

A large, colorful stained glass window depicting St. Patrick, the central figure of the cover. He is shown from the waist up, wearing a green and gold robe, a mitre, and holding a crozier. The window is set within a decorative frame of blue, red, and green patterns. The background of the cover is dark, making the stained glass stand out.

**A DASH OF THE IRISH
A PINCH OF THE PAST**

COOKBOOK

TX715.2
M53
D37x
2004

St. Patrick Church
Imogene, Iowa

St. Patrick Catholic Church

Imogene, Iowa

I ran across a book one day at a flea market seller's stall. I said, "What do you want for this?" He sighed, "Fifty cents is all." It looked quite old and dirty, but some recipes looked good. I put it on my nightstand; I would read it when I could. That night I wiped the cover and took a peek inside. I found more than some recipes; that was a sweet surprise. The well-worn pages told me about this woman's life. Each family member's favorites were marked and noted twice. Her first pot roast was stringy she noted with shaky hand. Her new husband had eaten it but said, "It was so bland." Favorite cakes were circled there; sometimes there was a smudge. "This is Jimmy's favorite", had a trace of chocolate fudge. Through the angel cakes and fritters I saw a pattern form. Notes were made throughout this book so tattered, and so worn. Old coupons were still in the back. I found a pocket there. And in the very bottom a dry rose, a lock of hair. Bits of poems and sage advice were scribbled through the book. She took me through her life and past. I learned more than what to cook. From baby food and funeral pie my eyes were close to sleep. I smiled and thought, "Don't worry Mom," your treasure I will keep. I knew I'd found some memories worth more than purest gold. I think I'll try the chicken soup that cured Aunt Mabel's cold....

We invite you to fill this book with your own memories for the generations of cooks yet to come. Thank you to everyone who contributed recipes, poems and helpful hints for this cookbook. Joan Laughlin was associated with the UNL College of Human Resources and Family Sciences for many years. She generously shared a large number of her recipes with us. Some of the recipes without a name are hers; the remainder of the recipes, poems, sayings, etc. without a name were contributed by the committee. The beautiful picture of the St. Patrick window in our church choir loft was taken by Leo Laughlin.

*May your right hand always be stretched out in friendship
and never in want. (Irish saying)*

Faith and Family Forever:

June 24, 25, & 26, 2005

St. Patrick parish was founded in June of 1880. The original eleven founding families were those of Abraham Berigan, Owen Clark, John Delehant, John Gilmore, Martin Head, John Hughes, John Laughlin, Mike Mahoney, Ed McGargill, Ed Printy and Mike Saner. They chose a cornfield in the northeast part of town for the church site. Previously worshipping in schoolhouses and homes in the area, our first, small frame church was an answer to their prayers.

The parish was a mission parish until 1888 when Father Edmund Hayes became the first permanent pastor. When he arrived, he knew the congregation had outgrown the small church. An addition was constructed. The town was booming and again the church needed to be larger. A beautiful brick church was built in 1892. Father Hayes filled this church with magnificent statues and artwork collected in his travels around the world.

A large frame rectory was constructed to the west of the church in 1904. An Academy was built to the north of the church in 1907. Shortly after it opened, more room was needed. An abandoned church across the street to the south was purchased and used as a parochial school for the first two elementary grades.

Fire destroyed the second church on February 10, 1915. Immediately plans were made to build a church to seat 600. Church services were held to the south in the Hibernian Hall until services could be held in the basement of the third church. Father Hayes traveled to Italy to purchase beautiful Cararra marble altars as his gift to the congregation. Ten 15-foot high stained glass windows and a magnificent St. Patrick window were ordered from Munich - then a part of Austria. Mosaic Stations of the Cross with Cararra marble frames came from Venice. The parishioners have lovingly cared for "God's Home" ever since.

The Mercy Sisters taught here from 1907 to 1918. The school closed for two years until the arrival of the Dominican Sisters in 1920. A convent across the street to the south of the church was completed in 1922. At one time, seven Sisters made it their home.

(Continued on Next Page)

(Faith and Family Forever - Continued)

St. Patrick Academy flourished for many years. Changing times brought with them the closure of the High School in May of 1961 and the Academy itself in 1969. Today, the religious education of parish children is continued by dedicated parish members through the CCD program.

Over the years, a modern kitchen was added to the parish hall, the church was air-conditioned, a ramp has made the church handicapped accessible, an up-to-date office has been set up in the Sacristy and the beautiful stained glass windows are in the process of being cleaned and repaired.

Our last permanent pastor was Father John Clarke. We became a mission of Red Oak on July 13, 2000 when the pastorate of Father James Kleffman began. Today our pastor is Father Ken Gross.

The nine-member Pastoral Council is responsible for the day-to-day workings of the parish. The Altar Society holds monthly meetings, serves coffee and rolls after Sunday Mass during the CCD year, caters funeral dinners, weddings and chicken suppers and provides grants for graduating CCD Seniors.

The Knights of Columbus is an active organization. It is composed of men from St. Patrick parish and St. Mary parish in Shenandoah. On March 14, 2004 they served a St. Patrick Dinner to 322. This previous parish event had been discontinued in 1993. The Knights collect money for the handicapped and provide loans to college students.

CCD classes are held after the 8:30 am Mass each Sunday from September through April. The parish has a Board of Education that oversees the religious education of our children. The CYO is an organization for students in Grades 7-12. They help with the annual Turkey Shoot, help at the St. Patrick Dinner, go caroling to nursing homes at Christmas and sponsor many fun events. The Youth Ministry program is for High School CCD Students. The sponsors and students raise funds to attend the National Catholic Youth Conference every two years.

(Continued on Next Page)

(Faith and Family Forever - Continued)

Each year many visitors come to the "Irish Cathedral" in the town of Imogene that is only four blocks square in size. Each weekend the faithful assemble from Imogene and nearby country homes and from fifteen nearby towns to thank God for their gift of faith.

This cookbook has been compiled as a tribute to our Irish heritage and to all who have come before us. It has been compiled with the hope that it will remind future generations of all who lived, laughed, loved and worshipped together as our faith family.

*May you thank the Lord with all your strength
For food and drink and family and friends
For His goodness through life's long length
And His promise of love that never ends.*

*To see beautiful pictures of our church, please go to the
St. Patrick Church section at www.leolaughlin.com
To learn more about the history of our parish
and our parish today, please go to
www.rc.net/desmoines/stpatrick*

*May the blessings of each day
be the blessings you need most.*

NEED A GIFT?

For

- Shower • Birthday • Mother's Day •
- Anniversary • Christmas •

Turn Page For Order Form

(Order NOW While Supplies Last!)

A DASH OF THE IRISH - A PINCH OF THE PAST

IS THE ANSWER TO YOUR GIFT-GIVING DILEMMA!

What Shall I Say About the Irish?

The utterly impractical, never predictable, sometimes irascible, quite inexplicable, IRISH! They're a strange blend of shyness, pride and conceit, and stubborn refusal to bow down in defeat.

They are spoiling and ready to argue and fight, yet the smile of a child fills their soul with delight.

Their eyes are the quickest to well up in tears, yet their strength is the strongest to banish your fears.

They're wild and they're gentle, they're good and they're bad. They're proud and they're humble, they're happy and sad.

They're in love with the ocean, the earth and the skies, they're enamored with beauty wherever it lies.

They're victor and victim, a star and a clod, but mostly they're Irish in love with their GOD.

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A Dash of the Irish - A Pinch of the Past
Cookbook

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GRACE BEFORE MEALS

Bless us, O Lord, and these Thy gifts which we are about to receive from Thy bounty through Christ, our Lord. Amen.

GRACE AFTER MEALS

We give Thee thanks, Almighty God, for these and all Thy gifts which we have received from Thy bounty through Christ, our Lord. Amen.

TABLE BLESSINGS

(Submitted by Helen Laughlin)

We thank Thee, Lord, for daily bread as by Thy hands ourselves are fed. Grant us to grow more like Thee today and thru eternity. Amen.

We thank You, God, for happy hearts, for rain and sunny weather.

We thank You, God, for this our food and that we are together. Amen.

Our Lord Jesus be our Guest. Let this food to us be blessed. Amen.

IRISH SAYINGS

You've blessed me with friends and laughter and fun. You've blessed me with the stars to brighten each night. You've given me help to know wrong from right. You've given me so much, so please Lord give me, too, a heart that is always grateful to You.

God bless all those I love; God bless all those that love me. God bless all those that love those that I love; and all those that love those that love me.

Grant me a sense of humor, Lord; the saving grace to see a joke, to win some happiness from life, and pass it on to other folk.

If God sends you down a stony path, may He give you strong shoes.

Get on your knees and thank the Lord that you're on your feet.

May good St. Patrick bless you and keep you in his care, And may our Lord be near you to answer every prayer.

A Wee Bit O' This and That

My Favorite Recipes in this section are:

RECIPE

PAGE #

RECIPE	PAGE #
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HELPFUL HINTS

Wrap your scouring pad in a paper towel after use. The towel takes up the moisture and pad doesn't rust.

If you spill something on the inside of your oven, sprinkle salt on it as soon as possible. Chances are, you'll be able to lift it out easily after the oven cools.

Have you ever tried polishing your silver with baking soda? It works and doesn't even scratch. Mix 3 parts soda to 1 part water, making a paste. Use a damp sponge or soft cloth and rub each piece until clean. Rinse and buff.

To remove black marks on tile floors made by shoes, cover stains with a light coat of shortening, lard or margarine. Sprinkle with baking soda and wipe up with dampened sponge.

Place meat loaf on top of a slice of bacon while baking and the loaf won't stick to the pan.

Keep your summer salads cool, covered and out of direct sunlight. There is a visual tipoff to know when mayonnaise has gone bad. The oil separates. If your salad develops a shine or film on top, the mayonnaise has broken down. The salad, even if it tastes all right, should not be eaten.

To remove grease stains from your wooden cabinets, spray with an aerosol laundry starch. After it has dried, simply rub off the starch and stain with a soft cloth.

When you are baking layer cakes, put a pan of water on the bottom oven shelf. Cakes will bake more evenly and be heavenly moist.

To control the cabbage worms, sprinkle rye flour over and around the plants while they are covered with dew.

To rid the house of ants, mix equal parts of powdered sugar and powdered borax. Sprinkle along baseboards and in corners.

To keep lint from clinging to blue jeans and corduroys, add ½ C. vinegar to each wash load.

Tape a small sponge on the inside of your garbage can cover and keep it saturated with a disinfectant. This will lessen odors and will also keep out insects.

For a steady heat to raise bread in time required in most recipes, turn oven to 200°. When temperature is reached, shut off oven and put bread in to rise.

— A WEE BIT O' THIS AND THAT —

GUIDE TO WEIGHTS AND MEASURES

1 tsp. = 60 drops

3 tsp. = 1 T.

2 T. = 1 fluid oz.

4 T. = $\frac{1}{4}$ C.

$5\frac{1}{3}$ T. = $\frac{1}{3}$ C.

8 T. = $\frac{1}{2}$ C.

16 T. = 1 C.

1 lb. = 16 oz.

1 C. = $\frac{1}{2}$ pint

2 C. = 1 pint

4 C. = 1 quart

4 quarts = 1 gallon

8 quarts = 1 peck

4 pecks = 1 bushel

1 lb. American cheese = $2\frac{2}{3}$ C. cubed

1 lb. cornmeal = 3 C.

1 lb. cornstarch = 3 C.

23 soda crackers = 1 C. crumbs

15 graham crackers = 1 C. crumbs

1 lb. oleo = 2 C.

1 egg = 4 T. liquid

4-5 whole eggs = 1 C. liquid

7-9 egg whites = 1 C. liquid

12-14 egg yolks = 1 C. liquid

$3\frac{1}{4}$ oz. flavored gelatin = $\frac{1}{2}$ C.

$\frac{1}{4}$ oz. unflavored gelatin = 1 T.

1 lb. all purpose flour = 4 C.

1 lb. cake flour = $4\frac{1}{2}$ C.

1 medium lemon = 2-3 T. juice

5-8 medium lemons = 1 C. juice

1 lemon rind = 1 T. grated rind

1 medium orange = 2-3 T. juice

3-4 medium oranges = 1 C. juice

1 orange = 2 T. grated rind

1 lb. brown sugar = $2\frac{1}{2}$ C.

1 lb. granulated sugar = 2 C.

1 lb. powdered sugar = $3\frac{1}{2}$ C.

Installation of the church stained glass windows was completed in 1918.

HOMEMADE BABY WIPES

Amy Gutschenritter

Rubber container with lid to fit	2 T. baby oil
Paper towels	2 T. baby soap
2 C. & 2 T. water	

Cut paper towel roll (I use Viva) in half vertically (have your husband do this). Mix water, oil and soap. Place paper towels in container with cardboard roll up. Pour liquid over towels being sure to saturate cardboard, too. Let soak a few minutes. Gently pull out cardboard center. This should bring up your first wipe! This is a huge money saver. Great idea even when done with diapers to use in kitchen for hand cleaning after meals.

RECYCLING CRAYONS

Pieces of broken crayons	Mini-muffin paper liners
--------------------------	--------------------------

Remove paper from broken crayons. Place liners in mini-muffin pan. Put like or varied crayons in each liner. Do not overfill. Bake at 350° for 10 minutes or until melted. Cool. Peel off paper. Great for a small gift.

DISCOVERY

1 teacher	Hands on participation
8-12 young minds	Patience
1-2 C. curiosity	Laughter
4-5 spoonfuls fun	Enthusiasm

Combine a talented teacher and eager young minds. Add cupfuls of curiosity and spoonfuls of fun. Blend in generous amounts of hands on participation mixed with patience. Sprinkle with laughter. Serve with enthusiasm. Yields: Learning at its best!

♥ RECIPE FOR FAST ENERGY

*Darlene Laughlin
In Memory of Johnny Shough*

Just before leaving his grandparent's house he would have 2 bowls of Cheerios and then put a smile on his face for the long ride home.

EASTER EGG DYE

Margaret Laughlin

¼ tsp. food coloring
¾ C. hot water

1 T. vinegar
Hard boiled eggs

Combine water and vinegar. Divide in small bowls. Add coloring amount to each. Dip eggs in mixture to desired color. Dry. You can use paste colors but they are a little harder to dissolve completely.

MRS. SPOONER'S FAVORITE "NUT FUDGE" RECIPE

Teresa (Gilmore) Luebbert

2 butterspoons of taibler
2 C. shanulated gruger
3 cuppers quart of crinn or
theme of copp of tottle

2 chalks of squairkolet
2 spaibel of toons sorn kurup
1 nup of kelled shuts
A vittle lanilla

Shook the kugar, the chilk, the mawkolet and the sorn kurup until the mawkolet chelts. Now stoil without barring to 234 deheeze of greet. Then dairfully crop a little of the mot hixture into a sall form in the cutton of the bup then the dudge is fun. Then remove the hann from the peat, bot the utter and let cand until stool. Fladd the givoring, speat lith a boon, and when gick and thoey, mopp in the drutz. Then empty putter ban and squat into cares. (Colonel Stoopnagel's famous spoonerisms have prompted this word mixture which could make a very entertaining skit if the right person and "build-up" were used.)

HANDY ICE PACKS

Teresa (Gilmore) Luebbert

1 C. rubbing alcohol

2 C. water

Combine ingredients. Pour into a 1-quart self-sealing zip top plastic storage bag. Squeeze all the air out before you press the bag closed. Freeze. After each use, simply put the bag back into the freezer for the next time. The pack never freezes solid which allows it to remain pliable and conform to elbows or knees.

♥ LYE SOAP

*Peg Martin
In Memory of Anna Skahill*

1 can lye
2½ pints warm water

½ gallon hot grease

Pour lye into the water making sure you pour it in low and close to the water. Pour it fast, don't drizzle it in. Carefully pour grease into a gallon crock. Let both mixtures cool. If either mixture is still hot when mixed together it won't work. Pour lye mixture into grease mixture. Stir 5 or 10 minutes. Pour mixture into a flat pan with sides. Cool. Cut into bars.

NAPKIN FOLDING

Peg Martin

1 square napkin

Fold napkin in half with fold at the bottom. Use both hands to pick up corners of top layer of the napkin. Fanfold (1'') 3 times so band runs from left to right across the middle of the napkin. Flip napkin over without disturbing the band. Bring the right side of the napkin to the center. Repeat with the left side so the edges meet in the middle. Fold the napkin in half where the 2 edges meet. This will form a rectangle with a pocket on each side. Place silverware in the top pocket. Place one on each plate.

PAN SLICK

Kathy Harbor

1 lb. Crisco
1⅓ C. flour

½ C. oil

Combine all ingredients. Use on cake pans and muffin tins. Items will pop right out. Store in the refrigerator. This may be reduced proportionately for a smaller batch.

PANTRY PLANT FOOD FOR HOUSEPLANTS

Helen Laughlin

1 tsp. baking powder
1 tsp. Epsom salts
1 tsp. salt peter

½ tsp. household ammonia
1 gallon water

Mix well. Water plants every two weeks with this solution. It is a very good plant food.

PLAY DOUGH

Jackie Hughes

- | | |
|------------|------------------------|
| 2 C. flour | 2 tsp. cream of tartar |
| 1 C. salt | 2 T. cooking oil |
| 2 C. water | Food coloring |

Combine and cook all ingredients over medium heat, stirring constantly until it forms a ball. Knead until cool.

PSYLLY SLIME

Mary Katherine Harbor

- | | |
|-----------------------------------|---------------|
| 1 tsp. Metamucil (not sugar free) | Food coloring |
| 1¼ C. water | |

Combine Metamucil and water in a jar. Tightly seal jar. Shake vigorously a few minutes. Pour into glass microwave safe container. Add a few drops blue or green food coloring. Microwave on high 3 minutes. Press stop when the liquid begins to ooze out of the container. Do not remove from the microwave. Wait 3 minutes. Microwave 5 more minutes. Remove from microwave. Mixture will be hot. Wait 1 hour before playing with the slime. Store in a ziploc bag.

STICKERS FROM WRAPPING PAPER

Teresa (Gilmore) Luebbert

- | | |
|----------------------------------|----------------------|
| 2 parts liquid white school glue | 1 part white vinegar |
|----------------------------------|----------------------|

Mix glue and vinegar. Using a foam brush, apply mixture to back of wrapping paper with selected design. Let dry. Apply a second coat. Dry again. Cut out desired designs. Save for your use. Use as you would regular school or holiday stickers. Moisten and apply to paper or packages.

TONGUE TICKLERS

If you must cross a coarse cross cow across a crowded cow crossing, cross the coarse cross cow across the crowded cow crossing carefully.

A noise annoys an oyster, but a noisy noise annoys an oyster more.

(Repeat ticklers 5 times quickly.)

WINDOW CLEANER

Helen Laughlin

1 pint rubbing alcohol
2 T. ammonia (or more)

2 T. dish detergent
Blue food coloring or
liquid bluing (opt.)

Combine ingredients in gallon container. Fill with water. Use in spray bottle as you would a commercial cleaner.

CAN YOU REMEMBER WHEN THESE WERE INTRODUCED?

1880-1890: candy corn, angel food cake, French dressing, meatloaf, Dr. Pepper, evaporated milk, Coca Cola, malted milk, pizza (as we know it), Pillsbury flour, Ball Mason jars, Log Cabin syrup, Aunt Jemima pancake mix, Calumet baking powder, McCormick spices and Pabst beer

1890-1900: peanut butter, Fig Newtons, Cracker Jacks, Cream of Wheat, fudge, Hershey bars, fruitcake, tangelos, Thousand Island dressing, cotton candy, DelMonte brand, Quaker Oats, Good & Plenty, Juicy Fruit gum, chili powder, shredded coconut, Triscuits, Michelob beer, Tootsie Rolls, Campbells soups, Grape Nuts, Jello, Nabisco graham crackers, Shredded Wheat & Wesson oil

1900-1909: animal crackers, Karo syrup, conversation hearts, devils food cake, club sandwiches, canned tuna, ice cream cones, banana splits, submarine sandwiches, brownies, Kellogg's Corn Flakes, Hershey kisses, divinity, Chicklets gum, instant coffee, Pepsi, Sanka, Campbell's pork & beans, Canada Dry gingerale, Dr. Pepper, peanut butter, popcorn, Epsicles (later known as Popsicles), A-1 sauce, Dixie cups, electric toasters, drip coffeemakers and Quaker puffed wheat and rice

1910-1919: divinity, Crisco, Oreos, Cherry Mash, French dip sandwiches, tea bags, prizes in Cracker Jacks, hamburger buns, Hellman's mayonnaise, Lifesavers, Morton salt, Ocean Spray cranberry sauce, vitamins, Whitman's sampler candy, Doublemint gum, fruit cocktail, processed cheese, Pyrex bakeware, Orange Crush, Clark bars, Moon Pies, Welch's Jam (Grapelade), the Frigidaire, Malt-O-Meal and Sunkist oranges

(Continued on Next Page)

**(CAN YOU REMEMBER WHEN
THESE WERE INTRODUCED - CONTINUED)**

1920-1929: Wonder Bread, Wheaties, frozen foods, pineapple upside down cake, KoolAid, Pez, Gerber baby foods, Twizzlers, Baby Ruth, LaChoy foods, Betty Crocker, Eskimo pies, hybrid corn, iodized salt, Land O' Lakes butter, Mounds bars, Oh Henry bars, Wrigley's gum, A&W Root Beer, Milky Way bars, Reese's Peanut Butter Cups, Bit-O-Honey candy, fruit flavored lifesavers, Oscar Mayer packaged bacon & wieners, Green Giant peas, Mr. Goodbar, Hormel canned ham, Milk Duds, homogenized milk, Mike & Ikes, Welch-ade, broccoli in the USA, Butterfingers, Peter Pan peanut butter, Rice Krispies, Velveeta cheese and ruby grapefruit

1930-1939: Woman's Day magazine, banana bread, Bisquick, tacos, Fritos, sloppy joes, Spam, Krispy Kremes, macaroni & cheese, canned soda, Jiffy biscuit mix, Lime Jello, Mott's applesauce, Snickers, Toll House cookies, Twinkies, sliced Wonder bread, Alka Seltzer, dehydrated onion, Tootsie Pops, Three Musketeers bars, bagels, corn chips, Heath bars, Jello chocolate pudding, the Budweiser Clydesdales, canned pineapple juice, Sunsweet prune juice, V-8 juice, Waldorf salads, Campbell's chicken noodle and cream of mushroom soups, Ritz crackers, 5 flavors of Lifesavers, Realemon lemon juice, Sugar Babies, Girl Scout cookies (25 cents a box), Mars bars, the Waring blender, A&P Supermarket, Kit Kat bars, Kix, Ragu, shopping carts, Smarties, Hershey Krackel, Lawry's seasoned salt, Nescafe instant coffee, Teflon, food stamps, Lay's potato chips, Nestle chocolate chips, pressure cookers and in 1936 American Airlines began serving meals on its DC3's

1940-1949: pre-cut, pre-packaged meats in cellophane wrappers, the garbage disposal, instant mashed potatoes, Tupperware, York peppermint patties, M&M's, Rice Krispie treats, corn dogs (at the Texas State Fair), nachos, Betty Crocker & Pillsbury cake mixes, frozen French fries, seedless watermelon, Jolly Ranchers, Whoppers, chicken fried steak, Dairy Queen, McDonald's, Kellogg's Raisin Bran, the Chiquita banana jingle, Fleischman's active dry yeast, Mrs. Paul's frozen foods, Almond Joy, aluminum foil, Kraft singles, Baskin-Robbins, Nestle's Quik, electric dishwahr, Minute Rice, Sara Lee (named after the founder's 9-year old daughter), the Pillsbury bake-off and malted milk balls; (President Harry Truman's favorite meal was meatloaf with tomato sauce and tuna-noodle casserole)

(Continued on Next Page)

(CAN YOU REMEMBER WHEN THESE WERE INTRODUCED - CONTINUED)

1950-1959: Cascade for dishwashers, the first Swanson TV dinner (turkey, mashed potatoes & peas), Presto electric skillet, Lipton's onion soup mix, Jello instant pudding, marshmallow Peeps, Rice-A-Roni, Dunkin' Donuts, Green Giant foods, Sugar Pops cereal, Swanson pot pies, fish sticks, Kellogg's Frosted Flakes, Saran Wrap, Cheez Whiz, the Howdy Doody tumbler with Welch's jelly, Burger King, colored appliances, M&M peanut candies, Trix, Kentucky fried chicken, IHOP, the Betty Crocker picture cookbook and Pizza Hut

1960-1969: Nachos (Dallas State Fair), Buffalo Wings (Anchor Bar in Buffalo, NY), Life cereal, Coffee Rich, Dominoes Pizza, Granny Smith apples, Sprite, Mrs. Butterworth's syrup, Charlie the Tuna, frozen pie crust, Taco Bell, Chips Ahoy cookies, the blue sticker on the Chiquita banana, Fruit Loops, self-cleaning ovens. Pop Tarts, Cool Whip, the Pillsbury doughboy, Spaghettiios, Tang, Bugles, the Big Mac & sugarless gum

1970-1979: Eggo waffles, Hamburger Helper, canned A&W Root Beer, Rolos, Starbucks, Egg McMuffin, the food processor, cinnamon graham crackers, Jelly Belly, the Happy Meal and Reese's pieces

1980-1989: spaghetti squash, Diet Coke, Equal, Nutrasweet, Ben & Jerry's ice cream, Pop Secret microwave popcorn and the Symphony candy bar

1990-1999: the Food Network, Hershey's Hugs, blue M&M's, Pepsi One, Hershey's Bites and cream of broccoli soup

21st Century: Heinz green & purple ketchup, black & white M&M's, Baker's Dipping Chocolate, French Vanilla and Strawberry Cool Whip

All adult women of the parish are Altar Society members. They choose to be an active, honorary or inactive member. Each active member signs up to work on a monthly committee. Monthly committees provide refreshments for the monthly meeting, serve coffee and rolls during the CCD year, and help with all other Altar Society projects during their month.

Appetizers, Beverages, Candy, Dips, and Snacks

My Favorite Recipes in this section are:

RECIPE

PAGE #

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Hints for Appetizers, Beverages, and Dips

Save leftover fruit juices until there's enough to freeze in an ice tray. The cubes add extra flavor to lemonade, iced tea or Jello.

You won't need sugar with your tea if you drink Jasmine tea or the lighter bodied varieties like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.

Calorie-free club soda adds sparkle to iced fruit juices, makes them go further, and reduces calories per portion.

When possible, float blocks of ice in punch rather than ice cubes. This not only is more decorative, but also slows melting and diluting.

Try placing fresh or dried mint in the bottom of hot chocolate for a zesty taste.

You can thaw frozen orange juice right in the container. Remove the top metal lid and place the opened container in the microwave. Heat on high power 30 seconds for 6 oz. and 45 seconds for 12 oz.

Never boil coffee; it brings out the acid and causes a bitter taste. Store coffee in the refrigerator or freezer to retain the fresh flavor.

Coffee beans and ground coffee retain their strong flavor longer if kept in the freezer.

Use a teaspoon of nonfat dry milk in your coffee or tea rather than nondairy creamers which contain saturated fats and sugar.

To keep tea and tea bags fresh, store them in air-tight containers in a cool, dark place away from strong-flavored foods.

When serving hors d'oeuvres on a silver tray, you may wish to protect the tray from acids by covering it with a layer of green lettuce.

Use yogurt instead of sour cream for dips and you will reduce the calorie content.

Buy a loaf of unsliced pumpernickle bread and freeze it for an hour so that you can slice it wafer thin. Then spread with unsalted butter and a light sprinkling of Parmesan cheese. Toast at 325° until crisp.

Cut circles of bread with a cookie cutter, spread with mayonnaise, top with a cucumber and a pimiento sliver or a sprig of dill.

— APPETIZERS —

IRISH SAYINGS

...The freshest of food and the oldest of drink.

...If you do not sow in the Spring, you will not reap in the Autumn.

...Young people don't know what old age is,
And old people forget what youth was.

...An old broom knows the dirty corners best.

SEAFOOD CANAPES

Mary (Martin) Fischer

- | | |
|---|---|
| 1 (5 oz.) can crabmeat or
small pkg. frozen shrimp | 1 T. mayonnaise |
| 1 tsp. Lawry's seasoned salt | ½ stick margarine |
| ¼ tsp. garlic salt | 1 (6 oz.) pkg. cheddar cheese
(grated) |
| 1 tsp. Worcestershire sauce | 6 English muffins (halved) |

Combine and beat well all but muffins. Spread evenly on 12 muffin halves. Cut into fourths or eighths. Place single layer of muffin pieces on cookie sheet. Freeze firm. Place in plastic bag. Store in freezer. No need to defrost before using. Bake at 375° 10 minutes or to bubbly. Serve hot.

APPLESAUCE CHEESE BALL

Sandy Bugg

- | | |
|---|--------------------------|
| 2 (8 oz.) pkgs. cream cheese | Dash of garlic powder |
| 1 (8 oz.) pkg. cheddar cheese
(shredded) | 2 T. green onion (diced) |
| ½ C. applesauce | 1 T. pimento (diced) |
| 1 (4 oz.) pkg. dried beef
(finely chopped) | 1 tsp. paprika |
| | Walnuts |

Beat first 3 ingredients until creamy and fairly smooth. Add remaining ingredients. Make into a ball. Chill. Toast walnuts by placing on a cookie sheet in a 350° oven for 10 minutes. Stir around, several times. Roll ball in chopped walnuts. Chill. Serve with crackers.

APPETIZERS

BEVERAGES

CANDY

DIPS

AND

SNACKS

CHEESE BALL

Barbara (Cheney) Mensen

- | | |
|--|-----------------------------------|
| 2 (8 oz.) pkgs. cream cheese
(softened) | 2 tsp. Worcestershire sauce |
| 2 tsp. Accent | 2 pkgs. green onions (tops only) |
| | 2 pkgs. dried beef (chopped fine) |

Mix ingredients. Form a ball. Chill.

CHEESE BALL

Tiffany Thompson

- | | |
|---|--------------------------------|
| 1 pkg. dried chipped beef
(finely chopped) | ½ tsp. garlic powder |
| 2 (8 oz.) pkgs. cream cheese
(softened) | 1 tsp. cooking sherry |
| | 1 tsp. onions (finely chopped) |
| | ½ tsp. onion powder |

Soak onions in sherry while cream cheese softens. Combine all ingredients. Form into a ball. Refrigerate.

CHEESE FONDUE

Joan Laughlin

- | | |
|-------------------------------|--|
| 1 lb. French or Italian bread | 1¾ C. + 2 T. dry white wine
(Chablis, Chardonnay) |
| 1 clove garlic | 1 (20 oz.) (1¼ lb.) Swiss cheese
(big eye Swiss, Emmentaler,
Gruyere) (shredded) |
| 1 T. butter | 2 oz. Kirsch |
| Pinch of salt | |
| 1 T. cornstarch | |
| White pepper | |

Mince garlic. Sprinkle with salt. Make paste of garlic with flat side of knife. Place fondue pot over medium heat. Add butter. When melted, add garlic paste. Add 1¾ C. wine. Heat to a slow simmer, with bubbles breaking the surface. Add ¼ of the cheese, cook, stirring with wooden spoon until cheese begins to melt. Gradually add handfuls of cheese. Continue to cook until all the cheese has melted. Salt and pepper, to taste. In a small bowl, combine cornstarch with 2 T. wine. When cornstarch dissolves, add to the cheese. Cook, stirring vigorously until mixture boils and thickens. Add kirsch. Boil, stirring constantly about 5 seconds. Remove from heat.

CHOCOLATE CHIP CHEESE BALL

Teresa (Gilmore) Luebbert

- | | |
|-----------------------------|---|
| 1 (8 oz.) pkg. cream cheese | 2 tsp. brown sugar |
| ½ C. butter (no substitute) | ¾ C. mini semi-sweet
chocolate chips |
| ½ tsp. vanilla | |
| ¾ C. powdered sugar | ¾ C. pecans (finely chopped) |

Mix softened cream cheese and softened butter. Blend well. Add next 3 ingredients. Add chips. Form in ball. Chill 2 hours or longer. Remove from refrigerator. Roll large ball in pecans. Chill 1 hour. Serve with vanilla wafers or graham cracker sticks.

SWISS FONDUE

Joan Laughlin

- | | |
|--|------------------|
| 2 C. dry white wine | Pinch of nutmeg |
| 4 C. (16 oz.) Gruyere cheese
(shredded) | 1 T. lemon juice |
| 4 C. (16 oz.) Fontina cheese
(shredded) | 1 T. arrowroot |
| | 1 oz. Kirsch |

Warm wine and lemon juice to boiling. Reduce heat to low. Toss cheese with arrowroot and gradually add to wine, stirring constantly. When cheese is melted, stir in Kirsch. Pour into heated fondue pot. Sprinkle with nutmeg. Serve with bread cubes or fruit wedges for dipping. Makes 6 servings. Dippers: French bread cubes, pear wedges, apple wedges.

FRENCH FRIED SWISS CHEESE

- | | |
|-----------------------------------|------------|
| 1 lb. Swiss cheese (½" cubes) | 2 eggs |
| 2 C. bread crumbs (finely grated) | ¼ C. water |
| Salad oil | |

Beat eggs and water. Dip cheese cubes in egg mixture. Then dip in crumbs. Repeat second coating of egg mixture and crumbs. Chill. Deep fry in salad oil at 360° (or have guests fry their own in a fondue pot).

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CHEESE PUFFS

Joan Laughlin

½ lb. Sharp cheese (grated)	¼ tsp. salt
½ C. margarine (softened)	¼ tsp. paprika
1 C. flour	48 stuffed green olives

Cream margarine and cheese together to smooth. Add flour and milk. Form into balls of 1 tsp. dough around each olive. Bake at 400° until puffy and light brown. These may be frozen and baked at a later date.

CHEESE STRAWS

Joan Laughlin

3 C. sharp cheddar cheese (grated)	2 tsp. salt
3 C. flour (approximate)	½ lb. margarine
	½ tsp. red pepper

Sift flour and seasonings together. Cream margarine with electric mixer until light and fluffy. Add seasoned flour and cheese. Blend thoroughly with mixer. Let stand in refrigerator several hours. Make desired shape using cookie press. Bake on ungreased sheet at 350° about 10 minutes (watch closely as this rich cheese dough burns easily). Makes about 40 straws.

BAR-B-QUE BACON WRAPPED CHESTNUTS

Mindy Stripe

Whole water chestnuts	Bacon
-----------------------	-------

SAUCE:

1 C. ketchup	¼ C. soy sauce
¼ C. brown sugar	

Wrap chestnuts with bacon. Insert toothpick to hold together. Bake 20 minutes at 400°. Drain grease. Combine sauce ingredients. Pour over chestnuts. Return to oven for 7 minutes.

CRABBIES

Becky Hughes

1 stick butter (softened)
1½ tsp. mayonnaise
1 can crab meat

1 jar Old English cheese
Garlic powder (to taste)
6 English muffins

Combine cheese and butter. Add all but muffins. Spread on 12 muffin halves. Bake at 350° until bubbly hot and golden. Take out and cut into halves and quarters. Can be made up ahead of time. Freeze. Take out and bake when needed.

DEVILED EGGS

Pauline Laughlin

6 eggs
3 T. mayonnaise
½ tsp. dry mustard

¼ tsp. salt
¼ tsp. pepper
Paprika (optional)

Put eggs in saucepan. Cover with cold water. Cover. Bring to rolling boil. Immediately take off heat. Let set covered for 20 minutes. Drain. Cover eggs with cold water until cooled. Peel. Cut in half lengthwise. Carefully scoop out yolks. Mash yolks. Combine filling ingredients. Fill whites by spoon or pastry bag. Sprinkle with paprika, if desired. Chill.

CHEESY DEVILED EGGS

Ann McDonald

6 hard cooked eggs
(finely chopped)
3 bacon strips (fried & crumbled)
¼ C. mayonnaise
1 tsp. onion (minced)

½ tsp. salt (optional)
½ tsp. pepper
¼ tsp. prepared mustard
1 C. cheddar cheese (shredded)

Combine first 7 ingredients until creamy. Shape into 1-inch balls. Roll in cheese. Cover and refrigerate until serving. Yields: About 2 dozen.

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GARDEN STYLE ROLLUPS

2 (8 oz.) pkgs. cream cheese
1 oz. envelope Ranch salad
dressing mix
10 (7-8") flour tortillas
½ C. carrots (finely chopped)

½ C. green or sweet onion
(finely chopped)
½ C. green or red sweet pepper
(finely chopped)
2 C. (8 oz.) cheddar cheese
(shredded)

Beat cream cheese to fluffy. Mix in salad mix. Spread about 3 T. mixture on each tortilla. Sprinkle vegetables and cheese evenly over each tortilla. Roll up tortillas securely. Cover with plastic wrap. Chill. Cut into 1-inch slices to serve. Yield: 60.

BACON WRAPPED SMOKIES

JoAnn Cheney

1 lb. little smokies
1 lb. bacon

1 C. brown sugar (packed)

Cut bacon strips into thirds. Wrap around little smokies. Put in 9x13-inch pan. Sprinkle brown sugar over top. Cover with foil. Refrigerate overnight. Bake at 350° for 45-60 minutes.

ZUCCHINI APPETIZERS

Shirley Leahy

3 C. (4 small) unpared zucchini
(thinly sliced)
1 C. Bisquick
½ C. onion (finely chopped)
½ C. Parmesan cheese (grated)
2 T. parsley (snipped)
½ tsp. salt

½ tsp. seasoned salt
½ tsp. dried marjoram or
oregano leaves
Dash pepper
1 clove garlic (finely chopped)
½ C. vegetable oil
4 eggs (slightly beaten)

Heat oven to 350°. Grease or Pam 9x13-inch pan. Mix all ingredients. Spread in pan. Bake about 25 minutes to golden brown. Cut into 1x2-inch pieces. Yields: About 4 dozen.

SPINACH BAKE

Mildred Doyle

2 (10 oz.) pkgs. frozen spinach
2 C. small curd cottage cheese
½ C. Parmesan cheese (grated)
3 eggs

Dried onion, to taste (chopped)
Garlic powder (to taste)
Pepper (to taste)

Unthaw and drain spinach. Add remaining ingredients. Bake in greased 9-inch square pan at 350° for 45 minutes.

— BEVERAGES —

IRISH TOASTS

Slainté - Cheers! (pronounced as if quickly slurring "it's a lawn chair")

Friend of my soul, this goblet sip "twill close the pensive tear." 'Tis not so sweet as woman's lip but ah, 'tis more sincere.

I have known many and liked not a few, but loved only one so this toast's for you.

Here's to being single, drinking doubles, and seeing triple!

Encouraging a second drink - Remember a bird with one wing can't fly.

Here's to a temperance supper with water in glasses tall, and coffee and tea to end with and me not there at all!

May the tap be open when it rusts!

Birthday Toast: We drink to your coffin. May it be built from the wood of a hundred year old oak tree that I shall plant tomorrow.

IRISH WEDDING TOASTS

May the sons and daughters of your sons and daughters smile upon your face.

May there be a generation of children on the children of your children.

May the roof above you never fall in, and those gathered beneath it never fall out.

May the roof over your heads be as well thatched as those inside are well matched.

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OLD IRISH TOAST

Long live the Irish,
Long live their cheer!
Long live our friendship
year after year!

ATHLETIC WEIGHT MAINTENANCE DRINK

John Maher

- | | |
|---|---|
| 6-8 oz. milk or to taste or
orange juice | 1 whole banana |
| 1 (8 oz.) carton peach yogurt
(or your favorite) | 1/3 (16 oz.) bag frozen fruit
(mixed fruit, blackberries,
strawberries or others) |
| 20-27 grams soy meal
replacement (e.g. Naturade)
French vanilla | |

Combine first 2 ingredients. Mix in blender. Add remaining ingredients. Mix in blender. Used to build muscle and control weight loss. Consume shortly after a vigorous workout (football, track, weight lifting).

EGG NOG

Maxine Wilkinson

- | | |
|----------------------|----------------|
| 4 egg yolks (beaten) | 2 T. bourbon |
| 2 C. whole milk | 2 T. light rum |
| 1/2 C. sugar | 1 tsp. vanilla |
| 1 C. whipping cream | Ground nutmeg |

In large sauce pan, combine first 3 ingredients. Cook and stir over medium heat until mixture coats metal spoon. Remove from heat. Place in bowl of ice. Stir 2 minutes. Stir in next 4 ingredients. Cover. Chill 4-24 hours. Sprinkle nutmeg on top to serve.

What butter or whiskey does not cure cannot be cured.

CARRIBEAN COOLER

Country Time lemonade mix
3 C. cold water

2 C. cold pineapple juice
1 C. cream of coconut

Measure drink mix to 2-quart line. Place water and mix in pitcher. Dissolve mix. Add remaining ingredients. Serve over crushed ice.

AMARETTO COCOA MIX (HOT CHOCOLATE)

Julie Maher

10½ C. nonfat dry milk
4 C. powdered sugar
2 (8 oz.) jars Amaretto flavored
nondairy powdered creamer

3½ C. Nestles Quick chocolate
milk powder
2¾ C. nondairy powdered creamer
½ tsp. salt

Mix. Store in airtight container. Makes 8 pints.

JANAE'S COCOA

Janae Shough

1 C. water
½ C. sugar

1 T. cocoa
4 C. milk

Bring first 3 ingredients to a boil. Add milk. Heat.

ORANGE JULIUS

Tara Doyle

1 (6 oz.) can orange juice
concentrate
2 C. lowfat milk

2 C. water
¼ C. sugar
1 tsp. vanilla

Thaw juice. Combine all ingredients in blender. Blend thoroughly. Serve immediately.

HOMEMADE LEMONADE

Peg Martin

- | | |
|--|------------------------------|
| 3 C. sugar | 3 C. lemon juice (14 lemons) |
| 2 C. water | 1 (1 liter) bottle chilled |
| 1 C. lemon peel strips
(about 6 lemons) | club soda |

In large sauce pan, cook and stir sugar and water over medium heat until sugar dissolves. Stir in lemon strips. Bring to a boil. Reduce heat. Simmer uncovered 5 minutes. Remove from heat. Cool slightly. Stir in lemon juice. Cover. Refrigerate until chilled. Discard lemon strips. Pour mixture into pitcher. Gradually add club soda. Yields: 10 cups.

PUNCH

Linda Holman

- | | |
|--|--------------------------------|
| 3 (6 oz.) pkgs. Jello
(flavor of your choice) | 1 (46 oz.) can pineapple juice |
| 1 (6 oz.) can frozen orange juice | 1 quart boiling water |
| 1 (12 oz.) can frozen lemonade | 2 quarts cold water |
| 2½ C. sugar | 1 liter Sprite |

Dissolve Jello in boiling water. Add juices and sugar. Stir. Add cold water. Freeze until ready to use. Set out 1 hour before serving. Add Sprite. Stir.

ALMOST CHAMPAGNE PUNCH

- | | |
|------------------------------|--------------------|
| 3 small cans frozen lemonade | ¼ C. sugar |
| 1 box frozen strawberries | 2 quarts gingerale |

Mash strawberries. Add undiluted lemonade and sugar. To serve, add gingerale and ice.

CHRISTMAS PUNCH

Mindy Stripe

- | | |
|-------------------------------|-----------------------|
| 1 quart (4 C.) apple cider | 1 tsp. whole allspice |
| 1 pint (2 C.) cranberry juice | 1 tsp. whole cloves |
| 1 pint (2 C.) orange juice | 3-6 cinnamon sticks |
| ½ C. sugar | |

Pour cider and juices into a large coffee percolator. Put remaining ingredients in the basket. Brew.

GRANDMA KNOWLES PUNCH

Sarah Martin (Tom)

2 pkgs. strawberry Kool-Aid
2½ C. sugar
4 quarts water
2 small frozen cans orange juice

1 small frozen lemonade
3 (46 oz.) cans pineapple juice
2 quarts ginger ale

Combine all but ginger ale. Chill. Add ginger ale just before serving. Serves 50.

♥ SHERBERT PUNCH

Angela Pelster

In Memory of Betty Pelster

½ gallon lime or orange sherbert
1 large can pineapple juice

1 liter 7-Up

Place sherbert in punch bowl. Pour juice and 7-Up over sherbert. Make up ahead of time to allow sherbert to melt slowly. Mix well.

SLUSHY PUNCH

Laurie McGargill

4 C. boiling water
2 C. sugar
2 large pkgs. Jello (any flavor)
8 C. cold water
1 (6 oz.) can frozen lemonade
(undiluted)

1 (6 oz.) can frozen orange juice
(undiluted)
1 (46 oz.) can pineapple juice
½ (2 liter) bottle 7-Up or
ginger ale

Combine ingredients. Pour into plastic gallon ice cream pails. Set out a few hours before serving time to slushy state. Add pop for bubbles. The orange juice can affect the punch color. Omit the orange juice and use two lemonades if needed for the right color. This is a great punch for showers!

STRAWBERRY BANANA SLUSH

Julie Maher

1 can Strawberry Breeze
1 (16 oz.) pkg. frozen
strawberries
¼ tsp. vanilla

1 (11.5 oz.) can milk
2 bananas (cut up)
3 ice cubes

Combine and mix ingredients in blender. Serve or store in freezer until ready to eat.

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APRICOT BRANDY SLUSH

Margine (Laughlin) Henry

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|------------------------------------|--------------------------------|
| 9 C. water | 1 (12 oz.) can frozen lemonade |
| 2 C. sugar | 2 C. apricot brandy |
| 4 black tea bags | 7-Up |
| 1 (12 oz.) can frozen orange juice | |

Boil 7 C. water with sugar. Cool. Boil 2 C. water. Add tea bags. Let steep. Cool. Add to first mixture with frozen concentrates. Stir to dissolve. Add brandy. Freeze. Mix equal parts of slush and 7-Up, stir lightly and serve.

GOOD MORNING SMOOTHIE

- | | |
|----------------------------|---------------------|
| 1 seedless orange (peeled) | ½ C. orange juice |
| 1 banana (sliced) | 1 C. vanilla yogurt |

Put orange sections and banana in blender. Add remaining ingredients. Blend to smooth.

— CANDY —

SWEET IRISH SAYINGS

How sweetly lies old Ireland, emerald green beyond the foam. Awakening sweet memories, calling the heart back home.

Bricks and mortar make a house, but the laughter of children makes a home.

Many people walk in and out of your life, but only true friends will leave footprints in your heart.

Here's to you and yours, and to mine and ours, and if mine and ours ever come across you and yours I hope you and yours will do as much for mine and ours as mine and ours have done for your and yours.

GRAMMIE'S PEANUT BRITTLE

Rose Welchans

- | | |
|------------------|----------------|
| 2 C. sugar | 1/2 C. water |
| 1 C. white syrup | 3 tsp. soda |
| 2 C. raw peanuts | 1 tsp. vanilla |

Cook sugar, water and syrup to hard boil (236°). Add peanuts. Cook to golden brown (295°). Keep stirring after 236°. Add vanilla and soda. Pour on cookie sheet. Work quickly.

MICROWAVE BRITTLE

Marilyn (McGargill) Skahill
Margine (Laughlin) Henry

MARILYN'S BRITTLE:

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|-------------------------|----------------|
| 1 (13 oz.) can cashews | 1 tsp. vanilla |
| 1 C. sugar | 1 tsp. butter |
| 1/2 C. light Karo syrup | 1 tsp. soda |

MARGINE'S BRITTLE:

- | | |
|-----------------------|----------------|
| 2 C. raw peanuts | 1 tsp. vanilla |
| 2 C. sugar | 2 T. butter |
| 1 C. white corn syrup | 2 tsp. soda |
| Dash salt | |

Marilyn: Combine first 3 ingredients in microwave safe bowl. Microwave on high 3 minutes, stir, microwave 3 minutes more. Add vanilla and butter. Stir. Microwave 1 1/2 minutes. Stir.

Margine: Combine first 4 ingredients in microwave safe bowl. Stir. Microwave on high 8 minutes. Add vanilla and butter. Stir. Microwave on high 4-5 minutes or to crack stage.

Both: Stir in soda. Pour very quickly onto buttered cookie sheet. This hardens very fast so stretch mixture with a wooden spoon if you want a thinner brittle. Cool. Break apart. This is a very good brittle at Christmas time.

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CHERRY MASH CANDY

Amy Gutschenritter

FONDANT:

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|--------------------------|---------------|
| 1/3 C. butter (softened) | 1/2 tsp. salt |
| 1/3 C. light Karo syrup | |

COATING:

- | | |
|-----------------------------------|----------------------------------|
| 1/2 C. semi-sweet chocolate chips | 3 1/2 C. or 1 lb. powdered sugar |
| 1/2 C. milk chocolate chips | 1 bottle maraschino cherries |
| 1 tsp. cherry flavoring | (drained & chopped) |

Peanuts (finely chopped)

Combine all ingredients except powdered sugar. Add sugar. Knead with hands until blended (will be very soft). Make into small quarter-size balls. Freeze. Melt chips. Add peanuts. Drop frozen balls in chocolate mixture. Let set on waxed paper. A holiday favorite.

CHOCOLATE COVERED CHERRIES

- | | |
|---------------------------------------|---|
| 1/2 C. butter or margarine (softened) | 4 C. powdered sugar |
| 2 C. marshmallow creme | 1 (16 oz.) jar maraschino cherries (well drained) |
| Pinch of salt | 2 C. semi-sweet chocolate chips |
| 1 tsp. almond flavoring | 2 T. shortening |

Cream butter. Add next 4 ingredients. Mix well. Knead into large ball. Chill 1 hour. Roll mixture into 1-inch balls. Flatten into 2-inch circles. Wrap circle around cherries. Carefully shape into balls. Place on wax paper lined cookie sheets. Cover loosely. Refrigerate 4 hours or overnight. Melt remaining ingredients in double boiler. Dip cherry balls. Place on wax paper to harden. Refrigerate in covered container 1-2 weeks to ripen.

The Altar Society provides grants to high school graduates from the parish.

FUDGE

Trish Delehant

- | | |
|-----------------------|----------------|
| 3½ C. sugar | 1 tsp. vanilla |
| 3 T. cocoa | 1 T. butter |
| 1 can evaporated milk | Nuts (chopped) |
| 2-3 T. white syrup | |

Combine first 4 ingredients. Heat to soft ball stage. Set in pan of cool water for 2-3 minutes. Add remaining ingredients. Beat with mixer to thick. Pour in a greased 9-inch square pan. This is best if made on a sunny day!

CHOCOLATE CARAMEL WALNUT FUDGE

Janie Brannen

- | | |
|--------------------------------|--------------------------------|
| 3 C. (18 oz.) chocolate pieces | ½ C. caramel ice cream topping |
| 1 can condensed milk | 1½ tsp. vanilla |
| 1 C. English walnuts (chopped) | |

Melt the first 2 ingredients over low. Remove from heat. Stir in remaining ingredients. Spread in foil lined 8 or 9-inch square pan. Cool. Turn onto cutting board. Remove foil. Cut into squares.

PEANUT BUTTER FUDGE

Bridget Campbell

- | | |
|------------------|----------------------------|
| 2 C. white sugar | 1 C. marshmallow cream |
| ⅔ C. milk | 1 C. crunchy peanut butter |
| ½ stick butter | |

Combine first 3 ingredients. Boil to soft ball stage. Remove from stove. Add remaining ingredients. Mix well and fast. Pour in buttered 9x9-inch pan. Cool.

HERSHEY HUGS

Diane Silkett

- | | |
|------------------------------|-------------------------|
| 1 (13 oz.) bag Hershey Hugs* | 2½ C. Rice Krispies |
| 1½ C. crunchy peanut butter | 2½ C. mini-marshmallows |
| 1 C. salted peanuts | |

Melt together Hugs and peanut butter. Add remaining ingredients. Drop by teaspoon on wax paper or baking sheet. *You can substitute 1½ lbs. almond bark for the Hugs.

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MINTS

Kathy Doyle

- 1 (8 oz.) pkg. cream cheese Mint flavoring
2 lbs. powdered sugar

Soften cream cheese at room temperature. Work powdered sugar into cream cheese, kneading with your hands. Add flavoring. Shape in balls. Roll in sugar. Press in molds. Fold out on wax paper. Let dry completely. Store in freezer.

STACIE'S OREO BALLS

Becky Head

- 1 (8 oz.) pkg. cream cheese 1 pkg. white almond bark
1 pkg. Oreo cookies (crushed) 1 (6 oz.) pkg. chocolate chips

Combine cream cheese and Oreos. Make in 1-inch balls. Refrigerate 2 hours. Melt bark. Dip balls. Put back in refrigerator to harden. Drizzle melted chocolate chips over top to decorate.

PEANUT CLUSTERS

Teresa (Gilmore) Luebbert

- ½ pkg. chocolate almond bark 1 (10 oz.) pkg. mini-
1 pkg. milk chocolate chips marshmallows
1 lb. pkg. salted peanuts
with skins

IMPORTANT: Heat oven to 200°. Turn if off. Have almond bark and chips in a cake pan. Place pan in oven about 20 minutes until mixture softens. Mixture will retain shape even when soft. Test to be sure mixture is completely softened. Combine marshmallows and peanuts in a large bowl. Blend in softened mixture. Drop by teaspoonful on waxed paper. Let set. Store in a cool, dry area. This usually makes 2 (3 lb.) coffee can sized containers.

JOHNNY'S REESES CANDY

Janet Shough
Dorothy Maher

2 C. powdered sugar
6 T. butter (melted)

1½ C. peanut butter
1 (6 oz.) pkg. chocolate chips

Combine first 3 ingredients. Roll into balls. Refrigerate until firm. Melt chocolate chips with ¼ cake paraffin in a double boiler. Dip balls. Set on wax paper to dry.

SALTED NUT ROLLS

Teresa (Gilmore) Luebbert

1 (7½ oz.) jar marshmallow creme
1 tsp. vanilla
3½ C. powdered sugar

1 lb. caramels (unwrapped)
3 C. salted peanuts (chopped)

Sift powdered sugar. Combine marshmallow creme and vanilla. Add powdered sugar. Use your hands to mix this, it will take some effort and time. Shape into 1-inch in diameter and 2½-inch long logs. Freeze 6 hours. Melt caramels over hot water; keep mixture warm. Dip candies in melted caramels then roll in chopped nuts until well coated. Place on waxed paper. This makes 5 lbs. of candy. These taste like the purchased salted nut rolls.

GRAHAM TOFFEES

Joan Laughlin

½ C. + 1 T. butter or margarine
9 graham cracker squares
½ C. brown sugar

½ C. nuts
½ C. milk chocolate chips

Microwave 1 T. butter in glass 8-inch square dish on high ½-1 minute. Spread over bottom and ¼-inch up sides of dish. Line bottom of dish with crackers. Combine remaining butter or margarine and brown sugar. Microwave on high 1 minute. Beat with wire whip to thick and smooth. Microwave 2 minutes. Pour over crackers. Spread. Sprinkle with nuts. Microwave on high 1½-3 minutes or until mixture boils 1 minute. Rotate ¼ turn every 30 seconds. Cool 1 minute. Sprinkle with chips. When soft, spread to frost bars. Loosen edges. Cut into quarters. Remove each quarter to cutting board. Cut into smaller pieces. Store in refrigerator for crisp toffee.

SKORS

Margaret Laughlin

3 bags milk chips

Nuts (chopped)

2 bags Skor bits

Melt chips. Fold in Skors. Spread on cookie sheet. Sprinkle nuts over top. Press nuts down slightly. As mixture begins to set, score lightly into small pieces.

— DIPS —

AN IRISH WAY WITH WORDS

Gossiper - She has a tongue that would clip a hedge.

Clever thief - He'd steal the sugar out of the punch.

A person with a bad shooting aim - He wouldn't hit a hole in a ladder.

An impish child - That child suffers from a double dose of Original Sin.

APPLE DIP

1 tsp. vanilla

$\frac{3}{4}$ C. brown sugar

1 (8 oz.) pkg. cream cheese
(softened)

Heath bar (crushed)

Granny Smith apples

$\frac{1}{4}$ C. sugar

Thoroughly combine all but apples. Dip apples.

ARTICHOKE DIP

Joan Laughlin

1 (14 oz.) can artichoke hearts
(chopped)

$\frac{1}{2}$ C. sour cream

1 clove garlic (pressed)

$\frac{1}{2}$ C. mayonnaise or
salad dressing

1 C. Parmesan cheese (grated)

Mix ingredients. Put in pie tin. Bake at 350° for 20 minutes. Serve immediately with crackers or appetizer breads.

HOT ARTICHOKE DIP

Becky Hughes

- 1 (8 oz.) jar mayonnaise
- 1 (8 oz.) pkg. cream cheese
- 1 can artichoke hearts
(not marinated)
- 1 (6-8 oz.) pkg. Parmesan
cheese
- 1 C. cheddar and Monterey Jack
cheese (shredded)
- Garlic (chopped) or
garlic powder (to taste)
- Red cayenne pepper (to taste)

Cut artichokes to desired size. Mix with mayonnaise and cream cheese. Mix in $\frac{3}{4}$ of three cheeses, garlic and pepper. Sprinkle remaining cheese on top. Bake uncovered at 375° for 20-25 minutes.

LAYERED BEAN DIP

Joan Laughlin

- 1 (16 oz.) can fat free
refried beans
- 1 (15 oz.) can black beans
- $\frac{1}{2}$ C. reduced fat sour cream
- 1 C. salsa
- 1 C. preshredded reduced fat
Mexican blend or cheddar
cheese

Rinse and drain black beans. Combine beans. Spread in 8-inch square pan. Spread sour cream over beans. Top with salsa and cheese. Cover. Bake at 375° for 20 minutes. Uncover. Bake additional 10 minutes or to bubbly. Garnish with cilantro, if desired. Yield: 2½ C. dip. Serving size: $\frac{1}{4}$ cup.

LAYERED BEAN DIP

Rose Welchans

- 1 (31 oz.) or 2 (16 oz.) cans Old
El Paso refried beans
- 1 (4 oz.) can chopped
chilies (drained)
- 1 (1¼ oz.) envelope taco
seasoning mix
- 2 ripe avocados (peeled & pitted)
- 2 T. lemon juice
- 1 (16 oz.) jar taco sauce (mild,
medium or hot, as desired)
- 1½ C. sour cream
- 3 C. lettuce (shredded)
- 1½ C. (6 oz.) pkg. cheddar
cheese (shredded)
- Black olive slices
- Tortilla chips

In medium bowl mix first 3 ingredients. Spread on a 12-inch round serving platter. Blend avocados, juice and $\frac{1}{2}$ C. taco sauce until smooth. Spread on bean mixture. Top with sour cream. Top with remaining ingredients and serve with chips.

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BAGEL DIP

Verilee Nicholas

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|-------------------|----------------------|
| 1 pint sour cream | 1 T. Accent |
| 1 pint mayonnaise | 1 pkg. dried beef |
| 1 T. dill weed | 1 bunch green onions |

Mix all together. Chill.

BLT DIP

- | | |
|-------------------------------------|-----------------------------|
| 1 lb. bacon (fried crisp & drained) | 5 Roma tomatoes (diced) |
| 1 C. sour cream | 1 loaf Hawaiian sweet bread |
| 1 C. mayonnaise | Salt & pepper (if desired) |

Combine sour cream and mayonnaise. Add crumbled bacon and tomatoes. Season. Break bread in bite-sized pieces. Dip.

BRICKLE DIP

- | | |
|-----------------------------|--------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1 tsp. vanilla |
| ½ C. brown sugar | 1 pkg. brickle or toffee chips |
| ¼ C. sugar | |

Blend first 4 ingredients. Add chips. Use fruit for dipping.

CHEESE CHICKEN DIP

Ann Maher

- | | |
|-------------------------------|---------------------------|
| 1 lb. Mexican Velveeta cheese | 1 large can white chicken |
| 1 can cream of chicken soup | ¼ C. milk |

Combine ingredients in small crock pot. Stir. Cook on high until cheese melts. Turn to low. Serve with nacho chips.

DESSERT FONDUES

Joan Laughlin

#1:

- 1 (10 oz.) pkg. milk chocolate 2 T. Kirsch
½ C. coffee cream

#2:

- 2 (12 oz.) pkgs. semi-sweet 2 T. Kirsch or brandy
chocolate ½ C. nuts (chopped)
1 C. whipping cream

Break chocolate into small pieces. Combine with other ingredients in fondue pot. Place over low heat. Stir to smooth. For dipping use bite-size pieces of angel food or pound cake, melon balls, strawberries, cherries, marshmallows, bananas, apples or pineapple chunks.

FRUIT DIP

Julie Maher

- 1 (8 oz.) pkg. cream cheese 1 T. pineapple juice
1 (7 oz.) jar marshmallow creme

Whip ingredients together. Chill. Serve with fresh fruit.

FRESH FRUIT DIP

Ann McDonald

- 1 (8 oz.) pkg. cream cheese ¼ C. brown sugar (packed)
(softened) 1-2 T. maple syrup
½ C. sour cream Fresh fruit
¼ C. sugar

Combine all but fruit. Chill. Serve with fruit. Yields: 2 cups.

GUACAMOLE DIP

Joan Laughlin

- 4 avocados (mashed) 1 tsp. salt
2 T. lime juice ¼ tsp. Tabasco
½ tsp. Worcestershire sauce 2 cloves garlic (crushed)

Combine all ingredients. Cover and chill.

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HOT DIP

Joan Laughlin

1 pkg. dried beef (cut fine)
2 T. onion (chopped)
½ tsp. salt
2 T. margarine (melted)

1 (8 oz.) pkg. cream cheese
¼ tsp. pepper
½ C. pecans (chopped)

Mix first 5 ingredients. Put in greased casserole. Sprinkle pecans on top. Drizzle with margarine. Bake at 350° for 20 minutes covered and 5 minutes uncovered. This can be made 1-2 days ahead and refrigerated. Serve with Sociables, Bugles, etc.

MEXICAN DIP

Kathy Doyle

½ lb. ground beef
1 C. refried beans
1 (8 oz.) can tomato sauce
1 pkg. taco seasoning mix

1 small onion (chopped)
½ tsp. dry mustard
¼-½ tsp. chili powder

TOPPING:

1 C. sour cream
2 T. cheddar cheese (grated)
Additional cheddar cheese

¼ tsp. chili powder
Lettuce (finely shredded)

Brown beef and drain. Add remaining ingredients. Heat to boiling, stirring constantly. Spread in ungreased pan. Combine all but lettuce for topping. Spread over ground beef mixture. Sprinkle with lettuce and more cheese. Serve with corn or taco chips. Makes 3½ C. dip.

MARINATED DIP

Sandy Bugg

3 (8 oz.) pkgs. Monterey Jack
cheese (grated)
1 bunch green onions (chopped)
1 (8 oz.) bottle Italian dressing

1 can chopped green
chilies (drained)
7-8 Roma tomatoes (diced)
1 small can black olives (drained)
Fritos

Combine first 6 ingredients. Serve with Fritos.

NACHO DIP

Paul Laughlin

- 2 lbs. Velveeta cheese
- 1 can hot Rotel tomatoes
- 1 can original Rotel tomatoes

Combine ingredients. Melt on low and serve warm.

NACHO DIP

Debby Slater

- 1 (14 oz.) can tomatoes (diced)
- 2 garlic cloves (minced)
- 1 (10 oz.) can diced tomatoes with green chilies
- 1 (8 oz.) block fat free or regular cream cheese (softened)
- 1 tsp. olive oil
- 1 tsp. chili powder
- ¼ C. onion (chopped)
- 1 (6 oz.) pkg. Velveeta (cubed)

Drain tomatoes and reserve ¼ C. juice. Set tomatoes and juice aside. Heat olive oil in medium sauce pan over medium heat. Add onion and garlic. Sauté 4 minutes. Add cream cheese. Cook, stirring constantly until melted. Add tomatoes, reserved juice and chili powder. Bring to a boil. Add cheese. Reduce heat. Cook 3 minutes or until melted, stirring constantly.

BLACK BEAN AND CORN SALSA

Pamela (Cheney) Jensen

- 1 (15 oz.) can black beans (drained)
- 1 (4 oz.) can green chilies (chopped)
- 2 cans Mexi corn or 1 large can whole corn
- 1 T. garlic (chopped)
- 2 C. Mexican festival rotel
- ¼ C. onion (chopped) or to taste

Combine all. Best if this chills several hours or overnight. Serve with corn or tortilla chips.

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SIMPLE SALSA

Rose Welchans

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|--|----------------------------|
| 2 medium tomatoes
(halved & seeded) | 1 T. green pepper (minced) |
| ½ tsp. salt | 1 T. lemon juice |
| ½ tsp. garlic (minced) | ¼ tsp. Tabasco |
| | 1 T. yellow onion (minced) |

Place tomatoes in a bowl. Sprinkle with salt. Add remaining ingredients. Mix well. Let rest 30 minutes to allow flavors to blend.

SIZZLING SALSA

Teresa Jardon

- | | |
|---------------------------------------|-------------------------|
| 12 Roma or plum tomatoes
(chopped) | 3 jalapeno peppers |
| 1 medium onion (diced) | Juice & pulp of 1 lime |
| 1 tsp. salt | ½ C. cilantro (chopped) |

Remove seeds from peppers. Mince. Add tomatoes, cilantro and onion. Sprinkle with salt and lime juice. Mix well. Serve with tortilla chips or in lettuce salad. Keeps up to a week when refrigerated in a sealed container. For extra heartburn, add one clove minced garlic.

REUBEN DIP

JoAnn Cheney

Sandy Bugg

Mildred Doyle

- | | |
|--|--|
| 1 can Bavarian sauerkraut | 3 (2.5 oz.) pkgs. corned beef |
| 1 (8 oz.) bottle Thousand
Island dressing | Cocktail pumpernickel bread
or rye crackers |
| 2 C. Swiss cheese (shredded) | |

Put sauerkraut in crock pot. Add dressing. Stir well. Add cheese and beef. Heat to melt cheese and warm mixture. Serve with bread or crackers. Sandy uses 3 T. Thousand Island dressing, 1 (3 oz.) pkg. deli corned beef and adds 8 oz. cream cheese. Mildred uses 1 pkg. dried beef, chopped and does not use Thousand Island dressing. She uses cream cheese, 1 C. shredded Swiss cheese, 1 C. mozzarella cheese and 1 C. mayonnaise. She bakes her dip at 350° for 30-40 minutes and serves it with Ritz or whole grain crackers. It takes about 2 hours to melt the cheese in a crock pot.

SPINACH DIP

Joan Laughlin

- | | |
|----------------------------------|-----------------------------|
| 1 round Hawaiian party bread | 2 C. mayonnaise |
| 1 box frozen spinach | 2 C. sour cream |
| 1 can water chestnuts (sliced) | 3 tiny green onions (diced) |
| 1 box Knorr's vegetable soup mix | |

Drain spinach. Do not cook. Add next 5 ingredients. These can be mixed a day ahead. Scoop out bread. Cube. Fill bread at the last minute. Use cubes for dipping.

TACO DIP

Marie Maher

- | | |
|-----------------------------|---------------------------|
| 1 (8 oz.) pkg. cream cheese | Lettuce |
| 1 (8 oz.) carton sour cream | Tomato |
| ½ pkg. taco seasoning | Cheddar cheese (shredded) |
| Picante sauce | |

Combine first 3 ingredients. Spread in bottom of a shallow 9x13-inch pan or a circular pizza pan (no holes in bottom). Spread a layer of picante sauce over mixture. Then layer lettuce, tomato and cheese. Refrigerate and enjoy.

TUNA DIP

Gloria (Cheney) Thompson

- | | |
|-----------------------------|---|
| 1 (8 oz.) pkg. cream cheese | ½ C. Hellmann's mayonnaise |
| 1 large can tuna (drained) | 1 C. sharp cheddar cheese (shredded) |
| ½ C. onion (diced) | ½ C. green pepper (opt.) (finely chopped) |
| 3 T. horseradish | |

Mix all ingredients thoroughly. Refrigerate at least 3 hours. Serve with crackers.

APPETIZERS

BEVERAGES

CANDY

DIPS

AND

SNACKS

TUNA PATE

Joan Laughlin

- | | |
|---|-------------------------------|
| 1 (8 oz.) pkg. cream cheese
(softened) | 2 T. chili sauce |
| 2 T. parsley (chopped) | 1 tsp. dried onions |
| ½ tsp. hot pepper sauce | 2 (6 oz.) cans tuna (drained) |

Blend first 5 ingredients. Gradually stir in tuna. Beat until thoroughly blended. Pack in 4 C. mold. Chill. Unmold. Decorate with green olives.

GREAT VEGETABLE DIP

Joan Laughlin

- | | |
|---------------------------------------|---|
| 1 pkg. Knorr's dried leek
soup mix | 1 (16 oz.) carton low fat
sour cream |
|---------------------------------------|---|

Combine ingredients. Refrigerate to develop flavor. Serve with raw veggies.

— SNACKS —

MORE IRISH WAYS WITH WORDS

A tall, large woman - That's a fine doorful of a woman.

When someone overstays a welcome - If that person went to the wedding, he'd stay for the christening.

When the music is bad - Ah, that's the tune the old cow died of.

♥ CHEX FRUIT CRUNCHIES

Teresa Luebbert

In Memory of Mabel (Mrs. Bernard) Maher

- | | |
|------------------------------------|---------------------|
| 2 T. butter or oleo (melted) | 2 C. Corn-Rice Chex |
| 2 tsp. lemon peel zest (shredded) | ¼ C. sugar |
| 2 tsp. orange peel zest (shredded) | |

Put butter in skillet. Add peels. Heat on low. Stir. Add Chex. Stir over heat 5 minutes. Sprinkle sugar over mixture. Stir 1 minute. Cool on paper towels. Store in cool, dry place.

BIRD'S NESTS

1/3 C. corn syrup
3 C. mini-marshmallows
2 T. margarine

5 C. crisp rice cereal
Mini-M&M's, regular M&M's,
jelly beans, etc.

Combine first 3 ingredients in a Dutch oven. Cook over low, stirring constantly about 8 minutes to melt marshmallows. Add cereal. Blend well. Divide mixture into 16 well greased muffin pan cups. Press with wax paper to compact indenting the center into a nest shape. Cool completely. Add candy. Variation: Reduce marshmallows to 2 C. and add 1/2 C. creamy peanut butter to the first mixture.

BURGER BITES

Rose Welchans

Few drops water
1 drop green food coloring
1/4 C. flaked coconut
48 vanilla wafers

24 chocolate covered peppermint
patties
Sesame or poppy seeds

In a small screw-top jar, combine water and food coloring. Add coconut. Shake until coconut is tinted. Set aside. Place half of the vanilla wafers, flat side up on ungreased cookie sheet. Top with a peppermint patty. Place in 350° oven for 1-4 minutes just until chocolate begins to soften. Sprinkle each with 1/2 tsp. tinted coconut. Top with a vanilla wafer. Press gently. With a clean paint brush, pastry brush or finger, brush the top of each wafer with enough water to moisten so seeds will stick. Sprinkle with seeds. Serve.

CARAMEL CHEX

Mary McDonald

1 stick oleo
1 C. brown sugar
1/4 C. white sugar

1/2 tsp. salt
1/4 tsp. soda
1 box Corn or Rice Chex

Combine first 4 ingredients. Microwave on high. Stir. Microwave 2 minutes more. Add soda. Stir. Pour over cereal in a brown grocery bag. Shake. Microwave 90 seconds. Shake. Microwave 60 seconds. Shake. Cool. Store in an airtight container.

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♥ CARAMEL CORN

Pam (Cheney) Mensen

In Memory of Margaret (Mrs. Bud) Laughlin, by her family

2-3 gallons popped corn	½ tsp. soda
2 C. brown sugar	Pinch cream of tartar
½ C. white corn syrup	Dash salt
2 sticks margarine	

In heavy sauce pan, mix sugar and next 2 ingredients. Bring to a boil. Cook 5 minutes. Remove from heat. Add next 3 ingredients. Mix well. Pour over popcorn. Stir well. Place in a large pan. Bake at 200° for 1 hour. Stir every 15 minutes. Place on waxed paper to cool. Separate. Pam skips the cream of tartar, uses 1 tsp. salt and adds 1 tsp. vanilla. She bakes hers at 250°, stirring 3 times in an hour. She stores hers in an airtight container.

RITA SKALBERG'S CARAMEL CORN

Rose Welchans

½ C. sugar	½ C. dark or white Karo syrup
½ C. brown sugar	½ tsp. vanilla
½ C. margarine	4 quarts yellow popped corn

Combine first 5 ingredients in a 1½-quart pan. Cook over medium stirring constantly until it boils for 5 minutes. Remove from heat. Pour over corn. Stir to coat well. Bake at 250° for 1-1½ hours, stirring every 15 minutes. Remove from oven. Store in airtight containers.

CHOCOLATE CRACKERS

Beverly (Mensen) Baer

Saltine crackers	1 C. brown sugar
2 sticks butter	1 (12 oz.) pkg. chocolate chips

Line 8x10-inch pan with crackers. Boil butter and sugar 3 minutes. Pour over crackers. Bake at 400° for 7 minutes. Remove from oven. Sprinkle chips over crackers. Spread. Put in freezer 30 minutes. Break into pieces.

BEEF JERKY

Michaela Martin

3 lbs. venison or beef roast
½ C. soy sauce
½ C. Worcestershire sauce
2 tsp. Accent

2 tsp. salt
⅔ tsp. garlic powder
⅔ tsp. black pepper

Slice meat 3/8-inch thick and as long as pan used to marinate it in. Mix all ingredients until spices and salt dissolve. Pour over meat. Marinate in refrigerator overnight. Make sure strips are completely covered. In the morning, lay strips on a rack and place in oven. Cook at 150° for 6-8 hours. The longer the meat is in the oven, the drier it gets. Store in airtight container or plastic bags. Lasts up to 2 years.

HIDDEN VALLEY RANCH OYSTER CRACKERS

Jackie Hughes

1 (12-16 oz.) pkg. plain
oyster crackers
½-1 tsp. dill weed

¾-1 C. salad oil
1 pkg. Hidden Valley salad
dressing mix

Combine Ranch dressing mix with dill weed and oil. Pour over crackers. Stir to coat. Place in 250° oven for 7-10 minutes. Stir. Bake 8-10 minutes more.

PECAN SNACKS

Sandy Bugg

1 lb. pecans
1 egg white
1 C. sugar

1 tsp. cinnamon
Dash salt

Beat egg whites to frothy. Combine sugar, cinnamon and salt. Add to egg whites. Bake at 250° for 1 hour, stirring every 15 minutes. Spread on waxed paper to cool.

EASY POPCORN BALLS

Angela Pelster

2 C. corn syrup
1 C. sugar

2 (3 oz.) pkgs. any flavor Jello
2 large pans popped popcorn

Bring first 3 ingredients to a boil, stirring constantly. Boil 5 minutes, still stirring. Pour over popcorn. Mix well. Use butter or water to coat hands. Make size balls you want.

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MARSHMALLOW POPCORN BALLS

Veronica Lorimor

2 C. unpopped popcorn
¾ C. white sugar
¼ C. butter
2 T. water

1 lb. powdered sugar
1 C. marshmallows or
2 T. marshmallow creme

Pop popcorn. Place in a large metal pan. Combine remaining ingredients in a 3-quart pan. Bring just to a boil. Pour slowly over popcorn. Toss to coat. Moisten hands and form balls. Makes approximately 15.

POPCORN CAKE

Sarah Martin (Tim)

Popped popcorn (enough to fill
an angel food pan to heaping)
1 lb. marshmallows
½ C. oleo

½ C. vegetable oil
½-1 C. M&M's
½-1 C. peanuts

Melt marshmallows, oleo and oil in double boiler until like syrup. Put air-popped popcorn in a large bowl. Pour mixture over popcorn. Add M&M's and peanuts. Mix well. Pour into an angel food cake pan. Pack in well. When cool, remove from pan.

PRETZELS

An Italian monk in the middle ages made long ropes shaped into arms folded in prayer as rewards for children who memorized their prayers.

YUMMIES

Round pretzels
Hershey plain or caramel kisses

M&M's

Place pretzels on cookie sheet. Put kiss in center of each pretzel. Put in 350° oven about 2 minutes to melt kiss. Top each with a M&M. You can use M&M's colored appropriate to the season.

SANTAS

Margaret Laughlin

Nutter Butter cookies
White almond bark
Red sugar

Cinnamon candies (red hots)
Mini-chocolate chips
White chips

Dip 1/3 of cookie in melted almond bark. Sprinkle with red sugar. Dip 1/3 of other end of cookie in almond bark. Put small amount of bark on red hot. Place on cookie for nose. Do the same on the back of two chips. Set on cookie for eyes. Put bark on back of white chip. Put on top edge of red sugar for hat tassel.

WHAT IS A COOK (Cream of Our Crop Cookbook)

Submitted by Anna Leahy

A cook is a woman who must have the Patience of Job and the persistence of our Pilgrim fathers. She does the steaming, the stewing, the baking and boiling three times daily Spring, Summer, Autumn and Winter, year after year, decade after decade, enduring perspiration, desperation and deliberation hoping for a crown, a harp, and a clear title to an estate in Heaven. From her judgement and reason she must solve what depends on salt, pepper, sugar and herbs. She knows how soon, how long, how much and how often. She knows quantity, quality and cost. She deals with the grocer, the butcher and the baker. Then she must rise above it all and be a lady.

*Friendship is a chain of gold
Shaped in God's all perfect mold.
Each link a smile, a laugh, a tear,
A grip of the hand, a word of cheer.
Steadfast as the ages roll
Binding closer soul to soul;
No matter how far or heavy the load
Sweet is the journey on friendship's road.*

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In Ireland, "Drink" is anything alcoholic; "beverage" is tea, coffee or a soft drink.

Sherry is the first drink served at an Irish reception.

Honey wine or mead was placed in goblets for the Irish bride and groom. They toasted each other and were to use the goblets for one full moon after the wedding - thus the origin of the "honeymoon."

Drinking is the only way to find out whether or not your neck leaks. (Irish wisdom)

Life is like a cup of tea; it's all in how you take it!

The name 7-UP came from the original 7-ounce container and the bubbles inside the can going up.

The plastic milk carton was introduced in 1964.

Kool Aid was invented in 1927 by Edwin Perkins of Hastings, NE.

A wise woman understands that if she wants milk she must go to the cow. The cow will not come to her.

RECIPE BUFF

My file for recipes is full, the kitchen drawer is stuffed.
No luscious sounding recipe can ever be rebuffed.
Armed with my trusty scissors I snip so I won't lose them.
I collect a million recipes, but never think to use them.

Breads and Breakfast

My Favorite Recipes in this section are:

RECIPE

PAGE #

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Hints for Breads and Spreads

Dry yeast is soaked or softened in warm liquid. Technically, you cannot “dissolve the yeast”; it is a living organism, cells merely separate, activate, and reconstitute to expand and reproduce. They will appear to dissolve only because the cells are exceedingly small.

Hot water kills yeast. You can tell if the temperature is correct by pouring the water over your forearm; if you cannot feel either hot or cold, the temperature is just right.

Add ½ tsp. of sugar to the yeast when stirring it into the water to soften. If it foams and bubbles in ten minutes, you know the yeast is alive and active.

There is a difference in the yeast called for in old recipes and today's. A “cup of yeast” called for in some older recipes is similar to sourdough batter; “2 ounces” yeast called for in a 1954 cookbook is equal to a one-fourth ounce envelope of today's yeast.

Use water that has been used to boil potatoes to make bread more moist, adds flavor and provides food for the yeast.

When milk is used in making bread, you get a finer texture. Water makes a coarser bread.

When creaming butter and sugar together, it's a good idea to rinse the bowl with boiling water first. They'll cream faster.

Dough won't stick to your hands if it is kneaded inside a large plastic bag.

To help yeast dough rise quickly and evenly, use a heating pad. Set the covered bowl on the pad with its temperature set at medium. If the television is in use, it makes a nice warm spot for dough to rise.

Another way to raise bread; turn oven to 200°. When temperature is reached, shut oven off and put bread in to rise.

Dough can be raised in 15 minutes using a microwave. Place the dough in a microwave proof bowl and put it in the microwave with another container of 8 ounces of water. Heat at 10% power (or lowest setting) for 3 minutes. Let rest in the oven for three minutes, then heat again for 3 minutes. Let rest 6 minutes. Dough should have doubled in bulk and is ready for shaping.

To thaw frozen bread loaves, place in clean brown paper and put in 325° oven for 5 to 6 minutes to thaw completely. For thawing rolls, allow several more minutes. 20 seconds in the microwave is enough time for 2 slices to thaw.

Use shortening, not oleo or oil to grease pans, especially for bread, as oleo and oil are absorbed more readily into the dough or batter and do not help release baked goods from pan.

— BREAD SPREADS —

A KITCHEN IS A COZY PLACE

I want a kitchen big enough to hold a rocking chair,
Beside a sunny window, with some flowers blooming there,
Where I can drop me down a bit to read and meditate,
To write a letter, mend or knit, or wait on menfolk who are late.
No modern kitchens for me, all white and chrome and bare.
Give me sun, room, space; give me my rocking chair.

CINNAMON BUTTER

1 C. butter
1/2 C. brown sugar

1 tsp. cinnamon

Combine all ingredients. Chill up to two weeks. Serve at room temperature.

GARLIC BUTTER

Joan Laughlin

1/2 C. butter (softened)

1-2 garlic cloves (minced)

Combine ingredients. Heat until butter melts and is quite warm.

GARLIC SPREAD

1/2 C. butter (whipped)
1/2 tsp. garlic salt
1/3 C. Parmesan cheese

1 T. chives
1 tsp. Worcestershire sauce
1/4 tsp. cayenne pepper

Combine all ingredients thoroughly. Spread on bread. Grill or heat in oven.

CHEESY GARLIC BREAD SPREAD

Kari Kinsella

½ C. butter or margarine
(softened)
2 cloves garlic (halved)

1 tsp. dried parsley
⅓ C. Parmesan cheese (grated)
1 medium French bread (unsliced)

Cut slices down length of bread 1-inch apart. Do not cut all the way through the bread. Rub slices and top of bread with cut sides of garlic halves. Mince garlic. Combine with remaining ingredients. Spread mixture between bread slices and on top of loaf. Wrap bread in foil, leaving top partially uncovered. Bake at 375° until heated through, about 15 minutes.

ORANGE MARMALADE BUTTER

1 C. butter (room temperature)

½ C. orange marmalade

Blend ingredients. Chill up to 2 weeks. Serve at room temperature. Yields: 1½ cups.

PARMESAN CHEESE SPREAD

Rachel Kinsella

½ C. butter or margarine
⅔ C. Parmesan cheese
1 tsp. dried basil

1 tsp. dried oregano
1 tsp. parsley
1 tsp. garlic powder

Soften butter or margarine. Mix in next 5 ingredients. Good for French bread or simply spread on toast.

— QUICK BREADS —

HOMEMADE BREAD (THE CREAM OF OUR CROP)

When you were a child did your heart skip a beat when a sweet aroma signaled a treat? There's nothing like homemade bread and cake just like Grandma used to make.

ALMOND BREAD

Joan Laughlin

- | | |
|-----------------------|--------------------------|
| 3 eggs (beaten) | 1½ tsp. salt |
| 1½ C. milk | 1½ tsp. vanilla |
| 1 C. oil | 1½ tsp. butter flavoring |
| 2¼ C. sugar | 1½ tsp. almond flavoring |
| 3 C. flour | 3 T. poppy seeds |
| 1½ tsp. baking powder | |

Beat together first 4 ingredients. Sift together next 3 ingredients into bowl with first ingredients. Beat until blended. Add remaining ingredients. Divide into two loaf pans (greased bottoms only). Bake at 350° for 1 hour. Cool. Bon Appetite!

DOUBLE APRICOT BREAD

- | | |
|--|-------------------------------|
| 1 (16 oz.) can apricot halves
(drained) | 1 tsp. salt |
| 1¾ C. flour | ½ tsp. pumpkin pie spice |
| ¾ C. whole wheat flour | 2 eggs (beaten) |
| 1¼ C. sugar | ½ C. milk |
| 3½ tsp. baking powder | 3 T. cooking oil |
| | 1 C. dried apricots (snipped) |

Food process apricot halves to smooth. Combine next 6 ingredients. In separate bowl cream the apricot puree and next 3 ingredients. Add to flour mixture, stirring just to combine. Stir in dried apricots. Pour into two greased and floured 8x4x2-inch bread pans. Bake at 350° for 45-50 minutes or until center is set. Cool in pan 10 minutes.

BANANA BREAD

Trish Delehant

- | | |
|--------------------------------|-----------------------|
| 1 C. sugar | 1 tsp. soda |
| 2 eggs | ½ tsp. salt |
| ½ C. Parkay margarine (melted) | ½ C. nuts (optional) |
| 2 C. flour | 1 C. bananas (mashed) |

Combine ingredients. Place in prepared bread pan. Bake at 350° for 45 minutes. Test for doneness.

BEST BANANA BREAD

Teresa Jardon

- | | |
|------------------------------|-----------------------|
| 2 C. flour | 1/3 C. buttermilk |
| 1/2 tsp. salt | 1 tsp. baking soda |
| 1 C. lemon yogurt | 1 tsp. lemon zest |
| 4 egg whites or 2 whole eggs | 1 C. granulated sugar |
| | 2 C. bananas (mashed) |

Sift flour, soda and salt. Mix yogurt with sugar and zest. Add eggs and bananas. Blend thoroughly. Slowly and alternately, fold in flour mixture and the milk, beginning and ending with dry ingredients. Blend well after each addition. Pour the batter into a buttered loaf pan. Bake at 350° for 1 hour. To make muffins, put batter in muffin tins and bake only 40 minutes.

CHOCOLATE CHIP BANANA BREAD

Kari Kinsella

- | | |
|--|-----------------------------------|
| 1 1/3 C. very ripe bananas
(mashed) (3 large) | 1/2 tsp. vanilla |
| 3/4 C. sugar | 3 eggs |
| 1/4 C. milk | 2 2/3 C. Bisquick |
| 3 T. vegetable oil | 1/2 C. semi-sweet chocolate chips |

Heat oven to 350°. Grease bottom of loaf pan. Combine first 6 ingredients. Add remaining ingredients. Pour in pan. Bake 50-60 minutes until toothpick comes out clean.

MARY K'S BANANA BREAD

Joan Laughlin

- | | |
|----------------------|--------------------------------|
| 1 1/2 C. flour | 1/2 C. wheat germ |
| 1/2 C. sugar | 3 medium ripe bananas (mashed) |
| 2 tsp. baking powder | 1/4 C. low fat buttermilk |
| 1 tsp. soda | 1/4 C. vegetable oil |
| 1/2 tsp. salt | 4 egg whites |

Lightly pam loaf pan. Sift dry ingredients. Add remaining ingredients. Blend well. Bake at 350° for 1 hour until toothpick in center comes out clean.

MOM'S CHERRY BREAD

Joan Laughlin

- | | |
|-----------------------|-----------------------------------|
| 1½ C. flour | 2 eggs (beaten) |
| 1½ tsp. baking powder | 1 C. walnuts (chopped) |
| ½ tsp. salt | 1 (8 oz.) jar maraschino cherries |
| 1 C. sugar | (reserve juice) |

Cream eggs and sugar. Add cherry juice. Sift dry ingredients. Add creamed mixture. Mix thoroughly. Fold in cherries and nuts. Pour in greased and floured loaf pan. Bake at 350° for 45 minutes. When cold, slice and serve.

CORNBREAD

- | | |
|-----------------|-------------|
| 2 C. cornmeal | 1 tsp. salt |
| 1 C. flour | 1 tsp. soda |
| 1 C. buttermilk | |

Sprinkle some cornmeal in a greased 9-inch square pan. Combine remaining ingredients. Bake at 350° for 15 minutes.

CRUNCHY BRAN CORNBREAD

Therese Sunderman

- | | |
|-------------------------|-------------------|
| 1½ C. whole wheat flour | ½ tsp. salt |
| 1½ C. whole bran cereal | 1 C. low fat milk |
| ½ C. cornmeal | ½ C. Canola oil |
| ¼ C. sugar | 2 eggs |
| 1 T. baking powder | |

Combine all ingredients. Beat 2 minutes at medium. Bake in a greased pan at 400° for 25-30 minutes.

SUPERMOIST CORNBREAD

- | | |
|---------------------------|-------------|
| 2 C. self-rising cornmeal | 1 T. sugar |
| 2 C. buttermilk | ⅓ C. butter |
| 1 egg | |

Combine first 4 ingredients. Melt butter in 8-inch cast iron skillet in 425° oven for 5 minutes. Tilt to coat evenly. Add batter. Bake 25 minutes to golden. Remove from skillet immediately to cool.

DATE NUT BREAD

Helen Laughlin

- | | |
|----------------------|-----------------------------------|
| 4 C. dates (chopped) | 4 C. cake flour |
| 2 C. nuts (chopped) | 1 tsp. salt |
| 2 eggs (beaten) | $\frac{2}{3}$ C. additional water |
| 2 C. boiling water | $\frac{1}{3}$ C. brown sugar |
| 2 tsp. soda | $\frac{1}{2}$ C. shortening |

Pour boiling water and soda over dates. Let stand to cool. Cream shortening and sugar. Add eggs. Blend in dry ingredients. Add date mixture and nuts. Bake at 375° for 45 minutes in prepared bread pan.

EGGNOG BREAD

Margaret Laughlin

- | | |
|--------------------------------|---|
| $\frac{1}{2}$ C. oleo (melted) | 1 $\frac{1}{2}$ tsp. salt |
| 1 $\frac{1}{2}$ C. sugar | 1 C. pecans |
| 6 eggs | 1 C. yellow raisins (plumped) |
| 2 C. egg nog | $\frac{1}{2}$ C. candied red cherries |
| 4 $\frac{1}{2}$ C. flour | (chopped) |
| 4 tsp. baking powder | $\frac{1}{2}$ C. candied green cherries |
| | (chopped) |

Cream first 4 ingredients. Add dry ingredients. Fold in nuts, raisins and cherries. Prepare bread pans. Fill 4 medium size pans or 2 large pans about $\frac{2}{3}$ full. Bake at 350° for 1 hour or until center sets.

FRUITCAKE NUT BREAD

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|-----------------------------------|-----------------------------------|
| 1 $\frac{1}{2}$ C. flour (sifted) | 1 (8 oz.) jar maraschino cherries |
| 1 $\frac{1}{2}$ C. sugar | (drained) |
| 1 tsp. baking powder | 2 lbs. shelled walnuts |
| 1 tsp. salt | 1 lb. shelled Brazil nuts |
| 2 lbs. whole pitted dates (uncut) | 5 eggs |
| | 1 tsp. vanilla |

Sift first 4 ingredients in very large bowl. Add next 4 ingredients. Mix to coat. In small bowl, beat thoroughly the remaining ingredients. Add to dry ingredient mixture. Spoon into 3 well greased 9x5-inch loaf pans. Bake at 325° for 1 hour. Use electric knife to slice.

QUICK BREAD FRUITCAKE

Joan Laughlin

- | | |
|----------------------------------|---------------------------------|
| 2 eggs | 2 C. pecans |
| 2 C. water | 2 C. raisins |
| 1 pkg. cranberry quick bread mix | 1 C. candied pineapple (cut up) |
| 1 pkg. date quick bread mix | |

In large bowl, combine eggs and water. Add remaining ingredients. Stir by hand until combined. Pour into greased and floured fluted tube pan. Bake at 350° for 75-85 minutes or until toothpick inserted in center comes out clean. Cool in pan 30 minutes. Loosen edges. Remove from pan. Cool completely. Wrap in plastic wrap. Store in refrigerator. Glaze with warm corn syrup, if desired, before serving.

MONKEY BREAD

Amanda and Alex Stripe

John Maher

Sandy Mensen

- | | |
|-----------------|----------------------------|
| 3 cans biscuits | 1 C. brown sugar |
| ½ C. sugar | 2 tsp. water |
| 1 T. cinnamon | ½ C. nuts (chopped) (opt.) |
| ½ C. margarine | |

If using nuts, place in bottom of greased bundt pan. Quarter biscuits. Combine sugar and cinnamon. Roll biscuits in mixture. Arrange in pan. Melt margarine with brown sugar and water. Boil 2 minutes. Pour over biscuits. Bake at 350° for 25 minutes. Turn pan over on serving plate.

Sandy uses 4 cans biscuits, ⅔ C. sugar and 1 tsp. cinnamon. Then boils 1 tsp. additional cinnamon, 1¼ sticks oleo and 1 C. brown sugar. This is baked 30 minutes.

Amanda and Alex thaw 1 loaf frozen bread dough and pinch off walnut sized pieces. They use 1 tsp. cinnamon and only ½ C. brown sugar. They do not include the water. They cool the bread in the pan for 10 minutes before inverting.

RAISIN BREAD

Margaret Laughlin

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|--------------------|--------------------|
| 3 C. raisins | 6 C. flour |
| 1½ C. sugar | 2 T. baking powder |
| 4 eggs | 2 tsp. soda |
| 3½ C. buttermilk | 1½ tsp. salt |
| 4 T. oleo (melted) | |

Plump raisins. Drain. Cream next 4 ingredients. Mix raisins with 1 C. flour. Mix remainder of ingredients to creamed mixture. Add raisins. Divide between 4 prepared medium bread pans. Bake at 350° about 40 minutes or until center is set.

ZUCCHINI BREAD

*Bonnie Mensen
Joan Laughlin*

- | | |
|------------------------|---------------|
| 2 C. zucchini (grated) | 2 C. sugar |
| 3 eggs | 1 C. oil |
| ½ tsp. baking powder | 1 tsp. salt |
| 1 tsp. soda | 1 T. cinnamon |
| 2 tsp. vanilla | 3 C. flour |

Combine all ingredients. Divide into 2 floured regular sized bread pans. Bake at 325° for 70 minutes.

Joan uses 2 C. flour, 2 tsp. soda, ¼ tsp. baking powder and 1½ tsp. cinnamon. She says you can add chopped nuts. She uses one bread pan and bakes her bread at 350° for about 1 hour.

PINEAPPLE ZUCCHINI BREAD

Margaret Laughlin

- | | |
|----------------------|---|
| 3 eggs | 1½ tsp. cinnamon |
| 1 C. cooking oil | ¾ tsp. nutmeg |
| 2 C. sugar | 2 tsp. soda |
| 2 tsp. vanilla | 2 C. zucchini (shredded) |
| 3 C. flour | 1 C. nuts (chopped) |
| 1 tsp. salt | 1 C. plumped raisins |
| ½ tsp. baking powder | 1 (8¼ oz.) can crushed pineapple
(drained) |

Combine ingredients in order given. Divide in two prepared loaf pans. Bake at 350° about 1 hour.

— QUICK ROLLS —

Hushpuppies are pieces of fried cornmeal batter. Years ago pieces of the fried batter were fed to hungry dogs that begged for food. After the scraps were given to the dogs, the owner would say, "Now hush puppy!"

APPLE CRUNCH MUFFINS

Marie Maher

¼ C. margarine	1½ C. flour
½ C. sugar	½ tsp. salt
½ C. milk	1 T. baking powder
1 egg (beaten)	½ tsp. cinnamon
¼ tsp. butter flavoring	1 C. raw apples (diced)

TOPPING:

⅓ C. brown sugar	½ tsp. cinnamon
⅓ C. walnuts (finely chopped)	

Cream margarine and sugar. Add next 3 ingredients. Combine dry ingredients in a separate bowl. Peel, core and dice apples very, very fine. Add apples. Place in greased muffin tins or paper baking cups. Combine topping ingredients. Sprinkle over muffins. Bake at 350° for 20-25 minutes. Yields: 12 muffins.

DO AHEAD BRAN MUFFINS

Joan Laughlin

1 (15 oz.) box Raisin Bran	5 tsp. baking soda
1 C. corn oil	2 tsp. salt
2-3 C. sugar	4 eggs (beaten)
5 C. flour	1 quart buttermilk

In very large bowl, mix first 6 ingredients. Stir in remaining ingredients. Store in refrigerator up to 2 weeks. Use muffin papers in muffin tins. Bake at 400° for 12-15 minutes or double muffin liners, fill with batter and microwave 1 minute.

EASTER BUNNY CARROT MUFFINS

2 C. flour	Zest of 1 orange (grated)
½ tsp. baking powder	1 egg
½ tsp. soda	1¼ C. buttermilk
½ tsp. salt	½ C. brown sugar
½ C. raisins (plumped)	⅓ C. vegetable oil
½ C. walnuts (chopped)	½ C. grated carrots (packed)

TOPPING:

¼ C. flour	¼ tsp. cinnamon
¼ C. brown sugar	2 T. butter

Sift first 4 ingredients into mixing bowl. Add next 4 ingredients. Mix. Whisk together next 4 ingredients. Add to dry ingredients. Fold in carrots. Divide in paper lined muffin pan. Combine topping ingredients. Sprinkle over batter. Bake at 375°-400° about 20 minutes.

DRIED CHERRY MUFFINS

Margaret Laughlin

1 pkg. dried cherries	1¾ C. flour
1 C. buttermilk	2 tsp. baking powder
1 stick butter (room temperature)	1 tsp. soda
¾ C. sugar	Pinch salt
2 eggs (lightly beaten)	

Combine cherries and buttermilk. Let stand 30 minutes. Cream next 3 ingredients. Sift remaining ingredients. Add to creamed mixture. Add cherry mixture. Blend well but do not overmix. Fill 18 muffin liners ⅔ full. Bake at 350° for 18 minutes.

BROWN AND SERVE ROLLS

A Florida baker and volunteer fireman had half-baked rolls in the oven when the fire alarm sounded. He pulled them out. Not liking to waste anything, upon his return he put them back in the oven. They were great!

CINNAMON ROLL MUFFINS

Margaret Laughlin

2 C. Bisquick
2/3 C. milk
1 T. margarine (softened)

1/4 C. sugar
1 tsp. ground cinnamon
1/2 C. brown sugar

GLAZE:

1/2 C. powdered sugar
1 T. milk

1/2 tsp. vanilla

FROSTING:

2 T. oleo (soft)
1 1/2 tsp. vanilla

2 T. milk
1 1/2-1 3/4 C. powdered sugar

Combine Bisquick and milk. Put small amount of Bisquick on wax paper. Knead into first mixture about 10 times. Add more Bisquick as needed to prevent sticking. Top with second sheet wax paper. Roll to 12x7-inch rectangle. Spread with margarine. Combine sugars and cinnamon. Spread evenly over dough. Roll as for jelly roll. Use cooking spray with flour to prepare one muffin tin. Cut roll in 12. Put in muffin pan. Bake at 350° for 15-20 minutes. Top warm muffins with glaze or frosting, as desired.

BRUNCH BUTTERSCOTCH ROLLS

Eileen Laughlin
Genee Fienup
Joan Laughlin

2 loaves frozen bread dough
or Pillsbury refrigerated dinner
rolls or 1 pkg. Rhoades
frozen dinner rolls

1 pkg. instant butterscotch
pudding mix
1 stick butter or less

Melt butter. Put thin layer in 9x13-inch pan. Tear walnut sized balls from bread dough or arrange rolls in rows in 4x5-inch pan. Sprinkle pudding mix over dough. Pour remaining butter evenly over the top. Cover. Let set overnight. Bake at 350° for 20-25 minutes until lightly browned.

Genee uses bread balls. She also sprinkles them with 1 C. brown sugar and uses only 4 T. butter. She lets baked rolls stand in the pan 5 minutes before inverting on another sheet.

Joan uses Rhoades dinner rolls and arranges them in a greased tube pan. She brings 1/2 C. brown sugar and 1/2 C. margarine to a boil. She uses 1 pkg. pudding mix, 2 tsp. cinnamon and 1/2 C. nuts added to the brown sugar mixture.

POP UP ROLLS

Verilee Nicholas

1½ C. self-rising flour
¾ C. milk

3 T. sugar
1½ T. mayonnaise

Combine ingredients thoroughly. Fill greased muffin cups ¾ full. Bake at 375° for 18-20 minutes or until lightly browned.

CINNAMON ROLLUPS

Margaret Laughlin

1 tortilla
Butter

Cinnamon
Sugar

Keep some cinnamon-sugar mixture in a shaker bottle in your cupboard. Put tortilla on plate. Spread with butter. Sprinkle with desired cinnamon-sugar. Microwave 10-15 seconds. Roll up and enjoy.

— YEAST BREADS —

On October 31st, Barm back (a rich fruit bread) is served in Ireland. Barm is the froth that forms on the top of fermenting malt liquors. In the pre-yeast days, barm was used to leaven the dough. Various objects are wrapped and hidden in the bread. If your piece contains a wedding ring, marriage will be yours before the end of the year. If your piece contains a coin, wealth will be yours. If your piece contains a thimble, you will remain a spinster. If your piece contains a button, you will remain a bachelor. If your piece contains a dried pea, poverty will be yours.

APPLE OATMEAL BREAD (BREAD MACHINE)

½ C. oatmeal
5/8 C. water
½ C. applesauce
2¾ C. bread flour
1½ tsp. salt
2 T. brown sugar

1½ T. dry milk powder
1½ T. oleo
½ C. raisins
2 tsp. cinnamon
2 tsp. dry yeast

Combine in order for your bread machine. Process for light crust. Cool 1 hour before slicing.

GARLIC BREAD (BREAD MACHINE)

- | | |
|---------------------------------|------------------------|
| 1 C. warm water (70°-80°) | 4½ tsp. parsley flakes |
| 1 T. oleo (soft) | 2 tsp. garlic powder |
| 1 T. instant nonfat milk powder | 3 C. bread flour |
| 1 T. sugar | 2 tsp. dry yeast |
| 1½ tsp. salt | |

Place in machine in order given. Check dough after 5 minutes of processing. Add 1-2 T. water, if necessary.

HONEY OATMEAL BREAD

Diane Silkett

- | | |
|--------------|--------------------------|
| ½ pkg. yeast | ½ C. oatmeal |
| 2½ C. flour | ½ tsp. salt |
| 1 egg | 1 C. warm water |
| 3 T. honey | 1 T. margarine or butter |

Use basic recipe on your bread machine for 1 large loaf. I like to raise in machine, than shape dough into rolls in 9x13-inch lightly greased pan. Let double in size. Bake 15 minutes at 350°. Makes 15 rolls.

POPPY SEED ONION DILL BREAD (BREAD MACHINE)

- | | |
|--------------------------|---------------------|
| 1 C. water | 2 T. onion (minced) |
| 1 T. oleo | 1½ tsp. dill weed |
| 3 C. bread flour | 1½ tsp. poppy seed |
| 2 T. instant milk powder | 1 tsp. salt |
| 2 T. sugar | 1½ tsp. dry yeast |

Combine in machine in order given. Process while light.

JOAN'S WHOLE WHEAT BREAD

Joan Laughlin

1½ C. water	2 T. sugar
2 T. oil	1 tsp. salt
3 C. wheat bread flour	1 T. gluten
1 C. whole wheat (graham) flour	1½ tsp. bread machine yeast
2 T. dried milk	

Place water and oil in bread machine mixing pan. Mix together next 6 ingredients. Pour over oil/water mixture. Use spoon to make a well in the dry ingredients. Add yeast. Set timer, including preheat cycle.

WHITE BREAD

Bridget Campbell

2 pkgs. dry yeast	1 tsp. salt
2 C. water	⅓ C. vegetable oil
¼ C. sugar	Flour

Combine first 3 ingredients. Mix. Let set 10 minutes. Add salt and oil. Mix flour in gradually until dough is still sticky but able to be kneaded. Put flour on flat surface. Put dough on flour. Knead 5 minutes. Lightly oil inside of large bowl. Put dough in bowl. Cover with dish towel. Let rise to double, about 1½ hours. Knead dough again a few times in bowl. Put into bread pans that are coated with Crisco (2 large loaves, 3 medium loaves). Dough can also be used for cinnamon rolls. Cover dough in pan. Let rise again 30-45 minutes. Bake at 350° about 20-25 minutes to golden brown.

— YEAST ROLLS —

GRANDMA'S RECIPES

This has always puzzled me, just how much is a pinch? These recipes of dear Grandma's surely are no cinch. A "snip" of this, a "dab" of that, a "lump" of something else, then "beat it for a little while," or "stir until it melts." I have to be a wizard to decipher what she meant, by all these strange proportions in her cookbook worn and bent. How much nutmeg in the doughnuts? Grandma wouldn't flinch, as she said, with twinkling eyes, "Oh, just about a pinch." There must have been in her wise head a measuring device, that told her just how much to use of sugar, salt and spice.

DENVER BISCUITS

Monica Regan

- | | |
|-------------------|---------------------------|
| 1 quart milk | 2 tsp. sugar (additional) |
| 1 C. Crisco | 2 tsp. salt |
| ½ C. sugar | 2 tsp. baking powder |
| 3 pkgs. dry yeast | 6-8 C. flour |

Mix yeast with 2 tsp. sugar in lukewarm milk. Add remaining sugar, shortening and enough flour to make a pancake like batter (3½-4 C.) Let rise 2 hours. Add flour, salt and baking powder. Roll on floured board. Cut with cutter. To freeze, put on a greased cookie sheet. When frozen, place biscuits in a bag. To bake, put biscuits on greased sheet. Bake at 450° for 15-20 minutes.

GOOD FRIDAY HOT CROSS BUNS

Margaret Laughlin

- | | |
|------------------|-------------------------------|
| 3¾-4¼ C. flour | ⅓ C. sugar |
| 1 pkg. dry yeast | ½ tsp. salt |
| 1 tsp. cinnamon | 3 eggs |
| ¾ C. milk | ⅔ C. plumped raisins |
| ½ C. cooking oil | 1 egg white (slightly beaten) |

FROSTING:

- | | |
|------------------------------|----------------|
| 1 C. powdered sugar (sifted) | ¼ tsp. vanilla |
| 1 T. milk | |

Combine 1½ C. flour, yeast and cinnamon. In sauce pan heat milk with next 3 ingredients (120°-130°). Add to flour with 3 eggs. Beat with mixer on low, 30 seconds and high 3 minutes. Spoon in raisins and as much remaining flour as can be mixed in with a wooden spoon. Turn on lightly floured board. Knead in additional flour to make a soft dough (3-5 minutes of kneading). Shape in ball. Place in large greased bowl. Turn dough over. Cover and let dough rise (1½ hours). Punch down. Turn out on floured surface. Cover and let rest 10 minutes. Divide into 20 even portions. Roll in balls. Place 1½-inches apart on greased baking sheet. Cover. Let double (30-45 minutes). With sharp knife, make a shallow crisscross slash across each bun (remembering the scourging at the pillar). Brush rolls with egg white. Bake at 375° for 12-15 minutes. Cool slightly. Combine ingredients to smooth. Stir in additional milk, 1 tsp. at a time, until of drizzling consistency. Spread over rolls in cross shape.

SOFT BREADSTICKS (BREAD MACHINE)

- | | |
|---------------------------|--------------------------|
| 1 C. water (70°-80°) | 2 T. sugar |
| 3 T. margarine (softened) | 1 tsp. Italian seasoning |
| 1½ tsp. salt | 1 tsp. garlic powder |
| 3 C. bread flour | 2¼ tsp. dry yeast |

TOPPING:

- | | |
|-------------------------|-------------------------------|
| 1 T. margarine (melted) | 1 T. Parmesan cheese (grated) |
|-------------------------|-------------------------------|

Place first 8 ingredients in bread machine according to machine directions. Select dough setting. When done, turn onto lightly floured surface. Divide in half. Cut each half into 12 pieces. Roll each into 4x6-inch rope. Place 2-inches apart on greased sheets. Cover. Let double (about 20 minutes). Bake at 350° for 15-18 minutes. Immediately brush with butter and sprinkle with cheese.

CINNABUNS

- | | |
|----------------------------------|--------------------|
| ½ C. warm water | ½ C. oleo (melted) |
| 2 pkgs. dry yeast | 2 eggs |
| 2 T. sugar | 1 tsp. salt |
| 1 pkg. cook type vanilla pudding | 6 C. flour |

FILLING:

- | | |
|------------------|-----------------|
| 1 C. oleo (soft) | 4 tsp. cinnamon |
| 2 C. brown sugar | |

FROSTING:

- | | |
|-----------------------------|---------------------|
| 1 (8 oz.) pkg. cream cheese | 1 T. milk |
| ½ C. oleo | 3 C. powdered sugar |
| 1 tsp. vanilla | |

Combine first 3 ingredients. Set aside. Prepare pudding as directed on package. Add next 3 ingredients. Mix well. Add yeast mixture and flour. Knead. Let double. Punch down. Let double again. Roll out on floured surface to 34x21-inch rectangle. Combine filling ingredients. Spread evenly over dough. Roll tightly. Cut 2-inches thick. Put on greased baking sheet 2-inches apart. Press down lightly. Cover. Let double. Bake at 350° for 15-20 minutes. Frost with combined frosting ingredients.

BIG BATCH CINNAMON ROLLS

2 pkgs. active dry yeast	2 eggs
3 C. warm water (105°-115°)	10-12 C. flour
½ C. butter	9 T. additional butter (softened)
¼ C. shortening	1½ C. brown sugar (packed)
¾ C. sugar	6-9 tsp. ground cinnamon
2 tsp. salt	1½ C. walnuts (chopped)

GLAZE:

1½ C. powdered sugar	¼ C. butter (melted)
2-3 tsp. lemon juice	3-4 T. evaporated milk

Sprinkle yeast on warm water. Stir to dissolve. In small sauce pan melt butter and shortening. Cool to lukewarm. Add to yeast mixture with next 3 ingredients and 2 C. flour. With mixer blend on low until flour is moistened. Beat 3 minutes at medium. Beat in 3-4 C. flour. Stir in enough flour with wooden spoon so dough pulls away from sides of bowl. Turn dough out on floured surface. Knead 5-10 minutes until smooth and elastic adding flour, as needed. Grease large bowl and add dough. Cover. Let rise in warm place to double (1-1½ hours). Butter 2 (9x13-inch) pans. Punch down dough. Divide dough in 3 balls. Roll each ball to 15x7-inch rectangle. Divide 9 T. softened butter between 3 rectangles. Combine remaining ingredients. Sprinkle evenly on rectangles. Roll dough tightly. Pinch ends to seal. Cut each roll in 12 slices. Place in pans. Cover. Let double. Bake at 350° for 25-30 minutes. Prepare glaze. Spoon and spread over rolls while warm, letting glaze run down into rolls. If freezing, unthaw in wrapper. Unwrap. Heat a few minutes in 350° oven. Yields: 36.

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DAKOTA ROLLS

Diane Silkett

½ pkg. yeast	¼ C. water
½ C. warm milk	1½ T. sugar
2 T. shortening	½ tsp. salt
1¾ C. flour	1 egg

Use in your bread machine to mix and raise. When it doubles in size take out and form in rolls in 9x13-inch pan that's lightly greased. When doubled in size, bake 15 minutes at 350°. Makes 15 rolls.

EMMY'S CINNAMON ROLLS

- | | |
|-------------------|--|
| 2 pkgs. yeast | 1 C. nonfat dry milk |
| ¼ C. warm water | 1 C. mashed potatoes (liquid and all) or ½ C. dry potatoes |
| 1 stick margarine | 4 eggs (beaten) |
| 3 C. warm water | Flour as needed |
| ¾ C. sugar | |
| 2 tsp. salt | |

FILLING:

- | | |
|---------------|------------------|
| 2 C. sugar | ½ C. brown sugar |
| 2 T. cinnamon | |

Dissolve yeast in water. Cook large potato to tender. Whip. Put liquid in large bowl. Add dry ingredients. Roll out dough. Spread with one stick melted butter. Combine filling ingredients. Spread on dough. Roll. Cut 1-inch thick. Variations: For pecan rolls put white syrup or honey and brown sugar in bottom of pan. For orange rolls, sprinkle 1 C. brown sugar, ½ C. white sugar and ½ C. frozen orange juice in pan. Bake at 350° until set.

DILL OR CARAWAY ROLLS

- | | |
|---------------------|-----------------------------|
| 1½ C. flour | 1 T. sugar |
| 1 pkg. dry yeast | 2 tsp. dill or caraway seed |
| 1 C. cottage cheese | ½ tsp. salt |
| ¼ C. water | 1 egg |

Combine 1 C. flour and yeast. In sauce pan, heat next 5 ingredients to 125°. Add yeast mixture and egg. Beat with mixer on low 30 seconds and on high 3 minutes. Add remaining flour. Beat on low 2 minutes. Let rise 1 hour. Punch down with wooden spoon. Let rest 5 minutes. Pam 12 muffin cups. Spoon batter evenly in cups. Cover loosely. Let set 30 minutes. Bake at 375° for 15-18 minutes.

GOOD AND EASY ROLLS

Delores Maher

- | | |
|--|---------------------------------|
| 1 C. water | 3¼ C. bread flour (sifted) |
| 2 T. butter or margarine
(softened) | ¼ C. sugar |
| 1 egg | 1 tsp. salt |
| | 3 tsp. regular active dry yeast |

Dissolve yeast in warm water. Blend in remaining ingredients to make a soft dough. Knead to smooth and elastic. Place in greased bowl. Let rise to double. Punch down. Shape rolls. Place 2-inches apart on cookie sheet. Let rise 30-40 minutes or until double. Bake at 375° for 12-15 minutes. Brush with butter or margarine when done. This can be made in a bread machine.

OVERNIGHT ROLLS

Jody Shough

- | | |
|-----------------|------------|
| 2 pkgs. yeast | 1 T. salt |
| 3 C. warm water | 2 eggs |
| 1 C. sugar | 8 C. flour |
| ¼ C. oil | |

TOPPING:

- | | |
|------------------|-----------------|
| 6 T. butter | ½ C. corn syrup |
| ½ C. brown sugar | |

Dissolve yeast in 1 C. warm water. Add remaining ingredients. Knead. Punch down every hour 4 times. After 4th time, roll out. Melt butter. Add remaining topping ingredients. Pour into a 9x13-inch pan. Melt more butter. Spread on dough. Sprinkle with sugar and cinnamon. Roll up as for a jelly roll. Cut. Place in pan. Bake at 350° for 15-20 minutes. This makes 3 pans of rolls.

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— BREAKFAST —

A traditional Irish breakfast consists of slices of rashers (bacon), sausages, black pudding (a large link sausage made of pig's blood, suet, bread crumbs and oatmeal), a fried egg and toast.

BREAKFAST CASSEROLE

Joan Laughlin

- | | |
|--------------------------------|---------------|
| 1 lb. sausage | ¾ C. milk |
| 1 (8 oz.) tube crescent rolls | ¼ tsp. salt |
| 2 C. cheddar cheese (shredded) | ½ tsp. pepper |
| 4 eggs (beaten) | |

Crumble sausage. Cook until brown. Drain well. Line bottom of greased 9x13-inch pan with crescent rolls, pressing to seal. Spread sausage and cheese on rolls. Combine remaining ingredients. Beat well. Pour over sausage/cheese layer. Bake at 425° for 15 minutes or until set. Let stand 15 minutes. Cut into squares.

CHRISTMAS MORNING CASSEROLE

- | | |
|--------------------------------|--------------------------------|
| 2 C. Velveeta (in small cubes) | ½ tsp. salt |
| 1 C. cream | ½ tsp. pepper |
| ¼ C. butter or margarine | 1 dozen eggs (slightly beaten) |
| 1 T. prepared mustard | |

Spread cheese in lightly buttered 7x11-inch glass dish. Combine cream, salt, pepper and mustard. Blend well. Pour ½ of mixture over cheese. Pour all the eggs over that. Top with remaining cream mixture. Dot top of casserole with butter. Bake at 325° for 40 minutes or until firm, stirring twice during baking.

EGG AND SAUSAGE CASSEROLE

Penny (Wilkinson) Dennis

- | | |
|--------------------------|-----------------------------------|
| 1 lb. fresh pork sausage | 1½ C. whole milk |
| 6 T. butter (divided) | 4 C. frozen hash brown potatoes |
| 4 T. all purpose flour | 6 hard boiled eggs (sliced) |
| ½ tsp. salt | 1 C. corn flake crumbs |
| ½ tsp. black pepper | 1 C. green onions (sliced) (opt.) |

Crumble sausage in skillet. Brown until no longer pink. Separate meat. Drain on paper towel. Melt 2 T. butter in same skillet over medium heat. Stir in flour, salt and pepper to smooth. Gradually stir in milk. Cook and stir to thickened. Add sausage, potatoes and eggs. Mix. Pam oval casserole. Combine corn flakes and 1 T. butter. Sprinkle over casserole. Bake uncovered at 350° for 30 minutes or until light and bubbly. Top with onions. This is a nice breakfast casserole.

FRENCH APPLE COFFEECAKE

Helen Laughlin

- | | |
|------------------|--|
| 1 C. white sugar | 2½ C. flour |
| 1 C. brown sugar | 2 tsp. baking soda |
| ⅔ C. sour milk | 2 tsp. cinnamon |
| 2 eggs | 1 (21 oz.) can French apple
pie filling |
| ½ tsp. salt | |

TOPPING:

- | | |
|------------------|---------------------|
| ¼ C. white sugar | ¼ tsp. cinnamon |
| ¼ C. brown sugar | ½ C. nuts (chopped) |

Combine cake ingredients. Fold in filling. Spread in greased 9x13-inch pan. Combine topping ingredients. Sprinkle over batter. Bake at 350° for 40-50 minutes. When cake is done, pour ½ C. melted butter over hot cake.

BLUEBERRY CRUNCH COFFEECAKE

- | | |
|------------------|-------------------------|
| 1 C. margarine | 1 tsp. baking powder |
| 2 C. sugar | 1 tsp. soda |
| 4 eggs (divided) | 1 tsp. vanilla |
| 1 C. buttermilk | ¼ tsp. almond flavoring |
| 3 C. flour | 1 pint blueberries |
| | 1 tsp. cinnamon |
| | ½ C. coconut |
| | ¾ stick butter |

Combine margarine, sugar and yolks. Beat 2 minutes. Coat blueberries with ½ C. flour. Whip whites to stiff. Add remaining ingredients to batter. Fold in blueberries and whites. Pour in greased 9x13-inch pan. Combine topping ingredients. Sprinkle over batter. Bake at 350° for 55-60 minutes.

PECAN COFFEECAKE

June Maher

- | | |
|-----------------|----------------------|
| 1 C. sugar | 1 tsp. baking powder |
| ½ C. butter | 1 tsp. baking soda |
| 2 eggs | ½ tsp. salt |
| 1 C. sour cream | 1 tsp. vanilla |
| 2 C. flour | |

TOPPING:

- | | |
|------------------|-----------------------|
| ¼ C. sugar | 1 tsp. vanilla |
| ⅓ C. brown sugar | 1 C. pecans (chopped) |
| 1 tsp. cinnamon | |

Cream sugar and butter. Add eggs. Sift together dry ingredients. Add alternately with sour cream to the sugar mixture. Stir in vanilla. Spread half of batter into a greased 9x13-inch pan. Sprinkle half of combined topping ingredients over batter. Top with remaining batter and then remaining topping. Bake at 325° for 30-35 minutes.

STRAWBERRY RHUBARB COFFEECAKE

- | | |
|--|-------------------------------|
| ⅔ C. sugar | 1 tsp. baking powder |
| ⅓ C. cornstarch | 1 tsp. soda |
| 2 C. rhubarb (chopped) | 1 C. sugar (additional) |
| 1 (10 oz.) pkg. frozen strawberries (sliced) | 2 eggs |
| 2 T. lemon juice | 1 C. buttermilk |
| 3 C. flour | 1 tsp. vanilla |
| | 1 C. cold butter or margarine |

TOPPING:

- | | |
|------------|-------------------------------|
| ¾ C. sugar | ¼ C. cold butter or margarine |
| ½ C. flour | |

In sauce pan, combine first 4 ingredients. Bring to a boil on medium heat. Cook 2 minutes to thicken. Stir in lemon juice and cool. Combine next 4 ingredients. Cut in butter to coarse crumbs. Beat remaining ingredients. Mix into crumbs just until moistened. Spoon ⅔ of batter into greased 9x13-inch pan. Top with cooled fruit mixture and remaining batter.

Topping: Combine topping ingredients. Sprinkle over batter. Bake at 350° for 45-50 minutes or until golden brown.

ALMOND DANISH

Joan Laughlin

- | | |
|------------------------------------|--------------------------|
| 1 C. butter or margarine (divided) | 1½ tsp. almond flavoring |
| 2 C. flour (divided) | 3 eggs |
| 1 C. + 2 T. water (divided) | |

ICING (May need to double.):

- | | |
|---------------------------|-------------------------|
| 1 T. margarine (softened) | 2 C. powdered sugar |
| 3 T. milk | 1 pkg. slivered almonds |
| 1½ tsp. almond flavoring | |

Work ½ C. butter and 1 C. flour together with fork. Add 2 T. water or less. Form into ball. Chill. Divide in half. Pat onto cookie sheet into 2 (12x3-inch) strips (fairly thin). Bring remaining water and butter to a boil. Remove from heat. Add almond flavoring and remaining flour. Beat eggs into mixture, one at a time until thick and creamy. Spread on crusts. Bake at 350° for 1 hour. Frost. Top with slivered almonds.

DANISH PUFF

Linda Holman

CRUST:

- | | |
|----------------|------------|
| 1 stick butter | 2 T. water |
| 1 C. flour | |

TOPPING:

- | | |
|----------------|-------------------------|
| 1 stick butter | 3 eggs |
| 1 C. water | 1 tsp. almond flavoring |
| 1 C. flour | |

Melt butter. Cut into flour. Add water. Press into 9x13-inch cookie sheet. Set aside.

Topping: Boil butter and water. Remove from heat. Add remaining ingredients. Beat well. Pour over crust. Bake at 350° for 40 minutes. Top with powdered sugar frosting with a touch of almond flavoring.

OVEN OMELET

- | | |
|--------------------------------|---------------------------|
| 8 eggs (beaten) | ½ tsp. salt |
| 2 C. ham (diced) | 1 T. dried onion (minced) |
| 1 C. milk | 2 C. shredded hash browns |
| 1 C. cheddar cheese (shredded) | |

Combine and pour in greased 8-inch square baking pan. Bake at 350° for 35-40 minutes or until knife in center comes out clean.

SAUSAGE AND EGG SOUFFLE

- | | |
|--------------------|---------------------------------|
| 6 eggs (beaten) | 2 C. milk |
| 1 lb. sausage | ½ C. cheddar cheese (shredded) |
| 1 tsp. salt | 2 slices bread (cut into cubes) |
| 1 tsp. dry mustard | |

Brown and drain sausage. Add seasonings and milk to eggs and sausage. Add cheese and bread cubes. Turn into 9-inch square pan. Let stand overnight in refrigerator. Bake at 350° for 45 minutes. Let stand a few minutes before serving.

FRENCH TOAST SOUFFLE

Margaret Laughlin

- | | |
|-----------------------------|------------------|
| 10 C. bread cubes | ⅔ C. Half & Half |
| 1 (8 oz.) pkg. cream cheese | ½ C. maple syrup |
| 8 eggs | ½ tsp. vanilla |
| 1½ C. milk | 1 tsp. cinnamon |

Place cubes in greased 9x13-inch pan. Combine remaining ingredients. Pour over cubes. Refrigerate overnight. Take from refrigerator 30 minutes before baking. Bake at 375° for about 30 minutes.

FRENCH TOAST

6 slices thick bread
2 eggs
½ C. milk

Pinch of salt
Cinnamon
Sugar

Whisk together eggs, milk and salt. Saturate bread in mixture. Fry. Sprinkle with cinnamon-sugar mixture. Serve with syrup, if desired.

APPLE UPSIDE DOWN PANCAKE

2 T. margarine
1 C. apple pie filling
4 T. brown sugar (divided)
1½ tsp. lemon juice

½ tsp. apple pie spice
1 C. complete pancake mix
¾ C. water
½ tsp. cinnamon

In 9-inch microwave-safe pie plate, melt margarine on high for 15-20 seconds. Remove from microwave and tilt pan to spread. Spread pie filling over butter. Sprinkle with 1 T. brown sugar, lemon juice and apple pie spice. Gently toss together. Cover with waxed paper. Microwave on high 3 minutes. Meanwhile, in a small bowl combine pancake mix and water. In separate bowl combine cinnamon and remaining brown sugar. Remove apple mixture from microwave. Pour pancake mix over it and sprinkle with cinnamon mixture. Microwave 2-3 minutes more until a wooden pick inserted about 2-inches from the edge of the dish comes out clean. Remove from the microwave and place a plate upside down on the top of the dish. Flip the pie plate and dish over so the pancake turns out onto the plate. Cut into 6 wedges and serve.

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MELT-IN-YOUR-MOUTH PANCAKES

Kari Kinsella

2 C. Bisquick
1 C. milk
1 T. sugar

2 T. lemon juice
2 tsp. baking powder
2 eggs

Stir all ingredients together to blend. Drop onto hot griddle until edges are dry. Turn. Cook until golden.

SPEEDY SUNRISE SCRAMBLE

Margaret Laughlin

- | | |
|---------------------------------|-------------------------|
| 1 egg | Salt & pepper |
| 1 slice Velveeta cheese (cubed) | Ham or bacon (optional) |

Pam small microwavable bowl. Break egg into bowl. Top with cheese. Add meat, if desired. Keep some fried and crumbled bacon in the freezer. Microwave on high 30 seconds. Stir mixture with fork. Microwave 15-30 seconds more or until egg is set. Season as desired.

COTTAGE CHEESE WAFFLES

- | | |
|---------------------|----------------|
| 6 eggs | ¼ C. oil |
| 1 C. cottage cheese | Sprinkle salt |
| ½ C. flour | 1 tsp. vanilla |
| ¼ C. milk | |

Blend in food processor or blender only to combine. Do not overmix. Drop in hot waffle iron. Leftovers can be frozen and reheated in toaster.

MOM'S WAFFLES

Margaret Laughlin

- | | |
|--------------------|--------------------|
| 4 eggs | 2 T. baking powder |
| 2½ C. milk | 2 tsp. salt |
| ¾ C. oleo (melted) | 1 T. sugar |
| 3½ C. flour | |

Blend ingredients thoroughly. Pour ¾ C. batter at a time in waffle iron.

*As the sun rises gold over the Emerald Isle, may
your oats hot steam warm your hard work smile.*

Cakes and Frostings

My Favorite Recipes in this section are:

RECIPE

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Hints for Cakes, Frostings, and Toppings

When baking cakes and quick bread in the microwave, fill the pans just half full of batter as they rise higher than in conventional ovens.

Trace the bottom of the baking pan onto wax paper and cut it out. Now this can be placed in the bottom of the pan and the sides greased and floured like normal. When the cake is done it can be inverted and the paper taken off while still warm with no sticking.

Use cocoa to dust baking tins so cookies and cakes won't have a floury look. Or sprinkle greased pan generously with wheat germ, instead. It keeps the cake from sticking and adds nutrients.

To add an interesting flavor to cakes, beat 4 T. of creamy or chunky peanut butter into the butter-sugar mixture. Beat in the eggs and proceed as directed.

Grated orange and lemon rind added to a cake mixture gives the cake a nice flavor and prevents it from becoming stale.

As you take a cake from the oven, place it for a very few moments on a cloth wrung out of cold water. Then it may be turned out easily without sticking to the pan.

The cake is done when it shrinks slightly from the sides of the pan or if it springs back when touched lightly with the finger.

When baking layer cakes, put a pan of water on the bottom oven shelf. Cakes will bake more evenly and be heavenly moist.

Spaghetti is great with cake! While waiting for icing to set, a few sticks of dry spaghetti will hold the layers in place. Also, a piece of raw spaghetti works well to light birthday candles. Try using spaghetti instead of a toothpick to check your cake for doneness.

If powdered sugar is sprinkled on top of each layer before filling or frosting, this will keep the filling from soaking through the cake.

Icing won't become grainy if a pinch of salt is added to the sugar.

To keep powdered sugar icings moist and prevent cracking, add a pinch of baking soda or baking powder.

Your frosting will look professional if you first frost with a thin layer and let it set. Then apply a second coat of frosting.

A quick frosting can be made by adding a bit of chocolate syrup to prepared whipped topping.

If icing that isn't thick enough runs down the sides of the cake, sift powdered sugar over it and the drippings will stop.

— CAKES —

IRISH MARRIAGE PROPOSALS

Would you like to live in my heart and pay no rent?

Would you like to hang your washing next to mine?

Would you like to be buried with my people?

OLD IRISH WEDDING VOW

By the power that Christ brought from Heaven, mayst thou love me. As the sun follows its course, mayst thou follow me. As light to the eye, as bread to the hungry, as joy to the heart may thy presence be with me, O one that I love, till death comes to part us asunder.

APPLE CAKE

Madge Maher

1 C. salad oil	1 tsp. cinnamon
2 eggs	1 tsp. baking powder
2 C. sugar	3 C. apples (chopped)
2½ C. flour	1 tsp. maple flavoring
1 tsp. soda	1 C. nuts (chopped)
1 tsp. salt	

Cream first 3 ingredients. Sift together next 5 ingredients. Add to creamed mixture. Add remaining ingredients. Bake in greased and floured 9x13-inch pan at 350° for 1 hour. This stores good and can be frozen. Serve with whipped topping or frost.

A piece of the wedding cake is sent to each family member and friend who cannot attend the wedding. (Irish tradition)

APPLE CAKE

Mary K. Laughlin

4 C. peeled apples (chopped)	1½ tsp. baking powder
½ C. oil	½ tsp. salt
2 C. sugar	1 tsp. cinnamon
2 eggs	1 tsp. vanilla
2 C. flour	½ C. nutmeats

Mix first 4 ingredients. Sift dry ingredients. Add to batter. Fold in nuts. Spread in greased 9x13-inch pan. Bake at 350° for 45 minutes.

APPLE CARAMEL CAKE

Verilee Nicholas

1 C. flour	1½ C. sugar
1 tsp. salt	3 eggs
1 tsp. baking soda	1½ tsp. vanilla
1 tsp. cinnamon	2 apples (3 C.)
¾ C. vegetable oil	1 C. nuts (chopped)

CARAMEL GLAZE:

½ C. butter	¼ C. milk
1 C. brown sugar	

Mix first 4 ingredients. Set aside. Cream next 4 ingredients for 3 minutes. Add flour mixture. Stir until moist. Add apples and nuts. Spoon batter in pan. Bake at 350° for 45-50 minutes. When done punch holes in cake.

Glaze: Melt butter. Add sugar and milk. Bring to a boil. Boil 1 minute.

IRISH APPLE CAKE

Helen Laughlin

3 C. flour (sifted)	Rind of 1 lemon (grated)
¾ C. sugar	1¾ C. applesauce
½ tsp. salt	½ tsp. cinnamon
3 egg yolks	¼ tsp. cloves
1 C. butter	

Mix first 6 ingredients. Divide batter in half. Press half into greased 9-inch square pan. Mix remaining ingredients. Spread on batter. Sprinkle with remaining batter. Bake at 350° for 40-50 minutes. Top with whipped cream or lemon sauce.

BANANA SPLIT CAKE

Bonnie Mensen

- | | |
|----------------------------|--|
| 1 stick margarine | 1 large can crushed pineapple
(drained) |
| 2 C. graham cracker crumbs | 1 large Cool Whip |
| 2 C. powdered sugar | 1 small jar maraschino cherries |
| 2 eggs | Chocolate syrup |
| 1 C. butter | Pecans (chopped) |
| 4 large bananas | |

Melt margarine. Pour over graham crackers. Press in 9x13-inch pan. Beat next 3 ingredients for 15 minutes. Spread on crust. Slice bananas over egg mixture. Sprinkle with pineapple. Spread with Cool Whip. Sprinkle with pecans. Decorate with cherries. Drizzle with chocolate syrup.

CARROT CAKE

Margaret Laughlin

- | | |
|-------------------|--|
| 4 eggs | 2 tsp. cinnamon |
| 1½ C. brown sugar | 1½ tsp. baking powder |
| ¼ C. Canola oil | ¾ tsp. salt |
| ¼ C. orange juice | ½ tsp. soda |
| 2 tsp. vanilla | 2½ C. (5 medium) carrots
(shredded) |
| 2 C. flour | 1 C. walnuts (chopped) |

FROSTING:

- | | |
|-----------------------------|--------------------|
| 1 (8 oz.) pkg. cream cheese | 2 tsp. orange peel |
| 2 T. oleo (softened) | 1 tsp. vanilla |
| 3 C. powdered sugar | |

Cream first 5 ingredients. Add next 5 ingredients. Fold in carrots and nuts. Bake in 9x13-inch pan at 350° for 30-35 minutes. Cool 10 minutes. Thoroughly mix frosting ingredients. Frost.

It is an Irish custom to save the top layer of the wedding cake for the christening celebration of the first baby.

BLACK FOREST CAKE

- | | |
|--|--|
| 1 (18 oz.) pkg. Devils food cake mix | 1½ C. milk |
| 1 can cherry pie filling | 2 T. vanilla |
| 1 T. almond flavoring | 1 (8 oz.) carton non-dairy whipped topping |
| 1 (5 oz.) pkg. instant vanilla pudding mix | 1 oz. chocolate sprinkles (opt.) |
| | Maraschino cherries (opt.) |

Bake cake according to package directions in a 9x13-inch pan. Mix pie filling with almond flavoring. While cake is still warm, poke top with fork and spread cherry filling over cake. While cake cools, prepare pudding with milk and vanilla. Fold in whipped topping. Spread over cake, carefully covering pie filling. Decorate with sprinkles and cherries. Cover and refrigerate. Serves 10-12.

NO MIX CHERRY PINEAPPLE NUT CAKE (FROM HELOISE HINTS)

*Bridget Campbell
Joan Laughlin*

- | | |
|--|----------------------------------|
| 1 (20 oz.) can crushed pineapple (heavy syrup) | 1 (2 layer size) yellow cake mix |
| 1 (21 oz.) can cherry pie filling | 1 C. pecans (chopped) |
| | 1 stick butter or margarine |

Grease a 9x13-inch pan. Spread pineapple with syrup evenly in the pan. Spoon pie filling over the pineapple. Sprinkle dry cake mix completely level over filling. Top with nuts. Slice chilled butter/margarine into thin strips. Put evenly over nuts. The butter must cover the cake mix. Bake at 350° for 50 minutes or golden. Let sit a few minutes after removing from oven for juice to absorb.

Joan adds ¼ C. rum over the pineapple. She uses 1 C. shredded coconut instead of the pecans. She serves hers with whipped topping.

*May the strength of three be in your journey.
(Irish wedding blessing)*

CHERRY UPSIDE DOWN CAKE

Lisa Maher

- | | |
|-----------------------------------|------------|
| ½ C. brown sugar (packed) | 1 C. water |
| 3 T. margarine or butter | ⅓ C. oil |
| 1 (21 oz.) can cherry pie filling | 3 eggs |
| 1 Pillsbury yellow cake mix | |

Lightly grease 9x13-inch pan. Place brown sugar and margarine in bottom of pan. Place pan in 350° oven 4-5 minutes to melt margarine. Stir to blend. Spoon pie filling evenly over mixture. In large bowl, combine remaining ingredients at low speed until moistened. Beat 2 minutes at high speed. Pour batter evenly over cherry filling. Bake 50-60 minutes or until toothpick inserted in center comes out clean. Run knife around edge of cake to loosen. Immediately invert on serving tray. Cool completely. Serve with whipped cream, if desired. Makes 12-16 servings.

CHOCOLATE EARTHQUAKE CAKE

Vicki Kelly
Jane Brannen

- | | |
|--|---|
| 1 German chocolate cake mix | ¼ C. margarine |
| 1 (13.5 oz.) can sweetened
flaked coconut | 1 (8 oz.) pkg. cream cheese
(softened) |
| 1 C. nuts (chopped) | 1 (16 oz.) pkg. powdered sugar |

Prepare cake mix according to package directions. Put nuts and coconut in a greased 9x13-inch pan. Pour batter on top. Melt margarine in a bowl. Add cream cheese and powdered sugar. Stir to blend. Spoon over unbaked batter. Bake at 350° for 40-42 minutes. You can't test for doneness with this sticky cake. The icing sinks to the bottom while baking and makes a gooey white ribbon throughout.

Jane puts 1 C. pecans and 1 C. coconut in the bottom of the pan. She uses 1 stick of margarine and 1 lb. powdered sugar and adds 2 tsp. vanilla to the creamed cheese mixture. She got this recipe from Kay McEnaney and said it needs to be served right from the baking dish.

GERMAN CHOCOLATE UPSIDE DOWN CAKE *Margaret Laughlin*

- | | |
|----------------------------------|---------------------------|
| 1 pkg. German chocolate cake mix | 1 C. coconut |
| 1¼ C. water | 2 C. chocolate chips |
| ¼ C. oleo | 1 C. pecans |
| 1 C. brown sugar | 2½-3 C. mini-marshmallows |

Prepare cake mix according to package directions. Set aside. In sauce pan, heat water and oleo to melt oleo. Mix in brown sugar. Pam 9x13-inch pan with flour added spray. Pour brown sugar mixture in pan. Evenly sprinkle remaining ingredients in pan. Top with batter. Bake at 325° for 55-60 minutes. Cool 10 minutes. Invert. Some topping might remain in pan. Scoop out and spread over cake.

HOT WATER CHOCOLATE CAKE *Linda Holman*

- | | |
|--------------------------|--------------------|
| 2 sticks butter (melted) | 1 tsp. vanilla |
| 2 C. sugar | 2½ C. flour |
| 2 eggs | ½ C. cocoa |
| 1 C. sour milk* | 1 C. boiling water |

*For sour milk, add 1 T. vinegar to 1 C. milk. Combine all ingredients. Mix well. Pour in jelly roll pan. Bake at 350° for 30 minutes.

MOIST CHOCOLATE CAKE *June Maher*

- | | |
|--|-----------------------------------|
| 1 C. butter or margarine
(softened) | 4 eggs |
| 1 C. quick cooking oats | 2 C. flour |
| ½ C. baking cocoa | 2 tsp. baking powder |
| 2 C. boiling water | 2 tsp. baking soda |
| 3 C. brown sugar (packed) | ½ tsp. salt |
| 2 tsp. vanilla extract | 1 (16 oz.) can chocolate frosting |

Combine first 3 ingredients. Add water. Stir until butter is melted. Add brown sugar and vanilla. Mix well. Add eggs, one at a time. Beat well after each. Combine dry ingredients. Add to oat mixture just to combine. Pour in a greased 9x13-inch baking pan. Bake at 375° for 30-35 minutes or test with toothpick. Frost.

♥ MOM'S CHOCOLATE CAKE

*Martie Head Rose
In Memory of Vivian Head*

- | | |
|-------------|-----------------|
| 1 C. flour | ½ tsp. salt |
| 1 tsp. soda | 1 C. sour cream |
| 3 T. cocoa | 2 eggs |
| 1 C. sugar | 1 tsp. vanilla |

Combine all ingredients in one bowl. Bake in an 8-inch square or round pan at 350° for 20-25 minutes. Mother baked this cake so many times. She usually served it with whipped cream or ice cream. It is fast, easy and delicious.

CHOCOLATE RASPBERRY CAKE

- | | |
|--|--|
| 1 (12 oz.) pkg. semi-sweet or milk chocolate chips | ¼ C. water |
| ¾ C. walnuts or pecans (finely chopped) | ½ C. oil |
| 1 chocolate with pudding cake mix | 1 tsp. vanilla |
| 4 eggs | 1 (8 oz.) pkg. instant chocolate pudding |
| | 1 C. sour cream |
| | 1 lb. fresh or frozen raspberries |

GLAZE:

- | | |
|--------------|--|
| ½ C. butter | 1 tsp. vanilla |
| 1 T. milk | 1 (8 oz.) pkg. powdered sugar (more or less) |
| 2 tsp. cocoa | |

Coat nuts and chips with 1 T. cake mix. Set aside. Combine remaining cake mix with next 6 ingredients. Blend 3 minutes in large bowl on medium speed. Fold in coated chips, nuts and raspberries. Turn into well greased tube pan. Bake at 350° for 1 hour or until knife in center comes out clean. Cool 30 minutes. Turn out on rack.

Glaze: Boil first 3 ingredients for 3 minutes, stirring continuously. Reduce heat. Add vanilla. Stir in powdered sugar, a little at a time, mixing well. If mixture becomes too thick, increase heat but watch carefully not to burn. Make sure glaze is warm enough so it drizzles over top and sides of cake. Top can be decorated with pecan halves, walnuts or candied cherries.

RED CHOCOLATE CAKE

½ C. shortening	2¼ C. flour
1½ C. sugar	1 tsp. vanilla
2 oz. red food coloring	1 tsp. soda
2 heaping T. cocoa	1 tsp. vinegar
1 C. buttermilk	2 eggs
1 tsp. salt	

FILLING:

3 T. flour	1 C. butter or margarine
1 tsp. vanilla	1 C. milk
1 C. sugar	

Cream shortening, sugar and eggs. Make paste of food coloring and cocoa. Add to creamed mixture. Add buttermilk alternately with flour and salt. Add vanilla. Mix soda in vinegar. Hold over bowl with cake mixture while it foams. Add soda vinegar mixture. Blend. Do not beat. Bake at 350° for 25-30 minutes in 2 small 9-inch pans.

Filling: Cook flour and milk to thick. Cool. Cream sugar, butter and vanilla to fluffy. Blend creamed mixture with cooled mixture and spread on cake. Keep frosted cake in refrigerator.

“QUICK” RED VELVET CAKE

1 box yellow cake mix	1 C. lowfat buttermilk
5 eggs	2 T. cocoa
½ C. oil	2 oz. red food coloring

Do not follow ingredient directions on cake mix. Combine dry cake mix with remaining ingredients. Beat as directed on cake mix and bake accordingly. This cake is great to make for the holidays since the cake is red and looks so festive! You can use a canned white frosting or a cream-cheese based one.

EASY CHOCOLATE ROLLUP

Teresa (Gilmore) Luebbert

¼ C. oleo (melted)
1 C. walnuts (chopped)

1⅓ C. flaked coconut
1 can sweetened condensed milk

CAKE:

3 eggs
1 C. sugar
⅓ C. cocoa
⅔ C. flour

¼ tsp. salt
¼ tsp. baking soda
⅓ C. water
1 tsp. vanilla

Mix first 4 ingredients. Pour evenly in foil-lined 10x15-inch jelly roll pan. Beat eggs at high speed for 2 minutes until fluffy. Gradually add sugar. Beat 2 minutes. Add unsifted flour. On low, add remaining ingredients. Blend all together. Pour over first mixture. Spread evenly. Bake at 375° for 20-25 minutes until cake springs back when touched in the center. When done remove from oven and sprinkle with powdered sugar. Cover with clean kitchen towel. Turn and invert cake. Gently, carefully remove foil. Immediately roll up starting on the 10-inch side. Let set until cool. Serves 6-8. Store in refrigerator.

SOUR CREAM CHOCOLATE CAKE

Geraldine Laughlin

2 C. flour
2 C. granulated sugar
3 oz. unsweetened chocolate
(melted)
1 C. water
¾ C. sour cream

1¼ tsp. baking soda
1 tsp. salt
½ tsp. baking powder
1 tsp. vanilla
2 eggs
¼ C. oleo

FROSTING:

⅓ C. oleo (soft)
1 tsp. vanilla
3 oz. unsweetened chocolate
(melted)

3 C. powdered sugar
½ C. sour cream

Mix cake ingredients ½ minute on low and 3 minutes on high. Pour into a greased and floured 9x13-inch pan. Bake at 350° for 40-45 minutes. Combine frosting ingredients. Beat. Frost cake.

CHOCOLATE SHEET CAKE

Ashleigh Greiner

Kathy Doyle

Mindy Stripe

2 C. flour	6 T. cocoa
2 C. sugar	½ C. buttermilk
½ C. butter or margarine	1 tsp. vanilla
½ C. oil	2 eggs
1 C. water	1 tsp. soda

FROSTING:

½ C. butter or margarine	4 T. cocoa
⅓ C. buttermilk	1 lb. powdered sugar

Place flour and sugar in a bowl. Combine next 4 ingredients in sauce pan. Bring to rolling boil. Stir into flour mixture. Add next 4 ingredients. Pour into a greased and floured 11x7-inch jelly roll pan. Bake at 350° for 15-18 minutes or until done. Cool completely. In sauce pan, bring first 3 frosting ingredients slowly to a rolling boil. Do not over boil. Beat in powdered sugar. Frost cake.

Kathy uses 1 C. buttermilk, 6 T. cocoa, 2 sticks oleo instead of oleo and oil and uses ½ tsp. cinnamon and skips the vanilla. She uses ⅓ C. buttermilk and 2 T. cocoa in the frosting.

Mindy uses ½ C. shortening instead of oil and ¼ C. cocoa. She doesn't use buttermilk in her frosting but uses ¼ C. regular milk, 2 T. dark cocoa, 3½ C. powdered sugar and 1 tsp. vanilla. Mindy says you can mix 2 tsp. vinegar or lemon juice into milk to make buttermilk.

COCONUT CREAM CAKE

1 white cake mix	1 (16 oz.) pkg. powdered sugar
¼ C. vegetable oil	1 (8 oz.) pkg. cream cheese
3 eggs	2 T. milk
1 (8 oz.) carton sour cream	1 tsp. vanilla flavoring
1 (8 oz.) can coconut cream	1 C. coconut (flaked)

Combine first 5 ingredients. Spread in a greased 9x13-inch pan. Bake at 350° for 25-30 minutes. Cool. Cream next 3 ingredients. Add vanilla. Frost cake. Sprinkle with coconut.

COACH OSBORNE'S FAVORITE COKE CAKE

Joan Laughlin

2 C. flour	½ C. buttermilk
2 C. sugar	1 tsp. soda
½ C. butter or margarine	2 eggs (beaten)
½ C. vegetable shortening	1 tsp. vanilla
3 T. cocoa	1½ C. mini-marshmallows (opt.)
1 C. Coca-Cola	

FROSTING:

½ C. margarine	1 lb. powdered sugar
3 T. cocoa	1 tsp. vanilla
6 T. Coca-Cola	1 C. walnuts

Combine flour and sugar. Reserve. In sauce pan, combine next 4 ingredients. Bring to a boil. Pour over flour-sugar mixture. Stir by hand until well mixed. Add remaining ingredients. Stir by hand again. Turn into greased and floured 9x13-inch pan. Bake at 350° for 35-40 minutes until cake tests done. Frost while warm.

Frosting: In sauce pan, combine first 3 ingredients. Bring to a boil. Beat in powdered sugar and vanilla. Fold in walnuts. Beat to smooth. Spread immediately over warm cake.

LIGHTER DUMP CAKE

1 (20 oz.) can crushed pineapple in natural juice	¼ C. Canola oil
1 yellow cake mix	1 C. water
1 can cherry pie filling	¼ C. pecans (coarsely chopped)

Lightly pam 9x13-inch pan. Dump undrained pineapple in pan. Spread evenly across bottom. Dump in pie filling. Spread evenly. Combine cake mix, oil and water. Stir just to blend. Do not overbeat. Pour evenly over pie filling. Sprinkle pecans over batter. Bake 40 minutes at 350° until cake layer is crusty and golden.

GINGERBREAD

½ C. butter	½ tsp. salt
¾ C. brown sugar	1 tsp. soda
1 egg (beaten)	1 tsp. baking powder
½ C. light molasses	1 tsp. ginger
1 C. milk	1 tsp. cinnamon
2½ C. cake flour	

Cream butter and sugar. Add next 3 ingredients. Sift in dry ingredients. Beat to mix. May look slightly curdled. Pour in greased 9-inch square pan. Bake at 375° about 30 minutes.

HEATH BAR CAKE

*Mary Greiner
Joan Laughlin
Kathy Doyle
Angela Pelster*

1 Devils food cake mix	1 can condensed milk
1 (12 oz.) jar caramel topping	1 medium Cool Whip
1 (12 oz.) jar butterscotch topping	2 Heath bars (crushed)

Bake cake as directed on package. Poke holes in cake with straw. Pour milk and then toppings slowly and evenly over the cake. Top with Cool Whip and Heath bars.

Joan uses ½ jar fudge topping and ½ jar caramel or butterscotch topping, ½ can condensed milk and 6 Skor or Heath bars.

Kathy uses a Pillsbury Plus German chocolate cake mix, 3 Heath bars and does not use the butterscotch topping.

Angela uses a German chocolate mix, only 8 oz. of caramel topping, no butterscotch topping and 3 Heath bars. She pokes holes with a wooden spoon handle. Refrigerate this cake.

HOT MILK CAKE

Delores Maher

- | | |
|----------------------|-------------------------------------|
| 4 eggs (beaten) | Pinch of salt ($\frac{1}{4}$ tsp.) |
| 2 C. sugar | 2 tsp. real vanilla |
| 2 C. flour | 1 stick real butter |
| 2 tsp. baking powder | 1 C. warm water |

Add butter and sugar to warm milk. Combine flour, baking powder and salt. Add to liquid ingredients. Add eggs and vanilla. Bake in 9x13-inch pan at 350° until done. This cake is not as sweet as most. It is very good with chocolate frosting.

LEMON POUND CAKE

- | | |
|----------------------------------|--------------------------------|
| 2 C. sugar | $\frac{1}{2}$ tsp. baking soda |
| 1 C. butter (softened) | $\frac{1}{2}$ tsp. salt |
| 4 eggs | $\frac{3}{4}$ C. buttermilk |
| 3 C. flour | 1 T. lemon peel (grated) |
| $\frac{1}{2}$ tsp. baking powder | 1 T. lemon juice |

GLAZE:

- | | |
|----------------------------------|--------------------------------|
| $1\frac{1}{4}$ C. powdered sugar | 1-2 tsp. milk |
| 2 tsp. lemon juice | Yellow decorating sugar (opt.) |

Cream sugar and butter 2-3 minutes on medium. Beat in eggs, one at a time. Beat 1-2 minutes. Reduce speed to low. Add dry ingredients alternately with buttermilk. Beat 2-3 minutes. Add lemon peel and juice. Beat 1 minute. Spread in greased 12 C. bundt pan. Bake at 325° for 55-65 minutes. Cool in pan 10 minutes. Cool completely. Combine sugar, lemon juices and milk for glaze. Sprinkle with colored sugar.

Giorraionn beirt bother - Two shorten the road.

♥ STRAWBERRY JELLO CAKE

*Daughter Linda Holman
Granddaughter Mindy Stripe
In Memory of Donna McCunn*

1 white cake mix
1 box Jello

Cool Whip
Fresh strawberries

Prepare cake mix as directed on box. Bake. Cool. Poke holes in cake with round end of a wooden spoon. Mix Jello as directed on box. Pour over entire cake. Refrigerate ½ hour. Top with Cool Whip and fresh strawberries. Store in refrigerator.

♥ JELLY ROLL

*Teresa (Gilmore) Luebbert
In Memory of Mary Teresa Gilmore &
her Mother Teresa (Mrs. Art) Gilmore*

3 eggs
1 C. white sugar
⅓ C. water
1 tsp. vanilla
1 C. cake flour

1 tsp. baking powder
¼ tsp. salt
Strawberry jelly or your favorite
Powdered sugar

Heat oven to 375°. Line a 15x10x1-inch jelly roll pan with waxed paper. Beat eggs to light and lemon colored, about 5 minutes. Gradually beat in sugar. On low speed, add water and vanilla. Add flour, baking powder and salt. Beat to smooth. Pour into baking pan. Even out mixture. Bake 10-15 minutes or until sides loosen from edges. Invert pan taken from oven on powdered sugar sprinkled towel. With towel included and while still hot, roll up jelly roll fashion and cool. When completely cooled, unroll and spread with layer of jelly. Reroll without towel. Sprinkle roll with powdered sugar. About 8 servings. They mixed everything by hand. I use an electric mixer.

POKE CAKE

1 white cake mix
1 C. any flavor soda
1 box instant vanilla pudding

1½ C. milk
1 (8 oz.) carton whipped
topping (unthawed)

Bake cake as directed in a greased 9x13-inch pan. Cool. Poke holes in cake with handle end of wooden spoon. Pour soda evenly over the cake. Mix pudding and milk. Fold in whipped topping. Spread over cake. Refrigerate.

KEY LIME CAKE

- | | |
|-----------------------------|---------------------|
| 1 supreme lemon cake mix | ½ C. vegetable oil |
| 1 instant lemon pie filling | 1 C. water |
| 4 eggs | ¼ C. key lime juice |

GLAZE:

- | | |
|---------------------|-------------------------|
| 2 C. powdered sugar | 2 T. water |
| ¼ C. key lime juice | 2 T. margarine (melted) |

Combine cake ingredients. Beat at low to moisten and on medium 2 minutes. Pour in greased and floured 10-inch bundt or tube pan. Bake at 350° for 50-60 minutes. Cool in pan 25 minutes. Remove from pan then return to pan. Poke holes in cake with handle end of wooden spoon. Combine glaze ingredients. Pour slowly over warm cake. Cool completely. Invert on serving plate. Dust with powdered sugar.

OATMEAL CAKE

Margine (Laughlin) Henry

- | | |
|----------------------------|-----------------|
| 1 C. quick cooking oatmeal | 2 eggs |
| 1 stick margarine | 1½ C. flour |
| ½-¾ C. raisins (optional) | 1 tsp. cinnamon |
| 1¼ C. boiling water | 1 tsp. soda |
| 1 C. sugar | ½ tsp. salt |
| 1 C. brown sugar | |

FROSTING:

- | | |
|----------------|---------------------|
| ¾ C. sugar | ½ C. milk |
| 1½ tsp. flour | ¾ C. coconut |
| 9 T. margarine | 1 tsp. vanilla |
| 1 C. raisins | ¾ C. powdered sugar |

Pour water over first 3 ingredients. Let set 20 minutes. Add remaining cake ingredients. Pour into greased 9x13-inch pan. Bake at 350° for 30-35 minutes. Cool. Boil first 6 frosting ingredients. Remove from heat. Add vanilla. Cool to lukewarm. Add powdered sugar. Frost cake.

PINEAPPLE UPSIDE DOWN CAKE

¼ C. butter
½ C. brown sugar
#2 can (5-7 slices) pineapple

Maraschino cherries (opt.)
1 white or yellow one layer cake mix or ½ regular cake mix

Melt butter, brown sugar and 2 T. pineapple syrup in 8 or 9-inch cake pan. Remove from heat. Arrange pineapple and cherries in mixture. Prepare cake as directed and pour over mixture. Bake at 350° for 40-50 minutes until cake tests done. Let stand 5 minutes. Invert on serving plate. Let stand 3 minutes before removing from pan. Serve warm with whipped topping.

POPPY SEED CAKE

2 T. sugar
½ tsp. cinnamon
1 yellow cake mix
1 regular instant vanilla pudding
5 eggs
3 T. flour

½ C. oil
½ C. pineapple juice
½ C. cold water
3 T. poppy seeds
2 tsp. almond flavoring

Generously butter a bundt or tube cake pan. Combine sugar and cinnamon. Sprinkle on bottom and sides of pan. Dispose of excess that doesn't stick. Combine remaining ingredients. Beat on high 5 minutes. Pour batter in prepared pan. Bake at 325° for 35-40 minutes or until done. Cool 10 minutes. Invert on platter.

PUMPKIN DUMP CAKE

Delinda (Greiner) Straatman

4 eggs
1 tsp. pumpkin pie spice
1 tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon
1 can evaporated milk

1 (16 oz.) can pumpkin
1½ C. sugar
1 white or yellow cake mix
2 sticks butter (melted)
Pecans (chopped) (opt.)

Combine first 8 ingredients. Put in an ungreased 9x13-inch pan. Sprinkle dry cake mix over top. Pour butter over mixture. Sprinkle with nuts, if desired. Bake at 350° for 1 hour.

PUMPKIN CAKE ROLL

Rita Semmons

3 eggs
2/3 C. pumpkin
1 tsp. lemon juice
Dash salt
1 tsp. baking powder

1 C. sugar
2/3 C. + 2 T. flour
1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg

FILLING:

1 (8 oz.) pkg. cream cheese
4 T. oleo

2 T. vanilla
1 C. powdered sugar

Beat eggs 5 minutes. Gradually add remaining ingredients. Grease and flour large cake pan or jelly roll pan. Add batter. Bake at 350° for 15 minutes. Place on powdered sugared tea towel. Sprinkle powdered sugar all over cake. Roll up while hot. Let cool. Combine filling ingredients. Spread on cake. Roll like jelly roll. Chill for several hours before serving. Freezes well. Good keeper!

PUMPKIN PIE CAKE

JoAnn Cheney

1/2 C. butter
3 C. Bisquick

2 T. sugar

FILLING:

4 eggs
3 C. pumpkin
2 C. sugar

3 1/3 C. milk
2 tsp. pumpkin pie spice

Cut butter into Bisquick and sugar. Pat in bottom of ungreased 9x13-inch pan. Have filling ingredients ready to mix. Bake crust only as long as it takes to mix the pie filling. Pour filling into crust. Bake at 350° about 45 minutes.

The massive task of repairing the church stained glass windows began in the Spring of 2003.

RHUBARB CAKE

Veronica Lorimor

- | | |
|------------------------|-------------|
| 3 C. rhubarb (chopped) | 1½ C. sugar |
| 1 C. strawberries | 2 T. flour |

TOPPING:

- | | |
|---------------------|------------------------|
| ½ C. nuts (chopped) | 1 C. flour |
| ½ C. brown sugar | ¼ C. butter (softened) |

Combine ingredients. Put in 9-inch square or 6x10-inch baking dish. Combine topping ingredients. Spread over rhubarb mixture. Bake at 400° for 45 minutes.

ROOT BEER CAKE

- | | |
|--------------------------|--------------------|
| 1 C. sugar | 2 C. flour |
| ½ C. butter or margarine | 1 T. baking powder |
| ½ tsp. vanilla | 1 tsp. salt |
| 2 eggs | ⅔ C. A&W Root Beer |

FROSTING:

- | | |
|----------------------|------------------------|
| 1 lb. powdered sugar | 1 C. chilled Root Beer |
|----------------------|------------------------|

Cream first 4 ingredients. Blend in remaining ingredients on low. Beat 3 minutes on medium speed. Pour into greased and floured 9x13-inch pan. Bake at 375° for 30-35 minutes. Beat frosting ingredients until thick and fluffy. Frost cake.

SOUTHERN DELIGHT CAKE

- | | |
|-------------------|---------------------------------------|
| 1 yellow cake mix | 1 tsp. orange flavoring |
| ½ C. oil | 4 eggs |
| ½ tsp. vanilla | 1 can mandarin oranges
(undrained) |

Combine first 5 ingredients. Fold in oranges and juice. Bake in greased 9x13-inch pan at 350° about 45 minutes.

SINFULLY DELICIOUS CAKE

Joan Laughlin

- | | |
|---|---|
| 1 C. flour | 2 (8 oz.) cartons Cool Whip
(thawed) |
| ½ C. margarine (softened) | |
| 1 C. pecans (chopped) | 1 (8 oz.) pkg. cream cheese
(softened) |
| 1 C. powdered sugar | |
| 1 (6 oz.) pkg. instant
chocolate pudding | 1 (6 oz.) pkg. instant
vanilla pudding |
| 3 C. milk | 1 large Hershey bar |

Mix first 3 ingredients. Press in 9x13-inch pan. Bake at 350° for 15 minutes. Cool. In large bowl mix cream cheese and powdered sugar until fluffy. Fold in 1 carton of Cool Whip. Spread over crust. Combine pudding mixes and milk. Beat to thick. Spread over cheese layer. Spread remaining Cool Whip over top. Chill several hours. Garnish with shaved chocolate. Cut into squares to serve.

YELLOW CAKE SUPREME

- | | |
|--|--------------------------------|
| 1 pkg. yellow cake mix | 1 pkg. instant vanilla pudding |
| 1 C. sugar | 1 C. sour cream |
| 1 can crushed pineapple
(undrained) | Coconut & chopped nuts (opt.) |

Prepare cake mix according to package directions. Bake in 9x13-inch pan. Combine sugar and pineapple. Heat until mixture comes to a boil. Boil about 2 minutes. Puncture baked cake all over with a fork. Pour pineapple mixture over hot cake. Let cake cool. Mix pudding according to package directions. Fold in sour cream. Spread over cake. Top with Cool Whip. Sprinkle with coconut and nuts, if desired. Refrigerate.

ST. PATRICK'S DAY CAKE

Maxine Wilkinson

- | | |
|-------------------------------|-----------------------------|
| 1 white cake mix with pudding | ½ C. + 3 T. cream de menthe |
| 1 jar hot fudge topping | 1 (8 oz.) carton Cool Whip |

Mix cake according to package directions, adding ½ C. cream de menthe. Bake. Cool 5 minutes. Spread topping over cake. Cool completely. Combine 3 T. cream de menthe and Cool Whip. Spread over top. Serve.

- CUPCAKES -

IRISH WEDDINGS

Marry when the year is new, always loving, kind and true.
When February birds do mate, you may wed and dread your fate.
If you wed when March winds blow, joy and sorrow both you'll know.
Marry in April when you can, joy for maiden and for man.
Marry in the month of May, you will surely rue the day.
Marry when June roses blow, over land and sea you'll go.
They who in July do wed, must labor always for their bread.
Whoever wed in August be, many a change are sure to see.
Marry in September's shine, your living will be rich and fine.
If in October you do marry, love will come but riches tarry.
If you wed in blank November, only joy will come, remember.
When December showers fall fast, marry and true love will last.

BANANA CUPCAKES

1/2 C. shortening	1 tsp. baking powder
3/4 C. sugar	1/2 tsp. soda
2 eggs	1/2 tsp. salt
1 tsp. vanilla	1 C. ripe bananas (mashed)
1 1/2 C. flour	

Cream first 4 ingredients. Add bananas and then dry ingredients. Fill cupcake liners 2/3 full. Bake at 350° for 20-25 minutes. Good with chocolate or caramel frosting.

BROWNIE CUPCAKES

1 C. oleo	4 eggs
4 (1 oz.) squares semi-sweet chocolate	1 tsp. vanilla
1 C. flour	2 C. nuts
	1 3/4 C. sugar

Combine ingredients as little as possible. Put in muffin liners 2/3 full. Bake at 325° for 30 minutes. Frost if desired.

HALLOWEEN OOZE CUPCAKES

- | | |
|-----------------------------|----------------------------|
| 1 chocolate cake mix | 1/3 C. sugar |
| 1 (8 oz.) pkg. cream cheese | Yellow & red food coloring |
| 1 egg | |

Prepare cake mix as directed on package. Fill muffin liners 1/2 full with batter. Combine remaining ingredients. Put 1 tsp. filling over batter in each liner. Add more batter to fill liner 2/3 of the way. Bake at 350° for 20-25 minutes or as needed to set.

MAIDS OF HONOR CUPCAKES

Lisa Maher

- | | |
|---|----------------------|
| 3/4 C. sugar | 2 C. flour |
| 1/2 C. shortening | 2 tsp. baking powder |
| 2 eggs (well beaten) | 1/4 tsp. salt |
| 1 tsp. vanilla (almond with cherry jelly) | |

Cream sugar and shortening. Add eggs and vanilla. Combine remaining ingredients. Add to creamed mixture, very stiff batter. Fill muffin pan. Make depression in center. Fill with jam, jellies or thickened fruits (good way to use up old jam or jelly). Bake at 350° for 20 minutes.

PINA COLADA CUPCAKES

- | | |
|----------------------------------|--------------------------|
| 1 pkg. white or lemon cake mix | 3/4 C. coconut |
| 1/2 C. powdered milk | 1 tsp. coconut flavoring |
| 1 (14 oz.) can crushed pineapple | 2 tsp. vanilla |

Drain pineapple using juice in place of water as directed on cake mix. Fill muffin liners 2/3 full. Bake at 350° for 20-25 minutes. Top with cream cheese frosting. You can reserve some crushed pineapple to use in the frosting.

RAISIN CUPCAKES

Diane Silkett

1 C. raisins	Pinch salt
½ C. water	1 tsp. vanilla
½ C. butter	1½ C. flour
¾ C. sugar	1 tsp. soda
1 egg (beaten)	

Bring raisins and water to a boil (can use the microwave). Cream butter and sugar. Add egg, cooled raisin water and vanilla. Add dry ingredients. Blend well. Fold in raisins. Fill cupcake liners half full. Bake at 375° about 20 minutes. I like to use this mixture to make cookies. Use 2¼ C. flour. This makes a soft cookie.

SPICE CUPCAKES

1 C. brown sugar	1 tsp. cinnamon
1 egg	1 tsp. nutmeg
1 C. buttermilk	1 tsp. cloves
2 C. flour	1 C. plumped raisins
1 tsp. soda	½ C. pecans
½ tsp. salt	

Cream first 3 ingredients. Add next 6 ingredients. Fold in raisins and pecans. Fill muffin liners ⅔ full. Bake at 350° for 15-20 minutes. Good with a chocolate frosting.

ST. PADDY'S DAY CUPCAKES

1¾ C. flour	½ tsp. salt
1 pkg. instant pistachio pudding	2 eggs (beaten)
¾ C. mini-chocolate chips	1¼ C. milk
⅔ C. sugar	½ C. oil
2½ tsp. baking powder	1 tsp. vanilla

Combine first 6 ingredients. In large bowl, combine remaining ingredients. Combine the 2 mixtures just until combined. Fill muffin liners ⅔ full. Bake at 350° for 20-25 minutes. Frost and sprinkle with green sugar.

- FROSTINGS -

RECIPE FOR A HAPPY MARRIAGE

Shirley Leahy

2 happy people	Self-control
Love	Hope
Communication	Respect
Gentleness	Kindness
Faith	Commitment
Acceptance	Truth
Patience	

Take two happy people. Separate them from their parents. Add the remaining ingredients in generous proportions. Mix together. Sift in some daily life. Strain out jealousy, arrogance, selfishness, provocation and accounting for wrongs. Bake in trials and tribulations of life for 50 years. Celebrate when golden!

COLORING FROSTING

- Turquoise - 2 parts blue, 1 part green
- Aqua - 2 parts green, 1 part blue
- Apricot - light orange, little pink
- Rust - 3 parts red, 4 yellow, 1 green
- Brown - 3 parts red, 1 part blue
- Christmas red - dark pink, add yellow and let darken to orange, add red and let set to darken
- Orange - bright yellow, add red
- Avocado - leaf green with orange or brown
- Chartreuse - leaf green, slight lemon yellow
- Cranberry - royal red, slight brown, slight lavender
- Plum - violet and red
- Coral - red-red and yellow
- Bronze - brown and yellow and red
- Burgundy - dark and slight lavender, slight blue

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ANGEL FOOD CAKE FILLING

Joan Laughlin

½ C. water	3 oz. Jello (any flavor)
1 C. sugar	1 (8 oz.) carton whipped topping
1 (8 oz.) can crushed pineapple (drained)	

Put first 3 ingredients in sauce pan. Cook 10 minutes. Add Jello while mixture is hot. Stir thoroughly to dissolve. Chill until slightly thickened. Add whipped topping. Spread between layer of cake and on top of cake. Refrigerate until serving time. This is enough for 1 angel food cake.

BUTTERCREAM FROSTING

Laurie McGargill

¼ C. Crisco	1¼ tsp. vanilla
6½ T. margarine	4½ T. milk
Scant ¼ tsp. salt	4½ C. powdered sugar

Combine ingredients. Mix well.

DECORATOR ICING

Margaret Laughlin

1 C. white Crisco	½ tsp. vanilla
½ C. milk	½ tsp. almond flavoring
Pinch salt	2 lbs. powdered sugar

Beat first 5 ingredients together. Slowly add powdered sugar. Beat on high 10 minutes. Color, as desired.

DECORATOR CHOCOLATE BUTTERCREAM FROSTING

Margaret Laughlin

½ C. shortening	3 T. milk
½ C. oleo	¾ C. cocoa
1 tsp. vanilla	4 C. powdered sugar

Cream first 5 ingredients. Slowly add powdered sugar. Beat well. Double for larger cakes. Great on chocolate cake topped with fresh strawberry slices.

EASY MILK CHOCOLATE FROSTING

June Maher

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|--------------------------|----------------|
| 3 T. butter or margarine | 2 T. milk |
| 2 T. cocoa | 1 tsp. vanilla |
| 1½ C. powdered sugar | |

Melt butter or margarine in sauce pan. Add cocoa. Stir until dissolved. Add remaining ingredients. Stir to smooth. Add more milk if necessary to make a soft, spreading consistency. Great for spreading on brownies.

GERMAN CHOCOLATE FROSTING

- | | |
|----------------------|-----------------------|
| 1 C. sugar | 1 tsp. vanilla |
| 1 C. evaporated milk | 1½ C. coconut |
| 3 egg yolks | 1 C. pecans (chopped) |
| ½ C. oleo | |

Combine first 5 ingredients in sauce pan. Cook, stirring constantly 12 minutes. Cool. Add coconut and pecans.

DREAM WHIP FROSTING

- | | |
|--------------------------|---------------------------|
| 1½ C. Crisco | ½-1 tsp. almond flavoring |
| ½ C. oleo | Dash salt |
| 1 pkg. Dream Whip | ½ C. water |
| 2 tsp. vanilla flavoring | 2 lbs. powdered sugar |

Combine ingredients. Beat well. Stiffen with additional powdered sugar if making flowers or borders.

FLUFFY FROSTING

Colleen Gipe

- | | |
|------------------------|----------------------|
| 1 C. sugar | ⅓ C. water |
| ¼ tsp. cream of tartar | 1 unbeaten egg white |
| 1 T. light corn syrup | ¼ tsp. vanilla |
| ⅛ tsp. salt | |

Combine first 5 ingredients. Bring to a boil. Cook until sugar dissolves. Add to unbeaten egg white, beating constantly with electric mixer until frosting is of spreading consistency. Add vanilla.

UNCOOKED "7 MINUTE FROSTING"

Madonna Smith

1 C. sugar
1 egg white (unbeaten)

1/4 tsp. cream of tartar
1 tsp. vanilla

Warm a large mixing bowl. Pour 1/2 C. boiling water over combined ingredients. Beat with electric mixer at least 15 minutes. This makes a huge amount and cuts beautifully.

7-MINUTE MERINGUE FROSTING

Maxine Wilkinson

1 1/2 C. sugar
1/4 C. cold water
2 egg whites

1/4 tsp. cream of tartar
1 tsp. vanilla

In a 2-quart double boiler combine first 3 ingredients. Add cream of tartar. Beat with electric mixer 30 seconds. Put over bottom of double boiler with boiling water. The top pan should not touch the water. Cook, beating with electric mixer on high speed until mixture reaches 160°. Stop beating. Quickly scrape bottom and sides so it won't stick. Remove pan. Add vanilla. Beat 1 minute more or until fluffy and holds soft peaks.

SUPERLATIVE WORDS

The greatest word is GOD, the deepest word is SOUL, the longest word is ETERNITY, the swiftest word is TIME, the nearest word is NOW, the darkest word is SIN, the meanest word is HYPOCRISY, the broadest word is TRUTH, the strongest word is RIGHT, the tenderest word is LOVE, the sweetest word is HOME, and the dearest words are MOTHER and FATHER.

A LEADER

A leader is best when people barely know he exists, not so good when people obey and acclaim him, worse when they despise him; but of a good leader who talks little when his work is done, his aim fulfilled, they will say, "We did it ourselves!"

Cookies

My Favorite Recipes in this section are:

RECIPE

PAGE #

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Hints for Cookies and Bars

An easy way to form drop cookies is to drop them onto the cookie sheet and then press them with the bottom of a water glass that has been dipped in sugar.

Dipping the cookie cutter in slightly warm salad oil will give you a much cleaner cut.

For a thinner, crispier cookie, try rolling the dough directly onto a greased and floured cookie sheet. Cut the cookies, then pick up the scrap.

Crisp cookies should be stored in a jar or canister with a loose fitting lid. Soft cookies should be kept in an earthenware or plastic container with a tight cover.

To keep cookies soft, put a piece of bread in the cookie jar with the cookies.

To keep fresh cookies crisp longer, put a piece of lemon peel in the cookie jar.

When baking white or brown sugar cookies, use a cup of applesauce instead of sour milk. The flavor is better and they keep moist longer.

Dip the spoon in hot water to measure shortening, butter, etc. and the fat will slide off your utensil more easily.

Prevent cold shortening from sticking to the beaters of an electric mixer by heating the beaters in hot water just before using them.

If cookies brown too quickly on the bottoms, don't use a cookie sheet. Instead, place the cookies on top of a baking pan that is turned upside down. The problem is solved when only the pan edges touch the hot oven rack.

When rolling cookie dough, sprinkle board with powdered sugar instead of flour. Too much flour makes the dough heavy.

When freezing cookies with a frosting, place them in freezer unwrapped for about two hours, then wrap them without worrying about them sticking together.

Use a pizza cutter for cutting bar cookies. It makes nice smooth bars or squares.

A quick way to put a nice topping on cookies without making frosting is to cover the cookies with a thin layer of jelly or preserves before you bake them.

Oatmeal cookies will taste better if you toast the oatmeal first. Sprinkle it evenly in a jelly-roll pan and bake it in a 300° oven for about 10 or 12 minutes.

— BAR COOKIES —

A CHOICE RECIPE

Cream together half a cup of friendship, a cup of thoughtfulness and a pinch of powdered tenderness. Very lightly beat in a bowl of loyalty, one cup of faith, one of hope and one of charity. Be sure to add a spoonful of gaiety that sings and a spoonful of the ability to laugh at little things. Moisten with the sudden tears of heartfelt sympathy. Bake in a good natural pan and serve repeatedly.

EASY APPLE BAR

Janie Brannen

3 eggs	½ tsp. salt
1 C. homogenized shortening	1 tsp. soda
1¾ C. sugar	1 tsp. cinnamon
2 C. flour	2 C. apples (chopped)

Cream eggs and shortening. Add sugar. Beat to smooth and blended. Mix dry ingredients. Add to creamed mixture. Add apples and any nuts or raisins you choose. Spread onto large greased cookie sheet or jelly roll pan. Bake at 350° for about 35 minutes. Frost if desired. Freezes well.

JEAN'S SOUR CREAM APPLE SQUARES

Shirley Leahy

2 C. flour	½ tsp. salt
1½ C. brown sugar (firmly packed)	1 egg
½ C. margarine (softened)	1 C. sour cream
1 C. nuts (chopped) (opt.)	1 tsp. vanilla
1-2 tsp. cinnamon	2 C. apples (finely chopped)
1 tsp. baking soda	(about 2, I use Golden Delicious)

Lightly spoon flour into measuring cup. Level off. Combine flour, sugar and margarine. Mix to crumbly. Stir in nuts. Press 2¾ C. mixture into an ungreased 9x13-inch pan. To remaining mixture, add next 6 ingredients. Stir in apples. Spoon evenly over base. Bake at 350° for 25-35 minutes until toothpick inserted in center comes out clean. Cut in squares. Serve with Cool Whip.

BANANA SPLIT BROWNIES

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|---------------------------|--|
| ½ C. margarine (softened) | 1 C. (3 medium) ripe bananas
(mashed) |
| 1 C. sugar | 2 eggs |
| 1 tsp. baking powder | 1 C. flour |
| ½ tsp. baking soda | ⅓ C. unsweetened cocoa |
| ⅛ tsp. salt | |

FROSTING:

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|---|--|
| 1 (4 oz.) pkg. cream cheese
(softened) | ½ C. frozen strawberries
(thawed & drained) |
| | 3½-4 C. powdered sugar |

Beat margarine on medium 30 seconds. Add next 4 ingredients. When combined, add remaining ingredients. Pour in greased 9x13-inch pan. Bake at 350° for 20 minutes. Do not overbake. Beat together frosting ingredients. Store frosted cake in refrigerator.

CHOCOLATE MARBLED BROWNIES

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|---|---------------------------------------|
| 1 (8 oz.) pkg. cream cheese
(softened) | 1 egg |
| ¼ C. sour cream | ½ tsp. vanilla |
| ¼ C. sugar | 1 (21½ oz.) pkg. fudge
brownie mix |

TOPPING:

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|--|-----------------|
| 1 (6 oz.) pkg. milk
chocolate chips | ¾ C. sour cream |
|--|-----------------|

In small bowl beat cream cheese to smooth. Beat in next 4 ingredients. Prepare brownie mix according to package directions. Spread half in greased 9x13-inch pan. Top with cream cheese mixture, then remaining batter. Swirl with knife blade to create marbled effect. Bake at 350° for 40-45 minutes until pick comes out clean. Cool on rack. Frost. Chill to set.

Topping: Melt chips in double boiler. Cool slightly. Stir in sour cream.

CHOCOLATE BROWNIES

Madonna Smith

½ C. margarine	2 eggs
½ C. Crisco	1 tsp. vanilla
¼ C. cocoa	2 C. flour
1 C. water	2 C. sugar
½ C. buttermilk	1 tsp. salt
1 tsp. soda	

Bring first 4 ingredients to a boil. Cool slightly. Add next 4 ingredients. Add remaining ingredients. Blend well. Pour into a greased and floured 11x16-inch pan. Bake at 400° for 15-20 minutes.

CREAM CHEESE BROWNIES

Marie Maher

1 roll Pillsbury chocolate chip cookie dough	1 egg
1 (8 oz.) pkg. cream cheese (fat free, tastes good)	½ C. sugar

Press half roll dough in bottom of greased 8-inch square pan. Beat remaining ingredients. Pour over cookie dough. Top with remaining cookie dough. Bake at 350° for 35 minutes.

MARY'S BROWNIES

Joan Laughlin

1 (4 oz.) square sweet cooking chocolate	½ C. + 1 T. flour
5 T. margarine	1½ tsp. vanilla
3 oz. cream cheese (softened)	½ tsp. baking powder
1 C. sugar	¼ tsp. salt
3 eggs	¼ tsp. almond flavoring
	½ C. nuts (chopped)

Melt chocolate and 3 T. margarine over low heat. Cool. Cream remaining margarine and cream cheese to fluffy gradually adding ¼ C. sugar. Cream to light and fluffy. Add 1 egg, 1 T. flour and ½ tsp. vanilla. Mix to lemon colored. Gradually add remaining flour, baking powder and salt. Blend in chocolate mixture. Add flavorings and nuts. Set aside 1 C. batter. Spread remaining batter in a 9-inch square pan. Pour cheese mixture over top. Drop reserved chocolate batter by tablespoons over the top. Swirl with spatula. Bake at 350° for 35-40 minutes. Cool on rack. Cut in 2¼-inch squares.

HERSHEY'S SPECIAL DARK SYRUP SNACKING BROWNIES

Mary F. Laughlin

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|--------------------------------|-----------------------------------|
| ½ C. oil | 1 tsp. vanilla |
| 1 C. sugar | 1 C. chocolate chips (opt.) |
| 1 (16 oz.) can Hershey's syrup | 1 (8 oz.) pkg. mini-marshmallows |
| 4 eggs | Chocolate frosting of your choice |
| 1¼ C. flour | |

Beat oil and sugar. Add syrup, eggs and flour. Beat well. Add vanilla and chips. Pour into a greased and floured 9x13-inch pan. Bake at 350° for 30-35 minutes or until brownies begin to pull away from sides of pan. Remove from oven. Top with marshmallows. Cool. Frost.

HINT OF MINT BROWNIES

Margaret Laughlin

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|-------------------------|---|
| 1½ C. butter (softened) | 1 C. cocoa |
| 3 C. sugar | 1 T. baking powder |
| 1 T. vanilla | 1 tsp. salt |
| 5 eggs | 1 bag chocolate covered
peppermint patties |
| 2 C. flour | |

Whisk together first 3 ingredients. Add eggs. Stir to blend. Add next 4 ingredients. Spread half of batter in a greased 9x13-inch pan. Top with unwrapped peppermint patties closely spaced. Top with remaining batter. Bake at 325° about 50 minutes, bake just until sides begin to pull away from the pan.

SUPERMOIST BROWNIES

Margaret Laughlin

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|--------------------|----------------------|
| ¾ C. oleo (melted) | ½ C. cocoa |
| 1½ C. sugar | ½ tsp. baking powder |
| 1½ tsp. vanilla | ½ tsp. salt |
| 3 eggs | ¾ C. flour |

Cream first 4 ingredients. Add remaining ingredients. Pour in greased 8-inch pan. Bake at 350° for 40-45 minutes.

SWEET POTATO BROWNIES

June Maher

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|----------------|---|
| 1 C. margarine | 1 tsp. salt |
| 2 C. sugar | 1½ C. flour |
| 4 eggs | 2 C. peeled sweet potatoes
(finely shredded) |
| 2 tsp. vanilla | 1 C. pecans (chopped) |

Beat margarine on high for 30 seconds. Add sugar. Beat well. Add eggs, vanilla and salt. Beat in flour with mixer, as much as you can. Add rest of flour, potatoes and nuts. Spread in a greased 9x13-inch pan. Bake 40 minutes at 350° until toothpick comes out clean. Cool. Cut into bars. Option: Drizzle with powdered sugar icing.

CARAMEL WALNUT BARS

Julie Maher

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|-------------------------------|-------------------------|
| 2 C. unsifted flour | ¾ C. walnuts (chopped) |
| ¾ C. brown sugar (packed) | 24 caramels (unwrapped) |
| 1 egg (beaten) | 1 can condensed milk |
| ¾ C. cold margarine or butter | |

Combine flour, sugar and egg. Cut in ½ C. margarine until crumbly. Stir in walnuts. Reserve 2 C. mixture. Press remainder firmly on bottom of greased 9x13-inch pan. Bake at 350° for 15 minutes. In heavy sauce pan, over low, melt caramels with condensed milk and remaining ¼ C. margarine. Pour over crust. Top with reserved crumbs. Bake 20 minutes or until bubbly. Cool. Cut in bars. Store loosely covered at room temperature. They are good, but a lot of the crumb mixture falls off the top.

CHEERIO BARS

Joan Laughlin

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|----------------------------------|-----------------|
| 1 pkg. regular chocolate pudding | ½ C. corn syrup |
| ½ C. peanut butter | 4 C. Cheerios |

Blend pudding and corn syrup in sauce pan. Heat to boiling. Boil 1 minute. Add peanut butter. Blend thoroughly. Coat Cheerios. Turn into 8-inch square pan. Let set. Cut in bars.

CHIP CHEWIES

Angela Pelster

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|------------------|-----------------------------|
| ½ C. sugar | 2 C. flour |
| 1 C. brown sugar | 1 tsp. salt |
| 1 C. shortening | 1 tsp. soda |
| 3 eggs (divided) | 1 pkg. milk chocolate chips |
| 1 tsp. vanilla | |

Cream sugars and shortening. Add yolks and vanilla. Mix in next 3 ingredients. Pack in 9x13-inch pan. Sprinkle with chips. Beat egg whites with 4 tsp. additional brown sugar until stiff. Spread on top. Bake at 350° for 35-40 minutes.

CHOCOLATE LOVER'S DELIGHT

Wanda Maher

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|--|---------------------------|
| 1 pkg. Pillsbury chocolate chip cookie dough | 1 Twix candy bar |
| 1 C. peanut butter | 1 Snickers candy bar |
| 1 (6 oz.) pkg. chocolate chips | 1 Nestle Crunch candy bar |
| 1 Kit Kat candy bar | 2 small bags plain M&M's |

Place cookie dough in 9x13-inch pan. Follow the giant cookie recipe on the back of the package. While this bakes, cut all candy bars into small pieces. When cookie dough is done, microwave peanut butter and chocolate chips in small bowl for 1½ minutes. Stir. Spread over baked dough. Sprinkle with candy bar pieces. Add M&M's last. Return to oven for a few minutes so that candy bars just begin to melt. If candy begins to melt on its own, do not return to oven. This recipe comes from Stacey McCabe of Wisconsin.

CONGO BARS

Madonna Smith

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|-----------------------|---------------------------------|
| 2⅔ C. flour | 3 eggs |
| 2½ tsp. baking powder | ⅔ C. shortening (melted) |
| ½ tsp. salt | 1 (12 oz.) pkg. chocolate chips |
| 2½ C. brown sugar | 1 C. nuts (chopped) (opt.) |

Blend together brown sugar, eggs and shortening. Add first 3 ingredients. Mix well. Add chips and nuts. Bake in a greased and floured jelly roll pan at 325° for 15 minutes or until golden brown.

CHOCOLATE NUT BARS

Jackie Hughes

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|-----------------------------------|----------------------------|
| 1¼ C. graham cracker crumbs | 1 (12 oz.) pkg. semi-sweet |
| ½ C. margarine or butter (melted) | chocolate chips |
| 1 can condensed milk | 1 tsp. vanilla extract |
| | 1 C. nuts |

Combine crumbs and margarine. Press firmly in bottom of 9x13-inch pan. Bake at 375° for 8 minutes. Reduce heat to 350°. In small sauce pan, melt 1 C. chips with milk and vanilla. Spread over crust. Top with remaining chips and then nuts. Press down firmly. Bake 25-30 minutes. Chill, if desired. Cut into bars. Store loosely covered at room temperature.

CRANBERRY AND CARAMEL DATE BARS

Judy (Doyle) Wischik

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|----------------------------------|--------------------------------|
| 1 C. fresh cranberries (chopped) | ½ tsp. soda |
| ½ C. + 2 T. sugar | 1 C. butter (melted) |
| 2⅓ C. flour | 1½ C. dates |
| 2 C. oats | 1 C. walnuts (chopped) |
| ½ C. light brown sugar | 1 C. caramel ice cream topping |

In bowl, combine cranberries and 2 T. sugar. In another bowl, combine 2 C. flour, oats, remaining ½ C. sugar, brown sugar and soda. Add butter. Mix well. Reserve 1 C. crumb mixture. Press remainder firmly on bottom of 9x13-inch baking pan. Bake at 350° for 15 minutes. Sprinkle dates, walnuts and cranberry mixture over crust. Mix caramel topping and remaining ⅓ C. flour. Spoon over fruit and nuts. Top with reserved crumb mixture. Bake 20 minutes to light brown. Cool. Cut into 24 bars.

MONSTER BARS

Joan Laughlin

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|--------------------------------|-----------------------------------|
| ½ C. margarine | 1 C. salted peanuts |
| 1 (6 oz.) pkg. chocolate chips | 4½ C. Rice Krispies |
| 1 C. peanut butter | 1 (6 oz.) pkg. chocolate chips |
| 1 (10½ oz.) pkg. mini | (additional) |
| -marshmallows | 1 (6 oz.) pkg. butterscotch chips |

Melt together the first 4 ingredients. Add peanuts and cereal. Spread in a 9x13-inch pan. Refrigerate. Combine and melt the last 2 ingredients. Spread on bars.

SALTED PEANUT CHEWS

June Maher

Helen Lewis

BASE:

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|--|------------------------|
| 1 pkg. Pillsbury moist yellow cake mix | 1 egg |
| 1/3 C. margarine (softened) | 3 C. mini-marshmallows |

TOPPING:

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|------------------------------------|-------------------------------------|
| 2/3 C. corn syrup | 1 (10 oz.) pkg. peanut butter chips |
| 1/4 C. margarine | |
| 2 tsp. vanilla | 2 C. rice cereal |
| 1/2 C. creamy peanut butter (opt.) | 2 C. salted peanuts |

Combine first 3 ingredients on low to crumbly. Press in bottom of ungreased 9x13-inch pan. Bake at 350° for 12-18 minutes or until light golden brown. Sprinkle marshmallows over crust. Return to oven for 1-2 minutes until marshmallows begin to puff. Combine all topping ingredients in sauce pan, except cereal and nuts. Heat to melt smooth, stirring constantly. Remove from heat. Add cereal and nuts. Spoon over marshmallows. Spread to cover. Refrigerate until firm. Cut into bars. Makes 48.

Helen uses 1/2 C. oleo in the crust. She sprinkles 3-4 C. mini-marshmallows on baked crust. She adds 1/2 C. creamy peanut butter to the topping ingredients.

PECAN SQUARES

Joan Laughlin

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|-------------------------------------|-----------------------|
| 1 C. butter or margarine (softened) | 1 C. sugar |
| 1 C. brown sugar | 1 tsp. vanilla |
| 2 C. flour | 1 C. white corn syrup |
| 5 eggs | Pecans (chopped) |

Cream butter and brown sugar. Add flour. Pat firmly in lightly greased 9x13-inch pan. Bake at 350° for 15 minutes. Cool 15 minutes. Beat eggs. Add remaining ingredients. Gently pour over baked crust. Sprinkle with pecans. Bake at 350° for 15 minutes, then reduce heat to 275°. Bake 40 minutes or until filling is set. Do not overbake. Chill thoroughly. Cut into bars.

CHEWY PECAN SQUARES

Helen Laughlin

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|------------------------|--------------------------|
| 1 pkg. yellow cake mix | 1 C. sugar |
| 5 eggs | ¼ C. butter or margarine |
| ⅓ C. oil | 2 C. pecans (chopped) |
| 1 C. dark corn syrup | |

Preheat oven to 350°. Grease 9x13-inch pan. Combine cake mix, 1 egg and oil until crumbly. Press into pan. Bake 20 minutes. In large bowl on medium, beat 4 eggs and remaining ingredients. Pour over crust. Bake 45 minutes.

PUMPKIN BARS

*Linda Holman
Mindy Stripe
Kathy Harbor*

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|----------------|----------------------|
| 2 C. sugar | 2 tsp. baking powder |
| 1 C. salad oil | 1 tsp. cinnamon |
| 4 eggs | 1 tsp. soda |
| 2 C. pumpkin | 1 tsp. vanilla |
| 2 C. flour | |

FROSTING:

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|-----------------------------|---------------------|
| 1 (3 oz.) pkg. cream cheese | 3 T. powdered sugar |
| 1 tsp. vanilla | 2 T. milk |

Combine first 4 ingredients. Add remaining ingredients. Pour into a greased jelly roll pan. Bake at 350° for 25 minutes.

Frosting: Combine ingredients. Beat to smooth. Frost bars.

Kathy does not add vanilla to her batter. She bakes her bars at 325°. She uses 2 tsp. cinnamon and ½ tsp. each of ginger, cloves and nutmeg. Both Kathy and Mindy use 8 oz. cream cheese in their frosting. Kathy adds 8 oz. butter, 1 tsp. vanilla and about 32 oz. powdered sugar.

Mindy adds ¾ C. butter, 1 tsp. vanilla, 3 C. powdered sugar and 2 T. milk.

REESES SQUARES

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|--------------------|--------------------------|
| 1 C. oleo | 1 tsp. vanilla |
| 1 C. peanut butter | 2½ C. flour |
| 1 C. sugar | 1½ tsp. soda |
| 1 C. brown sugar | ¾ tsp. salt |
| 2 eggs | Reeses candy (miniature) |

Cream first 6 ingredients. Add dry ingredients. Pour in greased jelly roll pans. Arrange Reeses on batter so one will be in center of each bar when cut. Bake at 350° for about 10 minutes.

JESS' SHEET COOKIES

Kay O'Connor

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|---------------------|----------------|
| 1½ C. brown sugar | 1½ C. flour |
| ½ C. butter or oleo | ½ tsp. soda |
| ½ C. milk | 3 T. cocoa |
| 1 egg (beaten) | ½ C. hot water |

Blend sugar and butter. Add milk, egg and flour. Stir until well blended. Mix soda and cocoa in water. Add to mixture. Spread in lightly greased jelly roll pan. Bake at 350° for 20-25 minutes. Test center. Cool and frost.

♥ SPECIAL K BARS

*Bud Laughlin Family
In Memory of Margaret Laughlin*

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|----------------------------|-------------------------|
| ½ C. sugar | 1 tsp. vanilla |
| ½ C. light corn syrup | 4 C. Special K cereal |
| ¾ C. crunchy peanut butter | 1 C. butterscotch chips |
| 1 C. chocolate chips | |

Combine sugar and corn syrup in medium sauce pan. Cook on medium to boil. Take off heat. Add peanut butter and vanilla. Mix well. Add cereal. Stir to blend. Press in greased 11x7-inch pan. Melt chips over low heat. Spread over mixture. Cool. Cut into bars.

TOFFEE BARS

Joan Laughlin

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|--------------------------------|-------------------------------|
| 1 C. butter | 1 C. brown sugar |
| 1 tsp. vanilla | 1 egg |
| 2 C. sifted flour | ¼ tsp. salt |
| 1 large chocolate bar (grated) | ½ C. (or more) nuts (chopped) |

Cream butter and sugar. Add vanilla and egg. Stir. Add flour and salt. Mix completely. Spread on greased oblong cookie sheet or jelly roll pan. Bake at 350° for 25 minutes. When baking is finished, spread immediately with chocolate. Sprinkle with nuts. Cut while warm. Leave in pan to cool. Makes 2 dozen bars.

TOFFEE PECAN BARS

Lynn Cheney (David)

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|---------------------|-----------------------------|
| 2 C. flour | 1 can condensed milk |
| ½ C. powdered sugar | 1 tsp. vanilla |
| 1 C. cold butter | 1 (10 oz.) pkg. toffee bits |
| 1 egg | 1½ C. pecans (chopped) |

Combine flour and sugar. Cut in butter until crumbly. Press in 9x13-inch pan. Bake at 350° for 15 minutes. Combine next 3 ingredients. Fold in toffee and pecans. Spoon over crust. Bake another 25 minutes or until golden brown.

MICROWAVE TURTLE BARS

Joan Laughlin

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|---|--------------------------|
| 1 (12 oz.) pkg. milk
chocolate chips | 1 (14 oz.) pkg. caramels |
| 7 T. margarine | 2 T. milk |
| | 1 C. pecans (chopped) |

In medium glass mixing bowl, combine chips and 2 T. margarine. Microwave on 70% power, 5-7 minutes, stirring occasionally until chocolate is melted and smooth. Line 8-inch square pan with foil. Spray lightly with nonstick spray. Pour half of mixture in pan. Spread evenly. Refrigerate 15-20 minutes until chocolate is firm. In glass mixing bowl, combine caramels, milk and remaining 5 T. margarine. Microwave on 70% power for 5-6 minutes, stirring occasionally until mixture is smooth and caramels melt. Stir in pecans. Pour mixture over cooled chocolate layer. Refrigerate. Reheat other half of chocolate mixture. Pour over cooled caramel layer. Refrigerate at least 2 hours until very firm. Invert. Peel off foil. Cut into 1-inch squares. Refrigerate.

— DROP COOKIES —

COOKING SUCCESS (POT O' GOLD COOKBOOK)

Cooking success is up to you.
If you'll take the pains to measure true,
use standard cups and spoons all the way
and then level off - it'll always pay!

BANANA DROP COOKIES

Pam Mensen

2 C. flour	½ C. oleo
1½ tsp. baking powder	1 C. sugar
½ tsp. cinnamon	2 eggs
¼ tsp. soda	½ tsp. vanilla
¼ tsp. salt	1 C. bananas (mashed)
¼ tsp. ground cloves	½ C. nuts

TOPPING:

2 C. powdered sugar	1 tsp. soft oleo
½ C. bananas (mashed)	½ tsp. vanilla

Combine first 6 ingredients. In separate bowl, beat oleo 30 seconds. Add sugar. Beat until fluffy. Add eggs and vanilla. Beat well. Add dry ingredients and bananas. Stir in nuts. Drop from spoon 2-inches apart on greased cookie sheet. Bake at 375° for 10-12 minutes. Cool on wire rack. Combine topping ingredients. Add more powdered sugar if needed, to spread on top of cookies.

AUNT MARY'S BEAVERHAUSEN'S

Jane Gutschenritter (Age 4)

½ C. butter	3 C. regular or quick oatmeal
2 C. sugar	6 T. cocoa
½ C. milk	1 tsp. vanilla
¾ C. peanut butter	

Combine all ingredients. Mix well. Place by tablespoonfuls on waxed paper. Store in airtight container.

VARIOUS CHIP COOKIE DOUGH

Darene Gutschenritter

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|---------------------------|----------------------|
| 1 C. oleo (2 sticks) | 2 C. flour |
| 1 C. sugar | 1 tsp. soda |
| 1 C. brown sugar (packed) | 1 tsp. baking powder |
| 2 eggs | ½ tsp. salt |
| 1 tsp. vanilla | 2 C. quick oatmeal |
| Chips or raisins | |

Cream first 5 ingredients. Mix well. Add flour, soda, baking powder and salt. Stir in oatmeal. Add chips of choice or raisins to mixture. Drop on cookie sheet. Bake at 350° for 9 minutes. Makes 2½-3 dozen, 3-inch cookies. You can use chocolate, butterscotch, peanut butter, raspberry, English toffee or other chips.

CHOCOLATE CHIP COOKIES

Sandy Bugg

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|------------------|--------------------------------|
| 1 stick oleo | 1 pkg. instant vanilla pudding |
| ½ C. shortening | 2¼ C. flour |
| ¾ C. brown sugar | 1 tsp. soda |
| ¼ C. sugar | 1 pkg. chocolate chips |
| 2 eggs | |

Cream together first 4 ingredients. Add eggs. Mix well. Add pudding and remaining ingredients. Drop by spoonful on cookie sheet. Bake at 350° for 10 minutes.

CHOCOLATE CHIP COOKIES

Joan Laughlin

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|-----------------------|--------------------------------------|
| 1 C. Crisco | ¾ C. brown sugar |
| ¾ C. sugar | 2 tsp. vanilla |
| ½ tsp. water | 2 eggs |
| 2 C. flour | 1 tsp. baking soda |
| 1 tsp. salt | 1 (12 oz.) pkg. real chocolate chips |
| 2-3 C. Frosted Flakes | |

Cream Crisco, sugars, vanilla and eggs. Combine dry ingredients. Add to creamed mixture. Fold in chips and Frosted Flakes. Drop by spoonfuls on ungreased baking sheet. Bake at 350° for 10-12 minutes.

CHOCOLATE CHIP COOKIES

Mary McDonald

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|------------------|----------------------|
| 1½ C. shortening | 1 tsp. soda |
| 1 C. sugar | 1 tsp. salt |
| 1 C. brown sugar | 2 tsp. vanilla |
| 2 eggs | 2 C. chocolate chips |
| 3½ C. flour | |

Cream sugars and shortening. Add eggs. Add dry ingredients. Bake at 350° for 8-10 minutes. Makes 3-4 dozen.

BARBARA BUSH'S CHOCOLATE CHIP COOKIES

Laurie McGargill

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|--|----------------------------------|
| 1 C. margarine or 1 C. butter
flavored Crisco or ½ C. of each | 1 tsp. soda |
| 1 C. sugar | 1 tsp. salt |
| 1 C. brown sugar | 2 C. instant oatmeal |
| 2 eggs | 2 tsp. vanilla |
| 2¼ C. flour | 2 tsp. burnt sugar flavoring |
| | 1 (6-9 oz.) pkg. chocolate chips |

Cream first 3 ingredients. Add eggs. Beat. Sift together flour, soda and salt. Add to batter. Add all but chips. Beat. Stir in chips. Drop by spoonfuls on slightly greased cookie sheet. Bake at 350° for 10-12 minutes.

PECAN CHOCOLATE CHIP COOKIES

Diane Silkett

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|-------------------|----------------------|
| 1½ C. butter | 4 C. flour |
| 1¼ C. sugar | 2 tsp. soda |
| 1¼ C. brown sugar | 1 tsp. salt |
| 1 T. vanilla | 3 C. chocolate chips |
| 2 eggs | 1 C. pecan pieces |

In large bowl combine first 5 ingredients. Stir in remaining ingredients. Drop by rounded tablespoon on ungreased cookie sheet. Bake at 350° for 12-15 minutes. Cool slightly before removing.

QUICK CHOCOLATE CHIP COOKIES

JoAnn Cheney

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|------------------|-----------------|
| 1 C. brown sugar | 1 tsp. soda |
| 1 C. shortening | ½ tsp. salt |
| 1 tsp. vanilla | Chocolate chips |
| 2 eggs | Nuts (optional) |
| 2¼ C. flour | |

Cream together until fluffy the first 3 ingredients. Add eggs. Beat well. Sift dry ingredients. Add. Mix well. Stir in chips and nuts. Drop by teaspoonful on greased cookie sheets. Bake at 350° for 10 minutes.

DEW DROP COOKIES

Veronica Lorimor

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|-----------------|-----------------------|
| 1 C. sugar | 1 tsp. baking soda |
| 1 egg | 2 C. flour |
| 1 C. sour cream | Additional ½ C. sugar |
| ⅛ tsp. salt | 1 tsp. cinnamon |

Combine first 6 ingredients. Combine ½ C. sugar and cinnamon. Drop first mixture in cinnamon mixture. Place on cookie sheet. Flatten. Bake at 350° until set.

DROP TEA CAKES FOR TWO

Wanda Maher

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|-----------------|-----------------------------|
| ½ C. shortening | Rind of 1 lemon (grated) |
| 1 C. sugar | 2 C. flour (sifted) |
| ½ tsp. nutmeg | 1 tsp. baking powder |
| ½ tsp. salt | ½ tsp. soda |
| 2 eggs (beaten) | Cinnamon & sugar (combined) |
| 2 T. milk | |

Combine first 4 ingredients. Combine milk and eggs. Add to first mixture. Add lemon rind. Combine remaining three dry ingredients. Add to batter. Drop in small amounts on cookie sheet. Flatten with bottom of glass covered with a well-wrung wet cloth. Sprinkle cinnamon/sugar mixture over cakes. Bake at 350° for about 10 minutes. Do not overcook.

ISLAND COOKIES

Margaret Laughlin

¾ C. oleo	¾ tsp. baking powder
¾ C. brown sugar	½ tsp. soda
⅓ C. sugar	½ tsp. salt
1 tsp. vanilla	2 C. white chips
1 egg	1 C. coconut
1⅔ C. flour	¾ C. walnuts

Cream first 5 ingredients. Add dry ingredients. Fold in last 3 ingredients. Drop by spoonful on ungreased baking sheet. Bake at 350° just to set.

COCONUT MACAROONS

Helen Laughlin

1⅓ C. coconut	⅛ tsp. salt
⅓ C. sugar	½ tsp. almond extract
2 T. flour	2 egg whites

Combine first 4 ingredients. Stir in remaining ingredients. Drop by teaspoon on lightly greased baking sheet. Bake at 325° for 20-25 minutes. Remove from baking sheet immediately. Makes 1½ dozen cookies.

MONSTER COOKIES

Lucy Jane Martin

1 C. sugar	2 tsp. baking soda
1 C. brown sugar (firmly packed)	1 (6 oz.) pkg. semi-sweet chocolate chips
1 C. peanut butter	1 C. candy coated chocolate pieces
½ C. butter (softened)	1 C. peanuts (chopped)
3 eggs	½ C. raisins
4½ C. quick cooking oats	

Combine first 4 ingredients. Beat until light and fluffy. Add eggs, one at a time. Beat well after each addition. Add oats and soda. Mix well. Add remaining ingredients. Drop dough by heaping tablespoonfuls 2½-inches apart on ungreased cookie sheets. Bake at 350° for 11-14 minutes or until light golden brown. Cool 2 minutes. Remove from cookie sheets. Yield: 4 dozen.

OATMEAL COOKIES

- | | |
|------------------|-----------------------------|
| ¾ C. margarine | 1 tsp. vanilla |
| ½ C. sugar | 1 C. flour |
| 1 C. brown sugar | 1 tsp. salt |
| 1 egg | ½ tsp. soda |
| ¼ C. water | 3 C. uncooked quick oatmeal |

Cream first 3 ingredients. Add next 3 ingredients. Sift together next 3 ingredients. Add to shortening mixture. Mix well. Blend in oats. Drop by teaspoonful on greased cookie sheet. Bake at 350° for 12-15 minutes. For variety, add chopped nuts, chocolate chips, raisins or coconut.

FAVORITE CHOCOLATE OATMEAL COOKIES

Barbara Cheney (Jim)

- | | |
|---------------------------|---------------------------|
| ½ C. canola oil | ⅓ C. cocoa |
| ¼ C. olive oil | 1 tsp. soda |
| ¾ C. sugar | ¾ tsp. salt |
| 1 C. brown sugar (packed) | 3 C. quick oatmeal |
| 2 eggs | 1 C. walnuts (chopped) or |
| 1 tsp. vanilla | 1 C. raisins |
| 1 C. flour | |

Combine ingredients. Place rounded tablespoon of dough 2-inches apart on greased cookie sheet. Flatten with fingers or fork. Bake at 350° for 12 minutes or until toothpick in center comes out dry.

OATMEAL CINNAMON CHIPPERS

Margaret Laughlin

- | | |
|------------------|----------------------|
| 2 sticks oleo | 1 tsp. soda |
| 1 C. brown sugar | 1½ C. flour |
| ⅓ C. sugar | 2½ C. quick oats |
| 2 eggs | 1⅔ C. cinnamon chips |
| 1½ tsp. vanilla | ¾ C. plumped raisins |

Cream first 5 ingredients. Mix in next 3 ingredients. Fold in last 2 ingredients. Drop on ungreased sheet. Bake at 350° about 10 minutes. Do not overbake.

OATMEAL CHOCOLATE CHIP COOKIES

Bridget Campbell

- | | |
|--|---|
| 1 C. margarine or butter
(softened) | 1 tsp. baking soda |
| 1 C. brown sugar (firmly packed) | 1 tsp. cinnamon |
| ½ C. granulated sugar | ½ tsp. salt |
| 2 eggs | 3 C. oatmeal (quick or old
fashioned) uncooked |
| 1 tsp. vanilla | 1 pkg. chocolate chips |
| 1½ C. flour | |

Beat first 3 ingredients to creamy. Add eggs and vanilla. Beat well. Combine next 4 ingredients. Add to creamed mixture. Mix well. Stir in oatmeal and chips. Mix well. Drop by rounded tablespoon on ungreased cookie sheet. Bake at 350° for 10-12 minutes or golden brown. Cool 1 minute. Remove to wire rack. Makes 4 dozen.

♥ OATMEAL HERMITS

Bud Laughlin Family

In Memory of Margaret Laughlin

- | | |
|-----------------------------------|-----------------|
| 3 C. oatmeal | 1 egg |
| 1 C. flour | ¼ C. milk |
| 1 C. butter or margarine (melted) | 1 tsp. vanilla |
| 1 C. brown sugar (packed) | 1 tsp. cinnamon |
| 1 C. raisins | ½ tsp. soda |
| ½ C. nuts (chopped) | ¼ tsp. nutmeg |
| ½ tsp. salt (optional) | |

Combine all ingredients. Mix well. Drop by rounded tablespoonfuls onto ungreased sheet. Bake at 375° for 8-10 minutes. Cool 1 minute. Move to wire rack. For bar cookies, place batter in ungreased 15x10-inch jelly roll pan. Bake about 17 minutes.

Honorary Altar Society members are women who have actively participated in the Altar Society but no longer can do so because of illness or age.

CHOCOLATE CHIP OATMEAL COOKIES

Kay O'Connor

- | | |
|------------------|-------------------------|
| 1 C. shortening | 1½ C. flour |
| 1 C. brown sugar | 1 tsp. soda |
| 1 C. sugar | ½ tsp. salt |
| 2 eggs (beaten) | 3 C. oatmeal |
| 2 T. water | 2 C. chocolate chips |
| 1 tsp. vanilla | 1 C. coconut (shredded) |

Mix shortening and sugars until creamy. Add eggs. Mix. Add water and vanilla. Sift flour, soda and salt. Add to batter. Add remaining ingredients. Mixture will be stiff. Drop on greased cookie sheet. Bake at 375° to set.

PAM'S OATMEAL COOKIES

Pam Hughes

- | | |
|------------------|---------------------------------|
| 2 C. margarine | 1 tsp. vanilla |
| 2 C. sugar | 1 tsp. salt |
| 2 C. brown sugar | 4 C. flour |
| 4 eggs | 2 C. nuts |
| 2 tsp. soda | 6 C. oatmeal |
| ½ C. water | 1 C. chocolate chips or raisins |

Combine first 8 ingredients. Add remaining ingredients. Drop on baking sheet. Bake at 350° for 10-12 minutes. This makes a super big batch!

WHITE CHOCOLATE CHIP OATMEAL COOKIES

Margaret Laughlin

- | | |
|------------------|-----------------------------|
| 1 C. oleo | 1 tsp. soda |
| 1 C. brown sugar | 1 tsp. baking powder |
| 1 C. sugar | 1 tsp. salt |
| 2 eggs | 1½ C. oatmeal |
| 2 tsp. vanilla | 1 bag white chocolate chips |
| 3 C. flour | 1 C. pecans (ground) |

Cream first 5 ingredients. Add next 5 ingredients and pecans. Fold in chips. Drop by teaspoonful on greased cookie sheets. Bake at 350° about 8 minutes.

PAM'S COOKIE

Mary McDonald

- | | |
|---------------------------|-------------------------------|
| 1 C. sugar | 3½ C. flour |
| 1 C. brown sugar | ½ tsp. salt |
| 1 C. margarine | 1 tsp. soda in 1 T. sour milk |
| 1 C. cooking oil | 1 C. oatmeal |
| 1 egg | 1 C. corn flakes (crushed) |
| ½ tsp. vanilla | 1 C. coconut |
| ⅛ - ¼ tsp. almond extract | Chocolate chips |

Combine all ingredients. Drop on cookie sheet. Press flat with glass dipped in white sugar. Bake at 350° for 10-12 minutes.

♥ PEANUT DROP COOKIES

*Bud Laughlin Family
In Memory of Margaret Laughlin*

- | | |
|------------------|-----------------------|
| 2 C. brown sugar | ½ tsp. soda |
| 1 C. shortening | 1 tsp. baking powder |
| ½ tsp. salt | 1 C. corn flakes |
| 2 eggs | 2 C. oatmeal |
| 1 tsp. vanilla | 1½ C. Spanish peanuts |
| 2 C. flour | |

Cream first 3 ingredients. Add eggs and vanilla. Add next 3 ingredients. Add remaining ingredients. Drop by teaspoonful on greased sheet. Bake at 375° for 10-12 minutes or until browned.

NO BAKE PEANUT BUTTER COOKIES

Veronica Lorimor

- | | |
|------------------|--------------------|
| ½ C. sugar | 1 C. peanut butter |
| ½ C. white syrup | 2 C. corn flakes |

Heat sugar and syrup to dissolve. Add remaining ingredients. Drop by spoonful on wax paper. Makes 24 cookies.

PUMPKIN COOKIES

Colleen Gipe

- | | |
|----------------------|------------------------|
| 1 C. sugar | 1 tsp. baking soda |
| 1 C. canned pumpkin | 1 tsp. ground cinnamon |
| ½ C. shortening | ¼ tsp. salt |
| 2 C. flour | ½ C. nuts (chopped) |
| 1 tsp. baking powder | |

LIGHT BROWN GLAZE:

- | | |
|---------------------|----------------|
| ¼ C. margarine | 1 tsp. vanilla |
| 2 C. powdered sugar | 1-2 T. milk |

Combine first 3 ingredients in a large bowl. Add next 5 ingredients. Stir in nuts. Drop by teaspoon on ungreased cookie sheet. Bake at 375° for about 8-10 minutes until light brown. Immediately remove from cookie sheet. Cool. Spread on glaze.

Glaze: Heat margarine in sauce pan over medium heat until light brown. Stir in powdered sugar and vanilla. Stir in milk to smooth.

LIBBY'S GREAT PUMPKIN COOKIES

Bernice Meyer

- | | |
|---------------------|----------------------------|
| 3½ C. flour | ¼ C. brown sugar |
| 2⅓ C. oatmeal | 1 (15 oz.) can pumpkin |
| 1¾ tsp. baking soda | 2 large eggs |
| 2 tsp. cinnamon | ¾ tsp. vanilla |
| 1½ tsp. salt | ⅓ C. walnuts (chopped) |
| 3½ sticks butter | ⅓ C. raisins |
| ¾ C. sugar | Decorator icing (optional) |

Mix first 5 ingredients in a small bowl. Beat butter and sugars in a large bowl to light and fluffy. Add pumpkin, eggs and vanilla. Mix well. Add flour mixture. Mix well. Stir in nuts and raisins. Drop by large spoonfuls and spread until almost flat (large cookie). Bake at 350° for 14 minutes until firm and light brown. Decorate with icing, if desired.

QUICK COOKIES

Helen Laughlin

- 1 box favorite cake mix
- 2 eggs
- ½ C. oil

Combine ingredients. Drop by spoonful on baking sheet. Bake at 350° for 8-10 minutes. Cool. For added flavor, add chocolate chips, nuts and/or raisins. Lemon cake mix is good for these cookies.

♥ PERFECT RAISIN COOKIES

Teresa Luebbert

In Memory of Teresa (Mrs. Art) Gilmore

- 2 C. raisins
- 1 C. water
- 1 tsp. soda
- 1 C. shortening
- 1 tsp. vanilla
- 3 eggs (well beaten)
- 1 C. sugar
- 4 C. flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- 1 C. walnuts (chopped)

Add water to raisins. Boil for 5 minutes. Cool. Stir in soda. Let stand. Cream shortening and sugar to light. Add vanilla. Add eggs and then cooled raisins with their liquid. Combine baking powder and spices. Sift with flour. Add to creamed mixture. Stir in nuts. Drop by teaspoonfuls on greased cookie sheet. Bake at 350° for 10-12 minutes or until done.

♥ ROCKS

Helen Laughlin

In Memory of Grandma Roscoe

- 2 C. sugar
- 1 scant C. butter
- 2 eggs (well beaten)
- 1 C. hot water
- 1 tsp. soda
- 1 tsp. vanilla
- 3 C. flour
- 1 tsp. baking powder
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. cloves
- Nuts & raisins (optional)

Mix soda in hot water. Cream first 3 ingredients. Add remaining ingredients. Drop on cookie sheet. Bake at 375° for 10 minutes.

♥ SNICKERDOODLE DROPS

*Bud Laughlin Family
In Memory of Margaret Laughlin*

- | | |
|---------------------------|-----------------------------|
| 1 C. butter or margarine | 2 C. quick or old fashioned |
| ¾ C. brown sugar (packed) | oatmeal (uncooked) |
| ¾ C. + 1 T. sugar | 2 tsp. cinnamon |
| 2 eggs | 1 tsp. soda |
| 1¾ C. flour | ½ tsp. salt (optional) |

Beat first 2 ingredients with ¾ C. sugar to light and fluffy. Add eggs. Mix well. Combine flour, oats, 1 tsp. cinnamon, soda and salt. Add to sugar mixture. Mix well. Drop teaspoonful of dough on greased cookie sheet. Combine 1 T. sugar with 1 tsp. cinnamon. Sprinkle lightly over each cookie. Bake at 375° for 8-10 minutes. Cool 1 minute before removing to wire cooling rack.

TREASURES

*Margaret Laughlin
Joan Laughlin*

- | | |
|-----------------------------|----------------------------|
| 1½ C. graham cracker crumbs | ½ C. oleo (melted) |
| ½ C. flour | 1⅓ C. coconut (chopped) |
| 2 tsp. baking powder | 1¾ C. milk chocolate chips |
| 1 can condensed milk | 1 C. mini-M&M's |

Combine first 5 ingredients. Run coconut through food processor if you have picky eaters when it comes to strings of coconut in their food. Add remaining ingredients to batter. Drop on ungreased cookie sheet. Bake at 350° for 7-9 minutes. Cool about 1 minute before removing from pan.

Joan uses 12 oz. pkg. chocolate chips instead of milk chips. She doesn't add M&M's but adds 1 C. chopped walnuts. She bakes her cookies at 375° for 9-10 minutes to lightly browned.

*The stained glass windows in the church came
from Munich when it was a part of Austria.*

WHIPPERSNAP COOKIES

Teresa Luebbert

1 box Pillsbury lemon cake mix
1 egg

2 C. frozen whipped topping
½ C. powdered sugar (sifted)

Thaw topping. Combine with cake mix and egg. Stir gently to blend. Grease cookie sheet. Drop teaspoonful dough into powdered sugar. Roll to coat. Place 1½-inch apart on cookie sheet. Bake at 350° for 10-15 minutes. Remove from sheet as soon as possible. These crackle when baked. Other flavors of cake mix can be used. My family likes the funfetti mix for Christmas. These are easy and pretty. Yield: 4 dozen cookies.

WHITE CHIP COOKIES

Margaret Laughlin

2 sticks oleo
¾ C. sugar
⅔ C. brown sugar
1 tsp. vanilla
2 eggs

¼ tsp. salt
1 tsp. soda
⅔ C. cocoa
2¼ C. flour
2 C. white chocolate chips

Combine first 5 ingredients. Add all but chips. Mix in chips. Drop by teaspoon on ungreased cookie sheet. Bake at 350° for 8-10 minutes. Cool on sheet 2 minutes.

— FORMED COOKIES —

IRISH SAYINGS

As true as the Gospel.

The love of God guides every good.

The will of God - yesterday, today and forever.

ADVENTURES

Beverly (Mensen) Baer

- | | |
|-----------------|--|
| 1 C. butter | 4 C. Rice Krispies or
Special K (crushed) |
| 1½ C. sugar | 2 C. dates (finely cut) |
| 2 eggs (beaten) | 1 C. walnuts (chopped) |
| 1 T. milk | 1 tsp. vanilla |
| 1 tsp. salt | |

In heavy sauce pan, melt butter and sugar over low flame. Add dates. Continue cooking to a boil, stirring constantly. Remove from heat. Add milk and salt to well beaten eggs. Stir into still hot butter and sugar mixture. Return to low heat. Boil 2 minutes. Remove from stove. Add remaining ingredients. Mix well. Cool until small amounts can be rolled in balls. After a ball is made, roll it in coconut. Cool on wax paper. Makes about 60.

SONYA'S FANTASY CHOCOLATE DELIGHTS

Becky Head

- | | |
|-------------------------------|---------------------------------|
| ½ C. soft butter or margarine | ¼ tsp. salt |
| ⅔ C. sugar | 16 vanilla caramels |
| 1 egg | 3 T. whipping cream |
| 2 T. milk | 1¼ C. pecans (finely chopped) |
| 1 tsp. vanilla | ½ C. semi-sweet chocolate chips |
| 1 C. flour | 1 tsp. shortening |
| ⅓ C. unsweetened cocoa powder | |

Beat butter 30 seconds. Add sugar. Beat well. Separate egg. Beat in yolk, milk and vanilla. Combine dry ingredients. Add to butter mixture. Beat until well combined. Chill in plastic wrap two hours. Heat and stir caramels and whipping cream over low heat until mixture is smooth. Set aside. Shape dough into 1-inch balls. Slightly beat reserved egg white. Roll the balls in egg white, then chopped nuts to coat. Place 1-inch apart on lightly greased cookie sheet. Using your thumb, make an indentation in center of each cookie. Bake at 350° about 10 minutes or until edges are firm. Spoon some melted caramel mixture into indentation of each cookie. Transfer cookies to wire rack to cool. If necessary, reheat caramel mixture to keep it spoonable. Melt chips and shortening over low heat until smooth. Transfer to ziploc bag. Close bag. Cut small hole in one corner. Drizzle cookies with chocolate. Makes 36.

CARAMEL TEMPTATIONS

Margaret Laughlin

- | | |
|----------------------|----------------------------|
| 1½ C. flour | 3 T. sour cream |
| ¾ C. oleo (softened) | 1 tsp. vanilla |
| ¼ C. sugar | 1 bag Walmart caramel cups |

Combine first 3 ingredients to coarse crumbs. Add sour cream and vanilla. Make 1-inch balls. Press in bottom and up sides of greased mini-muffin tins. Bake at 325° for about 15 minutes. Press caramel cup upside down in center. Cool. We like the Walmart brand of caramel cups the best.

GRAMMY'S CHOCOLATE COOKIES

Rose Welchans

- | | |
|--|---|
| 2 C. + 2 T. flour | 2½ sticks unsalted butter
(room temperature) |
| ¾ C. cocoa powder
(Dutch process is best) | 2 C. sugar |
| 1 tsp. baking soda | 2 large eggs |
| ½ tsp. salt | 2 tsp. pure vanilla extract |

Sift first 4 ingredients. In mixer bowl, beat butter and sugar on medium about 2 minutes until light and fluffy. Add eggs and vanilla. Beat. Gradually add flour mixture. Form dough into flattened disk. Wrap with plastic wrap. Chill about 1 hour to firm. Line 2 baking sheets with parchment paper. Shape dough into 1-inch balls. Roll in sugar. Bake at 350° for 10-12 minutes. Rotate halfway through baking. Cool 5 minutes. Remove. Yields: About 3 dozen.

\$250 CHOCOLATE CHIP COOKIES

Ronda Greiner

- | | |
|-------------------------|---------------------------------|
| 2 C. butter (softened) | 2 tsp. baking powder |
| 2 C. brown sugar | 2 tsp. soda |
| 2 C. sugar | 1 tsp. salt |
| 4 eggs | 1 (24 oz.) pkg. chocolate chips |
| 5 C. oatmeal (powdered) | 1 (8 oz.) Hershey bar (grated) |
| 4 C. flour | 3 C. nuts (chopped) |

Cream butter and sugars. Add eggs. Blend oatmeal in blender until powdered. Add to mixture. Add remaining ingredients in order given. Roll into golf ball size balls. Place on greased cookie sheet. Bake at 375° for 6-10 minutes. Makes 6 dozen.

CHOCOLATE CHRISTMAS COOKIES

Freda Durbin

- | | |
|---------------------------|-----------------------------|
| 1 C. butter | ¾ C. cocoa |
| 1 C. sugar | 1 tsp. soda |
| 1 C. brown sugar (packed) | ½ C. pecans (chopped) |
| 2 eggs | 48 Rolo candies |
| 1 tsp. vanilla | 1 C. white chocolate wafers |
| 2½ C. flour | |

Cream first 5 ingredients. Add the next 3 ingredients. Mix well. Chill dough in the freezer for easier handling. Wrap pieces of dough around candy pieces to form a ball. Roll the balls in a mixture of chopped pecans and sugar. Place on greased cookie sheet. Bake at 375° for 8-10 minutes. Do not overbake. Melt white chocolate. Drizzle over cooled cookies. Yields: 4 dozen. These cookies are a holiday favorite.

CHRISTMAS COOKIES

- | | |
|------------------------|-------------------------------|
| 1 C. butter (softened) | 3 oz. cream cheese (softened) |
| ½ C. sugar | 1 T. lemon zest (grated) |
| 2 C. flour | |

In large bowl, cream butter, cream cheese and sugar to light and fluffy. Add zest. Gradually stir in flour. Cover. Refrigerate 2 hours to firm dough. Shape chilled dough into 1-inch balls. Place 2-inches apart on ungreased cookie sheet. Dip a cookie stamp in sugar. Use to flatten balls to ½-inch thickness. Bake at 375° for 7-9 minutes or until edges are firm. Cool before packing. Makes 5 dozen.

GINGERBREAD COOKIES

Margaret Laughlin

- | | |
|------------------|----------------------|
| ¾ C. molasses | 2 tsp. cinnamon |
| ¾ C. oleo | 1 tsp. baking powder |
| ¾ C. brown sugar | ½ tsp. soda |
| 3⅔ C. flour | ½ tsp. nutmeg |
| 2 tsp. ginger | 1 egg |

Combine first 3 ingredients in a sauce pan. Stir while bringing to a boil. Cool. Add remaining ingredients. Chill 1 hour. Roll ¼-inch thick. Cut in desired shapes. Bake on a greased sheet at 350° until small print remains in top of cookie. Decorate as desired.

KRISPIE COOKIES

- | | |
|--------------------|----------------------|
| 1 C. shortening | 1 C. sugar |
| 1 C. brown sugar | 1 tsp. vanilla |
| 2 eggs | 2¼ C. flour |
| 1 tsp. soda | ½ tsp. baking powder |
| ½ tsp. salt | 2 C. oatmeal |
| 2 C. Rice Krispies | 1 C. nuts (chopped) |

Cream shortening and sugars. Add eggs and vanilla. Stir in all but cereal and nuts. Use hands to work in last 3 ingredients. Roll in small balls. Use fork to press down on greased cookie sheet. Bake at 350° for 10-15 minutes.

PEANUT BLOSSOMS

- | | |
|---------------------------|---------------------------------------|
| ½ C. shortening | 1 tsp. vanilla |
| ¾ C. peanut butter | 1½ C. flour |
| ⅓ C. sugar | 1 tsp. soda |
| ⅓ C. brown sugar (packed) | ½ tsp. salt |
| 1 egg | 1 (10 oz.) pkg. milk chocolate kisses |
| 2 T. milk | |

Beat shortening and peanut butter until well blended. Add sugars. Beat to light and fluffy. Add next 3 ingredients. Beat well. Stir together next 3 ingredients. Gradually add to peanut butter mixture, beating until well blended. Shape dough into 1-inch balls. Roll in granulated sugar. Place on ungreased cookie sheet. Bake at 350° for 8-10 minutes or until lightly browned. Immediately place chocolate kisses on top of each cookie, pressing down slightly. Remove from cookie sheet to wire rack. Cool completely. Makes about 4 dozen cookies.

PEANUT BUTTER CHIPPERS

- | | |
|--------------------|---------------------------------|
| 2 C. peanut butter | 2 eggs |
| 1 C. sugar | 1 tsp. vanilla |
| 1 C. brown sugar | ½ C. flour |
| 2 tsp. soda | 2 C. semi-sweet chocolate chips |

Cream first 4 ingredients. Add next 2 ingredients. Stir in flour and chips. Shape into small balls. Place on ungreased sheet. Flatten slightly. Bake at 325° for 10 minutes. Cool 5 minutes.

♥ PEANUT BUTTER COOKIES

*Trish Delehant
In Memory of Ruby Madsen*

- | | |
|--------------------|----------------|
| 1 C. white sugar | 1 tsp. vanilla |
| 1 C. brown sugar | 3 C. flour |
| 1 C. shortening | 1 tsp. soda |
| 1 C. peanut butter | ½ tsp. salt |
| 2 eggs | |

Cream sugars and shortening. Add next 3 ingredients. Beat well. Add dry ingredients. Beat well. Roll into walnut-sized balls. Place on cookie sheet. Press down with flour-dipped fork. Bake at 350° for 10 minutes.

♥ OLD FASHIONED PEANUT BUTTER COOKIES

*Bud Laughlin Family
In Memory of Margaret Laughlin*

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|----------------------|--------------------|
| 2¼ C. flour | 1 C. peanut butter |
| 1 tsp. baking powder | 1 C. sugar |
| 1 tsp. soda | 1 C. brown sugar |
| ¼ tsp. salt | 2 eggs |
| 1 C. margarine | 1 tsp. vanilla |

Combine first 4 ingredients. Set aside. Cream remaining ingredients. Add first mixture. Mix well. Shape into balls. Place on ungreased cookie sheet 2-inches apart. Flatten slightly with fork. Bake at 350° for about 12 minutes or until lightly browned.

SANTA'S REINDEER COOKIES

Rose Welchans

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|---|--|
| 1 (20 oz.) pkg. refrigerated sugar cookie dough | 14 candied red or green candied cherries (quartered) or spice drop candies |
| ¼ C. flour | ½ C. raisins, chocolate chips or vanilla milk chips |
| ⅔ C. vanilla or chocolate supreme canned frosting | |
| 4 C. (108) tiny twist pretzels | |

Form dough into triangular shape. Bake as package directs. Frost. Add pretzels for reindeer ears. Use remaining ingredients for eyes and nose. Put ears on two ends of the triangle, nose on the other end.

♥ PEANUT BUTTER CRISPS

*Bud Laughlin Family
In Memory of Margaret Laughlin*

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|---|------------------------|
| 1 C. butter or margarine | 1 tsp. vanilla |
| 1 C. creamy or chunky style peanut butter | 2½ C. oatmeal |
| 1 C. brown sugar (packed) | 1 C. flour |
| 2 eggs | 2 tsp. soda |
| | ¼ tsp. salt (optional) |

Cream first 5 ingredients. Combine remaining ingredients. Add to sugar mixture. Shape into 1-inch balls. Place on ungreased cookie sheet. Flatten with fork dipped in sugar in crisscross pattern. Bake 10 minutes at 350° until edges are golden brown. Cool 1 minute. These can also be dropped on cookie sheet and baked.

SHORTBREAD NUGGETS

Helen Laughlin

- | | |
|---------------------|---------------------------------|
| ¾ C. butter or oleo | 1 egg |
| ½ C. sugar | 2 C. sifted flour |
| 2 tsp. vanilla | ½ tsp. salt |
| 1 C. nuts (chopped) | 1 (16 oz.) pkg. chocolate chips |

FROSTING:

- | | |
|------------------------|----------------|
| 1½ C. powdered sugar | 2 egg whites |
| ¼ tsp. cream of tartar | ½ tsp. vanilla |

Work butter in a bowl until creamy. Add sugar gradually and beat until fluffy. Stir in vanilla. Add egg. Beat thoroughly. Sift together flour and salt. Stir in butter mixture with nuts and chips. Shape into balls 1½-inch in diameter. Place on ungreased sheet. Bake at 350° for 15 minutes. Cool on a wire rack. When cool, frost with ornamental frosting.

Frosting: Combine powdered sugar and cream of tartar in small bowl of mixer. Add remaining ingredients. Beat until frosting holds shape. Add more powdered sugar, if necessary. Cover with a damp cloth when not in use. Makes 4 dozen.

CHRISTMAS SHORTBREAD COOKIES

Joan Laughlin

2 C. (1 lb.) butter (softened)
4 egg yolks
4½ C. flour

1½ C. sugar
2 tsp. vanilla
½ tsp. salt

In large bowl with electric mixer, beat butter and sugar. Beat in yolks and vanilla. Sift together flour and salt. Beat into butter mixture until well blended. Shape as desired. (For cut-out cookies and slice-and-bake cookies, dough should be chilled an hour or more.) Bake at 350° for about 10 minutes. Do not brown. Remove from cookie sheets. Cool on waxed paper. Decorate as desired. Makes 6-8 dozen.

#1: Cut out cookies: Chill dough several hours or overnight. Transfer dough to lightly floured surface. With lightly floured rolling pin, roll out ¼-inch thick. Use cookie cutters to create shapes. Decorate with colored sugar and other decorating supplies. Bake 5-10 minutes just to firm. Do not brown. Allow larger cookies to stand on baking sheet for a minute. Remove cookies to wire racks and allow to cool.

#2: Candy Canes: If desired, add 1 tsp. peppermint flavoring to dough. Divide dough in half. Add ½ tsp. red food coloring to one portion. Do not color other half. For each candy cane, use one tablespoon each plain and colored dough. Roll each lump into 4-inch strips, no thicker than a pencil. Place two strips, side-by-side. Gently press together. Twist like a rope. Arrange on ungreased sheet curving top like candy cane. Repeat with remaining dough. Arrange cookies 1-inch apart. If desired, sprinkle canes with crushed peppermint candy. Bake about 10 minutes. Do not brown. Cool on wire racks.

#3: Jelly Filled: Roll out dough. Cut 2 cookies in same shape. Put on baking sheet. Before baking, cut a hole in the center of one of the two matching cookies (use cake-decorating tip, thimble or other small round object to cut the hole). Bake as usual. Cool. Spread bottom cookie with jelly or jam. Cover with cookie with hole. Traditional shapes are hearts and circles.

#4: Slice & Bake: Shape dough into 1½-inch diameter logs. Wrap in waxed paper. Refrigerate. Just before baking, roll the rounded edge in chocolate shots, colored sugar or other cake-decorating sprinkles. With a sharp knife, cut dough into ½-inch thick slices. Bake on ungreased sheet about 10 minutes. Do not brown.

(Continued on Next Page)

(CHRISTMAS SHORTBREAD COOKIES - CONTINUED)

#5: Shortbread: Take $\frac{1}{4}$ of the dough and pat into a large circle $\frac{1}{4}$ to $\frac{1}{2}$ -inch thick on ungreased cookie sheet. Bake for 15 minutes. Immediately upon removing from oven, cut into wedges (like pizza) with a pizza cutter or sharp knife. Remove to wax paper to cool. Melt 2 oz. semi-sweet chocolate in plastic bag in microwave, about 45 seconds on high power, checking every 15 seconds. Knead until chocolate is completely covered. Snip corner of bag. Drizzle chocolate over shortbread slices.

#6: Spritz: Pack dough into pastry bag or cookie press fitted with star or other tip. Squeeze dough on cookie sheet to make desired shapes. Allow 2-inches between cookies. Bake until just firm. Do not brown.

#7: Thumbprints: For each cookie, shape dough into 1-inch balls. Arrange about 2-inches apart on ungreased baking sheet. Press top of each cookie with thumb to indent. Bake about 10 minutes. Cool. Fill indentation with jam, jelly or preserves.

PEPPERMINT SNOWBALLS

1 C. butter or margarine
(softened)

1 C. powdered sugar (divided)

$2\frac{1}{2}$ C. flour

1 tsp. vanilla

$\frac{1}{2}$ C. walnuts (finely chopped)

$\frac{1}{2}$ C. peppermint candy (crushed)

FILLING:

2 T. cream cheese (softened)

1 T. milk

Red food coloring

$\frac{1}{2}$ C. powdered sugar

3 T. reserved candy mixture

Beat butter to creamy. Gradually beat in sugar and vanilla to creamy. Add flour and nuts, mixing well. Chill while preparing filling. Combine candy and $\frac{1}{2}$ C. powdered sugar. In another bowl, blend cream cheese and milk to smooth. Gradually blend in food coloring and 3 T. candy mixture. Shape chilled dough into balls. Use a dowel or wooden spoon handle to make hole in the center. Fill each hole with $\frac{1}{4}$ tsp. of fudge-like cream cheese mixture. Bake at 350° for 12 minutes until set but not brown. Remove from baking sheet. Roll in remaining candy sugar mixture to coat. Cool.

SNOWBALLS

Margaret Laughlin

- | | |
|---------------------|------------------------|
| 2 C. butter | Short ½ tsp. salt |
| 1 C. powdered sugar | 2 tsp. vanilla |
| 4½ C. flour | 1½ C. pecans (chopped) |

Combine ingredients. Make in walnut sized small balls. Place close together on ungreased sheet (these do not spread). Bake at 350° until set and bottoms are lightly browned. Put powdered sugar in large plastic food bag. Shake several balls at a time in the sugar twice.

CHOCOLATE SNOWBALLS

Joan Laughlin

- | | |
|----------------|--------------------------------|
| ¾ C. butter | 2 C. flour |
| 2 tsp. vanilla | ½ tsp. salt |
| ½ C. sugar | 1 (6 oz.) pkg. chocolate chips |
| 1 egg | 1 C. nuts (chopped) |

Blend first 3 ingredients. Beat in egg. Add remaining ingredients. Shape into 1-inch balls. Place on ungreased cookie sheet. Bake at 350° for 15-20 minutes. Cool slightly. Roll in powdered sugar. For softer cookies, add an extra egg and drop by a teaspoonful.

SUGAR COOKIES

- | | |
|----------------------|------------------------|
| 1½ C. powdered sugar | ½ tsp. almond extract |
| 1 C. butter | 2½ C. flour |
| 1 egg | 1 tsp. cream of tartar |
| 1 tsp. vanilla | |

Cream sugar and butter. Add egg and flavorings. Sift together dry ingredients. Blend into creamed mixture. Refrigerate 2-3 hours. Divide dough in half. Roll out on lightly floured surface. Bake on greased cookie sheet at 375° for 7-8 minutes. Decorate.

♥ SUGAR COOKIES

*Therese Sunderman
In Memory of Anna Skahill*

2 sticks oleo	1 tsp. soda
1 C. sugar	1 tsp. cream of tartar
1 tsp. vanilla	2 C. flour
1 egg	Pinch of salt

Cream first 4 ingredients. Add remaining ingredients. Roll out ¼-inch thick. Cut in desired shapes. Bake at 350° for 8 minutes. Grandma always used a round cookie cutter with scalloped edges. We often had these treats at her house after school at St. Patrick Academy. Yum!

♥ ICE BOX SUGAR COOKIES

*Martie Head Rose
In Memory of Vivian Head*

⅔ C. shortening	1 tsp. cream of tartar
1½ C. powdered sugar	¼ tsp. salt
1 egg	1 tsp. vanilla
1 tsp. soda	2½ C. flour

Combine all ingredients. Shape in a roll. Chill. Slice and bake at 375° until done. Watch these closely while baking.

OATMEAL SUGAR COOKIES

Helen Laughlin

1 C. sugar	½ C. raisins
½ C. butter (softened)	1¾ C. flour
½ C. margarine (softened)	1 tsp. soda
2 eggs	½ tsp. salt
1 tsp. vanilla	½ tsp. cinnamon
1 C. oats	

Cream first 5 ingredients thoroughly. Mix in remaining ingredients. Refrigerate 4-5 hours or overnight. Shape dough in balls. Place on ungreased baking sheet. Flatten with greased bottom of glass dipped in sugar. Bake at 375° for 10 minutes. Makes 4½ dozen.

OMAHA COUSINS' THUMBPRINTS

Margaret Laughlin

1 1/3 C. butter	3/4 tsp. salt
2/3 C. sugar	3 C. flour
4 egg yolks	3 egg whites
2 tsp. vanilla	1 1/2 C. walnuts (chopped)

ICING:

1/2 stick oleo	1 tsp. vanilla
2 C. powdered sugar	2 T. milk
1/8 tsp. salt	

Cream butter and sugar. Add next 4 ingredients. Make tiny balls out of mixture. Slightly beat egg whites in small bowl. Put walnuts in second bowl. Dip balls first in whites and then in nuts. Place on greased cookie sheet. Indent each with thumb. Bake at 350° for 15-17 minutes. Combine icing ingredients. Add food coloring, if desired. Put small spoonful in each indentation.

SURPRISE TREASURES

Rose Welchans, Julie Maher

Amanda Greiner, Tiffany Thompson, Teresa Luebbert

1 C. margarine	3 C. flour
1 C. peanut butter	1 tsp. baking powder
2 tsp. vanilla	1 tsp. soda
2 eggs	1/2 tsp. salt
1 C. sugar	Rolos or Snickers
1 C. brown sugar	

Cream first 6 ingredients. Add dry ingredients. Wrap small amount of dough around candy. Bake at 350° for 8 minutes on ungreased sheet. Let cool on cookie sheet before removing.

Julie wraps dough around a bite-size Snicker and bakes hers for 12-15 minutes. DO NOT OVERBAKE!

Amanda uses mini-Snickers and bakes hers 10 minutes.

Tiffany uses 1 C. butter, only 1 tsp. vanilla and 3 1/2 C. flour. She too, wraps the dough around a mini-Snickers. She bakes hers at 300° for 10-12 minutes on a greased sheet.

Teresa uses 1 C. butter, 1 tsp. vanilla, 3 1/2 C. sifted flour and does not add baking powder. She uses Snickers and a greased cookie sheet. She bakes hers at 325° for 10-12 minutes. For the holidays she drizzles melted Dove milk or dark chocolate gifts over the cookies.

Altar Society members cater funeral dinners, wedding receptions, chicken suppers, First Communion and Confirmation receptions, the November Turkey Shoot and Senior Breakfast.

The Altar Society takes care of the altar linens, Altar Server robes, candles, flowers and holy water in the church.

The Saint Patrick Alumni Association was organized in May of 1912 for graduates of St. Patrick Academy. In 2001, this was expanded to include anyone who attended St. Patrick Academy. In 2003, the Alumni Association was expanded to include anyone who attended St. Patrick CCD. The first combined reunion of all three groups is June 24, 2005.

The St. Patrick stained glass window in the church was installed at a cost of \$12,000. Repair of the window in 2003 cost \$12,000.

Each of the nave stained glass windows in the church tells three stories in the creation, fall or redemption of mankind.

The first stained glass window in the church tells the story of creation, Adam and Eve in Paradise and God resting after His creation.

The second stained glass window in the church tells the story of Satan tempting Adam and Eve, the Angel Gabriel appearing to Mary and Mary visiting her cousin Elizabeth.

The third stained glass window in the church tells of the birth of Jesus, the wisemen adoring Jesus, and the presentation of Jesus in the Temple.

The fourth stained glass window in the church shows Jesus talking to the rabbis in the Temple, St. John the Baptist baptizing Jesus, and Satan tempting Jesus on the mountain.

The fifth stained glass window in the church shows the Transfiguration (the divinity of Jesus shining through his humanity), Jesus blessing the little children, and Mary Magdalene washing the feet of Jesus.

The sixth stained glass window in the church shows the Last Supper, Jesus in the Garden of Gethsemane, and Peter's denial.

Desserts

My Favorite Recipes in this section are:

RECIPE

PAGE #

Hints for Desserts

To make long “curled” chocolate shavings for cakes, pies or puddings, use the vegetable peeler to shave the chocolate. This also works well for frozen butter.

Grating a stick of butter softens it quickly. So will a few seconds in your microwave.

Save colored maraschino cherry juice and spiced apple juice for cooking rice or tapioca puddings to add color and flavor.

Save the liquids from canned fruits and thicken them with cornstarch; heat and serve as sauce over cake or pudding.

To prevent a skin from forming on the top of refrigerated puddings, place transparent plastic wrap tightly over the top of the dish. Don't let wrap touch the pudding.

To cream butter and sugar; put them in a warm bowl and beat as usual until mixture is like whipped cream.

When a recipe calls for a quantity of melted butter, measure it after melting, not before.

When baking a milk pudding, place the dish in a pan of water in the oven. This prevents the pudding from burning or boiling over.

Before returning an opened carton of ice cream to the freezer, press plastic wrap onto the surface of the ice cream to prevent ice crystals from forming.

Whipped cream can be made well in advance without separating. Sprinkle ½ tsp. unflavored gelatin over 1 T. of cold water in a custard cup, then set the cup over simmering water to melt the gelatin. Whip 1 cup of heavy cream until almost stiff. Add the gelatin mixture and whip until stiff. Cover and refrigerate as long as 3 days.

If you like whipped cream sweetened, it will be fluffier and less likely to separate when made ahead if you use confectioners sugar instead of granulated sugar.

Heavy cream will whip faster if you chill the bowl and the beaters in the freezer until they're very cold.

Avoid using the ultra pasteurized variety of heavy cream; it takes much longer to whip.

Evaporated milk has considerably less cholesterol than heavy cream and can be whipped like cream. Pour it into an ice-cube tray and freeze for about ½ hour or until ice begins to form around the edges, remove the tray from the freezer, pour the milk into a chilled bowl and whip it with a chilled electric beater until it thickens.

- BAKED DESSERTS -

Irish desserts are called "Afters".

Did you know there are only three kinds of Irishmen who do not understand women - young men, old men and men of middle age!

The Irish ne'er walk but what they dance an Irish fling, and Irish ne'er talk but with lilting voices sing.

APPLE CRISP

Joan Laughlin

4 C. apples (sliced)	¾ C. sifted flour
1 tsp. cinnamon	1 C. sugar
½ tsp. salt	½ C. margarine
¼ C. water	

Place apples in buttered 9-inch square pan. Sprinkle with next 3 ingredients. Rub together remaining ingredients. Drop over apples. Bake at 350° for 40 minutes. Serve warm with cream or ice cream.

APPLE CRISP

Lisa Maher

10-12 apples	1 C. sugar (for crumb topping)
1 C. sugar for apples	1 C. oatmeal
¼ tsp. cinnamon	1 C. margarine
1 T. lemon juice	Chopped walnuts (optional)
1 C. flour	

Slice apples into 9x13-inch baking dish until about ½ full. Mix sugar and cinnamon. Pour over apples. Drizzle lemon juice over apples. Combine next 3 ingredients. Cut in margarine. Add nuts, if desired. Cover apples with this mixture. Bake at 350° for 45-60 minutes until topping is browned.

JEFF'S APPLE CRISP

Darlene Laughlin

4 C. apples (sliced)	$\frac{3}{4}$ tsp. nutmeg
$\frac{1}{2}$ C. flour	$\frac{2}{3}$ C. brown sugar
$\frac{1}{2}$ C. oatmeal	$\frac{1}{3}$ C. soft butter
$\frac{3}{4}$ tsp. cinnamon	

Put apples in 8-inch baking pan. Combine remaining ingredients. Put over apples. Bake at 375° until golden.

OLD FASHIONED BREAD PUDDING

6 slices bread (1'' cubes)	1 C. milk
2 eggs	1 can condensed milk
2 egg yolks	1 tsp. vanilla
$\frac{1}{2}$ C. sugar	

Cut bread in greased 9x5-inch loaf pan. Combine remaining ingredients. Pour over bread being sure all chunks are saturated. Pour 2 C. hot water in larger loaf pan. Gently set filled pan in bigger pan being careful not to get any water in filled pan. Cover all with foil. Bake covered at 375° for 45 minutes. You can use raisin bread if you prefer.

PUMPKIN BREAD PUDDING

Amy Gutschenritter

1 loaf pumpkin bread (cubed)	1 tsp. vanilla
$\frac{1}{2}$ C. raisins	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ C. pecans (chopped)	1 T. allspice
6 eggs	2 C. milk
$\frac{1}{2}$ C. sugar	1 C. heavy cream

I buy my pumpkin bread at HyVee. Grease 2-quart casserole. Combine bread, raisins and pecans. Put in casserole. Whisk remaining ingredients. Pour over bread mixture. Bake at 375° for 45-60 minutes or until set.

CHERRY DELIGHT

Pam Ditmars

- | | |
|------------------------------|---------------------|
| 1 can cherry pie filling | ½ C. nuts (chopped) |
| 1 small pkg. yellow cake mix | 1 stick butter |

Spread filling in a 9-inch square pan. Sprinkle cake mix over filling. Sprinkle nuts over cake mix. Cut butter into 24 pieces. Spread over nuts. Bake at 350° for 35 minutes.

CHERRY DREAM BARS

Teresa (Gilmore) Luebbert

- | | |
|-----------------------|--|
| 1 pkg. white cake mix | 1 (21 oz.) can cherry pie filling
or other flavor filling |
| 1¼ C. rolled oats | ½ C. nuts (chopped) |
| ½ C. oleo (softened) | ¼ C. brown sugar (packed) |
| 1 egg | |

Combine cake mix, 6 T. oleo and 1 C. oats. Mix to crumbly. Reserve 1 C. mixture for topping. To remaining crumbs, add egg; mix well. Press in greased 9x13-inch pan. Evenly top with pie filling. To reserved crumbs add remaining ¼ C. oats, 2 T. oleo, nuts and brown sugar. Beat well. Sprinkle over cherry mixture. Bake at 350° for 30-40 minutes to golden brown. Cool. Optional: Serve with whip cream.

CRANBERRY APPLE BAKE

Maureen Campin

- | | |
|-----------------------------------|----------------------------|
| 3 C. crisp Gala apples (unpeeled) | ½ C. flour |
| 2 C. raw whole cranberries | ½ C. pecans (chopped) |
| 1 C. uncooked quick oatmeal | 1 stick margarine (melted) |
| ¾ C. granulated sugar | |

Combine chopped apples and cranberries. Put in bottom of 2-quart casserole. Combine next 4 ingredients. Sprinkle over fruit. Drizzle margarine over fruit. Bake at 350° for 55 minutes.

FRUIT COBBLER

Carol Ann Gutschenritter

3 C. peaches or blueberries
1 T. lemon juice
½ tsp. almond extract
1 C. flour

1 C. sugar
½ tsp. salt
1 egg (beaten)
6 T. margarine (melted)

Slice fruit. Place in 8-inch square baking dish. Sprinkle with lemon juice and extract. Combine dry ingredients. Add egg. Mix with fork or hands to crumbly. Sprinkle over fruit. Drizzle melted margarine over crumbs. Bake at 375° for 35-40 minutes. Top with ice cream or whipped cream.

WHEATEN RHUBARB COBBLER

Peg Martin

1 (20 oz.) pkg. frozen rhubarb
or strawberries or blueberries
2 T. sugar
½ C. unsalted butter

1¾ C. whole wheat flour
¼ C. rolled oats
½ C. brown sugar
Whipped cream

Put rhubarb in bowl. Add sugar. Mix and set aside. Cut butter into small pieces. Pour flour into large bowl. With fingers, work butter into flour. When like fine bread crumbs, add oats and brown sugar. Mix. Put fruit in 8 or 9-inch glass pan. Sprinkle flour mixture over fruit. Press down. Bake at 350° for 45 minutes. Serve warm with whipped cream.

— FROZEN DESSERTS —

You have been visiting in Ireland too long when you say "towen" when you mean city.

You have been visiting in Ireland too long when you say "aye" all the time.

When Irish eyes are smiling - watch your step!

COUNTRY SCHOOL SNOW ICE CREAM *Teresa (Gilmore) Luebbert*

- | | |
|----------------------------------|--|
| 3 eggs or equivalent Egg Beaters | 2½ C. whole milk |
| 1½-2 C. white sugar | 1 small pkg. instant vanilla pudding mix |
| 1 tsp. vanilla | Dash salt |

In a very large bowl using mixer, beat together first 3 ingredients. Add milk. Sprinkle in pudding mix and salt. Add clean white snow until it will not hold any more. This will be slushy, so be prepared with dishes and spoons to serve immediately. If you have any left, this does not hold up.

HINTS: Make during the coldest part of the day. Scrape away top snow before collecting, you want it clean! Collect a full bucket of snow or more. Best of all, be prepared for early morning pupil phone calls after a big snow storm so the teacher can bring all the ingredients.

FROZEN MOCHA MARBLED LOAF

Julie Leahy

- | | |
|--|--------------------------------|
| 2 C. (22) chocolate cream filled sandwich cookies (finely crushed) | 2 C. whipping cream (whipped) |
| 3 T. margarine (melted) | 2 T. instant coffee granules |
| 1 (8 oz.) pkg. cream cheese (softened) | 1 T. hot water |
| | ½ C. chocolate syrup |
| | 1 can sweetened condensed milk |
| | 1 tsp. vanilla extract |

Line 9x5x3-inch loaf pan with foil. Combine cookie crumbs and margarine. Press firmly in bottom and 1½-inch up sides of prepared pan. In mixing bowl, beat cream cheese until light. Add milk and vanilla. Mix well. Fold in whipped cream. Spoon half of mixture into another bowl. Set aside. Dissolve coffee in hot water. Fold into remaining cream cheese mixture. Fold in chocolate syrup. Spoon half of chocolate mixture over crust. Top with half of the reserved cream cheese mixture. Repeat layers. Cut through layers with a knife to swirl the chocolate (pan will be full). Cover. Freeze 6 hours or overnight. To serve, lift out of the pan. Remove foil. Cut into slices. I use lowfat cream cheese and lowfat condensed milk to make it less rich. Very delicious dessert.

FROZEN OREO ICE CREAM CAKE

Marie Maher

½ gallon vanilla ice cream
1 (8 oz.) carton Cool Whip

¾ bag Oreos (about)

Crush Oreos in bag. Mix ice cream and Cool Whip in a bowl. Add Oreos. Mix well. Place in 9x13-inch pan. Freeze overnight.

ICE CREAM SANDWICH DESSERT

Gene Fienup

19 ice cream sandwiches
1 (12 oz.) carton frozen whipped
topping (thawed)

1 (11¾ oz.) jar hot fudge ice
cream topping
1 C. salted peanuts

Cut 1 ice cream sandwich in half. Place one whole and one half sandwich along a short side of an ungreased 9x13-inch pan. Arrange 8 sandwiches in opposite direction in the pan. Spread with half of whipped topping. Spoon fudge topping by teaspoonfuls onto whipped topping. Sprinkle with ½ C. peanuts. Repeat layers with remaining ice cream sandwiches, whipped topping and peanuts. Pan will be full. Cover. Freeze up to 2 months. Remove from freezer 20 minutes before serving. Cut into squares. Yields: 12-15 servings.

ICE CREAM SUNDAE DESSERT

Jackie Hughes

2 C. chocolate chips
1 (12 oz.) can evaporated milk
½ tsp. salt

1 (12 oz.) box vanilla wafers
(crushed)
½ C. butter or margarine (melted)
½ gallon vanilla ice cream

Combine first 3 ingredients. Heat until chips melt. Then cook until thick (about 25 minutes). Remove from heat. Combine wafer crumbs and oleo. Reserve 1 cup. Press rest in a greased 9x13-inch pan. Chill. Pour chocolate mixture over crust. Freeze 20 minutes or to firm. Spread ice cream over chocolate layer. Sprinkle with reserved crumb mixture. Freeze at least 2 hours before serving.

FROZEN LEMON PIE PUDDING

John and Ann Longstreet

3 egg yolks (slightly beaten)
1/2-2/3 C. sugar
4 T. lemon juice
1 tsp. lemon rind (grated)

3 egg whites (stiffly beaten)
2 T. sugar (additional)
1 C. whipped cream
Vanilla wafer crumbs

Combine first 2 ingredients. Add lemon juice and rind. Cook in double boiler to thick. Cool. Add sugar to egg whites. Fold in cooled mixture. Add cream. Cover bottom of refrigerator tray with vanilla wafer crumbs. Cover with lemon mixture. Top with additional crumbs.

CRANBERRY SHERBERT

Mary (Laughlin) Lightfoot

2 C. cranberries
1 1/4 C. water
1 tsp. unflavored gelatin

1 C. sugar
4 T. cold water

Cook cranberries until skins pop. Press through sieve. Add sugar. Heat to dissolve. Soften gelatin in water. Add to cranberry mixture. Cool. Freeze firm. Break into chunks. Beat smooth.

GRAND FRUIT SORBET

Tara Doyle

5 C. ripe fresh fruit (diced)
1 C. frozen fruit concentrate
(any flavor)

1/2 C. sugar

Blend or food process first 2 ingredients. Add sugar. Mix again. Churn. Freeze mixture in ice cream maker following instructions. Transfer to sealed storage containers. Store in freezer. Let set out 30 minutes before serving.

— REFRIGERATED DESSERTS —

IRISH THOUGHTS

'Tis glad I am and glad I'll be that you like knowin' the likes of me.

May you always walk in sunshine. May you never want for more. May Irish angels rest their wings right beside your door.

Always remember to forget the troubles that passed away, but never forget to remember the blessings that come each day.

♥ 4 LAYER DESSERT

*Mary McDonald, Bud Laughlin Family
In Memory of Margaret Laughlin*

FIRST LAYER:

1 C. flour
1 stick margarine

½ C. nuts (chopped) (opt.)

SECOND LAYER:

1 C. powdered sugar
1 C. Cool Whip

1 (8 oz.) pkg. cream cheese

THIRD LAYER:

2 (3 oz.) pkgs. instant pudding
(chocolate, lemon, pistachio
or butterscotch)

3 C. milk

FOURTH LAYER:

Cool Whip

Blend layer 1 ingredients with fork. Press in 9x13-inch pan. Bake at 350° for 15 minutes.

Whip layer 2 ingredients. Spread on cooled first layer.

Beat layer 3 ingredients with mixer to thick and creamy. Spread over layer 2.

Layer 4: Spread Cool Whip over layer 3. Refrigerate until serving time.

Margaret used ¼ C. chopped pecans and baked her crust at 375° until lightly browned. She used pistachio pudding for a St. Patrick's Day dessert.

BLUEBERRY SUPREME DESSERT

Wanda Maher

9x11-INCH PAN:

- 1½ C. flour
- 2 T. sugar
- 1 C. pecans or walnuts (chopped)
- 1½ sticks butter
- 1 (8 oz.) pkg. cream cheese (softened)
- 2 C. powdered sugar
- 2 envelopes Dream Whip topping
- 1 can blueberry or cherry pie filling

9x13-INCH PAN:

- 2¼ C. flour
- 3 T. sugar
- 1½ C. nuts (chopped)
- 2¼ sticks butter
- 1 (12 oz.) pkg. cream cheese (softened)
- 3 C. powdered sugar
- 3 envelopes Dream Whip topping
- 1-2 cans blueberry or cherry pie filling

Mix first 4 ingredients. Press in bottom of pan. Bake at 350° for 20 minutes or until golden brown. Cool. Cream softened cream cheese and powdered sugar. Prepare Dream Whip. Blend with cream cheese mixture. Spread over cooled crust. Top with pie filling. Chill.

BUTTERFINGER DESSERT

Belva (Cheney) Greiner

- 2 C. graham cracker crumbs
- 1 C. soda cracker crumbs
- ½ C. oleo
- 2 C. milk
- 2 (4 oz.) pkgs. instant chocolate pudding
- 1 quart vanilla ice cream (softened)
- 1 large carton Cool Whip
- 2 large Butterfinger bars

Crush Butterfingers. Combine first 3 ingredients. Save 1 C. for top. Place rest in a 9x13-inch pan. Beat pudding and milk. Add ice cream. Spread over crust. Top with Cool Whip and candy. Top with reserved crumbs. Refrigerate. Do not freeze.

BUTTERFINGER DESSERT

*Ann Maher
Heather Hughes*

- | | |
|------------------------|----------------------------|
| 4 egg yolks | 1 (8 oz.) carton Cool Whip |
| ½ C. butter (softened) | 1 angel food cake |
| 2 C. powdered sugar | 6 Butterfinger candy bars |

Tear angel food cake in bite size pieces. Put half in 9x13-inch pan. mix egg yolks, butter and powdered sugar together. Add Cool Whip. Put half of mixture on cake. Repeat cake and Cool Whip layers. Put crushed Butterfingers on top. Refrigerate.

GERMAN BUTTERFINGER DESSERT

Holly Greiner

- | | |
|------------------------------|------------------------------------|
| 1 German chocolate cake mix | 1 (8 oz.) carton Cool Whip |
| 1 (12 oz.) jar caramel sauce | 1 king size Butterfinger candy bar |
| 1 can condensed milk | |

Bake cake as directed. While warm, poke holes in top of the cake. Combine caramel sauce and milk. Spoon over cake. Cool. Top with Cool Whip. Sprinkle with crushed Butterfinger.

BROWNIE SWIRL CHEESECAKE

Patty Laughlin

- | | |
|--|----------------------------------|
| 1 (8 oz.) pkg. brownie mix | 2 eggs |
| 2 (8 oz.) pkgs. cream cheese
(softened) | 1 C. milk chocolate chips |
| ½ C. sugar | Whip cream (optional) |
| 1 tsp. vanilla | Mini-chocolate kisses (optional) |

Prepare brownie mix for chewy brownies. Spread into a greased 9-inch spring form pan. Bake at 350° for 15 minutes. Brownies will not test done at this point. Let cool 10 minutes on wire rack. Combine next 3 ingredients. Mix well. Add eggs, one at a time beating well after each egg. Pour mixture over crust. Melt chips. Pour over cream cheese mixture. Cut through batter with a knife to swirl chocolate. Bake at 350° for 35-40 minutes or until center is set. Run knife around edge of pan to loosen. Cool completely. Remove sides of pan. Refrigerate at least 3 hours. Garnish with whip cream and chocolate kisses if desired.

LOW FAT CREAMY CHOCOLATE CHEESECAKE

Barbara Cheney (Jim)

- | | |
|---|-------------------------------|
| 18 chocolate graham crackers | ¾ C. cocoa powder |
| 2 T. butter or margarine (melted)
(trans-free) | ¼ tsp. salt |
| 3 (8 oz.) pkgs. reduced fat
cream cheese | 1 T. vanilla extract |
| 1½ C. sugar | ½ tsp. almond extract |
| 1 egg | ½ C. fat free whipped topping |
| 2 egg whites | ½ C. raspberries |
| | 1 C. fat free caramel sauce |

Crush graham crackers. Mix with butter. Pam a 9-inch spring form pan. Press crumbs on bottom and up sides of pan. Bake at 325° for 10 minutes or to set. Cool on rack. In large bowl, with mixer at medium beat cream cheese and sugar to smooth. Add next 6 ingredients. Beat 5 minutes to smooth and well combined. Pour in crust. Bake 1¼ hours or until center is slightly soft. Turn off oven. Leave cake in oven 1 hour. Cool on rack 1 hour. Cover. Refrigerate 2 hours or overnight. Serve with whipped topping, raspberries and warmed caramel sauce.

CHOCOLATE CHIP CHEESECAKE

Marie Maher

PART A:

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|-----------------------------|--------------------------------|
| 1 (8 oz.) pkg. cream cheese | ⅛ tsp. salt |
| ½ C. sugar | 1 (6 oz.) pkg. chocolate chips |
| 1 egg | |

PART B:

- | | |
|----------------------|--------------------|
| 1½ C. unsifted flour | ½ C. vegetable oil |
| ¼ C. cocoa | 1 C. sugar |
| ½ tsp. salt | 1 tsp. baking soda |
| 1 tsp. vanilla | 1 T. vinegar |
| 1 C. water | |

Combine Part A ingredients. Blend well. Set aside. Blend together Part B. The batter will be thin. Pour into greased 8-inch square pan. Drop Part A mixture over batter. Swirl through. Bake at 350° for 50-60 minutes. Cool. Cut into squares. This cheesecake is very moist and rich. Store this in the fridge. The cheesecake can be served plain or with Cool Whip. Makes 12-16 squares.

HAWAIIAN CHEESECAKE

Maria Blake

CRUST:

2 T. butter or margarine 1¾ C. flaked coconut

FILLING:

3 (8 oz.) pkgs. cream cheese 1 (8 oz.) carton sour cream
(softened) 1 tsp. vanilla
1 C. sugar 3 eggs
2 T. flour

SAUCE:

1 T. sugar 2 (8 oz.) cans crushed pineapple
1 T. cornstarch (undrained)
1 drop yellow food coloring Fresh mint (optional garnish)

Combine butter and coconut. Mix well. Press in bottom of greased 9-inch spring form pan. Bake at 350° for 10 minutes. Cool on wire rack.

Filling: Combine first 3 ingredients in large bowl to smooth. Beat in sour cream. Blend in vanilla. Add eggs beating on low just to combine. Pour over crust. Place pan on baking sheet. Bake at 350° for 45-50 minutes or until center is almost set. Top may crack. Cool on wire rack 10 minutes. Carefully run knife around edge to loosen. Cool 1 hour. Refrigerate overnight.

Sauce: Combine sugar and cornstarch in large sauce pan. Stir in pineapple. Bring to a boil. Cook and stir for 2 minutes until thickened. Add food coloring, if desired. Cover and refrigerate overnight. Remove sides of springform pan. Spread sauce over cheesecake. Garnish, if desired. Keep refrigerated. Serves 10-12.

LEMON PUDDING CHEESECAKE

1 (8 oz.) pkg. cream cheese 1 pkg. instant lemon pudding
2 C. milk 1 (8") graham cracker crust

Soften cream cheese. Blend with ½ C. milk. Add remaining milk and pudding mix. Beat slowly with egg beater just until well mixed, about 1 minute. Do not overbeat. Pour in crust. Chill 1 hour. Serves 8.

QUICK PINEAPPLE CHEESECAKE

1 (8 oz.) pkg. cream cheese
(softened)
¼ C. sugar
1 C. heavy cream (whipped)

1 (#2) can (1½ C.) crushed
pineapple (well drained)
1 (9'') graham cracker crust

Whip cream cheese and sugar. Fold in whipped cream and pineapple. Spoon in pie shell. Chill at least 2 hours until filling is set.

FLUFFY PRALINE CHEESECAKE

Laurie McGargill

1½ C. graham cracker crumbs
3 T. sugar
⅓ C. margarine (melted)
2 (8 oz.) pkgs. cream cheese
(softened)

⅔ C. sugar
1 (16 oz.) carton Cool Whip
⅔ C. Kraft caramel topping
½ C. toasted pecans (chopped)

Combine first 3 ingredients. Pat on bottom of a 9x13-inch pan. Bake at 350° for 8-10 minutes. Cool completely. Beat cream cheese and sugar until well blended. Fold in Cool Whip. Spread 2 C. of this mixture over cooled crust. Top with caramel topping and pecans. Spoon remaining cream cheese mixture over that. Chill 3 hours or until set.

BUTTERSCOTCH CHEESECAKE BARS

Shirley Leahy

1 (11½ oz.) pkg. butterscotch
chips
⅓ C. margarine
2 C. graham cracker crumbs
1 C. nuts (chopped)

1 (8 oz.) pkg. cream cheese
1 can condensed milk
1 tsp. vanilla
1 egg

In medium sauce pan, melt chips and margarine. Stir in crumbs and nuts. Press half firmly in bottom of 9x13-inch pan. In large bowl, beat cream cheese to fluffy. Beat in remaining ingredients. Mix well. Pour over crumbs. Top with remaining crumbs. Bake at 350° for 25-30 minutes. Chill.

TOO EASY CHEESECAKE

Margaret Laughlin

1 graham cracker or chocolate
crumb crust

REGULAR CHEESECAKE:

2 (8 oz.) pkgs. cream cheese
 $\frac{2}{3}$ C. sugar

1 (16 oz.) carton Cool Whip

CHOCOLATE CHEESECAKE:

2 (8 oz.) pkgs. cream cheese
 $\frac{1}{3}$ C. sugar

4 squares semi-sweet baking
chocolate (melted)

1 (8 oz.) carton Cool Whip

Put crust in pie pan or small square pan. Beat cream cheese and sugar to smooth. Add chocolate, if using. Fold in Cool Whip. Chill overnight. Top regular cheesecake with your favorite pie filling. Chocolate cheesecake can be topped with more Cool Whip.

MARBLED CHOCOLATE CHEESECAKE SQUARES

Joan Laughlin

$\frac{1}{2}$ C. butter or margarine
(softened)

$\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ C. cocoa

2 eggs

$\frac{1}{2}$ C. Chocolate Shoppe topping

1 C. sugar (divided)

1 C. flour

2 (8 oz.) pkgs. cream cheese

2 tsp. vanilla

$\frac{1}{4}$ C. chocolate chips (melted)

Beat butter, $\frac{1}{2}$ C. sugar and salt to smooth. Stir together flour and cocoa. Gradually add to butter mixture, beating until soft dough is formed. Press dough into an 8 or 9-inch square baking pan lined with foil extending over the edges of the pan. Beat cream cheese and remaining sugar until smooth. Add eggs and vanilla. Blend well. In separate bowl, mix 1 C. batter with topping. Stir until well blended. Pour 1 C. topping mixture over dough. Stir melted chocolate into remaining flavored batter. Drop tablespoons of reserved flavored batter over top. Gently swirl with knife for marbled effect. Bake 35-40 minutes or until cheesecake is firm and top is slightly puffed. Cool completely in pan on wire rack. Refrigerate. To serve, lift from pan using foil edges. Cut into squares.

CHERRY DESSERT

*Freda Durbin
Joan Laughlin*

- | | |
|---|----------------------------|
| 1 baked white cake | 1½ C. powdered sugar |
| 1 (8 oz.) pkg. cream cheese
(softened) | 1 (8 oz.) carton Cool Whip |
| | 1 can cherry pie filling |

Combine cream cheese and sugar. Fold in whipped topping. Spread over cake. Top with pie filling. Option: Cut cake before adding the toppings.

Joan combines 1 C. sifted powdered sugar with the cream cheese. After folding in Cool Whip she adds 1 loaf angel food broken in pieces. She puts this in a 9x13-inch pan. Cover with pie filling. Chill 3-4 hours.

CHOCOLATE BAVARIAN TORTE

Colleen Gipe

- | | |
|---|------------------------------------|
| 1 pkg. Devils food cake mix | 1 tsp. vanilla extract |
| 1 (8 oz.) pkg. cream cheese
(softened) | ⅛ tsp. salt |
| ⅔ C. brown sugar | 2 C. whipping cream |
| | 2 T. semi-sweet chocolate (grated) |

Mix cake mix according to package directions. Bake in 2 (9-inch) pans. Cool in pans 15 minutes. Remove from pans. Cool completely. In mixing bowl, beat next 4 ingredients until fluffy. Fold in whipping cream. Split each cake into 2 horizontal layers. Place one on a serving plate. Spread with a fourth of cream mixture. Sprinkle with fourth of chocolate. Repeat layers. Cover. Refrigerate 8 hours or overnight.

DATE ROLL

Dorothy Maher

- | | |
|-------------------------------|----------------------------------|
| ½ lb. marshmallows (cut fine) | ½ lb. English walnuts (cut fine) |
| ½ C. milk | ¾ lb. graham crackers |
| 2 C. dates (chopped) | (finely crushed) |

Melt marshmallows in milk. Add remaining ingredients. Form into loaf. Chill. Slice and serve with whipped cream.

♥ CREAM PUFFS

*Bud Laughlin Family
In Memory of Margaret Laughlin*

1 C. water
½ C. butter or margarine
4 eggs

Vanilla pudding
Powdered sugar
1 C. flour

Heat water and butter to a boil. Stir in flour. Stir vigorously over low about 1 minute or until mixture forms a ball. Remove from heat. Beat in eggs all at one time. Continue beating to smooth. Drop dough about 3-inches apart onto ungreased cookie sheet. Bake at 400° for 35-40 minutes until golden brown. Slit. Fill with pudding (I use instant). Dust with powdered sugar. Refrigerate until serving.

CREAM PUFF DESSERT

Diane Silkett

CRUST:

1 C. water
1 stick margarine

1 C. flour
4 eggs

FILLING:

2 pkgs. instant vanilla pudding
¾ C. milk

1 (8 oz.) pkg. cream cheese

TOPPING:

1 (8 oz.) carton Cool Whip

Chocolate syrup or warmed
hot fudge

Bring water and margarine to a boil. Stir in flour vigorously to form a ball. Add eggs all at once and beat smooth. Spread in a 10x15-inch pan. Bake at 400° for 25-30 minutes. Beat pudding mix with milk. Blend in cream cheese. Chill 20 minutes. Spread over crust. Spread Cool Whip over pudding layer. Drizzle with chocolate. Chill several hours.

ECLAIR DESSERT

*Stormie Thompson Wright
Joan Laughlin*

2 small boxes French
vanilla pudding
3½ C. milk

1 (8 oz.) carton Cool Whip
1 box graham crackers
1 can chocolate frosting

Mix pudding and milk according to box instructions. Add Cool Whip. Blend by hand. In a 9x13-inch pan or dish put a layer of graham crackers. Top with ½ of pudding/Cool Whip mixture. Add another layer of crackers and remaining pudding mixture. Add a final layer of graham crackers. Microwave frosting a few seconds at a time stirring each time until soft enough to pour. Spread on cracker layer. Refrigerate.

Joan uses instant vanilla pudding and 3 C. skim milk. She lets the mixture stand 2 minutes before layering. She mixes 1 box instant chocolate pudding with 1½ C. skim milk and uses this instead of the chocolate frosting. She says it is important to let this dessert set in the refrigerator overnight to soften the crackers.

FRUIT PIZZA

Carol Ann Gutschenritter

1 roll sugar cookie dough
1 (8 oz.) pkg. cream cheese

1 (8 oz.) carton Cool Whip
Canned or fresh fruit

GLAZE:

1 C. sugar
1 C. orange juice
½ C. water

4 T. lemon juice
2 T. cornstarch

Divide cookie dough in half. Spread both on 12-inch cookie pizza sheet. Bake as directed, about 7-8 minutes. Cool. Cream ½ pkg. cream cheese with 4 oz. Cool Whip. Spread on crust. Put fruit over cream cheese layer. Combine glaze ingredients in a sauce pan. Cook over medium. Spoon over fruit to preserve fruit. Chill and serve. *Bananas, peaches, strawberries, blueberries, mandarin oranges, kiwi, pineapple.

FORGOTTEN DESSERT

5 egg whites

Scant ½ tsp. salt

½ tsp. cream of tartar

1½ C. sugar

½ pint whipping cream

Vanilla

Sugar (to taste)

Strawberries or raspberries

Beat egg whites to foamy. Add salt and cream of tartar. Sift sugar. Add all at once. Beat! Beat! Beat! Put in 450° oven. Turn oven off. Let stand overnight. Don't peak! In the morning, spread with whipped cream, vanilla and sugar. Refrigerate 4-5 hours. Serve with fruit. Serves 9.

LIME BARS

Joan Laughlin

½ C. butter

1½ C. brown sugar

1 C. + 3 T. flour

2 eggs (beaten)

¼ tsp. salt

1 C. coconut

½ tsp. baking powder

1 tsp. vanilla

¾ C. nuts (chopped)

1 pkg. regular lemon pudding

3 oz. lime Jello

Combine ½ C. butter, ½ C. brown sugar and 1 C. flour. Pat into greased 9x13-inch pan. Bake at 350° for 10-12 minutes. Combine remaining butter, sugar and flour with next 6 ingredients. Pour over crust. Bake at 350° for 25-30 minutes. Cook pudding as directed on package using ½ C. less water or milk. Remove from heat. Add Jello. Stir to dissolve. Spread on bars while warm. Refrigerate.

OZARK PUDDING

Pam Hughes

1 C. sugar

1 C. crushed pineapple (drained)

¼ C. butter or margarine

2 eggs

1 C. pecans or walnuts

½ lb. graham crackers (crushed)

Cream sugar and butter. Beat in eggs. Blend in pineapple. Make layers of crumbs, pineapple mixture and crumbs. Chill. Serve with whipped cream and a cherry on top.

FRUIT PIZZA

Grace Kinsella

CRUST:

¼ C. margarine	1½ C. flour
¼ C. shortening	1 tsp. cream of tartar
¾ C. sugar	½ tsp. soda
⅛ tsp. salt	1 egg

FILLING:

1 (8 oz.) pkg. cream cheese (softened)	⅓ C. sugar
4 oz. Cool Whip	1 tsp. vanilla

Crust: Cut margarine and shortening into sugar. Sift dry ingredients. Mix egg in margarine mixture then add flour mixture. Mix thoroughly. Press into round pizza pan. Bake at 400° for 8-10 minutes.

Filling: Cream together filling ingredients. Spread over cooled crust. Place fresh fruit slices on top (strawberries, kiwi, grapes, bananas, pineapple, peaches, etc.).

PRETZEL DESSERT

Joan Laughlin

2 C. pretzels (crushed)	1 (9 oz.) carton whipped topping
¾ C. margarine (melted)	Large pkg. strawberry Jello
3 T. sugar	2 C. boiling water
1 (8 oz.) pkg. cream cheese (softened)	2 (10 oz.) pkgs. frozen strawberries or 3 C. fresh
¾ C. sugar	

Combine first 3 ingredients. Pat in 9x13-inch pan. Bake at 400° for 8 minutes. Cool. Beat cream cheese and sugar. Stir in whipped topping. Spread on cooled crust. Dissolve Jello in water. Add strawberries. Let set 10 minutes. Pour over cheese mixture. Chill.

OREO DESSERT

*Darene Gutschenritter
Maureen Campin*

8'' DESSERT:

- | | |
|---|---|
| 1½ C. Oreos (finely crushed) | 1 (4 oz.) pkg. cream cheese
(softened) |
| ½ C. oleo (melted) | 2 C. Cool Whip |
| 1 pkg. regular chocolate
pudding mix | ⅓ C. powdered sugar |
| 1½ C. milk | ¼ C. English toffee bits |

9x13'' DESSERT:

- | | |
|--------------------------------------|---|
| 1 pkg. regular Oreos (crushed) | 3 C. milk |
| ½ C. oleo (melted) | 1 (8 oz.) pkg. cream cheese
(softened) |
| 2 small pkgs. instant
pudding mix | 1 (8 oz.) carton Cool Whip |

Darene uses an 8-inch pan. Combine Oreos and oleo. Chill 2-3 hours. Cook pudding and milk to a bubbly boil. Add toffee bits. Chill 2 hours. Pour in crust. Mix cream cheese and powdered sugar. Fold in whipped topping. Spread on pudding. Chill 4-6 hours.

Maureen says it is okay to have bigger chunks of Oreos to mix with the oleo. She presses ½ the mixture in a 9x13-inch pan. She chills the crust while making the pudding. Any flavor of pudding is okay but she suggests using white chocolate or vanilla. Add creamed cheese to the pudding and fold in the Cool Whip. Spread over crust. Top with remaining crumbs. Refrigerate until serving.

STRAWBERRY ANGEL DESSERT

Barbara Cheney (Jim)

- | | |
|--|--|
| 2 (3 oz.) pkgs. strawberry Jello | 1 (8 oz.) carton Cool Whip
(thawed) |
| 2 C. boiling water | 1 (20 oz.) pkg. angel food
cake bar |
| 1 (16 oz.) pkg. frozen whole
strawberries | |

In large glass bowl, dissolve Jello in boiling water. Stir to dissolve. Add strawberries. When mixture becomes syrupy and starts to set, fold in Cool Whip. Tear angel food into small pieces in 11x15-inch glass dish. Pour strawberry mixture over cake. Refrigerate to firm. Garnish each slice with additional Cool Whip and 1 whole strawberry. Serves 15.

PEACH DESSERT

Helen Laughlin

Joan Laughlin

CRUST:

1 C. flour
2 T. sugar

1 stick margarine (melted)
½ C. pecans (chopped)

LAYER 2:

1 (8 oz.) pkg. cream cheese
(softened)

1 C. powdered sugar
1½ C. Cool Whip

LAYER 3:

1 large can peaches
2 C. peach syrup & water
2 (3 oz.) pkgs. peach Jello

2 (3 oz.) pkgs. regular vanilla
pudding
1 (12 oz.) carton Cool Whip

Crust: Mix ingredients with fork to pea-size crumbs. Press evenly in a greased 9x13-inch pan. Bake at 350° for 10 minutes. Cool.

Layer 2: Whip cream cheese and sugar together for 3 minutes. Add Cool Whip. Beat 3 more minutes. Spread over cooled crust.

Layer 3: Drain peaches. Add water to drained liquid to equal 2 cups. Bring to a boil. Combine Jello and pudding. Add to boiling liquids, stirring constantly. Cool. Chop peaches. Add to gelatin mixture. Spread over layer 2. Refrigerate to set. Frost with Cool Whip.

Joan uses 6 oz. peach Jello, 6 oz. pudding and 2-2½ C. Cool Whip.

RASPBERRY ANGEL FOOD CAKE DESSERT

Delores Maher

1 pkg. frozen raspberries
(thawed)
1 C. sour cream

1 carton Cool Whip
⅓-¾ C. powdered sugar
1 angel food cake

Combine first 4 ingredients. Serve over cake. I bake an angel food cake mix in a regular cake pan, cut it into serving pieces and top with the raspberry mixture.

STRAWBERRY CREAM DESSERT

Darene Gutschenritter

- | | |
|--|---------------------------------|
| 1 C. + 2 T. graham cracker crumbs | 1/3 C. powdered sugar |
| 3 T. sugar | 3 C. or more Cool Whip |
| 5 T. oleo (melted) | 1 (3 oz.) pkg. strawberry Jello |
| 1 (4 oz.) pkg. cream cheese (softened) | 1/2 C. boiling water |
| | 4 oz. strawberry yogurt |

TOPPING:

- | | |
|----------------------------|--------------------------|
| 1 T. graham cracker crumbs | 3/4-1 tsp. oleo (melted) |
| 1 tsp. sugar | |

Mix first 3 ingredients. Press in 8-inch dish. Chill 30 minutes. Combine cream cheese and powdered sugar. Beat to smooth. Fold in 1 C. Cool Whip. Spread over crust. Combine Jello and water. Remove 1/4 C. for other use. To remainder add yogurt and remaining Cool Whip. Chill 2 hours. Spread over cream cheese layer. This can be topped with more Cool Whip, to taste. Mix topping ingredients. Sprinkle over top. Chill overnight. You can use various Jello and yogurt flavors.

STRAWBERRY TRIFLE

- | | |
|----------------------------|-----------------------------|
| Lady fingers | 1 (8 oz.) pkg. cream cheese |
| 1 quart fresh strawberries | 2 C. Cool Whip |
| 1 instant vanilla pudding | 6 squares sweet chocolate |
| 1/4 C. milk | |

Line trifle dish with split lady fingers. Top with half the strawberries. Combine the next 4 ingredients. Pour half over the strawberries. Top with grated chocolate. End with another layer of lady fingers, strawberries and remaining cream cheese mixture.

The seventh stained glass window in the church shows Jesus before Pontius Pilate, Jesus taking up His Cross, and Jesus crucified.

The eighth stained glass window in the church shows Jesus after being taken down from the Cross, Jesus risen from the dead, and the angels telling others of His resurrection.

The ninth stained glass window shows Jesus appearing to Mary Magdalene, Peter receiving the keys to the kingdom, and the Ascension.

The tenth stained glass window shows the Holy Spirit descending on Mary and the Apostles, the assumption of Mary into Heaven, and Mary being crowned queen of Heaven and Earth.

The two stained glass windows to either side of the church sanctuary show Jesus and Mary.

The stained glass windows over the confessionals in the church show the Lamb of God and the Pelican in her Piety.

The two stained glass windows in the Pieta corner show St. Agnes and St. Brigid.

The stained glass window by the baptismal font shows St. John the Baptist.

The three stained glass windows over the church entrance doors show the Alpha, the Omega and the crown of glory.

July 29th is the feastday of St. Martha - patron saint of housewives and cooks.

August 10th is the feastday of St. Lawrence of Rome - patron saint of cooks.

If you don't want to be criticized, say nothing, do nothing, be nothing.

Remember life is fragile - handle with prayer.

One way to make a big job out of a small one is to keep putting it off.

Experience is a hard teacher. She gives the test first and the lesson afterwards.

Ethnic Recipes

My Favorite Recipes in this section are:

RECIPE

PAGE #

TO REMOVE STAINS FROM WASHABLES

ALCOHOLIC BEVERAGES

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

BLOOD

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

CANDLE WAX

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

CHEWING GUM

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

CHOCOLATE AND COCOA

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

COFFEE

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

CRAYON

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

DEODORANTS

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

— ETHNIC —

In Ireland, eggs laid on Good Friday are considered blessed. They are marked with crosses and cooked for the Easter Sunday breakfast.

Simmel Cake is an Irish fruitcake baked for Easter Sunday. It is decorated with eleven marzipan balls representing the eleven faithful apostles.

Easter Sunday in rural Ireland is when corned beef and cabbage is served - not on St. Patrick's Day.

SWEET AND SOUR CHICKEN (CHINESE)

Laurie McGargill

2 (2-2½ lbs.) broiler-fryer chicken	¼ C. vinegar
1 T. cornstarch	1 clove garlic (minced) or
1 T. cold water	½ tsp. garlic powder
½ C. sugar	½ tsp. ground ginger
½ C. soy sauce	¼ tsp. black pepper
1 (20 oz.) can pineapple chunks (drained)	

In small sauce pan, combine cornstarch and cold water. Add all but chicken and pineapple. Cook over medium, stirring constantly, until mixture thickens and bubbles. Brush two chickens, split in half lengthwise, with soy mixture. Place chicken halves, skin side down in greased shallow baking pan. Bake at 425° for 30 minutes. Rebrush with soy mixture every 10 minutes. Turn chicken skin side up. Bake another 30 minutes, brushing again with soy mixture occasionally. Add pineapple to baking pan the last 10 minutes. Try using chicken breasts or combinations of pieces if you don't want to use whole chickens.

She who thinks money is everything will do anything for money.

SWEET AND SOUR CHICKEN (CHINESE) *Penny (Wilkinson) Dennis*

8 chicken breasts	1 C. orange marmalade
Salt & pepper	2 T. white vinegar
2 medium green peppers	4 tsp. cornstarch
2 medium red peppers	2 tsp. soy sauce
1 onion (cut in wedges)	Rice (optional)
1 large can pineapple chunks	

Brown chicken breast seasoned with salt and pepper. Cut peppers into strips. Place peppers and onions on chicken. Top with pineapple chunks. Combine marmalade, vinegar and cornstarch in a bowl until cornstarch is dissolved. Pour over chicken and vegetables. Put all in electric fry pan or small roaster. Cook 30-60 minutes until chicken breast is tender. I serve on a platter with hot cooked rice.

♥ CZECH PLUM BUCHTA

*In Memory of Frank Stastny
by Margaret Laughlin*

5 eggs (separated)	2 C. flour
½ tsp. salt	1 T. baking powder
2 sticks oleo (melted)	1 tsp. vanilla
1 C. sugar	1 C. Italian plums (chopped)
1½ T. lemon rind	1 C. additional sugar

Combine egg whites and salt. Beat to stiff. Set aside. Combine egg yolks, oleo, sugar, lemon rind and vanilla. Add dry ingredients. Gently fold in beaten egg whites. Pour in greased 9x13-inch pan. Combine plums and 1 C. sugar. Spread over batter. Bake at 325° until center sets. My father always looked forward to this breakfast specialty when the Italian plums were in season.

CZECH PLUM DUMPLINGS

Margaret Laughlin

1 C. milk	2 eggs (beaten)
½ stick oleo	1½ C. flour
Pinch of salt	Italian prune plums

Bring milk, salt and oleo to a boil. Add flour. Cool to lukewarm. Add eggs. Add flour to make dough easy to handle. Shape dough around pitted plums. Drop into boiling water. Cook until dumpling floats. Remove from water. Top with sugar, melted margarine and crushed graham crackers. Serve hot.

♥ CZECH BOZI MILOSTI (GOD'S BLESSINGS)

*In Memory of Agnes Bouma by
Margaret Laughlin*

10-12 egg yolks
¾ tsp. salt
1 tsp. sugar for each egg yolk

1 tsp. cream or wine for each yolk
1 tsp. vanilla
Flour

Put flour on bread board. Combine ingredients. Put on flour. Add flour as needed, to make dough like noodles. Roll as thin as possible. Cut in diamond shapes. Cut 2 slashes down the center. Fry in deep fat fryer. Shake in powdered sugar. This is a great way to use up yolks left from white or angel food cake. Freezes good. My grandmother would often make these for wedding receptions.

♥ CZECH KOLACHE

*In Memory of Marie Hanus
by Margaret Laughlin*

2 pkgs. dry yeast
¼ C. warm water (125°)
1 T. sugar
1 C. oleo (softened)
¼ C. sugar
1½ tsp. salt

6 egg yolks
2 C. scalded milk (125°)
6 C. flour
½ tsp. lemon rind
½ tsp. mace
Solo or pie filling

Dissolve yeast in warm water. Add sugar. Set aside. Cream oleo, sugar and salt. Add egg yolks, one at a time. Add scalded milk and yeast mixture. With spoon add flour, lemon rind and mace. Put in greased bowl. Grease top. Cover. Let double. Punch down. Make in small balls. Place about 1-inch apart in greased pans. Brush with melted oleo. Cover. Let rise. Indent center. Put small amount of filling in center of each roll. Bake at 400° about 10 minutes until bottoms are lightly browned. Brush with melted oleo. My aunt used to bake a batch or two of kolache every Saturday morning.

♥ CZECH KOLACHE PIE

*In Memory of Pauline Stastny
by Margaret Laughlin*

CRUST:

1 T. sugar
3 C. flour
¾ tsp. salt

1 C. cooking oil
4 T. milk

FILLING 1:

½ C. plumped raisins
1 can Solo poppy seed filling

1 tsp. vanilla
1 T. cornstarch

FILLING 2:

¾ C. sugar
2 eggs
¼ tsp. salt
1 T. flour
1 C. small curd cottage cheese
(drained)

1 C. evaporated milk
½ tsp. mace
½ tsp. vanilla flavoring
1 tsp. lemon flavoring
½ C. raisins

Prepare crust mixing ingredients with a fork. Press in two pie pans with hands. Plump 1 C. raisins. Combine filling 1 ingredients using ½ the raisins. Repeat process for filling 2. Put mound of poppy seed mixture in center of each crust. Put cheese mixture around poppy seed mixture. Bake at 325° for 1 hour or until butter knife inserted comes out clean. If you do not like poppy seed you are not Czech! For the non-Czechs, you can replace filling 1 with your favorite flavor of canned pie filling. My mother came up with this recipe because my family was partial to both poppy seed and cottage cheese kolache.

♥ DANISH ABLESKIVER

*Trish Delehant
In Memory of Ruby Madsen*

1½ C. milk
½ C. evaporated milk
3 egg yolks
2 T. sugar

Pinch salt
2 C. flour
2 tsp. baking powder
3 egg whites

Beat egg whites. Combine remaining ingredients. Fold in egg whites. Drop by spoon into greased Ableskiver pan. This is a Christmas Eve favorite.

♥ CZECH PORK ROAST, DUMPLINGS AND KRAUT

Margaret Laughlin
In Memory of Jerry Hanus

Pork roast
Salt

Onion flakes
Caraway seed

DUMPLINGS:

½ C. Bisquick
½ C. flour
½ tsp. salt
½ tsp. baking powder

¼ C. milk
1 egg
1½ slices bread (crumbled)

KRAUT:

1 can sauerkraut
(partially drained)
Onions (chopped)

Caraway seed
Salt (to taste)
1-2 T. oleo

Place pork roast on large piece of foil. Sprinkle with salt, onion flakes and caraway seed. Wrap foil tightly around roast. Bake at 300° for 4 hours. Pierce foil with a fork. Bake at 375° for 1 hour. If too dry, add water around outside of foil anytime during baking. Combine dumpling ingredients. Put flour on waxed paper, enough to put dumpling mixture on to form a roll that is not too sticky. Boil 3-quarts water. Drop in dumpling roll. Reduce heat a bit. Cook covered about 16 minutes. While dumplings are cooking, rinse sauerkraut. Add a little water. Add caraway seed. Heat. Sauté onions in oleo. Add to sauerkraut. Enjoy this traditional Czech dinner. My uncle always did!

SCHNITZEL BEANS (GERMAN)

Mildred Doyle

4 slices bacon
1 C. brown sugar
½ C. vinegar

1 small onion (chopped)
2 (2 lb.) cans French cut
green beans

Fry bacon to crisp. Crumble. Return to pan. Add sugar and vinegar. Cook until sugar dissolves. Add vegetables. Simmer 10 minutes.

GERMAN STOLLEN

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|------------------------------------|-------------------------------|
| 1 C. golden raisins (plumped) | 1/2 C. butter or margarine |
| 1/2 C. candied cherries (chopped) | 2 pkgs. dry yeast |
| 1/2 C. crushed pineapple (drained) | 1/2 C. warm water (110°-115°) |
| 1/8 C. orange juice | 5 C. sifted flour |
| 1/2 C. milk | 2 eggs |
| 1/2 C. sugar | 1 tsp. lemon juice |
| 1 tsp. salt | 1/4 tsp. mace |

FROSTING:

- | | |
|---------------------|---------------------------|
| 1 C. powdered sugar | 1/4 C. margarine (melted) |
| 1 T. milk | |

In small bowl, combine first 4 ingredients. Set aside. Scald milk. Add next 3 ingredients. Sprinkle yeast on water. Combine yeast, milk mixture, 2 C. flour and remaining ingredients. Beat with mixer on medium 2 minutes. Add fruit mixture. Add enough remaining flour, little at a time, so that dough leaves side of bowl. Turn on lightly floured surface. Knead 5 minutes. Place in greased bowl. Cover. Let rise 2 hours or until doubled. Punch down. Knead a few times. Divide in half. Cover. Let rest 3 minutes. Roll each to 15x9-inch oval. Melt 1/2 C. butter. Brush over each oval. Combine 2 T. sugar and 1/2 tsp. cinnamon. Sprinkle over each oval. Fold each oval lengthwise. Curve ends slightly after placing on greased baking sheet. Cover. Let rise 1 1/2 hours. Bake at 350° for 30-35 minutes. Cool. Mix frosting ingredients. Spread over stollens. Decorate with slivered almonds, red and green cherries, cut in half. If freezing, frost after unthawing.

CAVATINI (ITALIAN)

Ann Maher

- | | |
|--------------------------------|-----------------------------------|
| 1 (8 oz.) jar taco sauce | 1 lb. hamburger (browned) |
| 1 (32 oz.) jar spaghetti sauce | 1 lb. sausage (browned) |
| 1 bag spiral pasta (cooked) | 2 C. mozzarella cheese (shredded) |
| 1 small jar mushrooms | |

Combine all but the cheese. Spread in a greased 9x13-inch pan. Top with cheese. Bake at 350° for 30 minutes.

CAVATINI (ITALIAN)

Laurie McGargill

- | | |
|--|---|
| 2 lbs. mozzarella cheese
(shredded) | 2 lbs. ground beef |
| Some Parmesan cheese | 1 (15½ oz.) can tomato sauce |
| ¼ C. margarine | 1 (32 oz.) jar spaghetti sauce |
| 1 medium onion (chopped) | 4 oz. ham (cubed) |
| 1 green pepper (chopped) | 1 (32 oz.) pkg. pepperoni
(cut in ¼'s) |
| 1 (8 oz.) can mushrooms
(drained) (optional) | ¼ tsp. garlic salt |
| 1 (8 oz.) pkg. shell macaroni | ¼ tsp. red cayenne pepper |
| 1 (8 oz.) pkg. curly macaroni
or 1 (16 oz.) pkg. same
type pasta | 1 tsp. dried leaf oregano |
| | Salt & pepper (to taste) |

Sauté margarine and vegetables. Set aside. Cook pasta according to package directions. Drain well. Brown and drain ground beef. Add all but cheese and pasta. In 2 (9x13-inch) pans, layer macaroni, mozzarella cheese, meat and thin layer of Parmesan cheese. Repeat layers. Cover with foil. Bake at 350° for 1 hour. Can cover and freeze before baking. Allow extra cooking time.

OLD WORLD MANICOTTI (ITALIAN)

Barbara Cheney (Jim)

- | | |
|-----------------------------------|-------------------------------|
| 12 large manicotti shells | 6 T. fresh basil (chopped) or |
| 4 C. mozzarella cheese (shredded) | 2 T. dried basil |
| 2 C. ricotta cheese | ½ C. Parmesan (grated) or |
| 1 jar spaghetti sauce | Romano cheese |

Cook pasta according to package directions. Drain. Rinse with cool water. Dry on paper towels. In medium bowl, mix 3 C. mozzarella cheese, ricotta and basil. Using a teaspoon, carefully stuff pasta shells with prepared cheese mixture. Spoon 2 C. spaghetti sauce in pam sprayed 9x13-inch pan. Arrange pasta over sauce. Top with remaining spaghetti sauce. Sprinkle with remaining mozzarella cheese. Bake at 350° for 15 minutes. Sprinkle with Parmesan cheese. Bake 10 minutes longer. Serve immediately.

CREAMY CHICKEN ITALIANO

Laurie McGargill

- | | |
|--------------------------------------|--|
| 4 boneless, skinless chicken breasts | 1 (8 oz.) pkg. cream cheese (softened) |
| 1 envelope dry Italian dressing mix | 1 can cream of mushroom soup |
| ¼ C. water | 1 (4 oz.) can mushroom stems & pieces (drained) (opt.) |

Place chicken in crockpot. Combine dressing mix and water. Pour over chicken. Cover. Cook at low 3 hours. Blend cream cheese and soup. Add mushrooms. Pour over chicken. Cover. Cook on low 1 hour or until chicken juices run clear. Serve over noodles or rice.

CLASSIC BAKED MOSTACCIOLI (ITALIAN)

Rita Semmons

- | | |
|--|---|
| 1 lb. Creamette Mostaccioli (uncooked) | 2 (26 oz.) jars ripe olives & mushrooms Classico Di Sicilia or Di Napoli Tomato & Basil Pasta Sauce |
| 1 lb. bulk Italian sausage or lean ground beef | Parsley (chopped) |
| 4 C. (1 lb.) mozzarella cheese (shredded) | |

Prepare mostaccioli as package directs. In large bowl, combine with sausage, pasta sauce and 2 C. cheese. Mix well. Turn into greased 9x13-inch baking dish. Cover. Bake at 350° for 45 minutes or until hot and bubbly. Uncover. Top with remaining cheese and parsley. Bake 10 minutes longer. Refrigerate leftovers.

PEPPERS AND TOMATOES (FOR ITALIAN SAUSAGE OR BRAT SANDWICHES)

Laurie McGargill

- | | |
|---|--------------------------|
| 2 (12 oz.) jars Mancini sweet red peppers (drained) or equivalent of 4 C. | 1 T. sugar |
| | Salt & pepper (to taste) |
| | 2 C. spaghetti sauce |

Combine ingredients in a fry pan. Cook on low about 1 hour. Refrigerate 1-2 days for best flavor. Reheat before placing on Italian sausage or brat in bun.

♥ MY MOM'S ITALIAN BREADED STEAK

Laurie McGargill

In Memory of Betty Inserra

6 slices bread (grated) (2 C.)
2/3 C. Parmesan cheese (grated)
1 tsp. dried sweet basil
2 eggs (beaten)

Several shakes garlic powder
Several shakes of salt
Several shakes of pepper
1-2 lbs. round steak pieces

Dip steak pieces in egg. Combine remaining ingredients. Dip steak in crumb mixture. Fry in hot oil until brown on each side. These will cook fast. Drain on paper towels. You can use this recipe for tenderized pork loin, too.

BURRITO SUPREME (MEXICAN)

Laurie McGargill

1 pkg. taco seasoning mix
2 (15 oz.) cans refried beans
2 C. sour cream
1 1/2 lbs. ground beef
1 small can green chilies (drained)
1 small can black olives
(chopped or sliced)

3/4 jar medium taco sauce
2 bunches green onions (chopped)
2 firm tomatoes (chopped)
2-3 C. cheddar cheese (shredded)
Few sprinkles hot sauce (opt.)

Brown ground beef. Drain and cool. Combine taco mix and beans. Layer in above order in a large pizza pan. Refrigerate 1-2 hours before serving. Serve with crackers, corn chips or Dorito style tortilla chips.

CHILI RELLENOS CASSEROLE (MEXICAN)

Laurie McGargill

1 C. Half & Half or
1 C. heavy cream
2 eggs
1/3 C. flour
1 (4 oz.) can whole green chilies

1/2 lb. Monterey Jack
cheese (grated)
1/2 lb. sharp cheddar
cheese (grated)
1 (8 oz.) can tomato sauce

Beat Half & Half with eggs and flour until smooth. Split open chilies. Rinse out seeds. Drain on paper towels. Blend cheeses. Reserve 1/2 C. for topping. Make alternate layers of remaining cheese, chilies and egg mixture in deep 1 1/2 to 2-quart casserole. Pour tomato sauce over top. Sprinkle with reserved cheese. Bake at 350° for 1 1/4 hours or until cooked in center.

BEEF AND BEAN CHIMICHANGAS (MEXICAN)

Lori Johnson

- | | |
|---------------------------|---|
| 1 lb. lean ground beef | 1 (16 oz.) can refried beans |
| ¾ C. onion (chopped) | 8 (12") flour tortillas |
| ¾ C. green pepper (diced) | 1 (16 oz.) pkg. Monterey Jack
cheese |
| 2 C. taco sauce | 1 T. butter (melted) |
| 2 tsp. chili powder | Lettuce (shredded) |
| 1 tsp. garlic salt | 1 tomato (diced) |
| 1 tsp. ground cumin | |

Brown ground beef. Drain excess grease. Add onion and pepper. Cook 5 minutes or to tender. Stir in taco sauce and seasonings. Cook to heat through. Remove from heat and set aside. Spread thin layer of beans on each tortilla. Spoon beef mixture down the center. Top with shredded cheese as you desire. Roll up tortillas. Place seam side down on baking sheet. Brush with butter. Bake at 350° for 30-35 minutes. Serve with lettuce and tomato. This can be made 24 hours in advance.

CREAMY ENCHILADAS RANCHERAS (MEXICAN)

Laurie McGargill

- | | |
|--|--|
| 1 C. sour cream | 12 corn tortillas |
| 1½ C. small curd cottage cheese | 8-9 oz. Monterey Jack cheese
(shredded) |
| ¼ C. green onions (sliced) | 1 (15 oz.) can enchilada sauce
(may use less) |
| 1 (3 oz.) can green chilies
(diced) | 1 lb. seasoned ground beef |

Combine first 4 ingredients. Set aside. Fry each tortilla in a thin layer of hot oil until softened. Spoon ¼ C. sour cream mixture onto center of each tortilla. Set aside about ½ C. shredded cheese for topping. Sprinkle filling in each tortilla with remaining cheese. Roll tortilla and place seam side down in a 9x13-inch pan. Spoon enchilada sauce over tortillas. Bake at 350° for 15 minutes or until heated through. Just before serving, top with ground beef and remaining cheese. Place under broiler just long enough to melt the cheese.

ENCHILADA SAUCE (MEXICAN)

Laurie McGargill

1 (15 oz.) can tomato sauce
½ C. water
2½ tsp. chili powder
¾-1 tsp. salt

½ tsp. garlic powder
¼ tsp. ground cumin
Dash hot pepper sauce

Combine ingredients in a sauce pan. Simmer 20 minutes.

CHILE CHICKEN ENCHILADA CASSEROLE (MEXICAN)

Ann Maher

1 (3-4 lb.) chicken (cut up)
12 flour tortillas
1 can evaporated milk
1 lb. Longhorn cheese (grated)

½ C. onions (chopped)
1 (4 oz.) can green chilies
2 cans cream of chicken soup

Drain and cut up chiles. Soften tortillas in oil. Make sauce with remaining ingredients. Add chilies. Line 9x13-inch casserole with tortillas. Cover with ½ of sauce, ½ of cheese. Repeat tortilla, sauce and cheese layers. Place uncovered at 350°. Bake 1 hour or until bubbly.

SOUR CREAM ENCHILADAS (MEXICAN)

Cindy Akin

3-4 lb. chicken (cooked)
1 can cream of mushroom soup
1 can cream of chicken soup
1 C. sour cream

1 medium onion (chopped)
1½ C. cheese (grated)
12 (8-10") tortillas
1 jar green chilies (diced)

Combine all ingredients except chicken and tortillas in large bowl. Mix well. Add chicken that has been skinned, boned and cut into small pieces. Spoon mixture into flour tortillas. Roll up. Place seam side down in pam sprayed 9x13-inch pan. Pour any leftover mixture over top. Bake at 375° for 30 minutes. Top with extra cheese, if desired.

MEXICAN LASAGNA

Laurie McGargill

- | | |
|---|--|
| 2 lbs. ground beef | 1 (15 oz.) can tomato sauce |
| ½ C. onion (chopped) | 10 corn tortillas |
| 1 green pepper (chopped) | 2 C. cottage cheese |
| Salt & pepper (to taste) | 2 eggs (beaten) |
| ½ pkg. taco seasoning mix | ½ lb. brick cheese |
| 1 tsp. instant minced garlic or
½ tsp. garlic powder | ½ lb. cheddar cheese |
| 1 (14-16 oz.) can tomatoes
(drained) | ½ C. black olives (sliced) |
| 1 (15 oz.) can enchilada sauce | 1 C. tortilla style snack chips
(crushed) |

Brown and drain ground beef. Add onion, green pepper and seasonings over medium heat. Add tomato products and enchilada sauce. Cook on low 30 minutes. Fry tortillas in hot oil just to soften. Drain on paper towels. When cool, break or cut each tortilla in half. Blend cottage cheese with eggs. In 9x13-inch or larger pan, layer ⅓ meat/tomato mixture, ½ of brick cheese, ½ cottage cheese mixture, 10 tortilla halves. Repeat. End with meat/tomato mixture. Top with cheddar cheese, black olives and chips. Bake at 325° for 1 hour. Watch so as not to overbake. This can be made in advance and refrigerated. Allow extra cooking time if mixture has been refrigerated.

TACO CASSEROLE (MEXICAN)

Ann Maher

- | | |
|------------------------------------|---|
| 1 lb. ground beef | 1 (4 oz.) can green chilies (diced) |
| ½ C. onion (chopped) | 1 pkg. taco seasoning mix |
| 1 (8 oz.) bottle Ortega taco sauce | 1 (12 count) pkg. Ortega
taco shells |
| ¾ C. water | 2 C. cheddar cheese (shredded) |

Grease 11x17-inch baking dish. In large skillet, brown first 2 ingredients. Drain. Stir in next 4 ingredients. Bring to a boil. Reduce heat to low. Cook, stirring occasionally 3-4 minutes. Break up taco shells. Put ½ of shells in baking dish. Cover with half of meat mixture; sprinkle with 1 C. cheese. Repeat with remaining ingredients. Bake at 375° for 20-25 minutes or until bubbly and cheese is melted. Top with tomato, green pepper and other garnishes.

MORAVIAN CABBAGE

- | | |
|---------------------------|-----------------|
| 1½ lb. cabbage (shredded) | ⅓ C. flour |
| 2 C. boiling water | 4 tsp. sugar |
| 2 onions (diced) | ⅓ C. vinegar |
| ½ tsp. caraway seed | Salt (to taste) |
| 4 slices bacon | |

Fry bacon. Drain and crumble. Sauté 1 onion in bacon grease. Drop cabbage in water. Add 1 onion and caraway. Simmer 10 minutes. Drain cabbage mixture retaining 1 C. cabbage water. Add remaining ingredients to sautéed onion. Cook to thick. Pour over cabbage. Add bacon. Simmer 20 minutes.

SCANDINAVIAN ALMOND BARS

Shirley Leahy

- | | |
|--|---------------------------------|
| 1 C. sugar | 1¾ C. flour |
| ½ C. butter or margarine
(softened) | 2 tsp. baking powder |
| 1 egg | ¼ tsp. salt |
| ½ tsp. almond flavoring | 1 T. milk |
| | ½ C. almonds (sliced & chopped) |

ICING:

- | | |
|--------------------------|-------------|
| 1 C. confectioners sugar | 1-2 T. milk |
| ¼ tsp. almond extract | |

Cream sugar and margarine. Beat in egg and flavoring. Combine dry ingredients. Add to creamed mixture. Mix well. Divide dough in fourths. Form each into 12x3-inch rectangles. Place 5-inches apart on greased baking sheets. Brush with milk. Sprinkle with almonds. Bake at 325° for 18-20 minutes or until firm to the touch and edges are lightly browned. DO NOT OVERBAKE! Cool 5 minutes. Cut diagonally into 1-inch slices. Remove to wire racks to cool completely.

Icing: Combine icing ingredients. Drizzle over bars. Yields: About 4 dozen. These are delicate and crisp. VERY GOOD!

POLISH PIEROGIES

Jamie Delehant

½ lb. kielbasa (finely chopped)	1 tsp. salt
½ C. onion (diced)	2 eggs (beaten)
2 C. potatoes (mashed)	⅓ C. milk
3 C. flour	⅓ C. water

Sauté sausage and onion on low until browned. Drain. Mix with mashed potatoes. Combine remaining ingredients. Knead until smooth. Roll ¼ of dough out at a time to ¼-inch thickness. Cut into 4-inch squares. Place 2 T. sausage mixture on each square. Moisten edges. Fold over as a triangle. Pinch to seal. Pat with floured hands. Drop 3-4 at a time into boiling water. Boil 3½ minutes. Drain. Serve lightly buttered or pan sauté until golden brown. Freeze before boiling, if desired.

— ETHNIC IRISH RECIPES —

A ghrá mo chroí = Love of my heart!

Go mbeannaí Dia duit = May God bless you.

Níl aon tintean mar do thintéan féin = There's no place like home.

IRISH FRECKLE BREAD

Katie Atterberry

1 pkg. dry yeast	¼ C. warm mashed potatoes
8 T. sugar (divided)	½ tsp. salt
1 C. warm water (110°-115°)	3¼-4 C. all purpose flour
½ C. butter or margarine	1 C. raisins
2 eggs	

Melt butter. Cook and mash potatoes without adding any milk or butter. Dissolve yeast and 1 T. sugar in warm water. Add next 4 ingredients with remaining sugar and 2 C. flour. Beat to smooth. Stir in raisins. Add enough remaining flour to form a soft dough. Turn onto a floured surface. Knead to smooth and elastic (about 6-8 minutes). Place in a greased bowl, turning once to grease top. Cover. Let rise in warm place until doubled (about 1 hour). Punch dough down. Turn onto lightly floured surface. Divide into 8 portions. Shape each into a ball. Place dough balls into a greased 10-inch spring form pan. Cover and let rise until doubled (about 30 minutes). Place on baking sheet. Bake at 350° for 25-30 minutes or until golden brown. Remove sides of pan. Place on wire rack. Yield: 1 loaf.

IRISH TEA BRACK

Fannie Martin

1 lb. self rising flour
6 oz. brown sugar
4 oz. margarine

Cold tea
1 lb. mixed fruit
1 tsp. cinnamon

Put sugar and fruit into bowl. Pour in tea. Leave overnight. Rub margarine into flour. Sieve with cinnamon until like bread crumbs. Stir into fruit mix until wet. Put into greased tin. Cook for 1-1½ hours at 180°. Cut after 3 days.

SIMPLE IRISH BROWN BREAD

Joan Laughlin

3 C. whole wheat flour
1 C. oatmeal
1 C. flour

1½ tsp. soda
2 C. buttermilk
2 T. molasses

Combine dry ingredients in a large bowl. Combine wet ingredients in another bowl. Gradually add wet to dry. Lightly knead 3-4 times on a floured surface. Divide in two rounds on an ungreased pan. Score surface with a knife in a cross pattern 1-inch deep. Bake at 425° for 15 minutes and at 325° for 25-30 minutes. Cool on a rack.

IRISH POTATO BREAD

Fannie Martin

½ lb. cooked potatoes
¼ tsp. salt
½ oz. butter (melted)

2 oz. flour
Milk (as needed)
¼ tsp. baking powder

Sieve flour, salt and baking powder into bowl. Add sieved potatoes and butter. Mix to smooth dough. Add milk, if needed. Place on floured board. Knead and roll into a circle ¼-inch thick. Heat on greased griddle. Cook cakes until nicely brown on each side.

IRISH SODA BREAD

Fannie Martin

1 lb. plain flour	½ tsp. soda
½ pint buttermilk	½ tsp. salt

Sieve all dry ingredients together. Make well in center. Add milk to make a thick dough. Place mixture on floured board. Knead. Flatten dough into a circle. Place on baking sheet. Divide into 4 parts. Bake at 205° for 40 minutes. Adjust temperature as needed.

IRISH SODA BREAD

Heather Hughes

2 C. flour	½ tsp. salt
2 tsp. baking powder	2 eggs
½ C. white sugar	1½ C. buttermilk or plain yogurt
1 C. wheat flour	¾ C. raisins

Combine dry ingredients. Mix eggs and buttermilk. Add to dry ingredients. Add raisins and mix. Pour dough on floured board. Knead 10-12 times. Shape into round loaf adding more flour as needed. Lightly grease a round cake pan. Bake loaf in pan at 350° for 1 hour or until the loaf sounds hollow when topped.

BREAD MACHINE IRISH SODA BREAD

Joan Laughlin

1⅓ C. buttermilk	2 tsp. caraway seed
2 T. oleo	3 C. bread flour
2 T. sugar	2 tsp. yeast
1 tsp. salt	⅓ C. raisins
½ tsp. soda	

Follow machine instructions for a 1½ lb. loaf. Combine all ingredients except the raisins. Add the raisins after the beep.

IRISH WHEATEN BREAD

Fannie Martin

2 C. wheatmeal	¾ tsp. salt
1 C. plain flour	1 oz. margarine
1 tsp. baking soda	¾ pint buttermilk

Work margarine into first 4 ingredients. Add buttermilk to make a medium dough. Knead. Turn into greased and lined tin. Bake 1 hour at 200°.

IRISH CHAMP

8 medium potatoes (peeled)	½ C. milk
Small bunch green onions (chopped)	Salt & pepper
	Knob of butter per person

Boil potatoes until soft but not mushy. Drain. Chop both green and white part of onions. Cook for 5 minutes in milk. Beat into potatoes until smooth and fluffy. Season to taste. Serve a large mound on each plate with the knob of butter resting on top. Each forkful is dipped into the melted butter as it is eaten. This is very good with a glass of cold milk. Use the above recipe and add a small cabbage shredded and cooked to tender for colcannon.

IRISH COFFEE

¼ C. hot, strong black coffee	1 large measure Irish whiskey
1-2 tsp. sugar	1-2 T. whipping cream

Fill a stemmed whiskey glass with hot water. Throw out the water. Refill glass with boiling water. Throw out the water. Fill glass somewhat more than half full with coffee and sugar to taste. Stir to dissolve. Add whiskey. Lightly whip cream. Pour cream over the back of a spoon to float on top. Drink the hot liquid through the cool cream.

HOT IRISH

Boiling water
1-2 tsp. sugar
1 large measure whiskey

Slice of lemon
2-3 whole cloves

Fill a stemmed whiskey glass with hot water. Discard water. Fill whiskey glass with boiling water. Discard water. Fill glass more than half full with boiling water. Add sugar. Stir to dissolve. Add remaining ingredients. Serve at once. This is a favorite winter drink in Irish pubs.

IRISH CONVALESCENT DRINK

¼ C. lemon juice
1 tsp. honey (or more to taste)
7 whole cloves

¾ C. water
Irish whiskey

Mix until steaming hot and cloves have blended into mixture. Remove cloves. Add whiskey, to your liking. Drink at bedtime. It will work wonders!

BAILEY'S ORIGINAL IRISH CREAM

Therese Sunderman

1 C. light cream
1 can condensed milk
1½ C. Irish whiskey
1 tsp. instant coffee

2 T. Hershey's chocolate syrup
1 tsp. vanilla extract
1 tsp. almond extract

Combine in blender on high for 30 seconds. Bottle in a tightly sealed container. Refrigerate. The liqueur will keep for at least 2 months if kept cool. Be sure to shake the bottle well before serving. Makes 4 cups.

IRISH LEPRECHAUN DUST

1 box instant pistachio pudding
Milk

Empty baby food jars
Spoons

Place 1 T. leprechaun dust (aka dry pudding mix) in each jar. Add ¼ C. milk to each jar. Place lid on tightly. Have your little leprechauns shake away. Provide each leprechaun with a spoon.

IRISH OATCAKE

Fannie Martin

4 oz. oatmeal
1 tsp. bacon fat

Pinch salt
Pinch baking powder

Melt fat in a little boiling water. Combine remaining ingredients. Add fat mixture. Roll out thinly. Put on baking sheet. Make cross on top. Bake at 180° for 20 minutes. Break apart. Serve with butter.

PAVLOVA

Theresa Sunderman

3 egg whites
12 T. caster sugar (divided)
1 tsp. flour
1 tsp. vinegar

1 tsp. vanilla
Cool Whip
Fruit

Run sugar through blender. Beat egg whites to stiff peaks. Add 6 T. sugar. Set aside. In another bowl, combine flour, vinegar and vanilla. Whisk into egg mixture. Fold in remaining sugar. Bake at 350° for 15-20 minutes. Watch closely. Turn oven off. Leave in 1-2 hours to dry out. Cool. Top with whipped cream and fruit. This recipe is from my cousin Mary Martin Tucker of Roscommon County, Ireland. I had this in her kitchen.

KILKENNY TIPSY PUDDING

Pound cake (sliced)
Sherry

Berry jam
1 pkg. custard filling

Place a layer of pound cake in a glass bowl. Drizzle or saturate pound cake with sherry. Spread berry jam on pound cake. Repeat layers. Prepare custard filling as directed on package. Pour on top. Chill well.

SHAMROCK SHAKE

1 banana
2 C. lime sherbert

2 C. milk

Blend all ingredients. Enjoy!

I can stand what I know. It's what I don't know that frightens me.

If you are all wrapped up in yourself, you are overdressed!

My advice to women - don't mother anything with whiskers.

The recipe for a good speech includes some shortening.

Cooperation will solve many problems. Even freckles would be a nice tan if they would get together.

She is successful who is making a living doing what she enjoys doing.

One moment of patience may prevent disasters; one moment of impatience may ruin a whole life.

She who helps others like themselves will be greatly admired.

The best exercise comes from meeting others halfway.

A good many women are good tempered simply because it saves the wrinkles coming too soon.

Compliment those you love by asking for their help when you need it.

If you can't be a star, for goodness sake don't be a cloud.

She is wise who has a full cupboard when the future becomes the present.

People change and forget to tell each other.

There's nothing more snug than a warm, loving hug.

The words "well done" are always welcome.

By the time a women realizes that maybe her mother was right, she usually has a daughter who thinks she's wrong.

Don't be afraid to try new recipes, the worst that can happen is that you will have to eat the results.

Fruits and Vegetables

My Favorite Recipes in this section are:

RECIPE

PAGE #

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Hints for Vegetables and Side Dishes

Put a tablespoon of butter or a few teaspoons of cooking oil in the water when cooking rice, dried beans, and pasta to keep it from boiling over and sticking together.

Add a teaspoon of lemon juice to each quart of water used to cook rice. The grains will stay white and separated.

Pasta products tend to lose texture and become too soft when frozen and reheated.

A few drops of lemon juice in the water while boiling potatoes will whiten them.

Potato skins will remain tender if you wrap them in aluminum foil to bake them. Foil margarine wrappers also work well.

To improve the flavor of old potatoes, add a little sugar to the water in which they are boiled.

Potatoes will take on a golden taste and appearance if sprinkled lightly with flour before frying.

A well-beaten white of egg added to mashed potatoes will enhance the looks and taste of the dish.

Give mashed potatoes a beautiful whipped cream look by adding hot milk to them before you start mashing. One tablespoon of butter added before mashing also enhances the flavor.

If someone in the family is on a salt-free diet, try cooking a turnip with the boiled potatoes. It makes it taste as if salt has been added.

Sweet potatoes will not turn dark if put in salted water (5 teaspoons to one quart of water) immediately after peeling.

If you add a little milk to water in which cauliflower is cooking, the cauliflower will remain attractively white. A bit of lemon juice or vinegar added to the cooking water also makes cauliflower keep its snowy white color.

Use greased muffin tins as molds when baking stuffed green peppers.

Green pepper may change the flavor in frozen casseroles. Clove, garlic, and pepper flavors get stronger when they are frozen, while sage, onion, and salt get milder or fade.

For a quick cheese sauce over cooked vegetables, simply slice cheese from a brick with a vegetable peeler and place some of these extra-thin slices on top of hot vegetables. The thin slices melt quickly and easily.

APPLES

Apples juicy, apples round, on the tree or on the ground.
Apples yellow, apples red, apple pie and juice and bread.
Apples crunchy, apples sweet, apples are so good to eat.

An apple for the teacher will always do the trick
When you don't know your lesson in arithmetic!

In the 19th century tomatoes were strictly ornamental. They were first called "love apples" and sent as Valentines.

BAKED CINNAMON APPLES

Penny (Wilkinson) Dennis

6 Granny Smith apples or red Jonathan apples	1/2 tsp. ground cinnamon
1 C. brown sugar (packed)	4 T. butter

Core apples. Mix sugar and cinnamon. Place in center of apples. Place piece of butter on each apple. Bake 20 minutes. Remove from oven. Check for tenderness. Bake 10 minutes more or until tender. Cool or eat hot.

CROCKPOT APPLESAUCE

Bridget Campbell

4 lbs. (12 C.) apples (pared, cored & sliced)	1/2 tsp. cinnamon
1/2 C. sugar	1 C. water
	1 T. lemon juice

Place apples in crock pot. Combine sugar and cinnamon. Put over apples. Blend water and lemon juice. Add to apples. Cover. Cook on low 5-7 hours or on high 2 1/2-3 1/2 hours. Makes 6 cups.

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EASY APPLESAUCE

Maria Blake

16 apples
1 C. water

1 C. brown sugar
1 tsp. cinnamon

Core and slice apples. Combine with water in a pan. Heat to boiling. Simmer 15-20 minutes. Add remaining ingredients. Simmer to soft. Serve.

EASY FRUIT BOWL

Linda Holman

2 cans fruit cocktail (drained)
½ pkg. mini-marshmallows

1 small container Cool Whip
Small pkg. walnut bits

Combine all ingredients. Refrigerate 1 hour.

PINEAPPLE BAKE

Mildred Doyle

1 can pineapple chunks
(undrained)
5 slices of bread

1 C. brown sugar
⅔ C. margarine

Pour pineapple in a baking dish. Tear bread in small pieces. Cover pineapple with bread. Sprinkle brown sugar over bread. Melt margarine. Pour evenly over all. Bake at 350° about 30 minutes until brown.

You can't gather all the fruit without going out on the limb.

*A curved grapefruit knife easily removes the rind off
of cantaloupe or watermelon slices.*

*Life isn't a bowl of cherries - it's a bunch of raisins -
raisin heck - raisin kids - raisin money.*

YOUR CHURCH GARDEN AT SPRING PLANTING TIME

*(Submitted by Helen Laughlin and a donor who found the following
in the Holy Spirit Cookbook from St. Cloud, MN)*

Plant 7 rows of peas:

- Presence
- Promptness
- Preparation
- Purity
- Perseverance
- Politeness
- Prayer

Next plant 3 rows of squash:

- Squash gossip
- Squash criticism
- Squash indifference

Then plant 6 rows of lettuce:

- Let us be faithful to duty
- Let us be loyal and unselfish
- Let us be true to our obligations
- Let us obey rules and regulations
- Let us love one another
- Let us be truthful

No garden is complete without turnips:

- Turn up for church
- Turn up for meetings
- Turn up with a smile
- Turn up with new ideas
- Turn up with determination to make everything count for something good
and worthwhile.

♥ ASPARAGUS CASSEROLE

*Vivian A. (Head) Wanetka
In Memory of Vivian Head*

- | | |
|---|--|
| 4-5 C. cooked raw asparagus or
2 (14 oz.) cans asparagus | 6 hard boiled eggs (sliced)
1 (4.5 oz.) can mushroom pieces |
|---|--|

SAUCE:

- | | |
|-----------------------|--|
| 3 T. butter | ¼ C. Dorothy Lynch country
style dressing or other French
dressing |
| 3 T. flour | 1 C. American cheese (grated) |
| ¾ tsp. salt | 1 T. parsley flakes |
| ¾ C. milk | 2 T. pimento |
| ½ C. asparagus liquid | |

Retain ½ C. liquid from asparagus for sauce. Layer the asparagus, eggs and mushroom pieces in a 9x13-inch pan. Cook first 7 sauce ingredients until thickened. Add remaining ingredients. Pour over asparagus. Cover with bread crumbs. Bake at 350° for 30 minutes. Asparagus is my dad's favorite vegetable.

♥ DOC BONNES' ASPARAGUS AND EGG CASSEROLE

*Tara Doyle
In Memory of Roger Meyer*

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|------------------|-----------------------------|
| 4 C. asparagus | 8 hard boiled eggs (sliced) |
| 4 C. white sauce | Saltine crackers |

WHITE SAUCE:

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|-----------------------------|---------------|
| 1 stick butter or margarine | ½ tsp. pepper |
| ½ C. flour | 4 C. milk |
| 1 tsp. salt | |

Wash asparagus. Cut in 1-inch pieces. Cook to tender. Melt butter in sauce pan on low. Blend in flour and seasonings. Cook over low heat, stirring constantly until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir to thick. Spray 2-quart casserole dish with cooking spray. Place ½ of asparagus, then eggs and then white sauce in casserole. Sprinkle with crumbs. Top with several slices of butter or margarine. Repeat asparagus, egg sauce layers. Bake at 350° for 30 minutes.

MICROWAVE BAKED BEANS

Barb Kinsella

- | | |
|--|-------------------------|
| 2 C. pork & beans | ½ tsp. mustard |
| ¼ C. onion (chopped)
or 1 T. instant onion (minced) | 2 T. brown sugar |
| ¼ C. ketchup | 4 slices bacon (cut up) |

In 1-quart casserole, combine all but bacon. Mix well. Top with bacon. Cook covered 10 minutes or until hot and bacon is cooked. I use extra bacon and mix some into beans and some on top.

OLD FASHIONED BAKED BEANS

Maxine Wilkinson

- | | |
|------------------------------|---------------------------|
| 2½ C. (1 lb.) dry navy beans | ½ tsp. salt |
| ¼ lb. bacon (cut up) | ¼ tsp. pepper |
| ¼ C. molasses | ¼ C. brown sugar (packed) |
| 1 tsp. dry mustard | |

Rinse beans. Combine beans and 8 C. water in a Dutch oven. Bring to a boil. Reduce heat. Simmer 2 minutes. Remove from heat. Cover. Let stand 1 hour. Cover and let soak in a cool place 6-8 hours (I let them stand overnight). Drain and rinse beans. Stir in 8 C. fresh water. Bring to a boil. Reduce heat. Simmer covered 1-1½ hours or until beans are tender. Stir often. Drain beans, reserving liquid. In a 2½-quart casserole. Combine bacon, beans and onion. Stir in 1 C. bean liquid and the remaining ingredients. Bake covered at 300° for 2½ hours or until desired consistency. Add more bean liquid if necessary. I top the beans with bacon strips and a little ketchup. This was my mom's bean recipe. I had a lot of beans growing up. These are so good!

*When a recipe calls for sour cream and onions,
try using French onion dip instead.*

BLACK BEANS AND RICE

Kari Kinsella

- | | |
|---------------------------------------|-------------------------|
| 1 T. olive oil | ½ tsp. thyme |
| ¾ C. onion (chopped fine) | 1 tsp. garlic salt |
| ½ C. green pepper
(finely chopped) | 3 T. cider vinegar |
| 1 C. tomatoes (diced) | ½ tsp. hot pepper sauce |
| 1 (15 oz.) can black beans | 2 C. cooked rice |

Drain beans and reserve juice. Heat olive oil. Cook onion and green pepper until crisp tender. Stir in tomatoes, beans, thyme, and garlic salt. Cook 3 minutes. Add vinegar, pepper sauce and reserved juice. Continue to cook 5 minutes. Serve over rice. Garnish with lime wedge, if desired.

CREAMED CARROTS

- | | |
|-----------------------------|----------------------|
| 1 lb. carrots (sliced) | 2 tsp. fresh basil |
| 1 T. butter or margarine | ½ tsp. seasoned salt |
| 1 T. flour | ⅛ tsp. pepper |
| 2 T. onion (finely chopped) | 1 C. evaporated milk |

Cover carrots with about 1-inch water in sauce pan. Bring to a boil. Cover. Simmer 7-9 minutes to crisp tender. In separate sauce pan, melt butter. Whisk in next 4 ingredients. Gradually add milk. Bring to a boil. Thicken about 2 minutes. Drain carrots. Add sauce.

BAR-BE-QUE GREEN BEANS

Teresa M. Luebbert

- | | |
|-----------------------|---------------------------------|
| 4 slices bacon | ¼ C. brown sugar |
| ¼ C. onions (chopped) | 2 regular size cans green beans |
| ½ C. ketchup | 1 T. Worcestershire sauce |

Fry bacon and onions until bacon is done. Remove bacon and onion from skillet. Drain all but 2 T. grease. Add all but beans. Simmer 3 minutes. Drain beans. Put beans in a casserole dish. Pour skillet mixture over beans. Gently stir. Bake at 350° for 25-30 minutes. Serves 4-6 people.

RANCH GREEN BEAN CASSEROLE

Barbara Cheney (Jim)

- | | |
|-------------------------------|--------------------------------|
| 1½ T. butter | 1 C. onion (chopped) |
| 3 T. flour | 2 cloves garlic (minced) |
| 1½ C. milk | 1½ C. fresh mushrooms (sliced) |
| 3-4 T. dry Ranch dressing mix | 1¼ C. fresh green beans |
| ¼-½ tsp. white pepper | 1 C. fresh bread crumbs |

Toast bread crumbs. Cook beans to crisp-tender. Melt butter in small sauce pan over low heat. Stir in flour. Cook 1-2 minutes stirring constantly. Whisk in milk. Bring to a boil. Cook, whisking constantly 1-2 minutes or until thickened. Stir in dressing mix and pepper. Set aside. Pam medium skillet. Heat on medium. Add onion and garlic. Cook and stir 2-3 minutes or to tender. Remove half of mixture. Set aside. Add mushrooms to onions in skillet. Cook 5 minutes to tender. Add with green beans and white sauce in a 1½-quart casserole. Combine bread crumbs and reserved onion mixture. Sprinkle over casserole. Bake uncovered at 350° until heated through, about 20-30 minutes.

SNAPPY GREEN BEANS

Laurie McGargill

- | | |
|----------------------------|---------------------------|
| 5 slices bacon (cut thick) | ½ tsp. salt |
| 2 T. bacon drippings | Dash pepper |
| 2 T. onion (chopped) | 2 cans (4 C.) green beans |
| 1 tsp. vinegar | (drained) |

Fry bacon to crisp. Cook onions in drippings on low to tender. Add vinegar and seasonings. Pour over hot green beans. Stir gently to blend. Top with crumbled bacon.

BROCCOLI CASSEROLE

Helen Lewis

- | | |
|-----------------------------------|-------------------------|
| 2 pkgs. frozen broccoli (chopped) | 1 C. onion (chopped) |
| 2 C. raw rice | 1 C. celery (chopped) |
| 2 cans cream of chicken soup | 2 small jars Cheez Whiz |

Cook broccoli and rice according to package directions. Add rest of ingredients. Bake at 350° for 40 minutes or until bubbly and hot.

BROCCOLI CASSEROLE

Alice Martin

- | | |
|---|----------------------------|
| 3 pkgs. broccoli (chopped) | 1 tube Kraft garlic cheese |
| 1 bunch green onions (top sliced) | ½ C. milk |
| 1 can cream of mushroom soup | 1 C. Ritz cracker crumbs |
| 1 can mushroom bits & pieces
(drained) | ½ C. margarine or butter |

Thaw and drain broccoli. Sauté onions in margarine. Add milk, soup and mushrooms. Stir in cheese until smooth. Add broccoli. Pour in greased baking dish. Top with crumbs. Bake at 350° for 45 minutes. This can be combined and refrigerated in advance. Put crumbs on just before baking.

BROCCOLI AND RICE

Bridget Campbell

- | | |
|----------------------------------|----------------------------|
| 1 C. white rice | 2 tsp. butter |
| 1 C. water | 1 can cream of celery soup |
| 1 pkg. frozen broccoli (chopped) | Small jar Cheez Whiz |
| ½ C. onion (chopped) | About 1 soup can of milk |
| ½ C. celery (chopped) | |

Cook broccoli slightly. Cook rice with water according to box instructions. Cook onion and celery with butter on medium to soften. Combine all but Cheez Whiz. Melt Cheez Whiz. Add as much as you like. Put in pan or casserole. Bake uncovered at 350° for 35-40 minutes.

BEST BRUSCHETTA

Mary Anne Johnson

- | | |
|-------------------------------|--------------------------|
| 2 tomatoes (cubed) | 1 clove garlic (crushed) |
| 1 tsp. dried basil | Salt (to taste) |
| 4 T. Parmesan cheese (grated) | Green pepper (to taste) |
| 2 T. olive oil | |

In medium bowl mix first 6 ingredients. Cover. Chill 8 hours or overnight. Serve on lightly toasted French bread.

CREAMED CABBAGE

Geraldine Laughlin

Medium head cabbage	1/2 stick oleo
Onion (little amount)	1 tsp. sugar
1 1/2-2 tsp. salt	White sauce
Whipping cream	Pepper

Cut cabbage in small pieces. Add onion and salt. Place in pan on burner (do not cover). Bring to a boil and cook to tender. Watch closely. Drain. Add whipping cream to cover cabbage, oleo and sugar. Boil a few minutes (do not overcook). Thicken with a white sauce (not too thick, more like gravy). Season with a little more salt and pepper.

CREAMED CABBAGE

Margaret Laughlin

4 T. oleo	2 C. Half & Half
4 T. flour	2 C. milk
2 tsp. salt	Cabbage

Melt oleo. Stir in flour and salt. Gradually stir in milks. Cook to thick. Pour 1 head cabbage (chopped or shredded) in a greased 9x13-inch pan. Pour sauce over cabbage. Cover tightly with foil. Bake at 350° for 30 minutes. Uncover. Bake about 15 minutes more.

ESCALLOPED CABBAGE

Maxine Wilkinson

Medium head cabbage	1 tsp. salt
1/2 C. cracker crumbs	Pepper (to taste)
Cream or milk	Cheese slices

Combine cabbage, crumbs and seasoning in greased casserole dish. Add enough cream or milk to cover cabbage. Bake until cabbage is tender. Cheese slices can be added. Melt.

CARAWAY RED CABBAGE

Barbara Cheney (Jim)

- | | |
|---------------------------------|------------------------|
| 1/4 C. butter or oil | 1/2 C. cider vinegar |
| 1/2 C. onion (chopped) | 1 T. salt |
| 2 quarts red cabbage (shredded) | 1/4 tsp. pepper |
| 1/2 C. sugar | 1/4 tsp. caraway seeds |
| 1 T. lemon juice | |

In large skillet, sauté onions in butter. Add remaining ingredients. Mix well. Cook covered on medium 20-30 minutes until cabbage is tender.

SWEET AND SOUR RED CABBAGE

Penny (Wilkinson) Dennis

- | | |
|-----------------------|--------------------------------|
| 2 T. brown sugar | 1/4 tsp. salt |
| 2 T. vinegar | Dash brown pepper |
| 2 T. water | 2 C. red cabbage (shredded) |
| 1 T. cooking oil | 3/4 C. apples (chopped) (opt.) |
| 1/4 tsp. caraway seed | |

In large skillet, combine first 7 ingredients. Cook 2-3 minutes until hot. Add cabbage and apple. Cover. Cook on low about 5 minutes or until cabbage is crisp and tender.

CORN AND NOODLES

- | | |
|-------------------------|--------------------|
| 1 (8 oz.) pkg. noodles | 1 stick margarine |
| 1/4 lb. Velveeta cheese | 1 can creamed corn |
| 1/3 C. sugar | |

Cook and drain noodles. Add all but corn. Heat over low heat to melt. Add corn. Pour into greased dish. Bake at 350° for 30-40 minutes.

SCALLOPED CORN

Heather Hughes

- | | |
|--------------------------|-----------------------------|
| 1 box Jiffy cornmeal mix | 1/2 C. butter or margarine |
| 1 can whole kernel corn | 1 (8 oz.) carton sour cream |
| 1 can cream style corn | Onions (optional) |
| 1 egg | Cheddar cheese (optional) |

Combine all ingredients. Bake at 350° for 40-60 minutes.

SQUAW CORN

Mary F. Laughlin

6 strips bacon
1/2 C. onion (chopped)

1 lb. frozen corn or 1 can corn

Precook bacon. Crumble bacon. Cook onions in skillet until tender. Add corn. Return bacon. Cook until heated thoroughly. Stir occasionally.

CREAMY CUCUMBERS

Margaret Laughlin

1 can condensed milk
1 (8 oz.) carton sour cream
1/3 C. vinegar
1 1/2 tsp. salt

1/2 tsp. dill weed
1/2 tsp. garlic powder
1 onion (chopped)
3-5 cucumbers (sliced)

Mix all but vegetables until smooth. Add vegetables. Chill at least 1 hour; best chilled overnight.

WILTED LETTUCE

Margaret Laughlin

1/4 C. cider vinegar
2 tsp. sugar
1/4 tsp. salt

1/8 tsp. pepper
3 slices bacon (fried & crumbled)
Lettuce

Prepare lettuce. Heat first 4 ingredients. Add bacon. Pour over lettuce. Serve.

MARLENE'S MARINATED VEGETABLES

Laurie McGargill

Cherry tomatoes
Zucchini squash
Yellow squash
Red, yellow & green bell peppers
Asparagus tips
Olive oil
Salt & pepper

Mushrooms
Onions (sliced)
Carrots
Green beans
Leaf oregano
Thyme
Minced garlic

Combine chopped vegetables in a big roaster. Toss with just enough olive oil to coat. Add spices to taste. Toss gently. Bake uncovered at 400° for 45 minutes. Stir every 15 minutes.

MIXED VEGETABLE CASSEROLE

Cheryl Meyer

- | | |
|---|--|
| 1 (12 oz.) pkg. frozen mixed vegetables | 1 C. Velveeta or cheddar cheese (shredded) |
| ½ C. mayonnaise | 4 tsp. onion (minced) |
| ½ C. sour cream | 1 can cream of chicken soup |
| | 1 C. Ritz crackers (crushed) |

Cook vegetables as directed on package. Drain. Combine all remaining ingredients except crackers. Pour into a greased or buttered baking dish. Top with buttered bread crumbs. Bake uncovered at 350° for 20-25 minutes.

STUFFED MUSHROOMS

Lori Johnson

- | | |
|-----------------------------------|---|
| 8-12 fresh mushrooms | 1 tsp. oregano leaves |
| 1 (6 oz.) can clams (minced) | 1 T. melted butter (cooled) |
| 1 T. green onion (finely chopped) | 2 T. Parmesan cheese (finely grated) |
| 1 egg (beaten) | 1 T. Romano cheese (finely grated) |
| ½ tsp. minced garlic | ¼ C. + 2 T. mozzarella cheese (finely grated) |
| ⅛ tsp. garlic salt | ¼ C. butter (melted) |
| ½ C. Italian style bread crumbs | |

Drain clams saving ¼ C. juice. Wash and remove stems from mushrooms. Pat dry. Save stems for other recipes. In mixing bowl, place clams, onions, salt, garlic, butter and oregano. Mix well. Add crumbs, egg and clam juice. Blend well. Combine 2 T. mozzarella cheese with Romano and Parmesan cheeses. Add to clam mixture. Stuff 8-12 mushrooms. Place in lightly oiled baking dish. Pour butter over mushrooms. Cover. Place in 350° oven for 35-40 minutes. Remove cover. Sprinkle with remaining mozzarella cheese. Put back in oven until cheese melts. Garnish with parsley.

STUFFED PEPPERS

6-8 large green peppers
Salt & pepper
3/4 lb. ground beef
1 medium onion (chopped)
1 1/2 C. cooked rice

1 (14 1/2 oz.) can stewed tomatoes
(drained)
1 egg (beaten)
1/2 tsp. salt
1/4 tsp. pepper
Cheddar cheese (grated)

Slice off tops of peppers. Remove membranes and seeds. Cook in boiling salted water to cover 3-5 minutes. Drain well. Rinse under cold water to stop the cooking. Pat dry inside and out. Sprinkle inside with salt and pepper. Cook ground beef and onion until browned. Drain. Add next 5 ingredients. Stuff peppers. Place in baking dish. Sprinkle with cheese. Bake at 350° for 25 minutes.

POTATOES

Mary F. Laughlin

8 medium potatoes
1 C. carrots (chopped)
1 C. celery (chopped)
2 T. chicken bouillon (optional)

1/2 C. onion (chopped)
1 can cream of mushroom soup
4 strips bacon
Mozzarella cheese (shredded)

Fry bacon. Crumble. Peel and cube potatoes. Combine vegetables in 2-quart sauce pan. Cover with water. Bring to a boil. Boil about 20 minutes or until about tender. *Drain water. Add bacon and soup. Finish cooking until tender. Add chicken bouillon for added flavor. Sprinkle cheese on top just before serving. *Do not drain the water if you want potato soup from this same recipe.

BAKED POTATO TOPPER

2 (16 oz.) cartons sour cream
3 oz. Bacon bits

2 C. cheddar cheese (shredded)
1 bunch green onions (chopped)

Combine thoroughly. Serve over potatoes.

POTATO PUFFS

LaVon Kudron

4 lbs. potatoes
1 C. milk
¼ C. oleo
1½ tsp. salt

½ C. cheddar cheese (grated)
¾ C. cornflake crumbs
3 T. sesame seeds (optional)

Cook potatoes. Mash until fluffy. Heat next 3 ingredients. Mix into potatoes. Mix in cheese. Chill mixture. Form into balls. Roll balls in crumbs and sesame seeds. Freeze on tray to firm. To bake place the puffs on a cookie sheet. Brush with oleo. Bake at 400° for 20-30 minutes. These are great to make ahead for holiday meals.

CROCKPOT POTATOES

Darlene Laughlin

4 lbs. hash browns
2 cans cheddar cheese soup

1 can evaporated milk
1 can dried onions

Place ingredients in a pam sprayed or buttered crock pot. Cook on low 4 hours.

SKILLET SCALLOPED POTATOES

Margaret Laughlin

3 T. cooking oil
1 (2 lb.) pkg. hash browns
¼ C. onion (chopped)
1½ tsp. salt

Dash pepper
1 can evaporated milk
2 T. parsley
Shredded cheese (optional)

Heat oil. Brown potatoes with onions. Add remaining ingredients. Serve. If you need to keep this very long on low you can add more milk to keep mixture creamy.

PARMESAN SMASHED POTATOES

Becky Hughes

- | | |
|--------------------------------|-------------------------------|
| 3 lbs. red potatoes (unpeeled) | ½ C. sour cream |
| 1 T. + 2 tsp. salt | ½ C. Parmesan cheese (grated) |
| 1½ C. Half & Half | ½ tsp. black pepper |
| 1 stick butter | |

Put potatoes and 1 T. salt in pan with cold water to cover. Bring to a boil. Lower heat. Simmer covered 25-35 minutes until potatoes are tender. Drain. Mash potatoes. Add remaining ingredients. Continue mashing. To keep smashed potatoes hot, put in a heatproof bowl and set over simmering water.

TWICE-BAKED POTATOES FOR TWO

Marie Maher

- | | |
|--------------------------------------|-----------------------------------|
| 2 (1-1½ lbs.) medium baking potatoes | ⅛ tsp. salt |
| ⅓ C. sour cream | 2 bacon strips (fried & crumbled) |
| 3 T. milk | 4 tsp. cheddar cheese (shredded) |
| 2 tsp. Parmesan cheese (grated) | 1-2 T. chopped tomato (optional) |

Bake potatoes at 425° for 40-45 minutes or until tender. Allow to cool to the touch. Combine next 4 ingredients. Cut a thin slice off the top of potatoes. Carefully scoop out pulp leaving a thin shell. Mash pulp with sour cream mixture. Stuff shells. Sprinkle with bacon and cheddar cheese. Bake at 325° for 20 minutes or until heated through. Top with tomato, if desired.

ORANGE GLAZED SWEET POTATOES

Monica Regan

- | | |
|-------------------------|-------------------------|
| 3 cooked sweet potatoes | 2 T. oleo |
| ⅓ C. brown sugar | ½ C. orange juice |
| 1 T. cornstarch | Marshmallows (optional) |
| Dash of salt | |

Combine sugar and cornstarch in sauce pan. Stir in orange juice. Cook and stir to thick. Add oleo and salt. Add more juice or water for a thinner glaze. Slice or cube potatoes in casserole dish. Pour glaze over potatoes. Microwave 5-6 minutes. Marshmallows can be added on top, if desired.

JOYCE'S SWEET POTATO CASSEROLE

*Carol Ann Gutschenritter
Marilyn (McGargill) Skahill*

2 (3 oz.) cans sweet potatoes
½ C. butter (melted)
½ C. sugar

1 tsp. vanilla
2 eggs (beaten)
⅓ C. milk

TOPPING:

½-⅓ C. brown sugar
½-⅓ C. pecans (chopped)

2 T. flour
2 T. oleo

Drain potatoes. Add remaining ingredients. Beat with a mixer. Put in 9x13-inch baking pan. Mix topping ingredients. Spread over potatoes. Bake at 350° for 45 minutes.

Marilyn uses 3 C. mashed sweet potatoes, 1 C. sugar, ½ tsp. salt, ½ C. Half & Half. She also adds 1 tsp. vanilla and 1 tsp. cinnamon. Her topping uses 1 C. brown sugar, 1 C. pecans, ⅓ C. flour and ⅓ C. melted butter.

SPICED SWEET POTATO CASSEROLE

Darene Gutschenritter

3 lbs. sweet potatoes
⅓ C. brown sugar (packed)
2 T. oleo (melted)
2 T. orange juice concentrate
½ tsp. cinnamon

½ tsp. salt
½ tsp. nutmeg
2 large eggs
¼ C. pecans (chopped)

Peel sweet potatoes. Boil cut up potatoes to soft. Add sugar and next 5 ingredients. Beat with a mixer on low. Add eggs. Beat to smooth. Spoon in 1½-quart baking dish. Sprinkle with pecans. Bake at 350° for 45 minutes. This can be made the day before and stored in the refrigerator.

Rub table salt on your hands to get rid of onion smell.

SPINACH BAKE

Patty (Doyle) Baran

- 2 (10 oz.) pkgs. frozen spinach (chopped)
- 2 C. small curd cottage cheese
- 1 tsp. salt
- ½ C. Parmesan cheese (grated)

- 3 eggs (lightly beaten)
- Onion powder (to taste)
- Garlic powder (to taste)
- Ground pepper (to taste)

Mix all ingredients. Put in 9-inch square buttered baking pan. Bake at 350° for 45 minutes.

VARIED VEGGIES

- 2 T. olive oil
- 1½ C. broccoli flowerets
- 1½ C. cauliflower
- 1 C. carrots (diagonally sliced)
- ¾ C. yellow squash (sliced)
- ¾ C. sugar snap peas
- ½ C. mushrooms (sliced)
- ½ C. red bell pepper strips
- ½ C. onion slices
- ¼ C. red wine vinegar
- 1 envelope Good Seasons Italian salad dressing mix

Heat oil in large skillet on medium-high heat. Add vegetables. Cook. Stir to tender-crisp. Stir in vinegar and salad dressing mix. Cook. Stir to heat thoroughly. Serves 8. Variation: Use 7 C. of any combination.

VEGETABLE CASSEROLE

Janie Brannen

- 2 pkgs. California mix vegetables
- 2 cans cream of mushroom soup
- 1 C. sour cream
- 1 pkg. dry Ranch dressing mix
- 1 C. cheddar cheese (grated)
- 1 can Durkee onion rings

Combine first 4 ingredients. Bake at 350° for 30 minutes. Add remaining ingredients. Bake 15 minutes longer.

VEGETABLE WITH STUFFING DISH

LaVon Kudron

- | | |
|--|-----------------------------------|
| 2 lb. bag frozen California blend
(cauliflower, broccoli & carrots) | 2 C. cheddar cheese (grated) |
| 2 cans cream of celery soup | 1 pkg. Stove Top chicken stuffing |
| 1 C. sour cream | 8 T. butter (melted) |

Cook vegetables 9 minutes. Drain. Mix stuffing and butter. Combine remaining ingredients. Add to stuffing. Toss with vegetables. Bake in 9x13-inch pan at 350° for 20-30 minutes.

PRESERVING A HUSBAND

Be careful in your selection. Do not choose one too young. When once selected, give your entire thought to preparation for domestic use. Some women insist on keeping them in a pickle. Others are constantly getting them in hot water. This makes them sour, hard, and sometimes bitter. Even poor varieties may be made sweet, tender and good if you sweeten them with love. Season with kisses. Garnish with patience. Wrap in a mantle of charity. Keep warm with a steady fire of domestic devotion. Serve with peaches and cream. If prepared properly, they will keep for years.

CHILI SAUCE

Julie Mensen

- | | |
|-----------------------------|----------------------------|
| 20 medium to large tomatoes | 2 C. green peppers |
| 2 medium onions | 2 T. salt |
| 8 banana peppers | 3 C. vinegar |
| ½ bunch celery | 3 C. sugar |
| 4 jalapeno peppers | ⅓ large can pickling spice |

Scald, peel and squeeze out most of seeds from tomatoes. Finely chop remaining vegetables. Add salt. Put in large pan. Add vinegar and sugar. Tie pickling spice in cloth. Add. Boil on medium heat for 2 hours. Put into sterilized jars and seal. Should make 5-quarts. I like garlic so I add 2 T. garlic powder.

♥ CORN FOR FREEZING

*Teresa (Gilmore) Luebbert
In Memory of Mary Teresa Gilmore*

Exactly 15 C. corn from cob
¼ C. pickling salt

½ C. sugar
Boiling water

Pour boiling water over all ingredients just to cover. Stir and chill as soon as possible. She would have water with ice cubes in the sink to set the pan with corn on. She then stirred to chill as rapidly as possible. Package and freeze.

FREEZER SWEET CORN

Bridget Campbell

4 quarts corn (cut off cob)
Scant quart water
1 stick butter

2 T. salt
1 C. sugar

Combine ingredients. Boil 8 minutes. Cool in pan in sink of cold water. Put in freezer bags. Freeze.

TINA'S STRAWBERRY RHUBARB JAM

Carol Ann Gutschenritter

4 C. rhubarb (diced)
½ C. strawberries (diced)

3½ C. sugar
1 box strawberry Jello

Combine first 3 ingredients. Bring to a full rolling boil. Boil 12 minutes, stirring often until spreading consistency. Remove from burner. Add Jello (can use wild strawberry). Keep in refrigerator or freezer in 2 lb. oleo containers or 2 (1 lb.) containers. NOTE: 5 lbs. of sugar will make 3 batches of jam.

CANNING PEACHES

Therese Sunderman

Peaches
1 part water

1 part sugar

Scald peaches until skins pull off easily. Deseed and skin. Put halves or slices of peaches in jars. Make syrup of water and sugar. Pour over peaches to rim. Put on lids and rings. Put in open kettle bath. Boil jars under water 20 minutes for pints and 25 minutes for quarts. Always start with clean jars.

GREEN PEPPER JELLY

Barbara (Cheney) Menses

3 large green peppers
1½ C. white vinegar
6½ C. sugar

Green food color (optional)
1 (6 oz.) bottle liquid pectin
2-3 T. dried pepper (crushed)
(optional)

Seed peppers. Put chopped peppers in blender. Add a little of the vinegar. Puree. Add dried pepper. Pour into a large sauce pan. Add sugar and remaining vinegar. Bring to a rolling boil. Add pectin. Stir and boil again. Skim off foam. After 1 minute add a few drops food coloring, if desired. Skim off foam (if you add 1 T. butter it won't foam as much). Pour into sterilized jars. Seal.

BANANA PEPPERS

Peg Martin

Banana peppers
1 clove garlic
1 slice of onion
1 tsp. dill seed

2'' piece celery
2 C. water
2 C. white vinegar

Cut banana peppers in half, lengthwise. Clean inside and wash thoroughly. Put next 4 ingredients in bottom of quart jars. Fill jars with peppers. Combine water and vinegar. Pour over peppers. Seal with hot two piece lid. Shake until salt and sugar dissolves. Let stand 6 weeks before using. I like to put them in a hot water bath for 30 minutes.

SWEET AND SOUR PICKLES

Madonna Smith

1 C. water
1 C. apple vinegar
1 C. sugar

¼ tsp. turmeric
1 T. canning salt
Cucumbers

Combine ingredients. Heat to dissolve sugar. Slice cucumbers ¼-inch thick. Place in jars. Pour liquid over cucumbers leaving 1-inch headspace. Hot water bath for 10 minutes. After 2 weeks, eat!

ZUCCHINI RELISH

Lynn Cheney (David)

10 C. zucchini (ground)	1 T. dry mustard
2 onions	1 T. turmeric
5 T. canning salt	1 T. cornstarch
2¼ C. vinegar	2 tsp. celery seed
5½ C. sugar	1 red pepper
1 T. nutmeg	1 green pepper

Partially peel and grind zucchini. Add next 5 ingredients. Let stand 12 hours. Next day drain and rinse with cold water. Add remaining ingredients. Cook 1 hour. This should make 7 pints.

IRISH SAYINGS

There is NO fireside like your own fireside.

May you never forget what is worth remembering or remember what is best forgotten.

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Try cooking vegetables in canned chicken broth for added flavor.

For fast fried potatoes, dice unpeeled potatoes in a microwave bowl. Microwave until tender. Then fry in a skillet with a little oil.

May the frost never afflict your spuds, may the leaves of your cabbage always be free from worms, may the crows never pick your haystacks, and if you inherit a donkey, may she be in foal. (Irish blessing)

Oh wasn't it the happy days when troubles we had not, and our mothers made Colcannon in the little skillet pot.

You'll never plow a field by turning it over in your mind. (Irish proverb)

Boxty is a traditional Irish dish celebrated in rhyme. Boxty on the griddle, Boxty in the pan, if you can't make Boxty you'll never get your man!

Irish proverb on the ups and downs of life - You must take the little potato with the big potato.

Champ is a simple, warming Irish potato dish. Often a silver sixpenny piece was wrapped in grease proof paper and buried in the Champ. To find it in your portion was to bring good luck for a year.

June 21st is the traditional day in Ireland for digging up the first of the new potatoes.

I eat my peas with honey, I've done it all my life. It makes my peas taste funny, but it keeps them on my knife!

Irish blessing for a man contemplating marriage - May you have nicer legs than your own under your table before the new spuds are up.

Irish Limerick:

A canner, exceedingly canny,
One morning remarked to his granny:

“A canner can can
anything that he can, but
a canner can't can a can, can he?”

Healthy Living

My Favorite Recipes in this section are:

RECIPE

PAGE #

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TO REMOVE STAINS FROM WASHABLES

LIPSTICK

Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.

MEAT JUICES

Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.

MILDEW

Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. (NOTE: Mildew is very hard to remove; treat promptly.)

MILK, CREAM, ICE CREAM

Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

NAIL POLISH

Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

PAINT

– Oil Base

Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.

– Water Base

Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

PERSPIRATION

Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

RUST

Soak in lemon juice and salt or oxalic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. (CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY, KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.)

— HEALTHY LIVING —

1906 ROYAL ROAD TO BEAUTY

Carefree Country Cooking

Breathe deeply
Bathe daily
Think joy not sorrow
Eat wisely
Never speak unkindly

IRISH RECIPE FOR LONGEVITY

Leave the table hungry
Leave the bed sleepy
Leave the table thirsty

BEAUTY HINTS

The Cream of Our Crop

For wrinkled brows - use the well known cream of SWEETNESS OF TEMPER
For lips - use the marvelous lip-stick SILENCE
For lovely hands - get a large jar of GENEROSITY
For facial tone - expose your face to the air on your way to MORNING MASS
For clear eyes - use the true protection called MODESTY
A wonderful cleaning agent - CONFESSION
An ideal conditioner & beautifier - HOLY COMMUNION

RECIPE FOR A TERRIBLE DAY

(For healthy living - avoid using this recipe.)

Take one pint of humor. Add one or more unfortunate ingredients. Set over a good fire. When boiling point is reached, add a teaspoon of temper. Baste from time to time with sarcasm. Add a handful of naughty words. As mixture curdles, stir furiously. Warning! Do not cover, it may blow up! Serve while sizzling.

HEALTHY LIVING TIDBITS

Hot summertime calls for a cool fruit Popsicle!

Keep a bowl of cut-up fruits and vegetables on the top shelf of your refrigerator. You will reach first for what you can easily see.

Try a meatless meal this week!

Season vegetables and fruits with herbs, spices and lemon juice.

Red and blueberries with white light whipped topping or vanilla yogurt makes a healthy 4th of July treat!

For a special dessert, try a fruit parfait with low-fat yogurt or sherbert topped with berries.

Make whole-wheat pasta part of a quick summer meal.

Choose whole grain varieties of bread, muffins, bagels and rolls.

At the beach bring along frozen grapes for a refreshing treat!

Use nonfat or lower fat spreads.

Remember low fat does not necessarily mean low calorie.

Try small amounts of these low fat treats: fig bars, vanilla wafers, gingersnaps, angel food cake, jelly beans, gumdrops, pretzels and popcorn.

Bring a bag of baby carrots, dried fruit or soy nuts to the ballgame. Be sure to share!

LIGHT ALFREDO SAUCE

Laurie McGargill

1/3 C. skim milk

2 tsp. flour

1 C. skim milk

1/2 tsp. garlic powder

2 T. fat free or low fat
cream cheese

1/4-1/2 C. Parmesan cheese

5 tsp. Molly McButter sprinkles
(optional)

Hot noodles

Mix 1/3 C. milk and flour. Set aside. Scald 1 C. milk and garlic powder on low heat. Add first mixture, stirring while it thickens. Add cream cheese. Stir quickly to blend. Cook 2 minutes, stirring constantly. Add remaining ingredients. Serve over noodles. 1/2 C. sauce = 4 Weight Watchers points.

MOCK SOUR CREAM

½ C. cottage cheese
½ C. buttermilk

2 tsp. lemon juice

Process ingredients in blender. 8 calories per tablespoon.

FRUIT SHAKES

Tara Doyle

PEANUT BUTTER BANANA:

2 C. lowfat milk or lowfat
vanilla yogurt

3 medium bananas
3 T. peanut butter

LIQUID SUNSHINE:

2 C. lowfat milk or lowfat
vanilla yogurt
1 C. crushed pineapple

3 medium bananas (frozen)
½ tsp. vanilla

BANANABERRY:

2 C. lowfat milk or lowfat
vanilla yogurt
3 medium bananas (frozen)

1 C. strawberries or blueberries
½ tsp. vanilla

SPICY APPLE:

2 C. lowfat vanilla yogurt
2 C. chunky applesauce

½ tsp. cinnamon
½ C. crushed ice

Combine ingredients in blender. Blend to smooth. Serve immediately.

NO BAKE PEANUT BUTTER BALLS

Tara Doyle

3 C. dry cereal
½ C. instant nonfat dry milk

¼ C. peanut butter
⅓ C. honey

Crush 1 C. cereal. Set aside. Combine remaining cereal with remaining ingredients. Use a teaspoonful of mixture to form balls. Roll in crushed cereal to coat. Store in air-tight container in the refrigerator. DO NOT FEED HONEY TO CHILDREN UNDER 1 YEAR OF AGE.

MOCK DEVILED EGGS

- | | |
|------------------------------|-----------------------------|
| 1 (8 oz.) carton Egg Beaters | ¼ C. salad dressing |
| 1 dozen hard boiled eggs | 1-3 T. mustard (as desired) |
| 3 T. sweet relish | ⅛ tsp. celery salt |

Cut eggs in half. Discard yolks. Pour egg beaters in 8-inch skillet. Cover tightly. Cook on low about 10 minutes to set. Let stand covered 10 minutes. Cool completely. Chop. Add all remaining ingredients. Blend with fork. Fill whites. Sprinkle with paprika. Yields: 24.

BANANA-BLUEBERRY MUFFINS

Eileen Laughlin

- | | |
|-------------------------------|--|
| ⅔ C. milk | ⅔ C. sugar |
| ¼ C. vegetable oil | 2½ tsp. baking powder |
| 1 medium ripe banana (mashed) | ½ tsp. salt |
| 1 egg | ¼ tsp. ground nutmeg |
| 2 C. flour | 1 C. fresh or frozen blueberries
(thawed) |

Beat first 4 ingredients. Stir in all but blueberries, just until flour is moistened. Fold in blueberries. Divide batter among 12 muffin liners (should be almost full). Bake at 400° for 15-20 minutes or to golden brown. Cool on wire rack. Nutrients per serving: calories 189, saturated fat 1 g., cholesterol 17 mg, sodium 202 mg, carbohydrate 32g, protein 3g, fiber 1g.

SPRING FLING

Betty Head

- | | |
|--|---|
| 1 box yellow cake mix
with pudding | 1 (15 oz.) can unsweetened
crushed pineapple |
| 1 (11 oz.) can mandarin oranges
(undrained) | 1 instant sugar free vanilla
pudding |
| 4 eggs | ¼ tsp. butter flavoring |
| ½ C. oil | 1 (9 oz.) tub light Cool Whip |
| ¼ tsp. butter flavoring | |

Combine first 5 ingredients. Beat 3 minutes. Put in greased and floured 9x13-inch pan. Bake at 350° for 25-30 minutes. Cool. Drain pineapple. Mix juice with pudding mix. Add pineapple and then Cool Whip. Spread over cake. Cover. Refrigerate.

QUICK FRUIT TOAST

Tara Doyle

8 slices white or whole
wheat bread

1 (4 oz.) pkg. lowfat cream
cheese (whipped)
2 C. fresh fruit for vegetables

Toast bread. Spread with 1 T. cream cheese. Arrange fresh fruit or tender crisp cooked vegetables on top.

SUGARLESS CAKE

Helen Laughlin

1 C. water
2 apples (peeled & chopped fine)
1 stick oleo
¼ tsp. nutmeg
1 C. raisins
1 tsp. cinnamon

1 egg (beaten)
1 tsp. vanilla
½ tsp. salt
1 C. flour
1 tsp. baking soda
½ tsp. walnut flavoring

Combine first 6 ingredients in sauce pan. Bring to a boil. Boil 3 minutes. Remove from heat. Cool completely. By hand, add remaining ingredients (do not use a mixer). Pour into a greased and floured 9x13-inch pan. Bake at 350° about 30 minutes. This cake must be refrigerated.

WEIGHT WATCHERS CAKE

Eileen Laughlin

1 can pumpkin pie filling
1 box chocolate cake mix

1 C. water

Mix ingredients. Bake at 350° in a prepared 9x13-inch pan for about 30 minutes. Great idea: Divide batter into 2 prepared 9-inch round pans. Bake and cool. Spread fat free Cool Whip and fresh strawberries between the two layers. Top with more Cool Whip and fresh strawberries.

CREAM PUFF DESSERT

Betty Head

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|-------------------|--|
| 1 stick margarine | 2 (3 oz.) pkgs. sugar free instant vanilla pudding |
| 1 C. water | 1 (8 oz.) pkg. cream cheese (softened) |
| 1 C. flour | 1 (8 oz.) carton lite Cool Whip |
| 4 eggs | |
| 3 C. milk | |

Boil margarine and water. Add flour. Stir to form a ball. Add eggs, one at a time, beating well. Grease 9x13-inch pan. Spread mixture in pan. Bake at 400° for 30 minutes. Beat next 3 ingredients. Spread over cooled crust. Top with Cool Whip. Drizzle with chocolate syrup, if desired.

PEACH PUDDING

Betty Head

- | | |
|---------------------------------------|-----------------------|
| 1 (1 lb. 13 oz.) can peaches in juice | 1 tsp. baking powder |
| $\frac{2}{3}$ C. sugar twin sweetener | 1 egg |
| 2 T. shortening | $\frac{1}{2}$ C. milk |
| 1 C. flour | 1 tsp. vanilla |

Drain peaches. Put in buttered 9-inch pie plate. Combine remaining ingredients. Pour over peaches. Bake at 350° for 30 minutes until done.

SNICKERS DESSERT

Betty Head

- | | |
|---------------------------------------|--|
| 1 pint chocolate sugar-free ice cream | 1 C. Cool Whip |
| $\frac{1}{4}$ C. peanut butter | 1 pkg. sugar free chocolate or vanilla pudding mix |

Combine all ingredients with electric mixer. Pour into an 8-inch square pan. Freeze until ready to serve. Makes 6 servings. 1 serving = 1 milk, 1 protein, 1 fruit, 1 fat, 45 calories.

STRAWBERRY ANGEL DELIGHT

Betty Head

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|---|--|
| 1 angel food cake | 2 (10 oz.) pkgs. frozen strawberries (unsweetened) |
| 2 (3 oz.) pkgs. sugar free strawberry gelatin | 1 large pkg. sugar free instant vanilla pudding |
| 2 C. boiling water | 1 (9 oz.) carton Cool Whip |

Cut $\frac{1}{2}$ - $\frac{2}{3}$ of cake into 1-inch pieces. Place in 9x13-inch pan. Mix gelatin and water. Add strawberries. Pour over cake cubes. Let set in refrigerator. Prepare pudding according to package directions. Spread over cake. Let set. Spread Cool Whip over all. Serves 12-15.

FRUIT KABOBS

Tara Doyle

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|-------------------------------|--|
| $\frac{1}{2}$ tsp. cornstarch | 2 small apples ($\frac{1}{2}$ -1" cubes) |
| $\frac{1}{8}$ tsp. cinnamon | 1 (20 oz.) can pineapple chunks (drained) |
| 2 T. lemon juice | 2 medium oranges (peeled, sliced cut in fourths) |
| 2 T. orange juice | 2 bananas ($\frac{1}{2}$ " slices) |
| $\frac{1}{2}$ T. honey | |

In measuring cup combine first 5 ingredients. Microwave on high 1-2 minutes or to thick, stirring once or twice. Alternate apple, pineapple, banana on skewers to fill. Brush with glaze. Refrigerate until serving. Do not give honey to children under 1 year of age. Plastic drinking straws make good skewers.

ALMOND APRICOT JAM

- | | |
|---|---|
| $2\frac{1}{2}$ C. unsweetened apple juice | $\frac{1}{4}$ - $\frac{1}{2}$ tsp. almond flavoring |
| 8 oz. (1 C.) dried apricots (diced) | $\frac{1}{4}$ tsp. ground cinnamon |

Combine juice and apricots in sauce pan. Bring to a boil. Reduce heat. Simmer uncovered 20-25 minutes or until apricots are tender. Remove from heat. Mash until desired consistency. Stir in remaining ingredients. Pour in pint jar. Refrigerate up to 3 weeks. 1 T. = 29 calories. Diabetic exchange = $\frac{1}{2}$ fruit.

MEDITERRANEAN-STYLE VEGETABLES

Maria Blake

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|---|--|
| 2 C. zucchini (sliced) | 2 cloves garlic (minced) |
| 2 C. red, yellow or green
sweet peppers (sliced) | 1 T. fresh basil (snipped) or
oregano or 1 tsp. dried basil or
oregano (crushed) |
| 2 C. broccoli flowerets | ¼ tsp. pepper |
| ¼ C. reduced sodium chicken
broth | 3 medium tomatoes (chopped) |

Combine all but tomatoes in a Dutch oven or large kettle. Bring to a boil. Reduce heat. Simmer, covered 6-8 minutes to crisp-tender; stir occasionally. Stir in tomatoes. Serves 6-8. 1 serving = 40 calories, 0 g fat, 0 mg cholesterol, 44 mg sodium, 9 g carbohydrate, 3 g dietary fiber, 2 g protein.

VEGETABLE QUICHES

- | | |
|--|---|
| 3 (7-8'') flour tortillas | 1 (8 oz.) carton refrigerated or
frozen egg product (thawed) |
| ½ C. reduced fat Swiss, cheddar
or mozzarella cheese (shredded) | ¾ C. evaporated fat free milk |
| 1 C. broccoli flowerets | ¼ tsp. dried thyme (crushed) |
| ½ small red sweet pepper
(cut in thin strips) | ⅛ tsp. salt |
| 2 green onions (sliced) | ⅛ tsp. black pepper |

Pam 3 (6-7'') individual round baking dishes. Press 1 tortilla in each pan. Sprinkle with cheese. In covered sauce pan, cook vegetables to crisp-tender, about 3 minutes. Drain well. Sprinkle over cheese in pans. Combine remaining ingredients. Pour over vegetables. Place pans on a baking sheet. Bake at 375° for 20-25 minutes or until knife inserted in center comes out clean. Let stand 5 minutes. Serves 6. Calories 133, saturated fat 1 g, cholesterol 6 mg, sodium 333 mg, carbohydrates 14 g, fiber 1 g and protein 10 g.

*The face you have at 20 is the face God created;
the face you have at 40 is the face you made.*

REDUCED FAT MACARONI AND CHEESE

Maria Blake

2 T. butter or margarine
¼ C. flour
¼ tsp. salt
2 C. fat free milk

¼ lb. light Velveeta (diced)
1 (8 oz.) pkg. nonfat cheddar
cheese (shredded)
2 C. (8 oz.) elbow macaroni
2 tsp. seasoned dry bread crumbs

Cook and drain macaroni. Melt 1 T. butter in sauce pan on low. Add flour and salt. Mix well. Cook and stir 1 minute. Gradually add milk. Stir well to blend. Cook to thick, stirring constantly. Add Velveeta and 1½ C. cheddar cheese. Cook to melt. Stir frequently. Add macaroni. Mix lightly. Pour into 1½-quart casserole. Sprinkle with remaining cheese. Melt remaining butter. Toss with bread crumbs. Sprinkle over casserole. Bake at 350° for 20 minutes or until thoroughly heated through.

BAKED CHICKEN

Maria Blake

2 medium onions (thinly sliced)
4 (5 oz.) skinless chicken
breast halves
2 tsp. fresh thyme leaves or
½ tsp. dried thyme (crushed)
1 T. parsley (minced)
Paprika

Salt & pepper (to taste)
1 C. dry white wine
1 T. margarine
1 T. golden raisins
1 T. unsalted sunflower seeds

Pam skillet. Add onions and 1 T. water. Cover. Sauté on medium about 10 minutes. Put onions in 2-quart casserole. Combine thyme and parsley. Sprinkle over onions. Rinse and dry chicken. Lightly sprinkle with paprika. Evenly brown in skillet. Place on onions. Season, as desired. Top with wine. Bake at 400° for 20-25 minutes. In sauce pan, melt margarine. Add raisins and sunflowers. Sauté to plump raisins and lightly brown sunflowers. Spoon over chicken. Serve. 242 calories per serving. Diabetic exchange 4 lean proteins, ½ carbohydrate, 2 vegetables.

CRISPY CHICKEN

Maria Blake

- | | |
|---|--|
| 8 boneless, skinless chicken breast halves (2 lbs.) | ½ tsp. dried rosemary leaves (crushed) |
| ½ tsp. garlic salt | 2 T. cooking oil |
| ⅛ tsp. pepper | 1 C. Grape-Nuts cereal |

Crush cereal in blender on low. Add seasonings and oil. Dip chicken in water shaking off excess. Dip into crumb mixture. Turn to coat both sides of chicken. Place on foil-lined 15x10-inch pan. Bake at 400° for 30-40 minutes until chicken is cooked through. Diet exchange: 1 starch, 3 meat (vl), 1 fat.

SANGRIA CHICKEN

Eileen Laughlin

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|------------------------|------------------------------|
| ½ C. white grape juice | ¼ tsp. pepper |
| 1 T. Dijon mustard | 6 chicken breasts with bones |

SANGRIA SALSA:

- | | |
|---|---------------------------------------|
| 1 C. grape halves | ½ C. white grape juice |
| 1 C. strawberries (coarsely chopped) | ¼ C. red wine |
| 1 small orange (peeled, sectioned & coarsely chopped) | 2 jalapeno chilies (seeded & chopped) |
| | Dash red pepper (crushed) |

SALSA: Combine fruit. Place ½ C. of fruit in blender. Add grape juice. Blend on high 15 seconds to smooth. Toss with remaining ingredients including other ½ of fruit. Cover and refrigerate at least 2 hours to blend flavors.

CHICKEN: Combine grape juice, mustard and pepper in a rectangular microwavable dish. Add chicken. Turn to coat. Refrigerate at least 2 hours. Turn chicken occasionally. Cover dish with plastic wrap leaving one corner open to vent. Microwave on high 10-12 minutes, turning chicken after 5 minutes. Chicken is partially cooked when edges begin to turn white. Heat coals or gas grill. Place chicken on rack. Reserve marinade for basting. Grill chicken on medium heat 15-20 minutes, turning and basting occasionally. Discard remaining marinade. Serve with sangria salsa. Serves 6. 1 chicken breast and 4 oz. salsa = 323 calories, 1 g saturated fat, 137 mg cholesterol, 195 mg sodium, 14 g carbohydrates, 55 g protein, 2 g fiber.

MEXICAN CHICKEN ROLLS

Eileen Laughlin

- | | |
|--|-----------------------|
| 12 boneless, skinless
chicken breasts | ¾ C. dry bread crumbs |
| 6 canned whole chilies
(halved & seeded) | 1½ T. chili powder |
| 4 oz. reduced fat Monterey
Jack cheese (cut in 12
thin strips) | 2¼ tsp. ground cumin |
| | ¼ tsp. salt |
| | ¼ tsp. garlic powder |
| | ⅓ C. skim milk |

Flatten chicken breasts between wax paper to ¼-inch thickness using a meat mallet or rolling pin. Place a green chili and 1 strip cheese in center of each breast. Roll chicken lengthwise. Secure with wooden toothpicks. Combine bread crumbs and next 4 ingredients. Dip chicken rolls in milk, then in bread crumb mixture. Place chicken in a pam sprayed baking dish. Bake uncovered at 400° for 30 minutes or until tender. Slice rolls. Serve with salsa and reduced fat sour cream. Serves 12. Nutrients per serving equal 205 calories, 2 g saturated fat, 72 mg cholesterol, 146 mg sodium, 9 g carbohydrates, 31 g protein, 1 g dietary fiber.

TURKEY SLOPPY JOES

Eileen Laughlin

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|--|---------------------------|
| 1 lb. extra lean ground
turkey breast | 2 T. Worcestershire sauce |
| 1 small onion (chopped) | 1 T. tomato paste |
| 3 cloves garlic (crushed) | ¾ tsp. salt |
| ½ C. green pepper (diced) | ¼ tsp. black pepper |
| 1 (8 oz.) can tomato sauce | 6 rolls |

Pam skillet. Place on medium heat. Cook onion, pepper and garlic 3 minutes. Crumble turkey into skillet. Cook 3 minutes, stirring occasionally. Add all remaining ingredients except rolls. Simmer uncovered 10-15 minutes or until sauce thickens. Spoon into rolls. Serves 5. 1 roll and 4 oz. meat = 222 calories, 2 g saturated fat, 45 mg cholesterol, 755 mg sodium, 21 g carbohydrates, 18 g protein, 2 g dietary fiber.

EASY CHICKEN SANTA FE PIZZA

Eileen Laughlin

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|---|---|
| 9 frozen dinner rolls (thawed) | 3 oz. fat free cheddar cheese (shredded) |
| 1 (10 oz.) can chunk white chicken (drained) | Topping choices: black beans, green chilies (diced), green bell pepper, tomato, red onion, etc. |
| $\frac{3}{4}$ C. salsa or taco sauce | |
| 3 oz. fat free mozzarella or Jack cheese (shredded) | |

Press rolls together in a ball. Roll into a 13-inch circle. Place on 12-inch pizza pan or baking sheet coated with non-stick cooking spray. Spread on salsa. Blend cheeses. Sprinkle on pizza. Add chicken and other toppings. Bake at 450° for 10-15 minutes or until crust is golden brown. Serves 8. 1 slice = 20 g protein, 1 g saturated fat, 5 g total fat.

CATALINA SALMON

Maria Blake

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|----------------------------------|---|
| 4 (5 oz.) salmon fillets | $\frac{1}{3}$ C. fat free Catalina dressing |
| 2 medium green peppers (chopped) | |

Place salmon in Pam sprayed 9x13-inch pan. Combine peppers and dressing. Spoon over salmon. Bake at 375° for 25 minutes until salmon flakes easily with a fork. 220 calories per serving.

APPLE PIE

Helen Laughlin

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|------------------------------------|-----------------------------|
| 1 (9'') unbaked pie crust (double) | 1½ tsp. cinnamon |
| Apples | 1 T. sugar free lemon Jello |
| 1½ C. sugar | 1 egg (beaten) |
| 3 level T. flour | Additional sugar |

Put apples in crust. Add sugar, flour and cinnamon. Drizzle a little water over apples. Add Jello. Add top crust and brush with egg. Sprinkle with sugar. Bake at 400° for 15 minutes and at 350° for 30 minutes.

DIABETIC APPLE PIE

Helen Laughlin

DOUBLE CRUST FOR 9" PIE:

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|-----------------|-------------|
| 2 T. flour | ¼ tsp. salt |
| 1 tsp. cinnamon | 2 T. butter |

FILLING:

- | | |
|---|--|
| 1 (16 oz.) can frozen apple juice
or baby food apple juice | 5-6 Jonathan apples
(peeled & sliced) |
|---|--|

Combine flour, cinnamon and salt in a sauce pan. Gradually add juice. Cook to thick. Add apple slices to coat. Fill pie shell with apples. Dot with butter. Add top crust. Bake at 450° for 10 minutes and 350° for 30 minutes or more. Serves 8. 211 calories per serving.

DIABETIC DUTCH APPLE PIE

Mary F. Laughlin

- | | |
|----------------------------|-------------|
| 1 unbaked pie crust | ½ C. equal |
| ¾ C. equal | 1 C. flour |
| 1¾ tsp. cinnamon | ½ C. butter |
| 6 apples (peeled & sliced) | |

Combine equal, cinnamon and apples. Place in pie crust. Combine ½ C. equal with flour and butter until crumbly. Sprinkle over apples. Bake at 400° for 40 minutes.

DIABETIC PUMPKIN PIE

Mary F. Laughlin

- | | |
|--------------------------|----------------------------|
| 1 unbaked pie crust | ¾ C. equal |
| 2 eggs (slightly beaten) | 2 tsp. cinnamon |
| 1 can pumpkin | 1⅔ C. evaporated skim milk |

Mix ingredients in order given. Pour into pastry shell. Bake at 425° for 15 minutes and 350° for 45 minutes or until knife inserted in center comes out clean.

QUICK RAISIN CREAM PIE

Betty Head

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|--|---------------------|
| 1 C. raisins | 1 tsp. lemon juice |
| 6 serving pkg. vanilla
sugar free pudding | 1/8 tsp. cinnamon |
| 2 C. milk | 2 C. lite Cool Whip |
| | 9" baked pie shell |

Cover raisins with boiling water. Let stand. Mix pudding with milk. Add juice and cinnamon. Mix in Cool Whip and drained raisins. Pour into shell. Let set.

SUGARLESS APPLE PIE

Joan Laughlin

- | | |
|---|----------------------|
| 1 1/2 T. cornstarch | 6 C. apples (sliced) |
| 1 (6 oz.) can frozen apple
juice concentrate | 1 T. margarine |
| 1 tsp. cinnamon | Pastry for 2 crusts |

Combine cornstarch and cinnamon in small pan. Stir in concentrate. Heat until thickened, stirring constantly. Add to sliced apples. Place mixture in pastry lined pie tin. Dot surface with margarine. Put on top pastry. Bake 10 minutes at 425°. Bake at 375° for 35-40 minutes.

CABBAGE AND PEPPER SLAW

Maria Blake

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|------------------------------------|----------------------------------|
| 8 C. green cabbage (shredded) | 1 T. cider vinegar |
| 1 C. green pepper (chopped) | 2 tsp. sugar or sugar substitute |
| 1 C. red pepper (chopped) | 1 tsp. Dijon mustard |
| 4 scallions (whites only) (sliced) | 1/8 tsp. Tabasco sauce |
| 1/2 C. reduced fat mayonnaise | Salt & pepper (to taste) |
| 1/2 C. buttermilk | |

Combine vegetables. Whisk together remaining ingredients. Pour over vegetables. Refrigerate or serve at once. 30 calories per serving. Diabetic exchange 1/2 fat.

CELERY SEED SLAW

Maria Blake

8 C. green cabbage (shredded)
2 carrots (peeled & shredded)
2/3 C. red onion (thinly sliced)
1 green pepper
(seeded & chopped)
1/4 C. fat free mayonnaise
1/4 C. fat free plain yogurt

2 T. cider vinegar
1 tsp. celery seeds
1/2 tsp. sugar substitute
(spoonable)
1/2 tsp. salt (optional)
Freshly ground pepper

Combine vegetables. Whisk remaining ingredients. Spoon over vegetables. Refrigerate. 31 calories per serving.

DIABETIC CHERRY SALAD

Mary F. Laughlin

2 C. water
1 large box sugar free
cherry Jello

1 can tart pitted cherries
(undrained)
1 (8 oz.) tub Cool Whip

Bring water to a boil. Add Jello. Stir to dissolve. Add cherries. Chill until firm. Top with Cool Whip.

TART CHERRY SALAD

Betty Head

2 (6 oz.) pkgs. sugar free
cherry gelatin
2 (1 lb.) cans red cherries

2 (8 1/2 oz.) cans pineapple chunks
3/4 C. coconut
3 C. diet ginger ale
1 C. nuts

Drain juices in 4 C. measuring cup. Add water to equal 3 3/4 cup. Bring mixture to a boil. Add gelatin. Mix well. Add coconut and fruit. Chill until thick but not set in a 9x13-inch pan. Add ginger ale and nuts. Chill to set.

CUCUMBER SALAD

Maria Blake

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|--|---|
| 2 tomatoes (chopped) | 2 T. fresh lemon juice |
| 1 cucumber (peeled,
seeded & cubed) | 1 small jalapeno chili
(seeded & minced) |
| 2 radishes (thinly sliced) | 1/8 tsp. salt |
| 3 T. cilantro leaves (chopped) | 1 1/2 T. vegetable oil |
| | 4 T. low fat plain yogurt |

Combine first 3 ingredients in bowl. Whisk together next 5 ingredients. Toss with vegetables. Chill 1 hour. Serve with yogurt on the side. 94 calories per serving.

FENNEL SALAD

Maria Blake

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|-----------------------------------|----------------------------------|
| 2 C. fresh fennel (thinly sliced) | 1 T. balsamic vinegar |
| 2 C. celery (thinly sliced) | 1/4 tsp. Dijon mustard |
| 1 C. fresh parsley (minced) | Salt (optional) |
| 2 T. olive oil | Freshly ground pepper (to taste) |

Combine first 3 ingredients in bowl. Whisk together next 3 ingredients. Add salt and pepper. Drizzle over salad. Toss. Serve at once. 61 calories per serving. Diabetic exchange - 1/2 carbohydrate (1 vegetable), 1 fat.

FRUIT SALAD

Betty Head

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|--------------------------------------|---|
| 1 (11 oz.) can mandarin oranges | 3 3/4 oz. instant sugar free
vanilla pudding |
| 1 (15 1/4 oz.) can pineapple tidbits | 1 C. milk |
| 1 (15 oz.) can peaches (sliced) | 1/3 C. orange juice concentrate |
| 3 bananas (sliced) | 3/4 C. sour cream |
| 2 red apples (chopped) | |

Use fruits in natural juice. Drain well. Chop peaches and apples into bite-size pieces. Gently combine fruit. Set aside. Combine pudding with milk, orange juice and sour cream. Beat with wire whisk until smooth and thick. Mix fruit into sauce. Cover. Chill. Makes about 10 servings. To cut more calories, use low fat milk and sour cream.

PEPPER SALAD

Maria Blake

2 small red bell peppers
2 small yellow bell peppers
1 small orange or purple
bell pepper

8 leaves red leaf lettuce
4 sprigs fresh basil
(optional garnish)

BASIL VINAIGRETTE:

1½ T. white wine vinegar
1½ T. olive oil
Freshly ground pepper

2 T. fresh basil (minced) or
½ tsp. dried basil (crushed)

Place peppers in shallow baking pan. Broil 2 to 3-inches from heat until skins are charred, stirring occasionally. Place peppers in a plastic bag for 15 minutes. Under cold water, remove and discard core, seeds and skin. Cut peppers in half lengthwise. These can be refrigerated up to 3 days. Whisk together vinaigrette ingredients. Pour over peppers. Turn to coat. Arrange on serving dish. Garnish if desired. 93 calories per serving. Exchanges - 2 vegetables, 1 fat.

SUMMER VEGETABLE SALAD

Maria Blake

2½ C. fresh corn kernels
2 C. fresh or frozen peas
1 (8 oz.) jicama
(peeled & julienned)

1 (8 oz.) pkg. cauliflower
(thinly sliced)
1 red pepper (seeded & julienned)
½ lb. fresh bean sprouts

DRESSING:

2 shallots (minced)
2 T. white vinegar
3 T. canola oil

¼ C. snipped fresh chives
Salt & pepper (as desired)

Blanch corn and peas in two separate pots for 2 minutes. Drain. Combine in bowl with next 4 ingredients. Cover and refrigerate. Just before serving, whisk together dressing ingredients. Pour over vegetables. Toss and serve immediately. 102 calories.

TOMATO SALAD

Maria Blake

7 lbs. tomatoes (thinly sliced)	2 scallions (whites only)
1 lb. cucumbers (thinly sliced)	(chopped)
½ C. fresh basil leaves	3 T. balsamic vinegar
(tightly packed)	Freshly grated pepper

Arrange tomatoes and cucumbers on serving platter. Top with scallions and spices. Drizzle with vinegar. Serve. 97 calories per serving. Diabetic exchange - 1½ carbohydrates (4 vegetables).

TOMATO SALAD WITH BASIL

Maria Blake

1½ lbs. beef steak tomatoes	¼ tsp. salt (optional)
(thinly sliced)	⅛ tsp. sugar substitute
⅓ C. fresh basil (chopped)	Freshly ground pepper
2 T. balsamic vinegar	

Place tomatoes in single row on serving plate. Sprinkle with basil. Combine next 3 ingredients. Drizzle over tomatoes. Grind pepper over top. Serve at room temperature. 44 calories per serving. Diabetic exchange - ½ carbohydrate, 2 vegetables. Option: Sprinkle 1 T. shredded fat free mozzarella cheese over tomatoes before serving.

*Feed your brain a well-balanced diet
so it will recognize bologna.*

*May your life be like arithmetic - friends added, enemies subtracted,
joys multiplied and errors divided.*

Main Course and More

My Favorite Recipes in this section are:

RECIPE

PAGE #

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Hints for Meats

Heat the frying pan before adding oil or butter to prevent sticking.

Sprinkle salt in the bottom of a frying pan to prevent food sticking.

Try basting meat loaf with $\frac{1}{2}$ C. brown sugar, 1 T. dry mustard, $\frac{1}{2}$ C. tomato juice, $1\frac{1}{2}$ C. chili sauce, and $\frac{1}{2}$ C. pineapple juice for a delicious flavor.

Grate an apple into hamburger to add moistness and shape into patties.

A large roast or turkey can be carved easily if it stands 30 minutes.

To remove the wild flavor, soak game birds 3 hours in 1 T. baking soda and 1 T. salt to 1 gallon of water. Basting in 7-Up helps take away the game taste.

Add leftover coffee to ham, beef or pork gravy for a beautiful color.

Use a small amount of baking powder in gravy if it seems greasy. The grease will disappear.

Use an ice cream dipper to make meatballs.

When making hamburgers, mix a little flour with the meat and they will stay together better.

For smooth brown gravy, brown the flour well in meat drippings before adding the liquid. Another way to brown flour is by placing it in a custard cup beside meat in oven. When meat is done, the flour will be brown and ready to make a nice, brown gravy.

To prevent splashing with frying meat, sprinkle a little salt into the pan before putting the fat in.

Sausages will shrink less and not break at all if they are boiled about 8 minutes before being fried. Or, you can roll them lightly in flour before frying.

Bacon will lie flat in pan if you prick thoroughly with a fork as it fries.

Bacon dipped in flour won't shrink or pinch a fold in the middle of bacon slice to help prevent curling. Soaking in ice water a few minutes also works.

A quick way to separate frozen bacon: Heat a spatula over the stove burner, then slide it under each slice to separate it from the others.

For golden-brown fried chicken, roll it in powdered milk instead of flour.

Try using crushed cornflakes or cornbread instead of bread crumbs in a meatball recipe. Or use onion-flavored potato chips.

ACCOMPANIMENTS

It is a long road that has no turning.

The wearer knows best where the shoe pinches.

There are good ships, and there are wood ships, the ships that sail the sea.
But the best ships are the friendships, and may they always be.

PIZZA DOUGH

Sarah Martin (Tim)

1 pkg. quick rise yeast
2/3 C. warm water

1 egg (beaten)
2 1/2 C. flour

Mix all ingredients together. Let set 30 minutes with quick rise yeast.

LIVER DUMPLINGS

Maxine Wilkinson

1 T. garlic (minced)
1 C. cracker crumbs
1 C. flour
2 tsp. salt
1/2 tsp. baking powder

1 egg
Chicken livers (chopped fine)
1 onion
2 T. flour (additional)
Chicken broth

Mix first 6 ingredients. Add enough livers to make a stiff dough. Form into small size dumplings no larger than 1 1/2-inches in diameter. Drop in boiling chicken broth. While these are cooking, brown onion in oil. Add 2 T. flour and brown sugar. Add this mixture to dumplings and broth.

DILL GRAVY

Wanda Maher

1/4 C. lard
2 C. milk
1/4 C. flour

1/2 tsp. salt
1/4 tsp. fresh dill weed
(chopped in pieces)

Melt lard in skillet over medium heat. Add flour and salt. Stir while adding. Cook 1-2 minutes. Add milk. Cook until thick, stirring constantly. Add dill weed. Serve. Suggestion: Good served with ham. NOTE: Dill weed may be frozen for use in the winter season.

♥ MOM'S HOMEMADE NOODLES

*Angela Pelster
In Memory of Betty Pelster*

4 eggs (beaten)
½ C. milk

1-2 T. baking powder
Flour (as needed)

Mix first 3 ingredients together. Add flour until mixture sticks together. Roll on floured counter until ¼ to ½-inch thick. Add flour, as needed, during rolling. Fold or roll into a long tube form. Slice off into noodles to thickness desired. Leave to dry 1-2 hours or as needed.

CONFETTI RELISH

2 C. sweet onion (chopped)
½ C. green sweet pepper
(chopped)
3 T. pimento (diced)

½ C. vinegar
¼ C. water
¼ C. sugar
½ tsp. salt

Combine vegetables. Combine remaining ingredients in a sauce pan. Bring to a boil. Reduce heat. Simmer uncovered 5 minutes. Pour over onion mixture. Chill up to 2 days. Serve on hot dogs, bratwurst or hamburgers.

♥ FRIED RICE

*Willow Head
In Memory of Vivian Stoker Head*

¼ lb. (8 T.) butter (melted)
Bud of garlic (minced)
1 medium onion (chopped)
2 ribs celery (diced)

1 can mushrooms (drained)
2 C. Minute Rice
2 cans beef broth

Combine first 5 ingredients in sauce pan. Sauté 5 minutes. Add rice. Brown 10 minutes. Add broth. Boil 5 + minutes until soup has absorbed into the rice.

BORDELAISE SAUCE (FONDUE FOR BEEF)

Joan Laughlin

- | | |
|---------------------------------|------------------|
| 1/2 C. mushrooms (sliced) | 1 T. butter |
| 3 T. cornstarch | 2 C. beef stock |
| 2 tsp. dried tarragon (crushed) | 2 T. lemon juice |
| 3 T. red wine | Dash pepper |

Cook mushrooms in butter to tender. Mix cornstarch with cool beef stock. Stir into mushrooms. Cook, stir to boiling. Add remaining ingredients. Simmer 5-10 minutes.

WHITE SAUCE WITH LEMON FOR PASTA

Rose Welchans

- | | |
|---------------------------------|-----------------------------------|
| 1 T. fresh squeezed lemon juice | 1/2 C. Parmesan cheese (shredded) |
| 1/2 C. heavy cream | 1-2 T. butter (melted) |

Heat all until hot. Do not boil. Serves 2. Quadruple recipe for a crowd.

SAVORY FRUITED STUFFING

Darene Gutschenritter

- | | |
|---|---|
| 3 1/2 C. chicken broth | 2 C. onion (finely chopped) |
| 1 Granny Smith apple
(peeled & grated) | 3/4-1 C. celery (thinly sliced) |
| 2 T. oleo | 1 (14 oz.) pkg. Pepperidge Farm
country-style stuffing mix |

Combine broth and apple in microwave safe bowl. Microwave on high 2 1/2-3 minutes. Cover. Let stand at least 10 minutes. Melt oleo in sauce pan. Sauté onion and celery 8 minutes, stirring often. Remove from heat. Add to broth. Microwave to a boil (or you can add broth to sauté pan and bring to a boil). Stir in stuffing cubes tossing lightly. Spoon into a 9x13-inch baking dish. Cover. Chill in refrigerator at least 2 hours. This can be refrigerated up to 24 hours before baking to allow broth to soak in. I always refrigerate this overnight. Cover. Bake at 350° for 45-50 minutes. 10 servings or less.

WINE MUSHROOM SAUCE (FONDUE FOR BEEF)

Joan Laughlin

1 C. mushrooms (sliced)	¾ C. water
¼ C. green onion (finely chopped)	2 T. parsley
¼ C. butter	¾ tsp. salt
4 tsp. cornstarch	Dash pepper
¾ C. burgundy wine	

Cook mushrooms and onion in butter to tender. Blend in cornstarch. Add remaining ingredients. Cook. Stir until bubbly. Makes 1½ cups.

— BEEF —

ST. PATRICK ROAST BEEF DINNER

Records of the parish-wide dinner were kept starting in 1957.

1957 - 450 dinners
1962 - 600 dinners
1964 - 850 dinners
1979 - 807 dinners
1982 - 1,128 dinners
1987 - 993 dinners
1990 - 900 dinners
1992 - 742 dinners
1993 - 896 dinners

The last parish-wide dinner was held on March 14, 1993. The Knights of Columbus took over serving the dinner on March 14, 2004. Their goal was to serve 300. They served 322.

BAR-B-QUE MEAT

Matt Shough

1 bottle ketchup	2 cloves garlic (minced)
1 small can taco sauce	¼ tsp. oregano
1 T. brown sugar	¼ tsp. dry mustard
1 T. cider vinegar	¼ tsp. pepper
1 onion (chopped fine)	1 T. Worcestershire sauce

Combine ingredients. Pour over roast. Bake at 300° for 6 hours or more.

CROCKPOT ROAST

Angela Pelster

1 rump roast
(size to fit crock pot)
2 pkgs. Aujus

1 pkg. dry Italian dressing
2 cans beef consomme
1 can water

Put roast in crock pot. Combine remaining ingredients. Pour over roast. Cook on high 10-12 hours. You can also use frozen roast. Add potatoes, if desired. This is good to prepare the night before, refrigerate, then turn on in the morning. This is good for French dip sandwiches.

DEANNA JENNINGS' CROCKPOT BEEF ROAST

Wanda Maher

3-4 lbs. rump or flat roast
1 (14½ oz.) can beef broth

1 pkg. dry Au Jus mix

Combine broth and au jus mix in crockpot. Place roast in the liquid. Add water to cover top of roast. Cook on low 8-10 hours or on high 6-7 hours. If roast is frozen or larger, adjust cooking time. You can add potatoes and carrots in the last 2 hours for a pot roast style meal.

OVEN POT ROAST

3-4 lbs. boneless pot roast
1 (4 oz.) can mushrooms (sliced)

1 envelope dry onion soup mix

Arrange a long sheet of heavy-duty aluminum foil in a shallow baking dish. Place meat in center of foil. Sprinkle with onion soup mix. Seal with double fold, foil ends together, and seal. Bake at 350° for 2½-3 hours or until meat is fork-tender. When roast is tender, remove meat to a warm platter. Pour meat juices into a 1-quart measuring cup. Skim off fat. To thicken gravy, blend 2 T. flour and 2 T. skimmed fat for each one cup meat juices. Gradually add meat juices to flour/fat mixture. Stir over moderate (250°) heat until thickened. Serves 4-6.

MAIN
COURSE
AND
MORE

T'S CROCK POT ROAST BEEF

Becky Head

- | | |
|------------------------------|-------------------------|
| 3-5 lbs. boneless rump roast | 1 can beef consomé |
| 1 can beer | 1 can French onion soup |
| 1 pkg. dry onion soup mix | |

Put roast in crock pot. Mix remaining ingredients. Pour over roast. Cook on low 8-10 hours or high 5 hours.

FOOLPROOF PRIME RIB ROAST

Mildred Doyle

- | | |
|---------------------------------|---------------|
| 1 standing rib roast (any size) | Pepper |
| Salt | Garlic powder |

Rub roast with seasonings. Let stand at room temperature. Place in roasting pan rib side down. Roast at 375° for 1 hour. Turn oven off. Do not open oven door. 45 minutes before eating turn oven back to 375°. Roast 30-40 minutes more. Roast will be brown on the inside. Decrease last roasting time if you want it more rare, increase last roasting time for less rare meat.

BURGUNDY RUMP ROAST

- | | |
|---------------------------|---------------------------------|
| 2 T. butter | 3 lbs. boneless beef rump roast |
| 4 oz. mushrooms (drained) | 1 envelope dry onion soup mix |
| 2 C. Burgundy wine | |

Melt butter in a large skillet or heavy sauce pan over moderately high heat (350°). Add mushrooms. Cook until lightly browned. Add ½ C. wine and roast. Continue to cook, turning roast frequently until lightly browned on all sides and most of the wine is absorbed by the meat. Fold 2 long sheets of heavy-duty aluminum foil together lengthwise; arrange in a shallow roasting pan or large shallow baking dish. Place roast and mushrooms in center of the foil. Sprinkle with onion soup mix on top and sides. Pour remaining wine over and around roast. Bring long edges of foil over meat and seal with a double fold, making a tent effect. Seal ends of foil. Roast 2½ hours or until meat is fork-tender. Spoon juices and mushrooms into a gravy boat or other dish. Spoon off excess fat. Serve with sliced beef. Serves 6.

♥ JORDAN'S FAVORITE MEAT

*Darlene Laughlin
In Memory of John Laughlin*

- | | |
|---------------------------|--------------------------|
| 2 lbs. steak | 1 C. water |
| 1 pkg. dry onion soup mix | Salt & pepper (to taste) |

Do not brown steak; just put in crock pot. Add remaining ingredients. Cook 1 hour on high. Reduce heat to low. Cook all day. You can even fill the crockpot with steak pieces and get the same results.

OVEN ROUND STEAK

Geraldine Laughlin

- | | |
|---------------------------|-------------------------------|
| 1½ lbs. round steak | 2 cans cream of mushroom soup |
| 1 pkg. dry onion soup mix | 2 soup cans water |

Brown steak. Put in roaster with lid. Combine remaining ingredients. Pour over steak. Cover. Bake at 350° for 1 hour. Turn to 300° until tender. If gravy is too thin, add a little white sauce.

SLOW COOKER SWISS STEAK

Jim and Kari Martin

- | | |
|----------------------------------|---|
| 2 small onions (sliced) | 1 (12 oz.) can vegetable juice |
| 3 lbs. boneless beef round steak | 2 medium stalks celery
(½" slices) |
| 1 envelope brown gravy mix | 1 (16 oz.) pkg. frozen
homestyle egg noodles |

Trim fat from steak. Cut into serving size portions. Place onions in 3½ to 4-quart slow cooker. Top with beef, overlapping to fit. Sprinkle dry gravy mix over beef. Pour vegetable juice over all. Top with celery. Cover. Cook on low 8-10 hours. About 15 minutes before serving, cook noodles as package directs. Serve sauce, vegetables and beef over noodles. Serves 8.

BEEF STROGANOFF

Round steak	2 C. bouillon (2 cubes)
Flour	Onion (chopped)
Salt or garlic salt	1 carton whipping cream
1 can mushrooms	Worcestershire sauce (opt.)
1 carton sour cream	Rice or noodles

Trim and cube round steak. Dredge in flour. Season to taste. Brown in oil or fat. Pour bouillon over browned beef and onion. Simmer 1 hour or more. Sauté mushrooms. Add with whipped and sour cream. Add Worcestershire sauce. Heat through. Serve over rice or noodles.

BEEF TENDERLOIN IN MUSHROOM SAUCE (FOR TWO)

Marie Maher

1 tsp. vegetable oil	1 T. flour
4 T. butter or margarine (divided)	½ tsp. salt
2 beef tenderloin steaks or fillets (1" thick)	Dash of pepper
½ C. fresh mushrooms (chopped)	⅔ C. chicken or beef broth
1 T. green onions (chopped)	½ tsp. browning sauce (optional)

Heat oil and 2 T. butter in skillet over medium heat. Cook steaks 6-7 minutes on each side or until meat is done as desired (rare = 140° meat thermometer, medium = 160°, well done = 170°). Remove to serving platter. Keep warm. To pan juices, add mushrooms, onions and remaining butter. Sauté until vegetables are tender. Add flour and seasonings. Gradually stir in broth to smooth. Add browning sauce, if desired. Bring to a boil. Boil and stir 2 minutes. Spoon over steaks. Serve immediately.

— GROUND BEEF —

KITCHEN FUN

Serve a laugh with meatloaf, serve a smile with steak. Serve a grin with gingerbread and a chuckle with cake. Whistle with the waffles, sing a song with salad. Hum a toon while kneading dough - don't know a ballad? Beat time with a rolling pin; tap dance while you fry. There's kitchen fun for everyone who'll make it. Why not try!

MEATBALLS AND 8 VARIATIONS

Joan Laughlin

MAIN COURSE AND MORE

MEATBALLS:

- | | |
|--------------------------------------|------------------------------|
| 3 eggs (beaten) | 3 tsp. salt |
| ¾ C. milk | ½ tsp. allspice |
| 3 C. soft bread crumbs
(5 slices) | 3-4 lbs. ground beef |
| 1 onion (chopped) | 1 lb. ground pork (optional) |

SWEET AND SOUR MEATBALLS:

- | | |
|----------------------------------|----------------------|
| 1 (13 oz.) can pineapple tidbits | ⅓ C. vinegar |
| ½ C. brown sugar | 1 beef bouillon cube |
| 3 T. cornstarch | 1 T. soy sauce |
| 1 C. water | |

COCKTAIL MEATBALLS:

- | | |
|-------------------|------------------------------|
| 2 C. brown sugar | ½ C. water |
| 1 C. wine vinegar | 1 can cream of mushroom soup |
| 1 T. dry mustard | 1 pkg. mushroom gravy mix |

SWEDISH MEATBALLS:

- | | |
|-----------------------|--------------------|
| 3 beef bouillon cubes | 1 C. light cream |
| 2½ C. boiling water | 3 T. instant flour |

BARBEQUE MEATBALLS:

- | | |
|---------------------------|---------------------|
| 2 T. Worcestershire sauce | Dash Tabasco sauce |
| 3 T. vinegar | 1 tsp. chili powder |
| 2 T. sugar | Onion (chopped) |

MEATBALL STEW:

- | | |
|-------------------------------|-----------------------|
| 1 (8 oz.) jar French dressing | 2 C. potatoes (diced) |
| 1 C. water | 1 C. celery (sliced) |
| 2 C. carrots (sliced) | ¼ tsp. thyme |

COCKTAIL MEATBALLS:

- | | |
|----------------------------|-------------------|
| 1 (12 oz.) jar chili sauce | 1 jar grape jelly |
|----------------------------|-------------------|

(Continued on Next Page)

(MEATBALLS & 8 VARIATIONS - CONTINUED)

SPAGHETTI AND MEATBALLS:

1 jar spaghetti sauce Parmesan cheese (grated)

HAMBURGER STROGANOFF:

1 can cream of mushroom soup Parsley (chopped)
1 C. sour cream Paprika
1 small can mushrooms Noodles or rice

MEATBALLS: Mix all but meat. Pour over meat. Mix thoroughly. Shape into 6 dozen 1-inch meatballs. Bake in 2 (16x10-inch) pans at 375° for 25-30 minutes or microwave. Cool. Freeze in packets of 24 for each sauce variation.

SWEET AND SOUR SAUCE: Drain pineapple. Reserve syrup. Mix remaining ingredients. Blend in syrup. Cook to thick. Add 24 meatballs, pineapple, 1 green pepper (chopped), and 5 oz. can sliced water chestnuts. Simmer covered 15-20 minutes. Serve over rice.

COCKTAIL MEATBALL SAUCE: Bring ingredients to a boil in sauce pan. Simmer. Pour over full recipe of meatballs in casserole. Cover. Bake at 300° for 1 hour. Serve with cocktail picks.

SWEDISH MEATBALL SAUCE: Dissolve bouillon cubes in boiling water. Pour over meatballs. Cook 20 minutes, stirring occasionally. Remove from heat. Boil juices to reduce to 1 cup. Place cream and flour in jar with tight lid. Shake to blend. Gradually add to juices in skillet. Cook over low, stirring constantly to thick. Add meatballs. Heat 10 minutes. Serves 4.

BARBEQUE MEATBALL SAUCE: Combine ingredients. Pour over meatballs. Bake at 325° for 30-45 minutes (less if meatballs are precooked).

MEATBALL STEW: In large sauce pan, start 24 meatballs (brown in oil, if not already cooked). Add remaining ingredients. Simmer, covered 20 minutes or until vegetables are tender. Thicken liquid for gravy with instant flour. Heat to cook through (needs to reach boil). Serves 6.

(Continued on Next Page)

(MEATBALLS & 8 VARIATIONS - CONTINUED)

COCKTAIL MEATBALLS: Heat ingredients in skillet, stirring constantly until jelly is melted. Add meatballs. Stir until coated. Simmer uncovered 30 minutes. Serve hot in chafing dish.

SPAGHETTI AND MEATBALLS: Cook spaghetti to al dente. Drain. Heat spaghetti sauce. Add meatballs. Simmer covered 20 minutes. Pour sauce over spaghetti. Add Parmesan cheese.

HAMBURGER STROGANOFF: Brown meatballs in oil. Drain off all but 1 T. drippings. Stir in soup and mushrooms with liquid. Simmer 5 minutes. Blend in sour cream. Heat. Do not boil. Top with parsley and paprika. Serve with noodles and rice.

MEATBALLS

Kari Kinsella

1½ lb. ground beef	½ tsp. garlic salt
½ can evaporated milk	1 tsp. salt
1 C. oatmeal	¼ tsp. pepper
1 egg	1 tsp. chili powder
½ C. onion (chopped)	

SAUCE:

2 C. ketchup	½ tsp. garlic powder
1 C. brown sugar	1 tsp. onion flakes

Mix and shape ingredients into balls. Place meatballs in pan. Combine sauce ingredients. Pour over meatballs. Bake at 350° for 45 minutes.

MEATBALLS

Diane Silkett

2 T. white vinegar	1 (12 oz.) bottle chili sauce
1 T. Worcestershire sauce	¼ C. brown sugar
1 T. dry mustard	8 C. meatballs

Cook ingredients in sauce pan or crock pot.

MEATBALLS

Margaret Laughlin

3 lbs. ground beef
1 can evaporated milk
1 C. oatmeal
1 C. saltines (crushed)
2 eggs

1 onion (chopped)
½ tsp. garlic powder
2 tsp. salt
½ tsp. pepper
2 tsp. chili powder

SAUCE:

1 (32 oz.) jar ketchup
1 C. brown sugar
½ tsp. liquid smoke

½ tsp. garlic powder
Onion flakes

Thoroughly mix meatball ingredients. Make in small balls. Place in large baking pan. Bake at 350° for 1 hour. Combine sauce ingredients. Pour over balls. Bake 30 minutes more. Option: After baking meatballs 1 hour, drain grease. Put balls in Pam sprayed crockpot. Heat sauce ingredients. Pour over balls. Keeps on low-warm for several hours.

MEATBALLS

John and Ronda Nebel

3 lbs. hamburger
¼-½ onion (cut up)
2 C. oatmeal
1 can evaporated milk

2 tsp. garlic salt
1 tsp. salt
1 tsp. pepper

SAUCE:

¾ C. brown sugar
2 C. ketchup
2 tsp. liquid smoke

½ tsp. garlic salt
¼ C. onion (chopped)

Mix meatball ingredients. Form into balls. Place in baking pan. Combine sauce ingredients. Pour over balls. Bake at 350° for 1 hour. These can be frozen before baking. The sauce can be doubled if you like a lot of sauce.

MEATBALLS

Margaret Laughlin
Peggy Martin

- 4 lbs. ground beef
- 3 eggs
- 3 C. bread crumbs
- 2 tsp. salt

- Pepper (to taste)
- 1 large onion (chopped)
- 1½ C. milk

SAUCE:

- 1 (32 oz.) bottle ketchup
- 3 C. brown sugar
- ½ C. vinegar
- .55 oz. dry mustard or
- 1 T. prepared mustard

Form into 1-inch balls. Place in a very large pan. Bake at 350° for 30 minutes. Let set 5 minutes. Drain grease. Freeze for later use or top with sauce and bake 15-30 minutes more.

Peggy puts it in a crock pot for several hours on low. If frozen, thaw and bake at 300° until thoroughly heated.

MEATBALLS WITH GRAVY

Margaret Laughlin

- 3 lbs. ground beef
- 1½ C. bread crumbs
- 1 C. Parmesan cheese (grated)
- 1 T. parsley flakes
- 1 C. milk

- 2 eggs
- ¼ tsp. garlic powder
- 1 T. onion salt
- Dash of pepper
- 1 onion (chopped)

GRAVY:

- 2 pkgs. brown gravy mix
- ½ C. onion flakes
- 1 C. flour
- 2 cans beef broth

Combine meatball ingredients. Make in small balls. Bake in 11x17-inch pan at 350° for 1 hour. Drain grease. Heat gravy ingredients. Pour over meatballs. Bake 30 minutes more or transfer all to crock pot and keep on low to blend flavors.

JACK DANIELS MEATLOAF BALLS

Laurie McGargill

- | | |
|-------------------------------|----------------------------------|
| 2 lbs. ground beef | 1 small clove garlic (minced) or |
| 2 C. bread crumbs or | ½ tsp. garlic powder |
| 6 slices bread | ¼ C. green pepper (chopped) |
| ½ C. Parmesan cheese | (optional) |
| 2 eggs (well beaten) | ½ C. ketchup |
| 4-5 T. onion (finely chopped) | ⅔ C. water |
| | Salt & pepper (to taste) |

Combine all ingredients with hands. Shape into tennis ball sized balls. Place in a 9x13-inch pan or a baking pan which allows grease from the beef to drip through. Brush each ball with a thin layer of Jack Daniels grilling sauce. Bake uncovered at 350° for 30-45 minutes or until beef is no longer pink in the center.

OVEN MEATBALLS

Belva (Cheney) Greiner

- | | |
|--------------------------|------------------------|
| 1½ lbs. hamburger | 1 C. cracker crumbs |
| Chopped onion (to taste) | ½ C. milk |
| 2 small or 1 large egg | 1 tsp. salt |
| ½ C. Minute Rice | ½ tsp. Kitchen Bouquet |
| 2 T. flour | |

SAUCE:

- | | |
|-------------------|-----------------------|
| 2 C. ketchup | 1 tsp. garlic powder |
| 2 T. liquid smoke | ½ C. onions (chopped) |
| 2 C. brown sugar | |

Combine meatball ingredients. Make balls. Put in a 9x13-inch pan. Combine sauce ingredients. Pour over meatballs. Bake at 350° for 1 hour.

A woman doesn't need to know how to cook to keep a man in a stew.

PORCUPINE MEATBALLS

- | | |
|----------------------|-------------------|
| 1 lb. ground beef | Dash pepper |
| ½ C. raw rice | 1 can tomato soup |
| ¼ C. onion (chopped) | 1 soup can water |
| 1 tsp. salt | |

Combine first 5 ingredients. Shape into 1½-inch balls. Place in single layer in a shallow 2-quart casserole. Combine soup and water. Pour over balls. Bake at 350° for 1 hour.

MEATLOAF

Cindy Akin

- | | |
|--------------------------------|-------------------|
| 2 lbs. hamburger | 1 C. water |
| 1 egg | 1 C. BBQ sauce |
| 1 box stuffing & seasoning mix | 1 onion (chopped) |

Combine all ingredients. Make into 2 loaves in 9x13-inch pan. Bake at 325° for 35-40 minutes.

BOSTON MARKET MEATLOAF

Margaret Laughlin

- | | |
|--|---------------------|
| 1 C. tomato sauce | 6 T. flour |
| 1½ T. Kraft original
barbecue sauce | ¾ tsp. salt |
| 1 T. sugar | ½ tsp. onion powder |
| 1½ lbs. ground beef | ¼ tsp. pepper |
| | Dash garlic powder |

Heat first 3 ingredients to bubbly. Reserve 2 T. of mixture. Add rest to remaining ingredients. Put in loaf pan. Bake at 350° for 30 minutes. Drain fat. Top with reserved mixture. Bake 30-45 minutes more. Leftovers are good cold in a sandwich.

FLUFFY MEAT LOAF

Penny (Wilkinson) Dennis

1 lb. ground beef	1/4 tsp. pepper
1/2 lb. ground pork	1/4 tsp. dry mustard
1 C. bread crumbs	1/4 tsp. sage
1 1/4 C. milk	1/4 tsp. celery salt
1 egg (beaten)	1/4 tsp. garlic salt
1/4 C. onion (minced)	1 T. Worcestershire sauce
1 1/4 tsp. salt	

Mix all ingredients. Bake in loaf pan at 350° for 1 1/2 hours. Serve hot or cold. It makes good cold sandwiches.

JUICY MEATLOAF

Karen Madison

1 (8 oz.) can tomato sauce	1/2 C. onion (chopped)
1/4 C. Karo light corn syrup	1 tsp. salt
2 T. prepared mustard	1/2 tsp. ground nutmeg
2 eggs (slightly beaten)	1/8 tsp. pepper
1 C. peeled apple (finely chopped)	2 lbs. ground beef
1/2 C. fine dry bread crumbs	

Combine first 3 ingredients in small bowl. Put 3/4 C. of tomato mixture in large bowl. Add remaining ingredients. Blend well. Put in 11x7-inch baking dish in loaf shape. Bake at 350° for 30 minutes. Cover with remaining tomato mixture. Bake 30 minutes more.

♥ HAMBURGER STROGANOFF

*Bud Laughlin Family
In Memory of Margaret Laughlin*

1/2 onion (minced)	2 T. flour
1 clove garlic	1 tsp. salt
1 lb. hamburger	1/4 tsp. pepper
1 lb. fresh mushrooms	1 C. sour cream
1 can cream of chicken soup	2 T. celery (minced)
Parsley	Noodles

Sauté onion, garlic and celery with meat to brown. Add flour, spices and mushrooms. Cool 5 minutes. Add soup. Simmer uncovered about 10 minutes. Stir in sour cream. Heat thoroughly. Sprinkle with parsley. Serve on noodles.

THE FOUR SEASONS

Salt, Pepper, Mustard, Vinegar

RED BEANS AND RICE

Jamie Delehant

- | | |
|---|-----------------------------|
| ½ lb. dry kidney beans | 1 large sweet red pepper |
| ½ lb. dry pinto beans | (chopped) |
| 4 C. water | 1 large onion (chopped) |
| 4 C. chicken broth | 1 C. celery (chopped) |
| 2 garlic cloves (minced) | 4 oz. green chilies (diced) |
| 2 bay leaves | ¼-½ tsp. red pepper flakes |
| 1 (14 oz.) can chopped tomatoes (undrained) | (crushed) |
| 4 oz. pimentos (drained) | ¼ tsp. cumin |
| 1 large green pepper (chopped) | 1 tsp. paprika |
| | 1 T. vinegar |
| | Hot cooked rice |

Place beans in Dutch oven with water. Bring to a boil. Simmer 2 minutes. Remove from heat. Cover. Let stand 1 hour. Drain and rinse beans. Return to Dutch oven with broth, bay leaves, and garlic. Bring to a boil. Reduce heat. Cover. Simmer 1¼ hours. Stir in all remaining ingredients. Cover. Simmer 1 hour or until beans and vegetables are tender and gravy is thick. Remove bay leaves. Serve over rice. Freezes well.

BAKED MACARONI AND CHEESE

Eileen Laughlin

- | | |
|--------------------------------|--------------------------------|
| 1 (16 oz.) pkg. elbow macaroni | 2 C. cheddar cheese (shredded) |
| ¼ C. oleo | 1 egg |
| 2 C. Velveeta cheese (cubed) | 2½ C. milk |

Cook macaroni as directed on package. Drain. Cube oleo in bottom of 9x13-inch pan. Put ½ cooked macaroni in pan. Top with 1 C. Velveeta and 1 C. cheddar cheese. Beat egg. Whisk in milk. Pour ½ over macaroni. Add the remaining macaroni and repeat the cheese and egg layers. Bake at 350° for 15 minutes. Stir. Bake 15 minutes. more.

CROWD PLEASER MAC AND CHEESE

Margaret Laughlin

- | | |
|--------------------------------|---|
| 1 (16 oz.) pkg. shell macaroni | 1 can cheddar cheese soup |
| ½ C. oleo | 1 C. milk |
| 2 eggs (beaten) | 1 (16 oz.) pkg. cheddar cheese (shredded) |
| 1 can evaporated milk | 4 oz. Velveeta type cheese (opt.) |

Cook macaroni as directed on package. Drain. Spray large crockpot with Pam. Put remaining ingredients in crockpot. Add macaroni. Cook on high 1 hour and on low 1-1½ hours. Add more milk, as necessary to keep mixture creamy.

VELVEETA ULTIMATE MACARONI AND CHEESE

Maxine Wilkinson

- | | |
|--|----------------------------------|
| 2 C. shell macaroni (uncooked) | Dash pepper |
| 1 lb. Velveeta (cubed) | Cornflake crumbs or bread crumbs |
| 1 C. evaporated milk
or Half & Half | |

Combine all but crumbs. Put in baking dish. Top with crumbs. Bake at 250° for 15-20 minutes.

— PORK —

One tradition that has survived in Ireland is the cooking of a ham for an Irish wake. This ensures plenty of meat for the endless rounds of sandwiches. The ham is known as "funeral ham". Our church serves ham at funeral dinners but it is the scalloped potatoes that are also served that are known as the "funeral potatoes."

BROCCOLI HAM ROLL UPS

Karen Madison

- | | |
|--|---------------------------------|
| 1 (10 oz.) pkg. frozen broccoli (chopped) | 1 T. onion (chopped) |
| 1 (10¾ oz.) can cream of mushroom soup (undiluted) | ⅛ tsp. rubbed sage |
| 1 C. dry bread crumbs | ⅛ tsp. dried rosemary (crushed) |
| ¼ C. cheddar cheese (shredded) | ⅛ tsp. dry thyme |
| | Dash pepper |
| | 12 slices cooked ham (⅛" thick) |

Cook broccoli according to package directions. Drain. Combine all but the ham in a bowl. Add broccoli. Mix well. Spoon ¼ C. onto each ham slice. Roll up. Place in an ungreased 9x13-inch baking dish. Cover. Bake at 350° for 40 minutes or heated thoroughly. Serves 12.

BAKED PORK CHOPS

Penny Wilkinson Dennis

- | | |
|---------------------------------|-----------------------------|
| 6 pork chops | ¼ C. water |
| 4 C. potatoes (cubed or sliced) | ½ C. onion (chopped) (opt.) |
| 1 can beefy mushroom soup | 1 tsp. parsley (optional) |
| 1 C. sour cream | |

Brown floured meat. Place in baking dish. Top with vegetables and parsley. Combine soup and sour cream. Spread over vegetables. Add water. Bake at 325° for 1½-2 hours.

QUICK EASY BAKED PORK CHOPS

Jennifer (Leahy) Howard

- | | |
|---------------------------|-------------------------|
| 1 pkg. dry onion soup mix | 4 (1" thick) pork chops |
| ⅓ C. bread crumbs | 1 egg (well beaten) |

Combine soup mix and crumbs in bowl. Dip chops in egg and then in soup/crumb mixture. Arrange on baking sheet. Bake uncovered at 400° for 10 minutes. Turn. Bake another 10 minutes or until done.

BUTTERFLY CHOPS WITH MUSHROOM STUFFING

Mindy Stripe

4 butterfly chops	½ tsp. salt
½ C. onion (chopped)	½ tsp. pepper
½ C. butter (melted)	Garlic powder
1 C. fresh mushrooms (sliced)	8 C. dry bread cubes
1 tsp. poultry seasoning	1 C. chicken broth

Season chops with garlic powder. Place in 12x15-inch pan. Mix remaining ingredients in large mixing bowl to moisten. Place mixture on top of the chops. Cover. Bake at 350° for 1 hour. Serves 4.

PORK CHOP DINNER IN OVEN BAG

Susan McDonald

4 pork chops	1 (family size) can milk
½ C. onion (chopped)	6 potatoes (halved) (more ok)
1 (family size) can cream of mushroom soup	1 oven bag

Season pork chops. Place all ingredients in bag. Bake 1 hour at 350°.

SIMPLY DELICIOUS PORK CHOPS

Lisa Maher

6 Iowa chops (¼" thick)	1 T. lemon juice
2 T. cooking oil	1 T. Worcestershire sauce
2 T. ketchup	1 T. soy sauce

Arrange chops in single layer in baking dish. With whisk or fork (spoon will work), combine remaining ingredients. Spread half over chops until tops are covered. Bake uncovered at 350° for 30 minutes. Turn chops over. Spread with remaining sauce. Bake 30 minutes more. Recipe can be cut down for 2 or increased for more than 6 people.

BARBEQUE RIBS

Rose Welchans

Lots of boneless ribs

Barbeque sauce

Cover ribs with water. Boil 1½ hours. Drain. Place ribs in baking pan. Drench with your favorite barbeque sauce. Cook 3 hours at 275°. Add more sauce as needed as it won't go dry.

BARBEQUED SPARERIBS

John Maher

2-3 lbs. spareribs

2 T. vinegar

1 (12 oz.) jar Heinz chili sauce

1 T. Worcestershire sauce

¼ C. onion (chopped) or
dehydrated onion flakes
(to taste)

3 T. brown sugar

¼ tsp. paprika

½-¾ C. water

¼ tsp. garlic salt

(scant ½ C. for grill)

Cut spareribs into serving pieces. Place in covered pan. Bake at 375° for 2 hours or put on grill over slow heat for 2 hours. Simmer remaining ingredients for 10 minutes. Drain grease from ribs, if necessary. Pour sauce over ribs. Bake another 45 minutes. Outdoor ribs: Baste ribs occasionally for last 30-40 minutes before serving. Additional sauce may be served separately. Leftovers may be wrapped in foil and reheated.

PORK ROLL

Teresa (Gilmore) Luebbert

1 lb. ground pork

Dash pepper

½ C. dry bread crumbs

¼ C. onion (finely chopped)

1 egg (beaten)

1 C. sauerkraut (drained)

1 tsp. salt or less

5 bacon strips

Put a lining of waxed paper on a jelly roll pan. Blend together the first 5 ingredients. Pat mixture on waxed paper into a rectangle. Spread on sauerkraut and onion. Roll up like jelly roll, slipping the waxed paper off as you go. Place bacon strips across top of the roll. Bake uncovered at 350° for 1 hour 15 minutes or 1½ hours until done. Depending on oven, 1 hour may be long enough.

KRAUT STUFFED PORK

Monica Regan

- | | |
|--|----------------------------------|
| 2 slices pork shoulder steak
(1/4" thick) | 1 C. dry bread crumbs |
| 2 C. sauerkraut | 3/4 C. unpeeled apples (chopped) |
| 1 tsp. salt | 2 T. shortening |
| 1/4 tsp. pepper | 1/4 C. water |

Combine all but steak, shortening and water. Place stuffing between slices of pork. Fasten edges with toothpicks. Brown both sides in hot shortening. Add water. Cover. Simmer 1 hour. This can be put in a casserole and baked for 1 1/2 hours until pork is tender.

— POULTRY —

Henry Ford invented the charcoal briquette in 1920 with the help of Thomas Edison. Ford created the briquette from the wood scraps and sawdust from his car factory. E.G. Kingsford bought the invention and put the charcoal briquettes into commercial production.

ALICE CHICKEN

Marie Laughlin

- | | |
|---|---|
| 4 skinless, boneless
chicken breast halves | 1 (8 oz.) pkg. fresh mushrooms
(sliced) |
| 1 (5 oz.) bottle
Worcestershire sauce | 1 (8 oz.) pkg. Monterey Jack
cheese (shredded) |
| 8 slices bacon | 1 (16 oz.) bottle honey mustard
salad dressing |
| 2 T. butter | |

Place chicken in glass dish or bowl. Poke several times with a fork. Pour Worcestershire sauce over chicken. Turn to coat. Cover. Refrigerate 1 hour. Brown bacon. Drain; set aside. Heat butter in skillet on medium. Add mushrooms. Sauté about 10 minutes to soft. Set aside. Remove chicken from marinade. Discard liquid. Broil chicken about 5 minutes on each side. Top each breast with 2 slices bacon and cheese. Broil until cheese melts. Remove from oven. Serve with mushrooms and salad dressing for topping.

NOTE: This is also good for baked chicken breasts. Bake at 350° for about 40 minutes. Add bacon and cheese. Bake to melt cheese. Baking time will vary with size of chicken.

ALOHA CHICKEN

JoAnn Cheney

- | | |
|--|---------------------|
| 4 (about 1 lb.) boneless chicken breasts | 1 tsp. cornstarch |
| 1 T. flour | 1 T. honey |
| 1 T. vegetable oil | 1 T. teriyaki sauce |
| 2 (8 oz.) cans pineapple chunks | 1/8 tsp. pepper |
| | Hot cooked rice |

Flatten chicken to 1/4-inch thickness. Coat chicken lightly with flour. Brown in oil 3-5 minutes on each side or until juices run clear. Remove. Keep warm. Drain pineapple. Reserve 1/4 C. juice. In small bowl, combine cornstarch and reserved juice, teriyaki sauce and pepper. Boil to thick. Add pineapple and chicken. Heat through. Serve over rice.

BEER BUTT CHICKEN

Maxine Wilkinson
Sue Taylor

- | | |
|---|----------------------|
| 1 (3-5 lb.) whole chicken | 1/2 tsp. salt |
| 3 (12 oz.) cans beer
(your favorite) | 1/2 tsp. paprika |
| 1/2 tsp. pepper | 1/2 tsp. brown sugar |

Mix seasonings together. You can use any other seasonings you like - seasoned salt, garlic, soy sauce, cajun seasoning, hot sauce, lemon, lemon pepper, poultry seasoning, cayenne pepper or butter. Open one can of beer. Drink it. Fun already, huh! Prepare your grill or indirect cooking method. Wash chicken well. Remove giblets. Drain. Rub your choice of spices inside and out. Open the second can of beer - test for quality control. Pour the rest into beer butt baker and insert into the southbound end of the northbound chicken (where the sun doesn't shine). The beer butt baker and the chicken will be upright on the grill. Wiggle the joints of the chicken's leg to check for doneness or use a meat thermometer. When the leg wiggles without any resistance, the bird is done. Remove beer butt baker. The beer should be evaporated down to half or less. Enjoy your dinner with that last beer! If you don't have a beer butt baker, place a disposable aluminum foil pan in the center of the grill. Arrange charcoal around pan. Heat to medium heat. Rinse chicken in cold water. Pat dry. Starting at neck, loosen skin from breast and drumsticks by inserting fingers gently pushing skin and meat. Rub seasoning mixture under loosened skin, in body cavity and some over skin. Coat grill rack with pam spray. Place chicken on grill rack over drip pan. Cover and grill 2 hours or until meat thermometer registers 180°. This is really tasty.

CHICKEN BRUNCH RING

Gay Laughlin

- | | |
|---------------------------------|----------------------------------|
| 1 C. mayonnaise | 4 oz. Swiss cheese (shredded) |
| 2 T. Dijon mustard | (divided) |
| 2 tsp. fresh parsley (snipped) | 2 (8 oz.) tubes refrigerated |
| 2 T. onion (finely chopped) | crescent rolls |
| 1 (10 oz.) can white chicken | 2 large tomatoes (thinly sliced) |
| (drained & flaked) | 1 medium green bell pepper |
| 4 slices crisp bacon (crumbled) | 2 C. lettuce (shredded) |

Combine first 4 ingredients. Put chicken through blender. Combine with bacon, $\frac{3}{4}$ C. cheese and $\frac{1}{3}$ C. of mayonnaise mixture. Mix well. Unroll crescent roll. Separate into 16 triangles. Arrange triangles on round baking sheet with wide edges of triangles overlapping in the center and points towards the outside. Scoop chicken mixture evenly onto widest end of triangle. Bring outside points of triangle up over filling. Tuck under wide ends of dough at center of ring. Put 1 tomato slice between opening of ring. Bake 20-25 minutes. Remove from oven. Sprinkle $\frac{1}{4}$ C. cheese on top. Use bell pepper as serving bowl for remaining mayonnaise mixture. Set in center of ring. Arrange lettuce around pepper.

CREAMED CHICKEN AND BISCUITS

Barbara Cheney

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|-------------------------------|-------------------------------------|
| $\frac{1}{2}$ large onion | $\frac{1}{2}$ C. milk |
| 1 $\frac{1}{2}$ tsp. butter | $\frac{1}{2}$ C. pimentos (chopped) |
| 4 C. cooked chicken (chopped) | 1 C. cheddar cheese (shredded) |
| 1 can cream of chicken soup | 6 frozen biscuits (thawed) |
| 1 C. sour cream | |

Chop onion. Heat butter in a small skillet over medium until melted. Add onion. Sauté to tender. Combine with next 5 ingredients. Spoon mixture into a greased 11x7-inch pan. Bake at 350° for 15 minutes. Sprinkle with $\frac{3}{4}$ C. cheese. Arrange biscuits on top. Sprinkle with $\frac{3}{4}$ C. cheese. Bake until biscuits are golden brown and sauce is bubbly, about 20 minutes longer. Serve immediately.

CHICKEN A LA CHEDDAR

4 boneless, skinless
chicken breast halves
4 cubes cheddar cheese
1 egg (beaten)

2 T. margarine
½ C. dry bread crumbs
Rice pilaf

Wash chicken. Pat dry. Cube cheese into ¾-inch squares. Place each piece of chicken on a piece of waxed paper or plastic wrap. Cover with another sheet. Using meat mallet, flatten each breast to ¼-inch thickness. Roll each piece of chicken around a cube of cheese. Secure with toothpick. Place beaten egg in a small bowl. Sprinkle bread crumbs in a shallow dish. Moisten the chicken in the egg. Dredge chicken in bread crumbs, coating all sides. Add breaded chicken to skillet and sauté, turning to brown all sides. Remove. Place in a baking dish. Cover. Bake at 400° for 15-20 minutes or until chicken is cooked through and cheese is melted. Remove from oven. Serve with your favorite rice pilaf.

♥ ESCALLOPED CHICKEN

*John Head
In Memory of Vivian Head*

8 slices bread (cubed)
Cooked chicken (diced)
Onion (minced)
Celery (chopped)
½ C. salad dressing
3 eggs (beaten)

3 C. milk
1 can cream of mushroom soup
Salt & pepper
Poultry seasoning
Parsley
Cheese (shredded)

Place half of bread cubes in buttered oblong pan. Add a good amount of chicken, onion, celery and the salad dressing. Add remaining bread cubes. Beat eggs. Add remaining ingredients. Bake at 350° until thoroughly heated through.

COUNTRY FRIED CHICKEN

Joan Laughlin

Chicken	1 C. flour
Milk, buttermilk or beer	(pancake mix or biscuit mix)
2 T. fried chicken seasoning	

Cut chicken into serving pieces. Marinate chicken overnight in milk, buttermilk or beer. Combine seasoning and flour, pancake or biscuit mix. Dredge marinated chicken pieces in seasoned flour, etc. Place on wire rack to dry 20 minutes. For extra crispy chicken, dip again in buttermilk and seasoned flour. Let dry. Heat ½-inch vegetable oil or shortening in heavy skillet. Fry chicken about 10 minutes. Turn. Fry 20 minutes. Large pieces need longer to cook through. Turning often reduces crispiness. Drain on paper towel.

OVEN FRIED CHICKEN

Darene Gutschenritter

2 boneless breast halves	1 medium garlic clove
2½ T. lemon juice	(peeled & minced)
2 T. oil	About 1½ C. cornflakes (crushed)

Wash chicken. Pat dry with paper towel. Combine next 3 ingredients in bowl large enough for dipping. Dip chicken in mixture. Turn chicken in liquid. Roll in cornflake crumbs. Place in Pam sprayed dish. Drizzle with remaining juice/oil mixture. Bake at 350° for 45-60 minutes until done.

OVEN FRIED CHICKEN

Margaret Laughlin

4 boneless chicken breasts	2 C. cornflakes (crushed)
½ C. flour	2 T. margarine (melted)
⅓ C. buttermilk	1½ tsp. lemon pepper

Rinse chicken. Combine 3 T. flour and lemon pepper in large plastic bag. Put buttermilk in flat dish. Combine remaining flour and cornflakes in another large plastic bag. Shake each piece of chicken in pepper mixture, roll in buttermilk, shake in cornflake mixture. Pam 8-inch square pan. Put chicken in pan. Top with melted margarine. Bake at 400° for 30 minutes.

OVEN FRIED CHICKEN

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|---------------------------|--|
| 1 C. Bisquick | ½ C. finely chopped pecans
(optional) |
| 1 tsp. salt | ½ C. evaporated milk |
| 1 tsp. paprika | 3-3½ lbs. fryer chicken (cut up) |
| 1½ tsp. poultry seasoning | ½ C. butter or margarine (melted) |

Combine first 5 ingredients. Wash and dry chicken pieces. Dip chicken in evaporated milk and then in dry ingredients. Place chicken in single layer in shallow pan, skin side up. Pour melted butter over chicken. Bake uncovered at 350° for 55-60 minutes or until chicken is fork-tender.

ITALIAN BONELESS CHICKEN

Shirley Leahy

- | | |
|--|-----------------------------------|
| 6 eggs (beaten) | 1 T. cooking oil |
| 2 C. (8 oz.) Parmesan cheese
(grated) | 2 (15 oz.) cans tomato sauce |
| ½ C. fine dry bread crumbs | 1 tsp. sugar |
| 4 C. cooked chicken
(finely chopped) | ½ tsp. Italian seasoning |
| 3 T. butter or margarine | ¼ tsp. dried basil (crushed) |
| ½ C. green pepper (chopped) | ¼ tsp. garlic powder |
| ½ C. onion (chopped) | ⅛ tsp. pepper |
| | 2 C. mozzarella cheese (shredded) |

Combine eggs, Parmesan cheese and crumbs. Stir in chicken. Mix well. With hands, shape mixture into 16 (¾-inch) thick patties. In a large skillet, cook patties in butter or margarine over medium high heat for 2-3 minutes per side or until browned. Drain patties. Arrange in 2 (10x6x2-inch) baking dishes. Cook green pepper and onion in hot oil until tender. Remove from heat. Add ½ C. water and all remaining ingredients except mozzarella. Spoon sauce over patties. Sprinkle with mozzarella. Bake 1 casserole uncovered at 350° for 25 minutes or until hot. Wrap, label and freeze remaining casserole. Bake frozen casserole, covered in a 400° oven for 50 minutes and uncovered 20 minutes or until heated through. Each casserole serves 4-5.

HONEY-DIJON CHICKEN

Lisa Maher

1 lb. (4) boneless, skinless
chicken breast halves
¼ C. honey

2 T. lemon juice
2 T. light soy sauce
1 tsp. Dijon mustard

Place chicken in ungreased 11x7 or 9x13-inch baking dish. Combine remaining ingredients. Pour over chicken. Bake uncovered at 350° for 35-40 minutes or until juices run clear, turning and basting with pan juices every 15 minutes. Yields: 4 servings.

NOTE: Recipe can be cut in half for 2 people or multiply the ingredients for larger groups of people.

GROOVY GRILLED KABOBS

Kari Kinsella

⅔ C. Heinz 57 sauce
⅓ C. honey
4 skinless, boneless chicken
breasts (about 1 lb.)

Fresh vegetables (cut into ½''
pieces) onions, mushrooms, bell
peppers, zucchini, yellow
squash, cherry tomatoes

Combine sauce and honey. Set aside. Cut chicken each in 8 cubes. Alternately thread chicken and vegetables on skewers. Spray with cooking spray. Grill over medium heat 12-15 minutes, turning often until chicken is cooked. Brush liberally with sauce mixture. Grill until kabobs are brown and glazed (about 5 minutes). Makes 4 servings.

CHICKEN BREASTS IN MUSHROOM WINE SAUCE

4 whole chicken breasts or
8 skinless, boneless
chicken breasts
Salt
Garlic salt

Paprika
Flour
1 can cream of mushroom soup
1 soup can wine (can be day old)
1 (4 oz.) can mushrooms (sliced)

Combine salts, paprika and flour. Dredge chicken in seasoned flour. Crisp fry chicken in vegetable oil in non-stick skillet, to sear outside (does not need to cook through). Arrange chicken in shallow baking dish. Mix soup and wine together. Add mushrooms, if desired. Pour over chicken. Bake uncovered at 350° for 1 hour or until chicken is tender. Serve with long grain and wild rice and broccoli spears.

♥ CHICKEN STEW

Angela Pelster & Johanna McGargill
In Memory of Betty Pelster

- | | |
|-----------------------------|---------------------------|
| 1 large can chicken broth | 3 celery stalks (chopped) |
| 4 chicken breasts with ribs | 6 potatoes |
| 1 onion (chopped) | Homemade noodles |
| 4 carrots (chopped) | |

Boil chicken to tender adding salt and pepper to taste. Remove chicken from skin and bones. Boil vegetables to tender in remaining chicken water. Add can of broth, noodles and chicken. Boil until noodles are done.

CHICKEN STIR FRY

SAUCE:

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|------------------------------|----------------|
| 1 T. cornstarch | 2 T. soy sauce |
| 1 C. chicken broth (divided) | |

STIR FRY:

- | | |
|---|-----------------------------|
| 4 boneless chicken breast halves | 3-5 vegetables |
| 2 T. vegetable oil | (cut into bite size pieces) |
| 1 (8 oz.) can water chestnuts
(sliced) | |

In small mixing bowl, mix cornstarch with 2 T. broth to a smooth paste. Whisk in remaining broth and soy sauce. Set aside. Wash chicken. Pat dry. Trim away fat. Cut chicken into cubes and stir fry in oil until golden brown and cooked through, about 5 minutes. Using a slotted spoon, remove chicken from the wok and set aside. Add the water chestnuts and vegetables of choice, starting with the ones that take the longest to cook, such as carrots, then celery, adding more tender vegetables such as mushrooms and onions later. Stir fry to tender. When the vegetables are cooked, return chicken to wok. Pour sauce mixture over all and bring to a quick boil. Cook until sauce is thick and clear. Serve immediately. Vegetable suggestions: celery, broccoli, carrots, bok choy, green pepper, mushrooms, snow peas, onion bean sprouts and zucchini.

CHICKEN AND STUFFING

Wanda Maher

4-6 chicken or turkey breasts
2 pkgs. Stove Top stuffing

2 cans cream of chicken or
cream of mushroom soup

Place chicken breasts in bottom of a 5-quart crock pot. Mix stuffing as directed on box. Add stuffing over chicken. Pour soup over stuffing. Cook on high 4-5 hours.

CHICKEN AND STUFFING SKILLET

Betty Head

1 T. butter or margarine
6 oz. chicken flavor stuffing mix
½ C. cheddar cheese (shredded)

4 boneless chicken breast halves
1 can cream of mushroom soup
½ C. milk

Heat butter in skillet. Add chicken. Cook 12-15 minutes until done. Remove chicken. Prepare stuffing in skillet according to package directions. Top with chicken. Mix soup and milk. Pour over chicken. Sprinkle with cheese. Cover. Heat through. Serves 4.

— SEAFOOD —

Ireland is the one place on earth that Heaven kissed with melody, mirth and meadow and mist.

In 1800 the population of Ireland was roughly double that of the United States. In 2000 the population of the United States was roughly 60 times that of Ireland.

♥ BATTER FOR DEEP FRIED FISH

John Head

In Memory of Vivian Head

1 C. flour
1 tsp. baking powder

1 T. vinegar
Water

Cut fish into small bite sized pieces. Add water to make a smooth but not thin consistency. Drop fish pieces into batter and then into hot grease. Fry until brown. Drain on paper towels. Season.

FISH CAKES

1 (6 oz.) box Stove Top stuffing mix

$\frac{3}{4}$ C. water

$\frac{1}{3}$ C. mayonnaise or Miracle Whip

OPTION 1:

2 (6 oz.) cans crab meat, salmon or tuna (drained & flaked) or:

3 (4 oz.) cans tiny cooked shrimp (drained & flaked)

OPTION 2:

3 T. tartar sauce or
1 T. lemon juice & 1 C. mozzarella cheese (shredded) or

2 T. sweet relish & 1 C. cheddar cheese (shredded) or $\frac{1}{4}$ C. barbeque sauce

OPTION 3:

Celery (finely chopped)
Onion (finely chopped)

Carrots (finely chopped)
Green pepper (finely chopped)

Combine first 3 ingredients. Add 1 fish option, 1 option 2 item and $\frac{1}{2}$ C. vegetables. Cover. Refrigerate 10 minutes. Pam a large skillet. Shape $\frac{1}{3}$ cupfuls of mixture into patties. Cook 3 minutes on each side or to golden brown turning often.

SALMON BAKE

Helen Laughlin

4 (4-6 oz.) salmon fillets
3 T. Dijon mustard
2 T. butter (melted)
4 tsp. honey
 $\frac{1}{4}$ C. fresh bread crumbs

$\frac{1}{4}$ C. pecans (finely chopped)
2 tsp. parsley (chopped)
Salt & pepper (to taste)
Lemon wedges

Season salmon as desired. Place on lightly greased baking dish. Combine mustard, butter and honey. Brush on each fillet. Combine bread crumbs, pecans and parsley. Pat on each fillet. Bake at 450° for 10 minutes or until salmon flakes easily. Serve with lemon wedges.

SALMON CUPS

¾ C. cornflakes (crushed)
½ C. milk
2 eggs (lightly beaten)
3 T. butter (melted)

2 T. or less onion (grated)
½ tsp. garlic salt
⅛ tsp. pepper
2 C. canned salmon

Combine ingredients. Place in 4 greased 8 oz. custard cups in baking dish filled with 1-inch of water. Bake at 375° for 25-30 minutes.

EASY LEMON SALMON

Lisa Maher

2 T. butter or margarine
1 tsp. lemon butter seasoning

4 thin salmon fillets

Combine margarine and seasoning. Place fillets on foil-lined broiler pan. Drizzle with butter mixture. Broil 3-5 minutes or until done. It tastes good served with Uncle Ben's fast cooked wild rice. Recipe can be cut down for 2 or increased for more than 3 people.

FISH AU GRILL

Bernice Meyer

4-5 slices bacon
Trout fillets or fish steaks
Salt & pepper
3-4 potatoes (sliced)

1 large onion (sliced)
1 green pepper (chopped)
Cheese slices

Butter a large piece of foil. Put bacon on foil. Add fish. Salt and pepper fish. Top with vegetables. Salt and pepper vegetables. Cover with cheese slices. Seal foil tightly. Grill 40-50 minutes on medium grill. When potatoes are tender everything should be done.

TUNA MUFFINS

Sarah Martin

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|--------------------------------|----------------------|
| 2 C. white rice | 1 tsp. seasoned salt |
| 1 can tuna | 2 eggs |
| 1 C. cheddar cheese (shredded) | 2 T. milk |
| 1 T. onion (chopped) | |

LEMON BUTTER SAUCE:

- | | |
|----------------------------|-----------------------|
| 1 stick margarine (melted) | 1 tsp. parsley flakes |
| 1 tsp. seasoned salt | 3 T. lemon juice |

Combine muffin ingredients. Pam muffin tins. Fill. Bake at 375° for 15 minutes. Combine sauce ingredients. Serve over muffins.

DIFFERENT TUNA PATTIES

Penny (Wilkinson) Dennis

- | | |
|---------------------------------------|-------------------------|
| 2 eggs (unbeaten) | ½ C. dried bread crumbs |
| 1 onion (peeled & grated) | 2 (6 oz.) cans tuna |
| 2 medium potatoes
(pared & grated) | 1 tsp. salt |
| | Dash pepper |

Beat eggs. Add remaining ingredients. Form in patties. Sauté in hot oil until both sides are browned.

A black hen lays a white Egg. (Irish - do not judge by appearance.)

Men whose wives are too well read often end up underfed.

The only food that never goes up in price is food for thought.

Bear in mind that children of all ages have one thing in common - they close their ears to advice and open their eyes to example.

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

A pinch is probably worth a pound of perhaps.

Happiness is a habit - cultivate it.

A man should choose with careful eye the things to be remembered by.

A perfect wife does not expect a perfect husband.

Go-getters go far!

Traditionally all the eggs in an Irish house had to be used up by Lent. This was often done by making pancakes on the Tuesday before Ash Wednesday.

Meals All In One - Soups and Sandwiches

My Favorite Recipes in this section are:

RECIPE

PAGE #

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Hints for Soups, Stews, and Sandwiches

You can use instant potatoes instead of flour to thicken soups, stews, and gravies without lumps. Another excellent thickener for soup is a little oatmeal. It will add flavor and richness to almost any soup.

If soup has been over salted, add a teaspoonful of sugar or a few small pieces of raw turnip, and simmer a little longer. This will neutralize the salt flavor.

Grate a raw potato and add it to your soup when it is too salty. Or add a whole, raw potato and remove before serving. The potato absorbs the salt.

All seasonings should be added gradually to soup or the flavor may be too strong.

A little finely grated cheese added to thin soup improves the taste immensely.

Remember, soup boiled is soup spoiled. Soup should be cooked gently and evenly.

To prevent curdling of milk or cream in soup add the soup to the milk rather than vice versa. Or add a bit of flour to the milk and beat well before combining.

Cream soups tend to boil over easily. Some cooks say that greasing the top edges of the cooking container will prevent this problem. One quart of soup yields about six servings, unless it is the main course.

To save money and add vitamins: Pour all leftover vegetables and cooking water into a freezer container. When the container is full, add tomato juice and seasoning. Use the contents for making nutritious soups, stews or casseroles. Or try freezing the vegetables and water separately, and use the water in place of chicken or beef broth.

Vegetables added to soup will make a much tastier dish if you saute them first, preferably in a little butter.

A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup. Remove the lettuce and throw it away as soon as it has served its purpose. Or, float a piece of tissue paper lightly on top of the soup and it will absorb the grease.

Fat can be skimmed off soup by chilling soup until fat hardens. If time does not permit this; wrap ice in paper toweling and skim over the top.

Steak, roast or poultry bones can be frozen until needed for soup stock.

Always start cooking bones and meat in cold, salted water.

Instant soup stock will always be on hand if you save the pan juice from cooking meats. Pour the liquid into ice cube trays and freeze. Place solid cubes in freezer bags or foil.

RECIPE EXCHANGE

Carefree Country Cooking

I didn't have potatoes so I substituted rice.
 I didn't have paprika so I used another spice.
 I didn't have tomato sauce so I used tomato paste,
 A whole can - not a half can - I don't believe in waste.
 A friend gave me the recipe. She said you couldn't beat it.
 There must be something wrong with her - I couldn't even eat it!

REUBEN SANDWICH CASSEROLE

Beverly (Mensen) Baer

- | | |
|----------------------------------|-----------------------------------|
| 1 quart kraut (rinsed & drained) | 1 1/3 C. Thousand Island dressing |
| 1/2 C. onion (chopped) | 1 lb. corned beef (chopped) |
| 1/2 C. parsley | 1/2 C. butter |
| 2 tsp. caraway seed | 6 slices rye bread (1/2" cubes) |
| 1 lb. Swiss cheese | |

Mix first 4 ingredients. Spread in 9x13-inch casserole. Layer with 1/2 cheese and 1/2 dressing. Add all corned beef. Layer with rest of dressing and then cheese. In a large skillet, toast rye bread cubes in butter. Sprinkle over top of casserole. Bake at 375° for 35 minutes. Have the deli slice the corned beef and Swiss cheese really thin so you don't have to chop or slice it when assembling. 1 1/3 C. dressing is almost the whole bottle, so I use the whole bottle. This is really good warmed up the next day.

MACARONI CASSEROLE

- | | |
|---------------------------------|-------------------------------|
| 2 C. uncooked elbow macaroni | 4 hard cooked eggs (chopped) |
| 2 cans cream of mushroom soup | 1/4 C. onion (finely chopped) |
| 4 oz. dried beef | 2 C. milk |
| 1 1/2 C. cheddar cheese (cubed) | |

Combine all ingredients. Pour in 2-quart casserole. Cover. Refrigerate 8 hours or overnight. Bake uncovered at 350° for 1 hour or until mixture bubbles at the edges and is lightly browned on top.

M E A L S
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S A N D W I C H E S

MARINATED BEEF KABOBS

2 small steaks
Beef marinade
1 green pepper

4 mushroom caps
8 pineapple chunks

Cut meat into 1½-inch cubes. Marinade overnight covered in refrigerator. When ready to serve, quarter peppers. Drop peppers and mushrooms into a sauce pan of boiling water. Boil 2 minutes. Drain. Arrange meat cubes, green pepper chunks, mushrooms and pineapple chunks alternately on 2 skewers. Preheat broiler or grill. Grill 4 minutes on each side for rare, 5 minutes on each side for medium-rare and about 6 minutes for well done.

ROAST PORK-BEEF-CHICKEN

Father Ken Gross

3-4 lbs. pork roast or
3-4 lbs. beef roast or
1 whole chicken
3 quarts water (or more)
6 medium potatoes (cubed)
10 carrots (sliced)

1 onion (chopped)
1 clove garlic
Celery (optional)
Cabbage (optional)
Black pepper

Place meat or poultry in roasting pan. Cover with water. Surround with vegetables. Sprinkle with pepper. Bake covered at 350° for 90 minutes. This will serve a family of six, or if less, it will provide some great leftovers which can be heated in the microwave. The water makes good juice for gravy. Enjoy!

♥ STEAK SUPPER IN FOIL

*Bud Laughlin Family
In Memory of Margaret Laughlin*

1½ lbs. chuck steak (1" pieces)
1 can cream of mushroom soup
1 envelope onion soup mix
3 medium carrots (quartered)

2 stalks celery (cut in pieces)
2-3 medium potatoes
(pared & quartered)
2 T. water

Place 24x18-inch piece of heavy duty aluminum in baking pan. Place meat on foil. Combine canned soup with soup mix. Spread over meat. Top with vegetables. Sprinkle with water. Fold foil over. Seal securely. Bake at 450° for 1½ hours. Serves 4.

BEEF STEW

Joan Laughlin

2 lbs. lean stew meat
1 (12 oz.) can beer
1 onion (sliced)
5 large carrots
5 white potatoes
1 clove garlic (minced)

¼ tsp. thyme
1 bay leaf
Salt & pepper
Mrs. Dash's spices
Kitchen Bouquet

Cut stew meat into 1½-inch cubes. Brush bottom of heavy skillet with oil. Heat over moderately high heat (350°). Dredge meat in flour. Add to skillet. Brown on all sides. As meat browns, remove from skillet. Reduce heat to low. Add beer to skillet, stirring to loosen meat drippings. Return meat to pan. Add onion, garlic and seasonings. Cover. Simmer 2 hours. Add potatoes and carrots. Continue cooking 30-45 minutes. Instead of potatoes, you can use dumplings.

CROCKPOT STEW

Holly Greiner

1-1½ lbs. stew meat
8 potatoes
6 carrots
Celery

1 pkg. Lipton onion soup mix
1 can tomato soup
1 can cream of mushroom soup

Layer ingredients in crockpot in order given. Peel and quarter the potatoes first. DO NOT MIX. Cook on high 1-2 hours then on low 7-8 hours.

LEFTOVER ROAST BEEF STEW

Darene Gutschenritter

1 C. cooked roast cubes
2 medium carrots
2 large potatoes

1 can beef broth (⅓ C. reserved)
½-¾ T. cornstarch

Peel and slice carrots. Peel and cube potatoes. Cook vegetables in beef broth 5 minutes. Add beef. Mix reserved ⅓ C. broth and cornstarch. Add to stew. Cook and stir to thick. Makes 2 servings.

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GONE ALL DAY STEW

Rose Welchans

- | | |
|-----------------------|-------------------------|
| 1 can tomato soup | ½ C. celery |
| 1 C. water | Mushrooms (as you like) |
| ¼ C. flour | 2 beef bouillon cubes |
| 2 lbs. beef chuck | 1 T. thyme |
| 3 medium carrots | 1 T. rosemary |
| ½-1 onion (quartered) | 1 T. oregano |
| 4 potatoes | 1 bay leaf |
| Pepper | |

Cut beef in 1 or 2-inch pieces. Trim fat. Cut carrots, potatoes and celery in 1-inch pieces. Combine soup, water and flour to smooth. Add remaining ingredients. Put all in covered roaster. Cook 275° for 4-5 hours. Watch it doesn't go dry. You can add more water, if necessary. This is great with French bread.

BEEF TENDERLOIN

- | | |
|---|----------------------------|
| 1¼ lbs. beef tenderloin
(middle cut) | ¼ C. water |
| 2 T. margarine | 10 potatoes (peeled) |
| 1½ tsp. salt | 6 T. margarine |
| Dash pepper | 1-2 cloves garlic (minced) |
| | 3 T. parsley (chopped) |

Trim excess fat from meat. Heat margarine in skillet. Add meat. Brown well on all sides. Sprinkle with salt and pepper. Reduce heat. Cover. Let cook 10 minutes, turning once. Remove meat. Cover with foil. Place on carving board. Add water to pan. Heat. Scrape up brownings. Strain juices. Thinly slice potatoes. Layer potatoes on a lightly greased ovenproof dish. Sprinkle with salt in between layers. Pour pan juices over potatoes. Bake at 425° for 30 minutes. Remove from oven. Cut beef into 8 even slices. Place on top of potatoes. Stir together remaining ingredients. Spread over meat. Heat at 425° for 8 minutes. Serve.

- GROUND BEEF -

IRISH SAYINGS

As you slide down the banister of life may the splinters never point the wrong way.

Patience is the poultice for all wounds.

We're on this earth together and if we would be brothers, fight not just on your own behalf but for the sake of others.

BUSY DAY CASSEROLE

Karen Madison

- | | |
|---------------------------------------|-------------------------|
| 1 lb. ground beef | 1 can Veg-All (drained) |
| 1 tsp. salt | Dash pepper |
| 4 medium potatoes
(peeled & cubed) | 1 can tomato soup |

Brown meat. Remove from heat. Add remaining ingredients. Mix well. Put in casserole. Cover. Bake at 350° for 1 hour or until potatoes are done.

CHILI PASTA SKILLET

Pamela (Cheney) Jensen

- | | |
|---|-------------------------------------|
| 1 lb. ground beef | ½ C. dry elbow macaroni |
| ¾ C. onion (chopped) | 1 (4 oz.) can green chilies (diced) |
| 1 (15½ oz.) can red kidney
(drained) | 2 tsp. chili powder or to taste |
| 1 (14½ oz.) can diced tomatoes
(undrained) | ½ tsp. garlic salt |
| | ½ C. cheese (shredded) |
| | 1 (8 oz.) can tomato sauce |

Cook beef and onion until no longer pink and onion is tender. Drain off fat. Stir in rest of ingredients, except cheese. Bring to a boil. Reduce heat. Cover. Simmer 20 minutes or until macaroni is tender. Stir frequently. Top with cheese. Let stand until cheese is melted.

MOCK CHICKEN AND DRESSING CASSEROLE

Teresa (Gilmore) Luebbert

- | | |
|-----------------------|--------------------------------|
| 1 lb. ground beef | 1 small onion (finely chopped) |
| 2 C. dry bread crumbs | ½ tsp. sage |
| 1 egg (beaten) | 1 can chicken noodle soup |
| 1 C. milk | Salt & pepper |

Use knife to chop noodles while still in can. Add undiluted soup to remaining ingredients. Pour in greased loaf pan. Bake at 350° for 45-55 minutes until done. You can also bake this in a casserole dish.

BEEF ENCHILADA RICE

Joan Laughlin

- | | |
|----------------------------------|--|
| 1 lb. ground beef | 2 T. parsley (chopped) |
| 1 (1.25 oz.) pkg. taco seasoning | ½-¾ C. frozen corn |
| 1 (28 oz.) can crushed tomatoes | 1 (4.5 oz.) can green chilies (chopped) (optional) |
| 1½ C. instant rice | 4 thin slices American cheese |

In large skillet over medium heat, cook ground beef until browned. Stir in taco seasoning and tomatoes. Stir in next 4 ingredients. Cover. Cook 3-4 minutes. If mixture sticks, add about ¼ C. water. Continue cooking. Arrange cheese slices over top. Cover. Cook 5-10 minutes to melt cheese.

♥ GOULASH

Angela Pelster

In Memory of Betty Pelster

- | | |
|----------------------|-------------------------------|
| 1 lb. hamburger | 1 large can tomato juice |
| 1 onion (chopped) | 1 can chopped tomatoes (opt.) |
| 1 bag shell macaroni | |

Brown hamburger with onion. Salt and pepper to taste. Boil macaroni to tender. Drain. Add remaining ingredients. Boil until mixed and hot.

GOULASH

Gerladine Laughlin

½ C. dry macaroni
1 lb. ground beef
1 onion (chopped)

1 can tomato soup
1 can cream of mushroom soup

Cook macaroni according to package directions. Brown hamburger with onion. Drain. Add sugar. Heat and simmer a few minutes.

♥ HAMBURGER CASSEROLE

*Angela Pelster & Johanna McGargill
In Memory of Betty Pelster*

1 lb. hamburger
1 onion (chopped)

6 potatoes (cubed)
1 can green beans

Brown hamburger and onion. Season to taste. Peel and boil potatoes until done. Drain. Add remaining ingredients. Cook to hot.

♥ HAMBURGER CASSEROLE

*Bud Laughlin Family
In Memory of Margaret Laughlin*

2 lbs. hamburger
½ C. onion (chopped)
½ C. celery (chopped)
1 can mushroom stems
& pieces (undrained)

2 C. rice (cooked)
2 cans chicken & rice, cream of
chicken or mushroom or your
preference soup
Salt & pepper (to taste)

Brown and drain hamburger. Add remaining ingredients. Bake at 350° for about 45 minutes.

HAMBURGER BEAN CASSEROLE

Susan McDonald

1 lb. hamburger
1 small onion (chopped)
1 (1 lb. 5 oz.) can VanCamp
pork & beans

1 can tomato soup
2 T. brown sugar
1 T. prepared mustard

Brown hamburger and onion. Drain. Add remaining ingredients. Pour in 2-quart casserole. Bake uncovered at 400° for 45 minutes.

HAMBURGER MACARONI CASSEROLE

Joan Laughlin

2 T. oil	2 tsp. salt
1 (#2) can tomatoes	¼ tsp. celery salt
1 lb. ground beef	¼ tsp. pepper
½ C. onion (chopped)	1 T. Worcestershire sauce
1 C. celery (diced)	1 (8 oz.) pkg. elbow macaroni (cooked)
½ C. green pepper (diced)	Parsley (chopped)
Cheddar cheese (grated)	

Heat electric skillet to 360°. Add oil and onion. Sauté. Then add meat. Fry, stirring frequently until browned. Pour off excess fat. Add all but cheese and parsley. Bring to a boil. Cover. Turn dial to 220°. Simmer 15 minutes, stirring occasionally. Sprinkle with parsley and cheese.

HAMBURGER, POTATO AND CHEESE CASSEROLE *Ver Keasling*

2 lbs. hamburger	¼ C. milk
1 small onion (diced)	1 (2 lb.) pkg. frozen country chunk or southern style potatoes
2 (10¾ oz.) or 1 (26 oz.) can cream of chicken soup	1 lb. cheddar cheese (shredded)

Brown hamburger with onion. Drain fat. In separate pan, combine soup and milk. Over medium heat, stir until warm and smooth (or warm in microwave, stirring often). Put hamburger in an even layer in a 9x13-inch baking dish. Layer potatoes on top of meat. Top with soup mixture. Make sure all potatoes are covered with soup. Sprinkle cheese on top. Bake at 350° for 30 minutes or until soup is bubbling and cheese is melted. Let cool a little while before serving. For a smaller casserole, cut ingredients in half.

MEXICAN CASSEROLE

Pam Ditmars

1 lb. ground beef	1 can refried beans
1 envelope taco seasoning	Corn chips
1 (15 oz.) can tomato sauce	Cheddar cheese

Brown meat. Add ½ can sauce and taco seasoning. Line dish with corn chips. Put in meat. Add rest of sauce to beans. Spread on top. Crumble chips over top. Bake at 325° for 10 minutes. Add cheese. Bake 15 minutes more.

QUICK LASAGNE

Joan Laughlin

- | | |
|--------------------------------|----------------------------------|
| 1/2 lb. ground beef | 2 tsp. vinegar |
| 1 C. onion (chopped) | 1/2 lb. lasagne noodles (cooked) |
| 2 large cloves garlic (minced) | 1/2 lb. mozzarella cheese |
| 2 tsp. oregano | 1 pint cottage cheese |
| 2 (10 oz.) cans tomato soup | Parmesan cheese (grated) |
| 1/2 C. water | |

Brown beef. Cook onion, garlic and oregano. Add soup, water and vinegar. Simmer 30 minutes, stirring occasionally. In shallow 12x8-inch baking dish arrange 3 alternate layers of noodles, cottage cheese, meat sauce and mozzarella. Sprinkle with Parmesan. Bake at 350° for 30 minutes. Let stand 15 minutes before serving. Serves 6.

LASAGNA

- | | |
|--------------------------------------|---|
| 2 T. vegetable oil | 1 (8 oz.) pkg. mozzarella cheese (shredded) |
| 1 1/2 lbs. ground beef | 1 pint cream style cottage cheese |
| 2 (15 1/2 oz.) cans spaghetti sauce | 2 T. parsley (chopped) |
| 9 (about 8 oz. pkg.) lasagna noodles | 1 C. Parmesan cheese (grated) |

Heat oil in skillet over moderately high heat. Add ground beef. Cook to light brown. Drain fat. Reduce heat to moderately low. Add spaghetti sauce. Simmer covered 20 minutes. Cook lasagna noodles. Drain. Combine mozzarella and cottage cheese and parsley. Grease a 9x13-inch baking dish. Spread about 1/3 meat sauce in dish. Arrange 3 lasagna noodles in single layer over sauce. Spoon 1/3 of cheese mixture over sauce. Repeat layers twice. Sprinkle with Parmesan cheese. If desired, lasagna may be assembled ahead of time and refrigerated. Bring to room temperature before baking. Bake at 350° for 30 minutes. Let stand 10 minutes before cutting into squares.

Potluck - In the middle ages cooks threw all their leftovers into a pot of water that was kept boiling all the time. Since food was thrown in as it was leftover, the quality and taste of what was in the pot depended on luck.

SKILLET MACARONI AND BEEF

- | | |
|---|-----------------------------|
| 1½ lbs. ground beef | 2 (8 oz.) cans tomato sauce |
| 1 (8 oz.) pkg. uncooked
elbow macaroni | 1 C. water |
| ½ C. onion (minced) | 1 tsp. salt |
| ½ C. green pepper (chopped) | ¼ tsp. pepper |
| | 1½ T. Worcestershire sauce |

Cook beef in large skillet until it loses its redness. Remove from skillet. Cook macaroni, onion and green peppers in meat fat until macaroni is yellow. Return meat to skillet along with tomato sauce and remaining ingredients. Cover. Simmer 25 minutes or until macaroni is cooked. Serves 6. (⅔ C. tomato paste = 1 can tomato sauce)

MEAL IN ONE

- | | |
|------------------------------|--------------------------|
| 8 slices bacon (halved) | 4 carrots (sliced) |
| 1½ lbs. ground beef | 2 C. cabbage (shredded) |
| 4 slices onion | Salt & pepper (to taste) |
| 4 medium potatoes (shredded) | |

Cut 4 (12-inch) square pieces of aluminum foil. Place 2 half slices bacon on each sheet of foil. Place 1 hamburger patty and ¼ of remaining ingredients on each piece of foil. Add 2 more slices bacon. Wrap in foil. Place on hot coals for 18 minutes or bake at 350° for 1 hour 15 minutes.

BUBBLE UP PIZZA

Joan Laughlin

- | | |
|---|---|
| 1 lb. ground beef or
extra lean turkey | 2 (7.5 oz.) cans regular biscuits
(not Grands) |
| 1 (14-15 oz.) jar pasta sauce | 1¼ C. mozzarella/cheddar combo
(finely shredded) |

Brown meat. Drain if necessary. Mix in sauce. Quarter biscuits. Fold into meat mixture gently. Pour in pam sprayed 9x13-inch pan. Bake at 350° for 25 minutes. Top with cheese. Bake another 5 minutes. Cool 5 minutes before serving. Makes 8 servings.

VALENTINO'S PIZZA

Joan Laughlin

CRUST:

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|-----------------------------|----------------|
| 7 oz. water | 1½ tsp. salt |
| 1 envelope active dry yeast | 3 T. olive oil |
| 1½ tsp. sugar | 3 C. flour |

SAUCE:

- | | |
|----------------------------|---------------------------|
| 1 (8 oz.) can tomato sauce | ¼ tsp. caraway (optional) |
| 1 (6 oz.) can tomato paste | ½ tsp. garlic salt |
| ¼-½ tsp. oregano | ¼ tsp. rosemary |

TOPPINGS:

- | | |
|----------------------------|--|
| 1 lb. ground beef | ½ lb. mozzarella cheese (grated) |
| Chopped onion (as desired) | ½ lb. Monterey Jack cheese
(grated) |

Sprinkle yeast over water in bowl. Stir to dissolve. Add remaining ingredients. Knead. Let rise 1-2 hours. Combine sauce ingredients in sauce pan. Bring to simmer. Remove from heat. Let stand. Mix grated cheeses together. Divide dough between 2 (12-inch) pizza pans. Stretch dough to fit pans. Pour sauce over dough. Add meat, onion and toppings desired. Top with grated cheese. Bake at 450° for 12-15 minutes.

BISCUIT PIZZA BAKE

Belva (Cheney) Greiner

- | | |
|--|--|
| 1 lb. ground beef | 1 (4 oz.) can mushroom stems
& pieces (drained) |
| 2 (12 oz.) tubes refrigerated
buttermilk biscuits | 3½ oz. pepperoni (sliced) |
| 1 (15 oz.) can pizza sauce | 4 oz. (1 C.) mozzarella cheese
(shredded) |
| 1 C. green pepper (chopped) | 4 oz. (1 C.) cheddar cheese
(shredded) |
| ½ C. onion (chopped) | |

Cook meat until no longer pink. Quarter biscuits. Place in a greased 9x13-inch pan. Top with pizza sauce. Drain beef. Sprinkle over biscuits. Layer vegetables, pepperoni and cheeses over beef. Bake uncovered at 350° for 25-30 minutes or until cheese is melted. Let stand 5-10 minutes before serving.

PIZZA CUPS

Shirley Leahy

- | | |
|-----------------------------|--------------------------------------|
| ¾ lb. hamburger | ½ tsp. salt |
| 1 (6 oz.) can tomato paste | 1 (10 oz.) can refrigerated biscuits |
| 1 T. instant onion (minced) | ½-¾ C. mozzarella cheese (shredded) |
| 1 tsp. Italian seasoning | |

Brown and drain hamburger. Stir in next 4 ingredients (mixture will be thick). Cook over low heat for 5 minutes, stirring frequently. Place biscuits in a greased muffin tin. Press to cover bottom and sides. Spoon about ¼ C. of meat mixture into biscuit lined cups. Sprinkle with cheese. Bake at 400° for 12 minutes or until golden brown. Yields: 10-12 pizza cups. Very good!

CREAMY POTATO CASSEROLE

Pam Ditmars

- | | |
|--------------------------------------|--------------------------------|
| 1 lb. ground beef | 1 C. sour cream |
| 1 onion (chopped) | ¾ C. milk |
| 2 medium potatoes (sliced in rounds) | 2 C. cheddar cheese (shredded) |
| 1 can cream of mushroom soup | Bread crumbs to cover |
| | Salt & pepper (to taste) |

Brown beef and onion. In casserole dish, layer potatoes and beef until all are used. In small bowl, mix soup, sour cream and milk. Season with salt and pepper. Pour over potato/meat mixture. Top with cheese and bread crumbs. Bake at 375° for 45 minutes or until potatoes are soft.

BABY RUNZAS

Pam Hughes

- | | |
|-----------------------|--------------------------------|
| 3 cans crescent rolls | 2 C. cheddar cheese (shredded) |
| 1 lb. hamburger | ¼-½ C. ketchup |
| 1 pkg. onion soup mix | |

Preheat oven as directed on crescent roll package. Brown hamburger. Drain. Add soup mix and ketchup. Remove from heat. Stir in cheese. Cut crescent roll triangles in half. Put a spoonful of meat on each. Fold and pinch shut. Bake according to crescent roll directions.

SPAGHETTI SAUCE

Kay O'Connor

- | | |
|-------------------------------|-----------------------------|
| 1 lb. ground beef | ½ tsp. garlic powder |
| ½ C. onion (chopped) | ½ T. sugar |
| 1 (#2) can tomatoes (crushed) | 1 T. salt |
| ½ tsp. black pepper | 1 bay leaf |
| ½ tsp. basil leaves | 1 (10 oz.) can tomato paste |

Brown beef and onion. Drain grease. Add all but tomato paste. Cover. Cook over low 2 hours. Add tomato paste. Cook 1 more hour. Add mushrooms, if desired. Remove bay leaf before serving.

TACO CASSEROLE

Margaret Laughlin

- | | |
|---------------------------|-------------------------|
| 1 lb. ground beef | Cheese (shredded) |
| 1 pkg. taco seasoning mix | Creamy Italian dressing |
| Small carton sour cream | Taco sauce |
| 1 tube crescent rolls | Tomatoes |
| Tortillas (crushed) | Lettuce (shredded) |

Brown and drain meat. Add seasoning and sour cream. Separate rolls into squares. Pat in a 9x13-inch pan. Top with crushed tortillas. Spread meat over tortillas. Bake at 325° for 20 minutes. Add more tortillas and cheese. Return to oven until cheese melts. Serve with remaining ingredients.

— MEATLESS —

Presbyterian Ulster Irish settlers came to America in the 18th century. They settled in the hills of Appalachia. They looked upon King William of Orange (King Billy) as having given them their religious freedom. The term "hillbilly" was used to describe them.

CHOW MEIN CASHEW CASSEROLE

- | | |
|---------------------------------|------------------------------|
| 1 (3 oz.) can chow mein noodles | 1 C. celery (finely chopped) |
| 1 T. soy sauce | ¼ lb. lightly salted cashews |
| 1 T. margarine (melted) | ¼ C. onions (chopped) |
| 1 (12 oz.) can tuna (drained) | ¼ C. water |
| 1 can cream of mushroom soup | |

Toss first 3 ingredients together. Set aside. Sauté onions in margarine. Add remaining ingredients. Turn into a shallow casserole. Top with noodles. Bake at 350° for about 45 minutes.

EGG GRAVY

Sandy Mensen

- | | |
|-----------------------------|--------------------------|
| 1 dozen eggs | 2 C. milk (or as needed) |
| 1 stick butter or margarine | 1 pkg. oven rolls or |
| ½-¾ C. flour | ½ loaf of bread |

Hard boil the eggs. Peel and cool. In large frying pan, over low heat, melt butter. Slowly add flour stirring into butter until it becomes pasty. Slowly add milk, stirring continuously until a white gravy has formed. If gravy is lumpy, use a fork or potato masher to smooth it out. Slice eggs and add to gravy. Continue to stir. Once the egg gravy is heated through, pour over hot oven rolls or toast. Salt and pepper to taste.

LAZY LASAGNA (FOR TWO)

Marie Maher

- | | |
|--------------------------------------|-------------------------------|
| 1 C. spaghetti sauce | 1½ C. wide noodles (cooked) |
| ½ C. cottage cheese | 2 T. Parmesan cheese (grated) |
| ¾ C. mozzarella cheese
(shredded) | |

Warm sauce. Stir in next two cheeses. Fold in noodles. Pour into 2 greased 2-cup casserole. Sprinkle in Parmesan cheese. Bake uncovered at 375° for 20 minutes or until bubbly.

PESTO PASTA

Becky Hughes

- 4 cloves garlic
- ½ C. fresh basil or
¼ C. dry basil
- ¼ C. fresh parsley or
⅛ C. dried parsley
- ⅛ C. pine nuts
- ½ C. olive oil
- ½ C. Parmesan cheese
- ½ lb. pasta

Combine all ingredients except pasta in upright blender. Puree to desired consistency. Boil pasta. Pour pesto onto pasta. I like to also mix grilled or sautéed shrimp into the pesto.

MOSTACCIOLI SPINACH BAKE

Debby Slater

- 1 (8 oz.) pkg. uncooked
mostaccioli (3 C. uncooked
pasta or tubular pasta)
- 2 T. reduced calorie margarine
(divided)
- ½ C. vertically sliced onions
- 2 tsp. garlic (minced)
- ¼ C. flour
- 2½ C. skim milk
- Parsley sprigs (optional)
- 1¼ C. (5 oz.) Parmesan cheese
(shredded & divided)
- 1½ tsp. Italian seasoning
- ½ tsp. pepper
- 1 (14.5 oz.) can diced tomatoes
with basil, garlic & oregano
- 1 (10 oz.) pkg. frozen spinach
- ¼ C. dry bread crumbs
- 2 T. (½ oz.) preshredded
Parmesan cheese

Thaw and drain spinach. Cook pasta. Drain and set aside. Melt 1 T. margarine in sauce pan over medium high heat. Add onion and garlic. Sauté 5 minutes to tender. Add flour. Cook 30 seconds, stirring constantly. Gradually add milk. Cook 4 minutes or to bubbly. Remove from heat. Stir in ¼ C. cheese and seasonings. Remove from heat. Combine pasta, cheese sauce, tomatoes and spinach in a large bowl. Stir well. Spoon mixture into a 9x13-inch pam sprayed baking dish. Combine bread crumbs, 2 T. cheese and remaining 1 T. margarine. Sprinkle over pasta. Bake at 350° for 30 minutes or until thoroughly heated. Garnish with remaining cheese and parsley if desired.

EXTRA EASY VEGGIE PIZZA

Peg Martin

- | | |
|-----------------------------------|----------------------------------|
| 1½ C. Bisquick or Jiffy brand mix | Vegetables as you wish-examples: |
| ⅓ C. very hot water | mushrooms (sliced), green, red, |
| 1 (8 oz.) can pizza sauce | or yellow bell peppers, red or |
| 1 (8 oz.) pkg. mozzarella cheese | yellow onion slices |

Grease 12-inch pizza pan. Combine Bisquick and hot water. Beat 20 strokes or until soft dough forms. Press into pan. Spread sauce over dough. Top with vegetables. Sprinkle with cheese. Bake at 450° for 12-15 minutes or until golden brown.

— PORK —

IRISH SAYINGS

Time is a great storyteller.

Is gairid ár gcairt ar an saol seo - our lease on life is short.

May the good earth be soft under you when you rest upon it. May it rest easy over you when, at the last, you lay under it. May it rest so lightly over you that your soul may be out from under it quickly and up, and off, and be on its way to God.

CORNDOG CASSEROLE

- | | |
|-----------------------------|--------------------------------|
| 1 C. celery (thinly sliced) | 1½ C. milk |
| 1½ C. onions (chopped) | 1 tsp. poultry seasoning |
| 3 T. oleo | 2 (8 oz.) pkgs. corn bread |
| 1½ lbs. hot dogs | muffin mix |
| 2 eggs | 2 C. cheddar cheese (shredded) |
| | Pepper (as desired) |

Sauté celery and onion in oleo until soft. Set aside. Cut hot dogs lengthwise into quarters and then each piece in thirds. Sauté in original pan 5 minutes. Combine remaining ingredients. Add vegetables and hot dogs. Pour in a greased 3-quart rectangular baking pan. Bake uncovered at 400° 30 minutes. This is good to have ready for football fans gathered in front of the TV.

LISA'S QUICHE

Carol Ann Gutschenritter

1½ C. Swiss cheese (grated)
1 pie crust
Sautéed onions
4 eggs (beaten)
1½ C. milk

3 T. flour
¼ tsp. salt
¼ tsp. dry mustard
Pepper
4 slices bacon (fried)

Put cheese and onions and anything else you want in the crust. Combine remaining ingredients. Pour in crust. Bake at 375° for 45 minutes or until center is set.

MICROWAVE POTATO HAM DINNER

Karen Madison

3 C. peeled potatoes (cubed)
1½ C. carrots (sliced)
1 C. celery (chopped)
½ C. water
2 T. green pepper (chopped)
2 T. reduced fat margarine

3 T. flour
¼ tsp. salt
⅛ tsp. pepper
1½ C. skim milk
½ C. reduced fat cheddar cheese
(shredded)
2 C. cooked lean ham (cubed)

Combine first 4 ingredients in large microwave bowl. Cover. Microwave on high 10 minutes, stirring once. Add green pepper. Cover. Microwave on high 4-5 minutes, stirring once. Pour into a 2-quart microwave safe baking dish coated with nonstick cooking spray. Set aside. In a microwave safe bowl, heat margarine, covered on high for 40-50 seconds or until melted. Stir in flour and salt and pepper to smooth. Gradually add milk. Cook uncovered on high for 2-3 minutes or until thickened and bubbly, stirring after each minute. Stir in cheese until melted. Pour over vegetables. Stir in ham. Cover. Microwave on high 4-5 minutes or until heated through. Serves 6. One serving (1¼ C.) equals 251 calories. Diabetic exchange: 2 lean meat, 1½ starch, 1 vegetable, ½ fat.

MACARONI SAUSAGE BAKE

Jackie Hughes

- | | |
|-------------------------------|---|
| 1 lb. sausage | 2 C. Velveeta American cheese
(shredded) |
| ½ C. onion (chopped) | ⅔ C. milk |
| 3 oz. macaroni (big cup) | 3 eggs (slightly beaten) |
| 2 cans cream of mushroom soup | |

Brown meat and onion. Place in 8x12-inch casserole. Cook macaroni in salt water. Drain. Put over meat. Combine soup and milk. Slowly stir in eggs and cheese. Pour over macaroni. Bake at 350° for 45 minutes.

POLISH REUBEN CASSEROLE

- | | |
|--|---|
| 2 (10¾ oz.) can reduced sodium
cream of mushroom soup | 1 (8 oz.) pkg. medium egg
noodles (uncooked) |
| 1⅓ C. milk | 1 lb. fully cooked polish sausage
(cut in ½" pieces) |
| 1 T. prepared mustard | 1½ C. Swiss cheese (shredded) |
| ½ C. onion (chopped) | ¾ C. soft whole wheat
bread crumbs |
| 2 (14 oz.) cans sauerkraut
(rinsed & drained) | 1 T. butter (melted) |

Combine first 4 ingredients in large bowl. Add next 3 ingredients. Put in greased 3-quart rectangular baking dish. Sprinkle with cheese. Combine bread crumbs and butter. Sprinkle over casserole. Bake covered at 350° for 1 hour or until noodles are tender. Serves 8.

HAWAIIAN HOT DISH

Joan Laughlin

- | | |
|---------------------------------|---|
| 2 (12 oz.) cans Spam | 2 (1 lb. 4 oz.) can kidney beans
(undrained) |
| 6 slices bacon | 2 T. ketchup |
| 1 C. pineapple chunks (drained) | ¼ tsp. allspice |
| ½ C. onion (finely chopped) | |

Cut Spam into ½-inch cubes. Fry bacon to crisp. Drain. Crumble coarsely. Reserve 1 T. bacon fat in skillet. Reduce heat to moderate. Add Spam, pineapple and onion. Cook until onion is tender and Spam is lightly browned. Add remaining ingredients. Heat until mixture bubbles.

— POULTRY —

Keep smiling. It makes people wonder what you are up to!

KETCHUP: You shake and shake and shake the bottle. None will come out and then a lot'!!

CHICKEN CASSEROLE

Verilee Nicholas

4 chicken breasts (cooked)	1 C. sour cream
2 C. Ritz cracker crumbs	1 can cream of chicken soup
½ C. butter (melted)	½ C. chicken broth

Chop chicken. Combine cracker crumbs and butter. Put half in 9x12-inch dish. Cover with chicken. Mix remaining ingredients. Pour over chicken. Cover with remaining crumbs. Bake at 350° for 25 minutes. Cooked noodles may be added with chicken pieces, if desired.

CHICKEN CASSEROLE

Mary Anne Johnson

4 C. cooked chicken	1 can chicken broth
2 C. cooked macaroni	2 T. cheese (grated)
2 cans cream of chicken soup	1 tsp. salt
1 soup can milk	

Combine all ingredients. Place in greased 9x13-inch pan. Bake at 350° for 1 hour or until lightly browned.

CHICKEN/BEAN ENCHILADA CASSEROLE

Brady Gutschenritter (Age 11)

2 large cans chunk chicken	4 (10'') tortilla shells
2 cans pinto beans (undrained)	2 C. cheddar cheese (shredded)
1-2 C. salsa	

Drain chicken. Place in a bowl. Use fork to separate. Add beans and salsa. Put 2 tortillas in bottom of a 9x13-inch pan. Spread ½ of chicken mixture over shells. Cover with 1 C. cheese. Repeat for a second layer. Bake at 350° for 30-45 minutes.

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CHICKEN BROCCOLI CASSEROLE

Monica Regan

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|---|--|
| 3 pkgs. frozen broccoli or chopped broccoli | 2 tsp. lemon juice |
| 6 chicken breasts (cooked) | 6 T. sherry |
| 3 cans cream of chicken soup | $\frac{3}{4}$ C. cheddar cheese (shredded) |
| $1\frac{1}{2}$ C. mayonnaise | $\frac{3}{4}$ C. soft bread crumbs |
| | 2 T. butter (melted) |

Arrange cooked broccoli in 9x13-inch pan. Cut chicken in bite size pieces and place over broccoli. Combine next 4 ingredients. Pour over chicken. Sprinkle with cheese and crumbs. Drizzle with butter. Bake 1 hour until bubbly and hot.

CREAMY CHICKEN AND BROCCOLI

JoAnn Cheney

- | | |
|----------------------------------|---|
| 1 lb. boneless chicken breast | Salt & pepper (to taste) |
| 1 small onion (chopped) | 1 C. cooked ham (cubed) (opt.) |
| 2 T. butter | 1 (10 oz.) pkg. frozen broccoli (thawed) |
| 1 can cream of chicken soup | 3 strips cooked bacon (crumbled) (optional) |
| $\frac{2}{3}$ C. mayonnaise | Hot cooked pasta or rice |
| $\frac{1}{2}$ C. sour cream | 1 C. Swiss cheese (shredded) |
| $\frac{1}{8}$ tsp. garlic powder | |

Cut chicken into 1-inch cubes. Sauté chicken and onion in butter, in large skillet until meat is no longer pink. Combine next 5 ingredients. Add to chicken mixture. Stir in next 3 ingredients. Cover. Cook to heat through. Serve over pasta. Sprinkle with cheese, if desired.

CHICKEN AND PASTA

- | | |
|---|----------------------------------|
| 1 lb. boneless, skinless chicken breasts (cut up) | $\frac{1}{4}$ tsp. garlic powder |
| 1 can cream of mushroom soup | 1 large pkg. California mix |
| 1 soup can water | 2 C. uncooked medium egg noodles |

In nonstick skillet, cook chicken until browned. Set chicken aside. Add all but noodles. Cook over medium heat, stirring often. Add noodles. Cook over medium heat 5 minutes. Return chicken to pan, cook 5 minutes or until noodles are done, stirring often.

CHICKEN AND BROCCOLI PIE

Peg Martin

- | | |
|--|----------------------|
| 1 bunch fresh broccoli (cooked)
or bag frozen broccoli (thawed) | 2 eggs |
| 1½ C. cheddar cheese (shredded) | ½ C. onion (chopped) |
| 1 C. cooked chicken (chopped)
or 8 oz. canned chicken | ½ C. Bisquick |
| | 1 C. milk |
| | ½ tsp. salt |
| | ¼ tsp. pepper |

Grease 9-inch pie plate. Arrange broccoli, 1 C. cheese and onion in pie plate. Combine remaining ingredients. Pour over rest. Bake at 400° for 35 minutes or until knife comes out clean when testing center. Sprinkle with remaining cheese. Bake 1-2 minutes longer. Let stand 5 minutes before cutting.

BAKED CHICKEN AND NOODLES

Jamie Delehant

- | | |
|---|---|
| 1 large stewing hen | 2 (1 lb.) bags Aunt V's frozen
noodles |
| 2 large carrots (halved) | 3 hard boiled eggs (chopped) |
| 2 celery stalks (halved) | ½ C. parsley (chopped) |
| 2 medium onions (quartered) | 1 C. flour |
| 8 black peppercorns | Salt & pepper (to taste) |
| Water to cover chicken | 2 pkgs. Ritz crackers
(finely crushed) |
| 1½ C. + 3 T. butter | |
| 1 lb. fresh mushrooms
(coarsely chopped) | |

Place chicken, without liver, in stockpot. Add next 5 ingredients. Cover and boil. Skim off foam. Reduce heat. Cook until very tender. Melt 3 T. butter over low heat. Add and sauté mushrooms until golden brown; set aside. Let cooked chicken cool. Cut up in fairly large pieces. Strain broth. Degrease. Remove 7 C. broth and set aside. Bring remaining broth and additional water, if necessary, to boil. Cook noodles according to package directions. Some frozen noodles do not have to be cooked for casseroles. Drain. Set aside. Layer noodles, chicken, mushrooms, eggs and parsley in a greased 9x13-inch pan. Begin and end with noodles. In large sauce pan melt 1 C. butter over medium/high heat. Whisk in flour until a smooth paste. Whisk in 7 C. reserved broth and stir until thickened to gravy. Add salt and pepper. Pour gravy over chicken noodle layers making sure gravy goes down to bottom of pan. Melt ½ C. butter. Toss with cracker crumbs. Top casserole evenly. Bake at 375° for 1 hour or until bubbly.

CHICKEN LASAGNE

Theresa (McDonald) Dowd

- | | |
|------------------------------|--|
| ½ C. butter | 2 C. cottage cheese |
| ½ C. flour | 1 egg (slightly beaten) |
| ½ tsp. salt | ½ lb. lasagne noodles (uncooked) |
| ½ tsp. dried basil | 1 (10 oz.) pkg. frozen spinach
(thawed & drained) |
| 3 C. chicken broth | ½ lb. mozzarella cheese
(thinly sliced) |
| 2½ C. cooked chicken (diced) | ½ C. Parmesan cheese (grated) |

Melt butter. Blend in flour, salt and basil. Add broth. Stir constantly to a boil. Remove from heat. Add chicken. Set aside. Mix cottage cheese and egg. Set aside. Lightly grease 9x13-inch pan. Layer ⅓ chicken, ½ noodles, ½ cottage cheese mixture, ½ spinach, ½ mozzarella cheese. Repeat layers. Cover with remaining ⅓ chicken mixture. Top with Parmesan cheese. Bake covered at 375° for 45 minutes.

CHEDDARY CHICKEN AND PASTA

- | | |
|---------------------------------|--|
| 1 lb. chicken breasts (cubed) | 2 C. rotini pasta (uncooked) |
| 1 (10 oz.) pkg. frozen broccoli | 1 (8 oz.) pkg. cheddar &
American cheese (shredded) |
| 1 (14 oz.) can chicken broth | |

Cook chicken in Pam sprayed skillet until cooked through. Add broth to skillet. Bring to a boil. Stir in pasta. Top with broccoli. Return to a boil. Cover and simmer 10-12 minutes or until pasta is tender, stirring halfway through cooking. Stir in cheese. Cook and stir on low heat until cheese is melted. Let stand 5 minutes for sauce to thicken. Makes 4 servings.

CHICKEN POT PIE

Lynn Cheney (David)

- | | |
|---|----------------|
| 2 C. frozen mixed vegetables | 1½ C. Bisquick |
| 1½ C. cooked chicken | ¾ C. milk |
| 2 cans cream of chicken or
2 cans cream of mushroom soup | 2 eggs |

Thaw vegetables. Combine with chicken and soups in 8-inch square pan. In separate bowl mix remaining ingredients. Pour over vegetable mixture. Bake at 400° for 30 minutes or until golden brown.

CHICKEN POT PIE

Kari Kinsella

1 (15 oz.) folded refrigerated
pie crust (2 crusts)
1 can cream of chicken soup
¼ C. milk

3 C. cooked chicken
1 (16 oz.) pkg. frozen peas
& carrots
½ tsp. black pepper
1 egg (beaten)

Thaw vegetables. Unfold 1 crust. Place in 9-inch deep dish plate. Press firmly in plate. Combine next 5 ingredients. Mix well. Pour into crust. Place remaining crust over top. Trim and pinch edges together to seal. Flute, if desired. Brush egg over top. Using a sharp knife, cut 4 (1-inch) slits in the top. Bake at 425° for 40-45 minutes or until crust is golden. Allow to sit 10 minutes before serving.

CHICKEN POT PIE

Margaret Laughlin

1½ C. chicken broth
½ C. flour
4 C. cooked chicken (cubed)
Small can peas & carrots
1 can cream of mushroom soup
Onions (chopped)

¼ tsp. salt
¼ tsp. pepper
2 C. Bisquick
1¼ C. milk
1 tsp. garlic powder
½ tsp. celery seed

Combine broth and flour. Add chicken, vegetables, soup and salt and pepper. Put in greased casserole or 11x7-inch pan. Combine remaining ingredients. Pour over chicken mixture. Bake at 350° until top is set 30 minutes or more depending on pan size.

CHICKEN AND RICE

Darlene Laughlin

1 can cream of celery soup
4 chicken breasts
1 C. Minute Rice
1 C. water

Put chicken breasts in pyrex dish. Combine remaining ingredients. Pour over chicken. Bake at 375° for 45 minutes or until chicken is done.

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HOT BAKED CHICKEN SALAD

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|--|-----------------------------|
| 1½ C. cooked chicken (cut up) or
2 (5 oz.) cans chicken (drained) | Dash pepper |
| 1½ C. celery (sliced) | 2 tsp. onion (minced) |
| ½ C. walnuts (chopped) | 2 T. lemon juice |
| ½ tsp. salt | ¾ C. mayonnaise |
| | 1 C. potato chips (crushed) |

Combine first 8 ingredients. Heap in baking dish. Sprinkle with chips. Bake at 450° for 15 minutes or until lightly browned. Serves 4.

SCALLOPED CHICKEN

Dorothy Maher

- | | |
|----------------------------------|-----------------------------|
| 1 box Creamettes (2 C. uncooked) | 1 lb. Velveeta cheese |
| 2 C. chicken (cooked & deboned) | 1 small onion (chopped) |
| 2 C. broth or milk | 2 T. chopped pimento (opt.) |
| 2 cans cream of mushroom soup | Cracker crumbs |

Mix all ingredients except cracker crumbs. Pour into a greased 9x13-inch pan. Refrigerate overnight. Remove from refrigerator 1 hour before baking. Top with cracker crumbs. Bake at 350° at least 1 hour.

CHICKEN TACOS

Maria Blake

- | | |
|---|---------------------------------------|
| 1 T. oil | 1 (1¼ oz.) pkg. taco
seasoning mix |
| 1 lb. boneless, skinless chicken
breasts (cut in strips) | 2 C. Minute Rice (uncooked) |
| 2 C. water | 10 flour tortillas |
| 1 C. thick 'n chunky mild salsa | Cheddar cheese (shredded) (opt.) |

Heat oil in skillet on medium heat. Add chicken. Cook and stir 6 minutes or until cooked through. Add next 3 ingredients. Bring to a boil. Stir in rice. Cover. Cook on low 5 minutes. Spoon onto tortillas. Sprinkle with cheese. Enclose by folding tortillas.

HEARTY CHICKEN STRATA

Jackie Hughes

10 C. bread cubes (½" cubes)
2 C. cooked chicken (diced)
1 C. potatoes (diced)
1 C. celery (diced)
½ C. carrots (diced)
¼ C. fresh parsley (minced)
4 C. milk

2 C. chicken broth
5 eggs (beaten)
¼ C. margarine (melted) or butter
1 tsp. salt
½ tsp. pepper
1-2 (12 oz.) jars chicken gravy
(warmed) (opt.)

Arrange bread cubes in single layer on large baking sheet. Bake at 350° for 20-30 minutes until golden brown and crisp. Place in large bowl. Add next 5 ingredients. Combine next 6 ingredients. Pour over bread mixture. Stir to coat. Transfer to greased 9x13x2-inch baking dish. Bake uncovered for 45 minutes. Stir. Bake 45 minutes longer until knife inserted near center comes out clean. Serve with gravy, if desired.

♥ GREAT TURKEY CASSEROLE

John Head

In Memory of Vivian Head

½ C. or more cooked turkey
or chicken
2 T. pimento (diced)
3 C. white sauce

½ C. buttered bread crumbs
1½-2 C. broccoli
(steamed or boiled)
Grated cheese for topping

WHITE SAUCE:

5 T. butter
5 T. flour

1 C. milk
Salt (to taste)

Combine first 3 ingredients. Spoon into casserole dish. Top with ¼ C. crumbs. Bake at 350° for 15 minutes. Spoon drained broccoli on top of casserole. Sprinkle with grated cheese of your choice. Top with remaining bread crumbs and more cheese, if desired. Return to oven and continue baking until brown.

Sauce: Melt butter. Stir in flour. Cook over low heat, stirring until smooth and bubbly. Gradually add milk while stirring. Continue until thick, stirring constantly. Add salt to taste.

TURKEY TETRAZZINI

- | | |
|----------------------------------|-----------------------------|
| 1 (12 oz.) pkg. wide egg noodles | 1½ C. frozen peas & carrots |
| 1 can cream of mushroom soup | 2 T. pimento |
| ½ C. milk | ¼ C. bread crumbs |
| ½ C. water | 1 T. Parmesan cheese |
| 2 C. cheddar cheese (shredded) | 1½ C. turkey (cubed) |

Cook noodles. Drain. Combine next 4 ingredients in sauce pan or microwave. Cook and stir until cheese melts and sauce is hot. Stir in cooked noodles, turkey, vegetables and pimento. Spoon into greased baking dish. Sprinkle with crumbs and Parmesan cheese. Bake uncovered at 375° for 30 minutes or until hot. Serves 6.

WHITE BEAN AND SAUSAGE RIGATONI *Pamela (Cheney) Jensen*

- | | |
|--|---|
| 1 (8 oz.) pkg. rigatoni | 6 oz.) smoked turkey sausage
(cooked & sliced) |
| 1 (15 oz.) can white kidney,
Great Northern or Navy beans
(rinsed & drained) | 1 tsp. basil (chopped) or to taste |
| 1 (14 oz.) can stewed tomatoes
(undrained) | ¼ C. Asiago or Parmesan cheese
(finely shredded) |

Cook rigatoni according to package directions. Drain. Return to pan. Cook beans, tomatoes and sausage until heated through while rigatoni cooks. Combine. Add basil. Sprinkle with cheese.

— SEAFOOD —

The Claddagh ring, especially in Galway, acted as the friendship, engagement and wedding ring. The finger on which the woman wore the ring indicated if she was married, engaged, or "footloose and fancy free."

TUNA LASAGNE

Cheryl Meyer

- | | |
|--|-------------------------------|
| 1 (8 oz.) pkg. lasagne noodles | 2 cans cream of mushroom soup |
| 4 small cans tuna (drained) | 1 tsp. oregano |
| 1 (8 oz.) pkg. mozzarella cheese
(shredded) | 1 tsp. salt (optional) |
| 2 cans cream of celery soup | 1 small onion (optional) |

Cook lasagne noodles according to package directions. Mix tuna, seasoning and onion in a bowl. In greased lasagne baking dish layer noodles, meat mixture and cheese to make 2-3 layers. Bake at 350° for 1-1½ hours (I bake it covered for 30-45 minutes and uncovered the remaining time).

CREAMY TUNA AND NOODLES

Wanda Maher

- | | |
|------------------------------|------------------------------|
| 3 C. noodles (uncooked) | ¼ C. milk |
| 1 C. water | 1 C. American cheese (cubed) |
| 1 can cream of mushroom soup | 2 cans tuna (drained) |
| ¼ tsp. salt | 1 (10 oz.) pkg. frozen peas |
| ⅛ tsp. pepper | ½ C. potato chips (crushed) |

Combine first 5 ingredients in 1½-quart glass casserole. Cover. Microwave on 100% for 10 minutes, stirring once. Stir in next 4 ingredients. Recover. Microwave 5-6 minutes or until noodles are tender and mixture is heated through, stirring once. Sprinkle with chips before serving.

— SOUP —

USE A RECIPE?

I guessed the pepper, the soup was too hot.
 I guessed the water, it dried the pot.
 I guessed the salt and what do you think?
 We did nothing else the whole day but drink!
 I guessed the sugar, the sauce was too sweet,
 And so by guessing I spoiled your treat.
 And now I guess nothing, for cooking by guess
 Is sure to result in one heck of a mess!

MEALS ALL IN ONE • SOUPS AND SANDWICHES

BAVARIAN BARLEY SOUP

Therese Sunderman

- | | |
|--------------------------|------------------------|
| 1/2 lb. lowfat sausage | 1 bay leaf |
| 3/4 C. barley | 4 C. chicken broth |
| 2 C. cabbage (shredded) | 1 C. water |
| 1 C. carrots (sliced) | 2 cans stewed tomatoes |
| 1/2 C. onion (chopped) | 1 T. prepared mustard |
| 1 clove garlic (crushed) | 1 C. croutons |

Brown sausage. Drain. Add all remaining ingredients except mustard and croutons. Cover. Simmer 1 hour. Stir in mustard and croutons. Serves 6.

EISENHauer BEAN SOUP

Laurie McGargill

- | | |
|-----------------------------|----------------------------|
| 1 lb. navy beans | 1 clove garlic (minced) or |
| 1/2 tsp. soda | 1/8 tsp. garlic powder |
| 1 ham bone or | Salt & pepper (to taste) |
| cubed ham (Cure 81) | 1 celery (chopped) |
| 1 onion (chopped or sliced) | 2 carrots (chopped) |
| 4 cloves | 1 1/2 C. potatoes (mashed) |

Wash and pick over beans. Put in pan. Cover with cold water. Add soda. Heat to boiling. Drain. Cover with cold water. Add next 4 ingredients. Bring to a boil. Turn to low. Simmer 3 hours until beans are tender. The last 1/2 hour add the remaining ingredients. Pick out the cloves before serving.

CALIFORNIA MIX SOUP

Lorri Greiner

- | | |
|--------------------------|-----------------------------------|
| 4 C. chicken broth | 1 bag California Mixed vegetables |
| 4-5 potatoes (diced) | 2 cans cream of chicken soup |
| Dry onions | 1 lb. Velveeta cheese |
| Salt & pepper (to taste) | |

Combine first 4 ingredients. Cook for 10 minutes. Add vegetables. Cook an additional 10 minutes. Add soup. Bring to a boil. Add Velveeta. Simmer until cheese melts. Very easy and very good.

HOMEMADE CHICKEN NOODLE SOUP

Eileen Laughlin

- | | |
|---|-----------------------------------|
| 2 pkgs. chicken breasts (2-3 lbs.)
or chicken strips | 5 chicken bouillon cubes |
| 3 bay leaves | 2 cans cream of chicken soup |
| | 1 (16 oz.) bag frozen egg noodles |

Dice and cook chicken. Put in pan with enough water to cover. Add bay leaves and bouillon. Salt and pepper to taste. Cover. Cook about 1 hour. Add more water periodically, if necessary. Slowly add cans of soup. Add more water, if necessary. Add noodles. Simmer about 1 hour. Ready to eat but is best the next day. You could also add bacon, cheese or potatoes to the soup at anytime for a little different flavor.

NOODLES OF NOODLES SOUP

Margaret Laughlin

- | | |
|--|-------------------------------|
| 2 cans chicken broth | 2 ribs celery (sliced) |
| 3/4 lb. chicken breast
(cooked & diced) | 1/2-1 tsp. garlic powder |
| 2 carrots (sliced) | 5 C. water |
| 1 onion (chopped) | 1/4 tsp. pepper |
| | 2 pkgs. chicken Ramen noodles |

Cook vegetables in chicken broth to tender. Add seasoning packet from noodles and remaining ingredients. Cover. Simmer about 20 minutes. Break noodles into small pieces. Add. Cover. Cook about 3 minutes. Option: Add additional seasoning packets for more taste.

CHICKEN VEGETABLE SOUP

Darene Gutschenritter

- | | |
|----------------------------------|--|
| 1 C. cooked chicken (diced) | 1 C. water |
| 1 celery rib (chopped) | 1 chicken bouillon cube |
| 1 large carrot (peeled & sliced) | 1 can chicken broth |
| 1 T. red onion (finely chopped) | 1 pkg. Ramen chicken
flavor noodles |

Simmer vegetables in water with bouillon cube 5 minutes. Add chicken and broth. Cook noodles as directed. Add to rest. Heat to desired temperature. Use more chicken broth if thinner soup is desired.

CROCKPOT CHILI

Kari Kinsella

- | | |
|---------------------------------------|--------------------------------|
| 2 (15 oz.) cans dark red kidney beans | 1 medium onion (chopped) |
| 1 tsp. garlic powder | 1-2 tsp. chili powder |
| 1/4 tsp. crushed oregano leaves | 1 pint canned tomatoes |
| 1/4 tsp. pepper | 2-3 (24 oz.) cans tomato sauce |
| 1/4 tsp. salt | 1-2 lbs. ground beef (browned) |

Put all ingredients in a crock pot. Cook on medium 3-4 hours.

COUNCIL CHILI

Margaret Laughlin

- | | |
|-----------------------------|---------------------------|
| 3 lbs. ground beef | Chili beans (as you like) |
| 1 T. onion salt | 2 T. or more chili powder |
| 1 (46 oz.) can tomato juice | |

Fry and drain beef. Simmer with remaining ingredients. Works good on low in a crock pot for a few hours.

NORTH OF THE NOTCH CHILI

Teresa Jardon

- | | |
|-------------------------------------|-------------------------------------|
| 4 C. cooked chicken or beef (cubed) | 1 tsp. salt |
| 1 C. cooked garbanzo beans | 1 C. cooked black beans |
| 1 C. cooked pinto beans | 1 C. cooked kidney beans |
| 3 jalapeno peppers (seeded & diced) | 1 large red or yellow onion (diced) |
| 1 T. chili powder | 1 quart stewed tomatoes |
| | 1 tsp. black pepper |
| | 2 tsp. Tabasco sauce (optional) |

Combine all ingredients in a crock pot. Mix well. Turn on high. Plug in. After a full day of outdoor winter fun, ladle into mugs, top with shredded cheese and crushed Parmesan and garlic cheez-its. Serve with a side of tortilla chips.

CLAM CHOWDER

Cindy Akin

- | | |
|--------------------------|--------------------------------|
| 1½ C. celery (diced) | Bit of garlic powder |
| 1 C. carrots (grated) | Bit of oregano |
| 4 C. potatoes (diced) | 2 cans minced clams with juice |
| 1 medium onion (chopped) | 2 cans cream of chicken soup |
| 4 T. butter | 1 can evaporated milk |
| Salt & pepper | 1 C. cheese (grated) |

Put first 8 ingredients in a large pot. Add just enough water to cook. Do not cover. Cook potatoes to done but still in cubes. Do not drain. Add remaining ingredients and more salt and pepper, if necessary. If it is too thick, thin with milk.

HEARTY HAMBURGER SOUP

Michaela Martin

- | | |
|----------------------------------|--------------------------------|
| 1 lb. ground beef | ½ C. celery (chopped) |
| 4 C. water | 4 beef bouillon cubes |
| 1 (14½ oz.) can tomatoes (diced) | 1½ tsp. salt |
| 3 carrots (sliced) | ¼ tsp. pepper |
| 2 medium potatoes | ¼ tsp. dried oregano |
| 1 onion (chopped) | 1 C. frozen green beans (opt.) |

Peel and cube potatoes. Brown beef. Drain. Add next 10 ingredients. Bring to a boil. Reduce heat. Cover and simmer 15 minutes or until potatoes and carrots are tender. Add beans. Cover and simmer 15-30 minutes longer until beans are tender. Yields: 2-quarts to serve 8.

♥ POTATO SOUP

Martie Head Rose

In Memory of Vivian Head

- | | |
|-----------------------------|-------------------|
| 1 (10½ oz.) can potato soup | 1½ C. ham (diced) |
| 1 C. Half & Half | 1 T. butter |
| ¾ C. milk | |

Combine on low and stir. Mother added 2 potatoes, sliced thin. Once the soup was spooned into the bowl, she covered the top with Swiss cheese.

GOLDEN ONION SOUP

Janet (Cheney) Hogsed

¼ C. butter
1 T. brown sugar (packed)
1 tsp. Worcestershire sauce

2 large onions (chopped)
2 cans condensed beef broth
2 soup cans water

PARMESAN CROUTONS:

¼ C. butter
3 slices bread (1" cubes)

Parmesan cheese (grated)

Heat butter in 4-quart oven proof Dutch oven until melted. Stir in brown sugar and Worcestershire sauce. Toss onions in butter mixture. Bake uncovered at 325° for about 2½ hours, stirring every hour until onions are a deep golden brown. Stir in broth and water. Heat to boiling over high heat. Serve with Parmesan croutons. Heat butter in a 9x13-inch pan until melted. Toss bread cubes in butter to coat evenly. Sprinkle with cheese. Bake uncovered at 400° for 10-15 minutes, stirring occasionally until golden brown.

CHUNKY POTATO SOUP

Jamie Delehant

3 medium red potatoes
2 C. water
1 small onion
3 T. butter
3 T. flour
Red pepper flakes (crushed)

Black pepper
3 C. milk
½ tsp. sugar
1 C. cheddar cheese (shredded)
1 C. cooked ham (cubed)

Peel potatoes. Cut in 1-inch cubes. Bring water to a boil in large sauce pan. Add potatoes. Cook to tender. Drain. Reserve liquid. Set aside potatoes. Measure 1 C. cooking liquid. Set aside. Peel and finely chop onion. Cook in sauce pan with butter until translucent. Add flour. Season with pepper flakes and ground pepper, to taste. Gradually add reserved liquid, milk, sugar and potatoes to onion mixture. Add cheese and ham. Simmer on low for 30 minutes, stirring frequently.

POTATO SOUP

Bridget Campbell

- | | |
|-------------------|--------------------------------|
| ½ onion (chopped) | 2 C. water |
| 2 T. butter | 1 can cream of mushroom soup |
| 2 T. flour | 4 medium potatoes (diced) |
| 1 C. milk | Carrots, ham, mushrooms (opt.) |

Sauté onions in butter. When soft, add flour. Stir to smooth. Add milk. Heat, stirring constantly to boiling. Add remaining ingredients. Cook until potatoes are done.

CREAMY POTATO SOUP

Geraldine Laughlin

- | | |
|--------------------------|---|
| 1 medium onion (chopped) | 4 C. milk |
| 1 celery rib (chopped) | 1 (10¾ oz.) can cream of chicken soup |
| 1 medium carrot (grated) | ½ C. American cheese (cubed) or cheddar cheese (shredded) |
| ½ C. oleo | 6 large potatoes or 4 C. mashed potatoes |
| 2 T. flour | |
| ½ tsp. salt | |

Sauté onion, celery and carrot in oleo to tender. Stir in flour to blend. Gradually add milk. Bring to a boil. Cook and stir 2 minutes or until thickened. Add remaining ingredients. Cook and stir until cheese is melted and soup is heated through.

GOOD AND QUICK POTATO SOUP

Ver Keasling

- | | |
|---|-----------------------------|
| 8 C. frozen Southern style or chunky potatoes | 2 cans cream of celery soup |
| ¼ C. onion (chopped) | 4 C. milk |
| 2 C. water | ¼ C. oleo |
| | Salt & pepper (to taste) |

Cook potatoes and onion in water to tender (not mushy). This takes only a little while. Add remaining ingredients. Simmer 20 minutes on low.

TACO SOUP

Sandy Bugg

- | | |
|--------------------------------|---|
| 1 lb. ground beef (browned) | 1 can tomatoes |
| 2 pkgs. taco seasoning mix | 1 can whole kernel corn |
| 2 cans pinto beans | 1 can cream style corn |
| 1 can tomato sauce | 2 pkgs. Hidden Valley original dressing mix |
| 1 can Rotel tomatoes & chilies | 3 cans water |

Do not drain vegetables. Dump everything in a large pot or crock pot. Heat ½ hour or more. Add 2 cans of water. Simmer on stove or in crock pot all afternoon. Serve by putting Doritos or Fritos in the bottom of individual soup bowls. Add soup. Top with cheese and chopped black olives.

TACO SOUP

Amy Gutschenritter

- | | |
|----------------------------------|--|
| 2 lbs. hamburger (browned) | 1 can pinto beans |
| 1 small onion (chopped) | 3 (4 oz.) cans green chilies (drained) |
| 3 (15½ oz.) cans stewed tomatoes | 1 pkg. taco seasoning mix |
| 1 can black beans | 1 pkg. Ranch seasoning mix |
| 1 can hominy | ½ C. water |
| 1 can red beans | Salt & pepper (to taste) |

Rinse and drain hominy and beans. Combine all ingredients in a large stock pot or 6-quart crock pot. This can set on low all day. Top with cheddar cheese and sour cream. Serve with tortilla chips.

TOMATO SOUP

Maxine Wilkinson

- | | |
|-----------------|--------------------------|
| ½ peck tomatoes | 3 stalks celery |
| 6 onions | 3 sweet peppers |
| 3 carrots | Salt & pepper (to taste) |

Cut unpeeled tomatoes. Run remaining vegetables through food chopper. Cover. Simmer to soft. Bring tomatoes to boiling point. Add other simmered ingredients. Boil 40 minutes or until all vegetables are tender. Strain through a colander. Season. Put into sterilized jars. Seal.

TACO SOUP

Patty Laughlin

- | | |
|-----------------------------------|--|
| 1 lb. ground meat | 1 (16 oz.) can corn (undrained) |
| 1 onion (chopped) | 1 can tomato soup |
| 3 garlic cloves (minced) | 1 can kidney beans |
| 1 (16 oz.) can tomato sauce | 1 (4 oz.) can green chilies
(chopped) |
| 1 (16 oz.) can tomatoes (chopped) | 1 pkg. taco seasoning mix |

Rinse and drain beans. Brown meat. Remove and drain. Add a little oil. Cook onions and garlic to soft. Add meat and remaining ingredients. Cook 1 hour. Top with sour cream, chopped onions, cilantro, chopped black olives, grated cheese or anything else you like. Serve with corn chips or warm tortillas.

TORTELLINI AND SAUSAGE SOUP

Janet (Cheney) Hogsed

- | | |
|--------------------------------------|--|
| 1 lb. Italian sausage links (sliced) | 2 medium carrots (sliced) |
| 1 medium onion (chopped) | 2 cans condensed tomato soup |
| 3 C. water | 1 (8 oz.) pkg. dried or frozen
cheese filled tortellini |
| ½ tsp. basil | Parmesan cheese (grated) |
| ½ tsp. oregano | |

Cook onions and sausage in 4-quart Dutch oven until sausage is well done. Drain. Stir in all but cheese. Heat to boiling. Reduce heat. Cover. Simmer 20 minutes or until carrots and tortellini are tender. Serve with cheese.

VEGGIE SOUP

Betty Head

- | | |
|------------------------------|---|
| 1 lb. ground chuck (browned) | 1 (46 oz.) can V-8 juice |
| 1 pkg. Lipton onion soup | 1 (16 oz.) bag frozen mixed
vegetables |

Combine ingredients. Bring to a boil. Simmer 30 minutes. Makes 2-quarts.

WILD RICE SOUP

Diane Silkett

- | | |
|--|------------------------------|
| 3 C. cooked wild rice | 1 C. celery (sliced) |
| 2 C. cooked & cubed chicken
or turkey | 4 C. Half & Half |
| 1 C. ham (cubed) | 1 C. chicken broth |
| 1 C. carrots (shredded) | ¼ C. sherry or chicken broth |

Combine and heat thoroughly. Serves 8-10.

— SANDWICHES —

PEANUT BUTTER SANDWICH

In the pantry in our kitchen there is food on every shelf.
There's a snack that I enjoy and I can get it by myself.
When I am feeling hungry and I need to fill my belly,
I find the peanut butter, get some bread and lots of jelly.
Then I make myself a tasty sandwich, and I gobble every bite.
A peanut butter sandwich is simply a delight!
You can eat your cold bologna or enjoy some ham and cheese.
But for me, when I am hungry I say, "peanut butter please!"

CHEESE FRENCHIES

Pam Hughes

- | | |
|--------------------------|----------------------|
| 6 slices bread | 1½ C. milk |
| 6 slices American cheese | 1 tsp. salt |
| Miracle Whip | ¾ C. flour |
| 1 egg | Cornflakes (crushed) |

Remove crust from bread. Spread Miracle Whip on bread. Put cheese on bread. Cut each slice into quarters. Combine next 4 ingredients. Dip bread in batter. Dip into cornflakes. Set on cookie sheet. Put in freezer 15 minutes. Then freeze in baggies or put in deep fat fryer 5 minutes until golden brown.

HONEY MUSTARD SAUCE

- ¼ C. honey
- 2 T. mustard

Blend well.

- 1 T. Heinz 57 sauce

CHICKEN SALAD

- 3 C. cooked chicken or turkey
- 1-2 apples (chopped)
- ½ C. raisins
- ½ C. raisins
- ½ C. English walnuts (chopped)

- ½ C. celery (chopped)
- Miracle Whip
- Nutmeg
- Honey
- Ginger

Combine first 6 ingredients. Make a dressing out of remaining ingredients. Mix and chill.

TERRIE MARTIN'S CHICKEN SALAD

Therese Sunderman

- 6-7 lbs. boneless chicken breasts
- 2 pkgs. (72) mini-croissants
- 4 oz. almonds (slivered)
- 4 C. mild cheddar cheese (shredded)

- Salt & pepper
- 1 small jar real mayonnaise
- 1 medium jar Miracle Whip
- 1 pkg. onion soup mix
- 2-3 bunches green onions (chopped)

Boil chicken with onion soup mix. Drain reserving 1 C. broth. Break up chicken. Add remaining ingredients and reserved broth. Add more salad dressing, if mixture is dry. Serve warm or cold on croissants.

CUCUMBER SANDWICHES

Maxine Wilkinson

1 cucumber	Salt
4 hard boiled eggs	Paprika
1 tsp. onion (minced)	Mayonnaise

Pare cucumber. Cut lengthwise. Remove seeds. Chop cucumber. There should be 1 C. pulp. Add eggs and onion. Moisten with mayonnaise to a spreading consistency. Season to taste. Spread on buttered slices of white bread. Garnish with paprika.

NEW DENVERS

¼ C. ham	¼ C. Velveeta (cubed)
¼ C. onion (chopped)	8 slices bread (buttered)
¼ C. celery (chopped)	6-8 eggs
¼ C. green pepper (chopped)	½ C. milk

Grease 9x13-inch pan. Put 4 bread slices, buttered side down, in pan. Combine first 5 ingredients. Spread over bread. Top with remaining bread, buttered side up. Combine eggs and milk. Add salt and pepper. Pour over bread. Bake at 350° for 40-60 minutes. Cool a few minutes. Serves 4.

EGG SALAD

Margaret Laughlin

8 hard boiled eggs (chopped)	2 T. onion (chopped)
½ C. mayonnaise	1 tsp. dry mustard
4 T. celery (chopped)	Salt & pepper (to taste)

Combine all ingredients. A family favorite for Easter Sunday supper. A great way to use up all the dyed Easter eggs!

FRENCH DIP SANDWICHES

Laurie McGargill

3-4 lbs. rump roast
2 cans beef consommé
2 dry AuJus packets

1 pkg. dry Italian dressing mix
1 soup can water

Put roast in crock pot. Combine remaining ingredients. Pour over roast. Cook all day on low. You can start with a frozen roast.

TAVERN SANDWICHES

Laurie McGargill

1 stick margarine (softened)
1 T. poppy seed
3½ tsp. regular prepared mustard
½ medium mild onion (chopped)

1 lb. shaved ham
¾ lb. Swiss cheese (shredded)
12 Kaiser or sesame seed buns

Combine first 4 ingredients. Divide ham between buns. Top with first mixture. Sprinkle with Swiss cheese. Wrap buns in foil. Bake at 350° for 25 minutes.

TUNA SANDWICHES

Kathy Doyle

2 cans tuna (drained)
3 hard boiled eggs (chopped)
2 T. onion (chopped)
2 T. sweet pickle relish

Mayonnaise or salad dressing
Hot dog buns
Cheese (sliced)

Combine first 5 ingredients. Fill buns. Top with cheese. Wrap buns in foil. Heat in 300° oven for 10 minutes until cheese melts and mixture is heated through.

Keep smiling - it will make people wonder what you've been up to!

You can't keep trouble from coming, but you needn't give it a chair to sit on.

A man wrapped up in himself makes a very small bundle.

Instead of pointing a finger, why not hold out a hand?

Leftovers are a kind of food that are here today and here tomorrow.

You cannot do a kindness too soon because you never know when it will be too late.

Borrow trouble for yourself, if that's your nature - but don't lend it to your neighbors.

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

Wrinkles should merely show where the smiles have been.

Fretting is like a rocking chair; you can do a great deal of agitating in it without getting anywhere.

The only fair way to talk about somebody is to speak as though you knew he was listening in.

A friend - is a person who goes around saying nice things about you, behind your back.

Happiness is a perfume you cannot pour on others without getting a few drops on yourself.

A smile is a light in the window of your face to show your heart is at home.

The same rain that grows weeds for the pessimist, sprinkles flowers for the optimist!

Patience is the ability to idle your motor when you feel like stripping your gears.

Happiness is like potato salad - when you share it with others, it's a picnic.

Pies and Pastries

My Favorite Recipes in this section are:

RECIPE

PAGE #

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Hints for Pies and Pastries

Dust your pie pans with flour before lining them with dough. This will prevent the pie from sticking after it has been baked.

When separating the yolk from the white of an egg, break it into a funnel over a glass. The white will pass through and the yolk will remain in the funnel.

Add a tablespoon of cornstarch to the sugar when making meringue; it will not weep.

Egg whites will whip more easily if a pinch of salt is added to them. Placing the eggs in cold water for a time before whipping will also help.

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

If the oven is turned off just when the meringue is brown and the door is left slightly open, the pie cools slowly and prevents the meringue from splitting.

To prevent soggy pie crust in an unbaked pie shell, brush with a thin coating of egg white. Especially good for fruit pies.

Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallows will come to the top.

A pie crust will be more easily made and better if all the ingredients are cool.

If the juice from your apple pie runs over in the oven, shake some salt on it. This causes the juice to burn to a crisp so it can be removed.

Brushing frozen pies with melted butter before baking can eliminate dryness.

To cut a pie into five equal pieces, first cut a Y in the pie and then the two large pieces can be cut in half.

When making fruit pies, stick a few pieces of macaroni (drinking straws cut into short lengths can also be used) through the slits in the crust. This will prevent the juices from boiling over and permits the steam to escape.

When baking fruit pies, cut holes in the upper crust with a thimble and place crust on the pie. The holes will become larger; then place the little round circles back in place. This makes the pie look very decorative and allows the juices and steam to escape.

PIE CRUST

In early America, when times were hard and cooking supplies were scarce, cooks often had to scrimp and save ingredients. Apple pie was a favorite dish, but to save on lard and flour, only a bottom crust was made. More affluent house holds could afford both an upper and a lower crust, so their families became known as "the upper crust".

PIE CRUST

½ C. boiling water	½ tsp. baking powder
1 C. Crisco	1 tsp. salt
2½ C. flour	

Pour water over Crisco. Beat with mixer to creamy. Add remaining ingredients. Chill 15-20 minutes. Roll between waxed paper-floured.

BAKE SALE CRUST (6 SINGLE CRUSTS)

2½ C. margarine	6 C. flour
1 C. water	

Combine margarine and water. Bring to a boil. Add flour. Pat in pie pans.

BIG BATCH CRUST (5 CRUSTS)

4 C. flour	1 egg
1 T. sugar	½ C. ice water
2 tsp. salt	1 T. vinegar
¾ C. Crisco	

Combine first 3 ingredients. Cut in Crisco. Add remaining ingredients. Roll and divide between pans.

CRUMB CRUST

1½ C. graham, gingersnap,
vanilla wafer or chocolate
wafer crumbs

6 T. oleo (melted)
¼ C. sugar

Combine ingredients. Press in pan. Chill or bake at 350° for 5-8 minutes or as desired.

NO ROLL PASTRY

Margaret Laughlin

1½ tsp. sugar
1½ C. flour
½ tsp. salt

½ C. cooking oil
2 T. milk

Combine first 3 ingredients in small mixing bowl, stirring with a fork. Blend remaining ingredients in using a fork. Place bits of mixture around sides of pie pan and rest in center. Use fingers to make thin crust. The less you work with the mixture - the flakier the crust. Option: Add 1 tsp. cinnamon to mixture for apple pies.

OIL PIE PASTRY

Joan Laughlin

2 C. flour
½ tsp. salt

½ C. Wesson Soybean Oil
¼ C. cold 2% milk

Mix flour and salt in a bowl. Pour salad oil in a measuring cup. Add milk. Do not stir. Dump mixture into flour-salt mixture. Stir. Mixture should form into a ball without much handling. If the mixture is dry and crumbly, drizzle with 1 T. oil and shape into a ball. Form dough into 2 balls. Roll out, one at a time, between two sheets of waxed paper.

NOTE: Do not double this recipe. Prepare one batch at a time.

HELPFUL PIE HINTS

Helen Laughlin

A teaspoon of vinegar added to pie dough helps make a flaky crust.

Pie crust will not be hard or tough when milk is used in place of water.

When baking a single pie crust, prick dough in pan. Bake 5 minutes and prick the puffed areas again.

Nonshiny pans and glass baking dishes enhance browning.

To prevent soggy pie crusts, brush the bottom with egg white or sprinkle with a dusting of flour and sugar before filling.

For a shiny top crust, combine 1 egg, 1 tsp. sugar and ¼ tsp. cooking oil. Brush over the crust.

1 T. of lemon Jello sprinkled over an apple pie or 1 T. raspberry Jello sprinkled over a cherry pie will prevent runover and add flavor.

For a fluffier pumpkin pie, separate the eggs, whip the whites to stiff and fold in gently at the end.

Put a layer of miniature marshmallows in the bottom of a pumpkin pie; add filling and the marshmallows will rise as a topping.

Sprinkle a pie crust with powdered sugar before adding cream filling to prevent a soggy crust.

ALMOND CREAM PIE

Helen Laughlin

¾ C. sugar

⅓ C. flour

3 T. cornstarch

¼ tsp. salt

2 C. milk

3 egg yolks (beaten)

1½ tsp. almond flavoring

2 T. butter

9" pastry shell (baked)

Combine first 4 ingredients. Gradually stir in milk. Cook over medium heat until bubbly. Cook and stir 2 minutes more. Remove from heat. Stir a small amount of mixture into egg yolks. Put egg mixture into hot mixture. Cook 2 minutes more. Remove from heat. Add flavoring and butter. Pour into shell. Spread meringue on top. Bake 12-15 minutes or until golden brown. You can omit meringue and serve with whipped cream.

BANANA CREAM PIE

Margaret Laughlin

Prepared crust	1½ C. milk
Bananas	1 tsp. coconut or banana flavoring
2 (3 oz.) pkgs. instant vanilla or banana pudding mix	1 C. sour cream

Line crust with banana slices. Beat remaining ingredients. Pour over bananas. Chill.

BANANA CREAM PIE

1½ C. graham cracker crumbs	2 (3.5 oz.) pkgs. instant banana pudding mix
¼ C. sugar	3½ C. milk
⅓ C. margarine (melted)	1 (8 oz.) carton frozen whipped topping
5 bananas	2 additional bananas (optional)
3 oz. cream cheese	
1 T. lemon juice (optional)	

Combine first 3 ingredients. Press in bottom of 9x13-inch pan. Cut 5 bananas in ¼-inch slices on crust to cover in single layer. Reserve rest of bananas. Whip cream cheese to fluffy. Add pudding mix. Whip to smooth. Add milk. Mix to combine. Pour over bananas. Make another layer of bananas over this. Cover with whipped topping. Refrigerate at least 3 hours. Toss 2 bananas, sliced with lemon juice to garnish top of pie, if desired.

CRAZY BERRY BLUE PIE

Joan Laughlin

1 (9") crumb crust	⅓ C. lemon juice
1 envelope unflavored gelatin	1 C. (½ pint) sour cream
¼ C. cold water	1 (1 lb. 5 oz.) can blueberry pie filling
1 can condensed milk	

Put water and gelatin in a small sauce pan. Place over heat. Stir until dissolved. In medium sized bowl, combine milk and lemon juice. Stir in gelatin mixture. Fold in sour cream. Mix in 1¼ C. pie filling. Turn into crust. Refrigerate 2-3 hours. Garnish with remaining pie filling.

CHOCOLATE MOUSSE PIE

Maria Blake

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|----------------------------|--|
| 1 C. graham cracker crumbs | 1 (16 oz.) pkg. semi-sweet chocolate chips |
| 1/3 C. cocoa | 2 C. heavy whipping cream |
| 1/4 C. sugar | 2 tsp. powdered sugar |
| 1/3 C. butter | 1 tsp. vanilla |

Combine first 3 ingredients. Add butter. Press in 9-inch pie pan. Bake at 350° for 8-10 minutes. Sprinkle 1/2 C. chips over hot crust. Let stand 10 minutes until chips are shiny. Spread over entire crust. Cool to room temperature. Microwave remaining chips and 3/4 C. cream on high 1 minute. Stir. Microwave at 10-20 second intervals until smooth. Cool to room temperature. Beat remaining cream, sugar and vanilla in chilled bowl until soft peaks form. Fold 2 C. mixture into chocolate mixture. Spoon in crust. Swirl top. Garnish with remaining whipped cream. Refrigerate to firm. Microwave remaining chips in heavy-duty plastic bag on high 30 seconds. Cut tiny corner out of bag. Drizzle over pie.

CHOCOLATE MUDSLIDE FROZEN PIE

Kelly Leahy

- | | |
|---------------------------------|--------------------------------------|
| 1 C. semi-sweet chocolate chips | 1 1/2 C. heavy whipping cream |
| 1 tsp. instant coffee granules | 1 C. powdered sugar |
| 3/4 C. sour cream | 1/4 C. cocoa |
| 1/2 C. sugar | 2 T. mini semi-sweet chocolate chips |
| 1 tsp. vanilla | 9" prepared chocolate crumb crust |
| 1 tsp. hot water | |

Melt chocolate chips over low heat. Stir to smooth. Can use microwave. Cool 10 minutes. Combine coffee granules and water in medium bowl. Stir. Add sour cream, sugar and vanilla. Stir to dissolve sugar. Add melted chocolate. Stir to smooth. Spread on crust. Chill. Beat whipping cream, powdered sugar and cocoa in small bowl until stiff peaks form. Spread or pipe over chocolate layer. Sprinkle mini chips over top. Freeze 6 hours or more. Makes 8 servings.

CHOCOLATE VELVET PIE

Maria Blake

- | | |
|---|--|
| 1 chocolate crumb crust | 1 C. heavy whipping cream
(whipped) |
| 1 (11.5 oz.) pkg. milk
chocolate chips | 1 C. sweetened whipped cream |
| 1 (8 oz.) pkg. cream cheese | ¼ C. chocolate curls |
| 1 tsp. vanilla | ¼ C. nuts (chopped) |

Microwave chips 1 minute. Stir. Microwave at 10-20 second intervals to smooth. Cool to room temperature. Beat with cream cheese and vanilla until light in color. Fold in whipped cream. Spoon in crust. Refrigerate until firm. Top with sweetened cream, chocolate curls and nuts.

COCONUT CREAM PIE

- | | |
|----------------------|-------------------------|
| 1 baked pastry shell | 3 egg yolks (beaten) |
| 3 T. cornstarch | 2 T. margarine |
| 1½ C. water | 1 tsp. vanilla |
| 1 can condensed milk | 1 C. coconut (shredded) |

In heavy sauce pan, dissolve cornstarch in water. Stir in milk and yolks. Cook to thick and bubbly. Remove from heat. Add margarine and vanilla. Cool slightly. Add coconut. Pour in shell. Chill 4 hours or to set. Spread top with Cool Whip and toasted coconut.

COCONUT CREAM PIE

- | | |
|-------------------------------|--------------------------|
| 1 baked crust | 3 C. milk |
| ⅔ C. sugar | 1 tsp. vanilla |
| 5 T. cornstarch | 1 tsp. coconut flavoring |
| ½ tsp. salt | 2 T. butter |
| 4 egg yolks (slightly beaten) | 1 C. coconut (shredded) |

In medium sauce pan, combine sugar, cornstarch and salt. Add yolks and dry ingredients. Cook over medium, stirring constantly to a boil. Cook, stirring constantly to thick, 2 minutes or more. Take off heat. Add remaining ingredients. Cover with plastic wrap. Cool. Pour into crust.

♥ CUSTARD PIE

Helen Laughlin
In Memory of Mrs. E.P. (Theresa) Laughlin

- | | |
|--------------------------|-------------------|
| 1 pie crust (unbaked) | 2 C. scalded milk |
| 3 eggs (slightly beaten) | 1 tsp. vanilla |
| ½ C. sugar | Nutmeg (grated) |

Line pie plate with fluted crust. Prick well. Bake at 500° for 10 minutes. In the meantime, combine all but nutmeg. Pour into crust. Sprinkle with nutmeg. Return to oven. Bake at 300°-325° for 25-30 minutes or until filling is firm to the touch or a silver knife comes out clean when inserted in the middle of the pie. Serve plain or as a fresh fruit custard. By following this recipe the pie will not have a soggy crust and it will be of a delicately quivery texture.

FRENCH SILK PIE

Maria Blake

CRUST:

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|-------------|-----------------|
| 1¼ C. flour | ⅓ C. shortening |
| ¼ tsp. salt | Cold water |

FILLING:

- | | |
|---------------------------------|---|
| ¾ C. butter | ¾ C. refrigerated or frozen
egg product (thawed) |
| ¾ C. sugar | 1 C. whipped cream (opt.) |
| 1 C. semi-sweet chocolate chips | ¼ C. chocolate curls (opt.) |
| 1 tsp. vanilla | |

Crust: Stir together flour and salt. With pastry blender, cut in shortening until pieces are pea-size. Sprinkle with 1 T. water. Gently toss with fork. Add 1 T. water at a time (4-5 T. total) until all dough is moistened. Form into a ball. Flatten dough slightly on lightly floured surface. Roll into 12-inch circle. Place in 9-inch pie pan. Trim as needed. Crimp edges. Generously prick bottom and side with fork. Line pastry with a double thickness of foil. Bake at 450° for 8 minutes. Remove foil. Bake 5-6 minutes to golden. Cool on rack.

Filling: Melt chips. Beat butter and sugar on medium 4 minutes. Stir in melted and cooled chocolate and vanilla. Gradually add egg product, beating on high to light and fluffy. Put in shell. Cover. Chill 5 hours. Garnish as desired. Serves 10.

GRASSHOPPER PIE

Joan Laughlin

24 cream-filled Oreos
¼ C. margarine (melted)
¼ C. creme de menthe

1 jar marshmallow creme
2 pkgs. Lucky Whip

Finely crush Oreos. Whip Lucky Whip. Combine crumbs and margarine. Press into 9-inch springform pan, reserving ½ C. mixture for topping. Gradually add creme de menthe to marshmallow creme, stirring to keep smooth. Use mixer to fold in the whipped cream. Pour in pan. Top with remaining crumbs.

GRASSHOPPER ICE CREAM PIE

Colleen Laughlin

1 C. chocolate wafer crumbs (can use chocolate graham crackers)
2 T. butter (melted)
2 T. 1% low fat milk
1 (7 oz.) jar marshmallow creme

¼ C. green creme de menthe
2 T. white creme de cacao
1 (8 oz.) carton fat free whipped topping (thawed)
3 C. vanilla low fat ice cream (softened)
2 tsp. chocolate syrup

Combine crumbs and butter with a fork until moist. Press in bottom of a 9-inch spring form pan. Chill. Combine milk and marshmallow creme in a microwave safe bowl. Microwave on high 1 minute, stirring once. Add the next 3 ingredients. Stir to blend. Spread ice cream in prepared pan. Top with marshmallow mixture. Freeze at least 6 hours. Drizzle with chocolate syrup before serving. Use less creme de menthe if you want a less potent mint taste.

ICE CREAM PIE

1 quart vanilla ice cream
3 oz. any flavor Jello

1 C. boiling water

Slightly soften ice cream. Dissolve Jello in water. Add ice cream. Put in pie shell or graham cracker crust. Options: lemon or orange Jello with 1 cut up banana and 1 small can crushed pineapple (drained) or strawberry Jello with strawberries and cut up bananas or raspberry Jello with raspberries.

ICE CREAM SUNDAE PIE

Joan Laughlin

3 pints vanilla ice cream
3 T. green creme de menthe
2 C. chocolate wafer crumbs

¼ C. soft margarine
Fudge sauce
Whipped cream

Soften ice cream slightly. Turn ice cream into large bowl. Pour creme de menthe over it. Use a spoon to swirl it into the ice cream for a marbled effect. Return ice cream to container. Freeze to firm. Meanwhile combine wafer crumbs with margarine. Mix with fork to combine. Press evenly on bottom and sides of 9-inch pie pan. Refrigerate 1 hour. Fill shell with scoops of ice cream, mounding in center. Pour fudge sauce over top. Keep in freezer until serving. Garnish with whipped cream.

♥ JUST A PIE

*Vivian (Head) Wanetka
In Memory of Vivian Head*

4 eggs
1 C. sugar
1 stick butter
1 C. coconut

½ C. flour
2 tsp. vanilla extract
2 C. milk
Salt

Mix all ingredients in a blender for 2 minutes. Pour in a 10-inch pie pan (no crust needed). Bake for 30-40 minutes. This is quick and easy. My Dad, Martin, loves this pie!

FLUFFY KOOLAID PIE

Margaret Laughlin

1 pkg. desired flavor Koolaid
(unsugared)
1 can condensed milk

1 (8 oz.) carton Cool Whip
(unthawed)
1 graham cracker crust

Dissolve Koolaid in milk. Fold in Cool Whip. Spread in crust. Chill at least 3 hours. Lime Koolaid is very good in this recipe - great for St. Patrick's Day!

GRANNY'S LEMON PIE

Joan Laughlin

2 C. boiling water
4 T. cornstarch
4 eggs (separated)

2 C. sugar
Juice of 2 lemons
2 baked crusts

Dissolve cornstarch in cold water. Add boiling water. Allow to cool. Combine and beat egg yolks, sugar and lemon juice. Add to boiling cornstarch mixture. Remove from heat for a few minutes. Pour into crusts. Beat sweetened egg whites to a stiff peak. Spread over filling. Place in oven to brown.

LEMON DREAM PIE

Maxine Wilkinson

9" PIE CRUST:

1½ C. all purpose flour
½ tsp. salt

½ C. Crisco
3 T. cold water

FILLING:

1½ C. water
1 C. honey
½ C. lemon juice
½ C. cornstarch
2 T. butter

1 tsp. lemon peel (grated)
½ tsp. salt
4 egg yolks (lightly beaten)
1½ C. heavy cream

Prepare crust. Bake. In medium sauce pan, combine first 7 filling ingredients. Bring to a boil, stirring constantly. Boil 5 minutes. Remove from heat. Stir small amount into egg yolks. Pour yolk mixture into honey mixture. Mix thoroughly. Pour into crust. Chill. Whip cream to soft peaks. Spread on pie.

LEMONADE PIE

1 (12 oz.) can frozen lemonade
1 can condensed milk

1 (9 oz.) carton frozen whipped
topping

Combine ingredients. Pour in a graham cracker crust. Freeze at least 6 hours. Serves 6.

LIME CHIFFON PIE

John & Ann Longstreet

4 eggs (separated)
1 C. sugar
½ C. lime juice
½ tsp. salt

1 envelope unflavored gelatin
¼ C. cold water
Grated rind of 2 limes

CRUST:

16 graham crackers
(finely ground)

3 T. sugar
⅓-½ C. butter (melted)

Combine crust ingredients. Mix well. Pour into 9-inch pie pan using spoon to pack into shape. Beat yolks well. Add ½ C. sugar, salt and lime juice (juice 2 limes and add water to equal ½ cup). Cook over hot water about 5 minutes to thicken, stirring constantly. Soften gelatin in water. Dissolve in hot egg mixture. Stir in rind. Cool. Beat egg whites to foamy. Gradually add remaining sugar. Beat until soft peaks form. Fold in egg yolk mixture. Add green food coloring to desired shade. Pour in crust. Refrigerate to set.

OUT OF THIS WORLD PIE

Janie Brannen

2 baked pie shells
1 can cherry pie filling
1 large can crushed pineapple
(undrained)
1 T. cornstarch

¾ C. sugar
1 (3 oz.) pkg. dry cherry Jello
¾ C. pecans (chopped)
4 bananas (sliced)

Combine filling and next 3 ingredients in a sauce pan. Cook to thick. Remove from stove. Add Jello. Let cool. Add remaining ingredients. Pour in pie shells. Cool. Serve topped with Cool Whip.

PEANUT BUTTER PIE

Margaret Laughlin

9" graham cracker or chocolate
cookie crust
½ C. creamy peanut butter
1 (8 oz.) pkg. cream cheese

½ C. milk
1 C. powdered sugar
1 (8 oz.) carton frozen topping
(thawed)
Fudge topping

Cream peanut butter and next 3 ingredients. Fold in whipped topping. Turn into crust. Chill overnight. Drizzle with fudge topping. Return to freezer. Allow to stand 20 minutes at room temperature before serving.

MISSISSIPPI MUD PIE

Joan Laughlin

CRUST:

- | | |
|---------------------|------------------------|
| 1 C. margarine | 2 C. flour |
| 1 C. powdered sugar | 1½ C. pecans (chopped) |

LAYER 1:

- | | |
|------------------------------|----------------------|
| 2 (8 oz.) pkgs. cream cheese | 2 C. whipped topping |
| 2 C. powdered sugar | |

LAYER 2:

- | | |
|---------------------------------------|-------------------------------------|
| 1 large box chocolate instant pudding | 1 large box vanilla instant pudding |
| | 6 C. milk |

TOPPING:

- 1 (12 oz.) carton whipped topping

Cream margarine and powdered sugar. Add flour. Stir in pecans. Spread in lightly buttered 9x13-inch pan. Bake at 350° for 25 minutes or to golden brown. Set aside to cool. Cream layer 1 ingredients. Spread over crust. Chill 15 minutes. Combine layer 2 ingredients. Pour over layer 1. Chill 15 minutes. Top with whipped topping. Will keep in freezer. Thaw 20-30 minutes before serving.

♥ PINEAPPLE LEMON PIE

Helen Laughlin

In Memory of Mrs. E.P. (Theresa) Laughlin

- | | |
|------------------------|------------------|
| 1 C. sugar | 4 T. flour |
| 3 egg yolks | 1 C. water |
| 1 C. crushed pineapple | Juice of 1 lemon |
| ¼ tsp. salt | 1 T. butter |

MERINGUE:

- | | |
|--------------|--------------|
| 3 egg whites | ¼ C. coconut |
| ¼ C. sugar | |

Combine ingredients in a sauce pan. Cook. Fill baked pie crust. Beat egg whites to very light with sugar. Spread over pie. Sprinkle with coconut. Brown meringue in oven.

RHUBARB SWIRL PIE

Julie Maher

- | | |
|------------------------------------|-------------------------------------|
| 1 (9-10") graham cracker pie crust | 1 small box instant vanilla pudding |
| 1 (3 oz.) pkg. strawberry Jello | 1½ C. milk |
| 3 C. rhubarb (diced) | 1 tsp. vanilla |
| ¾ C. sugar | 1 (8 oz.) carton Cool Whip |

Pour sugar over rhubarb. Let set 1 hour. Place in pan. Simmer 15 minutes or until tender. Stir in dry Jello until dissolved. Set aside until cool and syrupy. Combine milk, vanilla and dry pudding mix until thick. Fold in Cool Whip. Pour cold Jello mixture into pudding mixture and swirl. Pour into pie crust. Chill until ready to serve.

STRAWBERRY CHIFFON PIE

Maria Blake

- | | |
|---|-------------------------|
| 1 (9") deep dish pie crust (baked) | ¼ C. sugar |
| 1 (10 oz.) pkg. frozen sweetened strawberries | 1 T. flour |
| ½ C. water | 3 T. fresh lemon juice |
| 1 envelope unflavored gelatin | ⅓ C. ice water |
| | ⅓ C. nonfat dry milk |
| | 2 T. sugar (additional) |

Freeze small mixer bowl and beaters. Pour water into small bowl. Sprinkle with gelatin. Combine ¼ C. sugar and flour in small sauce pan. Add strawberry juice and gelatin mixture. Mix well. Cook on low, stirring frequently until sugar is dissolved. Remove from heat. Add strawberries and 2 T. lemon juice. Pour in larger bowl. Refrigerate 20 minutes to thicken and syrupy, but not set. Beat ice water and milk in chilled bowl 3-4 minutes to soft peaks. Add remaining lemon juice. Beat 3-4 minutes to stiff. Fold in 2 T. sugar. Blend on low. Whisk into strawberry mixture. Pour in crust. Refrigerate 2 hours to firm.

APPLE PIE

- | | |
|----------------------------------|-----------------|
| 6-7 Granny Smith apples (sliced) | 1 tsp. cinnamon |
| 1 C. sugar | ¼ tsp. nutmeg |

Heap ingredients in pastry-lined pie pan. Dot with 4 tsp. butter or margarine. Add top pastry. Bake at 350° for 50-60 minutes.

IDEAL HOMEMAKER "A LA MODE"

- | | |
|-----------------------------------|--------------------------------|
| 1 C. patience | 1 T. community participation |
| Dash of humor | 1 T. efficient home management |
| 1 T. kindness | 1 T. interesting hobby |
| 1 T. respect for rights of others | 1 C. child's laughter |
| 1 T. ambition for more knowledge | Unlimited faith in God |

Combine all ingredients. This becomes more valuable when used daily. Mellow with experience. Do not refrigerate.

DUTCH APPLE PIE

Diane Silkett

- | | |
|----------------------|------------------------|
| 1 unbaked pie crust | 1 egg (beaten) |
| 3 C. apples (sliced) | 1 C. light cream |
| 1 C. sugar | 2 tsp. vanilla |
| 3 T. flour | ½ C. walnuts (chopped) |
| ¾ tsp. cinnamon | 1 T. butter |

Put apples in shell. Combine next 3 ingredients. Then combine next 3 ingredients. Add sugar mixture. Pour over apples. Sprinkle with nuts. Dot with butter. Bake at 350° for 45-50 minutes. Serve warm.

DUTCH APPLE PIE

Colleen Gipe

- | | |
|------------------------|-------------|
| 1 unbaked 9" pie shell | 1 C. flour |
| 6 tart apples (sliced) | ½ C. sugar |
| ¾ C. sugar | ½ C. butter |
| 1 tsp. cinnamon | |

Arrange apples in shell. Sprinkle with sugar and cinnamon. Combine remaining ingredients to make crumbs. Sprinkle over apples. Bake at 325° for 40-45 minutes. Very good and very simple!

TOFFEE APPLE PIE

Margaret Laughlin

2 batches no roll pastry
¾ C. sugar
¼ C. flour
½ tsp. cinnamon
½ tsp. nutmeg

Dash salt
6 C. apples (chopped)
(Granny Smith)
1 C. toffee bits
2 T. oleo (melted)

Prepare 1 batch pastry. Line pie pan. Combine all remaining ingredients in a bowl. Put in pie shell. Prepare second batch pastry using 1 tsp. cinnamon in the mixture. Crumble over apples. Bake at 400° for 30 minutes and 350° for 20 minutes.

BLACK RASPBERRY CHERRY PIE

Margaret Laughlin

Double crust
1 C. sugar
3 T. cornstarch

2 T. black raspberry Jello
4 C. black raspberries
1 can cherry pie filling

Combine sugar with next 3 ingredients. Add filling. Pour into crust. Top with second crust. Bake at 350° for 40-45 minutes or until nicely browned.

CHERRY PIE

Margaret Laughlin

1 pie crust (unbaked)
2 (1 lb.) cans pitted tart red
cherries (drained)
1¼ C. sugar

3 T. flour
¼ tsp. salt
½ tsp. almond flavoring
Red food coloring

Combine pie ingredients. Place in shell. Make criss-cross or crumb top crust. Bake at 375° for 45 minutes until nicely browned.

PEACH COCONUT CRUNCH PIE

Freda Durbin

1 unbaked pie crust	1/2 C. flour
1 egg yolk (beaten)	1/4 C. margarine (melted)
1 (24 oz.) can peach pie filling	1/2 C. sugar
1 C. sweetened coconut	1/4 C. wheat germ

Brush the bottom and sides of crust with yolk (this seems to prevent a soaked crust). Set on a baking sheet. Bake at 350° until light brown, about 5 minutes. Cool crust. Add filling. In small bowl, combine remaining ingredients. Spread over filling. Bake on cookie sheet 30-35 minutes until topping bubbles and is light brown. This is a rich pie.

PEACH CUSTARD PIE

4 fresh peaches (peeled & sliced)	2 C. milk
4 eggs	1 tsp. vanilla
1/2 C. sugar	1 unbaked crust

Place peaches in crust. Combine remaining ingredients. Pour over peaches. Bake at 425° for 10 minutes then at 350° for 45 minutes or until custard sets.

PINEAPPLE PIE

Margaret Laughlin

Double crust	1/4 tsp. salt
1 (20 oz.) can crushed pineapple	1 T. lemon juice
3/4 C. coconut	1 T. oleo (melted)
1 C. sugar	1/2 C. powdered sugar
1/4 C. flour	1/4 tsp. vanilla

Line pie plate with crust. Sprinkle coconut in crust. Drain pineapple, reserving juice. Combine pineapple with sugar and next 4 ingredients. Put in crust. Top with second crust or crumb topping. Put foil on pie edge. Bake at 400° for 30 minutes. Remove foil. Bake additional 10 minutes. Combine powdered sugar, vanilla and 2 T. reserved pineapple juice. Drizzle glaze over warm pie.

PUMPKIN PIE

- 2 eggs
- 1 (16 oz.) can pumpkin
- ¾ C. sugar
- ½ tsp. salt
- 1 tsp. cinnamon
- ½ tsp. ginger
- ¼ tsp. cloves
- 1 (12 oz.) can evaporated milk

Prepare pie shell. Beat eggs lightly in large bowl. Stir in remaining ingredients in order given. Pour in unbaked shell. Bake at 425° for 15 minutes. Bake 40-50 minutes at 350° or until knife in center comes out clean. Cool. Top with whipped topping.

♥ JEAN'S PUMPKIN PIE

*Jean Gray & Angela Pelster
In Memory of Betty Pelster*

- 1 large can pumpkin
- 6 eggs (beaten)
- 1 T. vanilla
- 3 T. flour
- 1 box brown sugar
- 1 round container pumpkin pie spice
- 1½ tsp. salt
- 1 can evaporated milk
- 2 C. whole milk
- 3 deep dish pie shells

Combine filling ingredients. Mix well. Pour into crusts. Bake at 450° for 10 minutes and at 350° until center is firm.

♥ MOM'S RAISIN PIE

*Angela Pelster
In Memory of Betty Pelster*

- 3 C. raisins
- 1 C. sugar
- 3 heaping T. flour or cornstarch
- 1 tsp. cinnamon
- 2 T. butter or margarine
- 1 unbaked pie shell (2 crust)

Boil raisins, like potatoes, until soft and puffy, leaving some liquid, about ½ hour. Combine remaining ingredients. Add to raisins and liquid. Mix well. Pour in pie shell. Top with crust. Bake at 400° until brown. You can put milk and sugar over top crust to brown faster.

GOLDEN RAISIN PIE

Margaret Laughlin

- | | |
|------------------|---------------------|
| 2 unbaked shells | 1 tsp. vinegar |
| 1 C. oleo | 1 C. coconut |
| 2 C. sugar | 1 C. pecans |
| 4 eggs | 1 C. golden raisins |

Melt oleo with raisins added. Run coconut through food processor. Combine all ingredients. Divide between pie shells. Bake at 300° for about 40 minutes.

SOUR CREAM RAISIN PIE

Diane Silkett

- | | |
|-----------------|-------------------|
| 1 C. sour cream | 1 tsp. flour |
| 1 C. raisins | 1¼ C. sugar |
| ½ tsp. cinnamon | 3 eggs (divided) |
| ¼ tsp. cloves | 1 baked pie shell |
| Pinch nutmeg | |

In sauce pan, combine first 6 ingredients with 1 C. sugar and egg yolks. Cook to thick. Put in shell. Beat whites with remaining ½ C. sugar. Spread over filling. Brown meringue at 425° for 5 minutes.

STRAWBERRY PIE

Margaret Laughlin

- | | |
|-----------------------------|--------------------|
| 2 batches no roll pastry | 2½ T. tapioca |
| 3 pkgs. frozen strawberries | 1½ T. cornstarch |
| 1½ C. liquid | 1 tsp. lemon juice |
| 3 T. sugar | |

Place 1 batch crust in pie pan. Thaw and drain strawberries, saving juice. Add water, if necessary, to juice to make 1½ C. liquid. Add all but berries and lemon juice. Heat to thick. Cool. Add berries and lemon juice. Put in crust. Crumble second batch crust over top. Bake at 350° for 1 hour.

AN IRISH WELCOME

Here's Cead Mile Failte to friend and to rover
That's a greeting that's Irish as Irish can be
It means you are welcome a thousand times over,
Wherever you come from, whosoever you be.

Leprechauns, castles, good luck and laughter
Lullabies, dreams and love ever after
Poem and songs with pipes and drums
A thousand welcomes when everyone comes...
That's the Irish for you!

APPLE BARS

Margaret Laughlin

PASTRY:

2 C. flour	½ tsp. salt
½ C. sugar	1 C. butter (not oleo)
½ tsp. baking powder	2 egg yolks

FILLING:

5 C. apples (peeled & sliced)	¼ C. flour
¾ C. sugar	1 tsp. cinnamon

GLAZE:

¼ C. powdered sugar (more if necessary)	2 T. lemon juice
1 T. oleo	½ tsp. lemon peel

Combine first 4 pastry ingredients. Cut in butter with fork. Add yolks. Press ½ of pastry in 9x13-inch pan. Combine filling ingredients. Place over pastry. Crumble remaining half of pastry mixture over apples. Bake at 350° for 40-45 minutes. Cool. Combine glaze ingredients. Glaze bars.

APPLE PIE SLICES

Ver Keasting

6 large apples	1 C. shortening
1¼ C. sugar	1 C. cornflakes (crushed)
1 tsp. cinnamon	1 egg
2 T. sugar (additional)	2½ C. flour
½ tsp. salt	Milk

Blend flour, 2 T. sugar, salt and shortening with pastry blender. Add egg yolk mixed with enough milk to make ⅔ C. liquid. Add salt. Roll one half of dough to fit a cookie sheet. Sprinkle cornflakes on crust. Combine pared, peeled and sliced apples mixed with 1¼ C. sugar and cinnamon. Put on crust. Roll out remaining dough for top crust. Beat egg whites until frothy. Brush over top crust. Bake at 350° for 35 minutes. Glaze with powdered sugar icing while warm.

♥ PECAN TASSIES

*Diane Silkett & Bridget Campbell
In Memory of Gertrude Carlson*

2 sticks butter	2 C. sifted flour
2 (3 oz.) pkgs. cream cheese	

FILLING:

1 C. broken pecans	Dash salt
1½ C. light brown sugar	½ tsp. vanilla
2 T. butter (melted)	2 eggs

Cream butter and softened cream cheese. Add flour in fourths. Cream with fork or pastry blender. Work with hands to a smooth dough. Shape into 1½-inch balls and shape in miniature muffin pans. Beat eggs only enough to mix yolk with white. Gradually add sugar. Beat well. Add all but pecans. Fill shells with layers of pecans and sugar mixture or mix pecans with sugar mixture before filling shells. Fill until not quite full. Bake at 350° for 15 minutes. Lower heat to 250° and bake 10 minutes longer. Makes 48. Diane uses ¼ tsp. salt and fills shells ¾ full.

MACAROON CUPS

1 C. butter or margarine (softened)	1 can condensed milk
2 (3 oz.) pkgs. cream cheese (softened)	2 eggs (beaten)
2 C. flour	1½ tsp. vanilla
	½ tsp. almond flavoring
	1⅓ C. flaked coconut

Beat margarine and cream cheese to fluffy. Stir in flour. Cover. Chill 1 hour. Divide dough in 4. Shape each quarter into 12 (1") balls. Place each ball in small muffin cups. Press evenly on bottom and sides of cups. Combine remaining ingredients. Fill cups $\frac{3}{4}$ full. Bake at 375° for 16-18 minutes. Chocolate Variation: Add $\frac{1}{4}$ C. cocoa to milk/egg mixture

On Christmas Eve, the doors of Irish houses would be left unlocked. The table would be set with a lit candle, bread (filled with caraway seeds and raisins) and milk for travelers who might come in the night after seeing the welcome of a lighted candle in the window.

Hard work is the yeast that raises the dough.

A cabin with plenty of food is better than a hungry castle.

Rye bread will do you good, barley bread will do you no harm, wheaten bread will sweeten your blood, oaten bread will strengthen your arm. (Irish saying)

The mills of God grind slowly but they grind finely. (Irish saying)

Scatter sunshine everywhere you go.

Some people are so stingy with praise you'd think there was a tax on it.

It's one thing to disagree - another to be disagreeable.

People who fly into a rage always make a bad landing.

Horse sense is what keeps horses from betting on people.

The greatest honor we can bestow on truth is to use it.

The way to a friend's house is never long.

When you feel dog tired at night, it may be because you growled all day.

The only time it's not bad manners for a man to talk with his mouth full is when he's praising his wife's cooking.

Worry is like a rocking chair; it gives you something to do, but it doesn't get you anywhere.

Tomorrow is not promised us, so make the very most of today.

It is much easier to be critical than to be correct.

Do not resent growing old - many are denied that privilege.

We want to travel to the moon, but we don't visit the lonely soul next door.

Salads and Dressings

My Favorite Recipes in this section are:

RECIPE

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Hints for Salads and Dressings

To prevent a vegetable salad from becoming sodden when it has to stand for a few hours, place a saucer upside down on the bottom of the bowl before filling it with the salad. The moisture will run underneath and the salad will remain fresh and crisp.

Stuff a couple of paper towels in the plastic bag with cleaned onions or radishes and they will stay fresh longer.

Lettuce won't "rust" in the refrigerator if it is wrapped in paper toweling.

If you have trouble getting a head of lettuce or some other vegetables into a plastic bag, grasp the lettuce through the bag, then pull the bag over the lettuce.

Peel onions under water and they will not irritate the eyes.

Rub some dry mustard on your hands after peeling onions and then wash as usual. You will find that all odor will be removed.

When celery loses its crispness, place it in cold water. Slice a raw potato and add it to the water. Let this stand for several hours. Remove the celery and it will be crisp again.

If parsley is washed with hot water instead of cold it retains its flavor and is easier to chop.

Green pepper is an excellent source of Vitamin C. Cut it in strips to serve as nibblers, add it to salads and sandwich fillings. Whole peppers may be blanched and filled with tuna, potato or macaroni salad.

To reduce calorie in-take, mix powdered salad dressings into plain low-fat yogurt instead of oil or sour cream. Or add buttermilk, cottage cheese or tomato juice to the dressings.

Bottled salad dressings may be loaded with saturated oil and preservatives. Make your own by mixing 3 or 4 parts polyunsaturated vegetable oil, olive oil, yogurt or buttermilk with 1 part vinegar or lemon juice, and seasonings.

If you mix the oil and vinegar into a salad separately, add the oil first. If you reverse the order, the oil just slides off the wet leaves.

Old spice jars are perfect one-shot salad dressings containers to take along with a salad lunch.

Slice tomatoes vertically rather than horizontally. The slices will stay firmer in your salad and they'll help keep the salad dressing from getting watery.

If you soak onion rings in cold water for about an hour, they'll taste milder in your salad.

— FRUIT SALADS —

IRISH CHRISTMAS BLESSING

The light of the Christmas star to you
The warmth of home and hearth to you
The cheer and good will of friends to you
The hope of a childlike heart to you
The joy of a thousand angels to you
The love of the Son and God's peace to you.

PISTACHIO AMBROSIA

Joan Laughlin

- | | |
|---------------------------------|--|
| 1 (16 oz.) can chunky pineapple | 1 C. walnuts or pecans (chopped) |
| 1 (8 oz.) can crushed pineapple | 1 (12 oz.) carton whipped topping (thawed) |
| Small instant pistachio pudding | 1 C. mini-marshmallows |
| 1 C. coconut (shredded) | |

In a large bowl, mix pineapple. Sprinkle with powdered pudding. Let set 3 minutes. Combine coconut and nuts. Fold into pineapple mixture. Stir in whipped topping and marshmallows. Refrigerate at least 2 hours. Makes 12 or more servings.

FRUIT SALAD

Madonna Smith

- | | |
|-----------------------|---------------------|
| 1 can chunk pineapple | Bananas |
| Grapes | Maraschino cherries |
| Pecans | Marshmallows |

SAUCE:

- | | |
|------------------------|----------------------|
| 1 egg (beaten) | 1 heaping T. flour |
| $\frac{2}{3}$ C. sugar | 1 C. pineapple juice |

Drain pineapple. Reserve 1 C. juice for sauce. Add fruit, nuts and marshmallows to pineapple. Combine sauce ingredients. Boil together to thicken. Cool. Pour over fruit.

CARAMEL APPLE SALAD

Margaret Laughlin

3 large Snickers candy bars
1 (8 oz.) pkg. cream cheese
1 jar caramel ice cream topping

1 (8 oz.) carton Cool Whip
2 C. mini-marshmallows
Yellow apples

Food process candy bars. Add cream cheese and topping. Fold in remaining ingredients. Chill at least 2 hours.

APRICOT FRUIT SALAD

1 C. sugar
1 T. cornstarch
2 (5½ oz.) cans apricot nectar
1 tsp. vanilla
6 apples (chopped)

8 bananas (diced)
2 C. pineapple chunks (drained)
1 quart strawberries (diced)
2 C. green grapes

Combine first 3 ingredients in microwave safe bowl. Microwave 6-8 minutes to thick (stir every 2 minutes). Add vanilla. Mix fruit in a bowl. Add dressing. Chill. Serves 26.

FRUIT CUP SALAD

Margaret Laughlin

1 large can apricots
1 large can crushed pineapple
1 large can pears

2 boxes frozen strawberries
1 (3 oz.) pkg. instant coconut
pie filling
Bananas (sliced)

Drain first 3 ingredients. Chop fruit as needed. Mix pie filling as directed on package. Can replace some of the milk with the drained juice. Chill overnight. Add bananas when serving.

FRUITY GREEN SALAD

Delores Maher

- 8 C. torn salad greens
- 1 medium red apple (chopped)
- 1 medium pear (chopped)

- 1 C. toasted pecans (chopped)
- ½ C. (4 oz.) Swiss cheese (shredded)

DRESSING:

- ⅔ C. oil
- ⅓ C. lemon juice
- ¼ C. sugar

- 1 T. green onion (chopped)
- ¾ T. salt
- Poppy seed (optional)

Combine salad ingredients. Combine dressing ingredients. Pour over salad. Serve immediately.

MIXED FRUIT DELIGHT

Betty Head

- 2 medium bananas (sliced)
- 1 (21 oz.) can peach pie filling
- 1 C. grapes (halved)

- 1 (15 oz.) can pineapple chunks (undrained)
- 2 C. strawberries
- 1 (6 oz.) jar maraschino cherries (halved)

Combine all in mixing bowl. Stir lightly. Refrigerate several hours. Serve in clear glass bowl. Serves 10-12.

GRAND SLAM SALAD

- 1 (20 oz.) can crushed pineapple (drained)
- 1 (15¼ oz.) can fruit cocktail (drained)
- 1 can condensed milk

- 1 (6 oz.) can frozen lemonade (thawed)
- 1 (8 oz.) carton Cool Whip
- 2 C. pastel mini-marshmallows

Combine all ingredients. Chill.

MILLIONAIRE SALAD

- | | |
|-----------------------------------|-------------------------------|
| 1 can condensed milk | 1 small can crushed pineapple |
| 1/3 C. lemon juice | (undrained) |
| 1 (10 oz.) carton whipped topping | 1 C. chopped nuts (opt.) |
| | Maraschino cherries (garnish) |

Beat milk and lemon juice. Fold in topping, pineapple and nuts. Pour in 8-inch square serving pan. Garnish with cherries.

NIKI'S SALAD

Ver Keasting

- | | |
|-------------------------------|----------------------------|
| 1 can cherry pie filling | 1 large tub Cool Whip |
| 1 can condensed milk | 1/2-1 C. walnuts (chopped) |
| 1 large can crushed pineapple | |

Combine ingredients. Chill at least 2 hours before serving. The leftover salad freezes well.

PEACH SALAD

Susan McDonald

- | | |
|-------------------------------|--------------------------------|
| 1 can peach pie filling | 1 (8 oz.) carton Cool Whip |
| 1 can condensed milk | 1 small pkg. walnuts (chopped) |
| 1 small can crushed pineapple | |

Drain pineapple. Add fruit to remaining ingredients. Chill.

PINEAPPLE FLUFF

- | | |
|-----------------------------|-------------------------------|
| 1 (16 oz.) carton Cool Whip | 1 small can crushed pineapple |
| 1 (8 oz.) pkg. cream cheese | (undrained) |
| 1 T. sugar | 1/2 pkg. mini-marshmallows |

Combine all ingredients. Add chopped nuts and chopped maraschino cherries, if desired. Chill overnight.

SNICKER SALAD

Therese Sunderman

- 5 apples (cubed & peeled)
- 6 Snickers (cubed)
- 1 C. sour cream
- 1 (8 oz.) carton Cool Whip
- ½ C. peanuts (chopped)

Mix and refrigerate.

♥ MOCK TAPIOCA SALAD

By Her Family
In Memory of Margaret (Mrs. Bud) Laughlin

- ½ C. sugar
- ⅞ C. pineapple juice
- 2 egg yolks (beaten)
- 1 T. flour
- ¼ tsp. salt
- ½ lb. Acini De Pepe Pasta
- 1 medium can crushed pineapple
- ½ can pineapple tidbits
- 1 can mandarin oranges
- ½ pkg. mini-marshmallows
- ½ tub Cool Whip

Combine first 5 ingredients in sauce pan. Cook to thick. Boil, drain and blanch pasta. Add to cooled sauce and refrigerate. Drain fruit (could use juice in first part of recipe). Add marshmallows and Cool Whip. Add to chilled mixture. Chill at least 1 hour.

TRIFLE SALAD

SALAD:

- 2 C. fresh blueberries
- 2 C. fresh strawberries (sliced)
- 2 C. seedless green grapes
- 2 C. pineapple chunks

TOPPING:

- 1¼ C. milk
- 1 pkg. vanilla or banana cream instant pudding mix
- ½ C. sour cream
- 1 (8 oz.) can crushed pineapple (undrained)

Layer fruit in trifle bowl. Combine first 3 topping ingredients. Beat 2 minutes. Add crushed pineapple. Spoon over fruit leaving a 1-inch edge open. Chill several hours to blend flavors. Garnish with strawberries or sliced kiwi.

— FROZEN SALADS —

In Ireland, a candle is placed in the window on Christmas Eve to signify welcome to the Holy Family looking for shelter.

A lighted candle in an Irish window was also a welcome beacon for both traveler and wandering priest.

The candle was always lit by the youngest in the household; it was extinguished by a girl or woman bearing the name Mary.

FROZEN SALAD

- | | |
|--------------------------|---|
| 1 can condensed milk | 1 (13 oz.) can crushed pineapple
(undrained) |
| 2 T. lemon juice | ½ C. nutmeats (chopped) |
| 1 can cherry pie filling | 1 (9 oz.) carton Cool Whip |
| Red food coloring | 1 C. mini-marshmallows |

Mix in order given. Put in cupcake liners in muffin tins. Freeze. Serves 18.

INDIVIDUAL FROZEN SALAD

- | | |
|---|--|
| 1 (8 oz.) pkg. cream cheese | 1 (10 oz.) pkg. frozen
strawberries |
| ¾ C. sugar | ½ C. nuts (chopped) |
| 1 large can crushed
pineapples (drained) | 1 tub Cool Whip |
| 2 bananas (sliced) | |

Soften cream cheese with sugar. Mix together remaining ingredients. Add to cream cheese mixture. Pour in foil muffin papers in muffin pans. Freeze. When frozen, bag in freezer bags. This is a great do-ahead for big dinners and parties. Thaw slightly before serving.

FROZEN CRANBERRY SALAD

Helen Laughlin

- 1 can whole cranberry sauce
- 1 C. sour cream
- 1 small can crushed pineapple
- ¼ C. powdered sugar

Mix all together. Fill foil baking cups in muffin tins. Freeze.

FROZEN PINEAPPLE CRANBERRY SALAD

Joan Laughlin

- 1 (#2) can (1½ C.) crushed pineapple (drained)
- 1 C. sour cream
- 1 (16 oz.) can whole cranberry sauce
- ¼ C. pecans (chopped)

Combine all ingredients. Spoon in 8-inch square pan. Freeze several hours or overnight. Cut in squares to serve.

— JELLO SALADS —

The Celtic Christmas had a practice called "caim" in which they drew a circle around themselves...this was a symbol of the encircling love of God.

13 boxes of Jello are sold every second. The most popular flavor of Jello is strawberry.

JIGGLER CUPS

- 2 (6 oz.) pkgs. Jello
- 2½ C. boiling water

Dissolve Jello in water. Pour in lightly Pammed mini-muffin cups.

FRUIT JELLO

Kay O'Connor

- 1 pkg. Jello
- Assorted fruit
- 1 C. whipped topping

Mix Jello according to package directions. Let set. Whip to fluffy. Add topping and fruit. Examples: well drained fruit cocktail, grapes, bananas, etc.

BROKEN GLASS SALAD

Barb (Cheney) Mensen

CRUST:

- | | |
|---|----------------------------|
| 1 $\frac{2}{3}$ C. vanilla wafers (crushed) | 1/2 C. butter or oleo |
| 1 1/4 C. sugar | 1 C. nuts (finely chopped) |

FILLING:

- | | |
|---|------------------------------|
| 3 (3 oz.) pkgs. different
flavor Jello | 1 C. crushed pineapple |
| 1 pkg. plain gelatin | 4 $\frac{3}{4}$ C. water |
| 1/3 C. sugar | 1 C. boiling pineapple juice |
| | 1 pint whipping cream |

Combine crust ingredients in order given. Press into an oblong pan. Bake at 375° for 8-10 minutes. In 3 separate pans make 3 different Jellos using 1 1/2 C. hot water for each flavor. When set, cut into small cubes. Dissolve plain gelatin in remaining 1/4 C. water. Add pineapple juice and sugar. Place in refrigerator until it starts to set. Whip cream (I use 1 container Cool Whip). Add crushed pineapple to gelatin mixture. Fold in cubed Jello. Pour into cooled crust. Chill until firm.

CHERRY JELLO SALAD

Monica Regan

- | | |
|-------------------------------|-------------------------|
| 1 can cherry pie filling | 1 C. apples (chopped) |
| 2 (3 oz.) pkgs. cherry Jello | 1/2 C. celery (chopped) |
| 1 small can crushed pineapple | 1 (12 oz.) can 7-Up |
| 1 C. nuts (chopped) | Cool Whip (optional) |

Bring pie filling to bubbly stage. Turn down heat. Add Jello. Stir to dissolve. Add all but Cool Whip. Pour in 9x13-inch pan. Refrigerate to set. Top with Cool Whip, if desired.

CHERRY PIE FILLING SALAD

- | | |
|------------------------------|------------------------------|
| 2 (3 oz.) pkgs. cherry Jello | 12 large marshmallows |
| 2 C. boiling water | 2 (3 oz.) pkgs. cream cheese |
| 1 can cherry pie filling | Small tub whipped topping |

Combine Jello, water and pie filling. Pour in 9x13-inch pan. Let set until firm. Melt marshmallows and cream cheese in double boiler. Fold in Cool Whip. Spread over Jello. Refrigerate.

FAVORITE SALAD

Mary K. Laughlin
Madge Maher

2 (3 oz.) pkgs. cherry Jello
1 can chilled cherry pie filling

2 C. Cool Whip

Mix Jello as directed on the package. Add pie filling. Chill until thick. Stir in Cool Whip. Spread in a 9x13-inch pan distributing the cherries evenly throughout. Madge uses 3 oz. Jello dissolved in 1 C. boiling water. She lets it set up a bit before adding the remaining ingredients. Chill to set.

RED HOT CREAMY AND SPICY SALAD *Barbara (Cheney) Mensen*

¼ C. cinnamon red hots
1 C. boiling water
1 pkg. cherry Jello
1 can chilled evaporated milk

1 C. apples (diced)
1 C. pineapple (crushed)
½ C. pecans (chopped)

Dissolve red hots in water. Add Jello. Mix. Chill. When thickened whip while gradually adding milk. Fold in remaining ingredients. Put in mold or bowl. Refrigerate until set.

♥ AVOCADO NUT SALAD

John Head
In Memory of Vivian Head

1 lb. pineapple chunks (drained)
1 (3 oz.) pkg. lemon Jello
½ C. salad dressing

2 T. pimento (chopped)
¾ C. pecans (chopped)
1 avocado

Drain pineapple. Add water to drained juice to make 1½ C. liquid. Heat to boiling. Add Jello. Cool. Add salad dressing. Chill to syrupy. Mix in pineapple, pimento and nuts. Cut avocado lengthwise. Remove seeds and skin. Slice. Add gently to salad. Pour in 8-inch square pan. Serve on salad greens with a little salad dressing on top. Serves 9.

GUILD SALAD

Maxine Wilkinson

- | | |
|----------------------------|----------------------|
| 1 can tomato soup | 1 C. olives (sliced) |
| 1 (3 oz.) pkg. lemon Jello | 1 C. cottage cheese |
| 1 C. carrots (shredded) | 1 C. mayonnaise |
| 1 C. celery (diced) | |

Heat soup. Dissolve Jello in soup. Let congeal some. Add remaining ingredients. Chill.

♥ PERFECTION SALAD

*Teresa Luebbert
In Memory of Mabel Maher*

- | | |
|---------------------------------|-------------------------------|
| 1 (18 oz.) pkg. dry lemon Jello | 3 C. cabbage (finely chopped) |
| 2¾ quart boiling water | 2 C. celery (finely chopped) |
| ½ C. pickle juice | 3 pimentos (chopped) |
| ½ C. pickles (chopped) | 2 green peppers (chopped) |

Dissolve Jello in boiling water. Add juice. When it begins to thicken, add rest of ingredients. Chill until set. She used this recipe when she cooked for some weddings at St. Patrick Church, Imogene.

LEMON LIME SALAD

Debby Slater

- | | |
|----------------------------|--|
| 1 (3 oz.) pkg. lemon Jello | 1 tsp. horseradish |
| 1 (3 oz.) pkg. lime Jello | 1 small can crushed pineapple
(undrained) |
| 2 C. hot water | 1 small carton cottage cheese |
| ¾ C. Miracle Whip | 1 small carton Cool Whip |

Dissolve Jello in hot water. When Jello begins to set, add remaining ingredients.

LEMON-LIME COTTAGE CHEESE SALAD

Joan Laughlin

- | | |
|----------------------------|--|
| 1 (3 oz.) pkg. lime Jello | 1 (#2) can crushed pineapple |
| 1 (3 oz.) pkg. lemon Jello | 1 C. mayonnaise |
| 2 C. hot water | 1 tsp. horseradish |
| 1 can condensed milk | 1 large carton cream style
cottage cheese |
| 2 T. lemon juice | |
| ½ C. nuts | |

Dissolve Jello in hot water. Add remaining ingredients. Chill. This is a very large salad. Use a large bowl or 2 medium bowls.

LIME AMBROSIA

- | | |
|--|--|
| 1 (6 oz.) pkg. lime Jello | 1 small can crushed pineapple
(undrained) |
| 2½ C. boiling water | 1 tsp. sour cream |
| 1 small jar maraschino cherries
(drained & chopped) | ½ C. walnuts |

Dissolve Jello in water. When cooled thoroughly, add sour cream. Beat on low speed. Fold in remaining ingredients. If using a mold, grease first. Chill. To unmold, set mold briefly in pan of hot water.

CUCUMBER SALAD

- | | |
|---------------------------|---|
| 1 (6 oz.) pkg. lime Jello | ½ C. sour cream |
| 1½ C. boiling water | ½ C. Miracle Whip |
| ¼ tsp. salt | 1½ C. seeded & peeled cucumber
(chopped) |
| 1½ C. cold water | 2 T. onion (minced) |
| 1 T. lemon juice | 1 tsp. dill weed (optional) |

Dissolve Jello and salt in boiling water. Add cold water and lemon juice. Refrigerate 1¼ hours until slightly thickened. Combine sour cream and salad dressing. Stir into Jello. Refrigerate about 15 minutes. Add remaining ingredients. Pour in pan or Pam sprayed 5 C. mold. Refrigerate 4 hours.

LIME JELLO SALAD

John and Ann Longstreet

- | | |
|--|----------------------|
| 1 (6 oz.) pkg. lime Jello | 1 can condensed milk |
| 2 C. boiling water | 1 C. Miracle Whip |
| 1 (20 oz.) can (#2) crushed pineapple | 1 T. horseradish |
| 1 small carton small curd cottage cheese | Nuts (optional) |

Combine first 2 ingredients. Cool. Add remaining ingredients. Pour in 8x12-inch or 9x13-inch dish.

PINEAPPLE LIME SALAD

- | | |
|---------------------------|--|
| 1 (6 oz.) pkg. lime Jello | 1 C. sour cream |
| 2 C. boiling water | 1 (#2) can (2½ C.) crushed pineapple (undrained) |

Dissolve Jello in water. Add pineapple. Chill to thick. Add sour cream. Pour in mold. Chill to set.

COTTAGE CHEESE JELLO SALAD

- | | |
|--|---|
| 1 small carton small curd cottage cheese | 1 small can crushed pineapple (drained) |
| 2 (3 oz.) pkgs. dry orange Jello | ½ carton medium Cool Whip |
| | 1 small can mandarin oranges |

Sprinkle Jello over cottage cheese. Mix. Add remaining ingredients. Mix. Store in refrigerator.

MANDARIN ORANGE 7UP SALAD

Freda Durbin

- | | |
|---|---|
| 1 (3 oz.) pkg. orange Jello | 1 (12 oz.) can 7-Up |
| 1 C. hot water | 1 small can crushed
pineapple (optional) |
| 1 small can mandarin oranges
(drained) | |

Dissolve gelatin in hot water. Cook until it begins to thicken slightly. Add 1 C. 7-Up. Stir in fruit. This recipe can be doubled to use the entire can 7-Up.

ORANGE FLUFF

- | | |
|--------------------------------------|---|
| 1 (6 oz.) pkg. orange Jello | 1 (8 oz.) pkg. crushed pineapple
(drained) |
| 2½ C. boiling water | 1 (6 oz.) can frozen orange juice
(thawed) |
| 2 cans mandarin oranges
(drained) | |

TOPPING:

- | | |
|-----------------------------|-------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1 box instant vanilla pudding |
| 1 C. milk | |

Dissolve Jello in water. Add remaining ingredients. Pour in 9x13-inch serving dish. Chill. Beat together topping ingredients. Put on Jello.

ORANGE TAPIOCA SALAD

- | | |
|-----------------------------|------------------------|
| 3 C. boiling water | 1 pkg. Lucky Whip |
| 1 (3 oz.) pkg. orange Jello | 1 can mandarin oranges |
| 2 pkgs. vanilla tapioca | |

Combine first 3 ingredients. Cook to thick. Cool. Mix whipped topping as directed. Add oranges. Add to Jello mixture. Chill.

ORANGE CHANTILLY

Linda Holman

- | | |
|--|------------------|
| 1 (6 oz.) pkg. orange Jello | 4 C. water |
| 1 (6 oz.) pkg. instant vanilla pudding | Mandarin oranges |

Combine the first 3 ingredients. Cook over medium heat until clear (about 2 minutes). Add oranges. Refrigerate until set. Top with Cool Whip.

DREAM SALAD

- | | |
|--|---|
| 1 (6 oz.) pkg. raspberry or cherry or strawberry Jello | 1 C. cold water |
| 2 C. hot water | 1 can strawberry pie filling or your choice |

TOPPING:

- | | |
|-----------------------------|---|
| 1 (8 oz.) pkg. cream cheese | 1 small can crushed pineapple (drained) |
| 1 small carton Cool Whip | |

Dissolve Jello in water. Add filling. Pour in 9x13-inch pan. When almost set, combine remaining ingredients. Spread over Jello.

RED RASPBERRY SALAD

- | | |
|--|----------------------------------|
| 1 (3 oz.) pkg. raspberry Jello | 1 (3 oz.) pkg. cream cheese |
| 1¼ C. boiling water | ½ C. powdered sugar |
| 1 (10 oz.) pkg. frozen red raspberries | 1 tsp. vanilla |
| 2 T. lemon juice | 1 (8 oz.) carton whipped topping |

Dissolve Jello in water. Stir in raspberries and lemon juice. Chill to partially set. Pour into dish. Refrigerate while topping is being prepared. Blend next 3 ingredients. Fold in whipped topping. Arrange over raspberry layer. Refrigerate several hours or overnight before serving.

CRANBERRY SALAD

Barbara (Cheney) Mensen

- | | |
|---------------------------------|------------------------------------|
| 1 pkg. raw cranberries | 1 (10½ oz.) pkg. mini-marshmallows |
| 2 C. sugar | |
| 1 C. water | 1 C. apples (chopped) |
| 1 (3 oz.) pkg. strawberry Jello | 1 C. celery (chopped) |
| | 1 C. nuts (chopped) |

Combine first 3 ingredients in a large pan. Cook about 10 minutes to make a sauce. Add Jello and marshmallows. Cool. Add remaining ingredients. Pour in a 9x13-inch pan. Refrigerate.

STRAWBERRY SALAD

Madge Maher

- | | |
|--|---|
| 1 (3 oz.) pkg. strawberry Jello | Cool Whip or 1 pkg. Dream Whip |
| 1 (3 oz.) pkg. cook type vanilla pudding | 1 small can crushed pineapple (drained) |
| 2 C. water | |

Cook first 3 ingredients together until smooth and syrupy. Refrigerate until mixture is slightly firm. Add whipped topping and pineapple. Refrigerate 24 hours.

STRAWBERRY SALAD

Gloria (Cheney) Thompson

- | | |
|--|--|
| 1 (3 oz.) pkg. strawberry Jello | 1 small carton small curd cottage cheese |
| 1 (8¼ oz.) can crushed pineapple (undrained) | 1 (8 oz.) carton Cool Whip |
| ½ C. water | |

In sauce pan, bring Jello, pineapple and water to a boil. Boil 3 minutes. Set aside to cool until slightly thickened. Combine cottage cheese and Cool Whip. Add Jello mixture. Mix well. Refrigerate.

— PASTA SALADS —

IRISH BLESSINGS

May you have warm words on a cold evening, a full moon on a dark night, and a smooth road all the way to your door.

May the face of every good news and the back of every bad news be towards you.

May misfortune follow you the rest of your life and never catch up.

FRUITY CHICKEN SALAD

- | | |
|----------------------------------|------------------------------|
| 1½ C. macaroni | 1 C. celery (diced) |
| 2 C. cold cooked chicken (diced) | 1 C. apple (diced) |
| ½ C. nuts (chopped) | Mayonnaise or salad dressing |
| 1 (8 oz.) can crushed pineapple | |

Cook macaroni. Drain and cool. Mix with remaining ingredients. Chill at least 1 hour.

CUCUMBER PASTA

Margaret Laughlin

- | | |
|--------------------------|-----------------------|
| 1 (8 oz.) pkg. pasta | ¾ C. vinegar |
| 1 T. vegetable oil | 1 T. prepared mustard |
| 1 cucumber (chopped) | 1 T. parsley flakes |
| 1 medium onion (chopped) | 1 tsp. salt |
| 1½ C. sugar | ½ tsp. garlic salt |
| 1 C. water | 1 tsp. pepper |

Cook pasta as directed on package adding oil to water. Rinse under cold water. Add cucumber and onion. Whisk together remaining ingredients. Pour over pasta mixture. Chill. Drain slightly to serve.

CRAB PASTA SALAD

1 lb. tri-color macaroni
2 C. imitation crab
½ C. celery (diced)
Juice of 1 lemon
1 T. garlic (chopped)
Salt & pepper (to taste)

¾ C. Italian dressing
3-4 T. mayonnaise
2 tomatoes (chopped)
Parsley
1 onion (chopped)

Cook macaroni as directed on package. Drain and chill with remaining ingredients.

MACARONI SALAD

Dorothy Maher

1 lb. macaroni
2 T. salt
4-6 quarts water
3 carrots (shredded)
2 small green peppers (chopped)

1 small onion (diced)
1 C. evaporated milk
2 C. mayonnaise
1 C. sugar
½ C. vinegar

Cook macaroni to tender in salted water. Rinse under cold water. Drain. Put in large bowl with vegetables. Combine remaining ingredients. Pour over macaroni mixture. Chill overnight. This makes a big salad.

CAESAR PASTA SALAD

1 (8 oz.) pkg. corkscrew pasta
1 C. broccoli flowerettes
1 C. cauliflower flowerettes
½ C. cucumber
(diced ½" pieces)
½ C. red pepper
(diced ½" pieces)

1 C. Caesar salad dressing
¼ C. Parmesan cheese (grated)
6 cherry tomatoes (halved)
½ lemon (juiced)
Parsley (chopped)

Cook pasta. Drain and cool. Add next 4 vegetables. Toss with salad dressing and cheese. Chill. To serve, squeeze lemon over salad. Garnish with tomatoes and parsley.

PARTY PASTA SALAD

2 C. small shell macaroni
1 (15¼ oz.) can crushed
pineapple
½ C. sugar
2 T. flour
⅛ tsp. salt
½ C. lemon juice
1 (8 oz.) carton Cool Whip

2 eggs (beaten)
1 (15¼ oz.) can fruit cocktail
(undrained)
2 C. fresh fruit (cut up) such as:
grapes, peaches (peeled),
nectarines, strawberries,
blueberries
1½ C. mini-marshmallows

Cook pasta according to package directions. Drain. Rinse in cold water. Chill. Drain pineapple reserving juice. In sauce pan combine the next 3 ingredients. Stir in pineapple juice and lemon juice. Stir and cook to thick and bubbly. Cook and stir 2 minutes more. Beat eggs until lemony. Stir in 1 C. of hot mixture. Return all to sauce pan. Cook 2 minutes on medium. Do not boil. Place mixture in pan in bowl of ice water. In large bowl, combine pasta, sauce, pineapple, fruit cocktail, fruit and marshmallows. Fold in Cool Whip. Chill 6-24 hours.

SPAGHETTI SALAD OR TRI COLOR SALAD

Margaret Laughlin

1 lb. spaghetti or large bag
tri color macaroni
⅔ C. sugar
2 tsp. mustard
1 bottle 7 Seas Creamy
Italian dressing

1 C. cheddar cheese (shredded)
1 can tomatoes (drained)
½-1 onion (chopped)
Salt & pepper (to taste)
Green pepper (optional)

Cook pasta. Drain and rinse with cold water. Put tomatoes, onion and green pepper in food processor. Add to remaining ingredients. Pour over pasta. Chill.

*Architects cover their mistakes with ivy,
doctors with sod and brides with mayonnaise.*

PASTA GARDEN SALAD

- 1 (16 oz.) pkg. pasta
- 1 (16 oz.) pkg. California mix
- 1½ C. Italian salad dressing

- 1 C. pitted ripe olives (sliced)
- ½ C. Parmesan cheese

Cook pasta. Drain. Rinse with cold water. Drain. Add vegetables and remaining ingredients. Toss. Chill 2 hours.

TORTELLINI SALAD

- 1 (9 oz.) pkg. cheese tortellini
- 1 C. julienne ham
- ¾ C. frozen baby peas (thawed)
- ½ C. Swiss cheese cubes
- 2 T. green onions (minced)
- 1 T. parsley (minced)
- 2 C. Ranch salad dressing

Cook and cool tortellini. Add and toss remaining ingredients. Chill. Serves 4-6.

— VEGETABLE SALADS —

Friends are the Baco Bits in the salad bowl of life.

There are no unmixed blessings.

As Spring arrives, the earth turns green just as the Emerald Isle so everyone around the world can be Irish for awhile.

BROCCOLI SALAD

Kari Kinsella

- 2 bunches broccoli
- 1 medium onion (chopped)
- 1 pkg. cheddar cheese (shredded)
- 1 jar bacon bits
- 1 bottle cole slaw dressing

Mix together. Serve.

BERNICE'S BROCCOLI SALAD

Laurie McGargill

- | | |
|---|-------------------------|
| ½ C. Miracle Whip | 6-10 slices bacon |
| 2 bunches broccoli (cut up) | (cooked & crumbled) |
| ½ C. golden raisins | ½ medium mild red onion |
| ½ C. slivered almonds (toasted)
(optional) | (cut in ⅛ " rings) |

DRESSING:

- | | |
|---|----------------|
| 1 egg & 1 egg yolk | ¼ C. vinegar |
| ½ C. sugar | ¼ C. water |
| 1½ tsp. cornstarch | 3 T. margarine |
| 1 tsp. dry mustard or squirt
regular mustard | |

Combine dressing ingredients in sauce pan. Cook to thick. Cool. Add remaining ingredients about 1 hour before serving. Toss. Do not make the day before.

COLE SLAW SALAD

Debra (Greiner) Lynch

- | | |
|--|--|
| 1 (16 oz.) pkg. cole slaw | 1 (3.5 oz.) pkg. salted
sunflower seeds |
| 1 pkg. beef flavored Ramen
noodles (uncooked) | ½ C. green onion (chopped) |
| 1 (2 oz.) pkg. slivered almonds | (optional) |

DRESSING:

- | | |
|--------------------|------------------------------|
| ⅓ C. cider vinegar | ½ C. sugar |
| ½ C. oil | Ramen seasoning from noodles |

Combine salad ingredients. Combine dressing ingredients in a jar. Refrigerate overnight. Pour over salad ingredients.

FRESH BROCCOLI SALAD

Therese Sunderman

- 2 small bunches broccoli
- 1 lb. bacon (cooked & crumbled)
- ½ C. red onion (chopped)
- 1 C. golden raisins
- 1 C. mayonnaise
- 2 T. sugar
- 2 T. balsamic vinegar

Cut broccoli in small pieces. Combine in large bowl with next 3 ingredients. Combine remaining ingredients in a small bowl. Pour over broccoli mixture. Mix well.

CAULIFLOWER PEA SALAD

- 1 large head cauliflower
- 2 boxes frozen peas
- 4 T. dill weed
- Dash garlic salt
- 2 C. sour cream
- 2 C. Spin Blend

Wash and drain cauliflower. Break into flowerettes. If peas have frost, run warm water over them. Dry well on towel. Blend all together carefully. Cover. Chill to blend flavor.

CHINESE COLE SLAW

Barbara (Cheney) Mensen

- 1 lb. coleslaw mix (chopped)
- 2 bunches green onions (chopped)
- 2 pkgs. chicken Ramen noodles
- 1 C. slivered almonds
- 1 C. sunflower seeds

DRESSING:

- 1 C. salad oil
- ⅓ C. vinegar
- ½ C. sugar
- 2 Ramen noodle seasonings

Break up noodles. Combine with remaining ingredients.

Dressing: Combine ingredients early in the day. Add to salad just before serving.

TESS'S SLAW

1 C. sour cream
1 tsp. dry mustard
4 T. sugar
¼ C. cider vinegar

1 tsp. celery seed
½ tsp. salt
4 C. cabbage (shredded)
¼ C. carrots (finely shredded)

Combine and chill.

CRANBERRY SALAD

Maxine Wilkinson

1 apple
1 orange
½ pkg. raw cranberries

½ C. orange peel
2 C. sugar

Grind together first 4 ingredients. Add sugar as needed to suit your taste.

CUCUMBER SALAD

Belva (Cheney) Greiner

1 small box ring macaroni
2 C. cucumber (chopped)

1 (10 oz.) pkg. angel hair
cabbage
1 onion (diced)

DRESSING:

1 C. salad dressing
½ C. sugar

¼ C. vinegar

Cook and drain macaroni. Add vegetables. Combine dressing ingredients. Pour over macaroni/vegetable mixture.

NOODLE SALAD

Kari Kinsella

3 hard boiled eggs
1 C. celery
1 pkg. frozen peas

Mayonnaise
1 can tuna
Chow mein noodles

Combine all but noodles. Add noodles just before serving. Stir to combine.

PEA SALAD

Susan McDonald

- 1 bag frozen peas (thawed)
- 2 C. cheese (diced)
- 1 C. celery (diced)

- ½ C. onion (chopped)
- 8 hard cooked eggs (diced)
- 1 C. Miracle Whip or mayonnaise

Combine all ingredients. Chill.

PEPPER SALAD

Mary F. Laughlin

- 2 red bell peppers (chopped)
- 2 yellow bell peppers (chopped)
- 2 green bell peppers (chopped)
- 1 small can black olives
(drained & chopped)

- 1 can mushrooms (drained)
- ¼ C. red onion (chopped)
- 1 pint cherry tomatoes (halved)
- Italian dressing

Put first 6 ingredients in 2-quart bowl a day ahead of time. Add enough dressing to coat. Let set overnight for best results. Add tomatoes before serving.

POTATO SALAD

Margaret Laughlin

- Potatoes
- 3-5 hard boiled eggs
- 1 C. celery (chopped)
- ½ C. onion (chopped)
- 1 jar pimentos (chopped)
- ½ C. sweet pickle relish

- ¼ tsp. garlic salt
- ¼ tsp. celery salt
- 1 T. prepared mustard
- Pepper (to taste)
- Mayonnaise (as needed)

Cook potatoes. Dice. Cook and dice eggs. Combine with remaining ingredients. Chill.

PEPPY POTATO SALAD

Teresa Jardon

- | | |
|---|--------------------------|
| 4 C. cooked red potatoes
(drained, cooled & chopped) | 2 cloves garlic (minced) |
| ½ C. red onion (diced) | 2 T. chives (chopped) |
| 1 tsp. black or white pepper | 1 tsp. salt |
| 2 T. stone ground mustard | ¼ C. salad dressing |
| 1 tsp. vinegar | ½ C. feta (crumbled) |

In small bowl, combine all but potatoes. Blend well. Pour over potatoes. Mix well. Chill and serve.

SPINACH SALAD

Sandy Bugg

- | | |
|----------------------|-----------------------------|
| 1 bag spinach | 2 T. brown sugar |
| 1 Granny Smith apple | 2 T. olive oil |
| 1 C. pecans | 2 T. vinegar |
| 2 T. butter | Crumbled blue cheese (opt.) |

Peel apple and slice thinly. Toast pecans in butter and brown sugar. Lay out on waxed paper to cool. Combine oil and vinegar. In large bowl, combine spinach, apple and pecans. Drizzle dressing over top. Add cheese, if desired.

SPINACH SALAD

- | | |
|-----------------------------------|---------------------------------|
| 2 lbs. spinach | ½ lb. shrimp (cooked & chilled) |
| 10 fresh mushrooms (sliced) | 2 C. croutons |
| 8 slices bacon (fried & crumbled) | |

DRESSING:

- | | |
|--------------------|--------------------------|
| ¼ C. mayonnaise | 2 T. tarragon vinegar |
| 2 T. vegetable oil | 2 T. Dijon mustard |
| 2 T. olive oil | Salt & pepper (to taste) |

Wash spinach. Spin dry. Add remaining ingredients. Combine dressing ingredients. Add to salad.

THREE LAYER SALAD

LAYER 1:

- 1 head lettuce
- 2 stalks celery (chopped)
- 1 C. onion (chopped)

LAYER 2:

- 1 C. sour cream
- ½ C. sugar

LAYER 3:

- ½ C. mayonnaise
- ¼ C. vinegar

TOPPING:

- Bacon bits
- Parmesan cheese

Put layer 1 ingredients in serving pan. Mix layer 2 ingredients. Pour over layer 1. Do not stir. Combine layer 3 ingredients and pour over layer 2. Do not stir. Top with bacon bits and cheese. Refrigerate 3 hours. Serve. Never stir.

VEGETABLE SALAD

Margaret Laughlin

- 1 can peas
- 1 can green beans
- 1 can wax beans
- 1 jar pimentoes
- 1 onion (chopped)
- 3 ribs celery (chopped)
- 1 tsp. salt

DRESSING:

- 1 C. sugar
- ½ C. cooking oil
- ½ C. vinegar
- ½ tsp. paprika

Combine vegetables and salt in serving dish. Mix dressing ingredients. Pour over vegetables. Chill overnight. Drain to serve. Good keeper.

MIXED VEGETABLE SALAD

Bernice Meyer

- | | |
|--|--------------------------|
| 1 pkg. frozen mixed vegetables
(California mix is best)
or your choice | ½ C. oil |
| 1 C. vinegar | 1 C. onions (chopped) |
| ¾-1 C. sugar | 1 C. celery (chopped) |
| | 1 C. red & green peppers |

Cook vegetables. Drain well. Combine vinegar, sugar and oil. Boil 5 minutes. Pour over vegetables while still hot. When cool, add remaining ingredients. Keeps well in the refrigerator.

— DRESSINGS —

Praise is like garlic in a good salad; a little goes a long way.

Every job you do is portrait of you.

Busy souls have no time to be busy bodies.

SALAD DRESSING

Maxine Wilkinson

- | | |
|----------------------|-----------------------|
| 6 eggs (well beaten) | 1 tsp. salt |
| 1 C. sugar | ¼ tsp. pepper |
| 1 C. sour cream | ½ tsp. yellow mustard |
| 1 C. vinegar | |

Mix in order given. Beat together thoroughly. Cook in double boiler until thickened. This makes a quart of salad dressing. It is good for potato salad.

CREAMY RANCH DRESSING

Delores Maher

- | | |
|-----------------|----------------------------|
| ¼ C. buttermilk | ½ C. mayonnaise |
| ¼ C. sour cream | 2 T. green onion (chopped) |

Mix and let ingredients blend in refrigerator. Makes ¾ cup.

SPINACH SALAD DRESSING

JoAnn Cheney

- | | |
|-------------------------|--------------------------------|
| 1 C. salad oil | 1/3 C. ketchup |
| 1/2 C. tarragon vinegar | 1 tsp. salt |
| 3/4 C. sugar | 1 small onion (finely chopped) |

Mix all ingredients thoroughly in a bottle or container that can be shaken. Best if made at least several hours ahead. When ready, shake well and pour over fresh spinach greens. Stores for a long time in refrigerator. This also makes a good meat marinade.

♥ DOROTHY LYNCH SALAD DRESSING *Vivian (Head) Wanetka In Memory of Vivian Head*

- | | |
|----------------------|--|
| 1 C. white sugar | 1/2 C. vinegar |
| 1 tsp. garlic powder | 1 (10 ³ / ₄ oz.) can tomato soup |
| 1 tsp. dry mustard | 1 C. vegetable oil |
| 1 tsp. celery seed | 1 tsp. pepper |

Combine all ingredients in a blender. Blend 3-5 minutes. Options: Shake ingredients in a quart jar, beat with an electric mixer for 8 minutes, use cider or red wine vinegar. This is a family favorite.

JOHNNY'S CAFE SALAD DRESSING

Peg Martin

- | | |
|------------------------|------------------|
| 1/2 tsp. garlic powder | 1/4 C. sugar |
| 1/2 tsp. salt | 1 C. salad oil |
| 6 oz. water | 1 T. lemon juice |
| 1 C. cider vinegar | Parsley flakes |

Mix all ingredients. Keep dressing in the refrigerator.

Success only comes before work in the dictionary.

It's not important where we live, but how we live.

When a person is tested, he either becomes a bitter person or a better person!

Forget about what you can't do -- and DO what you can do!

The best things in life aren't things!

You can't build a reputation on what you are going to do.

Work together - remember, one hand cannot applaud alone.

You never get a second change to make a good first impression.

Count your age by friends, not by years.

Most footprints on the sands of time were made by work shoes.

The trouble with being a housewife is that when you don't feel well enough to go to work, staying home doesn't do any good.

Don't worry about knowing people - just make yourself worth knowing.

Laugh at yourself before others do.

People who show off least always show up best.

No beauty shop can duplicate a pleasant smile.

The way out of trouble is never as simple as the way in.

Quarrels would not last long if the fault was only on one side.

Things that never happen worry us most.

The man who has a right to boast, doesn't have to.

Something Special

My Favorite Recipes in this section are:

RECIPE

PAGE #

SOMETHING SPECIAL

A still vibrant small town church celebrating 125 years of faith.

SOMETHING SPECIAL

The priests who brought the word of God to us -
Fathers Bernard McMenemy, William Pape, Gerald Stack, John L. Garner, John J. Ryan, Schiffmacher, Peter Clark, John Cook, Edmund Hayes, John Troy, John Hayes, F.W. Doyle, Powers, Dexiter, Charles Waldron, John Cunningham, James Stessman, Gordon Gittens, Daniel Delehant, Albert Wilwerding, Tim Fitzgerald, James McIlhon, Jim Radde, S.J., Louie Meyer, OSB, John Clarke, Jim Kleffman, Ken Gross and all whose names are now known only to God who celebrated Mass at the altar in Imogene as assistants, weekend help and for weddings, funerals and other special occasions.

SOMETHING SPECIAL

125 recipes, chosen by current parishioners, from our past three Altar Society cookbooks.

THE CREAM OF OUR CROP

compiled in 1972 by

JoAnn Cheney, Catherine Hughes, Margaret Laughlin,
Anna Leahy, Margaret Martin and Peggy Martin

CAREFREE COUNTRY COOKING

compiled in 1978 by

JoAnn Cheney, Margaret Clark, Catherine Hughes, Helen Hughes,
Jackie Hughes, Helen Laughlin, Margaret Laughlin,
Bernice Meyer and Madalene Perkins

POT O'GOLD COOKBOOK

compiled in 1997 by

Betty Head, Margaret Laughlin and Bernice Meyer

SOMETHING SPECIAL

Our current Quasquicentennial Cookbook

A DASH OF THE IRISH - A PINCH OF THE PAST

Celebrating 125 years

Compiled in 2004 by:

Marie Blake, Jamie Delehant, Kari Kinsella,
Margaret Laughlin, Peggy Martin, Sarah Martin Diane Silkett

— SOMETHING SPECIAL —

* *Recipe originally in The Cream of our Crop Cookbook.*

** *Recipe originally in the Carefree Country Cooking Cookbook.*

*** *Recipe originally in the Pot O' Gold Cookbook.*

♥ CINNAMON ORNAMENTS*** *Judy Slater, Stephanie & Jordan In Memory of Our Mother Lanna Laughlin*

3/4-1 C. applesauce
1 (4.12 oz.) bottle ground
cinnamon

1/4'' ribbon

Mix applesauce with cinnamon to form a stiff dough. Roll out to 1/4-inch thickness. Cut with cookie cutters. Make hole for ribbon in top of ornament. Carefully put on rack to dry. Let air dry several days turning occasionally. Makes 12 sweet-smelling ornaments that will last for many years. Judy adds, "Since there is no baking, it is simple for kids."

TORTILLA PINWHEELS*** *Melonie Doyle, Genevieve Fienup Becky Hughes, Karla Owens*

1 (8 oz.) carton sour cream	1/2 C. onion (chopped)
1 (8 oz.) pkg. cream cheese (softened)	Garlic powder (to taste)
1 (4 oz.) can green chilies (well drained)	Seasoned salt (to taste)
1 (4 oz.) can black olives (chopped & well drained)	5-10'' flour tortillas
	Salsa
	1/2-2 C. cheddar cheese (grated)

Mix all filling ingredients thoroughly. Divide filling evenly between tortillas. Roll up tortillas. Cover tightly with plastic wrap, twisting ends. Refrigerate several hours. Unwrap. Cut in 1/2-3/4 inch thick slices. Discard ends. Lay pinwheels flat on glass serving tray. Leave space in center of plate for a bowl of salsa. Makes about 50 pinwheels.

Variations: Genevieve uses 1 C. grated cheese. Becky uses from 1/2-2 C. shredded cheese and leaves the juice with her chilies. She does not add garlic powder or seasoned salt. Melonie uses 2 C. cheese and 15 oz. black olives, drained and chopped. She uses 8-10 tortillas and does not add the salts. Karla uses 1 C. cheese.

♥ SLATER KIDS MUD PIES OR CAKES - 1950'S***

In Memory of Mary Ellen Slater

Good black dirt
(from nearby garden)
Pail of water (from well in yard)

Several eggs (from the hen house
if possible, don't get caught)
Odds & ends (usually found
in yard or garden)

Mix well. Place in favorite pans or dishes. Favorite toppings: flowering crab apple blossoms in spring and red crab apples in the fall (looked like maraschino cherries). Play. Pretend. Enjoy!

VEGETABLE PIZZA***

*Jane Brannen
Tammy Nicholas*

2 tubes crescent rolls
½ C. sour cream
⅔ C. Miracle Whip
1 pkg. Hidden Valley Ranch
dressing mix

1 T. dill weed
½ tsp. garlic salt
Bacon bits
Cheddar cheese
Fresh vegetables

Press crescent rolls on pizza pan to make crust. Bake as directed on rolls. Cool. Mix cream cheese, sour cream, Miracle Whip, dressing mix and spices. Spread on crust. Top with bacon bits, cheese and fresh vegetables (cucumber, mushrooms, onions, celery, carrots, broccoli, radishes, cauliflower). Tammy presses rolls in 11x15-inch pan. She uses 8 oz. softened cream cheese instead of sour cream and uses 1 C. mayonnaise. She doesn't top with cheese.

HOT CHOCOLATE MIX***

*Kathy Doyle
Fannie Martin, Laurie McGargill*

1 (8 qt. or 12 qt.) box instant
powdered milk
6-16 oz. coffee creamer

1 large can Nestle's Quik
1-3 C. powdered sugar

Mix ingredients. Variations: Kathy uses 16 oz. creamer and 2 C. powdered sugar. She uses ½ C. of mixture with 1 C. boiling water. Fannie uses 6 oz. creamer with 1 C. powdered sugar. She uses ¼ C. of mixture with 1 C. boiling water. Laurie uses 6 oz. creamer with 3 C. powdered sugar. She uses ⅓ C. of mixture with 1 C. boiling water.

WEDDING SLUSH PUNCH***Bernice Meyer*

- | | |
|--|--|
| 4 C. sugar | 9 C. water |
| 4 C. water | 2 (46 oz.) cans pineapple juice |
| 3 (3 oz.) pkgs. Jello
(choose flavor for color desired) | 3 (6 oz.) cans frozen lemonade
or limeade |
| | 8 quarts ginger ale |

Boil sugar and 4 C. water 5 minutes. Add Jello. Stir until dissolved. Add all but ginger ale. Put in large containers. Freeze. Stir at least 3 times the first 24 hours. Set out the punch at noon and it will be ready to serve by evening. Add ginger ale when ready to serve.

NOTE: It is easier to divide the recipe into fourths and add 2-quarts ginger ale to each fourth as it is served. This serves 50-75, depending on the cup size.

CREAMY PUNCH FOR 20****Altar Society*

- | | |
|-----------------------------------|------------------------------------|
| 1 C. sugar | 4 C. raspberry sherbert (softened) |
| 8 C. water | 2 pkgs. raspberry Kool-Aid |
| 6 C. vanilla ice cream (softened) | 4 C. chilled 7-Up |

In a mixing bowl, mix half of all ingredients, except 7-Up. Stir until ice cream and sherbert melt. Add remaining ingredients when ready to serve. Make a ring mold of first mixture, if you wish. Change punch by using different flavors of ice cream and sherbert.

PARTY PUNCH****Altar Society*

- | | |
|--------------------------------|----------------------------------|
| 2 (46 oz.) cans Hawaiian punch | 1 (46 oz.) can pineapple juice |
| 1 (46 oz.) can orange drink | 1 (46 oz.) bottle 7-Up (chilled) |

Freeze 1 Hawaiian punch in mold. Combine remaining ingredients. To serve, put punch ring in punch bowl. Add combined juice. Put 7-Up in last.

ALMOND BARK CANDY**

Madge Maher

- | | |
|---------------------------|-----------------------|
| 1 lb. white almond bark | 1 C. peanuts |
| 1 C. chunky peanut butter | 1 tsp. almond extract |
| 4 C. Rice Krispies | |

Melt shredded or small pieces almond bark in top of double boiler over low heat. Do not let water boil. Add peanut butter. Blend. Remove from heat. Add remaining ingredients. Spread in buttered 9x13-inch pan. Let set. Cut in squares.

PEANUT CLUSTERS**

Madge Maher

- | | |
|--|-------------------------|
| 4 squares white chocolate | ½ C. butterscotch chips |
| 1 (6 oz.) pkg. semi-sweet
chocolate chips | 1 pkg. salted peanuts |
| | Small amount butter |

Melt white chocolate in double boiler over warm water. Add remaining chips to melt. Remove from heat. Add peanuts. Stir until coated. Drop on wax paper. Cool. A small amount of butter added to the mixture keeps the chocolate from sticking to fingers when eating.

REESES***

Frank Laughlin

- | | |
|--|---------------------------|
| 1½ C. oleo (melted) | 3 C. creamy peanut butter |
| 2 small pkgs. graham crackers
(crushed) | 7 C. powdered sugar |
| | 2 giant Hershey bars |

Combine all but Hershey bars. Press in 9x13-inch or jelly roll pan or make in balls. Melt chocolate. Spread over bars. If making balls, blend Hershey bars with almond bark and dip balls. Chill to set chocolate.

♥ TING-A-LINGS*

Vivian Head

- | | |
|-----------------------------------|----------------------|
| 1 (6 oz.) pkg. butterscotch chips | 1½ C. salted peanuts |
| 1 (6 oz.) pkg. semi-sweet chips | 1 T. butter |
| 1 (3 oz.) can Chinese noodles | |

Melt chips in double boiler. Add remaining ingredients. Drop by teaspoon on waxed paper.

TOFFEE CANDY**

Trish Delehant

- | | |
|------------------------|---------------------------|
| 2½ C. brown sugar | ¼ C. dark Karo syrup |
| 1 C. butter (not oleo) | 1 large Hershey bar |
| ¼ C. hot water | English walnuts (chopped) |

Bring brown sugar and butter to a boil. Add hot water and syrup. Boil to crack stage. Pour into a buttered cookie sheet. Melt Hershey bar over hot water. Spread while hot over the cooled first ingredients. Sprinkle with nuts.

NACHO DIP***

John Stibbs

- | | |
|--|----------------------------------|
| 1 (32 oz.) pkg. cheese spread
(Velveeta, cubed) | Jalapeno peppers (to taste) |
| 2 cans Hormel chili (no beans) | Jalapeno pepper juice (to taste) |

Put Velveeta type cheese cubes in crock pot. Set on low. When cheese melts, add chili, about ¼ tsp. pepper juice and peppers to your liking. Warm 30-40 minutes after adding last of ingredients. This is a family favorite and was enjoyed by many at the Town and Country in Imogene.

GHOSTS***

Margaret Laughlin

- | | |
|-----------------------|----------------------|
| Nutter Butter cookies | Mini chocolate chips |
| White almond bark | |

Melt almond bark. Dip cookies in bark. Set on wax paper to dry. Immediately add 2 chips towards one end for eyes. Super easy!

TACO DIP***

*Karen Gutschenritter
Pam Ditmars*

- | | |
|-----------------------------|--------------------------|
| 1 (3 oz.) pkg. cream cheese | Mild taco sauce |
| 1 (8 oz.) carton sour cream | Cheddar cheese (grated) |
| ½ pkg. taco seasoning mix | Lettuce (finely chopped) |

OPTIONAL:

- | | |
|-----------------------|------------------------|
| Refried beans | Guacamole |
| Black olives (sliced) | Tomato (diced) |
| Onion (chopped) | Green pepper (chopped) |

Blend first 3 ingredients with a mixer. Spread on tray. Top with thin layer of taco sauce. Top with cheese, lettuce and optional ingredients as desired. Serve with Tostitos.

CRISPIX MIX***

*Sara Bruce, Carol Gutschenritter
Lori Johnson, Darlene Laughlin
Jane Sullivan*

- | | |
|--|------------------|
| 1 (17.9 oz.) box Crispix | ¼ C. white syrup |
| 1 (16 oz.) jar salted
dry roasted peanuts | 1 tsp. soda |
| 1 stick margarine | 1 tsp. vanilla |
| 1 C. brown sugar | 1 C. M&M's |

Combine Crispix and nuts in large brown grocery bag. Melt margarine in microwave bowl. Add brown sugar and syrup. Stir well. Microwave on high to a boil. Cook 2 minutes more. Add vanilla and soda. Stir to frothy. Pour mixture over nut mixture. Stir with a big wooden spoon, put in bag. Fold over top of bag. Shake. Put bag in microwave. Cook on high 1½ minutes. Shake bag. Microwave on high 1 minute. Spread on two large cookie sheets and sprinkle with M&M's. Cool. Break up.

Variations: Sara uses mixed nuts, 1½ sticks margarine, 1½ C. brown sugar, ½ tsp. soda and no vanilla. Carol and Darlene use ⅓ C. syrup, 1½ C. brown sugar, 1½ sticks oleo, ¼-½ tsp. soda and no vanilla or M&M's. Darlene uses walnuts. Lori uses ½ C. syrup and 1 C. peanuts.

PUPPY CHOW***

*Kris Hughes
2004 Bridget Campbell
Julie Mensen*

1 box Crispix
1 stick margarine
2/3 C. peanut butter

1 (12 oz.) pkg. milk
chocolate chips
2 1/2 C. powdered sugar

Melt margarine, peanut butter and chips together. Pour over cereal. Stir together. Add powdered sugar and shake in paper bag.

Bridget uses semi-sweet chips, 1/2 C. peanut butter and 2 C. powdered sugar. She skips the margarine.

Julie uses 1 C. margarine, 1 C. peanut butter, 3 C. powdered sugar and semi-sweet chips. She refrigerates her Dog Food.

BANANA BREAD***

Kathleen Laughlin

2 sticks oleo (softened)
2 C. sugar
4 eggs (slightly beaten)
5 ripe bananas (mashed)
2 tsp. lemon juice

2 tsp. soda
Short tsp. salt
4 C. flour
1 C. nuts (chopped)

Combine ingredients in order given. Grease 4 medium or 2 large bread pans. Line with wax paper. Grease paper. Divide batter in pans. Bake at 350° for 45-60 minutes until tester in center of bread comes out clean.

CHEESY PIZZA BREAD***

Marie Laughlin

2 pkgs. pizza crust mix
4 T. oleo (melted)
1 tsp. dried garlic powder

1 tsp. Italian seasoning
1/2 tsp. seasoned salt
2-3 C. cheese (shredded)

Prepare pizza mix as directed. Pat in greased pizza pan. Combine oleo and seasonings. Spread over crust. Top with cheese in your favorite combination (we like parts mozzarella and cheddar). Bake at 350° for 20 minutes. Good served with heated Ragu.

PUMPKIN BREAD *****

Margaret Laughlin

Madge Maher

2004 John Maher

1 C. vegetable oil	2 tsp. baking soda
4 eggs	1½ tsp. salt
⅔ C. water	3 tsp. cinnamon
2 C. canned pumpkin	1½ tsp. nutmeg
3 C. sugar	3½ C. flour
Chopped nuts (optional)	

Cream first 5 ingredients. Add remaining ingredients. Divide into 3 prepared medium bread pans. Bake at 350° about 1 hour until center is set. Remove from pans after 15-20 minutes. Cool on rack.

Variation: Madge uses 2 tsp. salt, 1 tsp. cinnamon, 1½ tsp. soda and 1 tsp. nutmeg. She divides batter between 2 greased and floured loaf pans.

John uses the same as Madge but substitutes 1 tsp. ginger for the nutmeg. He says this freezes well.

BEST BREAD IN THE WORLD***

Cheryl Meyer

2 C. boiling water	½ C. honey
1 C. uncooked rolled oats	2 T. butter (melted)
2 pkgs. dry yeast	2½-3 C. white flour
⅓ C. lukewarm water	1½-2 C. whole wheat flour
1 tsp. salt	

Pour boiling water over uncooked rolled oats. Let stand until soft and lukewarm. Soak dry yeast in lukewarm water. Add salt, honey and butter. Add the oatmeal mixture. Mix well. Gradually add the two flours. Knead until smooth and elastic. Put in oiled bowl, turning to coat. Let rise 1 hour or until doubled in size. Punch down. Knead briefly. Shape into 2 loaves. Put in greased bread pans. Let rise. Bake at 350° for 35-40 minutes.

RHUBARB BREAD***

Wanda Maher
2004 Julie Maher

- | | |
|----------------------------|-----------------------|
| 1½ C. brown sugar (packed) | 1 tsp. vanilla |
| ⅔ C. cooking oil | 1½ C. rhubarb (diced) |
| 1 egg | 2½ C. unsifted flour |
| 1 tsp. salt | 1 tsp. soda |
| 1 C. sour milk | ½ C. nuts (chopped) |

Mix ingredients in order given. Divide dough. Put into 2 greased and floured loaf pans. Bake at 350° 40-50 minutes. Good cold or hot, with butter or without.

LUSCIOUS ROLLS WITH GLAZE*

Catherine Hughes

- | | |
|------------------|------------------------|
| 1 pkg. dry yeast | 1 tsp. salt |
| ¼ C. warm water | 2 eggs (beaten) |
| ¼ C. shortening | ¾ C. milk (scalded) |
| ½ C. sugar | 3½-4 C. flour (sifted) |

GLAZE:

- | | |
|-----------------------|-------------|
| ½ C. light corn syrup | 2 T. butter |
| ½ C. brown sugar | |

Combine yeast and warm water. Set aside. Cream shortening, sugar and salt in large bowl. Add eggs. Beat well. Add scalded milk. Add yeast mixture. Add flour to make soft dough. Knead on floured board to smooth and elastic. Put in greased bowl. Grease top. Cover. Let rise to double. Meanwhile make glaze and prepare pans.

Glaze: Combine ingredients in heavy sauce pan. Bring to boil over low heat. Remove from heat. Put 1 tsp. of mixture into each of 18-24 greased muffin cups. Put 3-4 pecan halves on top of glaze in each muffin cup. Put dough on floured board. Roll to a long oblong. Brush with melted butter. Sprinkle with sugar and cinnamon. Roll up like jelly roll. Cut into 18-24 slices. Put one slice in each muffin cup. Cover. Let double. Bake at 375° for 15 minutes. Invert pans on board and remove rolls from pans.

WHITE BREAD***

Laurie McGargill

7½ C. Robin Hood flour
4 tsp. yeast
3 T. sugar

2¾ tsp. salt
¼ C. oil
2 C. hot water

Place 2 C. flour and other dry ingredients in large mixing bowl. Add combined oil and water. Mix on low speed ½ minute and on medium speed 3 minutes. Add enough flour (5-6 C.) gradually. Knead until smooth and satiny. Place in greased bowl. Cover. Let rise until doubled (about 1 hour). Punch down. Let rise again (about 1 hour). Divide dough into 2 loaves. Shape. Place in greased loaf pans. Poke 6 holes into each loaf with a sharp knife to release air. Cover. Let rise until high. Bake at 350° for 40-45 minutes or until browned.

♥ DINNER ROLLS*

Martha Maher

2 C. lukewarm water
1 pkg. dry yeast
1 tsp. salt

¼ C. sugar
3 T. shortening (melted)
4 C. flour

Put water in a large bowl. Sprinkle yeast over water. Let stand 10 minutes. Add shortening, salt and sugar. Add flour. Mix well. Turn out on a floured board and knead smooth. Place in greased bowl, cover, let rise until double. Punch down. Make into rolls. Let rise again. Bake at 350° for 20 minutes.

Variation: Pecan rolls: After punching dough down, roll out on floured board with rolling pin. Brush with ½ stick melted butter. Sprinkle with brown sugar and cinnamon. Roll up lengthwise. Slice into inch thick slices.

Glaze: Place in round pans: ½ stick butter (melted), ¼ C. brown sugar, ½ pkg. pecans. Place rolls on top. Let double. Bake at 350° for 20 minutes.

DROP DOUGHNUTS*

Catherine Hughes

- | | |
|----------------------|----------------------|
| 1½ C. flour (sifted) | 2 tsp. baking powder |
| ½ C. sugar | 1 egg (well beaten) |
| ⅓ tsp. nutmeg | ½ C. milk |
| ⅓ tsp. salt | ½ tsp. lemon extract |

Sift first 5 ingredients into a bowl. Make hole in middle. Add remaining ingredients. Drop by teaspoon in deep hot fat. Drain on paper towels. Sprinkle with sugar.

BISCUITS AND GRAVY***

Marty Laughlin

BISCUITS:

- | | |
|---------------|----------------------|
| 4 C. Bisquick | Dash salt (optional) |
| 2 C. milk | |

GRAVY:

- | | |
|--------------------|--------------------------|
| 1 lb. lean sausage | ¾-1 C. flour |
| ¼ stick oleo | Salt & pepper (to taste) |
| 4 C. milk or more | |

Combine biscuit ingredients. Pam 2 muffin tins. (Pam with flour.) Pour in batter. Bake at 350°-375° until bottoms are lightly browned. While biscuits bake, brown sausage. Drain grease. Add oleo. Whisk together milk and flour. Add to sausage. Cook over medium high until right thickness. Add salt and pepper. Thin gravy down as needed. Serve over biscuits.

FRUIT CUP***

Sue McDonald

- | | |
|--|---|
| 1 (3 oz.) pkg. orange or orange
pineapple Jello | 1 (20 oz.) can pineapple tidbits
(undrained) |
| ¼ C. sugar | 2 C. frozen strawberries |
| 1 C. hot water | 1 C. fresh grapes |
| 1 (6 oz.) can frozen lemonade | 3 bananas (sliced) |

Combine all ingredients. Bananas will not turn dark. Chill until thickened.

BREAKFAST CASSEROLE***

*Pam Ditmars, Wilma Maher
Ver Keasling, 2004 Janet Hogsed*

½-1 stick margarine	12 eggs
1 pkg. frozen hash browns or 8 squares frozen hash browns	1 C. milk
2 C. cooked sausage or ham (diced)	4 C. American cheese (grated) or cheddar cheese

Melt margarine in 9x13-inch pan. Top with thawed hash browns. Top with meat. Beat eggs and milk together. Pour over meat. Top with cheese. Bake covered at 350° for 45 minutes. Uncover. Bake an additional 15 minutes. Let stand 15 minutes before serving.

Variations: Pam puts cheese on before adding egg mixture. She notes you should drain and rinse sausage when you use it. Wilma bakes hers uncovered at 350° for 45 minutes. She says eggs will set up better if made the night before. Veronica uses ½ stick margarine and ¼ C. onion (chopped). Janet uses 1 stick margarine, 3 C. cheese and adds 2 slices onion, diced and ½ C. diced red or green pepper.

COFFEECAKE**

Geraldine Laughlin

1½ C. sugar	1 tsp. vanilla
½ C. shortening	½ tsp. salt
1 C. milk	1 T. baking powder
2 eggs	2 C. flour

TOPPING:

1½ C. brown sugar	2 T. cinnamon
2 T. flour	Nuts (if desired)
4 T. butter (melted)	

Cream sugar and shortening. Add eggs and vanilla. Add milk, flour, baking powder and salt alternately. Pour in a greased 9x13-inch pan. Combine topping ingredients. Drop at intervals over batter. Swirl with a knife. Bake at 350° for 30-35 minutes.

COFFEECAKE***

Wanda Maher

1 yellow cake mix
1 instant vanilla pudding
4 eggs
¾ C. oil
¾ C. water

1 tsp. vanilla
Scant ½ C. sugar
2 tsp. cinnamon
1 C. nuts (chopped)

GLAZE:

1 C. powdered sugar

3 T. milk

Combine first 6 ingredients. Beat at medium speed 4 minutes. In small bowl combine sugar and cinnamon. Put ½ of the nuts in the bottom of a greased 9x13-inch pan. Pour half the batter over the nuts. Sprinkle the sugar cinnamon mixture over the batter. Top with remaining batter. Sprinkle the remaining nuts on top. Bake at 350° for 35-40 minutes. Prepare glaze. Drizzle over hot cake.

ANGEL FOOD CAKE*

Catherine Hughes

2004 Helen Laughlin, Joan Laughlin

13 egg whites
¼ tsp. salt
2 tsp. cream of tartar
1½ C. sugar

1 C. cake flour (sifted)
1 tsp. vanilla
½ tsp. almond flavoring

Sift sugar. Set aside 1 cup. Sift flour once. Measure. Add remaining sugar. Sift together 5 times. Beat egg whites to frothy. Add salt. Beat awhile longer. Add cream of tartar. When it begins to form peaks, gradually add the 1 cup reserved sugar. Beat 3 minutes. Fold in flavorings. Fold in flour lightly. Put in tube pan. Bake at 425° for 15 minutes and 375° for 10 minutes. Helen uses 12 egg whites, 1 tsp. cream of tartar and a pinch of salt. She got her recipe from Mrs. E.P. Laughlin who would whisk the egg whites on a large platter, not in a bowl. She bakes her cake at 300° for 1 hour. Joan uses ½ tsp. of salt, 1½ tsp. cream of tartar, 1¾ C. sugar, 1¼ C. cake flour and ¼ tsp. almond flavoring. Helen and Joan invert their cake to cool on 3 coffee cups. Joan frosts her cake with a 7 minute frosting.

CHERRY SWIRL COFFEECAKE*

Jane Brannen
2004 Joan Laughlin,
Rita Semmons
Mindy Stripe

1 C. margarine or butter
1¾ C. sugar
4 eggs
1½ tsp. vanilla

3 C. flour
1½ tsp. baking powder
½ tsp. salt
1 can cherry pie filling

ICING:

2 T. margarine
2 T. warm milk

¼ tsp. vanilla
Powdered sugar

Cream margarine and sugar. Add eggs, one at a time. Add next 4 ingredients. Mix well. Pour ¾ of batter in greased jelly roll pan. Top with pie filling. Dot with remaining batter. Bake at 350° for 30-35 minutes. Cool slightly. Drizzle with icing.

Joan uses 1 tsp. vanilla and 1 tsp. almond flavoring and 1 tsp. salt in the batter. Her icing uses 1½ C. powdered sugar, 1 tsp. vanilla, 3 T. milk and 1 T. margarine. She says blueberry, apple and peach filling is also good. This freezes well. If freezing, ice after thawing.

Rita and Mindy use 1 tsp. vanilla and 2½ C. flour.

Mindy pours all of her batter in the pan, tops with pie filling and swirls it through the batter. Their icing is made of 2 T. hot water, ½ tsp. vanilla or almond flavoring and 1 C. powdered sugar.

SCRAMBLED EGGS FOR A CROWD***

CYO

24 eggs (slightly beaten)
1¾ tsp. salt

½ C. oleo (melted)
2½ C. warm milk

Warm milk and oleo. Add salt. Whisk into eggs. Pour into a large greased baking pan. Bake at 350° for 15 minutes. Stir with fork. Scrape sides of pan. Continue to bake and stir until scrambled to your liking. This recipe can be doubled and tripled, etc. and cooked in a roaster. If you need to wait to serve the eggs, keep a bit underdone until the last few minutes. These are very good tasting eggs and an easy way to serve a big crowd.

EASY BUNDT CAKE***

Betty Head

- | | |
|---|-----------------------|
| 1 yellow cake mix | 1 tsp. butter extract |
| 1 (3¾ oz.) pkg. vanilla instant pudding | 1 tsp. vanilla |
| ¾ C. vegetable oil | ½ C. pecans (chopped) |
| ¾ C. water | ¼ C. sugar |
| 4 eggs | 2 tsp. cinnamon |

GLAZE:

- | | |
|----------------------------|-----------------------|
| 1 C. sifted powdered sugar | 2 T. milk |
| ½ tsp. vanilla | ½ tsp. butter extract |

Combine first 4 ingredients in a large mixing bowl. Add eggs, one at a time, beating well after each addition. Mix in flavorings. Beat 8 minutes. In a separate bowl mix remaining ingredients. Pour part of batter into a greased bundt pan. Sprinkle with part of nut mixture. Repeat layers, ending with batter on top. Bake at 350° for 45-50 minutes. Cool 10 minutes. Turn onto cake plate. Combine all glaze ingredients until smooth. Pour over warm cake.

♥ CHERRY CHOCOLATE CAKE**

Mary Delehant

- | | |
|---------------------------|--------------------------|
| 1 pkg. chocolate cake mix | 1 can cherry pie filling |
| 3 eggs | |

FROSTING:

- | | |
|------------|---------------------------------|
| 1 C. sugar | 1 C. semi-sweet chocolate chips |
| 5 T. oleo | ⅓ C. milk |

Combine cake ingredients. Pour into greased 9x13-inch pan. Bake at 350° for 40-45 minutes.

Frosting: Bring sugar, oleo and milk to a boil. Stir constantly 1 minute. Remove from heat. Stir in chips until melted. Spread on cooled cake.

CRAZY CAKE*

Jackie Hughes

- | | |
|-------------|----------------|
| 3 C. flour | 2 T. vinegar |
| 2 tsp. soda | 1 tsp. vanilla |
| 1 tsp. salt | ¾ C. salad oil |
| ⅓ C. cocoa | 2 C. water |
| 2 C. sugar | |

Combine the first 5 ingredients. Place in 9x13-inch pan. Make 3 wells in the ingredients. Place vinegar in 1 well, vanilla in the 2nd well and salad oil in the 3rd well. Pour water over the mixture. Mix with a fork. Do not beat. Bake at 350° for 30 minutes. Frost with chocolate frosting and nuts.

♥ DARK FRUITCAKE OR SANTA'S CAKE*

Anna Leahy

- | | |
|-----------------------------|------------------------|
| 2 C. brown sugar | 1 C. walnuts (chopped) |
| 1 C. butter | 4 eggs (well beaten) |
| 1 C. strong coffee | 1 tsp. soda |
| 1 C. dark syrup or molasses | 1 tsp. baking powder |
| 1 lb. seeded raisins | 1 tsp. cinnamon |
| 1 lb. currants | 1 tsp. nutmeg |
| 1 lb. candied fruit | 4 C. flour |

Cream sugar and butter to light and fluffy. Add the well beaten eggs and syrup. Sift the dry ingredients together, add alternately with the coffee. Add fruit and nuts last. Grease pan and line with greased brown paper. Pour in batter. Bake slowly at 250° until done. This makes a very large batch. This fruitcake is the one made by Sarah Mullen and Margaret Dempsey Leahy.

LEMON CAKE*

Trish Delehant

- | | |
|-----------------------|----------------|
| 1 pkg. lemon cake mix | ¾ C. salad oil |
| ¾ C. water | 4 eggs |
| 1 pkg. lemon Jello | |

GLAZE:

- | | |
|---------------------|---------------------------------------|
| 2 C. powdered sugar | Juice of 2 lemons or 4 T.
Realemon |
|---------------------|---------------------------------------|

Combine all ingredients. Bake in greased 9x13-inch pan at 350° for 35-40 minutes. Glaze: Poke holes in baked cake with a fork. Combine glaze ingredients and pour over hot cake.

MY MOTHER'S FRUITCAKE***

Alice Martin

½ C. soft oleo	1 lb. pitted dates (not precubed) (chopped)
2⅓ C. brown sugar (packed)	1 C. walnuts, pecans or mixture of both
4 eggs	2 C. additional sifted flour
1 C. buttermilk*	1 tsp. salt
1½ C. rich strawberry preserves	2 tsp. nutmeg
2 C. sifted flour	2 tsp. cinnamon
1 lb. fruits for fruitcake	1 tsp. ground cloves
3½ C. dark raisins	1 tsp. soda
1 (10 oz.) pkg. currants	

Prepare pans by greasing and lining with paper. Use either 3 (9x5x3-inch) pans or 5 (7½x2½x3-inch) pans. Baking time for 3 pans is 2 hours; for 5 pans is 1½ hours at 300°. Be sure to put a pan of water (about 1 pint) in the oven while the cakes are baking. In a 3 gallon container mix the fruit, nuts, raisins, currants and dates. Add to this 2 C. sifted flour. Mix well. In 2-quart bowl, combine the other 2 C. sifted flour. Mix well. In 2-quart bowl, combine the other 2 C. sifted flour with the spices and soda. Mix well. In 1-quart bowl, mix buttermilk and strawberry preserves until well blended. In a 3-quart bowl cream the margarine and brown sugar. Beat until fluffy. Add eggs. Beat until light. Add strawberry mixture. Blend. Combine dry ingredients with the egg mixture, beginning and ending with dry ingredients. Blend well. Add to the floured fruit and nuts. Mix well. Divide evenly in pans. Bake as indicated. Test for doneness with the toothpick or a metal cake tester. It will be moist but not sticky. Cool. Remove from pans. Wrap in foil or plastic. Age in the refrigerator for at least 3 weeks. A cold attic or other cold place may be used for storage. A large, metal container will keep the cake moist. *For buttermilk, you can combine 1 tsp. vinegar with enough milk to make it.

Hunger is excellent seasoning.

♥ FRUIT COCKTAIL CAKE*

Barbara Mensen, JoAnn Cheney
Barb Martin, In Memory of Mary Dempsey

1½ C. sugar	½ tsp. salt
2 eggs	2 C. flour
1 (#303) can fruit cocktail	½ C. nuts (chopped)
1 tsp. soda	

TOPPING:

5 T. butter or oleo (melted)	1 tsp. vanilla
¾ C. sugar	½ C. evaporated milk

Combine all ingredients. Bake in a greased 9x13-inch pan at 300° for 1 hour. While hot, punch holes in cake with fork or end of wooden spoon. Pour topping over cake.

Topping: Combine ingredients and boil 1 minute.

Variations: Barbara uses 1½ tsp. soda, ¼ tsp. salt (eliminates the nuts) and sprinkles the batter with powdered sugar, chopped pecans and coconut before baking. Bakes at 350° for 30 minutes. For the topping she boils 1½ C. sugar, 1 C. evaporated milk and 1 stick oleo or butter for 5 minutes.

JoAnn adds ½ C. butter to the batter and eliminates the nuts. She bakes at 350° for 45 minutes. Her topping includes 1½ C. sugar, ½ C. evaporated milk, 1 stick butter and 1 tsp. vanilla boiled for 3 minutes.

Barb uses 2 tsp. soda in the batter and bakes at 350° for 30 minutes. For the topping she brings a small can evaporated milk, 1 C. sugar, ½ stick oleo to a boil and adds ½ C. chopped pecans. This mixture is spread over the cake. The cake stays moist for several days.

Good cooks never lack friends.

HEATH CAKE***

Teresa Hughes

1 white cake mix (no pudding)
2 eggs

1 (6 oz.) pkg. instant chocolate
pudding
2 C. water

FROSTING:

¼ C. soft butter
1 C. powdered sugar

1 (8 oz.) carton Cool Whip
3 frozen Heath bars (crushed)

Combine cake ingredients. Mix well. Place in greased and floured 9x13-inch pan. Bake at 350° for 35 minutes.

Frosting: Mix butter and powdered sugar. Fold in Cool Whip. Spread on cooled cake. Sprinkle with Heath bars. Refrigerate 24 hours before serving.

WHITE TEXAS SHEETCAKE***

Colleen Laughlin

1 C. oleo
1 C. water
2 C. sugar
2 eggs
½ C. sour cream

½-1 tsp. almond flavoring
2 C. flour
1 tsp. salt
1 tsp. soda

FROSTING:

½ C. oleo
¼ C. milk
4½ C. powdered sugar

¼-½ tsp. almond flavoring
1 C. walnuts (chopped) (opt.)

Bring oleo and water to a boil. Combine remaining cake ingredients. Pour water mixture over this mixture. Pour in a greased 9x13-inch jelly roll pan. Bake at 350° for 20-30 minutes until cake tests done. Cool 20 minutes.

Frosting: Bring oleo and milk to a boil. Remove from heat. Beat in remaining ingredients to smooth. Spread over cake.

PINA COLADA CAKE***

*Kathy Doyle, Becky Head
Margaret Laughlin, Bev McGargill*

- | | |
|-------------------------|-------------------------|
| 1 C. pina colada mix or | 1 can condensed milk |
| 1 can creme de coconut | 1 carton Cool Whip |
| 1 yellow cake mix | 1 C. coconut (optional) |

Prepare cake as directed on box. Meanwhile heat milk and pina colada or creme de coconut. While baked cake is still warm, poke holes in cake with wooden spoon handle or fork. Pour heated mixture over cake. Frost with Cool Whip. Sprinkle with coconut.

Variation: Margaret uses 1 small can crushed pineapple (undrained), for part of the water needed in the cake mix.

BROWNIES***

Peggy Laughlin

- | | |
|----------------------|----------------|
| 1 stick oleo | 2 tsp. vanilla |
| ½ C. vegetable oil | 4 eggs |
| ½ C. cocoa | ½ tsp. salt |
| 2 C. sugar | 1½ C. flour |
| 1 tsp. baking powder | |

FROSTING:

- | | |
|--------------------|---------------------|
| ¼ C. oleo | 2½ T. milk |
| 1 T. vegetable oil | 1½ tsp. vanilla |
| 2 T. cocoa | 2 C. powdered sugar |

Melt oleo with oil and cocoa. Combine remaining brownie ingredients. Pour oleo mixture over dry ingredients. Mix well. Pour in greased 9x13-inch pan. Bake at 350° until center sets. Do not overbake.

Frosting: Melt oleo with oil and cocoa. Beat in remaining ingredients. Frost. Options: Top frosting with crushed peppermint candies or skip frosting and arrange Andes mints over hot brownies. Cover with foil until candy melts. Spread evenly over brownies.

CHOCOLATE CARAMEL BROWNIES***

Chris Ford

- | | |
|--|--|
| 1 pkg. Devils food or chocolate cake mix | 1 C. evaporated milk |
| 1 C. nuts (chopped) | 35 light caramels (unwrapped) (10 oz. bag) |
| ½ C. margarine (melted) | 1 C. semi-sweet chocolate chips |

Combine cake mix and nuts in a large bowl. Stir in margarine and ½ C. evaporated milk (batter will be thick). Spread half of batter into greased 9x13-inch pan. Bake at 350° for 15 minutes. In sauce pan, combine caramels and remaining ½ C. evaporated milk. Stir over low heat to melt caramels. Sprinkle chocolate chips over baked layer. Drizzle caramel mixture over top. Spread remaining batter by heaping teaspoon over caramel mixture. Return to oven for 20-25 minutes. Cool completely before cutting into bars. Top layer will be soft.

MOUNDS BARS***

Patty Laughlin

- | | |
|--|-------------------------|
| 1 small individual package graham crackers (crushed) | 2 C. coconut |
| ¼ C. powdered sugar | 1 tsp. vanilla |
| ½ C. oleo (melted) | ½ tsp. almond flavoring |
| 1 can condensed milk | 1 giant Hershey bar |

Combine first 3 ingredients. Put in greased 9x13-inch pan. Bake at 350° for 6-8 minutes to set. Combine next 4 ingredients. Pour over crust. Bake about 10 minutes to set. Melt Hershey bar. Pour over bars. Chill to set chocolate.

SEVEN LAYER BARS*

Catherine Hughes

- | | |
|---|--------------------------------|
| ½ stick butter (melted) | 1 can flaked coconut |
| 1 C. graham cracker crumbs | 1 C. pecans (chopped) |
| 1 (6 oz.) pkg. butterscotch chips | 1 can sweetened condensed milk |
| 1 (6 oz.) pkg. semi-sweet chocolate chips | |

Place ingredients in a 10x13-inch pan in order given. Don't stir. Bake 30 minutes at 350°. Cool. Cut into bars.

CHOCOLATE SCOTCHEROOS*

*Ellen Leahy
Trish Delehant*

- | | |
|-----------------------|--|
| 1 C. sugar | 6 C. Rice Krispies |
| 1 C. light corn syrup | 1 (6 oz.) pkg. semi-sweet
chocolate chips |
| 1 C. peanut butter | 1 (6 oz.) pkg. butterscotch chips |

Combine in 3-quart sauce pan over medium heat until mixture begins to bubble: sugar and syrup. Remove from heat. Stir in peanut butter and cereal. Press into buttered 9x13-inch pan. Let set. Melt chips over hot (not boiling) water. Stir to blend. Spread over cereal mixture. Chill 5 minutes to set top. Cut into squares. Makes 48 bars.

OATMEAL BARS***

Marie Maher

- | | |
|---|----------------------------|
| 1 C. shortening
(2 sticks margarine) | 1 tsp. vanilla |
| 1 C. white sugar | 1½ C. flour |
| 1 C. brown sugar | 1 tsp. soda |
| 2 eggs (well beaten) | ½ tsp. salt |
| | 3 C. quick cooking oatmeal |

FROSTING:

- | | |
|------------------------------|-------------------|
| 5 T. browned butter (melted) | A little hot milk |
| 1½ C. powdered sugar | Vanilla |

Blend shortening and sugars. Add eggs and vanilla. Add flour, soda and salt. Add oatmeal. Mixture will be thick. Use a greased jelly roll pan and bake 15 minutes at 350°. This tastes real good with about ½ C. nuts and no frosting or combine frosting ingredients and frost. Options: You can add nuts, chocolate chips, dates or sliced gum drops.

TWIX BARS****Jerry Laughlin*

1 tube sugar cookie dough
 48-52 caramels
 1 can condensed milk

1 giant Hershey bar
 1 (6 oz.) pkg. semi-sweet or
 milk chocolate chips

Press sugar cookie dough into greased jelly roll pan. Bake at 350° just to a light brown. Microwave caramels and milk until melted. Pour over crust. Chill to set. Microwave Hershey bar and chips to melt. Pour over caramel layer. Chill just to set chocolate.

APPLESAUCE DROP COOKIES***Madalene Perkins*

2 C. applesauce
 1 C. shortening
 2 C. raisins (optional)
 1 tsp. salt
 2 tsp. soda
 2½ tsp. baking powder

2 tsp. cinnamon
 ½ tsp. ground cloves
 2 C. sugar
 2 eggs (beaten)
 5 C. flour
 1 C. nuts (chopped) (opt.)

Sift dry ingredients, except sugar, 3 times. Cream shortening and sugar. Add applesauce and eggs. Add dry ingredients. Mix thoroughly. Add nuts and raisins, if desired. Drop by teaspoonfuls onto greased cookie sheets. Bake at 375° for 10-12 minutes or until brown.

FAVORITE CHOCOLATE CHIP COOKIES**Bernice Meyer*

2 C. butter or oleo or shortening
 6 eggs
 1 T. vanilla
 2 tsp. soda
 1 tsp. baking powder
 1 C. nuts (chopped)

3 C. sugar
 1½ C. brown sugar
 8 C. flour
 1 tsp. salt
 2 (12 oz.) pkgs. chocolate chips
 (or less, if desired)

Use butter or oleo for a soft cookie. Cream butter, oleo or shortening with sugars. Add eggs and vanilla. Sift dry ingredients with 2 C. flour. Add to first mixture. Beat well. Add remaining flour, one cup at a time. Mix well. Add chips and nuts. Chill several hours. Drop by spoonful on cookie sheet. Bake at 375° for 10-15 minutes.

CHOCOLATE CHIP COOKIES**

Barb Martin

1½ C. Crisco	4 eggs
½ C. oleo	4½ C. unsifted flour
2 C. sugar	2 tsp. salt
1 C. brown sugar	2 tsp. soda
4 tsp. vanilla	1 (12 oz.) pkg. chocolate chips

Cream first 5 ingredients. Add eggs. Add remaining ingredients. Drop by teaspoonful on cookie sheet. Bake at 350° for 10 minutes. Yields: 9-10 dozen cookies.

LARGE BATCH CHOCOLATE CHIP COOKIES***

Pauline Laughlin

1½ C. Blue Bonnet oleo (softened)	2 T. vanilla
1 C. butter Crisco	¼ T. soda
2 C. brown sugar	¾ tsp. salt
2 C. white sugar	6½-7 C. flour
4 eggs	1 (24 oz.) pkg. chocolate chips

Cream first 6 ingredients. Add remaining ingredients except chips. Add chips. Drop by teaspoonful on ungreased cookie sheets (enough for about 7 pans). Bake at 350° until barely set (for a soft cookie). Options: Use half the amount of chocolate chips and half butterscotch, butter brickle, white chocolate or peanut butter chips. Mini-M&M's can also be substituted for the chocolate chips.

CHOCOLATE CHOCOLATE CHIP COOKIES***

Nick Hodges

1 C. oleo	2 eggs (beaten)
½ C. sugar	2¼ C. flour
¾ C. brown sugar	1 tsp. baking powder
1 box instant chocolate pudding	1 (6 oz.) pkg. chocolate chips
1 tsp. vanilla	

Cream together oleo and sugars. Add pudding, vanilla and eggs. Mix well. Add dry ingredients. Beat well. Add chips by hand. Drop by teaspoon on cookie sheet. Bake at 350° until set.

♥ CHOCOLATE CRINKLES*

Louise Martin

- | | |
|---|----------------------|
| ½ C. vegetable oil | 2 C. flour |
| 4 squares unsweetened
chocolate (melted) | 2 tsp. baking powder |
| 2 C. sugar | ½ tsp. salt |
| 4 eggs | 1 C. powdered sugar |
| | 2 tsp. vanilla |

Mix oil, sugar and chocolate. Blend in eggs, one at a time. Add vanilla. Sift flour and baking powder with salt. Add to oil mixture. Stir thoroughly. Chill several hours or overnight. Drop by teaspoonfuls into powdered sugar and roll in it, shaping the mixture into balls. Place 2-inches apart on a greased baking sheet. Bake at 350° for 10-12 minutes. Yields: 6 dozen. Don't overbake.

♥ COCONUT OATMEAL COOKIES*

Ruby Madsen

- | | |
|-----------------------------|----------------------|
| 1 C. shortening (part lard) | 2 C. flour |
| 1 C. brown sugar | 1 tsp. baking powder |
| 1 C. granulated sugar | 1 tsp. baking soda |
| 2 eggs (slightly beaten) | 3 C. quick oatmeal |
| 1 tsp. vanilla | 1 C. coconut |

Mix shortening with sugars. Add eggs and vanilla. Sift flour, baking powder and soda. Add oatmeal and coconut. Add to sugar mixture. Roll into balls. Flatten on cookie sheet. Bake at 375° for 10-12 minutes.

♥ GINGERSNAPS***

Margaret Martin

- | | |
|---------------------|-----------------|
| 2 C. sugar | 4 tsp. soda |
| 1½ C. shortening | 2 T. cinnamon |
| 2 eggs | 1 tsp. salt |
| ½ C. light molasses | 1 tsp. ginger |
| 4 C. flour | 1 tsp. allspice |

Cream first 4 ingredients. Add remaining ingredients. Make in small balls. Roll in sugar. Flatten on ungreased cookie sheet with a fork. Bake at 350° until puffy. Do not overbake.

SNICKERDOODLES***

Janet Shough

- | | |
|----------------|------------------------|
| 1 C. oleo | 2 tsp. cream of tartar |
| 1½ C. sugar | 1 tsp. soda |
| 2 eggs | ¼ tsp. salt |
| 1 tsp. vanilla | 2 T. sugar |
| 2⅔ C. flour | 1 tsp. cinnamon |

Cream oleo and sugar. Beat in eggs and vanilla. Add next 4 dry ingredients. Shape into small balls. Combine sugar and cinnamon. Roll balls in sugar mixture. Bake at 375° for 8-10 minutes. Makes 6 dozen.

AMISH SUGAR COOKIES***

Bev McGargill

- | | |
|-------------------------|-------------------------|
| 1 C. white sugar | 4½ C. flour |
| 1 C. powdered sugar | 1 tsp. soda |
| 1 C. oleo | ½ tsp. salt |
| ½ tsp. butter flavoring | 1 tsp. cream of tartar |
| 2 eggs | 2 tsp. vanilla |
| ¾ C. oil | 1 tsp. almond flavoring |

Combine sugars, oleo, eggs, oil and flavorings. Beat. Add remaining ingredients. Chill dough 1 hour. Roll in small balls. Dip in or sprinkle with sugar. Bake at 350° until lightly browned.

♥ PRIZE SUGAR COOKIES***

Stephanie & Jordan Laughlin

In Memory of our Parents John & Lanna

- | | |
|----------------|----------------------|
| 2 eggs | 3 C. flour |
| 1 C. sugar | 2 tsp. baking powder |
| 4 T. milk | 1 tsp. soda |
| 1 tsp. vanilla | 1 C. shortening |
| Salt | |

Mix first 4 ingredients in a bowl. Mix remaining ingredients in another bowl. Combine the 2 mixtures. Roll out. Cut. Bake at 350° for 8-10 minutes. Cool. Decorate. This recipe was the recipe of Janie Womack, great-grandmother of Jim, John, Jeff Laughlin and Janet Laughlin Shough.

SUGAR COOKIES***

Eileen Laughlin

- | | |
|----------------|-----------------------------|
| 1 C. sugar | ½ tsp. almond flavoring |
| 1 C. oleo | 1 tsp. soda |
| 2 eggs | 1 tsp. baking powder |
| 1 T. milk | Pinch of salt |
| 1 tsp. vanilla | 4 C. flour (more if needed) |

FROSTING:

- | | |
|-----------------|---------------------|
| ½ C. oleo | 2 T. milk |
| ½ C. shortening | 4 C. powdered sugar |
| 1 tsp. vanilla | |

Cream first 6 ingredients. Add remaining ingredients. Add a little flour on wax paper. Work into dough as needed to make easy to roll. Roll ¼-inch thick. Cut out. Bake at 325° on ungreased sheet until only small imprint remains when tested.

Frosting: Beat all ingredients. Color portions as desired. Frost and decorate.

TEA TIME COOKIES**

Helen Laughlin

- | | |
|----------------------|--------------------|
| 1 C. sugar | 4 C. Rice Krispies |
| 2 eggs (beaten) | 2 C. nutmeats |
| 2 C. dates (chopped) | 1 C. coconut |
| ½ tsp. vanilla | |

Cook sugar, eggs and dates in electric skillet at 300° about 10 minutes. Remove from heat. Add vanilla, cereal and nuts. Form into balls and roll in coconut or put coconut in before leaving heat. Form in shape of strawberry and roll in red sugar. Add leaves made of frosting.

♥ APPLE CRISP*

Mae Maher

¾ C. butter
1½ C. flour
1½ C. brown sugar
1 tsp. baking powder

1 C. sugar
Cinnamon (to taste)
Apples

Combine first 4 ingredients. Fill a casserole ¾ full of thinly sliced apples. Combine sugar and cinnamon. Sprinkle over apples. Top with brown sugar mixture. Bake at 350° for 30-40 minutes until apples are tender.

PEACH PRALINE COBBLER***

Dee Owens

8 C. peeled, fresh or thawed
frozen peaches
1 C. sugar
1 C. water
2 T. cornstarch

1 tsp. cinnamon
¾ C. brown sugar (packed)
¼ C. butter or margarine (melted)
1½ C. pecans (chopped)

DOUGH:

2 C. self-rising flour
2 tsp. sugar

½ C. Crisco
¾ C. buttermilk

In large sauce pan combine first 5 ingredients. Use less water if using frozen peaches. Cook and stir until thickened. Pour into 3-quart rectangular baking dish or 9x13-inch pan. Meanwhile, stir together brown sugar and margarine. Add pecans. Toss to coat.

Dough: In a large bowl stir together flour and sugar. Cut in shortening until mixture resembles coarse crumbs. Add buttermilk. Stir until dough clings together. Turn onto lightly floured surface. Knead 10-12 strokes. Roll to 8x12-inch rectangle. Spread with pecan mixture. Roll up from long side. Cut into 12 (1-inch thick) slices. Place slices on hot peaches. Bake uncovered at 400° for 25-30 minutes or until biscuits are golden. Serve warm with Half & Half or light cream, or ice cream. Makes 12 servings.

NOTE: An option for 2 C. self-rising flour is 2 C. all purpose flour, 2 tsp. baking powder and ½ tsp. salt.

RHUBARB CRUMBLE*

Ruth McDonald

3 C. rhubarb (cut fine)
½ C. sugar
¼ tsp. cinnamon
1 T. butter
2 T. orange juice

⅔ C. flour
½ C. brown sugar
¼ tsp. baking powder
Pinch salt
Additional 4 T. butter
⅔ C. oatmeal

Place cut rhubarb in shallow baking dish. Sprinkle with sugar, cinnamon, butter and orange juice. Work next 5 ingredients together until crumbly. Add oatmeal. Spread on top. Bake at 350°.

CHEESECAKE TARTS**

Linda Laughlin

1 (8 oz.) pkg. cream cheese
1 egg
¼ C. sugar

1 tsp. vanilla
½ tsp. almond extract or vanilla
Vanilla wafers

Cream all but vanilla wafers until well blended. Put one vanilla wafer, rounded side up in a foil cup liner. Fill cups with cream cheese filling ⅔ full. Bake at 350° for 15 minutes. Take out. Top with prepared pie filling. Bake 10 minutes more. Cool and refrigerate.

Variation: You can add ¼ tsp. lemon juice to the cream cheese mixture.

LAYERED LEMON DESSERT**

Gert McGargill

1 stick oleo
1 C. flour
½ C. pecans (chopped)
1 (8 oz.) pkg. cream cheese
1 C. powdered sugar

1 C. Cool Whip
2¾ C. milk
2 pkgs. instant lemon
pudding mix
1 C. Cool Whip

Layer 1: Mix oleo, flour and pecans like pie crust. Press into an 8x11-inch baking dish. Bake at 350° for 15 minutes. Cool. Layer 2: Blend cream cheese, sugar and Cool Whip with a mixer. Spread on layer 1. Let set 15 minutes. Layer 3: Combine milk and pudding in mixer. Pour over layer 2. Layer 4: Spread additional Cool Whip over layer 3. Make the day before serving.

BAKED FUDGE PUDDING*

Ruth McDonald

- | | |
|-------------------|----------------|
| 1 C. sifted flour | ½ C. nuts |
| ¾ C. sugar | 2 T. butter |
| 2 T. cocoa | 1 tsp. vanilla |
| 2 tsp. soda | ½ C. milk |
| ½ tsp. salt | |

TOPPING:

- | | |
|------------------|-----------------|
| 1 C. brown sugar | 1½ C. hot water |
| ¼ C. cocoa | |

Combine first 6 ingredients. Add remaining ingredients. Pour into an 8-inch square pan. Combine brown sugar and cocoa. Sprinkle over batter. Pour hot water evenly over batter. Bake at 350° for 45 minutes. Cool.

CROCK POT DRESSING***

*LaVon Kudron
Becky Head*

- | | |
|---|--|
| 1 C. margarine | 1-1½ tsp. sage |
| 2 C. onion (chopped) | 1½-2 tsp. salt |
| 2 C. celery (chopped) | ½ tsp. pepper |
| 2 eggs (beaten) | ¼ C. parsley (optional) |
| 2 (8 oz.) cans mushroom pieces
(drained) | 12 C. bread cubes or 2 pkgs.
stuffing cubes |
| 1½ tsp. poultry seasoning | Chicken or turkey broth* |

Sauté onion and celery in melted margarine. Becky sauté's mushrooms, too. Pour over bread cubes in a large bowl. Add seasonings. Mix well. Moisten with broth. Add remaining ingredients. Pack lightly in crock pot. Cover. Cook on high 45-60 minutes. Reduce heat to low. Cook for 4 hours. Serves 12.

Variations: Becky adds parsley and uses *2 cans chicken broth. LaVon adds cooked chopped liver, heart, gizzard and meat from neck to 3½ C. chicken or turkey broth.

BEEF STEW***

Sandra Bugg

3 lbs. stew beef
6 carrots
1 T. onion flakes
Celery
Potatoes

1 tsp. Worcestershire sauce
2 T. brown sugar
½ C. V8 juice
3 T. tapioca

Don't brown the meat. Cut up the vegetables. Mix all ingredients together and cover with foil. Bake at 250° for 4-5 hours. Can cook all day on low in crock pot.

FRENCH DIP AUJUS***

Norma Troxel
2004 Sandy Bugg

3-4 lbs. roast (boneless, rump,
sirloin tip or bottom round)
½ C. soy sauce
1 clove garlic (minced)
1½ tsp. Kitchen Bouquet
½ of (1¼ oz.) pkg. dry onion
soup mix

5 C. water
1 large sweet onion
(cut in ¼" slices)
¼ C. butter
French rolls
Swiss cheese (grated)

Lightly brown onion in butter. Combine soy sauce, garlic, Kitchen Bouquet, soup mix and water. Place roast in Dutch oven. Add soy sauce mixture and onions. Cover tightly. Bake at 325° until tender, about 3 hours. Remove roast from pan and allow to set 20 minutes. Slice roast thinly and put meat back into juice. Toast rolls under broiler. Place hot beef slices on rolls. Sprinkle with cheese. Broil until cheese melts. Use liquid for sandwich dip.

LASAGNE*

Mary Maher

1 (8 oz.) pkg. lasagne noodles
1 lb. ground beef
1 (15 oz.) can tomato herb sauce

1 (8 oz.) carton cottage cheese
1 (8 oz.) pkg. mozzarella
cheese (sliced)

Cook and drain noodles. Brown beef. Pour off fat. Stir in tomato sauce. In 10x6x2-inch baking dish, arrange half noodles. Cover with half cheeses. Spread half sauce over cheese. Repeat layers. Bake at 375° for 30 minutes. Serves 4-6.

BARBEQUE BEEF FOR BUNS*

Mary Ann Johnson

- | | |
|---------------------------|--------------------------|
| 4 lbs. pot roast | 2 T. brown sugar |
| 1 can tomato soup | ½ tsp. dry mustard |
| 1 (14 oz.) bottle ketchup | 1 medium onion (chopped) |
| 1 C. water | ½ C. celery (chopped) |
| 2 T. lemon juice | 4 bay leaves (optional) |
| 2 T. Worcestershire sauce | Salt & pepper (to taste) |

Cook meat long and slow to tender. Cool. Remove fat from drippings. Return meat to pan. Combine remaining ingredients. Simmer ½ hour. Add to shredded beef. Simmer 1 hour. This makes 20 sandwiches and can be frozen.

CAVATINI***

Verilee Nicholas

- | | |
|--|--------------------------------|
| 1 can black olives (sliced) | 1 jar mushrooms (sliced) |
| 1 (8 oz.) pkg. twisted noodles
(cooked) | 1 C. onions (chopped) |
| 1 (8 oz.) pkg. shell noodles
(cooked) | 1 C. green pepper (chopped) |
| 1 (48 oz.) jar Ragu sauce | 1 pkg. sliced pepperoni |
| | 1 lb. hamburger |
| | 3 C. or more mozzarella cheese |

Brown meat, pepper and onions. Add rest of ingredients except cheese. Bake at 350° for about 45 minutes. Put in large pan. Top with cheese the last 10 minutes of baking time. This makes quite a bit; can freeze extra and enjoy later.

ELECTRIC SKILLET CHILI*

Monica Regan

- | | |
|--------------------------|--------------------------------|
| ¼ C. fat or salad oil | ½ tsp. paprika |
| 1 large onion (chopped) | 1 tsp. chili powder |
| 1 green pepper (chopped) | 1 can tomatoes (2½ C.) |
| ½ C. celery (chopped) | 1½ tsp. salt |
| 1 lb. ground beef | 1 can red kidney beans (2½ C.) |

Preheat skillet to 375°. Brown onion, pepper, celery and ground beef in hot fat. Add next 4 ingredients. Mix thoroughly. Reduce heat to 225°. Cover. Simmer 1-1½ hours. Add beans. Heat thoroughly.

MAIDRITES*

Mary Maher

- | | |
|------------------|-----------------------|
| 4 lbs. hamburger | ¼ C. brown sugar |
| 2 T. lemon juice | 1 T. onion (chopped) |
| ¼ C. vinegar | 2 C. celery (chopped) |
| ½ C. water | 1 T. dry mustard |
| 1¼ pint ketchup | 1¾ T. salt |

Brown hamburger, onion and celery. Add rest of ingredients. Simmer.

BAKED MEATBALLS*

Ann Wylie

- | | |
|------------------------------|---|
| 2 lbs. ground beef | 1 egg (beaten) |
| 1 lb. ground pork | ½ C. bread crumbs |
| 1 small onion (chopped fine) | Pepper (to taste) |
| 1¼ tsp. salt | 1¼ C. canned tomato soup
(undiluted) |

Mix all ingredients except soup. Wet hands. Shape mixture into small balls. Put into baking dish. Pour tomato soup on top. Bake at 350° for 1 hour.

MEATLOAF AND POTATO BAKE*

Madalene Perkins

- | | |
|-------------------------------|--|
| ¾ lb. ground beef | 3 T. dry bread crumbs |
| 1 egg | 3 T. spicy ketchup |
| ½ tsp. salt | 1 tsp. butter or oleo |
| ⅛ tsp. pepper | 3 small potatoes
(quartered lengthwise) |
| 3 shakes garlic powder (opt.) | ½ onion (quartered) |
| ¼ tsp. instant onion (minced) | Additional ⅓ C. spicy ketchup |

Mix first 8 ingredients lightly but well. Shape into a loaf. Place in 9-inch pie plate. Put butter on top of loaf. Place vegetables around loaf. Put enough hot water in pan to plate rim. Put ketchup on top of loaf or mix into water. Bake at 375° for 1-1½ hours.

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ABE'S RUNZAS***

Laurie McGargill

DOUGH:

4½-5 C. flour	2 pkgs. yeast
½ C. sugar	¾ C. milk
1 tsp. salt	½ C. water
½ C. Crisco or margarine	2 eggs (room temperature)

FILLING:

2 lbs. ground beef	5 T. margarine
1 large onion (chopped)	1 tsp. salt
4 C. cabbage (shredded)	½ tsp. pepper

Dough: Measure 1¾ C. flour and dry ingredients into mixing bowl. Scald milk. Add water and shortening. Cool to 120°. Pour into flour mixture. Add eggs. Beat with mixer at low speed ½ minute. Continue beating on high for 3 minutes. Stir in rest of flour. Dough will be soft. Knead until smooth. Cover and let rest 20 minutes. Roll dough out on pastry cloth very thin. Cut into 6 or 7-inch squares. Fill each with about 3 T. filling. Bring corners together. Seal in the middle. Turn over. Place on lightly greased cookie sheets. Bake uncovered at 350° for 20 minutes or until light brown. May brush with melted margarine when served.

Filling: Brown ground beef. Drain. Sauté onions and cabbage in margarine. Add to browned ground beef and seasonings.

SALISBURY STEAK**

Margaret Clark

5 lbs. ground beef or 4 lbs. ground beef & 1 lb. ground pork	Salt & pepper (to taste)
6 eggs	2 cans cream of mushroom soup
2 C. onions (chopped)	2 cans cream of tomato soup
¾ loaf day old bread (crumbled)	1 can water
	1 (4 oz.) can mushroom pieces

Mix first 5 ingredients. Form into 24 large patties. Brown patties on both sides. Place in large roaster, 2-inches deep. Combine soups and water. Mix well. Pour over patties. Bake at 350° for 1 hour. Add mushrooms to sauce, if desired.

SLOPPY JOES*

Altar Society

25 lbs. hamburger
12 cans chicken gumbo soup
2 (14 oz.) bottles ketchup

1 (14 oz.) jar prepared mustard
Onion & salt (to taste)

Brown hamburger and onion. Drain excess fat. Add rest of ingredients. Heat thoroughly. This amount will fill 125 large buns.

TACO GRANDE***

Kathy Doyle

2 lbs. ground beef
2 pkgs. Ortega taco seasoning
1 head lettuce (cut up)
1 medium onion (chopped)
4 tomatoes (chopped)

2 small cans chili beans (chilled)
2 C. cheese (shredded)
1 bottle French dressing
1 medium jar Hot Old El Paso
taco sauce

Brown beef. Drain. Add taco seasoning. Mix well. Cool completely. Mix vegetables, beans and cheese in a large bowl. Add beef. Mix dressing and taco sauce. Add to salad just before serving.

♥ CHICKEN BREASTS***

*Stephanie & Jordan Laughlin
In Memory of parents John & Lanna*

6-8 boneless chicken breasts
1 stick butter or margarine

Salt & pepper (to taste)
Garlic powder (to taste)

Melt butter in 8x8-inch or similar baking dish. Roll chicken in butter. Sprinkle with seasonings. Bake uncovered at 350° for 30 minutes. Turn chicken. Sprinkle top with seasonings. Bake an additional 30 minutes.

HAM LOAF***

Mildred Doyle

- | | |
|------------------------|--|
| 1 lb. ground cured ham | ¾ C. bread crumbs |
| 1 lb. fresh pork | 2 T. ketchup |
| 2 eggs | 1 small can crushed pineapple
(drained) |
| ¾ C. milk | |

GLAZE:

- | | |
|----------------------|-----------------------|
| ¼ C. pineapple juice | 1 T. prepared mustard |
| 1 C. brown sugar | 1 T. ketchup |
| 2 T. vinegar | |

Combine all ingredients. Shape into small individual loaves. When partially cooked, top with mixed glaze ingredients. Bake at 350° for 40 minutes. You may use pineapple wedges and a cherry to decorate the top.

CHICKEN CORDON BLEU**

Marjorie Meyer

- | | |
|--------------------------------------|-----------------------------|
| 10 boned chicken breasts (cubed) | ¼ C. Parmesan cheese |
| 10 thin slices ham | 2 eggs (beaten) |
| 10 slices Swiss cheese | 2-3 T. water |
| 1½ C. fine bread crumbs | ¼ C. water |
| ½ pkg. garlic-cheese
dressing mix | ½ C. sour cream |
| | 1 can cream of chicken soup |

Have the butcher bone, skin and run the chicken through the cuber twice. Roll chicken with slice of cheese and ham in jelly roll fashion. Secure with toothpick. Combine egg and water. Dip rolls in egg mixture. Combine dressing mix, bread crumbs and cheese. Dip rolls in mixture. Brown in hot oil in frying pan. Place in baking dish, sides touching. Add ¼ C. water for moisture. Bake uncovered at 350° for 30-40 minutes or until chicken is done. Watch towards end of baking, if too brown, cover with a lid or foil. Combine sour cream and soup for a sauce, if desired. Heat sauce. Pour over chicken.

DELUXE CHICKEN CASSEROLE**

Freda Durbin

2½ C. stewed chicken or turkey
(cubed)
4 slices bread (crusts removed)
1 egg
¾ C. milk

Cheese slices
1 can mushroom soup
½ stick margarine
1½ C. cornflakes
Pimentos (optional)

Use a well buttered 8x8-inch pan or similar pan. Butter both sides of the bread slices and place in the baking dish. Spread meat on the bread. Beat egg slightly. Stir with the milk. Pour over meat. Place cheese slices on top. Cover with wax paper. Refrigerate overnight. Remove from refrigerator and let set to room temperature. In the meantime, melt the margarine. Add the cornflakes. Stir until they are well coated. Pour the soup over the meat mixture then top with buttered cornflakes. Bake at 350° for 35 minutes.

CHICKEN ENCHILADAS***

Ann Maher

4 T. butter
1 onion (thinly sliced)
2 C. cooked chicken (shredded)
4 T. green chilies (diced)
1 (8 oz.) pkg. cream cheese

2 cans cream of chicken soup
2 eggs
8 flour tortillas
2 C. or more Monterey Jack
cheese (grated)

Melt butter in large skillet over very low heat. Add onion. Cook until limp, but not brown (about 15-20 minutes). Remove from heat. Add chicken, chilies, cream cheese and soup. Mix lightly with fork. Season with salt. Beat eggs and coat tortillas. Spoon about ½ C. filling down center of each tortilla. Roll up and set seam side down in ungreased jelly roll pan. Cover with cheese. Bake uncovered at 375° for 20 minutes. Serves 6-8 people, depending on appetite!

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♥ CHICKEN SALAD***

*Rita Laughlin
In Memory of my Godfather Jim Nebel*

- | | |
|--------------------------------|------------------|
| 9 C. cooked chicken | 3 C. mayonnaise |
| 1 C. cheddar cheese (shredded) | 2 tsp. salt |
| 1½ C. celery (diced) | 4 T. lemon juice |
| 1 small onion (chopped) | |

Combine all ingredients. Chill.

♥ AREA FAVORITE HOT CHICKEN SALAD***

*Catherine Hughes
Geraldine Laughlin, Bev McGargill
Bernadette Stanbrough, Norma Troxel
In Memory of Veronica Hilton*

- | | |
|---|-----------------------------|
| 2 C. cooked chicken (diced) | 1 C. Minute Rice (uncooked) |
| ¾ C. Hellman's mayonnaise | 1 tsp. lemon juice |
| 1 can cream of chicken or
cream of mushroom soup | 1 tsp. onion (grated) |
| 1 C. celery (diced) | ½ tsp. salt (optional) |

TOPPING:

- | | |
|--------------------------------|---------------------------------------|
| 1-2 C. cornflakes (crushed) | ½-1 C. slivered almonds
(optional) |
| 2 T. - ½ C. margarine (melted) | |

Cook rice in water or chicken broth according to package directions. Add remaining ingredients. Place in greased 8-inch square or 8x10-inch pan. Combine cornflakes and margarine. Put on top of chicken. Top with almonds, if desired. Bake at 350°-375° for 30-45 minutes. This can be mixed and refrigerated the day before baking. Freezes well. Longer baking time is needed when the mixture has been chilled.

Variation: Catherine and Bernadette double all ingredients and use a 9x13-inch pan. Norma uses cream of mushroom soup. Geraldine and Norma do not add salt. When Catherine doubles the ingredients she uses 3 T. oleo. Bernadette adds almonds for the last 15 minutes of baking time.

♥ MRS. STOKER'S CHICKEN RICE CASSEROLE*

Vivian Head

- | | |
|--|------------------------------|
| 1 C. uncooked rice (not instant) | 1 can cream of mushroom soup |
| Desired number uncooked chicken pieces | 1-2 C. water |
| 1 can cream of celery soup | 1 pkg. dry onion soup mix |

Sprinkle rice in bottom of casserole. Lay chicken pieces on top. Combine canned soups and water. Pour over chicken. Sprinkle dry soup over top. Cover with foil. Bake at 350° for 1½ hours.

ITALIAN CHICKEN***

Cheryl Meyer

- | | |
|-----------------------|--|
| ¼ tsp. pepper | ¼ C. lemon juice |
| 1 chicken (cut up) | 2 tsp. instant chicken bouillon granules |
| ¾ C. Italian dressing | |

Place chicken in a large baking dish. Combine remaining ingredients. Bake at 350° for 1 hour. Baste occasionally.

♥ RICH OYSTER STEW**

*Margaret Laughlin
In Memory of Helen Hughes*

- | | |
|--------------------|-------------------------------------|
| 1 pint oysters | ⅛ tsp. pepper |
| 2 T. oyster liquid | 2 C. milk |
| 2 T. oleo | 2 C. evaporated milk or Half & Half |
| 1 tsp. salt | |

Cook first 3 ingredients on low until oyster edges curl. Heat in large pan, the remaining ingredients. Add the oyster mixture. Heat well.

TUNA BARBEQUE**

Maxine Wilkinson

1 small can tuna
1 C. ketchup
½ C. celery (chopped)
1 T. Worcestershire sauce

¼ C. brown sugar
1 T. dark vinegar
1 tsp. dry mustard

Sauté celery. Add other ingredients. Cook on low heat for 30 minutes. Add tuna and cook for 10 minutes longer on simmer. Use on buns. Tastes like barbeque beef.

♥ FOOLPROOF MERINGUE**

Lucille Dinville

1 T. cornstarch
2 T. water
3 egg whites
½ C. boiling water

6 T. sugar
Pinch of salt
1 tsp. vanilla

Dissolve cornstarch in 2 T. water. Add boiling water. Cook to thick, stirring constantly. Cool. Beat egg whites until thick. Gradually add remaining ingredients. Beat until peaks form. Slowly fold in cornstarch mixture. Pile on pie. Bake at 375° until lightly brown.

APPLE MACAROON PIE**

Margaret Laughlin

1 (9'') unbaked pie shell
4 C. tart apples (thinly sliced)
½ C. sugar
1 T. flour

½ tsp. cinnamon
½ tsp. salt
2 T. butter or oleo

TOPPING:

1 egg (beaten)
½ C. sugar

1 C. coconut (shredded)
¼ C. milk

Combine apples, sugar, flour, cinnamon and salt. Arrange in crust. Dot with butter. Bake at 425° for 20 minutes.

Topping: Combine ingredients. Pour over partially baked pie. Bake at 350° about 30 minutes.

UPSIDE DOWN APPLE PECAN PIE***

Anita Meyer

- | | |
|---|--------------------------------|
| 1 C. pecans (chopped) | 1/4 C. sugar |
| 1/2 C. brown sugar | 2 tsp. flour |
| 1/3 C. margarine (melted) | 1/2 tsp. cinnamon |
| 6 C. (6 medium) peeled apples
(sliced) | 1/8 tsp. nutmeg |
| | Prepared crust for 2 crust pie |

Combine pecans, brown sugar and margarine in 9-inch pie pan. Spread evenly over bottom. Roll out pie crusts and place bottom crust over pecan mixture in pan. In large bowl combine apples with sugar, flour and spices. Mix lightly. Spoon into crust-lined pan. Top with second crust and flute. Cut slits in several places. Bake at 375° for 40-50 minutes or until golden brown. Cool upright 5 minutes. Invert onto plate. Replace any nuts stuck to plate with knife. Cool 1 hour before serving.

♥ BISHOP'S PIE**

Lucille Dinville

- | | |
|---|--|
| 1 pkg. instant chocolate
pudding mix | 1 pkg. Dream Whip |
| 1/2 C. milk | 2/3 C. milk |
| 1 tsp. vanilla | 1 1/2 C. vanilla ice cream
(softened) |

Blend pudding, milk and vanilla. Add remaining ingredients. Whip on high 10 minutes. Pour into chilled graham cracker crust. Chill 4 hours. Top with more Dream Whip, if desired.

FRENCH CHOCOLATE PIE**

Jane Brannen

- | | |
|---|----------------------------------|
| 1/2 C. butter | 2 eggs or equivalent egg beaters |
| 3/4 C. sugar | 2 C. Cool Whip (thawed) |
| 2 squares unsweetened
chocolate (melted) | 9" baked pie shell |

Cream butter and sugar. Stir in chocolate. Add eggs, one at a time. Beat 5 minutes after each addition, at high speed. Fold in Cool Whip. Pour in shell. Chill until firm for about 2 hours.

♥ CUSTARD PIE*

Margaret Martin

4 eggs	1 tsp. lemon extract
1/3 C. sugar	2 tsp. vanilla
Pinch of salt	Nutmeg
2 C. Half & Half	

Beat eggs. Add all but nutmeg. Pour in unbaked pie shell. Sprinkle with nutmeg. Bake at 400° for 30-35 minutes.

MIKE'S CUSTARD PIE***

Janet Shough

4 eggs (slightly beaten)	2 1/2 C. milk (scalded)
1/2 C. sugar	1 (9'') unbaked pie crust
1/4 tsp. salt	Ground nutmeg
1/2 tsp. vanilla	

Blend first 4 ingredients. Gradually stir in milk. Pour into pastry shell. Sprinkle with nutmeg. Bake at 350° for 35-40 minutes or until knife inserted halfway between center and edge comes out clean. Cool and then chill.

PUMPKIN PIE**

Margaret Laughlin

2 1/4 C. pumpkin	1 1/4 tsp. cinnamon
1 can condensed milk	1/2 tsp. nutmeg
1 egg	1/2 tsp. ginger
3/4 tsp. salt	1/2 tsp. cloves

Mix all ingredients until well blended. Pour into a 9-inch crust. Bake at 375° for 50-55 minutes or until center sets.

SKY-HIGH STRAWBERRY PIE***

Jim Laughlin

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|--|--------------------------------------|
| 3 quarts fresh strawberries
(divided) | $\frac{2}{3}$ C. water |
| 1½ C. sugar | 1 deep dish pie shell
(10" baked) |
| 6 T. cornstarch | Cool Whip (optional) |

In a large bowl mash enough berries to equal 3 cups. In a sauce pan combine sugar and cornstarch. Stir in mashed berries and water. Mix well. Bring to a boil over medium heat. Stir constantly. Cook and stir for 2 minutes. Remove from heat. Pour into a large bowl. Chill 20 minutes, stirring occasionally until just slightly warm. Fold in remaining berries. Pile into pie shell. Chill for 2-3 hours.

TEA TIME TASSIES**

Bev McGargill

- | | |
|-----------------------------|-------------------|
| 1 (3 oz.) pkg. cream cheese | 1 C. sifted flour |
| ½ C. butter | |

FILLING:

- | | |
|------------------------------|--|
| 1 egg | 1 tsp. vanilla |
| $\frac{3}{4}$ C. brown sugar | Dash salt |
| 1 T. butter (soft) | $\frac{2}{3}$ C. pecans (coarsely chopped) |

Soften cream cheese and butter to room temperature. Blend. Stir in flour. Chill well. Shape into 2 dozen 1-inch balls. Place in tiny ungreased muffin tins. Press dough on bottom and sides of tins.

Filling: Beat all but pecans until smooth. Divide pecans among pastry lined cups. Add filling. Bake in a slow 325° oven for 25 minutes or until the filling is set. Remove from the pan at once.

DANISH APPLE BARS*

Peggy Martin

8-10 apples (peeled & diced)
1 C. sugar
1 tsp. cinnamon
2½ C. flour
Pinch of salt
1 egg white

½ C. shortening
½ C. oleo or butter
1 T. sugar
1 egg yolk & water to = ⅔ C.
Cornflakes or Rice Krispies

Mix apples, cinnamon and 1 C. sugar. Combine flour, salt, 1 T. sugar, shortening and egg yolk mixture. Divide dough in half. Spread one half on large jelly roll pan. Sprinkle 2 handfuls cereal on dough. Top with apple mixture. Roll out second half of dough. Cover apples. Beat egg white. Spread over dough. Bake at 350° for 1 hour. Drizzle with confectioners sugar glaze and cut into bars.

RICH CHAMPAGNE SALAD** ***

*LaVon Kudron
Darlene Laughlin
Ann Maher
Julie Maher*

1 (8 oz.) pkg. cream cheese
¾ C. sugar
1 (10 oz.) pkg. frozen
strawberries (thawed)

1 (20 oz.) can crushed pineapple
1 (8-10 oz.) carton Cool Whip
2-3 bananas (sliced & cut fine)
Nuts (optional)

Blend cream cheese and sugar. Add remaining ingredients. Freeze in square or 9x13-inch pan. Take out about an hour before using. This serves 15 and will keep up to 16 weeks. It is a nice make-ahead salad.

Variation: Julie says it is also good not frozen. Ann uses ½ C. sugar and adding ½ C. nuts is optional. Darlene adds 1 C. nuts. LaVon uses 10 oz. pineapple tidbits. Julie uses 8¼ oz. crushed pineapple and adding nuts is optional.

♥ WATERGATE SALAD**

LaVon Kudron, Gert McGargill

2004 Kayla Greiner

In Memory of Helen Hughes

- | | |
|----------------------------------|-----------------------------------|
| 1 (9 oz.) carton Cool Whip | ½ C. nuts (chopped) |
| 1 pkg. instant pistachio pudding | 1 can crushed pineapple (drained) |
| 1 C. mini-marshmallows | |

Sprinkle pudding mix on whipped topping. Blend well. Add remaining ingredients. Refrigerate. This salad may be frozen and served in slices.

Kayla does not drain the pineapple. She adds 2 C. marshmallows and no nuts.

DREAMY APRICOT SALAD***

Margaret Laughlin

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|---------------------------------|--|
| 2 (3 oz.) pkgs. apricot gelatin | 1 (20 oz.) can crushed pineapple (undrained) |
| ⅔ C. sugar | 1 can condensed milk |
| ⅔ C. water | 1 (8 oz.) pkg. cream cheese (softened) |
| 2 small jars apricot baby food | |

Combine first 3 ingredients. Bring to a boil. Cool. Combine remaining ingredients in a food processor. Add to gelatin mixture. Mix well. Chill.

CREAMY LIME SALAD**

Jackie Hughes

- | | |
|---|-----------------------------------|
| 1 (3 oz.) pkg. lime gelatin | 1 T. lemon juice |
| ¾ C. boiling water | 1 C. cream style cottage cheese |
| 1 C. evaporated milk | ½ C. celery (cut fine) |
| 1 (9 oz.) can crushed pineapple (undrained) | ½ C. mayonnaise or salad dressing |

Dissolve gelatin in water. Cool slightly. Stir in milk. Chill until thick but not set. Add remaining ingredients. Pour in 8-inch square pan or 5 cup mold. Chill to firm. Serves 8.

Variation: Substitute lemon Jello and add ½ C. chopped nuts.

LEMON SALAD**

Mary Ann Johnson

1 (3 oz.) pkg. lemon Jello
Small can crushed pineapple
(drained)

1 banana (diced)
½ C. mini-marshmallows

TOPPING:

¼ C. sugar
½ tsp. vinegar
1 T. flour
1 egg (beaten)

½ C. pineapple juice
1 T. butter
½ C. whipped cream

Dissolve Jello in 1½ C. water. Cool. Add remaining ingredients. Chill.

Topping: Cook first 5 ingredients until thick, stirring constantly. Remove from heat. Add butter. Cool. Fold in whipped cream. Spread over Jello. Sprinkle with grated cheese. Chill 2 hours.

♥ CARROT MACARONI SALAD***

Amy Head, Becky Head

Geraldine Laughlin

In Memory of Margaret (Mrs. Bud) Laughlin

2 (8 oz.) pkgs. curly macaroni
3-8 large carrots (grated)
1 large onion
1 green pepper
Salt & pepper (to taste)

2 C. mayonnaise
(not salad dressing)
¼ C. vinegar
¼ C. sugar
1 can condensed milk

Cook macaroni. Grate carrots. Chop onion and pepper. Add vegetables to macaroni. Add salt and pepper. Combine remaining ingredients. Add to macaroni. Mix well. Refrigerate overnight.

Variation: Amy uses 3 carrots, ½ C. sugar, and ¼ C. vinegar. Becky uses 8 oz. macaroni, ½ pkg. carrots (sliced), 2 sliced cucumbers and 1 pkg. radishes (chopped). She uses 1 C. mayonnaise, ½ C. vinegar and ¾ C. sugar with ½ can condensed milk. Geraldine uses 1 C. peas, ¾ C. carrots and ¾ C. celery all partially cooked and added to warm macaroni. She uses ½ C. onion and ¼ C. green pepper. In her dressing she uses ½ C. white and ½ C. dark vinegar and ¾ C. sugar.

ORANGE FLUFF SALAD***

Madge Maher

- | | |
|--------------------------------|--|
| 1 (3 oz.) pkg. orange Jello | 1 (8 oz.) carton Cool Whip |
| 1 (3 oz.) pkg. instant pudding | 1 (8 oz.) can crushed pineapple
(drained) |
| 2 C. water | |

Combine first 3 ingredients. Cook until smooth and syrupy. Cool. Refrigerate until mixture becomes slightly firm. Stir in whipped topping and pineapple. Refrigerate 24 hours for best results.

ORIGINAL RECIPE PASTA SALAD***

JoAnn Cheney

1 pkg. spiral macaroni or ½ pkg. egg noodles or equivalent other pasta

DRESSING:

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|----------------------|------------------|
| ⅓ C. sugar | 1½ tsp. oregano |
| ⅓ C. oil | ½ tsp. basil |
| ⅓ C. vinegar | 1 tsp. dill |
| ½ tsp. salt | ½ tsp. caraway |
| ⅛ tsp. pepper | Squeeze of lemon |
| ½ tsp. garlic powder | |

Cook pasta according to package directions. Combine dressing ingredients. Add pasta. Add your favorite vegetables (olives, cucumbers, tomatoes, broccoli, cauliflower, mushrooms) and chopped salami or ham. Grated cheese adds a good touch of flavor.

♥ SPAGHETTI SALAD***

*Stephanie & Jordan Laughlin
In Memory of our Mother Lanna*

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|----------------------|--------------------------------|
| 1 lb. thin spaghetti | Celery & onion (to taste) |
| 2 cucumbers | 1 (8 oz.) jar Italian dressing |
| 1-2 green peppers | 1 (16 oz.) jar Miracle Whip |
| 2 tomatoes | |

Cook and cool spaghetti. Cube spaghetti. Add vegetables to spaghetti. Mix. Combine dressing and Miracle Whip. Whip together. Add to spaghetti. Mix. Let set overnight in refrigerator.

BROCCOLI CASSEROLE**

Deb Slater

2 (10 oz.) pkgs. frozen broccoli	2 T. butter
1 C. water	1 small jar Cheez Whiz
1 can cream of chicken soup	1 C. raw Minute Rice
¼ C. milk	

Cook broccoli in water. Do not drain. Add rest of ingredients. Place in casserole. Bake uncovered at 350° for 35 minutes. Serves 12-15.

♥ CREAM CORN***

*Stephanie & Jordan Laughlin
In Memory of our Mother Lanna*

1 (8 oz.) pkg. cream cheese	1 quart sweet corn
1 stick butter	¼ C. milk (approximate)

Cut corn off cob. Corn can be frozen and thawed. Combine all ingredients in crock pot. Cook 6-8 hours on low. Stir occasionally.

♥ TWICE BAKED POTATOES*

Mon O'Connor

8-10 potatoes	Dash garlic salt
1 (8 oz.) pkg. cream cheese	Parsley or chives
1 C. sour cream	

Boil or bake potatoes until real soft. Mash well. Mix remaining ingredients. Combine with potatoes. Mix well. Bake in buttered casserole, dot with butter, sprinkle with paprika. Bake at 350° for 1 hour.

NOTE: This may be prepared and refrigerated before baking. If you bake the potatoes, the shells can be filled and baked, instead of using a casserole.

♥ AREA FAVORITE CHEESY POTATOES***

Debbie Biggers

Molly Goltz, Darlene Laughlin

Shalee Laughlin, Susan McLaren

Rita Semmons, 2004 John & Ann Longstreet

Stormie (Thompson) Wright, Freda Durbin

In Memory of Mary Gilmore

2 lbs. frozen hash browns	1 C. sour cream
2 C. cheese (shredded)	¼ C. butter (melted)
1 can cream of mushroom or cream of chicken soup	½ C. onion (chopped)
	Salt & pepper (to taste)

Grease 9x13-inch pan. Combine all but hash browns. Add potatoes. Spread in pan. Bake at 350° for 45-60 minutes.

Variations: Darlene - cream of chicken soup. Molly - cream of mushroom soup, ½ C. butter and adds 1 onion (chopped). Uses 2-quart casserole 375° for 1½ hours. Shalee - 2 C. sour cream and cream of mushroom soup. Susan cubes margarine over potatoes and sprinkles top with 2 C. crushed cornflakes. Mary - cream of chicken soup and adds 1 C. diced ham. She sprinkles top with cheese and crushed chips as does Debbie. Rita - adds ½-1 C. milk to potatoes and uses ¼ C. chopped onion, cream of chicken soup and 1 C. cheese. She puts cornflakes on top, works in crockpot with the milk on low for 4 hours. Stir occasionally. John & Ann use 1 lb. Velveeta (cubed) and cream of chicken soup. Stormie uses 1 pint sour cream, cream of chicken soup, ½ C. butter, 1 tsp. salt, ¼ tsp. pepper and ½ C. onions (chopped). She browns 2 C. cornflakes in ¼ C. butter and puts these on the potatoes. She covers the pan. Freda uses ¾ C. milk, cream of chicken soup, small sour cream, Lawry's seasoning and onion salt. She tops potatoes with 1 C. shredded cheddar cheese and 1 C. crushed cornflakes then drizzles both with ½ stick melted oleo. She says this is ideal for a potluck dinner.

♥ FREEZER CORN**

Pauline Stastny

16-18 C. shelled corn	1 lb. oleo (cubed)
2 C. Half & Half	

Put corn in roaster or 2 (9x13-inch) pans. Top with milk and butter. Bake at 325° for 1 hour, stirring every 15 minutes. Chill quickly. Package and freeze.

BEN'S PARTY POTATOES***

*Bev McGargill, Laurie McGargill
2004 Colleen & Kathleen Laughlin
Carol Ann Gutschenritter*

- | | |
|-----------------------------|---|
| 8-10 medium sized potatoes | 1 T. garlic salt |
| 1 (8 oz.) carton sour cream | ¼ C. cheddar (grated) or
Velveeta cheese |
| 1 (8 oz.) pkg. cream cheese | 1 tsp. paprika (optional) |
| 2 T. margarine | |

Boil potatoes as for mashed potatoes to tender. Drain. Mash. Add next 4 ingredients. Beat with mixer to fluffy. Do not overbeat. Pile into a greased 2 or 3-quart casserole. Dot with butter. Top with cheese.

Bev uses paprika as a garnish. Cover. Bake at 350° for 1 hour. Serves 8-10. Laurie says this can be prepared one day ahead. You will need to add 20-30 minutes to the baking time. Light sour cream and cream cheese may be used. Colleen & Kathleen use 5 lbs. potatoes, 6 oz. cream cheese, 1 C. sour cream, 2 T. margarine, 2 tsp. onion salt, 1 tsp. salt, ¼ tsp. pepper. They add a little milk if the potatoes seem too dry. They bake theirs at 350° for 30 minutes. Carol Ann boils 10-12 white potatoes in salted water. She uses 1 C. sour cream, 8 oz. cream cheese, 2 T. margarine, 1 tsp. onion salt and 1 tsp. garlic salt. She uses a 9x13-inch greased pan. Topping with shredded cheddar cheese is optional. She garnishes with paprika and bakes at 350° for 45-60 minutes. You can use 12 servings of instant mashed potatoes instead of potatoes.

BAKED GERMAN POTATO SALAD*

Ruth McDonald

- | | |
|---------------------|-----------------|
| ½ C. bacon (diced) | ⅓ C. vinegar |
| ½ C. celery (diced) | ⅓ C. sugar |
| ½ C. onion (diced) | ½ tsp. pepper |
| 1½ tsp. salt | ¾ C. water |
| 1½ T. flour | Cooked potatoes |

Fry bacon. Drain. Return 3 T. fat to skillet. Add celery, onion, salt and flour. Cook gently. Add all but potatoes and bacon. Bring to a boil. Pour over potatoes and bacon. Cover. Bake at 350° for 30 minutes.

♥ FREEZER SWEET CORN***

*Pat Head, Madge Maher
In Memory of Anna Leahy*

20 medium ears sweet corn
¾ C. sugar

Scant 2 T. salt
5 C. ice water

Remove shucks and silks from sweet corn. Wash. Cut off cob. Add remaining ingredients. Stir well. Put in quart plastic bags. Freeze. When freezing rotate bags so they will freeze evenly.

Variation: Anna used 15 normal size ears corn.

SWEET PICKLE SLICES**

Gert McGargill

4 quarts cucumbers (sliced)
6 white onions (sliced)
2 green peppers (chopped)
2 cloves garlic (optional)
⅓ C. salt

5 C. sugar
1½ tsp. turmeric
1½ tsp. celery seed
2 T. mustard seed
3 C. vinegar

Slice unpared cucumbers thinly. Add next 4 ingredients. Cover with cracked ice. Mix thoroughly. Let stand 3 hours. Drain. Combine remaining ingredients. Pour over cucumber mixture. Heat just to boiling. Pack and seal in hot sterilized jars.

*There's no spectacle more appealing than that of a
beautiful woman preparing a meal for someone she loves.*

OUR COOKBOOK FAMILY THROUGH THE YEARS

- CINDY AKIN - daughter of Larry and Joan (Delehant) Bruce
MARTY ANDERSON - son of Martin and Alice (Maher) Anderson
MARY ANDERSON - daughter of Tom and Catherine (Sweeney) Maher
RENEE ANDERSON - daughter of Marty and Mary Anderson
ROBIN ANDERSON - daughter of Marty and Mary Anderson
RONDA ANDERSON - daughter of Marty and Mary Anderson
ROXANNE ANDERSON - daughter of Marty and Mary Anderson
SHARON BALDWIN - daughter of Lou Saner and Bernice Gleason
KATIE ATTERBERRY - daughter of Paul and Maria Blake
BEVERLY BAER - daughter of Raymond and Barbara (Cheney) Mensen
PATTY BARAN - daughter of Tom and Mildred Doyle
BAUERS - cousins of Margaret (Marty) Laughlin
DELORES BECKENBAUGH - daughter of Roger and Bernice Meyer
MICHELLE BECKENBAUGH - daughter of Tom and Delores (Meyer) Beckenbaugh
DEBBIE BIGGERS - wife of Ron Biggers, daughter of Ken and Lois Maher
MARIA BLAKE - wife of Paul Blake, daughter of John and Peggy Martin
ZYLPHA BLACKBURN - mother of Melonie Doyle
CONNIE BLANK - wife of Lloyd Blank, daughter of Bud and Geraldine (Maher) Viner
KIM BOJAN - lives in the former Hugh Laughlin home
DOC BONNES - father of Tara Doyle
AGNES BOUMA - grandmother of Margaret (Marty) Laughlin
JANE BRANNEN - daughter of John and Fannie (Dempsey) Martin
LILA BREEDLOVE - wife of Doug Breedlove, daughter of Emmett and Helen (Regan) Hughes
BETH BRUCE - daughter of Fred and Lori (Head) Bruce
FRED BRUCE - son of Larry and Joan (Delehant) Bruce
HELEN BRUCE - mother of Verilee Nicholas
JOAN BRUCE - daughter of Mike and Mary Delehant
LORI BRUCE - daughter of Jerry and Pat (Maher) Head
SARA BRUCE - daughter of Fred and Lori (Head) Bruce
AGNES BRUNETTI - daughter of Emmett and Helen (Regan) Hughes
KRISTIE BUGG - daughter of Darwin and Sandy (Maher) Bugg
MELANIE BUGG - daughter of Darwin and Sandy (Maher) Bugg
SANDY BUGG - wife of Darwin Bugg, daughter of Frank and Wilma (Coy) Maher

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

- BRIDGET CAMPBELL - wife of Andy Campbell, daughter of John and Peggy Martin
- MAUREEN CAMPIN - wife of Gary Campin, daughter of Frank and Monica (Dempsey) O'Connor
- MONICA CAMPIN - wife of Jim Campin
- GERTRUDE CARLSON - grandmother of Andy Campbell
- BARBARA CHENEY - wife of Jim Cheney
- IRMA CHENEY - wife of Leo Cheney
- JOANN CHENEY - wife of Joe Cheney
- LYNN CHENEY - wife of David Cheney
- MARGARET CLARK - wife of A.J. Clark, daughter of William and Leah (Wood) Malloy
- FATHER JOHN CLARKE - Pastor 1981-2000
- SALLY CONNERS - wife of Tom Connors
- BRENDA CONSTANT - coworker of Colleen Laughlin
- PHILOMENA COY - mother of Wilma Maher
- JAMIE DELEHANT - wife of Todd Delehant
- MARY DELEHANT - wife of Mike Delehant, Sr.
- MELISSA DELEHANT - daughter of Mike and Trish Delehant
- MIKE DELEHANT, SR. - father of Mike Delehant, son of Michael and Laura (Palmer) Delehant
- TRISH DELEHANT - wife of Mike Delehant
- MARY DEMPSEY - daughter of Mike and Anna (Saner) Dempsey
- PENNY DENNIS - daughter of Bob and Maxine Wilkinson
- IRMA DINVILLE - wife of George Dinville, sister of Madalene Perkins
- LUCILLE DINVILLE - wife of Leo Dinville
- CHARLOTTE DITMARS - wife of Hank Ditmars
- MARY DITMARS - wife of Hank Ditmars, daughter of Leo and Lucille (Regan) Hughes
- PAM DITMARS - wife of Bill Ditmars
- THERESA DOWD - daughter of Emmett and Ann McDonald
- BETH DOYLE - daughter of James and Melonie Doyle
- DIXIE DOYLE - wife of John Doyle
- GENEVIEVE DOYLE - wife of Ed Doyle, daughter of John and Dolly (Garrity) Regan
- JANICE DOYLE - wife of Jerry Doyle, daughter of Harvey and Betty (McGargill) Pelster
- KATHLEEN DOYLE - wife of Ambrose Doyle, native of Ireland

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

KATHY DOYLE - wife of Pat Doyle
MELONIE DOYLE - wife of James Doyle
MILDRED DOYLE - wife of Tom Doyle
PETE DOYLE - son of James and Melonie Doyle
TARA DOYLE - wife of Donnie Doyle
TOM DOYLE - son of James and Melonie Doyle
FREDA DURBIN - wife of Gene Durbin, sister of Bernice Meyer
KATIE DOYLE FAHEY - daughter of Tom and Mildred Doyle
GENENE FIENUP - daughter of Gerald and Dorothy Maher
STEVE FIENUP - husband of Genene
MARY FISCHER - daughter of Pat and Alice Martin
ADAM FORD - son of Mike Ford and Chris (Head) Ford
ANDY FORD - son of Mike Ford and Chris (Head) Ford
CHRIS FORD - daughter of Jerry and Pat (Maher) Head
JAMES FORD - son of Mike Ford and Chris (Head) Ford
MICHAEL FORD - son of Mike Ford and Chris (Head) Ford
CAROLYN FOSTER - daughter of Joe and Betty (Torpy) McGargill
MRS. STANLEY FREEMAN - friend
JULIE GEE - daughter of Bob and Lucille (Laughlin) Jardon
JOYCE GIBSON - sister of Veronica Lorimor
MARY TERESA GILMORE - daughter of Art and Teresa (Saner) Gilmore
TERESA GILMORE - wife of Art Gilmore, daughter of Michael and Johanna
(Sweeney) Saner
COLLEEN GIPE - wife of Doug Gipe
NELLIE GLEASON - sister of Madge Maher
JASON GOLTZ - son of Bob and Tammy Goltz
MOLLY GOLTZ - daughter of Bob and Tammy Goltz
TRACI GOLTZ - daughter of Bob and Tammy Goltz
JEAN GRAY - daughter of Paul and Wilma McGargill
AMANDA GREINER - daughter of Donald and Holly Greiner
ASHLEIGH GREINER - daughter of Rodney and Rhonda Greiner
BELVA GREINER - daughter of Leo and Irma Cheney
HOLLY GREINER - wife of Donald Greiner
KAYLA GREINER - daughter of Rodney and Rhonda Greiner
LORRI GREINER - wife of Randy Greiner
MARY GREINER - wife of Roger Greiner
RONDA GREINER - wife of Rodney Greiner

(Continued on Next Page)

(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

- FATHER KEN GROSS - our pastor since July 10, 2003
ADAM GUTSCHENRITTER - son of Jim and Karen Gutschenritter
AMY GUTSCHENRITTER - wife of Joe Gutschenritter, daughter of Matt and Patsy McGargill
BRADY GUTSCHENRITTER - son of Joe and Amy (McGargill) Gutschenritter
CAROL ANN GUTSCHENRITTER - wife of Frank Gutschenritter, daughter of Al and Martha (Slater) Maher
CECELIA GUTSCHENRITTER - wife of George Gutschenritter
DARENE GUTSCHENRITTER - wife of Carroll Gutschenritter
DIANE GUTSCHENRITTER - wife of Keith Gutschenritter
DOROTHY GUTSCHENRITTER - daughter of Dan and Carrie (Saner) Head
EMILY GUTSCHENRITTER - daughter of Jim and Karen Gutschenritter
JANE GUTSCHENRITTER - daughter of Joe and Amy (McGargill) Gutschenritter
JAY GUTSCHENRITTER - son of Jim and Karen Gutschenritter
JIM GUTSCHENRITTER - husband of Karen, son of Caroll and Darene Gutschenritter
KAREN GUTSCHENRITTER - wife of Jim Gutschenritter
DONNA HACKBARTH - daughter of Emmett and Helen (Regan) Hughes
MARGARET HALEY - aunt of Gary and Pat Laughlin
JERRY HANUS - uncle of Margaret (Marty) Laughlin
MARIE HANUS - aunt of Margaret (Marty) Laughlin
KATHY HARBOR - wife of Jack Harbor, daughter of Lou and Mary K (McDonald) Laughlin
MARY KATHERINE HARBOR - daughter of Jack and Kathy (Laughlin) Harbor
PAULETTE HARDY - wife of Harold Hardy
AMY HEAD - daughter of Larry Head and Julie Head
ANTHONY HEAD - son of Larry Head and Julie Head
ANTHONY J. HEAD - husband of Helen, son of Dan and Carrie (Saner) Head
BECKY HEAD - wife of Jim Head
BETTY HEAD - wife of Dan Head
CARRIE HEAD - wife of Dan Head, daughter of Mike and Johanna (Sweeney) Saner
DAN HEAD - husband of Betty, son of Anthony and Helen (Maher) Head
DIANNE HEAD - daughter of Jerry and Pat (Maher) Head
HELEN HEAD - wife of Anthony Head, daughter of Matt and Edna (Harmon) Maher

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

JERRY HEAD - husband of Pat, son of Anthony and Helen (Maher) Head
JOHN HEAD - son of Martin and Vivian Head
LARRY HEAD - son of Jerry and Pat (Maher) Head
PAT HEAD - wife of Jerry, daughter of Tom and Catherine (Sweeney) Maher
PAUL HEAD - son of Jerry and Pat (Maher) Head
VIVIAN HEAD - wife of Martin Head
WILLOW HEAD - wife of Bob Head
MARGINE HENRY - daughter of Bud and Margaret Laughlin
BARB HILGER - daughter of Harry and Grace Smith
VERONICA HILTON - daughter of Art and Holly (Saner) Leahy
EILEEN HIXSON - daughter of Ray and Eva (Norman) Malloy
CATHY HOCH - daughter of Dan and Betty Head
MATTHEW HOCH - son of Chris Hoch and Cathy (Hoch) Head
SARAH HOCH - daughter of Chris Hoch and Cathy (Hoch) Head
BETTY HODGES - mother of Kathy Ketcham and Susan McLaren,
sister of Sally Conners
BROCK HODGES - son of Mike Hodges and Karoline (Hughes) Hodges
ERIC HODGES - son of Mike Hodges and Karoline (Hughes) Hodges
NICK HODGES - son of Mike Hodges and Karoline (Hughes) Hodges
JANET HOGSED - daughter of Joe and JoAnn Cheney
LINDA HOLMAN - mother of Mindy Stripe
JENNIFER HOWARD - daughter of Frank and Shirley Leahy
BECKY HUGHES - wife of Kim Hughes, daughter of Tom and Sally Conners
CATHERINE HUGHES - wife of Francis Hughes, daughter of Jerry and Ellen
(McGarry) Maher
CECELIA HUGHES - wife of George Hughes, daughter of Mike and Bridget
(O'Keefe) Doyle
HEATHER HUGHES - daughter of Jude Hughes and Debbie Hughes
JACKIE HUGHES - wife of Joe Hughes
JUDE HUGHES - son of Leo and Lucille (Regan) Hughes
KRIS HUGHES - daughter of Joe and Jackie Hughes
PAM HUGHES - wife of Junior Hughes, sister of Karen Hughes
PAUL HUGHES - son of Emmett and Helen (Regan) Hughes
TERESA HUGHES - wife of Kenny Hughes
BETTY INSERRA - mother of Laurie McGargill
MARGARET JARDON - wife of John Jardon

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

- LUCILLE JARDON - wife of Bob Jardon, daughter of E.P. and Theresa (O'Brien) Laughlin
- MARGARET JARDON - wife of Ed Jardon
- TERESA JARDON - daughter of Frank and Laura Jardon
- DEANNA JENNINGS - neighbor of Marty and Wanda Maher
- PAMELA JENSEN - daughter of Joe and JoAnn Cheney
- LORI JOHNSON - daughter of Dick and Mary Ann Johnson, mother of Mariah
- MARY ANN JOHNSON - daughter of John and Fannie (Dempsey) Martin
- CHERYL JONES - sister of Melonie Doyle
- JULIE JUSTICE - daughter of Carroll and Darene Gutschenritter
- JONELL KASPAR - niece of Madge Maher
- VER KEASLING - daughter of Frank and Monica (Dempsey) O'Connor
- VICKI KELLY - daughter of Vince and Olive Laughlin
- RITA KENNEDY - daughter of Tom and Madalene (McDermott) Perkins
- COLLEEN KETCHAM - mother of Shalee Laughlin
- KATHY KETCHAM - sister of Sue McLaren
- MARY ALICE KILL - wife of Lou Kill, mother of Barb Martin
- DON KING - husband of Mary Ellen King
- MARY ELLEN KING - wife of Don King, daughter of Tony and Agnes (McCardle) Hughes
- LUCILLE KING - sister of Madalene Perkins and Irma Dinville
- BARB KINSELLA - mother of Dan Kinsella
- GRACE KINSELLA - daughter of Dan and Kari (Brannen) Kinsella
- KARI KINSELIA - wife of Dan Kinsella, daughter of Larry Brannen and Jane (Martin) Brannen
- RACHEL KINSELLA - daughter of Dan and Kari (Brannen) Kinsella
- LOUISE KNOTT - mother of Margaret (Bud) Laughlin
- LAVON KUDRON - wife of Clarence Kudron
- BUD LAUGHLIN - husband of Margaret, son of Bernie and Irene (Gutschenritter) Laughlin
- CAROL LAUGHLIN - wife of Leo Laughlin
- COLLEEN LAUGHLIN - daughter of Marty and Margaret Laughlin
- DARLENE LAUGHLIN - wife of Ed P. Laughlin
- EDWARD P. LAUGHLIN - husband of Darlene, son of Ed F. and Elizabeth (Maher) Laughlin
- EILEEN LAUGHLIN - daughter of Marty and Margaret Laughlin
- ELIZABETH LAUGHLIN - wife of Ed F. Laughlin, daughter of Pat and Elizabeth (Culleton) Maher

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

FRANK LAUGHLIN - son of Marty and Margaret Laughlin

GAY LAUGHLIN - wife of Matt Laughlin

GERALDINE LAUGHLIN - daughter of Ed F. and Elizabeth (Maher) Laughlin

GERT LAUGHLIN - wife of Bill Laughlin, daughter of William and Mary (Nansel) McGarry

HELEN LAUGHLIN - wife of Matt Laughlin, daughter of Lee and Blanche (Shunick) Roscoe

HUGH LAUGHLIN - son of James and Mary (McGinnis) Laughlin

JEAN LAUGHLIN - wife of Jerome Laughlin

JEROME LAUGHLIN - son of Bernie and Irene (Gutschenritter) Laughlin

JERRY LAUGHLIN - son of Marty and Margaret Laughlin

JIM LAUGHLIN - husband of Kim

JOAN LAUGHLIN - daughter of Matt and Helen (Roscoe) Laughlin

JOHN LAUGHLIN - husband of Lanna, son of Edward P. and Darlene Laughlin

JORDAN LAUGHLIN - daughter of John and Lanna Laughlin

KATHLEEN LAUGHLIN - daughter of Marty and Margaret Laughlin

KIM LAUGHLIN - wife of Jim Laughlin

LANNA LAUGHLIN - wife of John Laughlin

LINDA LAUGHLIN - wife of Mike Laughlin

LUCILLE LAUGHLIN - wife of Billy Lou Laughlin

LUCY LAUGHLIN - wife of Frank Laughlin, daughter of Dominick and Ann (Hughes) Martin

MARGARET LAUGHLIN - wife of Bud Laughlin

MARGARET LAUGHLIN - wife of Marty Laughlin

MARIE LAUGHLIN - daughter of Marty and Margaret Laughlin

MARTY LAUGHLIN - husband of Margaret, son of Frank and Lucy (Martin) Laughlin

MARY F. LAUGHLIN - wife of Ed Lee Laughlin

MARY H. LAUGHLIN - daughter of Vince and Olive Laughlin

MARY K. LAUGHLIN - wife of Lou Laughlin, daughter of Tom and Kate (Maher) McDonald

PATTY LAUGHLIN - daughter of Marty and Margaret Laughlin

PAUL LAUGHLIN - son of Bud and Margaret Laughlin

PAULINE LAUGHLIN - daughter of Marty and Margaret Laughlin

PEGGY LAUGHLIN - daughter of Marty and Margaret Laughlin

RALPH LAUGHLIN - son of Bill and Gert (McGarry) Laughlin

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

- RITA LAUGHLIN - daughter of Marty and Margaret Laughlin
SHALEE LAUGHLIN - wife of Jeff Laughlin
SONDRA LAUGHLIN - wife of Duane Laughlin
STELLA LAUGHLIN - wife of Jim Laughlin
STEPHANIE LAUGHLIN - daughter of John and Lanna Laughlin
THERESA LAUGHLIN - wife of E.P. Laughlin, daughter of Matt and
Bridget (Quinn) O'Brien
WILMA LAUGHLIN - wife of Tom Laughlin
ALICE LEAHY - wife of Ed Leahy, daughter of Ed and Mary
(Lynch) McGinnis
ANNA LEAHY - wife of George Leahy
BERNADINE LEAHY - wife of John Leahy
ELLEN LEAHY - daughter of Ed and Alice (McGinnis) Leahy
JULIE LEAHY - daughter of Frank and Shirley Leahy
KELLY LEAHY - daughter of Frank and Shirley Leahy
SHIRLEY LEAHY - wife of Frank Leahy
HELEN LEWIS - daughter of Ed F. and Elizabeth (Maher) Laughlin
MARY LIGHTFOOT - daughter of Bill and Gert (McGarry) Laughlin
ANN LONGSTREET - wife of John Longstreet
JOHN LONGSTREET - husband of Ann Longstreet, son of Rex and
Loretta (Laughlin) Longstreet
VERONICA LORIMOR - wife of Jim Lorimor
TERESA LUEBBERT - wife of Don Luebbert, daughter of Maurice
and Margaret (Maher) Gilmore
MARY LUSAJO - daughter of Mike and Trish Delehant
DEBRA LYNCH - daughter of Lawrence and Belva (Cheney) Greiner
BRIAN MADISON - son of Duane and Karen Madison
DUANE MADISON - husband of Karen
KAREN MADISON - wife of Duane Madison
KYLE MADISON - son of Duane and Karen
JULIE MADSEN - relative of Trish Delehant
RUBY MADSEN - mother of Trish Delehant
ANN MAHER - wife of Jim Maher, daughter of Ed and Alice
(McGinnis) Leahy
ASHLEY MAHER - daughter of Gary and Mary Maher
CATHERINE MAHER - mother of Pat Head, daughter of Ed and
Margaret (Laughlin) Sweeney

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

- DELORES MAHER - wife of Dean Maher
DOROTHY MAHER - wife of Gerald Maher
IDA MAHER - wife of Lew Maher, daughter of Michael and Maria
(Rogers) Cahill
JACQUE MAHER - wife of Kevin Maher
JOHN MAHER - son of Marty and Wanda Maher
JULIE MAHER - daughter of Marty and Wanda Maher
JUNE MAHER - wife of Carl Maher
KATE MAHER - daughter of Jerry Maher and Donna Hughes
KATHY MAHER - daughter of Roger and Bernice Meyer
LISA MAHER - daughter of Marty and Wanda Maher
MABEL MAHER - wife of Bernard Maher, daughter of William
and Bridget (Skahill) Foutch
MADGE MAHER - wife of Pat Maher, daughter of Ed and Hannah (Foley)
Martin
MAE MAHER - daughter of Pat and Mary (Culleton) Maher
MARCY MAHER - wife of Brian Maher
MARIE MAHER - daughter of Marty and Wanda Maher
MARIE MAHER - wife of Paul Maher
MARTHA MAHER - wife of Al Maher, daughter of Bernard and
Agnes (Smith) Slater
MARY MAHER - wife of Gary Maher
RUTH MAHER - daughter of Matt and Edna (Harmon) Maher
THOMAS P. MAHER - father of Pat Head, son of Pat and Mary
(Culleton) Maher
TIM MAHER - son of Gary and Mary Maher
WANDA MAHER - wife of Marty Maher
WILMA MAHER - wife of Frank Maher
ALICE MARTIN - wife of Pat Martin
BARB MARTIN - wife of Mike Martin
DOMINIC MARTIN - son of Dominick and Ann (Hughes) Martin
ESTHER MARTIN - wife of Edward Martin
FANNIE MARTIN - wife of John Martin, daughter of Mike and
Anna (Saner) Dempsey
JIM MARTIN - husband of Kari, son of John and Peggy Martin
KARI MARTIN - wife of Jim Martin
KATIE MARTIN - wife of John Martin III

(Continued on Next Page)

(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

- LOUISE MARTIN - wife of Michael Martin, daughter of John and Rose (Duehr) Owens
- LUCY JANE MARTIN - daughter of Jim and Kari Martin
- MARGARET MARTIN - daughter of Dominick and Ann (Hughes) Martin
- MICHAELA MARTIN - daughter of John and Peg Martin
- PEG MARTIN - wife of John Martin
- SARAH MARTIN - wife of Tim Martin
- SARAH MARTIN - wife of Tom Martin
- TERRIE MARTIN - wife of Tony Martin
- MONICA MATHER - daughter of Ed and Genevieve (Regan) Doyle
- VIRGINIA MATYA - daughter of Emmett and Helen (Regan) Hughes
- KEN MAYBERRY - son of Dan and Betty Head
- LANETTE MAYBERRY - wife of Ken Mayberry
- MELANIE MAYBERRY - daughter of Dan and Betty Head
- DONNA MCCUNN - mother of Linda Holman, grandmother of Mindy Stripe
- GERTRUDE MCDERMOTT - mother of Madalene Perkins and Irma Dinville
- ANN MCDONALD - wife of Emmett McDonald
- MARGE MCDONALD - wife of John McDonald
- MARY MCDONALD - wife of Pat McDonald
- RUTH MCDONALD - wife of Jim McDonald
- SUSAN MCDONALD - wife of Mike McDonald
- BETTY MCGARGILL - wife of Joe McGargill, daughter of Lyman and Clara (Slater) Torpy
- BEV MCGARGILL - wife of Luke McGargill
- GERT MCGARGILL - wife of Ed McGargill
- JOHANNA MCGARGILL - daughter of Paul and Wilma McGargill
- KOLLEEN MCGARGILL - wife of Dave McGargill, daughter of Joe and Jackie Hughes
- LAURIE MCGARGILL - wife of George McGargill
- MARLEEN MCGARGILL - wife of Sam McGargill
- MAYME MCGINNIS - daughter of John and Catherine (Bergen) McGinnis
- GLADYS MCKAY - mother of Betty Head
- SUE MCLAREN - sister of Kathy Ketcham
- BARBARA MENSEN - daughter of Irma and Leo Cheney
- BONNIE MENSEN - wife of Ricky Mensen
- JULIE MENSEN - wife of Ronnie Mensen
- PAM MENSEN - wife of Mark Mensen
- SANDY MENSEN - wife of Gary Mensen

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

- ANITA MEYER - daughter of Roger and Bernice Meyer
BERNICE MEYER - wife of Roger Meyer, sister of Freda Durbin
CHERYL MEYER - wife of George Meyer
FRANCES MEYERS - longtime Secretary/Treasurer of the Altar Society
MARJORIE MEYER - daughter of Roger and Bernice Meyer
ROGER MEYER - husband of Bernice
SAMANTHA MEYER - daughter of Jerry Meyer and Kris Meyer
CORRINE MITCHELL - instructor at NWMSU
GARY NEBEL - son of Jim and Olive Nebel
JIM NEBEL - husband of Olive
JOE NEBEL - son of Jim and Olive Nebel
JOHN NEBEL - son of Jim and Olive Nebel
OLIVE NEBEL - wife of Jim Nebel
PAM NEBEL - wife of Gary Nebel
RONDA NEBEL - wife of John Nebel
DOUG NICHOLAS - son of Tom and Verilee (Bruce) Nicholas
MATT NICHOLAS - son of Doug Nicholas and Kim Nicholas
TAMMY NICHOLAS - wife of Wes Nicholas
TOM NICHOLAS - husband of Verilee Nicholas
VERILEE NICHOLAS - wife of Tom Nicholas
LIZ O'BRIEN - wife of Gene O'Brien, daughter of Bob and Blanche (Black)
Trenholm
KAY O'CONNOR - wife of Tom O'Connor
MONICA O'CONNOR - wife of Frank O'Connor, daughter of Mike
and Anna (Saner) Dempsey
MARY JO OSBORNE - daughter of Doc and Monica (Martin) Regan
ANN OWENS - wife of Justin Owens, daughter of Frank and Lucy
(Martin) Laughlin
DEE OWENS - wife of Jay Owens
KARLA OWENS - wife of Marty Owens
BRENDA PACE - sister of Connie Viner
ANGELA PELSTER - daughter of Harvey and Betty (McGargill) Pelster
BETTY PELSTER - wife of Harvey Pelster, daughter of Paul and
Wilma McGargill
MADALENE PERKINS - wife of Tom Perkins, sister of Irma Dinville
LUANN PRIBYL - daughter of Justin and Ann (Laughlin) Owens

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

- MONICA REGAN - wife of Bob "Doc" Regan, daughter of Ed and Mary Martin
RHONDA REIDEL - daughter of Dwight and Madonna Smith
HELEN ROGERS - wife of Tom Rogers
REGINA ROGERS - daughter of Pat and Catherine (Lawless) Rogers
GRANDMA ROSCOE - mother of Helen Laughlin
MARTIE MARIE ROSE - daughter of Martin and Vivian Head
FRANCES ROYSTON - wife of Jerry Royston, daughter of William and Myrtle Malloy
NANCY RULON - wife of Mike Rulon, daughter of Joe and Betty (Torpy) McGargill
CARME SANER - wife of Vince Saner
HOLLY SANER - wife of Darrell Saner
KATI SHARP - daughter of Jerry and Vicki (Nicholas) Scharp
T.J. SHARP - son of Jerry and Vicki (Nicholas) Scharp
VICKI SHARP - daughter of Tom and Verilee (Bruce) Nicholas
RITA SEMMONS - wife of John Semmons
JANAE SHOUGH - daughter of Mike and Janet (Laughlin) Shough
JANET SHOUGH - wife of Mike Shough, daughter of Ed P. and Darlene Laughlin
JODY SHOUGH - daughter of Mike and Janet (Laughlin) Shough
JOHNNY SHOUGH - son of Mike and Janet (Laughlin) Shough
MATT SHOUGH - son of Mike and Janet (Laughlin) Shough
DIANE SILKETT - wife of Steve Silkett
ANNA SKAHILL - wife of Mike Dempsey and James Skahill, daughter of Mike and Johanna (Sweeney) Saner
MARILYN SKAHILL - daughter of Ed and Gert McGargill
CONNIE SKALBERG - daughter of Jerry and Pat (Maher) Head
JEFFREY SKALBERG - son of Les and Connie (Head) Skalberg
RITA SKALBERG - daughter of Tom and Bertha (Saner) Regan
RYAN SKALBERG - son of Les and Connie (Head) Skalberg
RYANNE SKALBERG - daughter of Les and Connie (Head) Skalberg
CHRISTI SLATER - wife of Ryan Slater, daughter of Jerry and Vicki (Nicholas) Scharp
DEBBY SLATER - wife of Paul Slater
DEBBIE SLATER - mother of Lynette, Andy and Jeff
JUDY SLATER - wife of Jim Slater
MARY BETH SLATER - daughter of Bernie and Mary Ellen (Anderson) Slater

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

- MARY ELLEN SLATER - wife of Bernie Slater, daughter of Martin and Alice
(Maher) Anderson
- ANGELA SMITH - wife of Shane Smith
- EMILY SMITH - daughter of Sean and Tracy Smith
- ETHON SMITH - son of Sean and Tracy Smith
- CAROLYN SMITH - mother of Shawn and Ryan Smith
- GRACE SMITH - wife of Harry Smith
- GREGORY SMITH - grandson of Mike and Linda Laughlin
- MADONNA SMITH - wife of Dwight Smith
- MICHELLE SMITH - daughter of Mike and Linda Laughlin
- RUBY SMITH - wife of Harry Smith
- TIMOTHY SMITH - grandson of Mike and Linda Laughlin
- MADONNA SMITH - wife of Dwight Smith
- RUBY SMITH - wife of Harry Smith
- SEAN SMITH - husband of Tracy, son of Dwight and Madonna Smith
- TRACY SMITH - wife of Sean Smith
- BERNADETTE STANBROUGH - daughter of Lee and Lucy Agnes
(Laughlin) Higgins
- FRANK STASTNY - father of Margaret (Marty) Laughlin
- MARIE STASTNY - aunt of Margaret (Marty) Laughlin
- PAULINE STASTNY - mother of Margaret (Marty) Laughlin
- JOHN STIBBS - father of Angie, Bill and Matt Stibbs
- ERICA STODDEN - daughter of Tom and Kathleen (Meyer) Maher
- DELINDA STRAATMAN - daughter of Lawrence and Belva (Cheney) Greiner
- ALEX STRIPE - son of Jon and Mindy Stripe
- AMANDA STRIPE - daughter of Jon and Mindy Stripe
- MINDY STRIPE - daughter of Chuck and Linda Holman
- JANE SULLIVAN - daughter of Lou and Mary K (McDonald) Laughlin
- THERESE SUNDERMAN - wife of Dave Sunderman, daughter of
John and Fannie (Dempsey) Martin
- SUE TAYLOR - relative of Maxine Wilkinson
- GLORIA THOMPSON - daughter of Leo and Irma Cheney
- TIFFANY THOMPSON - daughter of Randy and Gloria (Cheney) Thompson
- DORIS THUMAN - wife of Leo Thuman
- MARSHEILA TOUPAL - sister of Melonie Doyle

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(OUR COOKBOOK FAMILY THROUGH THE YEARS - CONTINUED)

NORMA TROXEL - daughter of Robert and Lucille (Laughlin) Jardon
VIRGINIA ULRICH - daughter of Hank and Mary (Hughes) Ditmars
GERI VINER - mother of Connie Blank
ANNETTE WANER - daughter of Maynard and Vivian Ann (Head) Wanetka
VIVIAN ANN WANETKA - daughter of Martin and Vivian Head
JANE WATTERWORTH - daughter of George and Anna Leahy
ROSE WELCHANS - daughter of Tom and Dorothy (Anderson) Regan
MAXINE WILKINSON - wife of Bob Wilkinson
KELLY WILLIS - daughter of Mike and Linda Laughlin
JUDY WISCHIK - daughter of Tom and Mildred Doyle
JANIE WOMACK - great-grandmother of Jim, Janet (Shough), John and
Jeff Laughlin
STORMIE WRIGHT - daughter of Randy and Gloria (Cheney) Thompson

ANN WYLIE - wife of Earl Wylie, turned 100 years old on August 27, 2003.
She is the first parishioner that anyone can recall that achieved this honor:

CONGRATULATIONS!

BRENDA YOUNG - wife of Bruce Young, daughter of Carroll and Darene
Gutschenritter
MARIE ZUPAN - daughter of Ed and Genevieve (Regan) Doyle

Names from the April, 1907 Silver Treasures Cookbook with recipes copied in the Pot O'Gold Cookbook: Mrs. W.H. McGargill, Mrs. A. Addy, Margaret Laughlin, Mrs. T.M. Conners, Agnes Maher, Mrs. M. Printy, Mary Delehant, Mrs. M. Doyle, Sue Bussard, Daisy Shultz, Mrs. Frank Pritchard, Mrs. W.M. Foutch, Nellie Laughlin, Mrs. James McGarry, Mrs. L. Scheibeler, Mrs. Clare, Mrs. C.E. Klepinger, Mrs. P.A. Martin, Mrs. John Allshouse, Mrs. Ida Hilliary, Mrs. Mary (Granny) Laughlin, Mrs. C.E. Eastwood, Mrs. Mike Dempsey, Mrs. Roy Trenholm, Katie Dempsey, Anna McGargill, Mrs. Wm. Trenholm, Bill and Nellie Head.

*May the raindrops fall lightly on your brow
May the soft winds freshen your spirit
May the sunshine brighten your heart
May the burdens of the day rest lightly upon you
And may God enfold you in the mantle of His love*

I'M NOT GROWING OLD

(Submitted in Carefree Country Cooking by Margaret Martin)

They say that I am growing old
I've heard them tell it times untold,
In language plain and bold -
But I'm not growing old.

This frail old shell in which I dwell
Is growing old, I know full well -
But I am not the shell.

What if my hair is turning gray?
Gray hairs are honorable they say.
What if my eyesight's growing dim?
I still can see to follow Him,
Who sacrificed His life for me
Upon the Cross of Calvary.

What should I care if time's old plow
Has left its furrows on my brow?
Another house not made by hands,
Awaits me in the Glory Land.
What though I falter in my walk?
What though my tongue refuse to talk?
I still can tread the narrow way
I still can watch and praise and pray.

My hearing may not be so keen
As in the past it may have been,
Still I can hear my Savior say
In whispers soft, "This is the way."

The outward man do what he can
To lengthen out his life's short span -
Shall perish and return to dust,
As everything in nature must.

The inward man the scriptures say,
Is growing stronger every day.
Then how can I be growing old
When safe within my Saviors fold?
Ere long my soul shall fly away,
And leave this tenement of clay.
This robe of flesh I'll drop and rise
To seize the everlasting prize -
I'll meet you on the streets of gold
And prove that I'm not growing old.

Index

My Favorite Recipes in this section are:

RECIPE

PAGE #

_____	_____
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WAYS TO USE LEFTOVERS

If it's good food, don't throw it away. Little left-overs, or big ones, fit into many dishes. A switch in recipes here or a novel dessert there - and your left-overs are put to work in interesting ways. Egg yolks can substitute for whole eggs, for example. If bread is a bit dry, then it's just right for french toast. Other left-overs have a way of adding food value or a fresh new touch - such as fruit in muffins or vegetables in an omelet. Listed below are some of the dishes in which left-overs may be used.

Cooked snap beans, lima beans, corn, peas, carrots, in meat and vegetable pie, soup, stew, stuffed peppers, stuffed tomatoes, vegetables in cheese sauce.

Cooked leafy vegetables, chopped, in creamed vegetables, soup, meat loaf, meat patties, omelet, souffle.

Cooked or canned fruit, in fruit cup, fruit sauces, jellied fruit, quick breads, shortcake, upside-down cake, yeast breads.

Cooked meats, poultry, fish, in casserole dishes, hash, meat patties, meat pies, salads, sandwiches, stuffed vegetables.

Cooked wheat, oat, or corn cereals, in fried cereal, meat loaf or patties, sweet puddings.

Cooked rice, noodles, macaroni, spaghetti, in casseroles, meat or cheese loaf, timbales.

Bread, slices for, French toast, **dry crumbs in** brown betty, croquettes, fried chops, **soft crumbs in** meat loaf, stuffings.

Cake or Cookies, in brown betty, icebox cake, toasted, with sweet topping, for dessert.

Egg yolks, in cakes, cornstarch pudding, custard or sauce, pie filling, salad dressing, scrambled eggs.

Egg whites, in custard, fruit whip, meringue, souffles.

Hard-cooked egg or yolk, in casserole dishes, garnish, salads, sandwiches.

Sour cream, in cakes, cookies, dessert sauce, meat stews, pie filling, salad dressing, sauce for vegetables.

Sour milk, in cakes, cookies, quick breads.

Cooked potatoes, in croquettes, fried or creamed potatoes, meat-pie crust, potatoes in cheese sauce, stew or chowder.

A WEE BIT O' THIS AND THAT

(Helpful Hints)

(TO ORDER COPIES OF THIS BOOK,
PLEASE SEE PAGE VI.)

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