



S. DEREU

*dat is lekker kookboek*

# **dat is lekker kookboek**

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## **Seventh Edition of the Pella Cook Book**

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by

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Central College

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*The Women's Auxiliary of Central College*

Central College

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## FOREWARD

The Women's Auxiliary of Central College is pleased to offer to you **dat is lekker kookboek**, the Seventh Edition of the Pella Cook Books. We are most gratified with the continuing interest shown in the Pella Cook Books since our First Edition, published in 1901 by the Ladies Baptist Aid Society. (Central College was connected with the Baptist Church until 1916 when it became affiliated with the Reformed Church in America.)

So many people have contributed to this edition that we cannot offer more than a general but heart-felt "Thank You." Particular gratitude should, however, be given to the members of the cook book committee who devoted many hours to assembling, typing and editing the recipes; to Sally De Reus for her careful and beautiful art work; to Robert Caskey for his assistance with publication problems; and to our sponsors for their generous financial support.

To all who shared a favorite family recipe or perused our previous editions for popular recipes to be repeated, our special thanks. Without such generous sharing our cook book would not exist. To avoid repetition, where recipes were similar we have used less recipes than submitted but listed more than one name with a recipe. Finally, we wish to thank each of you who buy and use our cook books for this generous support of the many projects which we have undertaken for Central College.

Betty J. Bergman  
Editor

Dorothy M. De Vries  
President

## COVER STORY

The cover of **dat is lekker kookboek** is an example of Hindeloopen Art painted for us by Sally De Reus. Mrs. De Reus visited the past summer in Hindeloopen studying and collecting samples of this art form.

Hindeloopen is a decorative folk art that originated in the Dutch seaport town of Hindeloopen on the Zuider Zee. The handpainted decoration is thought to be influenced by East Indian motifs and by Norwegian folk art designs that the Dutch sailors of Hindeloopen saw on their sea voyages during the flourishing days of the Hanseatic League in the eighteenth century. From this mixture of design ideas the Hindeloopers developed their own unique design motifs and during their long winter months at home spent many hours decorating their household goods.

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Dutch Cookery

*Hollandsche Kookerij*

DEREUS



## HOLLAND AND ITS FOOD

In Holland, the love of fine food and an understanding of the art of cookery is deeply instilled within the hearts and minds of this hearty-eating people. Dutch Cookery is distinctive and the result of influences such as the fishing and dairy industries and the customs and traditions of Holland. Dutch appetites can do justice to a rather heavy type of meal because of the stimulation of the cool, damp climate. Excellent foods of all types are available in homes and the many fine restaurants of the Netherlands.

One of the leading industries of Holland is fishing. The North Sea is rich in herring and plaice which are the favorite fish of the Dutch. Many herring are salted and cured for exportation. In winter, fishing boats go to the North for cod.

Holland has always been an important "Dairyland". Great numbers of cheeses of Holland, especially Edammer Kaas or Edam Cheese, are made and sent to other countries. Also, there is Limburger Cheese which is a strong smelling green powdered cheese. A cheese similar to our cottage cheese is Dikke Melk or Thick Milk.

From the docks of Holland, vessels coming and going constantly can be observed. Many of these ships are from Java and Indonesia and carry vast quantities of coffee, cocoa, and spices which are later made into excellent drinks and candies. Coffee and tea are the drinks of the day, but the Dutch like a cup of rich chocolate late at night. Trade with the Far East has brought a love of ginger, coconut, pineapple, and curries. Rice is also imported in quantity. The Dutch like to eat rice with butter and sugar and they may add cinnamon or a cinnamon sauce. Some have a concoction called "Pap" which may be made from rice and hot milk, toast and hot milk, or rusks and hot milk. This is served with butter and sugar. Then, there is "Botter Melk Pap" which is made with buttermilk and barley and served with dark syrup.

Market gardening is very important in Holland because the cities must be provided with fresh vegetables. The following vegetables are popular among the Dutch: cabbage, cauliflower, onions, asparagus, beans, peas (dried peas are very popular), cucumbers, and potatoes. Oats, wheat, rye and buckwheat are the grains produced. Vegetables are often combined in soups, stews, and other assorted concoctions.

The Dried Pea Soup or *Erwten Soup* (also listed as a Soup of the Nation) is very popular. The soup is thick, rich and very filling. *Roode Kool* or Red Cabbage prepared with apple is a dish loved by all. The Dutch have a way all their own for preparing *Sauerkraut*; they like to serve it with sausage. Mushroom cookery in the Dutch kitchen is very popular. This is because the chemical constituents of the mushroom are regarded as almost identical with those of meat; it possesses the same nourishing properties.

The Dutch, when fresh pork is mentioned, think of *Head Cheese* or *Pigs in the Blankets*. The "pigs" may be made with a bread dough or a baking powder biscuit dough with a sausage roll in the center. The Dutch have a hash too; they call it *Hutspot*. On the third of October, many residents of the Netherlands feast on "hutspot met klapstuk." Historians say that this flavorful and substantial combination of potatoes, vegetables and meat has been served on that date for nearly 400 years. One theory has it that the tradition began in 1574 when the Dutch fleet drove the Spanish besiegers from Leiden. The siege was raised on October 3, and the town's famished citizens and their rescuers supposedly dined on a hastily abandoned kettle of

stew, similar to "hutspot," that they found simmering over a Spanish campfire. However, the third of October is not the only date on which this is served. "Hutspot" is firmly established as a favorite Dutch specialty throughout the year.

Strange as it may seem, it was the Dutch who taught us to make doughnuts, crullers, and waffles. One way to explain Dutch *avoir-du-pois* is to go to a Dutch restaurant and to order raised pancakes loaded with eggs, butter flavored with cinnamon, piled high with whipped cream. Especially famous are the Dutch *Vet* or *Oliebollen* (oil balls) or *Currant Puffs*.

Near Amsterdam is a place called Deventer which is known as the "Gingerbread Town". A certain kind of gingerbread called *Deventer Koek*, *Boterham Koek*, or *Bread and Butter Cake* is made there and sent all over the country or exported. Cookies, cakes and candies are always popular with the Dutch --- as they are with everyone. A commercial national sweet is *Hopjes* which is a hard candy made with malt, barley, sugar, caramelized sugar and coffee. The delicious almond paste is baked into cakes and candies or included as a filling in the puff pastry of Dutch "Letters". Some other outstanding "sweets" are *Dutch Lace Cookies* and *Dutch Babbelaars* (candy).

The sixth of December is celebrated as St. Nicholas' Birthday and is kept much as we keep Christmas. The Dutch insist that our idea of Santa Claus (St. Nick) originally came from Holland. The wooden shoes are placed beside the fire on St. Nicholas Eve and fat carrots or a bunch of hay are placed beside the shoes for St. Nicholas' horse. St. Nicholas is careful to punish the naughty and to reward the good. There is a special cookie for this time of year called the *Santa Claus Cookie*. The Dutch Letters are another Christmas treat. The New Year is welcomed in great style with a midnight supper of open-faced sandwiches, cold cuts, salads, casseroles, drinks, *oliebollen* and apple dumplings. Raisin bread is particularly important to the Dutch at Easter time.

Many Dutchmen spent part of their lives in Indonesia, and when they returned to Holland, they brought with them a taste for Indonesian food. This they have not kept to themselves. It has become customary, even among people who have never been to the Far East, to eat Indonesian or Chinese food regularly. There are many Indonesian and Chinese restaurants in Holland, not only in the larger cities but also in the smaller provincial towns. There exist countless Indonesian dishes, some of which take hours to prepare; but a few easy ones have become so popular that they can be regarded as "national dishes."

An Indonesian *Rijsttafel* (Rice Table) may consist of as many as 36 separate dishes served with rice. Like all Indonesian food, it is highly seasoned. The meal is accompanied by "kroepoek" (large wafers made of shrimp), and is served with extra hot pepper garnishes called "sambals". The three most popular Indonesian dishes are *sates* or *sateh* (small pieces of broiled meat on a wooden skewer served with a peanut sauce), *nasi goreng* (similar to Chinese fried rice) and *bami* or *bahmi* (a dish made with fried noodles.) A book on Dutch food, therefore, cannot be called complete without a few recipes for Indonesian food.

The people in the Netherlands have other food habits than people on the continent or in the United States. They may have only one hot meal a day - at 6 o'clock in the evening. Their first and second meals are often sandwich or bread meals. For breakfast they have bread and butter with jam or cheese; sometimes they have a boiled egg. They drink tea or milk with it. At lunch

time, they have another bread and butter meal; sometimes rolls or croissants are served. With the bread they have meat or cheese. The dinner at 6 consists mainly of a cold entree, or-and soup, meat or fish with vegetables and potatoes, and sometimes a sweet, pudding, fruit, or yogurt to finish. Coffee may be served after the meal, but it is usually not taken at the dining table.

Mina Baker

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The Dutch Foods Section was edited by Mina Baker. Miss Baker is Chairman, Home Economics Dept., Central College and has been a frequent visitor to the Netherlands. She wishes to express her appreciation to friends and relatives in Holland and the U.S.A. who have helped in compiling this section of the cookbook.

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Oriental Specialties for the Indonesian Rice Table may be ordered from Vander Veen's Holland-American Importing Company, 1505 Grandville Ave., S. W., Grand Rapids, Michigan 49509. A complete listing may be obtained upon request. We particularly recommend the Nasi Goreng spice mix, Sambal Oelek, Ketjap Benteng, Kroepaek (Shrimp Wafers) and Mango Chutney.

## **FLENSJES MET APPELEN** **(Apple Pancakes)**

3 eggs  
¼ tsp. salt  
1 Tbsp. sugar  
1 cup flour  
2½ cups milk  
1 Tbsp. melted butter

**Filling:**  
3 cooking apples  
Juice of one lemon  
1 tsp. cinnamon  
½ cup sugar

Beat eggs, salt and sugar together. Blend in flour and stir, adding milk gradually, to a smooth, creamy batter. Stir in melted butter. Peel and core apples and cut in very thin slices. Pour lemon juice over and sprinkle with cinnamon and sugar.

Heat frying pan, grease with butter, and pour 2 or 3 tablespoons batter into pan, tilting pan to make batter spread evenly. Bake ½ minute, place apple slices over batter and pour over another 2 or 3 tablespoons batter. When baked on one side, turn pancake with turner. Fold or roll pancake and sprinkle with sugar and cinnamon. Keep hot. Continue baking new pancakes the same way. 4 servings.

## **SPICE BREAD**

**Brought from Holland by Maria Rooker  
Cedar Grove, Wis.**

4 cups flour  
1 pkg. brown sugar  
½ cup white sugar  
2 tsp. cinnamon  
2 tsp. allspice  
1 tsp. soda

2 tsp. baking  
powder  
2 cups buttermilk  
4 eggs beaten  
4 Tbsp. soft  
shortening

Mix well, pour into 2 greased loaf pans and bake 60 minutes at 350 degrees.

## **KRENTENBROOD** **(Currant Bread)**

**Mrs. T. Kempkes**

Krentenbrood when served for the Dutch bread meal (lunch or supper) is considered "Special". It would be limited in quantity and used like "dessert".

½ cup shortening  
½ cup sugar  
1½ Tbsp. salt  
3 cups hot milk  
1 cup brown sugar  
3 cups raisins

2 well beaten eggs  
10 cups flour  
1 tsp. nutmeg  
1½ tsp. cinnamon  
1 oz. pkg. com-  
pressed yeast

Put shortening, sugar and salt in large bowl. Add hot milk. When lukewarm, add brown sugar, eggs, raisins, spices and yeast. Gradually beat in flour and knead for a little while. Put in warm place and let rise until it has doubled in bulk. Work down and let rise again; then shape into loaves and let rise until it is ready for the oven. Bake at 300 degrees for 45 minutes. This makes 6 loaves and a pan of biscuits.

## BESCHUITKOEK (Rusk Pancakes)

Mina Baker

This recipe was selected from a collection of Dutch dishes compiled by the Netherlands National Tourist Office. It uses the familiar Dutch rusk in a little different way. The procedure for the recipe is similar to the making of French toast. However, the addition of sugar and vanilla plus the flavor of the rusk makes an interesting variation. This ((Rusk Pancake)) is called Beshuitkoek, and according to the Dutch, should be served with confectioner's sugar. Syrup also serves as a good accompaniment and would be an American innovation.

4 Holland rusks	½ tsp. vanilla
2 eggs	1 Tbsp. butter or margarine
1 cup milk, heated to lukewarm	1 Tbsp. sugar

Beat eggs with sugar and vanilla. Slowly, add lukewarm milk. Dip rusks in egg-milk mixture (time allowed for dipping will determine amount of liquid absorbed.) Brown both sides of rusks in skillet in which butter has been melted. Be careful in turning rusks to prevent breaking. Serve with confectioner's sugar or syrup.

## APPLE FRITTERS IN BEER BATTER

6 tart apples (about 2½ lbs.)	1½ cups light beer (12-oz. bottle)
1½ cups sifted flour	Fat for deep frying
¼ tsp. salt	Confectioners sugar

1. Peel and core apples, and cut them crosswise into ½ inch slices. 2. Sift flour and salt together into a bowl and blend in beer gradually to produce smooth, creamy batter. 3. Heat fat for deep frying at 370 degrees. 4. Coat apple as thoroughly with batter and fry them, a few at a time, turning once, for 3 minutes or until they are lightly browned. Drain on several thicknesses of absorbent paper and sprinkle generously with confectioners sugar (cinnamon may be added to confectioners sugar). Serve hot, serves 6.

## OLIE BOLLEN

Shirley Borgman

(This is a recipe of my grandfather's. He was a baker in Leuwarden.)

3 eggs	4½ cups flour (approx.)
1 apple, chopped finely	1 tsp. soda
1 cup currants	1 tsp. cr. of tartar
1 cup sugar	1 tsp. salt
1 cup buttermilk	

Beat eggs. Add ingredients in first row. Sift flour and dry ingredients. Drop in hot oil-365 degrees. Drain and roll in ½ cup sugar and ½ tsp. cinnamon.

## DUTCH ONION RYE BREAD

(Makes 3 loaves)

2 pkgs. active dry yeast	¼ cup salad oil
1 cup lukewarm water	2½ cups rye flour
2 cups milk, scalded	5 cups sifted all-purpose flour
¼ cup dark molasses	1 envelope or can onion soup mix
1 tsp. salt	1 egg white, slightly beaten

Soften yeast in water. Combine milk, molasses, salt, and oil; cool to lukewarm. Stir in rye flour; beat well. Add yeast mixture and soup mix. Add enough of the white flour to make a moderately stiff dough. Turn dough out on a lightly floured surface; knead till smooth and satiny (10 to 12 minutes). Place in a greased bowl, turning once to grease surface. Let rise in a warm place (80 to 85 degrees) till doubled (about 1 hour). To shape loaves, turn out dough on a lightly floured surface and divide into 3 portions. Cover; let rest 10 minutes. Roll each portion into 12 x 12 inch square. Roll tightly, sealing well. Taper ends. Place each loaf, seam side down, on greased baking sheet. With sharp knife, gash tops diagonally every 2½ inches, ⅛ to ¼ inch deep. Brush with egg white. Cover, let rise till double (45 minutes). Bake in moderate oven (375 degrees) about 20 minutes, or till light brown. Brush with egg white; bake 15 to 20 minutes longer. Remove from baking sheet to rack and cool.

## POFFERTJES (Dutch Crullers)

Mina Baker

In The Netherlands, Poffertjes, small light and fluffy crullers, will be made and available for sale (as are Oilie Bollen) at Market Days or Carnivals. Special iron molds are used on such occasions. This delicacy is served with powdered sugar. Another way to make Poffertjes is suggested below:

4 Tbsp. sugar	1 tsp. grated orange rind
1 tsp. salt	1 cup flour
4 Tbsp. fat	3 eggs
1 cup hot water	

Put sugar, salt, fat, rind and water in sauce pan. Heat to boiling point. Add flour and mix well. Cook until thick (like cream puffs) stirring constantly. Cool slightly. Add 1 egg at a time, beating hard after each addition. Press through pastry bag or to well greased square of heavy paper, **one at a time**. Turn paper upside down and let cruller drop into hot fat. Fry 6-7 minutes until well puffed and delicate brown. Drizzle with powdered sugar or ice with plain powdered sugar icing.

## HOUTSNIP

Mina Baker

HOUTSNIP is the name of a bird. It is a luncheon or supper sandwich.

1 slice white bread	1 slice black rye bread
2 slices of Gouda cheese	

**UITSMIJTER**  
(Meat and egg open-faced sandwich)

Mina Baker

A "UITSMIJTER" is a dish, ordered mostly in a small or station restaurant when one is in a hurry but who wants to eat something substantial.

Butter or margarine  
2 slices of white bread  
2 eggs

Slices of boiled ham  
or rare roast beef  
Dill pickle

Butter bread and cover with meat slices. Fry the eggs and put on top of the meat. Garnish with dill pickle.

**OLIE BOLLEN**  
(Golden Puffs)

Mina Baker

Sift together:  
2 cups flour  
¼ cup sugar  
3 tsp. baking powder  
1 tsp. salt  
1 tsp. nutmeg or mace

Add:  
¼ cup Wesson or Mazola oil  
¾ cup milk  
1 egg  
Citron or raisins may  
be added

Stir with fork till thoroughly mixed. Drop by teaspoonfuls into hot fat or oil at 375 degrees. Fry till golden brown. Drain on absorbent paper. Roll warm puffs in cinnamon sugar mixture. Makes 30 puffs or olie bollen.

**FLENSJES**  
(Thin Pancakes)

Mrs. Lenore Hettinga

6 eggs  
1 pint milk

1 cup flour  
1 tsp. salt

Beat eggs to a froth; add milk and salt. Pour this mixture into flour slowly, stirring constantly. Bake on one side in hot buttered skillet until upper side is firm and glossy. Turn and bake on other side. Roll; pour melted butter and either brown or white sugar over all and keep hot in oven until ready to serve. Yield: 15-20 pancakes. (Similar to "crepes".)

**FRITTERS**  
(Vetbollen or Oliebollen with yeast)

Mrs. Gerrit Branderhorst  
Mrs. Jim Klyn

2 cups lukewarm  
water or milk  
½ cup sugar  
2 tsp. salt  
2 cakes compressed  
yeast  
2 beaten eggs

½ cup softened  
shortening  
1 qt. chopped  
raw apples  
1 heaping cup raisins  
1 heaping cup currants  
7-7½ cups sifted flour

Mix as for any bread sponge. Let rise in warm place until doubled in bulk. Break off by spoonfuls and fry in deep oil at 375 degrees. Roll in powdered sugar.

## PANNEKOEKEN (Pancakes)

Sometimes the large Dutch pancakes have 3 sausage or bologna slices in the center.

1½ cups flour  
1 tsp. baking powder  
½ tsp. salt  
2 eggs, beaten

1 cup milk  
Oil or lard  
Molasses or  
brown sugar

Mix the flour with the baking powder and salt. Make a hole in this mixture and pour in 2 beaten eggs. Mix well. Warm the milk and 1 cup water and add these slowly—stirring continually—to the mixture. No lumps are permitted in this batter. They are baked in oil or lard, not in butter. Pour a little oil in the skillet and take care that the entire bottom is greased. Pour in the batter, tip the skillet, and let the batter spread out over the bottom. Bake brown on one side, turn over, and, adding a few drops of oil, bake the other side brown. Eat these with molasses or brown sugar. With this same batter one can make “three in one” (drie in de pan), meaning 3 much smaller pancakes at the same time. Add 3 ounces of raisins to the batter and serve with sugar. Baking these goes much more quickly and they taste good eaten cold. Makes 7-8 thick pancakes.

## DUTCH HANDEKCHIEFS

Esther Overbergen

### Dough:

2 cups flour  
1 cup butter  
¼ cup water

### Filling:

1 egg white  
1 cup sugar  
1 tsp. almond flav.

Mix dough as for pie; roll very thin; cut into four inch squares. Beat egg white until stiff; fold in sugar and flavoring. Put 1 tsp. in center of each square. Fold corners to center. Bake until lightly browned in 350 degree oven.

## FILLED SPECULAAS

Mrs. Evelyn De Vries  
Upland, Calif.

1 cup shortening or butter  
1 cup white sugar  
1 cup brown sugar  
3 eggs  
Cream and add:

3 cups flour sifted with:  
2 tsp. cinnamon  
1 tsp. nutmeg  
1 tsp. soda  
1 tsp. salt

### Almond Filling:

Mix 1 lb. almond  
paste

1 cup sugar  
3 eggs

Put almond filling between layers of speculaas mixture in largest oblong pan. Brush top with egg yolk mixed with a little water and sprinkle with some sliced almonds. Bake 300-325 degrees for 1 hour and 15 minutes or until done. Cover while still warm and cut in pieces.

## DUTCH LETTERS

Dottie De Vries

Recipe used for Christmas City Bazaar

### Dough:

Mix 1 lb. butter or oleo and 4 cups flour. Stir in 1 cup water and mix well. Chill overnight or longer.

### Filling:

1 lb. almond paste  
(beat with electric  
mixer until smooth)

### Add to almond paste:

2 cups sugar  
3 eggs  
1 tsp. vanilla  
Mix well and chill

When ready to bake, divide dough and filling into 14 equal parts. Roll 1 section of dough into a 14 x 4 inch strip. Then take a section of filling and spread it down the center of dough strip. Lap one side of dough over the filling, then the other side and pinch the ends shut. Place on greased cookie sheet with seams on bottom. Brush tops with beaten egg whites and sprinkle sugar on top and prick with fork every 2 inches for steam to escape. Bake at 400 degrees for 30 minutes.

## BOTERLETTER

(Dutch Letters)

### Filling:

1 cup almonds, 1/2 cup sugar  
ground 1 egg white

Combine almonds, sugar and egg white. Chill thoroughly.

1 cup cold butter 2 cups sifted  
or margarine flour  
1/2 tsp. salt 1/3 cup ice water

Chill 1/2 cup butter. Work with back of spoon just till pliable. Roll between waxed paper to 4 x 5 inch rectangle. Chill well. Cut remaining 1/2 cup butter into flour and salt; gradually add ice water, tossing with fork. On floured surface, knead 5 minutes. Cover and let rest 10 minutes. Roll to 10 x 6 inch rectangle. Place chilled butter on half of dough. Fold other half over dough; seal edges. Wrap and chill 1 hour. Unwrap; roll to 15 x 9 inch rectangle. Fold into thirds. Turn and fold into thirds again. Press edges of dough to seal. Wrap and chill 1 hour. Repeat 2 times. Roll out to 24 x 6 inch rectangle.

Place two 24 inch long rolls of filling on dough. Cut dough in half lengthwise. Fold over filling and seal securely. Cut rolls in half to form four 12 inch long rolls. Place sealed edge down on baking sheet. Bake in moderate oven (375 degrees) 30 minutes. Turn oven off and leave cookies in oven 10 minutes longer. Remove to rack; cool. (Rolls may be shaped into letters before baking, if desired.)

For two DUTCH BABIES you will need:

3 large eggs	2 (8 inch) cast-iron
½ cup flour	skillets (or glass
½ cup milk	pie plates)
½ tsp. salt	1 lemon
½ stick cold, unsalted	½ cup of pure maple
butter (4 Tbsp.)	syrup

To make the batter, first make a paste of the eggs and flour. Then add the salt and milk and stir until all the ingredients are well mixed. Put 2Tbsp. of butter into each of the skillets. Butter them lightly but thoroughly, then crush the remaining butter into pea-sized pieces and place these around the upper, inner periphery of each pan. Pour equal portions (from 2/3 to ¾ of a cup) of the batter into both skillets (the conception) and bake at 425 degrees for 15 minutes (the gestation period). With some ovens a slightly longer time (18 minutes) or higher temperature (450 degrees) may be necessary. It is absolutely essential that the oven be preheated to proper temperature before the beginning of the gestation period. When the babies are born they must be immediately baptized, with the juice of half a lemon (freshly squeezed, by hand, over them) and cover with hot maple syrup. Dry rose, dry white wine or Champagne make good accompaniments.

**HARDE WEENERTAART (Vienna Tart)****Mrs. Klass Kramer**

This Dutch recipe originally came from Vienna (Ween) but it was so long ago that it now is considered native to Holland.

2 cups flour	1/3 cup sugar
¾ cup butter	Grated rind of 1 lemon

Blend the above ingredients into a ball. Divide into three parts. Roll out to ¼ inch thickness. Cut to fit bottom of springmold pan. Bake 15-20 minutes in 375 degree oven. Will make three layers. When cool, spread strawberry jelly between layers and frost with icing of powdered sugar and water.

**APPELTAART (Dutch Apple Cake)****Mina Baker**

2 cups flour	½ cup raisins
¾ cup butter	1 egg
¾ cup sugar	2 Tbsp. jam
1 grated lemon-peel	¼ tsp. cinnamon
4 apples	

Mix butter, flour, ½ cup sugar, grated lemon-peel. Roll out. Place in round cake-tin. Fill with sliced apples, sugar, cinnamon and raisins. Cover with strips of batter. Brush with beaten egg, bake in medium oven (1 hour). Serve with whipped cream.

“Limburgse Fla” is a type of tart made and served only in the Limburg Province. It is almost like American pie. The bottom crust is a little thicker. A peach or apricot filling is commonly used and strips of the pastry are criss-crossed over the top.

## DUTCH PASTRY APPLE BARS

Jennie De Bruin

2½ cups flour	8-10 apples
1 tsp. salt	1 cup sugar
1 cup lard or shortening	1 tsp. cinnamon
1 egg yolk	1 egg white
Scant ½ cup milk mixed with egg yolk	1 Tbsp. water
2 handfuls cornflakes	1 cup powdered sugar
	1 tsp. vanilla

Mix first five ingredients as for pie crust. Roll ½ of dough to fit 10 x 15 inch pan. Sprinkle bottom crust with crushed cornflakes. Peel and slice apples and place over crust and flakes. Sprinkle with sugar and cinnamon. Roll out other half of dough and place on top, pinch edges. Beat egg white stiff and brush over crust. Bake in 400 degree oven for approximately 60 minutes. While warm, mix powdered sugar, vanilla and the Tbsp. or more of water and drizzle over warm crust.

## DUTCH BABY

Betty O'Dell

This recipe takes 10 minutes to prepare, 30 minutes to bake, and about 10 minutes to assemble. It can be assembled at the table.

2 eggs (or 3 eggs for an "eggy" pancake)	1½ pints strawberries
½ cup sifted flour	1 pkg. frozen, sliced peaches, drained (other fruits can be substituted according to the season or the tastes of the cook)
½ tsp. salt	Powdered sugar
½ cup milk	Dairy sour cream or whipped cream (can add brown sugar and cinnamon)
2 Tbsp. melted butter	
1 Tbsp. lemon juice (or a little more)	

Heat oven to 450 degrees. Put a little butter in a 9 inch skillet with a heat proof handle, and put it in the oven to heat while mixing the batter. Sift flour and salt together. Add with the milk to the beaten eggs; beat until smooth. Stir in 2 Tbsp. melted butter. Pour into pan. Bake on bottom shelf 20 minutes. Reduce heat to 350 degrees. Prick shell; bake 10 minutes. At the table: have ready the plates of fruit, lemon wedges, sugar and cream. Drizzle the shell with lemon juice; sprinkle with sugar. Fill with fruit. Cut in wedges and top with cream. Serve at once to 6.

## ALMOND STRIPS (No. 1)

Nola Emmert

Enough pie crust, double, for 9 x 11 inch pan.

1¼ cups sugar	3 Tbsp. flour
4 egg yolks, well-beaten	4 Tbsp. milk
	2 Tbsp. almond extr.

Line 9 x 11 inch pan with pie crust. Spread with the rest of the ingredients that have been mixed together. Cover with remaining crust. Spread top crust with milk or cream. Sprinkle sugar over before baking. Bake 375 degrees for 30 minutes. Cut in strips.

1½ cups flour	1½ cups sugar
½ cup shortening	2 egg yolks
¼ tsp. salt	3 Tbsp. flour
Enough water to make a dough	4 Tbsp. milk
	3 tsp. almond flav.

Mix the 1½ cups flour, shortening, salt and water for pie crust. Line 9 x 9 inch pan with one-half of crust and put in following filling. Mix together the sugar, yolks, flour, milk and flavoring. Cover with crust and bake. Cut in strips.

### SOESEN (Cream Puffs)

Fifth Edition (1959)

½ cup water	½ tsp. salt
¼ cup butter	1 tsp. vanilla
½ cup flour	2 eggs

Mix water and butter; bring to a boil. Add the flour, when mixture follows spoon remove from the stove and add 1 egg at a time, beating by hand with a wooden spoon. Put in greased muffin pans. Bake at 450 degrees for 20 minutes, then 20 minutes at 350 degrees. This makes 6 cream puffs.

#### Filling:

2 cups milk	2 Tbsp. cornstarch
3 egg yolks	1 tsp. vanilla
¾ cup sugar	Pinch of salt

Boil milk and pour over mixture of the sugar and cornstarch, stirring constantly, bring to a boil. Remove from stove, add to eggs, and cook over hot water 5-7 minutes.

### ST. NICK COOKIES

1/3 cup margarine or butter	1 cup flour
1/3 cup brown sugar	1/8 tsp. baking powder
½ tsp. each ginger and ground cloves	2 or 3 Tbsp. milk
1/8 tsp. nutmeg	Chocolate fudge frosting mix or favorite recipe
1/8 tsp. salt	About 24 whole blanched almonds
1/8 tsp. pepper	

Beat margarine with sugar until creamy; beat in spices, salt, pepper and baking powder. Beat in 2 Tbsp. milk and gradually beat in flour. Fill some dough into spritz cookie press fitted with a rosette plate. Press out onto greased cookie sheet. If dough is too stiff to press, add another tablespoon of milk to it. Press out all dough and bake cookies at 350 degrees for 15 minutes or until light golden brown at edges. Transfer to wire rack to cool. Prepare frosting mix (or your own recipe) but add a little more liquid to make frosting slightly softer. Spoon a little into center of each cookie; press almond onto frosting. Makes 2 dozen, and recipe may be doubled or tripled easily.

## BOKKEPOOTJES (Goat Leg Cookies)

Mina Baker

Goat Leg Cookies are frequently used in "gourmet" restaurants. Recipe was translated by Central College student from The Netherlands.

3 egg whites  
1/2 cup sugar

1 cup almonds

Grind almonds very fine. Beat egg whites to stiff stage, adding sugar gradually. Add ground almonds to this meringue and put into cookie press. Shape cookies into ovals on baking sheet which has been covered with ungreased paper. Bake at once at 250 degrees for 1 hour. (If allowed to stand before baking, cookies will lose their shape.) Remove from paper at once after baking is completed.

Prepare a filling of whipped cream, flavored with sugar, cocoa and instant coffee; or use apricot jam as a filling between two cookies. (Put flat bottoms together.) Dip both ends of filled cookies in melted sweet chocolate. Cool until chocolate hardens. If you wish cookies to remain crisp, add filling and chocolate just before serving.

## HOLLAND CRISPS

Myrtle Vander Meulen  
Troy, Michigan

2 cups flour  
1/4 lb. butter  
1/4 lb. margarine

2/3 cup cold water  
Sugar

Put butter and margarine through a coarse grater. Mix grated mixture and flour well. Slowly add water to this mixture. Roll out thin. Then gather into ball and let stand in refrigerator for 10 minutes. Roll out twice more and let stand in refrigerator for 10 more minutes after each rolling. Divide dough in 3 parts. Take one part from the refrigerator at a time, roll out thin and cut with a round cookie cutter. Take each round and pull gently into an oblong shape and twist so it looks like a figure eight. Have some granulated sugar spread out in a pan or on waxed paper. Place cookies on sugar and roll rolling pin gently over the cookies. Turn cookies over and press gently down on cookies with rolling pin. Put in a lightly buttered pan and bake in a hot 400 degree oven. Watch carefully as they may burn at the bottom. They should puff up and be lightly browned. Makes about 80 cookies which keep well.

## ST. NICKOLAS KOEKJES (Dutch Santa Claus Cookies)

Mrs. H. P. Scholte  
Mrs. Lenore Hettinga

2 cups brown sugar  
1 1/2 cups butter  
3 1/2 cups flour  
1 tsp. cinnamon  
1/2 tsp. nutmeg

1/2 tsp. cloves  
1 tsp. baking powder  
1 egg, beaten  
1 scant tsp. salt

Cream butter and sugar and add remaining ingredients. This makes a very stiff dough. Mold cookies on a Santa Claus Cookie Board or form into a roll as for refrigerator cookies and slice when thoroughly chilled. Bake 10-12 minutes at 350 degrees.

## HOLLAND LACE COOKIES

Bertha Vander Linden  
Prairie City, Iowa

1 lb. brown sugar  
1/2 cup butter or  
1 stick oleo  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg

1 cup flour  
1/2 cup water  
1/2 cup almond nuts  
shredded (optional)

Drop 1 teaspoon sized drops on an oiled cookie sheet or teflon pan about 2 to 3 inches apart. Bake at 375 degrees for 6 minutes or until the cookies are a light brown. The batter will bubble and boil and spread to 3 to 4 inch wafers. Cool slightly before lifting off lightly with a thin spatula. Place on wax paper to cool.

### “JAN HAGEL” COOKIES (No. 1)

Mrs. Henry J. Vermeer

John Hagel (Johnny Buck Shot) is a historical cookie. John Hagel was a mercenary soldier (hired) and this cookie looks like it is covered with buck shots.

1 cup shortening  
1 cup sugar  
2 cups flour

1 egg  
1/2 tsp. cinnamon  
Almond flavoring (optional)

Cream shortening and sugar. Add egg yolk and mix. Sift flour and cinnamon and add to shortening and sugar and mix. Pat mixture down thin in cookie sheet. Brush with unbeaten egg white and sprinkle with chopped nuts. Bake 1/2 hour in 300 degree oven. Cut into bars while still warm.

### JAN HAGEL(No. 2)

Janna Van Vliet

1 cup butter  
2 cups sugar  
1 egg yolk

2 cups flour  
Pinch of soda  
1/4 tsp. salt

Mix and press on a greased cookie sheet. Slightly beat 1 egg white and spread over dough and sprinkle with cinnamon and sugar. Bake 350 degrees for 20-25 minutes. Cut while warm.

### JAN HAGEL(No. 3)

Mrs. Evelyn De Vries  
Upland, Calif.

Cream together:  
1/2 cup butter  
(1 cube)

1/3 cup sugar  
3/4 cup flour  
1/2 tsp. cinnamon

Spread as thin as possible on ungreased cookie sheet. Mix 1 egg yolk with 1 tsp. water and brush over surface of dough. Sprinkle with sliced almonds and 2 Tbsp. sugar. Bake at 375 degrees about 12 minutes or until light brown. Cool a few minutes and cut in oblong bar shapes. You may double recipe and use 2 cookie sheets.

**ZAND KOEKJES (Sweet Butter Cookies)****Des Moines Tribune**

1 cup flour	1 cup butter,
1/3 cup powdered sugar	softened

Sift dry ingredients and add butter. Cream until blended, then chill a half hour. Divide into 4 portions and roll out each on lightly floured board to 1/8 inch thickness. Use scalloped cutter to cut out cookies. Place on cookie sheet and bake at 350 degrees about 10 minutes until scallops are lightly browned.

**BOTER KOEKJES  
(Dutch Butter Cookies)****Martha Lautenbach**

1 cup softened butter	1/4 cup water
1 cup sugar	1/4 tsp. soda
2 cups flour	1 tsp. vanilla

Cream the softened butter, blend in 1 cup sugar, and add the flour. Add vanilla and soda to the 1/4 cup water, pour over first mixture and stir with spoon until the sides of the bowl are clean. Form into a roll on waxed paper. Chill in refrigerator. When thoroughly chilled and firm, slice with sharp, thinbladed knife into thin slices; place on buttered cookie sheet and bake in 350 degree oven until lightly browned. Cool slightly and remove with spatula. A few cookies may be baked at one time and the remainder of the dough stored in the refrigerator.

**KRAKELINGEN  
(Butter cookies in shape of 8)****Shirely Weller**

1 lb. oleo(butter)	1/2 cup water
4 cups flour	Sugar

Mix as pie dough. Cover and let stand in refrigerator overnight. Roll like pencil, bring ends together, and twist like figure 8. Dip both sides in sugar and bake until brown on bottom. 375 degrees.

**SCHUIMPJES(Foam Cookies)****Mrs. Shirely Weller**

3 egg whites	1/2 tsp. vanilla or
1 cup white sugar	other flavoring

Beat egg whites and sugar until stiff. Drop mixture by teaspoonfuls on greased baking sheet. Bake at 225 degrees for 75 minutes. Turn oven off and leave in oven until cool. Cookies should be baked on low rack in oven.

**ALMOND COOKIES****Elsie Whalley**

1 cup almond paste	2 cups confec-
2 egg whites	tioners' sugar

Mix fine in blender the almond paste and sugar. Then add the 2 stiffly beaten egg whites. Drop by teaspoon on a cookie sheet. Bake 250-300 degrees for 15 minutes.

GATEAU BASQUE is a French dessert which would be available in an AMSTERDAM restaurant featuring a French kitchen such as DIKKER and THJS located on PRINSENGRACHT STRAAT.

## PATE

Mix in large bowl:

3 cups flour	1¼ cups butter
1½ cups sugar	2 egg yolks
Pinch of salt	1 whole egg
(pincee de sel)	1 Tbsp. rum
Grated rind of 1 lemon	
(citron rape)	

Wrap in wax paper and refrigerate for 1 hour. (Make filling during this time.) Generously grease and flour a spring form pan (moule a manquer). Using 2/3 of the pate spread over bottom and up the sides of pan. Fill with creme patissiere. Pat out on wax paper remaining 1/3 of pate to cover creme. Brush with 1 egg yolk mixed with 1 tsp. water. Bake 350 degrees for ½ hour. Increase to 400 degrees to brown (about 15 minutes).

## CREME PATISSIERE

Mix together 2/3 cup sugar with ¼-1/3 cup flour. In a sauce pan (enamel or stainless steel, **not aluminum**) beat for 2 minutes 2 egg yolks. Gradually add 1 cup milk. Gradually add flour mixture. Boil until thick over medium heat, stirring constantly. Stir in 1 Tbsp. butter and 1 Tbsp. rum. Cool in pan of ice water, stirring occasionally to keep smooth.

## KANEEL KOEKJES(Cinnamon Snaps)

1 cup sugar	1 Tbsp. cinnamon
1 cup shortening	1 Tbsp. ginger
1 cup molasses	½ tsp. salt
2 tsp. soda,	6 cups cake
dissolved in 2 Tbsp.	flour
warm water	

Cream sugar with shortening, add molasses, then soda dissolved in warm water. Sift the dry ingredients and add to the first mixture. These cookies can be rolled out very thin or can be used in cookie press. Bake 8-10 minutes in a moderate oven, 350 degrees.

## RAISIN COOKIES

(From the Markus family brought over from Holland by Marie Rooker, Cedar Grove, Wis.)

2 cups raisins--½ cup water, cook till it is "cooked off." Cool, cream 1 stick of butter (¼ lb.) or the same amount of other shortening. Add 1 tsp. salt, 1 lb. brown sugar. Mix that with 1 tsp. soda dissolved in ¼ cup boiling water. Add 3 eggs and mix well. Add 5 cups flour. Then add raisins, mix well, cool dough make in ball and flatten with glass dipped in water, spices may be added also. Bake at 380 degrees.

<b>Crust:</b>	3½ cups scalding milk
1 (5 oz.) pkg. rusks	4 egg yolks
½ cup butter, melted	1 tsp. vanilla
½ cup sugar	<b>Meringue:</b>
<b>Filling:</b>	4 egg whites
¾ cup sugar	¾ tsp. cream of tartar
6 Tbsp. cornstarch	½ cup sugar
½ tsp. salt	¼ cup broken nut meats

Roll rusks very fine and mix with butter and sugar. Set aside ¼ of the mixture and use remaining ¾ to line a 9-inch spring-form pan (without center tube). Press crumbs in well.

**Filling:** Mix sugar, cornstarch and salt; add milk gradually, stirring constantly. Cook in double boiler for 18 minutes stirring constantly until thickened. Beat egg yolks slightly, pour part of hot mixture over them, mixing well, and return to double boiler. Cook about 2 minutes longer, stirring constantly. Remove from heat; add vanilla; cook and pour into crumb-lined pan.

**Meringue:** Beat egg whites until foamy; sprinkle cream of tartar over them and beat until stiff. Beat in sugar gradually. Spread over cream filling and sprinkle with nuts and reserved crumb mixture. Bake in moderate oven 325 degrees until delicately browned (about 15 minutes). Serve cold. Serves 8.

## HEMELSE MODDER (Heavenly Mud)

Mrs. Annie Veldhuis

3 cups milk	1 tsp. vanilla
3 Tbsp. sugar	½ cup raspberry or
3 Tbsp. cornstarch	strawberry preserves
2 eggs	

Bring 2½ cups milk to a boil on medium heat. Beat egg yolks till foamy, add sugar mixed with cornstarch and ½ cup cold milk and vanilla. Stir till smooth, then stir in the hot milk, put back in pan and bring to boil, stirring and let boil for 2 minutes. Cool. Beat egg whites till very stiff, then add slowly preserves, little by little keep beating and pile by spoonful on top of cooled pudding.

## CITROENVLA

(Lemon Chiffon Cream)

4 eggs, separated	Juice of 2 lemons
½ cup sugar	½ cup dry white
Grated rind of 1 lemon	wine

Beat egg yolks and sugar until white and fluffy, add lemon rind and stir in, gradually, lemon juice and wine. Pour into top of double boiler and heat, but do not boil, stirring vigorously, until mixture stiffens. Beat egg whites until stiff and fold into slightly cooled cream. Chill and serve with small cookies or wafers. 6-8 servings.

## VERJAARDAGSTAART (Dutch Birthday Cake)

4 eggs	1 cup milk
1¼ cups sugar	<b>Filling:</b>
¾ cup soft shortening	1 cup butter
Grated rind of 1 lemon	¾ cup confectioners' sugar
3 oz. melted chocolate	¼ cup Dutch cocoa
2½ cups sifted flour	1½ cups whipping cream
1 tsp. salt	1 tsp. vanilla
1 tsp. soda	Shredded chocolate

Beat eggs, sugar and shortening until light and fluffy. Add lemon rind and chocolate. Blend well. Sift together flour, salt and soda. Work into batter gradually and alternatively with milk. Pour batter into 2 9-inch layer cake pans and bake in moderate oven, 350 degrees, until tester comes out clean, about 30 minutes.

Prepare filling. Cream butter and sugar. Blend well with cocoa. Fill cake, decorate with cream, whipped with vanilla and, if desired, slightly colored with cocoa, and shredded chocolate.

## META EVENBLY'S BOTERKOEK (Butter Cake or Short Bread)

Des Moines Tribune

Meta warns that it's not worth making if you make it with a butter substitute.

5 cups flour	1 lb. butter,
3 cups sugar	softened
½ tsp. salt	1 egg

Combine ingredients and knead thoroughly into a nice ball that feels smooth in your hands. The more you knead, the better the texture. With your hands, pat out to ½-inch thickness on buttered bake sheet. Pour some drizzles of milk over top and smooth over top of dough with your hand.

Boterkoek will be cut into squares for serving. Keeping this in mind, decorate with maraschino cherry halves, almond halves or thin slices of preserved ginger. If using ginger--the Evenbly favorite--spread top with syrup from this, rather than milk. Bake 10 minutes at 400 degrees. Turn off heat, but leave boterkoek in closed oven for 7 to 10 minutes longer. Cut into squares and store in cookie tins.

## BITTER KOEKJES (Almond Cookies)

Shirely Weller  
Ella Kool

1 heaping cup almond paste	¾ cup sugar
	3 egg whites beaten stiff

Mix paste and sugar together and add the egg whites. Drop from spoon onto waxpaper lined cookie sheet and bake at 325-350 degrees for 30 minutes or until brown. Remove from waxed paper when taken out of the oven.

Boil the desired quantity of long-grain rice in water until very tender, adding the peel of one lemon and a pinch of salt. Drain if necessary, remove the lemon peel, and add the juice of two lemons and one cup of granulated sugar, or to taste. Mix thoroughly and pack into a water-cooled bowl or pudding mold. Chill.

Meanwhile make a cold custard sauce. "Instant" vanilla pudding or pie filling serves well for this family-type dessert, provided more milk is used than the directions require. Turn the pudding onto a round serving dish and pour the sauce around it. The lemon gives the rice a "glazed" appearance - hence the name. It makes a nourishing, refreshing and easy-to-make summer dessert.

**BABELLAARS**

Recipe brought from Holland by Marie Rooker, Cedar Grove, Wis.

2 cups white sugar	1/8 tsp. salt
1 cup dark karo syrup	1 round Tbsp. butter
2 Tbsp. vinegar	

Boil at 250 degrees to ball stage. Remove from heat, add 1/8 tsp. soda, 1 1/2 tsp. vanilla. When cool enough start pulling till it becomes light color, make into a rope and cut in pieces, may be rolled in powdered sugar.

**SIMPLE DUTCH CHOCOLATE DESSERTS****Mina Baker****1. Mixed Pudding Dessert**

A dessert used for Sunday dinner and sometimes served with a compote of dried fruits is a mixed pudding.

1 pkg. vanilla pudding mix  
1 pkg. chocolate pudding mix  
Milk (according to directions on package)

Make puddings separately. Chill. Mix 2 kinds of pudding in attractive glass bowl.

**2. Pears With Chocolate Sauce and Whipped Cream**

Drain pear halves and use 2 or 3 halves per serving. Spoon chocolate sauce over the top and garnish with whipped cream.

**3. Chocolate Pudding with Mandarin Oranges**

Unmold a chocolate pudding or chocolate Bavarian, garnish with mandarin oranges arranged in floral pattern.

**JAN IN DE ZAK (John in the Sack)****Dutch creamed pudding**

1 cake compressed yeast  
 ¼ cup lukewarm water  
 3 cups sifted flour  
 1/3 cup each of raisins  
 and currants (washed)

1 egg  
 Salt  
 ¾ cup milk, scalded  
 and cooled to lukewarm  
 Chopped peel

Sprinkle yeast into lukewarm water and stir until dissolved. Place flour in bowl, add egg and milk, stir with wooden spoon until flour absorbs liquid. Then add fruit and salt and mix well. Add the yeast-water mixture and blend well with wooden spoon (dough will be sticky). Place dough in bowl, cover and let rise in a warm place for 45 minutes. Meanwhile sprinkle a clean wet cloth with flour. Roll dough into an oblong and tie loosely into cloth, filling two thirds full. Firmly fasten ends, stick safety pin in the middle. Steam 2 or 3 hours. Remove from cloth and serve hot with a molasses sauce or with melted butter and brown sugar. Do not cut with a knife, but with a piece of string. "John in the sack" derives its odd name from the fact that it used to be made in a clean white pillow case instead of a mold.

**STROP KOEK (Molasses cake)****Pauline Rietveld**

1 cup shortening  
 2 cups flour  
 1 cup sugar  
 1 cup molasses  
 1 cup hot water

1 tsp. soda  
 2 eggs  
 2 Tbsp. cinnamon  
 ½ tsp. cloves  
 ½ cup raisins

Mix all together in mixer for a few minutes or until well mixed. Pour into a 9 x 13 inch pan or in an angel food cake pan. Bake at 375 degrees for 45 minutes.

**DUTCH RING CAKE**

Flaky pastry  
 5 oz. ground almonds  
 5 oz. sugar  
 (2/3 cup)  
 2 small eggs  
 Grated rind 1 lemon

Apricot jam  
 2 Tbsp. icing sugar  
 1 Tbsp. water  
 1 tsp. lemon juice  
 Glace cherries  
 Milk

Roll out the pastry thinly to a strip 18-16 inches long and 4 inches wide. To make the filling, mix the ground almonds and sugar together then add 1 egg and the lemon rind. Knead well then roll into a long roll about 16 inches long and 1 inch in diameter. Place the almond mixture on top of the pastry, brush edge of the pastry with water and roll up loosely, making sure the seam comes underneath. Shape the roll to form a ring, joining the edges together firmly, and place in a greased baking tin. Brush the cake over with a mixture of egg and milk and prick with a fork. Bake in a hot oven near the top for 20-25 minutes. When the cake is ready, but still hot, brush over the top with warmed apricot jam. Mix sieved icing sugar with the water and lemon juice to make a thin icing and pour over the jam. Allow to cool a little in the baking tin, then remove and cool on a cake rack. Decorate with halved cherries.

½ cup barley  
 ½ cup raisins  
 4 cups water  
 Salt to taste

Sugar to taste  
 ½ cup grape juice  
 or wine

Soak barley overnight. Boil in double boiler about 3½ hours or until barley is done. Soak raisins for 1 hour. Add to above about 1 hour before barley is done. Raisins should be nice and plump when mixture is done. Let cool and add juice.

### BLINDE VINKEN

(Stuffed Fillets of Veal or Beef)

6 slices of veal cut  
 from the round  
 ¼ pound ground veal  
 1 egg  
 1 slice white bread, soaked in milk

Pinch salt, pepper and  
 nutmeg  
 4 Tbsp. butter  
 2 lemon slices

Pound the slices of veal until very thin. Mix the ground veal with the egg, bread, salt, pepper and nutmeg. Divide into six pieces, and place each on a slice of veal. Roll the slices and tie with thread. Brown quickly in butter on all sides, add 1 tablespoon water and the lemon slices. Cover and simmer until tender, about ¾ hour. Take off the thread. Instead of meat stuffing, one can roll the slices around a boiled egg or use the filling of fried onions and chopped parsley. Makes 6 servings.

### VEAL ROLLS

8 slices lean veal  
 (4 oz. each)  
 2 oz. butter

½ pint stock  
 1 lemon  
 Salt and pepper

Beat the veal, season with salt and pepper. Roll and secure with string. Brown all over in the butter. Arrange in a shallow fireproof dish, put a slice of lemon on each roll. Pour the stock over. Cover and cook in a moderate oven for 1 hour. Remove the string before serving.

### RUNDERLAPPEN

(Braised Steaks)

6 steaks, totally 2-3 pounds  
 Salt and pepper  
 3 Tbsp. butter  
 1½ cups water  
 ¼ cup vinegar

2 bay leaves  
 6 peppercorns  
 ½ tsp. cloves  
 Pinch of nutmeg

Scrape steaks and rub with salt and pepper. Heat butter in saucepan and brown steaks well on both sides. Heat water with seasonings to boil and pour over meat. Let simmer 1 to 2 hours or until steaks are very tender. 6 servings.

(The Pigs in Blanket are a traditional Dutch pastry used for Dutch Koffie Tijd or "Coffee Time.")

<b>Dough:</b>	
2 cups flour	½ cup Crisco or other shortening
½ tsp. salt	1 egg, beaten
2 tsp. baking powder	Approximately ½ cup milk

<b>Filling:</b>	
1 lb. lean pork sausage	2 Tbsp. cream
½ lb. hamburger	Salt and pepper to taste
2 Dutch rusks, crushed or	(depends on whether meat
¼ cup bread crumbs	is seasoned)

Sift dry ingredients together. Cut fat into flour mixture as you would in making baking powder biscuits. Mix beaten egg with milk (should total  $\frac{3}{4}$  cup of liquid). Add to first mixture. Blend and knead 8-10 times on floured board. Divide dough into 2 parts. Roll each half of dough to  $\frac{1}{4}$  inch thickness. Make 15 rounds of dough from each half using medium-sized cookie cutter. Blend filling ingredients and make 30 small rolls of meat (like link sausages). Place in pastry round and seal edges. Bake on baking sheets (with raised edge) for 40 minutes at 350 degrees. It is important to bake the entire time to thoroughly cook the meat. Serve hot or refrigerate or freeze and reheat before serving. Makes 30 pigs or 15 servings of 2 each.

**PIG IN THE BLANKET, No. 2**  
(Recipe used for Auxiliary Christmas Bazaar)

Dottie De Vries

<b>Dough:</b>	
½ cup oleo	1 cup milk
½ cup lard	2 tsp. baking powder
1 Tbsp. sugar	½ tsp. salt
3 cups flour	2 eggs

Mix above ingredients, mix flour in last. Chill.

<b>Filling:</b>	
1½ lbs. seasoned lean pork sausage	1½ lbs. hamburger
	Salt and pepper to taste
	1 cup rusk crumbs (8 rusks)

Chill. Roll meat into small rolls about 3 inches long and  $\frac{1}{2}$  inch thick. Put meat roll on dough and twist off excess dough. Bake at 350 degrees for 40 minutes.

**BALKENBRIJ**

Mina Baker

Cover one pound lean pork and one pound pork or beef liver with water and cook until well done. Season with salt, pepper, and cloves. When water is cooked down about half, chop or grind meat until fine. Put back into juice and stir in enough Buckwheat flour to make a stiff batter. Place in bread pans and when chilled and firm, slice and fry.

## GEHAKTNESTJES

(Meat Loaf Nests)

½ pound ground beef	5 Tbsp. butter, melted
½ pound ground veal	½ cup soft bread crumbs
½ pound ground pork	1/3 cup milk
¼ tsp. black pepper	6 hard-cooked eggs
1 tsp. salt	½ cup dry bread crumbs
¼ tsp. nutmeg	½ cup water
½ cup chopped onion	

Mix beef, veal, pork, pepper, salt and nutmeg. Brown onion in 2 Tbsp. of the butter. Add soft bread crumbs to milk. Combine meat mixture, browned onions and bread crumbs and milk. Divide mixture into 6 equal portions; flatten each; place a hard-cooked egg in center of each and cover egg with meat, forming a ball. Roll balls in dry bread crumbs; brown in remaining melted butter on all sides. Add water and simmer 25 to 30 minutes or until meat is well done. Cut each ball in half; place cut side up. Yield: 6 servings.

## PORK CHOPS WITH CHESTNUTS AND RED CABBAGE

4 pork chops	½ small red cabbage
2 oz. butter	16 chestnuts
½ pint chicken stock	Salt and pepper

Shred the cabbage and remove the hard stalks. Soak in cold water for 1 hour. Peel and cook the chestnuts until soft. Lightly fry the chops on both sides in the butter. Drain the cabbage and place at the bottom of a deep casserole, put the chestnuts on top of it and then the chops. Season with salt and pepper. Pour in the stock. Cover with a lid, bake in a moderate oven for 1½ hours.

## VLEESCROQUETJES (Meat Croquettes)

Croquetjes are very popular in Holland. One could find them in a Schipol Airport "Automat."

½ lb. veal	½ cup milk
1½ cups water	½ envelope gelatine
A small onion, parsley, bay leaf	2 Tbsp. butter or margarine
Dry bread crumbs	3 Tbsp. flour
2 egg whites	1 cup veal stock
1 egg yolk	Salt, pepper, lemon juice to taste

Boil meat in water with seasoning until well done. Cut in very small pieces. Soak gelatin in cold milk. Make a sauce of butter, flour and stock, add the gelatin, pepper and salt, lemon juice and egg yolk. Add the meat. Spread this mixture onto a shallow dish. Let cool and set. When set, cut in eight equal parts and form a firm cylinder of each. Roll each in bread crumbs, then in a mixture of beaten egg whites and salad oil, then again in bread crumbs, again in egg white and bread crumbs. Fry in hot deep fat (400 degrees) until golden brown and serve hot, garnished with sprigs of parsley that have been fried crisp (but not brown) in same deep fat.

**LOFSCHOTEL**  
(Endive and Eggs)

12 stalks endive  
½ tsp. salt  
Water

6 hard-cooked eggs, halved  
½ cup butter, melted  
Few grains of nutmeg

Wash endive in cold water. Boil stalks in salted water for about 15 minutes, keeping stalks whole. Drain. Place on hot platter; garnish with eggs, cut in halves. Serve with melted butter to which a few grains of nutmeg have been added. Yield: 6 servings.

**KRUIDMOES**  
(Used mainly in Gelderland and Overysel as a main dish.)

Mrs. Annie Veldhuis

2 cups barley  
4 quarts water  
1 cup dried prunes (soaked)  
1 cup raisins  
1 ring of bologna

½ lb. salted pork  
½ cup chopped chervil  
1 quart buttermilk  
½ cup syrup

Wash barley and cover with water, cook slowly for about 30 minutes, stirring occasionally. Then add pork, prunes, raisins and chopped chervil and simmer for 1½ hours, stirring often. Slowly stir in buttermilk, bring to boil again stirring constantly, add bologna and simmer for about 10 minutes. Remove pork and bologna, add syrup and serve.

**PLAIN OMELET**

Mina Baker

The importance of the omelet (French type) in Dutch restaurants is often overlooked. An interesting, inexpensive menu served at the EETHUIS TAVERNE in AMSTERDAM included an omelet, cooked rice (Dutch would also frequently use potatoes), apple sauce (APPELMOES) and lettuce with strips of pimiento. An omelet served with vegetables, ground meat, or mushrooms would be known as a "farmer's omelet."

6 eggs  
1 / 3 cup milk or light cream  
½ - ¾ tsp. salt

Dash pepper  
3 Tbsp. butter or margarine

Beat slightly (to blend) the eggs, milk, and seasonings. Melt fat. Add egg mixture. Run spatula around edge lifting to allow uncooked portion underneath. Brown slightly. Add vegetables or meat to half and fold in pan.

**EIEREN GEVULD MET KASS (Stuffed Eggs with Cheese)**

6 eggs  
4 Tbsp. butter  
2 Tbsp. grated  
parmesan cheese

¼ tsp. salt  
¼ tsp. pepper  
½ tsp. chopped parsley

Hard-boil the eggs. Chill and shell them. Cut into halves lengthwise. Remove the yolks and rub through a sieve. Melt the butter and mix with the cheese, egg yolks, salt, pepper, and parsley. Fill the eggs with this paste and chill.

**ERWTENSOEP**  
(Pea Soup, No. 1)

From the Holland-America Steamship Line

2 cups split peas	½ pound smoked bacon, unsliced
1 cup whole green peas	1 large ham hock
10 cups (2½ qts.) water	1 whole smoked sausage ring
3 onions, finely chopped	Freshly ground pepper
2 leeks, finely chopped	
3 ribs celery with leaves, finely chopped	

Soak both types of peas overnight in just enough water to cover. Next day, drain the peas then place them in 2½ qts. of water in a large pot with all of the other ingredients except the sausage. Bring to boil. Turn heat down and let entire mixture simmer for 1½ hours, stirring often. If soup becomes too thick, thin by gradually adding small amounts of water. Add smoked sausage and continue simmering for 15 more minutes. Pepper to taste. Remove bacon, ham and sausage. Slice and serve on pumpernickel bread. Serves six to eight.

**BOERENKOOL MET ROOKWORST EN ARDAPPELEN**  
(Dutch Casserole)

This thick stew of kale and potato, served with smoked sausage, one large one or several small frankfurters, is often referred to as the most genuine dish of Holland (may use Pella Bologna).

6-8 leaves of kale	1 bay leaf
1½ pounds potato	Salt and pepper
1 pound smoked sausage	Water

Remove stems from leaves of crisp kale. Parboil, drain and chop finely. Peel potatoes and cut in 1-inch cubes. Mix potatoes and kale in skillet, season with salt and pepper. Add bay leaf. Place sausage on top. Pour enough water over to cover potatoes. Bring to boil, covered, and simmer for 30 minutes or until potatoes are cooked. Stir occasionally, adding more water if necessary. Yield: 4 servings.

**ERWTENSOEP**  
(Pea Soup, No. 2)

2 cups green split peas	4 leeks, chopped
¼ quarts water	1½ cups chopped celery
1½ tsp. salt	½ pound smoked sausage, cubed or sliced
2 pigs' feet	

Soak the peas in 3 cups of the water for 12 hours. Drain; add remaining water to peas. Add salt and bring to a boil. Skim; add the pigs' feet, leeks and celery. Simmer for 3 to 5 hours, or until the pigs' feet are quite tender and the meat loosens from the bone. Lift out the pigs' feet and discard skin and bones. Add meat bits to soup. During the last half hour of cooking add the smoked sausage. Yield: 8 servings.

## GOUDA ASPARAGUS ROLLS

4 large tomatoes	1 Tbsp. bread crumbs
4 small plaice or sole fillets	Unsalted butter
4 oz. grated Gouda cheese	Salt and pepper
8 cooked asparagus heads	1 pound cooked rice

Cut the tops off the tomatoes and scoop out the centres. Mix bread crumbs with grated cheese, salt and pepper and press inside the tomatoes. Season the fillets, roll each one round two asparagus heads, and stuff these rolls into the tomatoes. Place a knob of butter on top and bake in a slow oven for 30 minutes. Serve hot with boiled rice.

## HOLLANDAISE SAUCE

Mina Baker

Hollandaise Sauce is an exotic sauce used with vegetables such as asparagus, broccoli, or cauliflower. True Hollandaise is difficult to make so included is an easier version with a white sauce base.

### Mock Hollandaise Sauce

Mock Hollandaise Sauce is prepared as follows: Pour one cup of medium white sauce slowly over 2 beaten egg yolks and blend. Add 2 Tbsp. butter and when blended add, very slowly, 3 Tbsp. of lemon juice. Heat and serve.

### White Sauce

1 cup milk	¼ tsp. salt
2 Tbsp. flour	1½ - 2 Tbsp. fat

Melt fat in a broad shallow pan over the direct flame. Add the flour and salt all at once and stir until blended. Remove from fire and add about 1/3 of the liquid, stir until blended. Return to fire and continue stirring until mixture begins to thicken, then remove from the flame, add another portion of the liquid quickly, blend until smooth, then add remaining liquid. Return to fire, heat to boiling, stirring slowly, and cook 1 to 2 minutes.

## HUTSPOT MET KLAPSTUK (Hodgepodge with Boiled Meat)

2 pounds of boiling beef (flank)	3 pounds potatoes
2 tsp. salt	9 large onions
5 pounds carrots	Pepper

Put the meat with the salt in 4 cups boiling water and let it cook slowly for about 1½ hours, depending on the quality of the meat. Clean and dice the carrots and add them to the meat. Let cook ½ hour. Cut the potatoes and onions in pieces and add these to the meat and the carrots. Simmer until the liquid has nearly evaporated. Add water if necessary. When this dish is nearly ready, take out the meat and serve separately. Stir the vegetables and potatoes with a wooden spoon till they have the consistency of a stew. Add pepper to taste. Makes 8 servings.

Using tiny meat balls as a source of flavor for soup is a common practice in Holland.

¾ lb. cut-up beef or hamburger	1 large onion
1½ quarts boiling water	½ cup uncooked rice
	Vegetables (optional)

Pour boiling water over meat in a large kettle. If hamburger is used, tightly roll into balls the size of a small egg. The water must be boiling when added to prevent meat from breaking. Boil meat for 15 minutes. Add onion and rice; continue boiling until rice is tender. Add vegetables if desired; water may be added if thinner soup is desired.

### RODE KOOL (Red Cabbage)

1 medium-sized head red cabbage	4 Tbsp. butter
¼ cup vinegar	1 tsp. salt
4½ Tbsp. brown sugar	4 sour apples, quartered
	1 tsp. mixed spices

Remove the outer leaves of the cabbage and shred it fine. Cook with all other ingredients and 1 cup water, but use only 2 Tbsp. of the butter. Cook the cabbage for ½ hour, stirring now and then and adding water if necessary. Add the rest of the butter before serving. Yield: 4 servings.

### STAMPPOT WITTE KOOL (White Cabbage with Potatoes)

1 head white cabbage	Salt
4 cups peeled and quartered potatoes	4 oz. bacon fat or lard

Cook the cabbage for ½ hour. Cover the potatoes with 2 cups water; add salt and fat. Put the cooked cabbage on top of the potatoes as soon as they are done. Mix well. This dish is eaten as a whole meal and is a typical "winter dish." Meat is not necessary, although frankfurters or pork chops or spare ribs go very well with it. Yield: 4 servings.

### GESTOOFDE ANDIJVIE (Endive Amsterdam Style)

8 bunches endives, cut in 1 / 3" slices	3 Tbsp. flour
Water, salt	½ cup milk
1 Tbsp. butter	Nutmeg
	Salt and pepper

Boil endives in salted water until tender. Drain and keep hot. Reserve stock. Prepare sauce. Melt butter, stir in flour. Add milk and enough endive stock to make a thick sauce, stirring constantly. Season with nutmeg, salt and pepper. Arrange endives on hot platter and pour sauce over. Serve. Yield: 4 servings.

## HAM IN GELATINE (Ham-pudding)

1 envelope unflavored gelatine	½ tsp. salt
1½ cups bouillon	½ tsp. pepper
1 pound boiled ham, chopped	2 hard-boiled eggs, chopped
4 dill pickles, chopped	Mayonnaise

Sprinkle the gelatine in cold water to soften and add to 1 cup hot stock. Stir in all the other ingredients. Put the mixture into a moist pudding mold, chill and unmold. Serve with mayonnaise.

## SNIJBOONTJES (French Cut Green Beans)

Mina Baker

Originally green beans were cut (French style) in a Dutch bean mill. Then beans were put in crock and covered with salt and "stamped" down. Juices formed as the beans were stored. When the original SNIBOONEN were used, the salt was washed off and the beans were cooked. Now frozen French style beans are used and seasoned with bacon drippings.

## BLOEMKOOL

From the Dutch Kitchen

(Cauliflower, the Dutch Way)

Cook cauliflower until done but still crisp, either whole or in flowerets. Drain, reserving ½ cup liquid. Make a white sauce of 2 tablespoons each of butter and flour, ½ cup scalding milk and the liquid, and season. Pour over cauliflower in serving dish; sprinkle generously with nutmeg.

## BIETEN MET APPELEN (Beets with Apples)

2 large cooked beets	4 finely chopped sour apples
5 Tbsp. butter	Nutmeg
1 shredded onion	

Peel and slice the beets and put them in a saucepan with the butter, onion and sour apples. Season with salt and a plentiful amount of nutmeg. Simmer until reduced to a pulp.

## AADAPPEL-PUREE MET HAM EN UIEN

(Puree of Potatoes with Ham and Onions)

2 pounds boiled potatoes	2 medium-sized onions, chopped fine
1 cup milk	¼ pound diced ham
½ tsp. salt	1 Tbsp. bread crumbs
3 Tbsp. butter	

Rub the boiled potatoes through a sieve. Stir in the milk and salt. Fry the onions in 2 tablespoons butter. Grease an oven-proof dish and put in alternate layers of potato puree, onions, and ham, ending with a layer of potato puree. Sprinkle with the bread crumbs, dot with the rest of the butter, and bake for ½ hour in a moderate oven. (350 degrees). Yield: 6 servings.

## HARINGSLA (Herring Salad)

2 salt herrings	½ cup chopped, pickled onion
1 cup cubed, pickled beets	1 cup mayonnaise
1 cup cubed tart apples	Dry mustard
1½ cups cubed boiled potato	Pepper and salt
½ cup cubed pickled gherkin	

Clean fish, remove heads and soak overnight in cold water. Drain and cut in small pieces. Mix well with beets, apples, potato, gherkin and onion. Blend in mayonnaise and season with dry mustard, pepper and salt, if needed. Chill well and serve. If a smoother texture is desired, work salad, except about ½ cup, with wooden fork to a smooth mass. Pack in a bowl and decorate with reserved ½ cup salad and sprigs of parsley. Yield: 6-8 servings.

## SLASAUS (Dressing for Lettuce Salad)

1 hard-boiled egg	3 Tbsp. oil
½ tsp. salt	1 Tbsp. vinegar or juice of ½ lemon
½ tsp. pepper	1 leek or spring onion, shredded
½ tsp. sugar	
1 tsp. mustard	

Mash the hard-boiled egg with a fork. Add salt, pepper, sugar, and mustard. Stir in the oil, vinegar or lemon juice, and the leek. The dressing should be of a smooth consistency. The lettuce, cleaned and dried, is added gradually to the sauce in the salad bowl and thoroughly mixed.

## DUTCH LETTUCE

Mrs. Bert Baron

Make the following sauce in advance, which may be kept in the refrigerator for several weeks:

1 Tbsp. butter	4 hard-boiled eggs
1 Tbsp. flour	6 servings coarsely cut lettuce, a little onion added
½ cup water	6 strips bacon
2 egg yolks (or 1 whole egg)	1 / 3 cup vinegar
½ cup sugar	1 / 3 cup water
½ cup vinegar	
6 servings hot boiled potatoes	

Melt butter, add flour; when well blended add water and bring to a boil while stirring. Beat egg yolks, add sugar and vinegar; blend and stir into the hot sauce. Let come to a boil. Have ready, potatoes, eggs, lettuce, onion. Cut bacon into small pieces, fry in skillet until nicely browned, add 3 or 4 tablespoons of the above sauce, vinegar and water. Bring to boil in skillet and keep hot. Place a layer of hot potatoes (riced or mashed) in bowl; then a layer of lettuce, 2 sliced hard boiled eggs and several tablespoons of the hot bacon dressing. Add remainder of potatoes, lettuce, and sliced eggs. Pour rest of dressing over this and serve immediately.

## DUTCH POTATO SALAD

Recipe translated from  
Grandma VanSluys' old Dutch cookbook, Cedar Grove, Wis.

3½ lbs. diced  
potatoes  
4 hard-boiled eggs,  
diced  
½ head finely shredded  
lettuce  
½ lb. diced crisp bacon  
1 / 3 cup finely chopped onion

### Dressing:

2 eggs, well beaten  
¾ cup water  
¾ cup vinegar  
3 Tbsp. flour  
2 Tbsp. sugar  
¼ tsp. salt  
⅛ tsp. paprika

Boil until thickened, cool, add ½ cup sour cream and 1 teaspoon prepared mustard, combine and serve.

## HALVE GEDRAAIDE ("Half turned" Meat Salad)

The Dutch Kitchen

½ lb. or more  
cooked diced meat  
½ lb. cold potatoes  
Hard-boiled egg  
Pickled gherkins, beets  
Apple

Onion  
Oil and vinegar to taste  
2 Tbsp. bouillon or  
thin gravy  
Pepper, salt, mustard

Chop all solid ingredients and mix together lightly. Add the bouillon and sufficient oil, vinegar, prepared mustard and seasoning to make a tasty moist mixture that will stick together. Press lightly into a water-cooled form, turn onto a platter and chill. Decorate with lettuce leaves and parsley. This is a salad of leftovers that teenagers go for.

## HUSSAR SALAD

Dutch Kitchen

Traditionally the hussar (or cavairyman) belonged to an elite branch of the army, and was thus supposed to know what was good. On his day off, he would sit in the schullery, wink at the maids, and be fed with the choicest samples of his sweetheart's concoctions. Whether this is the origin of "huzarensla" or "hussar salad" is open to question, but it is delicious as well as nourishing - and especially good when apples are at their crispest: hence, a fall and winter salad. Proportions vary according to tastes, but the basis remains a mixture of cold cooked beef, potatoes, beets, apples, sour pickles and onions. Here's one version:

To ½ pound of cooked and diced beef, add 2 tart apples, 6 cold potatoes, ½ jar of pickled beets and one-third of a jar of bread-and-butter pickles, all diced, as well as 2 tablespoons little sour white onions, 4 sliced scallions and 2 tablespoons chopped parsley. Mix well and marinate in refrigerator at least two hours in a dressing of 2 tablespoons each oil and vinegar, and mustard, salt and pepper to taste. It should be quite tart; stir occasionally and test whether more vinegar is needed. Serve heaped on a platter in a border of lettuce leaves, covered with mayonnaise and garnished with quartered hard-boiled eggs, parsley and whatever else is on hand.

## "GOURMET" CRAB COCKTAIL

Maxine Huffman

This was at one time (perhaps even now) featured by a small inn restaurant in Wassenaar, near The Hague. (The name of the place was Auberge de Kieviet.)

1 6 $\frac{1}{2}$ -oz. can crab meat	Dash of tabasco
2 grapefruit	Dash black pepper
4 Tbsp. mayonnaise	2 Tbsp. chopped parsley
3 Tbsp. heavy cream	1 $\frac{1}{2}$ tsp. dry sherry
1 Tbsp. ketchup	Pinch cayenne
1 $\frac{1}{2}$ tsp. Worcestershire sauce	

Pick over crab meat carefully. Divide grapefruit into sections. Chill 4 low fruit cocktail glasses. On the bottom of the chilled glasses put grapefruit sections, with crab meat on top. Mix mayonnaise, cream, ketchup, Worcestershire, tabasco, pepper to taste, and sherry. Spoon mixture over crab and grapefruit to about a quarter inch from the top of the glass. Sprinkle with chopped parsley. Serve with a spoon so that everyone can finish up the sauce! Yield: 4 servings.

## NASI GORENG — INDONESIAN (Fried Pork and Rice)

8 oz. long grain rice	Pepper and salt
8 oz. onions	1 level tsp. curry powder
4 oz. butter	2 Tbsp. soy sauce
12 oz. pork	
12 oz. mixed cooked vegetables	

### For garnish:

Omelette made from 1 egg, seasoning, little butter	Few peanuts
2 tomatoes	Shrimp crisps
	Green salad
	Cucumber

First make 1 egg omelette for garnish. Cook rice in boiling salted water for approximately 12 minutes. Turn into a sieve and separate the grains of rice by refreshing with cold running water until all the surplus starch is removed, allow to drain. Cut onions in rings and fry, in half the amount of butter, with pork cut into cubes, in a large pan. Cook for about 20 minutes on a medium heat, browning slowly. Add the remainder of the butter, rice, mixed vegetables, pepper, salt, curry powder, and soy sauce. Blend well over the heat until piping hot. Turn into frying pan or ovenproof dish and garnish with strips of omelette and arrange small wedges of tomato around the edge. Flash under a hot grill for a few moments and serve immediately with peanuts, shrimp crisps and a green salad. Serves 4-6.

## SHRIMP WAFERS

The shrimp flavoured crisps which are eaten with nasi goreng are called kroepoek in Holland. They can be bought, dry, in packets in this country and are then fried in deep fat, when they swell to three times their size. When not available use hot potato crisps.

## **COLD PEANUT SOUP - Indonesian**

2 cups beef broth	2 Tbsp. peanut butter
4 medium onions, chopped	Dash of paprika
1 cup milk	5 Tbsp. lime (or lemon) juice
1 cup coconut milk	Fresh mint or parsley

Simmer onions in beef broth for 30 minutes. Strain into a bowl. Add the milk, coconut milk, peanut butter and paprika. Chill, covered, until well chilled. Stir in lime juice. Serve with garnish of chopped fresh mint or parsley. Cayenne may be added if desired. Serves 4.

## **HOT COCONUT RELISH - Indonesian**

½ cup coarsley grated coconut	1 small red hot chili, seed and chopped (or ¼ tsp. chili powder)
1 small onion, chopped	
3 Tbsp. lemon juice (or lime)	

Combine in blender and blend for 1 minute. Pour into serving dish and let stand for 1 hour before serving.

## **NASSI GORENG (Indonesian Fried Rice)**

2 medium-sized onions, chopped fine	3 cups cooked, cold rice
2 cloves garlic, crushed	Oil
1 tsp. red chili pepper, chopped fine	4 eggs
1 tsp. salt	1 Tbsp. butter
	½ pound pork or ham

Fry the onions with the garlic, red pepper, and salt in oil in a heavy skillet until the onions are brown. Add the rice and fry till golden brown, stirring frequently with a wooden spoon. Dice the pork or ham into small pieces and add to the rice. Fry for 5 minutes more. Beat 4 eggs; add 1 tablespoon water. Heat the butter in a frying pan and bake an omelette. Cut into long strips. Serve the Nassi Goreng with these strips on top. Some people prefer a fried egg to the omelette. This dish is eaten from a soup plate with a spoon and fork. A knife is never used. Instead of pork or ham, roasted chicken or shrimp (1 cup) can be used. As side dishes one should use: 2-inch pieces cucumber cut lengthwise, roasted peanuts, chutney, baked bananas.

## **PISANG GORENG — INDONESIAN (Baked Bananas)**

4 bananas	Pinch of salt
2 Tbsp. butter	Lemon juice

Peel bananas and cut in half lengthwise. Place them in a well-greased baking dish. Dot with butter and sprinkle with salt and lemon juice. Bake in hot oven (450 degrees) for 6 minutes. Yield: 4 servings.

## COCONUT MILK

Fresh coconut

Hot water (not boiling)

**Blender Method:** Remove coconut from shell and pare all of the brown skin from the coconut meat. Chop or break into small pieces. Measure and put into blender jar with equal amount of hot water. Blend at high speed for one minute. Scrape the sides of blender jar with a rubber spatula and blend again until the coconut is a fairly smooth puree. Line a fine sieve with double thickness of cheesecloth and place over a deep bowl. Pour in coconut puree, press down hard on coconut with a wooden spoon. Then bring corners of cheesecloth together and squeeze out remaining liquid. Discard the pulp.

**Hand Method:** Grate the pared coconut meat into a bowl. Stir in an equal amount of water and proceed to strain and finish as above. When recipe calls for thick milk, use only the top of the milk removing with a spoon. The milk may be kept for 3 to 5 days in refrigerator or for several months in the freezer.

## BAHMI — INDONESIAN (Chinese Noodles)

1½ lbs. dry Chinese mi (noodles)	2 cups shredded Chinese cabbage
½ lb. fried pork	2 cloves minced garlic
6 Tbsp. shredded leeks	1 cup shrimps or prawns
4 Tbsp. chopped celery stalks and leaves	2 Tbsp. soy-bean sauce oil
2 Tbsp. tauge (bean sprouts)	

Soak the mi in warm water and drain. Bring a pan of water to the boil and put in the soaked mi. Wait until the water is again on the boil, then turn off the heat! Leave the mi in the hot water until done, but don't let it get too soft. Drain. In the meantime dice the fried pork. Fry the leeks, celery, and Chinese cabbage with the garlic in some oil. Add a little water and the tauge and simmer until half done. The vegetables prepared this way taste at their best in the Bahmi. Mix the vegetables into the Bahmi, add the meat and shrimps, and season with 2 Tbsp. soy-bean sauce. Reheat for a few minutes in the oven.

## SAMBAL OELEK — INDONESIAN

This is an Indonesian chili seasoning eaten with all Indonesian dishes to heighten their taste. Without Sambal, no dish is complete.

2 Tbsp. red chili peppers, chopped very fine	½ Tbsp. oil
½ tsp. salt	½ tsp. lemon juice
	½ tsp. grated lemon rind

Mix all the ingredients into a paste. This can be kept for some time in a tightly closed jar for further use.

## PORK - Indonesian

1 lb. boneless pork loin	2 garlic cloves, chopped
¼ cup green onions	2 -1" pieces ginger root, peeled and chopped
2 Tbsp. ketjap	8 hazel nuts
1 tsp. garlic, minced	1 Tbsp. coriander, ground
1 tsp. dark brown sugar	
2 onions, chopped	

Combine the onions, ketjap, 1 tsp. garlic and sugar. Pour over pork slices (slices should be ⅛ inch thick and then 3 x 2 inch strips). Marinate for 30 minutes. In a blender, combine the other ingredients and puree. Drain the pork and stir-fry in 3 Tbsp. oil until it loses its pink color. Use a slotted spoon and transfer the pork to a dish and keep warm. In the remaining oil stir in the puree, cook for 1 minute and add the pork. Cook, stirring constantly for 4 minutes or until pork is cooked just through. Blend 2 Tbsp. vinegar with 1 Tbsp. ketjap and 1 tsp. sugar, add to the pork, cook, stirring for 1 minute. Serves 3 to 4.

## SERINDENG - Indonesian (Spiced Coconut)

½ coconut, peeled and sliced thin	3 Tbsp. vegetable oil
1 cup blanched almonds	1 cup hazel nuts (or macadamia)
1 cup raw peanuts	2 Tbsp. coriander, ground
Salt	2 Tbsp. brown sugar
1 onion, sliced thin	¼ tsp. cuminseed, ground

Spread coconut slices on baking sheet, sprinkle with salt, toast in a 325 degree oven (turning occasionally) for 30 minutes or until coconut is crisp and golden. Sprinkle the nuts with salt and toast for 30 minutes at 325 degrees, shaking the nuts occasionally. Saute onions in oil until golden. Use a slotted spoon and transfer to a bowl, add the coconut, nuts, sugar and spices. Toss the mixture. Puree in a blender, ½ cup at a time. Store in an airtight container. Before serving, saute the spiced coconut in vegetable oil. Use as a garnish for rice, meats or vegetables.

## SATE KAMBING - Indonesian (Skewered Lamb)

2 lbs. cubed lamb (¾ inch)	1 tsp. ginger (or 1 Tbsp. minced gingerroot)
4 green onions, chopped	⅛ tsp. cayenne
¼ cup ketjap	½ tsp. grated lemon rind (optional)
2 Tbsp. lime juice	
2 garlic cloves, minced	

Combine all the ingredients except the lamb and onions. Pour into a deep bowl, add the lamb and onions, mix well. Let marinate for at least one hour, turning occasionally. Thread cubes on wooden skewers (that have been soaked in water for 2 hours and dried on paper towels) Cover the ends of skewers with aluminum foil. Broil over charcoal bed or under broiler for 3 to 4 minutes for rare or 8 minutes for well done meat. Use 5 or 6 cubes to each skewer. Serve with hot coconut relish, sambal ketjap, onions in oil and rice.

## OPOR AJAM - Indonesian (Chicken in Coconut Milk)

3 to 3½ lb. chicken, cut into pieces	1 Tbsp. coriander, ground
3 Tbsp. vegetable oil	1 tsp. salt
1 cup red onion, chopped	½ tsp. cinnamon
½ cup blanched almonds, toasted	½ tsp. pepper
1 tsp. garlic, chopped	¼ tsp. red chilis, crushed, or chili powder
1 Tbsp. dark brown sugar	2½ cups coconut milk, thick

Puree in a blender the onions, nuts, spices and sugar. Brown the chicken in oil over high heat. Reduce the heat, stir in coconut milk and puree. Simmer the chicken, stirring frequently for 30 minutes or until tender. Cool. Chill in a covered container. Reheat the following day.

## TELOR BERLADA - Indonesian (Eggs with Chili Sauce)

½ cup onions, chopped	2 tomatoes, (peeled, seeded and chopped)
½ cup green pepper, chopped (optional)	1 Tbsp. chili sauce
1 tsp. cayenne pepper	½ tsp. ground cumin
½ tsp. garlic, minced	¼ cup coconut milk
2 Tbsp. vegetable oil	6 hardcooked eggs, peeled

Saute the first four ingredients in the oil. Add the tomatoes, chili sauce and cumin and cook for 5 minutes. Add the coconut milk (thick) cook the sauce for 2 to 3 minutes (do not boil) and keep warm. In a deep fryer, using 3 inches of oil, fry the eggs for 3 minutes at 375 degrees or until they are golden on all sides. (Use a fryer basket for ease). Drain on paper towels. Place in serving dish and pour sauce over the eggs. 6 servings.

## RICE TABLE— AMERICAN STYLE

Love Scholte

1 can peas	1 large stick of celery
1 can string beans, with liquid	1 Bermuda onion
4 medium carrots, cubed	1 pt. tomatoes, canned
	4 medium potatoes, cut up

Simmer all in steamer for 2 hours. Brown 1 pound pork sausage, add salt to taste, and 1 teaspoon curry powder. Steam rice, pour vegetables and meat over to serve.

## ONIONS IN OIL - Indonesian

Thinly sliced onions                      Vegetable oil

Spread the onion slices on paper towels and let set overnight. The next day over high heat, saute the onions in oil, using enough oil to cover, until they are soft. Stir constantly while cooking. Reduce heat and cook onions until golden brown. Use a slotted spoon and place the onions on paper towels to drain. Store in an airtight glass container.

## KETJAP

1 cup dark brown sugar	¼ tsp. loas (ginger may be used)
1 cup water	
¾ cup Shoyu (Japanese soy sauce)	½ tsp. coriander, ground
6 Tbsp. dark molasses	Freshly ground black pepper

Mix sugar and water, bring to boil over moderate heat, stirring until sugar dissolves. Increase to high heat and cook uncovered, 5 minutes or to 200 degrees on a candy thermometer. Turn to low heat, add remaining ingredients and simmer for 3 minutes. Strain. May be kept for three months at room temperature in a tightly closed container.

## SAMBAL KETJAP - Indonesian (Soy-sauce Condiment)

1 cup ketjap	¾ tsp. chili powder
¼ cup lemon juice	

Mix well.

## LOEMPJA (Chinese - Pancakes)

Elaine Jaarsma

### Thin Pancakes:

1 cup water  
1 cup flour  
1 egg white  
Salt to taste  
Sauce (spicy)  
2 tsp. Sambal Oelek  
1 Tbsp. vinegar  
1 tsp. ketjap

### Stuffing:

Pinch garlic powder  
¼ lb. cooked pork  
Salt, pepper, ketjap  
(2 Tbsp. bean sprouts  
may be added)

Prepare batter from water, flour, egg white and salt. Grease frying pan with a small brush using oil. Fry pancakes (recipe makes 9) on both sides. Cut cooked pork into cubes and saute with salt, pepper, garlic powder, and ketjap. Add a little broth (if desired) and simmer until moisture is evaporated. Cool. Put 1½-2 Tbsp. stuffing in middle of each pancake. Fold underside of pancake over stuffing, fold up sides, and finally roll upperside to form a croquette-like shape. Close with white of egg. Fry till crispy in deep fat at 375 degrees. Serve with ketjap sauce.

## BOERENJONGENS COCKTAIL

Mina Baker

This is a special Christmas Season drink.

1 pound raisins	2 cups sugar
2½ cups water	2 cups brandy
1 cinnamon stick	

Simmer raisins 10 minutes in water. Add sugar and brandy. Simmer until sugar is dissolved. Allow to cool in covered pan. Store in glass jar and add cinnamon stick. Allow to "age" for several days. Serve in stemmed glasses with demi tasse spoons.

## ADVOKAAT

Mina Baker

ADVOKAAT is a Dutch "ladies" drink. It is similar to egg nog. The egg mixture can be cooked at low temperatures but works very well uncooked. It will keep 1 or 2 days in the refrigerator (uncooked type).

2 eggs, beaten until thick  
1  $\frac{1}{3}$  cup sugar

1 cup brandy or apricot  
brandy (amount may vary  
according to taste)

Serve in demi tasse cups or small glasses and eat with demi tasse or special ADVOKAAT spoons.

## "DUTCH" COFFEE

Mina Baker

In The Netherlands coffee is a little stronger brew than in the U.S.A. Dutch housewives are concerned that it be properly made and it is limited in quantity. For special occasions coffee will be served with whipped cream, sweetened and flavored with vanilla. If you want to make this special Dutch coffee, use the real whipping cream. Cool Whip, Dream or Lucky Whip will not work.

## WATER CHOCOLATE

Taken from the 1901 Pella Cookbook

2 squares Baker's chocolate

1 quart water

Boil hard for three minutes.

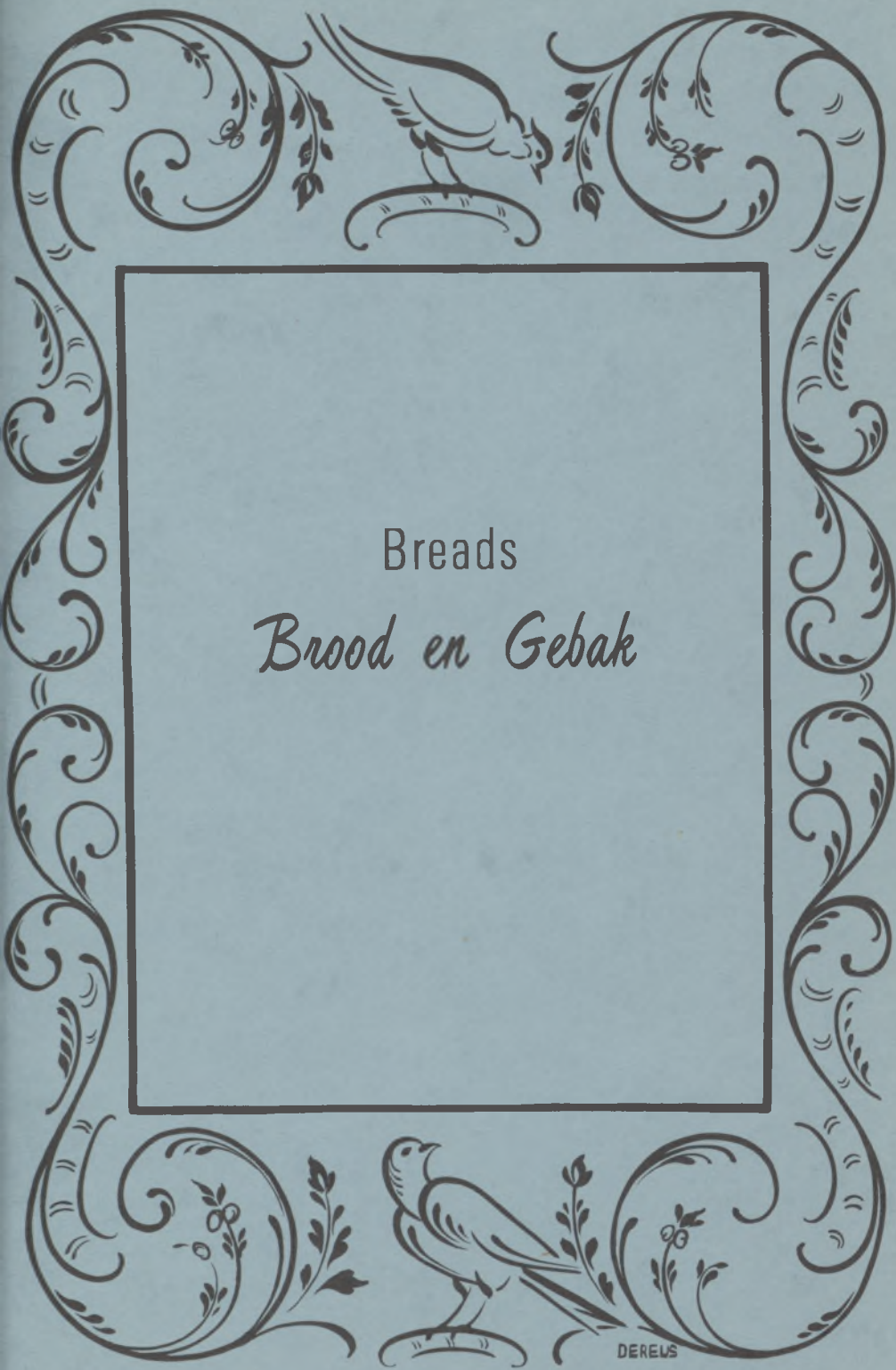
Add:

1 rounded teaspoon corn-  
starch, wet with cold water

$\frac{3}{4}$  cup sugar  
1 tsp. vanilla

Boil well and serve hot with whipped cream.





Breads

*Brood en Gebak*



## BISHOP'S BREAD

Mrs. Howard A. McKee  
Long Grove, Illinois

1½ cups sifted all-purpose flour	4 eggs
1½ tsp. baking powder	1 cup sugar
¼ tsp. salt	2 cups walnuts, chopped coarsely
2/3 cup glazed semisweet chocolate pieces	1 cup dates, finely snipped
	1 cup cherries, glazed halved

Sift flour with baking powder and salt into medium bowl. Stir in chocolate, walnuts, dates and cherries until all are well coated with flour. In large bowl with mixer at medium speed beat eggs well, then gradually beat in sugar. Fold in flour mixture. Turn into a 10"x5"x3" loaf pan that has been greased well and line bottom with wax paper. Bake 1½ hours at 325 degrees or until done. Cool in pan on wire rack. When cool remove from pan, wrap in foil and store. Serve in slices.

## LEMON (LIME) BREAD

Nola Vander Streek

½ cup oleo	½ cup milk
1 cup sugar	Grated lemon rind
2 eggs	½ cup nuts, if desired
1½ cups flour	1 lemon
1 tsp. baking powder	1 3 cup sugar
½ tsp. salt	

Blend sugar and oleo. Add eggs one at a time. Alternate flour and milk. Add nuts and lemon rind last. Bake 350 degrees for 50 minutes in bread loaf tins, greased. When done remove and turn on wax paper and baste with the juice of one lemon and 1/3 cup sugar, so that it soaks into the bread. Can be basted in pan before removing. Lime may be substituted for lemon. Doubles easily; double ALL quantities. Good served with orange marmalade.

## SPECIAL COFFEE CAKE

Mava Jager

½ cup brown sugar	¼ cup oleo
2 tbsp. flour	1 egg
2 tsp. cinnamon	¾ cup white sugar
2 tbsp. oleo	½ cup milk
½ cup nuts	1½ cups flour
½ tsp. salt	2 tsp. baking powder

Make struesel by combining the brown sugar, 2 tbsp. flour, cinnamon, oleo and nuts and set aside. Cream ¼ cup oleo and white sugar, stir in egg and milk. Sift flour, baking powder and salt. Add and stir only until moistened. Spread ½ the batter in greased 9 inch square pan and cover with ½ of struesel mixture. Spread remaining batter over this and sprinkle with remaining struesel mixture. Bake 25 or 30 minutes at 350 degrees. Ice with powdered sugar frosting.

## ALMOND BREAD

Marge Kuiper

1 cup grapenuts	2 eggs beaten
3 cups milk	3 cups flour
1½ cups sugar	1 tsp. soda
1 tbsp. soft butter	2 tsp. baking powder
Pinch of salt	1 cup almond paste, break in pieces

Mix the grapenuts and milk together and let it set for one hour. Add the rest of the ingredients. Makes three one lb. loaves or 5 small 3¾ x 7¾ inch pan or 7 vegetable cans, well greased. Bake 1 hour at 350 degrees. At Christmas time, I use red or green maraschino cherries.

## BISCUITS SUPREME

Viola Butler

2 cups flour	2 tsp. sugar
½ tsp. salt	½ cup shortening
4 tsp. baking powder	2/3 cup milk
½ tsp. cream of tartar	

Sift flour, salt, baking powder, cream of tartar, and sugar, cut in shortening until mixture resembles coarse crumbs. Add milk all at once and stir until dough follows fork around bowl. Pat ½" thick, cut with biscuit cutter. Bake on ungreased cookie sheet in hot oven (450 degrees) 10 to 12 minutes. Makes 6-7 nice sized biscuits.

## BREAD STICKS--Quickie

Jennie De Bruin

¼ cup butter or oleo  
1 pkg. refrigerated country-style biscuits  
Celery seed, sesame seed, minced onion or garlic powder

Preheat oven to 450 degrees. Melt at least ¼ cup butter or oleo and pour half of it into an 8 x 8 x 2 inch pan. Separate the biscuits. Roll each biscuit between palms into sticks 5 in. long and place in butter in pan. Pour over the remaining butter and sprinkle with either celery seed, sesame seed, minced onion or garlic powder. Bake 8-10 minutes. After removing from oven, allow sticks to remain in pan about 2 minutes to absorb butter. Delicious with spaghetti.

## APPLE COFFEE CAKE

Kathy Blom

½ cup butter or margarine, softened	½ tsp. salt
1 cup sugar	1 cup dairy sour cream
2 eggs	2 cups finely chopped apples
1 tsp. vanilla	1 cup brown sugar
2 cups flour	½ cup chopped nuts
1 tsp. baking soda	2 tbsp. butter or margarine
1 tsp. baking powder	1 tsp. cinnamon

Grease 9 x 13 inch pan. Cream ½ cup butter and sugar. Mix in eggs and vanilla, beat well. Stir in flour, baking soda, baking powder and salt alternately with sour cream. Fold in apples. Spread batter in pan. Mix remaining ingredients and sprinkle evenly over batter. Bake 45-55 minutes at 350 degrees.

## BROWN BREAD

Mrs. W. E. Borgman  
Fourth Edition (1948)

1½ cups water	½ tsp. salt
1½ cups raisins	2 tsp. soda
1 tbsp. shortening	2¾ cups flour
1 cup sugar	1 tsp. vanilla
1 egg, well beaten	

Let water and raisins come to a boil and then cool, then add shortening and sugar and egg. Sift together salt, soda and flour. Mix all ingredients together and divide into 3 No. 2 cans. Bake in slow oven 1 hour.

## BLUEBERRY COFFEE CAKE

Mrs. Bob (Jean) De Jong

½ cup butter	Topping:
¾ cup sugar	½ cup brown sugar
1 egg	2 tbsp. melted butter
1½ cups flour	1½ tsp. cinnamon
1½ tsp. baking powder	½ cup chopped nuts
½ cup milk	1½ tbsp. flour
1 cup blueberry pie filling	Mix all together.
½ tsp. salt	

Cream butter and sugar. Add eggs and beat well. Add dry ingredients alternately with milk. Pour half of batter into greased 8 x 8 inch pan. Cover with blueberries. Add rest of batter and top with topping. Bake 350 degrees for about 50 minutes.

## COFFEE CAKE

Mrs. T. Kempkes  
Fourth Edition (1948)

1 cup flour	1 egg
½ cup milk	1 tsp. cinnamon
½ cup sugar	3 tsp. baking powder
¼ cup butter	

Beat egg until light, add milk, then dry ingredients. Sprinkle top with sugar and cinnamon.

## RASPBERRY COFFEE CAKE

Paula Boehlje

½ cup butter or margarine	1 tsp. baking soda
1 cup brown sugar	½ tsp. baking powder
1 egg	¼ tsp. salt
1 tsp. vanilla	1 (8 oz.) carton (1 cup)
2 cups sifted all-purpose flour	raspberry yogurt

Cream butter and brown sugar, add egg and vanilla. Sift together flour, soda, baking powder and salt, add alternately to creamed mixture with yogurt. Mix well. Pour into greased 9 inch tube pan or 8½ inch fluted tube pan. Bake at 350 degrees for 50 minutes. Remove from pan, sprinkle with confectioners sugar. Serve warm or cool. Good topped with whipped cream.

## ORANGE PUFFS

Jan Gross

2 eggs	2 tsp. grated orange rind
1½ cups sugar	6 cups sifted flour
1 2/3 cups evaporated milk	½ tsp. salt
2 tbsp. lemon juice	2 tsp. soda
1 3 cup orange juice	

Beat eggs until light, gradually beat in sugar, add evaporated milk, lemon juice, orange juice and rind, mixing well. Sift flour with salt and soda. Add to liquid mixture gradually blending just until dry ingredients are dampened after each addition. Do not over mix. Use two tsp. to lift a small amount of batter from bowl, push batter into deep hot fat, 370 degrees and fry until golden brown, drain and cool.

## OMAGENA BREAD

Mrs. Henry Cox  
Fifth Edition (1959)

½ cup corn meal	½ cup molasses
2 cups boiling water	1 tsp. salt
1 yeast cake	½ tsp. soda
½ cup lukewarm water	5 cups flour
2 tbsp. shortening	

Stir meal very slowly into boiling water. When well mixed, add shortening, molasses, salt and soda. Cool until tepid, then add dissolved yeast and flour gradually to make a stiff dough. Knead well and keep in warm place to rise until double in bulk. Divide into 3 equal parts. Form into long slender loaves like French Bread. Let rise until light. Bake 1 hour. Cut in 1 inch slices and serve at once. Well buttered while in the kitchen.

## ZUCCHINI BREAD

Margaret Bogaards  
Mrs. Peter J. Zwank

3 eggs	1 tsp. salt
1 cup oil	1 tsp. soda
2 cups sugar	¼ tsp. baking powder
2 cups grated, peeled Zucchini	3 tsp. cinnamon
3 tsp. vanilla	½ cup chopped nuts
3 cups flour	

Beat the eggs until light and foamy. Add the oil, sugar, Zucchini, and vanilla and mix lightly, then beat well. Add dry ingredients, and mix until blended. Pour into 2 greased loaf pans. Bake at 350 degrees for 1 hour or until bread tests done. Pumpkin or squash may be used in place of Zucchini.

## GINGERBREAD RAISIN PANCAKES

Mary Farver Griffith

2½ cups sifted all-purpose flour	¼ cup molasses
2 tsp. baking powder	2 cups milk
1½ tsp. salt	2 eggs, slightly beaten
1 tsp. baking soda	6 tbsp. butter
1 tsp. cinnamon	1 cup raisins
½ tsp. ginger	

Mix and sift flour, baking powder, salt, baking soda and spices. Combine molasses and milk; add to eggs; stir in melted butter. Add molasses mixture to flour mixture, stir only until moistened. Stir in raisins. Bake on a hot griddle, using ¼ cup batter for each pancake. Serve with any desired syrup. Makes 20 pancakes.

## APPLE CHEESE WALNUT BREAD

Mrs. Ralph Vander Waal

½ cup butter or margarine	½ tsp. salt
¾ cup sugar	¼ tsp. ginger
2 eggs	1 cup grated apples
1¾ cups sifted flour	½ cup grated sharp cheddar cheese
1 tsp. baking powder	1/3 cup walnuts
½ tsp. soda	

Cream butter to consistency of mayonnaise; add sugar while continuing to cream. Add eggs one at a time, beating after each addition. Mix and sift flour, baking powder, soda, salt and ginger; add to butter-egg mixture alternately with apples. Stir in cheese and walnuts. Spoon batter into greased loaf pan (8 x 5 or 9 x 5 inches.) Bake at 350 degrees about 1 hour or until loaf is done. Cool on rack.

## PUMPKIN BREAD

Coretha Rozendaal

3 1/3 cups flour	4 eggs
2 tsp. soda	2/3 cup water
1½ tsp. salt	1 tsp. burnt sugar flavoring
1 tsp. cinnamon	½ tsp. black walnut flavoring
1 tsp. nutmeg	2 cups canned pumpkin or squash
½ tsp. ginger	2 cups white sugar
¼ tsp. cloves	1 cup brown sugar
1 cup melted shortening or oil	

Sift dry ingredients including sugars into bowl. Make a well and add other ingredients. Mix until smooth. Divide into 3 greased and floured loaf pans. Bake at 350 degrees for 1 hour. Usually better the next day.

## OVEN BAKED SWEDISH PANCAKES

Lorraine Koenigs

4 eggs, beaten	1/4 cup flour
2 cups milk	2 tsp. sugar
2 tbsp. butter or margarine, melted or softened	1 tsp. salt

Put sufficient butter or margarine in 9 x 13 inch pan to melt and coat pan thoroughly, heating the pan in the oven. Pour batter into pan and bake for 15 to 20 minutes in 400-450 degree oven. Cut in desired size pieces (8-12). Serve hot with sugar and cinnamon or desired sauce or syrup.

## CARAWAY PUFFINS

Gladys Power

3 tbsp. soft butter or margarine	3/4 tsp. caraway seed
1/2 cup creamed cottage cheese	1 egg
1/3 cup sugar	1 1/2 cups all-purpose biscuit mix
1 tsp. grated lemon peel	1/2 cup milk

Cream butter, sugar and cheese together. Add lemon peel, caraway seed and egg. Beat with electric mixer until very smooth. Stir in biscuit mix alternately with milk, do not beat. Spoon batter into greased muffin pans, filling 2/3 full. Bake in 400 degree oven about 20 minutes. Makes 12. Good for women's luncheon.

## CINNAMON MUFFINS

Robert Maurer

2 cups flour	2 eggs, beaten
4 tsp. baking powder	3 tbsp. shortening, melted
1/2 tsp. salt	1/3 cup sugar
3/4 cup milk	Cinnamon and sugar

Sift the flour, baking powder and salt together in a bowl. Add liquid; stir only until all dry ingredients are moistened. Add eggs, stir in, add melted shortening. Beat lightly for a few seconds. Pour into greased muffin pans. Sprinkle with cinnamon and sugar. Bake 20 minutes at 400 degrees.

## APPLE BREAD

Coretha Rozendaal

1/2 cup oleo	2 cups raw chopped apples
1/2 cup sugar	1/2 cup nuts
2 eggs	Topping:
1 tsp. soda in	2 tbsp. oleo
2 tbsp. sour milk	2 tbsp. flour
2 cups flour	2 tbsp. sugar
1/2 tsp. salt	1 tsp. cinnamon
1 tsp. vanilla	

Cream together the oleo and sugar. Beat in the eggs. Dissolve the soda in the sour milk and add to first mixture. Stir in the flour, salt, vanilla, apples and nuts. Combine the topping ingredients, mix well and sprinkle on top of batter. Bake at 325 degrees for 1 hour. Use a loaf pan.

### THREE C BREAD

Mrs. Ernest Van Heukelom

3 beaten eggs	1/2 tsp. salt
1/2 cup oil	2 1/2 cups flour
1/2 cup milk	2 cups grated carrots
1 cup sugar	1/2 cup raisins
1 tsp. baking powder	1/2 cup coconut
1 tsp. soda	1/2 cup maraschino cherries, cut up
1 tsp. cinnamon	Nuts may be added also

Mix the eggs, oil, sugar, baking powder, soda, cinnamon and salt. Mix the milk with the flour. Then add the rest of the ingredients. Bake 45 min. - 50 minutes at 350 degrees.

### SPICY SUGAR LOAF

Mrs. Jim Brandl

1 (1 lb.) loaf white bread	1/2 cup sifted confectioner's sugar
1/4 cup butter, softened	1 1/2 to 2 tbsp. light cream
2/3 cup sugar	2 tbsp. finely chopped nuts
1 tsp. cinnamon	

Spread bread slices on one side with softened butter; sprinkle with combined sugar and cinnamon. Put back into shape of loaf. If desired (for easier serving pieces) cut bread in half lengthwise and tie with string. Wrap loaf securely in foil and bake in moderate oven (375 degrees) for 20 to 25 minutes. Unwrap, cut and remove string. Make glaze with sugar and cream. Pour over top of loaf and sprinkle with nuts. Serve piping hot. Serves 10 to 12.

### APPLESAUCE PUFFS

Kathy Blom

2 cups Bisquick	1 slightly beaten egg
1/4 cup sugar	2 tbsp. cooking oil
1 tsp. cinnamon	1/4 cup sugar
1/2 cup applesauce	1/4 tsp. cinnamon
1/4 cup milk	2 tbsp. margarine (melted)

Combine the first 3 ingredients. Add the applesauce, milk, egg and oil. Beat for 30 seconds. Fill greased 2 inch muffin pans 2/3's full. Bake at 400 degrees for 12 minutes. Cool. Remove from pans and dip tops in margarine, then on cinnamon-sugar mixture.

### FRENCH COFFEE CAKE

Mrs. Henry J. Vermeer

1/2 lb. oleo or shortening	1 large can evaporated milk
2 cups sugar	1 tsp. vanilla
3 cups flour	1 tsp. cinnamon
3 tsp. baking powder	1/2 cup brown sugar
Salt	1/2 cup nuts
2 eggs	

Mix together the oleo, sugar, flour, baking powder and salt. Save 1 cup of this mixture for topping. To the rest of the crumb mixture add the eggs, milk and vanilla. Mix well. Pour into large pan, sprinkle crumb mixture on top and also sprinkle the mixture of cinnamon, brown sugar and nuts, on top of the crumb mixture. Bake 35 to 40 minutes in 350 degree oven.

## SOUR CREAM COFFEE CAKE

Linda Orr  
Mrs. Roy Van Essen  
Elva Roorda

1½ sticks soft oleo  
1½ cups sugar  
2 eggs  
2 cups flour  
1 tsp. soda  
1 tsp. baking powder  
¾ tsp. salt

1 cup sour cream  
1 tsp. vanilla  
Topping:  
¼ cup sugar  
1 tsp. cinnamon  
¾ cup chopped nuts

Cream oleo, sugar and eggs well. Sift flour, soda and baking powder; add to creamed mixture. Add sour cream and vanilla. Spoon half the batter into angel food cake pan. Combine sugar and cinnamon. Sprinkle about half the cinnamon mixture on batter. Place remaining batter in pan; add remaining topping and nuts. Bake at 350 degrees for 55 minutes. Yield, 10 servings.

## POPOVERS

Mrs. W. G. Wing  
Fourth Edition (1948)

3 eggs  
½ tsp. salt  
1 tsp. sugar

1 cup flour  
1 cup milk  
2 tsp. salad oil

Before starting popovers, grease iron popover pans or custard cups or muffin tins and place in oven at 450 degrees. Beat eggs until frothy. Add salt, sugar, flour and half of milk. Beat until smooth. Add remaining milk and shortening and beat just until blended. Fill sizzling hot cups half full of batter. Bake 450 degrees for 15 minutes. Reduce oven to 400 degrees for remaining 15 minutes. Do not open oven until done. Makes 12 small popovers. Recipe may be divided in thirds.

## JUBILEE COFFEE CAKE

Phyllis Kooyman

½ cup sugar  
½ cup chopped nuts  
½ tsp. cinnamon

2 pkgs. refrigerated biscuits  
1/3 cup margarine (melted)  
1 (12 oz.) jar apricot preserves

Combine sugar, nuts and cinnamon, sprinkle ¼ cup mixture in greased 9 inch mold ring. Cut each biscuit in half, roll in balls. Dip each in margarine. Layer biscuit balls, cinnamon mixture and ½ cup preserves in ring mold. Bake 350 degrees for 35 minutes. Invert on serving plate. Top with remaining preserves. Serve hot, good buttered. 6-8 servings.

## LEMON BREAD

Joan Farver

1 box lemon cake mix  
1 lemon pudding mix  
¼ cup poppy seeds

½ cup Crisco oil  
1 cup water  
4 eggs

Combine all ingredients and beat 4 minutes. Fill large bread pan (buttered). Bake at 375 degrees for 50-60 minutes.

**REFRIGERATOR MUFFINS**

**Joline De Jong    Freda Ten Hagen  
Dorothy Bosch    Maureen Timmer  
Verla Wehde**

2 cups boiling water	1 qt. buttermilk
2 cups shredded wheat or 2 cups 100 percent Bran	1 tsp. salt
¾ cup shortening	5 tsp. soda
3 cups sugar	5 cups flour
4 eggs	4 cups all-bran cereal
	½ lb. raisins (optional)

Pour boiling water over shredded wheat or 100 percent Bran and set aside. Cream shortening with sugar, add eggs and beat; then add buttermilk and mix until smooth. Mix salt, soda and flour; add to buttermilk mixture. Add shredded wheat, or 100 percent Bran then stir in all-bran and finally add raisins. Store in tightly closed container. Allow to rest in refrigerator overnight before using the first time. Will keep for a month. To Bake: Fill muffin tins 2/3 full and bake at 400 degrees 20 to 25 minutes.

**Variations: All Bran Muffins:** Increase shortening to 1 cup. Add ½ cup grapenuts and decrease All Bran to 3½ cups. Soak the three cereals in water. Batter may be used immediately. Bake at 400 degrees, 15-18 minutes.

**Raisin-Bran Muffins:** Use 1 (15 oz.) box Raisin Bran instead of dry cereals. Increase shortening to 1 cup, melted. Mix all ingredients together. Bake 375 degrees 15 minutes.

**SUGAR NUT COFFEE CAKE--Quickie****Jennie De Bruin**

¼ cup margarine, scant	Additional ¼ cup melted butter or margarine
¼ cup brown sugar	
¼ cup chopped nuts	½ cup sugar
¼ cup maraschino cherries,	1 tbsp. cinnamon
2 cans ready to bake biscuits	3 Tbsp. chopped nuts

Melt the first ¼ cup margarine in 9 inch ring mold. Stir in the next three ingredients. Roll the biscuits into 20 balls. Dip into the melted butter then into the sugar, cinnamon and nut mixture. Bake in 400 degree oven about 25 minutes. Invert pan and let stand a few minutes. Serve warm.

**CINNAMON PUFFS****Betty Bergman**

2 pkgs. dry yeast	2 eggs
½ cup warm water	¾ cups flour
¾ cup lukewarm milk	1 tsp. vanilla
¼ cup sugar	½ cup melted butter
1 tsp. salt	1 cup sugar
½ cup shortening	4 tsp. cinnamon

Combine the yeast and warm water and let stand 5 minutes. Combine the lukewarm milk, ¼ cup sugar, salt, shortening, and eggs in large mixing bowl with the yeast mixture. Add half the flour and beat 2 minutes at medium speed. Add remaining flour and vanilla. Beat 2 more minutes with spoon. Drop 1 tbsp. batter into well greased muffin pans or cups. Let rise until double and reach the top of pans. Bake at 375 degrees for 18-20 minutes. Remove and dip tops and sides in ½ cup melted butter, then the sugar and cinnamon mixture.

## BRAIDED BREAD

Ursula Berger

2 lbs. white flour  
2 tsp. butter  
1 tsp. salt

1 pkg. yeast, prepared according  
to directions on package  
2 cups lukewarm milk

Mix together, then knead until dough no longer sticks. Beat it 100 times on the table, then leave it in a warm place (not too warm) for about 3 hours. Then divide the dough into two parts and make a braid. Let it cool for 30 minutes on a baking sheet, brush with egg yolk, and bake for about 45 minutes at 375 degrees.

## RYE BREAD

2 pkgs. yeast  
2 cups lukewarm water  
1 tsp. sugar  
2 cups milk, scalded and cooled  
½ cup molasses

½ cup brown sugar, firmly packed  
2 tsp. salt  
¼ cup shortening  
2 1/3 cups rye flour  
5-6 cups white flour

Combine yeast, water and teaspoon of sugar. Let stand until bubbly. Add remaining ingredients in the order given until a sticky ball is formed which can be kneaded. Knead several minutes on well-floured breadboard. Dough remains sticky! Grease two bowls. Divide dough, place half in each bowl, turning to grease all sides. Cover and let rise until double. Punch down. Make out into four loaves. Place in greased bread pans. Let rise almost until double. Bake at 375 degrees for 40 minutes or until a hollow sound is made when the loaf is thumped. Turn out on wire rack to cool. Grease top of loaf for a soft crust if desired.

## CINNAMON BREAD

Minnie Roorda

2 pkg. yeast  
½ cup warm water  
1 tsp. sugar  
2 cups water  
2/3 cup salad oil or  
melted shortening

½ cup sugar  
3 tsp. salt  
2 cups raw, quick oatmeal  
2 eggs  
7-8 cups flour

Filling:  
4 tbsp. melted butter

1½ cups sugar  
6 tsp. cinnamon

Soak two pkg. dry yeast or equivalent fresh yeast in ½ cup warm water and one tsp. sugar. In another bowl (use mixer) two cups water, 2/3 cup salad oil or melted shortening, ½ cup white sugar, salt and beat in the eggs and 2 cups of the flour. Beat in the yeast mixture and 2 cups of raw quick oatmeal. Now stir in gradually five to six cups of flour and knead till smooth and elastic. Let rise till double in bulk and punch down. Divide into four portions and let set while you prepare the filling. Mix the ingredients for the filling. Roll out each portion of dough with rolling pin. Divide filling and roll up Jelly roll fashion and pinch seams. Set aside or place in oven where a pan of hot water has been placed on bottom of oven. These loaves aren't as large as regular home made bread loaves. Bake in a 350 degree oven about 45 minutes.

## WONDERFUL BUNS

Mrs. Henry A. Dykstra

Mrs. Minnie Roorda

Shirley Borgman

1 small pkg. compressed yeast	2 3 cup Crisco oil
( $\frac{1}{8}$ of a lb.) or 2 pkg. dry yeast	1-2 tsp. salt
1 tsp. sugar	2 3 cup sugar
$\frac{1}{4}$ cup warm water	2 cups warm water
3 eggs	8-10 cups flour

In a small bowl place the yeast, 1 tsp. sugar in  $\frac{1}{4}$  cup warm water, set aside. In a large bowl (I use mixer) beat the eggs, add the salad oil, salt, 2 3 cup sugar and stir in 2 cups of warm water. Add 2 cups of the flour, beat well, add the yeast mixture and beat some more. The more you beat it the finer the texture of the finished product, now add 6 to 8 more cups of flour and knead well. Let rise, then work down. Let rise again. Make into buns. Be sure to flatten them down with heel of your hand. Let rise again. Bake in 375 degree oven about 18 minutes. 35 buns.

## REFRIGERATOR DINNER ROLLS

Elsa Thompson

Marietta, Ohio

1 cup warm water	1 egg
1 pkg. dry yeast	$\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ tsp. onion salt
$\frac{1}{8}$ cup soft butter	3 to $3\frac{1}{2}$ cups flour

Measure water into warm mixing bowl. Sprinkle in yeast. Add sugar, butter, egg, salts and half the flour. Beat until smooth. Mix in remaining flour until dough is easy to handle. Place in greased bowl, turning to grease top. Cover with foil and refrigerate at least 2 hours. When dough rises, punch down. Dough may be kept 3 to 4 days. When ready to use, shape bits of dough into 2 inch balls, using flour pan. Place in 2 round cake pans or 13 inch rectangular cake pan, which has been greased and salted with onion salt. Lightly grease top of rolls and salt. Let rise until double in bulk. Bake at 400 degrees for 15 minutes or until done.

## REFRIGERATOR ROLLS

Mrs. M. M. De Reus

1 cake yeast	$\frac{1}{3}$ cup butter or oleo
1 tsp. sugar	$1\frac{1}{2}$ tsp. salt
$\frac{1}{4}$ cup water	2 eggs
1 cup scalded milk	$4\frac{1}{2}$ cups flour
$\frac{1}{3}$ cup sugar	

Soak yeast, 1 tsp. sugar, and  $\frac{1}{4}$  cup water (110 degrees). Let it rise. Pour scalded milk over 1 3 cup sugar, oleo and salt. Cool till luke warm. Add yeast and eggs, well beaten. Beat with rotary beater and add flour gradually using beater as long as possible. Turn on board and knead. Can be used for buns, clover leaf rolls, cinnamon rolls etc. Can be kept in refrigerator several days. Take dough from refrigerator and warm before making buns or rolls. Form rolls, let rise and bake 12 to 15 minutes at 325 degrees.

## MASHED POTATO DOUGH KOLACHE

Mrs. Paul Van Wyk

1 cake fresh yeast softened in	1 cup mashed potatoes
1/2 cup lukewarm water	1 cup scalded milk
2/3 cup butter	2 eggs
2/3 cup sugar	Approximately 4-5 cups flour
1 tsp. salt	

Add butter, sugar, salt and mashed potatoes to scalded milk. When this is lukewarm, add the beaten eggs. Stir in softened yeast and flour to make a soft dough. Let rise until double in bulk. Mix down and place in refrigerator. As dough rises, mix down again. Let stay in refrigerator overnight. In the morning divide dough into small portions (about 55) and roll into small balls. Place on greased cookie sheets. Brush with melted shortening. Let rise until light. Make indentations with fingers and fill with prepared fruit fillings (Pie filling). Let rise 10 minutes. Bake at 400 degrees until lightly browned (about 8-10 minutes). Brush again with melted shortening or they may be frosted.

## SCOTCH OATMEAL BREAD

Margaret Vander Kraan Thorpe

1 quart of boiling water	2 cups oatmeal
3 tbsp. of butter or oleo	1 yeast cake
1 tbsp. of salt	About 9 cups of flour
1/2 cup molasses	

Add butter, salt and molasses to hot water in a large bowl. Add oatmeal and allow to soak for one hour. Dissolve the yeast in a little water, reserved from above amount. Add yeast and flour to oatmeal mix in the bowl and knead very well, reserve enough flour for kneading. Put dough in a greased bowl and let rise until double. Knead once more and separate into 6 balls. Grease 3 loaf pans and place 2 pieces of dough in each pan, having first brushed the sides of the loaves with oil or butter. Let rise until doubled and place in a 400 degree oven. After 10 minutes reduce the heat to 350 degrees and continue baking for 45 minutes. This makes 6 small loaves that freeze well.

## OVERNIGHT COFFEE CAKE

Mrs. C. L. Vander Ploeg

1/2 cup sugar	3 tbsp. water
1/4 cup butter	3 cups flour
2 eggs, beaten	1 tsp. salt
1/2 cup warm milk	1/2 tsp. vanilla
1 cake or pkg. yeast dissolved in	

### Topping:

2/3 cups sugar	4 tbsp. butter
1 tsp. cinnamon	1/2 cup nuts

Cream together the sugar and butter. Add the eggs, milk, yeast, that has been dissolved in 3 tbsp. water, flour, salt, and vanilla. Beat all together. Let rise until doubled in bulk. Punch down and put in 1 large 9 x 13 inch pan or 2 round 8 inch pans. Spread with topping. Let rise all night in cold oven. In morning, start in cold oven and bake 1/2 hour at 350 degrees.

**BRAN BREAD****Mrs. Logan Andeweg**

1½ cups 40 percent Bran Flakes	1 tbsp. shortening
1½ cups boiling water	1 pkg. yeast
1½ tsp. salt	½ cup warm water
1/3 cup brown sugar	4 cups flour

Mix flakes, boiling water, salt, brown sugar and shortening. Let cool. Add yeast, dissolved in ½ cup warm water and 4 cups flour. Knead until smooth. Let rise until double in size. Bake at 350 degrees for 50 minutes. Makes 2 loaves.

**HENRICIRING****Robert Maurer**

4 cups flour	1 cube yeast
½ pound butter	½ cup sugar
3 egg yolks, beaten	Dash of salt
1 cup warm milk	¼ tsp. vanilla (Optional)

**Filling:**

3 egg whites, beaten	1 cup nutmeats, chopped
1 cup sugar	Diced citron (Optional)

Cut butter into flour as for piecrust. Dissolve yeast in warm milk. Mix egg yolks, sugar, salt and flavoring. Add to yeast. Add flour mixture and mix well. Cover and let rise overnight. Roll out dough, spread with melted butter and the filling made by mixing egg whites, sugar, nuts and citron. Roll as for jelly roll. Form into a crescent or ring. Use a pan with high sides such as a ring mold. Let rise until double in bulk. Bake in a 350 degree oven for about 35 minutes or until brown. Ice with powdered sugar icing while warm. May be decorated with green and red candied cherries or as desired.

**DILLY BREAD****Mrs. Logan Andeweg**

1 pkg. yeast	2 tsp. salt
1/3 cup water	1 tbsp. sugar
1 cup cottage cheese	¼ tsp. soda
2 tsp. dill seed	1 unbeaten egg
1 tbsp. minced onion	2-2½ cup flour
1 tbsp. butter	

Heat cottage cheese until lukewarm. Add other ingredients. Let rise until double. Put in greased casserole. Bake 50 minutes at 350 degrees. Grease with butter and sprinkle with salt.

**HERB BREAD****Ed Van Arkel**

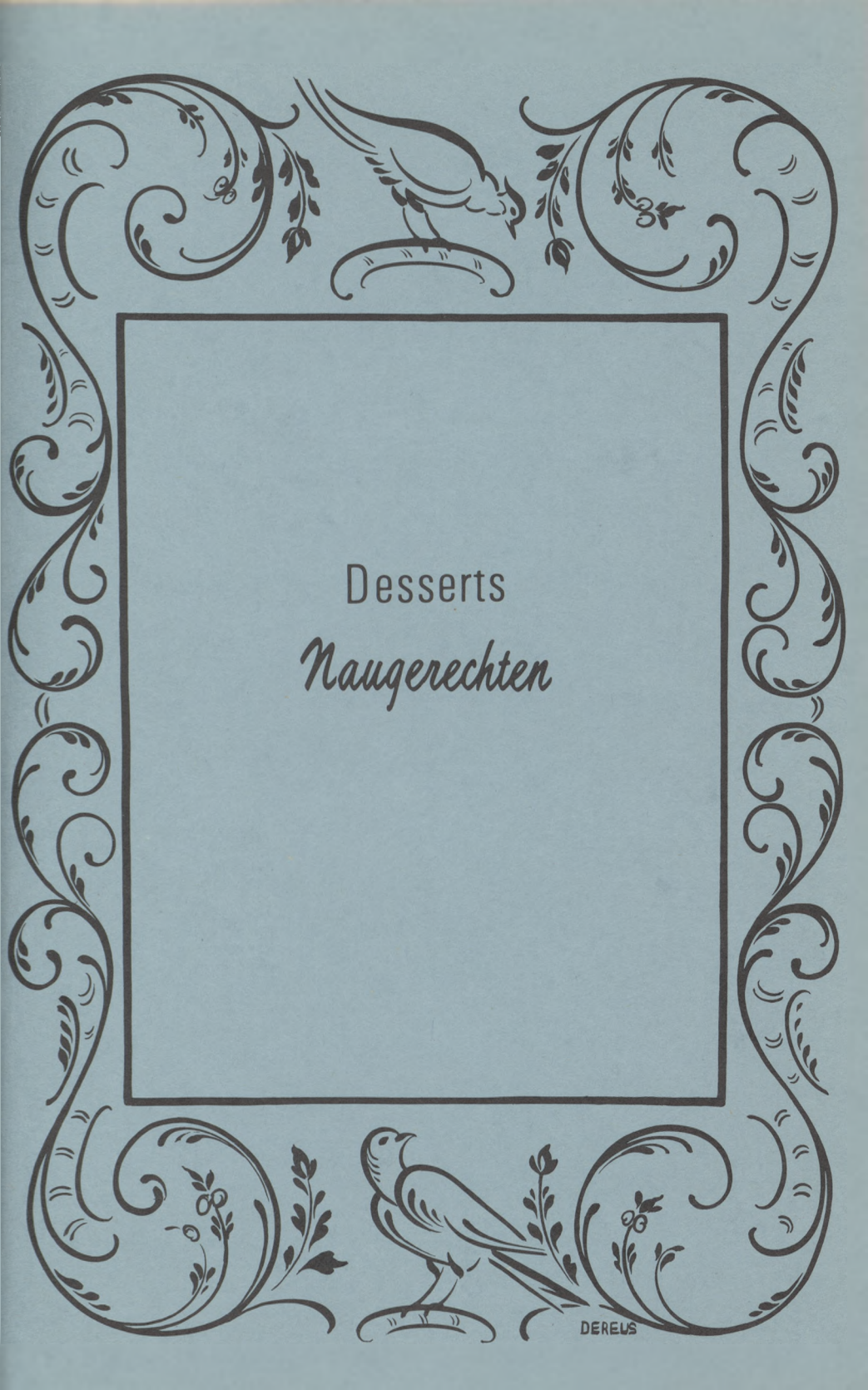
1 (5 oz.) jar American cheese	2 tbsp. chopped parsley
½ cup softened butter	2 tbsp. Sherry wine
1 tsp. marjoram	½ tsp. garlic salt
2 tsp. sesame seed	

Cut a loaf of French bread lengthwise and spread with above mixture. Place in foil. Heat thoroughly in oven and serve hot.

## HEALTH BREAD

6¼ to 6½ cups all-purpose flour	2½ cups boiling water
1 cup whole wheat flour	1½ cups (12 oz.) cream-style cottage cheese
2 pkgs. active dry yeast	2 tbsps. shortening
1 cup quick-cooking rolled oats	2 tps. salt
1 cup whole bran cereal	½ cup molasses
1 cup raisins	

In large mixer bowl, thoroughly stir together 2 cups of the all-purpose flour, the whole wheat flour, and the yeast. In another bowl, combine the quick-cooking rolled oats, bran cereal, raisins, boiling water, cream-style cottage cheese, shortening, and salt; stir mixture constantly till shortening melts (115-120 degrees). Add molasses mixture to dry ingredients in mixer bowl. Beat ½ minute at low speed with electric mixer, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a moderately stiff dough. Turn out onto lightly floured surface; knead till smooth and elastic, 5 to 7 minutes. Place in greased bowl, turning once to grease entire surface. Cover and let rise in warm place till double, about 1 hour. Punch down; divide dough into thirds. Cover and let rest 10 minutes. Shape each portion into a loaf; place in three greased 8½ x 4½ x 2½ inch loaf pans. Cover and let rise till double, 35 to 45 minutes. Bake in a 375 degree oven for 35 to 40 minutes or till golden brown. Remove loaves of bread from pans; cool on rack. Makes 3 loaves.

A decorative border surrounds the central text. At the top and bottom, there are illustrations of birds perched on branches with leaves and small flowers. The sides of the border are composed of elegant, symmetrical scrollwork and floral patterns.

Desserts  
*Naugerechten*



## APPLE CAKE

Mrs. Arthur Klein  
Fifth Edition (1959)

¼ cup butter	¼ tsp. cinnamon
1 cup sugar	¼ tsp. nutmeg
1 egg	2 cups finely chopped apples
1 cup flour	½ cup nuts
1 tsp. soda	

Cream butter, add sugar, then egg. Sift dry ingredients and add. Last add apples and nuts. Bake in 9-inch greased pan 30 minutes at 350 degrees and 20 minutes at 325 degrees. Serve with whipped cream, on top of which put the following sauce.

### Vanilla Sauce

½ cup white sugar	1 cup boiling water
¼ cup brown sugar	2 Tbsp. butter
2 Tbsp. corn starch	1 tsp. vanilla
¼ tsp. salt	

Mix together. Cook until thick. Remove from fire and add the butter and vanilla.

## APPLE SAUCE CAKE

Mrs. Martin Heerema  
Fourth Edition (1948)

½ cup shortening	2 eggs, unbeaten
¾ tsp. salt	1½ tsp. soda
½ tsp. cinnamon	2 cups sifted flour
½ tsp. cloves	¾ cup nutmeats
½ tsp. nutmeg	¾ cup chopped dates
½ tsp. allspice	¾ cup chopped raisins
2 Tbsp. cocoa	1½ cups unsweetened apple sauce
1½ cup sugar	

Blend shortening, spices and cocoa. Add sugar gradually, then eggs. Beat well. Add soda to flour and sift 3 times. Flour the fruits with 2 Tbsp. flour. Add dry ingredients alternately with apple sauce. Bake 350 degrees 55 or 60 minutes.

## APPLESAUCE CAKE

Emily Thies

1½ cups sugar	2 3 tsp. cloves
1 cup Crisco	2 tsp. cinnamon
2 cups applesauce	½ tsp. nutmeg
¼ tsp. salt	2 tsp. soda dissolved in
3 cups sifted cake flour	2 Tbsp. boiling water

Cream sugar and shortening. Add applesauce then soda mixture. Add dry ingredients. Beat. Bake 25 minutes at 350 degrees and 20 minutes at 300 degrees. Frost with chocolate icing.

**APRICOT CAKE****Shirley Borgman**

1 cup finely snipped dried apricots	1 tsp. soda
1 cup water	1½ tsp. baking powder
½ cup butter	½ tsp. salt
1 cup sugar	½ tsp. cinnamon
1 egg	2 Tbsp. lemon juice
1¾ cups sifted flour	2/3 cup evaporated milk

Place apricots and water in small saucepan. Bring to boil, cover, and reduce heat. Simmer for 15 minutes. Remove from heat, mash to pulp with spoon and cool. Cream butter, then add sugar and beat until fluffy. Add egg. Sift dry ingredients. Stir lemon juice into milk. Add dry ingredients alternately with creamed mixture. Add apricot pulp to batter. Spread batter in greased 9 by 9 pan. Bake at 350 degrees for 50 minutes.

**Frosting for Apricot Cake**

1/3 cup almonds	½ cup brown sugar
3 Tbsp. butter	2 Tbsp. evaporated milk

Brown almonds lightly under broiler. Melt butter, add sugar and milk. Spread on warm cake. Sprinkle with almonds and broil until bubbly and browned.

**BANANA NUT CAKE****Joan Klyn (Mrs. Paul)**

½ cup shortening	1 tsp. soda
1 cup mashed bananas	¼ tsp. salt
1 cup sugar	1 tsp. vanilla
1 egg	pecans (¼ to 1 cup)
1 cup and 2 Tbsp. flour	

Beat sugar, banana, eggs, shortening until liquid. Add the flour, soda, salt, and vanilla. Add pecans. Bake 35-40 minutes in 350 degree oven. Bake in greased and floured pan, 9 x 13. Good hot with butter or ice cream.

**ONE BOWL JELLY ROLL****Mrs. Jim Brandl**

1 cup sifted flour	1 cup sugar
1 tsp. baking powder	1 tsp. vanilla
½ tsp. salt	1/3 cup hot water
3 eggs	2 Tbsp. sugar

Sift together flour, baking powder, salt on waxed paper. Break eggs in bowl. Add sugar a tablespoon at a time, beating constantly. Add vanilla. Add dry ingredients to egg mixture beating only until blended. Add hot water all at once, beat to smooth batter. Put in greased teflon jelly roll pan. Bake at 375 degrees for 12-14 minutes. Loosen edges, flip out on powdered sugar waxed paper. Roll up, wait until cool enough to handle. Unroll, remove wax paper. Spread with jelly. Roll up.

**CHOCOLATE CAKE (SOUR CREAM)**

Mrs. Kenneth A. Dykstra  
 Evelyn De Cook  
 Marilyn De Kruyff

3 sq. unsweetened choc.	1 tsp. salt
½ cup margarine	2 eggs
1 cup of water	1 cup (8 oz.) dairy sour cream
2 cups sifted cake flour	2 cups sugar
¼ tsp. baking soda	½ tsp. vanilla

Combine chocolate, margarine, and water in top of double boiler. Heat over simmering water until chocolate and butter melt, remove from heat. Cool. Sift flour, soda, and salt into large bowl.

Beat eggs with sour cream until blended, beat in sugar and vanilla, stir in cooled chocolate mixture. Beat into flour mixture, half at a time, just until smooth (batter will be thin). Pour into 2 greased and floured 8 in. round layer cake pans. Bake 350 degrees, 40 minutes. (May use 9 x 13 pan - bake 35-45 minutes.)

**CHOCOLATE ROLL**

Mrs. G. H. Waechter  
 Second Edition (undated)

5 large eggs, separated	1 Tbsp. flour
¼ tsp. salt	1 tsp. vanilla
¼ tsp. cream of tartar	½ cups cream, whipped, sweetened and flavored with vanilla.
½ cup sugar	
¼ cup sifted cocoa	

Beat egg whites with cream of tartar and salt. Beat in 2 Tbsp. sugar. Beat yolks and vanilla; beat in sugar gradually, then sifted cocoa and flour. Fold in the beaten whites of eggs. Prepare 10 x 14 pan fit with wax paper, greased and floured. Put in chocolate mixture and bake at 325 degrees until it shrinks. To remove from pan, put cloth over the top, quickly turn pan over, pull off the wax paper carefully (tearing small pieces of paper at a time.) Turn right side up on the cloth, turning once in a while until cool. Turn cake upside down and spread with sweetened and flavored whipped cream. Roll up and cover with waxed paper. Refrigerate until used.

**NEVER FAIL DEVILS FOOD CAKE**

Mrs. C. L. Vander Ploeg

½ cup oleo (Crisco)	1 tsp. vanilla
1½ cups sugar	1 Tbsp. vinegar
2 eggs	1½ tsp. soda (dissolved in)
2 sq. bitter chocolate (melted)	1 cup cold coffee
2 cups flour	

Sift together flour and sugar, drop in oleo and add about 2-3 of the coffee with soda in it. Measure vanilla into it, add melted chocolate, beat for 2 minutes. Add remaining liquid and eggs. Beat 2 more minutes. Beat in vinegar just before pouring into pans (makes 9 x 13 or 2 8 x 8 pans). Bake in 350 degree oven, 30 to 35 minutes.

**CHOCOLATE SHEET CAKE (TEXAS SHEET CAKE)** Marilyn De Kruyff  
Edgar Van Arkel  
Fay Mentink, Port Washington, Wisc.

4 Tbsp. cocoa (Droste's preferred)	1 tsp. vanilla
1 cup cold water	½ tsp. cinnamon
2 sticks oleo	2 cups sugar
½ cup buttermilk or sour milk	2 cups flour
1 tsp. soda	¼ tsp. salt
2 beaten eggs	

Mix cocoa, water, and oleo in saucepan. Bring to boil and pour over the sugar, flour, and salt. Mix well and add the buttermilk, soda, eggs, vanilla, and cinnamon.

Bake in sheet cake pan at 350 degrees for 25 minutes. (May be baked at 400 degrees for 10 minutes and then at 375 degrees for 5 more minutes. Do not overbake).

**Frosting for chocolate sheet cake**

4 Tbsp. cocoa	1 lb. powdered sugar
6 Tbsp. milk	1 tsp. vanilla
1 stick oleo	1 cup chopped nuts (optional)

Mix cocoa, milk and oleo. Bring to a boil and watch closely. Remove from heat and add the sugar, vanilla, and nuts. Beat well and spread over hot cake.

**NEVER FAIL - BUSY DAY CAKE**

Mrs. Bob Kuyper  
Fourth Edition (1948)  
Edith Roorda

2 cups cake flour	2/3 cup milk
1 cup sugar	1/3 cup butter
¼ tsp. salt	1 egg
2½ tsp. baking powder	1 tsp. vanilla

Sift together flour, sugar, salt, baking powder. Add milk, butter, egg, vanilla. Stir until mixed, then beat thoroughly. Bake in 11 x 7 (or 9 x 9) pan for 25-30 minutes at 350 degrees. When slightly cooled cover with the following icing.

**Broiled Icing**

3 Tbsp. melted butter  
½ cup brown sugar  
½ cup coconut  
2 Tbsp. cream

Mix and spread on warm cake. Place under broiler until bubbly and lightly browned.

## GOLDEN YOLK CAKE

Mrs. B. J. Brom  
Fourth Edition (1948)

11 egg yolks	2 tsp. baking powder
2 cups sugar	¼ tsp. salt
1 cup boiling milk	½ cup melted butter
2 cups cake flour	1 tsp. vanilla

Beat yolks light. Add sugar gradually and beat very light. Add hot milk gradually and mix until blended. Sift flour once, measure. Sift flour, baking powder and salt together 3 times. Add gradually to liquid and mix smooth. Fold in melted butter and vanilla. Pour into two 9-inch square pans or three 9-inch round pans which have been greased and lined with waxed paper. Bake in moderate oven, 350 degrees, for 25 or 30 minutes. This is an excellent cake to use egg yolks left from Angel Food.

## IMPERIAL CHOCOLATE LAYER CAKE

Edith Roorda  
Mrs. J. A. Kuyper

2½ cups sifted cake flour	1 1/3 cups sugar
2½ tsp. baking powder	¾ cup milk
¼ tsp. salt	1 tsp. vanilla
½ cup butter or other shortening	3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, creaming until light and fluffy. Add flour alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla, fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (350 degrees) 25 to 30 minutes. Spread Hungarian Chocolate Frosting on top and sides of cake.

### Hungarian Chocolate Frosting

3 squares unsweetened chocolate	3 egg yolks
1½ cups powdered sugar	4 Tbsp. butter
2½ Tbsp. hot water	

Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add egg yolks, one at a time, beating well after each addition. Add butter, a tablespoon at a time, beating thoroughly after each addition. Spread over cake.

## CHOCOLATE UPSIDE DOWN CAKE

Mrs. Andrew L. Schippers

1 pkg. chocolate cake mix prepared as directed on box.

Blend together:

½ cup oleo (melted)	1 cup chopped nuts
¼ cup water	1 1/3 cups coconut
1 cup brown sugar	

Pour into 9 x 13 pan (greased). Let cool a few minutes. Then pour the cake batter over it. Bake at 350 degrees for 40 minutes. Turn upside down on a large platter.

## CHERRY CHOCOLATE CAKE

Ann Mentink

1 chocolate cake mix  
1/4 tsp. baking soda  
1 No. 303 can cherry pie filling

2 eggs  
1/3 cup boiling water

Combine all ingredients and mix in mixer for 2 minutes. Grease and flour two 9 inch pans or one 13 x 9 pan. Turn batter into pans and bake in 350 degree oven for 35-40 minutes. Remove from pan and let cool on cake rack.

## CHOCOLATE ANGEL FOOD CAKE

Mrs. F. M. Frush  
Fourth Edition (1948)

1 1/2 cups sugar  
12 egg whites  
1 tsp. cream of tartar

1/3 cup cocoa  
2/3 cup flour  
1 tsp. vanilla

Beat egg whites stiff, adding cream of tartar when half beaten. Add sugar gradually. Sift flour and cocoa together and fold in. Bake 325 degrees for 1 hour.

## CHOCOLATE CAKE WITH COFFEE

Amelia Thorson  
Fort Dodge, Iowa  
Jan Gross

2 cups sugar  
1/2 cup shortening (oleo)  
2 eggs  
2 cups flour  
1 tsp. soda

1/2 tsp. salt  
1/2 cup cocoa  
1/2 cup coffee  
1 tsp. vanilla  
1 cup hot boiling water

Cream sugar and shortening together. Beat in the 2 eggs. Sift all dry ingredients together and add to previous mixture. Add the 1/2 cup coffee and beat all well. Then add the cup of boiling hot water last. The batter will be thin. Bake at 350 degrees for 40 minutes. When cool, frost with Marvel Fudge Frosting.

### Marvel Fudge Frosting

2 oz. baking chocolate, cut fine  
1 1/2 cups sugar  
7 Tbsp. milk  
2 Tbsp. Crisco

2 Tbsp. butter  
1 Tbsp. corn syrup  
1/4 tsp. salt  
1 tsp. vanilla

Mix all ingredients in sauce pan. Bring to rolling boil, stirring constantly for 1 minute. Cool, then add the vanilla, beat until thick enough to spread, add 1/2 cup nutmeats if desired.

Variation - Chocolate Cake: Omit coffee and add 1/2 cup milk. Bake in 9 x 13 pan, 350 degrees for 30-35 minutes. Frost as desired.

## EASY GERMAN CHOCOLATE CAKE

Mrs. Henry J. Vermeer

- 1 pkg. white cake mix
- 1 pkg. instant chocolate pudding
- 2 eggs
- 2 cups milk

Mix well and pour into greased 13 x 9 pan. Bake 40 minutes at 350 degrees.

### Frosting

- |                |                |
|----------------|----------------|
| 1 cup sugar    | ½ tsp. vanilla |
| 3 Tbsp. flour  | 1 cup coconut  |
| 1 cup milk     | ½ cup nuts     |
| 3 Tbsp. butter |                |

Mix sugar, flour, milk and butter - cook until thick. Add vanilla, coconut, and nuts. Cool. Beat and spread over cake. Will cover one 9 x 13 or 2 layer cake.

## WACKY CAKE

Marie Veenstra

- |               |                   |
|---------------|-------------------|
| 1 cup sugar   | 6 Tbsp. salad oil |
| 1½ cups flour | 1 Tbsp. vinegar   |
| 4 Tbsp. cocoa | 1 tsp. vanilla    |
| 1 tsp. soda   | 1 cup cold water  |
| ½ tsp. salt   |                   |

Sift into a 9 x 9 cake pan the sugar, flour, cocoa, soda, and salt. Make 3 holes in the mixture. Add the salad oil, vinegar, vanilla in holes. Add water and mix all with a fork or perforated spoon until well mixed. Bake at 350 degrees for approximately 30 minutes.

## HONEY CAKE

Sandy Kuiper

- |                                      |                                       |
|--------------------------------------|---------------------------------------|
| 1¾ cups honey                        | ¼ tsp. ground ginger                  |
| 1 cup strong coffee                  | ¼ tsp. ground nutmeg                  |
| 2 Tbsp. brandy                       | ½ cup chopped almonds                 |
| 3½ cups all purpose flour (unsifted) | ½ cup chopped raisins                 |
| 3 tsp. baking powder                 | 1 Tbsp. grated lemon rind             |
| 1 tsp. baking soda                   | 4 eggs                                |
| ¼ tsp. ground cinnamon               | 1 cup firmly packed light brown sugar |
| ¼ tsp. ground cloves                 |                                       |
| 1 Tbsp. vegetable oil                |                                       |

Grease a 10" tube pan. Heat honey and coffee to boiling in a medium sauce pan. Cool completely. Stir in brandy. Sift flour, baking powder, baking soda, cinnamon, cloves, ginger and nutmeg onto wax paper; add almonds, raisins and lemon rind. Beat eggs slightly in large bowl and add honey mixture, sugar and oil. Beat until smooth, pour batter into prepared pan. Bake in slow oven (300 degrees) 1 hour and 15 minutes or until center springs back when lightly pressed with fingertip. Cool in pan on wire rack for 10 minutes. Loosen edges and tube and turn out onto wire rack to cool completely.

## BUNDT CAKE

Mina Baker  
Minnie Roorda  
Evelyn Van Dusseldorp  
Mrs. Paul Van Wyk

### Basic recipe

1 box cake mix (18-19 oz. size)       $\frac{3}{4}$  cup water  
1 pkg. instant pudding (3 $\frac{3}{4}$  oz. size) 4 eggs  
 $\frac{3}{4}$  cup oil

Mix cake mix, pudding mix, oil, and water. Beat thoroughly. Add eggs one at a time, beating thoroughly after each addition. Pour into greased and floured 12 cup Bundt pan. Bake at 350 degrees for 40-45 minutes. Cool in pan for 15 minutes. Remove and frost with glaze.

### Glaze - basic recipe

1 cup powdered sugar      Enough hot water to make glaze.  
2 Tbsp. butter flavoring      Pour over top of cake.

### Variations of Bundt cake

1. Use yellow cake mix and vanilla pudding. Mix  $\frac{1}{4}$  cup chopped pecans,  $\frac{1}{4}$  cup sugar, and 1 tsp. cinnamon. Layer through batter before baking.
2. Use yellow cake mix and coconut cream pudding. Add 4 Tbsp. poppy seed to batter before baking. Frost with lemon flavor glaze.
3. Use lemon cake with lemon pudding.
4. Use spice cake with butterscotch pudding.
5. Use spice cake with chocolate pudding. Frost with chocolate glaze.
6. Use white cake mix, pistachio pudding,  $\frac{3}{4}$  cup orange juice in place of water. Swirl  $\frac{1}{2}$  cup chocolate syrup through batter before baking.

## HASTY LAZY DAISY CAKE

Edgar Van Arkel

1 pkg. white cake mix      2 Tbsp. Sherry wine  
3 Tbsp. melted butter       $\frac{1}{2}$  cup shredded coconut  
6 Tbsp. brown sugar       $\frac{1}{4}$  cup chopped nuts  
2 Tbsp. cream

Prepare cake mix as directed, baking it in 9 x 9 x 2 pan. While cake is baking, mix together other ingredients, creaming butter and sugar, then adding cream and wine. Blend in coconut and nuts. When cake is done, remove from oven and spread with above mixture. Broil until topping is bubbly and lightly browned. Serve warm.

## CARROT CAKE

Emily Thies  
Carolyn Vander Linden  
Florence Tysseling  
Mrs. Edwin Mulder,  
Hackensack, N. J.

2 cups sifted flour	1½ cups salad oil
1 tsp. baking powder	4 eggs
1½ tsp. soda	2 cups finely grated carrots
½ tsp. salt	1 can (8½ oz.) crushed pineapple, drained (optional)
2 tsp. cinnamon	½ cup chopped nuts (optional)
2 cups sugar	1 can (3½ oz.) flaked coconut (optional)

Sift flour, baking powder, soda, salt and cinnamon. Combine sugar and oil. Add eggs one at a time beating after each addition. Add dry ingredients gradually. Add carrots, (pineapple, nuts, and coconut), and blend thoroughly. Pour into three 8 or 9 inch round layer cake pans that have been greased and floured. (May use large sheet pan or an 8 x 12 and a 9 x 9). Bake at 350 degrees for 30 - 40 minutes. Fill and frost with cream cheese frosting.

### Cream Cheese Frosting

½ lb. butter	1 lb. powdered sugar (sifted)
1 pkg. (8 oz.) cream cheese	1 cup nuts (optional)
1 tsp. vanilla	

Combine butter, cream cheese, and vanilla and cream well. Add sugar gradually and blend well. Add nuts. If mixture is too thick to spread easily, add a small amount of milk.

## COCA COLA CAKE

Mrs. Paul Klyn  
Mrs. Andrew L. Schippers

2 cups unsifted flour	½ cup buttermilk
2 cups sugar	2 eggs
2 sticks margarine	½ tsp. vanilla
2-3 Tbsp. cocoa	1½ cups miniature marshmallows
1 cup Coke	¼ tsp. salt

Sift flour, salt, sugar in bowl. Heat margarine, cocoa and Coke to boiling point and pour over flour mixture, add buttermilk, soda, eggs and vanilla. Fold in marshmallows. Bake in 9 x 13 pan at 375 degrees for 35 to 40 minutes, or 2 9-inch layers at 350 degrees for 25 to 30 minutes.

### Topping for Coca Cola Cake

½ cup margarine	6 Tbsp. Coke
2 Tbsp. cocoa	1 box powdered sugar

Heat to a boil and pour over sugar. Add nuts if you like and 1 tsp. vanilla. Spread over hot cake.

## COOKY CAKE

Mrs. Elmer Groenendyk

1 stick oleo	2 cups flour
3½ Tbsp. chocolate syrup	1 tsp. soda
1 cup water	½ cup sour milk
2 cups sugar	2 beaten eggs

Boil together the oleo, syrup, and water. Cool. Mix the sugar, flour, soda, sour milk, and eggs. Add the boiled ingredients and mix well. Pour into 11 x 14 pan and bake at 350 degrees for 20 to 25 minutes.

### Frosting

3½ Tbsp. chocolate syrup	½ stick oleo
½ cup milk	½ cup nuts
2 cups powdered sugar	

Beat together and spread over cake.

## NOUGAT WHITE CAKE

THIRD EDITION (1934)

2 cups sugar	2¼ cups cake flour (measure after sifting three times)
½ cup butter	2 rounded tsp. baking powder
1 cup water	4 egg whites
½ tsp. each of vanilla, lemon and orange flavoring	

Cream butter and sugar. Then add 2 cups sifted flour gradually till mixture is crumbly. Then add water, half a cup at a time, and beat hard until very smooth, also add flavorings at this time. Fold in the ¼ cup flour with baking powder added, mix well but do not beat. Lastly fold in well-beaten egg whites. Bake in a pre-heated 350 degree oven at first, then increase to 375 degrees. Takes about 40 minutes. This makes two layers in 8 x 8 pans.

## REGAL RAISIN FRUITCAKE

Shirley Borgman

1½ cups dark raisins	4 eggs
1½ cups golden raisins	3 cups flour
1½ cups muscat raisins	1 tsp. baking powder
1½ cups candied fruit mix	½ tsp. salt
1 cup diced candied pineapple	½ tsp. allspice
1 cup halved candied cherries	½ tsp. soda
1 cup sherry	1 tsp. cinnamon
1 cup butter	¼ tsp. cloves
1¾ cups brown sugar	1 cup mixed salted nuts
1 lemon grated rind	

Combine fruit and sherry and let stand overnight. Blend sugar and butter, add rind, and eggs. Add fruit mixture to egg mixture and then flour mixture. Put in 1 tube or 2 loaf pans. Bake at 300 degrees for 3 hours. Be sure to add a pan of water to the bottom of the oven for steam.

## RHUBARB CAKE

Mrs. Andrew L. Schippers

Cream together:

¾ cup brown sugar	1 cup buttermilk
¾ cup white sugar	1 tsp. soda, added to buttermilk
½ cup oleo	2 cups flour
½ tsp. salt	1½ cups raw chopped rhubarb
1 tsp. vanilla	¾ cup dates
1 egg	¾ cup nuts

Combine sugars and oleo, add salt, vanilla, egg and beat well. Dissolve soda in buttermilk, add alternately with flour. Add rhubarb, dates and nuts last. Bake in well-greased Bundt pan for 40 minutes at 350 degrees.

## RUSK-CARMEL CAKE

Emily Thies

6 egg yolks	½ cup nut meats
1 cup sugar	1 tsp. vanilla
1 cup Rusk crumbs (6 circles)	6 egg whites
1 tsp. baking powder	

Beat the 6 egg yolks, slowly adding 1 cup sugar. Combine the crumbs, baking powder, nut meats and vanilla. Beat the 6 egg whites and fold into the Rusk mixture. Put in 9 x 13 inch greased dish. Bake 30 minutes at 325 degrees. Do not frost until cake is COLD.

### Frosting

2 Tbsp. butter	1 cup sifted powdered sugar
⅓ cup milk	½ pint whipping cream, whipped
3 small boxes Milk Duds	

Melt the butter, milk and Milk Duds in a double boiler. Add the powdered sugar last. Whip the cream and spread on top of cold cake. After the carmel mixture is cool, dribble it on top of whipped cream. Refrigerate until serving time. Keeps several days.

## FRUIT CAKE

Robert Maurer

1 lb. butter	1 lb. nuts (shelled)
1 lb. sugar	1 lb. pineapple (candied)
10 eggs	1 lb. currants
1 tsp. soda (heaping)	1 lb. dates
1 cup milk	1 lb. cherries (candied)
1 cup whiskey	1 Tbsp. cinnamon
2½ cups flour	1 tsp. nutmeg
2 lbs. raisins	

Combine fruit and whiskey and let stand overnight. Blend sugar and butter, add eggs, beat well. Combine dry ingredients. Add fruit mixture to egg mixture, then add flour mixture. Add nuts. Prepare pans by lining with oiled brown paper. Enough batter for seven or eight pound cake size (6½ by 3 x 4 pan). Bake at 275 degrees for 1 and ¾ hours.

## WHIPPED CREAM CAKE

Mrs. L. H. Vander Linden  
Fourth Edition (1948)

1½ cups sugar	3 egg whites
2 cups cake flour	1 cup whipping cream
½ tsp. salt	½ cup water
3 tsp. baking powder	1½ tsp. vanilla

Remove 3 Tbsp. sugar to add to egg whites. Sift remaining sugar, flour, salt, and baking powder three times. Beat egg whites with 3 Tbsp. sugar. Whip the cream and fold into the whipped egg whites. Alternately add the dry ingredients and water to whipped mixture. Add vanilla. Spoon into 24 paper cups. Bake at 350 degrees for 12 - 15 minutes.

## WORLD WAR I CAKE

Phyllis Kooyman

2 cups brown sugar	1 tsp. cinnamon
2 cups hot water	1 tsp. cloves
2 tsp. Crisco	3 cups flour
2 cups dried raisins	1 tsp. soda (dissolved in 2 tsp. water)
1 tsp. salt	

Combine sugar, water, Crisco, raisins, salt, cinnamon, cloves. Boil for 5 minutes. Cool thoroughly. Add flour and soda. Bake in greased tube pan about 1 hour at 350 degrees. (This is a dark heavy cake, good sliced and spread with butter. Store in refrigerator).

## BEST EVER FRUITCAKE

Arvonne Van Hemert

3 cups shelled white Brazil nuts (may use 1 cup Brazil nuts and 3 of pecans)	½ cup chopped candied citron (optional)
1 cup shelled walnuts	1 cup candied pineapple
1 cup pitted whole dates	1½ cups sifted flour
1 cup golden raisins	¼ cups sugar
1 cup red candied cherries	1 tsp. baking powder
1 cup green candied cherries	½ tsp. salt
½ cup candied orange peel (optional)	6 eggs
	2 Tbsp. almond flavoring

Grease cans or molds and line with wax or brown paper and grease again. Combine all nuts and fruits in a very large bowl. Measure flour, sugar, baking powder, and salt in sifter. Sift over fruit mixture, mix well. Beat eggs with almond flavoring until light in a medium size bowl, pour over fruit mixture, then blend thoroughly. Spoon into prepared mold or pan, press down firmly with hands until nuts and fruits are almost covered with batter.

Bake in slow oven (300) degrees for 2 hours. Cool cake on rack 10 minutes, loosen around edge with knife, turn out onto wire rack; peel off waxed paper. Cool cake completely. Add pineapple glaze if desired. Wrap with waxed paper and foil and store in tightly covered metal container or put into freezer. Makes 5 cans or 2 molds.

## UPSIDE DOWN GINGERBREAD

Bertha Vander Linden

### Filling:

$\frac{1}{4}$  cup butter  
 $\frac{1}{3}$  cup brown sugar

2 cups diced apples or apricots

Melt butter and pour into an 8 or 9 inch pan. Arrange fruit in the pan and sprinkle the brown sugar over. Cover with batter mixture.

### Batter:

$1\frac{1}{2}$  cups flour  
 $\frac{1}{2}$  tsp. ginger  
1 tsp. soda  
1 tsp. salt  
1 cup shortening

$\frac{1}{2}$  cup brown sugar  
 $\frac{1}{2}$  cup molasses  
1 egg  
 $\frac{1}{2}$  cup hot water

Cream the shortening and sugar. Add the molasses and egg and mix thoroughly. Sift the dry ingredients and add alternately with the hot water. Bake at 350 degrees for 35 to 40 minutes.

## NO FROST CUPCAKES

Mrs. Paul Klyn  
Minnie Roorda

4 sq. semi sweet chocolate  
2 sticks oleo  
 $\frac{1}{4}$  tsp. butter flavoring  
 $1\frac{1}{2}$  cups pecans, broken

$1\frac{3}{4}$  cups sugar  
1 cup flour  
4 eggs  
1 tsp. vanilla

Melt chocolate and oleo in heavy pan, add butter flavoring and nuts and stir until all nuts are well coated. Combine sugar, flour, eggs, vanilla -- mix only until blended. Do not beat. Add chocolate mixture and again fold carefully, not beating. Turn into paper lined cup cake pans and bake at 325 degrees about 35 minutes. Do not frost. Makes 18 to 20 cupcakes.

## TOLL HOUSE CUPCAKES

Marilyn Weyers

### Cake:

$\frac{1}{2}$  cup creamed butter  
 $\frac{1}{2}$  tsp. vanilla  
6 Tbsp. brown sugar  
6 Tbsp. sugar

1 egg  
1 cup plus 2 Tbsp. flour  
 $\frac{1}{2}$  tsp. soda  
 $\frac{1}{2}$  tsp. salt

Cream butter and sugars and add remaining ingredients. Beat until smooth. Fill lined muffin tins half full and place 1 Tbsp. filling on top of each.

### Filling:

$\frac{1}{2}$  cup brown sugar  
1 egg  
 $\frac{1}{8}$  tsp. salt

$\frac{1}{2}$  cup chocolate chips  
 $\frac{1}{2}$  cup chopped nuts  
 $\frac{1}{2}$  tsp. vanilla

Bake for 10 minutes at 350 degrees. Makes 12 to 14.

## RUSSIAN TEALOF

Reprinted from Second Edition - Undated

8 egg whites  
4 egg yolks  
1¼ cups sugar  
⅛ tsp. salt  
½ tsp. lemon

½ tsp. vanilla  
1 cup pastry flour  
(sifted, then measured)  
⅓ tsp. cream of tartar

Beat whites until nearly stiff. Add cream of tartar and continue beating. Gradually add sugar (well sifted), fold in egg yolks (well beaten), then flour and vanilla. Bake in a slow oven 1 hour. A few hours before serving, cut cake crosswise and between layers and on top put following filling.

### Gelatin Cake Filling

1½ cups milk  
4 egg yolks, beaten  
¾ cup sugar  
1 cup whipping cream

¼ cup cold water  
1 tsp. vanilla  
2½ tsp. unflavored gelatin  
1 Tbsp. flour

Heat milk, add egg yolks to which sugar and flour have been added. Cook until thick. Take from stove and add gelatin which has been dissolved in cold water. Beat until smooth. When cold add whipped cream and extract. (Filling may be used with angel food cake).

## SURPRISE CUPCAKES

Marilyn De Kruffyf

3 cups flour  
2 cups sugar  
2 tsp. soda  
1 tsp. salt  
½ cup cocoa

⅔ cup salad oil  
2 cups cold water  
2 Tbsp. vinegar  
2 tsp. vanilla

Mix dry ingredients, add liquid ingredients and beat until smooth. Fill cupcakes a good half full. Place 1 tsp. filling on top of each.

### Filling

1 8 oz. pkg. cream cheese, softened  
1 egg  
⅓ cup sugar  
¾ cup caramel or chocolate chips  
¼ tsp. black walnut flavoring

Bake 25 minutes at 350 degrees.

### Frosting

4 cups powdered sugar  
1 Tbsp. butter or Crisco  
1 - 2 Tbsp. cocoa  
Milk

Mix sugar and butter, add cocoa, and blend well. Add enough milk to spread easily.

**AMBER CREAM ANGEL FOOD CAKE****B. Bergman**

1 large Angel Food Cake (cut into three layers)	$\frac{3}{4}$ cup brown sugar
2 cups whipping cream	1 tsp. vanilla

Combine whipping cream, brown sugar and vanilla. Chill  $\frac{1}{2}$  hour. Beat until thick. Spread between layers and frost outside of cake with cream.

**PUMPKIN CAKE****Linda Orr**

2 cups sugar	2 tsp. baking soda
4 eggs	2 cups pumpkin (1 lb. can)
1 cup salad oil	<b>NOT PIE FILLING</b>
2 cups flour	$\frac{1}{2}$ tsp. salt
2 tsp. cinnamon	

Mix sugar and eggs. Pour in oil and mix at medium speed until no visible trace of oil remains. (Mix at least 3 minutes). Add flour, spices, pumpkin. Mix at slower speed until blended. Pour into well greased and floured tube pan. Bake 1 hour or until done at 350 degrees.

**Frosting**

1 8-oz. pkg. cream cheese	2 tsp. vanilla
1 stick softened margarine	1 lb. confectioners sugar

Blend cream cheese and butter with electric mixer. Add rest and blend well.

**WHITE SOUR CREAM CAKE****Ed Van Arkel**

2 cups sour cream	3 cups sifted cake flour
2 cups sugar	$\frac{1}{2}$ tsp. soda
2 beaten eggs	2 tsp. baking powder
2 tsp. vanilla flavoring	

Combine first four ingredients, mix well. Sift dry ingredients 3 times. Then add to sugar mixture. Bake in a greased and floured 9 x 13 pan approximately 45 minutes in a 350 degree oven.

**SCANDANAVIAN APPLESAUCE CAKE****Mary Furerher**

$\frac{1}{4}$ cup melted butter	2 cups dry bread crumbs
2 $\frac{1}{2}$ cups applesauce (sweetened)	$\frac{1}{2}$ cup sugar
	1 tsp. cinnamon

Mix dry ingredients. Add butter and mix well. Pat a thin layer of crumbs in a greased loaf pan (4 $\frac{1}{2}$  x 8 $\frac{1}{2}$ ). Then cover with a thin layer of applesauce and alternate layers ending with crumbs. Bake 1 $\frac{1}{2}$  hours at 350 degrees. Cool and slice and serve with whipped cream.

**SALAD DRESSING CHOCOLATE CAKE**

Shirely Weller

1 cup sugar	2 cups flour
1 cup water	2 tsp. soda
1 cup salad dressing (Miracle Whip)	2 tsp. vanilla
	4 heaping tsp. cocoa

Mix together first three ingredients, add sifted flour and soda, add vanilla and cocoa. Mix well. Bake at 350 degrees for 35 minutes in a 9 x 13 pan.

**Chocolate Frosting for Salad Dressing Cake**

1½ Tbsp. Cornstarch	1½ Tbsp. butter
½ cup sugar	½ tsp. vanilla
½ cup water (hot boiling)	1 - 1 ounce chocolate square

Mix cornstarch and sugar. Add boiling water and chocolate square. Stir over medium heat until chocolate is melted and mixture is thick. Remove from stove and add butter and vanilla. Stir until butter is melted. Put on cake while warm.

**EGGNOG POUND CAKE**

Ed Van Arkel

¼ cup slivered almonds	1½ cups sugar
2¾ cups sifted cake flour	1 tsp. imitation rum flavor
1½ tsp. salt	1 tsp. vanilla flavoring
1½ tsp. baking powder	1 cup dairy eggnog
1 cup shortening	4 eggs

Grease tube pan and then sprinkle in slivered almonds. Combine the dry ingredients. Cream together shortening and sugar. Blend in flavorings and add eggnog. Mix again. Add flour mixture in two additions, blending with mixer. Add unbeaten eggs and blend in.

Bake at 325 degrees for 90 minutes, until top is golden brown and before cake breaks away from pan. May be served with whipped cream, lemon or orange sauce or ice cream.

**CHOCOLATE RICE KRISPIES**

Mrs. Mark De Cook

½ cup butter	1 cup sweet chocolate chips,
4 cups miniature marshmallows	milk chocolate
	4 cups Rice Krispies

Melt butter, add marshmallows and melt, then stir in chocolate chips until they have melted. Add Rice Krispies. Pour into a buttered 9 x 11" pan.

## BUTTERSCOTCH NUGGETS

Mrs. Kenneth A. Dykstra

½ cup butter  
½ cup brown sugar  
¼ cup white sugar  
1 egg  
1 tsp. vanilla  
1 2/3 cups flour  
½ tsp. salt  
½ tsp. soda

1 cup nuts, chopped coarsely  
Frosting:  
¼ cup butter  
1 square chocolate  
3 Tbsp. milk  
⅛ tsp. salt  
2 cups powdered sugar  
1 tsp. vanilla

Cream butter, add sugar and cream well. Add egg and vanilla, sift flour, salt and soda. Add to cream mixture and blend, add nuts and mix. Then put 2 tsp. of dough on greased baking sheet for each cookie. Make a depression on each cookie with a small spoon before baking. Bake in 350 degree oven for 5 minutes. Then press down again. Bake 10 minutes more, cool. Frosting: Melt the butter and chocolate in double boiler. Add milk and salt, stir to blend and heat thoroughly. Add powdered sugar and vanilla. Stir. Put ¼ tsp. frosting on each cookie and place a walnut half or almond half on top.

## CRESCENT COOKIES

Mrs. J. A. Kuyper

1 cup butter  
4 heaping Tbsp. powdered sugar  
2 Tbsp. vanilla

¼ tsp. salt  
2¼ cups flour  
2 cups pecans, chopped

Mix ingredients together. Take small amount of dough. Roll between the hands and shape like a crescent. Bake 45 minutes at 275 degrees or until light brown. Roll in powdered sugar while warm.

## DAINTY DATE NUT COOKIES

Shirely Weller

1 cup cut-up dates  
1 cup chopped pecans

1 cup confectioners sugar  
1 unbeaten egg white

Stir the 4 ingredients until well mixed. Drop on greased cookie sheet and bake 8-10 minutes in 350 degree oven. Do not overbake. Cookies will be soft when removed from oven but will become firmer when cool. Do not remove until completely cool, then remove gently.

## OLD STURBRIDGE QUACKERS

Susan Kopecek

2 cups brown sugar  
1 cup shortening  
2 tsp. vanilla  
2 eggs, beaten

2 cups flour  
3 cups rolled oats  
1½ tsp. soda  
1 tsp. salt

Melt shortening and add sugar, add beaten eggs and vanilla. Combine flour, salt, soda and oats and add to sugar and egg mixture and beat until mixed. Dip hands into granulated sugar and pinch off balls of the dough. Put on cookie sheet and pat with fork. Bake in 375 degree oven until brown. Makes 2 dozen.

**CHOCOLATE-MARSHMALLOW COOKIES**

Mrs. Mark De Cook

1 egg	1/2 cup brown sugar
1/2 cup butter	1/2 tsp. soda
1 1/2 cups flour	1/2 cup milk
2 oz. German chocolate, melted	1 tsp. vanilla
1/2 cup white sugar	1/2 tsp. salt

Mix together. Place mixture in refrigerator for 1 hour. Drop by teaspoons onto cookie sheet. Bake at 350 degrees for 15 minutes. Place 1/2 marshmallow on each cookie and return to oven for one minute. Cool and frost.

**Frosting**

2 oz. German chocolate	1 1/2 cups powdered sugar (or more)
1/2 cup butter	1/2 tsp. vanilla
1 egg	

Melt together the chocolate and butter. Add the rest of the ingredients, beat and spread.

**CHOCOLATE SNOWBALLS**

Mildred Kuyk

1/4 cups butter or margarine	1/2 cup cocoa, (Droste's recommend- ed, then use a little less)
2/3 cup sugar	2 cups finely chopped pecans
1 tsp. vanilla	Confectioner's sugar
2 cups all-purpose flour	
1/4 tsp. salt	

Cream butter and sugar until fluffy. Add the vanilla. Sift together the flour, salt and cocoa and gradually beat this dry ingredients into creamed mixture. Blend in the pecans, mixing thoroughly. Cover bowl and place in refrigerator for several hours, or until dough is quite firm. Then form pieces of dough into balls, about 1" in diameter, rolling between palms of hands. Place the balls about 1/2 inch apart on ungreased cookie sheets. Bake in a moderate oven (350 degrees) for approximately 20 minutes. Cool cookies, then roll in sifted confectioner's sugar, giving them a generous coating of sugar. Makes 6 dozen.

**CHOCOLATE SQUARE OATMEAL COOKIES**

Mrs. Kenneth A. Dykstra

1/2 cup shortening	1/2 tsp. soda
1/2 cup brown sugar	1 tsp. salt
1/2 cup white sugar	1 1/2 cups oatmeal
1 egg	Crushed pecans or walnuts
1/2 tsp. vanilla	Hershey chocolate bar
3/4 cup flour	

Cream shortening, brown sugar, white sugar together and add the egg and vanilla. Sift together the dry ingredients and add the oatmeal and nuts. Chill. Bake at 375 degrees. Press small squares of Hershey Bar in center while cookies are still hot. Place a pecan or walnut in the center of chocolate piece.

## DELICIOUS COOKIES

Susie Boot  
Barb Braafhart  
Mrs. Forrest Roorda

1 cup brown sugar, packed	1 tsp. cream of tartar
1 cup white sugar	½ cup coconut
1 cup margarine	1 cup rolled oats
1 cup oil	3½ cups flour
1 egg	1 cup Rice Krispies or crushed Corn Flakes
2 tsp. vanilla	1 6-oz. pkg. chocolate chips
½ tsp. butter flavoring	1 6-oz. pkg. butterscotch chips,
1 tsp. salt	½ cup nuts (optional)
1 tsp. soda	

Cream sugars and margarine, add oil, flavorings and egg. Mix well. Add remaining ingredients and mix well. Drop by spoonful on cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

## DOUBLE CHOCOLATE WALNUT COOKIES

Mrs. Forrest Roorda

2 cups chocolate chips	2 Tbsp. milk
½ cup shortening	1½ cups sifted flour
1 cup sugar	1 tsp. baking powder
1 tsp. vanilla	¾ tsp. salt
1 egg, beaten	¾ cup black walnuts

Melt ½ chocolate chips over hot water. Cream shortening, sugar, and vanilla until fluffy. Add melted chocolate, stir in milk, stir in sifted flour and dry ingredients. Pour in rest of chocolate chips and nuts. Drop from a teaspoon onto ungreased cookie sheet. Bake at 350 degrees for 10-15 minutes. Cool on wire rack.

## SLICED COOKIES

Mrs. Betty Van Roekel

1 cup white sugar	1 tsp. salt
1 cup brown sugar	1 tsp. soda
¾ cup butter or margarine	2 tsp. boiling water
¾ cup lard	4 cups flour
2 eggs	1 cup nutmeats

Mix and shape into a roll. Chill thoroughly and slice. Bake in a 350 degree oven until slightly brown. Makes about 60 cookies.

## GRAND MOTHER MATCHEN'S COOKIES

Robert Maurer

1 cup butter	1½ cups flour
1 cup powdered sugar	1 egg, beaten

Soften butter and add flour, rubbing together well. Add the sugar, then the egg. Knead the mixture thoroughly and chill. Roll thin on a floured board, cut into preferred shapes and bake at 350 degrees to 375 degrees for 5 to 6 minutes. If flavors are desired divide dough into 2 or 3 parts and work in flavorings such as anise seed, lemon rind, caraway seeds or chopped nuts.

## CINNAMON CRISPIES

Gladys Power

2 cups flour  
3 tsp. baking powder  
½ tsp. salt  
1 Tbsp. sugar  
½ cup butter or margarine  
1 egg beaten

Approximately ½ cup milk, add  
to egg in measuring cup to  
make ¾ cup  
¼ tsp. butter flavoring  
½ cup sugar  
2 tsp. cinnamon

Sift together the flour, baking powder, salt and sugar. Cut butter into dry ingredients. Add flavoring, stir liquid into dry ingredients just until moistened. Turn out on lightly floured board and knead gently about 1 minute. Roll into rectangle about ¼ inch thick. Brush with melted butter or margarine. Sprinkle with half of the combined sugar and cinnamon mixture. Roll up as for jelly roll. Slice about ½ inch thick. Place on well greased cookie sheet. Flatten with palm of hand. Sprinkle remaining sugar on top. Bake for about 10 minutes, till lightly brown in 350 degree oven.

## PEANUT RAISIN COOKIES (Breakfast Cookies)

Linda Spaans  
Galt, California

1 cup butter  
½ cup peanut butter  
1 cup brown sugar  
2 eggs  
1 cup honey  
2 cups oats

2 cups whole wheat flour  
1 cup wheat-germ  
1½ tsp. soda  
1 tsp. salt  
1½ tsp. baking powder  
1 cup each, coconut, raisins, peanuts

Cream butter and peanut butter. Add sugar, honey and eggs. Add dry ingredients. Add nuts, coconut and raisins. Drop on ungreased cookie sheet. Bake at 375 degrees for 10-12 minutes.

## SUGAR COOKIES

Minnie Roorda

1 cup white sugar  
1 cup powdered sugar  
1 cup oleo  
1 cup cooking oil  
2 eggs

4½ cups flour  
1 tsp. cream of tartar  
1 tsp. soda  
1 tsp. salt  
1 tsp. vanilla

Cream sugars, oleo, oil. Add eggs and mix well. Add dry ingredients and vanilla. Chill. Shape into small balls, flatten with fork and sprinkle with white sugar. Bake at 350 degrees about 10 minutes.

## WHITE ALMOND COOKIES

Robert Maurer

½ cup butter  
½ cup lard  
2 cups sugar  
2 eggs  
¾ cup almonds, ground

½ cup milk  
1 tsp. baking powder  
½ tsp. cardamon seed  
4 cups flour (approximate)

Roll and cut. Sprinkle with colored sugar and bake at 375 degrees.

**APPLE DATE DROPS**

Mrs. Bertha Vroegh

½ cup butter or oleo	1 tsp. soda
1 cup sugar	1 tsp. salt
1 egg	1 tsp. cinnamon
1 cup applesauce	1 cup chopped dates
2 cups flour	1 cup chopped nuts

Cream shortening and sugar. Add egg and applesauce, then add the dry ingredients. Add dates and nuts last. Drop dough on ungreased cookie sheet. Bake at 350 degrees for 15 minutes. Raisins or other fruit may be used in place of dates.

**BACHELOR BUTTON COOKIES**

Mr. Ed Van Arkel

½ cup butter	¼ tsp. salt
1 cup brown sugar	½ cup coconut
1 egg	½ cup chopped walnuts
½ tsp. vanilla	1 small bottle cut-up maraschino cherries
2 cups flour	
1 tsp. soda	

Cream together the butter, sugar, egg and vanilla. Stir in the flour, soda, salt, then add the coconut, walnuts and cherries. Bake at 350 degrees for 10-12 minutes. Yield, 3-4 dozen.

**CREAM CHEESE COOKIE**

Mrs. M. M. De Reus

½ cup butter or margarine	1 cup flour
1 (3 oz.) pkg. cream cheese	2 tsp. baking powder
½ cup sugar	¼ tsp. salt
¼ tsp. butter flavoring	colored sugar or nuts
¼ tsp. almond flavoring	

Combine butter, cheese, sugar. Cream until smooth. Add flavorings. Add (mixed) dry ingredients. Chill several hours. Shape into 1 inch balls. Roll in colored sugar or nuts (or cereal). Place on ungreased cookie sheet. Bake at 350 degrees for 15 minutes. Cool before removing from sheet.

**CHOCOLATE MACAROONS**

Minnie Roorda

½ cup Mazola oil	2 cups sifted flour, plus 2 Tbsp.
2 cups sugar	2 Tbsp. baking powder
3 squares chocolate	1 cup powdered sugar
1 tsp. salt	2 tsp. vanilla
4 eggs	

Combine oil, melted chocolate, sugar and salt. Beat in 1 egg at a time. Add vanilla. Mix well. Add flour and baking powder. Chill overnight in freezer. Roll dough size of teaspoon in powdered sugar. Place two inches apart on cookie sheet. Bake for 10 minutes at 350 degrees. Remove at once from sheet. Makes about 3 dozen cookies.

## OVERNIGHT DATE COOKIES

Donna Steenhoek

1 cup white sugar	1 tsp. vanilla
1 cup brown sugar	½ tsp. salt
1 cup shortening	1 cup dates, cut fine
3 eggs	½ cup white sugar
4 cups flour	½ cup water
1 tsp. soda	

Cream sugars and shortening, add eggs and dry ingredients. Roll out and spread with date mixture

### Date Mixture

Boil dates, sugar, and water together. Cool slightly. Spread on rolled out dough and roll up. Place in refrigerator overnight. Slice and bake. 350 degrees for 10 minutes.

## PEANUT BUTTER OATMEAL COOKIES

Mrs. Paul Klyn

1 cup soft shortening	2 cups sifted flour
1 cup granulated sugar	½ tsp. salt
1 cup firmly packed brown sugar	2 tsp. soda
2 eggs	1 cup oatmeal (quick or old fashioned, uncooked)
1 cup peanut butter	

Beat shortening and sugars together until creamy. Add eggs and beat well. Blend in peanut butter. Sift together flour, salt, and soda; add to creamed mixture, mixing well. Stir in oats. Roll dough to form 1-inch balls; place on ungreased cooky sheets. With tines of fork, press to make crisscrosses on each cookie. (If dough sticks to fork, dip the fork into flour occasionally.) Bake in preheated moderate oven, 350 degrees, about 12 minutes. Makes 6 dozen.

## DROP SUGAR COOKIES

Mrs. Jim Arendt  
Montezuma, Iowa

1 cup margarine	2½ cups flour
1 cup sugar	1 tsp. soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	

Cream together the margarine, sugar, egg and vanilla. Add the flour, soda and cream of tartar. Roll into balls, size of walnuts. Lay on ungreased cookie sheet, flatten with a sugared glass bottom. Bake 8-10 minutes at 350 degrees.

## MACAROON MUFFINS

Maurine Timmer

4 eggs	1 cup flour
2 cups brown sugar	1 cup nuts

Combine. Fill small muffin cups, ½ full. Bake at 350 degrees for 15 to 20 minutes.

## MOTHER'S 1-2-3-4 COOKIES

Bertha Vander Linden

1 cup butter	1 tsp. baking powder
2 cups sugar	½ tsp. soda
3 eggs	½ tsp. salt
4 cups flour (scant)	1 tsp. vanilla

Cream the butter and sugar until light and fluffy. Add slightly beaten eggs and flavorings. Add the flour that has been sifted with the baking powder, soda and salt. Mix and chill for 2 hours or overnight. Roll to ¼ inch thickness, sprinkle with sugar and roll to press in the sugar. Cut into rounds and bake at 350 degrees until light tan.

### Variations

1. Form balls of the dough, dip in sugar and flatten with a fork.
2. Dip balls into a mixture of sugar and nuts or chocolate chips, flatten with a fork and bake.
3. Dip balls into water, then into sugar, flatten with a fork and bake.

## KING-SIZED GINGERSNAPS

Joan Walvoord

2 cups flour	¾ cup soft shortening
½ tsp. salt	1 cup sugar
1 tsp. ground cloves	1 egg, lightly beaten
1 tsp. ground ginger	¼ cup light molasses
1 tsp. cinnamon	granulated sugar
3 tsp. baking soda	

Heat oven to 350 degrees. Sift flour with dry ingredients. Cream shortening until light and fluffy, gradually add 1 cup sugar. Blend in egg and molasses. Stir in flour mixture until blended. Shape dough into 1½" balls. Roll in granulated sugar. Place 3" apart on ungreased cookie sheet. Flatten with fingers. Sprinkle with more sugar. Bake 8-10 minutes. Let stand a minute before removing from sheets.

## FILLED COOKIES

Mrs. B. J. Brom  
Fourth Edition (1948)

1 cup sugar	Filling:
½ cup butter	1 cup dates
½ cup milk	½ cup nuts
1 egg	½ cup sugar
2 tsp. baking powder	½ cup water
1 scant tsp. soda	1 Tbsp. flour
1 tsp. vanilla	Butter size of walnut
½ tsp. salt	

Make a soft dough out of the first 8 ingredients. Roll out thin. Cook the filling ingredients until thick and add butter and nuts. Put 1 teaspoon filling between two cookies. Press down edges. Sprinkle with sugar. Bake in moderate oven.

## PUMPKIN COOKIES

Margaret Vander Kroan Thorpe  
Mrs. Forrest Roorda

2 cups sifted flour	½ tsp. salt
1 tsp. baking powder	1 egg
1 tsp. soda	1 tsp. vanilla
1 tsp. cinnamon	½ cup chopped pecans
1 cup shortening	1 cup cut-up dates (or raisins)
1 cup sugar (or brown sugar)	1 cup pumpkin

Sift the dry ingredients. Cream shortening and sugar. Add the pumpkin and egg. Add the dry ingredients, fruit and nuts. Makes either cookies or bars. Bake at 350 degrees. Frost while still slightly warm.

## Caramel Frosting

4 Tbsp. milk	1 cup sifted powdered sugar
3 Tbsp. butter	¾ tsp. vanilla
½ cup brown sugar	

Combine first 3 ingredients. Boil 3 minutes and cool. Stir in the powdered sugar and vanilla. Beat until smooth and creamy.

## PECAN CRISPIES

Dottie De Vries

<b>Crust:</b>	<b>Filling:</b>
1 pkg. cream cheese (3 oz. size)	4 eggs
1 cup butter	3 cups brown sugar
2¼ cups flour	4 Tbsp. melted oleo
	pinch of salt
	2 cups chopped pecans

Cream together cream cheese and butter. Add flour. Chill. Form into 24 balls and press into muffin tins. Filling: Mix eggs, sugar and oleo with the salt. Sprinkle a few nuts on top of pastry. Fill pastry's about ¾ full. Put remaining pecans over the top of filling. Bake at 350 degrees for 15 minutes then at 250 degrees for 20 minutes. Cool before removing from tins. Serve with ice cream.

## KRINGLA (Norwegian Cookie)

Maurine Timmer

1 cup whipping cream	1 tsp. soda
1 cup dairy sour cream	2 heaping tsp. baking powder
¼ cup buttermilk	1 tsp. vanilla
1 cup sugar	Approximately 3½ cups flour
salt	

Mix all ingredients together, do not whip the whipping cream. Chill thoroughly, best to refrigerate overnight. It should be a soft dough. Break dough off into pieces that will roll out like a pencil, about 12 inches long, then form into a figure 8. Best to roll out on a floured pastry cloth, being careful not to roll too much flour into the dough, but enough to handle easily. Bake 9 minutes at 400 degrees.

## EASY BROWNIES

Mrs. C. L. Vander Ploeg

2 sticks margarine or butter	2 tsp. vanilla
4 squares chocolate (semi-sweet or ½ cup cocoa)	1 cup flour
2 cups sugar	½ cup chopped walnuts
4 eggs	½ tsp. salt

Melt the margarine and chocolate together in a 2 quart saucepan. Add the rest of the ingredients and mix until smooth. Pour into jelly roll pan and bake 30 minutes at 325 degrees.

### Frosting

1 square chocolate (semi-sweet)	2 Tbsp. margarine
4 Tbsp. milk	1½ cups powdered sugar

Heat the chocolate, milk and margarine until melted then add the powdered sugar and mix until smooth.

### Frosting variation

Mrs. J. A. Kuyper

¼ lb. butter	1 tsp. vanilla
2 Tbsp. sifted cocoa	¼ tsp. salt
1⅓ cup milk	½ cup nuts, optional
1 lb. powdered sugar	

Melt the ¼ lb. butter and stir in the 2 Tbsp. cocoa, then add the 1 3 cup milk. Bring to boil. Remove from stove and add the powdered sugar, vanilla, salt and nuts. Extra powdered sugar may be needed for right consistency to spread.

## FILBERT CINNAMON COOKIES

Robert Maurer

1 cup margarine	1 tsp. cinnamon
1 cup sugar	¼ tsp. salt
1 egg yolk	1 cup coarsely ground filberts
2 cups sifted flour	

Cream margarine and sugar, add egg yolk, flour, cinnamon, salt and nuts. Roll into balls and press down with fork. Bake at 350 degrees for 15 minutes.

## ORANGE COOKIES (Unbaked)

Mrs. Shirely Weller

1 7½ oz. pkg. vanilla wafers, rolled fine	¾ cup confectioners sugar
¾ cup coconut, shredded	½ small can frozen orange juice, thawed

Mix well, wafers, coconut, powdered sugar and add orange juice. Form into small balls and roll in additional powdered sugar. Let stand for a few days to mellow. Serves 30.

**POTATO CHIP COOKIES****Mr. Ed Van Arkel**

1½ cups sugar  
 1½ cups coarsely broken  
 potato chips  
 2 sticks margarine

1 cup nuts  
 3 cups flour  
 1 tsp. vanilla

Mix together and drop onto cookie sheets. Bake 8-10 minutes until a very light brown, at 350 degrees. Watch closely so they don't burn. Makes 4 dozen.

**BUTTERSCOTCH BROWNIES**

**Mrs. Carl Walker  
 Mrs. J.B. Van Hemert  
 Dorothy Vander Leest**

¼ cup butter  
 1 cup lt. brown sugar, packed  
 1 egg  
 ¾ cup flour

1 tsp. baking powder  
 ¼ tsp. salt  
 ½ tsp. vanilla  
 ½ cup chopped nuts

Melt butter, blend in sugar and beaten egg. Mix dry ingredients and stir into mixture. Add vanilla and nuts. Spread in 9 x 9" pan. Bake 25 minutes at 350 degrees. While warm, cut into squares. Sprinkle with powdered sugar. Good frosted with a powdered sugar frosting.

**ALMOND BARS****Mrs. Jan Gross**

1 cup butter  
 ½ cup brown sugar  
 ½ cup white sugar  
 1 egg yolk

1 tsp. vanilla  
 1¾ cups sifted flour  
 1 big Hershey Bar  
 ½ cup sliced almonds

Toast almonds while oven is heating to 350 degrees. Cream sugar and butter, add egg, vanilla and flour. Spread in 9 x 13 pan. Bake at 350 degrees for 20 minutes. Break bar in pieces and place on top of cookies when they are taken from oven. Spread when melted. Sprinkle with almonds and press down. Cut while warm.

**ALMOND OR LEMON BARS**

**Mrs. Forrest Roorda  
 Dorothy Vander Leest**

Crust: Double for almond  
 ½ cup butter or oleo

¼ cup powdered sugar  
 1 cup flour

Lemon Filling:  
 2 eggs beaten  
 2 Tbsp. lemon juice or 1-2  
 tsp. lemon flavoring may be

substituted  
 1 cup sugar  
 2 Tbsp. flour  
 ½ tsp. baking powder

Almond Filling:  
 2 cups sugar  
 8 Tbsp. milk

4 egg yolks  
 4 Tbsp. flour  
 4-5 tsp. almond flavor

Mix together the ingredients for the crust, press in 9 x 13" pan and bake at 350 degrees for 10-12 minutes. Then put either the almond filling or lemon filling on the crust. Almond filling, put on crust and bake 25 minutes. Lemon filling, put on crust and bake 20-25 minutes. When cool, cut in squares.

## SWISS CHOCOLATE SQUARES

Mrs. John Scholten  
Oostburg, Wisc.  
Mrs. Jan Gross

1 cup water	2 eggs
½ cup margarine	½ cup sour cream
1½ chocolate squares	½ tsp. salt
2 cups flour	1 tsp. soda
2 cups sugar	

Melt together the water, margarine and chocolate squares, bring to a boil then remove from heat. Mix together the flour and sugar and add it to the chocolate mixture. Beat together the eggs, sour cream, salt and soda and add this to the chocolate mixture. Pour into jelly roll pan that has been greased and floured. Bake 20-25 minutes at 375 degrees. (Note: You may substitute 4 tsp. cocoa instead of chocolate, and add ½ cup more oleo.)

### Frosting

½ cup margarine	4 cups sifted confectioners sugar
1½ chocolate squares	1 tsp. vanilla
6 Tbsp. milk	

Melt the margarine, chocolate and milk together and bring to a boil and boil 3 minutes. Remove from heat. Add sugar and vanilla and beat until smooth. Frost while squares are still warm.

## CHERRY CAKE BARS

Nola Emmert

1 cup butter, melted	3 cups flour
1¾ cups sugar	1½ tsp. baking powder
4 eggs	½ tsp. salt
1 tsp. vanilla	1 can pie filling, cherry or blueberry

Melt margarine. Add sugar and eggs. Mix in other ingredients. Pour two-thirds batter in long baking pan. Pour 1 can pie filling and swirl with batter. Spread on remaining batter. Bake at 350 degrees for 30-45 minutes. Glaze with powdered sugar frosting while still warm.

## DATE BARS

Aletta De Cook

1 cup pitted dates	1 Tbsp. lemon juice
1 cup nuts	1 Tbsp. melted butter or margarine
1 cup sifted confectioners sugar	¼ cup sifted flour
2 eggs, beaten	½ tsp. salt

Put dates and nuts through food chopper or dice in small pieces. Blend with sugar and beaten eggs, add melted butter or oleo, lemon juice, flour and salt. Mix thoroughly. Place in 10 x 6 x 2" pan which has been buttered. Bake in moderate oven (375 degrees) 30-35 minutes. While still warm, cut into 1 x 3" strips and roll in powdered sugar, if desired.

## CHOCOLATE SYRUP BROWNIE

Mrs. Forrest Roorda

1/4 lb. margarine	1/2 cup nut meats
1 cup sugar	Frosting:
4 eggs, beat well	6 Tbsp. margarine
1 tsp. vanilla	6 Tbsp. milk
1 can (1 lb.) Hershey's chocolate syrup	1 1/2 cups sugar
1 cup + 1 Tbsp. flour	1/2 cup chocolate chips

Cream sugar and margarine, add eggs, 2 at a time and beat well. Mix together the rest of the ingredients and pour into 10 x 15" pan and bake at 350 degrees for 1/2 hour. While brownies are still warm, put on frosting.

**Frosting:** Bring to boil the margarine, milk and sugar and boil for 30 seconds. Remove from heat and put in 1/2 cup chocolate chips. Beat until smooth and spread on brownies.

## CONGO BARS

Jan Gross

2 1/2 - 2 3/4 cups sifted flour	3 eggs
2 1/2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	1 cup nutmeats
2/3 cup shortening	1 cup chopped dates
2 1/4 cups brown sugar	1 pkg. chocolate bits

Sift together the flour, baking powder and salt and set aside. Melt the shortening and stir in the brown sugar and allow to cool slightly. Beat in one at a time the 3 eggs, beating well after each addition. Add the vanilla and add to the flour mixture. Blend in the nutmeats, dates, and chocolate bits. Pour into greased waxed paper lined jelly roll pan. Bake at 350 degrees for 25 minutes. Yields 36 bars. Cut when nearly cooled.

## PEANUT BUTTER FINGERS

Carol Vruwink

1/2 cup margarine	1/2 tsp. soda
1/2 cup white sugar	1/4 tsp. salt
1/2 cup brown sugar, firmly packed	1/2 tsp. vanilla
1 egg, unbeaten	1 cup flour
1/3 cup peanut butter	1 cup quick-cooking rolled oats

Cream margarine, add sugars and cream well. Blend in egg, peanut butter, soda, salt and vanilla. Then stir in flour and oats. Spread in greased 9 x 13" pan. Bake at 350 degrees for 20-25 minutes. Sprinkle with 1 cup chocolate chips. Let stand 5 minutes. Spread evenly. Combine:

1/2 cup sifted powdered sugar  
1/4 cup peanut butter  
2-4 Tbsp. evaporated milk.

Mix well. Drizzle over the chocolate in checkerboard fashion but don't spread out. Cool and cut into bars.

**MARSHMALLOW BROWNIES****Mrs. Harold Vander Hart  
Mrs. LeRoy Van Zee**

1 cup butterscotch chips	1½ cups flour
½ cup butter or margarine	½ tsp. salt
2 eggs	2 tsp. baking powder
1 tsp. vanilla	2 cups miniature marshmallows
½ tsp. burnt sugar flavoring	2 cups semi-sweet chocolate chips
2 3 cup brown sugar (firmly packed)	½ cup nuts (chopped)

Melt butterscotch chips and butter or margarine over low heat. Cool to lukewarm. Beat eggs, add flavorings, brown sugar and flour that has been sifted with salt and baking powder. Add to butterscotch mixture and stir well. Add remaining ingredients and spread in a well greased 9 x 13 inch pan. Bake at 350 degrees for 20-25 minutes. Do not over bake. The center will be jiggly but becomes firm when cold. Cut into squares when cold.

**MARIE'S COCONUT BARS****Bertha Vander Linden**

½ cup butter or margarine	1½ Tbsp. maraschino cherry juice
1 cup flour	pieces of maraschino cherries
¼ tsp. salt	½ cup coconut
2 tsp. baking powder	1 cup sugar
2 eggs, beaten	½ cup nuts (optional)

Mix the butter or margarine, flour, salt and baking powder as for a pie crust. Press into an 8 x 10 inch pan. Mix all the rest of the ingredients and pour over the first layer. Bake 20 minutes at 300 degrees.

**MERINGUE JELLY BARS****Mrs. John Ter Louw**

½ cup shortening	¾ cup jelly (any flavor)
½ cup powdered sugar	2 egg whites
2 egg yolks	½ cup sugar
1 cup flour	

Mix shortening and powdered sugar. Stir in the egg yolks and 1 cup flour. Press into 13 x 9 inch ungreased pan to cover bottom. Bake 10 minutes in 350 degree oven. Remove from oven. Spread with jelly, then top with meringue made by beating until stiff, the egg whites gradually beating in the ½ cup sugar. Return to oven and bake 25 minutes more until topping is golden brown. Cool slightly, then cut into bars.

**HEAVENLY HASH****Marilyn De Kruyff**

1 (12-oz.) package milk chocolate chips	1½ large packages of miniature marshmallows
1 can Eagle brand condensed milk	1½ cups salted peanuts

Melt the chocolate chips and milk over low heat. Take from the stove and pour over the marshmallows and peanuts. Put in a greased 9 x 13 inch pan and cool. Cut in pieces and refrigerate or freeze.

## O-HENRY BARS

Kathy Harvey  
Mrs. Larry Van Zante

4 cups quick oatmeal	1 or 2 tsp. vanilla
½ cup white syrup or dark syrup	1 cup brown sugar
2/3 cup melted margarine	1 tsp. salt

Mix the above ingredients and pat into greased pan, 9 x 13". Bake at 350 degrees for 20 minutes. Frost while warm with the following, melted together in a double boiler:

1 12-oz. pkg. chocolate chips  
(or 6 oz. pkg. of chocolate chips and  
6 oz. pkg. of butterscotch chips may be used)  
2/3 cup crunchy peanut butter

½ cup chopped nuts may be sprinkled on top. Cut into bars while still warm. Cool in refrigerator. Recut when firm.

## CHERRY PINEAPPLE BARS

Ella Kool  
Mrs. Eldon Ray

2 cups sifted flour	2 Tbsp. cornstarch
1 cup brown sugar	1 (8¾ oz.) can crushed pineapple
½ tsp. salt	2 beaten egg yolks
1 cup margarine	1 cup maraschino cherries, chopped
½ cup granulated sugar	

In small bowl, combine flour, brown sugar and salt, cut in margarine until crumbly. Set aside 1 cup crumb mixture. Press remaining crumb mixture on bottom of 13 x 9 x 2" pan. Bake in 350 degree oven 15 minutes. Cool slightly while preparing topping. In sauce pan, combine sugar and cornstarch. Stir in undrained pineapple and egg yolks. Cook over medium heat, stirring constantly, until mixture thickens and bubbles. Remove from heat and stir in cherries. Spread evenly over baked layer. Sprinkle on reserved crumb mixture. Bake at 350 degree oven for 30 minutes. Cool before cutting into bars. Makes 2 dozen.

## MERINGUE BARS

Mrs. J. B. Van Hemert

½ cup butter	1½ cups flour
1 cup sugar	1½ tsp. baking powder
1 whole egg plus 1 yolk	1 tsp. vanilla

Meringue:

The extra egg white	½ cup nut meats
1 cup brown sugar	1 tsp. vanilla

Cream butter and sugar, add beaten egg and extra yolk. Sift the flour and baking powder together and add to first mixture. Add vanilla. Pat dough into greased 9 x 12" pan. Cover with meringue, as follows: Beat the extra egg white until stiff, add 1 cup brown sugar and nut meats. Add the vanilla. Spread over dough. Bake at 375 degrees for 15 minutes.

## BUTTERSCOTCH BARS

Doris Horrigan

- |                         |                      |
|-------------------------|----------------------|
| ½ cup butter            | 2 Tbsp. flour        |
| 1 cup flour             | ½ tsp. baking powder |
| ½ cup butterscotch bits | ½ tsp. salt          |
| ½ cup coconut           | 1 tsp. vanilla       |
| 1½ cups brown sugar     | 2 eggs               |
| 1 cup nuts              |                      |

Work butter into the one cup of flour and put in 9 x 13 inch pan. Mix all the rest of the ingredients and pour over the butter and flour. Bake at 350 degrees for 20-30 minutes. Cool and spread with frosting.

### Frosting

- |                        |                      |
|------------------------|----------------------|
| 1½ cups powdered sugar | 2 Tbsp. orange juice |
| 2 Tbsp. butter         | 1 tsp. lemon juice   |

Sprinkle top with ½ cup nut meats and cut into bars.

## CAMP TRAIL BROWNIES

Josephine De Jong

- |   |                           |
|---|---------------------------|
| 1 cup butter or margarine               | ¾ tsp. salt               |
| 6 oz. (6 squares) unsweetened chocolate | 1½ tsp. baking powder     |
| 2 2/3 cups sugar                        | 1½ cups quick oatmeal     |
| 4 eggs                                  | ½ cup finely chopped nuts |
| 1 cup sifted flour                      | 2 tsp. vanilla            |
|   | nuts for topping          |

Melt butter and chocolate together. Beat eggs and sugar together and add the butter and chocolate mixture to it. Add the rest of the ingredients and pour into 10 x 15 inch pan. Bake at 350 degrees 20-25 minutes.

## CHOCOLATE REVEL BARS

Mrs. Larry Van Zante

- |                           |                              |
|---------------------------|------------------------------|
| 1 cup butter or margarine | 2½ cups sifted flour         |
| 2 cups brown sugar        | 1 tsp. soda                  |
| 2 eggs                    | 1 tsp. salt                  |
| 2 tsp. vanilla            | 3 cups quick cooking oatmeal |

### Chocolate Filling:

- |                                     |                             |
|-------------------------------------|-----------------------------|
| 12 oz. pkg. chocolate chips         | 2 Tbsp. butter or margarine |
| 15 oz. can sweetened condensed milk | ½ cup chopped nuts          |
| ½ tsp. salt                         | 2 tsp. vanilla              |

Cream butter and sugar. Mix in eggs and vanilla. Sift flour, soda and salt. Stir in oatmeal. Add the dry ingredients to creamed mixture. Set aside. Mix chocolate pieces, sweetened condensed milk, butter and salt together in top of a double boiler and melt. When smooth, add nuts and vanilla. Spread two-thirds oatmeal mixture in 15 x 10 x 1 inch pan. Cover with chocolate mixture. Dot with remaining oatmeal mixture. Bake at 350 degrees for 25-30 minutes.

## PECAN CRISPIES

Mrs. C. Vander Linden

1/2 cup butter	1 tsp. vanilla
1/2 cup margarine	2 cups flour
1/4 tsp. salt	1 egg white
1 cup sugar	pecans
1 egg yolk	

Cream together until light and fluffy the first four ingredients. Add egg yolk and vanilla and beat until smooth. Stir in flour and mix well. Pat dough onto oiled 10 x 15" cookie sheet. Whip egg white with fork until foamy and spread over dough. Sprinkle with chopped pecans and press into dough. Bake at 300 degrees until firm and dry, about 45 minutes. Cut into bars.

## COFFEE BARS

Mrs. Don De Reus

1 cup golden raisins	2 eggs
2/3 cup warm coffee	1 1/2 cups flour
1/2 tsp. cinnamon	1/2 tsp. baking powder
2/3 cup margarine	1/2 tsp. soda
1 cup sugar	1/2 tsp. salt

Combine raisins, coffee and cinnamon, let stand. Cream sugar, shortening and eggs. Mix flour, baking powder, soda and salt. Combine with creamed mixture, add raisins and blend. Spread in greased 10 x 15 inch pan. Bake in 350 degree oven for about 20 minutes. While warm spread with glaze.

### Glaze

1 cup powdered sugar	enough warm coffee to make a
1 small lump of butter	thin spreading consistency.
dash of salt	

When cool cut in bars.

## WALNUT FINGERS

Mrs. Robert J. VanderWal

1/2 cup butter or margarine	2 Tbsp. flour
1 cup flour	1/4 tsp. baking powder
1/2 cup coconut	1/2 tsp. salt
1 1/2 cups brown sugar	2 eggs
1 cup chopped walnuts	1 tsp. vanilla

Work butter into flour until smooth. Pat into 8-inch square pan and bake to a delicate brown in 350 degree oven. Pour mixture of all other ingredients over crust and bake 20 minutes at 350 degrees. When cool, spread with this icing:

1 1/2 cups confectioners sugar
2 Tbsp. melted butter
2 Tbsp. orange juice
1 tsp. lemon juice

## NO-BAKE BUTTERSCOTCH BARS

Marge Kuiper

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| 1 cup sugar                           | 1 cup coconut                       |
| $\frac{3}{4}$ cup butter or margarine | $\frac{1}{2}$ cup nuts, chopped     |
| 3 eggs, beaten                        | 1 large pkg. butterscotch chips     |
| 2 cups crushed graham cracker crumbs  | 4 Tbsp. peanut butter               |
| 2 cups miniature marshmallows         | dates or candied cherries, optional |

Boil the sugar, butter and eggs until thick. Cool, then add the next 4 ingredients. Press into buttered 9 x 13 inch pan. Melt together the butterscotch chips and peanut butter. Pour over first mixture. Allow to set in refrigerator. Cut into bars. Freezes well.

## SNAP TAFFY SQUARES

Emily Thies

- |                               |                      |
|-------------------------------|----------------------|
| $\frac{1}{2}$ cup butter      | 4 Tbsp. flour        |
| $\frac{1}{2}$ cup brown sugar | 2 tsp. baking powder |
| 1 cup flour                   | 1 can Bakers coconut |
| 4 eggs, beaten                | 1 cup chopped pecans |
| 2 cups brown sugar            | 2 tsp. vanilla       |

Mix the  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup brown sugar and 1 cup flour and pat in 9 x 11" pan for crust. Bake 10 minutes at 325 degrees. Mix the rest of the ingredients and pour over crust, bake another 25-30 minutes at 350 degrees.

## CARAMEL CHIP BARS

Barb Braafhart

- |                                   |                            |
|-----------------------------------|----------------------------|
| 50 light caramels                 | 1 Tbsp. water              |
| 1 3 cup evaporated milk           | 1 cup chocolate chips      |
| 1 pkg. German chocolate cake mix  | $\frac{1}{2}$ - 1 cup nuts |
| $\frac{1}{2}$ cup softened butter |                            |

Melt caramels in milk and set aside to cool. Combine cake mix, butter and water until crumbly. Put  $\frac{1}{2}$  of this in 9 x 13 pan and bake 6 minutes at 350 degrees. Then sprinkle nuts and chips on this and pour caramel mixture over this and remaining batter, crumble on top. Bake 15-20 minutes at 350 degrees. Refrigerate 30 minutes, then cut.

## TRIPLE TASTY FUDGE BARS

Barb Braafhart

- |                           |                                    |
|---------------------------|------------------------------------|
| 1 pkg. fudge frosting mix | 1 egg                              |
| 1 pkg. fudge cake mix     | $\frac{1}{2}$ cup dairy sour cream |
| $\frac{1}{2}$ cup water   | 1 cup chocolate chips, semi sweet  |

Preheat oven to 350 degrees. Prepare frosting mix as directed on package. Combine dry cake mix,  $\frac{1}{2}$  cup prepared frosting mix, water and egg. Stir by hand until cake is moistened. Mixture will be stiff. Pat into 9 x 13 pan, greased on bottom only. Beat sour cream into remaining frosting, spread over first mixture. Sprinkle with chocolate pieces. Bake 40-50 minutes. Top will be puffy. Chips do not melt. Cool and cut into bars.

**MARSHMALLOW PECAN BARS**

Mrs. Mark De Cook

1/2 cup butter	1 tsp. salt
1 cup sugar	1 cup pecans
2 eggs	24 halves of large marshmallows
3/4 cup flour	

Mix all but the marshmallows and put into 9 x 13" pan. Bake at 375 degrees for 20 to 25 minutes. Space 24 halves of large marshmallows evenly over crust. Place under broiler until marshmallows are light brown. Cool and frost as follows:

6 Tbsp. butter, melted	1 tsp. vanilla
1 1/2 cups powdered sugar, or more	

Add enough strong coffee to spread easily. Pour frosting between marshmallows.

**MAPLE PECAN SQUARES**

Marge Kuiper

1 1/2 cups flour	2 eggs, beaten
1/4 cup brown sugar, packed	2 Tbsp. flour
1/2 cup butter	1/4 tsp. salt
2/3 cup brown sugar, packed	1/2 tsp. vanilla
1 cup maple syrup	1 cup chopped pecans

Combine flour, 1/4 cup brown sugar and butter, with a fork, mix until consistency of fine corn meal. Press mixture into ungreased 9 x 13 pan. Bake for 15 minutes at 350 degrees. Combine two-thirds cup brown sugar and syrup in small saucepan. Simmer 5 minutes. Pour over beaten eggs stirring constantly. Stir in remaining ingredients except nuts. Pour mixture over baked crust, sprinkle with nuts and bake 20-25 minutes at 350 degrees. Cool and cut in squares.

**MAPLE SYRUP NUT BARS**

Robert Maurer

1 cup sifted cake flour	1/4 cup shortening
1/2 cup whole wheat flour	1 tsp. vanilla or lemon extract
1 1/2 tsp. baking powder	1/2 cup chopped nuts
3/4 tsp. salt	Frosting;
1 egg	1 cup powdered sugar
1 3/4 cup hot water	1 1/4 cups maple syrup
1/2 cup sugar	1 1/2 Tbsp. butter
1/4 cup maple syrup	

Sift flours, measure. Add baking powder and salt. Beat eggs until light; add hot water gradually and continue beating until mixture thickens. Add sugar gradually. Stir in syrup and shortening gradually, mixing well. Add nuts and flavoring. Add flour. Bake in greased 9x9x2 inch pan at 375 degrees for 20 minutes. **Frosting:** Mix the powdered sugar, maple syrup and butter together and spread over baked bars.

**GERMAN CREAM CHEESE BROWNIE BARS****Marge Kuiper**

- |   |                        |
|---|------------------------|
| 1 (4 oz.) bar German<br>sweet chocolate | 1/2 tsp. vanilla       |
| 3 Tbsp. butter                          | 2 eggs                 |
| 1 (3 oz.) pkg. cream cheese             | 3/4 cup sugar          |
| 2 Tbsp. butter                          | 1/2 tsp. baking powder |
| 1/4 cup sugar                           | 1/4 tsp. salt          |
| 1 egg                                   | 1/2 cup flour          |
| 1 Tbsp. flour                           | 1 tsp. vanilla         |
|   | 1/4 cup nuts           |

Melt chocolate and 3 Tbsp. butter, set aside to cool. Combine cream cheese, 2 Tbsp. butter, 1/4 cup sugar and beat until fluffy. Blend in 1 egg, 1 Tbsp. flour, 1/2 tsp. vanilla and set aside. Beat 2 eggs until lemon color. Slowly add 3/4 cup sugar, beat until thick. Add 1/2 tsp. baking powder, salt and 1/2 cup flour. Blend in chocolate mixture and 1 tsp. vanilla. Add nuts. Spread 1/2 of chocolate mixture in greased 8 or 9 inch square pan. Top with cheese mixture and spoon remaining chocolate mixture over cheese. Marbleize by zigzagging a knife through the batter. Bake at 350 degrees for 30-35 minutes. Cool and cut.

**LEMON SQUARES****Mrs. Howard McKee**  
Long Grove, Illinois**Mrs. Ron Schipper**  
Lynn Vander Linden

- |                             |                        |
|-----------------------------|------------------------|
| 1 cup flour                 | 1 cup sugar            |
| 1/2 cup margarine or butter | 1/2 tsp. baking powder |
| 1/4 cup powdered sugar      | 1/4 tsp. salt          |
| 2 eggs                      | 2 Tbsp. lemon juice    |

Blend flour, margarine and powdered sugar thoroughly. Press in 8 x 8 x 2" pan. Bake 20 minutes at 350 degrees. Beat rest of ingredients together. Pour over crust and bake 20-25 minutes more. Do not overbake! The filling puffs when baking but flattens when cooled.

**FROSTED GINGER CREAMS****Mrs. Verlan Den Adel**

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 cup sugar                     | 2 tsp. soda in 1 Tbsp. vinegar |
| 1 cup lard                      | 4 cups flour                   |
| 3/4 cup dark molasses           | 1 tsp. cinnamon                |
| 1/4 cup dark corn syrup         | 1 tsp. ginger                  |
| 1/4 cup buttermilk or sour milk | 1/2 tsp. salt                  |

Cream the sugar and lard together. Add the molasses, corn syrup, buttermilk and soda. Sift together the flour, cinnamon, ginger and salt and add to the rest of the mixture. Press or roll out in greased jelly roll pan. Bake at 350 degrees for 15-20 minutes.

**Frosting**

- |                       |                            |
|-----------------------|----------------------------|
| 2 cups powdered sugar | 1 tsp. vanilla             |
| 2 Tbsp. cream         | 1 heaping Tbsp. shortening |

**ORANGE SLICE BARS**

Mrs. Dave Roorda

4 eggs	2 cups flour
2¼ cups brown sugar	24 candy orange slices, cut up
1½ tsp. vanilla	½ cup nuts
pinch of salt	

Mix in order given and bake 35 minutes in 350 degree oven. Cool and ice with powdered sugar frosting.

**OVEN PEANUT BARS**

Stevanna Roorda

3 cups flour	3 Tbsp. butter
1 cup butter	3 Tbsp. water
1½ cups brown sugar	½ cup Karo syrup, white
pinch of salt	1 lb. salted peanuts
2 pkgs. butterscotch chips	

Mix flour, butter, brown sugar and salt like pie crust and pat in pans. Bake at 375 degrees for 10 minutes. Melt the chips, butter, water and syrup together and pour in the peanuts. Spread all over the top of crumb base and return to oven for 10 minutes. Loosen edges while warm. Cool and cut. This recipe makes enough peanut bars to fill two pans, one jelly roll pan and an 8 x 8" pan.

**NUT BARS**

Mrs. Anton Knoot

2 Tbsp. butter or margarine	1 cup brown sugar
1/3 cup sifted all purpose flour	½ cup chopped nuts
¼ tsp. baking soda	2 beaten eggs
¼ tsp. salt	1 tsp. vanilla

In 9 x 9 x 2 inch pan, melt butter or margarine. Sift together flour, soda and salt. Stir in brown sugar and nuts. Stir in beaten eggs and vanilla. Carefully pour batter over butter in pan. Do not stir. Bake in 350 degree oven for 20 to 25 minutes. Sprinkle with powdered sugar. Place waxed paper under wire rack. Invert pan immediately onto rack. Cool. Sift cookie again with powdered sugar if desired. Cut into bars. To decorate, write NOEL on each bar with green confectioners sugar icing.

**YUM YUM BARS**

Evelyn De Cook

2 eggs, slightly beaten	½ cup chopped nuts
1 cup sugar	1½ cups shredded coconut
¾ cup oleo	1 small pkg. butterscotch chips
2½ cups graham cracker crumbs	1 small pkg. chocolate chips
2 cups miniature marshmallows	3 or 4 Tbsp. peanut butter

Combine the eggs, sugar and oleo and put on low heat and boil 2 minutes. Remove and cool, then mix in the cracker crumbs, marshmallows, nuts and coconut. Press into 9 x 13" buttered pan. Frost with the chips and peanut butter that have been melted together in a double boiler and spread on top. Refrigerate 30 minutes and cut. Can be kept in or out of refrigerator.

# Recipes

**AMBROSIA PIE**

Joan Walvoord

- |   |  |
|---|--|
| 1 (8-oz.) pkg. Philadelphia<br>Brand cream cheese | 1 one-lb. jar fresh-chilled<br>orange sections from Kraft or |
| ½ cup sugar                                       | 2 cans drained mandarin<br>orange slices                     |
| 1 Tbsp. lemon juice                               | 2 cups sliced bananas  |
| 2 tsp. grated lemon rind                          | ½ cup orange marmalade,<br>peach, or apricot preserves       |
| 1 cup heavy cream, whipped                        |  |
| ½ cup shredded coconut                            |  |

Combine softened cream cheese, sugar, lemon juice and rind, mixing until well blended. Fold in whipped cream and coconut. Spread mixture in nine inch pie plate, spoon high around rim. Freeze. Before serving drain orange sections, toss fruit with marmalade. Let stand 5 minutes. Fill center of cream cheese shell with fruit.

**CHOCOLATE PIE**

Janna Van Vliet

- |                                |                    |
|--------------------------------|--------------------|
| 1 pkg. (6 oz.) chocolate chips | 4 eggs (separated) |
| 3 Tbsp. milk                   | baked pie shell    |
| 2 Tbsp. sugar                  |                    |

Melt chocolate over hot water and blend in milk and sugar. Add 4 egg yolks, one at a time, beating well after each addition. Beat the 4 egg whites until stiff, and fold into chocolate mixture. Pour into cooled baked pie shell. Chill. Serve with whipped cream garnished with chocolate shavings.

**BLUEBERRY PIE DE LUXE**

Catharina Benes

- |                            |                 |
|----------------------------|-----------------|
| 1½ pints fresh blueberries | ¾ cup water     |
| 1 cup sugar                | Baked pie shell |
| 3 Tbsp. cornstarch         |                 |

Put 1 cup of berries into the ¾ cup water. Add the sugar to which the cornstarch has been added. Simmer slowly until it thickens. Put raw blueberries into the baked pie shell leaving enough room for the cooked mixture. Pour the cooked berries over the top. Chill and serve with ice cream or whipped cream.

**PUMPKIN ICE CREAM PIE**

Carol Vruwink

- |  |                                |
|--|--------------------------------|
| 1 baked 9-inch pastry shell, cooled        | ½ tsp. salt                    |
| 1 pint vanilla ice cream                   | ½ tsp. ground ginger           |
| 1-2 Tbsp. finely chopped candied<br>ginger | 1½ cups miniature marshmallows |
| 1 cup canned pumpkin                       | 1 cup whipping cream, whipped  |
| 1 cup sugar                                | ¼ tsp. nutmeg                  |

Stir ice cream just to soften, quickly fold in candied ginger, spread in pastry shell. Freeze. Mix pumpkin with sugar, salt, spices and marshmallows, fold in whipped cream. Spread over ice cream layer. Return to freezer for several hours or overnight.

## PURPLE PLUM PIE

Dody Boat  
Mrs. Ron Schipper

Unbaked 9-inch pie shell	¼ tsp. salt
4 cups sliced pitted purple plums	¼ tsp. cinnamon
½ cup sugar	1 Tbsp. lemon juice
¼ cup flour	

Combine plums with sugar, flour, salt and cinnamon. Turn into pie shell and sprinkle with lemon juice. Sprinkle with spicy topping mounding crumbs up in center of pie.

<b>Spicy topping</b>	¼ tsp. cinnamon
½ cup flour	¼ tsp. nutmeg
½ cup sugar	¼ cup butter

Combine dry ingredients. Cut in butter until mixture resembles coarse crumbs.

Place pie in heavy brown paper bag from super market. Be sure bag is large enough to cover pie easily. Fold over open end twice to close and fasten with paper clips. Set on baking sheet in hot oven (425 degrees), bake one hour. Remove from oven. Let rest a few minutes before removing from bag. Cool on rack.

**Variation: Plum-Good Pie (double crust).** Reduce flour to 3 Tbsp. Mix all dry ingredients together. Quarter fresh plums, half fill pie shell then sprinkle with half dry mixture. Add lemon juice, remaining plums, and dry ingredients. Dot with 2 Tbsp. butter. Cover with top crust. Bake at 425 degrees for 35-45 minutes.

## PECAN PIE

Sonja Overman

3 eggs	1 cup dark corn syrup
¾ cup sugar	1 cup pecan halves
¼ lb. butter	

Beat eggs until light, slowly add sugar, butter and corn syrup. Pour mixture into 9-inch uncooked pie shell and bake slowly in a 300 degree oven for 40 minutes. Completely cover pie with pecan halves and return to 350 degree oven for 10 to 15 minutes.

## CARAMEL PIE

Maurine Timmer

1 can Eagle Brand condensed milk	Graham cracker crust
½ pint whipping cream	or Meringue crust.
1 cup pecans (broken pieces)	

Do not open can and boil for 3 hours, starting out with cold water. Keep can covered with water the entire 3 hours. Cool. Then mix with the whipped cream and broken pecans. Mix until smooth and pour into graham cracker crust or meringue crust and freeze. Use a 9-inch pie tin. Take out of freezer a few minutes before serving.



## GERMAN SWEET CHOCOLATE PIE

Betty Bergman

1 pkg. (4-oz.) Baker's German's Sweet Chocolate	1 2/3 cups (13-oz.) evaporated milk
1/4 cup butter	2 eggs
1 1/2 cups sugar	1 tsp. vanilla
1/8 tsp. salt	1 unbaked pie shell (9-inch), highly fluted
3 Tbsp. cornstarch	1/2 cup chopped pecans
1 1/3 cups coconut	

Melt chocolate with butter over low heat, stirring until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch and salt thoroughly. Beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Combine coconut and nuts; sprinkle over filling. Bake at 375 degrees for 45 to 50 minutes, or until puffed and browned. (Filling will be soft, but will set while cooling.) Cool at least 4 hours before cutting. (Will make 2 8-inch pies. Use extra coconut and pecans for pie covering and bake for less time; 35 to 40 minutes.) If top browns too quickly, cover loosely with foil the last 15 minutes of baking.

## GREEN TOMATO PIE

Bertha Vander Linden

Pastry for 2-crust pie	1/2 tsp. cinnamon
4 to 6 green tomatoes	1 tsp. salt
1 cup sugar	2 Tbsp. butter
2 Tbsp. flour	lemon juice (from 1/2 lemon)

Slice tomatoes and sprinkle with salt. Drain well and place in bottom crust. Sprinkle with sugar, flour, cinnamon, lemon juice and butter. Cover with top crust. Bake at 400 degrees for 35 minutes. This tastes much like an apple pie.

## RHUBARB PIE

Bonnie Kuyper Simmons

3 cups rhubarb (diced)	3 Tbsp. cream
1 1/4 cups sugar	1 egg
2 tsp. Minute tapioca	2 Tbsp. butter
1/4 tsp. salt	2 unbaked pie crusts

Mix 1 tsp. tapioca with sugar, sprinkle 1 tsp. tapioca over bottom crust. Combine cream and beaten egg. Add sugar, salt, and rhubarb. Place in crust and dot top with butter. Cover with top crust, cut steam vents. Bake 10 minutes at 400 and 350 for 30 minutes more.

## PIE CRUST

Mrs. Howard McKee

Marie Veenstra  
Dottie De Vries

3 cups flour	1 tsp. vinegar
1 cup lard	5 Tbsp. water
1 egg (beaten)	1 tsp. salt

Mix flour and lard until crumbly. Add egg, vinegar, water, and salt mixture. Mix lightly with fork. Roll out on lightly floured board and fit into pie pans. Makes 4 single or 2 double pie crusts.

**COFFEE-TOFFEE PIE**

Mrs. Verlan Den Adel

1 stick oleo	1 tsp. hot water
$\frac{3}{4}$ cup sugar	2 eggs
1 sq. melted chocolate	1 9-inch pie shell - baked
2 tsp. instant coffee	

Beat together oleo and sugar, blend in chocolate and coffee dissolved in hot water. Add 1 egg and beat 3 minutes. Add other egg and beat 3 more minutes. Pour into baked pie shell. Refrigerate.

**Topping**

1 pkg. whipped topping	1 tsp. instant coffee
$\frac{1}{4}$ cup powdered sugar	1 tsp. hot water

Dissolve coffee in hot water. Prepare whipped topping according to directions and fold in sugar and water mixture. Cover pie. Garnish with chocolate curls. Refrigerate at least 2 hours before serving.

**PUMPKIN PARFAIT PIE**

Elaine Jaarsma

$\frac{1}{2}$ cup brown sugar	1 cup boiling water
4 tsp. unflavored gelatin	1 pint vanilla ice cream
1 tsp. instant coffee powder	1 cup canned or mashed cooked pumpkin
$\frac{1}{2}$ tsp. ginger	1 9-inch graham cracker crust
$\frac{1}{2}$ tsp. cinnamon	
$\frac{1}{4}$ tsp. nutmeg	

Blend brown sugar, gelatin, coffee powder and spices in mixing bowl; add boiling water; stir to dissolve. Add ice cream by spoonful stirring until smooth. Stir in pumpkin. Chill until mixture mounds when spooned, about five minutes. Spoon into crust; chill until firm.

**HOT WATER PIE CRUST**

Mrs. Forrest Roorda

$\frac{1}{2}$ cup shortening (lard preferred)	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{4}$ cup boiling water	$\frac{1}{2}$ tsp. salt
$1\frac{1}{4}$ cups flour	

Pour boiling water over lard and beat until creamy. Sift dry ingredients together. Add to first mixture. Stir with fork until a smooth ball is formed. Cover dough and chill until firm. Roll out. Enough for a two crust pie.

**LAZY PEACH PIE**

Evelyn Van Dusseldorp

1 stick margarine	$\frac{3}{4}$ cup milk
1 cup sugar	$\frac{1}{2}$ tsp. salt
1 cup flour	1 No. 2 $\frac{1}{2}$ can sliced peaches
2 tsp. baking powder	

Melt margarine in 9 x 13 baking dish. Mix next five ingredients and pour over margarine. Pour undrained peaches over all. Bake at 350 degrees for one hour. Serve warm with cream or ice cream.

## VANILLA CHIFFON PIE

Mrs. Ray Brom  
Fourth Edition (1948)

### Crust

1½ cups crushed chocolate wafers  
5½ tsp. soft butter

Mix and press into pie pan. Bake at 375 degrees for 10 minutes. Chill.

### Filling

1 Tbsp. gelatin	1 cup milk
¼ cup cold water	¼ tsp. salt
4 eggs	1 tsp. vanilla
½ cup sugar	1 Tbsp. cornstarch

Beat egg yolks. Add sugar, cornstarch, salt, and milk. Cook in double boiler until quite thick. Soften gelatin in cold water. Whip into hot custard. Add vanilla and chill. When completely cool and started to thicken fold in stiffly beaten egg whites. Pour into chocolate crumb crust or regular pastry crust if preferred. Top with whipped cream. Sprinkle shaved bitter sweet chocolate chips over the top.

## PEACH ANGEL PIE

Ellen Onnen  
Newton, Iowa

3 egg whites	1/3 cup chopped blanched almonds, toasted
Dash salt	
¾ cup sugar	2½ to 3 cups drained, chilled, thinly sliced peaches, sweetened fresh or frozen or canned
1 (3½-oz.) can flaked coconut, toasted	
Whipped cream	

Beat together egg whites and salt until foamy, gradually add sugar, beating until stiff peaks form. Fold in 1 cup of the cooled coconut and the almonds. Spread in well-buttered 9" pie plate (or 9 x 13-inch pan) building up sides. Bake in moderate oven (350 degrees) about 30 minutes or until lightly browned and dry along edge. Cool. Just before serving, fill shell with peaches that have been folded into the whipped cream, or top with the whipped cream. Sprinkle with reserved coconut. (You may use any other fruit desired.)

## PUMPKIN PIE

Mrs. Aletta De Cook

Filling for 9-inch shell	½ tsp. nutmeg
¾ cup pumpkin	3 eggs
1¼ cups sugar	1 Tbsp. flour
2 tsp. cinnamon	2 cups milk
⅛ tsp. salt	

Beat eggs slightly. Add sifted dry ingredients. Add the pumpkin. Add the milk and blend together. Pour in unbaked shell and bake in moderate (350 degree) oven until set (45-55 minutes). This amount is for one large pie. For two pies double the ingredients and use five eggs. May flavor with ginger.

## CUSTARD PIE

Mrs. C. M. Vroom  
Mrs. Aletta De Cook

Make pastry for single crust 9-inch pie.

¾ cup sugar	¼ tsp. nutmeg
½ tsp. salt	4 eggs
1 tsp. vanilla	3 cups milk

Beat eggs lightly, add sugar and salt, and blend well. Add milk and vanilla. Pour into pastry-lined pie plate. Sprinkle with nutmeg. Bake in a hot oven (425) for 10 minutes. Lower temperature to 350 for 25-30 minutes or until custard is firm.

## GRASSHOPPER PIE

Elaine Jaarsma

24 cream-filled chocolate cookies, finely crushed	Few drops peppermint extract
¼ cup margarine, melted	Few drops green food coloring
¼ cup milk	1 jar marshmallow creme
	2 cups heavy cream, whipped

Combine cookie crumbs and margarine. Press into a 9-inch spring pan or an 8 x 8 cake pan, reserving ½ cup of mixture for topping. Gradually add milk, extract and food coloring to marshmallow creme, mixing until well blended. Fold in whipped cream. Pour into pan. Sprinkle with remaining crumbs; freeze. Makes 8 to 10 servings.

## MOCK LEMON PIE (RHUBARB)

Dorothy Bosch

2 eggs (separated)	2 3 cup stewed rhubarb
2 Tbsp. water	1 cup sugar
1 tsp. lemon extract	1 heaping Tbsp. flour
2 ⅓ cup boiling water	Baked pie shell

Beat egg yolks with 2 Tbsp. water, add extract, water and rhubarb. Mix sugar with flour and stir in. Cook until thick. Beaten egg whites can be used for meringue or can be folded into cooled mixture. If meringue, bake pie at 400 degrees for 10 minutes. No baking needed if the beaten egg whites are folded in.

## OPEN FACE PEACH PIE

Mrs. R. E. Woodford

Peach slices (fresh or canned) to fill pie shell	1 Tbsp. flour
Unbaked pie shell	2 Tbsp. butter
1 cup sugar	¼ tsp. salt
	2 eggs

Mix until crumbly the sugar, flour, butter and salt. Arrange peach slices in pie shell and sprinkle sugar mixture over peaches. Beat eggs thoroughly and pour over peaches and crumbs. Bake 15 minutes at 450 degrees. Reduce heat to 325 and bake 40 minutes longer.

## CHOCOLATE CHIP REFRIGERATOR PIE

Joan Walvoord

### Filling

½ lb. marshmallows (about 32)	1 tsp. vanilla
¾ cup milk	1 sq. unsweetened chocolate
¼ tsp. salt	(1 oz.) grated
1 cup whipping cream, whipped	¼ cup chopped nuts

Place marshmallows in milk and salt in top of double boiler and allow to melt over hot water. Cool thoroughly. Fold in whipped cream, vanilla, grated chocolate and chopped nuts. Pour into prepared pie shell and garnish top with grated chocolate. Chill and let stand 15 minutes at room temperature before serving.

### Shell

1 ⅓ cup butter	1 cup uncooked quick
¼ cup sugar	cooking rolled oats
¼ tsp. cinnamon	

Put butter in 8-inch pie pan and place pan in oven while heating it to 350 degrees. Combine oats, sugar, and cinnamon. Mix with melted butter. Bake 15 minutes. Remove from oven. Shape into shell by pressing mixture against sides and bottom of pan with tip of spoon.

## CHEESE CAKE

Mrs. Howard McKee  
Long Grove, Illinois

### Crust:

½ tsp. cinnamon
¼ lb. melted butter
1½ cups graham cracker, rolled

### Filling:

3-8 oz. cr. cheese
¾ cup granulated sugar
2 eggs
1 tsp. vanilla
1 pt. sour cream + 4 Tbsp. sugar

Mix crackers, cinnamon and butter, line a spring form pan with mixture. Mix cheese until creamy. Add eggs, sugar, vanilla and beat. Pour into crust. Bake at 350 degrees for 25 minutes. Mix sour cream and 4 Tbsp. sugar. Pour over hot cake and return to oven for 7 minutes. Cool and refrigerate.

## PEACH PLUM PIE

Dody Boat

Pastry for one crust pie	½ cup flour
2 cups sliced peeled peaches	½ tsp. cinnamon
2 cups quartered red plums	2 Tbsp. butter
1 cup sugar	

Place fruits in 8x8x2 pan. Combine sugar, flour and cinnamon and sprinkle over fruits. Dot with butter. Roll pastry into 9-inch square and place over filling. Trim off excess to make even around edge. Fold edge of crust under and press against inside of pan. Brush top with cream and sprinkle with cinnamon sugar. Cut steam vents. Bake at 425 degrees for 35 to 40 minutes. Serve warm with cream or ice cream. Makes 6 servings.

**IMPOSSIBLE COCONUT PIE****Gladys Power**

4 eggs, well beaten	1/4 tsp. salt
1 3/4 cups sugar	2 cups milk
1/2 cup flour	1 tsp. vanilla
1/2 tsp. baking powder	1/2 stick butter, melted

Combine eggs and sugar and beat well. Combine all ingredients in mixer bowl. Add 1 7-oz. pkg. flaked coconut. Mix well. Pour into two greased and lightly floured pie pans and bake at 350 degrees for 25-30 minutes or until center is firm.

**SUNNY BANANA PIE****Mrs. Roger Duven**

1 9-inch graham cracker crust	2 cups milk
2 bananas	1 3 1/4-oz. pkg. vanilla instant pudding
1 8-oz. pkg. soft cream cheese	

Slice bananas on crust. Gradually add 1/2 cup milk to cream cheese, mix until well blended. Add pudding mix and remaining milk. Beat slowly one minute. Pour into crust. Garnish with Cool Whip.

**QUESO NAPOLITANO (FLAN)****Alice Carlson**

1 can Eagle brand condensed milk	<b>Burnt sugar:</b>
5 eggs	3/4 cup sugar
1 tsp. vanilla	3 Tbsp. vinegar
1 can water	A little hot water

Blend the milk, eggs, vanilla and 1 can of water in a blender. Place in a container coated with burnt sugar. Steam for 20 minutes or until set. May be baked in a slow oven with pan placed in a pan of water. **Burnt sugar:** Place the sugar in a heavy pan with about 3 Tbsp. vinegar. Heat over a hot flame. Stir continuously until it gets brown. It gets too brown quickly so watch it carefully. Add a little hot water to make a thick syrup.

**FROZEN LEMON DESSERT****Maurine Timmer**

1/2 cup butter	6 eggs
2 2/3 cup brown sugar	1 cup white sugar
3 cups Wheaties	2 cups whipping cream
2 2/3 cup chopped nuts	2 lemons

Melt butter in saucepan. Blend in brown sugar. Cook over low heat, stirring constantly to prevent scorching. Cook to crack stage. Add Wheaties and chopped nuts. Stir until well coated. Spread mixture in a thin layer on a baking sheet. Cool. Then crumble nut-crunch mixture into small pieces. Beat egg whites until stiff. Gradually add 1 cup white sugar. Beat egg yolks until thick and lemon colored. Fold into the meringue. Mix together grated rind and juice of 2 lemons (about 8 Tbsp.) Butter 9x 13 inch pan. Whip the cream and add to meringue. Pour in half of lemon filling. Sprinkle a little more than 1/2 the crunch mixture over the filling. Add remainder of filling and sprinkle remaining crunch mixture on top. Freeze quickly until firm. Cut in squares.

**BURNT SUGAR PIE****Margaret Vander Kraan Thorpe**

1 cup milk	1 tsp. vanilla
1 envelope plain gelatin	4 tsp. burnt sugar flavoring
$\frac{3}{4}$ cup sugar	4 eggs (separated)
$\frac{1}{4}$ tsp. salt	

Place 1 cup milk and gelatin in top of double boiler and heat to dissolve the gelatin. Beat egg yolks until light and add  $\frac{1}{4}$  cup sugar. Add the yolks to the milk and cook until the mixture coats a spoon. Add flavorings and cool until the mixture thickens. Beat the egg whites until foamy gradually beating in the remaining sugar. Fold into gelatin mixture and pile into baked pie shell. Chill.

**Never Fail Pie Crust**

$1\frac{3}{4}$ cups sifted flour	$\frac{1}{2}$ cup shortening
1 tsp. salt	$\frac{1}{4}$ cup water

Cream shortening and  $\frac{1}{2}$  cup flour. Add salt and remainder of flour. Add water and mix to crumb stage. The dough is now ready to roll but is improved by chilling 30 minutes or more. Line pie pan and bake at 400 degrees for 12 minutes. Cool and fill with the filling.

**CALIFORNIA WALNUT PIE****Edgar Van Arkel**

$\frac{1}{4}$ cup margarine	1 cup sugar
2 Tbsp. flour	3 eggs, well beaten
$\frac{1}{2}$ cup dark corn syrup	1 cup coarsely broken walnuts
$\frac{1}{4}$ cup California sherry	1 9-inch unbaked pie shell

Melt butter and stir in flour, add corn syrup, wine and sugar. Cook, stirring constantly until mixture boils. Gradually stir hot mixture into beaten eggs, add walnuts. Pour into pie shell. Bake in 375 degree oven about 45 minutes or until firm. Serve warm or cold topped with whipped topping or vanilla ice cream.

**RHUBARB PIE****Mrs. Richard Slings**

1 cup flour	1 egg
1 tsp. baking powder	2 Tbsp. milk
$\frac{1}{2}$ tsp. salt	3 cups rhubarb, cut up
2 Tbsp. butter	1 3-oz. package strawberry jello

Combine first four ingredients. Add egg and milk; mix and press in greased pie pan. Put rhubarb in shell and sprinkle with jello.

**Topping**

$\frac{1}{2}$ cup flour	$\frac{1}{2}$ tsp. cinnamon
1 cup sugar	$\frac{1}{4}$ cup melted butter

Mix all together and cover rhubarb. Bake at 350 degrees for 50 minutes.

## APPLE DUMPLINGS

Mrs. William Vander Lught  
Mrs. Agnes B. Kuyper  
Mrs. Bob Klein  
1948 Cookbook

2 $\frac{1}{4}$  cups flour  
3 $\frac{1}{4}$  cup shortening  
3 $\frac{1}{4}$  tsp. salt  
7-8 Tbsp. ice water  
**Syrup:**  
1 cup sugar  
 $\frac{1}{4}$  tsp. cinnamon  
4 Tbsp. butter  
2 cups water

**Filling:**  
8 medium sized tart apples  
 $\frac{1}{2}$  cup sugar  
1 $\frac{1}{2}$  tsp. cinnamon  
1 Tbsp. butter

Cut shortening into sifted flour and salt with knife or blender, until mixture looks like meal. Sprinkle water lightly over mixture, blending with fork until dough can be pressed into a ball. Roll out  $\frac{1}{4}$  inch thickness. Cut in 7" squares. Pare and core apples and place on squares. Fill centers with mixed sugar and cinnamon. Dot with butter, seal moistened edges well. Place 2 inches apart on an 8 x 12" pan. Make a syrup of sugar, cinnamon and water. Boil 3 minutes. Pour around dumplings. Bake 5-7 minutes in very hot oven until lightly brown. Reduce heat to 350 degrees and bake 30-50 minutes more. Serve warm with whipped cream.

## APRICOT REFRIGERATOR DESSERT

Maurine Timmer

$\frac{1}{2}$  cup soft butter  
2 cups powdered sugar  
 $\frac{1}{4}$  tsp. salt  
4 eggs, beaten separately  
1 can apricot pie filling

1 lb. vanilla wafers  
1 cup whipping cream  
1 tsp. vanilla  
1 cup chopped nuts

Crush vanilla wafers, spread in 9 x 13 inch pan, reserve some for top. Cream butter, sugar; add salt, egg yolks, vanilla and mix. Add beaten egg whites. Pour mixture over crumbs in pan. Cover with nuts, spread apricot pie filling over this. Spread whipped cream over apricots. Sprinkle remaining crumbs over top. Chill. Can be made the day before.

## BLUEBERRY JELLO

Mrs. Jim Brandl

**Bottom layer:**  
1 cup  $\frac{1}{2}$  and  $\frac{1}{2}$   
2 cups sugar  
1 tsp. vanilla  
2 cups sour cream  
1 envelope plain gelatin in  $\frac{1}{4}$  cup water

**Top Layer:**  
1 pkg. raspberry jello  
1 cup boiling water  
1 can blueberry pie filling

Bring the  $\frac{1}{2}$  and  $\frac{1}{2}$  and the sugar almost to a boil. Add the vanilla, sour cream and gelatin and spread in long pan for bottom layer. Then let set about an hour. Dissolve the jello in the boiling water, add the pie filling and pour on bottom layer and refrigerate.

## ANGEL FOOD DESSERT

Mrs. Charles Bogaard

2 pkgs. Knox gelatin	1 lb. miniature marshmallows
½ cup cold water	½ cup diced maraschino cherries
2 cups hot milk	1 cup crushed pineapple, drained
¾ tsp. salt	½ cup nut meats
1 cup sugar	1 (9-oz.) carton Cool Whip or
1 large angel food cake	2 cups heavy cream, whipped
1 tsp. vanilla	

Dissolve the gelatin that has been softened in the ½ cup cold water, in hot milk and add sugar and salt. Let cool till partially set, then beat until light and fluffy. Then add all the rest of the ingredients, except the cake. Mix all together, then break the angel food cake into small pieces and carefully mix with cream mixture. Put into flat pans or into angel food tin and chill overnight. If using an angel food pan, remove it just like an angel food cake, being careful that it doesn't fall out too fast or it may break into pieces.

## DUTCH APPLE DESSERT

Catharina Benes

8 apples	1 cup whipping cream
1 cup brown sugar	<b>Topping:</b>
½ cup white sugar	1 cup brown sugar
1 tsp. cinnamon	3 Tbsp. butter
½ tsp. nutmeg	1 cup flour
3 Tbsp. flour	pecan halves

Wash, pare and slice apples into mixing bowl. Add sugar, cinnamon, nutmeg, flour and cream. Mix well and pour into 2 10" round baking dishes. Cover with topping. **Topping:** Mix ingredients to the consistency of pie dough. Sprinkle over mixture in pans and garnish with ½ cup pecan halves. Bake in preheated oven at 375 degrees for 10 minutes, then reduce heat to 350 degrees for 40 minutes.

## COCOA-CREAM CRUNCH

Mrs. J. A. Kuyper

4 egg whites	Chocolate whipped cream filling:
1¼ cups sugar	½ cup sugar
⅛ tsp. salt	2½ Tbsp. Droste cocoa
24 round salted crackers, crushed	⅛ tsp. salt
1 cup toasted almonds, chopped fine	1 cup whipping cream

Beat egg whites with salt until they peak. Gradually add sugar and continue beating until mixture stands in stiff peaks. Stir in crackers and almonds. Spread batter on 2 inverted greased and floured 9" round or square cake pans, keep mixture from edge of pan. Bake 25 to 30 minutes at 325 degrees. Cool. Carefully remove 1 layer to serving plate. Cover with chocolate whipped cream. Top with second layer. Easier to cut if allowed to stand in the refrigerator overnight. Place tablespoon of chocolate whipped cream on each piece when ready to serve. Chocolate whipped cream filling: Mix the sugar, cocoa and salt and add the whipping cream. Let stand in refrigerator a short while. Whip until stiff. Make second recipe of chocolate filling for the topping.

**BLUEBERRY TORTE****Mrs. Dick Vander Wilt**

16 graham crackers or 1 cup crumbs	½ cup sugar
1 / 3 cup butter	2 eggs
½ cup sugar	1 tsp. vanilla
1 pkg. 8 oz. cream cheese	1 can blueberry pie filling

Melt butter and mix in crumbs and ½ cup sugar. Put mixture in bottom of pan. Bring cheese to room temperature, beat until smooth. Beat in ½ cup sugar. Add eggs one at a time. Beat until smooth. Pour over crumbs. Bake at 350 degrees for 25 minutes, cool. Spoon Blueberry mix (or any other desired pie filling) on top and chill about three hours.

**CHOCOLATE MOUSSE****Mrs. Lester Mount  
Bronxville, New York**

3 squares bitter chocolate	Dash of salt
¼ cup milk	⅛ tsp. cream of tartar
3 Tbsp. Brandy	¾ cup sugar
4 eggs	

Melt chocolate in double boiler with milk. Add brandy. Beat egg whites to form soft peaks, add salt, cream of tartar. Gradually add ¼ cup sugar and beat well until stiff peaks are formed. Beat egg yolks until pale and thick. Gradually add ½ cup sugar, continue beating. Mix yolk mixture with chocolate. Fold in egg whites and chill. Serves 8.

**BLACK BOTTOM PUDDING****Mrs. Irwin J. Lubbers  
Des Moines, Iowa**

1 cup sifted flour	2 Tbsp. melted butter
2 tsp. baking powder	1 cup nutmeats
¼ tsp. salt	4 Tbsp. cocoa
¾ cup sugar	1 cup brown sugar
1½ Tbsp. cocoa	1½ cups boiling water
½ cup milk	

Mix first five ingredients, then stir in the milk, melted butter and chopped nutmeats. Combine the 4 Tbsp. of cocoa with the brown sugar and sprinkle over the cake. Then pour the boiling water over all. Bake for 45 minutes in a 350 degree oven. Bake in an 8-inch greased pan.

**ENGLISH TOFFEE****Linda Orr**

1 lb. butter	1 cup dry milk
2½ cups sugar	<b>Topping:</b>
4 squares melted chocolate	3 cups graham crackers, crushed
1 Tbsp. vanilla	1 stick butter or margarine
8 eggs	¾ cup powdered sugar

Cream butter and sugar. Add chocolate and vanilla. Beat in eggs one at a time. Add dry milk, beat 2 minutes. Mix the topping ingredients together and spread on other mixture. Refrigerate.

## APPLE TORTE

Frances Van Wyngarden

1 cup sugar	1 tsp. soda
¼ cup oleo	¼ tsp. baking powder
1 beaten egg	⅛ tsp. salt
2 cups chopped apples	1 tsp. cinnamon
1 cup sifted flour	½ cup chopped nuts

Serve warm with Sauce:

½ cup butter	½ cup brown sugar
½ cup evaporated milk	½ cup white sugar
	1 tsp. vanilla

Cream the sugar and oleo and add the next 8 ingredients. Bake in a 9" square pan at 350 degrees for 35-40 minutes. Heat together the ingredients for the sauce until butter is melted, do not boil. Serve warm over apple torte. Serves 9.

## CERRIES IN THE SNOW

Shirely Weller

**Crunchy crust:**

1 cup flour  
½ cup oleo  
¼ cup brown sugar  
½ cup nuts, chopped

**Filling:**

1 8 oz. package cream cheese  
2 cups confectioners sugar  
2 tsp. vanilla  
½ pint whipped cream or Cool Whip  
1 can cherry pie filling

Combine the ingredients for the crust and place in pan and bake for 15 minutes at 375 degrees. Crumble into 9x12" pan and pat down. Cream cheese, confectioners sugar and vanilla. Fold in whipped cream and spoon over cooled crust. Spoon cherries over mixture and chill several hours.

## CHOCOLATE CREAM

Ursula Berger

6½ oz. dark chocolate	3 egg whites
3 egg yolks	8 oz. cream
3 tsp. sugar	

Melt the chocolate and let cool. Then mix in the egg yolks and sugar. Beat the egg whites until firm then add the cream and beat until thick, and add mix into chocolate. Refrigerate.

## APPLE SLICES

Mrs. Bob De Jong

<b>Pie Crust:</b>	2 handful corn flakes
3 cups flour	<b>Filling:</b>
1 cup lard	4 cups apple slices
5-6 Tbsp. water	1 tsp. cinnamon
1 egg, beaten	1 cup sugar
1 tsp. salt	2 Tbsp. flour

Mix pie crust and roll out ½ of the dough. Put in jelly roll pan. Put 2 handful corn flakes over crust. Add filling. Roll out remaining dough, seal edges. Prick top. Brush top crust with egg white or cream. Bake 1 hour at 400 degrees. String with frosting.

**CHERRY ICE CREAM DESSERT**

Nola Emmert

1 pkg. graham crackers	4 cups vanilla ice cream (soft)
½ stick butter or oleo	2 cups milk
¼ cup sugar	1 can cherry pie filling
3 pkgs. vanilla instant pudding	

Combine the crackers, oleo and sugar, put in a 9x12" pan and bake at 375 degrees for 8 minutes. Mix together the pudding, ice cream and milk and pour over cooled crust. Chill. Pour cherry pie filling over all.

**ENGLISH TRIFLE**

Mrs. N. E. Ryerson

Jelly roll or sponge cake	1 cup whipping cream
2-3 Tbsp. Sherry (optional)	1 can fruit or
1 pkg. jello	1 pkg. frozen berries
1 pkg. vanilla pudding	

Slice jelly roll and line bottom of large (3 quart) glass bowl. Sprinkle cake with 2 or 3 Tbsp. sherry. Use fruit and jello as desired, such as strawberries and strawberry jello, pears and lime jello -- be creative! Pour fruit and juice on cake and chill. Make jello according to pkg. directions. Chill until slightly thick and pour on top of fruit. Chill to set jello. Make pudding and let cool. Pour on top and chill to set pudding. Top with whipped cream and garnish with toasted almonds or decorate as you wish. Bring whole dish to table to serve into individual dessert dishes. The colored layers should be very definite and look pretty before serving. Serves 10 to 12.

**KISS PUDDING**

Betty Bergman

3 eggs, separated	1 tsp. vanilla
2 cups milk	½ cup powdered sugar
½ cup sugar	2 squares chocolate, melted

Make a soft custard of egg yolks, milk and sugar, add vanilla. Beat egg whites stiff, but not dry, add powdered sugar as for meringue. Add melted chocolate to egg whites. Pour custard into serving dish. Put egg white mixture on top. Chill in refrigerator. This may be put into individual serving dishes before chilling.

**CHOCOLATE ICE-BOX DESSERT**

Ed Van Arkel

2 cups powdered sugar	2 egg yolks
1 rounded tsp. cocoa	1 cup chopped nuts
½ cup butter	2 egg whites
1 tsp. vanilla	½ box vanilla wafers

Mix together the sugar, cocoa, butter, vanilla, and egg yolks. Add nuts after other ingredients have been well blended. Beat egg whites stiff. Add to mixture. Crush ½ box vanilla wafers. Line 8x8" glass buttered dish. Turn in mixture. Add remaining crumbs on top. Put in refrigerator.

## COCONUT PECAN TORTE

Jenny Van Veen

1 (3¼-oz.) pkg. vanilla or coconut pudding	2¼ cups powdered sugar
1½ cups milk	⅛ tsp. almond extract
24 ladyfingers, split	½ cup chopped pecans
¼ cup orange juice	2 cups grated coconut, toasted
2 3 cup softened butter	whipped cream

Prepare pudding according to package directions, using only 1½ cups milk. Cover surface with waxed paper and cool. Line an 8" square pan with several layers of waxed paper, allowing paper to extend as 2" tabs above edge of dish. Line bottom and sides of pan with ladyfingers. Sprinkle with 2 Tbsp. orange juice. Cream butter until light and fluffy. Alternately add sugar and pudding, then add almond extract, pecans and coconut. Spread one-third of mixture on ladyfingers. Arrange ½ of remaining ladyfingers on mixture. Sprinkle with 1 Tbsp. orange juice. Top with another layer of pudding mixture. Repeat layers again. Chill thoroughly, at least 4 hours. Grasp paper tabs to remove from dish. Lift onto serving platter, slide waxed paper from underneath. Garnish with whipped cream. Makes 12 servings.

## CREAM PUFFS

Pauline Rietveld

½ cup water	½ cup sugar
¼ cup shortening	1 / 3 cup evaporated milk
½ cup flour	¼ tsp. salt
2 eggs	1 tsp. vanilla
¼ tsp. salt	¼ cup powdered sugar
<b>Cream Puff filling:</b>	1 Tbsp. water
2 / 3 cup Crisco	

Bring water to boil. Add shortening and stir until melted. Quickly add flour and salt. Cook 1 minute or until mixture forms compact mass. Cool slightly. Add eggs one at a time, and blend until thick and shiny. Shape by spoonful on a greased cookie sheet. Bake at 450 degrees for 10 minutes. Reduce to 350 degrees for 25 minutes. Let cool and fill. **Filling:** Combine shortening, sugar, milk, salt and vanilla. Beat vigorously for 10 minutes. Combine powdered sugar and water and mix with first mixture. Let cool. Open cream puffs and fill with filling.

## SODA CRACKER DESSERT

Mrs. Frank Hiemstra

6 egg whites	1 cup nuts, chopped
⅛ tsp. salt	Vanilla
1 rounded tsp. cream of tartar	<b>Topping:</b>
1¾ cups sugar	1 can apricot, pineapple pie filling
36 soda crackers, crushed	1 envelope prepared dream whip

Add salt to egg whites, beat till foamy, add cream of tartar, beat until stiff, gradually add sugar, crumbs, nuts and vanilla. Grease 9x12" pan lightly, bake in 350 degree oven 25 minutes. Let stand until cold. Top with 1 can apricot, pineapple pie filling, mixed with 1 envelope of prepared Dream Whip. Put on baked crust. Sprinkle with coconut.

**SALAD OR DESSERT**

Mrs. Larry Van Zante

**Crust:**

1/2 cup butter  
1/4 cup brown sugar

1 cup flour  
3/4 cup chopped nuts

**Filling:**

3 pkgs. strawberry jello  
3 cups boiling water  
2 pkg. frozen strawberries

**Topping:**

24 marshmallows  
2/3 cup milk  
1 pkg. Dream Whip

Mix together the ingredients for the crust and pat into a 9 x 13" pan. Bake 15 minutes at 325 degrees. Dissolve the jello in the boiling water, stir in the strawberries and pour over crust. Let this congeal. Melt the marshmallows in the milk, let cool, then add the whipped Dream Whip and pour over the jello mixture.

**MINT DAZZLER**

Love Scholte

Vanilla or graham cracker crust  
to cover 8x12" pan  
1/2 cup butter  
1 cup powdered sugar  
3 slightly beaten eggs

3 squares melted bitter chocolate  
1 1/2 cups whipping cream  
18-oz. pkg. miniature marshmallows  
1/2 cup crushed peppermint  
stick candy

Cream butter and sugar and add eggs and melted chocolate and pour over the graham cracker crust. Whip the cream and add the marshmallow and candy and pour over the other layer. At Christmas time this may be decorated with red or green sugar. Keeps several days in the refrigerator.

**RHUBARB COBBLER**

Marilyn DeKruyff

2 eggs  
1 cup sugar  
2 cups flour  
2 tsp. baking powder  
1/2 tsp. salt

1 cup milk  
2 Tbsp. oil  
5 cups chopped rhubarb  
1 1/2 cups sugar

Mix first 7 ingredients, pour over 5 cups of chopped rhubarb in buttered pan. Put 1 1/2 cups sugar over all. Bake at 350 degrees for 1 hour.

**EGYPTIAN TORTE**

Mrs. Paul Farver

1 1/3 cups cream  
1 1/3 cups sugar  
4 egg yolks  
1 cup chopped dates  
1 tsp. vanilla

1 cup chopped toasted almonds  
1 pkg. cake mix, yellow  
toasted coconut or coconut  
1 cup cream, whipped and sweetened

Cook cream, sugar, egg yolks and dates over low heat until thickened. Remove from heat and add vanilla and chopped almonds. Use above as filling between layers of cake which has been divided into 4 layers. Frost sides and top of cake with whipped cream. Good bridge dessert.

## ICE CREAM PINEAPPLE DESSERT

Donna Steenhoek  
Nola Emmert

- |                           |                                       |
|---------------------------|---------------------------------------|
| 1 cup corn flake crumbs   | 1 3½-oz. pkg. instant van.pudding mix |
| 1 Tbsp. sugar             | 1 pint vanilla ice cream, softened    |
| 1 3 cup margarine, melted | 1 can crushed pineapple (1 lb. 4 oz.) |
| 1 cup milk                | 1 Tbsp. cornstarch                    |

Combine crumbs, sugar, and margarine in 8-inch square pan. Mix well. Press firmly to bottom of pan. Chill. (May use graham cracker crust.) Pour milk into large mixing bowl. Add pudding mix and ice cream. Beat slowly one to two minutes. Pour into crust. Chill. Drain pineapple, reserving ½ cup syrup. In small pan combine cornstarch with small amount of syrup until smooth. Stir in pineapple and remainder of the ½ cup syrup. Bring to boil over medium heat, stirring constantly until thick and clear. Chill. Spread over white layer. Chill one hour before serving. May be varied by using any desired canned pie filling in place of the pineapple layer.

## FROST ON THE PUMPKIN

Emily Thies

- |                                |                               |
|--------------------------------|-------------------------------|
| 1 cup flour                    | 1¼ cups sugar                 |
| ¼ cup sugar                    | ½ tsp. salt                   |
| ½ cup oleo                     | ½ tsp. ginger                 |
| ½ cup nuts                     | ¼ tsp. nutmeg                 |
| 1 cup cooked or canned pumpkin | 1 cup whipping cream, whipped |

Make a crumb mixture with the 1 cup flour, ¼ cup sugar, oleo and nuts. Mix and spread very thin on dripping pan. Bake 375 degrees 12-15 minutes until light brown. Crumb with fork while hot. Place half of cooled crumbs in an 8 x 8" pan. Mix the rest of the ingredients and pour over crumbs. Top with 1 pint vanilla ice cream and the rest of the crumbs.

## KIDS' FAVORITE DESSERT

Marlys De Wild  
Helen Klein

- |  |  |
|--|--|
| Prepare any crumb crust in a 9x13" pan | 1 quart softened vanilla ice cream       |
| 2 pkgs. chocolate instant pudding      | 1 cup heavy cream, whipped and sweetened |
| 2 pkgs. vanilla instant pudding        | Milk chocolate shavings or curls         |
| 3 cups milk                            |  |

Add instant puddings to the milk and beat until thick. Blend in softened ice cream. Fold into crumb crust. When set, top with sweetened whipped cream. Garnish with chocolate shavings or curls. Refrigerate. Serves 12-15.

### Variation:

#### Crust:

- 12 soda crackers
- 12 graham crackers
- 2 Tbsp. brown sugar
- ½ cup oleo

Use just 2 pkgs. of vanilla instant pudding and 2 cups of milk and ½ gallon of Butterbrickle Ice Cream instead of the 1 qt. vanilla and 1 qt. chocolate.

## LEMON CHEESE CAKE

Robert Maurer

### **Crust:**

28 graham crackers, crumbed  
¼ cup sugar  
¼ lb. margarine, melted

Mix crackers, sugar and margarine together and pat into an ungreased 9 x 13 x 2-inch pan.

### **Filling:**

1 pkg. lemon jello	1 8-oz. pkg. cream cheese
½ cup sugar	1 large can Milnot
1 cup hot water	(chilled overnight)

Dissolve jello in water and cool. Soften cream cheese and mix with sugar until light and fluffy. When jello is cool, slowly add to cream cheese mixture beating well after each addition. Beat Milnot in large bowl until stiff then add to jello and cream cheese mixture. Pour over graham cracker crust. Spread graham cracker crumbs on top. Chill several hours.

## LIME-SHERBET ICE CREAM DESSERT

Kathy Blom

1½ cups Ritz cracker crumbs  
4 Tbsp. sugar  
7-8 Tbsp. melted butter  
1 quart lime sherbet  
1 quart vanilla ice cream

### **Topping:**

4 Tbsp. Real Lemon  
(bottled lemon juice)  
1 cup sugar  
6 Tbsp. butter  
2 well-beaten eggs

Combine crumbs, sugar and 7-8 Tbsp. butter and press into a 9x13" pan. Mix together 1 quart lime sherbet and 1 quart vanilla ice cream and spread on the crust. Freeze. Combine lemon juice, sugar and butter. Cook over low heat until slightly thickened. Add some of the hot mixture to the beaten eggs and then add to the hot mixture. Cook 2 more minutes. Beat vigorously. Cool. Pour over ice cream and freeze.

## LEMON FREEZE WITH BLUEBERRIES

Carol Vruwink

1½ cups cold milk  
1 pkg. (4 serving size)  
lemon instant pudding mix  
½ tsp. lemon rind  
1 pint frozen whipped  
topping, thawed

1 cup blueberries  
¼ cup firmly packed brown sugar  
⅛ tsp. cinnamon  
Additional whipped topping  
for decoration

Pour milk into 1 quart bowl. Add pudding mix and lemon rind. Beat slowly until well blended, 1-2 minutes. Blend in 1 pint thawed topping. Pour into 8x4" loaf pan. Freeze until firm, 4 hours or overnight. Unmold onto serving platter. Decorate around base and top with whipped topping as desired. Return to freezer. Just before serving combine sugar, berries and cinnamon. Spoon onto top of mold and around base. Serves 6-8.

## FOUR-LAYER DESSERT

Susie Boot

**First Layer:**  
1 cup flour 1/2 cup melted margarine  
1/2 cup chopped pecans

Mix thoroughly and pat into a 9 x 13 pan. Bake 15 minutes at 350 degrees. Cool.

**Second Layer:**  
1 8 oz. pkg. cream cheese, softened to room temperature 1 cup powdered sugar  
1 cup Cool Whip

Mix ingredients together and spread over first layer. Chill.

**Third Layer:**  
2 pkgs. instant pudding mix (any desired flavor combination) 3 cups milk  
1 tsp. vanilla

Mix together and beat until thick, pour over second layer. Chill.

### Fourth Layer:

Top with Cool Whip or whipped cream sweetened with powdered sugar. Sprinkle chopped pecans on top.

## MOCHA DELIGHT

Love Scholte

1 1/2 Tbsp. instant coffee 1 pint whipping cream  
3/4 cup hot water 1 loaf angel food cake  
1/2 lb. marshmallows nutmeats

Dissolve coffee in hot water and add marshmallows. Cool. Break angel food cake loaf into pieces. Whip cream and stir into cooled coffee and marshmallow mixture. Alternate layers of cake and cream mixture in two 8x8" pans. Sprinkle with nuts and cut in squares. Serves 18.

## ENGLISH PIE

Mrs. Irwin J. Lubbers  
Des Moines, Iowa

1 1/2 cups of diced apples 1 1/2 tsp. baking powder  
1 / 3 cup of broken nutmeats pinch of salt  
3/4 cup sugar ice cream or fruit with whipped cream  
1 beaten egg  
1/2 cup flour

Mix the first four ingredients, then sift the flour, baking powder and salt into the first mixture. Bake 30 minutes at 375 degrees in a greased pie tin. Serve with topping of ice cream or whipped cream and fruit.

**PINE-COT PARFAIT (1 gallon freezer)****Mrs. J. A. Kuyper**

1 box strawberry jello	1 No. 2½ can apricot halves
2 cups boiling water	1½ cups water
2 cups sugar	2 cups cream
1 cup pineapple juice	¼ tsp. salt

Dissolve jello in boiling water; add sugar and salt; and cool. Put apricots through sieve. Add pineapple juice and 1½ cups water and blend with jello mixture. Whip the 2 cups of cream and stir into fruit mixture. Freeze.

**ICE CREAM FOR FREEZER****Mrs. Richard Slings**

4 eggs	1 pint ½ and ½
2½ cups sugar	1 pint whipping cream, whipped
½ tsp. salt	1 quart cold milk
2½ tsp. vanilla	

Mix the eggs, sugar and salt until thick. Combine all ingredients and freeze. Makes 1 gallon.

**PINK ARCTIC DELIGHT****Mrs. Dean Butler**

<b>Crust:</b>	½ cup oleo
1 cup unsifted flour	½ cup flaked coconut
¼ cup firmly packed brown sugar	

<b>Filling:</b>	1 tsp. almond extract
½ cup oleo	1 tsp. vanilla
2 cups powdered sugar	½ tsp. grated orange rind (optional)
3 eggs, separated	½ gallon strawberry ice cream

Preheat oven to 400 degrees. **Crust:** In medium bowl combine flour and sugar. Cut in oleo until mixture resembles a coarse meal. Stir in coconut. Press into bottom of a 9x13" pan. Bake at 400 degrees for 12-15 minutes until golden brown. Remove from oven and while hot stir with spoon; pat crumbs into same 9x13" pan. Cool. **Filling:** In large mixer bowl cream oleo, gradually beat in sugar. Add egg yolks, almond extract, vanilla and orange rind, beat until fluffy. In small mixer bowl beat egg whites until stiff, fold into oleo mixture. Spread over crust. Freeze. Top with strawberry ice cream that has been softened enough to spread. Freeze until firm. (Yield: 15-18 servings.)

**RHUBARB CRUNCH****Marlys De Wild**

3 cups rhubarb, cut up	<b>Topping:</b>
2 eggs, beaten	¾ cup brown sugar
1 cup granulated sugar	1 cup flour
2 Tbsp. flour	½ cup butter

Beat eggs, add flour and sugar. Blend. Add rhubarb, coating the pieces well. Put into greased 8x8" pan. Combine the brown sugar, flour and butter and sprinkle over rhubarb. Bake 45 minutes at 350 degrees. Serves 8 or 9.

**RASPBERRY CRUNCH DESSERT**

Ed Van Arkel

2 10-oz. pkg. frozen red raspberries, Thaw and drain, save juice

**Crunch:**1 cup butter  
1/2 cup brown sugar  
2 cups flour  
Nuts**Topping:**1 large package miniature  
marshmallows  
2 cups whipped cream or  
1 large Cool Whip

Mix the butter, brown sugar and flour and spread in 9x13" pan. Bake at 400 degrees, 12-15 minutes. When cool, stir with fork until crumbly. Add any kind of nuts you wish. Heat juice and dissolve 1 large pkg. miniature marshmallows in that. Cool. Add 2 cups whipped cream. Add raspberries. Put half of crunch in bottom of pan. Spread mixture over that. Put rest of crumbs on top. Chill.

**ZUIDER ZEE**

Catharina Benes

**Crust:**1 pkg. Holland rusks  
1/2 cup softened butter or margarine  
1/4 cup sugar  
1 tsp. cinnamon

2 Tbsp. cornstarch

1/4 tsp. salt  
2 cups milk  
1/2 tsp. vanilla**Filling:**

1/4 cup sugar

2 egg whites

1/4 cup sugar

2 egg yolks

Roll rusks fine. Blend with softened butter or margarine, sugar and cinnamon. Save a little for top. Press rest evenly against bottom and sides of 8" pie pan. **Filling:** Blend sugar, cornstarch and salt in saucepan, gradually stir in milk. Cook and stir over moderate heat until mixture thickens, about 1 minute. Remove from heat, stir half of mixture into 2 beaten egg yolks. Return to remaining mixture in pan. Boil 1 minute more stirring constantly. Add vanilla. Pour into crust. Beat egg whites until stiff, but not dry, gradually beat in sugar. Spread meringue on filling. Sprinkle with remaining Holland Rusk crumbs. Bake in hot oven (425 degrees) 5 minutes.

**RED PLUM COBLER**

Dody Boat

3 cups sliced pitted red plums

1/2 tsp. cinnamon

1 cup sugar

1 cup prepared biscuit mix

2 Tbsp. cornstarch

1 Tbsp. sugar

1 cup water

1/3 cup milk

1 Tbsp. butter

Combine plums, sugar and cornstarch in sauce pan. Add water and cook stirring constantly until mixture comes to boil. Remove from heat and stir in butter and cinnamon. Pour into greased 1 1/2 quart casserole. Place in hot oven while you prepare biscuit topping. Combine biscuit mix and sugar. Add milk and stir to make a soft dough, with fork, beat 20 strokes. Drop by spoonful on top of hot plum mixture. Bake at 400 degrees for 25 minutes or until mixture is bubbly and biscuits brown. Serve warm in bowls topped with ice cream.

# Recipes

A decorative border surrounds the central text. At the top and bottom, there are illustrations of birds perched on a branch, flanked by ornate, symmetrical floral and scrollwork designs. The border is composed of dark, elegant lines.

Meats and Casseroles

*Vleeschotels  
en Eenspangerechten*



## PEPPER STEAK AND TOMATOES

Betty O'Dell

1 lb. flank steak	2 tsp. soy sauce
1 lb. green peppers	2 tsp. spiced black soybeans (optional)
1 lb. tomatoes	2 cloves garlic
½ lb. onions	1 cup chicken broth
1 tsp. salt	3 tsp. cornstarch
1 tsp. sugar	
1 tsp. MSG	

Trim and wipe steak. Slice cross-grained to obtain thin slices about 3"x1"x1/8". Cut peppers into eighths. Cut tomatoes and onions into eighths. Crush garlic. Mix cornstarch with ½ cup broth. Saute garlic in 3 Tbsp. hot fat until light brown. Stir in meat, turning on high flame for 2 minutes. Pour steak into warm bowl and set aside. Saute onions and peppers for 5 minutes, then add tomatoes, salt, sugar, MSG, soy sauce, ½ cup broth. Cover and cook vigorously for 2 minutes. Add cornstarch mixture, stir, cover and simmer 2 minutes. Blend in meat. Serves 6.

## AFTERNOON STEW

Jackie Harvey  
Mrs. Roger Duven

1½-2 lbs. stew meat (do not brown)	1 can mushrooms (optional)
3 - 6 carrots (cut)	1 pint tomatoes
1 - 2 large onions (sliced thick)	½ cup water
2 large potatoes (sliced thick)	Salt to taste
1 small can peas (optional)	Pepper to taste

Cook in roasting pan or tightly covered pot at 275 degrees all afternoon or 5 hours. Do not uncover until finished cooking. Thicken with flour and water.

Variation: Omit 1 pint tomatoes and flour to thicken. Add 1 can tomato soup and 2 Tbsp. tapioca.

## HAM IN BEER

Joy Hedrick

10-12 lb. fully cooked ham	3 whole black peppers
1 cup sliced onion	1 pint beer
2 bay leaves	Glaze:
¼ cup brown sugar	½ cup brown sugar
4 sprigs parsley	¼ cup honey
6 whole cloves	Whole cloves

Preheat oven to 325 degrees. Place ham fat side up in shallow roasting pan. Place onion and bay leaves on ham; sprinkle with sugar, parsley, cloves and pepper. Insert meat thermometer in thickest part away from bone. Pour beer in pan. Cover tightly with foil. Bake, basting every 30 minutes with beer in pan, about 3 hours or until thermometer registers 130 degrees. Remove ham from oven, take off foil. Make glaze. Remove from pan and pour off drippings, reserve 2 Tbsp. (not fat). Combine with brown sugar and honey. Increase oven temperature to 400 degrees. Stud with cloves. Brush with ½ the glaze. Return to oven and bake 30 minutes basting every 10 minutes with more glaze. Cool 20 minutes before carving.

**CHICKEN WITH ALMOND RICE****Mrs. Kenneth A. Dykstra**

4-6 chicken breasts or 1 frying chicken, cut up (2½-3 lbs.)	1 4 oz. can sliced mushrooms
¼ cup butter or margarine	1 Tbsp. instant minced onion
1 10½ oz. can condensed chicken consomme undiluted	¼ tsp. salt
1 cup uncooked rice	½ cup toasted blanched slivered almonds

Brown chicken in butter. In a separate pan, combine consomme, rice, mushrooms and liquid, onion and salt, boil 5 minutes. Stir in almonds. Turn into 2 qt. casserole, top with chicken. Cover and bake in 300 degree oven for 45 minutes. Makes 4-6 servings.

**SALISBURY STEAK****Margaret Vander Kraan Thorpe**

2 lbs. ground chuck	½ tsp. pepper
¼ cup minced onion	Dash of thyme
2 Tbsp. minced green pepper	4 Tbsp. sherry or fruit juice
1 clove garlic, minced	2 Tbsp. margarine or butter
2 Tbsp. minced parsley	1 (10¾ oz.) can of beef or mushroom gravy
2 tsp. salt	1 (4 oz.) can, mushrooms, drained

Mix beef, onion, green pepper, garlic, parsley, salt, pepper, thyme, and 2 Tbsp. sherry. Shape into patties ¾" thick. Brown patties in butter or oleo on both sides. Mix beef gravy, 2 Tbsp. sherry and the mushrooms. Pour over meat patties, cover and simmer 30 minutes. Serve patties with gravy. Makes 6-8 servings.

**SWEET CHILI SAUCE MEAT BALLS****Mrs. Jim Brandl**

3 lbs. ground beef	1 cup cracker crumbs
½ tsp. garlic salt	<b>Sauce:</b>
1 egg with 1 onion chopped in blender	2 bottles chili sauce
Salt and pepper	1 bottle water
1¼ tsp. sweet basil	3 Tbsp. brown sugar
3 eggs	2 Tbsp. vinegar

Mix meat, eggs and spices and make balls. Brown. Drain. Add sauce and simmer 1 hour. This freezes beautifully. Perfect for appetizers or with spaghetti or a meal by themselves.

**TERIYAKI STEAK****Joan Farver**

1½ lbs. flank or top round steak	⅛ tsp. powdered garlic
1 cup beef bouillon or 2 cubes dissolved in 1 cup hot water	1 tsp. pepper
1 tsp. salt	½ cup soy sauce
1/3 cup finely chopped onion	2 Tbsp. fresh lemon juice
	2 Tbsp. honey

Marinate steak in above for 24 hours and broil.

## STUDIO STEAK

Betty Bergman

3-4 inch sirloin steak                      ½ to ¾ pound of butter  
3 cups salt                                      hamburger buns  
¾ cup water

Make a paste of the salt and water. Put the steak in a roasting pan and sprinkle with freshly ground pepper. Pour melted butter over the steak, and cover the top of the steak with the salt paste. Put a rim of aluminum foil around the steak, covering the butter (to keep salt from falling in). Bake at 325 degrees for 3 hours or more. To serve: remove salt crust, slice steak and serve on a bun dipped in butter.

## WESSON PEPPER STEAK

Betty Bergman

2 Tbsp. cracked black pepper              2 Tbsp. Worcestershire sauce  
2 lbs. lean sirloin steak                      ½ cup consommee  
(1½" thick)                                      ½ cup minced parsley  
1/3 cup Wesson oil

Press cracked pepper into both sides of steak. Brown both sides quickly in hot Wesson oil. Lower heat and cook to desired doneness. Remove steak to warm platter, keep warm. Pour off excess oil. Stir in consommee, or hot water, the Worcestershire and the parsley. Heat and serve over steaks.

## PINEAPPLE CHICKEN

Betty O'Dell

1 lb. uncooked chicken                      1 Tbsp. cornstarch  
1 tsp. salt    2 tsp. cold water  
2 Tbsp. soy sauce                              Chopped ginger  
1½ cups onions (sliced lengthwise)      10 water chestnuts, cut lengthwise  
1 cup celery (cut diagonally)              4 large slices of pineapple  
1 pkg. snow peas  
4 Tbsp. pineapple juice

Dredge chicken meat, cut in 1-inch pieces, with a mixture of cornstarch, salt, water, soy sauce and a little ginger. Saute onions in 1 Tbsp. oil for 2 minutes and remove from pan. Saute celery, chestnuts, and peas in 1 Tbsp. oil for 2 minutes or less and remove from pan. Saute the dredge chicken in 2 Tbsp. oil until brown. Add the vegetables, pineapple (cut in wedges) and pineapple juice to the chicken and simmer until thoroughly heated. Serves 6.

## SHERRIED ROUND STEAK

Sandy Kuiper

1 pkg. mixed dried fruit                      Salt and pepper  
2-3 lbs. round steak                              1 tsp. Worcestershire sauce  
1 cup cooking sherry

Brown round steak, season with salt and pepper and Worcestershire sauce. Stew mixed fruit according to directions. When stewed, add ½ cup sherry and pour over round steak. Bake in 350 degree oven for 45 minutes, covered. Add remaining sherry and continue cooking until done. Leave cover off last 5 minutes.

## BAKED CHICKEN SUPREME

Mrs. Roy Andeweg  
Fourth Edition (1948)

1 chicken, cooked and diced	2 eggs
6 to 8 cups soft bread crumbs	½ tsp. baking powder
1 cup celery, diced	1½ to 2 cups milk
1 onion, diced	Salt, pepper, and sage to taste
1/3 cup chicken fat or butter	

Place diced chicken in buttered baking dish. Fry onion in fat. Add bread crumbs, celery, and baking powder. Beat eggs, add milk, and mix all together well as for dressing. Grind chicken skin and add to dressing. Pour dressing over chicken. Top with mushroom soup if desired. Top with buttered toast crumbs. Bake 350 degrees for 1 hour. 12-15 servings.

## ANN LANDER'S MEAT LOAF

Mrs. Julie Vos

2 lbs. ground round steak	1 tsp. Accent
2 eggs	½ cup warm water
1½ cups bread crumbs	1 pkg. onion soup mix
¾ cup catsup	1 (8-oz.) can tomato sauce

Combine thoroughly, all but the tomato sauce. Put into loaf pan, cover with 2 strips of bacon if you like that flavor and pour over all, one can tomato sauce. Bake 1 hour at 350 degrees.

## DELICIOUS BLENDER MEAT LOAF

Mrs. Paul Klyn

1 egg	1 tsp. salt
½ cup water	½ tsp. sage
1 small, onion, quartered	¼ tsp. pepper
Tops from 4-5 ribs celery, in pieces	2 lbs. ground beef
4-5 sprigs parsley	½ lb. bulk pork sausage

Place all but the meat in a blender and blend until vegetables are chopped. Mix the ground beef and sausage together. Pack into loaf pan and bake at 350 degrees for 1¼ hours. This meat loaf is good hot or cold, and it can be sliced into neat, thin slices when cold so the leftovers are fine for sandwiches. 8 servings or more.

## SPAGHETTI SAUCE

Elva Roorda

1 lb. hamburger	1 (8 oz.) can tomato sauce
1 (6 oz.) can tomato paste	1 sauce can of water
¼ tsp. crushed red pepper	¼ tsp. garlic salt
½ tsp. ground whole pepper	1 Tbsp. minced onion
2 bay leaves	

Brown hamburger with a little salt and pepper. Mix sauces, water and spices. Simmer 30 minutes.

## PORK CHOPS CACCIATORA

Nan Froelich

6 pork chops about $\frac{3}{4}$ inch thick	1 (1 lb.) can (2 cups) tomatoes
$\frac{1}{2}$ tsp. salt	1 Tbsp. brown sugar
6 thin onion slices	6 green pepper rings
1 envelope spaghetti sauce mix	

Trim fat from meat and brown the pork chops, season with salt and pepper. Place in  $11\frac{1}{2} \times 7\frac{1}{2} \times 1\frac{1}{2}$  inch baking dish. Top each chop with onion slice. Combine next 3 ingredients, pour over chops. Cover with foil, bake in moderate oven (350 degrees) 1 hour. Uncover, top chops with green pepper slice, bake 15 minutes. Serve with hot cooked rice. Makes 6 servings.

## HAM LOAF OR HAM ROLLS

Mrs. John TerLouw

1 lb. ground smoked ham	$\frac{3}{4}$ cup brown sugar
1 lb. ground fresh lean pork	2 Tbsp. water
1 cup cracker crumbs	2 Tbsp. vinegar
2 eggs, beaten	1 Tbsp. prepared mustard
1 cup milk	

Mix the meat, crumbs, eggs and milk and mold into oblong rolls. Bake 1 hour in open pan. Pour off fat. Mix the sugar, water, vinegar and mustard. Pour over rolls. Baste or turn rolls while baking another  $\frac{1}{2}$  hour. May be made into a meat loaf, basting with the glaze during the last half hour of baking.

## PARTY CHICKEN

Mrs. Edwin Mulder  
Hackensack, New Jersey

8 chicken breasts, boned and skinned	4 oz. shredded dried beef
8 slices of bacon	1 carton sour cream
	1 can mushroom soup, undiluted

Roll up each chicken breast in a slice of bacon. Lay the shredded dried beef in bottom of 9 x 13 inch greased pan, then lay the rolled up chicken on top of the beef. Mix together the dairy sour cream and mushroom soup and pour over the chicken breasts, cover, and marinate overnight and the next day in the refrigerator. Remove from refrigerator and place in 275 degree oven and bake  $3\frac{1}{2}$  hours. Leave covered until the last  $\frac{1}{2}$  hour. Serve with rice.

## POOR MAN'S LOBSTER

Mrs. Leroy Schakel

1- $1\frac{1}{2}$ lbs. torsk, pollack, cod or other white fish	1 Tbsp. lemon juice
1 bay leaf	1 Tbsp. salt
	Butter

Use boneless white fish fillet. Bring to boil, 3 quarts of water, bay leaf and salt. Cut fish in serving pieces. Drop into boiling water. Add lemon juice. When water boils again, boil 10 minutes. Remove from water and place on broiler pan. Drizzle butter over top of each piece and broil until it just begins to brown on top. 5-10 minutes. Serve with more melted butter. Easily overcooked.

**DEVILED STEAK**

Elsie Whalley

2 lbs. round steak	1/2 cup water
1/4 cup flour	1 Tbsp. lemon juice
2 tsp. salt	1 tsp. dry mustard
1/4 tsp. pepper	1 Tbsp. Worcestershire sauce
1 medium onion, sliced	1/8 tsp. cayenne (optional)
1 cup tomato juice	1 can mushrooms

Cut steak into strips. Shake in flour, salt and pepper mixture. Brown. Add onion and brown slightly. Make a sauce out of the remaining ingredients. Mix meat, sauce and mushrooms. Put into a casserole, bake at 350 degrees until meat is tender.

**BEEF STEW STROGANOFF**

Alice Carlson

3 lbs. stew meat	1/4 - 1/2 cup dry sherry
3 cans cream of mushroom soup	Button mushrooms
1/2 envelope dry onion soup	

Use as many button mushrooms as desired before serving. Bake at 350 degrees for 3 hours. Serve over rice, cooked with bouillon cube added to water.

**FAVORITE MEATLOAF**

Anita De Heus

1 lb. hamburger	1 tsp. salt
3 slices bread	1/4 tsp. pepper
1 cup milk	1 Tbsp. Worcestershire sauce
1 egg	1/4 tsp. celery salt, sage
1/4 cup minced onion	or poultry seasoning

Tear bread into pieces and place in mixing bowl. Add milk, beaten egg, meat and seasonings. Place lightly in baking dish. Bake 1 hour at 330 degrees. You may wish to pour off some broth as it is quite juicy.

**BEEF WITH CAULIFLOWER AND SNOW PEAS**

Betty O'Dell

2 Tbsp. oil	1 clove garlic
1 lb. beef	4 Tbsp. onion, chopped
2 Tbsp. salt	dash of pepper
1 cup bouillon	1 medium cauliflower (pieces)
1 pkg. of snow peas (or fresh or frozen peas)	2 Tbsp. cornstarch
1/2 cup water	2 Tbsp. soy sauce

In 2 Tbsp. oil brown the garlic and remove. Add beef, cut in small thin slices and saute until brown. Add onion, salt and pepper. Cook a few seconds. Add 1 cup bouillon, cauliflower (broken in pieces), and peas. Cook about 5 minutes or until cauliflower and peas are thoroughly heated but not soft. Add mixture of cornstarch, soy sauce and water; cook a few minutes longer to thicken, stirring slowly. Serve hot. Serves 6-8.

## RUNZAS

Mrs. Bill Herzog

(An old German recipe for meat and cabbage filled rolls.)

### Dough:

2 cups warm water  
2 pkgs. active dry yeast  
½ cup sugar  
1½ tsp. salt  
1 egg  
¼ cup oil or melted butter or margarine  
6½ cups flour

### Filling:

1½ lbs. hamburger  
½ cup chopped onion  
3 cups shredded cabbage  
½ cup water  
1½ tsp. salt  
½ tsp. pepper

Mix and dissolve water, yeast, sugar, salt. Add egg and oil. Stir in flour. Put in refrigerator four hours. Prepare filling. Brown hamburger and onion. Drain off grease. Add cabbage and rest of ingredients. Simmer 15-20 minutes. Cool completely. Preparing rolls: Roll dough into an oblong shape and cut into 16 squares. Divide hamburger mixture between squares. Pull four sides up and press ends together. Place on greased cookie sheet and let rise. Bake 25-40 minutes or until browned in a 350 degree oven.

## STEAK IN SOUR CREAM SAUCE

Barb Braafhart

1 lb. tenderized round steak	2 tsp. instant minced onion
¼ cup flour	2 Tbsp. water
¼ tsp. salt	1 cup dairy or imitation sour cream
⅛ tsp. pepper	1 tsp. oleo
2 Tbsp. oil	½ tsp. parsley flakes
½ can cream mushroom soup	

Cut steak into 4 pieces. Coat with mixture of flour, salt and pepper. Brown in oil in large skillet. Drain excess fat. Add soup, onions and water. Reduce heat, simmer covered 5-10 minutes until tender. Add remaining ingredients. Heat thoroughly but do not boil. Serve hot. You may substitute ½ cup mushrooms for soup and minute steaks for round steak.

## SPAGHETTI AND MEAT BALLS

Helen Klein

¼ lb. sausage	¼ tsp. nutmeg
1 lb. hamburger	½ tsp. salt
2 Tbsp. chopped onion	¼ tsp. pepper
2 eggs	4 cups tomato juice
1 cup soft bread crumbs	

Mix well with hands. Make into ball size of walnut. Roll balls in flour. Heat the tomato juice in large pan with cover. When juice bubbles, drop in meat balls. Cover and simmer several hours, very low heat. An hour before serving, remove cover and add seasonings as desired. Keep uncovered so it will thicken slightly. Possible Seasonings: 1 tsp. instant coffee, celery leaves, sage, pepper, paprika, sugar, poultry seasoning, salt, garlic. Stir gently to combine and simmer 1 hour. About 15 minutes before time to eat, cook spaghetti. Drain, and add to juice mix.

**MEAT LOAF****Mrs. John Ter Louw**

1 lb. ground beef	1/4 tsp. pepper
1/2 lb. pork sausage	1/4 cup chopped onion
3/4 cup uncooked oatmeal	1 cup tomato juice
1 tsp. salt	1 egg

Mix all together thoroughly. Pack in loaf pan. Bake 1 1/2 hours at 350 degrees.

**DUCK LUAU****Mary Farver Griffith**

6-8 large ducks	1 1/2 cups white wine or water
Salt and pepper	1 6 oz. can frozen orange juice
6-8 apples	1 1/2 cups honey or maple syrup
6-8 carrots	1 13 1/4 oz. can crushed pineapple
6-8 small onions	and juice

Stuff ducks with cut up fruit and vegetables. Place in large roasting pan with cover. Add wine or water to about 1/2" depth. Roast covered 250-275 degrees for 6 hours or all day. Uncover and drain liquid and remove vegetables and fruit stuffing. Roast uncovered a few minutes to brown lightly. Mix orange juice, syrup or honey and crushed pineapple, spoon over duck and bake until they are glazed (about 1 hour).

**MINIATURE MEAT LOAVES****Gladys Power**

1 1/2 lbs. ground beef	<b>Tomato-Mushroom sauce:</b>
1 cup quick rolled oats	1 can cream of mushroom soup
1 tsp. salt	1 can cream of tomato soup
1/4 tsp. pepper	1/2 cup chopped green pepper,
1/2 tsp. oregano, optional	optional
1 egg, beaten	2 tsp. paprika
1 cup milk	

Mix first 7 ingredients together. Form into 6 or 8 small loaves. Place in a baking dish. Score top of each loaf. Combine the ingredients for the sauce and heat to boiling. Pour sauce over the loaves. Bake in 325 degree oven for 1 hour, basting once or twice.

**IRISH-ITALIAN SPAGHETTI****Sandy Kuiper**

1 onion, chopped	Dash of red pepper
2 Tbsp. salad or olive oil	1/2 tsp. chili powder
1 pound ground beef	1/2 tsp. tabasco sauce
1 tsp. salt	1 10 1/2 oz. can cream of mushroom
1/4 tsp. black pepper	soup
2 tsp. worcestershire sauce	1 can tomato soup
1 (8 oz.) package spaghetti	1/2 cup parmesan cheese, grated

Brown onion in hot oil, add meat and seasonings, brown lightly. Cover and simmer 10 minutes. Add soups and simmer, covered, 45 minutes. Cook spaghetti. Drain, rinse with hot water. Serves 4 to 6.

## HAM BALLS

Mrs. Walter Roorda  
Doris Horrigan

2 lbs. fresh ham  
2 lbs. fresh pork  
2 cups crushed graham crackers  
2 eggs, slightly beaten  
1½ cups milk

### Sauce:

1 (10½ oz.) can condensed  
tomato soup  
1½ cups brown sugar, firmly packed  
½ cup vinegar  
1 tsp. dry mustard

Grind the ham and pork together. Add the crackers, eggs and milk. Make into balls, use an ice cream dipper for this. Put into a 13 x 9 inch pan. Blend the ingredients for the sauce together until smooth, pour over meat balls. Bake 2 hours at 325 degree oven. Twice during baking, laddle the sauce over balls. Yield 24 balls.

## EASY BEEF CHOP SUEY

Helen Boertje

1 lb. ground beef  
1 small onion, cut in 8ths  
1 4 oz. can whole mushrooms  
3 Tbsp. soy sauce  
2 Tbsp. corn starch

½ cup water  
1 can (5-6½ oz.) water chestnuts,  
drained and halved  
Cooked rice  
Chow mein noodles

Brown beef and onion in frying pan. Drain off fat. Add mushrooms and soy sauce, water chestnuts. Blend cornstarch with water and stir into mixture. Heat until thickened. Serve on rice. Top with chow mein noodles. For variety, add bean sprouts or Chinese vegetables. Serves 4.

## ITALIAN MEAT LOAF

Betty Bergman

1 cup bread crumbs  
1½ cups milk  
4 lbs. ground beef  
4 eggs  
1 cup Romano cheese

½ cup grated onion  
2 Tbsp. Worcestershire sauce  
1 tsp. salt  
1 tsp. pepper  
Catsup

Soak the crumbs in the milk. Then add all the ingredients, mix well, and shape into loaf. Place in shallow pan. Spread catsup over loaves. Bake 350 degrees for 45 minutes.

## PORK CHOPS WITH CHINESE RICE

Nola Vander Streek

6 pork chops, ½" thick  
¾ cup uncooked rice  
½ tsp. curry powder  
1 (10 oz.) can cream of  
mushroom soup

1 (12½ oz.) can La Choy Chinese  
vegetables  
Juice from can of vegetables and  
enough water to make 2½ cups  
liquid

Combine curry powder, soup, vegetables and about half of liquid in casserole. Add rice and lay salted chops on top. Bake, uncovered, in 350 degree oven for 1 hour, 20 min. When about half of time has elapsed, add balance of liquid.

**BAR-B-Q RIBS**

Mrs. Marvin Tysseling

3 lbs. ribs	1 tsp. salt
Liquid smoke	1 tsp. chili powder
1 cup catsup	1 cup water
¼ cup Worcestershire sauce	1 tsp. celery seed or ½ tsp. salt
¼ cup lemon	

Brush the ribs with liquid smoke and brown for 30 minutes at 450 degrees. Heat to boiling the rest of the ingredients and pour over ribs. Reduce heat to 350 degrees and bake 1 hour, basting often.

**HAWAIIAN WEINERS, Sweet and sour**

Mrs. Harry Grond

1 (8 oz.) can tomato sauce	1 Tbsp. vinegar
1 (9 oz.) can pineapple tidbits and juice	2 tsp. prepared mustard
Dash salt	1 Tbsp. finely chopped onion
1 Tbsp. brown sugar	½ tsp. chili powder
½ tsp. burnt sugar flavoring	1½ lbs. weiners

Combine all except weiners and cook uncovered 5 minutes, stirring. Add weiners and cook another 5 minutes, cover, simmer until heated through.

**SALMON LOAF**

Helen Boertje

1 lb. can salmon	44 crackers or ¼ lb. crushed
2 eggs	1 salmon can filled with milk

Mix thoroughly and bake in bread pan 350 degrees for 1 hour.

**HAM LOAF**Mrs. M. M. Dockendorff  
Fourth Edition (1948)

1½ lbs. ground ham	¾ cup half and half cream
1 tsp. prepared mustard	1 beaten egg
1 Tbsp. chopped parsley	¼ cup brown sugar
¾ cup quick-cooking oats	¼ cup vinegar

Combine all except brown sugar and vinegar. Place in 6 x 9 inch baking dish. Heat vinegar and sugar to dissolve sugar. Pour this over ham. Bake in 350 degree oven for 1 hour. Serves 6.

**SPICED STEWING BEEF**Mrs. James Vande Berg  
Carol Vruwink

2 lbs. stewing beef, cubed	3 sliced onions
½ tsp. cinnamon	4 Tbsp. sugar
1 tsp. salt	½ tsp. pepper
1 bay leaf	½ cup vinegar

Saute beef with onions. Mix remaining ingredients and add to meat. Add boiling water to nearly cover. Simmer 2 hours. Thicken the gravy. Serve on noodles.

**CHICKEN DIVAN**

Ann Mentink

2 (10 oz.) pkg. frozen broccoli	1 tsp. curry powder
8-10 chicken breasts, cooked and boned	½ cup shredded sharp cheese
3 cans cream of chicken soup	Salt and pepper
¼ cups mayonnaise	½ cup bread crumbs
1½ tsp. lemon juice	1 Tbsp. butter

Cook broccoli in salted water until tender and drain. Arrange stalks in greased baking dish. Place chicken on top. Mix soup, mayonnaise, lemon juice. Sprinkle with cheese. Combine crumbs and butter, sprinkle over all. Bake at 350 degrees 25-30 minutes or till heated through. Serve with a dish of rice. Serves 6-8.

**SWEET 'n' SOUR SPARE-RIBS**Mrs. Jim Arendt  
Montezuma, Iowa

2 lbs. spareribs	6 Tbsp. sugar
¾ cup water	3 Tbsp. soysauce
3 tsp. vinegar	½ tsp. garlic

Brown the spareribs that have been dredged in flour, salt and pepper. Pour the rest of the ingredients over the browned meat. Bake uncovered 1-1½ hours at 325 degrees. Baste every so often.

**TOP STOVE MEAT LOAF**

Mrs. Forrest Roorda

1½-2 lbs. ground beef	1 tsp. salt
½ cup bread crumbs	Dash of pepper
1 egg	1-2 Tbsp. shortening
¼ - ½ cup chopped onion	¼ cup water
1 can tomato soup	

Mix ½ can soup, beef, crumbs, egg, onion, salt and pepper. Shape into 2 loaves and brown in hot shortening, turning. Cover and simmer for ½ hour. Drip off fat. Add water and rest of soup mixed together, pouring over meat and simmer 10 minutes, dipping with a tablespoon and pouring soup over meat while simmering. Cheese slices may be added on top when ready to serve.

**ALL-AFTERNOON CHICKEN**

Murial Humphrey

1 whole chicken  
Salt and Pepper  
Butter or margarine

Wash the chicken. Douse with seasoned salt and pepper. Rub with butter or margarine, don't be too sparing. Line a bread pan with foil, one sheet lengthwise (overlapping about 4") and one sheet widthwise, overlapping. Put chicken into pan and wrap foil tightly around it. Roast at 450 degrees for 1 hour and 325 degrees for the rest of the afternoon, 2-4 hours. Great for shopping days!

**EASY BARBEQUED WEINERS****Mrs. Louie Schippers**

1 pkg. weiners  
 1 small onion, diced  
 1 Tbsp. butter

1/2 cup catsup  
 1 cup tomato juice

Saute onion in butter, add catsup and tomato juice. Cook a few minutes. Pour over weiners that have been placed in baking dish. Bake in 375 degree oven till hot and bubbly, 35-40 minutes.

**RABBIT MARINADE****Anita Whitaker  
Carol Vruwink**

1 onion, sliced  
 1 tsp. salt  
 1 tsp. poultry seasoning  
 1/8 tsp. pepper

2 Tbsp. vinegar  
 1 Tbsp. Worcestershire sauce  
 1 cup cut-up rabbit  
 1/2 cup cooking wine

Mix the first six ingredients and rub on cut-up rabbit. Let set overnight in refrigerator. Drain, reserving marinade and brown rabbit. Mix remaining marinade with 1/2 cup cooking wine, 1/2 cup hot water. Bake, covered, for 1 1/2 hours at 350 degrees.

**CHICKEN CASSEROLE****Nan Froelich**

2 lbs. cooked, cut up chicken  
 1 small can sliced mushrooms  
 1 small green pepper, diced  
 1/3 cup slivered almonds

1/2 can concentrated orange juice  
 1 can mushroom soup  
 1 small can pimentos  
 Butter crumbs or Rice Krispies

Mix together. Place in buttered casserole. Cover with butter crumbs or crushed Rice Krispies. Bake 40 minutes at 350 degrees.

**BARBECUED MEAT LOAF****Mrs. Ray J. De Haan**

3 lbs. hamburger  
 2 eggs  
 1/2 cup catsup  
 1 tsp. salt  
 Cracker crumbs or bread crumbs

1/2 cup chopped onion  
 1/4 tsp. pepper  
 1/2 cup celery (cut fine)  
 1/2 cup Maasdam's Sorghum

Shape into a loaf. Bake in medium oven until brown.

**EASY BARBECUED CHICKEN****Mrs. John (Betty) Sikkink  
Des Moines, Iowa**

1 average sized fryer  
 1 cup catsup  
 1 16 oz. bottle Pepsi Cola

Pour in a kettle the catsup and Pepsi and place washed chicken pieces in the mixture. Bring to a boil and keep a gentle, rolling boil--the mixture will gradually cook away and coat the chicken. Cook approximately one hour. Do not bake. This sauce is also good with pork.

**BEEF AND BISCUIT CASSEROLE**

Marie Blecha

1¼ lb. hamburger	½ tsp. garlic salt
¼ cup chopped green pepper	1½ cups sharp, shredded cheese
½ cup chopped onion	½ cup dairy sour cream
2 tsp. chili powder	1 egg, beaten
1 can (8 oz.) tomato sauce	1 can (8 oz.) biscuits

Brown hamburger, onion and green pepper in large frying pan, drain. Add tomato sauce, chili powder and garlic salt and simmer. Combine ½ cup cheese, (reserve rest for topping,) add sour cream and egg, mix well. Remove mixture from heat and stir in sour cream and egg mixture. Pour in casserole and put 1 can 8 oz. biscuits (separate them) on top and sprinkle rest of cheese on top of biscuits. Bake 375 degrees for 25 or 30 minutes or until a golden brown.

**BEEF CASSEROLE**

Mrs. C. L. Vander Ploeg

1 large onion (diced)	Dash of pepper
2 Tbsp. butter	3 stalks celery (diced)
½ cup water	1 can cr. of mushroom soup
1 small can chow mein noodles	½ tsp. salt
	2 cups leftover diced roast

Saute onion and celery in butter. Stir in soup, water, salt and pepper. Add the roast. Put in baking dish, cover and bake 30 minutes. Sprinkle noodles on top and bake uncovered 10 minutes. Serves 4.

To make recipe larger add ½ largest can chow mein noodles to casserole, 4 cups diced roast and 1 can cream of celery soup. Sprinkle rest of noodles on top and bake accordingly.

**GROUND BEEF CHOW MEIN**

Mrs. Marvin Tysseling

1 lb. ground beef	2 Tbsp. corn starch
2 cups sliced celery	2 tsp. soy sauce
1 pkg. dry onion soup	1½ cups water
1 can bean sprouts	

Saute beef and celery; sprinkle with soup, cornstarch and add soy sauce, water and bean sprouts. Partially cover and simmer for 10 minutes. Serve over rice. Serves 4-6.

**FAVORITE CASSEROLE**

Evelyn Van Dusseldorp

1 to 1½ lbs. hashbrown potatoes	1 to 2 cups peas
1 lb. lean hamburger	Salt and pepper to taste
1 onion cut fine	1 can cheese soup

Layer potatoes, hamburger, onions, peas in large flat buttered casserole dish. Pour over this 1 can cheese soup mixed with ¾ can milk. Bake 1½ hours at 325 degrees.

**MEAL IN ONE CASSEROLE****Mrs. Marion De Geus**

- |                                |                          |
|--------------------------------|--------------------------|
| 4 medium potatoes              | 2 medium onions          |
| 1 (No. 2) can cream-style corn | 1 lb. bulk sausage       |
| 1 (8 oz.) can tomato sauce     | Salt and pepper to taste |

Place ingredients in greased casserole in the following order - potatoes, onion, corn, sausage, tomato sauce and seasoning. Make the sausage in patties or small balls and pour tomato sauce over all. Cover and bake in 350 degree oven for 20 minutes. Then uncover and bake about 40 minutes longer until it browns nicely and potatoes are tender.

**HOPPERGOSH****Mrs. J. E. Schuitz**  
(1959 Cookbook)

- |                          |                      |
|--------------------------|----------------------|
| 2 lbs. fresh ham, ground | 2 small onions       |
| 1 qt. tomato juice       | 1 Tbsp. green pepper |
| 3/4 cup rice             | Salt and pepper      |

Mix and put in casserole. Cook 2 hours in moderate oven. Stir during cooking.

**HOT SEAFOOD SALAD****Maurine Timmer**

- |                                  |                               |
|----------------------------------|-------------------------------|
| 1/2 cup chopped green pepper     | 1/2 tsp. salt                 |
| 3 Tbsp. chopped onion            | 1/2 tsp. Worcestershire sauce |
| 1 1/4 cups chopped celery        | 1 cup minute rice             |
| 1 cup mayonnaise or miracle whip | (or more to stretch recipe)   |
| 1 can crab meat                  | 2/3 can cr. celery soup       |
| 2 cans shrimp                    | Crushed potato chips          |

Mix all ingredients. Put crushed potato chips on top. Bake at 375 degrees for about 30 minutes. This is easy to make the night before, refrigerate, then bake.

**HOT DISH****Mrs. Fred Hawker**  
**Greene, Iowa**

- |                             |                               |
|-----------------------------|-------------------------------|
| 2 cups cubed cooked ham     | 1 tsp. grated onions          |
| 1 can mushroom soup         | 1/3 lb. grated cheddar cheese |
| 1 small can mushrooms       | 1 Tbsp. lemon juice           |
| 1 cup diced celery (cooked) | 3 hard boiled eggs diced      |
| 3 cups cooked rice          | 1/2 tsp. salt                 |
| 3/4 cup Hellman's Mayonaise |                               |

Mix lightly and turn into greased casserole. Bake 1 hour at 375 degrees. Last 10 minutes top with Special K Cereal, slivered almonds, parts of cheese.

## HAM AND RICE CASSEROLE

Mrs. A. C. Rempe

¼ cup marg. or butter  
¼ cup flour  
1½ cups milk  
½ cup salad dressing  
½ tsp. salt  
2 cups cubed ham  
2 cups cooked rice

½ cup sliced water chestnuts  
¼ cup shredded Parmesan cheese  
½ cup chopped green pepper  
2 Tbsp. chopped pimento

Make cream sauce with butter, milk and flour. Stir in salt and salad dressing. Add remaining ingredients and toss well. Pour into greased casserole. Cover and bake 30 minutes at 350 degrees.

## COMPANY CASSEROLE

Mrs. Roy Van Essen

2 lbs. ground beef  
1 pkg. noodles  
1½ tsp. salt  
1 cup of peas  
2 Tbsp. butter

2 med. onions (chopped)  
1½ cups grated cheese  
1 can celery soup  
3 eggs, beaten  
Buttered crumbs

Cook noodles to tender. Drain, add soup and ½ cup water. Saute onion in butter, add meat and cook until slightly browned. Add salt, peas and the soup-noodle mixture. Pour in casserole and let stand overnight. (In refrigerator-develops flavor.) When ready to bake, mix in the shredded cheese and pour beaten eggs over cheese. Add buttered crumbs and bake 1 hour. Serves 12.

## TUNA-CRACKER CASSEROLE

Mrs. Harry Grand

1 cup cracker crumbs  
1 can cr. celery soup

1 small can tuna fish  
2 slightly beaten eggs

Mix all ingredients and put in a loaf pan and bake at 350 degrees for 35-40 minutes.

## ESCALLOPED CHICKEN

Mrs. J. M. Cook  
Fifth Edition (1959)

Stew one 4 to 5 pound fat hen. When tender remove meat from bones. Leave in good-size pieces. Let broth cool and when cool, skim off fat which has risen.

Toast 6 to 8 slices of bread and spread with fat from chicken. Then cut in cubes. In a buttered casserole place a layer of toast cubes, then a layer of chicken ending with chicken. Season as you place in casserole. Mix 1½ Tbsp. cornstarch in a little water or broth. Stir this into 3 cups of the chicken broth and bring just to a boil. Pour over the chicken.

Grind the skin and place on top along with buttered bread crumbs. Bake 1 hour at 350 degrees.

## BAKED SEAFOOD

Mrs. A. B. Van Houweling  
(1959 Cookbook)

1 cup raw rice	5 Tbsp. butter
1½ cups chopped celery	5 Tbsp. flour
½ cup chopped onion	2½ cups milk
¼ cup chopped green pepper	1 tsp. salt
6 Tbsp. butter	1 tsp. Worcestershire sauce
1 cup mayonnaise	Dash of nutmeg
1 can shrimp	1 can crab

Cook rice in 2 quarts boiling water until tender; drain. Saute celery, onion and pepper until partly cooked. Mix mayonnaise, shrimp and crab. Make white sauce of butter, flour, milk, salt. Add vegetables. Put rice in buttered casserole 8 x 12 inches. Pour a little vegetables mixture over rice, then shrimp and crab, and rest of creamed vegetables. Buttered crumbs over top. Bake 1 hour at 350 degrees. 10 to 12 servings.

## 5 CAN CASSEROLE

Mrs. Henry A. Dykstra  
Fifth Edition (1959)

1 can chicken	1 can chow mein
1 can chicken soup with rice	noodles
1 small can carnation milk	1 can cr. mushroom soup

Mix in casserole and bake 45 minutes in a 350 degree oven.

## EASY HAM CASSEROLE

Janna Van Vliet

1 cup cooked rice	Diced onions to taste
1 cup diced ham (or more)	1 cup diced cheese
	1 can tomato soup

Mix the above ingredients and bake for 1 hour in a 350 degree oven.

## TEXAS BEEF CASSEROLE

Nola Vander Streek

3 onions, sliced	2 cups cooked tomatoes
1 green pepper, minced	2 cups uncooked noodles
½ cup chopped celery	1 tsp. chili powder
3 Tbsp. fat	2 tsp. salt
1 lb. ground beef	⅛ tsp. pepper

Saute sliced onion and green pepper or celery (using only celery or some of each depending on family taste) in fat until onions are yellow. Add ground beef and fry until crumbly but not crisp. (If in a hurry I don't brown beef.) Stir in remaining ingredients. Pour into greased 2 qt. baking dish. Bake, covered, at 350 degrees for 1 hour, removing cover for last 15 minutes. Add tomato juice or water if liquid is absorbed too fast. Approximately 6 servings.

## SHOPPERS CASSEROLE

Gladys Power

¼ lb. dried beef,  
shredded  
2 hard boiled eggs,  
diced  
¼ tsp. rosemary,  
crushed  
1 can milk (soup can)  
Parsley fresh or  
dried (Optional)  
2 cups grated cheddar  
cheese

1 cup uncooked macaroni  
¼ tsp. salt  
1 can mushroom soup  
2 Tbsp. grated onions or  
1 tsp. onion flakes  
Buttered bread crumbs  
1½-2 cups cooked pork,  
turkey or chicken  
may be used.

Combine and put into 1½-2 qt. casserole. Cover and refrigerate overnight or equivalent hours. Sprinkle cheese on top then bread crumbs. Bake uncovered in 350 degree oven for 35-45 minutes. Serves 6-8.

## CHICKEN-'N-STUFFING SCALLOP

Lorraine (De Haan) Porter

1 (8 oz.) pkg. (3½ cups)  
herb-seasoned stuffing  
3 cups cooked or  
canned chicken  
½ cup butter or marg.  
½ cup enriched flour

Dash pepper  
4 cups chicken broth  
6 slightly beaten eggs  
1 recipe Pimiento  
Mushroom Sauce

Prepare stuffing according to package directions for dry stuffing. Spread in a 13 x 9 x 2 inch baking dish; top with layer of chicken. In a large saucepan melt butter; blend in flour and seasonings. Add cool broth; cook and stir till mixture thickens. Stir small amount hot mixture into eggs; return to hot mixture; pour over chicken. Bake in slow oven (325 degrees) 40 to 45 minutes or till knife inserted halfway to center comes out clean. Let stand 5 minutes to set; cut squares and serve with Pimiento Mushroom Sauce: Mix 1 can condensed cream of mushroom soup, ¼ cup milk; 1 cup dairy sour cream, and ¼ cup chopped pimiento. Heat and stir till hot.

## CHICKEN CASSEROLE

Dorothy Bosch

Mrs. Vivian Huisman, Grand Rapids, Mich.

Mrs. Fred Hawker

Carol Vruwink

Mrs. Elmer Groenendyk

1 can cr. mushroom soup  
1 can evaporated  
milk (14½ oz.)  
1 frying chicken,  
cut up

1 can cr. celery soup or  
1 can chicken with  
rice soup  
1 cup uncooked rice  
1 pkg. dry onion  
soup mix

Mix soups (except onion soup mix), milk and rice in buttered large oblong pan; arrange chicken on mixture. Sprinkle with dry soup mix; cover dish tightly with foil. Bake for 2 hours at 325 degrees.

**RANCH STYLE PORK AND BEANS****Mrs. Don De Reus**

- |                                  |   |
|----------------------------------|---|
| 1 lb. hamburger                  | 1 envelope Lipton onion soup            |
| 2 (1 lb.) cans<br>pork and beans | 1 (1 lb.) can kidney<br>beans (drained) |
| 1 cup ketchup                    | 1/2 cup cold water                      |
| 2 Tbsp. prepared mustard         | 2 tsp. cider vinegar                    |

Brown hamburger in butter or oleo. Add all other ingredients and bake 45 minutes in 400 degree oven. Serves 10.

**HAMBURGER AND RICE CASSEROLE****Mrs. J. E. Shultz  
Fifth Edition (1959)**

- |            |                      |
|------------|----------------------|
| 1 cup rice | 2 cups boiling water |
|------------|----------------------|

Add rice to boiling water, cover tightly, and stand aside for 14 minutes. Brown 1 1/2 lb. hamburger and set aside. Chop 1 cup fresh celery, 1 cup raw onion, and 1 green pepper into rather fine pieces.

Combine the above ingredients with 1 can mushroom soup, 1 can cream of chicken soup. Place in a shallow baking dish, cover with crushed corn flakes, and bake 40 minutes at 350 degrees.

**CREAM TUNA ON ONION BISCUIT SQUARES****Carol Vruwink**

- |                                   |  |
|-----------------------------------|--|
| 2 cups biscuit mix                | 1 can (3 1/2 oz.) french<br>fried onions           |
| 3/4 cup milk                      | 1 can cr. mushroom soup                            |
| 2/3 cup milk                      | 1/8 tsp. pepper                                    |
| 1/2 cup chopped stuffed<br>olives | 1 can (6 1/2 oz.) flaked or<br>chunk tuna, drained |
| Parsley flakes                    |  |

Combine biscuit mix, 1 cup of onions (crumbled) and 3/4 cup milk. Mix until moistened. Spread dough in bottom of greased 8" square pan. Bake at 425 degrees for 15 minutes. Combine soup, 2/3 cup milk, pepper, olives and tuna in saucepan, heating gently. Heat remaining onions as directed on label. Cut biscuit square into 6 pieces. Top each serving with tuna mixture, then heated onions and parsley flakes. Serves 6.

**TUNA FISH CASSEROLE****Mrs. Nelle Vander Linden  
Fifth Edition (1959)**

- |                       |                                  |
|-----------------------|----------------------------------|
| 2 cups cooked noodles | 1 small can pimiento,<br>chopped |
| 1 can tuna fish       | 4 hard boiled eggs,<br>chopped   |
| 3 Tbsp. flour         | 2 cups celery, chopped           |
| 5 Tbsp. butter        | 1 can mushroom soup              |
| 2 cups milk           |                                  |

Make white sauce and add pimiento. Combine with noodles, tuna, and eggs. Top with buttered bread crumbs. Bake at 375 degrees for 1 hour.

## TUNA CASSEROLE

Mrs. Wm. Bosch  
Phyllis Kooyman

2 cans tuna, drained  
1/4 cup chopped onion  
1/2 cup milk  
1 can mushroom soup  
1/2 cup mayonnaise

1 pkg. frozen peas and carrots,  
cooked (or peas only)  
Macaroni cooked  
(1 cup uncooked)

Mix all ingredients and bake 30 minutes in a 350 degree oven.

**Variation:** Substitute noodles for macaroni; add 1/2 cup Velveeta cheese melted in soup and milk; 2 eggs, hardboiled and chopped. Onion is optional. Top with bar-b-que potato chips.

## HAM CASSEROLE

Helen Klein  
Hazel Vander Pol

2 lbs. lean ground ham  
1 lb. grated cheese  
3 tsp. horseradish  
3 tsp. dry mustard  
Dash of pepper

12 oz. frozen uncooked  
noodles  
1 quart milk  
1/2 cup flour

Mix the ham, noodles and cheese together and place in a 9 x 13 pan. Mix the remaining ingredients and pour over the ham mixture. Bake in a 325 degree oven for 1 1/2 hours.

**Variation:** Use 4 cups cubed ham and cube cheese; dry noodles, cooked. Make a medium white sauce with the flour, milk and spices. Bake 45 minutes at 350 degrees.

## BAKED BEANS

Verla Wehde

1 lb. ground beef  
2 large onions  
1 lb. brown sugar

2 large cans pork and beans  
(approx. 3 lb. 3 oz. size)  
1 small bottle catsup

Drain beans. Butter large casserole and put in layer of beans, layer of ground beef, and layer of thinly sliced onions. Repeat until all used. On top sprinkle 1 lb. of brown sugar. Pour over bottle of catsup. Lay strips of bacon on top. Bake at 325 degrees for 3 hours. This recipe serves a large number and can be put together early in the day. May also be baked at a lower temperature for a longer period of time - a very flexible recipe.

## WEINER-BEAN POT

Nola Emmert

2 (1 lb.) cans (4 cups)  
pork & beans in tomato sauce  
1/2 envelope (1/4 cup) dry  
onion soup mix  
1/3 cup catsup

2 Tbsp. brown sugar  
1 Tbsp. prepared mustard  
1 lb. (8-10) frankfurters  
cut in 1/2 inch slices

Combine all ingredients with 1/4 cup water in 2 quart casserole or bean pot. Bake uncovered in moderate oven (350 degrees) for 1 hour, stirring once or twice. Makes 6-8 servings.

**MEAT BALLS WITH RICE**

Mrs. Richard Slings

2 lbs. ground beef	Salt & pepper
1½ lbs. ground pork	1½ cups cracker crumbs
1 medium onion	1 cup milk
1 cup raw rice	Tomato soup to cover
3 eggs	

Mix and form into balls. Cover with soup and bake 2 hours at 325 degrees. Freezes well.

**SEVEN LAYER DINNER**Shirley Borgman  
Mrs. Verlan Den Adel

1 lb. raw hamburger	2 cups diced potatoes (raw)
1 cup chopped onion	1 small can tomato soup
1/3 cup rice(uncooked)	½ soup can of water
1½ cups diced carrots (raw) or	
1 box Peas or both	

Put in casserole starting in bottom with hamburger. Sprinkle layers with salt and pepper and baked covered dish in 300 degree oven about 2 hours.

**Variation:** Six Layers--omit rice, use 2 cups canned tomatoes instead of soup and water. Slice carrots and potatoes. Uncover last hour of baking.

**HAMBURGER RICE DINNER**Tene Van Roekel  
Mrs. Forrest Roorda

2 lbs. hamburger	1 can cr. celery soup (optional)
1 small onion, chopped	1 can cr. chicken soup
½ -1 cup chopped celery	1 can cr. mushroom soup
2/3 cup raw rice	

Brown hamburger and chopped onion in skillet, season to taste. Add remaining ingredients. Bake in greased casserole 1 hour and 15 minutes. Remove cover last half hour. May add 1 can chow mein noodles. Bake in a 350 degree oven.

**SKILLET DINNER**

Mrs. Harry Grond

2 Tbsp. shortening	1 lb. hamburger, browned in shortening
1 can tomato soup	1 can red kidney beans (rinsed and drained)
1 soup can water	¼ tsp. pepper
1 cup diced celery	1/3 cup uncooked regular rice
½ cup diced onion	
1 tsp. salt	
1 Tbsp. Worcestershire sauce	

Put lightly cooked hamburger in baking dish, add all the other ingredients, stir through and bake at 350 degrees about 1½ hours or until rice kernels are done and liquid absorbed.

## "UNBEATABLE" CASSEROLE

Mrs. Willis De Geus  
Mrs. Arnold De Jong  
Carol Vruwink

- |                              |                              |
|------------------------------|------------------------------|
| 2 lbs. lean ground beef      | 1 can pimentos               |
| 1 small onion, chopped       | (drained & snipped)          |
| 1 med. pkg. fine-cut noodles | 1 can mushrooms, drained     |
| 1 can cr. of mushroom soup   | ½ lb. cheddar cheese, grated |
| 1 can cr. of chicken soup    | Salt and pepper to taste     |
| 1 can cream-style corn       | 1 green pepper, chopped      |

Brown meat and onion and simmer in a little water until tender. Cook noodles and drain well. Combine all ingredients and transfer to oiled baking pan or casserole - one big one or two smaller ones. Top with buttered crumbs and bake at 350 degrees for about 1 hour.

**Variation:** Use 1 lb. hamburger and 2 cups noodles. To the first four ingredients add 1 can whole kernel corn, drained; 1 can tomato soup and 1 jar stuffed olives. Bake at 350 degrees, 25 minutes.

## ONE-DISH MEAL CASSEROLE

Paula Boehlje

- |                                   |   |
|-----------------------------------|---|
| 1 lb. ground beef                 | ¾ cup milk                              |
| 1 large can mixed vegetables      | Salt and pepper to taste                |
| 1 onion finely chopped            | 1 cup grated American cheese            |
| ½ cup finely chopped green pepper | Baking powder biscuits<br>(unbaked mix) |
| 1 can Cream of Celery Soup        |   |

Lightly brown meat and drain off all grease. Put in bottom of lightly greased large casserole. Drain the vegetables and put over meat. Sprinkle on the onion, green pepper, salt and pepper. Combine the soup and milk until smooth and pour over all. Cover the top with the grated cheese. Bake in 350 degree oven about 40 minutes, or until bubbly and brown. Remove from oven and cover the top with baking powder biscuits. Turn oven to 450 degrees and bake another 15 minutes or until biscuits are brown.

## HAMBURGER-VEGETABLE DINNER

Tene Van Roekel

- |                                      |                           |
|--------------------------------------|---------------------------|
| 1½ lb. hamburger                     | 6 carrots (diced)         |
| 8 medium potatoes<br>(thinly sliced) | 1 pkg. frozen peas        |
| 1/3 cup raw rice                     | 2 stalks celery           |
| 4 small onions                       | 1 can cream mushroom soup |

Line baking dish with hamburger, season, add a layer of sliced potatoes--rice--onions--peas--carrots and celery. Thin a can of mushroom soup to gravy consistency. Pour over all-cover with lid first half hour. Then bake uncovered 350 degrees for 1½ hours.

## CHEESY BEEF CASSEROLE

Mrs. R. E. Woodford

1 (8 oz.) pkg. noodles  
(cooked & drained)  
1 lb. ground beef

1 Tbsp. salad oil  
2 (8 oz.) cans tomato  
sauce

### Combine:

1 pt. (2 cups) cottage  
cheese  
1 (8 oz.) pkg. cream cheese  
¼ cup sour cream

1/3 cup chopped onions  
1 Tbsp. finely chopped  
green pepper

Brown beef and add tomato sauce. Spread half of the noodles in an oiled casserole. Cover with cheese mixture. Remaining noodles over cheese. Top with ground beef mixture. Bake uncovered for 30 minutes at 350 degrees. This is a large recipe - can be divided into 2 casseroles. Also it freezes cooked or uncooked beautifully.

## FU MAN CHEW CASSEROLE

Mrs. Jim Brandl

2 Tbsp. oil  
2 lbs. ground beef  
(crumbled)  
1 cup uncooked rice  
1 flat can water chestnuts,  
drained and sliced  
1 pkg. frozen pea pods

1 cup chopped onion  
2 cans cream of mushroom soup  
1 can bean sprouts with liquid  
4 Tbsp. soy sauce  
Salt and pepper to taste  
1 can chow mein noodles

Put oil in a big skillet. Add onion and saute for 5 minutes. Add ground beef, when beef is brown and drained add soup, rice, bean sprouts, water chestnuts, soy sauce, salt and pepper.

Pour into large casserole and bake covered 30 minutes at 350 degrees. Then add frozen peas (thawed enough to separate.) Stir them in and top it all with 1 can chow mein noodles. Bake uncovered, for another 30 minutes at 350 degrees.

## FAMILY LASAGNE

Mrs. Roger Duven

**Brown:** 2 lb. hamburger, 1½ tsp. salt. When browned drain off fat and stir in 1 cup cottage cheese.

**Add:** to hamburger mixture; 1 large and 1 small can tomato sauce; 1 small can tomato paste; 1 small minced onion; 1 tsp. each oregano and parsley flakes, ¼ tsp. chili powder; ¾ tsp. garlic salt.

**Cook:** Lasagne noodles as directed.

**Layer:** as follows: Noodles length of 9 x 13 baking dish, meat sauce, Parmesan cheese. Noodles width of dish, meat sauce, 1 package grated Mozzarella cheese.

**Bake:** 45 minutes at 350 degrees or 1 hour if you have prepared earlier in day. Let stand 10 minutes before cutting.

## SAVORY MEAT BALL CASSEROLE

Mrs. Dick Vanden Oever

Combine:

1 lb. ground beef	1/4 lb. pork sausage
1/2 cup dry bread crumbs	1/3 cup evaporated milk
2 Tbsp. chopped onion	1 tsp. chili powder
1/8 tsp. black pepper	

Shape into balls. Brown. Cover and cook 10 minutes. Place in 2 1/2 quart casserole.

Combine:

1 can cr. celery soup	1 cup evaporated milk
1 can cr. mushroom soup	1/2 cup water

Heat until steaming. Pour over meat balls and top with biscuits. Bake at 400 degrees for 20-25 minutes.

## CHILI-CHEESE BISCUITS

Sift together:

1 1/2 cups flour	3 tsp. baking powder
1/2 tsp. chili powder	1/4 tsp. salt

Cut in 1/3 cup shortening (part butter) until particles are fine. Combine:

1 unbeaten egg	1/3 cup evaporated milk
----------------	-------------------------

Add to dry ingredients - stir until dough clings together. Knead on floured surface 10 times. Roll out to 12 inch rectangle. Sprinkle with 1 1/2 cups shredded American cheese and 1 Tbsp. parsley flakes. Roll up - cut into 8 slices.

## HOME STYLE LASAGNE

Marlys De Wild  
Dorothy Vander Leest

2 Tbsp. olive oil	1/4 tsp. pepper
2 cloves garlic, minced	1/2 tsp. sugar
1 tsp. oregano, leaf	1/2 lb. lasagne noodles
1 lb. ground chuck	1 lb. cottage cheese
1 pkg. dry onion soup	1/2 lb. or more Mozzarella cheese
1 (15 oz.) tomato sauce	2 Tbsp. Parmesan cheese
1 (12 oz.) tomato paste	
1/2 tsp. salt	

Brown garlic and meat in olive oil. Add remaining ingredients, except for cheeses and noodles. Cover, simmer for an hour. Cook noodles according to pkg. directions, add 2 Tbsp. olive oil to water when boiling noodles. Drain and keep in cold water.

Place small amount of meat in pan or casserole. (12 x 9 pan or 2 qt. casserole) Place layer of noodles over meat sauce, top with meat sauce, cottage cheese, Mozzarella cheese - repeat layers ending with sauce and Parmesan cheese on top. Bake 350 degrees for 30-40 minutes. Serves 10.

**Variation:** Use 1 large onion, minced in place of dry onion soup; add garlic to taste (may not need 2 cloves). Add 1 tsp. sweet basil. Omit cottage cheese.

1 lb. ground beef	¼ cup fine dry bread
¼ cup finely chopped onion	crumbs
1 small clove garlic, minced	1 egg slightly beaten
1 can golden mushroom soup	1 Tbsp. shortening
2 Tbsp. vinegar	½ cup drained chopped canned tomatoes
2 Tbsp. brown sugar	2 Tbsp. soy sauce
Dash pepper	Cooked rice

Mix beef, crumbs, onion, egg and garlic; shape into 16 meatballs. In skillet brown meatballs in shortening; pour off fat. Add remaining ingredients except rice. Cover; cook over low heat 20 minutes or until done. Stir now and then. Serve with rice. Makes about 3½ cups.

### CONTINENTAL RICE

¼ cup butter or margarine	1-3 oz. can mushroom
½ cup raw rice	2 tbsps. chopped parsley (dried)
1 can onion soup	1 can water

Saute rice and mushrooms in butter for 5 minutes. Add soup and water. Cook covered for 30 minutes on medium heat. Add chopped parsley and place in buttered 1½ or 2 qt. casserole. Bake uncovered at 325 degrees 10 minutes to fluff rice.

### MOCK ESCALOPED CHICKEN

Mrs. Louie Schippers

1 lb. beef (ground)	1 cup milk
1 egg beaten	¼ cup chopped onions
2 cups bread crumbs	½ tsp. sage, salt & pepper to taste
1 can chicken noodle soup	

Brown the meat and onions lightly, combine the crumbs, beaten egg, soup, milk and seasoning. Add to meat and onion mixture. Put in 9 x 9 pan and bake at 350 degrees for 60 or 90 minutes. Meat must be browned first otherwise it will taste like meat loaf.

### CREAMED TACOS

Doris Horrigan

1 lb. ground round beef	Salt and garlic salt
1 can cr. chicken soup	1 med. onion, chopped
1 small can pet milk	1 can cr. mushroom soup
½ lb. grated sharp cheese	1 can chili with beans
	1 pkg. tortilla (12)

Mix meat, onion, soups, milk and chili. Add salts. Dip tortilla in hot grease until soft. Line baking pan with ½ of tortillas, cover with ½ meat mixture and ½ cheese. Repeat with second ½ of tortilla, meat and cheese. Bake 350 degrees 45 minutes. Serves 8.

## ENCHILADA CASSEROLE

Mrs. N. E. Ryerson

- |                             |                                  |
|-----------------------------|----------------------------------|
| 1 large onion, chopped      | 12 corn tortillas                |
| 1 to 1½ lb. ground beef     | 1 lb. grated cheese              |
| 1 can tomato paste          | 1 large can ripe olives (sliced) |
| 1 cup water                 | 1 can Chili and beans            |
| 1 large can enchilada sauce |                                  |

Brown onion and ground beef. Combine tomato paste, water and enchilada sauce. Add to meat mixture and bring to a boil. Place a layer of ¼ meat mixture in a 2 quart greased casserole. Cover with 3 tortillas. Cover tortillas with ¼ of the cheese and olives. Alternate remaining ingredients in layers making 4 layers of each. Pour on Chili and beans before adding top layer of cheese and olives. Bake 325 degrees for 1 hour. Serves 6.

## TACO CASSEROLE

Maxine Huffman

- |                                 |  |
|---------------------------------|--|
| 2 lb. hamburger                 | ½ tsp. oregano                         |
| 1 or 2 large onions, chopped    | ½ tsp. cumin                           |
| 2 garlic cloves, diced          | 1 large bag tortilla chips             |
| 1 large can tomato sauce        | 2 cans red beans                       |
| 1 cup tomato juice              | 2 cups shredded lettuce                |
| 1 green chili, diced (optional) | 2 diced tomatoes                       |
| 3 Tbsp. chili powder            | 1 cup grated cheddar cheese (optional) |

Brown hamburger, 1 chopped onion and garlic; add tomato sauce, tomato juice, green chili and spices. Place a layer of tortilla chips on bottom of large greased casserole. Cover with a layer of meat mixture and 1 can of beans. Repeat; end with a third layer of tortilla chips. Bake, covered for 1 hour; uncover for last 10 to 15 minutes. Cover top with a thick layer of lettuce, remaining onion, fresh tomato and grated cheese just before serving. Serves 8.

## SALMAGUNDI BAKE

Mrs. Ron Schipper

- |                             |  |
|-----------------------------|--|
| ¾ cup uncooked rice         | 1 lb. ground beef                                  |
| 1½ tsp. salt                | 1 tsp. salt  |
| Dash pepper                 | 1 (12 oz.) can (1½ cup) whole kernel corn, drained |
| 2 (8 oz.) cans tomato sauce | 2-3 tsp. chili powder                              |
| 1 cup hot water             | 4 slices bacon (optional)                          |
| 1 cup chopped onion         |  |
| ½ cup chopped grn. pepper   |  |

In ungreased 2 qt. casserole place layer of uncooked rice, salt, pepper, 1 can tomato sauce and hot water. Add layer of onion, green pepper, then layer of ground beef and 1 tsp. salt. Top with a layer of corn. Add chili powder to remaining can of tomato sauce and pour over corn. Top with bacon slices. Cover and bake 1 hour at 375 degrees. Uncover and bake 15 minutes longer or until rice is done. Serves 5-6.

## ROUND STEAK CASSEROLE

Mrs. J. E. Shultz  
Fifth Edition (1959)

½ lb. hamburger  
½ lb. sausage

1 lb. steak, cubed

Brown sausage, brown hamburger, brown the cubed steak. Cook an 8 ounce pkg. of egg noodles in salted water until tender. Drain. Combine:

1 can peas  
(including the liquid)  
1 can pimienta (scant)

3 cups of milk beaten into  
2 cans of mushroom soup

Add the browned meat and cooked noodles. Salt and pepper to taste, put in a shallow baking pan, cover with crushed potato chips, and bake 1½ hours at 350 degrees.

## CORNEB BEEF BUNS

Mrs. John Scholten  
Oostburg, Wisconsin

1 can corneb beef  
¼ cup dried onion  
soup mix

1 carton sour cream  
1 Tbsp. salad dressing

Mix all together and spread on buns and wrap in foil. Heat in 325 degree oven for 20 minutes. Makes 1½ dozen.

## NOODLE CASSEROLE

Bertha Vroegh  
Eddyville, Iowa

1 lb. hamburger  
2-2½ cups noodles

1 small onion  
1 can celery soup  
(undiluted)

Brown hamburger with chopped onion. Cook noodles in salted water till tender, then drain. Combine hamburger, cooked noodles, and celery soup. Put in greased casserole, salt and pepper to taste. Bake 60 minutes in 350 degree oven. Cheese may be sprinkled over top before baking.

## BUSY DAY CASSEROLE

Mrs. Louie Schippers  
Dorothy Vander Leest

1 lb. ground beef  
1 Tbsp. butter  
4 medium potatoes cubed  
(may slice if preferred)

1 tsp. salt  
1 can vegetables drained  
Dash pepper  
1 can tomato soup

Brown beef in ovenproof skillet with butter. Remove from heat and add potatoes, vegetables, seasoning and soup. Mix well and cover. Bake at 350 degrees for 1 hour or till potatoes are done.

**Variation:** Omit vegetable and tomato soup. Replace with 1 can beef stew and mushroom soup. Top with crushed potato chips. Bake at 325 degrees for 1 hour and 15 minutes.

## CHICKEN SOUFFLE

Mrs. John Grooters  
Devon, Penn.

- |   |  |
|---|--|
| 1 (1 lb.) loaf bread<br>(cut off crusts)<br>leave in slices | 6 eggs                                 |
| 3 cups cooked chicken<br>(or more) cubed                    | 1 cup milk                             |
| ½ cup mayonnaise  | 1 cup broth                            |
| 1 tsp. salt   | 2 cups cheddar cheese<br>(grated)      |
|   | 1 can cr. mushroom soup<br>(undiluted) |

Line 9 x 13 pan with layer of bread slices. Cover with chicken, sprinkle chicken with salt. Cover with 1½ cups grated cheese and then another layer of bread.

Blend mayonnaise and beaten eggs. Add milk and broth to eggs and mayonnaise and pour over the bread. Place in refrigerator overnight. Before baking, spread mushroom soup over the bread. Then bake 45 minutes in 300 degree oven. Remove. Add rest of cheese, turn oven to 350 degrees and bake 15 more minutes. Serves 8.

## CHICKEN RICE CASSEROLE

Mrs. J. A. Kuyper  
Fifth Edition (1959)

- |   |                              |
|---|------------------------------|
| 4 cups liquid (chicken<br>broth and milk necessary<br>to make 4 cups) | Pepper                       |
| 2 cups soft bread crumbs  | 2 cups cooked rice           |
| 4 eggs, slightly beaten   | 3 cups chicken, coarsely cut |
|   | 1 to 2 Tbsp. pimento         |
|   | 1 to 2 tsp. salt             |

Mix together and pour into 9 x 13 inch pan. Bake 1½ hours in moderate oven. Fifteen minutes before serving cut into squares. Put a Tbsp. of mushroom sauce on each square. Return to oven until ready to serve.

### Sauce:

- |                   |   |
|-------------------|---|
| 3 Tbsp. butter    | ⅓ tsp. pepper   |
| 1½ cups mushrooms | 1½ cups liquid  |
| 3 Tbsp. flour     | using liquid from mushrooms,<br>adding milk to make 1½ cups |
| ½ tsp. salt       |   |

Brown mushrooms in butter, add flour, and stir well. Add the liquid stirring until smooth and thickened. Add salt and pepper. Serves 12.

## SAUSAGE AND RICE CASSEROLE

Mrs. Marion De Geus

- |                               |                       |
|-------------------------------|-----------------------|
| 1 lb. sausage                 | Pinch basil leaves    |
| ½ cup onion, chopped          | ½ cup celery, chopped |
| 1 can cr. mushroom soup       | ½ cup rice            |
| ½ cup mushrooms<br>(optional) | 1 can cr. celery soup |
|                               | ½ cup milk            |

Brown sausage, add celery, onion and rice. Mix soups and remaining ingredients. Add to meat mixture and bake 2 hours in 350 degree oven. It can be made ahead and is even better the second day. Freezes well.

## LASAGNE CASSEROLE

Mrs. Russell Miller  
Shawnee Mission, Kansas

### Meat sauce:

- |                        |                             |
|------------------------|-----------------------------|
| 1 lb. Italian sausage  | 1 clove garlic, minced      |
| 1 Tbsp. whole basil    | 1½ tsp. salt                |
| 1 (1 lb.) can tomatoes | 2 (6 oz.) cans tomato paste |

Brown meat slowly; spoon off fat. Add remaining ingredients. Simmer uncovered ½ hour. Stir now and then.

### Lasagne:

Cook 10 oz. lasagne or wide noodles until tender in large amount of boiling salted water. Drain; rinse in cold water.

### Cheese Filling:

- |   |  |
|---|--|
| 3 cups cottage cheese                     | 2 Tbsp. parsley flakes                 |
| ½ cup grated Parmesan<br>or Romano cheese | 2 tsp. salt                            |
| 2 beaten eggs                             | 1 lb. Mozzarella cheese<br>sliced thin |
|   | ½ tsp. pepper                          |

Mix cottage cheese, Parmesan cheese, parsley flakes, eggs, salt and pepper. Place half the noodles in a 13 x 9 x 2 inch baking dish. Spread with half the cheese filling; cover with half the Mozzarella cheese and half the meat sauce. Repeat layers. Bake in moderate oven-375 degrees for 30 min. Before cutting in squares, let stand 10 minutes - filling will set slightly. Serves 12.

## TUNA HOT DISH

Mrs. J. A. Kuyper  
Fifth Edition (1959)

- |                                  |                                 |
|----------------------------------|---------------------------------|
| 1 (4 oz.) pkg of<br>potato chips | 1 (10 oz.) can mushroom<br>soup |
| 1 (7 oz.) can tuna               | 1 (8 oz.) can peas              |
| ½ cup milk                       |                                 |

Butter casserole, make two layers of potato chips, peas and tuna - starting and ending with potato chips. Heat mushroom soup and milk. Pour over the potato chip mixture. Bake 400 degrees for 30 minutes or until brown.

## BARBECUED BEANS

Shirely Weller

- |                                  |                         |
|----------------------------------|-------------------------|
| 1 lb. ground beef                | 1 medium onion, chopped |
| 2 (12 oz.) can<br>pork and beans | ¾ cup catsup            |
| 2 Tbsp. vinegar                  | 2 Tbsp. brown sugar     |
| 2 Tbsp. mustard                  | 2 Tbsp. Worcestershire  |
|                                  | 10 strips bacon         |

Brown ground beef and onions. Add beans, catsup, vinegar, brown sugar, mustard and Worcestershire sauce. Top with strips of bacon and bake 1 hour at 350 degrees.

## CHEESE SOUFFLE

Mrs. Chester Leu  
Fifth Edition (1959)

2 cups milk	2 cups grated cheese
2 cups cubed bread, dried in oven-not toasted	1/3 lb.)
1 tsp. salt	1/3 cup chopped green pepper
Dash of pepper	4 eggs, separated

Scald milk, add bread, salt and pepper. Add cheese and stir over low burner until cheese is melted. Cool partially, then add beaten egg yolks and cool a little more. Fold in beaten egg whites. Bake in 1½ quart casserole at 350 degrees for 45 to 50 minutes. Makes 6 generous servings.

## EASY CHEESE SOUFFLE

Elsa Thompson

10 slices white bread, cubed and crust removed	6 eggs
½ lb. cheddar cheese, grated	2 cups milk
	1 tsp. salt
	½ cup melted butter

Arrange bread cubes and cheese in layers ending with bread. Beat eggs, milk and salt together and pour over bread and cheese. Refrigerate at least 3 hours. Remove from refrigerator 15 minutes before baking. Pour melted butter over mixture. Bake in 350 degree oven 45 to 60 minutes.

## SOUFFLE SANDWICH

Joline De Jong  
Mary Embling  
Mrs. William Van Tuyl

16 slices white bread crusts removed	1 qt. milk
1 pkg. (8 oz.) cheddar cheese slices	1 tsp. salt
6 eggs, well beaten	¼ tsp. white pepper
	Bacon slices and jelly

Butter bread. Place 8 buttered side down in a well-buttered 9 x 13 pyrex dish. Cover with cheese slices and remaining bread, buttered sides up. Combine eggs, milk, salt, pepper (include ½ tsp. dry mustard if desired) and pour over bread. Cover and refrigerate overnight. Put pan in hot water in 325 degree oven for 1 hour. Sprinkle with crisp-crumbled bacon and put tsp. of red jelly in center of each bread slice.

**VARIATIONS:** Cheese N-Bread bake: Use 12 slices bread. Sprinkle 6 bread slices with 2 Tbsp. wheat germ and 2 Tbsp. bacon-onion seasoning, 1 cup grated cheddar cheese and 1 cup Muenster or Monterey Jack cheese. Place remaining 6 slices on top, use 8 eggs and 3 cups milk. Refrigerate overnight and bake at 350 degrees for 1 hour.

**Baked Cheese and Ham Puff:** Put ¼ cup chopped ham and ¼ cup chopped cheddar cheese on each of 8 slices. Use 3 eggs, 3 cups milk and ¾ tsp. mustard. Refrigerate overnight and bake at 350 degrees 1 hour.

## QUICHE LORRAINE

Ann Mentink  
Mrs. N. E. Ryerson

- |                                  |   |
|----------------------------------|---|
| 1 9-inch pie crust               | 1 Tbsp. flour   |
| 6 slices bacon<br>(thick sliced) | $\frac{1}{2}$ tsp. salt                                       |
| Or boiled ham,<br>thinly sliced  | 2 cups light cream  |
| 12 slices swiss cheese<br>(thin) | $1\frac{1}{2}$ Tbsp. butter,<br>melted                        |
| 4 eggs                           | Nutmeg, generous grating<br>Cayenne, few grains<br>(optional) |

Line glass pie plate with crust. Broil bacon and drain. Cut swiss cheese same size as bacon. Cut bacon in half and cover crust with overlapping layers of cheese and bacon. Beat together eggs, flour and spices; add cream and stir in melted butter. Strain this custard over the bacon and cheese. Bake at 375 degrees for about 40 minutes or until the custard is set and top is nicely browned. (If using 9 inch aluminum pan use only 3 eggs,  $\frac{3}{4}$  tsp. flour and  $1\frac{1}{2}$  cups cream.)

## BAKED CHEESE FONDUE

Gladys Power

- |   |  |
|---|--|
| 4 egg yolks,<br>slightly beaten                       | 1 cup creamed cottage cheese (8 oz.)   |
| $1\frac{1}{2}$ cups milk                              | 1 tsp. salt                            |
| 1 Tbsp. butter or margarine                           | $\frac{1}{8}$ tsp. pepper              |
| 2 cups small soft<br>bread crumbs                     | 1 tsp. prepared mustard                |
| 1 cup shredded cheddar<br>cheese ( $\frac{1}{4}$ lb.) | 1 tsp. Worcestershire sauce            |
|   | 8 slices bacon, cooked<br>and crumbled |
|   | 4 egg whites, stiffly beaten           |

Heat oven to 325 degrees. Combine yolks, milk and butter. Mix well. Stir in crumbs and cheese. Mix well. Add salt, pepper, mustard, Worcestershire and bacon. Fold in egg whites. Pour into buttered shallow 2-quart baking dish. Set in a larger pan. Pour in hot water to a depth of 1 inch. Bake 1 hour or until knife inserted in center comes out clean. Serves 6.

## BRUNCH EGG CASSEROLE

Gladys Power

- |                                     |  |
|-------------------------------------|--|
| 2 cups plain croutons               | 4 oz. (1 cup) shredded<br>natural cheddar cheese |
| 4 eggs (slightly<br>beaten)         | $\frac{1}{2}$ tsp. salt                          |
| 2 cups milk                         | $\frac{1}{8}$ tsp. onion powder                  |
| $\frac{1}{2}$ tsp. seasoned salt    | $\frac{1}{2}$ tsp. prepared<br>mustard           |
| Dash of pepper                      |  |
| 4 slices bacon (cooked and drained) |  |

In bottom of greased 10 x 6 x  $1\frac{3}{4}$ " baking dish, combine croutons and cheddar cheese. Combine eggs, milk, salt, seasoned salt, onion powder, pepper and prepared mustard. Mix till blended. Pour over crouton mixture in casserole. Crumble bacon over top. Bake in 325 degree oven for 55-60 minutes or till eggs have set and top is golden. Garnish with bacon curls, if desired. Serves 6.

**CAMPBELLED EGGS****Sandy Kuiper**

4 slices bacon	1 can cr. chicken soup
½ cup chopped green pepper	8 eggs, beaten slightly
¼ cup chopped onion	Dash of pepper

In skillet, cook bacon until crisp, remove and crumble. Pour off all but 2 Tbsp. drippings. Cook green pepper and onion in drippings until tender. In bowl stir soup until smooth, gradually blend in eggs and pepper. Pour into skillet. Cook over low heat, do not stir. As mixture begins to set around edges, gently lift cooked portions with wide turner so that the uncooked portion can flow to the bottom. Continue gently lifting cooked portion until eggs are completely set, but still moist, (about 8 minutes). Garnish with bacon. Serves 4.

**NOODLE KUGEL**  
(Meatless main dish)**Mrs. Bill Herzog**

3 eggs, beaten	1 cup cottage cheese
1 cup sour cream*	2 cups cooked, drained, noodles
1 cup milk	
½ tsp. salt	

Blend eggs, salt, sour cream, cottage cheese and milk. Add the noodles. Turn into an 8" buttered cake pan. Bake about 40 minutes at 350 degrees. Cut in squares and serve with broccoli or other greens and a salad of sliced oranges and sweet onion.

\*canned sour cream can be substituted.

**HAM AND EGG PIE****Robert Maurer**

2 cups cubed ham	2 cups milk
2 Tbsp. chopped onion	1¼ tsp. salt
¼ cup chopped celery	2 hard cooked eggs, quartered
3 Tbsp. butter	2 Tbsp. chopped green pepper
6 Tbsp. flour	

Brown onion and celery in butter, add flour. Add milk gradually and cook. Season. Add quartered eggs, green pepper, cubed ham. Place in round baking dish. Cover with cheese biscuit crust.

<b>Crust:</b>	¼ cup cheddar cheese, grated
1 cup sifted flour	2 Tbsp. lard
½ tsp. salt	¼ cup milk
2 Tbsp. baking powder	

Mix cheese and dry ingredients. Proceed as for regular biscuit. Pat dough into circle to cover baking dish. Cut into pie shaped wedges and place slightly apart over mixture. Bake 30 minutes at 400 degrees. Serves 4 or 5. (To serve more add extra eggs.)

## PIZZA FONDUE

Donna Steenhoek

1 small onion	¼ tsp. garlic powder
¼ lb. ground beef	10 ozs. cheddar cheese, grated
2 Tbsp. shortening	1 cup grated Mozzarella cheese
2 (10½ oz.) cans pizza sauce	1 loaf French bread
2 Tbsp. cornstarch	
1¼ tsp. oregano	

Brown onion and meat in shortening in fondue pot at high heat. Reduce heat. Mix cornstarch and seasoning in pizza sauce and add to meat mixture. Stir well, when the mixture thickens and bubbles, add cheese by thirds, stirring well after each addition. Dip dried French bread into this fondue.

## CHEESE OMELET

Helen Boertje

1 Tbsp. butter or marg.	¼ cup cheese whiz
4 eggs	Salt and pepper, to taste

Beat eggs slightly with salt and pepper in a small bowl. With a fork, swirl butter over bottom and sides of a heated 10 inch skillet. Cook on medium heat, shaking pan back and forth until omelet is firm on bottom. Use spatula to lift sides to allow uncooked egg to set. Remove from heat. Spoon cheese down center. Fold over 1/3 and roll omelet onto heated platter. Serves 2 to 3.

## COUNTRY SUPPER

Cherie Ogren

6 slices bacon	3 to 4 cups grated raw potato
1 large onion, chopped	6 to 8 eggs
3 Tbsp. chopped green pepper	Salt and pepper
Grated cheese (to cover)	

Saute bacon, onion and green pepper. Add grated potatoes (leftover cubed may be used instead of raw potatoes), cook until potatoes are tender. Break over potatoes, eggs, add salt and pepper and grated cheese to cover. Cover and cook until eggs are as done as you like them.

## POACHED EGGS A LA KING

Gladys Power

½ cup chopped onion (May substitute dry flakes)	3 English muffins, split, toasted and buttered
2 Tbsp. butter or marg.	1 can cr. chicken soup
Dash of pepper	½ tsp. seasoned salt
Parsley, fresh or dried	½ cup milk
6 eggs	

In medium skillet cook onion in butter till tender but not brown. (If using onion flakes just add to soup). Stir in soup and seasonings. Gradually add milk, blending well. Bring to boil reduce heat and gently slip eggs into sauce. Cook covered, over low heat for 15 minutes or until eggs are set. To serve place each egg on English muffin half and top with sauce. May sprinkle with snipped fresh parsley. Serves 6.

**BAKED HAMBURGERS****Mrs. Jim Brandl**

- |   |                                     |
|---|-------------------------------------|
| 1 lb. ground beef                                     | 1 tsp. prepared mustard             |
| $\frac{5}{8}$ lb. cheese grated<br>(Process or Colby) | $\frac{1}{2}$ onion, chopped        |
| 2 Tbsp. chili sauce                                   | $\frac{1}{2}$ green pepper, chopped |
|   | Salt and pepper                     |

Mix together. Make into patties. Put on bun, wrap in tin foil. Bake at 350 degrees for 25-30 minutes.

**PIZZA BURGERS****Marge Kuiper**

- |                                |  |
|--------------------------------|--|
| 1 lb. hamburger                | $\frac{1}{2}$ lb. American cheese,<br>grated |
| 1 small onion, chopped         | Salt and pepper to taste                     |
| 1 can pizza sauce              | Hamburger buns or<br>English muffins         |
| 1 small can mushrooms          |  |
| $\frac{1}{4}$ tsp. garlic salt |  |
| $\frac{1}{4}$ tsp. oregano     |  |

Saute ground beef and onion until brown. Add mushrooms, spices and pizza sauce. Cool before adding cheese. Spread on halves of buns or muffins. Place under broiler until cheese is bubbly and edges of buns are toasted.

**BROILER-TOASTED HAMBURGER SANDWICHES****Edith Roorda**

- |                           |   |
|---------------------------|---|
| 4 slices sandwich bread   | 1 Tbsp. butter, softened                      |
| 1 tsp. prepared mustard   | $\frac{1}{2}$ lb. twice-ground<br>round steak |
| $\frac{1}{3}$ cup cream   | $\frac{1}{2}$ tsp. salt                       |
| $\frac{1}{4}$ tsp. pepper | Dash cayenne                                  |
| 2 Tbsp. minced onion      | 2 tsp. butter or margarine                    |

Toast slices of bread on one side only. Combine 1 Tbsp. butter and mustard. Blend thoroughly. Spread on untoasted side of bread. Combine hamburger, milk, seasonings, and onion. Blend thoroughly. Spread meat mixture on top of butter mixture, being careful to bring the meat out to the edge of bread to avoid burning bread under the broiler. Put  $\frac{1}{2}$  tsp. remaining butter or margarine on each sandwich. Broil about 5 minutes for a rare sandwich, 6 minutes for medium, 7 minutes for well done. Timing, of course, depends on thickness of the meat. This quantity of meat should make 4 sandwiches--open faced style.

**BROILER TUNA BURGERS****Shirely Weller**

- |   |                                 |
|---|---------------------------------|
| 1 (6 $\frac{1}{2}$ -7 oz.) can<br>flaked Tuna | 2 Tbsp. chopped sweet<br>pickle |
| 2 Tbsp. chopped onion                         | 6 slices Velveeta<br>cheese     |
| $\frac{1}{4}$ cup mayonnaise                  |                                 |

Combine all ingredients. Split 3 hamburger buns. Spread with tuna mixture. Top each with cheese. Broil 5 inches from heat for 4 minutes or till cheese melts.

## SANDWICH HAM BOATS

Betty Bergman

3 or 4 cups diced ham	1 cup mayonnaise
1 cup diced celery	$\frac{3}{4}$ tsp. garlic salt
1 Tbsp. grated onion	$\frac{1}{2}$ tsp. dry mustard
3 Tbsp. chopped dill pickle	$\frac{1}{2}$ tsp. horseradish
$\frac{1}{4}$ cup chopped stuffed olives	8 hot dog buns
1 cup chopped almonds	1 (8 oz.) pkg. cream cheese

Combine first six ingredients. Make a dressing by combining mayonnaise, garlic salt, mustard and horseradish and stir into ham mixture. Scoop centers out of hot dog buns, leaving only the shells. Spread cut surfaces generously with butter and fill with ham mixture. Cut off points at each end of each bun to make blunt-nosed boats. Soften cream cheese to room temperature and stir in a little cream to make cheese of easy spreading consistency. Frost tops and sides of bun boats and sprinkle with parsley. Makes 8 servings. To serve, cut each boat into 5-6 slices and shove slices together again into boat shape. This is fork food.

## BARBECUED BEEF FOR BUNS

Carol Jean White

4 lbs. beef roast	2 Tbsp. brown sugar
1 can tomato soup	$\frac{1}{2}$ tsp. dry mustard
1 small bottle catsup	1 medium onion, chopped
1 cup water	$\frac{1}{2}$ cup chopped celery
2 Tbsp. lemon juice	4 bay leaves
2 Tbsp. Worcestershire sauce	Salt and pepper

Cook meat slowly until tender. Cool. Remove fat and bones and shred the meat. Skin fat from drippings and return meat to pan. Combine remaining ingredients and simmer a half hour. Add to shredded beef and simmer one hour. This mixture freezes nicely. Serves 20.

## PIZZABURGERS

Marlys De Wild

2 lbs. ground chuck	$\frac{1}{4}$ bottle chili sauce
1 large pkg. Mozzarella cheese	$\frac{1}{4}$ cup Parmesan cheese
1 can tomato soup	1 Tbsp. leaf oregano
	$\frac{1}{2}$ tsp. garlic salt

Brown beef, drain and cool, season with salt and pepper. Add remaining ingredients. Spoon onto buns. Wrap singly in foil. Warm in 350 degree oven for  $\frac{1}{2}$  hour. Serve.

## SLOPPY JOES

Helen Klein

1 lb. hamburger	2 Tbsp. mustard
2 Tbsp. chopped onion	1 can undiluted cream of chicken soup
3 Tbsp. catsup	
$\frac{1}{2}$ tsp. salt	

Brown hamburger and onion together. Add the rest of the ingredients. Serve on heated or toasted buns.

## HOT BEEF SANDWICH FILLING

Mrs. Nola Emmert

1 lb. ground beef	¼ cup uncooked rice
¼ cup cracker crumbs	1 cup water
1 egg	1 chopped onion
1½ tsp. margarine	1 tsp. salt
1½ cups stewed tomatoes	¼ tsp. pepper

Brown ground beef and drain off fat. Add remaining ingredients and mix well. Bake covered at 275 degrees for 2½ hours, stirring about every half-hour. Spoon into buns. Makes enough for 10 sandwiches. Freezes well.

## GOOEY BUNS

Betty Bergman

1 lb. minced ham	1 Tbsp. minced onion
½ lb. cheddar cheese	2 Tbsp. chopped sweet pickle
¼ cup prepared mustard	
⅓ cup mayonnaise	12 hot dog buns

Grind minced ham and cheese and mix well with mustard, mayonnaise, onion and pickle. If you want to stretch this recipe, add some chopped hard cooked egg. Split hot dog buns, butter and spread generously with filling. Wrap each bun in foil or waxed paper and heat about 20 minutes in 325 degree oven. These hot sandwiches make inexpensive and delicious refreshment for after-the-game parties.

## TUNA OR CHICKEN BURGERS

Dorothy Vander Leest

1 can (7 oz.) tuna flaked or	3 Tbsp. chopped celery
1 cup cut up cooked chicken	1 small onion, minced
½ cup diced cheddar cheese	¼ cup mayonnaise
Salt and pepper to taste	8 hamburger or hot dog buns

Mix filling ingredients. Fill buttered buns with mixture. Place in paper sandwich bags or wrap in foil. Refrigerate. Just before serving heat at 350 degrees for 15-20 minutes.

## ROLLED SANDWICHES

Mrs. Leroy Schakel

Remove crusts from slices of sandwich bread, roll each slice lightly with rolling pin. Spread one side with softened butter. Spread on filling, then roll like a jelly roll. Fasten with tooth pick and chill.

### Filling Suggestions:

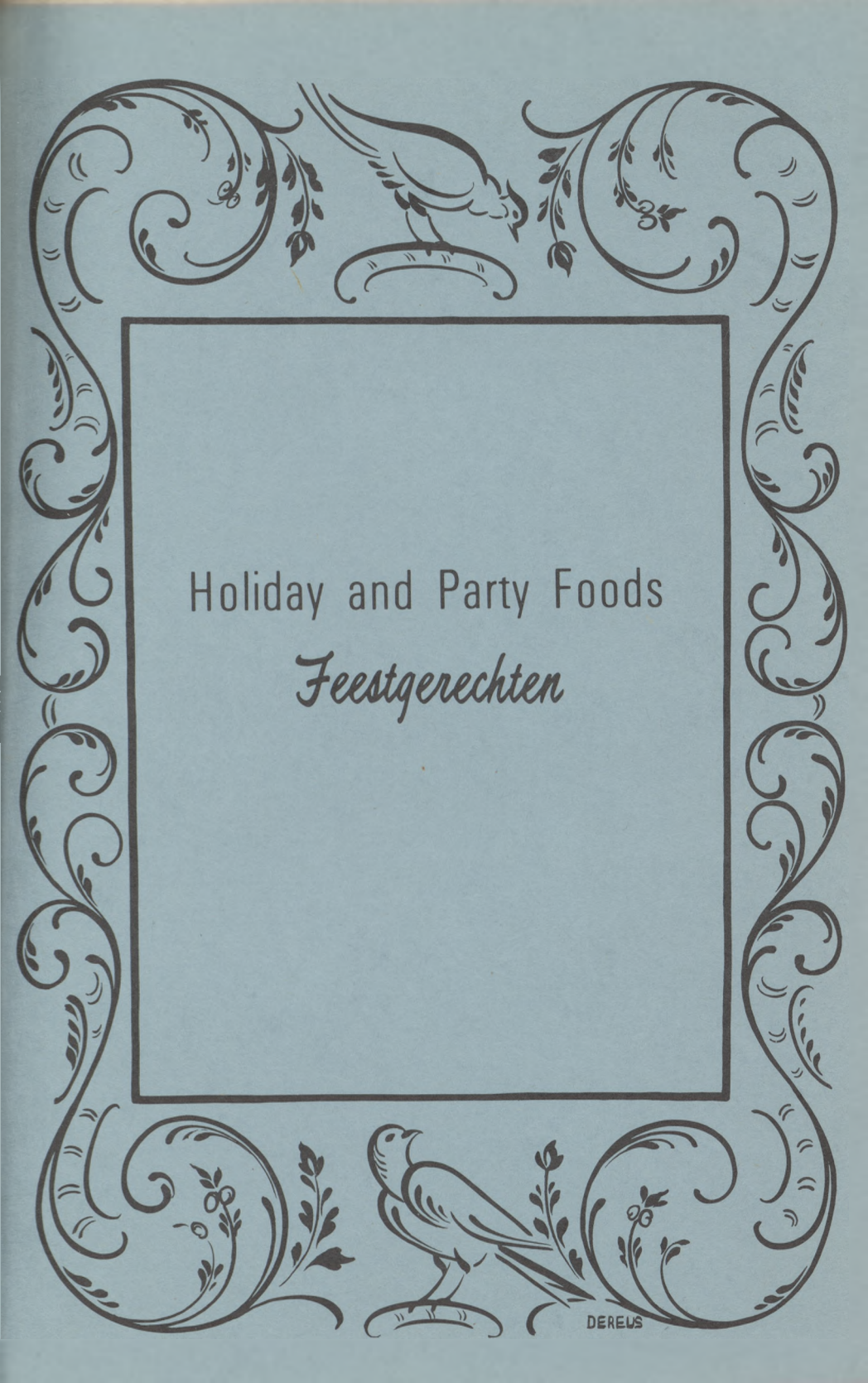
Ham - mix chopped ham with mayonnaise, finely minced celery, green pepper or sweet pickle may be added. (Spam may be used in place of ham).

Fish - mix flaked salmon, minced celery and mayonnaise.

Cheese - grated cheddar cheese, onion juice, worcestershire sauce (or tobascō sauce) and mayonnaise.

Or use your favorite spread.

# Recipes

A decorative border surrounds the central text. It features two birds perched on branches with leaves and berries, one at the top and one at the bottom. The border is composed of elegant, swirling lines and floral patterns.

Holiday and Party Foods

*Feestgerechten*



**OVEN BAKED CARAMEL CORN**

Mrs. Paul Klyn

½ cup butter or margarine  
 ½ cup packed brown sugar

3 quarts unsalted popcorn  
 1 cup peanuts or mixed nuts

Cream butter and sugar until fluffy; mix well with popcorn and nuts (use your hands) until well coated. Spread on shallow baking pan in single layer. Bake in 350 degree oven 8 minutes.

**EASY PIGS IN BLANKETS**

Phyllis Kooyman

Pork sausage  
 Refrigerated prepared biscuits

Shape sausage to resemble small weiners. Brown in skillet. Drain, cool. Roll each biscuit flat, wrap around a sausage. Bake on cookie sheet at 450 degrees for 10-12 minutes or until brown. Serve warm.

**GRAPEFRUIT APPETIZER**

Mrs. Logan Andeweg

1 can grapefruit sections  
 1 cup sugar

1½ cups boiling water  
 Gingerale

Puree grapefruit sections. Dissolve sugar in boiling water and add to grapefruit. Freeze. Spoon into glasses and fill with gingerale.

**ANTIPASTA**

Mary Farver Griffith

3 medium onions  
 (chopped)  
 ½ cup olive oil  
 ½ cup vinegar  
 1 (12 oz.) bottle chili  
 sauce  
 1 (12 oz.) bottle seafood  
 cocktail sauce  
 ¼ cup catsup

2 or 3 cans tuna  
 (well drained)  
 1 (7½ oz.) jar sweet  
 pickled onions  
 1 (8 oz.) jar sweet  
 mixed pickles  
 2 small bottles stuffed  
 olives

Saute onions in olive oil. Add vinegar, chili sauce, cocktail sauce and catsup. In a separate bowl mix flaked tuna, sliced onions and finely chopped pickles. Combine the two mixtures. Add olives (cut in half). Keeps indefinitely in refrigerator. Makes 2 quarts.

**SHRIMP DIP**

Mrs. Jim Brandl

1 small jar mayonnaise  
 (Approx. 1 cup)  
 ¼ lb. butter, soft  
 or melted

1 medium onion, grated  
 Paprika  
 2 cans medium shrimp

Mash shrimp with fork. Add remaining ingredients. Top with paprika.

**RASPBERRY PUNCH****Shirley Borgman**

1 pkg. raspberry jello                    2 or 3 Tbsp. lemon juice  
 3 cups cranberry juice                4 or 5 (16 oz.) bottles 7 Up

Dissolve jello in 1 cup of hot cranberry juice. Add remaining ingredients.

**COCKTAIL MIX****Robert Maurer**

6 slices bacon                            1 3 oz. pkg. cream cheese  
 1 can tuna, drained                    1 Tbsp. lemon juice  
 6 Tbsp. mayonnaise                    Few drops tabasco sauce

Fry bacon crisp. Mix with remaining ingredients.

**RUSSIAN TEA****Maurine Timmer**

18 oz. jar of Tang                        1 tsp. cinnamon  
 2/3 cup instant tea                      3/4 tsp. cloves  
 1 10c size lemonade mix

Mix all these dry ingredients and store in a tightly covered jar. When ready to serve, use 1 rounded tablespoon per cup and fill cup with boiling water.

**CHOCOLATE-ALMOND VELVET****Shirely Weller**

1 (16 oz.) can Hershey                    1 (9 oz.) carton cool whip  
   chocolate syrup                        1/2 tsp. vanilla  
 1 can (14 oz.) sweetened                1/3 cup slivered almonds  
   condensed milk

Combine syrup, milk, cool whip and vanilla. Fold in nuts. Put in parfait glasses. Freeze. Serve with dab of cool whip and few nuts.

**PEPPERMINT NUTS****Mrs. Vern Hallenbeck**

1 cup sugar                                60 miniature marshmallows  
 1/4 cup light corn syrup                2 1/2 cups English walnuts  
 1/8 tsp. salt                                2 drops peppermint oil  
 1/2 cup water

Combine sugar, syrup, salt and water and boil until it forms a soft ball in cold water. Stir the marshmallows into the syrup after removing from heat, stir until dissolved. Add the peppermint oil. Stir in the walnut halves. Stir until coated and starts to harden. Pour on waxed paper. Break into sizes you want.

**FROSTED COFFEE HAWAII****Gladys Power**

Nice ending for a brunch.                1 cup chilled pineapple juice  
 2 cups cold strong coffee                1 pint coffee ice cream

Combine all ingredients and whirl in blender or beat with rotary beater until smooth and foamy. Pour into tall glasses that have been chilled. Serves 4-5.

**CREAM CHEESE DIP****Betty Bergman**

1 8 oz. pkg. Philadelphia  
 Cream Cheese

2 tsp. onion juice  
 Half and Half

Soften cheese to room temperature. Add half and half until cheese is of dipping consistency. Add onion juice and blend well. Serve with potato chips or fritos.

**HOT CRAB DIP****Susan Kopecek**

1 8 oz. pkg. cream cheese

1 can crab meat

1 tsp. milk  
 1/3 cup chopped almonds

Put cream cheese in sauce pan and loosen over heat with the milk. When melted, add 1 Tbsp. dry vermouth, cleaned crab and almonds. Serve warm in chafing dish as dip or on toast or rice. Serves 6 to 8.

**CANDIED NUTS****Mrs. Vern Hallenbeck**

1 cup sugar

1/2 tsp. cinnamon

1/8 tsp. cream of tartar

1/4 cup boiling water  
 1/2 tsp. vanilla  
 1 cup English walnut halves

Combine sugar, cinnamon, cream of tartar and water and boil until it forms not too firm ball in water. Remove from heat and add vanilla. Add the nuts, stir until syrup begins to harden. Pour onto waxed paper and break up into sizes you want.

**To vary above:** Use 1/4 cup orange juice instead of water, the grated rind of one orange and omit the cinnamon. Add 1/2 tsp. vanilla after removing from heat, and use pecan halves only - 2 cups.

**CHICKEN PATE****Sonja Overman**

1 cup minced chicken

1/4 lb. butter

1 Tbsp. sherry

1/4 cup coarsely chopped onions  
 1/4 cup toasted slivered almonds

Blend chicken with butter, add sherry and onions. Place in serving dish and sprinkle with almonds. Serve at room temperature.

**CRANBERRY CHRISTMAS PUNCH****Mrs. Paul Klyn**

1 (3 oz.) pkg. cherry gelatin

1 cup boiling water

1 (6 oz.) can frozen lemonade

1 (6 oz.) can frozen pineapple juice

1 (6 oz.) can frozen orange juice

3 cups cold water

1 quart chilled cranberry juice cocktail

1 (12 oz.) bottle gingerale

Dissolve jello in boiling water, stir in concentrates. Add water and cranberry juice. Add 2 trays ice cubes or ring of ice. Pour in chilled gingerale just before serving. Float thin slices of oranges. Serves 25 small punch cups.

**APPETIZERS****Maurine Timmer**

Wrap 3-inch slice of bacon and wrap around water chestnut, and dip in brown sugar, lots of brown sugar. Hold together with a toothpick. You may want to use pineapple chunks instead of water chestnuts for variation. Bake at 350 degrees for 20 minutes.

**BAMBINOS****Dorothy Boelkens  
Forresteron, Ill.**

4 dozen Melba Rounds or cheese crackers	$\frac{1}{8}$ lb. thinly sliced pepperoni or sausage
$\frac{3}{4}$ cup catsup	Crushed oregano leaves, if desired
1 cup shredded mozzarella cheese	

Spread Melba Rounds with catsup, then sprinkle with cheese and top with pepperoni slice. Sprinkle with oregano. Bake at 400 degrees 3 to 5 minutes or until cheese melts.

**FRESH VEGETABLE DIP****Mrs. Kent Sneller  
Sioux Center, Iowa**

Sour cream	1 Tbsp. onion flakes
Hellmans mayonnaise	1 tsp. Beau Monde
1 Tbsp. parsley flakes	1 tsp. dill weed

Mix equal amounts of sour cream and Hellmans mayonnaise (MUST BE HELLMANS). Add the spices, mix well. Store in refrigerator (may be stored from 1 to 2 weeks). Good dip for carrots, celery and cucumbers.

**AVOCADO DIP****Betty Bergman**

1 large ripe avocado	Juice from $\frac{1}{2}$ lemon
$\frac{1}{2}$ small onion (finely chopped)	1 tsp. vinegar
$\frac{1}{8}$ tsp. paprika	Dash of worcestershire sauce
1 small ripe tomato (finely chopped)	Salt and pepper to taste

Mash avocado and mix with remaining ingredients. Serve with fritos.

**DRIED-BEEF LOG****Millie Meyer**

1 (8 oz.) pkg. cream cheese	$\frac{1}{3}$ cup stuffed green olives, chopped
$\frac{1}{4}$ cup grated Parmesan Cheese	1 cup ( $2\frac{1}{2}$ oz.) dried beef, finely snipped
1 Tbsp. prepared horseradish	

Soften cream cheese. Blend together cream cheese, Parmesan cheese and horseradish; stir in olives. On waxed paper, shape in two 6-inch rolls,  $1\frac{1}{2}$  inches in diameter. Chill several hours or overnight. Roll each "log" in snipped dried beef. Serve with crisp crackers.

**PARTY CHEESE BALL**

Elsie Whalley

4 cups shredded cheddar cheese	1/8 tsp. onion salt
2 (3 oz.) pkgs. cream cheese	1/8 tsp. celery salt
1 1/3 cup mayonnaise	1/2 cup chopped ripe olives
2 tsp. sherry flavoring	1 1/3 cup minced fresh parsley
1 tsp. worcestershire sauce	1 1/3 cup minced dried beef
1/8 tsp. garlic salt	or chopped nuts

Combine cheese, mayonnaise, flavoring, worcestershire sauce and salts. Blend until smooth. Add olives. Cover and chill until firm. Shape into a ball. Combine parsley and dried beef (or nuts). Roll ball in this. Cover and chill. Ball can be frozen and taken out before serving time.

**TUNA SPREAD (For hors d'oeuvres)**Mrs. Robert Ray  
Wife of Governor of Iowa

1 cup butter	1/4 tsp. salt
1 (8 oz.) package cream cheese	1/4 tsp. tarragon, crushed
2 (6 1/2-7 1/2 oz.) cans tuna, drained	Dash of pepper
2 Tbsp. chopped green onion	1/4 cup finely snipped parsley
1 Tbsp. lemon juice	1 hard cooked egg, sieved
1 Tbsp. capers	Radishes

Cream butter and cheese. Beat in the tuna, onions, lemon juice, salt, pepper, capers and tarragon. Shape on serving plate. Place parsley around base. Chill. Sprinkle top with egg, garnish with radishes. Spread on crackers or rye bread. Makes 3 1/4 cups.

**WITCHES BREW**

Mrs. John Timmer

5 cups water	25 cups water
5 cups sugar	1 large frozen orange juice
2-3 sticks cinnamon	1 large frozen lemonade
9 green tea bags	

Use an enamel pot and boil together the 5 cups of water, 5 cups of sugar, cinnamon and the green tea bags for 25-30 minutes. Then add the 25 cups of water, orange juice and lemonade. Serve hot.

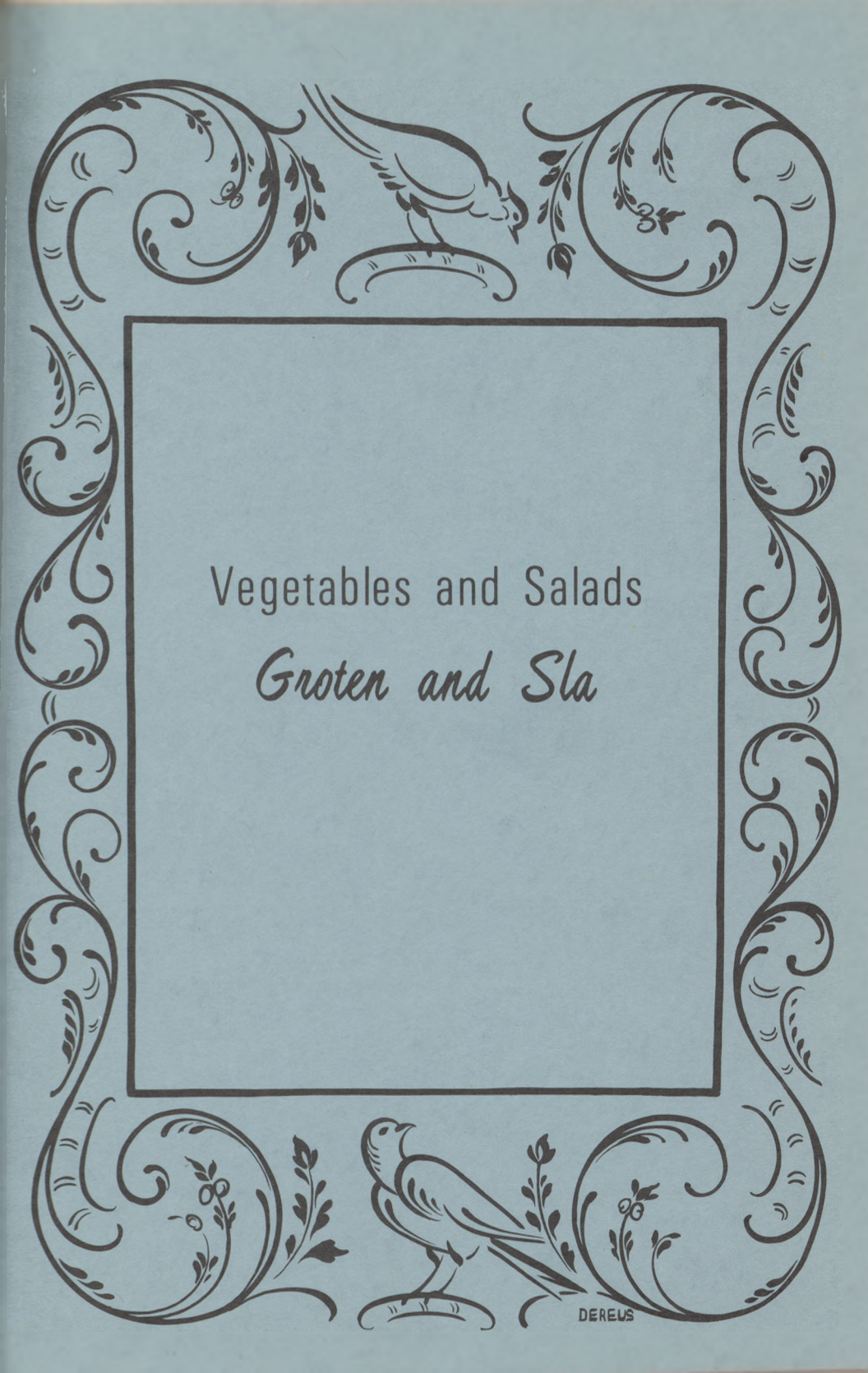
**SOUR CREAM HERRING**

Mary Farver Griffith

1 20-oz. jar herring fillets	1 Tbsp. lemon juice
2 bunches green onions	1 Tbsp. celery seed
2 green peppers	2 Tbsp. sugar
1 large carton sour cream	1/2 cup Hellmans mayonnaise
	Pinch of ginger

Wash and drain fillets, remove spices, pat dry on paper towels. Cut herring into bite size pieces with scissors. Cut green pepper and onion into tiny pieces. Mix all ingredients except herring. Add herring and gently mix. Put into small jars and seal tightly. Keeps for 2-3 weeks. Tastes better the second day.



A decorative border surrounds the central text. It features intricate scrollwork, floral patterns, and two birds perched on branches. The birds are positioned at the top and bottom center of the border. The overall style is classic and elegant.

Vegetables and Salads  
*Groten and Sla*



## APRICOT SALAD

Jackie Harvey  
Mrs. Paul Klyn  
Millie Meyer

- |                                |  |
|--------------------------------|--|
| 1 29 oz. can apricots          | ½ cup sugar  |
| 1 29 oz. can crushed pineapple | 3 Tbsp. flour                                      |
| 2 pkgs. orange gelatin         | 1 egg, beaten                                      |
| 2 cups hot water               | 2 Tbsp. butter                                     |
| 2 cups fruit juices            | 1 cup heavy cream, whipped<br>or 1 pkg. Dream Whip |
| 1 cup miniature marshmallows   | Grated sharp cheese (optional)                     |

Drain apricots and pineapple, reserve juices. Chop apricots. Dissolve gelatin in hot water, add 1 cup reserved juice with apricots and pineapple and marshmallows. Place in 9 x 13 x 2 inch dish. Chill until firm. Blend sugar, flour, egg, butter and remaining 1 cup juice. Cook until thickened, stirring constantly. Chill, fold in whipped cream. Spread over firm gelatin. Sprinkle with cheese if desired. Chill and serve. 15 servings.

## BAKED PINEAPPLE

Treva Hayes

- |                                       |  |
|---------------------------------------|--|
| 1 (No. 2½ size) can crushed pineapple | ½ tsp. salt  |
| 1 scant cup white sugar               | ¼ to ½ cup grated cheddar or<br>longhorn or velveta cheese |
| 2 tsp. flour, rounded                 | Buttered crumbs  |

Mix sugar, flour and salt, add to pineapple (do not drain juice.) Add grated cheese. Pour into buttered baking dish and cover with buttered bread crumbs. Bake 350 degrees about 40 minutes or until brown on top. This makes 8-12 servings. This is excellent served with ham or chicken as something extra, not to take place of vegetable or salad.

## FROZEN STRAWBERRY SALAD

Mrs. M. M. De Reus

- |                          |                                    |
|--------------------------|------------------------------------|
| 15 marshmallows (cut)    | 1 cup whipped cream                |
| 2 Tbsp. strawberry juice | 1 cup crushed drained<br>pineapple |
| 3 oz. cream cheese       | 1 cup drained strawberries         |
| ½ cup mayonnaise         |                                    |

Melt marshmallows in juice in double boiler. Cool. Combine other ingredients, add to first mixture and freeze.

## WITCHES RING (Can be dessert or salad)

Shirley Borgman

- |                             |                          |
|-----------------------------|--------------------------|
| 3 cups apricot nectar       | ¼ cup sugar              |
| ½ cup water                 | ½ tsp. pumpkin pie spice |
| 2 (3 oz.) pkg. orange jello | ⅛ tsp. salt              |
|                             | 1 cup Dream Whip         |

Combine apricot nectar and water in a 2 qt. saucepan. Sprinkle gelatin over surface until moistened. Stir in sugar, spice and salt. Heat mixture just to boiling, stirring constantly. Remove from heat and chill until mixture mounds on a spoon. Whip cream until stiff. Fold into mixture.

**FROSTY SALAD LOAF**Ellen Onnen  
Newton, Iowa

1 (8 oz.) pkg. cream  
cheese  
1 cup sour cream  
¼ cup sugar  
¼ tsp. salt  
1½ cups bing cherries,  
pitted, drained

1 (1 lb.) can apricot  
halves, drained  
1 (9 oz.) can crushed pineapple,  
drained  
2 cups miniature marsh-  
mallows

Let cream cheese stand at room temperature to soften, then beat fluffy, stir in sour cream, sugar and salt, then add the drained fruits and marshmallows. Add a few drops of red food coloring if desired. Freeze in ring mold or individual molds 6 hours or overnight.

**APPLESAUCE SALAD**

Ruby Van Vark

½ cup red hots  
2 cups hot water

2 pkgs. red Jello  
4 cups applesauce

Dissolve red hots in hot water. Add pkgs. of jello. Cool slightly. Add applesauce. Chill.

**FROZEN CRANBERRY SALAD**Gladys Power  
Mrs. R. E. Woodford

1 can whole cranberry sauce  
1 cup commercial sour cream

1 small can drained  
crushed pineapple

Combine first two ingredients. Add pineapple. Pour into loaf pan or 8-9 muffin tins. Freeze.

**EASY FROZEN SALAD**

Ed Van Arkel

1 cup sugar  
1½ cups water  
1 pint strawberries

1 large can drained apricots  
1 tall can pineapple  
tidbits

Bring to boil, sugar and water. Add the strawberries and cool. Add drained apricots and pineapple tidbits. Stir together and freeze. When about set, cut into squares for easier removal.

**COTTAGE CHEESE SALAD**

Erma Van Zee

1 small carton cottage  
cheese (small curd)  
1 (3 oz.) pkg. orange  
gelatine

1 small can crushed  
pineapple (drained)  
1 can mandarin oranges (drained)  
1 small pkg. whipped topping

Sprinkle dry gelatine over cottage cheese. Stir to dissolve. Add well drained fruits and whipped topping which has been prepared according to directions. Spoon into bowl and refrigerate. This salad may be varied with different flavored gelatine and fruits.

## QUICK FRUIT SALAD

Mrs. Russell Miller  
Shawnee Mission, Kansas

- |                                       |  |
|---------------------------------------|--|
| 1 can peach or apricot<br>pie filling | 2 med. sized cans<br>pineapple tidbits |
| 2 cans mandarin oranges               | 2 or 3 large bananas                   |

Mix oranges, pineapple and pie filling. Chill. Just before serving add bananas. Mixture will keep several days without adding bananas. Serves 8-10.

## EASY DESSERT OR SALAD I

Mrs. Henry J. Vermeer

- |  |  |
|--|--|
| 1 can cherry pie filling                   | 2 pkgs. whipped topping<br>mix, beaten stiff |
| 1 can Eagle Brand milk                     | 1 tsp. almond extract                        |
| 1 (No. 2 can) crushed<br>pineapple drained |  |

Mix all together and freeze in 9 x 13 inch pan. Cut into squares when ready to serve.

## EASY DESSERT OR SALAD II

Mrs. Marion De Geus

- |                               |                                  |
|-------------------------------|----------------------------------|
| 1 large can crushed pineapple | 1 can mandarin oranges (drained) |
| 1 pkg. instant lemon pudding  | 1 pkg. Dream Whip, whipped       |

Mix all together and chill several hours.

## EASY STRAWBERRY SALAD

Jennie De Bruin

- |  |  |
|--|--|
| 2 (3 oz. pkgs.) strawberry<br>Jello    | 1 cup dairy sour cream                       |
| 2 cups hot water                       | 1 (13 oz. can) crushed<br>pineapple, drained |
| 1 (10 oz. pkg.) frozen<br>strawberries | 2 medium bananas, mashed                     |

Dissolve Jello, add frozen strawberries, let stand until fruit has thawed. To 1 cup strawberry mixture, add sour cream, beat smooth. Pour into a 6 cup mold. Chill until almost set. To remaining mixture add pineapple and bananas, stir to combine and pour over chilled layer. Chill.

## FROZEN MAPLE SALAD

Mrs. Peter Gaass

- |                                  |   |
|----------------------------------|---|
| 1 (8 oz.) pkg. cream cheese      | 1 (8 oz.) can crushed<br>pineapple, drained |
| $\frac{3}{4}$ cup maple syrup    | 1 cup cream, whipped                        |
| 1 Tbsp. lemon juice              | Red or green maraschino<br>cherries         |
| 1 cup mashed bananas             |   |
| $\frac{1}{2}$ cup chopped pecans |   |

Combine the cream cheese, maple syrup, lemon juice and bananas. Beat until well blended in mixer or blender. Stir in the crushed pineapple, nuts and fold in whipped cream. Put in 8 x 8 inch pan and freeze overnight. Garnish with the maraschino cherries. Keeps several weeks in freezer.

**PORT WINE MOLD**

Mrs. R. E. Woodford

- |   |                                     |
|---|-------------------------------------|
| 2 (3 oz.) pkgs. raspberry jello             | 1 (1 lb.) can whole cranberry sauce |
| 1¼ cups boiling water                       | 1 cup chopped pecans                |
| 1 (4 oz.) can crushed pineapple (undrained) | 1 (8 oz.) pkg. cream cheese         |
| ¾ cup port wine                             | 1 cup dairy sour cream              |

Dissolve gelatin in boiling water. Stir in pineapple, cranberry sauce and wine. Chill until slightly thickened. Fold in pecans. Pour mixture into 7¼ x 11½ pyrex dish. Chill until firm. Soften cream cheese and gradually beat in sour cream. Spread over gelatin. Chill until serving time. Serves 12 generously.

**STRAWBERRY AND PINEAPPLE SALAD**

Fifth Edition (1959)

- |   |  |
|---|--|
| 1 pkg. strawberry jello                     | 1 medium size can of crushed pineapple |
| 1 cup hot water                             |  |
| 1 box frozen strawberries, thawed or frozen |  |

Dissolve jello in hot water. Add strawberries immediately. Then add pineapple. Put into mold and chill. Good party salad.

**CHERRY COKE SALAD**

Sandy Kuiper

- |  |                           |
|--|---------------------------|
| 1 pkg. cherry jello                        | 1 small pkg. cream cheese |
| 1 small bottle maraschino cherries, sliced | ½ cup chopped pecans      |
| 1 (8 oz.) can crushed pineapple            | 1 (8 oz.) bottle coke     |

Heat the juice from cherries and pineapple to dissolve jello. Add one cup coke and stir in cherries and pineapple. Blend in cream cheese. Add nuts, chill and serve.

**FROZEN FRUIT SLUSH**

Mrs. Julie Vos

- |                                   |                               |
|-----------------------------------|-------------------------------|
| 1 (6 oz.) can frozen lemonade     | 3 bananas, diced              |
| 1 (6 oz.) can frozen orange juice | Maraschino cherries(optional) |
| 1 (8 oz.) box frozen strawberries | ½ tsp. strawberry flavoring   |
| 1 (lb.) can crushed pineapple     | 2½ cups water                 |
|                                   | 1 cup sugar                   |

In sauce pan combine water and sugar and boil. Cool. Partially thaw frozen juices and berries. Combine all ingredients including juices from strawberries and pineapple. Taste and if too strong add a little water. Freeze in individual cups. Cover and store in freezer until about 30 minutes before serving time. Serve for lunch with rolls and coffee. Also excellent breakfast fruit cup or a quick dessert.

## JELLO-CHEESE TOPPED SALAD

Mrs. Theo A. Huisman  
Grand Rapids, Michigan

- |   |   |
|---|---|
| 1 (6 oz.) pkg. orange jello             | 3 Tbsp. flour   |
| 2 cups boiling water                    | 1 egg, slightly beaten                                      |
| 1 can pineapple<br>(tidbits or crushed) | 1 cup fruit juice, (reserved<br>from pineapple and oranges) |
| 1 can mandarin oranges                  | 2 Tbsp. butter  |
| 1½ cups cold water                      | 1 pkg. whipped topping<br>or whipped cream                  |
| <b>Topping:</b>                         | ¾ cup grated colby cheese                                   |
| ½ cup sugar                             |   |

Mix jello, chill and add fruits (any substitutes desired may be used). Top with the topping. Combine sugar and flour, blend in egg. Stir in juice. Cook over low heat until thickened. Add butter and cool. Fold in whipped topping and spread on jello. Top with the grated cheese.

## ORANGE SALAD

Tene Van Roekel

- |                                     |   |
|-------------------------------------|---|
| 1 pkg. orange jello                 | 1 can mandarin oranges, drained           |
| 1 cup hot water                     | 1 small can crushed pineapple,<br>drained |
| 1 can orange concentrate<br>(small) | Seedless grapes may be added              |

Add hot water to jello, stir until dissolved. When slightly cooled, add frozen orange concentrate. Add fruit and mold.

## ORANGE-APRICOT SALAD

Shirley Borgman

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| 2 (1 lb.) cans apricots<br>(4 cups) | 1 6 oz. can frozen<br>orange juice |
| 2 (3 oz.) pkg. orange<br>jello      | 2 Tbsp. lemon juice                |
| Dash of salt                        | 1 7 oz. bottle 7-Up                |

Drain apricots, reserving 1½ cups syrup. Puree apricots in blender to make 2 cups. Combine reserved syrup, gelatin, and salt; heat to boiling, stirring to dissolve gelatin. Remove from heat. Add apricot puree, orange juice and lemon juice; stir to melt. Slowly pour 7 Up down side of pan, mixing with up and down motion. Pour into a 6 cup ring mold or 9 x 9 inch pan. Serve with orange segments and frosted grapes if desired.

## RASPBERRY DELIGHT SALAD

Nola Vander Streek

- |                          |                                    |
|--------------------------|------------------------------------|
| 1 pkg. raspberry gelatin | 3 Tbsp. orange juice               |
| 1 cup hot water          | 1 (9 oz.) can crushed<br>pineapple |
| 1 cup vanilla ice cream  | ½ cup chopped pecans               |
| 1 banana, sliced         |                                    |

Dissolve gelatin in hot water. Mix in ice cream and orange juice until blended. Chill until partially set. Add fruit and nuts. Pour into 1 quart mold, chill until set.

**GOLDEN FLAKE SALAD**

Josephine De Jong

2 (3 oz.) pkg. lemon jello	100 miniature marshmallows (colored)
4 cups boiling water	2 cups crushed pineapple, drained
1½ Tbsp. lemon juice	½ cup chopped pecans
2 (3 oz.) pkg. cream cheese	2 cups Cool Whip

Dissolve jello, add cream cheese, lemon juice and marshmallows. Set until thick, stir in Cool Whip, pineapple and pecans.

**GRAPEFRUIT SALAD**

Second Edition (Undated)

1 pkg. lemon jello	4 slices pineapple (cut up)
2 grapefruit	2/3 cup sugar

Peel grapefruit, remove all skins from sections. Place grapefruit in dish with sugar and let stand a few hours before mixing with other ingredients. Use pineapple juice and liquid from grapefruit and add enough water to make one pint, in which to dissolve the jello. When cold, add fruit. Serve on lettuce leaf with whipped cream dressing.

**GRAPE SALAD**

Mrs. J. A. Kuyper

6 halves canned pears	¼ cup chopped nuts
1 pkg. cream cheese	½ cup mayonnaise
2 lbs. green or red grapes	

Drain pears and place in tea towel to dry. Frost with cream cheese to which a little cream has been added. Insert parsley stem from which leaves have been stripped, in one end of pear. Put mayonnaise on lettuce, place pear on mayonnaise. Cover pear with grapes cut in half.

**FRUIT AND NUT SALAD**

Fourth Edition (1948)

1 large pineapple	1 dozen maraschino cherries
¼ lb. shelled almonds	1 cup whipped cream
¼ lb. shelled filberts	1 cup mayonnaise

Cut ripe pineapple in pieces, sweeten if desired. Blanch nuts. Mix all and serve on lettuce leaves. Makes a nice holiday salad.

**MEN'S DELIGHT**

Fifth Edition (1959)

1 pkg. lime Jello	1 small can drained pineapple
½ cup hot water	1 cup cottage cheese
15 marshmallows	1 cup chopped nuts
1 cup cream (whipped)	

Dissolve jello in hot water, add marshmallows and heat until marshmallows dissolve. Let cool until it starts to set, then beat. Fold the remaining ingredients into the whipped mixture and place in the refrigerator until ready to use. Make several hours before using. Serves 12.

## STUFFED FIG SALAD

Ine Renaud

6 figs  
½ cup cream cheese  
6 stuffed olives chopped  
¼ tsp. salt

Dash of paprika  
½ cup French dressing  
Lettuce

Split figs lengthwise, scoop out part of pulp and add this to cream cheese, olives, seasonings and 2 tsp. of dressing. Lay halves of figs on lettuce, pile a portion of cheese mixture high on each half and pour additional French dressing over all.

## CHERRY SOUR CREAM MOLD

Dorothy Vander Leest

1 jar (8 oz.) maraschino  
cherries (drained and halved)  
(reserve juices)  
1 can (8 oz.) crushed  
pineapple (drained)

1 pkg. cherry jello  
1 cup sour cream  
½ cup chopped nuts

Add enough water to cherry and pineapple juice to make 2 cups. Heat to boiling. Add jello and stir until dissolved. Chill until partially thickened. Fold in fruit, cream and nuts. Turn into mold and chill.

## DINNER SALAD

Mrs. Walter Roorda  
Mrs. Julie Vos

2 small cans pineapple  
tidbits or crushed  
¼ cup pickles, chopped  
1 cup celery, diced  
¼ cup nuts, optional  
12 maraschino cherries, cut up

2 pkgs. lemon jello  
2 cups boiling water  
2 cups cold water, or  
juice from tidbits, add enough  
water to make 2 cups

Make jello according to package directions. When jello starts to congeal, add all ingredients and pour into mold. Also pretty for individual molds, served on lettuce leaf.

## CURRIED FRUIT

Carol Pohlman  
Maribelle Van Tuyl

1 can pear halves  
1 can pineapple chunks  
1 can peach halves  
1 can apricots  
10 maraschino cherries,  
cut in half

½ tsp. curry powder  
½ tsp. ginger  
4 Tbsp. butter  
2 Tbsp. lemon juice  
½ cup brown sugar  
1 cup pineapple juice

Drain fruits very well. Set aside 1 cup of the pineapple juice. Arrange the fruit in shallow baking dish. In small saucepan mix the seasonings, brown sugar, butter, lemon juice and pineapple juice. Heat to melt butter, then pour over fruit. Refrigerate until 2 hours before serving so it's room temperature when put into oven at 350 degrees for 20 minutes.

**SNOWTOP CRANBERRY MOLDED SALAD**

Mrs. Paul Klyn

- |                               |                                 |
|-------------------------------|---------------------------------|
| 1 envelope unflavored gelatin | 2 cups hot water or fruit juice |
| ½ cup orange juice            | 2 cups cranberries              |
| 1 cup salad dressing          | 1 apple, unpeeled               |
| ½ cup sour cream              | 2 oranges, unpeeled             |
| 1 (3 oz.) pkg. cherry gelatin | ½ cup sugar                     |
| 1 (3 oz.) pkg. lemon gelatin  |                                 |

Soften unflavored gelatin in orange juice, dissolve over hot water. Cool. Blend with salad dressing and sour cream, pour into oiled 1½ quart mold. Chill until firm. Dissolve cherry and lemon gelatin in hot water or juice. Chill until slightly thickened. Grind cranberries, apple and oranges together, add sugar. Fold into gelatin. Pour over firm gelatin in mold. Chill until firm. 12-15 servings.

**PINK FLUFF SALAD**

Maurine Timmer

- |  |                                |
|--|--------------------------------|
| 2 small pkgs. cream cheese                           | 1½ cups miniature marshmallows |
| Small bottle maraschino cherries, cherries and juice | 1 cup whipping cream           |
| 1 small can crushed pineapple                        | Scant ½ cup sugar              |
|  | ½ cup finely chopped nuts      |

Cream together the cream cheese and the juice from one small bottle of maraschino cherries. Add the cherries, finely cut, and add the can of crushed pineapple, drained. Add the marshmallows and sugar. Whip the cream and fold into rest of mixture. Sprinkle on finely chopped nuts. Dream Whip can be used.

**QUICK ORANGE SALAD**

Norma Ver Helst

**Add:**

- |                               |                              |
|-------------------------------|------------------------------|
| 1 box orange jello            | 1 box orange tapioca pudding |
| 1 box vanilla tapioca pudding | 3 cups water                 |

Cook in a sauce pan until thick, let cool. Add 1 envelope of Dream Whip already prepared and 1 can drained mandarin oranges. Combine carefully and store in refrigerator until time to serve.

**FROZEN CRANBERRY SALAD**

Anita De Heus

- |                               |                            |
|-------------------------------|----------------------------|
| 1 lb. cranberries, ground     | 1 pkg. strawberry jello    |
| 2 cups sugar                  | 1 1/3 cups boiling water   |
| 1 small can crushed pineapple | 1 pkg. prepared Dream Whip |

Mix cranberries and sugar, let stand a few hours until sugar dissolves. Stir occasionally. Add small can crushed pineapple to this mixture. Dissolve strawberry jello in 1 1/3 cups boiling water. When jello is partially set, whip it until light. Add fruit mixture to jello, fold in the prepared Dream Whip.

## FROZEN PEACHY SALAD

Jennie De Bruin

- |  |  |
|--|--|
| 1 can dark sweet cherries,<br>pitted               | 1 cup miniature marsh-<br>mallows        |
| 1 can sliced peaches, well<br>drained (save juice) | 1 (3 oz.) pkg. cream<br>cheese, softened |
| ½ cup juice  | ¼ cup sugar                              |
| 1 cup plain yogurt                                 | ¼ tsp. salt                              |

Drain cherries and peaches. In small saucepan combine ½ cup peach juice and the marshmallows. Stir over low heat until melted. Cool slightly. In mixing bowl, beat softened cream cheese until smooth, add sugar and salt, beat until fluffy. Add marshmallow mixture, then the yogurt and mix until smooth. Add fruit. Freeze either in milk carton or muffin cups.

## FROZEN FRUIT SALAD-DESSERT

Mina Baker

Recipe makes a big quantity of this special with a dual role.

- |   |  |
|---|--|
| 4 (1 lb. 4 oz.) cans<br>crushed pineapple                                 | 1 cup orange juice   |
| 2 (1 lb.) cans sliced peaches   | ¼ cup lemon juice  |
| 2 cups fresh white seedless<br>grapes, halved, or 2<br>(1 lb. 4 oz.) cans | 2½ cups sugar  |
| 1½ cups maraschino cherries,<br>cut in eighths                            | ½ tsp. salt  |
| ½ lb. marshmallows,<br>quartered (30)                                     | 2 cups coarsely chopped pecans   |
| 2 tsp. crystallized ginger,<br>finely chopped                             | 2 qts. heavy cream, whipped,<br>or 10 envelopes dessert<br>topping mix, whipped, or 1 qt.<br>heavy cream and 5 envelopes<br>dessert topping mix, whipped |
| 1 envelope unflavored gelatin   | 3 cups mayonnaise  |
| ¼ cup cold water  | Lettuce  |
|   | Maraschino cherries<br>(for garnish)   |

Drain fruit; save 1½ cups pineapple syrup. Cut peaches in ½" cubes. Combine fruit, marshmallows and ginger. Soften gelatin in cold water. Heat pineapple syrup to boiling. Add gelatin; stir to dissolve. Add orange and lemon juices, sugar and salt; stir to dissolve. Chill. When mixture starts to thicken, add fruit mixture and nuts. Fold in whipped cream and mayonnaise.

Spoon into 1 qt. cylinder cartons (paper, plastic or metal). Cover and freeze. Makes 9 quarts. To serve, remove from freezer and thaw enough to slip out of carton. Cut in 1" slices. Serve salad on lettuce; garnish with cherries. For dessert, top with whipped cream. Each quart serves 6 to 8.

**CHICKEN SALAD DELUXE**

Second Edition (Undated)

- |                             |                                |
|-----------------------------|--------------------------------|
| 2 cups diced cooked chicken | 1/4 cup chopped stuffed olives |
| 1 cup diced celery          | 1/4 tsp. paprika               |
| 1 cup diced pineapple       | 3/4 cup mayonnaise             |
| 1/2 tsp. salt               | 3/4 cup cream whipped          |

Mix all ingredients and chill. Serve in cups of crisp lettuce. Serves 8.

**DUTCH PEA SALAD**

Mrs. Louie Schippers

- |                                     |                     |
|-------------------------------------|---------------------|
| 4 cups diced potatoes               | 1 Tbsp. butter      |
| 2 pkgs. frozen peas                 | 2 Tbsp. brown sugar |
| 1 lb. weiners cut in 1/4 in. slices | 2 Tbsp. vinegar     |
| 2 cups diced ham                    | 2 Tbsp. water       |
| 1 small onion diced                 | 1 tsp. salt         |
|                                     | 1/4 tsp. pepper     |

Cook potatoes in salted water. Drain and place in large bowl. Cook peas, drain, add to potatoes. Saute weiners or ham and onion in butter until heated. Stir in sugar, vinegar, water, salt and pepper. Let come to a boil, pour over potatoes and peas. Mix and serve on lettuce leaves. Serves 6 or more.

**NORTHWEST SEAFOOD SALAD**Verla Wehde  
Crystal Lake, Illinois

- |  |                                    |
|--|------------------------------------|
| 1 large loaf sliced white sandwich bread | 2 5-oz. cans small shrimp, drained |
| Butter                                   | 1 (7 1/2 oz.) can crab meat        |
| 1 large onion                            | 1 cup finely cubed celery          |
| 4 hard-cooked eggs                       | 3 cups mayonnaise                  |

Cut crusts from bread; spread slices lightly with butter. Cut each slice into 20 cubes. Combine finely chopped onion and eggs with bread cubes. Refrigerate overnight. Next day add shrimp, crab meat, celery and mayonnaise (sour cream may be substituted for half of mayonnaise); mix lightly. Cover and let stand for 3 or 4 hours in refrigerator before serving. Pile lightly on salad greens; garnish with cucumber and cherry tomatoes. Surprise ingredient in this salad is the bread cubes. Leftovers can be served the next day. Yield: 12 servings.

**EAST INDIES SALAD**

Gladys Power

- |                        |                         |
|------------------------|-------------------------|
| 3/4 cup mayonnaise     | 1 7 oz. can shrimp or   |
| 1 1/2 tsp. lemon juice | 1 cup diced, cooked ham |
| 3/4 tsp. curry powder  | 1 cup chopped celery    |
| 1 Tbsp. grated onion   | 2 2 3 cup cooked rice   |

Combine first four ingredients and mix well. Add to shrimp or ham. Add celery and rice and mix lightly with fork. Chill and serve on crisp lettuce. Garnish with tomato wedges. Serves 4-5.

**MEXICAN SALAD**

Mrs. Jim Brandl

1 lb. hamburger, browned	1 onion
1 (15 oz.) can kidney beans, drained	4 oz. grated Cheddar Cheese
1 head lettuce	Dorrito chips
2 or 3 tomatoes	1 (8 oz.) bottle Thousand Island Dressing
1 avocado or 1 cucumber	Hot sauce if desired

Simmer the hamburger and beans together for 10 minutes. Drain, then set aside to cool. Mix this hamburger mixture with the lettuce, tomatoes, avocado, onion and cheese. Add the Dorrito Chips just before serving. Pour the Thousand Island dressing over top. Mix well.

**SHOESTRING SALAD**

Nancy Spoelstra

1 cup shredded carrots	1 tsp. mustard
1 cup diced celery	2 tsp. vinegar
¼ cup minced onion	1 cup chicken or salmon or tuna
½ cup mayonnaise	

When ready to serve, add 1 can shoestring potatoes.

**SHRIMP SALAD I**

Joan Walvoord

¼ cup raw white rice	1 Tbsp. chopped stuffed olives
½ cup canned shrimp 2 (4 oz.) cans	¼ cup chopped green pepper
¾ tsp. salt	¾ cup diced raw cauliflower
1 Tbsp. lemon juice	Dash pepper
1 Tbsp. minced onion	2 Tbsp. French dressing
	1/3 cup salad dressing

Cook rice and chill it, combine all ingredients, serve on lettuce.

**SHRIMP SALAD II**

Second Edition (Undated)

1 can shrimp	2 cups celery
1 can small peas	2 hard boiled eggs
Oil dressing	2 Tbsp. green peppers

Put shrimp and peas in colander to drain a few hours before using. Cut up celery, eggs and peppers. Mix all ingredients with stiff oil dressing and serve on lettuce. Have all ingredients cold.

**MAIN DISH SALAD**

Gladys Power

1 pkg. frozen peas, cooked	1 tsp. grated onion, or onion flakes
1½ cups cooked macaroni	cooked with peas
¾ cup mayonnaise	1 cup slivered Swiss cheese
½ cup chopped dill pickle	1 cup slivered cooked ham
Curry to taste	

Mix all thoroughly in large bowl. Garnish with tomatoes, cut in wedges, if desired. Serves 4-6.

**SHRIMP MACARONI SALAD**Mrs. Harlan (Diane) Nyhof  
Waterloo, Iowa

2 cans tiny shrimp, drained  
 2 pkgs. cooked Junioresettes  
 macaroni  
 1¼ cups celery, cut up fine  
 2 Tbsp. minced onion  
 2 Tbsp. cut up green pepper  
 1 Tbsp. chopped pimento

**Dressing:**  
 1 cup Miracle Whip Salad  
 Dressing  
 1¼ tsp. mustard  
 ½ cup Miracle French Dressing  
 ¼ tsp. parsley  
 1/16 tsp. paprika

Mix the dressing and toss together. Serves 8.

**CUCUMBER RELISH SALAD**

Kathy Blom

7 cups unpeeled sliced  
 thick cucumbers  
 1 cup minced onion  
 1 cup chopped green peppers

2 Tbsp. salt  
 2 cups sugar  
 1 cup vinegar

Sprinkle salt over the cucumbers, onion and peppers and let set 1 hour. Drain off the liquid that forms. Stir the sugar and vinegar together until sugar completely dissolves. Let stand ½ hour. Pour this over cucumber mixture and refrigerate before serving.

**CAULIFLOWER, BROCOLLI SALAD**

Thyrza Steward

1 med. head cauliflower,  
 broken in small flowers  
 3 medium stalks brocolli,  
 cut in bite size pieces,  
 stalks and all  
 2 small bunches green  
 onions, chopped greens  
 and all

**Dressing:**  
 1 cup mayonnaise or  
 salad dressing  
 ½ cup sour cream  
 1 Tbsp. sugar  
 1 Tbsp. vinegar  
 Dash tabasco and  
 Worcestershire sauce

Pour dressing over above and refrigerate. Should be made 24 hours before serving. Will keep several days. Serves 10.

**GOOD EARTH SALAD**Mrs. Lester A. Mount  
Bronxville, New York

2 cans chick peas (20 oz.)  
 1 can bean sprouts (16 oz.)  
 1 can button mushrooms  
 (4 oz.)  
 1 can water chestnuts  
 (5 oz.)

3 shallots, sliced very  
 thin (or scallions)  
 2/3 cup peanut oil  
 1/3 cup tarragon vinegar  
 1 tsp. lemon pepper  
 Juice of half a lemon

In a mixing bowl, combine drained chick peas, bean sprouts, mushrooms, thin sliced chestnuts and shallots. Add oil, vinegar, pepper, lemon juice and salt to taste. Toss gently and leave in refrigerator to marinate, tossing in juice now and then. 6-8 servings.

## GARDEN GREEN SALAD

Mrs. Don Van Hemert  
Des Moines, Iowa

- |                                       |                     |
|---------------------------------------|---------------------|
| 1 bunch chopped celery,<br>leaves too | Cucumber if desired |
| 1 small onion                         | <b>Dressing:</b>    |
| 1 chopped pepper                      | 1½ cups sugar       |
| 1 can peas (small or large)           | ½ cup vinegar       |
| 1 can green beans                     | ½ cup salad oil     |
| 4 medium tomatoes, cut up             | 1/3 cup water       |

Cut up the celery, onion, pepper and soak in salt water for 4 hours and chill during this time. Drain the peas and beans and add to drained celery mixture. Marinate all this for 24 hours in the dressing. Add the tomatoes a couple hours before serving.

## DILL SOUR CREAM POTATO SALAD

Mrs. Paul Klyn

- |                               |                                     |
|-------------------------------|-------------------------------------|
| 4 cups diced cooked potato    | ¼ tsp. seasoned pepper              |
| 1 cup sliced celery           | 2 sprigs dill or ½ tsp.<br>dillweed |
| 3 green onions, thinly sliced | ¾ cup dairy sour cream              |
| 3 Tbsp. vegetable oil         | Pieces of green and red pepper      |
| 3 Tbsp. vinegar               | Tomato wedges                       |
| ¼ tsp. seasoned salt          |                                     |

Combine potato, celery and green onion. Mix next 5 ingredients. Pour over potato mixture and toss gently. Refrigerate several hours. Mix in sour cream and pepper pieces. Garnish with dill sprigs, if desired and tomato wedges. Be sure to use dillweed not dillseed. You may like to increase amount of dillweed if you enjoy its flavor. Serves 4-6.

## CUCUMBER MOLD

Dorothy Vander Leest

- |                               |                               |
|-------------------------------|-------------------------------|
| 2 (3 oz.) pkgs. lime<br>jello | 2 cups sour cream             |
| 2 cups boiling water          | 1 cup thinly sliced cucumbers |
| 1 tsp. salt                   | 1 cup thinly sliced radishes  |
| 2 tsp. vinegar                | ½ cup thinly sliced onions    |

Dissolve the jello in 2 cups boiling water. Add the salt and vinegar. Cool and add the sour cream, then add the cucumbers, radishes and onions. Refrigerate.

## LAYERED LETTUCE SALAD

Nola Vander Streek

- |                         |                                    |
|-------------------------|------------------------------------|
| 1 head lettuce          | 1 large can green<br>peas, drained |
| 1 lb. bacon fried crisp | 1 pint salad dressing              |
| 10 hard boiled eggs     | Shredded Swiss cheese              |
| 1 onion, sliced         |                                    |

On bottom of 9 x 13" pan put one layer of torn up lettuce. On top of that, layer bacon, eggs, peas and onion. Repeat layers. Top with salad dressing, and top the salad dressing with the shredded Swiss cheese.

**CABBAGE SALAD**

Fifth Edition (1959)

1 cup sugar	½ cup cold water
1 cup vinegar	Salt
½ cup Mazola oil	

Mix and pour over and mix well with:

1 large head cabbage	1 medium sized onion
1 red pepper	Grated carrots if
1 green pepper	desired

Keeps CRISP a long time in a jar stored in the refrigerator.

**LUSCIOUS LETTUCE SALAD**

Mrs. Arie B. Beyer

1 head lettuce, broken in pieces	2 eggs beaten
2 bananas, cut in chunks, size of marshmallows	¼ cup vinegar
½ cup large salted peanuts	¾ cup water
½ cup small marshmallows	2/3 cup sugar
<b>Dressing:</b>	1 Tbsp. corn starch
	¼ tsp. salt
	1 Tbsp. butter

Toss first four ingredients lightly. Combine the ingredients for the dressing and bring to a boil and cook until thickened. Cool. Pour over tossed ingredients and toss lightly again.

**REFRIGERATOR CABBAGE SALAD**Helen Boertje  
Anita De Heus

2 heads of cabbage	1 or 2 peppers (1 green and 1 red if desired)
2 or 3 tsp. salt	1 Tbsp. mustard seed
4 cups sugar	1 Tbsp. celery seed
3 cups vinegar	1 bunch celery (cut fine)
1 cup water	
1 onion	

Chop the 2 heads of cabbage, sprinkle with the salt and let stand in its own juice for 2 hours in a cool place. Then squeeze all the water out. Bring the sugar, vinegar and water to a boil and let cool. Add the peppers, celery, onion, mustard seed and celery seed to the cabbage. Combine all with the liquid and store in glass jars in refrigerator. Will keep 2 weeks.

**SAUSALITO SALAD**

Carol Vruwink

1 small head iceberg lettuce, torn in bite size pieces	½ cup coarsely crushed bite-size cheese crackers
1 jar (6 oz.) marinated artichoke hearts, drained	½ cup sliced olives Italian dressing

In bowl, lightly toss lettuce, artichokes, crackers and olives. Serve with Italian dressing.

**MOSTACCIOLI SALAD**

Marilyn Weyers

- |  |                     |
|--|---------------------|
| 1 pkg. mostaccioli<br>macaroni, cooked | 1 cup vinegar       |
| 2 Tbsp. cut up olives                  | 1/2 cup cooking oil |
| 1 cup sugar                            | 1/2 onion, chopped  |
|  | 1 large cucumber    |

Mix and let set 24 hours, stirring 3 or 4 times. Will keep in refrigerator 3 weeks.

**ORIENTAL VEGETABLE SALAD**

Gladys Power

- |   |                              |
|---|------------------------------|
| 1 can bamboo shoots                                       | 1 can French cut green beans |
| 1 can water chestnuts, sliced<br>(1 large can or 2 small) | 1 cup onion rings            |
| 1 can bean sprouts  | 1 cup diced celery           |
| 1 can Chinese mixed vegetables                            | 1 cup sugar                  |
| 1 small can peas  | 1 cup tarragon vinegar       |

Drain vegetables very well. Cover with the dressing made by heating the sugar in the vinegar until it has dissolved. Cool thoroughly before pouring over the vegetables. This is a large salad that keeps in the refrigerator indefinitely. Store in the refrigerator, covered at least 24 hours before serving.

**SUCCOTASH SALAD**

Mrs. Spencer Grond

- |  |                                 |
|--|---------------------------------|
| 1 (10 oz.) pkg. frozen<br>corn, cooked       | 1/2 tsp. salt                   |
| 1 (10 oz.) pkg. frozen<br>lima beans, cooked | 1/2 tsp. pepper                 |
| 1/4 cup vinegar                              | 1/3 cup chopped onion           |
| 1/3 cup sugar                                | 1/3 cup chopped celery          |
| 3 Tbsp. oil                                  | 1/3 cup chopped green<br>pepper |
|  | 2 Tbsp. chopped pimento         |

Cook, cool and drain corn, and lima beans. Combine vinegar, sugar, oil, salt and pepper. Stir to dissolve sugar. Add vegetables. Mix, chill several hours or overnight. Drain before serving.

**GREEN SALAD**Becky Sneller  
Sioux Center, Iowa

- |  |  |
|--|--|
| 2 cups head lettuce                        | 1 cup Swiss cheese<br>(sliced Julienne)              |
| 2 cups endive                              | 6 Tbsp. mayonnaise                                   |
| 2 cups romaine                             | 1 1/2 cups peas, drained<br>(Use cooked frozen peas) |
| 1 medium red sweet<br>onion, thinly sliced | 6 slices bacon,<br>crisp, crumbled                   |
| 1 Tbsp. sugar                              |  |
| Salt and pepper                            |  |

Place 1/3 greens in bowl. Then 1/3 peas and cheese. Slice 1/2 onion and sprinkle 1 Tbsp. sugar over all. Add salt and pepper. Repeat 2 more times. Cover and chill at least 2 hours. Before serving, toss with crumbled bacon and mayonnaise.

**BEAN MACARONI SALAD****Marge Kuiper**

- |  |  |
|--|--|
| 2 cups cooked macaroni                 | $\frac{1}{2}$ cup creamy French salad dressing |
| 1 (16 oz.) can 3 bean salad            | $\frac{1}{4}$ cup sweet pickle relish          |
| 1 cup chopped celery                   | $\frac{1}{2}$ tsp. salt                        |
| 3 hard cooked eggs, (coarsely chopped) | Several drops bottled hot pepper sauce         |
|  | Dash of pepper                                 |

In large bowl combine cooked macaroni, undrained 3 bean salad, chopped celery and eggs. Blend together French dressing, pickle relish, salt and hot pepper sauce and pepper. Pour over macaroni mixture, toss lightly. Chill 1 hour. Garnish with hard cooked eggs, if desired. Serves 8-10.

**FIRE AND ICE TOMATOES****Gladys Power**

- |   |  |
|---|--|
| $\frac{3}{4}$ cup vinegar                         | $\frac{1}{4}$ cup cold water                 |
| $1\frac{1}{2}$ tsp. celery salt                   | 6 large, firm tomatoes, peeled and quartered |
| $1\frac{1}{2}$ tsp. mustard seed                  | 1 large green pepper, cut into strips        |
| $\frac{1}{2}$ tsp. sugar                          | 1 large red onion, sliced into rings         |
| $\frac{1}{8}$ tsp. red pepper                     |  |
| $\frac{1}{8}$ tsp. black pepper                   |  |
| 2 tsp. salt or 1 tsp. salt and 1 tsp. garlic salt |  |

Combine first 8 ingredients in sauce pan. Bring to rolling boil and boil rapidly for 1 minute. While still hot, pour over the vegetables. Cool. Cover and chill overnight or several hours. Add 1 sliced cucumber before serving.

**CUCUMBERS****Mrs. LeRoy Van Zee**

- |                                  |                           |
|----------------------------------|---------------------------|
| 4 peeled, sliced cucumbers       | $\frac{1}{2}$ cup sugar   |
| 1 onion, sliced                  | $\frac{1}{2}$ tsp. salt   |
| <b>Dressing:</b>                 | $\frac{1}{8}$ tsp. pepper |
| $1\frac{1}{2}$ cups Miracle Whip | 2 tsp. vinegar            |

Mix the dressing and add the cucumbers and onion.

**APPLE-ONION SALAD****E'd Van Arkel**

- |                                   |  |
|-----------------------------------|--|
| $\frac{1}{4}$ cup salad oil       | $\frac{1}{2}$ medium onion (sliced paper thin)       |
| 3 Tbsp. lemon juice               | 2 medium apples, washed, cored and sliced into rings |
| 1 tsp. granulated sugar           | $\frac{1}{2}$ cup salad dressing, if desired         |
| 1 tsp. salt                       |  |
| $\frac{1}{2}$ tsp. garlic powder  |  |
| $\frac{1}{2}$ tsp. ground mustard |  |
| 1 medium head lettuce             |  |

In salad bowl, combine oil, juice, sugar, salt, garlic and mustard. Save six lettuce leaves and break remaining lettuce into salad bowl. Add onion slices. Halve apple rings and add to salad bowl. Toss lightly to coat each piece well. Serve in lettuce cups with a dollop of salad dressing, if desired. Serves 6.

## PERFECTION SALAD

Second Edition (Undated)

1 pkg. lemon jello  
1 pt. water, boiling  
1 Tbsp. vinegar  
1 Tbsp. sugar  
1 cup shredded cabbage

1 cup celery, chopped  
 $\frac{1}{2}$  cup pimento, cut fine  
1 cup diced pineapple  
1 tsp. salt

Add vinegar, salt, sugar and boiling water to jello. When beginning to set, add other ingredients. Turn into moulds and allow to become firm. Serve on lettuce leaves with salad dressing.

## PEA SALAD

Second Edition (undated)

2 cups canned peas  
2 cups chopped celery  
2 cups boiled carrots

3 Tbsp. chopped green pepper  
3 hard boiled eggs  
Oil dressing

Mix all ingredients with oil dressing to which whipped cream has been added.

## MARINATED TOMATOES

Dottie De Vries

6 tomatoes peeled and  
quartered  
1 large onion sliced  
4 Tbsp. sugar

4 Tbsp. vinegar  
 $\frac{1}{2}$  tsp. salt  
Dash of pepper

Combine all ingredients - keeps for several days.

$\frac{7}{8}$ cup cooking oil	1 tsp. baking powder
$\frac{1}{2}$ cup brown sugar	$\frac{1}{2}$ tsp. nutmeg
1 egg	$\frac{1}{2}$ tsp. salt
1 Tbsp. water	$\frac{1}{2}$ tsp. cinnamon
$1\frac{1}{2}$ cups grated or ground carrots	1 can of peas, drained or thickened with cornstarch or
$\frac{1}{4}$ cups flour	2 cups frozen peas, cooked and drained
$\frac{1}{2}$ tsp. soda	

Cream shortening and brown sugar. Add egg, water and all dry ingredients, previously sifted together. Stir in carrots, pour into greased ring mold and bake one hour in moderate oven, 350 degrees. Unmold and fill center with hot peas. The mold can be prepared ahead of time and frozen, either before or after it has been baked.

**ZESTY CARROTS****Mrs. Spencer Grond  
Emily Thies**

2-3 lbs. carrots, sliced	1 cup sugar
2 small onions, sliced in rings	$\frac{3}{4}$ cup vinegar
1 large green pepper, chopped	1 tsp. salt
1 cup oil	$\frac{1}{2}$ tsp. pepper
1-10 $\frac{1}{2}$ oz. can tomato soup	1 tsp. dry mustard or 2 tsp. prepared mustard

Cook sliced carrots until tender, but still firm about 10 minutes. In blender or mixer combine, soup, sugar, vinegar, salt, pepper, mustard and oil. Blend until smooth. Combine drained carrots, onion, green pepper with dressing. Marinate overnight. Stir occasionally. Serve as relish or salad. Drain before serving. Do not heat the sauce.

**SCALLOPED MUSHROOMS****Verla Wehde**

1 lb. fresh mushrooms, washed, drained, sliced	$\frac{1}{2}$ cup ( $\frac{1}{4}$ lb.) butter, melted
2 cups soft French bread crumbs	Salt and pepper
	$\frac{1}{3}$ cup dry white wine

Place about a third of the mushrooms in a buttered 1 $\frac{1}{2}$ -quart baking dish; cover with about a third of the bread crumbs, and drizzle about a third of the butter over the crumbs. Sprinkle with salt and pepper. Repeat, using another third of the mushrooms, crumbs, and butter; add salt and pepper. For the top layer, cover with remaining mushrooms; sprinkle with salt and pepper; pour wine over all. Cover and bake at 325 degrees for 25 minutes. Mix remaining butter and crumbs, and spoon over mushrooms. Bake uncovered, for 10 minutes longer, or until crumbs are toasted. Makes 6-8 servings. This casserole may be assembled ahead and baked just before mealtime.

2 - 10 oz. pkg. frozen  
carrots  
1 tsp. salt  
1/8 tsp. pepper

3 Tbsp. brown sugar  
1/4 cup orange juice  
1/4 cup butter  
1 Tbsp. minced parsley

Place frozen carrots in 2 qt. saucepan. Add salt, pepper, brown sugar, orange juice and butter. Cover. Cook on high heat until steam escapes around cover. Turn to low heat and cook 8-10 minutes. Stir occasionally so all carrots will glaze. Stir in minced parsley and serve. Serves 6.

**BROCCOLI CASSEROLE**

**Hazel Vander Pol**

1 Tbsp. finely chopped onion  
1 pkg. frozen chopped broccoli  
6 Tbsp. oleo  
8 oz. (1/2 lb.) Velveeta cheese

1/2 cup water  
3 eggs, well beaten  
2 Tbsp. flour  
1/2 cup dry bread crumbs

Saute onion in 4 Tbsp. oleo until soft. Stir in flour, add water, cook over low heat, stirring. Blend in cheese, combine sauce and broccoli, add eggs. Mix gently until blended. Put into buttered dish. Cover with crumbs and dot with remaining 2 Tbsp. oleo and bake in 325 degree oven for 45 minutes.

**HARVARD BEETS**

**Mrs. J. G. Boat  
Fourth Edition (1948)**

2 cups cooked cubed beets  
1 Tbsp. cornstarch  
2 Tbsp. butter

1 / 3 cup sugar  
1/2 cup mild vinegar  
1 / 3 tsp. salt

Mix sugar, salt and cornstarch. Add vinegar and boil several minutes. Add beets and butter and simmer until done.

**LEBANESE GREEN BEANS**

**Guitta Graber**

2 pkgs. French cut  
green beans  
1 medium onion, sliced in  
1/2 moon shaped slivers  
2 stalks celery, cut as onion

2 Tbsp. oil  
Salt, to taste  
1 small can tomatoes  
Pepper, to taste  
Dash garlic powder

Wilt onion and celery in oil. Add defrosted beans, saute a few minutes. Add tomatoes and seasoning. Bring to boil, turn heat down and simmer 20 to 30 minutes. Serve on rice. Makes 4 to 6 servings. May be used as a main dish.

**BEETS AND PINEAPPLE**

**Gladys Power**

Drain juice from 1 can of shoe string beets or diced beets. Use small amount of juice to dissolve 2 Tbsp. of cornstarch. Drain juice from 1-13 oz. can of pineapple cubes or bits into saucepan. Stir in the cornstarch and cook while stirring to thicken. Add drained beets and pineapple and heat through. Add 1-2 Tbsp. butter or margarine.

**FAR EAST CELERY**

Mrs. Paul Farver

4 cups celery (cut in 1-inch slices)	½ cup soft bread crumbs (2 slices)
5 oz. can water chestnuts, drained, thinly sliced	¼ cup toasted sliced almonds
1 can cr. chicken soup	2 Tbsp. melted butter
¼ cup diced pimento	Salt to taste

Cook celery in small amount of boiling salted water about 7-8 minutes until tender crisp. Drain. Mix celery, water chestnuts, soup, pimento and season with salt. Place in 1-qt. casserole. Toss bread crumbs with almonds and butter. Sprinkle over celery. (I also add chow mein noodles). Bake in 350 degree oven for 35 minutes. Serves 6.

**CARROTS EN CASSEROLE**Mrs. Jim Arendt  
Montezuma, Iowa  
Elsie Whalley

12 med. size carrots (sliced and cooked)	3 cups buttered bread cubes or crumbs
1 small onion (minced)	2 cups milk
¼ cup butter	¼ tsp. dry mustard
¼ cup flour	1 tsp. salt
½ lb. Velveeta cheese	¼ tsp. celery salt

Cook onion in butter gently. Make white sauce and add cheese and onion. Put in layers with carrots. For crumbs - melt butter and lightly brown crumbs or cubes and put over top. Bake 350 degrees for 25 minutes. **Variation:** Omit white sauce. Add 1 cup celery, sliced; cook with carrots and onions. Drain and proceed as above.

**ONION RINGS**

Mrs. Logan Andeweg

1 cup flour	1 egg
1 tsp. baking powder	¼ cup oil
½ tsp. salt	1 cup milk

Sift together flour, baking powder and salt. Combine with slightly beaten egg, oil and milk. Beat until smooth. Dip onions in batter and French fry until golden brown.

**GREEN PEA CASSEROLE**

Mrs. Paul Farver

1 box frozen peas	Chopped cashew nuts
1 cup diced celery	½ cup thin white sauce
½ cup chopped onion	½ cup white wine
1 avocado diced	

Cook peas, celery, onion separately until tender. Add wine to white sauce and add to combined cooked vegetables. Add avocado and pour into 1½ qt. casserole. Heat at 350 degrees for 20 minutes. Top with nuts.

**BROCCOLI-CHEESE CASSEROLE**

Jackie Harvey

2 Tbsp. margarine,  
melted  
2 Tbsp. flour  
¼ tsp. salt  
1 (3 oz.) pkg. cream  
cheese, softened  
¼ cup blue cheese  
crumbled

1 cup milk  
2 (10 oz.) pkgs. frozen  
chopped broccoli,  
cooked and drained  
1 3 cup finely crushed  
rich round crackers  
(about 10 crackers)

In saucepan, blend together butter, flour, salt and cheeses. Add milk all at once; cook and stir till mixture boils. Stir in broccoli. Turn into 1 qt. casserole; top with crumbs. Bake in 350 degree oven for 30 minutes. Makes 6-8 servings.

**ENGLISH PEA CASSEROLE**

Doris Horrigan

½ cup butter  
1 cup celery, sliced  
fine  
1 cup onion, chopped

1 (10 oz.) pkg. frozen peas  
1 can cr. mushroom soup  
Salt and pepper

Mix above ingredients well. Bake in casserole until bubbly. About 1 hour in 350 degree oven. Serves 4-6.

**SNIBBLED BEANS**

Mrs. Betty O'Dell

2 lbs. string beans, trimmed and cut into very thin lengthwise strips, or 2 pkgs. frozen French style beans.

1 large white onion  
2 eggs  
Freshly ground black pepper

6 slices bacon  
½ cup cider vinegar  
½ cup sugar

Place the fresh beans in a kettle and add water to cover and salt to taste. Bring to a boil and cook until beans are crisp-tender, or cook the frozen beans according to package directions. Drain. Cut the onion into wafer-thin slices and sprinkle the rings over the beans. Cook the bacon until crisp, but do not let the bacon fat burn. Crumble the bacon and sprinkle it over the onions. Pour off one-half the fat from the skillet. Blend together the eggs, vinegar and sugar. Beat well. Pour this into the hot grease and stir just until thoroughly hot. Pour the sauce over the beans and toss, adding salt and pepper to taste. Serves 4.

**BROCCOLI AND CORN DISH**

Mrs. Marion De Geus

1 pkg. frozen broccoli  
1 jar Cheese Whiz

1 pkg. frozen corn  
Buttered bread crumbs

Cook corn and broccoli according to directions. Place in casserole. Cover with Cheese Whiz and then buttered crumbs. Bake at 350 degrees for 30 minutes.

**GOLDEN NUGGET CAULIFLOWER**

Donna Steenhoek

1 medium head cauliflower	1½ cups milk
2 cups thick sliced carrots	1 cup sharp grated cheese
5 Tbsp. melted butter	¾ cup bread crumbs
2 Tbsp. flour	or corn flakes
½ tsp. salt	

Separate cauliflower. Cook with carrots in a small amount of salted water until just tender. Place cauliflower and carrots in a 2 qt. casserole. Place 2½ Tbsp. butter in small skillet, stir in flour and cook over medium heat, gradually stirring in salt and milk. Cook until it is thickened. Stir in cheese, pour over carrots and cauliflower. Combine bread crumbs or corn flakes with remaining butter and sprinkle over casserole. Bake at 350 degrees for 25 minutes.

**LUSCIOUS ONION-RICE CASSEROLE**Elsa Thompson  
Marietta, Ohio

½ cup long grained rice	4 cups sliced onions
2 quarts boiling water	6 Tbsp. cheddar cheese,
2 tsp. salt	grated
6 Tbsp. butter	Paprika

Boil rice in water and 1 tsp. salt uncovered for 5 minutes. Drain at once. Melt butter in 2-quart casserole in oven, add onions and remaining salt. Stir until onions are coated with butter. Add rice and 4 Tbsp. cheese. Stir to distribute and cover. Bake in 350 degree oven for 1 hour. Remove and sprinkle remaining cheese and paprika on top. Return to oven, uncovered for 10 minutes. Serves 6 to 8.

**LEBANESE EGGPLANT**

Guitta Graber

1 medium eggplant	1 medium onion,
1 stalk celery,	sliced into rings
¼-inch pieces	Pepper, to taste
Salt, to taste	Dash of cinnamon

1 small can tomatoes

Wash and peel eggplant. Cut into ½-inch slices. Boil in a little water for 7 to 10 minutes. Drain well. Wilt onion and celery in 1 tablespoon oil. In a skillet arrange eggplant, celery and onions in layers. Add tomatoes and seasoning (green pepper may be added if desired). Cook 25 minutes over low heat. Serve on rice. May be used as a main dish.

**DUTCH LETTUCE (Head Lettuce)**

Mrs. Walter Roorda

⅛ tsp. salt	1½ Tbsp. mayonnaise
1½ tsp. sugar	1 Tbsp. cider vinegar
1 Tbsp. French dressing	2 tsp. pickle relish

Blend above ingredients together well and "toss" with lettuce, hard boiled eggs and onions.

## SPINACH CASSEROLE

Mrs. Russell Miller  
Shawnee Mission, Kansas

3 pkgs. chopped,  
frozen spinach  
1½ cups boiling water  
12 oz. carton sour cream  
1 envelope onion soup

Cook spinach until tender. Do not salt. Drain thoroughly. Add sour cream and onion soup to spinach. Put in casserole and bake about 20 minutes at 350 degrees.

## GREEN POTATOES

Shirely Weller

6 large potatoes, peeled  
and boiled  
½ cup milk  
1 cup cream cheese  
1 cup sour cream  
¼ lb. oleo  
2 tsp. salt  
¼ tsp. pepper  
1½ tsp. dill seed  
1 pkg. frozen chopped  
spinach, cooked

Whip potatoes with first seven ingredients. Beat in dill seed and spinach. Bake at 375 degrees for 20 minutes. (Can be made ahead and stored in refrigerator or frozen until needed.)

## ARROZ CON ASPARAGUS RICE WITH ASPARAGUS

Alice Carlson

1 pound rice  
½ lb. grated cheese  
1 can cream of asparagus soup  
1 can cream or 1 cup  
half and half cream  
1 can evaporated  
milk (tall can)  
6 chicken livers and 6  
gizzards or any left over  
cooked chicken  
½ stick margarine

Cook livers and gizzards in 1 cup water with 2 sections garlic and salt and pepper to taste. When done chop and mix with rice and soup and milks. Place in a container coated with the margarine. Place grated cheese on top. Bake in moderate oven until brown on top and rice is soft. May add canned asparagus to the mixture. May substitute cream of mushroom or cream of corn soup for the asparagus soup.

## BROCCOLI WITH RICE

Mrs. Russell Miller  
Shawnee Mission, Kansas  
Mrs. Bob Kuyper  
Mrs. Julie Vos  
Donna Steenhoek

Cook 1½ cups rice in salted water. Spread in bottom of greased baking dish. Saute in 2 Tbsp. butter, 1 cup chopped celery until clear. Add 1 can each cream of mushroom and cream of chicken soup. Stir until smooth. Add 1 small jar Cheese Whiz. Cook 2 pkgs. frozen chopped broccoli (by directions on pkgs.) and drain. Add broccoli to sauce and pour over rice in baking dish. Sprinkle generously with paprika. Bake 30 min. at 300 degrees.

## FRIED ZUCCHINI

Mrs. Peter J. Zwank

Peel zucchini and cut in rounds or lengthwise. Soak an hour in salt water. Drain. Dip in egg which has been whipped slightly with two Tbsp. milk added. Dip in flour to coat thoroughly. Fry at medium heat until golden brown. Salt and pepper before turning.

## PARTY POTATOES

Marlys De Wild

8-10 medium russet potatoes	Chives
1 (8 oz.) cream cheese	Butter
1 cup sour cream	Paprika
Garlic salt	

Peel, cook then drain potatoes. Beat cheese and sour cream until blended. Add hot potatoes. Beat until fluffy. Add milk, if necessary. Season with garlic salt and chives. Spoon into 2 qt. casserole, brush with melted butter, sprinkle with paprika. Bake 350 degrees for 30 minutes. Can make night before or early in day. Allow more time in the oven.

## CALICO BEANS

Mrs. Julie Vos  
Mrs. Delis Walraven

1/2 lb. bacon	1 - 1 lb. can chili beans (optional)
1/2 cup chopped onion	1/2 to 1 lb. hamburger
1 tsp. salt	1/2 cup catsup
1 tsp. prepared mustard	3/4 cup brown sugar
1 - 1 lb. can lima beans (drain)	2 tsp. vinegar
1 - 1 lb. can kidney beans (undrained)	1 - 1 lb. can pork and beans

Fry bacon until crisp. Remove from skillet, drain on paper towels. Drain off all but 2 Tbsp. of the bacon fat and reserve remaining fat. Brown hamburger and onion. Combine meat with remaining ingredients in a deep 3 quart casserole. Bake 1 hour in a 350 degree oven.

## ZUCCHINI-TOMATO CASSEROLE

Mrs. Ron Schipper

6 small zucchini, sliced, unpeeled	1/4 tsp. basil
4 medium tomatoes peeled, sliced	1/2 cup grated Cheddar cheese
1/4 cup salad oil	Salt and pepper
1 clove garlic	1/2 cup bread or corn flakes
1/4 tsp. oregano	2 Tbsp. melted butter or margarine

Heat oil in skillet and cook garlic a few minutes. Discard garlic. Saute zucchini in oil until lightly browned. Alternate layer of zucchini and tomato into medium casserole, sprinkling each layer with seasoning and cheese. Mix crumbs and butter and spread over casserole. Bake 20-25 minutes in 350 degree oven or until well browned. Serves 6.

## RING MOLD SWEET POTATOES

Emily Thies

3 lbs. sweet potatoes, fresh cooked and mashed	1 tsp. salt
3 well-beaten egg yolks	1 cup milk
2 Tbsp. melted oleo	3 stiffly beaten egg whites
	Brown sugar and walnuts

Mix well the sweet potatoes, egg yolks, oleo, salt and milk. Fold in stiffly beaten egg whites. Grease ring mold. Sprinkle bottom with brown sugar and whole walnuts if desired. Pour on mixture. Bake 350 degrees for 45 minutes. Flip onto plate immediately and let brown sugar drizzle down.

## EASY FROZEN VEGETABLES CASSEROLE

Gladys Power  
Mrs. Leroy Van Zee

1 pkg. frozen brussels sprouts	1 small jar Cheese Whiz
1 pkg. frozen broccoli	1 can cr. mushroom soup
1 pkg. frozen cauliflower	1 can French Fried onion rings or crushed potato chips
1 cup shredded Cheddar cheese or	

Thaw the frozen vegetables and put into greased casserole or baking dish. Combine soup and cheese and pour over vegetables and bake in moderate oven about 1/2 hour. Top with onion rings or potato chips and return to oven to heat onions thoroughly. Serves 6.

## ZUCCHINI PARMESAN

Carol Vruwink

4 cups thinly sliced zucchini	1 tsp. salt
1 small onion, sliced	Dash of pepper
1 Tbsp. water	3 Tbsp. grated Parmesan cheese
2 Tbsp. butter or margarine	

Put all ingredients except cheese into skillet. Cover and cook 1 minute. Uncover and continue to cook, turning with wide spatula, till barely tender, about 5 minutes longer. Sprinkle with cheese; toss. Serves 8.

## HERB SPINACH BAKE

Gladys Power

Cook and drain 1 - 10 oz. pkg. frozen, chipped spinach; mix with 1 cup cooked rice. Beat 2 eggs slightly, add 1/3 cup milk, 2 Tbsp. chopped onion, 1/2 tsp. worcestershire sauce, 1 tsp. salt, 1/4 tsp. rosemary crushed, or thyme leaves and 1 cup shredded sharp processed American or Cheddar cheese. Pour mixture into 10 x 6 x 1 1/2-inch baking dish. Bake in 350 degree oven 25-30 minutes. Serves 6.

## PEAS POT POURRI

Emily Thies

2 cups celery julian	2 Tbsp. oil
2 pkg. frozen peas	1/2 tsp. salt
1 cup chopped pitted black olives	1/4 tsp. pepper

Cook celery at 225 degrees 20 minutes in oil. Add partially thawed peas, cook 15 minutes, add olives and seasonings, serve.

## RICE DISH

Elva Roorda

¾ cup green onion  
and tops  
3 Tbsp. salad oil  
1 cup long grain  
rice (uncooked)

½ cup green pepper  
¼ cup dried parsley  
2 cans chicken broth  
1 tsp. salt  
¼ tsp. pepper

Cook onions in oil until soft. Mix all ingredients in casserole dish. Cover and bake 350 degrees for 1 hour.

## LEBANESE RICE

Guitta Graber

1/3 cup thin egg noodles  
1 cup regular rice  
½ stick margarine

1¼ cups water  
½ tsp. salt

Wash rice several times, until water is clear. Saute noodles in margarine until light brown. Add washed rice and saute until well coated. Add water and salt. Bring to rapid boil then immediately turn heat to the lowest possible point. Cover tightly and let steam until water is all absorbed (20 to 30 minutes). Take off heat and let stand 20 minutes in turned off warm oven before serving. Serves 4 to 6.

## MADE-OVER BAKED BEANS

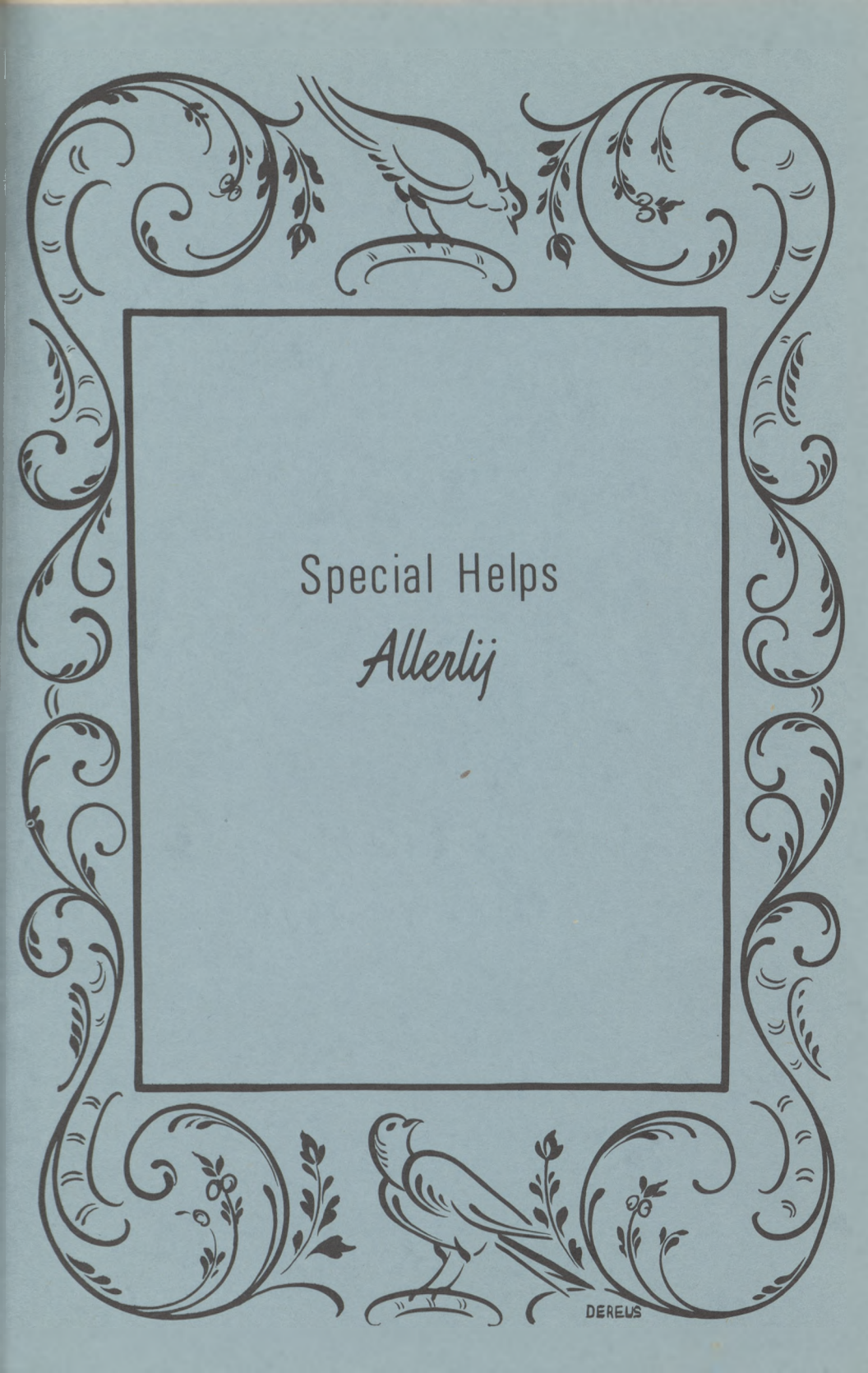
Mrs. Harry Grond

To one large can of baked beans add:

1/3 cup brown sugar  
2 Tbsp. ketchup  
2 Tbsp. vinegar  
1 small onion, finely chopped

Salt to taste  
1 rounded Tbsp. flour  
to thicken  
Bacon cut through

Heat in open casserole at 350 degrees for 1-1½ hours.

A decorative border surrounds the central text. At the top and bottom, there are illustrations of birds perched on branches. The sides of the border are composed of intricate, symmetrical floral and scrollwork patterns.

Special Helps

*Allerlij*



## BLENDER-MADE HOLLANDAISE SAUCE

1 cup butter	¼ tsp. salt
4 egg yolks	Pinch of cayenne or
3 Tbsp. lemon juice	drop of tabasco sauce

Melt butter until it begins to bubble but do not let brown. Place in electric blender the egg yolks, lemon juice, salt and cayenne. Cover and turn on high. Immediately remove the cover and pour in the hot butter. When all the butter is added, turn off blender. Makes 1½ cups.

## BARBECUE SAUCE

Mrs. Paul H. Beyer

1 (13-14 oz.) bottle catsup	2 Tbsp. liquid smoke
2 tsp. mustard	Dash of tabasco
2 Tbsp. brown sugar	½ bottle of 12 oz. Coke
4 Tbsp. worcestershire sauce	Vinegar (enough to rinse catsup bottle)

Mix together and simmer 30 to 40 minutes. Use on beef, chicken or meat of your choice.

## ARKANSAS CHURNED BUTTER

1 pound firm, hard margarine	1 cup Mazola oil
	1 cup buttermilk

Let margarine set at room temperature until softened. With fork mix in Mazola oil. Slowly add buttermilk. With electric mixer, whip thoroughly. Put in containers for home churned butter.

## EASY FUDGE SAUCE

Jana Van Vliet

¾ cup sugar	1 (6 oz.) can evaporated milk
3 Tbsp. cocoa	2 Tbsp. butter
Dash of salt	1 tsp. vanilla
2 Tbsp. water	

In a saucepan combine sugar, cocoa and salt. Blend in water stirring until cocoa is dissolved. Add evaporated milk. Bring to a boil and continue gently boiling 4 to 5 minutes until sauce thickens. Stir frequently. Remove from heat and stir in butter and vanilla.

## AMANDINE SAUCE

½ cup butter	2 to 3 tsp. lemon juice
4 Tbsp. chopped or slivered almonds	Salt and pepper to taste
	Chopped parsley or chives

Melt butter, stir until slightly browned. Add other ingredients. Serve with asparagus, broccoli, cauliflower, delicately fried fish and on broiled or sauteed chicken.

**CHOCOLATE SAUCE****Mrs. William Van Tuyl**

1 can (large) Pet milk	1½ cups sugar
1 stick oleo	¼ tsp. salt
8 Tbsp. cocoa	2 Tbsp. vanilla

Blend sugar, cocoa and salt. Add remaining ingredients and boil 7 minutes, stirring constantly.

**RAISIN SAUCE****Mrs. D. C. Renaud  
Fourth Edition (1948)**

½ cup seedless raisins	¼ tsp. cinnamon
1 orange	⅛ tsp. cloves
1 lemon	½ cup brown sugar
1 Tbsp. ham fat	1 Tbsp. cornstarch
¼ tsp. salt	

Soak raisins ½ hour in 2 cups of water, then simmer gently for 15 minutes. Add lemon and orange juice and ham fat. Mix salt, spices, sugar and cornstarch with a little cold water and stir into hot liquid. Stir until thickened. Serve with ham. Makes 6 servings.

**MINT MALLOW SAUCE**

2 / 3 cup light corn syrup	3 Tbsp. margarine
2 cups marshmallow creme	½ cup evaporated milk,
¼ cup peppermint candy, crushed	undiluted

Combine syrup, candy and margarine in 1½ quart saucepan. Heat over medium heat until candy melts, stirring constantly. Continue to full boil. Cook 5 minutes. Cool. Add marshmallow creme. Slowly stir in milk until light and smooth. Refrigerate. Keeps indefinitely.

**CUMBERLAND SAUCE****Ursula Berger**

1 jar red currant jelly	Juice of ½ lemon
Grated rind of 1 orange	1 tsp. mustard
Juice of ½ orange	1 tsp. red wine

Beat until sauce is smooth. Good with beef or ham fondue.

**HOT FUDGE SAUCE****Dottie De Vries**

½ cup butter	3 cups sugar
3 squares unsweetened baking chocolate	1 2/3 cup evaporated milk

Melt the butter and chocolate in a double boiler. Add the sugar ½ cup at a time and mix. Add milk. Simmer in double boiler until smooth. Store in refrigerator. Warm before serving.

## HOT COCOA MIX (INSTANT)

Carol Vruwink

6½ cups nonfat dry milk                      ¾ cup cocoa  
1 cup sugar                                      ¼ tsp. salt

Sift dry ingredients together three times and store in a tight container. (Glass jar or metal canister). To make Cocoa: Put one-third cup mix into cup. Stir in a little warm water to make paste. Fill cup with boiling water. Stir and serve.

## HOT CHOCOLATE MIX

Phyllis Kooyman

1 pkg. instant Carnation                      1 (6 oz.) jar Pream  
  powdered milk                              1 cup powdered sugar  
  (8 qt. size)                                  1 tsp. salt  
1 lb. Hershey's instant cocoa

Combine ingredients and store in tight container. Use one-third to one-half cup of mix in each cup and fill with hot water. Add marshmallows in each cup.

## CULTURED BUTTERMILK (Using Dry Milk)

Reconstitute 1 quart dry milk according to package directions. Add a starter of ½ cup of dairy cultured buttermilk and stir thoroughly. Let stand in a covered container at room temperature for 6 to 8 hours or until clabbered. Shake or stir and refrigerate until ready to use. To make more buttermilk use ½ cup of your homemade buttermilk to culture successive batches. (If any "off" flavor develops, discard your "starter" and start with new dairy buttermilk.)

## DUTCH HONEY

Gladys Power

1 cup sugar                                      1 cup rich milk or cream  
1 cup white syrup                              Vanilla

Mix sugar, syrup and cream in saucepan and cook only until mixture boils. Flavor with vanilla and pour into bowl to cool. A delightful spread for hot biscuits or plain bread and butter.

## BISCUIT MIX

8 cups sifted enriched                      4 tsp. salt  
  all-purpose flour                              1-1/3 cups fat (a kind that  
1 cup non-fat dry milk                      needs no refrigeration).  
¼ cup baking powder

Sift dry ingredients together three times. Cut or rub in fat until thoroughly mixed. Store in a tightly closed jar or tin can. (Continued on following page)

(Continued from preceding page)

**Biscuits:** 2/3 to 3/4 cup water  
3 cups mix (lightly measured) (enough to make a soft dough)

Turn onto floured board. Knead about 10 folds. Pat or roll out to desired thickness and cut with a floured cutter. Bake on greased baking sheet in 450 degree oven until brown on top, 12-15 minutes.

**BREAD DRESSING FOR MEAT**

Mrs. Charles Lautenbach  
Golden, Colorado

1/4 cup butter 1 tsp. poultry seasoning  
1 medium onion, diced 1 can chicken-rice soup  
5 cups bread cubes (toasted)

Saute onion in butter. Mix with remaining ingredients. Bake at 350 degrees for 1 hour.

**GRANOLA NO. 1**

Cherie Ogren

4 cups rolled oats 1/2 to 1 tsp. salt  
1 cup coconut 3/4 cup honey  
1/2 cup wheat germ 1/4 cup oil  
1/2 cup sunflower seeds 1 Tbsp. milk  
1/2 cup sesame seeds

Mix oats, coconut, wheat germ, seeds and salt. Heat honey and oil, add milk. Pour liquid mixture over dry mixture, mix. Bake in 350 degree oven until brown and crispy. **Stir very often.**

**GRANOLA NO. 2**

Cherie Ogren

14 cups rolled oats 1 cup honey  
2 cups wheat germ 1/2 cup brown sugar  
1 cup coconut 1/2 cup margarine  
1 cup slivered almonds 1 1/2 cups oil  
1 cup sunflower seeds

Mix dry ingredients together. Mix honey, sugar, margarine and oil and bring to rolling boil. Pour liquids over dry mixture, mix. Bake at 350 degrees until brown. **Stir often.**

**APPLES: CANNING FOR PIE**

Mrs. Verlan Den Adel

5 quarts sliced apples 1 1/4 cups sugar

Slice apples, pour sugar over. Let set and stir frequently a half day or overnight. Pack in 3 quart jars. Pour juice over apples. (Apples do not have to be covered with juice.) Boil in hot water bath 20 minutes to seal. When making a pie or dessert from these apples, reduce sugar by 1/4 cup.

## DELICIOUS CANNED BEETS

Elma Boerefyn

Wash beets and cook until done. Put on stove in large pan:

4 cups sugar	2 cups water
2 cups vinegar	Juice of 1 lemon

Put in cloth and tie:

Rind of $\frac{1}{2}$ lemon	1 Tbsp. ground cloves
1 Tbsp. ground allspice	1 Tbsp. ground cinnamon

Add spicebag to liquid on stove. When this comes to a boil take bag out and add pinch of salt. Add sliced or cubed beets and boil 15 minutes. Put in jars and seal.

## CANNED TOMATO COCKTAIL

Dorothy Bosch

2 quarts tomatoes, cut up	1 bay leaf
2 small onions, cut up	8 whole cloves
1 small bunch celery	1 tsp. salt

Boil and put through food mill. Heat juice with  $\frac{1}{4}$  cup vinegar,  $\frac{1}{4}$  cup water, 2 Tbsp. sugar. Pour into sterilized jars and seal.

## TO DRY CORN

Select good high quality corn. Husk and remove any damaged areas. Steam just until tender, about 15 minutes. Drain, cool and cut grains from the ear. Spread on trays  $\frac{1}{2}$  to  $\frac{3}{4}$  inch thick and dry at 130 degrees to 140 degrees F. until grains are hard and will break with a clean, glass-like fracture. Stir occasionally during drying. Prop open the oven door ( $\frac{1}{2}$  inch for electric oven or 8 inches for gas oven) to control heat and let out moisture. Use a thermometer to regulate temperature. Cool and package in glass jars, plastic or metal containers with air-tight lids. Store in a COOL, DRY place.

## TO DRY FRUIT

6 lbs. fresh fruit (ripe but not soft)	Sodium sulfite (can be purchased at drug store)
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Wash, drain and peel (if desired) the fruit. Cut in halves, remove pits (for apples and pears you may cut in  $\frac{1}{4}$  inch slices). To prevent discoloration, soak fruit in a sodium sulfite solution ( $3\frac{1}{2}$  Tbsp. sodium sulfite to 1 gallon water) for 15 minutes. Arrange in a single layer on trays and place in a 150 degree oven. (Bottom tray should be about 3 inches from the oven floor.) Prop open the oven door, ( $\frac{1}{2}$  inch for electric oven or 8 inches for gas oven) to control heat and let out moisture. Alternate trays every 1 to 2 hours. Stir fruit occasionally so it dries evenly. Use a thermometer to regulate temperature. Fruit is dry when it is pliable and leathery, takes about 6 hours. Cool and package in glass jars, plastic or metal containers with air-tight lids. Store in a COOL, DRY place.

## **FREEZING OF FRESH FRUITS AND BERRIES**

**Dry Sugar Method:** Prepare berries or juicy fruits. (To keep light fruits from discoloring use one of the ascorbic acid preparations as directed on package.) Gently mix 1 cup of granulated sugar with 4 to 6 cups of fruit. Pack into freezer containers, leaving  $\frac{1}{2}$  inch head space. Label. Freeze at once.

**Sugar-Syrup Method:** Dissolve 1 cup sugar in 1, 2, or 3 cups hot water depending on the kind of syrup you prefer. Chill syrup. For berries, simply pour cold syrup over them in freezer container. For peaches or similar fruits, fill container one-third full of cold syrup, then slice fruit directly into it. Leave  $\frac{1}{2}$  inch head space. Label. Freeze at once.

### **CATSUP**

**Marilyn Weyers**

1 quart tomato pulp	1 tsp. (heaping) celery salt
1 cup sugar	1 tsp. salt
$\frac{1}{2}$ cup vinegar	1 tsp. mixed pickling spice
1 medium onion (chopped fine)	

Put spices and onion in cloth bag. Mix all together and boil 30 minutes. Thicken with 1 Tbsp. cornstarch dissolved in a little cold water. Let boil 1 minute more.

### **RHUBARB ORANGE JAM**

**Mrs. John Ter Louw**

1 lb. candy orange slices (cut each slice into 12 - 20 pieces, makes 2 cups)	6 cups rhubarb, cut in $\frac{1}{2}$ inch slices 4 cups sugar
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Boil rhubarb and orange slices until rhubarb breaks up. Add sugar. Boil 10 to 15 minutes, stirring frequently. Skim. Put in hot glass jars. Seal.

### **GRAPE JAM**

**Alice Carlson  
Marilyn DeKruyff**

Stem and wash grapes. Crush with large spoon or potato masher as they cook. Cook until tender. Press through vegetable press. Measure 2 cups of pulp and bring to a rolling boil, add 3 cups of sugar. Stir well and bring to boil again. Put in jars while hot. Seal or put parawax on top.

### **RHUBARB JAM**

**Second Reformed Church, Pella**

4 cups red rhubarb	1 pkg. strawberry Jello
4 cups sugar	

Mix rhubarb and sugar and let stand until juice appears. Boil until rhubarb is transparent. Add jello and stir until dissolved. Put in jars and place in refrigerator or freezer.

**PICKLES**

Mrs. Ed Timmer

Onions	1-2/3 tsp. tumeric
4 cups vinegar	1-2/3 tsp. mustard seed
4 cups sugar	1-2/3 tsp. celery seed
1/4 cup pickling salt	

Slice cucumbers thin, and the onions thin, pack in jars, pour the mixed liquid and spices over the sliced cucumbers, cold. This is enough liquid for 3 quarts. Keep these in the refrigerator, and they can be kept up to 6 months in the refrigerator.

**SHARP PICKLES**

Maurine Timmer

1 1/2 cups sugar (2 cups sugar)	1/3 cup water (1/3 cup + 2 Tbsp.)
2/3 cup vinegar (2/3 cup + 3 Tbsp.)	1 1/2 quarts Kosher dills (2 quarts)

Quarter and rinse well the kosher dills. Throw away all the juice and spices. Return to jar, add 1/2 cup horseradish (5-6 oz. jar), and add the sauce of the sugar, vinegar and water over the pickles.

**BREAD AND BUTTER PICKLES**

Marilyn DeKruyff

4 quarts cucumbers	5 cups sugar
6 to 8 medium white onions	2 Tbsp. mustard seed
1/3 cup salt	1 1/2 tsp. tumeric
3 cups vinegar (white)	1 1/2 tsp. celery seed

Slice cucumbers thin. Slice onions. Combine by layers the cucumbers, onions and salt. Cover with ice and let stand for 3 hours. Drain. Bring to boil the vinegar, sugar and spices. Add drained pickles. Heat thoroughly, but do not boil. Pack into hot jars and seal.

**WATERMELON PICKLES**

Carol Vruwink

4 lbs. watermelon rind	4 1/2 lbs. sugar
4 Tbsp. coarse salt	2 Tbsp. whole cloves
2 quarts vinegar	10-2 1/2 inch sticks cinnamon

Use the rind of firm, not overripe watermelon. Carefully trim off outer green skin and any pink flesh. Weigh the rind. Cut trimmed rind into 1 inch cubes and soak 12 hours in 2 quarts water mixed with coarse salt. Drain, cover with fresh water, and cook for 10 minutes. Let stand overnight in cooking water. Drain. Combine vinegar, 1 pt. water and the sugar. Tie spices together loosely in cheesecloth and add to vinegar mixture. Add drained watermelon and boil gently 2 hours or until syrup is fairly thick. Remove spice bag and discard. Pack rind into hot, sterilized jars; cover with the spiced vinegar syrup to within 1/4 inch of top. Seal immediately, following jar manufacturer's directions. Makes 3 quarts.

## KOSHER DILL PICKLES

Helen Boertji

1 gal. 4 inch cucumbers  
(if larger cut in  $\frac{1}{4}$ ths)  
1 qt. vinegar

1 cup pickling salt  
3 qts. water

For each qt. jar:

2 heads dill  
1 clove garlic (garlic  
powder may be substituted)

1 hot red pepper (opt.)

Wash cucumbers; let stand in clean, cold water overnight. Place 1 head of dill in bottom of each jar; pack cucumbers into jar. Add garlic, pepper, and head of dill. Combine vinegar, salt and water. Heat to full boil, fill jar. Seal and store in a cool place.

## ZUCCHINI RELISH

Anna Mae Gosselink  
Carol Vruwink

10 cups coarsely ground  
zucchini squash  
4 cups onion, chopped  
5 Tbsp. salt  
1 red pepper, chopped  
1 green pepper, chopped  
2 $\frac{1}{4}$  cups vinegar

6 cups sugar  
2 Tbsp. celery salt  
 $\frac{1}{2}$  tsp. pepper  
1 tsp. tumeric  
1 tsp. dry mustard

Mix zucchini, onion and salt. Let stand overnight. Wash and drain. Add remaining ingredients, simmer 20 minutes, pack into sterilized jars and seal.

## HAMBURGER RELISH

Evelyn Van Dusseldorp

4 qts. washed, seeded and  
ground cucumbers  
2 qts. peeled and ground  
onions  
5 Tbsp. salt  
6 cups vinegar

6 cups sugar  
 $\frac{3}{4}$  tsp. ground cloves  
2 tsp. tumeric  
1 $\frac{1}{2}$  tsp. celery seed  
2 tsp. mustard seed

Mix cucumbers with 4 Tbsp. of salt and soak for 2 hours. Mix onions with 1 Tbsp. of salt and soak for 2 hours. Bring to boil vinegar, sugar and spices. Drain cucumbers and onions. Add to vinegar. Heat thoroughly but do not boil. Stir all the time. Seal in hot clean jars.

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