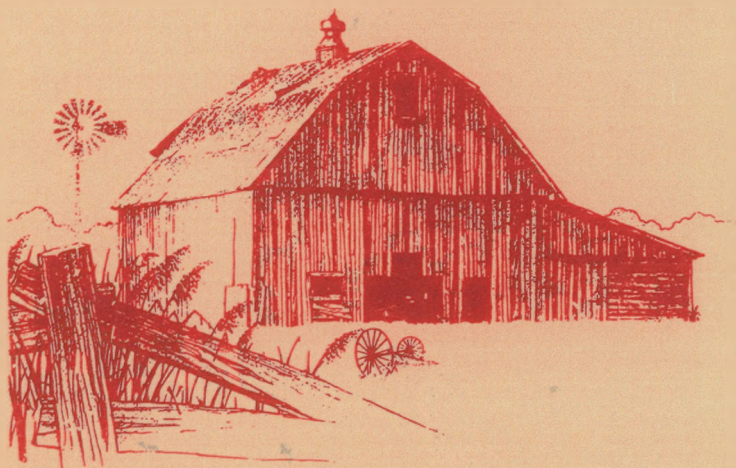


# COUNTRY COOKING



ANNIVERSARY EDITION  
UNITED METHODIST CHURCH—WYOMING, IOWA

## THANK YOU

In recognition of the 135th anniversary of the Wyoming Methodist Church and the 100th anniversary of our church building we are presenting this Anniversary Cookbook for your enjoyment and use.

We wish to thank each one who so willingly contributed in compiling this book by sharing your recipes, time and enthusiasm. A special thanks to our publisher.

### *THE COMMITTEE*

*Kay Tasker*

*Joanne Heick*

*Mary Thomsen*

*Ida Tasker*



*Wyoming United Methodist Church  
1855-1990*

At the close of the Black Hawk War in 1833, the territory of Iowa, first known as the Black Hawk Purchase, was opened to settlement by the whites. In the same year, the first circuit riders, pioneering missionaries carrying the teachings of Methodism into new frontiers, entered the territory. Dubuque became the first mission point for what is now Iowa.

On July 27, 1839, a wagon, drawn by three yoke of oxen, carrying a family of 14 from Indiana, arrived in the area. They settled on land that would become part of the village of Wyoming.

*(—Continued on Next Page—)*

Located approximately halfway between Maquoketa and Anamosa, the town of Wyoming was established in 1855 by three businessmen - J.A. Bronson, from Wyoming County, N.Y.; B.K. Bronson, and C.J. Marsh. Originally named Marshfield, it was suggested by J.A. Bronson the name be changed to Wyoming which seemed more appropriate if the town was to attract new settlers.

Most of the earliest settlers were Methodist. A Rev. Ansel Brainard from Medina County, Ohio, seeing that Wyoming had no religious meetings, set off to find them a minister. Eight miles north of Wyoming he found the Rev. Joel B. Taylor at South Mineral Creek Church. Arrangements were made with the Iowa Conference and in May, 1855, the first Methodist meeting in Wyoming was held in Thomas Green's barn with the Rev. Taylor the pastor. There were eight persons in attendance.

In 1856 a schoolhouse was built on the hill. For about 10 years church meetings were held in the schoolhouse.

The church was growing. In 1857-1858 fifty members were added to the membership. A partially finished brick building, originally intended as a mill, was donated to the Methodists if they would finish it for a church. Located on the west side of Little Bear Creek, the first Methodist church building was dedicated on Sept. 6, 1866. It was used until 1891 when it was sold to the Lutherans who used it until they built their present church.

Our present church, located at the southwest corner of Washington and Webster Streets, is observing its 100th Anniversary, 1990-91.

The ground for this church was officially broken on Aug. 25, 1890, and the cornerstone laid Aug. 31, 1890. In March, 1891 the completed debt-free, brick building was dedicated.

From the Rev. Joel B. Taylor to our present pastor, Matthew P. Miller, 57 men and women have served our Wyoming United Methodist Church well.

For 135 years this church has been a factor for good in the life of this community. Standing in the forefront it has sustained through the years a truly pioneering spirit blazing a trail of righteousness. Its influence has spread far beyond this community. In the midst of moral and social chaos of today it is still a pioneer, in the name of Jesus Christ, whose spirit must be at the heart of all true progress, which sets forth the way to truth and righteousness.

## STANDARD ABBREVIATIONS

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

d.b. - double boiler  
B.P. - baking powder  
oz. - ounce  
lb. - pounds  
pk. - peck  
bu. - bushel

## GUIDE TO WEIGHTS AND MEASURES

1 teaspoon - 60 drops	1 pound - 16 ounces
3 teaspoons - 1 tablespoon	1 cup - 1/2 pint
2 tablespoons - 1 fluid ounce	2 cups - 1 pint
4 tablespoons - 1/4 cup	4 cups - 1 quart
5 1/3 tablespoons - 1/3 cup	4 quarts - 1 gallon
8 tablespoons - 1/2 cup	8 quarts - 1 peck
16 tablespoons - 1 cup	4 pecks - 1 bushel

## SUBSTITUTIONS AND EQUIVALENTS

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

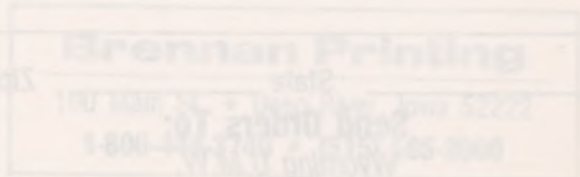
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**First Edition**  
**First Printing - July, 1990**

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Appetizers,  
Dips and  
Beverages

*We may live without poetry, music and art;  
We may live without conscience, and live without heart;  
We may live without friends, and may live without books,  
But civilized man cannot live without cooks.*

*He may live without books, what is knowledge but grieving?  
He may live without hope, what is hope but deceiving?  
He may live without love, what is passion but pining?  
But where is the man who can live without dining?*

## —APPETIZERS—

**A  
P  
P  
E  
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S**

### **LITTLE SMOKIES**

*Pam Carlson*

2 small jars apple jelly  
2 T. mustard

1-3 pkgs. little smokies

Put in crock pot on low and cook for 3 hours.

### **SAUERKRAUT BALLS**

*Wendy Brady Cassata*

1 can sauerkraut  
1 T. oil  
1/3 C. onion (finely chopped)  
2 T. flour  
8 oz. hot pork sausage

1 egg (slightly beaten)  
1 T. milk  
1 egg (unbeaten)  
1/2 C. seasoned bread crumbs

Drain sauerkraut, rinse and squeeze dry. Saute onion in oil until tender. Add flour and transfer to a mixing bowl. Add sauerkraut, sausage and beaten egg. Mix well. Refrigerate for 1 hour. Roll into 1-inch balls. Mix the milk with unbeaten egg. Dip meatballs in egg mixture, then in crumbs to coat. Deep fat fry in oil until golden brown. Drain and serve.

### **SAUSAGE BALLS**

*Jana Brownell*

2 lbs. hamburger  
2 lbs. ground pork/pork sausage

4 eggs (slightly beaten)  
1 1/2 C. soft bread crumbs

#### **SAUCE:**

3 C. ketchup  
3/4 C. brown sugar

1/2 C. wine vinegar  
1/2 C. soy sauce

Preheat oven to 350°. Mix meats, eggs and bread crumbs together, press into meatballs, brown individual meatballs for about 10 minutes. Spread in pan as you get them browned. Mix all ingredients of sauce together well, using a wire whip. Pour sauce mixture over meatballs and bake at least 30 minutes.

## MEAT BALLS FOR SNACK

*Barb Ockelmann*

3 lbs. hamburger  
1½ C. milk  
1 tsp. onion salt

1 box Kellogg's stuffing  
croutons

Mix above together and form into balls. Put meat balls on cookie sheet and bake 15-20 minutes at 350°.

### SAUCE FOR MEATBALLS:

1 bottle chili sauce  
1 C. barbecue sauce

1 C. grape jelly  
1 small can tomato sauce

Heat sauce and add meatballs and simmer 20 minutes. Pick out meatballs with toothpicks.

## B-B-Q MEAT BALLS

*Kathryn (Brady) Martin*

1 lb. ground beef  
1 lb. sausage  
1 pkg. onion soup mix

2 eggs  
Enough oatmeal to make  
meatloaf consistency  
(about ¾ C.)

Mix all ingredients together. Roll into ½-inch balls. Bake on ungreased cookie sheet at 350° until browned well. Turn halfway through. Drain on paper towels. Heat in crock pot (low setting) for 3 hours before serving with enough barbecue sauce to cover.

## PARTY MEATBALLS

*Nancy Digmann*

1 lb. hamburger  
Salt and pepper to taste  
2-3 T. flour

1 egg  
1 T. milk  
2 T. butter

1 C. chili sauce

½ C. grape jelly

Combine hamburger, salt, pepper, milk and enough flour to hold mixture together. Form into balls. Melt butter in skillet and brown balls. Beat jelly and chili sauce until smooth. When balls are browned, drain, add chili sauce and jelly mixture. Cover and simmer for 30 minutes. Triple recipe for a crowd.

**MINIATURE MEATBALLS**

*Lorraine Leinen*

**MEATBALLS:**

- 1 1/2 lbs. ground beef
- 3/4 C. Quaker Oats (quick or old fashioned, uncooked)
- 1/2 tsp. salt
- 1/2 tsp. garlic salt
- 1/4 tsp. pepper
- 1/4 C. finely chopped onion
- 2 T. milk

**SAUCE:**

- 1 (8 oz.) can tomato sauce
- 1 T. vinegar
- 2 T. brown sugar
- 1 T. Worcestershire sauce

For Meatballs: Combine all ingredients thoroughly. Shape to form 1-inch meatballs. Pan-fry in small amount of shortening in large skillet until desired doneness. Insert a toothpick in each meatball. Dip meatballs into hot sauce made by combining and heating all ingredients.

**HOLIDAY CHEESE BALL**

*Mrs. Richard Eichhorn*

- 1 (8 oz.) pkg. cream cheese
- 1/2 of an 8 oz. can crushed pineapple (drained)
- 1 C. pecans (chopped)
- 1 T. minced onion
- 1/2 tsp. seasoned salt

Mix all ingredients together using half the nuts in the mixture. Chill thoroughly. Form into ball and roll in remaining nuts.

**PARTY CHEESE BALL**

*Anne Stender*

- 2 (8 oz. ea.) pkgs. cream cheese
- 2 (4 oz. ea.) pkgs. cheddar cheese (shredded)
- 1 T. chopped pimento
- 1 T. chopped green pepper
- 1 T. chopped onion (very fine)
- 2 tsp. Worcestershire sauce
- 1 tsp. lemon juice
- Dash of salt and pepper
- Finely chopped pecans

Combine softened cream cheese and cheddar cheese. Add other ingredients except pecans. Chill and form into a ball. Roll ball in pecans.

## **DRIED BEEF CHEESE BALL**

*Phyllis DeBoom*

1 (8 oz.) pkg. cream cheese	Dash garlic salt
½ pkg. dried beef (chopped)	2 T. milk
3 tsp. dried onion	2 T. salad dressing
1 tsp. parsley flakes	Dash of Worcestershire sauce

Mix well all ingredients. Form into a ball and roll in chopped pecans. Store in the refrigerator. Delicious with crackers!

## **CHEESE BALL**

*Wilma Taylor*

1 (8 oz.) pkg. cream cheese	1 tsp. Worcestershire sauce
1 (4 oz.) pkg. bleu cheese	¼ - ½ tsp. onion juice
1 (8 oz.) pkg. Cracker Barrel sharp cheddar cheese	Dash garlic salt
	1 (5 oz.) jar Kraft pimento cheese

Mix well with electric mixer. Chill 1 hour into ball. Roll in pecans or black walnuts. Chill overnight.

## **CHEESE BALLS**

*Melody Brinkman*

2 (8 oz. ea.) pkgs. cream cheese	¼ C. bleu cheese (crumbled)
2 jars Old English sharp cheddar cheese	¼ onion (diced)
	Chopped English walnuts

Mix together thoroughly. Form into two balls, then roll each ball in chopped English walnuts. Chill until ready to slice and serve.

## **SMOKED CHEESE SPREAD**

*Dorothy Dennison*

2 lbs. Velveeta cheese	1 tsp. liquid smoke
1 can evaporated milk	¼ lb. dried beef (chopped) or chipped beef

Melt Velveeta cheese, milk and liquid smoke in double boiler. Add finely chopped dried beef or chipped beef. Use on crackers.

**CHEESE SPREAD**

*Margaret Eichhorn*

- |                                             |                                       |
|---------------------------------------------|---------------------------------------|
| 1 lb. Velveeta cheese (softened)            | 1 C. sweet pickle relish              |
| 2 (3 oz. ea.) pkgs. cream cheese (softened) | Garlic salt and onion flakes to taste |
| 1 jar Mertz sharp cheddar cheese (softened) |                                       |

Use mixer to blend softened cheese, relish and seasonings. Spread may be frozen. Good on crackers, etc.

**CHEESE SPREAD**

*Mrs. Frank (Gladys) Vacek*

- |                               |                |
|-------------------------------|----------------|
| 1 lb. Velveeta cheese (cubed) | 2 tsp. vinegar |
| 1 C. cream or canned milk     | 2 eggs         |

Combine all ingredients in double boiler and cook until cheese is melted. Beat with egg beater until well blended. May add Baco's for extra flavor. If spread needs to be thicker, add Knox gelatin. Put in small jars and refrigerate.

**PIZZA PARTY RYE**

*Myrtle Marshall*

- |                   |                    |
|-------------------|--------------------|
| 1 lb. ground beef | 1 tsp. oregano     |
| 1 lb. sausage     | ¼ tsp. garlic salt |
| ¾ lb. Velveeta    |                    |

Brown ground beef and sausage. Drain well. Add Velveeta and seasonings. Spread on party rye slices. Bake at 350° for 10 minutes.

**PARTY BREAD**

*Lillian Griswold*

- |                                 |               |
|---------------------------------|---------------|
| 1 loaf French or Italian bread  | Garlic powder |
| 8 oz. cheddar cheese (shredded) | Dill weed     |
| 1 C. mayonnaise                 |               |

Slice the bread lengthwise through the center. Butter well to the edges. Sprinkle lightly with garlic powder. Stir together the cheese and mayonnaise until moistened. Spread on bread to edges. Sprinkle with dill weed lightly. Bake in 350° oven for 12-15 minutes.

## HOT HERB BREAD

*Nancy Tigges*

1 loaf French bread  
¾ C. soft butter or margarine  
1½ tsp. parsley flakes  
Parmesan cheese

¾ tsp. oregano  
¾ tsp. dried dill weed  
Scant ¼ tsp. garlic powder

Cut bread lengthwise, then almost through in 1-inch slices. Blend butter and spices. Butter sides and top of slices. Sprinkle top liberally with Parmesan cheese. Heat in 400° oven for 10 minutes.

## PAUL'S STUFFED BREAD

*Doreen Huston Lampe*

1½ lbs. round dark rye bread  
(unsliced)  
1 (8 oz.) pkg. cream cheese  
(softened)  
1 C. sour cream

1 (4 oz.) can chilies (chopped)  
1 (2½ oz.) pkg. dried beef  
(shredded)  
1½ C. cheddar cheese (grated)

Cut off top of bread; scoop out center. Break into pieces to be dipped later. Mix the cheese, cream, chilies, beef and cheddar cheese together. Put into the hollow loaf. Wrap in foil. Bake at 300° for 1½ hours. Serve with broken bread pieces.

## HOMEMADE SALAMI

*Phyllis DeBoom*

2 lbs. hamburger  
¼ tsp. salt  
¼ tsp. pepper  
1/8 tsp. garlic salt

¾ C. water  
1 T. liquid smoke  
1 T. mustard seed  
2 T. Morton Tender Quick

Mix well. Makes 2 rolls. Roll up tight in foil, put in pan and refrigerate 24 hours. Bake in 350° oven for 1 hour. Open end when done and drain off grease, unwrap and refrigerate. Ready to slice and use.

## HOMEMADE SALAMI

*Janice Ripperton*

- |                                             |                                  |
|---------------------------------------------|----------------------------------|
| 5 lbs. ground beef                          | 2½ tsp. garlic salt              |
| 5 tsp. (rounded) Morton's Tender Quick salt | 2½ tsp. mustard seed             |
|                                             | 2½ tsp. hickory or charcoal salt |

First Day - Mix well with hand in large bowl; cover and refrigerate.

Second Day - Repeat.

Third Day - Repeat.

Fourth Day - Divide meat into thirds and form into 8-inch or 10-inch logs.

Place on broiler pan. Bake at 140° or on warm for 8 hours, rotating every 2 hours. NOTE: Tender Quick salt is not canning salt - it is a meat curing salt. Do Not Substitute!

## HOLIDAY PICKLE CHUNKS

*Terry DeBoom*

Spread softened cream cheese on slices of dried beef. Wrap around a medium sized sweet or dill pickle. Chill. Slice about ½-inch thick.

## COLD PIZZA

*Sharon Keister*

- |                                  |                               |
|----------------------------------|-------------------------------|
| 2 pkgs. crescent rolls           | Bacon bits                    |
| 2 (8 oz. ea.) pkgs. cream cheese | Chopped onion                 |
| 1 C. mayonnaise                  | Chopped green pepper          |
| 1½ tsp. dill weed                | Sliced black and green olives |
| 1 tsp. onion salt                | Cheddar cheese                |

Press crescent roll dough onto cookie sheet (11x17-inch). Bake at 350° for 8 minutes. Mix cream cheese, mayonnaise, dill weed, and onion salt. Spread on cooled dough. Sprinkle with desired toppings, adding cheddar cheese last.

*May I never miss a rainbow or a sunset because I'm looking down.*

## RESTAURANT BARBEQUE SAUCE

*Mrs. Frank (Gladys) Vacek*

1 C. catsup	1 tsp. liquid smoke
1 C. water	1 tsp. brown sugar
4 tsp. dry mustard	1 T. vinegar
1 T. Worcestershire sauce	1 tsp. salt

Combine all ingredients and simmer on low heat for 20 minutes. Stir a few times. Good on chicken or ribs!

## HORSERADISH

*Larry Bearce Sr.*

White distilled vinegar	Clean jars and lids
Horseradish roots	Stainless steel drainer
Blender, large glass bowl	Measuring cup

Dig horseradish in months that have an "R" in them. You can replant the tops. Clean the roots with good stiff vegetable brush. Cut into small chunks. Put 2 C. white vinegar into a blender and add just enough chunks so it will blend. Pour out through the drainer into large glass bowl or crock. Returning the vinegar back into the blender and add fresh vinegar to 2 C. level again. And repeat your process on blending. When you have done all the roots put into glass jars and seal. This is good as is for serving with meats, etc., or you can add to ketchup for a good shrimp dip.

## HOMEMADE MUSTARD

*Pam Carlson*

2½ C. sugar	8 eggs (beaten)
2 C. vinegar (white)	1 C. or 8 oz. mustard (dry)

Cook in double boiler (stirring constantly) until mixture thickens. Age in refrigerator for 1 week, the longer it ages the hotter it becomes. Ideal time is up to 1 year. Makes 3 pints. Don't cook too long; very thin when hot, but thickens as it cools. "Very Good Mustard!"

**CRANBERRY-APPLE RELISH**
*Harriet Ehlers*

- |                                    |                                                              |
|------------------------------------|--------------------------------------------------------------|
| 1 C. cranberries (fresh or frozen) | 1 C. unsweetened, frozen apple juice concentrate (defrosted) |
| 1 C. apples (peeled, chopped)      | ½ tsp. ginger                                                |
| ½ C. raisins                       | 1/8 tsp. cinnamon                                            |
| ½ tsp. fresh lemon juice           |                                                              |

Except for the ginger and cinnamon, combine all ingredients in a medium-sized saucepan. Bring to a boil, then reduce heat to simmer. Partially cover the pan. Simmer about 20 minutes or until cranberries pop and sauce thickens. Stir occasionally. Remove from heat and stir in cinnamon and ginger. Spoon into storage container and refrigerate. Makes about 1½ C. By doubling the recipe the relish can be used as a sweet sugarless pie filling.

**CRANBERRY RELISH**
*Mildred S. Dreibelbis*

- |                                  |                    |
|----------------------------------|--------------------|
| 1 (12 oz.) pkg. cranberries      | 1 orange           |
| 2-3 medium red apples (unpeeled) | 1 C. or more sugar |

Wash the cranberries, quarter and remove core from apples, peel and section orange, ¼ of orange rind. Grind the 3 fruits and orange peel. Add the sugar and mix well. Let stand overnight in refrigerator.

**—DIPS—**
**BRAUNSCHWEIGER PASTE**
*Sandra Antons*

- |                             |                   |
|-----------------------------|-------------------|
| ½ lb. braunschweiger        | 1 T. minced onion |
| 1 T. lemon juice            | ¼ tsp. sage       |
| 1 (3 oz.) pkg. cream cheese |                   |

Mash together; pack firmly in bowl. Makes 1½ C. Good with crackers, chips, cucumber slices, and celery.

## **BRAUNSCHWEIGER DIP**

*Susan Schaeffer*

### **DIP:**

1¼ lbs. braunschweiger	2 tsp. grated onion
½ jar Heinz chili sauce	1 C. mayonnaise
3 T. Worcestershire sauce	½ tsp. horseradish
Pinch garlic powder	

### **TOPPING:**

8 oz. cream cheese	1 tsp. grated onion
½ C. mayonnaise	½ tsp. horseradish
2 T. Worcestershire sauce	Pinch garlic powder

Put all dip ingredients in mixer. Beat on high until smooth. Place in bowl. Cover and refrigerate overnight. Put all topping ingredients together. Beat until well mixed. To serve dip, invert the bowl of dip on a serving plate. Frost with topping.

## **FRUIT DRESSING**

*Margaret Eichhorn*

1 C. sour cream	2 T. orange juice concentrate
1 T. honey	

Mix all together and serve with fruits.

## **FRUIT DIP**

*Kathy Wright*

⅓ C. brown sugar	1 tsp. vanilla
1 (8 oz.) pkg. cream cheese	2 T. milk

Mix all ingredients together. Serve with any kind of fruit.

## **SWEET AND CREAMY DIP**

*Velma Kelso*

8 oz. cream cheese	7 oz. jar marshmallow creme
--------------------	-----------------------------

Soften cream cheese and add marshmallow creme. Mix well with mixer until smooth. Refrigerate until needed. Good with apples, bananas, strawberries and melon balls.

**APPLE DIP**

*Judy Taylor*

- 1 (10 oz.) pkg. caramels
- 1 can Eagle Brand milk
- 1 (8 oz.) carton Cool Whip

Melt caramels and milk together. Fold in Cool Whip. Cut apples in wedges and dip in. Also good with other raw fruit.

**APPLE DIP**

*Jane Wynkoop*

- 8 oz. pkg. cream cheese
- 1/2 C. brown sugar
- 1 C. powdered sugar
- 1 1/2 tsp. vanilla

Mix all ingredients together. Slice apples and dip. Granny Smith or a tart apple is best.

**TEX-MEX DIP**

*Melody Brinkman*

- 3 avocados
- 2 T. lemon juice
- 1/2 tsp. salt
- 1 C. sour cream
- 1 pkg. taco mix
- 1/4 tsp. pepper
- 1/2 C. mayonnaise
- 1 large tomato (chopped)
- 2 cans plain jalapeno bean dip
- 1 large bunch green onions with tops (chopped)
- 2 (4 oz. ea.) cans pitted ripe olives (chopped, drained)
- 1 (8 oz.) pkg. shredded cheddar cheese
- Large round tortilla chips

Peel and mash avocados with lemon juice and pepper. Combine sour cream, mayonnaise and taco seasoning. To assemble: Spread bean dip on large shallow serving platter. Top with avocado mixture, then with sour cream mixture. Sprinkle with chopped onions, tomatoes, olives and cheese. Serve chilled with chips.

## **DILL DIP**

*Colleen Riley*

- |                 |                   |
|-----------------|-------------------|
| 1 C. sour cream | 2 T. minced onion |
| ½ C. mayonnaise | 1 T. Lawry's salt |
| 2 T. dill weed  |                   |

Combine all ingredients stirring until well blended. Refrigerate and allow flavor to develop.

## **DIP FOR BUCKET BREAD**

*Barbara Mackey*

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 16 oz. Hellmann's real mayonnaise | 2 T. minced onions          |
| 16 oz. sour cream                 | 2 tsp. dill seed            |
| 2 T. parsley flakes               | 2 tsp. Beau Monde seasoning |

Mix in order given. So easy and good! Use with rye bucket bread.

## **TACO SALAD DIP**

*Polly McClure*

- |                    |                         |
|--------------------|-------------------------|
| 8 oz. cream cheese | Lettuce                 |
| 8 oz. taco sauce   | Tomato                  |
| Green onion        | Shredded cheddar cheese |
| Green pepper       | Doritos chips           |

Layer on pizza pan in order given. Spread cream cheese with spatula to cover pan. Then spoon on taco sauce. Dice finely the onion, pepper, lettuce and tomato and put on sauce in layers. Then top with cheese. Use as a dip with Doritos.

## **HAMBURGER DIP**

*Kathy Tasker*

- |                       |                                  |
|-----------------------|----------------------------------|
| 1 lb. hamburger       | 1 can Hormel chili without beans |
| 1 lb. Velveeta cheese |                                  |

Brown hamburger, drain. Add cheese and chili to hamburger. Simmer about 1 hour to blend the flavors. Serve hot. Use dip for any of your favorite chips.

## HOT BROCCOLI DIP

*Jennifer Pace*

- |                       |                                 |
|-----------------------|---------------------------------|
| ½ C. celery           | 1 (10 oz.) pkg. frozen broccoli |
| ½ C. onion            | (chopped)                       |
| 2 T. oleo             | ¼ crushed rosemary leaves       |
| 1 lb. Velveeta cheese |                                 |

Chop all vegetables fine. Cube the cheese and drain broccoli. Saute celery and onions in oleo until tender. Add cubed cheese and stir over low heat until melted. Stir in remaining ingredients and heat thoroughly. Makes 2 C. Serve with bread cubes or vegetables.

## VEGETABLE DIP

*Viola Mader*

- |                            |                              |
|----------------------------|------------------------------|
| 1 C. sour cream            | 1 tsp. Lawry's seasoned salt |
| 1 C. Hellmann's mayonnaise | 2 tsp. dry minced onion      |
| 1 tsp. Beau Monde          | 2 tsp. dill weed             |

Mix all ingredients well. Keep refrigerated.

## VEGETABLE DIP

*Jackie Hughes*

- |                                 |                     |
|---------------------------------|---------------------|
| 1 C. sour cream or plain yogurt | 1 T. parsley flakes |
| 1 C. mayonnaise                 | 1 T. dill seed      |
| 1 T. onion flakes               | 1 tsp. salt         |

Mix together in bowl. Let sit overnight. Serve with raw vegetables; also good as a dressing for lettuce salad.

## MAGGIE'S VEGETABLE DIP

*Joanne Heick*

- |                    |                         |
|--------------------|-------------------------|
| 1 C. mayonnaise    | 1 tsp. curry powder     |
| 1 T. minced onion  | 1 tsp. garlic powder    |
| 1 tsp. horseradish | 1 tsp. tarragon vinegar |

Combine all ingredients thoroughly. Chill. Serve with your favorite raw vegetables.

## DIP DIVINE

*Janice Ripperton*

- |                       |                                             |
|-----------------------|---------------------------------------------|
| 2 eggs                | 2 (3 oz. ea.) pkgs. cream cheese (softened) |
| 2 T. sugar            |                                             |
| 2 T. vinegar          | ½ green pepper (chopped)                    |
| Lawry's salt to taste | 1 small onion (chopped)                     |

Beat together egg, sugar, vinegar and salt. Cook until thickened. Stir often. Add cream cheese. Beat until well blended and smooth. Add green pepper and onion. Chill. Good with vegetables or chips. Fresh green onions may be substituted for onion. Use tops and all.

## CALIFORNIA ONION DIP

*Harriet Ehlers*

- |                                              |                                                      |
|----------------------------------------------|------------------------------------------------------|
| ½ C. skim milk                               | 2 tsp. dry white wine                                |
| 2 tsp. unsalted instant beef bouillon powder | 1 tsp. onion powder                                  |
| 1 C. dry cottage cheese                      | ½ tsp. garlic powder                                 |
| 2 tsp. lemon juice                           | 2 T. dried onion flakes or ¼ C. chopped green onions |

Mix milk and bouillon in blender until bouillon dissolves. Add remaining ingredients except onion flakes. Blend at high speed until smooth. Stir in onion. Use as a dip for vegetables.

## JULIE'S CHIP DIP

*Wilma Taylor*

- |                              |                            |
|------------------------------|----------------------------|
| 1 C. sour cream              | 1 T. Worcestershire sauce  |
| 1 C. mayonnaise              | 2 drops Tabasco sauce      |
| 1 T. dried onion flakes      | 1 pkg. dried onion dip mix |
| 1 T. parsley flakes          | ½ tsp. Accent              |
| 1 T. dried dill seed or weed |                            |

Mix well and chill.

**SHRIMP DIP**

*Kathy Urban*

- 5 oz. can shrimp
- 8 oz. cream cheese (softened)
- 3 T. salad dressing
- 1 tsp. Worcestershire sauce

- ½ small onion (diced)
- 3 T. catsup
- Salt to taste

Rinse and drain the shrimp. Blend the rest of the ingredients together. Add shrimp and mix well. Refrigerate. Better if refrigerated overnight.

**SHRIMP DIP**

*Myrtle Marshall*

- 1 small can shrimp
- ½ C. mayonnaise
- 1 T. catsup

- 1 (8 oz.) pkg. cream cheese
- ½ tsp. Worcestershire sauce
- Salt (optional)

Mix all ingredients together until smooth. Spread on your favorite snack crackers.

**—BEVERAGES—**

**FROZEN FRUIT PUNCH**

*Lucille (Mrs. Paul) Waggoner*

*(From State of Louisiana - Delicious!)*

- 3½-4 C. sugar (I use less)
- 6 C. water

- 5 bananas (mashed)

- 1 qt. pineapple juice  
(unsweetened)
- 5 oranges (squeeze)

- 2 lemons (squeeze)
- 7-Up or rum (I use 7-Up,  
amount is to your taste)

Combine sugar and water; stir until sugar dissolves. Add pineapple juice. Squeeze oranges and lemons and add. Mash bananas and add. Freeze. Before serving, let stand in refrigerator 1 hour. Serve with 7-Up.

## CAFE CAPPACCINO, CAFE VIENNA AND CAFE BAVARIAN

*Nora Kenneally*

### CAFE CAPPACCINO:

1/3 C. non-dairy creamer	1/4 C. instant coffee
1/3 C. sugar or sugar substitute to equal 1/3 C. sugar	2 pieces orange hard candy

### CAFE VIENNA:

1/4 C. non-dairy creamer	1/4 C. instant coffee
1/3 C. sugar substitute to equal 1/3 C. sugar	1/2 tsp. cinnamon

### CAFE BAVARIAN:

1/2 C. non-dairy creamer	1/4 C. instant coffee
1/3 C. sugar	2 T. cocoa
2 hard peppermint candy discs	

For All Coffees: Mix ingredients in blender. Store in airtight container. Mix 1 tsp. (heaping) per cup of hot water to taste, when ready to use.

## BLUE PUNCH

*Ida Tasker*

1 gal. water	Green coloring
1/2 C. sugar	11 bottles (12 oz. ea.) 7-Up
11 C. frozen lemonade	1/2 gal. pineapple sherbert
Blue coloring	

Combine water, sugar and lemonade. Gradually add 1 tsp. blue and 1/4 tsp. green fruit coloring. Then add 7-Up. When ready to serve add the sherbert. Serves 75 (using punch size cups).

## GOLDEN PUNCH

*Cleo Kaye Dusaneck*

4 pkgs. orange Kool-Aid	7 qts. water
46 oz. can pineapple juice	4 C. sugar
46 oz. can apricot nectar	3 qts. ginger ale
12 oz. can frozen lemonade	

Combine, except for ginger ale, add that just before serving.

**RED PARTY PUNCH**

*Phyllis Brown  
Cheryl Haker*

- |                            |                                                  |
|----------------------------|--------------------------------------------------|
| 1 pkg. cherry Kool-Aid     | 1 (6 oz.) can frozen lemonade                    |
| 1 pkg. strawberry Kool-Aid | 1 (6 oz.) can frozen orange<br>juice concentrate |
| 2 C. sugar                 | 1 qt. ginger ale                                 |
| 3 qts. water               |                                                  |

Dissolve Kool-Aid and sugar in water. Add orange juice and lemonade, stirring to dissolve. Add ginger ale just before serving. Makes about 1 1/2 gallons.

**APPLE CIDER**

*Kim Tasker*

- |                       |                                   |
|-----------------------|-----------------------------------|
| 1 gal. apple cider    | 2 T. whole allspice               |
| 1 qt. cranberry juice | 1 medium orange (peeled)          |
| 1 1/2 C. sugar        | Stick whole allspice<br>in orange |
| 4 sticks cinnamon     |                                   |

Use 24 C. coffee maker. Cook 1 hour.

**CHRISTMAS PUNCH**

*Edith Brodersen*

- |                                              |                                       |
|----------------------------------------------|---------------------------------------|
| 1 (3 oz.) cherry Jello                       | 3 C. cold water                       |
| 1 C. boiling water                           | 1 qt. cranberry juice                 |
| 6 oz. frozen lemonade or<br>pineapple-orange | 1 (1 pt. 12 oz.) bottle ginger<br>ale |

Mix all ingredients except ginger ale which is added just before serving.

*Kind words are like honey; enjoyable and healthful.*

## **RHUBARB PUNCH**

*Ann Reid  
Evelyn Noel*

- |                                        |                        |
|----------------------------------------|------------------------|
| 10 C. rhubarb (diced)                  | 1 (6 oz.) can lemonade |
| 1 pkg. red Kool-Aid (strawberry)       | 1½ C. sugar            |
| 1 (6 oz.) can concentrate orange juice | 3½-4 qts. water        |

Boil rhubarb in small amount of water. Strain to make 1 qt. juice. Add Kool-Aid, orange juice, lemonade and sugar to the juice. Add the water. Add ice and serve.

## **CITRUS COOLER**

*Veronica Welter*

- |            |             |
|------------|-------------|
| 3 C. water | 2½ C. sugar |
|------------|-------------|

Bring to boil.

ADD:

- |                                   |                                |
|-----------------------------------|--------------------------------|
| 1 (12 oz.) can frozen lemonade    | 1 (46 oz.) can pineapple juice |
| 1 (12 oz.) can orange concentrate | Add 3 C. cold water            |

Freeze. Take out of freezer ahead of time, approximately 2 hours. Before serving add:

- |                     |                       |
|---------------------|-----------------------|
| 2 liter bottle 7-Up | 2 liter bottle Sprite |
|---------------------|-----------------------|

Break up until slushy. Serves about 32 - 6 oz. servings.

## **PUNCH SLUSH**

*Sandra Antons*

- |                               |                                            |
|-------------------------------|--------------------------------------------|
| 2 pkgs. Kool-Aid (any flavor) | 1 (46 oz.) can unsweetened pineapple juice |
| 2 C. sugar                    | 2 (28 oz. ea.) bottles ginger ale          |
| 1 can water                   |                                            |

Mix together. Pour into empty milk jug. Freeze. Remove from freezer about 5 hours before serving. Shake so it's slushy. Add ginger ale before serving.

## EGG NOG DRINK

*Mrs. Kay Tasker*

3 qt. size Carnation milk  
2 boxes Jello American custard

6 oz. Cremora  
2 tsp. nutmeg

Combine Carnation milk and Jello custard and Cremora and nutmeg. Mix well. Store in container. For cold drink, put 1 C. mix and 1 C. cold water in blender. Add 4-6 ice cubes, one at a time. Makes 2 large servings. For hot drink, add ½ C. mix, 1 C. hot water. Stir and serve.

## ORANGE JULIUS

*Anne Stender  
Mary Somerville*

1 (6 oz.) can frozen orange juice  
1 C. milk  
½ C. water

¼ C. sugar or honey  
1 tsp. vanilla  
12 ice cubes

Blend all ingredients in blender.

## CRANBERRY ICE

*Chanda Nissen*

48 oz. cranberry cocktail juice  
2 C. orange juice  
6 T. lemon juice  
6 egg whites (beaten stiff)

3 C. sugar  
2 (10 oz. ea.) bottles 7-Up  
or Mountain Dew

Mix juices, sugar, and 7-Up in 5-qt. container. Freeze until slushy, about 9-10 hours. Then add beaten egg whites and mix. Either serve immediately or freeze until needed. It will remain slushy. Add extra 7-Up to each glass when serving.

## OREO COOKIE MALT

*Connie Burhop*

3 Oreo cookies  
1 C. milk

2 C. vanilla or chocolate  
ice cream

Blend milk and cookies until fine. Add ice cream and blend well. Makes 4 servings.

## YOGURT MILKSHAKE

*Nancy Tasker*

2 C. plain yogurt  
2 C. orange juice

2 very ripe bananas  
4 T. honey

Blend very well and serve.

## APPLE HONEY REFRESHER

*Veronica Welter*

1 qt. chilled apple juice  
2 C. chilled orange juice

$\frac{1}{4}$  C. honey  
2 tsp. grated orange rind

Combine all ingredients, and shake to blend. Pour over ice cubes in tall glasses. If desired, garnish with mint sprig, apple slice, pineapple spear or long peel of orange. Makes 6 servings.

# Breads, Rolls and Muffins

*My Favorite Recipes in this section are:*

**RECIPE**

**PAGE #**

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# COMMON CAUSES OF FAILURE IN BAKING

## BISCUITS:

1. Rough biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.
3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

## MUFFINS:

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in center and a soggy texture are caused from over-mixing.
3. For a nice muffin, mix well but light and bake at correct temperature.

## PIES:

1. Pastry crumbles caused by overmixing flour and shortening.
2. Pastry is tough caused by using too much water and overmixing dough.
3. Pies do not brown - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400°-425° constant temperature.

## CAKES:

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. If cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much shortening, too much baking powder, using shortening too soft, and baking at too low a temperature.
6. If cake falls, may be caused by using insufficient flour, underbaking, too much sugar, too much shortening or not enough baking powder.
7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2-inches around pans) or using dark pans (use bright finish, smooth bottomed pans).
8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not overmix.

## BREADS (Yeast):

1. Yeast bread is porous - this caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from overkneading or from using old yeast.
4. Bread is streaked - this is caused from underkneading and not kneading evenly.
5. Bread baked uneven - caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

## —YEAST BREADS—

### DILLY BREAD

*Susan Tasker  
Irene Boots*

2-2½ C. flour	1 pkg. active dry yeast
2 T. sugar	1 C. cottage cheese (creamed)
2 T. instant minced onion	¼ C. hot water
2 tsp. dill seed	1 T. softened margarine
¾ tsp. salt	1 egg
¼ tsp. soda	

In a large bowl thoroughly mix the sugar, salt, onion, dill seed, soda and yeast. Add the margarine. Gradually add the hot water and beat 2 minutes at medium speed. Add 1 C. flour, cottage cheese and egg to make a batter. Beat 2 minutes at high speed. Stir in enough additional flour to make a stiff batter. Cover. Let rise in a warm place, free from drafts, until double, about 1 ¼ hour. Stir batter down. Turn into a well greased casserole dish. Cover. Let rise again about 50 minutes. Bake in a 350° oven about 30 minutes or until done. Remove from casserole. Cool. Brush with butter. This recipe is easily doubled. (I triple it so use a 21 oz. carton cottage cheese. I also make tea-size rolls with part of dough.) The bread freezes well.

### CARROT YEAST BREAD

*Joyce Lanpher*

2 C. orange juice	2 tsp. salt
2 tsp. sugar	4½ C. unbleached flour
1 pkg. dry yeast	2 C. finely grated carrots
¼ C. honey	2 eggs
¼ C. vegetable oil	2 C. rye or whole wheat flour

Heat orange juice to 110° or slightly warm. Stir in yeast and sugar; let proof until bubbly. Beat together honey, oil and salt. Beat in 1 C. flour and add yeast mixture. Add carrots and eggs and beat well. Gradually beat in the whole wheat or rye flour and the other 3 C. unbleached flour. Sprinkle the remaining ½ C. flour on the working surface and knead dough until smooth and elastic. Cover and let rise until double in bulk, 1½-2 hours. Punch down and divide into two loaves in 9x5-inch pans. Let rise, covered, 30-40 minutes. Bake about 45 minutes at 350° in preheated oven. Colorful moist textured-homestyle bread.

## LUNCHEON BREAD

*Arni Westphal*

- |                   |                   |
|-------------------|-------------------|
| 2 pkgs. dry yeast | ½ C. soft butter  |
| 3 T. warm milk    | 2 C. sifted flour |
| 3 T. sugar        | ½ tsp. salt       |
| 3 eggs            |                   |

Dissolve yeast in warm milk. Let stand 10 minutes. Beat eggs and sugar together. Add last 3 ingredients. Beat well. Add yeast to batter mixture. Beat 3 minutes. Pour into greased bread pan. Let rise in a warm place until doubled. Bake at 450° for 15-20 minutes.

## OATMEAL BREAD

*Verna Carstensen  
Susan Schaeffer*

- |                                |                                |
|--------------------------------|--------------------------------|
| 2 C. boiling water poured over | 1½ tsp. salt                   |
| 1 C. quick oatmeal             | 2 pkgs. dry yeast dissolved in |
| 3 T. butter                    | ½ C. warm water                |
| ¾ C. brown sugar               | 5 C. unsifted flour            |
| 1 T. white sugar               |                                |

Combine the butter, brown sugar, white sugar and salt and add to the oatmeal mixture. Then add the dissolved yeast and stir. Add the flour gradually. Knead 3-4 minutes. Let rise until double. Punch down. Make into two loaves. Use 2 well greased pans. Let rise. Bake at 350° for 40 minutes or until browned. If rolls are made bake at 350° for 20-25 minutes. Bread should have a dark crust.

## WHOLE WHEAT BREAD

*Ruth Ann Colony*

- |                  |                        |
|------------------|------------------------|
| 1 pkg. yeast     | 3 tsp. salt            |
| ¼ C. warm water  | ¼ C. oleo              |
| 2½ C. hot water  | 3 C. whole wheat flour |
| ½ C. brown sugar | 5 C. white flour       |

Soften yeast in ¼ C. warm water. Combine hot water, sugar, salt and oleo. Cool to lukewarm. Stir in wheat flour and 1 C. white flour. Stir in softened yeast. Add enough remaining flour to make a moderately stiff dough. (I use all 5 C. as I knead 10-12 minutes.) Shape dough in ball and place in a greased bowl. Cover and let rise until double. Punch down and cut in 2 portions. Shape in smooth balls. Cover and place in pans. Let rise until double. Bake at 375° about 45 minutes. Cover with foil last 20 minutes if getting too brown.

## WHOLE WHEAT BREAD

*Marian DeBoef*

- |                 |                           |
|-----------------|---------------------------|
| 1½ T. yeast     | 2 T. sugar                |
| 1 T. sugar      | 1 egg (beaten)            |
| ¼ C. warm water | 1 tsp. salt               |
| ½ C. milk       | 3-3½ C. whole wheat flour |
| 2 T. butter     |                           |

Combine yeast, 1 T. sugar and warm water. Let stand until it doubles. Heat milk and butter, stir in 2 T. sugar, salt and egg. Add to yeast mixture. Stir in flour, 1 C. at a time. Let dough rise 1½ hours or until double. Punch down, turn onto floured surface. Knead until smooth and elastic, about 10 minutes. Place in bowl, butter the top. Let rise again until double, about 30 minutes. Shape into loaves and again let rise until double, about 30 minutes. Bake at 350° for 25-30 minutes, or until done.

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## WHOLE WHEAT BREAD

*Velma Kleineck*

- |                            |                            |
|----------------------------|----------------------------|
| ⅔ C. warm water            | ½ C. brown sugar           |
| 2 T. (heaping) brown sugar | 1 tsp. salt                |
| 2 pkgs. yeast              | 4 C. white flour (divided) |
| 2 C. hot water             | 2 C. whole wheat flour     |
| 2 T. (heaping) shortening  |                            |

In a small bowl mix warm water, the 2 T. brown sugar and yeast. Let stand until bubbly. Meanwhile mix hot water and shortening and let stand until shortening is melted. Add brown sugar, salt, 2 C. of the white flour and whole wheat flour. Mix well. Add the yeast mixture and let stand 30 minutes. Add remaining white flour and knead until no longer sticky, about 5 minutes. Use more white flour if needed. Let rise until double. Shape into 2 loaves. Let rise again until double. Bake at 350° for 1 hour.

*Homemaking is love made visible.*

## **RYE BREAD**

*Beverly Rohwedder*

- |                        |                             |
|------------------------|-----------------------------|
| 1 C. honey             | 3 pkgs. yeast               |
| 2 T. salt              | 4 C. coarse rye meal        |
| 1½ C. lard             | Approx. 10 lbs. white flour |
| 10½ C. very warm water |                             |

Dissolve honey, salt, and lard in warm water. When lukewarm, stir in yeast. Add rye meal and  $\frac{3}{4}$  of the flour. Scrape dough to one side of deep mixing pan and put flour underneath. Then scrape dough to other side, using the rest of the flour underneath. Knead dough approximately  $\frac{1}{2}$  hour until flour is absorbed. Let raise in big, covered cake taker  $\frac{1}{2}$  hour in microwave on lowest setting, or in warm place about 1 hour. Punch down and form loaves. Put in greased pans and let raise 1 hour or more. Bake at 350° for 30-45 minutes until nicely browned. The time will depend on the size of loaf. Yield: 6 big loaves, 3 medium loaves, and 4 small loaves.

## **—YEAST ROLLS—**

### **100% BRAN ROLLS**

*Verna Carstensen  
Gladys Ireland*

- |                        |                                                       |
|------------------------|-------------------------------------------------------|
| $\frac{3}{4}$ C. oleo  | 2 eggs (beaten)                                       |
| $\frac{1}{2}$ C. sugar | 2 pkgs. dry yeast dissolved<br>in 1 C. lukewarm water |
| 1½ tsp. salt           | 6½ C. flour                                           |
| 1 C. All Bran          |                                                       |
| 1 C. boiling water     |                                                       |

Mix the first 6 ingredients together, adding eggs last. Add the dissolved yeast. Add half of flour. Beat until smooth. Add remainder of flour. Let rise until double. Make into rolls and let rise. Bake at 400° for 15 minutes or until done.

*If you would live at peace and rest,  
remember to see and hear and say the best.*

## ORANGE ROLLS

*Barbara Harmis*

- |                       |                                     |
|-----------------------|-------------------------------------|
| 1 envelope dry yeast  | ½ C. margarine (melted and divided) |
| ¼ C. warm water       | 3½ C. flour                         |
| ¼ C. sugar            | ¾ C. sugar                          |
| 2 eggs                | 2 T. grated orange rind             |
| ½ C. dairy sour cream | 1 C. toasted coconut                |

Dissolve yeast in warm water in large mixing bowl. Beat in ¼ C. sugar, salt, eggs, sour cream and 6 T. melted margarine. Gradually add 2 C. flour and beat until smooth. Knead remaining flour into dough. Cover and let rise in warm place until double in bulk, about 2 hours. Punch dough down. Divide dough in half and roll into 12-inch circles. Combine ¾ C. sugar, orange rind and ¾ C. toasted coconut. Brush with margarine and sprinkle with ½ of mixture. Cut into 12 wedges and roll up, start with wide end. Place point side down in buttered 9x12-inch pan in 3 rows. Cover and let rise. Bake at 350° for 20 minutes or until golden brown.

### GLAZE:

- |                       |                   |
|-----------------------|-------------------|
| ¾ C. sugar            | 2 T. orange juice |
| ½ C. dairy sour cream | ¼ C. margarine    |

Combine ingredients and bring to boil. Boil 3 minutes, stirring constantly. Pour warm glaze over rolls as soon as removed from oven.

## OATMEAL ROLLS

*Arlene Johnson  
Gladys Ireland*

- |                                |                  |
|--------------------------------|------------------|
| 1¼ C. boiling water            | 1 pkg. dry yeast |
| ½ C. shortening                | ½ C. warm water  |
| ⅓ C. brown sugar               | 1 egg (beaten)   |
| 1 tsp. salt                    | 4 C. flour       |
| 1 C. quick cooking rolled oats |                  |

Pour boiling water over shortening, brown sugar, salt and rolled oats. Let stand until lukewarm. Sprinkle yeast over warm water in bowl and stir until dissolved. Combine rolled oats mixture with yeast. Add 2 C. flour and egg. Beat until well blended. Add remaining flour, a little at a time to make a soft dough. Turn on lightly floured surface and knead until smooth and elastic. Place dough in a greased bowl and cover with a towel and let rise to double, punch down and let rise again. Make into rolls, let rise, and bake at 400° for 12-15 minutes.

## ORANGE BUTTERFLAKE ROLLS

*Jennifer Pace*

1½ lbs. flour	2 eggs (beaten)
⅓ C. sugar	½ C. melted margarine
1 tsp. salt	5-6 C. hot roll mix
¼ C. instant nonfat dry milk	Orange Butter (see below)
1 T. active dry yeast	Orange Glaze (see below)
1½ C. lukewarm water	

Combine first 4 ingredients. Stir together to distribute evenly. Put in a large airtight container. (This is hot roll mix.) Use within 6-8 months. In a large bowl, dissolve yeast in lukewarm water. Blend in eggs and margarine. Add 5 C. hot roll mix. Blend well. Add additional hot roll mix to make a soft but not too sticky dough. Knead about 5 minutes until dough is smooth. Lightly butter bowl. Put dough in bowl and turn to butter top. Let rise in a warm place until doubled in bulk, about 1 hour. Generously grease muffin pans. Prepare Orange Butter: Combine 4 T. melted butter, ½ C. sugar and 2 T. grated orange peel. Punch down dough. Let stand 10 minutes. On a lightly floured surface, roll out dough to a 10x20-inch rectangle. Brush with Orange Butter. Cut into twenty 1x10-inch strips, stack 5 strips together. Cut each stack into 6 equal pieces. Place each cut stack upright in prepared muffin pans. Cover and let rise again until double in bulk, about 30 minutes. Preheat oven to 400°. Bake 15-20 minutes, until golden brown. Prepare Orange Glaze: Blend powdered sugar, about 1 C., and about 2 T. orange juice. Brush orange glaze on while rolls are still warm. Makes about 2 dozen.

## OATMEAL HONEY BUNS

*Flossie Kelley*

½ C. quick oats	1⅓ C. boiling water
1 pkg. dry yeast	1½ tsp. salt
2 T. butter	¼ C. honey
3 C. flour	½ C. raisins

Put oatmeal in bowl. Pour boiling water over it. Add butter, honey, salt and raisins. Add dry yeast. When moist add flour 1 C. at a time until dough is stiff enough to turn out on floured board, knead until smooth. Add more flour if needed. Let rise, put in greased pan. Let rise until double. Bake at 350° (depends on your oven) for 20 minutes. Remove from pan and rub top with butter.

## OATMEAL DINNER ROLLS

Mrs. Ruby Holub

½ C. uncooked quick oats  
½ tsp. salt  
1 C. boiling water  
¼ C. molasses

1/8 C. vegetable oil  
1 pkg. dry yeast  
¼ C. warm water (110°-115°)  
3 C. flour (approximately)

Have all ingredients and utensils at room temperature. Put oatmeal and salt in a large bowl. Add boiling water and stir. Let stand about 30 minutes or until lukewarm. Add molasses and oil. Beat with mixer for 1-2 minutes. Stir yeast into warm water. Let stand 5 minutes. Add yeast mixture and 1 C. flour to oatmeal mixture. Beat with mixer 2-3 minutes. Let mixture rest 5 minutes. Stir in 1½ C. flour. At this point, you may need to add a little more flour to the dough if it is too sticky to handle. This may happen if the oatmeal-boiling water mixture didn't cool enough. Turn dough onto floured board, using the remaining ½ C. flour. Knead about 10 minutes. Place dough in greased bowl. Cover and let rise until a little more than doubled in bulk. Form dough into rolls and place on greased pans. Cover and let rise until double in size. Bake in 375° oven for 18-20 minutes. Recipe makes 12-18 rolls, depending on the size.

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## OATMEAL BUNS

Virginia Pace

2 C. boiling water  
1 C. oatmeal  
3 T. oil  
⅔ C. brown sugar

2 tsp. salt  
⅓ C. warm water  
1 pkg. yeast  
5-5½ C. flour

Mix first 5 ingredients and let sit until lukewarm. Mix yeast and warm water to dissolve. Add to first mixture. Stir in flour. Dough will be sticky. Let rise twice and make into rolls. Let rise again. Bake at 375° for 20 minutes.

*Keep your words soft and sweet,  
you never know when you may have to eat them.*

## **NANCY'S DINNER ROLLS**

*Myrtle Marshall*

- |                  |              |
|------------------|--------------|
| 1 pkg. dry yeast | 1 C. milk    |
| ¼ C. warm water  | 2 large eggs |
| ¼ C. sugar       | 1 tsp. salt  |
| ¼ C. margarine   | 4½ C. flour  |

Dissolve yeast in warm water. Heat margarine and milk to lukewarm. To warm milk add the sugar, salt, eggs and 2 C. flour. With a mixer, beat well. Then add yeast and 1 C. more of flour. Mix in remaining flour, using a mixing spoon. Let dough rise to double in bulk. When risen, make into rolls. When rolls have doubled in size, bake at 350° for 20 minutes. Yield: 20-24, depending on size. For rye rolls, substitute 1 C. rye-meal for 1 C. white flour.

## **GRANDMA'S DINNER ROLLS**

*Evelyn Hansen*

- |                    |                     |
|--------------------|---------------------|
| ¾ C. shortening    | 1 C. lukewarm water |
| 1 C. boiling water | 2 pkgs. yeast       |
| ¾ C. sugar         | 3 eggs              |
| 1 T. salt          | 8 C. flour          |

Dissolve yeast in ½ C. warm water. Beat eggs until frothy; set aside. In a large bowl add boiling water to sugar, salt and shortening. Add 1 C. lukewarm water. When first mixture is lukewarm, add yeast. Add eggs and stir in. Add flour until batter beatable. Keep adding flour until you can barely handle. Knead to mix. Dough should be slightly sticky. Place in a greased bowl and cover. Let rise until double (usually takes 1½-2 hours). Punch down. Let rest a little while. Roll out on a floured board. Can be made into rolls, cinnamon rolls, pocket rolls.

## **TWO HOUR BUNS**

*Sharon Keister*

- |                 |                  |
|-----------------|------------------|
| 2 eggs          | 1 tsp. salt      |
| 3 pkgs. yeast   | 3 T. melted oleo |
| ½ C. sugar      | 6-7 C. flour     |
| 2 C. warm water |                  |

Mix eggs, yeast, sugar and water until foamy. Add salt, oleo, flour. Let rise. Form buns and let rise again. Bake at 400° until done.

**VINA BROD - SWEDISH DINNER ROLLS***Iceda Graff*

- |                                       |                                   |
|---------------------------------------|-----------------------------------|
| 1 pkg. or cake of yeast               | ½ C. cool water                   |
| 1 T. sugar                            | 2 C. unsifted flour               |
| ¼ C. warm water                       | 2 sticks oleo (softened slightly) |
| 2 medium-sized eggs (slightly beaten) | Thin powdered sugar glaze         |

Sprinkle sugar on yeast, add warm water, stir and set aside. Add eggs to cool water, mix; then add to yeast mixture. Add flour and stir gently. On a well-floured board or flat surface place the dough. Roll or pat to form a rectangle ½-inch thickness. Cut each of the oleo sticks into 10 slices or squares. Place the pieces on center of dough side by side. Fold the four sides of the dough over the oleo. Place folded dough on a plate or platter and refrigerate 10 minutes. Remove, place on board and reroll as before. Return to refrigerator for 10 minutes. Repeat this procedure two more times, making a total of 4. Roll out dough into a rectangle 6-inches or 7-inches wide and ½-inch thick. Cut in strips ½-inch wide and 6-inches long. Tie each strip in a loose knot. Place on ungreased cookie sheet allowing plenty of room for roll to rise. Let rise ½ hour. Preheat oven to 500°. This is important. Bake each sheet, one at a time, 7 minutes. Remove from sheet onto cooling rack. Immediately drizzle each roll with a very thin powdered sugar-water glaze. This makes approximately 24 rolls.

**QUICK ROLLS***Ann Luke*

- |                                          |                                          |
|------------------------------------------|------------------------------------------|
| ½ C. warm water (not hot)                | 1½ tsp. salt                             |
| 2 pkgs. active dry yeast                 | 2 T. sugar                               |
| 1½ C. lukewarm milk<br>(I use 2 C. milk) | ½ C. liquid shortening                   |
|                                          | 6 C. flour or more if dough<br>is sticky |

Dissolve yeast and sugar in water; let rise. Add milk (I use 2 C.), salt, sugar and shortening. Beat together. Add 2-3 C. flour; beat. Work in the rest of the flour. Do not get dough too stiff. Let rise until double in bulk. Knead down and let rise again. Knead down and shape into buns. Place in pans, leaving a small space between each bun. Let rise until double in bulk. Bake in 350°-375° oven until golden brown, about 20 minutes.

## WHOLE WHEAT COTTAGE CHEESE ROLLS

*Audra Chapman*

3¾-4 C. whole wheat flour  
2 pkgs. dry yeast  
½ tsp. soda  
1½ C. cream style cottage cheese

½ C. lukewarm water  
¼ C. brown sugar  
2 T. oleo or butter  
2 tsp. salt  
2 eggs

Stir together 1½ C. flour, the yeast and soda. Heat cheese, water and sugar, butter and salt until warm, 115°-120° to melt butter. Add to dry ingredients and mix well. Add eggs. Beat at low speed ½ minute with electric mixer. Beat 3 minutes at high speed. Stir in rest of flour by hand to make a moderate stiff dough. Knead 8-10 minutes until smooth. Let rise in greased bowl until nearly double. Punch down, shape into rolls. Place in greased 9x13-inch pan. Let rise almost double. Bake at 375° for 10-12 minutes. These are very light. Sound crazy, but are delicious. These can be made in food processor using the dough hook method.

## RYE MEAL ROLLS

*Cindy Dirks*

2 C. warm water  
1 T. vegetable oil  
1 pkg. yeast  
½ C. brown sugar

3 C. flour  
1 T. salt  
1 C. rye meal

Mix water, vegetable oil and yeast. Add sugar and flour. Combine salt and rye meal, add this mixture 1 T. at a time to the first mixture. Add enough flour to make a stiff dough. May be made into rolls or bread. Bake at 350° until golden brown.

*The best helping hand you can find is at the end of your arm.*

## --SWEET BREADS--

### UNBOHEMIAN KOLACHES

Gladys Wright

1 pkg. vanilla pudding mix	½ C. warm water
1½ C. milk	2 eggs
½ C. oleo	2 tsp. salt
2 pkgs. yeast	5-5½ C. flour

Make cooked pudding according to package directions, using 1½ C. milk. Remove from heat and stir in oleo and cool to lukewarm, stirring occasionally. Dissolve yeast in warm water and stir into pudding. Beat in eggs and salt. Add flour to make soft dough. Turn out onto floured surface and knead 5-10 minutes, then place in greased bowl, cover and let it rise in a warm place until double. Punch down. Form balls the size of a walnut in the palm of the hand and arrange on greased cookie sheet 1½-inches apart. Punch down center of dough ball and fill hollow with favorite filling. Let rise until almost double, then bake at 400° for 10-15 minutes. Cool on rack and sprinkle with powdered sugar. Makes 4 dozen.

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### KOLACHES

Viola Kouba

3 C. milk	1 C. lard
¾ C. sugar	Flour
1 pkg. yeast	Filling
2 tsp. salt	

Warm milk. Add sugar, yeast, salt and lard and mix well. Add flour until dough is thick and shiny. Let rise. Shape into little balls, let rise. Poke holes in top with finger. Put in filling. Let rise again. Bake at 350° until brown. ½ recipe makes about 36. 1 can filling makes about 12.

*Every minute you are angry, you lose 60 seconds of happiness.*

## JELLO MONKEY BREAD

*Try! (can do ahead)*

*Jane Wynkoop*

- |                                |                   |
|--------------------------------|-------------------|
| 2 loaves frozen bread (thawed) | ½ C. brown sugar  |
| 1 (3 oz.) box red Jello        | 1 tsp. cinnamon   |
| ½ C. white sugar               | 1 stick margarine |

Cut thawed bread into 60-80 cubes. Place the cubes in a greased 9x13-inch pan. Combine the rest of the ingredients except the margarine. Sprinkle over top. Cover loosely with plastic wrap. Let the dough rise until the bread is to top of pan. Cut margarine into slices and place on top. Bake at 350° for 30 minutes. Let cool for about 5 minutes. Invert onto waxed paper. NOTE: To have fresh for morning, do all night before and let rise in refrigerator until about 4 a.m. Set out and let rise until about 7 a.m. Bake.

## "SARA LEE" DOUGH

*Karmen Jamison*

- |                 |                 |
|-----------------|-----------------|
| 2 pkgs. yeast   | 1 C. sugar      |
| 1 tsp. sugar    | 1 tsp. salt     |
| ½ C. warm water | 6 eggs (beaten) |
| 2 C. hot milk   | 8-9 C. flour    |
| 1½ C. oleo      |                 |

Dissolve yeast, sugar and warm water, set aside. In large bowl combine hot milk and oleo. Add sugar and salt. Let cool. Combine the yeast mixture, beaten eggs and flour. The dough will be sticky but will keep in an airtight container 2-3 weeks in refrigerator. This makes very good rolls, buns, sweet rolls, tea rings, kolaches, etc. Just shape, let rise until double and bake.

## CINNAMON STICK BREAD

*Kathy Wright*

- |                   |                        |
|-------------------|------------------------|
| 1 C. scalded milk | 1 C. warm water        |
| 5 T. sugar        | 6 C. flour             |
| 1 T. salt         | 6 T. butter (melted)   |
| 1 pkg. yeast      | Cinnamon-sugar (mixed) |
|                   | ¼ C. butter (melted)   |

Add the sugar and salt to the scalded milk and let cool to lukewarm. Dissolve yeast in warm water and add to milk. Add 3 C. flour and beat. Add butter and rest of flour. Knead well and cover. Let rise 1½ hours. Cut into 8 equal pieces, roll lengthwise. Dip in melted butter then in the cinnamon-sugar. Place in greased loaf pans. (Makes 2 loaves.) Let rise 30 minutes. Bake at 375° for 20-30 minutes.

## STRUDEL

Marie Krutzfield

### IN A CUP:

1 pkg. dry yeast  
¼ tsp. sugar

¼ C. warm water

### IN A BOWL:

2 C. flour  
¼ C. milk  
½ tsp. salt

¾ C. butter (margarine)  
2 egg yolks

Sprinkle yeast in warm water, add sugar. Let stand 10 minutes, until yeast is soft. Sift flour, salt, cut butter in until it resembles coarse meal. Last add egg yolks, milk, until a smooth ball is formed. Roll on cookie sheet, add pie filling of your choice. Divide your dough in half, this makes two. After adding pie filling roll a little dough up on both sides. Bake at 375° for 22 minutes. (I usually frost with powdered sugar frosting when cooled.)

## —QUICK BREADS—

### BANANA NUT BREAD

Janet Denlinger

Lisa Kleineck, Mary Vacek Kleineck

¾ C. butter  
3 C. flour  
1½ tsp. salt  
4 eggs  
4 bananas

¾ C. nutmeats  
1½ tsp. soda  
1½ C. sugar  
1½ tsp. vanilla

Cream butter and sugar. Beat in eggs, one at a time. Add salt. Mash bananas well and add soda to bananas. Add vanilla. Mix nutmeats with flour. Add to butter mixture. Pour into greased, floured loaf pans. Bake at 350° for 1 hour.

*There is no love more sincere than the love of foods.*

## BANANA NUT BREAD

*Claribel M. Cress*

- |                 |                        |
|-----------------|------------------------|
| 1½ C. sugar     | ½ tsp. baking powder   |
| ½ C. oleo       | 2½ C. flour            |
| 3 eggs          | 1 tsp. vanilla         |
| 4 T. sour cream | 3 large mashed bananas |
| 1 tsp. soda     | ½ C. nuts (chopped)    |
| ½ tsp. salt     |                        |

Cream sugar and oleo, add eggs and beat well. Add cream and sifted ingredients alternately with mashed bananas. Add nuts and vanilla. Grease bottoms of 2 loaf pans. Let stand 15 minutes. Bake at 325° for 1 hour and 15 minutes. Remove from pans. Takes less time in electric stove. May use milk and 1 T. vinegar for sour cream.

## BANANA BREAD

*Viola Mader*

- |                     |                              |
|---------------------|------------------------------|
| 2 C. flour          | 1 C. mashed banana           |
| 1 tsp. baking soda  | ¼ C. milk                    |
| ½ tsp. salt         | 1 tsp. vanilla               |
| ½ C. oleo or butter | 1 C. coconut                 |
| 1 C. sugar          | ½ C. chopped nuts (optional) |
| 2 eggs (unbeaten)   |                              |

Sift together flour, soda and salt. Set aside. Cream oleo and sugar. Add eggs and bananas and blend well. Add the vanilla. Add dry ingredients alternately with the milk to the creamed mixture. Stir in coconut. Makes 2 small loaves. Bake at 350° about 1 hour.

## BANANA BREAD

*Berta Potter*

- |                      |                            |
|----------------------|----------------------------|
| ⅓ C. oil             | 2⅓ C. Bisquick             |
| 1½ C. mashed bananas | ½ C. chopped nuts          |
| 3 eggs               | 1 tsp. cinnamon (optional) |
| ½ tsp. vanilla       | ½ tsp. cloves              |
| 1 C. sugar           |                            |

Stir all ingredients with fork until moistened. Then beat for 1 minute with fork. Bake at 350° for 50-60 minutes. Makes 1 large or 2 small loaves.

**VEGETABLE CORN BREAD***Emil J. Feldman*

¼ C. sugar	¾ C. cornmeal
2 T. oleo	4 tsp. baking powder
1 egg	1 tsp. salt
½ C. milk	1 C. cream style corn
1 C. flour	¼ C. chopped green peppers
	½ C. chopped onions

Mix together above ingredients. Pour into well greased 8x8-inch pan. Bake 40 minutes in 350° oven. Moist corn bread.

**CORNBREAD***Lisa Pickett*

2 C. flour	½ C. sugar
1 tsp. soda	1½ C. cornmeal
4 tsp. baking powder	1 C. milk
1 tsp. salt	2 eggs
	2 C. sour cream

Mix first 4 ingredients. Mix milk, eggs, and sour cream. Add sugar and cornmeal to egg mixture. Add flour mixture to batter. Stir well. Pour into greased 9x13-inch pan. Bake at 350° for 20 minutes or until light brown. This cornbread is very moist.

**POPPY SEED BREAD***Mary Louise Eganhouse*

1 yellow cake mix	1½ C. oil
1 pkg. instant coconut pudding	4 eggs
⅓ C. poppy seed	1 C. boiling water

Put all ingredients, except boiling water, in a mixer bowl. Beat well. Carefully add boiling water and beat well. Place in greased loaf pans (3x6½-inch). Bake 30-40 minutes at 350°. Makes 3 loaves.

## POPPY SEED BREAD

*Betty Lubben*

3 eggs (slightly beaten)	1½ T. poppy seed
3 C. flour	1½ tsp. almond extract
2¼ C. sugar	1½ tsp. baking powder
1¼ C. oil	1½ tsp. salt
1½ C. milk	

Put all in a large bowl and mix well with an electric mixer. Divide into 3 greased and floured loaf pans. Bake 1 hour in a 350° oven or until it tests done by toothpick test.

### TOPPING:

1 tsp. vanilla	¼ C. orange juice
½ tsp. almond extract	¾ C. or little more powdered sugar

Mix well and spoon on hot bread. (You may use Tang in place of the orange juice.) Remove bread from pans and cool on rack.

## CINNAMON BREAD

*Marie Krutzfield*

1 C. shortening	½ tsp. salt
2 C. sugar	1 tsp. vanilla
4 eggs	1 tsp. butter flavoring
3 C. flour	1 C. milk
1 T. baking powder	
3 T. cinnamon	3 T. sugar

Cream shortening; add sugar gradually and beat well. Beat in eggs one at a time. Add dry ingredients alternately with milk. Spread a layer of batter in bottom of two greased and floured loaf pans. Sprinkle with mixture of cinnamon and sugar. Repeat layers, ending with batter. Zigzag spatula through batter giving a marble effect. Let set 20 minutes before baking. Bake at 350° for 40-50 minutes. (Makes two 5x9x3-inch loaves.)

## CHERRY BREAD

*Nora Kenneally*

1 cherry cake mix  
¼ C. poppy seeds  
4 eggs

1 C. water  
½ C. vegetable oil

Mix all ingredients together. Place into 2 greased loaf pans. Bake at 350° for 20-30 minutes. NOTE: Strawberry or lemon cake mixes can be used.

## NUT BREAD

*In Memory of Lillian G. Tompkins*

3 C. sifted flour  
4½ tsp. baking powder  
1 tsp. salt  
½ C. sugar

1 C. chopped nuts  
2 eggs (well beaten)  
1 C. milk  
¼ C. shortening (melted)

Mix and sift dry ingredients, stir in nuts. Combine egg and milk. Add to flour mixture, stirring only until well mixed. Add shortening. Turn into a greased loaf pan and bake in moderate oven, 350°, about 1 hour.

## CHRISTMAS BREAD

*Doris West*

½ C. shortening  
1 C. sugar  
2 eggs  
3 bananas (mashed)  
2 C. flour

1 tsp. baking powder  
Pinch of salt  
¼ C. nutmeats  
½ C. chocolate chips  
¼ C. maraschino cherries  
(quartered)

Cream shortening, sugar, eggs and bananas. Add dry ingredients, mix well, add nuts, chips and cherries. Bake at 350° for 1 hour.

*The best conversations happen over a good meal.*

## DATE NUT BREAD

*Anna Holtz  
Audrey L. Gerdes*

- |                       |                                |
|-----------------------|--------------------------------|
| 1 lb. dates (chopped) | 4 eggs                         |
| 4 C. boiling water    | 1 tsp. salt                    |
| 4 tsp. soda           | 6 C. flour (sifted)            |
| 4 C. sugar            | 1 C. English walnuts (chopped) |
| 4 T. shortening       |                                |

Pour boiling water over dates and soda. Set aside to cool. Cream sugar, shortening and eggs. Add the cooled date mixture. Blend in the flour and add nuts. Mix well. Pour into three greased and floured bread pans. Bake at 325° until done.

## JUDIE'S DATE-NUT BREAD

*In Memory of Judie Dennison Ortgies  
Gladys Wright*

- |                         |                      |
|-------------------------|----------------------|
| 2 C. sugar              | 2 T. oleo            |
| 3 C. flour              | 2 eggs               |
| 2 tsp. soda             | ¾ lb. dates (pitted) |
| ¾ C. nutmeats (chopped) | 2 C. boiling water   |

Dissolve soda in water and pour over the dates. Stir occasionally until thick. Combine sugar, oleo and the eggs and to this add the thickened date mixture. Then add the flour and nuts. Bake in two single bread pans. Line pans with wax paper. Bake at 300° for 1-1½ hours.

## PINEAPPLE BREAD

*Doris West*

- |                           |                                                 |
|---------------------------|-------------------------------------------------|
| 1¾ C. flour               | 3 T. butter (softened)                          |
| 2 tsp. baking powder      | 2 eggs (unbeaten)                               |
| ¼ tsp. soda               | 1 (8½ oz.) can crushed<br>pineapple (undrained) |
| ½ C. raisins              | ½ tsp. salt                                     |
| ¾ C. nuts                 |                                                 |
| ¾ C. brown sugar (packed) |                                                 |

### TOPPING:

- |                  |                 |
|------------------|-----------------|
| 2 T. white sugar | ½ tsp. cinnamon |
|------------------|-----------------|

Mix together ingredients. Put into greased bread pan. Combine topping ingredients and sprinkle over top. Bake at 350° for 1 hour.

## APRICOT NUT BREAD

*Irma Wilcox*

- |                             |                    |
|-----------------------------|--------------------|
| 1 C. snipped dried apricots | ¾ C. sugar         |
| 1 C. nuts                   | ¼ C. oil or Crisco |
| 2¼ C. Bisquick              | ¼ tsp. salt        |
| 1 C. oatmeal                | 1 egg              |
| 1 tsp. baking powder        | 1¼ C. milk         |

Combine Bisquick, oatmeal and baking powder. Combine the sugar and shortening, add egg and beat. Add milk. Combine the dry mixture and Bisquick mixture. Add fruit and nuts. Bake at 375° for 1 hour. Makes two small loaves.

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## MANDARIN ORANGE HOLIDAY BREAD

*Viola Hanna*

- |                             |                        |
|-----------------------------|------------------------|
| 1 C. sugar                  | 1 tsp. soda            |
| ½ C. shortening             | 2 C. flour             |
| 2 eggs                      | 1 can mandarin oranges |
| ½ C. undiluted orange juice | ½ C. nuts              |
| ½ C. buttermilk             |                        |

Cream shortening and sugar. Add 2 eggs, one at a time. Add remaining ingredients. Place in 2 greased and floured 3x7-inch bread pans. Bake at 350° for 1-1¼ hours. Glaze when hot from the oven with ¼ C. undiluted frozen orange juice, 1 C. powdered sugar.

## ORANGE, DATE, NUT BREAD

*Irma Wilcox*

- |                      |                           |
|----------------------|---------------------------|
| 2 C. flour           | 2 eggs (well beaten)      |
| ½ tsp. salt          | 2 T. orange rind (grated) |
| 3 tsp. baking powder | 2 tsp. lemon juice        |
| ½ C. butter or oleo  | ¾ C. milk                 |
| 1 C. sugar           | ½ C. dates (chopped)      |
|                      | ½ C. nuts                 |

Sift well first 3 ingredients. Cream the butter and sugar, add the beaten eggs and orange rinds. Combine lemon juice and milk. Add alternately with dry mixture to creamed mixture. Add dates and nuts. Bake at 350° for 1 hour or until done.

## ORANGE MARMALADE MARBLE LOAF

*Connie Burhop*

- |                                           |                       |
|-------------------------------------------|-----------------------|
| 1 (3 oz.) pkg. cream cheese<br>(softened) | 1 egg                 |
| 1 pkg. date or nut quick bread<br>mix     | ¼ C. orange marmalade |
|                                           | 1 C. milk             |

Grease and flour bottom only of 8x4-inch or 9x5-inch loaf pan. In small bowl, blend cream cheese and orange marmalade and set aside. In large bowl, combine quick bread mix, milk and egg. Stir 50-75 strokes until dry particles are moistened. Pour half of batter into prepared pan. Pour cream cheese mixture over batter. Pour remaining batter over cream cheese mixture. Marble layers with knife using a folding motion, turning the pan while folding. Bake in 350° oven for 50-60 minutes or until golden brown. Cool 15 minutes. Remove from pan. Loaf may be wrapped in plastic or foil and stored in refrigerator. Makes 12 servings.

## BANANA ORANGE BREAD - Diabetic

*Georgia West*

- |                                       |                                                              |
|---------------------------------------|--------------------------------------------------------------|
| 2 C. sifted flour                     | 1 (6 oz.) can frozen<br>unsweetened orange juice<br>(thawed) |
| 1½ tsp. pumpkin pie spice             |                                                              |
| 1 tsp. baking soda                    | 2 eggs (beaten)                                              |
| 1 tsp. baking powder                  | 1 C. raisins                                                 |
| 1 C. mashed ripe bananas<br>(2 large) | 1 C. chopped walnuts                                         |

On a sheet of waxed paper, sift together flour, pumpkin pie spice, baking soda and baking powder; set aside. In a large bowl, mix bananas, orange juice concentrate and beaten eggs until well blended. Stir in raisins and chopped walnuts. Add dry ingredients; stir just until moistened. Pour into greased 9x5x3-inch loaf pan. (I use 2 smaller ones, then you can use one and freeze one.) Bake in 350° oven for 40 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan; cool on rack. Slice thinly. Makes 1 loaf (24 slices). Per slice: 112 calories, 3 g. protein, 18 g. carbohydrate, 4 g. fat, 23 mg. cholesterol, 60 mg. sodium.

## CRANBERRY BREAD

Nancy Digmann

- |                      |                           |
|----------------------|---------------------------|
| 4 C. flour           | 2 C. cranberries          |
| 1 tsp. soda          | 2 eggs (beaten)           |
| 3 tsp. baking powder | 1 C. orange juice         |
| 1 tsp. salt          | 1 T. orange rind (grated) |
| 2 C. sugar           | 4 T. butter               |
| 1 C. nuts            | 4 T. water                |

Mix dry ingredients, then add liquids. Bake 1 hour at 350°. Remove from pans immediately. Cool 10 minutes. Wrap in foil. Place in refrigerator 24 hours before using. Makes 4 small loaves or 2 large ones.

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## ONE LOAF CRANBERRY BREAD

Mary Thomsen

- |                          |                                  |
|--------------------------|----------------------------------|
| 1 C. sugar               | 2 C. flour                       |
| 2 T. shortening          | ½ tsp. soda                      |
| 1 egg (beaten)           | 1½ tsp. baking powder            |
| 1 tsp. salt              | Juice of 1 orange, fill cup with |
| 1 orange rind (grated)   | ¾ C. water                       |
| 1 C. chopped cranberries | 1 C. nuts                        |

Cream sugar and shortening, add beaten egg. Sift together, flour, salt, baking powder and soda together. Then add dry ingredients to creamed mixture alternately with juice and water. Add chopped cranberries and nuts. Put in greased loaf pan and bake ½ hour at 325°, then ½ hour at 350°. Test to see if done. Turn out on rack to cool.

## PUDDING PUMPKIN BREAD

Cleo Kaye Dusanek

- |                 |                              |
|-----------------|------------------------------|
| 5 eggs (beaten) | 1 tsp. each: soda, salt,     |
| 2 C. sugar      | cinnamon and nutmeg          |
| 1½ C. oil       | 2 (3½ oz. ea.) pkgs. coconut |
| 2 C. flour      | pudding and pie filling      |

2 C pumpkin

Mix dry ingredients in a bowl. Add eggs, oil and pumpkin. Beat with mixer until blended - do not overbeat. Fill 3 greased and floured loaf pans about half full and bake at 350° for 40-45 minutes.

## PUMPKIN PRUNE BREAD

*Irma Wilcox*

- |                          |                           |
|--------------------------|---------------------------|
| 4 C. flour               | 4 eggs                    |
| 2 tsp. baking powder     | ½ C. milk                 |
| 3 tsp. pumpkin pie spice | 1 tsp. vanilla            |
| 1 tsp. soda              | 1 C. canned pumpkin       |
| 1 tsp. salt              | 1 C. mashed cooked prunes |
| 1½ C. sugar              | 1 C. nuts or raisins      |
| 1 C. shortening          |                           |

Mix flour, baking powder, soda, spices and salt together. Beat sugar and shortening until light and fluffy. Beat in eggs and vanilla. Add milk, pumpkin and prunes. Mix into dry ingredients stirring only until blended. Bake at 350° for 1 hour. Makes 3 small loaves.

## PORK AND BEAN BREAD

*Connie Burhop*

- |                               |                       |
|-------------------------------|-----------------------|
| 1 C. raisins                  | 1 tsp. cinnamon       |
| 1 C. boiling water            | ½ tsp. baking powder  |
| 3 eggs                        | 1 tsp. baking soda    |
| 1 C. melted butter            | ½ tsp. salt           |
| 2 C. sugar                    | ½ C. non-fat dry milk |
| 3 C. flour                    | 1 tsp. vanilla        |
| 1 (16 oz.) can pork and beans | 1 C. nuts (chopped)   |

Mix raisins with boiling water. Stir and set aside. Beat eggs, butter, sugar and pork and beans until beans are broken. Add flour, dry milk, and rest of dry ingredients to bean mixture. Add nuts and vanilla. Drain raisins and add, stirring to mix well. Pour batter into 3 well greased loaf pans. Bake at 325° for 50-60 minutes. Serve with cream cheese.

*Laughter is the spice of life, but remember we are the shakers.*

**ZUCCHINI (PINEAPPLE) BREAD***Lucille (Mrs. Paul) Waggoner*

3 eggs (beat until fluffy)  
 2 C. sugar  
 2 tsp. vanilla  
 1 C. oil  
 3 C. flour  
 1 tsp. salt  
 ½ C. raisins  
 1 C. chopped nuts  
 Cinnamon (optional)

2 C. zucchini (peeled, grated  
 and drained well; I do this  
 part and freeze in 2 C.  
 portions)  
 1 tsp. baking powder  
 1 tsp. baking soda  
 1 C. crushed pineapple  
 (drained)

Beat eggs until fluffy. Add sugar and beat well. Stir in vanilla, oil, and zucchini (prepared as above). Sift together flour, baking powder, salt, soda and stir into first mixture (also cinnamon if you like it). Mix raisins, nuts, and drained pineapple. Add to other mixtures. Bake in 2 well greased loaf pans - might line pans with wax paper. Bake 1 hour at 325° or until nicely browned. Makes 2 bread sized loaves. This is very good!

**ZUCCHINI BREAD**

*Carol Greene  
 JoAnn E. Paulsen*

3 eggs  
 1 C. oil  
 2 C. sugar  
 2 C. raw zucchini (shredded)  
 3 tsp. vanilla

3 C. flour  
 ½ tsp. salt  
 1 tsp. soda  
 3 tsp. cinnamon  
 ¼ tsp. baking powder

Beat eggs until light and fluffy; add oil, sugar, zucchini and vanilla. Mix lightly; add sifted dry ingredients and mix again. Put into 2 greased loaf pans. Bake in 325° oven for 1 hour. Remove from pans and cool on wire rack.

*The largest room in the world is the room for improvement.*

## ZUCCHINI BREAD

*Florence Otten*

1 C. grated unpeeled zucchini  
½ C. lard or other shortening  
1 C. sugar  
¼ tsp. grated lemon peel  
1 egg  
1½ C. sifted flour

1 tsp. cinnamon  
½ tsp. salt  
½ tsp. baking soda  
¼ tsp. baking powder  
½ tsp. ground nutmeg  
½ C. nuts (chopped)

Preheat oven to 325°. Prepare zucchini and set aside. In large saucepan melt lard or shortening. Remove from heat and stir in sugar, zucchini, lemon peel and mix well. Add egg and beat well. Combine the flour, salt, spices, soda and baking powder. Stir into zucchini mixture. Mix well. Stir in nuts. Turn into a greased loaf pan. Bake for 60 minutes or until done at 325°. Cool in pan 10 minutes, turn onto wire rack. Cool thoroughly before slicing.

## —COFFEE CAKES—

### SALAD OIL COFFEE CAKE

*Nora Kenneally*

3 C. flour  
1 C. sugar  
1 tsp. nutmeg  
1 C. brown sugar  
1 tsp. cinnamon

1 tsp. salt  
1 C. salad oil (vegetable)  
1 egg  
1 C. sour milk  
1 tsp. baking soda

Mix the first 7 ingredients together. Save 1 C. (heaping) for topping. Add the egg, sour milk and baking soda to the remaining mix. Mix well. pour into greased and floured 9x12-inch pan. Sprinkle with the reserved topping. Chopped nuts can also be sprinkled on topping. Bake at 350° for 40-45 minutes.

*Life is full of shadows, but it's sunshine that makes them all.*

## QUICK COFFEE CAKE

Marilyn Schoenthaler

- |                |                       |
|----------------|-----------------------|
| 1 egg          | 2 tsp. baking powder  |
| Milk           | ¼ tsp. salt           |
| 1 tsp. vanilla | ½ C. brown sugar      |
| 1½ C. flour    | 1 tsp. cinnamon       |
| 1 C. sugar     | 3 T. melted margarine |

Break egg into cup and add enough milk to make 1 C. Add 1 tsp. vanilla. Mix flour, sugar, baking powder and salt. Add milk mixture and stir to mix. Pour into prepared 9-inch round cake pan. Stir together cinnamon and sugar and sprinkle over batter. Bake at 375° for 30-35 minutes. Pour melted margarine over cake when done.

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## "GOOD" COFFEE CAKE

Verna Carstensen

- |                          |                                |
|--------------------------|--------------------------------|
| 1 box yellow cake mix    | 1 C. sour cream                |
| 1 pkg. pistachio pudding | ½ C. chopped walnuts           |
| 4 eggs                   | 1/8 C. water (2 T.)            |
| ¼ C. oil                 | ¾ C. maraschino cherries (red) |

Mix all. Then mix ¼ C. sugar with ¾-1 tsp. cinnamon. Oil bread pan. Sprinkle some of sugar-cinnamon mixture in pan. Use the rest on top of batter. Bake at 350° for 45 minutes.

## HURRY-UP COFFEE CAKE

Val Wherry

- |            |                      |
|------------|----------------------|
| 1 egg      | 1 C. flour           |
| ½ C. milk  | 2 tsp. baking powder |
| 2 T. oil   | ½ tsp. salt          |
| ½ C. sugar |                      |

### TOPPING:

- |                  |            |
|------------------|------------|
| ¼ C. brown sugar | 1 T. flour |
| 1 tsp. cinnamon  | 1 T. oleo  |
| ½ C. nuts        |            |

Spray 8-inch square pan with Pam. Beat egg and milk together, add oil. Blend dry ingredients. Add to milk mixture. Beat with whisk and pour into pan. Top this with topping mixture and bake at 375° for 15-20 minutes. Double for 9x13-inch pan.

## COFFEE CAKE

*Tena DeBoer*

2 eggs (beaten)	2 C. flour
1 C. sugar	1 tsp. salt
1 C. milk	1 T. (heaping) baking powder
¼ C. melted shortening	

### TOPPING:

2 T. melted butter	2 tsp. cinnamon
⅔ C. brown sugar	2 T. flour

Mix eggs, sugar, milk and shortening. Sift together and add dry ingredients. Pour into greased 9x13-inch cake pan and sprinkle with topping before baking. Bake at 375° for 30 minutes. While warm put a powdered sugar frosting (glaze) on top. Serve warm or cold.

## APPLE COFFEE CAKE

*Selma Dietiker*

1½ C. flour	⅔ C. milk
½ C. sugar	Sliced apples
1½ tsp. baking powder	½ C. sugar
4 T. butter	1 tsp. cinnamon
1 egg	

Sift together flour, sugar and baking powder. Cut in butter. Beat egg; add milk and stir into dry ingredients. Beat hard. Spread into 9x9-inch greased pan. Cover with sliced apples. Mix cinnamon and sugar and sprinkle over apples. Bake in 350° oven for 30 minutes.

## COFFEE CAKE

*Anna Marie Huston  
Virginia Pace*

1 C. sugar	1 tsp. baking powder
4 eggs	1 tsp. vanilla
1 C. cooking oil	1 can cherry pie filling or apricot pie filling
2 C. flour	

Mix ingredients together except pie filling. Spread half of the batter in 9x13-inch pan. Cover with 1 can pie filling. Spread remainder of batter over pie filling. Bake 30 minutes at 350°. Ice with powdered sugar frosting.

**CHERRY COFFEE CAKE***Alberta Fairley*

- |                |                               |
|----------------|-------------------------------|
| 1¾ C. sugar    | 1½ tsp. baking powder         |
| 1 C. margarine | 1 tsp. vanilla                |
| 4 eggs         | 3 C. sifted flour             |
| ½ tsp. salt    | 21 oz. can cherry pie filling |

Cream sugar and shortening. Add eggs, salt, baking powder, vanilla and flour. Spread half the batter in greased jelly roll pan. Cover with pie filling, then cover with remaining batter. Bake at 350°. Bake 30-40 minutes or until done. Spread with glaze while cake is hot and sprinkle chopped nuts on top.

For Glaze: In saucepan, heat 3 T. sugar, 3 T. butter and 3 T. milk until butter is melted. Add powdered sugar for a consistency of a thin glaze. Add ½ tsp. vanilla. Glaze can also be used on sugar cookies.

**COFFEE CAKE***Emma Paulsen*

- |                 |                  |
|-----------------|------------------|
| 2 C. milk       | 2 eggs           |
| ½ tsp. salt     | 1 C. raisins     |
| ½ C. sugar      | 1 pkg. yeast     |
| ½ C. shortening | Flour to stiffen |

Mix all well. Dissolve yeast in a little warm water. Cover and let rise. Knead down and let rise again. Put in pan and let rise. Bake at 350° until done.

**DANISH KRINGLES***Evelyn Hansen*

- |                     |                    |
|---------------------|--------------------|
| 1 pkg. yeast        | 1 C. Crisco        |
| ½ C. lukewarm water | 3 egg yolks        |
| 4 C. flour          | 1 C. lukewarm milk |
| 3 T. sugar          | 2 cans pie filling |
| 1 tsp. salt         |                    |

Dissolve the yeast in warm water. Sift the flour, sugar, and salt in a large bowl. Cut in Crisco as for pie crust. Beat egg yolks, add milk and yeast. Stir into flour mixture and mix well. Cover bowl and refrigerate overnight. In morning, divide dough into 4 parts. Roll each part into an 8x14-inch strip. Pour ½ C. pie filling down center of each strip. Bring sides of dough up over filling. Pinch together. On a greased cookie sheet, place the four parts. Let rise 30 minutes. Bake at 400° for 20 minutes. Cover with a powdered sugar icing.

## CHRISTMAS COFFEE RING

*Carol Greene*

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 pkg. active dry yeast        | 1 T. sugar                  |
| ½ C. lukewarm water            | 1 tsp. cinnamon             |
| 1 egg (slightly beaten)        | ½ C. candied fruit (cut up) |
| 1 T. sugar                     | Candied cherries            |
| 3 C. flour                     | Halved walnuts              |
| 1 T. butter or oleo (softened) |                             |

### GLAZE:

- |                       |            |
|-----------------------|------------|
| 1 C. powdered sugar   | 1 T. water |
| ½ tsp. almond extract |            |

Dissolve yeast in warm water, stir in egg, 1 T. sugar and flour. Beat vigorously. Turn dough onto well floured board. Knead until slightly blistered, about 50 times. Roll dough into a 14x10-inch rectangle. Spread with butter. Mix 1 T. sugar and cinnamon; sprinkle over dough. Sprinkle candied fruit over dough. Roll tightly beginning at wide side. Seal well by pinching edge of dough into roll. Place roll, sealed side down, on greased cookie sheet. Pinch ends together making a ring. With scissors make cuts almost through the ring at 1-inch intervals. Turn each section on side. Cover and let rise in warm place 40 minutes. Heat oven to 375°. Bake ring 15-20 minutes until light brown. Immediately remove from sheet. Let stand 5 minutes. Drizzle with glaze. Decorate with cherries and nuts.

For Glaze: Mix ingredients well until smooth and proper consistency to drizzle.

## —BISCUITS AND MUFFINS—

### APPLESAUCE MUFFINS

*Edna Henningsen*

- |                              |                              |
|------------------------------|------------------------------|
| 1 large egg                  | 3 tsp. baking powder         |
| 2 T. oil                     | ½ tsp. nutmeg                |
| 1½ C. unsweetened applesauce | ½ tsp. cinnamon              |
| 2 C. flour                   | ¾ C. raisins                 |
| ¾ tsp. soda                  | ½ C. chopped nuts (optional) |

Beat together egg, oil and applesauce. Add flour, baking soda, baking powder and spices. Beat well. Stir in the raisins. Spoon batter in oiled and floured muffin wells. Bake at 375° for 20-25 minutes or until firm to touch and browned. Cool on wire rack. Makes 12 muffins.

## BITE-SIZE MUFFINS

*Kathy Wright*

- |                      |                      |
|----------------------|----------------------|
| ½ C. sugar           | 1 tsp. baking powder |
| ¼ C. butter (melted) | 1 tsp. cinnamon      |
| 1 egg                | ¼ C. butter (melted) |
| ½ C. milk            | ½ C. sugar           |
| ¾ tsp. nutmeg        | 1 C. Flour           |

Mix together; bake in greased small cupcake pans at 375° for 15-20 minutes. Dip tops in melted butter, then sugar and cinnamon.

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## CARROT MUFFINS

*Veronica Welter*

- |                                          |                            |
|------------------------------------------|----------------------------|
| 3 C. all-purpose flour                   | 1½ C. vegetable oil        |
| 1 tsp. baking soda                       | 1 C. dark brown sugar      |
| 1½ T. baking powder                      | ¼ C. honey                 |
| ½ tsp. salt                              | ¼ C. molasses              |
| 1 T. cinnamon                            | 3 C. finely grated carrots |
| 2 C. raw bran (buy at health food store) | 1 C. raisins               |
| 4 eggs (beaten)                          | ½ C. chopped nuts          |

Sift together the flour, soda, baking powder, salt and cinnamon. Add bran. Beat eggs, add oil, sugar, molasses and honey. Add carrots, flour mixture, raisins and nuts. Fill 24 greased muffin tins ¾ full. Bake at 350° for 25 minutes. A very good breakfast muffin!

## STRAWBERRY MUFFINS

*Jennifer Pace*

- |                      |                    |
|----------------------|--------------------|
| 2 C. buttermilk      | ¾ C. white sugar   |
| 2 eggs               | ½ C. brown sugar   |
| 1½ C. sliced berries | 2 tsp. baking soda |
| ¼ C. melted oleo     | ½ tsp. salt        |
| 4½ C. flour          | 2 tsp. cinnamon    |

Sift dry ingredients. Beat eggs and buttermilk together. Add melted oleo and fruit. Add dry ingredients in two separate steps. Mix only to moisten. Grease muffin tins well and fill to the top. Sprinkle brown sugar on top of batter. Bake at 425° for 18-22 minutes. Makes approximately 1½ dozen.

## ORANGE-BRAN MUFFINS

*Catherine Streets*

- |                                    |                               |
|------------------------------------|-------------------------------|
| 1½ C. all-purpose flour            | 2 T. white sugar              |
| ½ tsp. double acting baking powder | 1 T. brown sugar              |
| ½ tsp. baking soda                 | 1 tsp. grated orange peel     |
| ¼ tsp. salt                        | ¾ C. buttermilk               |
| ¼ C. vegetable oil                 | 3 oz. wheat bran flake cereal |
| 2 eggs                             | ¾ C. golden raisins           |

Preheat oven to 350°. Sift together the flour, baking powder, soda and salt. Set aside. Using electric mixer in medium bowl combine eggs, oil, sugars and orange peel, beating until smooth. Alternate flour and buttermilk, stirring after each addition. Add cereal and raisins, stir just to combine. Spray twelve 1½-inch muffin tins with non-stick cooking spray. Fill each ⅔ full. Bake 25-30 minutes. Let cool for at least 10 minutes before serving. Makes 12 servings. One muffin is 1 bread, 1 fat, ½ fruit exchange for weight watchers) or 15 calories.

## BIG BATCH 7-WEEK BRAN MUFFINS *Lucille (Mrs. Paul) Waggoner Irma Wilcox, Kathy Bearce*

- |                                                                                                                  |                                                          |
|------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|
| 2 C. 100% bran cereal                                                                                            | 4 C. All Bran cereal                                     |
| 2 C. boiling water                                                                                               | 1 tsp. salt                                              |
| 1 C. shortening (oleo)                                                                                           | 5 tsp. baking soda                                       |
| 3 C. sugar (I use 2%)                                                                                            | 5 C. flour                                               |
| 4 eggs                                                                                                           | *I add nuts and raisins or<br>dates - when ready to bake |
| 1 qt. buttermilk (I use the dry<br>mix - SACO cultured buttermilk<br>powder - 7 oz. dry equals 1 qt.<br>of this) |                                                          |

Pour boiling water over the 100% bran cereal. Mix and cool. Cream the shortening, sugar, eggs, dry buttermilk powder, and 4 C. All Bran. (I add the quart of water - that you would otherwise mix with the dry powder - as I need liquid.) Sift and add the remaining dry ingredients. Mix in the 100% bran mixture until all is well blended. Put in a tightly covered gallon container and store in the refrigerator. (Make sure you use all the quart of water by the end.) Take out as needed and fill cupcake papers in muffin tins. Bake at 375° for about 15-20 minutes. Serve warm. This can be kept up to 7 weeks in the refrigerator.

## SOUTHERN GAL BISCUITS

Jane Wynkoop

- |                        |                  |
|------------------------|------------------|
| 2 C. sifted flour      | 2 T. sugar       |
| 4 tsp. baking powder   | ½ C. shortening  |
| ½ tsp. cream of tartar | 1 egg (unbeaten) |
| ½ tsp. salt            | ⅔ C. milk        |

Sift flour, baking powder, cream of tartar, salt and pepper into mixing bowl. Cut in the shortening until like cornmeal. Pour milk and egg into flour mixture. Stir to stiff dough. Turn out on floured board. Knead 5 times. Roll to ½-inch thickness and cut. Bake for 10-15 minutes, 450°. Can cut with pizza cutter making square biscuits and you don't have to reroll the dough.

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## —MISCELLANEOUS—

### CINNAMON ROLLS

Mary Ellin Mommsen

- |                        |                |
|------------------------|----------------|
| 1¼ C. boiling water    | 1 egg (beaten) |
| ¼ C. lard or margarine | 1 pkg. yeast   |
| 1 tsp. salt            | 3½-4 C. flour  |
| 6 T. sugar             |                |

Melt shortening, salt and sugar in the boiling water in a bowl. When slightly cooled, add beaten egg and mix. Blend dry yeast with 2 C. flour and add to sugar mixture. Mix and gradually add the remaining flour. Let rise until double in bulk. Roll out into 9x15-inch rectangle. Brush with softened butter and sprinkle with cinnamon and sugar. Top with 1½ C. raisins. Roll into roll and slice 1¼-inch thick. Place in greased pan and let rise until doubled. Bake at 375° for 15-20 minutes. Makes a 9x13-inch pan (12 rolls).

### EASY CINNAMON ROLLS

Betty Ann Behnke

- |                   |                       |
|-------------------|-----------------------|
| 2 pkgs. dry yeast | 1 box yellow cake mix |
| 2½ C. warm water  | 4½ C. flour           |

Dissolve yeast in the water. Add cake mix and flour. Let rise. Form into rolls, spread with butter, sugar and cinnamon. Let rise again. Bake at 350° for 20 minutes.

## DUMPLINGS

*Ann Luke*

- |            |                      |
|------------|----------------------|
| 3 eggs     | 1 tsp. baking powder |
| 1 C. milk  | ½ tsp. salt          |
| 2 C. flour |                      |

Beat eggs. Add all other ingredients together. Drop into boiling broth. Cook slowly while covered for 15 minutes.

## GERMAN DUMPLINGS

*Mary Thomsen*

- |                     |                |
|---------------------|----------------|
| 1 C. milk           | 1 C. flour     |
| 1 T. butter or oleo | 1 unbeaten egg |
| 1/8 tsp. salt       |                |

Heat milk, shortening and salt to boiling. Remove from heat, add 1 C. flour. Stir until smooth. Remove from heat and add egg. Stir well. Drop by tablespoon into boiling broth. Let cool until done. Don't boil hard.

## GRANDMA GRANT'S DUMPLINGS

*Traysa Nissen*

- |                               |                      |
|-------------------------------|----------------------|
| 2 egg yolks                   | ¾ C. flour (or more) |
| 1 whole egg (or 2 whole eggs) | 1 tsp. baking powder |
| ½ tsp. salt                   |                      |

Beat eggs. Add salt and baking powder to flour and stir. Add flour to eggs and mix. Dough should be stiff but look sticky. Drop by teaspoon into boiling beef broth or chicken broth. Let boil until done.

## HOMEMADE NOODLES

*Judy Taylor  
Claribel M. Cress*

- |                 |             |
|-----------------|-------------|
| 3 egg yolks     | 2 C. flour  |
| 1 whole egg     | 1 tsp. salt |
| 3 T. cold water |             |

Beat eggs until very light. Beat in water and salt. Stir in and work with hands 2 C. flour. Divide dough into 3 parts. Roll out. Place dough between towels. Dry partially. Roll up and cut. Dry completely.

**NOODLES**

*Mrs. Betty Carl*

- 2 C. flour
- 1 tsp. salt
- 1/3 C. water
- 1 T. vegetable oil

- 4 drops yellow food coloring
- 2 egg whites
- Additional water if necessary

Mix flour and salt. Mix water, oil, coloring and egg whites. Pour the liquid into a well made in center of flour. Stir to form dough. Put on unfloured board, knead all excess flour into dough, add more water if needed. Knead until smooth. Roll on lightly floured board to form a thin sheet. Cover with towel, let stand 20 minutes. Roll as for jelly roll and cut into strips. Unroll and let dry. Will keep in refrigerator for 1 week or may be kept longer frozen. Cook about 20 minutes.

**NOODLES**

*Traysa Nissen*

- 3 whole eggs
- 3 egg yolks (or 6 whole eggs)

- 2-2 1/4 C. flour
- 1/2 tsp. salt

Beat eggs. Add flour and salt and mix. Put flour on table. Roll dough in a ball and flatten it. Put it on flour. Sprinkle top of dough with more flour. Roll flat. Add more flour on table and turn dough over and roll until quite thin. Cut dough into 4-6 pieces. Stack 3 or 4 pieces on top of each other and roll up. Cut thin slices and separate. Slowly put noodles into boiling chicken or beef broth and cook until tender.

**MY PANCAKES**

*John Jamison*

- 1 1/2 C. flour
- 3/4 tsp. salt
- 3 tsp. baking soda
- 1 egg

- 2 T. sugar
- 1 3/4 C. milk
- 3 T. melted shortening

Mix all ingredients together until smooth. Fry in a hot skillet or griddle.

## FRENCH BREAKFAST PUFFS

*Mrs. Ruby Holub*

- |                          |                 |
|--------------------------|-----------------|
| 1/3 C. soft shortening   | 1 1/2 C. flour  |
| 1/2 C. sugar             | 1/2 tsp. nutmeg |
| 1 egg                    | 1/2 C. milk     |
| 1 1/2 tsp. baking powder | 1/2 tsp. salt   |
| 1/3 C. butter (melted)   | 1/2 C. sugar    |
| 1 tsp. cinnamon          |                 |

Heat oven to 350°. Mix shortening, sugar and egg. Measure flour with baking powder, salt and nutmeg. Stir into first mixture alternately with milk. Drop by spoonful on greased cookie sheet. Bake 20-25 minutes until golden brown. Immediately roll into melted butter, then cinnamon-sugar mixture. Makes 12 puffs.

## WHOLE WHEAT WAFFLES

*Edna Henningsen*

- |                |                            |
|----------------|----------------------------|
| 2 eggs         | 2 tsp. baking powder       |
| 3/4 C. oil     | 1/8 tsp. salt (opt.)       |
| 2 1/2 C. milk  | 2 1/2 C. whole wheat flour |
| 1 1/2 T. honey |                            |

Separate eggs. Lightly beat yolks. Add remaining ingredients but don't over-mix. Beat egg whites until stiff and fold into batter. Pour part of batter onto heated waffle iron. Makes 5 large waffles. 638 calories per waffle.

## APPLE FRITTERS

*Viola Mader*

- |                                          |                           |
|------------------------------------------|---------------------------|
| 1 egg (beaten)                           | 1 tsp. grated orange peel |
| 1 C. milk                                | 3 T. orange juice         |
| 1 C. unpeeled apples<br>(finely chopped) | 1/2 tsp. vanilla          |
| 1/4 C. sugar                             | 2 C. flour                |
| 1/4 tsp. salt                            | 1 T. baking powder        |
|                                          | Vegetable oil for frying  |

Mix together the first 8 ingredients. Stir in the flour and baking powder, mixing just until the flour is moist. Drop the batter by rounded teaspoonfuls into hot oil, 350°. Fry each fritter until golden brown. When cool roll in sugar.

## BAKED DOUGHNUTS

*In Memory of Bernice Tompkins  
Mary Thomsen*

- |                          |               |
|--------------------------|---------------|
| 1 C. scalded milk (cool) | 1 egg         |
| 1 pkg. dry yeast         | 1 tsp. salt   |
| ¼ C. warm water          | ½ tsp. nutmeg |
| ¾ C. sugar               | 3½-4 C. flour |
| 2 T. shortening          |               |

Add yeast and 1½ C. flour to cool milk and beat and let rise a bit. Cream sugar and shortening. Add egg, salt and nutmeg to sugar mixture. Beat until light. Add to sponge and enough flour to make a soft dough. Let rise, roll out and cut doughnuts. Place on a greased cookie sheet. When light, bake at 400° for 7-8 minutes. While hot, dip in melted oleo and shake in a paper bag of sugar and cinnamon. Secret - heat and eat!

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FRENCH BREAKFAST BUFFS

- 1/2 C. milk
- 1 egg
- 1 T. oil
- 1/2 C. butter (melted)
- 1 T. cinnamon

BAKED-DOUGHNUTS

- 1 1/2 C. flour
- 1/2 C. milk
- 1/2 C. oil
- 1/2 C. sugar

**NOTE TO BRIDES**

*Grandma never measured this  
Grandma never tasted that,  
But Grandma's biscuits rose and rose.  
They never came out soggy flat.*

*Grandma's stove was just plain black,  
No indicator, fancy make,  
But when she put the batter in  
Grandma baked a feathery cake!*

WHOLE WHEAT

- 2 eggs
- 1/2 C. oil
- 2 1/2 C. milk
- 1 1/2 T. yeast

APPLE FRITTERS

- 1 egg (beaten)
- 1 C. milk
- 1 C. unpeeled apples (finely chopped)
- 1/2 C. sugar
- 1/2 C. oil
- 1 C. ground orange peel
- 1 T. orange juice
- 1/2 C. vanilla
- 2 T. flour
- 1 T. baking powder
- Vegetable oil for frying

# Salads, Soups and Sandwiches

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

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## TO REMOVE STAINS FROM WASHABLES

### ALCOHOLIC BEVERAGES

Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes, rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.

### BLOOD

Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons ammonia per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.

### CANDLE WAX

Use a dull knife to scrape off as much wax as possible. Place fabric between two blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.

### CHEWING GUM

Rub area with ice, then scrape off with dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water safe for fabric.

### CHOCOLATE AND COCOA

Pre-soak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide, wash again.

### COFFEE

Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stains with non-flammable dry cleaning solvent. Wash again.

### CRAYON

Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1-2 cups of baking soda. (NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.)

### DEODORANTS

Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.

## —FRUIT SALADS—

### FRUIT SALAD

*Shirley Wright  
Wilma Curtin*

- |                                                   |                                |
|---------------------------------------------------|--------------------------------|
| 1 small box tapioca pudding                       | 1 (16 oz.) can chunk peaches   |
| 1 small box vanilla pudding                       | 1 (20 oz.) can chunk pineapple |
| 1 (16 oz.) can mandarin oranges<br>or other fruit | 2 large bananas                |

Drain fruit and add enough water to the juice to have 3 C. of liquid. Mix with dry pudding mixes and cook in microwave on high 8 minutes or until thick. Add drained fruit and slice in bananas. Serves 6-8. Store in refrigerator.

### FRUIT SALAD

*Pat McCalmant*

- |                               |                        |
|-------------------------------|------------------------|
| 1 can sliced peaches          | 3-4 bananas (sliced)   |
| 1 can fruit cocktail          | Maraschino cherries    |
| 1 can pineapple chunks        | 1 pkg. vanilla pudding |
| 2 small cans mandarin oranges |                        |

Drain the fruits well, saving 2 C. of juice to cook with the pudding. Cook the pudding and juice until thick and clear. Cool. Add the drained fruits, bananas and cherries. Let stand overnight.

### QUICK AND EASY FRUIT SALAD

*Verna Carstensen*

- |                                               |                        |
|-----------------------------------------------|------------------------|
| 1 (16 oz.) can fruit cocktail                 | 1 C. mini-marshmallows |
| 1 (16 oz.) can chunk pineapple                | 1 C. Cool Whip         |
| 1 box instant pudding (vanilla or<br>coconut) |                        |

Drain the cocktail and pineapple. Add the juice to pudding mix and beat well. Add fruit, marshmallows and Cool Whip. Refrigerate several hours. Bananas may be added 1/2 hour before serving. This is very good served on a slice of angel food cake.

## FRUIT PUDDING SALAD

*Val Wherry*

- |                                       |                   |
|---------------------------------------|-------------------|
| 1 pkg. French vanilla instant pudding | 1 C. marshmallows |
| 1 large can fruit cocktail            | 2 bananas         |
| 1 large can crushed pineapple         | 3 C. sour cream   |
|                                       | 1½ C. Cool Whip   |

Drain fruit cocktail and pineapple. Mix pudding with drained fruit, stir well. Combine remaining ingredients with fruit mixture and chill.

## FRUIT SALAD

*Pam Huston*

- |                                           |                                            |
|-------------------------------------------|--------------------------------------------|
| 1 (6 oz.) can frozen lemonade concentrate | ¼ C. chopped maraschino cherries           |
| 1 pkg. Knox gelatin                       | 1 can mandarin oranges (drained)           |
| 1 small pkg. vanilla pudding              | 1 (8¾ oz.) can crushed pineapple (drained) |
| 2 C. Cool Whip                            |                                            |
| ½ C. almonds                              |                                            |
| 1 C. miniature marshmallows               |                                            |

Prepare lemonade according to directions on can. Soften gelatin in ¼ C. lemonade. Blend pudding mix and an additional 1¾ C. lemonade with gelatin mixture. Cook until mixture comes to a full boil and thickens. Cool. Fold whipped cream into cooled pudding mixture. Add remaining ingredients. Chill overnight.

## FROZEN FRUIT SALAD

*Jackie Hughes*

- |                           |                                    |
|---------------------------|------------------------------------|
| 3 bananas                 | 1 small bottle maraschino cherries |
| 5 slices pineapple        |                                    |
| 1 pkg. small marshmallows | 1 pt. canned peaches               |

Drain juice from fruit and cut up. Mix fruit in a bowl. Make a sauce using: 4 T. sugar, 3 T. flour, ½ tsp. salt, 1½ C. juice. Cook until thick and add 2 T. lemon juice. Cool. Pour sauce over fruit and mix. Fold in ½ C. whipped cream. Freeze in individual containers.

**TASTY FRUIT SALAD***Pat McCalmant*

- |                        |                               |
|------------------------|-------------------------------|
| 1 C. sour cream        | 1 C. orange sections (halved) |
| ¼ tsp. cinnamon        | 1 C. banana slices            |
| 1 C. mini-marshmallows | 1 C. red grapes (halved)      |

Combine sour cream and cinnamon. Mix well, add marshmallows and fruit. Mix lightly. Chill. VARIATIONS: Can substitute 11 oz. can mandarin orange segments, drained. Can omit cinnamon.

**WINTER FRUIT SALAD***Kate Whittemore*

- |                                             |                                         |
|---------------------------------------------|-----------------------------------------|
| 1 (29 oz.) can peaches in light syrup       | ½ of 10 oz. jar maraschino cherries     |
| 1 (29 oz.) can pears                        | 1 (3½ oz.) pkg. instant vanilla pudding |
| 1 (20 oz.) can unsweetened pineapple chunks | 1½ C. reserved fruit juices             |
| 1 can mandarin oranges                      | 2 tsp. real lemon juice                 |
| 2 tsp. maraschino cherry juice              |                                         |

Drain the peaches, pears and pineapple well in a colander. Slice peaches in chunks. When drained place in serving bowl. Drain the mandarin oranges (discard the orange juice). Add oranges to peaches, pears, and pineapple. Add cherries which have been drained and halved. Mix the vanilla pudding with 1½ C. reserved fruit juice, the lemon juice and cherry juice. Mix well. Pour over fruit and mix well. Refrigerate. Other fruits may be used in the recipe such as blackberries, banana and grapes. Also lemon instant pudding can be used.

**PINEAPPLE SALAD***Mildred Bock*

- |                        |                             |
|------------------------|-----------------------------|
| 1 can sliced pineapple | 1 C. miniature marshmallows |
| ½ C. sugar             | 2-3 bananas (sliced)        |
| 1 T. cornstarch        | English walnuts (optional)  |
| 1 egg                  |                             |

Cut pineapple into small pieces. Drain well. Bring pineapple juice to a boil. Mix with the sugar, cornstarch and egg. Cook until thick and smooth. Cool. Add pineapple and marshmallows. Add bananas just before serving.

## PINEAPPLE SALAD

*Ruth Ann Colony*

- |                           |                              |
|---------------------------|------------------------------|
| 1 can pineapple           | 3 eggs                       |
| ½ C. sugar                | 2 dozen marshmallows (diced) |
| 1 T. (heaping) cornstarch | Dash of salt                 |

Drain juice from pineapple. Add enough water to make 1 pt. liquid. Add salt, sugar, cornstarch and beaten egg yolks and cook until thick. Cool and mix in pineapple, marshmallows and beaten egg whites.

## PINEAPPLE RICE SALAD

*Mrs. Elmerie Doll*

- |                                               |                                                   |
|-----------------------------------------------|---------------------------------------------------|
| 1 (3½ oz.) pkg. instant pineapple pudding mix | 2 C. cooled cooked rice (do not use instant rice) |
| 1 large can crushed pineapple                 | 2 T. strawberry gelatin (for color)               |
| 8 oz. Cool Whip                               | Red maraschino cherries (to garnish)              |

Mix pudding mix (dry) with the crushed pineapple in a large container. Set aside until it thickens. Fold in 8 oz. Cool Whip, then 2 C. cooled rice. Add the gelatin at this time for color. Cut the red maraschino cherries and garnish the top of salad. Do not mix cherries in.

## FROZEN WALDORF SALAD

*Jane Cathey*

- |                      |                                  |
|----------------------|----------------------------------|
| 2 eggs (beaten)      | ½ C. crushed pineapple (drained) |
| ⅔ C. pineapple juice | 1 C. diced celery                |
| 1/8 tsp. salt        | 2 medium red apples (diced)      |
| 2 T. flour (heaped)  | 1 C. whipping cream (whipped)    |
| ⅔ C. sugar           | ½ C. chopped nuts                |
| 1/8 C. lemon juice   |                                  |

Combine the eggs, pineapple juice, salt, flour, sugar and lemon juice. Cook over low heat, stirring all the time until mixture is thick. Cool. Add pineapple, nuts, celery, and apples. Gently fold in the apples. Put into 8½x11-inch pan and freeze. Remove from freezer about 20 minutes before serving.

## FIVE CUP SALAD

*Helen Browne  
June Buol*

- 1 C. pineapple chunks (drained)
- 1 C. mandarin oranges (drained)
- 1 C. shredded coconut
- 1 C. miniature marshmallows
- 1 (8 oz.) carton sour cream

Combine all ingredients. Chill 12-24 hours. Serve on lettuce.

## PISTACHIO SALAD

*Blanche Von Spreecken  
Doris West*

- 1 large container Cool Whip
- 1 (16 oz.) can crushed pineapple
- $\frac{3}{4}$  C. mini-marshmallows
- 1 pkg. instant pistachio pudding

Mix dry pudding mix and pineapple together. Stir in marshmallows. Fold in Cool Whip. Pour into 9x13-inch pan or clear serving bowl. Refrigerate.

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## —JELLO FRUIT SALADS—

### PINEAPPLE CARROT MOLD

*Berniece Bearinger*

- 1 (No. 2) can crushed pineapple
- 1 pkg. lemon Jello
- $\frac{1}{2}$  C. sugar
- $\frac{1}{4}$  tsp. salt
- 2 T. lemon juice
- 1 C. grated carrots
- $\frac{1}{2}$  pint whipping cream

Drain pineapple. Add enough water to juice to make  $1\frac{1}{2}$  C. Heat to a boil. Add Jello. Stir until dissolved. Add sugar, salt and lemon juice. Chill until slightly thickened. Add pineapple and grated carrots. Whip whipping cream until stiff. Fold into gelatin. Make salad the day before serving so it will be thoroughly set.

## **PARTY SALAD**

*Karen Huston, Lori West,  
Anna Holtz, Lillian Griswold*

- |                                            |                                                     |
|--------------------------------------------|-----------------------------------------------------|
| 1 pkg. lemon or lime Jello                 | $\frac{3}{4}$ C. cottage cheese or cooked rice      |
| 1 C. hot water                             | $\frac{1}{3}$ C. chopped maraschino cherries (opt.) |
| 1 (16 oz.) can crushed pineapple (drained) | 8 oz. Cool Whip                                     |

Dissolve Jello in hot water. Chill until partially set. Add pineapple, cottage cheese, or rice and cherries. Fold in Cool Whip. Refrigerate. Good served on lettuce.

## **RASPBERRY SALAD**

*Marcia Huston*

- |                                  |                                               |
|----------------------------------|-----------------------------------------------|
| 1 C. flour                       | 2 C. Cool Whip                                |
| 1 T. sugar                       | 1 large pkg. raspberry Jello                  |
| 1 stick oleo                     | 2½ C. boiling water                           |
| 2 (8 oz. ea.) pkgs. cream cheese | $\frac{1}{2}$ C. sugar                        |
| $\frac{1}{2}$ tsp. salt          | 2 (10 oz. ea.) pkgs. red raspberries (thawed) |
| 2 C. powdered sugar              |                                               |
| 2 tsp. vanilla                   |                                               |

For the bottom layer, crumble the flour, 1 T. sugar and oleo and press into a 9x13-inch pan. Bake for 20 minutes at 300°. Let cool. For the middle layer, mix the cream cheese, salt, powdered sugar, vanilla and Cool Whip well. Spread over cooled bottom layer. For the top layer, add the boiling water to the Jello and sugar. Add raspberries. Chill until thick, pour over rest of layers.

## **RASPBERRY SALAD**

*Julie Beuthien*

- |                                   |                                            |
|-----------------------------------|--------------------------------------------|
| 1 (10 oz.) box frozen raspberries | 1 (8 oz.) carton Cool Whip                 |
| 1 (3 oz.) pkg. raspberry Jello    | 1 (8 oz.) carton small curd cottage cheese |

Thaw and drain berries; reserving juice. Heat berry juice until it begins to boil. Add Jello and stir until dissolved. Fold in partially thawed Cool Whip, cottage cheese and berries. Refrigerate until set.

**LUNCHEON SALAD***Mildred S. Dreibelbis*

- |                       |                                     |
|-----------------------|-------------------------------------|
| 1 C. milk             | 2 pkgs. cream cheese                |
| 16 large marshmallows | 1 small can crushed pineapple       |
| 3 pkgs. lemon Jello   | 1 C. whipped cream<br>(unsweetened) |

Place milk and marshmallows on low heat until marshmallows are dissolved. Add 1 pkg. Jello, the cream cheese and mix well to blend. Let cool. Add the pineapple, undrained, and the whipped cream. Mix well. Pour into a flat pan and let set. When set, top with the last two pkgs. of Jello which have been dissolved in 2 C. hot water and 1 C. cold. Refrigerate until set. Serve on lettuce. Serves 16-20.

**SINFUL SALAD***Nancy Digmann*

- |                                   |                                                               |
|-----------------------------------|---------------------------------------------------------------|
| 1 (6 oz.) pkg. strawberry gelatin | 2 (10 oz. ea.) pkgs. frozen strawberries (thawed and drained) |
| 1 C. boiling water                |                                                               |
| 3 medium bananas (mashed)         |                                                               |
| 1 C. chopped pecans               | 1 (20 oz.) can crushed pineapple (drained)                    |
| 1 pint sour cream (2 C.)          |                                                               |

In medium bowl combine gelatin and boiling water. Stir with rubber spatula until gelatin is completely dissolved. Cool. Add bananas, pecans, strawberries and pineapple to gelatin and stir to combine; divide in half. Pour half the gelatin mixture into a 12x8-inch pan; refrigerate until set, about 1 hour. Keep remaining gelatin at room temp. Spread sour cream evenly over partially set gelatin in pan. Pour on remaining gelatin. Cover and refrigerate until set, about 1½ hours or overnight. Makes 12 servings, about 225 calories each.

**LEMON SALAD***Pat McCalmant*

- |                                            |                              |
|--------------------------------------------|------------------------------|
| 2 (3 oz. ea.) pkgs. lemon Jello            | Mini-marshmallows            |
| 4 C. water                                 | 1 (16 oz.) can lemon pudding |
| 1 large can crushed pineapple<br>(drained) | 1 (8 oz.) carton Cool Whip   |

Mix Jello to package directions, add pineapple and pour into a 9x13-inch pan. When almost set, cover with marshmallows. When Jello is set, blend the lemon pudding and Cool Whip together and spread over top of salad.

## SPRING SALAD

*Anna Marie Huston*

1 (3 oz.) pkg. lemon Jello  
1 (3 oz.) pkg. orange Jello  
2 (1 lb. ea.) cans crushed  
pineapple

1 pkg. small colored  
marshmallows  
1 (8 oz.) carton Cool Whip

Put colored marshmallows and crushed pineapple in large mixing bowl overnight or at least 6 hours, stirring occasionally. To Jello, mix dry ingredients, add 2 C. boiling water and 2 C. cold water. When it is cool enough to jiggle, beat well. Add Cool Whip and beat again. Add marshmallow and pineapple mixture to this. Pour into a 9x13-inch pan to set. Serve with a bit of Cool Whip on top.

## LEMON JELLO SALAD

*Minnie G. Welty*

2 pkgs. lemon Jello  
1 (No. 2) can crushed pineapple  
3 bananas  
1 pkg. miniature marshmallows  
Water

½ C. sugar  
1 egg (beaten)  
1 T. flour  
½ pt. whipping cream  
1 T. sugar  
Grated cheese

Drain pineapple, reserving juice. Mix Jello according to directions. Add pineapple, sliced bananas and marshmallows to Jello while warm. Let set until solid. Add enough water to pineapple juice to make 1 C. Put in pan and add sugar, egg and flour. Cook until thick. Let cool completely. Beat cream, add sugar. Add thickened pudding to whipped cream. Spread on top of Jello. Sprinkle with grated cheese.

## PURPLE LADY SALAD

*Nancy Digmann*

2 (3 oz. ea.) pkgs. raspberry Jello  
1½ C. hot water  
1 small can crushed pineapple  
(undrained)

1 can blueberry pie filling  
1 (8 oz.) carton Cool Whip

Dissolve Jello in hot water. Add crushed pineapple and pie filling. Refrigerate until almost set. Fold in Cool Whip. Refrigerate until set.

**CHEESE SALAD***Beverly Rohwedder*

2 (3 oz. ea.) pkgs. lemon Jello  
 2 C. boiling water  
 1 C. granulated sugar  
 1 pt. whipping cream

1 (20 oz.) can crushed  
 pineapple with juice  
 1½ C. grated American cheese

Dissolve sugar and Jello in boiling water. When cooled, add pineapple and grated cheese. When this begins to thicken, whip the cream and fold in. Chill until it sets and serve. This is best when made with whipped cream, but substitutes can be used.

**CINNAMON APPLE SALAD***Connie Burhop*

3 (3 oz. ea.) pkgs. cherry Jello  
 5¼ C. hot water

½ C. red-hot cinnamon candies  
 6-8 apples (chopped fine  
 or grated)

Dissolve Jello in hot water. Add candies, stir until dissolved. Chill until slightly thickened, mix in apples. Chill. Makes a 9x13-inch pan.

**MONA'S CHERRY SALAD***Chanda Nissen*

2 C. boiling water  
 1 (6 oz.) pkg. cherry Jello

1 (21 oz.) can cherry pie filling  
 1½ C. cold water

Add Jello to boiling water and stir until dissolved. Add pie filling and cold water and stir. Pour into 9x9-inch cake pan or any flat container.

**FROZEN CHERRY SALAD***LouAnn Hora*

1 (1 lb.) can crushed pineapple  
 1 can Eagle Brand evaporated milk

1 can cherry pie filling  
 1 (8 oz.) carton Cool Whip

Mix all ingredients and place in 9x13-inch or a square pan. Top with nuts (walnuts or pecans are good) and freeze. Keeps well.

## **STRAWBERRY JELLO WITH CREAM CHEESE**

*Nancy Koranda Tigges*

- |                                      |                                             |
|--------------------------------------|---------------------------------------------|
| 1 (13½ oz.) can crushed<br>pineapple | 2 (10 oz. ea.) pkgs. frozen<br>strawberries |
| 1 (8 oz.) pkg. cream cheese          | 1 (6 oz.) pkg. strawberry Jello             |
|                                      | ½ C. sour cream                             |

Dissolve Jello in 1½ C. boiling water. Mix in thawed strawberries. Mix in strawberries and pineapple. Pour ½ of mixture into an 8 C. mold. Refrigerate until firm. Keep remaining Jello mix at room temperature. Beat cream cheese until smooth, add sour cream, mix well. Spread over set Jello from refrigerator and top with other half of Jello mix.

## **APRICOT MADONNA SALAD**

*Marcia Huston  
Ona Mae Denlinger*

- |                                       |                                             |
|---------------------------------------|---------------------------------------------|
| 1 (3 oz.) pkg. apricot Jello          | 1 flat can crushed pineapple<br>(undrained) |
| ¾ C. sugar                            | 8 oz. Cool Whip                             |
| 1 (8 oz.) pkg. cream cheese           |                                             |
| 1 large jar apricot baby food tapioca |                                             |

In a saucepan, bring to boil sugar, pineapple (undrained) and Jello and stir until Jello is dissolved. Then cool, add cream cheese, baby food tapioca and mix well and add Cool Whip. Stir well and refrigerate overnight.

## **CHERRY SALAD**

*Anna Marie Huston*

- |                                               |                                         |
|-----------------------------------------------|-----------------------------------------|
| 2 (3 oz. ea.) pkgs. cherry Jello              | 1 (8 oz.) pkg. softened cream<br>cheese |
| 2 C. boiling water                            | 1 (8 oz.) carton sour cream             |
| 1 can cherry pie filling                      | ½ C. sugar                              |
| 1 (15 oz.) can crushed pineapple<br>(drained) | ½ tsp. vanilla                          |

Dissolve Jello in boiling water, stir in pie filling and pineapple and let set. In a separate bowl mix together the cream cheese, sour cream, sugar and vanilla. Mix until creamy, spread over set Jello. Put in 9x13x2-inch pan.

## ACINI DE PEPE FRUIT SALAD

*Susan Tasker*

- |                                     |                                              |
|-------------------------------------|----------------------------------------------|
| ½ C. sugar                          | ½ T. oil                                     |
| 1 T. flour                          | 8 oz. acini de pepe macaroni                 |
| 1 tsp. salt                         | 2 (11 oz. ea.) cans drained mandarin oranges |
| 1 C. pineapple juice                | 1 (20 oz.) can drained chunk pineapple       |
| 1 egg (beaten)                      | 1 (20 oz.) can drained crushed pineapple     |
| ½ T. lemon juice                    |                                              |
| 3 qts. water                        |                                              |
| 1 (9 oz.) non-dairy whipped topping |                                              |

Combine sugar, flour and salt. Gradually stir in pineapple juice and egg. Cook over moderate heat, stirring until thickened. Add lemon juice. Cool to room temperature. Bring water to boil, add acini de pepe. Boil 6-8 minutes until tender. Drain, rinse with water, add oil, cool to room temperature. Combine with egg mixture, mix thoroughly. Refrigerate overnight. Add remaining ingredients and chill. Keeps a week in airtight container.

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## CRANBERRY FLUFF SALAD

*Mrs. Pearl Crispin*

- |                                     |                            |
|-------------------------------------|----------------------------|
| 1 lb. cranberries (ground)          | 1 C. Tokay grapes (halved) |
| 10½ oz. pkg. miniature marshmallows | ¾ C. English walnuts       |
| ¾ C. sugar                          | 1 pt. cream (whipped)      |

Mix cranberries, marshmallows and sugar. Refrigerate overnight. Next day, add grapes, walnuts and cream, whipped. Chill at least 3 hours. Keeps well.

## CRANBERRY SALAD

*Johanna Hinrichs*

- |                  |                     |
|------------------|---------------------|
| 2 C. cranberries | 1 pkg. cherry Jello |
| 1½ C. apples     | 1 C. hot water      |
| ½ C. sugar       | 1 C. whipping cream |

Grind the cranberries and apples. Add sugar, and mix and let stand for 1 hour. Prepare the Jello with 1 C. hot water. Let set until it's jellified. When cool, fold in the cranberry mixture and also the whipping cream. Add a light layer of whipping cream over the top.

## **GRANDMA'S CRANBERRY CHRISTMAS SALAD** *Karen K. Rogers*

- |                                        |                              |
|----------------------------------------|------------------------------|
| 1 C. hot water                         | 2 C. fresh cranberries       |
| 1 pkg. orange Jello                    | (ground, well drained)       |
| 1 C. sugar                             | 1 C. celery (chopped)        |
| 1 small crushed<br>pineapple (drained) | 1 C. nut meats               |
|                                        | Rind of ½ orange<br>(grated) |

Dissolve the gelatin in the hot water. Add sugar and stir until dissolved. Add pineapple, cranberries, celery, orange rind, and nuts. Chill. When slightly thickened, pour into mold. Serve with mayonnaise.

## **FRESH CRANBERRY SALAD**

*Mary Ann Paulsen*

- |                                                |                                         |
|------------------------------------------------|-----------------------------------------|
| 1 (12 oz.) pkg. fresh cranberries              | 2 (11 oz. ea.) cans mandarin<br>oranges |
| 1½ C. sugar                                    | 1 C. walnuts or pecans<br>(chopped)     |
| 3 C. boiling water                             |                                         |
| 3 (3 oz. ea.) pkgs. orange Jello               |                                         |
| 1 (8 oz.) can crushed pineapple<br>(undrained) |                                         |

Wash and sort cranberries. Grind in grinder or food processor. Stir in sugar to blend. Set aside. Dissolve Jello in hot water, cool until mixture begins to thicken (or add 12-14 ice cubes to speed up cooling). Add to the cranberry mixture. Add oranges, nuts and pineapple. Pour into a lightly oiled 8-cup mold. Chill overnight. Unmold to serve.

## **CRANBERRY COMBINATION SALAD**

*Sheryl Nissen*

- |                       |                                      |
|-----------------------|--------------------------------------|
| 12-16 oz. cranberries | 1½ C. crushed pineapple<br>(drained) |
| 2 apples              | 1½ C. sugar                          |
| 1 C. orange juice     | 1 C. boiling water                   |
| 1 C. water            | 1 (6 oz.) pkg. strawberry Jello      |
| Pinch of salt         |                                      |

Use a blender to grind up cranberries and apples, using juice and water to keep moist enough for blender to operate. (If grinding fruit some other way, use liquids with Jello.) Add salt, sugar and pineapple to cranberries and apples and mix. Let set for sugar to dissolve. Add Jello to boiling water and mix. Add to fruit and mix. Refrigerate. Makes about 2-qt. casserole full.

**CRANBERRY SALAD***Mrs. Richard Eichhorn*

1 pkg. cranberries  
1½ C. sugar

2 boxes strawberry Jello  
3 C. boiling water

**TOPPING:**

1 C. pineapple juice  
½ C. sugar  
1 egg

2 T. flour  
2 T. butter  
8 oz. container Cool Whip

Grind cranberries and mix well with sugar. Let stand 2 hours. Dissolve Jello and cool. When almost set, add cranberry mixture. Cook the topping - beat the egg, sugar, flour and butter until thick. Cool and add Cool Whip. Use an 8x11-inch pan.

**STRAWBERRY-PINEAPPLE SALAD***Doris West*

1 can strawberry pie filling  
1 can crushed pineapple

1 large carton Cool Whip  
1 can Eagle Brand milk

Mix together and put in 9x13-inch pan. Refrigerate.

**KALONA SALAD***Nancy Dusanek*

4 C. water  
½-¾ C. large pearl tapioca  
1 C. sugar

1 large pkg. raspberry Jello  
1 (8 oz.) carton Cool Whip  
2 mashed bananas

Put water into a heavy pan and boil. Turn down as low as possible and add tapioca. Stir often. Cook 45 minutes. Remove from heat. Add sugar and Jello to hot mixture. Let this set until it gels. Add the Cool Whip and fold in. Add the 2 mashed bananas. Do not overmix. Put into serving bowl and sprinkle with broken walnuts. Let set overnight in the refrigerator.

## TWO-TONE SALAD

*Phyllis Harms*

- |                       |                              |
|-----------------------|------------------------------|
| 1 pkg. lemon Jello    | 1 C. celery (finely chopped) |
| 2 C. hot water        | 1 C. pineapple (drained)     |
| 10 large marshmallows | 1 C. cheese (grated)         |
| ¼ C. salad dressing   | 1 pkg. red Jello             |
| 1 C. whipped cream    |                              |

Dissolve lemon Jello in hot water. Add the marshmallows and dissolve in the hot Jello. Let cool until syrupy. Whip and add salad dressing. Add the whipped cream, pineapple and cheese. Pour into pan, refrigerate to set. When set, cover with prepared red Jello.

## ORANGE TAPIOCA SALAD

*Blanche Von Sprecken  
Yvonne Meade*

- |                                         |                                         |
|-----------------------------------------|-----------------------------------------|
| 1 (3½ oz.) pkg. orange tapioca pudding  | 1 small carton Cool Whip                |
| 1 (3½ oz.) pkg. vanilla tapioca pudding | 1 can mandarin oranges (drained)        |
| 1 small pkg. orange Jello               | 1 small can crushed pineapple (drained) |

Mix first 3 ingredients with 3 C. juice and water combined. Bring liquid to boil. Stir in Jello and puddings until clear. Let set to soft set. Add pineapple and oranges. Fold in Cool Whip. Pour into serving bowl and chill.

## VERY REFRESHING ORANGE JELLO

*Phyllis DeBoom*

- |                                         |                                         |
|-----------------------------------------|-----------------------------------------|
| 1 (3 oz.) pkg. orange Jello             | 1 small can crushed pineapple (drained) |
| 1 C. boiling water                      | 1 can mandarin oranges (drained)        |
| 1 can frozen orange juice               | 1 tsp. lemon juice (fresh or canned)    |
| ¾ can cold water (use orange juice can) |                                         |

Dissolve Jello in boiling water. Add frozen orange juice and water. Add remaining ingredients and refrigerate in mold or pan.

**CHRISTMAS SALAD**

*Fern Derynick*

- 1 (3 oz.) pkg. lime Jello
- 1 (3 oz.) pkg. lemon Jello
- 1 (3 oz.) pkg. cherry Jello
- 15 large marshmallows
- 1 C. crushed pineapple
- ½ C. sugar
- 1 (3 oz.) pkg. cream cheese
- 1 C. whipped cream or Cool Whip

Mix lime Jello. Pour into a flat dish and let set. Mix lemon Jello and while hot add marshmallows. Stir until they are dissolved. Add cream (whipped), pineapple, sugar, and cream cheese. Pour this mix over lime Jello. Let set until hard. Then mix cherry Jello and pour on top of second layer. Let set. Serve on lettuce leaf.

**CHRISTMAS SALAD**

*Cindy Huston Meyer*

- 1 (6 oz.) pkg. lime Jello
- 1 C. hot water
- 2 C. cold water
- 1 (20 oz.) drained crushed pineapple
- ½ C. sugar
- 1 C. evaporated milk
- 1 pkg. unflavored gelatin
- ½ C. cold water
- ½ C. chopped nutmeats
- 1 (8 oz.) pkg. cream cheese (softened)
- 1 tsp. vanilla
- 1 (3 oz.) pkg. strawberry Jello
- 1 C. hot water
- 1 (10 oz.) pkg. frozen strawberries (thawed)

Dissolve lime Jello in hot water. Add cold water and pineapple. Pour into 9x13-inch pan and refrigerate until set. In saucepan, heat sugar and milk until sugar is dissolved. Soften gelatin in cold water. Blend the 2 mixtures with the remaining ingredients and spread over bottom layer. Refrigerate. Top Layer: Dissolve strawberry Jello in hot water. Add strawberries and mix well. Pour over middle layer and refrigerate until firm.

*Speak kind words to hear kind echoes.*

## —PASTA SALADS—

### FROG-EYED SALAD

*Christina Moore*

1 qt. water	3 eggs
½ tsp. salt	1 T. lemon juice
1 C. ring macaroni	1 can mandarin oranges (drained)
1 C. sugar	1 C. coconut
½ tsp. salt	1 C. mini-marshmallows
3 T. flour	1½ C. Cool Whip
1¾ C. pineapple juice	

Boil together the water, salt and macaroni for 10 minutes; drain. Combine sugar, salt, flour, pineapple juice, lemon juice and eggs. Cook until thick, stirring often. Cool. Add the macaroni, mix, refrigerate overnight. The next day add the mandarin oranges, coconut, marshmallows and Cool Whip.

### LAYERED GARDEN PASTA SALAD

*Evelyn Noel*

1 (7-8 oz.) pkg. macaroni shells	3 tsp. garlic powder
½ C. sliced green onions	4 C. lettuce greens (bite-size)
¼ C. Bacos	1 medium zucchini (chopped)
1 C. mayonnaise	1 C. sliced cauliflower
¼ C. real lemon juice	1 C. broccoli flowerettes
3 T. Parmesan cheese (grated)	2 medium tomatoes (wedged)
1 tsp. sugar	1 hard cooked egg (optional)

Cook macaroni as directed, drain, rinse and drain. In medium bowl mix macaroni, 2 T. Bacos and onions. In another bowl mix mayonnaise, lemon juice, cheese, sugar and garlic powder. In a 3½-qt. bowl layer lettuce greens, macaroni mixture, zucchini, cauliflower, broccoli and tomatoes. Spread mayonnaise mixture over top of layers evenly. Cover and refrigerate at least 2 hours. Before serving sprinkle top with 2 T. Bacos and egg slices.

*Nothing ever goes wrong at the right time.*

## MACARONI SALAD

*Pam Huston*

- |                      |                                         |
|----------------------|-----------------------------------------|
| 2 C. dry macaroni    | Juice from No. 2 can chunk<br>pineapple |
| 1 C. sugar           | 2 T. butter                             |
| 1 T. (heaping) flour | 2 large bananas                         |
| 2 eggs (beaten)      | 1 C. miniature marshmallows             |
| ½ C. vinegar         | ½ C. walnut nutmeats                    |

Cook and cool the macaroni. Make a dressing by mixing the beaten eggs, flour, sugar, vinegar and juice and cook until thick. Let cool a little, then add the butter. When dressing is cool, pour it over the macaroni, sliced bananas, pineapple chunks, nuts and marshmallows.

## MACARONI SALAD

*Karen Huston*

- |                                  |                                      |
|----------------------------------|--------------------------------------|
| 2 C. cooked macaroni             | 1 can fruit cocktail (drained)       |
| 1 can mandarin oranges (drained) | 1 small pkg. colored<br>marshmallows |
| 1 can chunk pineapple (drained)  |                                      |

### DRESSING:

- |             |                   |
|-------------|-------------------|
| 1 C. sugar  | 1¾ C. fruit juice |
| 2 T. flour  | 2 egg yolks       |
| ¼ tsp. salt |                   |

Combine cooled macaroni with the drained fruit and marshmallows. Cook dressing until thick. Cool slightly and pour over the macaroni and fruit. Chill.

## SUPER SALAD

*Shirley Wright, DeLoris Feldman  
Lorraine Denniston, Diane Carstensen*

- |                                |                                         |
|--------------------------------|-----------------------------------------|
| 1 lb. macaroni                 | 1 large green pepper (chopped)          |
| 4 carrots (shredded)           | 1 onion (chopped)                       |
| 1 can sweetened condensed milk | 1 C. sugar                              |
| 1 C. vinegar                   | 2 C. mayonnaise (not salad<br>dressing) |
| 1 tsp. salt                    |                                         |
| ¼ tsp. pepper                  |                                         |

Cook macaroni, drain and cool. Add remaining ingredients and mix well. Chill at least 4 hours before serving. Can be done the day before.

## MOSTOCCIOLI SALAD

Janice Ripperton

Pat McCalmant

Jane Wynkoop

- |                                   |                            |
|-----------------------------------|----------------------------|
| 1 lb. box mostoccioli or macaroni | 1½ C. sugar                |
| 1 medium onion (diced)            | 2 T. prepared mustard      |
| 1 medium cucumber (diced)         | 1 tsp. pepper              |
| 1 green pepper (diced)            | 1 tsp. garlic powder       |
| 1 T. oil                          | 1 tsp. salt                |
| 1½ C. cider vinegar               | 1 T. parsley flakes (opt.) |

Cook the macaroni until done but still firm, then drain. Toss macaroni with 1 T. oil. Add the vegetables. Combine vinegar, sugar and spices and stir until sugar is dissolved. Then pour mixture over pasta and vegetables and stir to coat well. Refrigerate several hours.

## PASTA SALAD ITALIANO

Doreen Huston Lampe

- |                                                   |                                                       |
|---------------------------------------------------|-------------------------------------------------------|
| 1 (8 oz.) bottle Italian dressing<br>(not creamy) | 1 carrot (diced)                                      |
| 1 C. broccoli (cut into bite-size<br>pieces)      | ¼ C. sliced olives                                    |
| ½ C. cauliflower (cut into<br>flowerets)          | ¾ C. cherry tomatoes (halved)                         |
| ½ C. fresh mushrooms (sliced)                     | 4 oz. spaghetti noodles<br>(cooked, drained, chilled) |
| 1 can sliced water chestnuts                      | ¼ C. Parmesan cheese                                  |
|                                                   | ¼ C. real bacon bits                                  |

In medium size bowl, pour dressing over vegetables. Cover and marinate in the refrigerator at least 3 hours. Cook spaghetti noodles according to package directions. Drain and chill. Drain the marinade from the vegetables and reserve it. Combine the reserved marinade with the noodles and Parmesan cheese. Toss lightly. Place noodles in a 7x11-inch glass dish or large platter, adding the vegetables to it. Sprinkle with additional cheese and the bacon bits. Serves 8-10 people.

*A good recipe won't make a good cook if she can't read.*

## —SALADS WITH MEAT—

### FLORIDA'S CORNED BEEF SALAD

*Zelma Bowman*

- |                                            |                                          |
|--------------------------------------------|------------------------------------------|
| 2 beef bouillon cubes                      | 2 C. celery (sliced)                     |
| 1 (3 oz.) pkg. lemon Jello                 | ½ green pepper (diced)                   |
| 1 small and 1 large carton<br>cream cheese | 3 T. onion (minced)                      |
| 1 C. salad dressing                        | 4 hard boiled eggs (sliced)              |
|                                            | 1 (12 oz.) can corned beef<br>(shredded) |

Dissolve cubes in 1 C. boiling water. Add lemon Jello. While cooling blend in the 2 pkgs. cream cheese and salad dressing. Mix rest of ingredients then add to the first mixture mixing well. Pour into 9x13-inch pan. Place in refrigerator for several hours or overnight. French fried onions or sliced stuffed olives can be sprinkled over top for variation. Very good for a luncheon. Serves 12.

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### CHICKEN SALAD

*Kim Huston*

- |                               |                        |
|-------------------------------|------------------------|
| 4 whole large chicken breasts | ¼ tsp. curry powder    |
| 1 can sliced water chestnuts  | 2 T. soy sauce         |
| 1 lb. green seedless grapes   | 2 C. mayonnaise        |
| 2 C. chopped celery           | 1 can pineapple slices |
| 1 C. toasted slivered almonds | Salt to taste          |

Boil chicken breasts until tender. Drain, cool, and remove meat from bone. Cut in small pieces. Mix all ingredients except pineapple slices together. Serve on lettuce leaves and pineapple slices. May save some almonds to sprinkle over top. Serves 10-12.

### CHICKEN SALAD SUPREME

*Beverly Kennedy*

- |                                           |                               |
|-------------------------------------------|-------------------------------|
| 2½ C. chicken (diced)                     | ¾ tsp. salt                   |
| 1 C. celery (diced)                       | 1 C. salad dressing           |
| 1 C. white grapes or pineapple<br>tidbits | ¼ C. stuffed olives (chopped) |
|                                           | 1 can shoestring potatoes     |

Toss ingredients together. Serve on lettuce.

## TROPICAL LUNCHEON SALAD

*Doreen Huston Lampe*

- |                                                                   |                                                 |
|-------------------------------------------------------------------|-------------------------------------------------|
| 3 C. mayonnaise                                                   | 1 (20 oz.) can sliced water chestnuts (drained) |
| 2 tsp. curry                                                      |                                                 |
| 2 T. soy sauce                                                    | 2 C. diced celery                               |
| 2 qts. chicken (mostly white meat) cooked and cut in large pieces | 2 C. toasted slivered almonds                   |
| 2 lbs. green seedless grapes                                      | 2 (8 oz. ea.) cans pineapple chunks (drained)   |
| 2 heads of lettuce for cups                                       |                                                 |

Combine mayonnaise, curry, soy sauce. Mix this with chicken pieces. (May be done and refrigerated day ahead.) Add grapes, pineapple, chestnuts, celery and half of the almonds. Chill several hours. Spoon into lettuce cups and sprinkle with the remaining almonds. Serves 16-20.

## LAYERED CABBAGE SALAD

*Mrs. Ruby Holub*

- |                                        |                                     |
|----------------------------------------|-------------------------------------|
| ½ C. commercial sour cream             | 1 C. diced celery                   |
| 1 tsp. lemon juice                     | ¼ C. flaked coconut (toasted)       |
| 2 dozen seedless green grapes (halved) | Spinach leaves or dark salad greens |
| 1 C. (5 oz.) diced cooked chicken      | ½ C. thin carrot strips             |

Combine sour cream and lemon juice in a bowl. Stir in grapes, chicken, celery and 2 T. of the coconut. Arrange spinach leaves on individual salad plates. Spoon on chicken mixture; sprinkle with remaining coconut. Serve chicken mixture with carrot strips. Makes 2 entree salads, 1½ C. each.

## SALMON MACARONI SALAD

*Jane Paulsen*

- |                                 |                              |
|---------------------------------|------------------------------|
| 1 (15 oz.) can salmon (drained) | 1 small onion (chopped)      |
| 1½ C. cooked macaroni           | 2 hard cooked eggs (chopped) |
| 2½ C. celery (chopped)          | ¾ C. mayonnaise              |

Mix all ingredients. Chill in refrigerator. Serves 4.

**WARM POTATO SALAD WITH HAM***Mrs. Bonnie Swick*

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 4 C. cubed, scrubbed red potatoes | 1/8 tsp. black pepper              |
| 3/4 C. water                      | 3 T. cider vinegar                 |
| 1/4 C. finely chopped onion       | 1 (6 3/4 oz.) can Hormel chunk ham |
| 1 tsp. Dijon-style mustard        | 2 T. chopped parsley               |

Mix potatoes, water, onion, mustard and pepper together in a saucepan. Cover; bring to a boil. Simmer 15 minutes. Meanwhile, drain ham, saving the broth. Break ham into chunks. Stir ham broth and vinegar into potatoes. Continue simmering, uncovered, 10 minutes. Remove from heat and stir in ham chunks and parsley. Cover, let stand 10 minutes. If a creamy type salad is preferred, stir in 1/2 C. sour cream with ham.

**TACO SALAD***Donna Huston Harford*

- |                            |                                  |
|----------------------------|----------------------------------|
| 1 lb. hamburger            | 1 medium sliced onion            |
| 1 pkg. taco seasoning      | 1/2 C. red beans                 |
| 1 head lettuce             | 1 large bag taco chips (crushed) |
| 1 C. grated cheddar cheese | Thousand Island dressing         |
| 2 diced tomatoes           |                                  |

Brown hamburger. Add taco seasoning. Drain and cool. Tear lettuce into a large bowl and add cheese, tomato, onion and red beans. Stir in the cooled hamburger. Refrigerate. Just before serving add taco chips and Thousand Island dressing and toss to mix.

**SHOESTRING SALAD***Ida Tasker*

- |                                        |                                |
|----------------------------------------|--------------------------------|
| 1 C. carrots (shredded)                | 1/2 C. salad dressing          |
| 1 C. celery (chopped)                  | 1 T. milk                      |
| 2 tsp. onion (chopped)                 | 1 tsp. prepared yellow mustard |
| 1 C. meat (diced - chicken, ham, tuna) | 1 1/2 C. shoestring potatoes   |

Blend all ingredients except the shoestring potatoes. Use them to top your salad just before serving.

## SHRIMP SALAD

*Wilma Taylor*

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 1 head lettuce                    | ½ C. grated cheese          |
| 1 can shrimp (rinsed and drained) | 1 small onion (chopped)     |
| 1 can peas (well drained)         | Salt and pepper             |
| 2-3 boiled eggs                   | 8 oz. bottle blue cheese or |
| 2 stalks celery (chopped)         | other dressing              |

Tear up lettuce and spread in 9x13-inch casserole dish. Layer the remaining ingredients and cover with preferred dressing.

## TUNA ALA CARROT

*Shirley Jones*

- |                           |                       |
|---------------------------|-----------------------|
| 1 (7 oz.) can tuna        | 1 carrot (grated)     |
| 3 T. mayonnaise           | Salt, pepper to taste |
| 2 stalks celery (chopped) |                       |

Drain tuna, mix with mayonnaise. Add celery, then carrot. Add salt and pepper. Mix well. Serve on lettuce or toast.

## —VEGETABLE SALADS—

### THREE BEAN SALAD

*Julie Beuthien  
Doris West*

- |                            |                  |
|----------------------------|------------------|
| 1 lb. can green beans      | ¾ C. sugar       |
| 1 lb. can yellow wax beans | ¼ C. water       |
| 1 lb. can red kidney beans | ¼ C. vinegar     |
| 1 small onion              | 1/8 C. salad oil |

Drain and combine beans. Add onion sliced in rings or strips. Combine sugar, water, vinegar and oil in small saucepan. Heat until sugar dissolves and mixture boils. Immediately pour over beans. Cover and refrigerate at least 4 hours before serving.

**BROCCOLI SALAD***Jennifer Pace*

- |                        |                   |
|------------------------|-------------------|
| 1 bunch broccoli       | 1 C. mayonnaise   |
| 1 C. raisins           | 2 T. sugar        |
| 10 slices bacon        | 2 T. wine vinegar |
| ½ C. chopped red onion |                   |

Wash broccoli and cut broccoli in bite-size pieces. Fry bacon and drain. Mix broccoli, raisins, crumbled bacon and red onion. Mix mayonnaise, sugar and red wine vinegar. Pour over broccoli mixture and gently stir. Refrigerate.

**CARROT RAISIN SALAD***Pam Huston*

- |                                                     |                 |
|-----------------------------------------------------|-----------------|
| 3 large carrots (grated)                            | 1 C. nutmeats   |
| 1 C. coconut                                        | 1 C. raisins    |
| 2 C. miniature marshmallows                         | 1 C. sour cream |
| 1 can crushed pineapple<br>(drained, reserve juice) | 2 T. sugar      |

Plump raisins by heating in reserved pineapple juice 2-3 minutes in microwave. Drain off juice. Mix all ingredients well and chill.

**MARINATED CARROTS (Golden Pennies)***Arlene Johnson*

- |                                           |                             |
|-------------------------------------------|-----------------------------|
| 2 lbs. carrots, sliced<br>(10-12 carrots) | 1 green pepper (if desired) |
| 1 onion (thinly sliced)                   | 1 C. sugar                  |
| 1 can tomato soup                         | 1 tsp. prepared mustard     |
| ½ C. oil                                  | 1 tsp. Worcestershire sauce |
| ¾ C. vinegar                              | Salt, pepper to taste       |
|                                           | Celery seed, if desired     |

Cook carrots until tender, but not soft. Drain. Layer carrots, onion and green pepper. Combine remaining ingredients. Pour over carrots. Marinate at least 24 hours. Will keep up to 10 days.

## 7 LAYER CAULIFLOWER SALAD

*Sharon Keister  
Artis Martensen, Kim Lackas*

- ½ head lettuce (chopped)
- 1 medium head cauliflower (cut in pieces)
- 2 C. mayonnaise
- 1 medium onion (finely chopped)
- ½-1 lb. bacon (fried crisp and crumbled)
- ⅓ C. Parmesan cheese
- ⅓ C. sugar

Layer all ingredients into a bowl in order given; refrigerate several hours. Toss before serving.

## CAULIFLOWER PEA SALAD

*Sheryl Nissen*

- 4 C. cauliflower (cut into small pieces)
- 1 (10 oz.) pkg. frozen peas (thawed)
- 1 C. chopped celery
- 2 T. finely chopped onion
- 1 C. mayonnaise
- 1 T. Hidden Valley Ranch dry dressing mix
- ¼ C. milk

Place vegetables in bowl. Combine remaining ingredients and mix well. Pour over vegetables and mix well. Cover and let set several hours. It's best if made a day ahead.

## CAJUN HOT SLAW

*Karmin Jamison*

- 4 slices bacon (cut up)
- 1 medium onion (diced)
- 1 medium green pepper (diced)
- Pepper to taste
- 1 medium head cabbage (shredded)
- 1 qt. tomatoes
- Cayenne pepper, salt to taste

In heavy pot, brown bacon slices. Add onion and green pepper. When cooked clear, add cabbage and tomatoes. Cover and simmer 30-45 minutes. Serve hot.

## COLONEL SANDERS COLE SLAW

*Pam Huston*

- |                     |                    |
|---------------------|--------------------|
| 6 C. cabbage        | 1 C. mayonnaise    |
| ¼ C. sugar          | ½ C. buttermilk    |
| 1 C. grated carrots | ½ tsp. celery seed |
| ½ C. milk           | 3 T. dry onions    |
| Salt and pepper     |                    |

Grate cabbage finely. Add sugar, grated carrots, salt and pepper to taste, ½ C. milk. Toss and mix well. Refrigerate 15 minutes and add mayonnaise, buttermilk, celery seed and 3 T. dry onions. Good for 24 hours.

## FAVORITE COLE SLAW

*Marilyn Schoenthaler  
Pat McCalmant*

- |                           |                 |
|---------------------------|-----------------|
| 1 large head cabbage      | 1 C. mayonnaise |
| 1 small onion             | 1 C. sugar      |
| 1 green pepper            | 1 tsp. salt     |
| 1 large carrot (shredded) | ¼ C. oil        |
|                           | ¼ C. vinegar    |

Chop cabbage, onion and pepper in food chopper or blender. If using water to chop, drain well in colander. Mix mayonnaise, sugar, salt, oil and vinegar. Stir into chopped vegetables.

## OVERNIGHT CABBAGE SALAD

*Phyllis DeBoom*

- |                                        |                         |
|----------------------------------------|-------------------------|
| 6-8 C. cabbage (shredded) or<br>1 head | ½ tsp. pepper           |
| 1 red or green pepper (cut fine)       | 1 tsp. celery seed      |
| 2 or more carrots (shredded)           | 1 tsp. salt             |
| 1 or more onions (chopped)             | ¼ C. cold water         |
| 1½ C. sugar                            | 1 envelope Knox gelatin |
| 1 C. vinegar                           | 1 C. vegetable oil      |

Heat sugar, vinegar, pepper, celery seed and salt to boiling point. Dissolve gelatin in the water and add to vinegar mixture. Cool and then beat in oil. Beat until milky colored and fold into vegetable mixture. Best made early and let set. Will keep for several days.

## METHODIST CHURCH CABBAGE SALAD

*Helen M. Bahnsen*

### DRESSING:

3 C. sugar  
1 C. water

3 C. vinegar

### SALAD:

2 medium heads cabbage  
Bunch of celery (cut or grind)  
2 green peppers (cut)

1 tsp. celery seed

1 tsp. mustard seed

Mix the sugar, vinegar and water. Boil 3 minutes; cool. Shred cabbage, sprinkle 2 tsp. salt over it, stir well. Let stand 1 hour, then squeeze well. Can be put in thin cloth and squeeze or press out water. Combine the celery, pepper, celery seed and mustard seed and mix together with cabbage. Add the cooled dressing. Pack in a glass jar and seal. Will keep a long time in refrigerator.

## 9 DAY COLESLAW

*Mary Ann Paulsen*

### DRESSING:

1 C. vinegar  
½ C. vegetable oil  
2 tsp. celery seed

<sup>cup</sup>  
2 ~~cup~~ tsp. white sugar  
½ tsp. salt

### COLE SLAW:

3 lbs. cabbage (shredded)  
1 C. onion (finely chopped)  
½ C. red pepper (chopped)

½ C. green pepper (chopped)

½ tsp. salt

Combine dressing ingredients in saucepan, bring to boil. Cool and set aside. Combine cabbage, onion, peppers and sugar. Let stand until sugar dissolves. Pour off some of the water that collects when the cabbage and sugar marinates. Pour cooled dressing over the cabbage mixture. Refrigerate. Keeps well.

*Love is a gift for all seasons.*

## CUCUMBER SALAD

Verna Carstensen

- |                     |                   |
|---------------------|-------------------|
| 1 pkg. lime Jello   | 1 medium cucumber |
| 1 C. boiling water  | 1 medium onion    |
| 1 C. cottage cheese | 1 T. vinegar      |
| 1 C. salad dressing |                   |

Dissolve the Jello in the boiling water. Let cool, but not set, about 20 minutes. Combine the cottage cheese and salad dressing. Chop the cucumber and onion fine and add to the cheese dressing mixture. Add the vinegar. Fold into the cooled Jello. Pour into a pan or mold and let set.

## OVERNIGHT LETTUCE SALAD

Evelyn Noel

- |                           |                                       |
|---------------------------|---------------------------------------|
| 1 head lettuce (torn)     | 2 T. mayonnaise                       |
| ½ C. celery (chopped)     | 1 C. yogurt                           |
| 1 C. chopped green pepper | 1 T. sugar or artificial<br>sweetener |
| ½ C. chopped onion        | 4 oz. cheddar cheese (grated)         |
| 1 pkg. frozen peas        | Bacon bits                            |

Beginning with the broken lettuce layer the first 5 ingredients in a 9x12-inch pan. Mix the mayonnaise, yogurt and sugar and spread over the layers. Top with cheese and bacon bits. Cover and refrigerate overnight.

## PEA SALAD TARRAGON

Pat McCalmant

- |                                                    |                              |
|----------------------------------------------------|------------------------------|
| 2 (17 oz. ea.) cans peas/pearl<br>onions (drained) | ½ C. shredded cheddar cheese |
| 4 strips bacon (fried and drained)                 | ¼ C. chopped green pepper    |
| 2 eggs (hard boiled and diced)                     | ¼ C. chopped onions          |
|                                                    | ½ C. chopped celery          |

### DRESSING:

- |                       |                       |
|-----------------------|-----------------------|
| 1 C. sour cream       | ½ tsp. dry mustard    |
| 3 T. tarragon vinegar | ¾ tsp. salt           |
| 1½ T. sugar           | Paprika (for garnish) |

Toss all ingredients with dressing.

## SAUERKRAUT SALAD

*Kate Whittemore*

*Mary Thomsen*

- |                     |                           |
|---------------------|---------------------------|
| 1 C. sugar          | ½ C. chopped green pepper |
| ¼ C. vinegar        | ¼ C. chopped onion        |
| 2 C. sauerkraut     | Salt to taste             |
| ¼ C. chopped celery |                           |

Combine sugar and vinegar. Bring to a boil; cool. Drain sauerkraut well. Combine all vegetables. Pour sugar and vinegar mixture over them. Stir. Cover well and refrigerate at least 12 hours.

## MIXED VEGETABLE SALAD AND DRESSING

*Keota U.M.W.*

- |                                        |                          |
|----------------------------------------|--------------------------|
| 1-1½ lbs. pkg. frozen mixed vegetables | 1 green pepper (cut up)  |
| 1 can red kidney beans                 | 1 medium onion (chopped) |
| 4 stalks celery (cut up)               | 1 small jar pimientos    |

### DRESSING FOR VEGETABLES:

- |               |                       |
|---------------|-----------------------|
| ¾ C. sugar    | 1 T. prepared mustard |
| ½ C. vinegar  | 1 T. (heaping) flour  |
| Salt to taste |                       |

Cook and cool the vegetables. Wash and drain kidney beans. Combine all the vegetables. Add the dressing. A good salad to make ahead of time. Keeps well. For Dressing: Combine all ingredients. Cook until it thickens. Chill.

## A GARDEN'S DELIGHT

*Therese Streeper*

- |                            |                            |
|----------------------------|----------------------------|
| 1 head cauliflower         | 16 oz. cottage cheese      |
| 1 bunch broccoli           | 1 pkg. dry salad dressing  |
| 1 medium red onion         | flavoring                  |
| 1 (6 oz.) can black olives | 1 C. salad dressing        |
| 5 radishes (optional)      | 2 stalks celery (optional) |
| 1 carrot (optional)        | 1 cucumber (optional)      |

The vegetables and olives should be chopped into small tidbits. Mix all ingredients together. Chill and let marinate overnight. Serves 25. Nutrition Information Per Serving: 81 calories, 3 g. protein; 3 g. carbohydrate; 6 g. fat; 306 g. sodium, 3 mg. cholesterol.

**SWEET-SOUR VEGETABLES**

*Wilma Taylor*

- 1 (1 lb.) can green beans or carrots (drained)
- 1 tsp. pickling spice

- ½ C. cider vinegar
- Artificial sweetener equal to ½ C. sugar

Mix together pickling spice, vinegar, and artificial sweetener. Heat. Pour over vegetables. Let set in refrigerator overnight. Serve as a salad. Makes 4 servings.

**TOMATO ASPIC**

*Joyce Jansen*

- 1 can tomato soup
- 8 oz. cream cheese
- 3 oz. lemon Jello
- 1 C. diced green pepper

- 1 C. diced celery
- 1 C. slivered almonds
- 1 small onion
- ½ C. salad dressing

Heat soup and cream cheese. Add Jello. Cool, and add remaining ingredients.

**SPANISH HASH**

*Janice Ripperton  
Mrs. Kay Tasker*

- 3 tomatoes (peeled)
- 2 cucumbers (peeled)
- 1 green pepper
- 1 T. sugar

- ½ tsp. Worcestershire sauce
- 2 dashes Tabasco sauce
- ¼ tsp. salt
- 1/8 tsp. pepper

Chop tomatoes, cucumbers and green pepper. Add all ingredients together and mix thoroughly. Refrigerate overnight.

*In cooking and in life as well  
The only way that one can tell  
What recipe is best, no doubt,  
Is read it through and try it out.*

## —SALAD DRESSINGS—

### CAVENDAR SALAD DRESSING

*Sharon Holub*

- |                                     |                          |
|-------------------------------------|--------------------------|
| ½ lb. mushrooms (washed and sliced) | ¼ C. oil                 |
| ¼ lb. Swiss cheese (diced)          | ¼ C. red wine vinegar    |
| 1 bunch green onions (diced)        | ½ tsp. sugar             |
|                                     | 1½ T. cavendar seasoning |

Mix the mushrooms, cheese and onions. Just before serving up combine the remaining ingredients and pour over the first mixture.

### COOKED SALAD DRESSING

*Yvonne Meade*

- |                |               |
|----------------|---------------|
| 1 C. sugar     | ⅔ C. vinegar  |
| ½ C. flour     | 1 C. water    |
| 1 tsp. mustard | 3 beaten eggs |
| 1 tsp. salt    |               |

Mix all ingredients in top of double boiler, stirring constantly, cook until thick. Cool and store in refrigerator.

### FRENCH DRESSING

*In Memory of Grace Dick  
Jane Cathy*

- |                                                      |                      |
|------------------------------------------------------|----------------------|
| 1 can tomato soup                                    | 2 tsp. onion juice   |
| 1½ C. oil (mineral oil is all they had at that time) | ½-1 tsp. dry mustard |
| ¾ C. sugar                                           | ¼ tsp. paprika       |
| ¾ C. vinegar                                         | ½ tsp. salt          |

Put liquid into a bottle or jar and add rest of ingredients and shake well.

*If you try to please everyone, you please no one.*

## **OAHU SPICE DRESSING**

*JuNean Tracy*

*(Fruit Salad Dressing)*

- |                      |                    |
|----------------------|--------------------|
| ¼ C. lemon juice     | 1 tsp. brown sugar |
| ¼ C. pineapple juice | 1 tsp. paprika     |
| ½ C. salad oil       | ¼ tsp. salt        |
| ¼ tsp. celery seed   |                    |

Combine in a jar and shake thoroughly. Pour over favorite fresh fruits.

## **POPPY SEED DRESSING**

*Barbara Harms*

- |                 |                    |
|-----------------|--------------------|
| 1½ C. salad oil | 1 tsp. dry mustard |
| ¾ C. vinegar    | 3 tsp. poppy seed  |
| 1 C. sugar      | ½ C. chopped onion |
| 1 tsp. salt     |                    |

Put all ingredients in blender and mix well. Store in refrigerator. Shake well before using. Very good on tossed salad.

## **SIMPLE SALAD DRESSING**

*Jane Wynkoop*

- |                           |              |
|---------------------------|--------------|
| 2 T. flour                | ½ C. vinegar |
| ½ C. sugar                | ½ C. water   |
| 1 tsp. salt               | 2 eggs       |
| 1 tsp. dry yellow mustard |              |

Mix all ingredients together in a saucepan and cook until thick. Dilute with milk or cream if desired.

## **SALAD DRESSING**

*Mildred Dusanek*

- |                |             |
|----------------|-------------|
| 3 slices bacon | 1 T. sugar  |
| 3 T. vinegar   | ½ tsp. salt |
| 2 T. water     |             |

Fry bacon and drain. Put bacon grease, vinegar, water, sugar and salt in skillet and bring to a boil and pour over garden lettuce. Add chopped green onion, chopped radishes and bacon.

## SALAD DRESSING

*Elsie Nodurft*

2 whole eggs  
or 4 egg yolks  
 $\frac{3}{4}$  C. sugar  
 $\frac{3}{4}$  C. vinegar

1 tsp. dry mustard  
1 C. cream  
1 T. flour  
1 tsp. salt

Mix together in a saucepan the eggs, sugar, vinegar, mustard, cream and salt. Use a little of the liquid to mix with the flour, then add to the mixture in pan and stir well. Cook over medium heat, stirring constantly, until smooth and thick. Cool. A good dressing for potato salad.

## SUMMER SALAD DRESSING

*Mrs. Frank (Gladys) Vacek*

1 C. sugar  
1 tsp. dry mustard or prepared  
mustard  
1 tsp. salt  
1 C. oil

1 tsp. celery seed  
1 medium onion (chopped fine)  
 $\frac{1}{2}$  C. cider vinegar plus  $\frac{1}{4}$  C.  
water

Blend sugar, dry mustard, salt, celery seed and onion together a few seconds on high in blender. Add oil, vinegar and water and blend on high for 5 minutes. The longer blending time keeps ingredients from separating. A little turmeric may be used for color. Store in refrigerator.

## ANGEL FOOD

*Take a cup of kindness, mix it well with love,  
Add a lot of patience and faith in God above.*

*Sprinkle very generously with joy and thanks and cheer—  
And you'll have lots of Angel Food to feast on all year.*

## —SOUPS—

### SWISS BROCCOLI SOUP

Joyce Lanpher

- |                                            |                                             |
|--------------------------------------------|---------------------------------------------|
| 1 C. instant non-fat dry milk              | 2 T. butter                                 |
| 3 T. flour                                 | ¼ C. onion (chopped)                        |
| ½ tsp. salt                                | ¼ C. red sweet pepper                       |
| 1/8 tsp. pepper                            | 1 (10 oz.) pkg. frozen<br>broccoli (cooked) |
| 2¼ C. water                                | 1½ C. shredded Swiss cheese                 |
| 1/8 tsp. garlic powder                     |                                             |
| 1 (10¾ oz.) can condensed<br>chicken broth |                                             |

Saute onion and pepper in butter. Cook and drain broccoli. Combine dry milk, flour and seasonings in a 3-qt. heavy saucepan. Add chicken broth and water; blend. Bring to a boil over medium heat and thicken. Combine white sauce and onion, broccoli and pepper, then add grated cheese. Serve immediately. Do not boil after you add cheese or it will curdle. You can use cheddar if you like.

### CHEESY CAULIFLOWER SOUP

Cindy Dirks

- |                                  |                                                                         |
|----------------------------------|-------------------------------------------------------------------------|
| 1 C. chopped onion               | 3 (10 oz. ea.) cans chicken<br>broth plus enough water to<br>make 6 C.) |
| 1 C. celery (chopped)            |                                                                         |
| 1 C. carrots (chopped)           |                                                                         |
| 3 (10 oz. ea.) pkgs. cauliflower | ½ C. flour                                                              |
| 6 T. margarine                   | 3 C. milk                                                               |
|                                  | 1 lb. Velveeta cheese                                                   |

Cook onion, celery, and carrots until tender. Add cauliflower and cook 10 minutes. Melt margarine in a large pan. Add chicken broth and water. Combine flour and milk and add to broth mixture. Add vegetables and Velveeta cheese. Stir until melted. Salt and pepper to taste.

*One thing we can never hope to see is tomorrow.*

## CHILI SOUP

Pam Carlson

FOR A LARGE ROASTER FULL:

- |                             |                   |
|-----------------------------|-------------------|
| 7½ lbs. ground beef         | 3 T. chili powder |
| 1 gal. dark kidney beans    | 2 T. brown sugar  |
| 4 medium onions             | 1 T. pizza pepper |
| 1 large can mushroom pieces | 2 T. mustard      |
| 1 medium can tomato soup    | 2 T. Mrs. Dash    |
| 3 large cans tomato juice   | 2 T. black pepper |
| 2 T. horseradish            |                   |

CUT IN HALF FOR SMALLER AMOUNT:

- |                             |                    |
|-----------------------------|--------------------|
| 3 lbs. ground beef          | 1½ T. chili powder |
| 2 cans dark kidney beans    | 1 T. brown sugar   |
| 2 medium onions             | ½ T. pizza pepper  |
| 1 small can mushroom pieces | 1 T. mustard       |
| 1 regular can tomato soup   | 1 T. Mrs. Dash     |
| 2 qts. tomato juice         | 1 T. black pepper  |
| 1 T. horseradish            |                    |

Brown ground beef. Add onion when browning meat. Drain off the fat from ground beef. Then add the other mixtures. Stir, let cook until gets hot throughout.

## EASY CHILI

Carol Denlinger Smith

- |                    |                       |
|--------------------|-----------------------|
| 2 cans tomato soup | 1 can kidney beans    |
| 1½ cans water      | A little onion        |
| 1 lb. ground beef  | Chili powder to taste |

Brown ground beef and onions. Add the rest of the ingredients. Cook 25 minutes.

*Why make mistakes if you can't learn from them?*

## CLAM CHOWDER

*Edna Henningsen*

- |                               |                                 |
|-------------------------------|---------------------------------|
| ½ C. shredded American cheese | ¼ tsp. Worcestershire sauce     |
| 1 tsp. cornstarch             | Dash garlic powder              |
| 1 (7½ oz.) can minced clams   | 1 (8 oz.) can tomatoes (cut up) |
| ⅔ C. milk                     |                                 |

Toss cheese with cornstarch. In small saucepan combine cheese mixture, undrained clams, milk, Worcestershire sauce and garlic powder. Add undrained tomatoes. Cook and stir until thickened and bubbly. For a thicker chowder double the amount of cornstarch.

## IOWA-AMISH CORN CHOWDER

*Kathy Bearce*

- |                                                  |                                |
|--------------------------------------------------|--------------------------------|
| 5 slices bacon                                   | 2 C. frozen corn (10 oz. pkg.) |
| 1 medium onion (sliced and separated into rings) | 1 can cream of mushroom soup   |
| 2½ C. milk                                       | 1 C. diced potatoes (cooked)   |

In large saucepan cook bacon until crisp. Remove, drain on paper towel. Crumble bacon. Reserve 2-3 T. drippings in saucepan. Cook onion rings in drippings until tender. Stir in milk, corn, soup and potatoes. Bring mixture to boiling. Reduce heat and simmer 2-3 minutes. Remove from heat, season to taste with salt. Top each bowl of chowder with bacon. Makes 5½ C. soup.

## SAUSAGE AND CORN CHOWDER

*Mary Thomsen*

- |                        |                          |
|------------------------|--------------------------|
| 1 lb. sausage          | 1 large can milk         |
| 2 C. potatoes (diced)  | 1 can whole kernel corn  |
| 1 can cream style corn | Salt and pepper to taste |
| 1 onion (chopped)      | 2 C. water               |

Brown sausage and drain. Add 2 C. potatoes, water, and simmer until potatoes are tender. Add salt and pepper, corns and canned milk. (I use whole milk instead of canned.) Heat well and stir well together and serve.

## HAMBURGER SOUP

*Mrs. Melody Brinkman*

- |                                     |                                         |
|-------------------------------------|-----------------------------------------|
| 1 lb. lean ground beef              | 1 small bay leaf                        |
| 1 large onion (chopped)             | ¼ tsp. leaf thyme                       |
| 2 small potatoes (peeled and cubed) | ¼ tsp. leaf basil                       |
| 2 carrots (pared and sliced)        | 1 tsp. salt                             |
| 2 stalks celery (sliced)            | ¼ tsp. pepper                           |
| 1 (28 oz.) can whole tomatoes       | Grated mozzarella or<br>Parmesan cheese |
| 1 C. shredded cabbage               |                                         |

Place all ingredients except cheese in crock pot. Stir thoroughly. Add water to cover. Cover with lid and cook on Low setting for 8-12 hours. Stir well. Serve sprinkled with cheese. Makes about 3 qts. or 6 servings.

## HAMBURGER ONION SOUP

*Phyllis DeBoom*

- |                                  |                         |
|----------------------------------|-------------------------|
| ½ lb. hamburger                  | 1½ qts. water           |
| 1 pkg. dehydrated onion soup mix | 1-2 beef bouillon cubes |

Brown hamburger. Add remaining ingredients. Simmer 1 hour. Set aside until 1 hour before serving time. Return to boil and add:

- |                           |                        |
|---------------------------|------------------------|
| 2 carrots (diced)         | 1 stalk celery (diced) |
| 2 medium potatoes (diced) | ½ C. rice (uncooked)   |

Simmer until vegetables are done. Serves 6.

## FRENCH ONION SOUP

*Edna Henningsen*

- |                           |                                                                     |
|---------------------------|---------------------------------------------------------------------|
| ¼ C. (½ stick) butter     | 1/8 tsp. pepper                                                     |
| 4 C. thinly sliced onions | 3 T. flour                                                          |
| 1 tsp. sugar              | 2 (10½ oz. ea.) cans<br>condensed beef bouillon and<br>2 cans water |
| 1 tsp. salt               |                                                                     |

In heavy saucepan melt the butter and add onions. Cover and cook 15 minutes. Uncover. Stir in sugar, salt and pepper. Cook over medium high heat until onions are a deep golden brown. Remove from heat, stir in flour. Add bouillon and water. Simmer for 15 minutes.

## CREAMY POTATO SOUP

*Janice Ripperton*

- |                               |                            |
|-------------------------------|----------------------------|
| 7 potatoes (peeled and diced) | 2 bouillon cubes (chicken) |
| 3 onions (diced)              | ½ C. margarine             |
| 2 stalks celery (diced)       | ½ C. flour                 |
| 4 C. water                    | 2 C. milk                  |

Dice vegetables and cook in water until tender. Do Not Drain. Stir in bouillon and margarine. In a jar shake flour and 1 C. milk and add to soup. Stir until it comes to a boil and thickens. Add remaining milk and season with salt and pepper to taste.

## POTATO CHEESE SOUP

*Lisa Pickett*

- |                          |                          |
|--------------------------|--------------------------|
| 3 C. potatoes (cubed)    | ½ tsp. salt              |
| ½ C. carrots (sliced)    | ½ tsp. pepper            |
| ½ C. celery (chopped)    | 1½ C. milk               |
| ¼ C. onions (chopped)    | 2 T. flour               |
| 1 C. water               | 8 oz. American cheese or |
| 2 chicken bouillon cubes | 2 C. cubed cheese        |
|                          | ½ C. ham (cubed)         |

Cook vegetables and seasonings in water until tender. Dissolve flour in milk, and add to vegetables. Stir until soup thickens. Add ham and cheese and stir until cheese melts (don't boil). Makes 6 C.

## POTATO SOUP SUPREME

*Mrs. Elmerree Doll*

- |                                |                    |
|--------------------------------|--------------------|
| 4 C. potatoes (cut in cubes)   | ½ tsp. garlic salt |
| 2 medium sized onions (sliced) | ½ tsp. oregano     |
| ¾ C. water                     | ¼ tsp. pepper      |
| 1 tsp. salt                    | 3 C. milk          |
| ¼ C. butter                    |                    |

Combine first 7 ingredients. Cover; bring to boil, then simmer about 20 minutes. Mash the potatoes slightly; add milk and butter. Heat thoroughly.

## BETTY'S SPINACH SOUP

*Audra Chapman*

*(This is rich and good!)*

- |                                  |                                       |
|----------------------------------|---------------------------------------|
| 1 (49½ oz.) can chicken broth    | 2 diced carrots                       |
| 2 C. powdered creamer or Cremora | 1 large diced onion                   |
| ½ C. rice                        | 1 stick margarine                     |
| 2 diced potatoes                 | 1 pkg. chopped spinach or<br>broccoli |

Bring chicken broth and Cremora to boil. Saute onion in the oleo and add. Add the rice, potatoes and carrots and cook until almost tender. Add the spinach or broccoli and cook 15 minutes more.

## CROCK POT STEAK SOUP

*Carol Miller*

- |                           |                                            |
|---------------------------|--------------------------------------------|
| 3 C. water                | 1 (10 oz.) pkg. frozen mixed<br>vegetables |
| 2 small onions (chopped)  | 1 lb. browned ground chuck                 |
| 3 stalks celery (chopped) | 4 bouillon cubes (beef)                    |
| 2 carrots (sliced)        | ½ C. margarine (melted)                    |
| 1 (16 oz.) can tomatoes   | ½ C. flour                                 |
| ½ tsp. pepper             |                                            |
| Salt to taste             |                                            |

Put all ingredients except margarine and flour in crock pot. Cover and cook on low 8-10 hours. One hour before serving, turn to high. Make a roux of margarine and flour. Stir until smooth. Pour into crock pot and stir until thickened. Cook on high until thick.

## HOMEMADE TOMATO SOUP

*Karen Sievers*

- |                            |                          |
|----------------------------|--------------------------|
| 1 qt. home canned tomatoes | Salt and pepper to taste |
| 1 qt. milk                 | Dot of butter            |
| 1 tsp. soda                |                          |

Heat tomatoes just to a boil, add soda. After tomatoes quit foaming add salt, pepper, warmed milk and dot of butter.

## **TOMATO SOUP (From Germany)**

*Nicole Hermanns*

- |                           |                 |
|---------------------------|-----------------|
| 8 carrots (dice)          | 3 laurel leaves |
| 1 celeriac (dice)         | 20 peppercorns  |
| 2 lbs. tomatoes with skin | Salt            |
| 1-2 lbs. soup meat        |                 |

All ingredients are cooked together, including the meat. When the meat is done, take it out and cut it in small pieces. Then send the soup separately through a sieve. Add the meat and heat the whole again for a short time. Serve with bread.

## **GOURMET VEGETABLE SOUP**

*Mrs. Frank (Gladys) Vacek*

- |                            |                                                  |
|----------------------------|--------------------------------------------------|
| 1½ qts. water              | 3 chicken bouillon cubes                         |
| 3 potatoes (peel and cube) | 20 oz. frozen mixed vegetables                   |
| 3 carrots (sliced)         | 2 cans cream of chicken soup                     |
| 1 medium onion (chopped)   | 1 lb. Velveeta (or less, cubed)                  |
| 2 T. dry parsley           | (Or use frozen peas instead of mixed vegetables) |
| Pepper to taste            |                                                  |

Cook water, potatoes, carrots, onion, parsley flakes and bouillon cubes and pepper until done. Add frozen vegetables, chicken soup and Velveeta. Stir to melt, heat a few minutes more. Serves 6.

## **QUICK AND ZESTY VEGETABLE SOUP**

*Ruby Holub*

- |                        |                                    |
|------------------------|------------------------------------|
| 1 lb. lean ground beef | 1 (17 oz.) can mixed vegetables    |
| ⅔ C. chopped onion     | ⅔ C. raw egg noodles (medium size) |
| 4 C. stewed tomatoes   | ¼ tsp. Worcestershire sauce        |
| 4 C. beef broth        |                                    |
| ½ tsp. oregano         |                                    |

Brown meat with onion until onion is tender. Drain. Place in a large container. Add rest of ingredients and bring to a boil. Cover and simmer until noodles become tender, about 15-20 minutes. Makes a generous serving for 8 persons.

## MOTHER'S VERY BEST SOUP

Mary Thomsen

3 potatoes (cubed)  
3 stalks celery (cut up)  
1 onion (fine)  
3 carrots (sliced)  
1 can cream style corn

Water for vegetables  
1 tsp. parsley flakes  
Salt and pepper to taste  
2½ C. milk  
3 slices cheese

Cube vegetables and cover with water and boil until tender. Add parsley flakes, 2½ C. milk and corn. Heat and add cheese. Stir until warm and serve.

## —SANDWICHES—

### BAKED CHICKEN SANDWICH

Ann Reid

3 C. cooked chicken (3 lb. chicken)

½ C. cheese (shredded or diced)

¼ C. onion (minced)

1 tsp. salt

½ C. celery (diced)

½ C. broth

½ C. mayonnaise

Mix all ingredients together, put on buns. Wrap in foil. Bake at 300° for 15 minutes.

### CHICKEN ALMOND SALAD FOR SANDWICHES

DeLoris Feldman

4 C. cubed, cooked chicken

¼ C. sliced toasted almonds

1 C. chopped celery

½ tsp. onion salt

¼ C. olives (sliced)

1 C. mayonnaise

¼ C. ripe olives (sliced)

½ C. salad dressing

Mix together above ingredients. Refrigerate in covered dish for at least 2 hours.

*Life may begin at 40 but you choose what kind of life.*

## Broiled Deviled Hamburger

Mrs. Richard Eichhorn

6 hamburger buns  
1 lb. ground beef  
¼ C. catsup  
1½ tsp. prepared mustard

2 tsp. prepared horseradish  
2 tsp. minced onion  
1 tsp. salt  
Dash pepper

Combine all ingredients. Split 6 buns and toast uncut surface under the broiler. Spread cut side with meat mixture. Return to broiler and broil about 6 minutes, having meat surface about 3-inches from heat surface.

## Disney World's Monte Cristo Sandwiches

Margaret Eichhorn

### SANDWICH INGREDIENTS:

2 slices white bread  
1 oz. slice turkey roll

1 oz. slice Swiss cheese  
1 oz. slice Pullman ham

### BATTER INGREDIENTS:

¾ C. water  
1/8 tsp. salt  
2 drops yellow coloring  
1¾ tsp. baking powder

1 egg  
Dash white pepper  
1 C. flour

### CURRENT JELLY SAUCE:

6 T. currant jelly  
1 T. Half and Half

1 T. water

Step 1: Assemble sandwich with cheese placed between the meats. Cut in fourths and secure each quarter with toothpick.

Step 2: Batter - Mix all ingredients until smooth. Chill before using, but best used same day.

Step 3: Place sandwiches in batter to cover all surfaces. Heat about 6-inches of oil to 340°. Deep-fry sandwiches until golden brown, turning as needed. Remove from oil and sprinkle with powdered sugar. Serve with currant jelly sauce.

Currant Jelly Sauce: Blend the jelly with the water and Half and Half.

## EASY PIZZABURGERS

*Sheryl Nissen*

1 ½ lbs. hamburger  
15 oz. can pizza sauce  
1 T. instant onion  
Pepper to taste  
1 tsp. Italian seasoning  
½ tsp. anise seed

1 C. shredded mozzarella  
cheese  
¾ tsp. ground oregano  
Parmesan cheese  
6 English muffins or hamburger  
buns

Brown hamburger and drain. Add pizza sauce, onion, spices and mozzarella cheese and mix. Put on muffins to make 12 open-face sandwiches. Sprinkle Parmesan cheese on top. Place on cookie sheet and bake in preheated 400° oven for approximately 8 minutes.

## EGG SALAD SANDWICH FILLING

*Helen M. Bahnsen*

6 hard cooked eggs  
(finely chopped)  
½ C. finely chopped celery  
⅓ C. drained sweet pickle relish

½ C. salad dressing  
¾ tsp. salt  
Dash pepper

Chill mixture. Makes 2 C.

## FUN BUNS

*can freeze*

*Jane Wynkoop*

1 lb. ground beef or ground turkey  
½ C. chopped onion  
½ C. catsup  
1 tsp. yellow mustard

1 C. grated cheddar cheese  
½ C. pickle relish  
Salt and pepper to taste  
8-10 hamburger buns

Brown ground meat and onion in skillet or microwave until no pink remains. Drain in a colander. Let cool. Add the remaining ingredients and stir. Spoon into buns. Wrap individually in plastic wrap. Freeze. When ready to use microwave on high for 60 seconds for 1 bun turning once. Add 15-20 seconds for each additional bun.

## HOT BEEF SANDWICH FILLING

Florence Otten

- |                                          |                                |
|------------------------------------------|--------------------------------|
| 2 C. beef roast (cut up in small pieces) | 1 C. catsup                    |
| 2 T. vinegar                             | 2 T. celery                    |
| 2 T. shortening                          | 2 T. brown sugar               |
| 2 T. chopped onion                       | 1 T. prepared mustard (yellow) |
|                                          | 1 T. lemon juice               |

Cut up leftover beef roast into small pieces; set aside. Cook shortening, onion, catsup, celery, brown sugar, mustard, lemon juice and vinegar in a pan large enough to accommodate meat. Simmer sauce for 2 minutes. Add meat. Cover and simmer for 6 minutes. Good on buns or on bread as open-face sandwiches.

## LORNA'S MAIDRITES

Sheryl Nissen

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 1½ lbs. hamburger                 | 1 C. shredded mozzarella cheese |
| 1 (10¾ oz.) can French onion soup | ½ C. sliced Velveeta cheese     |
| ¼ C. catsup                       | ¼ tsp. pepper                   |

Brown hamburger. Add soup, catsup and pepper. Simmer until some of the liquid has cooked away. Just before serving, add cheese, stir, and let cheese melt. Do not cover. Serve on hamburger buns.

## MAIDRITES

Anna Holtz

- |                      |                          |
|----------------------|--------------------------|
| 1 lb. ground beef    | 1 can chicken gumbo soup |
| ½ C. onion (chopped) | 2 T. catsup              |
| Salt and pepper      | 1 T. prepared mustard    |

Brown beef, onion, salt and pepper in small amount of shortening. Add the soup, catsup and mustard. Cook slowly 15-20 minutes. Serve immediately.

*Make someone happy today.*

## MEAT-IN-A-BUN

*Kathy Wright*

### MEAT MIXTURE:

- |                                  |                   |
|----------------------------------|-------------------|
| 2 lbs. ground beef               | 1 onion           |
| 1 tsp. salt                      | ¼ tsp. pepper     |
| 2 medium diced potatoes (cooked) | ½ C. tomato juice |

Mix all ingredients together.

### BREAD DOUGH:

- |                           |                 |
|---------------------------|-----------------|
| ¼ C. warm water (not hot) | 1½ T. sugar     |
| ¾ C. lukewarm milk        | 1 pkg. yeast    |
| ¾ tsp. salt               | ¼ C. shortening |
| 3½-4 C. flour             |                 |

Soak yeast in warm water. Combine milk with sugar and salt. Stir to dissolve. Beat in shortening, 2 C. flour and yeast mixture until smooth. Add remaining flour until dough leaves sides of bowl. Turn out on floured board, knead until it isn't sticky. Place in bowl and grease top. Rise until double, 30 minutes. Roll in balls and shape them into squares. Put a tablespoon of meat mixture in each and fold up the 4 corners. Let rise again 30 minutes. Bake in moderate oven, 350°, for about 25-30 minutes.

## QUICK HAM AND SLAW SANDWICH

*Jo Campbell*

- |                           |                             |
|---------------------------|-----------------------------|
| 2 oz. chunk ham in water  | 1/8 tsp. horseradish        |
| 2 tsp. reduced mayonnaise | ½ C. shredded green cabbage |
| 2 tsp. pickle relish      | 2 slices light wheat bread  |
| 1 tsp. Dijon mustard      |                             |

In small bowl, combine ham, mayonnaise, relish, mustard and horseradish. Place cabbage on one slice of bread; top with ham mixture and remaining bread. Makes 1 serving. Each serving contains 2 proteins, 1 bread, 1 vegetable, 1 fat and 20 optional calories.

*Home cooking - what man misses when his wife isn't.*

## TAVERNS

Jackie Hughes

- |                         |                |
|-------------------------|----------------|
| 1 lb. ground beef       | ¾ C. catsup    |
| 1 T. brown sugar        | ½ tsp. vinegar |
| 1 tsp. prepared mustard | 2 T. onion     |
| 2 T. celery (diced)     |                |

Brown ground beef and onion in 2 T. fat. Drain. Add remaining ingredients to mixture of beef and onion. Simmer until it starts to boil.

## TUNABURGERS

Ann Luke

- |                              |                 |
|------------------------------|-----------------|
| 1 (6½ oz.) can tuna          | ¼ C. mayonnaise |
| 1 C. celery (finely chopped) | 1 tsp. salt     |
| ½ C. cheese (diced)          | Pepper to taste |
| 1 small onion (cut up)       |                 |

Mix all ingredients. Spread on buns. Arrange in covered baking pan. Bake at 325° for 15 minutes.

## TURKEY BURGERS

Ruby Holub

- |                                        |                                |
|----------------------------------------|--------------------------------|
| 1 lb. lean ground turkey               | Salt, pepper and garlic powder |
| ⅓ C. oat bran (more or less as needed) | to taste)                      |

Mix together to hold shape. Grill in a heavy skillet that has been sprayed with vegetable oil.

*No two people cook the same recipe in exactly the same way.  
There's a secret ingredient - and it's in the cook,  
not the recipe. It is - loving kindness.*

## HOT TURKEY SANDWICH

Gladys Ireland

- |                             |                        |
|-----------------------------|------------------------|
| 15 lbs. turkey              | 1 dozen eggs           |
| 1 large onion               | ½ lb. butter           |
| ¼ C. chopped celery         | 1 T. poultry seasoning |
| 10 cubes chicken bouillon   | 2 tsp. onion salt      |
| 1 large pkg. white croutons | ½ tsp. pepper          |
| 1 large pkg. dark croutons  |                        |

Cut turkey in pieces. Place in large pan, enough water just to cover. Add onion, celery and bouillon and cook until tender, about 1½ hours, after it comes to a full boil. Remove turkey and cool. Save broth. Bone turkey and cut in fine pieces. Place in electric roaster. In large bowl mix croutons with dry ingredients (seasonings). Beat eggs. Add some of the broth to them. Add egg mixture to the croutons and pour over turkey and mix well. Add more broth and the butter. Bake at 250° for 2-3 hours, stirring occasionally. More broth may be added if needed. Serves 45.



## TO REMOVE STAINS FROM WASHABLES

### **DYE**

If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat as necessary BEFORE drying. On whites use color remover. (CAUTION: Do not use color remover in washer, or around washer and dryer as it may damage the finish.)

### **EGG**

Scrape with dull blade. Pre-soak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.

### **FRUIT AND FRUIT JUICES**

Sponge with cold water. Pre-soak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for fabric.

### **GRASS**

Pre-soak in cold water for at least 30 minutes. Rinse. Pre-treat with detergent. Wash, using detergent, hot water, and bleach safe for fabric. On acetate and colored fabrics, use 1 part of alcohol to 2 parts water.

### **GREASE, OIL, TAR**

Method 1: Use powder or chalk absorbents to remove as much grease as possible. Pre-treat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.

Method 2: Rub spot with lard and sponge with a non-flammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.

### **INK - BALL-POINT PEN**

Pour denatured alcohol through stain. Rub in petroleum jelly. Sponge with non-flammable dry cleaning solvent. Soak in detergent solution. Wash with detergent and bleach safe for fabric.

### **INK - FOUNTAIN PEN**

Run cold water through stain until no more color will come out. Rub in lemon juice and detergent. Let stand 5 minutes. Wash. If a yellow stain remains, use a commercial rust remover or oxalic acid, as for rust stains. (CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER AND DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.)

## —BREAKFAST CASSEROLES—

### BREAKFAST CASSEROLE

*Kathy Sievers Nolte*

*Mary Thomsen, Barb Okelmann*

1½ lbs. link sausage	1 pkg. croutons
1 C. grated cheddar cheese	1¾ C. milk
1 can cream of mushroom soup	1 tsp. salt
4 eggs	1 tsp. pepper
	1 tsp. dry mustard

Line 9x13-inch greased pan with croutons. Brown the sausage. Do not completely cook it. Cut in pieces and place over croutons. Sprinkle ½ C. grated cheese over the sausage. Mix eggs, milk, dry mustard, salt and pepper together. Pour over grated cheese and cover the night before baking. Mix mushroom soup with ½ can of milk and pour over mixture in pan. Top with remaining ½ C. grated cheese. Bake uncovered at 300° for 1-1½ hours.

### BREAKFAST HASH BROWNS

*Marilyn Schoenthaler*

*Judy Still*

24 oz. bag hash browns	3 eggs (beaten)
2 C. diced ham	½ tsp. salt
6 oz. cheddar cheese (shredded)	1 C. milk
6 oz. mozzarella cheese (shredded)	1 medium onion (minced, opt.)

Thaw potatoes enough to separate and spread in 9x13-inch pan. Sprinkle with ham and cheeses. Beat eggs. Add milk, salt and onion. Pour egg mixture over potatoes. Cover. Refrigerate at least 3 hours. Bake 1 hour at 350°. Let stand 10 minutes before serving.

*In this world it is not what we take up  
but what we give up - that makes us rich.*

## BREAKFAST SCRABBLE

Mary Thomsen

1 lb. bulk sausage	3½ C. boiling water
3 chicken bouillon cubes	1 C. corn meal
1/8 tsp. thyme	¼ tsp. salt

In electric skillet set at 350°, brown sausage and stir well to crumble or can do in a skillet on stove. Drain fat all off. In a large saucepan put 3½ C. water. Bring to a boil, add bouillon cubes and stir to dissolve. Add salt and 1 C. corn meal slowly. Cook, stirring occasionally. Cook for 10 minutes, add browned sausage and cook 5 minutes. Pour in a well greased loaf pan, 8x4x2-inch, and chill overnight. In a skillet add a little oil and heat and slice and fry 8 minutes on each side. Serve with syrup.

## BREAKFAST CASSEROLE

Wilma Taylor

1 lb. sausage links or bacon (fried)	1½ C. milk
6 slices cubed bread	4 eggs (beaten)
1½ C. shredded cheddar cheese	Salt and pepper

Brown the links or bacon and cut. In a greased 1-qt. casserole, alternately add bread, meat and cheese. Mix eggs, milk, salt and pepper. Pour over layers. Cover and refrigerate overnight or all day. Uncover and bake at 325° for 45 minutes.

## BREAKFAST CASSEROLE

Mrs. Richard Eichhorn

Bread (remove crust)	6 eggs
Ham (cubed)	3 C. milk
2 C. shredded cheddar cheese	1 tsp. mustard
2 C. shredded Swiss cheese	Onion salt
½ C. butter (melted)	3 C. crushed corn flakes

Layer bottom of 9x13-inch buttered pan with thin sliced bread. Layer with ham. Cover with cheddar cheese, then cover with the Swiss cheese. Beat eggs. Add milk, little onion salt and dry mustard. Pour over bread mixture. Refrigerate overnight. Remove from refrigerator 30 minutes before baking. Top with melted butter and crushed corn flakes. Bake at 350° for 40 minutes.

## BREAKFAST IN A PAN

Karmen Jamison  
Jeanne Wessels

12 slices of bread (buttered)  
1½ C. shredded cheese  
3 C. milk

½-1 lb. sausage (browned and  
and drained)  
6 eggs

Place 6 slices of bread, buttered side down, in a 9x13-inch pan. Sprinkle sausage and cheese on top. Mix eggs and milk and pour on top of 6 slices of bread which have been placed on top the cheese, sausage layer. Cover and refrigerate overnight. Bake next morning at 350° for 45 minutes, uncovered.

## BREAKFAST PIZZA

Kathy Sievers Nolte

1 lb. bulk pork sausage  
1 pkg. (8) refrigerated crescent  
rolls  
1 C. frozen loose-pack hash brown  
potatoes (thawed)  
1 C. shredded sharp cheddar  
cheese (4 oz.)

2 T. grated Parmesan cheese  
5 eggs  
¼ C. milk  
½ tsp. salt  
1/8 tsp. pepper

In a skillet cook sausage until browned, drain off excess fat. Separate crescent dough into 8 triangles. Place in an ungreased 12-inch pizza pan, with points toward the center. Press over bottom and up sides to form a crust, seal perforations. Spoon sausage over the crust. Sprinkle with the potatoes. Top with cheddar cheese. In a bowl beat together eggs, milk, salt and pepper. Pour into crust. Sprinkle Parmesan over all. Bake in 375° oven for 25-30 minutes. Makes 6-8 servings.

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*A smile is a rest to the weary,  
delight to the discouraged,  
sunshine to the sad,  
and nature's best antidote for trouble.*

## —CROCK POT DISHES—

### **BARB'S CROCK POT SPECIAL**

*Barbara Mackey*

- |                           |                   |
|---------------------------|-------------------|
| 1 ½-2 lbs. beef roast     | 1 C. broccoli     |
| 8 oz. noodles             | ¼ C. cut up onion |
| 4 medium carrots (sliced) | Salt and pepper   |

Night before or early in the day put beef roast in crock pot with enough water to cover. Salt and pepper. Forget it until about 1 ½ hours before serving, then add noodles, lifting so they won't stick together. Add sliced carrots, broccoli and onions. This is great for that busy mom. If your family doesn't care for broccoli, use a different vegetable.

### **MEAL IN ONE (Crock Pot)**

*Janet Vacek*

- |                                       |                              |
|---------------------------------------|------------------------------|
| 2-3 potatoes (peeled and cut in half) | ½-1 pkg. dry onion soup mix  |
| Round steak                           | 1 can cream of mushroom soup |

In crock pot place potatoes on bottom. Lightly season meat and place on top of potatoes. Mix onion soup mix with can of mushroom soup and spoon over top of meat. Add ¼ C. water to crock pot before cooking. Cook on low 10-12 hours.

### **HAMBURGER CASSEROLE**

*Evelyn Hansen*

- |                           |                    |
|---------------------------|--------------------|
| 2 large potatoes (sliced) | 1 ½ lbs. hamburger |
| 2-3 carrots (sliced)      | 2 stalks celery    |
| 1 (No. 2) can peas        | 1 can tomato soup  |
| 3 medium onions (sliced)  | 1 can water        |

In crock pot place layers of vegetables as given. Season each layer with salt and pepper. Fry ground beef until brown; drain. Put meat on top of celery. Mix soup and water and pour over veggies in crock pot. Cover, set on low for 6-8 hours or on high for 2-4 hours.

## —MACARONI, CHEESE AND RICE—

### CHEESE AND RICE SOUFFLE

*Arni Westphal*

1 C. cooked rice	½ C. milk (scalded)
2 T. flour	3 eggs
½ C. grated cheese	Salt to taste
2 T. melted butter	Cayenne to taste

Combine butter, flour and milk. Cook over hot water or microwave until smooth and thick. Add well beaten egg yolks and rice. Cook 5 minutes. Remove from flame. Add cheese; mix until melted. Season with salt and cayenne. Cool. Fold in stiffly beaten egg whites. Pour into oiled souffle dish or casserole. Bake at 375° for 20 minutes or until inserted knife comes out clean. Serves 6.

### MACARONI AND CHEESE

*Ann Luke*

2-2½ C. macaroni	2½-3 C. milk
Salt to taste	Butter
Pepper to taste	Flour
Cheese	

Cook macaroni according to directions. Drain in colander. Rinse with cold water. Make white sauce using 1 T. butter and 1 T. flour for each cup of milk. Cook until thick. Cube cheese. Grease casserole and layer macaroni and cheese; pour white sauce to cover. Alternate layers until ingredients are used. Bake in 350° oven, covered, for 1 hour, removing lid the last 20 minutes to brown. May use less macaroni for smaller casserole.

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#### *RECIPE FOR A HAPPY HOME*

*Take one family from which all seeds of bitterness and selfishness have been removed. Add a good portion of work and a dash of play. Mix thoroughly with a generous amount of love that has been carefully sifted from self-love. Blend in plenty of rich worship toward God. Result: Happy, palatable home life. Serves father, mother, and any number of children.*

## BAKED MACARONI AND CHEESE

*Patti Pace*

2 qts. water	1/8 tsp. pepper
Salt	1½ C. milk
1 (8 oz.) pkg. elbow macaroni	2 C. shredded cheddar cheese
4 T. butter or margarine	1 T. all-purpose flour
¾ C. fresh bread crumbs	¼ tsp. dry mustard
1 small onion (minced)	

In 3-qt. saucepan, heat to boiling, water and 1 tsp. salt. Add macaroni; cook until tender but firm. Drain. Grease 2-qt. baking dish. Preheat oven to 350°. In 1-qt. saucepan over medium heat, melt 2 T. butter; add bread crumbs and toss to coat; set aside. Meanwhile, in 2-qt. saucepan over medium heat, melt remaining butter; add onion and cook until tender, about 5 minutes. Blend in flour, mustard, pepper and 1 tsp. salt. Stir in milk; cook, stirring until thickened. Remove from heat; stir in cheese. Place macaroni in baking dish. Pour cheese mixture over macaroni. Sprinkle crumb mixture over top. Bake in oven for 20 minutes.

## —CHICKEN-TURKEY CASSEROLES—

### CHICKEN CASSEROLE

*Mrs. Kay Tasker*

1½ C. minute rice	1 pkg. dry onion soup mix
1 can cream of chicken soup	1 chicken (cut in pieces)
1 can cream of mushroom soup	

Mix together first 3 ingredients and spread in cake pan. Lay pieces of raw chicken over rice; sprinkle dry onion soup mix over all. Cover with foil and bake at 350° for 1½-2 hours or until done.

### CHICKEN CASSEROLE

*Nancy Dusanek*

3 hard-boiled eggs (chopped)	1 T. lemon juice
1½ C. cooked rice	1 C. chopped celery
1 can cream of celery soup	2 T. chopped onion
1 can cream of chicken soup	¾ C. grated cheddar cheese
¾ C. mayonnaise	2 C. chicken (cooked, diced)

Mix all of the ingredients together and put into a large casserole. Bake at 350° for 30 minutes.

## CHICKEN BAKE

*Jennifer Pace*

- |                              |                               |
|------------------------------|-------------------------------|
| 2 C. diced, cooked chicken   | 1 small can evaporated milk   |
| 1 can cream of mushroom soup | 1 small can chow mein noodles |
| 1 can cream of chicken soup  |                               |

Mix together. Put in greased casserole dish. Top with crushed potato chips. Bake 1 hour at 350°.

## CHICKEN CASSEROLE

*Kathy Holst*

- |                               |                              |
|-------------------------------|------------------------------|
| 3-4 C. cooked chicken         | 4 hard-boiled eggs (chopped) |
| 1 (7 oz.) pkg. macaronettes   | 2 cans mushroom soup         |
| 1 C. chicken broth            | Small onion (chopped)        |
| 1 C. milk                     | Bread crumbs or onion rings  |
| ½ lb. Velveeta cheese (cubed) |                              |

Combine and mix well all ingredients except crumbs or onion rings. Put into a large baking dish which has been buttered. Let set overnight in refrigerator. Bake at 325° for 1½ hours or more if necessary. Before removing from oven top with crumbs or onion rings.

## CHICKEN, RICE AND CHEESE CASSEROLE

*Helen Nielsen*

- |                   |                                     |
|-------------------|-------------------------------------|
| ¼ C. oleo         | ¾ C. rice (precooked in 2 C. water) |
| 5 T. flour        | 1½ C. cheddar cheese (grated)       |
| 1 tsp. salt       | 1½ C. chicken broth                 |
| ¼ tsp. onion salt | 2 C. diced chicken (stewing hen)    |
| 2½ C. milk        |                                     |

Put rice into 2-qt. pan. Pour on broth. Add chicken and cheese saving ½ C. cheese. Make white sauce of first 5 ingredients. Pour sauce over the chicken-rice mixture and top with the remaining cheese. Bake at 375° for 25-30 minutes. Serve with broccoli or asparagus.

## COMPANY CHICKEN CASSEROLE

*Shirley Jones*

- |                                                  |                             |
|--------------------------------------------------|-----------------------------|
| 2 C. chicken or turkey                           | 8 oz. fine noodles (cooked) |
| 1 can each cream of chicken<br>and mushroom soup | 1 can asparagus (drained)   |
| ½ C. mayonnaise                                  | ½ C. grated cheddar cheese  |
| 1 C. mushrooms with juice                        | Wheat germ                  |

Heat chicken, soups, mayonnaise, mushrooms and juice. Place half the noodles in 9x13-inch pan. Cover with half asparagus, half cheese, half chicken mixture. Repeat layers with cheese. Sprinkle with wheat germ. Bake at 350° for 30 minutes.

## CHICKEN DEVINE

*Laura Snyder*

- |                              |                                          |
|------------------------------|------------------------------------------|
| 1 C. mayonnaise              | 2 pkgs. broccoli (cooked and<br>drained) |
| 1 T. lemon juice             | 3-4 C. cooked chicken (cubed)            |
| 2 cans cream of chicken soup | 1 C. buttered bread crumbs               |
| ½ tsp. curry powder          | Cheese (grated)                          |
| Salt and pepper to taste     | Paprika                                  |
| ½ tsp. thyme                 | Slivered almonds (optional)              |

Mix first 6 ingredients. In a 2-qt. casserole place layer of broccoli, chicken and soup mixture until all ingredients are used. Top with bread crumbs and cheese. Add paprika and almonds if desired. Bake at 325° for 30-40 minutes. Heat thoroughly.

## CHICKEN CASSEROLE

*Anna Marie Huston*

- |                             |                             |
|-----------------------------|-----------------------------|
| ½ C. chopped onion          | ½ can water                 |
| ¼ C. oleo                   | ½ C. milk                   |
| 16 oz. pkg. frozen broccoli | 1 C. minute rice (uncooked) |
| ½ C. Velveeta cheese        | 3 C. cut up cooked chicken  |
| 1 can cream of chicken soup | Sliced water chestnuts      |

Cook broccoli according to package directions; drain. Saute onions in oleo until softened. Mix in cheese, soup, water and milk, stirring until cheese has melted. Add chicken and rice, then water chestnuts. Fold in broccoli last. Bake 45 minutes at 350°, covered first ½ hour and uncovered the last 15 minutes. Put in 9x9-inch pan.

## CHICKEN CASSEROLE

*Sharon Holub*

4-6 chicken breasts (split)  
¼ C. soy sauce

1 small bottle Italian salad  
dressing

Skin chicken breasts and rinse. Lay in a casserole dish. Combine the salad dressing and soy sauce and pour over the chicken. Bake, covered, for 2 hours at 350°. Uncover and bake 30 minutes. Turn meat occasionally.

## CRISPY CHICKEN

*Veronica Welter*

¼ C. flour  
¼ C. dry bread crumbs  
1 T. cornstarch  
1 tsp. sugar  
1 chicken (cut up)

1 tsp. chicken bouillon granules  
½ tsp. each salt, paprika, dry  
minced onion and garlic  
powder  
1 T. corn oil

Place in a large plastic bag, all the ingredients, except chicken and corn oil. Brush each piece of the chicken with the corn oil. This works best, if chicken is blotted dry with paper towel. Place 2 pieces of chicken in plastic bag; shake to coat. Repeat with remaining chicken. Place coated chicken in a shallow baking dish. Cover with foil and bake at least 1 hour.

## STIR-FRIED CHICKEN

*Val Wherry*

1 lb. cubed or shredded chicken  
4 T. soy sauce  
4 tsp. cornstarch  
¼ tsp. ginger  
⅓ C. water

1 tsp. sugar  
3 T. oil  
¾ lb. sliced carrots  
1 medium onion  
1 can bean sprouts or other  
veggies

In medium bowl combine 2 T. soy sauce, 2 tsp. cornstarch, ginger and chicken. Toss until well mixed. In small bowl mix remaining soy sauce, water, sugar, and cornstarch. Set aside. Heat 2 T. oil in wok. Add chicken mixture and fry over high heat 3 minutes. Remove from pan with slotted spoon. Add the remaining oil to pan and heat. To this add carrots and onion and fry 3 minutes, then add remaining vegetables and cook 2 minutes more. Return chicken mixture, add soy mixture that was set aside and cook until thickens. Serve immediately with rice.

## **CORN FLAKE CHICKEN**

*Sheri Tjaden*

6 T. flour	1½ oz. crushed corn flakes
1 tsp. salt	1 oz. Parmesan cheese
1 egg (beaten)	8 tsp. margarine
2 T. water	3 lbs. skinned chicken

Mix flour, salt and a dash of pepper, set aside. Mix egg and water; set aside. Mix corn flakes and cheese, set aside. Coat chicken with flour mixture, dip in egg and then roll in crumbs. Place in 9x13-inch glass pan sprayed with Pam. Bake at 375° for 1 hour. For fish bake at 325° for 30 minutes.

## **OVEN FRIED CHICKEN**

*Wanda Dauber*

4 C. corn flakes (crushed fine)	3 tsp. salt
2 cut up chickens	1 C. oleo (melted)
⅔ C. flour	

Mix flour, salt and oleo. Dip chicken in mixture, then roll in corn flake crumbs. Place on shallow baking pan. Bake 1 hour at 400° or until well browned and done. The pieces do not need to be turned.

## **ESCALLOPED CHICKEN**

*Donna Huston Harford*

1 qt. coarsely cubed cooked chicken	1¼ tsp. sage
1 qt. broth	Salt and pepper
2 qts. bread cubes	2 T. chopped onion
1 stick oleo	½ C. chopped celery

Toss all ingredients together lightly and put into a 9x13-inch pan. Bake covered for 1 hour. May need to uncover and bake a little longer if you like it to set up a little more.

*Friendship is just a little word until you make it big.*

## PANNED CHICKEN

*Jana Brownell  
Mildred Harms*

3 C. chopped cooked chicken  
1 C. dry bread crumbs  
1 C. chicken broth  
2 eggs

1 C. cream (or whole milk)  
Salt to taste  
Pepper to taste  
Sage to taste

Mix all ingredients together well except cream or milk. Save back a few bread crumbs for top of dish. Grease pan well. Bake until golden brown on top about 1 hour at 350°. Excellent fast supper!

## TURKEY CRUNCH CASSEROLE

*Cindy Huston Meyer*

3 C. diced, cooked turkey  
2 chopped boiled eggs  
1 (4 oz.) can sliced mushrooms  
¾ C. diced celery

½ C. blanched slivered  
almonds  
1 T. chopped onion  
1 can cream of chicken soup  
¾ C. Hellmann's mayonnaise

Mix turkey, eggs, mushrooms, celery, almonds and onion together. Mix soup with mayonnaise and add to turkey mixture. Bake at 350° for 30 minutes in 8x8-inch pan. Top with chow mein noodles. Serves 6.

## MY TURKEY-RICE CASSEROLE

*Sheryl Nissen*

1½ C. water  
1½ C. Minute Rice  
½ tsp. salt  
1 T. instant minced onion

½ C. milk  
1 can cream of celery soup  
1½ C. chopped turkey  
1 C. cubed Velveeta cheese  
1 C. peas (optional)

Bring water to boiling. Add rice, salt and onion. Remove pan from heat and add remaining ingredients and mix. Bake (uncovered) at 350° for 30 minutes. Chow mein noodles may be added on top for last 5 minutes. Makes 1½-qts.

## PIQUANTE TURKEY LOAF

*Mrs. Frank (Gladys) Vacek*

- |                       |                             |
|-----------------------|-----------------------------|
| 2 lbs. ground turkey  | 1 tsp. Worcestershire sauce |
| 1 C. shredded carrots | 2 tsp. poultry seasoning    |
| ½ C. quick oats       | ¼ C. catsup                 |
| 1 tsp. salt           | 3 tsp. mustard (prepared)   |
| ½ tsp. pepper         | 1 T. brown sugar            |
| 1 beaten egg          | ¼ C. chopped onion          |
| ¼ C. water            |                             |

Preheat oven to 350°. In bowl place turkey, carrots, quick oats, onions, egg, water, poultry seasoning, Worcestershire sauce, salt and pepper. Press into 9x5-inch baking pan. Stir together catsup, brown sugar and mustard. Spoon over meat loaf. Bake 45 minutes. Makes 8 pieces.

## —HAMBURGER CASSEROLES—

### CALICO BEANS

*Mrs. Nancy Doering*

- |                                  |                                           |
|----------------------------------|-------------------------------------------|
| ½ lb. bacon (fried and crumbled) | 1 can kidney beans                        |
| 1 lb. hamburger (browned)        | 1 can pork and beans                      |
| 1 T. mustard                     | 1 can butter beans (drained)              |
| ½ C. brown sugar                 | 1 can navy or Northern beans<br>(drained) |
| Salt and pepper to taste         |                                           |
| ¼ C. minced onion                |                                           |

Mix all ingredients together. May be baked for 1½ hours at 350° in oven or cooked in the crock pot.

### BEEF STUFFING CASSEROLE

*Jane Cathey  
Freda Welch*

- |                                               |                             |
|-----------------------------------------------|-----------------------------|
| 1 lb. ground beef                             | 1 can cream of celery soup  |
| 1 box Stove-Top Stuffing<br>(chicken or pork) | 1 can cream of chicken soup |

Brown the ground beef, then put in bottom of 9x11-inch pan or dish. Prepare the dressing as directed on box, then put in the pan. Pour the soups over the dressing. Bake 30 minutes at 350°. Let stand 10 minutes before cutting into squares and serving.

## AMERICAN CHOP SUEY

*Sheryl Nissen  
Mabel Fadley*

- |                                   |                                                                                           |
|-----------------------------------|-------------------------------------------------------------------------------------------|
| 1-1½ lbs. hamburger               | 3 (10¾ oz. ea.) cans creamed soup (celery, chicken or mushroom - any combination is good) |
| 1 C. chopped celery               | 2 C. hot water                                                                            |
| ½ chopped onion (or 1 T. instant) | 1 (4 oz.) can mushrooms (juice too)                                                       |
| ½ tsp. salt                       |                                                                                           |
| 1/8 tsp. pepper                   |                                                                                           |
| 2½ C. instant rice                |                                                                                           |
| Chow mein noodles (opt.)          |                                                                                           |

Brown hamburger, celery, and onion. Season with salt and pepper. Mix together rice, hot water, mushrooms, and soup. Add hamburger. Stir well and pour into ungreased 3-qt. casserole or 2 smaller dishes. Bake at 350° for approximately 30 minutes. Add noodles on top and bake 5 minutes more.

## BEEF POTATO CASSEROLE

*Mrs. Elmerie Doll*

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1¼ lbs. ground beef               | Chili powder to taste    |
| ½ C. dry bread (broken in pieces) | Salt and pepper to taste |
| ⅓ C. milk                         | 5 medium size potatoes   |
| 2 T. chopped onion                | 1 can chicken gumbo soup |
|                                   | ¾ C. water               |

Mix first 5 ingredients. Make in balls size of walnuts. Place in bottom of greased casserole. Add the potatoes (raw), sliced, and pour the chicken gumbo soup over adding the water to the soup before pouring. Cover and bake 40-50 minutes at 350°. Can be used in your microwave according to stove.

## CHILI HASH

*Janice Ripperton*

- |                                |                    |
|--------------------------------|--------------------|
| 1 lb. ground beef              | ½ C. uncooked rice |
| 3 onions (sliced)              | 2 tsp. salt        |
| 1 large green pepper (chopped) | 1 T. chili powder  |
| 1 (16 oz.) can tomatoes        | 1/8 tsp. pepper    |

Heat oven to 350°. Cook and stir meat, onion and green pepper until meat is done and vegetables are tender. Drain grease. Stir in remaining ingredients and heat through. Put into ungreased 2-qt. casserole dish and cover. Bake 1 hour.

## CHEESEBURGER CASSEROLE

*Jennifer Pace*

- |                                |                                               |
|--------------------------------|-----------------------------------------------|
| 8 slices bread (toasted)       | 1 tsp. salt                                   |
| 1 lb. ground beef              | 4 slices cheddar cheese<br>(cut in triangles) |
| ½ C. chopped onion             | 1 C. milk                                     |
| ¼ C. chopped celery (optional) | 1 egg (beaten)                                |
| ⅓ C. catsup                    | ¼ tsp. dry mustard                            |
| 4 tsp. Dijon-style mustard     |                                               |
| 1/8 tsp. pepper                |                                               |

Preheat oven to 350°. Butter both sides of toasted bread. Cook beef, onion, and celery in skillet. Stir in catsup, mustard, and salt. Layer 4 slices of toast, half of the ground beef mixture, and 4 triangles of cheese in a buttered 8-inch square baking dish. Repeat layers, omitting top layer of cheese. Combine milk, eggs, dry mustard, and pepper. Pour over casserole. Bake until hot and bubbly, about 35 minutes. Remove from oven and place remaining cheese on top. Let stand 5 minutes to allow cheese to melt.

## CHEESE AND PASTA

*Sharon Keister*

- |                                            |                                     |
|--------------------------------------------|-------------------------------------|
| 3 lbs. lean ground beef                    | 3 oz. can chopped mushrooms         |
| 2 onions (chopped)                         | ⅓ pt. sour cream                    |
| 2 garlic cloves                            | 1 lb. shredded provolone<br>cheese  |
| 32 oz. jar Ragu spaghetti sauce            | 1 lb. shredded mozzarella<br>cheese |
| 1 tsp. Italian spices                      | 8 oz. pky. shell macaroni           |
| 2 lbs. stewed tomatoes (add 3 T.<br>sugar) |                                     |

Brown meat in large saucepan; drain. Add onions, garlic, spaghetti sauce, spices, tomatoes and drained mushrooms. Mix well. Simmer 20 minutes. Meanwhile, cook macaroni according to package directions. Place ½ macaroni in bottom of casserole dish. Top with ½ meat mixture. Spoon ½ sour cream and ½ the provolone and mozzarella cheeses over top of meat mixture. Repeat, topping with mozzarella cheese. Cover. Bake at 350° for 35-40 minutes. Remove cover and brown 15 minutes.

## CHOW MEIN

Joyce Doll

1½ lbs. pork (cut in 1-inch cubes)  
¼ C. flour  
2 tsp. salt  
⅓ C. Crisco  
1 C. onion

2 T. molasses  
1 C. beef bouillon  
1 T. soy sauce  
1 C. chopped celery  
1 can bean sprouts  
Rice

Dredge pork in seasoned flour. Brown in Crisco. Add onion, brown slightly. Add molasses, beef bouillon, soy sauce, and celery. Cover and simmer for ½ hour. Add bean sprouts. Cook another 15 minutes. Thicken gravy with additional flour. Serve over cooked rice.

## DRIED BEEF CASSEROLE

Lorraine Leinen

7 oz. pkg. macaroni (uncooked)  
1 C. Velveeta (cubed)  
2 cans cream of mushroom soup  
2 C. milk

4 hard boiled eggs (cut up)  
4 oz. dried beef (cut up)  
Dried onion to taste  
Potato chips for topping

Mix the night before and put in refrigerator. Crumble potato chips on top. Bake 45 minutes at 350°.

## GROUND BEEF CASSEROLE

Mrs. Richard Eichhorn

2 lbs. ground beef  
1 C. chopped onion (scant)  
3 C. noodles  
1 can cream of chicken soup

1 can cream of mushroom soup  
1 C. sour cream  
1 C. potato chips

Cook hamburger and onion until done. Cook the noodles and drain. Add the rest of ingredients and mix together with meat mixture. Crush potato chips and put on top. Bake 30 minutes at 350°.

## HAMBURGER CASSEROLE

*Gladys Wright*

- |                             |                             |
|-----------------------------|-----------------------------|
| 2 T. oleo                   | 2 C. grated cheddar cheese  |
| 1½ lbs. hamburger           | 1 can mushroom soup         |
| ¼ C. green pepper (chopped) | 1 can tomato soup           |
| ½ C. onion (chopped)        | 6 oz. wide noodles (cooked) |
| 1 C. diced celery           | Pepper and salt             |

Brown hamburger in oleo. Drain off excess grease. Add green peppers, onions and celery and cook until tender. Stir in tomato soup and let simmer a few minutes. Pour into large casserole dish and cover with noodles. Put mushroom soup over noodles and top with grated cheese and bake at 350° for 30-45 minutes or until cheese is well melted. This may be cooked in an electric skillet.

## HAMBURGER MACARONI CASSEROLE

*Kathy Urban*

- |                                          |                              |
|------------------------------------------|------------------------------|
| 2 lbs. hamburger or ground turkey        | 2 C. uncooked macaroni       |
| 1 medium onion (chopped)                 | 1 C. American cheese (diced) |
| 2 cans cream of chicken or mushroom soup | 2 C. milk                    |
|                                          | Salt and pepper to taste     |

Brown hamburger and onion; drain. In a large bowl combine the meat mixture and remaining ingredients. Place in a greased 9x13-inch pan. Bake at 350° for 45 minutes.

## HAMBURGER-POTATO CASSEROLE

*Gladys Wright*

- |                                    |                       |
|------------------------------------|-----------------------|
| 1½ lbs. hamburger                  | ¼ tsp. pepper         |
| 4 slices bacon (diced)             | 1 medium onion        |
| 4 potatoes (peeled, thinly sliced) | 1 can spaghetti sauce |
| 1 tsp. salt                        | with meat             |

Cook bacon until crisp and brown. Add sliced potatoes. Cover and cook slowly 10 minutes, stirring occasionally. Season with salt and pepper to taste. Place in 2-qt. baking dish. Cook hamburger and onion until brown and drain well. Place meat and onions on top of potatoes and pour spaghetti sauce over all. Bake at 350° for about 45 minutes. Makes 4-6 servings.

## HAMBURGER QUICHE

*Verna Carstensen*

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 1 lb. frozen hash browns (thawed) | 2 eggs (slightly beaten)    |
| ¼ C. oleo (melted)                | 1 T. cornstarch             |
| ¾ lb. hamburger (crumbled)        | ½ lb. cheese (diced)        |
| 1 onion (chopped)                 | 1 tsp. Worcestershire sauce |
| 1 C. milk                         | Salt and pepper             |

Oil a large pie pan. Press hash browns into pan for crust. Drizzle oleo over hash browns. Bake until it starts to brown. Mix the rest of ingredients and put in crust. Bake at 350° for 30 minutes. This freezes well.

## HAMBURGER STROGANOFF

*Kate Whittemore*

- |                        |                             |
|------------------------|-----------------------------|
| 4 oz. noodles (cooked) | ½ C. mushroom pieces        |
| ½ C. chopped onion     | 1⅓ C. buttermilk            |
| 1 lb. ground beef      | Pepper to taste             |
| ¼ C. flour             | ¼ C. catsup                 |
| 1 tsp. salt            | 2 tsp. Worcestershire sauce |

Drain cooked noodles. Cook onion and ground beef until tender and brown. Remove from heat. Blend in flour, salt and pepper. Add catsup, Worcestershire sauce, mushroom pieces and buttermilk. Mix well. Stir into noodles. Pour into 1½-qt. buttered casserole. Bake 25-30 minutes in 350° oven. If desired garnish with canned onion rings. NOTE: May use macaroni in place of noodles, omitting the flour. This is very easy to double, for larger casserole.

## MEAT BOATS

*Tena DeBoer*

- |                           |                   |
|---------------------------|-------------------|
| 8 small French rolls      | ½ C. tomato sauce |
| 1 lb. hamburger           | 1 egg             |
| ½ C. chopped green pepper | 1 C. bread crumbs |
| 1 T. chopped onion        |                   |

Slice top off the rolls. Take out some bread in order to look like a boat. Mix hamburger, pepper, onion, tomato sauce, egg and bread crumbs together. Pack into halved rolls up to rim. Bake at 350° for 20 minutes.

## MOTHER'S BEST HAMBURGER PIE

*Bonilyn Christensen*

¾ lb. ground lean beef  
¾ C. onion (finely chopped)  
1 can condensed tomato soup

½ tsp. salt  
Dash of pepper  
2 T. water

### TOPPING:

1½ C. sifted flour  
2¼ tsp. baking powder  
¾ tsp. salt

3 T. shortening  
½ C. + 1 T. milk

In a skillet measuring 8½-inches across top, brown hamburger in 1 T. hot fat. Break up with fork while cooking. Add the chopped onion. Cook until onion is tender, about 5 minutes. Stir often. Add the soup, salt, pepper and water. Cook until steaming hot. Keep mixture hot while preparing the topping. Heat oven to 450°.

For Topping: In a large bowl, sift the flour, baking powder and salt. With fork or pastry blender, work in the shortening. When it looks like coarse corn meal stir in the milk to make dough. Turn onto floured board. Shape into a ball. Roll dough into an 8½-inch round. Cut several gashes to allow steam to escape. Place over hot meat mixture in skillet. Bake in hot oven 12 minutes or until done. Invert onto serving plate. Spoon any filling left in skillet over the pie. Cut into wedges. Garnish with onion ring if desired. Makes 6 servings.

## PEARL BARLEY HOT DISH

*Joanne Heick*

1 C. pearl barley  
1½ lbs. ground beef  
1 C. celery  
1 onion  
Salt

Pepper  
1 can chicken rice soup  
1 can cream of mushroom soup  
1 can cream of chicken soup  
2 T. soy sauce

Cook barley in salted water until done; drain and rinse in cold water. Brown ground beef. Chop onion and celery; saute until tender. Mix together the soups and soy sauce. Combine soup mixture, beef and vegetables; season to taste. Turn into greased casserole. Bake at 350° for 1½ hours.

## POOR MAN'S STEAK

Verna Carstensen

3 lbs. hamburger  
1 C. bread crumbs  
1 medium onion  
1 C. milk

1 tsp. salt  
Pepper  
1 can cream of mushroom soup  
(undiluted)

Combine all ingredients except the soup. Pat into a jelly roll pan and refrigerate overnight. Next morning cut in serving sized squares. Brown in skillet. Put squares in baking dish or roaster. Pour soup over them. Cover and bake about 1 hour at 350°.

## ROMAN HOLIDAY BAKE

Dicksy Cathey Bryant

1 lb. ground beef  
½ lb. hot Italian sausage (cut in  
½-inch slices)  
1 C. onion (chopped)  
2 tsp. oregano  
1 can cheddar cheese soup

1 can tomato soup  
1 C. water  
4 C. wide noodles (8 oz. pkg.,  
cooked)  
4 slices cheddar cheese  
(cut in half diagonally)

In skillet, brown ground beef and cook sausage, onion with oregano until done. Stir to separate meat (use shortening if necessary). Pour off fat. Add soups and water. Chill overnight. Combine meat mixture and noodles. Pour into 2-qt. shallow baking dish (12x8x2-inch). Cover. Place in cold oven. Bake at 400° for 40 minutes or until hot. Stir. Top with cheese and bake until cheese melts. Makes about 7 C.

## SHEPHERDS PIE

Karen Sievers

3 lbs. hamburger  
1 can cream of chicken soup  
1 can cream of celery soup

1 tsp. thyme  
Instant mashed potatoes  
Cheese

Brown hamburger and drain off grease. Add chicken soup, celery soup and thyme and mix well. Put into a large cake pan; spread prepared instant mashed potatoes and cheese on top. Bake 15-20 minutes at 350°. This can be microwaved if put into a glass dish. Time: 5 minutes. This is a big recipe.

## SPAGHETTI CASSEROLE

*Sheila Paulsen*

- |                                  |                                |
|----------------------------------|--------------------------------|
| 2 lbs. ground beef               | ½ C. chopped olives            |
| 1 pkg. dry onion soup mix        | 2 C. thin spaghetti            |
| 12 slices American cheese slices | 1 (32 oz.) can tomatoes or     |
| 1 C. chopped celery              | 1 (32 oz.) jar spaghetti sauce |

Cook and drain ground beef. Place in bottom of 9x13-inch pan. Sprinkle onion soup mix over beef. Break spaghetti into 3-inch pieces; cook until tender; drain. Mix cooked spaghetti with all remaining ingredients, except cheese. Place spaghetti mixture over beef in pan. Top with the cheese slices. Cover pan and bake at 350° for 1 hour.

## —HAMBURGER AND VEGETABLE CASSEROLES—

### CABBAGE ROLLS

*Virginia Pace*

- |                            |                          |
|----------------------------|--------------------------|
| 1 lb. hamburger            | 1 can tomato sauce and 2 |
| ¼ C. raw rice              | cans water               |
| 1 medium size head cabbage | Garlic and salt to taste |
| Oregano and lemon juice    |                          |

Core cabbage head. Break off leaves and drop in boiling water to wilt leaves; drain. Mix hamburger and rice together. Place a small amount of mixture on cabbage leaf and roll up like a cigar. Lay in pan side by side. Cover with sauce made of tomato sauce, water, garlic, salt, oregano, and lemon juice. Cook slowly 1-1½ hours at 350°.

### CABBAGE ROLL CASSEROLE

*Diane Behrends*

*Kathy Urban, Laura Thuman*

- |                        |                             |
|------------------------|-----------------------------|
| 1 lb. lean ground beef | 3 T. raw rice               |
| 1 T. salad oil         | 1 (10¾ oz.) can tomato soup |
| 1 C. chopped onions    | 1 soup can water            |
| 1 tsp. salt            | 3 C. chopped cabbage        |
| 1/8 tsp. pepper        |                             |

Cook beef in oil and lightly brown. Mix in onion, salt, pepper and rice. Cook 3 minutes more. Add soup and water. Remove from heat. Put cabbage in 2-qt. casserole. Pour meat mixture over cabbage. Do not stir. Cover; bake at 350° for 1-1½ hours.

**CABBAGE CASSEROLE**

*Cleo Kaye Dusanek*

- 1 small head cabbage
- 1 small onion
- 1 lb. hamburger
- ¼ C. minute rice
- 1 can tomato soup
- 1 C. water

Lightly brown and drain the hamburger. Cut cabbage into quarters; place in bottom of large casserole dish. Add onion, hamburger and rice. Mix soup and water; pour over. Cover with foil. Bake at 350° for 1 hour.

**HAMBURGER SCRAMBLE**

*Janet Stevens*

- 1 lb. ground beef (browned)
- 2 C. shredded cabbage
- 1 can cream of mushroom soup plus ½ C. water
- 1 tsp. salt
- Shredded cheese
- 2 C. noodles (cooked and drained)
- 1 can mixed vegetables (drained)
- 1 tsp. chopped onion
- French fried onion rings (opt.)

Mix and stir all ingredients together except the cheese and onion rings. Pour into a 2-qt. casserole. Top with the cheese and onion rings. Cover and bake about 30 minutes at 350° or in microwave 10 minutes.

**HAMBURGER-VEGETABLE SOUP CASSEROLE**

*Jane Cathey  
Doris West*

- 1 lb. hamburger
- 3-5 medium to large potatoes
- Salt and pepper to taste
- 1 small onion
- 1 can vegetable beef soup
- 1 can mushroom soup (opt.)

Peel and dice onion. Brown the hamburger and onion; season. Slice peeled raw potatoes. In a greased casserole put a layer of potatoes, then a layer of hamburger. Can make several layers. Pour undiluted soup over the layers of hamburger and potatoes. Cover casserole. Bake at 350° for 40 minutes or until potatoes are done.

## ANN'S SATURDAY NIGHT SPECIAL

Jane Wynkoop

- |                          |                             |
|--------------------------|-----------------------------|
| 1½-2 lbs. ground beef    | 1 pt. frozen corn (thawed)  |
| 1 small onion (chopped)  | ½ tsp. Worcestershire sauce |
| 1 green pepper (chopped) | ¾ tsp. salt                 |
| ½ lb. or 1 can mushrooms | ½ tsp. chili powder         |
| 1 qt. tomatoes           | ½ lb. raw spaghetti         |
| 1 can tomato soup        | 1 C. grated cheese          |

Brown ground beef, onion and pepper. Mix rest of ingredients together, using only ½ of the cheese. Put in greased large casserole. Sprinkle with rest of cheese. Bake 1 hour at 325°. Makes a lot!

## HAMBURGER CASSEROLE

Shirley McLaughlin

- |                 |                      |
|-----------------|----------------------|
| 1 lb. hamburger | 2 C. sliced potatoes |
| 1 onion         | ½ C. rice            |
| 2 C. carrots    | 2 C. tomato juice    |

Brown and season hamburger. Put in 2-qt. casserole. Next add rice, onion, carrots and sliced potatoes in layers. Cover with tomato juice. Add enough water to have juice peeking through. Bake 2 hours at 325°, covered.

## HAMBURGER CASSEROLE

Donna Huston Harford

- |                         |                              |
|-------------------------|------------------------------|
| 2 lbs. ground beef      | 1 can whole kernel corn      |
| 1 small onion (chopped) | (drained)                    |
| ½ tsp. salt             | 1 can tomato soup            |
| Pepper to taste         | 1 pkg. refrigerator biscuits |

Brown beef and onion. Add salt and pepper, soup and corn. Bring to a boil and pour into a casserole dish. Arrange biscuits on top and bake at 450° for 15-20 minutes until lightly browned.

## SUPER CASSEROLE

*Velma Kleineck*

- |                            |                                         |
|----------------------------|-----------------------------------------|
| 2 lbs. hamburger (browned) | 1 (4 oz.) can mushrooms<br>(and liquid) |
| 1 C. green pepper          | 1 can tomato soup                       |
| 1 C. onion (chopped)       | 1 can water                             |
| 1 C. celery (chopped)      | 1 qt. spaghetti sauce                   |
| 1 lb. pkg. noodles         | 1 lb. cheese (grated)                   |
| ½ C. sliced olives         |                                         |

Cook and drain noodles. Saute peppers, onion and celery in small amount of oil. Drain hamburger. Mix all ingredients except cheese. Put in two 9x13-inch pans. Cover and bake 1 hour at 350°. Remove cover and sprinkle with cheese. Can be mixed the day before and then baked. Freezes well. If mixture looks too dry, add a small amount of water. Serve with fancy crackers.

## HAMBURGER CASSEROLE

*Anna Marie Huston  
Susan Schaeffer*

- |                              |                               |
|------------------------------|-------------------------------|
| 2 lbs. hamburger             | 1 C. cottage cheese           |
| 10 oz. frozen broccolil      | 2 C. cubed Velveeta cheese    |
| 10 oz. frozen cauliflower    | ¼ tsp. pepper                 |
| 1 can chopped mushrooms      | ¼ tsp. salt                   |
| 1 can cream of mushroom soup | 2 C. cooked noodles           |
| 1 can cream of chicken soup  | 1 can water chestnuts         |
|                              | 3 oz. can French fried onions |

Brown hamburger, adding salt and pepper. Cook broccoli and cauliflower for 4 minutes; drain. Mix soups, mushrooms and cottage cheese together. Add Velveeta cheese and noodles, folding in broccoli, cauliflower and chestnuts. Put in 9x12-inch greased pan. Bake at 350°. Serves 12.

*It's best to use what Mother Nature gave you  
before Father Time takes it away.*

## HAMBURGER CASSEROLE

*Irene Boots*

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 lb. ground beef              | 6 oz. noodles (cooked)      |
| 1 pkg. frozen peas and carrots | 1 can cream of chicken soup |
| 1½ C. milk                     | 1 can cream of celery soup  |
| Salt and pepper                | Potato chips                |
| Chopped onion                  |                             |

Brown ground beef with onion in skillet; drain off fat. Cook frozen peas and carrots for a couple minutes. Cook noodles and drain. Combine all the ingredients except potato chips and put in casserole. Put crushed potato chips on top and bake 45 minutes at 350°.

## GROUND BEEF CHOW MEIN CASSEROLE

*Mary Thomsen*

- |                                    |                                     |
|------------------------------------|-------------------------------------|
| 1 lb. ground beef                  | 1 can chicken noodle soup           |
| 1 C. chopped celery                | 1 can cream of mushroom soup        |
| 1 C. onion                         | 1½ C. pea juice and water if needed |
| ½ C. uncooked regular rice         | 3 T. soy sauce                      |
| 1 C. peas (drained, reserve juice) | Chow mein noodles                   |
| 1 can chicken and rice soup        |                                     |

Brown hamburger and drain and add onion and celery; brown. Put in roaster and add soups, chicken-celery-mushroom. Add raw rice and peas and water and soy sauce. Put all in roaster and cover with chow mein noodles and bake 1½ hours at 350°.

## SHEPHERD'S PIE

*Tena DeBoer*

- |                               |               |
|-------------------------------|---------------|
| 1 lb. ground beef             | 1 T. salt     |
| 1 onion                       | ¼ tsp. pepper |
| 1 clove garlic                | 4 potatoes    |
| 1 large can tomatoes (cut up) | 1 egg         |
| 1 can green beans (drained)   | 2 T. milk     |
| 1 can wax beans (drained)     |               |

Cook potatoes and mash together with milk and egg. Brown beef, onion and garlic. Add tomatoes; simmer for 15 minutes. Add salt, pepper and any other spices you wish. Add green and wax beans. Layer in large casserole; cover with mashed potatoes. Bake at 350° for 30 minutes.

## HAMBURGER HOT DISH

*Barbara Mackey*

- |                                         |                                    |
|-----------------------------------------|------------------------------------|
| 1 lb. hamburger                         | 1 can cream of celery soup         |
| 1 medium onion (chopped)                | 1 can cream of mushroom soup       |
| 1 (16 oz.) pkg. frozen mixed vegetables | 1 C. grated cheese                 |
|                                         | 1 (16 oz.) pkg. frozen hash browns |

Brown hamburger and onion. Place in bottom of baking dish. Add mixed vegetables, then layer hash browns. Mix soup with 1 can of water or tomato juice and pour over the rest. Just before serving put cheese on top to melt. Bake at 350° for 1 hour or until done. This is so much fun to change ingredients - example - change hash browns for noodles or tater tots; mixed vegetables for any favorite vegetable. Good do ahead and put in freezer.

## TATER TOT CASSEROLE

*Julie Beuthien*

- |                              |            |
|------------------------------|------------|
| 1 lb. ground beef            | 1 can peas |
| 1 can cream of mushroom soup | Tater Tots |

Brown ground beef and drain well. Add undiluted soup and drained peas. Mix well and place in 2-qt. casserole dish. Top with a layer of Tater Tots. Bake uncovered at 350° for 35-40 minutes. Season with salt and pepper as desired.

## TATER TOT CASSEROLE

*Judy Taylor*

- |                   |                              |
|-------------------|------------------------------|
| 1 lb. ground beef | Tater Tots                   |
| ¼ C. diced onion  | 1 can cream of mushroom soup |
|                   | ¼ C. milk                    |

Pat raw beef into 9x13-inch pan. Sprinkle onions on top. Spread Tater Tots on top of this. Mix mushroom soup with milk and pour over Tater Tots. Bake at 350° for 30-40 minutes.

## TATER TOT CASSEROLE

Mary Thomsen  
Lori West, Kim Huston

- |                                               |                                                             |
|-----------------------------------------------|-------------------------------------------------------------|
| 1½ lbs. hamburger                             | 1 (10½ oz.) can cream of mushroom soup or 1 can celery soup |
| 1 box frozen peas or 1 box or can green beans | 1 T. minced onion (opt.)                                    |
| ¾ C. milk                                     | 1 lb. Tater Tots                                            |
| ¼ tsp. pepper                                 |                                                             |
| 3 slices cheese                               |                                                             |

Brown hamburger and drain. Put in 1½-qt. casserole. Layer on top peas or beans, then Tater Tots. Mix soup and milk, onion and pepper. Pour over casserole. Bake 40 minutes at 350°. Add 3 slices cheese and return to oven for 20 minutes.

## SIX LAYER CASSEROLE

Helen M. Bahnsen

- |                                 |                             |
|---------------------------------|-----------------------------|
| 3 medium potatoes (sliced thin) | ¼ C. uncooked rice          |
| 3 onions (sliced thin)          | 1 lb. ground beef (browned) |
| 1 pkg. carrots (sliced thin)    | 1 large can tomatoes        |
| 1 can peas (drained)            | Salt and pepper to taste    |

Brown ground beef. Grease casserole. Then layer the vegetables; starting with the potatoes, onions, carrots, peas, rice and ground beef. Pour tomatoes over all, including the juice. Cover and bake at 350°-375° about 1½ hours or until carrots are done.

## —HAM AND EGGS—

### CREAMED HAM AND EGGS

Polly McClure

- |                      |                        |
|----------------------|------------------------|
| 3 T. butter (melted) | 2¼ C. milk             |
| 3 T. flour           | Cubed ham              |
| ¼ tsp. salt          | Cubed hard cooked eggs |
| 1/8 tsp. pepper      |                        |

Stir and cook until smooth and bubbly the first 4 ingredients. Add milk. Heat until boiling, stirring constantly. Boil and stir 1 minute. Stir in ham and eggs in proportions you prefer and heat through. Serve on toast.

## BROCCOLI CHEDDAR BAKE

*Mrs. Ruby Holub*

- |                                                  |                            |
|--------------------------------------------------|----------------------------|
| 16 slices of bread (crusts removed)              | ½ tsp. dry mustard         |
| 2 C. (8 oz.) sharp cheddar cheese (cubed)        | ½ tsp. salt                |
| 2 C. ham (cubed)                                 | 3 C. milk                  |
| 1 (10 oz.) pkg. frozen broccoli (cooked and cut) | 6 eggs (well beaten)       |
|                                                  | 1 C. corn flakes (crushed) |
|                                                  | ½ C. butter (melted)       |

Preheat oven to 350°. Butter 9x13-inch baking dish and line with 8 slices bread. Combine mustard, salt, milk, eggs and rest of bread broken into small pieces. Sprinkle with cheese, ham and broccoli. Refrigerate overnight. Mix together corn flakes and melted butter. Spread over top of crumb mixture. Bake uncovered for 1 hour.

## HAM CASSEROLE

*Karen Huston*

- |                        |                    |
|------------------------|--------------------|
| 1 (7 oz.) box macaroni | 1 pkg. frozen peas |
| 3 boiled eggs (diced)  | 1 can chicken soup |
| 1 can mushroom soup    | 2 C. milk          |
| 1 can mushrooms        | ½ C. diced cheese  |
|                        | 1½ C. cubed ham    |

Combine cooked macaroni, mushrooms and eggs. Combine soups together with the milk, add to rest. Cook peas. Add rest of ingredients, blend well. Bake uncovered in greased casserole for 30 minutes. Then put crushed potato chips on top and bake 15 minutes more. May be made the night before, don't cook the macaroni or peas and bake 1 hour in 350°.

*When we were kids 10-cents was big money.  
How dimes have changed!*

## HAM AND EGG CASSEROLE

*Mary Thomsen*

*In Memory of Bernus Buckingham*

4 T. oleo  
4 T. flour  
½ tsp. salt  
1/8 tsp. pepper  
Buttered bread crumbs

2 C. milk  
½ C. grated American cheese  
6-8 hard cooked eggs  
Cooked ham or dried beef

Melt oleo, add flour and seasonings and blend well. Add milk and cook until sauce boils up good and thickens. Add cheese and stir until cheese melts. Arrange in layers in bottom of buttered casserole - 1 layer hard cooked eggs and finely chopped ham. Continue layers until all is in dish and pour over the top white sauce. Do not stir as it will run down through the boiled eggs and ham. Cover with buttered bread crumbs and bake until crumbs are golden brown, about ½ hour in 350° oven.

## HAM AND PINEAPPLE CASSEROLE

*Tena DeBoer*

4 oz. pkg. medium noodles  
3 T. butter  
3 T. flour  
1 C. milk

¼ C. pineapple juice  
1 C. pineapple chunks  
1½ C. leftover ham (cubed)  
¼ C. buttered bread crumbs

Cook noodles and drain. Melt butter and flour and blend. Add milk and juice; cook until thick. Put noodles, ham and pineapple in casserole. Cover with sauce. Sprinkle with crumbs. Bake at 350° for 30 minutes.

## UPSIDE-DOWN HAM LOAF

*Mrs. Ruby Holub*

2 T. butter  
½ C. crushed pineapple  
2 eggs (beaten)  
2 T. chopped onion

½ tsp. dry mustard  
½ C. dried bread crumbs  
4 C. ground cooked ham  
3 T. brown sugar

Melt butter in 9x5-inch glass loaf pan. Drain and put the juice of pineapple over melted butter. Sprinkle with brown sugar. Mix remaining ingredients together. Lightly pack into prepared loaf pan. Bake at 325° for 1 hour.

## COMPANY HAM LOAF

Barbara Mackey

1½ lbs. ham (ground)  
½ lb. beef (ground)  
¼ lb. pork (ground)  
3 eggs  
1½ C. milk

1 medium onion (chopped)  
1 T. parsley flakes  
¼ C. pimientos  
1 C. oatmeal

Preheat oven to 350°. Mix all of the above in large bowl. Place in baking pan in your favorite shape.

SAUCE: Combine:

½ C. brown sugar  
2 t. butter

½ C. vinegar

Heat in saucepan until butter is melted. Add 1 small can crushed pineapple. Mix and pour over ham loaf. Bake for 1½ hours.

## HAM LOAVES

Cindy Huston Meyer

2½ lbs. ground ham  
2 lbs. ground pork  
1 lb. ground beef

3 eggs  
2 C. crushed crackers  
2 C. milk

SAUCE:

1 can tomato soup  
⅓ C. vinegar

1 tsp. dry mustard  
1¼ C. brown sugar

Mix meats, eggs, crackers and milk together. Make into loaves. Bake at 300° for 1 hour. Drain off some of the grease. Pour mixed sauce over meat loaves and bake 1 hour longer.

*Mothers write on the heart of their children,  
that which the rough hand of the world cannot rub out.*

## BAKED EGGS AND HAM

Jackie Hughes

8 slices bread  
½ lb. cheese  
1 lb. ham  
8 eggs

2 C. milk  
½ tsp. dry mustard or  
¼ tsp. mustard  
½ C. melted butter or oleo

Cube the bread, ham and cheese and arrange in a 9x13-inch pan. Beat eggs, add mustard and milk. Pour the mixture over the ingredients in pan. Add melted butter over the top. Cover pan with tin foil. Place in refrigerator overnight or for at least 2 hours. Bake at 350° for 1 hour. Cut in squares for serving. Serve hot.

## —LASAGNE—

### LASAGNE

Nancy Doering

1 lb. ground beef	½ tsp. oregano
1 (6 oz.) can tomato paste	1 (8 oz.) pkg. lasagna noodles
1 lb. 4 oz. or 2½ C. tomato sauce	1½ C. Swiss cheese (cut up)
1 tsp. salt	1 (12 oz.) carton cottage cheese
¾ tsp. pepper	

Brown beef in small amount of fat. Add tomato sauce and paste, salt, pepper, and oregano. Cover and simmer 20 minutes. Cook noodles as directed on package. Heat oven to 350°. Alternate layers of meat sauce, noodles and cheeses in 11½x7½x1½-inch baking dish beginning and ending with meat sauce. Sprinkle with Parmesan cheese if desired. Bake 20-30 minutes. May be frozen in foil-covered container and reheated to serve.

*Always do superior work and you will succeed,  
because you will have so little competition.*

## LASAGNE

*Cheryl Haker*

- 6-8 lasagne noodles
- 1 lb. ground beef
- ½ C. cottage cheese
- 1 egg
- 1 (15 oz.) can tomato sauce
- 1 (6 oz.) can tomato paste
- ½ tsp. pepper
- 1 tsp. garlic powder
- 1 tsp. onion salt
- 1 tsp. parsley flakes
- 1 tsp. basil
- ½ tsp. oregano
- 2 C. shredded mozzarella cheese

Cook noodles until tender. Cook hamburger and drain. Add tomato sauce, tomato paste, garlic powder, onion, salt, basil, parsley flakes, pepper and oregano to hamburger and simmer. To cottage cheese, add egg and beat. Use a 9x13-inch pan and layer 3-4 noodles on bottom. Then put half of the hamburger, sauce and all of the cottage cheese mixture on the noodles. Put 3-4 more noodles on top and sprinkle 1 C. mozzarella cheese on noodles. Use the rest of the hamburger, sauce and mozzarella cheese. Cook at 350° for 30-35 minutes.

## LASAGNE

*Janet Denlinger*

- 1 lb. ground beef
- 1 small onion (chopped)
- 1 small can tomato paste
- 1 tsp. salt
- ½ tsp. pepper
- ½ tsp. oregano
- ½ tsp. marjoram
- 1 large can tomato sauce
- 8 oz. lasagne noodles
- 8 oz. shredded mozzarella cheese
- 8 oz. cottage cheese
- Grated Parmesan cheese

Brown ground beef with the onion. Add tomato paste, tomato sauce and spices. Simmer, covered, for 25 minutes. Cook the lasagne noodles as directed on package (adding a little oil to the water will help prevent sticking). Grease an 11x7-inch baking dish. Arrange in alternate layers the noodles, meat sauce, mozzarella cheese, cottage cheese, Parmesan cheese. Repeat layers as often as desired. Bake, uncovered, at 375° for 25 minutes.

## LASAGNE

*Tena DeBoer*

- |                            |                                                 |
|----------------------------|-------------------------------------------------|
| 1 lb. ground beef          | ¼ tsp. pepper                                   |
| 2 T. cooking oil           | ½ tsp. oregano                                  |
| 2 cloves crushed garlic    | 1 pkg. wide noodles (cooked)                    |
| 1 (8 oz.) can tomato paste | 1 (8 oz.) pkg. sharp cheddar<br>cheese (sliced) |
| 1 can tomatoes (2½ C.)     | Parmesan cheese (for topping)                   |
| 1½ tsp. salt               |                                                 |

Brown meat in oil. Add garlic, tomato paste, tomatoes, salt, pepper and oregano. Simmer 15-20 minutes. In casserole layer noodles, cheese, then meat sauce. Sprinkle with Parmesan cheese. Repeat layers 2-3 times. Bake covered at 375° for 20 minutes.

## —MEAT BALLS—

### B-B-Q MEATBALLS

*Karen Sievers*

#### MEATBALLS:

- |                     |                      |
|---------------------|----------------------|
| 1½ lbs. ground beef | 3 T. chopped onion   |
| 1 C. milk           | ½ tsp. pepper        |
| 1½ tsp. salt        | Sharp cheddar cheese |
| ¾ C. oatmeal        |                      |

#### SAUCE:

- |                              |                    |
|------------------------------|--------------------|
| 1½ tsp. Worcestershire sauce | 6 T. vinegar       |
| 4 T. brown sugar             | 2 C. ketchup       |
| 1 C. water                   | 9 T. chopped onion |

Mix well all meatball ingredients (except cheese). Shape into balls around cheese cubes in desired size. Place balls on greased cookie sheet. Bake at 350° for 10 minutes. Remove from oven, drain fat. Spoon on BBQ sauce and return to oven. Bake 1 hour basting meatballs every 10-15 minutes.

For Sauce: Combine all ingredients and heat through. Baste meat balls.

## BARBECUE MEATBALLS

Irene Boots

- |                          |                              |
|--------------------------|------------------------------|
| 1½ lbs. ground beef      | 1 tsp. salt                  |
| 1 C. soda cracker crumbs | 1 small onion (chopped fine) |
| ¾ C. milk                | Bacon slices                 |

### SAUCE:

- |                  |                           |
|------------------|---------------------------|
| 1 C. catsup      | 2 T. vinegar              |
| 2 T. brown sugar | 3 T. Worcestershire sauce |

Mix beef, cracker crumbs, milk, salt and onion and form into balls. Wrap each with ½ slice bacon and secure with a toothpick. Brown on all sides in skillet. Place in casserole and cover with the sauce mix. Cover and bake in slow oven at 325° for 1½-2 hours.

## CHESTNUT MEATBALLS WITH SWEET-N-SOUR

Lana Oberbreckling

### MEATBALLS:

- |                    |                                       |
|--------------------|---------------------------------------|
| ¾ C. oatmeal       | 1 T. soy sauce                        |
| 1 tsp. garlic salt | ½ tsp. onion salt                     |
| 1 lb. ground beef  | 5 oz. can water chestnuts<br>(minced) |
| ½ C. milk          |                                       |

### SWEET-N-SOUR SAUCE:

- |                |                 |
|----------------|-----------------|
| 1 C. sugar     | ½ tsp. salt     |
| 1 tsp. paprika | 2 T. water      |
| ¾ C. water     | 2 T. cornstarch |
| ¾ C. vinegar   |                 |

Mix all ingredients for the meatballs. Form into 1-inch balls, about 60. Bake at 350° for 18-20 minutes. Add Sweet-N-Sour Sauce to the meatballs when baked. A crock pot works well.

For Sauce: Cook the sugar, vinegar, water, paprika, and salt for 5 minutes. Blend cornstarch with 2 T. water, add to first mixture and cook until thick. Pour over meatballs.

## DANISH MEAT BALLS

Jane Wynkoop

### MEATBALLS:

2 lbs. ground beef  
1 tsp. salt  
¼ tsp. pepper  
1 large onion (chopped)

½ tsp. allspice  
1 C. cracker crumbs  
2 beaten eggs

### BARBECUE SAUCE:

½ C. brown sugar  
½ C. catsup  
½ C. water  
½ C. chopped onion

½ C. vinegar  
½ tsp. ginger  
Dash of Worcestershire sauce

Mix all meatball ingredients together and shape into 24 meatballs. Brown slowly on all sides. Put into a casserole, cover with barbecue sauce. Bake for ½ hour at 350°. Prepare the barbecue sauce by combining all ingredients together then bring to a boil. This sauce can be used on chicken, ribs, anything.

## FRIKADELLER (Danish Meatballs)

Helen Jorgensen

1 lb. ground beef  
½ lb. lean ground pork  
¼ C. flour  
1 tsp. salt  
½ tsp. pepper

1 small onion (grated)  
2 eggs  
1 C. milk  
4 T. margarine

Mix the first 6 ingredients thoroughly. Add eggs, milk and margarine. Form into 8 patties and fry in butter or a good shortening at 300° (in an electric skillet) until brown. Turn down heat to 250° and cover for 30 minutes to thoroughly cook.

*To climb the ladder to success begin at the bottom.*

## MAKE-AHEAD MEATBALLS

*Mrs. Ruby Holub*

- |                       |                             |
|-----------------------|-----------------------------|
| 1 lb. ground beef     | 3 T. instant minced onion   |
| ½ C. dry bread crumbs | 1 tsp. salt                 |
| 1 egg                 | 1/8 tsp. pepper             |
| ¼ C. milk             | ½ tsp. Worcestershire sauce |

Heat oven to 400°. Mix all ingredients. Shape into 1-inch balls. Place on ungreased 15½x10½x1-inch jelly roll pan. Bake until done, about 10 minutes. To freeze, cool meatballs about 5 minutes. Place in freezer about 15 minutes. Pack partially frozen into freezer containers, heavy plastic bags or wrap in foil. Label, date and freeze.

## MEAT BALLS WITH RICE

*Pam Huston*

- |                    |                   |
|--------------------|-------------------|
| 1 lb. hamburger    | 1 tsp. salt       |
| 2 C. cooked rice   | Pepper            |
| 1 egg              | 2 T. fat          |
| 2 T. chopped onion | 2 C. tomato sauce |

Combine first 6 ingredients and shape into balls. Brown in fat. Pour sauce over the browned balls. Cover and bake at 350° for 30 minutes.

## SAUCY MEATBALLS

*Chanda Nissen*

- |                                               |                                                   |
|-----------------------------------------------|---------------------------------------------------|
| 1½ lbs. ground beef                           | 1 T. instant onion (or fresh onion, ¾ C. chopped) |
| 1 egg                                         | ¾ tsp. salt                                       |
| ½ C. milk                                     | ¼ tsp. pepper                                     |
| 1 tsp. prepared mustard                       | ¼ tsp. sage                                       |
| 3 slices white bread (torn into small pieces) | ¼ tsp. garlic powder                              |

Mix all ingredients together. Form meatballs about 1½-inches in diameter and place on a jelly roll pan. Cover with sauce and bake 1 hour at 350°.

### SAUCE FOR MEATBALLS:

- |                             |                    |
|-----------------------------|--------------------|
| 1 (10½ oz.) can tomato soup | 1 tsp. dry mustard |
| ½ C. brown sugar            | ¼ C. vinegar       |

Mix together and pour over unbaked meatballs and bake.

## TANGY SWEET AND SOUR MEATBALLS

Harriet Ehlers

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 lb. ground round or 80% beef | 2 tsp. Worcestershire sauce |
| ¼ C. minced onion              | 1 tsp. oregano              |
| 2 T. minced parsley            | 1 egg white                 |
| 1 T. prepared mustard          | 2 T. bread crumbs           |
| 1 garlic clove (minced)        |                             |

### SAUCE:

- |                            |                                                                |
|----------------------------|----------------------------------------------------------------|
| 1 (8 oz.) can tomato sauce | 2 T. lemon juice                                               |
| 2 T. soy sauce             | 2 pkts. Equal or low-cal<br>sweetener to equal 4 tsp.<br>sugar |
| ¾ C. water                 |                                                                |

Combine meat with the meatball ingredients. Shape into 1-inch balls. Brown in skillet, sprayed with non-stick coating, turning to brown evenly. Mix sauce ingredients except Equal. Add to meatballs and simmer 20 minutes. Remove from heat. Take meatballs out of sauce and place on serving platter or dish. Add Equal to the sauce, stir, then pour over meatballs. Makes 8 servings of 3 balls each.

## BARBEQUED HAM BALLS

Sara Brady  
Laura Snyder

- |                      |                            |
|----------------------|----------------------------|
| 2-2½ lbs. ground ham | 3 C. graham cracker crumbs |
| 1 lb. ground beef    | 2 C. milk                  |
| 2 lbs. ground pork   | Salt and pepper to taste   |
| 3 eggs (beaten)      | 1 tsp. liquid smoke (opt.) |

### B-B-Q SAUCE:

- |                    |                    |
|--------------------|--------------------|
| 2 cans tomato soup | 2¼ C. brown sugar  |
| ¾ C. vinegar       | 2 tsp. dry mustard |

Mix ham, beef, pork, eggs, crumbs, milk, salt and pepper together. Make into balls. Place into baking pan. Mix soup, vinegar, brown sugar and mustard together. Pour over meatballs. Bake at 350° for 1 hour.

## —MEAT LOAVES—

### BARBEQUED MEAT LOAF

*Lucille Efferding*

1 lb. ground beef  
1 egg  
¾ C. Rice Krispies  
1 tsp. salt  
1/8 tsp. pepper

1 T. finely chopped onion  
3 T. brown sugar  
¼ C. catsup  
1/8 tsp. nutmeg  
1 tsp. dry mustard

Combine ground beef, egg, cereal, salt and pepper, onion and mix well. Mix together brown sugar, catsup, nutmeg and dry mustard and add ½ of it to meat mixture and mix well. Put other half on top and spread it around. This can be made into meat balls also. If meat seems a little dry add a little milk. Bake at 400° for 30 minutes. Makes 6 servings. To make a larger meatloaf increase meat to 2-3 lbs. and adjust ingredients accordingly.

### BEEF AND MUSHROOM LOAF

*Ida Tasker*

1 egg (beaten)  
3 T. milk  
1 (3 oz.) can chopped and drained mushrooms  
¼ C. minute rolled oats

2 T. parsley (snipped)  
1 tsp. onion salt  
1 lb. ground beef  
½ C. sharp American cheese (shredded)

Combine all ingredients except the beef and cheese. Add ground beef. Mix well. In a 9-inch glass pie plate shape mixture into a 7x1-inch round loaf. Microwave, covered, 5 minutes. Drain off fat. Microwave, uncovered, until done, about 2 minutes more. Sprinkle with cheese. Microwave until cheese melts, 45-60 seconds. Let stand about 5 minutes, transfer to serving platter. Makes 4 servings.

### HAMBURGER LOAF

*Ann Luke*

2 lbs. hamburger  
6 slices bread  
1 C. hot milk  
1 egg

1 C. catsup  
Onion (as desired)  
Salt and pepper to taste

Pour hot milk over bread. Let stand until cool. Mix all other ingredients together. Add milk and bread and mix. Bake 45 minutes in a 350° oven.

## LOW-CAL MEAT LOAF

TRY  
crock pot

Tena DeBoer

- 1 lb. lean ground beef
- 2 C. shredded cabbage
- 1 medium green pepper (seeded and shredded)

- 1 T. dried onion flakes
- ½ tsp. caraway seed (opt.)
- 1 tsp. salt

Combine all ingredients thoroughly. Shape into a round loaf. Place accessory meat rack in crock pot. Place meat loaf on rack. Cover and cook on high setting for 3-4 hours. Serves 6. (106 calories per serving.) Recipe may be doubled for larger crock pot.

## MEAT LOAF

Janet Vacek

- 1½ lbs. hamburger
- 1 can tomato juice
- ¾ C. oatmeal

- 1 egg (beaten)
- 1 medium onion (chopped)
- Salt and pepper to taste

Heat oven to 350°. Combine all ingredients and mix well. Place in ungreased loaf pan. Bake about 1 hour.

## MEAT LOAF

Pat McCalmant

- 3 lbs. ground beef
- 32 saltine crackers
- 1 envelope Lipton onion soup or onion mushroom soup mix

- 2 eggs
- 4 oz. tomato sauce
- Pepper and salt (very little)

Powder crackers in blender, add soup mix. Add crackers and soup mix to the ground beef and add rest of ingredients. Mix well. Bake at 350° for 1 hour.

## PAT'S MEATLOAF

Pat Hinrichs

- 2 lbs. ground beef
- 4 eggs (beaten)
- 1 C. bread crumbs
- 12-14 soda crackers

- ½ C. catsup
- ½ tsp. salt
- ⅓ tsp. pepper
- 1 medium onion (chopped)

Mix all ingredients together, shape into a loaf pan. Bake at 325° for 1 hour 15 minutes or until done.

## —MAIN DISHES—

### CHOPS AND KRAUT

*Barbara Mackey*

- |                                       |                            |
|---------------------------------------|----------------------------|
| 4 pork chops (½-inch to 1-inch thick) | ½ tsp. caraway seed        |
| 1 large can sauerkraut                | Salt and pepper)           |
| 1 medium onion (chopped)              | 1 can cream of celery soup |
|                                       | Parsley flakes             |

Brown, salt and pepper chops and set aside. In bottom of baking dish put sauerkraut, chopped onion and caraway seed. Put chops on top of sauerkraut. In skillet you used to brown chops, add ½ C. water and cream of celery soup. Mix and heat. Pour over chops and sauerkraut. Bake at 350° for at least 1 hour or until chops are tender. Sprinkle with parsley flakes before baking.

### BAKED PORK CHOPS

*Nancy Digmann*

- |                             |                           |
|-----------------------------|---------------------------|
| 4 pork chops                | 2 T. catsup               |
| 1 can cream of chicken soup | 2 T. Worcestershire sauce |

Place pork chops in baking dish; lightly salt and pepper. Mix remaining ingredients. Pour over chops and cover. Bake at 350° for 2-2½ hours.

### BARBECUED BEEF

*Shirley Wright*

- |                       |                           |
|-----------------------|---------------------------|
| 4 lb. roast           | 2 T. brown sugar          |
| 1 can tomato soup     | ½ T. dry mustard          |
| 1 small bottle catsup | 1 medium onion (chopped)  |
| 1 C. water            | ½ C. celery (chopped)     |
| 2 T. lemon juice      | 2 T. Worcestershire sauce |

Cook meat long and slow until tender. Cool, remove fat and bone. Shred the meat. Skim fat from drippings and return meat to pan. Combine remaining ingredients and simmer ½ hour. Add to shredded beef and simmer 1 hour, stirring often. This is enough for 20 sandwiches, but it freezes nicely. Pork roast can be used in place of beef roast.

## BARBECUED SPARE RIBS

*Kate Whittemore*

- |                                                |                           |
|------------------------------------------------|---------------------------|
| 4 lbs. spare ribs (cut in serving size pieces) | 2 T. Worcestershire sauce |
| 2 T. oleo                                      | 2 T. brown sugar          |
| ½ C. chopped onion                             | 1 tsp. dry mustard        |
| 1 C. water                                     | ¼ tsp. pepper             |
| 1 C. catsup                                    | 2 T. vinegar              |
|                                                | 2 T. lemon juice          |
|                                                | 1 tsp. salt               |

Brown ribs in skillet slowly. Place in baking pan or dish. Pour fat from skillet. Add oleo and onions. Cook until brown. Add remaining ingredients and simmer 20 minutes. Pour over ribs. Bake covered 90 minutes in a 350° oven.

## BARBEQUED WEINERS

*Beverly Kennedy*

- |                      |              |
|----------------------|--------------|
| 1 lb. weiners        | ½ C. water   |
| ½ C. onion (chopped) | 1 C. catsup  |
| ¼ C. oleo            | 2 T. vinegar |
| ½ C. brown sugar     |              |

Cook onions in oleo until brown. Add brown sugar, vinegar, catsup and water. Simmer for 30 minutes. Add weiners (punctured with fork). Cook on low heat 30-40 minutes.

## BEEF-STEAK PIE

*Jackie Hughes*

- |                                          |                                                  |
|------------------------------------------|--------------------------------------------------|
| 3 T. salad oil                           | 1 T. cornstarch                                  |
| 1½ lbs. beef round steak (sliced thinly) | 1 (12 or 16 oz.) pkg. frozen hash brown potatoes |
| 1 (13¾ oz.) can beef broth               | 2 large onions (thinly sliced)                   |
| 1½ tsp. salt                             | Pastry dough for two 9-inch pie crusts           |
| 1 tsp. basil                             | 1 egg yolk                                       |
| ¼ tsp. pepper                            |                                                  |

Brown steak in salad oil. Add onion, broth, salt, basil and pepper. Simmer for 15 minutes. Add cornstarch mixed with ¼ C. water to broth to thicken. Place steak mixture alternately with hash browns in prepared 9-inch pie shell. Cover with top crust. Seal edges and place slits in crust. Beat egg yolk with 1 T. water. Spread over top crust. Bake 45 minutes at 425°. Let stand 5 minutes before cutting into slices.

## HOBO SUPPER

Christa Stender

Ground beef  
Onion  
Potatoes  
Catsup

Carrots  
Celery  
Salt and pepper

On square of foil, place a large patty of ground beef. On the meat place a slice of onion. Add strips of potato (cut as for French fries). Then add carrots cut in thin strips lengthwise. Then celery cut in pieces. Salt and pepper to taste. Add 2 T. catsup on each patty. Fold edges of foil tightly. Bake on a cookie sheet 1 hour at 350°. Can also be cooked outside on grill. These are easy and fun for kids to make.

## ROAST LEG OF LAMB

Shirley McLaughlin

1 small jar mustard  
2 T. soy sauce  
1 clove garlic (crushed)  
1 tsp. thyme  
¼ C. vermouth

¼ C. bouillon (canned beef  
broth or bouillon cube)  
Pepper to taste  
3 T. olive oil  
1 small leg of lamb (5 lbs.)

For Marinade: Mix together mustard, soy sauce, garlic, thyme, vermouth and bouillon. Mix well. Add pepper to taste, gradually add olive oil, few drops at a time. Place lamb in shallow bowl. Pour marinade over roast, turning roast once. Let stand 2-3 hours at room temperature. Turn several times. Place roast on rack in shallow roasting pan. Roast uncovered in preheated 300° oven about 3 hours (or until meat thermometer registers 170° for rare). Remove roast to warm platter, allow it to firm up 10 minutes before carving. Make sauce from pan drippings and leftover marinade. Cook down to thicken. Pour over lamb.

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*Most things that make us sigh and fret,  
are those that haven't happened yet.*

## SWEET 'N SOUR PORK

Susan Tasker

3 lbs. pork steak (cut into 1-inch cubes)  
¾ C. flour  
1 T. ginger  
½ C. salad oil  
1 (20 oz.) can pineapple chunks (drained, reserve syrup)

¼ C. vinegar  
¼ C. soy sauce  
1 T. Worcestershire sauce  
¾ C. sugar  
1 medium green pepper (diced)  
1 can chow mein vegetables  
5 C. hot cooked rice

Mix ½ flour and all the ginger. Coat pork with flour mix. Heat oil in heavy skillet, brown pork on all sides, removing pieces as they brown. Add water to reserved pineapple juice to measure 1¾ C. liquid. Gradually stir in remaining flour. Stir pineapple syrup mixture, vinegar, soy sauce and Worcestershire sauce into fat in skillet. Bring to a boil, stirring constantly. Boil and stir 1 minute. Stir in sugar, 1 tsp. salt, ¾ tsp. pepper and meat. Reduce heat, cover. Simmer 1 hour or until meat is tender. Stir occasionally. Add pineapple and green pepper. Cook, uncovered, for 10 minutes. Stir in chow mein vegetables. Heat 5 minutes. Serve over rice. Serves 6-8.

## SWISS STEAK

Barbara Mackey

2-3 lbs. round steak (at least 1-inch thick)  
¾ C. flour  
2 tsp. salt

Dash of pepper  
3 T. shortening  
3 C. tomatoes  
½ C. chopped celery  
½ C. sliced onion

Add salt and pepper to flour and flour steak. Melt shortening in browning skillet, making sure skillet is hot so as to keep all those good juices in the steak. Brown on both sides. As you brown steak place it in baking pan. Add to steak - tomatoes, celery and onion. Bake in slow oven, 300°-325°, for 2-2½ hours. Be sure to allow enough time before serving. For tender steak, bake it slow and long enough.

*What you can become, you already are.*

## PORK CHOPS WITH APPLE STUFFING

*Irma Wilcox*

6 pork chops	Apples (sliced)
1 pkg. herb stuffing mix	Celery (chopped)
¼ C. margarine	Onions (minced)
2 C. beef broth	

Use apples, celery, and onion in desired amounts. Brown pork chops well on both sides, salt and pepper to taste. Coat sliced apples with brown sugar. Mix herb stuffing mix with celery, onion, margarine and beef broth. Place chops, standing on edge, in a deep baking dish with mounds of stuffing and sliced apples between. Bake, uncovered, at 375° until pork is done. Fresh slices of apple can be placed on top the last 10 minutes of baking if desired.

## PORK CHOP AND STUFFING

*Mrs. Richard Eichhorn*

4 pork chops	¼ C. water
3 C. soft bread cubes	¼ tsp. poultry seasoning
2 T. chopped onion	1 can cream of mushroom soup
¼ C. melted butter	⅓ C. water

Brown chops on both sides, place in shallow baking dish. Lightly mix together bread cubes, onion, butter, ¼ C. water and poultry seasoning. Place a mound of stuffing on each chop. Blend soup and ⅓ C. water, pour over chops. Bake at 350° for 1 hour.

## BAR-B-Q PORK KRISPIES

*Helen Nielsen*

1 lb. ground pork	¼ tsp. pepper
1 egg	1 T. chopped onion
1 C. Rice Krispies	½ of the sauce
1 tsp. salt	

### SAUCE:

3 T. brown sugar	1/8 tsp. cloves
¼ C. catsup	1 tsp. dry mustard

Mix together the first 7 ingredients. Shape into 6 balls. Place the balls into cupcake pan. Spoon the rest of the sauce over top of each. Bake at 400° for 40 minutes. The sauce is made by combining the 4 ingredients.

## MEAT ROLL-UPS

*Jeanne Wessels*

1 pkg. crescent rolls

Diced chicken or ham or turkey

### SAUCE:

1 can cream of chicken soup

$\frac{3}{4}$  C. milk

$\frac{3}{4}$  C. grated cheese (Velveeta)

Divide rolls in 8 sections; fill each roll with meat. Fold over and seal. Place in a 9x13-inch pan.

For Sauce: Heat cream of chicken soup, milk and cheese in saucepan until melted. Pour over roll ups. Bake at 375° for 25-30 minutes.

## BEEF BURGERS

*Kaye Chatterton*

2 lbs. lean ground beef

1 T. prepared mustard

1 C. boiling water

Chili powder (small amount)

1 C. chopped onion

1  $\frac{1}{2}$  tsp. salt

$\frac{2}{3}$  C. catsup

$\frac{3}{4}$  C. cracker crumbs

Brown beef and drain off grease. Add remaining ingredients and let simmer for 10-15 minutes.

## —MEXICAN DISHES—

### CHALUPAS (Mexican Casserole)

*Mrs. Arvene Doering*

1 lb. ground beef

16 oz. thick spaghetti sauce

$\frac{1}{4}$  C. chopped onion

(I use Ragu)

$\frac{1}{4}$  C. chopped green pepper

2 C. shredded cheese

$\frac{1}{4}$ - $\frac{1}{2}$  pkg. taco seasoning

(mozzarella and/or cheddar)

1 can refried beans

3 flour tortillas

Crumble and brown ground beef, onion and green pepper. Drain. Add taco seasoning and spaghetti sauce. Simmer 15-20 minutes. Place on tortilla in bottom of 1  $\frac{1}{2}$ -qt. casserole. Place half of meat mixture on top; then  $\frac{1}{2}$  of the cheese. Cover with tortilla, spread with can of refried beans and with tortilla. Add rest of meat. Cover and bake 30-35 minutes in 350° oven. During the last 5-10 minutes of baking, top with last half of cheese. Let stand covered for 5 minutes. Makes 6 servings.

## HOT MEXICAN CHICKEN CASSEROLE

*Doreen Huston Lampe*

- |                                   |                                                                                     |
|-----------------------------------|-------------------------------------------------------------------------------------|
| 3 cans mushroom soup              | 1 pkg. corn tortillas (any size)                                                    |
| 1 C. milk                         | 5 whole chicken breasts<br>(cooked ½ hour)                                          |
| 1 envelope taco seasoning         | 4 C. cheese (grated;<br>combination of cheddar,<br>Monterey Jack and<br>mozzarella) |
| 3 T. celery flakes                |                                                                                     |
| 3 T. instant dry onion            |                                                                                     |
| 1 (4 oz.) can green chili peppers |                                                                                     |

Combine soup, milk, taco seasoning, celery flakes and onions. Drain and remove seed from chilies, chop or dice. Cut corn tortillas into 1-inch squares. Cut chicken breasts into bite-size pieces. Combine grated cheeses. Layer the following 3 times each: chicken, tortillas, chilies, soup mix and cheese. Bake in 9x12-inch pan, uncovered, at 350° for 1 hour. Serves 12.

## TACO CASSEROLE

*Sharon Foulks*

- |                         |                           |
|-------------------------|---------------------------|
| 1 pkg. crescent rolls   | 1 pkg. taco seasoning mix |
| 1 large bag Doritos     | 6 oz. sour cream (opt.)   |
| Shredded cheddar cheese | Tomatoes (cut up)         |
| 1 lb. hamburger         | Shredded lettuce          |

Fry the hamburger in a skillet, drain off the grease, and add taco seasoning as it says on the back of the package. Let it set. Spread crescent rolls in the bottom of the pan. Crush Doritos and sprinkle over crescent rolls. Pour the hamburger over the Doritos. Spread the sour cream over the hamburger (if desired). Add more crushed Doritos over the sour cream. Cover with the shredded cheese. Cover and bake at 350° for 30 minutes. Remove from oven, and add lettuce and tomatoes. Serve hot.

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*The best way to keep a wedding ring bright and sparkling  
is to dip it in dishwasher three times daily.*

## ENCHILADA CASSEROLE

*Ann Reid*

2 lbs. ground beef  
1 medium onion (chopped)  
1 clove garlic  
1 (8 oz.) can tomato sauce  
Salt and pepper to taste

2-3 T. chili powder  
12 corn tortillas  
1 can cream of chicken soup  
¾ C. milk  
2 C. grated cheddar cheese

Brown beef, onion and garlic. Drain off fat. Add tomato sauce, chili powder, salt and pepper. Heat thoroughly. Line bottom of a greased casserole or 9x13-inch pan with 6 tortillas. Cover with half of meat mixture. Repeat with remaining tortillas and meat. Combine soup and milk, pour over all. Top with cheese. Bake 25 minutes in 350° oven. Serves 8-10.

## TURKEY TACO PIE

*Bettie Paton*

2-4 C. diced turkey  
1 can enchilada sauce  
1 can mushroom soup  
1 large onion (chopped)

½ tsp. garlic salt  
1 (11 oz.) pkg. corn chips  
(crushed)  
1 C. grated Monterey Jack  
1 C. chicken broth

Combine first 5 ingredients. Grease a 2-qt. casserole and line with half the chips. Add the turkey mix. Sprinkle with cheese and cover with remaining chips. Pour broth over the mix. Bake at 350° for 30 minutes. Freezes well. If frozen first bake at 350° for 1½ hours. Serves 6.

## MEXICAN SALSA

*Matthew Jamison*

16 oz. can tomatoes (chopped)  
1 (7 oz.) can green chilies  
(chopped)  
1 tsp. garlic salt  
1 tsp. oregano  
1 tsp. cumin

1 (4 oz.) can jalapeno peppers  
(diced)  
½ tsp. red pepper seeds  
1 T. Tabasco or Louisiana hot  
sauce

Mix together the tomatoes, green chilies, garlic salt, cumin and oregano. To make it hotter add any or all the jalapeno peppers, red pepper seeds and Tabasco sauce.

## CHICKEN ENCHILADA CASSEROLE

Wendy Bearce/Suntken

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| 1 C. chopped onion                | 1 tsp. ground cumin or coriander    |
| ½ C. chopped green pepper         | ¾ tsp. salt                         |
| 2 T. butter                       | 2½ C. chicken broth                 |
| 2 C. chopped cooked chicken       | 1 C. sour cream                     |
| 1 (4 oz.) can green chili peppers | 1½ C. shredded Monterey Jack cheese |
| 3 T. butter                       | 12 (6-inch ea.) tortillas           |
| ¼ C. flour                        |                                     |

In a large saucepan, cook onion and green pepper in the 2 T. butter until tender. Combine onion mixture in a bowl with the chopped chicken and green chilies and set aside.

For Sauce: In the same saucepan, melt 3 T. butter, stir in flour, cumin or coriander and salt. Stir in chicken broth all at once, cook and stir until thickened and bubbly. Cook and stir 1-2 minutes more. Remove from heat, stir in sour cream and ½ C. of the cheese. Stir ½ C. of the sauce into the chicken mixture. Fill each tortilla with ¼ C. of the chicken mixture. Roll up and arrange in 9x12x2-inch baking dish. Pour remaining sauce and cheese over. Bake uncovered in 350° oven about 25 minutes or until bubbly.

## FLOUR TORTILLAS

Pam Carlson

- |                      |                             |
|----------------------|-----------------------------|
| 2 C. flour           | 2½ T. Crisco shortening     |
| 2 tsp. baking powder | ⅔ C. plus 6 tsp. warm water |
| 1 tsp. salt          |                             |

Combine flour, baking powder and salt. Cut in shortening and mix with hands until crumbly. Add water to make a dough that is pliable, but not too soft. Knead 5 minutes on floured board. Place in bowl, cover and let rest 30 minutes. Makes about 10 balls of dough, place on board and cover with cup towel. Let set another 10 minutes. Roll out thin in 6-inch or 7-inch circles. Cook on hot griddle, as follows: Cook on one side only until tortilla begins to bubble (about 20 seconds), turn quickly. Cook on second side until brown and bubbly (about 20-30 seconds). Turn the second time. Cook on that side another 20 seconds or so. Do not turn them more than twice, as they become dry and crisp like a cracker. If griddle is not hot enough, they will not cook properly. After you have made a few you will learn to judge the heat required.

## —PIZZA—

### CRISPY PIZZA

*Kathryn B. Martin*

- |                      |                            |
|----------------------|----------------------------|
| 2 eggs               | 1 C. flour                 |
| 2/3 C. milk          | Dash of salt               |
| Cooked, drained meat | Any pizza topping you like |

Put eggs, milk, flour, salt into a shaker. Shake until smooth. Pour onto a greased cookie sheet. Spoon on meat and specialties you like - onions, mushrooms, etc. Spoon sauce over all of this. Bake for 15 minutes at 415°. Sprinkle cheese on top. Put back into the oven until the cheese browns.

### EASY UP-SIDE-DOWN PIZZA

*Connie Burhop*

- |                                  |                        |
|----------------------------------|------------------------|
| 1 lb. ground beef                | 2 eggs                 |
| 1 medium onion (chopped)         | 1 tsp. oil             |
| 1/4 C. green pepper (chopped)    | 1/2 tsp. salt          |
| 8 oz. shredded mozzarella cheese | 1 C. milk              |
| 2 T. flour                       | 1 C. flour             |
| 15 oz. can pizza sauce           | 1/4 C. Parmesan cheese |

Brown meat with onion and green pepper. Drain. Place in ungreased 9x13-inch pan. Sprinkle with mozzarella. Sprinkle with 2 T. flour. Spread pizza sauce on top. Beat eggs, oil, salt, milk and flour together. Pour over mixture in pan. Top with Parmesan cheese. Bake at 350° for 25-30 minutes.

### MEAT CRUST PIZZA

*Ruth Ann Colony*

#### CRUST:

- |                          |                           |
|--------------------------|---------------------------|
| 16 oz. raw ground turkey | 4 slices bread (crumbled) |
| 2 tsp. onion powder      | 1/2 tsp. garlic powder    |
| 1 tsp. salt              | 1/4 tsp. pepper           |
| 1/2 tsp. oregano         |                           |

#### TOPPING:

- |                                                     |                    |
|-----------------------------------------------------|--------------------|
| 4 oz. mozzarella cheese (grated)                    | 8 oz. tomato paste |
| Other vegetables like mushrooms,<br>onions, carrots | 1/2 tsp. basil     |
|                                                     | Miniature shrimp   |

Mix and press into 9x13-inch pan. Bake at 350° for 10 minutes. For Toppings: Place all on top of baked crust and bake at 375° for 15 minutes.

## PAN O'PIZZA

*James Bearce*

- |                                   |                                |
|-----------------------------------|--------------------------------|
| 1 (1 lb.) loaf frozen bread dough | 1 C. tomato sauce              |
| ½ lb. or more sausage (seasoned)  | ½-1 C. onion rings or chopped  |
| 1 C. shredded Velveeta or cheddar | 1 tsp. Italian pizza seasoning |
| 1 C. mozzarella cheese            | 1 C. chopped green pepper      |
| ¼ C. Parmesan cheese (opt.)       | 1 small can mushrooms          |

Let dough rise according to package. Brown sausage and drain; set aside. Press dough into about 14-inch pizza pan or can use 9x12-inch pan. Poke with fork so bubbles don't form and bake in 400° oven until just starts to brown and spread pizza sauce, onions, peppers, mushrooms, Italian seasoning and sausage, and green pepper. Return to oven for 15 minutes and remove and add the cheeses. Return to the oven until cheeses are melted. (I have also made this for a deep pan style by using an iron skillet and bake it a little longer.) Serves about 6.

## PITA PIZZA

*Kim Lackas*

- |                                                        |                                           |
|--------------------------------------------------------|-------------------------------------------|
| 10 oz. lean ground beef<br>(90% lean) or ground turkey | 1 T. dried basil                          |
| 1 onion (chopped)                                      | 1 lb. can tomatoes (no salt<br>added)     |
| 1 C. fresh mushrooms (sliced)                          | 2 C. tomato sauce                         |
| 2 cloves garlic (minced)                               | 4 whole wheat pita pockets<br>(2 oz. ea.) |
| ½-1 tsp. dried summer savory                           | 8 oz. low-fat mozzarella cheese           |
| 1 tsp. dried oregano                                   |                                           |
| 1 green pepper (chopped)                               |                                           |

Cook ground beef or turkey in skillet. Add rest of sauce ingredients and bring to a boil. Simmer 1 hour. Preheat broiler. Cut pitas in half horizontally to form 2 circles. (Kitchen scissors are best.) Place on cookie sheet. Put ½ C. sauce on each pita half. Top with 1 oz. mozzarella per pita. Broil until cheese melts and bubbles. You can freeze prior to broiling and microwave frozen pizza also. Each serving provides: 2 protein exchanges, 2 vegetable exchanges, 1 bread exchange.

## SAUSAGE PIZZA

Evelyn Noel

- |                         |                                    |
|-------------------------|------------------------------------|
| 1 pkg. active dry yeast | 1 (16 oz.) can tomatoes            |
| ½ C. warm water         | 3 T. tomato paste                  |
| ¾ C. all-purpose flour  | 1 tsp. oregano                     |
| ¾ C. whole wheat flour  | ½ tsp. salt                        |
| ½ tsp. salt             | 1/8 tsp. fresh ground black pepper |
| 1 tsp. sugar            | 1 T. vegetable oil                 |
| 1 T. vegetable oil      | ¼-½ lb. bulk sausage               |
| ¼ C. chopped onion      | 6 oz. mozzarella cheese (shredded) |
| 1 T. vegetable oil      |                                    |
| 2 T. Parmesan cheese    |                                    |

**For Crust:** Dissolve yeast in warm (105°-115°) water. Combine flours, salt and sugar in separate bowl. Add flour mixture and oil to yeast; stir well. Turn out onto floured board; knead until smooth and elastic, about 6-8 minutes. Lightly grease bowl. Place dough in bowl; turn once to grease top surface. Cover; let rise until double in bulk (about 1½ hours).

**For Sauce:** In medium fry pan saute onion in hot oil until tender. Add oil, tomatoes, oregano, salt, pepper. Break up tomatoes with fork. Bring sauce to boil; reduce heat to low. Cook, partially covered 50 minutes or until thick. Cool. When dough has doubled in bulk, punch down. Roll out into 12-inch circle; place on round pizza pan. Brush lightly with oil. Let rise 10 minutes. Bake crust 10 minutes in preheated 400° oven. While crust is baking, lightly fry sausage. Remove the crust from oven; top with sauce, then sausage. Sprinkle cheeses over all. Bake 12 minutes or until cheese is melted and lightly browned. Additional toppings such as mushrooms, ham, anchovy fillets, pepperoni, etc., can be used.

*You can complain because rose bushes have thorns  
or rejoice because thorn bushes have roses.  
It's all how you look at it.*

## PIZZA BITE

*Patti Pace*

- |                                     |                                             |
|-------------------------------------|---------------------------------------------|
| ½ C. all-purpose flour              | 1 (8 oz.) can pizza sauce                   |
| 1 T. grated Parmesan cheese         | 1 small can mushrooms                       |
| ½ tsp. garlic salt                  | Meat of your choice (beef, pepperoni, etc.) |
| ¼ tsp. Italian seasoning or oregano | 1 medium green pepper (opt.)                |
| 8 egg whites (room temperature)     | 1½ C. grated mozzarella cheese              |
| 1 tsp. cream of tartar              |                                             |

Stir together flour, Parmesan cheese, garlic salt, and seasoning. Set aside. In a large bowl, beat egg whites, with cream of tartar at high speed until stiff. Gently fold in reserved flour mixture thoroughly. Spread evenly in a well greased 12-inch pizza pan or 9x13-inch baking dish. Bake in a preheated 375° oven until firm and delicately browned at edges, about 12 minutes. Remove from oven. Spread crust with pizza sauce. Top with meat, mushrooms, peppers. Return to oven for 8-10 minutes until cheese is melted. Crust contains no fat.

## —STEW—

### BEEF STEW

*Kathy Urban*

- |                                        |                        |
|----------------------------------------|------------------------|
| 1½ lbs. stew meat                      | ¼ tsp. ground marjoram |
| 2 T. cooking oil                       | ¼ tsp. pepper          |
| 1 clove garlic (minced)                | 5 C. water             |
| 1 bay leaf                             | 6-8 bouillon cubes     |
| 1 tsp. salt                            | 3 C. potatoes (diced)  |
| 1 tsp. prepared mustard or horseradish | 1 C. carrots (sliced)  |
| 1/8 tsp. dried basil                   | ½ C. onion (diced)     |
| 1/8 tsp. dried oregano                 | ½ C. celery (sliced)   |

In large saucepan brown meat in hot oil. Stir in next 8 ingredients. Add next 2 ingredients; bring to boiling. Reduce heat and cover. Simmer until meat is nearly tender, approximately 1-1½ hours. Add vegetables. Cover and simmer until vegetables are tender. Blend 2 T. flour with ¼ C. cold water. Stir into stew, slowly. Cook and stir until thickened and bubbly. Remove bay leaf.

## 5 HOUR STEW

*Mrs. Pearl Crispin  
Carol Miller*

- |                    |                                             |
|--------------------|---------------------------------------------|
| 1-2 lb. cubed beef | 6 walnut size onions                        |
| 2 large potatoes   | 1 T. sugar                                  |
| 3 stalks celery    | 3 T. minute tapioca                         |
| 4 carrots          | 1 pt. tomato juice or 8 oz.<br>tomato sauce |

Peel potatoes and cut in 6 pieces each. Cut celery in 1-inch pieces. Cut carrots in 1-inch pieces. Put into large covered baking pan. Add the whole onions, sugar, minute tapioca and tomato juice. Cover and bake slowly at 250° for 5 hours.

## IRISH STEW

*Marilyn Schoenthaler*

- |                         |                             |
|-------------------------|-----------------------------|
| 1 lb. beef chuck        | ¼ tsp. pepper               |
| 1 T. fat                | 3 carrots (sliced)          |
| 1 medium onion (sliced) | 2 potatoes (cubed)          |
| 2 C. boiling water      | ½ can cream of chicken soup |
| 2 beef bouillon cubes   | ½ small pkg. frozen peas    |

Cut beef into 1-inch cubes. Saute onions, then brown meat in hot fat. Add remaining ingredients except soup and peas. Cover. Bake in 350° oven for 2 hours. Check while baking and add water as needed. When meat and vegetables are tender, add soup and peas. Stir. Bake 5 minutes longer. May use iron skillet with lid.

## —SEAFOOD—

### SALMON LOAF

*Bessie M. Koppes*

- |                                           |                                                      |
|-------------------------------------------|------------------------------------------------------|
| 1 can cream of celery soup<br>(undiluted) | 1 (16 oz.) can salmon<br>(drained, boned and flaked) |
| 1 C. mayonnaise                           | ½ C. onion (chopped)                                 |
| 1 egg (beaten)                            | 1 C. cracker crumbs                                  |
| 1 C. green pepper (chopped)               |                                                      |

Mix all ingredients together. Place in loaf pan. Bake uncovered in moderate 350° oven for 1 hour. Unmold and slice.

## RICE AND TUNA PIE

*Polly McClure*

- |                       |                                         |
|-----------------------|-----------------------------------------|
| 2 C. cooked rice      | 3 beaten eggs                           |
| 1 T. chopped onion    | 1 C. shredded cheese (Swiss or cheddar) |
| 2 T. oleo             | 1 C. milk                               |
| 1 slightly beaten egg | ¼ tsp. salt                             |
| 2 small cans tuna     | Dash pepper                             |
| 1 T. chopped onion    |                                         |

Combine first 4 ingredients for shell of pie. Press in pie pan (greased 9-inch or 10-inch pan). Sprinkle tuna over shell. Combine rest of ingredients and pour over tuna. Bake in 350° oven for 55-60 minutes.

## TUNA CASSEROLE

*Mrs. Pearl Crispin*

- |                                     |                                      |
|-------------------------------------|--------------------------------------|
| 1 (7½ oz.) pkg. macaroni and cheese | 1 (10¾ oz.) can cream of celery soup |
| 1 (6 oz.) can tuna (drained)        | ½ C. frozen peas                     |

Cook macaroni and cheese as directed on package. Add rest of ingredients and bake in slightly buttered casserole dish at 350° for 30-40 minutes, or until hot and bubbly.

## CHEESY CRAB AND NOODLES

*Connie Burhop*

- |                                  |                          |
|----------------------------------|--------------------------|
| 6-8 oz. crab meat                | 6 oz. medium noodles     |
| ½ C. chopped celery              | ½ C. chopped green onion |
| 1 clove garlic (minced)          | ¼ C. butter (divided)    |
| 1½ C. dairy sour cream           | 1½ C. cottage cheese     |
| 1 C. grated sharp cheddar cheese | ½ tsp. salt              |
| ¼ tsp. pepper                    | 1 T. Parmesan cheese     |
| ¼ C. fine dry bread crumbs       | Chopped parsley          |

Thaw crab, drain and slice. Cook noodles according to package directions; drain well. Saute' celery, onion and garlic in 2 T. butter, stir in sour cream, cottage cheese, cheddar cheese and seasonings. Add cooked noodles and crab. Spoon mixture into buttered 2-qt. dish. Combine remaining 2 T. butter, bread crumbs and Parmesan; sprinkle over noodle mixture. Bake at 350° for 30-35 minutes or until thoroughly heated. Garnish with chopped parsley.

## SALMONETTE PUFFS ALA HELOISE

*Sheryl Nissen*

- |                       |                          |
|-----------------------|--------------------------|
| 1 (15 oz.) can salmon | 1/8 tsp. pepper          |
| 1 egg                 | 1/4 C. salmon juice      |
| 1/2 C. flour          | 1 1/4 tsp. baking powder |
| 1/4 tsp. salt         | Hot oil for deep-frying  |

Mix salmon and egg. Add flour, salt and pepper and stir. In a 1 C. measuring cup, put salmon juice and baking powder. Mix with fork. Let it foam until cup is 3/4 full of foam. Then add to salmon and mix. Drop by small teaspoonfuls into hot oil. Fry until golden brown. It only takes seconds. Batter must be used at once. They are very light and airy.

## SHRIMP CASSEROLE

*Irma Wilcox*

- |                                          |                       |
|------------------------------------------|-----------------------|
| 2 strips bacon (diced)                   | 6 T. condensed milk   |
| 1 small onion (diced)                    | 3/4 tsp. salt         |
| 1/4 green pepper (diced)                 | 1/4 tsp. curry powder |
| 1 1/2 C. cooked shrimp                   | 2 C. cooked rice      |
| 2/3 C. canned tomato soup<br>(undiluted) | 2 T. condensed milk   |

Cook bacon. Add onion and green pepper, saute until tender. Add tomato soup, salt, 6 T. condensed milk and rice. Mix well. Add shrimp and stir only enough to mix evenly. Pour into baking dish. Pour 2 T. condensed milk over top and cover with buttered bread crumbs. Bake 30 minutes at 350°.

## SHRIMP QUICHE

*Irma Wilcox*

- |                             |                                        |
|-----------------------------|----------------------------------------|
| 1 C. shredded cheese        | 1/4 tsp. Worcestershire sauce          |
| 1 T. flour                  | 1/4 tsp. salt                          |
| 3 eggs                      | Dash of pepper                         |
| 1 C. light cream            | 1 (10 oz.) pkg. shrimp                 |
| 1 1/2 tsp. prepared mustard | Pastry for 8-inch or 9-inch pie<br>pan |

Mix cheese with flour. Set aside. Beat eggs, salt, pepper, Worcestershire sauce. Add cream. Place 3/4 of cheese mixture in pastry. Add shrimp (diced). Add remainder of cheese. Pour egg mixture over the pie. Bake at 400° for 30 minutes or until custard is set. Makes 6 servings.

## SIX CAN CASSEROLE

*Ann Luke*

- |                              |                             |
|------------------------------|-----------------------------|
| 1 can tuna                   | 1 can green beans           |
| 1 can cream of mushroom soup | 1 small can evaporated milk |
| 1 can cream of chicken soup  | 1 can chow mei noodles      |

Mix altogether and bake in 9x13-inch pan. Do not bake to brown. Home-canned green beans may be used. Bake at 350° oven until bubbly. Serve with Dill Bread - Cut French bread slices in half. Mix shredded cheese with enough mayonnaise to spread easily. Spread bread with margarine then with cheese spread. Sprinkle with dill weed and bake at 375° about 10 minutes until cheese melts. Use cookie sheets without sides.

## TUNA AND NOODLES

*Lori West*

- |                      |                               |
|----------------------|-------------------------------|
| 1 large pkg. noodles | 1 small can peas (if desired) |
| 1 large can tuna     | 2 cans mushroom soup or       |
|                      | 2 cans cream of celery soup   |

Cook noodles until done. Drain noodles; add tuna, peas and soups. Serve with tossed salad.

## TUNA TETRAZZINI

*Maren Nissen*

- |                           |                              |
|---------------------------|------------------------------|
| 8 oz. pkg. spaghetti      | ½ lb. Velveeta (cubed, 2 C.) |
| 1 (4-5 oz.) can mushrooms | ½ tsp. seasoned salt         |
| ¼ C. butter or margarine  | 1/8 tsp. nutmeg              |
| ¼ C. flour                | 2 (6½-7 oz.) cans tuna       |
| 1½ C. milk                | (drain)                      |

Break spaghetti into pieces about 2-inches long. Cook spaghetti as directed on package. Drain and set aside. Drain mushrooms, reserving ⅓ C. liquid. In saucepan over low heat, melt butter or margarine and stir in flour until blended. Gradually stir in milk and mushroom liquid; cook, stirring until thickened. Stir in cheese, seasoned salt, and nutmeg. Continue stirring until cheese melts. Stir spaghetti, tuna, and mushrooms into sauce. Pour into 2½-qt. shallow baking dish and bake at 350° for 20 minutes or until lightly browned. Makes 6-8 servings.

## TUNA CASSEROLE

*Irma Wilcox*

- |                           |                             |
|---------------------------|-----------------------------|
| 1 C. macaroni             | 1 ¼ C. milk                 |
| ½ C. onion (chopped)      | 1 can cream of chicken soup |
| ¼ C. green pepper (diced) | 1 can tuna (drained)        |
| 3 T. Crisco               | ¼ C. pimienta (diced)       |
| 3 T. flour                |                             |

Cook macaroni and drain. Saute the onion and green pepper in the Crisco. Add flour, stir in milk and cook until thickened. Add the tuna and cream of chicken soup and pimienta. Fold in the macaroni. Pour in a 1 ½-qt. casserole. Cover with potato chips or bread crumbs. Bake 30 minutes at 300°. (1 C. cooked diced chicken can be substituted for tuna.)

## OYSTER DRESSING

*Phyllis Brown*

- |                              |                          |
|------------------------------|--------------------------|
| 1 lb. box crackers (4 pkgs.) | Salt and pepper to taste |
| 2 pints oysters              | Butter                   |
| Milk                         |                          |

Break up crackers in a large bowl. Sort through oysters for shells. Put oysters in crackers. Stir in enough milk to make quite moist and you can kind of see the milk through the crackers. Salt and pepper, not too much salt if you use saline crackers. Pour into a greased roaster and poke hunks of butter down into the dressing, and then put a few slices of butter on top. Cover and bake at 350° for 1-1 ½ hours. Take cover off the last 20 minutes to brown.

## ESCALLOPED OYSTERS

*Ann Luke*

- |               |            |
|---------------|------------|
| 1 pt. oysters | 1 pt. milk |
| ½ C. butter   | 2 eggs     |
| Crackers      |            |

Heat milk and butter. Beat eggs slightly. Make layers of oysters, then layer of cracker crumbs. Pour milk and egg mixture over oysters. Bake 1 hour at 325°.

## ESCALLOPED OYSTERS

*JoAnn E. Paulsen*

- |                                  |                    |
|----------------------------------|--------------------|
| ½ C. butter or margarine         | 1 pt. oysters      |
| ½ C. cracker crumbs              | 6 T. cream         |
| ½ C. finely chopped potato chips | ½ tsp. salt        |
| 1 C. crumbled day old bread      | ¼ tsp. celery seed |
|                                  | 1/8 tsp. pepper    |

Melt butter, stir in crumbs and potato chips. Layer of crumbs on bottom, then oysters, seasoned salt and pepper. Add layer of crumbs on top. Add cream then a little more seasoning. Bake at 350° for 40 minutes (or until done). Can be made night before and refrigerated. Add your cream before you bake.

## —MISCELLANEOUS MAIN DISHES AND CASSEROLES—

### QUICK AND EASY TETRAZINNI

*Irma Wilcox*

- |                                        |                           |
|----------------------------------------|---------------------------|
| 3 C. water                             | ½ C. frozen peas          |
| 1 envelope onion and mushroom soup mix | ½ C. chopped green pepper |
| 1½ C. uncooked spaghetti (broken)      | 1 C. milk                 |
| 2 C. diced chicken or turkey           | ¼ C. flour                |
|                                        | ½ C. grated cheese        |

In large saucepan bring water and soup mix to a boil. Add the spaghetti and cook until tender; drain. Add the meat, peas and pepper. Blend the flour and milk and add to spaghetti and meat mixture. Simmer until slightly thickened. Stir in the cheese. Makes 4 servings.

### QUICK CASSEROLE

*Ida Tasker*

- |                                                            |                                 |
|------------------------------------------------------------|---------------------------------|
| 1 C. cooked meat (cubed ham, chicken) or 1 lb. ground beef | 1 C. uncooked macaroni (cooked) |
| 1 can cream soup (any flavor)                              | 2 hard boiled eggs (chopped)    |
|                                                            | 2 oz. cheese                    |

Combine and cook until heated through 30 minutes at 350°.

## SAUERKRAUT AND SAUSAGE BAKE

*Irma Wilcox*

- |                          |                                            |
|--------------------------|--------------------------------------------|
| 1 lb. ground sausage     | 4 T. shredded cheese                       |
| 1 (7 oz.) can sauerkraut | 3 C. mashed potatoes or<br>enough to cover |
| 1 tsp. minced onion      |                                            |

Brown sausage; drain off fat. Mix sauerkraut and onion, turn into casserole. Spoon sausage over sauerkraut. Spread mashed potatoes over top. Bake at 375° for 30 minutes.

## SAUSAGE AND RICE CASSEROLE

*Joanne Heick*

- |                        |                                                   |
|------------------------|---------------------------------------------------|
| 1 lb. bulk sausage     | 4 C. water                                        |
| 1 onion                | 2 pkgs. Lipton chicken noodle<br>soup mix         |
| 2½ C. celery           | 1 (6 oz.) pkg. Uncle Ben's<br>white and wild rice |
| 2 green peppers        |                                                   |
| 4 oz. slivered almonds |                                                   |

Brown sausage and drain. Chop onions, celery and green peppers and saute. Bring to a boil the water, soup mix and contents of rice package, simmer 20 minutes. Combine sausage, vegetables and rice mixture; add almonds. Turn into greased casserole. Bake at 350° for ½ hour. Freezes well.

## SPAM CASSEROLE

*Julie Beuthien*

- |                            |                              |
|----------------------------|------------------------------|
| 4 C. cooked elbow macaroni | 1 C. shredded cheddar cheese |
| 1 can cream of celery soup | 1 can peas (drained)         |
| 1 can Spam (cubed)         | Milk                         |

Combine first 5 ingredients. Mix well and add enough milk to make mixture creamy but not runny. Place in 2-qt. casserole dish. Bake uncovered at 350° for 35-40 minutes. Season with salt and pepper as desired.

*Half right is also half wrong.*

# AMERICAN CHOW MEIN (Beef)

Shirley Wright

- |                          |                              |
|--------------------------|------------------------------|
| 1 C. chopped celery      | ¼ C. onions                  |
| 1 can tomato soup        | 1 can cream of mushroom soup |
| 1 lb. hamburger          | Soy sauce                    |
| 3-4 C. chow mein noodles |                              |

Cook 1 C. chopped celery and ¼ C. onions. Mix 1 can tomato soup and 1 can cream of mushroom soup together. Brown 1 lb. hamburger, drain. Mix in the soups. Add celery and onions. Sprinkle a few drops of soy sauce in. Then add 3-4 C. chow mein noodles. Put in oven and heat, or serve as it is.



# Vegetables

*My Favorite Recipes in this section are:*

**RECIPE**

**PAGE #**

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## TO REMOVE STAINS FROM WASHABLES

### LIPSTICK

Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.

### MEAT JUICES

Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.

### MILDEW

Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. (NOTE: Mildew is very hard to remove; treat promptly.)

### MILK, CREAM, ICE CREAM

Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

### NAIL POLISH

Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

### PAINT

#### —Oil Base

Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.

#### —Water Base

Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

### PERSPIRATION

Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer. or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

### RUST

Soak in lemon juice and salt or oxalic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. (CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY, KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.)

## —VEGETABLES AND VEGETABLE CASSEROLES—

### **BROCCOLI-CHICKEN CASSEROLE**

*Virginia Pace*

1 lb. fresh broccoli or 3 (10 oz. ea.) pkgs. frozen broccoli spears

3-4 C. cooked chicken

#### **SAUCE:**

1/3 C. butter

2 C. milk

1/4 C. cornstarch

1 (2 oz.) jar diced pimientos

1/2 C. water

1 (8 oz.) pkg. Old English

1/3 C. chicken broth

cheese or 8 oz. grated sharp

1/4 tsp. salt

cheddar cheese

1/4 tsp. pepper

Slice 1 lb. fresh broccoli in spears, steam 2 minutes, or use the frozen broccoli spears, thawed. Skin and bone chicken and tear in large pieces. In greased 9x13x2-inch baking dish, layer the broccoli spears and chicken pieces alternately. Set aside. In a saucepan over medium heat combine butter, dissolved cornstarch in 1/2 C. water, and broth seasonings, milk and pimiento. Cook until thickened. Add cheese. Stir until melted. Pour warm sauce over top of chicken and broccoli layers. Bake at 350° for about 35 minutes or until bubbly. Yields: 6 servings.

### **CHIP BAKE**

*Lillian Griswold*

2 C. chicken (cubed)

2 T. lemon juice

2 C. celery (sliced)

2 tsp. minced onion

3/4 C. salad dressing

1/2 tsp. salt

1/3 C. slivered almonds (toasted)

1/2 C. shredded cheese

1 C. crushed potato chips

Combine the chicken, celery, salad dressing, almonds, lemon juice, onion and salt. Pile lightly into a 2-qt. round ovenware dish. Sprinkle top with cheese and then the chips. Bake at 450° for 20 minutes or until hot. Serves 6.

## CHICKEN (or Turkey) CASSEROLE

Betty Lubben

10 slices white bread with crusts removed; cut in 1-inch cubes

### MIXTURE NO. 1:

2-3 C. diced chicken or turkey

½ C. mayonnaise

1 C. diced celery

8 oz. can mushrooms stems  
and pieces

### MIXTURE NO. 2:

4 eggs (beaten)

1 C. milk

### MIXTURE NO. 3:

1 can mushroom soup

1 C. grated Velveeta cheese

1 small jar pimiento

Line a greased 9x13-inch pan with half of the bread cubes. Cover with mixture No. 1. Top with remaining bread cubes. Cover with No. 2 mixture. Refrigerate overnight. Bake 15 minutes in 350° oven. Remove and cover with mixture No. 3. Lower heat to 325° and bake 1 hour.

## CHICKEN CASSEROLE

Ona Mae Denlinger

1 (6 oz.) pkg. noodles

1 tsp. salt

3 C. cooked chicken (cut up)

¼ tsp. pepper

3 C. soft bread cubes

¼ tsp. sage

¾ C. celery (diced)

¼ tsp. baking powder

1 small onion (finely chopped)

1 egg

⅓ C. chicken fat or butter

¾ C. milk

1½ C. cheddar cheese (shredded)

1 can mushroom soup

Cook noodles. Place in a buttered large casserole. Saute bread, celery, onions in fat or butter, add seasonings and baking powder. Beat egg and add milk. Add this to bread mixture, also add cream of mushroom soup and chicken. The cheddar cheese may be added to the mixture or sprinkled on top. Bake at 350° for 45 minutes. Turkey may be used instead of chicken.

## CHICKEN NOODLE CASSEROLE

*Barbara Mackey*

- |                       |                                 |
|-----------------------|---------------------------------|
| ½ tsp. salt           | ⅓ C. onion (finely chopped)     |
| 1/8 tsp. pepper       | 1 chicken (cooked and cut up)   |
| ½ tsp. celery salt    | 6 C. chicken broth              |
| 1 C. frozen peas      | 3 oz. can mushrooms             |
| ¼ C. pimiento         | 12-14 oz. your favorite noodles |
| 1½ C. cheese (grated) |                                 |

Preheat oven to 350°. Cook noodles in broth. Lightly brown onion and if you like, add ⅓ C. green bell pepper (chopped fine) and 1 C. ripe olives. Add soup and all the seasonings to undrained noodles. Mix all together. Bake about 45 minutes. Sprinkle cheese on top when almost done. Serves 12. Great do ahead supper for the busy mom!

## ELEANOR'S SIMPLE CHICKEN

*Virginia Pace*

- |                              |                           |
|------------------------------|---------------------------|
| 6 chicken breasts            | 1 can mushroom soup       |
| Salt and pepper              | 1 C. sour cream           |
| 1 large can button mushrooms | 1 T. Worcestershire sauce |

Put chicken breast skin side up in shallow pan (can remove skin). Salt and pepper to taste. Drain mushrooms and place around chicken. Mix soup, sour cream and Worcestershire sauce. Spread over and around chicken. Bake uncovered 1-1½ hours. Optional to add 1 C. sherry. Serve on a bed of rice.

## RICE CASSEROLE

*Selma Dietiker*

- |                   |                       |
|-------------------|-----------------------|
| ¾ stick margarine | 1 small can mushrooms |
| 1 C. raw rice     | (drained)             |
| 1 can onion soup  | 1 can consomme        |

Combine all ingredients in casserole. Bake at 350° for 30 minutes or until rice is tender.

## **VEGETABLE CASSEROLE**

*Mary Somerville*

- |                                                                           |                                |
|---------------------------------------------------------------------------|--------------------------------|
| 2 large pkgs. frozen mixed vegetables (broccoli, cauliflower and carrots) | 1 lb. Velveeta cheese (cubed)  |
|                                                                           | 1 stick butter or oleo         |
|                                                                           | 1 tube Ritz crackers (crushed) |

Cook vegetables and drain thoroughly. Melt butter, being careful not to brown. Stir in crackers. Grease a 3-qt. casserole. Put vegetables in, add cubed cheese on top, then the cracker mixture on top of this. Bake in 350° oven for 20 minutes or until cheese melts.

## **THREE VEGETABLE CASSEROLE**

*Lillian Griswold*

- |                                       |                                |
|---------------------------------------|--------------------------------|
| 1 (10 oz.) pkg. frozen lima beans     | 1 small jar Cheese Whiz        |
| 1 (10 oz.) pkg. frozen cauliflower    | 2 T. milk                      |
| 1 (10 oz.) pkg. frozen broccoli       | 1 can French fried onion rings |
| 1 (10 oz.) can cream of mushroom soup |                                |

Precook lima beans for just a few minutes, then drain. Pour boiling water over the cauliflower and the broccoli and drain well. Layer the vegetables in a buttered casserole. Combine the soup, Cheese Whiz and milk in a saucepan. Heat until well blended. Pour over the vegetables. Bake in a 350° oven for 30-40 minutes. During the last 10 minutes of baking time cover the casserole with the French onions.

## **VEGETABLE MEDLEY**

*Ida Tasker*

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 1 (16 oz.) pkg. frozen vegetables | ½ C. sour cream                   |
| 1 can mushroom soup               | ¼ tsp. black pepper               |
| 1 C. shredded cheese (favorite)   | 1 (6 oz.) can French fried onions |

Thaw and drain vegetables. Preheat oven to 350°. Combine all ingredients except ½ C. cheese and half of the onions. Pour into 1-qt. casserole. Bake, covered, 30 minutes. Top with remaining cheese and onions. Bake uncovered 5 minutes longer. Serves 6.

## STIR-FRIED VEGETABLE MEDLEY

*Helen Jorgensen*

- |                              |                |
|------------------------------|----------------|
| 2 medium carrots             | ¼ C. salad oil |
| 2 celery stalks              | ½ C. water     |
| 1 medium onion               | 1¼ tsp. salt   |
| 1 medium bunch broccoli      | ½ tsp. sugar   |
| ½ lb. large mushrooms (opt.) |                |

Cut carrots into match-stick thin strips (or thin slices). Cut celery into match-stick thin strips (or thin slices). Thinly slice onion. Cut broccoli into 2x1½-inch pieces. Cut large mushrooms into quarters or cut in half, if small. In 5-qt. Dutch oven or 12-inch skillet over high heat, in hot salad oil, cook carrots, celery, broccoli and onion, stirring quickly and frequently, about 3-4 minutes. Add mushrooms, water, salt and sugar. Cover and cook 5-6 minutes longer until vegetables are tender-crisp, stirring occasionally. Makes 8 servings. 100 calories per serving.

## VEGETABLE CASSEROLE

*Lorraine Denniston*

- |                           |                                    |
|---------------------------|------------------------------------|
| 1 pkg. frozen broccoli    | 1 can cream of mushroom soup       |
| 1 pkg. frozen lima beans  | (if doubled use 1 can celery soup) |
| 1 pkg. frozen cauliflower | ¼ lb. Velveeta cheese              |

Prepare vegetables individually as directed. Drain and put in a casserole. Cover with soup and dot with cheese. Bake in 350° oven for 40 minutes or until heated through and cheese is melted.

## VEGETABLE PANCAKES

*Jerilyn Danielson*

- |                           |                                          |
|---------------------------|------------------------------------------|
| 1 C. raw grated potatoes  | 1 C. raw grated unpeeled zucchini squash |
| ½ C. raw grated carrots   | ¼ C. chopped onions                      |
| ¼ C. chopped green pepper | 2 eggs (beaten)                          |
| 3 T. flour                | 1 tsp. salt                              |
| ¼ tsp. black pepper       |                                          |
| ½ tsp. poultry seasoning  |                                          |

Combine the potatoes, squash, carrots, onions and green pepper and stir well. Add the remaining ingredients and mix well. Form into patties and fry in skillet or on a griddle in vegetable oil until golden brown.

## VEGETABLE PIZZA

*Rhonda Vacek*

1 can refrigerated crescent rolls  
1 (8 oz.) pkg. cream cheese  
½ pkg. Hidden Valley original  
flavor dressing mix

Chopped vegetables, raw  
cauliflower, carrots,  
cucumbers, radishes, celery

Spread crescent rolls like a crust in an 8x12-inch pan or cookie sheet. Bake according to package directions, cool. Mix cream cheese and dressing. Mix with enough milk (1 tsp. or so) to spread. Spread over rolled crust. Top with chopped raw vegetables. Refrigerate until ready to serve.

## BAKED BEANS

*Kaye Chatterton  
Carol Denlinger Smith*

2 (16-18 oz. ea.) cans pork and  
beans  
¾ C. brown sugar  
1 tsp. dry mustard

6 slices bacon (cut in pieces)  
½ C. catsup  
1 medium onion (minced)

Empty 1 can beans into a greased casserole. Combine the sugar and mustard and sprinkle half of mixture over beans. Top with remaining can of beans. Sprinkle rest of sugar/mustard mixture over beans, then the bacon, onion and catsup. Bake uncovered at 325° for 2½ hours.

## BAKED BEANS

*In Memory of Jean Sievers*

2 (16 oz. ea.) cans pork and  
beans  
¾ C. sugar  
1 onion (minced)  
3 slices bacon (diced)

Dash nutmeg  
Dash cinnamon  
¾ C. catsup  
½-1 C. crushed corn flakes

Combine all the ingredients except the corn flakes. Pour into baking dish. Top with corn flakes. Bake at 350° for 1 hour.

## BAKED BEANS

*Myrtle Marshall*

- |                              |                       |
|------------------------------|-----------------------|
| 1 (No. 2) can butter beans   | 1 tsp. dry mustard    |
| 1 (No. 2) can kidney beans   | ½ lb. bacon (diced)   |
| 1 (No. 2) can pork and beans | ½ lb. ground beef     |
| ½ C. catsup                  | 1 small onion (diced) |
| ½ C. brown sugar             |                       |

Brown bacon, beef and onion. Use grease. Mix all ingredients together and bake 1 hour at 350°.

## BAKED LIMAS

*Ida Tasker*

- |                       |                      |
|-----------------------|----------------------|
| 2 C. dried lima beans | 1/8 tsp. pepper      |
| 1 tsp. salt           | 1 C. sour cream      |
| ¾ tsp. mustard        | Thin strips of bacon |
| ½ C. brown sugar      |                      |

Soak dried limas overnight. Cook slowly until tender. When partly cooked add salt and ½ tsp. mustard. Drain and place in a baking dish. Add brown sugar, remaining mustard, pepper and mix well. Add sour cream and enough hot water to cover well. Cover tightly and bake 1 hour at 300°. Before removing from oven, lay thin strips of bacon over top and bake, uncovered, until brown, about 2 hours.

## BEAN CASSEROLE

*Mary Somerville*

- |                          |                                |
|--------------------------|--------------------------------|
| ½ lb. bacon (chopped up) | ½ C. catsup                    |
| ½-¾ lb. hamburger        | 1 (No. 2½) can pork and beans  |
| 1 medium onion (diced)   | 1 (No. 303) can Northern beans |
| ½ C. brown sugar         | 1 (No. 303) can butter beans   |
| ¼-½ C. white sugar       |                                |

Chop onion and brown in skillet with bacon and hamburger. Mix all other ingredients together in buttered casserole and add browned meats. Bake in 350° oven for 1 hour. Enjoy - hot or cold!

## BEANS ITALIANO

*Sheryl Nissen*

- |                   |                                          |
|-------------------|------------------------------------------|
| 1 pt. green beans | ¼ C. plain croutons or dried bread cubes |
| 1 T. butter       | ¼ tsp. garlic powder                     |
| ½ tsp. salt       | 3 T. grated Parmesan cheese              |
| 1/8 tsp. pepper   |                                          |

Heat beans. Drain off juice. Add butter and spices. When ready to serve, add croutons and cheese. Toss lightly and serve.

## CALICO BEANS

*Marcia Huston*

- |                                     |                                         |
|-------------------------------------|-----------------------------------------|
| 8 slices bacon                      | 1 (No. 2½) can pork and beans           |
| 1 large onion                       | ¾ C. brown sugar                        |
| 1 (No. 303) can drained green beans | ¼ C. vinegar                            |
| 1 (No. 303) can drained lima beans  | ½ tsp. each garlic salt and dry mustard |

Cut bacon into pieces and brown with chopped onion. Add rest of ingredients. Stir well. Bake 1 hour at 350°.

## CORN CASSEROLE

*Arlene Johnson*

- |                         |                             |
|-------------------------|-----------------------------|
| 1 can whole kernel corn | 1 C. grated cheese          |
| 1 can cream style corn  | ¼ C. oil                    |
| 4 eggs (beaten)         | 1 pkg. Jiffy corn bread mix |

Mix all ingredients and put in greased casserole. Bake 1 hour at 350°.

## POTLUCK CORN

*Lucile Finkenbinder*

- |                              |                            |
|------------------------------|----------------------------|
| 1 can creamed corn           | 1 C. sour cream            |
| 1 can whole corn (drained)   | 4 T. chopped onion         |
| 2 eggs (1 whole and 1 white) | 1 box Jiffy corn bread mix |
| 1 stick oleo (cut up)        |                            |

Mix all ingredients well. Pour into 9x13-inch greased casserole. Bake at 350° for 45 minutes.

## CORN CASSEROLE

*Bettie Paton*

- |                    |                                   |
|--------------------|-----------------------------------|
| 2 C. corn          | 1 C. diced Monterey Jack cheese   |
| ½ C. melted butter | ¼ C. corn meal                    |
| 2 eggs             | 1 (4 oz.) can diced green chilies |
| 1 C. sour cream    |                                   |
| 3 T. diced onions  |                                   |
| 1½ tsp. salt       |                                   |

Preheat oven to 350°. Generously butter a 2-qt. casserole. Mix corn, butter, and eggs in bowl. Set aside. Mix remaining ingredients in medium bowl. Add first mixture and blend. Pour into prepared casserole and bake uncovered 50-60 minutes at 350°. Serves 6.

## CORN NOODLE CASSEROLE

*Lucile Finkenbinder*

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 can cream style corn  | ½ C. Velveeta or cheddar cheese |
| 2 C. cooked egg noodles | ¼ C. melted oleo                |
| 1 beaten egg            |                                 |

Cook the 2 C. noodles, drain well. Add rest of ingredients and bake ½ hour at 350°.

## SWISS SCALLOPED CORN

*Carla Dawson*

- |                                        |                               |
|----------------------------------------|-------------------------------|
| 3 slices crisp cooked bacon (crumbled) | 1 can evaporated milk         |
| 2 cans corn (drained)                  | ½ tsp. onion powder or flakes |
| 1 C. shredded Swiss or cheddar cheese  | 1/8 tsp. pepper               |
| 1 egg                                  | 1½ tsp. flour                 |
|                                        | ¼ C. dry bread crumbs         |
|                                        | 1 T. butter (melted)          |
|                                        | Dash paprika                  |

In 2-qt. oblong baking dish, combine bacon, corn and cheese. Blend together egg, milk, onion, pepper and flour. Pour over corn and combine well. Top with bread crumbs blended with butter. Sprinkle with paprika. Cover and cook on medium for 10-12 minutes in microwave.

## SCALLOPED CORN

*Susan Schaeffer*

- |                        |                      |
|------------------------|----------------------|
| 1 can cream style corn | 1 tsp. salt          |
| 1 C. cracker crumbs    | 2 eggs (beaten)      |
| 1/3 C. diced celery    | 2 T. butter (melted) |
| 1/4 C. chopped onion   | 1 C. milk            |
| 3/4 C. American cheese |                      |

Stir all ingredients together, pour into baking dish. Bake at 350° for 50-60 minutes.

## SCALLOPED CORN

*DeLoris Feldman*

- |                                 |                      |
|---------------------------------|----------------------|
| 1 (16 oz.) can cream style corn | 2 eggs (well beaten) |
| 1 C. cracker crumbs             | 2 T. melted butter   |
| 1/3 C. diced celery             | 1/4 tsp. paprika     |
| 3/4 C. cubed cheese             | 1 C. milk            |
| 1 tsp. salt                     | 1/4 C. chopped onion |

Mix above ingredients in large mixing bowl. Refrigerate overnight. Stir and pour in well greased 9x9-inch pan. Bake 50 minutes in 350° oven. Double ingredients for 9x13-inch pan. Bake covered with foil. Punch holes in foil to let out steam. Uncover for last 10 minutes of baking.

## SCALLOPED CORN

*Mrs. Richard Eichhorn*

- |                              |                     |
|------------------------------|---------------------|
| 1 pkg. corn (2-3 C.)         | 3/4 C. diced cheese |
| 1 C. crumbs                  | 2 T. butter         |
| 1/4 chopped onion            | 1 tsp. salt         |
| 1/3 C. finely chopped celery | 1 C. milk           |

Combine all ingredients. Bake at 350° for 45 minutes to 1 hour.

*The best thing to spend on children is time.*

## SCALLOPED CORN

*Yvonne Meade*

1 can creamed corn  
2 beaten eggs  
½ C. milk

1 C. bread or cracker crumbs  
½ C. diced onion  
Cheese

Mix all ingredients well, pour into a greased casserole. Dot with butter and cheese. Bake at 350° for 30 minutes.

## CORNY CORNBREAD

*Carol Miller*

1 C. sour cream  
½ green pepper (chopped)  
¼ onion (chopped)  
1 C. cream style corn

1 can whole kernel corn  
1 egg (beaten)  
1 (8½ oz.) pkg. corn muffin mix  
1 stick oleo

Combine all ingredients. Pour into greased baking dish. Bake at 375° for 1 hour or until a crust forms on top.

## BAKED EGGPLANT

*Lucile Finkenbinder*

1 lb. eggplant (peeled)  
½ C. dried bread crumbs  
¾ C. evaporated milk  
¼ C. butter (melted)  
¼ C. onion (finely chopped)  
¼ C. green pepper (chopped)  
¼ C. celery (chopped)

2 eggs (slightly beaten)  
1 T. pimiento (chopped)  
½ tsp. salt  
½ tsp. pepper  
¼ tsp. sage  
1½ C. (4 oz.) grated cheddar cheese

Cut peeled eggplant in 1-inch cubes. Cover with water to which 1 tsp. salt has been added. Soak 6 hours or overnight in refrigerator. Drain. Cover with water and simmer until tender. Drain. Soak bread crumbs in milk. Saute onions, green pepper and celery in the melted butter about 15 minutes or until tender. Combine the cooked eggplant, bread crumbs and sauteed vegetables. Add eggs, pimiento and seasonings. Blend thoroughly. Place in greased baking dish. Bake at 350° for 45 minutes. Top with grated cheese, return to oven until cheese melts.

## TOMATO PUDDING

*Josephine Johnson*

- |                                     |                                  |
|-------------------------------------|----------------------------------|
| 1 (1 lb. 12 oz.) can tomatoes       | 1/3 tsp. dry mustard             |
| 1 C. brown sugar (firmly packed)    | 7 slices dry bread               |
| 1/4 tsp. each allspice and cinnamon | 1/2 C. (1/4 lb.) butter (melted) |

Puree tomatoes in blender. Add brown sugar and spices to the tomato puree and mix well. Cut bread into 1/2-inch cubes. Put bread cubes in a shallow 2-qt. ungreased casserole and dribble the melted butter over bread cubes. Lightly mix in the tomato mixture. Bake uncovered in 350° oven for about 45 minutes or until lightly brown on top.

## TOMATOES SUPREME

*Mrs. Rex Brady*

- |                         |                            |
|-------------------------|----------------------------|
| 3 ripe tomatoes (split) | 1/2 tsp. garlic powder     |
| 3 T. minced onion       | 1/8 tsp. basil             |
| 2 T. green peppers      | 1/8 tsp. oregano           |
| 1/2 C. ricotta cheese   | 1/4 tsp. thyme             |
| 1 T. Parmesan cheese    | 1/2 C. grated Swiss cheese |

Remove stems from tomatoes and cut in half. Place halves in baking dish, cut side up. Mix remaining ingredients except Swiss cheese. Divide into 6 portions and spread on tomatoes. Top with Swiss cheese. Broil 1-5 minutes until cheese melts. Serve immediately. Tomatoes will stay firm but warm. Do not peel. Should use large tomatoes.

## SWISS VEGETABLE BAKE

*Gladys Wright*

- |                                                          |                                   |
|----------------------------------------------------------|-----------------------------------|
| 1 (16 oz.) pkg. frozen broccoli, carrots and cauliflower | 1/3 C. milk                       |
| 1 can mushroom soup                                      | 1/4 tsp. pepper                   |
| 1 C. Swiss cheese (shredded)                             | 1 (4 oz.) jar pimientos (chopped) |
|                                                          | 1 can French fried onions         |

Cook vegetables until well thawed and drain. Combine vegetables, soup, 1/2 C. cheese, milk, pepper, pimiento and 1/2 can onions. Pour into baking dish. Bake covered at 350° for 30 minutes. Top with remaining cheese and onions and bake uncovered for 5 minutes longer.

**BROCCOLI-CAULIFLOWER CASSEROLE**

*Ruby Holub*

- |                                                        |                              |
|--------------------------------------------------------|------------------------------|
| 1½ (16 oz. ea.) pkgs. California mix frozen vegetables | 1 C. raw minute rice         |
| 1 medium onion (chopped)                               | 1 can cream of mushroom soup |
| ½-1 C. celery (chopped)                                | 1 can cream of chicken soup  |
| 1 stick margarine                                      | 1 can cheddar cheese soup    |

Saute onion and celery in butter until tender. Cook and drain vegetables. Stir together with remaining ingredients. Bake in 9x13-inch pan for 30 minutes at 350°.

**BROCCOLI-CHEDDAR BAKE**

*Kathy Streeper*

- |                                                  |                            |
|--------------------------------------------------|----------------------------|
| 16-18 slices bread (crusts removed)              | ½ tsp. dry mustard         |
| 2 C. (8 oz.) cheddar cheese (cubed)              | ½ tsp. salt                |
| 2 C. ham (cubed)                                 | 3 C. milk                  |
| 1 (10 oz.) pkg. frozen broccoli (cooked and cut) | 6 eggs                     |
|                                                  | 1 C. corn flakes (crushed) |
|                                                  | ½ C. butter (melted)       |

Preheat oven to 350°. Butter a 9x13-inch baking dish and line with 8 slices of bread. Sprinkle with cheese, ham and broccoli. Layer remainder of bread on top of mixture. Beat eggs, mustard, salt and milk together. Pour over bread, cover with foil. Refrigerate overnight. Mix together corn flakes and melted butter. Place on top of bread mixture. Bake uncovered for 1 hour. Serves 10-12.

**BROCCOLI CASSEROLE**

*Gladys Ireland*

- |                                |                        |
|--------------------------------|------------------------|
| 1 pkg. frozen chopped broccoli | ¾ stick margarine      |
| 1 lb. Velveeta cheese (cubed)  | ½ C. milk              |
|                                | 3 C cooked minute rice |

Melt first 4 ingredients in saucepan. Mix in rice. Bake uncovered in casserole dish at 350° for 40 minutes.

## **BROCCOLI CASSEROLE**

*Lou Ann Hora*

- |                              |                             |
|------------------------------|-----------------------------|
| 1 (20 oz.) pkg. broccoli     | ½ C. melted margarine       |
| 1 can cream of mushroom soup | 1 (8 oz.) jar Cheez Whiz    |
| 1 can cream of chicken soup  | 1 C. minute rice (uncooked) |

Melt margarine. Add cream of mushroom soup, cream of chicken soup and Cheez Whiz over low heat until completely mixed. Add rice and broccoli. Put in large casserole dish and bake uncovered at 350° for 1 hour. Stir occasionally.

## **BROCCOLI CASSEROLE**

*Lucile Finkenbinder*

- |                                |                                |
|--------------------------------|--------------------------------|
| 2 pkgs. frozen broccoli spears | 1 can cream of mushroom soup   |
| 1 small can evaporated milk    | 1 can French fried onion rings |
| 1 C. grated cheddar cheese     |                                |

Cook broccoli as per directions and arrange in casserole. Sprinkle with cheese. Mix soup and milk, pour over broccoli and cheese. Bake at 350° for 25 minutes. Top with onion rings and bake 10 minutes more. Bake in 8x8-inch casserole.

## **BROCCOLI CASSEROLE**

*Sheri Tjaden*

- |                           |                              |
|---------------------------|------------------------------|
| 2 pkgs. frozen broccoli   | 1 can cream of mushroom soup |
| 1 C. uncooked Minute Rice | 1 can cream of chicken soup  |
|                           | 1 (8 oz.) jar Cheez Whiz     |

Mix all ingredients and bake in 9x13-inch casserole dish for 1 hour at 350°.

## **BROCCOLI CASSEROLE**

*Cindy Dirks*

- |                                  |                              |
|----------------------------------|------------------------------|
| 1 pkg. frozen chopped broccoli   | 1 can sliced water chestnuts |
| 1 C. minute rice                 | ½ C. milk                    |
| 8 oz. jar Cheese Whiz (softened) | ¾ C. chopped onion           |
| 1 can cream of chicken soup      | 3 T. melted margarine        |

Mix all ingredients together. Place in a 9x13-inch pan. Bake at 350° for 45 minutes. Can be cooked in microwave 15-20 minutes on high. Can be made ahead and refrigerated overnight. Bake slightly longer.

## BROCCOLI RICE CASSEROLE

Mary Somerville

- 2/3 C. celery
- 2/3 C. onion
- 1 stick oleo
- 3 cans cream of mushroom soup (undiluted)
- Salt to taste
- 1 small jar Cheese Whiz
- 1 C. sliced or slivered almonds
- 2 pkgs. frozen chopped broccoli (cooked)
- 3 C. quick-cooking rice (cooked)

Bake in 3-qt. casserole for 1 hour at 350° or simmer in electric skillet for 1 hour. This will not get as firm as baking it. You may put grated cheese and almonds on top.

## BROCCOLI-RICE CASSEROLE

Joyce Doll

(Crock Pot)

- 1 (16 oz.) pkg. chopped broccoli (frozen)
- 1 C. Minute Rice
- 1 can mushrooms
- 1 (8 oz.) jar Cheese Whiz
- 1 C. chopped onion (sauteed)
- 1 C. chopped celery (sauteed)
- 1 can cream of chicken soup
- 1 can cream of mushroom soup

Mix all ingredients and put in crock pot on low for 3-3½ hours.

## BROCCOLI RICE CASSEROLE

Roberta Sievers

Arlene Johnson

- 20 oz. bag broccoli (cooked)
- 1 stick margarine
- 4 oz. can mushrooms
- 1 (7 oz.) jar Cheese Whiz or equivalent Velveeta (melted)
- 1 can cream of chicken soup
- 1 soup can milk
- 1 soup can minute rice

Mix all ingredients together. Put into greased 3-qt. covered casserole. Bake at 350° for 30 minutes.

## SQUASH CASSEROLE

*Emily Westphal*

3 eggs (separated)  
6 C. mashed, cooked squash  
½ C. milk  
⅓ C. butter

1 tsp. salt  
¼ tsp. paprika  
¼ tsp. celery salt  
Nutmeg to sprinkle on top of  
casserole

Beat egg yolks; add squash, milk, melted butter and seasonings. Beat egg whites until stiff and fold carefully into squash mixture. Pour into buttered casserole and sprinkle nutmeg over top. Bake at 350° for 30 minutes.

## SQUASH CHEESE CASSEROLE

*Evelyn Hansen*

6 small yellow squash  
1 C. grated cheese  
1 C. soda crackers

1 egg  
1 small onion (chopped)  
½ C. milk

Boil squash until tender in salted water. Mash squash and add the other ingredients. Put mushy mess in a buttered casserole. Bake 20-25 minutes at 425°.

## ZUCCHINI CASSEROLE

*Ruth Cormack*

1½ lbs. hamburger (cooked with  
onion  
1-2 medium zucchini (cook and  
drain)

½ C. American cheese  
1 can mushroom soup  
Cracker crumbs

Put the cooked hamburger and cooked zucchini in a casserole. Add the cheese and mushroom soup. Spread cracker crumbs over the top. Bake at 300° for 1 hour.

*Give others a piece of your heart not a piece of your mind.*

## ZUCCHINI-TOMATO CASSEROLE

*Christena Moore*

- |                                |                                |
|--------------------------------|--------------------------------|
| 6 small zucchini               | ½ C. parsley (chopped)         |
| 4 medium tomatoes              | 2 large garlic cloves (minced) |
| 5-6 small red-skinned potatoes | 1 tsp. sugar                   |
| 1 green pepper (cut in strips) | 1 T. salt                      |
| 1 red pepper (cut in strips)   | 2 T. fresh basil (chopped)     |
| 2 C. celery                    | ½ C. olive oil                 |
| 2 medium onions                | ½ C. slivered almonds          |

Prepare the vegetables. Cut zucchini into ½-inch thick slices. Cut tomatoes into wedges. Slice potatoes in ¼-inch slices; cut celery in ½-inch strips. Slice onions in ¼-inch slices and separate. Preheat oven to 350°. In a greased 2-qt. shallow baking dish, combine all ingredients except olive oil and nuts. Sprinkle with olive oil. Cover and bake for 1 hour or until vegetables are tender. Garnish with nuts and serve.

## CABBAGE AU GRATIN

*Shirley Wright*

- |                  |                      |
|------------------|----------------------|
| 1 medium cabbage | 1½ C. milk           |
| 3 T. flour       | ¼ lbs. grated cheese |
| 3 T. shortening  | ⅓ C. cracker crumbs  |
| ½ tsp. salt      |                      |

Wash and chop cabbage. Cook in boiling salted water until tender (7 minutes) and drain. Make a cheese sauce of the flour, shortening, salt, milk and cheese. Put drained cabbage in greased dish and add cheese sauce. Cover with cracker crumbs and brown in oven ½ hour at 350°.

## BLOUKRAUT

*Kathy Tasker*

- |                     |                       |
|---------------------|-----------------------|
| 1 head blue cabbage | 1 tart apple (peeled) |
| 1 medium onion      | 5 slices bacon        |

Cut bacon into pieces and fry. Remove the bacon (save ¼ C. of the drippings) and place in a 4-qt. pan. Cut up the cabbage, onion and apple and put with the bacon. Add 2 T. vinegar and 2 T. sugar. Add salt and pepper to taste. Cover and cook until done. If desired add the ¼ C. bacon grease. If the ingredients become dry add water a little at a time.

## CABBAGE CASSEROLE

*Bessie Koppes*

- |                                 |                              |
|---------------------------------|------------------------------|
| 2 lbs. cabbage (coarse chopped) | 1 C. bread crumbs (buttered) |
| 1 can cream of chicken soup     | 1 T. butter (melted)         |
| ½ soup can of milk              | 1 C. diced ham               |
| 4 oz. shredded cheddar cheese   |                              |

Boil cabbage in small amount of water 10 minutes; drain. Combine soup and milk. In a 1½-qt. casserole alternate layers of soup, cabbage, cheese and ham. Top with bread crumbs. Bake at 350° for 30 minutes.

## BUTTERY HERB PEAS

*Janice Ripperton*

- |                             |                                |
|-----------------------------|--------------------------------|
| 10 oz. frozen peas or fresh | ¼ tsp. each salt, oregano,     |
| ½ C. margarine              | garlic powder                  |
| 1 T. minced onion           | 1/8 tsp. pepper                |
|                             | 2 T. sliced green olives (4-5) |

Cook peas as directed; drain. Add margarine, onion, salt, oregano, garlic powder, and pepper. Heat through and add olives just before serving.

## PEAS WITH WATER CHESTNUTS

*Mrs. Richard Eichhorn*

- |                                     |                              |
|-------------------------------------|------------------------------|
| 1 (10 oz.) pkg. frozen peas or      | 1 C. hot water               |
| 2 C. garden peas                    | 1 T. butter                  |
| 4 oz. sliced water chestnuts        | Pinch of salt                |
| 1 (10½ oz.) can chicken broth       | or pinch of sugar if desired |
| or 1 tsp. chicken bouillon granules |                              |

If instant chicken bouillon granules are used, dissolve in the hot water. Simmer peas and water chestnuts in chicken broth about 5 minutes or until peas are done. Add butter and seasoning if desired.

*What you eat in private shows in public.*

## FRENCH FRIED ONION RINGS

*Mrs. Kay Tasker*

- |                    |        |
|--------------------|--------|
| 1¼ C. flour        | 1 egg  |
| ¼ tsp. salt        | Milk   |
| 1 T. baking powder | Onions |

Combine flour, salt and baking powder. Add egg and enough milk to make a thick batter. Peel onions, slice into rings. Dip into batter and deep-fat fry until light brown.

## ASPARAGUS WITH LEMON SAUCE

*Jeri Hartl*  
*Mrs. Ruby Holub*

- |                         |                             |
|-------------------------|-----------------------------|
| 1 lb. asparagus         | 1/8 tsp. salt (opt.)        |
| 1 T. olive oil          | 1 T. lemon juice            |
| 1 clove garlic (minced) | ¼ C. egg substitute or less |
- Few grains freshly ground pepper

Snap off tough ends from asparagus. Arrange spears in a micro-proof loaf pan with buds toward center. Cover and microwave on high for about 5 minutes or until crisp-tender; drain. Place oil and garlic in a micro-proof custard cup or small bowl. Microwave uncovered on high 1 minute. Add remaining ingredients to blender container or food processor. With motor running, slowly add garlic mixture, continuing to process until mixture is smooth and slightly thickened. Pour over drained asparagus, tossing lightly to coat. Serves 4. Nutrition information per serving: 64 cal., 5 mg pro., 3.6 mg fat, 5 mg carbo., 0 mg chol., 98 mg sodium.

## CHEESY CARROTS

*Lucille (Mrs. Paul) Waggoner*

- |                                |                                                     |
|--------------------------------|-----------------------------------------------------|
| 2 lbs. fresh or frozen carrots | ½ lb. pasteurized processed cheese (I use Velveeta) |
| 1 stick oleo                   | Butter                                              |
| Salt and pepper to taste       | Corn flake crumbs                                   |

Peel and slice carrots, boil until tender; drain. Place carrots in greased baking dish. In saucepan, melt cheese in the oleo, stir constantly. Pour over drained carrots. Top with corn flake crumbs and add a few dots of butter. Bake at 350° until browned and bubbles.

## **ASPARAGUS CASSEROLE**

*Helen Nielsen*

Fresh asparagus  
1-1½ C. croutons

½ C. shredded cheese  
1 small pkg. dried beef

### **WHITE SAUCE:**

2 T. butter (softened)  
2 T. flour

¼ C. salt  
1 C. milk

Cook the asparagus 3-4 minutes. In the bottom of buttered baking dish put the croutons, a layer of cheese, a layer of dried beef. Top with the asparagus. Pour the white sauce over the asparagus and sprinkle with croutons. Bake at 350° for 15-20 minutes.

For White Sauce: Combine butter, flour and salt. Add milk and cook until it reaches desired consistency.

## **COMPANY CARROTS**

*Ruth Jansen*

2½ lbs. carrots  
½ C. mayonnaise  
1 T. onion (chopped)  
1 T. prepared horseradish  
Salt and pepper to taste

¼ C. soda crackers (crushed)  
2 T. butter (melted)  
½ tsp. parsley (chopped)  
¼ tsp. paprika

Cut carrots in medium sized pieces. Cook and save ¼ C. water. Put into 9x9-inch pan. Mix water, mayonnaise, onion, horseradish, salt and pepper. Pour over carrots. Spread cracker crumbs over top. Spoon on butter, parsley and paprika. Bake at 350° for 20-25 minutes. Serves 8.

## **CARROT CASSEROLE**

*Phylis Lange*

5 C. sliced carrots  
½ lb. processed cheese (cubed)  
1 stick butter or margarine

1 small onion (diced)  
¾ C. Ritz crackers (crushed)

Cook carrots until tender. Layer carrots and cheese in 1¾-qt. casserole dish. Saute onion in butter and pour over carrots and cheese. Top with crushed crackers and bake at 350° for 30 minutes.

## CARROT CASSEROLE

Betty Lubben

- |                            |                             |
|----------------------------|-----------------------------|
| 2 lbs. carrots (sliced)    | 1/3 can milk (use soup can) |
| 1 can cream of celery soup | Buttered bread crumbs       |
| 1 small jar Cheese Whiz    |                             |

Cook the sliced carrots until almost tender in salted water; drain. Place carrots in a greased casserole. Mix soup, cheese and milk and pour over carrots. Sprinkle on buttered bread crumbs. Bake 45 minutes in 350° oven.

## SUNSHINE CARROTS

Viola Hanna

- |                           |                     |
|---------------------------|---------------------|
| 5 medium carrots (sliced) | 1/4 tsp. ginger     |
| 1 T. sugar                | 1/4 C. orange juice |
| 1 tsp. cornstarch         | 2 T. butter         |
| 1/4 tsp. salt             |                     |

Cook carrots in boiling water 20 minutes and drain. Combine sugar, cornstarch, salt and ginger. Add orange juice and butter. Cook until thick. Pour the sauce over the carrots and heat.

## MARINATED CARROTS

Nancy Digmann

- |                         |                             |
|-------------------------|-----------------------------|
| 2 lbs. carrots (sliced) | 1 tsp. Worcestershire sauce |
| 2 onions (diced)        | 1/2 C. salad oil            |
| 1 green pepper (diced)  | 3/4 C. sugar                |
| 1 tsp. celery seed      | 1/4 tsp. prepared mustard   |
| 1 can tomato soup       | 1 tsp. salt                 |
| 1/4 C. vinegar          | Dash of pepper              |

Steam the carrots in microwave. Add the onions, green pepper and celery seed. Mix the remaining ingredients with blender. Pour over the carrot mixture. Refrigerate. Will keep 7-10 days.

*Minds, like metal, grow brighter with use.*

## OVEN POTATO WEDGES

*Janice Ripperton*

8 large unpeeled potatoes	Garlic powder
½ C. oil	Salt
Parmesan cheese	Paprika
Pepper	

Heat oven to 375°. Line jelly roll pan with foil. Cut potatoes into wedges. Pour oil in pan and flip-flop potatoes in the oil until they are coated. Stand potatoes on peel side. Sprinkle with cheese, garlic, salt, paprika and pepper. Cook 45 minutes.

## NEVER FAIL SCALLOPED POTATOES

*Alberta Fairley*

6 C. sliced potatoes	2 tsp. salt
3 C. milk	2 T. flour
3 T. butter	

Blend butter, flour, salt. Add milk and potatoes. Cook over low heat 8 minutes. Pour into buttered casserole and bake until done. Sliced onion, celery salt or mushrooms may be added.

## GOLDEN POTATOES

*Kathryn Lindsey*

7-8 large potatoes	1 tsp. chopped onion
½ C. oleo	1½ C. sour cream
1½ C. shredded cheese	Salt and pepper

Boil potatoes until almost done. Dice, put potatoes into casserole with remaining ingredients and toss lightly. Bake 45 minutes at 350°. Serves 6-8. Can be mixed together the day before, saves much time.

*We can't help growing old; we can resist aging.*

## OVEN FRIED POTATOES

Mary Ann Paulsen

- |                                    |                      |
|------------------------------------|----------------------|
| 4 large baking potatoes (unpeeled) | ¼ tsp. garlic powder |
| ½ C. vegetable oil                 | ¼ tsp. paprika       |
| 1-2 T. Parmesan cheese             | 1/8 tsp. pepper      |
| ½ tsp. salt                        |                      |

Wash potatoes. Cut lengthwise into 4 wedges. Place skin side down in a 9x13x2-inch baking pan. Combine remaining ingredients. Brush over potatoes or dip potatoes into mixture before placing into pan. Bake at 325°-350° for 1 hour, brushing with oil-cheese mixture every 15 minutes. Turn potatoes over for last 15 minutes.

## ESCALLOPED POTATOES

Wilma Taylor

- |                             |                          |
|-----------------------------|--------------------------|
| 4 C. potatoes (sliced thin) | 3 T. butter or margarine |
| 2 T. flour                  | 2 C. milk                |
| 1 tsp. salt                 | Onion (opt.)             |
| Pepper                      | Paprika                  |

Combine onion, flour, salt and pepper. Place ⅓ of the potatoes in a greased 2-qt. baking dish. Sprinkle with half the flour mixture. Dot with 1 T. butter. Repeat with another ⅓ of the potatoes and final half of the flour mixture and 1 T. butter. Top with remaining ⅓ of potatoes and 1 T. butter. Sprinkle with paprika. Bake, covered, at 325° for 45 minutes. Uncover dish and bake 30 minutes longer or until potatoes are tender. Serves 6-8.

## EASY ESCALLOPED POTATOES

Sheryl Nissen

- |                                                                                    |                       |
|------------------------------------------------------------------------------------|-----------------------|
| 1 (10½ oz.) can soup - either cheddar cheese, cream of celery, chicken or mushroom | 1/8 tsp. pepper       |
| ½-¾ C. milk                                                                        | 1 T. dry minced onion |
| ¾ tsp. salt                                                                        | 1 T. oleo or butter   |
|                                                                                    | 4 C. sliced potatoes  |
|                                                                                    | Paprika               |

Put potatoes in 2-qt. casserole. Mix soup, milk, onion, salt and pepper and pour over potatoes. Dot butter on top. Sprinkle with paprika. Bake at 375° for 1 hour (covered). Uncover and bake 15 minutes more.

## CHEESY SHREDDED POTATOES

*Kathy Wright*

- |                                                   |                      |
|---------------------------------------------------|----------------------|
| 6 medium potatoes or 2-qt.<br>casserole dish full | 1/3 C. chopped onion |
| 2 C. shredded cheddar cheese                      | 1 tsp. salt          |
| 1/4 C. oleo                                       | 1/4 tsp. pepper      |
| 1 1/2 C. milk                                     | 2 T. oleo            |

Cook potatoes in skins; cool, peel and shred coarsely. In a pan, over low heat combine cheese and 1/4 C. oleo. Stir until almost melted. Remove from heat and blend in milk, onion, salt and pepper. Fold in potatoes and turn into greased casserole. Dot with 2 T. oleo and paprika. Bake at 350° for 30 minutes.

## CREAMY POTATO PUFF

*Sheryl Nissen*

- |                                           |                         |
|-------------------------------------------|-------------------------|
| 1 (8 oz.) pkg. cream cheese<br>(softened) | 1 T. dry minced onion   |
| 4 C. hot mashed potatoes                  | 1/4 C. chopped pimiento |
| 1 egg (beaten)                            | 1 tsp. salt             |
|                                           | 1/8 tsp. pepper         |

Combine cream cheese and potatoes until blended. Add remaining ingredients and place in ungreased 1 1/2-qt. casserole. Bake 45 minutes at 350°. Do not cover. Instant potatoes can be used.

## CREAMY AU GRATIN POTATOES

*Mona Kay Jeffrey*

- |                                           |                                       |
|-------------------------------------------|---------------------------------------|
| 1/2 C. onion (chopped)                    | 1 (12 oz.) pkg. frozen hash<br>browns |
| 1 (3 oz.) pkg. cream cheese               | 1/2 C. shredded cheddar cheese        |
| 1 can cream of celery or<br>mushroom soup |                                       |

Combine onions, cream cheese and soup. Beat until smooth. In baking dish alternate layers of potatoes with layer of the soup. Cover and bake at 400° for 45 minutes. Sprinkle with the cheese.

## PARTY POTATOES

*In Memory of Jean Sievers*

8-10 potatoes (peeled)  
1 (8 oz.) pkg. cream cheese  
1 C. dairy sour cream

Paprika  
Garlic salt  
Butter

Cook the potatoes and drain. Beat the cheese and sour cream at medium speed until blended. Add the hot potatoes and continue until light and fluffy. If too stiff add a little milk. Season to taste with the garlic salt. Put the potatoes in 2-qt. casserole. Dot with butter and sprinkle with paprika. Heat in oven at 350° for 30 minutes. The casserole can be refrigerated for several days before using. If refrigerated first increase the baking time to 1 hour.

## POTATO CASSEROLE

*Karen Sievers*

5 medium potatoes (shredded)  
¾ tsp. salt  
Pepper to taste  
3 T. oil  
1½ lbs. ground pork  
½ C. onion (chopped)

2 T. flour  
1 tsp. salt  
1 (5½ oz.) can evaporated milk  
½ tsp. prepared mustard  
2 oz. shredded cheddar cheese

Mix the potatoes, salt, pepper and oil well. Put into greased 9-inch pie pan and bake at 500° for 15-20 minutes. While potatoes are baking, brown pork with onion. Drain off drippings. Sprinkle meat and onion mixture with flour and salt, add milk and mustard and cook as a gravy. Pour meat/gravy mixture onto brown potatoes. Sprinkle with cheese. Return to oven and bake at 350° for 15 minutes.

## POTATO CASSEROLE

*Junean Tracy*

10 C. cooked, chopped potatoes  
½ C. melted margarine  
1 tsp. salt  
¼ tsp. pepper  
1 tsp. oregano  
½ C. chopped green pepper  
½ C. celery

1 (10 oz.) can cream of celery soup  
1 pint sour cream  
Chives  
½ C. chopped onion  
2 C. shredded cheddar cheese

Combine ingredients and put in greased 9x13-inch pan and bake at 350° for 45 minutes.

## ORANGE CANDIED SWEET POTATOES

*Kim Peck*

Approx. 60 oz. can sweet potatoes	1/8 tsp. salt
2 T. butter	2 C. orange marmalade
2 T. orange juice	1 T. toasted coconut
1 T. lemon juice	

Bring butter, orange juice, lemon juice and salt to boil. Add marmalade and simmer 5 minutes. Add sweet potatoes and simmer 15 minutes. Add toasted coconut when ready to serve.

## PARTY CHEESE SPUDS

*Evelyn Hansen*

6 potatoes	2 C. milk
1 onion	1/2 stick oleo
Garlic salt	

Boil potatoes with jackets. Cool, peel and grate. Put in a square 9x9-inch pan. Chop onion, sprinkle over potatoes with garlic salt. Heat milk and oleo together. Pour over potatoes. Sprinkle with grated cheese. Bake 1 hour at 350°. May be kept in refrigerator overnight before baking.

## HASH BROWN CASSEROLE

*Gladys Ireland*

1 (8 oz.) carton sour cream	1 can cream of chicken soup
1/2 C. margarine	1/2 lb. Velveeta cheese or
1 tsp. salt	1 can cheddar cheese soup
1/4 tsp. pepper	2 (10 oz. ea.) pkgs. hash
1/2 C. chopped onion	browns

Place hash browns in 9x13-inch pan. Heat rest of ingredients and pour over the hash browns. Put 2 C. crushed buttered corn flakes on top. Bake at 350° for 1 hour.

*Today wear something warm - a smile!*

## McATEE POTATOES

*Karmen Jamison*

24 oz. frozen hash browns  
1 can cream of celery soup  
14 oz. sour cream  
1 C. milk  
Salt and pepper to taste

1 C. shredded cheese  
(any kind)  
1 can cream of chicken soup  
1 (4 oz.) pkg. cream cheese  
Diced onion to taste

Mix all ingredients, except potatoes, in a saucepan and heat on low until smooth. Place potatoes in a buttered casserole and pour liquid on top. Stir. Bake at 350° for 1 hour. Let set 5-10 minutes before serving. (Stir once or twice while baking.)

## KATHRYN'S SCALLOPED POTATOES

*Maren Nissen*

2 lb. bag frozen hash browns  
(partly thawed)  
½ C. oleo  
2 C. diced Velveeta cheese

2 C. sour cream  
⅓ C. milk  
1 can cream of celery soup

Put potatoes in a greased 9x13-inch pan. Heat the remaining ingredients until the cheese and oleo are melted. Pour the mixture over the potatoes and stir it in. Sprinkle dried chives on top if desired. Bake at 350° for 1 hour or until lightly brown on top.

## HASH BROWN CASSEROLE

*Shirley Wright*

2 lb. bag frozen hash browns  
1 tsp. salt  
½ C. onion (chopped)  
1 carton sour cream  
2 C. crushed corn flakes

¼ C. oleo (melted)  
¼ tsp. pepper  
1 can cream of chicken soup  
1½ C. grated Velveeta cheese  
½ C. melted oleo

Combine frozen hash browns, partially thawed and broken apart, with the remaining ingredients, except the corn flakes and ½ C. oleo. Mix well. Put into a 9x13-inch baking pan. Top with the crushed corn flakes and melted oleo. Bake at 350° for 1 hour and 15 minutes.

## EASY CHEESY POTATOES

*Donna Huston Harford*

- |                                  |                           |
|----------------------------------|---------------------------|
| 1 lb. frozen hash brown potatoes | 2 T. minced onion         |
| 1 (8 oz.) jar Cheese Whiz        | 1 stick oleo              |
| 1 can cream of celery soup       | 1 C. crushed potato chips |
|                                  | Salt and pepper           |

Put frozen hash browns in a 2½-qt. casserole dish. Sprinkle with minced onions, salt and pepper. Spread cheese on top. Pour celery soup over cheese. Dot with butter and spread crushed potato chips over top. Bake at 325°, covered, for 1 hour and 15 minutes.

## HASH BROWN CASSEROLE

*Dolores Schrader*

- |                             |                              |
|-----------------------------|------------------------------|
| 1 lb. frozen hash browns    | 1/8 tsp. pepper              |
| ¼ C. melted butter          | ¾ C. shredded cheddar cheese |
| ½ tsp. salt                 | ½ C. milk                    |
| ½ can cream of chicken soup | 1 C. corn flakes (crushed)   |
| ½ C. sour cream             |                              |

Thaw potatoes in greased pan. Mix butter, salt, pepper, sour cream, soup, milk, and cheese. Pour over and mix. Sprinkle 1 C. corn flake crumbs over top and dribble on 2 T. melted butter. Bake at 350° for 1 hour.

## HASH BROWN POTATO CASSEROLE

*Jeanne Wessels*

- |                      |                                     |
|----------------------|-------------------------------------|
| 2 lbs. hash browns   | ½ C. diced onion                    |
| 2 boxes sour cream   | 1 tsp. salt                         |
| 2 cans mushroom soup | Velveeta cheese slices over the top |

Mix in above order. Bake at 350° until done.

*Life is full of ends but every end is a new beginning.*

## MAKE THESE POTATOES

*Mrs. Richard Eichhorn*

Peel potatoes and soak in salt water 2 hours. Dry and dip in melted butter and roll in bread crumbs. Sprinkle with paprika. Place in baking dish, pour rest of butter and  $\frac{1}{2}$  C. salt water in bottom. Cover and bake at  $350^{\circ}$  for 1 hour. Uncover and bake 15 minutes more.

## GRILLED POTATOES

*Dicksy Cathey Bryant*

Select medium or large russet potatoes, scrub and wash, leave skins. Cover with water and cook until almost done but firm. Drain the potatoes and cool until they can be handled. Slice lengthwise in wedges and place in deep container. Cover with bottled Italian dressing. Marinate  $1\frac{1}{2}$ -2 hours, turning occasionally. Remove and place on grill. Brown all sides. Baste with marinade. Salt and pepper to taste. Allow 2 wedges per serving. Serve from grill.

## SNAPPY TOMATOES

*Mildred Bock*

2 C. cooked tomatoes	4 T. melted butter or margarine
$\frac{1}{2}$ C. cracker crumbs	$\frac{1}{4}$ C. finely cut Velveeta cheese
2 T. finely chopped onion	1 egg (well beaten)
$\frac{3}{4}$ tsp. salt	

Mix all ingredients. Bake in  $350^{\circ}$  oven for 25 minutes.

*Thank God for dirty dishes.*

*They have a tale to tell.*

*While other folks go hungry,*

*We're eating very well.*

*We've got health and home and happiness,*

*We shouldn't ought to fuss.*

*And by this stack of evidence*

*God's very good to us.*

*—Poem from Abbey's Column*

# Desserts and Pies

*My Favorite Recipes in this section are:*

**RECIPE**

**PAGE #**

_____	_____
_____	_____
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## TO REMOVE STAINS FROM WASHABLES

### SCORCH

Wash with detergent and bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well. (CAUTION: Severe scorching cannot be removed because of fabric damage.)

### SOFT DRINKS

Sponge immediately with cold water and alcohol. Heat and detergent may set stain.

### TEA

Sponge or soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.

## COFFEE AMOUNTS

Cups	Coffee Amount
100	4-4½ C.
75	3¼-3½ C.
60	2½-2¾ C.
40	1¾ C.
30	1⅓ C.
24	1-1 1/8 C.

## HELPFUL HINTS FOR GAS GRILLS

*Deb Scheetz*

1. If you have a double burner grill: Any type roast, put on the grill, only light one side of the grill and place the meat on the opposite side of the heat. You will be indirect cooking this.
2. I use a meat thermometer to desired taste.
3. To help keep meats juicy, try taking a roast and smearing the entire piece of meat with yellow mustard. It will keep your roast very juicy. Indirect cook as explained in #1.

## HELPFUL HINTS

Here is a surefire never-fail method of removing wood ticks. Dip a clean broom straw or a toothpick in turpentine and touch the back of the tick, making sure it gets wet. The tick will die instantly, the jaws will relax and release. Ticks are highly poisonous and must be removed at once.

## —DESSERTS—

### MINI CHERRY CHEESECAKES

*Mrs. Kay Tasker  
Kathy Wright*

- |                                    |                          |
|------------------------------------|--------------------------|
| 2 (8 oz. ea.) pkgs. cream cheese   | ¾ C. sour cream          |
| ¾ C. sugar                         | 2½ T. sugar              |
| 3 eggs (separate yolks and whites) | 1 tsp. vanilla           |
|                                    | 1 can cherry pie filling |

Prepare mini-muffin tins by buttering them generously and dusting with finely crushed graham crackers. Combine cheese, sugar and egg yolks. Beat until smooth. Beat egg whites until stiff, then gently fold into cheese mixture. Then pour batter into 48 muffin tins. Bake at 350° for 15 minutes. Cool for 15 minutes. Combine sour cream, sugar and vanilla. Mix well and drop by teaspoonfuls on the cooled crust. Bake at 400° for 5 minutes. Let cool 5 minutes. Remove from pans and refrigerate. When cold can be topped with 1 cherry each from the cherry pie filling. You can use other toppings or serve plain.

### NO BAKE CHEESECAKE

*Dicksy Cathey Bryant*

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 (3 oz.) pkg. lemon Jello    | 1 (8 oz.) pkg. cream cheese |
| 1 C. boiling water            | ¾ C. sugar                  |
| 1 (14 oz.) can Carnation milk |                             |

Dissolve Jello in boiling water. Chill until partly set. Blend the cream cheese and sugar. Whip the milk until stiff. Mix Jello with cream cheese mixture. Fold in whipped milk. Pour into graham cracker crust. Chill until set.

### CHEESECAKE

*Kathy Bearce*

- |                                  |                                        |
|----------------------------------|----------------------------------------|
| 1 (8 oz.) pkg. cream cheese      | 2 C. milk                              |
| 1 pkg. lemon instant pudding mix | 1 (9-inch) graham cracker<br>pie crust |

Stir cream cheese, softened to room temperature, until soft. Blend in ½ C. milk. Add remaining milk and pudding. Beat slowly with beater. Pour into graham cracker crust.

## CHEESECAKE

*Mrs. Rex Brady*

1½ C. graham cracker crumbs	2 (8 oz. ea.) pkgs. cream cheese
3 T. butter	
3 T. sugar	1 tsp. vanilla
½ C. sugar	4 egg yolks
2 T. flour	1 C. light cream
¼ tsp. salt	4 egg whites (slightly beaten)

Blend cracker crumbs, butter and 3 T. sugar. Press into bottom and sides of 9-inch springform pan. Blend remaining sugar with salt and cream cheese. Add vanilla. Stir in egg yolks and mix well. Add cream and blend thoroughly. Fold in egg whites. Pour into crust. Bake at 325° about 1¼ hours or until set in the center. NOTE: This cake can be prepared in a blender. Combine all ingredients except egg whites. Put all liquids in first, blend on high until smooth, then fold in whites and bake.

## CHEESECAKE

*Renee Vacek*

### CRUST:

1⅓ C. graham cracker crumbs	⅓ C. sugar
⅓ C. butter	

### FILLING:

12 oz. cream cheese (softened)	2 eggs
½ T. vanilla	

### TOPPING:

1 C. sour cream	1½ T. sugar
½ tsp. vanilla	

Combine crumbs, sugar, and butter. Spread on the bottom of a 9-inch springform pan. Refrigerate while filling is being made. Beat cream cheese until light. Add eggs, vanilla, and sugar. Beat until creamy. Pour filling into crust in pan and bake at 350° for 30-40 minutes. Beat cream, sugar, and vanilla together. Remove cheesecake from oven, add topping, spreading evenly on top and cook 5 minutes more. Refrigerate 5 hours.

## CHEESECAKE

*Phyllis Brown*

1 box lemon Jello  
1 C. boiling water  
8 oz. pkg. cream cheese  
1 C. sugar

½ tsp. vanilla  
1 small can crushed pineapple  
1 envelope Dream Whip

### CRUST:

2 pkgs. graham crackers  
½ C. sugar

½ C. oleo

Make the graham cracker crust by mixing the graham cracker crumbs, sugar and oleo. Press this in a 9x13-inch cake pan; reserving a small amount to use later. Mix Jello and boiling water. Set in refrigerator to cool until syrupy. Next beat cream cheese and sugar until creamy. Add the vanilla and the crushed pineapple; set aside. Make the Dream Whip as directed on the package. Then fold into the cream cheese mixture; then into the lemon Jello. Pour into graham cracker crust, and sprinkle the reserved crumb mixture over the top. Place in refrigerator.

## APPLE CAKE DESSERT

*Mrs. Kay Tasker*

2 C. sugar  
½ C. butter  
2 eggs  
2 C. flour  
1 tsp. soda

1½ tsp. cinnamon  
1 tsp. nutmeg  
½ tsp. salt  
4 C. finely chopped apples  
½ C. chopped nuts

### BUTTER SAUCE:

1 C. sugar  
½ C. butter

½ C. cream  
1 T. vanilla

Cream sugar and butter. Add beaten eggs. Sift together flour and soda, cinnamon, nutmeg and salt. Add to above and mix. Add apples. Let stand until mixture begins to bubble. Stir in nuts. Bake in 9x13-inch pan 1 hour at 350°. Serve with warm butter sauce. Mix sugar, butter, cream, vanilla. Cook over low heat until it coats spoon. Pour hot over cake pieces.

## APPLE PAN DOWDY

*Ann Luke*

¼ C. Bisquick  
1 C. brown sugar  
1 tsp. salt  
1 T. vinegar  
1 C. water  
1 T. butter  
1 tsp. vanilla

5 C. sliced apples  
1½ C. Bisquick  
¾ C. milk  
2 T. melted butter  
Cinnamon  
Sugar

Mix first 5 ingredients and cook until thick and clear. Add butter and vanilla. Set aside. Place apples in baking dish. Sprinkle with cinnamon. Combine Bisquick, milk and butter. Spoon over apples. Sprinkle with sugar. Pour cooked sauce over all. Bake in 375° oven 35-40 minutes or until apples are done.

## APPLE SLICES

*Helma M. Allen*

### CRUST:

2½ C. flour  
1 T. (heaping) sugar  
1 egg yolk + milk to make ½ C.

1 C. lard (or Crisco)  
1 tsp. salt

### FILLING:

8 large apples  
1 C. sugar  
2 egg whites (beaten)

1 tsp. cinnamon  
2 handfuls corn flakes

For Crust: Mix the flour, sugar, salt and lard. Mix the egg and milk and add to flour-lard mixture. Roll ½ of the dough and put on cookie sheet or jelly roll pan.

For Filling: Spread 2 handfuls of corn flakes over the rolled crust. Peel and slice the apples and layer on corn flakes. Put sugar and cinnamon over the apples. Roll out rest of the dough. Put over the apples and seal edges. Cut slits in crust top. Spread the egg whites over all. Bake 1 hour or less at 400°. When done, drizzle with powdered sugar frosting. Serve plain, with ice cream or whipped topping.

## BANANA SPLIT DESSERT

*Bessie M. Koppes*

### CRUST:

- |                            |                |
|----------------------------|----------------|
| ½ C. margarine (softened)  | 1 tsp. vanilla |
| 2 C. graham cracker crumbs |                |

### FILLING:

- |                              |                           |
|------------------------------|---------------------------|
| 2 eggs (beaten until light)  | ¾ C. margarine (softened) |
| 2 C. powdered sugar (sifted) | 1 tsp. vanilla            |

### TOPPING:

- |                                           |                          |
|-------------------------------------------|--------------------------|
| 20 oz. can crushed pineapple<br>(drained) | 1 large carton Cool Whip |
| 4 bananas                                 | Nuts (Pecans or walnuts) |
|                                           | Maraschino cherries      |

For Crust: Combine margarine and graham cracker crumbs. Press into 9x13-inch pan.

For Filling: Combine the eggs, powdered sugar, margarine and vanilla. Beat 5 minutes, then spread over the crust. Chill 30 minutes.

For Topping: Spread the drained pineapple over the above chilled mixture. Slice the bananas over the pineapple. Over the bananas spread the Cool Whip. Sprinkle with the nuts. Chill 6 hours or overnight. Garnish with maraschino cherries.

## GRANDMA'S ANGEL FOOD DESSERT

*Ginger Millsap*

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 angel food cake           | 10 oz. pkg. frozen strawberries |
| 6 oz. pkg. strawberry Jello | 1 qt. vanilla ice cream         |
| 2 C. hot water              | 8 oz. Cool Whip                 |

Break cake into little pieces and put into a 9x13-inch pan. In a bowl, dissolve Jello in 2 C. hot water. Stir in the frozen strawberries and ice cream. Set until firm. Add Cool Whip into mixture. Pour Jello mixture over the cake pieces. Let set overnight in refrigerator.

## CREAMY CHERRY CHOCOLATE MOLD

*Janice Ripperton*

- |                                    |                         |
|------------------------------------|-------------------------|
| 1 (16 oz.) jar maraschino cherries | ½ C. sour cream         |
| 5 C. Cool Whip                     | 1 lb. pkg. Oreo cookies |
| ⅔ C. caramel ice cream topping     | ½ C. margarine (melted) |

With solid shortening (margarine) generously grease 6 C. bundt pan. Crush Oreos and combine with melted margarine; blend well. Keep this mixture warm. Drain cherries and half them; drain well on toweling. Fold together Cool Whip, caramel and sour cream. To assemble, place ⅓ of cherry halves, cut side up in bottom of mold. Sprinkle ½ C. of crumbs over the cherries and pat lightly. Spoon ½ of the filling and spread evenly. Place remaining ⅔ of cherry halves, cut side up, evenly over filling. Sprinkle ½ of remaining crumb mixture over cherries and pat lightly. Spoon in remaining ½ of filling and end with the last of the crumb mixture. Pat lightly. Cover tightly and freeze. To serve unmold onto plate and slice. Leftover must be returned to freezer.

## CHERRIES AND BERRIES IN THE SNOW

*Mary Ellin Mommsem*

- |                        |                               |
|------------------------|-------------------------------|
| 6 egg whites           | 8 oz. pkg. cream cheese       |
| ½ tsp. cream of tartar | (softened)                    |
| ¼ tsp. salt            | 1¼ C. sugar                   |
| 1¾ C. sugar            | 1½ tsp vanilla                |
| 4-6 C. Cool Whip       | 2-3 C. miniature marshmallows |

Heat oven to 275°. Butter a 9x13-inch pan. In a large mixing bowl, beat egg whites, cream of tartar and salt until foamy. Beat in 1¾ C. sugar, 1 T. at a time and continue beating until stiff and glossy. Do not underbeat. Spread in pan. Bake 1 hour. Turn oven off, leave meringue in oven with door closed 12 hours. Blend cream cheese, sugar, and vanilla. Fold in Cool Whip and marshmallows. Spread over the meringue. Chill 12-24 hours. Cut into serving pieces and top with cherry-berry topping: 1 (21 oz.) can cherry pie filling, 3 C. sliced fresh strawberries, or 1 pkg. frozen strawberries, thawed.

## CHERRY BLENDER MOUSSE

*Edna Henningsen*

- |                                |                                        |
|--------------------------------|----------------------------------------|
| 1 egg                          | 1 C. boiling water                     |
| 2 envelopes unflavored gelatin | 16 oz. can tart (unsweetened) cherries |
| 1 T. cornstarch                | 1 C. plain low-fat yogurt              |
| 1 T. cold water                | 8 packets low-cal sweetener            |

Combine egg, gelatin, cornstarch and cold water. Stir to blend. Add boiling water and blend thoroughly. Puree cherries in blender, add gelatin mixture, yogurt and sweetener. Blend until smooth. Chill 4-6 hours or until set. Blend again and pour into dessert dishes before serving. Makes 8 half servings. 60 calories per serving.

## CHERRY DESSERT

*Brenda Driscoll*

- |                       |                          |
|-----------------------|--------------------------|
| 3 C. flour            | 1¾ C. white sugar        |
| 1½ tsp. baking powder | 1 tsp. vanilla           |
| ½ tsp. salt           | 1 can cherry pie filling |
| 1 C. oleo             |                          |

Cream together oleo, sugar and egg. Add vanilla and beat well. Mix flour, baking powder and salt. Add to creamed mixture. Spread in a greased 11x17-inch cookie sheet. Save 1½ C. batter. Spread cherry pie filling over batter. Dot the top with the 1½ C. saved batter. Bake 25-30 minutes at 350°.

## CHERRY DESSERT

*Julie Beuthien*

- |                     |                                         |
|---------------------|-----------------------------------------|
| ¾ C. butter or oleo | ½ tsp. soda                             |
| 1 C. brown sugar    | ¾ C. oatmeal                            |
| 2 tsp. vanilla      | 1 C. coconut                            |
| 1¾ C. flour         | ½ C. chopped nuts                       |
| 1 tsp. salt         | 1 can cherry pie filling or your choice |

Mix together all ingredients except pie filling. Put half of mixture in a greased 9x13-inch pan. Top with cherry pie filling. Sprinkle remaining crumbs on top. Bake at 350° for 25-35 minutes. VARIATION: Use ½ C. white sugar and ½ C. brown sugar.

## CHERRY CRUNCH

*Kim Peck*

- |                          |                            |
|--------------------------|----------------------------|
| 1 can cherry pie filling | ¼ tsp. soda                |
| ¾ C. oatmeal             | ¼ tsp. baking powder       |
| ¾ C. flour               | 1 stick margarine (melted) |
| ¾ C. brown sugar         |                            |

Grease a 9-inch square pan. Pour in the cherry pie filling. Mix the rest of ingredients together and sprinkle over top of filling. Bake at 350° for 30 minutes or until done. For a 9x13-inch pan, double the recipe.

## CHERRY FLUFF DESSERT

*Trissa Pearson*

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 1 can cherry pie filling            | 1 can sweetened condensed milk |
| 1 (13 oz.) can crushed pineapple    |                                |
| 1 carton Cool Whip (large or small) | 1 C. chopped walnuts           |

Drain pineapple well. Combine all ingredients; mix well. Chill for 3 hours or overnight.

## CREAM PUFF DESSERT

*Nancy Tigges*

- |                |                                 |
|----------------|---------------------------------|
| 1 C. water     | 2 boxes instant vanilla pudding |
| ½ C. margarine | 2½ C. milk                      |
| 1 C. flour     | 8 oz. container Cool Whip       |
| 4 eggs         | Hershey's hot fudge topping     |

Bring water and margarine to boil, remove from heat. Add flour and eggs, one at a time. Spread onto 11x17-inch jelly roll pan. Bake at 425° for 25-30 minutes. Cool. Mix together pudding mix and milk according to package. Mix in Cool Whip until blended. Put on top of crust. Melt the Hershey's hot fudge topping and drizzle over the top. Chill.

*If people drove right there would be more left.*

## MINT CHOCOLATE DELIGHT

*Mrs. Nancy Doering*

- 1 (3 oz.) pkg. lime Jello
- 1 C. boiling water
- 2 C. vanilla ice cream
- ½ tsp. mint or peppermint flavoring

- ¼-½ C. chocolate chips
- Whipped cream
- Extra chocolate chips

Dissolve lime Jello in boiling water. Add ice cream by spoonfuls. Stir until melted. Add mint or peppermint flavoring and chocolate chips. Spoon into serving bowl. Chill until set. Garnish with some whipped cream and additional chocolate chips. Serves 6.

## CHOCOLATE MOUSSE

*Edna Henningsen*

- 1 egg
- 1 envelope unflavored gelatin
- 1 T. cornstarch
- 1 T. cold water
- 1 C. boiling water

- 2 T. instant coffee grounds
- ½ C. part skim milk ricotti cheese
- ½ C. cold skim milk
- 2 T. cocoa
- 9 packets Equal

Combine egg, gelatin, cornstarch and cold water in blender. Beat to moisten gelatin and cornstarch. Add boiling water, blend well until gelatin dissolves. Add remaining ingredients and blend until smooth. Chill until set. To serve, blend until smooth and pour into dessert dishes. Garnish with low-cal whipped cream if desired. Makes 4 servings, ½ C. each. 104 calories per serving.

## CHOCOLATE SUNDAE

*Traysa Nissen*

- ¾ C. graham cracker crumbs
- 2 squares semi-sweet chocolate
- ¼ lb. margarine
- 3 eggs (beat well)

- 2 C. powdered sugar
- ¾ C. chopped nutmeats
- ½ gal. vanilla ice cream (softened)

Cover bottom of 9x13-inch pan with ½ C. graham cracker crumbs. Melt chocolate and margarine. Add eggs, powdered sugar, and nuts to chocolate mixture. Pour over cracker crumbs. Layer ice cream on chocolate. Sprinkle rest of cracker crumbs on ice cream. Freeze for a day before serving. Serve chocolate side up.

## CHOCOLATE DESSERT

*Mrs. Richard Eichhorn*

- |                            |                                         |
|----------------------------|-----------------------------------------|
| 1 chocolate Jiffy cake mix | 2 small pkgs. chocolate instant pudding |
| 8 oz. pkg. cream cheese    | 16 oz. Cool Whip                        |
| 1 C. powdered sugar        | Chocolate (shredded)                    |
| 3 C. milk                  |                                         |

Layer 1: Prepare cake following instructions, and bake in 9x13-inch pan for 10-15 minutes. Cool.

Layer 2: Blend cheese and sugar, fold in  $\frac{1}{3}$  of Cool Whip. Spread over cake.

Layer 3: Mix the instant puddings with the milk. Beat until mixed and spread over second layer.

Layer 4: Spread remainder of Cool Whip on dessert and garnish with shredded chocolate.

## COCONUT CREAM DESSERT

*Alberta Fairley*

- |                                 |                        |
|---------------------------------|------------------------|
| 2 pkgs. instant coconut pudding | 3 C. vanilla ice cream |
| $1\frac{1}{3}$ C. milk          | 1 pkg. Dream Whip      |

Mix pudding, milk and ice cream for 10 minutes. Set aside. Prepare Dream Whip as directed on carton. Fold into first mixture. Pour into a graham cracker crust. Refrigerate.

## COCONUT CRUNCH

*Gladys Wright*

### CRUST:

- |                              |                     |
|------------------------------|---------------------|
| 2 C. flour                   | 1 C. chopped nuts   |
| $\frac{1}{2}$ C. brown sugar | 1 C. soft oleo      |
|                              | 2 C. flaked coconut |

### FILLING:

- |                         |           |
|-------------------------|-----------|
| 2 pkgs. vanilla pudding | 3 C. milk |
| 8 oz. Cool Whip         |           |

Mix together flour, brown sugar, oleo, chopped nuts and flaked coconut until crumbly and pour onto large cookie sheet and bake in oven at 375° for 15-20 minutes or until light brown, stirring often. Cool. Cook filling as directed on package using 3 C. milk and let cool well. Fold in the 8 oz. Cool Whip. Put half of cooled crust mixture in bottom of 9x13-inch pan. Pour in filling and sprinkle remaining mixture on top and refrigerate until firm.

## COCONUT CRUNCH

*Shirley Wright*

- |                                |                        |
|--------------------------------|------------------------|
| 1 C. flour                     | ½ C. soft oleo         |
| ¼ C. brown sugar               | 1 C. flaked coconut    |
| 1 pkg. slivered almonds (opt.) | 1 pkg. vanilla pudding |
| 1½ C. milk                     | 8 oz. Cool Whip        |

Mix well the flour, soft oleo, brown sugar and flaked coconut and add slivered almonds. Brown in oven on cookie sheet, stirring often. Takes 15-20 minutes to brown. Cook pudding mix and milk as directed on package and let cool. Fold in 8 oz. Cool Whip. Put half of cooled crust mixture in bottom of 9x9-inch baking pan. Pour in filling and sprinkle remaining crust on top. Refrigerate overnight.

## COCONUT DESSERT

*Phyllis DeBoom*

- |                  |                        |
|------------------|------------------------|
| 1 white cake mix | 1 T. coconut flavoring |
| 2 C. sugar       | 3½ oz. coconut         |
| 1 C. milk        | 1 (9 oz.) Cool Whip    |

Bake cake mix according to directions. Melt together milk, sugar and coconut flavoring. While cake is warm puncture cake with fork and pour milk mixture over cake. Cool cake. Spread Cool Whip over cake. Sprinkle with coconut. Refrigerate. Will keep in refrigerator for 2 weeks.

## CRANBERRY CREAM CHEESE FIESTA

*Dicksy Cathey Bryant*

- |                                        |                                    |
|----------------------------------------|------------------------------------|
| 1 (16 oz.) can jellied cranberry sauce | ¼ C. confectioner's sugar (sifted) |
| 2½ T. lemon juice                      | 1 C. chopped walnuts               |
| 1 (3 oz.) pkg. cream cheese (whipped)  | 1 C. heavy cream (whipped)         |
|                                        | ¼ C. Miracle Whip                  |

Crush cranberry sauce with fork. Add lemon juice. Pour into mold. Combine cream cheese, Miracle Whip and sugar. Blend well. Add walnuts. Fold in whipped cream. Spread over cranberry mixture. Freeze until firm (overnight). Fills 12 spaces in muffin pans.

## OREO ICE CREAM DESSERT

*Dolores Schrader*

- |                          |                                  |
|--------------------------|----------------------------------|
| 28 Oreo cookies          | ½ gal. creme de menthe ice cream |
| ¼ C. margarine           |                                  |
| ½ gal. vanilla ice cream |                                  |

Crush cookies and add margarine, melted. Spread in pan saving ¼-½ C. of crumbs for on top. Mix ice cream and spread over cookie mixture. Spread reserved crumbs on top. Freeze.

## LEMON JELLO DESSERT

*Blanche Von Sprecken*

- |                                    |                                           |
|------------------------------------|-------------------------------------------|
| 2 (3 oz. ea.) pkgs. lemon Jello    | 1 small can crushed pineapple (undrained) |
| 2 C. hot water                     |                                           |
| 1 (12 oz.) can frozen orange juice | 3 bananas (diced)                         |
| 1 C. cold water                    | Nuts (if desired)                         |

Dissolve Jello in hot water. Add the orange juice. When it has dissolved add the cold water, pineapple, bananas and nuts. Pour into clear bowl or a mold. Can be decorated with maraschino cherries. Chill and serve.

## LUSCIOUS LEMON LUST

*Ida Tasker*

### CRUST:

- |                   |                     |
|-------------------|---------------------|
| 1½ C. flour       | 1½ sticks margarine |
| ½ C. chopped nuts |                     |

### FILLING:

- |                     |                               |
|---------------------|-------------------------------|
| 8 oz. cream cheese  | 2 pkgs. instant lemon pudding |
| 1 C. powdered sugar | 3 C. milk                     |
| 12 oz. Cool Whip    | ½ C. chopped nuts             |

For Crust: Blend flour, margarine and nuts. Press into a 9x13-inch pan or two 9-inch pie pans. Bake at 350° for 20 minutes.

For Filling: The filling consists of 3 layers. First: Blend the softened cream cheese and powdered sugar. Fold in half of the Cool Whip. Spread this on cooled crust. Second: Combine lemon pudding and milk. Beat 3 minutes. Pour over first layer. Third: Combine rest of Cool Whip with chopped nuts and spread over second layer. To make this a Passionate Pumpkin Dessert - Second layer: 2 pkgs. instant vanilla pudding, 1 small can pumpkin pie filling, 1½ C. milk. Third layer: Combine 1½ tsp. pumpkin pie spice with rest of Cool Whip.

## MINT DAZZLER

Roberta Sievers

- |                                     |                                             |
|-------------------------------------|---------------------------------------------|
| 2 C. vanilla wafer crumbs           | 3 squares unsweetened chocolate (melted)    |
| ¼ C. melted butter                  | 1½ C. whipping cream (whipped) or Cool Whip |
| ½ C. butter                         | 1 (8 oz.) pkg. miniature marshmallows       |
| 1½ C. sifted powdered sugar         |                                             |
| 3 eggs (slightly beaten)            |                                             |
| ½ C. crushed peppermint stick candy |                                             |

Blend together crumbs and melted butter. Press firmly in bottom of greased 8-inch square pan. Cream together butter and sifted sugar thoroughly. Add eggs and melted chocolate and beat until light and fluffy. Spoon over crumbs. Set in freezer while whipping cream. Gently fold marshmallows into whipped cream and spread over chocolate layer. Sprinkle with crushed candy. Garnish with additional whipped cream if desired. Freeze, remove from pan, and wrap for freezer storage. Makes 12-15 servings.

## MOON DESSERT

Val Wherry

- |                |                                 |
|----------------|---------------------------------|
| 1 C. water     | 2 pkgs. instant vanilla pudding |
| ½ C. margarine | 8 oz. softened cream cheese     |
| 1 C. flour     | 1 small Cool Whip               |
| 4 eggs         | Chocolate syrup                 |

Boil water with margarine. Remove from heat, add flour. Stir until forms a ball. Cool. Then add eggs, beating after each one. Spread. This is a jelly roll pan. Bake at 400° for 15-20 minutes or until top is golden brown. Set aside. Mix pudding according to directions. Add cream cheese. Spread this on cooled crust and then top with Cool Whip. Just before serving drizzle chocolate syrup over and chill.

*In love, as in nature, there is quiet beauty.*

## PEACHES AND CREAM DESSERT

*Harriett Mackeprang*

- |                                          |                             |
|------------------------------------------|-----------------------------|
| 1½ C. vanilla wafer crumbs<br>(about 38) | 2 T. orange juice           |
| ½ C. butter or margarine (melted)        | 2 T. lemon juice            |
| ½ lb. (about 44) marshmallows            | 1½ C. chopped fresh peaches |
|                                          | 1 C. whipping cream         |

Mix vanilla wafer crumbs with butter or margarine, reserving ½ C. for top. Pat remainder evenly in 8x11-inch cake pan. Heat marshmallows, lemon and orange juice over low heat until almost melted; stir until melted. Chill marshmallow mixture until partially thickened; fold in peaches and whipped cream. Pour over vanilla wafer crust and sprinkle reserved crumbs over top. Chill.

## PUMPKIN DESSERT

*Evelyn Noel*

### CRUST:

- |                  |                        |
|------------------|------------------------|
| 1 C. flour       | ½ C. oatmeal           |
| ½ C. brown sugar | ½ C. butter (softened) |

### FILLING:

- |                                 |                 |
|---------------------------------|-----------------|
| 2 cans pumpkin                  | 2 T. honey      |
| 1 (13½ oz.) can evaporated milk | 1 tsp. cinnamon |
| 2 eggs                          | ½ tsp. ginger   |
|                                 | ¼ tsp. cloves   |

For Crust: Mix the flour, sugar, oatmeal and butter together. Press into a 9x13-inch pan. Bake at 350° for 15 minutes.

For Filling: Mix the pumpkin, milk, eggs, honey, cinnamon, ginger and cloves well. Pour over baked crust. Bake at 350° for 20 minutes.

### TOPPING:

- |                  |                     |
|------------------|---------------------|
| 2 T. butter      | ½ C. chopped pecans |
| ½ C. brown sugar |                     |

Mix ingredients and sprinkle over filling. Bake at 350° for 20 minutes or until firm.

## PUMPKIN DESSERT

Susan Schaeffer

- |                          |                       |
|--------------------------|-----------------------|
| 3 C. pumpkin             | 1 C. sugar            |
| 1 can condensed milk     | ½ tsp. salt           |
| 3 eggs                   | 1 stick oleo (melted) |
| 4 tsp. pumpkin pie spice | 1 box white cake mix  |

Combine the pumpkin, milk, eggs, spices, sugar and salt and mix well. Pour into a greased and floured 9x13-inch pan. Sprinkle dry cake mix over the mixture. Drizzle melted oleo over the top of all. Bake 1 hour at 350°.

## RASPBERRY DESSERT

Judy Taylor

- |                             |                          |
|-----------------------------|--------------------------|
| ¾ C. graham cracker crumbs  | 1 C. sugar               |
| 2 T. sugar                  | 3 egg yolks              |
| 3 T. margarine              | 3 egg whites             |
| 1 (8 oz.) pkg. cream cheese | 1 (8 oz.) Cool Whip      |
| 1/8 tsp. salt               | 8 oz. frozen raspberries |

Mix cracker crumbs, sugar and margarine together. Pat in 9x13-inch pan. Brown in oven. Beat cream cheese, sugar, egg yolks and salt together. Beat egg whites until very stiff. Fold egg whites into cream cheese mixture. Mash 8-10 oz. raspberries (fresh or frozen whole unsweetened berries). Add 1-2 T. sugar to berries. Pour ½ cream cheese mix on crust, then pour ½ raspberries over this. Swirl. Pour rest of cream cheese mix, then rest of raspberries and swirl again. Freeze. Serve frozen.

## RED RASPBERRY DESSERT

TRY (co-cal!)  
Junean Tracy

- |                                |                         |
|--------------------------------|-------------------------|
| 1 prepared angel food cake mix | 2 boxes raspberry Jello |
| 1 box frozen red raspberries   | 2 C. boiling water      |
| 1 short cup cold water         |                         |

Break up angel food cake into 9x13-inch pan. Dissolve Jello in boiling water and put in raspberries and cold water. Pour slightly set Jello over cake. Put layer Cool Whip on top.

## RASPBERRY SPECIAL

*Mona Kay Jeffery*

2 C. pretzel crumbs  
1 C. soft oleo  
8 oz. cream cheese  
1 C. sugar

2 C. pineapple juice  
2 small pkgs. raspberry Jello  
2 pkgs. frozen raspberries  
8 oz. Cool Whip

Mix together pretzel crumbs with oleo and press into 9x13-inch pan. Bake crust 10 minutes at 350°. Let cool completely before adding next layer. Whip together cream cheese, sugar and Cool Whip and spread on cooled crust. Boil pineapple juice, dissolve Jellos in this hot juice. Add raspberries. Let this mixture gel and add on top of second layer. Refrigerate. Can add a little Cool Whip on top.

## REFRIGERATOR DESSERT

*Laura Snyder*

### TOPPING:

1 C. flour  
1 C. nuts  
1 C. coconut

¼ C. brown sugar  
1 stick oleo

### FILLING:

2 pkgs. instant vanilla pudding  
3 C. milk

1 pkg. Dream Whip or Cool Whip

Toast topping in 400° oven. Stir frequently until toasted. Put ½ of topping in bottom of 8x10-inch dish. Beat pudding and milk together. Fold whipped cream into pudding. Pour into pan. Cover with remainder of crumbs. Refrigerate.

## RHUBARB CRISP

*Marcia Huston*

1 C. flour  
¾ C. oatmeal  
1 C. brown sugar  
1 tsp. cinnamon  
½ C. melted oleo

4 C. cut up rhubarb  
1 C. sugar  
2 T. cornstarch  
1 C. water  
1 tsp. vanilla

Mix until crumbly - flour, oatmeal, brown sugar, cinnamon, oleo. Pat ½ in 8x8-inch pan. Top with cut up rhubarb. Cook until clear - white sugar, cornstarch and water. Add vanilla. Pour clear mixture over rhubarb. Top with rest of crumb mixture. Bake 1 hour at 350°.

## RHUBARB PINWHEELS

*Mrs. Kay Tasker*

- |                    |                 |
|--------------------|-----------------|
| 2 C. sugar         | ½ C. shortening |
| 2½ C. water        | ¾ C. milk       |
| 2 C. flour         | 3 C. rhubarb    |
| 2 T. sugar         | ½ C. sugar      |
| 3 T. baking powder | ½ T. cinnamon   |
| 1 tsp. salt        |                 |

Bring to boil 2 C. sugar and 2½ C. water. This is for syrup later. Mix flour and 2 T. sugar, baking powder, salt, milk, and shortening. Roll into oblong. Put rhubarb and ½ C. sugar and cinnamon over dough. Roll like jelly roll. Cut in ½-inch slices. Put in pan. Add syrup over top. Bake 30 minutes at 450°. Serve with Cool Whip.

## RHUBARB SWIRL

*Lucile Finkenbinder*

- |                                     |                      |
|-------------------------------------|----------------------|
| 1 pkg. strawberry Jello             | 1½ C. milk           |
| 3 C. chopped rhubarb                | ¼ tsp. vanilla       |
| ¾ C. sugar                          | 8 oz. Cool Whip      |
| 1 small box instant vanilla pudding | Graham cracker crust |

Pour sugar over rhubarb and let set 1 hour. Then simmer 10-15 minutes. Add Jello and stir well, let cool until syrupy. Prepare pudding with milk and vanilla. When thick, add Cool Whip. Swirl in rhubarb. Pour into crust and refrigerate overnight.

## RAISIN PANCAKES

*Shirley McLaughlin*

- |                              |                                            |
|------------------------------|--------------------------------------------|
| 1 C. raisins                 | 2½ C. flour                                |
| 2 C. water                   | 1 tsp. soda                                |
| ½ C. liquid shortening (oil) | ½ tsp. each nutmeg,<br>cinnamon,<br>cloves |
| 1 C. sugar                   | 1 tsp. vanilla                             |
| 1 egg (beaten)               |                                            |

Cook down raisins and water until 1 C. water remains. Drain. To the drained liquid add sugar, egg; mix. Add the flour, soda, spices, vanilla and raisins. Bake on greased and floured cookie sheet 15-20 minutes at 350°. Good served with a maple flavored butter frosting.

## ROSE RHUBARB CAKE

*Ava Haas*

- |                                     |                              |
|-------------------------------------|------------------------------|
| ½ C. shortening                     | ¼ tsp. salt                  |
| 2 C. flour                          | 2½ tsp. baking powder        |
| ¼ C. (heaping) brown sugar          | 1 egg (slightly beaten)      |
| ¾ C. milk                           | 6 C. rhubarb (cut in pieces) |
| 1 (3 oz.) box wild strawberry Jello |                              |

### TOPPING:

- |                  |            |
|------------------|------------|
| ½ C. white sugar | ½ C. flour |
| 6 T. butter      |            |

Combine flour, salt and baking powder. Cut in shortening as for pie crust. Add brown sugar, egg and milk. Mix thoroughly and spread in bottom and slightly up sides of 9x13-inch pan. Spread with rhubarb. Sprinkle dry Jello evenly over rhubarb. Mix sugar, flour and butter until crumbly. Spread over Jello. Bake at 350° for about 50 minutes. Serve with whipped cream.

## RHUBARB CRUNCH

*Shirley Wright*

- |                         |                    |
|-------------------------|--------------------|
| 1 C. sifted flour       | 4 C. diced rhubarb |
| 1 C. brown sugar        | 1 C. sugar         |
| 1 tsp. cinnamon         | 1 C. water         |
| ¾ C. oatmeal (uncooked) | 2 T. cornstarch    |
| ½ C. melted oleo        | 1 tsp. vanilla     |

Mix together the flour, brown sugar, cinnamon, oatmeal and melted oleo until crumbly. Press half of crumbs into a greased 9-inch baking pan. Cover with 4 C. diced rhubarb. Combine the sugar, water, cornstarch and vanilla and cook until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake at 350° for 1 hour. Cut into squares and serve warm.

*Don't use your energy carrying a grudge.*

## SHERBERT

*In Memory of Lillian G. Tompkins*

1 pkg. red Jello  
1½ C. hot water  
1½ C. sugar

1 qt. milk  
½ C. milk

Dissolve Jello in hot water. Add sugar; cool. Add milk to the cool mixture. Pour into 2 trays and freeze solid. Next day, add milk and cube sherbert together. Whip with mixer.

## STRIPED DELIGHT

*Sharon Foulks*

*Judy Paulsen, Cleo Kaye Dusanek*

1½ C. graham cracker crumbs  
¼ C. sugar  
⅓ C. melted butter  
8 oz. pkg. cream cheese  
(softened)  
¼ C. sugar

2 T. milk  
8 oz. Cool Whip (thawed)  
2 pkgs. instant pudding  
3½ C. milk  
Chocolate (grated) or nuts  
(chopped)

Combine graham cracker crumbs, ¼ C. sugar and melted butter. Press firmly into 9x13-inch pan. Beat cream cheese with sugar and 2 T. milk until smooth. Add in half of the whipped topping. Spread over crust. Prepare pudding as directed on package using 3½ C. milk. Pour over cream cheese layer. Chill several hours or overnight. Spread remaining whipped topping over pudding. Garnish with grated chocolate or chopped nuts. Choose chocolate, lemon or butterscotch instant puddings.

## FROZEN STRAWBERRY DESSERT

*Bonnie Callahan*

1 (8 oz.) pkg. cream cheese  
¾ C. sugar  
1 large can crushed pineapple  
(drained)  
1 pkg. frozen strawberries

½ C. English walnuts  
(chopped)  
1 medium carton Cool Whip  
2 bananas (sliced)

In large bowl soften and blend cream cheese and sugar. Add all other ingredients; mix well. Put in covered container, a 9x12-inch Tupperware works well. Serve frozen.

## STRAWBERRY DESSERT

*Betty Towers*

- |                               |                                               |
|-------------------------------|-----------------------------------------------|
| 1 C. flour                    | $\frac{2}{3}$ C. milk                         |
| $\frac{1}{4}$ C. brown sugar  | $\frac{1}{2}$ pt. whipping cream or Cool Whip |
| $\frac{3}{4}$ C. chopped nuts | 1 large pkg. strawberry Jello                 |
| $\frac{1}{2}$ C. soft oleo    | 2 C. boiling hot water                        |
| 30 marshmallows               | 1 lb. frozen strawberries                     |

For Crust: Mix flour, oleo, nuts and brown sugar like for pie crust. Pat into bottom of 9x13-inch greased pan. Bake 12-15 minutes in 350° oven. Let cool.

For Filling: Melt marshmallows in milk in top of double boiler. Let cool. Fold in whipped topping and spread over cold crust. Chill until set.

For Topping: Dissolve Jello in hot water. Stir in frozen strawberries at once. Chill until Jello begins to thicken. Then spoon over marshmallow layer. Chill entire dessert before serving. Top with whipped cream. Also good with red raspberries.

## STRAWBERRY PRETZEL DESSERT

*Jackie Hughes*

### FIRST LAYER:

- |                              |            |
|------------------------------|------------|
| 2 C. pretzels (crushed)      | 3 T. sugar |
| $\frac{3}{4}$ C. melted oleo |            |

### SECOND LAYER:

- |                         |                                 |
|-------------------------|---------------------------------|
| 8 oz. pkg. cream cheese | $\frac{1}{2}$ C. powdered sugar |
| 1 large tub Cool Whip   | 2 C. miniature marshmallows     |

### THIRD LAYER:

- |                             |                                                        |
|-----------------------------|--------------------------------------------------------|
| 6 oz. pkg. strawberry Jello | 2 (10 oz. ea.) pkgs. frozen strawberries (do not thaw) |
| 3 C. hot water              |                                                        |

Mix first layer and bake 10 minutes at 350° in 9x13-inch pan. Add second layer and third layer after slightly congealed. Serve with a little Cool Whip and a cherry.

## STRAWBERRY FROZEN DESSERT

*Harriet Ehlers*

- |                                     |                            |
|-------------------------------------|----------------------------|
| 1 (10 oz.) pkg. frozen strawberries | 1½ C. evaporated skim milk |
| 3 T. frozen lemonade concentrate    | 1 egg white                |
| Sweetener equal to 6 T. sugar       | 1 (9-inch) meringue shell  |

For a quick dessert, combine all ingredients in a food processor. Blend until smooth and process in an ice cream freezer until firm like ice cream. OR Combine strawberries with the lemonade concentrate. Pour evaporated skim milk into a freezing tray and freeze until mushy around edges. Put into a chilled bowl and beat to the consistency of whipped cream. Beat 1 egg white until frothy. Add the sweetener slowly beating well after each addition. Fold in the whipped milk and strawberry mixture. Pour mixture into 3 freezer trays and freeze partially. Return to chilled bowl and beat again. Return to freezer for 8 hours or overnight. Beat again until consistency of ice cream. Freeze until set. Makes 9 servings.

## STRAWBERRY PIZZA

*Virginia Pace*

### CRUST:

- |                     |                     |
|---------------------|---------------------|
| 1½ C. flour         | ½ C. chopped pecans |
| 1 C. butter or oleo | ¼ C. brown sugar    |

### FILLING:

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1 (8 oz.) container Cool Whip |
|-----------------------------|-------------------------------|

### TOPPING:

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 (3 oz.) pkg. strawberry Jello | 1 C. water or strawberry juice |
| ½ C. sugar                      | (divided)                      |
| 4 T. cornstarch                 | 4 C. sliced strawberries       |

Make crust ingredients to form dough and spread in pizza pan. Bake at 400° for 15 minutes. Mix cream cheese and powdered sugar together. Fold in Cool Whip and spread over cooled crust. To make topping, combine Jello and sugar and ½ C. water or strawberry juice. Dissolve cornstarch in remaining water or juice. Stir into Jello mixture. Cook over medium heat until thickened. Stir in strawberries to coat all sides. Spread on top of filling. Chill the pizza. Yield: 12 servings.

## STRAWBERRY RICE

*Brenda Farrington*

- |                             |                               |
|-----------------------------|-------------------------------|
| ½ C. rice                   | ½ C. sugar                    |
| 3 C. water                  | 1 small can crushed pineapple |
| 3 oz. pkg. strawberry Jello | 8 oz. container Cool Whip     |

Cook rice in water until tender, about 25 minutes. Drain rice, reserve water. Dissolve Jello in ½ C. hot rice water. Combine the rice, Jello, sugar and pineapple. When partially set, fold in the Cool Whip and chill.

## STRAWBERRY ANGEL FOOD CAKE

*Betty Doden*

- |                              |                              |
|------------------------------|------------------------------|
| 1 small box strawberry Jello | 1 (10 oz.) pkg. strawberries |
| ½ C. boiling water           | 1 angel food cake (baked)    |

Dissolve Jello and strawberries in the hot water in a large bowl. Set baked angel food cake upside down in the bowl. Let set for 20 minutes. Take out, turn right side up on serving plate. Refrigerate. Ready to serve.

## DESSERT PIZZA

*Kim Peck*

- |                                 |                             |
|---------------------------------|-----------------------------|
| 1 (8 oz.) pkg. crescent rolls   | 1 (8 oz.) pkg. cream cheese |
| 1 (7 oz.) jar marshmallow creme | (softened)                  |
|                                 | 1 can cherry pie filling    |

Unroll crescent rolls and press evenly over a pizza pan or cookie sheet. Bake at 350° for 9-11 minutes or until golden brown. Let crust cool completely. Mix cream cheese and marshmallow creme until smooth and creamy. Spread mixture evenly on entire crust. Pour pie filling over the creamy mixture and serve.

*The fellow who jumps to conclusions isn't always certain of a happy landing.*

## FROZEN FRUIT SLICES

*Polly McClure*

- |                                |                          |
|--------------------------------|--------------------------|
| 6 oz. cream cheese (softened)  | ½ C. maraschino cherries |
| 1 C. mayonnaise                | (drained)                |
| 1 can fruit cocktail (drained) | 2½ C. mini-marshmallows  |
|                                | 1 C. Cool Whip           |

Mix together, pour into suitable pan, freeze. To serve, cut into slices or squares. Good summertime dessert - tart, yet sweet.

## AUNT ISABELL'S "FORGOTTEN" DESSERT

*Jane Cathey*

- |                        |                |
|------------------------|----------------|
| 5 egg whites           | 1½ C. sugar    |
| ½ tsp. cream of tartar | 1 tsp. vanilla |
| ¼ tsp. salt            |                |

Preheat oven to 450°. Beat egg whites and salt until foamy. Add the cream of tartar and beat until stiff peaks form. Add sugar, 1 T. at a time, continually beating. Add vanilla and beat for 10 minutes at medium speed. Pour into buttered 8x8-inch pan and place in a preheated 450° oven. Turn Oven Off immediately and leave overnight - Door Closed All The Time. In the morning the dessert can be frosted with whipped cream or Cool Whip and refrigerated. To serve, cut in squares and top with fruit or use ice cream and top with fruit. This is real creamy inside and not dry.

## HAWAIIAN DELIGHT

*Val Wherry*

- |                                |                             |
|--------------------------------|-----------------------------|
| 1 yellow cake mix              | 1 (8 oz.) pkg. cream cheese |
| 1 pkg. instant vanilla pudding | (softened)                  |
| 1 C. milk                      | 1 (8 oz.) Cool Whip         |
| 1 tsp. vanilla                 | 1 (20 oz.) can crushed      |
| Coconut and nuts (opt.)        | pineapple (drain)           |

Bake cake according to directions in a jelly roll pan at 350° for 15-20 minutes. Cool. Cut into 3 equal pieces. Mix pudding with milk and vanilla. Add cream cheese. Beat well. Add the whipped topping and pineapple. Frost the cake and layer with pudding mixture. Refrigerate.

## SOUR CREAM CHOCOLATE SHEET CAKE

*Sheila Paulsen*

### CAKE:

2 C. all-purpose flour	2 C. white sugar
1 tsp. baking soda	3 eggs (beaten)
½ C. sour cream	1 C. butter
1 tsp. salt	1 C. water
2 squares unsweetened chocolate (2 oz.)	

### ICING:

½ C. butter	1 C. chopped nuts
⅓ C. milk	1 C. confectioner's sugar
1 C. brown sugar	1 tsp. vanilla
2 squares unsweetened chocolate (2 oz.)	

For Cake: Combine flour, soda, sour cream, salt, sugar and beaten eggs in a large bowl. Mix until smooth; set aside. In a small saucepan, combine butter, water, and chocolate; bring to a boil. Add chocolate mixture to batter; mix together very well. (Batter will be thin.) Pour batter into greased 17x11x1-inch jelly roll pan. Bake at 350° for 25 minutes. Cool in pan on wire rack.

For Icing: Combine butter, milk, brown sugar, and chocolate in heavy saucepan. Bring to boil; do not stir. Boil for 3 minutes. Remove from heat immediately. Stir in nuts, sugar and vanilla. Pour hot icing onto center of cake; spread gently to outer edges. Cool and cut into squares.

## HOT FUDGE SAUCE

*Gladys Ireland*

1½ C. evaporated milk	¼ C. butter
2 C. sugar	1 tsp. vanilla
4 oz. (4 squares) unsweetened chocolate	½ tsp. salt

Heat milk and sugar to a rolling boil and boil 1 minute. Add chocolate. When melted, beat with an egg beater until smooth. The sauce may have a slightly curdled appearance until you begin to beat. Beat hard and you will have a creamy smooth sauce. Remove from the heat and add butter, vanilla and salt. Use hot on ice cream or any bland dessert. Store in refrigerator and reheat in double boiler before serving.

## HOT FUDGE SAUCE

*Gladys Wright*

- |                  |                         |
|------------------|-------------------------|
| ½ C. sugar       | ½ C. water (room temp.) |
| 3 T. cocoa       | 2 T. butter             |
| 1½ T. cornstarch | 1 tsp. vanilla          |
| Dash salt        |                         |

Mix together dry ingredients in 2 C. glass measure. Stir in water. Cook in microwave for 1½ minutes. Stir 2-3 times during cooking time. Blend in butter. Cook in oven on high for 30 seconds or until butter is melted and mixture has reached desired thickness. Blend in vanilla and stir well.

## PECAN PRALINE SAUCE

*Sheryl Nissen*

- |                                     |                       |
|-------------------------------------|-----------------------|
| ¼ C. butter or oleo                 | ½ C. light corn syrup |
| 1 C. packed brown sugar             | 1 tsp. vanilla        |
| ½ C. heavy cream or evaporated milk | ¾ C. pecan halves     |

In saucepan, melt butter. Stir in sugar and cream. Stir and cook until sugar dissolves. Add syrup and cook and stir until sauce thickens, about 3-4 minutes. Stir in vanilla and pecans. Serve warm over ice cream. Makes about 2 C. To reheat, place jar of sauce in pan of simmering water or heat in microwave oven.

## MINT SYRUP "FUDGE" TOPPING

*Bessie Koppes*

- |                                               |                                |
|-----------------------------------------------|--------------------------------|
| 1 C. semi-sweet chocolate pieces              | ½ C. undiluted evaporated milk |
| 4 oz. chocolate covered mint patties (broken) | ½ C. light corn syrup          |
|                                               | 1 T. butter                    |

In medium saucepan combine chocolate pieces, mint patties, milk and corn syrup. Cook over medium-low heat, stirring constantly until all ingredients are melted. Remove from heat and stir in butter until melted. Store covered in refrigerator. Heat slightly when ready to use.

## BROKEN GLASS TORTE

*In Memory of Lillian G. Tompkins*

- |                                     |                            |
|-------------------------------------|----------------------------|
| 3 pkgs. Jello (1 each of 3 flavors) | 2 C. heavy cream (whipped) |
| 1½ C. boiling water for each pkg.   | ½ C. sugar                 |
| 1 pkg. plain gelatin (Knox)         | 1 tsp. vanilla             |
| 1 C. hot pineapple juice            | Nuts (opt.)                |

### CRUST:

- |                                    |            |
|------------------------------------|------------|
| ½ C. butter (softened)             | ½ C. sugar |
| 2 dozen graham crackers (crumbled) |            |

Prepare the packages of Jello using 1½ C. water for each. Let set until firm. Cut in cubes. Dissolve the plain gelatin in ¼ C. cold water. Add the hot pineapple juice, cool. Fold in the whipped cream, sugar, vanilla and nuts. Last, fold in the cubes of Jello. Mix the cracker crumbs, butter and sugar. Reserve some for top. Line a tube pan or a square pan with the crumb mixture by patting bottom and sides. Put torte into the pan, top with reserved crumbs and chill several hours or overnight.

## FOUR LAYER CHEESE TORTE

*Shirley Millsap*

- |                               |                                                            |
|-------------------------------|------------------------------------------------------------|
| 1 stick butter (softened)     | 1 C. whipped topping                                       |
| 1 C. flour                    | 2 small pkgs. instant pudding<br>(chocolate or any flavor) |
| ½ C. nuts                     | 3 C. milk                                                  |
| 8 oz. cream cheese (softened) | 1 small carton whipped topping                             |
| 1 C. powdered sugar           |                                                            |

Layer 1: Mix butter, flour and nuts. Press into 9x13-inch greased pan. Bake 15 minutes at 375°. Cool.

Layer 2: Beat together the cream cheese, powdered sugar and whipped topping. Spread over crust.

Layer 3: Mix the 2 pkgs. pudding with the milk. Spread over the cheese layer.

Layer 4: Spread whipped topping over layer 3. Garnish with nuts or chocolate jimmies.

# HAWAII FIVE-O TORTE

*Evelyn Noel*

## CRUST:

1 C. flour  
½ C. margarine

⅓ C. nuts (finely ground)

⅓ C. flaked coconut

## FILLING:

1 lb. 4 oz. unsweetened crushed pineapple (drained, reserve)  
1 envelope Knox gelatin  
¼ C. cold water

1 lb. 5 oz. can lemon pie filling

¾ C. sugar

3 egg yolks

## MERINGUE:

3 egg whites  
1¼ C. sifted powdered sugar

¼ tsp. cream of tartar

Preheat oven to 350°. Combine flour, margarine, nuts and coconut. Blend to crumb consistency. Press into bottom of 9x13x2-inch pan. Bake 20 minutes until lightly browned. Cool.

For Filling: Part 1: In saucepan cook pineapple juice, water and gelatin. Bring to boil over low heat, cook 3 minutes. Add to following mixture. In another pan cook over low heat the lemon pie filling, sugar and egg yolks until smooth and thick stirring constantly. Fold in drained pineapple. Add the first mixture to the pie filling mixture. Cool 10 minutes, stir occasionally.

For Meringue: Prepare meringue by beating egg whites and cream of tartar to a fine foam, gradually beat in powdered sugar. Continue beating at high speed until stiff and shiny. Pour filling into crust, spoon on meringue. Increase oven to 500°. Place the torte in very hot oven, then turn off heat at once. Allow torte to remain in oven for several hours until it is completely cold. Remove torte from oven. Chill several hours before serving.

*When a person turns loose and drifts with the current,  
he soon gets into deep water.*

## APPLE CRISP

*Anna Marie Huston*

### CRUMBS:

- |                  |                    |
|------------------|--------------------|
| 1 C. flour       | ½ C. oleo (melted) |
| ¾ C. oatmeal     | 1 tsp. cinnamon    |
| 1 C. brown sugar |                    |

### SAUCE:

- |            |            |
|------------|------------|
| 1 C. sugar | 1 C. water |
| 2 T. flour |            |

Peeled, 1-inch sliced apple pieces

Combine flour, oatmeal, sugar, oleo and cinnamon so it crumbles. Spread ½ of mixture into a 9x9-inch baking dish. Cook the sugar, water and flour together until it is clear and thick. Place the sliced apples in the baking pan. Pour the sugar sauce over the apples, top with remainder of crumbs. Bake 1 hour in 350° oven.

## —PUDDINGS—

### PISTACHIO PUDDING

*In Memory of Jean Sievers*

- |                               |                          |
|-------------------------------|--------------------------|
| 1 box pistachio pudding       | 1 large carton Cool Whip |
| 1 large can crushed pineapple | ⅓ C. mini marshmallows   |
| ½ C. nuts                     |                          |

Combine pudding mix with undrained pineapple. Fold in Cool Whip, marshmallows and nuts. Refrigerate until set.

### RICE PUDDING

*Mabel Fadley*

- |                            |                         |
|----------------------------|-------------------------|
| 1 pkg. vanilla pudding mix | 1 egg (beaten)          |
| 4 C. milk                  | 1 C. quick cooking rice |
| ⅓ C. sugar                 | ½ tsp. vanilla          |

Place all ingredients except vanilla in saucepan. Bring to a boil over medium heat, stirring constantly. Remove from heat and cool 5 minutes, stirring several times. Add vanilla. Pour into a bowl and chill in refrigerator.

## RICE PUDDING

*Ona Mae Denlinger*

- |                      |                   |
|----------------------|-------------------|
| 2 eggs (well beaten) | ¾ C. raisins      |
| ¼ tsp. salt          | 1 tsp. vanilla    |
| ½ C. sugar           | 1/8 tsp. cinnamon |
| 2 C. milk            | 1/8 tsp. nutmeg   |
| 1¼ C. cooked rice    |                   |

Combine eggs, salt and sugar. Add remaining ingredients. Pour into buttered 1-qt. casserole. Set in shallow pan into which 1-inch of water has been poured. Bake 1½ hours at 325°.

## QUICK RAISIN PUDDING

*Virginia Pace*

- |                       |                                   |
|-----------------------|-----------------------------------|
| 1 C. flour            | 1 C. raisins rinsed in warm water |
| 7/8 C. sugar          | ½ C. milk                         |
| 1½ tsp. baking powder |                                   |
| ¼ tsp. salt           |                                   |

### SYRUP:

- |                  |            |
|------------------|------------|
| 1 C. brown sugar | 2 C. water |
| 4 T. butter      |            |

Mix the above ingredients well and spread in bottom of a greased 9x9-inch pan. Make syrup. Bring to boil and pour over batter. Bake at 350° for 30-40 minutes.

## SLIMMING STRAWBERRY PUDDING

*Sara Brady*

- |                                      |                          |
|--------------------------------------|--------------------------|
| 2 envelopes Knox unflavored gelatine | ¼ C. sugar               |
| ½ C. cold water                      | 1 tsp. almond extract    |
| 1 C. skim milk (heated to boiling)   | 1 qt. fresh strawberries |

In a 2-qt. blender, sprinkle unflavored gelatine over water; let stand 3-4 minutes. Add hot milk, blend until dissolved. Add remaining ingredients; process at high speed until strawberries are pureed. Pour into dessert dishes; chill until set. VARIATION: Use 1 tsp. sugar substitute.

## **TAPIOCA PUDDING**

*Evelyn Hansen*

- |                    |                                 |
|--------------------|---------------------------------|
| 4 C. water         | 1 (3 oz.) pkg. any flavor Jello |
| ½ C. pearl tapioca | Fruit (your choice)             |
| ½ C. sugar         | 12 oz. Cool Whip or Dream Whip  |

Bring water to a boil, add tapioca. Cook slowly for ½ hour or until clear. Add sugar and Jello. Cool. Add fruit and Cool Whip. Cool and serve. (I used a Jello to match or compliment the fruit I am using.)

## **TAPIOCA PUDDING**

*Mary Thomsen*

- |                                                           |                            |
|-----------------------------------------------------------|----------------------------|
| 5 C. water                                                | 1 C. sugar                 |
| 1 C. pearl tapioca                                        | 1 pkg. orange Jello        |
| 1 large can peaches (undrained and cut into small pieces) | 1 (8 oz.) carton Cool Whip |

Boil the water and tapioca, stirring occasionally, for about 30 minutes or until the tapioca is about clear, or you can see a little eye. Remove from heat. Add the Jello and sugar, stir to dissolve. Let pudding cool. Add the peaches, undrained. Stir well. Fold in the Cool Whip. Mix. Let set in refrigerator to cool.

## **FANCY BREAD PUDDING (Microwave)**

*Shirley Wright*

- |                                |                                       |
|--------------------------------|---------------------------------------|
| 3 eggs (beaten)                | ¾ C. sugar                            |
| 1 (13 oz.) can evaporated milk | 1 C. milk                             |
| ¼ tsp. nutmeg                  | ¼ tsp. cinnamon                       |
| 6 C. bread cubes               | 1 (1 lb. 4 oz.) can apple pie filling |
| 1 C. raisins                   |                                       |

Combine eggs, sugar, milks and spices in 3-qt. casserole. Stir until blended. Add bread cubes, apples, raisins. Let mixture stand until bread cubes have become saturated. Cook in microwave oven on Level 5 (slow cook) for 15-20 minutes, or until knife inserted near center comes out clean.

## **DELICIOUS BREAD PUDDING (Microwave)**

*Ruby Holub*

2 T. margarine	1 tsp. vanilla
2 C. stale bread cubes	½ tsp. cinnamon
⅓ C. raisins	Dash salt
1½ C. milk	1 egg (stirred) or 2 egg whites
⅓ C. brown sugar	

### **SAUCE:**

¾ C. water	Dash each cinnamon, nutmeg
½ C. sugar	1 T. butter
1 T. cornstarch	1 tsp. vanilla

In 8-inch round micro-safe pan, melt margarine. Add bread cubes. Stir to coat. Microwave on high until cubes are lightly browned. Stir a few times. Add remaining ingredients and let set 10 minutes until bread is thoroughly soaked. Microwave on medium power 10-12 minutes until nearly set in middle. Stir twice during cooking. Serve warm with spicy sauce. Serves 6-8.

For Sauce: Mix water, sugar, cornstarch, cinnamon and nutmeg. Cook on high until thickened. Add butter and vanilla. Mix and serve over pudding.

## **RAISIN BREAD PUDDING**

*Val Wherry*

4 C. cubed raisin bread	Dash salt
¼ C. raisins	3 large eggs
2 C. milk	½ C. brown sugar
2 T. oleo	1 tsp. vanilla

Place bread and raisins in glass 2-qt. microwave dish. In 1-qt. measuring container place milk and oleo and microwave at full power 4 minutes. Beat together eggs, sugar, and vanilla and slowly pour into milk mixture. Pour the liquids over bread and raisins. Microwave 14 minutes at ½ power. Let stand 5 minutes so center finishes cooking, then serve.

*Trying something new can make a better you.*

## CHERRY PUDDING

*Virginia Pace*

- |                      |                                                                                   |
|----------------------|-----------------------------------------------------------------------------------|
| 1 C. flour           | 1/3 C. milk                                                                       |
| 1 tsp. baking powder | 1 T. melted shortening                                                            |
| 1/4 tsp. salt        | 1 box red sour pitted cherries<br>or 1 1/4 C. drained fresh or<br>canned cherries |
| 1/3 C. sugar         | 1 1/3 C. cherry juice and hot<br>water                                            |
| 1/3 C. milk          | 1/3-1/2 C. sugar                                                                  |
| 1 T. shortening      |                                                                                   |
| 1 T. butter          |                                                                                   |

Sift flour, baking powder, salt and 1/3 C. sugar into a bowl. Add milk and melted shortening. Stir only until smooth. Spread evenly in 8x8-inch square pan. Arrange cherries over top. Combine cherry juice and water, sugar and butter and bring to a boil. Pour over cherries. Bake at once in 375° oven for 40 minutes or until done. Will have sauce under cake. Serve warm.

## CUSTARD PUDDING

*Marilyn Schoenthaler*

- |               |                |
|---------------|----------------|
| 4 eggs        | 1 tsp. vanilla |
| 1/2 C. sugar  | 2 C. milk      |
| 1/2 tsp. salt | Nutmeg         |

Break eggs into quart bowl, heat well until blended. Add sugar, salt, vanilla and milk. Beat well. Pour into buttered custard cups. Sprinkle with nutmeg. Put water in an iron skillet or oven roaster pan to a level halfway up cups. Place cups in water. Bake 45 minutes to 1 hour until set at 350°. Serve warm or cold.

## GOURMET RICE PUDDING

*Ann Paulsen*

- |                      |                                     |
|----------------------|-------------------------------------|
| 1/2 C. uncooked rice | 1/2 can sweetened condensed<br>milk |
| 3 C. boiling water   | 1/2 C. raisins (washed)             |
| 1/2 tsp. salt        | 1 T. vanilla                        |

Measure rice, boiling water and salt into top of double boiler. Cook over rapidly boiling water until rice is tender, about 40 minutes. Stir in sweetened, condensed milk and raisins. Cook, stirring frequently, over boiling water until slightly thickened. Remove from heat and stir in vanilla. Can be eaten either hot or cold.

## DATE PUDDING

*Blanche Von Sprecken*

½ lb. dates (chopped)  
1 C. boiling water  
1 tsp. soda  
1 T. butter  
1 C. sugar

1 egg  
1½ C. flour  
1 tsp. baking powder  
1 C. chopped nuts  
Cool Whip

Combine the dates and boiling water and let cool. Mix together the rest of the ingredients, except Cool Whip. Add date mixture to batter. Pour into greased 9x9-inch square pan. Bake at 350° until done. While cake is still warm, frost with the following sauce. Serve with Cool Whip topping.

Sauce For Frosting: ½ lb. dates, chopped, and ¼ C. sugar. Add enough water to make a jam.

## DATE PUDDING

*Lillian Griswold*

1 C. sugar  
1 C. flour  
2 tsp. baking powder

½ C. milk  
¾ C. dates (chopped)  
Nuts (if desired)

1 C. brown sugar  
2 C. water

1 stick oleo

Mix together first 6 ingredients. Pour into a greased 9x13-inch pan. Bring to a boil the brown sugar, oleo and water. Pour this over batter. Bake in a 350° oven for 35 minutes.

*It isn't what you have in your pocket that makes you thankful,  
It's what you have in your heart!!*

## HOT FUDGE PUDDING

Sharon Keister

- |                      |                           |
|----------------------|---------------------------|
| 1 C. flour           | 2 T. shortening (melted)  |
| 2 tsp. baking powder | 1 C. chopped nuts         |
| ¼ tsp. salt          | 1 C. brown sugar (packed) |
| ¾ C. sugar           | ¼ C. cocoa                |
| 2 T. cocoa           | 1¾ C. hot water           |
| ½ C. milk            |                           |

Heat oven to 350°. Measure flour by dip-level-pour method or by sifting. Blend flour, baking powder, salt, sugar and 2 T. cocoa in bowl. Stir in milk and shortening. Blend in nuts. Spread in square pan, 9x9x1¾-inch. Sprinkle with mixture of brown sugar and ¼ C. cocoa. Pour hot water over entire batter. Bake 45 minutes. During baking, cake mixture rises to top and chocolate sauce settles to bottom. Cut into squares; invert each square onto dessert plate, spoon sauce over or invert entire pudding on platter. Serve warm. Serves 9.

## BROWNIE PUDDING

Virginia Pace

- |                      |                           |
|----------------------|---------------------------|
| ½ C. flour           | 1 T. melted shortening    |
| 1 tsp. baking powder | ½ tsp. vanilla            |
| ½ tsp. salt          | ¼ C. nuts (if desired)    |
| ⅓ C. sugar           | ⅓ C. brown sugar (packed) |
| 1 T. cocoa           | 2 T. cocoa                |
| ⅓ C. milk            | ¾ C. boiling water        |

Sift flour, baking powder, salt, sugar and 1 T. cocoa twice. Add milk, shortening and vanilla. Mix only until smooth. Add nuts. Turn into a greased quart baking dish. Mix together brown sugar and 2 T. cocoa. Sprinkle over batter. Then pour boiling water over top of batter. (This forms a chocolate sauce in bottom of your pan.) Bake at 350° for 30-40 minutes.

*To handle yourself, use your head,  
To handle others, use your heart.*

## PLUM PUDDING

*In Memory of Emma Jones*

1 C. suet (finely chopped)  
½ C. molasses  
1 C. strong coffee  
1 tsp. soda  
2 eggs (slightly beaten)

1 C. sugar  
3 C. flour (sifted)  
1 tsp. each cinnamon, nutmeg  
⅓ tsp. each ginger, cloves  
1 lb. raisins

### PUDDING SAUCE:

2 T. cornstarch  
½ C. sugar  
2 T. oleo

½ tsp. cinnamon  
1½ C. boiling water  
1 T. vinegar

Mix chopped suet with 1 T. flour. Combine molasses and coffee. Dissolve soda in 1 T. hot water, then add to molasses mixture. Combine this mixture with the eggs, add sugar and mix. Sift flour with spices. Use some of flour mixture to coat raisins. Combine all ingredients, wet and dry, and mix well. Using 1 lb. coffee cans, greased and floured, fill about ⅔ full. Any suitable container can be used. Cover with foil, place on rack over water in large kettle, steam for 3 hours. Uncover to cool. Serve warm with pudding sauce.

For Sauce: In small saucepan mix cornstarch, sugar, oleo and cinnamon. Add ½ C. cold water to dissolve cornstarch. Add boiling water and cook until thickened. Stir in vinegar. Serve hot over warm pudding. Also good served over spice cakes, applesauce cakes, and plain cakes. The plum pudding freezes well.

## —PIES—

### BUTTERSCOTCH PIE

*Lucille Efferding*

1 baked pie shell  
⅔ C. brown sugar (packed)  
1 T. butter  
2 T. milk

2 eggs (separate yolks)  
1 T. flour  
1 tsp. vanilla  
½ C. milk

Combine sugar, butter and milk. Cook over medium heat, stirring constantly, until the mixture is waxy. (Can test doneness by dropping a drop into cold water - is ready if it hardens.) Blend together the egg yolks, flour and milk and beat until smooth. Add to the first mixture and cook until thick. Stir in the vanilla and pour into pie shell. Use the egg whites for a meringue topping.

## MOM'S APPLE PIE

Harriet Ehlers

### FILLING:

6 small apples (peeled and sliced)	2 eggs
Sweetener to equal $\frac{3}{4}$ C. sugar	$\frac{3}{4}$ C. water
1 tsp. cinnamon	$\frac{1}{2}$ C. + 1 T. self-rising flour
1 tsp. nutmeg	

### TOPPING:

2 T. margarine	$\frac{1}{2}$ C. + 1 T. flour
$\frac{1}{4}$ C. brown sugar substitute	

Coat 10-inch pie tin with Pam. Fill with the prepared apples. Mix remainder of filling ingredients in blender. Blend on high for 25 seconds. Pour over apples. Blend topping ingredients until crumbly. Sprinkle over pie. Bake at 375° for 45 minutes. Each serving provides 1 fruit exchange,  $\frac{1}{3}$  protein exchange, 1 bread exchange, 1 fat exchange.

## FLUFFY CHERRY PIE

Johanna Hinrichs

### CRUST:

18 graham crackers (crushed)	$\frac{1}{3}$ C. sugar
$\frac{1}{4}$ C. butter or oleo	

### FILLING:

1 pkg. cherry Jello	1 C. cherry liquid (boiling)
1 (6 oz.) can evaporated milk	1 (16 oz.) can sour cherries
$\frac{1}{4}$ tsp. almond extract	2 egg whites
3 T. sugar	

Prepare graham cracker crust. Combine the graham cracker crumbs, sugar and softened butter or oleo. Press into pie pan. Bake at 350° for 10 minutes. Cool. Prepare 1 pkg. Jello with boiling liquid; cool slightly. Add the milk and almond extract. Chill until it will mound on spoon. Whip egg whites with the sugar. Whip the Jello, fold in the whipped egg whites and cherries. Pour into crust. Refrigerate until ready to serve. Other flavors of Jello can be used.

## CRANBERRY-CHERRY PIE

*Phyllis DeBoom*

1 (21 oz.) can cherry pie filling  
1 (16 oz.) can whole cranberry  
sauce  
¼ C. sugar

3 T. quick-cooking tapioca  
1 tsp. lemon juice  
¼ tsp. cinnamon  
2 T. oleo

Combine all but the oleo; let stand 15 minutes. Preheat oven to 400°. Line 9-inch pie plate with pastry; add filling. Dot with oleo. Place crust over filling, seal and flatten edges. Bake 40-45 minutes or until crust is golden brown.

## CHERRY JUBILEE PIE

*Velma Rasmussen*

1 lb. can cherry pie filling  
9-inch unbaked pie crust  
1 (8 oz.) pkg. cream cheese  
2 eggs  
½ C. sugar

1 tsp. vanilla extract  
¼ tsp. almond extract  
1 C. dairy sour cream  
Nutmeg

Pour cherry pie filling in pie crust. Bake at 375° for 15 minutes. Beat cheese, eggs, sugar and extracts for 30 seconds or until smooth. Pour over hot cherry pie and spread evenly. Bake at 350° for 30 minutes. Cool on rack. Spread sour cream over top. Sprinkle with nutmeg and cool completely.

## CHERRY PIE FILLING

*Gladys Ireland*

1 qt. frozen unsweetened cherries  
1 C. sugar  
3 T. cornstarch  
Dash salt

½ C. water  
2-3 drops almond extract  
Red food coloring (opt.)

Add sugar to cherries and cook until cherries are heated through and sugar is dissolved. Remove cherries from liquid. In a cup mix the cornstarch and water. Add to 2 C. of the hot juice. Boil constantly until thick and transparent. Add almond extract and red food coloring. Return cherries to the filling for fresh cherry pie.

## SUNRISE CHERRY PIE

*Ida Tasker*

- |                                           |                                   |
|-------------------------------------------|-----------------------------------|
| 1 C. well drained crushed<br>pineapple    | 2 T. pineapple syrup              |
| 1 (8 oz.) pkg. cream cheese<br>(softened) | 2 C. Cool Whip                    |
|                                           | 1 graham cracker crust            |
|                                           | 1 (21 oz.) can cherry pie filling |

Combine cheese and pineapple syrup, mixing well. Stir in  $\frac{1}{4}$  C. pineapple and  $\frac{1}{2}$  C. of pie filling. Fold in Cool Whip. Pour into crust, top with remaining pie filling. Use remaining pineapple to garnish the pie by putting around the outer edge. Chill until firm.

## FILLED CHERRY PIE

*Mabel S. Gearhart*

- |                      |                                      |
|----------------------|--------------------------------------|
| 1 T. (heaping) flour | 2 egg yolks (well beaten)            |
| 1 C. sugar           | 1 C. cherries                        |
| 1 T. butter          | 1 C. boiling water                   |
| 1 tsp. vanilla       | 1 baked pie crust                    |
| 1 pinch salt         | Use the 2 egg whites for<br>meringue |
| Enough water to mix  |                                      |

Combine first 5 ingredients with enough water to mix in top of double boiler. Add the egg yolks, cherries and boiling water. Cook until thickened. Pour into baked shell, cover with meringue and broil.

## CHOCOLATE CHIP PIE

*Carol Null*

- |                      |                |
|----------------------|----------------|
| 1 C. chocolate chips | 4 eggs         |
| 3 T. milk            | 1 tsp. vanilla |
| 2 T. sugar           | Whipped cream  |

Melt chocolate chips with milk and sugar; blend. Put chocolate mixture in mixer bowl, and add 4 egg yolks one at a time, beating well after each addition. Add the vanilla. Beat the 4 egg whites until stiff, but not dry. Fold into the chocolate mixture. Pour into baked pastry crust or graham cracker crust and refrigerate. Cover with whipped cream, and garnish with chocolate curls. This pie can be made the day before, and also freezes well.

## TOLL HOUSE PIE

*Polly McClure*

- |                  |                          |
|------------------|--------------------------|
| 2 eggs           | 1 C. oleo (softened)     |
| ½ C. flour       | 6 oz. chocolate chips    |
| ½ C. white sugar | 1 C. chopped pecans      |
| ½ C. brown sugar | 9-inch unbaked pie shell |

Beat eggs until foamy. Beat in the flour and sugars. Add the oleo, chips and nuts and mix well. Pour into unbaked pie shell. Bake at 325° for 1 hour. Serve warm with ice cream.

## CHOCOLATE PIE

*Mabel Gearhart*

- |                                         |                                                  |
|-----------------------------------------|--------------------------------------------------|
| 2 pkgs. chocolate fudge instant pudding | 4 C. softened vanilla ice cream                  |
| 1 pkg. vanilla instant pudding          | 2 graham cracker crusts or crusts of your choice |
| 3 C. milk                               | 1 large carton Cool Whip                         |

Combine the 3 pkgs. instant puddings and milk. Mix well, then fold in the ice cream. Spoon into crusts, top with Cool Whip and chocolate curls. Refrigerate.

## CHOCOLATE-MARSHMALLOW PIE

*Mildred S. Dreibelbis*

### FILLING:

- |                              |                     |
|------------------------------|---------------------|
| ½ lb. large marshmallows     | ½ pt. whipped cream |
| ¾ C. milk                    | 1 tsp. vanilla      |
| ½ bar German sweet chocolate |                     |

### CRUST:

- |                                          |             |
|------------------------------------------|-------------|
| 12-20 graham crackers<br>(rolled finely) | ¼ C. sugar  |
|                                          | ¼ C. butter |

In top of double boiler put marshmallows, milk and chocolate. Melt. Set aside to cool. When cool, add whipped cream and vanilla. Pour into graham cracker crust. Top with chocolate curls or whipped cream placed around the edges. Chill for 2 hours.

For Crust: Combine the crumbs, sugar and butter. Form in pie pan. Bake at 375° for 8 minutes. Cool.

## FUDGE PIE

*Joanne Heick*

½ C. margarine	2 eggs (beaten)
3 T. cocoa	1 C. flour (scant)
1 C. sugar	1 T. vanilla

Melt the margarine and cocoa. Remove from heat. Add remaining ingredients. Mix well. Pour into greased pie pan. Bake at 350° for 20-25 minutes. Serve with whipped cream.

## EASY ICE CREAM PIE

*Cheryl Haker*

1½ C. Half and Half, light cream or milk	1 can pie filling (any flavor)
1 pkg. instant pudding (any flavor)	3½ C. Cool Whip (softened)
	1 baked pie shell

Beat the Half and Half, pudding mix and pie filling with a wire whip until well blended. Fold in Cool Whip. Spoon into pie shell. Freeze for 6 hours.

## SOUR CREAM LEMON PIE

*Edna Henningsen*

1 C. sugar	1 C. milk
2½ T. cornstarch	¼ C. butter
1 T. grated lemon rind	1 C. cultured sour cream
½ C. fresh, lemon juice	1 baked 9-inch pie shell
3 egg yolks (slightly beaten)	1 C. whipping cream (whipped)

Combine sugar, cornstarch, lemon rind, juice, egg yolks and milk in heavy saucepan. Cook over medium heat until thick. Stir in butter and cool to room temperature. Stir in sour cream and pour filling into pie shell. Cover with whipped cream. Store in refrigerator.

*It is not he who searches for praise who finds it.*

## LEMON CREAM PIE

*Ruth Cormack*

1 C. white sugar  
5 T. cornstarch  
¼ tsp. salt  
2 C. whole milk

3 egg yolks (beaten well)  
3 T. butter  
⅓ C. lemon juice  
Baked pie shell

### MERINGUE:

3 egg whites  
¼ tsp. salt  
6 T. sugar

1 tsp. lemon juice  
¼ tsp. vanilla

Mix sugar, cornstarch and salt. Add the milk gradually and stir. Cook over low heat, stirring constantly until thick, about 10 minutes. Stir small amount of mixture into egg yolks. Gradually combine all ingredients and continue cooking about 5 minutes. Add butter and lemon juice and blend.

For Meringue: Beat together egg whites, salt, lemon juice, vanilla. Add sugar gradually. Spread over pie, sealing edges. Bake at 350° for 12-15 minutes.

## AUNT DOROTHY'S LEMON PIE

*Marilyn Schoenthaler*

1 C. sugar  
1¼ C. water  
1 T. oleo  
¼ C. cornstarch  
3 T. water

6 T. lemon juice  
1 T. grated lemon rind  
3 egg yolks  
2 T. milk  
3 egg whites  
6 T. sugar

Cook sugar, water and oleo to dissolve sugar. Mix cornstarch and water and add to first mixture. Cook 2-3 minutes until thick and clear. Add lemon juice and lemon rind. Cook 2 minutes. Beat together egg yolks and milk. Add to lemon mixture. Cook 2 minutes more. Pour into baked pie shell. Cover with meringue made of beaten egg whites and sugar. Bake in 350° oven for 8-10 minutes until meringue is browned.

## LEMON PIE

*Emma Paulsen*

- |                     |                         |
|---------------------|-------------------------|
| 1 baked pie shell   | 3 T. water              |
| 1 C. sugar          | 3 eggs (separate yolks) |
| 1 ¼ C. water        | 2 T. milk               |
| 2 T. oleo or butter | Juice of 1 lemon        |
| ¼ C. cornstarch     | Grated rind of 1 lemon  |

Mix sugar, water and oleo and bring to a boil. Combine cornstarch and 3 T. water and add to hot mixture and continue cooking. Beat the egg yolks and milk, then add to the filling and cook about 3 minutes more. Remove from heat. Add lemon juice and grated rind. Let cool, then pour into pie shell. Use whites of eggs for a meringue topping. Brown and cool.

## COCONUT OATMEAL PIE

*Nancy Dusanek*

- |                       |                  |
|-----------------------|------------------|
| ⅔ C. oatmeal (quick)  | 2 eggs           |
| ⅔ C. butter (melted)  | 1 tsp. vanilla   |
| ⅔ C. sugar            | ½ tsp. salt      |
| ⅔ C. light corn syrup | 1 T. brown sugar |
| ⅔ C. coconut          |                  |

Simply mix all ingredients together. Pour into a greased pie plate. Bake at 350° for 45 minutes or until set.

## OLD VIRGINIA PIE

*Phyllis DeBoom*

- |                         |                             |
|-------------------------|-----------------------------|
| 1 graham cracker crust  | 1 C. cream (whipped stiff)  |
| 16 marshmallows (large) | 1 C. crushed peanut brittle |
| ½ C. milk               |                             |

Melt marshmallows and milk over hot water and cool. Fold in whipped cream and peanut brittle. Pour into crust. Chill. Sprinkle top with crushed sweet chocolate.

## FRESH PEACH PIE

Pat McCalmant

### CRUST:

- |             |           |
|-------------|-----------|
| 1½ C. flour | ½ C. oil  |
| 2 T. sugar  | 2 T. milk |
| ½ tsp. salt |           |

### FILLING:

- |                       |                  |
|-----------------------|------------------|
| 1 C. sugar            | 1 C. water       |
| 3½ T. cornstarch      | 3 T. peach Jello |
| Dash salt             | 4-6 peaches      |
| 2 T. white corn syrup |                  |

Mix ingredients for crust well and press into 9-inch pie pan. Bake at 325° for 40 minutes. Cool. Combine the sugar, cornstarch, salt, syrup and water. Boil, stirring constantly, until clear and thick. Remove from heat and add the peach Jello. Cool thoroughly in refrigerator. Peel and slice peaches and fold into cooled filling. Pour into baked crust and refrigerate. Top with Cool Whip to serve.

## PEACH CREAM PIE

Anna Marie Huston

### FILLING:

- |                             |                 |
|-----------------------------|-----------------|
| 4 C. fresh peaches (sliced) | ¼ tsp. salt     |
| 1 C. sugar (divided)        | ½ tsp. vanilla  |
| 2 T. flour                  | 1 C. sour cream |
| 1 egg                       |                 |

### CRUST:

- |             |             |
|-------------|-------------|
| ½ C. butter | 1½ C. flour |
| ½ tsp. salt |             |

### TOPPING:

- |            |                 |
|------------|-----------------|
| ⅓ C. sugar | ¼ C. butter     |
| ⅓ C. flour | 1 tsp. cinnamon |

For Crust: Cut butter into flour and salt. Press dough into 9-inch pie pan.

For Filling: Slice peaches into a bowl and sprinkle with ¼ C. sugar. Let stand while preparing rest of filling. Combine ¾ C. sugar, flour, egg, salt and vanilla. Fold in sour cream, stir into peaches and pour into crust. Bake 15 minutes at 400° and 20 minutes at 350°. Now sprinkle the crumb topping over the top of the pie, bake 10 minutes more at 400°.

## PEANUT BUTTER PIE

*Audra Chapman*

- |                        |                          |
|------------------------|--------------------------|
| 1 pint milk            | 4 T. cornstarch          |
| 3 egg yolks            | 1 tsp. vanilla           |
| 3 T. peanut butter     | 3-4 T. vanilla ice cream |
| $\frac{3}{4}$ C. sugar |                          |

Mix egg yolks and cornstarch with enough milk to make it smooth. Heat remaining milk and sugar. Combine cornstarch mixture with heated milk and sugar. Boil until thickened. Remove from heat. Beat in peanut butter and vanilla. Stir in ice cream. Cool. Turn into a cooled baked pie shell. Cover with meringue and brown lightly or can be topped with whipped topping.

## JELL-O PUDDING PECAN PIE

*Iceda Graff*

- |                                                  |                            |
|--------------------------------------------------|----------------------------|
| 1 pkg. Jell-O vanilla pudding<br>and pie filling | 1 egg (slightly beaten)    |
| 1 C. dark corn syrup                             | 1 C. chopped pecans        |
| $\frac{3}{4}$ C. evaporated milk                 | 1 unbaked 8-inch pie shell |

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, stirring to blend. Then add pecans. Pour into pie shell. Bake at 375° until top is firm and just beginning to crack, about 40 minutes. Cool at least 3 hours. Garnish if desired.

## PECAN DELIGHT PIE

*Lucile Finkenbinder*

- |                                  |                                         |
|----------------------------------|-----------------------------------------|
| 4 egg whites at room temperature | 2 C. soda crackers<br>(coarsely broken) |
| 1 C. sugar                       | 1½-2 C. whipped cream<br>or substitute  |
| 1½ tsp. baking powder            | $\frac{1}{4}$ C. chopped pecans         |
| $\frac{1}{4}$ tsp. vanilla       |                                         |

Whip egg whites on medium speed until soft peaks form. Continue whipping while gradually adding sugar and baking powder. Continue to whip until very stiff peaks form. Add vanilla. Add soda crackers and pecans. Gently fold in by hand. Pour into a greased 9-inch pie pan and bake at 350° for 1 hour. Remove from oven and cool upside down. When thoroughly cooled, top with whipped cream and sprinkle with chopped pecans.

## MOM'S PECAN PIE

*Karen K. Rogers*

### CRUST:

$\frac{2}{3}$  C. flour  $\frac{1}{4}$  C. lard  
2-3 T. ice water

### FILLING:

1 C. white Karo syrup  $\frac{1}{3}$  tsp. salt  
1 C. light brown sugar 1 tsp. vanilla  
3 eggs (lightly beaten)  $\frac{1}{3}$  C. butter (melted)  
1 C. pecans

For Crust: Mix flour, lard and water together with fork or pastry cutter. Roll out and line a 9-inch pie pan.

For Filling: Mix together all ingredients except pecans which are added last. Pour into pie shell. Bake at 350° for 40-50 minutes.

## GRACE DICK'S MOTHER'S PUMPKIN PIE

*by Jane Cathey*

1-1 $\frac{1}{2}$  C. pumpkin 1 T. (level) flour  
2 eggs 1 tsp. cinnamon  
 $\frac{1}{2}$  C. (scant) sugar 1 tsp. ginger  
Shake of salt 1-1 $\frac{1}{2}$  C. milk (depends on size  
2 T. sorghum of pie shell)

Mix in order given and pour into unbaked pie shell. Bake in slow oven about 300° until knife when inserted comes out clean.

## PUMPKIN PIE

*Gladys Ireland*

1 C. sugar  $\frac{1}{2}$  tsp. cloves  
 $\frac{1}{2}$  tsp. salt  $\frac{1}{2}$  tsp. nutmeg  
 $\frac{1}{2}$  tsp. cinnamon 1 $\frac{1}{2}$  C. pumpkin  
 $\frac{1}{2}$  tsp. ginger 1 large can evaporated milk  
 $\frac{1}{2}$  tsp. allspice 2 eggs

Mix and pour in 9-inch crust. Bake at 425° for 15 minutes. Reduce heat to 350° and bake until done.

## PUMPKIN PIE

Bonnie Swick

- |                                                    |                            |
|----------------------------------------------------|----------------------------|
| 1 (16 oz.) can solid pack pumpkin                  | 1/2 tsp. nutmeg            |
| 1 (12 oz.) can evaporated skim milk                | 1/4 tsp. ginger            |
| 1/2 C. sugar                                       | 1/4 tsp. salt              |
| 1/2 C. thawed frozen cholesterol-free egg products | 1/8 tsp. cloves            |
| 1 1/2 tsp. cinnamon                                | 1 tsp. vanilla             |
|                                                    | 1 unbaked 9-inch pie shell |

Preheat oven to 350°. Beat all ingredients in a large bowl with electric mixer until smooth. Pour into pie shell. Bake 50-55 minutes or until knife inserted in center comes out clean. Cool on wire rack. Chill for 4 hours, more or less, and serve. Garnish with non-dairy whipped topping, if desired.

## TAWNY PUMPKIN PIE

Harriet Ehlers

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 1 1/2 C. cold milk                | 1 tsp. pumpkin pie spice        |
| 1 pkg. sugar-free vanilla pudding | 1 C. sugar-free whipped topping |
| 1 C. canned pumpkin               | 1 baked pie shell               |

Combine milk, pudding mix, pumpkin, pumpkin pie spice and whipped topping in a narrow-bottomed bowl. Beat at lowest speed of an electric mixer for 1 minute. Pour in pie shell. Chill at least 8 hours.

## RAISIN CREME PIE

Wilma Taylor

- |                    |                      |
|--------------------|----------------------|
| 1 C. raisins       | 1 T. (heaping) flour |
| 1/2-3/4 C. sugar   | 2 eggs (separated)   |
| 1 C. Half and Half | 1 tsp. vanilla       |

Cook raisins until tender and drain well. In a bowl, beat egg yolks. Add vanilla, flour, and sugar. Mix well and add the cream to this. Add the cream and egg mixture to the cooked raisins and cook until thick. Pour into baked pie shell. Cover with meringue and brown. This makes enough for a small pie.

## BLACK RASPBERRY PIE

*Gladys Ireland*

- 1 C. sugar
- 3 C. black raspberries
- 4½ T. flour
- ½ C. cream

Mix sugar and flour. Add cream to dissolve. Pour over berries in unbaked pie shell. Bake at 425° for 10 minutes and 375° for 30 minutes.

## RAISIN CREAM PIE

*Anna Holtz*

- 1 C. raisins
- ¼ tsp. salt
- 2 eggs (separate yolks)
- ½ C. sugar
- 3 T. flour
- ½ C. cream
- 1 tsp. vanilla
- 1 baked pie shell

Cook raisins with enough water to cover and add salt. Mix cream with egg yolks and add to raisins. Mix flour and sugar and add. Mix well. Cook until thick. Add vanilla. Pour filling into baked pie shell. Top with a meringue using the egg whites and brown.

## RHUBARB PIE

*Gladys Ireland*

- 3 slices white bread
- 2 C. sugar
- 2 eggs
- 1 T. butter (melted)
- 2 T. lemon juice
- 3 C. rhubarb (cut up)

Tear bread into pieces. Add rest of ingredients except rhubarb, beat until custard consistency. Pour half of mixture into a prepared unbaked pie shell. Cover with the rhubarb. Pour rest of custard mixture over rhubarb. Top with lattice crust. Bake at 425° for 15 minutes. Reduce heat to 350° and bake 30-40 minutes longer.

## RHUBARB PIE

*Pat Hinrichs*

- 1 unbaked pie shell
- 3 C. prepared rhubarb
- 2 beaten eggs
- ½ C. sugar
- ⅓ C. milk
- ½ pkg. strawberry or cherry Jello

### TOPPING:

- ⅔ C. flour
- 1 T. (large) butter
- ⅔ C. sugar

Preheat oven to 400°. Cut up rhubarb. Add the eggs, milk and sugar. Mix well. Add the half package of Jello. Mix well, then pour filling into pie crust. Mix up topping ingredients so it is crumbly. Sprinkle over the pie before putting into a hot oven. Bake at 400° for 15 minutes, then reduce heat to 350° and bake 20 minutes more or until it is done.

## RHUBARB CREAM PIE

*Ona Mae Denlinger*

- |                     |                    |
|---------------------|--------------------|
| 2 T. butter or oleo | 1/4 C. light cream |
| 2 C. diced rhubarb  | 2 T. cornstarch    |
| 1 C. sugar          | 2 eggs (beaten)    |
| 1/4 C. sugar        | 1/8 tsp. salt      |

Melt butter, add rhubarb and sugar. Cook slowly until rhubarb is tender. Combine 1/4 C. sugar, cream, cornstarch, eggs and salt. Add to rhubarb and cook until thick. Cool. Pour into a baked 8-inch pie shell. Top with meringue and brown.

## DUTCH RHUBARB MERINGUE PIE

*Wendy Bearce/Sunken*

*In Memory of Grandmother Kaye Moore*

- |                    |                                        |
|--------------------|----------------------------------------|
| 1 C. sugar         | 1/2 tsp. vanilla                       |
| 2 T. cornstarch    | 1/2 tsp. lemon extract                 |
| 1 C. water         | 1/4 tsp. salt                          |
| 2 C. diced rhubarb | 3 egg yolks (beaten)                   |
| 1 T. butter        | 1 unbaked 9-inch pie shell             |
|                    | Never Fail Meringue (directions below) |

Mix together sugar, cornstarch and water. Bring to boil. Reduce heat and simmer, stirring constantly, 5 minutes. Remove from heat. Add rhubarb, butter, vanilla, lemon extract and salt. Mix a small amount of rhubarb mixture with egg yolks. Gradually add yolks to rhubarb, stirring constantly. Pour into unbaked pie shell. Bake in preheated oven, 375°, for about 35 minutes or until set. Cover with meringue, return to oven until meringue is tinged golden brown. Cool at room temperature, then refrigerate until chilled.

### NEVER FAIL MERINGUE:

- |                 |                |
|-----------------|----------------|
| 1 T. cornstarch | 1/8 tsp. salt  |
| 1/2 C. water    | 1 tsp. vanilla |
| 6 T. sugar      |                |

Blend cornstarch and water until smooth. Cook over moderate heat 5 minutes until thickening, stirring constantly. Cool at room temperature. Beat egg whites until foamy. Gradually add sugar, salt, and vanilla. Continue to beat until stiff peaks, gradually add cornstarch mixture beating at low speed of electric mixer. Beat again on high speed until meringue is stiff. Spread on hot pie according to preceding directions.

## "AMISH" SHOOFLY PIE

*Kathy Bearce*

- |                    |                            |
|--------------------|----------------------------|
| 1 tsp. baking soda | ½ C. packed brown sugar    |
| 1 C. hot water     | 6 T. butter or margarine   |
| 1 C. molasses      | ¼ tsp. salt                |
| 1 egg (beaten)     | 1 unbaked 9-inch pie shell |
| 1 C. flour         |                            |

Stir baking soda into hot water until dissolved. Stir in molasses. Gradually whisk a bit of this warm mixture into the egg; when egg is warm, add it back to the water and molasses mixture. Using a pastry blender, or your fingertips, mix the flour, brown sugar, butter and salt until crumbly. Stir half of this crumb mixture into water-molasses mixture. Pour into pie shell. Top with remaining half of crumb mixture. Bake in preheated 375° oven for 40 minutes. Cool on rack. One pie makes 6-8 servings.

## STRAWBERRY OR PEACH GLAZE PIE

*Mildred Dusanek*

- |                                            |                        |
|--------------------------------------------|------------------------|
| 1 qt. fresh sliced peaches or strawberries | 1 T. lemon juice       |
| ¾ C. water                                 | Pinch of salt          |
| 1 C. sugar                                 | 1 T. butter or oleo    |
| 3 T. cornstarch                            | Baked 9-inch pie shell |

Crush 1 C. fruit and add water and cook 4 minutes. Mix sugar, cornstarch, add to fruit mixture. Cook until clear and thick. Add lemon juice, butter, and salt. Cool. Put remaining fruit in cooled pie shell. Pour cooked glaze over fruit. Top with Cool Whip and garnish with fresh fruit.

## STRAWBERRY CHIFFON PIE

*Cheryl Haker*

- |                         |                            |
|-------------------------|----------------------------|
| 1 pkg. strawberry Jello | 1 C. strawberries          |
| ¾ C. boiling water      | 1 (9-inch) baked pie shell |
| 1 pt. vanilla ice cream |                            |

Dissolve Jello in boiling water, add strawberries, then ice cream, spoonful at a time. Stir until melted. Chill until thickened, but not set (15 minutes). Put into crust and chill until firm.

## STRAWBERRY OAT PIE

Hilda Bodenhofer

1 (9-inch) baked pie shell

### FILLING:

3 T. cornstarch

$\frac{3}{4}$  C. sugar

4 C. strawberries

### TOASTED OAT TOPPING:

1 C. quick oatmeal

$\frac{1}{4}$  C. butter or oleo (melted)

$\frac{1}{4}$  C. brown sugar

Cool Whip or whipped cream

Combine the cornstarch and  $\frac{1}{2}$  C. sugar. Blend in the water and add half of the strawberries. Cook, stirring constantly, until thick and translucent. Remove from heat. Add remaining  $\frac{1}{4}$  C. sugar and strawberries. Chill. When cool turn into prepared pie shell, cover with the toasted oat topping. Serve with whipped topping.

For Oat Topping: Combine the oatmeal, sugar and butter. Mix well, spread in a shallow pan. Toast in 350° oven for 10 minutes. Toss lightly with a fork. Spread over pie.

## STRAWBERRY PIE

Mrs. Kay Tasker

1 $\frac{1}{2}$  C. water

1 baked 9-inch pie shell

$\frac{3}{4}$  C. sugar

1 qt. fresh strawberries or  
frozen

2 tsp. cornstarch

1 (3 oz.) pkg. strawberry gelatin

Whipped topping or Cool Whip

Cook together the water and sugar and cornstarch, stirring until clear and thick. Remove from heat, add gelatin. Cool 10 minutes. Wash and hull and halve strawberries and place in baked pie shell. Pour cooked gelatin mixture over strawberries and chill until set. Serve with whipped topping.

*Some people are so stingy with praise you'd think there was a tax on it.*

## STRAWBERRY PIE

*Cleo Kaye Dusanek*

- |                 |                                  |
|-----------------|----------------------------------|
| 1 C. sugar      | 1 T. white Karo syrup            |
| 1¼ C. water     | 1 (3½ oz.) pkg. strawberry Jello |
| 2 T. cornstarch | 1 qt. strawberries               |

Mix first 4 ingredients and boil until clear. Remove from heat. While still hot, add strawberry Jello. Stir and cool. Add 1 qt. strawberries. Pour into baked pie shell and top with Cool Whip.

## FRESH STRAWBERRY PIE

*Lillian Griswold*

- |                          |                         |
|--------------------------|-------------------------|
| ½ C. flour               | 1 C. white sugar        |
| 2 T. powdered sugar      | 3½ T. cornstarch        |
| ½ tsp. salt              | 2 T. white syrup        |
| ½ C. oil                 | 1 C. water              |
| 2 T. milk                | 3 T. strawberry gelatin |
| 1 qt. fresh strawberries |                         |

Mix the first 5 ingredients together. Press into pie pan shaping your pie crust. Bake at 325° for 30 minutes. Cool. For the filling, mix the sugar, cornstarch, syrup and water together. Boil until clear and thick. Mix in 3 T. strawberry gelatin, stirring well after each tablespoon. Cool. Pour over strawberries then pour filling into the cooled pie shell. Chill several hours.

## STRAWBERRY PIE

*Susan Tasker*

- |                        |                          |
|------------------------|--------------------------|
| 3 egg whites           | 16 crushed soda crackers |
| ¾ tsp. cream of tartar | 1 C. chopped nuts        |
| 1 C. sugar             | 1 pt. strawberries       |
| 1 tsp. vanilla         | 2 C. whipped cream       |

Beat egg whites until frothy. Add cream of tartar. Beat and add sugar gradually, beat until stiff peaks form. Add vanilla, fold in crackers and nuts. Spread in 8-inch pie plate, bottom and sides. Bake at 325° for 35 minutes. Cool. Fold strawberries into whipped cream. Place in crust. Decorate top with strawberry halves. Refrigerate 2 hours before serving.

## YOGURT PIE

Mrs. Richard Eichhorn

- |                                      |                         |
|--------------------------------------|-------------------------|
| 1 (8 oz.) carton yogurt (any flavor) | 1 (12 oz.) Cool Whip    |
| 1 (3 oz.) Jello (same flavor)        | 1 buttercrust pie shell |
| Fruit (same flavor)                  |                         |

Combine the yogurt, Jello and Cool Whip. Then fold in the fruit and put in shell. Garnish with fruit.

## TURNOVER FRIED PIES

Jennifer Pace

- |                                |                                 |
|--------------------------------|---------------------------------|
| 8½ C. flour                    | 2¼ C. vegetable shortening      |
| 1 T. baking powder             | Vegetable shortening for frying |
| 1 T. salt                      | 2 C. Quick Mix (see below)      |
| 2 tsp. cream of tartar         | ½ C. milk or water              |
| 1 tsp. baking soda             | Fruit filling                   |
| 1½ C. instant non-fat dry milk |                                 |

In a large bowl, sift together flour, baking powder, salt, cream of tartar, baking soda, instant milk. Blend well. With pastry blender, cut in shortening until evenly distributed. Mixture will resemble cornmeal in texture. This is your Quick Mix. Makes about 13 cups. Store in an airtight container. Use within 10-12 weeks. Preheat 1 -inch of oil to 350° in an electric skillet. Combine Quick Mix and milk or water in a medium bowl. Stir to blend. On a lightly floured surface, knead about 15 times, until dough is smooth. Roll dough as for pie crust. Cut into 5-inch diameter circles. Place 1-2 T. filling on half of each circle. Fold dough over and press the edges firmly with fork tines dipped in flour. Fry in hot oil about 2 minutes on each side, until golden brown. Makes 8-10 turnover pies. Can be sprinkled with sugar after fried.

*Love is the most wonderful thing in the world  
and it is the thing that lasts the longest.*

## CREAM FILLING FOR PIE

*Audrey L. Gerdes*

2½ C. milk  
¾ C. sugar  
3 egg yolks

4-5 T. cornstarch  
2 tsp. vanilla  
Dash of salt

Heat 2 C. milk on low, don't let it get too hot. If it does, remove from heat. While milk is heating, mix sugar, salt and cornstarch. In a small bowl beat egg yolks with the ½ C. milk and beat into sugar mixture with fork. Now - keeping heat on low add mixture to warm milk, stirring with slotted spoon. Stir constantly until pudding bubbles thick. Boil 2½ minutes, stirring well. Remove from heat and add vanilla. Let cool until just warm, beating often while cooling. Use coconut flavoring for coconut pie. Banana for banana cream and almond for cherry cream.

## —PIE CRUSTS—

### GRAHAM CRACKER CRUST

*Alberta Fairley*

1¼ C. graham cracker crumbs  
¼ C. butter (softened)

2 T. sugar

Combine cracker crumbs, butter and sugar well. Press in pie pan. Bake at 350° for 10 minutes.

### FOOLPROOF PIE CRUST

*Berniece Bearinger  
Gladys Ireland*

4 C. flour  
1¾ C. Crisco  
1 T. sugar  
2 tsp. salt

1 T. vinegar  
1 egg  
½ C. water

Stir flour, sugar and salt together. Add Crisco. Mix with hand mixer until crumbly. Beat vinegar, egg and water. Add to the flour mixture with a fork until it forms a ball. Put in refrigerator for at least 15 minutes before rolling out for crusts. Will keep in refrigerator for 3 days or can be frozen for later use.

## **MERINGUE PIE CRUST**

*Janice Ripperton*

14 soda crackers (crushed)      1½ tsp. vanilla  
3 egg whites at room temperature      ¾ tsp. cream of tartar  
1 C. sugar      ½ C. nuts (chopped, opt.)

Beat egg whites until foamy; add cream of tartar and vanilla. Continue to beat, adding 1 T. sugar at a time. Beat until stiff peaks form. Fold in cracker crumbs and nuts. Spoon into lightly greased pie plate and shape up sides like a pie crust. Bake at 325° for 45 minutes. Turn off oven and allow to cool in oven for 1 hour. This is ideal in summer for fresh sliced fruit and whipped cream.

## **BEST PIE CRUST**

*Betty Doden*

2 C. flour      ¼ C. milk  
½ C. Mazola Oil only      ¼ tsp. salt

Mix with fork. Roll between wax paper.

## **FREEZER PIE CRUST**

*Kathryn Martin*

1 lb. lard      1 egg plus water to make 1 C.  
5½ C. flour      1½ tsp. salt

Mix dry ingredients with lard until crumbly. Mix in egg and water. Roll out. You can roll this dough more than once and it will not get tough. This recipe makes 10 single pie crusts. Divide into 10 equal parts or balls. Use what you need and freeze rest to use later.

## **BEV'S PIE CRUST**

*Mrs. Ruby Holub  
Beverly Kennedy*

1¾ C. flour      1 tsp. sugar  
¼ tsp. baking powder      ½ C. Crisco Oil  
1 tsp. salt      3 T. cold water

Stir all together, mixing well. Set aside 15 or 20 minutes. Roll dough out between two sheets of waxed paper that has been dusted with flour. Prick generously with fork. Makes enough dough for a 10-inch crust.

# Cakes and Frostings

*My Favorite Recipes in this section are:*

**RECIPE**

**PAGE #**


## Fate

*I made a cake and it was good.  
It came out just as a good cake should.  
I made some tea, fragrant, strong.  
But sadly, no one came along.*

*I made a cake and it was punk,  
It rose and then, it went kerplunk.  
I made some tea, 'twas weak and thin,  
And all that day, my friends dropped in.*

*Anonymous*

## —CAKES—

### DAD'S FAVORITE APPLE CAKE

*Velma Knake  
Janet Vacek*

**CAKES**

- |                                      |                     |
|--------------------------------------|---------------------|
| 2 C. sugar                           | 2 C. flour (sifted) |
| ½ C. butter                          | 2 tsp. cinnamon     |
| 2 eggs (beaten)                      | 1½ tsp. soda        |
| 2 tsp. vanilla                       | 1 tsp. salt         |
| 4 C. chopped apples (4 large apples) | ½ C. chopped nuts   |

Cream sugar and butter well, add the beaten eggs and vanilla. Sift flour, cinnamon, soda and salt together. Add to creamed mixture. Add chopped apples and nuts. Pour in greased, floured 9x13-inch pan. Bake at 325° for 45 minutes. Cool. Serve with whipped cream or Cool Whip on top.

### APPLE CAKE

*Mona Kay Jeffery  
Kim Huston, Patti Pace*

- |                              |                 |
|------------------------------|-----------------|
| 4 C. chopped apples (peeled) | 1 tsp. salt     |
| 2 C. sugar                   | 3 tsp. cinnamon |
| 2 eggs                       | 2 C. flour      |
| 2 tsp. soda                  |                 |

#### TOPPING:

- |                  |                |
|------------------|----------------|
| ½ C. white sugar | 1 C. water     |
| ½ C. brown sugar | ¼ C. oleo      |
| 3 T. flour       | ½ tsp. vanilla |
| ¾ C. nuts        |                |

Mix apples and sugar. Let set for ½ hour. Beat eggs and apples and sugar. Sift flour, soda, salt and cinnamon. Mix well. Bake in 9x13-inch pan at 350° for 45 minutes.

For Topping: Cook sugars, flour and water until they are thick. Remove from the heat. Add butter or oleo, vanilla and nuts. Put over warm cake.

## APPLE FLIP CAKE

*Janice Ripperton*

### TOPPING:

- |                                    |                     |
|------------------------------------|---------------------|
| 4 C. thinly sliced apples (peeled) | 1 tsp. cinnamon     |
| 1 C. sugar                         | ½ C. raisins (opt.) |
| 2 T. oleo                          |                     |

### CAKE:

- |                                 |                 |
|---------------------------------|-----------------|
| 1 yellow cake mix (not pudding) | ½ C. oil        |
| 1 box instant vanilla pudding   | 1 C. water      |
| 4 eggs                          | ½ tsp. cinnamon |

Generously grease and flour 9x13-inch pan. Cut wax paper to fit and grease after it's in the pan. In a saucepan cook topping ingredients over low heat until apples are tender. Spread over the bottom of the pan. In a large bowl combine cake ingredients until moistened. Mix 2 minutes on medium speed. Pour over apples in pan. Bake 35-45 minutes in 350° oven. Immediately invert cake onto serving plate. Remove wax paper carefully.

## APPLE YUM-YUM CAKE

*Ann Luke*

- |                       |                 |
|-----------------------|-----------------|
| 3 apples (diced fine) | ¾ tsp. soda     |
| ½ C. butter           | ½ tsp. cinnamon |
| 1 C. white sugar      | ½ tsp. nutmeg   |
| 3 egg yolks (beaten)  | 1 tsp. vanilla  |
| 1½ C. flour           |                 |

### TOPPING:

- |                  |              |
|------------------|--------------|
| 3 egg whites     | ½ C. coconut |
| 1 C. brown sugar | 1 C. nuts    |
| 1 tsp. vanilla   |              |

Spread apples in a 9x13-inch greased and floured cake pan. Beat together butter, sugar, egg yolks and vanilla. Blend flour, soda, cinnamon and nutmeg. Add to egg mixture and beat. Pour over apples. Beat the egg whites. Gradually add brown sugar. Beat until stiff. Add vanilla. Fold in coconut and nuts. Spread on top of cake. Bake 45 minutes in 350° oven.

## GERMAN APPLE CAKE

*Phyllis DeBoom*

**C  
A  
K  
E  
S**

- |                         |                                        |
|-------------------------|----------------------------------------|
| 2 large or 3 small eggs | 2 tsp. cinnamon                        |
| 1 C. salad oil          | 1 tsp. soda                            |
| 2 C. sugar              | ½ tsp. salt                            |
| 1 tsp. vanilla          | 4 C. chopped apples (tart<br>are best) |
| 2 C. flour              |                                        |
| 1 C. black walnuts      |                                        |

### ICING:

- |                             |                      |
|-----------------------------|----------------------|
| 1 (8 oz.) pkg. cream cheese | 1½ C. powdered sugar |
| 3 T. soft butter            | 1 tsp. vanilla       |

Beat eggs and salad oil until foamy. Add remaining ingredients and mix together. Dough will be very thick. Pour into greased and floured 9x13-inch pan. Bake at 350° for 45-60 minutes. Mix cream cheese, butter, powdered sugar and vanilla. Beat together in mixer until smooth. Ice cake while hot.

## BANANA CAKE

*Rhonda Vacek*

- |                                      |                    |
|--------------------------------------|--------------------|
| 1 box Duncan Hines white cake<br>mix | 1 tsp. soda        |
|                                      | 1½ C. or 2 bananas |

Mix according to package directions. Add soda and bananas. Mix well. Bake as directed.

## BARB'S BANANA CAKE

*Barbara Mackey*

- |                                                |                       |
|------------------------------------------------|-----------------------|
| ¾ C. shortening                                | 1¼ tsp. baking powder |
| 2½ C. sifted flour                             | 1 tsp. soda           |
| 1¾ C. sugar                                    | 1 tsp. salt           |
| 2 eggs                                         | 1½ C. mashed bananas  |
| ¾ C. sour milk (to sour add<br>½ tsp. vinegar) |                       |

Mix together shortening, sugar, flour, soda, baking powder, salt and bananas. Add eggs and sour milk. Bake at 350° in greased 9x13-inch pan about 30 minutes. Big cake!

## BONNIE BUTTER CAKE

*Patti Pace*

$\frac{2}{3}$  C. butter or margarine  
(softened)

$1\frac{3}{4}$  C. sugar

2 eggs

$1\frac{1}{2}$  tsp. vanilla

3 C. cake flour or  $2\frac{3}{4}$  C.  
all-purpose flour

$2\frac{1}{2}$  tsp. baking powder

1 tsp. salt

$1\frac{1}{4}$  C. milk

Heat oven to 350°. Grease and flour baking pan, 9x13x2-inches or two 9-inch or three 8-inch layer pans. In large mixing bowl, mix butter, sugar, eggs, and vanilla until fluffy. Beat 5 minutes on high speed, scraping bowl occasionally. On low speed mix flour, baking powder and salt alternately with milk. Pour into pan(s). Bake oblong pan 45-50 minutes, layer pans 30-35 minutes or until wooden pick inserted in center comes out clean. Frost cake with French Silk Frosting or, if desired, with lemon frosting.

## AUNT GRACE'S CARROT CAKE

*Kathy Bearce  
Susie Schaeffer*

$1\frac{1}{2}$  C. oil

2 C. sugar

4 eggs

2 C. flour

$\frac{1}{2}$  tsp. baking powder

Salt

$1\frac{1}{2}$  tsp. cinnamon

1 tsp. soda

2 C. carrots (grated)

$\frac{1}{2}$ -1 C. nuts

Vanilla

### FROSTING:

3 oz. cream cheese

1 stick oleo

1 lb. powdered sugar

1 tsp. vanilla

Cream together the oil and sugar. Add the eggs, one at a time. Sift together the flour, baking powder, cinnamon, soda and salt. Stir into first mixture then add the carrots, nuts and vanilla. Bake in a 9x12-inch pan at 350° for about 40 minutes.

For Frosting: Blend cream cheese and oleo. Add the powdered sugar gradually to get the consistency desired. Add vanilla.

## MOM'S COCONUT LACE CAKE

*In Memory of Jack Tasker*

- |                |                      |
|----------------|----------------------|
| 4 eggs         | 2 tsp. baking powder |
| 2 C. sugar     | ½ tsp. salt          |
| 2 tsp. vanilla | 1 C. milk            |
| 2 C. flour     | 2 tsp. butter        |

Beat eggs until thick, add sugar and vanilla. Sift dry ingredients and add to sugar-egg mixture. Heat to boiling point milk and butter and add to other mixture. Bake in 9x13-inch pan at 350° for 30-35 minutes.

TOPPING: Mix together:

- |                    |              |
|--------------------|--------------|
| 6 T. melted butter | 4 T. cream   |
| 10 T. brown sugar  | 1 C. coconut |

Spread on hot cake and return to oven to brown. Served hot is best!

## COOKIES AND CREAM CAKE

*Polly McClure*

CAKE:

- |                      |                                    |
|----------------------|------------------------------------|
| 1 box white cake mix | 3 egg whites                       |
| 1¼ C. water          | 1 C. coarsely crushed Oreo cookies |
| ⅓ C. oil             |                                    |

FROSTING:

- |                     |                |
|---------------------|----------------|
| 3 C. powdered sugar | 1 tsp. vanilla |
| ¾ C. shortening     | 2 egg whites   |

GARNISH: Oreos (broken in half)

Grease and flour two 9-inch cake pans. Combine in large bowl all cake ingredients except cookies. Blend at low speed until moistened, beat 2 minutes at highest speed. Gently stir in cookies. Pour into prepared pans. Bake at 350° for 25-30 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes, remove from pans. Cool completely.

For Frosting: In small bowl combine ½ C. of the powdered sugar, shortening, vanilla and 2 egg whites. Blend well. Beat in remaining powdered sugar until smooth and creamy. Fill and frost cake. Garnish with Oreos broken in half.

## CHOCOLATE CHERRY CAKE

Tena DeBoer

½ C. butter  
1 C. sugar  
1 egg (beaten)  
1 square chocolate (melted)  
1 small bottle maraschino cherries

Sour cream  
1¾ C. flour (sifted)  
1 tsp. soda  
¼ tsp. salt

### FROSTING:

4 T. butter  
1½ C. powdered sugar

2 squares chocolate (melted)  
2 egg whites

Cream butter and sugar; add egg and cooled chocolate. Drain cherries and add enough sour cream to make 1 C. liquid. Sift flour, soda and salt and add to the sugar mixture alternately with the liquid. Quarter the cherries and add to batter. Pour into 9-inch greased pan. Bake at 350° for 45 minutes.

For Frosting: Cream butter and ¾ C. of the powdered sugar. Add cooled chocolate. Beat egg whites and add the remaining powdered sugar. Fold into chocolate mixture. Frost cooled cake.

## DE'S CHOCOLATE CHERRY CAKE

DeLoris Feldman

1 chocolate cake mix  
1 can cherry pie filling  
2 eggs

1 box instant vanilla pudding  
1 C. milk  
8 oz. Cool Whip

Mix dry cake mix, pie filling and eggs with a wooden spoon. Pour into greased 9x13-inch pan. Bake at 350° for 45 minutes. When almost cool, cover pan with foil. Best results when baked day before serving.

For Frosting: Mix instant pudding with milk. Fold in room temperature Cool Whip. Spread on cake. Refrigerate at least 1 hour before serving.

*Nothing makes people stoop so low as a keyhole.*

**CHOCOLATE CAKE***Phyllis DeBoom  
Jennifer Pace*

- |                                                     |                         |
|-----------------------------------------------------|-------------------------|
| 2 C. sugar                                          | 2¼ C. flour             |
| ½ C. shortening                                     | 1 tsp. salt             |
| ¼ C. cocoa                                          | 1 tsp. vanilla          |
| 2 eggs                                              | 1 C. boiling water plus |
| ⅔ C. sour milk (or sweet milk<br>plus 1 T. vinegar) | 1½ tsp. baking soda     |

Cream sugar, shortening and cocoa. Add eggs, sour milk, flour, salt and vanilla. Add boiling water with the soda. Bake in 9x13-inch cake pan at 350° for 30-35 minutes.

**DOUBLE CHOCOLATE SNACK CAKE***Kaye Chatterton*

- |                           |                                    |
|---------------------------|------------------------------------|
| 1⅔ C. all-purpose flour   | 1 C. water                         |
| 1 C. brown sugar (packed) | ⅓ C. vegetable oil                 |
| ¼ C. cocoa                | 1 tsp. vanilla                     |
| 1 tsp. baking soda        | ½ C. semi-sweet chocolate<br>chips |
| ¼ tsp. salt               |                                    |

Heat oven to 350°. Grease and flour 8x8-inch pan. In small bowl combine the flour, sugar, cocoa, baking soda and salt. Add the water, oil and vanilla to dry ingredients, beat until smooth. Pour into prepared pan. Sprinkle the chocolate chips over top. Bake 35-40 minutes or until cake tests done. Cool. Makes 6-8 servings.

**DREAM CAKE CUPCAKES***Mona Kay Jeffery*

- |                                  |                        |
|----------------------------------|------------------------|
| 1 box regular chocolate cake mix | 1 pkg. chocolate chips |
| 2 (3 oz. ea.) pkgs. cream cheese | ⅓ C. sugar             |
| 1 egg                            | Dash of salt           |

Cupcake pan should be greased and floured or use liners. Prepare cake mix following instructions on box. Fill each cup about ⅔ full. Mix topping ingredients together. Top each cup with 1 tsp. Bake at 350° for about 20 minutes or until they test done. Makes about 30 cakes.

## IOWA CHOCOLATE CAKE

*Shirley Millsap*

- |                        |                 |
|------------------------|-----------------|
| ¾ C. shortening        | ½ C. cocoa      |
| 2 C. sugar             | ½ tsp. salt     |
| 1½ C. boiling water    | 2 eggs (beaten) |
| 2 C. all-purpose flour | 1 tsp. vanilla  |
| 2 tsp. soda            |                 |

Put shortening and sugar in a mixing bowl and cover with boiling water. Sift dry ingredients twice and add to hot mixture. Then add eggs and vanilla. Batter will be very thin. Pour into greased 9x13-inch pan or two layer pans. Bake at 350° for 35-45 minutes or until it pulls away from the side of the pan.

## BRAZILIAN CHOCOLATE CAKE (Bundt)

*Wilma Taylor*

- |                           |                                        |
|---------------------------|----------------------------------------|
| 1¼ C. hot water or coffee | 2 squares baking chocolate<br>(melted) |
| 1 C. oatmeal              | 1½ C. flour                            |
| ½ C. margarine or butter  | 1 tsp. soda                            |
| 1½ C. sugar               | ½ tsp. salt                            |
| 1 tsp. vanilla            | 6 oz. chocolate chips                  |
| 2 eggs                    |                                        |

Pour coffee over oatmeal. Stir, cover and let stand 20 minutes. Beat butter until creamy. Gradually add sugar. Blend in vanilla, eggs, and melted chocolate. Add oats mixture, mix well. Sift flour, soda, and salt. Add to creamed mixture. Mix well. Stir in chocolate chips. Pour batter into greased and floured bundt pan. Bake in 350° oven for 50-55 minutes. Cool 10 minutes. Loosen edges, and remove from mold. Sprinkle with powdered sugar.

## MAYONNAISE CHOCOLATE CAKE

*Jana Brownell*

- |             |                 |
|-------------|-----------------|
| 1½ C. sugar | Pinch of salt   |
| 2½ C. flour | 1 C. mayonnaise |
| 3 T. cocoa  | 1 C. cold water |
| 2 tsp. soda | 1 tsp. vanilla  |

Preheat oven to 350°. Sift all dry ingredients into a bowl. Add the remaining ingredients and mix well. Bake for 30-35 minutes. Makes a very moist 9x13-inch cake. Frost with your choice of frosting.

**MISSISSIPPI MUD CAKE***Jane Wynkoop*

2 sticks oleo (melted)	¼ C. cocoa
2 C. sugar	1½ tsp. vanilla
4 eggs	1½ C. nuts (chopped)
1½ C. flour	1½ C. coconut

**FROSTING:**

1 stick oleo	1 tsp. vanilla
⅓ C. cocoa	7 oz. jar marshmallow cream
⅓ C. milk	

Mix together the first 6 ingredients. Put batter in 9x13-inch greased pan. Press the nuts and coconut gently into top of cake. Bake 30 minutes at 350°. Remove from oven and spread the marshmallow cream on the hot cake. Let cool.

For Frosting: Mix the oleo, cocoa, milk and vanilla. Heat enough to dissolve oleo and cocoa. Add 1 box powdered sugar, mix well and spread over cake.

**MARION'S DEVILS FOOD CAKE***Mrs. Delbert Mayberry*

½ C. sugar	½ C cocoa
½ C. hot water	
1 C. sugar	2 eggs (beaten)
½ C. shortening	1 tsp. vanilla
1 C. sweet milk	2 C. flour
	1 tsp. baking soda

Blend ½ sugar and cocoa and water. Mix 1 C. sugar and shortening and eggs and vanilla. Add cocoa mixture to sweet milk and flour and baking soda. Mix well. Bake at 350° for 30 minutes.

*Life is full of shadows but the sunshine makes them all.*

## RED DEVIL'S FOOD CAKE

*Wilma Taylor*

1½ C. + 2 T. flour	½ C. shortening
1½ C. sugar	1 C. milk
1½ tsp. soda	1 tsp. vanilla
1 tsp. salt	2 eggs (unbeaten)
3½ T. cocoa	

Heat oven to 350°. Sift dry ingredients into bowl. Add shortening, milk, and vanilla. Beat 2 minutes at medium speed. Scrape sides and bottom of bowl constantly. Add eggs. Beat 2 minutes more, scraping bowl constantly. Pour into greased and floured pans. Bake 30-35 minutes. (I use this recipe for either a layer cake, loaf cake, or as a sheet cake.)

## RED DEVIL'S FOOD CAKE

*Ruby Holub*

2½ C. flour	1¾ C. sugar
½ C. cocoa	¾ C. sour milk
½ C. water	2 eggs (separated)
2 tsp. soda	1 tsp. vanilla
¾ C. butter or margarine	

### FROSTING:

4 T. flour	1 C. sugar
2 squares chocolate	2 T. butter
1¼ C. milk	1 tsp. vanilla

Combine soda, cocoa and water and let stand until rest of cake is mixed. Cream butter and add sugar gradually. Add well beaten egg yolks. Sift flour before measuring and add alternately with milk. Add cocoa mixture. Fold in stiffly beaten egg whites. Add vanilla. Pour into a well greased 9x12-inch loaf pan. Bake at 350° about 60 minutes.

For Frosting: Combine chocolate and milk in double boiler. Heat until melted. Beat with rotary beater until well blended. Mix flour with sugar and combine with milk. Cook until thick and smooth, stirring constantly. Add butter and vanilla. Cool. Spread on cake.

**CHOCOLATE CHIP DATE CAKE***Mrs. Delbert Mayberry*

1 C. dates (chopped)  
 1½ C. boiling water  
 1 tsp. soda  
 ½ C. shortening

1 C sugar  
 2 eggs (beaten)  
 1¾ C. flour  
 ¼ tsp. soda

**TOPPING:**

1 pkg. chocolate chips  
 ½ C. nutmeats

½ C. brown sugar

Pour hot water over dates and soda. Set aside to cool. Cream shortening, sugar and eggs. Combine with the date mixture. Stir together the flour and soda, then add to the batter and mix well. Pour into 9x9-inch greased pan. Mix the topping ingredients and sprinkle over cake. Bake at 350° for 35 minutes.

**DATE CAKE***Joanne Heick*

2 C. dates (cut)  
 2 tsp. soda  
 2 C. boiling water  
 2 C. sugar  
 4 T. butter

2 eggs (beaten)  
 2⅔ C. flour  
 ¼ tsp. baking powder  
 ¼ tsp. salt  
 1 C. chopped nuts

**SYRUP:**

1 C. brown sugar  
 1 C. white sugar  
 1 C. water

½ C. dates  
 ½ C. chopped nuts

Mix together the dates and soda; pour boiling water over and let stand. Cream sugar and butter; add eggs and date mixture. Add dry ingredients and nuts. Pour into 9x13-inch pan and bake at 325° for 1 hour. Combine brown and white sugars and water; boil to a syrup. Add dates and nuts. Pour over cake as soon as taken from oven. Allow to stand overnight. Serve with whipped cream.

## CRANBERRY DATE CAKE

Joyce Lanpher

2¼ C. flour

1 C. sugar

1 tsp. vanilla

1 tsp. soda

¼ tsp. salt

1 tsp. baking powder

¾ C. orange juice

¾ C. sugar

1 C. chopped dates

1 C. cranberries

½ C. chopped nuts

4 T. orange peel

1 C. buttermilk

2 eggs

¾ C. oil

Mix flour, sugar, soda, salt and baking powder. Add dates, cranberries, nuts and orange peel. Mix eggs, buttermilk and oil and add to dry ingredients. Mix well. Bake at 350° for 35-45 minutes. Cool in pan and pour ¾ C. orange juice mixed with ¾ C. sugar over the cake top. Refrigerate at least one, better 2 days, before eating.

## DATE NUT CAKE

*In Memory of Mrs. Nick Holst  
Mrs. Calvin Reiss*

1 lb. pitted dates

1 lb. English walnuts

1 C. unsifted flour

¼ tsp. salt

2 tsp. (rounded) baking powder

1 C. sugar

4 eggs

1 tsp. vanilla

Leave dates and nutmeats whole. Sift flour, salt and baking powder 3 times and mix with dates and nuts. Combine well beaten egg yolks, sugar and vanilla. Add to first mixture. Then add the beaten egg whites. Bake in pan lined with buttered paper for 1 hour in moderate oven. NOTE: I use 3 small lined loaf pans (3½x7-inch) and bake at 325° for 45 minutes. Remove the paper and cool. Wrap until used.

*A man without patience is like a lamp without oil.*

**DUMP CAKE***Carol Miller*

- |                                              |                             |
|----------------------------------------------|-----------------------------|
| 1 large can cherry pie filling               | 2 sticks margarine (melted) |
| 8 oz. can crushed pineapple<br>(with liquid) | ½ C. coconut                |
| 1 yellow cake mix                            | 1 C. chopped pecans         |

Spoon pie filling evenly in bottom of 9x13-inch cake pan. Spread with pineapple. Sprinkle cake mix evenly over top. Pour margarine over cake mix. Sprinkle with coconut and top with nuts. Bake at 325° for 45-60 minutes. Don't let it get too brown.

**FRUIT COCKTAIL CAKE***Viola Kouba*

- |                 |                                |
|-----------------|--------------------------------|
| 2 eggs (beaten) | Pinch of salt                  |
| 1½ C. sugar     | 1 (No. 303) can fruit cocktail |
| 2 C. flour      | ½ C. brown sugar               |
| 2 tsp. soda     |                                |

**ICING:**

- |                             |                |
|-----------------------------|----------------|
| 1 small can evaporated milk | ½ tsp. vanilla |
| ¼ C. butter                 | ½ C. coconut   |
| ¾ C. sugar                  |                |

Sift together sugar, flour, soda and salt. Add the beaten eggs and mix. Add fruit cocktail with juice. Mix. Put into 9x13-inch ungreased pan and sprinkle brown sugar over the batter. Bake at 325° for 40 minutes.

For Icing: Boil the milk, butter and sugar for 5 minutes. Add vanilla and coconut. Pour over hot cake and spread.

**GOOEY CAKE***Emma Werner*

- |                       |                                                               |
|-----------------------|---------------------------------------------------------------|
| 1 yellow cake mix     | 2¾ C. powdered sugar                                          |
| 1 stick oleo (melted) | 2 eggs                                                        |
| 2 eggs                | 1½ tsp. vanilla or 1 tsp. vanilla<br>and 1 tsp. almond (opt.) |
| 8 oz. cream cheese    |                                                               |

Melt oleo and mix with dry cake mix and 2 eggs. Spread in a 9x13-inch pan. Soften cream cheese; beat until smooth. Add 2 eggs and beat well. Add vanilla and powdered sugar. Beat until smooth; pour over cake. Bake in 350° oven for 35 minutes.

## GINGERBREAD

*Ida Tasker*

- |                    |                              |
|--------------------|------------------------------|
| ½ C. shortening    | 2 eggs                       |
| ½ C. sugar         | 1 tsp. ginger                |
| ½ C. molasses      | ½ C. cold water              |
| 1 tsp. baking soda | ¼ tsp. salt                  |
| 1½ C. flour        | 1 tsp. cinnamon              |
|                    | 1 C. shredded coconut (opt.) |

Cream shortening and sugar. Add eggs and beat well. Dissolve the soda in the molasses. Add to first mixture. Mix and sift dry ingredients and add to the first mixture alternately with the cold water. Fold in coconut. Pour into a greased 8x8-inch pan. Bake at 375° for 35 minutes or until it tests done.

## GRAHAM CRACKER CAKE

*Wanda Dauber*

- |                            |                      |
|----------------------------|----------------------|
| 30 squares graham crackers | ½ C. flour           |
| 1½ C. milk                 | 3 tsp. baking powder |
| 3 eggs (beaten)            | 1 tsp. vanilla       |
| 1 C. sugar                 | 1 C. nuts            |
| ¾ C. oleo (softened)       | 2 C. coconut         |

### BROILER TOPPING:

- |                         |              |
|-------------------------|--------------|
| ⅓ C. oleo (melted)      | 3 T. milk    |
| ¾ C. packed brown sugar | 1 C. coconut |

Soak graham crackers in milk. Cream sugar and oleo, add beaten eggs. Add the crackers and milk. Add flour, baking powder and vanilla. Beat well. Add nuts and coconut. Stir until well mixed. Bake in a 9x13-inch pan at 350° about 40 minutes.

For Topping: Mix the topping ingredients and spread over hot cake. Place under broiler on lowest rack. Heat until lightly brown and bubbly, 2-4 minutes.

The greatest honor we can bestow on truth is to use it.

**JIFFY NO-EGG CAKE***Selma Dietiker*

- |             |                          |
|-------------|--------------------------|
| 1 C. sugar  | ½ C. Mazola Oil          |
| 1½ C. flour | 1½ C. buttermilk         |
| 1 tsp. soda | 2 tsp. vanilla           |
| 5 T. cocoa  | 1 tsp. red food coloring |

Sift together sugar, flour, soda and cocoa. Add oil, buttermilk, vanilla and food coloring. Mix together. Pour into prepared pan. Bake at 350° for 25-30 minutes.

**LAZY DAISY CAKE***Wilma Curtin*

- |                |                      |
|----------------|----------------------|
| 2 eggs         | 2 C. sugar           |
| 2 C. flour     | 2 tsp. baking powder |
| 2 tsp. vanilla | 1 C. milk            |
|                | 2 T. butter          |

Heat milk and butter (do not boil). Beat eggs and sugar. Mix flour and baking powder together. Add all the rest of ingredients. Mix until moistened. Add hot milk last. Bake in 9x13-inch pan (ungreased). Bake 30 minutes at 350°.

**TOPPING:**

- |                   |                     |
|-------------------|---------------------|
| 1½ C. brown sugar | ¾ C. butter or oleo |
| 2 T. cream        |                     |

Heat 5-7 minutes. Stir until thick. Stir in 1 C. coconut. Spread on warm cake. Broil 1-2 minutes.

**LEMON CREAM CAKE***Shirley Wright*

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 C. flour                    | 1 (8 oz.) pkg. cream cheese |
| ½ C. butter                   | 1 C. powdered sugar         |
| 1 tsp. sugar                  | 2 pkgs. lemon pie filling   |
| 2 (8 oz. ea.) pkgs. Cool Whip |                             |

Combine flour, butter and sugar. Mix as for pie crust. Pat into bottom of 9x13-inch pan and bake at 350° about 25 minutes or until golden brown. Cool. Cream together softened cream cheese, powdered sugar, add one 8 oz. Cool Whip. Spread this mixture on cooled crust. Cook lemon pie filling as directed on packages. When cool, spread on cream cheese layer. Top with remaining Cool Whip and refrigerate.

## LEMON SPECIAL CAKE

*In Memory of Bernice L. Tompkins*

- |                               |                        |
|-------------------------------|------------------------|
| 1 box Duncan Hines lemon cake | $\frac{3}{4}$ C. water |
| 1 (3 oz.) box lemon Jello     | 4 eggs                 |
| $\frac{3}{4}$ C. salad oil    |                        |

### FROSTING:

- |                                             |                |
|---------------------------------------------|----------------|
| $\frac{1}{3}$ C. frozen thawed orange juice | 2 T. salad oil |
| 2 C. powdered sugar                         |                |

Mix cake mix and Jello. Add salad oil and water. Beat hard 4 minutes. Bake in a greased and floured 9x13-inch pan. Bake at 350° for 40 minutes. Remove from oven and prick entire cake while hot. Drizzle over hot cake the mixture of orange juice, salad oil and powdered sugar. Cool the cake before serving.

## TRIPLE LEMON CAKE

*Melody Brinkman*

- |                            |                                                            |
|----------------------------|------------------------------------------------------------|
| 1 box lemon cake mix       | 2 C. powdered sugar                                        |
| 1 box lemon Jello          | Juice of 2 lemons or enough<br>"real lemon" juice to equal |
| $\frac{3}{4}$ C. salad oil |                                                            |
| $\frac{3}{4}$ C. water     |                                                            |
| 4 eggs                     |                                                            |

Sprinkle dry Jello on cake mix. Combine oil, water and eggs. Add to dry ingredients and beat well. Bake 40-45 minutes at 350°. Remove from oven and poke full of holes with a fork; more the better.

For Frosting: Combine the powdered sugar and lemon juice or its equivalent of "real lemon". Mix and glaze cake while it is still hot.

## NUT CAKE

*Helen M. Bahnsen*

- |                             |                |
|-----------------------------|----------------|
| 2 C. sugar                  | 5 egg whites   |
| 3 C. flour                  | 1 C. milk      |
| $\frac{3}{4}$ C. shortening | 1 C. nuts      |
| 3 tsp. baking powder        | 1 tsp. vanilla |

Cream sugar and shortening; then add rest of ingredients. Bake at 350° for 30 minutes.

**MILKY WAY CAKE***Viola Kouba*

8 miniature Milky Way bars	½ tsp. soda
2 sticks margarine	1 C. buttermilk
2 C. sugar	½ C. chopped nuts
4 eggs	2 tsp. vanilla
2½ C. flour	

Melt candy bars and 1 stick margarine. Cream sugar and 1 stick margarine. Add eggs and vanilla, then buttermilk and dry ingredients, then nuts and candy mixture. Bake at 300° for 1 hour. Frost with 3 miniature Milky Way bars melted with 1 stick margarine. Add 3 T. milk, 1 tsp. vanilla and powdered sugar until thick enough.

**OATMEAL CAKE***Sharon Holub*

1 C. quick oatmeal	2 eggs
1½ C. boiling water	1½ C. flour
½ C. shortening	1 tsp. salt
1 C. white sugar	1 tsp. cinnamon
1 C. brown sugar	1 tsp. baking soda

**TOPPING:**

6 T. melted butter	⅔ C. brown sugar
1 C. flaked coconut	1 tsp. vanilla
¼ C. cream	

Combine oatmeal and boiling water and set aside to cool. Cream shortening and sugar, add eggs and beat. Add the oatmeal mixture, the flour, salt, cinnamon and soda. Bake in 9x9-inch pan for 30 minutes at 350°. Mix the topping ingredients well. When cake is baked, cover with the topping. Place under broiler to brown the coconut. Watch so it doesn't burn.

*Kindness is one thing you can't give away, it always comes back.*

## ORANGE REFRIGERATOR SHEET CAKE

*Alberta Fairley*

1 pkg. orange gelatin (4 serving size)

1 pkg. Duncan Hines white cake mix

### TOPPING:

1 envelope whipped topping (2-2½ C. yield)

1 pkg. vanilla instant pudding (4 serving size)

½ C. milk (cold)

1 tsp. vanilla

Dissolve gelatin in ¾ C. boiling water. Add ½ C. cold water. Set aside at room temperature. Mix and bake cake as directed in 9x13x2-inch pan using egg whites. Cool cake 20-25 minutes. Poke deep holes through top of warm cake, still in pan with a meat fork. Space holes about 2-inches apart. With a cup slowly pour gelatin mixture into holes. Refrigerate cake while preparing topping.

For Topping: In a chilled deep bowl, blend and whip topping mix instant pudding, cold milk, and vanilla, until stiff, 3-8 minutes. Immediately frost cake. Cake must be stored in refrigerator and served chilled. Frosted cake can be frozen.

## MANDARIN ORANGE CAKE

*Kathy Wright*

2 C. flour

1 tsp. salt

2 C. sugar

2 tsp. vanilla

2 tsp. soda

2 cans mandarin oranges

2 eggs

(drained)

### TOPPING:

¾ C. brown sugar

3 T. butter

3 T. milk

Combine all ingredients except topping in mixer for 3 minutes. Pour into greased 9x13-inch pan. Bake at 350° for 30-35 minutes. Bring topping ingredients to a boil and dribble over warm cake.

## DEE'S CAKE

*Julie Beuthien*

- |                                 |                               |
|---------------------------------|-------------------------------|
| 2 C. flour                      | $\frac{2}{3}$ C. oil          |
| 1 C. sugar                      | 2 eggs (beaten)               |
| $1\frac{1}{2}$ tsp. baking soda | 1 tsp. vanilla                |
| 1 tsp. salt                     | $\frac{1}{2}$ C. chopped nuts |
|                                 | 1 can peach pie filling       |

In large bowl stir together first 4 ingredients. In another bowl combine oil, eggs, vanilla and nuts. Pour liquid mixture into dry ingredients and mix well. Stir in pie filling. Top with mixture of  $\frac{3}{4}$  C. brown sugar and 1 T. cinnamon. Bake in greased 9x13-inch pan at 350° for 40 minutes.

## PIG PICKIN' CAKE

*Jane Wynkoop*

### CAKE:

- |                      |                                             |
|----------------------|---------------------------------------------|
| 1 yellow cake mix    | 4 eggs                                      |
| $\frac{1}{2}$ C. oil | 1 (11 oz.) can mandarin oranges (undrained) |

### ICING:

- |                                            |                                              |
|--------------------------------------------|----------------------------------------------|
| 1 (3 oz.) pkg. vanilla instant pudding mix | 1 (15 oz.) can crushed pineapple (undrained) |
| 1 (9 oz.) tub Cool Whip                    |                                              |

Mix cake ingredients. Put into 9x13-inch greased pan. Bake at 350° for 30-35 minutes or until done. Let cool.

For Icing: Combine the Cool Whip and crushed pineapple. Add pudding mix to Cool Whip mixture by folding over and over. Ice cake. Store in refrigerator.

## POPPYSEED CAKE

*Viola Kouba*

- |                       |                                     |
|-----------------------|-------------------------------------|
| 1 box yellow cake mix | $\frac{1}{2}$ C. oil                |
| 4 eggs                | 1 box coconut cream instant pudding |
| 1 C. hot water        | $\frac{1}{4}$ C. poppyseed          |

Combine ingredients. Beat 4 minutes and bake at 35-40 minutes at 350°. Makes 2 bread pans.

## PINEAPPLE CREAM CAKE

*Kim Huston*

- |                               |                    |
|-------------------------------|--------------------|
| 1 yellow or white cake mix    | 2 C. cold milk     |
| 1 large can crushed pineapple | 8 oz. cream cheese |
| 1 vanilla instant pudding     | 8 oz. Cool Whip    |

Mix cake according to directions. Spread in jelly roll pan. Bake at 350° for 20 minutes. Cool. Drain crushed pineapple well. Poke holes in cooled cake. Pour juice over cake.

For Topping: Mix vanilla instant pudding with milk. Beat until thick. Add 8 oz. cream cheese and beat well. Fold in pineapple and Cool Whip. Spread mixture on cake, garnish with nuts or coconut.

## PINEAPPLE UPSIDE DOWN CAKE

*Emily Westphal*

- |                                  |                       |
|----------------------------------|-----------------------|
| 3 T. butter                      | ½ tsp. lemon extract  |
| 1 C. brown sugar                 | ½ tsp. vanilla        |
| 1 can sliced pineapple (drained) | 1 C. flour            |
| 3 eggs (separated)               | 1½ tsp. baking powder |
| 1 C. sugar                       | ¼ tsp. salt           |
| 4 T. cold water                  | Cool Whip             |

Prepare skillet. Melt butter and add brown sugar. Spread over bottom of skillet, do not heat. Place slices of pineapple over brown sugar so it is well covered. Beat egg yolks with sugar. Add water and flavoring. Sift dry ingredients together and add to sugar-water mixture. Beat 5 minutes. Fold in well beaten egg whites. Pour cake batter over the pineapple slices in the skillet. Bake 40 minutes or it tests done in a 350° oven. Invert on cake plate. Serve with cream topping. Add a maraschino cherry to top it if desired.

*It is easy to be brave when there is no danger.*

**PUMPKIN CAKE***Phyllis Brown*

- |                           |                      |
|---------------------------|----------------------|
| 2 C. sugar                | 1 T. cinnamon        |
| 4 eggs (I use egg whites) | ½ tsp. salt          |
| 1 C. corn oil             | 2 tsp. baking powder |
| 2 C. cooked pumpkin       | 2 tsp. soda          |
| 2 C. flour                | 1 C. chopped nuts    |

**TOPPING:**

- |                      |                |
|----------------------|----------------|
| 1 lb. powdered sugar | ½ C. oleo      |
| 8 oz. cream cheese   | 2 tsp. vanilla |

Cream sugar, eggs and oil; add pumpkin. Stir in dry ingredients. Add nuts last. Bake in greased 9x13-inch pan at 325° for 40 minutes. For Topping: Combine the powdered sugar, cream cheese, oleo and vanilla. Beat until fluffy and spread over the cake.

**PUMPKIN/NUT CAKE***Betty Towers*

- |                    |                      |
|--------------------|----------------------|
| 3 eggs             | 1½ tsp. baking soda  |
| 1 lb. can pumpkin  | 1¼ tsp. salt         |
| ¾ C. vegetable oil | ¾ tsp. nutmeg        |
| ½ C. water         | ¾ tsp. cinnamon      |
| 2½ C. flour        | 1 C. yellow raisins  |
| 2¼ C. sugar        | ½ C. chopped walnuts |

Beat together first 3 ingredients. Add the rest slowly. Pour into a greased 9x12-inch pan. Bake at 350° for 50 minutes or until toothpick comes out clean. Cool cake thoroughly.

**FROSTING:**

- |                               |                               |
|-------------------------------|-------------------------------|
| 4 oz. cream cheese            | 3 T. butter                   |
| 1 tsp. lemon juice or vanilla | ½ box or 1½ C. powdered sugar |

Sprinkle with chopped walnuts. (I have baked in 2 bread pans and freeze one for later.)

## PUMPKIN CAKE ROLL

*Mrs. Kay Tasker*

- |                          |                           |
|--------------------------|---------------------------|
| 3 eggs                   | 1 tsp. ginger             |
| 1 C. white sugar         | 2 tsp. cinnamon           |
| $\frac{2}{3}$ C. pumpkin | $\frac{1}{2}$ tsp. nutmeg |
| 1 tsp. lemon juice       | $\frac{1}{2}$ tsp. salt   |
| $\frac{3}{4}$ C. flour   | 1 tsp. baking powder      |

### FILLING:

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 1 $\frac{1}{2}$ C. powdered sugar | $\frac{1}{2}$ tsp. vanilla        |
| 2 (3 oz. ea.) pkgs. cream cheese  | $\frac{1}{2}$ C. walnut or pecans |
| 4 T. butter                       |                                   |

Beat eggs for 5 minutes. Beat white sugar slowly. Stir in pumpkin and lemon juice. Set aside. Sift together flour, baking powder, ginger, cinnamon, nutmeg and salt. Stir into pumpkin mixture. Spread evenly into a well greased and floured 15x10x1-inch pan. Can be lined with waxed paper. Top with finely chopped nuts. Bake 15 minutes at 375°. Turn out on towel generously sprinkled with powdered sugar. Roll cake up with towel and let cool on rack completely.

For Filling: Beat powdered sugar, cream cheese, butter and vanilla. Unroll cooled cake. Spread evenly with filling and reroll cake. This freezes well and slices nicely.

## PUMPKIN STREUSEL CAKE

*Phylis Lange*

- |                                                    |                        |
|----------------------------------------------------|------------------------|
| $\frac{1}{2}$ C. packed brown sugar                | $\frac{1}{3}$ C. water |
| $\frac{1}{2}$ C. finely chopped nuts               | 3 eggs                 |
| 1 $\frac{1}{2}$ tsp. ground cinnamon               | 1 C. canned pumpkin    |
| 1 pkg. Betty Crocker Super Moist<br>spice cake mix | 1 tsp. baking soda     |

Heat oven to 350°. Grease and flour rectangular pan, 9x13x2-inches. Mix brown sugar, nuts and cinnamon; reserve. Beat cake mix, water, eggs, pumpkin and baking soda in large bowl on low speed, scraping bowl occasionally 30 seconds. Beat on medium speed scraping bowl occasionally, 2 minutes. Spread half of the batter in pan; sprinkle with half of the reserved brown sugar mixture. Repeat with remaining batter and brown sugar mixture. Bake until cake springs back when touched lightly in center or when wooden pick inserted in center comes out clean, 35-40 minutes.

**RHUBARB CAKE***Judy Taylor*

- |                    |                      |
|--------------------|----------------------|
| 2 C. rhubarb (cut) | 1 tsp. baking powder |
| ½ C. sugar         | 1 C. sour milk       |
| 1 egg              | 1 tsp. cinnamon      |
| ½ C. shortening    | 1 tsp. vanilla       |
| 1½ C. sugar        | Dash of salt         |
| 2 C. flour         |                      |

Mix rhubarb with ½ C. sugar, set aside to form juice. Mix together egg and sugar, add shortening and mix well. Add flour, baking powder, salt and rhubarb. Mix well. Add cinnamon and vanilla. Stir in sour milk. Pour batter into greased 9x13-inch pan. Bake at 350° for 1 hour. Glaze cake while it is warm.

**RHUBARB CAKE***Val Wherry*

- |                         |                                 |
|-------------------------|---------------------------------|
| 5 C. rhubarb            | 3 C. mini-marshmallows          |
| 1½ C. sugar             | 1 pkg. yellow or white cake mix |
| 1 pkg. strawberry Jello |                                 |

In 9x13-inch pan layer rhubarb. Sprinkle with sugar, marshmallows and Jello. Mix cake according to directions and pour over rhubarb mixture. Bake at 350° for 30-40 minutes. Serve with whipped cream.

**RHUBARB OR APPLE CAKE***Jacki Luckstead*

- |                              |                                |
|------------------------------|--------------------------------|
| 1½ C. brown sugar            | 2 C. all-purpose sifted flour  |
| ½ C. butter or margarine     | 1 tsp. soda                    |
| 1 egg                        | 1 tsp. vanilla                 |
| 1 C. buttermilk or sour milk | ½ tsp. salt                    |
|                              | 1½ C. chopped rhubarb or apple |

Mix together in order listed above. Pour into greased 9x13-inch pan. Mix together ½ C. sugar and 1 tsp. cinnamon. Sprinkle over cake before baking. Bake at 350° for 50 minutes. Serve with cream or ice cream.

## RHUBARB STRAWBERRY COFFEE CAKE

*Maxine Brady*

### FILLING:

3 C. rhubarb (cut finely)	2 T. lemon juice
16 oz. sliced strawberries (sweetened)	1 C. sugar
	1/3 C. cornstarch

### TOPPING:

3/4 C. sugar	1/2 C. flour
1/4 C. oleo	

### CAKE:

3 C. flour	1 C. buttermilk or yogurt
1 C. sugar	2 eggs (slightly beaten)
1 tsp. soda	1 tsp. vanilla
1 tsp. baking powder	

First prepare filling. Cook rhubarb and strawberries, thawed, covered about 5 minutes. Add lemon juice. Combine sugar and cornstarch. Add to rhubarb mixture. Cook, stirring, 4-5 minutes until thick and bubbly. Cool. Combine topping ingredients so they are ready. Prepare cake batter. Stir together flour, sugar, soda and baking powder. Cut in oleo to make fine crumbs. Beat together buttermilk, eggs and vanilla. Add to the mixed dry ingredients and stir to moisten. Spread half of batter in 9x13-inch pan. Spread cooled filling over batter. Spread the remaining batter over top in small mounds. Sprinkle the topping over top. Bake at 350° for 40-50 minutes.

## RUSH CAKE

*Mrs. Ruby Holub*

1/2 C. raisins	1 tsp. baking powder
1 1/4 C. water	1 tsp. salt
1 1/2 C. flour	5 T. oil
1 C. sugar	1 tsp. vanilla
3 T. unsweetened cocoa	1 tsp. cider vinegar
1 tsp. soda	

Cook raisins until softened. Set aside to cool. Drain raisins, reserving liquid. In ungreased pan, combine dry ingredients and drained raisins. Mix well. Make 3 holes in mixture; pour the oil in first hole, vanilla in second hole and cider vinegar in third hole. Add 1 C. raisin liquid and mix until blended. Bake in preheated 350° oven 35-40 minutes or until toothpick inserted in center comes out clean. Serve as is or frost.

## SCRIPTURE CAKE

Pastor Matt Miller

CAKES

- |                                      |                                                           |
|--------------------------------------|-----------------------------------------------------------|
| 1 C. Judges 5:25 (butter)            | ½ tsp. Leviticus 2:12 (salt)                              |
| 2 C. Jeremiah 6:20 (sugar)           | 2 tsp. I Corinthians 5:6<br>(baking powder)               |
| 6 Isaiah 10:14 (eggs)                | ¼ tsp. each I Kings 10:10<br>(nutmeg, cinnamon, allspice) |
| 1 C. Genesis 24:11 (water)           | 1 C. each I Samuel 30:12<br>(figs, raisins)               |
| 1 T. Exodus 16:31 (honey)            |                                                           |
| 3½ C. I Kings 4:22 (flour)           |                                                           |
| 1 C. Genesis 43:11 (chopped<br>nuts) |                                                           |

Cream butter and sugar, add eggs one at a time. Mix salt, flour and baking powder and spices. Mix honey and water and add alternately to first mixture with dry ingredients. mix well. Stir in figs, raisins and nuts. Pour into greased loaf or angel cake pan. Bake at 375° until done, about 1 hour. This is a very special and unusual recipe. If you will check your Bible references you will actually find these ingredients listed there. Jeremiah 6:20 lists "sweet cane" which is the same as sugar.

## GRANDMA MORRIS' RAISIN CAKE

Gladys Wright

- |                         |                      |
|-------------------------|----------------------|
| 1½ C. light brown sugar | 1½ tsp. cinnamon     |
| 1½ C. water             | Pinch of salt        |
| 1½ C. raisins           | 3 C. flour           |
| 8 T. lard or oleo       | 1½ tsp. soda         |
| ¾ tsp. cloves           | ¾ tsp. baking powder |

Boil sugar, water, raisins, shortening and spices together for 3 minutes and cool well. Add soda dissolved in a little hot water. Sift flour, baking powder, together with salt and stir into cooled mixture. Bake until done at 350° for 30 minutes or until done.

*You are only young once. After that it takes another excuse.*

## NO EGGS SPICE CAKE

*Barbara Mackey*

- |                    |                       |
|--------------------|-----------------------|
| 1 C. brown sugar   | 1½ C. flour           |
| 1 C. boiling water | 1/8 tsp. cloves       |
| 1 C. raisins       | ¼ tsp. ginger         |
| ⅓ C. shortening    | ¼ tsp. allspice       |
| ¼ tsp. nutmeg      | ½ tsp. salt           |
| 1 tsp. cinnamon    | 1½ tsp. baking powder |
| 1½ tsp. vanilla    |                       |

Boil sugar, water, shortening and raisins together about 3 minutes or until sugar is dissolved. Put aside to cool. Sift flour, baking powder, spices together. Add to above mixture, add vanilla. Bake at 350° until cake springs back in center and starts to pull away from side of 8-inch square pan.

## SPICE CAKE

*Mary Thomsen*

- |                      |                                                      |
|----------------------|------------------------------------------------------|
| 1½ C. sugar          | 1½ C. sour milk or buttermilk                        |
| 2 T. butter or oleo  | 1 tsp. soda dissolved in<br>the milk                 |
| 2 eggs (well beaten) | Flour enough to makes a stiff<br>batter, about 2½ C. |
| 1 tsp. cinnamon      |                                                      |
| 1 tsp. cloves        |                                                      |
| 1 tsp. nutmeg        |                                                      |

Beat eggs well, dissolve soda in milk and mix all ingredients well. Bake in 8x8-inch well greased and floured pan at 350° about 40-50 minutes, tested with toothpick for doneness.

## SUGARLESS CAKE

*Harriet Ehlers*

- |                                                     |                                                   |
|-----------------------------------------------------|---------------------------------------------------|
| 1½ C. whole wheat flour                             | 1½ T. margarine                                   |
| 1½ tsp. baking powder                               | 1 C. crushed, unsweetened,<br>undrained pineapple |
| 1 C. (or 25) dates (chopped)                        | 1 tsp. vanilla                                    |
| 1 C. nuts (chopped, opt.)                           |                                                   |
| ½ C. milk plus ½ C. bread<br>crumbs (¾ bread slice) |                                                   |

Mix all ingredients well. Put into greased 9x9-inch pan. Bake at 300° about 45 minutes or until done. A moist cake.

**TWINKIE CAKE**

Carol Miller

- |                   |                |
|-------------------|----------------|
| 1 yellow cake mix | ½ tsp. salt    |
| 5 T. flour        | ½ C. Crisco    |
| 1 C. milk         | ½ C. margarine |
| 1 C. sugar        | 1 tsp. vanilla |

Prepare cake mix according to box instructions. Bake in 9x13-inch pan. Mix the flour and milk in saucepan. Boil until thick stirring constantly. Set aside to cool. In large mixing bowl beat sugar, salt, Crisco, margarine and vanilla until fluffy using electric mixer. Add cooled milk mixture. Beat until fluffy. Cut the cooled cake layerwise. Spread all the filling between the 2 layers. Put in a tight container 1-2 days in refrigerator before serving.

**WACKY CAKE**

Carol Miller  
Mrs. Betty Carl

- |                    |                 |
|--------------------|-----------------|
| 3 C. flour         | ¾ C. salad oil  |
| 2 C. sugar         | 2 T. vinegar    |
| 6 T. cocoa         | 2 tsp. vanilla  |
| 1 tsp. salt        | 2 C. cold water |
| 2 tsp. baking soda |                 |

Preheat oven to 350°. Sift flour, sugar, cocoa, salt, and soda in large mixing bowl. Make well in center and add oil, vinegar, vanilla and water. Beat until smooth. Bake in 9x13-inch pan for 40 minutes. (Do not grease pan.) This is very moist and needs no frosting unless you want.

*We judge ourselves by what we feel capable of doing -  
others judge us by what we have already done!*

## MARRIAGE CAKE

*Pastor Matt Miller*

2 C. understanding (sifted 3  
times)  
1 T. teasing  
2 T. spunk

1 C. sense of humor  
1 C. patience  
½ C. sharing  
2 tempers (separated)

Sift understanding, once through his love, once through hers, once through the love of Christ. Add teasing and spunk; sift once more. Separate tempers. Beat his until tender, hers until light and frothy. To this add patience and sharing. Add to understanding, to which has been added a sense of humor. Fold hers with spice (not vice) of your own choice. This can be varied from time to time, for variety is the spice of life. Handle all ingredients tenderly. Bake in four loving arms, well prepared with forgiveness, at a comfortable temperature. Put layers together with hugs and kisses. Slice in generous slices. Share often. Should last for years.

## —FROSTINGS—

### CAKE DECORATING FROSTING

*Sheryl Nissen*

2 lbs. powdered sugar  
1¼ C. Crisco  
½ C. milk

1 tsp. salt  
1 tsp. white vanilla  
1 tsp. almond or butter  
flavoring

Put all ingredients in mixer bowl and mix very well. Store in tightly covered container. Can be frozen for later use.

### CAKE FROSTING

*Alberta Fairley*

1 C. brown sugar  
¼ C. butter (scant)

¼ C. milk

Boil for 2 minutes. Cool and mix cup of powdered sugar.

## CHOCOLATE FUDGE FROSTING

*Sheryl Nissen*

6 T. oleo  
1½ C. sugar  
6 T. milk

Pinch of salt  
1 C. milk chocolate chips  
(or semi-sweet)  
1 tsp. vanilla

In heavy saucepan, place oleo, sugar, milk, and salt. Boil 30 seconds. Add chips and stir. Remove from heat and add vanilla. Stir until chips are melted. Spread on cake. It will be soft but sets up quickly. Covers a 9x13-inch cake with some extra leftover.

## GOOD FROSTING

*Alberta Fairley*

1 box Dream Whip  
1½ C. milk

1 box instant pudding  
(any flavor)

Mix all together and beat until real stiff.

*My Favorite Recipes in this section are:*

RECIPE

PAGE\*

## MARRIAGE CAKE

## "JUST FOR NOTES"

2 C. white flour  
 1 C. milk  
 1 T. baking powder  
 2 T. sugar

1 C. sugar  
 1 C. butter  
 1/2 C. milk  
 7 eggs (separated)

Put all ingredients in mixer bowl and mix very well. Bake in lightly oiled container. Can be frozen for later use.

## CAKE DECORATING FROSTING

*Sheryl Nunn*

2 lbs. powdered sugar  
 1/4 C. cream  
 1/4 C. milk

1 tsp. salt  
 1 tsp. white vanilla  
 1 tsp. almond or butter  
 Flavouring

Put all ingredients in mixer bowl and mix very well. Store in tightly covered container. Can be frozen for later use.

## CAKE FROSTING

*Allison Foyles*

1 C. brown sugar  
 1/2 C. butter (soft)

1/4 C. milk

Beat for 2 minutes. Cool and mix cup of powdered sugar.

**Cookies,  
and  
Bars**

*My Favorite Recipes in this section are:*

RECIPE

PAGE #


## **Recipe of Love**

*Take a heart full of warmth,  
add hugs and kisses.*

*Sift in your hopes, your dreams,  
and your wishes.*

*Blend them together with  
laughter and tears.*

*Add a dash of forgiveness and  
stir through the years.*

## —COOKIES—

### ANGEL CRISPS

*Harriett Mackeprang*

½ C. sugar	1 tsp. vanilla
½ C. brown sugar	2½ C. flour
1 C. shortening	½ tsp. salt
1 egg	1 tsp. soda
	1 tsp. cream of tartar

Cream sugars and shortening. Add egg and vanilla, then mix in other ingredients. Roll in balls the size of a walnut and flatten. Bake at 350° for 10-12 minutes or until very light brown. Frost with powdered sugar icing.

### CHOCOLATE CHIP OATMEAL COOKIES

*Dolores Schrader*

2 C. shortening	3 C. flour
2 C white sugar	2 tsp. soda
2 C. brown sugar	2 tsp. salt
1 large pkg. chocolate chips	6 C. oatmeal (quick)
4 eggs	2 tsp. vanilla

Mix together. Bake on ungreased pan in 340° oven for 8-10 minutes.

### SUGAR COOKIES

*Dolores Schrader*

1 C. soft shortening	2¾ C. flour
1½ C. sugar	2 tsp. cream of tartar
2 eggs	1 tsp. soda
	¼ tsp. salt

Mix shortening, sugar, and eggs well. Stir in flour, cream of tartar, soda, salt. Chill dough overnight. Roll in balls size of walnuts. Roll in sugar. Bake in moderate oven until light brown 8-10 minutes.

## CHOCOLATE CHIP COOKIES

*Marie Krutzfield*

2¼ C. flour	1 tsp. baking powder
1 tsp. salt	1 C. shortening
2 eggs	¾ C. sugar
¾ C. brown sugar	1 tsp. vanilla
½ tsp. water	1 C. chocolate chips
⅔ C. nuts (opt.)	1 tsp. butternut flavoring

Cream the sugars and shortening. Add the eggs beating one at a time. Sift the dry ingredients and add them. Mix the soda with the water, then add to mixture. Add the vanilla and butternut flavoring, the last add the chocolate chips and nuts. Drop by teaspoon on a greased cookie sheet. Bake at 375° for 10-12 minutes.

## BROWN BUTTER REFRIGERATOR COOKIES

*Lucille (Mrs. Paul) Waggoner*

1 C. butter (or oleo)	1 tsp. soda
2 C. brown sugar	1 tsp. cream of tartar
2 eggs	¼ tsp. salt
3⅓ C. flour	1 C. chopped pecans

Brown the butter (or oleo), then add sugar. Mix well. Add remaining ingredients. Shape into rolls, then wrap in waxed paper. Refrigerate until firm. Slice thin. Bake at 375° for about 10 minutes. (My oven often does them in 8 minutes. I double the recipe and get approximately 13 dozen. This is one I always make at Christmas time.)

## MARIE'S CUPCAKES

*Tena DeBoer*

2 C. flour	1 egg (beaten)
1 C. sugar	1 stick butter or margarine
1 tsp. baking soda	1 tsp. almond, lemon, rum or vanilla flavoring

Beat butter and sugar until smooth; add egg. Add flour with baking soda gradually. Add flavoring. Fill cupcake forms ½ full. Place sliced almond on top. Bake in 375° oven for 30 minutes until they are a golden brown.

**ONE CUP OF EVERYTHING COOKIES***Mary Ann Paulsen*

- |                           |                        |
|---------------------------|------------------------|
| 1 C. white sugar          | 1 tsp. cream of tartar |
| 1 C. brown sugar          | 1 tsp. vanilla         |
| 1 C. (2 sticks) margarine | 1 C. oatmeal           |
| 1 C. vegetable oil        | 1 C. Rice Krispies     |
| 1 egg                     | 1 C. coconut           |
| 3½ C. flour               | 1 C. nutmeats          |
| 1 tsp. soda               |                        |

Cream first 4 ingredients. Add remaining ingredients. Drop with a teaspoon on a cookie sheet. Bake at 350° or less for about 10 minutes or until lightly browned.

**MOTHER'S ORANGE SLICE COOKIES** *Lucille (Mrs. Paul) Waggoner*  
*(An Old Recipe of My Mother's)*

- |                               |                         |
|-------------------------------|-------------------------|
| 4 eggs (separated)            | ½ C. nuts               |
| 2 C. brown sugar              | 2 C. (plus a bit) flour |
| ½ lb. cut orange slices candy | 1 tsp. baking powder    |
|                               | 1/8 tsp. salt           |

Separate yolks from whites of eggs, beat yolks slightly and add brown sugar. Sift flour, baking powder and salt together and add to first. Then add orange slices and nuts and fold in beaten egg whites. Drop by spoonfuls onto a greased cookie sheet and bake at 350° for about 10 minutes. (I especially like these at Christmas, but can make anytime.)

**SLICE OF SPICE***Karen Huston*

- |                         |                       |
|-------------------------|-----------------------|
| ½ C. shortening         | 3 C. flour            |
| 2 C. packed brown sugar | 1 tsp. soda           |
| 2 eggs                  | ½ tsp. salt           |
| ½ C. oleo               | 1 tsp cream of tartar |
| 1 tsp. vanilla          | 1 C. quick oatmeal    |

Cream oleo, shortening, add sugar, eggs and vanilla. Add sifted dry ingredients and oatmeal. Shape into rolls and chill until firm. Dip into a topping of ½ C. sugar and 4 tsp. cinnamon. Dip both sides in topping. Bake at 350° for 9-12 minutes. Makes 9 dozen.

## APPLE SPICE DELIGHT COOKIES

*Nancy Dusanek*

- |                                  |                                         |
|----------------------------------|-----------------------------------------|
| 2 sticks margarine               | 2 eggs                                  |
| 2 C. brown sugar                 | 2 C. flour                              |
| 1 tsp. salt                      | $\frac{3}{4}$ tsp. baking soda          |
| $\frac{1}{2}$ tsp. cinnamon      | $1\frac{1}{2}$ C. quick oats (uncooked) |
| $\frac{1}{2}$ tsp. ground cloves | 1 C. peeled and chopped apple           |

Cream the margarine and brown sugar. Mix the dry ingredients and add to the margarine. Add the eggs. Then add the oatmeal and apple bits. Bake at 350° for 12 minutes.

## HUSTLE BUSTLE TREATS

*Joanne Heick*

- |                                     |                 |
|-------------------------------------|-----------------|
| 2 sticks margarine                  | Candied fruit   |
| $\frac{1}{3}$ C. sugar              | Nut halves      |
| $\frac{1}{4}$ tsp. almond flavoring | Chocolate chips |
| 1 C. oatmeal                        | Colored sugar   |
| 2 C. flour                          | Ground nuts     |
| $\frac{1}{2}$ tsp. salt             |                 |

Cream margarine and sugar; add flavoring. Combine with oatmeal, flour and salt. Mix well. Mold by teaspoonful into balls or logs. Fill centers with candied fruit, nuts or chocolate chips. Roll logs in ground nuts or colored sugar. Bake at 325° for 15 minutes.

## HAZEL'S SUGAR COOKIES

*Hazel Reitz  
Beverly Kennedy  
Carol Miller*

- |                     |                         |
|---------------------|-------------------------|
| 1 C. oleo           | 1 tsp. salt             |
| 1 C. oil            | 1 tsp. soda             |
| 1 C. sugar          | 1 tsp. cream of tartar  |
| 1 C. powdered sugar | 2 tsp. vanilla          |
| 2 eggs              | $4\frac{1}{2}$ C. flour |

Mix all ingredients in order given. Roll into balls, then in sugar. Place in greased cookie sheet and flatten slightly. Bake at 350° until bottoms are browned.

## ROCKY MOUNTAIN SNOW DROPS

*Mrs. Frank (Gladys) Vacek*

- |                                                |                                            |
|------------------------------------------------|--------------------------------------------|
| 2 lbs. white chocolate (melted)                | 3 C. Captain Crunch (peanut butter flavor) |
| 3 C. Rice Krispies                             | 3 C. colored mini marshmallows             |
| 3 C. nuts (or 1 C. nuts and 2 C. other cereal) |                                            |

Blend all ingredients and drop by teaspoon onto waxed paper. Enjoy!

## CREAM WAFERS

*Cindy Dirks*

### DOUGH:

- |                      |             |
|----------------------|-------------|
| 1 C. softened butter | 2 C. flour  |
| 1/3 C. thick cream   | White sugar |

### FILLING:

- |                        |                |
|------------------------|----------------|
| 1/4 C. softened butter | 1 egg          |
| 3/4 C. powdered sugar  | 1 tsp. vanilla |

Mix butter, cream and flour well. Chill. Heat oven to 375°. Roll dough to 1/8-inch thickness. Cut with a 1 1/2-inch round cookie cutter. Roll in the white sugar, place on an ungreased cookie sheet. Prick with a fork 4 times. Bake 7-8 minutes. Cool and put cookies together with filling.

For Filling: Combine filling ingredients, mixing well. Spread between cookies.

## HICKORY NUT ICE BOX COOKIES

*Phyllis Brown*

- |                     |                             |
|---------------------|-----------------------------|
| 1 C. sugar          | 1 egg                       |
| 1 C. butter         | 3 C. flour                  |
| 1 tsp. (scant) salt | 1 tsp. baking powder        |
| 2 T. sweet cream    | 1 C. hickory nuts (chopped) |
| 1 tsp. vanilla      |                             |

Cream sugar and butter; add egg, cream and vanilla. Sift flour, salt and baking powder. Mix all together, then mix in hickory nuts. Roll in long rolls the size of a nickel. Chill. (I put in the freezer for awhile; they slice better). Then slice and bake in a 350° oven until brown. They bake very quickly, and will burn easily, so watch closely.

## DATE BALLS

*Melody Brinkman*

8 oz. box chopped dates  
½ C. sugar  
1 egg  
1 T. water

½ C. oleo  
1 tsp. vanilla  
2½ C. Rice Krispies  
Coconut

Beat egg with water. Add chopped dates, sugar and oleo. Cook until thick, stirring often. Add vanilla. Stir in the Rice Krispies. When cooled a little, roll into walnut sized balls. Lastly roll in coconut.

## ORANGE COOKIES

*Marian Deboef*

1½ C. sugar  
1 C. shortening  
1 egg  
1 tsp. soda

½ tsp. salt  
3½ C. flour  
Juice and rind of 1 large  
orange  
1 C. buttermilk

### FROSTING:

1 C. powdered sugar

Juice and rind of a large orange

Cream together sugar and shortening. Add the egg. Mix together dry ingredients and add alternately with buttermilk to egg, sugar, and shortening mixture. Add orange juice and rind, mix well. Drop by heaping teaspoons onto a greased cookie sheet. Bake at 375° for 8-10 minutes until lightly browned.

For Frosting: Add juice and rind of 1 large orange to 1 C. powdered sugar. Mix well until smooth. Ice cooled cookies.

## PEPPERNUTS

*Mary Ellin Mommsen*

2 C. sugar (1 C. white and  
1 C. brown)  
1 C. lard  
½ C. sorghum  
½ C. Brer Rabbit molasses  
6 C. flour

2 eggs  
2 T. vinegar  
2 tsp. soda  
2 oz. ground anise seed  
½ tsp. ε lt

Mix ingredients in order given. Chill. Roll into snakes that are the circumference of a dime. Cut 3/8-inch thick. Bake at 350° for 8-10 minutes.

## FROSTED ORANGE COOKIES

*Myrtle Marshall*

- |                           |                        |
|---------------------------|------------------------|
| 1 C. Spry or Crisco       | ½ tsp. lemon flavoring |
| 2 C. white sugar          | 1 tsp. salt            |
| 2 large eggs              | 1 tsp. soda            |
| ½ C. orange juice (fresh) | 2 tsp. baking powder   |
| 1 C. milk                 | 4½ C. flour (part cake |
| 2 tsp. grated orange rind | flour, ½)              |

Cream shortening, sugar and eggs. Mix liquid ingredients alternately with sifted dry ingredients. Drop from teaspoon on greased cookie sheet and bake at 350° for 15-18 minutes.

Frost when cool with:

- |                           |                                                                 |
|---------------------------|-----------------------------------------------------------------|
| 2 C. powdered sugar       | ¼ tsp. lemon flavoring                                          |
| 2 tsp. grated orange rind | Enough orange juice to make frosting to a spreading consistency |

Top frosted cookies with angel flake coconut.

## CHOCOLATE COOKIES

*Myrtle Marshall*

- |                              |                            |
|------------------------------|----------------------------|
| 1½ C. white sugar            | 1 tsp. salt                |
| 1 C. Spry or Crisco          | 2 tsp. vanilla             |
| 3 squares chocolate (melted) | 1 tsp. soda                |
| 1 C. sweet milk              | 2 C. regular flour         |
| 3 large eggs                 | 1½ C. cake flour           |
|                              | ½ C. chopped black walnuts |

Mix these cookies in usual manner, creaming sugar, shortening, eggs and chocolate. Add milk alternately with sifted dry ingredients, then stir in vanilla and nuts. Drop from teaspoon on greased cookie sheet, pressing down slightly to shape. These cookies are not too sweet, so they should be frosted with your favorite icing. To make them extra special, press half a large mallow, cut side down while cookies are hot. When cool, frost. Bake at 350° approximately 12-15 minutes.

For Chocolate Frosting: In a saucepan, mix 4 T. cocoa, 6 T. milk and 1 stick margarine. Bring just to a boil (watch closely). Pour over 1 lb. sifted powdered sugar. Add 1 tsp. vanilla, ½ tsp. salt and beat until cool.

## CHOCOLATE DROP COOKIES

*Iceda Graff*

- |                                         |                |
|-----------------------------------------|----------------|
| 1/2 C. shortening                       | 1 tsp. vanilla |
| 1 C. packed brown sugar                 | 1/2 tsp. salt  |
| 1 egg                                   | 1/2 tsp. soda  |
| 2 sq. unsweetened chocolate<br>(melted) | 3/4 C. nuts    |
| 2 C. flour (sifted)                     | 3/4 C. raisins |
|                                         | 3/4 C. milk    |

Cream shortening and sugar together, add egg and beat well. Add melted chocolate. Combine flour, salt, soda. Add alternately to the creamed mixture with the milk. Beat after each addition. Add vanilla, nuts and raisins. Drop by tablespoonfuls on lightly greased sheet. Bake at 350° for 10-12 minutes or until done. Frost with any kind of icing. Substitution: Instead of unsweetened chocolate you can use 1 T. cocoa and 1 T. oleo. Carob powder can also be used.

## CHOCOLATE CHIP CREAM COOKIES

*Connie Burhop*

- |                               |                                            |
|-------------------------------|--------------------------------------------|
| 1/2 C. butter                 | 1/2 tsp. baking powder                     |
| 1 1/2 C. brown sugar (packed) | 1/2 tsp. salt                              |
| 2 eggs                        | 1 C. plain yogurt                          |
| 1 tsp. vanilla                | 12 oz. pkg. semi-sweet<br>chocolate pieces |
| 2 1/2 C. sifted flour         | 1 C. chopped nuts                          |
| 1 tsp. baking soda            |                                            |

Cream butter and sugar; beat until light and fluffy. Beat in eggs and vanilla. Sift dry ingredients; add to creamed mixture alternately with yogurt, beginning and ending with dry ingredients. Stir in chocolate pieces and nuts. Drop by rounded teaspoonsful onto buttered baking sheet. Bake at 375° for 10-12 minutes. Remove immediately to wire rack; cool. Yield: 7-8 dozen.

*We need some clouds in our life to make a beautiful sunset.*

## SOFT CHOCOLATE CHIP COOKIES

*Julie Beuthien*

- |                  |                             |
|------------------|-----------------------------|
| 1 C. margarine   | 2½ C. quick cooking oats    |
| 1 C. sugar       | ½ tsp. salt                 |
| 1 C. brown sugar | 1 tsp. baking powder        |
| 2 eggs           | 1 tsp. baking soda          |
| 1 tsp. vanilla   | 12 oz. chocolate chips      |
| 2 C. flour       | 4 oz. Hershey chocolate bar |

Cream together margarine and sugars. Add eggs and vanilla, mix well. Put oats in blender and blend until it turns to fine powder. Add oats to flour, salt, baking powder and baking soda. Add dry ingredients to creamed mixture. Stir in chocolate chips and grated Hershey bar. Roll into balls (size of walnuts) and bake on an ungreased cookie sheet at 375° for 8 minutes.

## CHOCOLATE CHIP COOKIES

*Gladys Ireland*

- |                          |                                 |
|--------------------------|---------------------------------|
| 2 C. white sugar         | 4 tsp. cream of tartar          |
| 2 C. brown sugar         | 2 tsp vanilla                   |
| 2 C. shortening (melted) | Salt to taste                   |
| 6 eggs                   | 1 (12 oz.) pkg. chocolate chips |
| 4 tsp. baking powder     | 7 C. flour                      |

Mix in order given. Drop by tablespoonfuls onto a greased cookie sheet. Bake 10-12 minutes in 350° oven. Makes a soft chewy cookie. Freezes well. Nuts may be added.

## CRUNCHY CHIP COOKIES

*Kate Whittemore*

- |                          |                                               |
|--------------------------|-----------------------------------------------|
| 1 C. oleo                | 2 C. quick oats (uncooked)                    |
| ½ C. granulated sugar    | 1 (12 oz.) pkg. semi-sweet<br>chocolate chips |
| 1½ C. packed brown sugar | 2 C. chow mein noodles                        |
| 2 eggs                   | 2 C. flour                                    |
| 1½ tsp. vanilla          | 1 tsp. soda                                   |
| ½ tsp. salt              |                                               |

Beat oleo and sugars until creamy and fluffy. Beat in eggs and vanilla. Gradually add dry ingredients; mix well. Stir in oats, chocolate chips and noodles. Drop by teaspoons on greased cookie sheet, 2-inches apart. Bake at 350° for 15 minutes for crisp cookies, or 12 minutes for chewy cookies. Makes approximately 4½ dozen. NOTE: May use less chocolate chips.

## REGIS CHOCOLATE CHIP COOKIES

*Sandra Antons*

- |                              |                        |
|------------------------------|------------------------|
| 3 sticks butter or margarine | 7 C. flour             |
| 1 C. Crisco                  | 1 1/4 T. baking soda   |
| 2 C. brown sugar             | 3/4 T. salt            |
| 2 C. white sugar             | 12 oz. chocolate chips |
| 4 eggs                       | Nuts                   |
| 2 T. vanilla                 |                        |

Mix ingredients as usual adding chips and nuts last. Bake at 375° for 10 minutes. Makes a lot.

## CHOCOLATE CHIP COOKIE

*Ida Tasker*

- |                      |                                            |
|----------------------|--------------------------------------------|
| 2 1/4 C. flour       | 1 tsp. vanilla                             |
| 1 tsp. soda          | 1 (3 1/2 oz.) pkg. vanilla instant pudding |
| 1/4 C. white sugar   | 2 eggs                                     |
| 3/4 C. brown sugar   | 3/4 C. chocolate chips                     |
| 1 C. oleo (softened) | 3/4 C. nuts                                |

Mix together the flour and soda and set aside. In a large bowl combine the white sugar, brown sugar, oleo, pudding mix and vanilla. Add the eggs to sugar, pudding mixture and beat until smooth. Gradually add the flour mixture. Stir in the chips and nuts (batter will be stiff). Drop by heaping teaspoonfuls about 2-inches apart onto ungreased cookie sheet. Bake at 375° for 9-10 minutes or until browned. This is a soft cookie. Makes good bars. Try a chocolate pudding mix!

## OATMEAL COOKIES

*Beverly Kennedy*

- |                    |                  |
|--------------------|------------------|
| 3/4 C. brown sugar | 1 tsp. soda      |
| 3/4 C. white sugar | 1 3/4 C. flour   |
| 1 C. shortening    | 2 C. oatmeal     |
| 1/4 tsp. salt      | 1 tsp. vanilla   |
| 2 eggs             | Chips (optional) |

Mix in order given. Drop on cookie sheet. Bake at 350°.

## ONE HUNDRED COOKIES

Mrs. Betty Carl

- |                          |                    |
|--------------------------|--------------------|
| 1 C. brown sugar         | 1 tsp. soda        |
| 1 C. white sugar         | 1 C. Rice Krispies |
| 1 C. margarine or butter | 1 C. quick oatmeal |
| 1 C. cooking oil         | 1 C. coconut       |
| 1 egg                    | 1 C. chopped nuts  |
| 1 tsp. vanilla           | 3½ C. flour        |
| 1 tsp. cream of tartar   |                    |

Mix all ingredients thoroughly. Form into balls the size of small walnuts. Place on a cookie sheet. Flatten with a fork dipped in cold water. Bake 10-15 minutes in 350° oven. Cool on wax paper before storing.

COOKIES

## OATMEAL CHOCOLATE CHIP COOKIES

Carol Vacek Hartwig

- |                  |                        |
|------------------|------------------------|
| 1 C. Crisco      | 1 tsp. salt            |
| ¾ C. brown sugar | 1½ C. flour            |
| ¾ C. white sugar | 2 C. quick oats        |
| 2 eggs           | 1 C. nuts (chopped)    |
| 1 tsp. vanilla   | 12 oz. chocolate chips |
| 1 tsp. hot water | 1 tsp. soda            |

Cream Crisco and sugars. Add unbeaten eggs and beat well. Stir in vanilla. Dissolve soda in the teaspoon of hot water and add. Then add salt and flour. Mix in quick oats, nuts and chips. Drop by teaspoonfuls on cookie sheet. Bake at 350° for 10-12 minutes. NOTE: Flaked coconut may be added to dough.

## OATMEAL-PEANUT BUTTER COOKIES

Ona Mae Denlinger

- |                  |                    |
|------------------|--------------------|
| 1 C. shortening  | 1 tsp. soda        |
| 1 C. white sugar | 1½ C. flour        |
| 1 C. brown sugar | 3 C. oatmeal       |
| 2 eggs (beaten)  | ½ C. peanut butter |
| 1 tsp. salt      | 1 tsp. vanilla     |

Cream shortening, sugars and salt. Add vanilla and eggs. Add soda, sifted with flour. Add peanut butter and stir in oatmeal. Chill 1 hour. Roll into balls and press down with fork or glass. Bake at 375° until light brown.

## **NORT'S CHOCOLATE CHIP-OATMEAL COOKIE** *Bonnie Callahan*

- |                    |                          |
|--------------------|--------------------------|
| 1 C. shortening    | 1 tsp. salt              |
| 1 C. brown sugar   | 1½ C. flour              |
| 1 C. sugar         | 3 C. oatmeal (not quick) |
| 1 tsp. vanilla     | pkg. chocolate chips     |
| 1 tsp. baking soda | Nuts (if desired)        |
| 2 eggs             |                          |

Preheat oven to 350°. Cream shortening and sugar together. Mix in eggs and vanilla. Add dry ingredients. Mix well. Bake on ungreased cookie sheet at 350° for 10-15 minutes. NOTE: The secret to making these really good is to add a little extra brown sugar and shortening. Don't be too careful when measuring.

## **OATMEAL DATE COOKIES** *Velma Knake*

- |                        |                                  |
|------------------------|----------------------------------|
| 2 C. sifted flour      | 1 C. brown sugar (firmly packed) |
| 1 tsp. soda            | ¼ C. milk                        |
| 1 tsp. salt            | 1 C. chopped dates               |
| ¼ tsp. cream of tartar | ½ C. brown sugar                 |
| 3 C. quick oatmeal     | 1 C. water                       |
| 1 C. shortening        | 1/8 tsp. salt                    |

Mix together flour, soda, salt, cream of tartar and oatmeal. Cream shortening, add sugar gradually and beat until light. Add dry ingredients alternately with milk and mix well. Roll dough out to 1/8-inch thick on lightly floured board. Cut in rounds with a 2-inch cookie cutter. Place a heaping teaspoonful of date filling in center of one round and cover with another. Press edges together with fork. Place cookies on greased cookie sheet. Bake at 325° for 20 minutes.

For Date Filling: Combine dates, brown sugar, water and salt in saucepan. Cook over low heat until thick. Cool before using. May substitute raisins instead of dates. Makes 3½ dozen.

## COCONUT OATMEAL COOKIES

Alberta Fairley

- |                      |                           |
|----------------------|---------------------------|
| 1 C. sifted flour    | ½ C. brown sugar (packed) |
| ½ tsp. baking powder | 1 egg (unbeaten)          |
| ½ tsp. salt          | 1 tsp. vanilla            |
| ½ tsp. soda          | ½ C. rolled oats          |
| ⅓ C. shortening      | 1 C. flaked coconut       |
| ½ C. white sugar     |                           |

Sift flour, baking powder, salt and soda together. Cream shortening, add sugars gradually and cream together until light and fluffy. Add eggs and vanilla and beat well. Add flour, rolled oats and coconut. Mix thoroughly. Shape dough into small balls and place on ungreased cookie sheet. Bake at 375° for 12-15 minutes. Makes 2 dozen.

## JNG COOKIES

Jeanette Sawyer

- |                  |                                |
|------------------|--------------------------------|
| 1 C. shortening  | ½ tsp. salt                    |
| 1 C. brown sugar | 1½ C. flour                    |
| 1 C. white sugar | 1 tsp. soda                    |
| 2 eggs           | 3 C. oatmeal                   |
| 2 T. water       | Nuts, chocolate chips, coconut |
| ½ tsp. vanilla   | if desired                     |

Cream together the shortening and sugars. Add eggs, water and vanilla. Blend thoroughly. Combine salt, flour, soda and oatmeal. Add dry ingredients to the wet. Add nuts, etc., if desired. Drop by spoonfuls on greased cookie sheet. Bake at 350° for 10-15 minutes or until done. (Baked in a jelly roll pan they make delicious bars.)

*The secret of happiness is to enjoy both the past and the present,  
and have faith that guarantees the future.*

## HAWAIIAN OATMEAL COOKIES

*Margaret Eichhorn*

- |                   |                      |
|-------------------|----------------------|
| 1 C. shortening   | ½ tsp. salt          |
| 1¾ C. white sugar | 1 tsp. baking powder |
| 1 tsp. vanilla    | 2 C. oatmeal         |
| 2 eggs            | Chocolate chips      |
| 2 C. flour        |                      |

Blend shortening, sugar and vanilla. Add eggs, beating thoroughly after each one. Sift flour, salt and baking powder and stir into creamed mixture. Add oatmeal and chocolate chips. Drop on greased cookie sheet. Bake at 375° until lightly browned.

## OATMEAL COOKIES

*Anna Marie Huston*

- |                    |                      |
|--------------------|----------------------|
| 1 C. shortening    | 1½ C. flour          |
| 1 C. sugar         | 1 tsp. soda          |
| 1 C. brown sugar   | 1 tsp. salt          |
| 2 eggs             | 1½ C. oatmeal        |
| ½ C. peanut butter | ½ C. chocolate chips |

Cream together shortening and sugars. Add eggs and beat well. Then peanut butter and oatmeal. Sift together flour, soda and salt. Blend well, stir in chocolate chips. Chill for 1 hour. Roll into balls, press down with a fork. Bake at 350° for 8 minutes.

## GLORIFIED OATMEAL COOKIES

*Beverly B. Tompkins Hickle*

*Traysa Nissen*

- |                      |                               |
|----------------------|-------------------------------|
| 1 C. shortening      | 2 C. flour                    |
| 1 C. sugar           | 1 tsp. vanilla                |
| 1 C. brown sugar     | 1 C. oatmeal                  |
| 2 eggs               | 1 C. Rice Krispies            |
| 1 tsp. salt          | 6 oz. pkg. butterscotch chips |
| 1 tsp. soda          | 6 oz. pkg. chocolate chips    |
| ½ tsp. baking powder | 1 C. nuts (chopped, opt.)     |

Cream shortening and sugars. Add eggs. Combine dry ingredients and add to creamed mixture. Mix well, add cereal; blend. Add chips and nuts by hand. Drop on lightly greased baking sheets. Bake 8-10 minutes at 350°. Makes 6 dozen.

## OATMEAL COOKIES

*Minnie G. Welty*

- |                   |                      |
|-------------------|----------------------|
| 1 C. sugar        | 2 C. oatmeal         |
| 1 C. margarine    | 1 tsp. soda          |
| 2 eggs            | 1 tsp. cinnamon      |
| 1 C. raisins      | ½ tsp. salt          |
| 6 T. raisin juice | ½ tsp. baking powder |
| 2 C. flour        |                      |

Place raisins in saucepan. Add water to cover. Cook 10 minutes; drain, reserving juice. Cream shortening and sugar; add eggs and mix. Add dry ingredients and mix. Measure 6 T. juice and add with the raisins. Mix well. Drop by teaspoonsful on cookie sheet. Bake at 350° for 10-15 minutes or until done.

## CRACKLIN' COOKIES

*Ina Warren*

- |                             |                                                          |
|-----------------------------|----------------------------------------------------------|
| 1 C. cracklings             | ½ tsp. soda dissolved in water                           |
| 2 T. shortening             | 1 C. oatmeal                                             |
| 1 C. raisins                | 1 tsp. baking powder                                     |
| 1 C. brown sugar            | Spices: to taste - nutmeg,<br>cloves, cinnamon, allspice |
| 1 C. applesauce (sweetened) | Nuts (opt.)                                              |
| 2 T. molasses               | Flour                                                    |
| 2 eggs                      |                                                          |

Melt cracklings and shortening together. Cook raisins and reserve water. To the shortening mixture add sugar, applesauce, molasses, eggs. Mix well. Then add the soda water, oatmeal, baking powder, spices and nuts. Stir in as much flour as needed to make the dough the right consistency to drop. Bake the cookies in a 350° oven until done.

## CRACKER JACK COOKIES

*Mrs. Delbert Mayberry*

- |                      |                    |
|----------------------|--------------------|
| 1 C. butter          | 1 tsp. salt        |
| 1 C. brown sugar     | 1¾ C. flour        |
| 1 C. white sugar     | 2 C. oatmeal       |
| 2 eggs               | 1 C. coconut       |
| 2 tsp. baking powder | 2 C. Rice Krispies |

Cream butter, sugars and add the eggs. Sift the baking powder and salt and the flour. Fold in the oatmeal, coconut and 2 C. Rice Krispies. Drop on greased pan. Bake at 350° for 10 minutes.

## DELICIOUS COOKIES

Lori West

- |                  |                                |
|------------------|--------------------------------|
| 1 C. oleo        | 3½ C. flour                    |
| 1 C. salad oil   | 1 tsp. salt                    |
| 1 C. brown sugar | 1 tsp. baking soda             |
| 1 C. white sugar | 1 tsp. cream of tartar         |
| 1 egg            | 1 C. Rice Krispies             |
| 1 C. oatmeal     | 1 (6 oz.) pkg. chocoalte chips |
| 2 tsp. vanilla   |                                |

Blend oleo and salad oil, cream in sugars. Add egg and flavoring. Beat well. Sift together flour, salt, soda, cream of tartar. Mix into creamed mixture. Stir in rest of ingredients. Drop on lightly greased cookie sheet. Bake about 12 minutes at 350° until lightly browned.

## OATMEAL CRISPIES

Kathy Wright

- |                   |                            |
|-------------------|----------------------------|
| ½ C. shortening   | ¾ C. sifted enriched flour |
| ½ C. brown sugar  | ½ tsp. salt                |
| ½ C. white sugar  | ½ tsp. baking soda         |
| 1 well beaten egg | 1½ C. quick oats           |
| ½ tsp. vanilla    |                            |

Preheat oven to 350°. Thoroughly cream shortening and sugar; add egg and vanilla; beat well. Sift dry ingredients; add to creamed mixture. Add oats. Mix well. Shape into rolls, chill thoroughly. Slice ¼-inch thick. Bake on ungreased cookie sheet in moderate oven, 350°, for 8-10 minutes. Makes 2½ dozen.

## SUGAR DAINTIES

Ava Haas

- |                      |                        |
|----------------------|------------------------|
| 1 C. butter          | ¼ tsp. salt            |
| 1 C. sugar           | ½ tsp. baking soda     |
| 3 eggs               | 2 tsp. cream of tartar |
| 3¾ C. flour (sifted) | 1½ tsp. vanilla        |

Cream the butter and sugar. Add eggs and blend well. Sift flour, salt, soda and cream of tartar. Add gradually to the creamed mixture. Add vanilla and chill thoroughly. Roll dough on a floured board to ¼-inch thickness. Cut into desired shapes with cookie cutters. Place on ungreased cookie sheet. Bake at 400° for 6-8 minutes. Makes 5-6 dozen depending on size of cutters.

## WHITE COOKIES

*Mrs. Delbert Mayberry*

- |                           |                           |
|---------------------------|---------------------------|
| 2 C. sugar                | 1 tsp. baking powder      |
| 2 eggs                    | 1 tsp. nutmeg             |
| 1 C. (full) shortening    | 1 tsp. salt               |
| 3/4 C. sour or buttermilk | 1 tsp. soda               |
|                           | 2 C. flour (more or less) |

Cream sugar and shortening and eggs. Mix well. Add rest of ingredients. Add enough flour to roll. Bake at 350° until done, 12-15 minutes.

## OLD FASHIONED SUGAR COOKIES

*Gladys Ireland*

- |                 |                      |
|-----------------|----------------------|
| 1 1/2 C. sugar  | 1/2 tsp. nutmeg      |
| 1 1/2 C. butter | 2 tsp. baking powder |
| 1 tsp. vanilla  | Dash of salt         |
| 3/4 tsp. soda   | 3 1/2 C. flour       |
| 2 eggs (beaten) | 1 C. sour cream      |

Cream sugar and butter. Add vanilla and beaten eggs, mixing thoroughly. Sift dry ingredients and add alternately with cream. Chill. Roll dough 1/2-inch thick and cut with a 2-inch cookie cutter. Place on ungreased cookie sheet and sprinkle with sugar. Bake in preheated oven, 400°, for 10 minutes.

## MELT AWAY SUGAR COOKIES

*Sharon Keister*

- |                     |                      |
|---------------------|----------------------|
| 1 C. butter         | 4 C. flour           |
| 1 C. sugar          | 2 tsp. baking powder |
| 1 C. powdered sugar | 1/2 tsp. salt        |
| 1 C. oil            | 1 1/2 tsp. vanilla   |
| 2 eggs              |                      |

Mix in order given. Roll in balls and press with bottom of buttered glass dipped in sugar. Bake 8-10 minutes at 350°.

## SUGAR COOKIES

*Elgene West*

- |                     |                          |
|---------------------|--------------------------|
| 1 C. powdered sugar | 1 tsp. vanilla           |
| 1 C. margarine      | Bit of nutmeg if desired |
| ¼ C. white sugar    | 2½ C. flour              |
| 1 egg               | 1 tsp. soda              |

Mix ingredients in order listed. Do not add extra flour. Drop by teaspoonfuls on greased cookie sheet. Flatten each cookie with the flat bottom of a glass that has been dipped in sugar. Bake at 350° for 14-15 minutes.

## FRUITY SUGAR COOKIES

*Mrs. Ruby Holub*

- |                                     |                      |
|-------------------------------------|----------------------|
| 1 (3 oz.) pkg. gelatin (any flavor) | 2½ C. flour          |
| ¾ C. butter or substitute           | 1 tsp. baking powder |
| 2 eggs                              | 1 tsp. salt          |

*½ C sugar*  
Mix sugar and dry gelatin together. Add shortening and eggs, blending well. Sift flour, baking powder, and salt. Add to mixture. Roll to ¼-inch thick on floured board. Cut with a 3-inch cookie cutter. Place on ungreased baking sheet. Bake at 375° for 5-8 minutes. Makes approximately 4 dozen.

## GRANDMA'S SUGAR COOKIES

*Cleo Kaye Dusaneh*

- |                   |                        |
|-------------------|------------------------|
| 1 C. margarine    | 3½ C. flour            |
| 1½ C. white sugar | 2 tsp. cream of tartar |
| 3 eggs            | 1 tsp. soda            |
| 1 tsp. vanilla    |                        |

Cream butter and sugar, add eggs, one at a time; beat. Stir in vanilla; add dry ingredients. Chill. Roll and cut out. Bake at 375° for 6-8 minutes.

*Time may heal wounds, but it doesn't do anything for wrinkles.*

**CAKE MIX COOKIES***Kathy Tasker***RECIPE I:**

- |                    |            |
|--------------------|------------|
| 1 yellow cake mix  | 2 T. water |
| 1 C. peanut butter | 2 eggs     |
| ½ C. oil           |            |

**RECIPE II:**

- |                                 |                |
|---------------------------------|----------------|
| 1 white cake mix                | 3 T. white pop |
| 1 box instant pistachio pudding | 2 eggs         |
| ½ C. oil                        | ½ C. coconut   |

Mix all ingredients together. Drop by spoonfuls on cookie sheet. Bake at 350° until done. The directions are for either recipe.

**MOM'S ICE BOX COOKIES***Sheryl Nissen**Carol Miller*

- |                  |                       |
|------------------|-----------------------|
| 1 C. shortening  | 1 tsp. soda           |
| 2 C. brown sugar | ½ tsp. salt           |
| 2 eggs           | 1 C. chopped nutmeats |
| 3½ C. flour      | 1 tsp. vanilla        |

Cream shortening and sugar. Add eggs and stir. Add all other ingredients and mix well. Form into 2 rolls and place on cutting board. Refrigerate until very firm. Slice about ¼-inch thick and bake on ungreased cookie sheet at 350° for about 12 minutes.

**T-V COOKIES***Audrey L. Gerdes*

- |                          |                                |
|--------------------------|--------------------------------|
| 1 C. brown sugar         | 1 tsp. vanilla                 |
| 1 egg                    | 1 C. chopped nuts              |
| 2 C. flour               | 8-10 plain Hershey bars or     |
| 1 C. butter or margarine | 1 (6 oz.) pkg. chocolate chips |

Cream sugar and butter or margarine, add egg and vanilla. Add flour, spread on greased cookie sheet or jelly roll pan, 11x17-inch. Bake at 350° until lightly browned. Remove from oven and put Hershey bars or chocolate chips on hot dough, spread over dough as they melt and cover with nuts. May have to heat in oven to melt to spreading consistency.

## BUTTER COOKIES

*Tena DeBoer*

- |                    |                |
|--------------------|----------------|
| 1 C. sugar (scant) | 1 stick butter |
| 1 C. flour         | 1 egg yolk     |
| 1 tsp. baking soda |                |

Beat butter and sugar, add egg yolk. Add flour with baking powder. Spread on cookie sheet. Cut in squares. Bake at 300° for 25 minutes until golden.

## UNIQUE DATE COOKIES

*Nancy Jo Doering*

- |                            |                |
|----------------------------|----------------|
| 1 lb. dates (chopped fine) | 3 eggs         |
| ½ C. white sugar           | 1 tsp. vanilla |
| ½ C. water                 | 4 C. flour     |
| 1 C. butter                | 1 tsp. salt    |
| 1 C. brown sugar           | 1 tsp. soda    |
| 1 C. white sugar           |                |

To make filling combine first 3 ingredients; bring to a boil over medium heat. Boil 1 minute. Cool. Cream butter. Blend in sugars. Add eggs and beat until light and fluffy. Add vanilla. Sift together flour, salt and soda; add to creamed mixture. Chill dough. Roll out on lightly floured board. Spread with filling. Roll up like a jelly roll. Chill overnight in freezer. Slice 1/8-inch thick. Place on a lightly greased cookie sheet. Bake in 375° oven for 10-12 minutes or until lightly browned. Makes approximately 6 dozen.

## PAT'S CRUNCHY DROP COOKIES

*Pat Hinrichs*

- |                                |                                 |
|--------------------------------|---------------------------------|
| ½ C. soft shortening           | 1¼ C. sifted all-purpose flour  |
| 1 C. firmly packed brown sugar | ½ tsp. soda                     |
| 2 eggs                         | ¼ tsp. salt                     |
| 3 T. milk                      | 3 C. Quaker 100% Natural cereal |
| 1 tsp. vanilla                 |                                 |

Beat shortening, sugar, eggs, milk and vanilla together until creamy. Sift together flour, soda and salt. Add to creamed mixture. Blend well. Stir in natural cereal. Drop by teaspoonfuls onto greased cookie sheets. Bake in preheated moderate oven, 350°, for 10-15 minutes. Makes 3 dozen.

## CRUNCHY JUMBLE COOKIES

*Doris West*

- |                         |                                |
|-------------------------|--------------------------------|
| 1 ¼ C. flour            | 1 egg                          |
| ½ tsp. baking soda      | 1 tsp. vanilla                 |
| ¼ tsp. salt             | 2 C. Rice Krispies             |
| ½ C. softened margarine | 1 (6 oz.) pkg. chocolate chips |
| 1 C. sugar              | 1 C. seedless raisins (opt.)   |

Sift together flour, salt and soda. Cream margarine and sugar. Mix together. Bake 12 minutes at 350°. Makes 3½ dozen.

**COOKIES**

## LIKE-STORE-BOUGHT GINGER SNAPS

*Mrs. Ruby Holub*

- |                   |                    |
|-------------------|--------------------|
| 1 C. shortening   | 2 tsp. baking soda |
| 1 C. sugar        | ½ tsp. salt        |
| 1 egg             | 2 tsp. ginger      |
| 1 C. molasses     | ½ tsp. cinnamon    |
| 4 C. sifted flour | ½ tsp. cloves      |

Cream shortening and sugar well. Add egg and mix until smooth. Stir in molasses. Sift dry ingredients together and add to first mixture. Chill dough well. Shape into 1-inch balls and roll in white sugar. Place 2-inches apart on greased cookie sheet. Bake 15-18 minutes at 350°. Makes about 5 dozen.

## COCONUT COOKIES

*Sharon Keister*

- |                      |                  |
|----------------------|------------------|
| 2 C. flour           | 1 C. sugar       |
| 1 tsp. soda          | 2 eggs           |
| 2 C. oatmeal         | 1 C. coconut     |
| 2 C. Rice Krispies   | 1 C. oleo        |
| 1 tsp. salt          | 1 C. brown sugar |
| ½ tsp. baking powder | 1 tsp. vanilla   |

Cream shortening, sugar, eggs and vanilla. Blend flour, soda, salt, baking powder, and mix in. Add oatmeal, Rice Krispies and coconut. Make into little balls. Press down on cookie sheet. Bake at 375° until light brown.

## PEANUT BLOSSOMS

*Karen Huston*

½ C. peanut butter	1 tsp. vanilla
½ C. white sugar	1 egg
½ C. brown sugar	1¾ C. flour
½ C. shortening	1 tsp. soda
	½ tsp. salt

Cream sugars, shortening, peanut butter together. Add egg and vanilla. Add sifted dry ingredients. Roll teaspoon of dough in balls, roll in sugar. Bake at 375°. Take out, press a chocolate kiss in center and return to oven for 2-3 minutes.

## MOLASSES CRINKLES

*Doris Hartwig*

¾ C. soft shortening	2 tsp. soda
1 C. brown sugar (packed)	¼ tsp. salt
1 egg	¼ tsp. cloves
¼ C. molasses	1 tsp. cinnamon
2¼ C. flour	½ tsp. ginger

Mix first 4 ingredients thoroughly. Sift remaining ingredients together and stir into first mixture. Chill dough. Roll into small balls and dip tops in granulated sugar. Place sugar side up on cookie sheet and sprinkle top of each cookie with 2-3 drops of water. Bake about 10 minutes at 350°. (Should be set, but not hard.)

## CHRISTMAS FRUIT COOKIES

1 C. butter	½ C. broken pecans
2 C. brown sugar	4 C. flour
2 eggs	1 tsp. salt
1 tsp. vanilla	1 tsp. soda
1 C. chopped dates	1 tsp. cream of tartar
½ C. candied cherries	

Cream shortening (butter) and sugar; add eggs, beat well. Add vanilla, dates, cherries and nuts. Sift dry ingredients, gradually add until a stiff dough is formed. Shape with hands into 3 rolls; wrap in waxed paper and store in refrigerator at least 8 hours. Slice and abake at 425° for 9 minutes. Yield: 4 dozen cookies.

**DELICIOUS CHRISTMAS COOKIE***Joyce Lanpher*

- |                         |                        |
|-------------------------|------------------------|
| 1 lb. butter            | 2 C. candied cherries  |
| 1 C. brown sugar        | 2 C. candied pineapple |
| 1 C. white sugar        | 2 C. walnuts           |
| 3 eggs (beaten)         | 2 C. pecans            |
| 1 tsp. vanilla          | 2 C. dates             |
| 1 tsp. almond flavoring | 5 C. flour             |
| 1 tsp. salt             | 1 tsp. soda            |

Cream together butter, sugars, beaten eggs, vanilla, almond flavoring and salt. Add flour with soda. Add candied fruit and nuts leaving them whole or large pieces. Shape into rolls and refrigerate at least 12 hours. Slice very thin and bake at 350° for 10 minutes or until golden brown. Makes big batch. Need very large bowl to mix it in. Rolls may be frozen and bake later. This is a very pretty cookie and delicious.

**SCOTCH SHORTBREAD OR CHRISTMAS COOKIE***Ida Tasker*

- |                                  |                   |
|----------------------------------|-------------------|
| 1 lb. butter or ½ butter, ½ oleo | 5 C. sifted flour |
| 1 C. sugar                       | ½ tsp. salt       |
| Red cinnamon candies             | Almond halves     |

Cream butter and sugar until light and fluffy. Add 1 C. flour and the salt. Beat well. Add rest of flour and mix well. Using ⅓ C. of dough for each "cookie", press into shape on an ungreased cookie sheet allowing about 2-inches between each. Decorate each with the candies and almond halves. Bake at 325° for 30-40 minutes or until desired color. Do not overbake. (I buy almonds unshelled. After shelling place the nuts in water, bring to a boil, remove from stove. When cool the brown skins slip off easily. Divide each kernel into two sections. Will keep in freezer. A Tasker favorite from way back.)

*Visits always give pleasure - if not in the coming, then in the going!*

## CANDY CANE COOKIES

*Kay Tasker*

½ C. soft shortening  
½ C. butter  
1 C. sifted powdered sugar  
1 egg  
1½ tsp. almond flavoring  
1 tsp. vanilla

2½ C. sifted flour  
1 tsp. salt  
½ tsp. red food coloring  
½ C. crushed peppermint stick  
candy  
½ C. white sugar

Mix shortening, butter, sugar, egg and flavorings. Mix flour and salt and stir in. Divide dough in half. Blend food coloring into one half. Roll 1 tsp. each color dough on lightly floured board into a strip about 4-inches long. Place strips side by side. Press lightly together and twist like a rope. Put on ungreased baking sheet. Curve top down for handle of cane. Bake about 9 minutes at 375°. While still warm, sprinkle with mixture of peppermint candy and sugar. Yield: 4 dozen.

## CHRISTMAS DREAMS

*Jane Cathey*

Small paper baking cups  
½ lb. candied red cherries  
½ lb. candied green cherries  
½ lb. candied pineapple

2 C. nutmeats  
1 lb. dates  
2 cans Eagle Brand milk

Cut finely all fruits and cut up nut meats. Add the Eagle Brand milk and mix together. Put into small baking cups and bake at 300° for about 30 minutes or a little less. (I place these small cups on a cookie sheet or jelly roll pan.) This recipe makes around 100 cookies but the recipe is easily halved. Very pretty using holiday cups. They can be obtained in specialty stores.

## KLEUCHENS

*In Memory of Sophia Sievers*

3 C. lard  
1½ C. molasses  
1 tsp. soda  
2 T. vinegar

Pinch salt  
3 C. sugar  
3 eggs  
Anise seed

Combine shortening, sugar, molasses, soda in vinegar, eggs and add enough flour to make stiff dough. Roll in long roll size of dime and chill until very firm. Slice and bake in 350° oven. Watch very close as burn easily. Makes 2 gallons.

## CHRISTMAS PATTERN COOKIES

*Ona Mae Denlinger*

3½ C. flour (sifted with  
1 tsp. salt)  
1 C. shortening

1 C. sugar  
2 eggs  
1 tsp. vanilla

### ICING:

1¼ C. powdered sugar  
1 egg white

1/8 tsp. cream of tartar  
Coloring if desired

Cream shortening, sugar, eggs and vanilla until fluffy. Stir in the flour and salt. Stir only to mix. Chill dough for at least ½ hour. Roll dough to 1/8-inch thickness. Cut into desired patterns. Bake in a preheated 375° oven for 5-8 minutes or until done.

For Icing: Beat the egg white. Add cream of tartar and powdered sugar. Add color if desired. Mix to blend the right consistency and smoothness.

## GRANDMOTHER ROHWEDDER'S KLUETGENS

*Mrs. Calvin Reiss*

1 C. shortening (½ butter, ½ oleo  
or lard)

1 C. white sugar

½ C. brown sugar

1 egg

2 T. molasses

½ C. cream or canned milk

½ tsp. soda or ½ tsp. baking  
powder

3 T. ground anise seed

3½ C. unsifted flour

Combine all ingredients and mix well. Chill. Shape in finger size rolls. Chill again. Cut in small pieces and place on ungreased cookie sheet. Bake at 350° for 10 minutes. Watch carefully.

*There are no great people; only great challenges that ordinary people are forced by circumstances to meet.*

## MOM'S CLUECHENS

*Doris Hartwig*

1½ C. sugar  
¾ C. molasses  
1½ C. shortening  
2 eggs

1 T. cinnamon  
2 T. ground anise  
½ T. soda (dissolved in 1 T.  
vinegar)  
Flour (about 4 C.)

Cream sugar and shortening. Add eggs and molasses and beat well. Stir in soda and vinegar. Add sifted dry ingredients. Add only enough flour to make a dough that handles easily. Chill dough. Form into rolls ½-inch in diameter and chill several hours or overnight. Cut into slices ¼-inch thick and bake 6-8 minutes at 350°. (Rolls can be placed in freezer before slicing and placing on baking sheets.) These are a family tradition at Christmas.

## BUTTERSCOTCH COOKIES (Christmas)

*Gladys Ireland*

2 C. brown sugar  
1 C. butter and lard (mixed)  
2 eggs  
1 tsp. soda

1 tsp. vanilla  
3-4 C. flour  
1 C. chopped nuts  
1 tsp. cream of tartar

Cream sugar and shortenings, add eggs and vanilla. Mix flour, soda and cream of tartar. Add to creamed mixture. Add nuts. Knead into a loaf and let stand in cool place overnight. Slice and place on greased cookie sheet. Bake in a hot oven.

## BANANA-DATE COOKIES (Diabetic)

*Georgia West*

2 mashed bananas  
1 C. chopped dates  
⅓ C. oil  
2 C. rolled oats

½ C. chopped nuts  
½ tsp. salt (opt.)  
1 tsp. vanilla

Preheat oven to 350°. Mix together bananas, dates and oil. Add oats, chopped nuts, salt and vanilla. Mix lightly. Let stand for a few minutes. Drop with teaspoon onto ungreased cookie sheet. Bake 25 minutes or until done. Makes 42 cookies (2 cookies = 95 calories; Exchange: ½ fruit, ½ bread and 1 fat.)

**ANISE CHRISTMAS COOKIE***Josephine Johnson*

1 C. lard or shortening  
 2 C. sugar  
 1 C. Karo (dark)  
 1 egg

½ C. sour milk  
 2 tsp. baking soda  
 1½ tsp. anise seed (crushed)  
 5-6 C. flour (sifted; enough to  
 make a stiff dough)

Cream sugar and shortening. Add syrup, egg and sour milk. Sift flour, baking soda and crushed anise seed and add to mixture. Mix well using hands when stiff. Roll by hand making long thin rolls, not larger than the size of a nickel. Place rolls on cookie sheet and freeze (preferably overnight). Slice frozen rolls into thin slices and place on lightly greased cookie sheets. Slices should not touch each other. Bake at 350°. Can be stored in jars or tins with lids. They keep well.

**DIABETIC OATMEAL RAISIN COOKIES***Christina Moore*

¼ C. nonfat dry milk  
 ¼ C. ice water  
 ¼ C. raisins  
 ½ C. butter  
 ¼ C. diabetic brown sugar  
 1 egg

1 tsp. vanilla  
 1 C. flour  
 1 tsp. cinnamon  
 ½ tsp. baking powder  
 ½ tsp. salt  
 1 C. rolled oats

Whip milk with ice water until stiff peaks form (about 4-5 minutes). Boil raisins in ½ C. water for 2 minutes; drain. Reserve liquid for later use. Cream butter, brown sugar, egg, vanilla. Beat 1 minute at medium speed. Sift together flour, cinnamon, baking powder and salt. Add liquid from boiled raisins. Beat 2 minutes. Stir in oats and raisins, fold in whipped milk. Drop 2-inches apart on ungreased cookie sheet. Bake at 375° for 15-20 minutes.

*To speak kindly does not hurt the tongue.*

## —BARS—

### DANISH PASTRY APPLE BARS

*Janet Stevens*

2½ C. flour	8-10 medium apples (peeled)
2 tsp. salt	1 C. sugar combined with
1 C. shortening (½ Crisco,	1 tsp. cinnamon
½ oleo)	1 egg white (slightly beaten)
1 egg yolk plus milk	3-4 handfuls of any flake cereal

Cut the shortening into the flour and salt. Add egg yolk with enough milk to make ⅔ C. Mix together to form dough. Roll out half of the dough and line the bottom and sides of a jelly roll pan. Crush the corn flakes or any flake cereal over the dough in pan. Slice the apples into thin pieces and put over the flakes. Sprinkle the sugar and cinnamon over apples. Roll out remaining dough and cover apples sealing the edges. Brush with lightly beaten egg white. Cut a few slits in the top crust. Bake at 375° for 45 minutes. Powdered sugar frosting can be drizzled over the top.

### DATE BARS

*Bessie Koppes*

¼ C. margarine	¼ tsp. baking powder
8 oz. chopped dates	½ C. flour
½-1 C. sugar	1 C. walnuts (chopped, opt.)
2 eggs	½ tsp. cinnamon (opt.)
¼ tsp. salt	

Preheat oven to 350°. Melt margarine. Add dates, sugar, salt and beat well. Mix in the baking powder and gently stir in the flour. Add nuts and cinnamon if desired. Spread dough into 9x9-inch pan. Bake for 45 minutes or until a toothpick inserted in center comes out clean.

*The best way to remember people is in prayer.*

## PECAN PIE BARS

*DeLoris Feldman*

- |                                                        |                                   |
|--------------------------------------------------------|-----------------------------------|
| 1 pkg. yellow cake mix less $\frac{2}{3}$ C., reserved | $\frac{1}{2}$ C. brown sugar      |
| $\frac{1}{2}$ C. margarine (melted)                    | 3 eggs                            |
| 1 egg                                                  | 1 tsp. vanilla                    |
| Pecans                                                 | $\frac{2}{3}$ C. cake mix         |
|                                                        | $1\frac{1}{2}$ C. dark corn syrup |

Mix cake mix, margarine and egg until crumbly. Press into 9x13-inch pan. Bake in 350° oven until golden brown. Mix brown sugar, eggs, vanilla, cake mix and syrup. Pour over crust. Sprinkle with pecans. Bake additional 30-35 minutes. Cool. Cut in bars.

## RIVERBOAT BARS

*Kathryn Lindsey*

- |                               |                                  |
|-------------------------------|----------------------------------|
| 1 box yellow cake mix         | 8 oz. cream cheese               |
| $\frac{1}{2}$ C. melted oleo  | 2 eggs                           |
| 1 egg                         | $3\frac{1}{2}$ C. powdered sugar |
| $\frac{1}{2}$ C. chopped nuts |                                  |

Mix cake mix, oleo, egg and nuts. Press in 9x13-inch ungreased pan. Mix cream cheese, 2 eggs and powdered sugar, then pour over batter. Bake 35-40 minutes in 350° oven.

## KNIGHT RIDER BARS

*Mrs. Richard Eichhorn*

- |                         |                       |
|-------------------------|-----------------------|
| 1 chocolate cake mix    | 8 oz. cream cheese    |
| 1 egg                   | 2 eggs                |
| 1 stick margarine       | $\frac{1}{2}$ C. nuts |
| 1 can prepared frosting |                       |

Combine cake mix, egg and margarine. Press into a 9x13-inch pan. Then mix the frosting, cream cheese, eggs and nuts. Mix and spread on top mixture in pan. Bake at 350° for 30-40 minutes.

## CHOCOLATE REVEL BARS

*Myrtle Marshall*

- |                          |                      |
|--------------------------|----------------------|
| 1 C. butter or margarine | 2½ C. flour          |
| 2 C. light brown sugar   | 1 tsp. soda          |
| 2 eggs (large)           | 1 tsp. salt          |
| 2 tsp. vanilla           | 3 C. oatmeal (quick) |

Cream together first 4 ingredients, add sifted flour, salt and soda. Add oatmeal. Spread ⅔ of oatmeal mixture in 10x15x1-inch pan. Spread with the following chocolate filling:

- |                        |                                              |
|------------------------|----------------------------------------------|
| 12 oz. chocolate chips | 15 oz. can Borden's sweetened condensed milk |
| 2 T. butter            |                                              |
| 1 tsp. vanilla         |                                              |

Heat chips, milk, butter and vanilla until smooth. Add 1 C. chopped nuts. Dot with remaining oatmeal mixture. Bake 25-30 minutes at 350°. Cut in bars when cool.

## MARSHMALLOW FUDGE BARS

*Beverly Rohwedder*

- |                              |                       |
|------------------------------|-----------------------|
| 1 C. oleo                    | 1½ C. flour           |
| 2 C. sugar                   | ½ tsp. baking powder  |
| 4 eggs                       | 4 T. cocoa            |
| 2 tsp. vanilla               | 1 C. nuts             |
| 1 bag miniature marshmallows | Frosting recipe below |

Cream oleo, sugar, eggs and vanilla. Add dry ingredients, mixed. Add nuts. Spread in buttered 10x15-inch pan. Bake at 350° for 20 minutes. Just before done, remove from oven and completely cover with one single layer of miniature marshmallows. Return to oven approximately 3 minutes until marshmallows puff up and are soft. Cool completely before frosting.

### FROSTING:

- |                  |            |
|------------------|------------|
| ½ C. brown sugar | ¼ C. water |
| 2 sq. chocolate  |            |

Boil for 3 minutes and beat in 3 T. oleo, 1 tsp. vanilla and 1½ C. powdered sugar. Beat until shiny and spread on top.

## CHOCOLATE MARSHMALLOW BARS

Betty Lubben

### SIFT TOGETHER:

¾ C. flour

3 T. cocoa

⅓ tsp. soda

¼ tsp. salt

### CREAM:

⅓ C. butter or oleo

1 tsp. vanilla

¾ C. sugar

Add 2 eggs

Lastly mix in ½ c. nuts  
(chopped, opt.)

Add the dry ingredients to the creamed mixture and mix well. Spread in a greased 9x13-inch pan. (This will be real stiff.) Bake in a 350° oven for 20 minutes. Remove; cover with miniature marshmallows. Return to oven for 5 minutes or until marshmallows are melted but not brown. Cool.

### ICING:

1 stick oleo

6 T. milk

2 T. cocoa

Bring to boil. Remove and add a little less than 1 lb. powdered sugar. Beat hard. Spread on cooled bars. May sprinkle with nut meats.

## NO-BAKE CHOC-CARAMEL BARS

Janet Stevens

(Twixt Bars)

1 box Club Crackers

1 C. graham cracker crumbs

¾ C. brown sugar

½ C. white sugar

⅓ C. milk

½ C. margarine

½ C. peanut butter

1 C. chocolate chips

Layer whole Club Crackers in a Pam-sprayed 9x13-inch pan. Combine the graham cracker crumbs, brown sugar, white sugar, milk and margarine. Boil for 5 minutes. Pour this mixture over the Club Crackers. Melt the peanut butter and chocolate chips together. Spread over the top layer of crackers. Refrigerate until firm.

## CARAMEL BARS

*In Memory of Lillian G. Tompkins*

- |                  |                               |
|------------------|-------------------------------|
| 1 C. flour       | ¾ C. melted oleo              |
| 1 C. oatmeal     | 32 Kraft light caramels       |
| ¾ C. brown sugar | 5 T. cream or evaporated milk |
| ½ tsp. soda      | 1 C. milk chocolate chips     |
| ¼ tsp. salt      | 1 C. pecans                   |

Combine flour, oatmeal, sugar, soda, salt, and oleo. Saving a little for the top, place mixture in bottom of 11x7-inch pan. Bake 10 minutes at 350°. Melt caramels, add milk or cream. Remove crust mixture from oven, sprinkle chips and pecans over top. Spread the caramel mixture over this and top with remaining crumbs. Bake for 15 minutes at 350°.

## SEVEN LAYER BARS

*Evelyn Noel*

- |                                |                                   |
|--------------------------------|-----------------------------------|
| ½ stick butter                 | 1 (6 oz.) pkg. butterscotch chips |
| 1 C. graham cracker crumbs     | 1 C. chopped nuts                 |
| 1 C. coconut                   | 1 can Eagle Brand condensed milk  |
| 1 (6 oz.) pkg. chocolate chips |                                   |

Melt butter in 9x13-inch pan. Add rest of ingredients in order given. Drizzle milk over top. Bake at 350° for 25 minutes.

## CHERRY COCONUT BARS

*Phyllis DeBoom*

- |                     |                              |
|---------------------|------------------------------|
| 1 C. flour          | ½ tsp. baking powder         |
| ½ C. margarine      | ¼ tsp. salt                  |
| 3 T. powdered sugar | 1 tsp. vanilla               |
| 2 eggs (beaten)     | ¾ C. nuts                    |
| 1 C. sugar          | ½ C. coconut                 |
| ¼ C. flour          | ½ C. cut maraschino cherries |

Mix flour, margarine and powdered sugar. Press into 9x13-inch pan. Bake 25 minutes at 350°. Stir rest of ingredients into eggs. Spread over top of baked pastry. Bake 25 minutes at 350°.

## CHERRY-OAT BRAN SHEET CAKE

Marie Krutzfield

- |                   |                            |
|-------------------|----------------------------|
| 1½ C. flour       | 1½ tsp. baking powder      |
| 8 oz. Egg Beaters | 1 tsp. vanilla             |
| 1½ C. oat bran    | 1 C. light corn oil spread |
| ½ tsp. salt       | 2 cans cherry pie filling  |
| 1¾ C. sugar       |                            |

Mix flour, salt, baking powder and oat bran together. Be sure to mix thoroughly. Mix softened corn oil spread, vanilla, Egg Beaters and sugar in a blender to get a smooth mix. Stir liquid into dry ingredients until well mixed. Grease 11x17-inch pan with sides. Pour about ¾ of the mixture into the cookie sheet and spread evenly. Spread the cherry pie filling onto the dough mixture. Keep filling about ½-inch away from sides of pan. Drop by teaspoonsful the remaining dough mix on top of filling. Bake in preheated 350° oven. Place in oven for about 2 minutes until dough starts to melt on top. Remove from oven and spread the hot dough all over the filling. Bake about 45 minutes, testing for doneness using the toothpick method. A little more cooking rather than less is better. The top may be sprinkled with powdered sugar.

## FRUIT COCKTAIL BARS

Anna Marie Huston

- |                                      |                      |
|--------------------------------------|----------------------|
| 1½ C. sugar                          | 1½ tsp. soda         |
| 2 eggs                               | ½ tsp. salt          |
| 1 lb. can fruit cocktail (undrained) | 1 tsp. vanilla       |
| 2¼ C. flour                          | 1½ C. flaked coconut |
|                                      | ½ C. nutmeats        |

Beat eggs and sugar until fluffy. Add fruit cocktail and vanilla. Sift together flour, soda and salt. Add coconut and nutmeats. Beat well. Spread in greased jelly roll pan. Bake at 350° for 25 minutes. While warm drizzle with following glaze.

- |                      |                |
|----------------------|----------------|
| ¾ C. sugar           | 1 tsp. vanilla |
| ½ C. oleo            | ½ C. nutmeats  |
| ¼ C. evaporated milk |                |

Bring all ingredients to a boil and boil for 2 minutes. Pour hot over baked bars.

## PEANUT BUTTER BARS

*Lucile Finkenbinder*

- |                           |                      |
|---------------------------|----------------------|
| 1 C. white sugar          | 1 tsp. vanilla       |
| ¼ C. packed brown sugar   | 1 C. unsifted flour  |
| ½ C. creamy peanut butter | ¼ tsp. salt          |
| ½ C. shortening           | 1 tsp. baking powder |
| 2 eggs                    | 1½ C. flaked coconut |

Cream sugar, peanut butter and shortening until light and fluffy. Add eggs and vanilla and beat well. Add flour, baking powder and salt. Mix until thoroughly blended. Stir in coconut evenly. Spread dough in a greased 9x13-inch pan. Bake at 350° about 25 minutes or until golden brown. Cool, cut into bars.

## PEANUT BUTTER FINGERS

*Kate Whittemore*

- |                                  |                            |
|----------------------------------|----------------------------|
| ½ C. oleo                        | ½ tsp. vanilla             |
| ½ C. sugar                       | 1 C. flour                 |
| ½ C. brown sugar (firmly packed) | 1 C. quick oats            |
| 1 unbeaten egg                   | 6 oz. pkg. chocolate chips |
| ⅓ C. peanut butter               | ½ C. powdered sugar        |
| ½ tsp. soda                      | ¼ C. peanut butter         |
| ¼ tsp. salt                      | 4 T. canned milk           |

Cream together first 3 ingredients. Cream well. Blend in next 5 ingredients. Stir in flour and oats, mix well. Spread in a greased 9x13-inch pan. Bake at 350° for 20 minutes. Sprinkle with chocolate chips while hot. Spread chocolate evenly over bars. Combine last 3 ingredients and spread over top. Cool. Cut into bars.

## O'HENRY BARS

*Judy Paulsen*

- |                       |                            |
|-----------------------|----------------------------|
| 4 C. quick oatmeal    | 1 C. brown sugar           |
| ½ C. white Karo syrup | 6 oz. pkg. chocolate chips |
| 1 C. margarine        | ¾ C. peanut butter         |

Mix by hand the oatmeal, Karo syrup, margarine and brown sugar. Spread into greased pan and bake at 350° for 10-15 minutes. Melt together the chocolate chips and peanut butter. Spread over baked mixture while it's warm.

## HOLIDATES

Wendy Davis

- |                     |                      |
|---------------------|----------------------|
| 1 ¼ C. flour        | ½ C. water           |
| ¾ tsp. baking soda  | 1 tsp. vanilla       |
| ½ tsp. salt         | 1 C. chocolate chips |
| 1 C. dates (cut up) | 2 eggs               |
| ¾ C. sugar          | 1 C. water           |
| ½ C. oleo           | Chopped nuts         |

Sift flour, soda and salt. Cook dates, sugar, oleo and water until dates soften. Remove from heat. Add chocolate chips, eggs and vanilla. Stir until chips melt. Beat in flour mixture alternately with 1 C. water. Add nuts if desired. Bake at 350° for 25 minutes.

## THREE LAYER KEEBLER BARS

Maxine Brady

- |                      |                              |
|----------------------|------------------------------|
| Club crackers        | ¾ C. sugar                   |
| ½ C. brown sugar     | 1 C. crushed graham crackers |
| ¼ C. milk            | ⅔ C. peanut butter           |
| 1 stick oleo         | ½ C. butterscotch chips      |
| ½ C. chocolate chips |                              |

Line a lightly greased 9x13-inch pan with whole Club crackers. Boil sugars, graham crackers, milk and margarine to a slow boil. Pour over crackers in pan and add another layer of Club crackers. Melt together peanut butter, chocolate and butterscotch chips. Pour over crackers and cool.

## OATMEAL CHOCOLATE CHIP SQUARES

Lori West

- |                      |                                |
|----------------------|--------------------------------|
| 1 ½ C. flour         | 3 tsp. vanilla                 |
| 1 tsp. soda          | 1 tsp. water                   |
| 1 tsp. salt          | 2 eggs                         |
| 2 sticks oleo (1 C.) | 2 C. Quaker Oats               |
| 1 C. sugar           | 1 (6 oz.) pkg. chocolate chips |
| 1 C. brown sugar     |                                |

Blend oleo, sugar, vanilla and water. Beat in eggs, add flour, soda and salt. Stir in oats, chocolate chips. Spread in large jelly roll pan. Bake at 350° for 25 minutes. Cool. Cut in squares.

## GREAT OATMEAL BARS

*Evelyn Noel*

*Betty Ann Behnke, Patti Pace*

1 C. butter or oleo  
½ C. brown sugar  
2 eggs (beaten)  
1 tsp. vanilla

1 tsp. soda  
1½ C. flour  
3 C. oatmeal  
Nuts or chips (opt.)

### FROSTING:

5 T. butter or oleo  
Vanilla and milk

1½ C. powdered sugar

Blend the butter and sugar. Add eggs and mix well. Mix in the vanilla, soda, flour and oatmeal, nuts if wanted. Spread batter into a 9x13-inch pan or a jelly roll pan. Bake in preheated oven at 350° for 30 minutes. Frost and cut into bars. To make the icing, melt butter, add sugar and vanilla. Add milk, enough to reach spreading consistency.

## MIXED NUTS BARS

*Nora Kenneally*

1 pkg. white cake mix  
½ C. margarine (softened)  
1 egg  
1 (10 oz.) pkg. butterscotch chips

⅓ C. light syrup  
2 T. margarine  
1 (12 oz.) can mixed nuts

Mix dry cake mix, margarine and egg in bowl until dough forms. Press into ungreased jelly roll pan. Bake in 350° oven until light brown, but not set, about 20 minutes. Mix chips, syrup and margarine in pan. Cook over medium heat, stirring occasionally until chips are melted. Immediately spread over hot layer. Sprinkle with nuts and press gently. Bake 5 minutes longer. Run knife around edges to loosen sides. Cool and cut.

*Life is God's gift to us. What we make of it is our gift to God.*

## SALTED NUT BARS

Lois Vacek Chapman

### BASE:

1 yellow cake mix  
2/3 C. margarine

1 egg  
3 C. mini-marshmallows

### TOPPING:

2/3 C. white corn syrup  
2 tsp. vanilla  
2 C. Rice Krispies

2 C. margarine  
2 C. salted peanuts  
12 oz. pkg. peanut butter chips  
or butterscotch chips

Combine cake mix, margarine and egg; mix until crumbly. Press into a jelly roll pan or 9x13-inch pan. Bake at 325° for 10 minutes. Remove from oven and sprinkle on the marshmallows. Return to oven until the marshmallows puff up (watch them) 5-7 minutes. Remove and cool.

For Topping: In large pan heat the syrup, margarine, vanilla and chips long enough to melt and blend. Stir in the cereal and peanuts. Spread over marshmallow layer. Cut into bars.

## SALTED NUT ROLL BARS

Patti Pace  
Cheryl Haker

12 oz. peanut butter chips  
2 1/2 T. butter  
1 (16 oz. jar) roasted peanuts

1 can Eagle Brand milk  
2 C. miniature marshmallows

Melt together peanut butter chips and 2 1/2 T. butter. Stir in Eagle Brand milk and the marshmallows. Sprinkle 1/2 jar of the peanuts on the bottom of 9x13-inch pan. Spread mixture over peanuts. Will be real thick. Add remaining peanuts on top.

*If we trust more, we will worry less.*

## LEMON BARS

Jackie Hughes

### CRUST:

2 C. flour  
1 C. butter

½ C. powdered sugar  
½ tsp. salt

### FILLING:

4 eggs (beaten)  
2 C. sugar  
½ tsp. baking powder  
4 T. flour

4 T. lemon juice  
1 lemon rind  
Powdered sugar for topping

Blend crust ingredients and press into 9x13-inch pan. Bake at 350° for 20 minutes. Blend filling ingredients and pour over baked crust while still hot. Bake at 250° for 25 minutes. Sprinkle with powdered sugar and let cool before cutting. Cut bars with wet knife.

## CHERRY DO-DADS

Irma Wilcox

Shirley Volquardsen, Pam Carlson

2 sticks margarine  
1¾ C. sugar  
4 eggs  
1 can cherry pie filling

3 C. flour  
1½ tsp. baking powder  
½ tsp. salt  
1 tsp. vanilla

Cream sugar and shortening. Add eggs and beat well. Mix dry ingredients and add to sugar mixture. Measure out 2 C. of batter and set aside. Spread remaining mixture into greased and floured jelly roll pan. Spread cherry pie filling over batter. Drop reserved batter over top. Bake 30-35 minutes at 350°. When cool, dust with powdered sugar and cut into bars. Can be used for a dessert. Add Cool Whip topping.

*It's too bad we can't forget our troubles  
as easily as we forget our blessings.*

## CARAMEL RICE KRISPIE BARS

*Pat McCalmant*

### TREATS:

¼ C. oleo

6 C. Rice Krispies cereal

1 (10 oz.) bag regular  
marshmallows

### FILLING:

2 C. mini marshmallows

1 stick oleo

1 can Eagle Brand milk

1 pkg. caramels

Melt oleo in 3-qt. pan over low heat. Add marshmallows, stir until melted and well blended. Remove from heat. Add cereal; toss until well coated. Press into greased jelly roll pan, 11x17-inch. Place the 2 C. mini marshmallows on top of cereal in pan. Melt all other filling ingredients together. Stir until smooth. Remove from heat and drizzle over Rice Krispie bars and marshmallows. Make second batch of bars and place on top of caramel filling.

## CHOCOLATE RICE KRISPIE BARS

*Sandra Antons*

1 lb. pkg. marshmallows

2 pint jars marshmallow creme

3 sticks margarine

12 oz. pkg. chocolate chips

13 oz. box Rice Krispies

2 C. corn flakes

Melt margarine and marshmallows. Add marshmallow creme. Add chocolate chips. Mix well until all are melted together and combined. Add cereals. Put in well greased large pan.

## AUNT MAYME'S KRISPIE BARS

*Sheri Tjaden*

1½ C. peanut butter

6 C. Rice Krispies

1 C. white sugar

1 C. white syrup

6 oz. chocolate chips

6 oz. butterscotch chips

Bring sugar and syrup to a boil for 1 minute. Add peanut butter and Rice Krispies. Spread in 9x13-inch pan sprayed with Pam. Melt chips and spread on bars. Cut bars before topping hardens.

## SPECIAL K BARS

*Patti Pace*

- |                     |                         |
|---------------------|-------------------------|
| 1¼ C. white syrup   | 1 C. butterscotch chips |
| ¾ C. white sugar    | 6 C. Rice Krispies      |
| 1¼ C. peanut butter |                         |

Bring sugar and syrup to a boil for 30 seconds. Add to syrup: peanut butter, chips and Rice Krispies. Press in 10x13-inch pan.

## SOUR CREAM RAISIN BARS

*Edna Henningsen*

### BOTTOM LAYER:

- |               |                  |
|---------------|------------------|
| 1¾ C. oatmeal | 1 tsp. soda      |
| 1 C. oleo     | 1 C. brown sugar |
| 1¾ C. flour   |                  |

### TOPPING:

- |                 |                 |
|-----------------|-----------------|
| 2 C. sour cream | 3 T. cornstarch |
| 4 egg yolks     | 1½ C. sugar     |
| 2 C. raisins    |                 |

Mix together the oatmeal, oleo, soda, brown sugar and flour. Reserve 1½ C. Press remainder in 9x13-inch pan. Bake at 350° for 10 minutes.

For Topping: Beat egg yolks and add remaining ingredients. Boil slowly 5 minutes until thick. Spread on baked crust, top with reserved crumbs. Bake at 350° for 20 minutes.

## RAISIN BARS

*Beverly Rohwedder*

### CRUMB MIXTURE:

- |               |                  |
|---------------|------------------|
| 2 C. flour    | 1 C. brown sugar |
| 1¾ C. oatmeal | 1 C. melted oleo |

### FILLING MIXTURE:

- |                         |                  |
|-------------------------|------------------|
| 1½ C. raisins (steamed) | 2½ T. cornstarch |
| 1 C. water              | ½ tsp. vanilla   |
| 1 C. sugar              | 1 T. oleo        |
| 1½ tsp. lemon juice     |                  |

Press ⅔ of crumb mixture into buttered 10x15-inch pan. Cook filling until thick and spread over crumb crust. Sprinkle with remaining crumbs. Bake at 350° for 20-25 minutes, until lightly browned. Best when served fresh.

## RAISIN CREAM BARS

*Lucille (Mrs. Paul) Waggoner*

1 C. brown sugar  
1 C. butter (or use ½ oleo)  
1¾ C. flour

1¾ C. oatmeal  
1 tsp. baking soda

### FILLING:

1½ C. raisins (cooked in a little  
water and drained)  
3 egg yolks (beaten)  
2½ T. cornstarch

1 pint Half and Half (I  
substitute with 7/8 C. milk  
and 3 T. melted oleo)  
1 C. sugar

Mix brown sugar, butter, flour, oatmeal and soda. Put half in 9x13-inch pan (press down) to form a crust. Then beat egg yolks, add Half and Half, cornstarch and sugar. Mix well. Add cooked raisins to second mixture and cook over medium heat until thick, stirring constantly. Pour mixture on top of crust and spoon rest of crust mixture over top. Bake at 350° for 15-20 minutes or until golden brown. (I baked 27 minutes.)

## BOILED RAISIN BARS

*Mrs. Delbert Mayberry*

1½ C. sugar  
½ C. lard  
1 tsp. cinnamon  
1 tsp. nutmeg

¼ tsp. cloves  
2 eggs  
1 C. raisins  
1 C. raisin water  
2 C. flour

Boil raisins 20 minutes and cool. Add soda to raisin juice, then mix ingredients as for cake batter. Add raisins last. Bake at 350° for 15-20 minutes.

## SNOW BALLS

*Rebecca Jamison*

¾ C. powdered sugar  
2 C. flour  
1 C. oleo (softened)

1 tsp. vanilla  
1 C. nuts (finely chopped)

Mix all ingredients together. Form into balls. Place on greased cookie sheet. Bake in 325° oven for 10-15 minutes. Roll in powdered sugar while warm. A holiday cookie.

## PUMPKIN BARS

*Janice Ripperton*

*Artis Martensen*

2 C. white sugar	2 tsp. baking powder
1 C. oil	1 tsp. soda
1 can (small) pumpkin	2 tsp. cinnamon
4 eggs	½ tsp. cloves
2 C. flour	½ tsp. salt

Combine the sugar, oil, pumpkin and eggs. Mix well. Mix the flour, baking powder, soda, spices and salt, then add to first mixture. Put into greased jelly roll pan. Bake 25-30 minutes at 350°. Frost while still warm, but not hot.

### FROSTING:

4 oz. cream cheese	1 tsp. vanilla
6 T. oleo	3 C. powdered sugar
1 T. water	

Mix all ingredients together and spread over bars. Cut into bars when cooled.

## SPICE BARS

*Mary Thomsen*

1 C. raisins	2 eggs
1½ C. sugar	1 C. raisin water
1 C. butter or oleo	2¾ C. flour
1 tsp. soda	½ tsp. cloves
1 tsp. cinnamon	½ tsp. allspice
1 C. nuts	

Cover raisins with water and boil 5 minutes. Cream sugar and butter or oleo. Add eggs. Sift dry ingredients together. Add alternately with raisin water to creamed mixture. Add nuts. Pour in a well greased and floured jelly roll pan, 15½ x 10½-inch or 2 smaller pans. Bake at 350° until tests done. Cool a bit and frost with following: Melt 3 T. oleo to light brown. Add 4 T. hot water and powdered sugar to a stiff frosting and frost bars.

## BANANA BARS

*Maxine Brady  
Marcia Brady*

- |                                        |                   |
|----------------------------------------|-------------------|
| 1½ C. sugar                            | 3 mashed bananas  |
| ½ C. oleo                              | 2 tsp. vanilla    |
| 2 eggs                                 | 1 tsp. soda       |
| ½ pt. sour cream or ¾ C.<br>buttermilk | 1 tsp. salt       |
|                                        | 2 C. sifted flour |

**B  
A  
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S**

Grease and flour a 9x13-inch cookie sheet. Cream sugar, oleo and beat in eggs and sour cream. Add bananas and vanilla. Sift soda and salt with flour and add to banana mixture. Blend well and bake at 370° for 30 minutes. Sprinkle with powdered sugar when cool and cut in squares. (Instead of sprinkling with powdered sugar. I make a powdered sugar frosting with a mashed banana.)

## PUMPKIN BARS

*Anna Marie Huston  
Edna P. Jansen*

- |                |                      |
|----------------|----------------------|
| 2 C. sugar     | 2 tsp. baking powder |
| 1 C. salad oil | 1 tsp. cinnamon      |
| 4 eggs         | 1 tsp. soda          |
| 2 C. pumpkin   | 1 tsp. vanilla       |
| 2 C. flour     |                      |

Cream sugar and eggs, beat well. Add salad oil and vanilla, then pumpkin. Sift together dry ingredients and beat well. Pour into greased cookie sheet and bake 20-25 minutes at 350°.

### FROSTING:

- |                           |                     |
|---------------------------|---------------------|
| 1 small pkg. cream cheese | 2 T. milk           |
| ¾ stick oleo              | 3 C. powdered sugar |
| 1 tsp. vanilla            |                     |

Cream the cream cheese and oleo. Add vanilla and milk. Cream well. Add powdered sugar and beat well.

## MY CHEWY GRANOLA BARS

*Sheryl Nissen*

- |                       |                                               |
|-----------------------|-----------------------------------------------|
| 1 C. oleo (melted)    | ¼ C. angel flake coconut                      |
| 4 C. oatmeal          | ¼ C. chopped nuts                             |
| ½ C. white corn syrup | 1 C. Rice Krispies                            |
| 2 T. honey (opt.)     | 2 T. flour                                    |
| 1 C. brown sugar      | ½ C. mini chocolate chips<br>or regular chips |

Sprinkle ½ of oatmeal on greased cookie sheet. Mix all ingredients except chocolate chips and spread and press on greased cookie sheet. Sprinkle chips on top. Bake at 350° for approximately 14-15 minutes. Bars are done when bubbling in center of pan. Cut while warm.

## FROSTED CREAMS BARS

*In Memory of Grace Dick  
Jane Cathey*

- |                  |                    |
|------------------|--------------------|
| 1 C. brown sugar | 1 tsp. ginger      |
| 1 C. molasses    | 1 tsp. nutmeg      |
| 1 C. shortening  | 1 tsp. cinnamon    |
| 2 eggs           | ⅔ C. boiling water |
| Pinch salt       | 3 C. flour         |
| 2 tsp. soda      |                    |

Mix as given in order. Put soda in water. Pour in a jelly roll pan and bake in 350° oven until a toothpick comes out clean. Frost with powdered sugar or as desired frosting.

## APRICOT BARS

*Tena DeBoer*

- |                                 |                               |
|---------------------------------|-------------------------------|
| 1½ C. sifted flour              | 1 C. brown sugar              |
| 1 tsp. baking powder            | 1 C. butter                   |
| ¼ tsp. salt                     | ¾ C. apricot preserves or jam |
| 1½ C. quick cooking rolled oats |                               |

Sift together the flour, baking powder and salt; stir in rolled oats and sugar. Cut in butter until crumbly. Pat ⅔ of crumb mixture into an 11x7x1½-inch pan. Spread with preserves. Cover with remaining crumb mixture. Bake at 375° for 35 minutes or until browned. Cool. Cut in bars or squares. Makes about 2½ dozen 3x1-inch bars or about 6 dozen 1-inch squares.

## FROSTED CREAMS

*Mrs. Beverly Kennedy  
Karen Huston, Roberta Sievers*

- |                 |                         |
|-----------------|-------------------------|
| 1 C. shortening | 1¼ C. water             |
| 1½ C. sugar     | 1 C. raisin water       |
| 2 eggs          | 1½ tsp. soda            |
| 3 C. flour      | 1 C. nutmeats (chopped) |
| 1½ C. raisins   |                         |

### OPTIONAL:

- |                 |               |
|-----------------|---------------|
| 1 tsp. vanilla  | ¼ tsp. cloves |
| 1 tsp. cinnamon | ½ tsp. ginger |
| 1 C. dates      |               |

Cook raisins in 1¼ C. water to soften. Cream sugar, shortening, then eggs, flour and the soda dissolved in 1 C. raisin water. Last add raisins and nutmeats. Spread in greased rimmed cookie sheet. Bake at 375° for 20-30 minutes. Cool slightly and frost with a powdered sugar frosting.

## APRICOT SQUARES

*Lorraine Leinen*

### BARS:

- |                      |                     |
|----------------------|---------------------|
| ½ C. butter          | 1 egg (well beaten) |
| 1 C. flour           | 1 T. milk           |
| 1 tsp. baking powder |                     |

### TOPPING:

- |                          |                      |
|--------------------------|----------------------|
| 8 T. (level) apricot jam | 1 tsp. vanilla       |
| 2 C. coconut (shredded)  | 1 egg (beaten)       |
| ¾ C. sugar               | 4 T. butter (melted) |

Mix butter, flour, baking powder, egg and milk. Place in 9-inch square pan, ungreased. Spread apricot jam carefully over the bars. Mix the rest of topping mixture and spread over jam. Bake for 30 minutes at 350°.

## APPLE PIE BARS

*Donna Huston Harford*

2½ C. flour  
1 C. oleo  
¾ tsp. salt  
1 egg (separated)  
Milk

Sliced apples  
1½ C. sugar  
¼ tsp. cinnamon  
2 T. flour  
4 T. tapioca (level)

Mix flour, oleo and salt. Separate egg putting yolk into measuring cup, add enough milk to make ⅔ C. Mix and blend into ingredients. Roll out half of pastry and place in cookie sheet, bringing up and around sides. Fill pan ½ full of sliced apples. Mix last 4 ingredients and sprinkle on top. Cover with remaining half of dough rolled out as for pastry. Beat egg white until foamy and brush over top of dough. Bake at 475° for 10 minutes, then 375° for 20-30 minutes. Drizzle powdered sugar frosting over top. Cut into bars.

## CHOCOLATE CHERRY BARS

*Roberta Sievers  
Mrs. Pearl Crispin*

1 cake mix  
1 can cherry pie filling or frozen  
cherries (sweetened and  
thickened)

2 T. almond flavoring  
2 eggs

### FROSTING:

⅓ C. milk  
5 T. butter or oleo  
Nuts if desired

1 C. sugar  
1 C. chocolate chips

Mix together cake mix, flavoring and eggs, then add the cherry pie filling. Bake in an 11x15-inch cake pan until done. For the frosting, mix together the sugar, milk and butter and boil 1 minute. Add chocolate chips while hot and mix well. Add nuts if desired. Frost bars and eat. Good.

## BEST BROWNIES

*Sheri Tjaden*

- |                    |                |
|--------------------|----------------|
| ½ C. melted butter | 1½ C. flour    |
| ⅓ C. cocoa         | ¼ tsp. salt    |
| 2 C. sugar         | 2 tsp. vanilla |
| 4 eggs             |                |

Melt butter, cocoa, and sugar together. Beat in eggs. Add flour, salt and vanilla and mix well. Bake at 350° for 25 minutes in 9x13-inch pan. Frost when cool.

### FROSTING:

- |                      |                      |
|----------------------|----------------------|
| ½ cube melted butter | 1½ C. powdered sugar |
| 2 T. cocoa           | 1 tsp. vanilla       |
| Milk                 |                      |

Mix all together and add enough milk to be able to spread.

## PEANUT BUTTER SWIRLS

*Banilyn Christensen*

- |                                |                                      |
|--------------------------------|--------------------------------------|
| ½ C. shortening                | 1¼ C. sifted flour                   |
| 1 C. sugar                     | ½ tsp. salt                          |
| ½ C. chunk style peanut butter | ½ tsp. soda                          |
| 1 egg                          | 1 (6 oz.) pkg. sweet chocolate chips |
| 2 T. milk                      |                                      |

Cream shortening and sugar until light. Beat in peanut butter, egg and milk. Sift together flour, salt and soda. Stir into creamed mixture. Place dough on lightly floured wax paper; roll. Melt chocolate pieces over hot water. Cool and spread over dough. Roll like a jelly roll. Chill ½ hour. Slice cookies ¼-inch thick. Place on an ungreased cookie sheet. Bake at 375° for 8-10 minutes.

*Always keep your head up but keep your nose at a friendly level.*

## BASIC BROWNIES

*Kathy Tasker*

1½ C. peanut butter  
1 stick margarine  
3 eggs  
7 T. cocoa  
1½ C. sugar

1¼ C. flour  
¾ tsp. baking powder  
½ tsp. salt  
1½ tsp. vanilla

Melt margarine and peanut butter, add cocoa. Set aside. Mix the eggs, sugar and vanilla and add to the cocoa mixture if cool. Add the flour, baking powder, and salt and mix well. Place into a 9x13-inch cake pan. Bake in 350° oven until it is done.

## BLONDE BROWNIES

*Marie Krutzfield*

2¾ C. flour  
2½ tsp. baking powder  
⅔ C. shortening (melted)  
2¼ C. brown sugar

1½ tsp. salt  
3 eggs  
1 C. nut meats (opt.)  
1 (10-12 oz.) pkg. semi-sweet  
chocolate chips

Add sugar to melted shortening and cool. Beat in eggs one at a time. Next add flour mixture, nuts, and chips, mixing well. Last add 1 tsp. vanilla. (I also add 1 tsp. butternut flavoring. I don't add the nuts.) Grease cookie sheet 10½x15x¾-inch. Bake at 350° for 25-30 minutes. Cut when almost cool. You can also bake in a cake pan.

## HONEY BEAR BROWNIES

*Mrs. Nancy Doering*

⅓ C. oleo  
½ C. honey  
¾ C. sugar  
2 tsp. vanilla  
2 eggs

½ C. flour  
⅓ C. cocoa  
½ tsp. salt  
½-1 C. chopped nuts

Cream oleo, blend in honey, sugar and vanilla. Add eggs, one at a time, beating well. Combine flour, cocoa and salt. Add to creamed mixture and stir in nuts. Pour into greased 9x9-inch pan. Bake 25-30 minutes at 350°. Cool. If desired, frost with your favorite chocolate icing. Makes 16 brownies.

## CARAMEL BROWNIES

*Kathy Park*

- |                                                                                      |                                   |
|--------------------------------------------------------------------------------------|-----------------------------------|
| 14 oz. pkg. light caramels                                                           | $\frac{3}{4}$ C. melted margarine |
| $\frac{1}{3}$ C. evaporated milk                                                     | $\frac{1}{3}$ C. evaporated milk  |
| 1 pkg. German chocolate or milk<br>chocolate cake mix (yellow for<br>blond brownies) | 1 C. nuts                         |
|                                                                                      | 1 C. chocolate chips              |

Melt caramels and milk over low heat. In large bowl stir together cake mix, margarine and evaporated milk until thoroughly mixed. Spread half of cake mixture in greased 9x13-inch pan. Bake at 350° for 6 minutes. Sprinkle with chocolate chips and nuts. Drizzle caramel mixture over chips and nuts. Drop rest of cake mixture by teaspoon over caramel. Bake 15-18 minutes or until done. Cool slightly and cut into bars. Can be made "cake-like" by mixing cake according to package directions eliminating margarine and  $\frac{1}{3}$  C. evaporated milk. The rest of directions are the same.

## TEXAS BROWNIES

*Cindy Huston Meyer*

*Kate Whittemore, Arlene Johnson*

- |                 |                                     |
|-----------------|-------------------------------------|
| 2 C. sugar      | $\frac{1}{2}$ C. milk or buttermilk |
| 2 C. flour      | 2 eggs                              |
| 2 sticks oleo   | 1 tsp. soda                         |
| 4 T. cocoa      | 1 tsp. vanilla                      |
| 1 C. cold water | $\frac{1}{4}$ tsp. salt             |

Sift together sugar and flour and set aside. In saucepan mix oleo, cocoa, cold water. Bring ingredients to a rapid boil and pour over sugar-flour mixture. Mix well, then add milk, eggs, soda, vanilla, salt. Mix these together and add to rest. Beat well and pour in a greased and floured cookie sheet. Batter is thin. Bake at 350° for 25 minutes.

For Frosting: Mix in a saucepan 4 T. cocoa, 6 T. milk, 1 stick oleo. Bring to a boil; watch closely. Then add 1 box sifted powdered sugar, 1 tsp. vanilla and nutmeats. Spread on brownies after they have cooled.

## TURTLE CAKE OR BARS

Ina Warren

Mary Ellen Mommsen, Connie Burhop

- |                                  |                      |
|----------------------------------|----------------------|
| 1 pkg. German chocolate cake mix | ½ C. butter          |
| 14 oz. caramels                  | 1 C. chopped pecans  |
| ½ C. evaporated milk             | 1 C. chocolate chips |

Mix the cake mix as directed. Put ½ of the batter into a 9x13-inch pan (not glass) and bake 15 minutes at 350°. In the meantime melt together the caramels, milk and butter. Pour over the hot cake and sprinkle the pecans and nuts over this. Cover with the remaining cake batter. Bake 20-25 minutes, until done, at 350°. Serve with whipped cream or ice cream.

# Candy and Snacks

*My Favorite Recipes in this section are:*

RECIPE

PAGE #

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_____	_____
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## HELPFUL HINTS

For perfect popped corn, melt butter-flavored shortening in the corn popper, then add the desired amount of kernels. The end result is amazing. Not only does the corn pop evenly into perfect fluffy popcorn, it also has a flavorful butter taste with no added cholesterol.

Are you tired of having lumpy soups and gravies? Tired of having to strain out those unwanted lumps? You can make them lump-free every time. Instead of flour, use dried instant potatoes. Now, your soups and gravies will always be smooth and lump-free, much tastier too.

Here's a cool refreshing snack idea for the kids this summer. Blend  $\frac{1}{2}$  cup peanut butter with  $1\frac{1}{2}$  cups milk until smooth. Add 1 package (3 ounces) instant pudding mix and blend for 2 more minutes. Chill this mixture for 5 minutes. Spread about  $\frac{1}{2}$ -inch thick between graham crackers. Freeze at least 2 hours. This will make about 20 summer snacks.

Pesky fleas, ants and other bugs are repelled by mint. Mint grows easily in most localities, so plant it around your house and use the leaves around in kitchen cabinets. If your dog doesn't have a flea collar, rub it with mint leaves. The dog will also smell better.

Use a vegetable peeler to slice cheese from a brick. The thin slices spread easily and melt quickly in recipes. For a quick cheese sauce, simply place some of these extra-thin slices on top of a bowl of hot vegetables.

After handling garlic, rub your hands over an unpeeled potato. It will neutralize the odor.

Use muffin tins to bake your biscuits. Helps to make them crustier and higher.

To prevent a skum from forming on the top of refrigerated puddings, place transparent plastic wrap tightly over the top of dish. Don't let wrap touch the pudding. Peel off before serving.

Don't throw away the sweet pickle juice. Buy a can of beets, drain, add to pickle juice for pickled beets. Or if you have a large amount of sweet pickle juice, add cooked flowerettes of cauliflower or cooked carrots.

Cook a green pepper with the boiled cabbage. The neighbors won't know what you are having for dinner.

## BUTTER CRUNCH CANDY

*Gladys Wright*

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1 C. butter (do not use oleo)    | 1 C. coarsely chopped hickory nuts |
| 1 1/3 C. sugar                   |                                    |
| 1 T. light corn syrup            | 1 large milk chocolate Hershey bar |
| 3 T. water                       |                                    |
| 1 C. finely chopped hickory nuts |                                    |

Melt butter in heavy 2-qt. saucepan. Add sugar, syrup and water. Cook and stir to hard-crack stage (300°). Watch carefully after syrup reaches 280°. Quickly stir in coarsely chopped nuts and spread on ungreased 9x13x2-inch pan or cookie sheet. Cool thoroughly. Coat with melted chocolate bar and sprinkle with nuts. When chocolate is firm turn over and coat the other side.

CANDY

## BROWN SUGAR CARAMELS

*Kate Whittemore*

- |                                |                                |
|--------------------------------|--------------------------------|
| 2 C. light brown sugar         | 1/2 tsp. salt                  |
| 1 C. light corn syrup          | 1 tsp. vanilla                 |
| 1 (13 oz.) can evaporated milk | 1 C. chopped nuts (if desired) |
| 1/2 C. oleo                    |                                |

In a heavy saucepan combine sugar, corn syrup, evaporated milk, oleo and salt. Heat gradually to boiling, stirring occasionally. Continue boiling, stirring constantly, until mixture reaches 240° on candy thermometer. Watch and stir constantly as it burns easily. Remove from heat and add vanilla and nuts. Pour into well greased 8-inch or 9-inch square pan. Let cool for several hours. Turn out of pan onto cutting board. With sharp knife, cut into strips, then into squares. Wrap each piece in wax paper. Keep in cool place. NOTE: This is a soft chewy caramel. Also I use kitchen shears to cut, it's easier.

*When your outlook is not good, try the up look.*

## CREAMY CARAMELS

*Jennifer Pace*

- |                                 |                |
|---------------------------------|----------------|
| 2 C. light cream                | 2 C. sugar     |
| 1 C. corn syrup (light or dark) | ½ tsp. salt    |
| ⅓ C. butter                     | 1 tsp. vanilla |
| ½ C. chopped nuts               |                |

Heat cream to lukewarm in heavy saucepan. Remove 1 C. cream and reserve. Add sugar, syrup and salt to cream in pan. Cook over moderate heat about 10 minutes, stirring constantly. Add the reserved cream very slowly so mixture doesn't stop boiling. Cook about 5 minutes longer, stirring constantly. Stir in butter a teaspoon at a time. Reduce heat to low and cook slowly, stirring constantly, until candy thermometer says 250° (firm ball). Remove from heat and add vanilla and nuts and mix gently. Allow to stand 10 minutes. Stir only to mix nuts and pour into the corner of a lightly buttered 8-inch pan. Cool to room temperature. Turn candy out of pan onto a cutting board. If candy sticks heat bottom of pan slightly before cutting. Makes 2 lbs.

## CARAMEL TEMPTATIONS

*Connie Burhop  
Cleo Kaye Dusanek*

- |                       |                                            |
|-----------------------|--------------------------------------------|
| 2 C. sugar            | 1 C. butter or oleo                        |
| 1 C. light corn syrup | 1 (13 oz.) can sweetened<br>condensed milk |
| 1 tsp. vanilla        | 1 C. chopped nuts                          |

Combine sugar, butter and corn syrup in 3-qt. bowl. Microwave 5 minutes or until butter is melted. Stir to dissolve sugar. Gradually blend in milk. Microwave uncovered 15-17 minutes or to 240°, stirring 4-5 times. Check temperature frequently last few minutes. Stir in vanilla and nuts. Pour into 9x13-inch pan. Cut as served.

*God enters by a private door into every individual.*

## CHOCOLATE PIZZA

*Cindy Dirks*

3 (8 oz. ea.) Hershey almond bars  
2 C. mini marshmallows  
1/3 C. shredded coconut  
Red and green candied cherries  
2 oz. almond bark (white)  
1 tsp. oil

Melt chocolate bars in microwave. Stir at 1 1/2 minutes and 3 minutes. Add the marshmallows. Spread on pizza pan lined with waxed paper. Sprinkle shredded coconut over chocolate. Decorate with candied cherries. Melt the almond bark with the oil. Stir and drizzle over the pizza.

## CREME DE MENTHE BARS

*Wilma Taylor*

### FIRST LAYER:

1/2 C. margarine  
4 T. cocoa  
1/2 C. powdered sugar  
1 tsp. vanilla  
1 egg (well beaten)  
2 C. graham cracker crumbs

### SECOND LAYER:

3/4 C. butter  
4 T. creme de menthe  
3 C. powdered sugar  
3 T. vanilla instant pudding

### THIRD LAYER:

1/2 C. butter  
2 C. chocolate chips

For First Layer: Melt butter and cocoa. Add powdered sugar, vanilla and egg. Mix well. Add cracker crumbs and nuts. Press into 9x13-inch buttered pan or dish. Refrigerate 1 hour.

For Second Layer: Soften butter and add creme de menthe, powdered sugar and instant pudding. Beat, then spread over first layer. Refrigerate until set.

For Third Layer: Melt butter and chocolate chips. Spread on top and refrigerate about 20 minutes. Cut into small bars.

## DIVINITY

*Jane Cathey*

- |                         |                                        |
|-------------------------|----------------------------------------|
| 3 C. sugar              | 1/8 tsp. salt                          |
| 1/2 C. light corn syrup | 1 tsp. vanilla                         |
| 2/3 C. water            | 1 C. nuts (black walnuts<br>very good) |
| 2 egg whites            |                                        |

Make divinity on a clear, sunny, not humid day. Have the waxed paper ready ahead of time as candy "sets up" quickly. Boil sugar, syrup and water until it forms a hard ball when tested in cold water. While sugar mixture is cooking, beat the egg whites and salt at high speed for 3 minutes. Pour the hot syrup slowly into beaten egg whites still beating on high speed. Continue beating until the mixture passes the glossy stage. Add vanilla and nuts quickly at the last. Beat the mixture until it peaks when beater is lifted. Quickly drop the candy by teaspoonfuls on waxed paper.

## MICROWAVE VELVEETA FUDGE

*Kathy Tasker*

- |                       |                     |
|-----------------------|---------------------|
| 4 oz. Velveeta cheese | 1 tsp. vanilla      |
| 1 stick oleo          | 4 C. powdered sugar |
| 1/4 C. cocoa          | Nuts if desired     |

In glass dish, melt together in microwave the cheese and oleo. Add cocoa, vanilla and powdered sugar to melted mixture and beat on low speed to blend. Add nuts if desired. Put into 8x8-inch pan until cool.

## MICROWAVE FUDGE

*Cleo Kaye Dusanek*

- |                                               |                                |
|-----------------------------------------------|--------------------------------|
| 12 oz. milk chocolate chips                   | 1 tsp. vanilla                 |
| 6 oz. semi-sweet chips                        | 1 C. chopped nuts (if desired) |
| 1 can Eagle Brand sweetened<br>condensed milk |                                |

Put chips in 3 minutes on medium power. Cook 1/2 minute at full power. After melted add milk. Stir well. Add vanilla and nuts. Put in buttered 12x7-inch pan. Refrigerate.

## PEANUT BUTTER FUDGE

*Alberta Fairley  
Beverly Kennedy*

- |                                  |                           |
|----------------------------------|---------------------------|
| 2 C. sugar                       | 1 tsp. vanilla            |
| $\frac{3}{4}$ C. evaporated milk | 1 C. chunky peanut butter |
| $\frac{1}{2}$ stick butter       | 1 C. marshmallow creme    |
| Pinch of salt                    |                           |

Stir first 5 ingredients until dissolved and bring to soft ball stage. Then add peanut butter and marshmallow creme. Stir until dissolved. Don't beat. Pour in 7x11-inch buttered pan.

## FUDGE

*Gladys Ireland  
Beverly Tompkins Hickie*

- |                                                                                |                                    |
|--------------------------------------------------------------------------------|------------------------------------|
| 4 $\frac{1}{2}$ C. sugar                                                       | 1 (7 oz.) jar marshmallow<br>creme |
| 1 large can evaporated milk                                                    | $\frac{1}{2}$ lb. butter           |
| 9 oz. semi-sweet chocolate chips                                               | 1 T. vanilla                       |
| 9 oz. bittersweet chocolate chips<br>or 9 oz. unsweetened chocolate<br>squares | 2 C. chopped nuts                  |

Boil sugar and milk over medium heat for 6 minutes. Remove from heat and add remaining ingredients. Beat until firm. Pour in 13x15-inch pan. Refrigerate overnight. Makes a large batch.

## GOO GOO BARS

*Roberta Sievers*

- |                                 |                                               |
|---------------------------------|-----------------------------------------------|
| 1 (12 oz.) pkg. chocolate chips | 2 C. dry roasted peanuts                      |
| 1 (14 oz.) can Eagle Brand milk | 1 (10 $\frac{1}{2}$ oz.) pkg.<br>marshmallows |
| 2 T. margarine                  |                                               |

Melt chocolate chips and milk in top of double boiler. Cool some. In large bowl combine nuts and marshmallows and mix. Fold in chocolate mixture into the nuts and marshmallows. Spread in buttered pan and chill for 2 hours. Cut in squares. Store at room temperature.

## MINTS

*Kathy Wright*

2 oz. cream cheese  
¼ tsp. mint flavoring

1⅔ C. powdered sugar  
Food coloring

Have cheese at room temperature. Mash with wooden spoon and add flavoring and food coloring and mix evenly. Add powdered sugar a little at a time, finally kneading it into a ball with your hands. Pinch pieces and roll into marble size balls. Roll in granulated sugar and press into mold. Unmold at once on waxed paper.

## MOUNDS BALLS

*Melody Brinkman*

¾ C. mashed potatoes  
1 lb. flaked coconut  
1 lb. powdered sugar  
1 tsp. almond flavoring

2 squares semi-sweet chocolate  
6 oz. chocolate chips  
⅓ of a bar of wax

Mix in a bowl the mashed potatoes, coconut, powdered sugar and flavoring. Roll into balls, size of a walnut, then chill. Dip each ball in a mixture of melted semi-sweet chocolate, chocolate chips and the wax. Place on wax paper until set. Balls may be dipped in melted chocolate bark.

## PEANUT CLUSTERS

*Kathy Tasker  
Mary Thomsen*

12 oz. pkg. chocolate chips  
16 oz. almond bark

16-20 oz. pkg. peanuts  
(salted or unsalted)

For Microwave: In glass dish heat the chips and bark, using a medium setting, 3-3½ minutes or until melted. Add the peanuts and stir to coat them. Drop by spoonfuls on waxed paper 1-inch to 2-inch drops. Let cool, then place in container.

For Stove-top directions: Melt all ingredients in top of double boiler except peanuts. Remove from heat, stir in nuts. Drop by teaspoonfuls on waxed paper. Caramel almond bark can be used instead of white bark for variation.

## PEANUT BRITTLE

*Ida Tasker  
Mary Thomsen*

- |                       |                          |
|-----------------------|--------------------------|
| 2 C. sugar            | 2 C. raw Spanish peanuts |
| 1 C. light corn syrup | 1 tsp. butter or oleo    |
| ½ C. hot water        | 1 tsp. vanilla           |
| 1 tsp. salt           | 1½ tsp. baking soda      |

Combine sugar, corn syrup, water and salt in a heavy saucepan. Bring to a full boil and add peanuts. Cook until peanuts crack and syrup begins to turn color. Add butter and vanilla. Cook until amber colored and continue cooking slowly to 300°, stirring constantly. Remove from heat and add baking soda, stirring well. Pour immediately on 2 buttered baking sheets. Cool and pull out until very thin. Break into pieces. Makes about 1 lb. NOTE: Keep baking sheets hot to help make spreading easier.

CANDY

## KATE'S PEANUT BRITTLE

*Kate Whittemore*

- |                       |                |
|-----------------------|----------------|
| 3 C. sugar            | 4 tsp. soda    |
| 1½ C. water           | ½ stick oleo   |
| 1 C. white corn syrup | 2 tsp. vanilla |
| 3 C. raw peanuts      | Dash of salt   |

Bring sugar and water and syrup to a boil to 230°, stirring occasionally. Add peanuts and cook to 300°, stirring constantly, to prevent burning. Remove from heat and add soda, oleo, vanilla, dash of salt. Stir well. Pour into a well buttered jelly roll pan, 13x17-inch or larger, before it stops foaming. Cool, break into pieces. NOTE: This is airy, crunchy brittle; not a thin hard brittle.

*It may be face powder that gets a man, but it's baking powder that keeps him.*

## PECO FLAKE CANDY

*Gladys Ireland*

2 C. sugar	1 tsp. vanilla
1 C. water	1 tsp. soda
1 tsp. salt	2 C. raw peanuts
1 tsp. butter	1 pkg. raw chip coconut

Combine sugar, syrup and water in heavy pan. Cook, stirring constantly, until sugar dissolves. Add salt and nuts, stirring occasionally, to hard crack stage (294°). Add butter, vanilla, and soda. Stir in coconut and pour onto a buttered cookie sheet.

## PECAN NOUGAT ROLLS

*Gladys Wright*

2 C. sugar	1 tsp. vanilla
½ C. light corn syrup	1 lb. caramels
½ C. water	1 T. butter
2 egg whites	1 T. water
Pinch of salt	Pecans

Mix sugar, corn syrup and water in pan and cook over medium heat stirring until sugar is dissolved. Bring to a boil and cook until mixture reaches hard ball stage (268°) or until mixture reaches hard ball when put in water. Remove from heat. Beat egg whites and salt until stiff peaks form and slowly pour hot syrup into egg whites and beat until stiff. Add vanilla and mix well. Allow to stand at room temperature until mixture is the consistency of soft dough. With buttered hands shape into 10-12 rolls. Chill until firm. Melt caramels (28), butter and water together in double boiler. Coat the rolls and roll in pecans.

*Character is made by what you stand for; reputation by what you fall for.*

## TOOTSIE ROLLS

*Kathy Urban*

- |                                 |                     |
|---------------------------------|---------------------|
| 2 T. butter or oleo             | 1 tsp. vanilla      |
| 2 squares unsweetened chocolate | ¾ C. dry milk       |
| ½ C. corn syrup                 | 3 C. powdered sugar |

Mix butter with corn syrup. Add chocolate and vanilla. Combine and add dry ingredients. Mix (may have to use hands). Knead until smooth. Roll out and cut into pieces. Wrap in wax paper. Refrigerate.

## SUGARED WALNUTS

*Anne Stender*

- |                            |                                        |
|----------------------------|----------------------------------------|
| 8 C. water                 | ½ C. light brown sugar (firmly packed) |
| 4 C. English walnut halves | Salt                                   |
| Vegetable oil              |                                        |

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In a large pan, bring water to a boil. Add walnuts and boil for 1 minute. Drain nuts and rinse in very hot water; drain again. Place warm nuts in a bowl and add sugar. Stir until sugar is melted. In a heavy skillet, heat 1-inch of oil to 320° on a candy thermometer. Cook 2 C. nuts at a time for 3-4 minutes. (Do not overcook.) Drain on paper towels. Store in airtight container. Yield: 4 C.

## —SNACKS—

### POPCORN CAKE

*Julie Beuthien*

- |                                   |                                    |
|-----------------------------------|------------------------------------|
| 4 qts. popped popcorn             | 1 (16 oz.) jar dry roasted peanuts |
| ½ C. butter                       |                                    |
| ½ C. buttered oil                 | 1 (16 oz.) pkg. M&M's              |
| 1 (16 oz.) pkg. mini marshmallows |                                    |

Melt marshmallows and butter in the buttered oil. Add peanuts and M&M's. In a large greased bowl, add this mixture to popped popcorn. Press into a greased bundt or angel food cake pan. Let it harden in refrigerator. Slice like cake to serve.

## CARAMEL CORN

*Nancy Tigges  
Sharon Keister, Karen K. Rogers*

- |                         |                    |
|-------------------------|--------------------|
| 1 C. margarine          | 1 tsp. salt        |
| 2 C. packed brown sugar | 1 tsp. vanilla     |
| ½ C. light corn syrup   | 6 qts. popped corn |
| ½ tsp. baking soda      |                    |

Melt margarine. Stir in sugar, syrup and salt. Bring to boil, stirring constantly. Boil 5 minutes on low, without stirring. Remove from heat, stir in baking soda and vanilla. Pour over popped corn. Mix well. Bake at 250° for 1 hour, stirring every 15 minutes. Store in airtight container.

## MICROWAVE CARAMELED CORN CHEX OR CARAMEL CORN

*Sheryl Nissen,  
Mary Mommsen, Diane Carstensen,  
Cindy Huston Myers, Gladys Ireland*

- |                                  |                                                 |
|----------------------------------|-------------------------------------------------|
| ½ C. oleo (softened)             | 1/8 tsp. salt                                   |
| 1 C. brown sugar (firmly packed) | ½ tsp. baking soda                              |
| ¼ C. white corn syrup            | 6-8 qts. popped corn or 12 oz.<br>box Corn Chex |
| 1½ C. peanut butter (opt.)       |                                                 |

Put Corn Chex or popped corn in large brown grocery bag. Place oleo, sugar, syrup and salt in bowl and microwave on high for approximately 4 minutes. Stir after about 2 minutes. Add baking soda. Stir and quickly pour over Chex or popcorn. Close sack by folding top over twice and shake well. Microwave on high for 90 seconds, shake bag. Cook 90 seconds more, shake bag. Cook 30 seconds, shake bag and let cool. Stir once in awhile to separate pieces. Nuts can be added before pouring syrup on corn or Chex.

## PUPPY CHOW

*Carla Dawson*

- |                                 |                      |
|---------------------------------|----------------------|
| 1 stick oleo                    | 2½ C. powdered sugar |
| 1 (12 oz.) pkg. chocolate chips | 1 C. peanut butter   |
| 1 box Crispix cereal            |                      |

Melt oleo, chips and peanut butter. Pour over cereal and stir well. Put ½ of powdered sugar in a brown paper grocery bag. Pour in covered cereal and add rest of powdered sugar. Shake well. You could also put in 1 (12 oz.) pkg. peanut butter chips and you may have to add a little more butter.

## APPLE CHUNK SNACK

*Kim Lackas*

- 1 (4 serving size) pkg. sugar-free gelatin (any flavor)
- $\frac{3}{4}$  C. boiling water
- $\frac{2}{3}$  C. apple juice

- Ice cubes
- 2 small apples (cut into match-stick pieces)

Completely dissolve gelatin in boiling water. Combine juice and enough ice to make  $1\frac{1}{4}$  C. Add to gelatin, stirring until slightly thickened. Remove any unmelted ice. Stir in apple, divide into 4 servings. Pour into 4 dessert dishes. Chill until set, at least 30 minutes. Each serving provides 1 fruit exchange, 8 optional calories.

## ANGELS ON HORSEBACK

*Christena Miller*

- 4 small milk chocolate bars
- 12 marshmallows

- 8 large graham crackers

Place chocolate bars on 4 graham crackers. Place on a cookie sheet. Turn oven setting to broil. Broil until chocolate bars are slightly melted. Remove from oven. Add 3 marshmallows to each cracker. Return to oven and broil until marshmallows are slightly brown. Remove from oven. Cover with remaining graham crackers. Serves 4.

## POPSICLES

*Christena Miller*

- 1 large pkg. Jello
- $1\frac{1}{2}$  C. hot water
- 1 pkg. Kool-aid (same flavor as Jello)

- 1 C. sugar (can use less)
- $2\frac{1}{2}$  C. cold water

Dissolve Jello in hot water. Add Kool-Aid, sugar and cold water. Pour into popsicle molds or ice cube trays. Freeze.

## NUTS AND BOLTS

*Gladys Ireland*

- |                               |                                      |
|-------------------------------|--------------------------------------|
| 1 box Rice Chex               | 1 lb. cashews or blanched<br>peanuts |
| 1 box Corn Chex               | 1 lb. butter                         |
| 1 box Kix                     | 1 T. onion salt                      |
| 1 box Cheerios                | 1 T. celery salt                     |
| 1 box very small pretzels     | 4 T. Worcestershire sauce            |
| 1 lb. or more Spanish peanuts |                                      |

Melt butter, the salts and Worcestershire sauce in a small pan. Pour over the cereal, nuts, and pretzels in a large roaster. Bake in a preheated 250° oven for 2 hours. Stir every 20 minutes. Spread on paper towels to cool. Store in airtight container.

## HONEY NUT GRANOLA

*Anne Stender*

- |                      |                 |
|----------------------|-----------------|
| 2½ C. oatmeal        | ¼ C. wheat germ |
| ½ C. brown sugar     | 1 tsp. cinnamon |
| ½ C. sunflower seeds | 1 tsp. vanilla  |
| ½ C. honey           | ½ C. raisins    |
| ½ C. butter (melted) |                 |

Preheat oven to 325°. Combine all ingredients except raisins. Mix well. Bake in lightly greased 9x13-inch pan for 20-25 minutes, stirring occasionally. Stir in raisins. Spread on cookie sheet to cool. Store in a cool, dry place or in refrigerator. Makes about 6 C.

## GRANOLA

*Polly McClure*

- |                 |                           |
|-----------------|---------------------------|
| 10 C. oats      | 2 C. coconut              |
| 2 C. honey      | 1½ C. sunflower seeds     |
| 2 C. oil        | Molasses to taste (opt.)  |
| ½ C. wheat germ | 1 C. peanut butter (opt.) |
| 2 C. raisins    |                           |

Mix all ingredients in large bowl. Spoon into thin layers on cookie sheets. Bake in 325°-350° oven, stirring occasionally until browned and getting dry. Cool on pans. Store in airtight containers.

# OYSTER CRACKER SNACKS

Mrs. Frank(Gladys) Vacek  
Kate Whittemore

- 2 pkgs. small oyster crackers
- 1/2 C. vegetable oil
- 1/4 tsp. dill weed
- 1/4 tsp. garlic salt

- 1/4 tsp. lemon pepper
- 1 envelope Hidden Valley Harvest Onion dressing (dry)

Place oyster crackers in brown paper bag and add vegetable oil. Shake well. Mix dry ingredients together and sprinkle over crackers in bag and shake well. Store in airtight containers.

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## STRESS DIET

*Ann Reid*

This diet is designed to help you with the stress that builds up during the day.

### BREAKFAST:

1 grapefruit	1 slice whole wheat toast (dry)
8 oz. skimmed milk	

### LUNCH:

4 oz. lean broiled chicken breast	1 Oreo cookie
1 C. steamed spinach	1 C. herb tea

### MIDAFTERNOON SNACK:

Rest of the Oreos in the pkg.	Nuts, cherries and whipped cream
2 pt. Rocky Road ice cream	

### DINNER:

2 loaves garlic bread with cheese	4 cans of beer
Large sausage, mushroom, and cheese pizza	3 Milky Way or Snickers candy bars

### LATE EVENING NEWS:

Entire frozen cheesecake eaten directly from the freezer.

### RULES FOR THIS DIET:

1. If you eat something and no one sees you eat it, it has no calories.
2. If you drink a diet soda with a candy bar, the calories in the candy bar are cancelled out by the diet soda.
3. When you eat with someone else, calories don't count if you don't eat more than they do.
4. Food used for medical purposes never count such as hot chocolate, brandy, toast or Sara Lee Cheesecake.
5. If you fatten those around you, you look thinner.
6. Movie related foods do not have additional calories because they are part of the entire entertainment package and not part of one's personal fuel. EX: Milk Duds, buttered popcorn, Junior Mints, red hots and Tootsie Rolls.
7. Cookie pieces contain no calories. The process of breaking causes calorie leakage.
8. Things licked off knives and spoons have no calories if you are in the process of making something. Examples: Peanut butter on a knife while making a sandwich. Ice cream on a spoon while making a sundae.
9. Foods of the same color have the same calorie content. Examples: Pistachio ice cream and spinach; mushrooms and white chocolate; radishes and cherry pie. NOTE: Chocolate is a universal color and may be substituted for any other color.



## PARENTS GLOSSARY OF KIDS' KITCHEN TERMS

- Appetizing . . . . . Anything advertized on T.V.
- Boiling . . . . . The point a parent reaches upon hearing the automatic "yuk" before a food is even tasted.
- Casserole . . . . . Combination of favorite foods that go uneaten because they are mixed together.
- Chair . . . . . Spot left vacant by mid-meal bathroom visit.
- Cookie (Last One) . . . . . Item that must be eaten in front of sibling.
- Crust . . . . . Part of a sandwich saved for the starving children of China, India, Africa, or Europe (check one).
- Desserts . . . . . The reason for eating a meal.
- Evaporate . . . . . Magic trick preformed by children when it comes to clearing the table or washing dishes.
- Fat . . . . . Microscopic substance detected visually by children on pieces of meat they do not wish to eat.
- Floor . . . . . Place for all food not found on lap or chair.
- Fork . . . . . Eating utensil made obsolete by the discovery of fingers.
- Fried Foods . . . . . Gourmet cooking.
- Frozen . . . . . Condition of children's jaws when liver is served.
- Fruit . . . . . A natural sweet not to be confused with dessert.
- Germs . . . . . The only thing kids will share freely.
- Kitchen . . . . . The only room not used when eating crumbly snacks.
- Leftovers . . . . . Commonly described as "gross".
- Liver . . . . . A food that affects genes, creating a hereditary dislike.
- Lollipop . . . . . A snack provided by people who don't have to pay dental bills.
- Macaroni . . . . . Material for a collage.
- Measuring Cup . . . . . A kitchen utensil that is stored in the sandbox.
- Metric . . . . . A system of measurement that will be accepted only after forty years of wandering in the desert.
- Napkin . . . . . Any worn cloth object, such as shirt, skirt or pants.
- Natural Food . . . . . Food eaten with unwashed hands.
- Nutrition . . . . . Secret war waged by parents using direct commands, camouflage, and constant guard duty.
- Plate . . . . . A breakable Frisbee.
- Refrigerator . . . . . A very expensive and inefficient room air conditioner.
- Saliva . . . . . A medium for blowing bubbles.
- Soda Pop . . . . . Shake 'N Spray.
- Table . . . . . A place for storing gum.
- Table Leg . . . . . Percussion instrument.
- Thirsty . . . . . How your child feels after you've said your final "goodnight".
- Vegetable . . . . . A basic food known to satisfy kid's hunger - but only by sight.
- Water . . . . . Popular beverage in underdeveloped countries.

## —CANNING AND FREEZING—

### **CATSUP (Like Store Bought)**

*Gladys Ireland*

- |                              |                                |
|------------------------------|--------------------------------|
| 1½ tsp. whole cloves         | 1 large onion (finely chopped) |
| 3 tsp. broken stick cinnamon | 1 tsp. ground red pepper       |
| 1 T. celery seed             | 1¾ C. sugar (or to taste)      |
| 2¼ C. white vinegar          | 4 T. salt                      |
| 50 tomatoes (cut up)         |                                |

Measure cloves, cinnamon, celery seed and vinegar in saucepan. Heat to boiling. Remove from heat and cover. Let stand until tomato mixture is ready. Put tomatoes in large kettle. Add onion and red pepper. Heat to boiling and cook until tomatoes are soft. Put tomato mixture into a clean bag or pillowcase and let drain 4 hours. Then put tomato mixture through food mill. Add sugar. Strain spice and vinegar mix through strainer or cloth into tomato mixture. Discard spices. Add salt and simmer a few minutes until thick. Put in sterilized jars and process in boiling water 10 minutes.

CANNING

### **PERFECT TOMATO SAUCE**

*Gladys Ireland*

- |                            |               |
|----------------------------|---------------|
| 11 qts. thick tomato juice | ¼ C. salt     |
| 6 garlic cloves (chopped)  | 3 T. oregano  |
| 6 medium onions (chopped)  | 2 T. basil    |
| 1 C. parsley (chopped)     | 1 tsp. pepper |
| ½ C. brown sugar           |               |

Blend tomato juice, garlic and onion. Add remaining ingredients and simmer 4 hours. Process pints 10 minutes and quarts 15 minutes in hot water bath.

### **TOMATO JUICE**

*Gladys Ireland*

*(Very Good)*

To each quart of juice add ½ tsp. salt, 2 tsp. sugar and 1 T. Worcestershire sauce. Process and seal.

## CHILI SAUCE

*Pam Carlson*

1 gal. tomatoes (peeled and chopped)	½ tsp. curry powder
⅔ C. white onions (chopped)	2 C. white vinegar
1½ C. sugar	5 tsp. canning salt
1 tsp. nutmeg	2 tsp. ginger
¾ tsp. Tabasco sauce	1 tsp. cinnamon
	1 tsp. dry mustard

Combine all ingredients in large kettle. Bring to a boil, reduce heat and cook for 2 hours or until thickness desired. Fill the prepared pint jars (5 to 6 pint). Place in hot water, bring to a boil and let boil 5 minutes. Remove from water and let cool.

## STEWED TOMATOES

*Berniece Bearinger*

4 qts. tomatoes (peeled, cored, chopped)	¼ C. green pepper (chopped)
1 C. celery (chopped)	1 T. sugar
½ C. chopped onion	2 tsp. salt

Combine ingredients, cover and cook 10 minutes, stirring occasionally. Pour hot into jars and seal. Process pints 15 minutes, quarts 20 minutes at 10 lbs. pressure. Can make as above, put in containers and freeze. Tastes like fresh when cooked.

## VEGETABLE SOUP

*Janice Ripperton*

8 lbs. tomatoes	3 green peppers (chopped)
5 carrots (peeled and diced)	⅓ C. salt
7 onions (diced)	1 head cabbage (chopped)
4 stalks celery (chopped)	

Peel tomatoes and cut fine. Add remaining ingredients. Cook in kettle over low heat for 1 hour. Pour into sterilized jars. Very good served with hamburger. Brown hamburger; add soup and ½ quantity water.

## TOMATO SOUP

*Florence Baldwin*

- |                   |                     |
|-------------------|---------------------|
| 2 pecks tomatoes  | 3 C. flour          |
| 1 bunch celery    | 2 C. sugar          |
| 12 bay leaves     | 4 T. salt           |
| 8 medium onions   | 1 lb. butter        |
| 12 sprigs parsley | 3 red sweet peppers |

Wash and quarter tomatoes. Chop celery, parsley and peppers. Add bay leaves. Add to tomatoes. Simmer together until well cooked. Put through sieve, add sugar. Melt butter, add flour and some of tomato mixture to form a smooth paste. Add to rest of mixture which is hot. Cook until it boils well. Put in jars, seal. Process 15 minutes in boiling water bath or 5 minutes at 10 lbs. pressure. When serving add pinch of soda. Using 2 pans, place soup in pan and same amount of milk in the other pan. Heat both until quite hot. Then pour the red into the white and you'll never be blue. It will not curdle. Makes 20 pints.

## KAYE MOORE'S APPLE BUTTER

*Kathy Bearce*

- |                    |                  |
|--------------------|------------------|
| 6 lbs. apples      | 1 tsp. cloves    |
| 3 qts. cider       | 1 tsp. allspice  |
| 3 lbs. white sugar | 1½ tsp. cinnamon |

Wash apples, slice with skin and seeds. Add cider and cook until apples are very soft. Put apples through sieve, add sugar, spices, and let simmer until quite thick; stir frequently to prevent sticking. Fill hot sterilized jars and seal.

## MOCK APPLE BUTTER

*Pam Carlson*

- |                     |                           |
|---------------------|---------------------------|
| 4 C. zucchini puree | 2 C. sugar                |
| 4 T. vinegar        | 2 tsp. cinnamon           |
| 1 tsp. lemon juice  | 2 drops red food coloring |

Peel and seed zucchini and put into blender. Blend until smooth. Combine the puree with rest of ingredients. Put in pan. Cook until it reaches desired thickness, 1-1½ hours. Stir occasionally.

## **RHUBARB JAM**

*Shirley Jones*

4 C. rhubarb  
2 C. sugar

1 small can crushed pineapple  
1 pkg. red Jello

Cook rhubarb and sugar together for 12 minutes, stirring constantly. Add pineapple with juice and cook 3 minutes. Add Jello and stir until dissolved. Put in glasses and seal.

## **RHUBARB JAM**

*Ina Warren*

5 C. rhubarb (cut fine)  
4 C. sugar

1 pkg. strawberry Jello

Boil the rhubarb and sugar together, stirring all the time, for 10 minutes. Add the Jello and stir until Jello is dissolved. Pour in jars or glasses and seal while hot. (NOTE: Other flavors of Jello can be used for variety.)

## **RHUBARB-BLUEBERRY JAM**

*Virginia Pace*

7 C. rhubarb (chopped)  
7 C. sugar  
2 C. fresh or canned blueberries

2 small pkgs. black or  
raspberry Jello

Combine rhubarb, sugar and blueberries in pan. Cook for 10 minutes. Add Jello and stir until dissolved thoroughly. Pour into sterilized jars. Cool. Store in refrigerator or freezer.

## **TOMATO JAM**

*Mabel Fadley*

2 C. sugar  
2 C. tomatoes (chopped)

1 pkg. raspberry Jello

Combine tomatoes and sugar. Cook 20 minutes, stirring often. Remove from heat, add Jello. Stir to dissolve and mix. Put into jelly jars and seal.

## SPICED APPLES

*Joanne Heick*

- |                          |                     |
|--------------------------|---------------------|
| 3 qts. apple pieces      | 1 tsp. allspice     |
| 8 C. water               | 1 tsp. mace         |
| 1½ C. sugar              | 1 tsp. whole cloves |
| 4 tsp. red food coloring |                     |

Peel, core and cut enough apples to measure 3 quarts. Combine water and sugar. Tie spices in bag and add to syrup. Bring to a boil; add apples and food coloring. Cook until tender, but firm. Remove from heat. Weight apples under solution; let stand overnight. Pack in half-pint jars; seal. Cold-pack 20 minutes. Yield: 10 jars.

## BEEF PICKLES

*Betty Ann Behnke*

- |              |                    |
|--------------|--------------------|
| 6 C. sugar   | 1 stick cinnamon   |
| 3 C. vinegar | 1½ T. whole cloves |
| 1½ C. water  | ½ tsp. salt        |

Bring syrup to a boil. Then add beets and heat up. Then put in sterilized jars. Makes 6½ pints.

## AUNT LOIS' BREAD AND BUTTER PICKLES

*Marilyn Schoenthaler*

- |                         |                        |
|-------------------------|------------------------|
| 4 qts. sliced cucumbers | ½ tsp. turmeric        |
| 6 medium sliced onions  | 1½ tsp. celery seed    |
| ⅓ C. pickling salt      | 2 T. mustard seed      |
| 5 C. sugar              | 3 C. cider vinegar, 5% |

Work salt into cucumbers and onions. Add a tray of ice cubes. Use no water. Soak 3-4 hours. Drain and rinse well. Mix sugar, turmeric, celery seed and mustard seed, stir into vinegar and bring to a boil. Add cucumbers and onions; bring to boil again. Cook until hot, about 10 minutes. Pack and seal. Makes about 6-8 pints. Best served chilled.

## **CUCUMBER RELISH**

*Helen M. Bahnsen*

1 peck cucumbers	5 C. sugar
8 onions	2 tsp. turmeric
2 peppers (1 red and 1 green)	1 tsp. mustard seed
1 qt. vinegar	1 dozen whole cloves

Grind cucumbers, onions and peppers all together, and add handful of salt. Let stand overnight, or at least several hours. Drain. Add the vinegar, sugar and spices. Bring to boil and boil for ½ hour. Can hot in sterilized jars.

## **SLICED CUCUMBERS**

*Kathy Bearce*

5-6 cucumbers (unpeeled)	1 C. sugar
Salt	1 tsp. turmeric powder
1 C. vinegar	1 tsp. mustard seed

Slice the cucumbers thin and mix thoroughly with handful of salt. Pour over them enough cold water to cover. Let set for 3 hours. Then drain off. Mix the vinegar, sugar, turmeric powder, and mustard seed. Heat until hot. Pour over the cucumbers. Put weight over cukes until cool. Keep refrigerated. Will be nice and crisp and good eating.

## **MOM'S LAZY-WIFE PICKLES**

*Barbara Mackey*

1 gallon vinegar	1 C. ground mustard
1 C. pickling salt	

Select the size cucumbers you want. Wash and dry them. In gallon size crock put vinegar, salt and mustard. Slice cucumbers in spears and drop in vinegar. Let them set 24 hours. These are great and for me - memories of home!

*Courtesy is a jewel which needs constant polishing.*

## PICKLES WITH A DIFFERENCE

*Zelma Bowman*

- |                                  |                    |
|----------------------------------|--------------------|
| 7 C. unpeeled cucumbers (sliced) | 2 C. sugar (scant) |
| 3 onions (sliced thin)           | 1 C. warm vinegar  |
| 1 green pepper (cut in strips)   | 1 T. salt          |
| ½ tsp. dill weed                 | ½ tsp. celery seed |

Combine the cucumbers, onions and pepper and put into a large bowl. Mix together the remaining ingredients. Pour over the cucumbers, mix well. Let stand 3 days in refrigerator.

## EASY SWEET PICKLES

*Helen Nielsen*

- |                                 |            |
|---------------------------------|------------|
| 1 qt. jar hamburger dill slices | 1 C. sugar |
|---------------------------------|------------|

Drain and rinse the hamburger dill slices. Return slices to jar, add the sugar and re-cap. Shake jar occasionally until sugar is dissolved. Refrigerate overnight. It will make it's own juice.

## CUCUMBER CHIPS

*Kay Tasker*

- |                         |              |
|-------------------------|--------------|
| 6 C. cucumbers (sliced) | 1 C. vinegar |
| 1 C. onion (sliced)     | ¼ C. salt    |
| 1½ C. sugar             |              |

Combine ingredients, put into a gallon container, refrigerate overnight. By adding 1 T. celery seed and 1 T. mustard seed you have a variation that's very tasty.

## FREEZER CORN

*Helen M. Bahnsen*

- |            |            |
|------------|------------|
| 20 C. corn | 1 C. sugar |
| 5 C. water | ¼ C. salt  |

Cut corn from cob. Place in large kettle, add water, sugar and salt. Simmer 12 minutes. Cool, fill containers and freeze.

## ZUCCHINI RELISH

Pam Carlson

10 C. medium zucchini	2½ C. vinegar
4 large ground onions	4 C. sugar
4 red peppers (ground)	1 tsp. turmeric
4 green peppers (ground)	1 tsp. nutmeg
2 T. cornstarch	2 tsp. celery seed

Peel zucchini but don't take seeds out unless they are too big, then grind zucchini. Add onions, peppers. Put in a crock or large bowl. Sprinkle hand-pickling salt over and stir. Let set overnight. Quite juicy, then drain next morning. Boil together vinegar, sugar, spices, then add zucchini and simmer 20 minutes or longer. Put in jars and seal.

## —MISCELLANEOUS—

### QUANTITY CHICKEN GRAVY

*In Memory of Millie Millsap  
By Susie Schaeffer*

3 gal. chicken broth	1 C. water
1 C. cornstarch	1 qt. sweet cream
1 C. flour	

Mix starch, flour and water to form a paste. Pour into boiling broth. Stir. After it thickens add the quart of cream.

### QUANTITY DRESSING

(150 Servings)

*In Memory of Millie Millsap  
by Susie Schaeffer*

18 loaves bread (cubed)	5 qts. chicken broth
3 lbs. crackers (crushed)	10 C. milk
6 dozen eggs (beaten)	1 qt. cream
6 large onions (chopped)	6 qts. boned chicken
12-15 tsp. sage	2 lbs. butter
9 C. chopped celery	Salt and pepper to taste

Mix all ingredients together. Place in an electric roaster. Bake at 325°-350° several hours, watching carefully. If needed, baste with broth or milk.

## **SWEETENED CONDENSED MILK**

*Mary Thomsen*

1 C. powdered milk  
1/3 C. boiling water

2/3 C. sugar  
1 T. oleo

Blend all ingredients in blender until smooth. Makes 1 can.

## **SWEETENED CONDENSED MILK**

*Lillian Griswold*

1/2 C. hot water  
3/4 C. sugar

1 C. + 2 T. non-fat dry milk

Mix the hot water and sugar. Stir until thoroughly dissolved. Add the non-fat dry milk. Stir until mixed well. May be used immediately or stored in refrigerator.

## **AGRESSION COOKIES FOR CHILDREN**

1 C. brown sugar  
1 C. margarine  
1 C. flour

1 tsp. soda  
2 C. quick oatmeal

Combine all ingredients using hands. The more they pound and work the dough the lighter and more tender the cookie will be.

## **JULIA CHILD'S HARD-COOKED EGGS**

*Margaret Eichhorn*

*(It does work!)*

Pour enough water in pressure pan so it will cover eggs. Bring to a boil. Wash eggs so they are room temperature. Lower eggs into boiling water. Heat to 15 pounds pressure. Remove from heat. Let stand 5 minutes. Lower pressure temperature under cold water. Drain. Cool eggs. Peel eggs as soon as possible.

# "JUST FOR NOTES"

## YUCONAIK DELISH

- 10 C. medium...
- 4 large ground...
- 4 red peppers...
- 4 green peppers...
- 2 T. cornstarch

- 1/2 C. powdered...
- 1/2 C. boiling water
- 1/2 C. sugar
- 1/2 C. oil
- 2 T. salt

...the hot water and sugar. Stir until thoroughly dissolved. Add the rest of the ingredients. Mix well. Pour into molds immediately or store in refrigerator.

—MISCELLANEOUS—

## YANG KICKER YINWANG

- 1/2 C. brown sugar
- 1/2 C. margarine
- 1/2 C. oil
- 1/2 C. milk
- 1/2 C. flour

- 1/2 C. brown sugar
- 1/2 C. margarine
- 1/2 C. oil
- 1/2 C. milk
- 1/2 C. flour

...the flour and mix well. The dough will be soft and sticky. Roll out on a floured surface and cut into desired shapes. Bake at 350°F for 10-15 minutes.

## SHRIMP TARTAR

- 1/2 C. mayonnaise
- 1/2 C. ketchup
- 1/2 C. mustard
- 1/2 C. relish
- 1/2 C. lemon juice
- 1/2 C. Worcestershire sauce
- 1/2 C. hot sauce

- 1/2 C. mayonnaise
- 1/2 C. ketchup
- 1/2 C. mustard
- 1/2 C. relish
- 1/2 C. lemon juice
- 1/2 C. Worcestershire sauce
- 1/2 C. hot sauce

...the hot sauce. Place in a plastic bag and shake well. Serve with shrimp.

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## WHERE TO LOOK IN THE BIBLE

### When

Anxious for dear ones - *Ps. 121; Luke 17.*  
Business is poor - *Ps. 37, 92; Eccl. 5.*  
Discouraged - *Ps. 23, 42, 43.*  
Everything going from bad to worse - *II Tim. 3; Heb. 13*  
Friends seem to go back on you - *Matt. 5; I Cor. 13.*  
Sorrow overtakes you - *Ps. 46; Matt. 28.*  
Tempted to do wrong - *Ps. 15, 19, 139; Matt. 4; James 1.*  
Things look "blue" - *Ps. 34, 71; Isa. 40.*  
You seem too busy - *Eccl. 3:1-15.*  
You can't go to sleep - *Ps. 4, 56, 130.*  
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Are challenged by opposing forces - *Eph. 6; Phil. 4.*  
Are facing a crisis - *Job 28:12-28; Prov. 8; Isa. 55.*  
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Are impatient - *Ps. 40, 90; Heb. 12.*  
Are bereaved - *I Cor. 15; I Thess. 4:13-5:28; Rev. 21, 22.*  
Are bored - *II Kings 5; Job 38; Ps. 103, 104, Eph. 3.*

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Everything is going well - *Ps. 33:12-22; 100; I Tim. 6; James 2: 1-17.*  
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Seeking the best investment - *Matt. 7.*  
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Making a new home - *Ps. 127; Prov. 17; Eph. 5; Col. 3; I Peter 3:1-17; I John 4.*  
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Wanting to live successfully with your fellowmen - *Rom. 12.*

### To Find

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The Shepherd Psalm - *Ps. 23.*  
The Beatitudes - *Matt. 5: 1-12.*  
The Lord's Prayer - *Matt. 6:5-15; Luke 11:1-13.*  
The Sermon on the Mount - *Matt. 5, 6, 7.*  
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The Parable of the Prodigal Son - *Luke 15.*  
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The Outpouring of the Holy Spirit - *Acts 2.*

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### When You

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## Breads

① Jelly Monkey Bread p 32

~~Hot Fudge~~ bread  
dough - can do  
right ahead  
& bake in morning)

② Pudding Pumpkin Bread p 41

---

## Sandwiches

① Baked Chik. Sand. p. 96

★ (chik. mix in bowl & bake 15 min)  
easy.

★ ② Fun Buns (can freeze) p 98  
with filling in bun  
(Hamburger, corned beef  
or Turkey)

---

Casserole - ~~crack pot~~