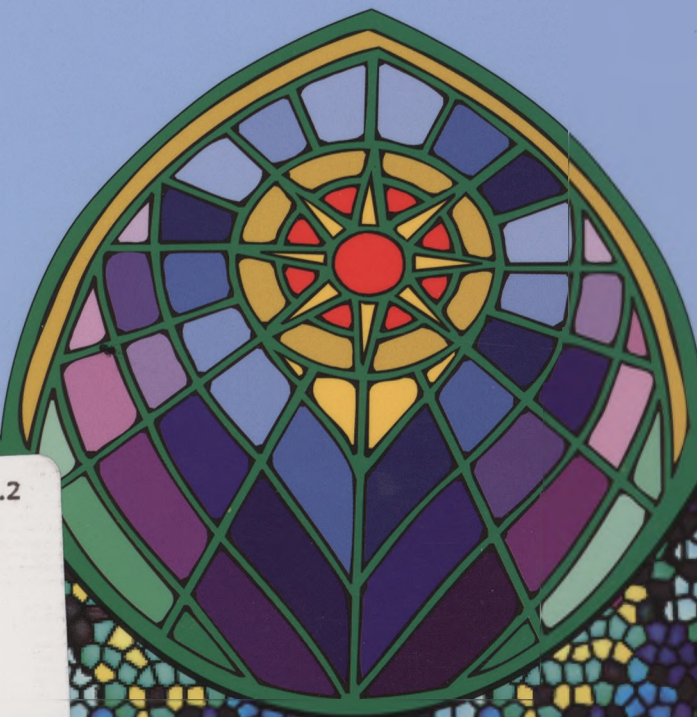




Faith
Lutheran Church

Shell Rock, Iowa



TX715.2
M53
F335x
2003

Dear Cook:

You hold in your hands a labor of love. This cookbook brings together dozens of recipes for all occasions, formal and casual alike. Those who submitted these recipes know that food isn't just about eating, it's also about hospitality, generosity, love.

A smart person once said that cooking is a living art. Food, lovingly prepared, not only sustains life but also life *together*. Notice how often the Bible shows us that togetherness and good will happen when food is shared. To this day, we still say "break bread" when we gather together. It's a beautiful language.

Faith

Lutheran Church

Shell Rock, Iowa

We offer up recipes freely in this book, in the hope that you will know we are family. Try these recipes and know that we care about you.

By purchasing this book, you help our church and its mission. We are grateful for your support and for the love you give to the United Methodist Church.

G & R Publishing
507 Industrial Street
Waverly, IA 50677
800-383-1878

gandrpublishing.com
http://www.cookbookprinting.com

*Table
Lutheran Church
Well Stock, Iowa*

Publication #8459

Printed in the United States of America by:

G & R Publishing Company

507 Industrial Street

Waverly, IA 50677

800-383-1679

gandr@gandrpublishing.com

<http://www.cookbookprinting.com>

Dear Cook:

You hold in your hands a labor of love. This cookbook brings together dozens of recipes for all occasions, formal and casual alike. Those who submitted these recipes know that food isn't just about eating. It's also about hospitality, generosity, love.

A smart person once said that cooking is a living art. Food, lovingly prepared, not only sustains life but also life *together*. Notice how often the Bible shows us that togetherness and good will happen over food. To this day, reconciled factions often say they broke bread together. No coincidence, that language.

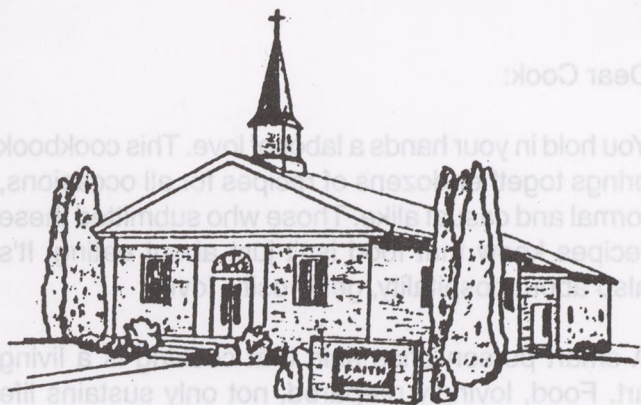
Some of us remember a time when cooks fiercely guarded their recipes like a secret formula. We recall when our grandmothers passed on the food secrets to our mothers, usually on dog-eared, stained cards that spoke volumes about family tradition.

We offer up recipes freely in this book, in the hopes that you will know we are family. Try these recipes and know that we care about you.

By purchasing this book, you also help our building project at Faith Lutheran Church, and for this we give you our humble thanks.

Eat up! Enjoy! Pass that dish!

Pastor Steve McGinley



FAITH LUTHERAN CHURCH MILESTONES

- 1955 Constitution and by-laws were adopted.
First worship service at Jebe Funeral Chapel.
- 1956 The first service was held in the basement of the building on October 14.
- 1966 Parsonage was dedicated.
- 1978 Dedication of addition and remodeling project.
- 1998 GIFT pledges for second addition begin.

PASTORS OF FAITH LUTHERAN CHURCH

Dr. John Hiltner (developer)	Sept. 1955 - July 1956
Rev. Otto Reitz	July 1956 - July 1962
Rev. C.C. Taylor	Feb. 1963 - May 1965
Rev. Richard Gronewold	Oct. 1965 - Aug. 1971
Rev. Richard Johnson	Feb. 1972 - Oct. 1979
Rev. Vernon Fasse	Jan. 1980 - Oct. 1992
Rev. Edgar Zelle (interim)	Nov. 1992 - May 1993
Revs. Sally and Paul Gausmann	May 1993 - Nov. 1999
Rev. Mary Kenosian (interim)	Dec. 1999 - July 2000
Rev. Steve McGinley	July 2000 - present

SPECIAL THANKS

Our first cookbook was compiled in 1976 by the Faith Lutheran ALCW (American Lutheran Church Women). It was made up of quick and easy recipes which were gathered at a mother-daughter luncheon.

Special thanks to the Sunday School children and teachers who helped draw the pictures used for the dividers.

We would also like to thank everyone who contributed to this, our second cookbook. We were very pleased with the great number of responses we received and hope you enjoy using it!

COOKBOOK COMMITTEE:

Lynette Praisner, Co-Chair

Nancy Ramige, Co-Chair

Kim Diercks

Linda Hamilton

Kathy Henrichs

Joyce Lubben

Deb Otto

SPECIAL THANKS

[illegible]

TABLE OF CONTENTS

Appetizers, Beverages and Dips	1
Breads and Rolls	11
Cakes, Cookies and Candy	39
Main Dishes and Casseroles	101
Meats, Poultry and Seafood	119
Pies, Pastries and Desserts	133
Soups, Salads and Vegetables	157
Miscellaneous	203
Index	i

Appetizers, Beverages and Dips



Shelby A.

Chips & Dip



Chottage
Cheese

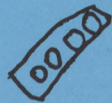


LAYS
Potato
Chips

David Cordes



Mountain
Dew



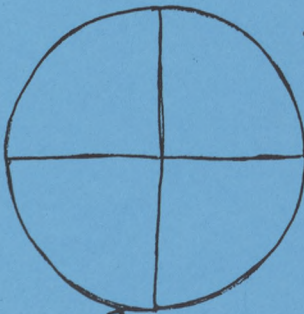
Caleb M.



Cheser

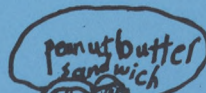


Aly Byford



quesidilla

David Kruelle



Karly Lehman

CHEESE BALL

Lorraine Sherburne

- | | |
|--|-------------------------------|
| 2-8 oz. pkgs. cream cheese | 1/4 of green pepper, optional |
| 1-8 1/2 oz. can crushed pineapple, drained | 2 T. chopped onion |
| 2 C. chopped nuts | 1 tsp. seasoning salt |

Beat cheese with fork until smooth. Add pineapple and 1/2 of the nuts. Add rest of the ingredients and mix well. Shape into 1 large ball or 2 small balls. Roll in the rest of the nuts. Wrap in foil and chill.

CHEESE BALL

Joyce Lubben

- | | |
|------------------------------------|---------------------------|
| 1-8 oz. cream cheese, soft | 2 T. minced onion |
| 1-8 oz. Cheddar cheese, spreadable | 2 T. Worcestershire sauce |
| | 8 oz. chopped dried beef |

Soften cream cheese and Cheddar, onion and Worcestershire sauce. If too soft to make a ball, put in refrigerator. Roll in dried beef to serve.

SURPRISE CHEESE PUFFS

Lynette Praisner

- | | |
|------------------------------|------------------------------------|
| 1 C. shredded Cheddar cheese | 1/2 tsp. paprika |
| 1/4 C. margarine or butter | 1/4 tsp. salt |
| 1/2 C. flour | 24 pimento-stuffed olives, drained |

In small bowl, blend cheese and margarine with fork; add flour and spices and mix well. Blot olives dry with paper towels. Mold small piece of dough around each olive covering completely. Roll between hands after covering. Arrange on cookie sheet and freeze until solid. Put in plastic bag. Bake frozen balls on cookie sheet at 425° for 15 to 20 minutes. To make and serve immediately, bake only 8 to 10 minutes.

On the road between the home of friends grass does not grow.

BAKED CRAB APPETIZER

Lynette Pruisner

3/4 C. green onion, chopped	1 1/2 pts. or 3 C. half and half
1/2 C. diced celery	1 C. mozzarella cheese
1/2 C. butter	1 lb. crab meat (imitation)
1/3 C. flour	1/2 C. Parmesan cheese
1/2 tsp. garlic salt	1/2 tsp. paprika

Sauté onions and celery in butter. Add flour, garlic salt, half and half and mozzarella cheese. After cheese melts, add crab meat. Pour into greased casserole or crock pot. Sprinkle with Parmesan cheese and top with paprika sprinkled over all. Bake at 350° for 30 minutes.

CRANBERRY DELIGHT SPREAD

Joyce Lubben

1-8 oz. cream cheese	1/4 C. chopped dry cranberries
2 T. orange juice concentrate	Zest of 1 orange
1 T. sugar	1/8 tsp. cinnamon
	1/4 C. chopped pecans

Mix cream cheese, juice, cinnamon and sugar until smooth. Fold in orange zest, pecans and cranberries. Refrigerate. Serve with Town House crackers. Makes 1 1/2 cups.

ITALIAN STUFFED MUSHROOMS

Lynette Pruisner

4 bacon strips, diced	1 C. onion and garlic salad
24 to 30 large fresh mushrooms	croutons, crushed
1/4 lb. ground fully cooked ham	1 C. shredded mozzarella cheese
2 T. fresh minced parsley, can use dried equivalent	1 medium tomato, finely chopped
1/4 C. grated Parmesan cheese	1 1/2 tsp. minced fresh oregano or 1/2 tsp. dried oregano

In a skillet, cook bacon until crisp. Remove mushroom stems from caps, set caps aside. Mince half the stems and add to bacon and drippings, sauté for 2 to 3 minutes. Remove from heat and stir in remaining ingredients. Firmly stuff into mushroom caps. Place on greased jelly roll pan. Bake at 425° for 12 to 15 minutes or until mushrooms are tender.

I grind ham by placing shaved ham in food chopper and processing until ground.

PEPPERONI COCKTAIL

Lynette Praisner

- | | |
|---|-------------------------------|
| 2 pkgs. sliced pepperoni | 1 to 4 T. chopped onion |
| 1-10 oz. pkg. frozen chopped spinach, thawed and squeezed out | 1 tsp. oregano |
| | Pinch of salt |
| 2 C. small curd cottage cheese | 4 eggs, beaten |
| 1 1/2 C. Parmesan cheese | 1/4 to 1/2 tsp. garlic powder |

Mix everything except pepperoni and eggs. After well mixed, add beaten eggs and grease tiny muffin tins. Place a slice of pepperoni in bottom of muffin tin and fill 3/4 full with mixture. Bake at 375° for 25 minutes. Can freeze after baked. Then take out and reheat in 375° oven for 6 to 10 minutes until heated through.

SAUSAGE BALLS

Lois Anderson

- | | |
|---------------------|--------------------|
| 3 C. Bisquick | 1 lb. bulk sausage |
| 1-16 oz. Cheez Whiz | |

Mix all ingredients and form into bite-size balls. Bake 10 or more minutes in 350° oven. Balls can be frozen and reheated for 20 minutes.

SPINACH BALLS

Christy Willson

- | | |
|--|---|
| 2 boxes frozen, chopped spinach (easier to chop finely if spinach is partially frozen) | 1 C. chopped onion (sautéed if desired) |
| 2 C. stuffing mix | 4 eggs |
| 1 lb. browned pork sausage | 1/2 C. Parmesan cheese |
| | 1/2 tsp. salt |
| | 3/4 C. butter |
| | 1/2 tsp. pepper |

Mix butter, eggs, salt and pepper together. Place in microwave long enough to just melt butter. Add this to spinach. Next, add stuffing and mix thoroughly. Finally, add sausage and onions. Chill for 1 hour. Roll into balls and bake on cookie sheet for 20 minutes at 350°.

NO BAKE PARTY MIX

Darlene Smith

- | | |
|----------------------------------|--------------------------------|
| 1-13 oz. box mini-Ritz | 1 T. garlic powder |
| 1-8 oz. can shoestring potatoes | 1/2 C. oil |
| 1-8 oz. can mixed nuts | 1 T. dill weed |
| 1-10 oz. box cheese crackers | 1 pkg. Hidden Valley Ranch mix |
| 1 C. (8 oz.) dry roasted peanuts | (dry) |

Put all in tall kitchen garbage bag. Shake well. Put in tight container. Keeps a long time.

OYSTER CRACKERS

Dorothy Knoedler

- | | |
|------------------------|-------------------------------|
| 1 pkg. oyster crackers | 1 tsp. garlic salt |
| 3/4 C. oil | 1 pkg. Hidden Valley original |
| 2 tsp. dill weed | dressing |

Put crackers in bowl. Mix together rest of ingredients. Pour over crackers. Stir until well coated. Spread out on cookie sheet. Bake at 225° for 15 minutes.

SNACK MIX

Nancy Ramige

- | | |
|----------------------------|---------------------------------|
| 2 boxes cheese nips | 1 bag Cheetos (crunchy type) |
| 2 bags oyster crackers | 1 box cheese filled Ritz bits |
| 1 large box Crispex cereal | 1 C. canola oil |
| 1 bag pretzels | 1-12 oz. bottle butter flavored |
| 2 cans cashews | Orville Redenbacher's oil |
| 1 can mixed nuts | 2 to 3 pkgs. original Ranch |
| 1 bag chow mein noodles | dressing |

Place all dry ingredients in a double-lined garbage bag; add Ranch dressing and then oils. Mix gently but well. Place in large roasters and bake at 250° for 45 minutes, stirring every 15 minutes.

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

EGGNOG

Ethel Sperr

- | | |
|-----------------|-------------------------------|
| 4 eggs | Pinch of salt |
| 1/2 C. sugar | 1 tsp. vanilla, sherry or rum |
| 4 C. whole milk | |

Beat eggs, sugar. Add 2 cups milk. Cook until thick and coats a spoon. Add vanilla. Chill. Just before serving, add 2 more cups of milk.

I add more milk.

LEMONADE

Mildred Rieman

- | | |
|------------------------------|----------------------|
| 1 lemon, squeezed | 4 pkgs. Sweet 'n Low |
| 1 small Crystal Lite | 1 gal. water |
| 1-12 oz. Olde Orchard frozen | |

Mix all together and serve.

EASY PARTY PUNCH

Faye Vossberg

- | | |
|----------------------------|---|
| 1 pkg. cherry Kool-Aid | 1-6 oz. can frozen orange concentrate |
| 1 pkg. strawberry Kool-Aid | |
| 2 C. sugar | 1-6 oz. can frozen lemonade concentrate |
| 3 qts. water | 1 qt. ginger ale or 7-Up |

When ready to serve, float scoops of raspberry sherbet on top. Part of the water can be heated and dissolve sugar in it. Kool-Aid, sugar, orange juice, lemonade and part of the water can be frozen as a concentrate to be used later, adding rest of water and ginger ale. Makes 1 1/2 gallons.

PUNCH

Gloria DeGroot

- | | |
|----------------------------------|--------------------------------|
| 1 pkg. strawberry Kool-Aid* | 1-6 oz. can orange concentrate |
| 1 pkg. cherry Kool-Aid* | 3 qts. water |
| 1-6 oz. can lemonade concentrate | 2 C. sugar |
| | 1 qt. ginger ale |

Combine ingredients in 1 1/2-gallon pitcher.

*Can use any flavors.

PUNCH

Mari Kramer

- | | |
|----------------------------|-----------------------------|
| 1 pkg. cherry Kool-Aid | 1-6 oz. frozen orange juice |
| 1 pkg. strawberry Kool-Aid | 1-6 oz. frozen lemonade |
| 2 C. sugar | 1 qt. ginger ale |
| 3 qts. water | 1 qt. 7-Up |

Mix first six ingredients and refrigerate. Add ginger ale and 7-Up when ready to serve. Makes 1 1/2 gallons.

PINA COLADA SLUSH

Kirsten Ramige

- | | |
|------------------------------|-----------------------------|
| 1-40 oz. can pineapple juice | 1 bottle non-alcoholic pina |
| 1-12 oz. frozen lemonade | colada mix |
| | 1 1/2 C. water |

Mix all ingredients together in an ice cream bucket (or similar container) and freeze. Serve frozen with 1/2 or more pina colada slush in a glass and add 7-Up as desired.

SLUSHY PARTY PUNCH

Lorraine Sherburne

- | | |
|-------------|----------------|
| 4 qts. 7-Up | 1 gal. sherbet |
|-------------|----------------|

Pour 7-Up in punch bowl and add sherbet and stir. Make up as needed. This will melt fairly quickly. Makes 64 cups.

RHUBARB PUNCH

Cheryl Elsbury-Reiher

- | | |
|---------------------|--------------------------------|
| 3 C. rhubarb, diced | 3/4C. sugar |
| 3 C. water | 6 oz. can frozen pink lemonade |
| 1-16 oz. ginger ale | |

Combine rhubarb, sugar and water. Cook 15 minutes. Strain and chill. Add pink lemonade and ginger ale. Mix well and pour over ice.

BEEF DIP

Dorothy Knoedler

- | | |
|----------------------|-------------------------------|
| 2-3 oz. pkgs. beef | 1 1/2 T. Worcestershire sauce |
| 1-8 oz. cream cheese | Dash garlic salt |
| | Dash onion salt |

Mix all together and put in bowl. Refrigerate until ready to use.

DRIED BEEF & CHEESE LOG

Deb Heidemann

- | | |
|------------------------------|---------------------------|
| 2 pkgs. dried beef (1/2 lb.) | 1 T. Worcestershire sauce |
| 1 lb. Velveeta | 1 tsp. garlic salt |
| 2-3 oz. pkgs. cream cheese | |

Melt cheeses in microwave or double boiler. Add other ingredients (not dried beef). Lay dried beef out on aluminum foil. Spread cheese mixture on dried beef and spread. Cool slightly. Roll up and chill. Slice when cold. Eat on crackers.

SALLY'S CHEESE DIP

Myrna Bertheau

- | | |
|------------------------------|-------------------------------|
| 1 lb. Velveeta cheese | 2 to 3 diced jalapeno peppers |
| 1 can cream of mushroom soup | 1 T. chili powder |
| 1 stick butter | 1/2 diced onion |
| 1 jar salsa | 1 lb. browned hamburger |
| | Chips |

Brown hamburger, onion and chili powder and drain. Add cheese, mushroom soup, butter, salsa and peppers. Bring mixture to a boil, stirring often. Serve with chips.

CHICKEN DIP

Gayle Iserman

- | | |
|-----------------------------|---------------------|
| 1-8 oz. cream cheese | 1 small can chicken |
| 1 can cream of chicken soup | 1 small can chilies |

Put in crock pot. Stir until mixed. Serve with Tostitos.

CRAB DIP

Monica Lursen

- | | |
|---------------------------|------------------------|
| 16 oz. cream cheese | 1 tsp. lemon juice |
| 2 T. mayonnaise | 1/2 bottle chili sauce |
| 1 small onion, diced | 1 can flaked crab meat |
| 2 T. Worcestershire sauce | Parsley flakes |

Mix first six ingredients until smooth. Spread in bottom of pie plate or on service plate. Spread chili sauce on mixture. Flake crab meat on top of sauce. Sprinkle with garnish of parsley flakes. Chill. Serve with crackers.

NACHO CHEESE DIP

Rondalyn Brase

- | | |
|----------------------|-----------------------------------|
| 1-8 oz. cream cheese | 1-15 oz. can no bean Hormel chili |
|----------------------|-----------------------------------|

Mix together over low heat until completely mixed and heated. Great nacho dip.

CHEESY TORTILLA DIP

Joyce Lubben

- | | |
|---------------------------|----------------|
| 1 lb. ground beef or deer | 2 C. salsa |
| 1 lb. Velveeta | Tortilla chips |

Brown ground beef or deer with onion, salt and pepper. Drain and add cheese until melted and then add salsa. Simmer until thick. Dip with tortilla chips.

CHEESE SPREAD

Fannie Albrecht

- | | |
|--|---------------------------------|
| 2 lbs. Velveeta (or other brand cheese spread) | 2 T. onion |
| 1 1/2 C. half and half (or milk) | 2 tsp. mustard |
| 1 C. mayonnaise | 2 tsp. horseradish, optional |
| | 1 lb. crisp bacon, chopped fine |

Melt cheese with half and half in double boiler. Let cool; then add rest of ingredients. Can be used like Cheez Whiz. Keep refrigerated.

FRUIT DIP

Mardith DeGroot

- | | |
|---------------------|---------------------|
| 1 pkg. cream cheese | 2 C. Cool Whip |
| 1/2 C. brown sugar | 8 oz. brickle chips |
| 2 tsp. vanilla | |

With softened cream cheese, combine all of the ingredients and serve with apples, pears, bananas or whatever you like.

REFRIED BEAN DIP

Deb Otto

- | | |
|----------------------|---------------------|
| 1 can refried beans | 1/4 to 1/2 C. salsa |
| 1-8 oz. cream cheese | |

Mix together with mixer in bowl. Blend together and spread over cake pan. Top with chopped lettuce, tomato, 1 package shredded cheese. Serve with nacho cheese chips or taco chips.

REUBEN DIP

Gayle Iserman

- | | |
|--------------------------------------|------------------------------|
| 2 large pkgs. cream cheese | 4 pkgs. Budding corned beef, |
| 8 oz. sour cream | diced up |
| 1 small can sauerkraut, well drained | 6 oz. Swiss cheese, shredded |

Mix all ingredients together. Heat on low in crock pot until cheeses are melted. Serve warm on wheat or rye crackers or rye bread.

VEGGIE DIP

Mari Kramer

- | | |
|---------------------|-----------------------|
| 1 C. sour cream | 1 tsp. dill weed |
| 1 C. Miracle Whip | 1 tsp. parsley flakes |
| 1 tsp. onion flakes | |

Mix together and refrigerate. Makes 2 cups.

VEGETABLE DIP

Kathy Henrichs

- | | |
|----------------------|----------------------|
| 1 C. sour cream | 1 tsp. parsley |
| 1 C. mayonnaise | 1 1/2 tsp. dill |
| 1 tsp. chopped onion | 2 tsp. seasoned salt |

Mix all ingredients together and let set overnight.

VEGETABLE DIP

Fannie Albrecht

- | | |
|------------------|----------------------|
| 1 C. mayonnaise | 1 tsp. vinegar |
| 4 tsp. soy sauce | 2 tsp. milk |
| 1/2 tsp. ginger | 2 tsp. minced onions |

Mix well. Can use hand mixer. Chill.

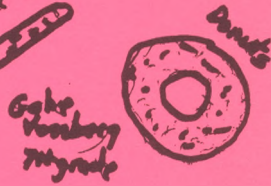
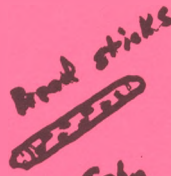
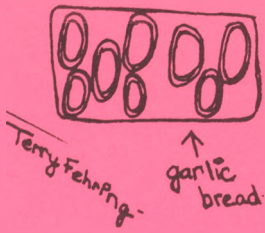
A recipe that is as old as time itself,

Yet always delightful,

They call it simply friendship;

Beloved, tried and true.

Breads and Rolls

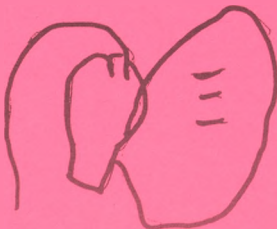


↑
butter milk
Biscuits

Emily Albrecht



Emily
Potter



Dusty Sommerfelt

BAKED FRENCH TOAST

Fannie Albrecht

2 eggs, slightly beaten	1/2 C. milk
1 T. sugar	2 T. (melted) margarine
1/2 tsp. salt	4 to 6 slices French bread
1/4 tsp. cinnamon	

Put margarine in jelly roll pan and melt it. Dip bread in the beaten egg, sugar, salt, cinnamon and milk mixture. Place in pan and pour remaining mixture over bread if there is any. Broil 3 to 4" from heat for 3 minutes. Turn over and do other side.

BREAKFAST CASSEROLE

Joyce Lubben

1/2 bag frozen tater tots	Onion, salt and pepper to taste
9 to 12 eggs	Ham, bacon or sausage
1/2 C. milk	Cheese

Grease 9x13" pan. Place tater tots in bottom. Beat eggs, milk, onion, salt and pepper and pour over tater tots. Add ham, bacon or sausage on top of egg mixture. Bake 30 minutes, then put cheese on top. Bake until it doesn't jiggle in the middle.

EGG CASSEROLE

Dorothy Knoedler

1/4 C. oleo	1 C. shredded cheese
6 hash brown patties, thawed	1 C. milk
8 eggs	1 C. sausage, browned
Salt and pepper to taste (or any other seasoning you prefer)	Onion, optional

Melt oleo in bottom of glass 9x13" pan. Crumble hash browns into pan. Mix eggs, milk and seasonings together. Pour over hash browns. Add meat. Top with cheese. Bake at 325° to 350° for 1 hour.

The language of love is understood by all.

HAM & EGG BRUNCH

Wanda Cordes

Sandwich bread	16 oz. Cheddar cheese
Cubed ham or bacon, fried	16 oz. Swiss cheese

Grease 9x13" pan. Layer with sandwich bread with the crust removed. Add layer of ham or bacon, Cheddar cheese and Swiss cheese. Top with 3 cups milk, 6 eggs, 1/2 teaspoon salt mixed well. Cover and refrigerate overnight. Bake at 375° for 40 minutes.

HAM & EGG BREAKFAST CASSEROLE

Nancy Ramige

16 slices white bread, crust removed	6 eggs
1 to 2 C. diced ham	3 C. milk
8 oz. grated Monterey Jack cheese	1/2 tsp. onion salt or powder
	1/2 C. melted margarine
	1 C. corn flakes

Place in a greased 9x13" Pyrex pan: 1st layer – bread slices (8); 2nd layer – ham (approximately 1 cup); 3rd layer – 1/2 of Monterey Jack cheese. Repeat bread, ham and cheese. Combine (blender works well) eggs, milk and onion salt and pour over bread, ham and cheese. Refrigerate overnight if desired. Pour melted margarine over and top with corn flakes. Bake at 375° for 40 minutes. Let stand 10 minutes before serving.

I HOPS COUNTRY GRIDDLE PANCAKES

Lois Anderson

1 1/4 C. flour	1/3 C. sugar
1 1/2 C. buttermilk	1 tsp. baking powder
1/3 C. instant Cream of Wheat (dry)	1 tsp. soda
1 egg	1/2 tsp. salt
	1/4 C. vegetable oil

Preheat griddle (greased) over medium heat. Combine flour, buttermilk, Cream of Wheat, egg, sugar, baking powder, soda, salt, oil in a large bowl. Mix on high speed until smooth. Cook pancakes until golden brown. Makes 8 to 10 pancakes.

QUICK QUICHE

Deb Otto

3 eggs
1/2 C. Bisquick

1 1/2 C. milk
1/2 C. melted butter

Mix and pour into greased pie pan. Add 1 cup grated cheese and 1 cup ham or crumbled bacon or cooked sausage, crumbled. Bake at 350° for 45 minutes. Let set for 10 minutes.

SAUSAGE GRAVY & BISCUITS

Lynette Pruisner

1 lb. pork sausage
1/2 to 1 stick margarine

1/3 C. flour
4 C. milk

In large, heavy skillet, brown sausage. When browned, add 1/2 stick or 1 stick margarine. When melted, add flour and stir until well blended. Add milk gradually and stir until thickened and bubbly. Serve over your favorite biscuit.

APPLE STREUSEL MUFFINS

Glennis Smith

2 eggs, beaten
1 C. sour cream
1/4 C. melted margarine
2 C. flour
3/4 C. sugar
3 tsp. baking powder

1/2 tsp. salt
1 1/4 tsp. cinnamon
1/2 tsp. soda
1 C. or 1 medium apple, peeled
and shredded

TOPPING:

1/4 C. sugar
3 T. flour

1/4 tsp. cinnamon
2 T. soft margarine

Beat eggs, sour cream and butter. Stir in flour, sugar, baking powder, cinnamon, salt and soda. Stir in apples. Grease 18 muffin cups. Divide dough evenly among muffin cups. Sprinkle each with streusel topping. Bake at 400° for 20 to 25 minutes.

APPLE CRUNCH MUFFINS

Fannie Albrecht

- | | |
|----------------------|-------------------|
| 1 1/2 C. flour | 1/2 tsp. cinnamon |
| 1/2 C. sugar | 1/4 C. shortening |
| 2 tsp. baking powder | 1 egg, beaten |
| 1/2 tsp. salt | 1/2 C. milk |
| 1 C. shredded apple | |

Sift all dry ingredients into bowl. Cut in shortening with pastry blender, until fine. Combine egg and milk, add to dry ingredients all at once, stirring just enough to moisten. Stir in apples. Spoon batter into paper-lined muffin cups (or greased without liners). Fill 2/3 full. Sprinkle with topping made of 1/4 cup brown sugar, 1/2 teaspoon cinnamon and 1/2 cup nuts. Bake 25 minutes at 375°.

BANANA APPLE MUFFINS

Joyce Lubben

- | | |
|------------------------------|-------------------|
| 3/4 C. old-fashioned oatmeal | 1/4 tsp. salt |
| 1/2 C. flour | 1/4 tsp. allspice |
| 3 T. sugar | 1/4 tsp. cinnamon |
| 1 tsp. baking powder | 1 egg |
| 1/2 C. grated apple, peeled | 1/3 C. milk |
| 1/4 C. mashed banana | 1 T. oil |

In large bowl, combine oatmeal, flour, sugar, baking powder, salt, allspice and cinnamon. In small bowl, beat egg, milk and oil. Add to dry ingredients until moistened. Fold in apple and banana. Fill greased muffin tins 3/4 full. Bake at 375° for 25 to 30 minutes or until done. Cool 5 minutes before removing from pan to wire rack. Makes 6 muffins.

BRAN MUFFINS

Kim Diercks

- | | |
|------------------------|----------------------|
| 2 C. boiling water | 1 qt. buttermilk |
| 2 C. Bran Buds cereal | 5 C. flour |
| 2 1/2 C. sugar | 5 tsp. soda |
| 1 heaping C. margarine | 1 tsp. salt |
| 4 eggs | 4 C. All Bran cereal |

Mix together boiling water and Bran Buds, set aside to cool. Cream 2 1/2 cups sugar and margarine. Add eggs, beat in one at a time, 1 quart buttermilk, flour, soda, salt, All Bran. Mix in cooled water and Bran Buds. Bake at 350° for 20 minutes in muffin tins. Makes 4 quarts. Store in refrigerator up to 4 weeks.

BRAN-APPLE MUFFINS

Kathy Henrichs

- | | |
|----------------------|----------------------|
| 1 1/2 C. flour | 2 1/2 C. bran flakes |
| 1 T. baking powder | 1 C. milk |
| 1/2 tsp. salt | 3/4 C. margarine |
| 1 tsp. cinnamon | 1/2 C. sugar |
| 1 C. apples, chopped | 1 egg |

Mix flour, baking powder, cinnamon and salt in large bowl. Mix cereal and milk in another bowl. Let stand 5 minutes. Beat margarine and sugar until fluffy. Blend in cereal mixture and egg. Stir in apple. Bake in greased muffin tin for 25 minutes at 400°.

CHOCOLATE CHIP-BANANA BREAD

Joyce Lubben

- | | |
|-------------------------|------------------------|
| 1 1/3 C. mashed bananas | 1/2 tsp. vanilla |
| 3/4 C. sugar | 2 eggs |
| 1/4 C. milk | 2 2/3 C. Bisquick |
| 3 T. oil | 1/2 C. chocolate chips |

Heat oven to 350°. Grease 9x5x3" loaf pan. Combine bananas, sugar, milk, oil, vanilla and eggs in large bowl. Add Bisquick mix and chocolate chips. Beat well. Pour into pan. Bake 50 to 60 minutes until toothpick comes out clean. Cool 10 minutes. Remove from pan. Makes 1 large loaf or 2 small loaves.

CINNAMON-SWIRL BREAD

Joyce Lubben

- | | |
|---------------|-----------------|
| 1 egg | 1 tsp. soda |
| 1 C. sugar | 1 C. buttermilk |
| 1/2 C. oil | TOPPING: |
| 1/2 tsp. salt | 1/2 C. sugar |
| 2 C. flour | 1 T. cinnamon |

Beat egg, sugar and oil. Sift flour, salt and soda. Add to batter alternately with buttermilk. Place 1/2 of batter in loaf pan. Sprinkle with half of topping, repeat with rest of batter and topping. Swirl with a knife. Bake 1 hour at 350°. Cool 10 minutes. Remove from pan. Makes 1 large loaf or 2 small.

CRANBERRY MUFFINS

Lois Anderson

1 3/4 C. flour	3/4 C. milk
1/2 C. sugar	1/2 C. vegetable oil
1 T. baking powder	1 C. fresh or frozen cranberries, thawed
1 tsp. salt	Nuts, optional
2 eggs, beaten	

Combine first four ingredients. Make a well in center of flour mixture, set aside. In small bowl, combine eggs, milk and oil and mix well. Add to dry ingredients. Just stir until moistened. Fold in cranberries and nuts. Spoon into sprayed muffin cups, filling cups about 2/3 full. Bake 25 to 30 minutes or until done. Makes 24 muffins.

PUMPKIN CHOCOLATE CHIP MUFFINS

Joyce Lubben

3 1/3 C. flour	1 can pumpkin
2 C. sugar	1/2 tsp. baking powder
2 tsp. pumpkin pie spice	2 tsp. baking soda
2 tsp. cinnamon	1/2 tsp. salt
4 large eggs	1 C. melted margarine
	2 C. mint chocolate chips

Mix ingredients in order. Using small or tattie pan size tins. Bake at 375° for 12 minutes.

ONE PAN BANANA BREAD

Deb Otto

1/3 C. oil	3 eggs
1 1/2 C. mashed ripe bananas (about 3 large)	2 1/3 C. Bisquick
1/2 tsp. vanilla	1 C. sugar
	1/2 C. chopped nuts

Heat oven to 350°. Grease loaf pan (9x5x3"). Stir all ingredients in pan with fork until moist. Beat vigorously 1 minute. Bake until wooden pick inserted in center comes out clean, 55 to 65 minutes. Cool 5 minutes. Run knife around sides of loaf to loosen. Remove from pan.

BANANA BREAD

Cheryl Elsbury-Reiher

1/2 C. butter
1 C. sugar
2 eggs, well beaten
1 tsp. vanilla
3 T. milk
2 ripe bananas, mashed

2 C. flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 C. finely chopped nuts,
optional

Cream butter and sugar. Add rest of ingredients in order listed, sifting together dry ingredients before mixing. Pour batter into greased and floured 9x5" loaf pan. Bake in 350° oven for 60 minutes or until done. Cool on rack 5 minutes, remove from pan.

BANANA NUT BREAD

Margaret Schuldt

1/2 C. sugar
1/2 C. shortening
2 eggs
2 C. flour (I use 1 white, 1 whole
wheat)
1 tsp. soda

1/2 tsp. salt
1 C. mashed banana
1 T. lemon juice or vinegar
1/2 C. chopped walnuts,
optional (but good)

Cream sugar, shortening and eggs until light and fluffy. Add dry ingredients alternately with mashed bananas and juice. Blend well. Stir in nuts. Spread in loaf pan, 9x5x3", or in several small loaf pans. Bake at 350° for 45 minutes, approximately.

I sometimes add a bit of sour cream!

BANANA QUICK BREAD

Joyce Lubben

1 C. sugar
1/2 C. oleo
2 eggs

2 C. flour
1 tsp. soda
3 large bananas, mashed

Mix together and bake at 350°. Will make 2 small loaf pans, greased or 24 muffins.

BROWN BREAD

Jami Neal

- | | |
|--------------------------|----------------------------|
| 1 lb. dates | 1 tsp. baking powder |
| 2 tsp. soda | 1/2 C. butter or margarine |
| 1 1/4 C. boiling water | 3 C. flour |
| 2 egg yolks, save whites | 1 C. nuts |
| 1 1/2 C. sugar | 1/2 tsp. salt |

Add soda to dates and pour hot water over. Let stand while preparing rest. Mix remaining ingredients well. Add date mixture. Beat egg whites until stiff and fold into date mixture. Fill five small loaf pans 3/4 full and bake 1 hour at 350°.

CINNAMON BREAD

Dorothy Shipman

- | | |
|---------------|--------------------|
| 1 egg | 1 tsp. baking soda |
| 1 C. sugar | 1 C. buttermilk |
| 1/2 C. oil | Sugar mixture |
| 1/2 tsp. salt | 1/2 C. sugar |
| 2 C. flour | 1 T. cinnamon |

Beat together egg, sugar, oil and salt. Sift baking soda and flour together. Add alternately with buttermilk. Pour half the batter into loaf pan, greased. Sprinkle with half the sugar mixture. Pour in remaining batter and top with remaining sugar mixture. Swirl with knife. Bake 1 hour at 350°. Cool in pan 10 minutes, then dump on rack to cool.

CHOCOLATE CHIP NUT BREAD

Linda Hamilton

- | | |
|------------------|----------------------------|
| 1 C. sugar | 2 C. flour |
| 3 medium bananas | 1/2 C. nutmeats, optional |
| 1 tsp. soda | 1/2 C. chocolate chips |
| 1/2 C. oleo | 1/2 C. maraschino cherries |
| 2 eggs | |

Smash bananas. Combine sugar, soda, butter, eggs. Mix well. Add bananas. Mix well, add flour and mix. Put in chocolate chips, chopped nuts and chopped cherries. Mix thoroughly. Put in greased and floured loaf pans or soup cans. Fill 2/3 full. Bake at 350° for about 45 minutes.

CORN BREAD

Anna Rodenbeck

1/4 C. sugar
2 T. shortening
1 egg
1 C. milk

1 C. flour
3/4 C. corn meal
4 tsp. baking powder
1/4 tsp. salt

Cream sugar and shortening. Beat egg, then add milk and egg to first mixture. Sift flour and baking powder and add to corn meal. Add to first mixture. Beat well. Bake in greased pan in 350° oven for 30 minutes.

AUNT SEVERA'S RHUBARB BREAD

Deb Otto

1 1/2 C. packed brown sugar
1 egg
2/3 C. oil
1 tsp. vanilla
1 C. buttermilk

2 1/2 C. flour
1 tsp. salt
1 tsp. soda
2 C. chopped raw rhubarb
1/2 C. nuts

Mix together brown sugar, egg, oil, buttermilk and vanilla. Sift together and add flour, salt and soda. Fold in rhubarb and nuts. Pour into greased and floured bread pans. Makes 2 loaves.

TOP WITH A MIXTURE OF:

1/2 C. white sugar
1/4 C. brown sugar
1/2 stick softened oleo

1/2 tsp. cinnamon
1/2 C. flour

Mix well and sprinkle over bread. Bake at 350° for 1 hour.

If you see someone without a smile - give him one of yours.

ALMOND APRICOT COFFEE CAKE

Lois Anderson

- | | |
|-----------------------|---|
| 1 C. butter, softened | 2 C. flour |
| 2 C. sugar | 1 tsp. baking powder |
| 3 eggs | 1/4 tsp. salt |
| 1 C. sour cream | 3/4 C. slivered almonds, divided |
| 1 tsp. almond extract | 1-10 to 12 oz. jar apricot jam, divided |

In mixing bowl, cream butter and sugar. Add eggs, sour cream and extract. Add rest of ingredients – flour, baking powder and salt. Mix well. Spread half of batter in a greased and floured 12-cup fluted bundt tube pan. Sprinkle half of almonds, then spread half of preserve within 1/2" from edge. Cover with remaining batter. Spoon remaining preserves over batter to within 1/2" of edge. Sprinkle remaining almonds. Bake at 350° for 55 to 60 minutes or until tested with toothpick in center of the cake. Cool in pan 15 minutes. Carefully invert onto serving platter. Yield: 12 to 16 servings.

I put all the almonds and the apricot preserve just in center of cake.

AUTUMN COFFEE CAKE

Anita Hardy

- | | |
|------------------------|--------------------------------------|
| 2 C. sugar | 1 tsp. cinnamon |
| 2 C. self-rising flour | 1 C. oil |
| 3 eggs | 1 C. chopped pecans |
| 1/2 tsp. salt | 2 jars strained apricots (baby food) |
| 1/4 tsp. cloves | |

Mix all ingredients only until flour is blended. Bake in greased and floured bundt pan for 55 minutes at 350°. Let stand 10 minutes. Remove from pan and sprinkle with powdered sugar while warm.

People are lonely because they build walls instead of bridges.

CHERRY COFFEE CAKE

Ethel Sperr

- | | |
|------------------------------|----------------|
| 2 sticks margarine (1 C.) | 1/2 tsp. salt |
| 1 3/4 C. sugar | 1 tsp. vanilla |
| 4 eggs, beaten one at a time | 2 1/2 C. flour |
| 1/2 tsp. baking powder | |

Mix well. Put 2/3 on bottom of greased cookie or jelly roll pan. Add 1 can cherry or blueberry pie mix. Dot rest of butter on top and with a knife, make the dough touch. Bake at 350° for 25 to 30 minutes.

I add 1 teaspoon almond and cherry flavoring to batter and to the cherry mix.

COMPLIMENTARY COFFEE CAKE PULL APARTS

Deb Heidemann

- | | |
|--|-------------------|
| 2 pkgs. frozen dinner rolls
(12 per pkg.) | 2 1/2 oz. pecans |
| 1 small pkg. instant butterscotch
pudding | 1 1/4 sticks oleo |
| | 1 C. brown sugar |

Grease a bundt pan. Layer half the rolls, dry pudding, pecans, butter and brown sugar. (The butter and brown sugar should be melted together.) Repeat layers. Let rise overnight or 6 to 8 hours. Bake at 350° for 30 minutes. Loosen edges gently with knife. Invert on plate and enjoy.

FILLED COFFEE CAKE

Dorothy A. Schwab

- | | |
|----------------|--|
| 1 C. oil | 1 tsp. baking powder |
| 1 tsp. vanilla | 1/2 tsp. salt |
| 4 eggs | 1 can filling (cherry, blueberry,
etc.) |
| 2 C. flour | |

Mix by hand. Stir oil, eggs and vanilla together. Blend dry ingredients and add to oil/egg mixture. Mix. Spread half of mixture in a 9x13" pan. Then add filling, then remaining batter. Bake at 375° for 45 minutes.

Good with a drizzle of frosting.

JAM COFFEE CAKE

Joyce Lubben

- | | |
|--------------------------|-------------------------|
| 1 2/3 C. flour | 3/4 C. milk |
| 1/4 C. sugar | 1/4 C. melted margarine |
| 2 1/2 tsp. baking powder | 1/4 C. brown sugar |
| 1/4 tsp. salt | 1/2 C. jam |
| 1 egg | Powdered sugar frosting |

Mix flour, sugar, baking powder and salt. Beat together egg and milk and melted margarine. Add to dry ingredients. Don't over mix. Grease and flour 9" pan. Pour mixture in pan, sprinkle with brown sugar and dot with your favorite jam. Bake at 350° for 25 minutes. Dot with powdered sugar frosting.

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

BATTER:

1/2 C. oleo
3/4 C. sugar
2 eggs
1 tsp. vanilla

2 C. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 C. sour cream

Cream oleo and sugar; add eggs, one at a time, and vanilla and beat. Then sift together dry ingredients, add to creamed mixture alternately with sour cream. Pour 1/2 of batter into 9x13" pan. Add choice of toppings, then last of batter and streusel. Bake at 325° for 35 to 40 minutes.

TOPPINGS – PUMPKIN:

1 3/4 C. pumpkin
1/3 C. sugar

1 egg
1 tsp. pumpkin pie spice

Blend together; add over batter. Then 1/2 streusel, batter and then streusel.

APPLE:

1 3/4 C. applesauce
1 tsp. cinnamon

1 egg

Blend as above.

PECAN: (No Streusel with this one)

1/3 C. brown sugar
1/4 C. sugar

1 tsp. cinnamon
1 C. pecans

STREUSEL: (Use alone or with pumpkin, apple or lemon)

Blend 1 cup brown sugar with 1/3 cup oleo and 2 teaspoons cinnamon. Add 1 cup chopped nuts.

LEMON TOPPING: Make lemon pie filling with 3 cups liquid. Chill.

POPPY SEED COFFEE CAKE

Lois Anderson

1 pkg. yellow cake mix	4 eggs
1 pkg. instant vanilla pudding mix	1 C. water
	1/4 C. oil

Mix all together. Pour half of batter in sprayed bundt pan. Put a mixture of 1/2 cup sugar, 4 teaspoons cinnamon and 4 teaspoons poppy seed over the batter and then put rest of batter on top of this mixture. Then take a knife and marbleize the batter. Bake 1 hour at 350°. Cool and serve.

Can sprinkle powdered sugar on top of cake if desired. I made this cake for funerals.

PIZZA DOUGH

Darlene Smith

1 C. warm water	1 pkg. dry yeast
1 tsp. salt	1 T. sugar
1 T. oil	2 C. flour

Mix water, yeast, salt, sugar and oil. Let rise 5 minutes. Add flour and mix. Let rise 1/2 hour in covered bowl. Pat in greased pizza pan. Ready for whatever kind of pizza.

PIZZA DOUGH

Monica Lursen

2 to 2 1/2 C. all-purpose flour	1/2 C. milk
1 1/2 T. sugar	1/4 C. water
1/2 tsp. salt	2 T. butter or margarine
1 pkg. active dry yeast	1/2 tsp. olive oil

Combine 2 cups flour, sugar, salt, yeast. Combine milk, water and butter in a bowl and warm to 120°. Slowly add warm milk mixture to flour and work through. Add additional flour as needed until mixture forms a ball. Lightly flour a work surface. Knead dough until smooth, about 10 minutes. Lightly brush a large bowl with oil and place dough in it. Turn dough to coat dough with oil and cover. Set in warm place and let rise 15 minutes. Turn dough onto floured surface and roll into desired shapes. Makes one 16" pizza.

A-B-C ROLLS

Glennis Smith

5 to 6 C. flour
2 pkgs. yeast
1/2 C. sugar
1 1/2 tsp. salt

1/2 C. soft butter or margarine
1 1/2 C. hot tap water
2 eggs

Combine 2 cups flour, undissolved yeast, sugar and salt in large bowl. Add butter. Add hot tap water and beat with electric mixer for 2 minutes. Add eggs and 1 cup more flour. Beat with mixer at high speed for 1 minute. Gradually stir in just enough remaining flour with wooden spoon to make a soft dough which leaves sides of bowl. Turn out onto floured board and knead 5 to 10 minutes until dough is smooth and elastic. Cover with plastic wrap and towel for 20 minutes. Punch down and form into buns, rolls, cinnamon rolls, coffee cake, any way you wish to bake them. Place them into your pan or cookie sheet. Cover loosely with plastic wrap or towel. Let rise to double in bulk or can refrigerate 2 to 24 hours. When ready to bake, remove from refrigerator. Let stand at room temperature. Make sure they have doubled in bulk from the time they were refrigerated. Bake at 350° to 375° for 30 to 40 minutes.

CINNAMON ROLLS: Roll 1/2 dough, make rectangle about 1/2" thick. Spread with melted butter, then sprinkle generously with sugar and cinnamon. Roll up jelly roll style and slice 1" thick. (I use a thread to slice.) Place cut side down in greased pan. Bake at 350° for 30 to 40 minutes. While still slightly warm, frost with powdered sugar icing.

PECAN ROLLS: Melt 1/3 cup butter, 1 cup brown sugar, 3 tablespoons white syrup. Heat just to dissolve sugar and syrup. Cover bottom of 9x13" pan with this mixture. Place pecan pieces in caramel (about 1 cup). Now arrange cinnamon rolls cut side down as above. Bake at 350° for 30 to 40 minutes. Invert pan as soon as you remove from oven. The rolls should come out easily.

COFFEE CAKE: Roll out dough to fit pan. Top with melted butter and sprinkle generously with sugar and cinnamon.

ROLLS

Ann DeWitt

1 C. warm water
1 T. dry yeast
1/3 C. sugar

1/3 C. oil
1 tsp. salt
3 1/2 C. flour

To 1 cup warm water, add yeast. Stir until dissolved. Add sugar, oil and salt. Mix. Stir and knead in flour. Place in a greased bowl or pan. Let rise until double in bulk. Knead and make into rolls. Let rise again. Bake in 350° oven for 20 minutes.

ROLLS OR BUNS

Glennis Smith

2 pkgs. dry yeast	1/2 C. sugar
1/2 C. warm water	3 T. butter
2 C. hot water	3 tsp. salt
6 to 6 1/2 C. flour	

Dissolve yeast in 1/2 cup warm water. Add hot water to sugar and butter. When cool, add to yeast mixture with salt. Add flour. Knead well. Place in greased bowl and let rise until double. Shape into rolls or buns. Let rise again. Bake at 350° to 375° for 18 to 20 minutes.

SWEET ROLLS

Joyce Lubben

3 tubes buttermilk biscuits	1/2 C. brown sugar
1/4 C. sugar	1/3 C. margarine
1 T. cinnamon	1/2 C. vanilla ice cream
1/2 C. sugar	

Separate biscuits, cut in half and dip into sugar and cinnamon mixture. Stand biscuits on edge in greased bundt pan. Combine other four ingredients and bring to a boil. Pour mixture over biscuits. Bake 30 minutes or less at 350°. Let stand to cool 5 minutes, then flip over onto a plate.

The remedy for wrongs is to forget them.

SWEET ROLLS

Kristin Renning

3 C. scalded milk, cooled
3/8 C. sugar over 1 1/2 T. yeast
in 1/2 C. warm water
8 C. flour
3 eggs, slightly beaten
3/8 C. melted margarine
2 tsp. salt

FOR CINNAMON ROLLS:

1 C. brown sugar
1 stick margarine
1 1/2 tsp. cinnamon

Pour cooled milk into large mixing bowl. When yeast is dissolved, add to milk. Add eggs and mix. Add 3 cups flour and mix. Add shortening and salt. Add remaining flour to make a soft dough. When the mixer can no longer handle the dough, place on floured cloth and knead 10 minutes, adding flour as needed. Place in greased bowl, cover and allow to double in bulk. Punch down and form into rolls (size of a golf ball). Place rolls in whatever pans available, including muffin pans. Cover and allow to double in bulk. Bake at 375° for 15 minutes. Can be rolled to rectangle – covered with brown sugar, margarine and cinnamon mixture. Then rolls up and sliced in 1" lengths. Place in pan and allow to double in bulk.

BIG BATCH ROLLS

Lorraine Sherburne

4 C. warm water
2 sticks margarine, melted
1 C. sugar
2 T. salt
4 pkgs. dry yeast
4 eggs
13 to 15 C. flour

Beat first six ingredients together. Slowly mix in flour until you have a nice dough. Knead well. Use vegetable oil to grease bowl and top of dough. Let rise until double twice and punch down. Makes into rolls or buns. Let rise until double. Bake at 375° until lightly brown.

If you have kind words to say - say them now.

CINNAMON ROLLS

Darlene Smith

2 C. warm water	2 C. flour
1/2 C. sugar	2 eggs
2 pkgs. yeast	1/3 C. melted shortening
1 tsp. salt	4 1/2 C. flour

Mix water, sugar, yeast, salt and 2 cups flour. Add eggs and shortening. Mix. Add 4 1/2 cups flour – small amounts at a time. Mix. Let rise until double. Roll out 1/2 of dough. Melt 2 sticks margarine. Mix 1 cup sugar and 1 1/2 tablespoons cinnamon in small bowl. Spread melted margarine on dough rolled out. Sprinkle cinnamon mixture over top of margarine. Roll dough into long roll. Cut 1" and place in greased 13x9" pan. Let rise to almost double. Bake at 350° for 20 to 25 minutes. Cool about 10 minutes and frost. Makes two 13x9" pans.

DARK BREAD

Darlene Smith

1 C. wheat flour	1/3 C. sugar
1 C. white flour	2 C. warm water
2 pkgs. yeast	1 stick margarine
1 T. salt	2 eggs

Mix both flours, yeast, salt, sugar and water. Beat 4 minutes. Add margarine and eggs. Mix. Add 5 to 6 cups flour. Mix and knead. Let rise to double. Knead and rise. Put in loaves or biscuits (2 loaves or 2 tins biscuits or 3 loaves). Let rise to double in pans. Bake at 350° for 45 minutes for bread and 25 minutes for biscuits.

DILL RYE BREAD (FOR 2 POUND BREAD MACHINE)

Deb Otto

2 1/2 C. white bread flour	1 tsp. salt
1/2 C. rye flour	1 T. onion flakes
1 1/4 C. water, room temp.	1 T. dill seeds
1 pkg. yeast	2 T. dry milk
1 T. sugar	2 T. room temp. soft margarine
1 T. honey	

Dump all into bread mix and start machine!

GRANDMA'S SWEDISH RYE BREAD

Kati Demeter

1 cake compressed yeast	1/2 C. shortening
1/2 C. warm water	1 C. molasses
1 qt. warm water	4 T. brown sugar
4 C. rye flour	2 tsp. salt
	2 T. caraway seed
	2 T. dill seed

Blend yeast (dissolved in warm water), water and rye flour. In a small bowl, mix shortening, molasses, brown sugar, salt and seeds. Using a dough blender, combine both mixtures and add 5+ cups white flour. Blend until it forms a soft ball in mixer. Pour on floured cloth and knead for 10 minutes, adding flour until dough no longer sticks to hands. Place in greased bowl and allow to rise to double in bulk. Mold into five 1 1/2 pound loaves and place in bread tins. Let rise to double in bulk. Bake at 350° for about 45 minutes. Loaf should sound hollow when snapped with a finger.

NEVER FAIL YEAST ROLLS

Lois Anderson

1 pkg. dry yeast	1-9 oz. pkg. Jiffy cake mix,
1 1/2 C. warm water	yellow or white
3 1/4 C. flour	1/2 tsp. salt
	Melted oleo

In large mixing bowl, dissolve yeast in warm water. Beat in flour, dry cake mix and salt (do not knead). Place in greased bowl, cover and let rise in a warm place until doubled, about 1 hour. Punch down, divide in half. Roll each portion into a 12" circle, cut each circle into 12 wedges. Roll up, beginning at the wide end, place point side down on greased baking sheet. Brush with butter or oleo. Cover and let rise until doubles, about 25 minutes. Bake at 350° for 12 to 15 minutes or until golden brown. Yield: 2 dozen.

PIZZA BATTER BREAD

Stacy Hamilton

3 C. flour	2 T. butter or margarine
1 pkg. yeast	1 T. sugar
1/2 tsp. oregano	1 tsp. salt
1/4 tsp. garlic powder	1/4 C. finely chopped pepperoni
1 1/4 C. water	

In small mixer bowl, combine 1 1/2 cups flour, yeast, oregano and garlic powder. In saucepan, heat water, butter, sugar and salt until warm, stirring constantly to melt butter. Add to dry ingredients in mixer bowl. Beat at low speed with electric mixer for 1/2 minute, scraping sides. Beat 3 minutes at high speed. By hand, stir in pepperoni and enough flour to make soft dough. Cover and let rise until double (45 to 60 minutes). Stir down, spread in loaf pan. Let rise until double (30 minutes). Bake at 375° for 35 to 40 minutes. Remove from pan. Makes 1 loaf.

WHEAT BREAD

Henerena Strauser

1 pkg. yeast	2 C. wheat flour
1/2 C. warm water	2 tsp. salt
2 C. milk, scalded	1 egg, beaten
6 T. margarine	White flour
3/4 C. brown sugar	

Dissolve yeast into warm water. Let set 5 minutes. Combine scalded milk, shortening and brown sugar. Let cool. Mix yeast into milk mixture. Stir in whole wheat flour and salt. Add beaten egg and white flour, knead 10 to 15 minutes. Place into greased bowl, cover and let rise until double. Punch down and turn dough over. Let rise and cut into 2 loaves. Place into greased loaf pans. Let rise. Bake at 325° for 40 to 50 minutes until done.

BAKING POWDER BISCUITS

Cheryl Elsbury-Reiher

2 C. flour	1/4 C. shortening
1 T. baking powder	3/4 C. evaporated milk
1/2 tsp. salt	2 to 3 T. sugar, optional

Cut dry ingredients into shortening. Add milk. Roll into balls. Bake on well-greased cookie sheet or pan. Bake at 450° for 12 to 18 minutes.

JASON'S BAKING POWDER BISCUITS

Ethel Sperr

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

Mix dry ingredients. With fork, cut in shortening. Mix beaten egg and milk, then add to shortening mix. Put on floured board and knead 5 times. Roll out 3/4" thick. Cut with glass. Bake at 450° for 12 to 15 minutes.

MOM'S BISCUITS

Danielle Hamilton

2 C. flour	1/4 C. shortening
3 tsp. baking powder	1 C. milk
1 tsp. salt	

Heat oven to 450°. Mix dry ingredients, cut in shortening thoroughly until mixture looks like meal. Stir in milk to make soft dough. Drop by large spoonful on ungreased baking sheet. Bake until golden brown, 10 to 12 minutes.

RED LOBSTER BISCUITS

Faye Vossberg

2 C. buttermilk baking mix	1/4 C. butter or margarine,
2/3 C. milk	melted
1/2 C. shredded Cheddar cheese	1/2 tsp. garlic powder

Preheat oven to 400°. Mix baking mix, milk and cheese with a wooden spoon until soft dough forms. Beat vigorously for 30 seconds. Drop by heaping tablespoonful onto ungreased cookie sheet. Bake 8 to 10 minutes until golden. Combine melted butter and garlic powder. Brush over warm biscuits before removing from cookie sheet. Serve warm. Makes 10 to 12 biscuits.

RED LOBSTER BISCUITS Lynette Praisner

- | | |
|-------------------------------------|------------------------------|
| 1 C. milk | 2 C. self-rising flour |
| 2 tsp. sugar | 1 C. shredded Cheddar cheese |
| 1/3 C. mayonnaise or salad dressing | 3 to 4 T. flour |

Mix all ingredients except the 3 to 4 tablespoons flour and cheese. After you have it mixed, add more flour as needed until you can drop on cookie sheet and they hold their shape. Add cheese and work in. Drop on greased cookie sheet approximately 10 biscuits. Bake at 350° for 25 to 30 minutes. When you take them out of oven, brush with melted butter that has garlic salt added.

To make self-rising flour, add 1 1/2 teaspoons baking powder and 1/2 teaspoon salt to each 1 cup of flour and mix.

GLAZED RAISED DOUGHNUTS Glennis Smith

- | | |
|----------------------|-----------------------------|
| 1 C. mashed potatoes | GLAZE: |
| 1/3 C. butter | 1 lb. powdered sugar |
| 1/2 C. sugar | 2 T. cornstarch |
| 1 1/2 C. milk | 1 T. soft butter |
| 2 egg yolks | 1 T. sweet cream |
| 2 pkgs. yeast | Warm water to make a liquid |
| 1 tsp. salt | |
| 5 1/2 C. flour | |

Scald milk and pour over potatoes, butter and sugar. Cool and add egg yolks, yeast, salt and flour. Let rise. Knead once and let rise again. Roll on floured board and cut with doughnut cutter. Let rise and fry. Dip doughnuts in glaze and place on rack to dry.

A good memory is fine - but the ability to forget can also be good.

MASHED POTATO DOUGHNUTS

Glennis Smith

2 C. mashed potatoes	1 tsp. vanilla
2 C. sugar	5 T. baking powder
3 eggs, beaten	3 T. melted margarine or oil
1 tsp. salt	1 C. milk
1 tsp. nutmeg	5 C. flour

Mix potatoes and sugar. Add beaten egg, salt, nutmeg and vanilla. Add baking powder, margarine or oil and milk. Add enough flour to make a stiff dough. Mixture will be quite moist. Chill to handle better. Use remaining flour to roll out. Fry in deep fat, turning once. Makes 6 dozen.

NUTMEG DOUGHNUTS

Linda Hamilton

1 C. sugar	3/4 C. milk
3 3/4 C. flour	1 tsp. nutmeg
4 tsp. baking powder	1/4 C. shortening
1 tsp. salt	2 eggs
1/2 tsp. vanilla	3/4 C. cold mashed potatoes

Cream shortening, sugar and eggs. Add potatoes, beat. Add milk and vanilla. Add dry ingredients, chill 1 hour. Roll dough 1/2" thick on floured board, cut with doughnut cutter. Fry in deep fat, turn once. May serve plain or shake in sugar.

VANILLA DONUTS

Gloria DeGroote

2 1/4 C. flour	1 T. softened shortening
2 tsp. baking powder	2 eggs
1 C. sugar	1 tsp. vanilla
1 tsp. salt	3/4 C. milk
1/4 tsp. grated nutmeg	

Sift dry ingredients together in large bowl. Add softened shortening, combine. Add eggs, vanilla and milk, mix about 30 seconds. Put batter into doughnut maker. Fry in 2" of shortening at 365°.

APPLE FRITTERS

Sarah Cordes

4 medium apples
1 T. sugar
1/2 tsp. salt
2 eggs, well beaten

1 T. margarine, melted
1 1/4 C. flour
2 tsp. baking powder
2/3 C. milk

Peel, core and dice apples. Blend dry ingredients. Combine milk, eggs and margarine and beat well. Stir together dry ingredients and egg mixture until moistened. Add apples. Drop by teaspoonfuls into 375° deep fat until brown. Roll in sugar.

FATTIGMAND OR DANISH KLEINER

Margaret Schuldt

1 1/2 T. butter, melted
3 eggs, beaten
3 T. cream
3 T. sugar

1 T. lemon juice
1/2 tsp. ground cardamon seed
1/4 tsp. salt
2 C. sifted flour

Mix together the eggs, cream and sugar. Stir in butter, lemon juice, cardamon, salt and most of the flour. Mix well. Use enough flour to make a stiff dough. Wrap in waxed paper and chill at least 1 hour. Remove 1/4 of the dough at a time (keeping rest cold) and roll out on a lightly floured board or pastry cloth until very thin. Cut into 2" diamonds. Cut a slit into the center of each and pull one corner through. Fry in deep fat heated to 350° until light brown, about a minute. Dust with powdered sugar before serving.

KRINGLES – MOM'S

Nancy Ramige

2 C. sour cream
1 C. sugar
1/2 C. melted margarine, cooled
3 C. flour

1 tsp. soda
1 tsp. salt
1/2 tsp. baking powder

Mix sugar and margarine and then add sour cream and dry ingredients (alternating the two). Works well to chill dough before baking overnight or at least 1 hour. Drop teaspoonful size of dough on floured pastry cloth and roll by hand into straw size and place on ungreased cookie sheet in a figure eight. Bake at 400° for 8 to 10 minutes.

CINNAMON SPIRAL BREAD

Katie Hamilton

1/2 C. warm water
1 pkg. dry yeast
2 C. lukewarm milk
2 C. quick cooking rolled oats

1/4 C. brown sugar
2 T. shortening
1 T. salt
1 C. raisins
5 1/2 to 6 C. flour

Dissolve yeast in water. Stir in milk, oats, brown sugar, shortening, salt, half flour. Mix until smooth. Add remaining flour. Knead. Let rise 1 1/2 to 2 hours. Divide dough into 2 parts, rolling each to oblong, 15x8". Sprinkle each with 1/2 cup sugar and 2 teaspoons cinnamon. Roll up like a jelly roll, sealing tightly. Put in greased loaf pan, let rise until double, 40 to 50 minutes. Bake at 425° for 25 to 30 minutes. Serve warm.

CINNAMON STICKS

Cyndee Knoedler

1 C. margarine
1/2 C. sugar
2 1/2 C. flour
1 tsp. vanilla

1 tsp. cinnamon
1 egg
3 T. sugar
1 tsp. cinnamon

Cream margarine. Add sugar and cream well. Add rest of ingredients. Mix well. Roll in strips the size of a pencil. Cut pieces 1 1/2" long. Roll in sugar/cinnamon mixture. Place on cookie sheet. Bake in 350° oven until done.

CINNAMON-SUGAR TACOS

Lynsey Moffitt

Soft shell, flour taco shells
Butter

Mixture of cinnamon and sugar

Take the taco shell and spread a thin layer of butter across it. Then sprinkle the cinnamon/sugar across it. Put in microwave for 1 minute. Roll up and enjoy!

CHEESE STRAWS

Dorothy Shipman

1 C. grated cheese
1 C. flour
1 tsp. baking powder

1/2 tsp. salt
Dash cayenne pepper
2 level T. shortening

Sift flour, baking powder, salt, pepper and shortening. Rub lightly, then add cheese and mix until it looks like cornmeal. Add enough cold milk to hold together. Roll out the thickness of pie crust and cut into strips 1/2" by 2 or 3". Bake in 375° oven for 15 minutes until browned.

ANISE ALMOND BREAD (BREAD MACHINE)

Lynette Pruissner

3/4 C. water (70° to 80°)
1 egg
1/4 C. softened butter or
margarine
1/4 C. sugar
1/2 tsp. salt

3 C. bread flour
1 tsp. anise seed
2 tsp. yeast or 1 1/2 tsp. bread
machine yeast
1/2 C. chopped almonds

In bread machine pan, place first eight ingredients in order suggested by manufacturer. I do water, egg, margarine, flour, sugar, salt, anise seed and then level it off. Make an indentation and add yeast. Select basic bread setting, choose light crust color if available. Just before final kneading, my machine signals this, add almonds.

CHEDDAR BREAD (BREAD MACHINE)

Lynette Pruissner

1 C. water (70° to 80°)
1/4 C. buttermilk blend powder
1 1/2 C. shredded Cheddar
cheese
4 1/2 tsp. sugar

1 tsp. salt
1/2 tsp. garlic salt
3 C. bread flour
1 1/2 tsp. bread machine yeast

In bread machine pan, place all ingredients in order suggested by manufacturer – water, cheese, buttermilk powder, sugar, salt, garlic salt, flour and finally yeast. Select basic bread setting. Choose light crust color and loaf size if available. Bake according to bread machine directions.

DOC'S HONEY RYE

Dr. Dale M. Everson

- | | |
|-------------------------------|-----------------------------------|
| 1 C. + 1 T. water | 1 tsp. dill weed, optional |
| 2 T. dry milk | 2 C. better for bread white flour |
| 1 1/2 T. oil (canola) | 1 C. medium rye flour |
| 2 T. honey | 2 tsp. active dry yeast |
| 1 tsp. salt | |
| 2 tsp. caraway seed, optional | |

Add ingredients in order to water in bread machine pan. Add yeast to a small well in flour. Set machine to basic, medium color.

PAMPA'S PAN (GRANDPA'S BREAD)

Dr. Dale M. Everson

- | | |
|------------------------------|-----------------------------------|
| 1 C. + 1 T. water | 1 1/2 tsp. salt |
| 1/2 C. instant potato flakes | 1 medium egg |
| 2 rounded T. dry milk | 3 C. better for bread white flour |
| 2 T. liquid oil (canola) | 2 tsp. active dry yeast |
| 2 T. honey | |

Heat cold water 20 seconds on high in microwave. To water in bread maker pan, add potato flakes, milk, oil, honey, salt and egg. Add flour. Make a small well in dry flour with a spoon and add yeast to it. Set bread machine to basic program and medium color if settings available.

Flour and/or water may be added during initial mixing cycle to keep dough on the soft, moist side.

GRAPE-NUTS/POTATO BREAD

Dr. Dale M. Everson

- | | |
|---|---------------------------------------|
| 1 C. + 1 T. water | 1 tsp. salt |
| 1/2 C. instant potato flakes | 1 medium egg |
| 2 rounded T. dry milk | 2 C. Grape-Nuts cereal flakes |
| 1 1/2 T. liquid oil (canola) | 2 1/2 C. better for bread white flour |
| 2 T. any combination honey and/or brown sugar | 2 tsp. active dry yeast |

Put water at room temperature into bread machine pan. Add ingredients in order, set bread machine to basic, medium color.

Tip: Honey and molasses slips off a tablespoon better if it is added from the same spoon after the oil.

HONEY OATMEAL BREAD (BREAD MACHINE)

Linda Hamilton

1 POUND LOAF:
2/3 C. warm water
2 T. honey
1 1/2 C. flour
2/3 C. oats (quick or regular)
1 T. dry milk
3/4 tsp. salt
1 T. butter/margarine
1 1/2 tsp. dry yeast or 1 tsp.
bread machine/fast rise yeast

1 1/2 POUND LOAF:
1 C. warm water
3 T. honey
2 C. flour
1 C. oats (quick or regular)
1 1/2 T. dry milk
1 1/4 tsp. salt
1 1/2 T. butter/margarine
2 tsp. dry yeast or 1 1/2 tsp.
bread machine/fast rise yeast

Add water and honey to bread machine pan. Spread dry ingredients except yeast over liquid, level and push into corners. Place butter into corners of pan. Make a well in the center of dry ingredients and add yeast. Lock pan into bread machine and start machine.

WILD RICE BREAD (BREAD MACHINE)

Lynette Puisner

3/4 C. water (hot)
1 T. vegetable oil
1 T. molasses
1 tsp. salt
1 2/3 C. bread flour

1/2 C. whole wheat flour
1/2 C. cooked wild rice, cooled
1 tsp. caraway seeds
1 tsp. bread machine yeast

In bread machine pan, place all ingredients in order suggested by manufacturer. I do water, rice, oil, molasses, both kinds of flours, salt, caraway seeds and then level it off, make an indentation in the middle and add yeast. Select basic bread setting. Choose crust color if available. Bake according to bread machine directions.

Think of your future, you're going to spend the rest of your life there.

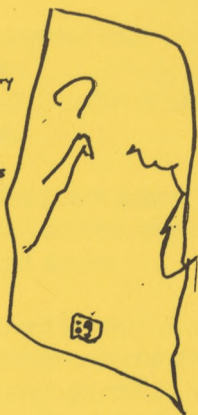
David Wilson



cookies

Naahy
Freebury

cookies



Cookies



Bryce

Cakes, Cookies and Candy

Michael Reiker 4th

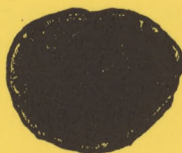


Rainbow Cake



4th

Clayton



Levi F.
1st

MIX LIKE PIE CRUST:

2 1/2 C. flour	1 tsp. salt
1 C. Crisco	1 T. sugar

Put one egg yolk in measuring cup; add milk to make 2/3 cup. Beat. Mix with dry ingredients. Roll 1/2 of dough to fit cookie sheet. Can patch in. Cover crust with crushed corn flakes really good. Fill with sliced apples (about 6). Dot with butter, mix 1 cup sugar and 1 teaspoon cinnamon and sprinkle over sliced apples. Roll out other 1/2 of crust and place over top of apples. Cut 2 or 3 slits on crust. Pinch edges together. Beat egg white until stiff and spread over top crust. Bake 30 minutes at 375°. While hot, drizzle with a glaze of powdered sugar, milk and butter.

FRESH APPLE PASTRY SQUARES

Cecile Rediske

2 1/2 C. unsifted flour	2/3 C. sugar
1 tsp. salt	1/2 tsp. ground ginger
1 C. plus 2 T. butter or oleo	1/2 tsp. cinnamon
1 egg yolk	1 egg white, beaten stiff
Milk	1 C. powdered sugar
1 C. crushed corn flakes	1/2 tsp. vanilla
8 C. (2 qts.) peeled, sliced, cored tart apples	1 to 2 T. water

Preheat oven to 400°. In large bowl put flour and salt; cut in butter with pastry blender until crumbly. Beat egg yolk lightly with fork in measuring cup; add enough milk to make 2/3 cup. Stir milk into flour mixture; mix with fork to blend, stirring until mixture holds together and cleans side of bowl. Divide dough into two parts; roll half of dough to line 15x10x1" pan. Place dough in and pressing lightly to form bottom crust. In large bowl, combine apples, sugar, ginger and cinnamon. Stir to mix. Spread over bottom crust. Roll out remaining dough and place on top. Pinch edges of dough together to seal. Brush beaten white over top. Bake 50 to 60 minutes until golden brown. Mix powdered sugar, vanilla and water. Let pastry cool slightly, then frost. Cut into 16 squares. Good!

FRENCH APPLE SQUARES

Wanda Cordes

- | | |
|--------------------|-------------------------|
| 2 1/2 C. flour | 1 T. butter |
| 1 C. margarine | 1 egg white, beaten |
| 2 T. sugar | 2/3 C. milk |
| 1 tsp. salt | 1 can apple pie filling |
| 1 egg yolk, beaten | |

Mix flour, margarine, sugar and salt with pastry blender. Blend beaten yolk with milk and add to flour mixture. Roll out 1/2 of dough to fit jelly roll pan. Spread on pie filling. Dot with butter. Roll out remaining dough and place over pie filling. Brush with beaten egg whites. Bake at 375° for 35 minutes. Glaze with thin powdered sugar frosting.

APPLESAUCE BROWNIES

Dorothy A. Schwab

- | | |
|----------------------|-------------------|
| 1 1/2 C. sugar | 2 T. cocoa |
| 1/2 C. margarine | 1/2 tsp. salt |
| 2 eggs | 1 tsp. soda |
| 2 C. applesauce | 1/2 tsp. cinnamon |
| 1 C. chocolate chips | 2 C. flour |

Cream sugar, margarine and eggs. Mix dry ingredients. Add dry ingredients alternately with 2 cups applesauce to creamed mixture. Sprinkle 2 tablespoons sugar and 1 cup chocolate chips on top. Bake at 350° for 30 to 40 minutes.

BANANA BARS

Ann DeWitt

- | | |
|----------------------------|-------------------|
| 1/2 C. margarine or butter | 2 bananas, mashed |
| 1 1/2 C. sugar | 2 C. flour |
| 2 eggs | 1 tsp. salt |
| 1 C. sour cream | 1 tsp. soda |
| 1 tsp. vanilla | |

Cream margarine and sugar. Add eggs, sour cream, vanilla and bananas. Add flour, salt and soda. Bake in a jelly roll pan in 350° oven for 20 to 25 minutes. Frost with powdered sugar frosting.

BROWNIES

Dorothy B. Schwab

- | | |
|--------------|------------------------|
| 1 C. sugar | Pinch of salt |
| 4 eggs | 1/4 tsp. baking powder |
| 1 stick oleo | 1 can Hershey's syrup |
| 1 C. flour | Nuts, optional |

Cream sugar, eggs, oleo. Add flour, salt and baking powder. Add syrup and nuts. Can be baked in a sheet cake pan. Grease and flour pan. Bake at 350° for 20 minutes.

BROWNIES

Bernie Lehman
by Joyce Lubben

- | | |
|---------------|-------------------|
| 2 T. cocoa | 1/2 C. buttermilk |
| 2 sticks oleo | 2 eggs |
| 1 C. water | 1 tsp. soda |
| 2 C. sugar | 1 tsp. vanilla |
| 2 C. flour | 1 tsp. salt |

Bring first three ingredients to a boil and pour over flour and sugar mixed together in bowl. Add eggs, buttermilk, soda, vanilla and salt. Bake in 10x15" pan at 400° for 20 minutes.

CHARLEY BROWN BROWNIES

Ethel Sperr

- | | |
|------------------------|--------------------------------|
| 1 C. mini-marshmallows | 1 tsp. vanilla |
| 2 T. peanut butter | 1/2 tsp. salt |
| 2 T. cream | 2 squares chocolate, melted or |
| 1 C. sugar | 6 T. cocoa and 2 T. shortening |
| 1/2 C. margarine | 1 C. flour |
| 1 egg | 1/2 C. oatmeal |

FROSTING:

- | | |
|------------------------|---------------------|
| 1/4 C. chocolate chips | 1 C. powdered sugar |
| 1 T. peanut butter | 1 T. milk |

FILLING: Melt mini-marshmallows and peanut butter and add cream.

BATTER: Cream sugar and margarine; add egg, vanilla and rest of ingredients. Put 1/2 of batter in 9x9" greased pan. Then add filling and rest of batter on top. Bake at 350° for 20 to 25 minutes.

FROSTING: Melt chocolate chips and add rest of ingredients. Frost.

Double recipe for 9x13" pan.

BLACK FOREST BROWNIES

Linda Hamilton

1-21.5 oz. pkg. brownie mix 1/4 C. oil
1 C. cherry pie filling 2 eggs

Mix together and pour into greased 9x13" pan. Bake at 350° for 30 to 35 minutes. Remove from oven. Sprinkle with chocolate chips. Spread when melted. Cut in squares. Serve with ice cream and remaining cherry pie filling.

BIG PAN OF BLONDE BROWNIES

Kirsten Ramige

1 1/2 C. softened margarine 3 eggs
1 1/4 C. sugar 1 1/2 tsp. baking soda
1 1/4 C. brown sugar 1 1/2 tsp. salt
1 1/2 tsp. vanilla 3 1/3 C. flour
1 C. M&M's, chocolate chips

Cream sugars and margarine; add eggs and vanilla and then all dry ingredients. Mix well. Place in a greased jelly roll pan and sprinkle with chocolate chips, butterscotch chips or M&M's. Bake at 375° for approximately 20 minutes.

BUTTERMILK BROWNIES

Rondalyn Brase

1 stick margarine 1/2 C. oil
1 C. water

2 C. sugar 2 eggs
2 C. flour 1/2 C. buttermilk
1/4 C. cocoa 1 tsp. vanilla
1/4 tsp. salt 1 1/2 tsp. soda

Bring 1 stick margarine, 1 cup water and 1/2 cup oil to a boil. Mix remaining ingredients together. Then combine the two mixtures gradually mixing and adding until mixtures are one. Bake at 350° in 13x17" pan for 20 minutes.

FROSTING:

1 stick margarine, melted 1/4 C. cocoa
1/3 C. buttermilk 3 1/2 C. powdered sugar

Mix and spread over cooled brownies.

GOLDEN BROWNIES

23 Dorothy Shipman

2 C. flour	3/4 C. brown sugar
2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	3 eggs
3/4 C. butter or margarine	1-12 oz. pkg. chocolate chips
3/4 C. white sugar	

Preheat oven to 350°. In a small bowl, combine flour, baking powder and salt. In mixer, combine butter, sugar and vanilla and beat until creamy. Add eggs. Add flour mixture. Stir in chocolate chips. Spread in greased and floured 15x10" baking pan. Bake 30 to 35 minutes or until done. Cool. Cut into squares.

TEXAS BROWNIES

David Cordes

2 C. flour	1/2 C. milk
2 C. sugar	2 eggs
1 C. margarine	1 tsp. baking soda
1 C. water	1 tsp. vanilla
1/4 C. unsweetened cocoa	

In saucepan, combine margarine, water and cocoa. Stir and heat until boiling. In large mixing bowl, combine flour and sugar. Pour boiling mixture over flour and sugar in bowl. Add milk, eggs, baking soda and vanilla. Mix well. Pour into greased and floured jelly roll pan. Bake at 400° for 20 minutes or until brownies test done.

FROSTING:

1/2 C. margarine	3 1/2 C. powdered sugar
2 T. cocoa	1 tsp. vanilla
1/4 C. milk	

In saucepan, bring to a boil the margarine, cocoa and milk. Mix in powdered sugar and vanilla until frosting is smooth. Pour warm frosting over brownies soon after you take them out of the oven. Cool.

Try to fix the mistakes - never the blame.

TEXAS BROWNIES

Lynette Puisner

2 C. flour	1/4 C. dark cocoa
2 C. sugar	1/2 C. buttermilk
1/2 C. (1 stick) margarine or butter	2 eggs
1/2 C. shortening	1 tsp. soda
1 C. strong brewed coffee or water	1 tsp. vanilla

In large bowl, combine flour and sugar. In heavy saucepan, combine shortening, butter, coffee and cocoa. Stir and heat to boiling. Pour boiling mixture over flour and sugar in the bowl. Add buttermilk, eggs, baking soda and vanilla. Mix well, pour into well buttered 17 1/2x11" jelly roll pan. Bake at 400° for 20 minutes. Frost with favorite frosting.

Can use sour milk in place of buttermilk. Put 2 teaspoons vinegar in 1/2 cup milk for sour milk.

TRIPLE FUDGE BROWNIES

Pam Reints

1 pkg. instant chocolate pudding mix	2 C. (12 oz.) semi-sweet chocolate chips
1 pkg. chocolate cake mix	

Prepare pudding according to package. Whisk in cake mix. Stir in chocolate chips. Bake in greased pan, 15x10x1" for 30 minutes or 9x13" pan for 45 minutes until top springs back.

BRUNCH BARS

Lorraine Sherburne

Beat 2 eggs until light and fluffy. Add:

1 1/2 C. sugar	1/2 tsp. salt
2 1/2 C. flour	1 tsp. vanilla
1/2 tsp. soda	1 lb. can fruit cocktail, juice and all

Beat well. Add flour mixture and fruit cocktail alternately. Put in 15x11" cookie sheet. Before you bake, top with 1 1/2 cups coconut and 1/2 cup nuts. Bake 30 to 35 minutes in 350° oven. Make a glaze of 3/4 cup sugar, 1 stick margarine, 1/4 cup cream or milk. Bring to boil 2 minutes and cool. Cool cake 15 to 20 minutes and spread on glaze.

CARAMEL CHOCOLATE CHIP BARS

Joyce Lubben

1 pkg. Duncan Hines caramel
cake mix
2 eggs
1/4 C. water

1/4 C. packed brown sugar
1/4 C. soft margarine
1 C. chocolate chips
Caramel ice cream topping

Combine cake mix, eggs, water, brown sugar and margarine. Mix thoroughly. Spread in greased cookie sheet. Sprinkle chocolate chips over dough. Bake at 350° for 20 to 25 minutes. Take out of oven when done and drizzle caramel topping over bars. Let cool and cut.

CARROT BARS

Faye Vossberg

4 eggs, beaten until thick
2 C. sugar
1 C. oil
2 C. flour
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1/2 C. nuts, optional
3 small jars baby food carrots

ICING:
3 oz. cream cheese, softened
1/2 tsp. vanilla
3 C. powdered sugar
Hot water for consistency

Mix bar ingredients. Spread in greased 17x11x3/4" jelly roll pan. Bake at 350° for 30 minutes. Frost with cream cheese frosting.

CHERRY BARS

Laney Toenjes

1 C. margarine
1 1/3 C. sugar
4 eggs
3 C. flour
1 1/2 tsp. baking powder

1/2 tsp. vanilla
1/2 tsp. salt
1 tsp. almond flavoring
1 can cherry pie filling

Mix sugar, margarine and eggs. Beat well and add flour, baking powder and salt. Blend, add vanilla and flavoring. Divide dough into 2 equal portions. Spread 1 portion in an ungreased jelly roll pan. Spread pie filling over dough. Drop remaining spoonfuls of dough over cherry filling. Bake at 350° for 30 to 45 minutes. Do not let get too brown. Cool. Drizzle with powdered sugar glaze.

CHERRY BARS

Marian Melcher

1 C. flour
1/4 C. powdered sugar

1/2 C. margarine

1/4 C. flour
1/2 tsp. baking powder
1/4 tsp. salt
3/4 C. sugar

2 beaten eggs
1/2 C. maraschino cherries
1/2 C. coconut
1/2 C. nuts

Mix first three ingredients to make a crust. Press into an 8x12" pan. Bake at 350° for 10 minutes. Mix together the rest of the ingredients and spread over crust. Bake at 350° for 30 to 40 minutes. Frost with powdered sugar icing. Makes a nice holiday bar.

TEXAS CHOCOLATE BARS

Ethel Sperr

2 C. sugar
2 C. flour
2 sticks margarine
4 T. cocoa
1 C. water

1/2 C. sour milk (add 1 tsp.
vinegar to sweet milk)
1 tsp. soda
1 tsp. vanilla
2 beaten eggs

Mix sugar and flour well. Bring margarine, cocoa and water to boil. Pour over sugar and flour and mix well. Mix rest of ingredients and add to hot mixture. Spread on greased cookie or jelly roll pan. Bake at 350° for 25 minutes. Frost while warm.

FROSTING:

1 stick margarine
4 T. cocoa
6 T. milk

2 C. powdered sugar
1 tsp. vanilla

Time may heal wounds, but it doesn't do anything for wrinkles.

CHOCOLATE CHIP BARS

Rondalyn Brase

1 C. brown sugar	1/2 tsp. salt
1/2 C. sugar	1 1/2 C. flour
2/3 C. oil	1 1/2 tsp. baking powder
2 eggs	1 C. chocolate chips
1 tsp. vanilla	

Beat eggs until thick. Gradually add sugar and beat until well blended. Add oil and vanilla; mix. Add dry ingredients and mix well. Add chips. Put in greased 9x13" pan. Bake at 350° for 25 minutes.

CHOCOLATE CHIP CHEESE BARS

Anita Hardy

1-18 oz. tube refrigerated chocolate chip cookie dough	1-8 oz. pkg. cream cheese, softened
	1/2 C. sugar
	1 egg

Cut cookie dough in half. For crust, press 1/2 the dough into greased 9" square baking pan. Beat cream cheese, sugar and egg until smooth. Spread over crust. Crumble remaining dough over the top. Bake at 350° for 35 to 40 minutes or until a toothpick inserted near the center comes out clean. Cool. Refrigerate leftovers.

CHOCOLATE MARSHMALLOW BARS

Lorraine Sherburne

MELT TOGETHER:

2 C. chocolate chips	1/2 C. margarine
1 C. peanut butter	

Butter 9x13" pan. Line with miniature marshmallows. Pour mixture over marshmallows.

CHOCOLATE REVEL BARS

Flora DeWit

- | | |
|------------------|----------------------------|
| 1 C. butter | 2 1/2 C. flour |
| 2 C. brown sugar | 1 tsp. soda |
| 2 eggs | 1 tsp. salt |
| 2 tsp. vanilla | 3 C. quick cooking oatmeal |

Combine these ingredients together and set aside. Put the following ingredients in a double boiler.

- | | |
|-------------------------------------|-----------------------|
| 12 oz. pkg. milk chocolate chips | 2 T. butter |
| 15 oz. can sweetened condensed milk | 1/2 C. nuts, optional |
| 1/4 tsp. salt | 2 tsp. vanilla |

Melt this together. Spread 2/3's oatmeal mixture on a 15x10" pan (cookie sheet). Cover with chocolate mixture. Dot with remaining oatmeal. Bake at 350° for 25 to 30 minutes.

CRESCENT SWEET ROLLS

Joyce Lubben

- | | |
|-------------------------------|-------------------------|
| 2-8 oz. cans crescent rolls | 1 tsp. vanilla |
| 1 C. sugar | 3 T. orange juice |
| 16 oz. cream cheese, softened | 1 1/2 C. powdered sugar |
| 1 egg, beaten | |

Press 1 can crescent rolls in bottom of 9x13" pan, sealing perforations. Cream sugar, cream cheese, egg and vanilla in bowl until light and fluffy. Spread over rolls in pan. Top with remaining rolls, sealing edges. Bake at 350° for 30 minutes. Cut into squares. Drizzle warm rolls with powdered sugar and orange juice mixture.

It is good to let a little sunshine out as well as in.

DIABETIC BARS

Margaret Schuldt

- | | |
|-------------------------------|--------------------|
| 1/2 C. raisins | 1 C. flour |
| 1/2 C. dates, cut into pieces | 1 tsp. baking soda |
| 1/2 C. prunes, chopped | 1/4 tsp. salt |
| 1 C. water | 1/2 tsp. cinnamon |
| 1 stick oleo | 2 eggs |
| 1 tsp. vanilla | 1/2 tsp. nutmeg |

Cook the fruits in the water for 5 to 8 minutes. Add the margarine and vanilla and set aside to cool. Add eggs to above. Stir dry ingredients together. Add to fruit. Stir well. Grease pan. Bake at 350° for 25 to 30 minutes.

Optional: 1/2 cup chopped nuts. Use a 7x11" pan or 8x8" pan. Keep leftover frozen. The pan I use to cook fruit I use as my mixing bowl. Nothing is easier than this.

HO HO BARS

Joyce Lubben

BASE:

- 1/2 C. melted oleo
- 1/2 C. oil
- 1 C. water
- 2 eggs
- 3 T. cocoa
- 1 tsp. baking soda
- 2 C. sugar
- 2 C. flour
- 1/2 C. sour milk

FILLING:

- 1 C. sugar
- 1 C. Crisco
- 1/2 C. milk
- 1 T. water
- 1 tsp. vanilla
- 1 C. powdered sugar

FROSTING:

- 1 C sugar
- 1/2 C. milk
- 6 T. oleo
- 1 1/4 C. chocolate chips

Combine all ingredients for base and bake in 10x15" pan for 20 minutes at 350°.

FILLING: Put sugar, Crisco, milk, water and vanilla in bowl. Beat 5 minutes. Add powdered sugar and mix well. Spread on cooled base.

FROSTING: Bring sugar, milk and margarine to boil. Boil 1 minute. Remove from heat and add chocolate chips. Beat until thick. Cool and carefully frost bars.

MAGIC COOKIE BARS

Barb DeGroot

- 1/2 C. (1 stick) margarine or butter
- 1 1/2 C. graham cracker crumbs

- 1-14 oz. can sweetened condensed milk
- 2 C. (12 oz.) chocolate chips
- 1 1/3 C. flaked coconut
- 1 C. chopped nuts

Preheat oven to 350°. In 13x9x2" pan, melt butter in oven. Sprinkle crumbs over margarine, pour sweetened condensed milk evenly over crumbs. Layer evenly with remaining ingredients. Press down firmly with fork. Bake 25 minutes or until lightly browned. Cool, cut into bars. May substitute 1 cup (6 ounces) butterscotch chips for 1 cup chocolate chips, if desired.

MISSISSIPPI MUD BARS

Marcene Mueller

- 2 C. sugar
- 1 C. oleo
- 3 T. cocoa
- 4 eggs
- 1 tsp. vanilla
- 1 1/2 C. flour
- 1 C. coconut

- 1 C. nuts
- Miniature marshmallows

FROSTING:

- 6 T. oleo
- 1 1/2 C. sugar
- 6 T. milk

Microwave for 5 minutes, then add 1/2 cup chocolate chips. Stir until smooth. Mix sugar, oleo and cocoa together. Add eggs one at a time, then add vanilla, flour, coconut and nuts. Spread in 9x13" greased pan. Bake at 350° for 20 minutes. Remove from oven and cover with miniature marshmallows. Return to oven for 5 more minutes and spread with a knife dipped in water.

Better to let 'em wonder why you didn't talk than why you did.

MONSTER BARS

Lois Anderson

1 stick margarine, soft
1 C. brown sugar
1 C. white sugar
1 1/2 C. peanut butter
3 eggs
2 tsp. vanilla

2 tsp. soda
4 1/2 C. oatmeal
1 C. chocolate chips
3/4 to 1 C. M&M's
1/2 C. nuts

Mix in order. Put in greased jelly roll pan. Dough will be stiff. Do not overbake. Bake at 350° for 15 minutes or until lightly browned. After cool, cut into bars.

No flour in this recipe.

MONSTER BARS

Ethel Sperr

1 stick soft margarine
1 C. brown sugar
1 C. white sugar
1 1/2 C. peanut butter
3 eggs
1 tsp. vanilla

2 tsp. soda
4 1/2 C. oatmeal
3/4 C. chocolate chips
1/2 C. nuts
1/2 C. M&M's

Mix in order. Put in jelly roll pan. Dough will be stiff. Do not overbake. Bake at 350° for 15 minutes.

No flour in this!

If you must strain your eyes, do it looking on the bright side.

OATMEAL BARS

Faye Vossberg

- | | |
|------------------------|--------------------|
| 1 C. quick oatmeal | 2 eggs, beaten |
| 1/2 C. margarine | 1 1/2 C. flour |
| 1 1/4 C. boiling water | 1 tsp. baking soda |
| 1 C. brown sugar | 3/4 tsp. salt |
| 1 C. white sugar | 1 tsp. cinnamon |

Pour boiling water over margarine and oatmeal. Let stand 20 minutes. Mix sugar and eggs. Sift in dry ingredients. Mix well. Add to oatmeal mixture. Bake at 350° for 40 minutes in small jelly roll pan.

FROSTING:

- | | |
|-------------|-----------------|
| 1 C. sugar | 12 T. margarine |
| 1/2 C. milk | 1 C. raisins |
| 2 T. flour | 1 C. coconut |

Bring ingredients to a boil and cook for 3 minutes. Add 2 teaspoons vanilla. Let cool and beat in 1 cup powdered sugar. Spread on cooled bars.

PEANUT BUTTER FINGERS

Ethel Sperr

CREAM:

- 1/2 C. margarine or butter
- 1/2 C. sugar
- 1/2 C. brown sugar

BLEND:

- 1 unbeaten egg
- 1/3 C. peanut butter
- 1/4 tsp. salt
- 1/2 tsp. soda
- 1/2 tsp. vanilla

Stir in 1 cup flour and 1 cup oatmeal. Put in greased 9x13" pan. Bake at 350° for 20 to 25 minutes. Sprinkle with 1 cup chocolate chips. Let stand 5 minutes. Spread. Mix 1/2 cup powdered sugar, 1/4 cup peanut butter and 2 to 4 teaspoons milk. Spread over chocolate chips.

Ideas are funny little things, they don't work unless you do.

PECAN PIE BARS

Deb Otto

CRUST:

3 C. flour
1/2 C. sugar
1 C. margarine or butter
1/2 tsp. salt

FILLING:

4 eggs, slightly beaten
1 1/2 C. Karo corn syrup
(1/2 C. dark, 1 C. light)
1 1/2 C. sugar
3 T. melted margarine
1 1/2 tsp. vanilla
2 1/2 C. chopped pecans

Grease bottom and sides of 15x10x1" baking pan. Prepare crust in large bowl with mixer at medium speed. Beat flour, sugar, butter and salt until mixture resembles coarse crumbs. Press firmly and evenly into pan. Bake at 350° for 20 minutes. While crust is baking, prepare filling. In large bowl, stir eggs, corn syrup, margarine and vanilla until blended; stir in pecans. Spread evenly over hot crust. Bake in 350° oven for 25 minutes. Makes 48 bars.

PUMPKIN BARS

Rondalyn Brase

2 C. sugar
1 C. vegetable oil
4 eggs
2 C. pumpkin

2 C. flour
2 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon

Mix ingredients and pour into 13x17" greased pan. Bake 20 to 25 minutes in 350° oven.

FROSTING:

3 1/2 C. powdered sugar
4 oz. cream cheese
1 tsp. vanilla

1/2 stick margarine
1/4 C. milk

Mix and spread over cooled bars. Milk and powdered sugar amount may vary to get right thickness.

PUMPKIN PIE BARS

Lynette Praisner

- | | |
|----------------------------------|-----------------------------------|
| 2/3 margarine, softened | 1-14 oz. sweetened condensed milk |
| 1 C. sugar | 1/4 C. molasses |
| 1 3/4 C. flour | 2 eggs, beaten |
| 1 1/2 C. walnuts, finely chopped | 2 tsp. pumpkin pie spice |
| 1-16 oz. can pumpkin | 2 tsp. vanilla |

Mix margarine and sugar. Stir in flour and walnuts until mixture is crumbly. Reserve 3/4 cup crumbs for topping. Press remaining mixture on bottom of 15 1/2x10 1/2" pan. Bake at 350° for 15 to 18 minutes until lightly browned. Mix pumpkin, condensed milk, molasses, eggs, pie spice and vanilla. Pour over baked crust, sprinkle with reserved crumbs. Bake 25 to 30 minutes or until set. Cool. Store covered in refrigerator.

PUMPKIN PIE SPICE:

- | | |
|-----------------|-----------------|
| 1 tsp. cinnamon | 1/4 tsp. cloves |
| 1/2 tsp. ginger | |

Mix and use in place of 2 teaspoons pumpkin pie spice.

PUMPKIN OR CARROT BARS

Ethel Sperr

- | | |
|-----------------|---|
| 4 eggs, beaten | 1 1/2 C. Crisco oil |
| 2 C. sugar | 2 1/2 C. flour |
| 2 tsp. soda | 3 small baby food jars (carrots or pumpkin) or 1 1/2 C. |
| 2 tsp. cinnamon | 1/2 C. nuts, optional |
| 1 tsp. salt | |

Combine in order. Put in greased jelly roll pan in 350° oven for 30 to 40 minutes.

FROSTING:

- | | |
|------------------------------------|---------------------------|
| 3 1/2 C. powdered sugar | 1-8 oz. pkg. cream cheese |
| 1/2 C. butter, melted or margarine | 1 tsp. vanilla |

Mix well.

GRANDMA'S RAISIN BARS

Deb Otto

- | | |
|------------------|-----------------------------|
| 1 tsp. soda | 1 3/4 C. packed brown sugar |
| 1 3/4 C. oatmeal | 1 C. oleo, softened |

Mix together and reserve 1/2 of mixture for to Press 1/2 of mixture into bottom of 9x13" pan and bake at 350° for 15 minutes.

- | | |
|----------------------|-----------------|
| 4 egg yolks | 2 C. sour cream |
| 1 1/2 C. white sugar | 2 C. raisins |
| 3 T. cornstarch | |

Mix together and bring to a medium boil. Pour over baked crust and put other 1/2 of oatmeal mixture on top of raisin mixture. Bake for 15 minutes at 350°.

RAISIN-CONDENSED MILK BARS

Kathy Henrichs

- | | |
|---------------------------------|--------------------------|
| 2 C. raisins | 1 1/2 tsp. vanilla |
| 14 oz. sweetened condensed milk | 1 C. flour |
| 1 T. lemon juice | 1/2 tsp. soda |
| 1 1/3 C. brown sugar | 1/4 tsp. salt |
| 1 C. margarine or butter | 2 1/2 C. rolled oats |
| | 1 1/2 C. chopped walnuts |

Heat oven to 375°. Grease 9x13" pan. In saucepan, combine raisins, milk and lemon juice. Cook over medium heat, stirring constantly, just until begins to bubble. Cook slightly, combine butter, brown sugar and vanilla. Beat until light and fluffy. Add flour, soda and salt. Mix well. Stir in oats and nuts. Save 2 cups for topping. Press remaining oat mixture into greased pan. Spread raisin mixture to within 1/2" of edges. Sprinkle with reserved oat mixture. Press lightly. Bake at 375° for 25 to 30 minutes. Cool completely, cut into 48 bars.

It is not he who has little, but he who wants more who is poor.

RHUBARB DREAM BARS

Faye Vossberg

2 C. flour	2 C. sugar
3/4 C. powdered sugar	1/2 C. flour
1 C. butter or margarine	4 C. chopped rhubarb
4 eggs, beaten	

Mix together 2 cups flour, powdered sugar and butter. Press into jelly roll pan. Bake at 350° for 15 minutes. Blend together eggs, sugar, 1/2 cup flour and rhubarb. Pour over crust. Bake at 350° for 45 minutes. Cool and cut into bars.

ZUCCHINI BARS

Lois Anderson

1 1/4 C. sugar	2 tsp. baking powder
1 C. oil (or 1/2 C. unsweetened applesauce and 1/2 C. oil)	1 tsp. soda
3 eggs	1 tsp. vanilla
2 C. flour	1/2 tsp. burnt sugar flavoring
1 1/2 tsp. cinnamon	2 C. shredded zucchini
1 tsp. salt	1/3 C. raisins, cooked, drained
	1/2 C. chopped nuts, optional

Beat together sugar, oil, eggs in large bowl. Add dry ingredients, vanilla and burnt sugar flavoring. Beat 1 to 2 minutes. Fold in zucchini, nuts and drained raisins. Mix well. Pour in greased 15x10" jelly roll pan. Bake at 350° for 15 to 20 minutes. Frost with cream frosting, after cake has cooled.

FROSTING:

1/2 C. soft oleo	2 1/2 C. powdered sugar
1/4 tsp. almond extract	1-3 oz. pkg. cream cheese, softened
1/4 tsp. butter flavoring	
2 tsp. vanilla	

Mix all together. Spread on the bars.

I use black walnuts, ground fine and put in the batter and black walnut extract in frosting. I have put mini-chocolate chips and English walnuts on top – omit frosting.

FUNERAL ZUCCHINI BARS

Mildred Rieman

1 1/4 C. sugar
1 C. oil
3 eggs
2 C. flour
1/2 tsp. cinnamon
1/2 tsp. salt
2 tsp. baking soda

1/4 tsp. baking powder
1 tsp. vanilla
2 C. grated zucchini
1 small grated carrot
3/4 C. oatmeal, quick
Raisin or nuts, optional
1/4 tsp. black walnut flavor,
optional

Beat together sugar, oil and eggs in large bowl. Beat in flour, cinnamon, salt, baking soda and baking powder and vanilla until well mixed. Fold in zucchini, carrot and oats. Mix well. Pour in 15x10x1" pan or cookie sheet with sides. Bake at 350° for 15 to 20 minutes. Cool bars and frost.

CARAMEL FROSTING:

1 C. brown sugar
1/4 C. milk

1/3 C. margarine

Cook 2 minutes on full boil. Cool a bit and add 2 cups powdered sugar and 1 teaspoon vanilla with a shake of salt. Good for funerals.

Smiles are like the sunshine

They freshen up our day,

They tip the pearls of life with light

And drive our cares away.

ZUCCHINI BARS

Ethel Sperr

2 C. sugar
1 C. oil
4 eggs

2 C. peeled and shredded
zucchini
1 tsp. vanilla

Mix above ingredients, then add:

2 C. flour
1 tsp. soda
1 tsp. baking powder

1 tsp. salt
1 C. nuts or maraschino
cherries, optional

Bake in brownie pan at 350° for 35 to 40 minutes.

FROSTING:

3 oz. cream cheese, softened
1 stick oleo, softened
1 tsp. vanilla

1 tsp. milk
2 C. powdered sugar

Combine and beat until well blended. Very good even without the frosting.

APPLE CAKE

Ethel Sperr

Mrs. Lawrence Wubben

1 1/2 C. flour
1/2 C. sugar
2 tsp. baking powder
1/4 C. margarine, softened

1/4 tsp. salt
1 egg, beaten (put in cup, add
milk to make 1 C.)

Mix dry ingredients. Add margarine and egg mixture. Mix well. Put lots of apples, peeled and sliced, in bottom of greased 9x13" pan. Put batter on top. Top with 1 cup sugar, 1 tablespoon flour, 2 tablespoons butter and 1 teaspoon cinnamon. Mix well. Bake at 350° for 30 to 40 minutes or until light brown. Can use fresh or frozen apples.

RAW APPLE CAKE

Margaret Schuldt

1/2 C. shortening	1/2 tsp. cloves
1/2 C. sugar	1 tsp. soda
2 eggs	3 C. chopped raw apple
1 1/2 C. flour	1/2 C. chopped nuts
1 tsp. cinnamon	1 tsp. vanilla
1 tsp. nutmeg	

Cream shortening and sugar; add eggs. Beat well. Sift flour, spices and baking soda; add apples and nuts and vanilla. Mix well. Put in 9x13" greased and floured pan and bake for 35 minutes at 350°. Serve warm with favorite topping.

BANANA CAKE

Rondalyn Brase

1 1/2 C. sugar	1 tsp. soda
1/2 C. butter or margarine	1 tsp. baking powder
4 T. sour cream	1 C. bananas, mashed
2 eggs	1 1/2 C. nuts
2 C. flour	

Cream butter, sugar, eggs; add sour cream and beat well. Add dry ingredients to mixture; add bananas and nuts. Bake at 350° for 30 to 40 minutes. Frost with cream cheese frosting.

BANANA CAKE

Marian Melcher

1 1/2 C. sugar	1/2 tsp. salt
3/4 C. margarine	2 C. flour
1 C. mashed bananas	1 tsp. soda
1/2 C. sour milk	1 tsp. baking powder
1 tsp. vanilla	1/2 C. nuts
2 eggs	1 C. coconut

Mix in order given. Pour in greased 9x13" pan. Bake at 350° for 25 to 30 minutes. Frost with favorite icing.

Can be made into bars by using a 10x15" pan.

BETTER THAN SEX CAKE

CAKE Joyce Lubben

1 chocolate cake mix
1 can sweetened condensed
milk

1 C. caramel ice cream topping
Cool Whip
1 C. Heath bar or toffee bits

Bake cake as directed. When cooled, mix condensed milk and caramel topping. Poke cake with holes and pour mixture over top slowly to absorb in. When completely cool, top with Cool Whip and sprinkle with bits.

REESE'S PEANUT BUTTER BROWNIE CUPCAKES

Lynette Pruisner

1 pkg. brownie mix

Reese's peanut butter cups
(miniatures)

Mix brownie mix according to package directions. Pour in foil-lined muffin tins. Place one miniature peanut butter cup in middle of brownie cupcake. Push down in dough. Bake at 350° for 20 minutes. It is important you use foil cupcake liners.

CHAMPAGNE CAKE

Jan Nelson

1-1 lb. 2 1/2 oz. pkg. Duncan
Hines yellow cake mix
1-3 1/2 oz. pkg. instant vanilla
pudding mix
4 eggs, beaten
1/2 C. oil
1 C. champagne

1 tsp. nutmeg
Strawberry pie glaze (I use
Junket – strawberry Danish
Dessert)
2 C. fresh strawberries, cut up
2 C. whipping cream
3 T. sugar

Preheat oven to 350°. Combine cake mix, pudding mix, beaten eggs, oil and champagne and nutmeg in a large bowl. Beat until well blended. Pour into two greased wax paper-lined 9" round pans or a 9x13" pan. Bake 30 to 35 minutes. Cool. Make strawberry pie glaze – a little cinnamon while cooking. Cool and add strawberries. Whip cream to soft peaks. Add sugar. Beat in gently.

For layer cake: Remove cake from pans and cool. Spread whipping cream generously on top of first layer. Cover with second layer. Spread remaining cream on top and sides. Top with strawberry glaze.

For 9x13" cake: Frost cake with cream. Top with strawberry glaze. Refrigerate or keep in a cool place.

CHOCOLATE CAKE

Fannie Albrecht

1/2 C. shortening	2 C. sour milk
6 T. cocoa	2 C. (scant) flour, sifted
2 C. sugar	2 tsp. baking soda
2 eggs	1 tsp. salt

Put first two items in pan on low heat; stir together while they melt. Cool slightly. Add sugar and eggs. Beat well. Add sour milk and other items. This will make a thin batter and moist cake. Bake at 350° for 40 minutes. Take out of oven immediately, cover with large marshmallows cut in half. Return to oven and bake until they puff (couple minutes). Let cool. Can frost when cool with chocolate frosting.

CHOCOLATE CAKE

Margaret Schuldt

1 C. flour	1/4 tsp. salt
1 C. sugar	1 tsp. soda
1/4 C. cocoa	

Sift above together.

1 C. sour cream	1 tsp. vanilla
2 eggs	1/2 C. nuts, optional

Put sour cream, eggs and vanilla into mixing bowl. Sift dry ingredients into bowl. Beat all together well. Add nuts and put into 8x11" greased and floured baking pan. Place into 350° oven for about 25 minutes. When it smells good, it's usually ready to come out of oven.

The door to the human heart can be opened only from the inside.

MOM'S CHOCOLATE CAKE

Nancy Ramige

2 sticks margarine	2 eggs, beaten
1 C. water	1/2 C. buttermilk
4 T. cocoa	1/2 tsp. salt
2 C. sugar	1 tsp. soda
2 C. flour	1 tsp. vanilla
	24 large marshmallows

Bring margarine, water and cocoa to a boil in a saucepan and pour over the sugar and flour. Mix well and add eggs, buttermilk, salt, soda and vanilla. Pour into a greased jelly roll pan and bake at 350° for approximately 25 minutes. While cake bakes, mix in a small saucepan:

1/4 C. margarine	3 T. milk
3 T. cocoa	

Cook until it just starts to boil and then stir in 1 cup powdered sugar and 1 teaspoon vanilla. When cake is done, place 24 large marshmallows on top and return to the oven for a few minutes (watch carefully). Remove from oven and gently push down softened marshmallows with a knife and then drizzle frosting over the marshmallows.

EASY CHOCOLATE CAKE

Barb St. John

2 C. sugar	1 tsp. salt
2/3 C. vegetable oil	2 tsp. baking soda
2 C. cold water	6 T. cocoa
2 tsp. vinegar	3 C. flour
2 tsp. vanilla	

Preheat oven to 350°. Combine flour, sugar, cocoa, salt and baking soda in mixing bowl. Add oil, water, vinegar and vanilla. Mix until batter is smooth and well blended. Pour into greased 9x13" pan. Bake 35 minutes.

CHOCOLATE SHEET CAKE

Gloria DeGroot

2 sticks oleo
1 C. water
2 C. sugar
2 C. flour
3 T. cocoa

2 beaten eggs
1 tsp. soda dissolved in 1/2 C.
milk mixed with 1 tsp. vinegar
1 tsp. vanilla
1/2 tsp. salt

Preheat oven to 350°. Bring to a boil the oleo and water. Sift together sugar, flour and cocoa. Add oleo and water to dry ingredients. Add eggs, soda dissolved in milk, vanilla and salt. Mix well. Bake 20 minutes in deep cookie sheet. Frost while warm.

FROSTING: Melt 1 stick oleo with 5 tablespoons milk. Pour over 1 box powdered sugar sifted with 3 tablespoons cocoa. Add 1 teaspoon vanilla and mix. If too thick, add 1/4 to 1/2 teaspoon more milk.

WET CHOCOLATE CAKE

from Bernie Lehman
by Joyce Lubben

2 C. sugar
2 C. flour
1 C. cocoa
2 tsp. soda
1/2 tsp. salt

1/3 C. oil
2 eggs
2 tsp. vanilla
2 C. water

Mix dry ingredients in bowl and add oil, eggs, vanilla and water. Mix well. Bake at 350° for 35 minutes.

COLD WATER CHOCOLATE CAKE

Cecile Rediske

1 1/2 C. sugar
1/2 C. Crisco
1 tsp. vanilla
2 eggs
1 1/2 C. flour

1/2 C. cocoa
1 tsp. baking powder
1/8 tsp. salt
1 tsp. soda
1 C. cold water

Cream together sugar and shortening. Add salt and vanilla. Beat in eggs. Sift together flour, cocoa, baking powder and soda. Then alternately add flour mixture and water. Grease and flour pan. Bake at 350° for 45 minutes.

CHOCOLATE CHIP CAKE

Nancy Ramige

- | | |
|-----------------------|----------------------|
| 2 C. brown sugar | 1 tsp. salt |
| 1/2 C. soft margarine | 1 tsp. baking soda |
| 2 C. flour | 1 tsp. vanilla |
| 1 egg | 1 C. chocolate chips |
| 1 C. milk | |

Mix sugar, flour and margarine together. Save 1 cup for topping. Add egg, milk, salt, soda and vanilla. Pour into a greased 9x13" pan. Sprinkle with topping and then chocolate chips. Bake at 350° for 30 to 35 minutes.

CHOCOLATE CHIP CAKE

Flora DeWit

- | | |
|--------------------------------------|-----------------------------------|
| 1 yellow cake mix | 1/4 C. water |
| 1 small pkg. instant vanilla pudding | 8 oz. sour cream |
| 4 eggs | 1 C. chocolate chips |
| 1/2 C. oil | 1 square baking chocolate, shaved |

Mix all ingredients together adding the shaved chocolate and chocolate chips last. Pour into a bundt pan and bake in 350° oven for 45 minutes.

EARTHQUAKE CAKE

Mary Strauser

- | | |
|--|----------------------|
| 1 C. chopped walnuts | 8 oz. cream cheese |
| 1 C. coconut | 1/2 C. margarine |
| 1 German chocolate cake mix (prepared per pkg. directions) | 1 lb. powdered sugar |
| | 1 tsp. vanilla |

Place chopped nuts and coconut into greased 9x13" pan. Pour prepared cake mix over nut mixture. Cream together softened cream cheese and margarine. Add powdered sugar and vanilla. Drop teaspoons of mixture onto cake mix. Bake at 350° for 40 to 50 minutes or until done.

Our bodies change but our emotions never grow old.

FUDGE PUDDING CAKE

Cecile Rediske

3/4 C. sugar	2 T. cocoa
1 T. softened butter or margarine	1 tsp. baking powder
1/2 C. milk	1/4 tsp. salt
1 C. flour	1/2 C. chopped walnuts

TOPPING:

1/2 C. sugar	1/2 C. cocoa
1/2 C. packed brown sugar	1 1/4 C. boiling water

In mixing bowl, beat sugar, butter and milk. Combine flour, cocoa, baking powder and salt; stir into sugar mixture. Add walnuts. Pour into greased 9" square baking pan. For topping, combine sugars and cocoa; sprinkle over batter. Pour water over all. DO NOT STIR! Bake at 350° for 30 minutes. Cool 10 minutes. Spoon some of the fudge sauce over each serving; top with ice cream, if desired. Makes 9 servings.

JELLO CAKE

Pam Reints

1 box white cake mix	1 large pkg. strawberry jello
1 large carton Cool Whip	

Prepare cake according to directions on box; bake. Immediately after removing from oven, poke cake full of holes with an ice pick or chop stick. Mix jello with hot water only. Pour jello over cake, allowing it to soak in. Let cake cool. Top with Cool Whip. Garnish with fresh strawberries or candied confetti.

There is no right way to do the wrong thing.

MAHOGANY CHIFFON CAKE

Eileen Berends

3/4 C. boiling water
1/2 C. cocoa
1 3/4 C. flour
1 3/4 C. sugar
1 1/2 tsp. soda
1 tsp. salt

1/2 C. salad oil
7 unbeaten egg yolks
2 tsp. vanilla
7 egg whites
1/2 tsp. cream tartar

Combine boiling water and cocoa. Let cool. Sift together flour, sugar, soda and salt. Make a well in dry ingredients and add unbeaten egg yolks, salad oil, vanilla and cooled cocoa mixture. Beat until smooth. Beat egg whites and cream of tartar until very stiff. Gradually fold in egg yolk mixture into egg whites. Bake at 325° for 65 to 70 minutes in angel food pan with oven rack on lowest level.

MANDARIN ORANGE CAKE

Barbara Kuethe

1 egg
1 C. flour
1/2 tsp. salt
1 C. sugar

1 tsp. baking soda
1 tsp. vanilla
1 small can mandarin oranges,
drained

Combine all of above. Beat 2 to 3 minutes. Spray 8" square pan. Pour batter into pan. Bake at 350° until done. For 9x13" pan, double recipe but not topping.

TOPPING: Combine 3/4 cup brown sugar, 3 tablespoons butter or stick oleo and 3 tablespoons milk. Bring to boil. As soon as you take cake out of oven, pour hot topping over hot cake.

MARSHMALLOW CAKE

Dorothy Shipman

2 1/2 C. flour
1 tsp. salt
2 tsp. baking powder
4 egg whites

2 C. sugar
2 tsp. vanilla
1 C. hot milk or water

Sift together the flour, salt and 1 1/2 cups sugar. Stir in the hot milk and beat until smooth. Beat the egg whites stiff and beat in the 1/2 cup sugar and baking powder and vanilla. Fold the egg whites into the batter. Bake in either loaf pan or layers at 350°.

MOON CAKE

Lois Anderson

1 C. water

1 stick oleo

Bring to a boil. Add 1 cup flour, cool slightly. Add 4 eggs, one at a time, beating well after each one. Bake at 400° for 25 minutes. When baking, it will look like moon crater. Put in sprayed 11x15" cookie sheet. When cool, add:

2 pkgs. instant vanilla pudding

1-8 oz. cream cheese

3 C. milk

Spread on cool cake. Refrigerate for 20 minutes. Top with 8 ounce container Cool Whip. Then drizzle chocolate syrup over all. Sprinkle with nuts, optional.

ORANGE CAKE

Jan Neal

1 pkg. yellow cake mix

TOPPING:

4 eggs

2 C. powdered sugar

3/4 C. 7-Up

1/2 C. orange juice

3/4 C. cooking oil

SECOND TOPPING:

1 pkg. orange jello (dry)

Cool Whip

Toasted almonds

Thoroughly mix cake mix, eggs, 7-Up, oil and jello. Bake in 9x13" pan for 30 minutes at 350°. While warm, punch holes in cake and drizzle orange juice/powdered sugar mixture over cake. To serve, top with Cool Whip and toasted almonds.

Kindness is becoming at any age.

ORANGE CREAM CAKE

Cecile Rediske

- | | |
|---------------------------|--------------------------------|
| 1 pkg. lemon cake mix | 1 C. boiling water |
| 1 env. unsweetened orange | 1 C. cold water |
| Kool-Aid | 1 C. cold milk |
| 3 eggs | 1 tsp. vanilla |
| 1 C. water | 1 pkg. instant vanilla pudding |
| 1/3 C. vegetable oil | 1 carton whipped topping, |
| 2 pkgs. orange gelatin | thawed |

In mixing bowl, combine cake and drink mixes, eggs, water and oil. Beat on medium speed 2 minutes. Pour into ungreased 13x9x2" baking pan. Bake at 350° for 25 to 30 minutes. Using a meat fork, poke holes in cake. Cool on wire rack 30 minutes. Meanwhile, in bowl dissolve 1 package of gelatin in boiling water, stir in cold water. Pour over cake and refrigerate for 2 hours. In a mixing bowl, combine milk, vanilla, pudding mix and remaining gelatin; beat on low for 2 minutes. Let stand 5 minutes. Fold in whipped topping. Frost cake. Refrigerate leftovers.

ORANGE LAYER CAKE

Bev Everson

- | | |
|----------------------|-------------------------------|
| 2 1/4 C. cake flour | 1/2 C. shortening |
| 2 tsp. baking powder | Grated rind of 1 orange |
| 1/4 tsp. salt | 1 C. liquid (1/4 unstrained |
| 1 1/2 C. sugar | orange juice and 3/4 C. water |
| 1/4 tsp. soda | or milk) |
| | 2 unbeaten eggs |

Sift dry ingredients into bowl. Add shortening and orange rind. Add 2/3 of liquid and beat with spoon for 2 minutes. Add remaining ingredients. Bake at 350° for 30 minutes. Frost with white fluffy frosting. Ovens vary. Check often.

Being young is a fault which improves daily.

PINEAPPLE CAKE

Barbara Kuethe

2 C. white sugar	1-20 oz. can crushed
2 C. flour	pineapple, juice and all
2 tsp. soda	3 eggs

Beat all of above together for 3 minutes. Spray 9x13" pan. Pour batter into pan. Bake at 350° for 40 to 45 minutes (may be less in your oven).

FROSTING:

8 oz. softened cream cheese	1 1/2 C. powdered sugar
1/2 stick softened oleo	

Beat. Spread on cool cake.

POPPY SEED CAKE

Deb Otto

1 yellow cake mix	1/4 C. oil
1 small pkg. vanilla instant pudding	1 C. water
	4 eggs

Mix together and pour into greased and floured bundt pan.

FILLING:

1/2 C. sugar	4 tsp. poppy seed
4 tsp. cinnamon	

Mix together and marble into cake mixture. Bake at 350° for 1 hour.

PUDDING CAKE

Monica Lursen

1 pkg. 2 layer cake mix	4 eggs
1 pkg. instant pudding mix	1/4 C. oil
1 C. water	

Combine all ingredients. Blend. Beat 2 minutes. Pour into greased and floured 10" bundt pan. Bake at 350° for 50 minutes. Cool 15 minutes. Remove from pan. Frost or drizzle icing as desired.

PUMPKIN-PECAN CAKE ROLL

Lois Anderson

- | | |
|-----------------------|----------------------------|
| 3 eggs | 1 tsp. ginger |
| 1 C. sugar | 1/2 tsp. salt |
| 3/4 C. flour | 1/2 tsp. ground nutmeg |
| 3/4 C. canned pumpkin | 1 tsp. lemon juice |
| 1 1/2 tsp. cinnamon | 1 C. finely chopped pecans |
| 1 tsp. baking powder | Confectioners' sugar |

Line a greased 15x10x1" baking pan with waxed paper and grease the paper; set aside. In mixing bowl, beat eggs for 5 minutes. Add the sugar, flour, pumpkin, cinnamon, baking powder, ginger, salt and nutmeg; mix well. Add lemon juice. Spread batter evenly in prepared pan, sprinkle with pecans. Bake at 375° for 15 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar (powdered sugar). Gently peel off wax paper. Roll up cake in towel jelly roll style, starting with a short side. Cool completely on a wire rack.

FILLING:

- | | |
|---|--------------------------|
| 2-3 oz. pkgs. cream cheese,
softened | 1 C. powdered sugar |
| 1/4 C. butter or oleo, softened | 1/2 tsp. vanilla extract |

In mixing bowl, combine the filling ingredients; beat until smooth. Unroll cake, spread filling over cake to within 1/2" of edges. Roll up again, place seam side down on a serving platter. Cover and refrigerate for at least 1 hour before serving. Yield: 12 servings.

PUMPKIN STREUSEL CAKE

Joyce Lubben

- | | |
|-----------------------|-------------------------|
| 1/2 C. brown sugar | 1/3 C. water |
| 1/2 C. chopped nuts | 3 eggs |
| 1 1/2 tsp. cinnamon | 1/2 can or 1 C. pumpkin |
| 1 pkg. spice cake mix | 1 tsp. baking soda |

Mix brown sugar, nuts and cinnamon, set aside. Mix cake mix, water, eggs, pumpkin and baking soda in large bowl. Spread half of cake mixture in 9x13" pan. Sprinkle with half of brown sugar mixture. Pour remaining cake mixture over this and then sprinkle with remaining brown sugar mixture. Bake 35 to 40 minutes at 350°.

DI'S RHUBARB CAKE

Deb Otto

- | | |
|----------------------|--------------------------------|
| 1 yellow cake mix | 2 C. whipping cream (2-1/2 pt. |
| 3 C. chopped rhubarb | boxes) |
| | 1 scant C. sugar |

Mix cake according to package directions. Sprinkle rhubarb over cake. Sprinkle sugar over rhubarb. Pour whipping cream over top of all. Bake at 350° for 50 to 60 minutes.

This is like an upside down cake.

RHUBARB UPSIDE DOWN CAKE

Gramma Hazel Neal

- | | |
|---------------------|----------------------|
| 4 T. melted butter | 1/2 tsp. vanilla |
| 1 C. brown sugar | 1 C. flour |
| 4 C. rhubarb | 1 tsp. baking powder |
| 2 egg yolks, beaten | 1/2 tsp. salt |
| 3 T. water | 2 egg whites |
| 1 C. sugar | |

Mix brown sugar and butter well and pat into 9x13" pan. Add rhubarb. Beat egg yolks, water and white sugar. Add sifted flour, baking powder, salt and vanilla. Mix well. Fold in stiffly beaten egg whites. Pour over rhubarb. Bake in preheated 375° oven for 40 minutes.

Yesterday is history,
Tomorrow is a mystery,
Today is a gift.

That's why we call it the Present.

RUBY RED CAKE

Lynn Rodenbeck

1/2 C. Crisco	2 C. cake flour
1 1/2 C. sugar	1 tsp. salt
2 eggs	1 C. buttermilk or sour milk
2 oz. red food coloring	1 tsp. soda
1 tsp. vanilla	1 T. vinegar
2 T. cocoa	

Cream together first five ingredients. Sift together dry ingredients and add alternately with buttermilk to creamed mixture. Beat well. Add soda mixed in vinegar. Fold in with spoon. Do not beat with mixer. Bake 30 minutes at 350° in two 8" or 9" round cake pans or 9x13" pan.

FROSTING:

1 C. milk	1 C. sugar
1/4 C. flour	1 C. butter
Salt (pinch)	

Mix first three ingredients in saucepan. Cook until thick and let cool. Beat sugar and butter (room temperature) until fluffy. Add cooled flour mixture and beat until fluffy.

SHORTCAKE

Dorothy B. Schwab

4 large eggs	1 C. milk
1/2 tsp. salt	2 T. butter
1 1/2 C. sugar	2 C. flour
1 tsp. vanilla	1 tsp. baking powder

Beat eggs, salt and sugar until light. In a saucepan, bring milk, butter and vanilla to a boil. Add flour and baking powder alternately with milk to egg mixture. Fold in with spoon. Bake in 9x13" pan at 350° for 30 minutes.

If you want to put the world right, start with yourself.

MAKE-AHEAD SHORTCAKE

Lorraine Sherburne

1-14 oz. loaf angel food cake,
cut into 1" slices
1/2 C. cold milk
1 small instant vanilla pudding
mix
1 pt. vanilla ice cream, softened

1-6 oz. strawberry gelatin
1 C. boiling water
2-10 oz. frozen sweetened
sliced strawberries (sliced
fresh strawberries, optional)

Arrange cake slices in a single layer in an ungreased 13x9x2" dish. In a mixing bowl, beat milk and pudding mix for 2 minutes or until thickened; beat in ice cream. Pour over cake. Chill. In a bowl, dissolve gelatin in boiling water; stir in frozen strawberries. Chill until partially set. Spoon over pudding mixture. Chill until firm. Garnish with fresh strawberries, if desired. Yields 12 servings.

TOP-ME-TWICE CAKE

Jan Neal

1 C. sugar
2 eggs
1 tsp. vanilla
1/2 tsp. pineapple flavoring
2 C. sifted flour
1 tsp. salt
1 tsp. soda
1-13 1/2 oz. can crushed
pineapple, undrained

FIRST TOPPING:

1/2 C. brown sugar
1/2 C. flaked coconut
1/2 tsp. burnt sugar flavoring
1/2 C. chopped pecans

SECOND TOPPING:

1/2 C. light cream or half and half
1/2 C. melted butter
1/2 tsp. vanilla

Combine sugar, eggs and flavorings. Beat 2 minutes on medium speed. Turn speed low. Add dry ingredients that have been sifted together. Add pineapple and beat on medium speed for 1 minute. Pour into greased 9x13" pan. Mix first topping and spread on top of cake. Bake at 350° for 45 to 50 minutes. Pour second topping on cake as soon as it comes out of oven.

Life is an exciting book, and every year starts a new chapter.

UGLY DUCKLING CAKE

Laney Toenjes

CAKE:

2 C. flour*
2 C. sugar*
2 tsp. baking soda*
1/8 tsp. salt*
2 eggs
1 can crushed pineapple with juice
1 tsp. vanilla
1 jar maraschino cherries, drained

ICING:

1 1/2 C. sugar
10 oz. evaporated milk
1 stick margarine
1 C. chopped pecans
1 C. coconut
1 tsp. vanilla

CAKE: Mix dry ingredients, add remaining ingredients. Pour into greased and floured cake pan (9x13"). Bake at 350° for 35 to 40 minutes.

ICING: In large saucepan, boil together the sugar, milk and margarine. Boil until thick, up to 10 minutes. Add nuts, coconut and vanilla. Boil 2 minutes longer. Pour over cake while icing is hot. Serve with a dollop of whipped cream.

*Instead of these ingredients, you may use 1 yellow cake mix.

WACKY CAKE

Glennis Smith

1 1/3 C. flour
1 C. sugar
3 T. cocoa
1 tsp. soda
1/2 tsp. salt

6 T. oil
1 T. vinegar
1 T. vanilla
1 C. cold water

Grease 8" cake pan. Sift dry ingredients into pan. Make 3 holes. Add a liquid to each hole and pour water over all. Mix with a fork. Bake at 375° for 45 minutes to 1 hour. Frost.

Happiness is being married to your best friend.

WILLARD'S CAKE

Nancy Ramige

CAKE:

2 1/2 C. flour	1/4 C. (2-1 oz. bottles) red
1 C. buttermilk	food coloring
1 1/2 C. vegetable oil	1 1/2 C. sugar
1 tsp. baking soda	1 tsp. cocoa
1 tsp. vanilla	1 tsp. white vinegar
	2 eggs

FROSTING:

1 1/3 sticks butter	2 C. powdered sugar
10 oz. cream cheese, softened	2 C. chopped pecans, optional

Mix all cake ingredients together with an electric mixer. Pour batter into three 8" round cake pans that have been greased and have a wax paper liner on the bottom of each pan. Bake at 350° for approximately 20 minutes or until toothpick test is clean. Cool cakes in pans for 10 minutes. Remove from pan after 10 minutes and place on rack to cool.

FROSTING: Cream butter, cream cheese and add powdered sugar. Mix until fluffy. Use to fill and frost cake when it is cool. (For Christmas, sprinkle frosted cake with green sugar. For Valentine's Day, bake the cake in heart shaped pans.)

BEAT-N-EAT FROSTING

David Cordes

3/4 C. sugar	1 egg white, unbeaten
1/4 tsp. cream of tartar	1/4 C. boiling water
1 tsp. vanilla	

Place sugar, cream of tartar, vanilla and egg white in small bowl. Mix well. Add boiling water to egg white mixture. Beat with electric mixer on high until mixture stands in stiff peaks. Makes 3 cups frosting.

I double this recipe for an angel food cake.

CHOCOLATE FUDGE ICING

Henerena Strauser

- | | |
|------------------|------------------|
| 1 C. sugar | 1/4 C. milk |
| 1/4 C. dry cocoa | 1/4 C. margarine |

Combine ingredients in saucepan. Bring to boil and boil for 1 minute. Let cool to room temperature, stirring occasionally. When begins to thicken, work quickly, pour onto cake and spread.

CREAM FROSTING

Darlene Smith

- | | |
|--------------------|---------------------|
| 8 oz. cream cheese | 1 tsp. vanilla |
| 1/4 C. margarine | 2 C. powdered sugar |

Mix cream cheese, margarine, vanilla. Add powdered sugar until smooth. Good for carrot cake or any cake.

SMOOTH 'N CREAMY FROSTING

Kelli Kramer

- | | |
|--|-------------------|
| 1 pkg. (4 serving size) vanilla
instant pudding | 1 C. cold milk |
| 1/4 C. powdered sugar | 1-8 oz. Cool Whip |

Combine pudding, sugar and milk. Mix until well blended. Fold in Cool Whip. Spread on cooled cake. Makes about 4 cups or enough for two 9" layers. May use any flavored pudding mix.

WHITE FROSTING

Kirsten Ramige

- | | |
|---|----------------|
| 1/4 C. margarine, softened at
room temp. | 2 tsp. vanilla |
| 2 C. powdered sugar | 3 to 4 T. milk |

Cream margarine and mix in powdered sugar and vanilla. Mix 1 tablespoon of milk in at a time until creamy. Use frosting to top a cake, cinnamon rolls, etc.

WHITE FROSTING

Dorothy Shipman

1 C. sugar
1/3 C. water
1/4 tsp. cream of tartar

1 T. light corn syrup
Salt
2 egg whites

Bring the first five ingredients to a boil. Add to the 2 slightly beaten egg whites and beat for 7 minutes. Add vanilla.

WHITE FLUFFY FROSTING

Bev Everson

5 T. flour
1 C. milk

1 C. shortening (1/2 butter)
1 C. sugar
1/4 tsp. salt

Cook flour and milk to very thick paste, stirring constantly. Cool to lukewarm. Cream shortening, sugar and salt and beat with beater until fluffy. Beat in paste. Fold in 1/2 cup nuts and 1 teaspoon vanilla.

CHOCOLATE CHIP COOKIE STICKS

Lois Anderson

1/2 C. vegetable oil
1/2 C. white sugar
1/2 C. brown sugar
1 tsp. vanilla
1 egg

1 1/2 C. flour
1/2 tsp. salt
1 C. chocolate chips
1/2 C. chopped walnuts

In mixing bowl, combine oil, sugars, egg and vanilla. Mix well. Combine flour, soda and salt, gradually add to sugar mixture. Divide dough in half. On greased cookie sheet, shape each portion into 15x3" rectangle, about 3" apart. Sprinkle chocolate chips and nuts over dough. Press lightly. Bake at 375° for 6 to 7 minutes. Bake for a more crispier cookie, about 8 or 9 minutes.

A smile is a curve that can set a lot of things straight.

BENA'S CHOCOLATE CHIP COOKIES

Laney Toenjes

1 C. brown sugar
1 C. white sugar
1 C. margarine
2 eggs
1 tsp. vanilla

2 C. flour
3 C. oatmeal
1/2 tsp. baking soda
1 tsp. salt
1 C. chocolate chips

Cream together the brown sugar, white sugar and margarine. Add the eggs and vanilla. Mix. Add the remaining ingredients and mix. Add the chocolate chips last. This is a very firm dough and you may need to add the chips by hand. Bake at 350° for 12 to 14 minutes.

GRANDMA SCHWAB'S CHOCOLATE CHIP COOKIES

Barb DeGrootte

3/4 C. brown sugar
3/4 C. white sugar
2 C. flour
2 C. oatmeal
3/4 tsp. salt
1 C. shortening

2 eggs
1 tsp. vanilla
3 T. boiling water
1 1/4 tsp. baking soda
Chocolate chips
Nuts, optional

Cream shortening and eggs together. Dissolve soda in boiling water. Add sugar, dissolved soda, salt, vanilla and mix well. Add 1 cup oatmeal and 1 cup flour, mix. Add chips and last cup oatmeal. Use last cup flour to thicken cookies, if needed. Bake at 400° until golden brown.

A cookie jar setting on the shelf
is not much good just in itself.

But, keep it full and you will see
that's all you'll need with coffee or tea.

CHOCOLATE OATMEAL COOKIES

Monica Lursen

1 C. all-purpose flour	1/2 C. brown sugar
3 T. unsweetened cocoa	1/2 C. sugar
1 tsp. baking powder	1 large egg
1/2 tsp. baking soda	1 tsp. vanilla
1/2 tsp. salt	1 1/4 C. rolled oats
1/2 tsp. ground cinnamon	1/2 C. semi-sweet chocolate
1/2 C. butter	chips or raisins

Preheat oven to 350°. Lightly coat a no-stick baking sheet with no-stick spray. Combine flour, cocoa, baking powder, soda, salt and cinnamon in small bowl. Cream butter and sugars until light and fluffy. Beat in egg and vanilla. Stir in flour mixture and mix well with a wooden spoon. Stir in oats and chips. Drop by tablespoon onto baking sheet, leave 2" between cookies. Bake for 10 minutes or until lightly browned. Cool on wire rack. Makes 36 cookies.

Nutrition content per cookie: 72 calories; 1 g protein, 2.4 g fat, 12 g carbohydrates, 0.5 g fiber, 92 mg sodium.

CHOCOLATE CHIP-PEANUT BUTTER COOKIES

Jodi Melcher

1/2 C. margarine	1 tsp. vanilla
1/2 C. peanut butter	1 1/3 C. flour
1/2 C. sugar	1/2 tsp. soda
1/2 C. brown sugar	1/4 tsp. salt
2 eggs	1 C. chocolate chips

Cream together the first four ingredients. Beat in eggs and vanilla. Stir in flour, soda, salt and chocolate chips. Drop on sheets. Bake at 350° for 9 to 12 minutes. Makes about 3 dozen.

There is no greater happiness than that which comes from sharing.

CHOCO-MARSHMALLOW COOKIE

Fannie Albrecht

1 3/4 C. sifted flour	1/2 C. brown sugar
1/2 tsp. salt	1 egg
1/2 C. cocoa	1 tsp. vanilla
1/2 tsp. baking powder	1/2 C. milk
1/2 C. shortening	1/2 C. pecans
1/2 C. white sugar	18 marshmallows, cut in halves

Sift flour, salt, soda and cocoa. Cream shortening and sugar; add egg, vanilla and milk, beating well. Add dry ingredients and mix. Drop by teaspoon onto greased baking sheet. Bake at 350° for 8 minutes (don't over bake). Remove from oven and press 1/2 marshmallow cut side down on top of each cookie. Bake 2 minutes longer. Cool. Top with cocoa frosting, then with pecan half.

COCOA FROSTING: Combine 2 cups powdered sugar, 5 tablespoons cocoa, 1/8 teaspoon salt. Add 3 tablespoons soft butter or margarine and 4 to 5 tablespoons light cream. Makes 3 dozen.

CHOCOLATE MINT COOKIES

Lois Anderson

1 1/4 C. butter, softened	3/4 C. cocoa
2 C. sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
2 tsp. vanilla	32 round thin chocolate-
2 C. flour	covered mint patties
3/4 C. cocoa	

In mixing bowl, cream butter and sugar; add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, cocoa, soda and salt. Gradually add to creamed mixture, beating well until combined. Drop by tablespoon 2" apart onto ungreased cookie sheet. Bake at 350° for 8 to 9 minutes until puffy and tops are cracked. Invert half of cookie onto wire racks. Immediately place a mint patty on each cookie, then top with remaining cookie. Press lightly to seal. Cool completely. Makes 32 sandwich cookies.

Be sure you use real butter in this recipe.

CRUNCHY COOKIES

Faye Vossberg

- | | |
|------------------|---------------------------------|
| 1 C. shortening | 1 tsp. soda |
| 1 C. brown sugar | 1/2 tsp. baking powder |
| 1 C. white sugar | 1 tsp. vanilla |
| 2 eggs | 2 C. oatmeal |
| 2 C. flour | Butterscotch or chocolate chips |
| 1/2 tsp. salt | |

Cream shortening and sugars. Add eggs and beat well. Add dry ingredients, oatmeal and chips. Drop by teaspoonful on greased cookie sheet. Bake at 350° to 375° for 10 to 12 minutes.

DATE NUT PINWHEEL COOKIES

Linda Hamilton

FILLING:

- | | |
|-----------------------|------------------------|
| 3/4 lb. chopped dates | 1 tsp. lemon juice |
| 1/3 C. sugar | 1/2 C. chopped walnuts |
| 1/3 C. water | |

Cook over low heat, stir constantly, until pasty.

DOUGH:

- | | |
|---------------|--------------------------|
| 2 C. flour | 1/2 tsp. cream of tartar |
| 1/2 tsp. soda | 1/8 tsp. salt |

Sift together and set aside. Cream together 1/2 cup butter and 1 cup brown sugar. Blend in 1 egg, 1 tablespoon cream and 1/2 teaspoon vanilla. Gradually add dry ingredients. Mix swell. Divide dough into 2 sections. Roll each section into 8x10" rectangle. Spread each with half of filling. Roll up like jelly roll, wrap in waxed paper. Chill for several hours or overnight. Slice thin. Bake on greased cookie sheet at 350° for 12 to 15 minutes.

A vacation is having nothing to do and all day to do it.

ESTHER'S COOKIES

Barb DeGroot

- | | |
|--------------------------------------|-------------------------------------|
| 1 C. brown sugar | 1 tsp. cream of tartar |
| 1 C. white sugar | 1 tsp. vanilla |
| 1 C. shortening (1/2 oleo, 1/2 lard) | 1/2 tsp. salt |
| 3 eggs | 3 C. flour |
| 2 tsp. soda | Chips (we like to use cherry chips) |

Mix in order. Bake at 350° for 10 minutes.

FRENCH BUTTER CREAM COOKIES

Margaret Scholdt

- | | |
|--|-------------------------------|
| 3/4 C. margarine (can use part butter) | 1 tsp. soda |
| 1/2 C. sugar | 1 tsp. cream of tartar |
| 1/4 tsp. salt | 1 egg |
| 2 C. sifted flour* (I use 1 C. white and 1 C. whole wheat) | 1 tsp. vanilla |
| | 1/2 C. chopped nuts, optional |

Cream shortening and sugar. Add vanilla and egg. Beat well. Add flour, soda, salt and cream of tartar and nuts. Mix well. Chill. Form into balls the size of large hickory nuts about 1/2 to 3/4". Flatten with the bottom of glass dipped in flour and sugar mixture after these balls are on the greased cookie sheet. Bake at 350° about 13 minutes.

*Sift only the white flour.

GINGERSNAPS

Pam Reints

- | | |
|----------------------------|------------------|
| 3/4 C. shortening | 1 tsp. cinnamon |
| 1 C. brown sugar | 1 tsp. ginger |
| 1 egg (I use egg replacer) | 1/2 tsp. cloves |
| 1/4 C. molasses | 1/4 tsp. salt |
| 2 1/4 C. flour | Granulated sugar |
| 2 tsp. soda | |

Mix thoroughly the shortening, brown sugar, egg and molasses. Blend in remaining ingredients except granulated sugar. Cover and chill 1 hour. Shape dough into balls, about a teaspoon of dough. Roll tops in granulated sugar. Place balls sugared side up on lightly greased baking sheet. Bake 10 to 12 minutes at 350°. Remove from cookie sheet. Cookies stay soft if they are barely done.

- | | |
|--------------------------------|-----------------------|
| 1/2 C. shortening | 1 tsp. vanilla |
| 1 C. brown sugar | 2 3/4 C. sifted flour |
| 1/2 C. white sugar | 1/2 tsp. soda |
| 2 eggs | 1 tsp. salt |
| 1 C. Carnation evaporated milk | 1 C. chopped pecans |

Mix thoroughly the shortening, sugar and eggs. Stir in milk, vanilla. Stir together flour, soda, salt and add to mixture. Blend in nuts. Chill 1 hour. Bake at 375° for 10 minutes.

BURNT BUTTER GLAZE: Heat 2 tablespoons butter until golden brown. Beat in until smooth 2 cups sifted powdered sugar. Add 1/4 cup Carnation evaporated milk. Frost cookies. Can top with pecan half.

KOULOOURAKIA (GREEK COOKIES)

Nancy Ramige

- | | |
|----------------------|--------------------------------|
| 1/2 lb. butter | 1/4 C. orange juice |
| 4 eggs | 1/2 tsp. salt |
| 1 3/4 C. sugar | 1/2 rounded tsp. baking soda |
| 1/2 C. vegetable oil | 1/2 rounded tsp. baking powder |
| 1 tsp. vanilla | 5 to 6 C. flour |

Cream butter, oil and sugar; add eggs, orange juice and vanilla and then dry ingredients. Place approximately 1/2 tablespoon of dough on a pastry cloth, rolling with fingers into a rope shape and place on an ungreased cookie sheet in a pretzel/heart/circle shapes. Bake at 350° for 12 minutes or until golden brown.

These cookies are hard, but tasty and are good served with coffee or tea.

Instead of pointing a finger, why not hold out a hand?

CREAM:

1 C. sugar

1/2 C. margarine

1 egg

Add 1 teaspoon vanilla. Stir in 1 cup buttermilk.

ADD:

3 C. flour

1 tsp. soda

2 1/2 tsp. baking powder

Pinch of salt

Mix. Chill overnight. Drop by teaspoon onto plate of flour. Roll in flour and shape as desired such as pretzel shape or stick shape. Place on ungreased cookie sheet. Bake at 450° for 10 to 12 minutes.

MONSTER COOKIES

Kim Diercks

3 eggs

1 1/2 C. peanut butter

1 C. brown sugar, packed

4 1/2 C. oatmeal

1 C. white sugar

1/4 lb. chocolate chips

1 tsp. vanilla

1 tsp. corn syrup

2 tsp. soda

1/4 lb. M&M candies

1/4 lb. oleo

Mix ingredients together and drop by teaspoonful onto greased cookie sheet. Bake at 375° for 10 to 12 minutes. This makes a big batch of cookies.

MONSTER COOKIES

Mardith DeGroote

1 1/2 lbs. peanut butter

4 tsp. baking soda

1/2 lb. butter (not margarine)

6 eggs

2 1/2 C. brown sugar

9 C. oatmeal (regular, not quick)

2 C. white sugar

1 lb. M&M's

2 T. vanilla

1 lb. chocolate chips

2 T. white corn syrup

Cream together butter and peanut butter. Add the following in this order – brown sugar, sugar, vanilla, corn syrup, baking soda. Add eggs. Add oatmeal. Add M&M's and chocolate chips. Use ice cream scoop for measuring. Bake at 350° until slightly browned (8 to 10 minutes). Do not over bake. These freeze well.

EGGLESS ROLLED OAT COOKIES

Pam Reints

- | | |
|-------------------------|-------------------------|
| 1 C. margarine | 3 C. quick-cooking oats |
| 1 C. packed brown sugar | 1 1/4 C. flour |
| 1/4 C. water | 1 tsp. salt |
| 1 tsp. vanilla | 1/4 tsp. baking soda |

Cream margarine and sugar. Add water and vanilla; mix well. Combine dry ingredients; add to creamed mixture and mix well. Chill for 30 minutes. Shape into 2 1/2" rolls. Wrap tightly in waxed paper. Chill for 2 hours or until firm. Cut into 1/2" slices and place 2" apart on greased baking sheets. Bake at 375° for 12 minutes or until lightly browned.

This dough freezes well in roll form. It's handy to slice, bake and serve at a moments notice. Yield: about 3 1/2 dozen.

OVERNIGHT COOKIES

Dorothy Shipman

- | | |
|---------------|-------------------------|
| 2 egg whites | 1-6 oz. chocolate chips |
| 2/3 C. sugar | 1 C. chopped nuts |
| Pinch of salt | |

Heat oven to 350°. Beat egg whites and salt until soft peaks. Add sugar, 2 tablespoons at a time and beat until stiff. Gently fold in chips and nuts. Drop by spoonful on foil-lined baking sheet. Place in oven. Turn off oven and leave in overnight. Do not open oven door.

PEANUT BUTTER STARS

Rachel Toenjes

- | | |
|---------------------------|---------------------------------|
| 1 C. peanut butter | 1/3 C. water |
| 1/2 C. granulated sugar | 2 C. baking mix (i.e. Bisquick) |
| 1/2 C. packed brown sugar | 1 bag (about 4 doz.) milk |
| 1/4 C. shortening | chocolate stars |

Heat oven to 375°. Mix all ingredients except chocolate stars. Shape dough into rounded teaspoons. Roll dough balls in sugar. Place on ungreased cookie sheet; do not flatten. Bake until edges are light brown, 8 to 10 minutes. After cooking, immediately place 1 star on each cookie. Cool slightly before removing from pan. Makes about 4 dozen.

There are no raw eggs in this recipe, so it is safe to taste samples from the bowl.

PECAN BALLS

Rose Glanville

- | | |
|-----------------------|-------------------------------|
| 1 C. butter | 1 tsp. vanilla |
| 1/4 C. powdered sugar | 1 T. water |
| 2 1/4 C. flour | 1 C. finely chopped pecans or |
| 1 tsp. salt | walnuts |

Cream butter and sugar. Add vanilla and water. Add sifted flour and salt. Mix well. Add nuts. Chill 1 hour. Form into small balls. Bake 30 minutes at 300°. Remove and roll in powdered sugar while still warm.

PECAN TASSIES

Dorothy Shipman

- | | |
|-------------------------------|-------------------------------|
| 1-3 oz. pkg. cream cheese | 1 tsp. vanilla |
| 1/2 C. margarine | 2/3 C. coarsely broken pecans |
| 1 C. flour | 2 T. white corn syrup |
| 3/4 C. brown sugar | 1 tsp. flour |
| 1 T. soft butter or margarine | |

Mix cheese, margarine and flour. Chill. Place in tiny muffins or tassie tins, 1 3/4". Press dough against bottom and sides.

PECAN FILLING: Beat together egg, sugars, butter, syrup and flour, vanilla and salt just until smooth. Divide pecans in muffin cups and add egg mixture on top. Bake in slow oven, 325°, for 25 minutes until filling is set. Cool. Remove from tins.

PECAN TASSIES

Lorraine Sherburne

CRUST:

- | | |
|----------------------------|--------------------|
| 2 C. sifted flour | 2 sticks margarine |
| 2-3 oz. pkgs. cream cheese | |

Mix well with pastry blender. Chill.

FILLING:

- | | |
|------------------|---------------------------------|
| 3 eggs | 1/2 C. chopped pecans |
| 2 C. brown sugar | 3 T. melted margarine or butter |
| 2 tsp. vanilla | |

Make into balls the size of nut with pastry and put into each cup of small cupcake tins. With fingers, press dough until it covers bottom and sides. Add filling by teaspoonful and bake in 350° oven for about 25 minutes or until crust is lightly brown. Yields 48 tarts.

SALLY ANN COOKIES

Ethel Sperr

- | | |
|----------------------|--------------------------------------|
| 1 C. shortening | 1/4 tsp. salt |
| 1 C. molasses | 1/2 C. hot coffee |
| 1 1/2 C. white sugar | 2 tsp. soda, dissolved in hot coffee |
| 1/2 tsp. nutmeg | |
| 1 tsp. cinnamon | 6 C. flour (or more) |
| 1/4 tsp. cloves | |

Mix all together. Chill dough. Roll out rather thick. Cut with Spam can. Bake at 350° for 6 to 8 minutes.

FROSTING:

- | | |
|---------------------|--------------------|
| 1 pkg. Knox gelatin | 3/4 C. white sugar |
| 3/4 C. cold water | |

Stir together in heavy saucepan, bring to rolling boil, then simmer 10 minutes. Turn off heat and let stand. Measure 1 3/4 cups powdered sugar into small mixing bowl. Pour syrup over powdered sugar, beat until foamy. Add 3/4 teaspoon baking powder, 1 teaspoon vanilla and a dash of salt. Beat until thick and white. Frost bottoms of cookies and let stand until dry.

SANDIES

Dorothy Shipman

- | | |
|--------------------------|---------------------|
| 1 C. butter or margarine | 2 tsp. water |
| 1/3 C. sugar | 2 C. flour |
| 2 tsp. vanilla | 1 C. chopped pecans |

Cream butter, sugar, vanilla and water. Add 2 cups flour and mix well. Stir in the chopped nuts. Shape into a ball, crescents or fingers. Bake on ungreased cookie sheet in 325° oven for about 20 minutes. Cool slightly. Roll in powdered sugar. I put them in a plastic bag.

SCOTCHEROOS

Sarah Cordes

- | | |
|-----------------------|---------------------------------|
| 1 C. sugar | 6 C. Rice Krispies |
| 1 C. white Karo syrup | 1-6 oz. pkg. chocolate chips |
| 1 C. peanut butter | 1-6 oz. pkg. butterscotch chips |

Bring the sugar and syrup to a boil. Stir in the peanut butter. Add to the Rice Krispies. Press into a buttered 9x13" cake pan. Melt the chips together and spread over bars.

SNICKER COOKIES

Lynette Praisner

- | | |
|---------------------------------------|--|
| 1 C. sugar | 1 tsp. baking powder |
| 1 C. brown sugar | 1 tsp. soda |
| 1 C. butter or margarine,
softened | 1/2 tsp. salt |
| 2 tsp. vanilla | 3 C. flour |
| 2 eggs | 1 lb. pkg. bite-size Snickers
(or more) |
| 1 C. peanut butter | |

Cream first six ingredients together. Stir all dry ingredients together and add to peanut butter mixture. Take 1 tablespoon and wrap around Snicker bar. Bake at 350° for 12 to 15 minutes. Flatten with spatula when you take out of oven.

If I can't find bite-size Snickers, I buy fun size and cut in half.

SNICKER COOKIES

Marian Melcher

- | | |
|--------------------|------------------------------|
| 1 C. sugar | 1 tsp. baking powder |
| 1 C. brown sugar | 1 tsp. soda |
| 1 C. margarine | 1/2 tsp. salt |
| 2 tsp. vanilla | 3 C. flour |
| 2 eggs | 1 lb. bite-size Snicker bars |
| 1 C. peanut butter | |

Cream sugars and margarine. Beat in vanilla and eggs. Mix in peanut butter and the dry ingredients. Form dough around candy bars. Bake at 350° for 12 to 15 minutes. Do not over bake. You can frost with powdered sugar icing.

It's what we learn after we think we know it all - that counts.

SNICKERDOODLES

Monica Lursen

- | | |
|-----------------------------------|----------------------|
| 2 3/4 C. sifted all-purpose flour | 2 eggs |
| 2 tsp. cream of tartar | 1 tsp. vanilla |
| 1 tsp. baking soda | 2 T. sugar |
| 1/2 tsp. salt | 1 T. ground cinnamon |
| 1 C. vegetable shortening | 1 tsp. ground nutmeg |
| 1 1/4 C. sugar | |

Preheat oven to 400°. Sift together flour, cream of tartar, soda and salt. Beat together shortening and 1 1/4 cups sugar until light and fluffy. Beat in eggs and vanilla. Stir in flour mixture. Combine last three ingredients: sugar and spices. Portion dough into tablespoons, rolling into ball. Roll in sugar/spice mixture. Place 2" apart on ungreased cookie sheet. Bake at 400° for 10 minutes or until lightly browned. Remove to wire racks to cool.

Nutrition content per cookie: 88 calories; 1 g protein, 5 g fat, 11 g carbohydrate, 43 g sodium.

SUGAR COOKIES

Wanda Cordes

- | | |
|---------------------|------------------------|
| 1 C. powdered sugar | 1 tsp. vanilla |
| 1 C. sugar | 1 tsp. salt |
| 1 C. margarine | 1 tsp. soda |
| 1/2 C. oil | 1 tsp. cream of tartar |
| 2 eggs | 4 C. flour |

Cream sugars, margarine and oil. Add eggs. Mix until fluffy. Sift dry ingredients and add. Chill. Roll into balls, place on greased cookie sheet. Press with glass dipped in sugar. Bake at 375° for 10 minutes.

CREAM CHEESE FROSTING:

- | | |
|--------------------|----------------------|
| 4 oz. cream cheese | 1 lb. powdered sugar |
| 1 stick margarine | 2 tsp. vanilla |

Mix well and frost cookies.

SUGAR COOKIES

Mari Kramer

- | | |
|---------------------|------------------------|
| 1 C. oleo | 1/2 tsp. salt |
| 1 C. powdered sugar | 1 tsp. vanilla |
| 1/2 C. sugar | 2 tsp. cream of tartar |
| 2 eggs | 1 tsp. soda |
| | 3 C. flour |

Mix all together. Refrigerate for couple hours. Roll into balls. Press flat with glass dipped in sugar. Sprinkle sugar on top before baking. Bake at 350° for 10 minutes.

SUGAR COOKIES

Bev Moffitt

Laney Toenjes

- | | |
|-------------------------------|------------------------|
| 1 C. powdered sugar | 1 tsp. lemon flavoring |
| 1/4 C. white granulated sugar | 1 tsp. soda |
| 1 C. shortening | 1 tsp. cream of tartar |
| 1 egg | 1/2 tsp. salt |

Mix ingredients thoroughly. If dough seems too thin, add a bit more flour. Roll into small balls and place on ungreased pan. Flatten the balls with a drinking glass dipped in granulated sugar. Bake at 350° for 10 to 12 minutes.

SUGAR COOKIES

Marilyn Winkey

- | | |
|------------------------|------------------------|
| 1 C. butter (not oleo) | Vanilla |
| 1 C. salad oil | 4 1/2 C. flour |
| 2 eggs | 1 tsp. salt |
| 1 C. white sugar | 1 tsp. cream of tartar |
| 1 C. powdered sugar | 1 tsp. baking soda |

Cream the butter, oil, eggs, sugars and vanilla. Add flour, salt, cream of tartar, baking soda. Refrigerate until cold. Roll into small balls. Press with buttered sugared glass. Bake at 350° for about 10 minutes. Makes at least 5 dozen.

Cookies freeze well. Can be taken from freezer and eaten right away. Cookies crumble easy so be careful.

PERFECT SUGAR COOKIES

Joyce Lubben

3 1/2 C. flour
1 T. baking powder
1 can sweetened condensed milk
1/2 C. soft oleo
2 eggs
2 tsp. vanilla

ICING:
3 1/2 C. powdered sugar
1/3 C. milk
1 tsp. vanilla
Food coloring

Combine flour, baking powder and salt, set aside. In large bowl, beat sweetened condensed milk, margarine, eggs and vanilla until well blended. Stir in dry ingredients and mix well. Knead lightly, divide dough in half and roll out 1/2" to 1/4" thick. Cut into shapes. Bake on greased cookie sheets at 350° for 8 to 10 minutes. Frost with icing.

BEV'S NON-ROLL SUGAR COOKIES

Pam Reints

1 C. margarine
1 C. shortening
2 eggs (I use egg replacer)
1 C. powdered sugar
1 C. granulated sugar

Pinch of salt
1 tsp. soda
1 tsp. cream of tartar
2 tsp. vanilla
4 C. flour

Mix in order given. Roll in small balls. (Batter will be quite soft, but use sugar on your fingers.) Dip balls of dough in sugar and press flat (either thick or thin) with bottom of a glass. Bake until lightly brown, about 10 minutes at 350°.

I use colored sugars during the holidays.

MOM'S SUGAR COOKIES

Monica Lursen

3 C. flour
2 tsp. baking powder
1 tsp. soda
1 C. margarine

2 eggs
1 C. sugar
4 T. milk
1 tsp. vanilla

Mix dry ingredients. Cut margarine into dry ingredients. Beat together eggs, sugar, milk and vanilla. Stir into dry ingredients. Chill. Roll out for thickness desired. Cut into desired shapes. Bake at 375° for 10 to 12 minutes. Frost. Makes 3 dozen.

CUT OUT SUGAR COOKIES

Pam Reints

- | | |
|--------------------------|------------------------|
| 1 C. margarine, softened | 3 1/2 C. flour |
| 1 C. sugar | 1 tsp. soda |
| 3 eggs | 2 tsp. cream of tartar |
| 1 1/2 tsp. vanilla | |

Cream together margarine and sugar. Add eggs and vanilla. Sift together flour, soda and cream of tartar. Gradually add flour mixture to creamed mixture and mix well. Chill 2 to 3 hours. Roll out on floured board. Place on ungreased cookie sheet. Bake at 375° for 8 to 10 minutes.

FROSTING:

- | | |
|--------------------------|------------------------|
| 3 C. powdered sugar | 1 tsp. vanilla extract |
| 6 T. margarine, softened | 2 to 4 T. milk |

Beat until creamy. Frost cookies and decorate with colored sugar. Yield: 6 to 7 dozen.

SUGAR COOKIES (CUT OUTS)

Fannie Albrecht

- | | |
|------------------|----------------------|
| 2 C. sugar | 3 tsp. vanilla |
| 1 C. butter | 3 tsp. baking powder |
| 4 eggs | 1 tsp. soda |
| 1 C. sweet cream | 7 1/2 C. flour |

Cream sugar and butter. Add eggs, one at a time. Add cream to mixture. Mix baking powder and soda with 4 cups flour. Slowly add to creamed mixture, add the rest of the flour. Let stand at least 1 hour in freezer or overnight in refrigerator. Roll out 1/4" thick on floured surface. Cut with cookie cutters. Bake on ungreased baking sheet at 350° for 9 to 10 minutes. They are done when touched with finger and they spring back. Should not get brown.

Success consists of getting up just one more time than you fall.

ROLLED SUGAR COOKIES

Rose Glanville

3/4 C. soft butter or margarine
1 C. sugar
2 eggs
1 tsp. vanilla

SIFT TOGETHER:
2 3/4 C. flour
1 tsp. baking powder
1/4 tsp. salt

Beat butter, sugar and eggs, blending until smooth. Add vanilla. Beat in flour mixture until smooth. Chill 1 hour or until firm. Roll small amounts of dough at a time to 1/8" thickness. Use floured board. Cut dough into desired shapes. Put on a lightly greased cookie sheet. Bake at 375° for 8 to 10 minutes or until pale brown.

CONFECTIONERS' SUGAR FROSTING: Cream 1/4 cup soft butter or margarine and 1/4 teaspoon salt. Gradually beat in 3 cups sifted powdered sugar alternately with 4 to 6 tablespoons scalded light cream. Add 1 teaspoon vanilla and beat until creamy and of good spreading consistency. Tint as desired.

SORGHUM SUGAR COOKIES

Henerena Strauser

2/3 C. melted margarine, cooled
1 C. sugar
1/4 C. sorghum
1 egg
2 tsp. baking powder

2 C. flour
1/4 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Combine melted margarine, sugar, sorghum and egg. Beat well. Sift dry ingredients and add to first mixture. Stir to incorporate all ingredients. Refrigerate overnight. Form into 1" balls and roll into sugar. Place onto ungreased cookie sheet. Bake at 375° for 8 to 10 minutes.

WAFFLE COOKIES

Joyce Lubben

1 1/2 C. sugar
1 C. oleo
4 eggs

2 C. flour
2 tsp. vanilla
1/2 C. cocoa
Pinch of salt

Cream sugar and oleo; add eggs, flour, vanilla, cocoa and salt and mix well. Grease waffle iron and heat to medium. Drop dough by teaspoonfuls on hot iron. Bake 1 minute or until done. Frost.

WHITE HOUSE COOKIES

Marilyn Winkey

- | | |
|--------------------------|--------------------------------|
| 1 C. margarine, softened | 1 tsp. soda |
| 1 C. granulated sugar | 1 tsp. cream of tartar |
| 1 C. packed brown sugar | 1 C. crisp rice cereal bits |
| 1 C. oil | 1 C. oats |
| 1 tsp. vanilla | 1 C. coconut, optional (If you |
| 1 egg | don't put in the coconut, add |
| 3 1/2 C. flour | a little more of rice cereal) |

Beat together oleo, sugars and oil. Add egg and vanilla and beat until fluffy. Sift together flour, soda, cream of tartar. Add to mixture. Stir in rice cereal, oats and coconut (optional). Mix well. Drop by teaspoon on ungreased cookie sheets. Bake at 350° for 10 to 12 minutes. Makes about 6 dozen. Cookies freeze well. Can be eaten right from freezer.

WHITE VELVET CUT OUTS

Flora DeWit

- | | |
|--------------------|----------------|
| 2 C. butter | 2 egg yolks |
| 8 oz. cream cheese | 1 tsp. vanilla |
| 2 C. sugar | 4 1/2 C. flour |

Cream butter and cream cheese. Add sugar, egg yolks and vanilla. Mix well. Gradually add flour. Cover and chill for 2 hours. Roll out 1/4" thick. Cut into shapes and place on greased cookie sheet. Bake at 350° for 10 to 12 minutes until set, but not browned. Cool and frost.

CANDIED CHEX MIX

Kelli Kramer

- | | |
|-------------------|-------------------------------|
| 1 C. butter | 1 tsp. baking soda |
| 2 C. brown sugar | 17.5 oz. Corn Chex or Crispix |
| 1/2 C. Karo syrup | Peanuts |
| 1/2 tsp. salt | M&M's |

Melt butter, brown sugar, Karo syrup and salt over medium heat. Bring to a boil and boil for 1 1/2 minutes. Remove from heat and add 1 teaspoon baking soda. Put cereal into a brown bag. Put syrup mixture over cereal and shake. Microwave for 1 minute. Shake. Repeat 2 more times. When slightly cooled, add peanuts and M&M's. Spread on cookie sheet to cool.

CANDY BUCKEYES

Faye Vossberg

- | | |
|-----------------------------|------------------------------|
| 1 lb. butter, softened | 1 large pkg. chocolate chips |
| 2 lbs. creamy peanut butter | (12 oz. or more) |
| 3 lbs. powdered sugar | 3/4 stick paraffin |

Mix butter (margarine is not satisfactory), peanut butter and powdered sugar until well blended. Use bare hands to mix if necessary. Form balls smaller than walnut size. Pick up with toothpick, sticking into center and dip in chocolate mixture that has been melted. Keep over hot water. Dip peanut butter mixture just deep enough to cover all but top center of candy. Place on wax paper to cool. Makes over 100 pieces.

CARAMEL CORN

Cheryl Elsbury-Reiher

- | | |
|-------------------------|----------------------------|
| 2 C. brown sugar | 1/8 tsp. cream of tartar |
| 1 C. butter | 1/2 tsp. baking soda |
| 1/2 C. light corn syrup | 5 qts. popped popcorn |
| 1/4 tsp. salt | Dry roasted nuts, optional |

Boil sugar, butter, syrup, salt and cream of tartar 5 minutes. Stir frequently, but not constantly. Remove from heat; stir in soda. Pour over popcorn and stir to coat evenly. Place popcorn in large, shallow baking dish. Bake in 250° oven for 45 minutes, stirring frequently. Remove from oven; stir in peanuts. Store in airtight container.

CARAMEL KRISPIES

Barb Harken (Mrs. Bill)

- | | |
|----------------------------------|--------------------|
| 1/2 can sweetened condensed milk | 1 pkg. caramels |
| | 6 C. Rice Krispies |

Melt the sweetened condensed milk and the caramels. Stir in the Rice Krispies. Press into 9x13" pan.

The beginnings of all things are small.

CARAMEL POPCORN

Sam Renning

2 C. brown sugar
2 sticks margarine
1/2 C. white syrup

1 tsp. salt
20 to 24 C. popped popcorn
Pecans/almonds, optional

Combine ingredients. Bring to rolling boil and boil 5 minutes. Remove from heat. Add 1/2 tablespoon soda and 1 teaspoon burnt sugar flavor. Place popcorn in large roaster pan. Pour syrup over popcorn and bake at 250° for 1 hour, stirring every 15 minutes. Remove from oven and work apart as it cools. Pecans and/or almonds can be mixed with popcorn before syrup is poured over.

CHOCOLATE AND CARAMEL WAFERS

Lois Anderson

1-14 oz. pkg. caramels
1/4 C. evaporated milk
1-12 oz. pkg. vanilla wafer cookies

8 plain chocolate candy bars,
broken into squares
Chopped pecans, optional

Place caramels and milk in microwave bowl, microwave uncovered on high for 3 minutes or until melted. Stir until smooth. Spread over vanilla wafer, place on ungreased baking sheet. Top each with square of chocolate. Place in 225° oven for 1 to 2 minutes or until chocolate is melted. Spread with icing knife. Top with pecans, if desired. Yield: about 7 dozen.

NUTTY CRACKER DELIGHTS

Nancy Ramige

42 Club crackers
1/2 C. margarine
1/2 C. sugar

1 tsp. vanilla
1 C. slivered almonds

Place crackers in single layer in foil-lined 15x10" baking pan. In saucepan over medium heat, melt butter. Add sugar. Bring to a boil, stirring constantly. Boil for 2 minutes only. Remove from heat, add vanilla. Pour evenly over crackers. Sprinkle with almonds. Bake at 350° for 6 to 8 minutes until brown. Remove immediately from pan. Cool on cooling rack.

DIVINITY CANDY

Ethel Sperr

1/2 C. white syrup
1/2 C. water

2 1/2 C. white sugar

Boil until it spins a long thread (234° to 236°). Pour 1/2 of this over slowly two stiffly beaten egg whites (no plastic utensils). Continue beating while remainder of syrup boils to a hard ball (280°) when dropped in cold water. Pour over first mixture. Continue beating (use electric or rotary) as long as you can, then beat by hand until ready to drop. Add 1/2 cup nuts and 1 teaspoon vanilla. Drop by teaspoon. Do not make if damp and rainy outside.

FANNY FARMER FUDGE

Laney Toenjes

4 C. sugar
1/3 C. margarine
12 oz. evaporated milk
1/2 lb. Hershey bar, chopped

16 oz. jar marshmallow crème
12 oz. chocolate chips
1 C. walnuts, optional

Combine sugar, margarine and evaporated milk in large saucepan. Boil for 10 minutes. Put remaining ingredients in large bowl (chop the Hershey bar into pieces about the size of the chocolate chips). Pour the hot mixture into the bowl. Stir until melted and smooth, except for nuts. Pour into greased 9x13" pan. Cool.

FANNY FARMER FUDGE

Lynette Pruisner

4 1/2 C. sugar
1 lb. butter (not margarine)
1 large can evaporated milk

18 oz. (3 C.) chocolate chips
3 tsp. vanilla
1 1/2 C. nuts, broken (not
chopped)

Boil sugar and milk 10 minutes. Remove from heat. Add butter. Melt and beat 2 minutes by hand. Add chocolate chips and vanilla. Beat with electric mixer 10 to 15 minutes until thick. Add nuts. Pour into 2 greased 9x13" pans. Does not set up real stiff.

MICROWAVE FUDGE

Mardith DeGroot

2 C. sugar
5 T. cocoa
1/4 tsp. salt
1 C. milk

1 T. light corn syrup
3 T. butter
1 tsp. vanilla

Combine sugar, cocoa and salt in large glass mixing bowl. Stir in milk and syrup. Add butter. Cover, microwave on high 5 minutes. Mix well. Microwave uncovered 12 minutes. Cool without stirring. When cooled, add vanilla and beat until it thickens and loses its shine. Then spread onto large plate.

MAGIC FRENCH FUDGE

Diane Harms

18 oz. chocolate chips
1 can sweetened condensed
milk

1 1/2 tsp. vanilla
Pinch of salt
1/2 C. chopped nuts, optional

Melt chocolate chips in top of double boiler or microwave. Remove from heat and add sweetened condensed milk, vanilla, salt and nuts. Stir until smooth. Turn into waxed paper-lined 9" square pan. Chill. Store in airtight container.

MINT FUDGE

Dorothy Knoedler

2 C. semi-sweet chocolate chips
1 can sweetened condensed
milk
2 tsp. vanilla

6 oz. white almond bark
2 to 3 tsp. peppermint extract
Green food coloring, few drops

Melt 2 cups chips and 1 cup condensed milk on low heat. Add vanilla. Spread half in buttered 9" square pan. Let set for 10 minutes or until firm. In another pan, melt almond bark and rest of condensed milk. Remove from heat. Add peppermint extract and food coloring. Spread over chocolate layer. Let set until firm. After second layer is firm, reheat the rest of chocolate mixture. Spread over top of green layer. Let set at least 2 hours. Cut and serve.

QUICK FUDGE

Marian Melcher

2/3 C. evaporated milk
1 2/3 C. sugar
2 C. mini-marshmallows

1 1/2 C. chocolate chips
1 tsp. vanilla
1/2 C. nuts

Combine milk and sugar in heavy saucepan over medium heat. Bring to boil and boil 5 minutes; stirring constantly. Remove from heat. Stir in marshmallows and chocolate chips, vanilla and nuts. Beat until melted. Pour into buttered 9" square pan.

REMARKABLE FUDGE

Mardith DeGroot

4 C. sugar
2-5 oz. cans (1 1/3 C. total)
evaporated milk
1 C. butter
12 oz. (2 C.) semi-sweet
chocolate chips

1-7 oz. dark chocolate or milk
chocolate candy bar, cut up
1-7 oz. jar marshmallow crème
1 C. chopped walnuts
1 tsp. vanilla

Line a 13x9x2" baking pan with foil, extending over the edges of the pan. Butter the foil, set aside. Butter sides of a heavy 3-quart saucepan. In saucepan, combine sugar, evaporated milk and butter. Cook and stir over medium-high heat until mixture boils. Reduce heat to medium, continue cooking and stirring for 10 minutes. Remove pan from the heat. Add chocolate pieces, marshmallow crème, walnuts and vanilla. Stir until chocolate melts and mixture is combined. Beat by hand for 1 minute. Spread into prepared pan. Score into 1" squares while warm. When fudge is firm, use foil to lift it out of pan. Cut fudge into squares. Store in tightly covered container in the refrigerator. Makes about 4 pounds.

SKILLET FUDGE

Kelli Kramer

3 1/2 C. sugar
5 T. butter
1 tsp. salt
1-13 oz. can evaporated milk

1 1/2 C. mini-marshmallows
2 1/2 C. chocolate chips
1 C. nuts

Mix sugar, butter, salt, milk in electric fry pan, set at 280°. Boil 5 minutes. Turn off and stir in until melted the marshmallows, chocolate chips and nuts. Pour into greased 9x13" pan. Let cool.

- | | |
|----------------------------|----------------------------|
| 2 T. butter | 1 C. coarsely chopped nuts |
| 2 C. favorite grain cereal | 1 C. thin pretzels |
| 1 C. raisins | 2 C. M&M's (any variety) |
| 4 T. honey | |

In a large pot over low heat, melt butter. Add honey until blended. Remove from heat and add cereal, nuts, pretzels and raisins, stirring until all pieces are evenly coated. Spread mixture onto cookie sheet and bake at 300° for about 10 minutes. Spread onto wax paper and allow to cool completely. Pour into large bowl and mix in your favorite M&M candies.

PEANUT CLUSTERS

Barbara Kuethe

- | | |
|-------------------------------|-------------------------------|
| 2 lb. 4 oz. white almond bark | 1-12 oz. pkg. semi-sweet |
| 1-12 oz. pkg. milk chocolate | chocolate chips |
| chips | 3 lbs. salted Spanish peanuts |

Melt almond bark and chips in double boiler or microwave. Add peanuts. Drop by teaspoon on wax paper.

To lose your wealth is much.

To lose your health is more.

To lose your soul is such a loss,
that nothing can restore.

The world is such a busy place

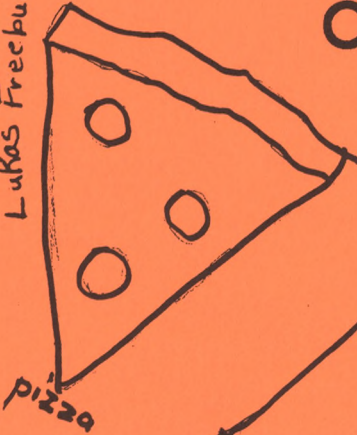
There's so much hurry in it.

Isn't it nice sometimes

To pause for just a minute...

Main Dishes and Casseroles

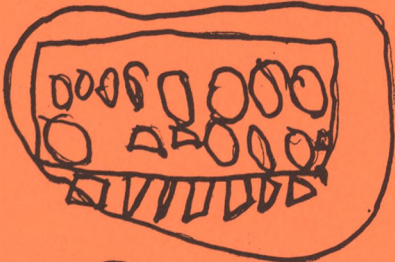
Lukas Freebury



pizza



Spencer Homel/Stein



Jordan R.

Dannie
Hamilton



ring bolina w/ pork and beans

BAVARIAN SAUSAGE SKILLET

Marian Melcher

- | | |
|-------------------------------------|---|
| 2 C. coleslaw mix (in plastic bag) | 1-4.5 oz. pkg. Lipton noodles and sauce (sour cream and chives) |
| 1 C. thinly sliced carrots | |
| 2 T. butter | 2 1/4 C. water |
| 1 lb. fully cooked kielbasa, sliced | 2 tsp. caraway seeds |

In a skillet, sauté coleslaw mix with carrots until crisp tender in butter. Add kielbasa and cook a few minutes. Add water, bring to a boil. Stir in remaining ingredients. Cook until noodles are tender and liquid is gone. Take lid off the last few minutes.

BEEF CRESCENT CASSEROLE

Kirsten Ramige

- | | |
|----------------------------|--------------------|
| 1 lb. hamburger | 8 oz. tomato sauce |
| 8 oz. Monterey Jack cheese | 1 egg |
| Seasoning (as desired) | |

Brown 1 pound of hamburger, adding onions, green pepper, salt and pepper as desired. Drain any liquid from the hamburger and add 8 ounces of tomato sauce to the hamburger and let it simmer. While the hamburger is simmering, place the crescent rolls in a pie plate, up on the edges of the pie plate and flute the edges. Grate the Monterey Jack cheese and add 1 egg to the cheese, mix well with a fork. Place half of the cheese/egg mixture on top of the crescent rolls, top with the hamburger/tomato sauce mixture and then top with the remaining cheese/egg. Bake at 350° for approximately 20 minutes.

BEEF STROGANOFF

Diane Harms

- | | |
|-------------------------|---------------------------|
| 1 lb. ground beef | 1-8 oz. carton sour cream |
| 1 can mushrooms | 1 can mushroom soup |
| 1 pkg. dried onion soup | 4 T. ketchup |

Brown ground beef. Add other ingredients. Simmer for about 1 hour. Serve over rice and/or chow mein noodles. Serves 6.

HUNGRY JACK CASSEROLE

Gloria DeGroot

- | | |
|----------------------------|-------------------------------|
| 2 lbs. hamburger | 2 tubes refrigerated biscuits |
| 1 large can pork and beans | Sliced American cheese |
| 1/2 C. brown sugar, packed | Shredded Cheddar cheese |
| 1/2 C. barbeque sauce | |

Brown and drain hamburger. Add next three ingredients. Bring to a bubble. Pour into casserole or 9x13" pan. Top with sliced American cheese. Then put on biscuits. Top biscuits with shredded Cheddar cheese. Bake at 350° until biscuits are done and cheese is melted and brown.

SHEPHARD'S PIE

Joyce Lubben

- | | |
|--|----------------------------|
| 8 to 10 C. mashed potatoes | 1 can cream f chicken soup |
| 1 lb. ground beef | Shredded cheese |
| 2 cans vegetables (green beans, peas, carrots or corn) | |

Make regular or instant mashed potatoes, set aside. Brown ground beef, season to taste. Add vegetables and soup and mix well. Put meat mixture in 7x11" pan, cover with cheese. Put mashed potatoes gently on top of cheese. Bake at 350° for 45 minutes.

BAKED CHICKEN CASSEROLE

Lois Anderson

(LITE)

- | | |
|---|-----------------------------|
| 1 1/2 C. chicken broth (reduced sodium) | 1/2 C. chopped celery |
| 8 oz. pkg. ready-made stuffing mix | 2 eggs |
| 2 C. cooked chicken, cubed | 1/2 C. nonfat mayonnaise |
| 1/2 C. onion, finely chopped | 1 1/2 C. milk (skim) |
| | 1 can cream of chicken soup |

Mix together chicken broth, stuffing mix. Put half of mixture in sprayed 9x13" pan or casserole dish. Combine chicken, onion, celery, eggs and mayonnaise. Pour evenly over mixture in pan or casserole. Sprinkle remaining stuffing mixture over top. Mix together milk and soup until smooth. Pour over top of casserole. Bake 45 minutes at 350°. Makes 6 servings.

CHICKEN CASSEROLE

Joyce Lubben

- | | |
|------------------------------|-----------------------------|
| 1 box Stove Top stuffing mix | 1 C. cream of chicken soup |
| 1/4 C. margarine, melted | 1 soup can of chicken broth |
| 4 C. turkey or chicken | 1 soup can of milk |

Melt margarine in small bowl. Add stuffing mix and seasoning packet and mix gently. Put 1/2 of stuffing mixture in bottom of 7x11" pan or rectangular slow cooker. Put chicken over stuffing. In small bowl, mix soup with broth and milk. Pour over chicken in pan and sprinkle remaining stuffing mix on top. Bake at 350° for 45 to 60 minutes.

CHICKEN CASSEROLE

Jan Neal

- | | |
|----------------------------|---------------------------|
| 4 to 6 chicken breasts | 1 pkg. Stove Top dressing |
| 8 oz. Monterey Jack cheese | (regular size), prepared |
| (1 slice each breast) | 1 can undiluted cream of |
| | mushroom soup |

Place in 9x13" pan in order listed. Bake at 350°. Cover 1/2 hour, then 1/2 hour uncovered.

CHICKEN CASSEROLE

Marilyn Winkey

- | | |
|-----------------------------|-----------------------------------|
| 1 can cream of chicken soup | 2 flat cans chicken (5 oz. each) |
| 1 can chicken noodle soup | 1/2 C. oleo |
| 3 oz. chow mein noodles | 6 to 8 slices bread, cut in cubes |
| 1 small can evaporated milk | |

Mix soups, noodles, evaporated milk, chicken. Put in 9x13" pan. In frying pan, melt oleo and add bread cubes. Brown slightly. Put on top of chicken/soup mixture. Bake at 350° for 45 minutes.

Learn from all that you know.

EASY CHICKEN CASSEROLE

Becky Willson

- | | |
|------------------------------|-----------------------------|
| 1 tube crescent dinner rolls | 2 cans cream of mushroom or |
| 2 whole chicken breasts, | cream of chicken soup |
| boiled and deboned | 1 C. Cheddar cheese |
| | 1/2 bag frozen peas |

Put chicken pieces on each dinner roll and roll up. Put in 9x13" pan. Heat soups and cheese until melted; add peas. Pour over rolls and bake 25 minutes at 350° until hot and bubbly.

CHICKEN RICE BAKE

Deb Emkes

- | | |
|------------------------------|------------------------|
| 1 can cream of mushroom soup | Chicken |
| 1 can cream of celery soup | Dry onion soup |
| 2 soup cans milk | 1 C. long cooking rice |

Mix 2 cans soup, milk and rice. Place chicken in greased pan. Pour mixture over top. Sprinkle onion soup on top for extra flavor "not required". Cover with aluminum foil. Cook at 350° for 2 hours.

CHICKEN & WILD RICE CASSEROLE

Kim Diercks

- | | |
|------------------------------|-----------------------------------|
| 1 pkg. Uncle Ben's wild rice | 1/2 C. salad dressing |
| (prepare as directed) | 1 can sliced water chestnuts, |
| 1 C. green beans, drained | drained |
| 1 C. mushrooms | 1 small jar pimientos (use juice) |
| 1 can cream of celery soup | 2 T. chopped onions |
| | 4 C. cooked chicken |
| | Salt and pepper to taste |

Mix ingredients and top with French fried onion rings. Place in greased casserole dish. Bake at 350° for 30 to 40 minutes. Great casserole to freeze (leave onion rings off until ready to bake).

Nothing lasts forever - not even your troubles.

ESCALLOPED CHICKEN

Cheryl Elsbury Reiher

- | | |
|------------------------------------|------------------------|
| 1 qt. chicken, diced and
cooked | 1 1/2 qts. bread cubes |
| 1 qt. broth | 3/4 C. butter |
| 4 T. flour | 1 1/2 tsp. sage |
| 4 T. butter | 1/2 tsp. salt |
| | Dash pepper |
| | 3 T. chopped onion |

Put diced chicken in bottom of a 9x13" pan. Mix together the bread cubes, butter, sage, salt, pepper and onion. Put dressing over diced chicken. Make a gravy with the broth, flour and butter. Pour over the bread and chicken. Bake in 350° oven until dressing is done, about 45 minutes.

HAM & CORN CASSEROLE

Anita Hardy

- | | |
|--|---------------------------------------|
| 1-15 oz. can whole kernel corn
liquid from corn plus milk to
make 1 1/4 C. | 2 C. shredded sharp Cheddar
cheese |
| 1-12 oz. can luncheon meat,
diced | 1 C. fine cracker crumbs |
| | 3 slightly beaten eggs |

Drain corn and add milk to liquid to make 1 1/4 cups. Combine all ingredients. Bake in greased pan or casserole dish at 350° for about 45 minutes until set.

HAM CASSEROLE

Flora DeWit

- | | |
|----------------------------|-------------------------------|
| 2 C. cubed ham | 2 T. flour |
| 2 T. chopped onion | 2 T. green pepper, diced |
| 1/4 C. plus 3 T. margarine | 1 1/2 C. milk |
| 2 C. raw potatoes, cubed | 1/2 tsp. salt |
| 1 C. diced celery | 1/2 C. Velveeta cheese |
| 1 C. sliced carrots | 1/2 C. bread crumbs, buttered |

Brown ham and onions in 1/4 cup margarine. Cook vegetables until partially done. Alternate layers of ham and vegetables in casserole. Combine rest of margarine, flour, milk, salt and pepper. Cook over low heat until thickened. Add cheese, stir until melted. Pour over ham and vegetables. Sprinkle bread crumbs on top. Bake at 375° for 30 minutes. This serves 4 to 6 people.

PORK CHOPS & POTATO BAKE

Gayle Iserman

- | | |
|-------------------------|------------------------------|
| 4 chops | 1 pkg. O'Brien hash browns, |
| 1 can cream celery soup | thawed |
| 1/2 C. milk | 1 C. shredded Cheddar cheese |
| 1/2 C. sour cream | 1 can French fried onions |
| 1/2 tsp. season salt | |

Brown chops in a little oil, salt and pepper as desired. Combine soup, milk, sour cream, season salt. Stir in potatoes, 1/2 cup Cheddar cheese and 1/2 can of onion rings. Spoon in 9x13" pan. Arrange chops over potatoes. Bake covered for 40 minutes at 350°. Uncover, top with remaining cheese and onions. Bake additional 5 minutes.

GROUND PORK CASSEROLE

Kathy Henrichs

- Layer 1: 2 onions and 2 pounds ground pork, browned.
Layer 2: 8 ounces noodles, cooked.
Layer 3: 1/2 pound grated cheese (Velveeta works).
Layer 4: 4 ounces mushrooms, salt and pepper.
Layer 5: 1 can mushroom soup and 1 cup sour cream.
Topping: 1 can chow mein noodles and 1/2 cup milk and packets of cashews.

Brown onion and pork. Cook noodles as directions on package. Use grated cheese or slice Velveeta as layer 3. Drain can of mushrooms, lightly salt and pepper. Take mushroom soup, sour cream and milk and blend together. Pour over top. Bake at 350° for 45 minutes. Top with 1 small can of chow mein noodles and packets of cashews.

TURKEY EXTRAVAGANZA

Betsie Driscoll

- | | |
|---|------------------------------|
| 2 boxes Stove Top dressing/
stuffing | 1 can cream of mushroom soup |
| 2 C. diced cooked turkey or
chicken | 1/2 C. sour cream |
| | 2 C. shredded Cheddar cheese |

Cook stuffing according to directions on package. Spread stuffing in bottom of 9x13" baking dish. Add diced turkey. Cover with soup and sour cream. Top with shredded cheese. Cover pan with foil and bake 30 minutes at 350°.

This recipe also works well in crock pot on low heat for about 4 hours.

CORN AND MACARONI

Joyce Lubben

- 1 can whole kernel corn
- 1 can cream-style corn
- 1 stick oleo
- 1 C. uncooked macaroni
- 1 lb. Velveeta cheese, sliced

Put first three ingredients in 7x11" pan to heat in 350° oven. When hot, add macaroni, stirring frequently until done. Put sliced cheese on top and stir until it melts.

BAKED MACARONI & CHEESE

Cheryl Elsbury-Reiher

- 1 1/2 C. cooked elbow macaroni
- 1/4 C. butter
- 1/4 C. chopped onion
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 tsp. dry mustard
- 1/4 C. flour
- 1 3/4 C. milk
- 8 oz. shredded sharp cheese (about 1 1/2 to 2 C.)

Cook and stir butter, onion, salt, pepper and dry mustard over medium heat until onion is tender. Blend in flour. Cook over low heat, stirring occasionally until mixture is smooth and bubbly; stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute, remove from heat and stir in cheese. Place macaroni in greased casserole. Stir in cheese sauce. Cook uncovered in 375° oven for 30 minutes.

RUEBEN DOGS

Anita Hardy

- 1-27 oz. can sauerkraut, rinsed and drained
- 1 to 2 tsp. caraway seeds
- 8 hot dogs, halved lengthwise
- 1 C. (4 oz.) shredded Swiss cheese
- Thousand Island salad dressing

Place sauerkraut in greased 2-quart baking dish. Sprinkle with caraway seeds. Top with hot dogs. Bake, uncovered, at 350° for 15 to 20 minutes until heated through. Sprinkle with cheese. Bake 3 to 5 minutes longer until cheese is melted. Serve with salad dressing.

GRANDMA'S MACARONI AND CHEESE

Kristin Renning

- | | |
|----------------------------|---------------------------------|
| 2 C. elbow macaroni | 1 C. milk (warmed in microwave) |
| 1 1/2 lbs. Velveeta cheese | Soda cracker crumbs |
| 3 T. butter or margarine | 1/2 tsp. salt |
| 2 T. flour | 1 shake of pepper |

Cook macaroni according to package directions. Drain and place in 6-cup casserole. Melt 2 tablespoons butter in double boiler. Stir in flour, salt and pepper and mix until smooth. Gradually add warm milk, stir to smooth white sauce. Add cheese, which has been shaved off block. Stir until cheese is melted. Pour over macaroni. Crumble enough cracker crumbs to cover casserole. Dot with butter. Bake 25 minutes at 350°.

STUFFED PEPPERS

Gayle Iserman

- | | |
|-----------------------------|-----------------------------------|
| 1 lb. pork sausage | 1 1/4 C. uncooked long grain rice |
| 1 medium chopped onion | 1/2 C. chili sauce or salsa |
| 1 C. chopped celery | 1 1/2 C. shredded Cheddar cheese |
| 1-28 oz. can diced tomatoes | |
| 2 1/2 C. water | 4 or 5 green peppers |

Cook sausage, onion and celery until done. Add remaining ingredients except cheese. Cover and cook for 30 minutes. Cut tops off peppers and clean. Parboil peppers 5 minutes. Fill peppers and bake at 350° for 20 minutes. Top with cheese. Return to oven until cheese is melted.

GOOD "COMPANY" POTATOES

Margaret Schuldt

- | | |
|------------------------------|--|
| 2 lb. bag frozen hash browns | 8 to 10 oz. shredded Cheddar cheese |
| 2 cans mushroom soup | |
| 1-8 oz. sour cream | 1/2 C. diced onion |
| | 2 C. chopped meat (ham is good or chicken or turkey) |

Mix all together. Put into baking pan or dish. Bake 1 1/2 hours at 325° (halfway through, stir it).

WILD RICE CASSEROLE

Pam Reints

- | | |
|---------------------|-------------------------|
| 1/2 C. wild rice | 1/4 C. soy sauce |
| 1/2 C. white rice | 1 C. mushrooms |
| 1 C. diced onion | 1 C. water chestnuts |
| 1 C. chopped celery | 1/3 C. slivered almonds |
| 3 T. butter | |

Cook wild rice and white rice separate according to directions. Sauté onion and celery in butter. Mix all ingredients together in casserole dish and bake at 350° for 30 minutes.

RICE

Eileen Berends

- | | |
|--|----------------------------|
| 6 oz. box Uncle Ben's long grain and wild rice | 1 can mushrooms, undrained |
| 1 can golden mushroom soup | 1/4 C. chopped onion |
| 1 can water chestnuts, undrained and sliced | 1 C. chopped celery |
| | 1 T. soy sauce |
| | 1 1/2 C. water |

Mix and bake for 1 hour at 350°, covered, stirring once or twice.

RICE PILAF

Marian Melcher

- | | |
|----------------------|-----------------------------------|
| 4 T. butter | 2 C. water |
| 1/2 C. celery, diced | 1 env. Lipton chicken noodle soup |
| 1/3 C. onion, diced | 1/2 tsp. salt |
| 1 C. Minute Rice | 1/4 tsp. pepper |

Sauté celery and onion in butter. Add the rest of the ingredients. Cover and simmer 15 minutes. Stir a couple times while cooking.

The best thing you can spend on your children is time.

AMERICAN CHOP SUEY

Jan Neal

2 lbs. cubed beef	1/4 C. soy sauce
2 lbs. cubed pork	Salt and pepper
1 1/2 C. diced celery	1 can bean sprouts
1 1/2 C. chopped onion	2 T. cornstarch
1/2 C. boiling water or stock	1/4 C. cold water
1 T. Worcestershire sauce	

Render all fat trimmed from pork and beef in large fry pan. Brown meat in these drippings (after removing scraps). Add remaining ingredients (through salt and pepper). Simmer for 1 hour or until meat is tender. Add bean sprouts with liquid. Thicken with 2 tablespoons cornstarch which has been dissolved in 1/4 cup cold water.

QUICK CABBAGE ROLLS

Cecile Rediske

1 small head cabbage	1 can tomato soup
1 lb. ground beef	1 1/2 C. water
1/2 C. chopped onion	1/4 C. Parmesan cheese
1/2 tsp. salt	1 C. Minute Rice
1/4 tsp. pepper	

Chop cabbage. Spread on bottom of greased 13x9x2" pan. Brown meat and onion. Stir in rice and seasonings. Spoon over cabbage. Heat soup and water to boiling. Pour over. Sprinkle with cheese. Bake 1/2 hour in 350° oven. Fluff with fork before seasoning.

SEAFOOD ALFREDO SAUCE FOR FETTUCINE

Lynette Pruisner

1/4 C. margarine or butter	1/2 tsp. salt, omit if use garlic salt
3 T. flour	2 to 3 C. half and half
1 clove garlic, minced or garlic salt	8 oz. imitation crab
	2/3 C. Parmesan cheese

Melt margarine or butter in saucepan. Add flour and garlic and salt. Add half and half and stir. If it is too thick, add a little more half and half or milk. Add Parmesan cheese. When cheese is melted, add crab meat, cut into bite-size pieces. When heated through, serve over your favorite pasta. I use fettucine or linguini.

SLOW COOKER LASAGNA

Jessica Beem

1 lb. ground beef	1 tsp. salt
1 large onion, chopped	1 tsp. dried oregano
2 garlic cloves, minced	8 oz. lasagna noodles
29 oz. tomato sauce	4 C. shredded mozzarella
1 C. water	12 oz. cottage cheese
6 oz. tomato paste	1/2 C. grated Parmesan cheese

In a skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Add the tomato sauce, water, tomato paste, salt and oregano; mix well. Spread 1/4 of the meat sauce in an ungreased 5-quart slow cooker. Arrange 1/3 of the noodles over sauce (break the noodles if necessary). Combine the cheeses: spoon 1/3 of the mixture over noodles. Repeat layers twice. Top with remaining meat sauce. Cover and cook on low for 4 to 5 hours or until noodles are tender.

LAZY DAY CASSEROLE

Joyce Lubben

1 pkg. noodles	1 can tomato soup
1 lb. hamburger	1 can vegetable soup
Onion to taste	Grated cheese
1 can cream of chicken soup	

Cook and drain noodles. Brown hamburger with onion. Add soups and mix, then add noodles. In 9x13" pan, place half of noodle mixture in bottom of pan. Top with cheese. Add remaining meat mixture and top with cheese. Bake 30 to 45 minutes at 350°.

There is no scale or chart on earth to
measure what a true friend is worth.

STUFFED MANICOTTI

Barbara Kuethe

- | | |
|-----------------------------------|------------------------------|
| 1-8 oz. pkg. Barilla manicotti | 1 C. (8 oz.) grated Parmesan |
| 2-27 oz. jars Barilla lasagna | cheese, divided |
| sauce | 1/4 C. chopped fresh parsley |
| 2 eggs | (1 T. dried), optional |
| 1-15 oz. container ricotta cheese | |
| 4 C. (16 oz.) shredded mozzarella | |
| cheese, divided | |

Cook manicotti according to directions; drain. Preheat oven to 350°. Spray bottom of 15x10x2" glass baking dish with no stick cooking spray. In large bowl, beat eggs; stir in ricotta, 3 cups of the mozzarella, 3/4 cup of the Parmesan and the parsley. Spread 1 jar of the sauce on bottom of baking dish. Fill each cooked manicotti with ricotta mixture. Arrange filled manicotti in baking dish. Top with second jar of sauce and remaining cheeses. Bake 45 minutes to an hour.

CHICKEN PARISIENNE

Mary Strauser

- | | |
|-------------------------------|--------------------------------|
| 6 medium boneless, skinless | 1 small can mushrooms, drained |
| chicken breasts | 1 C. sour cream |
| 1/2 C. chicken broth | 1/4 C. flour |
| 1 small can cream of mushroom | |
| soup | |

Sprinkle chicken breasts with salt, pepper and paprika. Place into casserole dish. Mix broth, soup and mushroom. Pour over chicken and sprinkle with paprika. Bake in 350° oven for 45 minutes. Remove chicken and stir in mixture of sour cream and flour. Add chicken back into dish and return to oven for 15 to 20 minutes. Good with rice or noodles.

It isn't the travel that's broadening - it's all that rich foreign food.

CHICKEN SPAGHETTI

Lynette Pruisner

- | | |
|--------------------------|------------------------------|
| 1 3/4 lbs. chicken parts | 2 bouillon (chicken) cubes |
| 1 large onion | 2 qts. chicken broth |
| 1 green pepper | 1 small jar chopped pimento |
| 1 1/2 C. chopped celery | 1 tsp. garlic clove, chopped |
| 1 stick margarine | 2 cans mushroom soup |
| 1-12 oz. pkg. spaghetti | 3 C. grated colby cheese |

Cook and debone chicken. Sauté onion, green pepper and celery in stick of margarine. Cook spaghetti in the 2 quarts chicken broth with bouillon cubes cook until spaghetti is done, do not drain! Add chicken, sautéed vegetables, pimento, garlic, mushroom soup and 2 cups cheese. Put in 9x13" baking dish. Top with remaining cheese. Bake at 350° for 30 minutes. This makes very large casserole.

Can use garlic powder or salt. I like to serve this with Red Lobster Biscuits found in bread and roll section of this book.

SKILLET PIZZA POTATOES

Marian Melcher

- | | |
|-------------------------|---------------------------|
| 1 lb. Italian sausage | 28 oz. bag frozen O'Brien |
| 1/2 C. pepperoni slices | with onions and peppers |
| 14 oz. jar pizza sauce | 1 C. shredded mozzarella |
| 1/2 C. water | cheese |

Brown sausage, add pepperoni and cook 2 minutes. Drain. Add pizza sauce and water. Add potatoes. Stir to mix, reduce heat to medium and cover and cook for 10 to 15 minutes. Sprinkle with cheese, cover. Remove from heat and let stand 5 minutes before serving.

There is nothing wrong with the younger generation that twenty years won't cure.

CROCK POT PIZZA

Marian Melcher

- | | |
|----------------------------|--|
| 1 1/2 lbs. hamburger | 12 oz. Kluski noodles |
| 1 onion | 4 oz. shredded Cheddar cheese |
| 14 oz. can pizza sauce | 4 oz. pkg. pepperoni slices |
| 14 oz. can spaghetti sauce | Mushrooms, green pepper,
olives, etc., if desired |

Brown meat and onion. Add pizza sauce and spaghetti sauce. Simmer. Cook noodles and drain. Layer noodles, meat mixture, cheeses, pepperoni, etc. in crock pot. Repeat layers. Cook on high 45 minutes and low for 1 hour and 15 minutes.

Also can be baked in a 9x13" pan for 30 minutes. May use Italian sausage instead of hamburger.

GERMAN PIZZA

Joyce Lubben

- | | |
|-------------------------------|-------------------|
| 2 T. margarine | 3 eggs, beaten |
| 6 medium potatoes | 1/3 C. milk |
| Salt to taste | 1/2 tsp. garlic |
| 1 lb. ground beef | Mozzarella cheese |
| Onion, salt, pepper, peppers, | |
| Mushrooms to taste | |

In 12" electric fry pan, melt margarine, shred potatoes and put on top of margarine. Sprinkle with salt. In separate pan, brown ground beef with onion and salt and optional items. Put this on potatoes. Top with beaten eggs, milk and garlic. Steam 30 minutes until potatoes are done. Top with mozzarella cheese.

PIZZA CASSEROLE

Pam Reints

- | | |
|----------------------------------|--|
| 1 1/2 lbs. hamburger | 32 oz. spaghetti sauce |
| Onion | 2 or 3 T. "Prestis" for pizza
(pizza seasoning) |
| 1 1/2 tsp. instant beef bouillon | |
| 7 oz. pkg. macaroni, cooked | |

Cook hamburger with onion and crumble. Combine all ingredients and place in 3-quart casserole (greased) or 2 smaller casseroles to freeze. Cover with slices of mozzarella cheese. Cover and bake at 325° for approximately 30 minutes.

UPSIDE DOWN PIZZA

Lynette Pruisner

2 lbs. ground beef	1/2 C. sour cream
1/2 to 1/2 C. onion	1 pkg. crescent dinner rolls
1 pkg. spaghetti sauce mix	2 T. melted margarine
16 oz. can tomato sauce	Grated Parmesan cheese
1 1/2 C. mozzarella cheese	

Brown ground beef with onion. Add tomato sauce and spaghetti sauce mix. Simmer 3 to 4 minutes. Put in 9x13" baking pan. Mix grated mozzarella cheese and sour cream. Spread over hamburger mixture. Roll crescent dinner rolls over top. Brush with melted butter. Sprinkle with Parmesan. Bake at 350° for 30 minutes or until rolls are brown.

BEEF TACO SKILLET

Joyce Lubben

1 lb. ground beef	1/2 C. water
1 can tomato soup	8 flour or corn tortillas, cut into
1 C. salsa	1" pieces
	1 C. shredded cheese

Cook beef in skillet until browned. Pour off fat. Add soup, salsa, water, tortillas and half the cheese. Heat to a boil. Cover and cook over low heat for 5 minutes or until hot. Top with remaining cheese. Serves 4 to 6.

Let none escape, but try them all,
To boil or fry or bake.

We'll warrant they are just as good
As Mother used to make!

NICOLE'S BURRITOS

Deb Otto

FILLING:

- | | |
|--|---------------------------------------|
| 2 lbs. ground beef, fried and crumbled | 1 large and 1 small can refried beans |
| 1 pkg. dry taco seasoning mix | |

Mix and warm through with fried ground beef. Add a small amount of water as needed.

SAUCE/GRAVY:

- | | |
|-----------------------------|---|
| 2 cans Hormel no bean chili | 2 cans Cheddar cheese soup and nacho soup |
|-----------------------------|---|

Add small amount of water and heat through. Put 2 large tablespoons of hamburger mixture in small soft shells. Roll and place seam side down in 9x12" baking pan. Pour sauce/gravy mixture over rolled burritos. Bake for 30 minutes at 350°. Sprinkle with shredded cheese and let melt before serving. Leftovers can be frozen individually and reheated in microwave.

CHICKEN ENCHILADAS

Marian Melcher

- | | |
|------------------------------|----------------------------|
| 1 medium onion, chopped | 1 can mushroom pieces |
| 2 to 3 cloves garlic, minced | 2 C. diced, cooked chicken |
| 1 can cream of chicken soup | 10 tortilla shells |
| 1 small can green chilies | |

Sauté onion and garlic in small amount of margarine until softened. Add next four ingredients – simmer a few minutes to blend flavors. Place desired amount in center of softened tortilla. Roll up. Put salsa, sour cream, cheese and black olives (sliced) on top.

PIZZA CASSEROLE

Pam Rehta

- | | |
|----------------------------------|------------------------|
| 1 1/2 lbs. hamburger | 32 oz. spaghetti sauce |
| Onion | 1 egg, beaten |
| 1 1/2 tsp. instant beef bouillon | 1/2 cup cheddar cheese |

A good rule for talking is one used in measuring flour; sift first.

Cook hamburger with onion and crumble. Combine all ingredients and place in 3-quart casserole (greased) or 2 smaller casseroles to freeze. Cover with slices of mozzarella cheese. Cover and bake at 325° for approximately 30 minutes.

MEXICAN POTATOES – CASSEROLE

Barbara Kuethe

1-32 oz. bag frozen chunky or regular hash browns	1 can cream of chicken soup
1/2 C. finely chopped onions	1/2 C. melted butter or 1 stick oleo, melted
1 small jar jalapeno Cheez Whiz	1 C. crushed corn flakes
1/4 tsp. pepper	1/4 C. melted butter or oleo

Combine hash browns, onions, Cheez Whiz, pepper, soup and 1/2 cup melted butter or 1 stick oleo, stir. Put in 9x13" glass dish. Top with 1 cup crushed corn flakes and 1/4 cup melted butter or oleo. Bake 45 minutes to 1 hour or until done.

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



Notes

Combine fresh brown, onion, cheese, Whiz, pepper, melted butter or 1 stick also, stir. Put in 8x12" glass dish. Pour crushed corn flakes and 1/4 cup melted butter or oil over top. Bake for 30 minutes at 350°. Sprinkle with shredded cheese and let melt before serving. Leftovers can be frozen individually and reheated in microwave.

CHICKEN ENCHILADAS

Marian Melcher

- | | |
|------------------------------|----------------------------|
| 1 medium onion, chopped | 1 can mushroom soup |
| 2 to 3 cloves garlic, minced | 2 C, diced, cooked chicken |
| 1 can cream of chicken soup | 10 tortilla shells |
| 1 small can green chilies | |

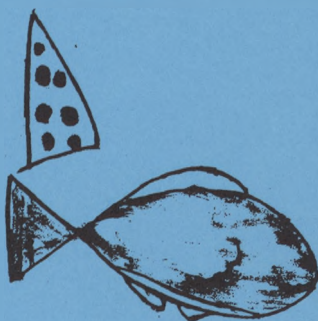
Sauté onion and garlic in small amount of margarine until softened. Add next four ingredients and cook a few minutes to blend flavors. Place desired amount in center of softened tortilla. Roll up. Put salsa, sour cream, cheese and black olives (optional) on top. Bake at 350° for 15 minutes.

A good rule for talking is one used in measuring flour: sift first.

Meats, Poultry and Seafood



Kaleb Lehman



Haley Brase



Stacy Martin



Leslie Willson

Deer jerky

BARBEQUE BEEF

Jan Neal

6 lb. boneless beef ribs
16 oz. bottle Italian dressing
1/4 C. vinegar and enough
water to cover meat

36 sandwich buns

SAUCE:

36 oz. barbeque sauce
1/2 C. finely chopped onions
1/4 C. ketchup
1/4 C. molasses
1/4 C. brown sugar
1 tsp. hot pepper
1 T. dry mustard
Parsley flakes

Marinate beef in dressing – vinegar and water mixture in oven at 250° for 8 hours. Thoroughly mix sauce ingredients. Cover with parsley flakes. Drain marinated beef. Pour barbeque sauce over meat and cook slowly for 3 or 4 hours.

BARBEQUE BEEF

Lynette Pruisner

3 1/2 lbs. chuck roast
2 large onions, chopped
1 green pepper, chopped
1 pt. ketchup
1 tsp. vinegar
2 tsp. dry mustard

1/2 tsp. cinnamon
1/4 tsp. cloves
2 T. sugar
1 1/2 C. meat stock
1 celery stalk

Roast beef until very done and falls apart. Drain off 1 1/2 cups juice from meat. Add rest of the ingredients. Bring to a boil and simmer 30 minutes. Remove celery stalk. Add cut up or shredded beef roast. Serve warm on buns.

Sad fact of life - square meals make round people.

BARBECUED MEATBALLS

Lois Anderson

1 egg, lightly beaten	1 tsp. chili powder
1-5 oz. can evaporated milk	1/4 tsp. garlic powder
1 C. oatmeal	1/4 tsp. pepper
1/2 C. finely chopped onion	1 to 1 1/2 lbs. ground beef
1 tsp. salt	

SAUCE:

1 C. catsup	1/2 tsp. liquid smoke, optional
3/4 C. brown sugar	1/4 tsp. garlic powder
1/4 C. chopped onion	

In bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into 1" balls, place in greased 9x13" baking pan. Bake uncovered at 350° for 20 minutes or until meat is no longer pink. Meanwhile, combine sauce ingredients in a saucepan. Bring to boil. Reduce heat and simmer for 2 minutes, stirring frequently. Pour over meatballs. Bake 12 to 15 minutes longer. Yield: about 4 dozen.

BASIC MARINADE FOR RIBS

Cecile Rediske

Ribs	1 T. sugar
1 garlic clove	1 T. sherry
3 slices ginger root	2 T. honey
1 C. soy sauce	2 T. hoisin sauce or applesauce

Boil ribs. Mix other ingredients. Put ribs in marinade no longer than 2 to 4 hours. Usually 1 to 2 hours is enough. Then broil ribs, baste occasionally. Good!

BBQ RIBS

Gloria DeGroot

1 T. celery seed	1 T. salt
1 T. chili powder	1 tsp. paprika
1/4 C. brown sugar	1-6 oz. can tomato paste
1 T. salt	1-6 oz. can water

Mix together first five ingredients. Add tomato paste and water. Heat and pour over the ribs. Bake at 350° for 2 1/2 to 3 hours.

BARBECUED SPARERIBS

Marian Melcher

- | | |
|-------------------|---------------------------|
| 4 lbs. ribs | 2 T. Worcestershire sauce |
| 1 C. sliced onion | 1/4 C. vinegar |
| 1 C. catsup | 1/4 C. brown sugar |
| 1 C. water | 2 tsp. dry mustard |
| 2 tsp. salt | 1 tsp. paprika |

Cut meat in serving-size pieces and brown. Combine other ingredients and pour over ribs. Bake at 350° for 1 3/4 hours. Spoon sauce over meat 2 to 3 times while baking. Bake uncovered for 15 minutes.

I brown chicken pieces and use this same sauce to pour over and bake.

BEEF BURGUNDY

Cecile Rediske

- | | |
|----------------------------------|---------------------------------|
| 3 lbs. lean beef, cut into cubes | 1 soup can Burgundy wine |
| 2 to 3 onions, diced | 1/2 lb. fresh mushrooms, halved |
| 2 cans cream of mushroom soup | 4 to 5 carrots, in small pieces |

Put all ingredients into heavy casserole and cover. Bake long and slow at 325° for 3 to 4 hours.

POOR MAN STEAK

Lois Anderson

- | | |
|----------------------|-------------------------------|
| 1 1/2 lbs. hamburger | 2 tsp. grated onion |
| 1 C. milk | 1 can mushroom or celery soup |
| 1 C. cracker crumbs | 1 can water |

Mix hamburger, cracker crumbs, onion and milk. Place in 9x13" sprayed pan. Pat in the pan, cover and place in refrigerator overnight. Next day, cut in squares and roll in flour. Cut in sized like a steak, brown in a little oil and put in 9x13" sprayed pan. Mix soup and water and pour over the meat and bake in 350° for 1 hour.

POT ROAST IN CROCK POT

Lynette Praisner

3 to 4 lb. beef roast

1 can beef broth

1 pkg. au jus mix

1 pkg. zesty Italian salad dressing
mix

Place roast in crock pot. Mix rest and pour over roast. Cook on low 8 to 10 hours. Shred roast and serve with sandwich bun.

Depending on the type of roast you use you can serve these like the restaurants do beef au jus beef sandwiches. If you wish to do that I use a boneless rump roast, cut cooking time down and slice thin when serving. Serve juice along side in small bowl.

RED TOP MEAT LOAF

Fannie Albrecht

2 lbs. ground beef or 1 lb. of
ground pork and 1 lb. ground
beef

1/2 tsp. pepper

3/4 C. bread crumbs

2 T. Worcestershire sauce

1/3 C. catsup

2 tsp. salt

2 eggs

2/3 C. dry milk

Mix everything except catsup. Put catsup on top of meat loaf when in pan ready to bake. Bake 1 hour in 350° oven.

RINDERWURST

Mildred Rieman

20 lb. boneless chuck roast

Salt

Pepper

Cloves

Allspice

Oatmeal

Almost cover roast with water sprinkling with Adolph's tenderizer and Accent. Cook until done. Take beef broth and cook with oatmeal, having approximately 3 quarts when cooked. May need to add water. Add to ground meat and add salt to taste (sparingly). Add pepper and approximately 3 teaspoons cloves and 3 teaspoons allspice. Serve hot for breakfast. Freeze in small containers.

SALISBURY STEAK

Gayle Iserman

- | | |
|-------------------------|---------------------------|
| 1 1/2 lbs. ground beef | 1 can beefy mushroom soup |
| 1/2 C. dry bread crumbs | 1/4 C. water |
| 1 egg, beaten | Salt and pepper |
| 1/4 C. onion | |

Mix ground beef, bread crumbs, 1/4 cup soup, egg, onion. Form patties and brown in skillet. Drain fat. Stir in remaining soup and water. Cover. Cook over low heat for 20 minutes.

MARILYN'S SALISBURY STEAK

Mildred Rieman

- | | |
|------------------------------|-----------------------------|
| 2 lbs. hamburger | 1/2 C. parsley |
| 1/2 lb. ground pork | 3 eggs |
| 1/2 C. crushed Ritz crackers | 1 small can mushroom pieces |
| 1/2 C. chopped celery | Salt and pepper to taste |

Mash above ingredients together and shape into patties and place in 9x13" pan. Combine 2 cups hot water, 2 beef bouillon cubes, 2 tablespoons flour, 1/4 teaspoon Kitchen Bouquet, pepper to taste. Bring to boil to thicken slightly. Pour over patties and bake in 350° oven for approximately 1 hour.

CHICKEN (BAKED)

Kathy Henrichs

- | | |
|---|----------------------------|
| 1 chicken, cut up or meat to equal amount | 1/4 C. chicken broth |
| 1/2 C. flour | 1/2 C. chopped green onion |
| 4 T. butter, divided | 1/8 C. chopped parsley |
| | 1/2 lb. fresh mushrooms |

Sprinkle chicken pieces with salt and pepper; roll in flour. Melt 2 tablespoons butter in skillet. Brown pieces and remove to roaster. Add broth to pan juices. Scrape browned bits from bottom and side of skillet. Pour over chicken. Sauté onion and parsley and mushrooms in remaining butter. Pour over chicken. Cover and bake at 350° for 1 hour.

CHICKEN BREASTS

Jan Neal

- | | |
|----------------------------|------------------------------|
| 4 to 6 chicken breasts | 1 pkg. Stove Top dressing |
| 8 oz. Monterey Jack cheese | 1 can cream of mushroom soup |

Place breasts in 9x13" pan. Lay 1 slice of cheese on each breast. Prepare dressing using package directions. Spread dressing on chicken and cover with mushroom soup. Bake 1 hour at 350°. Cover first 1/2 hour.

GARLIC CHICKEN

Cecile Rediske

- | | |
|-----------------------------|-------------------------|
| 4 chicken breasts | 30 peeled garlic cloves |
| 1/2 C. flour | 1 C. dry white wine |
| 3 T. fresh chopped rosemary | 3 C. chicken stock |
| 3 T. olive oil | 1/2 C. light cream |

Toss chicken pieces in flour and rosemary. Heat oil in frying pan and sauté chicken until golden. Remove. In same pan, sauté garlic until golden, then add wine, stock and chicken. Cover and simmer for 30 minutes. Remove chicken. Increase heat and reduce liquid by about 2/3. Transfer to blender, add cream and puree. Pour over chicken and garnish with sprigs and fresh rosemary. Serve with steamed vegetables.

CHICKEN KAPAMA (GREEK)

Nancy Ramige

- | | |
|---|--|
| 1 roasting chicken (or chicken pieces of your choice) | Water or chicken broth (10 oz. or more to taste) |
| Salt and pepper to taste | 1-16 oz. can tomato sauce |
| 1/4 C. lemon juice or juice of 1 lemon | 2 cloves garlic, minced |
| 1/3 C. olive oil | 1 onion, chopped |
| 2 T. tomato paste | 1 stick cinnamon |
| | 1 lb. macaroni |

Sprinkle thawed chicken with lemon juice, salt and pepper and let set in refrigerator for at least 1 hour or more. Boil, bake, fry or roast the chicken. Mix tomato paste with water or broth and add tomato sauce and let come to a boil. Add onion, garlic and cinnamon stick. Add cooked chicken and bake (or use electric fry pan) for 1 hour. Serve sauce over macaroni.

NO PEEK CHICKEN

Lorraine Sherburne

3 C. Uncle Ben's rice
1 can cream of mushroom soup
1 can cream of celery soup

1 pkg. Lipton dry onion soup
mix
4 large chicken breasts

Spray pan with Pam. Stir rice, soups and milk together and sprinkle in 1/2 package of Lipton soup mix. Pour in pan. Spread chicken out and sprinkle 1/2 package dry onion soup on top of meat. Cover with foil and bake at 350° for 2 hours.

POTATO DIPPED CHICKEN

Gayle Iserman

1/3 C. butter
1 egg
2 T. water

1/2 tsp. poultry seasoning
Instant mashed potato flakes
1 cut-up chicken

Melt butter in a baking dish. Mix egg, water and poultry seasoning. Dip chicken in egg mixture; then roll in dry potato flakes. Place in baking dish. Salt and pepper to taste. Bake 1 hour at 350°. Turn after 30 minutes so both sides get brown.

SOUTHERN FRIED CHICKEN BATTER

Glennis Smith

2 eggs, slightly beaten
1/2 C. milk
Pinch of salt

Flour, enough to make a
batter for dipping
1 chicken, boiled

Boil chicken until done. Cut in pieces. Dip in batter and fry in 1" deep oil until golden brown.

Leftovers are a kind of food that are here today - and here tomorrow.

DEER SALISBURY STEAK

Ernie Ramige

- | | |
|------------------------|---------------------|
| 3 C. milk | 1/4 tsp. pepper |
| 1 1/2 lbs. ground deer | 2 tsp. salt |
| 1 C. croutons (herb) | Flour |
| 2 eggs, beaten | 1 can mushroom soup |
| 1/4 C. onions | |

Combine 1 cup milk with croutons. Let stand 10 minutes and stir. Mix in deer, eggs, salt, pepper and onions. Shape mixture into 12 patties. Put both sides in flour and brown both sides in skillet in hot shortening. Place in casserole. Mix 1 tablespoon flour in skillet; add 2 cups milk for gravy. Add soup, heat and pour over patties. Bake at 325° for 45 minutes.

OLIVE'S HAM BALLS

Bruce Toenjes

- | | |
|----------------------------|-------------------------------|
| 2 1/2 lbs. ground ham | SAUCE: |
| 2 lbs. lean pork, ground | 2 cans Campbell's tomato soup |
| 1 lb. ground beef | 3/4 C. vinegar |
| 3 eggs | 2 1/2 C. brown sugar |
| 3 C. graham cracker crumbs | 2 tsp. dry mustard |
| 2 C. milk | |

Combine ham ball ingredients and mix well (with your hands). Form into balls and place in shallow baking dishes. Combine sauce ingredients and pour over ham balls. Bake at 350° for 60 minutes. Ham balls can be frozen after baking.

CRANBERRY PORK CHOPS

Gayle Iserman

- | | |
|---------------------------------|--------------------------|
| 4 pork chops | 2 T. spicy brown mustard |
| 1 can jelly cranberry sauce | 2 T. cornstarch |
| 1/2 C. cranberry or apple juice | 1/4 C. water |
| 2 T. sugar | Salt and pepper to taste |

Place chops in a crock pot. Combine cranberry sauce, juice, sugar and mustard until smooth; pour over chops. Cook on low for 7 to 8 hours. To make gravy: Remove chops. Combine cornstarch and water until smooth; stir into juices. Cook until thickened. Serve over chops.

CRANBERRY PORK ROAST

Lois Anderson

1 boneless pork loin roast
(about 3 lbs.)
1-16 oz. can jelled cranberry
sauce
1/2 C. sugar

1/2 C. cranberry juice
1 tsp. dry mustard
1/4 tsp. ground cloves
2 T. cornstarch
2 T. cold water

Put pork roast in slow cooker. In a medium bowl, mash cranberry sauce, stir in sugar, juice, mustard and cloves. Pour over roast. Cover and cook on low 6 to 8 hours or until meat is tender. Remove roast and keep warm. Skim fat from juices. Measure 2 cups, adding water if necessary and pour in saucepan. Bring to a boil over medium heat. Combine cornstarch and water to make a paste. Stir into gravy. Cook until thick. Yield: 4 servings.

GLAZED PORK SHOULDER

Dorothy A. Schwab

1-2 to 3 lb. smoked pork
shoulder
1/2 C. brown sugar

1/4 tsp. ground cloves
1/4 tsp. allspice
2 T. vinegar

Place pork shoulder on rack in open roaster. Insert meat thermometer into thickest part and not in fat. Do not add water, do not cover. Roast at 325° until thermometer reaches 140° to 150°. Meanwhile, combine brown sugar, cloves and allspice in small saucepan. Stir in vinegar and cook slowly for 10 minutes. Spread glaze over meat and continue roasting to 170°. Allow 35 to 40 minutes per pound for roasting.

ROAST PORK LOIN WITH APPLE TOPPING

Fannie Albrecht

2 T. flour
1 1/2 tsp. salt
1 tsp. dry mustard
1/2 tsp. sugar
1/4 tsp. black pepper
1/4 tsp. sage
4 to 5 lbs. pork loin

TOPPING:
1/4 C. brown sugar
1/4 tsp. cinnamon
1 1/2 C. applesauce

Combine flour, salt, mustard, sugar, pepper and sage. Rub mixture over surface of pork roast. Place fat side up in roasting pan. Bake at 325° for 1 hour. Combine applesauce, brown sugar and cinnamon (topping ingredients). Spread over roast. Bake 1 hour longer.

SALMON LOAF

Dorothy Shipman

- 1-16 oz. can salmon

2 C. soft bread cubes

1 T. chopped onion

1 T. melted margarine
- 1/2 tsp. salt

1/2 C. milk

1 beaten egg

Drain salmon, remove bones and skin-flake. Mix with bread cubes, onion, margarine, salt. Add beaten egg and milk. Bake in loaf pan in 350° oven for 35 to 45 minutes.

TURKEY FILLETS

Jan Neal

- 5 large turkey breasts, split
in half

10 strips bacon, fried and
drained
- 1 C. Western dressing

1/3 C. soy sauce

3 T. Worcestershire sauce

Roll each half breast (like a snail) and wrap with a slice of bacon. Secure with a toothpick. Thoroughly mix dressing and sauces. Pour over turkey fillets and marinate overnight. Bake at 350° for 1 hour. Drain and serve. Serves 6 to 8.

TURKEY TENDERLOINS

Gayle Iserman

- 6-4 oz. turkey tenderloins

1 T. butter

3 green onions, thinly sliced
- 1 can cream of chicken soup,
undiluted

1/4 C. water

Brown tenderloins in butter. Add onions. Cook 1 to 2 minutes. Combine water and soup; pour over tenderloins. Bring to boil, then reduce heat and simmer 8 to 10 minutes or until juice runs clear. Serve with mashed potatoes and rice.

The dictionary is the only place that success comes before work.

HOT CHICKEN SALAD

Marian Melcher

- | | |
|---------------------------------|-------------------------|
| 2 to 3 C. diced, cooked chicken | About 1 C. diced cheese |
| 2 C. diced celery | 1/2 C. slivered almonds |
| 1 small onion, diced | 1 C. mayonnaise |
| 1 can water chestnuts, sliced | |

Mix all together and place in greased casserole dish. Top with crushed potato chips. Bake at 375° for 30 minutes.

GRILLED CHICKEN SANDWICH MONTEREY

Lynette Puisner

- | | |
|--------------------|-------------------------------|
| 1 C. orange juice | 1 1/2 tsp. lemon pepper |
| 1/3 C. lemon juice | seasoning |
| 1/4 C. oil | 1 lb. boneless chicken breast |
| 2 tsp. sugar | 8 slices French bread |
| | Sliced Swiss cheese |

Combine first five ingredients. Pound chicken breast thin. Place chicken in marinade and refrigerate 4 to 6 hours. Drain chicken breast and grill until done. Spread bread with margarine and grill. Melt cheese on top of chicken breast and serve on French bread.

I use hamburger buns in place of French bread.

DILLY BEEF SANDWICH

Darles Busching

- | | |
|--|------------------------|
| 1 boneless chuck roast
(3 to 4 lb.) | 1/2 C. chili sauce |
| 1-16 oz. jar whole dill pickle | 2 cloves minced garlic |

Cut roast in half and place in slow cooker. Add pickles, juice and all. Add chili sauce and garlic. Cook 8 to 10 hours. Remove roast and discard the pickles. Shred meat and put meat back to sauce and simmer. Serve on hamburger buns or croissants.

ROAST BEEF SANDWICHES

Marilyn Winkey

- 1 boneless beef roast
(about 6 lb.)
- 5 beef bouillon cubes

- 1 env. onion soup mix
- 3 1/2 C. water

Place roast in roasting pan and bake uncovered at 275° for 1 hour. Dissolve bouillon and soup mix in water. Pour over roast. Cover and bake at 350° for 3 hours. Remove meat, slice thinly. Return to juices and heat through. Serve on buns.

HAM & SWISS SANDWICHES

Lucas Ramige

- 1 pkg. 12 junior buns
- 1 lb. Virginia baked ham,
sliced in 12 slices
- 12 slices baby Swiss cheese

- SAUCE:
- 2 T. Worcestershire sauce
 - 2 T. poppy seeds
 - 4 T. brown sugar
 - 1 to 2 T. prepared mustard
 - 1 C. margarine

Put ham and 1 slice of cheese on each bun (do not put mayonnaise, butter or margarine on sandwiches) and place in a 9x13" pan. Cover and bake for 10 minutes at 350°. While sandwiches are baking, melt 1 cup of margarine and add Worcestershire, poppy seeds, brown sugar and mustard. Mix well with a wire whisk and pour over sandwiches and bake for 10 more minutes, uncovered.

HOT HAM SANDWICH

Joyce Lubben

- 1 lb. ground smoked ham
- 4 hard-boiled eggs, chopped

- 6 sweet pickles or sweet relish
- 8 oz. grated cheese
- 2 T. salad dressing
- 2 T. mustard

Mix all together and spread on buns. Wrap in foil and put in 350° oven for 15 to 20 minutes. Serve warm.

NO NAME BREAD

Joyce Lubben

1 loaf frozen bread, thawed
1 lb. ground beef or 1/2 sausage,
1/2 beef

Grated cheese
Onion, peppers, mushrooms
to taste, optional

Brown ground beef (and/or sausage) with onion and other optional ingredients. Set aside. Drain. Roll out bread in long rectangle. Spread on meat mixture and sprinkle with cheese. Roll up jelly roll style, let rise 15 to 20 minutes. Bake at 350° for 15 to 20 minutes or until golden brown. Slice and serve.

NO NAME BREAD

Lois Anderson

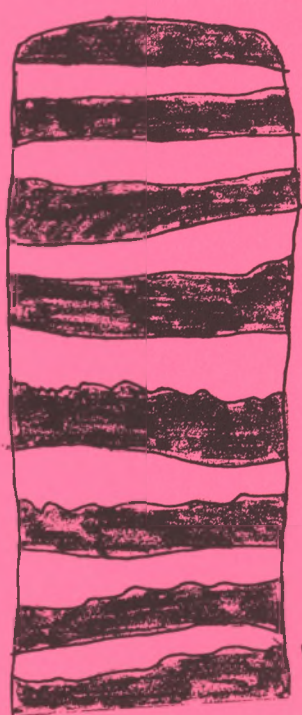
Allow 1 loaf frozen bread dough to thaw and rise by package direction. Push down and roll out on floured board. Brown 1/2 pound ground beef and 1/2 pound sausage (can use all of either kind) with onion to taste. Drain and spread on roll dough to within about 1/2" edges. Add grated Cheddar cheese and mushrooms, if desired. Roll up like a jelly roll, pushing meat as you roll. Twist ends and place on greased cookie sheet with seam side down. Let rise 15 minutes. Bake at 350° for 15 to 20 minutes or until golden brown. Slice and serve warm.

Good friends who would these pages test,
A whisper in your ear;
These dishes are the very best
Your husband's heart to cheer.

Pies, Pastries and Desserts



Levi F. 4th



Samuel Reiter



Apple pie
Terry Fehring

APPLE PIE FILLING

Fannie Albrecht

- | | |
|------------------------|-----------------------------------|
| 4 1/2 C. sugar | 3 T. lemon juice |
| 1 C. cornstarch | 2 or 3 drops yellow food coloring |
| 2 tsp. cinnamon | |
| 1/4 tsp. ground nutmeg | 5 1/2 to 6 lbs. sliced apples |

Put first four ingredients, plus 1 teaspoon salt into a large saucepan. Stir in 10 cups water. Cook and stir until it thickens and boils. Add lemon juice and food coloring. Pack apples in hot jar, leaving 1" head space. Fill jars with hot syrup, leaving 1/2" head space. Add lid. Process in boiling water bath. Pints for 15 minutes, quarts for 20 minutes.

When using for a pie, bake at 400° for 10 minutes. Reduce temperature to 350° for 40 minutes.

DIABETIC APPLE PIE

Lorraine Sherburne

- | | |
|--------------------------------|-----------------|
| 6 C. apples, peeled and sliced | 1 tsp. cinnamon |
| 12 oz. frozen apple juice | 2 T. cornstarch |

Boil apples, apple juice and cinnamon. Add cornstarch. Put in crust. Bake at 350° for 45 minutes.

SWISS APPLE PIE

Dorothy Shipman

- | | |
|---------------------|--------------------------------------|
| 2 eggs, well beaten | 1 tsp. baking powder |
| 3/4 C. sugar | Pinch of salt |
| 1 tsp. vanilla | 1 heaping C. peeled and diced apples |
| 1/2 C. flour | 1/2 C. chopped walnuts |

Mix in bowl in order given. Pour into greased 8" pie pan. Bake in 350° oven for 30 minutes or until done. It makes its own crust.

A truly contented person enjoys the scenery along a detour.

BANANA BLUEBERRY PIE

Gayle Iserman

- | | |
|--|------------------------------------|
| 1-8 oz. pkg. cream cheese,
softened | 2 C. whipped topping |
| 3/4 C. powdered sugar | 2-9" pastry shells, baked |
| 4 medium bananas, sliced | 1-21 oz. can blueberry pie filling |

In a mixing bowl, beat cream cheese and powdered sugar until smooth. Fold in whipped topping and bananas. Pour into pie shells. Refrigerate for at least 30 minutes. Top with blueberry pie filling. May garnish with additional bananas just before serving.

CHERRY PIE

Cheryl Elsbury-Reiher

- | | |
|------------------------------|-----------------------------------|
| 1 1/3 C. sugar | 2 T. butter |
| 1/3 C. quick cooking tapioca | 1/8 tsp. red food color, optional |
| 4 C. tart cherries | 2 crust pie shell |

Stir together sugar and tapioca; mix in cherries. Add food coloring if desired. Turn into pastry shell, dot with butter. Cover with top crust with slits. Seal and flute. Bake in 400° oven for 60 minutes.

CHOCOLATE PIE

Nancy Ramige

- | | |
|--|---|
| 1 small pkg. sugar free instant
chocolate pudding | 2 C. vanilla ice cream |
| 2/3 C. milk | 8 oz. Cool Whip |
| | Pie crust (graham or pastry),
prebaked |

Mix pudding and milk. Add ice cream and continue to mix. Fold in 4 ounces of Cool Whip. Pour into a prepared pie crust and freeze. When ready to serve, top with remaining Cool Whip.

Grandparents are a gift to children.

BISHOP'S CHOCOLATE PIE

Glennis Smith

- | | |
|--------------------------------------|--|
| 1 box French vanilla instant pudding | 2 C. vanilla ice cream |
| 1 box chocolate instant pudding | 1-9" pie crust or graham cracker crust |
| 2 C. milk | Cool Whip |
| | Hershey bar |

Beat or blend until pudding consistency the vanilla and chocolate pudding, milk and ice cream. Pour into crust. Let set awhile. Top with Cool Whip. Use peeler and shave chocolate bar for curls on top. If this recipe is doubled, will make 3 pies or a 9x13" pan.

CHOCOLATE MOUSSE PIE

Lorraine Sherburne

- | | |
|--|-------------------------------------|
| 1-40 oz. pkg. Baker's German sweet chocolate | 1-3 oz. pkg. cream cheese, softened |
| 1/3 C. milk | 1-8 oz. Cool Whip |
| 2 T. sugar | 1-8" graham cracker crust |

Heat chocolate and 2 tablespoons milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese. Add remaining milk and chocolate mixture. Beat until smooth. Fold chocolate mixture into Cool Whip. Spoon into crust. Freeze until firm, about 1 hour or just store in refrigerator, it is easier to cut.

QUICK COCONUT CREAM PIE

Lois Anderson

- | | |
|--|---------------------------------------|
| 1 pkg. (4 serving) instant vanilla pudding mix | 3/4 to 1 C. flaked coconut, divided |
| 1 1/2 C. cold milk | 1 baked shell or graham cracker crust |
| 1 container frozen whipped topping, thawed | |

In mixing bowl, beat pudding and milk on low speed (with mixer) on low speed for 2 minutes. Fold in half of whipped topping and 1/2 to 3/4 cup coconut. Pour into crust. Spread remaining topping, sprinkle with remaining coconut. Serves 6 to 8.

COOKIES 'N CREAM PIE

Lois Anderson

- | | |
|----------------------------------|---|
| 1 graham cracker chocolate crust | 1-8 oz. container whipped topping, divided |
| 1 1/2 C. cold milk | 1 1/4 C. crushed chocolate sandwich cookies |
| 1 pkg. instant vanilla pudding | |

Pour milk in large bowl, add pudding. Beat 1 minute with wire whisk, until well blended. Let stand 5 minutes until thickened, add 1/2 of Cool Whip, folded in, then add crushed cookies. Spoon into pie shell. Add rest of topping and garnish with few cookie crumbs. Put in refrigerator. Can also put in freezer. Serves 6 to 8.

MAKES OWN CRUST CUSTARD PIE

Wanda Cordes

- | | |
|-------------------------|--------------------|
| 4 eggs | 2 C. milk |
| 3/4 C. sugar | 1 1/2 tsp. vanilla |
| 1/2 C. flour | 1/4 tsp. salt |
| 1/4 C. melted margarine | |

Combine ingredients in order given. Mix well. Pour in greased pie tin. Sprinkle with nutmeg. Bake at 350° for 45 minutes or until bubbly brown. Test for custard pie. Insert knife near edge, if it comes out clean, it is done.

Cleaning and scrubbing can wait till tomorrow
for babies grow up we've learned to our sorrow
so quiet down, cobwebs...dust go to sleep
I'm rocking my baby and babies don't keep.

LEMON MERINGUE PIE

Mary Strauser

- | | |
|------------------------------|-----------------------|
| 1 1/2 C. sugar | 3 T. butter |
| 1/3 C. cornstarch | 1/4 C. lemon juice |
| 1 1/2 C. hot water | Zest of lemon |
| 3 egg yolks, slightly beaten | 9" baked pastry crust |

Combine sugar, cornstarch and water; bring to a boil for 1 minute. Add small amount of thickened mixture to beaten yolks and stir. Add yolks to thickened mixture and boil 1 minute. Remove from heat and add butter, lemon and lemon zest. Stir until butter melts. Pour into cooled pastry crust. Top with meringue.

MERINGUE:

- | | |
|-----------------|--------------------------|
| 3 egg whites | 1/4 tsp. cream of tartar |
| 2 T. water | 1/4 C. powdered sugar |
| 1 T. cornstarch | 1/2 tsp. lemon extract |

Whip egg whites and water until frothy. Add cream of tartar and cornstarch. Whip until soft peaks form. Add powdered sugar and lemon extract. Whip until firm but not dry. Bake at 400° until lightly brown.

PRUNE PIE

Dorothy Shipman

- | | |
|------------------------|--------------------|
| 1 T. gelatin | 1 C. cooked prunes |
| 1/4 C. water | 2 T. lemon juice |
| 1/4 tsp. salt | 2 egg whites |
| 3/4 C. hot prune juice | |

Soak gelatin in cold water, dissolve in hot prune juice. Add salt, lemon juice and prune pulp. Cook and when it begins to thicken, add beaten egg whites. Pour into baked pie shell, chill. Serve with whipped cream.

PUMPKIN PIE

Eric DeGroot

- | | |
|---------------------------------------|------------------------|
| 1-15 oz. can pumpkin (2 C.) | 1 tsp. ground cinnamon |
| 1-14 oz. can sweetened condensed milk | 1/2 tsp. ground ginger |
| 2 eggs | 1/2 tsp. ground nutmeg |
| | 1/2 tsp. salt |

Combine all ingredients. Bake in pie shell. Bake at 425° for 15 minutes, then 350° for 35 to 40 minutes.

IMPOSSIBLE PUMPKIN PIE

Marcene Mueller

3/4 C. sugar	2 tsp. vanilla
1/2 C. baking mix (Jiffy or Bisquick)	1-16 oz. can pumpkin
2 eggs	1-13 oz. can evaporated milk
2 tsp. pumpkin pie spice	(may use evaporated skim milk)

Beat all ingredients together for 2 minutes or until smooth. Pour into a sprayed 10" pie plate. Bake at 350° for 50 to 55 minutes or until knife inserted in center comes out clean.

WALNUT PUMPKIN PIE

Kathy Henrichs

1-6 oz. ready crust (graham cracker pie crust)	TOPPING
1-15 oz. can pumpkin	1/4 C. brown sugar
1-14 oz. can sweetened condensed milk	2 T. flour
1 egg	2 T. cold margarine
3/4 tsp. cinnamon	3/4 C. chopped walnuts
1/2 tsp. each of ginger, nutmeg and salt	1/2 tsp. cinnamon

Heat oven to 425°. Combine pumpkin, milk, egg, spices, salt and mix well. Bake in pie crust for 15 minutes at 425°. Put topping on pie. Bake 40 minutes at 350° or until knife comes out clean.

SOUR CREAM RAISIN PIE

Lynette Puisner

2 C. sour cream or you can use 1/2 plain yogurt	4 heaping tsp. flour
4 egg yolks	1 1/2 C. raisins
1 3/4 C. sugar	1 baked 9" pie crust

Stir sour cream and egg yolks together in saucepan; add sugar, flour and mix well. Then add raisins. Mix using wooden spoon. Cook until raisins are plump and filling glossy, about 5 minutes after it starts to boil. Cool and pour into pie crust. Top with meringue and brown according to meringue directions.

SOUR CREAM RAISIN PIE

Herenena Strauser

- | | |
|----------------|-----------------------|
| 3/4 C. raisins | 1/4 tsp. cloves |
| 1/4 C. water | 1/2 tsp. cinnamon |
| 1 C. sugar | 1/4 tsp. nutmeg |
| 1/4 tsp. salt | 1 can evaporated milk |
| 3 egg yolks | 1 T. lemon juice |
| 4 1/2 T. flour | |

Add lemon juice to evaporated milk and set aside. Bring raisins and water to a boil and cover. Let cool. Combine sugar, salt, flour and spices. Stir in egg yolks, milk and cooked raisins. Bring to a boil and cook 1 minute. Add 1 teaspoon vanilla. Pour into baked pie crust. Make meringue.

RASPBERRY PIE

Nancy Ramige

- | | |
|---|--|
| 1 prepared pie crust (pastry or graham) | 1 small box sugar free vanilla pudding (cooked type) |
| 1 small box sugar free raspberry jello | 2 C. water |
| | 2 C. raspberries |

Mix together in a small saucepan the jello, pudding and water. Heat and stir constantly, until boiling. Cool in refrigerator until thickened and then fold in raspberries and put in pie crust.

RASPBERRY PIE

Lynette Pruisner

- | | |
|-----------------|------------------------|
| 1 C. sugar | 1 qt. raspberries |
| 2 T. cornstarch | 1 pkg. raspberry jello |
| Dash salt | 1 baked 9" pie crust |
| 2 C. water | |

Put sugar and cornstarch in saucepan, mix well. Add salt and water. Cook until clear and thickened slightly. Remove from heat, add jello. Stir until dissolved. Cool. Add raspberries and pour into baked 9" pie crust. Cool. Serve with Cool Whip.

RHUBARB CUSTARD PIE

Lois Anderson

3 egg yolks	3/4 to 1 C. milk
Dash of salt	3/4 to 1 C. sugar
2 to 3 heaping T. flour	2 C. diced rhubarb
1 tsp. vanilla	1 unbaked pie shell

Mix all together and put in unbaked pie shell and bake until rhubarb is tender, 45 to 60 minutes in 375° oven. Then put meringue on top and brown.

RHUBARB CUSTARD PIE – MOM'S

Nancy Ramige

4 eggs, slightly beaten	3/4 tsp. nutmeg
2 T. + 2 tsp. milk	4 C. rhubarb, chopped
2 C. sugar	Pie crust
4 T. flour + 1 tsp.	1 T. margarine

Combine all but rhubarb together and mix well. Fold in rhubarb and pour into pie crust, dot with 1 tablespoon margarine and then sprinkle 1 teaspoon flour over. Place pie crust over, flute edges and brush milk over top and. Sprinkle with 1 to 2 teaspoons sugar. Bake at 400° for 15 minutes. Reduce heat to 350° for approximately 45 minutes.

RHUBARB-STRAWBERRY PIE

Cheryl Elsbury-Reiher

4 C. sliced fresh rhubarb	1/3 C. flour
1 1/2 C. sliced strawberries	1 T. butter
1 1/2 C. sugar	Pastry for 2-crust 9" pie

Place rhubarb and berries in large bowl. Combine sugar and flour; stir into fruit. Pour fruit into pastry-lined pie shell and dot with butter. Cover with top crust, then flute edges. Cut vents. Bake in 400° oven for 45 to 50 minutes.

Letters are visits when friends are apart.

SAWDUST PIE

Marcene Mueller

- | | |
|-----------------------------------|-----------------------------|
| 1 1/2 C. sugar | 7 egg whites |
| 1 1/2 C. sweetened flaked coconut | 1 tsp. vanilla |
| 1 1/2 C. chopped pecans | 1-10" unbaked pie shell |
| 1 1/2 C. graham cracker crumbs | 1 large banana, sliced thin |
| | Sweetened whipped cream |
| | Chopped pecans |

Preheat oven to 350°. In a large mixing bowl, combine sugar, coconut, pecans, graham cracker crumbs, egg whites and vanilla. Stir until blended. Pour mixture into pie shell and bake for about 30 to 35 minutes. Cool to room temperature. Arrange banana slices over top of pie, then cover with whipped cream and sprinkle with pecans. Refrigerate until ready to serve.

STRAWBERRY PIE

Katarina Reiher

- | | |
|----------------|-----------------|
| 1 1/4 C. sugar | 3 T. cornstarch |
| 1 1/2 C. water | |

Mix and boil until clear. Stir in 3 ounce package strawberry jello. Cool 45 minutes or until like honey. Pour over 2 cups sliced strawberries in prepared crust.

CRUST:

- | | |
|------------------|----------------------|
| 1 C. flour | 1/4 to 1/2 C. butter |
| 3 T. brown sugar | |

Crumb together and pat into 8" or 9" pie pan. Bake 7 to 10 minutes at 325°. Cool, then add strawberries and filling. Serve with Cool Whip, if desired.

PIE CRUST

Cheryl Elsbury-Reiher

- | | |
|-------------------------|------------------|
| 2 C. flour | 5 T. ice water |
| 1 tsp. salt | 1 T. vinegar |
| 2/3 C. plus 2 T. Crisco | 1/2 tsp. vanilla |

Mix Crisco, flour and salt. Add water, vinegar and vanilla. Makes 2 pie crusts for single baked crust. Bake at 475° for 8 to 10 minutes.

PIE CRUST

Gloria DeGroot

- | | |
|------------------------------|------------------------------------|
| 1 C. shortening (I use lard) | 1 egg, slightly beaten |
| 3 C. flour | 1 tsp. vinegar |
| 1 tsp. salt | 5 T. milk (may need a little more) |

Cut shortening into flour and salt. Add remaining ingredients. Makes three 9" crusts.

NO FAIL PIE CRUST

Ethel Sperr

- | | |
|----------------------|----------------|
| 3 C. flour | 1 egg, beaten |
| 1 1/2 C. shortening | 1/2 C. water |
| 1 tsp. salt | 1 tsp. vinegar |
| 1 tsp. baking powder | |

Mix well. Cut shortening into dry ingredients. Add egg mixture. Mix with fork. Makes 4 to 5 crusts.

OIL PIE CRUST

Dorothy Knoedler

- | | |
|------------|-------------------|
| 2 C. flour | 1/3 C. cold water |
| 1/2 C. oil | |

Stir with fork until it leaves edge of bowl. Work together with hands. Roll into 2 balls. Roll between 2 sheets of wax paper. Makes 2 crusts.

QUICK PIE CRUST

Kathy Henrichs

- | | |
|---------------------|------------|
| 1 stick margarine | 1 C. flour |
| 2 T. powdered sugar | |

Softens margarine. Stir in sugar and flour until dough makes a ball. Press into 9" pie pan. Bake at 375° until brown. I have made in microwave. Cook on high about 3 1/2 minutes. Crust will look dry. Use 9" pan.

APPLE CRISP

Cheryl Elsbury-Reiher

4 C. apples, sliced	1/2 C. white sugar
1/2 C. brown sugar	3/4 C. flour
1/4 C. butter	1/2 tsp. cinnamon

Place apples in buttered 9x9" baking dish. Mix rest of ingredients. Sprinkle over apples. Bake at 350° until golden brown, about 25 minutes.

APPLE DESSERT

Regina Wilharm

CRUST:

2 C. flour	1/2 C. shortening
1/2 C. butter	2 T. sugar

APPLE LAYER:

4 C. apples, sliced	1 tsp. cinnamon
1 C. sugar	

CUSTARD TOPPING:

3 egg yolks, reserve whites	2 T. sugar
2 C. milk	2 T. cornstarch

Mix crust ingredients and pat into 8x12" or 7x11" pan. Top with 4 cups apples. Mix 1 cup sugar and 1 teaspoon cinnamon. Sprinkle over apples and bake at 375° until apples are soft, approximately 25 to 30 minutes. Cool. Put all of the custard ingredients in heavy saucepan and mix well. Cook over medium heat until thick and put on cooled apple mixture. Top with meringue made from 3 reserved egg whites and 1/2 cup sugar. Beat until stiff peaks form. Spread over custard layer and brown in 375° oven until just lightly browned. Watch close.

The best time to accomplish something is - the day before tomorrow.

CRUMBED APPLE DESSERT

Marilyn Winkey

6 apples (about 5 C.)	1 C. flour
1/2 C. sugar	1 C. sugar
Little bit cinnamon	1 tsp. baking powder
	Pinch of salt
	1 egg

Peel and slice the apples. Mix with the 1/2 cup sugar and cinnamon. Put in Pyrex or enameled cake pan (about 6 to 10"). Mix the 1 cup flour, 1 cup sugar, baking powder and salt. Sift three times. Break 1 egg and mix with dry ingredients, using a pastry blender. (It's a matter of crumbling dry ingredients with egg.) Put on top of apples. Bake at 300° for 40 minutes. Serve with Cool Whip.

SPIRAL APPLE DUMPLINGS

Lois Anderson

1 1/2 to 2 C. sugar	1/2 tsp. salt
2 C. water	3/4 C. shortening
1/4 C. margarine or butter	2/3 C. milk
1/4 tsp. cinnamon	1/4 C. sugar
1/4 tsp. nutmeg	1/2 tsp. cinnamon
2 C. flour	3 C. shredded, peeled apples
2 tsp. baking powder	

SAUCE: In a large saucepan, combine 1 1/2 or 2 cups sugar, water, margarine, 1/4 teaspoon cinnamon and nutmeg. Bring to boiling and boil 5 minutes; set aside (should have about 2 cups sauce).

DOUGH: In a large mixing bowl, combine flour, baking powder and salt. Using a pastry blender, cut in shortening until pea-size. Make well in center. Add milk all at once. Stir just until moistened. Knead dough on a lightly floured surface, 10 to 12 strokes or until nearly smooth. Roll out to 12x10" rectangle.

FILLING: Combine 1/4 cup sugar and 1/2 teaspoon cinnamon, set aside. Sprinkle apples over dough. Sprinkle with sugar mixture. Roll dough into spiral, starting from a long side. Pinch seams to seal. Cut into twelve 1" thick pieces. Place in 13x9x2" baking pan. Pour sauce over dumplings. Bake in 350° oven about 50 minutes or until golden. Makes 12 servings. Can add whipped topping on top when serving it after it cools.

CHEESECAKE

Joyce Lubben

- | | |
|-------------------------------|----------------------|
| 2 C. graham crackers, crushed | 2 large cream cheese |
| 1/2 C. sugar | 1 C. sugar |
| 1/2 C. melted oleo | 1 tsp. vanilla |
| | 2-8 oz. Cool Whip |

Mix first three ingredients and pat into 9x13" pan. Bake 8 minutes at 375°. Set aside to cool. Mix cream cheese, sugar and vanilla until creamy. Add Cool Whip and blend well. Spread over crust. Top with pie filling of choice. Chill until ready to serve.

NEW YORK CHEESECAKE

Monica Lursen

- | | |
|---------------------|---------------------------|
| 2 lbs. cream cheese | CRUST: |
| 3/4 C. sugar | 18 graham cracker squares |
| 2 eggs, beaten | 7 T. soft butter |
| 1 tsp. vanilla | 1/4 C. sugar |
| 2 T. cornstarch | |
| 1 C. sour cream | |

CRUST: Smash graham crackers and mix with sugar and butter. Grease springform pan. Press crust mixture into pan, placing crust 2/3 way up sides. Bake 30 minutes at 350°. Cool.

Mix rest of ingredients until smooth. Bake on 400° for 45 minutes. Turn oven off. Leave cheesecake in oven, prop oven door open for 3 hours. Refrigerate. Serves 16.

CREAM CHEESE DESSERT

Mary Shearer

- | | |
|----------------------|--------------------------------|
| 1 C. powdered sugar | 2 cans cherry or blueberry pie |
| 4 C. Cool Whip | filling |
| 2-8 oz. cream cheese | Graham cracker crust |

Make graham cracker crust in bottom of 9x13" pan. Mix together powdered sugar, Cool Whip and cream cheese. Spread on top of crust. Top with pie filling.

CHOCOLATE DUMPLINGS DESSERT

Marilyn Winkey

SYRUP:

1 C. water
1 T. cocoa
Pinch of salt
1 T. butter
1 C. sugar
1/4 tsp. vanilla
1 T. flour

DUMPLINGS BATTER:

1/2 C. flour
2 T. sugar
1/4 tsp. vanilla
1/2 tsp. baking powder
1 T. butter
1 egg
2 T. milk

Mix syrup mixture until smooth. Cook until slightly thick, stirring constantly (sticks easily). Set off heat and make batter. First, mix butter with dry ingredients. Then add the rest. Have the syrup mixture boiling and drop batter by spoonful into syrup. Cover and cook 20 minutes. Serve hot with ice cream. Makes 4 servings.

CHOCOLATE STEAMED PUDDING

Dorothy Shipman

3/4 C. sugar
2 C. flour
1 1/2 tsp. baking powder
1 C. milk
1/2 C. butter or margarine
3 T. cocoa
1 egg

SAUCE:

2 eggs
1 C. sugar
1/2 C. milk
1 C. half and half
Vanilla
2 C. whipped cream

Cream sugar and butter; add egg and other ingredients. Put in greased casserole or other pan and steam 1 hour.

SAUCE: Beat eggs and sugar until foamy, then add milk and half and half. Continue beating. Fold in whipped cream and serve over hot steamed pudding.

The best birthdays of all are those that haven't arrived yet.

CHOCOLATE SUNDAE DESSERT

Mary Shearer

- | | |
|----------------------------|-----------------------|
| 1/2 gal. vanilla ice cream | 16 graham crackers |
| 3 squares chocolate | 2 C. powdered sugar |
| 1/2 C. margarine | 3/4 C. nuts, optional |
| 3 eggs | |

Combine all but ice cream and graham crackers in top of double boiler and melt. Set 1/2 gallon vanilla ice cream out to soften. Crush graham crackers and line bottom of 9x13" pan with them (save 1/4 cup). Cool chocolate mixture slightly and spread over graham crackers. Spread ice cream on top of chocolate. Sprinkle with remaining graham crackers. Freeze until ready to serve.

COOKIES AND CREAM FLUFF

Marian Melcher

- | | |
|------------------------------------|-------------------------------|
| 2 C. cold milk | 15 oz. chocolate cream-filled |
| 1 pkg. instant vanilla pudding mix | sandwich cookies, broken |
| 8 oz. Cool Whip | into chunks |

Whisk milk and pudding mix for 2 minutes or until slightly thickened. Fold into Cool Whip and cookies.

When a child is sad and worried
And thinks life isn't worth a bug,
Don't prescribe a pick-up tonic,
when all that's needed is a loving hug.

CREAM PUFF DESSERT

Deb Otto

CRUST:

- | | |
|-------------------|------------|
| 1 stick margarine | 1 C. flour |
| 1 C. water | 4 eggs |

Boil margarine in 1 cup water. Add flour and beat hard until it forms a ball. Add eggs, one at a time. Spread in 9x13" pan that has been sprayed with Pam. Bake at 400° for 30 minutes. Cool.

FILLING:

- | | |
|---|--|
| 2-3 oz. pkgs. instant French
vanilla pudding | 1-8 oz. pkg. cream cheese,
softened |
| 3 C. milk | 2-8 oz. tubs Cool Whip |

Blend pudding with milk and softened cream cheese. Let stand 15 minutes. Spread over cooled crust. Top with Cool Whip. Drizzle with a small amount of Hershey's syrup over Cool Whip and pull a toothpick through syrup for a design. Refrigerate.

CREAM PUFFS IN A PAN

Barb Harken (Mrs. Bill)

- | | |
|------------------|------------|
| 1 C. water | 1 C. flour |
| 1/2 C. margarine | 6 eggs |

FILLING:

- | | |
|---|--------------------|
| 2 small boxes instant French
vanilla pudding | 4 C. milk |
| | 8 oz. cream cheese |

TOPPING:

- | | |
|---------------------------|-------------|
| 12 oz. Cool Whip | Nut topping |
| Hershey's chocolate sauce | |

Mix water and margarine in saucepan. Bring to a boil. Add flour all at one time and stir rapidly until mixture forms a ball and leaves the sides of the pan. Remove from heat and cool. Beat the eggs into the mixture, one at a time and beat well. Spread on ungreased jelly roll pan. Bake at 400° for 30 minutes. Cool. Mix pudding with milk. Beat in softened cream cheese. Gently spread on crust. Top with Cool Whip. Drizzle Hershey's chocolate sauce over top. Sprinkle with nut topping. Refrigerate.

COUNTRY CLUB DESSERT

Wanda Cordes

FIRST:

1 C. flour
1/2 C. crushed pecans
1/2 C. butter

Mix and press in 9x13" pan. Bake at 350° for 15 minutes. Cool.

SECOND: Blend 8 ounce cream cheese, 1 cup powdered sugar and 1 cup Cool Whip. Spread on first layer.

THIRD: Mix 3 packages lemon or chocolate instant pudding mix and 4 1/2 cups milk. Spread on second layer. Cover with Cool Whip and nuts or chocolate curls. Refrigerate and serve.

FRUIT PIZZA

Barb DeGroote

CRUST:

1 C. sugar	1 tsp. vanilla
3/4 C. oleo	1 tsp. baking powder
2 eggs	1 tsp. salt
2 1/2 C. flour	

TOPPING:

1-8 oz. pkg. cream cheese	2 T. fruit juice
1/2 C. sugar	

Cream together sugar, oleo and eggs. Add remaining ingredients and mix. Dough may be a little sticky. Press into pan of choice. Bake at 400° for 8 to 10 minutes or until golden brown. Let cool. Then top with cream cheese mixture and your choice of fresh fruit.

TOPPING: Combine all ingredients and mix well. I use juice from either a can of pineapple or mandarin oranges.

Believe in yourself and what others think won't matter.

GRAHAM CRACKER DESSERT

Maria Kratchmer

2 egg yolks	1 pkg. Knox gelatin
1/2 C. milk	1/2 C. cold water
1/2 C. sugar	2 egg whites
Pinch of salt	1/2 pt. cream, whipped (or may
1 tsp. vanilla	use 1 pkg. Dream Whip)

CRUST:

12 graham crackers, rolled	3 T. brown sugar
3 T. melted butter	

Cook egg yolks, milk, sugar and salt until thick. Add vanilla. Dissolve gelatin in cold water. Add to egg yolk mixture. When cool, not set, add beaten egg whites and whipped cream. Add sliced bananas. Pour over graham cracker crust.

CRUST: Mix graham crackers, butter and sugar. Press in 9x9" pan.

My great-grandmother Rodenbeck always made this for Christmas.

GRAHAM CRACKER FLUFF

Mildred Rieman

2 envs. Knox gelatin	2 tsp. vanilla
2/3 C. cold water	8 oz. Cool Whip (or less)
4 eggs	3 T. butter
3/4 C. sugar	3 T. sugar
1 1/2 C. milk	18 graham crackers

Dissolve Knox gelatin in cold water. Heat in double boiler 4 egg yolks, sugar and milk and cook 1 minute. Remove from heat and add gelatin mixture and 2 teaspoon vanilla. Cool until it starts to thicken. Add 4 beaten egg whites with Cool Whip. Pour into prepared graham cracker crust saving some to sprinkle on top, 9x13" pan.

HOMEMADE ICE CREAM

Ethel Sperr

Dee and Eric Muller

3 1/2 C. sugar	4 T. flour
1 tsp. salt	4 eggs, beaten
4 C. milk	

Cook until thick and add 4 cups cream or half and half and 4 teaspoons vanilla. Put in ice cream freezer. Makes 1 gallon.

JELL-O DELIGHT

Deb Emkes

2 boxes Jell-O, your choice
1-8 oz. Cool Whip

Fruit, your choice
Angel food, optional

Make Jell-O following directions on box. Put in refrigerator when starts to set. Add Cool Whip and beat. Fold in fruit and then the angel food cake, broken in pieces. Cool until set. Serve. Good for funerals.

BROKEN GLASS DESSERT

Lois Anderson

1 1/2 C. graham cracker
crumbs

1/2 C. melted oleo
1/2 C. sugar

Combine crumbs, sugar and oleo. Press in bottom of 9x13" pan. Chill.

FILLING:

1 pkg. lime jello

1 env. unflavored gelatin

1 pkg. strawberry jello

1/4 C. cold water

1 pkg. orange jello

1 C. pineapple juice

4 1/2 C. boiling water

1 carton frozen topping, thawed

Combine lime jello and 1 1/2 cups boiling water, stir until jello is dissolved. Pour into greased 8x4x2" pan. Chill until very firm. Repeat for strawberry jello and orange jello – the same amount of boiling water for each jello. Make sure jello is very firm. Soften the unflavored gelatin in cold water. Boil pineapple juice, stir in unflavored gelatin. Set aside until slightly thickened. Place whipped topping in large bowl, gently fold in pineapple juice mixture. When the flavored jellos are firm, cut into 1" cubes, gently fold into whipped topping mixture. Spoon over crust. Chill at least 2 hours. Yields 12 to 16 servings.

Peace is seeing a sunset and knowing who to thank.

LEMON DELIGHT DESSERT

Ethel Sperr

CRUST:

- 2 C. flour
- 1/2 C. nuts, optional
- 1 C. margarine or butter

FILLING:

- 1-8 oz. cream cheese
- 2 C. Cool Whip
- 1 C. powdered sugar
- 2-3 oz. pkgs. instant lemon pudding

TOPPING:

- 2-3 oz. pkg. cooked lemon pudding
- 1 large container Cool Whip

Combine crust ingredients. Mix well and press into 9x13" pan. Bake at 350° for 15 minutes. Cool. For filling, beat softened cream cheese and powdered sugar. Mix instant lemon pudding according to package directions. Add Cool Whip. Add to cream cheese mixture and spread on crust. For topping, cook pudding, cool. Put on top of cream cheese layer and top with large container Cool Whip. Can use chocolate or vanilla puddings.

It is best if you use Jell-O brand puddings.

ORANGE PINEAPPLE DESSERT

Rose Glanville

- 2-3 oz. pkgs. sugar free orange jello
- 1-11 oz. can mandarin oranges, drained and cut into pieces
- 2 C. boiling water
- 1 C. (8 oz.) no fat sour cream
- 16 ice cubes (about 3 C.)
- 1-12 oz. carton light Cool Whip, thawed
- 1-20 oz. can unsweetened crushed pineapple, drained
- 1-10" prepared angel food cake, cut into 1" cubes

In a bowl, dissolve gelatin in boiling water. Add ice cubes and stir until slightly thickened. Remove any unmelted ice. Stir in pineapple and oranges. Stir in sour cream until blended. Fold in Cool Whip and cake cubes until well coated. Spoon into an ungreased 13x9" dish. Cover and refrigerate. Cut and serve.

PECAN PUMPKIN CRUMBLE

Marian Melcher

- | | |
|------------------------------|----------------------------|
| 1 C. sugar | 16 oz. can pumpkin |
| 1 1/2 tsp. pumpkin pie spice | 12 oz. can evaporated milk |
| 2 eggs | |

Mix and pour into ungreased 9x13" pan. Sprinkle with one yellow cake mix. Drizzle evenly with 1/2 cup melted butter. Sprinkle top with 1/2 cup of chopped pecans. Bake at 350° for 40 to 50 minutes. Serve with Cool Whip.

PUMPKIN DESSERT

Lorraine Sherburne

- | | |
|---------------------------------|------------------------------------|
| 1-15 oz. can solid pack pumpkin | 4 tsp. pumpkin pie spice |
| | 1 pkg. yellow cake mix |
| 1-12 oz. can evaporated milk | 3/4 C. butter or margarine, melted |
| 3 eggs | 1 1/2 C. chopped walnuts |
| 1 C. sugar | |

In a mixing bowl, combine the first five ingredients. Transfer to a greased 13x9x2" baking pan. Sprinkle with dry cake mix and drizzle with butter. Top with walnuts. Bake at 350° for 1 hour or until a knife inserted near the center comes out clean. Serve with ice cream or whipped cream. Yield: 12 to 16 servings.

PUMPKIN ICE CREAM DESSERT

Darles Busching

- | | |
|------------------------------|----------------------|
| 1/2 gal. ice cream, softened | 1 1/2 tsp. cinnamon |
| 1 can pumpkin | Graham cracker crust |
| 1-8 oz. Cool Whip | |

Make graham cracker crust in 9x13" pan. Mix softened ice cream, pumpkin, Cool Whip and cinnamon. Spread on cooled crust. Sprinkle with crushed graham crackers and chopped pecans. Or you can frost with Cool Whip.

RHUBARB CRUMBLE

Ethel Sperr

6 C. rhubarb, cut
2 eggs, beaten
6 T. flour
2 C. white sugar

TOPPING:
2/3 C. brown sugar
1 1/2 C. flour
1/2 C. butter

Mix rhubarb and egg mixture. Put in greased 9x13" pan. Mix topping and put on rhubarb mix. Bake at 350° for 35 to 40 minutes. Serve with whipped cream or ice cream.

SNICKER BAR (DIET)

Lois Anderson

1 pkg. sugar free chocolate
instant pudding (prepare
as on pkg.)
3/4 C. Grape-Nut cereal

1-8 oz. container Cool Whip
(lite)
1/4 C. chunky peanut butter
(low fat or lite)

Put in 8x8" or 9x9" pan and put in freezer to freeze. Cut in 8 servings when ready to serve.

STRAWBERRY CREAM TART

Mari Kramer

1 1/4 C. graham crackers,
crushed

1/4 C. sugar
1/4 C. melted oleo

Mix together and put in 9x11" cake pan. Bake 10 minutes at 350°. Cool.

MIX:

6 oz. strawberry jello

2 C. hot water

Dissolve together, then add 2 cups vanilla ice cream. Then add 10 ounces strawberries. Place in refrigerator to set, then spoon onto cooled crust and sprinkle with more graham crackers. Refrigerate 2 to 3 hours or until set.

STRAWBERRY DELIGHT

Dorothy Koendler

1-3 oz. pkg. strawberry jello
1-10 oz. pkg. frozen
strawberries

1 large carton whipped topping,
thawed
1 medium-size angel food cake,
broken into pieces

Boil 1 cup water. Add jello and stir until dissolved. Let partially congeal and then add strawberries. Let congeal. Add softened whipped topping. Add angel food cake. Put in a rectangular pan or bowl. Garnish with strawberries. Let set overnight.

STRAWBERRY JELLO & PRETZEL DISH

Mardith DeGroot

CRUST:

2 C. pretzels
3/4 C. melted butter

3 tsp. sugar

CENTER:

8 oz. cream cheese, softened
1 C. sugar

12 oz. Cool Whip

TOP:

6 oz. strawberry jello
2 C. boiling water

20 oz. frozen strawberries

CRUST: Mix all three ingredients together. Spread on bottom of 9x13" pan. Bake for 8 minutes at 400°. Cool completely.

CENTER: Cream all three ingredients together. When crust is completely cooled, spread the center mix on top.

TOP: Add boiling water to strawberry jello. When dissolved, add frozen strawberry (still frozen). Chill 10 to 15 minutes or until it starts to thicken. Then slowly pour over center layer.

Nothing is work unless you'd rather be doing something else.



Notes

(TART) RAB RESKINE

Martha DeGroot

STRAWBERRY JELLO & PRETZEL DISH

1-10 oz. pkg. frozen strawberries

1-10 oz. pkg. frozen strawberries

1-10 oz. pkg. frozen strawberries

1-10 oz. pkg. frozen strawberries

1-10 oz. pkg. frozen strawberries

1-10 oz. pkg. frozen strawberries

1-10 oz. pkg. frozen strawberries

1-10 oz. pkg. frozen strawberries

Put in 10x10x2 inch pan and bake at 350°F for 15 minutes.

8 oz. cream cheese, softened

1 C. sugar

TART MASH STRAWBERRY

20 oz. frozen strawberries

8 oz. strawberry jello

1 1/4 C. graham crackers,

2 C. boiling water

crushed

1/4 C. oil

CRUST: Mix all three ingredients together. Spread on bottom of 9x13"

pan. Bake at 350°F for 15 minutes. Cool completely. One layer of

CENTER: Cream all three ingredients together. When crust is

completely cooled, spread the center mix on top.

TOP: Add boiling water to strawberry jello. When dissolved, add frozen

strawberry (still frozen) and let sit 5 minutes or until strawberries are

Then slowly pour over center layer.

01 lbs. meat and kidney cups 2 lbs. beef, together, divided

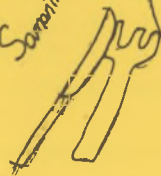
cooked and cooled. Place in refrigerator to set. Then spoon over

strawberry. Refrigerate 2 to 3 hours.

See link or

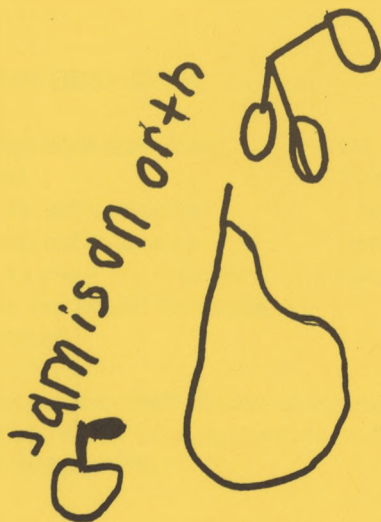
Nothing is worth unless you'd rather be doing something else.

Samantha Nichols



Soup

Soups, Salads and Vegetables



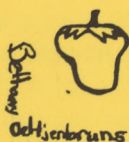
Jamison orth

fruits



Corn
on the
cob

Tyler
Winkler



strawberry

Sebastian
Oetjenbruns



Christopher Martin

Chicken noodle soup

OLD TIMELY BEAN SOUP

Ethel Sperr

- | | |
|-------------------------------------|--------------------------------|
| 1 large jar white beans | 1 C. chopped celery and leaves |
| 1 ham bone or 1 1/2 lb.
ham butt | 1 qt. chopped carrots |
| 1/2 C. chopped onion | 3/4 C. diced potatoes |

Cook vegetables. Add ham and beans. Cook until it boils about 10 minutes and it is ready to serve. May add a dash or pepper.

Some people like a little vinegar just before serving. I use precooked ham.

ALL-DAY BEEF STEW

Lynette Pruisner

- | | |
|---|-----------------------------------|
| 1 lb. lean beef stew meat,
cubed | 1/4 C. Minute tapioca (important) |
| 4 carrots, cut in chunks | 1 heaping tsp. instant coffee |
| 2 onions, cut in chunks | 1 beef bouillon cube |
| 2 stalks celery, cut in chunks | Dash of thyme and oregano |
| 1-15 oz. can whole tomatoes,
undrained | Pinch of salt |

Preheat oven to 250°. Dump all ingredients into large ovenproof pan and cover. Cook in preheated oven 7 hours. Stir a couple of times during cooking time.

FIVE-HOUR STEW

Lois Anderson

- | | |
|-------------------------|----------------------|
| 2 lbs. stew meat | 1 large onion, diced |
| 5 stalks celery, sliced | 1 1/2 C. water |
| 6 potatoes, quartered | 1 T. salt |
| 6 carrots, sliced | 3 T. tapioca |
| 1 C. canned tomatoes | 1 T. sugar |
| 2 beef bouillon cubes | 1/4 tsp. pepper |

Preheat oven to 250°. Put all ingredients in rows into large Dutch oven or casserole with tight fitting lid. Bake, covered, for 5 hours, don't peek. Can add a cup of frozen peas, etc. last 1/2 hours or can use canned peas 5 minutes before serving. This is the best stew you ever ate. The meat browns beautifully, the tapioca thickens the gravy. This makes a big batch.

BEEF AND VEGGIE SOUP

Eric DeGroot

2 lbs. ground beef	4 1/2 to 5 C. water
1/2 C. onion	1 can green beans
Salt	1 can peas
Pepper	1 can corn
1C. chopped celery	1 can carrots
1 1/4 C. barley	1 large can tomato juice
4 beef bouillon cubes	

Cook and drain ground beef. Add next seven ingredients. Simmer until onion, celery and barley are soft. Add veggies and tomato juice. Do not drain veggies, add whole can. Cook until hot.

CARROT CHOWDER

Lynette Praisner

1 lb. hamburger	2 cans cream of celery soup
1/2 tsp. salt	2 1/2 C. grated carrots
1/2 C. chopped celery	1/2 tsp. garlic salt
1/2 C. onion, chopped	Sliced Swiss cheese
1/2 C. chopped green pepper	
4 C. tomato juice or 1 qt. home canned tomatoes	

Brown hamburger and salt; drain off grease. Add celery, onion and green pepper; simmer 10 minutes. Add the rest of the ingredients and simmer. I usually put it on low and simmer a couple hours. Serve over slice of Swiss cheese. I usually use grated Swiss cheese.

CHEESE SOUP

Cheryl Elsbury-Reiher

3 C. diced potatoes	2 T. flour
1C. water	1/2 lb. processed cheese (Velveeta), cubed
1/2 C. diced celery	Dash of salt
1/2 C. diced carrots	Dash of pepper
1/2 c. chopped onion	1 tsp. parsley flakes
1 1/2 C. milk	1 chicken bouillon cube

Cook all except milk, flour and cheese in a large saucepan for 15 to 20 minutes, covered. Add milk to flour and blend well. Then add to vegetables, cooking until thickened. Add cheese and stir until melted.

OPTIONAL: Ten ounces frozen broccoli and 1/2 cup more chicken broth.

CHEESEBURGER SOUP

Jodi Melcher

- | | |
|-----------------------------------|---|
| 1/2 lb. ground beef | 3 C. chicken broth |
| 3/4 C. chopped onion | 4 C. (1 1/4 lbs.) diced peeled potatoes |
| 3/4 C. shredded carrots | 1/4 C. all-purpose flour |
| 3/4 C. diced celery | 8 oz. (2 C.) process American cheese, cubed |
| 1 tsp. dried basil | 1 1/2 C. milk |
| 1 tsp. dried parsley flakes | 1/4 C. sour cream |
| 4 T. butter or margarine, divided | |

In a 3-quart saucepan, brown beef; drain and set aside. In the same saucepan, sauté onion, carrots, celery, basil and parsley in 1 tablespoon butter until vegetables are tender, about 10 minutes. Add broth, potatoes and beef; bring to a boil. Reduce heat; cover and simmer for 10 to 12 minutes or until potatoes are tender. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir for 3 to 5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Add cheese and milk; cook and stir until cheese melts. Remove from heat; blend in sour cream. This makes 8 servings.

CHEESE VEGETABLE SOUP

Ethel Sperr

- | | |
|--------------------------|--|
| 6 chicken bouillon cubes | 1-20 oz. frozen vegetable (mixed or California medley) |
| 3 C. water | 1 can cream of chicken soup |
| 2 stalks celery | 1 lb. Velveeta cheese |
| 1 medium onion, chopped | |
| 2 C. potatoes, diced | |

Cook cubes, water, celery and onion about 20 minutes. Add potatoes and frozen vegetables; cook until tender. Put in crock pot and add soup and cheese. Heat until cheese is melted. Watch so cheese doesn't burn.

Give others a piece of your heart, not a piece of your mind.

ROASTER CHICKEN SOUP

Glennis Smith

3 big chickens	HOMEMADE NOODLES:
1 jar instant chicken bouillon	2 eggs
Salt and pepper to taste	1 tsp. salt
9 batches homemade	1 C. flour
noodles	1/4 tsp. baking powder
Parsley	

Cook chicken and debone; cut into bite size pieces. Put chicken, water, instant bouillon and parsley into roaster; heat to boiling. Add noodles and water to fill roaster. Add salt and pepper to taste.

Onions and vegetables can be added for variety and flavor.

CHILI FOR 18-QUART ROASTER

Glennis Smith

10 lbs. hamburger	1/4 C. chili powder
1 gal. diced tomatoes	1/4 C. sugar
1 gal. chili beans	1 or more 46 oz. can tomato juice
1 C. chopped onion	

Steam hamburger with chopped onions until done. Add rest of ingredients and simmer. Add enough tomato juice to fill roaster.

GREEN CHILI STEW

Myrna Bertheau

3 lbs. stewing beef, cut into cubes	2-4 oz. cans diced green chilies
2 medium onions, minced	3 T. beef broth granules
2 T. vegetable oil	1 T. sugar
1-16 oz. can pinto beans	1 clove garlic, minced
1-10 oz. can tomatoes	1/2 C. shredded white Cheddar or Monterey Jack cheese
1 C. water	6 to 8 flour tortillas

Brown beef and onions in oil in large saucepan. Add beans, tomatoes, water, chilies, beef broth granules, sugar and garlic. Bring to a boil; reduce heat and simmer, uncovered, for 1 1/2 hours or until meat is tender. Roll tortilla shells and place in pan to warm. To serve, ladle into serving bowls and sprinkle cheese over top. Place a rolled-up tortilla tube in bowl. Serves 6 to 8 people.

WHITE CHILI

Marian Melcher

2 to 3 C. cooked chicken
1/4 C. chopped onion
1 can green chilies
2 C. chicken broth
2 cans white beans (Northern navy, etc.)
1 tsp. garlic powder

1 tsp. cumin
1/2 tsp. oregano leaves
1/2 tsp. cilantro or 1/4 tsp. coriander
Salt and pepper to taste

Combine all ingredients and simmer until onions are tender.
Can add chopped green onions and 1 cup Monterey Jack when serving.

HAMBURGER-VEGETABLE SOUP

Lois Anderson

1 lb. ground beef
1 C. onion, chopped
1 C. potatoes, diced
1 C. carrots, sliced
1 C. celery, cut
4 C. cooked tomatoes

1/4 C. uncooked rice
3 C. water
3 tsp. salt
1/4 tsp. basil
1/4 tsp. thyme
1 bay leaf

Brown the ground beef and onion in a small amount of cooking oil.
When lightly browned, drain off excess fat. Combine with the remaining ingredients in large kettle. Simmer, covered, for 1 hour.
This is a delicious quick vegetable soup. Freezes nicely.

BAKED POTATO SOUP

2/3 C. flour and butter
7 C. milk
4 large baked potatoes
4 onions
12 strips bacon

1 1/4 C. Cheddar cheese
1 C. sour cream
3/4 tsp. salt
1/2 tsp. pepper

I think that I shall never see,
A wall as it was meant to be,
And if my wife with nails does not withdraw,
I'll never see a wall at all

FRENCH ONION SOUP

Jan Nelson

- | | |
|--------------------------------------|---------------------------------------|
| 4 to 5 T. butter | 6 thick slices French bread |
| 5 large onions, <u>thinly sliced</u> | 6 T. grated Parmesan cheese |
| 1 1/2 T. flour | 6 T. grated Swiss cheese (I usually |
| Salt, fresh ground pepper to taste | add more, probably double the amount) |
| 7 to 8 C. beef broth | |

In heavy pan, sauté onions in butter, stirring occasionally until golden. Sprinkle on the flour and stir for a few minutes to cook the flour. Add the broth, stirring constantly. Season with salt and pepper. Bring to boil, lower heat and simmer for 30 minutes. (This much could be made a day ahead and stored in the refrigerator.) Toast bread in oven until brown. While hot, sprinkle with Parmesan cheese. Place in individual ovenproof bowls. Pour boiling soup over bread, cover with cheese; place under broiler until brown. Serve immediately. Serves 6.

IN-THE-OVEN STEW

Lois Anderson

- | | |
|--|---------------------------|
| 1 pkg. dry onion soup mix | 1 soup can water |
| 1-10 1/2 oz. can cream of mushrooms soup | 2 lbs. cubed stewing beef |

Combine the soups and the water. Pout the meat in a large casserole and pour the liquid mixture over it; cover tightly. Bake at 325° for 3 hours. Do not peek! Be sure the casserole is large enough to keep the bubbling juices from boiling over. This makes a fine amount of gravy. Serve over hot potatoes (mashed) or hot fluffy rice or Chinese noodles or hot toast.

The past cannot be changed, the future is still in your power.

FIVE-HOUR OVEN STEW

Cecile Rediske

- | | |
|---|--------------------------------------|
| 1 1/2 lbs. boneless stew meat,
cut in 1" cubes | 1 C. celery, cut in 1/2" pieces |
| 5 medium potatoes, pared
and cut into eighths | 2-14 1/2 oz. cans stewed
tomatoes |
| 2 C. carrots, in 1" chunks | 2 T. quick cooking tapioca |
| 1 C. coarsely chopped onion | 1 T. sugar |
| | 1/2 tsp. salt |
| | 1/8 tsp. pepper |

Combine all ingredients in large bowl; mix gently, but well. Turn into 3-quart casserole; cover. Bake at 275° for 5 hours. Let stand 5 minutes before serving. Really good!

BAKED POTATO SOUP

Lynette Pruissner

- | | |
|-------------------------|-------------------------------------|
| 2/3 C. butter | 12 slices bacon |
| 2/3 C. flour | 1 1/4 C. shredded Cheddar
cheese |
| 7 C. milk | 1 C. sour cream |
| 4 large baking potatoes | 3/4 tsp. salt |
| 4 green onions | 1/2 tsp. pepper |

Bake potatoes; cool and cube, may peel or not, whichever you prefer. Cook and crumble bacon. Melt butter; add flour. Add milk when thickened. Add potatoes, onion, bacon, salt and pepper. Finally add sour cream and cheese; simmer until cheese melts. Do Not Boil.

BAKED POTATO SOUP

Joyce Lubben

- | | |
|-------------------------|-------------------------|
| 2/3 C. flour and butter | 1 1/4 C. Cheddar cheese |
| 7 C. milk | 1 C. sour cream |
| 4 large baked potatoes | 3/4 tsp. salt |
| 4 onions | 1/2 tsp. pepper |
| 12 strips bacon | |

Cube potatoes. Cook and crumble bacon. Melt butter; add flour. Add milk. Add potatoes and onion. Reduce heat; simmer. Add rest; simmer just until cheese melts.

POTATO CHEESE HAM SOUP

Joyce Lubben

1/4 C. diced onion	1 can evaporated milk
8 potatoes, diced	3/4 C. diced Velveeta cheese
1 stick margarine	1 C. diced ham
Salt and pepper	

Cook onion and potatoes in water until done; drain. Add margarine, evaporated milk, Velveeta, ham, salt and pepper. Simmer until cheese is melted and soup is hot.

CHEESY POTATO SOUP

Mardith DeGroote

3 C. diced potatoes	Dash of parsley
1 C. water	Dash of pepper
1/2 C. celery	Dash of salt
1/2 C. carrots	2 T. flour
1/4 C. onions	2 C. milk
1 chicken bouillon cube	1/2 lb. Velveeta

Boil above until vegetables are tender. Dissolve 2 tablespoons flour in 2 cups milk. Add to mixture above and simmer until thickens slightly. Melt 1/2 pound Velveeta cheese in soup.

CHEESE POTATO SOUP

Barb Harken (Mrs. Bill)

3 C. chopped potato	1 chicken bouillon cube
1 C. water	Salt and pepper
1/2 C. chopped celery	1 1/2 C. milk
1/2 c. chopped carrot	2 T. flour
1/2 C. chopped onion	1/2 lb. Velveeta, cubed
1 tsp. parsley	

Cook the potato, water, celery, carrot, onion, parsley, bouillon, salt and pepper until tender. Mix the milk and flour. Add to the potato mixture. Add the Velveeta and stir gently until melted.

CREAMY POTATO SOUP

Joyce Lubben

- | | |
|---|--------------------------------|
| 2 chicken bouillon cubes | 1 C. carrots |
| 1 lb. bacon, crid crisp and
crumbled | 1 C. celery |
| 1 C. ham | 4 C. water |
| 1 lb. Velveeta | 2 cans evaporated milk |
| 1 C. onion | 1-32 oz. bag cubed hash browns |

Boil onions, carrots, celery and water for 10 minutes. Add bouillon cubes and potatoes; boil 10 to 15 minutes. Add remaining ingredients and heat. Don't Boil.

SQUASH SOUP

Margaret Schuldt

- | | |
|----------------------------------|--------------------------------|
| 2 to 2 1/2 lbs. butternut squash | 5 C. chicken stock |
| 1 onion | 1/4 tsp. ground ginger |
| 1 (large) carrot | 1 1/2 C. light cream |
| 1 stalk celery | Freshly ground pepper to taste |
| 2 T. butter | |

Peel and seed squash and cut into 1/2" cubes. Chop onion, carrot and celery; add to melted butter in a 4-quart saucepan. Sauté until tender. Add squash and stir into vegetables. Add 4 cups chicken stock. Bring to boil, cover, reduce heat and cook for 30 to 40 minutes or until squash is tender. Stir in ginger, if you like. Puree in a blender with remaining stock. Add cream and season with pepper to taste. Reheat and serve. Makes 8 cups.

Housework is something you do that
nobody notices unless you don't do it.

TACO SOUP

Mardith DeGroote

- | | |
|--------------------------|-------------------------------|
| 5 chicken bouillon cubes | 1 pkg. taco mix |
| 4 C. water | 1-16 oz. can chili beans |
| 3 T. flour | 1-16 oz. can chopped tomatoes |
| 1-16 oz. jar Cheez Whiz | 1 small can chopped olives |
| 2 lbs. hamburger | Bag of tortilla chips |
| 1/3 C. chopped onion | |

Combine bouillon cubes and water in 3-quart pan. Mix 3 tablespoons flour with small amount of water; blending well, then adding to bouillon water to act as thickening agent. Add Cheez Whiz and stir until blended. Brown 2 pounds hamburger with 1/3 cup onion; drain well and add to bouillon water. Add taco mix, chili beans, tomatoes and olives. Serve topped with crushed tortilla chips. Once ingredients have blended well, I usually transfer to crock pot and leave on low heat. To spice up, add small amount of salsa to top of each serving.

TACO SOUP

Pam Reints

- | | |
|--------------------------------|--------------------|
| 1 lb. hamburger | GARNISH WITH: |
| 1 pkg. taco seasoning | Green onions |
| 2-16 oz. cans diced tomatoes | Shredded cheese |
| 1 pkg. frozen sweet corn | Crushed taco chips |
| 2 cans tomato sauce | Sour cream |
| 1-16 oz. dark red kidney beans | |
| 1 onion | |

Brown hamburger with onion and taco seasoning. Heat and serve with garnishes.

HOMEMADE TOMATO SOUP

Myrna Bertheau

- | | |
|----------------------|--------------------------------|
| 1 peck ripe tomatoes | 1/2 C. butter (not oleo) |
| 1 small onion | 1/4 C. salt |
| 1 small bunch celery | 1 C. flour, rubbed into butter |
| 1 scant C. sugar | 2 small red peppers |

Cook together the tomatoes, onion, celery and red pepper until tender. Strain through sieve and return to stove. Add sugar, butter, salt and flour mixture. Whisk ingredients together well. Cook until creamy. Pour into canning jars, seal and process 15 minutes in hot bath.

HEARTY TURKEY SOUP

Joyce Lubben

- | | |
|---------------------|------------------------------|
| 1/4 C. butter | 1 can evaporated milk |
| 2 T. chopped onion | 2 T. flour |
| 1 C. diced potatoes | 3 C. turkey or chicken broth |
| 1 C. diced carrots | 1 tsp. salt |
| 1/2 C. diced celery | 1/4 tsp. pepper |
| 1 tsp. curry powder | 1 C. frozen green beans |
| 1 T. parsley flakes | 1 C. diced turkey |
| | 1/2 tsp. oregano |

Melt butter in Dutch oven. Cook onion until tender. Stir in curry powder. Cook 1 to 2 minutes longer. Stir in potatoes, carrots, celery broth, salt and pepper; bring to boil. Cook over low heat. Stir in green beans, turkey, oregano and parsley. Simmer 15 minutes until vegetables are tender crisp. Blend milk into flour. Stir into soup. Cook until bubbly. Soup will be thick.

TUSCAN SOUP

Myrna Bertheau

- | | |
|-----------------------------|--|
| 1 lb. bulk Italian sausage | 10 C. chicken broth |
| 1/4 tsp. crushed red pepper | 2 1/2 lbs. washed and thinly sliced potatoes |
| 8 oz. chopped yellow onions | 4 oz. fresh kale, cut into 3/4" strips |
| 2 oz. chopped bacon | 1 C. heavy cream |
| 1 T. garlic puree | |

Cook sausage with red peppers in a skillet over low heat, stirring until crumbly. Remove with slotted spoon and drain. Sauté the onions with the bacon in a skillet until the onions are transparent and the bacon is very crisp. Add garlic puree and sauté for 1 minute. Add chicken broth and bring to a boil. Add potatoes and cook 15 to 20 minutes until potatoes are tender. Reduce heat to medium and add the kale, sausage and cream. Simmer for 5 minutes and serve.

The best face lift is a smile.

VEGETABLE STEW

Lorraine Sherburne

2 lbs. stew meat	1 C. cubed carrots
2 T. fat	1 C. cubed potatoes
2 qts. water	1/4 C. chopped onion
1 1/2 T. salt	1/2 C. chopped celery
1/4 tsp. pepper	1 C. peas
2 T. parsley, minced	2 C. cooked tomatoes
1/4 C. barley	

Brown meat in fat. Add water and seasonings and barley. Cook 1 hour. Add vegetables and cook 1 hour more.

VEGETABLE STEW

Marian Melcher

4 C. cubed meat, brown	1 T. salt
4 C. carrots, sliced	1/2 T. pepper
2 C. celery, diced	1 pt. green beans
2 C. onions, diced	2 T. brown sugar
2 C. potatoes, cut up	4 T. tapioca
4 C. tomato juice	1 pkg. stew seasoning

Put in tightly covered pan. Cook in slow oven (325°) for 3 to 4 hours. Can cook in slow cooker (high) 8 to 10 hours. Makes 4 to 5 quarts. Cut veggies larger than normal. Also use less salt and pepper, if desired. To speed things up, use one 16-ounce bag of frozen mixed vegetables instead of the above veggies.

CHICKEN WILD RICE SOUP

Marian Melcher

5 2/3 C. water	1 medium carrot, sliced
1 box long grain and wild rice mix	1/3 C. chopped onion
1 env. chicken noodle soup mix	2 cans cream of chicken soup
1 celery rib, chopped	1 C. cooked chicken

Combine water, rice mix and chicken noodle soup mix. Bring to a boil; reduce heat. Cover and simmer 10 minutes. Stir in celery, carrot and onion. Cover and simmer 10 minutes. Stir in chicken soup and chopped chicken. Cook 8 minutes or until rice and vegetables are tender. Makes 5 servings.

MINNESOTA WILD RICE SOUP

Jan Neal

1/2 C. wild rice	1/2 C. finely chopped onions
2 cans cream of mushroom soup	1 1/2 C. chopped celery
2 cans evaporated milk	1 C. sliced mushrooms
1 can chicken broth	1 pkg. sliced almonds
1/2 lb. bacon, sliced across in 1/2" strips and fried until brown	Beau Monde seasoning (about 1/2 tsp. and shake into soup 4 to 5 times)

Cook rice using package instructions. Add all ingredients; simmer 1 hour.

COOK'S CHOICE

Pastor Steve McGinley

Go to your local store, order what you like, take it home and eat it.

APPLE SALAD

Mildred Rieman

6 apples	1/2 pkg. instant vanilla pudding
2 C. grapes	Bananas (optional)
1-20 oz. can pineapple tidbits or chunks	Nuts (optional)
1 c. sour cream (lite)	

Dice apples with peels on into drained pineapple juice. Mix sour cream and pudding, adding to apples, pineapple and grapes. Chill overnight. Before serving, can add bananas and nuts.

Can use amount of fruit to choice and adding more cream and pudding if too dry. (No mayonnaise or Cool Whip.)

APPLE SALAD

Cyndee Knoedler

8 medium apples, peeled, cored and diced	1 C. mayonnaise
2 to 3 C. marshmallows	2 T. sugar
Chopped walnuts or pecans	

Mix mayonnaise and sugar together. Pour over apples and marshmallows. Stir until mixed; refrigerate.

May add bananas, if desired.

QUICK APPLE SALAD

Anita Hardy

4 to 5 apples, washed and
cut up
1-16 oz. can pineapple chunks

Fresh seedless grapes
1 can peach pie filling

Wash fresh fruit and cut up as desired. (If you dip the apple chunks in lemon juice or the pineapple juice, they will not turn dark.) Drain pineapple; stir all ingredients together; refrigerate and serve. May add 1/2 teaspoon cinnamon for flavor.

VARIATIONS: Use strawberry pie filling and Granny Smith apples. Use your favorite grapes, red or green. Color contrast makes this an attractive salad. Add coconut, if desired.

APRICOT SALAD

Minnie Rieman

1 can apricot pie filling
1 small can grapefruit sections
1 can chunk pineapple

1 can mandarin oranges
2 sliced bananas, dipped in juice
1 C. mini-marshmallows

Drain the juices from grapefruit, pineapple and oranges. Mix all together and chill well.

BABY FOOD MANDARIN SALAD

Wanda Cordes

1-3 oz. pkg. apricot or
orange jello
3/4 C. sugar
1 flat can crushed pineapple,
undrained

1-8 oz. pkg. cream cheese
1-6 oz. jar apricot baby food
1-8 oz. Cool whip

Mix jello, sugar and pineapple. Bring to a boil; cool. Mix cream cheese and baby food. Combine with cooled jello mixture. Add Cool Whip.

The soul would have no rainbow had the eyes no tears.

BROCCOLI SALAD

Mary Shearer

1 head cauliflower
1 bunch broccoli
1 red onion
1/2 C. raisins
1/2 C. sunflower seeds

DRESSING:

1/2 C. mayonnaise
2 T. vinegar
1/2 C. sugar

Cut all up into small pieces. Mix all ingredients together. Mix dressing and pour over.

BROCCOLI SLAW

Dorothy A. Schwab

1-16 oz. bag broccoli coleslaw
2 pkgs. chicken Ramen
noodles, crushed
1 bunch green onions, chopped

1/2 C. sugar
1/4 C. vegetable oil
1/3 C. cider vinegar
2 pkgs. Ramen noodle chicken
flavoring

Combine broccoli slaw, noodles and green onions; set aside. Mix sugar, oil, vinegar and chicken flavoring; heat in microwave for 1 minute. Pour dressing over slaw and mix well. Refrigerate at least 3 hours. Just before serving, add 1 cup peanuts and 1 cup sunflower seeds.

COLESLAW OR BROCCOLI SLAW

Nancy Ramige

1-16 oz. pkg. coleslaw
or broccoli slaw
1/4 C. sunflower seeds
1 small pkg. slivered almonds
1 pkg. Ramen (Oriental flavor)
noodles
Onions, as desired

DRESSING:

1/2 C. salad oil
2 T. sugar
Seasoning pkg. from noodles

Mix dressing well and pour over slaw, sunflower seeds, almonds and Ramen noodles (break into edible sizes) just before serving.

CARROT SALAD (COPPER PENNIES)

Margaret Schuldt

2 lbs. raw carrots, sliced Green pepper
White onion

Parboil carrots in water, about 10 minutes. Drain off liquid. Cool; add chopped white onion and chopped green pepper. Mix the following and pour over carrots, etc.:

1 tsp. Worcestershire sauce	1 can tomato soup
1 tsp. dry mustard	3/4 C. vinegar
1 tsp. salt	1/2 C. vegetable oil
1 tsp. pepper	1/3 to 1/2 C. sugar

This marinade should be poured over carrots a day ahead of serving.

CHINESE CABBAGE SALAD

Marian Melcher

1 pkg. Ramen noodles, any flavor	DRESSING:
1 pkg. coleslaw mix	1/2 C. vinegar
1 small bunch green onions	1/3 C. oil
2 oz. pkg. slivered almonds	1/2 C. sugar
1 C. sunflower kernels	Seasoning pkg. from noodles
2 T. sesame seeds	
1/2 C. green and red peppers, chopped	

Toast the almonds and sesame seeds a few minutes in a low oven. Mix altogether except noodles; toss with dressing. Just before serving, add broken noodles. This will keep a few days.

If it is bright and sunny after two cold and rainy days,
it is probably Monday.

TOP RAMEN SALAD

Diane Harms

1 pkg. shredded cabbage
1 pkg. chicken Top Ramen
noodles, uncooked
1 pkg. slivered almonds
1 pkg. sunflower seeds
Sesame seeds

DRESSING:
Seasoning pkg. from noodles
1 tsp. minced onions
1/2 tsp. pepper
1 tsp. Accent
1 T. sugar
3 T. vinegar
1/2 to 1 tsp. salt
1/2 C. cooking oil

Combine cabbage, noodles, nuts, etc. and dressing.

CABBAGE PATCH COLESLAW

Margaret Scholdt

3 C. crisp shredded cabbage
1/2 C. snipped parsley
1/2 C. sliced green onions

DRESSING:
3 T. sugar
3 T. vinegar
1/2 tsp. salt
2 T. oil

Combine chilled vegetables. Mix sugar, vinegar and salt until sugar is dissolved. Then add oil. Stir before sprinkling over vegetables. Serves 6 to 8.

If you like this, make a bigger batch of dressing. Keeps a long time in a pint jar in refrigerator.

COLESLAW

Linda Hamilton

DRESSING (mix together):

1/4 C. vegetable oil
1/4 C. vinegar
1 C. sugar
1/2 C. mayonnaise

1 large carrot, grated
1 green pepper, grated
1 medium head cabbage,
chopped
Dash of onion salt (or powder)

Mix all together. Keeps very well.

COLESLAW

Anna Rodenbeck

- | | |
|--------------------|--|
| 1 head cabbage | 1 1/2 C. sugar |
| 4 carrots | 1 C. vinegar |
| 1 small onion | 1 env. Knox gelatin, dissolved
in 1/4 C. cold water |
| 1 green pepper | 1 C. Mazola oil |
| 1 tsp. celery seed | |
| 1 tsp. salt | |
| Dash of pepper | |

Chop (or use blender) cabbage, carrots, onion and pepper. Sprinkle with celery seed, salt and pepper; let set. Bring to boil sugar and vinegar. Add Knox gelatin. When cool and syrupy, add oil and beat until creamy in color and texture (blender works fine). Mix with cabbage and refrigerate. Keeps indefinitely.

CHAMPAGNE SALAD

Jan Neal

- | | |
|--------------------------------------|-----------------------|
| 1-8 oz. pkg. cream cheese | 3/4 C. sugar |
| 1 large can pineapple, drained | 2 sliced bananas |
| 1-10 oz. pkg. frozen
strawberries | 1/2 C. chopped pecans |
| 1 large container Cool Whip | |

Softened cream cheese and blend with sugar. Add remaining ingredients. Spoon into 24 silver muffin tin cups and freeze.

CHERRY SALAD

Glennis Smith

- | | |
|--|-----------------------------|
| 8 oz. Cool Whip | 14 oz. can sweetened milk |
| 21 oz. can cherry pie filling | 2 C. miniature marshmallows |
| 16 oz. can crushed pineapple,
drained | |

Mix Cool Whip and milk together with mixer. Stir in pie filling, pineapple and marshmallows. Refrigerate overnight. Makes a large bowl full.

CHICKEN SALAD

Margaret Schuldt

- | | |
|--|--|
| 2 to 3 chicken breasts, cooked
cooled and cubed (about
1 1/2 C.) | 1/2 C. pineapple tidbits
Cashew, if desired |
| 1/2 C. celery | 1/2 C. mayonnaise |
| 1/2 C. seedless grapes
(green or red) | 2 T. pineapple juice
1 T. oil |

Combine all and serve.
Good to take to potlucks.

CHINESE CHICKEN SALAD

Monica Lursen

- | | |
|-------------------------------------|-------------------------|
| 3 chicken breasts, cooked,
diced | DRESSING:
4 T. sugar |
| 3 green onions, sliced | 1/2 tsp. salt |
| 1/4 C. sesame or sunflower
seeds | 4 T. vinegar |
| 8 oz. Chinese noodles | 1/2 C. oil |
| 1 head cabbage, shredded | 1/2 tsp. pepper |

Mix chicken, cabbage, onion and seeds; toss in dressing. Top with Chinese noodles when serving. Serves 4 to 6.
Raspberry vinaigrette also may be used.

CHRISTMAS SALAD

Lois Anderson

- | | |
|---------------------------|-----------------------------|
| 1-3 oz. pkg. lime gelatin | 1 C. celery, cut up fine |
| 1 C. boiling water | 1 C. grated longhorn cheese |
| 1 1/2 C. marshmallows | 1 C. Cool Whip |
| 1 C. salad dressing | 1 C. crushed pineapple |
| 1 C. nuts (pecans) | 1-3 oz. pkg. cherry gelatin |

Mix lime gelatin with hot water; add marshmallows and let cool. Add celery, pineapple, salad dressing, nuts, cheese and Cool Whip. Pour into 9x13" dish. Let stand in refrigerator overnight. In the morning, mix cherry gelatin according to package directions. Add crushed pineapple; cool and pour over top of lime mixture. Refrigerate until set.

COOKIE SALAD

Joyce Lubben

- | | |
|---------------------------------------|---|
| 2-3 oz. pkgs. instant vanilla pudding | 1-16 oz. can crushed pineapple, juice and all |
| 2 C. buttermilk | 1-8 oz. carton Cool Whip |
| 1 pkg. fudge stripe cookies, crushed | |

Mix pudding, pineapple and buttermilk until thickened. Add Cool Whip. Refrigerate until just before serving, then add crushed cookies.

CRANBERRY FLUFF SALAD

Darles Busching

- | | |
|----------------------------------|---------------------------------|
| 1-10 oz. frozen cranberry relish | 1 can drained crushed pineapple |
| 1-8 oz. Cool Whip | 1/2 C. chopped celery |
| 1 1/2 C. miniature marshmallows | 1 C. chopped apples |
| | 1-4 oz. pkg. raspberry jello |

Mix first six ingredients together. Sprinkle dry over and mix well.

JELLED "CRANBERRY SAUCE"

Lois Anderson

- | | |
|---|-----------------------------|
| 1 pkg. (4-serving) sugar-free cranberry gelatin | 1 C. boiling water |
| | 1 C. unsweetened applesauce |

In medium bowl, combine jello and boiling water. Mix well to dissolve gelatin. Let set about 15 minutes. Stir in applesauce. Pour into a 15-ounce can; refrigerate overnight. When ready to serve, run a can opener around bottom of an, but leave the lid in place. Run a little hot water over the can until jello releases. Push onto serving plate. Cut into 8 slices. Each serving counts: 12 calories, 0 gram fat, 0 gram protein, 3 grams carbohydrate.
This is a diet recipe.

CRANBERRY SALAD

Ethel Sperr

- | | |
|-------------------------------|--------------------------------------|
| 1 lb. ground cranberries | 1 lb. marshmallows |
| 1 large can crushed pineapple | 1 1/2 C. cream, whipped or Cool Whip |
| 4 T. sugar | |

Mix first four ingredients; let stand several hours or overnight. Add whipped cream about 1 hour before serving.

COOL CUCUMBER PASTA

Lorraine Sherburne

- | | |
|-----------------------------------|------------------------|
| 8 oz. pkg. tube pasta | 3/4 C. vinegar |
| 1 T. vegetable oil | 1 T. prepared mustard |
| 2 medium cucumbers, thinly sliced | 1 T. dried parsley |
| 1 medium onion, thinly sliced | 1 tsp. salt and pepper |
| 1 C. water | 1/2 tsp. garlic salt |

Cook pasta according to the package. In a large bowl, stir in oil, cucumbers, onions and remaining ingredients. Pour over pasta and toss. Cover and chill 3 to 4 hours, stirring occasionally. Serve with slotted spoon. Yields: 8 to 10 servings.

FIVE CUP SALAD

Kathy Henrichs

- | | |
|-------------------------|--|
| 1 C. sour cream | 1 C. mandarin oranges |
| 1 C. pineapple chunks | 1 C. coconut (can use 1 C. white grapes instead) |
| 1 C. small marshmallows | |

Mix; refrigerate at least 8 hours or up to 24 hours.

FRUIT COMPOTE

Dorothy Knoedler

- | | |
|---|-------------------------------------|
| 1-3 oz. pkg. lemon jello | 1-6 oz. can frozen orange juice |
| 1 C. hot water | 3 bananas, sliced |
| 1-20 oz. can chunk pineapple with juice | 1/2 C. fresh or frozen strawberries |
| 1-11 oz. can mandarin oranges and juice | |

Dissolve gelatin in hot water. Add frozen orange juice and stir well. Add rest of ingredients. Chill several hours or overnight. Gelatin will be of medium consistency, not firm.

No door is too difficult for the key of love to open.

FRUIT DELUXE MIX SALAD (FUNERAL SALAD)

Lynette Pruissner

- | | |
|---------------------------------------|-----------------------------|
| 3 C. boiling water | 3 T. flour |
| 1 C. ancini de pepe (macaroni like) | 1 C. sugar |
| 1 large can chunk pineapple, drained | 1 C. miniature marshmallows |
| 1 large can mandarin oranges, drained | 1 large Cool Whip |

Cook ancini de pepe in boiling water according to box directions. Take juice and place in heavy saucepan. Add egg and sugar. Cook until thick, cool until cold. Combine ancini de pepe, pineapple, oranges and marshmallows. Add Cool Whip to cooled cooked mixture. Put on fruit, ancini de pepe and marshmallows; stir well. Refrigerate. Makes a nice large salad.

Makes a nice large salad for funerals.

FRUIT SALAD

Mari Kramer

- | | |
|---------------------|---------------------------------|
| 2 pkgs. lemon jello | 2 bananas, pears, grapes, apple |
| 2 C. hot water | 2 C. mini-marshmallows |
| 2 C. 7-Up | |

Dissolve jello in hot water. Add 7-Up. When starting to set, add fruit; refrigerate.

FRUIT SALAD

Dorothy Knoedler

- | | |
|------------------------------|---------------------------------------|
| 2 large cans chunk pineapple | 2 small cans mandarin oranges |
| 1 large can peaches | 4 bananas, sliced |
| 1 small box strawberry jello | 1 large vanilla pudding (not instant) |
| 3 T. Minute tapioca | |

Drain juice off all fruit. If needed, add water to make 4 cups liquid. Pour juice in pan. Add jello, pudding and tapioca. Cook and stir until mixture comes to boil and is thick; cool completely. Pour over fruit and make sure fruit is coated well. Cover tightly and store in refrigerator. Will keep up to 3 weeks.

FRUIT AND SHELLS

Deb Otto

- | | |
|---|---|
| 1/2 lb. shells or other small
to medium pasta shells | 1-11 oz. can mandarin oranges,
drained |
| 1-8 oz. container low-fat
vanilla flavored yogurt | 1 C. halved seedless red grapes |
| 1/4 C. frozen orange juice
concentrate, thawed | 1 C. halved seedless green
grapes |
| 1-20 oz. can pineapple
chunks in juice, drained | 1 apple, cored and chopped |
| | 1 banana, sliced |

Cook pasta according to package directions; drain, rinse, drain again and sit aside to cool. In small bowl, combine yogurt and orange juice concentrate; mix well. In large bowl, combine remaining ingredients. Add the yogurt mixture and pasta; toss to coat. cover and chill for at least 2 hours before serving. Makes 8 to 10 servings.

ICEBOX VEGETABLE SALAD (FUNERAL SALAD)

Joyce Lubben

- | | |
|-----------------------------------|----------------------|
| 1-16 oz. can green beans | DRESSING: |
| 1-17 oz. can peas | 1 C. sugar |
| 1-16 oz. can whole kernel
corn | 1/2 C. vinegar |
| 1-4 oz. jar chopped pimento | 1/2 C. vegetable oil |
| 1 C. chopped celery | 1 tsp. salt |
| 1 medium onion, chopped | 1/2 tsp. pepper |
| 1 medium green pepper,
chopped | |

Combine vegetables and pimento; drain. Add celery, onion and green pepper; set aside. In saucepan, combine sugar, vinegar, oil, salt and pepper; bring to a boil. Cool slightly and pour over vegetables in large bowl. Cover and refrigerate overnight. Will keep for 1 week. Good for funerals.

I am an idealist, I don't know where I'm going, but I'm on my way.

LAYER SALAD (GOOD FOR FUNERALS)

Darlene Smith

Head lettuce	2 C. Hellmann's mayonnaise
1/2 C. chopped celery	2 T. sugar
1/2 C. chopped green pepper	1-8 oz. pkg. grated Cheddar
1 onion, chopped	cheese
1 small pkg. frozen peas, uncooked	8 slices bacon, fried crisp

Use a 13x9" pan (glass works best). Cut up lettuce, bottom layer. Spread celery, then green pepper, then onion, peas. Next spread mayonnaise. Sprinkle sugar, sprinkle cheese. Crumble bacon; sprinkle on top. Cover; refrigerate overnight.

Good for funerals.

MACARONI SALAD

Dorothy Shipman

1/2 lb. swirl macaroni, cook two-thirds done	1/2 C. celery, chopped
1 small green pepper, chopped	1 large carrot, grated
	1/2 small chopped onion

DRESSING: Mix together 1/2 cup vinegar, 3/4 cup sugar, 1 cup Hellmann's mayonnaise and 1 cup evaporated milk. Pour over hot macaroni and vegetables; mix and set overnight.

MACARONI SALAD

Joyce Lubben

1/2 lb. macaroni	DRESSING:
3 to 4 medium carrots, shredded	1/2 can Eagle Brand sweetened condensed milk
	1 C. mayonnaise
	1/2 to 3/4 C. sugar
	1/2 C. vinegar
	Salt and pepper to taste

Cook macaroni and drain; cool. Add carrots. In small bowl, mix dressing and pour over macaroni mixture. Will keep in refrigerator 5 days.

MACARONI SALAD

Mary Shearer

1 to 2 lbs. shell macaroni

Onion

Carrots

Green pepper

Celery

Radishes

Tomatoes

Cucumber

Cheese

DRESSING:

2 C. mayonnaise

1 C. sugar

1 can sweetened condensed milk

Cook macaroni; chop vegetables and mix. Add shredded cheese. pour dressing over all and mix.

RING MACARONI SALAD

Mildred Reiman

(FUNERAL)

1/2 box ring macaroni

1 C. sugar

1/2 C. vinegar

1 C. water

2 tsp. dill weed

1 T. dry mustard

1 can drained Veg-All

1 T. oil

Can add any of the following:

chopped onion, pepper, celery
zucchini, cucumber

Cook macaroni until tender; drain. Add 1 tablespoon oil. Heat vinegar, sugar, water or Veg-All juice to make 1 cup. Mix altogether and chill. Red onion is very pretty. Keeps 1 week in refrigerator. Good for funerals.

MANDARIN ORANGE SALAD

Dorothy Knoedler

2-3 oz. pkgs. orange jello

1 1/3 C. boiling water

1-12 oz. can frozen orange juice concentrate

1-15 oz. can crushed pineapple, drained

2 cans mandarin oranges, drained

Dissolve jello in boiling water. Add orange juice and pineapple. When partially set, fold in mandarin oranges.

MEXICAN SALAD

Barb Harken (Mrs. Bill)

- | | |
|--------------------------------------|-----------------------------------|
| 1 can shoepeg corn, drained | 2 cans chopped tomatoes |
| 1 can black beans, drained | 1 chopped fresh green pepper |
| 1 can black-eyed peas, drained | 1 bunch chopped green onion |
| 1 can chopped green chilies, drained | 1 bottle (small) Italian dressing |
| | 1 pkg. penne pasta, cooked |

Mix all together and chill.

MICROWAVE FRUIT SALAD

Cheryl Reiher

- | | |
|---------------------------------------|--------------------------------|
| 1 pkg. vanilla pudding | 1 C. mandarin oranges, drained |
| 1 pkg. tapioca pudding | 29 oz. can peaches, cut up |
| 3 C. juice from peaches and pineapple | 1 C. pineapple chunks |
| | Water |

Add water to peach and pineapple juices to make 3 cups. Mix juice and pudding; cook in microwave on high speed for 8 minutes, stirring occasionally. Let cool. Add fruit. Let stand several hours in refrigerator.

ORANGE SALAD

Eileen Berends

- | | |
|--------------------------------|---------------------------------|
| 1 pkg. orange jello | 2 C. boiling water |
| 1 pkg. tapioca pudding | 1 can mandarin oranges, drained |
| 1 pkg. instant vanilla pudding | 1-8 oz. regular Cool Whip |

Combine jello and puddings with boiling water and cook until bubbly; cool. Add drained mandarin oranges. Fold in Cool Whip; refrigerate.

Convenience foods are handy
and I use them now with ease.

But for special times
I still rely on favorite recipes.

ORANGE TAPIOCA SALAD

Lois Anderson

- 2 boxes orange gelatin
- 2 boxes instant tapioca pudding
- Scant 4 C. water
- 1 can mandarin oranges, drained
- 1-8 oz. container Cool Whip

Bring water to boil. Add jello and pudding; bring back to boil, cover and cool. Add mandarin orange sections and Cool Whip. Add to jello and pudding mixture; refrigerate.

I have added miniature marshmallows and crushed pineapple or tidbits. I have brought this to funerals.

OVERNIGHT VEGETABLE SALAD

Lynette Puisner

- 1-#2 can peas, drained
- 1-#2 can French style green beans, drained
- 4 stalks celery, diced
- 1 to 2 small onions, diced
- 1 small jar pimento, chopped
- 1/2 green pepper, chopped
- DRESSING:**
- 1 C. sugar
- 1 C. vinegar
- 3/4 C. salad oil
- 1/2 tsp. Each: salt, celery seed, mustard seed and paprika

Combine all the vegetables in bowl. Combine dressing ingredients in jar or mixing bowl and shake well or stir well. Pour over vegetables and marinate overnight in refrigerator. Drain before serving.

PASTA SALAD

Cheryl Elsbury-Reiher

- 16 oz. pasta, cooked
- 1 medium onion, sliced
- 1 medium cucumber
- 1 C. vegetable oil
- 1 1/2 C. vinegar
- 1 1/2 C. sugar
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. garlic powder
- 2 tsp. yellow mustard
- 1 T. parsley flakes
- 1 C. celery

Mix; marinade for 24 hours.
Broccoli and green pepper (optional)

PEA AND JELLO SALAD

Ann DeWitt

BRING TO A BOIL:

- | | |
|---------------------------|-------------------------------|
| 3 C. cold water | 1 small pkg. (cook and serve) |
| 2-3 oz. pkgs. peach jello | vanilla pudding |

Remove from heat. Add 2 cups mini-marshmallows. When melted, add 1 large can peaches, juice and all.

SAUERKRAUT SALAD

Monica Lursen

- | | |
|-------------------------|--------------------|
| 1-#2 1/2 can sauerkraut | 1 jar pimento |
| 1 green pepper, diced | 2 tsp. celery seed |
| 1 onion, diced | 1 C. sugar |

Mix above ingredients. Let stand overnight. Can be refrigerated for up to 1 week.

SAUERKRAUT SALAD (FUNERAL SALAD)

Darlene Smith

- | | |
|--------------------------------------|--|
| 1 C. sugar | 1/4 C. chopped celery |
| 1/2 C. vinegar | 1/4 C. green pepper, chopped |
| 1 can or 2 C. sauerkraut,
drained | 1/4 C. red pepper or pimento,
chopped |

Combine sugar and vinegar. Bring to boil; cool. Combine vegetables. Pour sugar mixture over vegetables. Refrigerate overnight. Good for funerals.

A lot of us have seen the light, but for many of us
it's the one inside the refrigerator.

SIX VEGETABLE SALAD (FUNERAL SALAD)

Darlene Smith

- | | |
|-------------------------|----------------------------|
| 1 medium bunch celery, | 1 can green beans, drained |
| 1 green pepper, chopped | 1 can peas, drained |
| 1 onion, chopped | 4 tomatoes, cut up |
| 1 T. salt | |

Mix pepper, onion and celery. Add salt. Let stand 4 hours; drain well.
Mix beans, peas and tomatoes together. Add vegetable mixture.

DRESSING:

- | | |
|----------------|---------------------------------|
| 1 C. sugar | 1/2 C. oil |
| 1/2 C. vinegar | 1/4 C. oil |
| | 2 T. French or Western dressing |

Mix well; pour over vegetables, refrigerate.

SPAGHETTI SALAD

Lorraine Sherburne

- | | |
|--|----------------------|
| 1 lb. thin spaghetti | 1 red onion, chopped |
| 1-8 oz. jar Zesty Italian
dressing (can use diet) | 1 cucumber, chopped |
| 1 jar Salad Supreme (seasoning) | 1 tomato, chopped |

Cook the spaghetti; drain and cool. Add the rest of the ingredients and toss.

SPAGHETTI SALAD

Gayle Iserman

- | | |
|--|--|
| 1 lb. spaghetti, cook
according to directions | 16 oz. Seven Seas creamy
Italian dressing |
| Celery | DRESSING: |
| Black olives | 3/4 C. sugar |
| Onion | 2 tsp. mustard |
| Tomato | 1 C. shredded Cheddar cheese |

Mix spaghetti, olives, Cheddar cheese and any veggies you like. Mix dressing, sugar and mustard. Pour over spaghetti and veggies.

SPICY PEACH SALAD

Jan Neal

- | | |
|---------------------------|----------------------|
| 1 can peach halves | 2 C. hot water |
| 1 C. syrup (from peaches) | 2 pkgs. orange jello |
| 1/4 C. vinegar | Pinch of salt |
| 10 cloves | Maraschino cherries |
| 1 stick cinnamon | |

Combine syrup, vinegar and spices in saucepan; simmer 10 minutes. Remove spices. Dissolve jello in hot water. Add pinch of salt. (Add extra water if needed). Arrange peaches and cherries in ring mold or 8x8" dish. Pour spicy peach jello over; refrigerate to set.

STRAWBERRY-CRANBERRY SALAD

Marilyn Winkey

- | | |
|---|---|
| 1 large pkg. (6 oz.) or 2 small
pkgs. strawberry jello | 1 small can crushed pineapple,
drained |
| 2 C. boiling water | 1-3 oz. pkg. cream cheese |
| 1 pkg. frozen strawberries | 1/2 C. mayonnaise or salad
dressing |
| 1 can jellied cranberry sauce | 1/2 C. thawed Cool Whip |

Add water to jello. Mix well and immediately add strawberries and mix. When cool, add cranberry sauce and pineapple. Pour into 9x13" pan and refrigerate until well set. Cream the cream cheese; add salad dressing and Cool Whip. Spread over top of jello.

STRAWBERRY AND TAPIOCA

Faye Vossberg

Bring 6 cups water with a pinch of salt to a boil. Stir in 1 cup and 2 tablespoons baby tapioca. Turn down and cook 25 minutes. Add 3/4 cup sugar, 1 (3-ounce) strawberry jello; let cool. Add 3 to 4 cups frozen strawberries, thawed (juice and all). Chill. When ready to serve, add 4 ounces Cool Whip.

Good for funerals.

SPINACH SALAD

Barb Harken (Mrs. Bill)

SALAD:

1 bunch fresh spinach
1/2 lb. bacon, fried and
crumbled
1 C. bean sprouts
1 C. sliced water chestnuts
1 C. sliced fresh mushrooms
3 hard-boiled eggs, sliced

DRESSING:

1 1/2 C. salad oil
3/4 C. sugar
1/2 C. brown sugar
1/2 C. catsup
1/2 C. cider vinegar
2 T. Worcestershire sauce
1 onion
Salt and pepper to taste

Gently toss salad. Blend dressing ingredients in blender.

SUMMER SALAD

Glennis Smith

7 oz. ring macaroni, cooked
1 can 3 bean salad, do not
drain
1 can French cut beans, drain
1 can diced carrots, drain
1 can peas, drained
1 C. celery, diced
1/2 C. green pepper, diced
Onion (optional)

DRESSING:

1 can sweetened condensed milk
2 C. mayonnaise
2 T. mustard

Mix well. Refrigerate overnight. Keeps well. Makes 3- to 4-quart bowl full.

Can use fresh cooked carrots and frozen peas to make more colorful.

SWISS VEGGIE MEDLEY

Gayle Iserman

1 lb. bag frozen broccoli,
carrots and cauliflower
1 can cream of mushroom
soup

4 oz. shredded Swiss cheese
1/3 C. sour cream
1 can French fried onions
Salt and pepper

Thaw and drain vegetables. Combine with soup, half of the cheese, sour cream, 1/2 can of onions, salt and pepper. Pour into 1-quart casserole. Bake, covered, for 30 minutes at 350°. Then top with rest of cheese and onions. Bake 5 more minutes.

Can be put together and refrigerated and baked the next day.

TACO SALAD

Barb DeGroot

- | | |
|----------------------|-------------------------|
| 2 lbs. hamburger | 1/2 bag crushed Doritos |
| 2-1 lb. bags lettuce | 3/4 C. ketchup |
| 2 medium tomatoes | 1 1/2 tsp. oregano |
| 1 can black olives | 3/4 C. mayonnaise |
| 3 C. shredded cheese | 1/2 C. taco sauce |

Brown hamburger. Add 3/4 cup ketchup and oregano to hamburger. In large bowl, combine lettuce, tomatoes, olives, cheese and Doritos. Add hamburger to lettuce. Combine mayonnaise and taco sauce, then add to lettuce and mix.

BLUE CHEESE DRESSING

Marian Melcher

- | | |
|------------------------------|-----------------------------|
| 2 C. mayonnaise | 1/2 tsp. ground mustard |
| 1 C. sour cream | 1/4 tsp. black pepper |
| 1/4 C. cider vinegar | Dash of salt (optional) |
| 1/4 C. fresh parsley, minced | 4 oz. blue cheese, crumbled |
| 1 garlic clove, crushed | |

Whisk mayonnaise, sour cream and vinegar. Add rest of ingredients; blend together. This is very thick. Makes 3 cups.
I use 1 cup blue cheese and 6 to 8 cloves of garlic.

BLUE CHEESE DRESSING

Bev Everson
(Marv Reynolds)

- | | |
|----------------------|--------------------|
| 6 oz. blue cheese | 1/4 C. sugar |
| 2 c. mayonnaise | 1 oz. vinegar |
| 1/2 C. onion, ground | 1 T. garlic powder |

Pour all ingredients into mixing bowl and beat on high for 3 minutes. Makes 1 pint.

The highest type of giving is done from the bottom of the heart.

FRENCH SALAD DRESSING

Gloria DeGroot

- | | |
|--------------------|----------------|
| 1 1/2 C. sugar | 1 medium onion |
| 3/4 C. vinegar | 1 T. salt |
| 1 C. catsup | 1 T. paprika |
| 1 1/2 C. salad oil | |

Cut onion into chunks and blend in blender until very fine. Add remaining ingredients and blend until well mixed. Store in refrigerator.

FRENCH SALAD DRESSING

Mari Kramer

- | | |
|-------------------------|----------------|
| 1 C. vegetable oil | 1/2 C. vinegar |
| 1 C. sugar | 1/2 C. catsup |
| 1 onion, size of walnut | 1/4 tsp. salt |

Blend oil, sugar and onion. Add vinegar, catsup and salt. Blend all together until smooth.

POTATO SALAD DRESSING

Cheryl Willson

- | | |
|------------------|----------------|
| 2 T. dry mustard | 1/2 C. vinegar |
| 1 C. sugar | 6 eggs, beaten |

In a saucepan, blend the dry ingredients. Stir in vinegar. Add beaten eggs last. Cook over medium heat until it thickens, stirring almost constantly. Be careful, it scorches easily. Makes a big batch and keeps very well in refrigerator.

May be "thinned" with Miracle Whip and milk or vinegar.

SALAD DRESSING

Henerena Strauser

- | | |
|----------------|----------------------|
| 4 eggs, beaten | 1 tsp. salt |
| 1 C. sugar | 1 T. butter |
| 1 C. vinegar | 1/2 tsp. dry mustard |
| 3 T. flour | 1/4 tsp. pepper |

Combine dry ingredients and add in eggs, vinegar and butter. Whisk together and cook until thick; let cool. Add cream or Miracle Whip to thin to desired consistency. Good for potato salad.

BAKED BEAN CASSEROLE

Mardith DeGroot

- | | |
|--------------------|----------------------|
| 1 small onion | 1/4 C. catsup |
| 1/2 lb. hamburger | 1/2 tsp. dry mustard |
| 1/2 lb. bacon | 1 can kidney beans |
| 1/2 C. brown sugar | 1 can pork and beans |
| 1/2 C. white sugar | 1 can butter beans |

Brown hamburger, onion and bacon. Add brown sugar, white sugar, catsup and dry mustard. Drain all the cans of beans somewhat and add. Bake in casserole dish for 1 to 1 1/2 hours at 350° or put in crock pot and cook until done.

BEANS SUPREME

Fannie Albrecht

- | | |
|------------------------|------------------|
| 1 can pork and beans | 1 onion, chopped |
| 1 can kidney beans | 1/2 C. vinegar |
| 1 can lima beans | 1 C. brown sugar |
| 1 can butter beans | 1 T. dry mustard |
| 1/2 lb. bacon, browned | |

Sauté onion in bacon grease. Drain grease when onion is sautéed. Mix rest of ingredients with bacon and beans. Bake at 350° for 1 hour.

GRANDMA'S CHEESY BEANS

Zackary Demeter

- | | |
|-----------------------------|-------------------------------|
| 2 cans green beans | 3 or 4 slices toasted bread, |
| 1 can cream of chicken soup | buttered and cubed |
| | Thinly sliced Velveeta cheese |

Mix beans and soup; pour into greased 1-quart casserole. Place a layer of cheese on top. Scatter cubed bread on top and bake at 350° for 30 minutes.

It's not the load that brings you down - it's the way you carry it.

RED BEANS AND RICE

Marian Melcher

- | | |
|------------------------|---------------------------|
| 2 cans red beans | 2 bay leaves |
| 1 lb. smoked kielbasa | 2 cloves garlic, minced |
| 2 onions, diced | 2 T. margarine |
| 2 stalks celery, diced | 1 T. Worcestershire sauce |
| 1/2 green pepper | 1 small can tomato sauce |
| 2 T. parsley | Salt and pepper to taste |

Don't drain beans. Mix altogether and simmer 1 to 2 hours. Serve over rice. Serve with a little Tabasco sauce if desired. Remove bay leaves before serving.

OMA'S GERMAN RED CABBAGE

Anita Hardy

- | | |
|----------------------------|-------------------|
| 1 head chopped red cabbage | 2 T. sugar |
| 1 onion, chopped | 1/2 tsp. salt |
| 1 T. butter | 1/2 tsp. cinnamon |
| 2 T. red wine vinegar | 2 sliced apples |

Wash cabbage in warm water; drain. Cook cabbage, onion and butter in small amount of water for about 30 minutes. (Do not boil dry.) Then add vinegar, sugar, salt and cinnamon; stir. Put the sliced apples on top and cook for 15 minutes more.

BROCCOLI CASSEROLE

Cecile Rediske

- | | |
|----------------------------|---|
| 1 C. water | 1 can cream of mushroom soup |
| 1/2 tsp. salt | 1 can cream of celery soup |
| 1 C. instant rice | 1-10 oz. pkg. frozen chopped broccoli, thawed |
| 1/4 C. butter or margarine | 1/2 C. diced process American cheese |
| 1/4 C. chopped onion | |
| 1/4 C. chopped celery | |

Bring water and salt to boil. Add rice; cover and remove from heat. Let sit for 4 minutes. Melt butter in skillet; sauté onion and celery until tender. In large mixing bowl, combine rice, celery and onion with remaining ingredients. Pour into a greased 1 1/2-quart casserole. Bake at 350° for 1 hour. Makes 6 servings.

BROCCOLI CASSEROLE

Darles Busching

1 1/2 C. Minute Rice	1 can mushroom soup
2 pkgs. frozen chopped broccoli	1 stick margarine
1 can cream of chicken soup	1-8 oz. jar Cheez Whiz

Cook rice 5 minutes. Steam broccoli. Mix all together and put in crock pot.

BROCCOLI CASSEROLE

Pam Reints

Onion, as much as desired	1/2 pkg. frozen chopped broccoli
2/3 stick margarine	1 C. uncooked Minute Rice
1 can cream of mushroom soup	1 small jar Cheez Whiz

Sauté onions in margarine; add soup and bring to a boil. Add cheese and bring to a boil again. Add broccoli and stir to heat it. Add rice and salt and pepper. Bake at 350° for 30 to 40 minutes.

BROCCOLI CASSEROLE

Peggy Knoedler Festa

2 boxes chopped broccoli, thawed	1/2 C. milk
2 eggs	1/2 C. shredded Cheddar cheese
	Bread crumbs

Mix ingredients except bread crumbs. Place in baking dish. Sprinkle bread crumbs on top. Top with pats of butter. Bake at 350° for 45 minutes.

Tastes best if you bake and leave overnight in refrigerator and microwave next day to warm up.

BROCCOLI-RICE CASSEROLE

Darlene Smith

1 C. Minute Rice	1 can creamed chicken soup (or cream celery)
1/2 C. milk	
1 small onion, diced	1 lb. broccoli, raw or frozen, cooked and drained
1/2 C. Cheez Whiz	

Mix all ingredients in 2 1/2-quart casserole. Bake 30 minutes at 350°, uncovered.

BAKED CARROT CASSEROLE

Ethel Sperr

4 c. cooked carrots 1/2 lb. grated Cheddar cheese
1 small onion 3/4 C. crushed corn flakes
1/4 C. melted butter

Slice carrot; cook (small whole carrots can be used). Place cooked carrots in buttered casserole. Cover with sauté diced onion in melted butter. Add cheese and corn flakes. Bake at 350° for 30 minutes.

CARROT CASSEROLE

Betsie Driscoll

5 C. sliced carrots 1/2 tsp. salt
Sliced American cheese Pepper to taste
1/4 lb. margarine Crushed Ritz crackers

Cook carrots until just tender. Layer carrots and cheese in 9x9" baking dish. Sauté onion in margarine. Add crackers at end. Top casserole with this and bake at 350° for 30 minutes.

COOKED CARROTS

Nancy Ramige

2 lbs. carrots, peeled and sliced Salt and pepper (as desired)
1/4 C. margarine 10 Ritz crackers, crushed
12 slices Velveeta cheese

Boil carrots in water until almost done and drain well. Spray a 2-quart casserole. Layer with carrots (1 layer), 1 tablespoon of margarine (place in small dabs), 4 slices of Velveeta cheese. Repeat this layer 2 more times. Top last layer with crushed Ritz crackers. Bake for approximately 20 to 30 minutes at 350°.

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

MARINATED CARROTS

Dorothy Shipman

- | | |
|--------------------------------|---------------------------|
| 5 C. sliced carrots,
cooked | 2/3 C. salad oil |
| 1 medium onions, chopped | 1 tsp. prepared mustard |
| 1 large green pepper, chopped | 1 C. sugar |
| 1 C. celery, cut fine | 3/4 C. wine vinegar |
| Salt and pepper | 1-6 oz. can tomato paste |
| | 1 T. Worcestershire sauce |

Put the vegetables in a large bowl. Combine the rest of the ingredients and mix with vegetables. Let stand for 12 hours. Keep tightly closed in refrigerator; keeps well.

TENNESSEE CARROTS

Myrna Bertheau

- | | |
|---|-----------------------------|
| 4 C. carrots, sliced or chunked | Salt and pepper to taste |
| 1/2 lb. processed Velveeta
cheese, cubed | 1/2 C. corn flakes, crushed |
| 1/4 lb. butter or oleo | 1 1/2-quart casserole |
| 1 small onion, cut fine | |

Parboil carrots until almost tender and drain. Add alternating layers of carrots and cheese to baking dish. Sprinkle carrot layers with seasoning to taste. Sauté onion in butter and pour over the top of carrots and cheese. Top with crushed corn flakes. Bake at 350° for 30 minutes.

CAULIFLOWER AU GRATIN

Lynette Puisner

- | | |
|--|---------------------------------|
| 6 T. butter or margarine | 1 1/2 C. whipping cream |
| 1 to 2 cloves garlic | 1/4 tsp. salt |
| 4 oz. cooked ham, chopped | Pinch of cayenne pepper |
| 1 head cauliflower, broken
into florets | 1 1/2 C. shredded Swiss cheese |
| 2 T. flour | 2 to 3 T. chopped fresh parsley |

Melt butter in large skillet. Sauté garlic and ham for 2 minutes. Add cauliflower and cook just until crisp tender. Combine flour and cream. Stir into skillet and blend well, add salt, pepper and cayenne pepper. Cook and stir until thickened and bubbly. Cook and stir 1 minute more. Pour into 2-quart baking dish. Sprinkle with cheese. Place under preheated broiler until lightly browned. Sprinkle with parsley. Serve immediately.

FAR EAST CELERY

Karen Renning

- | | |
|--|------------------------------|
| 4 C. celery, 1" slices | 1/4 C. diced drained pimento |
| 5 oz. water chestnuts, drained
and sliced | 1/2 C. corn flake crumbs |
| 1 can cream of chicken soup | 1/4 C. toasted almonds |
| | 2 T. butter |

Boil celery in water until tender (crisp not soggy). Mix all ingredients except crumbs, almonds and butter; place in 1-quart casserole. Cover with corn flake crumbs. Toast almonds in butter and sprinkle on top of casserole. Bake 35 minutes in 350° oven.

BAKED CORN

Mary Shearer

- | | |
|-----------------------------|--------------------------|
| 1 can whole corn | 1 egg |
| 1 can cream corn | Onion and green pepper |
| 1 box Jiffy corn muffin mix | Cheddar cheese, shredded |
| 8 oz. sour cream | |
| 1/2 C. margarine, melted | |

Mix all together. Bake in 9x13" pan for 45 minutes at 350°. Add cheese to top for last few minutes.

May double recipe and bake for 1 hour.

CORN CASSEROLE

Jodi Melcher

- | | |
|-------------------------------------|-----------------------------|
| 1 can cream style corn | 1 stick oleo, cut up |
| 1 can whole kernel corn,
drained | 1 C. sour cream |
| 2 eggs | 4 T. onion, diced |
| | 1 pkg. Jiffy corn bread mix |

Mix altogether. Place in greased casserole or 8x8" pan. Bake at 350° for 1 hour.

BAKED HASH BROWNS

Pam Raintis

- | |
|---------------------------|
| 2 lbs. frozen hash browns |
| 1 pt. sour cream |
| 1/2 tsp. salt |
| 2 T. chopped |

- | |
|----------------------------|
| 1/2 stick melted margarine |
| 2 C. cubed Velveeta cheese |
| Corn flake crumbs |

You are often sorry for saying a harsh word,
but you will never regret saying a kind one.

Combine all ingredients except melted margarine and corn flakes. Place in 9x13" baking dish. Top with corn flakes and melted margarine. Bake at 350° for 1 hour.

CORN CASSEROLE

Libby Bingham

- | | |
|-------------------------------------|------------------------------|
| 16 oz. can creamed corn | 1 pkg. Jiffy corn muffin mix |
| 16 oz. can whole corn,
undrained | 8 oz. sour cream |
| 2 eggs | 1 stick melted margarine |

Melt margarine in baking pan. Mix rest of ingredients and pour into pan. Bake at 350° for 60 minutes.

CORN CASSEROLE

Lynette Praisner

- | | |
|---|----------------------------------|
| 1-1 lb. can creamed corn | 1 1/2 sticks margarine, melted |
| 1-1 lb. can whole kernel
corn, drained | 1-8 1/2 oz. pkg. corn muffin mix |
| 1 C. sour cream | 1 C. grated mozzarella cheese |
| 2 eggs | |

Combine two kinds of corn; stir in sour cream and slightly beaten eggs. Add melted margarine; stir in corn muffin mix. Pour into ungreased casserole. Bake at 350° for 35 to 40 minutes. Remove from oven; top with cheese, return to oven and melt cheese.

Cheese is optional. I usually don't use the cheese.

CORN CASSEROLE

Cheryl Elsbury-Reiher

- | | |
|------------------------|--------------------------|
| 1/2 pt. frozen corn | 2 T. butter |
| 1 C. cracker crumbs | 2 eggs |
| 1/2 C. celery | 1 C. milk |
| 1/4 C. minced onion | Salt and pepper to taste |
| 3/4 C. Velveeta cheese | |

Mix ingredients. Bake at 350° for 35 to 40 minutes.

CORN FREEMONT

Brenda Berkovich

1 can kernel corn	2/3 C. grated cheese
1 can cream style corn	1 tsp. salt
1 C. rolled cracker crumbs	1 tsp. paprika
1/2 C. chopped celery	2 eggs
1/4 C. chopped onion	3/4 to 1 C. milk
	2 T. melted butter

Mix well in order. Bake at 350° for 1 hour.

SCALLOPED CORN

Barb St. John

1 can cream style corn	2 eggs, beaten
1 can whole corn	1/2 stick oleo, chopped
1 C. sour cream	Dash of salt and pepper
2 T. chopped onion	1 box Jiffy corn muffin mix

Preheat oven to 400°. Combine sour cream, eggs, corn muffin mix, onion and oleo. Add can cream style corn, whole corn, salt and pepper. Pour into 2-quart casserole dish. Bake 1 to 1 1/2 hours.

MICROWAVE CORN ON THE COB

Margaret Schuldt

1 ear	2 minutes
2 ears	5 minutes
4 ears	9 minutes
6 ears	14 minutes

Pull silks off ear. Leave husk on. Place in microwave at 100% power. When time is up, remove husk and enjoy.

BAKED HASH BROWNS

Pam Reints

2 lbs. frozen hash browns	1/2 stick melted margarine
1 pt. sour cream	2 C. cubed Velveeta cheese
1/2 tsp. salt	Corn flake crumbs
2 T. chopped onion	

Combine all ingredients except melted margarine and corn flakes. Place in 9x13" baking dish. Top with corn flakes and melted margarine. Bake at 350° for 1 hour.

HASH BROWN CASSEROLE

Rose Glanville

- | | |
|----------------------------------|--------------------------------|
| 1 pt. sour cream | 1 large bag frozen hash browns |
| 1 can cream of chicken soup | 1/2 C. melted butter |
| 2 C. cheese, cubed
(Velveeta) | 1 tsp. salt |
| | Pepper to taste |

Mix all ingredients and add the hash browns. Put in a 9x13" ungreased and uncovered baking dish. Bake at 350° for 50 to 60 minutes or until potatoes are done.

MARILYN'S HASH BROWNS

Mildred Rieman

- | | |
|---|------------------------------|
| 4 to 5 lbs. red potatoes,
shredded for hash browns | 2 cans cream of chicken soup |
| 1 pt. sour cream | 8 oz. Cheddar cheese |

Mix all ingredients together and bake, uncovered, 1 1/2 hours in 350° oven. Sprinkle with potato chip crumbs last 5 minutes.

Red potatoes work best as they have more moisture.

HASH BROWN CASSEROLE

Rondalyn Brase

- | | |
|-------------------------------------|------------------------|
| 1-24 oz. pkg. frozen hash
browns | 1/3 C. Parmesan cheese |
| 1 pt. half and half | 1/4 lb. butter |

In large cake pan, spread frozen hash browns. Sprinkle Parmesan cheese over top. Drizzle butter over and then pour the half and half over all. Bake, uncovered, 1 hour at 350°.

If you haven't got time to do a job right,
when will you have time to do it over?

AU GRATIN POTATOES

Lorraine Sherburne

1/4 C. butter	1 C. American cheese, grated
1/4 C. flour	1/2 C. Parmesan cheese
2 C. milk	5 C. potatoes, cooked and
1/2 tsp. salt	chopped
Dash of pepper	

Melt butter over low heat; add flour and blend. Gradually stir in milk; cook and stir until thickened and smooth. Add salt and pepper. Add cheese and cayenne pepper; stir until cheese melts. Stir in potatoes. Pour in 2-quart greased casserole dish. Bake 25 to 30 minutes at 350°.

CHEESE POTATO PUFFS

Jan Neal

12 medium potatoes	1 to 1 1/4 C. milk
6 T. butter or margarine	3/4 tsp. salt
2 1/4 C. grated Cheddar cheese	2 eggs, beaten

Cook and mash potatoes. Add butter, cheese, milk and salt; beat over low heat (or hot water) until butter and cheese are melted. Fold in eggs and pour into greased 9x13" pan. or 2-quart casserole. Bake 45 to 60 minutes at 350° until puffy and golden.

Can be made ahead and baked the next day (bake a little longer). Cheese can be omitted when gravy is in the menu.

POTATO CASSEROLE

Barbara Kuethe

24 to 32 oz. pkg. frozen hash browns	1 can cream of chicken soup
1/2 C. finely chopped onions	1 stick oleo, melted
2 C. grated cheese (Cheddar or Swiss)	1 pt. (8 oz.) sour cream

Put hash browns in greased 9x13" pan. Mix other ingredients. Pour mixture over hash browns. Bake at 350° for 1 hour or until done.

POTATO PATTIES

Margaret Scholdt

2 C. cold mashed potatoes	Pepper
1 egg, slightly beaten	Flour
1/4 C. chopped onion	Butter
Salt	

Combine all measured ingredients and salt and pepper to taste. Mix well; shape into patties. Roll in flour. Brown each side of the patties slightly in butter or oil.

SOUR CREAM POTATO CASSEROLE

Cecile Rediske

2 lbs. frozen hash brown potatoes, thawed	2 C. sour cream
1/2 C. melted butter	2 C. shredded Cheddar cheese
1/4 C. chopped onions	1 tsp. salt
1 can cream of chicken soup	1/4 tsp. pepper
	2 C. corn flake crumbs

Combine potatoes and next seven ingredients in large bowl; mix well. Spoon into 9x13" baking dish. Cover crumbs. Bake 1 hour at 350°.

MIXED VEGETABLES

Nancy Ramige

1 big pkg. California vegetable mix, thawed	1 can Cheddar cheese soup
1 C. prepared instant rice	1 can water chestnuts, drained
1 can cream of chicken soup	French onions (optional)

Mix all ingredients together and place in a greased casserole. Top with French onions, if desired and bake at 350° until heated through.

Do not worry about weather the sun will rise; be prepared to enjoy it.

VEGETABLE MEDLEY

Lynette Pruisner

- | | |
|------------------------|--|
| 1 1/2 C. sliced onions | 3 T. tapioca |
| 2 C. 2" celery chunks | 3/4 C. pepper strips |
| 1 1/2 C. carrot sticks | 2 C. chopped tomatoes, can use
canned |
| 2 C. fresh green beans | 4 T. butter or margarine |
| 1/8 tsp. pepper | 2 1/2 tsp. salt |
| 1 T. sugar | |

Put all ingredients in crock pot. Cook 2 hours on high, then on low for 3 hours or may be baked in oven.

RANCH VEGETABLES

Pam Reints

- | | |
|--|----------|
| 32 oz. mixed frozen vegetables | 2 T. oil |
| 1 oz. pkt. Hidden Valley ranch
recipe mix | |

Partially thaw frozen vegetables. Place in baking dish and toss with ranch mix and oil. Bake in 375° oven for 30 minutes. Stir every 10 minutes. Serves 8.

CANDIED SWEET POTATOES

Megan Neal

- | | |
|-------------------------|---------------------------|
| 4 medium sweet potatoes | 1/2 C. brown sugar |
| 2 T. water | 1/2 tsp. salt |
| 1/4 C. melted butter | Small can chunk pineapple |

Pare potatoes; cook 10 to 12 minutes until nearly tender, drain. Cut into 1/2" slices and arrange in quart casserole.

SYRUP: Boil water, butter, brown sugar and salt 3 minutes. Sprinkle pineapple in and around potato slices. Pour syrup over potatoes and bake at 350° for 30 minutes.

Be patient with the faults of others,
they have to be patient with yours.

SPINACH SOUFFLE

Cecile Rediske

- | | |
|---|--------------------------|
| 2 pkgs. frozen spinach,
chopped, cooked and
drained | 2 C. milk |
| 10 to 12 crushed fine
crackers | 2 to 3 T. butter |
| 1 T. grated onion or chopped
fine | 3 to 5 eggs, well beaten |
| | 1 T. salt |
| | 1/8 tsp. pepper |

Heat milk and melt butter in milk. Then mix ingredients in order given. Bake in greased casserole 45 minutes in 350° oven.

LAYERED SPINACH

Kim Diercks

- | | |
|--|---|
| 1-9 oz. pkg. uncooked
cheese tortilla | 1/2 sliced green onion |
| 2 C. shredded red cabbage | 1-8 oz. bottle prepared ranch
dressing |
| 6 C. torn spinach leaves | 8 slices cooked bacon, crumbled |
| 1 C. cherry tomatoes, cut in
half | |

Cook tortilla to desired doneness; cool. Layer in 9x13" dish cabbage, spinach, tortilla, tomatoes and onions. Pour dressing evenly; sprinkle on bacon bits. cover and chill.

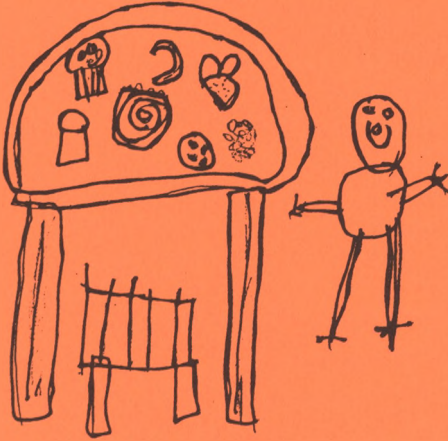
ZUCCHINI CASSEROLE

Gloria DeGroote

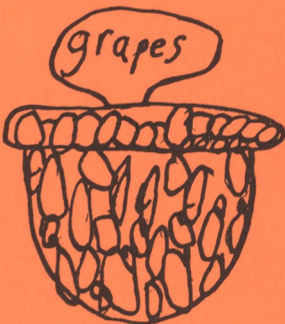
- | | |
|---------------------------------------|---------------------|
| 2 small zucchini | 4 eggs |
| 4 medium onions (I only use 2) | 1/4 tsp. salt |
| 2 stalks celery | Dash of garlic salt |
| 1/2 lb. melted oleo | Pinch of parsley |
| 2 C. bread crumbs (or cubes) | 1 T. sugar |
| 1/4 lb. Velveeta cheese, cut
small | |

Dice and cook together zucchini, onions and celery about 10 minutes, then drain. Mix together the oleo and bread crumbs. Beat the eggs with salt, garlic salt, parsley and sugar. Fold all together. Bake at 350° for 25 to 30 minutes until puffs up and bubbles. Freezes well.

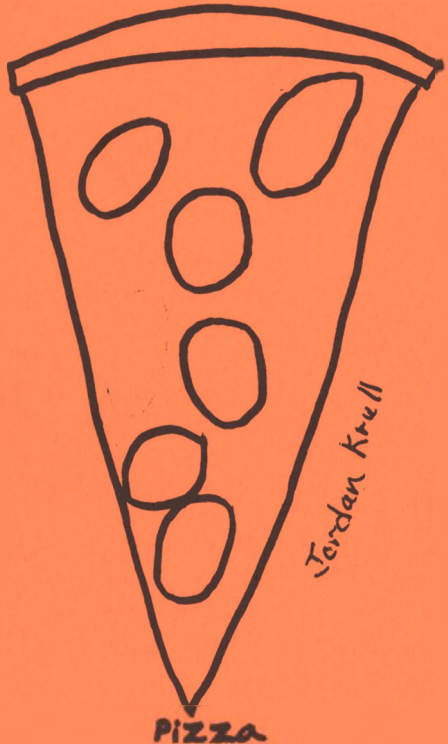
Miscellaneous



Brandon A.



Karly Lehman



Jordan Krull

DEVILED EGGS

Jan Neal

- | | |
|---------------------------------------|----------------------------------|
| 6 large eggs | 1 tsp. Dijon mustard |
| 1/4 C. low-fat cottage cheese | 2 T. minced fresh chives or dill |
| 3 T. prepared fat-free ranch dressing | 1 T. diced well drained pimento |

Cut eggs in half lengthwise. Using only the yolks, combine with cottage cheese, dressing and mustard until smooth. Add chives and pimento. Fill egg whites. Chill 1 hour.

MOM'S DILL PICKLES

Cheryl Elsbury-Reiher

- | | |
|---------------------|-------------|
| 1 qt. white vinegar | 2/3 C. salt |
| 2 qts. water | 3 T. sugar |

Boil together for 15 minutes, cover. Pack cucumbers in jars, stems up with 1 dill head on bottom and plenty on top. Pour brine over while hot and seal.

Can place for 5 minutes in hot water bath if jars do not seal.

LIME PICKLES

Dorothy B. Schwab

- | | |
|------------------------------------|-----------------------------|
| 7 lbs. medium cucumbers | 2 gals. water |
| 2 C. hydrated lime (pickling lime) | |
| 4 1/2 lbs. (9 C.) sugar | 2 T. pickling salt |
| 2 qts. cider vinegar | 1 tsp. whole cloves |
| 1 tsp. celery seed | 1 tsp. mixed pickling spice |

Slice cucumbers 1/4". Mix first three ingredients. Let stand 24 hours. Wash in clear water 3 times. Soak in clear water 3 hours; drain. Mix sugar, vinegar and salt. Place spices in a small cloth bag. Pour over cucumbers. Let stand overnight. Cook 30 minutes in the morning, pack in jars. Put on the syrup; seal.

Green food coloring may be added when cooking, if desired.

REFRIGERATOR PICKLES

Dorothy Shipman

3 C. vinegar	1/3 C. canning salt
2 C. water	1 1/3 tsp. each: turmeric, celery
4 C. sugar	seed and mustard seed

Mix up cold; stir until all is dissolved. Put a little onion in bottom of jar; then sliced cucumbers half full, then more onions, then more cucumbers. Put onions on top. Pour cold syrup to fill jar. Seal and store in refrigerator.

REFRIGERATOR PICKLES

Ethel Sperr

Slice cucumbers and slice onions thin. Pack in jars; cover with vinegar mix.

4 C. vinegar	1 1/3 tsp. mustard seed
1/2 C. salt	1 1/3 tsp. turmeric

Heat vinegar to dissolve salt. Add other spices. Pour over cucumbers and refrigerate.

I also put chopped red and green peppers and garlic.

PICKLE RELISH

Gloria DeGroote

4 qts. cucumbers	1 tsp. turmeric
1 qt. onions	1 qt. dark vinegar
4 T. salt	5 C. sugar

1 tsp. pepper	1 tsp. salt
1 tsp. white mustard seed	

Grind together cucumbers and onions. Add salt. If not enough juice, cover with water. Let stand overnight. Drain and rinse several times. Add remaining ingredients to cucumbers. Boil for 10 minutes. Put into pint jars and seal. Yield: 10 pints.

Stretching the truth won't make it last any longer.

RELISH

Cheryl Elsbury-Reiher

- | | |
|----------------|-----------------------|
| 1 C. sugar | 1/2 tsp. celery seed |
| 1/2 C. vinegar | 1/2 tsp. mustard seed |

Add above for each one cup of relish. Cook to boiling point and can.

- | | |
|------------------------|-----------------------------|
| 1 peck green tomatoes | 1 doz. green and red pepper |
| 1 doz. onions | Cucumbers |
| 2 medium heads cabbage | |

Cut all into chunks. Stand in salt overnight. In morning, drain and grind. Cook in vinegar mixture 1 hour. Drain in tomato colander.

ZUCCHINI PICKLES

Dorothy Shipman

- | | |
|------------------------|-------------------------------|
| 6 qts. zucchini chunks | 1/2 to 1 tsp. oil of cloves |
| 1 C. vinegar | 1/2 to 1 tsp. oil of cinnamon |
| 1 1/2 C. water | |

Use large zucchini, peel and remove seeds. Cut in 1" cubes or slices. Soak in lime water (1 tablespoon lime to 1 quart water) overnight. The next morning, drain and rinse. Cover with cold water; cook until tender, but not soft, drain. Combine sugar, vinegar, water, oil of cloves and cinnamon; bring to boiling. Pour over zucchini. Let stand overnight. In morning, drain syrup; heat and pour over zucchini, repeat. The third morning, heat zucchini in syrup. Seal in sterilized jars.

PICKLED FISH

Ernie Ramige

- | | |
|-------------------------------------|----------------------|
| Fish pieces, packed in qt. jar | FOR 1 QUART OF FISH: |
| 5/8 C. table salt | 1 C. sugar |
| White vinegar, enough to cover fish | 2 C. white vinegar |
| | 1 T. pickling spice |
| | 1 sliced onion |

Put fish in quart jar. Add salt and white vinegar. Let stand, covered, in refrigerator for 5 days. Shake jar once in awhile. After fifth day, rinse fish well in clear water. Let fish soak in water for 1/2 hour; drain. Put fish back in jar. Add sugar, 2 cups vinegar, pickling spice and onion. Refrigerate 3 to 4 days before serving.

MARINATED CHERRY TOMATOES OVER WARM PROVOLONE GARLIC BREAD

Myrna Bertheau

- | | |
|--|---------------------------------|
| 1 pt. cherry tomatoes, sliced | 1/4 tsp. salt |
| 2 green onions, sliced | 1/2 tsp. freshly ground pepper |
| 1/4 C. chopped fresh Italian
parsley | 1 T. truffle oil (optional) |
| 1 T. chopped rosemary | 4 large thickly sliced bread |
| 2 garlic cloves, 1 halved and
1 finely minced | 4 slices (1 oz. each) provolone |
| 3 T. balsamic vinegar | 1/4 C. grated Parmesan cheese |
| | 6 T. extra virgin olive oil |

In large bowl, mix tomatoes, onions, parsley, rosemary, minced garlic, vinegar, salt, pepper, 3 tablespoons olive oil and truffle oil. Allow mixture to sit at room temperature for at least 1 1/2 hours. Meanwhile, preheat broiler. Put the bread onto a baking sheet. Brush both sides of bread with remaining olive oil. Rub the halved garlic onto the bread. Toast the bread lightly under broiler. Remove from broiler and top with cheeses. Put back into broiler and broil until brown. Remove toast from broiler; cut pieces in half and place pieces on large platter. Pour tomatoes over warm toast.

FRESH SALSA FOR CHIPS

Cheryl Willson

MIX TOGETHER:

- | | |
|--|---------------------------|
| 1-4.5 oz. can chopped green
chilies | 3 green onions, chopped |
| 1 can black olives, chopped | 3 large tomatoes, chopped |

TOSS MIXTURE WITH:

- | | |
|------------------------------|------------------------|
| 3 T. olive oil | 1 1/2 tsp. garlic salt |
| Salt and fresh ground pepper | 1 1/2 tsp. vinegar |

Serve with corn chips.

Flavor is better if allowed to marinate for a few days.

Those who think they know it all are very annoying to those who do.

SALSA

Cheryl Elsbury-Reiher

- | | |
|--------------------------------|-------------------------------|
| 6 onions | 4 T. garlic salt |
| 4 jalapeno peppers, chopped | 2 T. paprika |
| 1 1/2 C. sugar | 1 T. red pepper |
| 2 T. black pepper | 1 1/3 C. vinegar |
| 2 T. lemon juice | 6 qts. tomatoes, chopped with |
| 4 large green peppers, chopped | skins on |

Cook all except vinegar and tomatoes until tender. Add tomatoes and vinegar; cook until hot and to desired consistency. Process 10 minutes in hot water bath. Makes 12 pints.

FRENCH FRIED ONION RINGS

Marcene Mueller

- | | |
|-------------|--------------------|
| 1/4 C. milk | 1 egg, well beaten |
|-------------|--------------------|

Stir in 3/4 cups flour, sifted with 1/4 teaspoon baking powder and 1/2 teaspoon salt. Dip rings in and fry in 380° oil until light brown.

BEEF MARINADE

Nancy Ramige

- | | |
|-------------------------------------|-----------------------------|
| 1 tsp. grated lemon peel | 1 1/2 tsp. salt |
| 1/2 C. lemon juice | 1 tsp. Worcestershire sauce |
| 1/3 C. olive oil | 1 tsp. prepared mustard |
| 2 T. sliced green onions, with tops | 1/8 tsp. pepper |
| 4 tsp. sugar | |

Mix all ingredients together and use to pour over a 4-pound beef roast (thawed) or meat of your choice and let stand in refrigerator 3 to 4 hours or overnight. Remove meat from marinade and grill meat. Cook marinade and serve over cooked meat, if desired.

A 4-pound roast is best grilled 17 to 20 minutes per side.

Always forgive your enemies' nothing annoys them so much.

BEER BATTER

Gloria DeGroot

- | | |
|---------------|----------------------|
| 1 C. flour | 2 tsp. salt |
| 2 beaten eggs | 2 tsp. baking powder |
| 2 tsp. sugar | 3/4 bottle beer |

Combine to form batter. Good for frying fish, onion rings, etc.

LIGHT BATTER

Monica Lursen

- | | |
|----------------------|------------------------------------|
| 3/4 C. cornstarch | 1/4 tsp. pepper |
| 1/4 C. flour | 1/2 C. water (or 1/3 C. cold beer) |
| 1 tsp. baking powder | 1 egg, beaten |
| 1/2 tsp. salt | |

Stir first five ingredients. Add water and add egg. Stir until smooth. Pour oil into skillet; heat. Dip 4 cups cut up vegetables (zucchini, carrots, onion, mushroom, eggplant) or cubed chicken into batter. Add vegetables or chicken to hot oil. Fry 2 to 3 minutes, turning once, until golden brown and crisp. Drain on paper towels.

HERB BATTER: Add 1 teaspoon basil leaves to batter.

BROWN SUGAR SUBSTITUTE

Minnie Rieman

- | | |
|------------------|--------------------|
| 1 C. white sugar | 1 T. pancake syrup |
| 1 T. molasses | |

Mix or put right in recipe.

BUTTER SPREAD

Mary Strauser

- | | |
|-----------------------------|--------------------------|
| 2 T. water | 1 C. softened butter |
| 2 T. dried skim milk powder | 1 C. olive or canola oil |
| 1/2 tsp. salt | |

In food processor, whip water, dry milk and salt. Add softened butter and oil. Process until smooth. Pour into containers and refrigerate. Keeps well under refrigeration for 4 to 6 weeks.

SWEETENED CONDENSED MILK

Ethel Sperr

1/2 C. hot water

1 C. + 2 T. dry milk

3/4 C. sugar

Put in blender until sugar is dissolved; add dry milk. It takes quite awhile. Must be refrigerated 24 hours before using. Makes 1 1/3 cups or 1 can.

CONCENTRATED CARNATION MILK

Ethel Sperr

1/3 C. powdered milk

6 T. water

Mix well. Makes 1 1/3 cups Carnation canned milk.

CANNED CREAM SOUP SUBSTITUTE

Deb Otto

2 C. nonfat dry milk powder

1/2 tsp. thyme

3/4 C. cornstarch

1/2 tsp. basil

1/4 C. instant chicken or
beef bouillon

1/4 tsp. pepper

2 T. onion flakes

Blend all ingredients. Store in an airtight container. For each can of soup in recipe, use 1/3 cup dry mix and 1 1/4 cups of water. Cook and stir until thick.

For richer tasting sauce, add 1 tablespoon butter.

CANNED CREAM SOUP SUBSTITUTE

Fannie Albrecht

2 C. nonfat dry milk powder

1/2 tsp. dried crushed thyme

3/4 C. cornstarch

1/4 tsp. dried crushed basil

1/4 C. instant chicken or
beef bouillon

1/4 tsp. pepper

2 T. onion flakes

In mixing bowl, blend all ingredients; store. Mix in airtight container. Entire recipes makes enough to replace 9 cans condensed cream soup at 330 calories per can equivalent. Use the following as substitute for one can soup in recipe. In saucepan, stir together 1/3 cup dry mix and 1 1/4 cups water. Cook and stir until thick.

For richer tasting sauce, add 1 tablespoon butter or margarine. This will increase calories to 430.

MOM DEGROOTE'S CHILI SAUCE

Gloria DeGroot

13 large tomatoes	1 tsp. cloves
4 big onions	1 tsp. dry mustard
4 big green peppers	2 T. salt
1 1/2 pts. vinegar	3 C. sugar

Peel and chop tomatoes. Then grind all vegetables together. Combine all ingredients together in heavy cooking pan. Boil until thick. Pour into pint jars and seal. Yield: 5 pints.

HERSHEY'S COCOA SYRUP

Faye Vossberg

3/4 C. Hershey's cocoa	1 C. hot water
1 1/2 C. sugar	2 tsp. vanilla
Dash of salt	

Gradually stir hot water into dry ingredients. Bring to a boil, stirring constantly. Cook 3 minutes. Add vanilla. Cover and refrigerate. Makes 2 cups.

SWEET HOT MUSTARD

Cheryl Willson

1 C. sugar	3 eggs, well beaten
2/3 C. dry mustard	2/3 C. white vinegar

In a heavy saucepan, mix sugar and dry mustard until well blended. Using a wooden spoon, slowly stir in vinegar. Then stir in beaten eggs. Cook over medium heat, stirring until thickened. (Watch carefully, it scorches easily.) When mixture begins to boil, remove from heat and pour into jar(s). Makes about 1 pint.

A friend is a present you give yourself.

INCREDIBLE BAKED APPLES

Cecile Rediske

- | | |
|--------------------------------------|------------------------|
| 4 large apples (McIntosh works best) | 1/4 C. chopped walnuts |
| 1/2 C. flour | 2 T. raisins |
| 2 T. sugar | 2 T. maple syrup |
| 3/4 tsp. cinnamon | Vanilla ice cream |

Core apples, but leave them whole. Next, peel around the center of each apple, leaving 1/2" of skin on the upper and lower edges of the fruit. Combine flour, sugar and cinnamon in small bowl. Roll apples in this mixture. Set each apples in a microwave safe bowl. Sprinkle with chopped walnuts, a few raisins and drizzle of maple syrup. Bake apples one at a time, in microwave oven on high for about 1 1/2 minutes each. This will precook the apples. You can do this up to an hour before serving. To serve, reheat each apple on high for 30 seconds. Serve in big bowl with large scoop of ice cream, if desired.

ROSY CINNAMON APPLES

Faye Vossberg

- | | |
|---------------------------|---|
| 1 C. red cinnamon candies | 6 to 8 cooking apples (that stay firm), peeled, cored and quartered |
| 2 2/3 C. boiling water | |
| 1/2 C. sugar | |

Dissolve candy in boiling water. Add apples and cook slowly. Serve as a relish or garnish for meat. Freezes well.

CRAN/APPLE SAUCE

Sam Renning

- | | |
|------------------|------------------------------|
| 1 jar applesauce | 1-16 oz. can cranberry sauce |
|------------------|------------------------------|

Thoroughly blend ingredients. Serve with pork or fowl, with breakfast, lunch or snack.

FINGER JELLO

Kelli Kramer

- | | |
|--------------------------------|--------------------|
| 4 envs. Knox unflavored jello | 4 C. boiling water |
| 3-3 oz. boxes any flavor jello | |

Stir well and pour into 13x9" pan. Refrigerate when set. Cut into bite size squares.

FROZEN FRUIT CUPS

Lynette Praisner

- | | |
|---|---|
| 1-12 oz. frozen lemonade,
thawed | 1-10 oz. box strawberries, thawed |
| 1-12 oz. frozen orange juice,
thawed | 6 bananas, diced |
| 2-20 oz. cans crushed
pineapple, undrained | 2 C. water |
| 1-15 oz. bag whole frozen
strawberries, thawed | 1 jar (small) maraschino cherries
with juice |

Mix all ingredients together and put in paper Dixie cups; freeze. Remove from freezer 45 minutes before serving. makes 36 (5-ounce) fruit cups. We serve these at Easter Breakfast.

ESCALLOPED PINEAPPLE

Dorothy Shipman

- | | |
|------------------------------|--|
| 3 eggs | 1/2 C. sugar |
| 1/2 C. butter | 4 C. fresh bread cubes, crust
removed |
| Pinch of salt | |
| 20 oz. can crushed pineapple | |

Beat the eggs. Add butter and salt. Add pineapple, sugar and bread cubes. Put in 2-quart baking dish. Bake at 350° for 40 minutes or until done.

Thank God for dirty dishes,
they have a tale to tell.
While others may go hungry,
we're eating very well.
With home and happiness,
I shouldn't fuss.
By the stack of evidence,
God's very good to us.

MILK CAN FEED

Kevin St. John

30 to 36 ears sweet corn	18 to 20 brats
18 to 24 baking potatoes	18 to 20 Polish sauce (hot dog size)
3 to 4 lbs. whole carrots	1 1/2 gals. water
3 softball sized onions	Brat and Polish sausage buns
1 whole cabbage	

Layer all ingredients. First in bottom of milk can, place whole cleaned sweet corn ears with the butt of the ear down and all ears are standing up. Clean and cut potatoes in half and place on sweet corn. Place whole carrots on top of potatoes. Quarter the onions and place on potatoes also. Half or quarter the cabbage and add next. Then add Polish sausage and brats, leaving 8 to 12" in the milk can. Pour 1 1/2 gallons of water in can. Put lid on can; hand tight and chain down, but do not over tighten lid so steam can escape. Place can over fire and try to keep fire fairly constant. Cook for 1 to 1 1/2 hours, depending on how constant your heat source is. Milk can should steam for at least 1 hour. After cooking time is up, remove from heat and let stand for 10 to 15 minutes as to relieve pressure in can. Remove lid slowly by tapping with hammer. Do it slow and with caution because sometimes lid may blow upwards due to pressure still in can. Then dump out ingredients into large serving trays and serve. This recipe will feed approximately 30 people.

This recipe is a blast for summertime campfire fun. Just proceed with caution, they have been know to blow up also.

HOMEMADE BABY WIPES

Mardith DeGroote

Medium round airtight container	2 T. baby oil
3 T. baby bath	1/2 roll Bounty Big roll
2 C. water	

Mix ingredients well and then add half the paper towel roll. Seal the container and turn it upside down to absorb faster. When completely absorbed, open and pull the cardboard center out and discard. Pull the wipes from the center as needed.

I also keep one in the kitchen for fast clean up of little hands or messes.

For setting yellow, tan or brown, use 1 cup vinegar to gallons of water.
For setting blue, lavender or green, use 1 ounce alum to 1 gallon of water.

For setting red, pink or black, use 1 cup pickling salt to 2 gallons of water.

Soak for 2 hours. I use this according to the amount of water to cover the material. Mix with the water then put in the article. To remove red from white fabric, soak in cold water and 2 tablespoons cream of tartar.

NOTE: Must use pickling salt.

RECIPE FOR HAPPINESS**Cecile Rediske**

TAKE:

2 C. of Patience

Dash of Laughter

1 heartfull of Love

1 headfull of Understanding

2 handfulls of Generosity

Sprinkle generously with Kindness. Add plenty of Faith and Hope. Mix well. Spread over a period of a Lifetime. Serve generously to everyone you meet.

THE FARMER'S LOVE LETTER

My sweet potato

do you carrot all for me?

You are the apple of my eye,

with radish hair and turnip nose.

My heart beets for you,

my love for you is as strong as onions.

If we cantaloupe, lettuce marry

and we will be a happy pear.

INDEX

APPETIZERS, BEVERAGES AND DIPS

Baked Crab Appetizer	2
Beef Dip	7
Cheese Ball	1
Cheese Ball	1
Cheese Spread	8
Cheesy Tortilla Dip	8
Chicken Dip	7
Crab Dip	8
Cranberry Delight Spread	2
Dried Beef and Cheese Log	7
Easy Party Punch	5
Eggnog	5
Fruit Dip	9
Italian Stuffed Mushrooms	2
Lemonade	5
Nacho Cheese Dip	8
No Bake Party Mix	4
Oyster Crackers	4
Pepperoni Cocktail	3
Pina Colada Slush	6
Punch	5
Punch	6
Refried Bean Dip	9
Reuben Dip	9
Rhubarb Punch	6
Sally's Cheese Dip	7
Sausage Balls	3
Slushy Party Punch	6
Snack Mix	4
Spinach Balls	3
Surprise Cheese Puffs	1
Vegetable Dip	10
Vegetable Dip	10
Veggie Dip	9

BREADS AND ROLLS

A-B-C Rolls	25
Almond Apricot Coffee Cake	20
Anise Almond Bread	36

Apple Crunch Muffins	14
Apple Fritters	34
Apple Streusel Muffins	13
Aunt Severa's Rhubarb Bread	19
Autumn Coffee Cake	20
Baked French Toast	11
Baking Powder Biscuits	30
Banana Apple Muffins	14
Banana Bread	17
Banana Nut Bread	17
Banana Quick Bread	17
Big Batch Rolls	27
Bran Muffins	14
Bran-Apple Muffins	15
Breakfast Casserole	11
Brown Bread	18
Cheddar Bread	36
Cheese Straws	36
Cherry Coffee Cake	21
Chocolate Chip-Banana Bread	15
Chocolate Chip Nut Bread	18
Cinnamon Bread	18
Cinnamon Rolls	28
Cinnamon Spiral Bread	35
Cinnamon Sticks	35
Cinnamon-Sugar Tacos	35
Cinnamon-Swirl Bread	15
Complimentary Coffee Cake Pull Apart	21
Corn Bread	19
Cranberry Muffins	16
Dark Bread	28
Dill Rye Bread	28
Doc's Honey Rye	37
Egg Casserole	11
Fattigmand or Danish Kleiner	34
Filled Coffee Cake	21
Glazed Raised Doughnuts	32
Grandma's Swedish Rye Bread	29
Grape-Nuts/Potato Bread	37
Ham and Egg Breakfast Casserole	12
Ham and Egg Brunch	12
Honey Oatmeal Bread	38
I Hops Country Griddle Pancakes	12
Jam Coffee Cake	22

Jason's Baking Powder Biscuits	31
Kringles – Mom's	34
Mashed Potato Doughnuts	33
Mom's Biscuits	31
Mom's Sour Cream Coffee Cake	23
Never Fail Yeast Rolls	29
Nutmeg Doughnuts	33
One Pan Banana Bread	16
Pampa's Pan	37
Pizza Batter Bread	30
Pizza Dough	24
Pizza Dough	24
Poppy Seed Coffee Cake	24
Pumpkin Chocolate Chip Muffins	16
Quick Quiche	13
Red Lobster Biscuits	31
Red Lobster Biscuits	32
Rolls or Buns	26
Rolls	25
Sausage Gravy and Biscuits	13
Sweet Rolls	26
Sweet Rolls	27
Vanilla Donuts	33
Wheat Bread	30
Wild Rice Bread	38

CAKES, COOKIES AND CANDY

Apple Cake	58
Applesauce Brownies	40
Banana Bars	40
Banana Cake	59
Banana Cake	59
Beat-n-Eat Frosting	75
Bena's Chocolate Chip Cookies	78
Better Than Sex Cake	60
Bev's Non-Roll Sugar Cookies	91
Big Pan of Blonde Brownies	42
Black Forest Brownies	42
Brownies	41
Brownies	41
Brunch Bars	44
Buttermilk Brownies	42
Candied Chex Mix	94

Candy Buckeyes	95
Caramel Chocolate Chip Bars	45
Caramel Corn	95
Caramel Krispies	95
Caramel Popcorn	96
Carrot Bars	45
Champagne Cake	60
Charley Brown Brownies	41
Cherry Bars	45
Cherry Bars	46
Chocolate Oatmeal Cookies	79
Chocolate and Caramel Wafers	96
Chocolate Cake	61
Chocolate Cake	61
Chocolate Chip Bars	47
Chocolate Chip Cake	64
Chocolate Chip Cake	64
Chocolate Chip Cheese Bars	47
Chocolate Chip Cookie Sticks	77
Chocolate Chip-Peanut Butter Cookies	79
Chocolate Fudge Icing	76
Chocolate Marshmallow Bars	47
Chocolate Mint Cookies	80
Chocolate Revel Bars	48
Chocolate Sheet Cake	63
Choco-Marshmallow Cookie	80
Cold Water Chocolate Cake	63
Cream Frosting	76
Crescent Sweet Rolls	48
Crunchy Cookies	81
Cut Out Sugar Cookies	92
Date Nut Pinwheel Cookies	81
Di's Rhubarb Cake	71
Diabetic Bars	49
Divinity Candy	97
Earthquake Cake	64
Easy Chocolate Cake	62
Eggless Rolled Oat Cookies	85
Esther's Cookies	82
Fanny Farmer Fudge	97
Fanny Farmer Fudge	97
French Apple Squares.....	40
French Butter Cream Cookies.....	82
Fresh Apple Pastry Squares	39

Fudge Pudding Cake	65
Funeral Zucchini Bars	57
Gingersnaps	82
Golden Brownies	43
Grandma Schwab's Chocolate Chip Cookies	78
Grandma's Raisin Bars	55
Ho Ho Bars	49
Jello Cake	65
Jubilee Jumbles	83
Koulourakia	83
Kringla	84
M & M Snack Mix	100
Magic Cookie Bars	50
Magic French Fudge	98
Mahogany Chiffon Cake	66
Make-Ahead Shortcake	73
Mandarin Orange Cake	66
Marshmallow Cake	66
Microwave Fudge	98
Mint Fudge	98
Mississippi Mud Bars	50
Mom's Chocolate Cake	62
Mom's Really Good Apple Bars	39
Mom's Sugar Cookies	91
Monster Bars	51
Monster Bars	51
Monster Cookies	84
Monster Cookies	84
Moon Cake	67
Nutty Cracker Delights	96
Oatmeal Bars	52
Orange Cake	67
Orange Cream Cake	68
Orange Layer Cake	68
Overnight Cookies	85
Peanut Butter Fingers	52
Peanut Butter Stars	85
Peanut Clusters	100
Pecan Balls	86
Pecan Pie Bars	53
Pecan Tassies	86
Pecan Tassies	86
Perfect Sugar Cookies	91
Pineapple Cake	69

Poppy Seed Cake	69
Pudding Cake	69
Pumpkin Bars	53
Pumpkin or Carrot Bars	54
Pumpkin Pie Bars	54
Pumpkin Streusel Cake	70
Pumpkin-Pecan Cake Roll	70
Quick Fudge	99
Raisin-Condensed Milk Bars	55
Raw Apple Cake	59
Reese's Peanut Butter Brownie Cupcakes	60
Remarkable Fudge	99
Rhubarb Dream Bars	56
Rhubarb Upside Down Cake	71
Rolled Sugar Cookies	93
Ruby Red Cake	72
Sally Ann Cookies	87
Sandies	87
Scotcheroos	87
Shortcake	72
Skillet Fudge	99
Smooth 'n Creamy Frosting	76
Snickers Cookies	88
Snickers Cookies	88
Snickerdoodles	89
Sorghum Sugar Cookies	93
Sugar Cookies	89
Sugar Cookies	90
Sugar Cookies	90
Sugar Cookies	90
Sugar Cookies	92
Texas Brownies	43
Texas Brownies	44
Texas Chocolate Bars	46
Top-Me-Twice Cake	73
Triple Fudge Brownies	44
Ugly Duckling Cake	74
Wacky Cake	74
Waffle Cookies	93
White House Cookies	94
Wet Chocolate Cake	63
White Fluffy Frosting	77
White Frosting	76
White Frosting	77

White Velvet Cut Outs	94
Willard's Cake	75
Zucchini Bars	56
Zucchini Bars	58

MAIN DISHES AND CASSEROLES

American Chop Suey	110
Baked Chicken Casserole	102
Baked Macaroni and Cheese	107
Bavarian Sausage Skillet	101
Beef Crescent Casserole	101
Beef Stroganoff	101
Beef Taco Skillet	115
Chicken and Wild Rice Casserole	104
Chicken Casserole	103
Chicken Casserole	103
Chicken Casserole	103
Chicken Enchiladas	116
Chicken Parisienne	112
Chicken Rice Bake	104
Chicken Spaghetti	113
Corn and Macaroni	107
Crock Pot Pizza	114
Easy Chicken Casserole	104
Escalloped Chicken	105
German Pizza	114
Good "Company" Potatoes	108
Grandma's Macaroni and Cheese	108
Ground Pork Casserole	106
Ham and Corn Casserole	105
Ham Casserole	105
Hungry Jack Casserole	102
Lazy Day Casserole	111
Mexican Potatoes – Casserole	117
Nicole's Burritos	116
Pizza Casserole	114
Pork Chops and Potato Bake	106
Quick Cabbage Rolls	110
Rice	109
Rice Pilaf	109
Rueben Dogs	107
Seafood Alfredo Sauce for Fettucine	110
Shephard's Pie	102

Skillet Pizza Potatoes	113
Slow Cooker Lasagna	111
Stuffed Manicotti	112
Stuffed Peppers	108
Turkey Extravaganza	106
Upside Down Pizza	115
Wild Rice Casserole	109

MEAT, POULTRY AND SEAFOOD

Barbecued Meatballs	120
Barbecued Spareribs	121
Barbeque Beef	119
Barbeque Beef	119
Basic Marinade for Ribs	120
BBQ Ribs	120
Beef Burgundy	121
Chicken Breasts	124
Chicken Kapama	124
Chicken	123
Cranberry Pork Chops	126
Cranberry Pork Roast	127
Deer Salisbury Steak	126
Dilly Beef Sandwich	129
Garlic Chicken	124
Glazed Pork Shoulder	127
Grilled Chicken Sandwich Monterey	129
Ham and Swiss Sandwiches	130
Hot Chicken Salad	129
Hot Ham Sandwich	130
Marilyn's Salisbury Steak	123
No Name Bread	131
No Name Bread	131
No Peek Chicken	125
Olive's Ham Balls	126
Poor Man Steak	121
Pot Roast in Crock Pot	122
Potato Dipped Chicken	125
Red Top Meat Loaf	122
Rinderwurst	122
Roast Beef Sandwiches	130
Roast Pork Loin with Apple Topping	127
Salisbury Steak	123
Salmon Loaf	128

Southern Fried Chicken Batter	125
Turkey Fillets	128
Turkey Tenderloins	128

PIES, PASTRIES AND DESSERTS

Apple Crisp	143
Apple Dessert	143
Apple Pie Filling	133
Banana Blueberry Pie	134
Bishop's Chocolate Pie	135
Broken Glass Dessert	151
Cheesecake	145
Cherry Pie	134
Chocolate Dumplings Dessert	146
Chocolate Mousse Pie	135
Chocolate Pie	134
Chocolate Steamed Pudding	146
Chocolate Sundae Dessert	147
Cookies 'n Cream Pie	136
Cookies and Cream Fluff	147
Country Club Dessert	149
Cream Cheese Dessert	145
Cream Puff Dessert	148
Cream Puffs in a Pan	148
Crumbed Apple Dessert	144
Diabetic Apple Pie	133
Fruit Pizza	149
Graham Cracker Dessert	150
Graham Cracker Fluff	150
Homemade Ice Cream	150
Impossible Pumpkin Pie	138
Jell-O Delight	151
Lemon Delight Dessert	152
Lemon Meringue Pie	137
Makes Own Crust Custard Pie	136
New York Cheesecake	145
No Fail Pie Crust	142
Oil Pie Crust	142
Orange Pineapple Dessert	152
Pecan Pumpkin Crumble	153
Pie Crust	141
Pie Crust	142
Prune Pie	137

Pumpkin Dessert	153
Pumpkin Ice Cream Dessert	153
Pumpkin Pie	137
Quick Coconut Cream Pie	135
Quick Pie Crust	142
Raspberry Pie	139
Raspberry Pie	139
Rhubarb Crumble	154
Rhubarb Custard Pie	140
Rhubarb Custard Pie – Mom's	140
Rhubarb-Strawberry Pie	140
Sawdust Pie	141
Snickers Bar	154
Sour Cream Raisin Pie	138
Sour Cream Raisin Pie	139
Spiral Apple Dumplings	144
Strawberry Cream Tart	154
Strawberry Delight	155
Strawberry Jello and Pretzel Dish	155
Strawberry Pie	141
Swiss Apple Pie	133
Walnut Pumpkin Pie	138

SOUPS, SALADS AND VEGETABLES

All-Day Beef Stew	157
Apple Salad	169
Apple Salad	169
Apricot Salad	170
Au Gratin Potatoes	199
Baby Food Mandarin Salad	170
Baked Bean Casserole	190
Baked Carrot Casserole	193
Baked Corn	195
Baked Hash Browns	197
Baked Potato Soup	163
Baked Potato Soup	163
Beans Supreme	190
Beef and Veggie Soup	158
Blue Cheese Dressing	188
Blue Cheese Dressing	188
Broccoli Casserole	191
Broccoli Casserole	192
Broccoli Casserole	192

Broccoli Casserole	192
Broccoli Salad	171
Broccoli Slaw	171
Broccoli-Rice Casserole	192
Cabbage Patch Coleslaw	173
Candied Sweet Potatoes	201
Carrot Casserole	193
Carrot Chowder	158
Carrot Salad	172
Cauliflower Au Gratin	194
Champagne Salad	174
Cheese Potato Puffs	199
Cheese Potato Soup	164
Cheese Soup	158
Cheese Vegetable Soup	159
Cheeseburger Soup	159
Cheesy Potato Soup	164
Cherry Salad	174
Chicken Salad	175
Chicken Wild Rice Soup	168
Chili for 18-Quart Roaster	160
Chinese Cabbage Salad	172
Chinese Chicken Salad	175
Christmas Salad	175
Coleslaw or Broccoli Slaw	171
Coleslaw	173
Coleslaw	174
Cook's Choice	169
Cooked Carrots	193
Cookie Salad	176
Cool Cucumber Pasta	177
Corn Casserole	195
Corn Casserole	196
Corn Casserole	196
Corn Casserole	196
Corn Freemont	197
Cranberry Fluff Salad	176
Cranberry Salad	176
Creamy Potato Soup	165
Far Eat Celery	195
Five Cup Salad	177
Five-Hour Oven Stew	163
Five-Hour Stew	157
French Onion Soup	162

French Salad Dressing	189
French Salad Dressing	189
Fruit and Shells	179
Fruit Compote	177
Fruit Deluxe Mix Salad	178
Fruit Salad	178
Fruit Salad	178
Grandma's Cheesy Beans	190
Green Chili Stew	160
Hamburger-Vegetable Soup	161
Hash Brown Casserole	198
Hash Brown Casserole	198
Hearty Turkey Soup	167
Homemade Tomato Soup	166
Icebox Vegetable Salad	179
In-The-Oven Stew	162
Jelled "Cranberry Sauce:	176
Layer Salad	180
Layered Spinach	202
Macaroni Salad	180
Macaroni Salad	180
Macaroni Salad	181
Mandarin Orange Salad	181
Marilyn's Hash Browns	198
Marinated Carrots	194
Mexican Salad	182
Microwave Corn on the Cob	197
Microwave Fruit Salad	182
Minnesota Wild Rice Soup	169
Mixed Vegetables	200
Old Timely Bean Soup	157
Oma's German Red Cabbage	191
Orange Salad	182
Orange Tapioca Salad	183
Overnight Vegetable Salad	183
Pasta Salad	183
Pea and Jello Salad	184
Potato Casserole	199
Potato Cheese Ham Soup	164
Potato Patties	200
Potato Salad Dressing	189
Quick Apple Salad	170
Ranch Vegetables	201
Red Beans and Rice	191

Ring Macaroni Salad	181
Roaster Chicken Soup	160
Salad Dressing	189
Sauerkraut Salad	184
Sauerkraut Salad	184
Scalloped Corn	197
Six Vegetable Salad	185
Sour Cream Potato Casserole	200
Spaghetti Salad	185
Spaghetti Salad	185
Spicy Peach Salad	186
Spinach Salad	187
Spinach Souffle	202
Squash Soup	165
Strawberry and Tapioca	186
Strawberry-Cranberry Salad	186
Summer Salad	187
Swiss Veggie Medley	187
Taco Salad	188
Taco Soup	166
Taco Soup	166
Tennessee Carrots	194
Top Ramen Salad	173
Tuscan Soup	167
Vegetable Medley	201
Vegetable Stew	168
Vegetable Stew	168
White Chili	161
Zucchini Casserole	202

MISCELLANEOUS

Beef Marinade	207
Beer Batter	208
Brown Sugar Substitute	208
Butter Spread	208
Canned Cream Soup Substitute	209
Canned Cream Soup Substitute	209
Concentrated Carnation Milk	209
Cran/Apple Sauce	211
Deviled Eggs	203
Escalloped Pineapple	212
Finger Jello	211
French Fried Onion Rings	207

Fresh Salsa for Chips	206
Frozen Fruit Cups	212
Hershey's Cocoa Syrup	210
Homemade Baby Wipes	213
Incredible Baked Apples	211
Light Batter	208
Lime Pickles	203
Marinated Cherry Tomatoes Over Warm Provolone Garlic Bread	206
Milk Can Feed	213
Mom Degroote's Chili Sauce	210
Mom's Dill Pickles	203
Pickle Relish	204
Pickled Fish	205
Recipe for Happiness	214
Refrigerator Pickles	204
Refrigerator Pickles	204
Relish	205
Rosy Cinnamon Apples	211
Salsa	207
Setting Colors	214
Sweet Hot Mustard	210
Sweetened Condensed Milk	209
Zucchini Pickles	205

Publishing G & R Publishing G & R Publishing