

COOK BOOK

*East Janesville
Methodist Church*



*The Church By The Side
Of The Road*

**Our Favorite Recipes contributed by
Members and Friends of the EAST
JANESVILLE METHODIST CHURCH**

Compiled by THE EVENING CIRCLE

SAVORY BREADS

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1/2 cup milk

- 1/2 cup chopped nuts
- 1 cup flour
- 1/2 teaspoon salt
- 1 teaspoon yeast

Cream sugar and shortening together. Add eggs, one at a time, beating and stirring well. Add flour, salt and milk, beating and stirring well. Add nuts, beating and stirring well. Bake in 8x8 pan.

Mrs. J. J. Johnson

FASTENING BREADS

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1/2 cup milk

- 1/2 cup chopped nuts
- 1 cup flour
- 1/2 teaspoon salt
- 1 teaspoon yeast

Cream sugar and shortening together. Add eggs, one at a time, beating and stirring well. Add flour, salt and milk, beating and stirring well. Add nuts, beating and stirring well. Bake in 8x8 pan.

Mrs. J. J. Johnson

Breads

Rolls

HOLIDAY CRANBERRY BREAD

- 1 cup flour
- 1 cup sugar
- 1/2 cup cranberry sauce
- 1/2 cup raisins
- 1 egg
- 1/2 cup milk

- 1/2 cup shortening
- 1/2 cup baking powder
- 1 cup flour
- 1 egg
- 1/2 cup milk

Cream sugar and shortening together. Add eggs, one at a time, beating and stirring well. Add flour, salt and milk, beating and stirring well. Add cranberry sauce and raisins, beating and stirring well. Bake in 8x8 pan.

Mrs. J. J. Johnson

The Evening Circle is grateful to those who so generously shared their favorite recipes with us.

Also we want to thank the members and friends of the Circle who helped in any way with the Cook Book. . . . those who collected the recipes for us, those who did the typing, the proof reading, the printing, the collating, the cutting, the punching, and the binding.

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YOUR FAVORITE RECIPES: We have left the back of each page unprinted so you can use this to write in your own favorite recipes in the proper section, such as cakes in the cake section, pies in the pie section, etc. We hope you like this idea, it sounded good to us as often a cook book has only one or two pages at the back and that doesn't leave enough room and you can never put the recipes in the proper section. So we hope you will write in your favorites or paste them in.

BANANA BREAD

1/2 cup shortening	1/4 cup chopped nuts
1 cup sugar	2 cups flour
2 eggs	1/4 teaspoon salt
3 bananas	1 teaspoon soda

Cream sugar and shortening together. Add eggs, then mashed bananas and chopped nuts. Sift flour, salt, and soda together and add gradually beating well after each addition. Bake at 350 F 1 hour.

Mrs. John Dlak

BATTER WAY BREAD

1 package dry yeast	3/4 cup cooled scalded milk
1/2 cup warm water	2-1/2 cups sifted flour
2 tablespoons sugar	1 egg
3/4 tablespoon salt	2 tablespoons soft shortening

Add yeast to water, and let stand. Mix sugar and milk in large mixing bowl, add yeast and 1/2 of flour, and beat well. Then add egg, shortening and rest of flour and beat again until smooth, 50 strokes each time. Cover with damp cloth, let rise in warm place 30 minutes, grease 12 large muffin cups, stir down raised batter, fill cups 1/2 full, let raise to top of cups, about 30 minutes. Bake in moderate oven until golden brown, about 20 min.

Mrs. F. D. Kimberly

HOLIDAY CRANBERRY BREAD

2 cups flour	Grated rind and juice of 2 oranges
1 cup sugar	2 tablesspoons shortening
1-1/2 teaspoons baking powder	1/2 cup boiling water
1/2 teaspoon soda	1 cup chopped nuts
1 teaspoon salt	1 cup raw cranberries (cut in half)
	1 egg, beaten

Sift flour, sugar, baking powder, soda, and salt. Combine juice, rind, shortening and water. Add beaten egg to liquid and blend into dry ingredients. Add the cranberries and nuts. Bake 1 hour in 350 F oven. Makes one loaf.

Hattie Snodgrass

CORNBREAD

1/2 cup flour	1 cup cornmeal
1/2 teaspoon salt	2 teaspoons baking powder
1 tablespoon sugar	1 cup milk
1 egg	2 tablespoons butter

Viola Kussart

LAZY BREAD

2 cups flour	3 teaspoons baking powder
1 teaspoon salt	1/2 cup shortening
1 egg	2/3 cup milk

Grease oblong cake pan and pour in bread mixture. Bake in 400 degree oven 20 to 25 minutes. Cut in 2 inch squares and serve while warm.

Evelyn Roberts

JIFFY ROLLS

2 cups warm water	2 packages dry yeast
1/2 cup sugar	2 teaspoons salt
1 egg	1/4 cup oil
6 to 7 cups flour	

Melt yeast in water. Add sugar, salt and 2 cups flour. Stir in egg and oil. Stir and knead in rest of flour. This dough may now be stored in refrigerator or may immediately be shaped into rolls. If bread is desired, the dough should be allowed to rise to double in bulk and then proceed as usual. If making the Jiffy rolls, shape immediately and allow to rise. Bake in 400 to 425 degree oven for 12 to 15 minutes.

Mrs. Warren Conner

ACCOMPLISHMENT: It's not what you'll do when you're older, tomorrow, next week or next year, But what you accomplish or finish before tonight's shadows draw near; For nothing is gained on the morrow, for work then no one draws pay. So earnestly strive to accomplish the task one should finish each day.

SCOTCH BISCUITS

1 quart sifted flour	1 cup sweet milk
2 heaping tablespoons sugar	lump of butter and lump of crisco each the size of an egg
1 teaspoon salt	1 egg beaten
1 cake yeast in 1/2 cup water	

Scald milk, put butter and crisco and sugar into milk and cool to lukewarm. Add salt, half of flour, and the egg, and beat until smooth. Add the yeast and rest of flour. When mixed good turn out on board and knead. Let raise once, punch down and form biscuits, raise until double in bulk. Bake in 400 degree oven 20 minutes. Makes 20 hamburger buns or 27 dinner rolls.

Mrs. B. L. Porter

HONEY NUT BREAD

2 cups graham or wheat flour	3 teaspoons baking powder
1 cup white flour	1-1/2 teaspoons salt
1/4 cup brown sugar	1/2 cup honey
1 cup nutmeats	3/4 cup cold water
1/2 teaspoon soda	3/4 cup milk

Sift flour and dry ingredients together. Add nutmeats. Combine liquids and add to dry ingredients. Bake one hour and 10 minutes at 225 degrees. Straw test for done will not hold true as honey bread is always moist.

Ava Stokes

BAKING POWDER BISCUITS

2 cups sifted flour	5 tablespoons shortening
2-1/2 teaspoons baking powder	3/4 cup milk
	3/4 teaspoon salt

Cut shortening into dry ingredients and add milk, mix just enough that flour, etc. are dampened. Bake in hot oven--450 degrees, 12 to 15 minutes. I use this for shortcake.

Deloris Johnson

BOSTON BROWN BREAD

1 cup seedless raisins	2 teaspoons baking soda
2 cups boiling water	2 eggs
2 tablespoons butter	2 cups sugar
2 teaspoons vanilla	pinch salt
4 cups flour	1 cup nuts

Mix raisins soda and boiling water, let stand till cool. Mix rest of ingredients and add cooled raisin mixture. Fill 5 cans 1/2 full. Bake at 350 degrees for 1 hour, springs back when you press down when done. Note: cans should be medium size like a can of peas. Grease cans thoroughly. Let stand about 15 minutes before trying to remove from can.

Jane Ann Knapp

CRANBERRY BREAD

1 cup sugar	2 cups flour
1 teaspoon soda	1/2 teaspoon salt
1 egg beaten	1/2 cup orange juice
2 tablespoons hot water	2 tablespoons oleo or butter
1/2 cup nuts	1/2 cup raw cranberries cut up

Cream sugar, flour, soda, salt with oleo, egg, juice and hot water. Add nuts and cut up cranberries. Put in greased loaf pan and bake at 350 1 hour or until done.

Mary Henry

REFRIGERATOR ROLLS

1 cake yeast or 1 pkg. dry yeast	1/4 cup warm water
2 beaten eggs	2 cups milk scalded and cooled to lukewarm
1-1/2 teaspoon salt	5 tablespoons shortening melted
5 tablespoons sugar	

Soften yeast in warm water, add to milk, mix in sugar, shortening, salt and eggs. Stir in flour. Turn out on floured board and knead till smooth. Store in a greased bowl in refrigerator. For cinnamon rolls, roll dough about 1/2" thick. Spread with butter and sprinkle with cinnamon and sugar. Roll as for jelly roll and slice in 1/2" slices. Place in greased pan and let rise until double. Bake 20 minutes at 350 degrees.

Verna Place

BUTTERHORNS

1 pkg. dry yeast or 1 cake yeast	1/2 cup sugar
1/4 cup water	1 teaspoon salt
3/4 cup milk scalded	3 beaten eggs
1/2 cup shortening	4- 1/2 cups sifted enriched flour

Combine milk, shortening, sugar, and salt. Cool to lukewarm. Add yeast mixture and mix well. Add eggs, then flour and mix to smooth soft dough. Let raise in a greased bowl until it doubles in bulk. Divide dough into 3rds. Roll dough out and cover with butter. Then cut into pieces like pie. Roll wedges starting at wide end. Bake 15 minutes at 375.

Connie Reynolds

DATE LOAF

1 tablespoon butter	1 egg slightly beaten
1 cup brown sugar	2 cups flour
2 cups chopped dates	1 teaspoon soda
1 cup boiling water	dash of salt

Combine first three ingredients in bowl and pour boiling water over. Cool 10 minutes. Stir in egg and then dry ingredients until well blended. Pour into greased 9x5x3 loaf pan and bake at 350 degrees for about an hour or until done.

Alice Satterlee

DATE NUT BREAD

1 cup dates	2 cups flour
1 cup hot water	1/4 teaspoon salt
1/2 teaspoon soda	1 teaspoon baking powder
1 cup nutmeats	2 tablespoons melted shortening
1 egg	1 cup sugar

Cut dates and nuts in a bowl, add soda and hot water and allow to cool. Beat egg and add sugar, dates, etc. and shortening. Then dry ingredients. Bake in 350 degree oven for 1 hour.

Deloris Johnson

Nothing with God is accidental.

ICE BOX ROLLS

1 cup Irish potatoes	6 cups flour
3/4 cup lard	1 cup scalded milk, cooled
1/2 cup sugar	1 yeast cake
1 teaspoon salt	3 egg whites, well beaten

Cream potatoes while warm and add lard, sugar and 1 cup flour. Add milk, yeast cake, (dissolved in warm water), and egg whites. Let rise 2 hours then add remaining flour. Knead thoroughly, let rise in refrigerator and make into rolls 1/2 hour before baking.

Mrs. Robert Neuenkirch

ICE BOX ROLLS

1 package yeast	3 tablespoons soft shortening
2 teaspoons salt	6-1/2 cups flour
2 cups warm water	1 beaten egg
6 tablespoons sugar	

Soften yeast in water, add salt, egg, sugar and shortening. Add flour slowly, beating thoroughly until dough is stiff enough to knead. Work until smooth and elastic. Cover dough with warm damp cloth and allow to rise 2 hours. Work down, cover with wax paper and place in refrigerator.

Mrs. Merlyn Platte

OLD FASHIONED HOME MADE BREAD

1 packaged dry yeast	2 teaspoons salt
1/4 cup warm water	2 tablespoons shortening
2 cups scalded milk	6 cups flour
2 tablespoons sugar	

Put yeast in warm water and let stand 5 minutes. Cool milk to lukewarm, add other ingredients, and 2 cups flour and beat into a smooth batter. Add the remaining flour and knead into a round ball. (May have to add more flour). Turn and grease lightly. Let rise 1-1/2 hours. Punch down and let rise again 45 minutes. Cut in two and let rest 10 minutes, shape into 2 loaves, when double in bulk, bake 400 degree oven for 25 to 30 minutes.

Mrs. Lloyd Moore

ORANGE NUT BREAD

1/2 cup water 1/2 cup sugar
Rind of 2 oranges cut fine

Cook until reduced to 1/3 cup when syrup is drained from rind. Put syrup in bowl and add 1/2 cup milk and 1 beaten egg. Sift together, 1/2 cup sugar, 1/3 teaspoon salt, 2 cups flour, 2 teaspoons baking powder. Add rind and 1 cup nutmeats. Mix altogether and bake in loaf pan for 45 minutes at 350 degrees.

Lorraine Boyle

ORANGE SLICE NUT BREAD

1 tablespoon sugar 2 teaspoons baking powder
1/4 cup butter 1/2 teaspoon soda
1/2 cup sugar 1/2 teaspoon salt
1 egg 1/2 cup nutmeats
2-1/2 cups flour 1 cup milk
1 cup candy orange 1/2 cup mashed banana
 slices finely chopped

Sprinkle orange slices with tablespoon sugar. Cream butter, sugar. Add egg and banana and mix well. Add dry ingredients, nuts & orange slices to creamed mixture alternately with milk. Bake in greased 8-1/2 x 4 x 3 loaf pan at 350 degrees for 65 minutes or until done. Let stand overnight before slicing.

Alice Satterlee

RICE BATTER BREAD

2 eggs well beaten 2 cups white cornmeal
1 pint milk 1/2 teaspoon salt
1/2 cup cold cooked rice 1 teaspoon baking powder
2 tablespoons melted butter

Beat eggs and add rice to milk and melted butter. Stir in cornmeal which has been sifted, add salt and baking powder, fold in eggs and rice. Turn into a greased, shallow pan, and bake in a quick oven. Serve with a spoon.

Mrs. Robert Neuenkirch

Money in purse will always be in fashion.

WHOLE WHEAT BATTER BREAD

2-1/2 cups warm water	4 teaspoons salt
2 packages dry yeast	1/4 cup soft shortening
2 cups unsifted whole wheat flour	1/4 cup honey or brown sugar
	4 cups sifted all purpose flour

Stir yeast in water in mixing bowl. Mix together dry ingredients, add 1/2 dry ingredients to yeast mixture in bowl and add shortening and honey or brown sugar. Beat at medium speed 2 minutes, add rest of dry ingredients and blend with spoon 1 to 1-1/2 minutes. Cover and let rise double, about 30 minutes. Stir down with 25 strokes. Divide into 2 greased loaf pans. Let rise double, 40 to 60 minutes. Bake at 375 degrees 40 to 50 minutes.

Lorraine Boyle

ITALIAN BREAD STICKS

2/3 cup warm water	1/4 cup soft shortening
1 package yeast	2 cups flour
1 teaspoon salt	1 egg beaten with 1 tablespoon water
1 tablespoon sugar	

Sesame, celery, poppy seeds or cornmeal

Dissolve yeast in water in mixing bowl, add salt, sugar, shortening and half the flour. Beat until smooth, mix in the rest of flour, knead until smooth (about 5 minutes). Cover and let rise 1 hour or until double in bulk. Pinch off pieces of dough and roll each piece into pencil shapes, 6, 8, or 10 inches long. Place 1 inch apart on greased baking sheets. Brush with beaten egg and sprinkle with your choice of seeds or meal. Bake 20-25 minutes in 400 degree oven.

Isadore Besh

If you must be blue, be a bright blue.

A good encyclopedia contains most of the known facts of the world, but they are as useless as sand dunes until organized and expressed in terms of action.

Inspiration is far more likely to strike a busy person than an idle one.

CINNAMON ROLLS

2 packages dry yeast	2 eggs
1/2 cup warm water	1 teaspoon salt
1/2 cup warm milk	4- 1/2 to 5 cups flour
1/2 cup sugar	1 cup raisins
1/2 cup butter	

Dissolve yeast in water and let stand 5 minutes. Put the milk, sugar, salt and melted shortening in pan, add yeast mixture and 2 cups flour and beat into smooth batter. Add beaten eggs. Add remaining flour gradually with raisins. Mix well, but let the dough remain sticky. Cover and let rise 1-1/2 hours. Punch down and let rise again 1/2 hour. Divide dough into two parts. Roll out in a rectangle, spread with butter and sprinkle with cinnamon and sugar. Roll, cut 1/2 inch thick slices, place on greased cookie sheets. Let rise 45 minutes. Bake at 375 degrees until light brown. Frost if desired.

Mrs. Lloyd Moore

CINNAMON TWISTS

1 cup sour cream	1 cake yeast
3 tablespoons sugar	1 egg
1/8 teaspoon soda	2 tablespoons lard
1 teaspoon salt	3 cups flour

Heat 1 cup sour cream in large saucepan. (lukewarm) Remove from heat and stir in sugar, soda, salt. Combine yeast, egg and lard. Add flour, mix well. Turn out and fold several times. Roll in a rectangle 24 x 6. Spread with butter and sprinkle with brown sugar and cinnamon. Cut in strips and twist. Bake 12 minutes at 375.

Connie Reynolds

Learn to laugh, it is better than medicine. Learn to say kind words, nobody ever resents them. Learn to keep your troubles to yourself, nobody is interested anyway. Learn to attend to your own business, few men can handle their own. Learn to avoid nasty remarks, they give neither the hearer nor the speaker any satisfaction. Learn to stop grumbling if you can't see any good in the world, keep the bad to yourself.

Easy street is hard to find.

CHRISTMAS KRINGLE

1 cake yeast	4 cups flour
1/2 cup warm water	1 teaspoon salt
1 cup milk, scalded and cooled	1 tablespoon sugar
2 eggs beaten	1 cup lard
	2 teaspoons vanilla

Dissolve yeast in water, add to milk, eggs and vanilla. Sift flour, salt and sugar together. Cut in lard as you would in pastry. Add liquid and beat well. Chill well. Divide in 3 parts, roll each part in long rectangles, sprinkle with sugar and cinnamon. For Christmas substitute chopped citron and cherries and nuts. Let raise 2 hours. Brush with beaten eggs. Bake 30 minutes.

Hattie Snodgrass

COFFEE CAKE

2 tablespoons shortening	1 beaten egg
1/4 cup sugar	1/2 cake compressed yeast
1/2 teaspoon salt	2 cups sifted flour
1/2 cup scalded milk	

Beat above ingredients well but do not knead. Grease bowl to raise dough in. When raised, but not double, press into a pan 9 x 9 and let raise. Add topping before baking.

TOPPING:

1 cup brown sugar (packed)	2 teaspoons cornstarch
1/2 cup sour cream	1/2 teaspoon vanilla

Mrs. Herbert Temple

Receipe for a terrible day: Take a pint of ill humor, Add one or more unfortuate incidents, set over a good fire. When at boiling point, add a tablespoon of temper, Baste from time to time with sarcasm, cook until the edges curl, Add a handful of haughty words. As the mixture curdles stir furiously and then serve while sizzling: Isn't that a swell recipe for a terrible day?

It isn't what I would do if a million should fall to my lot,
But what am I doing today with the dollar and a quarter
I've got?

PIE FILLING COFFEE CAKE

Cream:	1 teaspoon vanilla
2 sticks oleo	2-1/2 cups flour
1-3/4 cup sugar	1-1/2 teaspoon baking powder
4 eggs, add one at a time.	1/2 teaspoon salt

Spread in jelly roll pan, save 1-1/2 cups batter for top. Spread on 1 can cherry pie filling then rest of batter. Bake at 350 degrees 45 minutes. Sprinkle with powdered sugar before serving.

Elaine Krohse

60 MINUTE SWEET ROLLS

1/2 cup milk	1 egg
1 teaspoon salt	2 tablespoons soft shortening
1 tablespoon sugar	2 to 2-1/4 cups flour
1 cake yeast	

Scald milk and cool to lukewarm, stir in salt and sugar, add yeast and stir until dissolved. (can use 1 pkg. dry yeast by dissolving it in 1/4 cup of the lukewarm milk.) Mix in egg and shortening. Mix in flour, mixing just enough to handle easily. Mix with hand until moderately stiff. Turn out on floured board and knead several times until smooth. Shape as directed below. Cover with damp cloth and let rise in warm place until impression remains when dough is touched lightly with finger, 25 to 35 minutes. Bake 20 to 25 minutes in moderately hot 400 degree oven until golden brown. Serve immediately. (For cinnamon swirls roll out dough into a rectangle 12 x 7, spread with butter, sugar and cinnamon. Roll up beginning at wide side. Cut in 12 slices, place in 9 inch round pan. After baking, if desired, frost with confectioners' sugar icing.) (For pecan rolls make as cinnamon swirls except bake in pan coated with 1/4 cup each melted butter, brown sugar, and pecans. When baked turn pan upside down onto serving plate for a few minutes.)

Maxine Snodgrass

Yesterday is like a cancelled check
Tomorrow is like a promissary note
Today is like cash---Spend it wisely.

Cakes

Frostings

SCRIPTURE CAKE

Aunt Susanna now was troubled, worried as she could be; The Ministers were coming--what would she have for tea? She heated well the oven, the bread and pies to bake; "I guess," says Aunt Susanna, "I'll bake a Scripture Cake." So while the bread was baking, intent on kitchen lore, Her cookbook, Aunt Susanna was scanning over and over. And then from out her pantry when bread and pies were done, she took with careful fingers, the ingredients, one by one.

From I Kings, verse 22 and chapter 4, she took 4 cups and 1/2 more, then lightly this in vessel shook, 1 cup and 1/2 of Judges 5, verse 25, last clause. She next put in the vessel and stirred without a pause, of Jeremiah 6 and 20, 2 cups she now did take, I Samuel 25:18, 2 cups went in the cake.

Then 2 cups she took of Nahum, verse 12 and chapter 3rd, and 1 cup of Numbers 17, verse 8, with these things she stirred. And now if you had watched her, my Aunt, you might have seen 2 tablespoons taking of I Samuel, verse 25 Chapter 14. She put this in the vessel, sure not a bit to waste.

Then 9:29 of Chronicles I, she seasoned all to taste, The Prophet Jeremiah then helped the cake to mix, From verse 11-17: I saw her beat up 6. And I heard her say to Grandma, "I'm sure this won't be bad," From Leviticus 2:13 a pinch, I saw her add.

From the last clause of Judges Chapter 4, verse 19, she took just 1/2 cupful and stirred it well; I ween. 2 teaspoons of Amos 4, verse 5, to make it light, "I'm sure," said Aunt Susanna, "This cake will be all right."

And now as I am meaning to make it extra nice, I think I'll have to follow old Solomon's advise. "What's that? Oh, look in Proverbs, verse 13-23: And then for cake and children you'll find the recipe. The ministers all liked the cake, and ate up every crumb!

(Bake in a moderately slow oven about 1 hour.)

APPLESAUCE CAKE

1/2 cup shortening	1/2 teaspoon cloves
1 cup sugar	1/2 teaspoon nutmeg
2 beaten eggs	2 cups flour, sifted
1-1/2 teaspoons soda	1-1/2 cup applesauce
1 teaspoon salt	3/4 cup dates
2 tablespoons cocoa	1/2 cup raisins
1/2 teaspoon cinnamon	1 cup nutmeats
1/2 teaspoon alspice	

Cream shortening, sugar, add eggs. Add dry ingredients alternately with applesauce. Mix in dates, raisins and nuts. Bake in a slow oven 325 degrees for 1 hour and 15 minutes or until done.

Mrs. Ailt DeVries

CARROT CAKE

2 cups flour	1 teaspoon salt
2 cups sugar	4 eggs
2 teaspoons soda	1-1/2 cups Wesson oil (or other)
2 teaspoons baking powder	3 cups grated carrots
2 teaspoons cinnamon	1/2 cup nutmeats

Grate carrots first and mix with nuts and cinnamon. Mix flour, soda, baking powder, and salt in one dish. Mix sugar, eggs, and oil in another. Blend flour mixture with egg mixture. Add the carrots, nuts, and cinnamon and bake at 350 degrees for about 30 minutes.

Icing:

8 oz. package Philadelphia Cream Cheese
1 box powdered sugar
1/2 stick oleo

This makes an extra large cake.

Mrs. D. W. Reynolds

THANK GOD FOR TODAY

This is the beginning of a new day. I can waste it or use it for good. What I do today is important because I am exchanging a day of my life for it. I want it to be gain, not loss; good, not evil; success, not failure; in order that I shall not regret the price I paid for today.

A "COMPANY" CAKE

Ready to bake in 5 minutes.

1/3 cup soft butter	2 level teaspoons baking powder
1-1/3 cups sugar	1/2 teaspoon nutmeg
2 eggs	1/2 teaspoon cinnamon
1/4 cup milk	1 cup raisins
1-3/4 cups flour	

You can use oleo or shortening instead of butter. Put all ingredients in a bowl and beat together 2 or 3 minutes. Bake in a 350 degree oven. Makes one medium size loaf cake.

Hattie Snodgrass

CRANBERRY SAUCE CAKE

1/2 cup shortening	2-2/3 cups flour
1 cup brown sugar	1 teaspoon soda
1 teaspoon salt	1 teaspoon cinnamon
2 eggs	1 teaspoon nutmeg
1 cup jellied cranberry sauce	3/4 cup sour milk
1 cup chopped nuts	1 cup raisins

Blend shortening, sugar, salt and eggs. Add cranberry sauce, nuts, and raisins. Sift dry ingredients together and add alternately with milk. Pour into greased tube pan and bake at 350 degrees for 1 hour.

Mrs. Charlene Fullmer

CREAM CAKE

Break two eggs into cup and fill to the top with cream. Put in mixing bowl and add 1 cup sugar, 1-1/4 cups flour, 1 rounded teaspoon baking powder, 1 teaspoon vanilla. Beat all together well. Put into loaf pan 11 x 7-1/2 and bake at 350 degrees.

Alice Satterlee

Men occasionally stumble over the truth, but most of them pick themselves up, and hurry off as if nothing had happened.

SWEET CREAM CAKE

2-1/2 cups flour	1-1/3 cups heavy cream
1-3/4 cups sugar	1/3 cup milk
3 teaspoons baking powder	1 teaspoon vanilla
1/2 teaspoon salt	3 eggs

Sift dry ingredients into mixer bowl. Add cream, milk, and vanilla. Beat 1 minute at medium speed. Add eggs and mix one more minute. Pour into two cake pans and bake at 350 degrees for about 40 minutes.

Alice Satterlee

CRUMB CAKE

1/2 cup lard	Pinch salt
1 cup sugar	1 egg
2 cups flour	2 tablespoons molasses
1 teaspoon cinnamon	1 cup sour milk
1 teaspoon cloves	1 teaspoon soda
1 teaspoon nutmeg	

Mix the lard, sugar, flour, cinnamon, cloves, nutmeg, and salt. Take out 1/2 cup of this mixture and set aside. To the remainder add egg, molasses, and sour milk in which you have dissolved the soda. Mix well and pour in greased pan. Put the 1/2 cup of the first mixture over the top. Bake in moderate oven for about 30 minutes.

Hattie Snodgrass

DARK CRUMB CAKE

2 cups flour	2 eggs, well beaten
2 cups brown sugar	1 cup sour milk
1/2 cup shortening	1 teaspoon soda
1/2 teaspoon cinnamon	

Mix flour, sugar, shortening, and cinnamon. Take out 1 cup of this for top. Add eggs, sour milk and soda to the remaining mixture. Put in well greased and floured pan. Sprinkle cup of first mixture over the top. Nuts may be added. Bake in moderate oven 30 to 40 minutes.

Mrs. James R. Ingalls

CHOCOLATE CAKE

1/2 cup shortening	1/2 cup hot water
1-1/2 cups sugar	2 cups cake flour
2 eggs	1/4 teaspoon salt
1 teaspoon vanilla	1 teaspoon soda
1/2 cup cocoa (scant)	2/3 cup sweet or sour milk

Thoroughly cream shortening. Add sugar, eggs, and vanilla. Beat until fluffy. Melt cocoa in hot water over low heat. Blend, cool slightly and add to the creamed mixture. Add sifted dry ingredients alternately with the milk, beating well after each addition. Bake at 350 degrees for 30 minutes.

Sharon DeVries

CHOCOLATE FUDGE CAKE

1/2 cup shortening	1 cup milk
3/4 cup sugar	1 teaspoon vanilla
3/4 cup white syrup	2 cups flour sifted
2 eggs	1 teaspoon soda
2 sq. chocolate, melted	3/4 teaspoon salt

Mix shortening, sugar, syrup, and cream together well. Add flour, soda, and milk and mix well. Beat in the eggs vanilla, add chocolate last and beat well. Beat entire batter no more than 5 minutes altogether. Bake 40 to 45 minutes in loaf, or 25 minutes in layers, at 350 degrees.

Mrs. B. L. Porter

CHOCOLATE CHERRY CAKE

1 cup sugar	1 cup sour milk
1/2 cup butter or shortening	1-1/2 cups flour
1 egg	Add small bottle of maraschino cherries, juice and all (cut up cherries)
1 teaspoon soda	1 teaspoon vanilla
1 sq melted chocolate	Bake 35 minutes at 350 degrees.
Nuts if desired	

Sally Wilson

Pride is at the bottom of all great mistakes.

JIFFY CHOCOLATE FEATHER CAKE

1 egg	1/2 cup sour milk
1/2 cup cocoa	1 teaspoon soda
1 cup sugar	1/2 cup hot water
1/2 cup shortening	1 teaspoon vanilla
1-1/2 cups flour	1/2 teaspoon salt

Do not beat or mix any ingredients until all are together. Break egg into mixing bowl, then add other ingredients in order given. Beat mixture until well blended. Pour into greased cake pan (or bake as cup cakes). Bake at 350 degrees about 30 minutes (or less).

Ava Stokes

RED CHOCOLATE CAKE

1/2 cup butter	1/2 teaspoon salt
1-1/4 cups sugar	1 cup sour milk
2 eggs	2 squares chocolate
1 teaspoon soda	1 teaspoon vanilla
2 cups flour	

Cream butter and sugar, add beaten eggs. Sift flour with soda and salt. Mix alternately with sour milk to the cream mixture. Melted chocolate and add to the above with vanilla. Bake in 350 degree oven for 25 to 35 minutes.

Mrs. George Boelman

CHOCOLATE SALAD CAKE

2 cups flour	1 cup water
5 tablespoons cocoa	1 cup mayonnaise
2 teaspoons soda	1 teaspoon vanilla
1 cup sugar	

Mix together and add vanilla last. Bake in buttered pan at 350 degrees for 25 minutes.

Elaine Krohse

When you know not what to do---wait.

The things I say and do today...in memory's book, I'll keep... and when I'm old and read them...will I laugh or will I weep?

Though you hide it from men, heaven sees you act.

GRANDMA PARKER 'S DEVILS FOOD CAKE

2 cups brown sugar	2 cups flour
1/2 cup sour milk	1/2 cup boiling water
1/2 cup cocoa	1/2 cup butter or lard (heaping)
1 teaspoon soda	salt and vanilla

Put soda in sour milk. Add sugar, butter and salt. Beat and add milk, sift flour, cocoa and salt, add this and then flavoring. Mix and beat hard till well mixed. Grease and flour pan, bake 45 minutes.

Pat Reynolds

DEVILS FOOD CAKE (easy and very good)

1 cup buttermilk	1 cup wesson oil
2 egg yolks	1 cup sugar
2 cups flour	1 tablespoon soda
1 cup sugar	1/2 cup cocoa
1 teaspoon salt	1 cup boiling water

Mix buttermilk and oil, add yolks and 1 cup of sugar, mix well. Sift dry ingredients and add a little at a time. Fold in boiling water. Bake at 325 degrees for 1 hour in 11 x 15 pan.

Donna Jacob

CHOCOLATE CAKE

1-1/2 cups sugar	1/2 cup cocoa (scant)
1/2 cup lard	2 teaspoons soda
1/2 cup milk	2-3/4 cups flour
1 cup hot water	vanilla and salt

Cream sugar and shortening. Mix the cocoa in the hot water and add to sugar mixture. Add milk and then flour and soda mixture. Bake at 350 degrees.

Violet Woodall

CHOCOLATE CAKE (small)

1 cup sugar	1/3 cup crisco
1 egg beaten	1/2 cup milk
1-1/2 cups flour	2-1/2 tablespoons cocoa
1 teaspoon soda	1/2 cup boiling water

Cream sugar, crisco, add egg, then alternate milk and dry ingredients. Last soda in hot water.

Dorothea Huntley

CHOCOLATE CAKE

1- 1/2 cups white sugar	3 cups sifted flour
1- 1/2 cups water	1 tablespoon soda
1 cup Miracle Whip	6 tablespoons cocoa
salad dressing	1 tablespoon vanilla

Mix well and bake in 350 degree oven. When cool frost with the following:

4 heaping tablespoons brown sugar	1 heaping tablespoon cocoa
4 tablespoons butter	Powdered sugar
2 tablespoons half & half	1 teaspoon vanilla

Boil sugar, butter, half & half, cooa together. Be sure and watch closely. Then add enough powdered sugar to spread. Add vanilla last.

Mrs. F. D. Kimberly

DEVILS FOOD CAKE

1/2 cup shortening	1 teaspoon vanilla
2 cups sugar	3 tablespoons cocoa
2 eggs	2 teaspoons soda
1/2 cup sour milk	1/4 teaspoon salt
1 cup boiling water	2 cups flour

Mix shortening, sugar, eggs, sour milk, and vanilla, then add cocoa, soda, salt, and flour, mix well, then add boiling water. Mixture will be thin. (Can be doubled)

Mrs. George Knapp

RED DEVILS FOOD CAKE

1- 1/2 cups sugar	1 cup cold water
2/3 cup shortening	1 teaspoon soda
2 eggs	1 tablespoon warm water
2 cups cake flour	2 squares chocolate
1/2 teaspoon salt	Vanilla

Cream sugar and shortening, add eggs and beat well. Sift flour and salt and add alternately with cold water. Add soda which has been dissolved in warm water. Add melted chocolate and vanilla. Bake at 325 degrees.

Mrs. S. Schaumburg

CHOCOLATE DATE CAKE

1 cup hot water	1 cup pitted dates, chopped
1 teaspoon soda	2/3 cup shortening
1 cup sugar	2 eggs, unbeaten
1 tablespoon cocoa	1-3/4 cups flour
1/2 teaspoon salt	1 teaspoon vanilla
1/2 cup nuts	1 cup chocolate chips

Combine dates, hot water, and soda; set aside while mixing rest of cake. Blend shortening and sugar, then add eggs, beat until light. Add date mixture alternately with dry ingredients, add vanilla, half of chips and nuts. Pour into greased 9 x 12 x 2 pan. Sprinkle remaining chips and nuts over the batter. Bake at 350 degrees for about 40 minutes. This cake needs no frosting, travels well, and stays moist for several days.

Maxine Wells

HONEY BUTTERED FUDGE CAKE

2 cups sugar	1-3/4 cups sifted flour
1/4 teaspoon soda	2 teaspoons baking powder
1 teaspoon salt	1/4 cup soft shortening
1 teaspoon vanilla	1-1/2 cups milk
2 eggs	4 squares melted chocolate
1 cup chopped nuts	

Sift dry ingredients. Add shortening, milk and vanilla. Beat 2 minutes, medium speed of mixer. Add eggs & chocolate, (melt chocolate), beat 2 more minutes. Add nuts and bake at 350 degrees for 35 to 40 minutes. Use two 8 or 9 inch x 1-1/2 inch pans. I frost with Fluffy White Frosting.

Nancy McRobie

FOREVER WEDDING CAKE

1 rounded cup of true love, 1 heaping cup of perfect trust and confidence, a pinch of unselfishness, a sprinkle of interest in all he does. Mix all ingredients with a pint of sympathy. Flavor with a bright fireside and a loving kiss. Bake well all your life.

A house is no home unless it contains food and fire for the mind as well as the body.

CHOCOLATE CUP CAKES

1/2 cup cocoa	1 teaspoon soda
1 cup hot water	1/2 teaspoon salt
1-2/3 cup flour	1/2 cup vegetable shortening
1-1/2 cups sugar	1/3 to 1/2 cup unbeaten egg
1/2 teaspoon baking powder	(2 medium)

Mix cocoa and hot water, set aside to cool. Sift flour, sugar, baking powder, soda and salt. Add shortening and cooled cocoa mixture. Beat vigorously with spoon for 2 minutes or beat on medium speed of mixer for 2 minutes. Add eggs and continue beating 2 more minutes. Fill cup cake pans 1/2 full. Bake 15 to 20 minutes in 400 degree oven. NOTE: This will not bake correctly as a cake. It is a cupcake recipe only.

Mrs. B. L. Porter

DATE CAKE or PUDDING

1-1/2 cups dates	1-1/2 cups flour
1-1/2 cups boiling water	1 teaspoon baking powder
1 teaspoon soda	1/2 teaspoon salt
1/4 cup butter	1/2 teaspoon vanilla
1 cup sugar	1/2 cup nuts
1 egg	

Cook dates, in boiling water with soda and butter, until dates are soft, then cool and add to the remaining ingredients. Bake, cool, and spread with filling made from the following:

1 cup dates	1 tablespoon butter
3/4 cup water	Pinch of salt
1 cup sugar	1/4 cup nuts (or more if you like)

This freezes well. If frozen cut while it still is frozen. Serve with a spoon of whipped cream on each serving.

Mrs. George Knapp

THE FRIENDSHIP RECIPE Take four parts genuine interest in the other fellow. Strain to remove any bits of idle curiosity. Add what tastes in common you have and pleasant conversations as it seems to be needed. Stir at unexpected intervals with a kind act and cook until rich and smooth.

This will keep indefinitely, but should not be stored away. Keep it handy and use it daily.

DATE NUT CAKE

1 cup boiling water	1-1/2 cups sifted flour
1 teaspoon soda	1 teaspoon baking powder
1 8oz. package dates (cut fine)	1/2 teaspoon salt
1 cup sugar	1 teaspoon vanilla
2 tablespoons butter	1/2 cup nuts
	1 egg

Pour the boiling water over soda and dates. Mix in sugar, butter, egg, flour, baking powder, and salt. Add vanilla and nuts. Bake at 325 degrees for 35 to 40 minutes. 8" square pan preferred.

Mrs. Robert Wade

EGGLESS, MILKLESS CAKE

1 cup sugar	1/3 cup salad oil
1-1/2 cups flour	1 teaspoon vanilla
1 teaspoon soda	1 cup cold water
3 level tablespoons cocoa	

Mix sugar, flour, soda, and cocoa. Add salad oil, vanilla, and cold water. (Mix together in cake pan with fork. Use pan you bake it in and you do not have to grease pan.) Bake in 350 degree oven for 40 minutes.

Margaret Colburn

LORD BALTIMORE CAKE

1/2 cup butter	1 teaspoon vanilla
1 cup sugar	1/2 cup milk
1 whole egg	1-3/4 cups sifted flour
5 egg yolks	1 teaspoon cream of tarter
1/2 teaspoon salt	1 teaspoon soda

Cream butter, sugar, salt, and vanilla in mixing bowl. Sift flour and cream of tarter three or four times. Dissolve soda in milk and gradually add milk and flour to mixture. Spread in equal parts in 9 inch layer pans. Bake in slow oven for 30 minutes. Ice with seven minute frosting.

Mrs. Robert Neuenkirch

MAGIC FRUIT CAKE

1 9 oz. condensed mince meat	1 15 oz. can sweetened condensed milk
1/2 cup water	1 egg
1 cup walnut meats	3/4 cup flour
1 cup mixed candied fruits	1/2 teaspoon baking soda

Break mince meat in small pieces and add water. Place over medium heat and stir until lumps are thoroughly broken. Boil 1 minute stirring constantly. Remove from heat and cool. Add nuts, candied fruit, sweetened milk and beaten egg. Blend well. Stir in flour and baking soda until well blended. Pour in 9 x 4 x 3 pan which has been greased and floured. Bake in 350 degree oven for 1-1/2 hours. In glass dish use 325 degree oven. If smaller containers 1 hour is long enough.

Maxine Snodgrass

MAGIC FRUIT CAKE

1/2 pound coconut	1 pound dates, cut up
1 cup nutmeats	1 cup Eagle brand milk

Blend together. Pour in loaf pan. Bake in moderate oven 25 to 35 minutes.

Sally Wilson

MOONLIGHT CAKE

10 egg whites	1-1/2 cups sugar
7 egg yolks	1/2 teaspoon vanilla
1/4 teaspoon salt	1/2 teaspoon lemon extract
1 level teaspoon cream of tartar	1 cup cake flour

Add salt to egg whites and beat until light and foamy. Add cream of tartar and beat again until stiff. Beat yolks of eggs until thick and lemon colored. Add to yolks two heaping tablespoons of the beaten whites. To the remaining whites add gradually sugar and flavors. Mix well. Fold egg yolk mixture into egg whites and gradually fold in the flour. Mix well and bake in a tube pan in 350 degree oven for one hour.

Maxine Snodgrass

OATMEAL CAKE

1 cup uncooked oatmeal	1 teaspoon salt
1-1/2 cups boiling water	1 teaspoon nutmeg
1 cup sugar, white	1 teaspoon cinnamon
1 cup brown sugar	1/2 cup nuts
1/2 cup shortening	1 teaspoon baking powder
2 eggs	1 teaspoon soda
1-1/2 cups flour	

Pour boiling water over oatmeal and let stand 20 minutes. Cream sugars, shortening (can use 1 stick oleo in place of shortening) and eggs. Add dry ingredients and then oatmeal.

Top with 1-1/2 cups brown sugar, 1-1/2 cups coconut, 1 cup chopped nuts, 4 tablespoons melted shortening, 3 tablespoons milk. Bake at 350 degrees for 30 to 35 minutes.

Deloris Johnson

We also have the same oatmeal cake receipe from Alice Reynolds and Margaret Wilson. However, they both leave the nutmeg out of the cake. Also they bake the cake first and then put the topping on as follows:

TOPPING:

12 tablespoons margarine	1 cup coconut
1 cup brown sugar	1/2 cup evaporated milk

Mix in pan and cook until all is mixed well. Pour over cake while cake is still warm and put back in oven until brown on top.

Alice Reynolds

TOPPING:

1 stick oleo	1 cup coconut
1/2 cup brown sugar	1 cup pecans
1/4 cup cream	1/2 teaspoon vanilla

Mix oleo, sugar, and cream and heat until dissolved. Add remaining ingredients and spread over cake. Broil 6 minutes.

Margaret Wilson

Soaking a wedding ring in dishwater three times a day makes it last longer.

RAISIN SPICE CAKE

1 cup sugar	1/2 cup shortening
1 cup cooked raisins	1 cup raisin juice
1 teaspoon soda	1 teaspoon cinnamon
1/2 teaspoon cloves	1/2 teaspoon ginger
1/2 teaspoon nutmeg	1/2 teaspoon allspice
2 cups flour	1/2 teaspoon salt

Cream sugar and shortening. Add hot raisin juice. Stir until lard is melted. Add raisins. Sift dry ingredients and add to liquids. Bake at 350.

Violet Woodall

SPICE CAKE

3 cups brown sugar	1 cup butter
1 cup sour milk	3 eggs
1 teaspoon soda	3 cups flour
1 cup nut meats	1 pound raisins
1 dessert spoon each cinnamon, cloves, nutmeg	

Cream butter and sugar, then add the yolks of eggs and spices. Then flour, nuts and raisins. Dissolve soda in a little hot water and add. Add beaten whites.

Pat Reynolds

WHITE CAKE (large)

2 cups sugar	1 cup shortening
3 cups flour	3 teaspoons baking powder
1 cup milk	2 teaspoons vanilla
pinch salt	7 egg whites

Cream sugar and shortening. (I use half Crisco, half butter.) Add milk and dry ingredients alternately to creamed mixture. Fold in stiffly beaten whites. Bake at 350 degrees at least 45 minutes, (usually takes a little longer) test with tooth pick.

Dorothea Huntley

We flatter folks we scarcely know, we praise the fleeting guest, yet many a thoughtless blow we deal to those we love the best.

RHUBARB CAKE

1/2 cup white sugar	1 cup milk
1 cup brown sugar	2 cups flour
1/2 cup margarine	1 teaspoon soda
1 egg	2 cups diced rhubarb

Cream sugars and margarine, add egg, milk, then remaining ingredients. Mix well. Sprinkle top with cinnamon and sugar. Bake in 300 degree oven for about 30 minutes or until done.

Mrs. Robert Wade

STRAWBERRY CAKE

1 package strawberry jello	2/3 cup wesson oil
4 eggs	1 package white cake mix
1/2 cup water	1/2 package 10 oz. frozen strawberries

Put all ingredients into bowl and beat well. Bake in slow oven about 375 degrees. (watch close as it cooks fast)
Makes 3 layers. Frost with the following:

1/2 package frozen strawberries
1 package powdered sugar
1/4 cup soft butter

Beat well and put on cool cake.

Mrs. John Ingalls

BLACK WALNUT CAKE

1-1/4 cups sugar	2 cups flour
1/2 cup butter	3 teaspoons baking powder
3 egg whites	1 cup black walnuts or less
1/2 teaspoon salt	1 teaspoon vanilla
1 cup milk	

Cream sugar and butter well, add flour, baking powder, salt, and vanilla, then milk, beat with mixer for about 3 minutes. Add the egg whites which are beaten stiff first. Then add nuts with teaspoon flour mixed with them. Bake at 300 or 350 degrees for about 40 minutes.

Margaret Wilson

YELLOW ANGEL FOOD CAKE

1 cup egg yolks (10-12)	1 teaspoon lemon extract
1/2 cup ice water	1 teaspoon baking powder
1/4 teaspoon salt	1 scant teaspoon cream of tartar
1-1/2 cup sugar	1-1/2 cup cake flour

Beat yolks, ice water, and salt for 5 minutes. Then fold in sugar, lemon extract, flour, baking powder, and cream of tartar. Bake a little hotter then for white angel food cake. Bake 45 minutes.

Vesta Sansenbach

JELLY ROLL

3 eggs	1 cup flour
1 cup sugar	2 teaspoons baking powder
3 tablespoons water	Pinch of salt

Beat eggs until light and lemon colored, add sugar and water and beat well. Add dry ingredients and mix well. Grease a large pan and put wax paper in the bottom. Pour batter in and bake in medium oven until done. Roll up while still hot. When cool unroll, cover with jelly or your favorite filling. Roll again and sprinkle powdered sugar on outside.

Hattie Snodgrass

NEVER FAIL CHOCOLATE CAKE

2 cups flour (scant)	1 cup cold water
2 cups sugar	1 teaspoon soda
1 teaspoon salt	1 teaspoon vanilla
1/2 cup cocoa	3 eggs
1/2 cup shortening	

Dissolve soda in cold water, mix all together, except eggs, beat 2 minutes, then add eggs and beat one more minute. Pour into loaf pan or 2 9 inch layer pans greased well. Bake at 350 degrees for 40 to 45 minutes or until cake springs back at light touch.

Beverly Bohlen

Only a hasty, thoughtless word, Sarcastic and unkind;
But it darkened the day before so bright and left a sting behind.

KARMEL APPLE CAKE

1/2 cup shortening	1 teaspoon salt
1/2 teaspoon cinnamon	1/2 teaspoon allspice
1/4 teaspoon nutmeg	1-1/3 cups sugar
2 unbeaten eggs	2 cups apples, chopped fine
1/4 teaspoon soda	1 teaspoon baking powder
2 cups flour	1/3 cup water

Mix all ingredients in one large bowl and then pour into 9 x 13 x 2 pan. Bake in moderate oven for about 30 minutes or until done.

Karmel Glaze Topping

2 tablespoons shortening	1/2 cup brown sugar, packed
2 tablespoons cream	1/8 teaspoon salt
1 teaspoon syrup	

Bring to a rolling boil and then cool. Pour on warm cake.

Shirlene Cripe Porter

APPLESAUCE CAKE

1 cup white sugar	1/2 cup shortening
2 eggs	1 cup stewed raisins
1 cup chopped nuts	1 cup sweetened applesauce
1/2 teaspoon vanilla	1/4 teaspoon salt
2 cups flour	1 teaspoon soda
1/4 teaspoon cloves	1 scant teaspoon cinnamon

Sift together dry ingredients, set aside. Mix together rest of ingredients, then add dry ingredients. Bake in a moderate oven 350 degrees for 30 or 35 minutes or test with a tooth pick.

Barbara Banzhaf

DEVILS FOOD CAKE

2 cups sugar	1/2 cup shortening
2 eggs	1/2 cup sour milk
1 teaspoon vanilla	2 cups flour
2 teaspoons soda	3 tablespoons cocoa
1/4 teaspoon salt	1 cup boiling water

Alice Muriel Knapp

A good idea which is shared with others will live forever.

NEVER FAIL FROSTING

2 tablespoons white karo syrup	2 egg whites
1 cup sugar	2 tablespoons powdered sugar
1/4 cup water	1 teaspoon vanilla

Boil syrup, sugar and water without stirring until it spins a long thread. Stir into the stiffly beaten egg whites. Stir until thick, then add powdered sugar and vanilla. Beat until cool.

Mrs. Kimberly

CHOCOLATE FROSTING

2 cups sugar	1/2 cup minus 1 tablespoon cocoa
1/2 cup butter	1/2 cup cream

Mix together and let come to a rolling boil. Then time for 1 minute. Take off fire and let cool before putting it on the cake.

Connie Reynolds

FLUFFY MARSHMALLOW FROSTING

1 cup sugar	1/2 cup water
1/4 teaspoon cream of tartar	8 soft marshmallows
	2 egg whites

Combine sugar, water and cream of tartar. Cook until it spins a thread 6 or 8 inches long. Stir in marshmallows until melted then pour into the beaten egg whites and beat until it holds its shape.

Mrs. S. Schaumburg

7 MINUTE FROSTING

1 cup sugar	2 egg whites
Pinch cream of tartar	3 tablespoons cold water

Place over boiling water in double boiler and beat at high speed 3 to 7 minutes adding 1 teaspoon vanilla.

Jean Banzhaf

BROILED TOPPING

1/2 cup brown sugar	6 tablespoons butter
1 cup coconut	1 cup chopped nuts
1/4 cup cream	1 teaspoon vanilla

Spread on warm cake and put under broiler until coconut is browned.

Wilma Stallman

CHOCOLATE FROSTING

1 tablespoon butter	1 tablespoon flour
1 tablespoon cocoa	1 cup sugar
1/2 cup water	nuts if desired

Mix butter, flour, cocoa with mixer. Boil water and sugar to soft ball stage, add slowly to first mixture. Beat 5 minutes.

Dorothea Huntley

CHOCOLATE FROSTING

1 cup sugar	1/4 cup crisco
1/3 cup milk	3 tablespoons cocoa
pinch salt	nuts and vanilla

Mix together (except nuts and vanilla) and boil for 1 minute. Add nuts and vanilla and beat, cool and frost cake.

Violet Woodall

TOPPING FOR PECAN ROLLS

1/4 cup soft butter	1/3 cup brown sugar
1 tablespoon light corn syrup	

Bring to a rolling boil, spread in bottom of pan. Add pecans.

Dorothea Huntley

QUICKIE FROSTING

To 1/2 box powdered sugar, add cream enough to make a thick paste, Add two squares melted chocolate, nuts and vanilla. You will have as good a fudge frosting as if you had cooked and beaten for a long time.

Maxine Snodgrass

CHOCOLATE "PHILLY" FROSTING

1 tablespoon milk	1 3 oz. pkg. Philadelphia
1 teaspoon vanilla	cream cheese
Dash of salt	2-1/2 cups sifted confectioner's
1 1 oz. square un-	sugar
sweetened chocolate	

Combine cream cheese and milk, add sugar gradually, blending thoroughly, add melted chocolate, vanilla and salt. Enough to frost a 2 layer, 8 inch cake.

Ramona Saunders (Mrs. David)

FLUFFY WHITE FROSTING

3/4 cup sugar	2 egg whites
2 tablespoons water	3 tablespoons light corn syrup
1/4 teaspoon salt	1 teaspoon vanilla

Combine in top of double boiler, cook over rapidly boiling water, beating with electric mixer, until it stands in peaks. Remove from heat, add 1 teaspoon vanilla, beat until of spreading consistency. (Can substitute 3 tablespoons carmel syrup for water if desired, good on spice or burnt sugar cakes.)

Nancy McRobie

FROSTING

1 cup milk	3 tablespoons flour
1 cup butter	1 cup sugar
1 teaspoon vanilla	

Cook milk and flour until thick, then cool. Beat butter and sugar until light and fluffy. Add and beat in cooled mixture 1 tablespoon at a time. Add the vanilla.

Wilma Stallman

Be thankful for the problems on your job: If you didn't have them, you would not be there; and if they were less difficult, someone with less ability would have your job.

CARAMELS

2 cups sugar
2 cups cream
2 cups brown sugar
1/2 cup butter
1 teaspoon vanilla

Put sugar, milk, cream and butter into large heavy saucepan. Bring to a boil and boil from half stage (245) starting approximately.

Gradually add the cream and milk so slowly that mixture does not stop boiling at any time. Continue to cook and stir with constant stirring to uniform half stage (247). The mixture will become sandy and stick around the last few minutes. When it reaches the half stage (247) it will be sandy and sticky. When it reaches the half stage (247) it will be sandy and sticky. When it reaches the half stage (247) it will be sandy and sticky.

Candy

Mrs. George Knapp

DEVINY

1/2 cup sugar
1 cup water
1/2 cup cream

When into threads good your half over 1 egg white you have placed in your mixer and brought to good. Then heat as you are adding the cream and put the whole half back on the stove and cook a little longer with a crack stage. Then add vanilla.

Mrs. George Knapp

PECAN PRALINES

1 cup brown sugar
1 cup water
1/2 lb. chopped pecans
2 tablespoons butter

Cooking sugar, water and butter. When mixture begins to boil rapidly, add pecans. Boil stirring constantly until mixture thickens three fourths on top and forms cracks. When three fourths done. Drop by teaspoon on well-oiled red paper.

Mrs. George Knapp

CARAMELS

2 cups sugar	2 cups corn syrup
Dash of salt	1/2 cup butter
2 cups cream (or evap. milk)	1 teaspoon vanilla

Put sugar, salt, corn syrup into large heavy saucepan. Bring to a boil and boil firm ball stage (245) stirring occasionally.

Gradually add the butter and milk so slowly that mixture does not stop boiling at any time. Continue to cook rapidly with constant stirring to medium ball stage (242F). The candy will scorch easily and stick toward the last so be careful about stirring. Remove from heat add flavoring and stir. Pour into buttered 9" square pan and cool through before cutting. When cold turn on to a wax paper and cut using sawing motion and wrap in wax paper.

Alice Reynolds

DIVINITY

(A large batch)
Cook:
3 cups sugar
3/4 cup syrup

1 cup cold water

When this threads good pour half over 3 egg whites you have placed in your mixer and beaten up good. Then beat as you are adding the syrup and put the other half back on the stove and cook a little longer or to a crack stage. Then add vanilla.

Mrs. George Knapp

PECAN PRALINES

1 cup brown sugar	1 cup butter
1/2 lb. chopped pecans	5 tablespoons water

Combine sugar, water and butter. When mixture begins to boil rapidly, add pecans. Boil stirring constantly until mixture forms large bubble on top and looks sugary. Remove from fire. Drop by teaspoons on well buttered platter.

Hazel Loomis

WALNUT CREAMS

3 cups sugar
1/2 cup cream

1 cup corn syrup
1/2 cup walnuts

Cook until it forms a soft ball in cold water. Beat until thick. Add walnuts and vanilla.

Ethyl Briden

EASY POPCORN BALLS

1 pound marshmallows
1/2 cup butter

2 gallons popped corn

Melt marshmallows and butter in top of double boiler. Pour over popped corn, mold while warm with greased hands.

Hattie Snodgrass

KARO CRAZY CRUNCH

2 quarts popped corn
2/3 cup almonds
1 cup Mazola margarine
1/2 cup Karo Crystal Clear syrup

1-1/3 cup pecans
1-1/3 cup sugar
1 teaspoon vanilla

Mix popped corn and nuts in large bowl. Combine sugar, margarine and Karo in a saucepan, bring to a boil over medium heat stirring constantly. Boil stirring occasionally, 10 to 15 minutes until mixture turns light caramel color. Remove from heat, stir in vanilla, pour over pop corn and nuts. Mix to coat well. Spread in large cake pan and cut or break apart. Store in tightly covered container.

Deloris Johnson

PRAYER Father, Thou knowest I am growing older. Keep me from becoming talkative and possessed with the idea that I must express myself on every single subject. Release me from the craving to straighten out everyone's affairs. Keep my mind free from the recital of endless detail. Seal my lips when I am inclined to tell of my aches and pains. Teach me the glorious lesson that occasionally I may be wrong. With my wisdom and experiences, it seems a pity not to use it all, but I want to keep my friends. Amen.

PEANUT BRITTLE

2 cups sugar	2 cups raw peanuts
1 teaspoon vanilla	1/4 teaspoon salt
1/4 teaspoon soda	

Place nuts (shelled) in a greased pan. Heat sugar, stirring constantly until dissolved and golden. Stir in salt, soda and vanilla very quickly and pour over nuts in pan. When cold, break into pieces.

Verna Place

CAN'T FAIL CARAMELS

2 cups white sugar	1 cup cream
1 cup brown sugar	1 cup milk
1 cup light corn syrup	4 teaspoons vanilla

Combine everything except vanilla. Cook over low heat stirring constantly until sugar is dissolved. Cook to 248 degrees on a candy thermometer and stirring frequently. Remove from heat, add vanilla. Pour onto well buttered pans. When firm cut into squares and wrap in waxed papers. Nuts may be added if desired.

Mrs. Warren Conner

ORANGE BON BONS

Scrup and rinse peelings from 6 oranges. Cut in thick pieces and leave the white on. (Use rest of orange for juice or to eat.) Cover peelings with cold water and let set 24 hours. Drain and weigh out 2 pounds of peelings. Cover with fresh water and cook till soft, drain and chop. Add 2 cups sugar and cook until you can form into balls. Add 1 cup chopped pecans and 2 tablespoons vanilla. Make into 50 small balls, size of a hickory nut. Roll in granulated sugar. You can freeze these.

Hattie Snodgrass

It's a strange thing how unimportant your job is when you're asking for a raise, and how important it can be when you want the day off.

Happy is the housewife who sees the rainbows, not the dishes in the soapsuds.

APRICOT CANDY

1 lb. dried apricots 3-1/2 cups sugar
1/4 teaspoon salt 1/3 cup orange juice

Wash fruit, soak 3 hours, drain well. Put fruit through food chopper, add remaining ingredients. Cook over very low heat until thick as very thick dough or batter. Drop by teaspoonsful on cookie sheet of sugar. (Cover bottom of pan with sugar.) When cool flatten with glass dipped in sugar. (Most boxes of apricots hold 11 or 12 oz. of fruit so I use: 12 oz. fruit, 2-1/2 cups sugar, 1/6 teaspoon salt, 1/4 cup orange juice.

Joyce Porter

SERVICE MAN'S SPECIAL

2 cups sugar 1-1/2 squares chocolate
1 cup cream 1 tablespoon butter
Vanilla 1 lb. small marshmallows
1 cup chopped nuts 3 cups crushed graham crackers

Cook sugar, cream, butter, chocolate, and vanilla to soft ball stage. Remove from heat and stir in rest of the ingredients. Pour in buttered pan, cut in squares or leave in a loaf for easier packing.

Donna Niemann

MASHED POTATO CANDY

1/2 cup mashed potatoes 1/2 cup coconut
1 teaspoon vanilla powdered sugar

Stir coconut and vanilla into mashed potatoes. Then stir in enough powdered sugar to make real stiff. Shape into one inch balls. Set aside to harden.

Evelyn Roberts

Our hands we fold, our heads we bow, for food and drink we thank thee now.

Thank you for the world so sweet, thank you for the food we eat, thank you for the birds that sing, thank you, God for everything.

WALNUT CRUNCH

1 cup sugar	3 tablespoons water
1 tablespoon corn syrup	1/3 cup margarine
3/4 cup nuts (chop fine)	1 sq. semi-sweet chocolate grated

Combine sugar, water, syrup and margarine in pan, cook over low heat until it begins to boil. Boil to hard crack stage without stirring, or until hard and brittle in cold water. Pour over 1/2 cup nuts which have been sprinkled on bottom of a 9 inch pie pan (lightly greased) Sprinkle rest of nuts and grated chocolate over top. I put the cocolate on top first and spread around while warm, then nuts. When hard and cool break into pieces.

Joyce Porter

CREAMY FUDGE

2 cups sugar	4 tablespoons cocoa
1 cup milk	1 teaspoon butter
1 teaspoon vanilla	1/2 cup chopped nuts

Mix cocoa and sugar thoroughly. Add milk and cook until a soft ball is formed in cold water. Set aside until barely lukewarm. Add butter, vanilla and nuts. Stir until mixture begins to lose it's gloss. Pour onto buttered pan and allow to harden.

Verna Place

TAFFY FOR POP CORN

1 cup molasses	1/2 cup sugar
1 teaspoon butter	1 teaspoon water
1/4 teaspoon soda	

Cook till it makes a hard ball in water, last add soda. Beat and pour over pop corn, stir.

Mary Henry

At ten, a child; at twenty, wild; at thirty, tame, if ever: At forty, wise; at fifty, rich; at sixty, good or never

ROBERT DALL PICKLES

2 1/2 cups vinegar
1 cup salt
1/2 cup sugar
2 quarts water
2 lbs. sliced pickles

Wash pickles well, but avoid to wash under running water. Place in jars. To each quart add six slices and garlic. Combined vinegar, salt and sugar and heat. Pour over pickles in jars, place a grape leaf on top and seal.

Mrs. Edna Widen

HEINZ SPICY PICKLES

Canning

Preserving

Freezing

SWEET PICKLES

Wash a bushel that is to be pickled in cold water. Put in brine for one hour. Then wash in cold water. Slice into desired pieces. Use one to one and one-half quarts of water and one-half cup of salt. Then put in fresh water for 24 hours. Take one-half vinegar and one-half water and one tablespoon full of powdered alum to each gallon of pickles. Put pickles in jars and let come to a boil. Let cook 15 minutes then drain. Boil a syringe of 1 quart vinegar, 1 quart sugar, whole peppercorns and whole cloves in a small sack. Make syrupy syrup to cover pickles. Add to syrup every afternoon for nine mornings and pour over pickles. The next day put in jars and seal. You may use good size cucumbers if you like.

Mrs. George Switzer

KOSHER DILL PICKLES

20 to 25 dill size cucumbers	1 quart vinegar
1/8 teaspoon alum	1 cup salt
1 big clove garlic	3 quarts water
	2 heads dill

Wash cucumbers, let stand in cold water overnight. Pack in jars. To each quart add dill, alum and garlic. Combine vinegar, salt, and water and boil. Pour over cucumbers in jars, place a grape leaf on top and seal.

Mrs. Eldon Briden

HEINZ SWEET PICKLES

Soak pickles in solution that will float an egg (salt and water). Leave in for 7 days. Then pour off and cover three mornings with clear water. Split and scald for 1/2 hour in alum water using 2 tablespoons alum to one gallon water. Rinse in cold water. Scald to boiling point in 2-1/2 pints white sugar and 2-1/2 pints vinegar. Add 1 tablespoon mixed spices and pour over pickles and re-heat 3 mornings and pour over pickles each morning. The pickles are ready for use now.

Mrs. Robert Wade

SWEET PICKLES (21 days)

Make a brine that can carry an egg. Wash pickles and put in brine for nine days, then wash pickles and slice them into desired pieces. (Be sure to split small pickles on stem end) Then put in fresh water for 24 hours. Take one half vinegar and on half water and on tablespoon full of powdered alum to each gallon of pickles. Put pickles in this and let come to a boil. Let cool 12 hours then drain. Boil a syrup of 1 pint vinegar, 1 quart sugar, whole cinnomon and whole cloves in a small sack. Make enough syrup to cover pickles. Boil up syrup every morning for nine mornings and pour over pickles. The ninth day put in jars and seal. You may use good size cucumbers for these.

Mrs. George Boelman

CRISP PICKLE SLICES

6 medium white onions	4 qts medium cucumbers
2 green peppers	3 cloves garlic
1/3 cup salt	5 cups sugar
1-1/2 teaspoons tumeric	1-1/2 teaspoons celery seed
3 cups vinegar	2 tablespoons mustard seed

Do not pare cukes, slice thin, slice onions, chop peppers. Combine cukes, onions, peppers and whole garlic cloves. Add salt, cover with cracked ice. Mix thoroughly. Let stand 3 hours, drain thoroughly. Combine other ingredients, pour over cuke mixture. Heat to boiling. Seal in hot sterilized jars. Add alum if preferred. (You can use 2 cups light corn syrup and 3 cups sugar in place of the 5 cups sugar.)

Kate McElroy

CORN RELISH

1 dozen medium size ears of corn	2 quarts ripe tomatoes
2 green pepper	1 quart onions
1 quart carrots	1 quart ripe cucumbers
2 pounds sugar	1 quart vinegar
1 teaspoon red pepper	1/2 cup salt
1 teaspoon celery seed	1 tablespoon mustard seed

Cut corn off the cob. Put carrots, onions, peppers, cucumbers through medium size cutter in food chopper. (Chop before measuring) Mix with liquid and other ingredients. Cook 1 hour on medium heat, burns easily so watch and stir often. Seal in hot jars.

Barbara Banzhaf

1 - 3 - 9 DILL PICKLES

1/2 teaspoon alum	2 heads dill
dill size cukes	1 clove garlic if desired

Wash cucumbers and pack jars. The above ingredients are for each quart. Bring to a boil the following:

1 cup salt	3 cups vinegar
9 cups water	Pour over packed cukes and seal jars.

Mrs. Melvin Sherman

LIME PICKLES

Soak 7 pounds cucumbers sliced 1/4 or 1/2 inch thick in a solution of 2 cups dehydrated lime in 2 gallons of cold water. Soak for 24 hours. Rinse well with cold water, then cover with cold water and let stand 3 hours. Drain well and make a syrup of:

2 quarts vinegar	10 cups sugar
1 teaspoon celery seed	3 tablespoons salt
1 tablespoon allspice	

Pour over cold and let stand over night. Next morning boil 35 minutes and can.

Bertha Strong

RUSSIAN DILL PICKLES

Slice cucumbers the long way. Put in ice water for 2 hours.

Mix:

1 teaspoon mixed spices	
2 teaspoons alum (powdered)	---bag

2-1/2 cups vinegar	2-1/4 cups sugar
1/4 cup coarse salt	3 stalks dill

Bring mixture to a boil. Cool. Pack jars with cucumbers and dill. Pour liquid in and seal.

Bertha Strong

15 MINUTE CUCUMBER PICKLES

4 quarts cucumbers (sliced or chunk)	3 cups water
	5 cups sugar
5 cups vinegar	1 teaspoon allspice
1 teaspoon whole cloves	3 teaspoons salt
1 stick cinnamon	2 teaspoons alum
1 medium onion cut fine	

Mix altogether and bring to a boil before putting pickles in. Boil 15 minutes then can. Size of cucumbers should be about 4 to 5 inches.

Bertha Strong

GREEN TOMATO RELISH

5 lbs. or 10 cups chopped green tomatoes
1 sweet red pepper 2 green peppers
1/2 cup salt 3-3/4 cups chopped onions
2 cups sugar 1 quart cider vinegar
1 tablespoon celery seed 2 tablespoons mustard seed
1 teaspoon whole cloves 1 tablespoon horseradish

Wash vegetables thoroughly, chop or grind coarsely. Mix well with salt, cover and let stand overnight, drain, combine vinegar, sugar and spices tied in cheese cloth bag, bring to boil and add drained vegetables. Heat again to boiling, but do not boil. Pack in hot sterilized jars and seal at once. Makes 2 quarts.

Nancy McRobie

PEPPER RELISH

12 red peppers 12 green peppers
12 onions 2 cups vinegar
2 cups sugar 3 tablespoons salt

Chop peppers and cover with boiling water. Let stand for 5 minutes then drain. Mix with rest of ingredients and seal.

Viola Kussart

PEPPER RELISH

4 red peppers 12 green tomatoes
2 onions 3/4 cup sugar
2 cups vinegar 2 teaspoons salt

Put tomatoes, peppers, and onions through food chopper. Mix well into rest of ingredients and seal.

Viola Kussart

Recipe for a "HAPPY MARRIAGE" Take a heaping cup of laughter, mix with a pinch of praise, stir with appreciation and a dozen thoughtful ways. Blend with a heap of sweetening into a golden dish. Stir with a bit of patience, add a prayer filled wedding wish, and your Golden Anniversary you will see!

PICCALILLI

1 peck green tomatoes 2 large cabbages
3 green peppers A small cup salt

Chop and mix well. Drain over night. Cover with vinegar and boil till soft.

Add:

1 tablespoon mustard 1 tablespoon alspice
1 tablespoon cloves 2 pounds sugar
1/2 cup horseradish 3 onions (if desired)

Ethyl Briden

GREEN TOMATO SWEET RELISH

1 gallon ground green tomatoes, 10 onions (ground) 12 red and green mangoes (ground). You can use all green mangoes but the red ones give it better color. Mix above ingredients. Add 1 cup salt and let stand 2 hours. Then drain. Pour cold water over this and drain again.

Put in a kettle and bring to a boil:

2 quarts vinegar 4 pounds sugar
2 teaspoons cloves 2 teaspoons allspice
2 teaspoons broken 2 teaspoons mustard seed
 cinnamon bark 2 teaspoons celery seed

(Spices should be put in a rag and tied but leave enough room for spices to expand.) Pour this boiling mixture over tomato mixture and cook 1 hour. Seal while hot. Makes about 10 pints.

Mrs. John Ingalls

ORANGE CANDY RHUBARB CONSERVE

1. Stir together 5 cups rhubarb and 4 cups sugar over low heat until sugar liquifies. Cook gently only until tender.
2. Add 1 pound thinly sliced orange gelatin candy (shaped like orange segments).
3. Bring mixture only to boiling point. Do not cook any further. Seal in sterilized jars.

Mildred Temple

If any little word of mine may make a life the brighter,
If any little song of mine may make a heart the lighter--
Please God help me speak the little word, & do the singing
And drop it in some lonely vale to set the echoes ringing!

ARISTOCRAT PICKLES

Slice cucumbers and put in brine of 2 cups salt and 1 gallon water for 8 days. Drain and cover with cold water and alum the size of an egg. Simmer slowly 1/2 hour. Drain and cover with cold water and 1 teaspoon ground ginger. Simmer slowly 1/2 hour. Drain and simmer 1/2 hour in the syrup. Put in jars and seal.

Syrup:	1 pint vinegar
1 pint water	5 pounds sugar
1 teaspoon allspice	1 teaspoon celery seed
1 teaspoon mustard seed	1 teaspoon cinnamon bark
1 teaspoon whole cloves	

Boil syrup 5 minutes before adding pickles.

Violet Woodall

OPEN JAR PICKLES

Peel medium sized cucumbers and cut into pieces 1/2 inch wide, 2 inches long. Put 300 pieces into container and cover with 2/3 cup salt, then cover with boiling water. Let stand over night. Drain well. Mix:

1 quart vinegar	3 tablespoons salt
4 tablespoons sugar	4 tablespoons dry mustard
1/4 cup mixed spices	

Mix cold and put over cucumbers. Hold down in liquid lightly with a plate. Measure out 3 pounds sugar and add one handful each morning until all sugar is used.

Dorothea Huntley

SHOESTRING LIME PICKLES

Soak 7 pounds long green cucumbers in cold water to crisp. Peel. Scrape out seeds and cut in shoestring size. Put in 2-1/2 cups air slacked lime and 2 gallons water for 24 hours. Drain and wash several times. Put in clear cold water for 3 hours. Drain and cover with cold brine. Let stand overnight. Last simmer 30 minutes or till clear. You can add a bit of green color. Mix brine as follows: (Spices tied in a bag.)

10 cups sugar	2 quarts white vinegar
1 tablespoon salt	1 tablespoon celery seed
1 tablespoon cloves	1 tablespoon mixed spices

Dorothea Huntley

STRAWBERRY JAM

Pour boiling water over one quart of stemmed berries and pour off.

Add 1 cup of sugar and cook 2 minutes, add 2 more cups of sugar, cook 5 minutes. Let stand before placing in glasses.

Mrs. Nona Moon

CORNCOB JELLY

12 bright red cobs 3 pints water
1 package Sure-Jell 3 cups sugar

Boil broken cobs in the water for 30 minutes. Remove from heat and strain the liquid. If not 3 cups, add enough water to make 3 cups. Add Sure-Jell and bring to a rolling boil. Add sugar & boil 2 or 3 minutes or until jelly stage.

The finished product tastes alot like apple jelly and has an attractive reddish color.

Maxine Snodgrass

PEAR HONEY (Jam)

Pare 6 pears and 2 apples. Remove the seeds. Peel 1 orange and remove seeds. Grind the pears, apples and orange. Add 3 cups of sugar and boil 20 minutes stirring often. Add grated orange rind. Cook until thick.

Hattie Snodgrass

GRAPE JAM

9 cups mashed grapes 6 cups sugar

Boil 20 minutes, run through colander. Seal while hot.

Maxine Snodgrass

CANNED GRAPES

Fill a sterilized quart jar two thirds full of grapes. Add a cup of sugar. Pour in boiling water to fill the jar. Seal and store in a dark place. This is much better than grapes canned by the open kettle method. The grapes stay plump and firm when canned this way.

Hattie Snodgrass

RENDERWURST (Beef sausage)

Use neck bones and other hard to trim pieces of beef. Cook 3 to 4 hours or till tender. Pick meat from bones when cool enough to handle. Grind the meat along with 5 golf ball size onions. Two 9 x 12 cake pans rounded full of ground meat starts the procedure. Bring to a boil 4 quarts strained broth and add 2 quarts quick cooking oatmeal. Cook 5 minutes. Use enough oatmeal to make a smooth thick mixture. Add 18 teaspoons salt, 3 teaspoons pepper, 1 teaspoon allspice, 3 teaspoons cinnamon. Mix well. Cool and package for freezer. This sausage can be pepped up with more of the same spices.

Mrs. Melvin Sherman

BUTTERED CORN (for freezer)

8 cups corn cut off cob 1 tablespoon salt
1 tablespoon sugar 1/2 stick oleo or butter
1 cup water

Bring to boil and boil 3 minutes, cool quickly by setting in pan of ice water. Package and freeze.

Mrs. Melvin Sherman

GREEN PEPPERS (canned)

2 cups vinegar 1 quart cold water
1 cup salt (scant)

Stir until salt is dissolved. Cut tops off peppers and remove seeds, can whole or in strips. Put peppers in sterilized jars, cover with brine. (fill jar to very top.) Seal.

Hattie Snodgrass

SYRUP FOR APPLE PICKLES

2 cups sugar 1 cup water
1/2 cup vinegar stick cinnamon
few cloves

Boil and add crabapples. Cook slowly until done. Do not boil hard as apples will lose shape.

Hattie Snodgrass

TO CAN BEETS

Clean beets as for table use. Pour on boiling water, cover and cook until done. Do not try them until you think they should be done as this makes them lose color. Also do not use salt in cooking as this draws out the color. When done slip skins off and cut up as you do for buttered beets.

3/4 quart water	1 scant pint cider vinegar
2/3 cup sugar	Salt to taste

Bring to boil, then put in cut up beets and heat through good and seal. This amount of liquid will seal about 7 pints. When jars are opened for use, use cornstarch in juice to thicken and add butter, also pepper if desired.

Mrs. W. M. George

MINCE MEAT

2 lbs. beef	1 lb. suet
5 lbs. apples	3 lbs. raisins
2 lbs. currants	1 lb. mixed candied peel
2-1/2 lbs. brown sugar	2 tablespoons cinnamon
1 tablespoon allspice	1 tablespoon cloves
1 tablespoon nutmeg	1 tablespoon salt
1 pint molasses	1 quart cider

Mix all ingredients. If too stiff add more molasses. Do NOT cook. Put in jars and seal.

Viola Kussart

TO FREEZE CORN

3/4 cup sugar	15 cups sweet corn
1/4 cup salt	5 cups ice water

Cut the corn from the cob, but do not scrape cobs. Then mix all ingredients. Package and freeze.

Mrs. Howard Dunlap

Winter: The season when children leave open the doors they slammed all summer.

BANANA-DATSYAN COOKIES

1 cup ripe datsy
1 cup sugar
1/2 teaspoon salt
1/2 teaspoon nutmeg
1 teaspoon cinnamon
1/2 teaspoon soda
1/4 cup shortening
1 unshelled egg
1 cup mashed datsyan
1-1/4 cups datsyan
1/2 cup milk
Also use old recipe

Put datsy, sugar, salt, spices, and milk together. Cut in shortening. Add unshelled egg, nutmeg, cinnamon, and milk. Drop by teaspoon on greased cookie sheet. Bake in hot degree about 12 minutes. Mince about 1-1/2 datsy.

Marjorie Wilson

Cookies

CHOCOLATE COOKIES

1 cup sugar
1/2 cup milk
1/2 cup butter or margarine
1 egg
1/2 cup cocoa
1/2 cup ground hazelnut
1/2 cup ground hazelnut
1 egg
1/2 cup cocoa
1 egg
1/2 cup cocoa

Put sugar, milk, butter, and cocoa with egg in bowl. Cream the mixture. Remove cocoa and add remaining ingredients, datsy and milk. Mix well. Drop by teaspoon on wax paper. Let stand until dry, approximately 1/2 hour.

Marjorie Wilson

BUTTER FINGERS

1/2 pound butter
1 cup sugar
1/2 cup salt
1/2 cup nutmeg
1 egg

Cream butter, and sugar, honey and salt. Drop into hot, like fingers. Bake in moderate oven.

Marjorie Wilson

If you are **WALD** you cannot have to argue.
If you are **BIGG**, that's the way!

BANANA OATMEAL COOKIES

1-1/2 cups flour	3/4 cup shortening
1 cup sugar	1 unbeaten egg
1/2 teaspoon salt	1 cup mashed bananas
1/4 teaspoon nutmeg	1-3/4 cups oatmeal
1 teaspoon cinnamon	1/2 cup nuts
1/2 teaspoon soda	Also can add raisins

Sift flour, sugar, salt, spices, and soda together. Cut in shortening. Add unbeaten egg, bananas, oatmeal, and nuts. Drop by teaspoon on greased cookie sheet. Bake at 400 degrees about 15 minutes. Makes about 3-1/2 dozen.

Margaret Wilson

BOILED COOKIES (Chocolate No Baking)

2 cups sugar	3 cups quick cooking oats
1/2 cup milk	1/2 cup peanut butter
1 stick butter or margarine	1 teaspoon vanilla
3 tablespoons cocoa	1 cup nuts if desired

Put sugar, milk, butter, and cocoa into pan to boil. Cook one minute. Remove from heat and add oatmeal, peanut butter, vanilla and nuts. Stir well. Drop by teaspoonful on wax paper. Let stand until dry, approximately 1/2 hour.

Sharon DeVries

BUTTER FINGERS

1/2 pound butter	2 cups flour
4 tablespoons powdered sugar	2 cups nutmeats

Cream butter, add sugar, flour and nuts. Shape into bars like fingers. Bake in moderate oven.

Patty Neuenkirch

If you are WRONG you cannot afford to argue,
If you are RIGHT, what's the use?

BUTTERSCOTCH CHIP COOKIES

1 cup shortening	2 teaspoons baking powder
1 cup brown sugar	1/4 teaspoon salt
1 cup white sugar	3 cups flour
1 tablespoon soda	1 teaspoon vanilla
2 tablespoons vinegar	1 cup butterscotch chips

Cream shortening and sugar, add soda to vinegar to dissolve. Add soda and vinegar mixture and vanilla to dough. Sift together baking powder and flour and salt and add to dough. Add the chips. Make into balls and press flat. Bake at 375 degrees about 15 minutes.

Mrs. Lloyd Moore

BUTTERSCOTCH ICE BOX COOKIES

2 cups brown sugar	1 teaspoon vanilla
1/2 cup shortening	3 cups flour
2 eggs, well beaten	1 teaspoon cream of tartar
1/2 teaspoon baking soda	1 cup nutmeats
	1 teaspoon salt

Cream shortening and sugar, add eggs and flavoring. Sift flour and measure. Sift again with salt, baking soda, cream of tartar, add to first mixture. Add nuts and mix thoroughly. Form into rolls 2 inches in diameter. Chill overnight. Cut in slices, place on slightly oiled baking sheet. Bake in hot oven 425 degrees for about 10 minutes.

Dorothy Messer

CARROT COOKIES

1 cup shortening	2 cups flour
3/4 cup sugar	2 teaspoons baking powder
2 cups mashed carrots (cooked first)	1 well beaten egg
	1/2 teaspoon salt

Save water from cooked carrots. Mix shortening and sugar, Add egg, salt, and carrots. Mix well. Sift together flour and baking powder, add to other ingredients. If too stiff add small amount of carrot water. Bake 12 minutes at 350.

ICING: 1 teaspoon orange rind, 2 cups powdered sugar. Moisten with orange juice. Makes 40 cookies.

Mrs. John E. Ingalls

CHOCOLATE CANDY COOKIES

Boil together 1-1/2 to 2 minutes.

1/2 cup butter	1/2 cup milk
2 cups sugar	4 tablespoons cocoa

Put in a bowl:

3 cups oatmeal	1 teaspoon vanilla
1/2 cup cocoanut	1/2 cup nuts

Pour hot mixture over second mixture. Stir and drop on waxed paper by teaspoons. Cool and eat.

Mary Grupp

CORNFLAKE COOKIES

4 egg whites	1 cup chopped nuts
1 cup sugar	4 cups cornflakes
1 cup cocoanut	

Beat the egg whites stiff and add sugar. Stir in other ingredients. Drop on buttered tins and bake in very slow oven, until golden brown. Bake at 300 degrees for 25 to 30 minutes.

Ava Stokes

CORNFLAKE GOODIES

1 cup sugar	1 teaspoon butter
1 cup sweet cream	5 cups cornflakes
1/4 teaspoon salt	2 cups rice krispies
1 cup white syrup	1 cup salted peanuts

Boil sugar, cream, salt, syrup and butter until mixture forms soft ball in cold water. Pour over cornflakes, krispies and peanuts. Have large pan greased with butter to mix them in. Press firmly in buttered cake pan. Cut in squares and partially cool. Keep in cool place.

Deloris Johnson

The best rose bush, after all, is not that which has the fewest thorns, but that which bears the finest roses.

COWBOY COOKIES

2 cups sifted flour	1 cup brown sugar, packed
1 teaspoon soda	2 eggs
1/2 teaspoon salt	1 teaspoon vanilla
1/2 teaspoon baking powder	2 cups oatmeal
1 cup shortening	1-1/2 cups cocoanut (may use chocolate chips or raisins for variation)
1 cup white sugar	

Mix sifted flour, soda, salt and baking powder. Cream shortening, sugar, and brown sugar. Add vanilla and flour mixture. Mix in oatmeal and cocoanut. Bake at 400 degrees for 15 minutes. Makes 7 dozen.

JoAnn Hare

DATE BALLS

1 cup sugar	1 cup nuts
2 eggs	1 cup dates
1 teaspoon salt	3/4 cup flour
1 teaspoon baking powder	

Put in pan and bake in 350 degree oven for 20 minutes. After baking spoon mixture out and roll in balls in the following:

2 cups powdered sugar	1/4 cup butter
	1 egg

Elaine Krohse

FORK COOKIES

1 scant cup lard	salt
1-1/2 cups sugar	vanilla
3 tablespoons rich milk	1 teaspoon soda
2 eggs	4 cups flour

Boil 1 cup raisins with a little water and cool. Add to creamed lard, sugar and eggs and rest of ingredients. Roll into balls and press with a floured fork.

Alice Satterlee

Life is not measured by the time we live.

BUTTER COOKIES (Christmas)

1 cup butter
2- 1/4 cups flour

3/4 cup white sugar

Mix together like pie crust - shape into a roll and chill. Slice thin and bake very slowly. Frost with powdered sugar frosting. Delicious!

Ramona Saunders (Mrs. David)

DATE PINWHEEL COOKIES

2- 1/2 cups dates, chopped
1 cup water
1 cup chopped nuts

1 cup white sugar
1 tablespoon flour

Cook dates, sugar and water ten minutes. Add flour to thicken, cool and add nuts.

1 cup shortening
2 cups brown sugar
1/2 teaspoon soda

4 cups sifted flour
1/2 teaspoon salt
3 eggs well beaten

Cream shortening and brown sugar, add eggs and mix well. Add dry ingredients gradually and mix until dough won't stick to hands. Roll to 1/4 inch thick on lightly floured board. Spread with filling and roll as cinnamon roll. Wrap in wax paper. Refrigerate for 8 hours or over night. Cut in 1/4 inch slices and bake at 350 degrees for about 15 minutes. 6 dozen.

Nancy McRobie

NO ROLL SUGAR COOKIES

1 cup powdered sugar
1/4 cup white sugar
1/4 teaspoon lemon
flavoring
1 teaspoon cream of tartar

1 cup margarine (not lard)
1 egg
2- 1/2 cups flour
1 teaspoon soda

Mix in order given, powdered sugar, margarine, white sugar, egg, etc. Do not add more flour. Drop from teaspoon on greased cookie sheet. Press with glass dipped in sugar. Bake at 350 for 15 minutes.

Mrs. W. M. George

GINGER SNAPS

1 cup white sugar	2 teaspoons soda
3/4 cup lard	1 teaspoon cinnamon
1 egg	1/4 teaspoon cloves
4 tablespoons molasses	1 teaspoon ginger
2 cups flour	1/4 teaspoon salt

Cream lard, add egg, sugar, and molasses mixing well. Add sifted dry ingredients. Roll in small balls and roll in sugar. Bake on ungreased cookie sheet in 350 degree oven.

Maxine Snodgrass

MERINGUE COOKIES

2 egg whites	1 cup cornflakes
1/2 teaspoon cream of tartar	Chocolate chips
	1/2 cup sugar

Beat egg whites and cream of tartar, add sugar and beat until stiff. Mix in cornflakes and chocolate chips. Bake in a slow oven until lightly brown.

Hattie Snodgrass

OATMEAL ICE BOX COOKIES

1 cup shortening	1 teaspoon soda
1 cup white sugar	1 teaspoon salt
1 cup brown sugar	3 cups quick oats
2 eggs	1 teaspoon vanilla
1-1/2 cups flour	Ground nutmeats

Shape into long rolls.

Jean Banzhaf

These are the things!

Not what we have--but what we use;

Not what we see, but what we choose--

Not what seems fair, but what is true.

Not what we dream, but what we do--

Not what we take, but what we give,

Not as we pray, but as we live--

These are the things that mar or bless

The sum of human happiness.

FRUIT COOKIES

1 cup butter	1 cup walnuts
3/4 cup sugar white	2 cups raisins
3/4 cup brown sugar	2-1/2 cups chopped dates
3 eggs	2 cups flour
1 teaspoon cinnamon	1 teaspoon allspice
1 teaspoon cloves	1 teaspoon nutmeg
1/2 teaspoon soda	1 lb. fruit mix

Simmer raisins in about 1 cup water. Put dates on top of raisins and steam for a few minutes. Dissolve soda in 1/4 cup of raisin water. Mix all together, raisins and dates last. Drop from spoon, bake at 375 for about 12 to 15 minutes.

Wilma Stallman

OATMEAL COOKIES

1 cup sugar	1 cup raisins and dates or just one
2 eggs	3/4 cup lard
2 teaspoons vanilla	2 cups quick oatmeal
2 cups flour	1 teaspoon soda
1 cup chopped nuts	pinch salt
1-1/2 teaspoon baking powder	

(Use lard as it makes better cookies.) Cream sugar and lard. Cook raisins or dates and take out 5 table-
spoons hot raisin water. Mix soda in this and add to
creamed mixture. Add dry ingredients last and add
nuts and raisins or dates with last flour. Drop by
teaspoon on cookie sheet, bake at 375 to 400 degrees
for 8 to 10 minutes.

Barbara Banzhaf

CHOCOLATE CHIP COOKIES

1 cup butter	1 teaspoon soda
3/4 cup brown sugar	1 teaspoon boiling water
3/4 cup white sugar	2-1/2 cup flour
1 teaspoon salt	1 pkg. chocolate chips
1 teaspoon vanilla	nuts if desired
2 eggs	

Dissolve soda in boiling water. Drop by spoon on
greased cooky sheet, bake at 375 degrees.

Maxine Snodgrass

PRIDE OF IOWA COOKIES

1 cup brown sugar	2 cups sifted flour
1 cup white sugar	1 teaspoon soda
1 cup shortening	1 teaspoon baking powder
2 eggs	1/2 teaspoon salt
1 cup coconut	1 teaspoon vanilla
3 cups oatmeal	1 cup chopped nuts

Cream sugars and shortening. Add eggs, beat well. Add cocoanut, nuts and vanilla. Sift flour and measure, add salt and baking powder, and sift again. Add flour mixture to creamed ingredients and then oatmeal. Mix well. Roll in balls size of walnuts, place on baking sheet and press down. Bake at 375 degrees for 9 minutes or lightly brown.

Mrs. Robert Wade

QUICK CHINESE COOKIES

1 cup butter	2 cups flour
2/3 cup sugar	1 teaspoon vanilla
1/3 teaspoon salt	1/2 teaspoon almond

Mix in order given. Form into soft balls, pat flat and place an almond or piece of maraschino cherry in center. Bake at 350 degrees until slightly brown. NOTE: Real butter is important. Keep a long time.

Mildred Temple

RANGER COOKIES

1/2 cup white sugar	1 cup flour
1 cup shortening or butter	1 cup quick oatmeal
1 egg	1 cup rice krispies
1/2 teaspoon soda	1/2 cup cocoanut
1/4 teaspoon salt	1/2 cup brown sugar

Mix. Drop on cookie sheet. Bake at 350 degrees for 8 or 10 minutes.

Jean Banzhaf

No man ever sank under the burden of the day. It is when tomorrows' burden is added to the burden of today, that the weight is more than a man can bear.

WALNUT REFRIGERATOR COOKIES

3 cups flour	1/2 teaspoon salt
1/2 teaspoon soda	1/2 teaspoon cream tartar
3/4 cup shortening	1/2 cup white sugar
3/4 cup brown sugar	1 egg
1 teaspoon vanilla	1/2 cup coconut
2/3 cup black walnuts finely chopped	

Blend sugar, shortening, egg and vanilla. Add nuts and coconut. Sift flour with salt, soda, cream of tartar and add to mixture. Form into a long roll and refrigerate at least 2 hours or overnight. Cut in 1/4 inch slices and bake in 375 degree oven until lightly brown. (12 to 15 minutes)

Verna Place

EASY FILLED COOKIES

1 cup soft shortening	2 cups brown sugar
2 eggs	1/2 cup water, sour milk, or buttermilk
1 teaspoon vanilla	3-1/2 cups sifted flour
1 teaspoon salt	1/8 teaspoon cinnamon
1 teaspoon soda	

Heat oven to 400 degrees. Mix well shortening and sugar, add eggs, stir in liquid and vanilla. Sift together dry ingredients and add. Drop by teaspoon on to ungreased baking sheet. Place 1/2 teaspoon date filling on dough. Cover with 1/2 teaspoon dough.

Date Filling: Cook until thick stirring constantly 2 cups dates cut small, 3/4 cup sugar, 3/4 cup water, add 1/2 cup chopped nuts if you wish. Cool before putting on dough. Bake 10 to 12 minutes.

Maxine Wells

CHOCOLATE COCONUT COOKIES

(Make these when you are short of time)
1/3 cup shortening 2 egg beaten
1 box chocolate coconut cake mix

Mix together well. If eggs are small you may need to add a little water. Drop from spoon, bake at 350 degrees for 15 minutes. You can vary by using spice mix or chocolate and add nuts.

Hattie Snodgrass

SOUTHERN CREAM COOKIES

Cream:	Sift together:
1 cup shortening	5 cups flour
2 cups sugar	1 teaspoon salt
1 teaspoon vanilla	3 teaspoons baking powder
1 cup sour cream	1/2 teaspoon soda
Add: 3 eggs	

Add dry ingredients to creamed mixture plus 1-1/2 cups chopped walnuts. Drop by teaspoonfuls on greased cookie sheet. Sprinkle with sugar and cinnamon if you wish. Bake at 350 degrees for 15 minutes. Makes 6 dozen. May add raisins or dates.

Isadore Besh

SPICE RAISIN COOKIES

2 cups raisins	Sift together:
1 cup water	4 cups sifted flour
Boil together 5 min.	1 teaspoon baking powder
Cool and drain.	1 teaspoon soda
Mix thoroughly:	2 teaspoons salt
1 cup shortening	1-1/2 teaspoons cinnamon
2 cups sugar	1/4 teaspoon nutmeg
3 eggs	Dash of cloves

Add the dry ingredients alternately with 1/2 cup raisin liquid. Drop by spoonfuls on baking sheet. Flatten slightly with spoon. Nutmeats may be added. Bake at 350 degrees to 375 degrees. Makes large batch, are soft but they pack well.

Mildred Temple

CRACKED SUGAR COOKIES

2 cups sugar	3 egg yolks
1 cup butter or oleo	1 teaspoon soda
2 cups flour	1 teaspoon cream of tartar
salt	1/2 teaspoon vanilla

Cream sugar, butter and egg yolks. Add dry ingredients and vanilla and mix well. Roll into small balls. Bake 20 minutes at 300 degrees.

Mrs. Merlyn Platte

SUGAR COOKIES

1 egg	1/2 teaspoon cream of tartar
1 cup oleo	salt
1 cup powdered sugar	vanilla
2 cups flour	1/2 teaspoon soda

Cream shortening, stir in powdered sugar, add egg and vanilla. Beat, and add dry ingredients. Roll in balls and dip in sugar. Press out with bottom of glass. Bake at 375 degrees for 10 to 12 minutes.

Faye Goodsell

SUGAR COOKIES

1 cup butter	1 scant teaspoon salt
1/2 cup brown sugar	1 teaspoon soda
1/2 cup white sugar	1 teaspoon cream of tartar
1 egg	2 cups sifted flour

Mix and roll in balls and press with glass that is dipped in sugar. Bake at 375 degrees.

Mrs. S. Schaumburg

POWDER SUGAR COOKIES

Sift together and set aside: Cream:

2 cups flour	1 cup shortening
1/2 teaspoon soda	1 cup powder sugar
Pinch of salt	Add: 1 beaten egg
1/2 teaspoon cream of tartar	1 teaspoon vanilla

Add dry ingredients and chill. Roll into balls the size of a walnut. Flatten with the bottom of a water tumbler which has been dipped in granulated sugar. Bake at 350 degrees. Do not let these cookies get too brown. Makes 40 cookies.

Mrs. George Boelman

With God begin and end each day, And blessings will attend your way. God can fill thy heart with gladness That it feels no pain or sadness.

"NUT GOOEY'S"

5 tablespoons butter	1 cup brown sugar
5 tablespoons flour	1/8 teaspoon soda
2 eggs	1 cup nut meats

Melt butter in 9" square pan. Mix sugar, flour, soda, add eggs and mix. Add nut meats and pour over butter. Bake at 350 for 25 minutes. Sprinkle with powdered sugar when taken from oven.

Shirlene Cripe Porter

OATMEAL COOKIES

1 cup shortening	1 cup white sugar
1 cup brown sugar	2 eggs
2 cups flour	1/2 teaspoon baking powder
1 teaspoon soda	1/2 teaspoon salt
1 teaspoon vanilla	2 cups quick oatmeal
2 cups corn flakes	1 cup cocoanut

Prepare as for peanut butter cookies. Drop by spoon on baking sheet. Bake 12 to 15 minutes at 375 degrees.

Mrs. O. A. Jones

SOUR CREAM DROP COOKIES

2 cups flour sifted	1 teaspoon nutmeg
1/2 teaspoon soda	2 teaspoons baking powder
1/2 teaspoon salt	1/2 cup shortening (Crisco is preferred)
1 cup brown sugar	1/2 cup rich sour cream
1 egg	
1/2 cup nuts chopped	

Sift flour, nutmeg, soda, baking powder, and salt together. Cream shortening and sugar thoroughly, add egg and beat well. Add sifted flour gradually with sour cream to the first mixture and then add nuts. Mix well and drop from teaspoon on to well greased cooky sheet. Bake 10 minutes. Remove from pan and cool.

Kate McElroy

It's hard these days to live within one's income but it would be much harder to live without it.

NO ROLL SUGAR COOKIES

1 egg	1/2 teaspoon cream of tartar
1 cup sugar	1/2 teaspoon soda
1 cup shortening	Salt
2 cups flour	Vanilla

Beat egg, sugar, and butter well, add dry ingredients and mix well. Drop by teaspoonfuls on cookie sheet and press flat. Bake 8 minutes at 365 degrees. Makes 3 dozen.

Alice Satterlee

WAFFLE COOKIES

Beat together:

1-1/2 cup sugar	1 cup margarine
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Add:

1/2 cup cocoa	4 eggs, beaten
2 cups flour	Pinch of salt
	2 teaspoons vanilla

Bake in a hot waffle iron for about 45 second to a minute. Frost with icing made from powdered sugar, cocoa, and small amount of milk. Frost cookies while they are hot.

Elaine Krohse

CHERRY COCOANUT BARS

Pastry:	3 tablespoons powdered sugar
1 cup flour	1/2 cup butter

Filling:	1 teaspoon vanilla
2 eggs slightly beaten	1 cup sugar
1/4 cup flour	3/4 cup nuts
1/2 teaspoon baking powder	1/2 cup cocoanut
1/4 teaspoon salt	1/2 cup marashino cherries quartered

Heat oven to 350 degrees. With hands, mix flour, butter, powdered sugar until smooth. Spread thin with fingers in oblong pan 10x6x1-1/2. Bake 25 minutes. Stir rest of ingredients into eggs, spread over top of baked pastry. (No need to cool). Bake about 25 minutes more. Cool and cut into squares.

Jean Banzhaf

The secret of happiness is not in doing what one likes, but in liking what one has to do.

COCOANUT BARS

1/2 cup butter
1 cup cake flour

2 tablespoons powdered
sugar

Mix together and put in bottom of baking pan and bake 15 minutes at 300 degrees.

2 eggs
1-1/4 cup brown sugar
2 tablespoons flour
1/4 teaspoon salt

1-1/2 teaspoons baking
powder
1 cup nuts
1 cup shredded cocoanut

Beat eggs and brown sugar till thick, add flour and rest of ingredients. Spread over top of first mixture. Bake 30 minutes at 300 degrees. Cut while warm.

Mrs. Nona Moon

COFFEE CREAMS

2 cups brown sugar
1 cup shortening
3 eggs
1 tablespoon vanilla
3 cups flour
1 cup coffee

1/2 teaspoon ginger
1 teaspoon soda
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup nuts

Bake 20 minutes at 350 degrees. Brown sugar frosting.

Connie Reynolds

DATE BARS

3 cups dates
1/4 cup sugar

1-1/2 cups water

Cook over low heat until it thickens, about 10 minutes, stirring constantly. Let cool.

3/4 cup shortening
Cream together and add:
1/2 teaspoon soda

1 cup brown sugar
1-3/4 cup flour
1 teaspoon salt

Stir in 1-1/2 cups oatmeal. Put 1/2 mixture in greased, floured pan about 13 x 9. Then spread date mixture over and put the remaining half of mixture on top. Bake at 400 degrees for 25 to 30 minutes. Cut in squares while warm.

Deloris Johnson

True friendship is a plant of slow growth.

DATE BARS

Part I:

1-1/2 cups flour	1/2 teaspoon salt
1-1/2 cups oatmeal	1 teaspoon soda
1 cup brown sugar	3/4 cup butter or margarine

Part II:

Cook 1-1/2 cups dates, 1 cup white sugar, 1-1/2 cups water together until thick, then cool. Spread 1/2 crumb mixture (Part I) in pan, spread date mixture over this. Cover with balance of crumbs. Bake at 325 degrees for about 45 minutes.

Lorraine Boyle

DREAM BARS

1/2 cup butter	1 cup flour
1/2 cup brown sugar	

Blend together as for pie crust. Press in a buttered 13x9 pan. Bake until light brown, about 10 minutes in a moderate oven 350 degrees.

1 cup brown sugar	1/4 teaspoon salt
2 eggs	1/2 teaspoon vanilla
2 tablespoons flour	1-1/2 cups cocoanut
1/4 teaspoon soda	1/2 cup cut up nutmeats

Beat eggs slightly, add brown sugar, flour, soda, salt, stir well. Add vanilla, cocoanut and nuts. Remove butter, flour mixture from oven, immediately pour second mixture on the top of the first, spread evenly. Bake 20 to 25 minutes in 350 degree oven. Cool and cut in squares. Roll in powdered sugar if desired.

Maxine Wells

Don't tell me what you will do when you have time to spare;
Tell me what you did today to ease a load of care.
Don't tell me what you will give when your ship comes in
Tell me what you gave today, a fettered soul to free.
Don't tell me the dream you have of conquest still afar;
Don't say what you hope to be, but tell me what you are.

Some of our ills need prayer more than pills, Aspiration
more than aspirin, Meditation more than medication.

A work ill done must be twice done.

FROSTED CREAMS

1 cup shortening	1-1/2 cups sugar
2 beaten eggs	1 teaspoon vanilla
3 cups flour	2 teaspoons cinnamon
1-1/2 teaspoons soda	1-1/2 cups raisins cooked
1 cup raisin liquid	

Cream shortening and sugar, add eggs and vanilla, beat well. Sift dry ingredients and add along with cooked raisins and liquid. Stir well. Bake in jellyroll pan, which has been greased and floured. Bake at 350 for 30 minutes. Cool and frost with plain powdered sugar frosting. Cut in squares.

Margaret Lageschulte

MARBLE SQUARES

1 cup butter	1 cup white sugar
1 cup brown sugar	1 teaspoon vanilla
2 eggs	2 cups flour
1 teaspoon soda	12 oz. chocolate chips

Blend in order given. Spread batter in pan and cover with chips. Bake at 375 degrees for 25-30 minutes. Cut in squares when cool.

Margaret Lageschulte

MINNESOTA HARVEST BARS

1/2 cup chopped dates	1/2 cup chopped nuts
2 tablespoons flour	1/2 cup flour
1/2 teaspoon baking powder	1/4 teaspoon soda
1/2 teaspoon salt	1/2 teaspoon cinnamon
1/2 teaspoon nutmeg	1/2 teaspoon ginger
1/4 cup butter	1 cup brown sugar
2/3 cup pumpkin	1 teaspoon vanilla
2 unbeaten eggs	

Combine dates, nuts, and 2 tablespoons flour. Sift dry ingredients. Melt butter in saucepan, add sugar, remove from heat and add pumpkin and vanilla, add eggs and beat well. Add sifted dry ingredients, mix well. Stir in date and nut mixture. Bake in 9x9x2 pan greased, 30 to 35 minutes in 350 oven. Cool and frost.

Lemon Icing	1-1/2 cups powdered sugar
1 teaspoon lemon flavoring	Cream

Maxine Snodgrass

MARSHMALLOW FUDGE BROWNIES

1/2 cup shortening	1/4 teaspoon salt
3/4 cup sugar	2 tablespoons cocoa
2 eggs	1 teaspoon vanilla
1/4 teaspoon baking powder	1/2 cup nuts
	3/4 cup flour

Bake in greased pan 8x12 for 20 to 30 minutes at 350. Remove from oven and cover with marshmallows. Bake 3 to 4 minutes more. Remove from oven and spread marshmallows. Cool and frost with the following:

1/2 cup brown sugar	1/4 cup water
1 sq. unsweetened chocolate	

Cook for 3 minutes and add:

3 tablespoons butter	1 teaspoon vanilla
1-1/2 cups powdered sugar	

Isadore Besh

MERINGUE BARS

1/2 cup butter	1-1/2 cups flour
1 cup sugar	1-1/2 teaspoon baking powder
1 whole egg	1 teaspoon vanilla
1 egg yolk	

Cream butter and sugar together, add the beaten egg and extra egg yolk. Sift the flour and baking powder together and add to first mixture. Add vanilla. Pat the dough into a well greased cake pan 9 x 12. Add the following:

1 egg white	1/2 cup nut meats
1 cup brown sugar	1 teaspoon vanilla

Beat egg white until stiff, add brown sugar, nutmeats, and vanilla. Spread over dough and bake 15 min. (375)

Maxine Snodgrass

RAISIN BARS

1/2 cup shortening	1/2 teaspoon cinnamon
1 cup sugar	1/4 teaspoon nutmeg
1 cup water	1/4 teaspoon salt
1 cup raisins	Boil 3 minutes. Let cool.

Sift 2 cups flour, 1 teaspoon soda, 1/2 teaspoon baking powder, 1 teaspoon vanilla, 1/2 cup nuts, mix with cooled mixture. Put in cake pan, bake 20 to 25 minutes at 350 degrees. Frost and cut into bars.

Alice Satterlee

SCOTCH TOFFEE BARS

1/3 cup melted butter or oleo	1/4 cup corn syrup
2 cups oatmeal (raw)	1/2 teaspoon salt
1/2 cup brown sugar	1- 1/2 teaspoon vanilla

Pour oleo over oatmeal, etc. and mix well. Pack in a greased 9 inch pan. Bake 12 minutes at 350 degrees. Sprinkle with chocolate chips and spread evenly. Return to oven until chips melt, spread, sprinkle with chopped nuts. Cool and cut into squares.

Mary Grupp

WAIKIKI BANANA BARS

1/4 cup shortening	1 cup brown sugar, packed
3 banana's mashed (or 1 cup)	1/2 teaspoon vanilla
1- 1/2 cup flour	1/2 teaspoon lemon extract
1/2 teaspoon salt	1- 1/2 teaspoon baking powder
	1/2 cup nuts

Bake in 7 x 11 pan, 350 degree oven 30 minutes. Roll bars in 1/3 cup powdered sugar and 1 teaspoon cinnamon. Makes 24 bars.

Hattie Snodgrass

POLKA DOT SQUARES

2/3 cup shortening	2- 1/4 cup brown sugar
3 eggs	2- 2/3 cup flour
1 teaspoon salt	2- 1/2 teaspoon baking powder
1 cup nuts	2 6 oz pkg. chocolate chips

Melt shortening, add sugar, blend in eggs and other ingredients. Bake in greased 15 x 9 pan 18 minutes at 400 degrees. Will freeze well.

Maxine Snodgrass

CRUNCHY PEANUT BARS

2 eggs	1 cup brown sugar
1/3 cup lard	1 cup flour
1/4 cup milk	1 teaspoon baking powder
1 teaspoon vanilla	1 cup chopped peanuts.

Save half of peanuts to put over frosting. Bake 25 to 30 min. in 13 x 9 pan, 350 degree oven. Frost with thin powdered sugar icing.

Hattie Snodgrass

DOUGHNUTS

1 cup sugar	2 eggs
1 cup sour milk	2 tablespoons melted
1/2 teaspoon soda	shortening
1/2 teaspoon cinnamon	3 teaspoons baking powder
1/2 teaspoon nutmeg	3 cups flour plus flour to roll

Blend sugar, shortening and eggs, add milk. Sift dry ingredients and add to mixture. Roll 1/2 inch thick and cut with doughnut cutter. Heat fat to 375 degrees. Drop in doughnuts and when they rise turn at once. Fry until golden brown and drain on brown paper or paper towel.

Verna Place

POTATO DONUTS

2 beaten eggs	4- 1/2 cups flour
1 cup sugar	1 scant teaspoon salt
1 teaspoon soda	4 teaspoons baking powder
1 teaspoon nutmeg	1 cup mashed potatoes
1 cup sour milk	2 Tablespoons melted
	shortening

Blend eggs, sugar, shortening, potatoes and milk. (Instant potatoes can be used.) Sift dry ingredients and add to mixture, reserving 1/2 cup flour for rolling out. Roll on floured board to 1/2" thick. Cut with doughnut cutter and fry in deep fat turning several times. Drain on absorbent paper.

Verna Place

RAISED DOUGHNUTS

1 pkg dry yeast	1 teapoon sugar
1 cup warm water	1- 1/2 cups milk
1/2 cup sugar	2 teaspoons salt
1 beaten egg	6- 1/2 cups flour
4 tablespoons melted shortening	

(Scald and cool milk.) Dissolve yeast in water with teaspoon sugar. Let stand 10 minutes. Add milk, sugar and 3 cups flour and beat until smooth. Add shortening and remaining flour to form a soft dough. Let rise 1- 1/2 hours in a warm place. Turn out on floured board and roll to about 1/2 inch thick. Cut to desired shape and place on floured board. Let rise 1 hour. Drop in hot fat until brown.

Verna Place

ANGEL FOOD CAKE

1 cup milk
3 egg yolks

1/2 cup sugar

Cook in double boiler until mixture boils again. Add 1 envelope of Knox gelatin dissolved in 1/4 cup cold water, 1/8 teaspoon salt, vanilla. Cool and add 1 cup soft cream whipped.

Decorate two fairly large plates and 12 or 15 small food cans and arrange in layers in a 7 x 12 or 8 x 12 cake pan. Layers of cake-layer of mixture, layer of cake-layer of cream. Will serve 10 or 12.

Serve

Mr. & Mrs. J. H. ...
the pleasure of ...
certainly ...
chunks, ...
ready to serve.

Desserts

Mrs. Herbert Tompkins

ANGEL ICE CREAM TREAT

Beat 2 egg yolks until thick and lemon color in top of double boiler. Beat in 1/2 cup maple syrup until smooth. Place over hot water, stir constantly and cook until it thickens. Remove from hot water and cool. Place 1 pint vanilla ice cream in refrigerator (set in freezer compartment) until mushy. Fold in maple mixture, add 1/4 cup chopped nuts into 2 egg whites (thoroughly beaten) with 1/8 teaspoon salt. Now fold in ice cream and mold in large different colored paper within cups. Set in empty ice tray. Put in freezer until frozen. Makes 3 large cups. For 12 multiply recipe by 4-1/2.

Ernest Wells

Fruit is the richest thing that man may eat.

As the world we live the sweeter.

Dining ... is what comes from accumulating the wealth of it.

ANGEL FOOD DESSERT

1 cup milk
3 egg yolks

1/2 cup sugar

Cook in double boiler until mixture coats spoon. Add: 1 envelope of Knox gelatine dissolved in 1/4 cup cold water, 1/4 teaspoon salt, vanilla. Cool and add 1/2 pint cream whipped.

Break into fairly large pieces one large angel food cake and arrange in layers in a 9 x 13 or 8 x 12 cake pan: layer of cake-layer of custard, layer of cake-layer of custard. Will serve 10 or 12.

Sauce:

No. 2-1/2 can of sliced pineapple cut in wedges. Use the pineapple juice, 1/2 cup sugar and three tablespoons cornstarch. Cook until thick and clear. Add pineapple chunks, a dash of salt and vanilla. Spoon onto cake when ready to serve.

Mrs. Herbert Temple

ANNE'S ICE CREAM TREAT

Beat 2 egg yolks until thick and lemon color in top of double boiler. Beat in 1/2 cup maple syrup until smooth. Place over hot water, stir constantly and cook until it thickens. Remove from hot water and cool. Place 1 pint vanilla ice cream in refrigerator (not in freezer area) until mushy. Fold in maple mixture, add 1/4 cup chopped nuts into 2 egg whites (stiffly beaten) with 1/2 teaspoon salt. Now fold in ice cream and mold in large different colored paper muffin cups. Set in empty ice tray. Put in freezer until frozen. Makes 8 large cups. For 12 multiply recipe by 1-1/2.

Maxine Wells

Truth is the highest thing that man may keep.

By the work we know the workman.

Dieting. . . . Is what comes from exceeding the feed limit!

APPLE DUMPLINGS

Make sauce as follows:

Combine 2 cups sugar 2 cups water
1/4 teaspoon cinnamon 1/4 teaspoon nutmeg

Boil 5 minutes and add 1/4 cup butter, (let cool). Pare and core 6 apples. Sift together 2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt. Cut in 3/4 cup Crisco. Add 1/2 cup milk (all at once), stir until flour is moistened. Roll 1/4 inch thick, cut six 5" squares. Place apple on each square, sprinkle generously with sugar and spices. Dot with butter, fold corners, pinch together to seal apples. Place in greased baking pan one inch apart. Pour sauce over dumplings and bake in moderate hot oven (375 degrees) for 30 minutes.

Mrs. Herbert Temple

BLACK RASPBERRY STEAM PUDDING

1-2/3 cup flour 1 cup milk
1 heaping teaspoon 1 cup berries
 baking powder black raspberries are best
1/4 cup sugar Steam one hour
1 egg
1/2 cup butter

Mrs. Bertha Strong

BROKEN GLASS DESSERT

1 box each of strawberry, lemon, lime, and orange jello. Dissolve each box in 1-1/2 cups of hot water, and set to thicken in 6 x 6 x 1 pans. Bread pans or round cake pans are fine to use. Soak 1 envelope Knox gelatin in 1/4 cup cool water and let stand a few minutes, then add 1 cup hot water and cool.

2 cups cream, whipped, add 2 cups sugar, vanilla and cooled gelatin, 8 ounce can drained crushed pineapple. Fold in the jello which has been cut in cubes and put in crust. Set in refrigerator to chill.

Crust--6 dozen graham crackers, crushed, 1 cup melted butter, 1 cup sugar. Press into two 9 x 12 pans.

Mrs. George Boelman

APPLE DUMPLINGS

1 pint water 1 quart sweetened apple sauce
1/2 teaspoon cinnamon

Dumplings: 1-1/2 cups flour
2 teaspoons baking 3/4 teaspoon salt
 powder 1/2 cup sugar
3 tablespoons shortening 3/4 cup milk

Mix ingredients in order given. Drop by tablespoons on top of boiling apple sauce mixture. Cook 10 minutes uncovered and 10 minutes covered.

Evelyn Roberts

CHERRY DESSERT

Pour 3 cans of pie cherries into a large cake pan. Sprinkle one box of walnut cake mix over the cherries. Dot with 1 stick of margarine. Bake in a moderate oven. Serve warm or cold. Good with whipped cream or ice cream.

Sally Place

CRANBERRY PUDDING AND SAUCE

1/4 cup molasses 1/4 cup Karo syrup
2 teaspoons soda 1-1/3 cups flour
1/3 cup hot water 2 cups raw cranberries
1/4 teaspoon salt

Split cranberries, sift soda with flour. Mix all ingredients and pour into greased mold or bread pan and steam for 2 hours in slow oven.

Sauce: 1-1/4 cups cream
1/2 cup butter 1 cup sugar

Heat sauce and serve over pudding. We have this at Christmas and Thanksgiving.

Ramona Saunders (Mrs. David)

Make the best of the present--If you can't sell or exchange it!

CALIFORNIA FLUFF

1 can condensed milk chilled and beaten until thick. 1 package lemon jello dissolved with 1-1/2 cups boiling water. Add juice of 1 lemon and 1-1/2 cup sugar to jello. Let stand and thicken but not set, then add to the beaten milk and beat again. Pour into pan lined with graham cracker crumbs and sprinkle a few crumbs on top. Let stand in refrigerator and set. Cut in squares and serve with whipped cream. Graham cracker crust-- 16 crackers rolled, with 1 tablespoon sugar and 4 table-
spoons melted butter.

Mrs. Robert Boyle

CHERRY DESSERT

Graham crackers	Small marshmallows
Can of pie cherries	Butter or oleo enough to
Dream Whip	mix with crackers

Mix crackers with butter as for pie crust. Put in bottom of pan. Layer of cherries on top of crackers. Mix Dream Whip and add as many marshmallows as you like to Dream Whip after it is whipped. Put over the cherries, let stand in refrigerator at least 12 hours. Cut in squares. This makes 8 or 10 nice squares.

Hazel Loomis

CHOCOLATE ICE BOX DESSERT

1 cup powdered sugar	1/2 cup butter
Cream together and then add:	
3 egg yolks, unbeaten	1/2 cup chocolate syrup
1/2 cup nuts	1-1/2 dozen large cup-up marshmallows

Crush 18 graham crackers. Put layer of crumbs in bottom of pan. Pour mixture over. (Mixture may include any crumbs not needed for top or bottom.) Sprinkle crumbs on top.

Mrs. Herbert Temple

Wishes won't wash dishes.

DATE PUDDING

1-1/2 cup brown & white sug. 1-1/2 cup water
Small lump butter (size of walnut)

Put this on stove and heat until butter is melted. Put this in bottom of a deep cake pan. Mix the following ingredients and pour over top of syrup.

1/2 cup nuts	1 cup rich milk
Scant cup white sugar	1 teaspoon vanilla
1/2 cup chopped dates	Pinch of salt
1 cup flour	1 teaspoon baking powder

Bake in moderate oven until cake is done.

Mrs. James R. Ingalls

FRUIT COCTAIL TORTE

1 large can of fruit coctail (drained)	1 teaspoon soda
2 cups flour	1/2 teaspoon salt
2 cups sugar	1 teaspoon vanilla
	1 teaspoon baking powder

Sift dry ingredients, beat 2 eggs well, add fruit to dry ingredients. Put in a well greased pan 9 x 13. Put 1/2 cup brown sugar and ground nutmeats over the top. Bake 1 hour at 350 degrees. Serve with ice cream or whipped cream.

Dorothy Messer

HARVEST APPLE DESSERT

4 cups diced tart unpeeled apples	1/2 cup nutmeats
1 cup sugar	1/2 cup sifted flour
2 teaspoons baking powder	1 egg unbeaten
1 tablespoon melted butter	1 teaspoon vanilla
	1/2 cup dates cup up

Combine all ingredients. Mix thoroughly. (Do not beat) Turn into a 8 x 8 pan. Bake in a 350 degree oven for 40 minutes. Serve with whipped cream or ice cream.

Dorothy Messer

GLORIFIED RICE

1 package lemon jello 2 cups cooked rice
2/3 cup whipping cream 2 cups crushed pineapple

Prepare jello according to directions on package. Chill until thick as syrup. Mix rice and crushed pineapple. Stir into jello. Whip cream and fold into jello, rice and pineapple mixture. Chill several hours.

Evelyn Roberts

ICE CREAM

1 Pint cream 2 cup sugar
4 eggs 2 tablespoons vanilla
Milk or Cream

Cook cream 1 cup of sugar and eggs slowly until it coats a spoon. Cool and add vanilla, the remaining sugar, and enough milk or cream to fill container. Chilling in the refrigerator will shorten cranking time. 1-1/2 gallons

Viola Kussart

STRAWBERRY DELIGHT

1/2 pound ice cream wafers ground (vanilla or pink)
1/2 cup butter or oleo 1 cup powdered sugar
1/2 cup chopped pecans 1 quart sliced fresh strawberries
2 eggs beaten

Save 1/2 cup wafers for topping. Press remainder in bottom of 9" square pan. Cream butter and sugar, add eggs. Spread creamed mixture on crumbs, then layer of strawberries, then nuts. Cover with unsweetened whipped cream. Sprinkle with crumbs. Refrigerate. (May be made day ahead.)

Mary Grupp

LIME ICE

Dissolve one pkg. lime jello, 2 cups sugar or less, in 1 cup boiling water. Cool and add 1 quart milk, stirring in slowly, juice of 1 lemon. Pour into trays and freeze. Very refreshing!

Ramona Saunders (Mrs. David)

ICE CREAM DESSERT

1 small can crushed pineapple	1 quart vanilla ice cream
1 cup liquid	Graham cracker crumbs
	1 package lemon jello

Drain pineapple and add enough water to make one cup liquid. Bring liquid to a boil and add jello. When jello starts to thicken add ice cream and the drained crushed pineapple. Whip together. Pour in pan lined with graham cracker crumbs.

Maxine Snodgrass

JELLO DESSERT

1 package jello	1 cup boiling water
3/4 cup sugar	

Chill until stiff, then beat until fluffy. Beat 1/2 pint of whipping cream and fold in. Add fruit as much as you like. Pour into pan lined with graham crackers rolled fine. Put a few crumbs on top. Chill over night.

Mrs. S. Schaumburg

LEMON CURD

Recipe from Mrs. B. B. Temple, Boston, Lincolnshire, England. Mother of Herbert D. Temple. A traditional food at Christmas time in England.

3- 1/2 cups sugar	Juice of 3 lemons (about 3/4 cup)
1/2 pound butter	Grated rind of 2 lemons (4 level tablespoons)
5 eggs, beaten	

Put above in heavy saucepan, mix and heat over moderate fire. Stir constantly, lower the heat and let it simmer until it becomes as thick as honey. Continue stirring until done since it burns easily. About 2 pints. One-half batch is often enough. Line muffin tins with pastry, place a teaspoon of lemon filling in crust and bake.

Mrs. B. B. Temple

Wisdom comes to no one by chance.

MAPLE NUT DELIGHT

Put 3 cups of hot water, 2 cups brown sugar, 6 tablespoons of instant tapioca and 1/2 teaspoon salt in double boiler and let cook for 40 minutes. Remove from stove and add 1 teaspoon vanilla and 1 cup broken pecan meats. Chill and serve with whipped cream.

Faye Goodsell

PEACH DELIGHT

Cut up into bowl: 1/2 cup nutmeats
12 marshmallows Number 2- 1/2 can of peaches
6 maraschino cherries (save 6 slices for garnish)

Warm 1/2 cup peach juice and add 2 tablespoons orange juice and 1 box of red jello. Add liquid to cut up mixture then chill, but not set. Chill 1 can evaporated milk. Whip until stiff. Add 2 tablespoons lemon juice. Fold first mixture into second mixture. Top with peach slices and chill.

Mrs. Robert Boyle

PINEAPPLE REFRIGERATOR TORTE

1 cup crushed pineapple 1/2 cup nutmeats
3 cup marshmallows 1/2 teaspoon vanilla
1/2 cup hot water 12 graham crackers
1 cup whipped cream

Drain pineapple. Melt marshmallows in hot water. Stir over low heat until melted. Cool. Add whipped cream, nutmeats and vanilla. Crush graham crackers and press to line bottom of pan. Pour in mixture and cover with remaining crumbs. Chill several hours.

Margaret Colburn

Abundance kills more than hunger.

If you could kick the person responsible for most of your troubles, you wouldn't be able to sit down for six months.

Courtship is the short space between lipstick and mopstick.

RICE CHECKS DESSERT

1/2 gallon vanilla ice cream	1/3 cup butter 1 cup shredded cocoanut
2 cups rice checks	1/2 cup crushed nuts
2/3 cup brown sugar	

Cream brown sugar and butter and add crushed rice checks, cocoanut and crushed nuts to creamed mixture. Put 2/3 of mixture in bottom of covered pan. Spread softened ice cream on top of mixture and then sprinkle the remaining mixture over the top of ice cream. Put in freezer. This is especially nice as it can be made ahead of time. Also it stays firm for quite a while which makes it easy to serve to a large group. Is also good made with ice milk.

Maxine Snodgrass

RICE PUDDING

1 cup of boiled rice	Grated rind of lemon
1 pint of sweet milk	1/2 cup sugar
3 egg yolks	Pinch of salt
Butter size of egg	Bake

Frosting:

Beat the whites of three eggs stiff. Add 1/2 cup sugar, juice of 1/2 lemon. Set in oven to brown.

Ethyl Briden

RITZ CRACKER DESSERT

36 crackers	1 cup nuts
1 cup dates	Mix above ingredients

Beat 6 egg whites until stiff. Beat in 2 cups sugar, 1 teaspoon flour, 1 teaspoon baking powder. Melt 4 tablespoons butter in bottom of 9 x 13 pan. Fold in date mixture into egg whites. Bake 30 minutes at 325 degrees.

Margaret Wilson

Be silent or speak something worth hearing.

5-3 SHERBERT

Juice of 3 lemons	3 cups sugar
Juice of 3 oranges	3 cups water
3 bananas (mashed)	1 beaten egg white

Freeze in trays to mush stage, remove to a bowl and beat. Return to trays and freeze.

Mrs. Robert Boyle

TAPIOCA FRUIT SALAD

1 box vanilla tapioca pudding	3 cups liquid
1 box orange tapioca	2 cups miniature marshmallows
2 cans mandarin oranges	2 or 3 bananas
	1 can pineapple tidbits

Drain juice from oranges and pineapple and add enough water to make 3 cups. Cook pudding in this and cool. Add oranges, pineapple, and marshmallows. Just before serving add bananas.

Hattie Snodgrass

TAPIOCA PUDDING

3/4 cup minute tapioca	1 cup dates cut up
Dissolve in 5 cups water	1 cup black walnuts
Add 3 cups sugar	Pinch of salt

Bake in a slow oven and stir often and if gets to thick add water while baking. Serve with whipped cream.

Ethyl Briden

TAPIOCA PUDDING

4 tablespoons minute tapioca	1/4 teaspoon salt
3/4 cup brown sugar	1/2 cup raisins
	2 cups water

Cook all until clear, then cool. Add 1/2 cup grapenuts, 1/2 cup nuts and 1 small apple cut fine with peel. Serve with whipped cream.

Dorothy Messer

APPLE SLICES

2-1/2 cups flour	1 cup lard
1-1/2 teaspoon sugar	1 teaspoon salt
1 egg yolk	Milk
Cornflakes	8 apples
1 cup sugar	1 teaspoon cinnamon
2 egg whites	

Mix flour lard, sugar and salt like you would for pie crust. Put yolk in cup and fill to 1/2 full with milk. Add to flour mixture. Roll out half of dough and put in large cookie sheet with sides. Put 2 handful cornflakes crumbled over dough. Peel and slice apples and put on dough, then the cup sugar and cinnamon on this. Roll out the rest of dough and put on top of apples. Beat egg whites and spread over top crust. Bake 1 hour at 400 degrees. When done string with powdered sugar frosting.

Marcella Lageschulte

RHUBARB PUDDING

1 cup sugar	1 teaspoon soda
1 cup sour milk	3 tablespoon butter
1-1/2 cups flour	1/2 teaspoon salt

Mix and spread in greased cake pan.

4 cups rhubarb	1-1/2 cups boiling water
1-1/2 cups sugar	

Mix and pour this over batter already in pan. Bake 45 to 60 minutes at 350 degree oven.

Mrs. Melvin Sherman

TOMATO PUDDING

1/2 pound butter	8 slices bread
1 cup brown sugar	1-1/4 cup thick tomato juice

Cube bread. Melt butter and pour over bread cubes. Boil juice and sugar 5 minutes, pour over bread and bake at 350 degrees for 35 to 40 minutes.

Dorothea Huntley

The people who get the most kick out of life are those that kick the least.

HAMBURGER MEAT BALLS

1 pound ground beef 1 egg
1 cup rice ketchup 1 tablespoon salt
1/4 teaspoon pepper 1 tablespoon minced onion
2 tablespoons tomato 1/4 cup celery
1 onion 2 tablespoons dry mustard
1/2 teaspoon nutmeg

Combine ground beef, egg, 1/4 cup rice ketchup, salt, pepper, and onion. Mix well. Mix together water, rice ketchup, mustard, and mustard. Add half this sauce to ground beef mixture. Shape into meat balls. Place in pan. Put meat balls with remaining sauce. Sprinkle with remaining 1/4 cup rice ketchup. Bake at 400 degrees until hot about 30 minutes.

Meats

Mrs. Sylvia Doye

Casseroles

1 pound ham 1/2 cup ketchup
1/4 cup dry mustard 1/2 cup tomato
1/2 cup onion 1/2 cup celery
1/2 cup sugar 1 tablespoon sugar

Combine meat, onion, pepper, and celery. Add remaining ingredients and simmer about 30 to 45 minutes.

Mrs. Sylvia Doye

DEEP HAM PIE

2 cups finely cut ham 4 hard boiled eggs, sliced
1/2 cup ketchup 1/4 teaspoon pepper
1/2 stick butter 1 cup milk

Line deep pie or baking dish with pie crust dough. Put layer of ham and 3/4 of egg. Sprinkle with pepper and milk. Cover with dough rolled out to fit. Bake 1 1/2 hours in hot oven.

Mrs. Robert Neustadter

BARBECUED MEAT BALLS

1 pound ground beef	1 egg
1 cup rice krispies	1 teaspoon salt
1/4 teaspoon pepper	1 tablespoon chopped onion
3 tablespoon brown sugar	1/4 cup catsup
1/8 teaspoon nutmeg	1 teaspoon dry mustard

Combine ground beef, egg, 3/4 cup rice krispies, salt, pepper, and onion. Mix well. Mix together sugar, catsup, nutmeg, and mustard. Add half this sauce to ground beef mixture. Shape into meat balls. Place in pan. Top meat balls with remaining sauce. Sprinkle with remaining 1/4 cup rice krispies. Bake in 400 degree oven for about 30 minutes.

Lorraine Boyle

BARBECUED BURGER MIX

1 pound hamburger	1/2 cup chopped onion
1/4 cup chopped green pepper	1/4 cup chopped celery
1-1/2 teaspoon Worcestershire sauce	One 8 oz. can tomato sauce
1/4 cup catsup	1 tablespoon vinegar
	Salt and pepper
	1 tablespoon sugar

Brown meat, onion, pepper, and celery. Add remaining ingredients and simmer about 30 to 45 minutes.

Mrs. Byron Engelkes

DEEP HAM PIE

2 cups finely cut ham from boiled ham	4 hard boiled eggs, sliced
1/2 stick butter	1/4 teaspoon pepper
	1 cup milk

Line deep pan or baking dish with pie crust dough. Put layer of ham and layer of egg. Sprinkle with pepper. Add milk. Cover with dough rolled moderately thin. Bake 1/2 hour in hot oven.

Mrs. Robert Neuenkirch

BARBECUE SAUCE

2 Tablespoons butter	Medium onion sliced
Clove of garlic	1/2 cup chopped celery
3/4 cup water	1 cup catsup
2 tablespoons vinegar	2 tablespoons lemon juice
1 teaspoon salt	2 tablespoons Worchestershire
1/4 teaspoon pepper	2 tablespoons brown sugar

Melt butter, add onion and cook until brown. Add remaining ingredients and cook 20 minutes. Makes 2-1/4 cups sauce or enough for 3 pounds of meat.

Nancy McRobie

BEEF CASSEROLE

1 pound boneless beef stew	1 can mushroom soup (do not thin)
1 medium onion	

Place meat in casserole, do not season, slice onion over meat, pour on soup. Cover with a lid and bake at 300 degrees for 3 hours. Pour over cooked rice, noodles or toast. This will be nice and brown and gravy is very good. This will serve two people, can double for more people.

Mrs. John Dlak

HAMBURGER NOODLE CASSEROLE

Cook 4 ounces of noodles and drain, then brown:

1 pound ground beef	1/2 cup chopped onion
1 teaspoon salt	

When brown remove from heat and blend in:

1/4 cup flour	1/4 cup catsup
1/8 teaspoon celery salt	2 teaspoons worchestershire
Pepper	1/2 cup mushrooms or soup
1-1/3 cup buttermilk	

Fold in noodles, bake in 1-1/2 quart pan, 30 minutes at 350 degrees. Can be made the day before.

Donna Niemann

CHOPPED BEEF AND MACARONI

1 box creamettes (2 cups)	One 4 oz. package dried beef
4 hard cooked eggs diced	2 cans mushroom soup
1 small onion	1/2 pound velveeta cheese
	1-1/2 cups milk

Combine all ingredients and let stand in baking dish in refrigerator over night. Bake 1 hour in 350 degree oven.

Gerrie Wolter

HAMBURGER HOT DISH

1 pound of hamburger	1 cup cracker crumbs
1 medium sized onion cut fine	1 pint corn
1 egg beaten	1 can cream of celery soup
	1 cup milk

Lightly brown hamburger and onion, salt and pepper to taste. Mix together egg, milk, cracker crumbs, corn and celery soup. Add hamburger and onion and put in greased baking dish. Melt 2 tablespoons butter and stir in 2 cups cornflakes. Put on top and bake 35 to 45 minutes in moderate oven. Vegetable soup may be used instead of celery soup.

Deloris Johnson

MOCK PIZZA CASSEROLE

1 pound hamburger	Sliced processed cheese
1 onion lightly browned	1 can tomatoe soup
Whole white crackers	1/2 can milk

Line 9 x 9 pan with a layer of whole white crackers, then a layer of sliced cheese and a layer of hamburger. Repeat the above, and pour over 1 can of tomatoe soup that has been diluted with 1/2 can of milk. Bake at 350 degrees 1/2 to 3/4 hour.

JoAnn Hare

Memory is the mother of all wisdom.

HAMBURGER DISH

1 pound hamburger	1 can pork & beans or
1 small onion	kidney beans
1 can tomato soup	

Brown hamburger and onion, when hamburger is done add beans and soup and simmer until ready to serve.

Mrs. Howard Dunlap

OKLAHOMA HAMBURGERS

For each serving take one large thin hamburger patty and place 1 tablespoon diced onion in center. Then place another large thin patty on top and seal edges. Season to taste and fry or broil slowly till done.

Joyce Knapp

ITALIAN OVEN EASY CHICKEN

1/4 teaspoon oregano	1 cut-up fryer 2-1/2 lbs.
1/2 teaspoon paprika	1/4 teaspoon garlic salt
1/4 cup flour	2 teaspoons salt
1/2 lb. pork sausage	1-1/2 cup canned tomatoes

Combine oregano, garlic salt, flour, paprika and salt. Dip each piece of chicken into flour mixture. Break the sausage meat into small pieces with fork and cook about 5 minutes in shallow pan in a 400 degree oven. Remove baking pan from oven and stir in 1/2 cup tomatoes. Place chicken in the baking pan, skin down in single layer. Bake in a 400 degree oven 30 minutes. Turn chicken, add remaining cup of tomatoes. Bake another 30 minutes or until tender. Serves 4. You can use more tomatoes if desired.

Shirlene Cripe Porter

A GOOD MARRIAGE RECIPE

2 cups Love (Jesus)	1 cup Togetherness
1 teaspoon Honey Do	2 tablespoons Forgiveness
Pinch of Thoughtfulness	

Mix thoroughly and bake at moderate (even) temper. Never fails!

BARBECUED CHICKEN

1 fryer, seasoned and browned. Prepare following sauce in shallow pan:

Brown 3 tablespoons onion in 2 tablespoons shortening.

Add:

1 cup catsup	1-1/2 teaspoon chili powder
3/4 cup water	1/2 teaspoon celery seed
2 tablespoons vinegar	2 teaspoons sugar

Place browned chicken in sauce, coating each piece. Bake until tender, about 45 minutes to 1 hour. Baste often with the sauce. If sauce gets too thick, add water.

Mrs. Byron Engelkes

CHICKEN CACCIATORA

1 clove garlic	1 large onion sliced
2 tablespoons oil	4 to 5 lb. chicken cut up
1 cup hot water	1 can (6oz.) tomato paste
Salt and pepper	1-1/2 teaspoons whole oregano
1/2 cup red wine	1/2 cup sliced mushrooms

Cook garlic and onion in oil. Add chicken and brown on all sides. Combine tomatoe paste, water, salt, pepper and oregano and pour over chicken. Cover and cook over low heat until tender. Add mushrooms and wine and cook 5 minutes longer.

Mrs. Charlene Fullmer

CHICKEN HAWAIIAN

1/2 cup soy sauce	1-1/2 cups water
2 green onions chopped tops and all	1 chicken

Place chicken in broiling pan (without rack). Sprinkle onions over top, pour soy sauce and water mixed over chicken. Broil turning and basting frequently until crisp and brown about 1 hour.

Mrs. Charlene Fullmer

Four things a man must learn to do if he would make his record true: To think without confusion clearly; To love his fellow-men sincerely; To act from honest motives purely; To trust in God and heaven securely.

MEAT BALL CASSEROLE

1 lb. ground beef	1/8 teaspoon pepper
1/2 cup water	1/8 teaspoon celery salt
1 teaspoon salt	1/8 teaspoon garlic salt
2 tablespoons onion (grated)	1/2 cup dry bread crumbs or cracker crumbs
1/4 soup can water	1 can cream of mushroom soup

Mix together. Form in small loaves, roll in flour, brown in hot fat. Mix cream of mushroom soup with water. Pour over browned meat. Cover and bake 30 minutes at 350 degrees. Serves 6.

Donna Niemann

NOODLE CHICKEN

1 cut-up frying chicken	flour and pepper
1/2 soup can milk	1 can cream of mushroom soup
1/2 package onion soup mix	1 can 3 oz. chow mein noodles

Put noodles over the top. Bake.

Marcella Lageschulte

HAMBURGER CUPS

1 egg	2 lbs. ground beef
1/4 teaspoon pepper	1-1/2 teaspoon salt
1 teaspoon poultry seasoning	2 cups bread crumbs
1/4 cup melted butter	2 tablespoons onion (chopped)

Mix well. Put in greased cupcake pans. Bake 30 minutes in 350 degree oven. Makes 12 servings.

Mrs. Melvin Sherman

Thank God every morning when you get up that you have something to do that day which must be done, whether you like it or not. Being forced to work, and forced to do your best, will breed in you temperance and self-control, diligence and strength of will, cheerfulness and content, and a hundred virtues which the idle never know.

GOLDEN CHEESE RICE CASSEROLE

1/2 lb. American cheese shredded
2-1/2 cups shredded carrots 1 tablespoon grated onion
2 cups cooked rice 1 tablespoon melted butter
2 eggs, beaten 1 teaspoon salt
1/4 cup milk 1/8 teaspoon pepper

Combine shredded cheese and carrots, (carrots may be raw or cooked). Cheese and carrots may be ground together in food chopper rather than shredded if preferred. 5 to 6 medium carrots will be required. Add remaining ingredients and toss lightly. Cover and bake 325 degrees for 45 minutes. 6 servings.

Mrs. Herbert Temple

GROCERY STORE DISH

2 pounds hamburger 1 cup celery chopped fine
1/2 cup onion chopped 1 small package noodles
Small can mushrooms 1 can peas
3 cans tomato soup 1 can whole kernel corn
Salt (Regular size cans)

Do not drain corn or peas. Fry hamburger (like you do for chili). Add onion and celery and fry a little longer. Add rest of ingredients and the pre-cooked noodles. Put in pan and bake at 350 degrees for about 1-1/2 hours. Grate cheese on top. Makes large amount. Will freeze well.

Mrs. John Dlack

HAMBURGER CHOP SUEY

Fry 1 pound hamburger a little and add 1 bunch celery chopped and 1 large onion, salt to taste and brown a little more. Add:

1 can mushroom soup 1 can cream of chicken soup
2 soup cans water 2 tablespoons soy sauce
1 cup rice (regular) not cooked.

Pour in casserole or roaster with lid and bake about one hour or until rice is done. Stir several times. Ten minutes before serving add 1 can bean sprouts. Serve on Chinese noodles. Bake at 350 degrees. Serves 12 to 14.

Sally Wilson

CASSEROLE (Meal in One)

2 lbs. hamburger	1 small onion, chopped
1/2 teaspoon chili powder	2 tablespoons chopped
1/2 teaspoon salt	green pepper
pepper to taste	1 can vegetable soup
1 can water	1 can tomato soup
1/2 can uncooked rice	

Brown hamburger and onion, add all the rest of the ingredients except rice. Place rice in bottom of greased baking dish. Pour soup mixture over rice, bake in moderate oven 40 minutes.

Mary Henry

HAMBURGER RICE CASSEROLE

2 lbs. ground beef	1 medium size onion
1 can mushroom soup	1-1/2 cups minute rice,
Salt & pepper to taste	(prepared)
1 can vegetarian vegetable soup	

Bake at 350 degrees for about 1/2 hour to 45 minutes. Hamburger and rice amounts can be varied to suit taste. (Brown meat and onion first.)

Violet Woodall

HAM BALLS

1 lb. ground ham	2/3 cup cracker crumbs
1 lb. lean pork	1 egg
1/4 teaspoon salt	1 tall can evaporated milk
dash pepper	dash thyme
2 tablespoons minced onion	

Mix and make into 16 balls. Place in shallow pan and bake at 350 degrees for 30 minutes. Remove from oven, glaze and bake another 30 minutes.

Glaze:	1/2 cup brown sugar
1-1/2 tablespoons	1/2 teaspoon dry mustard
vinegar	Bring to a boil.

Serve ham balls with horseradish dressing. (below)

1/2 cup cream whipped	1 tablespoon lemon juice
1/2 teaspoon salt(scant)	4 tablespoons horseradish
	(juice pressed out <u>well</u>)

Dorothea Huntley

HAM AND VEAL LOAF

1 egg beaten well	1/2 teaspoon salt
1/2 cup water	Pepper to taste
1 cup dry milk	1 teaspoon dry mustard
1 pound ground ham	1 cup fine dry bread crumbs
1-1/2 lbs. ground veal	

Beat egg in large bowl. Add water, dry milk, mix well. Then add the mustard, salt and pepper, meat and bread crumbs. Blend until evenly distributed. Place in loaf pan. Insert whole cloves diagonally on loaf. Bake for 1-1/2 hours. Then baste meat every 20 minutes with the following sauce:

1 can peaches	2 tablespoons vinegar
1/2 cup brown sugar	

Mix and simmer about 5 minutes before basting with this. When meat is done remove from pan and pour remaining syrup over meat loaf with peaches on top. Let stand a few minutes before cutting.

Mrs. Eldon Briden

MACARONI HAMBURGER SKILLET

3 tablespoons fat	1 pound hamburger
3 onions sliced thin	1 green pepper, chopped
2 cups cooked tomatoes	1 cup uncooked macaroni
1 teaspoon salt	1/4 teaspoon pepper

Brown hamburger, onion and green pepper in fat in skillet. Add tomatoes, uncooked macaroni, salt and pepper. Cover and simmer 20 minutes. Serves 6.

Margaret Colburn

A LITTLE PRAYER: The night is dark and the street is wet with a softly falling rain. The street lights glow in a yellow row like flowers along a lane. And coming home through the silver mist with a cool wind in my hair I cannot help but lift my face to whisper a little prayer. Dear God, when the night is dark and long and the path is dim with pain, let hope and faith shine through the dark like street lights in the rain.

A nickel isn't supposed to be as good as a dollar, but it's a safe bet that it does to Church more often.

He knocks boldly who brings good news.

BAKED HAM CASSEROLE

6 ounces uncooked macaroni or noodles
2 cups or less cubed ham
1 can cream of mushroom soup
3/4 cup grated cheese
1 cup milk

Cook noodles and combine with all ingredients except cheese. Put in greased pan, sprinkle with cheese and bake at 350 degrees for 1/2 hour. Serves 8 to 10.

Mary Henry

BARBECUE SAUCE

Good and not so spicy as some. Cook 1/4 cup chopped onion until soft, add 1/2 cup catsup, 2 tablespoons brown sugar, 1/3 cup water, 2 tablespoons vinegar, 1 tablespoon Worcestershire sauce, salt to taste. Simmer uncovered 20 minutes. Good over ribs, ham, weiners, and steak.

Donna Jacob

ITALIAN MEAT BALLS

1 pound hamburger	1 small onion chopped
1 teaspoon sugar	1 clove garlic minced
1 egg	2 slices bread (wet)
2 teaspoons grated cheese	

The garlic is optional. Mix and shape into balls. Drop into hot sauce made from 1 can tomato soup and 1 can water. Simmer 30 to 40 minutes. Good.

Donna Jacob

CORN OYSTERS

3 egg yolks	3 cups whole kernal corn
1/4 cup flour	2/3 teaspoon salt
3 egg whites	1/2 teaspoon baking powder

Drain corn, mix with beaten egg yolks, add dry ingredients. Beat egg whites stiff and fold in. Fry in grease in skillet turning to brown on both sides.

Hattie Snodgrass

JOHNNY MAZETTE

1 small package noodles 1 small can mushrooms
1 slice ham (grind) 1 medium onion, chop fine
1 small green pepper 1 medium can tomato juice
2 teaspoons worchestershire sauce

Cook noodles in boiling water. Fry ham, onions and worchestershire sauce and mushrooms together until ham is done. Pour tomato juice in frying pan with other ingredients and heat. Add noodles and chopped pepper. Put in greased baking dish and bake 30 minutes at 350 degrees.

Mrs. John Dlask

MEAT LOAF

1-1/2 pounds ground beef 2 teaspoons salt
3/4 cup uncooked oatmeal 1/4 teaspoon pepper
2 eggs, beaten 1 cup tomato juice
1/4 cup chopped onion

Combine ingredients and pack firmly into loaf pan. Bake in a moderate oven 350 degrees for 1 hour. Let stand 5 minutes before slicing. Serves 8.

Maxine Snodgrass

PORK AND NOODLES

1 pound ground beef 3 medium onions
1 pound ground pork 1 package noodles (27¢ size)
2 green peppers cooked
2 small stalks celery 2 cans tomato soup

Cut celery, peppers, and onions in pieces and brown with meat. Mix all together in casserole and dot with plenty of butter. Bake 1 hour in 350 degree oven.

Mrs. B. L. Porter

Thank God for dirty dishes, they have a tale to tell,
While others may go hungry we're eating very well.
With home and health and happiness, I shouldn't want to fuss
By the stack of evidence God has been very good to us.

Humans like horses cannot kick and go forward at the same time.

GOULASH

1-1/2 lbs. ground beef 2 tablespoons chopped onion

Cook till pink color is gone and add:

1 can mushrooms	1 small pkg. macaroni
2 cans cheese soup	2 cans water

Bake 40 to 45 minutes in oven or cook over low heat on top of stove.

Maxine Snodgrass

HOT DISH

1 pound hamburger	1 can mushroom soup
1 cup celery	Soy sauce to taste
1 medium onion	(about 1-1/2 tablespoons)

Fry onion and celery together, add hamburger and fry until well done. Add soup and soy sauce. Add salt and pepper while frying. Serve over chinese noodles.

Elaine Krohse

SOUTH DAKOTA DINNER

1/2 lb. pork	4 small onions
1/2 lb. beef	1 box noodles

Put ground meat in skillet and brown, add sliced onion and brown a little more. Cook noodles separately, drain. Put noodles, meat, and one can Cambell's tomatoe soup in baking dish. Mix well. Add a little salt and pepper and bake in moderate oven 3/4 to 1 hour.

Hattie Snodgrass

SWISS STEAK

Make cuts around edges of meat to prevent curling. Put salt and pepper on, then sprinkle with flour and pound in as much as possible. Brown on both sides. Put into roaster. Slice onion over top. Pour tomatoe juice that has been sweetened just a little over all and bake till done.

Maxine Snodgrass

A little body often harbors a great soul.

SPARE RIBS ALA HAWAIIAN

3 to 5 lbs. spare ribs 1/4 cup vinegar
1/2 cup catsup 3 tablespoons brown sugar
1/2 teaspoon salt 2 tablespoons corn starch
1 tablespoon soy sauce 1 9 oz. can crushed pineapple

Mix all together except the ribs, cook till slightly thick. Cut ribs into serving pieces and remove fat. Arrange ribs in layers with sauce. Cover tightly and put in 350 degree oven for 1-1/2 hours.

Maxine Snodgrass

SQUASH & LIMA BEAN CASSEROLE

1/2 cup brown sugar 1 quart cooked squash, mashed
1/4 cup sorghum 1 can butter lima beans, #1 can
1 small onion sliced 1 teaspoon salt
Pepper to taste

Mix this altogether. Bacon chunks or smoked sausage may be added for extra flavor. Bake

Mrs. Eldon Briden

TEXAS HASH

1/2 cup uncooked rice 1-1/2 lbs. ground beef
1 cup chopped onion 1/4 cup green pepper
1 quart tomatoes 1 No. 2 can whole kernel corn
Salt and pepper 1 tablespoon worchestershire

Brown meat. Add rice and brown again. Add the rest of the ingredients and bake 10 minutes at 450 degrees, then 1 hour at 350 degrees.

Gerrie Wolter

WIENER BARBECUE

1/4 cup salad oil 1 clove garlic
1/2 cup chopped onion 1 cup tomatoe sauce (8 oz. can)
1/2 cup water 1 teaspoon salt
1/8 teaspoon pepper 1 package wieners

Mix together all except wieners in frypan. Add wieners and simmer about 30 minutes. While not necessary, we make small cuts on wieners to flavor inside completely.

Mrs. Spencer Snodgrass

ALABAMA CHERRY PIE

2 cups milk	1 tablespoon flour
2/3 cup sugar	1 egg yolk
1/2 teaspoon salt	1 teaspoon vanilla extract
1 tablespoon butter	2 1/2 cups whole strawberries

Beat milk to make soufflé. Mix together sugar, salt, carbohydrates, flour. Add red and yellow and yellow to milk and cook until thick. Add strained extract and pour in heated pie shell. Top with halved and sliced strawberries. Baked in 300 degree oven.

Mrs. Lloyd Moore

ANGEL CAKE

1 cup milk	1 egg crushed mangoes
1 egg yolk	1/2 tablespoon carbohydrate
1/2 cup sugar	1/2 cup flour

Beat sugar and egg yolk, carbohydrate, and crushed mangoes. Pour milk and egg yolk into mixture. Pour into heated pie shell. Bake in 300 degree oven.

Pies

Pie Crusts

BLACK BOTTOM PIE

1 cup milk	12, 1/2 inch whole strawberries
Mixed sugar	One 12 oz. pkg. marshmallows
1/2 pint whipped cream	

Crust, mangoes and add enough mixed sugar to make it sticky. Put in pie. Bake a little crumb for topping. About 1/2 of the crust. Put in marshmallows. Then in a double boiler put milk and marshmallows. Cook until melted and stir while cooking. Cool thoroughly and mix down. Then add whipped cream and add this mixture to the crust. Add fresh topping. Refrigerate 24 hours or more before serving.

Faye Goodell

Recipe is listed but you do not know.

You don't know what with God won't know it with you.

ALMOND CREAM PIE

3 cups milk	1 tablespoon flour
2/3 cup sugar	3 egg yolks
1/2 teaspoon salt	1 teaspoon almond extract
1 tablespoon butter	2-1/2 tablespoons cornstarch

Heat milk in heavy saucepan. Mix together sugar, salt, cornstarch, flour. Add this and yolks and butter to milk and cook until thick. Add almond extract and pour in baked pie shell. Top with meringue and slivered almonds. Brown in 400 degree oven.

Mrs. Lloyd Moore

ANGEL FOOD PIE

1 cup sugar	1 cup crushed pineapple
3 egg whites	3-1/2 tablespoons cornstarch
Whipped cream, chopped nuts, cherries	

Boil together sugar, cornstarch, and crushed pineapple. Partly cool and fold in stiffly beaten whites. Pour into baked pie shell. Spread with whipped cream, chopped nuts and cherries and chill 1 hour.

Vesta Sansenbach

BLACK BOTTOM PIE

1 cup milk	12 Hydrox sandwich cookies
Melted butter	One 10 oz. pkg. marshmallows
1/2 pint whipped cream	

Crush cookies and add enough melted butter to make it sticky. Put in pan. Save a little crumbs for topping (about 1/3 of the crumbs). Put in refrigerator. Then in a double boiler put milk and marshmallows. Cook until melted and stir while cooking. Cool thoroughly and stir often. Then add whipped cream and add this mixture in the crumb crust. Add crumb topping. Refrigerate 24 hours or more before serving.

Faye Goodsell

Sorrow is brief but joy is endless.

Who don't keep faith with God won't keep it with man.

ICE BOX PIE

1 lb. vanilla wafers 2 boxes jello (2 colors)
1 large can fruit 1/2 lb. marshmallows
 coctail (No. 2) 1 pint whipping cream

Let jello harden and cut in squares. Drain fruit, cut marshmallows in pieces, grind vanilla wafers. Add 1/2 teaspoon nutmeg if desired. Whip cream but not stiff. Mix all ingredients except wafers in large bowl. Then place vanilla wafers in bottom of pan, reserving some for top, pour mixture over and cover with remainder of crumbs. Let stand 24 hours.

Mrs. Frank Dickens

SODA CRACKER PIE (tastes like apple)

Line one 9" pie pan with a crust, Break 12 soda crackers into 5 pieces each, put in unbaked pie crust. Sprinkle with 1 teaspoon cinnamon and 1-1/4 teaspoon nutmeg. Bring to a boil:

1-3/4 cup water 1 tablespoon butter
1/2 teaspoon cream of 1-1/2 cups sugar
 tarter

Pour over crackers. Put top crust on and bake as apple pie.

Donna Jacob

GROUND CHERRY PIE

Put ground cherries in unbaked pie crust and slice a layer of raw peaches over top. Sprinkle sugar and flour over all like any other fruit pie. Cover with top crust and bake.

Ruth Ann Dunlap

GROUND CHERRY PIE

2 cups ground cherries 1 cup sliced apples
2/3 cup sugar 1/2 cup flour
1/2 cup water salt

Mix together and put in unbaked crust, cover with top crust and bake.

Margaret Wilson

He who loves best his fellow-men, is loving God the holiest way he can.

CHOCOLATE CHIP PIE

Melt in double boiler:

30 marshmallows 1/2 cup milk

Remove from heat and add 2 squares grated bitter chocolate. Cool and add 1 cup whipped whipping cream or 1 pkg. "Dream Whip". Pour into 9 inch graham cracker crust and cool.

Beverly Bohlen

MARSHMALLOW PIE

24 marshmallows 1 cup cream, whipped
1/2 cup milk 1/2 bar Baker's bitter chocolate

Melt marshmallows in milk in double boiler. Let cool, then stir in whipped cream. Add chocolate cut in small pieces. Pour in graham cracker crust and shave remainder of chocolate bar over the top of filling.

Mrs. George Boelman

LEMON MERINGUE PIE

1 cup sugar 1 tablespoon butter
1/4 teaspoon salt 1/4 cup lemon juice
2 tablespoons flour Grated rind of 1 lemon
1-1/2 cups water 2 tablespoons cornstarch
2 egg yolks

Blend together sugar, salt, flour, and cornstarch. Stir in water. Cook over low heat, stirring constantly until mixture thickens. Stir a little of this hot mixture into beaten egg yolks. Combine mixes and cook a minute longer stirring constantly. Add lemon juice, rind, and butter. Pour into baked pastry shell. Top with meringue made by beating egg whites and adding 4 tablespoons sugar. Brown in slow oven.

Maxine Snodgrass

A HOUSEHOLD HELP Each morning when you waken, just offer God the day. Each task that's undertaken, whether work or play - Offer him your happiness, your cares and troubles, too, Just tell him that you don't forget all He's done for you. Now if you follow this recipe you will find, your life will be full of bright sunshine.

LEMON MERINGUE PIE

1-1/2 cups sugar	3 egg yolks beaten slightly
2 tablespoons butter	3 tablespoons cornstarch
Dash of salt	1/2 teaspoon grated lemon peel
1-1/2 cups hot water	1/3 cup lemon juice

In a saucepan mix first part, sugar, cornstarch, salt, and hot water, stirring as you add hot water. Quickly bring to boiling stirring constantly. Reduce heat and continue cooking & stirring 8 minutes. Beat egg yolks & add a small amount of hot mixture, then add it to the rest of hot mixture and bring to a boil. Boil 4 minutes. Add butter and lemon peel and cool. Top with meringue made of 3 egg whites beaten stiff with 1 teaspoon lemon juice, add 6 tablespoons sugar, (2 at a time and beat until all sugar is added.)

Mrs. S. Schaumburg

OZARK PIE

1 egg	3/4 cup sugar
Add: 1/2 cup flour	1 teaspoon baking powder
Pinch of salt	1/2 cup milk
Stir in: 2 cups peeled and chopped apples	
1 teaspoon vanilla	1/2 cup nutmeats

Bake 30 minutes in a greased pie tin. 350 degree oven. Serve with whipped cream on top.

Bertha Strong

BROWNIE PECAN PIE

Combine: 4 slightly beaten eggs and 1-3/4 cups sugar. Blend in: 2-1/2 squares (2-1/2 oz.) melted chocolate, 3 tablespoons melted butter, 1/4 teaspoon salt, 1 cup chopped pecans. Pour in pie shell and bake at 375 degrees for 25 to 30 minutes.

Sally Wilson

The best way for a housewife to have a few minutes alone at the end of the day is to start doing the dishes.

The work of the world is done by a few--- God asks that a part of it be done by you.

PECAN PIE

2 eggs, beaten
1/8 teaspoon salt
1 cup pecans
1 cup dark Karo syrup
1 cup sugar
2 tablespoons melted butter

Pour into shell and bake 15 minutes at 400 degrees and 35 minutes at 350 degrees.

Deloris Johnson

RHUBARB CREAM PIE

2 tablespoons butter
3 to 4 cups cut up rhubarb
1 cup sugar

Melt butter in saucepan, add rhubarb & sugar, cook till done.

Beat 2 egg yolks
2 tablespoons cornstarch
1/8 teaspoon salt
Add 1/4 cup sugar
3/4 cup milk (part cream)

Mix well and add to rhubarb and cook until it thickens.
Pour in baked pie crust. Top with meringue made of the two egg whites beaten stiff with 1/2 teaspoon cream of tartar, 4 tablespoons sugar and 1/2 teaspoon vanilla. Bake at 400 degrees until brown.

Mrs. Lloyd Moore

RHUBARB CREAM PIE

3 cups diced rhubarb
1-1/2 cups sugar
6 tablespoons cream
2 egg yolks
1-1/2 tablespoons cornstarch
1 teaspoon lemon flavoring
Pinch of salt

Cook rhubarb and sugar until tender, mix cornstarch in cream and add to rhubarb, add beaten egg yolks and salt and flavoring. Put in baked pie shell, use whites for meringue.

Maxine Snodgrass

My skin is dry; muddy, too. Eyes are green, instead of blue. Hair is mousy, never sleek, Although I wash it every week. I know my curves are rather lumpy; I'm overweight, and getting dumpy. There is no doubt, I'm quite a mess but must you stand there, saying, "yes"?

One today is worth two tomorrows.

CREAM RAISIN PIE

1 cup raisins, cooked 1/2 cup sugar
 with a little water 1 cup cream
2 tablespoons flour 1/4 teaspoon salt
2 eggs, separated

Mix sugar, flour, cream, and salt. Add to cooked raisins beaten egg yolks and cook until thick. Put into baked pie crust, top with egg whites beaten stiff with 2 tablespoons sugar and bake until brown.

Alice Reynolds

SOUR CREAM RAISIN

1 cup raisins 1 cup sugar
3 egg yolks 1 cup sour cream
pinch of salt 1 teaspoon cinnamon

Pour mixture into unbaked pie crust. Bake slowly till done. Can be used this way as it will have a nice spicy crust-like or you can bake and then put the 3 whites on for a meringue. (Beat whites with 3 tablespoons sugar).

Hattie Snodgrass

PINEAPPLE PIE

1 cup pineapple, crushed, juice and all
1-1/2 cups water 1/2 cup sugar
2 egg yolks 2 tablespoons cornstarch

Boil pineapple, water, and sugar. Mix cornstarch in small amount of water. Add this and beaten yolks to hot mixture stirring constantly. Cool slightly and put in baked pie shell. Use whites for meringue, brown.

Hattie Snodgrass

PUMPKIN PIE

1 cup rich milk 1-1/2 cups pumpkin
3/4 cup sugar 2 eggs slightly beaten
1/4 teaspoon salt 1/4 teaspoon nutmeg
1/4 teaspoon cinnamon 1 tablespoon butter

Mix well, pour into unbaked pie shell and bake in hot (400) oven about 30 minutes or until inserted knife comes out clean.

Maxine Snodgrass

RAISIN PIE

1 box seeded raisins	6 cups water
1 cup sugar	5 heaping tablespoons tapioca
A pinch of salt	2 tablespoons lemon juice or real lemon

Boil raisins and water together for a while then add the mixture of sugar, tapioca and salt and boil a little while longer. Add lemon juice after the filling is taken off of the stove.

The above is enough filling for 2 nice big double crusted pies.

Mrs. George Boelman

STRAWBERRY PIE

1 pint strawberries	1 pint of berries for juice (I put them into a cloth bag and squeeze out the juice)
1 cup sugar	
1/8 teaspoon salt	
3 rounded tablespoons cornstarch	

Sift the last 3 things and add to the juice (should have 1 cup juice, can add a little water). Cook slowly till thick, then add 1 tablespoon lemon juice, cool a little and pour over the halved berries in a prebaked shell or use graham cracker crust if you like. Chill well and serve topped with whipped cream. (Real good.)

Mrs. John Dlack

STRAWBERRY-PINEAPPLE PIE

15 marshmallows	1 cup crushed pineapple
3 tablespoons strawberry jello	

Melt the marshmallows in the pineapple in double boiler on low flame. Take off stove and stir in the jello. Cool till it is thick. Add 1 cup cream, whipped. Put in graham cracker crust and let chill for several hours.

Mrs. George Boelman

ZWIEBACH PIE

Grind 1 package zwiebach, add 1/2 cup sugar, 1 tablespoon cinnamon and 1/4 pound melted butter. Save 1 cup of above for top, put rest in pie pan and press to shape. Bake to light brown, 350 degrees about 10 minutes.

3 egg yolks	1/2 cup sugar
2 cups milk	3 tablespoons flour
pinch salt	1 teaspoon vanilla

Mix, cook and cool. Put in cooled shell. Beat 3 egg whites, 1/2 teaspoon cream of tarter. Start on slow speed, add 4 tablespoons sugar slowly. Beat till stiff. Put on top of filling. Put cup of crumbs over meringue, bake to light golden brown, about 10 minutes.

Dorothea Huntley

REFRIGERATOR PIE CRUST

4 cups flour	1 teaspoon baking powder
1-1/2 teaspoons salt	1 tablespoon sugar
1-2/3 cup lard	1 tablespoon vinegar
1 egg beaten	1/2 cup cold water

Use Lard not shortening. Mix dry ingredients and lard. Then add the rest and mix as any pie crust. Leave set over night before using. Roll out extra thin on floured board as this is fluffy from egg and baking powder. This makes four double crust or eight single crust pies and is always good. Never throw away trimmings as it doesn't get tough from mixing too much.

Mrs. Frank Dickens

PINK RHUBARB PIE

2 cups frozen rhubarb	1-1/4 cup sugar
1 tablespoon lemon juice	1 cup evaporated milk
1 pkg. raspberry jello (can use black)	

Cook rhubarb and sugar, add jello, mix and set aside to cool. Have milk cold, add lemon juice and whip. Fold whipped milk into cooled rhubarb mixture. Pour into baked crust. Makes 2 small pies.

Hattie Snodgrass

NEVER FAIL PIE CRUST

3 cups sifted flour	1 teaspoon salt
1 cup lard (a little more if using shortening)	1 egg 6 tablespoons water 1 tablespoon vinegar

Beat egg and add six tablespoons water and the vinegar. Cut lard into flour and salt, then add egg and water mixture.

JoAnn Hare

GRAHAM CRACKER CRUST

16 graham crackers crushed	1 tablespoon flour 1/4 cup melted butter
1/4 cup sugar	

Mix altogether, pat in pie pan and let chill before putting in the filling.

Mrs. George Boelman

TROPICAL TARTS

2 cups chopped apples	1-1/2 cups sugar
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Cook together to a stiff jelly. Cool and add:

3/4 cup grated cocoanut	1/4 cup orange marmalade
2 tablespoons butter	2 egg yolks

Cook a few minutes until eggs thicken. Pour into baked tart shells.

Make meringue of 2 egg whites. Drop from a spoon onto hot water and cook slowly until brown. Lift and place on tart. Serve.

Mrs. Robert Neuenkirch

A good servant makes a good master.

STUFFED SALAD

- 1 cup tomatoes
- 1 cup onions
- 1/2 cup celery
- 1/2 cup carrots
- 1/2 cup whipping cream
- 1 cup hot water

- 1 large egg (beaten)
- 1 cup apricot juice
- 1 tablespoon salt
- 1 beaten egg
- 1/2 cup orange juice
- 1 1/2 cups cold water

Cut up tomatoes and onions, drain pineapple, drain egg in hot water, add cold water. Add marshmallows, drained pineapple, and pineapple to jelly. Pour over pan. Cook mixture, bring flour, and beaten egg until thick, add and add 1/2 cup whipping cream. Spread over top of fruit mixture. Sprinkle with granulated sugar. Bake at 350 degrees, serve with the cream or eat bread. This should be at least 1 hour.

Salads

STUFFED SALAD (DICK)

- 1 No. 2 can corn
- 1/2 cup apricot juice
- 1/2 cup orange juice
- 1/2 cup whipping cream

- 2 to 3 tablespoons cream
- 1/2 cup cherry flavored gelatin

Drain corn, add water to cream to make 1 1/2 cups liquid. Dissolve gelatin in hot water. Add apricot and orange juice. Pour over pan. Cook mixture, bring flour, and beaten egg until thick, add and add 1/2 cup whipping cream. Spread over top of fruit mixture. Sprinkle with granulated sugar. Bake at 350 degrees, serve with the cream or eat bread. This should be at least 1 hour.

Salad

Dressings

- 1 No. 2 can cherries
- 1/2 cup apricot juice
- 1/2 cup orange juice

- 1/2 cup cherry flavored gelatin

Drain cherries, add water to cream to make 1 1/2 cups liquid. Dissolve gelatin in hot liquid. Add apricot and orange juice. Pour over pan. Cook mixture, bring flour, and beaten egg until thick, add and add 1/2 cup whipping cream. Spread over top of fruit mixture. Sprinkle with granulated sugar. Bake at 350 degrees, serve with the cream or eat bread. This should be at least 1 hour.

REMARKS: If things are hard and you feel bad, think of the others, enjoying life, and though to us it seems one thing, it really is pretty well shared.

The really happy was to be the one who enjoyed the money, then to see it all in a flash.

APRICOT SALAD

1 can apricots	1 large can crushed pineapple
1/2 cup sugar	1 cup apricot juice
1/2 pkg. small marshmallows	2 tablespoons flour
1 cup whipped cream	1 beaten egg
2 cups hot water	2 pkg. orange jello
	1-1/2 cups cold water

Cut up apricots and drain, drain pineapple, dissolve jello in hot water, add cold water. Add marshmallows, drained apricots, and pineapple to jello. Pour into pan. Cook sugar, juice, flour, and beaten egg until thick, cool and add 1 cup whipped cream. Spread over top of jello mixture. Sprinkle with grated cheddar cheese if desired. Serve with ritz crackers or nut bread. This should be put in large cake pan, makes 14 or 15 servings.

Mrs. John Dlack

CHERRY SALAD (DOUBLE DECK)

1 No. 2 can sliced pineapple	2 to 3 tablespoons cream
One 3 oz. pkg. cream cheese	1 pkg. cherry flavored gelatin

Drain pineapple. Add water to syrup to make 1-3/4 cups liquid. Heat to boiling. Dissolve cherry flavored gelatin in hot liquid. Chill until partially set, then add pineapple cut up in small pieces. Pour into oiled 8 inch square pan. Chill until firm.

1 No. 2 can cherries pitted	1 pkg. orange flavored gelatin
1/3 cup lemon juice	1/2 cup sliced olives

Drain cherries, add water and lemon juice to cherry syrup to make 1-3/4 cup liquid, heat liquid to boiling and dissolve orange flavored gelatin in hot liquid. Chill until partially set. Add cherries and olives. Spread the softened cheese over the cherry gelatin, then pour orange flavored gelatin over this. Chill until firm. Celery and nuts may be added to gelatin.

Vera Briden

SOMETIMES: If things are hard and you feel blue, think of the others, worrying too, and though to us it seems one sided, trouble is pretty well divided.

The really happy man is the one who can enjoy the scenery when he has to take a detour.

BEAN SALAD

- | | |
|--|---|
| 1 No. 2 can yellow wax beans | 2 cups slivered cauliflower or rosettes |
| 1 No. 2 can green beans | 1/2 slivered green pepper |
| 1 No. 2 can kidney beans | 1 slivered onion, medium size |
| | Marinate for 24 hours in: |
| 1 package green frozen lima beans, cooked and cooled | 1/2 cup sugar, 1/2 cup white vinegar, 1/2 cup salad oil, 1 teaspoon salt, 1/2 teaspoon pepper |
| 2 cups diced celery | |

Mix ingredients and pour over the vegetables and let stand 24 hours in crockery or china, turning carefully several times during seasoning process.

Mrs. George Boelman

CALIFORNIA SALAD

- | | |
|--|------------------------------|
| 1 cup pineapple chunks (drained) | 1 cup shredded cocoanut |
| 1 cup orange segments (drained, fresh or canned) | 1 cup miniature marshmallows |
| | One 8 oz. carton sour cream |

Combine all ingredients. Chill in refrigerator 24 hours. Serve on crisp salad greens or as dessert.

JoAnn Hare, Alice Reynolds

CHEESE MACARONI SALAD

- | | |
|---------------------------------|--------------------------|
| 2 cups cooked seasoned macaroni | 1/4 cup uncooked carrots |
| 1 cup diced celery | 1 green pepper, shredded |
| 1 cup cooked peas | Salt and pepper |

Chill macaroni. Combine with celery, peas, carrots, salt and pepper. Season to taste. Moisten with mayonnaise. Mix lightly with fork. Serve on crisp salad greens.

Hazel Loomis

Give to a grateful man more than he asks.

CRANBERRY SALAD

1 cup ground cranberries, add 1 cup sugar and let stand while preparing jello. 1 package lemon jello, 1 cup boiling water, 1 cup pineapple juice. Let stand until it starts to thicken. Add 1 cup drained crushed pineapple, 1 cup diced celery. Add 1/2 cup chopped nuts. Add cranberries and put in mold until firm. Serve as you wish, plain or with salad dressing.

Deloris Johnson

CRANBERRY SALAD

Grind 1 package cranberries, 2 oranges, 2 apples, and 1/2 cup nutmeats. Add 2 cups sugar and mix together and chill.

Bertha Strong

CRANBERRY SALAD

Grind 1 pound raw
cranberries
Add 1-1/4 cup sugar
Let stand 1 hour

Dice 1 cup celery
Chop 1 cup nuts

Dissolve 2 packages cherry jello in 2 cups boiling water. Add to above mixture and let set until firm.

Alice Reynolds

CRANBERRY SALAD

1 pound cranberries
ground
1 cup sugar poured
over cranberries
(let this stand while
jello cools)
1 package lemon jello
1 cup boiling water

1/2 cup crushed pineapple
1 apple, ground
1/4 cup nutmeats (optional)
1 cup small marshmallows

Cool and add other ingredients.

Mrs. George Boelman

CRANBERRY SALAD

1 quart cranberries	2 cups chopped celery
2 cups sugar	1 small can crushed pineapple
2 pkgs. lemon jello	1 cup chopped apple
4 cups hot water	nutmeats

Grind fresh cranberries, add sugar. Let stand for couple of hours. Dissolve jello in hot water, let stand until it starts to set. Add chopped cranberries, celery, pineapple, apple, and nuts. Chill until firm. Makes 12 servings.

Mrs. Spencer Snodgrass

CRANBERRY SALAD

1 lb. pkg. cranberries	1 pound marshmallows, diced
1 medium sized can crushed pineapple	2 cups sugar
	1 pkg. dream whip

Grind and drain cranberries very well, drain pineapple very well. Whip dream whip and fold mixture together. Add walnuts if desired.

Beverly Bohlen

CRANBERRY SOUFFLE SALAD

1 envelope Knox un- flavored gelatin	1/2 cup mayonnaise
2 tablespoons sugar	2 tablespoons lemon juice
1/4 teaspoon salt	1 teaspoon grated lemon rind
	1 cup very hot water

Mix gelatin, sugar and salt, add hot water and stir until gelatin is dissolved. Add mayonnaise, lemon juice and rind and blend with rotary beater. Pour in refrigerator tray. Chill in freezing unit 10 to 15 minutes or until firm about 1 inch from edge but soft in center. Beat until fluffy. Fold in 1 (1 lb.) can whole cranberry sauce, 1 orange or apple, peeled and diced, or 1 can pineapple tidbits, and 1/4 cup chopped walnuts. Chill until firm. (Fresh cranberries can be used instead of canned sauce. . . . put 2 cups cranberries through food chopper or chop fine with knife. Add 1/2 cup sugar. Let stand 10 minutes. Then fold in with other ingredients.

Maxine Snodgrass

Better 3 hours too soon than one minute too late!

CROOK SALAD

1 large head cabbage Celery and onions, as much as
2 large carrots you like
1 red or green pepper

Chop vegetables and pour over them a brine made from one gallon water and one tablespoon salt. Place in a crock and let set over night.

Make a syrup of 2 cups sugar, 2 cups vinegar, 2 table-
spoons celery seed and 2 tablespoons of white mustard
seed. Bring solution to a boil and then cool.

Pour off the salt water from the vegetables, drain and
pour the syrup over them.

Place in a crockery container and serve when wanted.

Mrs. George Boelman

FROZEN SALAD

1/2 pound marshmallows 1 package philadelphia cream
cut fine or small ones cheese
1 cup pineapple cut 1/4 cup salad dressing
fine or crushed 1 tablespoon diced marchino
cherries

Add dressing in cream cheese. Combine all ingredients.
Add 1 pint cream, whipped stiff. Freeze about 4 hours
or let stand over night.

Alice Reynolds

FROZEN STRAWBERRY SALAD

Dissolve 2 packages of strawberry jello in 2 cups hot
water. (Set aside until syrupy.) Add 1 small package
(1/2 pint) of frozen strawberries, thawed, and 1 small
can crushed pineapple. Slice 2 bananas and 1/2 cup
nuts. Put about 1/2 of this mixture in a 9 x 13 pan,
then a layer of sour cream, then put the rest of your
jello on top.

Dorothy Messer

How easy it is the night before to get up early the
next morning.

What difference which side of the bread is buttered?
We eat both sides.

CREAM CHEESE SALAD

1/2 cup boiling water	2 cups crushed pineapple
1 package lemon jello	1/2 cup sugar
1/4 cup grated cheese	1/2 pint whipped cream

Bring sugar and pineapple to boil. Let cool and add boiling water to jello and let stand until it just sets. Whip cream and fold in cheese, jello and pineapple mixture.

Sally Wilson

LEMON LIME SALAD

1 package lemon gelatin	1 pint carton cottage cheese
1 package lime gelatin	1 cup mayonnaise
1 cup boiling water	1 No. 2 can crushed pineapple, juice too
1 cup milk	Nuts, if desired

Dissolve gelatin in the boiling water. When it cools down, add the milk. Then when it starts to thicken (doesn't take long) add rest of ingredients in order given, mixing well. Pour into large pan or mold and chill.

Lillian DeVries

LUNCHEON SALAD

3/4 head lettuce	Dressing:
1 cup chicken	1 tablespoon chopped olives
1/2 cup baked ham	4 tablespoons mayonnaise
1 tablespoon chopped pickle	3 tablespoons vinegar
1 tomato	4 tablespoons olive oil
	2 tablespoons worchestershire sauce
	1 hard cooked egg (chopped)

Combine lettuce, chicken, ham, pickles, add dressing. Mix well. Serve on plate. Sprinkle with chopped olives. Garnish with 2 pieces of quartered tomato and 2 slices of hard cooked egg.

Mrs. Robert Neunkirch

Though you hide it from men, heaven sees you act.

MACARONI SALAD

2 cups uncooked macaroni	1 cup powdered sugar
6 apples	Juice of 2 lemons
1 small can shredded pineapple	1 beaten egg white
	1 egg yolk

Cook macaroni and cool. Add apples and pineapple. Cook egg yolk and lemon juice and sugar. Cool then stir in beaten egg white and mix in with the macaroni. Add apples and pineapple before serving. Mix in a pint of whipped cream. You can fix all this 24 hours before you serve it.

Faye Goodsell

MANDARIN ORANGE SALAD

1 can mandarin oranges	2 cups miniature marshmallows
1 No. 2 can seedless grapes	1 cup shredded cocoanut
1 can pineapple tidbits	1 cup cream, whipped

Drain fruit well and mix together. Add marshmallows and cocoanut. Fold in whipped cream.

Mrs. George Boelman

MANHATTAN SALAD

1 package lemon jello	1/2 teaspoon salt
1 cup hot water	3/4 cup diced red apples
1 cup cold water	1/2 cup diced celery
1 teaspoon vinegar (or 2 teaspoons lemon juice)	1/4 cup broken walnut meats

Dissolve jello in hot water. Add cold water and vinegar. Cut apples, celery and nuts. Add salt to vegetables, combine and fold into the partially thickened jello.

Mildred Temple

Who never climbed never fell.

ORANGE GELATIN AND TOPPING

1 package each of orange and lemon jello or both orange. Make according to directions on package using some fruit juice from mandarin oranges as part of liquid. When partially cool add the drained tidbits from a No. 211 can of pineapple, mandarin orange sections (drained) from one can, 2 bananas sliced and some almonds if you wish. Top the jello when firm with the following:

Cook until thick:

1 cup pineapple juice	2 tablespoons flour
3 tablespoons sugar	2 tablespoons butter

Whip 1/2 pint whipping cream and add to the above mixture when cool. Sprinkle with grated or finely shredded cheddar cheese.

Mildred Temple

SEA SHELL SALAD

1 package of shell macaroni	1 cup minced green pepper
2 cups minced green olives	1/2 cup minced pimento
2 cups minced ripe olives	1 cup minced celery
	1 cup minced onion
	Mayonnaise
	8 hard boiled eggs, diced

Put macaroni into swiftly boiling water and cook until tender. Drain carefully so the shells will keep their shape. When cool, mix all ingredients adding plenty of mayonnaise and salt to taste. Mix well and set in refrigerator four hours before serving.

Patty Neuenkirch

SUNDAY SALAD

1 cup dates, cut up	1 medium sized apple, diced
1 cup miniature marshmallows	1/3 cup nutmeats
1 No. 1 can dark sweet cherries, pitted and drained	1 cup heavy cream, whipped with 2 tablespoons sugar added to the whipped cream.

Combine all ingredients and serve on lettuce leaf.

Mrs. Byron Engelkes

CABBAGE-PEPPER SLAW

4 cups shredded cabbage	1 teaspoon celery seed
1/2 cup chopped green pepper	2 tablespoons tarragon vinegar
	1 teaspoon prepared mustard
1 teaspoon salt	1/2 cup salad dressing
2 tablespoons sugar	1/8 teaspoon white pepper

Combine vegetables, pepper, sugar and celery seed. Mix rest of ingredients and add just before serving, mixing thoroughly.

Mrs. Spencer Snodgrass

TUNA SALAD

2 small cans tuna	1/2 cup salad dressing
1 cup celery, cut small	2 tablespoons pickle relish

Mix and chill before serving.

Maxine Snodgrass

SCUR KRAUT SALAD

1 lb. sour kraut	1/2 green pepper
1 cup sugar	1/2 small jar pimentoes
1 tablespoon vinegar	3 or 4 small green onions
1 teaspoon celery seed	

Mix and chill. It improves by being refrigerated for several hours before being served. (Drain kraut and cut with shears.)

Mrs. W. M. George

RED CHERRY SALAD

1 pkg. cherry jello	1 can frozen red cherries
1 cup finely chopped celery	1/4 cup sliced stuffed olives
1/4 cup slivered almonds	

Drain juice from cherries adding enough water to make 2 cups. Bring this to boil and use to dissolve jello. When jello begins to thicken add the rest.

Viola Kussart

Half of our trouble comes from wanting our way; the other half from wanting the other fellows way.

GERMAN POTATO SALAD

(Sent to us from Germany)

10 medium potatoes	2 boiled eggs
3 slices bacon	1 cucumber or pickle
1 medium onion	oil and vinegar to taste

Boil potatoes in jackets, peel and slice. Dice bacon and onion in large skillet. Brown potatoes with bacon and onion to a light brown. Add diced egg and thin sliced cucumber. You can use mayonnaise on it, then serve with vinegar and oil dressing or Italian dressing. Salt and pepper to taste. Serve hot or cold.

Joyce Knapp

JELLO SALAD

2 pkgs. lemon jello	No. 2 can crushed pineapple
1 cup juice	3 bananas
1/2 pkg. miniature marshmallows	

Prepare jello as directed on box. Set until it starts to jell. Drain pineapple, add bananas and marshmallows. Put in pan.

Topping:	1 beaten egg
1/2 cup sugar	2 tablespoons cornstarch
1 pkg. dream whip	1 cup juice (saved from above)

Cook cornstarch, egg, sugar, and pineapple juice. When thick remove from heat and cool. Prepare Dream Whip as directed and fold into cooked mixture. Spread over set jello. Sprinkle grated cheese on top.

Wilma Stallman

2-4-6 SALAD

2 onions sliced	4 apples sliced
6 pickles sliced	1/2 cup sugar
1/4 cup vinegar	

Slice with a cabbage slicer. Mix sugar and vinegar and mix together.

Hattie Snodgrass

Recipe for having friends: be one.

COLONY CLUB DRESSING

1 can Cambell's tomato soup	1 teaspoon powdered sugar
3/4 cup vinegar	1 green pepper, ground
1 cup salad oil	1 tablespoon onion, chopped
1 teaspoon salt	1 teaspoon celery seed
	2/3 cup white sugar

May add paprika for color. Mix well and refrigerate.

Mrs. Byron Engelkes

FRENCH DRESSING

1 can tomato soup	1 teaspoon salt
1 cup salad oil	1 teaspoon celery seed
1 cup vinegar	A little red pepper
3/4 cup sugar	

Mix altogether and beat well.

Maxine Snodgrass

RED FRENCH DRESSING

1 cup oil	1 teaspoon paprika
1 cup catsup	2 tablespoons grated onion
1/2 cup vinegar	1/3 teaspoon pepper
1/2 cup sugar	1 teaspoon salt

Beat or shake until well blended. Store in refrigerator.

JoAnn Hare

SALAD DRESSING

1 cup sugar	2 cups vinegar
2 tablespoons flour	2 tablespoons butter
2 teaspoons mustard	1 teaspoon salt
1/2 teaspoon pepper	2 eggs, add last

Cook together. Remove from heat and when nearly cool add the beaten eggs.

Viola Kussart

Summertime is the time when it's too hot to do the chores around the house it was too cold to do last winter.

Those of us who beef too much may find ourselves in a stew.

SALAD DRESSING

1/2 cup sugar	1/2 cup vinegar
1/2 cup salad oil	1/2 cup tomato juice
1 teaspoon celery seed	1/4 teaspoon salt

Put all ingredients in quart jar and shake well. Refrigerate.

Evelyn Roberts

FRENCH DRESSING

2 cups catsup	1/2 teaspoon garlic salt
1/4 cup sugar	2/3 cup sweet relish
1 cup salad oil	1/3 cup grated onion or
1/3 cup vinegar	use 1 teaspoon onion flakes
1 teaspoon celery seed	2 teaspoons worchestershire-
	sauce

Place all ingredients in a 2 quart jar and shake hard. Store in refrigerator.

Verna Place

FRENCH DRESSING

2 cans tomato soup	1- 1/2 teaspoons salt
1 cup Wesson oil	1 tablespoon Worchestershire
1/2 cup vinegar	sauce
1 cup sugar	1 teaspoon dry mustard
1 teaspoon paprika	1 small onion minced
(1 clove grated garlic)	

Combine in jar and shake or mix well. Makes 1 quart.

Donna Jacob

SOUR CREAM DRESSING

1 cup sour cream	1 egg, slightly beaten
1/4 cup vinegar	1 tablespoon sugar
1/2 teaspoon mustard	salt and pepper

Combine ingredients and cook in double boiler, stir constantly till mixture begins to thicken.

Maxine Snodgrass

ITALIAN DRESSING

- 1/2 cup vinegar
- 1/2 cup olive oil
- 1 teaspoon salt
- 1/2 teaspoon sugar
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder

Put all ingredients in quart jar and shake well. Store in refrigerator.

FRANCESE DRESSING

- 2 cups vinegar
- 1/2 cup sugar
- 1 cup salad oil
- 1/2 cup vinegar
- 1 teaspoon salt
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder

Put all ingredients in 2 quart jar and shake well. Store in refrigerator.

FRANCESE DRESSING

- 2 cups vinegar
- 1 cup salad oil
- 1/2 cup vinegar
- 1 cup sugar
- 1 teaspoon salt
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder

Put all ingredients in 2 quart jar and shake well. Store in refrigerator.

FRANCESE DRESSING

- 1 cup vinegar
- 1/2 cup sugar
- 1/2 cup vinegar
- 1 cup sugar
- 1 teaspoon salt
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder

Put all ingredients in 2 quart jar and shake well. Store in refrigerator.

FRANCESE DRESSING

APPLES WITH SAUCE

1 1/2 cups sugar
1/2 cup butter
1 cup milk
1 egg
1 1/2 cups sliced cooking apples
1/2 cup raisins
2 tablespoons vanilla & cinnamon
2 cups prepared apple
Mix all together and cook as you would any other pudding.

Mrs. Maudie Woodgate

APPLE PIE

Roll: 2 cups sugar
1 egg
1 cup orange juice
1 cup lemon juice
1/2 cup butter
1/2 cup sugar
1/2 cup strong tea

Miscellaneous

Ann Jones

RECIPED PUNCH

2 lemons
1-1/2 quarts water
2 tablespoons salt
2 cups sugar
2 oranges
1-1/2 quarts sliced pineapple
1/2 cup
1 quart ginger ale

Mix all fruit juices. Stir in a strip of the sugar and 2 cups of water or better 2 or 3 lemons. Add lemon and 2 cups water to fruit juice and let stand until ready to serve. Then add ginger ale and plenty of ice. Makes 10 cups.

Mrs. Robert Henderson

HAWAIIAN SANDWICHES

Spread halves of toasted bread with peanut butter. Spread each with a well drained pineapple slice and a generous slice of Teriyaki chicken. Place in a moderate oven (350) or under moderate broiler heat until cheese melts. Put a marshmallow cherry in the center of each.

Mildred Taylor

In thinking over my past as much as I can think about my own past, we find we have a little less than we don't have but that

APPLE PANCAKES

1-1/2 cups flour	1-1/2 teaspoons baking powder
3/4 teaspoon salt	1 tablespoon sugar
1 cup milk	2 tablespoons melted shortening
1 egg	2 cups chopped apple

Mix altogether and bake as you would any other pancakes.

Maxine Snodgrass

GROUP PUNCH

Boil: 4 cups sugar	1 quart water
Add: 1 can orange juice	1 pint lemon juice
1 pint pineapple juice	1 quart medium strong tea
1 gallon water and ice	1 quart ginger ale
(use cool-aid ice cubes)	

Serves 100 cups. (May add extra cool-aide as directed).

Ava Stokes

RECEPTION PUNCH

6 lemons	6 oranges
1-1/2 quarts canned grapefruit juice	1-1/2 quarts canned pineapple juice
4 cups sugar	1 quart ginger ale

Mix all fruit juices. Make a syrup of the sugar and 2 cups of water by boiling 3 or 4 minutes. Add syrup and 4 cups water to fruit juice and let stand until ready to serve. Then add ginger ale and plenty of ice. Makes 70 cups.

Mrs. Robert Neuenkirch

HAWAIIAN SANDWICHES

Spread halves of toasted buns with peanut butter. Cover each with a well drained pineapple slice and a generous slice of Velveeta cheese. Place in a moderate oven (350) or under moderate broiler heat until cheese melts. Put a maraschino cherry in the center of each.

Mildred Temple

In checking over our bank account as vacation time draws near, we find we have a little less than we didn't have last year.

HUSH PUPPIES

(To go with fried fish)

1- 1/2 cup cornmeal	1 cup flour
1 teaspoon sugar	1/2 teaspoon salt
1 egg	2 teaspoons baking powder
1 small can corn	2 tablespoons shortening
1/2 teaspoon grated onion	

Sift dry ingredients. Add beaten egg, melted shortening, corn and grated onion. Use enough milk to make a stiff batter. Shape in patties size of an egg. Drop in deep fat in which fish was fried and cook a golden brown. Serve with plenty of butter.

Mrs. Robert Neuenkirch

MOCHA SAUCE FOR PANCAKES

1 cup white sugar	3/4 cup strong coffee
1 cup brown sugar	2 tablespoons butter

Stir over low heat until the sugar is dissolved, then boil 5 minutes, add butter last. Serve hot over pancakes. Can make a thin pancake batter and add pecan nuts to it.

Hattie Snodgrass

YUMMY HONEY CREAM

1 cup honey	1/2 cup sweet cream
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Mix together and heat. Honey cream is a butter saver, delicious used as a spread for waffles and pancakes.

Hattie Snodgrass

FUDGE SICKLE

1 pkg instant chocolate pudding	
1/4 cup sugar	1/2 cup carnation milk

Mix together and freeze. Makes 8.

Maxine Snodgrass

Have You Noticed? Some members keep their organization strong while others join just to belong. . . Some dig right in. . . some serve with pride, some go along just for the ride. Some volunteer to do their share while some lie back and don't care. Some don't some do, which are you?

POTATO PANCAKES

3 eggs	6 potatoes grated
1 teaspoon salt	1 teaspoon baking powder
1/4 cup flour	

Jane Ann Knapp

SALMON SOUP

3 cups milk	1 can salmon (lb. size)
1/4 cup butter	salt and pepper to taste

Mix salmon and milk together. Heat just to boiling. Add butter, salt and pepper. Serve at once.

Evelyn Roberts

POTATO SPUTNICKS

1/2 cup sifted flour	1 teaspoon baking powder
1/4 teaspoon salt	1 cup mashed potatoes
1 egg slightly beaten	1 teaspoon minced parsley

Have potatoes at room temperature. Mix and drop a teaspoonful into hot fat (385 degrees). Fry until they are golden brown. Garlic flavor can be added.

Nancy Knapp Borchers

HASH BROWN SHOESTRINGS

Wash and clean potatoes, need not peel. Grate or slice with medium slicer enough potatoes to cover the bottom of your frying pan 3" deep. Preheat pan with bacon grease or other shortening. Let this layer fry to a nice golden brown, season and turn with a wide spatula. Brown the other side and season. Then if more is needed, pile to one side and repeat the same process. Each layer will cook in about 5 to 6 min. Grated onion may be added. (Stir as little as possible)

Alice Muriel Knapp

You have a tremendous advantage over the person who slanders you or does you a wilful injustice; you have it within your power to **FORGIVE** that person.

WEIGHTS AND MEASURES

3 teaspoons-- 1 tablespoon
4 tablespoons-- 1/4 cup
7/8 cup-- 3/4 cup plus 2 tablespoons
2 cups-- 1 pint
2 pints-- 1 quart
8 quarts-- 1 peck
1 cup granulated sugar-- 1/2 pound
1 cup butter-- 1/2 pound
1 cup lard-- 1/2 pound
1 square chocolate-- 1 ounce
1 pound cheese-- 2 cups grated cheese
1 pound apples-- 3 cups sliced
1 pound coffee-- 80 tablespoons
8 to 11 egg whites-- 1 cup
12 to 14 egg yolks-- 1 cup
1 medium lemon-- 3 tablespoons juice
1 medium orange-- 1/3 cup juice
8 ounce can-- 1 cup
No. 1 can 1-1/3 cups
No. 2 can 2-1/2 cups
No 2-1/2 can 3-1/2 cups
No. 3 can-4 cups
No. 5 can 7 cups
10-1/2 ounce can--1-1/4 cups
12 ounce can-- 1-1/2 cups
1 pound can (No.300)-- 1-3/4 cups
No. 303 can--2 cups
3 pound 3 ounces or 46 ounces--5-3/4 cups

EQUIVALENTS

Sugar: When the recipe calls for sugar remember that for 1 cup granulated sugar use:

1 cup brown sugar, well packed

3/4 cup honey

1-1/2 cups molasses

2 cups corn syrup

1-1/2 cups maple syrup

When using liquid sweetener the amount of liquid must be reduced approximately 1/4 cup for each cup liquid.

1 cup sifted all purpose flour equals:

1 cup cake flour plus 2 tablespoons

1/3 cup cornmeal plus 2/3 cup all purpose flour

1/2 cup bran plus 1/2 cup all purpose flour

1/4 cup soybean flour plus 3/4 cup all purpose flour

1/2 cup wholewheat flour plus 1/2 cup all purpose flour

1 tablespoon cornstarch equals 2 tablespoons flour for thickening.

1-1/2 cups dried bread crumbs equals 1 cup pastry flour

2 tablespoons fat-- 1 ounce

2-1/2 cups packed brown sugar-- 1 pound

1-1/3 cups packed brown sugar-- 1 cup granulated

3-1/2 cups powdered sugar-- 1 pound

4 cups sifted all purpose flour-- 1 pound

4-1/2 cups cake flour-- 1 pound

4 tablespoons cocoa plus 2 teaspoons butter-- 1 ounce bitter chocolate

16 marshmallows-- 1/4 pound

1 tablespoon vinegar or lemon juice plus 1 cup milk equals 1 cup sour milk

10 graham crackers-- 1 cup fine crumbs

1 cup whipping cream-- 2 cups whipped cream

1 cup evaporated milk-- 3 cups whipped milk

1 cup uncooked rice-- 3 to 4 cups cooked rice

MY KITCHEN PRAYER

Lord of all pots and pans and things, Since I've not
the time to be a saint by doing lovely things and
watching late with Thee, or dreaming in the dawn
light or storming heaven's gate, Make me a saint
by getting meals and washing up the plates.

Although I must have Martha's hands, I have a
Mary's mind, and when I black the shoes and boots
Thy sandals Lord I find. I think of how they trod
the earth, each time I scrub the floor. Accept this
meditation, Lord, for I haven't time for more.

Warm all the kitchen with Thy love and light it with
Thy peace. Forgive me all my grumblings and make
my worries cease. Thou who didst love to give men
food in room or by the sea, accept this service that
I do, I do it, Lord, for Thee.

The sayings in this book were contributed by Viola
Kussart and Maxine Snodgrass.