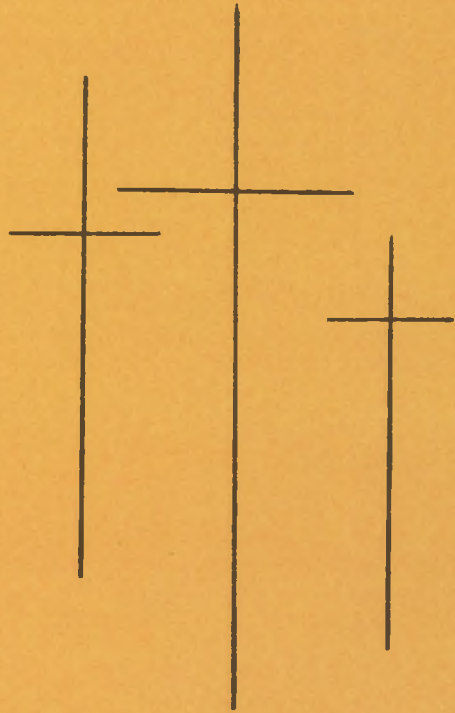


Country Kitchen Favorites

Women of
Pomeroy
Covenant
Church



Pomeroy, Iowa
1973



Evangelical Covenant Church

Pomeroy, Iowa

Pastor Quentin D. Larson

1973

Nearly a century ago our ancestors came to this land from Scandinavia, wearing homespun, and riding in buck-board wagons. They brought little of the world's wealth, but in their foods they brought riches money cannot buy. Their children's children have passed on those riches to us, and we now share them with you. May your heart be warmed with the bread of Heaven, as your body is fed from this rich tradition of good things to eat from the country.

A sincere thank you to all who contributed their favorite recipes and to those who assisted in the preparation of our cook book. A special thank you to Rachael Lantz for the original illustrations.

MY KITCHEN PRAYER

Bless my little kitchen, Lord,
I love its every nook.
And bless me as I do my work,
Wash pots and pans and cook.

May the meals that I prepare,
Be seasoned from above,
With Thy blessing and Thy grace,
But most of all---Thy love.

As we partake of earthly food,
The table Thou hast spread,
We'll not forget to thank Thee Lord,
For all our daily bread.

So bless my little kitchen, Lord,
And those who enter in;
May they find naught but joy and peace,
And happiness therein.

Amen.

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IOWA FALLS, IOWA

1973 - T

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General Weights



and Measures

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. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

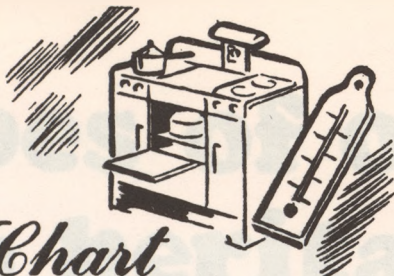
1 teaspoon=60 drops	1 pound=16 ounces
3 teaspoons=1 tablespoon	1 cup= $\frac{1}{2}$ pint
2 tablespoons=1 fluid ounce	2 cups=1 pint
4 tablespoons= $\frac{1}{4}$ cup	4 cups=1 quart
$5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	4 quarts=1 gallon
8 tablespoons= $\frac{1}{2}$ cup	8 quarts=1 peck
16 tablespoons=1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

Substitutions and Equivalents

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

General

Oven Chart



General Oven Chart

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

Breads

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

Cakes

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

Cookies

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

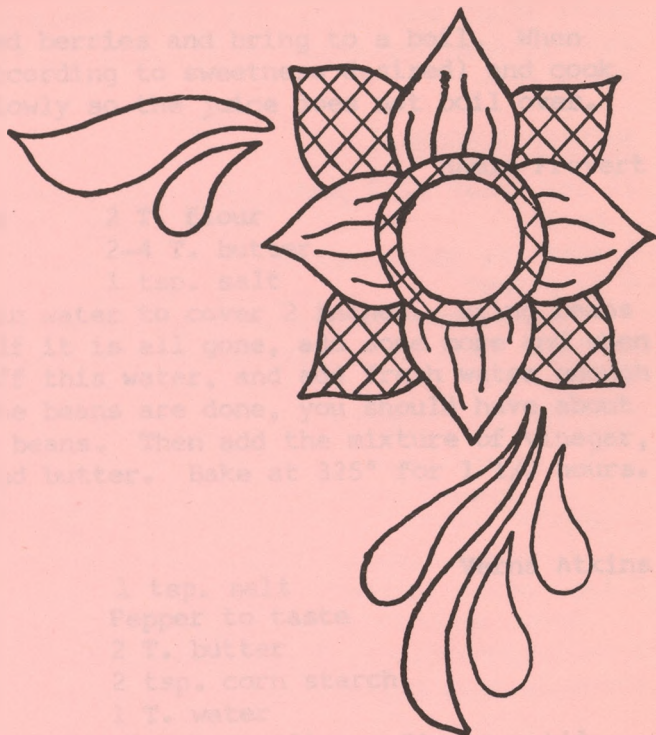
Pastry

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

Roasts

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

recipes of our Swedish heritage



Swedish Meatballs

1 lb. ground beef (leanest)
1 T. onion
1/2 T. brown sugar (packed)
1 T. vinegar

Heat beef several times, using 1/2 cup water. When meat is tender, 3-4 hours. Add sugar, vinegar, salt and pepper. Mix even again with cold water and add to beans. Add water 1/2 cup at a time. Stir often as beans will burn easily.

Swedish Meatballs

1 lb. ground beef
1 lb. ground pork
1 lb. ground potatoes
2 onions (small)

Mix ingredients together and stuff into sausage that have been shaped into. The following of ingredients is very important in this recipe. Make in large rings.

1 tsp. salt
Pepper to taste
2 T. butter
2 tsp. corn starch
1 T. water

1/2 tsp. allspice (whole or ground)
1/2 c. salt
2 T. pepper

RECIPES OF OUR SWEDISH HERITAGE

LINGONBERRIES

Virginia Larson

1 pt. lingonberries 1-2 c. sugar
3/4 c. water

Add water to the washed berries and bring to a boil. When boiling hard, add sugar (according to sweetness desired) and cook together for 10 minutes, slowly so the juice does not boil over.

SWEDISH BROWN BEANS

Mamie Frevert

1/4 lb. Swedish brown beans 2 T. flour
2 c. brown sugar 2-4 T. butter
2 T. vinegar 1 tsp. salt

Soak beans overnight in water to cover 2 inches. Bring beans to a boil in this water. If it is all gone, add some more and when it comes to a boil, pour off this water, and add fresh water enough to cover 2 inches. When the beans are done, you should have about 1/2 inch of water over the beans. Then add the mixture of vinegar, brown sugar, flour, salt and butter. Bake at 325° for 1 1/2 hours. Serves 8.

SWEDISH BROWN BEANS

Verna Atkins

1 lb. brown beans (washed) 1 tsp. salt
7 c. water Pepper to taste
1 c. brown sugar (packed) 2 T. butter
3 T. vinegar 2 tsp. corn starch
 1 T. water

Soak beans several hours. Bring to boiling. Simmer until beans are tender, 3-4 hours. Add sugar, vinegar, salt and pepper. Mix corn starch with cold water and add to beans. Add butter; simmer 15 minutes. Stir often as beans will burn easily.

HOME MADE POTATO SAUSAGE

Virginia and Quentin Larson
Jewell and Bob Mefferd

10 lbs. ground beef 1/2 tsp. allspice (whole or ground)
5 lbs. ground pork 1/2 c. salt
10 lbs. ground potatoes 2 T. pepper
5 onions (ground)

Mix ingredients together and stuff into casings that have been rinsed well. The fellowship of friends is very important in this recipe. Makes 19 large rings.

POTATO BOLOGNA

Martha Swalin

1/2 lb. casings (washed clean) 1 onion
 2 lbs. pork roast Potatoes
 1 lb. beef roast

Grind the roast and onion together with fine blade. Grind enough potatoes to equal meat with a coarse blade. Mix together. Don't stuff too full. Tie ends. This makes six bolognas. Put in cold water; when water boils, boil 30 minutes. These can be frozen while raw.

SWEDISH BOLOGNA

Lucille Haack

20 lbs. meat (2/3 pork; 1/3 beef) 3 cans condensed milk
 1/2 - 1 c. onions (according to taste)
 1 scant c. salt
 4 T. pepper Approximately 20 lbs. potatoes

Use as many ground potatoes as meat (1 bowl meat; 1 bowl potatoes). Will fill approximately 3 lbs. casings.

SWEDISH MEAT BALLS

Arlene Barker

1 lb. ground beef 1 c. milk
 1/4 lb. ground pork 1 tsp. brown sugar
 1 egg 1 tsp. salt
 1/3 c. bread crumbs 1/4 tsp. pepper
 2 tsp. onion (grated)

Brown on both sides and cook in this gravy: 1 teaspoon allspice, 1 tablespoon flour, 1 pint water. Cook for about 1 hour. Makes about 20 meat balls.

SWEDISH KALDOLMAR (Cabbage Rolls)

Mamie Frevert

2 lbs. of beef and pork 1 c. cooked rice
 (ground together) Salt and pepper to taste
 1 small onion 1 head of cabbage

Steam the head of cabbage in a kettle of hot water so the leaves are easily separated. Then mix the other ingredients and form into balls and wrap a cabbage leaf around each meat ball. Put in a baking dish. Baste often. Bake at 300° for 1/2 hour. Serves 6.

To make candles that are too large fit a candlestick, dip the end in hot water and it will soften just enough to easily mold to the right size.

SWEDISH MEAT BALLS (Serves 6-8)

Gunhild Lantz

- | | |
|--------------------------------|------------------------------|
| 1 lb. hamburger | Dash pepper |
| 1/2 lb. ground pork | 1 1/2 tsp. salt |
| 1 c. potatoes cooked with skin | 1 egg |
| on; let get cold, peel and | Half a medium onion (ground) |
| mash or grind | |
| 1/4 tsp. allspice (whole and | |
| grind) | |

Brown in lightly greased skillet. Cover and keep over low heat for about an hour.

BAKED SWEDISH RICE

Florence Mefferd

- | | |
|------------------|-------------------------|
| 1 c. rice | 5 egg yolks |
| 6 c. water | 1 qt. milk |
| 3/4 c. sugar | 1 tsp. almond flavoring |
| 1 T. corn starch | 1 tsp. vanilla |

Cook rice in water until tender—drain and blanch with cold water. Mix together sugar, corn starch, egg yolks and milk. Bring to a boil; remove from heat and let cool. Add flavoring and put in 9x13-inch pan. Beat egg whites, adding 2 T. sugar for each egg white. Spread on rice and brown in 350° oven.

FRUKTSOPPA (Swedish Fruit Soup)

Pearl Peterson

(Serves 6)

- | | |
|---------------------|----------------------------------|
| | 2 slices lemon |
| 1 c. dried prunes | 1 T. tapioca |
| 1 c. dried apricots | 1 c. sugar |
| 7 c. cold water | 3 T. raisins |
| 2 cinnamon sticks | 3 tart apples (peeled and cored) |

Soak prunes and apricots in cold water for about an hour in large saucepan. Add cinnamon sticks, lemon slices, tapioca and sugar and bring mixture to a boil. Turn down heat and simmer for about 10 minutes. Stir occasionally to prevent sticking. Add raisins (both dark and white can be used) and apple slices and cook a few minutes more until apples are cooked but not disintegrated. Allow to stand at room temperature until it cools. You can add a few cinnamon candies for color - dissolve them. Cover and refrigerate until serving time.

To polish a faucet, nothing is better than a half lemon or orange from which the juice has been extracted.

GIFTAS

Ruby Seehusen

2 envelopes Lucky Whip (prepared) 2 (16 oz.) cans applesauce
Bread cubes

Cover the bottom of a 2 qt. bowl generously with Lucky Whip. Cover with a layer of bread cubes, then a layer of applesauce. Repeat layers, ending with Lucky Whip. Sprinkle with cinnamon, if desired. At Christmas, I color the sauce. Other thickened fruit can be used. Refrigerate at least 3 hours and it will keep several days.

OSTKAKA

Mamie Frevert

Dissolve 1 cake rennet in tepid water. Mix the rennet in 2 c. flour thinned to a paste with cold milk. Heat 3 gallons sweet milk on stove until lukewarm and stir in above mixture. Let stand until curdled. Drain away the whey. Stir in 4 beaten eggs, 2 c. sweet cream, 1 c. sugar. Add to curds and bake 1 1/2 hours at 350°.

SWEDISH OSTKAKA

Pauline Lundberg

4 qts. fresh whole milk (lukewarm)	3 eggs (beaten)
3/4 c. flour	3/4 c. sugar
1/2 rennet tablet (Hansen's)	1/2 tsp. salt
1/2 c. cold water	1 1/2 c. cream <u>or</u> half and half
	1/2 tsp. almond extract

Heat milk to just lukewarm. Remove from fire. Make a thin paste of flour with part of milk. Stir into milk. Soak rennet tablet in cold water for 3 minutes or longer (until dissolved). Add to milk; stir well and let stand for at least 40 minutes. Stir occasionally and when it forms curds, put in cheese cloth and drain off whey. Combine eggs, sugar, salt, cream and extract. Combine mixtures. Put in greased 1 1/2 qt. baking dish. Bake in hot oven 400° for 15 minutes and reduce heat to 325° for 45 minutes or until a knife inserted comes out clean.

KRUMKAKOR COOKIES

Lois Peterson

3 eggs (well beaten)	1 tsp. vanilla <u>or</u> crushed cardamon
1/2 c. butter (melted)	1/2 c. milk <u>or</u> Carnation evaporated
1/2 c. flour	milk

Mix all together and place a small amount on krumkakor iron and bake. When done, roll on stick. Roll in powdered sugar. Bakes about 20-30 cookies.

OSTKAKA

Izetta Peterson

2 gallons whole milk (heated to lukewarm) 4 eggs
 1 1/2 c. flour 2 c. heavy cream
 1/2 rennet tablet 1 plus c. sugar
 1 tsp. vanilla

Before heating the milk, mix the flour with the cold milk to make a thin paste. Dissolve the rennet in tepid water. Heat the milk. Add the flour mixture and the rennet. Let stand 1/2 to 1 hour. Stir. Drain off the whey into a large roaster using a large strainer. Flour will settle to the bottom of the whey. Add the flour to the cheese curds. Then add the eggs, cream, sugar and vanilla. Mix well and put in two good sized casseroles. Bake 1 1/2 hours or until done in a 325° oven. Serves 16.

PEPPER KACKA

In memory of
 Mrs. Mathilda Blomberg

1 c. shortening (half butter) 1 tsp. cinnamon
 1 c. molasses 1/2 tsp. ginger
 2 eggs (beaten) 1/2 tsp. cloves
 1 c. sugar 1 tsp. soda (scant)
 4 c. flour

Cook shortening and molasses together and cool. Add remaining ingredients and mix well. Roll out dough and cut into desired shapes using floured cookie cutter.

PEPPARKAKOR

Virginia Larson

1/2 lb. butter 1 T. cinnamon
 1 1/2 c. sugar 1 T. ginger
 1 T. syrup 1 T. cloves
 2 tsp. soda Juice and rind (grated) of one
 1 egg orange
 3 1/4 c. flour

Sift flour with baking soda and spices. Cream butter with sugar. Add syrup and egg. Add dry ingredients. Mix until blended. Turn onto lightly floured board. Roll very thin. Cut into shapes. Bake in moderate oven (425°) until done--just a few minutes.

To remove baby formula stains from baby clothing, rub powder of pepsin or tooth powder or tooth paste into the stain; let set and wash as usual.

SWEDISH PEPPAR KAKOR

Edna (Carl) Johnson

- | | |
|----------------|-----------------|
| 1/2 lb. butter | 3 1/4 c. flour |
| 1 1/2 c. sugar | 3 tsp. cinnamon |
| 1 egg | 3 tsp. ginger |
| 1 T. syrup | 2 tsp. cloves |
| 2 tsp. soda | |

Mix in order and chill. Roll out and bake until they are light brown at 350° for 5-10 minutes.

ANNA OLSON'S SWEDISH PEPPAR KAKOR
(Spice Cookies)

Doris Berglund

- | | |
|---|---------------------|
| 1 c. shortening (butter,
oleo or 1/2 lard) | 1 egg |
| 1 1/2 c. sugar | 3 1/4 c. flour |
| 1 T. syrup | 2 1/2 tsp. cinnamon |
| 2 tsp. soda | 2 1/2 tsp. ginger |
| | 2 1/2 tsp. cloves |

Roll out and cut. Bake in moderate oven.

SPRITZIn memory of
Mrs. Justin Anderson

- | | |
|-------------|-------------------------|
| 1 c. butter | 2 1/2 c. flour |
| 1 c. sugar | 1 tsp. baking powder |
| 3 egg yolks | 1 tsp. almond flavoring |
| 3 T. cream | |

Cream butter and sugar. Add egg yolks, one at a time. Add cream alternately with flour and baking powder. Add flavoring. Place mixture in cookie press and press on baking sheet. Bake in moderate oven until lightly browned.

SPRITZ

Mabel Brandt

- | | |
|---------------------|-------------------------|
| 1 c. butter | 1 tsp. almond flavoring |
| 1/2 c. sugar | 1/4 tsp. salt |
| 1 egg yolk (beaten) | 2 c. sifted flour |

Cream butter and sugar until light and fluffy. Add yolk, almond and sifted dry ingredients and mix thoroughly. Shape with cookie press. Bake at 375° for 12-15 minutes.

To remove grease stains from carpet, rub in corn starch. Leave overnight and vacuum the next morning.

SWEDISH RUSKS

Jeannine Johnson

2 eggs	1/2 c. black walnuts
2 c. sugar	2 tsp. baking powder
1 c. whipping cream (liquid)	2 tsp. salt
6 T. melted oleo	4 c. flour

On cookie sheet, make 3 long rolls of dough. Spread oleo between rolls. Bake at 350° for 30 minutes or until light brown. Cut into slices while hot (about 1 to 1 1/2-inches thick). Put back in oven on 2 cookie sheets and bake at 250° for 30 minutes. Turn off oven and let dry out (can be left overnight).

SWEDISH PANCAKES

Esther (Gust) Olson

3 c. milk	Pinch of salt
4 eggs (beaten)	1 1/3 c. flour or more
2 T. sugar	2 T. melted margarine

Mix in order given. Bake on a well greased griddle. Serves 4.

SWEDISH PANCAKES

Nancy Ramgren

4 eggs (well beaten)	1 c. milk
Salt	1/2 c. flour
4 T. sugar	1/3 c. melted butter

Mix in order given. Bake on hot griddle. Spoon in small amounts, tip and turn griddle so batter runs all over the pan for large cakes. It is not necessary to grease the pan.

SWEDISH PANCAKES

Ellen Ekstrand

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

Beat eggs; add sugar and salt, then add flour alternately with milk.

FORLOARED OSTKAKA FOR DIABETIC

Elsie Blomberg

3 eggs (beaten well)	1 tsp. vanilla
1/2 c. flour	1 qt. milk
2 T. sugar twin	1/4 rennet tablet
Dash of salt	

Beat eggs well and add 1/2 cup flour and keep beating. Add sugar twin, salt and vanilla. Dissolve rennet in a little water. Heat milk to lukewarm; then add flour mixture and stir in rennet; let set till thick. Dot with butter. Bake for 1 hour in 350° oven.

ADDITIONAL RECIPES

SWEDISH RUSKS

2 eggs
2 c. sugar
1 c. whipping cream (Whipped)
1 c. melted oil

1/2 c. black walnuts
1/2 c. baking powder
1/2 c. salt
1/2 c. flour

On cookie sheet, make 2 long rolls of dough. Spread with oil. Bake at 350° for 30 minutes or until light brown. Cut into 1/2-inch thick slices. Bake on 2 cookie sheets and take off for 30 minutes. Turn out oven and let dry out (can be left overnight).

SWEDISH PANCAKES

3 c. milk
4 eggs (beaten)
2 T. sugar

1/2 c. 1/3 c. flour or more
1/2 c. 1/2 c. melted margarine
1/2 c. 1/2 c. well greased griddle
1/2 c. 1/2 c. well greased griddle

SWEDISH PANCAKES

4 eggs (well beaten)
1/2 c. 1/3 c. flour
1/2 c. 1/2 c. melted butter

1 c. milk
1/2 c. 1/3 c. flour
1/2 c. 1/2 c. melted butter
1/2 c. 1/2 c. well greased griddle
1/2 c. 1/2 c. well greased griddle

SWEDISH PANCAKES

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

1/2 c. 1/3 c. flour
1/2 c. 1/2 c. melted butter
1/2 c. 1/2 c. well greased griddle
1/2 c. 1/2 c. well greased griddle

FORGOTTEN OSTAKA FOR DIMPLES

3 eggs (beaten well)
1/2 c. 1/3 c. flour
1/2 c. 1/2 c. melted butter

1/2 c. 1/3 c. flour
1/2 c. 1/2 c. melted butter
1/2 c. 1/2 c. well greased griddle
1/2 c. 1/2 c. well greased griddle

Beat eggs well and add 1/2 cup flour and keep beating. Add sugar, salt and vanilla. Dissolve sugar in a little water. Heat milk to lukewarm; then add flour mixture and stir in. Let set till thick. Dot with butter. Bake for 1 hour in 350° oven.

appetizers & beverages



APPETIZERS

CHEESE NUT BALLS (for Relish Plate)

Esther Andrews

- | | |
|-----------------------------|-----------------------------|
| 4 oz. Roquefort cheese | 1/4 tsp. garlic powder |
| 4 oz. Phil. cream cheese | 1 T. chopped pimientos |
| 4 oz. sharp American cheese | 1 T. green pepper (chopped) |
| 1/2 c. walnuts (ground) | |

Blend cheeses, pimiento, peppers and garlic powder. Roll into balls. Roll each ball in ground nuts. Place sprig parsley on each ball.

CHEESE BALL

Irene Swalin

- | | |
|-----------------------------------|---|
| 1/2 lb. American processed cheese | 1 T. onion (finely chopped <u>or</u> ground) |
| 1/4 lb. sharp Cheddar cheese | 1 T. sweet pickle (finely chopped <u>or</u> ground) |
| 2 oz. Blue cheese | 1/2 c. pecan nuts (chopped fine) |
| 1/2 c. mayonnaise | 1/2 c. parsley (chopped fine) |

Cut up cheeses. Let stand at room temperature about 2 hours. Blend cheese and mayonnaise together with mixer at high speed. Mix in onion and sweet pickles and blend well. Cover and leave in refrigerator several hours until more firm. Shape into ball and roll in mixture of parsley and pecans. Serve surrounded by wafers or crackers to "spread your own".

BEAUMONDE DIP

Nancy Morris

- | | |
|-----------------------------|------------------------|
| 2/3 c. sour cream | 1 T. onion flakes |
| 2/3 c. Hellman's mayonnaise | 1 tsp. dill weed |
| (do not substitute) | 1 tsp. Beaumonde spice |
| 1 T. parsley flakes | |

Mix all ingredients together.

NOTE: Spice Island is the only maker of Beaumonde spice.

When cleaning your oven, set a pan of ammonia and water in your oven overnight; makes it much easier to clean.

The best way to hard cook eggs is to start them in cold water, bring to a boil and turn burner off. Leave pan on burner for at least 25 minutes. You'll never have dark yolks and the whites will be tender.

BEVERAGES

HOT FRUIT PUNCH

Irene Swalin

2 pkgs. black cherry gelatin (3 oz.) 8 c. apple juice (heated)
 2 pkgs. lemon gelatin (3 oz.) 4 c. pineapple juice
 8 c. hot water

Dissolve gelatin in 8 cups hot water. Add apple juice and pineapple juice. Serve hot. Do not overheat fruit juices. Serves 25 people.

GOLDEN WEDDING PUNCH

Virginia Olson

8 c. sugar 8 c. orange juice (frozen concen-
 8 c. water trate)
 8 c. pineapple juice 8 c. yellow punch
 4 c. lemon juice (frozen 16 c. tea
 concentrate) 4 qt. ginger-ale

Mix sugar and water together and bring to a boil. Cool. Mix rest of ingredients. Add ginger-ale just before serving. This was served at Mr. & Mrs. Gust Olson's 50th wedding anniversary.

PUNCH

Carolyn Mefferd

1 (6 oz.) can frozen lemonade 1 pkg. cherry flavor Kool-Aid in
 (prepared) 2 qts. water
 1 (6 oz.) can frozen orange 2 (1 qt.) bottles ginger-ale
 juice (prepared) 1 (1 qt.) bottle white soda
 1 (6 oz.) can frozen pineapple
 juice (prepared)

Combine first 4 ingredients. Add sugar to Kool-Aid. Add ginger-ale and soda just before serving. Makes 50 cups.

TAHITIAN PUNCH

Sharon Almquist

2 (6 oz.) cans frozen lemonade 1 (6 oz.) can frozen pineapple
 1 (6 oz.) can frozen orange juice juice
 9 c. water

Chill. When ready to serve, spoon in one quart of lime or lemon sherbet. Serves 25.

The whites of an egg will remove chewing gum from anything, including hair, without leaving a trace.

7-UP RED SATIN PUNCH (35 cups)

Pearl Peterson

1 quart apple juice 10 (7 oz.) bottles 7-Up
 2 pints cranberry juice 2 trays of 7-Up ice cubes

Chill fruit juices and 7-Up. Prepare 7-Up ice cubes by pouring additional 7-Up into 2 ice cube trays. Freeze. At serving time, combine cranberry juice and apple juice in a punch bowl. Slowly pour in 7-Up. Add ice cubes.

7-UP EVERGREEN BOWL PUNCH (36 cups)

Pearl Peterson

4 pints lime sherbet 12 (7 oz.) bottles 7-Up

Spoon 3 pints sherbet into punch bowl. Let soften at room temperature for 5 minutes. Slowly pour in chilled 7-Up, stirring slightly in order to combine sherbet. Float generous scoopfuls of remaining sherbet on top of punch. Delicious! Good for a graduation party.

4-FRUIT PUNCH

Eileen Lundeen

2 (6 oz.) cans frozen orange juice 9 c. water
 2 (6 oz.) cans frozen lemonade 1 c. sugar
 2 (6 oz.) cans frozen limeade 1 (46 oz.) can pineapple juice
 2 (12 oz.) bottles ginger-ale

Mix and chill, adding the ginger-ale just before serving.

PATIO PUNCH

Carol Becker

1 pkg. cherry flavored drink powder 1 (6 oz.) can frozen orange juice concentrate
 1 pkg. strawberry flavored drink powder 1 (6 oz.) can frozen lemonade concentrate
 2 c. sugar 1 qt. ice cubes
 2 qts. cold water 1 pint (12 oz. size) ginger-ale (chilled)

Combine powder drink and sugar and water. Stir to dissolve. Add frozen concentrate. Pour over ice cubes. Pour ginger-ale in slowly. Makes 4 quarts.

To remove rust from clothing, boil in water with cream of tartar added.

If you use shortening instead of oleo in cookie recipes, the cookies will keep a better shape.

RUSSIAN TEA

Jewell Mefferd

- | | |
|------------------------------|-----------------|
| 2 c. Tang (18 oz. jar) | 1/2 tsp. cloves |
| 1/2 c. instant tea | 1/2 tsp. nutmeg |
| 1 c. sugar | 1 tsp. cinnamon |
| 2 envelopes Wyler's lemonade | |

Mix and store in glass jar. Put 2 teaspoons in a mug. Fill cup with boiling water (more if you like it stronger).

RUSSIAN (SPICED) TEA

Beryl Johnson

- | | |
|---|-----------------|
| 2 c. Tang | 1 tsp. cinnamon |
| 1 c. instant tea | 1/2 c. sugar |
| 1 (3 oz.) pkg. Wyler instant lemonade mix | |

Mix together and store in air tight container. Put 2 or 3 tsp. of this mix in cup and fill cup with boiling water. I even prefer this without any sugar. Also, if you want more tea flavor, add more--or if less, take it out.

COCOA MIX

Jewell Mefferd

- | | |
|-------------------------------------|--|
| 1 (8 qt.) box instant powdered milk | 5 1/2 <u>or</u> 6 oz. jar powdered cream (Pream) |
| 1 lb. can instant Nestle's Quik | 1/4 <u>to</u> 1/2 c. powdered sugar |

Mix together and use about 1/3 cup to each cup boiling water. Makes a delicious hot cocoa drink for cool mornings.

bread & rolls

RYE BREAD

Ruth Lantz

1 c. shortening (lard or Crisco)
 6 c. warm water (3 hot to salt lard and then 3 cool)
 2/3 c. brown sugar
 1/3 c. white sugar

1 c. molasses
 1 T. salt
 3 pkgs. dry yeast with 1/4 c. lukewarm water
 4 c. rye flour
 White flour

Mix in order given being sure the mixture is well mixed before adding the yeast mixture. After rising once, let rise 1 hour. Bake in 325° oven about 1 hour.

RYE BREAD

(Carl) Olson

1 pkg. active dry yeast
 1 c. warm water (not hot)
 1 c. scalded milk
 1 T. salt
 1 egg

2/3 c. brown sugar
 2 T. salted shortening (lard)
 2 T. dark molasses
 2 c. rye flour
 4 1/2 to 5 c. white flour (or more)

Add yeast to warm water. Let stand to dissolve about 10-15 minutes. In mixing bowl, combine milk (which has been cooled slightly), salt, shortening, molasses, sugar and egg. Beat. Then add rye flour. Beat until smooth. Add yeast to mixture and slowly blend in remaining flour until dough leaves sides of bowl. Knead until smooth. Cover with waxed paper. Let rise 2-3 minutes; then knead again. Let rise again and make into 3 loaves. Let it rise again and bake at 350° for 1/2 hour or more.

SWEDISH RYE BREAD

Edna (Carl) Johnson

2 pkgs. dry yeast
 1/2 c. warm water
 2 T. sugar
 1 qt. lukewarm water
 3/4 c. shortening

1 1/2 c. molasses
 1 c. brown sugar (firmly packed)
 4 c. rye flour
 8 1/2 c. white flour

Dissolve yeast in 1/2 c. water and add 2 T. sugar. Let stand a few minutes. In large bowl, add 1 qt. lukewarm water, shortening, molasses and brown sugar. Mix well. Add the yeast mixture and then the rye flour and white flour to make a stiff dough. Knead on well floured board; place in greased bowl and let rise until double; punch down and knead again. Let raise again and then make into loaves and put in greased pans.

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RUSSIAN

Jewell Heffard

2 envelopes instant tea
 1/2 c. instant tea
 1 c. sugar
 2 envelopes lemonade

1/2 tsp. nutmeg
 1 tsp. cinnamon

Mix and pour in glass jar. Put 2 teaspoons in a mug. Fill cup with boiling water (more if you like it stronger).

RUSSIAN (SP. TEA)

Beryl Johnson

2 c. instant tea
 1 c. sugar
 1 (8 qt.) box instant

1 tsp. cinnamon
 1/2 c. sugar

Mix together and store in air tight container. Put 2 or 3 tsp. of this mix in cup and fill cup with boiling water. I even prefer this without any sugar. Also, if you want more tea flavor, add more—or if less, take it out.

COCOA MIX

Jewell Heffard

1 (8 qt.) box instant powdered
 milk

5 1/2 or 6 oz. jar powdered
 cream (French)

1 lb. can instant Nestle's Quik

1/4 to 1/2 c. powdered sugar

Mix together and use about 1/3 cup to each cup boiling water. Makes a delicious hot cocoa drink for cool mornings.

YEAST BREADS

RYE BREAD

Ruth Lantz

1 c. shortening (lard <u>or</u> Crisco)	1 c. molasses
6 c. warm water (3 hot to melt lard and then 3 cool)	1 T. salt
2/3 c. brown sugar	3 pkgs. dry yeast mixed with 3/4 c. lukewarm water and 1 tsp. sugar
1/3 c. white sugar	4 c. rye flour
	White flour to make stiff dough

Mix in order given being sure the mixture is lukewarm before adding the yeast mixture. After rising once, put in pans and let rise 1 hour. Bake in 325° oven about 1 hour. Makes 7 or 8 loaves.

RYE BREAD

Esther (Gust) Olson

1 pkg. active dry yeast	2/3 c. brown sugar
1 c. warm water (not hot)	2 T. melted shortening (lard)
1 c. scalded milk	2 T. dark molasses
1 T. salt	2 c. rye flour
1 egg	4 1/2 to 5 c. white flour (or more)

Add yeast to warm water. Let stand to dissolve; about 10-15 minutes. In mixing bowl, combine milk (which has been cooled slightly), salt, shortening, molasses, sugar and egg. Beat. Then add rye flour. Beat until smooth. Add yeast to mixture and slowly blend in remaining flour until dough leaves sides of bowl. Knead until smooth. Cover with waxed paper. Let rise 20-30 minutes; then knead again. Let rise again and make into 3 loaves. Let it rise again and bake at 350° for 1/2 hour or more.

SWEDISH RYE BREAD

Edna (Carl) Johnson

2 pkgs. dry yeast	1 1/2 c. molasses
1/2 c. warm water	1 c. brown sugar (firmly packed)
2 T. sugar	4 c. rye flour
1 qt. lukewarm water	8 1/2 c. white flour
3/4 c. shortening	

Dissolve yeast in 1/2 c. water and add 2 T. sugar. Let stand a few minutes. In large bowl, add 1 qt. lukewarm water, shortening, molasses and brown sugar. Mix well. Add the yeast mixture and then the rye flour and white flour to make a stiff dough. Knead on well floured board; place in greased bowl and let rise until double; punch down and knead again. Let raise again and then make into loaves and put in greased pans.

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SWEDISH RYE BREAD (Continued.)

Cover and let it raise until double. Bake at 375° for 45 minutes. Makes 5 or 6 loaves.

RYE BREAD

The August Johnson Family

2 pkgs. yeast	1/2 c. molasses
1/2 c. warm water	1/2 c. powdered milk
1 tsp. sugar	2 c. rye flour
1/4 tsp. ginger	2 c. white flour
4 c. warm water	Few T. burnt sugar
1/2 tsp. caraway seed	1 1/2 T. salt
1/2 tsp. anise seed	1/2 stick margarine <u>or</u> lard (soft)
1/4 to 1/2 c. brown sugar	Flour

Dissolve the yeast in warm water with 1 tsp. sugar and 1/4 tsp. ginger. In large bowl, put 4 c. warm water, seeds, brown sugar, molasses, milk, rye and white flour and burnt sugar. Beat well. Add yeast and blend. Add salt and margarine or lard. Add enough flour to make a stiff dough. Knead well. Let stand over warm water 20 minutes. Punch down. Let rise and shape in loaves. Allow time for double or more. Bake at 375° for 35-45 minutes.

WHITE BREAD (8 loaves)

The August Johnson Family

2 qts. warm water	Scant 3 T. salt
3 T. yeast	1/2 c. melted lard
1 1/3 c. sugar	Flour

Put warm water, yeast, sugar and salt in large bowl. Let stand to "puff" high. Add melted lard. Add flour as needed. Knead well. Place in greased bowl. Cover. Let stand 20 minutes over warm water. Punch down. Let raise at least 1 hour. Divide into 8 loaves. Let raise double in loaf pans. Bake at 375° for 35 minutes. Each loaf may be made into 12 hamburger buns, placing far apart on cookie sheet. Flatten with hand.

OATMEAL BREAD

Marian Ekstrand

2 pkgs. dry yeast	1/2 c. molasses
1/2 c. warmer-than lukewarm water	1/3 c. soft shortening
1 1/2 c. boiling water	1 tsp. salt
1 c. quick oatmeal	5 1/2 - 6 c. flour
	2 eggs (beaten)

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OATMEAL BREAD (Continued.)

Soften yeast in the 1/2 c. water (about 110°). In large bowl, combine boiling water, oatmeal, molasses, shortening and salt. Let cool to lukewarm; then stir in about 2 c. of the flour. Add eggs and beat well. Stir in softened yeast and again beat well. Sift in remaining flour to make a soft dough. Dough will even be a little sticky, but grease top lightly; then cover tightly and place in refrigerator at least 2 hours or overnight. Turn dough out on a well floured surface. Shape into 2 loaves. Cover with a towel and set in warm place to rise until double in bulk, about 2 hours. Bake at 350° about 40 minutes.

HONEY-OATMEAL BREAD

Pearl Peterson

1 c. rolled oats	1/4 c. oil
2 c. boiling water	1/2 c. powdered milk
2 pkgs. dry yeast	6 - 6 1/2 c. sifted whole wheat
1/3 c. lukewarm water	flour
1/2 c. honey	2 1/2 tsp. salt

Put rolled oats into a large bowl. Add 2 c. boiling water and let the mixture stand until its cooled to lukewarm--about 20 minutes. While you are waiting, dissolve yeast in lukewarm water and then add the second mixture to the first. Let the whole "shebang" rest easy for 5 minutes to get properly acquainted. Then add honey, oil, powdered milk and flour which has been sifted with the salt. Knead dough well for 5 minutes and let rise until doubled. Knead it again. Shape into 2 round loaves in layer cake pans and let rise 10 minutes in well greased pans and bake. Brush baked bread with butter--let cool and you've got yourself some mighty tasty and nutritious eating. Bake at 325° for 1 hour.

OATMEAL BREAD

Verna Atkins

1 1/2 c. milk	1 pkg. yeast dissolved in
1/3 c. brown sugar	1/3 c. warm water
2 tsp. salt	2 eggs (beaten)
1/3 c. shortening	5 - 5 1/2 c. flour
1 1/2 c. quick dry oatmeal	

Scald the milk. Add brown sugar, salt and shortening. Add the oatmeal. Dissolve the yeast in warm water. Add to cooled milk mix. Add eggs. Stir in flour. Knead. Let rise to double. Punch down. Divide into 2 parts and shape into loaves. To make cinnamon loaf, roll out each half and sprinkle on 3 T. sugar and 1 tsp. cinnamon and roll into loaf. Bake at 375° for 40 minutes. Makes 2 loaves.

EASY DINNER ROLLS

Carol Becker

1 1/2 c. scalded milk

1 tsp. salt

2 T. sugar

1/3 c. shortening (lard is best)

Dissolve 2 pkgs. yeast in 1/4 c. lukewarm water; add to cooled milk mixture. Stir in 1 beaten egg and 5 c. flour. Let rise until double. Shape and bake. Bake at 400° for 15 minutes. Makes 1 - 1 1/2 dozen rolls.

TENDER CRUST DINNER ROLLS

Mrs. Ella Atkins

3 T. butter or margarine

1 pkg. yeast dissolved in 1 c.

1/2 c. sugar

lukewarm with 1 tsp. sugar

1 tsp. salt

3 1/2 - 4 c. sifted flour

1 c. milk (scalded and cooled) 2 eggs (beaten)

Add butter, sugar and salt to scalded milk. Dissolve yeast in water and add. Add eggs and flour. Knead dough till smooth, not too stiff. Let rise until double in bulk. Punch down. Let rise again. Shape into rolls. Let rise to double. Bake at 375° - 15 minutes or until browned.

CRUSTY SPECIALTY ROLLS

Pearl Peterson

2 pkgs. active dry yeast

5-6 c. flour

1 3/4 c. warm water

3 egg whites (beaten stiff)

4 tsp. sugar

(Egg Wash--1 egg white beaten

2 tsp. salt

slightly with 1 T. water)

2 T. melted shortening

Add yeast to warm water; let stand 5 minutes. Add sugar, salt, shortening and 2 c. flour. Beat well. Add egg whites. Add remaining flour until dough leaves side of bowl. Turn out on lightly floured surface. Knead until dough is smooth and elastic and tiny blisters show on surface (about 5 minutes). Place in greased bowl turning greased side up--cover with damp cloth. Let rise in warm place until doubled--about 1 hour. Punch down. You may shape dough at this point--for superior results, let rise again; then punch down and shape. Place rolls on greased baking sheet sprinkled with corn meal. Brush with water or egg wash as directed. Brush again in 20 minutes. Bake in hot (425°) oven until brown and crusty--20 minutes. Place large shallow pan of boiling water on bottom of oven to provide steam which makes rolls crusty. These rolls are crispy on the outside and airy on the inside. You may make several shapes for variety--Italian bread sticks--crescents or French rolls. Makes 3 dozen rolls.

COOKED CORNMEAL ROLLS (Makes about 3 1/2 doz.) Rachael Lantz

1 pkg. active dry yeast	2 c. milk
1/2 c. warm water	1 c. yellow corn meal
1/2 c. butter	2 eggs (beaten)
3 tsp. salt	5 to 6 c. sifted flour, plus enough
1/2 c. sugar	to make a non-sticky dough

Soften the yeast in the warm water and set aside. Mix the butter, salt, sugar, milk and corn meal and bring to a boil. Cook until thickened, stirring all this time; cool; add the beaten eggs, softened yeast and 5 to 6 cups sifted flour. Add enough flour so it will form a non-sticky dough. Knead and form into loaf; grease top; cover and let rise to double in bulk. Punch down, let rise second time. Form into cloverleaf rolls (or any shape), brush with melted butter, sprinkle tops with a few grains of yellow corn meal. Let rise and bake at 375° for about 10 minutes.

POTATO ROLLS Mrs. Ella Atkins

1 c. mashed potatoes	2 eggs (beaten)
2/3 c. softened shortening	1 c. milk
1/2 c. sugar	1 cake (1 T.) yeast dissolved in
1 1/2 tsp. salt	1/2 c. warm water
	5 or 6 c. flour

Mix sugar and shortening. Add eggs, mashed potatoes and salt. Blend well. Scald milk; let cool to lukewarm. Add yeast to cooled milk and add to sugar mixture. Add flour. Knead. Put into greased bowl and let rise till double in bulk. Punch down. Let rest 25 minutes. Shape into rolls and let rise. Bake 15 to 20 minutes in 350° oven.

COFFEE BREAD OR SWEET ROLLS Agda Johnson

3 c. milk (scalded)	1/8 tsp. crushed cardamon seed
1 1/4 c. shortening (half margarine; half Crisco)	2 eggs (beaten)
1 c. sugar	2 pkgs. yeast
1 tsp. salt	1/4 c. lukewarm water
1 tsp. vanilla	7 c. unsifted flour

Scald the 3 cups milk. Add shortening, sugar, salt, vanilla and cardamon seed. Let cool until lukewarm. Add 2 beaten eggs, yeast which has been soaked in the lukewarm water, and part of the flour and beat until it leaves the spoon; then add rest of flour. Let rise and punch down. Let rise again. Roll out like a jelly roll; spread with softened margarine, sugar and cinnamon.

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COFFEE BREAD OR SWEET ROLLS (Continued.)

Cut for rolls or coffee cake. Let rise and brush with melted margarine or butter and sprinkle with sugar and cinnamon. Bake at 350° until done. Frost after baked, if desired. Rolls, bake for 20 minutes at 350°.

ROLLS OR COFFEE BREAD

Ruth Iantz

2 c. lukewarm milk	3 eggs
1/2 c. sugar	1/2 c. soft shortening
2 tsp. salt	7 <u>to</u> 7 1/2 c. sifted flour
2 pkgs. dry yeast	

Mix together the milk, sugar and salt. Add the yeast which has been dissolved in 1/2 c. water. Stir in the beaten eggs and soft shortening and add the flour. Keep dough as soft as possible, almost sticky, just so you're able to handle. Knead and let rise and after second rising, divide dough for desired rolls and coffee cake.

For coffee bread, roll dough into oblong and spread with softened butter and sprinkle with sugar and cinnamon. Roll up tightly and place sealed edge down in ring on greased baking sheet. Join ends of ring; seal. With scissors, make cuts 2/3 of the way through the ring at 1-inch intervals. Turn each section on its side. Let rise, and bake at 350°-375° for 25-30 minutes or until done.

Amount: About 4 dozen plain rolls or 1 coffee cake and 2 dozen plain rolls.

YEAST ROLLS

Mabel Erickson

2 c. boiling water	1/2 c. warm water
1/2 c. shortening	2 pkgs. active dry yeast
1/2 c. sugar	4 eggs (slightly beaten)
1 T. salt	10 to 11 c. flour
2/3 c. instant dry milk	

Pour boiling water over shortening, sugar and salt in mixing bowl. Stir to dissolve. Sprinkle dry milk into this mixture and stir to dissolve; cool to lukewarm. Mix yeast with warm water in small bowl. Add dissolved yeast and eggs to milk mixture. Stir in flour to make a soft dough. Knead dough on floured board until smooth and elastic. Place in greased bowl, turn to bring greased side up, cover; let rise in warm place until doubled, about 1 1/2 or 2 hours. Punch down dough. Shape into rolls and place in greased pans. Let rise until doubled. Bake at 400° for 15 to 20 minutes.

SWEET DOUGHEdna (Carl) Johnson
Vicki Hanson

2 T. <u>or</u> 3 pkgs. dry yeast	1/4 c. sugar
1/4 c. warm water	1 c. dry milk
1 tsp. sugar	7 c. flour
1 stick margarine	2 eggs
2 c. hot water	

In small bowl: Melt yeast and sugar in warm water. In large mixing bowl: Dissolve the margarine in hot water and add 1/4 cup sugar. Mix dry milk and 2 cups of the flour together first; then add to liquid mixture. Add eggs. Mix well. Add yeast and remaining flour gradually as mixer will take it. Add rest of flour while kneading. Knead until slightly sticky to fingers. Let rise twice. Form into cinnamon or caramel rolls. Let rise again. Bake at 375° for 20 minutes.

QUICK COFFEE ROLLS (Makes 32)

Mabel Brandt

1 c. milk (scalded and cooled)	2 eggs
1 c. lukewarm water	1/3 c. shortening
2 pkgs. yeast	1/2 c. sugar
1 T. sugar	1 tsp. salt
	Flour

Add dissolved yeast to cooled milk. Add 1 T. sugar. Add enough flour to make a very soft sponge. Set aside. Beat together eggs, shortening, sugar and salt. Add sponge. Beat well. Add enough flour to form dough and knead. Divide in 2. Roll out 1/2 dough, spread with butter, brown sugar and cinnamon. Roll up and cut into 16 rolls. Put in muffin tins and put some brown sugar on top. Press it in and add more brown sugar and cinnamon. Bake at 350° until golden brown.

EDLA'S DINNER BUNS

Connie Samuelson

2 pkgs. yeast	1/2 c. sugar
1 1/2 c. warm water	2 eggs (beaten)
1 c. scalded milk	6 T. butter
1 T. salt	7 c. flour

Dissolve yeast in warm water. Place butter, salt, sugar in bread bowl and pour in scalded milk to melt shortening. Add dissolved yeast (be sure milk mixture is not too hot as it will kill the yeast), about 3 cups of the flour and eggs. I beat this with the mixer about 2 minutes. Then add remaining flour for right consistency.

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EDLA'S DINNER BUNS (Continued.)

You may add a little more if necessary, but this is quite close. You can cover and set in warm place and allow to rise until doubled in bulk and then work down and shape into buns or you can also place dough in refrigerator overnight and make buns or rolls out of it the next morning. Bake in moderate oven, 350°, for 20 to 25 minutes. I usually get two 9x13-inch pans of buns out of this mixture.

PECAN CARAMEL BOTTOM FOR ROLLS

Connie Samuelson

1/3 c. melted margarine	1 T. corn syrup
1/2 c. brown sugar	2/3 c. pecans (optional)

Combine melted margarine, brown sugar, corn syrup and pecans. Pour this into greased 13x9-inch baking pan and spread evenly. Put your already shaped rolls on top of this.

DORIS'S ROLLS

Louise Erickson

2 c. milk (scalded)	1/4 c. warm water
3 T. shortening	1 tsp. sugar
1/2 c. sugar	2 eggs (beaten)
2 tsp. salt	About 5 c. flour
2 pkgs. yeast	

Combine cooled milk, shortening, sugar and salt. Stir in enough flour to resemble cake batter. Beat. Add two eggs. Beat. Add more flour, then yeast which has been dissolved in warm water with 1 tsp. sugar. Add flour to make soft dough. Let rise; then punch down. Let rise again. Dough is ready to make into doughnuts, rolls, coffee cake, buns. Make up, let rise, bake. Won't be high till baked. Recipe may be doubled. Bake at 375° for 25 minutes.

CARAMEL FOR DORIS'S ROLLS

Louise Erickson

1/3 c. oleo	1 T. dark syrup
1/2 c. brown sugar	Pecans

Mix all except pecans. Heat on stove; stir till well mixed. Remove from stove; add pecans. Spread in greased pan. Roll dough recipe out; spread lightly with oleo, brown sugar. Roll as for jelly rolls. Cut rolls and put in pan on caramel and nuts.

To make your lipstick stay on longer, stay away from men.

ORANGE ROLLS

Carol Becker

Part I:

3 eggs	2 c. scalded milk
1/2 c. sugar	1/2 c. butter
1 tsp. salt	

Part II:

2 pkgs. yeast	3/4 c. hot water
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1 T. sugar

Part III:

5 3/4 c. flour

Put Part I in mixer; beat well and cool. Add Part II and mix. Add 2 c. flour; mix and let rise. Add 3 3/4 c. flour; let rise again. Roll out and spread with 1 c. sugar, 1/2 c. butter creamed, one orange rind and juice, mixed. Roll as for cinnamon rolls. Bake in muffin tins 15-20 minutes.

REFRIGERATOR ROLLS

Vivian Christoffers

1 cake yeast	1/3 c. shortening (1/2 lard)
2/3 c. lukewarm water	1 1/2 tsp. salt
1/3 c. sugar	2 eggs
2/3 c. hot milk	4 c. flour

Dissolve yeast in water. Heat milk. Add sugar, shortening, salt to milk. Beat eggs and add to milk. Add yeast. Add flour. Beat first cup or two into mixture with beater. Put in refrigerator overnight or thoroughly cool. Rolls can be prepared for the oven and kept in refrigerator until 2 1/4 hours before serving. These are good as dinner rolls or sweet rolls. Bake at 400° for 10-12 minutes.

TOPPING FOR CARAMEL ROLLS: Heat 2 T. butter, 1/2 c. brown sugar and 1/4 c. dark syrup. Drop pecans in baking pan and pour topping in bottom of pan. Place cinnamon rolls and let rise till double in size. Individual sweet rolls can also be made in muffin tins.

ICE BOX ROLLS

Florence Mefferd

2 cakes yeast (dissolved in	1/2 c. sugar
1/4 c. water)	1 tsp. salt
4 c. flour	3 eggs
2 sticks of margarine	1 c. milk (Carnation)

Crumble flour, sugar, salt and margarine like pie crust. Beat eggs; mix with milk and yeast and stir into flour mixture.

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ICE BOX ROLLS (Continued.)

Set in refrigerator overnight or until real cold so you can roll it. Roll out and spread with cinnamon and sugar. Roll up like jelly roll and cut. Place in pan and press flat as a pancake. Let rise until double in bulk in a warm place and bake 15 to 20 minutes in 350° oven. Makes 2 1/2 to 3 dozen depending on size you cut them. Frost if desired.

REFRIGERATOR ROLLS (5 dozen)

Pearl Peterson

1/2 c. butter <u>or</u> Blue Bonnet	2 pkgs. yeast in 1/2 c. lukewarm water
1 c. boiling water	
3/4 c. sugar	2 eggs (well beaten)
1 c. cold water	1 tsp. salt
	7 c. flour (approximately)

Pour boiling water over butter and mix. Add sugar, salt and 1 c. cold water. Add beaten eggs and yeast. Mix in flour and knead on board about 5 minutes. Put in greased bowl and store in refrigerator overnight or as you want to use them. Shape into sweet rolls or dinner rolls. Bake at 350° for 20 minutes.

REFRIGERATOR ROLLS

Karan Peterson

1 c. hot milk	3 eggs (well beaten)
2/3 c. sugar	3/4 c. margarine
2 pkgs. yeast	2 tsp. salt
1 c. lukewarm water	6 1/2 c. flour

Pour milk over margarine, sugar and salt in large mixing bowl and cool until lukewarm. Dissolve yeast in lukewarm water; add to mixture in bowl. Add eggs and 5 c. flour. Beat mixture with large spoon or electric mixer. Stir in 1 1/2 c. flour. Will keep about 4 days. Allow 2 hours for rising after rolls are in the pan. Bake for 15 minutes at 375°.

REFRIGERATOR ROLLS

Esther (Gust) Olson

1/3 c. margarine <u>or</u> lard (mixed)	1 pkg. yeast
1/3 c. sugar	1 1/2 tsp. salt
2/3 c. milk (scalded & cooled)	4 c. flour or more
2/3 c. lukewarm water	2 eggs (well beaten)

Cream the shortening and sugar together. Add cooled milk. Add yeast and salt. Beat in the eggs. Add the flour. Put this dough in refrigerator overnight. In the morning, roll out and let rise 3 hours. Bake on greased cookie sheet as buns and serve warm. Bake at 350° for 20-25 minutes.

ICE BOX ROLLS

Betty Abramson

Pour $2/3$ c. hot milk over $1/3$ c. sugar, $1/3$ c. lard or Crisco and $1\ 1/2$ tsp. salt. Stir until dissolved; let cool.

Add 2 well beaten eggs and 1 cake of yeast dissolved in $2/3$ c. lukewarm water. Beat in 4 cups flour.

After it is well mixed, put in refrigerator overnight. Next day, make into buns, parkerhouse or cinnamon rolls. Let rise 2 hours and bake 10 to 12 minutes in 400° oven.

OVERNIGHT ROLLS

Loraine Sundberg

1 tsp. dry yeast	$1/2$ c. shortening
3 c. warm water	1 T. salt
1 c. sugar	8 to 9 c. flour
2 eggs	

Mix all ingredients at 5 P.M. and punch down every hour until 10:00 P.M. Make into rolls. Cover with towel; let rise at room temperature overnight. Next morning, bake at 350° for 20 to 25 minutes.

OVER NIGHT BUNS

The August Johnson Family

1 pkg. yeast dissolved in	1 T. salt
1 c. warm water	8 c. flour
1 c. shortening	3 eggs
4 c. warm water	7-8 c. flour
2 c. sugar	

Start these buns anytime from 2:30 to 5:30 in the afternoon, but not later than 5:30. Melt shortening and add to 4 c. water, sugar and salt. Beat in 8 c. flour and add dissolved yeast. Beat 3 eggs and add to mixture and beat well. Add another 7 to 8 c. flour and knead well. Dough need not be as stiff as regular bread dough. Place in greased bowl, grease top and cover. Let rise about 3 hours, punch down and cover. Anywhere from 9:00 to 10:00 P.M., depending when you set dough, make into buns, rolls, etc. Place in greased pans. Set out of way overnight. Do not refrigerate. Bake next morning at 350° for 20 minutes or until done.

If grease floats on top of gravy, add a pinch of baking powder and grease will disappear.

Lemon juice added to rice water will keep the grains separated.

DATE BRAIDED ROLL

Eileen Lundeen

Scald: 1/2 c. milk

Stir in:

1/2 c. sugar

1/3 c. shortening

1 tsp. salt

Cool to lukewarm. Dissolve:

2 pkgs. yeast in 1 c. warm water

Stir into milk mixture. Add:

2 eggs (well beaten)

3 c. flour

Beat until very smooth. Stir in about 2 more cups flour.

Turn on lightly floured board. Knead until smooth. Place in greased bowl; brush top with soft shortening. Cover. Let rise until double, about 1 hour. Combine in saucepan:

1 c. chopped dates

2/3 c. warm water

1/4 c. brown sugar

1 c. nuts (chopped)

Bring to a boil over medium heat, stirring constantly, until mixture is thick. Cool.

Divide dough in 3rd's. Roll out to 12x8-inch. Spread 1/3 of filling down the center of each oblong. Cut slits along each side of filling, about 1 inch wide. Fold strips at an angle across filling, alternating sides. Place on greased cookie sheet. Let rise until doubled. Bake at 350° for 35 minutes. Makes 3 medium size braids.

RAISED PINEAPPLE CROWN

(Serves 6-8)

Rachael Lantz

1/3 c. melted butter

1/4 c. warm water

1/2 c. brown sugar (packed)

1/4 c. sugar

2 T. white corn syrup

1 tsp. salt

1 (13 oz.) can pineapple tidbits (save syrup)

1 tsp. grated lemon peel

1/4 c. flaked coconut

2 1/4 c. sifted flour

1/4 c. halved maraschino cherries

1 egg

1/4 c. soft shortening

1 pkg. active dry yeast

Coat bottom of 1 1/2 qt. ring mold with butter. Sprinkle with brown sugar and drizzle on corn syrup. Drain tidbits, reserving 1/2 cup syrup. Spoon tidbits over sugar coating. Sprinkle with coconut and distribute cherries on.

Dissolve yeast in warm bowl with water. Stir in sugar, salt, lemon peel, 1/2 c. pineapple syrup and half of the flour. Beat 2 minutes. Add egg and shortening. Gradually beat in remaining flour until smooth.

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RAISED PINEAPPLE CROWN (Continued.)

Spoon over pineapple in ring mold. Cover and let rise in warm place until double in size (about 50-60 minutes). Bake in 375° oven for 30-35 minutes. Run knife around inside edge of mold. Turn out upside down on serving platter. Serve warm.

QUICK BREADS

DUTCH APPLE BREAD

Elsie Blomberg

- | | |
|----------------|-----------------------|
| 1/2 c. butter | 1 tsp. soda |
| 1 c. sugar | 1/2 tsp. salt |
| 2 eggs | 1/3 c. orange juice |
| 1 tsp. vanilla | 1 c. apples (chopped) |
| 2 c. flour | |

Cream butter and sugar; add eggs and beat. Add vanilla. Sift flour, soda and salt and add to creamed mixture. Add orange juice; then fold in the chopped apples. Put in greased 9x5-inch loaf pan. Bake for 55 minutes in a 350° oven.

APRICOT NUT LOAF

Janice Dugger

- | | |
|---------------------------|---|
| 1 c. sugar | 3 c. sifted flour |
| 2 T. soft shortening | 3 1/2 tsp. baking powder |
| 1 egg | 1 tsp. salt |
| 3/4 c. milk | 1 c. dried apricots (finely
chopped) |
| 3/4 c. orange juice | 3/4 c. nuts (chopped; if desired) |
| 4 tsp. grated orange rind | |

Grease loaf pan 9 x 5 x 2 1/2-inch. Mix thoroughly sugar, shortening and egg. Stir milk, orange juice and rind. Sift flour, baking powder and salt and add to creamed mixture. Blend in apricots and nuts. Pour into pan and let stand 20 minutes. Bake at 350° for 70 minutes or until toothpick comes out clean.

APRICOT NUT BREAD

Eileen Lundeen

- | | |
|-------------------------|------------------------|
| 1 1/2 c. dried apricots | 1/2 c. sugar |
| 1 c. water | 1/2 c. nuts (chopped) |
| 2 1/2 c. flour | 1 egg (beaten) |
| 2 tsp. baking powder | 1 c. buttermilk |
| 1/2 tsp. soda | 2 T. melted shortening |
| 1/2 tsp. salt | |

Continued Next Page.

APRICOT NUT BREAD (Continued.)

Cook apricots in water until soft, about 10 minutes. Cool and chop the apricots. Sift the dry ingredients; add nuts. Combine egg and milk; stir into flour mixture. Add shortening and mix thoroughly. Fold in apricots. Put in well greased bread pan. Let stand 20 minutes. Bake at 350° for 60-65 minutes. Makes 1 loaf.

BANANA NUT BREAD

Maynette (Swalin) Anderson

1/2 c. shortening	2 c. sifted flour
1 c. sugar	1 tsp. soda
1 egg	1/4 tsp. salt
2 large ripe bananas	1/2 c. chopped nuts

Cream shortening and sugar. Beat egg and add mashed bananas. Sift together flour, soda, salt and add. Mix in nuts. Pour into greased pan and bake 50 minutes in 325° oven. Or make in 4 juice cans.

BANANA BREAD

Nancy Morris

1/2 c. shortening	3/4 tsp. salt
1/2 c. sugar	1 c. bananas (mashed)
2 eggs	1/2 c. milk
2 c. sifted flour	1/2 c. nuts (chopped)
1 tsp. soda	

Cream shortening and sugar. Add eggs, one at a time, beating after each addition. Sift flour with soda and salt. Add alternately with mashed banana and milk mixture to creamed mixture. Mix well. Pour into greased loaf pan. Bake at 350° for 45 to 55 minutes. Good iced with butter icing when still warm.

CARROT BREAD

Karan Peterson

1 c. sugar	1/4 tsp. salt
1 1/2 c. flour	3/4 c. salad oil
1 tsp. baking powder	2 eggs (beaten)
1 tsp. soda	1 c. carrots (grated)
1 tsp. cinnamon	1 tsp. vanilla

First, combine the dry ingredients; then the wet ingredients; then mix together. Bake in greased pan at 325° for 1 hour.

When heating milk, rinse saucepan with cold water to prevent scorching.

LEMON BREAD

Jeannine Johnson

1/2 c. oleo (melted)	1 tsp. baking powder
3/4 c. sugar	1/2 tsp. salt
2 eggs (beaten)	1/2 c. milk
1 1/2 c. flour	Grated rind of 1 lemon

Mix; bake in loaf pan at 350° for 1 hour. Line bottom of pan with waxed paper. Makes 1 loaf.

TOPPING:

1/4 c. sugar	Juice of 1 lemon
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Pour topping over loaf when taken from oven. Let stand 1/2 hour. Turn out on rack to cool.

PINEAPPLE ORANGE NUT BREAD

Sharon Almquist

2 c. sifted enriched flour	1/2 tsp. salt
2 tsp. baking powder	2/3 c. sugar

1/2 tsp. baking soda

Combine:

1 egg (slightly beaten)	1 T. grated orange rind
1 c. pineapple juice	1/2 c. pecans
1/3 c. melted shortening	

Add liquid to sifted dry ingredients. Stir only to moisten flour mixture. Line a 9x5-inch loaf pan with wax paper for baking. Let stand 1/2 hour before baking. Allow loaf to cool 20 to 30 minutes before cutting. Bake at 350° for 50 to 60 minutes.

PUMPKIN BREAD

Carol Becker

3 c. sugar	4 eggs
1 c. salad oil	

Beat this and add: 1 can pumpkin (2 cups), Sift:	
2 1/2 c. flour	1 tsp. baking powder
2 1/2 tsp. pumpkin pie spice	2 tsp. soda
1 tsp. cinnamon	1 1/2 tsp. salt

Alternate dry ingredients with 1 c. water into egg mixture. Pour into 3 (9x5-inch) pans. Bake at 350° for 1 hour.

Eggs should always be room temperature for using in cakes, etc.

Honey kept in a dark place will not turn into sugar.

PUMPKIN BREAD

Jewell Mefferd

3 1/2 c. flour	1 tsp. cinnamon
3 c. sugar	1 tsp. nutmeg
4 eggs	1 c. oil <u>or</u> 2 sticks oleo
2 tsp. soda	2/3 c. water
1 1/2 tsp. salt	2 c. pumpkin
	1/2 c. nuts

Sift dry ingredients into bowl. Make a well and add rest of ingredients. Mix smooth. Makes 3 loaves or one loaf and 24 cupcakes or 12 cupcakes and 2 loaves. Bake at 350° for 45-60 minutes.

WHITE NUT BREAD

Freda Anderson

3/4 c. sugar	3 c. flour
2 T. soft shortening	3 1/2 tsp. baking powder
1 egg	1 tsp. salt
1 1/2 c. milk	3/4 c. pecans (chopped)

Combine sugar, shortening and egg; mix together thoroughly. Stir in milk. Sift flour, baking powder and salt together; stir into sugar mixture. Blend in pecans. Pour into well-greased 9 1/2 x 5 1/4 x 2 3/4-inch pan. Bake for 60-70 minutes at 350° until a wooden pick inserted in center comes out clean. Serve hot or cold.

FRUIT CAKE

Doris Erickson

4 eggs (beaten)	1 lb. walnuts <u>or</u> 1 c. chopped nuts
1 1/2 c. sugar	1 lb. chopped dates
1 1/2 c. flour	1 (4 oz.) jar red maraschino cherries (chopped)
1 tsp. baking powder	1 (4 oz.) jar green maraschino cherries (chopped; use juice)
1/2 tsp. salt	

Beat eggs and add sugar, then flour, baking powder and salt. Fold in nuts, dates and cherries. Put in 2 greased loaf pans. Bake at 350° for 1 hour.

BUNDT COFFEE CAKE

Sharon Almquist

Beat together for 5 minutes:

1 pkg. yellow cake mix	4 eggs
1 pkg. instant vanilla pudding mix	1 tsp. butter extract
3/4 c. corn oil	3/4 c. water
	1 tsp. vanilla

Continued Next Page.

1/4 c. nuts (chopped)

Grease bundt pan well with butter and sprinkle 1/4 c. nuts around sides of pan. Put 1/3 batter in pan; add 1/2 of the sprinkle mix; add 1/3 batter; add rest of sprinkle mix and top with 1/3 batter. Bake at 350° for 60 minutes. Cool in pan for 8 minutes. Remove from pan and frost with pastry brush.

1 c. powdered sugar

1/2 tsp. butter

1/2 tsp. vanilla

Jeannine Johnson

1 1/2 c. sifted flour

1/2 tsp. salt

1 tsp. cinnamon

2 c. apples (unpeeled and chopped)

1 tsp. baking soda

Cream sugar, oleo and egg. Add rest of ingredients and beat together. Put in a 9x13-inch pan and put following topping on:

1 tsp. cinnamon

Bake at 350° for 30 to 35 minutes. Serves 15.

Karen Seehusen

3 c. flour

1 1/2 tsp. baking powder

1 (32 oz.) can cherry pie filling

1 tsp. vanilla

Cream oleo and sugar. Add eggs, beating after each one. Add vanilla. Stir in flour and baking powder. Spread 2/3 of batter in a 17x11-inch jelly roll pan. Spread pie mix over. Drop rest of batter over filling and spread as much as possible. Bake 45 minutes at 350°. These freeze well.

Drizzle a thin powdered sugar frosting on top while hot from the oven.

Rub grease 3 inches inside of kettle in which boiling macaroni or rice and it will not boil over.

COFFEE CAKE

Jo Ann Swalin

Topping:

- | | |
|----------------------|---------------------|
| 1 1/2 c. brown sugar | 1 c. nuts (chopped) |
| 2 tsp. cinnamon | |

Batter:

- | | |
|----------------------|-----------------|
| 3 c. flour | 1 c. shortening |
| 1/2 tsp. salt | 2 eggs (beaten) |
| 3 tsp. baking powder | 1 c. milk |
| 1 c. sugar | 1 tsp. vanilla |

Spread 1/2 of batter in a 9x13-inch pan (greased). Sprinkle on 1/2 of the topping. Add remaining batter, then rest of topping. Pour 1/2 cup melted butter over cake. Bake at 375° from 20 to 30 minutes.

FILLED COFFEE CAKE

Ferne Clar

- | | |
|-----------------|----------------------|
| 1/2 c. butter | 3 c. flour |
| 2 c. sugar | 1/2 tsp. salt |
| 1 tsp. vanilla | 2 tsp. baking powder |
| 4 eggs (beaten) | 1 c. milk |

Filling:

- | | |
|------------------|-------------------------|
| 1 c. brown sugar | 1 c. nutmeats (chopped) |
| 2 T. flour | 2 T. butter |
| 1 tsp. cinnamon | |

Cake Directions: Cream butter and sugar. Add vanilla and eggs and blend well. Add dry ingredients alternately with milk.

Filling Directions: Blend sugar and butter. Add rest of ingredients. Mix well. Put layer batter in buttered 8x12-inch pan then layer filling until all is used. End with filling on top. Bake at 350° or 375° for 30 to 40 minutes. Makes 15 squares.

FILLED COFFEE CAKE

Arlene Barke

- | | |
|-----------------|----------------------|
| 1 c. sugar | 2 c. flour |
| 1 c. Wesson oil | 1 tsp. baking powder |
| 1 tsp. vanilla | 1 can fruit pie mix |
| 4 eggs | |

Mix sugar, oil and vanilla. Add eggs and beat real good. Add flour and baking powder. Pour half of batter in 9x13-inch grease pan. Spread the pie mix (cherry, peach, raisin or apple) on top batter and then put the rest of batter next. Sprinkle with cinnamon and sugar. Bake at 325° for 50 minutes.

SOUR CREAM PECAN COFFEE CAKE

Hazel Sundberg

Topping:

3/4 c. brown sugar	1 tsp. cinnamon
1 T. flour	1/4 c. margarine (cut in)
1/4 tsp. nutmeg	Nutmeats if desired

Cake:

1 egg	2 T. sugar
1/2 c. sour cream	2 c. biscuit mix
1/4 c. milk	

Beat together the first 4 ingredients for the cake; then fold in the 2 c. biscuit (do not beat). Fold in 1/2 of the topping and pour into a greased and floured 8 or 9-inch round layer cake pan. Then sprinkle the other half of the topping over all. Bake in a 375° oven for 20 to 25 minutes.

YUM YUM COFFEE CAKE

Virginia Larson

1/2 c. butter <u>or</u> oleo	1 tsp. baking powder
1 c. sugar	1 tsp. salt
2 eggs	1 c. evaporated milk with 1 T. vin-
2 c. sifted flour	egar (in place of sour cream)
1 tsp. soda	1 tsp. vanilla

Cream butter and sugar; add eggs singly and beat. Sift dry ingredients together and add alternately with the soured milk. Mix well. Add vanilla. Put 1/2 of batter in 9-inch square pan. Cover with part of topping. Add rest of batter and cover with remaining topping. Bake at 325° for 40 minutes.

TOPPING:

1/3 c. brown sugar	1 tsp. cinnamon
1/4 c. white sugar	1 c. nuts
Mix well.	

BROWN SUGAR CRUMB CAKE

Eileen Lundeen

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

Put together like pie crust. Save out 2/3 c. for top. To the remainder, add:

1 c. buttermilk	1 tsp. baking powder
1 egg	1 tsp. soda
	1 tsp. vanilla

Pour in greased 9x13-inch cake pan. Sprinkle 2/3 c. crumbs for topping. Bake at 350° for 40 minutes.

APPLE BUTTER COFFEE CAKE

Ruth Lantz

Sift together:

2 c. flour

1 tsp. soda

1 tsp. baking powder

1 tsp. salt

Add:

1 c. sugar

3/4 c. sour milk

2 eggs

1 tsp. vanilla

3/4 c. apple butter

1/2 c. shortening

Topping:

1/2 c. brown sugar

1/2 tsp. nutmeg

1 tsp. cinnamon

1 tsp. burnt sugar flavoring

Beat together sugar, eggs and apple butter. Beat shortening into the sugar mixture; add milk and flavoring. Blend in the dry ingredients. Pour half of this mixture into an 8x8-inch pan; then half of the topping and then more dough followed by rest of topping. Bake at 350° for 40 minutes.

RHUBARB COFFEE CAKE

Dorothy Hanson

1 1/2 c. sugar

2 c. flour

1/2 c. shortening

1 tsp. vanilla

1 egg

1 tsp. soda

1 c. sour milk (or 1 c. sweet milk with 2 T. vinegar)

1/8 tsp. salt

2 c. rhubarb (cut up)

Topping:

1/2 c. brown sugar

1 tsp. cinnamon

1 T. butter

Cream sugar and shortening; add egg and milk. Add dry ingredients and mix well. Stir in rhubarb. Pour into greased 8x10-inch pan. Top with mixture of brown sugar, butter and cinnamon. Bake at 325° for 1 hour.

RHUBARB COFFEE CAKE

Connie Samuelson

1 1/2 c. sugar

1 c. milk

1/2 c. shortening or margarine

1 tsp. vanilla

1 egg

2 c. rhubarb (cut fine)

2 c. flour

Cinnamon

1 tsp. soda

1/2 c. sugar

1/2 tsp. salt

Cream sugar, shortening and egg thoroughly. Add rest of ingredients except last two items, sugar and cinnamon. Pour in greased 9x13-inch pan. Top with cinnamon and sugar. Bake 30 to 40 minutes in 350° oven.

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RHUBARB COFFEE CAKE (Continued.)

If served as dessert, top with whipped cream, or serve warm as a coffee cake without whipped cream. Serves 12 to 15.

COFFEE KRINGLE

Edith Swalin

Mix together like pie crust:

1/2 c. butter
1 c. flour
2 to 3 T. hot water

Divide dough in two. Make 2 lengths about 4-inches wide and 1/4-inch thick. Put on cookie sheet. Spread with following:

Boil 1 cup water, 1/2 cup butter; add 1 cup flour. Beat well, and cook until thick. Take from stove. Add 3 eggs, one at a time, and beat well after each one. Add 1 tsp. almond flavoring. Divide and spread on each strip. Bake in 400° oven 40 minutes. Frost with almond frosting.

ALMOND FROSTING:

1 c. powdered sugar
1/2 tsp. almond flavoring
Dribble with milk until real thick paste.

SWEET HOT BREAD WITH STREUSEL FILLING

Edith Andrews

1/4 c. sugar
1/4 c. butter
1 egg
Pinch of salt (1/2 tsp.)
1 1/2 c. flour (scant)
1/2 c. milk
1 heaping tsp. baking powder

Topping:

1/2 c. brown sugar
1/4 c. flour
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 c. nuts (chopped)
2 T. soft butter

Cream together butter and sugar; drop in whole egg; beat well. Add milk, salt, flour, baking powder. Spread in pie tins. Sprinkle with Streusel topping made with remaining ingredients. Bake at 375° for about 10 minutes. Serve hot.

MARSHMALLOW CRESCENT PUFFS

Lois Peterson

1/4 c. sugar
1 tsp. cinnamon
2 cans (8 oz. each) refrigerated crescent rolls
16 large marshmallows
1/4 c. butter or oleo (melted)
1/4 c. nuts (if desired)

GLAZE: 1/2 c. powdered sugar
2-3 tsp. milk
1/2 tsp. vanilla

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MARSHMALLOW CRESCENT PUFFS (Continued.)

Combine sugar and cinnamon. Separate dough into 16 triangles. Dip a marshmallow in melted butter. Roll in cinnamon-sugar mixture. Wrap a dough triangle around each marshmallow; completely covering it and squeeze edges to seal. Dip in butter and place buttered side down in deep muffin cups. Place pan on foil to guard against spilling over. Remove from pan and drizzle with glaze. Bake at 375° for 10-15 minutes. 16 rolls.

CARROT MUFFINS

Ruth Lantz

1 3/4 c. sifted all-purpose flour	1/3 c. salad oil
2 1/2 tsp. baking powder	1 egg
1 tsp. salt	1/4 c. sugar
2/3 c. milk	2 medium carrots (sliced)

Sift flour, baking powder and salt together in mixing bowl; set aside. Place milk, oil, egg, sugar and carrots in blender container; blend till carrots are very finely chopped. Pour carrot mixture over dry ingredients. Mix just enough to moisten dry ingredients. Spoon mixture into greased muffin pans, filling 2/3 full. Bake at 400° for about 25 minutes.

ORANGE MUFFINS

Jeannine Johnson

1 c. sugar	2 c. sifted flour
Grated rind of 1 orange	1 tsp. soda
1/2 c. shortening (oleo)	Dash salt
2 eggs (beaten)	1/2 c. raisins
1 c. sour milk	

Topping:

Juice of 1 orange	1/2 c. sugar
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Cream sugar, orange rind and oleo; add eggs; beat well. Add milk and sifted dry ingredients. Add raisins. Bake in well greased muffin pans. Bake at 375° for 25 minutes. Mix topping ingredients together and apply with pastry brush while muffins are still hot. Makes 24 muffins.

To prevent "weeping" meringue, beat sugar gradually into the frothy egg whites, continue beating until the sugar is dissolved and meringue stands in stiff peaks, seal meringue securely to the edge of the crust and do not overbake.

REFRIGERATOR MUFFINS

Lois Veenker

2 c. boiling water	1 qt. buttermilk
2 c. Nabisco bran	5 c. white flour
1 c. shortening	5 tsp. soda
1 c. sugar	1 tsp. salt
4 eggs (beaten)	4 c. Kellogg's All Bran

Mix boiling water and bran and set aside. Cream sugar and shortening; add eggs. Add bran mixture. Then add buttermilk and flour, salt and soda alternately. Lastly, add Kellogg's All Bran and stir until just well mixed. Refrigerate. Keeps at least 6 weeks. Bake in muffin tins in 400° oven for 20-25 minutes. Makes 50.

BISCUITS SUPREME

Nancy Morris

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

Sift dry ingredients 3 times. Cut in shortening. Stir in milk. Roll onto floured board to desired thickness. Cut and bake in 400° oven 10 to 15 minutes.

PANCAKES

BLUEBERRY COTTAGE CHEESE PANCAKES

Carol Becker

3/4 c. creamed cottage cheese	1/3 c. nonfat dry milk
1/4 tsp. salt	3 eggs (separated)
1/4 c. flour	Blueberries

Combine first 4 ingredients with 1/4 c. water. Add egg yolks; beat with rotary beater until fairly smooth. Beat egg whites until stiff and fold in cheese mixture. Drop by spoonful on hot greased griddle. Stud with berries. Cook slowly so pancake cooks through. When brown, turn. Serve with maple syrup. Makes 18.

FLAP-JACKS (Pancakes - Husband's Favorite)

Loraine Sundberg

3 eggs	1 c. flour
2 c. milk	1 T. sugar
1/2 c. melted margarine	1/4 tsp. salt

Beat all ingredients together until well blended. Cover bottom of skillet with batter and fry as regular pancakes. Kind of tricky turning them, but very good!

GRATED RAW POTATO PANCAKES

Martha Swalin

- | | |
|-------------------------|---------------|
| 3 raw potatoes (grated) | 1/4 c. milk |
| 1 egg | 1/2 tsp. salt |
| 1 heaping T. flour | |

Mix together and fry slowly in butter or bacon grease.

BUTTERMILK PANCAKES

Edith Swalin

- | | |
|----------------------|----------------------------|
| 2 eggs (well beaten) | 2 tsp. sugar |
| 1 1/2 c. buttermilk | Scant tsp. baking powder |
| 3/4 tsp. soda | 1/2 tsp. salt |
| 1 c. flour | 1/3 c. shortening (melted) |

Beat well.

BUTTERMILK PANCAKES

Eileen Lundeen

- | | |
|----------------------|-----------------|
| 3 eggs | 1 tsp. soda |
| 2 c. buttermilk | 1 tsp. salt |
| 2 tsp. baking powder | 6 T. shortening |
| 2 T. sugar | 2 c. flour |

Beat eggs well; beat in buttermilk and soda. Add sifted dry ingredients and melted shortening. Bake on medium hot griddle.

POTATO PANCAKES

Arlene Barker

Combine:

- | | |
|----------------|------------------------|
| 1 egg (beaten) | 1/4 c. milk |
| 2 T. flour | 1/2 tsp. baking powder |
| 1 tsp. salt | |

Grate in blender 2 c. raw potatoes and drain off water. Add potatoes to top mixture; add a little sugar if desired. This is enough for 4 servings.

PANCAKES FOR 50

Judy Madsen

- | | |
|---|--------------|
| 4 lbs. 8 oz. flour <u>or</u> 2 lbs. 8 oz. | 2 T. salt |
| flour <u>and</u> 2 lbs. corn meal | 12 oz. sugar |
| 4 oz. baking powder | |

Add:

- | | |
|---------------------|---|
| 12 eggs (beaten) | 2 <u>or</u> 3 qts. milk (depending upon |
| 12 oz. fat (melted) | whether you want thin or thick |
| | cakes) |

Add butter or oil to boiling water when cooking macaroni and it will not stick together.

WAFFLES

Connie Samuelson

- | | |
|--------------------|----------------------|
| 4 eggs | 2 c. flour |
| 2 c. milk | 4 tsp. baking powder |
| 8 T. melted butter | |

Beat eggs; add milk, flour and baking powder. Beat well and lastly, add melted butter. To make pancakes out of this batter, add a little more milk.

WAFFLES

Martha Swalin

- Sift together:
- | | |
|----------------|----------------------|
| 2 1/2 c. flour | 5 tsp. baking powder |
| 1/2 tsp. salt | |
- Gradually add:
- | | |
|----------------------|----------------------|
| 2 c. milk | 2 tsp. melted butter |
| 4 egg yolks (beaten) | |

Beat 4 egg whites and fold in lightly.

WITCH-CATCHER TOAST (Serves 6)

Rachael Lantz

- | | |
|------------------------------------|--|
| 1/3 c. light corn syrup | 1/2 tsp. vanilla <u>or</u> maple flavoring |
| 1/3 c. brown sugar (firmly packed) | 1 c. ready-to-eat cereal flakes (any kind) |
| 1/4 c. margarine | 1/4 c. chopped nuts (opt.) |
| 1/8 tsp. salt | 6 toast slices |

Combine syrup, brown sugar, margarine and salt in saucepan. Cook over medium heat, stirring constantly, until mixture comes to boil and boils 1 minute. Remove from heat. Add flavoring. Fold in cereal and nuts. Arrange toast slices on cookie sheet. Spread evenly with cereal-nut mixture. Broil about 1 minute or until topping melts into toast slightly. Serve immediately.

HOMEMADE MAPLE SYRUP

Verna Atkins

- | | |
|------------------|------------------------|
| 1 c. sugar | 1 c. water |
| 1 c. white syrup | 1 tsp. maple flavoring |
- Bring to a boil. Serve hot over pancakes, French toast, etc.

To prevent darkening of sliced apples or bananas in salads, dip in lemon or grapefruit juice.

To cut cinnamon roll dough easily, pull string under roll of dough, bring ends together, cross and pull until string cuts through dough.

DOUGHNUTS

GLAZED POTATO DOUGHNUTS

Ruth Lantz

1 pkg. dry yeast
 1/4 c. warm water
 1 c. milk (scalded)
 1/4 c. shortening
 1/4 c. sugar

1 tsp. salt
 3/4 c. mashed potatoes (instant
 potatoes may be used)
 2 eggs (beaten)
 5 to 6 c. sifted flour

Glaze:

1 lb. powdered sugar
 6 T. water

1 T. vanilla

Dissolve yeast in warm water. Combine milk, shortening, sugar and salt. Cool until lukewarm. Stir in yeast, potatoes and eggs. Gradually add enough flour to make soft dough. Turn onto floured surface; knead until smooth and satiny. Place in lightly greased bowl; turn over to grease top. Cover; let rise in a warm place until doubled, 1 - 1 1/2 hours. Roll to 1/2-inch thickness; cut with doughnut cutter. Cover; let rise until doubled.

Meanwhile, stir the powdered sugar, water and vanilla together. Fry in deep hot fat (375°). Drain on absorbent paper. Drop hot doughnuts into glaze and place on cooling racks. Makes 3 1/2 dozen.

RAISED DONUTS

Doris Berglund

1 pkg. dry yeast
 2 c. milk (scalded)
 2 c. flour
 4 egg yolks or 1 whole egg
 1/2 c. butter (or part lard)

1/2 c. sugar
 1 tsp. salt
 1 tsp. vanilla
 5 c. flour (about)

Scald milk, cool; stir in yeast. When dissolved, add 2 c. flour. Beat well and let rise about 1 hour. Beat eggs and stir in melted (cooled) shortening. Stir in remaining ingredients, adding enough flour to knead easily. Knead till smooth and satiny-like. Place in a greased bowl and rise till double. Roll 1/2-inch thick and cut. Lay donuts out on lightly floured wax paper on cookie sheets till 1-inch thick. Fry in deep oil (375°). Place top side down first in oil. Turn once.

GLAZE: 1 lb. powdered sugar 1 T. cream
 1 T. corn starch 1 tsp. vanilla

Scant 1/2 c. cold water

Dip donuts while hot.

RAISED DONUTS

Ruby Seehusen

1/2 c. warm water	1/4 c. sugar
2 pkgs. dry yeast	2 eggs
1 T. sugar	1 tsp. salt
1 c. flour	3 - 3 1/2 c. flour
1/3 c. shortening	

Mix warm water, yeast and 1 T. sugar together and let stand for 5 minutes. Beat until smooth the 1 c. flour, shortening, sugar, eggs and salt. Add yeast mixture. Stir well. Add 3 - 3 1/2 cups flour and knead until smooth and elastic. Let rise to double in bulk. Roll out to 1/3-inch thickness. Cut with cutter. (Use a can of desired size if you don't have a cutter.) Remove hole and let rise. Fry in hot fat or cooking oil. Drop a hole in to test the temperature. Turn when the donut rises to the top of the oil. The total frying time should be about 3-4 minutes. Drain on a paper towel or colander. Dip in sugar or glaze with icing.

ICING:

2 T. warm water	1 tsp. corn starch
1/2 tsp. vanilla	1 c. powdered sugar
1 T. oleo	

Stir until smooth. Dip warm donut in mixture and stand on end in cake pan.

OLD FASHIONED DOUGHNUTS (Cake Type)

Beryl Johnson

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

Mix and sift together the first 5 ingredients. Beat the eggs well and slowly add the sugar. Add the melted shortening. Add the milk alternately with the flour mixture, stirring until well combined. Turn out on floured board--if necessary, add up to 1/2 c. more flour for handling. Roll 1/4-inch thick and cut with floured cutter. Fry in deep fat (370°-380° for 2-3 minutes). Drain on towels. While still warm, dip in powdered sugar frosting or granulated sugar. I triple this recipe to make 70-100 donuts and holes to freeze.

Try to fix the mistakes - never the blame.

OVEN DOUGHNUTS (Serves 12-18)

Jeannine Johnson

1/3 c. soft oleo

1 c. sugar

1 egg

1 1/2 c. sifted flour

1/2 tsp. baking powder

1/2 tsp. salt

1/4 tsp. nutmeg

1/2 c. milk

6 T. melted oleo

1/2 c. sugar

1 tsp. cinnamon

Cream shortening and 1 cup sugar; add egg and beat well. Mix and sift dry ingredients. Add alternately with milk to egg mixture. Fill muffin tins 2/3 full and bake. Bake for 20-30 minutes in a 350° oven. Roll in melted butter, then in 1/2 cup sugar and cinnamon.

DROP DOUGHNUTS

Martha Swalin

1 c. sugar

1 c. milk

2 T. melted butter

2 eggs

2 tsp. baking powder

1 tsp. cinnamon

Flour to make a soft dough

Heat lard to 375°. Mix together and drop from small spoon into grease.

cakes & frostings



CAKES

SPONGE CAKE

Josie Welander

- | | |
|-------------------------|---|
| 4 eggs (well beaten) | 2 tsp. baking powder |
| 2 c. sugar (beat again) | 2 tsp. vanilla |
| 2 c. flour | 1 c. milk scalded with a tsp. of butter |

Mix in order given. Bake at 325° for 40-60 minutes.

HOT MILK SPONGE CAKE

Doris Erickson

- | | |
|---------------|---|
| 4 eggs | 1 tsp. baking powder |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1 c. sugar | 1/2 c. hot milk (just to boiling point) |
| 1 c. flour | 1 T. butter in milk |

Beat eggs, salt and sugar until light and foamy. Add flour and baking powder. Add hot milk and vanilla. Put in a small cake pan (7x11-inch). Do not grease pan. Use for short cakes. Bake at 350° for 20 minutes.

SPONGE CAKE

Edna Peterson

- | | |
|-----------------|----------------------|
| 8 eggs | 2 tsp. baking powder |
| 2 c. sugar | 2 tsp. vanilla |
| 2 T. cold water | Powdered sugar |
| 2 c. flour | |

Beat the eggs. Add sugar and water and beat again. Sift the flour and baking powder. Add to first mixture and beat. Add vanilla and mix again. Put in a 9x13-inch loaf pan and bake. It makes a high cake. One half the recipe makes a nice bar or is right for a cake mix pan. After it is baked, rub with powdered sugar. Bake 1 hour for large cake, or 35 minutes for the small cake in a 350° oven.

COCONUT POUND CAKE

Doris Berglund

- | | |
|--------------------------|----------------------|
| 2 1/2 c. sugar | 1/2 tsp. salt |
| 1 1/2 c. vegetable oil | 2 tsp. baking powder |
| 5 eggs | 3 c. flour |
| 1 c. milk | 1 c. coconut |
| 1 tsp. coconut flavoring | |

Continued Next Page.

COCONUT POUND CAKE (Continued.)

Cream sugar and oil; add eggs; beat well. Add flavoring. Add salt and baking powder to flour. Add alternately with milk. Fold in coconut. Bake in angel food pan. Place in cold oven and bake 1 hour and 25 minutes at 350°.

WALNUT CHIFFON CAKE

Nancy Morris

2 c. sifted cake flour	1/2 c. Wesson oil
1 1/2 c. sugar	7 unbeaten egg yolks
3 tsp. baking powder	3/4 c. cold water
1 tsp. salt	2 tsp. vanilla
1 c. egg whites (7 or 8)	1/2 tsp. cream of tartar
1 c. walnuts (chopped)	

Sift dry ingredients into bowl. Add in order in well made in dry ingredients - salad oil, egg yolks, water and vanilla. Beat until smooth. Beat egg whites and cream of tartar until stiff. Fold in first mixture. Fold in walnuts only until blended. Do not beat. Pour into ungreased tube pan. Bake in 350° oven for 55 minutes or until top springs back when gently touched. Turn cake upside down to cool. May be frozen.

CHOCOLATE ANGEL FOOD CAKE

Esther Andrews

1 1/2 c. egg whites	1 1/2 c. powdered sugar
1/4 tsp. cream of tartar	Pinch of salt
1 c. white sugar	1 tsp. vanilla
1 c. cake flour <u>less</u> 1 T.	
1 T. cocoa	

Beat the egg whites and add cream of tartar and sugar. Sift together the cake flour, powdered sugar, cocoa and salt. Add the dry ingredients carefully to the egg whites. Add vanilla. Bake at 375° for 35-40 minutes.

CINNAMON BUNDT CAKE

Eileen Lundeen

1/4 lb. butter	2 c. flour
1 c. sugar	1 tsp. soda
2 eggs	1 tsp. baking powder
1 c. commercial sour cream	1/4 tsp. salt
	1 tsp. vanilla

Cream butter and sugar. Add eggs and sour cream; mix well. Add combined dry ingredients, then vanilla. Put half of batter in greased and floured bundt pan. Mix 1/2 c. sugar and 1 tsp. cinnamon.

Continued Next Page.

CINNAMON BUNDT CAKE (Continued.)

Put half of this on top of batter; then top with remaining batter. Bake at 350° 45 minutes. When cake is baked, let it set 5 minutes, invert pan, dust cake with remaining sugar and cinnamon.

SILVER MOON CAKE

Virginia Olson

2 2/3 c. flour (sifted)	1/2 c. sugar
3 tsp. baking powder	2/3 c. shortening
1 tsp. salt	1 tsp. vanilla
5 egg whites	1 1/4 c. sugar
	1 c. milk

In small mixer bowl, beat egg whites at high speed till foamy. Add 1/2 c. sugar gradually, beating only until meringue will hold up in soft peaks. In large mixer bowl, beat shortening and flavoring at medium speed until smooth. Turn to high speed and add 1 1/4 c. sugar gradually during 1 minute beating. Scrape down bowl and beater and beat 1 minute longer. Sift flour, measure. Add baking powder and salt; add to shortening mixture alternately with milk in small amounts. Mix well. Add meringue; beat 1 minute more. Put in greased 9x13-inch pan. Bake at 375° for 30 minutes.

DOLLY CUPCAKES

Kurt Peterson

1 1/2 c. sifted flour	1 c. sugar
2 tsp. baking powder	3/4 c. milk
Dash of salt	1 tsp. vanilla
1/2 c. soft butter	2 egg whites

Sift into bowl: sifted flour, baking powder and salt. Add butter, sugar and milk. Separate 2 eggs. Add the whites and vanilla to the batter. Beat till smooth. Fill each paper cup 1/2 full. Bake 25 minutes at 350°.

WHITE CAKE

Arlene Barker

1 1/2 c. sugar	2 1/2 c. sifted cake flour
1/2 c. oleo	2 tsp. baking powder
Pinch of salt	4 egg whites
1 c. cold water	1 tsp. vanilla

Cream sugar and oleo well. Add 1/3 of the flour and the water. Then add the rest of the flour with the baking powder. Beat egg whites till stiff but not dry. Then fold them into the batter. Pour into a greased 9x13-inch pan; bake in moderate oven for 30 minutes.

GRANDMA'S APPLESAUCE CAKE

Carolyn Mefferd

1 1/2 c. sugar	1 tsp. cloves
1/2 c. shortening	1 tsp. cinnamon
1 1/2 c. applesauce	1 tsp. nutmeg
2 eggs	1 c. raisins
2 c. flour	1 c. nuts
2 tsp. soda	1/2 lb. candied fruit (optional)
1 tsp. salt	

Mix ingredients in order given. Bake in a 9x13-inch pan at 350° for about 1 hour.

APPLESAUCE CAKE

Verna Atkins

1 3/4 c. flour (sifted)	3/4 c. margarine
1/2 tsp. baking powder	1 1/2 c. sugar
1 tsp. baking soda	2 eggs
1/2 tsp. salt	2 c. applesauce
1 tsp. cinnamon	1 1/2 c. dates (cut up)
3/4 tsp. cloves	1 c. raisins
3/4 tsp. nutmeg	2 c. Grape-Nut flakes
1 tsp. vanilla	

Cream sugar and margarine. Add dry ingredients (sifted together) alternately with eggs and applesauce. Add fruit and Grape-Nuts. Bake in a 9x13-inch pan at 350° till cake tests done. Good served with the following sauce.

SAUCE:

In saucepan, put:

1 egg yolk (beaten)	1 c. sugar
1 1/2 c. milk	2 T. corn starch

Cook until thick. Add 2 T. burnt sugar. Cool. Serve over cake. May top with whipped cream or mix sauce with whipped topping.

MABEL BRANDT'S RAW APPLE CAKE

Connie Samuelson

2 c. white sugar	1 tsp. cinnamon
1/2 c. shortening	1/4 tsp. nutmeg
2 eggs	1/4 tsp. allspice
2 c. flour	4 c. raw apples (diced)
2 tsp. soda	1/2 c. nutmeats
1/2 tsp. salt	

Combine sugar and shortening; cream till smooth. Add remaining ingredients. This will be a very stiff batter. Bake 40 to 45 minutes in 350° oven. Serve with whipped cream or ice cream.

BANANA CAKE

Mabel Hedman

- | | |
|--------------------------------|---------------------|
| 2 c. sugar | 4 eggs |
| 1/2 c. shortening | 1 c. mashed bananas |
| 7 T. sour milk <u>or</u> cream | 1 c. nutmeats |
| 1 tsp. soda | 2 c. flour |
| 1 tsp. vanilla | |

Mix in order and beat good. Pour into a 9x13-inch pan and bake at 350° until done.

BANANA CAKE

Karen Michael

- | | |
|----------------|-------------------------------------|
| 1/2 c. butter | 3 bananas (1 cup) |
| 1 1/2 c. sugar | 1 tsp. soda |
| 2 eggs | 1/2 c. sour milk (1/2 c. sweet milk |
| 2 c. flour | and 1/2 T. vinegar) |

Mix together and beat well. Bake at 350° for 25 to 30 minutes.

BANANA LOAF CAKE

Esther (C.) Olson

- | | |
|------------------------------------|-----------------------|
| 1 c. sugar | 1 tsp. soda |
| 1/2 c. butter <u>or</u> shortening | 2 c. flour |
| 2 eggs | Pinch of salt |
| 5 T. sour milk | 1/2 c. nuts (chopped) |
| 3 bananas (mashed) | |

Cream sugar and butter; add eggs (unbeaten); add mashed bananas. Add sour milk alternately with soda, salt and flour that have been sifted together. Beat well and put in loaf pan. Bake 1 hour at 350°.

CARROT CAKE

Mrs. Reginald Crisp

- | | |
|----------------------|---|
| 1 1/2 c. salad oil | 2 tsp. cinnamon |
| 4 eggs | 2 c. flour |
| 2 c. sugar | 3 c. grated carrots (raw) |
| 2 tsp. baking powder | 1 c. chopped nuts <u>or</u> coconut <u>or</u> |
| 1 tsp. salt | 1/2 c. each |
| 2 tsp. soda | |

Blend oil and sugar. Add eggs, one at a time. Add dry ingredients. Then fold in carrots and nuts. Bake in greased, floured cake pans. Will make 3 (8x8-inch) pans. Bake at 300° for 40 minutes.

ICING:

- | | |
|---|--|
| 1 (8 oz.) pkg. Philadelphia cream cheese (room temp.) | 1 box powdered sugar |
| 2 tsp. vanilla | 1/2 stick margarine <u>or</u> 1/4 c. butter (room temp.) |

Beat all together. Spread on cooled cake.

DIFFERENT CUPCAKES

ReNay Hanson

4 sq. semi-sweet chocolate	1 3/4 c. sugar
2 sticks oleo (1 cup)	1 c. unsifted flour
1/4 tsp. butter flavoring	4 large eggs
1 - 1 1/2 c. pecans	1 tsp. vanilla

Melt chocolate and oleo together. Add butter flavoring and nuts. Stir only until nuts are well coated. Combine sugar, flour, eggs and vanilla and stir only until blended. Do not beat. Add chocolate mixture. Again mix carefully, not beating. Pour into cupcake pans and bake. Needs no icing. Bake at 325° for 35 minutes. Makes 24 cupcakes.

MAGIC CHOCOLATE SWIRL CAKE

Eileen Lundeen

1 c. butter <u>or</u> oleo	1 c. buttermilk <u>or</u> sour milk
2 c. sugar	1 c. canned chocolate syrup
3 eggs	1/4 tsp. soda
2 3/4 c. flour	1 c. flaked coconut (opt.)
1 tsp. soda	2 tsp. vanilla
1/2 tsp. salt	

Cream butter or oleo and sugar until light and fluffy. Blend in eggs and vanilla. Combine flour, 1 tsp. soda and salt. Add alternately with buttermilk to creamed mixture. (For sour milk, use 1 T. vinegar plus fresh milk to equal 1 cup.) Combine chocolate syrup and 1/4 tsp. soda. Blend into 2 c. batter. Add coconut to remaining batter and pour into greased and floured 12 cup bundt pan or 10-inch tube pan. Pour chocolate batter over vanilla batter in pan. DO NOT MIX. Bake at 350° about 1 hour and 10 minutes or until done. Cool 15 minutes; then remove from pan. When cool, drizzle with satiny chocolate chip glaze (below); top with toasted slivered almonds, if desired.

SATINY CHOCOLATE CHIP GLAZE:

Combine 1/2 c. chocolate chips, 3 T. butter and 1 T. light corn syrup in small saucepan. Place over low heat, stirring constantly, until chips are melted and mixture is smooth; add vanilla. Spread warm glaze over top of cooled cake, allowing icing to drizzle down sides here and there.

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

WET CHOCOLATE CAKE

Carol Becker

2 c. sugar	1/3 c. oil
2 c. flour	2 eggs
1 c. cocoa	2 tsp. vanilla
2 tsp. soda	2 c. water
1/2 tsp. salt	

Sift dry ingredients together; add oil, eggs, vanilla and water all at once and mix well. Bake in a 13x9x2-inch pan. Bake at 350° for 25-30 minutes. 24 servings.

COLD WATER CHOCOLATE CAKE

Pauline Lundberg

2 c. flour	1 1/2 c. sugar
4 T. cocoa	2/3 c. lard <u>or</u> oleo
1 3/4 tsp. soda	1 tsp. vanilla
1/2 tsp. baking powder	1 c. water
1 tsp. salt	

Combine all ingredients at one time; beat 4 minutes. Pour in a 9x13-inch pan and bake at 325°.

FROSTING:

2 c. sugar	1/3 c. cocoa
1/2 c. oleo	1/2 c. milk

Mix together and cook until it boils. Boil 1 minute. Cool and add vanilla and beat until right consistency to spread on cake after it has cooled.

DEVIL'S FOOD CAKE (Moist)

Connie Samuelson

2 eggs	4 T. cocoa
2 c. sugar	1 tsp. vanilla
1/2 c. butter <u>or</u> oleo	2 c. flour (sifted with 1 1/2 tsp. soda)
3/4 c. sour milk	1 c. boiling water

Place eggs, sugar, butter in bowl and cream. Add cocoa and sour milk. Add vanilla and flour and lastly, the boiling water. Bake for 30-40 minutes at 350°. This cake will be very moist.

When you are out in company
And gossips at her best
Just listen to the others
And give your tongue a rest.

- Edith Andrews

CHOCOLATE CAKE

In Memory of Clara Anderson

1 egg	1 c. sugar
1/2 c. cocoa	1 tsp. soda
1/2 c. lard <u>or</u> butter	1 tsp. vanilla
1 1/2 c. flour	1/2 c. hot water
1/2 c. sour milk (sweet milk with 1 T. vinegar)	1/4 tsp. salt

Put in bowl in order given and mix well. Bake at 375° for 20 minutes. Makes 18 cupcakes or a 9x9-inch cake.

CHOCOLATE SHEET CAKE

Jo Ann Swalin and Lillian Hinrichs

2 c. sugar	1/2 c. shortening
2 c. flour	1/2 c. buttermilk
1 stick oleo	1 tsp. soda
1 c. water	2 eggs (beaten)
4 T. cocoa	1 tsp. vanilla

Sift together the sugar and flour. In a saucepan, heat the oleo, water, cocoa and shortening to boiling. Pour over dry ingredients; then add remainder of ingredients. Beat well. Bake in a jelly roll pan at 400° for 20-25 minutes. Frost cake while hot.

FROSTING:

1 stick oleo	6 T. milk
3 T. cocoa	

Heat to boiling; add vanilla and one pound pkg. of sifted powdered sugar.

KRAZY CAKE

Jewell Mefferd

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

Sift dry ingredients together. Level off with a fork. Make three wells in the flour mixture. Put vinegar in one, salad oil in another and vanilla in the last. Add water and mix. Do not use mixer, but be sure to have it well mixed. Pour into a 9x13-inch ungreased pan. Bake at 350° for 25-35 minutes. Serves 15. Good with butter cream frosting and coconut.

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

FUDGE CAKE

Lillian Hinrichs

- | | |
|--------------------|----------------------------|
| 3/4 c. butter | 3 squares melted chocolate |
| 2 1/4 c. sugar | 3 c. cake flour |
| 1 1/2 tsp. vanilla | 1 1/2 tsp. soda |
| 3/4 tsp. salt | 1 1/2 c. ice water |
| 3 eggs (beaten) | |

Cream the butter, sugar, vanilla and salt together. Add the beaten eggs and melted chocolate. Sift the cake flour and soda. Add dry ingredients alternately with the ice water. This will make a large cake.

CHOCOLATE ICING:

- | | |
|------------------------|--------------|
| 12 marshmallows | 3 T. butter |
| 2 squares of chocolate | 3 tsp. water |

Melt in double water; add powdered sugar - 1 3/4 cups or more.

\$300. CHOCOLATE CAKE

Mavis Atkins

- | | |
|------------------------|---|
| 1/2 c. shortening | 2 1/4 c. flour |
| 1 1/2 c. sugar | 1/2 tsp. salt |
| 1 tsp. vanilla | 1 c. buttermilk (or 1 c. sweet milk
with 1 tsp. vinegar) |
| 2 whole eggs | 1 tsp. soda |
| 4 T. red food coloring | 1 T. vinegar |
| 3 T. cocoa | |

Cream the shortening, sugar and vanilla. Add eggs and mix well. Make a paste of the coloring and cocoa. Sift together the flour and salt and add alternately with the buttermilk. Mix the soda and vinegar and add last. Beat well. Pour into 2 greased and floured 8-inch layer pans or a 9x13-inch pan. Bake in 350° oven for 25-30 minutes. Cool.

FROSTING:

Cook 1 c. milk and 3 T. flour until thick. Cream 1/2 c. butter and 1 c. white sugar. Add 1 tsp. vanilla. Combine with cooled milk mixture and beat well. Spread on cake.

RED CHOCOLATE CAKE

Sharon DeVore

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

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RED CHOCOLATE CAKE (Continued.)

Mix vinegar and soda together in small bowl and let stand. Cream Crisco and sugar. Add eggs, vanilla and food coloring. Sift together cocoa, salt and cake flour. Add alternately with butter-milk. Fold in vinegar and soda mixture; do not beat. Bake at 350° for 30 minutes in 2 (8-inch) layer pans, greased and floured.

FROSTING

Sharon DeVore

Step I:

1 c. milk

Pinch of salt

1/4 c. flour

Step II:

1 c. sugar

1 stick oleo

1/4 c. Crisco

Step III:

1 tsp. vanilla

Add ingredients of Step I. Cook until thick and cool thoroughly. Combine ingredients of Step II. Beat at high speed until fluffy. Combine Step I mixture with Step II mixture. Add vanilla. Beat at high speed until fluffy and white. Add a few drops of red food coloring. Frosts 2 layers.

CHOCOLATE CHIP CAKE

ReNay Hanson

1 1/4 c. sugar

1 tsp. soda

1 c. oleo

3 T. cocoa

2 eggs

1 c. water

1 1/2 tsp. red food coloring

1/2 c. nutmeats

1 3/4 c. flour

1 c. chocolate chips

Cream sugar, shortening and eggs. Beat all together; add food coloring. Blend in 1 c. water. Sift dry ingredients together; then combine the two mixtures. Put in greased and floured 9x13-inch pan. Sprinkle nuts and chips on top. Bake at 350° for 30-35 minutes.

MAYONNAISE CAKE

Frances Stauffer

4 T. cocoa

1 c. sugar

1 tsp. baking soda

2 c. sifted flour

1 tsp. baking powder

1 tsp. vanilla

1 c. mayonnaise (or salad dressing)

1 c. cold water

Mix in order given. Bake in greased pan. Bake at 350° for 35-40 minutes.

DATE CHOCOLATE CHIP CAKE

Becky Gambs

1 c. chopped dates	1 1/2 c. flour
1 1/2 c. boiling water	3/4 tsp. soda
1 tsp. soda	1/4 tsp. salt
1/2 c. shortening	1/2 pkg. (6 oz.) chocolate chips
1 c. sugar	1/2 c. sugar
2 eggs (beaten)	1/2 c. nuts

Combine dates, soda and boiling water and let cool. Cream together the shortening, sugar and eggs and add to date mixture. Add dry ingredients and mix well. Put in a 9x13-inch pan. Top with mixture of chips, sugar and nuts. Bake at 350° for 30 minutes.

DATE CAKE

Carolyn Mefferd

1 1/2 c. boiling water	1 tsp. soda
1 1/2 c. dates (cut)	1/4 c. butter
Let cool.	
1 c. sugar	1 tsp. flavoring
1 egg	1 tsp. baking powder
1 1/4 c. flour	Nuts (if desired)
1/4 tsp. salt	

Add date mixture and bake at 350° for 30 minutes. Use a 9x13-inch pan.

TOPPING:

1 c. chopped dates	1/2 c. water
1/2 c. sugar	Nuts

Cook until thick. Put over baked cake.

MY FAVORITE DATE CAKE

Jean Welander

1 1/2 c. dates (cut very fine)	2 eggs (unbeaten)
1 tsp. soda	2 c. cake flour
1 c. hot water	1 tsp. baking powder
1 c. sugar	1 bar German chocolate (broken into large chunks)
1/2 c. butter <u>or</u> oleo	1/2 c. nuts (chopped coarsely)

Mix dates, soda and water together and let cool. Cream shortening; add sugar, eggs and sifted flour and baking powder. Add date mixture. Add chocolate and nuts and fold in carefully. Bake at 350° for 30 minutes in a 9x13-inch pan.

<u>FROSTING:</u> 1 1/2 sq. chocolate	1 egg yolk
2 1/2 T. water	1 tsp. vanilla
1 T. butter	1 1/4 c. powdered sugar

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MY FAVORITE DATE CAKE (Continued.)

FROSTING:

Cut chocolate and add water and butter. Heat until blended and add yolk and stir. Keep heat very low. Cool and add sugar and vanilla. May fold in 1/2 cup broken pieces of nuts in frosting or put 1/2 c. whole nuts on top.

BLACK WALNUT DATE CAKE

Jewell Mefferd

1/2 lb. pitted dates	1/4 tsp. salt
1 T. butter	1 1/2 c. sifted flour
1 c. hot water	1 tsp. baking powder
1 tsp. soda	1 egg (well beaten)
1 c. sugar	1/2 c. black walnuts

Combine dates, butter, hot water, soda in bowl and let set 5 minutes. Sift in dry ingredients. Stir in the egg and nuts and mix well but don't beat. Pour into greased pan, 8x13-inch and bake at 375° for 30 minutes.

TOPPING:

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

Boil this together until thick and pour over cake while hot. Spread and sprinkle with nuts. Serve with whipped cream.

FRUIT COCKTAIL CAKE

Edna Lewis

1 c. sugar	1 large can (No. 2 1/2) fruit
1 c. flour	cocktail (well drained)
1 tsp. baking soda	1 egg
1/4 tsp. salt	1/2 c. nuts (chopped)

Sift the first 4 ingredients together. Add remaining ingredients and beat good. Put into a greased, floured pan like cake dough; then sprinkle 1/2 c. brown sugar on top. Bake in 300° oven about 1 hour or until done. Let cool. Serve with whipped cream or ice cream. Use a 9x9-inch pan.

TUTTI FRUITTI CAKE

Esther Swalin

1 box white cake mix	1 can well drained fruit cocktail
	(medium)

TOPPING:

1/2 c. brown sugar	3/4 c. nuts (chopped)
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Mix cake mix according to directions and fold in fruit cocktail. Pour in greased and floured 9x13-inch pan. Sprinkle topping over cake. Bake at 350° for 40 minutes. Serve with whipped cream.

LEMON LAYER CAKE

Connie Samuelson

1/2 tsp. soda	1/3 c. shortening
3/4 c. sour cream	3 eggs
2 c. sifted cake flour	1/3 c. lemon juice (or Realemon)
1 1/4 c. sugar	2 T. water
1 1/2 tsp. baking powder	1 T. lemon peel (grated; opt.)
1/2 tsp. salt	

In large mixer bowl, stir soda into sour cream. Sift together remaining dry ingredients into bowl. Add shortening. Mix at low speed, scraping sides of bowl until blended; beat at medium speed 2 minutes. Batter will be thick but will thin during beating. Blend in eggs; beat at medium speed 1 minute. Add lemon juice and water; beat 1 minute. Sprinkle lemon peel over batter; stir with a spoon to mix evenly. Pour into two 8-inch cake pans, lined with well-greased wax paper. Bake at 350° for 30-35 minutes. Let stand 5 minutes before turning out onto wire rack. When cool, spread 1/3 c. lemon butter icing (below) between layers; frost top and sides with remaining icing.

LEMON BUTTER ICING:

2 T. softened butter <u>or</u> oleo	1 1/2 T. lemon juice <u>or</u> Realemon
2 T. shortening	1 T. milk
1 egg yolk	2 tsp. lemon peel (grated; opt.)
3 c. sifted powdered sugar	

In small mixer bowl, cream together butter and shortening until fluffy; beat in egg yolk. Add sugar and liquid alternately, beating until smooth. Stir in lemon peel. Makes 1 1/4 cups.

LEMON CAKE

Connie Samuelson

1 pkg. lemon Jello	3/4 c. cooking oil
1 c. boiling water	1 T. lemon extract
1 pkg. yellow cake mix	4 eggs

GLAZE:

1 c. powdered sugar	Juice of one lemon
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Dissolve Jello in boiling water. Set aside to cool. Beat cake mix with cooking oil, lemon extract and eggs, one at a time. Beat well and add Jello mix. Pour into large cake pan, 13x9-inch, which has been greased. Bake 25 to 30 minutes in 350° oven. Do not overbake. Remove from oven and have ready powdered sugar-lemon glaze. Prick top of cake with fork and pour lemon glaze over hot cake. This keeps for a week and just as fresh as when first made. For a fancy effect, frost with whipped cream.

Connie Samuelson

GLAZE:

Grease a 9x13x2-inch pan. Dilute the Jello in water. Put cake mix, oil, eggs and Jello in bowl and beat together. Put in pan and bake at 350° for 30 to 45 minutes. Cool cake about 15 minutes; punch holes in top with toothpick or fork and pour glaze on top of cake.

Karen Michael

Mix cake mix, lemon pudding, water, oil and eggs together and beat until light and fluffy. Bake at 350° for 25-30 minutes. While still warm, make lots of holes in top with fork. Work frosting into cake.

2 c. powdered sugar 1/3 c. orange juice (concentrated
2 T. Mazola oil diluted)

Jo Ann Swalin

For cake, pour boiling water over oats; cover and let stand 20 minutes. Beat butter until creamy; beat in sugars, vanilla and eggs. Add oats mixture; mix well. Sift together flour, soda, salt, cinnamon and nutmeg. Add to creamed mixture, mixing well. Pour batter into well-greased and floured 13x9-inch baking pan. Bake in 350° oven 45 to 50 minutes. Do not remove from pan.

Continued Next Page.

SPICY OATMEAL CAKE (Continued.)BROILED FROSTING:

1/3 c. butter <u>or</u> margarine (melted)	1/3 c. light cream
3/4 c. firmly packed brown sugar	1 c. nuts (chopped)
	1 1/3 c. flaked <u>or</u> shredded coconut

Combine all ingredients. Spread evenly over cake. Broil until bubbly. Serve warm or cooled.

SPICE DROP CAKES

Mabel Brandt

1/2 c. shortening	1/2 tsp. cloves
1 c. sugar	1/2 tsp. nutmeg
2/3 c. sour milk	1/8 tsp. salt
2 eggs	2 c. flour
1 tsp. vanilla	1 tsp. soda
1 tsp. cinnamon	

Cream shortening and sugar. Add remaining ingredients and beat 2 minutes. Half fill greased muffin pans and bake 15 minutes in moderately slow oven.

OATMEAL CAKE

Maryl Johnson

1 1/2 c. boiling water	1 tsp. soda
1 c. oatmeal	1 tsp. baking powder
1 c. brown sugar	1/2 tsp. salt
1 c. white sugar	1 1/2 c. flour
1/2 c. margarine	1/4 tsp. cinnamon
2 eggs	

Pour boiling water over oatmeal and cool. Cream the shortening and sugars together. Add the eggs. Sift together the dry ingredients and add alternately with the oatmeal mixture. Bake in a greased 9x13-inch pan at 350° for 25-30 minutes.

TOPPING:

1/4 c. margarine	1/4 - 1/2 c. nuts
1/2 c. brown sugar	1/2 to 3/4 c. coconut
1/4 c. cream <u>or</u> milk	1/2 tsp. vanilla

Bring to a boil and boil one minute. Cool and frost the cake.

The greatest calamity is not to have failed, but to have failed to try.

OATMEAL CAKE AND FROSTING

Vicki Hanson

- | | |
|-------------------------|-----------------------|
| 1 1/2 c. boiling water | 1 1/3 c. sifted flour |
| 1 c. oatmeal (uncooked) | 1 tsp. soda |
| 1 stick margarine | 1 tsp. cinnamon |
| 2 eggs | 1/2 tsp. nutmeg |
| 1 c. brown sugar | 1/2 tsp. salt |
| 1 c. white sugar | |

Pour boiling water over oatmeal and margarine in mixing bowl. Cover and let stand 20 minutes. Add 2 eggs and beat well. Add remaining ingredients and beat together thoroughly. Grease a 9x13-inch pan. Bake at 350° for 35 minutes. Let cool slightly; then spread with topping.

TOPPING:

- | | |
|-------------------------|------------------|
| 6 T. softened margarine | 1/2 c. coconut |
| 1 c. nuts (chopped) | 1/4 c. cream |
| 1/2 c. brown sugar | 1/4 tsp. vanilla |

Mix together and spread on top of warm cake. Place under broiler for 1-2 minutes. Watch! Don't burn!

PEANUT BUTTER CRUNCH CAKE

Judy Madsen

- | | |
|---------------------------------------|---------------|
| 1 pkg. (2 layer size) yellow cake mix | 3 eggs |
| 1/2 c. chunk-style peanut butter | 1 2/3 c. milk |

In mixer bowl, combine dry cake mix, the 1/2 c. peanut butter, eggs and milk. Blend at low speed of electric mixer; beat 2 minutes at medium speed. Turn into greased 13x9x2-inch baking pan. Bake in 350° oven 35 to 40 minutes or till cake tests done. Cool and top with nutty chocolate frosting.

PINEAPPLE UPSIDE DOWN CAKE

Carol Becker

- | | |
|----------------------------------|-----------------|
| 2 T. butter | 3/4 c. sugar |
| 1/4 c. brown sugar | 2 T. shortening |
| 1 can sliced pineapple (drained) | 1 tsp. vanilla |
| | 1 egg |
| 1 1/2 c. biscuit mix (Bisquick) | 3/4 c. milk |

Melt butter in an 8x8-inch pan. Spread brown sugar over bottom of pan. Place pineapple slices in pan. Mix other ingredients and pour over pineapple. Bake at 350° for 35 minutes. Serves 9.

UPSIDE DOWN PINEAPPLE CAKE

Louise Erickson

1 yellow cake mix
1 stick oleo

1 c. brown sugar
1 can (1 lb., 14 oz.) pineapple
slices

Melt oleo in 14x9-inch pan. Sprinkle sugar evenly over bottom. Drain pineapple; arrange in rows. Make up cake mix, substituting pineapple juice and water for liquid. Pour over pineapple slices. Bake. Let finished cake stand 5 minutes to set. Turn upside down on cookie sheet. Serve with whipped cream. Bake at 350° for 50 minutes. Serves 12.

PINK PINEAPPLE CAKE

Judy Madsen

1/2 c. shortening
1 1/2 c. sugar
1 tsp. vanilla
3/4 c. crushed pineapple (with
juice)
2 1/2 c. sifted cake flour

1/4 tsp. salt
3 tsp. baking powder
1/3 c. water
Few drops red food coloring
3 egg whites (stiffly beaten)

Cream shortening and sugar. Add vanilla and pineapple and blend. Add flour, sifted together with baking powder and salt, alternately with water. Blend in enough coloring to give a soft pink color. Fold in egg whites. Bake in greased and floured 9x13-inch pan at 350° for 25-30 minutes. Cool. Frost with seven minute frosting or top with whipped cream.

POPPY SEED CAKE

Arlene Barker

1/4 c. poppy seed
3/4 c. milk
3/4 c. oleo or Crisco
2 c. sifted cake flour

2 tsp. baking powder
1 tsp. vanilla
4 egg whites (beaten stiff)
1 1/2 c. sugar

Soak poppy seeds in the milk for 5 minutes. Sift dry ingredients in mixer bowl. Add the milk and poppy seed to this and beat well with the shortening. Add the vanilla. Fold in the stiffly beaten egg whites. Bake in a 9x13-inch pan for 25 minutes at 350°.

FROSTING FOR POPPY SEED CAKE

Arlene Barker

4 egg yolks
3 T. corn starch
2 c. milk

1 c. sugar
1 c. nuts (chopped)
1/8 tsp. salt

Mix dry ingredients. Beat yolks. Heat milk to boiling point in double boiler. Mix eggs and dry ingredients together with the milk. Cook until smooth and thick. Then frost cake and add nuts on top.

RHUBARB CAKE

Eileen Lundeen

1/2 c. butter	4 c. rhubarb (cut in 1/2-inch pieces)
1 1/2 c. sugar	1/2 c. sugar
2 eggs (beaten)	1 (3 oz.) pkg. strawberry Jello
3 c. flour	
4 tsp. baking powder	TOPPING:
1 c. milk	1/4 c. flour
1 tsp. vanilla	1/2 c. sugar
Pinch of salt	3 T. butter

Mix first 8 ingredients as for cake; batter will be very stiff. Smooth batter into 9x13-inch greased and floured pan. Mix rhubarb, sugar and Jello; place over batter. Crumble topping ingredients together and sprinkle on top of rhubarb mixture. Serve as a dessert topped with whipped cream or ice cream. Bake at 375° for 45 minutes.

CHOCOLATE ROLL

Lorraine Sundberg

4 large eggs	1 c. flour
1 1/3 c. sugar	1/3 c. cocoa
1/2 c. water	1 1/4 tsp. baking powder
1 tsp. vanilla	1/4 tsp. salt

Beat eggs and sugar until fluffy. Add water and vanilla. Beat. Add flour, cocoa, baking powder and salt. Blend. Bake in 15x10-inch pan lined with greased waxed paper 25 to 30 minutes at 350°.

Turn onto towel dusted with powdered sugar. Roll and cool. When cool, unroll carefully and spread with softened ice cream (flavor of your choice). Reroll and wrap in foil. Freeze. This is a family favorite.

CHOCOLATE ROLL CAKE

Edith Swalin

6 eggs	1 tsp. vanilla
1/2 tsp. salt	1/2 c. sugar
Sift together:	
2 T. cocoa	2 heaping T. flour

Beat egg whites until frothy; add salt and 1/4 cup sugar; beat again until stiff; add 1/4 c. sugar; beat until thick. Beat egg yolks until thick and lemon colored; add 1 tsp. vanilla and fold into beaten egg whites. Add sifted dry ingredients. Spread in greased waxed paper lined 10 1/2 x 15-inch pan. Bake in 300° oven 45 minutes. Turn out onto towel sprinkled with powdered sugar. Remove wax paper. Cut off crisp edges, roll up and cool. Unroll and spread with whipped cream or Dream Whip. Roll like jelly roll, dust with powdered sugar. Serve with whipped cream.

JELLY ROLL CAKE

Josie Welander

4 eggs (room temp.) 1 c. flour (measure after sifting)
 4 T. water 1 tsp. baking powder
 1 c. sugar Flavoring

Beat the eggs well with a pinch of salt. Add the water and beat more. Add the sugar gradually. Add flavoring. Sift flour and baking powder and fold into the batter. Grease and flour jelly roll cake pan. Bake at 325° for 20-30 minutes. Turn out on buttered wax paper; spread with jelly and roll. Frost or sprinkle with powdered sugar.

PUDDING CAKE

Jean Welander

1 yellow cake mix 3/4 c. pecans (chopped)
 1 1/2 c. brown sugar 2 c. boiling water
 2 T. flour

Make cake according to the directions on the box and pour into a 9x13-inch buttered pan. Mix brown sugar, flour and pecans together and sprinkle over cake batter. Pour boiling water over the cake. Bake at 375° for 30 minutes. Serve warm with whipped cream.

CHOCOLATE PUDDING CAKE

Jeannine Johnson

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

Sift dry ingredients; add milk, butter, cocoa, vanilla and nuts. Put into greased 9x9-inch pan and top with 1/2 c. white sugar, 1/2 c. brown sugar and 3 T. cocoa. Pour 1 c. hot water over. Bake 45 minutes at 325°.

CHOCOLATE PUDDING CAKE

Carol Becker

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

Sift dry ingredients and add milk, butter, chocolate and vanilla. Put in 8x8-inch pan. Mix together and sprinkle over first part: 1/2 c. white sugar, 1/2 c. brown sugar and 2 T. cocoa. Pour 1 cup boiling water over all this. Pudding will be at bottom of pan when baked. Bake at 325° for 45 minutes. Serve sauce side up. Delicious!

CHOCOLATE PUDDING CAKE

Dorothy Clark

- | | |
|----------------------|--------------------|
| 1 c. flour | 2 T. butter |
| 1/4 tsp. salt | 1 tsp. vanilla |
| 3/4 c. sugar | 1/2 c. brown sugar |
| 2 tsp. baking powder | 1/2 c. white sugar |
| 2 T. cocoa | 2 T. cocoa |
| 1/2 c. milk | 1 c. water |

Sift together the flour, salt, 3/4 c. sugar, baking powder and 2 T. cocoa. Add the milk, butter and vanilla. Mix well and pour in an 8x10-inch baking dish. Cover with brown sugar, 1/2 c. white sugar and 2 T. cocoa which has been mixed together. Pour water over all. Bake 40 minutes at 350°. Serves 10.

RAISIN CARAMEL PUDDING

Dorothy Clark

- | | |
|----------------------|--------------------------|
| 1 c. white sugar | 1/2 c. milk |
| 1 c. flour | 1 heaping c. brown sugar |
| 1/2 tsp. salt | 2 T. butter |
| 1 tsp. baking powder | 2 c. hot water |
| 1 c. raisins | |

Mix sugar, flour, salt, baking powder and raisins with milk and put in a greased 8x10-inch baking dish. Combine the brown sugar, butter and hot water and stir until dissolved. Pour over first mixture. Bake for 30 minutes at 350°. This is very good served either warm with rich milk or cold with whipped cream. Serves 6-8.

FROSTINGS

FUDGE FROSTING

Jo Ann Swalin

Combine in pan:

- | | |
|-------------|---------------|
| 1/3 c. milk | 1/4 c. butter |
|-------------|---------------|

Bring just to boil, stirring. Remove from heat. Add 1 cup chocolate chips and 1 tsp. vanilla. Stir till smooth. Gradually add 2 1/4 cups confectioners' sugar. Beat till thick enough to spread. Fills and frosts two 9-inch cake layers.

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

NUTTY CHOCOLATE FROSTING

Judy Madsen

1 lb. confectioners' sugar 1/3 c. butter or margarine
 1/2 c. cocoa 1/4 c. chunk-style peanut butter
 1/4 tsp. salt 1 tsp. vanilla
 1/3 c. boiling water

Combine 1 (1 lb.) pkg. (about 4 3/4 c.) sifted confectioners' sugar, 1/2 c. cocoa powder and 1/4 tsp. salt. Add 1/3 c. boiling water, 1/3 c. butter or margarine and 1/4 c. chunk-style peanut butter; blend well. Add 1 tsp. vanilla, stirring to blend.

CHOCOLATE FROSTING

Sue Wenell

1 1/3 c. sugar 6 T. milk
 6 T. oleo

Bring ingredients to a boil for 30 seconds. Remove from heat and add 1/2 cup chocolate chips and beat with mixer until dull. Makes enough to spread on a 9x13-inch cake or brownies.

EASY COOKED CHOCOLATE FROSTING

Vicki Hanson

1 c. sugar 1/4 c. milk
 1/4 c. cocoa 4 marshmallows
 1/4 c. margarine 1 tsp. vanilla

Boil sugar, cocoa, margarine and milk together for 1 minute. Remove from heat. Add 4 marshmallows and vanilla. Cool slightly. Beat until thick. Spread on cake. Frosts a 9x13-inch cake.

EASY PENUCHE OR CHOCOLATE ICING

Sue Mefferd

Melt 1/2 c. butter; add 1 c. brown sugar (packed). Boil and stir over low heat 2 minutes. Add 1/4 c. milk. Bring to a boil, stirring constantly. Cool to lukewarm. Gradually add 1 3/4 to 2 c. sifted powdered sugar. Beat until thick enough to spread. If too thick, add hot water.

To make chocolate icing, add about 2 T. cocoa before it boils.

CREAMY FROSTING

Eileen Lundeen

3 1/2 c. powdered sugar 1/4 tsp. salt
 1/2 c. Crisco 1 tsp. vanilla
 2 unbeaten egg whites 1 tsp. cream of tartar

Mix 2 c. powdered sugar with Crisco so it looks like pie dough. Add all of remaining ingredients and beat until smooth. Make half a recipe for small cake.

SEVEN MINUTE FROSTING

Judy Madsen

1 egg white
7/8 c. sugar
3 T. water

1 tsp. white Karo syrup
Dash of salt

Cook in double boiler for seven minutes, beating constantly with egg beater or hand mixer. Remove from heat; add 1 tsp. vanilla and spread on cake. Sprinkle coconut on frosting if desired.

MIRACLE ICING

Eileen Lundeen

1 c. sugar
1 egg white (unbeaten)
1/4 tsp. cream of tartar

1/2 c. boiling water
1 tsp. vanilla

Mix sugar, egg white, cream of tartar. Add boiling water. Beat on high speed of mixer until very stiff. Add vanilla. Spread on cake. This is a mock 7 minute frosting.

NEVER FAIL FROSTING

Arlene Barker

1 c. sugar
1/3 c. water

1/4 tsp. cream of tartar

Boil 1 minute. Beat 1 egg white stiff and add boiled syrup slowly to it. Beat till it stands in peaks. Then add 2 table-
spoons of powdered sugar and vanilla.

FROSTINGSEASY PENICHE OR CHOCOLATE ICINGCREAMY FROSTING

cookies & candy

CHERRY ROLL COOKIES

1/4 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
2 eggs (beaten)
2 T. milk
2 1/4 c. sifted flour

Combine shortening, sugars, eggs and milk. Cream for 2 minutes. Add dry ingredients. Add cherries, if desired. Roll into 12 rolls. Bake at 350° for 15 minutes. Makes 2 dozen.

CINNAMON COOKIES

1/2 c. butter or oil
1 c. sugar
1 egg
1 tsp. vanilla

Cream butter and sugar. Add egg and vanilla. Sift flour, baking powder and salt. Mix well.

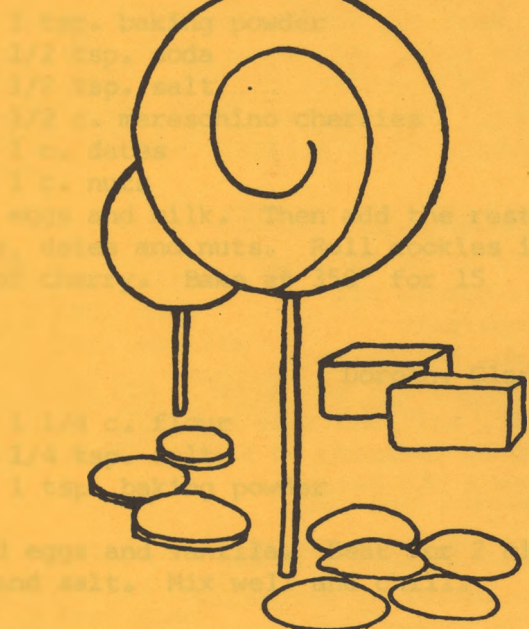
1 tsp. or more cinnamon
1 T. sugar

Make small balls of dough, mix of white. Roll in cinnamon mixture. Place on greased cookie sheet and flatten with bottom of glass. Bake at 350° for 10 minutes. Makes 2 dozen.

PEACH CHOCOLATE COOKIES

2 sq. chocolate
1 c. brown sugar
1 c. sour cream
1/2 c. margarine
1 egg (beaten)

Melt margarine; add sugar, egg and sour cream; mix well. Sift flour and dry ingredients. Drop by teaspoon on greased cookie sheet. Bake at 350° for 10-12 minutes. Frost when cool.



1/4 c. chopped nuts (optional)

Carol Becker

1 1/2 c. flour
1 tsp. vanilla
1/4 tsp. salt
1/4 tsp. soda
1/2 tsp. baking powder

A loose tongue often gets into a tight place.

cookies & candy

1 egg
1/2 c. sugar
1 T. butter

dash of salt

Cook in double boiler for seven minutes, beating constantly with egg beater or hand mixer. Remove from heat; add 1 tsp. vanilla and 1/2 c. sugar. Sprinkle around on frosting if desired.

WAXY WAX

Stilton, England

1 c. sugar
1 egg white (beaten)
1/2 c. cream of tartar

1/2 c. boiling water
1 tsp. vanilla

Put sugar, egg white, cream of tartar. Add boiling water. Beat on high speed of mixer until very stiff. Add vanilla. Spread on waxed paper. Cook 10 minutes. Frosting.

WAXY WAX

Stilton, England

1 c. sugar
1/2 c. cream of tartar

1/4 c. cream of tartar

Put sugar, egg white, cream of tartar. Add boiling water. Beat on high speed of mixer until it stands in peaks. Then add 1 table-spoon of vanilla and 1/2 c. sugar.

COOKIES

CHERRY WINK COOKIES

Joyce Sundberg

3/4 c. shortening	1 tsp. baking powder
1/2 c. brown sugar	1/2 tsp. soda
1/2 c. white sugar	1/2 tsp. salt
2 eggs (beaten)	1/2 c. maraschino cherries
2 T. milk	1 c. dates
2 1/4 c. sifted flour	1 c. nuts

Combine shortening, sugars, eggs and milk. Then add the rest of dry ingredients. Add cherries, dates and nuts. Roll cookies in corn flakes and top with a half of cherry. Bake at 350° for 15 minutes. Makes 3 dozen.

CINNAMON COOKIES

Dorothy Clark

1/2 c. butter <u>or</u> oleo	1 1/4 c. flour
1 c. sugar	1/4 tsp. salt
1 egg	1 tsp. baking powder
1 tsp. vanilla	

Cream butter and sugar. Add eggs and vanilla. Beat for 2 minutes. Add flour, baking powder and salt. Mix well and chill.

Mix:

1 tsp. or more cinnamon	1/4 c. chopped nuts (if desired)
1 T. sugar	

Make small balls from dough, size of walnut. Roll in cinnamon mixture. Place on greased cookie sheet and flatten with bottom of glass. Bake at 350° for 10 minutes. Makes 3 dozen.

MOIST CHOCOLATE COOKIES

Carol Becker

2 sq. chocolate	1 1/2 c. flour
1 c. brown sugar	1 tsp. vanilla
1 c. sour cream	1/4 tsp. salt
1/2 c. margarine	1/4 tsp. soda
1 egg (beaten)	1/4 tsp. baking powder

Melt margarine; add sugar, egg and sour cream; mix well. Add flour and dry ingredients. Drop by teaspoon on greased cookie sheet. Bake at 350° for 10-12 minutes. Frost when cool.

A loose tongue often gets into a tight place.

CHOCOLATE MERINGUE COOKIES

Carolyn (Swalin) Rosengren

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

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar gradually, beating until peaks are stiff. Fold in chocolate chips and nuts. Cover cookie sheet with brown paper. Drop mixture by rounded teaspoons. Bake at 300° about 25 minutes. Cool slightly before removing. 24 cookies.

CHOCOLATE CHIP COOKIES

Mrs. Ella Atkins

1 1/2 c. brown sugar	4 eggs
2 c. Mazola oil	4 1/2 - 4 3/4 c. flour
1 tsp. salt	1 tsp. vanilla
2 tsp. baking soda	1 (6 oz.) pkg. chocolate chips

Cream oil and sugar. Add eggs, one at a time, and mix. Sift flour, salt and soda and add. Add vanilla. Cool for 1 1/2 hours. Drop by teaspoon on baking sheet. Bake at 350° for 10-12 minutes. Makes a big batch.

CHOCOLATE CHIP COOKIES

Janice Dugger

1 c. butter <u>or</u> margarine	2 1/2 c. flour
3/4 c. brown sugar	1 tsp. vanilla
3/4 c. granulated sugar	1 tsp. salt
2 eggs	1 c. chopped nuts (if desired)
1 tsp. soda	1 pkg. (6 oz.) chocolate chips

Cream butter and sugar. Add eggs. Dissolve soda in 1 tsp. hot water. Add flour, salt and stir in chips and nuts last. Bake at 375° for 10 minutes. Makes 100 cookies.

CHOCOLATE CHIPPERS

Carol Becker

1 c. Crisco	2 c. flour
1 c. sugar	1 tsp. soda
1/2 c. brown sugar	1 1/2 tsp. salt
2 eggs	1 (12 oz.) pkg. chocolate chips
2 tsp. vanilla	1/2 c. walnuts (optional)

Cream shortening, sugars, egg and vanilla. Sift dry ingredients and stir into creamed mixture. Add chips and nuts. Drop onto greased cookie sheet by teaspoon. Bake at 375° for 10-12 minutes. Makes 6 dozen.

CHOCOLATE CHIP COOKIES

Louise Erickson

- | | |
|--------------------|-----------------------|
| 1 c. white sugar | 1 tsp. vanilla |
| 1/2 c. brown sugar | 3 c. flour |
| 1 c. oleo | 6 oz. chocolate chips |
| 2 large eggs | 1 tsp. soda |

Cream sugars, oleo. Add eggs; beat. Add vanilla, flour. Add chocolate chips; stir by hand. Drop from spoon or roll lightly into balls. Flatten slightly on greased cookie sheet. Bake at 375° for 10-12 minutes. Makes 3 to 4 dozen.

CHOCOLATE CHIP COOKIES

Agda Johnson

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|----------------------------|--------------------------|
| 1 c. margarine | 1 tsp. salt |
| 1 c. white sugar 2 eggs | 1 tsp. soda |
| 1/2 c. brown sugar | 1 tsp. vanilla |
| 3 c. flour | 1 1/2 c. chocolate chips |

Sift dry ingredients together and mix in order given. Drop on cookie sheet. Bake at 350° for 12-15 minutes.

COWBOY COOKIES

Mary Ann Seehusen

- | | |
|-------------------------------------|---------------------------|
| 1 c. oleo | 1/2 tsp. baking powder |
| 1 c. white sugar | 1/2 tsp. salt |
| 1 c. brown sugar | 1 tsp. soda |
| Add 2 or 3 eggs (depending on size) | 2 c. oatmeal |
| 1 tsp. vanilla | 1 (6 oz.) chocolate chips |
| 2 c. flour | Nutmeats as desired |

Mix oleo and sugars together; add eggs and vanilla. Sift dry ingredients and mix into creamed mixture. Bake on greased cookie sheet 12-15 minutes at 350°. These freeze well.

CHOCOLATE CHIP OATMEAL COOKIES

Mabel Brandt

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|------------------|--------------------------------|
| 1 c. shortening | 1 1/2 c. sifted flour |
| 1 c. white sugar | 1 tsp. soda |
| 1 c. brown sugar | 1 tsp. salt |
| 2 eggs | 3 c. quick oatmeal |
| 1 tsp. vanilla | 1/2 c. nuts |
| | 1 pkg. (6 oz.) chocolate chips |

Roll in small balls or drop from a spoon. Bake at 350° for 15 minutes.

CRISP DROP COOKIES

Esther Andrews

1 c. brown sugar	1/4 tsp. salt
1 c. white sugar	1 c. corn flakes (mashed)
1 c. oleomargarine	1/2 c. coconut
1 c. salad oil	1 c. quick oatmeal
2 eggs	6 oz. pkg. butterscotch chips
3 c. flour	1 tsp. vanilla
1 tsp. soda	1/2 tsp. maple extract
3/4 tsp. baking powder	Nuts

Cream sugars and oleo together. Add oil and beat well. Add eggs and flavorings. Sift flour, soda, baking powder and salt together and add. Add remaining ingredients and mix well. Drop on a cookie sheet. Bake at 375° for 8-10 minutes. Makes 9 dozen cookies.

PEANUT COOKIES

Carolyn Mefferd

1 c. white sugar	3/4 c. shortening
1 c. brown sugar	2 eggs
Mix all. Add:	
1 1/2 c. flour	1 tsp. baking powder
1 tsp. soda	
Mix:	
2 c. salted peanuts	1 tsp. vanilla
Add: 2 c. oatmeal	

Bake in ungreased pan at 350°.

SALTED PEANUT COOKIES

Eileen Lundeen

1/2 c. shortening	1/2 tsp. baking powder
1 c. brown sugar	1/3 tsp. salt
1 egg	1 c. oatmeal
1 c. flour	1/2 c. crushed cornflakes
1/2 tsp. soda	2/3 c. salted peanuts

Cream shortening and sugar until light and fluffy. Add egg. Mix soda, baking powder, salt and flour; add to creamed mixture. Blend in oatmeal and cornflakes. Fold in salted peanuts. Drop small balls on ungreased cookie sheet; flatten with a fork. Bake in 375° oven for about 12 minutes.

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

BETTER YET COOKIES (Makes 4 dozen)

Rachael Lantz

1 1/4 c. white sugar	2/3 c. flour (unsifted)
1/2 c. butter <u>or</u> margarine	1 tsp. baking powder
1/4 tsp. butter flavoring	1/2 tsp. salt
3/8 c. cream	5 T. cocoa
1 egg	2 1/2 c. quick-cooking raw oatmeal
1 1/2 tsp. vanilla flavoring	1 c. black walnuts (opt.)
1 tsp. burnt sugar flavoring	

Cream together the sugar and butter. Add the flavorings, cream and egg and mix thoroughly. Sift together the flour, baking powder, salt and cocoa. Add to the creamed mixture. Then add the oatmeal and walnuts. Drop on ungreased cookie sheet. Bake at 350° for 10-12 minutes.

OATMEAL COOKIES

Florence Mefferd

1 c. raisins	2 c. flour
1 c. water	2 c. oatmeal
3/4 c. melted shortening	1 tsp. soda (in flour)
2 eggs	3/4 c. nuts
1 c. sugar	

Bring raisins and water to a boil; then let cool. Mix shortening and eggs together; beat well; then add raisins and water. Add all other ingredients to liquid mixture. Drop by teaspoonful on greased cookie sheet. Bake at 375° for 15 to 20 minutes.

PEANUT BUTTER COOKIES

Mabel Brandt and Doris Erickson

1 c. brown sugar	1 1/2 tsp. vanilla
1 c. white sugar	1 c. peanut butter
1 c. butter (or half lard)	1/2 tsp. soda mixed with 2 1/2 c. flour
2 eggs (beaten)	1/2 tsp. salt

Mix in order given. Roll in a ball the size of a walnut. Press flat with your hand and then press with a fork. Bake at 375° for 10 minutes.

GINGER COOKIES

Agda Johnson

1 c. margarine	1 tsp. soda
1 1/2 c. sugar	2 tsp. baking powder
1 T. dark syrup	2 tsp. cinnamon
1 egg	2 tsp. ginger
3 1/4 c. flour	1 tsp. cloves

Continued Next Page.

GINGER COOKIES (Continued.)

Sift dry ingredients together and mix in order given. Roll out, cut and bake in moderate oven. Sprinkle cookies with sugar before baking. Bake at 350° for 12-15 minutes.

GINGER COOKIES

Kurt Peterson

3/4 c. shortening	2 tsp. soda
1 c. sugar	1/4 tsp. salt
1 egg	1 tsp. cinnamon
1/4 c. molasses	3/4 tsp. ginger
2 c. flour	3/4 tsp. cloves

Mix together thoroughly, the shortening, sugar, egg, molasses and sifted flour. Stir in the soda, salt, cinnamon, ginger and cloves. Mix well and form into little balls. Place on greased cookie sheet and press flat with a floured glass. Bake 10 to 12 minutes in a 375° oven.

GINGER SNAPS

Arlene Barker

2 c. sugar	3 tsp. soda
1 c. lard	1 T. ginger
2 eggs	1/4 tsp. salt
1 c. molasses	4 3/4 c. flour

Cream sugar, lard, then add eggs. Mix in the molasses and the soda (mixed in a little hot water). Then mix in the rest of the ingredients. Roll out in little balls. Dip in sugar; place on ungreased cookie sheet. Bake at 350° for 8 to 10 minutes.

MOLASSES COOKIES

Eileen Lundeen

1 c. molasses	3 c. flour
1/2 c. melted shortening	1 tsp. soda
1/2 c. warm water	1 1/2 tsp. ginger

Combine molasses, shortening and water. Add dry ingredients. Bake in 375° oven. Frost with powdered sugar frosting when cool. This is a soft cookie.

MOLASSES CRUNCHES

Joan (Swalin) Eclov

3/4 c. shortening	1/4 tsp. salt
1 c. brown sugar	2 tsp. soda
1 egg	1/2 tsp. cloves
1/4 c. molasses	1 tsp. cinnamon
2 1/4 c. flour	1 tsp. ginger

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MOLASSES CRUNCHES (Continued.)

Cream shortening and sugar together. Beat in egg; add molasses and sifted dry ingredients. Roll into small balls and dip in sugar. Place on cookie sheet 1 inch apart. Bake 15-18 minutes at 375°.

CRACKED SUGAR MOLASSES COOKIES

Mabel Erickson

3/4 c. shortening	2 tsp. soda
1/4 c. molasses	2 c. sifted flour
1 c. sugar	1/2 tsp. salt
1 egg	1 tsp. cinnamon
	1/2 tsp. ginger

Melt shortening over low heat and allow to cool. In mixing bowl, mix shortening, sugar, molasses and egg. Beat well. Sift together flour, soda, salt and spices. Add these to the first part. Mix well and chill thoroughly. Form in 1-inch balls. Roll in granulated sugar and place on greased cookie sheets two inches apart (do not crush down). Bake at 375° for 8 to 10 minutes. About 4 dozen.

ORANGE COOKIES

Carolyn Mefferd

1 1/2 c. sugar	1 orange (juice and grated rind)
1 c. oleo	1 tsp. soda
2 eggs (beaten)	1 tsp. baking powder
1 c. sour milk	3 1/4 c. flour

Drop from spoon on cookie sheets. Bake at 350° for 10 to 12 minutes. Makes 5 dozen.

ICING:

1 T. butter	Powdered sugar to thicken
Juice of one orange	

RAISIN COOKIES

Mabel Hedman

1 c. raisins	3/4 c. oleo
1 1/2 c. water	2 eggs
1 tsp. soda	3 1/2 c. flour
1 c. white sugar	Pinch of salt
1 c. brown sugar	1 tsp. vanilla

Cook the raisins in the 1 1/2 c. water. Drain, saving 6 T. of the water. Mix the soda in the water. Cream the sugars and oleo. Add eggs, soda water, flour, salt and vanilla. Add raisins. Mix and drop by teaspoon on cookie sheet. Bake 12 minutes at 375°. Be sure raisins cool off before using.

CRISP DROP SUGAR COOKIES

Eileen Lundeen

- | | |
|----------------|-------------------------------|
| 2 1/2 c. flour | 2 T. white vinegar |
| 1/2 tsp. soda | 1/2 tsp. lemon juice |
| 1 tsp. salt | 1 c. shortening (part butter) |
| 1 egg (beaten) | 1 c. sugar |

Sift flour, soda and salt. Combine egg, vinegar, lemon juice. Cream butter and sugar. Add liquids and dry ingredients alternately to shortening-sugar. Drop from teaspoon on greased cookie sheet. Bake 10-12 minutes at 400°.

NO-ROLL SUGAR COOKIES

Jean Welander and Hazel Sundberg

- | | |
|---------------------------|------------------------|
| 1 c. Mazola oil | 1 tsp. vanilla |
| 1 c. margarine (2 sticks) | 1 tsp. salt |
| 1 c. white sugar | 1 tsp. cream of tartar |
| 1 c. powdered sugar | 1 tsp. soda |
| 2 eggs | 4 <u>full</u> c. flour |

Chill overnight. Roll in balls and flatten with a glass dipped in sugar. Bake at 350° until very light brown. Delicious! Large recipe.

NO ROLL SUGAR COOKIES

Doris Erickson

- | | |
|---------------------|------------------------|
| 1 c. powdered sugar | 1 tsp. lemon extract |
| 1 c. oleo | 2 1/2 c. flour |
| 1/4 c. white sugar | 1 tsp. soda |
| 1 egg | 1 tsp. cream of tarter |

Mix in order given. Roll in balls (1 tsp. full). Place on greased cookie sheets and flatten with glass dipped in sugar. Bake at 350° for 15 minutes.

ELLEN'S SUGAR COOKIES

Connie Samuelson

- | | |
|--|----------------------|
| 1 1/2 c. sugar | 4 c. flour |
| 1 c. sour cream (sweet cream
may be used) | 1 tsp. soda |
| 3 eggs | 2 tsp. baking powder |
| 1 c. butter <u>or</u> margarine | Little salt |

Cream the sugar and cream; add eggs, beating well. Add remaining ingredients and if you want to roll them out, refrigerate several hours. I like to drop them on the cookie sheet with a spoon. Bake at 350° until very lightly browned.

Today is the first day of the rest of your life.

VERY EASY SUGAR COOKIES

Ruby Seehusen

1 c. oleo	2 tsp. vanilla
2 c. white sugar	5 c. flour
2 eggs	2 tsp. cream of tartar
1 c. cooking oil	1/2 tsp. salt

Cream oleo and sugar; add eggs, oil and vanilla. Add dry ingredients. (It may take a little more than 5 c. flour sometimes.) Roll in balls and place on ungreased cookie sheet. Flatten with a glass dipped in sugar. Bake 10 minutes at 375°. You need not refrigerate dough, but it can be and baked as you have time.

FLORENCE'S SUGAR COOKIES

Vivian Christoffers

2 c. sugar	1 tsp. almond (optional)
1 c. butter	5 c. flour
1 c. lard	2 tsp. soda
2 eggs	Pinch of salt
2 tsp. vanilla	

Roll in ball. Flatten with glass which has been dipped in sugar. May use colored sugar at Christmas time or garnish with a pecan. Bake at 350°.

MOM'S SUGAR COOKIES

In Memory of Mrs. Alma Swalin

1/2 c. shortening	1/2 tsp. lemon extract
1 c. sugar	3 c. flour
1 egg <u>plus</u> 1 egg yolk	1 tsp. baking powder
1/2 c. sour cream	1/2 tsp. salt
1/2 tsp. vanilla	1/2 tsp. soda
	1 tsp. nutmeg

Cream shortening and sugar. Mix remaining ingredients and mix well. Roll out and cut. Brush top of cookie with unbeaten egg white and sprinkle with sugar and bake in 375° oven 12-15 minutes.

SUGAR COOKIES

Ellen Ekstrand, Arlene Barker,
Edna (Carl) Johnson and Lillian Hinrichs

3 c. flour	2 eggs
2 tsp. baking powder	4 T. sweet milk
1 scant tsp. soda	1 tsp. vanilla (opt.)
1 c. butter <u>or</u> lard	1/2 tsp. almond extract (opt.)
1 c. sugar	

Continued Next Page.

SUGAR COOKIES (Continued.)

Sift together in a large mixing bowl the flour, baking powder and soda. Then cut in the lard as for pie crust. Beat together the sugar, eggs and milk and flavorings. Then add to the flour mixture. These cookies will not run or lose their shape. Also easy to roll out if dough is chilled a little. Bake at 350° for 8 to 10 minutes. About 75 cookies.

BASIC BUTTER COOKIES

Virginia Olson

4 c. sifted all-purpose flour	2 c. sugar
2 tsp. baking powder	2 eggs
1/4 tsp. soda	2 tsp. vanilla
1/2 tsp. salt	1/4 c. milk
1/2 lb. soft butter <u>or</u> margarine	

Mix together butter, sugar, eggs and flavoring. Mix for 2 minutes. Add milk, then flour and dry ingredients gradually. Mix until blended. Refrigerate dough till easy to handle. Roll part of dough on lightly floured surface, 1/8-inch for crisp cookies, 1/4-inch for soft cookies. Dough may be rolled in walnut size balls and flattened with glass. Brush with cream; sprinkle with sugar. Bake at 375° for 12 minutes. Makes 6 dozen.

SANDIES

Dorothy Clark

1 c. butter <u>or</u> oleo	2 tsp. vanilla
1/3 c. sugar	2 c. sifted flour
2 tsp. water	1 c. pecans (chopped)

Cream butter and sugar. Add water and vanilla; mix well. Add flour and pecans. Chill 3 or 4 hours. Shape in balls. Bake on ungreased cookie sheet in 325° oven for 20 minutes. Cool slightly; roll in powdered sugar. Makes 5 dozen.

TEAR DROP COOKIES

The August Johnson Family

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

Mix all together. Drop cookie dough by teaspoon on cookie sheet and make a depression in center and place spoon of filling on cookie and top with a small drop of cookie dough.

FILLING: 1 pkg. dates or raisins, 1/2 c. sugar, 1/2 c. water. Boil together.

MAPLE ICEBOX COOKIES

Dorothy Hanson

2 c. brown sugar	1 tsp. soda
1 c. margarine	1/2 tsp. cream of tartar
2 eggs (well beaten)	1/4 tsp. salt
1 tsp. vanilla	1 c. nuts (chopped)
3 c. sifted flour	

Cream butter and sugar until light and fluffy. Stir in well beaten eggs and vanilla. Sift flour, soda, cream of tartar and salt. Add; mix to a smooth stiff dough. Shape into 1 1/2-inch rolls. Refrigerate till hard. Slice and bake at 350° for 5 to 8 minutes.

KOLACKY

Garnet Welander

1 c. butter (softened)	2 c. sifted flour
1 c. creamed cottage cheese	1/4 tsp. salt

Put all ingredients in mixing bowl and blend until dough is smooth. Chill at least 6 hours. Roll out on floured board or cloth to 1/4-inch thickness. Cut into 2 or 3 inch squares. Place filling (below) jam or preserves in the center of each squares. Bring the corners over the filling and seal together. Bake in a 350° oven for 25-30 minutes or until lightly browned. Remove from cookie sheet and dust with confectioners' sugar. Makes about 3 dozen.

PINEAPPLE FILLING: (Makes 3/4 c.)

1 c. (9 oz.) crushed pineapple	1/3 c. sugar
with syrup	1 T. cornstarch

Combine ingredients in saucepan and cook, stirring constantly, until thickened. Cool.

APRICOT FILLING: (Makes 1 c.)

1 c. chopped dried apricots	2 T. butter
1/4 c. sugar	1/8 tsp. cinnamon

Cover apricots completely with water in small saucepan. Simmer for 10 minutes. Add sugar and simmer 10 minutes more or until thick. Remove from heat and add butter and cinnamon. Cool.

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

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

YEAST COOKIES KIFLE

Edith Andrews

2 c. sifted flour
1 pkg. yeast
1/2 stick margarine

2 egg yolks
1/2 c. sour cream

FILLING: Combine:

1 c. finely chopped black
walnuts
1/2 c. sugar

1 tsp. vanilla
2 stiffly beaten egg whites
(folded in)

Put sifted flour in a large bowl and add yeast. Cut margarine in with a pastry blender; add egg yolks and sour cream. Form into a ball and knead on a lightly floured board until smooth - 5-10 minutes. Divide dough into 3 equal parts; wrap in wax paper and refrigerate 1 hour. Sprinkle board or cloth with powdered sugar. Roll each ball into an 8-inch circle, cut like pie into 8 pieces. Place 1 T. filling on each piece and roll up from the wide end. Bake at 375° for 25 minutes. Dust with powdered sugar after baking.

TURTLES

Karen Michael

2 sq. baking chocolate
1/3 c. oleo
2 eggs (beaten)

3/4 c. sugar
1 c. flour
1 tsp. vanilla

Melt chocolate and oleo. Mix beaten eggs, sugar, flour and vanilla and add chocolate mixture. Drop by teaspoon on waffle iron and bake about 55 seconds. Set waffle iron to temperature that bakes waffles. Frost with chocolate frosting.

CHOCOLATE FROSTING:

1 sq. chocolate
1/2 stick oleo
1/4 - 1/3 c. water

1 tsp. vanilla
2 c. powdered sugar

Boil until separates. Add 1 tsp. vanilla and pour over powdered sugar and beat.

OATMEAL COOKIE CANDY

Frances Stauffer

2 c. sugar
1/2 c. milk
1/2 c. butter
1/8 tsp. salt

1 tsp. vanilla
1 c. peanut butter
3 c. oatmeal

Boil sugar, milk, butter and salt together for one minute. Remove from heat and stir in vanilla and peanut butter. Stir until smooth. Mix in oatmeal. Drop by teaspoon onto waxed paper. Makes about 3 dozen.

TURTLE COOKIES

Eileen Lundeen

4 sq. unsweetened chocolate	1 1/2 c. sugar
1 c. margarine	2 c. flour
4 eggs	2 tsp. vanilla

Melt the chocolate and margarine together in heavy saucepan over low fire. Beat eggs and sugar until creamy. Add flour and vanilla. Blend in chocolate mixture. Drop by teaspoons on pre-heated waffle iron, medium temperature. Put them far enough apart so they will not run together. Close lid and bake 1 to 1 1/2 minutes. Remove from iron and frost while warm. Top with English walnut.

FROSTING:

2 c. powdered sugar	2 T. butter
Enough hot coffee to make a	3 T. cocoa
thick paste	

Melt together butter and cocoa. Add to sugar-coffee paste mixture and add 1 tsp. vanilla.

CHOCOLATE UNBAKED COOKIES

Dorothy Clark

Bring to a boil and boil 1 minute:

2 c. sugar	1/2 c. milk
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1/2 c. butter	
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Take off stove and stir in:

3 c. quick oatmeal	6 T. cocoa
1/2 c. coconut	1/2 tsp. vanilla

Stir well and drop on waxed paper. Cool. Makes 20.

UNBAKED CHOCOLATE TING-A-LINGS

Jewell Mefferd

1. Melt 2 cups chocolate chips over hot, but not boiling water.
 2. Remove from heat and stir in 1 cup salted peanuts and 2 cups crisp chow mein noodles. Mix thoroughly.
 3. Drop from teaspoon onto waxed paper and let harden.
- Makes 3 dozen.

HOLLY COOKIES

Virginia Larson

1/2 lb. butter	1 tsp. green coloring
35 large marshmallows	5 c. corn flakes
1 tsp. vanilla	Red cinnamon candies

Melt butter and marshmallows in pan. Add vanilla and green coloring and mix well.

Continued Next Page.

HOLLY COOKIES (Continued.)

Add corn flakes (do not crush) and mix until they are all coated green. Form into shapes on wax paper and place 2 cinnamon candies on top for berries. Let stand on wax paper for 24 hours until dry.

BARSBANANA BARS

Esther Johnson

1/2 c. oleo	1 tsp. vanilla
1 1/2 c. sugar	2 scant c. flour
2 eggs	1 tsp. soda
3/4 c. sour cream <u>or</u> buttermilk	Dash of salt
2 ripe bananas (1 c. mashed)	Nuts (if desired)

Cream oleo and sugar. Add eggs, sour cream, bananas, vanilla, soda, flour, salt and nuts. Bake in a jelly roll pan at 375° for 30 minutes.

NONE BETTER BROWNIES

Mabel Swalin

4 T. butter	4 T. milk
1 c. sugar	4 T. cocoa
1/4 tsp. salt	3/4 c. flour
1/2 - 1 tsp. vanilla	Nuts
2 eggs (beaten)	

Cream the butter, sugar and salt. Add vanilla. Add eggs, milk, cocoa and flour. Fold in nuts. Bake in a 9-inch square pan at 350° for 20 minutes.

FROSTING:

1 c. sugar	4 T. butter
1/4 c. milk	2 T. cocoa

Boil 1 minute. Remove from heat and add 1/2 tsp. vanilla. Cool some and spread on cake while thin.

SAUCEPAN BROWNIES

Florence Mefferd

2 sq. chocolate	1 tsp. baking powder
1/4 lb. margarine	2 eggs
1 c. sugar	1 tsp. vanilla
1/2 c. flour	1 c. nuts

Melt chocolate and margarine together. Add sugar, flour and baking powder and beat well. Beat in eggs, one at a time, to a nice batter and add vanilla and nuts. Bake at 350°.

SAUCEPAN BROWNIES

Carol Becker

2/3 c. butter	4 unbeaten eggs
4 sq. chocolate	1 1/2 c. flour
1 c. sugar	1 tsp. baking powder
1 c. brown sugar	1 tsp. salt
2 tsp. vanilla	

Melt chocolate and butter in saucepan. Cool. Add sugars, eggs and vanilla. Sift and add dry ingredients. Pour in greased 15x10-inch pan. Bake at 350° for 30-35 minutes.

WONDER BROWNIES

Jewell Mefferd

1 c. all-purpose flour	2/3 c. Mazola oil
1/2 tsp. baking powder	2 sq. baking chocolate (melted)
3/4 tsp. salt	1 tsp. vanilla
1 c. sugar	1/2 c. nuts (coarsely chopped)
2 eggs (well beaten)	

Sift flour, baking powder and salt. Beat sugar into eggs; mix in oil, chocolate and vanilla. Add flour, all at once; mix well. Add nuts. Pour into greased 7x11-inch pan and bake at 350° for 20 minutes.

BROWNIES

Nel Grantz

4 T. cocoa <u>or</u> 2 sq. chocolate	1 1/2 c. flour
2/3 c. Wesson oil	1 tsp. baking powder
2 c. white sugar	1 tsp. salt
4 eggs (beaten)	1 c. nuts

Melt cocoa and oil. Beat in the sugar and beaten eggs. Sift together and stir in the remaining ingredients. Bake in greased 11x15-inch pan. Bake at 350° for 20-25 minutes.

BROWNIESSue Wenell, Betty Abrahamson
and Loraine Sundberg

1 c. sugar	1 c. flour
1 stick margarine (softened)	4 eggs
1 lg. can chocolate syrup	1/2 c. nuts (optional)

Combine all ingredients. Bake 25-30 minutes at 350° in large sheet pan.

CHOCOLATE FROSTING:

6 T. milk	1 1/2 c. sugar
6 T. oleo	1 c. chocolate chips

Combine milk, oleo and sugar in saucepan and let come to boil. Boil 1/2 minute. Add chocolate chips. Stir until creamy and spread. I use this on brownies.

MARSHMALLOW FUDGE BARS

Donna Lantz

1/2 c. shortening	2 T. cocoa
3/4 c. sugar	1/4 tsp. baking powder
2 eggs	1 tsp. vanilla
3/4 c. flour	1/2 c. nuts
1/4 tsp. salt	

Spread in an 8x12-inch pan. Bake at 350° for 20-25 minutes. Take out of oven and cover top with 12 marshmallows. Return to oven until marshmallows are soft enough to spread. Remove from oven and frost.

FROSTING:

1/2 c. brown sugar	1 sq. chocolate
1/4 c. water	

Boil 3 minutes. Add 3 T. butter and 1 tsp. vanilla. Cool. Blend in 1 1/2 cups powdered sugar.

BLONDE BROWNIES

Jewell Mefferd

1 c. pre-sifted all-purpose flour	1/3 c. oleo
1/2 tsp. baking powder	1 c. brown sugar (packed)
1/8 tsp. soda	1 egg
1/2 tsp. salt	1 tsp. vanilla
1/2 c. nuts (chopped)	2/3 c. chocolate chips

Melt oleo in a pan; remove from heat. Add sugar and mix thoroughly. Cool to lukewarm. Mix dry ingredients together and add nuts. Add egg and vanilla to cooled mixture. Beat until mixed. Add dry ingredients, a small amount at a time; mix well. Turn into greased 9-inch cake pan. Sprinkle chocolate chips over top. Press in slightly. Bake in pre-heated oven, 350°, for 20 to 25 minutes. Cool before cutting into bars.

BLONDE BROWNIE BARS

Arlene Barker

1 c. oleo (softened)	2 1/2 c. flour
2 c. brown sugar	1 tsp. soda
2 eggs	3 c. oatmeal
2 tsp. vanilla	

FILLING:

2 c. chocolate chips	1 can Eagle Brand milk
1/2 stick oleo	2 tsp. vanilla

Continued Next Page.

BLONDE BROWNIE BARS (Continued.)

Cream oleo and brown sugar; mix eggs and then add the rest of the ingredients. Press 3/4 of the dough in the bottom of a large cookie sheet, greased. Melt the chocolate chips, oleo, Eagle Brand milk and vanilla in a double boiler. Put this on the crust. Then put the rest of the crust mixture on top. Bake at 325° for 30 minutes.

CARAMEL SQUARES

Karen Michael

1/4 c. butter <u>or</u> oleo	1/2 tsp. salt
1 c. brown sugar	3/4 c. flour
1 egg	1 tsp. baking powder
1 tsp. vanilla	1/2 c. pecans (chopped)

Melt butter in saucepan and add brown sugar. While still warm, blend in egg and vanilla. Add salt, flour, baking powder and pecans and mix well. Put in 8-inch greased pan. Bake at 350° for 30 minutes. While still warm, cut into squares.

CARAMEL PECAN BROWNIES

ReNay Hanson

2 T. milk	1/2 tsp. vanilla
2/3 c. (12) vanilla caramels	3/4 c. flour
2 eggs	1/2 tsp. baking powder
3/4 c. sugar	1/2 tsp. salt
1/3 c. oleo (melted)	1/2 c. pecans (chopped)

Cook and stir caramels and milk over low heat until melted; set aside. Beat eggs; beat in sugar; blend in caramel mixture and vanilla. Sift together dry ingredients and stir into caramel mixture. Fold in pecans. Bake. Cool and cut into bars. Frost with powdered sugar frosting. Bake at 350° for 20-25 minutes in a 9x9-inch pan.

CHERRY SLICES

Carolyn Mefferd

1st Layer:	
2 c. flour	2 sticks oleo
4 T. powdered sugar	

Blend and pat in 11x15-inch pan. Bake at 350° for 20 minutes. Cool.

2nd Layer:	
4 eggs (beaten)	1 tsp. baking powder
2 c. sugar	1 c. nuts
1/2 c. flour	1 (8 oz.) bottle maraschino
1/4 tsp. salt	cherries and juice (cut up)

Continued Next Page.

CHERRY SLICES (Continued.)

Spread over 1st layer and bake 30 minutes at 350°. Rub powdered sugar over top when cool. Cut in strips.

FROSTED COFFEE BARS

Virginia Olson and Lucille Peterson

1/4 c. shortening
1 c. brown sugar
1 egg
1/2 c. hot coffee
1/2 tsp. salt
1 1/2 c. sifted flour

1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. cinnamon
1/2 c. raisins
1/4 c. chopped nuts (opt.)

Cream shortening and sugar. Add egg and mix well. Sift flour, salt, baking powder, soda and cinnamon. Combine dry ingredients alternately with hot coffee. Stir in chopped nuts and raisins and spread in a 9x13-inch greased pan. Bake at 350° for 15-20 minutes. While still warm, frost with thin powdered sugar icing. When cool, cut in bars.

LEMON BARS

Vicki Hanson

1/2 c. oleo
1/4 c. powdered sugar

1 c. flour

Mix above and pat in an 8x8-inch square pan. Bake 12 minutes at 350°.

2 eggs (beaten)

1 c. sugar

2 T. lemon juice

2 T. flour

Grated lemon rind (optional)

1/2 tsp. baking powder

Combine. Pour into baked crust. Bake 25 minutes more. Cool and top with powdered sugar.

LEMON BARS

Irene Swalin

CRUST:

2 c. flour
1 c. butter

1/2 c. powdered sugar

Mix and press in bottom of 9x13-inch pan and bake 20 minutes at 350°.

2 c. sugar

1 tsp. baking powder

4 eggs

Juice and grated rind of 2 lemons

3 T. flour

or 1/4 c. Realemon

Mix and pour over baked crust. Bake for 20 minutes or longer (until custard is solid), at 350°. Cool and dust with powdered sugar. Cut into bars.

FROSTED CREAMS

Donna Lantz and Esther Andrews

- | | |
|--------------------------|--|
| 1 1/2 c. sugar | 1 tsp. cinnamon |
| 1 c. shortening | 1 tsp. soda |
| 1 c. raisins (cooked) | 1 tsp. salt |
| 1 c. liquid from raisins | 2 1/2 c. sifted flour (cake flour is best) |
| 2 eggs | 1/2 c. nuts (opt.) |

Cream shortening and sugar and add eggs, one at a time, beating well after each addition. Sift cinnamon and salt with flour and add alternately with raisin liquid to shortening and sugar mixture. Save a bit of raisin liquid to add with soda at the last. Stir in raisins. Pour batter into well oiled 13x17-inch rimmed baking sheet and bake 30 minutes at 330°. When cool, frost top with brown sugar icing.

BROWN SUGAR ICING:

Combine in a saucepan, 1/2 cup brown sugar, 1/4 cup cream and 1/4 cup butter and cook until bubbly; then add powdered sugar enough to make frosting of good spreading consistency. This spice sheet cake can be cut in 30-35 generous portions.

FRUIT BARS

Lucille Peterson

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|------------------------------|--------------------------|
| 1 can pie filling (any kind) | 1 tsp. vanilla |
| 1 c. butter | 3 c. sifted flour |
| 1 3/4 c. sugar | 1 1/2 tsp. baking powder |
| 4 eggs | 1/2 tsp. salt |

Cream butter and sugar; add eggs, one at a time, beating well. Add vanilla and flour mixture. Spread on greased 11x7-inch pan. Save a heaping cup. Spread pie filling within 1/2-inch of the edge of the pan. Place rest of the dough by spoonful over pie filling. When cool, sprinkle with powdered sugar. Bake at 350° for 45 minutes.

FRUIT BARS

Mrs. Ella Atkins

- | | |
|-------------------------------------|-------------------|
| 1 (11 oz.) box dried fruit (cut up) | 3/4 c. margarine |
| 1/2 c. raisins | 1/2 tsp. cinnamon |
| 1 1/2 c. water | 1/2 tsp. nutmeg |
| 1 1/2 c. sugar | 1/4 tsp. cloves |

Cut up fruit and add raisins. Boil together with remaining ingredients. Cool to lukewarm. Add: 3 c. flour, 3/4 tsp. salt and 1 1/2 tsp. soda. Spread in greased pan. Bake at 350° for 30 minutes. Cool and frost.

FRUIT CAKE SQUARES

Irene Swalin

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|---------------------------------|---------------------------------|
| 1 1/2 c. graham cracker crumbs | 1 c. shredded coconut |
| 6 T. butter <u>or</u> oleo | 1 (15 oz.) can Eagle Brand milk |
| 2 c. candied fruit (cut finely) | (sweetened condensed) |
| 1 c. dates (cut) | 1 c. nutmeats (chopped) |

Melt butter or oleo in 15 1/2 x 10 1/2-inch jelly roll pan. Sprinkle crumbs evenly over this. Then sprinkle on top coconut, candied fruit, dates (which have been cut into a little flour) and nuts. Press lightly into crumbs. Pour milk evenly over all and press lightly. Bake at 350° for 25 to 30 minutes. Cool before cutting.

GOODIE BARS

ReNay Hanson

- | | |
|-----------------------------|------------------------------------|
| 1/2 c. oleo | 3 eggs (beaten) |
| 1/2 c. brown sugar | 1 c. brown sugar |
| 1 c. flour | 2 T. flour |
| 1 c. miniature marshmallows | 1 tsp. vanilla |
| 1/2 c. nuts | 1 oz. unsweetened baking chocolate |
| 1/2 c. coconut | (melted) |
| 1/2 c. chocolate chips | Pinch of salt |

Crumble oleo, brown sugar and flour together. Pat in bottom of 9x13-inch pan. Bake 10 minutes at 350°. Mix marshmallows, nuts, coconut and chips together and pour over the bottom crust. Beat remaining ingredients together and pour over first mixture. Bake 20 minutes at 350°. While hot, drizzle with powdered sugar frosting.

BUTTER FUDGE FINGERS

Carol Becker

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|-------------------------------|------------------------|
| 2 sq. chocolate (unsweetened) | 3/4 c. flour |
| 1/3 c. butter | 1/2 tsp. baking powder |
| 1 c. white sugar | 1/2 tsp. salt |
| 2 eggs | 1/2 c. nuts |

Melt chocolate and butter; add sugar and eggs and beat. Add dry ingredients. Spread in greased 8x10-inch pan. Bake at 350° for 30 minutes or until dull crust on top. Cool.

TOPPING:

- | | |
|-------------------------------|---------------------|
| 1/4 c. butter | 2 c. powdered sugar |
| 2 T. cream <u>or</u> Pet milk | 1 tsp. vanilla |

Melt butter; add sugar; blend in cream and vanilla. Spread over cooled bars.

GLAZE:

- | | |
|-----------------------------|-------------|
| 1 sq. unsweetened chocolate | 1 T. butter |
|-----------------------------|-------------|

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BUTTER FUDGE FINGERS (Continued.)GLAZE:

Melt chocolate and butter. Cool slightly. Pour over topping, tipping pan back and forth to cover topping. Let set. Cut into bars.

GUM DROP BARS

Jean Welander

- | | |
|--------------------------|---------------------------|
| 4 eggs (beaten together) | 1 c. nutmeats (cut) |
| 2 c. brown sugar | 1 T. vanilla |
| 2 c. flour | 1 T. water |
| 1/4 tsp. salt | 2 c. gum drops (cut fine) |

Beat eggs; add sugar and flour (except 1/2 c. saved to roll gum drops and nutmeats). Add remaining ingredients. Bake in jelly roll cake pan. Frost with powdered sugar-orange juice frosting. Cut in squares while warm. Slow oven.

EASY COOKIES

Susan Nelson

- | | |
|--|---|
| 1 1/2 c. corn flake crumbs | 1 c. (6 oz. pkg.) semi-chocolate morsels <u>or</u> milk choc. morsels |
| 3 T. sugar | |
| 1/2 c. margarine <u>or</u> butter (melted) | 1 1/4 c. flaked coconut |
| 1 c. walnuts | 1 can sweetened condensed milk |

Combine crumbs, sugar and margarine into 13x9x2-inch pan. Mix and press mixture evenly and firmly in bottom of pan to form crust. Sprinkle walnuts evenly over crust. Scatter chocolate morsels over nuts. Sprinkle coconut evenly over morsels. Pour milk evenly over coconut. Bake at 350° for 25 minutes. Cool and cut. Makes 54 bars.

MAGIC COOKIE BARS

Tim Swalin

- | | |
|----------------------------------|--|
| 1/2 c. (1 stick) butter (melted) | 1 1/3 c. coconut |
| 1 1/2 c. graham cracker crumbs | 1 1/3 (15 oz.) can Borden's Eagle Brand sweetened condensed milk |
| 1 c. nuts (chopped) | |
| 1 c. chocolate chips | |

Into bottom of a 9x13-inch pan, pour melted butter. Now add rest of ingredients, one by one, on top of each other. Bake in 350° oven 25 minutes or until lightly browned on top. Cool 15 minutes before cutting. Makes about 2 dozen 1 1/2 x 3-inch bars.

To speak kindly does not hurt the tongue.

OATMEAL FUDGE BARS

Doris Erickson

Oatmeal Layer:

1/2 c. soft shortening	3/4 c. flour
1 c. brown sugar	1/2 tsp. soda
1 egg	1/2 tsp. salt
1/2 c. nuts	2 c. quick oatmeal
1/2 tsp. vanilla	

Mix shortening and sugar well. Beat in egg, vanilla, flour, salt and soda into mixture. Add oatmeal and nuts. Press dough in a greased 9x9-inch pan; save 1 c. of the dough.

Fudge Layer:

1 (6 oz.) pkg. chocolate chips	1/4 tsp. salt
1 T. butter	1/2 c. nuts
1/3 c. sweetened condensed milk	1 tsp. vanilla

Mix and cook over low heat till melted. Remove from heat and add vanilla and nuts. Spread fudge layer over the oatmeal layer; then spread the cup of oatmeal mixture over fudge layer. Bake 25 minutes at 350°.

OATMEAL MARBLE SQUARES

Eileen Lundeen

1/2 c. soft butter	3/4 c. flour
6 T. white sugar	1/2 tsp. soda
6 T. brown sugar	1/2 tsp. salt
1/2 tsp. vanilla	1 c. uncooked oatmeal
1/4 tsp. water	1/2 c. chopped nuts (optional)
1 egg	1 c. chocolate chips

Blend first five ingredients. Add egg. Stir in flour and soda and salt. Stir in oatmeal and nuts. Spread on greased 9x13-inch pan. Sprinkle chocolate chips on top. Place in 375° oven for one minute; run knife through dough to marbelize. Return to oven for 12-14 minutes.

QUICKIE

Pauline Lundberg

1 c. butter	1 tsp. vanilla
1 c. brown sugar	1 egg yolk <u>or</u> whole egg
2 c. flour	

Mix and pat down in greased 9x13-inch pan. Bake 15 or 20 minutes at 350°. When hot, put Hershey bar on top and spread for icing or else a powdered sugar icing.

Children need models more than they need critics.

Continued Next Page.

PINEAPPLE BARS

Carol Becker

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

1/2 c. shortening
2 c. Pillsbury flour

Mix as for pie crust.

1 (No. 2) can crushed pineapple
2 T. corn starch
1 c. sugar
2 egg yolks
1/4 tsp. salt
1 T. lemon juice

Mix together in saucepan. Cook together until thick and clear. Pat 2/3 of crust into bottom of an 8x10-inch pan. Spread filling over this and cover with remaining crust. Bake at 350° for 25-30 minutes.

RAISIN BARS

Lois Veenker

2 c. cold water
2 c. sugar
2 sticks oleo (or 1 c. shortening)
2 c. raisins
1 tsp. cinnamon

2 tsp. soda
1/3 tsp. nutmeg
3 c. flour
1/2 tsp. baking powder
1/2 tsp. salt

Mix first seven ingredients in a saucepan and bring to a boil. Add dry ingredients. Bake in jelly roll pan at 350° for 30 minutes. Cool and frost.

SHREDDED WHEAT CHEWS

Ferne Clark

4 Kellogg's shredded wheat
biscuits
1 c. (3 1/2 oz.) can flaked
coconut
1 c. (6 oz.) chocolate chips
1 c. (6 oz.) butterscotch bits
1 1/3 c. (15 oz. can) sweetened
condensed milk
1/2 c. coarsely chopped pecans

Crush shredded wheat biscuits and spread in bottom of buttered 9x13x2-inch baking pan. Sprinkle coconut, chocolate and butterscotch chips in layers over shredded wheat. Pour condensed milk evenly over all. Scatter pecans on top. Bake at 325° for 30 minutes. Let cool in pan; cut into bars. Makes 54 (2x1-inch) bars.

A good man does not hesitate to own he has been in the wrong. He takes comfort in knowing he is wiser today than he was yesterday.

TOFFEE BARS

Vicki (Seehusen) Myers

2 c. flour
1 tsp. baking powder
1/4 tsp. soda
1/2 tsp. salt
1 c. oleo
2 c. brown sugar

2 eggs
1 tsp. vanilla
6 oz. pkg. chocolate chips
1 whole egg
1/2 c. brown sugar

Mix first 8 ingredients together and spread in a 17x11-inch cookie pan. Sprinkle with chips. Beat egg with 1/2 c. brown sugar and drizzle over the top of chips. Can also use coconut or pecans. Bake at 350° for 25-30 minutes. These freeze well.

DIABETIC COOKIES

DIABETIC SUGAR COOKIES

Arlene Barker

1 1/2 tsp. Sweet 10
1 c. sifted flour
1/8 tsp. baking powder

1/4 tsp. salt
1/2 c. butter or margarine
1/8 tsp. vanilla

Add Sweet 10 to creamed margarine. Add vanilla and dry ingredients and blend thoroughly. Form into a roll and wrap in wax paper; chill. Slice and bake in 350° oven for 12 to 15 minutes or until lightly browned.

DIABETIC ICE BOX COOKIES

Ruby Seehusen

1 c. Crisco or oleo
7 tsp. powdered sweetener
3 T. milk (may take a little more)
1 tsp. almond

1 tsp. vanilla
2 eggs (beaten)
2 c. flour
1/2 tsp. baking powder
1/2 c. chopped pecans or walnuts

Mix first 6 ingredients together and add flour, baking powder and nuts. Make into logs and refrigerate overnight. Slice and bake at 350° until light brown. They don't brown like cookies with sugar. Can also add coconut and substitute unsweetened orange juice for the milk. Keep in refrigerator.

The only safe and sure way to destroy an enemy is to make him your friend.

Children need models more than they need critics.

DIABETIC OATMEAL COOKIES

Ruby Seehusen

2 c. oatmeal	2 eggs (beaten with fork)
2 c. flour	1 tsp. vanilla
1 tsp. cinnamon	1/2 tsp. salt
1/2 tsp. nutmeg	1 tsp. soda
1 c. Crisco	2 T. liquid sweetener
1/2 lb. dates	1 c. applesauce (dietetic)
1 c. water	

Crumble together the first 5 ingredients. Cook dates and water together and cool. Add date mixture to first mixture. Add remaining ingredients and mix altogether. Drop by teaspoon on greased cookie sheet. Bake at 350° until light brown. Keep in refrigerator.

DIABETIC DATE SPECIALS

Ruby Seehusen

1 c. dates	2 c. flour
1/2 c. raisins	1/2 tsp. salt
3/4 c. water	3/4 c. Crisco
1 T. lemon juice	4 T. cold water

Cook dates and raisins with 3/4 c. water. Cook until thick and add 1 T. lemon juice. If you like this a little sweeter, add a couple drops Sweet 10. Cool. Mix next 4 ingredients as for pie crust. Roll out very thin and cut into 1 1/4-inch squares. Put small 1/2 tsp. filling in center of each square. Fold corners to center. Bake until light brown on a cookie sheet, in 350° oven. Keep refrigerated.

DIABETIC PEANUT BUTTER COOKIES

Ruby Seehusen

1 c. chunk style peanut butter	3 T. Sweet 10
2 sticks oleo	2 1/2 c. flour
2 eggs (beaten)	1 tsp. soda
1 tsp. vanilla	

Mix first 5 ingredients together and add flour and soda. Form into balls. Flatten with finger tips and mark with a fork. Bake at 350° on greased cookie sheet until light brown. (I do not use mixer on my dietetic cookies and I keep them in the refrigerator.)

The priceless ingredient of any recipe is a good cook.

Any housewife, no matter how large her family, can always get some time to be alone -- by doing the dishes.

DIABETIC APPLESAUCE BARS

Arlene Barker

- | | |
|-----------------------------|-------------------|
| 1 c. raisins (plumped) | 2 tsp. Sweet 10 |
| 1 c. unsweetened applesauce | 1 c. flour |
| 1/2 c. oleo (softened) | 1 tsp. soda |
| 2 eggs | 1/2 tsp. salt |
| 1 tsp. vanilla | 1/2 tsp. cinnamon |
| | 1 c. oatmeal |

Combine first 6 ingredients in mixing bowl. Beat well. Then add flour, soda, salt and cinnamon. Beat well. Add oatmeal. Put in a greased 9x9-inch pan. Bake at 350° for 20-25 minutes or till done to the touch. Will not be browned.

CANDYALMOND BARK

Tim Swalin

Melt almond bark in top of double boiler over gently boiling water, stirring constantly. For best results, bark should be melted at about 100°.

When bark is completely melted, stir in 2/3 cup roasted almonds per pound of almond bark.

Pour immediately onto waxed paper or aluminum foil and spread thin. Cool, approximately 1 hour. Break into pieces for serving.

ANISE CANDY

Quentin Larson

- | | |
|-----------------------|-------------------|
| 6 c. sugar | 2 tsp. anise oil |
| 2 c. white corn syrup | Red food coloring |
| 1 1/2 c. cold water | |

Combine sugar, syrup and water and boil to 300° to 310°, until crack stage. Add coloring and anise oil. Pour onto oiled jelly roll pan. Score with knife or pizza cutter while it is cooling into small squares for easier breaking.

BOBBLERS

Barry Atkins

- | | |
|----------------|-------------|
| 2 c. sugar | 1 tsp. salt |
| 1/2 c. vinegar | 3 T. butter |

Cook over low heat until crack stage. Then pull with buttered hands--and cut into small pieces.

Wouldn't it be nice if two weeks on vacation seemed to last as long as 2 weeks on a diet?

CARMELS

Arlene Barker

- | | |
|-----------------------|--------------------------|
| 2 c. sugar | 2 c. half and half cream |
| 2 c. light corn syrup | A few grains of salt |
| 1/2 c. butter | 1 tsp. vanilla |

Cook sugar and corn syrup until very thick (245°). Add butter; add cream gradually so mixture does not stop boiling. Cook to firm ball stage (242°), stirring constantly. Add salt and vanilla. Pour into greased 9-inch square pan. Mark into squares. Then cut when cooled and wrap each piece in wax paper. Makes about 4 dozen.

CARAMEL APPLES

Jewell Mefferd

Melt 1 c. butter; add 2 1/4 c. brown sugar and a dash of salt. Stir until dissolved over low heat. Add 1 c. white corn syrup and 1 can Eagle Brand sweetened condensed milk. Cook until firm ball stage (10 to 12 minutes) over low heat. Add 1 tsp. vanilla. Let cool a little before dipping in the apples. If you don't use it all, you can cover and refrigerate until the next time and just heat it up.

CARMELS

Nancy Morris

- | | |
|-----------------------|---------------------------------|
| 1/2 lb. butter | 2 cans sweetened condensed milk |
| 2 c. light corn syrup | 1/2 c. flour |
| 2 c. sugar | 1 c. nuts |
| 2 tsp. vanilla | |

Melt butter in large heavy saucepan. Add corn syrup and sugar. Bring to full rolling boil, stirring constantly, and boil 5 minutes. Stir in 1 1/2 cans milk. Mix flour with remaining 1/2 can of milk. Add to heated mixture. Boil over medium heat, stirring constantly, until mixture darkens and reaches 240° (medium ball). Remove from heat and add vanilla and nuts. Pour into buttered pan. Cool and cut into 1-inch squares and wrap each piece individually.

CARMELS

Vicki Hanson

- | | |
|-------------------|------------------------|
| 1 c. white sugar | 3/4 c. dark Karo syrup |
| 1 stick margarine | 1 c. thick cream |

Boil the sugar, margarine, syrup and 1/2 cup cream. Then add the other 1/2 cup cream as it begins to boil. Turn heat very low after adding second 1/2 cup cream. Cook slowly until mixture reaches 252° (takes 2 hours approximately). Stir occasionally. Pour into 8x8-inch square buttered pan. Cut while still warm. Wrap in wax paper.

NEVER FAIL DIVINITY

Beryl Johnson

Cook until soft ball:

3 c. sugar 1/2 c. cold water
 1/2 c. light corn syrup

Pour 1/2 into 2 egg whites, beaten stiff. Cook rest until hard crack. Pour into eggs also and continue beating until peaks form. Add 1 tsp. vanilla if desired. Drop by tsp. on waxed paper. Can also add coloring and nuts, if desired.

FUDGE

Lorraine Sundberg

Combine in saucepan:

2 c. brown sugar 1 c. evaporated milk
 1 c. white sugar 1/2 c. margarine

Bring to full boil over moderate heat, stirring frequently. Boil 15 minutes, stirring occasionally. Remove from heat. Add 1 (8 to 10 oz.) jar marshmallow creme, one pkg. each butterscotch and chocolate chips. Stir until all are melted and smooth. Blend in 1 c. chopped nuts and 1 tsp. vanilla. Pour into greased 9x11-inch pan. Chill till firm. Makes about 2 1/2 lbs.

MADELINE'S FUDGE

Carol Becker

4 c. sugar 1 pint marshmallow creme
 1 (14 1/2 oz.) can evap. milk 1 tsp. vanilla
 1 c. margarine 1 c. walnuts (opt.)
 1 (12 oz.) pkg. chocolate chips

Butter sides of heavy 3 qt. saucepan. In it, combine sugar, milk and margarine. Cook over medium heat, stirring constantly, to soft ball stage, 236°.

Remove from heat; add chocolate chips and marshmallow creme, vanilla and nuts. Beat until blended. Pour into a 9x12-inch buttered pan. Let cool and cut in squares.

CREAMY QUICK FUDGE

Marjean Lantz

1 c. (6 oz.) chocolate chips 1/4 tsp. salt
 1 lb. powdered sugar 1/4 c. soft butter or margarine
 6 T. evaporated milk 1 c. chopped nuts
 1 tsp. vanilla

Melt chocolate chips over warm water. Combine powdered sugar, milk, vanilla and salt; stir until smooth; add melted chocolate; stir until blended. Stir in soft butter and nuts. Spread in 8-inch square pan. Chill until firm.

TWO FLAVOR FUDGE CANDY

Edna (Carl) Johnson

2 c. brown sugar	1 (6 oz.) pkg. butterscotch chips
1 c. white sugar	1 (6 oz.) pkg. chocolate chips
1 c. evaporated milk	1 tsp. vanilla
1/2 c. butter <u>or</u> margarine	1 c. walnuts
1 c. marshmallows <u>or</u> marshmallow creme	

Combine sugars, milk and butter in a saucepan and bring to a full boil for 15 minutes over moderate heat, stirring occasionally. Remove from heat and add the marshmallows and chips and stir until these are all melted and mixture is smooth. Add vanilla and nuts. Pour in greased pan and chill until firm. Cut in squares. Yields about 2 1/2 lbs.

FUDGE

Karen Lundberg

3/4 c. evaporated milk	2 T. butter
2 1/4 c. sugar	1 tsp. vanilla
2 (6 oz.) pkgs. chocolate chips	Nuts (if desired)
1/3 c. Karo white syrup	

Mix milk and sugar and cook over medium heat until it boils, stirring constantly. Turn heat down and cook on low heat for 10 minutes. Remove from fire; add chips, syrup, butter and vanilla. Stir until chips are melted and pour in buttered 8x8-inch pan. Chill 1 to 2 hours. (This fudge is not to get hard.)

PEANUT BUTTER FUDGE

Sue Mefferd

1 c. brown sugar	1 c. milk
1 c. white sugar	Pinch of salt
1 c. miniature marshmallows	1 tsp. vanilla
1/2 c. peanut butter	

Beat and pour in buttered pan.

PENUCHE

Bob Mefferd

1 c. white sugar	1 tsp. butter
1 c. brown sugar	1 tsp. vanilla
1 c. milk	

Cook sugars, milk and butter to a soft ball stage. Add vanilla. Beat. Put in an 8x8-inch square buttered pan.

PENUCHE NUTS

Virginia Larson

1 c. brown sugar	1 tsp. vanilla
1/2 c. white sugar	1 T. butter
6 T. milk	2-3 c. walnuts
2 T. light corn syrup	

Boil brown sugar, white sugar, milk and corn syrup to a very soft ball stage. Add vanilla and butter. Beat. Add nuts and stir until it starts to thicken. Turn onto waxed paper and separate.

PEANUT BRITTLE

Quentin Larson

1 c. white corn syrup	2 T. butter
2 c. sugar	2 tsp. vanilla
1/2 c. water	2 tsp. soda
1 c. raw peanuts	1/2 tsp. salt

Combine syrup, sugar and water in saucepan. Bring slowly to 230° or until syrup spins thread. Add peanuts and continue to cook to 300°; remove from heat. Add butter, vanilla, soda and salt and stir until blended. Pour into a well-buttered jelly roll pan. Break into pieces when cool.

HOLIDAY "Peppernuts"

Nel Grantz

3/4 c. sugar	1 tsp. anise extract
2/3 c. dark corn syrup	1/4 tsp. ground cardamon
1/4 c. milk	1/2 tsp. vanilla
1/4 c. lard	1/4 tsp. salt
1/2 tsp. baking powder	5 c. flour
1/4 tsp. ground cloves	

Combine sugar, corn syrup, milk and lard in a saucepan; heat to boiling. Cool. Stir in remaining ingredients, except flour. Mix in enough flour to make a very stiff dough, kneading in the last addition. Chill. Shape dough in 1/4-inch thick rolls on a board lightly dusted with sifted confectioners' sugar. Cut each roll in pieces about 3/8-inch long. Bake on cookie sheet till browned (8-10 minutes). Let cool on sheet 1-2 minutes before removing. Bake at 375°.

Instant foods have made it possible for the housewife to spend less time preparing dinner than to get the family to the table.

CARAMELED CORN BARS

Verna Atkins

1 c. brown sugar	1/2 c. margarine
1 c. white sugar	1/2 c. white syrup
1/2 c. water	1/2 tsp. soda (add last)

Boil sugars, water, margarine and syrup to about 240° or hard ball stage. Stir in soda. Pour over 5 qts. unsalted popped corn. Press into buttered pan and cut into squares.

POP CORN BALLS

Arlene Barker

1 c. sugar	1/2 tsp. soda
1 c. white syrup	3 T. butter
1 tsp. cream of tartar	4 qts. popped corn
1 tsp. vanilla	

Boil ingredients until soft ball forms in cold water. Add 1/2 tsp. soda and bring to a boil. Remove from stove; add 3 T. butter and vanilla. Pour over 4 quarts freshly popped corn. Butter hands and shape into balls.

POPCORN BALLS

Lorraine Sundberg

Melt: 1/4 c. margarine

Add:

1/4 c. brown sugar	4 c. miniature marshmallows
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When melted, pour over 4 qts. popped corn and form into balls.

POPCORN BALLS

Connie Samuelson

1 c. corn syrup	1 T. vinegar
1/2 c. sugar	1/4 tsp. soda
1 tsp. cream of tartar	4 qts. popcorn
1 T. butter	

Mix syrup, sugar and cream of tartar. Boil until it forms a firm ball. Remove from fire and add rest of ingredients as listed. You may add coloring at this time too. Pour over popcorn; makes 15 balls.

SUGARED POPCORN

Arlene Barker

Make a syrup by boiling together 2 cups sugar and 1 cup of water. Boil until the syrup strings from the spoon or hardens when dropped into cold water. Pour over 6 quarts of freshly popped corn and stir well.

OVEN BAKED CARAMEL CORN

Jeannine Johnson, Coleen Wells
and Lois Veenker

7 1/2 qts. popped corn (unsalted)	1 tsp. salt
2 c. brown sugar	1/2 tsp. soda
1/2 c. white corn syrup	1 tsp. flavoring (butter, burnt sugar or vanilla; optional)
1 c. oleo	

Boil sugar, syrup, oleo and salt for 5 minutes at about 245°. Remove from heat and add 1/2 tsp. soda and 1 tsp. butter or burnt sugar flavoring or vanilla (the latter 3 ingredients are optional). Stir well and pour immediately over corn. Mix well. Add some peanuts if desired and put into a large roaster or something similar. Bake 1 hour at 250°. Stir every 15 minutes while in oven and several times while cooling. Store in a covered container.

SUGARED POPCORN

Loraine Sundberg

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

Stir until dissolved. Cook until it spins a thread (without stirring). Remove from heat; add 1/4 tsp. soda. Pour over about 3 qts. popped corn. Toss and break up.

MARSHMALLOW CORN

Ruby Seehusen

1 stick oleo	1 bag large marshmallows
1 c. brown sugar	1 tsp. vanilla
3/4 c. white syrup	1 tsp. salt

Cook oleo, brown sugar and syrup for 5 minutes on medium heat. Add marshmallows, vanilla and salt. When melted, pour over 4 qts. popped corn and spread on cookie sheet until cool. Keeps in covered container for days. If it sticks together, just break apart. Can add peanuts, if desired.

AFRICAN RECIPE

Lois Veenker

1 doz. locust	1 tsp. peanut oil
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Remove wings and legs of locust. Fry for 3 minutes in oil. Roll in a pinch of salt and eat as you would salted peanuts. Delicious!

Travel is broadening, but not nearly so much as chocolate cake, whipped cream and such.

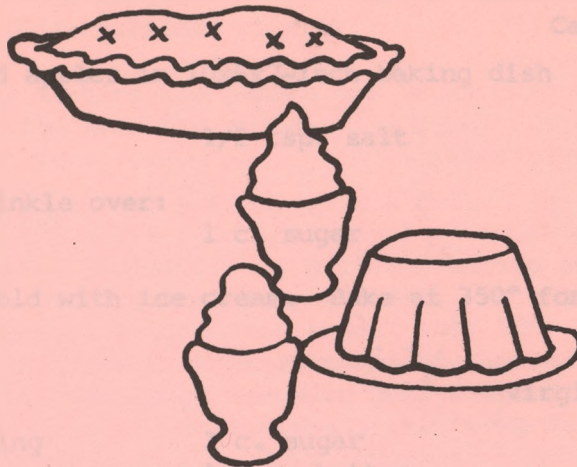
CREAM CHEESE MINTS

Ruby Seehusen

Cream a 3 oz. pkg. cream cheese well. Add 1/2 tsp. flavoring (mint, lemon, wintergreen or anise). Add coloring (use a paste if a dark color is desired). Work in 2 1/2 c. soft powdered sugar. Shape into marble size balls. Dip in sugar, put into molds or flatten with a fork. Let dry on wax paper. These freeze well. Makes about 60 mints, depending on size.



desserts & pies



APPLE CUP

1 c. sliced and sliced apples
2 cups sugar
1 tsp. cinnamon
1/4 c. water
Mix together and sprinkle over:
1/4 c. flour
1/3 c. butter
Serve warm or cold with ice cream.

EASY APPLE CUP

1 can apples
1/4 c. flour
1 tsp. cinnamon
1/4 c. sugar
1/4 c. butter

Put the filling in small square baking dish. Mix other ingredients together until smooth and sprinkle over the apples. Bake at 350° for 30 minutes. Serve warm with ice cream.

APPLE SUNDAY

1 cup sliced apples
1 c. sugar
1/2 c. flour
1/2 c. butter
1/2 tsp. cinnamon
1/4 tsp. salt

Put 1/2 c. well-sifted flour in 1/4 cup with sliced apples. Sprinkle with the 1 c. sugar and mix together. Bake a stiff batter of remaining ingredients and put the batter over the apples. Bake at 350° until apples are hot and brown.

APPLE SUNDAY

1 c. sugar
1/2 c. flour
1/2 c. butter
1/2 tsp. cinnamon
1/4 tsp. salt

Put 1/2 c. well-sifted flour in 1/4 cup with sliced apples. Sprinkle with the 1 c. sugar and mix together. Bake a stiff batter of remaining ingredients and put the batter over the apples. Bake at 350° until apples are hot and brown.

Continued Next Page.

desserts & pies



DESSERTS

APPLE CRISP

Carol Becker

4 c. pared and sliced apples in 10x6x2-inch baking dish

Cover apples with:

1 tsp. cinnamon

1/2 tsp. salt

1/4 c. water

Mix together and sprinkle over:

3/4 c. flour

1 c. sugar

1/3 c. butter

Serve warm or cold with ice cream. Bake at 350° for 40 minutes.

Serves 6.

EASY APPLE CRISP

Virginia Larson

1 can apple pie filling

1 c. sugar

3/4 c. flour

1/2 c. butter

1 tsp. cinnamon

Put pie filling in small square baking dish. Mix other ingredients together until crumbly and sprinkle over the apples. Bake at 350° for 30 minutes. Serve warm with ice cream.

APPLE WINSOR

Freda Anderson

Thinly sliced apples

1 egg

1 c. sugar

1 c. flour

Cinnamon

1 tsp. baking powder

1 c. sugar

1/4 tsp. salt

1/2 c. margarine

Fill a 9x13-inch pan about 3/4 full with sliced apples. Sprinkle with the 1 c. sugar and some cinnamon. Make a stiff batter of remaining ingredients and pat the batter over the apples. Bake at 350° until apples are done and tender.

APPLE DUMPLINGS

In Memory of Mrs. Justin Anderson

1 c. flour

1 tsp. baking powder

1/3 c. lard

1/2 tsp. salt

2-3 T. milk

Mix well and roll out on floured board. Make a round circle for each dumpling. Cut up apples on each and sprinkle sugar and nutmeg over apple. Bring edges together and place in baking pan. Bake about 1 hour at 350°.

Continued Next Page.

APPLE DUMPLINGS (Continued.)

Serve with sauce as follows:

2 T. sugar

Cold water

1 T. flour

Boiling water (about 1 c.)

Dash of nutmeg

Mix sugar, flour and nutmeg and stir in enough cold water to mix a paste. Add boiling water and cook until thick or of the right consistency.

APPLE SLICES

The August Johnson Family

2 c. flour

Juice of 1 lemon

3/4 c. lard

1 egg yolk

Salt

4 or 5 T. water or more if necessary

Mix flour, lard and salt as for pie crust. Add lemon juice (or a little vinegar), egg yolk and water. Roll out half of dough and put on flat pan. Lay slices of peeled apples in rows. Sprinkle with sugar and cinnamon. Roll out remaining dough and place on top. Bake at 350° until apples are tender. When still warm, frost with powdered sugar, vanilla icing.

APPLE CRISP

Edna (Vandel) Johnson

1 stick oleo

1/2 c. white sugar

1 c. flour

1/2 c. brown sugar

Mix together and sprinkle over 6 cups of sliced apples in a 9x12-inch pan. Bake in 350° oven for 30 to 45 minutes or until brown and bubbly.

APPLE CRISP

Joleen Atkins

4 c. sliced, peeled apples

1/2 c. flour

1 c. sugar

1/2 c. oatmeal

1/2 c. brown sugar

1/4 - 1/2 c. butter

Arrange apples and sugar in a buttered baking dish (7x11-inch). Mix brown sugar, flour, oatmeal and butter as for pie crust. Sprinkle this mixture over apples. Sprinkle with cinnamon. Bake at 325° for 40 minutes or until apples are done.

There is no sense in advertising your troubles. There's no market for them.

BAKED APPLE DUMPLING

Verna Atkins

6-8 apples

Dough:

2 c. flour 1 1/2 tsp. baking powder
 1/2 tsp. salt 2/3 c. milk
 1/3 c. shortening

Syrup:

2 c. sugar 1/4 - 1/2 c. butter
 2 c. boiling water

Mix sugar, water and butter and bring to a boil. Set aside.
 (May add a little cinnamon and a few drops red food coloring.)

Peel, half and core apples. Sift flour, salt and baking powder; cut in shortening. Stir in milk until just moistened. Roll out on floured board to square, 1/8 to 1/4-inch thick. Cut into 6-inch squares. Place 2 apple halves in center and add 1 tsp. sugar and a little cinnamon. Fold corners of dough to center and press together. Place each in an oblong baking dish. Pour hot syrup over all and sprinkle with sugar. Bake at 350° for 35-40 minutes or until browned and apple is tender. Makes 6-8 dumplings.

APRICOT PARFAIT DESSERT

Irene Swalin

2 c. apricot juice (drained 1 qt. vanilla ice cream
 from No. 2 1/2 can of 2 c. apricot pulp (forced through
 apricots) coarse strainer)
 2 pkgs. orange gelatin

Crust:

32 graham crackers (crushed) 2/3 c. butter
 1/2 c. sugar

Heat apricot juice. Remove from heat and add gelatin; stir until dissolved. Add ice cream which has been cut into pieces and stir until melted. Blend in apricot pulp. Chill until mixture is thickened, but not set. Turn into a 9x13-inch pan which has been lined with graham cracker crust. Sprinkle top with graham cracker mixture. Chill until firm. Makes 12 large servings.

CREAMY BANANAS (Serves 8)

Renee Lantz

3 egg yolks 4 bananas
 6 T. sugar 1 oz. semi-sweet chocolate
 12 oz. cream cheese 1 tsp. vanilla
 4 T. milk 2 tsp. lemon juice

Continued Next Page.

CREAMY BANANAS (Continued.)

Beat egg yolks, sugar, lemon juice and vanilla until thick and lemon colored. Gradually beat in cream cheese until smooth and fluffy. Beat in the milk. Chill mixture. Spoon cream cheese mixture over bananas. Sprinkle with grated chocolate.

BLUEBERRY DELIGHT

Lucille Haack

Crust:

1 1/2 c. graham cracker crumbs 1/2 c. melted butter
1/2 c. white sugar 1/4 tsp. cinnamon

Filling:

2 (8 oz.) pkgs. cream cheese 2 tsp. vanilla
(room temp.) 1 c. sugar

4 eggs

Topping:

1-2 cans blueberry pie mix Whipped cream (opt.)

Mix crust ingredients together and press in a 9x12-inch pan. For filling, place cream cheese in mixer; beat till smooth; add sugar gradually and beat till fluffy. Then add eggs, one at a time. Add vanilla. Pour over crumb mixture and bake in 350° oven for 20-25 minutes. Remove from oven and let cool. Spread with 1-2 cans (according to preference) blueberry pie mix. Put in refrigerator till chilled. Can be topped with whipped cream or served plain.

BLUEBERRY DESSERT

Janice Atkins

20 graham crackers (crushed) 1/2 c. powdered sugar
1/4 c. melted butter or margarine 2 c. cream (whipped) or 2 pkgs. Dream Whip (prepared as directed)
1/4 c. sugar 1 can blueberry pie filling
8 oz. cream cheese (softened)

Mix crackers, butter and sugar together and press into a 9x13-inch pan. Beat the cream cheese. Add powdered sugar and fold in the whipped cream. (If Dream Whip is used, then use only 1/4 c. powdered sugar.) Spread over crumb crust. Chill. When set, spread on 1 can pie filling. May use 2 cans cherry pie filling for cherry dessert.

The real problem of your leisure is how to keep other people from using it.

2 c. cherries

Cream sugar and butter. Mix with rest of dry ingredients and

Pour 1 can cherry pie filling in a 9x9-inch cake pan. Mix

1 egg

1 tsp. baking powder

1 1/4 c. flour

Combine and pat into a 9x9-inch pan and bake about 10 minutes

1 tsp. vanilla

Bake 30 minutes at 375°. Serve with the following sauce:

1 T. butter

1 c. sugar

3 T. (rounded) flour

HURRY UP DESSERT

Nancy Morris

Grease a 9x9-inch pan. Spread 1 can cherry pie filling in pan. Sprinkle on 1 pkg. Jiffy cake mix (yellow or white). Sprinkle on 1/2 cup chopped pecans. Cut 1/2 stick butter into 24 pieces. Put pieces on top of layers. Bake 35 minutes at 350°. Serve warm with whipped cream or ice cream.

PEACHES AND CREAM DESSERT

Ruth Lantz

- | | |
|--|--------------------------------|
| 1 1/2 c. (about 38) vanilla wafer crumbs | 2 T. orange juice |
| 1/4 c. butter <u>or</u> margarine (melted) | 2 T. lemon juice |
| 1/2 lb. (about 44) marshmallows | 1 1/2 c. chopped fresh peaches |
| | 1 c. whipping cream (whipped) |

Mix vanilla wafer crumbs with butter, reserving 1/2 cup for top. Pat remainder evenly in 9-inch round cake pan. Heat marshmallows, lemon and orange juice over low heat until almost melted. Stir till melted. Chill marshmallow mixture till partially thickened; fold in peaches and whipped cream. Pour over vanilla wafer crust and sprinkle reserved crumbs over top. Chill. Serves 8.

PEACH DESSERT

Mae Blomberg

- | | |
|---------------------------------------|----------------------------------|
| 1 (No. 2 1/2) size can sliced peaches | 1 box of butter brickle cake mix |
| 1/4 lb. oleo | Slivered almonds |

Put the can of sliced peaches in a greased 9x13-inch pan. Use liquid too. Sprinkle one box of butter brickle cake mix dry over the peaches. Melt the 1/4 lb. of oleo and drizzle over cake mix. Sprinkle slivered almonds over top. Bake at 325° for 1 1/2 hours. Serves 15.

RASPBERRY DELIGHT

Sharon DeVore

- | | |
|--------------------------|-------------------------------------|
| 1 pkg. raspberry Jello | 1 can (8 1/2 oz.) crushed pineapple |
| 1 c. hot water | 1 banana (sliced) |
| 1 c. vanilla ice cream | 1/2 c. nuts (chopped) |
| 3 T. frozen orange juice | |

Mix Jello, hot water, ice cream and orange juice together and set aside in refrigerator. Mix crushed pineapple, banana and nuts together and put in 1 qt. bowl and let set. Serves 6.

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

FROZEN RASPBERRY SWIRL

Ruth Lantz

3/4 c. graham cracker crumbs 2 T. sugar
3 T. butter (melted)

Combine and lightly press into well greased 7x11-inch pan.
Bake at 375° for 8 minutes. Cool.

Filling:

3 eggs (separated) 1 c. cream (whipped) or whipped
1 (8 oz.) pkg. cream cheese topping
1 c. sugar 1 (10 oz.) pkg. frozen red rasp-
1/8 tsp. salt berries
1/4 tsp. raspberry flavoring

Beat egg yolks until thick. Add cream cheese which is at room temperature, sugar and salt. Beat until smooth and light. Beat egg whites until stiff; whip cream. Fold egg whites and cream into cheese mixture. Crush berries to a pulp. This may be done in a blender or mixer. Stir in raspberry flavoring. Gently swirl half of the raspberry pulp through the cream cheese filling and spoon gently onto graham cracker crust. Spoon remaining raspberry pulp over top and swirl lightly with a knife. Freeze. Cover with foil or plastic to store in freezer. Set out a few minutes before time to cut and serve. Makes 8 large portions.

RHUBARB DESSERT

Hazel Sundberg

1 1/4 c. flour 1 1/2 c. sugar
1/2 c. butter or margarine 1/4 c. flour
5 T. powdered sugar (sifted) 3/4 tsp. baking powder
Pinch of salt 3 1/2 c. rhubarb (finely cut)
2 eggs (beaten)

Combine first four ingredients; mix and pack in a 9-inch square pan and bake for 10 minutes at 375°.

Mix the beaten eggs, sugar, flour and baking powder. Fold in rhubarb. Pour over crust and bake for 45 minutes at 350°. Serve with ice cream.

RHUBARB CRUNCH

Doris Erickson and Virginia Larson

1 c. brown sugar 1 c. sugar
3/4 c. oatmeal 2 T. cornstarch
1 c. flour 1 c. water
1/2 c. melted butter 1 tsp. vanilla
1 tsp. cinnamon Pinch of salt
4 c. rhubarb

Continued Next Page.

RHUBARB CRUNCH (Continued.)

Mix brown sugar, oatmeal, flour, butter and cinnamon until crumbly. Press 1/2 in a 9-inch square pan. Cover with rhubarb. Mix sugar, cornstarch; add water, salt and vanilla. Cook until thick and clear (may add a little red coloring for brighter color) and pour over rhubarb. Top with remaining crumbs. Bake at 350° for 1 hour. Top with whipped cream.

RHUBARB CRISP

Karen Swalin

3 c. diced rhubarb 2 T. flour
1 c. sugar 2 eggs (well beaten)
1 T. lemon juice or Realemon (2 T.)

Mix all together thoroughly. Place in a 9-inch square baking pan. Preheat oven to 450°. Blend thoroughly:

3/4 c. brown sugar 3/4 c. flour
3/4 c. sugar 4 T. butter

Spread over rhubarb mixture in baking dish. Place in 450° oven; then turn oven down to 350° and bake 45 minutes. Serve with ice cream or pouring cream.

RHUBARB TREAT

Ruth Lantz

3 c. rhubarb (cut) 1 c. quick oatmeal
1 1/2 c. sugar 1 1/2 c. flour
3 T. flour 3/4 c. melted butter or margarine
1 c. brown sugar

Mix rhubarb, sugar and 3 T. flour. Place in a 9x13-inch pan. Mix brown sugar, oatmeal, 1 1/2 c. flour and butter. Sprinkle on top of rhubarb mixture. Bake 40 minutes at 350°.

RHUBARB DESSERT

Verna Atkins

Crumble together and press into baking pan (7x11-inch or larger):
3/4 c. butter or margarine 2 T. sugar
2 c. flour

Bake 10 minutes at 350°.

Combine and pour over crust:

6 egg yolks (beaten) 1 c. cream
2 c. sugar 1/4 tsp. salt
4 T. flour 5 c. rhubarb

Bake at 350° 40-45 minutes (325° for pyrex). Beat 6 egg whites; add gradually 3/4 c. sugar and 1/2 tsp. vanilla. Spread meringue over filling. Bake about 10 minutes to brown meringue.

RHUBARB PUDDING

Dorothy Clark

3 c. rhubarb (cut) 2 eggs
 2 1/2 c. sugar 1 c. sweet cream
 2 T. butter 2 c. flour
 1/2 tsp. nutmeg 2 tsp. baking powder

Put cut rhubarb in bottom of buttered baking dish. Sprinkle over rhubarb 1 1/2 c. of the sugar and the nutmeg. Dot butter over the top. Beat eggs; add 1 c. of the sugar and beat again; then add the remaining ingredients. Mix well and pour over rhubarb. Bake at 350° for 45 minutes.

RHUBARB SAUCE

Jo Ann Swalin

1 qt. water 1/4 c. Minute Tapioca
 2 c. sugar

Cook until thick. Add 8 cups rhubarb. Cook until done; then add 2 pkgs. strawberry Jello. Put in bowl and let set.

FROSTY STRAWBERRY SQUARES

Carolyn Mefferd and Jo Ann Swalin

1 c. sifted flour 2 c. sliced fresh strawberries or
 1/4 c. brown sugar 1 (10 oz.) pkg. frozen straw-
 1/2 c. walnuts (chopped) berries
 1/2 c. butter (melted) 2 T. lemon juice
 2 egg whites 1 c. whipping cream (whipped) or
 1 c. sugar 1 pkg. Dream Whip (prepared)

Stir together first 4 ingredients; spread evenly in shallow baking pan. Bake in 350° oven 20 minutes, stirring occasionally. Sprinkle 2/3 of the crumbs in a 13x9-inch baking pan. Combine egg whites, sugar, berries and lemon juice in large bowl; with electric beater, beat at high speed to stiff peaks, about 10 minutes. Fold in whipped cream. Spoon over crumbs; top with remaining crumbs. Freeze 6 hours or overnight. Trim with whole strawberries.

STRAWBERRY DESSERT

Eileen Lundeen

Crust:

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

Filling:

30 marshmallows 1/2 pt. whipping cream (whipped)

2/3 c. milk

Topping:

1 family size strawberry Jello 2 c. boiling water
 (6 oz.) 1 lg. box strawberries (drained)

Continued Next Page.

STRAWBERRY DESSERT (Continued.)

Mix flour, brown sugar and butter together with pastry blender like for pie crust. Pat in slightly greased 9x13-inch cake pan. Bake 12 minutes at 350°. Cool. Melt marshmallows in milk. Let cool. Fold in whipped cream. Spread over cooled crust. Chill in refrigerator until set. Dissolve strawberry Jello in boiling water. Chill until it begins to thicken. Whip until fluffy and pink. Fold in strawberries. Spoon over marshmallow layer. Chill entire dessert before serving. May be topped with whipped cream.

FRUIT SOUP

Lillian Hinrichs

3 T. cooking tapioca	1 (6 oz.) can concentrated frozen orange juice
1/2 c. sugar	1 box frozen strawberries
Dash of salt	1 pt. sliced peaches (drained)
1 c. water	1 can mandarin oranges (drained)
1 1/2 c. cold water <u>or</u> juice from fruits	1 can white grapes (drained)
	2 bananas

Cook the tapioca, sugar, salt and the 1 cup of water until thick and clear. Add the cold water and remaining ingredients except the bananas. They may be added just before serving. The fruit soup will keep 2 weeks if kept in the refrigerator. Serves 8-10 people.

TAPIOCA DESSERT

Ruby Seehusen

1 pkg. pearl tapioca	1/2 bottle maraschino cherries (cut up)
3/4 c. sugar	2 T. juice
1 c. crushed pineapple	3 envelopes Lucky Whip

Soak tapioca overnight. Cook in double boiler until clear. Takes about an hour. Add sugar, pineapple, cherries and juice. Prepare Lucky Whip as directed and mix all together. Refrigerate at least 3 hours. Keeps well several days in refrigerator but does not freeze.

HEAVENLY DELIGHT

Garnet Welander

1 pkg. (8 oz.) pearl tapioca	1 can (13 1/4 oz.) crushed pineapple (drained)
1/2 c. sugar	1/2 pkg. colored miniature marshmallows
2 c. milk	1 lg. (9 oz.) carton Cool Whip

Continued Next Page.

HEAVENLY DELIGHT (Continued.)

Cover pearl tapioca with water (completely) and let stand overnight. Drain. Then scald 2 c. milk and pour this over the drained tapioca. Stir in sugar. Cook this mixture either over low heat (stirring so it will not scorch), or in a double boiler and cook until tapioca becomes transparent. Remove from stove and cool. Then add remaining ingredients. Serves 10-15.

GLORIFIED RICE

Joyce Sundberg

1 c. uncooked rice	6 c. miniature marshmallows
1 tsp. salt	1/2 c. maraschino cherries (cut up)
1 (No. 202) can fruit cocktail	4 c. whipped topping
or crushed pineapple	1 tsp. vanilla

Boil rice in water and salt until tender (30 minutes). Drain, rinse and cool rice. To cooled rice, add marshmallows, cherries, drained fruit and whipped topping with vanilla in it. Chill. Also good with frozen strawberries or raspberries. Serves 10-12.

RICE PUDDING

Doris Berglund

1/2 c. rice	3 T. cornstarch
1 1/2 c. water	3/4 c. cold water
1/2 tsp. salt	3 egg yolks
2 c. milk	1 tsp. vanilla
1 c. Carnation milk	1/2 tsp. almond flavoring
1/2 c. sugar	3 egg whites

Bring to boil, 1/2 c. rice, 1 1/2 c. water and 1/2 tsp. salt. Cover and turn to lowest heat for 14 minutes. Turn off heat and let stand 10 minutes. Heat the 3 c. milk in top of double boiler. Add rice, 1/2 c. sugar, 3 T. cornstarch mixed with 3/4 c. cold water. Cook until thick. Beat 3 egg yolks and cook 2 minutes longer. Add flavorings. Turn into casserole and cover with meringue. Bake until brown, at 375° for 10 minutes. Serves 8.

RICE PUDDING

Marian Ekstrand

2 c. milk (scalded)	1/2 tsp. salt
1/2 c. sugar	2 c. cooked rice (2/3 c. uncooked)
2 eggs	

Mix sugar, eggs and salt in casserole. Add the scalded milk and mix well. Stir in the cooked rice and raisins as desired. Sprinkle with nutmeg. Bake in 350° oven for 45 minutes to 1 hour or until done. Serves 6.

RICE PUDDING

Betty Abrahamson

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|--------------------|--|
| 1 c. rice (boiled) | 2 T. cornstarch dissolved in cold milk |
| 2 c. milk | |
| 1 c. half and half | 1 tsp. vanilla |
| 3/4 c. sugar | 1/4 tsp. almond |
| Pinch of salt | 3 egg whites |
| 3 egg yolks | 6 T. sugar |

Heat milk, half and half, sugar, salt and egg yolks to the boiling point. Add 2 T. cornstarch which has been dissolved in a little cold milk. Mix cooked rice into cream mixture and add flavorings. Beat the egg whites stiff and gradually add sugar. Spread over pudding and bake until light brown at 350°.

RICE PUDDING

Virginia Larson

- | | |
|-----------------|------------------|
| 4 eggs | 1 T. vanilla |
| 1 c. sugar | 1 qt. milk |
| 1 tsp. salt | 2 c. cooked rice |
| 1/2 tsp. nutmeg | |

Beat eggs; add sugar, salt, nutmeg, vanilla and milk. Stir in rice. Pour into well buttered casserole and bake at 350° for 1 hour or until set.

RICE PUDDING

Eileen Lundeen

- | | |
|------------------------|------------------|
| 1 qt. milk | 1/2 tsp. salt |
| 1/2 c. long grain rice | 1 stick cinnamon |
| 1/2 c. sugar | 3 eggs |

Put rice, milk, sugar, salt and stick cinnamon in double boiler. Cook over boiling water for one hour until rice is soft, stirring occasionally. Remove cinnamon. Beat eggs; add some of hot milk to eggs; then add eggs to pudding, stirring constantly. Lower temperature of burner; continue stirring until slightly thickened. Pour in casserole. Serves 8-10.

RENNET PUDDING

Beryl Johnson

Mix 3/4 cup flour with 2 cups cold milk. Heat to lukewarm 1 quart milk. Add flour-milk mixture to warmed milk. Soak 1/4 "Hansen's" Cheese Rennet tablets in a little water; sprinkle with salt. Beat together: 3 eggs in 2 qt. baking dish and 1 cup sugar. Add the milk-flour mixture to the eggs; then add the rennet. Add 1 tsp. vanilla and 1 tsp. almond. Stir until it starts to solidify. Bake slowly in oven about 325° for an hour, or little more.

ZWIEBACK PUDDING DESSERT

Jeannine Johnson

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|---------------------------|---------------|
| 1 1/2 c. toasted Zwieback | 2 T. cinnamon |
| Rusk crumbs | 1/2 c. sugar |
| 1/2 c. butter | |

Mix well and line a 9x9-inch pan with 1/2 of mixture and pat down hard. Bake 10 minutes in slow oven.

Custard:

- | | |
|----------------------------|-----------|
| 3 egg yolks (beaten light) | 2 c. milk |
| 2 heaping T. flour | Vanilla |
| 2/3 c. sugar | |

Cook in double boiler until thick, cool, add flavoring; then pour this mixture in pan. Beat egg whites; add sugar, and spread over custard. Sprinkle remaining crumbs on, smooth out and bake at 350° for 25 minutes.

BREAD AND BUTTER APPLE BAKE

Jeannine Johnson

- | | |
|---------------------------------------|--------------------------|
| 6 slices white bread (crusts removed) | 3 T. apricot preserves |
| 1/3 c. melted oleo | 1 tsp. grated lemon peel |
| 2 T. sugar | Dash salt |
| 1 (No. 2) can apple pie filling | Dash ground cinnamon |
| (2 c.) | Vanilla ice cream |

Put bread slices into a well greased cookie sheet. Brush slices with oleo and sprinkle with sugar. Combine pie filling, preserves, lemon peel, salt and cinnamon. Spoon over bread. Bake at 375° for 30 minutes or until bread is crisp and brown. Serve warm, topped with ice cream. Serves 6.

BREAD PUDDING

Eileen Lundeen

- | | |
|------------------------|-----------------------------|
| 4 c. soft bread crumbs | 1/2 c. brown sugar |
| 2 c. milk (heated) | 1/4 tsp. salt |
| 1/4 c. butter | 1/2 c. raisins (if desired) |
| 3 eggs | 1/2 tsp. cinnamon |

Blend together milk, butter, eggs, sugar, salt, raisins and cinnamon. Place bread crumbs in buttered casserole dish. Pour liquid over bread and stir very gently. Bake at 325° until knife inserted 1-inch from edge comes out clean--about 45 minutes. Serve warm with butterscotch sauce.

SAUCE: 1 cup brown sugar, 1/2 cup light corn syrup, 1/4 cup butter and 1/2 cup cream. Mix all together in saucepan. Cook over low heat until well blended and sugar is dissolved. Serve warm. Makes 2 cups.

BREAD PUDDING

Loraine Sundberg

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|-------------------------------------|--------------------------|
| 1 c. brown sugar | 2 c. milk |
| 4 slices bread (buttered and cubed) | 1/2 tsp. salt |
| 2 eggs | 1 tsp. vanilla |
| | 1/2 tsp. maple flavoring |

Put brown sugar in double boiler over hot water. Add bread cubes. DO NOT MIX. Beat eggs; add milk, salt and flavoring. Pour over bread. DO NOT STIR. Cover and cook 1 hour. Serves 6.

DESSERT BREAD PUDDING

Edith Swalin

- | | |
|---------------------------------|------------------|
| 3/4 c. brown sugar | 1/2 c. raisins |
| 3 slices buttered bread (cubed) | 1/2 tsp. vanilla |
| 3 eggs (beaten) | Pinch of salt |
| 1 1/2 c. milk | |
- } mix together

Put brown sugar in top of a greased double boiler; then add bread cubes. Pour egg and milk mixture over bread cubes; add raisins; do not stir. Cook one hour in covered double boiler; don't peek. Keep water boiling. Serve with whipped cream.

RAISIN DELIGHT

Mabel Swalin

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|--|----------------------|
| 3/4 c. corn syrup (either dark or light) | 1 T. shortening |
| 1 c. raisins | 1/2 c. sugar |
| 1 3/4 c. water | 1/2 c. milk |
| 1 T. butter | 1 c. flour |
| 1/2 tsp. vanilla | 2 tsp. baking powder |

Combine corn syrup, raisins, water, butter and vanilla. Cook to a medium syrup. While this mixture is cooking, prepare batter by combining the remainder of the ingredients and drop this batter with a spoon into a buttered cake pan or casserole (9x9-inch pan or a 2-qt. casserole). Then pour syrup and raisins over the batter and bake at a moderate oven of 375° for 45 minutes.

ORANGE TORTE

Izetta Peterson

- | | |
|--------------------------------|---|
| 1 c. butter | 1 c. dates |
| 1 c. sugar | 1 c. nuts |
| 2 eggs | 1 tsp. vanilla |
| 1 c. sour cream <u>or</u> milk | 2 c. bread flour (measure before sifting) |
| 1 scant tsp. soda | 1 tsp. baking powder |
| 1 c. raisins | Rind of 2 oranges <u>plus</u> 2 T. flour |

Continued Next Page.

ORANGE TORTE (Continued.)

Mix butter and sugar. Add eggs, one at a time. Mix the soda with the sour cream and add to batter. Add dates, raisins, nuts and vanilla. Sift flour and baking powder and add. Mix in the rind of the oranges. Bake in a 9x13-inch greased pan. While cake is baking, add 3/4 c. sugar to juice of 2 oranges. Let stand and stir once in awhile. Pour on cake 10 minutes after cake comes out of oven. Bake at 350° for 1 hour.

FORGOTTEN CAKE

Ruth Lantz

5 egg whites 1/2 tsp. cream of tartar
1/4 tsp. salt 1 1/2 c. sugar

Beat whites, salt and cream of tartar until stiff. Gradually add 1 T. at a time, the sugar. After the sugar is added, beat at slow speed for 15 minutes. Grease a 9x13-inch pan. Preheat oven to 450°. Place cake in oven, turning off heat and leave in overnight. Next morning, spread whipped cream over the top. Leave in the refrigerator until ready to use. Serve with frozen strawberries or raspberries.

LEMON DELIGHT

Loraine Sundberg

1 c. sugar 2 egg yolks
1 T. butter 2 egg whites
2 T. flour 1 1/2 c. milk
1 lemon

Cream sugar and flour with butter and rind and juice of lemon. Beat egg yolks. Add milk and add slowly to first mixture. Fold in stiffly beaten egg whites and pour in ungreased shallow casserole. Set in pan of cold water and bake 1 hour in 350° oven. Serves 6.

SILVER TORTEBeryl Johnson, Mae Blomberg
and Vivian ChristoffersPART I:

2 T. sugar Cut in 1 c. oleo
2 c. flour

Pat in 13x15-inch pan or 9x13-inch pan. Bake at 325° for 25 minutes. Cool.

PART II:

1 T. unflavored gelatin 1/2 c. lemon juice
8 eggs (separated) Rind of 1 lemon (grated)
2 c. sugar

PART III: 1 carton dessert whip 1 c. flaked coconut
(10 oz.)

Continued Next Page.

SILVER TORTE (Continued.)

Beat egg whites; gradually add 1 c. sugar. Set aside. Beat egg yolks; add the other cup sugar, lemon juice, rind and stir in softened gelatin that has been in 1/2 c. cold water. Cook in double boiler till thick. Cool - really cold - add egg white mixture. Pour over baked crust. Let set an hour. Spread dessert whip, then coconut sprinkled on top. Refrigerate overnight. Not as difficult as long recipe indicates. Serves 15-20.

LEMON CHIFFON DESSERT

ReNay Hanson

1 c. evaporated milk	1/2 c. hot water
1 envelope plain Knox gelatin	2/3 c. sugar
1/4 c. cold water	6 oz. can frozen lemonade
	1 graham cracker crust

Chill evaporated milk in ice tray until it crystalizes around edges. In 3 qt. bowl, soften Knox gelatin in cold water. Add hot water and stir until gelatin is dissolved. Add sugar and frozen lemonade. Stir until lemonade thaws. Then chill until mixture is very thick, but not set. Put milk in freezer about the same time this mixture is put in refrigerator so they will be ready about the same time. Place milk into cold bowl. Whip with beater at high speed until stiff. Fold into chilled gelatin mixture and put into graham cracker crust. Chill until firm (about 3 hours). Makes a 9 or 10-inch pie.

LEMON DESSERT

Eileen Lundeen

2 pkgs. lemon Jello	2/3 pkg. small marshmallows
2 c. hot water	1 pt. whipping cream
1 c. pineapple juice and water	1 c. powdered sugar
to make 1 cup	1 small jar maraschino cherries
1 tall can crushed pineapple	1 angel food cake
(drained)	

Dissolve Jello in hot water. Add cup of juice-water. Whip when it gets thick. Whip cream with powdered sugar. Fold in drained pineapple and marshmallows. Cut and drain cherries. Cut angel food in small cubes. Fold cherries and cake into whipped cream mixture. Carefully fold whipped Jello into cream mixture. This will fill a 9x13-inch pan very full. Refrigerate. Serves 15.

When you feel dog-tired at night, it may be because you growled all day.

CRUST:

- Mix and put into a 9x13-inch pan, saving 1/2 cup for top.

FILLING:

- Let cool till syrupy. Add:

- Then whip 1 can Carnation milk till stiff; add Jello mixture and 1 small can crushed pineapple. Beat well and then pour into the pan with the crumb crust. Sprinkle with 1/2 c. crumbs. Serve with whipped cream. Keeps for several days if stored in refrigerator. Serves 12 to 15.

HONEY LEMON DESSERT

Pearl Peterson

- Dissolve gelatin in water; add honey, lemon peel, juice and salt. Chill till partially set. Beat till fluffy and thickened. Fold in cream. Spread 1/2 crumbs in bottom of a 10 x 6 x 1 1/2-inch baking dish. Spoon gelatin mixture and top with remaining crumbs. Chill until firm. Light and refreshing to serve after a dinner.

LEMON PIE DESSERT

Marian Ekstrand

- Mix together graham crackers, sugar (2/3 c.) and margarine and put in 3 pie plates for crust, saving out some crumbs for top. Bake at 350° for 5 minutes. Dissolve Jello in hot water with lemon juice and sugars. Let it partly set. Then whip and add a few drops yellow food coloring, if desired. Whip the chilled Carnation milk and mix all together. Pour into graham cracker crust and sprinkle a few crumbs on top and freeze.

FROZEN LEMON DESSERT

Virginia Olson

- | | |
|------------------------------|-------------------------------------|
| 1 c. crushed graham crackers | 1/2 c. sugar |
| 1/4 c. sugar | 1 c. whipped cream <u>or</u> 1 pkg. |
| 1/4 c. butter | whipped topping |
| 4 eggs (separated) | 1/2 small can frozen lemonade |
| | (not diluted) |

Mix crumbs, butter and sugar. Spread 1/2 in bottom of 9x9-inch pan. Beat egg whites stiff, and gradually add sugar. Beat egg yolks till frothy and add to egg white sugar mixture. Add whipped cream and lemonade and fold together. Put rest of crumbs on top. Freeze and cut in squares. Serves 9.

FROZEN LEMON PIE

Karen Michael

- | | |
|-------------------------------|------------------------------|
| 2 egg yolks (slightly beaten) | 2 egg whites |
| 1/3 c. sugar | 2 T. sugar |
| 2 T. lemon juice | 2/3 c. heavy cream (whipped) |
| 1/2 tsp. grated lemon rind | 1/2 c. vanilla wafer crumbs |

Combine egg yolks, sugar, lemon juice and grated lemon rind. Cook in double boiler until thick, about 3 minutes, stirring constantly. Cool. Beat egg whites till stiff and gradually add 2 T. sugar. Fold into lemon filling. Fold in whipped cream. Cover shallow freezing tray with 1/4 cup vanilla wafer crumbs. Pour filling over crumbs. Top with 1/4 cup vanilla wafer crumbs. Freeze. Cut in wedges to serve. Serves 6.

ICE BOX DESSERT

Donna Lantz

- 1/2 lb. vanilla wafers (ground fine)

Use half for bottom and half for top.

FIRST MIXTURE:

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|-----------------------------|---------------------|
| Cream: 1/2 c. soft butter | 1 c. powdered sugar |
| Add: 2 sq. melted chocolate | 2 eggs (unbeaten) |

Cream this well. Place this on top of ground crumbs.

SECOND MIXTURE:

Whip 1 cup of cream and add to this maraschino cherries, cut up fine, and 1/3 cup of nuts. Place this on top of 1st mixture. Then finish off with the remaining crumbs. Place in refrigerator.

As you close your eyes in slumber
Do you think that God would say
You have earned one more tomorrow
By the work you did today.

ANGEL FOOD DESSERT

Esther Swalin

- | | |
|-------------------------|----------------------------------|
| 1 small angel food cake | 1 pint cream (whipped--may use |
| 2 c. milk | Dream Whip) |
| 1 c. sugar | 1 small can crushed pineapple |
| 1 pkg. lemon Jello | Maraschino cherries (drained and |
| 2 eggs (separated) | cut) |

Heat milk, sugar and beaten egg yolks. When hot, add lemon Jello and cool. When cool, add beaten egg whites. When this begins to set, add fruit and whipped cream. Break cake into pieces in 9x13-inch pan. Pour the mixture over and let set in refrigerator overnight.

SNOWBALLS

Virginia Larson

- | | |
|----------------------------------|-----------------------------|
| 1 c. sugar | 2 egg whites (beaten stiff) |
| 1/2 c. butter | 1 pint whipping cream |
| 2 egg yolks (beaten) | 60 vanilla wafers |
| 1 c. crushed pineapple (drained) | Coconut |
| 1 c. nuts | Maraschino cherries |

Mix first six ingredients together and put between vanilla wafers using 3 cookies for each ball. Wafers are stacked with filling between. Let stand in refrigerator overnight. A few hours before serving, cover with sweetened whipped cream and coconut. Decorate with a cherry on top. Makes 20.

DEEP DARK SECRET

Virginia Larson

- | | |
|-----------------------|------------------------------------|
| 1 lb. dates (cut up) | 1/4 tsp. salt |
| 1 c. sugar | 3 bananas |
| 1 c. walnuts (cut up) | 2 oranges <u>or</u> 1 can mandarin |
| 4 eggs (separated) | 1 lb. can crushed pineapple |
| 1/2 c. sifted flour | 1/2 pt. whipping cream |
| 1 tsp. baking powder | Nuts |
| 2 tsp. vanilla | Cherries |

Mix first eight ingredients in order given, folding in beaten egg whites last. Bake 1/2 hour in a 9x13-inch pan in 325° oven. One hour before serving: Break up half of the cake and arrange on a platter. Over this, slice 3 bananas and 2 oranges, cut up (or 1 can mandarin oranges, drained). Break up remainder of cake and pile in mound over fruit. Over this, pour 1 can crushed pineapple. Let stand until serving. Cover with whipped cream and decorate with nuts and cherries.

SHERBET SALAD-DESSERT

Eileen Lundeen

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|--------------------------------|--------------------------------------|
| 1 (6 oz.) pkg. raspberry Jello | 1 pkg. lime Jello |
| 2 c. hot water | 1 c. hot water |
| 1 pt. raspberry sherbet | 1 c. cold fruit juice |
| | 1 can pineapple tidbits (13 1/2 oz.) |

Dissolve raspberry Jello in hot water. Add sherbet; stir until melted. Pour into 2 qt. mold. Freeze. If you prefer to have refrigerated salad, cut hot water to 1 cup.

Layer 2: Dissolve lime Jello in hot water. Add fruit juice and fruit. Chill. Unmold on greens.

Variations: Lemon-cherry. Combine lemon Jello and lemon sherbet. Use cherry Jello for 2nd layer; add 1 jar (1 lb. 1 oz.) dark sweet cherries, drained.

Orange-Strawberry: Combine orange gelatin and orange sherbet. For 2nd layer, use strawberry Jello and 1 (10 1/2 oz.) pkg. frozen strawberries, thawed and drained. When making these as frozen salads, freeze only the bottom layer. Second layer may be added an hour before serving time; Jello will set in 30 minutes in refrigerator. Serves 10.

FROZEN RAINBOW DESSERT

Virginia Olson

- | | |
|---------------------------|--------------------------|
| 1 dozen coconut macaroons | 1 pint lime sherbet |
| 2 c. whipping cream | 1 pint raspberry sherbet |
| | 1 pint lemon sherbet |

Toast macaroons in slow oven (300° for 10 minutes). Crush into medium fine crumbs. Whip cream just until it mounds slightly (not stiff); fold in crumbs. Spread about a third of the whipped cream mixture over bottom of 9 1/2 x 5 x 3-inch loaf pan. Using half of each, quickly spoon sherbets in layers on top. Cover with another third of cream mixture. Repeat layers, cream on top. Freeze firm. To serve, turn out and slice. Makes 12 servings.

CHOCOLATE COOKIE DESSERT

Ruby Seehusen

- | | |
|--|-----------------------------------|
| 2 rows Oreo cookies (crushed) | 2 envelopes Lucky Whip (prepared) |
| 2 T. oleo | 1/2 angel food cake (bar type) |
| 1 box instant vanilla pudding (prepared) | (cubed) |

Mix cookies and oleo together and pat a thin layer in bottom of 9x13-inch pan. Fold prepared pudding and prepared Lucky Whip together and fold in the angel food cake cubes. Pour over cookie crust. Sprinkle remaining cookies on top. Refrigerate overnight. Can be doubled as it freezes well.

TRIFLE (Scottish Dessert)

Lois Veenker

White cake mix
 1 pkg. red Jello
 1 pkg. vanilla pudding mix
 1 can fruit cocktail or other
 favorite fruit
 Whipping cream

Prepare your favorite white cake recipe. Bake in a pyrex cake dish so that your cake will be about 1 1/2-inches high. Allow to cool. Prepare Jello as directed on package. Pour slowly over the cake while hot. Prick the cake a few places with a toothpick. Place in refrigerator until Jello is set. Prepare pudding mix as directed on package. Allow to cool. Spread over the cake. Spread the drained fruit on top of the pudding. Cut and serve with whipped cream. Serves 12.

CHOCOLATE COOKIE DESSERT

Izetta Peterson

1/2 lb. Hydrox cookies
 2 envelopes Knox gelatin
 1/3 c. cold water
 1/3 c. hot water
 1 pt. whipping cream (beaten
 stiff)
 5 egg whites (beaten stiff)
 3/4 c. sugar
 2 tsp. vanilla
 Pinch of salt

Crush the cookies. Dissolve gelatin in cold water and add to the hot water. Add sugar to egg whites. To this mixture, fold in the gelatin. Fold in the whipped cream to which the vanilla and salt has been added. Place cookie crumbs in bottom of pan and on top of filling. Use a 9x13-inch pan. Serves 12 or 15.

CHEESE CAKE

Loraine Sundberg

CRUST:

24 graham crackers (crumbled)
 1/3 c. margarine
 1 T. powdered sugar

FILLING:

1 pkg. lemon Jello
 1 c. boiling water

Combine and let cool until it starts to set; then whip. Mix 1 (8 oz.) pkg. cream cheese with 1 c. sugar. Whip 1 can very cold evaporated milk till stiff; gradually add whipped Jello and cheese mixture. Pour into crust and chill. Good served with strawberries. Makes a 9x13-inch pan.

Blessed is the person who is too busy to worry in the daytime
 and too tired to worry at night.

CHEESE CAKE DESSERT

Hazel Sundberg

30 graham crackers (rolled
into crumbs)

1/4 lb. butter or margarine

1 T. powdered sugar

Mix and put 3/4 of crumb mixture in a large cake pan, 9x13-inch.

1 large can evaporated milk
(chilled and whipped)

1 pkg. lemon Jello dissolved in 1 c.
hot water (use pineapple juice
for some)

1/2 lb. Philadelphia cream
cheese (room temp.)

1 med. can crushed pineapple
(drained)

2/3 c. sugar

2 tsp. vanilla

Beat cheese, sugar, vanilla and cooled Jello into whipped milk. Last, fold in pineapple. Use electric mixer and large bowl as milk increases greatly in volume. Pour over crumbs and sprinkle rest of crumbs on top. Chill overnight. Serves about 20.

CREAM CHEESE CAKE

Nancy Morris

1 lb. cream cheese (2 pkgs.)

1/2 tsp. almond extract

3 eggs

1 c. commercial sour cream

2/3 c. sugar

3 T. sugar

1 tsp. vanilla

Beat cheese, sugar and eggs together until well blended (cheese blends best at room temperature). Pour into 9-inch graham cracker crust. Bake in 350° oven for 25 minutes or until firm. Cool 20 minutes. While cake is cooling, mix sour cream, 3 T. sugar and almond extract. Pour sour cream mixture over cake. Return to oven for 10 minutes. Cool before serving. (Sour cream topping is optional.)

CHOCOLATE COVERED CRUMBLE BALLS

Becky Gambis

1/4 lb. butter

6 sq. bitter chocolate

2 1/2 c. powdered sugar

Vanilla ice cream

7 oz. Carnation milk

Oreo cookies (crushed)

Melt butter; stir in sugar. Add milk. Put this mixture in a double boiler. Add chocolate and cook for 30 minutes or till chocolate is melted. For thinner sauce, add more cream. Do not add water. Scoop out a ball of vanilla ice cream. Roll the ball in finely crushed chocolate Oreo cookies. Pour chocolate sauce over ball. Serves 6.

Prejudice is a time saver. It enables one to form opinions without bothering to get the facts.

CHOCOLATE TAFFY DESSERT

Lois Peterson

50 vanilla wafers 2 sq. melted chocolate
 1/2 c. butter 1 c. nuts (chopped)
 3 egg yolks (beaten) 1 tsp. vanilla
 2 c. powdered sugar 3 egg whites (stiffly beaten)

Cream butter and powdered sugar. Add yolks. Add chocolate, nuts and vanilla. Fold in egg whites. Pour 3/4 of crumbs in a 9x13-inch pan. Put in filling and cover with remaining crumbs. Freeze. Serves 15.

CHOCOLATE ICE CREAM CAKE

ReNay Hanson

Chocolate Jiffy cake mix 1/4 tsp. salt
 1/2 c. oleo 1/2 c. pecans or walnuts
 2 c. powdered sugar 1/2 gallon vanilla ice cream
 2 sq. unsweetened chocolate Hershey candy bar
 3 eggs (separated)

Bake Jiffy cake mix according to directions in a 9x13-inch pan. Cool. Melt chocolate squares. Cool. Beat in oleo, powdered sugar. Beat until creamy. Add 3 beaten egg yolks, salt and nuts. Beat 3 egg whites until stiff and fold into above mixture. Add mixture to cake. Put 1/2 gallon vanilla ice cream on top. Shred candy bar on top. Freeze.

CHOCOLATE VANILLA ICE CREAM DESSERT

Vicki Hanson

2 c. powdered sugar 3 egg yolks (beaten)
 2 sq. baking chocolate 3 egg whites (beaten)
 1/2 c. oleo 1/2 box vanilla wafers
 1/2 c. nuts (chopped) 1/2 gal. vanilla ice cream
 1 tsp. vanilla

Cream sugar, oleo and melted chocolate; add vanilla and chopped nuts. Add egg yolks; then fold in whites. Roll vanilla wafers to crumbs and line bottom of a 9x13-inch pan. Save 1/2 c. crumbs for top. Pour chocolate mixture on top of crumbs and add softened ice cream, spreading on top of chocolate mixture. Sprinkle crumbs on top. Freeze. Keeps well in freezer. Note: Men like this.

The church is full of willing people, some willing to work and others willing to let them.

Who does God's work, gets God's pay.

ICE CREAM DESSERT

Colleen Wells

- | | |
|---|-------------------------|
| 2 c. crushed vanilla wafers
or graham crackers | 2 c. powdered sugar |
| 1/2 c. butter | 1/2 c. nuts |
| 2 sq. chocolate (semi sweet
or bitter) | 3 egg yolks (beaten) |
| | 3 egg whites (beaten) |
| | 1 qt. vanilla ice cream |

Line bottom of a 9x13-inch pan with half of crumbs. Melt butter and chocolate. Add egg yolks mixed with 1 cup powdered sugar. Add other cup powdered sugar. Cook slowly for 3 minutes. Cool slightly and blend in egg whites and nuts. Spread over crumbs and cool thoroughly. Spoon softened ice cream on top and sprinkle with remaining crumbs. Freeze.

ICE CREAM DESSERT

Virginia Olson

- | | |
|----------------------------|--------------------------|
| 1/2 gal. vanilla ice cream | 3/4 c. butter or oleo |
| 1/2 lb. vanilla wafers | 3 eggs (slightly beaten) |
| | 1 1/2 c. powdered sugar |

Cook butter, eggs and sugar in double boiler 6 minutes or till thick. Add nuts and vanilla. Crush wafers; spread half of crumbs in a 9x13-inch pan, then 1/2 of the ice cream. Then pudding mixture, the rest of the ice cream, and top with wafer crumbs. Freeze overnight. Serves 15.

COLA CHOCOLATE FONDUE

ReNay Hanson

- | | |
|--------------|------------------------------|
| 1/2 c. cream | 1 (9 oz.) bar milk chocolate |
| 2 T. cola | 1 oz. sq. baking chocolate |

In saucepan or double boiler, heat cream and cola. Add chocolate, broken in small pieces, stirring until smooth. Serve over low flame in fondue pot. Good with small pieces of apple, banana, pineapple, angel food cake, marshmallows, green grapes, etc.

PIES

APPLE PIE

Sue Mefferd

- | | |
|---|-------------------|
| 4 c. apples | 2 T. flour |
| 1 1/4 c. sugar (I used part
brown sugar) | 1/4 tsp. cinnamon |

Stir altogether and let stand, while making the pie crust. Place in unbaked crust and top with mixture of 3/4 c. flour, 1/3 c. butter and 1/2 c. sugar. Bake 15 minutes at 425°; then set oven at 350° and bake until golden brown. Makes a 10-inch pie. Can be frozen.

BLUEBERRY CHIFFON PIE

Jeannine Johnson

Vanilla wafers 3/4 c. lt. cream (or 1 pkg. Dream
 2 pkgs. (3 1/2 oz. each) lemon Whip, whipped)
 Whip and Chill 2 c. fresh blueberries
 3/4 c. cold water 2 egg whites
 1/4 c. sugar

Line bottom and sides of 9-inch pie pan with vanilla wafers. Prepare Whip and Chill according to directions, using water and cream (or Dream Whip). Fold in blueberries. Beat egg whites until stiff. Beat in sugar, 1 T. at a time, until stiff and glossy. Spoon filling into pie shell. Chill until firm.

CHERRY CHEESE CREAM PIE

Doris Berglund

1 (8 oz.) pkg. Borden's cream 1/3 c. lemon juice
 cheese 1 tsp. vanilla
 1 (15 oz.) can Borden Eagle 1 can cherry pie mix
 Brand sweetened condensed 1 (9-inch) baked pie shell or
 milk graham cracker crust

Let cream cheese soften. Whip until fluffy, gradually add milk. Continue to beat; add lemon juice and vanilla. Pour into 1 (9-inch) baked pie shell or graham cracker crust. Chill 2 or 3 hours. Cover with the cherry pie filling. Serve with whipped topping. Serves 8.

CHERRY CHEESE DESSERT (Pie)

Ruth Lantz

Pastry for 1 crust 9-inch pie 2 T. chopped walnuts
 4 oz. cream cheese (softened) 1/2 tsp. vanilla
 1/4 c. sugar 1 can cherry pie filling
 1 egg

Make pie crust and bake in 350° oven for 15 minutes. Blend cream cheese and sugar. Add egg and beat well. Add nuts and vanilla. Pour into partially baked crust and bake in 350° oven for 10 minutes more; cool. Spread cherry pie filling over cheese layer. Chill. Top chilled pie with whipped cream cheese or whipped cream.

15 MINUTE CUSTARD PIE

Ellen Ekstrand

4 eggs 2 1/2 c. scalding hot milk
 1/3 c. sugar (heaping) 1 tsp. vanilla

Beat eggs; add sugar. Add hot milk and vanilla. Pour into pie crust. Bake at 475° for 5 minutes; then 10 minutes at 250°.

CHOCOLATE CREAM PIE

Mabel Brandt

- | | |
|-------------------|-----------------------------|
| 1 baked pie shell | 2 c. milk |
| 2 sq. chocolate | 2 tsp. vanilla |
| 3 T. cornstarch | 3 egg whites |
| 1/2 c. sugar | 1/4 tsp. cream of tartar |
| 3 egg yolks | 3 heaping T. powdered sugar |
| 1/4 tsp. salt | |

Melt chocolate in double boiler. Mix well together sugar, cornstarch, egg yolks and salt. Add milk and stir to mix. Then pour into top of double boiler with melted chocolate. Cook until thick, stirring slowly, but constantly. When quite thick, remove from flame; add vanilla and allow to cool. When cold, pour it into baked pie shell. Spread with meringue made with egg whites, cream of tartar and powdered sugar. Bake in a 350° oven until light brown.

LEMON PIE

Mabel Brandt

- | | |
|-------------------------|-----------------------------|
| Juice and rind of lemon | 1 T. flour |
| 3 egg yolks | 1 T. butter |
| 1 1/2 c. water | 3 egg whites |
| 3 T. cornstarch | 1/4 tsp. cream of tartar |
| 1 c. sugar | 3 heaping T. powdered sugar |

Put juice, rind, yolks and water in double boiler. Mix together cornstarch, sugar and flour. Add to yolks and juice. Cook until thick. When done, add butter and pour into a baked pie shell. Top with a meringue made with whites, cream of tartar and sugar. Bake in a 350° oven until light brown.

MARSHMALLOW PIE

Loraine Sundberg

- | | |
|------------------------|--------------------|
| 4 1/2 T. cornstarch | 1/4 c. sugar |
| 3/4 c. sugar | 1 1/2 tsp. vanilla |
| 1 1/2 c. boiling water | 3/8 tsp. salt |
| 3 egg whites | |

Mix cornstarch and sugar in small saucepan. Add boiling water and cook until thick and clear (about 5 minutes). Beat egg whites until stiff. Add salt, sugar and vanilla. Pour hot cornstarch mixture over beaten egg whites; beat with mixer until thick. Cool and pour into baked 9-inch shell. Top with whipped topping, shaved chocolate, or shredded coconut. Tint as you wish or add pecans to mixture, if desired. Try different colors and flavor combinations.

PEACH PIE

The August Johnson Family

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|--------------|----------------------|
| 4-6 peaches | 1/3 c. melted butter |
| 1 c. sugar | 1 egg |
| 1/4 c. flour | |

Put in unbaked pie shell. Top with lattice crust. Bake at 425° for 35-45 minutes.

PECAN PIE

Karan Peterson

- | | |
|----------------------|----------------|
| 1 c. sugar | 3 T. flour |
| 1 c. dark Karo syrup | 1 tsp. vanilla |
| 3 eggs | 1/4 tsp. salt |
| 3 T. butter | 1 c. pecans |

Beat eggs slightly. Add all other ingredients except the pecans. Mix well. Spread pecans in unbaked pastry and pour mixture over them. Bake at 350° for 55 minutes.

PECAN PIE

Edna Lewis

- | | |
|----------------------|----------------|
| 1 c. sugar | 3 T. flour |
| 1 c. dark Karo syrup | 1 tsp. vanilla |
| 3 eggs | 1/4 tsp. salt |
| 3 T. butter | 1 c. pecans |

Beat eggs slightly. Add other ingredients except pecans. Mix well. Line pie plate with unbaked pastry. Spread pecans and pour mixture over them. Bake at 350° for 55 minutes. Pecans will rise to top.

PECAN PIE

Lucille Haack

- | | |
|----------------------|--------------------------|
| 1 c. dark Karo syrup | 1/8 tsp. salt |
| 1 c. sugar | 3 eggs (slightly beaten) |
| 1 tsp. vanilla | 1 c. pecans |

Beat eggs slightly; add syrup, sugar, vanilla, salt. Stir till blended. Add pecans and pour in unbaked pie shell. Bake at 400° for 15 minutes; turn temperature down to 350° and bake approximately 25 minutes longer.

RHUBARB CREAM PIE

Karan Peterson

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|--------------------|----------------------|
| 1 1/2 c. sugar | 1 T. butter |
| 3 T. flour (level) | 2 eggs (well beaten) |
| 1/2 tsp. nutmeg | 3 c. rhubarb (cut) |

Blend sugar, flour, nutmeg and butter. Add eggs; beat smooth. Pour over rhubarb in pastry lined 9-inch pie pan. Top with pastry. Bake for about 10 minutes at 450°; then about 30 more min. at 350°.

RASPBERRY PIE

Susan Nelson

Bake 2 graham cracker crusts; 9x14-inch pan and 1 pie.

2 egg whites (unbeaten) 1 c. sugar, 1 T. lemon juice
 1 lb. pkg. frozen raspberries 1/2 pt. whipping cream or 2 c.
 (broken up right from freezer) Cool Whip (fold in last)

Place ingredients in large mixing bowl. Beat at high speed up to 15 minutes. Add whipped cream (1/2 pint or 2 c. Cool Whip). Blend together. Pour mix into pans. Sprinkle extra crumbs on top. Freeze; serve with whipped cream.

RHUBARB PIE

Lillian Hinrichs

3 c. rhubarb 3 T. melted butter
 1 1/2 c. sugar 2 egg whites
 2 1/2 T. flour 1 tsp. lemon juice
 2 egg yolks

Mix together the sugar and flour. Beat yolks; add melted butter, sugar-flour mixture to 3 cups of rhubarb. Beat egg whites. Add the lemon juice. Continue beating until stiff. Fold into rhubarb mixture. Pour into an unbaked pie shell and bake at 425° for 20 minutes; then reduce heat to 350° and bake until done.

RHUBARB PIE

The August Johnson Family

4 c. rhubarb 1 T. lemon juice
 1 1/2 c. sugar 2 T. tapioca
 1 egg

Mix together and pour into an unbaked crust and cover with lattice crust. Bake at 400° for 40 minutes.

RHUBARB PIE

Mae Blomberg

2 c. rhubarb (finely chopped) 1/4 c. thick cream
 2 T. flour 2 egg whites
 1 c. sugar 4 T. sugar
 2 egg yolks 1/4 tsp. cream of tartar

Mix rhubarb (may use more according to pie tin size), flour, sugar, yolks and cream together and put in an unbaked pie crust. Bake about an hour at 350°. Remove from oven and cover with the following meringue. Beat the egg whites and cream of tartar until stiff but not dry. Gradually add the sugar. Return to the oven and bake again until the meringue is lightly browned (about 15 minutes) at 325°. Serves 6.

SOUR CREAM PIE

The August Johnson Family

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|----------------------|-------------------|
| 1 c. sour cream | 1/2 tsp. cinnamon |
| 1 c. raisins | 1/4 tsp. nutmeg |
| 1/2 c. sugar | 1/4 tsp. soda |
| 2 egg yolks (beaten) | Meringue |

Combine first 6 ingredients in a heavy saucepan and cook over medium heat until raisins are tender. Take off fire and add 1/4 tsp. soda. Mix well. Cool and pour into baked crust. Top with a meringue made with 2 egg whites beaten stiff with 4 T. sugar. Brown in oven.

RAISIN CREAM PIE (My Husband's Favorite)

Lorraine Sundberg

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|---------------------------|----------------------|
| 1 c. raisins | 3 egg yolks (beaten) |
| 1 lg. can evaporated milk | 1 T. butter |
| 1 1/2 c. sugar | 1 tsp. vanilla |
| 1 1/2 T. flour | |

MERINGUE:

- | | |
|--------------|----------------|
| 3 egg whites | 1 tsp. vanilla |
| 1/3 c. sugar | |

Soak raisins in hot water and drain. Add the milk. Mix flour and sugar together and add this to raisin-milk mixture. Cook until it starts to thicken. Then add beaten egg yolks and cook until thick. Add butter and vanilla. Cool. Pour into 9-inch baked shell. Top with meringue made of egg whites, sugar and vanilla.

RAISIN CREAM PIE

Lillian Hinrichs

- | | |
|--|----------------------|
| 1 c. raisins | 3/4 c. sugar |
| 1 c. sweet cream (or 3/4 c. evaporated milk plus 1/4 cup milk) | 2 T. flour |
| | 2 egg yolks (beaten) |

Cover raisins with water. Cook till tender. Mix together the cream, sugar, flour and egg yolks and add this to the cooked raisins. Cook this till thick. Cool. Pour into baked pie shell. Use egg whites for meringue topping.

FRESH STRAWBERRY PIE

Agda Johnson

- | | |
|---------------------------|---------------------------------|
| 1 large pie crust (baked) | 1/8 tsp. salt |
| 1 1/2 c. water | 1 (3 oz.) pkg. strawberry Jello |
| 2 T. cornstarch | 1 qt. halved fresh strawberries |
| 3/4 c. sugar | |

Continued Next Page.

FRESH STRAWBERRY PIE (Continued.)

Cook the water, cornstarch, sugar and salt until clear. Add the Jello while liquid is hot. Place 1 quart halved fresh strawberries in the pie crust, the cut side down. Put filling over them while it is still warm. Save out some whole berries for garnish. Chill and serve with whipped cream or topping.

FRESH STRAWBERRY PIE

Karen Michael

4 c. strawberries	2 T. cornstarch
1 1/2 c. water	1 pkg. (3 oz.) strawberry Jello
3/4 c. sugar	

Prepare 1 (9-inch) pie shell and set aside to cool. Wash fresh strawberries and drain well. Put in pie shell and set aside. Combine in a saucepan, the water, sugar, cornstarch. Cook over medium heat, stirring constantly, until mixture comes to a boil. Continue to cook over low heat for 2 minutes longer or until mixture is clear and thickened. Add Jello. Stir until Jello is dissolved. Pour cooked mixture while still hot evenly over berries. Chill until set. Top with whipped cream.

MILE HIGH STRAWBERRY PIE

Jewell Mefferd

Put in large mixing bowl: 1 pkg. (10 oz.) frozen strawberries (thawed)

Add:

1 c. sugar	Dash of salt
2 egg whites	1 tsp. strawberry flavoring
1 T. lemon juice	

Mix at medium speed and beat for 15 minutes. Whip 1/2 cup whipping cream (or use any artificial product you prefer) and add 1 tsp. vanilla. Fold into strawberry mixture. Spoon carefully into a large 10-inch pie shell or crumb crust or a 9x9-inch pan with crumb crust. Place in freezer for several hours or overnight.

PIE IN THE PAN

Beryl Johnson

1 1/2 c. flour	1 can of pie mix or your own
1 tsp. salt	filling
1 tsp. sugar	3/4 c. flour
1/2 c. Mazola oil	1/2 c. sugar
2 T. milk	1/3 c. oleo

Continued Next Page.

PIE IN THE PAN (Continued.)

Sift into pie pan, the flour, salt and sugar. Mix together the Mazola and milk and stir into flour mixture. Push out to fill pie pan. If you don't want as thick a crust, divide for two pies. Add 1 can of pie mix or your own fruit filling. Top with crumb crust made by mixing together the flour, sugar and oleo. Bake 10 minutes at 425°; then 30 minutes at 350°.

PIE CRUST

Izetta Peterson

4 1/2 c. flour	1 c. milk
1 c. oleo	2 tsp. salt
1 c. lard	

Mix and roll out. Works beautifully. Makes 5 (2-crust) pies.

EGG YOLK PASTRY

Jo Ann Swalin

5 c. sifted flour	1 1/2 c. lard
4 tsp. sugar	2 egg yolks
1/2 tsp. salt	Cold water
1/2 tsp. baking powder (or less)	

Combine dry ingredients; cut in lard. Place egg yolks in measuring cup and stir with fork until smooth. Blend in enough cold water to make a scant cupful. Sprinkle gradually over dry ingredients; toss with fork to make a soft dough. Roll out as usual. Makes pastry for three (9-inch) 2-crust pies. May store in refrigerator and use as needed.

NEVER FAIL PIE CRUST

Vicki Hanson

3 c. flour	1 egg
1 tsp. salt	1 tsp. vinegar
1 c. lard	Water

Blend flour, salt and lard with pastry blender. Beat egg; pour it in measuring cup; add vinegar, then add water to fill cup 3/4 full. Mix and add to flour mixture. Mix with hand and roll out crusts with plenty of flour. Makes 4 or 5 crusts.

SODA CRACKER PIE CRUST

Mrs. Edmund Carlson

3 egg whites	1/4 tsp. baking powder
1 c. sugar	1 tsp. vanilla
12 soda crackers	1/2 c. pecans

Beat the whites to peak shape; add the rest of the ingredients. Bake at 325° for 30 minutes. I like to serve this with fruit - like blueberries or strawberries with whipped cream blended in the fruit.

ONE, TWO, THREE PIE CRUST (Never Fails) Ellen Ekstrand

1 c. sifted flour 2 T. shortening (rounded)
Pinch of salt 3 T. cold water

Makes one pie crust. Cut shortening into flour; add cold water. Mix quickly.

ICE CREAM - SAUCES

SNOW ICE CREAM Jewell Mefferd

Mix:

1 can sweetened condensed milk (Eagle Brand) Salt to taste
3 eggs (well beaten) As much clean snow as it will take to make it firm
Add 1 T. vanilla or flavoring of your choice, such as chocolate syrup, caramel, strawberry, pineapple, etc. Eat immediately. Not good frozen.

ICE CREAM Quentin Larson

5 eggs 2 T. vanilla
3 c. sugar Whole milk
1 can (13 1/2 oz.) evaporated milk (very cold)

Beat eggs very well with electric mixer. Add sugar slowly. Add evaporated milk and vanilla and continue beating. Add some milk and then pour into ice cream freezer. Add milk to fill according to directions. To make strawberry ice cream, add 3 cups mashed strawberries before any of the whole milk is added. Then finish with milk.

VANILLA ICE CREAM Arlene Barker

5 eggs (beaten) 2 T. flour
2 c. sugar 2 tsp. vanilla
1 can Pet milk 1/2 tsp. salt
1 box half and half

Mix all together. Put in gallon freezer and fill up the freezer with milk. Then freeze. Let stand at least 2 hours before serving. The longer it stands, the better.

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

FREEZER ICE CREAM (for 1 1/2 gallon freezer)

Jewell Mefferd

- | | |
|--------------------|-------------------|
| 3 c. sugar | 3 3/4 quarts milk |
| 6 eggs | 3 T. vanilla |
| 1 1/2 quarts cream | |

Beat eggs and sugar well. Add other ingredients and beat.
Freeze.

ICE CREAM (Vanilla)

Sue Wenell

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|--|-------------------------|
| 5 eggs (beaten; plus extra yolks you may have) | 1 T. vanilla |
| 2 c. sugar | 1 can Pet milk (13 oz.) |
| Pinch of salt | 1 pint half and half |
| | Milk |

Beat eggs. Add sugar slowly to eggs, beating continuously. Add salt, vanilla, Pet milk and half and half. Pour into ice cream freezer. Fill with milk to within 2 inches of top. Makes 1 gallon.

FROZEN POPS

Nancy Ramgren

- | | |
|---|--------------------|
| 1 pkg. (3 oz.) Jello (any fruit flavor) | 1 c. sugar |
| 1 envelope Kool-Aid instant soft drink mix (any flavor) | 2 c. boiling water |
| | 2 c. cold water |

Dissolve Jello, drink mix and sugar in boiling water. Add cold water. Pour into ice cube trays, small paper cups, or frozen pop molds (Tupperware). Insert sticks or paper spoons diagonally in each ice cube section or at an angle in molds or cups for handles. If desired, pops may be partially frozen before handles are inserted. Freeze until firm - 2 or 3 hours. Makes 20 to 24 pops.

Double Orange Pops Variation: Dissolve 1 pkg. (3 oz.) Jello and 1/2 c. sugar in 2 c. boiling water. Add 2 c. orange juice. Then freeze pops as above.

FROZEN POPSICLES

Sue Mefferd

- | | |
|------------------------------|----------------|
| 1 pkg. Jello (any flavor) | 1 c. sugar |
| 1 pkg. Kool-Aid (any flavor) | 2 c. hot water |

Mix well and add 2 cups cold water. Makes 20 popsicles.

POPSICLES

Cheryl Michael

- | | |
|-----------------|----------------|
| 1 pkg. Jello | 1 c. sugar |
| 1 pkg. Kool-Aid | 2 c. hot water |

Stir until dissolved and add 2 cups cold water. Pour into forms.

FROZEN FUDGE POP

Cheryl Michael

1 pkg. (4 oz.) Jello chocolate 1/4 c. sugar
pudding 3 c. milk

Combine and stir over medium heat until it comes to full boil. Remove from heat. Cool 5 minutes, stirring once or twice. Pour mixture into shallow pan and freeze until ice crystals form around edges about 30 minutes. Stir until smooth but not melted. Spoon into pop molds or 4 oz. paper cups. Place wooden stick in each. Freeze until firm. Makes 7 pops.

HEAVENLY HOT FUDGE

Nancy Ramgren

Melt in pan:

1/2 c. butter 4 sq. chocolate

Slowly add:

3 c. sugar 1/4 tsp. salt

Slowly add: 1 2/3 c. evaporated milk

Cook 8 minutes. Then add: 1 T. vanilla. It becomes very thick when adding the sugar, but it is important to add all the sugar before adding the milk.

BUTTERSCOTCH SAUCE FOR ICE CREAM

Arlene Barker

1 egg yolk (beaten) 2/3 c. brown sugar

1/4 c. water 1/4 c. butter

1/3 c. light corn syrup 1/4 tsp. salt

Combine in order given and mix well. Cook in double boiler until thick, stirring frequently. Beat before using. Makes about 1 1/2 cups. Serve hot or cold.

HOT FUDGE SAUCE FOR ICE CREAM

Nel Grantz

1 scant c. sugar 1 c. hot water

1 pinch salt 3 T. butter

2 T. flour (level) 1 tsp. vanilla

2 sq. baking chocolate or 4 T. cocoa

Mix sugar, salt and flour. Add chocolate and water. Cook until done, stirring when necessary. Remove from heat and add butter and vanilla.

When you get to the end of your rope, tie a knot and hang on.

CHOCOLATE SAUCE

Arlene Barker

1 c. sugar	1 c. water
1/4 c. cocoa	1 T. butter
1 T. cornstarch	1/2 tsp. vanilla
1/8 tsp. salt	

Mix the dry ingredients and stir in the water. Boil until sauce thickens, stirring constantly. Remove from heat and add vanilla and butter. Serve hot or cold.

FUDGE TOPPING

Eileen Lundeen

2 c. sugar	2 c. milk
1/2 c. cocoa	1 tsp. vanilla
2 T. cornstarch	2 T. butter
1/4 tsp. salt	

Mix together sugar, cocoa, cornstarch and salt. Add 2 cups of milk. Cook until thick. Take from burner and add 1 tsp. vanilla and 2 T. butter. Good on ice cream. Must be refrigerated.

meats & casseroles



1891

1891



MEATS

TONGA GLAZED HAM

Carol Becker

- | | |
|--|-------------------------------|
| 1 (6-8 lb.) cooked smoked ham | 1 T. soy sauce |
| 1 (8 or 9 oz.) can crushed pineapple (drained) | 2 tsp. ginger |
| 1/2 c. liquid honey | 1 tsp. instant minced onion |
| 1/2 c. white wine | 1/2 c. canned pineapple juice |

Bake ham until 130° on thermometer. In saucepan, combine rest of ingredients and simmer until thick. About 30 minutes before ham is done, remove from oven and quickly score its surface and pour over pineapple mixture. Return to oven and baste a couple of times. Pass remaining sauce.

HAM ROLLS

Jeanne Wittkopf

- | | | |
|------------------------------|------------------------|----------------------|
| 2 1/2 lbs. smoked ham | } Grind together twice | 2 c. milk |
| 2 lbs. lean pork | | 2 cans tomato soup |
| 1 lb. ground beef | | 2 tsp. dry mustard |
| 3 eggs | | 3/4 c. vinegar |
| 3 c. crushed graham crackers | | 2 1/4 c. brown sugar |

Combine ham, pork, beef, eggs, cracker crumbs and milk. Mix well (NO SALT). Make sauce of soup, mustard, vinegar and brown sugar. Pour over meat and bake. (Make sure ham, pork and beef are ground together before mixing with other ingredients; have butcher do it!) Bake at 350° for 1 1/2 hours. Serves 20.

ZESTY HAM LOAF (Cooking for a Crowd)

Pearl Peterson

- | | |
|-----------------------------|-------------------------|
| 5 lbs. cured ground ham | 6 unbeaten eggs |
| 2 lbs. fresh ground pork | 2 1/2 c. catsup |
| 2 lbs. ground beef | 1 T. pepper |
| 6 c. fine soft bread crumbs | 1 1/2 c. milk |
| 3 T. salad dressing | 1/4 c. prepared mustard |

Combine all ingredients. Mix well. It may seem too wet but that is the secret of a moist ham loaf. Shape into 5 loaves - could also be baked in a 9x13-inch pan with extra catsup over top.

TOPPING: 1/2 c. catsup, 1/2 c. water, 1 c. brown sugar, 2 T. vinegar, 1/2 tsp. dry mustard. Could also be used over small 1/2 c. individual loaves. Bake at 325°-350° for 1 1/2 hours. Serves 40.

HAM LOAF

Doris Berglund

3 lbs. ground ham	3 c. rolled graham crackers
1 lb. ground beef	4 eggs
1/2 lb. ground sausage	1 3/4 c. milk

Mix ingredients together and place in large pan or 2 loaf pans. Mix the following sauce and pour over meat before baking:

1 c. tomato sauce	1/2 c. brown sugar
1/4 c. vinegar	1/2 tsp. mustard
1/4 c. water	

Bake at 350° for 2 hours. Serves 20.

MILD BARBECUED RIBS

Louise Erickson

3-4 lbs. spare ribs	1 1/2 tsp. salt
1 med. onion (sliced; opt.)	1/4 c. brown sugar
1 c. ketchup	1 1/2 c. water
1/4 c. Worcestershire sauce (or less)	

Preheat oven to 400°. Cut ribs into 5-inch pieces. Place alternately in layers with onion in pan. Bake for 1 hour. Drain fat off. Turn oven down to 250°. Put remaining ingredients in saucepan; stir and heat for 3 minutes. Pour sauce over ribs and bake 4 hours. Baste ribs every hour using a meat baster. Serves 4-6 people.

CHINESE SWEET AND SOUR PORK

Nancy Morris

Cut up 2 lbs. cooked lean pork roast into strips and then into 1-inch pieces.

Combine in pan:

1 c. pineapple juice	1 T. Worcestershire sauce
3/4 c. brown sugar (firmly packed)	1/4 c. catsup

Bring to a boil. Add:

2 large green peppers (cut into 1-inch squares)	2 c. pineapple chunks
2 T. green onion (chopped)	2 large tomatoes (wedged)
	Cut up meat

Mix 2 T. cornstarch with cold water. Stir into mixture on stove and thicken. May be served at once or made ahead and heated gently while rest of meal is prepared. Makes 6 generous servings.

Pick your friends -- but not to pieces.

SWEET AND SOUR PORK

Becky Gambs

- | | |
|--|--|
| 1 1/2 lbs. cubed pork steak | 1/8 c. vinegar |
| 1 (1 lb. 4 1/2 oz.) can pineapple chunks | 1/2 tsp. salt |
| 1/8 tsp. ginger | 2 large green peppers (cut in squares) |
| 1/4 c. brown sugar | 1 large onion (cut in chunks) |
| 2 T. cornstarch | |

Cook pork in its own fat about 45 minutes or until done. Meanwhile, drain pineapple, reserving juice. Combine juice, ginger, brown sugar, cornstarch, vinegar and salt. Cook over medium high heat til thick and clear (5 minutes). Add sauce to pork, then vegetables. Cook over low heat 2 to 3 minutes. Vegetables should be tender crisp--not well done. Serve over hot rice or just alone. Serves 4.

SAUCY SAUSAGE

Eileen Lundeen

- | | |
|-------------------------|----------------------|
| 1 1/2 lbs. pork sausage | 1 bay leaf |
| 1 onion (sliced) | 1/4 tsp. dry mustard |
| 1 T. flour | 1/8 tsp. cloves |
| 1/2 c. milk | 1/4 tsp. pepper |
| 1/2 c. water | 1/2 tsp. salt |
| 2 T. vinegar | |

Shape meat into 8 patties. Brown in heavy fry pan; remove. Drain on absorbent paper. Brown onion in sausage drippings; remove. Drain off all but 2 T. drippings. Stir in flour until smooth; gradually add milk, water, vinegar; add bay leaf, mustard, cloves, pepper and salt. Cook, stirring constantly, until thickened. Return meat and onions to sauce. Simmer a few minutes. Serves 6.

SAUCY BAKED PORK CHOPS

Eileen Lundeen

- | | |
|--------------------------------|-----------------------------|
| 6-8 chops (1/2-3/4 inch thick) | 3 T. catsup |
| 1 can mushroom soup | 2 tsp. Worcestershire sauce |
| 1 small onion (sliced) | |

Brown chops on top of stove; drain off fat. Combine all other ingredients and pour over chops. Cover and bake in 350° oven for 60 minutes. Serves 6-8.

A bore is a person who has nothing to say and says it.

BAKED BARBECUED PORK CHOPS

Virginia Larson

1/4 c. onion (chopped)	1 T. Worcestershire sauce
1 T. margarine	1 T. brown sugar
1/4 c. water	1/2 tsp. salt
1/2 c. catsup	8 pork chops
2 T. vinegar	8 slices onion

Simmer all ingredients, covered, except the pork chops and onion slices for 20 minutes. Brown the chops. Spoon 1 T. sauce into the center of each of 8 squares of aluminum wrap. Top with a chop, an onion slice and more of the sauce. Fold packages tightly at the top and ends. Bake in 400° oven for 50 minutes.

BARBECUE MEAT BALLS

Virginia Olson

1 1/2 lbs. ground beef	1/4 tsp. pepper
3/4 c. rolled oats <u>or</u> bread crumbs	1 c. milk
2 T. minced onion	Flour (to dredge balls)
1 1/2 tsp. salt	3 T. fat

Combine meat, oatmeal or crumbs, onion, salt, pepper and milk. Form into small balls (about 18). Roll in flour and brown in fat in heavy skillet or electric fry pan. Cover with the following sauce.

BARBECUE SAUCE:

Combine 2 T. sugar, 1 1/2 T. Worcestershire sauce, 1 c. catsup, 1/2 c. vinegar, 1/2 c. water and 1/2 c. minced onion. Pour over meat balls and simmer at low heat until sauce is fairly thick. May be served alone or with hot rice, noodles or hot corn bread.

MEAT BALLS IN SOUR CREAM AND SOUP (Serves 8)

Esther Andrews

1 1/2 lbs. lean ground beef	1/2 c. water
1 tsp. paprika	1 beef bouillon cube
1/4 c. onion (diced)	1 tsp. Worcestershire sauce
2 T. melted butter <u>or</u> Crisco	1 can cream of mushroom soup
1/3 c. raw rice	1/2 c. sour cream

Dissolve the beef bouillon cube in 1/2 cup water and 1/2 tsp. salt. Mix the beef, onion, paprika, Worcestershire sauce, 1/2 cup water and rice. Mix all together; form into balls. Brown on all sides and put in casserole. Mix the cream of mushroom soup and sour cream. Pour over meat balls and bake at 325° for 1 1/2 hours. Cover the casserole.

MEAT LOAF

Beryl Johnson

2 eggs (beaten)	3-6 crackers (crumbled)
2/3 c. milk	1 small onion (chopped)
2 tsp. salt	1 c. grated Cheddar cheese
1/4 tsp. pepper	1 1/2 lbs. ground beef

FOR TOP:

1/4 c. catsup	1 T. prepared mustard
1/4 c. brown sugar	

Combine eggs, milk, salt, pepper and crackers. Add onion, grated cheese and ground beef. Blend well. Pack into loaf pan. Combine catsup, brown sugar and mustard and spread over top of meat loaf. Bake at 350° for 1 hour. Serves 8.

MEAT LOAF

Mamie Frevert

2/3 c. dry bread crumbs	1/4 c. onions (grated)
1 c. milk	1 tsp. salt
1 1/2 lbs. ground beef	1/8 tsp. pepper
2 eggs (beaten)	1/2 tsp. sage

Soak bread in milk. Add meat, eggs, onion and seasoning. Mix well. Bake at 350° for 1 hour. Serves 6.

MEAT LOAF SURPRISE

Twyla Becker

1 egg	1 1/2 lbs. ground beef
1 c. milk	3 slices soft bread (torn in pieces)
1/4 c. minced onion	1 T. Worcestershire sauce
1 1/4 tsp. salt	

TOPPING:

2 c. water	3/4 tsp. salt
1/2 c. milk	2 c. instant mashed potatoes
3 T. margarine	1/2 c. shredded Cheddar cheese

Beat egg; add beef, bread, milk, onion and seasoning and mix real good. Pat into round 9-inch cake pan; smooth the top; then press a shallow hole in center (for juice). Bake 1 hour.

Make potatoes and keep on low heat. When meat loaf has baked, spread potatoes on the loaf. Sprinkle cheese over and return to oven until cheese melts -- 1-2 minutes. Cut into 6 wedges and serve.

Old age isn't so bad when you consider the alternative.

KANSAS CITY PORCUPINE BALLS

Virginia Larson

1 lb. ground beef	1/2 tsp. chili powder
1/3 c. dry rice	1 egg
1 can tomato soup	3 T. butter
1 tsp. salt	1/4 c. minced onion
1/8 tsp. pepper	1/4 c. minced celery
1 chicken bouillon cube	1 1/2 c. water

Melt the bouillon cube in two tablespoons of hot water. Mix all the dry ingredients together and sprinkle over the meat as you work it into the meat. Add all the other ingredients except the soup and water and work till well mixed. Form small meat balls and brown in frying pan. Pour meat balls and some grease into saucepan. Add the tomato soup and water. Keep covered tightly while simmering, about 30 minutes. Add water as it is needed for the gravy.

PIZZA SWISS STEAK

Sue Wenell

2 lbs. round steak (1-inch thick)	1 med. onion (sliced)
1 (8 oz.) can (1 c.) seasoned tomato sauce	1/2 c. water
1 (5 1/2 oz.) can pizza sauce	1/2 tsp. sugar
	1/2 tsp. oregano

Season steak with salt, pepper and flour. Brown slowly on both sides in 3 T. fat. Combine remaining ingredients except onion; pour over meat. Top with onion slices. Simmer, uncovered, 10 minutes. Cover; bake in moderate oven (350°) for 1 hour or until tender. Serves 6.

BARBECUED CHUCK ROAST (on the grill)

Virginia Larson

Blade chuck roast with tenderizer sprinkled on both sides	1 T. Worcestershire sauce
1/3 c. wine vinegar	1 tsp. dry mustard
1/4 c. catsup	1 tsp. salt
2 T. oil	1/4 tsp. pepper
2 T. soy sauce	1/4 tsp. garlic powder

Combine all ingredients and pour over meat. Marinate for two to three hours, turning. Broil turning and basting every ten minutes with sauce. Takes about an hour for medium/medium well.

A child makes the family ties stronger, days and nights shorter, the bank account smaller, clothes shabbier, home happier, life busier and the future worth living for.

ORIENTAL STEAK DISH

Marian Ekstrand

- | | |
|-----------------------------------|---|
| 1 lb. flank <u>or</u> round steak | 1 1/2 c. carrots (diagonally sliced) |
| 2 T. oil | 1 (3 oz.) can sliced, broiled mushrooms |
| 1 clove garlic (minced) | 2 T. cornstarch |
| 1 c. beef consomme ^o | 1/2 c. sliced scallions |
| 1 tsp. salt | 1 T. soy sauce |
| 1/2 tsp. ginger | 1 tsp. sugar |
| 1 c. celery (diagonally sliced) | |

Cut flank steak across grain in 1/4-inch strips about 2-inches long. Heat oil in frying pan. Add meat and brown quickly. Add garlic, consomme', salt, ginger, celery and carrots. Cover and bring to boil. Cook until vegetables are barely tender. Drain mushrooms, reserving broth; then add drained mushrooms and scallions to meat mixture. Blend together and stir in cornstarch, mushroom broth, soy sauce and sugar. Cook and stir until sauce thickens. Serve over cooked rice. Makes 4-6 servings.

BAR-B-QUE WIENERS

Eileen Lundeen

- | | |
|--------------------|---------------------------------------|
| 1 lb. pkg. wieners | 1 c. Open Pit regular Bar-B-Que sauce |
|--------------------|---------------------------------------|

Cut wieners in 1-inch intervals, cross-ways, almost through. Place in frying pan; cover with bar-b-que sauce. Cover pan and simmer slowly. Wieners will curl to fit hamburger bun. Serves 6.

BAKED FISH FILLETS (Serves 4)

Rachael Lantz

- | | |
|------------------------------------|-----------------------|
| 1 (1 lb.) pkg. frozen fish fillets | 1 T. prepared mustard |
| 1 egg white | 1/2 tsp. salt |
| 1/4 c. mayonnaise | 1/8 tsp. pepper |

Cut fish in 4 slices. Place skin side down in greased shallow baking dish. Beat egg until stiff. Fold in mayonnaise, mustard, salt and pepper. Spread on fish. Bake in hot oven (425°) for 20 minutes or until fish flakes with fork and topping browns.

FILLETS ELEGANTE

Mrs. Reginald Crisp

- | | |
|--|-------------------------------|
| 1 (1 lb. pkg.) frozen fish fillets (sole, haddock, halibut or cod) | 2 T. butter <u>or</u> oleo |
| 1 can frozen condensed cream of shrimp soup (thawed) | 1/4 c. grated Parmesan cheese |
| | Fresh ground pepper |
| | Paprika |

Continued Next Page.

FILLETS ELEGANTE (Continued.)

Thaw fillets enough to separate. Arrange in buttered 9-inch pie plate. Dash with pepper; dot with butter. Spread soup over fillets and sprinkle with cheese and paprika. Serve with lemon wedges. Bake at 400° for 25 minutes. Serves 4.

POOR MAN'S LOBSTER

Shirley (Hinrichs) Roesse

Cod or Pollock fish (1 lb. per 2 tsp. salt
4 people) 1 bay leaf
3 qts. water Melted butter

Bring to boil, the water, salt and bay leaf. Add fish that is partially frozen which has been cut in serving pieces. Bring to boil again and boil 7 minutes. Remove fish with slotted spoon. Place on broiler pan; brush with melted butter and broil 2 minutes on each side. Serve with melted butter.

CASSEROLES - SOUPS

OVEN SUNDAY CHICKEN

Mae Blomberg

1 chicken (cut up in serving Bisquick
size pieces) Salt and pepper
Milk Margarine

Melt margarine in bottom of pan. Dip chicken in milk; then in Bisquick. Arrange pieces in bottom of pan. Salt and pepper and put 1/4 lb. of margarine on top. Bake at 450° for 30 minutes or until brown. Turn chicken and salt and pepper other side. Return to oven for another half hour at 350°. May turn the heat to 300° for a longer time, but the first baking time must be 450°. Serves 6.

CHICKEN CASSEROLE

Sharon DeVore

1 can cream of mushroom soup 1 c. uncooked rice
1 can cream of celery soup 1 envelope dry onion soup mix
1 can evaporated milk or 1 chicken (cut up)
2 1/2 c. milk

Mix soups, milk and rice together. Put in a large pan (9x13-inch) or large casserole. Arrange chicken over mix. Sprinkle dry onion soup over all. Cover dish tightly. Bake 2 hours at 325°. Serves 4-6.

CHICKEN SUPREME

Eileen Lundeen

- | | |
|------------------------------|---------------------------|
| 1 can cream of mushroom soup | 1/4 lb. butter |
| 1 can cream of chicken soup | 1 1/2 c. Minute Rice |
| 1 can cream of celery soup | 8 pieces uncooked chicken |

Mix soup and butter together; heat. Add uncooked rice. Pour in 12x7-inch pan. Place uncooked chicken on top. Bake 2 1/2 hours at 275°. Serves 6.

CHICKEN-ARTICHOKE CASSEROLE

Jeanne Wittkopf

- | | |
|----------------------------|--------------------------------------|
| 3 lb. cut-up fryer breasts | 1/4 lb. mushrooms (pieces) |
| 1 1/2 tsp. salt | 12-15 oz. can artichoke hearts |
| 1/2 tsp. paprika | 2 T. flour |
| 1/4 tsp. pepper | 2/3 c. chicken consomme ^o |
| 6 T. butter | 3 T. cooking sherry |

Salt, pepper and paprika the chicken pieces. Brown in 4 table-
spoons butter and place in casserole. Add 2 tablespoons butter in
frying pan and saute' mushrooms 5 minutes. Sprinkle flour over them
and stir in chicken consomme^o and sherry. While this cooks 5 min-
utes, arrange artichoke hearts between chicken pieces. Pour sauce
over chicken and cover and bake for 40 minutes at 375°. Serves 6.

CHICKEN SUPREME (Serves 20)

Elsie Blomberg

- | | |
|---|-----------------|
| 1 (4 lb.) chicken | 1 can pimientos |
| 1 pkg. egg noodles (cooked) | 1 can mushrooms |
| 1 (8 oz.) pkg. Philadelphia
cream cheese | |

Boil chicken until well done. Pick off bones, cut in pieces,
save broth. Mix chicken, noodles, cheese, pimientos and mushrooms.
Put in a 9x13-inch pan, and pour broth over top. Season. Bake for
30 minutes in a 350° oven.

PREACHER'S DELIGHT

ReNay Hanson

- | | |
|--------------------------------|-------------------------|
| 1 can chicken rice soup | 1 can chow mein noodles |
| 1 can cream of mushroom soup | 1 small can Pet milk |
| 2 cans Swanson's boned chicken | |

Mix all together and put in greased casserole. Bake at 350°
for 45 minutes. Serves 6-8.

Worry is like a rocking-chair,
It gives you something to do, but doesn't get you anywhere.

CHICKEN-ALMOND CASSEROLE

Shirley (Hinrichs) Reese

8 oz. pkg. med. noodles
 2 T. butter
 2 T. minced onion
 1 c. celery (thin sliced)
 2 T. flour
 1/4 tsp. dry mustard
 1 tsp. salt
 1/8 tsp. pepper
 1 c. milk
 1 T. Worcestershire sauce

1 c. shredded American cheese
 2 c. diced, cooked chicken
 1/4 c. chopped pimiento
 4 oz. can sliced mushrooms
 1 c. roasted almonds or 1 can
 water chestnuts (sliced)
 1 can cream of chicken soup
 1/2 c. buttered bread crumbs or
 potato chips (crushed)

Cook noodles till firm and tender, drain, rinse in cold water. Melt butter in saucepan; add onions and celery. Cook until transparent. Add flour, mustard, salt and pepper; blend. Add milk, Worcestershire sauce. Cook until slightly thickened and smooth. Stir in cheese, chicken and pimiento, drained mushrooms, drained noodles, half of the almonds, or all of drained chestnuts and 1 can creamed chicken soup. Turn into greased baking dish, 9x13-inch, and top with crumbs and remaining almonds. Bake for 20 minutes until bubbly and browned in a 400° oven. Serves 8 to 10.

CHICKEN CRUNCH CASSEROLE

Virginia Larson

1 (3 oz.) can chow mein noodles
 1 (7 oz.) can boned chicken or
 2 c. cold cut-up chicken
 1 c. celery (diced)
 3 T. minced onion
 1 can cream of mushroom soup
 1/4 c. water
 1 c. salted cashews or almonds
 1 jar whole or sliced mushrooms

Mix 1/2 can of chow mein noodles with rest of ingredients. Pour into buttered 1 1/2 qt. casserole; sprinkle remaining chow mein noodles on top. Bake at 350° for 40 minutes.

CHICKEN HOT DISH

Jewell Mefferd

1 (8 oz.) pkg. noodles
 1 c. milk
 3 cans Swanson's boned chicken
 2 cans cream of chicken soup
 (Campbell's)
 1 can French style green beans
 2 tsp. grated onion
 Salt and pepper to taste

Combine ingredients and place in baking pan or casserole. Cube 8 slices of bread and put in skillet with butter and brown. Place on top of chicken dish. Bake at 350° for about 1 hour. Serves 15-20.

ESCALLOPED CHICKEN

The August Johnson Family

1 cooked chicken (diced)	3 or more c. broth
1 c. celery (diced and cooked a bit)	2 c. cracker crumbs
2 eggs	Seasoning

Mix all together and bake slowly for 1 1/2 hours or longer.

SCALLOPED CHICKEN

Donna Lantz

Simmer or pressure cook a 4 to 5 pound hen until tender in 1 to 1 1/2 quarts seasoned water. Remove chicken from broth; discard skin and bones and cut chicken into cubes. Chill broth and remove all fat. Place chicken cubes in oiled shallow baking pan and top with dressing made by combining 1 1/2 quarts cubed day old bread, 1/2 cup finely diced celery, 1 T. minced onion, 3/4 tsp. salt, 1 tsp. sage, 3/4 cup melted butter and 1/4 cup cream. This can be done the day before the dish is to be served. Make a thin gravy of 4 T. of the chicken fat, 6 T. flour and 1 quart chicken broth. Season to taste. Pour this hot mixture over dressing and bake about 30 minutes at 350°. Makes 12 servings.

BAKED CHICKEN CASSEROLE

Mrs. Edmund Carlson

1 or 2 (6 oz.) cans of chicken	1/2 c. celery (chopped)
1/2 c. milk	1 tsp. Worcestershire sauce
1 c. cream of mushroom soup	1 can chow mein noodles (half in casserole and half on top)
1 small onion	

One chicken, cooked and cut in pieces, can be used instead of canned chicken. Cut celery and onion in small pieces. Add remainder of ingredients. Place some of chow mein noodles in casserole and the rest with butter on top. Bake at 350° for 55 minutes. Serves about 8.

CHICKEN AND NOODLES

Verna Atkins

1 chicken (cooked and cut into small pieces)	2 cans cream of chicken soup
1 small pkg. noodles (cooked and drained)	Celery salt
Salt and pepper to taste	Milk
	Baking powder biscuits

Cut up chicken. Add noodles, soup, celery salt, salt and pepper and enough milk to moisten. Bake at 325°. During last 15 minutes, place baking powder biscuits on top of noodles and bake at 400° until biscuits are done.

RICE CHICKEN BAKE DISH

Mrs. Ella Atkins

2 T. margarine
 2 c. cooked rice
 2 1/2 c. cooked, cut-up chicken
 1/2 tsp. parsley

1/2 c. raw celery
 1/4 tsp. thyme
 1 can cream of chicken soup

Mix all together and put into baking dish. Top with 1/2 c. potato chips. Bake at 325° for 35-40 minutes.

HOT DISH - CHICKEN, TURKEY, SHRIMP, CRAB

Beryl Johnson

8 slices bread
 1/2 c. celery (diced)
 1 c. salad dressing
 2 c. chicken, turkey, crab,
 shrimp
 1/2 c. green pepper and grated
 onion (as desired)

3 eggs
 2 c. milk
 1 can mushroom soup
 Grated cheese

Place 4 slices of bread in bottom of casserole. Mix the celery, salad dressing, chicken, turkey, crab or shrimp, and green pepper and onion and spread over the bread. Place 4 slices bread on top. Beat the eggs and add 2 cups milk. Pour over. Put in refrigerator overnight -- or freeze. Bake 15 minutes at 400°. Take out of oven and spread the mushroom soup over top and sprinkle with grated cheese. Bake at 350° for 1 hour. Serves 10-12.

TURKEY CASSEROLE

Mrs. Reginald Crisp

2 c. turkey (more if desired)
 1 can condensed chicken soup
 1 can mushroom soup

1 can mixed vegetables (drained)
 1 c. milk
 1 c. Chinese noodles

Put 1/2 c. Chinese noodles in greased casserole. Add mixture on top and dot with butter. Put remaining 1/2 c. Chinese noodles on top. Chicken or tuna may also be used in place of turkey. Bake at 350° for 30 minutes.

PHEASANT EN CREME

Carolyn Mefferd

1 pheasant (quartered; 1/2 if small)
 1 can cream of chicken soup
 1/2 c. apple cider
 1 T. plus 1 tsp. Worcestershire
 sauce

3/4 tsp. salt
 1/3 c. onion (chopped)
 1 clove minced garlic
 1 (3 oz.) mushrooms

Blend ingredients. Pour over pheasant. Bake at 350° for 1 1/2 to 2 hours. Baste with sauce. Cook uncovered.

1 can tuna 1 can mushrooms
1 can onion rings (French fried) 1 c. celery (chopped)
1 can cream of mushroom soup

TUNA CASSEROLE

1 can tuna	3 c. cooked noodles
1 can mushroom soup	1 c. peas <u>or</u> green beans (drained)
1/2 c. milk	Cheese slices

PERFECT TUNA CASSEROLE

1 can cream of celery or mushroom soup
1/2 c. milk
1 (7 oz.) can tuna (drained and flaked)

1 c. cooked peas
1 1/4 c. slightly crumbled potato chips

MACARONI AND SALMON CASSEROLE

Cook 1 c. macaroni in salted water until tender. Drain 1 can salmon. Make a cream sauce of:

2 T. butter	3 T. flour
1 T. oil from salmon	2 c. milk

Success comes in cans ~~and~~ failure in can'ts.

EGG AND SHRIMP OMELET SUPREME

Linda (Berglund) Mack

- | | |
|--|-----------------------------------|
| 6 eggs | 1/4 c. diced sharp Cheddar cheese |
| 1 (4 1/2 oz.) can med. sized shrimp (rinse in cold water and drain before use) | 1 T. chopped stuffed green olives |
| 1/4 c. green pepper (diced) | 1 tsp. melted butter |
| 1/4 c. onion (diced) | 1 T. milk |
| | Salt and pepper to taste |

Beat eggs, milk and butter until well mixed. Add mixture of green pepper, onion, cheese and olives. Add salt and pepper. Mix in shrimp. Cook in skillet over low heat until bottom is lightly browned. Carefully turn and brown other side. Serves 2.

EGG AND POTATO CHIP CASSEROLE

Lorraine Sundberg

- | | |
|---|------------------------------|
| 2 c. crushed potato chips | 1/2 c. milk |
| 6 hard cooked eggs (sliced) | 2 T. onions (finely chopped) |
| 1 (10 1/2 oz.) can cream of mushroom soup | Salt and pepper |

Place 1 c. crushed potato chips in well greased casserole. Add sliced eggs; blend soup and milk; add onions and seasonings. Pour over eggs. Sprinkle with 1 cup crushed potato chips. Bake for 25 minutes at 400° or until bubbly. Serves 6.

SAUSAGE AND RICE CASSEROLE (Serves 8)

Renee Lantz

- | | |
|-------------------------|----------------------------|
| 1 lb. pork sausage | 4 1/2 c. boiling water |
| 1/2 green pepper | 2 pkgs. chicken noodle mix |
| 1/2 c. onion (chopped) | 1 c. raw rice |
| 1/2 c. celery (chopped) | 1/2 tsp. salt |

Brown sausage in skillet. Combine boiling water, soup mix and rice. Simmer 20 minutes. Remove sausage with slotted spoon and brown chopped pepper, onion and celery in fat. Add to soup and rice and bake in 350° oven for 20 minutes.

FAMILY CASSEROLE

Ruby Seehusen

- | | |
|-----------------------------------|-----------------------------|
| 3 c. potatoes (sliced and peeled) | 1 can cream of chicken soup |
| 1 lb. hamburger (browned) | 1 can vegetable soup |
| Small onion | 3 T. milk |

Put potatoes in casserole dish. Brown hamburger with onion. Mix milk with soups and pour over meat and potatoes. Bake at 350° for 2 hours or until potatoes are tender.

ONE DISH DINNER

Esther (Gust) Olson

4 c. sliced potatoes	Tomatoes (1 pint, cooked)
1 c. celery or more	Green peppers
1 c. onion (sliced)	Salt and pepper
1 1/2 lbs. hamburger	

Place potatoes in bottom of dish; then cut celery and sliced onions on top of this. Add slightly browned and seasoned hamburger. Pour over meat a pint of cooked tomatoes with some green peppers added and bake in casserole. Bake at 350° for 30 minutes or more. Serves 4.

HAMBURGER CASSEROLE

Karen Lundberg

1 lb. hamburger	1 can vegetable soup
3-4 potatoes (sliced thin)	1 can cream of celery <u>or</u> mushroom soup

In electric fry pan, put one thin layer of hamburger, thin layer of potatoes, vegetable soup, another layer of hamburger, then potatoes and top with mushroom or celery soup. Let simmer in fry pan approximately 30-45 minutes at 220°. Serves 4.

SHIPWRECK CASSEROLE

Esther Swalin

3 large potatoes	1 medium can red kidney beans
2 medium onions (chopped)	(with juice)
1 1/2 lbs. hamburger (spread as is)	1/2 tsp. salt
	1/4 tsp. pepper
1/2 c. celery (chopped)	2 cans tomato soup
1 c. uncooked rice	

Place sliced potatoes on bottom of large buttered casserole. Top with chopped onions, hamburger, celery; sprinkle rice over, beans, salt and pepper. Spread over all the 2 cans tomato soup. Cover and bake at 350° for about 2 hours.

EASY HAMBURGER CASSEROLE

Doris Erickson

1 lb. hamburger	Onion
2-3 diced potatoes	1 can soup (either veg. or tomato)
2-3 diced carrots	Salt and pepper

Brown hamburger; drain grease. Put in baking dish and add potatoes, carrots, onion, salt and pepper. Mix. Cover with soup. Cover when baking. Bake at 350° for 1 1/2 hours.

SIX LAYER DINNER

Ferne Clark

2 c. sliced potatoes	1 lb. raw ground beef
1 c. sliced onions	1 pt. tomatoes
1 c. uncooked rice	Salt and pepper to taste
1/2 c. chopped green pepper	

Peel and slice the potatoes in bottom of a baking pan; then add layers of onions, and next add the rice. Add green peppers, salt and pepper. Then add the layer of ground beef and lastly, pour the tomatoes over all. Cover. Bake at 325° for 2 1/2 to 3 hours.

CASSEROLE ONE DISH MEAL

Mrs. Ella Atkins

Slice: 4 or 5 potatoes into buttered casserole

Mix and put on top of potatoes:

1 lb. ground beef	1 stalk celery (or 3/4 c.; cut-up)
1 onion (chopped)	Salt
1 can red kidney beans	Pepper
2 c. tomatoes	

Bake at 350° until well done.

SEVEN LAYER DINNER

Arlene Barker

Raw sliced potatoes	Tomato juice
Hamburger patties	1 can vegetarian vegetable soup
Onion	1 can cream of mushroom soup
1 c. rice	

Grease a casserole large enough for your family. Fill 1/4 to 1/2 of the casserole with potatoes. Add a layer of hamburger patties. Put a layer of sliced onions on the hamburger. Sprinkle the rice over the onions. Pour tomato juice over the rice until the rice is red and potatoes are covered. Spread vegetable soup over rice. Spread mushroom soup on top; cover and bake at 350° until potatoes are done.

HOBO SUPPER

Jewell Mefferd

In a large piece of foil, place a hamburger pattie, slice of onion, 1 medium potato (leave peeling on and make about 4 slits in potato). Season with salt and pepper. Seal tightly and bake at 350° for about 1 1/2 hours. Fix one for each individual. Add butter before serving.

Love they enemies, it'll drive them nuts.

HOBO DINNER

Vicki Hanson

1 lb. hamburger (uncooked)	3-4 carrots (diced)
Salt and pepper	2 stalks celery (diced)
3 medium potatoes (sliced)	1 can cream of mushroom soup
1 medium onion (chopped)	1 can water <u>or</u> milk
1 pkg. frozen peas	

Lay in large greased casserole dish, the hamburger, potatoes, onion, peas, carrots, celery in order given. Salt between layers. Mix soup with water or milk and pour over above. Leave 2 inches above top of ingredients for cooking space. Cover with lid or foil the first hour of baking. Bake, uncovered, another 1 1/2 hours in a 350° oven. Serves 6-8.

HAMBURGER PIE

Frances Stauffer

1 lb. ground beef	1 can tomato soup
1 medium onion (chopped)	5 med. potatoes (cooked)
3/4 tsp. salt	1 egg (beaten)
Dash pepper	1/2 c. warm milk
1 (1 lb.) can cut green beans (drained) <u>or</u> 1/2 lb. beans (cooked and drained)	

Lightly brown meat; add onion; cook till tender. Add seasonings, beans and soup and pour into greased 1 1/2 qt. casserole. Mash hot potatoes; add milk and egg. Season; drop in mounds over meat. If desired, sprinkle with 1/2 c. shredded processed cheese. Bake at 350° for 25-30 minutes. Variation: You can omit potato mounds and use biscuit topper; prepare 1 recipe baking powder biscuits. Heat casserole mixture till bubbling; pour into casserole and top hot mixture with biscuits. Bake at 425° for 15-20 minutes. Serves 6.

HAMBURGER CASSEROLE

Ed Dahl

2 lbs. hamburger	1 can Cheddar cheese soup
1 can cream of mushroom soup	Tater Tots

Brown hamburger. Drain juice off. Add soups and cover with Tater Tots. Put in oven at 350° for 30-40 minutes.

TATER TOT HOT DISH

Jewell Mefferd

1 1/2 lbs. hamburger	1 can French fried onion rings
1 can cream of celery soup	1 pkg. frozen Tater Tots

Pat meat into casserole. Spread French fried onion rings over it. Pour the soups over that; top with Tater Tots. Bake 350° for 1 1/2 hours.

EASY HOT DISH

Edith Swalin

1 lb. ground chuck or hamburger (browned)

Put into a 9-inch square pan.

1 pkg. dry onion soup (sprinkle over meat) 1 can cream of celery or mushroom soup (undiluted; over vegetables)

1 pkg. frozen mixed vegetables (break up over meat) 1 pkg. Tater Tots (on top)

Bake at 350° for 1 hour, uncovered.

HOT RICE DISH

Coleen Wells

1 lb. cubed left over roast beef or 1 lb. raw hamburger

1 can cream of mushroom soup

1 c. celery (diced)

1 can cream of chicken soup

1 medium onion (chopped)

1 1/2 cans water

1/2 c. raw rice

Salt to taste

Combine and bake 1 hour (or until done) at 350°.

BAKED GROUND BEEF DISH

Mabel Hedman

1 1/2 lbs. ground beef

1 can cream of mushroom soup

1 onion (chopped)

1/2 c. water

1 c. celery (chopped)

2 T. soy sauce

1 small pepper (chopped)

1/2 c. rice

Mix all together and put in casserole. Bake 1 hour at 350°.

May add frozen peas, if desired.

CHINESE HAMBURGER CASSEROLE

Jewell Mefferd

1 lb. ground beef

1 1/2 c. water

1 onion (chopped)

1/2 c. uncooked rice

1 c. celery (chopped)

1/4 c. soy sauce

1 can cream of mushroom soup

1/4 tsp. pepper

1 can cream of chicken soup

Brown ground beef and onion in small amount of shortening. Add other ingredients. Put in casserole and bake at 350° for 60 minutes (covered for 30 minutes and uncovered for 30 minutes). Cover with a can of Chinese noodles and bake 15 minutes more.

If you pour some happy spirit
In a great big mixing bowl;
Just add a few ingredients
And you'll have a casserole.

BAKED CHOP SUEY

Virginia Larson

- | | |
|------------------------|------------------------------|
| 1 c. long grain rice | 2 large onions (cut up) |
| 2 1/2 c. boiling water | 2 c. celery (cut up) |
| 1 lb. ground beef | 1 can cream of mushroom soup |
| 6 T. soy sauce | 1 can water |
| | 1 (4 oz.) can mushrooms |

Cover rice with boiling water. Let stand while preparing other ingredients. Brown meat; add celery and onions. Let simmer 5 minutes. Add soy sauce, soup, water and mushrooms. Drain rice and mix with other ingredients. Put into covered casserole. Bake at 350° for 1 hour. After 1/2 hour, stir well. During the last 15 minutes of baking, the cover can be taken off and Chinese noodles put on top.

HAMBURGER CASSEROLE

Izetta Peterson

- | | |
|-------------------------------|------------------------------|
| 1 lb. hamburger (do not salt) | 1 can cream of mushroom soup |
| Onion (as much as you like) | 1 can cream of celery soup |
| 2/3 c. rice | 1/2 c. water |
| 1 tsp. Worcestershire sauce | |

Brown hamburger and onion. Add cooked rice and the other ingredients. Mix well. Bake at 350° for 30 minutes. Serves 6.

CHOW MEIN CASSEROLE

Ruth Lantz

- | | |
|------------------------------|----------------------------------|
| 1 lb. ground beef | 1 can water |
| 2 med. onions (chopped) | 2 c. chow mein noodles (save 1/4 |
| 1 1/2 c. celery (chopped) | c. for top) |
| 1 can cream of mushroom soup | Salt and pepper to taste |

Brown meat, onions and celery and mix in remaining ingredients. Pour into greased casserole. Top with 1/4 c. noodles. Bake at 350° for 45 minutes. Serves 6 to 8 people.

METZARONI

Vicki Hanson

- | | |
|---------------------|--|
| 1 lb. hamburger | 3 cans water |
| 1/2 onion (chopped) | 1 pkg. dry spaghetti sauce mix |
| Salt and pepper | 1/2 med. pkg. macaroni <u>or</u> noodles |
| 1 can tomato paste | Grated Mozzarella cheese (8 oz.) |

Brown hamburger, onion, salt and pepper to taste. Add tomato paste and water and envelope of spaghetti sauce mix. Cook macaroni or noodles. Combine with hamburger and pour into greased 3-quart casserole dish. Sprinkle Mozzarella cheese on top. Bake for 30 minutes in 350° oven. Serves 6.

GOULASH

Martha Swalin

1/2 pkg. egg noodles (cooked) 4 slices of bacon (cut in small
1 lb. hamburger (browned) pieces and browned with some onion)
1 can tomato soup

Combine noodles, hamburger, bacon and onion in casserole. Pour tomato soup over all and bake 1 hour in moderate oven.

GROUND BEEF QUICKIE

Jewell Mefferd

(made in electric skillet)

1 lb. ground beef 2 tsp. salt
1 med. size onion (chopped) 2 tsp. Worcestershire sauce
3 c. dry egg noodles 1 c. commercial sour cream
3 c. tomato juice

Set skillet at 360°; add meat and onions. Stir until meat is no longer red. Drain off any excess grease. Cover with dry noodles, and tomato juice, salt and Worcestershire sauce. Bring to a boil; then set skillet at "simmer" for about 30 minutes or until noodles are done. Just before serving, stir in sour cream. It makes a delicious flavor.

ONE DISH MEAL

Lucille Peterson

1 onion 1 c. celery (cut)
1 lb. hamburger 6 oz. uncooked noodles
1 can cream of chicken soup 1 can peas
1 can cream of mushroom soup Salt
1 can milk

Brown onion and hamburger and add rest of ingredients. Can be garnished with potato chips, nuts or cheese. Bake at 350° for 1 1/2 hours. Serves 6.

EGG NOODLE HOT DISH

Lois Peterson

1 lb. ground beef 1 can cream of chicken soup
1 c. onions (diced) 6 oz. pkg. med. sized egg noodles
1 c. celery (diced) (uncooked)
1 can cream of mushroom soup 1 small can mushrooms
1/2 c. milk

Brown meat, celery and onions. Add uncooked noodles and rest of ingredients. Bake at 350°, covered, for 1/2 an hour and uncovered for 1/2 hour. Serves 6-8.

HAMBURGER CASSEROLE

Beryl Johnson

Brown in skillet:

2 T. oleo

3/4 lb. pork sausage

3/4 lb. ground beef

Onion (as desired)

Green pepper (if desired)

Boil: 1 (7 oz.) pkg. noodles; drain

Add meat. Add:

1 (No. 2) can peas

1 can tomato soup

1 can cream of mushroom soup

1 1/2 tsp. salt

Bake 1 hour in 350° oven. Dot with cheese or crumbled potato chips and return to oven to brown.

HAMBURGER CASSEROLE

Eileen Lundeen

Brown: 1 lb. hamburger in oil in skillet

Add:

1/2 c. onion (chopped)

1 c. celery (chopped)

1 c. cheese (diced)

1 (No. 2) can tomatoes

3/4 c. ripe olives (cut in half)

Bring to a boil. Add 2 cups wide noodles (uncooked). Simmer for 20 minutes.

GOULASH

Sharon DeVore

1 lb. hamburger

1 med. onion (chopped)

1 qt. tomato juice

1 can (8 oz.) tomato sauce (opt.)

1 can (15 oz.) Franco-American spaghetti

5 medium potatoes

Brown hamburger and onions. Drain off fat. Add tomato juice and tomato sauce. Dice potatoes into the mixture. When potatoes are close to being done, add the spaghetti. Additional spice can be added if desired, such as salt, pepper, bay leaf, Italian seasoning, catsup. Use large kettle. Makes a fairly thick soup. Can be easily stretched to serve extra people. Serves 4-6.

HAMBURGER STROGANOFF

Susan Nelson

1 lb. ground beef

1/2 c. onion (chopped)

1 can condensed cream of mushroom soup

1/2 tsp. salt

1/4 tsp. paprika

1 c. dairy sour cream

Hot buttered noodles

Brown ground beef. Add onion and cook till tender; drain. Stir in soup, salt and paprika. Simmer 20 minutes, stirring frequently. Stir in sour cream; heat through but do not boil. Serve over buttered noodles. Serves 4-6.

SPAGHETTI HOT DISH (meat stretcher)

Nel Grantz

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|-------------------------------------|--------------------------------|
| 1 lb. ground beef | 1 tsp. garlic salt |
| 1/2 green pepper (chopped) | 1 can cream style corn |
| 1 small onion (chopped) | 1 (46 oz.) can tomato juice |
| 3 T. oil | 1 (12 oz.) pkg. thin spaghetti |
| 1 (4 oz.) can mushrooms (and juice) | 1/4 lb. grated American cheese |
| 1 (8 oz.) can tomato puree | |

Brown meat, onion and pepper in oil. Add mushrooms. Cook 5 minutes. Add garlic salt, puree, corn and tomato juice. Cook 5 minutes and add uncooked spaghetti and cook 20 minutes, stirring occasionally. Mix in cheese. Pour in large casserole and bake at 350° for 20-30 minutes. Serves 6-8.

SEATTLE LUNCH

Arlene Barker

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|---|------------------------------|
| 1 lb. hamburger | 1/2 lb. spaghetti (cooked) |
| 1/2 lb. grated American <u>or</u>
Long Horn cheese | 1 T. Worcestershire sauce |
| 1 green pepper (chopped fine) | 1 large onion (chopped) |
| 1 can whole kernel corn | 1/2 c. fat |
| 1 can tomato soup | 1 can cream of mushroom soup |
| | Salt and pepper to taste |

Brown hamburger and onion in 1/2 c. fat. Combine all ingredients in greased covered baking dish. Cover and bake 45 minutes at 350°. Cover with crushed potato chips and bake 15 minutes longer with cover off.

CALICO BEAN BAKE

Ruby Seehusen

- | | |
|-----------------------|-------------------------------|
| 1/2 - 1 lb. hamburger | 3/4 c. brown sugar |
| 5 slices bacon | 1 tsp. mustard (dry) |
| 1 onion (chopped) | 2 T. vinegar |
| 1/2 c. catsup | 1 can (No. 2) pork and beans |
| 1 tsp. salt | 1 can (No. 2) lima beans |
| | 1 can (No. 2) kidney beans |

Brown hamburger, bacon and onion together. Add remaining ingredients and bake at 350° for 45 minutes.

You are often sorry for saying a harsh word,
but you will never regret saying a kind one.

BURGER BEAN CUPS

Twyla Becker

1 can cream of mushroom soup	1 egg (slightly beaten)
1 lb. ground beef	1/2 tsp. salt
1/3 c. fine dry bread crumbs	Dash pepper
1/4 tsp. dill leaves	1 pkg. frozen green beans (cooked and drained)
1/4 c. onion (chopped)	

Mix 1/4 cup soup, beef, bread crumbs, onion, egg, salt and pepper. Divide into 6 mounds on wax paper. Flatten each into 4 inch circle and turn up edge of meat to form 1/2 inch rim. Remove from paper onto shallow baking pan. Combine remaining soup, beans and dill. Spoon into burger cups. Bake at 350° for 30 minutes. Makes 6 burger cups.

MABEL'S MEAT ROLL

Mabel Brandt

Dough:

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

Filling:

1 1/2 c. chopped left over meat	1/8 tsp. pepper
1 T. minced onion	Moisten with 3 T. leftover gravy
1/4 tsp. salt	

Sift dry ingredients for dough. Cut in Crisco with fork. Add milk to make a soft dough. Roll out 1/4-inch thick. Spread with meat mixture. Roll up like jelly roll. Cut slices 1-inch thick. Place slices in greased pan. Dot with Crisco. Bake in hot oven (450°) for 15 minutes.

LUNCHEON HOT DISH (Serves 10)

Pearl Peterson

1 pkg. Creamettes (uncooked)	1 small onion (diced)
1 pkg. (4 oz.) chipped beef	1/2 c. Velveeta cheese (grated or cut up)
2 cans cream of mushroom soup	
2 c. milk	4 hard cooked eggs

Mix and cover in a 9x13-inch pan (greased); refrigerate overnight. Add the 4 sliced hard cooked eggs on top before baking. Do not stir. Bake in a 325°-350° oven for about 1 hour. Slow baking makes it softer and less crusty.

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

BAR-B-Q CORN BEEF

Karen Michael

- | | |
|--|---------------------|
| 1 med. onion | 2 stalks celery |
| Dice and brown onion and celery in a little fat. | |
| 1 c. catsup | 1 tsp. chili powder |
| 1/4 c. Worcestershire sauce | 1 T. sugar |
| 1 T. vinegar | 1 c. water |

Mix all together. Add: 1 can corn beef. Simmer for 2 hours.
Can use left over roast.

CORNERD BEEF CASSEROLE

Betty Abrahamson

- | | |
|--|---------------------------------|
| 1 (8 oz.) pkg. noodles | 1 can milk |
| 1 (12 oz.) can cornerd beef | 1/2 c. onion (diced) |
| 1 can mushroom <u>or</u> cream of chicken soup | 1/4 lb. American cheese (diced) |
| | 3/4 c. bread crumbs (buttered) |

Cook noodles and drain. Mix with rest of ingredients; cover with buttered crumbs. Bake in 350° oven 45 minutes.

CORNERD BEEF CASSEROLE

Jewell Mefferd

- | | |
|--|------------------------------|
| 1 can (15 oz.) cornerd beef (chopped fine) | 1 can cream of chicken soup |
| 1 (8 oz.) pkg. macaroni (cooked) | 1 can cream of mushroom soup |
| 1 small onion | 1 c. milk |
| 1 1/2 c. shredded cheese | 1 c. water |

Combine all ingredients in a buttered 9x13-inch pan. Top with dry bread crumbs or crushed potato chips. Bake 45 minutes at 350° until bubbly and browned.

NOODLES AND CORNERD BEEF

Judy Madsen

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|----------------------------------|-------------------------------------|
| 1 pkg. krinkley noodles (cooked) | Salt and pepper to taste |
| 1 can cream of chicken soup | 1 can cornerd beef (diced up small) |
| 1 can cream of mushroom soup | Bread crumbs |
| 2 c. milk | Parmesan cheese |
| Onion | |

Cook the noodles and add soups, milk, onion (to taste), seasoning and cornerd beef. Sprinkle bread crumbs over the top and then sprinkle Parmesan cheese over the crumbs. Bake at 350° for 30 minutes.

Gather the crumbs of happiness, and they will make you a loaf of contentment.

MEAT CASSEROLE

Jean Welander

2 lbs. round steak (cubed)	Scant lb. of cheese (cut in squares)
1 large onion	2 cans cream of mushroom soup
Large pkg. med. sized noodles	1 can cream of chicken soup
2 pimientos (cut)	1 can peas

Brown cubed meat with a large onion; add water and simmer until meat is well done. Cook noodles. Mix all ingredients together and put in baking dish and top with buttered crumbs or crushed potato chips. Bake at 350° for 30-45 minutes. Serves 20.

CHILI

Virginia Larson

2 onions (sliced)	1 can tomato paste
2 lbs. lean ground beef	1 tsp. sugar 1 qt. tomatoes
1 1/2 tsp. salt	4 oz. can mushrooms
1/2 tsp. black pepper	1 med. can kidney beans (drained)
1 tsp. chili powder	1 tsp. chili powder

Cook onions in butter till soft; add brown beef; add salt, pepper, 1 tsp. chili powder, tomatoes, paste and sugar. Cook an hour over low heat. Then add mushrooms, kidney beans and 1 tsp. chili powder. Simmer for 15 minutes. Serves 4. May add more chili powder according to taste.

JOYCE'S CHILI

Hazel Sundberg

2 (46 oz.) cans tomato juice	1 c. sugar
1 sm. can tomato sauce	1 T. <u>and</u> 1/2 tsp. chili powder
1 or 2 lbs. hamburger (fried a little)	2 large onions (cut up and cook)
5 or 6 cans red kidney beans	Celery to taste (cut up)

Bring to boiling point only. Freezes very well. Makes 8 quarts.

WIENER CASSEROLE

Mrs. Ella Atkins

4 <u>or</u> 5 medium potatoes	1 lb. wieners
3 <u>or</u> 4 carrots	Salt and pepper to taste
Milk	

Place sliced potatoes, carrots and cut up wieners in baking dish, ending with potatoes. Add enough milk to cook until potatoes and carrots are well done.

Why is a cook book exciting? Because it has many stirring events.

WIENER FONDUE

Nancy Morris

Mix together:

1 (14 oz.) bottle catsup	1/2 c. white wine
1/2 c. wine vinegar	1/2 c. soy sauce

Heat together to blend flavor. Cut wieners into bite-size pieces and put into fondue dish. Pour in sauce. Dip with fondue forks.

SPAM SOUFFLE

Esther Andrews

Large can Spam	6 eggs
1/2 lb. Cheddar cheese	1 qt. milk
12 slices bread (buttered)	1 can mushroom soup

Line buttered 9x13-inch pan with 6 slices well buttered bread. Grind Spam and cheese and spread on buttered bread. Butter 6 more slices of bread and place on top. Beat 6 eggs; add 1 qt. milk. Pour over bread and meat mixture. Put in refrigerator overnight. In morning, bake in 325° oven one hour. Spread one can mushroom soup over the top and bake 1/2 hour more. (Total baking time is 1 1/2 hours.) Cut into squares. Can serve mushroom soup on squares. Serve a tossed salad with this. Serves 12.

SPAM CASSEROLE

Jeannine Johnson

Cook, wash and drain: 1 pkg. noodles

Mix with:

1 can cream of mushroom soup	1 c. cheese (cubed)
1 can Spam (cut up)	1 c. milk
1 can whole kernel corn	1 c. corn flakes

Salt and pepper to taste. Bake at 350° for 30-45 minutes. Serves around 15.

HAM 'N NOODLE CASSEROLE

Carol Becker

1 can cream of chicken soup	2/3 c. milk
1 1/2 c. cubed ham <u>or</u>	2 c. cooked noodles
luncheon meat	1/2 c. cubed cheese (optional)
2 T. margarine	

Can be made on top of stove. In saucepan, brown ham in butter; stir in ingredients. Heat and serve or about 15 minutes in 350° oven. Serves 4.

The good old days are made even better by poor memories.

LASAGNE

Sue Wenell and Virginia Larson

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|-------------------------------------|----------------------------------|
| 1 1/2 lbs. ground beef <u>or</u> | 10 lasagne noodles (boiled) |
| 1 lb. Italian sausage | 3 c. cottage cheese |
| 1 clove garlic (minced) | 1/2 c. grated Parmesan cheese |
| 2 tsp. oregano <u>or</u> 1 T. basil | 2 T. parsley flakes |
| 1 1/2 tsp. salt | 2 eggs (beaten well) |
| 2 T. dry onion | 1 1/4 tsp. salt |
| 1 large can tomatoes | 1/2 tsp. pepper |
| 2 (6 oz.) cans tomato paste | 1 lb. Mozzarella cheese (grated) |

Brown meat and add garlic, oregano (or basil), salt, onion, tomatoes and paste. Simmer 1/2 hour, uncovered, stirring occasionally. Combine cottage cheese, Parmesan cheese, parsley, eggs, salt and pepper. Arrange 1/2 of noodles in a buttered 9x13-inch pan. Spread 1/2 cheese mixture, then 1/2 Mozzarella cheese and 1/2 meat sauce in layers. Repeat layers. Bake 30 minutes at 375°. Let set 5-10 minutes before serving. 8-10 servings.

ITALIAN SPAGHETTI

Marian Ekstrand

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|----------------------------------|--|
| 1 1/2 to 2 lbs. lean ground beef | 1 (3 oz.) can (3/4 c.) sliced |
| 1 c. onions (chopped) | broiled mushrooms and broth |
| 1 tsp. minced garlic | 1 can (2 c.) stewed tomatoes <u>or</u> |
| 1 c. celery (finely diced) | 1 (6 oz.) can tomato paste |
| 3/4 c. green pepper (chopped) | 1 (8 oz.) can tomato sauce |
| 1/2 c. sliced olives, stuffed | 1 tsp. salt |
| (optional) | 1/4 tsp. pepper |

Brown meat and onion in a fry pan. Add remaining ingredients and simmer 45 minutes to 1 hour. Serve over cooked spaghetti. Top with grated Parmesan cheese. Serves 6.

CHOW MEIN

Nancy Morris

Saute':

- | | |
|--------------------------------|--------------------|
| 2 onions (sliced or chopped) | 2 c. sliced celery |
| Add: | |
| 2 c. diced beef, chicken, pork | 3 T. soy sauce |
| <u>or</u> shrimp | 1 T. molasses |
| 2 c. water | |

Simmer for 15 minutes. Add:

- 1 can fancy Chinese vegetables or 1 can bean sprouts or both (well drained)

Cook only until heated through. Stir in 3 T. cornstarch which has been mixed with a small amount of water. Cook only until thickened. Serve at once. Serve over Chinese noodles or rice.

EASY PIZZA PIE

Esther Swalin

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|-----------------------------|----------------------------|
| 1 pkg. Pillsbury biscuits | 1/4 tsp. pepper |
| 1 lb. ground beef (browned) | 1/4 tsp. Italian seasoning |
| 1 T. minced onion | 1 can tomato paste |
| 1 tsp. salt | 4 slices Mozzarella cheese |

Press biscuits in 12-inch pizza pan. Then meat filling. Top with cheese. Bake at 350° for 25 minutes.

ENCHILADAS

Maryl Johnson

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|-----------------------------|----------------------------|
| 1 dozen tortillas | 1 T. powdered chili |
| 1 lb. grated Velveeta | 3 medium onions (cubed) |
| 2 (8 oz.) cans tomato sauce | 1 1/2 - 2 lbs. ground beef |
| 1 can tomato scup | |

Brown ground beef, season with salt and pepper. Add tomato sauce and soup and chili. Soften tortillas in skillet in oil, one at a time. Dip in meat and tomato mixture; place in baking dish. Put in meat, cover with cheese and onion and roll up. After all tortillas are rolled up with meat, cheese and onions, cover with the remaining meat and tomato sauce and sprinkle with the cheese and onion left. Bake for 25-30 minutes in a 400° oven. Serves 6-8.

HOMEMADE VEGETABLE SOUP

Pearl Peterson

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|----------------------------|---|
| Large soup bone | 2 T. minced parsley |
| 1 lb. stewing beef (cubed) | 1/2 c. barley |
| 2 T. margarine | 1 c. carrots (cubed) |
| 2 qts. water | 1/2 c. celery (chopped) |
| 1/4 tsp. pepper | 3 1/2 c. (1 lb. 12 oz.) can cooked tomatoes |
| 1 T. salt | 1 pkg. frozen peas |

Remove meat from bone, cut into cubes and brown it and the stewing meat in margarine. Add soup bone, water, seasonings, parsley and cover tightly and cook slowly one hour. Add barley and cook one hour longer. Cool and skim off excess fat. Remove soup bone; add carrots, onions, celery and tomatoes. Cook 45 minutes. Add peas and continue cooking for 15 minutes. Potatoes, cubed, can be added with carrots, if desired. Serves 12.

God grant me the serenity to accept the things I cannot change;
The courage to change the things I can,
And the wisdom to know the difference.

MEAT SAUCES - STUFFINGS

SPAGHETTI MEAT SAUCE

Eileen Lundeen

1 medium size onion	2 c. catsup
1/2 tsp. garlic salt	1 tsp. salt
1/4 c. oil	1/2 tsp. pepper
2 lbs. hamburger	1 bay leaf
2 1/2 c. tomatoes	

Cook onion in oil. Add meat and cook until all pink is gone. Add all remaining ingredients. Simmer slowly for 1 hour, stirring occasionally. Spoon over cooked spaghetti. Sprinkle with Parmesan cheese, if desired. This may be frozen in ice cube tray; use as many cubes as are needed. Serves 8.

BAR-B-QUE SAUCE

Sharon DeVore

1 tsp. salt	1 medium onion (finely chopped)
1/2 tsp. pepper	1/2 c. of water
1 T. paprika	1/3 c. lemon juice <u>or</u> vinegar
1 T. sugar	1 T. Worcestershire sauce
1/2 tsp. cloves <u>or</u> 1/2 tsp. garlic	1/4 c. butter
1 c. catsup	

Mix together all ingredients in saucepan. Bring to a boil. If using for outdoor barbecued chicken or ribs, apply the last 1/2 hour.

BAR-B-QUE SAUCE

Karan Peterson

2 T. fat	1/2 T. mustard
1/2 c. water	1 T. Worcestershire sauce
1 onion (chopped)	1 can tomato sauce <u>or</u> soup
1 tsp. salt	1 tsp. paprika
3 T. vinegar	Pinch chili powder
2 T. brown sugar	
Mix together.	

Some of the things we want the most are the worst for us and some of the worst things that happen to us are the best for us, in the long run.

SPARERIB SAUCE

Jeannine Johnson

1 c. catsup	1 tsp. mustard
1/2 c. white sugar	1/4 c. Worcestershire sauce
1/2 c. vinegar	

Warm - add to partially baked ribs last 45 minutes of baking (for 8 country style ribs, I use 1 1/2 recipes).

WHITE SAUCE

Eileen Lundeen

ThinMediumThick

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

Melt butter in saucepan. Add flour, stirring until mixture becomes foamy, but not brown. Add milk; continue stirring until smooth and thickened. For cheese sauce, add cubes of cheese, stirring until melted. For onion or garlic flavor, add onion or garlic salt to desired strength.

HORSE RADISH SAUCE

Eileen Lundeen

1 c. whipping cream	1 1/2 T. bottled horseradish
1 T. lemon juice	1/8 tsp. salt

Whip cream. Add remaining ingredients. Blend thoroughly. Makes approximately 2 1/2 cups sauce. Serve with ham.

BREAD STUFFING

Carol Becker

1/2 c. butter	1 1/2 tsp. salt
1/2 c. celery (chopped)	1/2 tsp. poultry seasoning
1/4 to 1/2 tsp. sage	2 T. parsley (chopped)
10 c. lightly packed bread cubes	1 c. boiling water

1/2 c. onion (chopped)

Melt butter; saute^o onion and celery and add seasonings. Pour over bread crumbs; add water and toss lightly. Will stuff a 12 lb. turkey.

Happiness is like jam.

You can't spread even a little without getting a little on yourself.

E G G S

EGG GRAVY

Woody Peterson

4 c. milk	4 tsp. sugar
4 eggs	4 shakes pepper
4 T. (heaping) flour	Dash of salt

Mix and beat together 1/2 c. of the milk, eggs, flour, sugar, pepper and salt in separate bowl. Bring the remaining 3 1/2 c. milk to a rolling boil. Stir in thickening mixture very slowly while milk is boiling. Keep over heat. As soon as all thickening is added, shut off heat. Keep stirring for a minute. Pour over broken toast or bread and serve with bacon, ham or sausage.

CREAMY EGGS

Ellen Ekstrand

For each person to be served, allow:

1/3 c. milk	1 egg
1 tsp. butter	

Beat eggs; add to warm milk in double boiler. Stir gently as mixture thickens, but is not hard. Season to taste. Serve on toast.

EGG AND CHEESE SOUFFLE

Virginia Larson

4 eggs (slightly beaten)	1/3 lb. cubed cheese
2 c. milk	Salt and pepper
4 slices buttered cubed bread	2 pinches dry mustard
(crust removed)	1 dash Worcestershire sauce

Put bread in buttered casserole. Add cubed cheese. Pour egg and milk liquid over bread and cheese. Put refrigerator overnight. In the morning, bake one hour in 325° oven. Insert knife to tell when it is done. May sprinkle chopped bacon over the top. Serves 6. To double recipe, use a 9x13-inch pan.

FRENCH OMELET WITH FINES HERBS AND ONIONS

Renee Lantz

(Serves 4)

8 eggs	1/4 tsp. Fines Herbs
2 tsp. Beau Monde Seasoning	4 T. butter <u>or</u> margarine
1/4 tsp. find grind black pepper	2 T. instant toasted onions
	Paprika
1/4 c. water, milk <u>or</u> cream	

Continued Next Page.

FRENCH OMELET WITH FINES HERBS AND ONIONS (Continued.)

Break eggs into bowl; add Beau Monde, pepper and water (or milk or cream). Beat with fork until blended. Crush Fines herbs and add to eggs. Melt butter in small frying pan or omelet pan. Pour eggs into pan. As omelet sets at edges, lift with spatula to let uncooked omelet flow to bottom. When omelet is cooked but still soft, sprinkle toasted onions over top. Tilt pan and roll up omelet starting from handle and rolling toward opposite side. Turn out onto platter. Sprinkle with paprika. Serve at once.

DEVILED EGGS WITH CRAB AND SAUCE (Serves 6)

Esther Andrews

6 eggs (deviled)

Sauce:

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

1 c. rich milk half and half
1/2 c. Old English Cheddar cheese
2 cans crab meat
1/3 c. cooking sherry

Devil egg yolks. Mash yolks; add 1 T. mayonnaise, 1/4 tsp. mustard, 1/4 tsp. salt, 1/2 tsp. Worcestershire sauce, 1/2 tsp. lemon juice. Fill egg white.

In double boiler, melt butter; add flour, salt and milk. Stir till thick. Add cheese, sherry, crab meat. Dilute if too thick with milk. Place deviled eggs in a low pyrex dish. Pour crab sauce over eggs. Put paprika on top. Bake in a 300° oven for 20 minutes.

DEVILED EGGS (Serves 10-12)

Pearl Peterson

6 hard-cooked eggs (halved
lengthwise)
1/4 c. mayonnaise or salad
dressing

1 tsp. vinegar
1 tsp. prepared mustard
1/2 tsp. salt
Dash pepper

For extra flavor, add chopped pimiento, olives or green onions to the yolk mixture.

Remove egg yolks, mash and combine remaining ingredients. Re-fill egg whites. Use pastry tube if desired.

Whatever is your lot in life,
Be still the good and loving wife,
Content with little, meek with riches,
But let your husband wear the breeches.

SANDWICHES - FILLINGS

MAIDRITES (Amvets Special)

Covenant Women

25 lbs. hamburger (browned)	5 stalks celery (cut up; do not grind)
1 1/2 bottles onion salt	
5 cans tomato soup	2 small jars mustard
5 bottles catsup	Salt and pepper to taste

Mix together and simmer until done. Serve on buns. Serves 250.

MAIDRITES

Karen Lundberg

1 pint water	2 lbs. hamburger (browned)
1 large onion (chopped)	2 tsp. dry mustard
3/4 c. catsup	Salt and pepper
2 tsp. chili powder	

Combine water, onion, catsup and chili powder and cook together for 6-7 minutes. Add browned hamburger, mustard and salt and pepper and simmer for 20-25 minutes at 220° in electric fry pan. Serves 12.

MAIDRITES

Arlene Barker

2 lbs. hamburger	1 can chicken gumbo soup
1 onion	1 can tomato soup
1 tsp. celery salt	

Brown hamburger and onion and drain off grease. Mix in rest of ingredients and cook for about 1 hour.

MAIDRITES

Arlene Barker

1 lb. hamburger	1 T. Worcestershire sauce
1 tsp. mustard	1 small onion
1 T. catsup	Salt and pepper
1 can chicken gumbo soup	

Fry hamburger and onion until done. Then add rest of ingredients after you have skimmed off the grease. Let simmer for about an hour. Keeps in refrigerator for days.

Those who go against the grain of God's law,
shouldn't complain when they get splinters.

SANDWICH FILLING

Jewell Mefferd and Vivian Christoffers

- | | |
|----------------------------|--------------------|
| 1 lb. minced ham (or Spam) | 1/2 small onion |
| 1 lb. cheese | 24 olives |
| 1 green pepper | 2 hard boiled eggs |
| 1 can tomato sauce | |
| Mix together. | |

HOT SANDWICH SPREAD

Mamie Frevert

- | | |
|-------------------------|-------------------|
| 1 lb. minced ham | 1/2 bottle catsup |
| 1/2 lb. Longhorn cheese | |

Grind meat and cheese; add catsup; fill hamburger buns. Wrap in foil and heat at 350° for 30 minutes. Serves 6-8.

PIZZA BURGERS

Eileen Lundeen

- | | |
|-------------------------|-------------|
| 1 can Spam | 3 T. catsup |
| 1/2 lb. Velveeta cheese | 2 T. cream |
| 2 T. onion | |

Grind Spam, cheese, onion. Combine with catsup and cream. Spread on 12 split buns. Toast in 425° oven for 7 minutes, or until cheese is bubbly. Makes 24 sandwiches.

PIZZA BURGERSJoyce Sundberg, Jewell Mefferd
and Doris Erickson

- | | |
|---------------------------------------|---|
| 1 can Spam (or other canned meat) | 1/4 <u>to</u> 1/2 lb. cheese (Velveeta) |
| 1 can chili (without beans) <u>or</u> | 1 tsp. grated onion (opt.) |
| 1/2 can tomato soup | |

Grind Spam and cheese. Add chili and mix well. Spread on hamburger buns open face. Place on cookie sheet, unwrapped, for baking. Bake at 350° about 15 minutes. May add onion if desired. Sandwiches can also be broiled for 5 minutes instead of baking.

PIZZABURGERS

Vicki Hanson and ReNay Hanson

- | | |
|----------------------------|----------------------------------|
| 1 lb. ground beef | 1/4 tsp. garlic salt |
| 1 onion (chopped) | 1/4 tsp. oregano |
| 1 (8 oz.) can pizza sauce | Salt and pepper to taste |
| 1 can mushrooms (optional) | 1/2 lb. American cheese (grated) |

Saute^e ground beef and onion until brown. Add pizza sauce, mushrooms and seasonings. Mix and simmer about 5 minutes. Then add cheese. Stir until cheese melts. Spoon onto split hamburger buns. Place under broiler until bubbly. Makes about 6.

GRILLED PIZZA SANDWICHES

Jeannine Johnson

2/3 c. canned pizza sauce	4 slices sharp American cheese
8 slices bread	Garlic salt
4 lg. or 8 sm. slices salami	Soft oleo

Spread pizza sauce on one side of each bread slice. Top with meat slices; then cheese, sprinkle with garlic salt. Add remaining bread slices - sauce side down. Butter top and bottom of bread; then grill in pan on both sides. Serves 4.

HAM AND CHEESE BUNWICHES

Virginia Larson

1 stick soft butter	12 slices baked ham (sliced thin)
1 tsp. dry mustard	12 slices American cheese <u>or</u> Swiss cheese
2 tsp. poppy seed	
1 tsp. grated onion	12 hamburger buns

Make a paste of first 4 ingredients and spread on bottom half of 12 hamburger buns. Top with a slice of ham and a slice of cheese. Cover top half of bun and wrap each tightly in foil, making sure they are well sealed. Bake for 10 minutes at 300°. Makes 12.

HOT TUNA CHEESE SANDWICHES

Vicki Hanson

(Large Group Recipe)

3 c. chunk tuna	1 lb. American cheese (chopped)
1 c. celery (diced)	1 tsp. salt
1/4 c. onion (chopped)	1 c. Miracle Whip
1/4 c. lemon juice	

Mix and spread generously on hamburger buns. Wrap each in foil and bake at 350° for 15-20 minutes. Serves 20-24.

CHICKEN OR TUNA HOT SANDWICHES

Coleen Wells

1 (7 oz.) can chicken <u>or</u> tuna	1/2 c. American cheese (diced)
1 c. celery (chopped)	1/2 c. chopped ripe olives (opt.)
1 small onion (chopped)	1/4 c. mayonnaise
	Salt and pepper

Combine all ingredients and spread on 6 or 8 buns. Wrap in foil and bake 20 minutes at 350°.

If you can read the handwriting on the wall -
Your children are old enough to know better.

CHILI FRANKWICHES

Jeannine Johnson

- | | |
|-----------------------------|----------------------------------|
| 1 c. celery (chopped) | 1 envelope (1 3/4 oz.) chili mix |
| 2 T. oil | 2 cans (8 oz. ea.) tomato sauce |
| 1 lb. ground beef | 1/2 c. water |
| 1 lb. frankfurters (sliced) | 1/2 c. sweet pickles (chopped) |

Cook celery in oil until tender. Add beef and frankfurters. Cook until brown. Drain off fat. Stir in contents of chili mix, sauce, water and pickles. Simmer 10-15 minutes. Serve on buns. Serves 10-12.

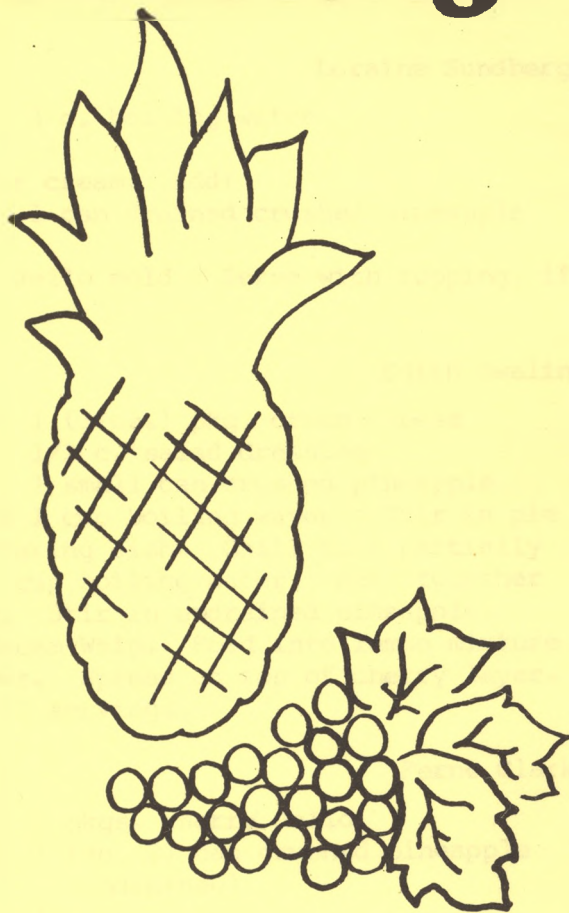
MEXICAN PO' BOY SANDWICHES

Carol Becker

- | | |
|---------------------|-------------------------|
| 1/2 c. minced onion | 1/4 c. celery (chopped) |
| 2 T. butter | 1 lb. ground beef |
| 1 tsp. salt | 1/4 tsp. pepper |
| 1/2 c. tomato paste | 1 c. water |
| 1/2 c. cooked rice | 2 T. paprika |
| 1-2 T. chili powder | 3/4 tsp. celery seed |
| 6 frankfurter buns | |

Saute' onion, celery in butter. Add beef, salt and pepper. Cook until browned. Stir in tomato paste and water and bring to a boil. Add rice and remaining ingredients. Cook until thick - about 5 minutes. Spoon mixture into split buns. Makes 8-10 sandwiches.

salads & dressings



Salads & Dressings

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SALADS

BLUEBERRY SALAD

Lorraine Sundberg

3 pkgs. black raspberry or 3 c. boiling water
black cherry Jello

Cool. Whip in 1 carton sour cream. Add:

1 can blueberry pie mix with 1 can drained crushed pineapple
1 T. lemon juice

Pour in a 9x13-inch pan or Jello mold. Serve with topping, if desired. Serves 12-15.

CHERRY SALAD SUPREME

Edith Swalin

1 (3 oz.) pkg. raspberry Jello 1 (3 oz.) pkg. cream cheese
1 can cherry pie filling 1/3 c. salad dressing
1 (3 oz.) pkg. lemon Jello 1 small can crushed pineapple

Dissolve raspberry Jello in 1 cup boiling water. Stir in pie filling; turn into a 9x11-inch baking dish. Chill till partially set. Dissolve lemon Jello in 1 cup boiling water. Beat together cream cheese and salad dressing. Stir in undrained pineapple. Whip 1/2 c. whipping cream or Dream Whip. Fold into lemon mixture with 1 cup miniature marshmallows. Spread on top of cherry layer. Add nuts if you desire. Makes 12 servings.

CHERRY SALAD

Ferne Clark

1 c. sugar 2 pkgs. cherry Jello
1 c. water 1 (No. 2) can crushed pineapple
1 can pie cherries with juice (undrained)
1 c. Coca Cola

Bring sugar, water and cherries to a boil. Add Jello and dissolve. Cool. Add pineapple with juice and Coca Cola. Put in mold and chill.

TIME SAVING CRANBERRY JELLO SALAD

Mrs. Edmund Carlson

1 pkg. lemon Jello 3 c. hot water
1 pkg. raspberry Jello 2 pkgs. cranberry-orange relish

Dissolve Jello in the three cups hot water. When Jello is partially set, add the two packages of cranberry-orange relish. Mix all together and place in refrigerator.

FRUIT SALAD

Esther (C.) Olson

- | | |
|---|----------------------------|
| 1 small can mandarin oranges
(drained) | 1 c. coconut |
| | 1 c. marshmallows |
| 1 c. chunk pineapple (drained) | 1 c. commercial sour cream |

Mix together and let stand 4 or 5 hours or longer. Can stand overnight and be made the day before.

APRICOT-STRAWBERRY SALAD (Serves 6-8)

Pearl Peterson

- | | |
|-------------------------|----------------------------|
| 1 pkg. strawberry Jello | 1 pt. strawberry ice cream |
| 1 1/4 c. apricot nectar | |

Heat the nectar and pour over the Jello so it will dissolve. Add the ice cream. Pour into an oiled salad mold or individual molds (a 3 1/2 cup mold).

STRAWBERRY SALAD

The August Johnson Family

- | | |
|---|-----------------------------------|
| 2 pkgs. strawberry Jello | 1 pkg. frozen sliced strawberries |
| 2 c. hot water | 2 bananas (mashed) |
| 1 tall can crushed pineapple
(juice too) | 1 carton commercial sour cream |

Dissolve Jello in hot water. Add pineapple, strawberries and mashed bananas. Pour 3/4 of it in mold and let set. Spread sour cream over set Jello and pour balance of Jello over it.

RHUBARB-PINEAPPLE SALAD

Mrs. Reginald Crisp

- | | |
|--|---------------------------|
| 1 (No. 2) can pineapple bits
(drained, reserving syrup) | 1/3 c. sugar |
| 2 c. 1-inch slices fresh
rhubarb | 1 pkg. strawberry gelatin |
| | 2 tsp. lemon juice |

Combine rhubarb, sugar and water. Cover and cook till just tender, 5 minutes. Drain, reserving syrup. Combine pineapple and rhubarb syrups; add water to make 1 3/4 cups. Heat to boiling; add to gelatin and stir till dissolved. Add lemon juice. Cool. Chill till partially set. Fold in rhubarb and pineapple; pour into 1 qt. mold. Chill till set. Serves 6-8.

CREAM CHEESE SALAD

Pearl Peterson

- | | |
|---------------------------------|---|
| 1 pkg. lemon Jello | 1/2 c. crushed pineapple |
| 1 sm. (3 oz.) pkg. cream cheese | 1 c. whipped cream <u>or</u> Dream Whip |
| 1/2 c. celery (chopped) | |

Dissolve Jello as directed. When cool, add celery, cream cheese, pineapple and whipped cream. Serves 8-10.

PINK DELIGHT SALAD

Carolyn Mefferd

- | | |
|---|--|
| 1 pkg. lemon gelatin | 2 bananas (mashed) |
| 1 c. juice of pineapple <u>or</u> water | 1 (8 oz.) jar maraschino cherries |
| 1 sm. pkg. (3 oz.) cream cheese | (finely cut) |
| 4 T. powdered sugar | 1/4 tsp. red food coloring |
| 2 T. mayonnaise | 1/4 c. juice from cherries |
| 1 (No. 2) can crushed pineapple | 1/2 pt. heavy cream <u>or</u> 1 envelope |
| (drained) | whipped topping |

Dissolve gelatin in hot juice or water; cool. Blend cream cheese, powdered sugar and mayonnaise; add to gelatin, mixing well. Chill till mixture starts to thicken. Add pineapple, bananas, cherries, food coloring and cherry juice. Fold in whipped cream. Chill until firm in 8x8-inch pan or mold.

BANANA AND PINEAPPLE SALAD

Edna Lewis

- | | |
|---------------------------------|----------------------------------|
| 1 pkg. lemon Jello | 1 c. crushed pineapple (drained) |
| 2 c. boiling water | 2 bananas (sliced) |
| 8 large marshmallows (cut fine) | |

DRESSING:

- | | |
|----------------------|--------------------|
| 1 c. pineapple juice | 1 egg |
| 2 T. flour | Pinch of salt |
| 1/2 c. sugar | 1 c. whipped cream |

Dissolve Jello in water. Cool. Add fruit and marshmallows. Cool till firm. Cook dressing until thick. Fold in whipped cream. Spread over Jello.

FROSTED GRAPE SALAD

Elsie Blomberg

- | | |
|----------------------------|----------------------------------|
| 1 (3 oz.) pkg. lemon Jello | 1 (6 oz.) can frozen grape juice |
| 1 c. boiling water | 1 (8 oz.) can crushed pineapple |
| | (drained) |

FROSTING:

- | | |
|------------------------|-------------------------------|
| 1 (3 oz.) cream cheese | 1 c. whipping cream (whipped) |
| 2 T. sugar | 1 c. miniature marshmallows |
| 2 T. salad dressing | 1 c. nuts (chopped) |

Add boiling water to Jello; then add frozen grape juice, and add drained pineapple. Pour into a 9x9-inch pan and let set. Then put on the frosting.

Cream the cheese, sugar and salad dressing. Then fold in the whipped cream, marshmallows and nuts. Then frost the first part with this and let set until firm.

CHEESE FRUIT SALAD (10-12 servings)

Pearl Peterson

- | | |
|--|-----------------------------------|
| 1 can (No. 2) pineapple | 1/2 tsp. salt |
| 1 box (3 oz.) lemon Jello | 1 T. diced pimienta |
| 1 can (16 oz.) apricot halves
(drained) | 1/2 c. celery (diced) |
| 1 c. whipping cream (whipped) | 2/3 c. English walnuts (optional) |
| 2 c. grated American cheese | 1 T. lemon juice |

Drain pineapple; add water to make 1 1/2 c. liquid. Bring to a boil; pour over gelatin and stir until dissolved. Let cool. Arrange apricot halves in bottom of a 1 1/2 qt. ring mold. Cover with cooled gelatin. Chill until set. Fold remaining ingredients into remaining gelatin. Pour over gelatin mold. Chill until firm.

DOUBLE LEMON SALAD

Carol Becker

- | | |
|-----------------------|---|
| 2 pkgs. lemon gelatin | 1 c. lemon pie filling |
| 2 c. boiling water | 1 can (1 lb. 4 oz.) crushed pine-
apple with juice |
| 1/2 c. cold water | |

Dissolve gelatin in water; stir in remaining ingredients and pour into a 9x13-inch pan. Refrigerate overnight.

CHEESE SALAD

Lillian Hinrichs

- | | |
|--|-------------------------|
| 2 pkgs. lemon Jello | 2 c. small marshmallows |
| 1 tall can crushed pineapple | 2 apples (diced) |
| 1 large cup shredded cheese
(or as much as one likes) | 1 pt. cream (whipped) |

Set Jello as usual - with pineapple and juice. Let set until it will keep the ingredients from sinking to the bottom. Then add cheese, apples and marshmallows. Mix well. Add whipped cream; mix lightly. Set in oblong pan. Serve on lettuce, topped with maraschino cherry.

LIME GINGER-ALE ICE CREAM SALAD

Pearl Peterson

- | | |
|----------------------------|---|
| 2 (3 oz.) pkgs. lime Jello | 13 oz. can crushed pineapple
(drained) |
| 3/4 c. hot water | 1 pt. vanilla ice cream |
| 3/4 c. ginger-ale | 3/4 c. chopped pecans |

Pour into 2 (1 qt.) molds or 1 (2 qt.) mold. Serves 15.

The best thing you can spend on your children is not money - it's time.

OUT OF THIS WORLD SALAD

Hazel Sundberg

2 pkgs. lime Jello	1 (16 oz.) carton cottage cheese
1 c. boiling water	1/2 c. walnuts <u>or</u> pecans (chopped)
2 1/2 c. miniature marshmallows	1/2 pt. whipped cream <u>or</u> Rich Whip
1 tall can crushed pineapple (with juice)	10 maraschino cherries (diced)

Mix Jello and water in a large pan. Stir the marshmallows into Jello until they are almost dissolved. Put in pineapple, mix and let jell until it begins to thicken. Remove from refrigerator and add cottage cheese, nuts and cherries. Fold in whipping cream or topping. Put back in refrigerator. Serves 15 to 18.

RECEPTION SALAD

Hazel Sundberg

1 pkg. lime Jello	1/2 <u>to</u> 1 c. celery (cut fine)
1 tall can crushed pineapple	1/2 c. nuts (chopped)
1 (3 oz.) pkg. cream cheese or more	1 c. cream (whipped) <u>or</u> Rich Whip
1/8 tsp. salt	

Drain pineapple. Heat juice to boiling point and dissolve Jello in that juice. Let thicken and whip. Blend cheese. Add salt and add to Jello. Then add rest of ingredients. Lastly, fold in whipping cream. Keep in refrigerator. Serves about 12.

CARROT SALAD (Serves 15)

Pearl Peterson

2 pkgs. orange Jello	1 c. crushed pineapple
2 c. hot water	1/2 c. nuts (chopped)
2 c. miniature marshmallows	1 c. carrots (grated)
2 pkgs. (3 oz.) cream cheese	2 pkgs. Dream Whip (whipped as directed)

Dissolve the Jello in the hot water. Add the marshmallows and cream cheese and stir until dissolved. Chill till partially set. Add the pineapple, nuts and carrots. Fold in the whipped cream. Pour into a 9x13-inch pan. Serve with crackers.

ORANGE JELLO SALAD

Mrs. Edmund Carlson

2 pkgs. orange Jello	1 small can pineapple chunks
1 c. boiling water	1 can frozen orange juice
1 small can mandarin oranges	

Dissolve Jello in boiling water. Add juice from fruits and concentrated orange juice. When partially congealed, add the fruit.

TASTY ORANGE SALAD

Florence Mefferd

- 1 pkg. orange Jello
- 1 c. hot water
- 1 c. miniature marshmallows
- 1 (8 oz.) pkg. cream cheese (softened)
- 1/2 c. salad dressing

- 1 (8 1/2 oz.) can pineapple with juice
- 1 c. carrots (grated)
- 1 pkg. whipped topping
- 1/4 tsp. pineapple flavoring
- 1/4 tsp. orange flavoring

Dissolve Jello in hot water and cool until syrupy. Fold in marshmallows, cheese, salad dressing, pineapple (juice and all) and carrots. Fold in topping and flavoring last.

ORANGE FRUIT SALAD

Edna Anderson Olin

- 1 pkg. orange Jello
- 1 pkg. lemon Jello
- 2 c. hot water
- 1 1/2 c. cold water

- 4 large bananas (sliced)
- 1 (No. 2) can chunk pineapple
- 10 marshmallows (cut up)

Dissolve the Jello in the hot water. Add cold water and let cool. Add bananas, pineapple and marshmallows. Let set. Make topping and spread over Jello. Top with shredded cheese. Serves 12.

TOPPING:

- 1 c. pineapple juice
- 2 T. butter
- 2 T. flour

- 1 egg (beaten)
- 1/2 c. sugar
- 1 c. whipped cream

Cook all ingredients except the whipped cream together until quite thick. Let cool and add the whipped cream.

CREAMY SALAD

Jeannine Johnson

- 1 (3 oz.) pkg. cream cheese
- 1 can condensed milk
- 1 can cherry pie filling

- 1 qt. Cool Whip
- 1 can crushed pineapple (drained)
- Sliced bananas
- Marshmallows

Whip cheese and milk. Fold in pie filling, Cool Whip and drained pineapple. You may add sliced bananas and marshmallows if you wish. This is not a firm salad. Serves 6-8.

PINEAPPLE AND BANANA SALAD

Jo Ann Swalin

Dressing:

- 1/2 c. sugar
- 1 T. flour
- 1 egg yolk (beaten)

- Juice of 1 lemon (2 T.)
- 1/2 c. pineapple juice .
- 1 c. cream (whipped)

Continued Next Page.

PINEAPPLE AND BANANA SALAD (Continued.)

Combine sugar, flour, pinch of salt in pan. Gradually stir in juices. Cook over medium heat, stirring constantly, until it comes to a boil. Add gradually to beaten egg yolk; then return to heat and bring to a full boil. Cool and refrigerate. When ready to serve, combine with whipped cream. Add marshmallows, pineapple, bananas, bing cherries, and green grapes and nuts if desired.

FRUIT SALAD

Jewell Mefferd

Drain 1 can pineapple tidbits. Slice about 3 fresh peaches and 2 bananas in bowl. Add 1/2 pkg. marshmallow bits. Squeeze juice of 1 lemon (or use 2 T. Realemon juice) over fruit. Make custard by beating together:

4 egg yolks

2 tsp. sugar

1/2 c. milk

Heat over low heat. Stir until thick. Cool. Pour over fruit. Whip one cup cream and fold in. (Dream Whip or Cool Whip can be used.) Chill.

EVERLASTING FRUIT MACARONI SALAD

Esther Swalin

1 lg. can fruit cocktail (drained)

4 eggs (beaten)

1 lg. can crushed pineapple (drained)

2 tsp. flour

1 c. sugar

1 pkg. macaroni rings

1/4 c. Realemon

Cook macaroni rings; then drain and cool. Cook sugar, lemon juice, eggs and flour till thickened. When cooled, pour over fruit and macaroni. Let stand overnight and add whipped cream or topping before ready to serve. Add amount needed. Fruit mixture may be kept refrigerated several days.

FRUIT AND MARSHMALLOW SALAD

Arlene Barker

1 can pineapple tidbits (drained)

2 c. marshmallows

1 can mandarin oranges (drained)

1/4 c. salad dressing

1 can white grapes (drained)

1 c. whipped cream

1/2 c. pecans (chopped)

Combine the fruit, pecans, marshmallows and salad dressing. Fold in the whipped cream. Chill in refrigerator about 2 hours. Serve each portion in a lettuce cup.

The biggest room in the world is the room for improvement.

MRS. GETTY'S DESSERT SALAD

Shirley (Hinrichs) Roesse

1/2 pt. cream (whipped) 20 marshmallows (cut small)
 1 glass pimiento cheese spread 1 small can crushed pineapple
 1/2 c. mayonnaise (drained)

Whip cream; add cheese spread and mayonnaise until blended. Add marshmallows and pineapple. Chill overnight. Serve on salad greens. If desired, place a cherry or walnut on each serving. Serves 8.

PIMIENTO CHEESE SALAD

Ferne Clark

1 glass pimiento cheese spread 1 or 2 c. miniature marshmallows
 1 can pineapple tidbits 1/4 c. cream (whipped)

Cream pimiento cheese spread. Drain the pineapple and stir into cheese adding some liquid. Fold in marshmallows. Fold in whipped cream and let stand overnight. Serves 12.

TUTTIE FRUITTIE SALAD

Janice Dugger

1 (8 oz.) pineapple tidbits 1 pkg. instant lemon pudding
 1 (17 oz.) can fruit cocktail 1 T. lemon juice
 1 (11 oz.) mandarin oranges 3 bananas (slice and add just
 1/2 c. flaked coconut before serving)

Combine all fruit that has been thoroughly drained. Add coconut. Sift pudding over all. Chill several hours. Just before serving, pour lemon juice over sliced bananas and then toss into fruit mixture.

MANDARIN AND PINEAPPLE SALAD

Jeanne Wittkopf

1 tall can chunk pineapple 2 T. flour (level)
 1 can mandarin oranges 1 envelope Dream Whip or 1/2 pt.
 2 eggs whipping cream
 1/2 c. sugar 1 c. miniature marshmallows

1. Drain pineapple and save the juice. Drain the mandarin oranges and discard liquid.

2. Mix sugar and flour and beat in eggs. Add this mixture to pineapple juice and cook on low heat until thick. Allow to cool.

3. Whip Dream Whip or whipping cream and add to cooled mixture.

4. Add oranges, pineapple and marshmallows.

5. Allow ample time for cooling (3 hours).

Home is the place where we grumble the most and are treated the best.

FRUIT SALAD

Anna Lantz

- 1 pkg. (3 oz.) vanilla pudding 1 can pineapple chunks
 1 pkg. (3 oz.) tapioca pudding 1 banana (sliced)
 1 can mandarin oranges

Cook puddings together with 3 c. liquid (use liquid from canned fruits and add water to make 3 cups). Cool slightly and add fruits. Refrigerate. Serve on lettuce leaf as salad or without lettuce as dessert. Garnish with coconut for dessert. Serves 8.

FRUIT SALAD

Karen Lundberg

- 2 or 3 oranges (peeled and cut up) Juice from pineapple
 2 or 3 bananas (sliced) 1 T. corn starch
 Sm. can pineapple tidbits (drained)

Mix fruit together. Put juice in saucepan; add corn starch and cook until thick, stirring constantly. Blend sauce over fruit and serve. Serves 8.

MELON SALAD

Karen Lundberg

- 2 bananas 7 oz. marshmallow creme
 2 c. cantaloupe balls 1/2 c. mayonnaise
 2 c. honeydew melon balls 2 T. lemon juice

Mix all ingredients together and keep in refrigerator. Serves 8.

SPAGHETTI SALAD

Arlene Barker

- 2 c. uncooked spaghetti (cook 1 small can crushed pineapple
 and drain; then pour cold 6 apples
 water over and drain)

Beat 4 egg whites; then beat the 4 egg yolks. Mix together and beat some more. Mix in 1 cup sugar and juice of 2 lemons. Boil in double boiler until thick. When cool, add to the spaghetti and pineapple and let stand overnight. Just before serving, add the 6 apples, diced, and 2 cups of cream, whipped.

FROZEN FRUIT SALAD

Karen Michael

- No. 2 1/2 can fruit cocktail (drained) 1/2 pint cream (whipped)
 Sm. can pineapple tidbits (drained) 1/2 c. walnuts (chopped)
 2 (3 oz.) pkgs. cream cheese Pinch of salt
 1/3 c. salad dressing 1/3 to 1/2 c. sugar to taste

Whip cream and soften cheese with fork. Add to all other ingredients and freeze. Cut into squares.

HOT FRUIT SALAD

Marian Ekstrand

- | | |
|--------------------------------|---|
| 1 (No. 2) can pineapple chunks | 1 (No. 2) can apricots |
| 1 (No. 2) can pears | 1 (No. 2) can apple rings (keep separate) |
| 1 (No. 2) can peaches | |

Cut all but apple rings in small chunks. Mix together and place in baking dish in alternate layers with apple rings.

SAUCE:

- | | |
|--------------|---|
| 1 stick oleo | 2 T. flour |
| 1/2 c. sugar | 1 c. cooking sherry <u>or</u> 1/2 bottle imitation brandy flavoring |

Combine in saucepan and cook over low heat till it comes to a boil. Pour over fruit. Chill 24 hours. Heat at 350° for 30 minutes. Serves 15.

FROZEN CRANBERRY SALAD

Izetta Peterson and Irene Swalin

- | | |
|---|---|
| 1 qt. raw cranberries | 1 lb. marshmallows (diced) |
| 6 apples (peeled and cored) | 1/2 c. nuts |
| 1 1/4 c. sugar | 1 tall can evaporated milk (chilled and whipped) <u>or</u> 2 c. cream (whipped) |
| 1 small can crushed pineapple (not drained) | |

Run cranberries and apples through food grinder, using fine blade. Add sugar, pineapple and diced marshmallows. Stir these ingredients thoroughly and set aside for 15 minutes. Then add nuts and fold in whipped cream. Spoon into containers and freeze immediately. Makes 4 quarts. (Freeze in wax containers like ice cream or milk cartons. To serve, tear or cut away carton, slice and serve.)

FROZEN PINEAPPLE SALAD

Loraine Sundberg

- | | |
|--|---------------------------------------|
| 2 (13 oz.) cans crushed pineapple | 1 (8 oz.) pkg. butter mints (crushed) |
| 1 (3 oz.) pkg. lime Jello | |
| 1 (10 1/2 oz.) pkg. miniature marshmallows | 2 pkgs. Lucky Whip |

Mix dry Jello with undrained pineapple; add marshmallows; let set overnight or 4 to 5 hours. Add whipped topping and crushed mints. Freeze in a 9x13-inch glass pan or 24 to 30 paper muffin cup liners.

Sign on the church - "This church is Prayer-Conditioned."

CHURCH DINNER CABBAGE SALAD

Jewell Mefferd

- | | |
|------------------------------|--|
| 1 T. unflavored Knox gelatin | 1 green pepper (chopped) |
| 1/4 c. cold water | 2 large carrots (grated) |
| 1 c. white vinegar | 1 tsp. salt |
| 1 1/2 c. sugar | 1 tsp. celery seed <u>or</u> celery salt |
| 1/4 c. water | 1/2 tsp. black pepper |
| 8 to 10 c. shredded cabbage | 1 c. salad oil |
| 1 medium onion (minced) | |

Dissolve gelatin in cold water. Put vinegar, sugar and water in pan and boil. Remove and stir in gelatin mix and add seasonings. When cool, slowly add salad oil. Combine all vegetables. Toss with dressing and let stand in refrigerator for 24 hours.

PEA SALAD

Jewell Mefferd

- | | |
|------------------------------|--------------------------------|
| 3 c. peas (or 2 cans) | Salad dressing |
| 2 small onions (chopped) | Salt to taste |
| 1/2 c. cheese (diced) | Dash of garlic salt (optional) |
| 4 hard cooked eggs (chopped) | |
| Mix together. | |

POTLUCK POTATO SALAD (Serves 8)

Pearl Peterson

- | | |
|------------------------------|--|
| 5 c. sliced, cooked potatoes | 1 chopped medium onion |
| 2 tsp. vinegar | 1 c. celery |
| 2 1/2 tsp. salt | 1 1/2 c. mayonnaise <u>or</u> salad dressing |
| 2 tsp. sugar | 4 hard cooked eggs (sliced) |
| 1 T. celery seed | |

Sprinkle potatoes with vinegar and seasonings. Add onion and celery. One-half cup sliced sweet pickle could be added. Add mayonnaise; toss to mix. Fold in eggs. Chill well. (No dressing to make.)

THREE BEAN SALAD

Virginia Larson

- | | |
|-----------------------------|----------------|
| 1 can green beans | 1/2 c. vinegar |
| 1 can wax beans | 1/2 c. oil |
| 1 can kidney beans | 1/2 c. sugar |
| 1 jar pimiento (cut up) | 1 tsp. salt |
| 1 1/2 c. celery (chopped) | 1 tsp. pepper |
| 1 lg. onion (thinly sliced) | |

Drain vegetables thoroughly and mix in a large bowl. Add onion, celery and pimiento. Mix remaining ingredients in electric blender or jar. Pour over vegetables. Toss lightly and chill several hours or overnight.

MAKE AHEAD SLAW (16 servings)

Pearl Peterson

1 T. unflavored gelatin	1/4 tsp. pepper
1/4 c. cold water	1 c. salad oil
1 c. vinegar	8 c. shredded cabbage
1 1/2 c. sugar	3 carrots (shredded)
1 tsp. celery seed	1 green pepper (minced)
1 tsp. salt	1 small onion (grated)

To make dressing, soften gelatin in cold water. Heat vinegar and sugar gently until sugar dissolves. Add remaining seasonings; then stir into softened gelatin. Beat in salad oil. Combine vegetables and toss with enough dressing to moisten. Refrigerate for at least 24 hours. Vegetables will stay crisp.

SEAFOOD SALAD

Virginia Larson

1 lb. tiny macaroni shells (cooked)	1 can crab meat
2 c. celery (chopped)	1 can lobster
Green pepper	1 can shrimp
Pimiento	Mayonnaise
6 eggs (hard cooked)	2 T. lemon juice
	1 T. mustard (according to taste)

In large bowl, mix diced pimiento and green pepper (enough for color), eggs, celery and macaroni. Combine fish and sprinkle with lemon juice. Drain. Add to shells. Add mustard to mayonnaise and mix with shells and fish. Add enough mayonnaise to moisten well.

TUNA MACARONI SALAD

Vicki Hanson

1 flat can tuna	1/2 c. celery (chopped)
1 small can peas	1/2 tsp. onion salt
1 tall can pineapple tidbits	2 T. sweet pickle relish
1/2 sm. pkg. shell macaroni (cooked)	Miracle Whip

Mix altogether with enough Miracle Whip to moisten to desired consistency. Serve in dips on a lettuce leaf. Serves 12.

SHRIMP SALAD

Jeannine Johnson

2 c. raw macaroni (cooked)	3/4 c. <u>creamy</u> Italian dressing
Marinate 3 or more hours. Mix in with following and chill:	
1 1/2 c. American cheese (grated)	1/2 c. onion (chopped)
1 c. green pepper	1 carton sour cream
1 c. celery (chopped)	2 (4 1/2 oz.) cans shrimp
1 c. carrots (chopped)	

SHRIMP SALAD

Mrs. Reginald Crisp

- | | |
|--|-----------------------|
| 1 box ring macaroni (salted,
cooked, blanched and cooled) | 1/2 c. celery (diced) |
| 1 can shrimp (broken in pieces
and drained) | Pickles (as desired) |
| 3 boiled eggs (chopped) | 1 c. salad dressing |
| | 3 T. French dressing |
| | Pinch of salt |

Mix together salad dressing, French dressing and salt. Combine remaining ingredients. Chill.

SHRIMP SALAD

Beryl Johnson

- | | |
|--|-------------------------------|
| 1 c. macaroni (I like shell type) | 1 c. celery (chopped) |
| 1 (17 oz.) bag frozen shrimp
(can use pre-cooked) | 1 <u>small</u> onion (diced) |
| | 1/4 c. green pepper (chopped) |

DRESSING:

- | | |
|--------------------------------|-----------------------------------|
| 1 c. mayonnaise (Miracle Whip) | 1 tsp. pickle relish (if desired) |
| 1/4 c. catsup | |

Cook macaroni; drain and rinse in cold water and cool. Cook shrimp in water to cover with 2 small bay leaves and 1/2 tsp. salt. Cool. Mix macaroni, shrimp, celery, onion and green pepper. Put together with dressing. Let set, preferably overnight, so can marinate well. Serve on lettuce leaf.

DRESSINGS

BIBLE CAMP FRENCH DRESSING

Jewell Mefferd

- | | |
|--------------------------|----------------|
| 1 scant c. sugar | 1/2 c. catsup |
| Beat together; then add: | |
| 2 tsp. mustard | 1 c. salad oil |
| 1 tsp. salt | |

Add at last: 1/4 c. vinegar

Mix together and store in quart jar in refrigerator. Shake well before using.

FRENCH DRESSING

Edna Lewis

- | | |
|------------------|--------------------|
| 1 scant c. sugar | Salt to taste |
| 1 c. oil | Small grated onion |
| 1 1/2 c. catsup | 1/4 c. vinegar |

Put ingredients in bowl and beat thoroughly.

FRENCH DRESSING

Frances Stauffer

- | | |
|------------------|-----------------------|
| 1/2 c. salad oil | 1 tsp. salt |
| 1/2 c. vinegar | 1 tsp. paprika |
| 2/3 c. sugar | 1 T. prepared mustard |
| 1/3 c. catsup | 1 T. onion (grated) |

Blend all together. Makes 2 cups.

FRENCH DRESSING

Jeannine Johnson

- | | |
|--------------------|----------------|
| 1 tsp. salt | 1/2 c. sugar |
| 1 tsp. dry mustard | 4 T. ketchup |
| 1 tsp. celery seed | 1 c. salad oil |
| 1 T. minced onion | 4 T. vinegar |

Put all in electric mixer and beat thoroughly or blend in blender.

RUSSIAN DRESSING

Marian Ekstrand

- | | |
|------------------|--------------------------|
| 1/2 c. salad oil | 1/2 tsp. salt |
| 1/2 c. vinegar | Dash of pepper |
| 3/4 c. sugar | 1/2 to 1 tsp. onion salt |
| 1/2 c. catsup | 1/2 tsp. mustard |

Shake all together in a jar or mix in blender until blended. Makes 1 pint.

FRENCH DRESSING

ReNay Hanson

- | | |
|------------------|--------------------|
| 1 c. oil | 1 c. sugar |
| 1/3 c. ketchup | 1/2 tsp. salt |
| 1/2 grated onion | 1 tsp. celery seed |
| 3 T. vinegar | |

Combine all ingredients and blend in blender. Store, covered, in refrigerator.

COLE SLAW AND FRUIT DRESSING

Virginia Larson

- | | |
|--------------------|---------------------|
| 1 c. sugar | 1/2 c. vinegar |
| 1 tsp. salt | 1/2 c. oil |
| 1 tsp. celery seed | 1 tsp. grated onion |

Mix well in a blender or shake in a jar. Keep in refrigerator.

Just think how happy you'd be if you lost everything you have right now -- and then found it again.

SALAD DRESSING

Mabel Hedman

3/4 c. vinegar	1 1/2 T. salt
1/4 c. water	1/2 tsp. mustard
1 c. sugar	3 whole eggs <u>or</u> 7 yolks
1 T. flour	

Boil the water, vinegar. Mix rest of dry ingredients and add to water and vinegar. Add beaten eggs. Put in double boiler and cook for 5 minutes. When cool, put in refrigerator to store. You can thin this with cream when needed.

ADDITIONAL RECIPES

MILKSHAKE GAZAR

MILKSHAKE GAZAR

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vegetables



VEGETABLES

GREEN BEAN CASSEROLE

Mrs. Reginald Crisp

- | | |
|-------------------------------|----------------------------|
| 1 T. butter | 1/2 c. cheese (grated) |
| 1 T. flour | 2 T. pimienta (chopped) |
| 1/2 tsp. Worcestershire sauce | 1/2 c. sweet cream |
| 1 can mushroom soup | 4 c. green beans (drained) |
- Mix and place in casserole. Cover with 1/2 c. buttered crumbs.
Bake at 350° for 30 minutes.

BEAN CASSEROLE

Donna Lantz

- | | |
|----------------------|--------------------|
| 1/2 lb. bacon | 1/2 c. catsup |
| 1/2 c. onions | 3/4 c. brown sugar |
| 1 can lima beans | 1/4 c. white sugar |
| 1 can kidney beans | 1 T. dry mustard |
| 1 can pork and beans | 2 tsp. vinegar |

Mix all ingredients in the order given. Place in large casserole. When baked and ready to serve, add 1 cup chunk pineapple (no juice). Bake for 1 1/2 hours at 350°. Serves 8.

BROCCOLI CASSEROLE

Jean Welander

- | | |
|----------------------------------|--|
| 2-3 pkgs. chopped broccoli | 1 jar Cheez Whiz <u>or</u> slices Velveeta |
| 2 cans cream of celery <u>or</u> | Bread crumbs |
| mushroom soup | Melted butter |

Cook broccoli for 3 minutes and salt. Put drained broccoli in buttered baking dish. Spread with Cheez Whiz or lay slices of Velveeta cheese to cover. Pour soup over and cover with buttered bread crumbs. Bake at 325° for 45 minutes.

SCALLOPED BROCCOLI (Serves 2-3)

Renee Lantz

- | | |
|----------------------------|------------------------------|
| 1/2 bunch fresh broccoli | 1 T. butter |
| 3/4 c. medium white sauce | 2-3 T. fine dry bread crumbs |
| 1/4 c. grated sharp cheese | Paprika |

Cook broccoli and place a layer of broccoli, a layer of sauce, and a layer of cheese in casserole. Repeat until all broccoli is used. Top with buttered crumbs and bake at 375° for 20 minutes. Sprinkle top with paprika and serve.

Instead of pointing a finger, why not hold out a hand?

BRUSSEL SPROUTS AU GRATIN (Serves 2-3)

Renee Lantz

- | | |
|------------------------------------|-------------------------------|
| 1/2 c. medium white sauce | 1 c. cooked Brussels sprouts |
| 3/8 c. grated sharp Cheddar cheese | 1/3 c. sliced water chestnuts |
| 1/8 tsp. dry mustard | 1/4 c. buttered crumbs |

Make a white sauce. Remove from heat, cool slightly and stir in cheese and mustard. In casserole, alternate layers of Brussels sprouts, chestnuts and cheese sauce. Top with buttered crumbs. Bake at 350° for about 15 minutes.

COPPER PENNIES

Marian Ekstrand

- | | |
|--|-----------------------------|
| 2 lbs. carrots (sliced in rounds; boiled in salted water until tender crisp; drain and cool) | 3/4 c. sugar |
| 1 sm. bell pepper (chopped fine) | 3/4 c. vinegar |
| 1 onion (chopped fine) | 1/4 c. salad oil |
| 1 can tomato soup | 1 tsp. Worcestershire sauce |
| | 1 tsp. mustard |

Mix together tomato soup, sugar, vinegar, salad oil, Worcestershire sauce and mustard with rotary beater. Layer carrots, bell pepper and onion in a casserole. Pour over marinade and refrigerate 24 hours. Serves 12.

SCALLOPED CORN

Florence Mefferd

- | | |
|-------------------------|----------------------|
| 1 (No. 303) can of corn | 1 tsp. salt |
| 1 c. cracker crumbs | 2 eggs (beaten) |
| 1/2 c. celery (diced) | 2 T. butter (melted) |
| 1/4 c. onion (diced) | 1 c. milk |
| 3/4 c. cheese (cut up) | |

Mix these ingredients all together in order given. Put in a 2 quart casserole and bake at 350° for 50 minutes. Very good!

CORN PUDDING

Ruth Lantz

- | | |
|--------------------------|-------------------|
| 1 can corn (cream style) | 4 T. sugar |
| 2 eggs (slightly beaten) | 2 c. scalded milk |
| 6 T. flour | Lump of butter |

Mix flour, sugar and eggs in casserole; then add corn, milk and butter. Bake at 300°-325° for 2 hours. Serves about 6.

You can never stumble when you are on your knees.

CORN PUDDING

Carol Becker

2 c. whole kernel corn	Dash pepper
2 T. flour	1 1/2 c. milk
2 T. sugar	1 T. melted butter
1 tsp. salt	2 whole eggs

Combine dry ingredients; add milk gradually. Beat until smooth. Add eggs, butter and corn. Bake at 350° for 1 hour or until custard is firm.

ESCALLOPED CORN

Eileen Lundeen

1 can cream style corn (No. 2)	1 egg (beaten)
1 c. milk	1/3 tsp. salt
1 c. coarse cracker crumbs	

Mix all of ingredients; place in 1 qt. buttered baking dish. Crush enough crackers to cover and dot with 4 T. butter. Bake at 350° for 45 minutes. Serves 5.

GOLDEN EGGPLANT CASSEROLE

Shirley (Hinrichs) Roesse

2 1/2 c. peeled cubed eggplant	1 T. melted butter
18 crushed soda crackers	1/2 tsp. salt
1/2 c. shredded sharp cheese	1/8 tsp. pepper
1/4 c. celery (chopped)	1 c. evaporated milk

Boil eggplant in salted water 10 minutes. Drain, and combine with rest of ingredients. Bake in a 1 qt. casserole for 45 minutes at 350°. Serves 6.

MASHED POTATOES

Renee Lantz

4 medium potatoes	6-8 T. hot potato water
2 T. non-fat dry milk	Salt to taste
2 T. butter <u>or</u> margarine	

Drain potatoes, reserving liquid. Mash potatoes until smooth and fluffy. Add non-fat dry milk, butter and salt and potato water. Beat until creamy. Potatoes must be kept hot.

MASHED POTATO PUFF

Virginia Larson

8 potatoes (cooked)	2 eggs
2-3 T. butter	Salt
1 (3 oz.) cream cheese	Milk

Cook and mash potatoes. Add butter, cream cheese, salt, eggs and enough milk to make them soft and fluffy. Bake in buttered casserole at 350° for about 45 minutes.

CHEESE POTATO PUFF

Mae Blomberg

12 medium potatoes 1 to 1 1/4 c. milk
 6 T. butter or margarine 2 eggs (beaten)
 2 1/2 c. grated Cheddar cheese

Peel potatoes; cook in salted water until tender. Drain and mash thoroughly. Add butter, cheese, milk and salt and beat over low heat until butter and cheese are melted. Fold in eggs and pour into a 13x9x2-inch baking pan or dish. Bake in 350° oven 30 to 45 minutes. Serves 10. It may be refrigerated.

ZESTY BARBEQUE GRILLED POTATOES

Jeannine Johnson

4 med. unpared potatoes 1/4 tsp. salt
 1/2 c. bottled Italian 1/4 tsp. pepper
 dressing

Scrub potatoes; cook in skins until tender (30 minutes). While hot, cut unpeeled potatoes diagonally into 1/2-inch slices. Place in shallow dish. Pour dressing over hot slices. Let stand 1 hour, turning slices once. Remove potatoes from dressing; place on grill 3 inches from hot coals. Grill 8 to 10 minutes on each side until brown. Serves 4-6.

LOUISE'S OVEN FRIED POTATOES

Vivian Christoffers

In a flat baking dish or pan, melt enough butter to moisten the amount of sliced potatoes you wish to make. Salt and pepper potatoes. A dash of onion salt adds to the flavor. Sprinkle slightly crushed cornflakes over the top of potatoes. Bake at 400° until nicely done (about 20 minutes, depending on the kind of potato you use and how thin you like them sliced).

GARLIC CHEESE POTATOES

Julie Johnson

Grease a 1 1/2 or 2 quart casserole. Put in layers:
Raw French fried potatoes Garlic salt
 Onion slices

Between layers and on top, dot on Cheddar cheese soup (total 1 can). Pour 1/4 c. Mazola oil over top. Bake at 325° for 1 1/2 hours. Serves 4-6.

Common honesty isn't a spectacular quality,
 But it wears like iron.

ESCALLOPED POTATOES FOR CHURCH DINNERS

Covenant Women

12 T. butter (melted)	3 tsp. salt
9 T. flour	1/2 tsp. pepper
6 c. milk	

Make a white sauce of ingredients. Pour over 12 cups sliced potatoes in a 9x13-inch pan. Bake at 300° for 2 1/2 hours or at 325° for 2 hours.

SCALLOPED POTATOES

Sharon DeVore

1 can cream of mushroom soup	1/2 medium onion (chopped)
1/3 soup can milk	2 T. butter
Dash of pepper	3 c. sliced uncooked potatoes
Salt to taste	Cheese

Place all ingredients except potatoes and cheese in a saucepan. Heat on medium low temperature. Grate desired amount of cheese into mixture (Velveeta works fine). Heat until cheese melts. Pour potatoes into heated mixture. Place in greased casserole. Bake at 375° for approximately 1 hour. Serves 4-6.

PILAFF

Jeanne Wittkopf

1/4 to 1/2 c. butter	Pepper
1/4 c. vermicelli (spaghetti)	4 chicken bouillon cubes
3 c. water	Sweet basil
2 c. rice	Curry powder
Salt	Onion powder

Brown vermicelli (in butter). Combine water, bouillon cubes, sweet basil, curry powder and onion powder, salt and pepper. Pour over dry rice. Bake in casserole dish. Before baking, put browned vermicelli on top of casserole. Add more water as needed to keep rice moist. Bake 45 minutes at 375°. Serves 6. (Suggested serving: with the Chicken-Artichoke Casserole.)

BAKED RICE AND CHEESE

Anna Lantz

1 c. instant rice	1 tsp. salt
1 c. cheese (grated)	1 c. milk
2 T. butter	Dash of pepper
2 T. flour	

Prepare rice as directed on box. Meanwhile, make white sauce using butter, flour, salt and milk. Alternate layers of rice, white sauce and cheese in a greased baking dish. Season to taste. Sprinkle more cheese on top. I have used this recipe with both sharp and mild cheese and it is good with either. Bake at 350° until brown. Serves 6.

BACON FRIED RICE

Nancy Morris

Cook rice early in the day so it can be refrigerated until cooking time.

Use 1 c. rice to 1 1/2 c. water (yield: 4 cups). Wash rice several times. Bring to boil in water. Add 1/2 tsp. salt and cover tightly. Simmer for 20 minutes. Wash very well with cold water, drain very well and refrigerate.

Fry 1/2 lb. bacon, cut into small pieces. Remove from skillet. Drain grease, but leave enough to fry 1 bunch of green onions, chopped (use all of onions). Remove onions from skillet. Scramble 2 eggs in fry pan. Scramble into small pieces. Add fried bacon, onion and rice to skillet. Mix in 4 T. soy sauce (or to taste). Salt and pepper to taste. (May be frozen.)

SWEET POTATO BALLS

Virginia Larson

4 medium sweet potatoes	1 tsp. salt
1 T. honey	1/4 tsp. pepper
3 T. shortening	2 c. corn flakes

Boil unpeeled sweet potatoes until tender. Peel and mash with fork or potato masher. Add honey, shortening, salt and pepper. Allow to cool. Form into balls about 2 inches in diameter. Roll the ball in crushed cornflakes. Place on greased cookie sheet and brown in 375° oven for 15 minutes.

VEGETABLE CASSEROLE

Janice Dugger

2 pkgs. mixed vegetables (frozen)	2 c. liquid (liquid from veg. and rich milk)
1/2 tsp. salt	1/4 c. Parmesan cheese
2 T. butter	Pinch nutmeg
1/2 c. butter <u>or</u> oleo	1/8 tsp. garlic salt
1/3 c. flour	1 tsp. salt

Cook vegetables in 1/2 c. water for just a few minutes. Save the liquid for the sauce. In saucepan, melt butter or oleo (1/2 cup). Add flour and blend. Add remaining ingredients and cook until thick. Place vegetables in baking dish; add 1/2 tsp. salt and 2 T. butter. Pour sauce over vegetables and cover with about 2 c. bread crumbs. Drizzle entire surface of crumbs with melted butter. Bake at 350° for 35 minutes.

canning & freezing



CANNING - FREEZING

SWEET CHUNK PICKLES

Beryl Johnson

Syrup:

- | | |
|----------------------------|-----------------------|
| 1/2 gal. vinegar to 1 peck | 1/2 pkg. whole cloves |
| cucumbers | 8 c. sugar |
| 1 pkg. stick cinnamon | |

Make brine of salt and water to float an egg. Soak cucumbers in brine for 3 days. Then soak in fresh water, fresh each day, being careful to drain well each day for 3 days. Cut cucumbers into chunks. Cover with clear water, adding 1 tsp. of alum to each pint of water used. Bring to a boil. Let stand in this water for 1 1/2 days. Drain well. Make syrup of vinegar, cinnamon, cloves and sugar. Heat syrup and pour over pickles hot. Drain and repeat for 3 times, canning in clean, sterile jars the last time.

COMPANY PICKLES

Donna Lantz

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|----------------------------|----------------------|
| 10 medium cucumbers | 5 tsp. pickling salt |
| 8 c. sugar | 4 c. cider vinegar |
| 2 T. mixed pickling spices | |

Cover the cucumbers with boiling water. Let stand till morning. Repeat 3 times. On the fifth day, drain and slice the cucumbers into 1/2-inch slices. Combine all the rest of the ingredients. Bring to a boil and pour over the cut cucumbers. Let this stand for 2 days. On the third day, pack the pickles into sterile hot jars. Bring the syrup to a boil and pour over the pickles. Seal.

LIME PICKLES

Jewell Mefferd

- | | |
|-------------------------|-------------------------------------|
| 2 c. lime (available at | 1 gallon and 1 qt. sliced cucumbers |
| lumber store) | (quarter or 1/2 dollar size) |
| 2 gallons water | |

Dissolve lime in water. Add the cukes and let stand 24 hours or overnight. Put a plate or a plastic bag filled with water on top. After 24 hours, drain water off and wash three times. Cover with cold water and let stand three or four hours. Boil up syrup:
 2 qts. white vinegar 12 to 14 c. sugar (put 8 c. sugar
 1 T. salt in first heating and remainder
 in second heating)

Continued Next Page.

LIME PICKLES (Continued.)

Mix and tie in bag and drop in syrup:

1 tsp. celery seed	1 tsp. mixed whole pickling
1 tsp. whole allspice	spices

Bring to boil. Use green food coloring if desired. Drain pickles from water and pour syrup over them. Let stand overnight. The following day, drain pickles from syrup and bring to a boil; then put pickles back into hot syrup and simmer for a half hour. Pack in jars and seal. (Save and use cloth bag for second heating also.) Makes 10 to 12 pints.

MARVELOUS SWEET PICKLES

Jewell Mefferd

1 gal. med. cucumbers	8 c. sugar
1 gal. water	5 1/2 c. vinegar
1 c. pickling salt	2 2/3 c. water
1 T. alum	1 tsp. celery seed
1 T. ginger	1/2 box mixed pickling spices

Wash and slice the cucumbers. Place in a brine made of one gallon of water and one cup pickling salt. Soak the cucumbers in this brine for four days. Stir each evening. On the fifth evening, remove the cucumbers from the brine, wash and return to the jar and cover with one gallon of water and one tablespoon alum. Let this stand overnight. The next morning, drain the alum water from the cucumbers. Put the drained cukes in a large kettle and add one gallon of fresh water and one tablespoon of ginger. Boil for 10 minutes. While the pickles are boiling, make a syrup of the sugar, vinegar, water and the celery seed and mixed pickling spices which have been tied together in a bag. Cook this syrup until it boils well and becomes clear. At the end of 10 minutes boiling time, drain the ginger water from the cukes and discard. Pour the hot syrup over the pickles. Continue boiling until transparent. Makes 7 pints.

SWEET PICKLES - CINNAMON RINGS

Vicki Hanson

2 gal. large green cucumbers	1 T. powdered alum
2 c. pickling salt	1 tsp. green food color
8 1/2 qts. water	12 c. sugar
7 c. vinegar	4 sticks cinnamon

Cut unpeeled cucumbers into 1/2-inch slices and remove seeds (should be 2 gallons). Add salt and 8 qts. water in crock and let stand 5 days. Drain.

Continued Next Page.

SWEET PICKLES - CINNAMON RINGS (Continued.)

Combine 1 c. vinegar, alum and food color in kettle. Add cuke rings and water to cover. Simmer 2 hours. Drain. Make syrup by bringing to boil 6 c. vinegar, 2 c. water, sugar and cinnamon. Pour over rings. Let stand overnight. Drain syrup in kettle and reheat and pour over rings. Repeat for 3 days. On third day, pack rings in hot sterilized jars. Pour on boiling syrup. Seal. Makes 9 pints.

SWEET PICKLES

Marlyn Johnson

1 gal. cold water

1 c. salt

Pour over pickles in jar. Leave in brine for 3 days. Then drain and put on clear water for 3 days changing water once. On the 7th day, cut cucumbers lengthwise or large ones in chunks. Cook in 1/2 dark vinegar and 1/2 water with 2 or 3 tsp. alum. Bring to a boil; then simmer for 1 hour. Let stand in alum vinegar water for 3 days and then drain.

Syrup: Boil:

6 c. sugar

1 T. mustard seed

2 c. dark vinegar

1/2 tsp. whole cloves

1 stick cinnamon

1/2 tsp. whole allspice

Put last 4 ingredients in a bag. Heat and pour over the pickles for 3 days. On the third day, put in jars and seal.

RIPE CUCUMBER PICKLES

Mabel Hedman

Select ripe cucumbers, wash and peel 2 gallons which have been cut into desired pieces. Add 1/2 c. salt and cover with water. Let stand overnight. Drain well and add clear water to cover and 1/2 tsp. alum. Bring to a good boil for 5 minutes. Then drain again and add clear cold water and bring to a boil for 10 minutes. Drain off and rinse well. Put cucumbers on a towel to dry well.

Make a syrup of:

4 c. white vinegar

2 T. whole cloves

7 c. sugar

3 or 4 sticks cinnamon

Bring this to a boil. Add cucumbers and boil slowly until pickles are clear. Put in jars and seal while hot.

You can find the world's shortest sermon on a thousand traffic signs: "Keep Right".

BREAD AND BUTTER PICKLES

Jo Ann Swalin

1 qt. sliced pickles 1 T. salt
6 onions

Put in crock and cover with water. Let stand at least 2 hours.

Mix:

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

Heat to boiling and drop in pickles and boil 5 minutes. Put in hot jars and seal.

REFRIGERATOR PICKLES

Sharon DeVore

1 gallon sliced cucumbers 3 or 4 large onions (sliced thin)
(not peeled; very thin slices)

Syrup:

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

Alternate layers of sliced cucumbers and sliced onions in a large kettle or jars until jars or container is full. Mix syrup ingredients together. Do not heat the syrup. Pour over cucumbers and onions. Cover and store in refrigerator. Ready to eat in 5 days. Keep in refrigerator after made. Makes 1 gallon.

AUNT DOT'S KOSHER DILL PICKLES

Jewell Mefferd

3 qts. water 3/4 c. canning salt
1 qt. vinegar (dark)

Heat to boiling and pour over the cucumbers that have been washed and split lengthwise almost clear through and packed in sterilized jars. Add one or two heads of dill, 1 clove garlic split, and 1/8 tsp. alum to each quart jar and seal.

AUNT DOT'S DILL BEANS

Jewell Mefferd

Use large size green or yellow beans, stem and cook until tender but not mushy. Pack in sterilized jars and pour over this syrup:

3 qts. water 3/4 c. canning salt
1 qt. vinegar (dark)

Heat to boiling and pour over the beans with 1/8 tsp. alum, 1 head dill and 1 garlic clove split, per quart.

JIM'S FAVORITE RELISH

Jewell Mefferd

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|--------------------------|------------------------|
| 7 c. ground cukes | 2 red peppers (ground) |
| 3 c. carrots (ground) | 4 onions |
| 3 green peppers (ground) | |

Grind all vegetables and let stand 3 hours in salt. Drain.

Make syrup of: 5 c. sugar, 3 c. vinegar, 1 tablespoon celery seed, one tablespoon mustard seed. Bring to boil and add cuke mixture. Seal.

CUCUMBER RELISH

Edith Swalin

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|--------------------------|---------------------|
| 12 small onions (ground) | 3 tsp. mustard seed |
| 6 qts. ground cucumbers | 3 tsp. celery seed |
| 2 1/4 qts. vinegar | 1 1/2 tsp. turmeric |
| 9 c. sugar | |

Soak ground cucumbers in 1/2 cup salt and water to cover, 3 hours. Then soak ground cucumbers in clear water to cover for 1 1/4 hours. Boil all ingredients 1/2 hour till done. Seal in jars.

END OF THE SEASON RELISH

Virginia Larson

- | | |
|---|--|
| 2 c. small green tomatoes
(cut in wedges) | 2 green peppers (cut in strips) |
| 2 c. cucumbers (cut in 1 1/2-
inch strips) | 2 red peppers (cut in strips <u>or</u>
canned pimiento) |
| 2 c. onions (cut up) | 1/2 bunch celery (cut in strips) |

After vegetables have been cut, cover with 1 qt. cold water and 1/2 c. salt. Let stand overnight. Drain. Add: 2 c. cooked carrots which have been cut in 1 1/2-inch strips and 1 can kidney beans which have been drained and rinsed in cold water. (The tomatoes should be about the size of a walnut and cukes about 5-6 inches long--do not peel.) Syrup for the vegetables:

- | | |
|--------------|-------------------|
| 3 c. vinegar | 2 T. mustard seed |
| 3 c. sugar | |

When syrup has boiled a couple of minutes, add all the drained vegetables. Bring to a boil and can in pint jars. Yield: 6 pints.

CRANBERRY RELISH

Doris Berglund

- | | |
|-----------------------|---------------------|
| 1 lb. cranberries | Juice of 1 lemon |
| 2 1/2 c. sugar | Nutmeats if desired |
| 1 c. orange marmalade | |

Wash cranberries. Put in 13x9-inch pan. Sprinkle on 2 1/2 c. sugar. Cover tightly with aluminum foil. Bake at 350° for 1 hour. Then add marmalade and lemon juice. Put in jars and store in refrigerator.

APPLES CANNED FOR PIES

Izetta Peterson

Use a refrigerator drawer. Slice apples. Put in layers. Sprinkle a little sugar on each layer. Put in refrigerator overnight. In the morning, put apples and juice in quart jars (juice doesn't have to go to the top of jar). Put in cold water bath. Bring to a boil. Cook 15 minutes. You can put jars in cold water bath, bring to a good boil, cover and leave overnight too. When you open a jar to make a pie, mix less than a cup of sugar, 2 tablespoons flour, a little cinnamon and some butter to the apples. Just right for aluminum disposable pie tins.

APPLES FOR PIE (Canned)

Hazel Sundberg

4 qts. apples (peeled and cut up) 1 c. sugar

Let sugar and apples stand overnight. Pack into sterilized jars. Makes about 2 quarts. Put in cold water in cooker and bring to boil. Remove from heat. Let stand until cold; then seal.

REGAL TOMATO SOUP

Donna Lantz

6 onions (chopped)	1/4 c. salt
1 bunch celery (chopped)	1 c. butter
8 qts. fresh tomatoes	1 c. flour
1 c. sugar	

Chop onions and celery and put in a large kettle with just enough water to start them cooking. Wash and cut the tomatoes and measure out a good 8 quarts. Add these to the onions and celery and cook until tender. Put mixture through a food mill. Return pulp and juice to kettle and add sugar and salt. Cream together the butter and flour. When this is completely blended, add to the boiling mixture. Stir well and continue simmering until it thickens slightly. Cook it about as long as you would gravy. It thickens more as it cools. Pour the boiling hot soup into hot sterilized pint jars. Seal immediately. Makes 10-11 pints.

TOMATO JUICE

Lillian Hinrichs

1 peck ripe tomatoes (cut up)	1 c. sugar
1 large onion <u>or</u> several small	1/8 c. salt
Few stalks celery (if desired)	1 tsp. celery seed

Cook the tomatoes, onion and celery together and run through a colander. Add the sugar, salt and celery seed and boil about 5 minutes. Put in jars and seal while hot.

TOMATO JUICE

Jewell Mefferd

1 1/2 pecks tomatoes	1 large green pepper
1 sm. stalk celery <u>or</u> celery	1/2 c. sugar
salt	1/4 c. salt
3 medium sized onions	

Cut up tomatoes, celery, onions and peppers in large canner. Cook slowly. Strain through sieve. Seal.

MOM'S SANDWICH SPREAD

Jewell Mefferd

4 qts. green tomatoes	6 red peppers
6 green peppers	6 onions

Grind. Add 1 cup salt. Let stand overnight and drain.

Mustard Sauce:

3 oz. ground mustard	1 qt. water
5 c. sugar	1 T. turmeric
2 qts. vinegar	

Add ground tomato mixture and bring to a boil. Then add 3 cups flour dissolved with water. Seal.

CANNED BEEF

Pauline Lundberg

Cut raw beef into pieces to fit into jars. Pack to within one inch of jar top. Add 1 tsp. salt to each quart along with a piece of tallow if meat is too lean. Put on cap, screwing band tight. To process: Place in pressure cooker; add 2 qts. water in a 7 qt. cooker. Put lid on tight. Let it steam for 10 minutes after steam starts out of petcock. Turn petcock down; then let pressure come up to 10 lbs. and hold here for 65 minutes for quarts, 60 minutes for pints. Take off of burner and let it cool down and remove jars.

GRAPE JELLY (Frozen Juice)

Lucille Peterson

6 1/2 c. sugar	2 (6 oz.) cans frozen grape juice
2 c. water	1 bottle Certo

Mix sugar, water and juice in large pan. Bring to full rolling boil and boil 1 minute, stirring constantly. Remove from heat and add Certo; mix well and pour into glasses. Makes 8 glasses.

Sooner or later a man reaches the "B" stage - baldness, bridgework, bifocals and bulge.

RHUBARB JAM

Sharon Almquist

5 c. rhubarb (cut up)
4 c. sugar

1 (8 1/2 oz.) can crushed pineapple
and juice
1 (3 oz.) pkg. orange Jello

Put rhubarb and sugar in large pan, cover, and let stand overnight. In morning, add crushed pineapple and juice. Bring to a boil and let boil over a rather high heat for about 10 minutes. Stir in Jello. Pour in jars and seal.

BEET JELLY

Sharon Almquist

Wash beets, boil, drain off juice. Boil together: 4 c. beet juice, 1 pkg. Sure-Jell. Mix: 5 c. sugar and 1 pkg. Kool-Aid (your favorite flavor). Pour into boiling mixture and boil 3-4 minutes. Pour in jars and seal.

CORN ON THE COB FOR THE FREEZER

Karen Lundberg

Use only small or medium sized ears; remove husk and silk carefully. Using a large kettle, boil water; add ears of corn and boil for 8 to 10 minutes. Remove from water and chill in ice water (which ice cubes have been added to) for 15 minutes. Put on a towel and dry and put in freezer.

FREEZER CORN

Hazel Sundberg and Elsie Erickson

6 c. fresh corn
1 c. water

1 1/2 tsp. salt
3 tsp. sugar

Remove husks and silks from corn on cob. Cut off corn. Combine 6 c. with the remaining ingredients. Boil together for 1 minute. Cool by setting pan on ice or into cold water. (Do not add any water to the mixture.) Stir frequently so this will cool quickly. As soon as it is cold, spoon into freezer packages and freeze.

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