigerate, then mix 1 tablespoon powdered sugar and 4 ounces Cool Whip. Mix well and spread over pudding. Chill. Serves 12 to 15.

PUMPKIN ROLL

Elaine Casey

3 eggs
 1 c. sugar
 2/3 c. pumpkin
 3/4 c. flour
 1 tsp. soda
 1 tsp. baking powder
 1 tsp. lemon juice

2 tsp. cinnamon
 1 tsp. nutmeg
 1 tsp. ginger
 1/2 tsp. salt
 Chopped nuts
 Powdered sugar

Beat eggs for 5 minutes. Gradually add the sugar. Add pumpkin, flour, soda, baking powder, lemon juice, cinnamon, nutmeg, ginger, salt and mix well together. Line jelly roll pan with waxed paper, then grease and flour the paper, pour batter in pan and sprinkle with chopped nuts. Bake at 375° for 15 minutes. Sprinkle powdered sugar on towel and roll cake in towel and let cool. Unroll and spread with filling.

FILLING:

1 c. powdered sugar
 6 oz. cream cheese
 4 T. margarine

1 tsp. vanilla
 1 tsp. lemon juice

Combine ingredients and spread on roll. Reroll and chill and serve with whipped topping. This is better if made the day before.

Only one person in the whole wide world can defeat you.
 That is yourself.

QUICK DESSERT

Mrs. Del Pillard

In a 9 x 13 inch pan (do not grease) put one No. 2 can unsweetened crushed pineapple (undrained). Spread one No. 303 cherry pie filling over pineapple. Mix until crumbly (by hand) 1 cube oleo at room temperature with 1 regular size yellow or white cake mix. Spread over pineapple and cherries. Add coconut and chopped nuts on top. Bake 350° until crusty looking 45 minutes or more if needed. Cool and cut into squares and serve with Cool Whip.

PINEAPPLE DESSERT

Elaine Casey

33 graham crackers (crushed)	2 c. sugar
1/4 c. melted butter	2 c. drained pineapple
1/2 c. sugar	1 pkg. lemon Jello
8 eggs	

Mix the graham crackers, butter and sugar and pat in a 9 x 13 inch pan saving 1 cup of the crumbs. Cook until thick 8 egg yolks (beaten), 1 cup sugar and pineapple. Remove from heat and add the Jello and let cool until warm. Beat 8 egg whites until stiff and add 1 cup sugar beating until stiff, and pour into pineapple mixture. Pour over crust and top with remaining crumbs.

ORANGE MANDARIN DESSERTBlanche Betenbender
R.R. 2 Coggon, Iowa

1 box orange Jello	1 small can crushed pineapple
1 small can mandarin oranges	6 oz. can frozen orange juice

Drain oranges and pineapple, mix juices to frozen orange juice, add water to equal 2 cups liquid, heat juices and make orange Jello, when Jello is ready to set add oranges and pineapple.

It matters not
If it's red, green, or yellow.
There's nothing you can disguise
Like a bowl full of Jello.

MARSHMALLOW DESSERT

36 large marshmallows
 1 scant c. milk
 2 pkg. whipped topping
 1 (9 oz.) can crushed
 pineapple

Heat marshmallows in milk until melted. Cool. Whip the topping mix and add crushed pineapple, cherries, and nuts and marshmallows. Roll graham crackers fine and put half in bottom of 9 x 13 inch pan. Cover with marshmallow mixture. Cover with remaining crumbs. Chill and cut in squares to serve.

STEAMED CARROT PUDDING

1 c. carrots (ground fine)
 1 c. potatoes (ground fine)
 1 c. sugar
 1 c. flour
 1 T. shortening
 1 T. cocoa
 1 tsp. salt

Mix the first ingredients except last 3 and steam for 2 hours. The last are the ingredients for the sauce; mix them together and pour on hot water, cook a few minutes and add 1 tablespoon vinegar.

LEMON LAYER DESSERT

1 c. flour
 1/2 c. chopped pecans
 1/2 c. butter
 3 c. milk

Combine flour, pecans and butter, spread in 9 x 13 inch pan. Bake at 375° for 15 minutes. Cool. Cream cheese and powdered sugar together. Add 1 cup Cool Whip, spread on crust. Combine pudding with 3 cups milk, beat on high speed and set aside. After set, spread over second layer, top with Cool Whip. Serves 12 to 15.

Eva Lou Shackelford

18 graham crackers
 1/3 c. nutmeats (optional)
 1/3 c. maraschino cherries
 (cut up) (optional)

1 tsp. cinnamon, cloves,
 nutmeg and soda
 1/2 c. raisins
 1/2 c. chopped nutmeats
 1 c. brown sugar
 2 T. flour
 2 T. butter

Mrs. Larry Betenbender
 Iowa City, Iowa

8 oz. pkg. cream cheese
 1 c. powdered sugar
 2 c. Cool Whip
 2 pkg. instant lemon pudding

Remember a prayer before eating is the essential ingredient for any good recipe.

CHOCOLATE LAYER DESSERT

1 c. flour	2 regular pkg. instant pudding
1/2 c. oleo	(chocolate, lemon or
2 T. powdered sugar	butterscotch)
1 c. powdered sugar	2 1/2 c. milk
11 oz. cream cheese (softened)	4 1/2 oz. whipped topping
1 (9 oz.) carton whipped topping	

Mix flour, oleo and 2 tablespoons powdered sugar together. Press in 9 x 13 inch pan. Bake at 350° for 15 minutes. Let cool. For second layer, mix together 1 cup powdered sugar, cream cheese, and whipped topping. Blend with mixer. Spread over first layer. Mix together chocolate pudding and milk. Blend with mixer. Let stand a few minutes and then spread over second layer. Spread the top with the 4 1/2 ounces whipped topping. Refrigerate.

CHOCOLATE SUNDAE DESSERT

Anita Haughenbury

20 Oreo cookies	2 oz. unsweetened baking
1/4 c. butter (melted)	chocolate
1 c. sugar	1 qt. vanilla ice cream
1 (5 1/3 oz.) can evaporated milk	(softened)
	1 c. whipping cream (whipped)
	1/2 c. chopped nuts (optional)

Crush cookies, add butter, blend well. Reserve 1/2 cup for topping. Press remaining crumbs into 9 x 13 inch pan and freeze. Combine sugar, milk, and chocolate. Bring to a boil, then cool. Layer softened ice cream over frozen crumb crust. Pour cooked chocolate mixture over ice cream. Refreeze. Spread sweetened whipped cream over dessert. Sprinkle reserved crumbs and nuts over top. Cover pan and keep frozen until 15 minutes before serving.

The secret of happy living is not to do what
you like but to like what you do.

BLUEBERRY DELIGHT

Karen Senters

16 graham crackers (crushed)	8 oz. pkg. cream cheese
1/4 c. melted butter	1/2 tsp. vanilla
1/4 c. brown sugar	Large can blueberry pie
2 eggs (beaten)	filling
1/2 c. sugar	1 (8 oz.) Cool Whip

Make a crust of graham crackers, butter, brown sugar. Press into 9 x 13 inch pan buttered and greased. Beat eggs, sugar, cream cheese and vanilla. Spread over crust. Bake 15 minutes at 350°, cool completely. Spread over it the pie filling and chill again. Spread on the Cool Whip before serving. Keep refrigerated.

OREO COOKIE FROZEN DESSERTVelma (Henderson) Brown
Rock Island, Illinois

1 pkg. Oreo cookies	1/2 gal. ice cream
1/3 c. margarine	1 (15 oz.) can chocolate
1 (9 oz.) Cool Whip	syrup

Melt margarine and mix with crushed cookie crumbs. Save enough of the mixture to sprinkle on top. Place the remainder in a 9 x 13 inch pan for a crust. Place softened ice cream on top of the cookie crust and drizzle with chocolate syrup. Let set until firm. Cover with Cool Whip and the remaining crumbs. Keep frozen until served.

BANANA SPLIT TORTE

Darlene Thielen

1 1/4 c. graham cracker crumbs	2 eggs
2 T. sugar	1 c. chopped nuts
1/4 c. melted butter	1/2 c. sliced maraschino cherries
2 c. powdered sugar	4 bananas (mashed)
1 c. butter	1 pt. cream (whipped)

Mix together the graham cracker crumbs, 2 tablespoon sugar and melted butter. Pat into a 9 x 13 inch pan. Then mix together the powdered sugar, butter and eggs. Beat until light and fluffy and spread over the crust. Mix the rest of the ingredients except cream and put on the butter filling. Whip cream and spread over top of filling. Refrigerate 12 hours, sprinkle with sugar and serve. Serves 12.

Do right and leave the results with God.

BANANA SPLIT DESSERT

Elaine Casey

2 eggs
 2 c. powdered sugar
 3/4 c. melted margarine
 1 (20 oz.) can crushed
 pineapple (well drained)

4 to 5 bananas
 2 cartons Cool Whip
 Pecans
 Cherries

Make a graham cracker crust. Beat 2 eggs until fluffy and add powdered sugar and margarine, beat 5 to 10 minutes. Pour over crust and chill 30 minutes. Pour pineapple over this, then slice bananas over the pineapple. Cover with whipped topping and sprinkle with pecans and cherries. Chill and serve.

BANANA SPLIT DESSERT

Pamela Klima

5 bananas
 1/2 gal. vanilla ice cream
 1 c. chocolate chips
 1 can evaporated milk
 1/2 c. oleo

2 c. powdered sugar
 1 tsp. vanilla
 Peanuts (6 oz.)
 9 oz. Cool Whip
 Vanilla wafers

Crush enough vanilla wafers to line the bottom of 9 x 13 inch pan, slice bananas over wafers. Pour softened ice cream over the top of bananas and freeze solid. Melt chocolate chips, oleo, powdered sugar and milk together until like pudding, add vanilla and let cool. Spread over ice cream, top with peanuts and freeze adding Cool Whip last.

ANGEL FOOD JELLO DESSERT

Viola Zumbach

1 (3 oz.) box Jello
 (strawberry, cherry or
 raspberry)
 1 pt. vanilla ice cream
 1 c. boiling water

1 small can crushed pineapple
 (undrained)
 1/2 angel food cake
 Nuts and maraschino cherries
 (to taste)

Tear 1/2 angel food cake into small pieces. Dissolve Jello in boiling water, add ice cream and stir until dissolved, add crushed pineapple, nuts and cherries. Let stand until slightly thickened and pour over angel food bits in 9 x 9 inch pan. Chill in refrigerator several hours. Cut in squares and serve.

Do not worry about whether or not the sun will rise. Be prepared to enjoy it.

CRUMB CAKE

Dora M. Butshi

1 can vanilla satin frosting	2 1/2 c. flour
1 (No. 2 1/2) can peaches (sliced) or apricots	2 tsp. soda
1 egg	1/2 tsp. salt

Drain fruit, then with mixer beat the fruit and frosting. Add egg and continue beating. Add dry ingredients and beat. Add the fruit juice. Top with this mixture.

TOPPING:

1/2 c. flour	1/4 c. butter or margarine
1/2 c. white sugar	1/2 c. nuts or coconut
1/2 c. brown sugar	

Bake at 300° for 10 minutes, then 350° for 20 minutes. This is a large cake, 9 x 13 inch.

BUTTERY BREAD PUDDING

Verla Henderson

Melt 2 tablespoons butter and combine with 3 slightly beaten eggs, 1/2 cup sugar, 1/4 teaspoon salt, 1 teaspoon vanilla and 1 quart milk. Mix and pour over 2 1/2 cups dry bread, cut in cubes in a buttered 2 quart casserole. Set casserole in a pan and fill pan with warm water up to 1 inch from top of casserole. Bake in a moderate oven (350°) about 75 minutes. Makes 8 servings.

Raisins may also be added. Sprinkle a little cinnamon on top before baking.

CREAM PUFFS

Verna Clute

1/2 c. shortening	1 c. sifted flour
1/8 tsp. salt	3 eggs (unbeaten)
1 c. boiling water	

Add shortening and salt to boiling water and stir over medium heat until mixture boils. Lower heat, add flour all at once and stir vigorously until mixture leaves the sides of pan. Remove from heat and add 1 egg at a time, beating thoroughly after each addition. Shape on an ungreased cookie sheet using 1 teaspoon or 1 tablespoon of paste for one puff (depending on size desired). Bake in a hot oven 450° for 20 minutes, reduce temperature to moderate 350° and bake about 20 minutes longer. Remove from oven and place on a rack to cool. When cold, make a

Continued Next Page.

CREAM PUFFS (Continued).

slit on one side of each puff with sharp knife and fill with a favorite filling. Cream or chocolate pie filling is good.

CHERRY DO DADS

Evangeline Coleman

2 sticks margarine	4 eggs
1 3/4 c. sugar	1 tsp. vanilla
3 c. flour	1/2 tsp. salt
1 1/2 tsp. baking powder	1 can cherry pie filling

Cream margarine and sugar. Sift together dry ingredients slowly beat. Reserve 2 cups of batter, spread remaining batter into a greased and floured jelly roll pan. Spread cherry pie filling over the top. Drop remaining batter over top of pie filling. Bake at 350° for 30 to 35 minutes. When cool, dust with powdered sugar.

AMANA CHEESECAKE

Paula Holub

5 (8 oz.) pkg. cream cheese (room temperature)	2 T. flour
5 eggs	1 tsp. vanilla
2 egg yolks	1/2 c. milk
1 1/2 c. sugar	Fresh fruit or pie filling (for topping, if desired)
2 tsp. grated lemon peel (optional)	

Beat cream cheese, add eggs one at a time, blending well after each addition. Add sugar, lemon peel, flour and vanilla, blend well. Slowly add milk, beating until smooth and creamy. Pour into a greased and floured 10 cup tube pan. Bake at 500° for 10 minutes. Then decrease to 200° and continue baking for 1 hour. Turn oven off, let cake cool in the oven with door open for 1 hour. Remove from oven and cool another 1/2 hour before removing from pan. Top with fruit when thoroughly cool. Store in refrigerator.

If you must strain your eyes,

The past cannot be changed.

The future is still in your power.

CHERRY COBBLER

Mix 1 cup cherries in 1 cup sugar.	
1/2 c. sugar	1 tsp. baking powder
1 T. butter	1/2 tsp. salt
1/2 c. milk	1 c. hot water
1 c. flour	

Cream butter and sugar. Add milk, flour, baking powder and salt. Put dough in pan, cover with cherries and pour boiling water over cherries. Bake at 350° for 30 minutes.

CHOCOLATE LUSH

Gerry Reinburg
Marion, Iowa

PART I:

1 c. flour	1/2 c. milk
3/4 c. sugar	1 tsp. vanilla
2 tsp. baking powder	1/2 tsp. salt
1 square chocolate or 4 T. cocoa	

Mix together and put into a 8 or 9 inch square pan.

PART II:

1 c. chopped nuts (optional)	3/4 c. brown sugar
3/4 c. sugar (white)	4 tsp. cocoa

Mix together and sprinkle over mixture of part I. Now pour 1 3/4 cup boiling water over this and bake in oven 350° about 30 to 40 minutes. You will have a cake-like top with pudding on bottom. Top with whipped cream.

CROCK POT COBBLER

Verla Henderson

8 tart apples or ripe peaches (peeled and sliced)	1 tsp. cinnamon
Juice and grated rind of a lemon	2 1/2 c. natural cereal with fruit and nuts
1 c. sugar	1/2 c. butter (melted)

Oil sides of crock pot and add ingredients in order given. Mix thoroughly. Cook on high for 3 hours or low 6 to 8 hours. Serve warm, topped with ice cream or whipped cream. Makes 8 to 10 servings.

Being grown up means you can have your own way—
at your own expense.

FUDGE PUDDING

Verla Henderson

1 c. flour	1/2 c. milk
2 tsp. baking powder	2 T. melted butter
1/2 tsp. salt	3/4 c. brown sugar
1/2 c. sugar	1/2 c. cocoa
2 T. cocoa	1 3/4 c. boiling water
3/4 c. chopped walnuts	

Mix first 8 ingredients together and spread batter in greased baking dish 8 x 8 inch. Combine brown sugar, cocoa and boiling water, pour syrup mixture over batter in baking dish. Bake at 350° for 45 to 50 minutes.

FLOATING ISLAND

Sheryl Betenbender

2 to 2 1/2 c. milk	1/2 c. sugar
3 eggs	1 tsp. vanilla
1 T. cornstarch	Pinch of salt

Bring milk to boil in top of double boiler. Beat egg whites and a little sugar until stiff. Put beaten egg whites in milk by teaspoonful, when egg whites are cooked put into a bowl. Pour mixture of egg yolk, sugar, cornstarch, salt and vanilla into milk. Let thicken, pour over egg whites.

FLOATING CLOUD PARFAITS

Mrs. Loren (Lillian) Mangold

1 (3 oz.) pkg. apricot flavored Jello	1/2 c. cold water
1 c. boiling water	1 c. vanilla ice cream

Dissolve gelatin in boiling water. Take out 1/2 cup and stir in the 1/2 cup cold water and chill until thickened. Add ice cream to the remaining gelatin and stir until ice cream melts and mixture thickens. Alternately spoon creamy and clear mixtures into individual dessert glasses and chill until set. Makes 2 1/4 cups or 4 servings. I sometimes just mix it all together and serve in a bowl. Then I add a banana and a few marshmallows before it is set. Can also use other flavored gelatin.

Sprinkle over ice cream, tapioca or vanilla pudding. Makes about 3 cups.

If you must strain your eyes,
Do it looking on the bright side.

ICE CREAM DESSERT

Gertrude Schmidt

2 c. crushed Rice Chex	1/2 c. nutmeats
2/3 c. brown sugar	1/2 c. butter
1 c. flake coconut	1/2 gal. ice cream (any flavor)

Mix together the Rice Chex, brown sugar, coconut and nutmeats. Melt butter and add to the above mixture for the crust. Save about 1/3 of it for the topping. Put 2/3 of the crust mixture in a 9 x 13 inch pan. Add softened ice cream. Top with remaining crumbs. Freeze.

ICE CREAM DESSERT

Elsie Main

16 white crackers	2 small pkg. instant
16 graham crackers	pistachio pudding
2 T. sugar	1 qt. softened ice cream
1 stick softened oleo	1 pkg. whipped cream
2 c. milk	

Crush crackers and add sugar and oleo. Mix, spread in pan saving some for topping. Mix rest of ingredients well and pour in crust pan. Sprinkle rest of crumbs on top. Freeze or refrigerate. You can use any flavor of pudding or ice cream. Also you can add fruit.

SNOW ICE CREAM

Mrs. Harvery (Laura Mae) Barker

2 c. half and half	1 1/2 tsp. salt
1 1/2 c. sugar	3 tsp. vanilla
2 eggs	

Beat eggs and sugar and half and half, add salt and vanilla and add clean snow beating until it is no longer stirrable. Eat at once or else put in freezer. Very good and easy.

EASY ICE CREAM

Norma Rowe

3 cans Carnation milk	2 c. sugar
3 cans water	Large pkg. instant pudding
1 pt. half and half	1 tsp. vanilla or your favorite

Mix and freeze in ice cream freezer.

The fact that silence is golden may explain why there is so little of it.

ICE CREAM

5 eggs
2 1/4 c. sugar
4 c. milk

5 c. cream
2 T. vanilla
1/2 tsp. salt

Beat eggs until light and fluffy. Add sugar gradually until mixture is thick and dissolved. Add remaining ingredients and stir well. Ready to freeze, using 1 gallon freezer.

CHOCOLATE SAUCE FOR ICE CREAM TOPPING

Viola Zumbach

1 T. butter
1 T. cornstarch
3 T. cocoa

3/4 c. sugar
1/2 tsp. vanilla
1 c. milk

Blend the butter, cornstarch, adding the cocoa, add the rest of the ingredients and cook all together until mixture thickens.

RICE CHEX ICE CREAM

Bernita Lennox

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

2 c. rolled Rice Chex
2 qts. any flavor ice cream
(softened)

Melt butter and add brown sugar and stir until melted, then add nuts, coconut, Rice Chex. Stir good and put on the bottom of a 9 x 13 inch pan (buttered). Add about 2 quarts or more ice cream on top. Sprinkle the top with rest of Rice Chex mixture. Press it down a little on top of the ice cream. Freeze.

COCONUT CRUMB TOPPING

Maxine Pillard

2 T. butter
1 c. shredded coconut

1 c. brown sugar
1 c. finely crushed cornflakes

Melt butter in skillet, add coconut, cook over low heat 3 to 4 minutes, stirring with a fork, until tinged with brown. Remove from heat, all at once add brown sugar and cornflakes. Stir until well mixed. Cool. Store in covered jar in refrigerator. Sprinkle over ice cream, tapioca or vanilla pudding. Makes about 3 cups.

Happiness doesn't come from doing what we like --
But from liking what we have to do.

ICE CREAM DESSERT

Gertude Schmid Karen Senters

9 x 13 inch pan.

Crush 12 to 16 graham and white crackers, add 1 stick melted oleo, press in bottom of pan and refrigerate.

1 qt. softened butter	2 c. milk
brickle ice cream	2 pkg. Dream Whip
2 small pkg. instant	3 to 4 Heath candy bars
vanilla pudding	

Beat first 3 ingredients until well mixed. Pour on top of crust. Refrigerate until set. Add 2 packages Dream Whip on top of ice cream. Sprinkle with crushed Heath candy bars. Keep refrigerated.

JELLO DESSERT

Debbie Kinley

1 pkg. each lime, orange, cherry Jello	2 c. whipping cream or
1 c. pineapple juice	1 pkg. Dream Whip
1/4 c. sugar	1 pkg. lemon Jello

Make each Jello separate lime, orange, cherry, using 1 cup hot water and 1/2 cup cold water. Pour in separate pans and let set. Mix sugar and juice and boil. Remove from heat and add 1 package lemon Jello. Add 1/2 cup cold water and cool until almost set. Fold in cream and Jello squares. Put in a graham cracker crust in 9 x 13 inch pan.

LEMON SQUARES

LeVera French

3/4 c. margarine	3 T. flour
1/3 c. powdered sugar	1/2 tsp. baking powder
1 1/2 c. flour	1/2 c. lemon juice
4 eggs	Grated rind of 1 lemon
1 1/2 c. sugar	

Mix first 3 ingredients until crumbly. Pat in a 9 x 13 inch pan. Bake 20 minutes at 350°. Mix the rest of the ingredients and pour over hot crust. Bake 20 minutes more. Sift powdered sugar over top while hot. When cool, cut in squares.

Keep smiling -- it will make people wonder what you've been up to!

LIME REFRESHER

Verla Henderson

1 pkg. lime Jello 1/2 tsp. grated lemon peel
 3/4 c. hot water (optional)
 1/2 c. sugar 1 1/2 c. milk
 3 T. lemon juice 1 stiff beaten egg white
 Dissolve Jello in hot water. Add sugar, stir to dissolve.
 Stir in juice, peel and milk. Pour in refrigerator tray and
 freeze firm. Break in chunks, beat until smooth. Fold in egg
 white. Return to tray and freeze firm. Makes 5 to 6 servings.

ORANGE SHERBET

Verla Henderson

1 pkg. orange Jello 1/2 tsp. grated orange peel
 3/4 c. sugar (optional)
 1 c. hot water 1 c. orange juice
 Dash of salt 2 c. milk
 Heat Jello, sugar, water and salt until dissolved. Add
 orange juice and peel, chill until partially thickened. Beat
 until fluffy, stir in milk. Freeze until firm.

SANDBAKKELS (Pastry Cups)

Kathy Finger

1 c. butter 1/2 tsp. almond extract
 1 c. sugar 3 c. flour
 1 small egg (beaten)
 Cream butter and sugar well. Add egg and extract. Add the
 flour to make a stiff dough. Chill 3 hours or overnight.
 Allow to soften slightly before forming. Dip fingers in flour
 to aid in forming. Bake 10 minutes at 375°. Cool upside down.
 Serve plain as cookies or with filling and whipped cream as a
 tart. (The tins can be purchased at hardware stores.)

APPLE CRISP

Sandy Henderson

1 c. flour 1/2 c. oleo
 1 c. brown sugar 1/2 c. sugar
 1 c. oatmeal Cinnamon
 Slice apples in a long dish. Put the 1/2 cup sugar and
 cinnamon on top of apples. Mix flour, brown sugar, oatmeal and
 oleo until crumbly and put on top of apples. Bake at 350° until
 done.

We make a living by what we get;
 But we make a life by what we give.

PEACH COBBLER

Mrs. Dorance Sullivan

1/2 c. sugar	1 1/2 tsp. baking powder
1 T. cornstarch	1/2 tsp. salt
2 1/2 c. or 1 large can peaches (with juice)	3 T. cooking oil or melted shortening
1 c. sifted flour	1/2 c. milk
1 T. sugar	

Mix sugar and cornstarch in saucepan, stir in peaches and juice, bring to a boil, and boil 1 minute, stirring constantly, pour in 1 1/2 quart baking dish, and dot with butter, sprinkle with cinnamon. Sift dry ingredients together, stir in oil, and milk, mix well and drop by spoonfuls into peach mixture. Bake at 375° for 25 to 30 minutes or until golden brown. Serve warm with cream or ice cream.

SNOWBALLS

Marian H. Savage

1/2 c. butter	3 1/2 tsp. baking powder
1 c. sugar	4 egg whites
2 1/4 c. flour	1/2 c. milk

Cream sugar and shortening and add milk and sifted dry ingredients. Fold in beaten whites. Steam 35 minutes in buttered cups. Serve with warm berry or fruit sauce.

SHORTCAKE FOR STRAWBERRIES

Carol Nagle

1/2 c. butter or margarine	2/3 c. light cream
1/2 c. sugar	3 tsp. baking powder
2 c. flour	Pinch of salt
2 eggs	

Mix together sugar, flour, baking powder and salt, cut in butter with a pastry blender or 2 knives until the size of a pea. Make a hole in mixture, add well beaten eggs and light cream. Bake at 350° for 30 minutes. Brush top with butter. Serve while warm.

Swallowing your pride occasionally will never give you indigestion.

TEXAS SPECIAL

Ruth Ary

1 c. flour	1 c. prepared Cool Whip
1/2 c. chopped nuts	3 pkg. any instant pudding
1/2 c. margarine	3 c. cold milk
1 (8 oz.) cream cheese	Cool Whip
1 c. powdered sugar	

Prepare crust by crumbling first 3 ingredients together. Press into 9 x 13 inch pan and bake 10 to 12 minutes. Cool. Mix the next 3 ingredients and spread over cooled crust. Mix pudding and milk until thick. Spread Cool Whip over top and sprinkle with chopped nuts. Refrigerate overnight. 350° oven.

TOASTED ALMOND DESSERT

Zona Holub

1 stick oleo	1 c. slivered almonds
1/4 c. brown sugar	2 pkg. instant pudding vanilla
1 c. flour	3 c. milk
1 c. coconut	1 c. Dream Whip

Mix butter, sugar, flour, coconut and almonds and toast for 15 minutes at 350° stirring often with fork. Put half mixture in 9 x 13 inch pan. Mix pudding, and milk and add Dream Whip and spread in crust. Top with remaining crumbs and refrigerate.

VANILLA PUDDING DESSERT

Mrs. Don Carrothers

2 c. flour	1 c. nutmeats
2 sticks oleo	2 pkg. vanilla instant pudding
2 c. coconut	3 c. milk
1/2 c. brown sugar	2 pkg. Dream Whip

Mix flour, oleo, coconut, brown sugar and nutmeats. Bake at 350° on cookie sheet for about 15 minutes stirring often until golden brown. Put half this mixture in bottom of cake pan.

Mix the pudding and milk, and add Dream Whip. Pour over crumbs. Top with remaining crumbs. Chill.

Warm leftover custards and pour over unfrosted cake for a dessert change.

MARSHMALLOW CUSTARD

Rubie Pillard

2 c. milk	1/4 tsp. salt
12 cut up marshmallows	1 tsp. vanilla
3 beaten eggs	1/2 c. sugar

Sprinkle top with nutmeg

Put milk and marshmallows in double boiler and dissolve. Cool. Add eggs, sugar and salt, then stir into milk mixture. Add vanilla. Bake at 450° for 10 minutes then 350° until set. Put in pan of water to bake.

RASPBERRY WALNUT TORTE

Helen Becker

1 1/4 c. flour	2 eggs
1/3 c. powdered sugar	1 c. sugar
1/2 c. butter	1/2 tsp. salt
2 (10 oz.) pkgs. frozen raspberries (thawed)	1/2 tsp. baking powder
3/4 c. walnuts (chopped)	1 tsp. vanilla

Combine 1 cup of flour, powdered sugar and butter. Blend well, place mixture into bottom of 9 x 13 inch pan. Bake 350° for 15 minutes. Cool. Drain raspberries, reserve liquid for sauce. Spoon berries into crust, sprinkle with walnuts. Beat eggs with sugar in small mixing bowl until light and fluffy. Add salt and 1/4 cup of flour, baking powder and vanilla, blend well and pour over walnuts and berries. Bake 350° for 30 to 35 minutes until golden brown. Cool and cut into squares and serve with Cool Whip or ice cream and sauce.

MAGIC FRUIT COBBLER

Jeannie Ondler

1/4 lb. butter or margarine	1 c. sugar
1 large can fruit or 2 medium (with juice)	1 c. flour
3/4 c. milk	1 1/2 tsp. baking powder

Melt butter in bottom of baking dish. Mix milk, sugar, flour, and baking powder and pour over butter. Do not stir. Pour fruit over batter. Do not stir. Sprinkle a little sugar over top. Bake 1 hour at 350°. Fruit will sink and batter will rise. Add a little cinnamon to peaches or apples and almond flavoring to cherries. Use your imagination.

The best thing for gray hair is a sensible head.

RICH DESSERT PANCAKES

1 c. minus 2 T. flour
 2 tsp. baking powder
 1/4 tsp. baking soda
 1/4 c. butter

1/2 c. sugar
 1 egg (unbeaten)
 2/3 c. milk

Mix together flour, baking powder and soda. Cream butter and sugar fluffy. Beat in egg thoroughly. Add flour mixture alternately with milk, beating after each addition until smooth.

Bake on hot griddle until bubbly on top and brown on bottom. Turn and brown other side. Serve warm or cold with ice cream, whipped cream, applesauce, or fruited syrups. Makes about 15 cakes.

Jeannie Ondler

GOD BLESS MY KITCHEN

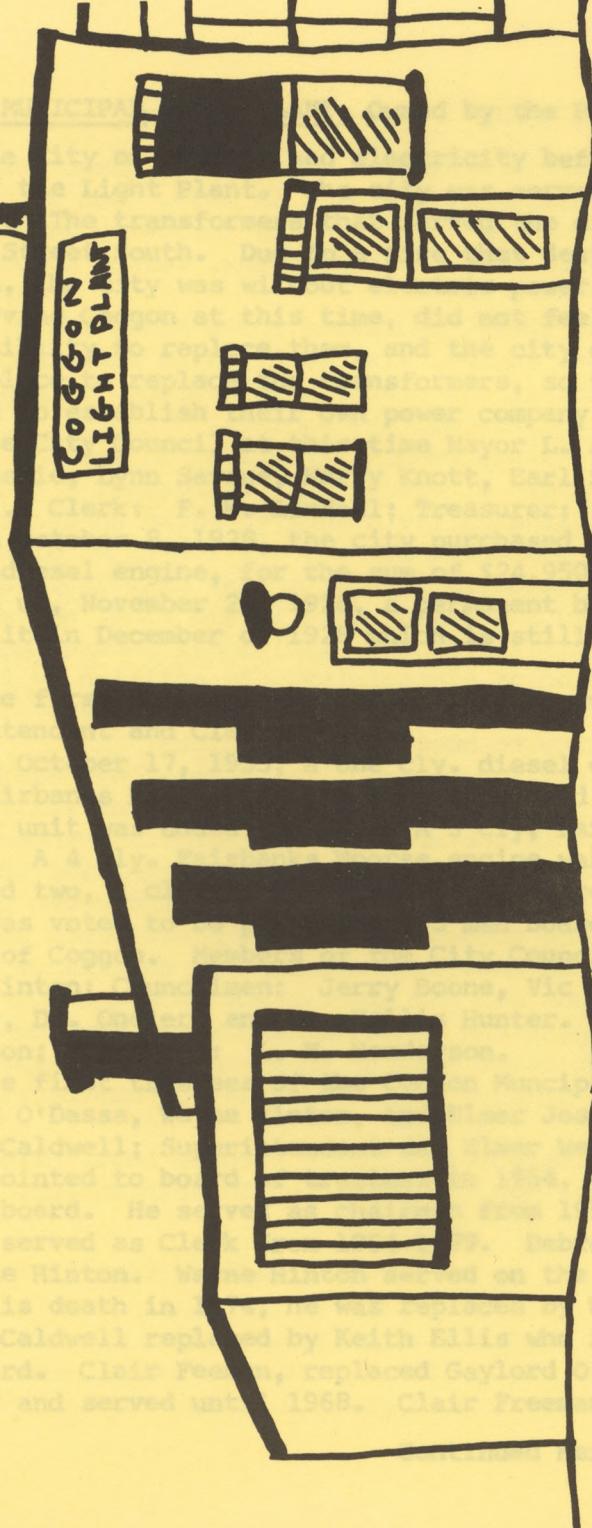
God bless my little kitchen
 I love its every nook
 And bless me as I do my work
 Wash pots and pans and cook.

And meals that I prepare
 Be seasoned from above
 With Thy blessing and Thy grace,
 But most of all Thy love.

As we partake of earthly food,
 Thy table for us spread,
 We'll not forget to thank Thee Lord.
 Who gives us daily bread.

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

ADDITIONAL RECIPES



COGGON MUNICIPAL LIGHT PLANT, Owned by the People of Coggon

The City of Coggon, had electricity before the establishment of the Light Plant. The city was served by another Electric Company. The transformers that served the city were located on Second Street South. Due to a fire that destroyed these transformers, the city was without electric power. The company that was serving Coggon at this time, did not feel it was their responsibility to replace them, and the city did not feel it was their place to replace the transformers, so the City Council decided to establish their own power company, in October of 1928.

The City Council at this time Mayor L. A. Hinton, councilmen: Fred Jossie, Lynn Savage, Harry Knott, Earl Scott, and G. M. Kendall. Clerk: F. W. Lindahl; Treasurer: D. D. Johnson.

On October 8, 1928, the city purchased a Fairbanks Moorse, 2 cly. diesel engine, for the sum of \$24,950. The engine was started up, November 26, 1928, a permanent building was built around it in December of 1928 which is still part of the plant today.

The first two employees of the plant, were Harry Lyons, Superintendent and Clair Freeman.

On October 17, 1933, a one cly. diesel engine was purchased from Fairbanks Moorse, as the load increased and the city grew, another unit was added in 1938. A 3 cly, Fairbanks Moorse diesel engine. A 4 cly. Fairbanks Moorse engine was added in 1948, this replaced two, 1 cly. engines that were retired in 1953. The light plant was voted to be put under a 3 man board of trustees by the people of Coggon. Members of the City Council were: Mayor, L. A. Hinton; Councilmen: Jerry Boone, Vic Williams, W. M. Crosier, Dr. Ondler, and Dr. Hollis Hunter. Clerk: L. J. Henderson; Treasurer: L. M. Henderson.

The first trustees of the Coggon Municipal Light Plant were Gaylord O'Dassa, Wayne Hinton, and Elmer Jossie, Clerk was Warren Caldwell; Superintendent was Elmer Wendt. Harold Knott was appointed to board of trustees in 1954, and is still serving on the board. He served as chairman from 1959-1980. Lorraine Hinton served as Clerk from 1954-1979. Debra Henderson replaced Lorraine Hinton. Wayne Hinton served on the board, from 1953 until his death in 1974, he was replaced by Warren Caldwell. Warren Caldwell replaced by Keith Ellis who is still serving on the board. Clair Freeman, replaced Gaylord O'Dassa on the board, in 1960 and served until 1968. Clair Freeman was replaced, by

COGGON MUNICIPAL LIGHT PLANT (Continued).

Richard Luse who is still serving on the board. Elmer Wendt, Superintendent was replaced by Don Wurt in 1959. Don Wurt served as Superintendent for 7 years. The following served as Superintendents up to 1970, Buck Devoraux, Vernon Lawerence, Dan Johnson.

In 1953 the light plant, purchased a 200 K. W. 5 cyl. Fairbanks Morse diesel engine, also built on an addition, to the south and east part of the plant, also replaced an old cooling tower with a raditon to cool the engines.

In 1957 the light plant rebuilt its lines in town at a cost of \$110,00.00. As the use of electricity increased, a addition was added to the west side of the plant, to house an additional raditon and auxillary equipment for the new 700 K. W. diesel engine, which was installed in 1964 at a cost of \$75,000.00. Another engine is being installed, this is 650 K. W. White Supro diesel engine. This will give us an additional generating capacity to our increasing demand of electricity. In addition to the engine a 5 million B. T. U. raditon has been installed. This raditon has the capacity to cool off the engines.

At the present time the Coggon Light Plant, buys most of its electricity from Linn County R. E. C. The plant still generates at peak demands in the summer and winter, and in emergencies, such as we had in January 1982 when the high line went off. The Light Plant went on the line and generated their own power. A lot of the surrounding areas were without power, from 2 hours to two days. This could have been a very cold experience for our customers, if it was not for the Light Plant in Coggon.

The people of Coggon can be thankful to the City Council, of 1928, for building the light plant. It has many benefits. The board of trustees and manager strive to give our customers the best of service.

Present Board Members are Chairmen Richard Luse, Harold Knott, and Keith Ellis, and Robert Farley Superintendent. Debra Henderson Secretary.

Robert Farley, Superintendent

PIES

ANGEL PIE

Lillian Kolemba

CRUST:

1 c. sugar
 1/4 tsp. cream of tartar

4 egg whites
 1/4 tsp. vanilla

FILLING:

4 egg yolks
 4 T. lemon juice

1 T. lemon rind
 1/2 c. sugar

Crust: Beat egg whites stiff adding sugar gradually while beating. Add vanilla. Bake in 9 inch Pyrex pie plate greased at 275°, for 1 hour and 10 minutes. Turn oven off, let shell remain in oven for 1 hour.

Filling: Beat egg yolks and add sugar, lemon juice, and rind. Beat well, and cook until thick in double boiler. Let cool then fix 1 envelope Dream Whip and add half to filling and spread rest on pie. Refrigerate overnight.

BISHOP'S CHOCOLATE PIE

Carlon Holub

Central City, Iowa

1 pkg. instant chocolate
 instant pudding
 1 1/2 c. vanilla ice cream

2/3 c. milk

1 pkg. Dream Whip

Vanilla wafers or graham cracker crust in a 9 x 13 inch pan. Mix pudding and ice cream together with milk at high speed for 10 minutes. Mix Dream Whip and fold into filling and put in crust. Refrigerate until firm. Top with German chocolate on top. Keep in refrigerator. Double recipe for 9 x 13 inch pan.

If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.

temperature.

BANANA CREAM PIE WITH MERINGUE

Helen (Kratzer) Lyness

Recipe originally from Mrs. Mary Kratzer

1/3 c. flour	2 T. butter
2/3 c. sugar	1/2 tsp. vanilla extract
1/4 tsp. salt	2 to 3 bananas
2 c. hot milk	1 baked pie shell
3 slightly beaten egg yolks	

Mix flour, sugar and salt. Gradually add hot milk. Cook in double boiler (or on low heat, stirring constantly). Cook until thick. Add small amount of hot mixture to the egg yolks, then stir warmed egg yolks into rest of mixture. Now cook 2 minutes more. Cool, then add butter and vanilla. Cut bananas into bottom of pie shell and rest of banana into the mixture that has been cooled. Pour mixture into the pie shell. Cover with meringue and bake 350° for 12 to 15 minutes.

MERINGUE:

1/4 tsp. salt	1/2 tsp. vanilla extract
3 egg whites	6 T. sugar

Add salt and extract to the egg whites and beat to a stiff foam. Add sugar, 1 tablespoon at a time and continue beating until mixture forms moist lustrous peaks. Spread over cooled filling sealing to the edge of the pie shell. Bake 350° for 12 to 15 minutes or until light brown on top.

BLACK RASPBERRY CREAM PIE

Belva (Henderson) Caryl

1 1/3 c. sweetened condensed milk	1 baked pie shell
1/4 c. lemon juice	1 recipe whipped cream
1 1/3 c. or more fresh raspberries	topping

Combine milk and lemon juice and stir until thickened. Fold in fruit and pour into pastry shell. Cover with whipped cream topping and garnish with remaining berries. Chill. Makes 1 (9 inch) pie.

WHIPPED CREAM TOPPING:

1 c. cream	1 tsp. vanilla
1/4 c. sugar	

Whip cream until almost stiff. Add sugar and vanilla and beat until it holds peaks. May use any other fresh fruit or 1 1/2 cups drained crushed pineapple.

IMPOSSIBLE COCONUT PIE (Makes its own crust) Margaret Luse

2 c. milk	1 1/2 c. sugar	1/2 c. Bisquick	1/4 c. margarine (melted)	4 eggs	1 1/2 tsp. vanilla	1 c. flaked shredded coconut
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Heat oven to 350°. Lightly grease 10 inch deep pie plate. Place above ingredients in blender. Cover and blend on high 15 seconds. Pour into pie plate. Bake until golden brown or a knife inserted in center comes out clean, 50 to 55 minutes. Refrigerate any leftovers.

CRANBERRY PIE

Jean Burlage

3 1/2 to 4 c. whole cranberries	1 1/2 c. sugar	1/2 c. nuts	2 eggs	1 c. sifted flour	1/2 c. melted margarine plus 1/4 c. shortening
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Grease 10 inch pie plate and spread cranberries on the bottom. Sprinkle with 1/2 cup sugar and nuts. Beat eggs and add remaining sugar. Add flour and melted margarine and beat in shortening. Pour over cranberries. Bake for 60 minutes at 325°.

CRANBERRY PIE

Roberta Coleman

3 c. whole cranberries	1 1/2 c. sugar	1/2 c. chopped nuts	2 eggs	1 c. sifted flour	1/2 c. melted butter	1/4 c. melted oleo
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Grease 10 inch pie plate. Wash cranberries and spread on bottom of pie plate. Sprinkle with 1/2 cup sugar, top with 1/2 cup nuts. Beat eggs well, gradually add 1 cup sugar. Add flour, melted butter and oleo. Beat well and pour over cranberries. Bake 1 hour at 325° until golden brown.

In making custard type pies, bake at a high temperature for about 10 minutes to prevent a soggy crust. Then finish baking at a low temperature.

CRANBERRY CRUNCH PIE

Dora M. Butshi

1 (9 inch) pie crust	1 T. cornstarch
1 (8 oz.) pkg. cream cheese (softened)	Pinch of salt
2 (16 oz.) cans whole cranberry sauce	1/3 c. all-purpose flour
1/2 c. packed brown sugar	1/2 c. chopped almonds
	2 T. brown sugar
	1/4 c. firm butter

Heat oven to 375°. Prepare single pie crust. Blend cream cheese and 1/2 cup cranberry sauce. Spread in crust. Mix 1/2 cup brown sugar, cornstarch, salt and remaining cranberry sauce. Spoon into crust. Mix flour, almonds, 2 tablespoons brown sugar and butter thoroughly. Sprinkle over top of cranberry mixture on pie. Bake until crust is golden brown, about 40 minutes. Serve warm or cool.

CUSTARD PIE

Jennie Ammeter

3 c. milk (scalded)	1/4 tsp. salt
1/2 c. sugar	Nutmeg (as desired)
1/2 tsp. vanilla	9 inch unbaked pie shell
4 eggs (slightly beaten)	

Fill pie shell only partially. Put in oven, then pour remaining custard in pie shell. It will be full.

Bake at 425° for 10 minutes and 350° for 15 minutes.

CHOCOLATE CHIP PIE

Mrs. Harold Ayers

18 to 20 marshmallows	Chocolate
1/2 c. hot milk	1 c. whipped cream
Dissolve marshmallows in the hot milk. Cool. Shave in chocolate to suit your taste. Add 1 cup whipped cream. Pour in a graham cracker crust. Let set and serve.	

CHOCOLATE CHIP PIE

June Emerson

30 large marshmallows	1 1/2 squares unsweetened
1/2 c. milk	chocolate (shaved)
1 c. whipped cream	Graham cracker crust
Melt the marshmallows in milk (over low heat). Cool. Add whipped cream and chocolate. Put in crust. Refrigerate until ready to serve.	

CHOCOLATE CHIP PIE

Donna Patton

CRUST:

15 graham crackers	1/4 c. sugar
Dash of salt	1/4 c. of melted butter

FILLING:

1/2 c. milk	1 tsp. vanilla
30 large marshmallows	1 1/2 squares unsweetened
1/2 c. whipped cream	chocolate
2 tsp. sugar	

Crust: Crush graham crackers, add salt, sugar, melted butter. Press into pie plate after mixing well. Save a little for top.

Filling: Melt thoroughly in double boiler milk and marshmallows. Let cool and add whipped cream, sugar, vanilla and chocolate. Pour into crust and chill well. Makes a big 9 inch pie.

FUDGE SUNDAE PIE

Peg Boss

Combine in top of double boiler:

1/2 c. semi-sweet choc chips	3/4 c. miniature marshmallows
1/2 c. evaporated milk	Dash of salt

Cook over hot water until smooth. Remove from heat. Cool.

Slightly soften 1 quart vanilla ice cream. Layer ice cream and chocolate sauce in pie shell as follows - 1/2 ice cream, 1/2 chocolate sauce, 1/2 ice cream, 1/2 chocolate sauce (drizzled over top). Can sprinkle graham cracker crumbs over top if desired.

Freeze for several hours or overnight. Double recipe if using 9 x 13 inch pan.

NO ROLL CHERRY PIE

Rose Bickel

1/2 c. butter (melted)	1 egg
1 T. sugar	1/2 c. sugar
1 c. flour	1/4 c. flour
1 can cherry pie filling	1/4 c. milk

Mix melted butter, sugar and flour until it forms a ball, press into a 9 inch pie pan. Pour pie filling in crust. Beat egg well, add sugar, flour and milk. Mix until smooth, pour on top of filling. Bake at 350° for 50 to 60 minutes.

ROSY CRABAPPLE PIE

Verla Henderson

Use Reddes and crabapples.

1 c. sugar	1 tsp. vanilla
1 T. flour	1 1/2 T. lemon juice
1/4 tsp. salt	1/3 c. water
6 finely chopped and unpeeled crabapples	1 1/2 T. butter
	Red food coloring (if you wish)

Combine sugar, flour and salt. Toss with apples. Pour apple mixture into pastry lined pan. Sprinkle with vanilla, lemon juice, and water. Dot with butter. Bake 450° for 10 minutes. Reduce heat to 350° for 45 minutes.

To freeze steam apple bits 1 or 2 minutes. Freeze unbaked.

GRAPE NUT PIEKay Noonon
Monticello, Iowa

1/2 c. Grape Nuts	1/2 c. warm water
3 eggs (beaten)	1 c. dark syrup
1/8 tsp. salt	3 T. butter (melted)
1 unbaked pie shell	

Combine Grape Nuts and water. Let stand until water is absorbed. Meanwhile combine eggs and sugar, add syrup, salt, vanilla and butter. Fold in softened Grape Nuts, pour into unbaked pie shell. Bake in moderate oven 350° for 50 minutes or until filling is puffed up across top. Cool. Serve plain or with whipped cream.

FRFNCH LEMON PIE

Margaret Brown

4 eggs	1 c. sugar
1 c. white Karo	1/4 c. melted butter or oleo
Juice and grated rind of 1 lemon	

Mix together and pour into an unbaked pie shell.

Bake at 450° for 10 minutes. Reduce heat to 350° and bake for 35 to 40 minutes longer.

When rolling pie crust, never turn it over, it
will be tougher.

FROZEN LEMON PIE

1 whole egg	2 egg whites
2 egg yolks	1 T. sugar
1/2 c. sugar	1/2 pt. whipping
Juice of 1 lemon	12 vanilla wafers
Rind of 1 lemon	

Put whole egg and 2 egg yolks slightly beaten with sugar, lemon juice, and rind in the double boiler. Cook until thick. Cool. Add beaten whites with sugar and fold into cooled mixture. Whip cream and fold in buttered freezing tray and lined with wafers. Freeze. Cut in slices and serve.

MOCK BISHOP PIE

Mrs. Don Cook

2 pkg. instant chocolate pudding	4 c. softened vanilla ice cream
2 c. milk	Graham cracker crust

Mix pudding and milk, this will thicken fast. Pour into graham cracker crust. Top with Cool Whip.

This is for 2 pies or 9 x 13 inch pan.

MOCK MINCE PIE

1 peck green tomatoes	4 T. cinnamon
3 lb. brown sugar	1 T. cloves
1 c. vinegar	1 T. salt
4 c. seeded raisins	4 T. butter

Chop fine and drain well the tomatoes. Make into syrup the brown sugar and vinegar. Add tomatoes and cook one hour or longer until clear. Add the raisins and the rest of the ingredients mixing all together and can while hot.

OZARK PIE (Good hot or cold)

Lucille Woodworth

1 egg	Pinch of salt
3/4 c. sugar	1 big c. unpeeled apples
1/2 c. flour	1/2 c. nutmeats
1 1/2 tsp. baking powder	1 tsp. vanilla

Beat egg with electric mixer until light. Sift together dry ingredients, add to egg mixture. Stir with wooden spoon. Add apples, nutmeats and vanilla. Put in pie pan. Bake 30 minutes at 350°.

The greatest remedy for anger is delay.

OATMEAL PIE

Jean Burlage

2/3 c. oatmeal	2 eggs (beaten)
2/3 c. margarine (melted)	1 tsp. vanilla
2/3 c. sugar	1/2 tsp. salt
2/3 c. light corn syrup	1 T. brown sugar
2/3 c. coconut	

Mix altogether and pour into pie crust. Sprinkle brown sugar on top. Bake 350° for 45 to 50 minutes.

OATMEAL PIE

Sarah Annis

2/3 c. oatmeal	2/3 c. oleo
2/3 c. sugar	2/3 c. corn syrup
2/3 c. coconut	2 beaten eggs
1 tsp. vanilla	1 tsp. brown sugar

Mix and bake in unbaked pie shell for 40 minutes at 350°.

PEANUT BUTTER - CREAM CHEESE PIE

Barbara Baumann

2 (3 oz.) pkg. softened cream cheese	3/4 c. sifted powdered sugar
1/2 c. peanut butter	2 tsp. milk
1 envelope Dream Whip or equivalent of ready whipped topping	

In small bowl, beat together cream cheese and sugar until light and fluffy. Add peanut butter and milk, beating until smooth and creamy. Fold whipped topping into peanut butter mixture. Pile into 8 inch graham cracker crust. Chill 5 to 6 hours or overnight. Garnish with coarsely chopped peanuts.

WHITE HOUSE PECAN PIE

Mrs. Lyndon Johnson

1/2 c. butter	3 eggs
1 c. sugar	1 1/2 tsp. vanilla
1 c. dark corn syrup	2 c. chopped pecans
1/2 tsp. salt	

Allow butter to stand in a covered medium mixing bowl at room temperature until it is extremely soft. Add sugar, corn syrup, salt and vanilla, beat with rotary beater or mixing spoon until thoroughly blended. Add eggs, beat until just blended. Fold in pecans. Pour into unbaked pie shell. Bake in moderate

Continued Next Page.

WHITE HOUSE PECAN PIE (Continued).

oven 375° on rack directly below middle rack. Bake until top is toasted brown and filling is set when gently shaken, about 40 to 50 minutes.

FRESH STRAWBERRY OR PEACH PIE

LaVera French

CRUST:

1 c. flour	1/2 c. margarine
3 T. powdered sugar	Pinch of salt

GLAZE:

In medium saucepan combine:

1 c. sugar	2 T. white corn syrup
4 T. cornstarch	1 c. hot water
3 T. strawberry or peach gelatin	

Crust: Beat together with the mixer. Press into pie pan with fingers. Bake at 400° for 10 minutes. Spread crust with 4 ounces softened cream cheese while crust is warm. When cool arrange 1 quart fresh berries or peaches in pie shell.

Glaze: Cook until thick and clear. Cool slightly. Pour over fruit in crust. Refrigerate. Serve with Cool Whip.

FRESH PEACH PIE

Diane Gudenkauf

7 medium peaches	Baked pie shell
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Take 3 peaches and crush. Mix and add 1 cup sugar, 1/2 cup water, 3 tablespoons cornstarch, dash salt. Cook until thick and clear. Let cool. Slice rest of peaches into baked pie shell. Pour cooked mixture over peaches. Chill in refrigerator and serve.

Dip your bananas in lemon juice right after they are peeled. They will not turn dark and the faint flavor of lemon really adds quite a bit. The same may be done with apples.

GLAZED PEACH PIE

Margaret Finger

CRUST:

1 c. flour	1 stick margarine
2 T. sugar	
Pat into pie pan, 10 inch.	
Bake 350° for 20 minutes.	
3 medium peaches (skinned and mashed)	3 T. cornstarch
	1/2 c. water
1 c. sugar	

Cook until thick and let cool.

Peel 5 large peaches and slice into crust. Pour cool mixture over peaches and chill. Top with whipped cream.

CHOCOLATE PECAN PIE

Denice Kinley

Grease and flour a 9 inch pie plate.

2 c. sugar	1 stick melted oleo
1/2 c. flour	4 beaten eggs
1/2 c. cocoa	1 c. pecans

Mix together the sugar, flour and cocoa. Add the butter, eggs and pecans. Mix well, pour into pie plate and bake at 375° for 30 minutes.

PECAN PIE

Maxine Pillard

1/2 c. light syrup	1/4 c. melted butter
1/2 c. dark syrup	1 tsp. vanilla
1 c. sugar	3 large eggs
1/4 tsp. salt	3/4 c. pecan halves

Mix syrup, sugar and salt together. Beat in whole eggs, one at a time. Stir in melted butter, vanilla and pecans. Pour into unbaked pie shell and bake until firm, about 1 1/2 hours in a slow oven, 325°.

PUMPKIN PIE

Wanietta Henderson

1 1/4 c. pumpkin	1/2 tsp. allspice
1 c. brown sugar	1 T. flour
1 tsp. cinnamon	2 eggs
1/2 tsp. ginger	1 can canned milk
1/2 tsp. salt	1 1/2 c. regular milk

Mix ingredients and pour in unbaked pie shell. Bake at 450° for 10 minutes, reduce heat to 325° to finish baking.

PUMPKIN PIE

Wanietta Henderson

1 to 1 1/4 c. pumpkin	1/4 tsp. cloves
1 c. brown sugar	1/2 tsp. salt
1 tsp. cinnamon	1 T. flour
1/2 tsp. ginger	2 eggs
1/2 tsp. allspice	1 c. evaporated milk
1 tsp. vanilla	1/2 c. milk

Mix spices, flour, salt and sugar. Add the pumpkin, slightly beaten eggs, milk and vanilla. Bake 10 minutes at 450°, reduce to 325° and continue baking until firm. This makes one 9 inch pie.

PUMPKIN PIE

Nadine Wilson

1 1/2 c. cooked pumpkin	1 1/2 c. sugar (part brown)
2 T. flour	1 tsp. salt
1 tsp. cinnamon	1/2 tsp. nutmeg
1/4 tsp. ginger	1/8 tsp. cloves
2 large eggs (slightly beaten)	1 c. scalded milk
1/2 c. half and half or condensed milk	1 unbaked pie shell

Mix together first 8 ingredients, add eggs, and milk. Mix well and pour in pie shell. Bake at 400° for 15 minutes. Reduce heat to 350° and bake until done or when top doesn't stick to finger when touched.

IMPOSSIBLE PUMPKIN PIE

Velma LeClere

2 eggs	3/4 c. sugar
1 can evaporated milk and water to make 2 c.	1/4 tsp. cloves
1/2 tsp. ginger	1/4 tsp. nutmeg
1 tsp. cinnamon	1/2 tsp. salt
1/2 c. Bisquick or Jiffy mix	1 1/2 c. pumpkin

Blend all on medium speed. Place in 10 inch greased pie dish. Bake at 350° for 45 to 50 minutes.

Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallows will come to the top.

IMPOSSIBLE PUMPKIN PIE

(Makes its own crust)

Margaret Luse
(Open Line)

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

Heat oven to 350°. Lightly grease a 10 inch deep pie plate. Put all ingredients in blender for 15 seconds on high. Bake 45 to 50 minutes or until a knife inserted in middle comes out clean. Refrigerate any leftovers.

LAYERED WALNUT PUMPKIN PIE

Char Pratt

3/4 c. walnuts	3 large eggs (separated)
1 envelope unflavored gelatin	1 tsp. pumpkin pie spice
1/4 c. cold water	1/2 tsp. salt
1 can (1 lb.) pumpkin	1/4 tsp. vanilla
3/4 c. sugar	1 c. whipping cream
1/2 c. milk	1 (9 inch) baked, cooled pie shell

Chop walnuts fine, set aside. Soften gelatin in water in 2 quart saucepan. Stir in pumpkin, 1/2 of the sugar, milk, lightly beaten egg yolks, spice and salt. Heat just to boiling stirring constantly. Turn heat very low and cook 5 minutes stirring. Remove from heat, add vanilla and cool. Chill until mixture thickens slightly. Beat egg whites to soft peaks. Gradually beat in 2 tablespoon sugar, beating until stiff. Fold into pumpkin mixture, along with chopped walnuts. Beat cream with remaining sugar until very stiff. Turn half pumpkin mixture into pie shell and spread level. Top with 3/4 of cream and spread in even layer. Spoon on remaining pumpkin filling. Decorate top with remaining cream and walnut halves around the outside. Chill at least 4 hours before cutting.

The next time you bake pumpkin pie, heat the pumpkin mixture before putting into pie shell and it will bake much quicker.

NANCY REAGAN'S PUMPKIN PIE

Karen Wright

4 eggs (slightly beaten)	2 c. pumpkin
1 c. sugar	1/2 c. dark syrup
1 tsp. vanilla	1/2 tsp. cinnamon
1/4 tsp. salt	1 c. chopped pecans

Mix all ingredients together and pour into 9 inch pie shell. Sprinkle top of pie with 1 cup chopped pecans. Bake 350° 40 minutes or until done. I find it takes 60 minutes.

RAISIN CREAM PIE

Carrie Boss

4 T. butter	1 T. flour
2 c. milk	3 egg yolks (beaten)
1 c. washed raisins (steamed)	1 c. sugar
1 to 2 T. water	Save egg whites for meringue

Melt in double boiler the butter, mix with flour and milk. Cook until slightly thickened. Add beaten egg yolks. When raisins swell and sugar makes a thick syrup add raisins to previously cooked custard and pour in baked pie crust. Cover with egg white meringue and brown in medium oven.

SOUR CREAM RAISIN PIE

Mrs. Harold Barker

1 egg and 1 yolk or 3 yolks	1 1/2 c. sour cream
2 tsp. vinegar	3/4 c. sugar (1/2 syrup and 2 T. sugar)
2 T. flour	1 tsp. cinnamon
3/4 tsp. nutmeg	1/2 tsp. salt
1 1/2 c. raisins	1 unbaked 9 inch pastry shell

Beat egg and yolk slightly. Add sour cream and vinegar. Blend sugar, flour, spices and salt and combine with sour cream mixture. Stir to blend well. Mix in raisins. Pour filling into unbaked pie shell. Bake in hot oven at 450° for 10 minutes. Reduce heat to 350° and continue baking for 30 to 35 minutes.

Use milk instead of water in making pie crust.
It makes it more tender and browns nicely.

RAISIN CREAM PIEGerry Reinburg
Marion, Iowa

1 c. raisins	1 c. cream
3/4 c. sugar	2 eggs (divided)
1 T. cornstarch	

Stir raisins in a little water and cook until tender. Add sugar, cornstarch, and cream to the raisins and cook 5 minutes. Then add beaten yolks and mix well. Pour into baked pie shell. Cover with meringue from egg whites and brown.

RITZ CRACKER PIE

Zona Holub

20 Ritz crackers	1 c. nutmeats
1 c. sugar	3 tsp. vanilla
1 c. sugar	

Crush crackers well and put in well greased pie tin. Beat egg whites and add sugar a little at a time. Add nuts and vanilla. Pour into pie tin. Bake at 350° for 20 minutes. Serve with ice cream.

MOM'S RHUBARB PIE

Elaine Casey

1 c. rich milk or 1/2 milk and 1/2 cream	3 eggs
1 1/2 c. sugar	1 1/2 c. rhubarb
Dash of cinnamon	1 T. flour
	1 tsp. vanilla

Cook rhubarb like sauce. Beat eggs, add rhubarb, sugar, flour and mix, add cinnamon, and then milk. Use a single or double crust pie if desired. You can put meringue on single if you wish.

RHUBARB PIE

Elaine Casey

1 c. milk	1 1/4 c. sugar
Dash of cinnamon	2 eggs
1 1/2 c. rhubarb (cooked to a sauce)	1 T. flour
	1 tsp. vanilla

Cut rhubarb in small pieces and cook until soft.

Mix everything together and put in unbaked pie crust, put on top crust and bake until done. Bake at 350° until custard is firm or about 1 hour.

MICROWAVE OVEN USE: Reheat cold fruit pie for a few seconds for "fresh from the oven" flavor.

RHUBARB CUSTARD PIE

Joan Edmunds

FOR CRUST:

1 c. flour 1 T. sugar
 1/2 c. butter or oleo

FOR CUSTARD:

2 c. rhubarb (chopped fine) 1 c. flour
 2 egg yolks 1 c. sugar
 1 1/2 T. flour 1 T. butter or oleo

For crust: Mix until crumbly and press into pie plate.

Bake in 350° oven until light brown.

For custard: Mix together all ingredients and cook until thick like custard. Add dash of nutmeg. Pour into baked crust. Top with meringue made from egg whites.

RHUBARB PIE

Mrs. L. J. Gardner

4 c. rhubarb (cut into small pieces)	6 T. flour
2 c. sugar	1 egg (beaten)

Pour boiling water over rhubarb for a few seconds. Drain. Add other ingredients to rhubarb and pour into an unbaked pie crust and then top with a crust. Makes a 9 inch pie.

Bake 40 to 50 minutes at 400° oven. Can sprinkle sugar on top crust.

ORANGE PIE FILLING

Marian H. Savage

1 c. sugar	Grated rind of 1 orange
1/3 c. flour	1 T. lemon juice
3 egg yolks	2 T. butter
1/4 tsp. salt	1 c. orange juice

Mix sugar, flour, salt, orange rind. Add fruit juice and cook in double boiler 10 minutes, stirring until thickened. Add egg yolks beaten until light and butter. Cook 2 minutes, then cool. Put in baked pie shell and add meringue. This is fine filling for orange cake.

Time heals wounds, but it doesn't do
anything for wrinkles.

BUTTERSCOTCH PUDDING/PIE FILLING

Judy Faust

1/4 c. cornstarch	3 beaten egg yolks
1 c. brown sugar	3 T. butter
1/4 tsp. salt	1/2 tsp. vanilla
2 c. milk	

Combine cornstarch, brown sugar and salt. Add milk. Cook until thick and bubbly. Cook 2 minutes more. Beat egg yolks in a dish. Add a little of the hot mixture (pudding) about 1/4 cup and blend together. Then add egg mixture slowly to the rest of the pudding and cook for 1 minute more. Add butter and vanilla and use as desired.

PIE CRUST

Mrs. Joe Coleman

1 egg (beaten)

Add:

5 T. water 1 tsp. salt

1 tsp. vinegar

Mix:

3 c. flour 1 c. lard or shortening

Add egg mixture to flour mixture and gently mix. Makes 3 pie crusts.

PIE CRUST (Betty Crocker)

Viola Zumbach

9 INCH SINGLE:

1 c. flour 1/3 c. lard

1/2 tsp. salt 2 T. water

9 INCH DOUBLE:

2 c. flour 2/3 c. lard

1 tsp. salt 1/4 c. water

Mix flour, salt and lard. Add cold water. I use just 3/4 of the flour and add rest as I roll out the crust.

PIE CRUST

Helen Kurth

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

Whip together until fluffy, the water and lard. Work in the flour and salt. Makes 2 (2 crust) pies.

Work smarter -- not harder.

NEVER FAIL PIE CRUST

1 heaping c. lard

3 c. flour

1 tsp. salt

Blend lard, flour and salt. Add the egg, vinegar and water. Mix.

1 egg (beaten)

1 tsp. vinegar

5 T. water

NO ROLL PIE CRUST

Doris Graves

2 c. flour

3 T. milk

1 tsp. sugar

2/3 c. cooking oil

Dash of salt

Put flour in pie pan; make a well; dump remaining ingredients and mix all together. Pat out with fingers 2/3 of dough for the bottom crust. Crumble remaining dough over fruit filling for top crust. Bake at 350°.

PIE CRUSTMary Duffy
Cascade, Iowa

6 c. flour

1 1/2 tsp. baking powder

2 1/4 c. lard

1 1/2 tsp. salt

3/4 c. ice water

2 eggs

1 1/2 T. sugar

2 T. vinegar

Makes 8 pie shells.

PIE CRUST

Mrs. John Mulvaney

1 c. flour

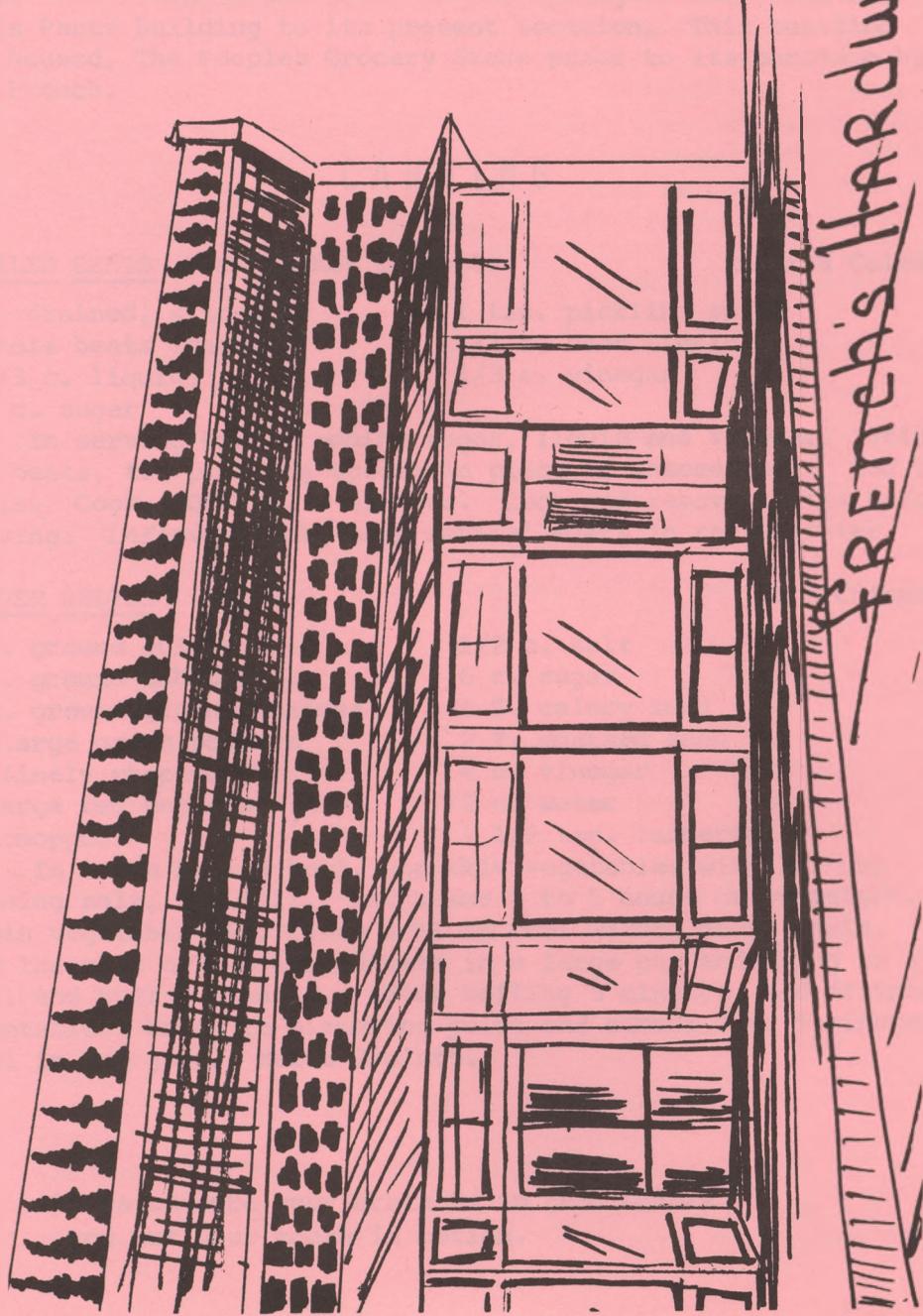
1 stick oleo

2 T. powdered sugar

Mix by using pie crust blender. Press in pie tin with fingers.

ADDITIONAL RECIPES

Canning



FRENCH HARDWARE

The French Hardware Store was bought from L. Savage in 1941. The business was moved in the spring of 1942 from the Ellis Parts Building to its present location. This building had housed, The Peoples Grocery Store prior to its purchase by Leo French.

CANNING

PICKLED BEETS (Or Peaches or Apples)

Roberta Coleman

2 c. drained, sliced or whole beets (reserve 1/3 c. liquid)	1 tsp. pickling spice 1/3 c. beet liquid 1/3 c. vinegar
1/3 c. sugar	

In serving dish, combine sugar, liquid and vinegar. Stir. Add beets, tie pickling spices in piece of cheesecloth. Add to beets. Cook, COVERED, 4 minutes. Cook and remove spices before serving. Leftovers will keep several weeks in refrigerator.

PEPPER RELISH

Edna Chismore

4 c. ground onions	1/2 c. salt
4 c. ground cabbage	6 c. sugar
4 c. ground green tomatoes	1 T. celery seed
12 large green peppers (finely chopped)	2 T. mustard seed
6 large red peppers (chopped)	4 c. vinegar
	2 c. water
	1 1/2 tsp. turmeric

In large mixing bowl, sprinkle vegetables with 1/2 cup canning salt, mix well. Let stand 4 to 5 hours or overnight. Drain vegetable mix, rinse well in cool water, drain again. Mix the rest of the ingredients in a large pan and bring to a boil and boil 3 minutes. After boiling 3 minutes, add drained vegetables, bring to simmering point and simmer 3 to 5 minutes. Seal in hot jars. Makes 8 pints.

1 c. ground pepper

2 c.

Always be sure your brain is in gear before

you put your mouth in motion.

Makes 8 pints.

REFRIGERATOR PICKLES

Donna Patton

4 c. sugar	4 c. vinegar
1/3 c. salt	1 1/3 tsp. turmeric
1 1/3 tsp. celery seed	1 1/3 tsp. mustard seed
3 onions (sliced thin or as many as you like)	Dill size cukes (sliced thin)

Mix sugar, vinegar and spices together. DO NOT HEAT. This syrup is cold. Wash and sterilize 6 pint jars or one big gallon jar. Slice onions in each. Wash and slice enough cucumbers to fill jars. Stir syrup well and pour cold over cucumbers and onions. Put on lids. Refrigerate at least 5 days before using. Keep in refrigerator until ready to use. Keeps a long time.

REFRIGERATOR PICKLES

Sophia Williamson

6 c. sliced cucumbers (peeled)	1 T. salt
1 1/2 c. sugar	1 c. sliced peppers (optional) 1 c. vinegar

Mix the washed vegetables and place in containers. Pour liquid mixture over vegetables. Let stand for 1 hour. Put in jar and leave in refrigerator for 24 hours. Pickles are ready after that time and may be stored in refrigerator until last one is gone.

REFRIGERATOR PICKLES

Dee Bebensee

7 c. thinly sliced cukes	1 T. salt
1 c. chopped pepper	1 c. white vinegar
2 c. sugar	Small bunch of dill in
1 tsp. celery salt	each jar
1 onion (cut up)	

Put salt over sliced cukes, onions and pepper. Let stand 1 hour. Drain well. Mix remaining ingredients together and pour over vegetables. Put in jars and refrigerate. Can be kept 3 to 4 weeks. To make them last longer I boil the vinegar, sugar, etc. and put cukes, pepper and onion in the syrup for 5 minutes. Then seal in jars and they keep as long as regular pickles.

We can not do everything at once, but we can do something at once.

12 DAY PICKLESMrs. Harold Ayers
Ryan, Iowa

75 cucumbers (2 to 3 inch)	4 qts. water
2 c. coarse salt	1 tsp. powdered alum
6 c. vinegar	5 c. sugar
1 oz. celery seed	1/2 tsp. turmeric

Cut cucumbers lengthwise. Bring to a boil water and salt. Cool. Pour over cucumbers. Cover and let stand 1 week. Drain. Cover with boiling water and let stand 24 hours. Drain. Cover with boiling water with 1 teaspoon powdered alum. Let stand 24 hours. Drain and cover with hot syrup. Make syrup with vinegar, sugar, celery seed and turmeric. For 3 successive days, drain off syrup. Add 1 cup sugar and bring to boiling. Pour over pickles. On the third day drain, pack in sterilized jars. Pour hot syrup over them and seal.

5 DAY SWEET PICKLES

Helen (Kratzer) Lyness

24 medium cucumbers	6 c. sugar
2 c. coarse salt	1 T. mustard seed
1 gal. water	4 c. vinegar
1 T. alum	1 T. celery seed
1 T. ginger	1 T. mixed spices

Slice cucumbers around in thin slices. Put in brine (salt and water) for 5 days. Stir each day. After 5 days rinse in cold water. Now cover the pickles with water to which alum has been added. Bring to a boil. Drain and rinse again in cold water. Now cover pickles with water to which ginger has been added. Bring to a boil and then drain and rinse again. Mix syrup of sugar, mustard seed, vinegar, celery seed and mixed spices, (tied in a bag if you wish). Add this syrup to the pickles and boil until the syrup is clear. Then pack pickles into hot sterilized jars. Pour into the syrup and seal the jars.

FREEZER PICKLES

Velma LeClere

7 c. sliced unpeeled cucumbers	2 tsp. celery salt
1 c. sliced onion	1 c. sliced onion
1 c. chopped pepper	2 T. pickling salt
2 c. sugar	1 c. vinegar

Combine cucumbers, onions, peppers and salt. Let set for 2 hours. Rinse and drain. Place in pint containers and the following mixture of sugar, vinegar and celery salt. Freeze. Makes 3 pints.

HORSERADISH PICKLES

Sophia Williamson

1 qt. dill pickles	1/3 c. cider vinegar
2/3 c. water	1 1/2 c. sugar
Small amount of alum	1/4 to 1/2 c. horseradish

Drain, slice and wash the dill pickles. Slice them lengthwise. Boil vinegar, water and sugar and alum. When syrup is boiling drop pickles in and again bring to a boiling point. Place the horseradish in bottom of jar and put in hot pickles. Cover with syrup and seal. Real Good.

WATERMELON PICKLES

Esther Avis

4 lb. melon rind (chunked and peeled)	1 stick cinnamon
2 c. vinegar	1 tsp. whole cloves
2 c. water	1 tsp. whole allspice
4 c. sugar	1 lemon (sliced thin)

Soak overnight in brine made of 1/4 cup salt in each quart water. Drain and wash in fresh water. Drain again. Cook rind in fresh water until tender. Boil 5 minutes. Cook until clear.

GREEN TOMATO PICKLES

Ruth Alice Todd

2 qts. sliced green tomatoes	2/3 c. dark brown sugar (firmly packed)
2 c. vinegar	1/2 tsp. celery seed
1 c. white sugar	3 c. sliced onion
3 T. mustard seed	1 hot green or red pepper (chopped)
1 tsp. ground turmeric	
2 large sweet red peppers	
3 T. salt	

Mix tomatoes and salt. Let stand about 12 hours. Drain. Heat vinegar, sugar and spices to a boil. Add onions and boil gently about 15 minutes. Add the drained tomatoes and peppers, bring slowly to a boil. Simmer 5 minutes, stirring occasionally with a wooden spoon. Pack in hot jars. Be sure syrup covers vegetables. Adjust lids. Process in boiling water bath (212) 5 minutes. Remove jars and completely seal unless closures are self sealing type. Makes 9 half pints.

Sliced pickles are spicy and sharp with a sweet tang --- tasty.

Years teach us more than books.

PIZZA SAUCE

3 T. oil	3 1/2 qts. tomatoes (cut up)
3 cloves garlic (I use minced garlic)	2 large cans chopped mushrooms or bits and pieces if you like
4 (6 oz.) cans tomato paste	3 T. salt
2 bay leaves	1 c. chopped parsley (I use pizza herbs and put in 1 big T.)
4 tsp. oregano	
3 T. sugar	
4 chopped onions (medium size)	

Cook onions, garlic, tomatoes, and oil until limp. Run through the blender or sieve. Add remaining ingredients. Simmer 2 hours. Seal in pint jars or freeze. Makes about 7 pints. Can be used for pizza sauce or spaghetti sauce.

APPLE PIE FILLING

4 1/2 c. sugar	1 c. cornstarch
2 tsp. ground cinnamon	1/4 tsp. nutmeg
3 T. lemon juice	2 to 3 drops yellow food coloring
5 to 6 lb. tart apples (peeled, cored and sliced)	

In large saucepan blend first 4 ingredients and 1 teaspoon salt. Stir in 10 cups water, cook and stir until thickened and bubbly. Add lemon juice and food coloring. Pack apples into hot jars leaving 1 to 1 1/2 inch head space. Fill with hot syrup leaving 1 inch or more of head space. Use spatula or handle of wooden spoon to distribute syrup. Adjust lids. Process in boiling water bath (pint 15 minutes) (quarts 20 minutes). Makes about 6 quarts.

Prepare a 2 crust pie add 1 quart of pie filling and bake 350° for 50 minutes. I also have used this for peach pie filling. Just switch fruit. Very good for apple crisp or peach crisp.

The wonderful world of home appliances now makes it possible to cook indoors with charcoal and outdoors with gas.

Elaine Casey

SOUP TO FREEZE (OR CAN)

Florence Ondler

1 gal. tomatoes (cut and peeled)
 1 medium cabbage (chopped)
 3 green peppers (cut)
 3 large onions (chopped)
 1/4 c. canning salt (or more to taste)

Mix all together and cover with water and cook 1 hour. Add meat when ready to serve. (May be added and cooked with vegetables when making it.)

CANNED BEEF

Mrs. Norbert Noonon

Cut meat in chunks and pack in quart jars. Add 1 teaspoon salt to each quart. Seal and put in pressure cooker for 70 minutes at 15 pounds pressure. Makes its own juice and browns in the jar.

CANNED TOMATOES

Laurie Kuhn

Sterilize jars and seals.

Blanch tomatoes in boiling water to remove skins. Quarter tomatoes and pack into jars. Add 1/2 teaspoon salt to pint jars and 1 teaspoon salt to quart jars. Wipe tops of jars. Put on seals and lids. Do not tighten lids tight. Put jars on baking sheet and place in oven. Turn oven to 350° and bake for 1 hour. Remove from oven and pan and tighten lids. Leave to cool and jars should seal.

RHUBARB-APRICOT JAM

Barbara Appleby

6 c. rhubarb (cut fine)
 4 c. sugar
 1 lb. 5 oz. can apricot pie filling

3 oz. orange Jello
 1 T. orange rind (grated)

Combine rhubarb and sugar and let stand overnight. Then bring to a boil, simmer 10 minutes. Add pie filling and bring to a boil. Remove from heat. Add Jello and rind. Stir until dissolved. Pour into sterilized jars and seal, or store in freezer.

Happiness is like jam. You can't spread even a little without getting a little on yourself.

APPLE BUTTER

Elaine Casey

4 lb. apples (cut in pieces)	1 c. mild vinegar
1 c. water	1/2 c. sugar
2 tsp. cinnamon	1 tsp. cloves
1/2 tsp. allspice	

Cut apples in pieces. Remove just bad spots, no need to peel or core. Cook vinegar and water with apples until apples are soft. Put through sieve. Measure pulp. To each cup of pulp measure out 1/2 cup sugar. Combine sugar and pulp with a few grains of salt, 2 teaspoons cinnamon, 1 teaspoon cloves and 1/2 teaspoon allspice. Cover and cook over low heat until sugar is dissolved. Uncover, cook quickly until thick and smooth when you spoon a bit in a cold plate. Stir with a wooden spoon while cooking. Makes about 10 (6 ounce) glasses. Also you can make peach, plum and apricot butter. If you like a stronger flavor add more vinegar.

PEAR PRESERVES

Kathy Finger

5 lb. of peeled ground pears	16 oz. crushed pineapple
10 c. sugar	1 box Sure-Jell
3 T. lemon juice	
Boil until thick. Jar and seal.	

GRAPE JAM

Eva Lou Shackelford

1 qt. grapes (washed)	1 qt. sugar
Boil together 18 minutes. Run through colander and pour into glasses. Seal with wax.	

MOCK MINCEMEAT

Mrs. Paul Williams

1 large pail green tomatoes	3/4 pail of apples
2 lbs. raisins	3 c. white sugar
3 c. brown sugar	4 T. cinnamon
2 tsp. cloves	2 tsp. allspice
2 T. salt	1/2 c. cider vinegar

Grind tomatoes through the chopper and add salt and let stand 30 minutes. Then drain off juice and to tomatoes add the ground apples, raisins, spices and sugar and boil until good and done. Then add 1/2 cup cider vinegar and boil about 15 minutes longer. Pour into hot sterilized jars and seal. Makes several jars of mincemeat for pies.

MINCEMEAT

Nadine Wilson

6 pts. ground cooked beef	6 c. sugar
12 pts. coarsely ground apples (peeled)	1 c. vinegar
1 lb. citron	2 tsp. cinnamon
2 lbs. currants	1 tsp. nutmeg
2 lbs. raisins	1/2 tsp. allspice
1 c. orange marmalade	Pinch of cloves
	1 tsp. of salt

Place in large dish pan or roaster and put in slow oven at 250° for 4 hours, stir occasionally.

From Grandma Milroy's Kitchen.

FROZEN CABBAGE SLAW

Lois Greif

1 medium head cabbage	1 medium carrot (grated)
1 medium pepper (chopped)	1 c. vinegar
1/4 c. water	2 c. sugar
1 tsp. salt	1 tsp. celery salt
1/2 tsp. mustard seed	

Grate cabbage as for coleslaw. Mix cabbage, carrot and pepper together. Mix rest of ingredients together and boil for 1 minute. Then cool and pour over cabbage. Put in containers and freeze.

REFRIGERATOR TOMATO RELISH

Dee Bebensee

7 lbs. ripe tomatoes (cut like you would for salad)	3 c. diced celery
1/2 c. salt (scant)	7 medium chopped onions
2 c. white vinegar	4 1/2 c. sugar
2 diced green peppers	2 T. mustard seed

Mix tomatoes, celery, onions and salt. Let stand a few hours, then drain well. Juice may be saved for soup or added to a large batch of tomato juice. Mix sugar, vinegar, mustard seed and green peppers. Place in jars and keep in refrigerator.

Jam or jelly that is hard or sugary will be like new if you leave it in a warm oven until the sugar softens. A microwave oven works great.

TOMATO SAUCE FOR FREEZING

20 tomatoes	3 T. sugar
4 carrots	2 T. salt
4 onions	A little chili powder
2 peppers	

Mix all together and boil 30 minutes or until tomatoes are mushy, cool. Then put in blender and blend until pureed; freeze in airtight covered containers. It's good for spaghetti, chili, lasagna and meat loaf. Add seasoning according to your dish.

TOMATO SOUP

Viola Trumm

1 peck ripe tomatoes	1 bay leaf
3 peppers (red or green)	Some celery
4 large onions	6 T. cornstarch

Boil vegetables until soft then add cornstarch dissolved in a little water. Boil good, then strain through a sieve until pulp is all that is left. Brown 1/2 pound butter. Add to strained mixture 2 tablespoons salt, 1 cup sugar, 1/2 teaspoon cloves. Boil good and put in sterilized jars boiling hot. Seal.

TO USE: Dilute with milk or water about half and half or as much as you like. Also good in meat loaf or casseroles.

CANNED TOMATO SOUP

Dottie Helmrich

1 peck ripe tomatoes	1/2 c. butter
6 medium size onions	1/4 tsp. cloves
1 small bunch celery	1/2 c. salt
1 hot pepper	1 c. flour
4 sweet peppers	1 heaping c. sugar

Cook vegetables and run through sieve. Add butter and cloves, mix salt, flour and sugar with enough water to make a smooth paste. Add to rest of sieved tomato mixture and boil until thick and seal in sterilized jars. Watch closely and stir constantly to prevent sticking to the bottom of the kettle while cooking.

To handle yourself, use your head.

To handle others -- use your heart.

CUCUMBER RELISH

3 1/2 c. cucumbers	1 1/2 c. carrots
1 c. onion	2 1/2 c. sugar
1 1/2 c. red vinegar	1 1/2 tsp. celery seed
1 1/2 tsp. mustard seed	

Grind vegetables together and add 2 tablespoons salt. Let stand 3 hours and drain. Combine sugar, vinegar, celery seed and mustard seed. Bring to a boil and add vegetables. Simmer for 20 minutes uncovered. Seal in jars at once. Taste for sweetness. Makes 3 pints.

CHRISTMAS RELISH

Jean Burlage

12 red peppers	12 green peppers
12 onions	4 bunches celery
3 c. vinegar	2 c. sugar
3 T. salt	

Chop and grind vegetables. Cover vegetables with boiling water. Let stand. Drain. Have hot vinegar, sugar and salt on stove. Add vegetables. Boil 5 minutes. Place in jars, seal.

OPEN JAR TOMATO RELISH

1 peck ripe tomatoes (peeled, sliced and drained in a colander)	2 c. celery (chopped)
2 large onions (chopped)	2 oz. mustard seed
4 red or green peppers (chopped)	2 oz. ground cinnamon
	2 lb. brown sugar
	1/2 c. salt
	3 pts. vinegar

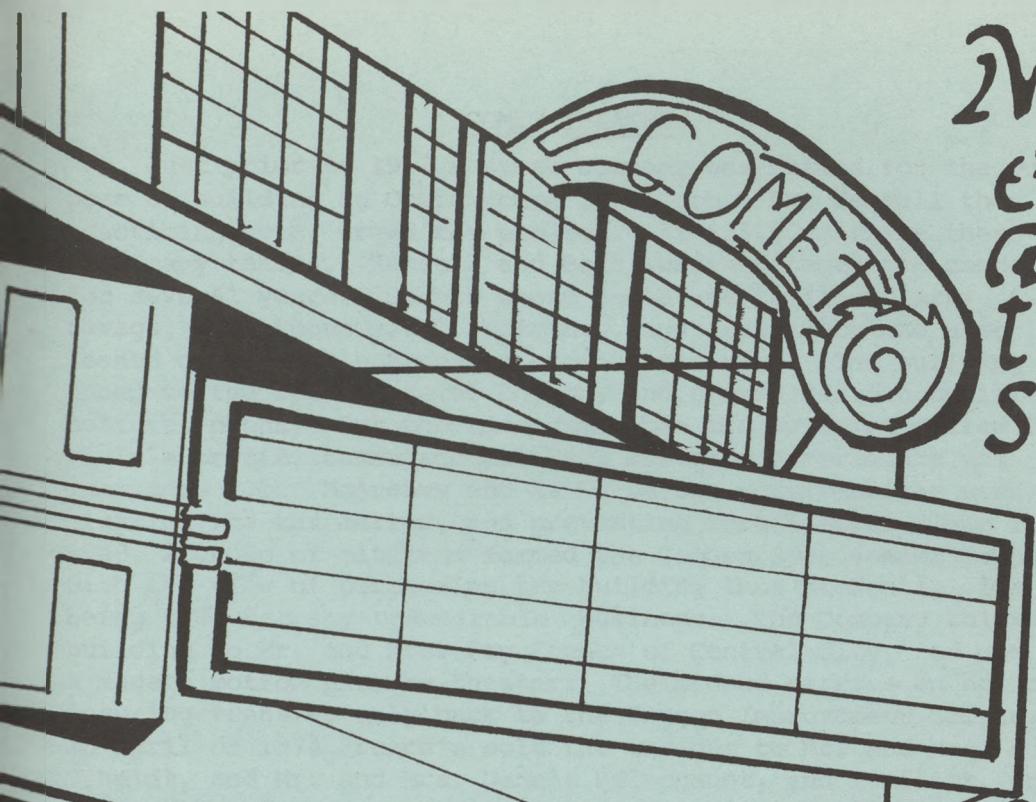
Mix and place in an open jar in a cool place. Do not cook.

Jam or jelly that is hard or sugary will be like
this if you leave it, may stop softening or
softens. A microwave may speed up softening of

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COMET THEATRE

Just prior to 1913 a stock company was formed for the purpose of building an Opera House in Coggon. Dr. Kendall then practicing here, urged the project. At \$25.00 a share there were many takers. Kendall and Bert Weeden managed the company for several years. Others whose names are familiar, are: A. W. Savage, Will Woods, J. J. McAreavy, and John Ashby who also loaned considerable money to promote the work. The building added to the appearance of Coggon, and served various social and cultural needs. But the time came when the building failed to yield a profit, taxes accumulated; mortgage foreclosure was imminent. John McAreavy and A. W. Savage undertook the work of clearing the tax matter, and preventing foreclosure. Then in 1948, a group of citizens formed the Coggon Improvement Company, with the view of purchasing the building thus preventing its ever being used for any undesirable business. The Company sold the building to Mr. and Mrs. Fay French of Central City, for use as a modern motion picture theater. Their deed carries an option insuring transfer only back to the Coggon Improvement Company. In April of 1974 French's sold the insides to Mr. and Mrs. Russell Schmidt, and Mr. and Mrs. Dennis Pflughaupt, and families, who ran it together for 4 years, and then The Schmidt family ran it for 2 more years selling it in May of 1981, to Mr. and Mrs. Ron LaPole.

P. K.

MEATS - CASSEROLES

BAKED MINUTE STEAKS

Paula Sisler
Remedial Reading Teacher

4 lbs. or 18 minute steaks	2 T. brown sugar
1 c. catsup	1/4 c. chopped onion
1/4 c. vinegar	1/4 c. water
1 T. mustard	

Brown steaks. Simmer other ingredients for 5 minutes.
Bake 45 minutes at 350°.

For quick and handy seasoning while cooking, keep on hand a large shaker containing six parts of salt and one of pepper.

BEEF CACCIATORI

2 lb. round or sirloin steak	1/8 tsp. red pepper
2 T. olive oil	1 tsp. salt
2 T. butter	1/4 c. red wine
1 clove garlic (mashed)	1/4 tsp. basil
1 medium onion (chopped)	1 green pepper (cubed)
1 can stewed tomatoes and juice	8 oz. wide noodles

Trim steak off bone and fat. Cut in strips. Flour beef strips. Brown onion in combination olive oil and butter. Remove onion and brown beef. Add garlic, basil, salt and pepper. Cook slowly for 5 minutes. Add wine and tomatoes. Cover and steam for 3 minutes. Add green pepper and onion. Cook 15 minutes. Serve meat and sauce over cooked noodles.

EMERGENCY STEAK

Mary Woods

1 lb. ground beef	1/4 tsp. pepper
1/2 c. milk	1 T. chopped onion
1 c. Wheaties	1 T. chopped green pepper
1 tsp. salt	

Mix all together, place on broiler pan, pat into T-Bone shape 1 inch thick. Broil; turn once.

POOR MAN'S STEAK

Donna Ironside

From Marianne Ironside

3 lbs. ground beef	3 tsp. salt
1 c. milk	Pepper (to taste)
1 c. fine bread crumbs	1 can mushroom soup
1 medium onion (chopped)	

Mix all ingredients except soup. Pat into jelly roll pan and refrigerate overnight. Cut in 15 squares. Coat with flour. Brown in small amount hot fat. Place in roaster. Pour soup over meat and bake covered for 1 hour in 350° oven.

To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.

HAMBURGER QUICHEKarla Henderson
(Class of 1967) Madison, Wisconsin

Brown: 1/2 pound hamburger.

1/3 c. margarine 1 T. cornstarch

2 eggs 1/3 c. onion

1 c. milk 1 1/2 c. grated Cheddar or

Salt and pepper Swiss cheese

Brown hamburger. Mix oleo, eggs, milk and cornstarch together and mix with hamburger. Mix in rest of ingredients and put into one unbaked pie crust. Bake at 350° for 35 to 40 minutes.

HAMBURGER ORIENTAL

Dar Schute

Add and layer in 8 inch square pan in this order:

1 lb. hamburger (raw) 1 envelope onion soup mix

1 1/2 c. Minute Rice 1 can chopped mushrooms

Pour over top of this 1 can mushroom soup and 1 can of water. Bake covered at 350° for 1 hour.

BUSY DAY CASSEROLE

(Yields: 6 servings) Roberta Coleman

1 lb. ground beef (browned) 1 jar (15 1/2 oz.) spaghetti

1 1/2 c. elbow macaroni sauce

(uncooked) 1 c. water

1 c. shredded mozzarella cheese

Crumble beef into 2 quart casserole. Cook in microwave on full power 4 to 5 minutes or until beef is no longer pink. Stir halfway through cooking time. Drain. Mix in spaghetti sauce, water and macaroni. Cook in microwave, covered, on full power 12 to 14 minutes. Stir halfway through cooking time. Sprinkle cheese on top. Let stand covered 4 to 6 minutes before serving.

TIP: A good way to cook ground beef is to put it in a plastic colander and set the colander in a glass pie plate and it will drain while cooking.

The best safety device in a car is a rearview
mirror -- with a policeman in it.

HAMBURGER CASSEROLE

Elaine Casey

3 c. sliced potatoes (peeled, cooked and diced)	3 c. carrots (cooked)
1 lb. hamburger	2 c. green beans (drained)
1 can tomato sauce	Salt and pepper (to taste)

Layer as listed. Bake 1 hour at 350° or microwave for 30 minutes.

MEAT CASSEROLE

Esther Avis

4 c. bread cubes	3 c. ham, chicken, tuna or turkey
1 c. chopped celery	1 c. milk
Medium onion (chopped)	1 can mushroom soup
1/2 c. mayonnaise	1 1/2 c. grated cheese
4 beaten eggs	

Butter 9 x 13 inch pan and line with the bread cubes. Mix together the celery, onion, mayonnaise and meat and place on bread cubes. Put the same amount of bread cubes on top of meat. Beat the eggs and add milk, pour over top and refrigerate overnight. Bake 15 minutes at 325°. Then spread undiluted mushroom soup on top and add the cheese. Bake another 1 hour (NO LONGER) at 325°.

ONE DISH DINNER

Margaret Pillard

1 1/2 lb. hamburger	1 c. large kidney beans
1 medium onion	1 c. tomato soup
1 c. celery	

Brown meat and onion, drain off fat. Mix in remaining ingredients and season to taste. Bake at 350° for 1 hour.

ZIPPY BEEF CASSEROLE

Bonnie Farley

4 oz. uncooked elbow macaroni	1/2 c. shredded Cheddar cheese
1 lb. ground beef	1 whole green pepper (grated)
1 can cream of mushroom soup	1/2 chopped fresh onion
3/4 c. milk	Salt (to taste)
2/3 c. catsup	2 c. crushed potato chips

Heat oven to 350°. Cook macaroni as directed on package. In ungreased 2 quart casserole, mix macaroni, ground beef and remaining ingredients except potato chips. Bake 40 minutes. Sprinkle with potato chips, bake uncovered 5 minutes.

PIZZA CASSEROLE

Betty Grief

1 lb. hamburger	Soda crackers
1 tsp. oregano	Cheese (about 8 slices)
Salt and pepper	Tomato soup
1/4 c. chopped onion	1/2 c. milk

Brown together first 4 ingredients. Butter casserole dish. Break up crackers and put in the bottom of casserole and on the sides. Put in one layer of meat and then a layer of cheese, use about 4 slices, then add rest of meat and another layer of cheese.

Blend 1 can tomato soup with 1/2 can milk, pour on top. Bake about 30 minutes. Can be topped with green peppers and olives.

WILD RICE CASSEROLE

Alice Oberbreeckling

3 c. boiling water	1 can mushroom or chicken soup
1 c. wild rice	1/4 c. dry white wine
1 onion (chopped)	1/4 c. almonds (slivered)
1 c. diced celery	1/2 tsp. salt and pepper
2 T. butter	1 bay leaf
1 1/2 c. ground beef	1 tsp. garlic salt
1 can mushrooms	

Either boil water and rice 20 to 30 minutes or pour water over and let stand overnight. Brown beef, saute' in butter, onions, celery, mushrooms. Can add beef bouillon cube and bay leaf to 1 cup water. Bake 1 1/2 hours at 350°.

BARBECUE STEAK

Sandy Henderson

1 large round steak (cut in serving size pieces)	1/4 c. chopped green pepper
1 c. catsup	1 1/2 T. Worcestershire sauce
1/2 c. water	1 T. prepared mustard
1/4 c. vinegar	2 T. brown sugar
1/4 c. chopped onion	1/2 tsp. salt
	1/8 tsp. pepper

Arrange steak in large flat baking dish. Combine all other ingredients in saucepan. Bring to a boil. Simmer for 5 minutes. Pour sauce over steak. Cover and bake at 350° for 1 1/2 hours or 2 hours or until meat is done.

Praise to a child is like water to a thirsty plant.

BARBECUES

Alice Krapfl

1 lb. ground beef	1/4 c. catsup
1/2 c. chopped onion	1 T. sugar
1/4 c. celery (chopped)	1 1/4 tsp. Worcestershire sauce
1 (6 oz.) can tomato paste	1 tsp. vinegar
1/8 tsp. pepper	Enough salt to taste

Brown onion and celery in small amount of fat. Add meat and brown. Add other ingredients and let simmer until thick. Serve on buns.

MOCK FILET MIGNON

Debra Henderson

1 1/2 to 2 lbs. hamburger	1 to 2 tsp. salt
1/4 tsp. pepper	2 eggs
1/2 to 1 c. your family's favorite cheese	Bacon strips

Chopped or minced onion (to taste)

Combine meat, salt, pepper, eggs, cheese and onion. Shape into 5 or 6 large patties, wrap a strip of bacon around each patty, fasten with toothpicks. Grill, fry or broil until desired doneness.

SPANISH RICE

Evangeline Coleman

1 lb. ground beef	1 tsp. salt
1/4 c. chopped green pepper	1/2 c. chopped onion
4 c. cocktail juice (vegetable or tomato juice)	1 T. chili powder or less
	1 c. uncooked regular rice

Brown beef in skillet. Add onion powder and chili powder. Cook until onion and pepper are tender (use shortening if necessary). Stir to separate meat. Add remaining ingredients. Bring to a boil. Cover. Cook over low heat 20 minutes or until liquid is absorbed. Stir occasionally. Makes about 6 cups or 4 servings.

It doesn't take a man who gets something for nothing very long, to realize that's about all it is worth.

5 SOUP CASSEROLE

2 lb. ground beef	1 can cream of chicken soup
2 medium onions (chopped)	1 can beef vegetable soup
1 can cream of celery soup	1 can chicken and rice soup
1 can cream of mushroom soup	8 oz. chow mein noodles

Brown hamburger and onions. Drain. Add all soups, mix well. Fold in 2/3 of the noodles. Place in large casserole dish, top with remaining noodles. Bake 350° for 45 minutes. Freezes well.

ZUCCHINI LASAGNE

Laurie Kuhn

2 1/4 lb. ground beef	2 cans (15 oz.) tomato sauce
3 tsp. garlic salt	3 tsp. basil leaves
3 tsp. oregano leaves	32 oz. small curd cottage cheese
3 eggs	3/4 c. Pamresan cheese
3 lbs. zucchini (sliced lengthwise into 1/4 inch slices)	Mozzarella cheese
	1 T. flour

Brown hamburger and drain fat and add tomato sauce and spices. Simmer for 10 minutes. In a bowl mix cheeses, eggs. In a 9 x 13 inch or 2 (9 inch) square pans, layer zucchini, (sprinkle with flour), cottage cheese mixture, meat sauce, mozzarella cheese and repeat. Sprinkle top with Parmesan cheese. Bake at 350° for 1 hour.

WILD RICE CASSEROLE

Mrs. Roy Crosby

1 pkg. Uncle Ben's long grain wild rice	1 lb. sausage or hamburger
1 can mushroom soup	1 onion
2 small cans mushrooms (chopped)	1/2 soup can whole milk
Onion rings may be substituted, (add 5 to 10 minutes before taking from oven) for almonds.	1 pkg. slivered almonds

Brown and drain sausage or hamburger. Bake at 350° about an hour or until golden brown.

Bear in mind that children of all ages have

one thing in common -- They close their ears to advice and open their eyes to example.

FRANK-BEAN CASSEROLEBonnie Farley
Coggon, Iowa

1 can red kidney beans
(drained)
1 can lima beans (drained)
1/2 c. spaghetti sauce
with mushrooms

1 c. shredded Cheddar
cheese (4 oz.)
1/4 c. chopped onion
4 to 6 wieners

Heat oven to 350°. Mix beans, spaghetti sauce, onion, and cheese in ungreased 1 1/2 quart casserole. Arrange wieners on top. Bake uncovered 30 minutes or until bean mixture is bubbly, and wieners are light brown. 4 to 6 servings.

MACARONI BEEF SAUTE'

Margaret Carlson

1 lb. ground chuck
1/2 c. chopped onion
1 clove of garlic
3 1/2 c. tomato juice
1/4 tsp. pepper

1 c. uncooked elbow macaroni
1/2 c. chopped green pepper
2 T. vegetable oil
1 tsp. salt
2 tsp. Worcestershire sauce

Saute' beef, macaroni, onion, green pepper and garlic in hot oil until macaroni turns slightly yellow. Drain excess fat. Add tomato juice and seasonings, bring to a boil. Cover and simmer for 20 minutes. Uncover and simmer for several more minutes or until sauce is the desired consistency.

SAVORY BEEF STEW

Generose Casey

2 lbs. stewing beef (cut
in 1 inch cubes)
1 1/2 c. chopped onion
3 T. quick-cooking tapioca
1 T. parsley flakes
1 tsp. salt
1 bay leaf
3 medium potatoes (pared
and quartered)

1/4 c. cooking oil
1 (1 lb.) can tomatoes (cut up)
1 (10 1/2 oz.) can condensed
beef broth
1/4 tsp. pepper
6 medium carrots (pared and
cut in strips)
1/2 c. sliced celery

Brown beef cubes on all sides in hot oil in large skillet. Add onion, tomatoes, tapioca, beef broth, parsley, salt, pepper and bay leaf. Bring mixture to a boil. Turn into 3 quart casserole. Cover. Bake in 350° oven for 1 hour 30 minutes or until meat is tender. Add carrots, potatoes and celery. Continue baking covered for 1 hour or until vegetables are tender. Makes 6 to 8 servings.

EASY BEEF STROGANOFF

Margaret Luse

2 lbs. round steak (cut up in bite-size pieces)	1 can mushroom soup
1 c. dairy sour cream	1 (4 oz.) can mushrooms
Minced onion	1/2 c. dry red wine
	Pepper

Cover steak pieces with water and salt and cook until very done. Blend together rest of the ingredients and beat well, except sour cream and wine. Just before serving add sour cream and red wine. Serve over noodles or potatoes.

MEAT 'N TATER PIE

Martha Klouda

1 lb. ground beef	1/2 c. milk
1/2 envelope (3 T.) dry onion soup mix	Dash of allspice
Dash of pepper	1 pkg. (12 oz.) frozen hash browns (thawed)

Line a 9 inch pie plate with pastry. Combine meat, milk, soup mix, pepper and allspice. Mix gently, lightly pat in pastry-lined pan. Top with potatoes. Put crust on over potatoes. Seal and flute edges. Cut design in top of pastry. Bake 350° for 1 hour or until browned. Serve warm with catsup if desired.

CRESCENT MEAT PIE

Dee Bebensee

1 pkg. crescent rolls	Mushrooms (optional)
1/4 c. green pepper	1 lb. hamburger
1 (8 oz.) string green beans	1/3 c. chopped onion
1/8 tsp. garlic	1 (8 oz.) can tomato sauce
1 c. shredded mozzarella cheese	1 c. shredded Cheddar cheese
	1 egg

Line a 9 inch pie plate with crescent rolls. Brown hamburger, green pepper, and onion. Drain fat. Add green beans, tomato sauce, and garlic salt. Mix half of each cheese with a beaten egg and put on bottom of crust. Put in meat and remaining cheese on top. Bake at 350° for 15 to 20 minutes. Let stand 5 minutes for easier serving.

Why do they call it tax returns when so little does?

SWISS BLISS

1/2 T. butter or margarine
 2 lbs. chuck or round steak
 (cut 1 inch thick)
 1 envelope soup mix (or less)
 1/2 lb. or 1 small can mushrooms (sliced and drained)
 1/2 green pepper (optional)

1 lb. tomatoes (drained and chopped) (reserve juice from tomatoes)
 1/4 tsp. salt
 Pepper
 1/2 c. juice from tomatoes
 1 T. cornstarch
 24 inch sheet heavy-duty foil

Put foil on cookie sheet or jelly roll pan. Spread center with butter or margarine. Cut steak into serving portions. Arrange on foil, slightly overlapping each portion down the center length of the foil (about the middle 12 or 14 inches). Sprinkle with onion soup mix, mushrooms, green pepper and tomatoes. Season with salt and pepper. Mix juice and cornstarch. Pour over the meat and vegetables. Bring foil up and over and double fold the long way first---then fold up ends to seal tightly. Bake 2 hours in moderate oven 375°. Roll back foil and sprinkle with parsley if desired. Makes 6 servings.

POOR MAN'S STEAK

3 lbs. ground beef
 1 c. bread crumbs
 2 1/2 tsp. salt or less

1 c. milk
 1 medium onion (chopped)
 Pepper

Combine ingredients and pack in a 9 x 13 inch pan and refrigerate overnight. Cut in serving pieces. Roll in flour and brown. Put in a Dutch oven or roaster pan and add 1 can beefy mushroom soup. Bake 350° for 1 hour. You can use chicken gumbo soup or cream of mushroom soup if you prefer.

ROUND STEAK CASSEROLE

2 lbs. round steak
 1 onion (thinly sliced)
 1 can French-style green beans (drained)

Delores McAtee

Garlic salt, salt and pepper
 3 or 4 potatoes (peeled and quartered)
 1 (10 oz.) can tomato soup
 1 lb. can tomatoes

Season round steak lightly with garlic salt, salt and pepper. Cut in serving pieces and place in crock pot with onion separated into rings. Add potatoes and green beans. Top with soup and tomatoes. Cover and cook on high for 1 hour then turn to low for 8 hours.

Barbara Appleby

SPAGHETTI PIEMary O'Donnell
Learning Disabilities

6 oz. spaghetti (3 1/4 c.)
(cooked and drained)
2 T. oleo
1/3 c. Parmesan cheese
2 well beaten eggs
6 oz. can tomato paste
1/4 tsp. salt
1/4 tsp. garlic salt

1 lb. ground beef
1/2 c. chopped onion
1/4 green pepper
8 oz. can tomato (cut up)
1 tsp. sugar
1 tsp. oregano
1 c. cottage cheese (drained)

Cook spaghetti and stir in oleo, cheese and eggs. Form into crust in 10 inch pie plate. Cook the ground beef, onion and pepper. Stir in undrained the tomatoes, tomato paste, sugar, salt, oregano and garlic salt. Spread cottage cheese over spaghetti crust. Fill with tomato mixture. Cover in foil and chill 2 to 24 hours. Bake covered 350° for 60 minutes, uncover. Sprinkle with 1/2 cup mozzarella cheese. Bake 15 minutes more.

SPAGHETTI PIEJackie Blin
5th Grade Teacher

1 pkg. (8 oz.) spaghetti
(break in 2 inch pieces)
1/3 c. grated Parmesan
cheese
1 tsp. sugar
1 egg (beaten well)
1 1/2 lb. ground chuck
8 oz. cottage cheese
8 oz. mozzarella cheese

2 T. butter or margarine
1/2 tsp. salt
1/4 tsp. pepper
1 (15 1/2 oz.) thick
spaghetti sauce
1/2 tsp. leaf oregano
1 medium size onion
2 T. vegetable oil
1/2 tsp. garlic salt

1. Cook spaghetti in boiling water following directions on label. Drain. Place in a 13 x 9 x 2 inch baking dish. Stir in butter, Parmesan cheese, salt, pepper and eggs until thoroughly combined. Spread mixture evenly in pan.

2. Sauté' ground beef and onion in oil in large skillet until meat is brown. Drain off excess fat. Stir in spaghetti sauce, oregano and garlic salt.

3. Spread cottage cheese over spaghetti layer, top with meat mixture.

4. Bake at 350° for 30 minutes. Sprinkle mozzarella cheese over top and bake additional 10 minutes or until cheese is melted and just begins to brown. Let stand 15 minutes before cutting.

SPAGHETTI PIE

Ann Casey

7 oz. spaghetti (cooked and drained)
 2 T. butter
 1/3 c. grated Parmesan cheese
 2 eggs (well beaten)
 1 1/2 lbs. ground beef or sausage
 1/2 c. chopped onion
 1/4 c. chopped green pepper

Stir butter into hot spaghetti. Mix in Parmesan cheese and eggs; press spaghetti mixture into a 9 x 13 inch casserole to form a crust.

Brown meat with onions and green pepper until vegetables are tender. Drain off excess grease. Stir in tomatoes, tomato paste, sugar, oregano and garlic salt. Heat thoroughly.

Spread cottage cheese over bottom of spaghetti crust. Fill pie with tomato mixture. Bake uncovered in a 350° oven 20 minutes. Remove; sprinkle with mozzarella cheese. Bake until cheese melts. Yields: six large servings.

MILLION DOLLAR SPAGHETTI

Mrs. Jean DeMoss

1 (7 oz.) pkg. thin spaghetti
 1 1/2 lb. ground beef
 2 (8 oz.) cans tomato sauce
 1/4 c. sour cream
 1/3 c. scallions (diced garden onion)

2 T. melted butter
 1 T. fat (to brown beef)
 Salt (to taste)
 1 (8 oz.) cream cheese
 1/2 lb. cottage cheese
 1 T. green pepper

Cook and drain spaghetti. Saute' beef. Add tomato sauce, salt and pepper. Remove from heat. Combine cheese, sour cream, onions and green pepper. In a 2 quart casserole spread half spaghetti, cover with all the cheese mixture. Add remaining spaghetti and pour on butter. Spread meat and tomato sauce over top and chill. Remove from refrigerator 20 minutes before baking. Bake 45 minutes or until hot and bubbly.

A rumor is about as hard to unspread as butter.

TACO PIEDorothy Ayers Woods
Cody, Wyoming

1 1/2 lb. ground beef
1/2 c. water
1 pkg. taco seasoning

1 can refrigerator crescent
rolls
1 c. crushed corn chips
1 c. shredded cheese

Brown ground beef. Drain, stir in seasoning mix and water. Simmer for 5 minutes. Separate crescent rolls, fit into an 8 inch square pan bottom and sides. Press pieces together and flatten so its like a crust. Sprinkle corn chips on it and spoon meat mixture on top. Then sour cream and cheese. Bake 375° for 20 to 25 minutes. Top with shredded lettuce if you like.

FILLED BEEF ROLL

Kim L. Dighton

1 beaten egg
1/2 c. saltine crackers
(crushed)
1/2 tsp. salt
1 lb. ground beef
2 oz. Swiss cheese
(shredded 1/2 c.)

1/4 c. milk
1/4 c. chopped onion
Dash of pepper
1 c. cooked rice
2 T. green pepper

Combine first 6 ingredients. Add beef, mix well. Pat mixture into a 10 x 8 inch rectangle on waxed paper. Combine cooked rice, cheese and green pepper. Pat onto meat leaving 1 inch margin around edge. Roll jelly roll fashion beginning with narrow side. Seal side seam and ends. Place roll seam side down in 11 x 7 x 1 1/2 inch baking pan. Bake at 350° for 35 minutes. Let stand for 5 minutes before serving.

BEEF AND BEAN TOT CASSEROLE

Debra Henderson

1 to 1 1/2 lb. hamburger
1/2 tsp. salt
1 (16 oz.) French-cut
green beans

1 (1 lb.) pkg. Tater Tots
1 to 2 chopped onion
Dash of pepper
1 can Cheddar cheese soup

Mix meat, salt, pepper and onions. Pat into 9 x 13 inch pan. Spread beans evenly over meat. Spread soup over beans. Top with Tater Tots. Bake 50 to 60 minutes at 350°.

Did you leave a trail of kindness today?

BEEF IN BEERMaureen Childers
Hershey, Nebraska

3 lb. beef round or chuck
(cut into 1/2 x 3 x 1 1/2
inch strips)
1/2 c. butter or margarine
1 T. brown sugar
1 T. wine vinegar
3 bay leaves
1 loaf French bread
(put on top of casserole)
4 cloves garlic

3 large onions (use
what you like)
2 T. flour
2 c. beer
1 tsp. chopped parsley
1/8 tsp. thyme (optional)
1/2 c. butter
3 garlic cloves

Brown beef in butter. Add chopped onions and garlic. Place beef, onion and garlic in deep casserole, salt and pepper to taste. In skillet stir in flour and sugar in the butter and broth from the meat. Bring to a boil. Add beer and vinegar. Simmer, then add parsley, thyme, and bay leaves to casserole and cover with beef stock mixture. Cover and bake 2 1/2 hours at 325°. For garlic bread, melt butter, stir in crushed garlic. Soak bread slices in this or spread on bread. Place on casserole last 30 minutes or after you remove casserole from oven. Or the bread may be served along side it.

DRIED BEEF CASSEROLE

Debra Henderson

1 (8 oz.) medium noodles
(use homemade if possible)
1 can chicken soup (cream)
1 c. milk

1 (12 oz.) dried beef
1/4 lb. American cheese (cubed)
1 can cream of mushroom soup
1 to 2 onions (optional)

Cook noodles, place everything in layers. Bake 45 minutes at 350°. Serves 8 to 10 people.

REUBEN CASSEROLE (Serves 8)

Mrs. Art Blofield

8 oz. cooked and drained
noodles
1 (12 oz.) can or fresh
corn beef
1 T. catsup
1/2 tsp. dill weed
1 c. crushed rye crisp

1 lb. drained sauerkraut
1 tsp. grated onion
1 T. diced dill pickle
2 to 3 c. shredded Swiss
cheese
4 T. butter

Toss cooked noodles with 2 tablespoons butter. Place in 9 x 12 inch pan alternating noodles with sauerkraut and corn beef.

Continued Next Page.

REUBEN CASSEROLE (Continued).

Mix together and spread over top the onion, catsup, dill pickle and dill weed. Then sprinkle the Swiss cheese on, then the rye krisp mixed with the butter. Bake at 350° for 30 to 35 minutes uncovered. Can make a day ahead.

CORNED BEEF CASSEROLE

Joan McGraw

1 (8 oz.) pkg. noodles	1 (12 oz.) can corned beef
2 (12 oz.) cans cream of	1 c. milk
mushroom soup	1/4 c. cheese (shredded)

Small onion (chopped fine)

Layer noodles, beef, onion and cheese. Thin soup with milk and add. Top with crushed potato chips. Bake covered in 350° oven for 30 minutes. Cover can be removed last 5 minutes to crisp.

SUNDAY NIGHT HAMBURGERS

Mrs. George Saathoff

Given to her by Mrs. Myles Dunlap

1/2 lb. bacon	Salt and pepper (to taste)
1 lb. hamburger	2 T. pickle relish
1/3 c. chili sauce	Cheese slices

Fry the bacon and cut up. Cool and crumble, remove grease from pan. Brown hamburger and add bacon, chili sauce, pickle relish, salt and pepper, mix well. Place on a hamburger bun and top with a slice of cheese. Bake at 350° for 20 minutes. These can be made ahead and baked when ready to serve.

BURGER MIX

1 envelope onion soup mix	2 lbs. ground beef
1 c. bread crumbs	1/4 c. drained sweet relish
2 eggs	Pickle

In a large bowl combine soup mix, ground beef, bread crumbs, relish and eggs. Shape into 9 x 13 inch rectangle. Grill or broil until done. Cut and serve on hamburger buns. Makes 8 servings.

Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of French fried potatoes.

MUFFINBURGERS

1 lb. hamburger
 1/2 lb. sausage
 1 c. applesauce
 1/4 c. sweet relish

1 T. instant onion
 1 tsp. salt
 1/2 tsp. pepper
 1 beaten egg

Combine all ingredients in large bowl and mix well. Let stand 1/2 hour. Spoon meat into 12 lightly greased muffin tins. Bake at 350° for 20 to 25 minutes.

SLOPPY JOE'S

1 lb. ground beef
 1 (1 lb.) can pork and beans
 1/4 c. smoked barbecue sauce

1 large onion
 1 tsp. prepared mustard
 2 T. brown sugar

Brown meat, separating with a fork. Add onions and saute' until tender. Stir in beans, barbecue sauce, brown sugar and mustard. Reduce heat and simmer 25 minutes. This dish may be refrigerated and served later if desired. Serve on open face buns.

SLOPPY JOE'S

5 lbs. hamburger
 1/4 c. sugar
 2 cans of tomato soup

1/2 c. chopped onion
 Dash of ginger
 1/2 bottle of catsup

Brown onion in 1 tablespoon butter, add hamburger and brown. Add salt and pepper to taste. Drain. Add remaining ingredients and cook 10 minutes.

MAID-RITES

1 c. water
 1 T. chili powder
 1 large onion
 Salt and pepper (to taste)

3/4 c. catsup
 2 lb. hamburger
 1 T. mustard

Boil for 7 minutes the water, catsup and chili powder. Add other ingredients and bring to a boil. Then simmer for 35 to 40 minutes.

Something good can be said about everyone, we have only to say it.

Mary Short

Continued next page.

CHEESE MEAT LOAF

Mrs. Del Pillard

1 1/2 lb. lean ground beef	1 egg
3/4 c. cracker crumbs	1/2 c. chopped onion
1 (16 oz.) can tomato sauce	1 tsp. salt
1/2 tsp. oregano	Dash of pepper
2 c. shredded mozzarella or Cheddar cheese	

Combine beef, egg, cracker crumbs, onion, 1/3 of tomato sauce, salt, pepper and oregano. Mix well and shape into 10 x 12 inch rectangle on waxed paper. Sprinkle cheese evenly over meat mixture. Roll up like a jelly roll and press ends of roll to seal. Be sure meat roll is sealed well or the cheese will all ooze out during the baking. Bake in a jelly roll or a shallow baking dish at 350° for 45 minutes. Drain off excess fat. Pour remaining sauce over roll and bake an additional 15 minutes. Just prior to serving sprinkle a little additional shredded cheese over roll and leave in pan just until melted. Slice and serve.

MEAT LOAF

Zona Holub

2 lb. ground beef	1/2 c. cracker crumbs
1/2 lb. sausage	1/4 c. catsup
2 tsp. salt	1 beaten egg in a cup, fill
1 tsp. pepper	with milk to make a cup
1/2 small onion (diced)	full

Bake at 350° for 1 hour.

SPICY MEAT LOAF

Debbie Kinley

2/3 c. cracker crumbs	1/8 tsp. pepper
1 c. milk	1/2 tsp. sage
1 1/2 lb. ground beef	3 T. brown sugar
2 eggs (beaten)	1/4 c. catsup
1/4 c. onion (chopped)	1/4 tsp. nutmeg
1 tsp. salt	1 tsp. dried mustard

Soak cracker crumbs in milk. Combine ground beef, eggs, onion, salt, pepper and sage, add to crumb mixture. Put in loaf pan. Combine remaining ingredients and spread over meat loaf. Bake at 350° for 1 hour.

Faults are thick when love is thin.

SUPER MEAT LOAF

Nancy Kratzer (1979)

1 lb. ground beef
 3 T. Parmesan cheese
 1 slightly beaten egg
 1/4 tsp. pepper

4 sprigs of parsley or 2 T. dried parsley
 1 tsp. salt
 1 tsp. oregano

Saute 1 medium onion in oleo. Mix 1/2 cup herb seasoned stuffing and 1/2 cup beef bouillon. Add onion. Mix with listed ingredients. Dot with oleo and bake at 375° for 30 minutes. Pour on 8 ounce can tomato sauce on top and bake 20 minutes longer. I double the recipe for my family.

BEEF BURGUNDY

3 medium onions
 3 lb. stew meat
 1 1/2 T. flour
 Salt (to taste)
 Big pinch of thyme

Jackie Knott Henderson
 Mrs. Steve Henderson
 Succasunna, New Jersey

Big pinch of marjoram
 Bouillon cubes
 1 1/2 c. water
 1 c. Burgundy wine
 Mushrooms

Brown onions in bacon grease. Brown the stew meat. Mix together the flour, salt and thyme, and marjoram. Sprinkle over meat. Make strong bouillon in the water and wine. Pour over meat. Add as many mushrooms as you like and cook 3 to 3 1/2 hours or longer.

BARBECUED MEATBALLS

2 lb. ground beef
 1 T. Worcestershire sauce
 1 c. bread cubes
 Dash of pepper

1/2 c. chopped onion
 2 eggs (beaten)
 1 (8 oz.) can tomato sauce
 1 tsp. salt

Stir together and make into meatballs. Place in greased pan. Cover. Bake for 35 minutes at 350°. Take from oven and pour off liquid. Make sauce of 1 cup catsup, 1/4 cup brown sugar and pour over meatballs. Bake for another 20 minutes.

A good rule for talking is one used for measuring flour -- sift first.

MEATBALLS

Jane Carney

2 lb. ground beef	1/4 tsp. pepper
1 c. cornflake crumbs	1/2 tsp. garlic powder
1/3 c. dried parsley	1/3 c. catsup
2 eggs	2 T. minced onion flakes
2 T. soy sauce	

Combine all ingredients and mix well. Form small balls. Place in a 9 x 13 inch pan. Bake 15 minutes at 350°. Drain off grease, pour sauce over meatballs and bake 15 minutes more.

MEATBALL SAUCE:

1 bottle chili sauce, 12 ounce (1) can cranberry sauce, 3 tablespoons brown sugar, 1 tablespoon lemon juice. Heat before pouring over meatballs.

PORCUPINE MEATBALLS

Norma Schmidt

1 lb. ground beef	1 egg
1 small onion (chopped)	1 tsp. salt
1/3 c. rice	1 tsp. pepper
1/3 c. cracker crumbs	

Mix and shape into balls. Pile into deep casserole. Pour 1 can tomato sauce, 1/2 can of water and 2 tablespoons catsup over the meatballs. Cover and bake for 1 hour at 350°.

PORCUPINES

Margaret Carlson

1 lb. ground beef	1/2 c. uncooked rice
1/2 c. milk or water	4 T. chopped onion
1 tsp. salt	1/2 tsp. celery salt
1/4 tsp. garlic salt	2 T. shortening
1 (16 oz.) tomato sauce	1 c. water
1 T. Worcestershire sauce	Dash of pepper

Mix beef, rice, milk, onion and seasonings. Form into medium balls. Fry in melted shortening, turning frequently, until light browned (but not crusty) on all sides. Drain oil. Add tomato sauce, water, and Worcestershire sauce. Mix well, cover. Simmer 45 minutes over low heat. Add small amount of water if liquid cooks down too much.

A smile is a curve that can set a lot of things straight.

MEATBALL STROGANOFF

LaVera French

1 1/2 lb. ground beef
 1 tsp. salt
 2 eggs

1 c. cracker crumbs
 1/2 c. milk

SAUCE:

8 oz. sour cream
 1/2 can water
 3 T. catsup

1 can mushroom soup
 1 can mushroom pieces

Combine ingredients, mix well. Form mixture into small balls 1 1/2 inches across and brown in hot fat. Drain off fat. Put meat in a casserole. Mix sauce ingredients together and pour over meatballs. Bake about 1 hour at 350°.

SWEDISH MEATBALLS

Pat Cameron

1 lb. hamburger	1/2 c. milk
1/2 lb. lean pork	1/8 c. salad oil
1/2 c. minced onion	1/4 c. flour
1/4 c. cracker crumbs	1 tsp. paprika
1 tsp. parsley	1/2 tsp. salt
2 tsp. salt	1/8 tsp. pepper
1/8 tsp. pepper	2 c. water
1 tsp. Worcestershire sauce	3/4 c. dairy sour cream
1 egg	

Mix thoroughly beef, pork, onion, crumbs, parsley and salt, pepper, Worcestershire sauce, egg and milk. Refrigerate 2 hours. Shape mixture by rounded tablespoons into balls. In large skillet brown slowly in cooking oil. Remove meatballs (put in crock pot). Blend flour, paprika, salt, pepper into oil in skillet. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in water. Heat to boiling, stirring constantly. Boil and stir 1 minute. Reduce heat and gradually stir in sour cream, mixing until smooth. Pour over meatballs. Heat on low.

Make your grocery list out on back of an envelope
 and you will have a handy pocket to carry
 redeemable coupons.

SAUCES OR BEEF MARINADE FOR GRILLING

Anita Haughenbury

1/3 c. wine vinegar	1/4 c. catsup
2 T. oil	2 T. soy sauce
1 T. Worcestershire sauce	1 tsp. mustard
1 tsp. salt	1/4 tsp. pepper
1/4 tsp. garlic salt	

Combine all ingredients. Pour over roast. Marinate 2 to 3 hours, turning twice. Grill meat.

GREAT SPAGHETTI SAUCE

Judy Faust

3 lbs. hamburger	1 can tomato soup
1/3 green pepper	(undiluted)
1 tsp. chili powder	1 large can tomato sauce
1/2 tsp. oregano	1/2 c. catsup
1 tsp. dry mustard	1 c. water
1 T. brown sugar	1 medium onion
8 oz. can tomato paste	

Brown hamburger and onions. Add remaining ingredients and let simmer. Makes a large batch and can be frozen in serving sizes.

ITALIAN SPAGHETTI SAUCE

Laurie Kuhn

1 lb. hamburger	1 can mushrooms
1 chopped green pepper	1 large bay leaf
1 large onion (chopped)	2 tsp. Worcestershire sauce
1 c. chopped celery	1 tsp. oregano
2 T. oil	1 tsp. salt
1 clove minced garlic	Pepper (to taste)
1 large can tomato paste	2 large cans tomato sauce
1 c. water	

Brown the first 4 ingredients in the oil, then mix in a Dutch oven with the rest of the ingredients and simmer for at least 1 hour. The longer you simmer it the better it tastes.

It is important when and how you add salt in cooking.

To blend with soup and sauces, put it in early, but add it to meat just before taking from the stove.

In cake ingredients, salt can be mixed with the eggs.

When cooking vegetables always salt the water in which they are cooked. Put salt in pan when frying fish.

SPAGHETTI SAUCE

1 small can tomato paste
 2 qt. tomato juice
 1 qt. tomatoes
 4 cloves garlic (crushed)
 1 T. oregano, sweet basil,
 thyme and marjoram
 Dash of red pepper (optional)

Mix all together and simmer for three hours.

HAM BALLS

2 1/2 lb. ground ham (cured)
 2 lb. ground pork (lean)
 1 lb. ground beef (lean)
 3 c. graham crackers
 (crushed)
 2 c. milk

Mix together the meat, crackers, milk, eggs and form into balls, using 1/4 cup to each ball. Mix the last few ingredients together as the sauce and pour over the ham balls. Bake 1 hour at 350°.

VEAL PARMESAN

3 T. olive oil
 1 onion (finely chopped)
 1/4 tsp. pepper
 1 (8 oz.) can tomato sauce
 1/4 tsp. dried basil
 1 egg
 1/2 c. grated Parmesan cheese
 3 cloves garlic (minced)

Dried mint gives good flavor (optional)
 3 T. parsley
 1 can mushrooms
 Cornstarch (to thicken)
 Red wine

Rose Bickel

3 eggs
 2 tsp. mustard
 2 c. tomato soup
 1 3/4 c. brown sugar
 3/4 c. vinegar

Robert J. Donovan
 Downs Grove, Illinois

1 (No. 2 1/2) can tomatoes
 1/2 tsp. salt
 1/4 tsp. dried thyme
 1 lb. veal cutlet (cut very thin)
 1/2 c. bread crumbs
 1 T. olive oil
 1/2 lb. mozzarella cheese (sliced)

In hot oil, saute' garlic and onion until golden, stirring constantly. Add tomatoes, salt, pepper, simmer uncovered 10 minutes and then add tomato sauce, herbs. Simmer 20 minutes. Heat oven to 350°. While sauce is cooking prepare meat. With fork beat egg well. Combine bread crumbs with cheese on waxed paper. Dip each piece of veal into egg then crumb mixture. In hot oil saute' veal on both sides until golden brown. Place in 12 x 8 x 2 inch baking dish. Pour two-thirds of sauce over veal. Arrange

Continued Next Page.

VEAL PARMESAN (Continued).

cheese slices on top of each piece of veal. Spoon on remaining sauce and sprinkle with Parmesan cheese. Bake 30 minutes.

LAMB STEW

Marian Savage

2 lbs. lean lamb (cut in cubes)	6 small onions
1 clove garlic (minced)	3 or more c. water
2 tsp. salt	1 bay leaf
1 tsp. Worcestershire sauce (if desired)	1/4 tsp. pepper
3 potatoes	3 to 4 carrots
	Peas

Cover and simmer everything but vegetables for 1 1/2 hours or until almost tender, then add vegetables and cook until almost tender then add peas. Chicken broth if too much or dumplings may be served with this.

SAUSAGE BALLS

Vicky LeClere

1 lb. bulk sausage	3 c. Bisquick
10 oz. Cheddar cheese (shredded)	

Mix all ingredients (all at room temperature to begin with) and form into walnut size balls. Place on baking sheet and bake at 375° until done. Unbaked balls may be frozen for future use.

BARBECUED RIBSDiane (Pillard) Hamos
Plano, Texas

2 lb. country-style ribs	1 c. hickory flavored barbecue sauce
1/2 c. catsup	
1 T. Worcestershire sauce	1 T. instant onion

Brown ribs in small amount of oil. Mix barbecue sauce, catsup, Worcestershire sauce and onion and pour over ribs. Cook slowly. After 30 minutes add 1 cup regular barbecue sauce. Simmer until tender, about 1 1/2 to 2 hours.

The door to the human heart can only be opened from the inside.

BARBECUED RIBS

Mrs. Roy (Ag) Crosby

Cook ribs on top of stove in water until tender; remove and brown in some shortening. Put about 1/4 cup of brown sugar, 1/4 cup vinegar, 1 teaspoon of celery seed, salt and pepper to taste. Cover with tomato juice and simmer down until most of the moisture is out of the juice.

SAUERKRAUT BAKE

Nancy Kratzer (1975)

1 jar sauerkraut (1 lb. 11 oz.)	1 can tomatoes (No. 303)
8 slices bacon or more if desired) (sliced in 1 inch pieces)	1 c. brown sugar
	1 small onion

Brown onion and bacon. Add brown sugar and tomatoes. Simmer 15 to 25 minutes. Add sauerkraut. Put in glass dish and bake for 1 hour at 350°. Better the next day when warmed.

BAKED EGGS

Mrs. Valerie Gallager

1 1/2 dozen eggs (scrambled)	3/4 lb. sausage (browned)
1/2 bag frozen hash browns (browned)	or can use ham pieces
1/2 lb. bacon (fried and cut into bite-size pieces)	1 c. Velveeta cheese (cut in small pieces)

Mix together and put in a 9 x 13 inch pan. Bake about 1 hour or until firm at 350°.

BREAKFAST CASSEROLE

Vicky LeClere

6 slices of bread	3/4 c. light cream
1 lb. bulk pork sausage	1 tsp. Worcestershire sauce
1 tsp. prepared mustard	Diced onion (to taste)
4 oz. shredded cheese (1 c.)	Dash of pepper
3 eggs (slightly beaten)	Dash of nutmeg
1 1/4 c. milk	

Fit bread into the bottom of greased 12 1/2 x 7 1/2 inch baking dish. Brown sausage and drain well. Stir in mustard. Spoon sausage evenly over bread. Sprinkle with cheese. Combine eggs, milk, cream, Worcestershire sauce, and spices. Pour over cheese. Bake at 325° for 30 minutes or until set.

The best way for a husband to clinch an argument
is to take her in his arms.

BREAKFAST CASSEROLE

Pam Klima

2 c. American cheese (shredded)	1 roll breakfast sausage (sliced in 15 pieces and fried)
Salt and pepper	
1 (4 oz.) can mushrooms	2/3 c. half and half
12 eggs	

Spread 2 tablespoons butter in 13 x 9 inch pan. Combine 1 cup cheese over butter in pan. Break eggs on top. Poke holes in yolk, but do not stir. Sprinkle with salt and pepper. Top with sausage, mushrooms and half and half. Top with rest of cheese. Bake 30 minutes at 350° or until done a golden brown. Let stand 5 minutes and cut.

BREAKFAST PIZZA

Alice Krapfl

1 lb. pork sausage	5 eggs
1 1/2 pkg. (8 oz. pkg.) refrigerated crescent rolls	1/4 c. milk
	1/2 tsp. salt
	1/8 tsp. pepper
1 c. frozen hash browns	2 T. Parmesan cheese
1 c. sharp Cheddar cheese	

Cook sausage until brown. Drain. Separate crescent rolls and press into pan, as pizza crust. Put on sausage and then the hash browns. Combine other ingredients except cheese and put on pizza. Top with cheese and bake at 425° for 15 to 20 minutes.

QUICHE LORRAINE

Anita Haughenbury

6 to 12 slices bacon	2 oz. grated Cheddar cheese
6 oz. grated Swiss cheese	1/2 c. chopped onion
3 eggs (slightly beaten)	3/4 c. sour cream
1 1/2 c. cracker crumbs (32 small)	Dash of pepper
	1/2 c. melted butter

Fry bacon until crisp. Cool and crumble. Saute' onion in drippings. Combine bacon, onion, Swiss cheese, sour cream, eggs and pepper. Set aside. Combine cracker crumbs and butter, press into 9 inch pie plate. Pour bacon mixture into shell. Top with Cheddar cheese. Bake at 375° for 30 minutes.

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

HASH BROWN OMELET

Kathy Finger

6 slices bacon	6 eggs
12 oz. pkg. frozen hash browns	2 T. milk
1/4 to 1/2 c. shredded Cheddar cheese	1 1/2 tsp. salt
	1/4 tsp. pepper

Cut 6 strips of bacon in 1 inch pieces, brown and drain. In bacon grease brown hash browns. Keep warm. Combine and beat eggs, milk, salt and pepper. Cook on low in large frypan or omelet pan. When omelet is firm spread on potatoes, bacon and shredded cheese.

SWISS HAM RING AROUND

Kathy Finger

1 T. soft margarine	1 1/2 c. Swiss cheese
1/4 c. chopped parsley	1 c. broccoli (cooked and
1 1/2 T. dry onion	chopped)
2 T. mustard	1 c. diced ham
1 T. lemon juice	1 can crescent rolls (Pillsbury)

Combine margarine, parsley, onion, mustard, and lemon juice, blend well. Add cheese, broccoli and ham. Stir and set aside. Separate crescent dough into 8 triangles. On greased sheet arrange in circle bases overlapping, center diagram 3 inches. Spoon ham filling in a ring over bases. Fold points over and tuck under at center. Bake at 350° for 25 to 30 minutes. Can be made ahead and refrigerated, baking time will be a little longer.

HAM BALLS

Alice Oberbreckling

2 1/2 lb. ground smoked ham	2 c. milk
2 lb. ground pork	2 cans tomato soup
1 lb. ground beef	1/2 c. vinegar
3 eggs	2 1/4 c. brown sugar
3 c. crushed graham crackers	2 tsp. dry mustard

Combine and mix the first 6 ingredients. Using a scant 1/3 cup of mixture per ball. Should make approximately 40 balls. Fix into two 9 x 13 inch pans. Mix the rest of the ingredients and pour over balls. Bake 1 1/2 hours at 325°. Baste as they cook. Can make 1/2 batch.

People are lonely because they build walls instead of bridges.

The best way for a husband to catch an argument is to take her in his arms.

HAM AND CHEESE CASSEROLE

Maxine Betenbender

12 slices quartered buttered bread	1 lb. Cheddar cheese
2 c. ham or 1 can Spam	3 c. milk
4 beaten eggs	1 tsp. dry mustard
1 tsp. salt	1 tsp. pepper

9 x 13 inch pan

Put 4 slices (12 quarters) of the bread in bottom of pan. Top with diced meat. Add 1/3 of cheese, top with 4 more slices of bread, then meat and another 1/3 of cheese. Repeat procedure of last of meat, bread and cheese. Mix eggs, milk and mustard and salt and pepper and pour over top. Refrigerate overnight. Bake at 325° for 1 hour.

NO-CRUST QUICHE

Lucille Pratt

3/4 c. Bisquick	3/4 c. milk
4 eggs	6 oz. Swiss cheese
6 strips bacon or ham	1/2 c. chopped onion

Combine all ingredients and fold together. Pour in 9 inch pan or 8 x 8 inch Pyrex baking dish. Sprinkle nutmeg on top. Bake 350° for 35 minutes.

CASSEROLE TREAT

Mrs. Ralph DuBois

5 T. margarine (divided)	3 T. flour
1/2 c. or less chopped onions	2 c. shredded Cheddar cheese
2 c. milk	1 can chunk pineapple (drained)
1 T. spicy prepared mustard	1 tsp. salt
3/4 lb. cooked ham (cubed)	1/4 tsp. paprika

14 oz. frozen cottage fry potatoes

In skillet melt 2 tablespoons oleo. Add frozen potatoes and onion and saute' until potatoes are soft and lightly browned. Make white sauce with 3 tablespoons oleo, flour and milk. When thickened, add cheese, mustard and seasonings and stir until smooth. Add pineapple and ham, potatoes and onion. Mix well. Put into buttered baking casserole 2 1/2 quart. Bake at 375° until potatoes are lightly browned and casserole is bubbly.

There is no scale or chart on earth to measure what a true friend is worth.

BRUNCH HAM'N EGGS

2 medium size potatoes (peeled and cubed)	6 to 8 eggs
Chopped onion (if desired)	1/2 lb. precooked ham (diced)
	Velveeta cheese

In a glass casserole dish, microwave on high for 5 to 6 minutes covered, the potatoes and onion, then add the ham and eggs. Microwave on high covered for 6 to 8 minutes, stirring occasionally to distribute heat. Remove from microwave when eggs are ALMOST done. Top with cheese, let stand covered until eggs have finished cooking and cheese is melted.

HAM LOAF

4 lb. meat (mixture bought at store or your own)	2 eggs
2 c. graham cracker crumbs	1 1/2 c. milk
Pepper (to taste)	1 tsp. salt

SAUCE:

1 1/2 c. brown sugar	1 1/2 T. dry mustard
1 c. tomato juice	1/4 c. vinegar

Mix ingredients together and pour sauce over it and bake at 350° for 2 hours.

NOTE: This freezes well. I make the sauce when I'm ready to use it.

FAMILY CHOPS

Mrs. Roy (Ag) Crosby

5 to 6 pork chops or blade steaks	1/4 tsp. sage
1 T. drippings	1/4 tsp. marjoram
6 medium onions (slice thin)	Salt and pepper (to taste)
3/4 c. rice	2 c. water

Brown chops in shortening, cover tightly and simmer for about 30 minutes. Remove from skillet and drain off all but about 1 tablespoon drippings. Slice onions thin and brown until golden brown stirring constantly. Add the rest of the ingredients, and mix well. Place pork chops on top of the rice mixture, cover and simmer for 30 more minutes or until meat is tender.

The best helping hand you can find is at the end
of your arm.

Jackie Blin

PORK ROLLS CORDON BLEU

Doris Peyton

8 pork chops (remove bone
and fat)3 whole eggs (whipped and
seasoned with salt and pepper)

16 slices Swiss cheese

6 T. flour

16 slices boiled ham

2 T. oil

1 c. bread crumbs

2 T. butter

Pound pork fillets to 1/4 inch thickness. Alternate 2 slices cheese and ham on each fillet. Roll tightly and skewer with toothpicks. Roll in flour, dip in egg and bread crumbs. Saute' in oil. Bake at 350° for 10 minutes. Serves 4.

PORK CHOP CASSEROLE

Denise Kinley

6 to 8 pork chops

Raw carrots (enough for your

1 can cream of mushroom soup

family) (sliced)

Raw potatoes (enough for

1/4 c. celery (diced)

your family) (sliced)

1/4 c. onion (diced)

Brown chops in margarine with onions and celery. Place potatoes and carrots in baking dish and chops, celery and onion on top. Spread soup over all. Bake about 1 hour at 350°.

SAUCY PORK CHOPS

Char Pratt

6 pork chops (3/4 inch
thick)2 to 3 tsp. Worcestershire
sauce1 (10 oz.) cream of
chicken soup1 medium onion (thinly sliced)
1/4 c. catsup

In skillet, brown chops on both sides in small amount of hot fat. Season with salt and pepper. Top chops with onion slices. Combine remaining ingredients, pour over chops. Cover and simmer 45 to 60 minutes or until done. Remove chops to platter. Spoon sauce over chops.

HERBED PORK CHOPS

Dave Reese

2 T. olive oil

1/2 tsp. salt

1/4 tsp. garlic salt

Dash of pepper

Dash of rosemary (crumble)

3 to 4 chops

Baste one side of chops, broil 5 to 7 minutes 6 inches from flame. Turn. Baste other side and continue cooking.

Praise to a child is as water to a thirsty plant.

O' SO GOOD PORK CHOPS

Donna Ironside

Brown pork chops to suit your family. Salt and pepper to taste. Lightly spread each chop with mustard, place a thin to medium slice of onion on each chop, then 1 teaspoon to 1 1/2 teaspoon of catsup on each chop, 1/4 cup 7-Up mixed with 1/4 cup water, add to the bottom of the pan. Cover and simmer 1 hour as liquid is absorbed. Add more using the portions of half 7-Up and half water. May be placed in slow oven instead if you wish.

PORK CHOP CASSEROLE

Helen Peyton

3 c. seasoned stuffing mix	8 thin chops
2 T. minced onion	1 can (20 oz.) apple pie
Salt and pepper	filling (sliced)
1/4 c. packed brown sugar	Butter
1/4 c. chopped celery	

Prepare stuffing following package directions for moist stuffing. Add celery and minced onion to boiling water before mixing into dry stuffing crumbs. Spread the stuffing in a buttered oblong baking dish. Brown chops in skillet. Place chops in single layer on stuffing. Mix apples with sugar. Spread over chops. Dot with butter. Cover casserole with foil. Bake in hot oven 400° for 30 minutes. Remove cover and continue baking for 10 minutes. Very Good.

CHEESE SURPRISE CHICKEN

Angele Walsh
Preschool Developmental Class
Teacher (P.D.C.)
Coggon, Elementary

2 whole chicken breasts (skinned, boned and halved)	1 tsp. grated Parmesan cheese
4 pieces monterey jack cheese (about 1/4 inch thick and 1 1/2 x 3 inches long)	1/4 tsp. salt
2 eggs	1/4 tsp. pepper
	1 T. minced parsley
	Flour
	1/4 c. butter or oil

Cut pocket in each chicken piece by holding knife parallel to breast and making a 2 inch slit in side. Do not cut through. Place a strip of cheese in each pocket. Chill. In large bowl beat eggs, Parmesan, salt and pepper and parsley. Roll stuffed

Continued Next Page.

CHEESE SURPRISE CHICKEN (Continued).

breasts in flour, then dip in egg mixture. Saute' breasts in oil or butter until crisp and golden. Turn with spatula not tongs. (You may refrigerate at this point and finish just before serving.) Transfer to baking dish and bake in preheated 375° oven 8 to 10 minutes or until coating begins to brown. Optional: Garnish with parsley sprigs and lemon slices.

CHICKEN DIVAN

Ann Casey

3 or 4 cooked chicken breasts (cubed)	1/2 c. mayonnaise (Hellmann's)
1 pkg. frozen broccoli (cooked)	1/8 tsp. curry powder
1 can cream of chicken soup	1/2 c. shredded sharp cheese
	1/4 c. bread crumbs (croutons)

Put broccoli in pan and chicken over broccoli. Mix the soup, mayonnaise, curry powder and cheese and pour over chicken. Brown bread crumbs in butter and sprinkle on top. Cook about 35 minutes in 350° oven.

(Pepperidge Farm herb seasoned croutons work well.)

CHICKEN ALMOND CASSEROLE

Vicki Fitch

2 c. cooked, diced chicken	1 1/2 c. diced celery
2 c. cooked rice	4 hard cooked eggs
1 can cream of mushroom soup	Buttered crumbs (croutons)
1 can cream of chicken soup	1/2 c. chicken broth
2 T. minced onion	1 T. chopped green pepper
2 T. lemon juice	1 T. chopped pimiento (optional)
3/4 c. slivered almonds	1 T. carrot (optional)
1 tsp. salt	

Combine all ingredients except crumbs in large casserole (can use 9 x 13 inch pan). Refrigerate covered overnight. Remove one hour before baking. Top with buttered crumbs and bake at 350° for 40 to 45 minutes. Remove from oven and allow to set 5 to 10 minutes before serving.

MICROWAVE OVEN USE:

Warm cheese before serving -- it's better at room temperature. One ounce will take about 15 seconds; then allow to stand one minute.

GOOD CRISP CHICKEN

Viola Trumm

1/2 c. evaporated milk

1 egg

1 c. flour

1 tsp. baking powder

2 tsp. paprika

1 tsp. salt

Mix evaporated milk and egg. Dip chicken in this and roll in the flour mixture. Melt 1/2 cup margarine in baking pan. Place chicken skin side down in baking dish. Bake in 400° oven for 1/2 hour then turn and bake 1/2 hour longer or until done. Do not crowd pieces.

BARBECUED CHICKEN

Mrs. Paul Williams

SAUCE FOR CHICKEN:

2 regular size bottles
of catsup

1/2 c. brown sugar

2 T. hickory liquid smoke

1/2 c. sorghum molasses

1 onion (chopped)

Seasoned salt and pepper
(to taste)

Cook above all together and stir often to keep from sticking. Place cut up chicken in baking pan and pour sauce over it and cover with aluminum foil and let set for several hours to marinate. Then bake in 325 or 350° oven for 1 to 1 1/2 hours.

BUDGET CASSEROLE

Verla Henderson

2 c. macaroni

1 can condensed celery soup

1 can condensed mushroom soup

1/2 lb. grated Cheddar cheese

1 green pepper (cut in
small pieces)

1 small can mushrooms (sliced)

1 small onion (chopped)

1 small jar pimientos

2 or more cups cubed chicken
or tuna (drained)

(cut in small pieces)

1 pt. milk

Combine all ingredients in casserole. Refrigerate over-night. Bake in 350° oven for 1 to 1 1/2 hours. Serves six.

MICROWAVE OVEN USE:

For better barbecues, microwave- cook chicken pieces until partially done, then finish on the grill. They'll be moist, have charcoal flavor.

CHICKEN CASSEROLE

Elaine Casey

2 c. cooked rice or cooked
macaroni
1 can cream of celery soup
3/4 c. milk
1 chicken (cut up)

1 can cream of mushroom soup
1 envelope dry onion soup
1 can peas (drained)
(if desired)

Grease 9 x 13 inch pan and mix soups. Then add chicken, macaroni or rice, and peas. Bake at 350° for 1 hour. Add crushed potato chips before baking.

CHICKEN CASSEROLE

Doris Graves

3 c. cooked cut up chicken
2 c. elbow macaroni
(uncooked)
1/2 medium onion (diced)
Salt and pepper (to taste)

1 can cream of mushroom soup
1 can cream of chicken soup
1 1/2 c. broth or milk
1/2 lb. grated cheese
Small jar pimientos (drained)

Mix together and refrigerate overnight or 6 hours. Bake at 350° for 45 minutes. Add buttered crumbs on top and bake 15 minutes more. This freezes well.

CHICKEN CASSEROLE

Verla Henderson

4 c. cooked chicken
2 cans cream of chicken soup
1 tsp. salt

3/4 c. rice (uncooked)
2 soup cans water
1 T. minced onion

Bake in buttered loaf pan 13 1/2 x 9 inch pan about 1 1/2 hours at 350°, stirring often. Will be soupy until almost done. Rice swells about the last half hour. Cover with crushed potato chips and brown. May not take quite that long.

CHICKEN AND RICE

Mrs. Art Blofield

1 can cream of mushroom soup
1 can cream of chicken soup
Dried onion soup

1 can cream of celery soup
1/2 c. milk
Chicken

Butter 9 x 13 inch pan. Cover pan with 1/4 inch thick layer of Minute Rice. Add soups and milk. Lay chicken on top and sprinkle dry soup on top. Cover with foil and bake for 1 1/2 hours at 350°. Uncover and cook for the last 1/2 hour.

BEVERLY'S CHICKEN

Kathryn Lennox

1 chicken (cut up)
 2 cans cream of chicken soup
 1 c. uncooked rice
 1 can cream of celery soup

1 soup can water (more
 if desired)
 1 stick butter or margarine

Mix butter, soups and water in saucepan until blended and butter is melted. Spread rice in 9 x 13 inch ungreased pan. Pour half of soup mixture over rice and mix well. Lay chicken on top of rice, pour on remaining soup mix, bake uncovered for 3 hours at 275°.

This is nice because it can be fixed ahead and it warms well.

A favorite of our family. Occasionally we use tame rabbit instead of chicken and have "Beverly's Rabbit".

CHICKEN AND RICE CASSEROLE

Nina Ellis

1 1/2 c. uncooked rice
 1 can cream of chicken soup
 1/2 can water

1 stick margarine (melted)
 1 can cream of mushroom soup

Mix rice with half of the soup mixture and put in bottom of 9 x 13 inch pan. Put chicken on top of this and cover with remaining soup mixture. Bake at 275° for 3 hours. Add melted oleo to soup and water.

CHICKEN RICE BAKE

Peg Boss

1 2/3 c. Minute Rice
 1 can cream of mushroom soup
 1 chicken (cut up) or
 chicken parts

1 can cream of celery soup
 1 soup can of milk
 1 pkg. dry onion soup

Grease 9 x 13 inch pan. Heat soups and milk in saucepan. Stir in rice. Pour mixture into greased pan. Lay chicken pieces on top. Sprinkle dry onion soup mix over chicken. Cover with foil. Bake at 325° for 2 hours and 15 minutes.

Usually the first screw to get loose in a person's head is the one that controls the tongue.

SKILLET ORANGE CHICKEN

Donna Patton

1 broiler fryer (2 1/2 lb.)
 (cut in serving size
 pieces)
 1/2 c. orange juice
 2 T. honey
 1 1/2 T. flour
 2 T. butter

1 T. grated orange peel
 (optional)
 1 small onion (chopped)
 2 T. water
 1 orange (peeled, cut in
 half cartwheels)

In large skillet, cook chicken in butter until well browned (about 15 minutes). Add orange peel, juice, onion and honey. Cover and cook over low heat 30 minutes or until tender. Remove chicken to serving dish. Keep warm. Gradually blend water into flour. Add to sauce. Cook, stirring constantly until thickened. Add orange half cartwheels. Serve over chicken.

ESCALLOPED CHICKEN

Mrs. Don (Barb) Cook

2 c. cooked chicken
 1 T. grated onion
 3 c. dry bread crumbs
 3/4 tsp. sage
 2 c. chicken broth

6 T. melted oleo
 2 T. flour
 2 T. cream
 2 T. butter
 Salt and pepper (to taste)

Put cut up chicken in baking dish. Toss bread crumbs, melted oleo, cream, onion, sage, salt and pepper together to make the dressing. Spread dressing over chicken. Make gravy of the flour and broth and pour over chicken and dressing. Bake at 350° for 30 minutes.

EASY CHICKEN SOUFFLE'

Helen Kurth

1 can condensed cream of
 chicken soup

4 eggs (separated)

Blend soup to well beaten yolks. Beat whites stiff, but not dry, gently fold into mixture. Pour into greased 1 1/2 quart casserole. Bake 1 hour at 300°. Serve at once.

Behind every successful man there's a proud
 wife and a surprised mother-in-law.

TURKEY TETRAZZINI

Jean Burlage

1 1/2 c. (two inch) spaghetti
 1 can undiluted mushroom soup plus 1/2 c. turkey broth or 2 cans mushroom soup
 1/8 tsp. celery salt
 1 1/2 c. grated cheese

Add all but 1/2 cup cheese in a casserole. Top with 1/2 cup cheese. Bake 350° for 45 minutes.

1/2 c. minced pimiento
 1/8 tsp. pepper
 1 1/2 to 2 c. cooked turkey
 1/2 c. minced green pepper
 1/2 small onion (grated)

PHEASANT POT PIE

JoAnn Woods

1 pheasant
 1 medium onion
 1 T. butter
 3 T. flour
 Yellow food coloring (few drops)

2 c. cooked carrots
 3 c. reserved broth
 1/2 diced celery
 1 c. butter (additional)
 Few drops Worcestershire sauce
 Salt and pepper

Pressure cook one pheasant until tender, remove meat from bone and dice. Saute' onion and celery with 1 tablespoon butter until tender but not brown. Melt 1 cup butter in saucepan, add flour. Stir until well blended. Do not brown. Add reserved broth to flour mixture, bring to a boil and stir until thick and smooth. Do not be concerned if mixture doesn't thicken. It will during cooking time. Remove broth mixture from heat. Add Worcestershire and food coloring. Season to taste. Add onion, celery and carrots. Place pheasant in baking dish. Pour in broth mixture and cover with corn meal crust. Bake in 450° oven for 20 minutes. Serves 6.

FOR THE CRUST:

Sift together:

1/2 c. yellow corn meal
 3/4 c. flour

3/4 tsp. salt

Cut in 1/3 cup shortening and add 3 to 4 tablespoons water and then roll out on floured surface until crust is the correct size for your baking dish.

It's not the load that brings you down --
 it's the way you carry it.

SHRIMP BAKEVelma (Henderson) Brown
Rock Island, Illinois

1 c. sliced celery
 1 onion (chopped)
 1/2 c. green pepper
 1/4 c. butter
 1/4 c. flour
 1 1/2 tsp. salt
 2 c. whole tomatoes (undrained)

Saute' the celery, onion, green pepper, and butter until cooked. Add the flour, salt and tomatoes, cooking sherry and cheese. Place the rice in casserole followed by the shrimp and boiled eggs. Top with tomato sauce mixture and heat through in oven or microwave.

BEER BATTER FOR FISH

JoAnn Woods

1 c. flour
 1/2 c. yellow corn meal
 Dash of pepper
 12 oz. beer

Mix all dry ingredients together and stir in the eggs and beer.

TUNA CASSEROLE

Myrle Cooper

1 pkg. noodles
 1 c. celery (diced)
 1/3 c. chopped onion
 1 tsp. salt
 1/2 c. milk

2 (6 1/2 oz.) cans tuna
 1/2 c. mayonnaise
 1/4 c. green pepper
 1 can mushroom soup
 1 c. shredded cheese

Mix all above, then heat soup and milk and add cheese. Combine all in large greased baking dish. Sprinkle with chopped almonds (this is optional). Bake at 425° for 20 minutes.

TUNA AND NOODLES

Margaret Pillard

8 oz. noodles (cooked and drained)
 2 (10 1/2 oz.) mushroom soup
 1/4 c. chopped onion

1 tsp. seasoned salt
 1/8 tsp. pepper
 2 tsp. prepared mustard
 1 (6 1/2 oz.) can tuna

Mix rest of ingredients with noodles. Turn into greased 2 quart casserole. Bake 350° 30 to 35 minutes. Uncover for the last ten minutes.

SALMON CUSTARD (From Culinary Arts Institute) Helen Kurth

2 eggs (slightly beaten)	Dash pepper
1 c. evaporated milk	Paprika
1/2 tsp. salt	1 (1 lb.) can salmon (flaked)

Combine eggs, milk and seasoning, add salmon. Pour into greased baking dish, set in pan of hot water and bake in moderate oven (350°) for 25 to 30 minutes or until firm. Serves 4.

SALMON LOAF

Kathryn Lennox

1 can celery soup	1 c. cracker crumbs
1 egg	1/4 c. mayonnaise
1/4 c. chopped pepper (optional)	1/2 c. chopped onion
	1 can salmon (drained)

Mix well and bake at 350° for 1 hour.

POTATO CASSEROLE

Rose Bickel

9 medium potatoes	1/4 c. grated cheese
1 c. half and half	Parmesan cheese (for the top)
1 stick margarine	

Boil the potatoes with peelings. Peel and grate into casserole. Heat the half and half with margarine until melted. Shake Parmesan cheese on top. Bake for 1 hour at 350°. May be frozen until needed.

POTATO CASSEROLE

Donna Ironside

2 lb. frozen hash browns	1 pkg. sour cream
1 can cream potato soup or other cream soup (chicken, Cheddar cheese, etc.)	1 small onion (chopped)
1 can cream of celery soup	1/2 tsp. salt
	1/4 tsp. pepper

Place potatoes in a well buttered 9 x 12 x 2 inch baking dish. Mix together soups, sour cream, onion, salt and pepper. Pour over potatoes. Bake 350° for 1 hour. May be topped with parsley flakes or grated cheese.

Add a pinch of baking powder to rice or potato patties, while mixing.

CHANTILLY POTATOES

Gheula Ayers

4 medium potatoes (peeled and cut like French fries)	1/2 c. cream
3 T. butter	Salt
1/2 c. grated cheese	Pepper
	Parsley (chopped)
Wrap in foil and bake 1 hour in a 425° oven.	

MAKE AHEAD POTATOES

Debbie Kinley

10 to 12 large white potatoes (peeled)	1 tsp. onion flakes or 1 small onion
1 (8 oz.) cream cheese (softened)	Salt (to taste)
1 (8 oz.) sour cream	1/4 c. butter or margarine Paprika

Boil potatoes in salt water until done. Drain and mash. Whip in sour cream and cream cheese until fluffy (add milk if necessary). Spread into 9 x 13 inch buttered baking dish. Cover and refrigerate or freeze until needed. When ready to use, drizzle melted butter over top and sprinkle with paprika. Bake for 1 hour at 350° (40 minutes covered and 20 minutes uncovered).

POTATOES

Denis Kinley

6 medium potatoes	1/3 c. onions (chopped)
1/2 c. melted butter	1 pt. sour cream
2 c. shredded Cheddar cheese	1/4 tsp. pepper

Cook potatoes in skins the night before, peel and grate and add salt to taste. Mix the rest of ingredients and bake in 1 1/2 quart casserole at 350° for 35 minutes. Even better reheated the next day.

SKILLET SCALLOPED POTATOES

June Emerson

9 c. sliced raw potatoes Salt and pepper (to taste)
 2/3 c. water 1 small can evaporated milk
 4 T. butter 1 c. soft cheese (cubed)
 Small onion (diced)
 Cook first 4 ingredients for 20 minutes (slowly). Add rest
 of ingredients and cook slowly for about 25 minutes.

It's better to be short of cash than be short of character.

PARTY POTATOES

Cherie Dunn

8 to 10 medium potatoes
 1 (8 oz.) pkg. Philadelphia
 cream cheese
 1 c. sour cream

1 tsp. salt
 1 tsp. onion salt (or
 seasoned salt)
 Pepper

Peel potatoes and cook until tender (drain). Beat softened cheese and sour cream until blended using medium speed on mixer. Gradually add hot potatoes and beat until light and fluffy. Add seasonings. (If too thick add milk to mashed potatoes.) Put in 2 quart casserole. Brush with butter and sprinkle with paprika. Brown in 350° oven for 35 to 40 minutes (don't cover). Cheese can be added to top. Chives are also good mixed with the mashed potatoes. This can be prepared ahead and browned and heated when ready to serve.

ROASTED POTATO CASSEROLE

Evangeline Coleman

6 medium potatoes (peeled)
 3 T. melted butter
 1/2 tsp. salt

1/3 c. dried bread crumbs
 1 tsp. paprika

Roll potatoes in butter then in crumbs, salt and paprika mixture. Place in buttered casserole. Bake covered in 350° oven for 45 to 60 minutes or until tender. 6 servings.

CRUSTY POTATOES

Wanietta Henderson

2 lb. frozen hash browns
 1/2 c. melted margarine
 1 tsp. salt
 1/2 tsp. pepper
 2 T. diced onion

1 can cream of chicken soup
 1 pt. sour cream
 2 c. grated Cheddar cheese
 2 c. crushed cornflakes

Thaw potatoes and mix with other ingredients. Pour in 9 x 13 inch pan. Melt 1/4 cup of margarine, add 2 cups of crushed cornflakes and put on top. Bake at 350° oven 45 to 60 minutes. Can also be cooked in the microwave on high for 20 to 30 minutes. Should be covered and stirred once or twice.

No one ever climbs the ladder of success with his hands in his pockets.

HASH BROWN CASSEROLE

Margaret Luse

2 lbs. hash browns
(southern style)1 can celery soup
1 (8 oz.) sour cream
Grated cheese

1 can cream of potato soup

Minced onion

Place hash browns in 8 inch square baking dish and sprinkle with minced onion or grated cheese or both. Mix together soups and sour cream. Cover with foil and refrigerate overnight. Leave foil on and bake 1 1/2 hours at 350°. Take off foil and brown.

VEGETABLE CASSEROLE

Elaine Casey

1 pkg. California blend
(broccoli and cauliflower)Peas (if desired)
Frozen green beans (if desired)

1 can cream of mushroom soup

1 c. Velveeta cheese

Place soup and cheese in saucepan and melt them together. Put vegetables in casserole dish and pour sauce over them. If desired add French onion rings. Bake at 350° for 45 minutes.

TEXAS HASH BROWNS

Helen (Kratzer) Lyness

3 to 4 squares frozen
hash brown potatoes1/2 c. chopped onion
1 carton 8 oz. sour cream

1/2 c. melted butter

1 can cream of mushroom soup

1 tsp. salt

or cream of chicken or

Pepper (to taste)

cream of celery

Let the squares of hash browns thaw, then mix all ingredients together in 9 x 13 inch baking pan. Next sprinkle on 2 cups cornflakes and 1/4 cup melted butter. Now bake for 45 minutes at 350°.

VEGETABLE CASSEROLE

Roberta Coleman

1 pkg. California vegetable
mix1 can cream of celery soup
Chopped onion (optional)

1 can cream of onion soup

Shredded cheese

Chopped celery (optional)

Mix soups together and stir into vegetables. Place in 1 1/2 quart casserole. Top with shredded cheese. Bake at 350° for 1 to 1 1/2 hours until vegetables are done or tender.

VEGETABLE MEDLEY

Roberta Coleman

1 medium-sized bunch broccoli (cut leaving 1/4 inch of stem)	1/3 c. butter or margarine (melted)
1 medium-sized zucchini squash (cut in 1/4 inch slices)	Lemon pepper
1 medium-sized green pepper (cut in 1/4 inch strips)	1 small head cauliflower (broken in flowerets)

Place vegetables in 9 to 10 inch round dish or pie plate in circular fashion, in the order the vegetables are listed. Pour the melted butter or margarine over the vegetables. Sprinkle with lemon pepper as desired. Cover with plastic wrap and cook on high for 9 to 10 minutes or until crisp tender. 6 servings. (If using a smaller or larger dish, vary time accordingly.)

IMPOSSIBLE VEGETABLE PIE (Makes its own crust.) Margaret Luse

2 c. vegetables (cooked 5 minutes) (such as broccoli, cauliflower and carrots) (drained)	1 c. shredded cheese (4 oz.)
2 chopped green pepper	1 1/2 c. milk
1/2 c. chopped onion	3/4 c. Bisquick
	3 eggs
	1 tsp. salt
	1/4 tsp. pepper

Heat oven to 400°. Lightly grease 10 inch deep pie plate. Put cooked drained vegetables, onion, pepper and cheese into pie plate. Beat remaining ingredients 15 seconds in blender on high speed or 1 minute with hand mixer. Pour into pie plate. Bake until golden brown or when a knife is inserted in the middle comes out clean 35 to 40 minutes. Let stand 5 minutes. Serve. Refrigerate remaining pie. Serves 6.

VEGETABLE PIE

Martha (Light) Serbousek

2 c. cooked broccoli	3/4 c. Bisquick
1/2 c. chopped onion	3 beaten eggs
1/4 c. chopped pepper	1 1/2 c. milk
1/2 c. shredded or diced cheese	1 tsp. salt
(I use any leftover vegetables and mix them.)	

Grease large glass pie plate well and put in vegetables, onion, pepper and cheese. Beat eggs well, add salt, milk, and Bisquick and beat again. Pour over vegetables. This forms its own crust. Bake 350° until set.

CREAMED CABBAGE

Roberta Coleman

Cabbage (green) (small head
quartered)

1 can cream of celery soup
4 medium carrots (quartered)

1 tsp. season salt

Place cabbage in 1 1/2 quart casserole. Sprinkle with season salt. Spread soup over cabbage. Place carrots around cabbage. Cook in microwave on full power 9 to 11 minutes.

CABBAGE CASSEROLE

Donna Ironside

1/2 medium head cabbage
(shredded)

1 small onion (cooked with beef)
Salt and pepper (to taste)

1 lb. ground beef (browned
and drained)

1/2 to 3/4 c. raw rice
2 to 3 c. tomatoes

Put shredded cabbage in bottom of a casserole. Place browned and drained onion on top of cabbage. Sprinkle salt and pepper to taste. Sprinkle rice over hamburger mixture. Add tomatoes. Cover and bake 350° for 1 hour.

SPAGHETTI PIE (Makes 2 pies)(Class of 1967) Karla Henderson
Madison, Wisconsin

6 oz. spaghetti (cooked
and drained)

1/3 c. Parmesan cheese
1 1/2 c. cottage cheese

2 T. butter

Favorite sauce (with or
without meat)

2 beaten eggs

Cook spaghetti as usual. Mix into it the butter, eggs and Parmesan cheese. Place in 2 pie pans. Top with the cottage cheese and sauce. Bake at 350° for 20 minutes. Top with grated mozzarella cheese and bake another 5 minutes. Cut in wedges.

SIMPLE MACARONI AND CHEESE

Roberta Coleman

1 1/2 c. uncooked macaroni

2 T. chopped onion

1 1/2 T. flour

1 T. chopped pimiento (optional)

1 tsp. salt

1 1/4 c. water

1 c. milk

2 T. butter

1 1/2 c. cheese (cubed)

Combine all ingredients, except cheese. Cook 5 to 6 minutes, or until boiling. Let stand 5 minutes. Stir in cheese. Cook 2 to 3 minutes or until tender. Stir and let stand 5 minutes.

MACARONI AND CHEESE

Mrs. Louis Coleman

2 c. macaroni	2 T. flour
4 T. butter or margarine	2 c. milk
1 tsp. salt	1/2 lb. cheese (shaved thin)
1 c. buttered bread crumbs	

Cook the macaroni in 2 quarts of boiling water (salted) until tender and drain. Cook in double boiler, a sauce made with the flour, margarine, milk and salt. Take it from the stove, add cheese and stir until the cheese is melted. Place the macaroni in a buttered 9 x 13 inch baking dish in alternate layers with the cheese sauce. Sprinkle the buttered bread crumbs over the top and bake in the oven 350° for 30 minutes.

CORN BROCCOLI CASSEROLE

Rose Bickel

2 cans (16 oz.) cream-style corn	4 T. oleo
2 eggs	1/2 tsp. salt
1 c. cracker crumbs	2 (10 oz.) pkg. broccoli (cooked and drained)
2 T. onion	

Mix all together and put in greased casserole. Top with buttered bread crumbs. Bake at 350° for 30 to 40 minutes. In microwave 10 minutes covered 1 minute 40 seconds uncovered. Brown crumbs in butter if cooking in microwave.

BROCCOLI CASSEROLE

Pat Cameron

In frypan saute' 2 tablespoons oleo, 1 medium onion and 1/2 cup celery, In casserole 1 package broccoli, 1 can cream of chicken soup, 1/2 cup milk, 2 cups cooked rice. Add saute' mixture and pour 1 (8 ounce) jar of Cheez Whiz over the top. Bake 30 minutes at 350°.

BROCCOLI CASSEROLE

Myrle Cooper

2 pkg. frozen broccoli (cooked)	1 T. lemon juice
1 can mushroom soup	1/2 c. grated cheese
1/2 c. mayonnaise	1 c. crushed cheese crackers
	1/4 c. slivered almonds

Put broccoli in casserole and mix with soup, mayonnaise, lemon juice, and cheese, pour over broccoli and top with crackers and almonds. Bake 350° for 25 to 30 minutes.

BROCCOLI AND CAULIFLOWER CASSEROLE

Jean Burlage

2 (10 oz.) frozen broccoli spears	1 can cream of chicken soup
1 can water chestnuts (slivered)	2 (10 oz.) frozen cauliflower
	1 can cream of mushroom soup
	1 (8 oz.) jar Cheez Whiz

Cook vegetables until tender crisp. Heat soups and Cheez Whiz until melted. Place vegetables and chestnuts into a casserole. Pour sauce on top. Sprinkle with bread crumbs or onion rings on top. Bake 350° for 30 to 35 minutes.

BROCCOLI AND CHEESE CASSEROLE

Debbie Henderson

1/4 c. margarine	10 oz. pkg. chopped broccoli
1/2 c. chopped onion (may be less)	1/2 c. chopped celery
1 1/2 c. cooked rice	1 can cream of mushroom soup
	8 oz. Velveeta cheese (chopped)

Mix all ingredients together and bake at 350° for 60 to 70 minutes.

BEST EVER CORN CASSEROLE

Rose Bickel

1 can whole kernel corn (drained)	1 pkg. Jiffy corn muffin mix
1 can cream style corn	1 small onion (diced)
8 oz. sour cream	Salt and pepper (to taste)
1 egg	Parsley (to taste)

Combine all ingredients, put in 8 x 8 inch greased casserole. Bake at 350° for 45 minutes.

CARROT CASSEROLE

Doris Butschli

2 pkg. carrots	5th and 6th Grade Social Studies
Velveeta cheese	1 can French fried onion rings
	Butter or margarine

Clean and slice the carrots. Cook until tender and drain. Put half of carrots into a casserole dish. Cover with slices of cheese, add 1/2 the French fried onion rings, and dot with butter, generously. Then add remainder of carrots, with more cheese slices and butter. Bake in 350° oven for about 20 to 30 minutes. Add remainder of onion rings about 10 minutes before taking out of oven.

Take time to be friendly; it is the road
to happiness.

CARROT CASSEROLE

Rose Bickel

8 carrots (cooked, cut lengthwise)	1/2 c. mayonnaise
1/4 c. water	1/2 tsp. salt
2 T. grated onion	1/4 tsp. pepper
2 T. horseradish	Buttered cracker crumbs

Put carrots in shallow baking dish, greased. Mix rest of ingredients together, pour over carrots. Top with buttered cracker crumbs. Bake 15 to 20 minutes at 375°. Garnish with parsley if desired.

CARROT AND BEAN CASSEROLE

Anna Minnis

1 can sliced carrots (drained)	1 can beefy mushroom soup
1 can green beans (drained)	1/2 c. grated Velveeta
Combine first 3 ingredients. Top with cheese. Bake for 30 minutes at 350°.	

ZESTY CARROTS

Kim Bebensee

6 c. sliced carrots	1 c. sugar
2 small onions	3/4 c. vinegar
1 large green pepper (chopped)	1 tsp. salt
1 c. oil	1/2 tsp. pepper
1 (10 1/2 oz.) can tomato soup	2 tsp. prepared mustard

Cook carrots until tender, 10 minutes. Mix soup, sugar, vinegar, salt, pepper, and onion. Marinate in refrigerator overnight. Drain and serve.

TEEN BEAN BAKE

Rose Bickel

1/2 c. catsup	1 1/2 tsp. baking powder
1/2 c. water	1 tsp. salt
1 T. dry mustard	2/3 c. corn meal
2 (16 oz.) cans baked beans	1 egg (beaten)
1/2 lb. frankfurters (cut in 1/2 inch pieces)	1/4 c. melted shortening
3/4 c. flour	2/3 c. milk
1 T. sugar	1/3 c. minced onion (finely)

Mix together and put into 9 x 13 inch greased pan, the catsup, water, mustard, baked beans and frankfurters. Mix the dry ingredients, and add to the rest, stirring just to combine. Spoon over bean mixture. Bake at 400° for 35 to 40 minutes.

BARBECUED GREEN BEANS

Diane Knott

3 to 4 cans green beans
(drained)1/2 c. catsup
1 tsp. liquid smoke

3/4 c. brown sugar

1 onion (chopped)

1/2 c. dark Karo syrup

Bacon

Cook bacon and onion and pour off grease. Mix all together
and bake uncovered 325 to 350° for 1 hour.MARY'S BAKED BEANS

Alice Krapfl

2 large cans Van Camp beans

1/2 onion (chopped)

1/2 lb. bacon

3 T. mustard

1 box brown sugar (1 lb.)

Salt and pepper

1 scant c. catsup

Cook at least 3 hours at 300 to 325°. Simmer slowly
uncovered.BAKED BEANS

Carol Ann Bossom

1 (21 oz.) can pork and
beans

1/2 lb. hamburger (browned)

1 can butter beans

1/2 c. brown sugar

1 can kidney beans or
chili style

1 medium onion (chopped)

1/2 lb. bacon (diced and
browned)

1/2 c. catsup

1 tsp. mustard

1 T. molasses

Combine ingredients and bake one hour at 350°.

HERBED CORN SCALLOP

Alice Krapfl

2 eggs

2 T. instant minced onion

2 (1 lb.) cans cream-style
corn

1/2 tsp. salt

1/2 c. milk

1/4 tsp. pepper

4 T. melted butter

2 c. ready mixed herb-seasoned
stuffingBeat eggs slightly in medium bowl, stir in corn, milk,
butter, onion, salt and pepper. Spoon half of corn mixture into
a greased 2 quart baking dish. Sprinkle stuffing in an even
layer over top. Spoon remaining corn mixture over stuffing.
Let stand 15 minutes. Bake in slow oven at 325° for 1 hour or
until center is almost set or still slightly soft. Cool on wire
rack 10 minutes before serving.

BARBECUED GREEN BEANS

Wanietta Henderson - Mrs. Del Pillard

3 (1 lb.) cans green beans (drained)	1 onion (chopped)
3/4 c. brown sugar	1/2 c. catsup
1/2 c. dark Karo syrup	1 tsp. liquid smoke

Mix all together. Lay strips of bacon on top and bake uncovered in a 325° oven for 30 to 45 minutes. Can be cooked in a microwave or crock pot.

EGGPLANT CASSEROLE

Patsy Peyton

4 c. cubed eggplant	1/2 c. chopped onion
1/2 tsp. salt	1 3/4 c. herb or seasoned croutons
1/2 c. milk	2 tsp. melted butter
1 can cream of mushroom soup	1 c. shredded cheese
1 egg (slightly beaten)	

Cook the eggplant in salted water until tender. Drain. Combine milk, soup, and egg. Add drained eggplant, onion and 3/4 cup croutons. Place in 2 quart casserole. Toss last cup croutons with melted butter and spread over top. Next place cheese on top of all. Bake in 350° oven for approximately 20 minutes. Bubbly and cheese is melted when done.

SCALLOPED EGGPLANT

Sophia Williamson

1 eggplant	Salt and pepper
1/2 c. water	1/2 minced onion
1/4 c. melted shortening	Buttered bread crumbs or
1/2 c. bread crumbs	cracker crumbs
2 eggs	

Peel and slice eggplant or cut in cubes. Cook in water until tender, drain. Add melted shortening, bread crumbs, eggs, seasoning and onions. Put in greased casserole, sprinkle with buttered crumbs. Bacon or cheese may be added or both. Bake in 350° oven until brown.

It's too bad that some folks don't have hearts as soft as their heads.

<u>ONION PATTIES</u>	(Easier than onion rings.)	Gerry Reinburg Marion, Iowa
3/4 c. flour	1/2 c. powdered milk	
2 tsp. baking powder	Cold water	
1 T. sugar	2 1/2 c. chopped onions	
1/2 tsp. salt	Fat (for frying)	
1 T. corn meal		

Mix together first six ingredients, stir in enough cold water for thick batter. Mix in onions and drop by teaspoonful into deep fat. Flatten patties slightly as you turn them, cook to a golden brown. Cooking these in a black iron skillet is best.

CREAMED ONIONS AND CROUTETTES

Helen Kurth

Select as many small to medium onions as will make layer in pan or casserole for your choice. Parboil 30 minutes. Drain thoroughly, allow time for this. Place in greased baking utensil. Make medium white sauce to cover. Add croutettes over top and dot with butter. Bake at 350° oven about 30 to 40 minutes. This dish has resulted in being a favorite at many pot lucks and family meals. If onions are large, could be sliced in 1/2 crosswise (no exact amounts on this recipe as I figured according to the crowd you serve).

SCALLOPED ONIONS

Kay Hendrix

2 jars of boiled onions	1/8 tsp. nutmeg
1 c. diced celery	1/8 tsp. pepper
4 T. butter or margarine	1 c. milk
3 T. flour	1/2 c. light cream
1 tsp. salt	Buttered bread crumbs

Cook celery until tender. Drain. To make cream sauce, melt butter over low heat. Add flour, salt, pepper and nutmeg. Cook gently, stirring, until mixture is bubbly all over. Slowly add milk and cream and cook gently, stirring until thickened. In buttered casserole put onions and celery. Pour cream sauce over vegetables and top with buttered bread crumbs or paprika. Bake at 350° about 20 minutes if food is hot or until sauce is bubbly and browned. Makes 6 to 8 servings.

A good rule for talking is one used in measuring flour; sift first.

SCALLOPED ONIONS

Lucille Pratt

4 c. thinly sliced onions
 3 T. oleo
 1/2 tsp. salt
 1/2 tsp. pepper

3/4 c. thick white sauce
 1/4 c. soft bread crumbs
 3 T. grated cheese

Wash and peel onions, slice 1/4 inch thick. Heat fat in saucepan, add onions, cover and cook until golden, stirring 2 to 3 times. Place onions in 6 to 8 inch baking dish, add seasonings and white sauce. Sprinkle top with crumbs and cheese. Bake for 20 minutes at 375°.

ZUCCHINI CASSEROLE

Mrs. Joe Zieser

3 c. grated zucchini
 1 1/2 tsp. grated onion
 1 c. cracker crumbs
 1 egg (slightly beaten)

1/2 c. grated Cheddar cheese
 1/2 tsp. salt
 Dash of pepper
 Dash of garlic salt

Combine all ingredients and place in a buttered casserole. Top with 1/3 cup buttered bread crumbs. Bake at 350° for 1 hour. Very Good.

ENCHILADAS

Mrs. Roy (Ag) Crosby

1 c. corn meal
 1 c. white flour
 1 egg

2 cans chili con carne
 Grated Cheddar cheese
 Chopped onion

Make a thin batter out of the corn meal, flour and egg. Fry like pancakes and make very thin. Heat the chili con carne. Dip pancake in it and spread a small amount on it. Put a little grated cheese in. Roll and pin with toothpick. Place in baking pan side by side. Cover generously with a lot of chopped onion fine, and cover generously with grated cheese. Put remainder of con carne on top. Bake in moderate oven until heated thoroughly and bubbly. A cast iron skillet works fine. Down south these are served with refried beans, guacamole and hush puppies.

TOMATOES VINAIGRETTE

Karen Wright

8 or 9 tomatoes (sliced)
 2 cloves of garlic (pressed or minced)
 1 tsp. salt
 1/2 tsp. pepper

2 tsp. oregano
 1/2 tsp. dry mustard
 1/3 c. wine vinegar
 1 c. olive or vegetable oil

Continued Next Page.

TOMATOES VINAIGRETTE (Continued).

Arrange 8 or 9 thick tomato slices in a 8 or 9 inch square baking dish. Spoon the other ingredients over slices. Refrigerate two to three hours basting occasionally. To serve, sprinkle with minced onion and parsley and the same dressing.

ZUCCHINI FRITTERS

Kay Noonan
Monticello

2 large zucchini	1 tsp. dill
3 eggs	1 tsp. garlic powder
1/2 tsp. salt	5 T. flour
1/4 tsp. pepper	1 onion
1/2 tsp. sugar	

Coarsely dice and mash zucchini. Cover with water, add 1 teaspoon salt. Boil for 8 minutes, then drain. Beat eggs and add rest of ingredients. Stir in drained zucchini, mix until well blended. Drop batter by tablespoon into heated oil or margarine. Fry until light brown on both sides. Serve plain or sour cream.

PECAN CRUSTED SQUASH CASSEROLE

Helen Kurth
Coggon, Iowa

3/4 c. coarsely chopped pecans	1/4 tsp. salt
1 (1 lb.) pkg. cooked squash	1/4 tsp. pepper
3 T. melted butter or margarine	1/8 tsp. monosodium glutamate
2 T. cream	1/8 tsp. ginger
1 T. brown sugar	3 T. white corn syrup
	2 T. brown sugar
	1 T. melted butter

Add 1/2 cup of pecans and the first 8 ingredients...turn mixture into 1 quart casserole. Combine remaining pecans with the last 3 ingredients, lightly drizzle this over squash in casserole. Bake at 350° about 20 minutes or until glaze sets to form a crust.

Use greased muffin tins as molds when baking
stuffed green peppers.

CHEESY-NUT VEGETABLE QUICHE

Vicki Fuessley

1 (10 oz.) pkg. frozen cut
broccoli
2 T. butter
1/2 tsp. dried marjoram
1 c. milk
1 c. whole kernel corn
2 eggs

1/4 c. green onion
2 T. all-purpose flour
1/4 tsp. salt
1 c. shredded Swiss cheese
1/2 c. salted cashews
1 (2 crust) pie

In saucepan cook broccoli 5 minutes in salted water until tender. Drain. In same pan cook green onion in butter until tender not brown. Stir in flour, marjoram and salt. Add milk, cook and stir until mixture is bubbly. Cook 2 minutes. Stir in Swiss cheese until melts. Remove from heat. Stir in broccoli, corn and nuts. Stir in beaten eggs. Prepare 2 (9 inch) pie plates and pastry. Roll out. One for bottom and cut into slices for lattice. Spoon in vegetable mixture. Bake 350° for 35 minutes. Let stand for 5 minutes before serving. Serves 6.

PICNIC PIE

Vicki Fuessley

1 lb. grated Cheddar cheese
1/2 lb. short crust (2 pie
crust) pastry

Salt and pepper
1 lb. fried mushrooms
Butter (as required)

Butter a pie plate and line with pastry. Cover the pastry with half the cheese and dot with butter. Saute' the sliced mushrooms until tender and place them on top of cheese, then add remaining cheese. Dot again with butter then add the top crust sealing well to the bottom crust with a little water around the edges. Go round edge with fork to make a pattern then make 3 slots on top of crust to let steam release. Brush the top with milk and bake in a 425° oven for about 25 to 30 minutes.

MINESTRONEBetty (Henderson) Mills
Clinton, Iowa

1 1/2 qts. beef broth
1 1/2 c. home cooked or
canned chick peas
2/3 c. diced celery
2/3 c. diced carrots
1/2 c. diced onion

8 oz. green lima beans
(undrained)
16 oz. can tomatoes (undrained)
1/3 c. elbow macaroni
Oregano
Salt - Pepper
Continued Next Page.

MINESTRONE (Continued).

Bring the broth, chick peas, celery, carrots, onion and tomatoes to a boil. Simmer for about 45 minutes. Add lima beans, macaroni, and seasonings. Cook until macaroni is tender. Serve with freshly grated Parmesan cheese. Makes 8 to 10 servings.

HAMBURGER VEGETABLE SOUP

Dar Schute

1 lb. ground beef	3 c. water
1 c. chopped onion	2 tsp. salt
1 c. diced potatoes	1/4 tsp. basil
1 c. sliced carrots	1/4 tsp. thyme
1 c. sliced celery	1 bay leaf
2 (No. 1) cans tomatoes	1 1/2 T. sugar
1/4 c. rice	

Cook ground beef and onion together until meat is lightly brown. Drain off excess fat. Add remaining ingredients and bring to a boil. Cover and simmer for 1 hour.

VEGETABLE SOUPJanet Main
Coggon, Iowa

1 lb. hamburger	4 c. cooked tomatoes
1 c. onion (diced)	3 c. water
1 c. celery (diced)	3 tsp. salt
1 c. potatoes (diced)	1/4 tsp. basil
1 c. carrots (diced)	1/4 tsp. thyme
1/4 c. uncooked rice	1 bay leaf

Brown hamburger and onion in a little oil and drain grease. Add vegetables to hamburger and onion. Simmer 1 hour. Freezes well. I add other vegetables my family likes. Add more tomato juice when I warm the soup. But don't have to.

CHILI

Zona Holub

10 lb. hamburger	Chili pepper
Onions	2 (No. 10) cans beans
Salt	2 (46 oz.) cans tomato
Pepper	juice

This is the recipe we used for the chili when the Cub and Boy Scouts had their chili suppers.

EASY CHILI

Dorothy French

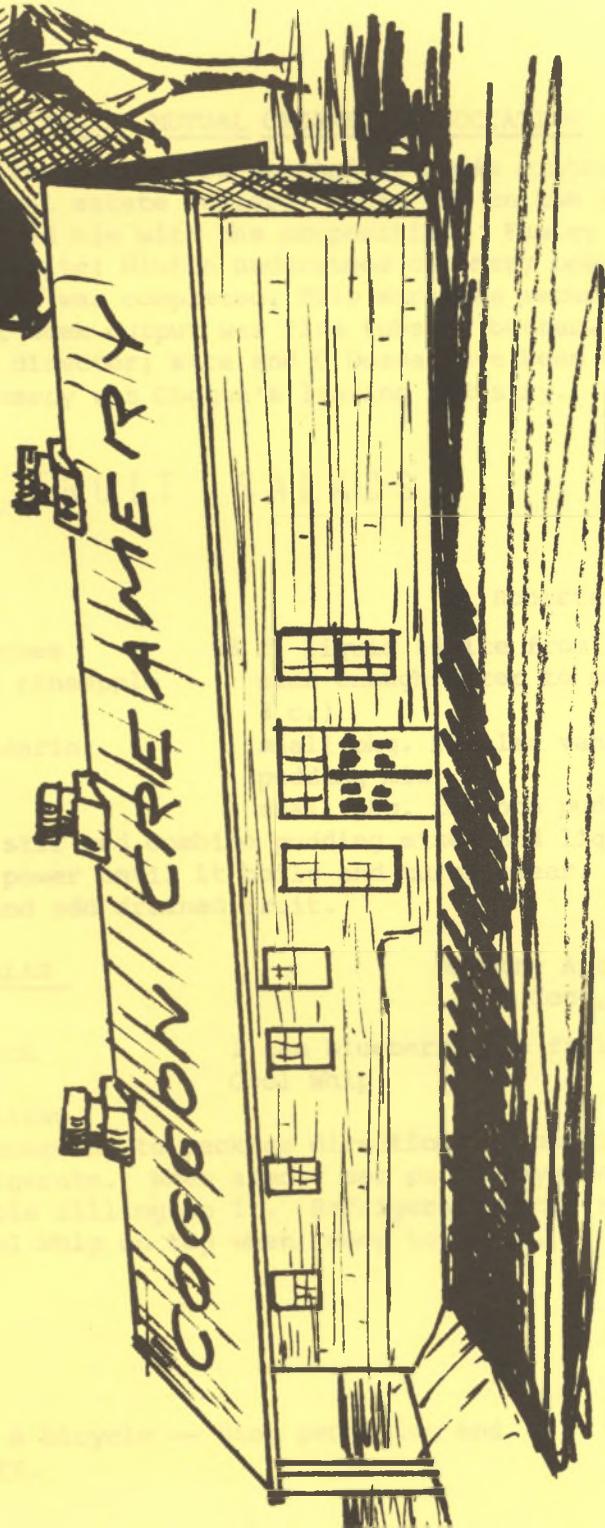
2 cans tomato soup (regular size)	1 (No. 2) can kidney beans
and 2 cans of water	1 lb. hamburger
1 small onion (diced)	1 scant tsp. chili powder

Brown hamburger and onion. Drain off fat and add to the first ingredients. Simmer for one hour or two. Add chili powder about 30 minutes before serving.

NOTE: I do mine in the crock pot and it's ready anytime.

* * * * *

Grüssings



স্বাক্ষর করো

LINN COUNTY FARMERS' MUTUAL CREAMERY ASSOCIATION

The Creamery Association was started by Lewis Hinton and Charles Fawley, a real estate dealer. Louie was on the farm when Fawley approached him with the proposition. Fawley could arrange for the new site; Hinton understood creamery operation. When the organization was completed, Milo Ware was secured as manager. The first week output was five tubs of butter. Louie served 25 years as director; Ware and O'Dossa have been the only managers. The Creamery was Coggon's leading industry.

P.K.

FRUIT SALADS

FRUIT SALAD

Roberta Coleman

1 (29 oz.) can peaches	3 c. liquid (juice from fruit plus enough water to make 3 c.)
1 (15 1/2 oz.) can pineapple chunks	1 small pkg. regular vanilla pudding mix
1 (11 oz.) can mandarin orange sections	1 small pkg. tapioca pudding mix

Drain fruit, stir and combine pudding mixes and liquid. Microwave on full power until it boils and turns clear, about 6 minutes. Cool and add drained fruit.

BLUEBERRY JELLO SALAD

Dorothy Ayers Woods
Cody, Wyoming

1 (6 oz.) pkg. black cherry Jello	1 can blueberry pie filling Cool Whip
Miniature marshmallows	Make Jello according to package directions. Pour into cake pan and refrigerate. When almost set put a layer of marshmallows and pie filling on it. Refrigerate until ready to serve. Spread Cool Whip on top when ready to serve.

Life is like a bicycle -- stop pedalling and
you fall off.

BLACK CHERRY SALAD

Dorothy French

1 regular size box raspberry
Jello

1 c. stuffed olives
1/2 c. chopped almonds
(or your favorite nutmeats)

1 (No. 2) can black bing
cherries

Liquid from cherries

Mix Jello according to package directions using juice for cool liquid. When Jello is slightly congealed add the cherries cut in half and olives and nuts, pour into a 9 x 9 inch pan or a medium sized Jello mold.

QUICK CHERRY FRUIT SALAD

Margaret Pillard

1 can cherry pie filling

1 (No. 303) can crushed
pineapple (drained)

1 (No. 303) can fruit
cocktail (drained)

1 (8 oz.) container Cool
Whip

1 can sweetened condensed milk

Mix all together and chill.

FRUIT SALAD

Zona Holub

1 can drained fruit cocktail

1 c. mini marshmallows

1 can drained pineapple
tidbits

1 can cherry or peach or
apricot pie filling

1 c. white grapes

Just before serving add sliced bananas.

CHERRY AMBROSIA

Donna Patton

1 can cherry pie filling

1 large banana

1 can (20 oz.) pineapple
tidbits (drained)

1 pkg. miniature
marshmallows

1 small can mandarin oranges
(drained)

Mix all together and serve. May be made the night before
leaving the banana out until serving time.

MICROWAVE OVEN USE:

Freeze individual portions of soup in glass jars

twice the size of ingredients volume. Remove
metal lid; cover loosely with plastic wrap, and
heat soup in jar on REHEAT.

CHERRY SALADMrs. Don (Barb) Cook
Coggon, Iowa

1 can cherry pie filling
 1 can sweetened condensed milk
 2 c. Cool Whip
 1 (15 oz.) can crushed
 pineapple (drained)
 Refrigerate overnight.

1 small can mandarin
 oranges
 1 c. coconut
 1/2 c. nuts

CHAMPAGNE SALAD

Margaret Brown

1 (8 oz.) pkg. cream cheese
 3/4 c. sugar
 1 (10 oz.) pkg. frozen
 strawberries (juice and
 all)

2 sliced bananas
 1/2 c. chopped nuts (optional)
 1 (13 1/2 oz.) container Cool
 Whip
 1 (20 oz.) can crushed pineapple

Cream cheese and sugar together. Add rest of ingredients, mix and pour into a 9 x 13 inch glass pan and freeze. Remove one hour before serving. This recipe may be refrozen and served at another time.

JELLO - COTTAGE CHEESE SALADJulie Asmussen
6th Grade Teacher

1 (2 lb.) box cottage
 cheese (drained)
 1 medium size Cool Whip

1 tall can pineapple tidbits
 (drained)
 1 (3 oz.) pkg. Jello (strawberry
 or your choice)

Mix cottage cheese, Cool Whip, and pineapple. Pour in dry Jello and stir well. Salad will then set up.

FRIENDS SALAD

Gheula Ayers

24 oz. carton cottage
 cheese
 8 oz. pkg. Cool Whip
 1 lb. can fruit cocktail
 (drained)

1 lb. can crushed pineapple
 (drained)
 1 small can mandarin oranges
 (drained)
 3 oz. Jello (any flavor)

Stir Jello dry into fruit, cottage cheese and Cool Whip. Refrigerate until ready to serve.

COTTAGE CHEESE SALAD

Norma Rowe

Small carton cottage cheese
 Small pkg. dry Jello
 Small can pineapple tidbits
 Combine all ingredients and chill.

Small can mandarin oranges
 Small carton whipped
 topping

CHRISTMAS SALAD

Mary Jo Ironside

1 pkg. (3 oz.) lime Jello
 1 pkg. (3 oz.) lemon Jello
 15 large marshmallows
 1 c. hot water
 1 c. cream (whipped)
 2 T. sugar

3/4 to 1 c. drained crushed
 pineapple
 4 oz. cream cheese (cubed)
 1/4 to 1/2 c. chopped pecans
 or walnuts
 1 pkg. red cherry Jello

1st layer: Prepare lime Jello according to directions. Pour into 9 x 13 inch pan. Chill until firm.

2nd layer: Combine lemon Jello and marshmallows in hot water. Stir until dissolved, cool and syrupy. Add whipped cream to which the sugar has been added. Add pineapple, cream cheese and nuts. Fold all together and pour over 1st layer.

3rd layer: Prepare cherry Jello according to directions and pour over the second layer.

CRANBERRY SALAD

Judy Anton

1 pkg. lemon Jello
 1 (No. 2) can crushed
 pineapple
 1 c. miniature marshmallows
 1 c. pineapple

1 egg
 1 T. flour
 1/2 c. sugar
 1 small box whip cream
 Grated cheese

Prepare Jello as always. Add pineapple (drained), marshmallows. Put in 12 x 8 inch pan, let set until firm. Prepare a custard topping using pineapple juice, egg, sugar, and flour. Cook over medium heat until thickened. Add whip cream to the thickened cooled custard. Spread over Jello and grate cheese over top. Let set overnight. Serves 12.

For stiffer whipped cream use equal amount of powdered sugar instead of granulated sugar.

CRANBERRY SALAD

Judy Anton

1 pkg. cranberries (ground)	1 1/2 c. sugar
1/2 c. crushed pineapple (drained)	2 pkg. strawberry Jello
	3 c. boiling water

COOKED TOPPING:

2 T. flour	1 egg (beaten)
2 T. butter	1 c. pineapple juice
1/2 c. sugar	1 c. whipped topping

Mix the cranberries, pineapple and sugar and let stand 2 hours then dissolve the Jello and water and cool. Pour cranberry mixture into Jello and chill. Spread with cooked topping. Cook these ingredients until thick. Cool and fold in 1 cup whipped topping, top with nuts or grated cheese.

CRANBERRY FLUFFVelma Henderson Brown - Mrs. George Brown
Rock Island, Illinois

2 c. raw cranberries	1/2 c. seedless green grapes
3 c. tiny marshmallows	1/2 c. California walnuts
3/4 c. sugar	1/4 tsp. salt
2 c. unpared apples	1 c. cream (whipped)

Combine cranberries, marshmallows, and sugar and chill overnight. Add the rest of the ingredients and refrigerate.

WHOLE CRANBERRY SALAD Velma Henderson Brown - Mrs. George Brown
Rock Island, Illinois

2 cans whole cranberry sauce	1/2 tsp. salt
2 c. boiling water	1 c. Hellmann's mayonnaise
2 pkg. (3 oz.) strawberry Jello	1/2 c. walnuts
2 T. lemon juice	2 c. diced apples

Melt cranberry sauce. Drain and reserve juice and berries. Mix juice, hot water, lemon juice, salt and Jello. Chill, add mayonnaise and beat until smooth. Fold in cranberries, apples and nuts.

MICROWAVE OVEN USE:

With leftovers, make individual dinners in empty TV dinner trays or sectional paper plates. Cover with foil and freeze. Reheat.

CRANBROSIA SALAD

Rose Bickel

2 c. ground cranberries	1 c. coconut
1 c. sugar	1 large banana
1 can mandarin oranges	2 envelopes Knox gelatin
1 (8 oz.) can chunk pineapple	1 c. sour cream
	1 c. whipping cream

Mix the sugar and cranberries together and let set a few minutes. Drain and reserve 3/4 cup juice from the oranges and pineapple. Mix the juice and gelatin in a pan and heat to dissolve. Put in sour cream and rest of ingredients. Fold in the whipping cream when partially set. Refrigerate.

5 CUP SALAD

Zona Holub

1 c. white grapes	1 c. drained pineapple tidbits
1 c. mini marshmallows	1 box sour cream or 1 pkg.
1 c. mandarin oranges	Cool Whip or mix 1/2 of
1 c. coconut	each

Add 1/2 cup nutmeats to this if you wish.

FIVE CUP SALAD

Jackie Blin

5th Grade Teacher

1 c. pineapple (crushed)	1 c. marshmallows
1 c. mandarin oranges	1 c. sour cream
1 c. coconut	

24 HOUR SALAD

Martha (Light) Serbousek

2 c. Tokay grapes (halved)	2 c. quartered marshmallows
2 c. diced pineapple	or small size
Cook following in double boiler until thick:	
2 beaten eggs	1/4 c. pineapple juice
1/4 c. lemon juice	1/3 c. sugar

When cooked mixture is cool fold in 1 cup whipped cream. Pour over fruit and mix thoroughly. Refrigerate and serve on lettuce.

When shoe strings lose their plastic tips dip the ends in clear fingernail polish.

FRUIT SALAD

Bonnie Farley

Oranges (cut up and peeled)	Mini marshmallows
1 1/2 c. sugar	1 can drained pineapple
Sliced bananas	tidbits

Spread sugar over oranges and let stand overnight in the refrigerator in a covered bowl. Right before serving add the bananas, marshmallows and pineapple. Stir well to mix.

FRESH FRUIT SALAD

Betty Letts

1 cantaloupe or watermelon (diced)	3 bananas (diced)
4 fresh peaches (diced)	1 can mandarin oranges
1 can diced pineapple (juice included)	Coconut (optional)
	Walnuts (optional)
	Marshmallows

Mix altogether adding the amount of marshmallows desired for sweetness. Keep refrigerated.

GREEN AND WHITE SALAD

Verla Henderson

1ST PART:

1 package lime Jello, 2 cups hot water, 1 small can crushed pineapple. Use juice on pineapple for part of water. Let set in 9 inch square dish before adding second part.

2ND PART:

1 package orange or lemon Jello, 1 cup hot water. When set, whip, then add 1 package Dream Whip that has been whipped and 1 cup grated Velveeta cheese. Blend all together and spread on 1st part.

YUMMY-YUM SALAD

Diane Gudenkauf

1 can cherry (or fruit pie filling)	Cool Whip
1 can Borden's sweetened condensed milk	Miniature marshmallows
1 can pineapple (drained)	Nuts
	1 tsp. lemon juice

Mix all ingredients together and refrigerate.

Coat inside of a cracked vase with paraffin.

It will stop leaks.

JELLO SALAD

Paula Sisler

Remedial Reading Teacher

1 can crushed pineapple
(large)

8 oz. Cool Whip

8 oz. cottage cheese

1 box Jello (any flavor)

Bring to a boil the crushed pineapple, dissolve Jello in it. Take from heat and cool. When cool add the Cool Whip and cottage cheese. Mix well and refrigerate until set.

ORANGE JELLO SALAD

Geniene (Bach) Slife

Independence, Iowa

20 oz. can crushed pineapple
3 oz. pkg. dry orange Jello

16 oz. cottage cheese

9 oz. pkg. Cool Whip

Drain and boil the pineapple juice and add dry Jello. Cool. Mix with crushed pineapple. Add cottage cheese and Cool Whip. Beat.

JELLO SALAD

Sheryl Betenbender

1 pkg. lemon Jello
1 (No. 2) can crushed
pineapple
1 c. miniature marshmallows
1 c. pineapple

1 egg
1 T. flour
1/2 c. sugar
1 small box whip cream
Grated cheese

Prepare Jello according to package, add pineapple (drained) and marshmallows. Put in 12 x 8 inch pan, let set until firm. Prepare a custard topping using pineapple juice, egg, sugar and flour. Cook over medium heat until thickened. Add whip cream to the thickened cooled custard. Spread over Jello and grate cheese over top. Let set overnight. Serves 12.

ORANGE SALAD

Elaine Casey

3 boxes orange Jello
1 pt. orange sherbet
1 can mandarin oranges

3 c. hot water
2 sliced bananas
1 c. crushed pineapple

Dissolve Jello in water. Beat in sherbet and add fruit. Chill until firm.

To sweeten smelly disposal, grind up several
ice cubes after using.

PEAR SALAD

Connie Reese

2 c. pear juice	4 c. mashed pears
2 pkg. lime Jello	2 c. whipped cream
2 small pkg. cream cheese	Maraschino cherries
4 T. half and half	(optional)

Heat juice and pour over Jello, while hot, add the cream cheese which is softened with half and half. When gelatin starts to set, add pears and fold in whip cream. Add cherries and put in 9 x 13 inch pan or serve in bowl.

PINEAPPLE SALAD WITH PINEAPPLE DRESSING

Julie Clute

1 (No. 2) can tidbit size pineapple (drained, save juice)	2 T. flour
	2 egg yolks
	2 T. sugar

140 small marshmallows

Put marshmallows and pineapple together, refrigerate until cold. Mix the rest of the ingredients well and cook until thick on medium heat, stir often, then let cool. Refrigerate. Just before serving add two large bananas or 3 small bananas to the pineapple and marshmallows. Stir cooled dressing well, fold in pineapple, marshmallows and bananas.

RAINBOW SALAD

Rose Zeiser

1 (3 oz.) box black cherry Jello	1 (3 oz.) orange Jello
3/4 c. hot water and 3/4 c. cold water	3/4 c. hot water
1 (3 oz.) box lime Jello	3/4 c. cold water
3/4 c. hot water	1 (3 oz.) box orange pineapple Jello
3/4 c. cold water	1/2 c. hot water
1 (3 oz.) box lemon Jello	1/2 c. cold water
1/2 c. hot water	1/2 c. evaporated milk
1/2 c. cold water	1 (3 oz.) box strawberry Jello
1/2 c. evaporated milk	3/4 c. hot water
	3/4 c. cold water

Set each layer one at a time in a 9 x 13 inch pan using evaporated milk every other layer, allowing 40 minutes for each set.

RASPBERRY JELLO

Connie Reese

3 (3 oz.) pkg. raspberry Jello	Pint applesauce
3 c. boiling water	1 to 2 pts. raspberries (mashed a little)

Dissolve and let cool down to lukewarm. Add pint of applesauce and 1 to 2 pints raspberries. Put in bowl or 9 x 9 or 9 x 13 inch pan.

STRAWBERRY SALAD

Kathy Finger

6 oz. strawberry Jello	2 mashed ripe bananas
1 (No. 2) can drained crushed pineapple	(optional)
1 (10 oz.) pkg. frozen strawberries	1/2 pt. sour cream

Dissolve Jello in 2 cups boiling water. Stir frozen strawberries until melted. Add pineapple and bananas. Spread half into pan. Refrigerate until set. Spread sour cream on top and put remaining Jello mixture on and chill.

LEMON CHEESE SALAD

Denise Kinley

1 pkg. lemon Jello	1/2 c. diced celery
2 T. sugar	1/2 c. chopped nuts
1 c. boiling water	1 small can crushed pineapple
1 glass olive-pimiento cheese	1 c. whipped cream

Dissolve Jello in boiling water, add sugar and cheese and mix well. Add celery, nuts, and pineapple. Chill until jelly consistency. Add whipped cream. Pour in glass baking dish for squares or salad bowl.

UNDER SEA SALAD

Ruth J. Hill

Dissolve 2 packages lime Jello in 2 cups hot water, add 2 cups pear juice and a pinch of salt. Pour half Jello in mold and chill. When other half is syrupy add 2 cups diced pears, 2 teaspoons vinegar or lemon juice, 1 package cream cheese mixed with 1 cup crushed pineapple. Whip last and pour over first.

A small pad dipped in nail polish remover will quickly remove crayon marks on woodwork and windows.

VEGETABLE SALADS

ETHEL'S MACARONI SALAD

Blanche Betenbender

1 lb. macaroni	2 tsp. salt
1 can Eagle Brand milk	1/4 tsp. pepper
2 c. mayonnaise	1 onion (chopped)
1 c. vinegar	1 pepper (green) (chopped)
1 c. sugar	4 carrots (chopped or grated)

Cook the macaroni until done, and add the rest of the ingredients and chill.

MACARONI SALAD

Rose Zieser

2 c. dry macaroni	1/2 c. chopped nuts
1 c. sugar	1/2 c. vinegar
1 heaping T. flour	Juice of No. 2 can chunk
2 beaten eggs	pineapple
1 c. mini marshmallows	2 large bananas
	Chunk pineapple

Cook the sugar, flour, eggs, vinegar and juice until thick. Cool a little and add 2 tablespoons butter. Cool. Meanwhile cook macaroni as directed. Pour dressing over remaining ingredients and chill.

BROCCOLI AND CHERRY TOMATO SALAD

Vicki Fitch

1 large head chopped fresh broccoli	Water chestnuts (chopped) (tuna size)
Approximately 20 cherry tomatoes	1 pkg. Good Seasons Italian salad dressing
Mix and chill.	Chopped celery

LIMA BEAN SALADFlorence (Henderson) Hoag
Poala, Kansas

1 (20 oz.) pkg. frozen baby lima beans	1 (12 oz.) carton sour cream
1 1/2 c. diced celery	2 T. Miracle Whip
1 medium to large onion (sliced)	

Cook beans according to package directions. Drain and cool. Add other ingredients. Salt and pepper to taste. Make a day ahead.

GERMAN POTATO SALAD

Esther Avis

6 slices bacon
 3/4 c. finely chopped onion
 2 T. flour
 1/3 c. sugar
 1 tsp. salt

Pepper (to taste)
 1/2 tsp. celery seed
 5 T. cider vinegar
 4 medium potatoes

4 medium potatoes, boiled, peeled and cubed or sliced. Fry bacon until crisp, crumble and set aside. Fry onion until transparent. Stir in flour, sugar, salt, pepper and celery seed. Bring to a boil and add potatoes and bacon stirring to coat with sauce.

TRADITIONAL GERMAN POTATO SALAD

Dar Schute

1/2 lb. diced lean bacon
 4 T. bacon grease
 4 T. flour
 2 c. hot water

1/2 c. vinegar
 4 T. sugar
 1/4 c. diced onion
 Salt and pepper (to taste)

Fry bacon and set aside. Reserve 4 tablespoons bacon grease and put back in frying pan. Over low heat add remaining ingredients and stir constantly until well blended. Boil until dressing thickens. Pour over diced, boiled potatoes. If desired fold in 2 to 3 hard-boiled eggs.

GERMAN BEAN SALAD

Wanietta Henderson

1 can green beans
 1 can yellow beans
 1 can red beans
 1/2 c. green pepper
 1/2 c. chopped onion
 1 T. Worcestershire sauce

1/2 c. salad oil
 3/4 c. sugar
 1 tsp. salt
 1/2 c. vinegar
 1 T. barbecue sauce

Drain beans. Mix with green pepper and onion. Make a dressing with the rest of the ingredients. Pour over the vegetables. Better if it sets a day or two before serving.

MICROWAVE OVEN USE:

Barbecuing for a crowd? Grill meat out of doors ahead of time. Finish cooking and heating in the microwave oven when guests arrive - or reverse the procedure.

CAULIFLOWER AND BROCCOLI SALAD

Carol Ann Bosson

1 head cauliflower	1/4 c. French dressing (or
4 stalks broccoli	Western)
3 bunches green onions	1 T. sugar
1 green pepper	1 T. red wine vinegar
1 c. salad dressing	Salt and pepper
1/2 c. sour cream	

Wash and chop vegetables in small pieces and dry well on paper towels before adding dressing. Mix salad dressing, sour cream, dressing, sugar, vinegar, salt and pepper and pour over vegetables.

CAULIFLOWER SALADJulie Asmussen
6th Grade Teacher

1 head of cauliflower	1 c. sour cream
Radishes (to taste)	1 c. mayonnaise (real)
Green onions	1 pkg. Good's cheese garlic
2 T. celery seed	dressing mix

Mix together and keep refrigerated.

CAULIFLOWER SALADVelma (Henderson) Brown
Rock Island, Illinois

1 head cauliflower	1 c. sour cream
1 bunch broccoli	1 c. mayonnaise
1 bunch green onions	1 pkg. dry garlic salad
Radishes	dressing or 1 pkg. dry
2 carrots	Ranch dressing

Slice fresh vegetables into a bowl. Mix the sour cream, mayonnaise and dry dressing mix. Pour over vegetables and chill several hours. Fresh tomato garnish adds color.

PEA AND CAULIFLOWER SALAD

Bernita Lennox

1 small head cauliflower	1 pepper (cut up) (optional)
1 small box of frozen peas	1 c. Kraft real mayonnaise
1 c. diced celery	1 1/2 tsp. seasoning salt
1/2 c. diced onion	

Cut cauliflower in small pieces and add the peas that have been thawed. Add onion and pepper and cover with dressing. Marinate for 3 to 4 hours.

CAULIFLOWER SALAD

Rose Zieser

1 head cauliflower	1/2 c. or less chopped onion
1 (10 oz.) pkg. frozen peas	1 c. chopped celery

DRESSING:

1 1/2 tsp. dry Hidden Valley Original salad dressing mix	1 c. mayonnaise
	1/4 c. milk

Chop vegetables in bowl or flat pan 9 x 13 inch. Mix dressing and pour over vegetables. Refrigerate several hours before serving. Will keep several days.

MARINATED CARROT SALAD

Betty Letts

2 lb. thin sliced carrots	3/4 c. vinegar
3 stalks celery (sliced)	1 tsp. salt
1 green pepper (sliced)	1 tsp. dry mustard
1 onion (sliced)	1/4 tsp. pepper
1 c. tomato soup	1 c. sugar
1 c. oil	

Cook carrots just until done and drain. Mix with other ingredients and marinate overnight in refrigerator.

CARROT SALAD

Diane Knott

2 lbs. carrots	1 tsp. salt
1 c. sugar	1/2 tsp. pepper
1/2 c. vinegar	1 tsp. dry mustard
1/2 c. oil	Dash of Worcestershire sauce
1 can undiluted tomato soup	

Cook carrots until just tender but still a little crisp. Heat and pour remaining ingredients over the carrots. Add onion and green pepper to taste. Chill.

LAYERED SALAD

Lelah Peyton

1 medium head lettuce	2 c. mayonnaise
1 onion (thinly sliced)	4 oz. shredded Cheddar cheese
1 (10 oz.) pkg. frozen peas	8 slices bacon

Place first 3 ingredients in layers given. Spread with mayonnaise, sprinkle with cheese. Fry bacon crisp, crumble and place on top. Refrigerate 6 to 8 hours or overnight.

There is no right way to do the wrong thing.

LAYER LETTUCE SALAD

Rose Zieser

1 head lettuce	1/2 c. chopped radishes
1 pkg. frozen peas (cooked)	1/2 c. chopped celery
4 diced boiled eggs	1 lb. bacon (cooked, drained and crumbled)
Onion (to taste)	

Place in Tupperware or glass 9 x 13 inch pan in layers.
Save 6 slices bacon to crumble over dressing.

DRESSING:

Hellmann's real mayonnaise, 3 tablespoons milk, 3 tablespoons sugar. Mix together and pour over vegetables.

MIXED VEGETABLE SALAD

Doris Butsch

5th and 6th Grade Social Studies

8 stalks celery (diced)	1 c. vinegar
1 green pepper (diced)	1 1/2 c. sugar
1 small onion (diced)	2 T. flour
2 cans red beans	4 T. prepared mustard
2 pkg. frozen mixed vegetables	

Rinse and drain the red beans and cook and drain the mixed vegetables. Mix together the vinegar, sugar, and flour. Cook until slightly thickened. Remove from heat and add the mustard. Pour over the vegetables.

TACO LETTUCE SALAD

Anita Haughenbury

1 lb. hamburger or ground pork (browned)	Tomatoes, cheese, cucumbers, carrots, etc.
1 pkg. taco mix (dry)	Western dressing
3/4 c. water	Crushed taco chips
1 head lettuce	

Brown hamburger and drain. Add taco mix and water. Simmer 15 minutes and cool. Prepare tossed salad with lettuce and other vegetables. Sprinkle cooled taco meat over top. Just before serving, top with Western dressing and crushed taco chips.

MICROWAVE OVEN USE:

Season a pound of ground beef, then shape and freeze individual patties - microwave as needed.

MASTACCIALE SALAD

16 oz. mastacciale
 2 onions (slice in rings)
 2 cucumbers
 1 1/3 c. vinegar
 1 c. sugar
 6 T. salad oil
 2 T. parsley

1 tsp. salt
 1 tsp. dry mustard
 1/4 tsp. garlic powder
 Pepper (just a dash)
 1 can tomatoes
 Peppers

Cook noodles as directed on package. Drain, rinse and add the remaining ingredients. Let set several hours.

SUPER SUMMER SALAD

Mrs. Don (Barb) Cook

1 lb. macaroni (cooked and cooled)
 1 large pepper (chopped)
 4 carrots (shredded)
 1 c. chopped onion
 1 can Borden's sweetened condensed milk

1 c. sugar
 1/2 to 1 c. vinegar
 2 c. mayonnaise
 1 tsp. salt
 1/2 tsp. pepper

Mix together and chill for 4 hours or overnight.

SPINACH SALAD

Florence (Henderson) Hoag
 Paola, Kansas

1 box lemon Jello
 1 c. hot water
 1 tsp. salt
 1 pkg. chopped spinach (cooked and drained)

1 c. chopped celery
 1 c. chopped onions
 1 c. cottage cheese
 1 c. Miracle Whip

Combine Jello, hot water and salt and cool. Add the other ingredients to Jello and mold, then chill.

VEGETABLE SALAD

Viola Trumm

1 small pkg. frozen mixed vegetables (cooked and drained and cooled)
 1 onion (chopped)
 1 green pepper (chopped)
 1/2 c. celery (chopped)

1 can kidney beans (drained)
 1/2 c. sugar
 1/2 c. vinegar
 1 T. cornstarch
 1 tsp. prepared mustard

Cool the mixed vegetables and add the rest down to the kidney beans. Cook the rest of the ingredients until thickened a little and cool. Then mix altogether. It tastes better if prepared a day ahead.

VEGETABLE SALAD

1 can French-style green beans	1 c. chopped onions
1 can peas	1 c. chopped celery
1 small jar pimientos	1 c. sugar
1 c. chopped green pepper	1/2 c. cooking oil
	1/3 c. white vinegar

Mix the sugar, oil and vinegar in a saucepan, bring to a boil. Set aside to cool. Drain the beans and peas. Mix with other vegetables. Pour sugar mixture over vegetables, mix well. Refrigerate.

COLESLAW

Coggon Fireman's Auxiliary

2 medium heads cabbage	1 bunch celery (cut up)
2 T. salt	2 green or red peppers (cut up)
3 c. sugar	1 tsp. celery seed
2 c. vinegar	1 tsp. mustard seed
1 c. water	

Shred the cabbage, sprinkle salt over cabbage, and let stand for 1 hour. Squeeze out excess water. While cabbage is setting boil the sugar, vinegar and water for 3 minutes and let cool.

Mix rest of ingredients with chopped cabbage, pour cool mixture over cabbage. Keep in sealed jars in refrigerator or could freeze.

SAUERKRAUT SALAD

Mary Short

1 qt. sauerkraut	1 c. sugar
1 c. diced celery	1/2 c. salad oil
1/2 c. chopped onion	Green and red peppers

SALAD DRESSINGS

RUSSIAN DRESSING OR WESTERN DRESSING

Diane Gudenkauf

1/2 c. sugar	1/4 c. chili sauce
1/2 c. oil	1/2 onion (cut fine)
1/2 c. vinegar	1 1/2 tsp. salt
1/4 c. catsup	

Mix ingredients together and store in refrigerator.

SALAD DRESSING

(Yields: 1 1/2 quarts)

Margaret Luse

5 beaten eggs

1 T. salt

2 c. sugar

1 c. cider vinegar

3/4 c. flour

5 c. water

1 T. dry mustard

Using a heavy pan or double boiler mix ingredients as given. cook about 20 minutes slowly, stirring constantly or in double boiler until thick. Good for potato salad, mixed 1/2 and 1/2 with Miracle Whip.

POTATO SALAD DRESSING

Judy Faust

1/2 c. vinegar

1 tsp. mustard

1/2 c. sugar

1/2 tsp. salt

1/2 c. water

1/2 tsp. pepper

4 eggs

2 c. Miracle Whip

Bring above ingredients to just under boiling. Slowly add 4 well beaten eggs. Cook until thick. Cool and then add 2 cups Miracle Whip. Makes about a quart of dressing. This makes enough for 10 large potatoes, 2 medium onions and 6 hard-boiled eggs. The recipe can be easily cut in half for a smaller batch.

SALAD DRESSING

Joan Edmonds

3 eggs

1/2 c. vinegar

1/2 c. sugar

1 T. butter

1 tsp. dry mustard

Beat eggs well, and add all but butter and cook stirring frequently, until thickened. Remove from heat and add butter. Especially good for potato salad.

CUCUMBER CREAM SALAD DRESSING

1 c. sour cream

1/2 c. finely diced fresh

1 tsp. salt

cucumbers

Pepper (to taste)

1 T. diced onions

4 T. vinegar

Mix sour cream, salt, pepper, vinegar, cucumbers and onion. Serve over lettuce, cabbage, tomatoes or any combination of crisp fresh vegetables. Garnish with hard-cooked eggs. Yield: 6 servings.

While we consider when to begin, it becomes too late.

DRESSING FOR SLICED CUCUMBERSMary Duffy
Cascade, Iowa

2 c. sugar

Salt (small amount)

1 c. vinegar

Celery seed (optional)

Bring to a boil and cool. Slice cucumbers and put in jar.

Cover with cooled syrup. Enough for 1 quart.

SAUCE FOR VEGETABLES

(Green beans, cauliflower, broccoli)

Donna Ironside

1 qt. cooked vegetables

1/2 c. milk

1/2 T. grated onion

1/2 c. sour cream

2 T. melted butter

4 oz. grated cheese

2 T. flour

(Cheddar or Swiss)

1/2 tsp. sugar

1 to 2 T. butter

1/2 tsp. salt

1/3 c. cornflake crumbs

In small saucepan melt butter, add flour, onion, salt and sugar, gradually add milk and cook until thick. Add sour cream and cheese. Stir until well blended. Melt 1 to 2 tablespoons butter in heavy skillet, add cornflake crumbs, stir until crisp. Pour hot sauce over hot vegetables. Sprinkle with crumbs, bake at 400° for 20 minutes. (If I'm in a hurry, I just serve as is.)

THOUSAND ISLAND DRESSING

Diane Gudenkauf

2 1/2 c. mayonnaise

4 T. sweet pickle relish

1/2 c. chili sauce

2 T. dill pickles

1 T. olives (chopped)

Mix mayonnaise and chili sauce in blender until blended. Add pickles and olives. Store in refrigerator.

THOUSAND ISLAND DRESSING

Carol Nagle

1 c. Hellmann's mayonnaise

1/2 tsp. prepared mustard

1/4 c. chili sauce

1/2 c. chopped celery

1 T. salad oil

1 1/2 T. chopped onion

1/4 tsp. salt

1 T. minced parsley

1 tsp. Worcestershire sauce

1 T. pimiento

2 tsp. sugar

1/4 c. diced green pepper

Mix all ingredients and chill.

Add salt to water when boiling eggs; it will
keep them from cracking.

WEIGHT WATCHERS SALAD DRESSING

Anita Haughenbury

1/4 c. Milani dill sauce
 1/4 c. wine vinegar
 2 T. Hidden Valley original
 dry mix
 Combine and refrigerate.

4 pkg. artificial sweetener
 1 c. tomato juice

SWEET AND SOUR VEGETABLE SAUCE

Betty Letts

1 T. butter
 4 T. flour
 1/2 tsp. salt
 1 c. evaporated milk

1/3 c. water
 1/4 c. mayonnaise
 3 T. drained pickle relish
 1 T. catsup

Melt butter in saucepan, stir in flour, and salt and milk, water and mayonnaise, stir constantly until smooth and thickened. Add relish and catsup and mix well. Delicious served hot over cooked broccoli, asparagus or green beans.

SAUCE DRESSING

Joan E. Thompson

2 T. sugar
 1/2 c. vinegar

1/2 c. vinegar
 1 T. butter

1 tsp. dry mustard, 1/2 tsp. T & G

Beat eggs until well beaten but butter and cook stirring frequently, until thickened. Remove from heat and stir in mayonnaise, salt and pepper. Mix well and refrigerate.

CUCUMBER CREAM SALAD DRESSING

Creamy Salad Dressing
 1/2 c. CUCUMBER CREAM DRESSING

1 tsp. dry mustard
 1/2 c. mayonnaise
 Pepper (to taste)
 4 T. vinegar
 1/2 c. sugar

Mix sour cream, dry mustard, mayonnaise, pepper, vinegar, sugar and salt. Serve over lettuce, tomatoes, fresh vegetables, or hard-cooked eggs. Yield 4 servings.

While we consider when to begin dieting, next week

microwave



fire station

THE COGGON HOSE COMPANY

Records indicate that the Coggon Hose Company was organized in 1913. The first minutes on record were in 1924. There were a number of fires recorded and the Hose Company must have been a success for they were able to control most of the fires without too much damage. They had for equipment - 1 hook and ladder wagon, 1 hose cart, and chemicals. They seemed to have some trouble with wheels on the hook and ladder wagon, breaking when they had to travel on frozen roads.

In 1931 a used chemical truck was purchased for \$400.00. For many years fireman were summoned by the ringing of the fire bell at the station. In 1935 an electric siren was purchased. In 1938 the first new fire truck was delivered to the town of Coggon. Farmers of the surrounding area purchased shares for fire protection. In 1953 another new pumper was purchased for town and rural protection. In 1958 a tanker was purchased by the department to haul water to rural fires. In 1964 a Fire District was set up for taxation to provide rural fire protection. In 1968 the Fire District purchased a pumper for rural use. In 1980 the City of Coggon purchased this pumper and the Fire District purchased another new pumper. The name of the Department was changed during the 70's to the Coggon Volunteer Fire Department.

The custom for many years was that a fireman served ten years and then retired. At the present time we have firemen that have served up to thirty years. One fireman retired January 1981, having served for thirty years. The department has a number of members that have taken courses in Basic Life Support, First Responder and Emergency Medical Training. The Fire Rescue Van has been answering many rescue and medical calls. The one thing that a fireman receives when we answer, either a Fire call or a Rescue call, is the satisfaction that we are trying to help someone.

Fire Chief,

Lawrence Rowe

MICROWAVE

MICROWAVE CARAMEL CORN

Roberta Coleman

(Refrigerated popcorn pops better.)

1 c. brown sugar	1/2 c. oleo
1/4 c. corn syrup	1/2 tsp. salt

1/2 tsp. baking soda	3 to 5 qts. popped corn
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Bring sugar, margarine, syrup and salt to a boil in a 2 quart measuring cup. Boil 2 minutes on high in microwave. Remove from oven; stir in soda. Put popcorn in large brown grocery bag. (Not recycled bag or with little writing on it.) Pour syrup over popcorn. Fold over top of bag and place in microwave and microwave on high 3 minutes 45 seconds. Remove bag from oven every 45 to 60 seconds and shake. Spread caramel corn on waxed paper to cool. Store in tightly covered container.

SNACK TWIGS (Microwave)

Dottie Helmrich

12 slices bacon (cut in half lengthwise)	Grated Parmesan cheese
	24 bread sticks

Dredge one side of bacon in cheese, roll cheese side of bacon on bread stick barber pole fashion. Roll wrapped stick in cheese. Place in paper-lined glass baking dish. Repeat until all sticks are used. Microwave on high for 4 to 6 minutes. Remove from oven. Sprinkle with cheese, let stand a few minutes before eating.

MICROWAVE HOT FUDGE SAUCE

Denise Kinley

1/4 c. chocolate chips	2 c. miniature marshmallows
1/4 c. milk	1 tsp. vanilla

Combine all ingredients, microwave on high for 1 1/2 minutes. Stir until smooth, add vanilla.

MICROWAVE OVEN USE:

Put leftovers in serving portions in plastic container or in special plastic cooking pouches. Reheat as needed.

PINEAPPLE DESSERT (Microwave or Conventional) Rose Bickel

1 (16 oz.) can crushed pineapple	1/4 c. melted butter
1 1/2 c. mini marshmallows	1/2 c. coconut
1/2 box yellow cake mix or 9 oz. box	1/2 c. chopped nuts

Layer as given in 8 x 8 inch pan, 12 minutes on full power or 20 to 25 minutes in conventional oven.

MICROWAVE APPLE CRISP

Denise Kinley

6 c. cooking apples (peeled and sliced)	3/4 c. packed brown sugar
1/2 c. flour	1 tsp. cinnamon
1/2 c. quick-cooking rolled oats	1/4 c. butter

Place apple slices in 8 x 8 inch glass baking dish. Sprinkle with cinnamon. Combine flour, oats, brown sugar and cut in butter until crumbly. Sprinkle over apples. Microwave on high 14 to 15 minutes until apples are tender. 5 to 6 servings.

MICROWAVE OATMEAL BARS

Jim Kinley

1 stick butter or margarine	2 c. oatmeal
1/2 c. brown sugar	1/4 c. peanut butter
1/4 c. white corn syrup	1/4 c. chocolate chips

Melt butter in 8 x 8 inch glass dish. Mix the next 4 ingredients. Put in microwave for 4 minutes and 10 seconds. Remove and cool. Melt peanut butter and chocolate chips for approximately 30 seconds. Spread on bars.

CARAMEL CORN

Kay Noonan

1 stick oleo	1/2 tsp. salt
1 c. brown sugar	1/2 tsp. baking soda
1/4 c. white syrup	

Put all but soda together in microwave, boil 2 minutes. Take out, add soda. Pour over corn. Microwave for 5 minutes.

MICROWAVE OVEN USE:

Make scrambled eggs in individual servings
in styrofoam cups.

All window cleaners work best on cloudy days.

MICROWAVE CARAMEL CORN

Debbie Kinley

1 c. brown sugar	1/2 tsp. salt
1 stick butter or margarine	1/2 tsp. baking soda
1/4 c. white corn syrup	3 to 4 qts. popped corn

Combine all ingredients, except soda and popcorn, in 2 quart dish. Bring to a boil, then cook on full power for 2 minutes. Remove from microwave and stir in soda. Put popped corn in brown grocery bag and pour syrup over corn. Close bag and shake. Cook bag on high for 1 1/2 minutes. Shake and allow to cool.

PEANUT BRITTLE (Microwave)

Dottie Helmrich

1 c. raw peanuts	1 tsp. butter
1 c. sugar	1 tsp. vanilla extract
1/2 c. light corn syrup	1 tsp. soda
Pinch of salt	

Combine peanuts, sugar, corn syrup and salt in 1 1/2 quart casserole. Microwave on high for 7 to 8 minutes; stirring well after 4 minutes. Add butter and vanilla to syrup, blending well. Peanuts will be lightly browned and syrup very hot. Add soda; stir gently until light and foamy. Pour mixture onto lightly greased cookie sheet. Let cool 30 minutes to 1 hour. Break into small pieces. Store in airtight container. (Roasted salted peanuts may be substituted for raw peanuts but omit salt and add peanuts after first 4 minutes of cooking.)

QUICK FUDGE (Microwave)

Dottie Helmrich

1 (1 lb.) box powdered sugar	1/2 c. margarine
1/2 c. cocoa	1 tsp. vanilla extract
1/4 c. milk	2/3 c. chopped nuts

Blend sugar and cocoa in mixing bowl, place milk and margarine in bowl; do not mix the milk and margarine. Microwave on high for 2 minutes; stir to mix well. Add vanilla and nuts; stir until blended. Pour into greased container. Place in freezer for 20 minutes or in refrigerator for 1 hour. Cut and serve.

When cooking eggs it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.

Reheat as needed.

QUICKIE FUDGE

Elaine Casey

1 lb. box powdered sugar (4 c.)	1/2 c. chopped walnuts
1/4 to 1/2 c. cocoa (unsweetened)	Pinch of salt
1/4 c. milk	1 stick margarine
	1 T. vanilla

In glass bowl stir together sugar, cocoa and salt. Make a well in the center and add milk. Lay margarine on top. Do not stir. Cook 2 minutes. Stir to blend. Add vanilla and nuts. Pour onto a greased plate or pan and chill until firm.

MICROWAVE PEANUT CLUSTERS

Esther Avis

6 oz. chocolate chips	12 oz. salted peanuts
12 oz. peanut butter chips	

Melt chips on roast for 6 to 7 minutes. Stir in peanuts. Drop on waxed paper to cool. Store in airtight container.

MICROWAVE TREATS

Carol Ann Bossom

6 oz. chocolate chips	3/4 c. chunky peanut butter
6 oz. butterscotch chips	10 oz. pkg. miniature
1/2 c. butter	marshmallows

Butter a 9 x 13 inch pan and spread with marshmallows. Melt in microwave oven chocolate and butterscotch chips, butter, and peanut butter, when cool, pour over marshmallows. Refrigerate and cut.

FUDGE

Viola Henderson

Ryan

2 1/2 c. sugar	2/3 c. evaporated milk
1 stick margarine	1/4 tsp. salt

Stir well, put in microwave and cook for 3 minutes, stir well. Put back in and cook for another 6 1/2 minutes. Remove and add desired amount of chocolate chips, stir until melted. Add 1 teaspoon vanilla and 7 ounces Marshmallow Creme. Pour in well buttered 9 x 13 inch pan.

Window Cleaner:

Mix 1 cup rubbing alcohol, 1 cup cold water and 1 tablespoon white vinegar. Use in spray bottle. All window cleaners work best on cloudy days.

HOT FUDGE SAUCE

Char Pratt

1/2 c. sugar	1 1/2 T. cornstarch
3 T. cocoa	1/2 c. water

Cook on high until thick, around 1 1/2 to 2 minutes. Stir often. Add 1 tablespoon butter and vanilla. Heat on medium to melt butter.

VERY CHOCOLATE BROWNIES (Microwave) Dottie Helmrich

1 stick margarine	1/4 tsp. salt
1 c. sugar	1 egg
1/2 c. cocoa	1 tsp. vanilla extract
3/4 c. flour	1/2 c. chopped walnuts
1/2 tsp. baking powder	

Place margarine in 8 inch square glass dish, microwave on high for 1 minute or until margarine is melted. Stir in sugar, add cocoa; stir well. Sift flour, baking powder and salt together, add beaten egg and vanilla and mix well. Add flour and egg mixture to margarine and cocoa mixture. Blend well. Sprinkle with walnuts. Microwave on high for 2 minutes; rotate dish. Microwave on high for 2 to 2 1/2 minutes longer or until brownies test done. Cool.

QUICK 'N EASY BROWNIES

Elaine Casey

2 squares chocolate (unsweetened)	3/4 c. flour
1/3 c. sugar	1/2 tsp. baking powder
2 eggs	1/2 tsp. salt
1/2 tsp. vanilla	1/2 c. chopped nuts

Place chocolate and butter or margarine in 2 quart baking dish. Microwave on half power for 2 minutes or until mixture is melted. Stir 2 or 3 times during melting. Stir in sugar, eggs, vanilla. Beat well. Combine flour, baking powder and salt. Blend well. Stir in chocolate mixture; stir in nuts; spoon into a greased 8 x 8 x 2 inch dish spreading evenly. Microwave on full power for 3 1/2 to 4 1/2 minutes or until top springs back. Cool. Frost and cut into bars.

Always put a bit of sugar in any foods containing tomatoes.

TOPSY-TURVY PINEAPPLE CAKE (Microwave) Dottie Helmrich

2 T. margarine	Maraschino cherries
1/2 c. brown sugar (firmly packed)	1 (9 oz.) pkg. yellow cake mix
1 (8 oz.) can pineapple slices (undrained)	

Place margarine in 8 inch round glass dish. Microwave on high for 30 seconds. Stir in brown sugar; pack evenly in bottom of dish. Drain pineapple, reserving juice. Place pineapple over brown sugar mixture, place cherry in center of each slice. Combine cake mix with reserved pineapple juice. Pour over fruit. Microwave on high for 3 minutes; turn dish. Microwave on high for 2 to 4 minutes longer. Let stand for 10 minutes or until cake pulls away from sides. Invert onto platter before serving. (Good served with Cool Whip or ice cream.)

SPAGHETTI IN A PIE (Microwave) Rose Bickel

8 oz. spaghetti (cooked and drained)	1/2 c. finely chopped onion
2 T. butter	1 (15 1/2 oz.) can or jar spaghetti sauce
1/3 c. grated Parmesan cheese	1 c. cottage cheese
2 eggs (well beaten)	1 c. shredded mozzarella cheese
1 lb. ground beef	

Mix well the spaghetti, butter, Parmesan cheese, and eggs and put in a 10 inch glass pie plate, cook 2 to 3 minutes or until center of crust is firm. For the sauce brown the beef and onion, drain well and mix in spaghetti sauce. Spread cottage cheese in bottom of crust, fill with sauce, cook 6 to 7 minutes covered with waxed paper. Top with mozzarella cheese. Cook 1 minute or until cheese is melted. Let stand 8 to 10 minutes. Cut in wedges.

MICROWAVE OVEN USE:

Keep a box of cake mix handy. For an individual serving, fill a styrofoam cup 1/3 full of mix. Add enough water to make a paste. (Forget the eggs, and the beating.) Microwave 45 seconds to 1 minute. (Top chocolate cake with fudge sauce or frosting and microwave for 15 to 20 seconds longer for a super treat.)

TWICE BAKED POTATOES (Microwave)

Dottie Helmrich

4 medium potatoes (cleaned and dried)	1/2 tsp. salt
1/4 c. Blue Bonnet margarine	Pepper (to taste)
1/2 c. grated Cheddar cheese	3/4 c. milk
1 T. grated onion	Paprika

Prick potato skins with fork. Microwave on high for 8 minutes; turn potatoes over. Microwave on high for 8 minutes more. Slice hot potatoes lengthwise, scoop out insides, saving shells. Whip potatoes, margarine, cheese, onion, salt and pepper together. Blend in milk gradually. Spoon potato mixture into shells. Microwave on high for 5 minutes longer. Sprinkle with paprika.

MICROWAVE EGG SCRAMBLE

Wanietta Henderson

6 eggs (slightly beaten)	4 slices bread (torn in pieces)
1 c. shredded Cheddar cheese	1 tsp. salt
1 tsp. dry mustard	2 c. milk
1 or more cups of ham or browned sausage	

Mix ingredients together and put in a 1 1/2 quart casserole. Refrigerate overnight. Microwave at 3/4 power for 20 to 25 minutes. Stir twice.

CRAB MUNCHIES (Hors d'oeuvres) (Microwave)

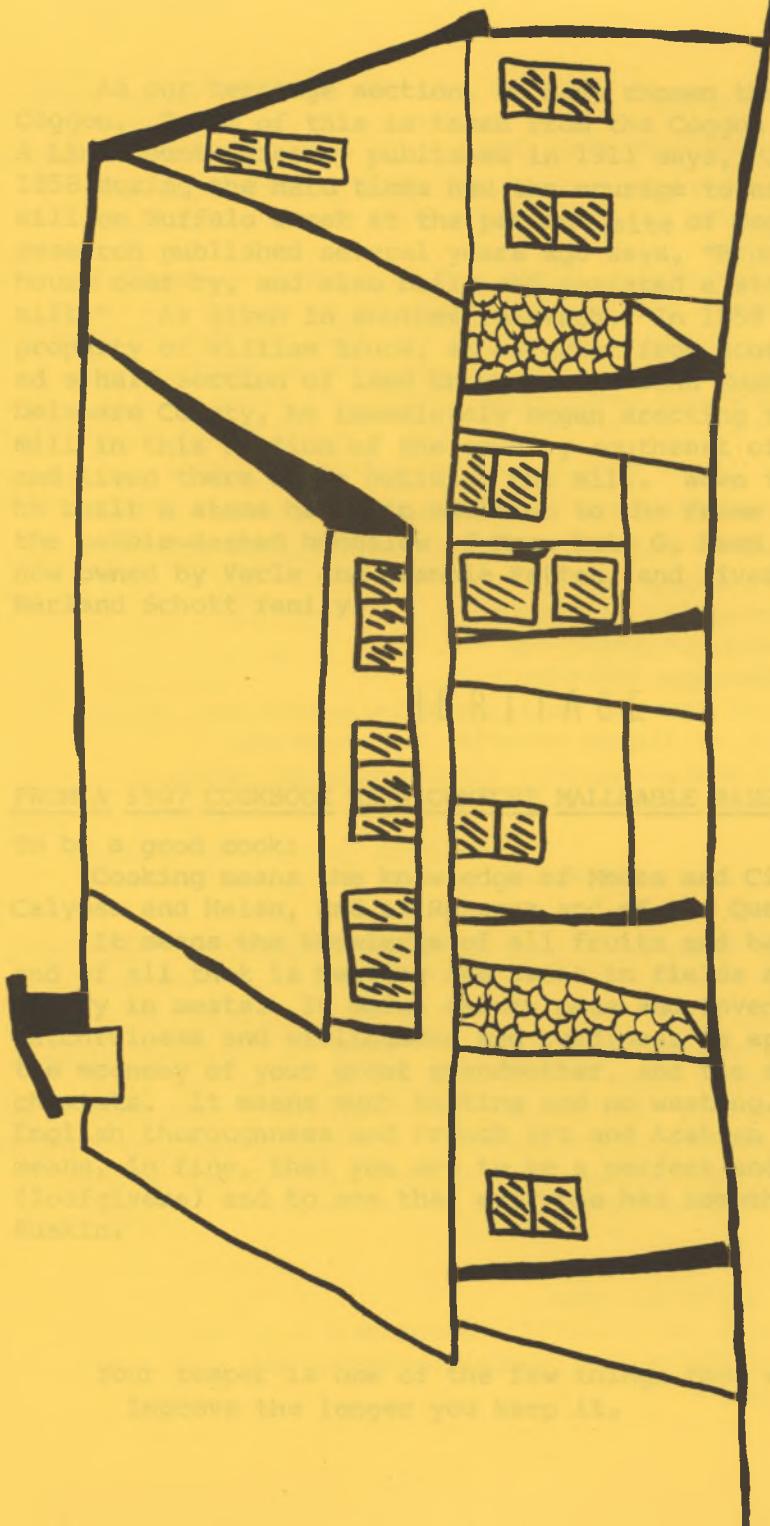
Dottie Helmrich

1 (3 oz.) pkg. cream cheese	1/2 tsp. lemon juice
1 (6 1/2 oz.) can crab meat	2 T. finely minced onion
1 tsp. Worcestershire sauce	24 miniature cream puff shells
2 drops Tabasco sauce	(baked and split)

Place cream cheese in small glass bowl and microwave 1 minute. Combine cheese with remaining ingredients except cream puffs, blend well. Spread mixture on bottom half of each cream puff, replace top. Place 12 puffs on paper plate. Microwave on high for 1 to 2 minutes, repeat with remaining 12 puffs, serve hot.

Always put a bit of oil on the cookie sheet when baking
cookies containing tomatoes.

JANEI
FALLS



HERITAGE

As our heritage section, we have chosen the oldest house in Coggon. Parts of this is taken from the Coggon Centennial book. A Linn County History published in 1911 says, "John Bruce in 1858 during the hard times had the courage to erect a stone grist mill on Buffalo Creek at the present site of Coggon." A local research published several years ago says, "Bruce built a stone house near by, and also built and operated a store near the mill." As given in another research, "In 1858 it became the property of William Bruce, an emigrant from Scotland, who entered a half section of land known as the John Zumbach farm in Delaware County, he immediately began erecting the first flour mill in this section of the country southeast of the mill site and lived there while building the mill. When that was finished he built a stone house in addition to the frame one, which was the pebble-dashed bungalow of Mrs. Lulu G. Read in 1957, and is now owned by Verle and Jeannie Patton, and lived in by the Marland Schott family.

P.K.

HERITAGE

FROM A 1907 COOKBOOK WITH COMFORT MALLEABLE RANGE Helen Kurth

To be a good cook:

Cooking means the knowledge of Medea and Circe, and of Calypso and Helen, and of Rebecca and of the Queen of Sheba.

It means the knowledge of all fruits and balms and spices, and of all that is healing and sweet in fields and groves, and savory in meats. It means carefulness and inventiveness and watchfulness and willingness and readiness to apply. It means the economy of your great grandmother, and the science of modern chemists. It means much tasting and no wasting. It means English thoroughness and French art and Arabian hospitality. It means, in fine, that you are to be a perfect and always ladies (loafgivers) and to see that everyone has something to eat - Ruskin.

Your temper is one of the few things that will improve the longer you keep it.

RECEPTION COCOA

Helen Kurth

(From a 1907 Cookbook with Comfort Malleable Range.)

3 T. cocoa	A few grains salt
1/4 c. sugar	4 c. milk
3/4 c. boiling water	

Scald milk. Mix cocoa, sugar and salt, adding enough boiling water to make a smooth paste; add remaining water and boil one minute; pour into scalded milk. Beat two minutes, using Dover egg beater when froth will form, preventing scum which is so unsightly; this is known as milling.

TABLE OF MEASURE (From a Gold Medal Cookbook of 1904)

Helen Kurth

A speck is what can be placed within a quarter inch square surface.

A speck makes one-quarter saltspoon.

Four saltspoons make one teaspoon.

Three teaspoons make one tablespoon.

Eight tablespoons of dry and solid materials make one cup.

Sixteen tablespoons of liquid material make one cup.

Two gills make one cup - one wine glass makes 1/2 gill.

One cup contains eight ounces of liquid.

From Ruth Gater's Collection

The table fork was introduced into England in 1601.

Helen Kurth

HELPFUL HINT

Helen Kurth

Reserve space on a kitchen shelf for special foods that prepare quickly for unexpected guests. Grouping supplies together hastens serving and helps avoid being caught short - a glance shows what's out of stock and should be replaced.

RECIPE FOR A HAPPY KITCHEN

Take a measure of goodwill, mix with a full cup of understanding. Sprinkle with laughter and add plenty of love.

TREATMENTS FOR ACCIDENTS

Taken from a 1911 cookbook.

Mrs. D. L. Graul
Mother of Donna Mangold

BURNS:

Make a plaster of axle grease and apply to burn.

Epsom salts mixed with a little water and applied to burns is very good.

Bay rum is an excellent cure for inflammation of the eyes.

"REMEDY FOR SUMMER COMPLAINT":

Take a handful of hops and simmer in one quart of water until all strength is extracted. Strain and sweeten. Give a tablespoon three times a day. Dose may be increased.

NEURALGIA:

Menthol mixed with alcohol and applied to aching parts.

LINIMENTS FOR RHEUMATISM:

4 oz. turpentine	1/2 oz. ammonia water
1/2 oz. gum camphor	1/2 oz. oil of sassafras
1/2 oz. chloroform	1 c. rain water
1 oz. laudanum	2 c. of apple vinegar

Shake well. Makes one quart.

Friendship sometimes turns to love -- but love to friendship -- NEVER!"

"No evil so great as separation."

CHOCOLATE CREAM CHEESE BALLS

In Memory of Mrs. L. J. (Hazel) Henderson

2 large Hershey bars	1 large cream cheese
1 large carton Cool Whip	Vanilla wafers (crushed)

Melt and cool the Hershey bars. Beat cream cheese and Cool Whip together. Add cooled Hershey bars. Blend. This is very soft. Drop by spoonfuls in crushed vanilla wafer crumbs and shape with hands into a ball. Put on wax paper and chill thoroughly.

The only way to help yourself is to help others.

GINGER COOKIESMrs. James Sullivan
1914 Clermont Cookbook

2 c. sugar
 1 1/2 c. shortening
 2 tsp. ginger
 1 c. of coffee
 Flour (enough to roll out)
 Mix in order given and bake in moderate oven.

MOLASSES COOKIESMrs. Orlie Smith
Coggon, Iowa

3/4 c. molasses
 1/4 c. sugar
 1/2 c. shortening
 2 3/4 c. flour
 1 tsp. ginger
 Mix very soft and roll thin.

1 tsp. cinnamon
 2 tsp. soda
 1/8 tsp. salt
 1 c. sour cream

OATMEAL COOKIESMrs. Helen Larrabee Robbins
Daughter of the Governor

1 c. sugar
 1 c. butter
 2 c. flour
 1/4 c. hot water
 1 tsp. cinnamon
 Roll and bake in hot oven.

1 c. lard
 2 c. oatmeal
 2 eggs
 1/4 tsp. soda
 1 c. chopped raisins

GRANDMA'S MOLASSES COOKIESSandy Henderson
Edith M. Henderson

1 c. shortening
 2 eggs
 5 1/2 c. flour
 1/2 tsp. cloves
 3 tsp. soda

1 c. brown sugar
 1 c. molasses
 1 tsp. cinnamon
 1/2 tsp. nutmeg
 1 c. sour milk

Cream sugar and shortening, then add eggs and molasses.
 Sift flour and spices add alternately with the sour milk. Mix all together and let stand overnight. Roll out 1/8 inch thick and sprinkle with sugar. Bake at 350°. Cut in rounds or shapes.

Do the very best you can....and leave the outcome to God.

SOUR CREAM COOKIES

1 c. brown sugar
 2 eggs
 1 tsp. vanilla
 1 c. chopped dates
 1 tsp. baking powder

Hazel Trumball Henderson
 1 c. sour cream
 1 c. oatmeal (scant)
 1 c. coconut (scant)
 1 1/2 c. flour
 1 scant tsp. soda

Mix sugar, sour cream and eggs. Add other ingredients.
 Bake in oven at 350° until done.

NOTE: Originial cookie recipe of the late Hazel Trumbull
 Henderson the mother of Harold Henderson.

MOLASSES COOKIES

1 c. molasses
 1 tsp. soda
 1 3/4 tsp. baking powder
 1 1/2 tsp. ginger

Elsie Nietert Wright in 1930

1/2 c. shortening
 2 1/4 c. sifted flour
 1 tsp. salt

Heat molasses to boiling, remove from heat and blend in shortening and soda. Sift dry ingredients together, and mix into molasses mixture and chill 2 to 4 hours. Roll out. Bake 5 to 7 minutes in moderate oven at 350°.

NOTE: What a delight to come home from school and find my mother baking a fresh batch of molasses cookies. Could anything taste better than these warm cookies direct from the oven?

Elsie Nietert Wright's daughter, Dorothy Wright Napier, Fridley, Minnesota.

CINNAMON DROP COOKIES

1 c. sugar
 1 egg
 1 c. sour cream
 1 tsp. soda
 1 c. sugar and 1 tsp. cinnamon
 (mixed)

Esther M. Fry

Pinch of salt
 2 c. flour
 Nuts and raisins

Cream the sugar, egg and sour cream. Add dry ingredients, then add the nuts and raisins. Drop by teaspoon into the sugar and cinnamon mixture. Bake at 350°.

NOTE: I took first prize at Greeley school carnival in 1931 with this cookie recipe.

An ounce of fact means more than a ton of arguments.

NUT BREAD (War Bread 1917)

Mrs. Graul

Mother of Donna Mangold

1 1/2 c. of white flour
 1/2 c. corn meal
 2 c. graham flour
 2 c. milk
 1/2 c. molasses

1/2 c. brown sugar
 2/3 c. nutmeats
 2 tsp. salt
 3 tsp. baking powder

Sift the dry ingredients. Add milk and molasses, and mix well. Bake 1 hour in moderate oven.

GINGERBREADMrs. McKay
Coggon, Iowa

1/2 c. brown sugar
 1/2 c. lard
 2/3 c. molasses
 1/2 c. raisins
 2 c. flour

2 eggs
 1/2 c. sour milk
 1 tsp. soda
 Pinch of salt

Mix together and bake slowly.

JELLY CAKE TO ROLLMrs. John Ashby (Cyrena)
Grandmother of Florence Morrissey

3 eggs (beaten light)
 1 c. sugar
 1 c. flour

1 tsp. baking powder or
 1 tsp. cream of tartar
 1/2 tsp. soda

Bake in quick oven and spread with jelly. Roll and wrap in napkin.

GINGER DROP COOKIESMrs. Ruston (late pastor's wife
from the Coggon Presbyterian Church)

1 c. molasses
 1/2 c. sugar
 1/2 c. butter
 1 tsp. ginger

2 tsp. soda
 1 c. boiling water
 2 1/2 c. flour
 2 well beaten eggs

Mix in order given adding the eggs last thing and bake in gem tins.

Buttons sewed on with crochet thread or embroidery
thread will rarely come off.

BROWN BETTYDorothy French
From a 1915 Cookbook

3 c. sliced apples	1/4 tsp. nutmeg
2 c. bread crumbs	1/2 tsp. lemon juice
2 T. butter	1/2 c. brown sugar
1/2 tsp. cinnamon	1/4 c. water

Butter baking dish, put in a layer of apples, sprinkled on some of the bread crumbs, add butter and spices until all are used. Pour water over this and bake. Serve with hot sauce.

LEMON SAUCE:

1 cup sugar mixed with 3 tablespoons of flour, 2 cups of boiling water and lemon juice. Stir until thickened.

FOOD FOR THE GODSDorothy French
From a 1915 Cookbook

6 eggs	1/2 lb. dates
1 c. sugar	1/2 lb. English walnuts
9 T. soda crackers	Whipping cream
1 tsp. baking powder	

Beat the whites of the 6 eggs separately and add the sugar to each. To the rolled soda crackers add 1 teaspoon baking powder, stir into the yolks to which have been added the dates and walnuts. Stir in egg whites well, but do not beat. Put into an angel food pan. Bake in a slow oven 1 hour. Serve either warm or cold with whipped cream.

DATE PUDDINGMrs. A. J. Vinton (Aunt Nell)
by Sandy Henderson

1 lb. dates	1 c. nutmeats (chopped fine)
2 eggs (well beaten)	2 T. graham cracker crumbs
1 c. sugar	1/2 tsp. vanilla
3 T. flour	1 tsp. baking powder

Mix all and spread out in a shallow dish and set in a pan of hot water, bake slowly for 1 hour, keeping water in the bottom pan.

I don't need a great deal of love but I need a steady supply.

Swallow your pride occasionally. It's non-fattening.

DATE PUDDING

Elsie Nietart Wright

1920-1930

1 c. flour	1 c. sugar
2 tsp. brown sugar	2 tsp. baking powder
1 c. chopped dates	1/2 c. milk
1/2 c. nuts	1 c. brown sugar
1 1/2 c. boiling water	2 T. butter
2 tsp. vanilla	2 shakes cinnamon
1/8 tsp. salt	

Mix dry ingredients and add the dates, milk, nuts, cinnamon and 1 teaspoon vanilla. Put in pan and add topping. Add boiling water to the sugar, butter, and vanilla. Pour on top and bake at 350°.

November 1981 - I remember my mother, Elsie Nietert Wright, serving this to the ladies of the Bethany Circle of the Coggon Methodist Church when they met for a monthly meeting at our house probably in the late 1920's or early 1930's. She made the recipe even richer by serving it with a dollop of whipped cream. It was especially delicious served warm. Dorothy Wright Napier

RHUBARB TOPSY TURVYJennie Montgomery
by Irene Hasler

3 c. rhubarb (cut up)	3/4 c. brown sugar
12 marshmallows	1 c. white sugar
1/2 c. oleo or shortening	2 beaten eggs
1 3/4 c. flour	1/2 c. milk
3 tsp. baking powder	Salt
Nuts	Vanilla

Put rhubarb in a greased 9 x 12 inch pan. Sprinkle with brown sugar and scatter the marshmallows around. Then cover with the batter of sugar, oleo, eggs, flour, milk, baking powder, salt, nuts and vanilla. Bake at 350° for 1 hour.

BROWN SUGAR BREAD PUDDINGJennie Montgomery
by Irene Hasler

2 c. bread cubes	1/2 c. brown sugar
1/4 tsp. cinnamon	1 tsp. vanilla
1 1/2 c. milk	1/2 c. raisins
1/2 c. nuts	2 beaten eggs

Combine and bake at 350° until solid.

LEMON PUDDING

Wanietta Henderson
Heritage Recipe from 1899

Grate rind of 1 lemon, moisten 1 pint of stale bread crumbs in 1 quart sweet milk. Add yolks of 2 eggs and 1/2 cup sugar. Mix well and bake 20 minutes. Beat whites of eggs to a froth and add to them 1/2 cup white sugar and juice of lemon. Spread over top. Return to oven to brown delicately.

MY GRANDMOTHER'S SUET PUDDING

Mrs. Jonathan Atkinson
By Viola Trumm

2 eggs (beaten)	1 tsp. cinnamon
1 c. sugar	1/4 tsp. cloves
1/2 tsp. salt	1 1/2 tsp. baking soda
1 c. chopped suet	1 c. raisins
1 c. sour milk	2 1/2 c. flour
1 tsp. nutmeg	

Mix in order given and steam for 1 1/2 hours or more.

SAUCE:

3 cups milk sweetened to taste. Thicken like gravy, 2 tablespoons butter, 1 teaspoon vanilla. Serve hot on warm suet pudding.

MAPLE SUGAR PIE

Edith M. Jackson (1899)
Mother of Tom Henderson
Springfield, Mass.

1 c. undrained maple syrup	1/2 c. sweet cream
Little pepper	1 egg
Sprinkling of flour	Butter (size of a walnut)

Beat all together and bake in one or two crusts.

NOTE: This one had to come from Vermont.

OSGOOD PIE

Dorothy French
From a 1915 Cookbook

4 eggs	3 T. of vinegar
2 c. sugar	1 tsp. each of cinnamon and
1 c. cooked raisins	cloves

Beat eggs lightly and add the rest of the ingredients.
Bake in a single crust.

Swallow your pride occasionally. It's non-fattening.

APPLE BUTTER

Mrs. William Mangold
"Ollie Whitney"

Mother of Wilbur Mangold

22 c. of apple pulp

2 T. cinnamon

16 c. of sugar

Pinch of salt

1 tsp. cloves

Mix in large pan and bake in slow oven until thick, stir occasionally.

LEMON PIE

Marge Haughenbury

Grandmother Haughenbury (Mable)

1 c. sugar

1/2 tsp. salt

3 heaping T. flour

2 egg yolks

Grated rind of 1 lemon

2 c. boiling water

Juice of 1 lemon

Cook until thick and smooth. Pour in baked pie shell and top with meringue.

These next two recipes are from a Waterbury, Connecticut Cookbook 1886, owned by Ruth Gater.

SPONGE CAKE

Helen Kurth

The weight of ten eggs in sugar, the weight of 5 eggs in flour, beat the whites of ten eggs separately; mix the sugar with yolks and beat thoroughly; flavor with juice and grated peel of one lemon; lastly add the whites of eggs. Makes 2 loaves. Mrs. A. S. Chase

(The book contained no oven or pan suggestions on all the recipes. The ten eggs average size should weigh 1 pound.)

SHREWSBURY CAKE

Three quarters pound sugar, one half pound butter; mix until white, add 5 beaten eggs, one teaspoon rose water or vanilla, one pound flour; stir until light, drop with a large spoon on buttered tins and bake a delicate brown. Sift sugar over them. Mrs. G. L. White

Cooling and bake at 350° until solid.

If you haven't got time to do a job right,
When will you have time to do it over?

HICKORY NUT CAKE

In Memory of Anna Kinley

2 c. sugar	3 eggs (well beaten)
1 c. oleo or butter	1 tsp. baking powder
1 c. milk	2 c. flour
1 tsp. vanilla	1 c. chopped hickory nuts
1/2 tsp. salt	

Sift flour and measure. Sift together flour, baking powder, salt. Cream shortening, add sugar gradually and cream well. Add nuts then flour mixture and milk alternately mixing well after each addition. Add vanilla. Bake in 3 (8 inch) layer pans at 350° about 35 to 40 minutes.

ANGEL FOOD CAKEMrs. A. J. Vinton
by Sandy Henderson

1 c. whites of eggs	1/3 c. cornstarch
2/3 c. sugar	3/4 c. flour
1 tsp. cream of tartar	Flavoring

How would you like a bake an angel food cake from this recipe?

GRANDMA'S HICKORY NUT CAKE

Marian Savage

1 1/2 c. sugar	1/2 c. butter
2 c. flour	2 tsp. baking powder
3/4 c. milk	1 c. hickory nuts
3 eggs (save 1 white for frosting)	

Cream butter and sugar. Add eggs, then milk and the sifted flour, then the baking powder and nuts.

NOTE: Mrs. A. L. Willis was an early resident of Coggon, Iowa.

FRIENDSHIP

I believe that friendship is the most precious gift anyone can give. It does not have a dollar value, for it is a price paid by two people to achieve one goal. This is the best gift a person can receive, for it is a part of the person who gives it, and grows to be a part of the person who receives it.

PEANUT BUTTER CUPCAKESMrs. J. L. Crouch
Grandmother of Joan Edmunds (1930)

4 T. peanut butter	2 T. butter
1/2 c. sugar	1 egg
1/2 c. milk	1 1/2 c. flour
2 tsp. salt	1/2 tsp. vanilla

Mix butter, peanut butter and sugar well. Add the beaten egg and sifted dry ingredients alternately with milk. Add vanilla. Bake in greased or lined muffin tins in moderate oven for 20 minutes.

DEVILS FOOD CAKE

Nancy Kratzer

2 c. sugar	2 eggs
1/2 c. lard or oleo	2 c. sour cream
2 tsp. salt	2 tsp. soda
3 c. flour	6 T. cocoa
2 tsp. vanilla	1/4 c. coffee (approximately)

Dissolve soda in coffee. Add other ingredients. Pour into a 9 x 13 inch greased and floured pan, and bake in a moderate oven until done.

NOTE: This is a recipe of Pauline Crouch Reddick, the mother of Nancy Kratzer. The recipe was found in a cookbook of Nancy's grandmother. The approximate date of this recipe is 1931 or 1932.

IOWA CHOCOLATE CAKE

Nina Ellis

3/4 c. shortening	2 c. sugar
1 1/2 c. boiling water	2 c. flour
2 tsp. flour	1/2 c. cocoa
1/2 tsp. salt	2 eggs (beaten)
1 tsp. vanilla	

Cream shortening and sugar. Cover with boiling water. Sift dry ingredients and add to the hot mixture. Add eggs and vanilla. Batter will be thin. Bake 25 to 30 minutes at 350°.

Fill cake pans about two-thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.

SOUR CREAM CAKE

Mrs. Henry Warnock
Mother of Florence Warnock
Coggon, Iowa

1 c. sugar 1 tsp. baking powder
1 c. sour cream Pinch of salt
2 eggs (beaten light) 2 c. flour
1/2 tsp. soda Whipped cream (for top)

Mix in order given if cream is very rich add more flour.
Top with whipped cream. This is a very old recipe so there
is no temperature or time.

EGGLESS CAKE (Old Timer)

Esther M. Fry

1 c. sugar 2 c. flour
1/2 c. butter 1 tsp. cinnamon
1 c. sour cream 1/2 tsp. nutmeg
Dash of salt 1 c. raisins
1 tsp. soda dissolved in
sour milk

Cream the sugar and butter. Add sour milk with soda and
salt. Add rest of dry ingredients. Add raisins.

NOTE: I used this recipe when we were first married in 1930.

ORANGE CAKE

Mrs. Faust

Mother of Grant Faust

8 eggs Rind (grated) of 1 orange
1 level tsp. cream of tartar 3/4 c. sugar
3/4 c. sugar 1 heaping c. flour
Juice of 1 orange

Whip egg whites quite dry and add cream of tartar and
sugar sifted 8 times. Beat yolks and rind and juice of the
orange, and sugar. Fold into whites and add flour that has been
sifted 8 times. Bake in slow oven in angel food pan.

CHOCOLATE SOUR CREAM CAKE

Mrs. Sheldon

1 c. sugar 1 c. sour cream
1 large or 2 small eggs 1 1/2 c. flour
2 heaping T. cocoa Dash of salt
1 tsp. soda

Mix together and bake moderately. Frost with 7 minute
icing.

COCONUT CAKE

Grandma Ashby

Great Grandmother of Steve Morrissey

1 c. sugar
 1/2 c. butter
 1/2 c. sweet milk
 2 c. flour
 4 tsp. baking powder
 4 eggs (use whites of 2 for
 frosting)
 Coconut

Mix together and bake moderately. Frost and sprinkle with coconut.

MINCEMEATMrs. W. J. Montgomery
by Sandy Henderson

2 lbs. lean boiled beef (chopped)
 1 lb. seedless raisins
 1/2 lb. chopped candied citron (optional)
 1 level T. salt
 1 level T. nutmeg
 5 c. sugar
 4 lemons (juice of 2, grind and chop other)

2 level c. chopped suet
 2 lbs. currants
 1 c. blanched almonds
 2 level T. cinnamon
 1 level T. allspice
 4 lbs. apples (peeled and chopped)
 3 c. cider

Mix all but apples and cook slowly for 2 hours. Add apples and cook awhile longer. Can be kept in an open crock in a cool place. Any crystallized jelly or jam may be added.

AUNT LIL'S DILL PICKLESMrs. Alex McDonald
by Sandy Henderson

2 heads dill
 1 c. vinegar

2 c. boiling water
 1/4 c. salt

Put dill in bottom of 2 quart jar. Then pack the jar with cucumbers. Boil water, vinegar and salt. Pour this boiling hot over cukes. Put one more dill head on top and cover with grape leaves and seal. Must stand about six weeks.

A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose.

COFFEE MOSS

Edith M. Jackson (1899)
Springfield, Mass.
Mother of Tom Henderson

Yolks of 5 eggs

1 c. sugar

1 pt. whipping cream

1/2 c. strong coffee

Add vanilla if liked

Freeze in molds, four to six hours. Use plenty of salt in ice which must be pounded fine.

NOTE: Before the days of the freezer that we all seem to take for granted.

CHILI SAUCE

Hazel Trumball Henderson
(Mother of Harold Henderson)

1 peck tomatoes

6 large onions

6 green peppers

1/4 to 1/2 c. fine salt

1 c. sugar

1 qt. vinegar

1 T. mixed spices

Tie spices in a cloth bag. Cook all except vinegar, together until thick. Add vinegar and cook until thick and can in sterilized jars.

GREEN TOMATO MINCE

Mrs. Nora Crouch
Grandmother of Joan Edmunds

4 qt. green tomatoes
(chopped fine)

2 lbs. brown sugar

1 lb. raisins

1 c. chopped suet

1 1/2 c. vinegar

1 T. salt

1 tsp. cinnamon

1 tsp. nutmeg

Cover tomatoes with cold water. Bring to a boil and scald for 30 minutes. Drain well. Add remaining ingredients, stir well and cook until thick. Add cinnamon and nutmeg. Seal in jars while hot. One pint makes one pie.

NOTE: This recipe came from a cookbook belonging to Joan Edmunds Grandmother. The cookbook was issued in 1930.

Why is it opportunities always look better
going than coming?

FRENCH PICKLEMrs. A. J. Vinton
By Sandy Henderson

1 peck green tomatoes	6 medium onions
1 qt. vinegar	1 c. salt
2 lbs. sugar	1/2 oz. white mustard seed
1 red pepper	2 T. ground cinnamon
2 T. cloves	2 qts. vinegar

Chop the tomatoes and onion real fine. Add 1 quart vinegar and salt and boil 20 minutes and drain. Add rest of ingredients and cook all about 30 minutes.

NOTE: This recipe was from a lady the family called Aunt Nell Vinton. She was born in Hopkinton and lived in the Manchester area for years. I think she and her husband owned and farmed a place called the "Old Vinton Place" near Hank Kerr's place.

PEACH AND APPLE MARMALADEMrs. T. H. Hendershott
1914 Clermont Cookbook

1 peck each tart apples and ripe peaches	Sugar
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Scald fruit and run through the colander. Add 1/2 as much sugar as pulp. Stir thoroughly while cooking two hours over a slow fire.

FRUIT SALAD BOWLNora Crouch Grandmother
of Nancy Kratzer (1930)

2 c. shredded lettuce	1 c. cubed pineapple
1/2 c. sliced oranges	1/2 c. raisins
1/2 c. sliced peaches	1 T. lemon juice
3 T. French dressing	

Drain fruits. Add lemon juice and French dressing and chill. Arrange lettuce in a large salad bowl and top with spoonfuls of fruit mixture.

GRANDMOTHER JACKSON'S SWEET BUNS

Sandy Henderson

1 qt. milk	1 1/2 c. sugar
1/2 c. butter	1 pkg. yeast
Nutmeg	Raisins (1/2 c.)
Flour	

Scald the milk (can use part water), let cool. Mix using 1/2 the sugar and 1/2 the butter, let this sponge stand overnight. Continued Next Page.

GRANDMOTHER JACKSON'S SWEET BUNS (Continued).

In the morning (when bubbly) add remaining sugar and butter. Add the nutmeg and raisins. Then mix in flour enough to knead. Then make into buns.

NOTE: This was a treat for Christmas and New Year's.

CODFISH CROQUETTES

Helen Kurth

One cup codfish soaked overnight; two potatoes boiled in the morning; mash thoroughly with codfish, add one tablespoon butter, salt to taste, enough milk to moisten. Mix well and add the whites of two eggs, beaten stiff. Then roll in flour and boil in hot fat. A Bridgeport Cook.

DEEP FRIED CROUTONS

Helen Kurth

Quick to fix while deep fat is still hot.

2 slices bacon Seasoned salt or herb seasoning

Trim crust off bread. Cut into 1/2 inch cubes. Drop 1/2 of cubes into hot oil or fat. Fry about 1/2 minute until golden brown, stirring around constantly, drain. Sprinkle with the salt of choice. Have ready for soups or salad toppings.

SANDWICHES FOR CHILDREN - PICTURE PUZZLE

Helen Kurth

With cookie cutter or sharp knife to make own design, cut center of white and brown bread. Then place cutout portion in the other color. Filling of choice and plain slice for bottom layer. This can also be used for adult lunches and fitting to season motif.

DUMPLINGS

Kathryn Lennox

1 egg (beaten) Salt (to taste)

2 tsp. baking powder Flour (to make a very

Milk (enough to make 1 c.) stiff dough)

liquid when added to beaten
egg)

Mix all ingredients to make very stiff batter. Drop by spoonfuls into broth that is boiling. Cover and simmer for 18 to 20 minutes. Don't peek.

NOTE: This recipe was originally my mother-in-law's Grace Lennox of Coggon, Iowa.

OLD FASHIONED CHICKEN PIE

Mrs. Wm. Larrabee

Wife of Governor (1886-1890)

1 chicken Salt and pepper

CRUST:

1 qt. flour 2 heaping tsp. baking

Butter or lard (size of egg) powder
(if lard is used add a pinch
of salt)

Season chicken with salt and pepper, cook until very tender, then pick meat from bones, saving later for next day's rice and chicken soup. Put in baking pan, chicken gravy having an abundance and pour over chicken.

For crust: Mix ingredients well, then wet with milk until consistency to roll. Flour bread board, pour crust upon and gather together with tips of fingers, do not knead, and have crust as soft as can be rolled to size of pan. Cut in several places to allow steam from chicken to escape. Place in baking pan and bake in hot oven until light brown. There should be no side crust to chicken pie. The above is a wholesome dish and very acceptable to the children when they come home from school.

SPICY SPANISH RICE

Arlene Henderson

By Sandy Henderson

1 lb. lean ground beef

1/3 c. chopped onion

2 tsp. salt

1 tsp. chili powder

1/4 tsp. pepper

1 (No. 2) can tomatoes
(cut up)

1/2 c. rice

1 T. oil

1/4 c. chopped green
pepper

2 tsp. brown sugar

Small bay leaf (crumbled)

1 tsp. Worcestershire sauce

1/2 c. catsup

Brown beef in oil. Add onions, green pepper, salt, brown sugar, chili powder, bay leaf, pepper and Worcestershire sauce. Cook until onion is tender but not brown. Add remaining ingredients and simmer covered about 30 minutes. Add tomato juice as needed. Makes 6 to 8 servings.

Houses are made of wood and stone. But only
Love can make a home.

DOUGHNUTS

Mrs. Walter (Edith) Henderson
by Sandy Henderson

2 eggs
1 c. sour milk (or buttermilk)
1 tsp. cream of tartar
1/8 tsp. nutmeg

1 heaping c. sugar
1 tsp. soda
1 tsp. salt
Flour

Mix as given add flour to make dough. Fry in deep fat.

JOHNNIE CAKE

Edith Henderson
by Sandy Henderson

1 egg
1 c. corn meal
1 c. sour milk or buttermilk
1 tsp. baking powder

2 T. sugar or molasses
1 c. white flour
1 tsp. soda
1 tsp. salt

May add 1 T. shortening

Mix all together and bake at 350°.

NOTE: This was used many times when unexpected company came.

DROP SCONES

Rita (Coggon) Shireby
Sheffield, England

8 oz. flour
1/2 tsp. salt
1 tsp. cream of tartar
1 oz. margarine

1 oz. sugar
1/2 tsp. bicarbonate of soda
1/2 pt. of milk
1 egg

Rub fat into flour. Mix dry ingredients. Mix to batter with beaten egg and milk. Heat griddle, baking stone or baking sheet and grease lightly. Drop by spoonful on hot griddle. Brown lightly on both sides. Lift onto a cloth when done. Serve hot well buttered.

NOTE: From the family the town was named after.

Love transforms --

Ambition into aspiration
Greed into gratitude.
Selfishness into service
Getting into giving,
Demands into dedication.

DOUGHNUTS IN RHYME

Mrs. H. Cupps

One cup sugar, One cup milk
 2 eggs beaten fine as silk
 Salt and nutmeg Lemon'll do
 Baking powder teaspoons two,
 Lightly stir the flour in,
 Roll on pie board, not too thin
 Cut in diamond, twists or rings
 Drop with care, the doughy things
 Into fat that briskly swells,
 Evenly the spongy cells.
 Watch with care, the time for turning
 Fry them brown, Just short of burning,
 Roll in sugar, serve when cool
 Price a quarter for this rule.

PIKELETSRita (Coggon) Shireby
Sheffield, England

1 1/2 lb. plain flour
 1/4 oz. bicarbonate soda
 1 pt. warm water
 1/4 pt. of milk

1 oz. yeast
 1/2 oz. cream of tartar
 (small)
 1 tsp. salt

Sift soda with flour. Mix yeast with water and stir into flour to form a batter. Stir in salt. Let rise 20 minutes. Dissolve cream of tartar in milk. Gently stir into batter. Drop on hot plates or into greased rings. When exposed part is covered with holes remove rings and turn over. Bake golden brown on one side, pale brown on the other side. When you are ready to eat these they are toasted then buttered. Nice for tea or breakfast.

NOTE: From the family the town was named after.

SALAD DRESSINGMrs. Crosier
Mother of Morse Crosier

1 or 2 eggs
 1/2 c. vinegar
 1/2 to 1 c. sugar
 1 tsp. ground mustard (heaping)

1 tsp. salt
 Lump of butter (size of egg)
 1 heaping T. flour

Melt lump of butter and add flour, cook. Add 1 to 1/2 cups water, then add the rest of ingredients and cook, until thick, (mix mustard and flour together).

STRAWBERRY JAMAlma Chismore's Recipe
Given to Edna Chismore

1 qt. strawberries (washed, hulled)	2 T. vinegar 4 c. sugar
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Wash and hull and drain strawberries. Add vinegar and boil 3 minutes. Then add the sugar and cook 6 minutes. After coming to rolling boil. For heavier jam cook 8 minutes. Pour jam into stone jar or enamel bowl. Let stand 24 hours, stirring occasionally, then into jars and seal cold. Never cook more than 1 quart of berries at a time. This recipe can be used for raspberries and blackberries. (Berries maybe crushed if desired.)

FUDGEMrs. D. L. Graul (Mabelle Hastings)
Mother of Donna Mangold

3 c. sugar	3 T. cocoa
2 T. corn syrup	Big piece of butter
1 c. milk	Vanilla

Heat milk, cook to soft ball stage. Place butter on top and let cool. Beat until creamy. Add nuts if desired.

OLD FASHIONED COUNTRY STYLE DRESSINGMrs. Felix Felton
Grandmother of Rose Zieser

6 slices bacon	1/2 c. water
1/4 c. bacon drippings	2 1/2 T. sugar
2 eggs	Salt and pepper
1/2 c. vinegar	

Cook bacon and crumble in small pieces. Cook other ingredients except bacon drippings. When cool mix all together.

CRANBERRY JELLYMrs. Wm. Chadima
(Aunt of Dr. I. D. Ondler)

1 lb. cranberries	2 c. sugar
2 c. boiling water	

Boil cranberries in water 20 minutes. Run through sieve. Cook again for 2 minutes. Add the sugar, cook 3 minutes and serve.

The only safe and sure way to destroy an enemy
is to make him your friend.

PEAR CONSERVEMrs. Claude Chesmore
(Sister of Dr. I.D. Ondler)

12 pears

1 orange (grated)

1 can pineapple and juice

6 c. sugar

Grind pears, add orange, pineapple and sugar. Let stand overnight. Cook slowly for 2 hours. Add 1 bottle of maraschino cherries.

OATMEAL COOKIE

Mrs. L. A. Hinton

(Mother of Florence Ondler)

1 c. raisins

1/2 c. water

Boil for about 5 minutes. Should be 5 or 6 tablespoons of water left for liquid. Cool.

1/2 c. sugar

2 c. oatmeal

1/2 c. brown sugar

1/4 tsp. salt

3/4 c. shortening

1 tsp. ginger

2 eggs

1 tsp. cinnamon

1 tsp. soda (dissolve
in raisin water)

1/2 tsp. cloves

2 c. flour

1 tsp. vanilla

1/2 c. nutmeats

NOTE

Dorothy French

I know oven temperatures and cooking times are often not given. This is the big difference in the Then and Now Cookbooks. You just use your own experience. Good luck!

PETITE MINCEMEAT CAKES

Mrs. Art Short

1 c. sugar

1 1/2 c. chopped pecans

3 1/4 c. flour

2 c. candied fruit

1 tsp. salt

3/4 c. dates (cut up)

1 1/2 tsp. soda

3 beaten eggs

1 1/2 tsp. baking powder

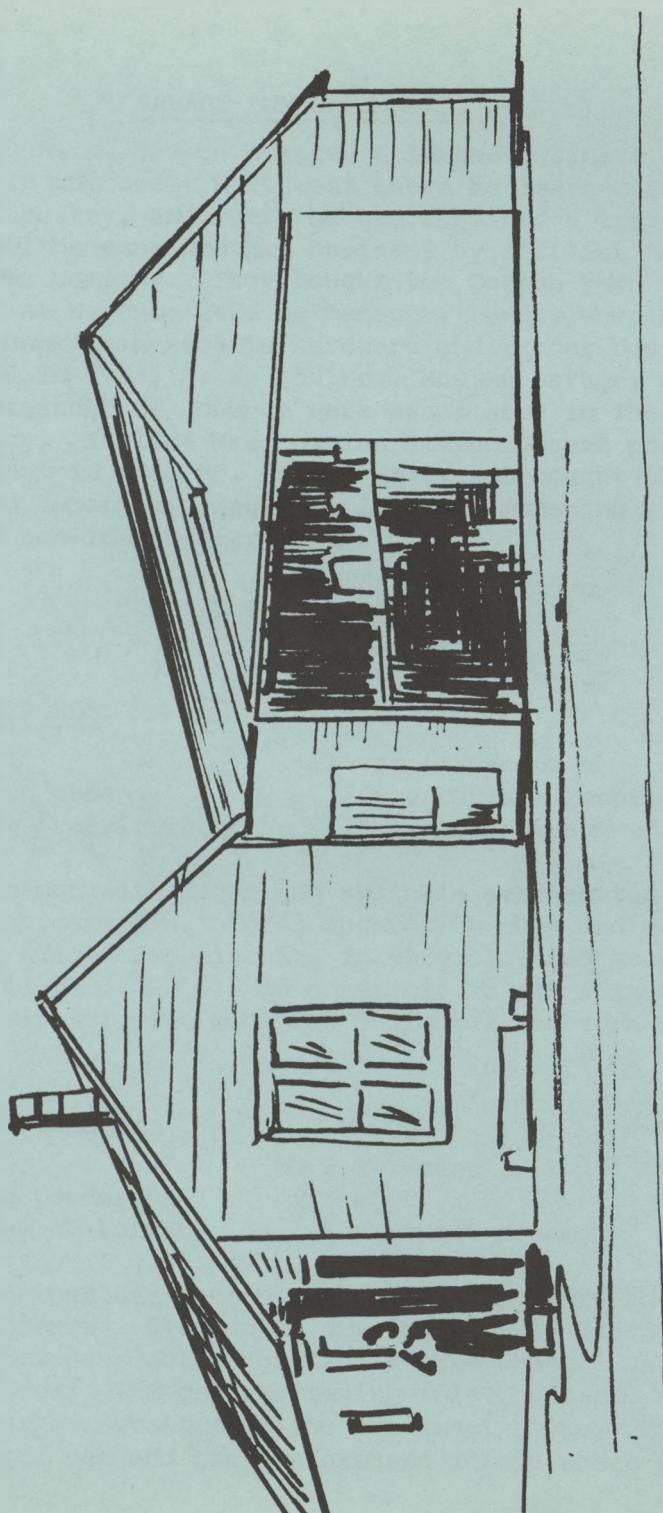
3/4 c. Mazola oil

2 c. mincemeat

2 tsp. vanilla

Sift sugar, flour, salt, baking powder together. Add mincemeat, pecans, fruit and dates to the dry ingredients and stir well. Next add eggs, oil and vanilla to the other ingredients and blend. Grease petite muffin tins. Fill 2/3 full or more. Top each with candied maraschino cherries cut in one fourth. One little piece on each cake. Bake at 300° for 25 to 30 minutes. Put pan of water in bottom of oven while baking.

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COGGON LUMBER YARDS

SAVAGE LUMBER COMPANY

In 1893, A. W. Savage started a lumber business at Ehler. He had been in the great northwest where he learned something of the lumber industry, and where he had acquired a tract of timber land. In 1901 he expanded his business by affiliating with a Dubuque lumber company. They bought the Coggon yard from Merriam, and A. W. came here as manager. Henry Merriam and John Campbell of Hopkinton were in hardware and lumber businesses before 1890. In 1928, A. W. and Mrs. Marian Savage, and Mr. and Mrs. N. J. Steichen of Dubuque were associated in The Savage Lumber Company. In 1944 Mrs. Marian Savage became president of the company; in 1945 Mr. Lowell Halterman bought the Steichen interest, and became manager. He is still managing it with his son Joel and son-in-law Terry Baty.

KIDS KORNER

GOOD MORNING ROLLS

Mike Casey

2 T. sugar	1 tsp. cinnamon
1/4 c. chopped pecans	1/4 c. caramel topping
2 (8 oz.) pkg. refrigerator biscuits	1/3 c. margarine

Mix cinnamon with sugar and sprinkle over bottom of a round greased 9 inch cake pan. Cover sugar with nuts and pour caramel topping over nuts. Dip biscuits in margarine and arrange them overlapping in pan. Put 15 in outer circle and 5 in the middle. Bake for 25 minutes, let cool for 5 minutes and turn out on plate.

BAKING POWDER BISCUITS

Mike Ironside

2 c. flour	1 T. sugar
4 tsp. baking powder	1 egg
1/2 tsp. cream of tartar	1 c. sweet cream
1/2 tsp. salt	

Sift together dry ingredients. Beat egg into the cream. Add to dry ingredients. Stir until dry ingredients disappear. Drop by small tablespoons onto a greased cookie sheet. Bake 450° for 10 to 12 minutes. 1/2 cup shortening (oleo or lard) and 2/3 cup sweet milk may be substituted for the sweet cream. Mix or roll 3/4 inch thick, cut and bake on greased cookie sheet 450° for 10 to 12 minutes.

CINNAMON FRUIT BISCUIT CRUNCHIES

Mike Casey

1 can refrigerator biscuits (10)	1 (3 oz.) pkg. cream cheese
1 T. sugar	1/4 c. butter
1/2 c. sugar	1 tsp. cinnamon

Strawberry jam or your favorite

Preheat oven to 375°. Blend softened cream cheese and 1 tablespoon sugar until smooth. Set aside. Combine sugar and cinnamon. Dip biscuits in melted butter then in sugar mixture. Place each in ungreased pan. Make a deep dent in center of each. Then fill with 1/2 teaspoon cream cheese mixture, topping with 1/2 teaspoon jam. Bake at 375° for 15 to 20 minutes.

COCOA CAKE

Val Gene Holub

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

Cream shortening and sugar. Add eggs, mix. Add cocoa and cold water and vanilla. Beat well. Add salt and flour. Mix well. Add boiling water saving 1/2 cup to add 1 teaspoon soda to it, adding it at the last. Bake at 350° in a well greased pan, 9 x 13 inch.

FROSTING

Val Gene Holub

2 lbs. powdered sugar	2 tsp. clear vanilla
1 c. Crisco	1 capful butter flavoring
3/4 c. milk	1 tsp. salt

Mix everything together and beat well with an electric mixer. This will frost 2 sheet cakes.

BUTTER COOKIES

Mary Ellen Swanson

1 lb. butter	2 c. granulated sugar
2 tsp. vanilla	2 eggs
5 c. flour	

Cream butter and sugar. Add and mix well the vanilla and eggs. Add and mix by hand the 5 cups of flour. Using cookie press, place on greased cookie sheet. Watch closely while baking.

CHOCOLATE NUT COOKIES

Val Gene Holub

2 c. brown sugar	1 tsp. salt
1 T. shortening	1 tsp. baking powder
2 beaten eggs	1 tsp. soda
1 c. sour milk	3 c. flour
1/2 c. cocoa	1/2 c. nutmeats
1 tsp. vanilla	

Cream brown sugar, shortening and eggs. Add milk, cocoa and vanilla. Cream well. Add dry ingredients. Mix well. Add nutmeats. Drop on cookie sheet. Bake at 300° for 12 to 15 minutes.

RICE KRISPIE COOKIES

Mike Casey

3/4 c. white syrup	1 c. white sugar
3/4 c. chunky peanut butter	1 tsp. vanilla
4 c. Rice Krispies	

Heat syrup and sugar until dissolved. When first bubble comes up take off stove. Add peanut butter, stir to dissolve. Add vanilla. Pour over Rice Krispies and mix well. Drop onto waxed paper or pat into buttered pan. For a change melt chocolate chips and paraffin together and pour over Rice Krispies in a pan and it tastes a lot like Whatchamacallit bars.

NO BAKE COOKIES

Gordon Holub

2 c. sugar	2 c. quick oatmeal
1/4 c. cocoa	1/4 c. peanut butter
1/2 c. milk	1 T. light corn syrup
1/2 c. oleo	

In heavy pan combine sugar, cocoa and stir in milk. Add oleo. Bring to a boil and boil vigorously for 3 minutes. Remove from heat. Stir in oatmeal, peanut butter and syrup. Return to stove and return to boil. Remove from heat. Stir until slightly thickened. Drop by spoon on waxed paper. Cool.

To test baking soda for freshness drop a scant teaspoon into 1/3 cup of almost boiling water. It should fizz. If not, the soda is old and should be discarded.

QUICK OATMEAL COOKIES

2 c. sugar

1 stick margarine

1/2 c. cocoa

Dash of salt

1/2 c. milk

1 tsp. vanilla

4 c. oatmeal

Boil sugar, margarine, cocoa, salt and milk for 3 minutes, then add vanilla and oatmeal. Drop by tablespoonfuls on waxed paper.

ALICE'S OATMEAL ROUNDS

Jennie Woods

1 c. sugar

1/2 tsp. cinnamon

1 c. shortening (1/2 butter
and 1/2 Crisco)

1 c. oatmeal

2 eggs

1/2 c. raisins

1 tsp. vanilla

1 3/4 c. flour

1 tsp. soda

1/2 tsp. salt

Refrigerate overnight. Roll into one inch balls on ungreased cookie sheet. Flatten with greased glass dipped in sugar. Bake at 350° for 10 minutes.

CHOCOLATE CHIP PEANUT BUTTER COOKIES

Darrin Peyton

1 c. brown sugar

2 tsp. soda

1 c. white sugar

2 tsp. vanilla

3/4 c. butter

3 eggs

3/4 c. peanut butter

2 1/2 c. flour

1 tsp. salt

12 oz. chocolate chips

Cream brown and white sugars, butter and peanut butter. Add eggs, vanilla, salt, soda and mix well. Add flour. Stir in chocolate chips. Drop by spoonfuls onto ungreased baking sheet. Bake at 350° for 10 to 12 minutes.

NO CHILL CUT-OUT COOKIES

Rani Peyton

1/2 c. butter

1 tsp. vanilla

1/2 c. sugar

2 tsp. baking powder

2 eggs

2 3/4 c. flour

Cream butter and sugar. Beat in eggs and vanilla. Add baking powder and flour, by hand. This will be a stiff dough. Do not chill. Roll dough to 1/8 inch thickness and cut with favorite cookie cutters. Bake at 350° 8 to 10 minutes. Cool and frost.

"REESES" PEANUT BUTTER CUPSMike Lyness
(Son of Danny Lyness)

8 oz. bar Hershey's chocolate	1/4 lb. butter or margarine Paraffin (optional)
1/2 c. peanut butter (creamy or crunchy)	Extra peanut butter

Melt together the Hershey bar, peanut butter, margarine and paraffin. Put about 1 to 2 tablespoons of this chocolate-peanut mixture in the bottom of a cupcake cup. Next a layer of the extra peanut butter. Then again 1 to 2 tablespoons of the chocolate and peanut butter mixture on top. Let cool and harden.

RICE KRISPIE BALLS

Tim Casey

2 pkg. (14 oz. size) caramels	1 large can sweetened condensed milk
2 sticks margarine	1 large box Rice Krispies
2 bags large marshmallows	

Melt caramels, margarine and milk in heavy saucepan. Keep warm. Dip one marshmallow at a time in caramel mixture then roll in Rice Krispies and set each on waxed paper. To make nice smooth ball, roll in palm of hand. Makes about 80. Will freeze.

PEANUT CLUSTERS

Donna Swanson

1 lb. white chocolate (almond bark)	12 oz. chocolate chips 18 oz. pkg. of Spanish
3 1/2 c. Rice Krispies	peanuts

Melt chocolate and chips together. Stir in cereal and peanuts. Drop by spoonfuls on waxed paper and cool.

MICROWAVE OVEN USE:

Crunchy Topping: Delicious topping that will keep for 7 to 8 weeks in a covered plastic box. Use on puddings, ice cream, cakes, pies or cereal, or just munch away. Melt 1 cup margarine in an 8 x 8 inch baking dish. Stir in thoroughly 1 1/2 cups brown sugar, 2 cups quick oat flakes or rolled oats, 1 cup coconut, 1 cup whole Grape Nuts, 1/2 to 1 cup chopped walnuts, 1/2 teaspoon cinnamon and 1/2 teaspoon ground cardamon (optional). When well mixed cook, covered, 5 minutes, stirring every minute. Cool and store.

WHOOPIE PIES

Stacey Klima

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

2 egg yolks
 1 tsp. soda
 5 T. cocoa
 1 c. milk

FILLING:

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

2 egg whites
 Dash of salt

Cream sugar and butter. Add yolks, vanilla, soda, salt, cocoa, flour and milk. Mix well and drop by rounded teaspoon on a greased baking sheet. Bake at 350°, cool. Combine filling ingredients and beat until fluffy. Spread between two of the chocolate cookies.

COOKIE BARS

Sheri Crowe

1 pkg. graham crackers
 1 can Eagle Brand condensed
 milk

1 stick margarine
 1/2 c. coconut
 1 bag of chocolate chips

Melt margarine in 9 x 13 inch cake pan. Crush crackers and sprinkle over margarine, then sprinkle coconut and chocolate chips. Bake 10 minutes.

CHIP DIP

Kendra Zieser

1 can mushroom soup
 1 bar Philadelphia cream
 cheese (3 oz.)
 1/4 tsp. garlic salt

1/4 tsp. salt
 1/4 tsp. Worcestershire sauce
 1/4 tsp. onion (chopped)
 1/4 tsp. celery (chopped)

Mix together and refrigerate.

DILL DIP

Adam Finger

1 c. Hellmann's mayonnaise
 1 c. sour cream
 1 T. dried parsley

1 T. dried onion
 1 T. dill weed
 1 T. Beau Monde

Mix by hand. Chill. Serve as vegetable dip.

Keep smiling -- it will make people wonder what you've been up to.

BANANA SPLIT DESSERT

(Continued).

FROZEN POPS

Phillip Ondler

1 pkg. (3 oz.) Jello (any fruit flavor)	1 c. sugar
1 envelope Kool-Aid (any flavor)	2 c. boiling water
	2 c. cold water

Dissolve Jello, Kool-Aid, and sugar in boiling water. Add cold water. Pour into frozen pop molds. Makes 18 to 20 pops.

DOUBLE ORANGE POPS:

Dissolve 1 package orange Jello and 1/2 cup sugar in 2 cups boiling water. Add 2 cups orange juice. Freeze as above.

BASIC ICE CREAM

Matt Ironside

1 1/4 c. sugar	4 egg yolks
1/4 c. flour	1 1/2 c. milk
1 tsp. salt	

In heavy saucepan combine egg yolks and milk, mix dry ingredients, add to milk mixture. Cook and stir over low heat until mixture thickens. Pour into ice cream container. Beat 4 egg whites until medium peaks form. Gradually add 1/2 cup sugar continue beating until sugar disappears. Pour over custard mixture. When cool add 1 quart thick cream, milk enough to fill 4 quart freezer, and 3 tablespoons vanilla. Freeze as usual using crushed ice and salt.

FUDGE CIRCLES

Theresa Ironside

1 pkg. dark 'n sweet chocolate pudding and pie filling (3 5/8 oz. size)	1 c. cream (or half and half) 2 1/2 c. milk 2 T. sugar
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Mix together in a heavy saucepan, cook over low heat until mixture comes to boil. Cover with wax paper and cool. Pour into molds and freeze. Butterscotch, vanilla or other regular puddings can be used for different flavors. 1 cup milk may be used if you wish to reduce fat content.

2 pkg. Jello (any flavor)	2 c. boiling water
2 envelopes Knox gelatin	3/4 c. cold water
	Dissolve gelatin in small amount boiling water and Jello

Those who bring sunshine into the lives of others
cannot keep it from themselves.

BLUEBERRY DESSERT PIZZA

Lynette Ondler

1 pkg. Pillsbury plus white cake mix	1/2 c. chopped nuts (English walnuts)
1 1/4 c. quick-cooking rolled oats	1/4 c. packed brown sugar
1/2 c. margarine (softened)	1/2 tsp. cinnamon
1 egg	21 oz. can blueberry fruit pie filling

Heat oven to 350°, grease 12 inch pizza pan. In large bowl combine cake mix, 1 cup oats and 6 tablespoons margarine at low speed until crumbly; reserve 1 cup crumbs for topping. To remaining crumbs blend in egg. Press in pan. Bake at 350° for 12 minutes, meanwhile, to reserved crumbs, in same bowl, add remaining 1/4 cup oats, 2 tablespoons margarine, nuts, sugar and cinnamon; beat well. Remove base from oven and spread with pie filling. Sprinkle with reserved crumbs. Return to oven and bake 15 to 20 minutes or until crumbs are golden brown. Cut into wedges. Serves 12.

Our family likes this for Sunday brunch or add ice cream and use as dessert. Does not keep well overnight.

CHOCOLATE CHIP DESSERT

Heather and Brad LeClere

1 large Cool Whip	1 1/2 squares unsweetened chocolate (grated)
60 large marshmallows	Graham cracker crust
1 c. milk	

Heat milk and large marshmallows in pan over low heat until marshmallows are dissolved. Cool marshmallow mixture thoroughly then fold in Cool Whip and chocolate. Spoon over graham cracker crust in 9 x 13 inch pan. Chill.

BANANA SPLIT DESSERTBen Kratzer Age 13
Tricia Kratzer Age 12

4 c. graham cracker crumbs	1 1/3 c. butter or oleo
2 c. soft oleo	4 eggs
4 c. powdered sugar	2 tsp. vanilla
2 cans crushed pineapple (drained)	6 bananas (sliced)

Make this in 3 layers.

Layer 1: Mix cracker crumbs and oleo and press into 17 1/2 x 11 1/2 x 1 inch cookie sheet.

Continued Next Page.

BANANA SPLIT DESSERT (Continued).

Layer 2: Beat until firm 2 cups oleo and the eggs. Then add powdered sugar and vanilla. Pour over crust.

Layer 3: Pour drained pineapple on above mixture (save juice). Dip sliced bananas in the pineapple juice and place on top of pineapple. Spread 2 cups Cool Whip over this and sprinkle nuts and dot with maraschino cherries on top of Cool Whip. Chill 8 hours before serving.

MIKE'S RICE PUDDING

Mike Ironside

3 c. cooked rice	1/2 c. sugar (rounded)
3 eggs (big, beaten)	1 tsp. vanilla
3 c. milk	1/2 c. raisins

Mix eggs, milk, sugar, vanilla in medium sized bowl. Spread rice in the bottom of a large buttered bread pan or casserole. Sprinkle with raisins. Gently add liquid. Set in pan of hot water. Bake at 350° until set.

MICROWAVE MIX IN THE PAN BROWNIES

Trisha McEvoy Age 9

2/3 c. vegetable shortening	1 c. sugar
2 eggs	1 tsp. vanilla
1 c. sifted flour	1/2 tsp. baking powder
1/2 tsp. salt	1/4 c. cocoa (scant)
1/2 c. chopped nuts (if desired)	

Melt shortening in 8 inch square glass dish for 2 minutes. Stir in sugar. Cool. Break eggs into small bowl. Add vanilla, beat with fork until well blended. Stir into sugar mixture in glass dish. Measure flour, baking powder, salt and cocoa into sifter. Sift into mixture in glass dish. Mix thoroughly with fork, add nuts. Smooth top. Bake for 6 to 8 minutes turning frequently. Cool completely. Makes 16 squares.

FINGER JELLO

Amy Finger

2 pkg. Jello	2 c. boiling water
2 envelopes Knox gelatin	3/4 c. cold water

Dissolve gelatin in small amount boiling water, add Jello and rest of water. Chill.

To be of use in the world is the only way to be happy.

PINEAPPLE JELLO RINGS

Mark Lyness

(Son of Danny Lyness)

1 can of sliced pineapple 1 (3 oz.) pkg. Jello (cherry)

Pour off the liquid from the pineapple slices. Leaving them in the can. Dissolve a 3 ounce package of Jello in 1 cup boiling water and mix well. Pour the Jello mixture into the can of pineapple. Chill until set. To remove run warm water on sides of can (not too hot). Then cut the bottom of the can open and use to push the mold out. Slice through the Jello between the pineapple slices. Serve with mayonnaise.

WATERGATE SALAD

Angela Henderson

1 c. Cool Whip	1 (20 oz.) can crushed
1 box pistachio pudding	pineapple with juice
1 c. mini marshmallows	
1/2 c. chopped nuts	

Mix all ingredients and refrigerate.

EASY PEANUT BUTTER FUDGE

Mary Klima Age 12

1/4 c. milk	1 pkg. butterscotch pudding
1 1/2 c. powdered sugar	1/4 c. peanut butter

Boil the milk and pudding mix for 1 minute. Add the powdered sugar. Then blend in the peanut butter. Pour into 8 x 4 inch pan. Refrigerate.

CARAMELS

Steven Swanson

1 lb. or 2 1/4 c. brown sugar	1/2 c. margarine
1 c. dark Karo syrup	1 can sweetened condensed
1/2 c. black walnuts (optional)	milk

Combine everything in a 4 quart pan. Cook to 235°, stirring occasionally. Pour into 9 x 13 inch pan, greased. When set, cut into individual pieces and wrap.

Smiles are like the sunshine

They freshen up our day,

They tip the pearls of life with light

And drive our cares away.

PEANUT BRITTLE IN MICROWAVE

Trisha McEvoy Age 9

1 c. raw peanuts	1/2 c. white corn syrup
1/8 tsp. salt	1 tsp. butter
1 tsp. vanilla	1 tsp. baking soda
1 c. white sugar	

Stir peanuts, sugar and salt, and syrup in 1 1/2 quart glass casserole dish. Place in microwave on full power. Cook 8 minutes. Stir after 4 minutes. Then add butter and vanilla and blend well. Return to oven for 2 minutes more. Peanuts will be light brown and syrup very hot. Add baking soda. Stir in gently until light and foamy. Cool 30 minutes on cookie sheet that is well buttered, then crack into pieces. If salted peanuts are used omit the salt and add the peanuts after first 4 minutes of cooking time.

BAKED CARAMEL CORN

Kendra Zieser Age 11

5 qts. popped corn	1/2 tsp. salt
1 c. butter or oleo	2 c. packed brown sugar
1/2 c. dark corn syrup	1/2 tsp. baking soda

Pop corn. Mix together salt, butter, brown sugar and dark syrup, boil together for 5 minutes. Mix in soda. Pour mixture over popped corn and place in very slow oven 250° for one hour. Stir every 15 minutes. Makes 5 quarts.

ANISE CANDY

Kara Klima Age 8

2 c. sugar	3 T. water
1 c. corn syrup	

Boil to cracked ball stage. Add food coloring and 2 tablespoons anise flavoring. Pour into 8 x 9 inch pan. Let cool and break into pieces.

PLAY DOUGH

Jon Ironside

1 c. flour (unsifted and generous)	1 T. salad oil
	3/4 c. boiling water
1/2 c. salt	1 T. powdered alum

Mix flour, salt and alum. Add oil and water. Mix well. Divide into 2 to 3 portions. Add 3 or 4 drops of food coloring to each portion. Knead color in until evenly blended. Add more color if desired.

PLAY DOUGHMolly Lyness (Daughter of Dan Lyness)
Denise Kinley

2 c. flour	1 1/2 c. boiling water
1 c. salt	3 T. salad oil
2 T. alum	

Mix dry ingredients and set aside. Boil the water and add that and the oil to the dry mixture. Mix and stir. While you are mixing the dough you can add food coloring if you like.

WAFFLES

Colleen Walter - Alex Finger

2 c. biscuit mix	1/2 c. oil
1 egg	1 1/2 c. club soda

Mix together and bake as usual on a waffle iron.

CROCK POT POTATOES

Joel Ondler

1 (2 lb.) bag frozen hash browns	1 can evaporated milk
	1 can French fried onions

2 cans Cheddar cheese soup

Mix well and pour into greased crock pot. Cook 4 to 5 hours on high or 7 to 8 on low. Serves 20 to 24.

PORK CHOPS AND RICE

Greg Woods

6 pork chops	1 c. Minute Rice
1 can mushroom soup	1 can milk

Brown chops, mix soup, rice and milk. Pour mixture over chops and bake 1/2 hour at 350°.

TUNA CASSEROLE

Aaron Woods

1 box Kraft macaroni and cheese	1 can cream of mushroom soup and 1/2 can of milk
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1 can tuna (drained) 1 (4 oz.) can mushroom pieces

Boil macaroni 7 minutes, heat cheese, milk and 1/2 stick oleo and soup in pan. Pour over macaroni, tuna, and mushroom pieces in casserole and heat at 350° for about 30 minutes.

No one has so big a house that he doesn't need a good neighbor.

CHILI MAC

Stephen Woods

1 lb. hamburger	2 cans chili beans
1 chopped onion	2 c. tomato juice
1 chopped green pepper	1/2 tsp. chili powder
2 c. jumbo macaroni shells	1 tsp. salt
1 qt. tomatoes	1/4 tsp. pepper

Brown onion, hamburger and green pepper together. Add macaroni shells and let brown with hamburger until they begin to turn yellow and soak up meat juices. Add remaining ingredients and simmer about 30 minutes.

LEMON/LIME REFRIGERATOR CAKE

Brian Undler

1 pkg. lemon cake mix

Mix and prepare per package directions in a 9 x 13 inch pan. Cool the cake about 25 minutes.

1 pkg. of lime Jello (3 oz.)

Dissolve the Jello in 3/4 cup of boiling water. Then, add 1/2 cup of cold water and set aside. After the cake is cool, poke several deep holes in it with a meat fork. Pour the Jello over the cake. Refrigerate 3 to 4 hours.

TOPPING:

1 package lemon instant pudding (small), 1 1/2 cups cold milk. Mix well. Then, fold in 2 cups of Cool Whip. Spread on top.

KNOX BLOCKS

Megan Becker

3 pkg. plain Knox gelatin 4 c. boiling water

3 pkg. Jello

Mix until Jello is dissolved, put in refrigerator until set. Cut and serve.

OATMEAL CHOCOLATE CHIP COOKIES

Teri Becker

1 c. lard	1/2 tsp. soda
3/4 c. brown sugar	1/2 tsp. baking powder
3/4 c. white sugar	1 1/2 c. flour
2 eggs	2 c. oatmeal
1 tsp. salt	1 (6 oz.) pkg. chocolate
1 tsp. hot water	chips

Cream shortening and sugars. Add eggs, water, then dry ingredients. Bake on greased cookie sheet at 350° for 10 to 15 minutes.

TAKE TIME FOR 10 THINGS

1. Take Time to Work:
it is the price of success.
2. Take Time to Think:
it is the source of power.
3. Take Time to Play:
it is the secret of youth.
4. Take Time to Read:
it is the foundation of knowledge.
5. Take Time to Worship:
it is the highway of reverence and washes the dust of earth from our eyes.
6. Take Time to Help and Enjoy Friends:
it is the source of happiness.
7. Take Time to Love:
it is the sacrament of life.
8. Take Time to Dream:
it hitches the soul to the stars.
9. Take Time to Laugh:
it is the singing that helps with life's loads.
10. Take Time to Plan:
it is the secret of being able to have time for the first nine things.

TUNA CASSEROLE

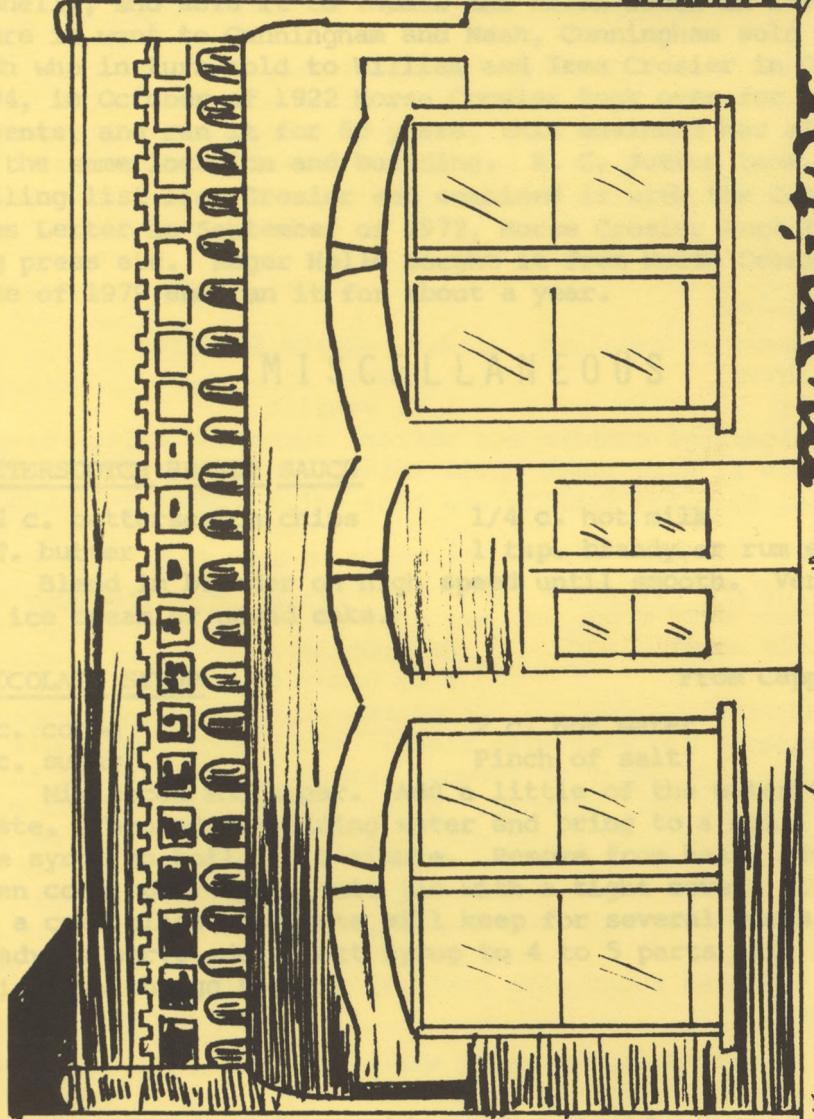
1 box Kraft macaroni and cheese
1 can cream of mushroom soup
1 can tuna fish
1 (8 oz.) pkg. shredded cheese
1/2 cup milk

Boil macaroni 7 minutes, heat cheese, milk and 1/2 stick oleo and soup in pan. Pour over macaroni, tuna, and cheese pieces in casserole. Heat to 350° for about 30 minutes.

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McS.

Monitors



THE COGGON MONITOR

The Coggon Monitor was started in October of 1889 by F. P. Donnelly, who sold it to Thomas and Milan Breen in 1893, from there it went to Cunningham and Nash, Cunningham sold out to Nash who in turn sold to William and Irma Crosier in October of 1904, in October of 1922 Morse Crosier took over for this parents, and ran it for 50 years, this business has always been in the same location and building. R. C. Sutton took over the mailing list from Crosier and combined it with the Central City News Letter in September of 1972, Morse Crosier kept the printing press etc. Roger Helle bought it from Morse Crosier in June of 1979 and ran it for about a year.

MISCELLANEOUS

BUTTERSCOTCH BRANDY SAUCE

1/2 c. butterscotch chips	1/4 c. hot milk
2 T. butter	1 tsp. brandy or rum extract

Blend in blender on high speed until smooth. Very good on ice cream or pound cake.

CHOCOLATE SYRUP

From Cappers Weekly

1 c. cocoa	2 c. hot water
2 c. sugar	Pinch of salt

Mix cocoa and sugar. Add a little of the water to make a paste. Then add remaining water and bring to a boil, allowing the syrup to boil for 1 minute. Remove from heat, add salt. When cool, pour syrup into jar with a tight cover. If kept in a cold place chocolate will keep for several weeks. When ready to serve add 1 part syrup to 4 to 5 parts milk and whip briskly with egg beater.

A recipe that is as old as time itself,
Yet always delightfully new.
They call it simply friendship;
Beloved, tried and true.

MARASCHINOS

1 can (No. 2 size) red cherries
 3 c. sugar
 1 tsp. almond extract

Drain juice from cherries and add sugar, food coloring and extract. Boil a few minutes. Add cherries and cook until they have taken up the syrup flavor. When they are the consistency you like, put in 1/2 pint jars. It doesn't matter if some aren't full. Seal with two piece sealing lids and boil in hot water for 20 minutes.

MARSHMALLOW CREME

3 egg whites
 2 c. white syrup
 1/2 tsp. salt

2 c. sifted powdered sugar
 1 T. vanilla

In a large bowl combine egg whites, syrup and salt. Beat for 10 minutes at high speed until thick. Add powdered sugar at low speed, then add vanilla and beat until blended. Makes 2 quarts.

HOMEMADE GRAPE NUT CEREAL

3 1/2 c. whole wheat flour
 1 tsp. soda
 1 tsp. salt

Buttermilk
 1 c. honey or corn syrup

Combine soda and salt with flour. Add enough buttermilk to make a batter. Add honey or syrup. Spread 1/2 inch thick in a pan and bake until well browned. Break into pieces and put back in oven until thoroughly dried out and run through a coarse grinder.

BUG KILLERS

ANTS: Mix powdered sugar with boric acid and sprinkle where ants are seen.

ANTS: Mix 1 tablespoon dry yeast with 1 tablespoon brown sugar and sprinkle around unwanted ant areas.

CRICKETS: Mix 9 ounce Borax, 2 1/2 ounces cornstarch, 2 1/2 ounces plaster of paris and 1 1/2 ounces of cocoa. Spread in areas populated by crickets.

From Cappers Weekly 1949

From Cappers Weekly

From Cappers Weekly 1942

BARBECUE SAUCE

Bishop's Cafeteria

1 c. white vinegar

1/8 tsp. salt

1 3/4 c. catsup

1/2 tsp. pepper

3/4 c. molasses

1 T. dry mustard

3/4 c. brown sugar

Mix well together and simmer for 20 minutes.

ALL-PURPOSE MARINADE

Norma Rowe

1/3 c. vinegar

1/2 tsp. garlic powder

2 T. cooking oil

1/4 tsp. pepper

1 T. soy sauce

1/2 tsp. dry mustard

2 T. Worcestershire sauce

1/4 tsp. celery seed

1/2 tsp. salt

Mix in a bowl all ingredients. Marinate at least 4 hours if possible. Good with all meats.

FINGER JELLO

Marilyn Nielson

1 pkg. Jello (any flavor) 1 2/3 c. water

1 1/2 pkg. Knox gelatin

Bring 1 1/3 cups of water to a boil. Combine Jello and Knox gelatin in bowl. Pour in 1 1/2 cups boiling water and 1/3 cup cold water. Pour into pan and cool. Cut and eat with fingers. Needs no refrigeration.

HOMEMADE SWEETENED CONDENSED MILKMary Jo (Short) Schroeder
Omaha, Nebraska1 c. instant dry non-fat
milk

3 T. melted butter or oleo

2/3 c. sugar

1/3 c. boiling water

Pinch of salt

Put in blender and process until smooth. This makes about the same amount as the commerical kind (14 ounce can). It will keep several weeks in the refrigerator.

CARROT SANDWICH FILLING

Margaret Luse

1 lb. carrots

1 c. Miracle Whip

1 T. fresh onion

1/4 tsp. salt

4 oz. soft butter

Peel carrots and grind or shred fine. Grind or mince onion very fine. Mix butter, salad dressing and salt. Combine with carrots.

YOGURT POPSICLES

Jeannie Ondler

1 (3 oz.) pkg. Jello
(prepared and chilled) 1 (8 oz.) carton yogurt
1 T. honey

When Jello has thickened, add yogurt and honey, pour into molds and freeze.

HOT FUDGE

Ann Siddell

1 c. sugar 1 c. water (boiling)
2 T. cocoa 2 T. butter
2 T. cornstarch 1 T. vanilla
Pinch of salt

Mix the first 4 ingredients well and add the water. Cook until thick. Remove from heat and add the butter and vanilla.

PARTY ENTREE

Augusta Hunter

Simmer cling peach slices in apple cider. Then serve over sliced ham for a speedy trouble free party entree.

MARRIAGE STEW (Two Full Servings)

2 concerned persons	2 cans trust
2 teaspoons patience	2 pinches of understanding
Plenty of honest friendship	2 well rounded measures
2 c. love	sex

With the above ingredients on hand let's get started on our happy chore of putting together a good, wholesome, hearty marriage stew.

First combine the two concerned persons with the two cups of love in an adequate, comfortable mixing area. Next blend in the understanding and patience and beat lightly with a spoon made of laughter until the mixture is smooth and fluffy.

Now add the two cans of trust and pour the mixture into the casserole of life and place over very low heat to simmer. This is also the time to add tears, dreams, touching, remembering or any other spices you feel will make your stew more exciting. As the mixture is simmering, saute' the sex in tenderness and perhaps a little wine on special occasions. Add this to the main casserole until the desired strength is reached.

While the stew is cooking, you might want to sprinkle in a little singing, dancing, playing or praying -- you be the judge. Cook to taste; garnish with a kiss or two and serve with the honest friendship.

SUMMER SAUSAGE

Elaine Casey

2 lbs. ground beef	1/4 tsp. garlic powder
2 T. Tender-Quick salt	Dash of nutmeg
2 T. brown sugar	Pepper (as desired)
1/2 tsp. mustard seed	

Mix together all ingredients; shape into 3 rolls. Wrap rolls in heavy foil; refrigerate 24 hours. Remove beef rolls from refrigerator; place in boiling water and boil for 1 hour. Remove from water; peel off foil and let cool before slicing. Can be frozen.

OPEN-FACED SANDWICHES

Twyla Simon

1 can of Spam or a ring of bologna	2 stalks of celery
Small onion	Salad dressing
	Grated cheese

Grate or grind fine the meat, add the onion, grated, and a couple stalks of celery, grated. Add some salad dressing to make moist enough to hold together, add some grated cheese, Velveeta or your preference. Spread on half of a bun and broil until bubbly.

HERO SANDWICHES

Karen Senters

3/4 lb. ham (sliced very thin)	Mozzarella cheese
3/4 lb. salami (sliced very thin)	Shredded lettuce
	Italian dressing

Spread bread with dressing - layer - meat - cheese - and drizzle on dressing. Wrap in foil. Bake 325° for 15 minutes.

CALORIE COUNTERS NIGHTMARE

Colleen Walter - Kathy Finger

1 (1 lb.) loaf French bread	2 T. mustard
3/4 c. margarine	2 T. poppy seed
2 T. dried onion	Sliced Swiss cheese

Cut off ends, sides and top crust. Cut in slices like you would French bread but not completely through. Butter slices with the margarine mixed with the onion, mustard, and poppy seed. Using sliced Swiss cheese put 1/2 slice of cheese into each cut. Spread sides and top with remaining butter mixture. Wrap; in foil. Bake at 350° for 15 to 20 minutes.

COLD WATER SOAP

Gheula Ayers
Ryan, Iowa

2 cans Lewis lye	1 gallon melted fat
2 full quarts water (rain water is best)	4 T. Borax
	1 T. ammonia

Stir lye and water into the fat, Borax and ammonia. Stir until it looks like honey. Pour into pan. Let stand until it hardens. Cut in pieces. Use granite or crockery to make this in.

2 T. cornstarch

吉 壴 家 事

We hope you are enjoying using this Cookbook and find it useful in your kitchen. This book was printed by GENERAL PUBLISHING AND BINDING of Iowa Falls, Iowa, which is a Company that was founded by two women who dedicated their time to printing Cookbooks for Churches and other organizations at a cost that they can afford to pay. Our aim is to help others with money making projects by printing your favorite recipes in book form.

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