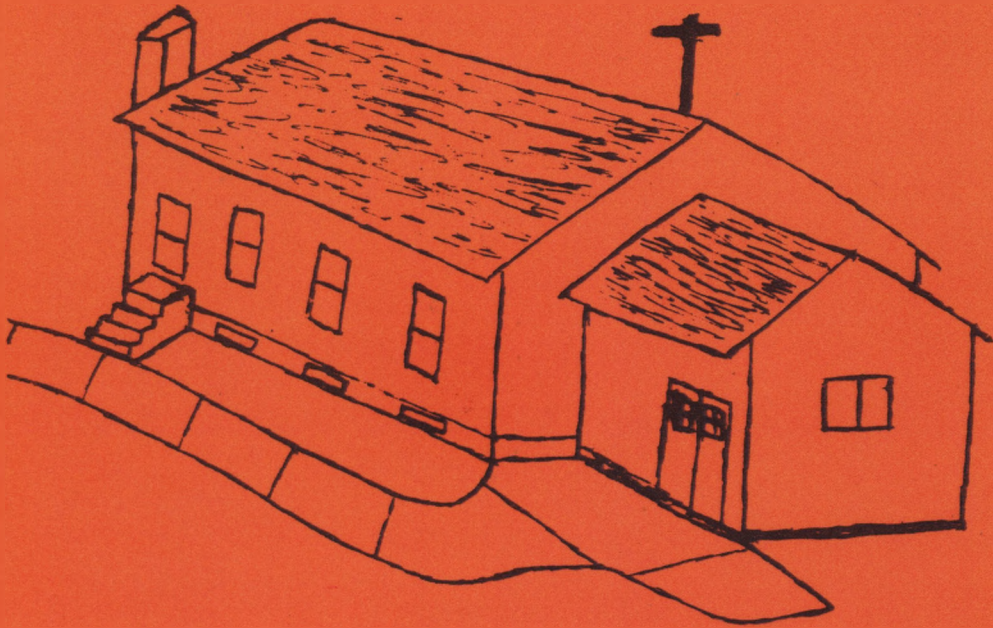


Cook Book



Compiled by

Bethel United Methodist Women
Sigourney Iowa

1973

Bethel Church reflects the entire course of German-American Methodism in the 19th centuries. Founded in 1844 it is the oldest German Methodist congregation in Iowa.

The first church was a log structure 16x18 feet which was located southwest of the present site. In 1848 a second and larger log church was constructed, and the present building is still the original, built in the late 1800's. Different stages of improvement have been carried out through the years. The first improvement of a woodburning furnace was added in the thirties. Under the pastorate of Mr. Arthur Lang, a new basement was built, and the church advanced to an oil burning furnace at that time.

In October 1940 the Woman's Society of Christian Service came into being. It had been formerly known as Ladies Aid, and recently the name has been changed again, and it is now known as United Methodist Women.

November 1958 brought about the Methodist Men, and this group became very active under the direction of Rev. Wm. Richardson. A farming project was started, and as a result of income from this project, many improvements have been possible. In 1961 new pews, carpet and refinished floors added a new look. Several items of basement furniture were also purchased. The old parsonage was torn down in 1967 and new parking facilities were made. Later new sidewalks, paint and new signs were added.

Although there have been some difficult times, through the faith and loyalty of the congregation and the grace of God, all things have been possible.

NAMES OF PASTORS

John Mann	1844-1846
John Plank	1846-1847
Jacob Hass	1847-1848
Philip Funk	1848-1850
Henry Withorn	1850-1852
G.G. Timken	1852-1853
Friedrich Kopp	1853-1854
Johann Adan Salzer	1854-1855
Jacob Young	1855-1857
C. Berneuter	1857-1858
Theodore Miller	1858-1860
George Hass	1860-1861
Richard Tillman	1861-1863
Michael Kammermeir	1863-1864

John T. Wilhelmi	1864-1866
J.A. Miller	1866-1869
John Baumgarten	1869-1872
Charles Thalenhorst	1872-1875
Louis Kuntz	1875-1876
Philip Barth	1876-1879
F.L. Litzrodt	1879-1882
Peter Hehner	1882-1884
J.P. Wilhelmi	1884-1887
William F. Sipfle	1887-1889
W.H. Schwierling	1889-1892
C.L. Lotz	1892-1893
H.F. Hertzler	1893-1895
August Didzun	1895-1898
Charles Thalenhorst	1898-1901
John A. Helmers	1901-1904
A.F. Ludwig	1904-1908
Franz Voelker	1908-1913
H.W. Koewing	1913-1916
Eugene Goetz	1916-1918
Herbert F. Feller	1918-1920
Roy Gattis	1920-1922
Oscar E. Weber	1922-1923
M.H. Kruse	1923-1925
J.G. Ballensky	1925-1926
C.E. Fitzsimmons	1926-1929
M.F. Campbell	1929-1932
Paul Hamilton	1932-1933
Willard Banghart	1933-1937
H.C. Druse	1937-1938
Theodore Coleman	1938-1940
J.B. Pritchard	1940-1943
W.H. Betz	1943-1948
Arthur Lang	1948-1957
John G. Bissett	1957-1958
W.W. Richardson	1958-1960
Ray H. Rubey	1960-1963
Bob D. Davis	1963-1966
Orrin T. Potter	1966-1968
David F. Barker	1968-1970
Richard L. Scott	1970-1972
Donald O. Callen	1972-



Weights
and Measures

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IOWA FALLS, IOWA

1973-P

General Weights



and Measures

Standard Abbreviations

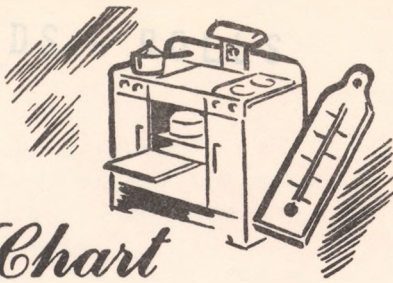
t. — teaspoon	d.b. — double boiler
T. — tablespoon	B.P. — baking powder
c. — cup	oz. — ounce
f.g. — few grains	lb. — pound
pt. — pint	pk. — peck
qt. — quart	bu. — bushel

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

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



General Oven Chart

General Oven Chart

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

Breads

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

Cakes

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

Cookies

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

Pastry

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

Roasts

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

BREADS - ROLLS

3

RAISED DOUGHNUTS

Mae Peiffer

1 1/2 c. milk (scalded)	1/2 c. sugar
1/3 c. shortening	1 c. mashed potatoes
1 tsp. nutmeg	1 tsp. cinnamon
1 tsp. salt	2 eggs
2 cakes yeast <u>or</u> dry yeast	4 1/2 to 5 c. flour

Make like bread. Let raise till double. Punch down and let raise again. Roll out and cut. Let raise 20 minutes or until ready to fry.

Glaze for doughnuts:

1 lb. powdered sugar	3/4 c. cold water
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Flavoring

RAISED DOUGHNUTS

Freedra Hinnah

1 1/4 c. milk	4 1/2 c. flour
1 pkg. yeast	6 T. butter
3/4 c. sugar	1 egg
1/2 c. mashed potatoes	1/2 tsp. nutmeg
1 tsp. salt	

Scald milk and cool. Add mashed potatoes, yeast and 1 T. sugar beat well, add 1 1/2 c. of the flour. Beat. Cover and let raise 1 hour. Cream butter, sugar and egg, nutmeg and salt, combine with yeast mixture. Add rest of flour and knead. Let rise for 1 1/2 hour. Roll to 3/4 inch. Cut out, let rise 1 hour. Fry in deep fat at 375°. Then glaze or shake in bag with cinnamon and sugar.

OLD FASHIONED ROUNDS

Mary Sue Snakenberg

2 T. shortening	2 tsp. baking powder
3/4 c. sugar	1 tsp. pumpkin pie spice
2 eggs	1/2 tsp. salt
4 c. flour (sifted)	1 c. milk

Beat shortening and sugar together in a large bowl until fluffy. Beat in eggs one at a time. Sift flour, baking powder, spice and salt together. Add alternately with milk, stirring well after each addition. Cover and chill for one or more hours to make the dough easier to handle. Roll out on a slightly floured board to 1/2 inch thickness (dough will be soft, so handle gently). Use a floured 3 and 1/2 doughnut cutter to cut into rounds and holes or cut into 2 inch squares for plump little pillows. In a large pan, heat 2 inches of oil or shortening to 375°. Fry a few doughnuts at a time,

Continued next page.

OLD FASHIONED ROUNDS (Continued.)

turning once, until golden brown and cooked throughout for about 2 and 1/2 minutes per side. Drain on paper towels on a wide rack. Sprinkle with powdered sugar. Reroll and cut trimmings until all the dough is used.

KRINGLE

Mary (Schultz) Latona

1 (12 oz.) can almond paste	1/2 c. butter
2 c. flour (sifted)	1 pkg. dry yeast
1/2 tsp. salt	1/4 c. warm water
1 T. sugar	1/4 c. cold milk
1 egg (beaten)	

Sift flour, sugar and salt. Cut in butter. Softed yeast in warm water. Stir in milk and egg. Add flour and mix just enough to dampen flour. Refrigerate overnight. Roll out half of dough into rectangle. Spread with 1/2 of almond paste and roll up like jelly roll. Repeat with other half. Bake 25-30 minutes at 375° and while warm frost with 1/4 c. butter and 1 c. powdered sugar and 1 tsp. vanilla. Melt butter and add powdered sugar and vanilla.

RAISED FRUIT KUTCHEN

Kathryn Klett

1 pkg. yeast	7 c. flour
2 c. milk	2 cans cherry pie filling
1 egg	1 1/2 c. cream <u>or</u> evaporated milk
1/2 c. sugar	1/2 c. sugar
1/2 c. butter	1 T. flour (heaping)
1 1/2 tsp. salt	

Dissolve yeast in lukewarm milk. Add beaten egg, sugar, butter, salt and flour. Beat well and rise until double. Divide dough in half and spread on 2 cookie sheets. Spread cherry pie filling over and let rise again. Bake 20 minutes 375°. Make cream filling and pour over top and bake 5 minutes more.

Cream filling:

1 1/2 c. cream or evaporated milk	1/2 c. sugar
1 T. flour (heaping)	

Mix and cook until slightly thickened.

Minds are like parachutes, they function only when open.

CHERRY SQUARES

Betty (Seaba) Alderson

1 pkg. yeast
 Cut together:
 4 c. flour
 2 stick oleo
 2/3 c. milk (scald,cooled)
 1 T. sugar

1/4 c. lukewarm water
 Dash salt
 Cherry pie filling

Dissolve yeast in water. Add yeast and milk to flour mixture. Roll thin and put half of dough on cookie sheet with sides. Cover with pie filling, top with other half of dough. Bake at 350° 30 minutes. Cool and frost.

COFFEE CAKE WITH FILLING

Charlotte Eldredge

1 pkg. yeast
 1/4 c. water (very hot)
 2/3 c. milk (scalded)
 4 egg yolks (unbeaten)

4 c. flour
 2 sticks margarine
 1 T. sugar (in milk)
 Pie filling

Frosting:

2 c. powdered sugar
 1 T. butter

Milk

Let rise 1 hour. Roll 1/2 dough 13 by 17. Pour on filling (pie filling). Put 1/2 dough on top. Bake 375 degrees 35 minutes. Frost immediately.

OATMEAL BREAD

Ruth Colliver

2 pkg. yeast (softened in)
 1/2 c. warm water
 2 c. milk (scalded)
 1/3 c. shortening

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

Pour milk over shortening, stir until shortening melts add salt and sugar. Cool to lukewarm. Stir in 1 cup of flour, then add yeast (softened in 1/2 c. warm water). Add oatmeal, and rest of flour to make soft dough. Knead until smooth. Cover let rise to double in bulk. Punch down, let rest, divide in 2 loaves, let rise. Bake 375° 50 minutes.

RAISIN BREAD

Laurella Cassens

2 pkg. dry yeast
 1 c. raisins
 1/4 c. sugar
 1/2 c. milk (scalded) or:
 4 T. dry milk 1/2 c. hot water

1/4 c. warm water
 1/4 c. margarine
 1 1/2 tsp. salt
 3 3/4 c. flour (sifted)
 2 eggs (beaten)

Continued next page.

RAISIN BREAD (Continued.)

Soften yeast in warm water, combine raisins, margarine, sugar, salt in hot milk. Stir to dissolve sugar (hot milk puffs the raisins) Cool to lukewarm add yeast and eggs add about 1 1/2 cups flour beat with mixer at medium speed 2 or 3 minutes. Add rest of flour stir with spoon knead till smooth. Place in greased bowl let rise to double; shape into loaves let rise to double. Bake 45 to 60 minutes at 375° place foil over top for last 10 minutes of baking if top browns too fast glaze or frost with confectioners' sugar.

QUICK ROLLS

Delores (Spiess) Claypool

1 pkg. vanilla pudding	2 tsp. salt
1 1/2 c. milk	2 T. yeast <u>or</u> 2 pkg. yeast
1 stick oleo	1/2 c. water
2 eggs	5-6 c. flour

Cook 1 pkg. vanilla pudding with 1 1/2 c. milk. Remove from heat, stir in oleo, let cool. Beat eggs, add salt and add to pudding. Dissolve yeast in water, add to above then stir in flour to make soft dough. Let rise, then make into rolls, cinnamon rolls, or bread. Let rise again and bake.

QUICK NO-KNEAD ROLLS

Letha Spiess

3/4 c. hot water	1/4 c. salad oil
1/2 c. evaporated milk	1 tsp. salt
2 pkg. yeast	1 egg (beaten)
2 T. sugar	3 1/2 c. flour

Pour hot water in a mixing bowl, add milk, yeast, and sugar. Dissolve. Then add salad oil, salt and egg and beat with mixer add 1 1/2 cup of flour, beat well. Then add remaining flour and you perhaps might need more flour just make a soft dough you can handle. Put in a greased bowl and let rise till double in bulk, then roll out or pinch off and make in any kind of rolls you wish. Let rise and bake in 350° oven till golden brown. (P.S. makes good cinnamon rolls.)

BUTTERHORN ROLLS

Rosalie Luers

1 c. milk (scalded, cooled)	1/2 c. shortening (1/4 c. butter,
1 pkg. yeast	1/4 c. Crisco)
1/2 c. sugar	3 eggs
1 tsp. salt	4-5 c. flour

Continued next page.

BUTTER HORN ROLLS (Continued.)

Dissolve yeast in warm milk, cream shortening and sugar. Add eggs, salt, yeast and flour. Knead. Raise until double in bulk. Knead a little and roll out. Cut in triangles cover with butter and roll up. Lay in pan. Brush with butter, let rise. Bake at 350° ten to fifteen minutes. Store in bags in refrigerator or freezer. Remove and put in oven bake 5 more minutes just before serving.

ROLLS - BUTTERHORN OR CINNAMON

Luva Jones

1/2 c. oleo (melted)(let cool)	1 cake dry yeast
2 c. warm water	(Dissolve in small amount of
Add:	the warm water.)
1/2 c. sugar	
3/4 tsp. salt	
2 eggs (beaten)	
Beat in:	
6 c. flour	

Let rise until double in bulk. Punch down and put in refrigerator over night or work into rolls. Bake 25 minutes at 375°.

OATMEAL ROLLS

Mae Peiffer

1 1/4 c. boiling water	1 pkg. yeast
1/3 c. shortening	1/4 c. warm water
1/3 c. sugar	4 c. flour
1 tsp. salt	1 egg (beaten)
1 c. quick oatmeal	

Pour boiling water over shortening, sugar, salt and rolled oats. Let stand till lukewarm sprinkle yeast over warm water in bowl stir until dissolved. Combine oat mixture with yeast add 2 cups flour and egg. Beat until well blended add remaining flour a little at a time to make a soft dough. Turn on to floured surface. Knead until dough is smooth and elastic. Place in greased bowl invert so top is greased. Let rise to double in bulk about 1 1/2 hour. Punch down, let rise again until double in bulk about 1 1/2 hour. Punch down and shape into rolls. Let rise till double 20 or 30 minutes. Bake 375 degrees 25 minutes.

No family hides its secrets well
Whose children shine at Show and Tell.

BUTTERSCOTCH PECAN ROLLS

Hazel Sievert

3/4 c. warm water	1/4 c. shortening
1 pkg. yeast	1 1/8 c. flour
1/4 c. sugar	1/2 c. brown sugar
1 tsp. salt	1/2 c. butter (melted)
1 1/8 c. flour	1 T. corn syrup
1 egg	1 c. pecans (chopped)

Mix water and yeast, add sugar, salt and flour. Beat 2 minutes. Add egg and shortening. Then the other flour. Drop by spoonful in pan which has bottom covered with the brown sugar, butter, nuts and corn syrup. Let rise and bake: 400° oven until done, 15-20 minutes.

HOLIDAY WHIRL ROLLS

(Makes 2 doz.)

Eva Icenbice

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

Scald milk, add margarine, sugar and salt. Cool. Soften yeast in 1/4 c. water, sprinkle teaspoon sugar on yeast. Add yeast to cooled milk. Add 2 eggs well beaten and 4 1/2 cups flour. Knead 10 minutes. Cover with damp cloth and let rise. Divide dough in half. Roll to 1/2 inch thick. Spread with soft butter sprinkle with sugar, cinnamon and nuts. Roll up and cut in slices, flatten with palm of hand after placed on pan. Bake 350° about 10 minutes.

BASIC YEAST BREAD AND ROLLS USING BLENDER

Estella Luers

1 c. milk	1 egg
1 pkg. dry yeast	1 tsp. salt
3 c. white flour	2 T. sugar
1/4 c. cooking oil	

Heat milk to scalding, cool to lukewarm. Put lukewarm milk and yeast in blender container, let stand 5 minutes. Meanwhile, measure flour into a bowl. Cover container and run on high speed for 20 seconds. Add shortening, egg, salt and sugar, cover and run on high speed for 5 seconds. Pour into bowl of flour, stir until thoroughly mixed. Cover and let rise 1 1/2 hours or until double in bulk. Stir down. Turn out onto lightly floured board, shape into 1 loaf or 24 rolls. Let rise 75 minutes or until doubled in bulk. Bake in 375° oven, 45 minutes for loaf or 25 minutes for rolls in muffin tins. Note: I increase liquid 1/2 c. also flour and a bit more sugar and oil and have a larger amount of the finished product.

BREAD

Marie (Sievert) Heckart

3 c. milk (scalded)	1 c. warm water
4 T. Crisco	4 T. yeast
1/2 c. sugar	9 c. flour
3/4 tsp. salt	

Dissolve yeast in warm water. Put Crisco in scalded milk. Beat with mixer, finish with spoon. This isn't too stiff, but shouldn't be. If not using Robin Hood Flour, may need more. Let dough rise in pan mixed in, beat down and put in 3-4 small pans and prick with greased fork. Bake at 400° 25-30 minutes. Be sure not to let bread raise too much in pans before baking.

BUNS

Cleo Seaba

In bowl:	
2 pkg. yeast	1/2 c. warm water
1 tsp. sugar	
In large bowl beat:	
3 eggs	2/3 c. sugar
2/3 c. salad oil	1 tsp. salt
Add:	
2 c. warm water	2 c. flour

Add yeast and beat. Add 4 to 5 c. flour and mix knead and let rise. Shape into buns and let raise. Bake 400° oven 15 minutes.

Note: I let my dough raise the second time before shaping.

PINEAPPLE CINNAMON BUNS

Grace Fairchild

1/2 c. milk (scalded)	3 1/4 c. flour
1/3 c. sugar	2 T. butter (melted)
1/4 c. shortening	1/4 c. sugar
3/4 tsp. salt	1/2 tsp. ground cinnamon
1 pkg. dry yeast	1 (8 1/2 oz.) can crushed pineapple (drained)
1/2 c. warm water	1/3 c. toasted slivered almonds
1 egg	
1/4 c. maraschino cherries (chopped)	

Combine milk, 1/3 c. sugar, shortening, and salt in a bowl. Cool to lukewarm. Dissolve yeast in warm water. Add yeast, egg and 1 cup flour to milk mixture. Beat until smooth. Gradually add enough flour to make a soft dough. Turn onto a floured surface and knead until satiny. Place into a greased bowl and turn dough to grease top. Cover and let rise until doubled in size. Punch down and let rise 45 minutes more. Roll dough into a 15x10 rectangle. Brush with melted

Continued next page.

PINEAPPLE CINNAMON BUNS (Continued.)

butter, sprinkle with 1/4 c. sugar and cinnamon. Spread well drained crushed pineapple, almonds and chopped maraschino cherries on top. Roll up like Jelly roll. Cut into 12 slices. Place on a greased 13x9x2 pan. Let rise until doubled in size about 30 minutes. Bake at 350° oven for 25 minutes or until golden brown. Frost while warm with your favorite frosting.

SUGAR CRISPS

Grace Strupp

1/2 c. milk	1/2 c. warm milk (105° to 115°)
1/2 c. sugar	2 pkg. active dry yeast
1 tsp. salt	4 1/2 to 5 c. flour
1/2 c. margarine	2 eggs (beaten)

Scald milk, stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large bowl. Sprinkle in yeast; stir until dissolved. Stir in lukewarm milk mixture and eggs and 1 cup flour. Beat until smooth, add enough additional flour to make soft dough. Knead until smooth and elastic about 8 minutes. Place in greased bowl and let rise until double in bulk. Punch down, let rise again. Take half of dough and roll into a 18x9 rectangle. Blend 1 cup sugar and 1 cup finely chopped pecans or nuts. Sprinkle dough with mixture. Roll up from long side as for jelly roll. Cut into 1 inch slices. Roll and flatten each piece dough into a 4 inch circle dusting board with sugar and nut mixture. Place on ungreased cookie sheet, let rise until double about 20 or 30 minutes. Bake at 370° for 10 minutes until done. Makes about 34 or 36 crispies.

BANANA BREAD

Letha Seaba

1/4 c. Crisco	2 c. flour (sifted)
1 c. sugar (scant)	1 tsp. soda
1 egg (well beaten)	1/2 tsp. salt
3 large ripe bananas (mashed)	1 small cup nut meats

Cream Crisco and sugar. Add well beaten eggs and mashed bananas. Sift dry ingredients, add nuts and stir into batter only until flour is mixed. Bake in loaf pan 1 hour. 350° oven.

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

BANANA NUT BREAD

Mrs. Doug Dumont

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

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

BANANA NUT BREAD

Mrs. Anna (Schultz) Conrad

2/3 c. shortening	1/2 tsp. salt
1 c. sugar	2 eggs (beaten)
2 1/2 c. flour (sifted)	1 1/3 c. ripe bananas (mashed)
1 tsp. baking powder	1/2 c. sour cream <u>or</u> buttermilk
1 tsp. soda	1 1/2 c. walnuts (chopped)

Mix shortening, sugar and beaten eggs. Sift flour, baking powder, soda and salt together, then add to first mixture with the bananas and sour cream. Add nuts. Bake in loaf pan at 350° for 50 to 60 minutes. (Black walnuts are very good.)

CHERRY NUT BREAD

Amanda Spiess

1/2 c. sugar	3/4 c. candied cherries (cut up)
1 egg	3 c. pkg. biscuit mix
1 1/4 c. milk	
1 c. nuts (chopped)	

Heat oven to 350° F. Grease pan. In large mixing bowl stir together sugar, egg, milk, nuts and cherries. Then add biscuit mix, beat briskly 30 seconds. Bake in greased pan 45 to 50 minutes. Cool. This bread cuts best next day.

DATE NUT BREAD

Neva Schultz

3 c. flour (sifted)	2 c. sugar
2 tsp. soda	2 eggs
2 tsp. baking powder	1 3/4 c. strong hot coffee
1/4 tsp. salt	1 1/2 tsp. vanilla
1/4 c. shortening	1 1/2 c. dates (chopped)
1/2 c. nuts (chopped)	

Continued next page.

DATE NUT BREAD (Continued.)

Cream shortening and add sugar gradually. Add beaten eggs and vanilla and beat well. Sift dry ingredients and mix dates and nuts with these. Add to first mixture alternately with coffee. Pour into loaf pans lined with wax paper and let stand 15 minutes. Then bake at 375° approximately 45 minutes or until it tests done.

APRICOT NUT BREAD

Mary Beggs

1/2 c. dried apricots (diced) (Soak drain and grind)	1/4 tsp. soda
1 egg	3/4 tsp. salt
1 c. sugar	1/2 c. orange juice (strained)
2 T. butter (melted)	1/4 c. water
2 c. flour (sifted)	1 c. walnut meats (broken)
3 tsp. baking powder	

Beat egg, stir in sugar and butter. Mix well. Stir flour with baking powder, soda and salt. Add alternately with the orange juice and water to the sugar mixture. Add apricots and nuts. Mix well. Bake in loaf pan in 350° oven for 1 1/2 hours or until firm when tested.

GUM DROP NUT BREAD

Avis Seaba

2 c. flour	1/4 c. sugar
2 1/2 tsp. baking powder	1 egg (beaten)
1/4 tsp. salt	
Add:	
1 c. milk	1/2 c. raisins
3 T. oleo or butter	1/2 c. gum drops (diced)
1/2 c. nuts	

Bake for 45 minutes or until done in a 350° oven.

CRANBERRY SWIRL COFFEE CAKE

Joanne (Grove) Heninger

1/4 lb. margarine	1/2 tsp. salt
1 c. sugar	1/2 pint sour cream
2 eggs	1 tsp. almond flavoring
1 tsp. baking powder	1 (7 oz.) can whole cranberry sauce
1 tsp. baking soda	1/2 c. crushed nuts
2 c. all purpose flour	

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CORNMEAL PANCAKES

Mrs. Dean W. Luers

1 c. flour
 1 c. cornmeal
 1 tsp. salt
 1 1/4 tsp. soda
 1/4 c. sugar
 2 eggs
 2 1/2 c. buttermilk
 1/4 c. butter (melted) or salad oil

Mix dry ingredients. Beat eggs, add buttermilk and shortening to eggs, beat together and then add to dry ingredients. Mix till well blended. Bake on griddle.

BAKING POWDER BISCUITS

Laurella Cassens

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

Sift flour, baking powder, salt, sugar, cream of tartar into bowl. Cut in shortening till cornmeal like mixture. Pour in milk slowly add the egg. Stir to stiff dough, knead five times, roll to 1/2 inch thick. Cut with 1 1/2 inch cutter. Bake 10 or 15 minutes at 450 degrees or lightly brown.

FRUITEASE

Earlene (Seaba) Morrison

2 c. walnuts
 1 c. dates (cut into small pieces)
 1 c. maraschino cherries (sliced)
 1 1/2 c. flour
 1 tsp. baking powder
 1/2 tsp. salt
 3 eggs
 1 tsp. vanilla
 3/4 c. sugar
 1 (6 oz.) pkg. chocolate chips

Grease loaf pan and line with paper. Combine nuts, dates and cherries. Sift dry ingredients. Add beaten eggs, vanilla and sugar. Blend in fruit, nuts and chocolate chips. Bake in loaf pan 1 hour 45 minutes at 300°. Set loaf pan in shallow pan which has 2 inches of water in it for baking.

CAKES - PIES - DESSERTS

Coconut Pie Crust - 2C coconut & $\frac{1}{2}$ C oleo
mix together and heat in heavy pan till tan
colored - Press in pie pan & Cool and fill .



Arlene's Wilkins Coffee Cake
1 white or yellow cake mix
1 pkg instant vanilla pudding mix } Mix Together
add
 $\frac{3}{4}$ c oil & $\frac{3}{4}$ c water.

add 4 eggs one at a time then beat 5 min

Make topping of $\frac{1}{2}$ c sugar $\frac{1}{2}$ tasp cinnamon $\frac{1}{2}$ c nuts

Grease & flour a 9x13 in pan (or angel cake pan)

put in $\frac{1}{2}$ the batter top with $\frac{1}{2}$ the topping, add rest of
batter and rest of topping. Bake at 350° 40 to 45 min

Dump Cake

Dump into 9x13 in pan

1 large can crushed pineapple

2 - layer of coconut

1 - 1 box yellow cake mix (dry).

1 - 1 c chopped nuts

1 - cut up 2 sticks of @leo on top

Bake in a 350° oven for 45 minutes.

Poke & Pour Cake -

Prepare 1 pkg cake mix & bake in 9x13 pan. Cool 15 min

Prepare gelatin with the hot & cold water (no ice cubes)

with tines of fork poke holes to bottom of cake.

Gently pour gelatin over cake. Refrigerate 3 to 4 hrs

Serve with whipped cream (store in refrigerator).

CAKES - PIES - DESSERTS

IOWA CHOCOLATE CAKE

Phyllis (Hinnah) Seaba

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

Put shortening and sugar in mixing bowl and cover with boiling water. Sift dry ingredients twice and add to hot mixture. Then add eggs and vanilla. Batter will be thin but will thicken as it bakes. Bake 30-35 minutes.

GOOD CHOCOLATE CAKE

Gwendolyn Luers

3/4 c. shortening	2 1/4 c. flour
2 c. sugar	3/4 tsp. salt
3 eggs	1 1/2 tsp. soda
1 1/2 c. hot water	1 1/2 tsp. baking powder
1/2 c. cocoa (slight)	1 1/2 tsp. vanilla

Cream shortening and sugar, add well beaten eggs. Slowly add water to cocoa. Sift dry ingredients add to first mixture alternately with cocoa, add vanilla. Pour into 9x13 inch pan. Bake at 350° until done.

CHOCOLATE CAKE

Mrs. Gordon Seaba

2 c. sugar	1 c. boiling water
1 egg	1 c. shortening
2 T. cocoa	1 tsp. baking soda
2 c. flour	

Mix sugar, egg, cocoa, soda and flour together then add shortening and boiling water. Bake 30 minutes at 350 degrees.

CHOCOLATE CAKE

Mrs. W.H. Betz

1 c. salad dressing	2 c. cake flour (sifted)
1 c. cold water	1/2 tsp. salt
2 tsp. vanilla	1 1/2 tsp. soda
1 c. sugar	4 tsp. tsp. cocoa

Blend salad dressing, water, vanilla and sugar. Sift together flour, salt, soda and cocoa. Stir flour mixture all at once into liquid until blended. Bake in 350° oven until pick comes out clean.

DEVILSFOOD CAKE (WITH SALAD DRESSING)

Arlene (Grove) Conway

2 c. sugar	2 c. water
3 c. flour	1 1/4 c. salad dressing
3 tsp. soda	2 tsp. vanilla
1/2 c. cocoa	

Mix sugar, flour, soda and cocoa together and make a well in the center. Add: water, salad dressing and vanilla and blend together. Bake in 3 (8 inch) round cake pans at 350 degrees for 45 minutes.

CHOCOLATE SOUR CREAM CAKE

Betty (Seaba) Alderson

1 c. sugar	Pinch of salt
1 c. flour	2 eggs
1/3 c. cocoa	1 c. sour cream
1 tsp. soda	1 tsp. vanilla

Mix dry ingredients, add eggs, cream and vanilla. Bake 30 minutes at 325°.

SOUR CREAM CHOCOLATE CAKE

Katherine Roop

2 c. flour	2 eggs
2 c. sugar	2 tsp. soda
1 c. sour cream	Vanilla
4 T. cocoa	1 c. boiling water

Stir together flour, sugar and cocoa. Mix in the sour cream. Then add eggs, soda and vanilla. Last add the boiling water and mix well. Bake at 350° for about 35 minutes.

RED CAKE (XMAS)

Deette (Grove) Hixson

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

Bake at 350° for 30 minutes. Cream shortening, sugar, and eggs until fluffy. Make paste of cocoa and food coloring add to first mixture. Add alternately flour, salt and buttermilk. Add vanilla. Mix soda and vinegar over bowl and add to batter and blend well.

Continued next page.

RED CAKE (XMAS)(Continued.)

Frosting:

3 T. flour	1 tsp. vanilla
1 c. milk	1 cube butter
1 c. sugar	1 cube margarine

Cook flour and milk until thick stirring constantly. Cool completely, stirring constantly. Cream butter with oleo and add sugar. Cream until fluffy. Add vanilla and add to flour mix and blend.

ANIVERSARY CHOCOLATE CAKE

Kay Beggs

1 white cake mix	1 1/2 c. milk
1 pkg. chocolate instant pudding	2 eggs

Topping:

1 c. sugar	3 T. oleo
3 T. flour	1 c. coconut
1 c. milk	1 tsp. vanilla

Mix all the ingredients for the cake and bake in 9x13 inch pan. in moderate oven. Topping: Mix flour and sugar, add milk and oleo and beat until smooth paste. Cook in double boiler until thickened Add coconut. Nuts may be added then vanilla. Cool and spread on cake.

APPLE NUT CAKE

Earlene (Seaba) Morrison

4 c. apples (coarsely chopped)	2 tsp. vanilla
2 c. sugar	2 c. flour
2 eggs	3 tsp. baking powder
1/2 c. butter <u>or</u> oil	1 c. nuts (chopped)
1 tsp. salt	2 tsp. cinnamon

Combine apple and sugar and let stand. Beat eggs slightly, beat in oil and vanilla, mix flour, baking powder, cinnamon and salt. Stir in alternately with apple mixture, add nuts. Bake in 13x9x2 inch pan in 350 degree oven for 1 hour or until done.

RAW APPLE CAKE

Ruth Colliver

3 c. raw apple (chopped)	1 tsp. salt
1 c. salad oil	1 1/2 tsp. or less cinnamon
2 eggs	1 tsp. baking powder
2 c. sugar	1 c. nut meats
2 1/2 c. flour	6 oz. butterscotch chips
1 tsp. soda	

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RAW APPLE CAKE (Continued.)

Mix salad oil, eggs and sugar. Sift flour, soda, salt, cinnamon and baking powder. Add to first mixture. Stir in nut meats and apples put in 9x13 inch greased pan. Sprinkle with 6 oz. butterscotch bits, bake 350° 55 to 60 minutes. Freezes well. Frost with favorite icing

FRESH APPLE CAKE

Ruth Pritchard

1 c. brown sugar	1 tsp. soda
1/2 c. shortening	1 tsp. cinnamon
1 egg	Dash of salt
1 1/2 c. flour	2 c. apples (chopped)
Topping:	
1/2 c. brown sugar	Chopped nuts (if desired)
1 T. butter or margarine	

Cream together brown sugar and shortening and stir in egg. Sift dry ingredients together and stir into first mixture. Add apples. Pour into greased pan. Mix topping ingredients and spread over batter. Bake at 350° for 30 to 35 minutes.

SHEATHE CAKE (BROWNIES)

Deette (Groves) Hixson, Mrs. Myron Luers

2 c. flour	1/2 c. buttermilk
2 c. sugar	1 tsp. cinnamon (optional)
1 stick margarine	1 tsp. soda
1/2 c. oil	1 tsp. vanilla
4 T. cocoa	Pinch of salt
2 eggs	
1 c. cold water	

Bring margarine, oil, cocoa to boil. While hot pour over flour and sugar mix. Mix in other ingredients. Bake 400° for 20 minutes. 5 minutes before cake is done make frosting.

Frosting: Bring to boil 1 stick margarine, 4 T. cocoa, 6 T. milk. Remove from heat and beat in 1 lb. box of powdered sugar. You must frost as soon as cake is done. Serves 30.

CANDY 'N CAKE

Mrs. Milo Luers

1/2 c. white sugar	1/2 c. coconut
1/2 c. oleo or 1 stick	1/2 c. chocolate chips
1 egg	2 c. flour
3/4 c. milk	1/2 tsp. salt
1 tsp. vanilla	2 1/2 tsp. baking powder

Continued next page.

CANDY 'N CAKE (Continued.)

Put together in order written down. Fold in 1/2 c. marshmallows. Spread in well greased cake pan approximately 8x10. Make following mixture and crumble over top. 1/2 c. nuts, 1/2 c. brown sugar, 2 T. oleo. Bake in moderate oven 30-35 minutes or until cake springs back when touched in center.

BUNDT PAN CAKE

Mrs. George Clubb

Mix together:

1 pkg. instant vanilla pudding & 3/4 c. oil
 1 pkg. yellow cake mix Vanilla
 3/4 c. water

Add 1 at a time, mix well after each:

4 eggs

Beat at highest speed 6 to 8 minutes.

In separate bowl:

1/3 c. brown sugar Nuts (to taste)
 1-2 T. cinnamon

Pour in bundt pan alternating batter and brown sugar with batter as top layer. Bake 55 to 60 minutes 350 degrees. Cool 8 minutes on rack turn out. Frost if desired.

BANANA NUT CAKE

Rev. Don Callen

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

Cream shortening with sugar until fluffy; add eggs. Mix flour, baking powder and soda; add to creamed mixture alternately with buttermilk. Add bananas; pour into cake pan. Bake at 375° for 45 to 50 minutes. Yield: 20 servings.

Icing:

1 box powdered sugar 1 large lemon (juice of)
 4 large ripe bananas (mashed) 1 T. shortening

Mix all ingredients; spread on cooled cake.

The Lord sometimes takes us into troubled waters,
 Not to drown us, but to cleanse us.

DELICATE WHITE CAKE

Freeda Hinnah

1/2 c. butter
 1 1/2 c. sugar
 2 1/4 c. flour
 2 1/2 tsp. baking powder
 4 egg whites
 1 c. milk
 1 tsp. flavoring
 1 tsp. salt

Cream butter with 1 cup of the sugar, add flour sifted with baking powder and salt. Add milk and beat well. Beat egg whites Add 1/2 c. of the sugar. Beat until stiff add to cake batter with 1 tsp. flavoring. Bake at 350°.

CHARLIE'S CAKE

Katherine Roop

1 c. oatmeal
 1 1/2 c. hot water
 1/2 c. butter
 2 eggs
 1 c. white sugar
 1 c. brown sugar
 1 tsp. soda
 1 tsp. cinnamon
 1 1/2 c. flour

Pour hot water over oatmeal and let cool. Cream the sugars, butter and eggs together. Add dry ingredients. Mix in cooled oatmeal, Bake at 350 for 30 to 35 minutes. We like this served with a whipped cream topping. Use 9x13 inch pan.

OATMEAL CAKE

Marie Dumont

2 c. boiling water
 1 1/2 c. quick or reg. oatmeal
 (uncooked)
 3/4 c. butter or margarine
 1 c. granulated sugar
 2 c. brown sugar (packed)
 1/2 tsp. salt
 1 1/2 tsp. vanilla
 3 eggs
 2 1/4 c. flour (sifted)
 1 tsp. soda
 1 tsp. cinnamon

For cake: Pour boiling water over oatmeal and cover, let stand 20 minutes. Cream butter and sugars. Add eggs and vanilla. Add oatmeal mixture and beat well. Sift together flour, soda, salt and cinnamon. Add to creamed mixture; mix well. Pour into well greased and floured 9x13 pan. Bake at 350° 45-50 minutes or until done in center. Don't overbake.

Broiled frosting:

1/3 c. butter or margarine
 3/4 c. brown sugar (packed)
 1 c. nuts (chopped)
 1/3 c. light cream or evaporated milk
 1 1/3 c. coconut

Melt butter and add all other ingredients. Spread evenly over cake as it comes from the oven. Broil until topping is bubbly.

TOPPING-

2/3 c B Sugar Bring to boil & spread on cake
1 c COCONUT
1 TABSP OLEO

HICKORY NUT CAKE

Jean Strupp

1/2 c. butter or oleo	2 1/2 tsp. baking powder
2 c. sugar	1 c. nut meats
2/3 c. milk	5 egg whites
1/3 c. water	1 tsp. vanilla
3 c. cake flour (sifted)	

Beat the egg whites until stiff and set aside. Cream the butter and sugar. Add the water and milk. Sift and add the flour and baking powder. Add vanilla and nut meats. Fold in egg whites. Pour in greased 9x13 inch cake pan and bake at 350° till done. 25-30 minutes.

QUICK CAKE

Claire Callen

Sift together:

2 1/4 c. flour	3 tsp. double acting baking powder
1 1/2 c. sugar	1 tsp. salt

Add:

1/2 c. shortening	1 c. milk
1/2 c. nuts (chopped)	1 tsp. vanilla
3 eggs (unbeaten)	1 T. orange rind (grated)

Beat two minutes with electric mixer at lowest speed, then beat at a low speed. Turn into well greased and floured pans. Sprinkle 1/4 cup chopped nuts over batter. Bake at 350° for 30 to 40 minutes. Cool and frost.

RHUBARB CAKE

Lydia Wallerich

1 1/2 c. brown sugar	1 tsp. soda
1/2 c. margarine	1 c. buttermilk
1/4 tsp. salt	2 c. flour
1 egg	1 1/2 c. rhubarb (finely cut)

Cream the margarine, brown sugar, salt and then add beaten egg. Dissolve soda in buttermilk and add alternately with flour. Add cut rhubarb last. Bake at 350° until done. A topping: 1/4 cup sugar and 1 tsp. cinnamon is sprinkled over cake before baking. Pan 13x9x2.

23 MINUTE ANGEL FOOD

Lora Lee Sellers

1 1/2 c. egg whites	1 c. powdered sugar
1 tsp. cream of tartar	1 c. cake flour
Pinch of salt	1 tsp. vanilla
1 c. granulated sugar	

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23 MINUTE ANGEL FOOD (Continued.)

Mix egg whites, salt, cream of tartar. Beat till they form a peak. Fold in granulated sugar, a little at a time. Mix powdered sugar and cake flour, and fold into egg mixture a little at a time. Add vanilla. Have ungreased angel food pan hot and put in batter. Bake in 425° oven 23 minutes. Be sure to put pan in oven to heat before mixing cake.

FUDGE FROSTING

Mrs. W.H. Betz

1 tsp. butter	1/2 tsp. vanilla
1 c. confectioners' sugar	Cream
3 1/2 ¹ tsp. cocoa	Speck of salt

Sift cocoa, sugar and salt together. Place butter and vanilla in bowl. Cream, work in a small amount of the sifted sugar. Add one ~~1/2~~ ¹ tsp. of cream. Add the rest of the sugar mixture. Mix well. Add more cream if necessary to make spreadable.

ANGEL FOOD CAKE FROSTING

Mrs. Steve Chambers

1 lb. powdered sugar	3 egg whites (unbeaten)
1/2 c. Crisco	1 tsp. vanilla
1/2 c. oleo	

Combine above, adding egg whites one at a time. Beat at high speed with mixer until light and fluffy.

STIR STEP FROSTING

Lois Killian

4 egg whites	1/2 c. Carnation milk
1 c. Crisco	1/2 tsp. cream of tartar
1 tsp. vanilla	3 lbs. Powdered sugar

Put all ingredients into a large mixing bowl. Start your beater at slow speed. Slowly increase to high speed. The longer you beat, the creamier it becomes; 1/2 hour is not too long. Store in Tupperware. Add chocolate syrup for chocolate.

PIE CRUST

Rosalie Luers

5 c. all purpose flour	1 lb. whipped shortening (Kraft
3 tsp. brown sugar	whipped margarine, must be this
1 T. vinegar	kind of margarine.)
1 tsp. salt	1 tsp. baking powder
1 egg	

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PIE CRUST (Continued.)

Mix all together but egg and vinegar. Put egg and vinegar in a cup. Add water till you have 3/4 cup of liquid. Mix this in flour mixture, need a little then store in refrigerator. Will keep several weeks. Makes 9 crusts. Bake as you need a crust.

LEMON PIE

Mildred Rubey

Sift together the following:

2 T. cornstarch 2 T. flour
1 c. sugar 1/4 tsp. salt

Add 1 1/2 cupful boiling water and cook stirring constantly. When the mixture is clear, add 3 beaten egg yolks. Continue cooking slowly until thick. Remove from fire and add 4 T. lemon juice and grated rind of one lemon. Mix well and set aside to cool. Transfer to baked shell. Cover with meringue made by beating 3 egg whites with 6 T. sugar. Brown in moderate oven.

LEMON LUSCIOUS PIE

Luva Jones

1/4 c. butter (melted) 1/4 c. fresh lemon juice
1 T. grated lemon rind

Add:
1 c. sugar 1 c. milk
3 T. cornstarch 1 c. sour cream
3 egg yolks (unbeaten)

Cook over medium heat, stirring constantly until thick. Cool. Fold in 1 cup sour cream and spoon into baked pie shell. Chill at least 2 hours. Serve with whipped cream topped with walnut meats.

APPLE CINNAMON PIE

Mrs. Lancey Killian

Stir over heat until sugar dissolves, then boil 5 minutes:

1 c. sugar 1/2 tsp. red food coloring
3/4 c. water

Sift and blend with fork. Then add 3/4 c. milk:

1 1/2 c. flour 1/2 tsp. salt
2 tsp. baking powder 1/2 stick oleo

Peel and slice 5 or 6 medium apples into a buttered 8x11 inch pan. Pour syrup over apples. Spoon dough in 12 dabs - 3 across, 4 down. Make a dent in each with a spoon dipped in filling, then fill. Filling: 2 T. butter, 2 T. sugar, 1/2 tsp. cinnamon. Melt over low heat. Bake at 450° for 25-30 minutes. Rhubarb may also be used, but add more sugar.

Add a beaten egg to your Graham Cracker crust and bake it, and it will hold together. You can even flute the edges.

LUCY'S APPLESAUCE PIE

Charlene Callen

5 medium apples (peeled, cored) 1/2 tsp. cinnamon
 1/2 c. sugar Dash of salt
 1/4 c. water

Topping:

1 c. flour 1/2 c. brown sugar (scant)
 6 T. butter (soft) Dash of cinnamon

Slice apples into a medium saucepan. Add water, sugar, cinnamon, and salt. Cook (covered and stirring frequently) until extra water is gone - being careful not to burn the apples. Stir and mash until most lumps are gone. Turn apples onto an 8 inch glass pie plate and cover with topping. Blend topping ingredients together with your fingertips and sprinkle over the applesauce. Bake at 375° until top is brown and crusty. Serves 6 generously.

IMITATION BISHOPS CHOCOLATE PIE

Kay Beggs

1 box instant chocolate pudding 2/3 c. milk
 1 1/3 c. vanilla ice cream

Put all together and beat well, put in 9 inch pie shell. I prepare graham cracker crust. Cover with whipped cream and top with shaved chocolate bar. Keep refrigerated.

BUTTERSCOTCH PIE

Kathryn Klett

Filling:

1 c. brown sugar 6 T. flour
 3 T. butter 2 1/2 c. milk
 3 T. cold water 1/2 tsp. burnt sugar flavoring
 3 egg yolks

Meringue:

3 egg whites 6 T. sugar
 1/4 tsp. cream of tartar

Filling: Brown sugar and butter in a skillet over low heat. Add cold water and cook 2-3 minutes. Cool. Add beaten egg yolks, flour and milk. Cook, stirring occasionally. Pour into baked pastry shell 9 inches. Meringue: Beat egg whites and cream of tartar until soft peaks form. Gradually beat in sugar, 2 tablespoons at a time. Beat until stiff peaks form. Spread meringue over warm filling, sealing edge of crust. Bake 7-10 minutes in 375° oven.

CHESS PIE

Mrs. Richard Sievert

1 c. sugar
 1 c. butter
 3 egg yolks
 Pinch salt
 2 tsp. vanilla
 3/4 c. walnuts
 1 c. raisins

Cream sugar and butter well. Beat in egg yolks, add other ingredients. Bake until light brown, then put on egg whites. Beaten light and finish baking.

SODA CRACKER PIE

Hazel Sievert

3 egg whites
 3/4 tsp. cream of tartar
 1 c. sugar
 1 tsp. vanilla
 16 soda crackers
 1 c. nuts (chopped)

Filling:

1 pkg. Dream Whip
 1/2 c. milk
 3 T. powdered sugar
 8 oz. cream cheese (softened)
 2 tsp. vanilla
 1 can pie~filling

Beat egg whites, add cream of tartar. Then gradually add the sugar until foamy. Add vanilla and beat till stiff. Fold in soda cracker crumbs and chopped nuts. Bake in buttered 9 inch pan at 325° for 35 minutes. Beat until stiff 1st 2 ingredients, add powdered sugar and cream cheese, now vanilla. Beat until smooth. Put 1/2 in baked crust. Next, put in prepared pie filling and then the rest of filling. Chill.

SKILLET PIE

Mrs. Eugene Seaba

1 c. flour
 1 c. milk
 7/8 c. sugar
 2 tsp. baking powder
 1/2 stick oleo
 1 can pie filling (any kind)

Large deep iron skillet. Mix flour, sugar, milk and baking powder together, blending well. Pour into center of skillet (do not mix with melted oleo) Pour one can of pie filling in center of just mixture. Do not spread. Bake at 375° for 45 minutes. Serve warm with ice cream.

ONE CRUST RHUBARB PIE

Eva Icenbice

1 c. sugar
 3 T. flour
 1/2 c. water
 1 T. butter
 1 egg (slightly beaten)
 3 c. rhubarb (fresh)
 1 (9 inch) unbaked pie crust

Mix sugar and flour together, stir in water, butter and beaten egg Pour over rhubarb (cut in 1/2 inch pieces) in shell. Bake 375° for 45 minutes.

RHUBARB DREAM PIE

Joan (Sievert) Stout

Crust:

1 c. flour 1/2 c. oleo
5 T. powdered sugar

Filling:

1 1/2 c. sugar 1/4 tsp. salt
2 eggs 2 c. rhubarb (chopped)
1/4 c. flour

Mix the crust mixture in pan and press into 7 1/2 x 11 1/2 or 2 pie tins. Bake 15 minutes. Mix 1st four ingredients of filling and beat well. Then add the rhubarb. Spoon into crust and bake. Bake 350° for 35 minutes.

SOUR CREAM RAISIN PIE

Eileen (Hinnah) Ulin

1 c. raisins 2 egg yolks (whites for top)
1 c. sour cream 1/2 tsp. cinnamon
1 c. sugar 1/4 tsp. nutmeg
1/4 tsp. salt 1 tsp. vanilla
2 T. flour or cornstarch

Cook all this in skillet until thickened. Pour in baked pie crust. Add a dash of salt to 2 egg whites and beat until stiff, add 2 T. sugar and a few drops of vanilla, spread over pie. Place in oven and brown slightly.

PEANUT BUTTER PIE

Mary Beggs

1 c. white corn syrup 1/2 c. peanut butter
1 c. white sugar 2 T. butter (melted)
3 eggs (beaten)

Beat together thoroughly and pour in unbaked pie shell 9 inch. Bake 375° 40 to 50 minutes or until done. Test with toothpick.

IMPOSSIBLE PIE

Laurella Cassens

4 eggs 1 3/4 c. sugar
1/2 c. flour 1 tsp. vanilla
1/2 stick shortening (melted)
Beat well add:
2 c. milk 4 oz. coconut

Mix altogether stirring well. Bake at 350° 35 to 40 minutes in 8 inch ungreased pan. Let cool well. Forms own crust.

MINCEMEAT PIE

Lora Lee Sellers

- | | |
|-----------------------|---------------------------------|
| 1 c. hamburger | 1 c. sugar |
| 1 c. water | 1/2 c. vinegar |
| 1 tsp. salt | 1 tsp. cinnamon |
| 3 c. apples (chopped) | 1/2 tsp. cloves (or as desired) |
| 1 c. raisins | Juice of 1 orange |

Cook until well done. May use part or all of very sweet pickle vinegar. Cool and put in two crust unbaked pie shell. Bake 400-425° about 40 minutes.

SOUTHERN PECAN PIE

Rev. Don Callen

- | | |
|-----------------------|-----------------------|
| 1 stick butter | 1 tsp. vanilla |
| 3 eggs (large) | 1/4 tsp. lemon juice |
| 1 c. white Karo syrup | Pinch of salt |
| 1 c. sugar | 1 pie shell (unbaked) |
| 1 c. pecans | |

Beat eggs. Add remaining ingredients. Mix well. Pour into pie shell. Bake at 425° for 10 minutes. Reduce heat to 325°; continue baking for 40 minutes. Yield 6 servings.

FRESH PEACH PIE

Phyllis (Jones) Peck

- | | |
|-------------------|-----------------|
| 1 baked pie crust | |
| Heat to boiling: | |
| 1 c. sugar | 3 T. cornstarch |
| 1/2 c. water | |
| Add: | |

3-5 diced peaches and cook 5 minutes or until thick.

Cool. Thinly slice 3 or more peaches and add to the cooked peaches. Pour into baked pie shell and top with whipped cream and nuts.

SOUTHERN PEACH PIE

Mrs. Myron Luers

- | | |
|--------------------------------|------------------------------------|
| 4 c. peaches (peeled, sliced) | 1/2 c. flour |
| 1/2 c. sugar (may vary) | 1/4 c. brown sugar (firmly packed) |
| 2 T. minute tapioca | 1/2 c. pecans |
| 1 tsp. lemon juice | 1/4 c. margarine (softened) |
| Mix above ingredients together | Mix together until crumbly. |
| well and let set 15 minutes. | |

Put 1/3 of crumbly mixture in bottom of 9 inch unbaked pie crust add peach mixture. Put rest of crumbly mixture on top, covering top thoroughly. Bake for 10 minutes at 450° then for 20 minutes or until peaches are done and top brown at 350°.

LAZY PEACH PIE

Mrs. Kenneth Seaba

1/2 c. butter or margarine 3/4 c. milk
 1 c. sugar 1 quart or 1 large can of undrained
 1 c. flour peaches
 2 tsp. baking powder
 1/2 tsp. salt

Melt butter in oblong cake pan. Sift sugar, flour, baking powder and salt. Mix sifted ingredients with milk and pour over butter. Top with peaches. Bake 350° 1 hour or until brown. Also good with spiced peaches.

FRESH STRAWBERRY PIE

Rosalie Luers

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

Boil above until clear. Remove from fire add one package strawberry Jello. When cool, stir in 1 quart strawberries. Pour into a graham cracker crust. Top with Cool Whip or Dream Whip.

STRAWBERRY GLAZE PIE

Pearl (Luers) Mound

1 qt. strawberries Few drops red coloring
 1 c. water Baked pastry shell
 1 c. sugar Sweetened whipped cream or Cool Whip
 3 T. cornstarch

Cut up one quart strawberries. Mix 1 cup sugar and 3 T. cornstarch in 2 quart sauce pan. Stir in 1 cup cold water gradually until smooth. Add cut up berries. Cook and stir over medium heat until thick and clear. Stir in few drops food coloring. Cool. Stir in remaining berries. Pour in crust and top with Cool Whip, chill.

PUDDING DELIGHT

Beverly (Killian) Chambers

3 c. milk 1 stick oleo
 2 box vanilla instant pudding 1/4 c. brown sugar
 2 ~~box~~ Dream Whip 1 c. flour
 1 c. coconut Almond slivers

Make pudding with the 3 cups of milk. Make the Dream Whip. Fold all but 1 cup of Dream Whip into the pudding. Brown in a 350° oven the coconut, oleo, brown sugar, flour and almond slivers. Stirring often. Put 1/2 crumb mixture into the bottom of a 9x13 pan. Put in pudding mixture. Put last 1/2 of crumb mixture on top. Dot with the Whip cream. Butterscotch pudding is good too.

BEST PUDDING

Jean (Cassens) Cavin

3/4 c. sugar	4 c. milk
6 T. flour	6 eggs (beaten)
2 T. cornstarch	1 T. oleo
1/2 tsp. salt	2 tsp. vanilla

Blend all ingredients except vanilla. Cook in double boiler about 7 minutes stirring constantly. Remove from heat. Add vanilla stir until smooth. Variation: Add coconut or 3 squares unsweetened chocolate to above recipe or substitute 1 1/2 c. brown sugar for white for butterscotch.

DATE PUDDING

Pearl (Luers) Mound

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

Mix above ingredients in 9x12 inch pan. Then mix 2 cups boiling water, 1 cup brown sugar, 1 tablespoon butter together and pour over batter and bake 1 hour or until done (375°).

QUICK BAKED PUDDING

Kathryn Klett

1 c. flour	1/2 c. raisins
1 c. sugar	1/2 c. sweet milk
2 tsp. baking powder	1/2 tsp. salt

Sauce:

2 c. boiling water	1 T. butter
1 c. brown sugar	1 tsp. vanilla

Sift flour, sugar, baking powder and salt add raisins and milk. Mix well. Put in a buttered 2 quart pan. Mix water, brown sugar, butter and vanilla. Pour over the pudding. Bake 350° for 35 minutes. When pudding is done the sauce will be on the bottom and the cake on top. Serve while warm with whipped cream or plain.

HOT FUDGE PUDDING

Mrs. Lee Cassens

1. Sift together into bowl:	
1 c. flour (sifted)	3/4 c. sugar
2 tsp. baking powder	2 T. cocoa
1/4 tsp. salt	

Continued next page.

HOT FUDGE PUDDING (Continued.)

2. Stir in:

1/2 c. milk 2 T. shortening (melted)

3. Blend in: 1 c. nuts (chopped) Opt.

4. Spread in 8 or 9 inch square pan.

5. Sprinkle with mixture of:

1 c. brown sugar 4 T. cocoa

6. Pour over entire batter: 1 3/4 c. hot water

7. Bake at: 350° 45 minutes.

During baking cake mixture rises to top and chocolate sauce settles to bottom. Can be inverted when done, or put in serving dishes, spooning sauce over top. Serve warm with or without whipped cream.

RHUBARB CRISP

Mrs. Dean W. Luers

4 c. raw rhubarb

1 c. sugar

1 c. sugar

1 tsp. baking powder

3 T. minute tapioca

1 egg

1 c. flour

Mix rhubarb, sugar, tapioca and put in flat cake pan and set in oven to heat while mixing the following: Mix flour, sugar, baking powder. Beat egg, then add to dry mixture. Mix into crumbs and put over top of rhubarb. Bake 1/2 hour at 350°.

RHUBARB PUDDING

Mrs. Doug Dumont

1 c. sugar

2 c. rhubarb (diced)

1 c. flour

1 c. brown sugar

2 tsp. baking powder

1 c. boiling water

1/2 c. milk

1 T. butter

Combine sugar, flour, baking powder and milk. Stir in rhubarb. Pour into greased 13x9x2 inch cake pan. Combine remaining ingredients pour over mixture in pan. Bake at 350° for 40 minutes.

GRAHAM CRACKER PUDDING DESSERT

Mrs. Ella (Schultz) Shifflett

2 egg yolks

1/4 c. cold water

1/2 c. sugar

2 egg whites

1/2 c. milk

1 c. cream or 1 pkg. Dream Whip

1 pkg. Knox gelatin

1 tsp. vanilla

Crust:

20 graham crackers

3 T. butter

3 T. brown sugar

Continued next page.

GRAHAM CRACKER PUDDING DESSERT (Continued.)

Cook in double boiler the first 3 ingredients (that is egg yolks, sugar, and milk), soak 1 pkg. of Knox gelatin in 1/4 cup cold water add to custard and let cool. Then add 2 egg whites beaten stiff and 1 cup of whipped cream and flavoring. (Can use Dream Whip) Crush graham crackers, mix in brown sugar and butter. Pat in pie pan and pour in filling. Refrigerate to set.

CHERRY PUDDING

Gwendolyn Luers

1/2 c. sugar	Salt
Butter (size of an egg)	2 c. cherries (or other fruit)
1 c. milk	2 c. hot water
2 c. flour	1 c. sugar
2 T. baking powder	

Sift dry ingredients, work butter into sugar, add dry ingredients and milk. Spread in bottom of 9x12 inch pan with 2 inch sides. Mix cherries, hot water and sugar together and pour over dough mixture. Bake at 350 or 375° until dough is firm and slightly browned. Serve while warm with milk or plain.

CHERRY DELIGHT DESSERT

Mrs. Steve Chambers and Mabel Lang

1 pkg. (16 or 18) graham crackers (crushed)	1/2 c. butter (melted)
	1/4 c. sugar

Mix and put in pan (9x13 inches).

Second layer:

1 pkg. Dream Whip prepared as on package	8 oz. pkg. Philadelphia cream cheese
	1 c. powdered sugar

Whip together and spread on graham crackers. Spread 1 can cherry pie filling for top. Chill over night.

DUTCH APPLE CAKE (REALLY A PIE)

Sara K. Horras

1 1/2 c. flour	4 apples (or more) (sliced)
1/2 tsp. salt	3/4 c. sugar
1 T. sugar	2 T. flour
1/2 c. Mazola corn oil	1/4 tsp. salt
2 T. milk	2 T. butter or margarine

Sift flour, salt, sugar into 8x8x2 pan. Combine oil and milk. Mix with flour until all dampened, then pat out to cover bottom of pan and push dough up along sides about 1 inch. Arrange sliced apples over pastry. Mix and spoon on top streusel of sugar, flour, salt with butter cut in and worked till crumbly. Bake 400° 40-45 minutes.

APPLE SQUARES

Addie (Spiess) Kerkove

1 c. sugar	1/2 tsp. soda
1/2 c. butter	1/2 tsp. cinnamon
1 egg	1/2 c. warm coffee
1 1/2 c. flour	2 c. raw apples

Mix in order given. Pour into 8x12x2 greased and floured pan. Sprinkle the top with mixture of the following: 1/2 cup brown sugar, 1 T. cinnamon, 1/2 cup chopped nut meats. Bake about 35 minutes at 350 degrees. When serving top with ice cream or whipped cream. This dessert freezes very well.

CHERRY TOPPED CHEESECAKE

Ruth (Luers) Conrad

1 pkg. yellow cake mix	1 1/2 c. milk
2 T. oil	3 tsp. lemon juice
2 (8 oz.) pkg. Phil. cream cheese	3 tsp. vanilla
1/2 c. sugar	1 (1 lb. 5 oz.) can cherry pie filling
4 eggs	

Preheat oven to 300°. Reserve 1 cup of dry cake mix. In large mixing bowl combine remaining mix, 1 egg and oil. (Mixture will be crumbly). Press evenly into bottom and 3/4 way up sides of greased 13x9x2 inch 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 the crust and bake at 300° for 45-55 minutes, until center is firm. When cool, top with pie filling. Chill before serving. Store in refrigerator or freeze covered with foil.

CREAM PUFFS

Hazel Sievert

1 c. boiling water	1 c. flour
1/2 c. butter	3 eggs
Filling:	
1 c. milk	1 egg
1/2 c. sugar	3 tsp. flour

Pour boiling water over butter. Stir flour into this and boil 2 minutes. Cool, add eggs and beat well. Bake 1/2 hour. Slowly at first in buttered tins till golden brown. Cut the puff top off and fill with filling replace top.

SHORTCAKE

Grace Horras

1/2 c. butter <u>or</u> oleo	1/2 c. milk
1 c. sugar	2 c. flour
2 eggs	2 tsp. baking powder
1/2 tsp. salt	1 tsp. vanilla

Cream butter and sugar. Add well beaten eggs and salt. Then alternately milk and flour in which baking powder is sifted. Add vanilla. Makes 2 8 inch layers or one 9x13. Bake 350° for 1/2 hour.

COBBLER

Mrs. Mike Wessels

1/4 c. soft butter	2 tsp. baking powder
1/2 c. sugar	1/2 c. milk
1 c. flour (sifted)	1 can fruit
1/4 tsp. salt	

Cream sugar and butter. Sift dry ingredients and add to sugar and butter mixture. Add milk and beat well, spread in pan. Drain one can fruit. Add water to make 1 cup juice, then add 1/4 to 1/2 cup sugar. Pour over batter. Spoon on fruit. Bake at 375° for about 50 minutes.

CHOCOLATE DELIGHT

Katherine Roop

Melt over hot water:

6 oz. pkg. chocolate chips

Cool slightly, pour over and mix with:

4 eggs (well beaten)

Fold in:

1 c. whipping cream
(whipped stiff)

1 tsp. vanilla (if desired)
3/4 c. nuts (finely chopped)

Tear into small pieces 1/2 large angel food cake. Line 13x9 in. oblong pan with half of cake pieces. Pour over half of the filling. Cover with remaining cake pieces and filling. Sprinkle with chopped nuts. Chill several hours. Cut in squares or oblongs. Amount: 10 to 12 servings.

ICE CREAM DELIGHT

Mrs. Richard Lee Scott, Sr.

1/2 gallon ice cream (vanilla)	1/2 c. nuts (chopped)
2 c. Rice Chex (crushed)	2/3 c. brown sugar
1 c. coconut	1/2 c. butter or margarine (melted)

Mix all ingredients together well (except ice cream). Put 2/3 of mixture in 8x10 pan. Spread softened ice cream over mixture. Spread remaining 1/3 of mixture over ice cream. Put into freezer until ready for use. Handy to keep on hand for unexpected guests.

ICE CREAM

Dolores (Spiess) Claypool

5 eggs	1 tsp. vanilla
2 c. sugar	2 qt. coffee rich
2 pkg. instant vanilla pudding	1 pt. Half and Half Milk

For chocolate ice cream use chocolate pudding and 2-3 T. cocoa. Beat eggs, add sugar and vanilla. Mix pudding with milk. Add coffee rich and Half and Half and add enough milk to fill your freezer can, and freeze as other ice cream. This will keep real well in deep freezer for some time.

HOMEMADE COCOA ICE CREAM (FREEZER TYPE- 4 QTS.)

Nettie M. Ulin

2 c. sugar	2 c. cream
3 T. cocoa	1 tsp. vanilla
4 eggs	1/2 tsp. burnt sugar flavoring
Add milk as needed	

Mix until well blended the sugar and cocoa. Beat eggs, then add cream, beat, add sugar, cocoa mixture, flavorings. Beat. Pour into can, fill 2/3 full with milk. Freeze as usual until hard. Burnt sugar flavoring is a must with cocoa or chocolate prepared foods.

Fruit Cake

1 C sugar	8 C nuts
4 eggs	1 1/2 C Chopped dates
2 C flour	1 lb Candied Pineapple
1/2 teasp salt	1 " " Cherries
2 " Baking Powder	

Grease and line with brown paper

2 tube or 1 long pan. Mix dry ingredients with fruit. Beat eggs, and add sugar, add the fruit etc. Mix well and press down in pans

Bake 1 hr 15 min at 275°

COOKIES

COOKIES

TEAR TARTS

1/2 c. margarine
 1/2 c. flour
 1/2 c. sugar
 1 egg
 1/2 t. baking powder
 1/2 t. salt
 1/2 t. vanilla
 1/2 t. lemon juice



2 c. flour
 1 1/2 c. sugar
 1 1/2 t. baking powder
 1 t. salt
 2 c. plain oatmeal
 1 1/2 c. milk
 1 egg
 1/2 t. vanilla
 1/2 t. lemon juice

You are writing a story,
 A chapter each day,
 by deeds that you do,
 by words that you say.

COOKIES

PECAN TARTS

Mrs. Ward Hinnah

Dough:

- 1/2 c. margarine 1 c. flour
 1 pkg. (3 oz.) cream cheese

Use about 1 T. for each tart, press into small muffin pans.

Filling:

- 1 egg 1 tsp. vanilla
 1 c. brown sugar (packed) 1/3 c. pecans
 1 T. butter (melted)

Bake approximately 25 minutes at 350°. Cool 10 minutes before removing from pans. Black walnuts may also be used.

ALMOND COOKIES

Mrs. Bob Davis

- 1 lb. butter (not oleo) 4 c. flour
 1 1/2 c. sugar 1/2-1 tsp. almond flavoring
 2 eggs (slightly beaten) 1/2 c. almonds (coarsely chopped)
 1 c. almonds (ground)

Cream butter and sugar. Add eggs and mix in 1 c. almonds, fold in flour and flavorings. Chill well and form into small balls. Roll in 1/2 c. coarsely chopped almond and bake until slightly browned. 400° Watch closely!

BUTTERSCOTCH COOKIES

Amanda Spiess

- 1 c. brown sugar 2 c. flour
 1 c. white sugar 1 tsp. soda
 1 c. shortening 1 tsp. baking powder
 2 eggs 1 tsp. salt
 2 tsp. vanilla 2 c. quick oatmeal
 3 T. milk

Mix in order given. Grease pan lightly. Bake at 375° 10-12 minutes.

You are writing a gospel,
 A chapter each day,
 By deeds that you do,
 By words that you say.

BROWN SUGAR COOKIES

Louise (Luers) Giles

1 c. butter <u>or</u> margarine	2 c. flour (sifted)
1/2 c. brown sugar (firmly packed)	1 tsp. salt (or less)
1/2 c. white sugar	1/2 tsp. baking soda
1 egg	1/2 c. pecans <u>or</u> walnuts (finely ground)
1 tsp. vanilla	

Cream together the butter and sugars; then beat in egg and vanilla. Sift together the flour, salt and baking soda and blend into the first mixture. Add nuts, which have been made fine by rolling them with rolling pin between sheets of wax paper. Chill dough 20 minutes. Shape into small balls; roll in granulated sugar. Place on ungreased cookie sheet; press flat with drinking glass. Bake in 350° oven 10 to 12 minutes. Cool. Recipe makes about 6 dozen.

CHERRY SQUARES

Letha Spiess

1 c. butter <u>or</u> margarine	1 tsp. vanilla
4 eggs (add 1 at a time beating well after each)	3 c. flour
1 3/4 c. sugar	1 1/2 tsp. baking powder
	1/2 tsp. salt

Cream butter and sugar, adding eggs 1 at a time beating well after each one, sift dry ingredients, such as flour, baking powder and salt. Add to butter and egg mix. Then add vanilla. Spread in ungreased jelly roll pan, but keep out 1 1/2 to 2 cups of the mix, spread 1 can cherry pie filling (or any kind) over the batter mixture and spoon the 1 1/2 or 2 cup over the top, just dot it over the top of the cherry filling. Bake in 350° oven 40 to 45 minutes. Cool. Cut in bars. You may sprinkle powdered sugar over top if you wish.

CHINESE CHEWS COOKIES

Viola Killian

1/4 c. brown sugar (packed)	1 1/2 c. brown sugar
1 stick oleo	1 T. flour (level)
1 c. flour	1/2 c. coconut
2 eggs (beaten)	1/2 c. nut meats

Mix together and put into a 9x13 inch pan, the 1/4 cup brown sugar, oleo and 1 c. flour. Bake 15 minutes in 350° oven. Then mix eggs, brown sugar, flour, nuts and coconut. Pour on top and bake another 15 minutes at 350°. Cut in bars.

CHOCOLATE COOKIE

Shirley (Killian) Montz

1 c. sugar	1/2 c. oleo
1 3/4 c. flour	1 egg
1/2 tsp. soda	1/2 c. milk
1/2 tsp. salt	1 tsp. vanilla
1/2 c. cocoa	

Nuts can be added. Drop on cookie sheet. Bake at 400° for 9 minutes. Frost with Fudge or butter frosting.

CHOCOLATE CHIP COOKIES WITH OATMEAL

Gordon and Russell Hinnah

1 1/2 c. flour (sifted)	2 c. oatmeal (either kind)
1 tsp. salt	1 tsp. soda
3/4 c. brown sugar (packed)	1 c. shortening
3/4 c. white sugar	1 T. hot water
2 eggs (unbeaten)	1 pkg. chocolate chips
1 c. nut meats	1 tsp. vanilla

Mix shortening, sugar and eggs together. Sift the flour, salt and soda. Add to first mixture with the water and oatmeal. Add nuts and chips. Bake at 350° for 15 minutes.

CHOCOLATE DROPS

Addie (Spiess) Kerkove

1 c. brown sugar	1/3 c. milk
1/2 c. butter <u>or</u> shortening	1/2 tsp. soda
1 tsp. vanilla	1 1/2 c. flour
1 egg	

Cream brown sugar and butter. Add vanilla, 1 egg, 1/3 cup milk. Sift together and add 1/2 cup cocoa, 1/2 tsp. soda, 1 1/2 c. flour. Drop on greased cookie sheet and bake 12 minutes in 350° oven. They are good with black walnuts added or frosted.

CHOCOLATE MINT STICKS

Karen (Killian) Koob

2 sq. unsweetened chocolate	2 T. butter
1/2 c. butter	1 c. powdered sugar
2 eggs	1 T. cream <u>or</u> milk
1 c. sugar	3/4 tsp. peppermint extract
1/4 tsp. peppermint extract	Green coloring
1/2 c. flour	1 sq. unsweetened chocolate
Salt	1 T. butter

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CHOCOLATE MINT STICKS (Continued.)

First layer: Melt 2 squares unsweetened chocolate and 1/2 cup butter. Beat 2 eggs until frothy. Stir the chocolate mixture into the eggs and add the next 4 ingredients. Put in 8x8 inch or 9x9 inch pan. Bake at 350° for 20-25 minutes. Cool. Second layer: Stir until smooth: 2 T. butter (softened) 1 c. powdered sugar, 1 T. cream, 3/4 tsp. peppermint extract, green coloring. Spread over first layer. Refrigerate. Third layer: Melt 1 square unsweetened chocolate and 1 T. butter. Mix thoroughly. Dribble over second layer and spread evenly until the glaze covers. Refrigerate. Note: This recipe freezes well.

COOKIES

Letha Seaba

2 c. raisins (Boil 5 minutes with:)

1 c. water (cool.)

Cream:

1 c. shortening

2 c. sugar

Add:

3 eggs (beat well)

Add:

1 tsp. vanilla

Combine with raisin mixture.

Sift:

4 c. flour

1 1/2 tsp. cinnamon

1 tsp. baking powder

1/4 tsp. allspice

1 tsp. salt

1 c. nuts (chopped)

Chill. Drop by spoonful on cookie sheet. Bake at 375° degree 12 to 15 minutes.

DATE PINWHEEL COOKIES

Freeda Hinnah

1 c. shortening

1/2 tsp. salt

2 c. brown sugar

4 c. flour

1 tsp. vanilla

1 lb. dates

3 eggs

1/2 c. water

1 tsp. soda

1/2 c. sugar

1 tsp. baking powder

1 c. nut meats

Cook date mixture 1 lb. cut up dates 1/2 cup water, 1/2 c. sugar until thick. Add nuts and cool. For cookies mix shortening, sugar, vanilla and eggs. Sift flour, baking powder, soda and salt. Add to sugar, shortening, etc. Then chill dough. Then roll to 1/4 inch thick. Spread on date mixture, roll up in rolls, refrigerate overnight. Slice and bake.

FORGOTTEN COOKIES

Laurella Cassens

Beat 2 egg whites until stiff. Beat in sugar, add 2/3 cup sugar. Add pinch salt. Add one 6 oz. package chocolate chips and 1 cup nut meats chopped fine. Drop by teaspoonful on cookie sheet. After heating oven to 400 degrees put in cookies and turn off heat. Leave till cold or overnight.

FROSTED CREAMS

Beverly (Killian) Chambers

1 c. shortening	1 c. warm raisin water
1 1/2 c. sugar	1 tsp. soda
2 eggs	2 1/2 c. flour (sifted)
1 tsp. vanilla	1 tsp. salt
1 c. raisins	1 tsp. cinnamon

Cream well, shortening, sugar, eggs and vanilla. Boil raisins in a big cup of water. Drain and save liquid. Be sure to have a full cup of liquid. Sift together flour, soda, salt and cinnamon; add alternately with raisin liquid. Add raisins and bake at 350°.

FRUIT COCKTAIL COOKIES

Lois Killian

1 c. shortening	1 c. nuts
1 c. brown sugar	1 tsp. vanilla
1/2 c. white sugar	1 tsp. soda
3 eggs	1 tsp. baking powder
1 c. raisins	1 tsp. cinnamon
2 c. fruit cocktail (drained)	4 to 5 c. flour

Cream shortening and sugar. Add eggs and beat well. Add raisins, nuts and fruit cocktail alternately with dry ingredients which have been sifted together. Amount of flour may vary. Make a batter that drops well. Bake 350° 12-15 minutes.

ICE BOX COOKIES

Hazel Sievert

2 c. brown sugar	1 tsp. soda
1/2 c. butter	1 tsp. cream of tartar
2 eggs	1/2 tsp. salt
2 tsp. vanilla	1 c. nuts (chopped)
3 1/2 c. flour	

Cream sugar and butter. Add eggs and beat well. Add vanilla, flour, soda, cream of tartar and salt. Now add nuts. Roll into a roll and refrigerate over night. Bake 10 minutes at 400°. (Slice these thin to bake.)

INSTANT PUDDING DROPS

Luva Jones

1 pkg. instant pudding 1/4 c. oil
1 egg 3/4 c. Bisquick

Use any instant pudding desired and combine with egg, oil and Bisquick. Stir until smooth. Add second flavoring if desired. Add chocolate or butterscotch or mint chips but never more than 1 cup. Drop cookie dough on oiled cookie sheet. Bake 8 to 10 minutes in preheated 350° oven. May also use nuts, raisins or coconut in any desired mix.

MAPLE COOKIES

Emma Fairchild

1/2 c. maple syrup 1 1/4 c. flour
1/4 c. butter or margarine 1/4 tsp. salt
1/4 c. milk 2 tsp. baking powder
1 egg 1/2 c. coconut (if liked)

Cream butter and add maple syrup, well beaten egg and milk. Blend well and add flour sifted with baking powder and salt. Then add (coconut if desired). I have used a mild nut, drop small tablespoonful on oiled sheet or add 1/4 c. more flour. Chill and roll. Use small cutter bake, in moderate oven 12 to 15 minutes. This is a very old German recipe.

MOLASSES COOKIES

Elmer Conrad

3 c. molasses 2 c. raisins
1 c. lard 1 tsp. cinnamon
1 c. buttermilk or sour milk 1/4 tsp. nutmeg
1/2 c. sugar 2 tsp. soda

Flour to roll into a soft dough. Roll and cut and bake.

OATMEAL COOKIES

Rena Gilliland

1 c. sugar 5 T. raisin juice
1/2 c. butter or oleo 1 tsp. soda in 2 c. flour
1/2 c. lard 1 1/2 c. oatmeal
1 c. raisins cooked tender 2 eggs

Cream sugar and shortening. Beat in egg add rest of ingredients. Drop from tsp. on ungreased pan. (Raisins and juice do not have to be cold.) This is an old recipe but we think it is the best oatmeal cookie I have tried.

OATMEAL COOKIES

Juanita (Pritchard) Jones

1 c. sugar	1 tsp. cinnamon
1 c. lard	2 c. flour
2 eggs	1 tsp. soda (in a little hot water)
1 c. raisins (cooked)	1/2 c. nut meats (chopped)
5 T. raisin juice	1 small pkg. chocolate chips
2 c. quick oatmeal	

Mix sugar, lard and eggs together and beat. Add cooled raisin juice, raisins, soda, cinnamon, oatmeal and flour. Mix well. Add nuts and chocolate chips. Drop by spoonfuls on greased cookie sheet. Bake in a moderate oven.

ORANGE COOKIES

Mrs. William L. Meeks

3/4 c. shortening	1/2 tsp. soda
1 1/2 c. brown sugar	1 1/2 tsp. baking powder
3 tsp. orange rind (grated)	3 1/2 c. flour
1 egg	1/2 c. nuts
1/2 cup and 2 T. milk	1 tsp. vanilla
Pinch of salt	

Cream shortening and sugar, add milk and egg alternately with dry ingredients. Add vanilla and orange rind. Bake in moderate oven. Ice when warm with 1/3 cup orange juice and 2 tsp. grated orange rind thickened with powdered sugar.

OATMEAL COOKIES

Mrs. Richard Sievert

1 c. white sugar	1/2 tsp. soda
1 c. brown sugar	2 eggs
1 c. shortening	4 c. minute oatmeal
1 c. flour	1 c. coconut
1/2 tsp. baking powder	

Mix all ingredients well, as for any other cookie. Roll into small balls (maybe tsp. full) then roll in sugar. Flatten onto a greased cookie sheet and bake 350° oven. About 12 minutes.

PEANUT BUTTER BLOSSOMS

Mary Beggs

1 3/4 c. flour	1/2 c. peanut butter
1 tsp. soda	1/2 c. sugar
1/2 tsp. soda Salt	1/2 c. brown sugar (firmly packed)
1/2 c. shortening	
Add:	
1 egg (unbeaten)	2 T. milk plus 1 tsp.

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PEANUT BUTTER BLOSSOMS (Continued.)

Cream shortening, peanut butter, sugar and brown sugar. Add egg and milk. Blend in dry ingredients that have been sifted together. Mix thoroughly. Shape by rounded teaspoon in balls. Roll in sugar, place on ungreased cookie sheet. Bake 375° for 8 minutes. Remove from oven and place a solid milk chocolate candy kiss on top of each cookie. Press until cookie cracks around edge. Return to oven and bake 2 to 5 minutes longer.

PEANUT BUTTER MACAROONS

Lydia Wallerich

1/2 c. white sugar 1 c. peanut butter
1/2 c. white syrup 2 c. cornflakes

Combine white sugar and syrup and heat until hot, but do not boil. Add peanut butter and cornflakes. Stir quickly until well mixed. Then drop by ~~tab~~ 1/2 teaspoonful onto wax paper. Do not crush cornflakes and have cups heaped up full.

PINWHEEL FRUIT REFRIGERATOR COOKIES

Mildred Rubey

1/2 c. brown sugar 1/4 tsp. salt
1/2 c. white sugar 1 1/2 c. flour
1/2 c. butter 1 tsp. baking powder
1 egg 1 tsp. vanilla

Filling:

1/2 lb. dates (cut in small pieces) 1/4 tsp. orange rind (grated)
1/4 c. sugar 1/4 c. water Cook until thick.

Cream butter, add sugar and egg. Beat thoroughly. Add sifted dry ingredients and vanilla. Pat in rectangle 1/2 inch thick. Spread with cooled filling. Roll and wrap in wax paper. Chill over night. Cut in thin slices and bake in 375° oven until brown. Makes 6 dozen.

SOFT PINEAPPLE COOKIES

Amanda Spiess

1 c. vegetable shortening 2 eggs
1 c. brown sugar 1 tsp. vanilla
1 c. white sugar 4 c. flour (unsifted)
1/4 tsp. salt 2 c. crushed pineapple
1 tsp. soda 1 c. nuts (optional)

Cream shortening and sugars. Add eggs and vanilla. Sift flour with salt and add to creamed mixture. Dissolve soda in crushed pineapple and add to creamed mixture. Fold in nuts. Drop on greased cookie sheet and bake at 425° for about 10 minutes. Makes about 7 dozen medium cookies.

SUGAR COOKIES

Mrs. Ella (Schultz) Shifflett

1 c. butter	2 tsp. vanilla
1 c. shortening	4 c. flour
1 c. sugar	1 tsp. soda
1 c. powdered sugar	1 tsp. cream of tartar
2 eggs	1/2 tsp. salt

Cream shortening, sugar and eggs gradually add sifted dry ingredients. Chill for 2 hours or overnight. Roll in balls, then in sugar, bake on greased cookie sheets at 350° 10 minutes. Makes about 100 cookies.

SUGAR COOKIES

Phyllis (Hinnah) Seaba

1 1/2 c. sugar	4 c. flour
2 eggs	1 tsp. salt
1 c. shortening (butter)	2 tsp. baking powder
1 c. sour cream	Vanilla or Lemon flavoring
1 tsp. soda	

Thoroughly cream sugar and eggs, add shortening, sour cream with soda. Add flour sifted with salt, baking powder, add flavoring. Chill over night. Roll out cut and bake.

SUGAR COOKIES

Rosalie Luers

1 c. sugar	1/2 c. butter
1/2 c. Crisco	2 eggs
2 1/2 c. flour	Pinch of salt
1 tsp. cream of tartar	1/2 tsp. soda
2 tsp. lemon flavoring	

Mix all together, put in refrigerator till it is firm enough to put into balls. Press down with bottom of glass that has been dipped in sugar. Bake 10 minutes at 375°.

SUGAR COOKIES

Marie (Sievert) Heckart

1 c. butter	7 c. flour (about)
2 2/3 c. sugar	6 tsp. baking powder
4 eggs (beaten light)	1 T. vanilla <u>or</u> 1 tsp. nutmeg
4 T. milk	

Cream butter, sugar well. Add eggs, milk, flour, baking powder and flavoring. Take 2/3 of dough at a time on mixing board and knead in enough flour to roll dough. Roll thin, cut in fancy shapes. Bake in moderate oven (375°). If cookies don't hold shape in oven, they are probably rolled too thick. Bake 10 to 12 minutes.

CRACKED SUGAR COOKIES

Mrs. Myron Luers

1 c. shortening	1 tsp. cream of tartar
1 1/2 c. sugar	2 c. flour
2 egg yolks	1/2 tsp. vanilla
1 tsp. soda	1/2 tsp. lemon extract

Cream shortening and sugar. Add egg yolks and beat into shortening and sugar mixture. Sift dry ingredients together and add to first mixture. Add vanilla and lemon extract and mix until smooth. Chill dough in refrigerator until firm. Make into small balls and roll in sugar. Put about 2 1/2 inches apart on ungreased cookie sheet. (They flatten out and crack as they bake.) Bake in pre-heated 350° oven about 12 to 15 minutes. Don't let them get very brown. Make sure to get them off the pan quickly onto cooling rack or they will stick to pan or break easily.

SUGAR COOKIES

Kay Beggs

1 c. powdered sugar	1/4 tsp. lemon flavoring
1 c. oleo	2 1/2 c. flour
1/4 c. white sugar	1 tsp. soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	

Mix in order of recipe. Don't add more flour. Drop by teaspoons on cookie sheet. Flatten each cookie with the bottom of a glass that has been dipped in sugar. Bake them as soon as they are mixed, no need to cool dough. Bake 350° for 15 minutes.

SWEDISH PASTRY

Mrs. Bob Davis

1 c. flour (all purpose)	1/2 c. butter (do not substitute)
1/2 c. butter (do not substitute)	1/2 c. flour
1 T. water	3 eggs
1 c. water	1/2 tsp. almond flavoring

Mix first three ingredients as for pie crust. Spread with fingers on cookie sheet in two strips 4 x 13 inches. Set aside while mixing the egg mixture. Bring to a boil 1 cup water and 1/2 cup butter and boil hard. Add 1/2 c. flour and beat till all lumps disappear. Remove from heat and beat in the eggs, one at a time, Beat hard after each addition. Spread this over each strip of unbaked pastry. Bake in 350° oven for 50-60 minutes. When cool frost with powdered sugar frosting flavored with almond flavoring.

VANILLA REFRIGERATOR WAFERS

Marie Snakenberg

1/2 c. (1 stick) butter	2 c. all purpose flour
1/2 c. (1 stick) margarine	1 tsp. baking soda
1 1/4 c. powdered sugar	1 tsp. cream of tartar
1 egg	1/8 tsp. salt
1 tsp. vanilla	

Cream together butter, margarine and powdered sugar. Beat in egg and vanilla. Combine flour, soda, cream of tartar and salt and add to creamed mixture. Mix well. Divide dough in half. Form each half into 2 inch round roll. Wrap in wax paper or aluminum foil. Chill in refrigerator or freezer. Slice 1/4 inch thick. Bake on ungreased cookie sheet in 350 degree oven 8 to 10 minutes. Cool on rack. (Rolls can be stored in refrigerator, sliced and baked when desired.)

WHITE COOKIES

Luva Jones

1 c. sugar	2 eggs
1 c. powdered sugar	1 tsp. vanilla
2 sticks oleo	4 c. flour
1 c. Mazola oil	1 tsp. soda
1/2 tsp. salt	1 tsp. cream of tartar

Chill several hours or overnight. Roll in small balls, dip in sugar, and press on ungreased pan. Bake 350°.

WHITE COOKIES

Estella Luers

Cream:

1 c. sugar	1 c. Crisco <u>or</u> butter
Add: 1 egg	1 tsp. vanilla
Sift together:	
1/4 tsp. soda	1/4 tsp. salt
2 c. flour	

Roll in teaspoon size balls and roll in sugar. Flatten a bit. Bake 375° 10-12 minutes.

PFEFFERNUESS (Like Mother's)

Freeda Hinnah

1 qt. sorghum	1 tsp. salt
1/2 c. brown sugar	2-3 tsp. anise oil
1 c. Crisco or lard	2-3 tsp. anise seed
2 tsp. allspice	3 qts. flour or more
1 tsp. ginger	4 tsp. soda

Continued next page.

PFEFFERNUESS (Continued.)

Mix until stiff then put on bread board and knead in flour until dough isn't sticky. Let stand over night. Then roll in long thin rolls, cut on bias, bake on greased sheets 325° until done. Will keep long time.

APPLESAUCE BARS

Avis Seaba

1/2 c. shortening	1/2 tsp. cinnamon
1 c. sugar	1/4 tsp. nutmeg
1 egg	Dash of cloves
1 1/2 c. flour	1 c. thick applesauce
1/4 tsp. salt	1/2 c. raisins
1 tsp. soda	1/2 c. nuts (optional)

Cream shortening and add sugar and egg. Mix all dry ingredients together and add to creamed mixture. Add raisins and nuts. Pour into a greased 18x12x1 pan. Bake for 25 minutes in a 375° oven. Cut while warm and roll in powdered sugar.

BROWNIES

Lura Ann Klett

2 c. sugar	1/2 tsp. walnut flavoring
1/4 c. cocoa	1 1/2 c. flour (sifted)
1 c. butter (melted)	1 tsp. salt
4 eggs	1/2 c. nuts (chopped)
1 1/2 tsp. vanilla flavoring	

Melt butter. Cool. Beat eggs until very light and lemon colored. Add sugar, cocoa, flavorings, flour and salt. Beat well. Add nuts. Pour into 11x15 1/2 inch pan and bake 20-25 minutes 375°. This recipe does not include a leavening agent.

BROWNIES CHOCOLATE

Eileen (Hinnah) Ulin

2/3 c. flour	1/3 c. soft butter
1/2 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1/2 c. cocoa
2 eggs	1/2 c. walnuts (broken)
1 c. sugar	

Sift flour, salt and baking powder and set aside. Beat eggs well, beat in sugar gradually then beat in butter, and cocoa, mix in flour mixture and add nuts and vanilla. Bake in greased 8 inch square pan at 350° about 25 minutes. Cool in pan then cut. Makes 20.

DISAPPEARING MARSHMALLOW BROWNIES

Helen (Schultz) Jewell

1/2 c. (half 6 oz. pkg.) butter-	1/2 tsp. vanilla
scotch pieces	1 egg
1/4 c. butter	1 c. miniature marshmallows
3/4 c. flour	1 c. (6 oz. pkg.) semi-sweet chocolate pieces
1/3 c. brown sugar	1/4 c. nuts (chopped)
1 tsp. baking powder	
1/4 tsp. salt	

Melt in 3 quart heavy saucepan 1/2 cup butterscotch pieces and 1/2 cup butter over medium heat, stirring constantly. Remove from heat, cool to lukewarm. Add to butterscotch mixture 3/4 cup flour, 1/3 cup brown sugar, 1 tsp. baking powder, 1/4 tsp. salt, 1/2 tsp. vanilla and 1 egg, mix well. Fold into above batter, 1 cup marshmallows, 1 cup chocolate pieces and 1/4 cup chopped nuts. Grease bottom and sides of 9 inch square baking pan. Spread in pan. Bake at 350° for 20-25 minutes. Do not overbake. Center will be jiggly but becomes firm upon cooling; 12 to 18 bars.

EASY BROWNIES

Holly (Weber) Martin

1/2 c. shortening	2 eggs
1/4 c. cocoa	1 tsp. vanilla
1/2 c. flour	1/2 c. nuts (chopped)
1 c. sugar	

Melt shortening. Add remaining ingredients and beat well. Pour into 8x8 pan and bake at 325° for 30-35 minutes. Cool and top with favorite frosting.

HERSHEY BROWNIES

Pam Jones

1 stick oleo	4 eggs
1 c. sugar	1 (16 oz.) can Hershey syrup
1 c. flour	1 tsp. vanilla

Combine oleo and sugar, beat and add eggs and syrup. Add flour and vanilla and pour into 10x15 cookie sheet. Bake 350° for 15 minutes.

Frosting:

6 T. oleo	1 1/3 c. sugar
6 T. milk	1 (6 oz.) pkg. chocolate chips

Combine oleo, milk and sugar. Boil for 1 minute and add chocolate chips. Beat until thick enough for spreading.

VERY MOIST BROWNIES

Mrs. Sophia (Schultz) Fritchen

1 c. flour	2 c. sugar
2/3 c. shortening	6 oz. unsweetened chocolate
1 tsp. baking powder	1 1/2 c. walnuts (chopped)
4 eggs	2 tsp. vanilla
1 tsp. salt	

Sift flour, baking powder and salt. Melt chocolate and shortening over boiling water, beat eggs well add sugar and vanilla. Stir into melted chocolate and shortening. Add dry ingredients, blend well. Add nuts, spread in greased jelly roll pan. Bake at 350° oven 30-35 minutes.

COCONUT COOKIES

Gwendolyn Luers

	2 eggs
1/2 c. butter	1 tsp. vanilla
1/2 c. brown sugar	3 T. flour
1 c. flour	1 1/2 c. coconut
1 c. brown sugar	1/2 c. nut meats

Mix together first three ingredients and spread or pat into a 9x9 inch pan and bake at 375° for 10 minutes. Mix together the last 6 ingredients and spread on top hot flour mixture and return to oven for 20 minutes. Cut into 2 inch squares.

MARSHMALLOW FUDGE BARS

Lucille (Fairchild) Northrup

1 c. butter or oleo	1 1/2 c. flour
2 c. sugar	1/2 tsp. baking powder
4 eggs	4 T. cocoa
1/4 tsp. salt	2 tsp. vanilla
Miniature marshmallows	1 c. nut meats (optional)

Cream shortening, and sugar, add eggs and vanilla and beat. Add sifted dry ingredients and nuts. Spread on a greased 10x15 inch cookie sheet. Bake at 350° for 10 to 15 minutes. Remove from oven and cover with miniature marshmallows. Return to oven for 3 to 5 minutes. When cool frost with the following:

Frosting:

1/2 c. brown sugar	2 squares of chocolate
1/4 c. water	

Bring to a boil for 3 minutes add:

3 T. butter	1 tsp. vanilla
-------------	----------------

Cool then add 1 1/2 c. powdered sugar. Beat together well and spread on top of marshmallows.

CAKE COOKIE BAR

Lois Lee Sellers

- | | |
|------------------|------------------------------|
| 2 c. brown sugar | 1 c. milk |
| 2 c. flour | 1 tsp. vanilla |
| 1/2 c. margarine | 1/2 c. nuts |
| 1 egg | 3 Heath Candy bars (crushed) |
| 1 tsp. salt | or 1 c. chocolate chips |
| 1 tsp. soda | |

Mix together brown sugar, flour and margarine. Reserve 1 cup of this mixture. Beat egg and add salt, soda, vanilla and milk. Add to brown sugar mixture and mix well. Pour into greased 9x13 pan and top batter with the reserved cup of brown sugar mixture to which you have added chopped nuts. Sprinkle crushed candy bars or chocolate chips over top. Bake 350° 30-35 minutes.

COOKIE CAKE

Mrs. George Clubb

- | | |
|-----------------|-------------------|
| 1 1/2 c. sugar | 1/2 tsp. cinnamon |
| 2 eggs | 1/2 tsp. cloves |
| 1 c. sour cream | 2 1/2 c. flour |
| 1 tsp. vanilla | Nuts and raisins |
| 1 tsp. soda | |

Spread on cookie sheet. Bake 15 minutes or until done. Frost at once. Cut in squares.

CARAMEL CHOCOLATE LAYER SQUARES

Mrs. Larry Schultz

- | | |
|----------------------------------|----------------------|
| 1 (14 oz.) pkg. caramels | 3/4 c. oleo (melted) |
| 2/3 c. evaporated milk | 1 c. nuts (chopped) |
| 1 pkg. German chocolate cake mix | 1 c. chocolate chips |

First melt caramels and 1/3 c. evaporated milk. Then combine in large bowl: cake mix, melted oleo and 1/3 c. evaporated milk by hand till dough holds together. Press half of mixture into 9x13 pan and bake at 350° for 6 minutes. Remove from oven and sprinkle with nuts and chocolate chips. Drop caramel mixture over top and crumble remaining cake dough over top. Return to oven and bake at 350° for 15-18 minutes. Appears too soft when taken from oven. Cool, 30 minutes before cutting.

CHOCOLATE CHIP COCONUT BARS

Charlotte Eldredge

- | | |
|------------------|--------------------------------|
| 2/3 c. margarine | 2 c. flour |
| 1 c. brown sugar | 2 1/2 tsp. baking powder |
| 1 c. white sugar | 1/2 tsp. salt |
| 2 eggs | 1 c. coconut |
| 3 T. water | 1 (6 oz.) pkg. chocolate chips |
| 1 tsp. vanilla | |

Grease 9x13 pan. Bake 25 minutes at 375°.

CHOCOLATE REVEL BARS

Mrs. Wilford Seaba

1 c. margarine	2 1/2 c. flour
2 c. brown sugar	1 tsp. soda
2 eggs	3 c. quick cooking oatmeal
2 tsp. vanilla	1 tsp. salt
Chocolate filling:	
12 oz. pkg. chocolate chips	1/2 tsp. salt
15 oz. can sweetened condensed milk	1 c. nuts (chopped)
2 T. margarine	2 tsp. vanilla

Cream margarine and sugar til light and fluffy. Mix in eggs and vanilla. Stir in flour, soda, salt and oatmeal to creamed mixture. Set aside. To make filling: Melt margarine and chocolate chips in heavy pan. Stir in sweetened condensed milk, salt. When smooth add nuts and vanilla. Spread 2/3 oatmeal mixture in the bottom of 15 1/2 x 10 1/2 x 1 inch greased baking pan. Cover with chocolate mixture. * Bake in moderate oven (350°) 25 to 30 minutes. *(OMISSION) Dot with remaining oatmeal mixture.

CRISP TOFFEE BARS

Eva Icenbice

1 c. margarine <u>or</u> butter	2 c. flour (sifted)
1 c. brown sugar	1 (6 oz.) pkg. chocolate chips
1 tsp. vanilla	1 c. nuts (chopped)

Cream together butter, sugar and vanilla. Add flour mix well. Stir in chocolate bits and nuts. Press into ungreased 15 1/2 x 10 1/2 x 1 inch pan. Bake at 350° 25 minutes. While warm cut in bars or squares. Cool before removing from pan.

LUCY'S LEMON SQUARES

Cathy Callen

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

Sift flour and sugar into bowl. Blend in butter with fingertips until well mixed. Pat evenly into the bottom of an 8x8 inch baking pan. Bake for 20 minutes at 350°.

Beat together:

2 eggs	2 1/2 T. fresh lemon juice
1 c. granulated sugar	Dash of salt
1/2 tsp. baking powder	

Four over baked crust and return to oven for 20-25 minutes at same temperature. Cool on rack. Cut in squares. Sprinkle with sifted powdered sugar.

Evelyn Weber

ORANGE DATE BAR

Filling:

1/2 lb. dates (cut up) 1/2 c. sugar
 2 T. flour 3/4 c. water

Boil together and when still warm add 20 orange slices, cut up; set aside.

Batter:

3/4 c. shortening (1/2 butter) 1 3/4 c. flour
 1 c. brown sugar 2 eggs
 1 tsp. vanilla 2 T. milk
 1 tsp. soda 1/4 tsp. salt

Spread half of batter in greased pan and then filling and the rest of the batter on top. Bake in 9x12 inch pan at 350 degrees for 30 to 40 minutes. Cut while warm, cool in pan. Can be frozen.

MAGIC COOKIE BARS (54 bars)

Marilyn Luers

1 1/2 c. corn flake crumbs 1 1/3 c. (3 1/2 oz. can) flaked
 3 T. sugar coconut
 1/2 c. (1 stick) margarine or 1 c. walnuts (chopped)
 butter (melted) 1 can Borden Eagle Brand
 1 c. (6 oz.) semi sweet chocolate Sweetened Condensed Milk
 chips

1. Measure Corn Flake crumbs, sugar and margarine into 13x9x2 inch baking pan; mix thoroughly. With back of tablespoon press mixture evenly and firmly in bottom of pan to form crust. 2. Scatter chocolate morsels over crust. Spread coconut evenly over chocolate morsels. Sprinkle the walnuts over coconut. Pour sweetened condensed milk evenly over walnuts. 3. Bake 350° about 25 min. until lightly browned around edges. Cool Cut into bars.

PEANUT BUTTER BARS

Janet Andeway and Mrs. Kenneth Seaba

1/2 c. butter 1/2 tsp. soda
 1/2 c. white sugar 1/4 tsp. salt
 1/2 c. brown sugar 1/2 tsp. vanilla
 1 egg 1 c. flour
 1/3 c. peanut butter 1 c. oatmeal

Cream butter and sugars together. Mix in rest of ingredients. Flatten dough in 13x9 pan and bake until brown 350°. Melt 6 oz. chocolate chips on top. Then mix 1/2 c. powdered sugar, 1/4 c. peanut butter and 2 to 4 T. milk. Make strips of this frosting across top.

PUMPKIN BARS

Karen (Grove) Elonen

2 c. flour	2 c. sugar
2 tsp. baking powder	1 c. nuts (chopped, optional)
1 tsp. baking soda	1 c. salad oil
1/4 tsp. salt	4 eggs
2 tsp. cinnamon	1 (16 oz.) can pumpkin
1 tsp. pumpkin pie spice	

Combine all ingredients in large bowl. Mix until well blended. Pour into 17x11 greased baking sheet. Bake at 350° 20-25 minutes.

Frosting:

3 oz. pkg. Cream cheese	2 c. powdered sugar
4 T. butter	1 tsp. milk

1 tsp. vanilla

Beat all ingredients until smooth.

SAUCY BARS

Mrs. Donald Seaba

Mix:

1/2 c. shortening

1 c. sugar

Sift:

2 c. flour

1 tsp. soda

1/2 tsp. cloves

Stir:

1 c. raisins

1 c. nuts

1 c. applesauce

1 tsp. cinnamon

1/2 tsp. nutmeg

1 tsp. vanilla

Mix well. Spread in 13x9x2 inch pan. Bake 35-45 minutes in 350 degree oven. Then frost.

TOFFEE BARS

Mrs. Ward Hinnah

Beat until foamy:

1 c. sugar

1 c. butter

1/4 tsp. salt

Beat in 1 egg yolk and 1 tsp. vanilla. Mix in 2 c. flour, spread on well greased 10x15 cookie sheet. Beat egg white until frothy, spread evenly over top of dough. Press 1 c. well chopped nuts into this and bake 45 minutes at 300°.

6 LAYERED BAR

Denielle Hixson

Melt 1 stick margarine in 9x13 pan.

Layer:

1 1/2 c. graham cracker crumbs 3 1/2 oz. flaked coconut
 1 c. nuts (chopped) 15 oz. sweetened condensed milk
 6 oz. chocolate chips

Bake for 25 minutes at 350°. Serves 20.

Eggless Oatmeal Cookies (Gladys D)

3/4 c butter 3/4 c sugar - (part brown). 1/2 teasps soda dissolved
 in 2 tabsp water 1/2 teasps vanilla, 2 c oatmeal 1 c flour
 1/2 teasps salt. ^{add} choc chip ^(mini) coconut, chopped dates as desired
 knead until smooth. Bake at 325° Roll into balls & pat thin

Nelen Brush fudge Bars.

1/2 c Oleo, 1 c Brown sugar, 1 egg, 1/2 teasps vanilla, 3/4 c flour 1/2 teasps salt
 1/2 teasps soda, 2 c quick oatmeal. Mix together and press into
 a 9x13 greased pan & saving 1 c for topping
 melt 1-6oz pkg choc chips 1 tabsp Oleo, add 1 can eagle brand
 condensed milk, dash salt, 1 teasps vanilla ~~(1/2 c nuts if desired)~~
 Pour over oatmeal mixture add remaining 1 c of topping
 Bake at 350° 25 minutes.

Amish Sugar Cookies

1 cup each Granulated & Powdered Sugar
 1 cup " of oleo & cooking oil
 2 eggs
 4 1/2 c flour

1 teasps of each Soda, Cream of tartar & Vanilla. Drop by small
 balls and flatten with a fork. Bake 10 to 12 min @ 375°

ADDITIONAL RECIPES

6 DAYBROU BAR

Melt 1 stick margarine in 1 1/2 cups

layers (1/2 cup butter, 1/2 cup oil)

1 1/2 c. granulated sugar

1 c. nuts (chopped)

2 c. chocolate chips

Bake for 15 minutes at 350°

Serve hot or cold

or with ice cream

or with whipped cream

or with fruit

or with chocolate sauce

or with vanilla sauce

or with lemon sauce

or with orange sauce

or with raspberry sauce

or with strawberry sauce

or with blueberry sauce

or with peach sauce

or with apple sauce

or with pear sauce

or with cherry sauce

or with plum sauce

or with apricot sauce

or with nectarine sauce

or with kiwi sauce

or with guava sauce

or with passion fruit sauce

or with mango sauce

or with pineapple sauce

or with orange marmalade

or with lemon marmalade

or with lime marmalade

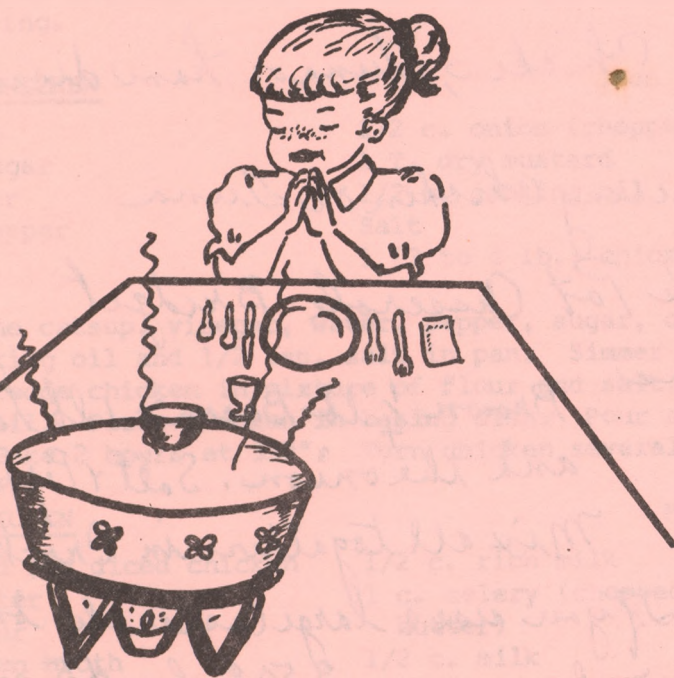
or with grapefruit marmalade

or with watermelon marmalade

or with cantaloupe marmalade

or with honeydew marmalade

MEATS - CASSEROLES



Chicken Casserole 9x13 pan

2 cups uncooked Macaroni
2 " Milk

1 can Cream of Celery Soup
1 " Cream of Mushroom..

1/4 to 1/2 pound diced Cheese

2 cups meat - Chicken, Tuna or Ham diced
small onion

Add salt if using Chicken or Tuna

Crock Pot Casserole Bridget

1 can Lima Beans

1 " Kidney "

" Pork "

small onion

1/2 C Catsup

(can add mustard or molasses)

Brown 1/4 lb Bacon & 1 lb hamburger
and the onion. Salt & Pepper to taste

Mix all together in Crock pot.

If you use a large Casserole bake at
350° for 45 min

Mix and store in
refrigerator over night
Bake 60 to 90 min
at 350°

MEATS - CASSEROLES

GONE TO CHURCH BARBECUED CHICKEN

Claudine Prell

1 frying chicken (cut up)	1 T. prepared mustard
1 1/2 tsp. salt	1 T. brown sugar
2 c. catsup	Pepper
1 c. vinegar	Dash barbecue sauce

Season chicken with salt to taste. Place in baking dish in single layer. Combine remaining ingredients in saucepan, bring to boil. Pour hot sauce over chicken to almost cover. Cover dish with foil. Bake at 350° for 1 1/2 hour. Remove foil about 5 minutes before serving.

BARBECUED CHICKEN

Jean (Cassens) Cavin

3 T. catsup	1/2 c. onion (chopped)(optional)
1/4 c. vinegar	1 T. dry mustard
1/2 c. water	1/2 c. cooking oil
1/4 tsp. pepper	Salt
2 T. sugar	1 (3 to 4 lb.) chicken
Flour	

Combine catsup, vinegar, water, pepper, sugar, onion, mustard, 1/4 c. cooking oil and 1/2 tsp. salt in pan. Simmer until onion is cooked. Dredge chicken in mixture of flour and salt. Brush with remaining oil. Place chicken in baking dish. Pour sauce over chicken. Bake 2 hours at 350°. Turn chicken several times.

CREAMED CHICKEN

Mrs. Ted Coleman

3 c. cooked and diced chicken	1/2 c. rich milk
1/4 c. butter	1 c. celery (chopped) (saute' in butter)
1/2 c. flour	1/2 c. milk
3 c. chicken broth	2 T. pimento (diced)
1 can cream of chicken soup	Salt if needed
1/8 tsp. white pepper	

Stir in flour into sauted celery and butter. Cook celery only until clear. Blend well; add cold milk; stir until smooth; then stir in hot broth a little at a time, stirring constantly. Blend milk and chicken soup until smooth; add to sauce. Cook until thick. Add salt if needed, and pepper to taste. Gently fold in chicken; then pimento. Serve hot on hot dressing; garnish with parsley sprigs. Serves 10.

ESCALLOPED CHICKEN

Katherine Roop & Beverly (Killian) Chambers

- | | |
|--|--------------------------------------|
| 1 (10 oz.) jar boned chicken | 1 small onion (chopped)(if desired) |
| 1 c. macaroni | 1 egg (Hard boiled,diced) (Optional) |
| 1 can mushroom soup
(do not dilute) | 1 c. milk |
| 1/4 lb. Velveeta cheese (cubed) | |

Mix all ingredients, don't precook macaroni, use just as it comes from the package. Mix this recipe up at night. Refrigerate overnight. Bake for about 1 hour at 350 degrees. I especially like this because you can prepare it ahead and then pop it in the oven. Recipe can be doubled.

CHICKEN MARENGO

Loueen Hixson

- | | |
|----------------------------------|------------------------------|
| 2 T. butter | 1 clove garlic (minced) |
| 3 lb. chicken (cut up) | 1 env. Lipton onion soup mix |
| 1 can (1 lb.) peeled tomatoes | |
| 1 can (4 oz.) mushrooms (sliced) | |

In large skillet melt butter and brown chicken, remove from pan. Stir in other ingredients and return chicken to pan. Simmer covered turning occassionally, 45 minutes or until chicken is tender.

CHICKEN AU GRATIN

Doris (Icenbice) Cooper

- | | |
|---|--|
| 1 pkg. frozen broccoli
(spears or chopped) | 1 cream of celery soup or cream of
chicken soup |
| 1/2 c. Miracle Whip | 1 c. cheese (grated) |
| 2 whole chicken breasts
deboned or turkey slices (1/2 inch slices) | 1/2 c. buttered bread crumbs |

Cook broccoli as directed. Cook and debone chicken breast. Oil Au Gratin dish and layer ingredients as listed above. (Use 1/2 inch turkey breast slices) Bake 350° for 30 minutes.

CHICKEN RICE CASSEROLE

Helen M. Fantz

- | | |
|-----------------------------------|------------------------------------|
| 1 can mushroom soup | 1 large onion (chopped) |
| 1 c. rice | 1/2 c. celery (chopped) |
| 3 c. water | 1 chicken (cut up) |
| 1 c. chicken broth if you have it | 1/2 c. corn flake crumbs (crushed) |
| Salt | |

Mix together rice, mushroom soup, water (broth) salt, onion and celery. Place in a flat casserole dish. Arrange chicken pieces on top of rice mixture. Sprinkle corn flakes crumbs over all. Bake covered in a 350° oven for 2 hours or until chicken is done. For crispier browned chicken, bake uncovered the last 15 minutes.

CHICKEN AND RICE

Janet Andeway

Chicken 1 medium onion
 1 c. rice

Fry one chicken. While chicken is frying, cook one cup rice with one cup water and season to taste. When chicken is almost done, remove it from skillet and brown the onion in the grease. Then place chicken and rice back in skillet and simmer for 20 to 30 minutes.

MARGARET'S CHICKEN AND RICE

Mrs. Orrin T. Potter

1 (6 oz.) box Uncle Ben's Chicken pieces to lay on top of rice
 converted wild rice and soup mixture
 1 can cream of mushroom soup 9x13 baking dish
 1 can cream of celery soup
 1 can onion soup

Mix all soup with uncooked rice in baking dish and bake one hour covered and one hour uncovered.

SCALLOPED RICE

Sara K. Horras

3 c. cooked rice (1 c. uncooked) 2/3 c. green onions (sliced) or 1/3
 1/4 c. flour c. chopped onions
 1 tsp. salt 1/2 c. parsley (finely chopped)

2 1/2 c. light cream

Mix rice, flour, salt, onions, parsley. Spoon into greased 1 1/2 quart shallow casserole. Pour light cream over rice mixture. Bake 350° uncovered 30 minutes.

MEATLESS SPANISH RICE

Lydia Wallerich

3/4 c. raw rice 1 1/2 tsp. salt
 1 1/2 c. sliced onions 1/4 c. green pepper (diced)
 3 T. shortening 1 bay leaf
 3 1/2 c. tomatoes (canned) 3 whole cloves
 3 tsp. sugar

Cook rice until tender. Mix remaining ingredients and simmer 15 minutes. Remove cloves and bay leaf. Add rice. Turn into a greased casserole. Bake 30 minutes at 375 degrees. Serves 6.

BAKED TOMATO RICE

Mabel Lang

1 1/2 c. tomato juice 1 tsp. sugar
 2 c. water (or more) 1 T. butter
 1/2 tsp. salt 1 or 2 strips bacon

1 c. rice (uncooked)

Continued next page.

BAKED TOMATO RICE (Continued.)

Combine tomato juice, water, salt, sugar and butter. Boil 5 minutes. Pour over 1 cup uncooked rice in buttered baking dish. Cut up bacon strips fine, brown and mix with rice. (Don't use all the grease from bacon.) Cover and bake one hour.

CHOP SUEY

Mrs. Howard Hinnah

3 T. fat	1 tsp. ginger
1 1/2 lbs. lean pork or veal or both	2 1/4 c. hot water <u>or</u> broth
1 med. size can of mushrooms	3 T. soy sauce
1 c. onions (thinly sliced)	1 (No. 2) bean sprouts
2 c. celery (thinly sliced)	3 T. cornstarch
1 tsp. salt	1/3 c. cold water
1/8 tsp. pepper	Serve on: Hot cooked rice

Brown meat, add onions, celery, salt, pepper, ginger and hot water or meat broth. Bring to boil, cover and simmer 40 minutes or until meat is tender. Add soy sauce, drained bean sprouts. Bring to boil, mix cornstarch and cold water. Stir in, cook until thickened. Then cook 10 minutes longer, serve on rice or fried noodles. Can substitute 1 can of Chinese vegetables for celery or bean sprouts.

OVERNIGHT CASSEROLE

Mrs. David Luers

1 3/4 c. elbow macaroni (uncooked)	1/2 lb. processed American cheese
2 c. leftover roast, pork, ham, beef or poultry (finely diced)	(diced)
2 cans cream of mushroom soup	3 eggs (chopped)
	2 c. milk

Mix all ingredients together in 3 quart casserole. Cover and refrigerate overnight. Next day, bake covered in 350 degree oven about 1 hour 15 minutes. Makes about 8 servings. Note: canned luncheon meat can be used in place of leftovers.

BEEF POTATO CASSEROLE

Helen (Schultz) Jewell

1 lb. ground beef	3 c. potatoes (thinly sliced)
1 can (16 oz.) tomatoes	1 c. celery (sliced)
1 1/2 tsp. salt	1 c. green pepper
1/4 tsp. pepper	1 onion (sliced)
2 tsp. Worcestershire	

Brown ground beef. Add tomatoes, salt, pepper and Worcestershire bring to boil. In 2 quart casserole arrange potatoes, celery, green pepper, onion and meat mixture. Cover and bake in 350° oven about 1 1/4 hours.

HURRY 'N WAIT DINNER

Mary Beggs

1 lb. round steak	2 c. tomatoes
3 medium potatoes	1 pkg. frozen lima beans
6 slices bacon (thinly)	3/4 c. water
1 onion	Salt
4 carrots (cut in 2 in. pieces)	Pepper

Place the strips of uncooked bacon in bottom of large skillet. Cut round steaks into finger lengths and arrange over bacon. Top steak with onions. Cut potatoes in 1/2 inch slices put over steak. Put carrots on top of potatoes then a layer of lima beans. Sprinkle each layer with salt and pepper. Add tomatoes and water. Cover and cook over medium heat for 1 hour. May stand for several hours if you reduce heat and add water. Serves 4.

LASAGNA

Lura Ann Klett

2 lbs. hambruger	1 (10 oz.) pkg. lasagna noodles
1/8 tsp. garlic salt	1 pound cottage cheese
1 small onion	1/2 c. Parmesan cheese
1 lb. can tomatoes	2 eggs (beaten)
1 (15 oz.) can tomato sauce	1 tsp. salt
1 T. sugar	1/4 tsp. black pepper
1 T. Italian seasoning	Mozzarella cheese

Brown meat, garlic, salt and onion. Add tomatoes, sauce, sugar and seasonings. Simmer 1/2 hour. Cook noodles following directions on the package. Combine cottage cheese, Parmesan cheese, eggs, salt and pepper. Spread layer of cooked noodles in a large cake pan. Spread with layer of cottage cheese mixture, then layer of Mozzarella cheese and layer of meat sauce. Repeat layers. Bake 375° 30 minutes

EASY LASAGNE

Marilyn Luers

1 lb. ground beef	3/4 tsp. pepper
2 cloves garlic (minced)	1/2 tsp. oregano
1 (6 oz.) can tomato paste	1 (8 oz.) pkg. lasagne noodles
1 (1 lb. 4 oz.) can tomatoes (2 1/2 c.)	1 1/2 c. Swiss cheese (8 oz.) (cut up)
1 tsp. salt	1 (12 oz.) carton cottage cheese

Brown ground beef and garlic in small amount of fat. Add tomato paste, tomatoes, salt, pepper and oregano. Cover and simmer 20 min. Cook noodles as directed on package. Heat oven to 350° (Moderate). Alternate layers of meat sauce, noodles, and cheeses in baking dish 11 1/2x7 1/2x1 1/2 in. beginning and ending with meat sauce. Bake 20 to 30 minutes. Sprinkle with Parmesan cheese. 6 to 8 servings.

GOLD NUGGET MEAT LOAF

Claudine Prell

2 eggs	1/2 c. carrot (shredded, raw)
2/3 c. milk	1 c. Cheddar cheese (shredded)
2 tsp. salt	1 1/2 lb. lean ground meat (beef)
1/4 tsp. pepper	1/4 c. catsup
2 slices bread (crumbled)	1/4 c. brown sugar
1 onion (chopped)	1 T. prepared mustard

Break eggs into large mixing bowl. Beat slightly with fork. Add milk, salt, pepper and crumbled bread. Beat until bread is absorbed. Add chopped onion, carrot, cheese and beef. Blend well. Pack into loaf pan. Combine catsup, brown sugar and mustard and spread over top of meat. Bake at 350° for 1 hour. Let stand 10 minutes, then lift from pan, with 2 pancake turners onto serving plate with glazed side up.

CABBAGE AND BEEF SKILLET DINNER

Mrs. Lancey Killian

1 lb. ground beef	1 1/2 tsp. salt
1 quart whole tomatoes	2 c. cabbage (chopped)
1 T. Worcestershire sauce	1 c. macaroni (uncooked)

Fry ground beef, drain. Add tomatoes, salt and Worcestershire sauce. Bring to boil. Add cabbage and macaroni. Bring to boil, then simmer 30 minutes.

LIMA BEANS WITH HAMBURGER

Meta Nagel

1 1/2 c. large dry limas	1 T. cooking oil
1 1/2 tsp. salt	1 1/2 T. flour
3/4 lb. ground lean beef	1 (10 1/2 oz.) can consomme
3/4 tsp. onion salt	2 T. tomato catsup
Dash of pepper	

Rinse limas, stir into 4 cups boiling water and boil 2 minutes, cover and let stand 1 hour. Add salt and simmer until tender, about 1 to 1 1/2 hours. Mix beef, onion salt and pepper and shape into 8 very small patties. Brown on both sides in oil. Remove patties and blend flour into dripping. Stir consomme and tomato catsup and cook and stir until mixture boils thoroughly and is slightly thickened. Drain limas and stir gently into sauce with hamburgers. Simmer together 15 to 20 minutes. Serves 4.

SKILLET SPAGHETTI

Mrs. Larry Schultz

1 lb. ground beef	1 tsp. sugar
1/2 c. onion	1 tsp. chili powder
1/2 tsp. garlic (instant)	2 tsp. salt
1 (8 oz.) can tomato sauce	1/2 tsp. oregano
1 (6 oz.) can tomato paste	Dash of pepper
2 c. tomato juice	7-8 oz. pkg. spaghetti
1 1/2 c. water	

Combine ingredients except spaghetti in electric pan. Cover and bring to a boil. Reduce heat and simmer for 30 minutes, stirring occasionally. Then add spaghetti and stir to separate. Simmer covered 30 minutes more, stirring frequently. Sprinkle with Parmesan cheese and serve with a salad.

MACARONI SKILLET DINNER

Freeda Hinnah

2 c. macaroni (cooked)	Several slices of cheese
1 1/2 lbs. hamburger	1 tsp. salt
2 c. canned tomatoes	Pepper and onion powder

Put hamburger in skillet. Cook until almost done, add cooked macaroni and tomatoes. Add salt and pepper and onion powder. Then put cheese slices on top and simmer slowly for 1/2 hour covered.

MEATBALL OVEN STEW

Mrs. Myron Luers

1 lb. ground beef	1/2 c. milk
1 small onion (chopped)	1 egg (slightly beaten)
1/2 green pepper (chopped) opt.	1/4 c. flour
1/4 c. cornmeal	2 T. shortening
1 tsp. salt	2 c. tomato juice
1 1/2 tsp. dry mustard	3 potatoes (cut in quarters)
1 tsp. chili powder	6 carrots (cut in 1/2)
Salt and pepper (to taste)	12-18 small onions (optional)

Combine meat, onion, green pepper, cornmeal seasonings, milk and eggs. Mix thoroughly and form into 12 balls. Sprinkle with flour and brown in hot fat. Place in a 4 quart casserole. To the fat in skillet, add remaining flour. Blend and add tomato juice and cook until thick stirring constantly. Pour this over meatballs. Arrange vegetables around meatballs and add salt and pepper on vegetables. Cover tightly and bake at 350° for 1 hour.

BEEF WITH PEPPERS

Karen (Killian) Koob

1 clove garlic (optional)	1 T. soy sauce
1 lb. beef (round steak)	1/2 c. green peppers (sliced lengthwise)
Soup stock	1/2 tsp. fresh ginger (chopped fine)
2 T. cornstarch	2 T. water

Heat pan. Add 1 1/2 T. oil and garlic. When garlic turns brown, remove. Add beef, cut in small paper thin slices. (Note: slice while frozen into 1/8 inch thick slices) and fry the beef a few minutes. Season with 1 tsp. salt and pepper to taste. Add 1 c. soup stock and continue to cook a few minutes (I use beef bouillon as the soup stock). Add mixture of 2 T. cornstarch, 1 T. soy sauce and 2 T. water. Cook until sauce thickens, stirring slowly. Add 1 c. green peppers, slice lengthwise and 1/2 tsp. fresh ginger. Heat thoroughly and serve hot with rice. (Do not cook the peppers, they should be crisp.)

BARBECUED HAMBURGER

Mrs. Lee Cassens

2 lbs. hamburger	1 tsp. mustard
1 onion (chopped)	1 tsp. Worcestershire sauce
1/2 c. catsup	1 tsp. salt
2 T. brown sugar	

Fry hamburger and onion until it has lost its raw red color. Stir until smooth and then add last five ingredients. Simmer about 20 minutes. Serve with hamburger rolls.

HAMBURGER BAKE

Juanita (Pritchard) Jones

2 lbs. hamburger (uncooked)	1 pkg. frozen vegetables (any kind)
2 cans cream soup (any kind)	1 pkg. Tater Tots

Spread hamburger in bottom of pan (9 x13). Add soup, sprinkle frozen vegetables over top. Top with Tater Tots. Bake at 350° for 1 hour. Note: Canned vegetables may be used.

HAMBURGER VEGETABLE CASSEROLE

Neva Schultz

1 lb. hamburger	1 can cream of chicken soup (undiluted)
1/2 c. onion (chopped)	Tater Tots
Salt and pepper (to taste)	1 can French style green beans (drained)

Pat hamburger into 9 x 12 glass baking dish and let it go up the sides. Season with salt and pepper. Spread chopped onion over hamburger. Add drained beans and over this spread the soup. Cover this with as many Tater Tots as you can get in. Bake at 350° 1 hour. Drain any grease that accumulates.

HUSBAND'S CHOICE

Eulalia A. Fair

Mix:

1 c. cracker crumbs 1 can celery soup

1 (9 1/4 oz.) can tuna 2 eggs (beaten)

Turn into a small skillet or baking dish. Bake 40 or 45 minutes
350 degree oven.

TUNA BAKE CASSEROLE

Grace Fairchild

1 Family size can Tuna 1 can celery soup

1 c. cracker crumbs 2 eggs (beaten)

Mix together well and turn into baking dish and bake 40-45
minutes at 350° oven.

SALMON LOAF

Claire Callen

1 lb. can pink or red salmon 1 1/2 c. bread crumbs

1 T. lemon juice 1/2 tsp. baking powder

Dash of cayenne 1/2 c. evaporated milk

1 tsp. salt 1/2 c. liquid (fish juice and water)

2 eggs (beaten)

2/3 c. celery (chopped)

Drain salmon, discard skin and bones, save juice. Flake fish
add remaining ingredients, then mix well. Pack mixture firmly into
a greased glass loaf pan. Bake in a moderate oven (350°F.) until
brown and firm, from 30 to 40 minutes. Serve with Tomato or Cheese
sauce. Salmon loaf mixture may be made into patties and pan fried.
5 servings.

TOMATO SAUCE

Claire Callen

No. 2 can tomatoes 2 T. butter

1 tsp. onion (grated) 2 tsp. flour

1/2 tsp. salt 1/4 tsp. Worcestershire sauce

1/2 tsp. sugar

Combine first 4 ingredients and simmer for 15 minutes. Put
through strainer to remove seeds. Melt butter, blend in flour and
add tomatoes and Worcestershire sauce stirring until sauce boils
and thickens. Serve with fish, meat loaf, liver or cooked cabbage.
Makes about 2 cups.

CHEESE SAUCE

Claire Callen

2 T. butter
 2 T. flour
 1/2 tsp. salt

1 c. milk or 1/2 c. evaporated milk
 and 1/2 c. water
 1/4 to 1 c. sharp cheese (grated)

Melt butter in saucepan, blend in flour and salt until smooth. Now stir in cold milk gradually and cook over direct heat, stirring constantly until sauce boils and becomes thick and smooth. Then add cheese (according to flavor desired), stir quickly until blended.

SALMON LOAF

Kathryn Klett

1 can celery soup
 1/3 c. salad dressing
 1 egg

1/4 c. onion (chopped)
 1 lb. can salmon
 1 c. white cracker crumbs

Remove bones from salmon and flake. Beat eggs and add to salmon along with other ingredients. Bake 45 minutes to 1 hour at 350°.

FRYING BATTER

Jana Cooper & Doris (Icenbice) Cooper

For fish, shrimp or scallops:

1 to 1 1/4 c. flour
 2 T. cornmeal
 1 tsp. baking powder

1/2 tsp. salt
 1 egg

Break egg in a 1 cup measuring cup. Fill cup with water. Mix all ingredients together and let stand for 10 minutes. May add water if batter too thick.

PERFECT SCALLOPED OYSTERS

Mrs. Stanley Chambers

1/2 pint oysters
 1 3/4 c. cracker crumbs
 1/2 c. butter (melted)

3/4 c. light cream
 1/4 tsp. Worcestershire sauce

Drain oysters and save the liquid, combine cracker crumbs and butter. Spread 1/3 crumbs in greased baking dish. Cover with half of oysters. Sprinkle with pepper. Using another 1/3 of crumbs, spread a second layer; cover with remaining oysters. Sprinkle with pepper. Combine cream, oyster liquid, Worcestershire and pour over oysters. Top with last of the crumbs. Bake at 350° for 40 minutes.

SHRIMP CREOLE

Claire Callen

5 T. bacon fat	1 large can tomatoes
5 T. flour	1 can tomato paste
2 c. onion (chopped)	Salt and pepper (to taste)
2 c. celery (chopped)	1 T. sugar
1/2 c. green pepper (chopped)	5 lb. shrimp (peeled)
2 cloves garlic (chopped)	
1/2 c. bacon drippings	

Heat 5 tablespoons fat; add flour, stirring until roux is browned. Cook onion, celery, green pepper and garlic in 1/2 cup drippings; add to roux. Stir in tomatoes and paste. Cook a few minutes; season with salt, pepper and sugar. Add remaining ingredients, cook 20 minutes or until shrimp are done. Yield 10-12 servings.

SHRIMP AND OKRA GUMBO

Rev. Don Callen

1 medium onion (chopped)	1 qt. Okra (fresh, cut) or 2 lb.
1 clove garlic (minced)	can okra
1 med. green pepper (chopped)	1 lb. cleaned shrimp
1/2 c. celery (chopped)	or 2 (5 oz.) cans of shrimp
3 T. cooking oil	
1 can tomato sauce	
1 c. hot water	

Cook onion garlic, pepper and celery slowly in oil for 10 minutes. Stir in tomato sauce and water. Simmer 15 minutes. Add okra and shrimp, bring to boil. Cook 20 minutes. Note: if canned shrimp is used, add the last 5 minutes instead of with okra. Serve over rice. 6 servings.

JAMBALAYA

Rev. Don Callen

2/3 c. oil	2 lb. fresh shrimp (peeled)
1 large onion (chopped)	Salt and pepper (to taste)
1 large sweet pepper (cut up)	1 c. onion tops and parsley mixed
2 c. canned tomatoes (chopped)	(cut fine)
2 c. rice (uncooked)	

Melt oil in heavy pan, add onion and pepper. Wilt slowly, add tomatoes, rice, shrimp and seasoning. Bring to quick boil, cover tightly and cook over low heat for 45 minutes. 4 to 5 servings.

HAM CASSEROLE

Lois Killian

1/3 c. oil or margarine	1 small can mushrooms
1 medium onion	3/4 c. sharp cheese (shredded)
1 green pepper	Salt, pepper, paprika (to taste)
3/4 lb. spaghetti (uncooked)	1 lb. ham (diced)
1 large can tomatoes.	

Add onion and green pepper to oil with seasonings and fry a few minutes until soft. Add ham and fry a few more minutes. Add tomatoes. When hot, add raw spaghetti and mushrooms. Cook covered 20 minutes just below the boiling point. Remove from stove and add 3/4 of the cheese. Stir slightly. Pour into buttered casserole. Cover top with remaining cheese and bake at 350° another 15 minutes or until spaghetti is done.

HAM LOAF

Ruth (Luers) Conrad

6 lb. hamburger	1 can tomato soup
1 ring Pella bologna	2 tsp. salt
3 c. quick oatmeal	1 c. milk
6 eggs	
Glaze:	
1 c. brown sugar	1/2 c. catsup
2 tsp. mustard	

Bake uncovered at 350° 1 hour. Then top with glaze and bake 10 minutes more. (Since this recipe is quite large, I usually make 4 loaves from it and wrap and freeze for future use. The smaller loaves need not be baked quite as long.)

HAM AND POTATO CASSEROLE

Claire Callen

2 lb. potatoes	1 lb. ham (cooked, diced)
Butter	1 (No. 2) can peas (drained, liquid reserved)
1 c. hot milk	1 egg yolk plus 1 T. milk (beaten)
Salt	
1/4 lb. sharp cheese (diced)	

Cook potatoes in boiling salted water in covered pan until tender. Drain, reserving liquid. Add 1/4 c. butter, half the hot milk and 3/4 tsp. salt; beat until potatoes are stiff, fluffy mass. Prepare white sauce with 3 T. butter, flour, 1/4 tsp. salt, remaining hot milk and liquid from peas and potatoes. Stir in cheese and ham until blended. Add peas and heat. Spread 2/3 of hot mashed potatoes over bottom and sides of casserole; pour creamed peas and ham into center. Drop remaining potatoes over top of peas, not covering peas entirely. Brush top of potatoes with yolk mixture. Brown at 400 degrees. Yield: 5 servings.

CALIFORNIA RANCH SPECIAL

Barbara Guldberg

3-4 slices bread	2 c. ham or spam (cubed)
6 eggs	1/2-1 c. mushrooms (sliced, optional)
2 c. milk	Salt and pepper (as desired)
1 c. cheese (grated)	

Butter 9x13 baking dish and place a layer of bread on bottom. Beat together eggs and milk and add salt and pepper. Pour over bread and sprinkle grated cheese evenly over top. Refrigerate over night. Before placing in oven, add meat and mushrooms. Bake (325° oven) until golden brown and raised in center. (This is a great breakfast treat and good for lunch, dinner, supper or whenever your heart desires!)

TACOS

Mrs. Vernon Luers

Shredded lettuce	Shredded cheese
Chopped tomato	1 lb. ground beef
1/4 tsp. Oregano	1/4 tsp. chili powder
1/4 c. onion (chopped)	1/2 tsp. cumin (ground)
1 (8 oz.) can tomato sauce	1/2 tsp. salt
1 T. sugar	Dash of garlic
1 c. flour (sifted)	1/4 tsp. salt
1/2 c. corn meal	1 egg (beaten)
	1 1/2 c. water (enough to make very thin batter)

Combine last five ingredients (flour, meal, egg, salt and water) and mix well. Pour batter onto ungreased griddle to make a very thin pancake. Use spoon to spread it out. Then brown on one side, turn and brown on both sides. Fry in deep fat 400 degrees and bend and fry until crisp. While making taco shells brown ground beef with onion, drain off fat. Add remaining ingredients. Simmer about 15-20 minutes until sauce is absorbed. Let everyone assemble their own tacos with the shells. Meat filling, cheese, lettuce and tomato. They may use taco sauce also.

CHILI

Mrs. Howard Hinnah

2 T. fat or salad oil	2 c. canned tomatoes
1 lb. ground beef	1 to 2 T. chili powder (to taste)
1/2 lb. ground lean pork	2 T. cold water
1 1/2 c. onion (thinly sliced)	2 tsp. salt
1 c. celery (diced)	1 tsp. sugar
1 small clove of garlic (peeled and chopped)	1 tsp. Worcestershire sauce
1/2 green pepper (diced)	4 c. cooked or canned red beans

Continued next page.

CHILI (Continued.)

Brown beef, pork and oil, add onions, celery, garlic and green pepper, stirring until onions are golden. Add tomatoes, chili powder (mixed with cold water) salt, sugar and Worcestershire sauce when boiling cover and simmer 1 hour. Add drained beans, cook uncovered until well heated and chili is desired thickness. Serve with hard rolls, crackers or hot cornbread.

MEAT SAUCE

Elmer Conrad

4 onions	1/2 gal. of tomato juice
2 slices pork shoulder	or canned tomatoes
2 toes of garlic	1 pt. hot peppers

Slice onion and simmer slow until tender. Fry pork shoulder, seasoned highly and run through food chopper, chop up garlic real fine. Run peppers through food chopper. Put all in large pan and cook. Put in small containers and freeze, and use as desired, a wonderful seasoning for bean soup and meat relish.

BROILED CHEESE HOT DOG SANDWICH

Don Callen, Jr.

10 hot dogs	1/2 lb. Jack or Swiss cheese
5 hamburger buns	

Place hot dogs in broiler while they are browning halve and butter hamburger buns when hot dogs are done, remove and split lengthwise. Then cut these two pieces across in half arrange the four pieces on buttered buns and cover with 1/4 inch slice of cheese, return to broiler and cook slowly until cheese is bubbly. Serve with relish mustard, catsup etc. 10 open sandwiches.

HOT SANDWICHES

Viola Killian

Grind together:

1 c. spam	1 small jar stuffed olives
1/2 lb. cheese	1 small onion

Add:

1/4 c. oleo (melted)	1 small can tomato paste
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Spread on buns and wrap in foil. Bake in 400° oven for 20 minutes. You can also spread this on bread and place under the broiler until the cheese has melted, for open face sandwiches.

Two things are bad for the heart-
Running up stairs and running down people.

SCALLOPED CORN AND OYSTERS

Letha Seaba

- | | |
|--|--------------------------------|
| 1/4 c. celery tops (finely
chopped, select tender center
leaves) | 1 1/2 c. medium cracker crumbs |
| 1 can frozen condensed oyster
stew (thawed) | 1 c. milk |
| 1 (No. 1) size can cream style corn | 1 egg (slightly beaten) |
| | Dash of salt and pepper |

Mix all ingredients and pour into greased casserole. Top with 1/2 c. cracker crumbs which have been mixed with 2 T. butter. Bake for one hour or until knife comes out clean at 350°.

NOODLE GOULASH

Mrs. Mike Wessels

- | | |
|-----------------------------------|---------------------------------|
| 1 1/2 lb. ground beef | 1/4 c. pimiento cheese (grated) |
| 1 large onion (chopped) | 1/2 tsp. salt |
| 1 green pepper (optional) | 1/4 tsp. pepper |
| 1 (8 oz.) pkg. noodles | 1/4 tsp. sage |
| 1 can tomato soup and 1 can water | 1/2 tsp. celery salt |

Boil noodles in salted water until tender. Drain rinse with cold water and drain. Slowly fry meat, onion and pepper. Drain off grease (if there is any) into baking dish, combine all ingredients, except part of cheese to sprinkle on top. Stir well. Bake 1 hour at 375°. Serves 8. Freezes well to bake later.

BEEF NOODLE STROGANOFF

Karen (Grove) Elonen

- | | |
|-----------------------|---------------------|
| 1 lb. hamburger | 1 can beef consomme |
| Onion (chopped) | 2 c. noodles (dry) |
| Mushrooms (small can) | 1 c. sour cream |
| 1 tsp. salt | |

Brown 1 lb. hamburger, chopped onion, mushrooms, Drain excess fat. Add 1 can beef consomme, bring to boil. Add 2 cups dry noodles. Cook til tender. Just before serving, add 1 cup sour cream.

3-2-1 NOODLE HOT DISH

Mrs. Richard Lee Scott, Sr.

- | | |
|----------------------------|------------------------------|
| 3 eggs (beaten) | 1 can mushroom soup |
| 2 cans chicken noodle soup | 1 c. buttered crumbs for top |
- You can add a small can of Panquet chicken or left over chicken. Use the soups as they come from the can (do not thin.) Bake: 350° oven 1 hour. If a 8 or 9 inch cake pan is used, cut in squares - or put into casserole.

BERRY MERRY SWEETS

Mrs. William L. Meeks

- 2 c. (1 lb 2 oz. can) sweet potatoes (sliced)
 1 (10 oz.) pkg. frozen cranberry orange relish
- 1 c. Kraft Miniature marshmallows

Place sliced sweet potatoes in a 10 by 6 baking dish. Top with cranberry orange relish. Bake at 350° 30 minutes. Put marshmallows on in strips across top. Broil lightly until brown. Makes 6 servings.

ASPARAGUS CASSEROLE

Laurella Cassens

- 1/3 c. butter or margarine
 2 cans asparagus (drained)
 2 (4 oz.) pkg. almonds (toasted) (if desired)
- 1 can mushroom soup
 3 strips of bacon
 1 c. chicken in a basket crackers (crushed)

Melt butter add crumbs, mix well. Place half of crumbs in greased casserole. Add 1 can of asparagus 1 package of almonds, 1/2 can mushroom soup add remainder in layers. Sprinkle top with rest of cracker crumbs and bacon which has been fried and crumbled. Bake 20 minutes 350°. Serves 6 or 7.

BROCCOLI CASSEROLE

Meta Nagel

- 2 T. butter
 2 T. all purpose flour
 1 (3 oz.) pkg. cream cheese (softened)
- 1 c. milk
 2 (1 oz.) pkg. frozen broccoli (drained and cooked)
 1/3 c. rich round crackers crushed (about 10)

In a saucepan melt butter; blend in flour and cheese. Add milk; cool and stir till mixture boils. Stir in broccoli. Place in a 1 quart casserole; top with cracker crumbs. Bake in moderate oven (350 degrees) for 30 minutes. Serves 8 to 10.

CORN STUFFED PEPPER

Mrs. David Luers

- 6 Medium green peppers
 4 T. butter
 1 medium onion (chopped)
 4 c. corn (cut from cob)
 1 c. rich milk or cream
- Dash salt and pepper
 1 tsp. paprika
 Buttered bread crumbs
 Grated cheese

Cut a slice of stem end of peppers and remove seeds. Boil in salted water for three minutes and drain. Heat butter in a skillet and saute' onion until tender. Add corn and cream and simmer three minutes. Season and stir. Stuff the peppers with corn mixture and sprinkle tops of stuffed peppers with buttered bread crumbs and cheese. Put peppers in baking dish and add water to barely cover bottom of dish. Bake at 350° for 20 minutes.

BAKED CANDIED SQUASH

Nettie M. Ulin

Butternut type squash
Brown sugar
1/2 c. cream (as needed)

Salt and pepper
Marshmallows (small)

Peel ring off squash by slicing in small pieces or as one would for fried potatoes; remove seeds if necessary or use just the solid parts. Place peeled slices in baking dish, sprinkle brown sugar as desired over slices, add seasonings, cut up large marshmallows or small ones whole. Add cream as needed for moisture. Bake at 350° oven until done or as for sweet potatoes.

SQUASH AND CORN CASSEROLE

Mrs. Ted Coleman

2 c. squash (cooked, mashed,
drained)
1 c. cream style or whole
kernel corn
1 medium onion (diced)
5 T. oleo
2 eggs (slightly beaten)

Salt and pepper (to taste)
1 T. sugar
1 c. bread or cracker crumbs
1/4 c. carnation milk

Saute' onion in oleo. Mix all ingredients, adding beaten egg last. Bake at 350 degrees until firm and slightly brown.

QUICHE LORRAINE

Mrs. Vernon Luers

1 c. flour
1/8 tsp. salt
6 T. margarine
4 eggs
1/4 c. bacon flavored chips
or 1/4-1/2 lb. crisp fried bacon

3/4 c. Swiss or Cheddar cheese
(shredded)
1/4 tsp. salt
1/4 tsp. onion powder
1 1/4 c. reconstituted nonfat dry
milk

Combine flour, 1/8 tsp. salt and margarine. Beat 1 egg with fork and add to flour mixture; blend. Roll out pastry to fit 9-in. pie pan. Prick with fork in a number of places. Bake at 425 degrees 12 minutes. Cool. For filling, evenly distribute bacon flavored chips and cheese over bottom of crust. Beat 3 remaining eggs until blended, then add seasonings and milk, pour over chips. Bake until appears set when gently shaken. Let stand about 10 minutes before serving.

THREE VEGETABLE CASSEROLE

Claire Callen

1 can string beans	3/4 c. Cheddar cheese (grated)
1 can sliced carrots	3 T. butter
1 large onion (thinly sliced)	3 T. flour
2 c. milk	

Make smooth cream sauce of butter, flour and milk; season to taste. When thick, stir in cheese until melted. Arrange vegetables in layers in casserole dish; pour sauce over vegetables. Bake for 15 minutes at 350 degrees or until bubbly.

SALADS

- 1 Pkg Jello (Lime)
- $\frac{3}{4}$ c water
- 1 small can Pineapple
- 14 marshmallows
- 1 c Cool whip
- 1 tbsp mayonnaise



Gladys
Cottage Cheese
Salad

- 1 Box orange Jello
- $1\frac{1}{2}$ c water. Let cool till it thickens

add (1 c crushed pineapple ← last-
1 c Cool whip
 $\frac{3}{4}$ c Cottage Cheese) beat till fluffy add
Jello

Cranberry mold - serve
 pkg raspberry Jello, 2c boiling water - cool slightly
 add in 1c. sour cream and 1 can cranberry sauce. Pour into mold
 Serve on lettuce leaf.

Special Salad -

Pkg Orange Tapioca Pudding mix - 1 can chunk pineapple
 " Vanilla " " " 1 " Mandarin Oranges
 2 Bananas -

Save the juices to make 1 c. add 2c water (3c in all)
 to the puddings and cook till it thickens
 Cool and add oranges and Pineapple & Bananas
 Refrigerate - will not melt in the summer.

24 hour Salad

2c Fruit Cocktail drained	} <u>Sauce</u>	3 egg yolks	2 tabsf pineapple juice
2c chunk Pineapple "		or 2 eggs	
2c Small marshmallows		2 tabsf sugar	1 " Oil -
	2 "	Vinegar	Cook & Cool

Refrigerate 24 hours. add Small size Cool whip
 Before serving add 2 Bananas

Good Salad

1 pt box Cottage cheese, Put in bowl & sprinkle!
 pkg strawberry Jello over it. Add 1 tall can drained
 fruit cocktail & 1 medium size carton Cool Whip
 Refrigerate ~~in~~ The over night

SALADS

FROZEN CHERRY SALAD

Dorothy (Seaba) Smith

- | | |
|---------------------------------|-----------------------------|
| 1 (16 oz.) can dark cherries | 2 c. miniature marshmallows |
| 1 (8 oz.) can crushed pineapple | 1/2 c. pecans (chopped) |
| 1 (11 oz.) can mandarin oranges | 1/4 c. sugar |
| 1 (8 oz.) pkg. cream cheese | 1/4 tsp. salt |
| 1 c. sour cream | |

Drain fruits, let cream cheese stand at room temperature to soften. Beat till fluffy add sour cream, sugar and salt. Fold in fruit, marshmallow and pecans pour into pans freeze 6 hours or over night. 8 to 12 servings.

CHERRY SALAD

Charlene Callen

- | | |
|--------------------------------|-----------------------------|
| 1 can fruit cocktail (drained) | 1 c. prepared whipped cream |
| 1 can Instant cherry pie mix | |

Mix all ingredients together and chill.

RIBBON SALAD

Claire Callen

- | | |
|---|--|
| 1 pkg. (3 oz.) each:
lemon, lime, strawberry gelatin | 2 pkg. (3 oz.) each cream cheese
(softened) |
| 3 c. boiling water | 1/2 c. mayonnaise |
| 1 c. miniature marshmallows | 1 c. whipped cream |
| 1 1/2 c. cold water | 1 can (1 lb. 4 1/2 oz.) crushed
pineapple |

Dissolve gelatin flavors separately, using 1 cup boiling water for each. Stir marshmallows into lemon gelatin; set aside. Add 3/4 cup cold water to lime gelatin; pour into a 13x9x2 inch pan. Chill until set, but not firm. Add 3/4 c. cold water to strawberry gelatin; set aside at room temperature. Then add cream cheese to lemon mixture beat until blended. Chill until slightly thickened. Then blend in mayonnaise, whipped cream and crushed pineapple. Chill until very thick; spoon gently over lime gelatin. Chill until set, but not firm. Chill strawberry gelatin until thickened, pour over lemon gelatin. Chill until firm. To serve cut in squares. Makes about 10 cups, or 12 or 15 servings. If deeper green and red layers are desired, use 6 oz. packages of lime and strawberry gelatins and 2 cups boiling water and 1 1/2 cups cold water for each large package.

The American man is free to choose his own form of government-
brunette, redhead or blonde.

TRIPLE ORANGE SALAD

Barbara Guldberg

2 c. hot water
 2 (6 oz.) large orange Jello
 16 ice cubes

1 pt. orange sherbet (more if desired)
 2 c. whipped cream
 3 (11 oz.) cans mandarin oranges

Stir gelatin in 2 cups hot water until dissolved. Put in ice cubes and stir until it begins to thicken. Quickly stir in orange sherbet and whipped cream. (I sometimes use my mixer on low to do this.) Fold in drained mandarin oranges. Yield: 9x13 pan or mold. Sprinkle top with nut meats.

ORANGE SALAD

Rosalie Luers

1 pkg. vanilla pudding mix
 1 pkg. orange Jello

2 c. water

Mix the above and cook as you cook pudding. Cool and add 1 pkg. Dream Whip whipped. Add fruit cocktail or any fruit you like. Put in refrigerator to set.

PARTY SALAD

Lucille (Fairchild) Northrup

1 pkg. lemon Jello
 1 pkg. orange Jello
 3 c. boiling water

1 can lemon pie filling mix
 1 (211 size) can crushed pineapple
 1 can mandarin oranges

Dissolve Jello in boiling water. While still hot add lemon pie filling mix. Beat with egg beaters until smooth. Add crushed pineapple and mandarin oranges cut in half. Pour into a 9x13 pan and chill. Serves 12 people.

24 HOUR SALAD

Hazel Sievert

2 eggs (beaten)
 2 T. vinegar
 2 T. sugar
 2 T. butter
 1 c. cream (whipped)

2 c. white cherries (cut 1/2)
 2 c. pineapple (cut pieces)
 2 oranges (cut up)
 2 c. marshmallows (cut up)
 1 c. blanched almonds (cut or shredded)

Mix eggs, vinegar and sugar. Heat and beat constantly until thick and smooth. Add butter, cool. Fold in rest of ingredients. Chill and serve. Serves 12-14. If you wish oranges and almonds may be omitted.

HOLIDAY CONFETTI SALAD

Kathryn Klett

2 c. boiling water	2 boxes lime Jello
1 c. crushed pineapple	2 (3 oz.) pkg. cream cheese
1 c. celery (diced)	1/2 c. nuts (chopped)
1/2 c. maraschino cherries	1 c. whipping cream

Dissolve gelatin in boiling water; chill until slightly thickened. Whip pineapple and cheese together until smooth. Add to Jello with celery, nuts and chopped cherries. Whip cream and fold in mixture. Chill until firm. Serves 12.

MARSHMALLOW SALAD

Letha Seaba

1 pkg. cherry Jello	20 marshmallows (large)
1 small can crushed pineapple	1/2 c. milk
1 (No. 2 can) bing cherries	1 c. whipped cream

Measure juice and add water to make 2 cup. Heat and pour over Jello. Stir well and add cherries (drained). Put in pan to set. Heat marshmallows in milk until dissolved. Allow to cool. When cool, fold in whipped cream and pineapple and spread on top. Sprinkle with nuts.

BING CHERRY SALAD

Mrs. Myron Luers

2 pkg. (4 oz.) cherry, black cherry Jello	1 small pkg. cream cheese
2 c. boiling water	1 pkg. whipped topping
1 small can crushed pineapple	1 can bing cherries (halved, save juice)
1/2 c. nuts (chopped)	

Dissolve Jello in boiling water. Add enough water to reserved cherry juice and pineapple juice to make 2 cups liquid and add to Jello. Add pineapple to half of Jello mixture; put in square glass dish and chill until firm. Combine softened cream cheese and whipped cream and spread over firm gelatin. Add cherries to remaining Jello mixture and chill until partially thickened. Pour over cream cheese layer. Sprinkle with nuts and chill until firm. Serves 12.

No life is so strong and complete,
but it yearns for the smile of a friend.

PINEAPPLE SALAD

Amanda Spiess

1 large can pineapple	1 c. whipping cream
10 marshmallows	2 eggs
1/2 c. sugar	Pinch of salt
2 T. flour	1 c. hickory nut meats
2 oranges	

Drain juice from pineapple and place juice in double boiler. When hot add sugar, flour, salt and eggs, which have been beaten together. Cook until thick. Remove from fire. Let cool. Cut pineapple, oranges and marshmallows in small pieces. Whip cream and fold in the pudding mixture. Pour this over the fruit and nut meats and stir all together. This should stand a while in a cool place so the marshmallows will soften.

PINEAPPLE SALAD - DESSERT

Helen M. Fantz

1 pkg. lemon Jello	4 egg yolks
1 c. boiling water	4 egg whites (beaten)
1 small can crushed pineapple	2 T. sugar
1/2 c. sugar	

Dissolve one package of lemon Jello in 1 cup boiling water. Beat 4 egg yolks, 1/2 cup sugar and small can of crushed pineapple. Cook in double boiler until thickened. Add to lemon Jello. After cooled, fold in 4 stiffly beaten egg whites, beaten with 2 tablespoons of sugar. Pour in dish and place in refrigerator.

CREAM CHEESE PINEAPPLE SALAD

Freeda Hinnah

3 pkg. lemon Jello	1 (No. 2) can crushed pineapple
1 c. sugar	1/2 c. nut meats
1 (8 oz.) pkg. cream cheese	2 c. cream (whipped)
3 c. boiling water	

Pour boiling water a little at a time over Jello, sugar and cream cheese. Stir well. Cool when it begins to set, add pineapple, nuts and whipped cream. Chill until firm.

SALAD

Mrs. Wilfred Seaba

2 boxes strawberry Jello (do not add water)	2 pkg. Dream Whip (prepared)
1 large can crushed pineapple	1 large carton cottage cheese (1 1/2 lb.)

Mix dry Jello and crushed pineapple together and bring to boil. Cool. Add cottage cheese. Fold above mixture into prepared Dream Whip. Put in refrigerator to set. (Drain pineapple)

APRICOT SALAD

Elmer Schrader

- | | |
|-------------------------------|----------------------------------|
| 1 pkg. orange gelatin | 13 marshmallows(quartered) |
| 2 c. hot water | 1 small can apricots (quartered) |
| 1 small can crushed pineapple | |

Dressing:

- | | |
|--------------------------------|------------------------|
| 1/4 c. sugar | 1 T. butter |
| 1 c. pineapple & apricot juice | 1 egg |
| 2 T. cornstarch | 1/2 c. cream (whipped) |

Dissolve gelatin in hot water. Chill, then add drained pineapple and apricots and marshmallows. Chill until firm. Dressing: Mix first five ingredients and cook until thick stirring constantly. Cool. Fold in whipped cream. Spread over gelatin and refrigerate.

APRICOT SALAD

Mrs. Sophia (Schultz) Fritchen

- | | |
|--|---------------------------------|
| 1 can apricot pie filling | 1 c. small marshmallows |
| 1 can pineapple tidbits (well drained) | 3 to 5 bananas |
| 1 can mandarin oranges | Maraschino cherries (for color) |

Mix well and chill overnight. Very good. Drain oranges and pineapple well.

ELEGANT PEAR SALAD

Grace Strupp

- | | |
|-----------------------------|----------------------------------|
| 1 c. pear juice | 2 tsp. cream |
| 1 (3 oz.) pkg. lime Jello | 1/4 tsp. lemon flavoring |
| 1 c. pears (mashed) | 1/2 c. almonds (slivered) |
| 1 (3 oz.) pkg. cream cheese | 1 pkg. non-dairy whipped topping |
| 1 T. mayonnaise | |

Heat pear juice, add gelatin, and stir until dissolved. Cool in the refrigerator until this mixture begins to thicken. In another bowl blend remaining ingredients and fold into the gelatin mixture. Last fold in whipped topping. Refrigerate until congealed. Serves 6 to 8.

BUTTER MINT SALAD

Joan (Sievert) Stout

- | | |
|-------------------------------------|-----------------------------|
| 1 (No. 2 1/2 can) crushed pineapple | 1 c. pineapple juice |
| 1 c. boiling water | 2 c. miniature marshmallows |
| 1 pkg. lime gelatin | 1 pt. whipped cream |
| | 1 (8 oz.) pkg. butter mints |

Dissolve gelatin in water, drain pineapple and make sure there's 1 cup juice (if not add water). Add juice to gelatin. Let cool. Add marshmallows and pineapple. Refrigerate over night. In morning, put in large bowl and mix with spoon until fluffy. Fold in whipped cream (stiff) and mints that have been crushed with rolling pin. Put in 9x13 pan and freeze. Will keep a long time frozen in covered pan.

JELLO DESSERT WITH STRAWBERRY JELLO

Mrs. Gordon Seaba

1 pkg. strawberry Jello 1 small can crushed pineapple
 1 c. boiling water 1 container sour cream
 2 pkg. frozen strawberries 2 bananas (mashed)

Mix Jello, strawberries and pineapple and bananas in bowl. Pour half mixture into square pan. Set in refrigerator till firm. Coat the first layer with sour cream and then pour rest of mixture over top. Let set and cut in squares and serve.

LUSCIOUS STRAWBERRY DESSERT

Jean Strupp

Combine:

1/3 c. sugar 1/3 c. butter or oleo
 1 1/4 c. graham cracker crumbs

Mix well and press into dish or square pan. Set aside and make first filling.

First filling:

1 (10 oz.) frozen strawberries 1 c. boiling water
 1 box strawberry Jello 1/4 c. sugar

Thaw and drain berries, put juice in cup and add water to make 1 cup. Combine Jello, sugar and dissolve in boiling water. Add cup of juice and berries. Chill until softly set.

Second filling:

1 pkg. Dream Whip 1/2 c. powdered sugar
 1 (8 oz.) pkg. cream cheese 1 tsp. vanilla

Cream the cheese and beat into whipped cream, add powdered sugar and vanilla. Spread half of cream cheese filling on cracker crumbs crust, then a layer of half of the fruit mixture, then balance of cheese mixture, ending with rest of fruit mixture on top. Chill several hours or over night. (I blend my drained strawberries, also mix the Dream Whip according to directions on its box.)

STRAWBERRY JELLO SALAD

Arlene (Grove) Conway and Marie Dumont

2 pkg. strawberry Jello 2 c. frozen strawberries
 1 pkg. lemon Jello 1 large can crushed pineapple
 3 c. boiling water 1/2 c. nuts

Dissolve Jello in boiling water. Add frozen strawberries, pineapple and nuts. Place one-half of the mixture in pan to set. Spread 1 cup(or 2 according to preference) sour cream on the top and add the other half of Jello.

CRANBERRY SALAD

Eulalia A. Fair

2 c. raw cranberries	1 box strawberry Jello
1 large apple	1 1/2 c. hot water
1/2 lemon	1/2 c. sugar
1/2 orange	1/2 c. crushed pineapple

Grind the cranberries, apple, lemon and orange together.

Dissolve Jello in hot water, add the sugar, pineapple and ground fruit. Put in pan to congeal. Cut in squares to serve or use in a ring mold.

CRANBERRY SALAD

Estella Luers

2 c. cranberries	1 c. sugar
1 c. water	
Cook until all mashed up.	
2 pkg. raspberry Jello (dissolved in)	2 c. hot water
Add cranberry mixture to this.	
Add:	
1 c. crushed pineapple (1 can)	1/2 c. nut meats
Refrigerate until firm.	

CREAMY CRANBERRY SALAD

Louise (Luers) Giles

3 oz. pkg. cream cheese	14 oz. jar cranberry orange relish
2 c. frozen whipped topping (thawed)	1 1/2 c. tiny marshmallows
11 oz. can mandarin oranges (drained)	1/3 c. nuts (chopped)
8 oz. can crushed pineapple(draind)	Lettuce (if desired for serving)

Beat the softened cream cheese into the whipped topping. Add the remainder of the ingredients, except lettuce. Chill. Serve in a bowl at the table, or make individual servings by spooning onto a lettuce leaf on salad plates.

CRANBERRY SALAD

Marie (Luers) Britten

2 pkg. raspberry Jello (other flavors can be used)	5 apples
1 1/2 c. boiling water	1 tall can crushed pineapple (with juice)
1 lb. raw cranberries	2 c. sugar
2 oranges	Nuts (if desired)
	Continued next page.

CRANBERRY SALAD (Continued.)

Dissolve Jello in hot water. Use food chopper to chop cranberries, oranges and apples. Add sugar and mix. Combine Jello and fruit mixture. Refrigerate.

BLUEBERRY SALAD

Eva Icenbice

1 box black raspberry Jello	1 c. boiling water
1 c. boiling water	1 (8 oz.) pkg. Phil. cream cheese
1 can blueberry pie filling	1 1/2 T. powdered sugar
1 pkg. black raspberry Jello	1 pkg. Dream Whip (prepared as on pkg)

Dissolve 1 box of Jello in boiling water. Add to 1 can blueberry pie filling. Spread in 9x13 inch pan. Let set until firm. Dissolve second box of Jello in 1 c. boiling water. When this starts to set, whip cream cheese and powdered sugar together and add jello and Dream Whip. Spread over first layer, chill.

RASPBERRY SALAD

Katherine Roop

2 box red raspberry Jello	1 (16 oz.) cranberry sauce
2 c. boiling water	1 Dream Whip
1 pkg. frozen red raspberries	6 oz. cream cheese

Dissolve Jello in boiling water. Whip the frozen raspberries and cranberry sauce together. Add this mixture to the Jello and let set. Put on topping of one pkg. of Dream Whip with 6 oz. pkg. of cream cheese.

RED RASPBERRY SALAD

Lois Killian

1 box raspberry Jello	1 pkg. frozen red raspberries
1 can applesauce	1 (8 oz.) carton sour cream
1 c. boiling water	2 c. miniature marshmallows

Combine Jello with boiling water and applesauce and raspberries. Let set until firm. Mix sour cream and marshmallows and spread over first part.

PAM'S ICE CREAM JELLO SALAD

Mrs. Elmer Horras

1 small box orange Jello	1 can crushed pineapple (drained)
1 pt. vanilla ice cream	1/2 c. English walnuts (broken)

Dissolve Jello in 1 cup boiling water. Beat in ice cream until melted. Add pineapple and nuts. Refrigerate. Will set in 1/2 to 1 hour. The Jello is the flavoring. But use only vanilla ice cream. Can change Jello and fruit to your taste. Ice cream is the substitute for 1 c. cold water.

GOLDEN SHERBET SALAD

Hazel Sievert

1 pkg. orange gelatin
 1 c. boiling water
 1/2 c. cold water
 1 can mandarin oranges
 1 pt. orange sherbet
 10 large marshmallows

Dissolve gelatin in hot water. Add cold water. Let cool slightly and add sherbet. Stir until melted. Add oranges and marshmallows. Pour into mold to set.

SPECIAL FRENCH DRESSING

Evelyn Weber

3/4 c. sugar
 1 T. prepared mustard
 1 tsp. salt
 1/2 c. vinegar
 1/2 c. vegetable oil
 1 small can tomato soup
 1 large onion (minced)

Mix well in blender and store in refrigerator.

VEGETABLE DIP

Phyllis (Jones) Peck

1 c. salad dressing
 1 tsp. minced onion
 1 tsp. horseradish
 1 tsp. curry powder
 1 tsp. garlic salt
 1 tsp. Parsnagon vinegar

Mix ingredients well and store in refrigerator, several hours, or overnight. The longer it sits the more yellow it gets.

BLUE CHEESE DRESSING

Luva Jones

1 (8 oz.) pkg. Blue cheese
 1/2 c. buttermilk
 1/2 c. sour cream
 2 T. cider vinegar
 1/2 c. salad oil
 1/2 tsp. salt
 1/4 tsp. white pepper
 1 tsp. onion (grated)

Mix in blender.

COOKED SALAD DRESSING (FOR POTATO SALAD)

Sara K. Horras

3 T. sugar
 1 tsp. salt
 1 tsp. dry muxtard
 1/2 c. vinegar
 1 T. butter
 2 T. flour
 1 egg
 3/4 c. milk

Mix all and cook till thick. Pour over potatoes while salad dressing and potatoes are still hot. Cut down on vinegar if you don't want it so sour.

POTATO SALAD

Mrs. Eugene Seaba

3 c. potatoes (cooked, diced)	1 T. vinegar
1 c. celery (diced)	3/4 c. mayonnaise
4 tsp. onions	1 tsp. salt
4 pickles	

Toss all ingredients together and chill.

HOT GERMAN POTATO SALAD

Holly (Weber) Martin

2 medium potatoes	3/4 tsp. salt
3 slices bacon	1/4 tsp. celery seeds
1/3 c. onion (chopped)	Dash of pepper
1 T. flour	1/3 c. water
2 to 3 tsp. sugar	3 T. vinegar

Boil potatoes in their jackets. Peel and slice thinly. Fry bacon slowly in skillet; drain on absorbent paper; crumble. Saute' onion in bacon fat till golden brown. Blend in flour and seasonings. Cook over low heat, stirring till smooth and bubbly. Remove from heat. Stir in water and vinegar. Bring to boil, stirring constantly. Boil 1 minute. Stir in potatoes and crumbled bits of bacon. Remove from heat. Cover and let stand till ready to serve. 2 generous servings.

BEAN SALAD

Mary (Schultz) Latona

1 can green beans	1 c. sugar
1 can kidney beans	1 c. vinegar
1 can wax beans	1 c. oil
Equal amounts of onions and bell peppers to beans	1 can Garbanzo beans

Drain garbanzo beans. Add 3 tsp. oil and some garlic salt. Saute'. Shake pan. Do not stir. Drain on paper towel. Drain other beans and mix with remainder of ingredients.

MIXED VEGETABLE SALAD

Lois Killian

1 pkg. mixed frozen vegetables	1/2 green pepper (cut up)
4 stalks celery (cut up)	1 medium onion (cut fine)
1 can red kidney beans	1 small jar pimiento

Dressing:

3/4 c. sugar	1 T. prepared mustard
1/2 c. vinegar	1 T. flour (heaping)

Cook and cool mixed vegetables. Wash and drain kidney beans. Cook dressing until it thickens. Cool before adding to vegetables. Chill salad before serving.

FRESH SPINACH SALAD

Kyla (Cooper) Sherrad

Salad:
 1 lb. fresh spinach
 4 eggs (boiled, sliced)
 Dressing:
 1/2 c. oil
 1/4 c. vinegar
 1 clove garlic (crushed)

6 green onions
 8 slices crisp fried bacon (crumbled)
 3 T. lemon juice
 1/2 tsp. salt

Clean spinach and tear in large pieces. Add eggs, bacon and onion (use green part of onion too). Let this set in refrigerator 1-2 hours. Pour dressing over salad and let set out about 1/2 hour before serving. Dressing good on endive, romaine, etc.

FLUFFY HAM AND CHEESE MOLD

Mary Beggs

1 (3 oz.) pkg. lemon Jello
 1/2 c. mayonnaise
 1 to 2 tsp. vinegar
 1 to 2 tsp. horse radish
 3/4 tsp. salt
 Few drops of Tabasco sauce

1 c. ham (cooked, diced)
 1/2 c. American cheese (sharp, shred)
 1/4 c. green peppers (diced)
 2 T. pimiento (diced)
 1 tsp. onion (grated)

Dissolve Jello in 1 cup hot water. Add 1/2 cup cold water and next five ingredients. Blend well with electric mixer. Pour into refrigerator tray. Quick chill in freezing unit 5 to 20 minutes or until firm about 1 inch from edge but soft in center. Beat fluffy. Fold in remaining ingredients. Pour into 1 quart mold. Chill until firm 30 to 60 minutes. Unmold. Serves 6.

CHICKEN SALAD

Cleo Seaba

Part 1:
 2 env. gelatin (unflavored)
 3 c. chicken broth
 2 c. cooked chicken (diced)
 1/2 c. celery (diced)

1/2 c. cold water softened
 1/4 c. stuffed olives (sliced)
 2 T. green peppers (chopped)
 1/4 c. almonds or pecans

Dissolve part 1 in hot chicken broth. Chill till syrupy. Fold in remaining ingredients. Pour in molds. Chill 3 hours before serving. Taste for seasoning.

SAUERKRAUT RELISH SALAD

Mary Beggs

1 can sauerkraut (drained) 2 c. green pepper (diced)
 2 c. onion (chopped) 1 can pimiento
 2 c. celery (diced) 2 c. sugar

Combine all ingredients. Let stand for several days before using. May be kept for four weeks.

MRS. THADEN CABBAGE SLAW

Emma Fairchild

5 c. cabbage 1 c. celery (cut fine)
 1/2 green pepper
 1/2 c. vinegar 1 c. sugar
 1/2 c. water

Boil this for 5 minutes, let cool before using. Then add to other cabbage. Soak cabbage for 1 hour in 1 quart water (or more if needed to cover shredded cabbage) to which has been added 2 T. of salt.

FROZEN CABBAGE SLAW

Beverly (Killian) Chambers

1 medium head of cabbage 1 green pepper (diced)
 1 carrot (grated) 1 tsp. salt
 1 red pepper (diced)

Let stand 1 hour in colander then press out liquid.

Dressing: (Bring to boil)

2 c. sugar 1 c. vinegar
 1/4 c. water 1 tsp. celery seed
 1 tsp. mustard seed

Cook dressing and pour over cabbage mixture. Mix and freeze in containers. Thaw slightly before serving.

Sauerkraut Salad

1 can #2 Sauerkraut (drained)

1 c. Onion

2/3 c. Sugar

1 c. Peppers?

1/2 c. oil

MISCELLANEOUS



Rose Petals

- 3 pieces bread (trim off crusts)
3 tbsp white glue
1 tbsp glycerine
2 drops lemon juice
Mix well till it holds together
- unused dough can be wrapped
in Plastic & refrigerated.

White Chocolate Fudge

2 lbs choc. melted - Add

3C Rice Krispies, 3C Colored marshmallows

3C Nut meats 3C Peanut butter of flavored (opt
Crunch. (I like the regular Crunch).

Stir and drop on waxed paper

Peanut Butter Cups

$\frac{1}{3}$ pound graham cracker crumbs

$\frac{1}{2}$ " Margarine

1 cup peanut butter

1 pound Powdered Sugar

2 C. Choc Chips.

Mix Oils, crumbs, P. Butter & sugar till smooth

Press into buttered 9x9 in pan.

Melt Choc chips & spread over mixture

Refrigerate till firm. Cut into pieces.

MISCELLANEOUS

JELLO DIVINITY

Mary Beggs

3 c. sugar
 3/4 c. Karo
 3/4 c. water

1 pkg. of Jello (any flavor)
 2 egg whites

Bring sugar, syrup and water to boil. Boil to hard stage for 3 minutes or 252 degrees. Beat egg whites until frothy, then add Jello gradually. Beat until stiff enough to drop from spoon.

HOLIDAY DIVINITY

Letha Seaba

3 c. sugar
 3/4 c. light corn syrup
 3/4 c. hot water
 1/4 tsp. salt

2 egg whites
 1 pkg. red or green gelatin
 1 c. nuts (chopped)
 1/2 c. flaked coconut

Butter sides of heavy 2 quart saucepan and in it combine first 4 ingredients. Cook, stirring constantly till sugar dissolves and mixture comes to a boil. Cook to hard ball stage (250°) without stirring. Remove from heat, beat egg whites till soft peaks form. Gradually beat in gelatin till peaks form. Pour hot syrup slowly over egg white mixture, beating constantly on mixer at high speed. till soft peaks form and mixture starts to lose its gloss. Stir in nuts and coconut. Drop by teaspoon on wax paper.

CANDY

Mrs. Donald Seaba

2 c. sugar
 1 c. cream (can use canned milk)
 1 T. butter

1 1/2 square chocolate
 1 tsp. vanilla

Cook to soft ball stage. Remove from fire and add 1 lb. marshmallows (cut up) 1 cup chopped nuts, 3 cups graham crackers. Pour into buttered pan and cut in squares.

BEST EVER CARAMELS

Beverly (Killian) Chambers

2 c. white sugar
 1 c. brown sugar
 1 c. white corn syrup
 1 c. heavy cream

1 c. milk
 1 c. butter
 1 1/4 T. vanilla

Boil slowly to firm ball stage (248°). Add vanilla and pour into a buttered pan 8x8x2 inches. Cool and cut and wrap each piece. Can be dipped in chocolate.

ALMOND ROCA (CANDY)

Deette (Grove) Hixson

2 (8 oz.) Hersheys chocolate bars 1 lb. butter
 2 c. sugar 1 pkg. almonds (chopped)

Melt one Hershey bar on cookie sheet in very low oven, use foil on bottom. Mix sugar and butter on medium high heat. Stir don't stop until it is the color of a paper bag. Spread on cookie sheet. Put another Hershey bar spread while hot. Top with almonds.

BOSTON CREMES

Loueen Hixson

3 c. white sugar 1 c. nut meats
 1 c. white syrup 1 tsp. vanilla
 1 c. evaporated milk 4 sq. unsweetened chocolate

Boil sugar, syrup and milk to soft ball stage. Remove from fire and beat until smooth. Add nuts and vanilla and spread in 6x9 inch buttered pan. When cool, coat with melted chocolate. When chocolate is dry (several hours) cut into pieces.

PEANUT BRITTLE

Don Callen, Jr.

2 c. granulated sugar 2 1/4 c. Spanish peanuts
 1/2 c. light corn syrup 1 tsp. butter
 1 c. water 1/4 tsp. baking soda

Stir sugar, syrup and water over low flame until sugar is dissolved. Continue to cook (about 15 minutes) until drop of mixture forms ball in glass of cold water. Meantime, spread peanuts evenly over large well buttered cookie sheet. Cook syrup til it begins to turn golden in color. Mix in butter and baking soda, pour immediately over peanuts. Pour evenly and not too thick. When hard break into pieces with wooden spoon. Store in air tight jars.

SPICED TOMATO JUICE

Mrs. W.H. Betz

2 quart tomato juice 1/4 tsp. celery salt
 2 T. (level) sugar 1/4 tsp. onion salt
 1 T. (level) salt 1/4 tsp. chili powder

Mix well. Heat and seal.

FRUIT PUNCH

Laurella Cassens

- | | |
|-----------------------------|-----------------------------|
| 2 (6 oz.) cans orange juice | 1 large can pineapple juice |
| 2 (6 oz.) cans lemonade | 1 pkg. of orange Kool aid |
| 1 (6 oz.) can limeade | 1 pkg. of lemon Kool Aid |

Add amount of water called for on each can.

Add enough water for Kool Aid and sweeten to taste.

PUNCH

Hazel Sievert

- | | |
|----------------------------|------------------------------|
| 1 pkg. raspberry Kool Aid | 1/5 tall can orange juice |
| 2 quarts water | 1/5 tall can pineapple juice |
| 2 c. sugar | 5/8 quart ginger ale |
| 3/5 can frozen lemon juice | |

Boil 1 pint water with sugar, add Kool Aid, then rest of ingredients. Before serving, add ginger ale. This should serve 25-30.

SPICY PERK-A-PUNCH

Rena Gilliland

- | | |
|------------------------------------|----------------------------------|
| 2 qts. cranberry juice cocktail | 1 T. whole cloves |
| 2 qts. unsweetened pineapple juice | 1 T. whole allspice |
| 1 quart water | 4 (2 inch) sticks whole cinnamon |
| 2/3 c. brown sugar | 2 lemons (sliced and quartered) |

Combine fruit juices and water in bottom of 30 cup electric percolator. Place remaining ingredients in basket. Perk about 30 minutes. 1/4 this recipe makes family size servings.

SHOWER DRINK FOR 75 PEOPLE

Emma Fairchild

- | | |
|----------------------------|--------------------------------------|
| 1. | |
| 4 big cans pineapple juice | 4 big cans orange juice |
| 4 big bottles ginger ale | |
| 2. | |
| 3 c. sugar | just enough water to dissolve |
| 6 lemons (squeeze juice) | the sugar. (This is for the sweeten- |
| 6 oranges (squeeze juice) | ing) |

Mix 1 and 2 together first and just before serving add 6 bottles of regular size 7-Up.

CHEESE ROLL

Joanne (Grove) Heninger

2 large pkg. cream cheese	1 tsp. salt
1 pkg. Kraft Old English cheese	1 tsp. Worcestershire sauce
1 small wedge Bleu cheese	Pecans
1 tsp. (scant) garlic powder	Parsley flakes
1 tsp. (scant) onion powder	

Combine and let stand at room temperature. Mix with pastry blender. Shape into roll and roll in pecans and parsley flakes. Chill and slice. Yield: 25 servings.

PARTY MIX

Lora Lee Sellers

1 box Rice Chex	2 lbs. nuts
1 box Corn Chex	3/4 c. vegetable oil
1 box Kix	1/4 lb. butter
1 box Cherrios	1/2 tsp. garlic salt
1 box Pretzels	1/2 tsp. salt

Combine and bake 2 hours at 200°. Stir every 10 minutes.

POPCORN BALLS

Estella Luers

7 c. popped corn	1 tsp. salt
1 c. sugar	1/4 c. butter
1/3 c. water	1 tsp. vanilla
1/3 c. light corn syrup	

Put the popped corn into a large bowl. Mix sugar, water, syrup, salt and butter in a saucepan. Cook to 250 degrees or until a few drops form a hard ball in cold water. Remove from heat. Stir in vanilla. Pour in a thin stream over the corn, stirring constantly to mix well. With buttered hands, shape 12-15 balls.

CHOCOLATE SYRUP

Mrs. Lee Cassens

Combine in saucepan:

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

Stir in:

2 c. cold water

Cook until smooth.

Add:

1 T. vanilla

Stir well. Pour into quart jar. Store in refrigerator. Good for making chocolate milk, cocoa or on ice cream.

OVEN CARAMEL CORN

Shirley (Killian) Montz

2 c. brown sugar 1 tsp. salt
 2 sticks oleo Vanilla
 1/2 c. white Karo 1 tsp. soda

Boil for 5 minutes the sugar, oleo, karo, salt and vanilla.
 Add the soda and stir well. Pour over 6 or 8 quarts of pop corn.
 Put on cookie sheet and put in the oven for 1 hour at 200°. Stir
 every 15 minutes. Nuts may be added when done.

BUTTERSCOTCH SAUCE

Jean (Cassens) Cavin

2 1/2 c. light brown sugar 1/3 c. water
 2/3 c. cream or evaporated milk 1/3 c. butter
 4 T. syrup

1. Combine sugar, syrup and water boil slowly until syrup forms
 soft ball. 2. Cool till just warm. 3. Gradually beat in milk and
 butter, beat until smooth. Cooling syrup prevents curdling when
 cream is added.

EASY ICE CREAM TOPPING

Arlene (Grove) Conway

1/2 c. Skippy peanut butter 2/3 c. Karo syrup
 Stir till well blended. **Makes** 1 cup.

SCHROEDER'S CHOCOLATE SAUCE

Cathy Callen

2 squares unsweetened or 1/2 tsp. vanilla
 semi sweet chocolate 1/2 tsp. butter
 1/2 c. honey
 1 c. evaporated milk

Melt chocolate in small saucepan over larger pan of boiling
 water. When chocolate is melted, remove saucepan from fire and add
 honey and evaporated milk. Mix with a rotary beater until well
 blended and slightly thick. Add vanilla and butter. Store in
 covered jar in refrigerator.

NO FAIL FUDGE SAUCE

Lora Lee Sellers

1 c. (6 oz. pkg.) Hershey 1/2 c. light corn syrup
 semi-sweet chips 3/4 c. evaporated milk

Combine and cook over low heat, stirring constantly until
 chocolate melts. Blend well. I add chopped nuts sometimes. Cool.
 Yield: 1 3/4 c. thick fudge sauce.

CARROT RELISH

Marguerite Adrian

6 large carrots
 2 heads cabbage (medium size)
 12 medium onions (I prefer less onions)

8 sweet red and green peppers
 1/2 c. canning salt (scant)

Grind the vegetables in food chopper (or blender). Put in a large bowl or crock, add salt and let stand 2 hours. Drain and wash off salt, adding a cup of water to do it. Mix 6 scant cups sugar, 3 cups cider vinegar, 1 tsp. celery seed, 1 tsp. mustard seed. Add to drained vegetables. Put in sterilized jars and seal. Required no cooking and keeps well.

END OF GARDEN RELISH

Mrs. Sophia (Schultz) Fritchman

12 green tomatoes	3 1/2 c. white vinegar
6 green peppers	3 1/2 c. sugar
2 red peppers	2 tsp. salt
6 white onions	2 tsp. celery seed
2 bunches celery	2 tsp. mustard seed
1 head or 2 pkg. frozen cauliflower	Boil all together 5 minutes. Pour over filled jars and seal.

Cut all vegetables in finger eating size. Place in large kettle and add water and heat 20 minutes, then drain and pack in hot jars and pour hot vinegar and sugar mixture over and seal.

LIME PICKLES

Mrs. Milo Luers

7-8 lbs. chunk cucumbers. Put in 4 gallons cold water with 2 cups hydrated lime - leave 24 hours. Do not stir after 1st few hours. Wash well and put in fresh water for 3 or 4 hours. Then put the following syrup on - cold - overnight: Syrup: 5 lbs. sugar, 2 quart cider vinegar, 3 T. salt, 1 tsp. celery seed, 1 tsp. mixed spice, 1 tsp. whole cloves (tie in bag). Next morning heat syrup and pickles simmer for 30 minutes and can. It works well to start this at noon.

SWEET PICKLES

Lora Lee Sellers

Make brine of 2 cups salt to 1 gallon water. Put washed pickles in and let stand 1 week. Drain and cut into chunks or lengthwise. Drain. Make a solution of 1 gallon boiling water and 1 T. alum. Pour over pickles for three days and make fresh solution each day. On fourth day, heat 6 cups vinegar, 5 cups sugar, 1 T. celery seed and 1/3 c. pickling spices. Pour over drained pickles. On fifth day, drain and add 2 c. sugar, and pour heated liquid back over pickles.

Continued next page.

SWEET PICKLES (Continued.)

On sixth day, drain, add 1 cup sugar. Pack pickles in jar and reheat liquid to pour over them and seal.

14 DAY SWEET PICKLES

Gwendolyn Luers

2 gal. cucumbers	6 c. sugar
2 c. coarse salt	1 oz. stick cinnamon
5 pint vinegar	1 oz. whole allspice

Cover with boiling water and let stand for seven days, mixing the pickles and brine each day. On the 8th day, drain and cover with boiling water in which 4 rounding tablespoons of alum has been added. On 10th day, drain and cover with clear boiling water. On 11th day chunk or split with the above syrup boiling hot. On 12th day, drain off syrup and add 1 cup sugar and heat syrup to boiling and pour over pickles. On the 13th day drain and add one cup sugar to the syrup and heat to the boiling point and pour on pickles. On the 14th day, drain off syrup and add 1 cup sugar and pour over pickles which have been packed in clean sterilized jars and seal.

ONE DAY KRISPY LUNCH PICKLES

Marguerite M. Adrian

25 to 30 medium sized cucumbers	5 c. cider vinegar
8 large white onions	5 c. sugar (2 1/2 lbs.)
2 large sweet peppers	2 T. mustard salt (or seed)
1/2 c. salt	1 tsp. tumeric
1/2 tsp. cloves	

(I add pickling spices or other spices for variation) such as: mustard, horseradish, etc.. Wash cucumbers and slice as thin as possible. Chop onions and peppers. Combine with cucumbers and salt and let stand three hours. Drain. Combine vinegar, sugar and spices in a large preserving kettle. Bring to boil. Add drained cucumbers. Heat thoroughly but do not boil. Pack while hot into sterilized jars and seal.

LAZY HOUSEWIFE PICKLES

Marguerite M. Adrian

4 c. sugar	2 1/2 tsp. dill seed
1/2 c. salt	Fresh cucumbers to fill: 5 qt. jars
2 qt. vinegar	5 pieces alum, half size of a large
1 pt. water	pea
20 slices onion	
2 1/2 tsp. celery seed	Continued next page.

LAZY HOUSEWIFE PICKLES (Continued.)

Sterilize 5 quart jars. Place four slices onion in bottom of each jar. Clean and slice cucumbers lengthwise and pack into jars. Heat vinegar, water, sugar and salt and bring to boil. Fill jars with boiling mixture. To each jar, add 1/2 tsp. celery seed, 1/2 tsp. dill seed and a piece of alum. Seal jars. Pickles will be ready in 3 weeks.

DELICIOUS CORN

Amanda Spiess

4 qts. corn (cut)

1/2 c. sugar

1 quart water

4 tsp. salt

Cut corn from cob. Add 1 quart water, 1 cup sugar and 4 tsp. salt. Boil lightly 10 minutes. Cool and pack in containers to freeze. Don't drain it.

Sauerkraut - Shred cabbage and pack tightly into glass jars, to within 1 inch of the top. The liquid should cover if it is well packed -
3 cent teasp of pure salt to qt of cabbage?

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