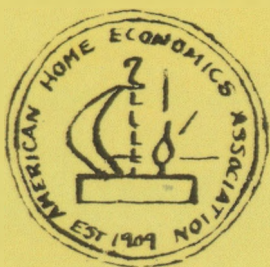


DELTA EPSILON COOK BOOK



WILLIAM PENN COLLEGE
OSKALOOSA IOWA



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We sincerely wish to express our thanks for all the recipes we received. Although we were unable to use all the recipes, we appreciated them just the same. Many long hours of work were spent compiling this cookbook and we hope you enjoy using it.

Cookbook Committee

Carolyn Hasley, Chairman

Myrna Hynick

Mary Coover

Virginia Woodward

Pat Fox

Reye Goedeken

Candy

BREAKFAST FOOD CANDY

Vera Enszt

Combine:

1 cup sugar
1 cup white Karo syrup

1 cup half and half cream

Cook until mixture forms a soft ball when tested in cold water. Pour mixture over:

5 cups corn flakes
2 cups salted peanuts

2 cups rice krispies

Pour into 9 by 13 greased pan and cut before candy hardens.

* * * *

CARMELS

Myrna Hynick

2 cups sugar
2 cups cream
1 3/4 cups corn syrup

1 cup butter
1 cup chopped nuts

Boil altogether except nuts and 1 cup cream. Boil 30 minutes. Add second cup of cream and boil to firm ball stage (248F). Add nuts and pour without stirring into well buttered pan. When cold cut in squares.

* * * *

COFFEE CHIP FUDGE

Mary Kopsieker

2 tbsp. instant coffee
3 cups sugar
1/8 tsp. salt
1/2 cup light cream
1 cup milk

2 tbsp. light corn syrup
3 tbsp. butter
1 tsp. vanilla
1/2 cup chopped nuts
1 cup semi-sweet chocolate bits

Combine coffee, sugar, salt, cream, milk and syrup in a 3 quart saucepan. Stir constantly and bring to boil over low heat. Without stirring, cook to soft ball stage (236F). Remove from heat and add butter and vanilla. Do not stir. Cool to 110F (outside of pan will be lukewarm). Beat with spoon until mixture loses gloss and begins to thicken. Add nuts and chocolate bits. Turn into buttered 8-inch pan.

CRACKER JACK

Prof. F. Richard Gygi

1 cup New Orleans molasses 1/4 cup butter
1 cup vinegar
4 cups sugar

Boil until it forms a hard ball in water. Remove and add 1/2 teaspoon soda. Stir and pour over unbuttered popcorn. Form into balls.

* * * *

DELICIOUS PEANUT BRITTLE

Mary Coover

2 cups white sugar	2 cups salted peanuts
1 cup white corn syrup	rubbed free of extra salt
1/2 cup water	and part of skin
3 tbsp. butter	1 1/4 tsp. soda

Boil all but nuts and soda stirring all the time until the syrup turns a very light brown which means that it has passed the crack stage. Remove from fire and add peanuts and let heat until it bubbles throughout. Add soda, stir well, pour at once onto platters or cookie sheet. Spread thin and begin to stretch and pull to edge of pan as soon as it can be handled. It will be very crisp and light if handled correctly.

* * * *

EASY POPCORN BALLS

Melinda Cook

Melt in double boiler:

1 stick (1/4 lb.) butter or oleo
1 package (10-16 oz.) marshmallows)

Pour over popped corn (a dishpan full or one side of a double sink) and mix thoroughly. Allow to cool slightly—it sticks better when cooled some. Form into balls. Equals approximately 30 balls.

* * * *

MOLASSES TAFFEY

Myrna Hynick

1 cup molasses	3/4 cup sugar
2 tbsp. vinegar	1 tbsp. butter
1/8 tsp. salt	1/8 tsp. baking soda

Boil molasses, sugar and vinegar to hard ball stage 265-270F. Remove from fire. Add butter, soda, and salt. Stir only to blend. Pour into well-buttered pan. When cool pull until light and porous. Cut into 1 inch pieces.

5 MINUTE FUDGE

Cathy Stone

- 1 1/2 cup sugar
- 2/3 cup carnation milk

Stir until mixture comes to a boil. Boil then for 5 minutes. Remove and add:

- 1 1/2 cup diced marshmallows
- 1/2 cup walnuts
- 1 1/2 cup chocolate chips
- 1 tsp. vanilla

Stir until smooth. Pour into buttered dish.

* * * *

TOFFEE (HEATH BARS)

Mrs. Reye Goedeken

- 1 cup brown sugar
- 1 cup margarine
- 1 tsp. vanilla
- 1 cup chopped nuts
- 1 package chocolate chips
- Pinch of salt

Melt margarine in heavy pan, add sugar and cook over low heat, stirring all the time. Cook to very hard ball or 280F on candy thermometer. Add most of the nuts and vanilla and salt. Pour into 8-inch buttered pan, sprinkle chips on top and let melt. Spread them out and sprinkle rest of chopped nuts on top. This recipe may also be made without the nuts. It is almost fool-proof, so easy to do, and very delicious.

* * * *

VANILLA FUDGE

Myrna Hynick

- 2 tbsp. butter
- 3 cups sugar
- 1/4 cup light corn syrup
- 1/2 tsp. salt
- 1 cup light cream
- 1/2 cup milk
- 2 tsp. vanilla
- 1 cup chopped nuts

Place all ingredients except vanilla and nuts in saucepan. Cook over medium heat, stirring constantly, until mixture boils. Continue cooking, stirring occasionally, to soft ball stage (238F) or until a small amount forms a soft ball when tested in very cold water. Remove from heat. Add vanilla. Cool to lukewarm (110F). Then beat until fudge begins to thicken and loses its gloss. Fold in nuts. Quickly spread into buttered 8-inch square pan. Cool; cut into squares. Makes about 1 1/2 pounds. If desired, add 1/4 cup chopped maraschino cherries.

Cookies

ANGEL CRISPS

Mary Coover

1/2 cup granulated sugar	2 cups flour
1/2 cup brown sugar	1/2 tsp. salt
1 cup shortening (half butter)	1 tsp. soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	

Cream sugars, shortening, egg and vanilla. Add sifted dry ingredients. Form into balls the size of walnuts, dip top half in water, then in granulated sugar. Place on ungreased baking sheet. Press down in center with finger. Bake at 425F for 8 to 10 minutes. Yield 4 dozen cookies.

* * * *

BROWNIES

Ilean Turner

1/2 cup butter	1 1/2 cup flour
3 squares chocolate	1/2 tsp. baking powder
2 cups sugar	1 tsp. vanilla
3 eggs	

Melt butter and chocolate in pan on top of stove. Add 1 cup sugar. Remove from heat and add rest of sugar. Beat in one egg at a time. Add flour, baking powder, and vanilla. Bake in an 8 by 12 inch pan in a slow oven 325F for 40 minutes. Cut in squares. Bake a little less than 30 minutes for real chewy brownies.

* * * *

BROWNIES

Lori Tatum

1 stick soft oleo	1 lb. Hershey syrup
1 cup sugar	1 cup flour (unsifted)
4 eggs	1/2 cup nuts

Combine soft oleo, sugar and eggs and beat well. Add syrup and flour beat well and fold in nuts. Bake in 11 by 16 inch pan at 350F for 15 - 20 minutes. Frost.

BON BONS

Cathy Stone

1 1/2 cup flour	1/8 tsp. salt
3/4 cup sifted confectioner's sugar	1/2 cup butter
Food coloring (red and/or green)	1 tbsp. vanilla

Mix ingredients, pack around a maraschino cherry and bake at 350F.

* * * *

BUTTERSCOTCH COOKIES

Helen Williams

1/2 cup butter or oleo	1 tsp. soda
1 1/2 cup brown sugar	1/2 tsp. salt
2 eggs	1 cup sour cream
2 1/2 cups flour	1 tsp vanilla
1/2 tsp. baking powder	2/3 cup walnuts

Cream butter and sugar. Blend in well-beaten eggs. Sift flour and baking powder, soda, salt and add to creamed mixture alternately with sour cream. Blend in vanilla and nuts. Chill dough until firm. Drop by spoonfuls on lightly greased sheet. (Leave space for spreading). Frost with powdered sugar frosting.

* * * *

BROWNIE MARSHMALLOW BARS

Reye Goedeken

1/2 cup sugar	1 cup flour
1/3 cup soft butter	1/3 cup cocoa
1/2 tsp. soda	1/2 cup water
1 1/2 tsp. vanilla	Nuts if wished
1 1/2 tsp. vinegar	

Put all into bowl, beat well, spread in 9-inch pan and bake at 350F about 15 - 20 minutes. Remove from oven, turn out of pan and immediately spread marshmallows (cut in half) over hot layer, return to oven and let soften. Spread with any desired chocolate icing or melted chocolate chips. A good creamy icing follows:

3/4 cup sugar	1 tbsp. syrup
1/4 cup cocoa	1/4 cup cream or top milk
1/4 cup butter	1 tsp. vanilla

Cook to soft ball 234F. on thermometer and cool. Beat when lukewarm until creamy and spread on marshmallows. These are delicious warm, but may be frozen just as well.

NOTE: The brownie recipe has no eggs, and is a cake-type brownie instead of fudgy-type. It may also be baked in cupcake form.

CASHEW BARS

Reye Goedeken

2 eggs, slightly beaten	1 tsp. vanilla
1/2 cup white sugar	3/4 cup flour
1/2 cup brown sugar	1/2 cup coarsely chopped cashews
1/2 tsp. baking powder	

Beat eggs in mixer bowl, add sugars and beat well; add remaining ingredients next and beat till smooth. Bake in 9-inch square pan at 350F about 25 minutes, or until top springs back when touched. Remove from oven and spread with following topping and place under broiler a few minutes until lightly browned.

TOPPING—

2 tbsp. margarine or butter	1/3 cup chopped cashews
1/4 cup brown sugar	1 1/2 tbsp. cream or top milk

Combine in saucepan and bring to boil. Spread over cake and return to oven to lightly broil. Cut the cookies into bars when still slightly warm. These are delicious when warm, but freeze very well.

* * * *

CHOCOLATE BARS

Gail Kelley

1/4 cup shortening	1/2 tsp. salt
1 cup sifted flour	1 egg (whole)
1 cup sugar	2 squares melted Baker's chocolate
1 1/2 tsp. baking powder	3/4 cup milk

Sift flour, sugar, baking powder, and salt into mixing bowl. Break egg into a liquid measuring cup and add milk to measure 1 cup. Add to dry ingredients and mix well. Add shortening, melted chocolate, and vanilla. Bake in greased 11 x 7 x 2 cake pan at 350F for about 30 minutes. When cooled completely—sprinkle top with confectioner's sugar through a strainer or shaker—cut into bars or squares.

* * * *

CLINA

Sally Hueffner

1 lb. flour	3 eggs
1 cup sugar	1/4 lb. butter
3 tbsp. cream	

Mix and let stand 2 hours. Then fry in deep fat.

CHOCOLATE CHIP DROP COOKIES Virginia B. Miller (Mrs. Paul F. Miller)

1/2 cup butter or crisco	1 cup and 2 tbsp. bread flour
6 tbsp. brown sugar	1/2 tsp. salt
6 tbsp. white sugar	1/2 tsp. soda
1 egg	1/2 cup chocolate chips
1/2 tsp. vanilla	1/2 cup chopped nut meats

Cream the butter. Add gradually the sugars and beat until creamy. Beat in the egg and vanilla. Sift and stir in flour, salt, and soda. Stir in nut meats and chocolate chips. Drop in batter from a tsp. well apart on a greased cookie sheet. Bake the cookies in a moderate oven 375F for about 8 minutes.

* * * *

CONGO BARS Linda Walker

1 lb. brown sugar	2 3/4 cup flour
2/3 cup melted or liquid shortening	1 tsp. salt
3 eggs (beaten)	1 tsp. vanilla
2 1/2 tsp. baking powder	1/2 cup nuts
	1 cup chocolate chips

Mix brown sugar, shortening, eggs, flour, and salt. Add vanilla, nuts, and chocolate chips. Spread in greased pan and bake 25 minutes at 325F. Cut into bars while still warm.

* * * *

DATE COOKIES Doris Stout

1 cup brown sugar	2 eggs
1 cup white sugar	1 tsp. soda dissolved in water
1 cup shortening	

Flour enough to roll out. Divide dough in half. It makes two date rolls.

Cover with following filling:

1 lb. dates seeded, cut up	1/2 cup sugar
1/2 cup water	

Bring to a boil until thick. Stir constantly. Cool. Spread over dough and roll up like a cinnamon roll. Let stand over night in refrigerator. Slice with knife and bake.

HINT: Roll on to a piece of wax paper to complete the roll. Twist the ends and it is much easier to handle. Place on tray in refrigerator. Never try to bake without refrigerating.

CRUNCHY BARS

Cathy Stone

1 cup sugar	2 cups crisp rice cereal
1 cup cream	(puffed rice)
1 cup light corn syrup	5 cups corn flakes

Boil sugar, cream, and syrup. Cook to soft ball stage (230-235F). Remove from heat and pour at once over rice cereal, and corn flakes. Mix thoroughly, pack into a well-buttered pan 9x13 inches. When cool, cut into bars.

* * * *

DREAM BARS

Mary Coover

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

Mix and line bottom of cake pan. Bake while mixing the following:

1 1/2 cup brown sugar	pinch of salt
2 tbsp. flour	2 eggs

Mix well, and add following:

1 cup coconut	1 tsp. vanilla
1/2 cup nut meats	1/2 tsp. baking powder

Cover the bottom mixture and bake 20 min. in moderate 350 degree oven. Cut in squares or bars.

* * * *

FROSTED CREAMS

Ilean Turner

1 cup raisins	2 1/2 cup flour
water (see below)	1 tsp. soda
1 cup shortening	1/4 tsp. salt
1 1/2 cups sugar	2 tsp. cinnamon
2 eggs	1/2 cup nuts
1 tsp. vanilla	

Simmer raisins in enough water to cover well so raisins will be plump and moist. Drain, saving water. Measure the water, adding a little tap water if necessary to make 1 cup liquid. Set aside to cool. Cream sugar, shortening, eggs and vanilla until light and fluffy. Add sifted dry ingredients to creamed mixture alternately with raisin water. Mix in raisins and nuts. Pour into oiled pan (large cookie sheet or jelly roll pan). Bake 25 to 30 min. at 350F. Cool, frost with butter frosting or sprinkle with powdered sugar.

FUDGE SQUARES

Mary Coover

2 eggs	1/2 tsp. vanilla
1 cup sugar	2 squares chocolate (1 oz sq.)
1/2 cup butter or oleo melted	with chocolate
(add a little salt if oleo is used).	
1/2 cup flour	nutmeats, as desired

Beat eggs and sugar and vanilla until thick. Add melted chocolate and butter and beat until smooth. Add flour and mix thoroughly. Spread thinly in large greased and floured cake pan. Bake at 325F for 25 to 30 minutes. Let cool only long enough to make frosting then cut whole pan immediately when spread; then they are chewy.

* * * *

FRY PAN COOKIES

Maggie Moore

2 eggs	1 tsp. salt
1 cup sugar	1 tsp. vanilla
1 1/2 cup chopped dates	2 cups rice krispies
1/2 cup nut meats	shredded coconut
1 tbsp. butter or oleo	

In a medium-sized fry pan, beat eggs and add sugar, dates, nuts, and butter. Cook over medium heat—stirring constantly until it pulls from sides of pan. Take from heat and add salt, vanilla, and rice krispies. Drop by teaspoons in shredded coconut and roll. Place on waxed paper to cool. Chill. Makes 30 to 36 cookies. Very good and freezes very well.

* * * *

GERMAN COOKIES

Virginia Sauer

1 lb. mixed nuts, ground	4 cups flour
1/2 lb. sugar	1/4 tsp. baking soda
1 lb. butter	2 egg whites, whipped
1 tsp. vanilla	

Cream butter, sugar, and vanilla; add whipped egg whites. Mix flour and soda together and add to the cream mixture. (Use your hands as the dough is stiff.) Add nuts last. Have a floured board handy and take a handful at a time as the dough is very soft. Pat with heel of hand until flat enough to cut. Cut with bridge cutters. Use a spatula to remove from board. Bake in 350F oven until brown. After cookies are baked, dip in sugar mixture.

GINGER CRACKLES

Myrna Hynick

2 cups sifted flour	3/4 cup shortening
1 tbsp. ginger	1 cup sugar
2 tsp. soda	1 egg
1 tsp. cinnamon	1/4 cup molasses
1/2 tsp. salt	granulated sugar to roll cookies in

Cream shortening, add sugar gradually, beat in the molasses and egg. Sift dry ingredients over the cream mixture, mix. Form the dough into balls about one-inch in diameter and roll each in sugar. Place balls on greased cookie sheet and bake in 350F oven for 10 to 15 min. Makes 4 dozen.

* * * *

HERMITS

Gail Kelley

1 cup sugar	1 cup raisins (whole or ground)
1/2 cup crisco	2 1/2 cups flour
1/2 cup molasses	1/2 tsp. cinnamon
1 egg	1/2 tsp. ground clove
1 tsp. baking soda	1/2 tsp. salt
1/2 cup water	

Cream together sugar, crisco, and molasses. Add egg and blend. Add baking soda dissolved in water and stir. Add raisins. Sift flour, cinnamon, clove, and salt. Add sifted dry ingredients to first mixture. Smooth out on greased jelly roll pan. Sprinkle top with white (granulated) sugar. Bake 350F for 20-22 minutes or until fork comes out clean. Cut in squares.

* * * *

LEMON BARS

Mildred Rich

1/2 cup margarine	1 lemon rind, grated
1/4 cup powdered sugar	1 cup sugar
1 cup flour	2 tbsp. flour
2 eggs beaten	1/2 tsp. baking powder
2 tbsp. lemon juice	

Mix margarine, sugar and flour. Press into bottom of 8x8 pan. Bake 12 min. at 350F. Combine eggs, lemon juice, lemon rind, sugar, flour, and baking powder. Pour over crust. Bake 25 minutes more. Cool slightly and ice with thin powdered sugar glaze made with butter or cream. These are good tea cookies.

MRS. FOX'S DROP COOKIES

Linda Walker

3/4 cup shortening	1 tsp. baking powder
3/4 cup sugar	1 tsp. almond flavoring
1 egg	1 3/4 cup sifted flour
1/4 tsp. salt	3/4 cup coconut
1 tsp. soda	
1/2 cup maraschino cherries (cut and drained)	

Cream together the shortening and sugar. Add other ingredients in order given, mixing well. Drop on baking sheet and bake at 375F until light brown.

* * * *

"NO-BAKE" COOKIES

Versa Harvey

2 cups sugar	1/2 cup peanut butter
2 tbsp. cocoa	2 1/2 cups quick oatmeal
2 tbsp butter	(nuts or coconut if desired)
1/2 cup milk	

Boil one min. sugar, cocoa, butter, and milk. Add peanut butter, oatmeal, and vanilla, (nuts or coconut if desired). Mix thoroughly; drop on waxed paper to cool.

* * * *

PEANUT BUTTER BARS

Vera Ensz

1/2 cup butter or shortening	1/2 cup sugar
1/2 cup firmly packed brown sugar	
1 unbeaten egg	1/4 tsp. salt
1/3 cup peanut butter	1/2 tsp. vanilla
1/2 tsp. soda	1 cup all-purpose flour
1 cup quick-cooking rolled oats	
6 oz. pkg. chocolate chips	
1/2 cup sifted powdered sugar	
1/4 cup peanut butter	
3 tbsp. evaporated milk	

Cream shortening, sugar, and brown sugar. Blend in egg, peanut butter, soda, salt, and vanilla. Stir in flour and oats. Spread in greased 9x12 inch pan. Bake at 350F for 20 - 25 minutes. Sprinkle at once (after cookies have been removed from oven) with chocolate chips. Let stand 5 minutes and spread over cookies. Combine powdered sugar, peanut butter, and milk. Drizzle above mixture over cookies and cool. Cut into bars.

OATMEAL BARS

Carolyn Hasley

1 1/4 cup oleo	2 tsp. vanilla
2 cups brown sugar	2 cups flour
1 cup white sugar	2 tsp. salt
2 eggs	1 tsp. soda
1/2 cup water	4 cups oatmeal

Place shortening, sugars, egg, water, and vanilla in mixing bowl and beat thoroughly. Add flour, salt and soda; mix well. Blend in oats and add for variety nuts, raisins, chocolate chips. Spread on a 11x18" cooky sheet and bake for 10-12 minutes at 350F. Frost if desired with Penuche frosting. Cut while warm.

* * * *

O HENRY SQUARES

Helen Williams

1 cup sugar	6 cups Special K cereal
1 cup white syrup	6 oz. chocolate chips
1 cup chunky peanut butter	6 oz. butterscotch chips

Bring to a boil: sugar, and syrup. Remove from fire and add peanut butter and cereal. Press into well-greased pan. Melt chocolate chips and butterscotch chips in double boiler and pour over first mixture. Let cool and cut in 2-in. squares.

* * * *

OATMEAL COOKIES

F. Richard Gygi

3/4 cup shortening, soft	1 tsp. vanilla
1 cup brown sugar	1 cup sifted enriched flour
1/2 cup granulated sugar	1 tsp. salt
1 egg	1/2 tsp. soda
1/4 cup water	
3 cups Old Fashioned Quaker Oats, uncooked	

Place shortening, sugars, egg, water, and vanilla in mixing bowl; beat thoroughly. Sift together flour, salt, and soda; add to shortening mixture, mixing well. Blend in oats. Drop by teaspoon onto greased cooky sheets. Bake in moderate oven (350F.) 12 to 15 minutes. Makes 5 dozen cookies. (For variety, add chopped nuts, chocolate chips, raisins or coconut to the dough.)

PEANUT BUTTER CRISSCROSS COOKIES Mary Coover

1 cup shortening	2 beaten eggs
1 cup granulated sugar	1 cup peanut butter
1 cup brown sugar	3 cups sifted flour
1 tsp. vanilla	2 tsp. soda
dash of salt	

Thoroughly cream shortening, sugar, and vanilla. Add eggs, beat thoroughly. Stir in peanut butter; sift dry ingredients and stir into creamed mixture. Form into tiny balls, place on ungreased cookie sheet. Press with the back of a fork to make crisscross. Dough may also be rolled and cut if desired. Bake in moderate oven at 375F for 10 minutes. Makes 8 dozen cookies.

* * * *

POWDERED SUGAR COOKIES

Darlene Lunde

1/2 cup margarine	
1/2 cup lard (or homogenized shortening)	
1 egg	1/2 tsp. cream of tartar
1 cup powdered sugar	1 tsp. vanilla or almond flavoring
2 cups flour	1/2 tsp. salt
1/2 tsp. soda	

Cream margarine, lard, and sugar. Add beaten egg, salt, and flavoring. Add the dry ingredients. Roll dough into walnut-size balls and place on ungreased cookie sheet. Dip a glass in sugar and flatten balls. Colored sugar may be added before baking too. Bake in a moderate oven, 8-10 minutes.

* * * *

PEANUT DREAMS

Sally Hueffner

1/2 lb. butter	2 tsp. vanilla
6 rounded tbsp. confectioner's sugar	2 tsp. water
2 cups flour	
2 cups pecans, cut coarse	

Mix water and roll in palm of hand to about the size of a date. Bake in a slow oven 250F. Roll in confectioner's sugar after they are baked and still warm. Makes about 72 cookies.

EASY PENUCHE FROSTING (for Oatmeal Bars)

Carolyn Hasley

1/4 cup butter
1/2 cup brown sugar

1/4 cup milk

Melt butter and add milk and brown sugar bringing it to a boil. Then gradually add this to 1 3/4 cup to 2 cups powdered sugar. Add a little maple flavoring if desired.

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PINEAPPLE-MINCEMEAT BARS

Bonnie Berry

1 batch of pastry dough
1 can crushed pineapple

1 qt. jar mincemeat

Mix up a batch of pastry dough and roll out a piece long enough to fit a 9x12" rectangular cake tin (This must also go up the sides so roll it big.) Next take a jar of mincemeat and mix pineapple in it. Place this mixture in the tin and then roll out enough dough to cover the top. Pinch the sides together and make slits in the top. Place in the oven at 450F for 15 minutes and then at 350F for 30 - 50 minutes or until the crust is a golden brown.

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QUICK CHOCOLATE DROP COOKIE

Vera Ensz

1/2 cup shortening
2 one oz. squares chocolate
1 1/2 cup sifted flour
1 tsp. baking powder
1 cup brown sugar

1/4 tsp. salt
1 egg
1/2 cup milk
1 tsp. vanilla
1/2 cup nuts

Melt butter and chocolate together and cool slightly. Add sugar, egg, milk, and vanilla and beat well. Add sifted dry ingredients and nuts. Beat well and chill 5 minutes. Roll into balls size of walnuts and bake on greased cooky sheet 375F for 10 to 12 minutes. When cooled frost with chocolate frosting and top with a English walnut half.

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SALTED PEANUT COOKIES

Reye Goedeken

1 cup margarine
2 cups brown or white sugar
2 cups oatmeal
2 cups flour
1 1/2 cups salted peanuts (the kind with skins on)

2 eggs
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla

Mix as for any plain cooky; form into balls with fingers and flatten onto cooky tins. Bake at 375F about 10 minutes or until lightly brown. Coconut may be added, if wished.

SLICED NUT COOKIES

Ingrid Sloan

1 1/2 cup soft shortening	2 tsp. baking soda
1 cup brown sugar	1 tsp. salt
1 cup white sugar	1 tsp. cinnamon
3 well-beaten eggs	1/2 tsp. nutmeg
1 cup chopped nut meats	1/2 tsp. cloves
4 1/2 cups sifted flour	

Cream shortening, sugar and eggs, mixing well. Add nutmeats, then add dry ingredients which have been sifted together twice. Shape into roll and chill. Slice thin and bake in moderate oven 350F until done.

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SNICKERDOODLES

Inis Smith

1 cup soft shortening	2 tsp. cream of tartar
1 1/2 cup sugar	1/2 tsp. salt
2 eggs	2 tbsps. sugar
2 1/2 cups sifted flour	2 tbsps cinnamon
1 tsp soda	

Cream the shortening and sugar together. Add eggs and beat until light and fluffy. Add sifted dry ingredients. Beat only until blended. Chill. Shape into walnut sized balls, then roll in the sugar and cinnamon mixture. Place 2" apart on greased baking sheet. Bake until lightly browned but still soft. Cookies will puff up at first then flatten out with crinkled top. Temperature 400F. Time 10-12 minutes, amount four dozen.

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SOUR CREAM COOKIES

Bonnie Berry

2 eggs	1/2 tsp. vanilla
1 cup sugar	1/2 tsp. soda
1/3 cup melted butter	1/4 tsp. nutmeg
1/2 cup sour cream	2 cups flour (all-purpose)

Cream butter and add sugar. Beat eggs until foamy and add to the butter and sugar. Sift the soda, nutmeg, and flour together and stir into the batter a little at a time. Then add the vanilla, more flour may be added, depending on the texture you desire. Drop by teaspoon onto a greased cooky sheet and bake 8 minutes at 350F.

SUGAR COOKIES

Virginia Sauer

1/2 cup butter or butter substitute
1 cup sugar 2 tsp. baking powder
1 egg 1/2 tsp. salt
2 1/2 cups flour 1/2 tsp. vanilla
1/4 cup milk

Cream fat and mix well with sugar. Add beaten egg and the flour, baking powder, and salt sifted together, alternating with the milk. Roll or shape as desired. Sprinkle with sugar before baking.

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SWEDISH COOKIES

Ruth L. Halblom

1/2 cup powdered sugar, packed
1 cup butter or margarine
2 cups flour
1 tsp. vanilla or other flavoring

Cream the sugar, butter and flavoring. Add the flour blending well. Chill dough slightly and roll in small quantities. Cut and bake at 350 degrees about 20 minutes. You do not want these to become brown.

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TOFFEE BARS

Irma Van Ommen

1 cup butter 1 cup brown sugar 2 cups flour

Cream butter and sugar, mix well, then add flour, put this in bottom of a large cake pan and bake 10 minutes at 350 degrees. Remove from oven and sprinkle a package of chocolate chips over this, then pour on the following:

4 eggs well beaten 2 cups brown sugar
4 tblsp. flour 1/4 tsp. salt
2 tsp. baking powder 1 cup cocoanut
1 cup nuts, chopped

Place back in oven. Bake 25-30 minutes at 350 degrees. Remove, cool, and cut in squares.

\$10,000 PILLSBURY CANDY BAR COOKIES Doris Stout

3/4 cup margarine 2 cups flour (about)
3/4 cup sifted powdered sugar 2 tbsp. evaporated milk
1 tsp. vanilla

Cream margarine, sugar, and vanilla well; add milk and flour and mix to dough stage (may need to add a bit more flour.) Form into balls and flatten into rectangles about 2x3 inches, or roll out 1/8 inch thick and cut the shape of a Hershey's cocoa can. Bake 350 degrees until slightly brown. Do not over-bake. Cool. Top with carmel topping.

CARMEL TOPPING

1/2 lb. Kraft caramels 1/4 cup evaporated milk
2 tbsp. margarine 1 cup sifted powdered sugar

Melt caramels, milk and margarine; stir in sugar to spreading consistency, adding a bit more if needed. Spread on cooled cookies. Nuts may be added to the top of this icing. (a half pecan).

CHOCOLATE ICING

1 pkg. chocolate chips (small pkg.)
2 tbsp. margarine
1/4 cup evaporated milk
1/2 to 1 cup sifted powdered sugar

Melt chips, margarine and milk over very low heat. Add sugar to spreading consistency and spread on top of carmel icing. Top with a large nutmeat if desired.

Cake

APPLE CAKE

Carolyn Hasley

Boil for 5 minutes:

2 cups sugar	1 tsp. cinnamon
2 cups water	1 tsp. cloves
2 cups raisins	1 tsp. nutmeg
1 cup shortening	1/4 tsp. salt
(half butter or oleo)	

When cool add:

4 cups flour	1 cup chopped apples
1 tsp. soda	1 cup nuts

Bake in large (9 x 13 inch) pan at 325F until done, about 45 minutes to an hour.

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BURNT SUGAR CAKE

Linda Walker

1 1/2 cup sugar	1/2 cup butter
Beat together to a cream then add:	
3 egg yolks	2 cups flour
2 tsp. burnt sugar	2 tsp. baking powder
1 cup water	3 egg whites

To burn sugar, place 1/2 cup sugar in a pan and let burn, add 1/2 cup boiling water and let boil well, cool, and place in jar to keep. Bake cake at 325F for 40 to 45 minutes.

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CHOCOLATE CAKE

Bonnie Berry

2 ounces (sq.) chocolate	2 cups of cake flour
1 cup of boiling water	1 1/2 tsp. baking soda
1/2 cup of shortening	1/2 cup sour milk or butter milk
1 1/2 cup of sugar	2 eggs
1/2 tsp. salt	

Pour boiling water over the chocolate and shortening and stir until they are melted. Add the remaining ingredients in the order listed, sifting together the salt, flour and soda. Beat 2 minutes (batter is very thin) and pour into greased pans which have been lined with wax paper, and bake at 350 degrees (30 to 35 minutes, if it is a layer cake for 45 minutes, in one cake tin.)

BANANA NUT CAKE

Betty Callahan

- | | |
|--|--------------------------|
| 3/4 cup butter | 2 cups sifted flour |
| 1 1/2 cup sugar | 3/4 tsp. salt |
| 1 1/2 cup mashed bananas
(about medium) | 1 tsp. baking soda |
| 2 eggs well beaten | 1/2 cup buttermilk |
| 1 tsp. vanilla | 3/4 cup pecans (chopped) |

Cream butter and sugar thoroughly. Blend in bananas, eggs, vanilla. Sift flour, baking soda, and salt together. Add to banana mixture alternately with buttermilk. Mix thoroughly after each addition. Add nuts. Mix well. Pour batter into greased and floured 9 x 5 x 3 inch loaf pan. Bake at 325F for 1 1/4 hours or until done. Yield is one loaf. Freezes well.

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CARROT CAKE

Gay Bowles

- | | |
|-------------------------|----------------------------|
| 2 cups sugar | 2 tsp. soda |
| 1 1/2 cup vegetable oil | 1 tsp. salt |
| 4 eggs | 2 tsp. cinnamon |
| 2 cups flour | 3 cups carrots grated fine |

Combine sugar and oil. Add the eggs and blend thoroughly. Add the rest of the dry ingredients, and then add the grated carrots. Bake in a large greased rectangular pan or 3 layer pans. Bake at 350F for 35 minutes. Frost with the following:

* * * *

FROSTING

Glena Jo Swan

- | | |
|----------------------------------|----------------------|
| 1 stick margarine | 2 tsp. vanilla |
| 8 oz. package cream cheese | 1/2 cup chopped nuts |
| 1 package (1 lb.) powdered sugar | |

Cream the margarine and cheese, adding sugar and continue creaming until smooth. Add vanilla and nuts. NOTE: One-half of this frosting recipe is enough for top of 9 x 13 inch cake.

CHOCOLATE CHIP DATE CAKE

Versa R. Harvey

1 cup chopped dates
1 1/2 cup boiling water

1 tsp. soda

Pour water over dates, add soda, and let cool.

Cream together:

1/2 cup shortening

2 beaten eggs

1 cup sugar

Combine the two above mixtures. Sift together:

1 1/4 cup plus 3 tbsp. flour

3/4 tsp. soda

1/4 tsp. salt

Combine sifted ingredients with the mixture already prepared, and mix well. Top with the following before baking:

1 package chocolate chips (6 oz. size)

Scant 1/2 cup brown sugar

1/2 cup chopped nut meats

Bake at 350° for 35 to 40 minutes.

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CHOCOLATE STEAM CAKE

F. Richard Gygi

6 egg yolks and 1 cup sugar (well creamed)

1 tsp. vanilla

a pinch of cream of tartar

1 cup of grated sweet chocolate

3 tbsp. bread crumbs (fresh)

1 tsp. cloves

6 egg whites beaten to stiff snow (add last)

1 tsp. cinnamon

Boil in double boiler 6 to 7 hours.

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NUT CAKE

Linda Walker

1/2 cup butter

2 tsp. baking powder

1 1/2 cup granulated sugar

1 cup nut meats

2/3 cup milk

4 beaten egg whites

2 cups flour

Sift flour and baking powder 3 times, cream butter and sugar, then add flour and milk alternately. Bake at 325° for 40 to 45 minutes.

DATE CAKE

Wilma Wass

1 cup dates
1 cup boiling water
1/2 tsp. vanilla
1 tsp. soda
1 cup sugar

2 tbsp. butter
1 egg
1/2 cup nuts
1 tsp. baking powder
1 1/2 cup flour

Combine the dates, boiling water, and soda. Let cool, and add the remaining ingredients. Bake at 350F for 30 minutes. For the topping mix 1/2 cup dates, 1/2 cup sugar, 1/2 cup water, 1 tbsp. butter, and 1 1/2 cup nuts. Boil until thick and spread on cooled cake. Top with whipped cream.

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LAZY DAISY CAKE

Maxine Cameron

2 eggs
1 cup sugar
1 tsp. vanilla
1/2 cup milk

1 cup flour
1 tsp. baking powder
1 tsp. salt
1 tbsp. butter

Beat eggs till light. Add sugar, gradually, and beat well, add vanilla. Sift flour, baking powder and salt together 3 times. Fold into beaten eggs and sugar. Heat milk and butter to boiling point, and add gradually to the batter while hot. Mix until blended. Pour into greased 8-inch square pan. Bake in moderate oven (350 degrees), for 30 to 40 minutes. Can be removed from pan and frosted with broiler frosting or may be used as shortcake.

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LEMON JELLO CAKE

Rayma Davis

1 box cake mix (yellow or white)
1 pkg. lemon jello
3 tbsp. flour

3/4 cup water
3/4 cup cooking oil
4 eggs

Beat till well blended. Add 1/2 cup cocoanut. Pour into well-greased 9" by 13" pan. Bake 350 degrees about 30 minutes till done. Remove from oven and prick with a fork all over the top then pour over top 1 1/2 cup powdered sugar, mixed with 4 tablespoons lemon juice.

ONE-TWO-THREE-FOUR CAKE

Virginia Sauer

1 cup butter or butter substitute	4 eggs
2 cups sugar	3 tsp. baking powder
3 cups flour	1 cup milk

Cream the butter or butter substitute, add eggs. Mix and sift flour and baking powder and alternately with the milk. Flavor as desired.

Bake as loaf or layer cake.

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POOR MAN'S CAKE

Linda Walker

2 cups sugar	2 cups raisins
2 tbsp. lard	1/4 tsp. salt
1 tsp. cinnamon	1/2 tsp. cloves
2 cups water	

Boil this hard for 5 minutes. Cool. Then add 2 1/2 cups flour sifted with 1 teaspoon soda. Bake 40 minutes at 325 degrees.

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WALDORF RED CAKE

Jean Good

1/2 cup shortening or butter	1 cup buttermilk
1 1/2 cup sugar	1 tsp. vanilla
2 1-oz. bottles of red food coloring	1 tsp. salt
2 tbsp. cocoa (heaping)	1 tsp. soda
2 1/2 cups cake flour (sifted)	1 tsp. vinegar
2 eggs	

Cream butter, sugar, eggs together. Make a paste of food coloring and cocoa. Add to creamed mixture. Add buttermilk alternately with sifted flour and salt. Add vanilla. Then add soda to vinegar (this foams up so mix in a dish). Blend the soda mixture in. **Do Not Beat!** Put in 2, 9" or 3, 8" pans. Bake at 350 degrees for 25 to 30 minutes.

FROSTING:

3 tbsp. flour	1 cup milk	1 cup sugar
1 cup butter (may use 1/2 margarine)		
1 tsp. vanilla		

Cook flour and milk until very thick, stirring constantly. Set aside to cool. (Be sure it is well-cooled. I set it in the refrigerator.) Cream sugar, shortening and vanilla until very fluffy. Add to first cooled mixture and beat until like whipped cream.

WACKY CAKE

Dixie Rebertus

1 1/2 cup flour
1 cup sugar
1 tbsp. cocoa

1/2 tsp. salt
1 tsp. soda

Sift these ingredients into an ungreased bowl. Make 3 depressions. Into one put 1 tsp. vanilla, into the second put 1 tbsp. vinegar and into the third put 4 tablespoons melted butter or salad oil. Over all pour 1 cup cold water. Mix well. Bake at 350F for 40 minutes. Yield 1 dozen cup cakes or one 8-inch round or square cake.

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WHITE MOUNTAIN CAKE

Linda Walker

1/2 cup shortening
1 1/2 cup sugar
1 cup sweet milk
4 stiffly beaten egg whites

3 cups flour
3 tsp. baking powder
1 tsp. lemon extract

Cream sugar and shortening, add milk a little at a time, beat. Sift flour once, measure and sift twice more. Add baking powder and sift again. Add eggs and lemon extract last. Bake at 325 degrees for a loaf cake 40-45 minutes, layers 20-25 minutes

Desserts

APRICOT AMBROSIA

Ruby Brauer

1/2 cup butter or margarine	1/2 lb. dried apricots
2 eggs	1/2 pt. whipping cream
2 cups powdered sugar	1/2 tsp. vanilla
1/2 lb. vanilla wafers	

Roll wafers to rather fine crumbs. Put a layer of wafer crumbs (approximately half) in your pan or tray, cream butter, add powdered sugar and beaten eggs. Pour the sugar, butter, egg mixture over the crumbs. Next add the apricots which have been cooked, mashed, sweetened to taste and thoroughly. On top of the layer of apricots spread the cream which has been whipped, vanilla added. Top the cream with remainder of cookie crumbs. Refrigerate over night or for several hours.

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APPLE PAN SHORTCAKE

Ruth Halblom

1 cup brown sugar	1 egg
1/4 cup butter	1 tsp. soda
Sift together:	
1 cup flour	1 tsp. cinnamon
1/8 tsp. salt	1/2 tsp. nutmeg
2 cups chopped apples	

Cream together the sugar and butter, add egg and beat well. Stir in the soda mixed in just a little water. Add the sifted ingredients mixing well. Mix in chopped apples and spread one-fourth inch thick in a greased pan. Bake in moderate oven and serve warm with whipped or plain cream.

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DARK MYSTERY

Myrna Hynick

3 squares unsweetened chocolate
1/2 lb. chocolate chips
2 tbsp. water

Melt over hot water. Beat in four egg yolks, one at a time. Add 4 beaten egg whites. Fold in 1 cup whipped cream. Break up about 1/2 an angel food cake into bite size pieces. Cover with chocolate mixture. Sprinkle chopped nuts on top and chill.

BROWNIE PIE

Phyllis Bunting

3 egg whites, whipped stiff
dash of salt 3/4 cup chocolate wafer crumbs
3/4 cup of sugar 1/2 tsp. vanilla
1/2 cup nutmeats 1/2 pint whipping cream, whipped
(black walnuts are best)

Whip egg whites and salt together until stiff, then gradually beat in the sugar. Fold in the nutmeats, cookie crumbs and vanilla and spread the mixture in a greased pie tin. Bake in 325 degree oven about 35 minutes. Cool. Spread whipped cream over the pie and refrigerate for three or four hours before serving. This makes 6 or 8 servings.

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APPLE WHIRL DESSERT

Vera Ensz

Combine:—

1 1/4 cup sugar
1/2 cup brown sugar
1 1/2 cup water
(1/3 cup red cinnamon candies if desired)

Combine in saucepan. Bring to boil and simmer for 5 minutes. Pour into 12x8x2 inch pan, reserving 1/2 cup for topping. Prepare 3 cups peeled and finely sliced apples. Sift together:—

2 cups sifted all purpose flour 1/2 tsp. salt
2 tsp. double-acting baking powder 1/4 tsp. sugar

Sift together into large bowl, cut in 1/3 cup shortening, Spry or Crisco thoroughly until particles are fine. Break 1 egg into measuring cup, add enough milk to measure 2/3 cup. Beat with fork to combine. Add to dry ingredients all at once; stir until dough clings together in a ball.

Knead lightly on floured pastry cloth or board 12 to 15 strokes. Roll out to a 12-inch square. Spread with 2 tbsp. soft butter and cover with apples. Sprinkle with 1/4 cup sugar, 1 tbsp. cinnamon, 3 tbsps. brown sugar. Roll as for Jelly Rolls. Cut into eight 1 1/2 inch slices and place in syrup. Bake in moderately hot oven (400 degrees) 30 minutes. Spoon reserved syrup over biscuits, 1 tbsp. on each biscuit and continue baking 10 to 15 minutes longer or until golden brown. Best when served warm. Good with plain or whipped cream or ice cream.

CHEESE CAKE

Virginia Woodward

1/2 lb. Philadelphia Cream Cheese	1 cup hot water
1 can evaporated milk, chilled	1 tsp. vanilla
1 cup sugar	1 tsp. cream of tartar
1 pkg. lemon jello	

Beat milk till thick. Beat in cheese. Add sugar and vanilla and cream of tartar. Combine jello and water. Add to other mixture and beat till smooth and thick.

CRUST—

14 double graham crackers, crushed fine
1/4 lb. melted butter

Combine. Spread 1/2 on the top and the balance on the bottom.

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CHERRY TORTE

Mildred Rich

Combine: 15 graham crackers, crushed
1/2 cup butter or oleo
1/2 cup brown sugar

Pat mixture into 9x12 pan or dish. Beat 1 pkg. Dream Whip or 1 cup cream. Add vanilla. Cream 3-oz. Philadelphia Cream Cheese with 1/2 cup powdered sugar. Add to whipped cream and spread over crumbs. Spoon 1 can prepared cherry pie mix over the whipped cream mixture. Chill and cut in squares.

Servings may be increased by using more fruit mix. Stays good refrigerated for several days.

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CHOCOLATE-PEPPERMINT DESSERT

Alice Moon

Place a layer of chocolate cooky crumbs in bottom of dish. Cover with:

1/2 lb. marshmallows dissolved in 1 cup milk over hot water. Cool (but not to set) and add 1 cup cream (whipped), 1/4 tsp. peppermint, and green coloring. Cover with chocolate cooky crumbs and let set. Cut in squares and serve.

COCOA-MOCHA ROLL

Mary Kopsieker

One-bowl Jelly Roll

3/4 cup sifted all-purpose flour	1 cup sugar
1/4 cup cocoa	1 tsp. vanilla
1 tsp. baking powder	1/3 cup hot water
1/2 tsp. salt	2 tbsp. powdered sugar
1 egg	

Sift dry ingredients. Break egg, beat until lemon-colored. Gradually add sugar a tablespoon at a time, beating constantly. Add vanilla. Add dry ingredients to egg mixture, beating only until blended. Add hot water and beat smooth. Spread in a greased wax paper lined 15x10" jelly roll pan. Bake at 375 degrees for 12-14 minutes. Roll - Cool on rack. Unroll and fill.

FILLING:—

1 cup whipping cream
1/3 cup firmly packed brown sugar
1/2 tsp. powdered instant coffee

Chill 1/2 hour. Beat until stiff. Fold in 1 cup miniature marshmallows and 1/2 cup chopped pecans.

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DATE PUDDING

Edna Hayes

1 cup white sugar
1 cup flour
1/2 cup chopped dates (1 cup loosely filled)
1/2 cup nut meats
(especially English walnuts or black walnuts)
1 tsp. butter dash of salt
1 tsp. baking powder 1/2 cup milk

Put all above ingredients in bowl and mix. Spread on bottom of baking dish (13x9).

Mix: 1 1/2 cup brown sugar
1 1/2 cup boiling water
1 tsp. butter
1 tsp. vanilla

Pour over top of above batter in dish. Bake in 350 degree oven for 20 or 25 minutes. Put whip cream on top.

DATE PUDDING

Frances Woodward

1/2 pound of dates

1 cup boiling water

1 tsp. soda

Combine and set aside to cool while you mix:

1 cup sugar

2 tbsp. shortening

1 egg

Add the date mixture then—

1 1/2 cup flour

1 tsp. baking powder

1/2 cup nuts

Bake in thin layer. When cool cover with:

1/2 pound dates

1 cup sugar

3/4 cup boiling water

I sometimes cook this last for a few minutes after it comes to a boil.

* * * *

HOMEMADE FREEZER ICE CREAM

Irma Van Ommen

(6 quart freezer)

4 eggs, beaten

few grains salt

2 cups sugar

Beat until lemon color. Add: 1 1/2 or 2 cans of size 14 1/2 oz. condensed milk depending on how rich you want it. Add vanilla to taste or any other flavor. Beat thoroughly. Place in freezer can and add whole milk until it is slightly below the 2/3 full line.

Freezes quickly and very tasty.

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FRUIT SHERBET

Gay Bowles

1 cup sugar (2 1/2 cups if double recipe)

1 cup water

Boil the above for 5 minutes—let cool.

2 cups fruit juice (no pulp as it leaves a bitter taste)

2 egg whites

(Can add lemon juice to juice for tart taste.)

Add juice to cooled sugar and water. Freeze this mixture to a mushy stage. Beat the egg whites and add to the mushy juice mixture. Refreeze until time to serve.

FRUIT COBBLER

Maxine Cameron

1/4 cup soft butter	2 tsp. baking powder
1/2 cup sugar	1/4 tsp. salt
Cream till fluffy	1/2 cup milk
1 cup flour	

Sift and add alternately with milk to creamed mixture. Beat till smooth. Pour into 2-quart casserole.

No. 2 can of sliced peaches, boysenberries, cherries, or blueberries, drained.

1/4 to 1/2 cup sugar (judge by fruit juice)
3/4 cup fruit juice

Spoon fruit over the batter. Sprinkle with sugar. Bake 45 to 50 minutes in 370 degree oven. Fruit and juices go to the bottom while baking and a cake layer forms on top.

Serve warm with whipped cream. (4 large servings).

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FRUIT COCKTAIL PUDDING

Mary Kopsieker

Sift: 1 cup flour	
1 cup sugar	1 tsp. soda
1/2 tsp. salt	
Mix 1 egg	
1 tsp. vanilla	

Combine the two mixtures. Add 1 No. 303 can of fruit cocktail. Drain juice from fruit. Fold in the fruit after other ingredients are combined. Sprinkle 3/4 cup brown sugar over top of batter. Sprinkle 1/2 cup chopped nuts over top. Bake at 350 degrees for 40 minutes.

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ICE CREAM PIE

May Alice Smith

Blend together lightly in a bowl: 1 pint of vanilla ice cream and 1 cup of milk.

Add a package of chocolate Instant pudding.

Beat until just mixed (one minute). Pour at once into 9-inch pie shell. Let stand in refrigerator about 1 hour. It will keep for 24 hours.

Other combinations:—

Strawberry pudding—strawberry ice cream

Lemon pudding—Pineapple ice cream

Vanilla pudding—pistachio ice cream

ICE CREAM GRAHAM CRACKER DESSERT

Ingrid Sloan

Crush 24 graham crackers. Mix in $\frac{1}{4}$ cup sugar and $\frac{1}{2}$ cup melted butter.

Put half of crumb mixture in bottom of a 9x9-inch dish.

Drain juice from 1 cup crushed pineapple. Add enough water to juice to make 1 cup liquid. Bring to a boil and in it dissolve 1 package lemon jello. Pour at once over 1 quart vanilla ice cream. Whip until ice cream is blended in and mixture is fluffy. Add drained pineapple. Pour over crumbs in pan and put remaining crumbs on top. Chill in refrigerator.

If you like a sweeter dessert add $\frac{1}{2}$ cup sugar to the filling.

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ICE CREAM WITCH SUNDAE

Mrs. Frank Beatty

1 $\frac{1}{2}$ cup rice krispies

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

$\frac{1}{4}$ cup melted butter

1 cup flaked cocoanut

$\frac{1}{2}$ cup chopped coarse nut meats

Mix above ingredients lightly and pat in a buttered pan $\frac{1}{2}$ inch thick. Put $\frac{1}{2}$ to 2 quarts of vanilla ice cream (softened) on top of the krispies mixture and put in freezer until ready to serve. Cut in squares and serve with the following topping after it is made and cooled:

TOPPING:

1 (20 oz.) can frozen cherries, thawed

$\frac{1}{4}$ cup sugar

1 tsp. lemon juice

$\frac{3}{4}$ cup cherry juice (add water if you do not have enough juice)

2 tbsp. cornstarch

Cook until thick and cool so it won't melt the ice cream.

JELLY ROLL

Gail Kelley

Grease a 15 x 10 inch jelly roll pan and line with waxed paper. Also grease sides.

Beat with rotary beater until thick:

3 large eggs ($\frac{2}{3}$ cup)

Gradually beat in—1 cup sugar

Beat in all at once—5 tbsp. water, 1 tsp. vanilla

Sift together and beat in all at once:

1 cup sifted softasilk cake flour

1 tsp. baking powder

$\frac{1}{4}$ tsp. salt

Beat just till smooth. Pour into pan. Bake just until cake tests done. Turn immediately upside down on a linen dish towel sprinkled with confectioner's sugar. Quickly remove wax paper carefully pulling it off. Spread cake at once with soft grape jelly or raspberry jam and roll up, beginning at short (thinner) end. Wrap in towel until cool— $\frac{1}{2}$ hour. Place on plate and sprinkle with more confectioner's sugar and serve. **Caution:** Overbaking makes it difficult to remove the paper from cake. Bake about 12 minutes with oven at 375 degrees. This is fun to make and serve.

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PECAN CHEESE TARTS

Myrna Hynick

3 oz. Philadelphia Cream cheese

$\frac{1}{2}$ cup oleo

1 cup flour

Mix together. Press into muffin tins to form 12 patty shells.

FILLING:

1 egg

1 cup brown sugar

$\frac{1}{2}$ cup pecan nut meats, chopped

dash of salt

1 tbsp. melted oleo

Divide into patty shell. Bake at 350 degrees until golden brown.

RHUBARB SHORTCAKE

Ingrid Sloan

3 cups cut up rhubarb
1 cup sugar
2 tbsp. flour
1/4 tsp. nutmeg

Mix together and put in bottom of baking dish. Dot butter over fruit.

1 1/2 cup flour
3/4 cup sugar
2 tsp. baking powder
1/4 cup butter
5/8 cup milk

Mix together and pour batter over fruit. Bake at 350 degrees for about 35 minutes.

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RICH MAN'S DESSERT

Betty Callahan

1 lb. crushed vanilla wafers
1/4 lb. butter
1 1/2 cup sifted powdered sugar
2 eggs
1 cup cream, whipped
1 cup drained crushed pineapple chilled

Cream butter, sugar and eggs. Put 1/2 of wafers in waxed paper-lined pan 13x9-inch. Add layer of butter and sugar mixture, then cream and pineapple mixture, then rest of wafers. Leave in refrigerator 12 hours at least. Serves 12.

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SAILOR DUFF PUDDING

Sally Hueffner

1 1/2 cup brown sugar	1 cup boiling water
1 egg	1 tsp. soda
2 tbsp. melted butter	1 cup flour

Beat 5 minutes. Steam 1 hour.

SAUCE:

Yolks of 2 eggs
1 cup powdered sugar
1 tsp. vanilla

When ready to serve add 1 cup whipped cream.

STRAWBERRY CHIFFON SQUARES

Clarice Ramsey

- 1 3-oz. package strawberry flavor jello
- 1 cup boiling water
- 1 tsp. lemon juice
- 1 10-oz. package frozen strawberries
- 1 3-oz. package strawberry flavor chiffon pie filling
- 8 - slices angel food cake

Lay slices of cake in 9x13x2" pan

Dissolve gelatin in hot water. Add package frozen strawberries, break with fork and stir until thawed. When mixture begins to set spoon onto cake using about half of gelatin mixture.

Prepare chiffon pie filling according to directions and spread over jello mixture. Put the rest of jello over chiffon mixture. Marble it through the mixture, then let it refrigerate for several hours.

Cut in squares to serve. Add a spoonful of whipped cream if desired.

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WHIPPED CREAM CAKE

Virginia Sauer

Ingredients:

- 1 cup thick cream
- 2 eggs
- 1 cup sugar
- 1 tsp. vanilla extract
- 1 3/4 cup pastry flour
- 2 1/2 tsp. baking powder
- 1/4 tsp. salt

Procedure:

Whip cream until thick; add egg yolks and continue to beat until foamy. Add sugar gradually; add vanilla extract; beat well. Sift together flour, baking powder and salt; add alternately with stiffly beaten egg whites the first mixture. Bake in greased loaf pan in a moderate oven at 350 degrees for about one hour. When cold, cover with frosting or whipped cream.

Yield: One eight-inch cake.

Pies

BLACK BOTTOM PIE

Derys Schultze

- 1 1/3 cups vanilla wafer, graham cracker or ginger snap crumbs
- 1/3 cup melted butter or margarine
- 1 package vanilla pudding mix
- 1 envelope unflavored gelatine
- 2 egg yolks
- 3 egg whites
- pinch cream of tartar
- 1/4 cup granulated sugar
- 1/2 cup heavy cream, whipped
- 1 1/2 cups milk
- 2 squares unsweetened chocolate

Heat oven to 300 degrees. Mix crumbs with butter. Press into 8-inch pie plate. Bake 10 minutes, cool. Mix vanilla pudding mix with gelatine, beat together yolks and milk. Stir into pudding mix in saucepan. Stir, over low heat, until almost starting to boil. Melt 1 1/2 sq. of chocolate and stir in half of pudding mixture until smooth. Spoon into crust. Chill rest of pudding until just beginning to set. Meanwhile, beat egg whites with cream of tartar until moist peaks are formed when beaters are raised. Now add sugar gradually, beating until stiff. Then carefully fold in remaining pudding mix. Pour as much of egg white mixture on chocolate layer as shell will hold; refrigerate a few minutes, then pour rest on top. Chill until set. Now top with whipped cream. Shave on 1/2 square chocolate and refrigerate until served. Makes 8 servings.

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NEVER FAIL PIE PASTRY

Virginia Sauer

- 1 cup sifted flour
- 1/3 cup butter
- 2 1/2 to 4 tbsp. milk

Blend butter and flour. Sprinkle milk in a little at a time, until it sticks together. Roll out and place in pie pan. For an extra flakey crust, brush on water with a pastry brush. Makes 1 crust.

CHERRY PIE, GLAZED

Carol Russo

- 3/4 cup finely chopped walnuts
- 4 cups sour red cherries
- 1 cup sugar
- 1 tsp. salt
- 5 tbsp. corn starch
- 1 tbsp. lemon juice
- 2 tbsp. butter or oleo

Glaze:

- 3/4 cup red current jelly
- dash of cloves
- dash of cinnamon

Chop nuts till fine. Line pie pan with pastry. Sprinkle on a layer of nuts. Mix drained cherries with sugar, salt, corn starch and lemon juice. Spoon into unbaked crust. Dot with butter and bake 10 minutes in hot oven at 400 degrees. Reduce oven heat to 375 degrees and bake for 50 minutes more. Melt jelly and add spices. Spoon over baked pie and allow to cool. Sprinkle with nuts.

Pastry:

- 1 1/2 cup flour
- 3/4 tsp. salt
- 1/2 cup lard
- 3 tbsp. water or milk

Mix salt and flour. With pastry blender cut in lard. Add liquid a little at a time and mix lightly. Shape dough and roll out between 2 sheets of wax paper. Fit into pie pan and brush with milk.

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CHOCOLATE PIE

Rayma Davis

3 cups milk (place in double boiler and heat to boiling point. Mix well together:

- | | |
|---------------------|---------------|
| 1 cup sugar | 1/3 cup cocoa |
| 1/2 cup corn starch | 1/4 tsp. salt |

Add all at once to hot milk, stirring briskly till it begins to thicken. Then add 3 egg yolks that have been beaten well with 1 tablespoon water. Boil 5 minutes. Remove from heat and add 1 teaspoon vanilla. Pour into baked pie shell.

Meringue:

Beat 3 egg whites till stiff, add 8 tblsp. sugar and beat well. Pile on top of pie and make sure it touches crust all around. Brown lightly in 350 degree oven.

CHOCOLATE-NUT ANGEL PIE

Bertha Cressman

- 1/4 cup sugar
- 1/8 tsp. cream of tartar
- 3 egg whites
- 1/2 cup chopped filberts, walnuts or pecans
- 1 package semi-sweet chocolate chips
- 4 tbsp. hot water
- 1 tsp. vanilla
- 1 1/2 cup heavy cream whipped
- 1/3 cup sugar

Sift sugar and cream of tartar. Beat egg whites stiff, but not dry. Add sifted sugar gradually, while continuing to beat until smooth and glossy. Line well-buttered 9" pie pan with this mixture; keep center hollowed out to 1/4" thickness; do not spread meringue on rim of plate. Sprinkle with nuts. Bake in slow oven, 275 degrees, about 1 hour, or until delicately browned, and crisp to touch. Cool thoroughly.

Melt chocolate on simmer. Stir in water and 1/3 cup sugar; cook until thickened. Cool slightly. Add vanilla. Fold in whipped cream. Turn into meringue shell; chill 2 or 3 hours or until set. (I add about 1/4 cup of sugar to this mixture as it doesn't seem quite sweet enough without it.)

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PUMPKIN PIE

Virginia B. Miller (Mrs. Paul Miller)

- 1 1/2 cup cooked or canned pumpkin
- 3/4 cup sugar
- 1/2 tsp. salt
- 1/2 tsp. ginger
- 1 tsp. cinnamon
- 1/4 tsp. nutmeg
- 3 slightly beaten eggs
- 1 1/4 cup milk
- 1 6-ounce can (3/4 cup) evaporated milk
- 1/2 recipe plain pastry

Thoroughly combine pumpkin, sugar, salt, and spices. Add eggs, milk, cream; blend. Pour into 9" pastry lined pie pan. Bake in hot oven, (450 degrees) 10 minutes, then in moderate oven (325 degrees) about 45 minutes, or until mixture doesn't adhere to knife. Serve warm or cold, plain or with sweetened whipped cream.

PUMPKIN PIE

Irma Van Ommen

1 1/8 - 1 1/4 cup pumpkin
1/2 cup brown sugar
1/2 cup white sugar
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. allspice
1/2 tsp. salt
1 tbsp. flour

2 eggs
1 cup milk
1/2 cup cream
1 tsp. vanilla

Note: If desired use three eggs instead of 2 eggs and 1 tbsp. flour.

Mix spices, flour, salt and sugar, add pumpkin. Add slightly beaten eggs, milk, cream, and vanilla. Bake 10 minutes at 450 degrees and reduce to 325 degrees and continue baking until firm. Makes one 9" pie. (If I double it, I get three 8" pies).

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HERSHEY AND MARSHMALLOW PIE

Janet Ferguson

Crust:

18 graham crackers
1/4 cup white sugar
1/4 cup butter, melted

Bake 8 minutes.

FILLING:

18 marshmallows 1/2 cup milk

Heat and melt, turn off heat and add 6 Hershey candy bars. Cool above and add 1 cup of whipped cream. Fold in above mixture. Pour into crust and chill.

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RITZ-CRACKER PIE

Betty Callahan

20 Ritz crackers (crushed fine) 3 egg whites
1 tsp. baking powder 1 cup sugar
1 cup fine chopped pecans 1 tsp. vanilla
dash salt

Combine Ritz crackers, pecans, and salt. Add baking powder and mix. Whip till stiff, 3 egg whites. Add 1 cup sugar and 1 tsp. vanilla. Combine mixtures and pour into greased pie pan. Grease with oleo. Bake for 30 minutes at 325 degrees. Serve with whipped cream or a scoop of ice cream.

PUMPKIN CHIFFON PIE

Virginia Woodward

- 1 envelope Knox unflavored gelatin
- 3/4 cup dark brown sugar, firmly packed
- 1/2 tsp. salt
- 1/2 tsp. nutmeg
- 1 tsp. cinnamon
- 1/2 cup milk
- 1/4 cup water
- 3 egg yolks
- 1 1/2 cups canned pumpkin
- 3 egg whites, beaten stiff
- 1/4 cup sugar
- 9" baked pie shell

Mix first 5 ingredients in top of double boiler. Stir in milk, water, egg yolks, pumpkin. Mix well. Place over boiling water. Cook stirring constantly, until gelatin dissolves and mixture is heated through (about 10 min.). Remove from heat. Chill until mixture mounds when dropped from spoon. Beat egg whites stiff and beat in sugar. Fold in gelatin mixture. Turn into baked pie shell. Let set till firm.

Salads

APPLE CIDER SALAD

Melinda Cook

2 pkgs. "Pineapple-Grapefruit Jello"
4 cups apple cider (no water)
Finely chopped apples, pineapple (never use fresh
or frozen), grapes, and nuts
Finely sliced apple

Heat one cup cider to dissolve 1 pkg. jello. Add one cup cold cider. Arrange finely sliced unpeeled apples with skins down in mold. Carefully pour and spoon jello over sliced apples. When partially set, prepare second pkg. of jello with one cup hot cider and one cup cold cider. Add finely chopped fruit. Spoon and pour over partially set jello. Set. Unmold onto lettuce.

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APRICOT NECTAR SALAD

Frances Woodward

2 pkgs orange jello
1 1/2 cups hot water
2 1/2 cups apricot nectar
1 cup miniature marshmallows

Chill

Combine:

2 tbsp flour 1 egg 1 cup apricot nectar

Cook until thick, cool and fold in 1 cup heavy cream, whipped. Spread over jello and sprinkle with 1/2 cup shredded cheese.

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COTTAGE CHEESE POTATO SALAD

Myrna Hynick

6 to 8 medium potatoes	1 tbsp. salad oil
1 1/2 cup chopped celery	1/8 tbsp. pepper
1 medium onion chopped	1 cup real mayonnaise
1 tbsp. pimento	1 lb. large curd
1 1/2 tsp. salt	cottage cheese

Combine ingredients in order given. Chill and serve.

BEAN SALAD

Evelyn Brown

1 can each (or equal parts) of:

yellow wax beans
green limas
kidney beans
pea beans
pintos

Drain well, add 2 tbsp. chopped green onions, 1 cup diced celery, 1 large green pepper, diced.

DRESSING:

1/3 cup salad oil
1/4 cup vinegar
2 tsp. salt
3/4 cup sugar

Combine and heat until sugar dissolves. Marinate beans in this dressing for 24 hours before serving.

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CABBAGE SALAD

Glena Jo Swan

Heat the following:

3/4 cup sugar	1/4 cup white vinegar
1/2 tsp. salt	1/4 cup water
1 tsp. celery salt	

Remove from heat and stir in 1 pkg. lemon jello. Cool until syrupy.

Grate:

5 cups cabbage	2 carrots
1 green pepper	2 pimentos
1 small onion	

Pour 1/2 cup salad oil over grated mix. Pour syrup over all and chill. Keeps well in the refrigerator.

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ELAINE'S SALAD

Virginia Miller (Mrs. Harold Miller)

1 pkg lime jello
1 1/2 cup water
1 cup crushed pineapple

Boil together several minutes, cool and when it starts to set, whip, then add 1 cup grated cheese, 1 cup chopped nuts, and 1 cup whipped cream. Pour into molds. Chill.

CHERRY SALAD SQUARES

Darlene Lunde

1 (302) can bing cherries, pitted
3 beaten egg yolks
2 tbsp. sugar 2 cups drained pineapple, tidbits
1 tbsp. butter 2 oranges, sectioned and cut
dash of salt 1 1/2 cup marshmallows
1 tbsp. lemon juice 1 cup whipped cream

Drain cherries, reserving syrup. Place 2 tablespoons cherry syrup in heavy saucepan with egg yolks, sugar, lemon juice, butter, and salt. Cook until thick. Stir in fruits and marshmallows, reserving a few cherries for garnish. Fold in whipped cream. Pour into 9" by 13" loaf pan and chill 24 hours. Cut in squares and serve on greens. Garnish with cherries and mint leaf.

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COTTAGE CHEESE SALAD

Faye Farr

1 small can crushed pineapple
1 pkg. lime jello
12 marshmallows or 1 cup miniatures
1 cup cottage cheese
1 cup cream whipped or 1 pkg. Dream Whip
1/2 cup nuts

Drain pineapple and add water to make 1/2 cup. Heat juice and dissolve jello in juice. Add all other ingredients. Chill.

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CREAM CHEESE SALAD

Virginia Miller
(Mrs. Harold Miller)

2 pkgs. orange-pineapple jello
2 cups miniature marshmallows
1 8-oz. pkg. cream cheese
1 tall can crushed pineapple
3 3/4 cups boiling water

Prepare jello, add marshmallows and cheese. Stir to cut up cheese, while still hot. Cool and add pineapple.

FIESTA SALAD

Alice Moon

- 1 pkg. lime jello
- 1 cup miniature marshmallows

Pour 1 cup hot water over above mixture. Cool and add 1/2 cup nuts, and 1 1/2 cup chopped celery. Set until soft jell. Mix in 1 cup mayonnaise and 1 cup whipped cream. Chill.

For a variation, mix 1 can of drained tuna into the salad at the last.

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FRESH SPINACH SALAD

Esther Primus

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|--------------------|--------------------|
| 1 pkg. lemon jello | 1 1/2 tbs. vinegar |
| 1 cup hot water | 1/2 cup mayonnaise |
| 1/2 cup cold water | |

When cool and partly congealed, beat until frothy. Then add:

- | | |
|---------------------------|---------------------------|
| 1/4 tsp. salt | 3/4 cup diced celery |
| 1 cup chopped raw spinach | 1 tbs. chopped onion |
| 3/4 cup cottage cheese | 2 hard boiled eggs, diced |

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FROZEN-RASPBERRY SALAD

Mildred Rich

2 pkgs. red raspberry jello, dissolved in 2 cups hot water. Add 1 pkg. thawed red raspberries and 1 pint vanilla ice cream. Mix thoroughly. Pour into 8" by 8" pan. Chill and cut in squares. (This sets up quickly when ice cream is added. Also will keep refrigerated several days. Raspberry sherbet may be used.)

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FROZEN SALAD

May Alice Smith

- 1 can fruit cocktail (No. 2 1/2)
- 1 cup mayonnaise
- 1 cup whipping cream

Combine cocktail (drained) with mayonnaise. Fold in whipped cream. Place in freezing container. Cut in squares, serve on lettuce leaf.

GELATIN FRUIT SALAD

Jean Good

Dissolve 1 pkg. Knox gelatin in a little water.

Dissolve 1 pkg. lemon jello in 1 cup hot water.

When cool add 1 bottle of 7-Up and 1 cup orange juice, 2 bananas, 2 oranges or 1 can of Manderine oranges, 1 apple, grapes and nuts. Let set.

DRESSING:

1 cup pineapple juice or orange juice

1/3 cup sugar

4 tsp. cornstarch

Cook in a double boiler or in a sauce pan, but watch carefully, stirring until the mixture begins to thicken, then stir in 2 well-beaten eggs. Continue cooking until eggs are cooked. Mix with 1 pkg. of Dream Whip.

Before spreading this dressing over the set salad, put a layer of miniature marshmallows over the top of the gelatin salad.

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LEMON SALAD

Frances Woodward

2 pkgs. lemon jello

1 No. 2 can crushed pineapple

4 bananas

16 marshmallows

Add enough liquid or juice from pineapple to make 2 cups.

1 cup sugar

4 tsp. melted butter

4 tbsp. flour

2 whole eggs

Thicken the above and chill. Whip 1/2 pint cream and fold into above mixture. Sprinkle with grated cheese or nuts.

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PINEAPPLE SALAD

Myrna Hynick

1 large can sliced pineapple

1/2 cup nut meats

1/2 lb. marshmallows

Drain pineapple, cut fruit into small pieces. Mix. Take 3 tablespoons sugar, 1 tbsp. flour and mix. Stir in juice of fruit. Beat one egg light and add. Boil until thick. Pour custard over mixture and chill. Nice for picnics as it doesn't melt.

MACARONI SALAD

Leona Hutton

Cook macaroni according to instructions on package. When done, rinse in cold water and let set a little while. Drain and add pickles (chopped), 2 chopped hard-boiled eggs, chopped celery, and salad dressing.

DRESSING:

2 eggs	1/4 cup vinegar
dash of salt	1 tsp. mustard (dry)
1/2 cup sugar	celery seed
1 tbsp. flour	2 tbsp. butter

Beat eggs. Mix dry ingredients together (flour, sugar, and mustard). Add to the eggs. Add rest of the ingredients, stir, and pour into pan. Cook until thick.

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RASPBERRY SALAD WITH SOUR CREAM DRESSING

Patricia Fox

2 pkgs. red raspberry jello
1 1/2 cups applesauce
2 2/3 cups hot water
8 oz. pkg. frozen raspberries
chopped nuts if desired

Dissolve gelatin in hot water. Then stir in applesauce, raspberries and nuts. Pour into mold or oblong dish.

DRESSING:

Add 2 cups miniature marshmallows to 1/2 pint commercial sour cream. Let stand in refrigerator overnight, then beat well. Spread dressing over top of gelatin or serve with a spoonful on top of each serving.

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SOYBEAN SALAD

Esther Primus

1/2 cup soybean pulp, cooked and run through blender or grinder, cool
1 pkg. mixed vegetable gelatin 1/2 cup diced cucumber
1 1/2 cup boiling water 2 tbsp. minced green pepper
juice of 1 lemon 1/2 cup shredded raw carrot
1/2 cup diced celery 1 tsp. grated onion

RASPBERRY JELLO WITH CHEESE BALLS Edna Hayes

- 2 boxes raspberry jello
- 1 3-oz. pkg. Philadelphia Cream cheese
- 1 box frozen red raspberries

Soften cream cheese mixing it with a little milk so it can be shaped into balls. Make balls the size of a walnut and then roll them in the chopped pecans. Arrange them in a ring mold which has been lightly greased with cooking oil.

Make the raspberry jello as directed on the package only using 3 cups liquid (2 cups boiling and 1 cup cold). When slightly thickened add the frozen raspberries, then pour the mixture over the cheese balls. Allow to set until firm. Unmold on lettuce leaves arranged on a salad plate. Cottage cheese in the center makes an attractive salad. Frozen strawberries and strawberry jello can also be used.

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24-HOUR SALAD

Phyllis Bunting

- 1/2 pint of cream, put on to heat
- yolks of 4 eggs beaten
- pinch of salt
- 2 tbsp. sugar

Cook till thick, stirring well. Cool and add 1 cup crushed pineapple, drained. 1/2 lb. marshmallows. 1/2 pint whipping cream, whipped.

You can add other fruits if desired.

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SKILLET POTATO SALAD

Dixie Rebertus

- | | |
|----------------------------|-----------------------|
| 6 medium potatoes | 2 tbsp. pickle relish |
| 8 slices bacon | 2 tbsp. vinegar |
| 1/2 cup chopped onion | 1/2 tsp. salt |
| 1 can cream of celery soup | 1 hard-cooked egg |
| 1/3 cup milk | |

Cook potatoes in jackets till tender. Peel and dice. Fry bacon till crisp, remove from skillet. Drain and crumble. Pour off all but 4 tbsp. fat. Add onion and cook. Blend in soup, milk, relish, vinegar, and salt. Cook until it reaches a boil, then put in potatoes and all but 1 tbsp. bacon. Heat through. Sprinkle remaining bacon over top. Garnish with parsley and wedges of the hard-cooked egg. 4-6 servings.

SALAD

Virginia B. Miller (Mrs. Paul Miller)

Dissolve:

1 pkg. lemon jello in 1 cup pineapple juice. Cool until thick. Beat: 3 egg yolks in a small bowl. Add: 2 tbsp. sugar and beat. Then add 3 tbsp. lemon juice and beat. Put in cooking pan over low to medium heat. Cook until thick. Mix, using egg beater to blend: egg mixture and jello mixture. Add: 30 marshmallows, cut fine (10 oz.), 1 cup nuts (English walnuts), 1 cup crushed pineapple (drained) and 1/2 pint cream, whipped. Pour into mold. Place in refrigerator until set.

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BANANA SALAD

Phyllis Bunting

2 pkgs. lemon gelatine	12 marshmallows, quartered
2 cups hot water	1 No. 2 can crushed pineapple,
2 cups cold water	drained
2 large bananas, sliced	

Mix the gelatin with hot water, add the cold water and allow to stand until partially set. Stir in the other ingredients and refrigerate.

TOPPING:

1 cup pineapple juice	1 tbsp. butter
1 egg, beaten	1/3 cup sugar
2 tbsp. flour	1 cup cream, whipped

Mix these ingredients (except the cream) in the top of a double boiler and cook until thick, stirring constantly. Cool, fold in the whipped cream, spread over the gelatin and chill.

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WALDORF WHIP

Phyllis Gunnar

1 pkg. lemon-flavored gelatin	1 cup chopped celery
1 cup hot water	1/2 cup chopped walnuts
3 tbsp. lemon juice	1 1/2 cup chopped apples
1/2 cup mayonnaise	2/3 cup undiluted evaporated milk

Dissolve gelatin in hot water, cool. Add 1 tbsp. lemon juice, mayonnaise, celery, nuts, and apples. Mix well. Chill until mixture is the consistency of unbeaten egg whites.

Chill evaporated milk in refrigerator tray until ice crystals form around edge (10-15 minutes). Whip until stiff. Add remaining lemon juice, whip very stiff. Fold whipped milk mixture into gelatin. Spoon into 5-cup-mold. Chill until set, about 2 hours. Serve as dessert or salad.

Vegetables

BAKED BEANS

Leona Hutton

2 cans pork and beans	4 tbsp catsup
6 tbsp brown sugar	2 tbsp butter
1 tbsp mustard	4 tbsp molasses
half dash Tabasco	1 tsp Worcestershire
1/4 lb. bacon, cut in pieces	sauce

Place bacon on top of rest of ingredients, mixed together in baking dish. Cover and bake at 325 degrees for at least 40 minutes. Take lid off and bake 20 more minutes.

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COMPANY BEANS

Betty Callahan

3 cups French-style green beans	1 tsp soy sauce
1 cup cream of mushroom soup	1 can French-fried onion
1/3 cup milk	rings

Put half of green beans in 1 quart casserole. Stir soup, milk, soy sauce together and arrange a third of onion rings over beans. Pour over it half the soup mixture. Put rest of beans on and other third of onions. Add rest of soup. Bake at 350 degrees for 20-25 minutes. Top with rest of onion rings and return for few minutes to oven to crisp. Serves 6.

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FRIED ONION RINGS

Irma Van Ommen

1 1/3 cup sifted flour
1/2 tsp salt
pinch of pepper
1 1/3 cup milk
1 tbsp melted butter
1 egg, beaten
2 large mild, sweet onions
1/4 cup flour

Mix flour, salt and pepper, stir in milk, melted fat and beaten egg. Beat until smooth. Peel and slice onions in 1/4 inch slices. Separate into rings, dip in flour, then in batter, then in flour. Fry at 370 degrees for 3-5 minutes. Drain and sprinkle with salt.

GLAZED APPLES

Sherry Loudenback

3 tbsps butter or margarine
1/2 cup brown sugar
1 tbsp cinnamon
dash of salt
3 unpared, tart apples, thinly sliced

Melt butter in skillet, stir in sugar, cinnamon and salt. Add apples and cook 10-15 minutes, stirring occasionally, until apples are tender and glazed.

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HALUSKI (Slovak Potato Dumplings)

Myrna Hynick

4 or 5 medium-sized raw potatoes
salt and flour
1 head cabbage
4 tbsps shortening
1 chopped onion
salt and pepper

Finely grate potatoes or put through food chopper. Add a little water, salt, and enough flour to make a paste-like dough. Drop by teaspoonfuls into boiling water and cook until done. Drain and rinse with cold water. In the meantime, cook chopped cabbage until tender, brown onion in hot fat and combine mixtures. Stir dumplings through cabbage and serve hot.

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HONEY-BAKED SQUASH

Sherry Loudenback

2 medium acorn squash
melted butter
1/4 cup honey
1 doz. link sausages, browned

Cut squash in half lengthwise and remove seeds. Bake uncovered, cut side down at 350 degrees for 35-40 minutes. Turn and brush with butter and drizzle 1 tbsp. honey over each. Fill each center with 3 browned sausage links and bake 20 minutes longer. Serves 4.

ROYAL ASPARAGUS CASSEROLE

Betty Moyer

6 oz. pkg. king crab
2 cups cottage cheese
1/4 cup slivered almonds
1 tbsp. chopped pimento
tabasco, a dash
6 slices sharp cheese
2 eggs
1/2 cup mayonnaise
1 tbsp. lime juice
1 tsp. salt
1/4 tsp. pepper
1/2 tsp. tarragon
1 1/2 cup cooked asparagus spears
paprika

Thaw crabmeat, beat eggs lightly in large bowl and blend in cottage cheese, almonds, mayonnaise, pimento, lime juice, salt, pepper, tarragon and tabasco. Save 8 asparagus spears and cut rest into 1 1/2-inch pieces, add to crab mixture. Drain crab first, adding to eggs. Put in 2-qt. buttered casserole, arrange 8 spears asparagus on top, in spoke-fashion. Fill spaces between spears with cheese wedges and dust with paprika. Bake 30-40 minutes at 350 degrees. Serves 6-8.

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SCALLOPED CARROTS WITH CHEESE

Jean Good

8-10 carrots, pared and sliced	1/4 tsp. dry mustard
2 tbsps. butter	1 small onion, minced
2 tbsps. flour	dash of pepper
1/2 tsp. salt	1 cup milk
3-4 slices processed cheddar cheese	
3 tbsps. bread crumbs	

Cook carrots until just tender, drain. Saute onion in butter 2-3 minutes, stir in flour and seasonings. Blend in milk and cook, stirring until smooth. Arrange layers of carrots and cheese broken into pieces in 1-qt. casserole, pour sauce over it and sprinkle with crumbs. Bake at 350 degrees for 25 minutes. Serves 6.

SPINACH SOUFFLE

Betty Moyer

2 pkgs. chopped frozen spinach
1 8-oz. pkg. cream cheese
1 stick butter, cut in half
1 cup Pepperidge Farm herb dressing
salt and cayenne pepper to taste

Cook spinach and drain. Add cream cheese and half stick of butter. Mix well and season with salt. Put in casserole and sprinkle herb dressing on top. Melt remaining half stick of butter and pour over it. Sprinkle with cayenne pepper, bake at 350 degrees for 30 minutes. Serves 6 to 8. Can be cooked in lightly greased ring mold and center filled with creamed shrimp or ham.

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SWEET POTATOES AND APPLES

Esther Primus

Slice cooked sweet potatoes and place alternate layers of them and sliced apples in baking dish, ending with apples. Cover with following sauce and bake 45 minutes.

SAUCE:

2 cups boiling water
1 cup sugar
4 tbsps. cornstarch
1/4 lb. butter
1 tsp. salt

Cook until thick. Pour over potatoes and apples.

Main Dishes

BAKED HAM

Dr. Griffith

(as prepared by Blanch Griffith)

Select a center cut of cured ham one and a half inches thick. Place in a casserole and cover with milk. Sprinkle dry mustard generously over the ham. Repeat the process until the ham is tender enough to be flaked with a fork. Serve with the mustard as a garnish.

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BEEF OVEN STEW

Mildred Cooper

1 1/2 lbs. beef (chuck or round)	6 carrots
1/4 cup flour	4 celery stalks
1 tsp. salt	1/2 green pepper
1/8 tsp. pepper	2 cups tomatoes
3 tbsps. fat	2 cups boiling water
2 medium onions	(potatoes may be added)

Cut beef in 1-inch cubes. Dredge meat in flour seasoned with salt and pepper. Brown in hot fat, slice vegetables and sprinkle with tomatoes and water. Cook in oven for 3 1/2 hours at 300 degrees.

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BEEF STROGANOFF

Maggie Moore

Mix together:

1 1/2 lb. ground beef	1/4 cup milk
1 egg	1 tsp. salt
1 cup oatmeal	

Form this into balls the size of a walnut. Roll in flour and brown in a little margarine.

Add:

- 1 large onion (chopped)
- 2 tbsp. Worcestershire sauce
- 1 Boullion cube dissolved in 1 cup hot water
- salt and pepper to taste
- 2 tbsp. tomato catsup
- 1 can mushrooms or mushroom soup (small)

Simmer slowly for 1 hour. Thicken sauce with 1 tbsp. flour. Cook for a few more minutes. Turn off heat and add 1 cup sour cream. Stir. Serve over Chinese or home-made noodles or rice.

CALIFORNIA FRIED SHRIMP

Myrna Hynick

Batter:

1 egg yolk
3/4 tsp. salt
1/2 cup milk

1/2 cup flour
1 egg white

Beat the egg yolk and add 1 tbsp. melted butter, the salt, and 1/4 cup of the milk. Add flour and stir until smooth. Add remaining milk. Beat egg whites until it forms peaks. Fold into flour mixture. Dip each shrimp into batter. Shallow fry until golden brown. Turn once.

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CHEESE PUFFS

Lori Tatum

12 2-inch bread rounds
1/4 cup mayonnaise
1/2 pkg. (1 packet) onion dip mix
2 tbsp. grated Parmesan cheese
1 stiff-beaten egg white

Toast bread rounds on one side in broiler. Blend mayonnaise, dip mix, and cheese. Fold in egg white. Spoon onto untoasted sides of bread rounds. Bake at 450 degrees about 10 minutes.

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CHICKEN CASSEROLE

Carol Barnes

2 cups chicken or more	1 cup milk
2 cans cream of mushroom soup	2 tsp. grated onion
1 4-oz. can mushrooms	1/2 cup slivered almonds
1 8-oz. can Chinese noodles	

Mix as listed, add noodles last. Bake in a greased 9x13" pan for 30 to 45 minutes at 350 degrees. About 10 minutes before removing from the oven cover with the almonds.

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CHICKEN AND RICE CASSEROLE

Alice Moon

In a greased 9"x9" baking dish, put enough rice to cover the bottom well. Add 1 can of mushroom soup which has been mixed with 1 can of water. Season and flour chicken and lay over the rice mixture. Bake for two hours at 350 degrees.

CHUCKS' LASAGNA

Mabel Howell

Boil lasagna noodles in salted water until tender. Rinse well, set aside until later. Fry two lbs. of ground beef in a skillet, break it up with a fork and add 2 very finely sliced onions, salt, pepper, and about 2 tbsps. Parmesan cheese, 3 cans of Hunt's tomato sauce or one large can of tomatoes. Make it very moist. Cook all of the above for about half an hour, stirring often.

Butter a 13" x 9" pan and lay noodles in the bottom singly. Pour the hamburger mixture over the noodles adding slices of Mazzerella cheese very generously over all.

Cover this with a single layer of noodles. Over this pour 3 or 4 cups of your favorite spaghetti sauce and over this add more slices of Mozzarella cheese. Cover with aluminum foil and bake for about an hour at 350 degrees.

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CREAM OF PEANUT SOUP (as served in Georgia)

Dr. Griffith

Melt two tbsps. of butter in a two-quart sauce pan. Cut up one stock of celery and one-half medium sized onion and braise in the butter. Cover and let cook slowly until done. Add one tbsp. of flour to the mixture and cook until well blended. Add one quart of chicken stock and bring to a boil. Stir in seven tbsps. of peanut butter until well blended. Strain through a cloth. Reheat and add one-half pint of cream. Serve at once.

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FERN'S HAM-NOODLE BAKE

Mabel Howell

2 lbs. ground ham	6 or 8 tbsps. butter
1 lb. dried cheese	3 tbsps. horseradish
1 10-oz. pkg. noodles	3 tbsps. mustard
1 quart milk	salt
1/2 cup flour	

Cook noodles and allow to cool. Mix with remaining ingredients. Cover with buttered crumbs. Bake.

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EGG NOODLES

Mrs. Mary Walker

3 eggs	2 tps. butter
3 tps. baking powder	salt
1/2 cup sweet milk or water	flour

Flour to make a stiff dough. Roll thin and cut fine.

FRICADELLAS

Virginia Sauer

1 large onion	leftover meat
2 tbsps. parsley flakes	4 slices of bread
1 egg	a little milk

Grind leftover meat, bread, and onion. Add remaining ingredients and mix well. Make into patties and fry until crisp and golden brown.

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FRUIT-STUFFED ROAST FOWL

Reye Goedeken

(This is a Danish recipe which my grandmother used) Gives a delicious flavor to any fowl. Use equal parts raw prunes, raisins, and apple slices. Core apples but do not peel them. Use just enough of the fruits to fill the cavity of the bird. An average roasting chicken will take about 1/2 to 3/4 cup of each of the fruits. Lightly salt the cavity of the fowl and put the fruits inside. Be sure all the fruit is inside the fowl as it burns fairly easily if it is in the roaster. Roast the bird according to your favorite method. The fruit gives a truly different flavor to the meat and gives a tasty side dish or garnish. The bird will brown more than when a bread stuffing is used.

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GREEN RICE CASSEROLE

Dr. Griffith

(as served in the Country Kitchen in Denver)

Saute two tbsps. of finely chopped onions and a quarter of a spoon of minced garlic in two tbsps. butter. Add two cups of cooked rice. Add one-half cup of finely chopped parsley and one and a quarter cup of milk. Beat two eggs slightly, add one tsp. salt and 1 cup grated cheddar cheese. Pour the mixture into a buttered casserole. Bake in a pan of hot water in a 350 degree oven for 40 minutes or until the mixture is firm. Serve with Rocky Mountain trout.

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HAMBURGER CASSEROLE

Phyllis Bunting

1 tall can condensed milk	1 lb. hamburger, browned
1 small can of mushrooms	1 8-oz. pkg. of spaghetti
salt and pepper to taste	2 medium sized onions, chopped
1 can tomato soup	

Brown hamburger and onions. Mix rest of the ingredients together in a casserole and bake in a 350 degree oven for 45 minutes.

HOT CHICKEN SALAD

Mildred Rich

2 cups cooked chopped chicken
1/2 cup blanched salted almonds, chopped
1/3 cup green peppers, chopped
2 cups chopped celery
2 tbsps. minced onion
2 tbsps. pimento chopped
1/2 tsp. salt
2 tbsps. lemon juice
1/2 cup salad dressing
1/3 cup Swiss cheese, grated
3 cups crushed potato chips

Blend all except the last two ingredients. Pour into buttered 1 1/2 quart dish. Top with cheese and chips. Bake at 350 degrees for 25 minutes or until cheese is melted. Cut in squares and serve. Serves 6-8.

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HOMEMADE CHILI

Darlene Lunde

1 1/2 lbs. hamburger	1 quart stwed tomatoes
1 can red kidney beans	2 medium onions
1/2 bunch celery, chopped	salt and pepper
1 tbsp. chili powder	

Brown meat slowly in one tbsp. butter. Add onion. Mix one tbsp. flour with some of the juice from the tomatoes. Combine all ingredients and simmer for one hour or more. If too thin, add more flour mixed with a little cold water. Those who prefer a mild chili may not want to use a whole tbsp. chili powder.

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INDIAN CORN CASSEROLE

Sherry Loudenback

3 eggs well beaten	2 tbsp. sugar
1/4 cup enriched flour	2 cups shredded sharp cheese
2 1-lb. cans (4 cups) whole kernel corn, drained	
10 slices bacon cooked and crumbled	

Combine eggs, flour, sugar and beat well. Add shredded cheese and corn. Stir in about 3/4 of the bacon. Turn mixture into an ungreased baking dish. Sprinkle the remaining bacon over the top. Bake 30 minutes at 350 degrees or until a knife inserted in the center comes out clean. Makes 8 servings.

ITALIAN SPAGHETTI AND MEATBALLS Myrna Hynick

Sauce:

1 quart canned tomatoes
2 cans tomato paste
2 cans tomato sauce
1 can mushrooms
1 green pepper, chopped
1 large onion, chopped
clove of garlic, minced

Meatballs:

1 pound hamburger
1 small onion, chopped
1 egg
2 or 3 slices bread
enough milk to almost cover
the bread
1 tbsp. Worcestershire sauce

To make the sauces, cook the green pepper and onion in a little fat until done. Stir in the remaining ingredients and simmer until the mixture is thick, stirring frequently. To make the meatballs, soak the bread in the milk, mix all of the ingredients together and make them into small balls. Brown the balls in hot fat and add them to the spaghetti sauce. Simmer the sauces and balls until the meat is done, or about half an hour. To serve, pour sauce over cooked spaghetti.

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JUMBO PIZZA LOAF

Carolyn Hasley

1 loaf French bread	1/2 tsp. oregano
3/4 lb. ground beef	pepper
1/3 cup grated Parmesan cheese	1 can tomato paste
1/4 cup chopped onion	5 slices of cheese
1 tsp. salt	(American or Mozzarella)

Cut loaf in half, lengthwise. Combine ingredients and spread on loaf. Broil 15 minutes 5 inches from heat. Top with cheese slices and broil until cheese melts.

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SALMON OR TUNA LOAF

Carol Barnes

1 tbsp. lemon juice
1 1-lb. can (2 cups) salmon or tuna, drained and flaked
1 cup medium white sauce
1/2 cup milk
1/2 tsp. salt
1 beaten egg
1/2 cup chopped celery
1 cup cracker crumbs

Add lemon juice to salmon, add white sauce, milk, salt, celery, cracker crumbs, and mix well. Bake in a greased baking dish at 350 degrees until brown, about 30 minutes. Makes 6 servings.

LASAGNE

Phyllis Gunnar

2 tbsp. salad oil
1/4 cup chopped onion
1 clove garlic, minced
1 lb. ground beef
1 can (1 lb.) tomatoes
1 can (6 oz.) tomato paste
1 tsp. crushed oregano
1 tsp. salt
1/4 tsp. pepper

1 tbsp. salt
3 quarts water
8 oz. jumbo lasagne or wide
egg noodles
2 cups ricotta or creamed
cottage cheese
1/2 lb. mozzarella cheese
1/4 cup grated Parmesean
cheese

Brown meat in skillet with onion and garlic. Add undrained tomatoes, tomato paste, oregano, 1 tsp. salt, and pepper. Cover and cook over low heat for 1 hour. Meanwhile add 1 tbsp. salt to rapidly boiling water. Gradually add lasagne so that water continues to boil. Cook until tender and drain. Arrange layers of meat sauce, lasagne, and cheeses in a greased shallow baking dish. Bake in 350 degree oven for 30 minutes or until mozzarella cheese is melted. Serves 4-6.

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LASAGNA

Sally Hueffner

1 lb. lasagna—cook until tender

Sauce:—

2 tbsps. salad oil
3 cloves garlic, chopped
2 onions, chopped

Brown lightly
1 tbsp. basil
2 tbsps. parsley

Add:—

1 lb. bulk sausage and 1 lb. hamburger
1 or 2 cans tomato paste
1 large can tomatoes

Simmer one to two hours. Layer sauce, noodles, and cheeses—1 lb. ricotta, 1 lb. diced mozzarella, and parmesan. Bake at 350 degrees for 45 minutes or longer.

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MACARONI HOT DISH

Phyllis Bunting

2 cups macaroni (uncooked)
1/4 lb. dried beef
1/4 lb cheese
1 small onion

4 hard-cooked eggs
cut in chunks
2 cans mushroom soup
1 pint milk

Mix all together and let stand over night in the refrigerator. Bake 1 hour in a slow oven. You can cook macaroni and drain, then add rest of ingredients and bake.

MEXICAN TAMALE PIE

Judy Jontz

~~1 cup cream, whipped~~

- | | |
|-------------------------------|-------------------------------|
| 1 1/2 cup canned corn | 1 tbsp. onion juice or |
| 1 1/2 cup cold water | chopped onion |
| 2 1/2 tsp. salt | 1 quart boiling water |
| 1 tbsps. Worcestershire sauce | 1/2 cup chopped olives (ripe) |

Blend: 1 tbsp fat, 2 tbsps. flour, 1 tsp. chili powder, 1 tsp. salt. Add: 1 pint canned tomatoes, 1 1/2 cup ground round and cook together until the meat is tender. Place 1/3 cup corn meal, meat mixture, and the above ingredients in a baking dish. Sprinkle 2/3 cup cornmeal over top. Bake about 30 minutes.

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MOLDED CHICKEN SALAD

Maggie Moore

~~1 cup cream, whipped~~

- 2 envelopes gelatin
- 1/2 cup cold water
- 1 1/4 cup hot chicken broth
- 1 cup mayonnaise
- 1/3 cup chopped green pepper
- 1/2 cup finely diced celery
- 2 1/2 cup diced cooked chicken
- 1/3 cup sliced olives
- 1/2 cup slivered toasted almonds
- 1/4 cup lemon juice

Stir gelatin into cold water and let stand to soften. Add hot chicken broth and stir to dissolve gelatin. Chill in refrigerator until partially thickened. Add remaining ingredients, folding in whipped cream last. Pour salad into a 2-quart mold or 9 x 13 inch glass baking dish. Chill until firm. Makes about 12 servings.

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NEW YORK CHICKEN POT PIE

Bertha Van Zuuk

- 1 chicken cooked and boned
- 2 tbsps. chicken fat
- 1 tbsp flour
- 2 cups chicken broth or more
- biscuit dough or mix

Place boned chicken, well-seasoned, in a baking dish and cover with gravy made of fat, flour, and broth. Bake 45 minutes at 350 degrees. Cover with small biscuits and bake until brown.

ONION SOUP

Dr. Griffith

(as served in Vermont)

Slice two good-sized onions very thin. Brown them in four tbsps. of hot butter. Dredge with four tbsps. flour. Add one quart of chicken stock and simmer for one half hour. Toast three thick slices of bread, cut into two-inch pieces. Place one layer of the toast in the bottom of a three-quart casserole. Sprinkle part of three sections of grated Gruyere cheese over the toast and part of a half cup of cream. Repeat the process until the casserole is full. Pour the stock over the mixture and cook for twenty minutes in a 350 degree oven. Serve.

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PICCOLA PIZZAS

Lori Tatum

Brown 1/4 pound of Italian sausage, drain. Add 1 tbsp. crushed oregano, 1 clove garlic, minced. On a greased baking sheet, flatten 10 refrigerator biscuits to 4-inch circles, leave rim. Fill with tomato paste, then sausage. Sprinkle with 1 cup shredded sharp process cheese, then 1/4 cup grated Parmesan cheese. Bake at 425 degrees for 10 minutes.

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TUNA CURRY

Maggie Moore

Cook in 2 tbsps. oleo until done, but not brown:

1/3 cup onion, chopped

1/4 cup green pepper, chopped

Stir in:

1 cup sour cream

pinch of garlic salt

1 tsp. curry powder

1/4 tsp. salt and dash of pepper

Add 1 can tuna and heat slowly, stirring. Serve over rice. Dot with raisins if desired.

Quick Breads

BANANA BREAD

Ingrid Sloan

1/2 cup butter	2 cups sifted flour
1 cup brown sugar	3 tps. baking powder
2 eggs, beaten	1/2 tsp. salt
1 cup mashed bananas	1 cup nutmeats
1 tsp. lemon juice	

Mix in order given, let stand 20 minutes before baking and then bake for 1 hour and 15 minutes at 350 degrees.

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BANANA NUT BREAD

Linda Walker

2 1/4 cups sifted flour	1 cup sugar
2 tps baking powder	2 eggs
1/4 tsp. soda	1/2 cup chopped nuts
3/4 tsp. salt	1 tsp. vanilla
1/2 cup shortening	1 cup (2-3) large bananas
2 tbsps. milk	

Sift flour, baking soda and salt and then beat shortening until creamy in mixing bowl. Add sugar gradually and beat until fluffy. Add eggs 1 at a time, beating after each until fluffy. Add nuts and beat well. Add vanilla; add flour mixture alternately with crushed bananas and milk. Beat after each addition. Bake at 350 degrees about 55 minutes in a 1-lb. round coffee can, well greased. Before baking cut with a knife and drop on table to get all air out of batter.

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BISCUIT SHORTCAKE

Patricia Fox

2 cups flour	1/3 cup lard
4 tps. baking powder	1 egg
1/2 tsp. salt	2/3 cup milk or water

Sift dry ingredients. Beat egg, add liquid to 3/4 full in cup. Add liquid to make soft dough. Bake at 425 degrees for 20 to 25 minutes.

COWBOY COFFEE CAKE

Wilma Wass

2 1/2 cups sifted enriched flour	1/2 tsp. soda
1/2 tsp. salt	1 tsp. cinnamon
2 cups brown sugar	1 cup sour milk
2/3 cup shortening	2 well-beaten eggs
2 tsps. baking powder	

Combine flour, salt, sugar and shortening. Mix until crumbly. Reserve 1/2 cup of this to sprinkle over batter after putting in pan to bake. To remainder of crumbs add baking powder, soda, and cinnamon. Mix thoroughly. Add sour milk and eggs. Mix well, pour into greased 8x8x2 pan and sprinkle with reserved crumbs. Bake at 375 degrees for 25 to 30 minutes.

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CRANBERRY BREAD

Faye Farr

2 cups sifted flour	2 tbsps melted shortening
1/2 tsp. salt	1/2 cup orange juice
1 1/2 tsp. baking powder	2 tbsps. hot water
1/2 tsp. soda	1/2 cup chopped nuts
1 cup sugar	1 cup quartered cranberries

Mix shortening, juice and hot water and add to dry ingredients. Add 1/2 cup nuts, cranberries and the grated rind of one orange. Bake in greased pan at 325 degrees for about 1 hour.

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CRUNCHY OATMEAL MUFFINS

Faye Farr

1 cup minute oats	1 cup graham flour
1 cup buttermilk or sour milk	1 tsp. baking powder
1 large egg well-beaten	1 tsp. salt
1/2 cup brown sugar	1/2 tsp. soda
1/3 cup shortening	1/2 cup chopped pecans

Put oats, milk, egg and brown sugar in bowl. Sift flour, baking powder, salt and soda and then stir into rest of ingredients. Add melted shortening and pecans and stir just enough to mix. Spoon into 12-medium-size muffin cups and bake 20 minutes at 400 degrees.

DATE NUT BREAD

Patricia Fox

1 egg, beaten	1/2 tsp. salt
1 cup buttermilk	1 cup oatmeal
1/2 cup sugar	1 cup chopped dates
1 cup sifted flour	1/2 cup chopped dates
1 tsp. soda	2 tbsps. melted shortening

Combine eggs and buttermilk; add sugar. Sift flour, soda and salt and add to mixture. Stir in oats, dates and nuts. Lightly add the shortening. Bake in greased paper-lined loaf pan at 350 degree for 1 hour. It can be frosted with icing made of powdered sugar and cream.

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DROP DUMPLINGS

Myrna Hynick

2 eggs	flour
1/2 cup milk	2 tpsps. baking powder
salt	

Beat eggs until very light. Add salt and milk. Sift baking powder with enough flour to make a very stiff batter. Drop by teaspoonfuls on top of beef or chicken stew. Cover and cook 15-20 minutes. Use large pan, as they need room to swell. Don't remove lid while cooking.

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MERK'S COFFEE CAKE

Sally Hueffner

1/2 cup shortening	1/2 pint sour cream
3/4 cup sugar	6 tbsps. softened butter or
1 tsp. vanilla	margarine
3 eggs	1 cup firmly-packed brown sugar
2 cups sifted flour	2 tpsps. cinnamon
1 tsp. baking powder	1 cup chopped nuts
1 tsp. soda	

Cream shortening, sugar and vanilla. Add eggs one at a time and beat well after each. Sift flour, baking powder and soda together and add to creamed mixture alternately with sour cream, blending after each addition. Spread half of batter in 10-inch tube pan well greased and lined on bottom with wax paper. Cream butter, brown sugar and cinnamon, add nuts and mix well. Dot batter in pan evenly with half of nut mixture. Cover with remaining batter and dot with remaining nuts. Bake at 350 degrees for about 50 minutes. Cool 10 minutes and remove from pan. Yields 1 coffee cake.

PUMPKIN BREAD

Carolyn Hasley

3 cups sugar
1 cup salad oil
4 eggs
1 1/2 tsp. salt
1 tsp. cinnamon
1 tsp nutmeg

3/4 cup water
2 cups pumpkin
3 1/3 cups flour
2 teaspoons soda
nuts and raisins

Combine sugar and oil in large bowl, add eggs and beat until mixed. Add dry ingredients alternately with water. Mix well and add pumpkin, nuts and raisins. Bake at 350 degrees for 75 minutes. Makes 3 loaves.

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QUICK COFFEE CAKE

Frances Woodward

3 cups biscuit mix
1/2 to 3/4 cup sugar

1 to 2 eggs beaten
1/2 to 3/4 cup milk

Mix sugar and biscuit mix, combine egg and milk and add to dry ingredients. Stir until flour is moist but still lumpy. Put in 8 or 9-inch square buttered pan and add topping. Bake at 400 degrees for 25-30 minutes.

TOPPING: Sprinkle 1/2 cup brown sugar over top and dot with 3 tbsps butter, or blend 1 1/2 cups brown sugar, 1 cup chopped nuts or crushed cornflakes, 1/2 cup butter, 2 tbsps. flour for a richer topping.

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RUTH'S BISCUITS

Ruth L. Holblom

3 cups sifted flour
5 tsps. baking powder
2 tsps salt

1 cup vegetable shortening
1 cup milk (about)

Sift flour, baking powder and salt. Cut in shortening until size of fine beads. Add milk and mix until a smooth ball is formed. Roll out dough on lightly-floured board to half an inch thickness. Cut, bake at 425 degrees until golden.

SOUTHERN SPOON BREAD

June Winter

1 1/2 cup milk	1 tsp. sugar
1/2 cup yellow or white cornmeal	1/2 tsp. salt
1 tsp. margarine	2 eggs—separated

Scald milk in top of double boiler, add cornmeal and stir constantly. Cook over boiling water 10 minutes. Add butter, sugar and salt, cool slightly. Beat egg yolks, add to cornmeal mixture. Fold in stiffly-beaten whites. Return to cook over boiling water for 1 hour. Several times during cooking wipe off moisture that collects on inside of lid. Serve immediately.

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SWEDISH COFFEE CAKE

Gail Kelley

2 eggs	1 cup sugar
1/4 lb. butter or margarine (1 stick)	2 cups flour
1 tsp. vanilla	1 tsp. baking powder
1/2 pint sour cream	1 tsp. soda

Cream butter, add sugar, eggs and vanilla. Sift flour, baking powder and soda and add to above, blending well. Add sour cream and blend well. Spoon enough batter on bottom of greased 8-inch tube pan, then sprinkle some of sugar mixture over batter, spoon rest of batter on top and sprinkle rest of sugar mixture on top. Break a few white pecans here and there on top. Bake at 325 degrees for 55 minutes.

SUGAR MIXTURE: 1/4 cup white sugar, 1 tsp. cinnamon.

Yeast Breads

BUTTER KUCHEN

Virginia Sauer

1 1/2 pkg. Fleischmann's Yeast
1 cup milk, scalded and cooled
1 tbsp. sugar
1/4 cup butter

1/2 cup sugar
3 eggs
3 cups sifted flour
1/4 tsp. salt

Dissolve yeast and 1 tbsp. sugar in lukewarm milk. Add 1 1/2 cups flour to make sponge, and beat until smooth. Cover and set aside in a warm place until light, about 3/4 hour. Have sugar and butter well creamed; add to sponge. Then add well-beaten eggs, the rest of the flour (or enough to make a soft dough) and salt. This should be a batter thin enough to be beaten with a spoon yet not too easily. Place in well-greased bowl, cover and set aside to rise (about 1 1/2 to 2 hours). Then spread onto well buttered pans as thin as possible. Dot generously with butter, and sprinkle with sugar or cinnamon-sugar mixture. Cover and let rise for about 1/2 hour, then bake in a hot oven (400 degrees) for about ten minutes. For variation, add chopped nuts or apples. To make with apples, use less butter on the cake. Spread with apple eighths, then spread with butter and cinnamon-sugar. When baking, cover the apples for the first ten minutes.

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CASSEROLE BREAD

Maggie Moore

In large mixing bowl place 2 cups warm water (105 to 115 degrees). Sprinkle over top of water, 2 packages dry yeast. Let stand a few minutes and then stir to dissolve yeast. Add:

2 tbsp. sugar	1/2 plus cup grated Parmesan cheese
2 tsp. salt	1 tsp. oregano (if desired)
3 cups flour	2 tbsp. soft butter or oleo

Beat at low speed until blended then at medium speed 2 minutes. With wooden spoon beat in 1 1/2 cup more flour. Cover bowl with a damp towel. Let rise in warm place 45 minutes or until double in bulk. Preheat oven to 375 degrees. Lightly grease a 2 qt. casserole. With wooden spoon stir down batter and beat 1/2 minute. Turn into casserole. Bake 55 minutes or until nicely browned. Turn out on rack. May serve slightly warm or cool. Makes one round loaf.

CINNAMON ROLLS

Rayma Davis

2 cups milk, heat just below boiling point

1/4 cup shortening—add to hot milk

2 eggs—add to hot milk

Let cool to luke warm while you prepare

2 cups warm water

1 pkg. dry granular yeast

3/4 tbsp. salt

1 cup sugar

Add the luke warm milk mixture. Add 5 cups flour part at a time beating well. Work lightly on floured board and place in greased bowl to rise. When double in bulk roll out on floured board into rectangle about 14 inches wide. Spread generously with soft oleo. Spread with mixture made by mixing,

1 cup brown sugar

1 cup white sugar

1 tbsp. cinnamon

Roll up tightly from long side. Cut in one-inch pieces and place in well greased pan with cut side down. Let double in bulk and bake 20 minutes at 350 degrees.

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NEVER-FAIL YEAST ROLLS

Mildred Cooper

Dissolve 2 yeast packages in 1/2 cup warm water, add 1 rounded tsp. of sugar. Let set until bubbles form, while yeast mixture is working. Mix

2 cups hot water

1 egg

1/4 cup sugar

1 1/2 tsp. salt

6 tbsps. melted shortening

6 1/2 cups flour

Let this liquid cool, then add the yeast mixture and the flour last a little at a time. Knead well. Place in a greased bowl, and cover with cloth. Let raise until double in size. Punch down and let rise again until almost double. Make out into rolls, let double in size. Bake 12 to 20 minutes depending on size at 400 degrees.

DOUGHNUTS

Patricia Fox

1 egg	1/2 cup sugar
2 tpsps. Planters peanut oil	1/3 cup milk
1 1/2 cup flour	2/3 tsp. baking powder
1/3 tsp. nutmeg	1/3 tsp. salt

Beat egg, stir in Planters peanut oil, milk, and sugar. Sift flour, measure and sift again with baking powder, salt and nutmeg. Add to egg mixture and beat until smooth. Then add enough more flour to make a soft dough. Roll out, cut, and fry in deep fat.

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MAPLE BUTTER TWISTS

Doris Stout

Soften,

1 packet dry yeast (or 1 cake compressed yeast) in	
1/4 cup warm water and	1 tbsp. sugar

Combine, in large bowl

1/4 cup butter	1 1/2 tsp. salt, in
3 tbsp. sugar	1/2 cup scalded milk

Stir in,

2 unbeaten eggs and softened yeast mixture

Gradually add,

3 1/4 to 3 1/2 cups flour, beating after each addition. Knead on lightly floured board. Place in buttered bowl and cover with Saran wrap. Let rise in warm place until light, 1 to 1 1/2 hours.

Cream together,

1/4 cup soft butter or margarine
1/2 cup firmly packed brown sugar
1/3 cup sugar
1/4 cup maple syrup
2 tbsps. flour
1/2 tsp. cinnamon (or more if preferred)
1/2 tsp. maple flavoring

Cream well. Warm over slow heat but cool before using. Add 1/2 cup chopped walnuts if desired. Toss dough on well-floured board to coat with flour. Divide in half. Roll out one portion to 14 by 8 inch rectangle. Spread with half the filling. Cut in half the long way. Roll up starting with 14-inch side. Cut roll in half lengthwise. Twist strips together, cut sides up. Shape into a ring in well-greased pan. Repeat with remaining dough. Cover. Let rise in warm place until light, about 45 minutes. Bake at 325 degrees for 25 to 35 minutes. If desired, frost with powdered sugar icing after brushing lightly with butter and allowing to cool. Makes two eight-inch coffee cakes.

ORANGE BREAD ROLLS

Mrs. Frank Beatty

- 1 cup lukewarm milk
- 1/4 cup sugar
- 1 tsp. salt
- 1 cake compressed yeast or 1 pkg. dry yeast
- 1 egg
- 1/4 cup soft shortening (butter or margarine)
- 3 1/2 to 3 3/4 cups flour

Mix together the milk, sugar and salt. Add yeast and stir until dissolved. Stir in the egg, add shortening and half of the flour and mix well. Add enough of the remaining flour to make a dough that can be handled. Turn the dough onto a floured board and knead until smooth and elastic. Cut the dough in half and place each half in a greased bowl, turning dough once to crease all of the surface. Cover and place one bowl in the refrigerator for later use. Cover the second bowl with a damp cloth and allow it to rise in a warm place until it has doubled in size, about 2 hours. Punch down the dough and set it to rise again. This time allow it to rise about 45 minutes until it has almost doubled in bulk. Punch down, let rest on bread board 15 minutes. Roll the dough into rectangle 9" x 12". Spread with orange filling, roll up tightly and seal well by pinching edge of dough into the roll. Cut the roll into 12 one-inch pieces and place each in a well-greased muffin tin. Cover and let rise at 85 degrees about 40 minutes. Bake 15 minutes in 400 degree oven. Remove the rolls at once, turn them upside down so the orange syrup can run down over the rolls.

ORANGE FILLING:

- 1/2 cup sugar
- 1 tbsp. grated orange rind (one orange)
- 1/4 cup unstrained orange juice
- 1/4 cup butter or margarine

Combine these ingredients in a small pan, bring to a boil. Boil rapidly two minutes. Let stand until cold and thick before spreading over rolled dough.

PRIZE ROLL RECIPE

Janet Ferguson

1/2 cup shortening	1 cake yeast
1/2 cup sugar	1 cup warm water
1 tsp. salt	4 cups flour
2 eggs, beaten	

Combine shortening, sugar, and salt. Add the beaten eggs and blend. Dissolve yeast in 3 tps. warm water. Add 1 cup warm water, 2 cups of flour and mix well. Add rest of flour and mix. Put dough on piece of waxed paper and knead till smooth. Put dough back in clean bowl, cover, and let rise 2 hours. Then put the dough in refrigerator. When ready to use, make out rolls and let rise 3 hours. Bake in hot (400 degrees) oven 10 minutes.

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SOUR CREAM BUNS

Mrs. Bertha Cressman

Heat to lukewarm 1 cup sour cream in large saucepan. Remove from heat. Stir in until well blended,

2 tbsps. shortening
3 tbsps. sugar
1/8 tsp. soda
1 tsp. salt

Add,

1 large unbeaten egg
1 cake crumbled compressed yeast or 1 tbsp. dry yeast
and stir until yeast is dissolved. (I dissolve the yeast in 1/4 cup warm water).

Mix in 3 cups sifted all-purpose flour.

Turn out onto lightly floured board. Knead lightly a few seconds to form a smooth ball. Cover with damp cloth and let stand 5 minutes to tighten up. Roll dough 1/4 inch thick into rectangle 6 by 24 inches. Spread with 2 tbsps. soft butter (or more). Sprinkle over top 1/3 cup brown sugar and 1 tsp. cinnamon (or more of these). Roll up beginning at wide side. Seal well by pinching edge of dough into roll. Cut into slices about 1-inch thick. Place in greased muffin cups. Cover with cloth and set to rise at 85 degrees until impression remains when dough is touched gently with finger—about one hour. Bake 12 to 15 minutes in quick moderate oven (375 degrees). While still warm ice with confectioners' sugar icing. Makes about 16 buns. (To sour sweet cream, measure 1 tbsp. lemon juice or vinegar into measuring cup. Fill to 1 cup level with sweet cream).

SOUR CREAM DOUGHNUTS

Frances Woodward

- | | |
|--------------------------|----------------------|
| 1 cup sugar | 1 tsp. soda |
| 1 cup thick sour cream | 1 tsp. baking powder |
| 3 eggs beaten | 1 tsp. nutmeg |
| 3 1/2 cups flour, sifted | |

Add sugar and cream to the eggs. Sift the flour, soda, baking powder, and nutmeg. Mix well. Roll out on a floured board, handling as lightly as possible. Cut and fry. Drain on absorbant paper. Makes about 36 doughnuts.

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WHITE BREAD

Bonnie Berry

- | | |
|-----------------|--------------------|
| 1 tbsps. salt | 1 pkg. dry yeast |
| 1/2 cup honey | 1/2 cup warm water |
| 2 cups milk | 4 to 6 cups flour |
| 2 tbsps. butter | |

Mix butter, salt, milk, honey, and warm until the butter is melted, remove from heat and allow to cool so that the yeast may be added. Mix yeast with 1/2 cup of warm water and stir so as to mix thoroughly. Add enough flour so that it can be kneaded by hand easily. Remember that kneading is the secret to a good loaf of bread. Grease bowl and let rise to double in size, knock down and knead, cut into three loaves and place in greased pans, let rise double in size and place in oven and bake at 350 degrees for 35 minutes or until the crust is a golden brown. Remove from the oven and take them out of the pans and butter the top of the loaves.

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WHITE BREAD

Wilma Wass

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|------------------------|------------------------------|
| 1 pkg. of dry yeast | 2 tbsps. shortening |
| 1/2 cup lukewarm water | 1 1/2 cup scalded milk |
| 2 tsp. salt | 6 cups sifted enriched flour |
| 2 tbsps. sugar | |

Dissolve yeast in the lukewarm water. In large mixing bowl put salt, sugar and shortening. Add scalded milk and stir until shortening is melted. Cool to lukewarm. Add yeast mixture, then gradually add flour, mixing until stiff dough is formed. On lightly floured board knead until smooth. Place in covered greased bowl and let rise in warm place until double in bulk. Divide dough in equal parts and round them into balls. Cover and let rest 20 minutes. Then shape into loaves. Put in greased pans, cover and let rise until double in bulk. Bake in hot oven (400 degrees) for 45 minutes.

WHOLE WHEAT BREAD

JoAnn Griffin

1 1/2 cup warm water	3/4 cup milk
2 pkgs. or cakes yeast	3 tbsp. sugar
4 1/2 cup unsifted whole wheat flour	4 tsp. salt
2 3/4 cups unsifted white flour	1/3 cup margarine
1/3 cup molasses	

Scald milk; stir in sugar, salt, margarine, and molasses. Cool to lukewarm. Measure warm water into large warm mixing bowl. Sprinkle or crumble in yeast. Stir in lukewarm milk mixture and add 2 cups whole wheat flour and 2 cups white flour. Beat until smooth. Add enough of remaining flours to make a soft dough. Turn out on lightly floured board and knead until smooth and elastic (about 8 to 10 minutes). Place in greased bowl, turning to grease the top. Cover, let rise until double in bulk (about 1 hour). Punch down, divide in half and shape into loaves. Place in 2 greased 9 x 5 x 3 inch bread pans. Cover, let rise in warm place until doubled in bulk (about 1 hour). Bake in hot oven (400 degrees) about 25 to 30 minutes. Remove from pans and cool.

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ICE BOX ROLLS

In Memory of Clara Rose White

1 pint milk, scalded and cooled
1/2 cake Fleischman's yeast, dissolved in 1 1/2 cup warm water
1/2 cup mashed potatoes, unseasoned
1 tbsp salt
2 tbsps lard (or 1/2 cup for richer dough)
1/2 cup sugar
flour to make batter

Put all except yeast and flour in mixing bowl. Pour warm milk over this and let cool. Mix in flour, add yeast. Refrigerate. Let rise two hours or until doubled in bulk before baking. Form into rolls, let rise again, and bake until nicely browned.

Miscellaneous

COCOA PASTE

Lori Tatum

(Small)

1 cup cocoa
1 1/2 cup sugar
1 1/2 cup boiling water
1/4 tsp. salt

(Large)

3 1/4 cups cocoa
6 cups sugar
6 cups boiling water
1 tsp. salt

Boil 30 minutes. Add vanilla if desired. Chill thoroughly. To serve, use 2/3 cup paste to 1 cup whipped cream. Put heaping teaspoon in cup and add hot milk. Paste will keep some time in refrigerator.

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DELTA EPSILON PUNCH

1 can frozen concentrate
3/4 cup sugar
1 pkg. kool aid

2 quarts water
1 pint ginger ale
ice and lemon slices

Mix concentrate, sugar, kool aid and water and let stand. Add ginger ale, ice and lemon slices just before serving.

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PUNCH (serves 75)

Cathy Stone

4 cups sugar and 2 cups water, boiled together.
2 cups strong black tea 2 1/2 cups orange juice
2 cups lemon juice 5 cups pineapple juice

Add last four ingredients to the sugar-water mixture. When ready to serve, add 3 gallons water. Add red kool aid or food coloring for color. 2 quarts ginger ale may be added.

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LEMON-APPLE CAKE FILLING

Jean Good

3 grated apples
1 lemon rind, grated

juice of 1 lemon
sugar

Cook until glazed, add more sugar if not glazed enough. Cool to "warm" and spread between cake layers.

ORANGE PUNCH (to serve 50)

Prof. F. Richard Gygi

- 4 big bottles of ginger ale
- 1 1/2 gallon orange sherbet
- 1 qt. strong black or orange peko tea, unsweetened
- 1 8-oz. can frozen lemon-lime or limeade
- 1 small can unsweetened pineapple juice

Dissolve all but 1/2 gallon of sherbet on top. Pour over chunk ice in bowl.

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PUNCH IN A PERCOLATOR

Bertha Van Zuuk

- | | |
|----------------------------|--------------------------|
| 3 cups pineapple juice | 1/2 tbsp. whole allspice |
| 3 cups water | 1 tbsp. whole cloves |
| 2 sticks cinnamon (broken) | 1/2 cup brown sugar |
| 1/4 tsp. salt | food coloring |

Put juice and water in bottom of percolator and rest of ingredients in coffee basket. Perk for 10 minutes and serve hot in punch cups.

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CREAMY NUT FILLING AND FROSTING Evelyn Brown

- 1/2 cup milk
- 2 1/2 tbsps. cake flour

Blend and cook to very thick paste, about 10 minutes. Stir constantly and cool to lukewarm. Meanwhile cream 1/2 cup shortening, half butter, with 1/2 cup granulated sugar, and 1/4 tsp. salt. Beat until very light and sugar is dissolved. Add to lukewarm paste. Beat until fluffy. Fold in 1/2 cup coarsely chopped nuts. Use a third of amount for filling. To rest, add 1 cup sifted powdered sugar and use for top and sides of cake.

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DECORATOR FROSTING

Melinda Cook

- | | |
|--------------------------------|-------------------|
| 1 pound powdered sugar, sifted | 1 egg white |
| 1/2 tsp. salt | 5 tps. cornstarch |
| 1 cup shortening | |

Beat together until very smooth. Spread over cake or pile into decorating tube and use to decorate cake.

FUDGE FROSTING

Mary Coover

1 cup sugar	1/4 cup milk
1 tbsp. butter	1 square chocolate

Melt chocolate and add rest of ingredients. Boil together for 1 minute. Add 1 teaspoon vanilla, and beat to spreading consistency. If it gets too hard, add 1 tablespoon cream before spreading.

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SOFT CAKE ICING (good for Angel food) Linda Walker

1 lb. powdered sugar	1 tbsp. vegetable fat
2 egg whites, unbeaten	1 1/2 tsp. vanilla

Put all in mixer bowl and beat until light and fluffy. Will not dry out or crack off the cake.

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3-MINUTE COOKED FROSTING

JoAnn Griffin

1 cup white sugar	1/4 tsp. salt
3 tbsps. water	2 egg whites
1/2 tsp. cream of tartar	

Place over boiling water and beat with electric mixer 3 minutes or until it peaks. Then add 1/2 tsp. vanilla and spread immediately on cake.

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YUMMY BROILER FROSTING

Melinda Cook

6 tbsps butter, melted	1 cup shredded coconut
10 tbsps. brown sugar	4 tbsps. cream

Mix and spread over rectangular cake. Place under broiler until crispy.

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VANILLA BUTTER FROSTING

Virginia Woodward

1 pound sifted confectioner's sugar	
1/2 cup butter or margarine	1/8 tsp. salt

Cream butter, add part of sugar and blend. Alternately add rest of sugar with about 5 tbsps milk, beating until creamy. Add 1 tsp. vanilla or other flavoring. Sprinkle with chopped pecans, walnuts or coconut.

CHOCOLATE SYRUP FOR ICE CREAM Irma Van Ommen

4 tbsps white Karo syrup	1 cup cocoa
4 cups white sugar	2 cups cold water
4 tps. vanilla	1/4 tsp. salt

Boil cocoa and water until smooth. Stir in syrup, sugar, and salt. Boil for 3 minutes—add vanilla. Pour into jar and cool.

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SWEET PICKLES Myrna Hynick

Split lengthway 75 to 100 small cucumbers, place in large stone jar and cover with brine of 1 pt. salt to each gallon of water. Let soak 1 week. Drain and cover with boiling water in which 1 tbsp. alum has been dissolved. Let soak for 24 hours. Drain and cover with 1 oz. celery seed, 1/2 oz. stick cinnamon, 1/2 oz. whole cloves, 6 cups sugar and 5 pints vinegar. Each morning for 3 mornings drain off liquid, heat to boiling and add one cup sugar and pour back on pickles. Let stand 3 more days. Drain off syrup, heat to boiling and pour over pickles; seal immediately.

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MAYONNAISE DRESSING Mary Walker

1 cup sugar	3 egg yolks
1/2 cup vinegar	1/2 cup sour cream
1/2 tsp. mustard	3 tbsps. flour or
1/2 tsp. salt	cornstarch

Mix together and cook until thick. Thin with sweet cream as desired for use.

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SWEET AND SOUR DRESSING Ilean Turner

1/2 cup vinegar	salt
1 tsp. wet mustard	large lump of butter
1 cup sugar	2 eggs

Mix sugar, and salt, add eggs, mustard and vinegar and butter. Stir until it boils, about 1 minute. May add celery seed. Cool. Delicious over cold slaw. Can mix with cream or whipping cream and use on fruit, or also may mix with mayonnaise.