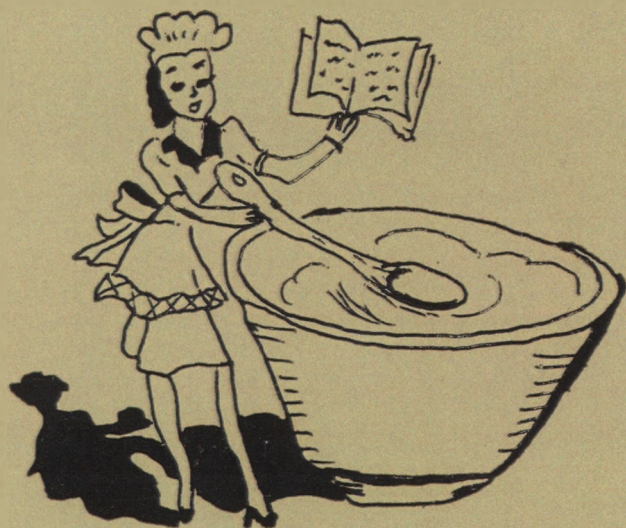


Favorite Recipes Tried and True



Eighth Edition

"FAVORITE RECIPES"

Tried and True

Eighth Edition

Compiled by

PLYMOUTH CIRCLE

of the

Congregational United Church of Christ

Denmark, Iowa

1982

"Oldest Congregational Church West of the Mississippi"

We, the members of the Plymouth Circle wish to thank all the contributors for sharing of their favorite, but not necessarily original recipes.

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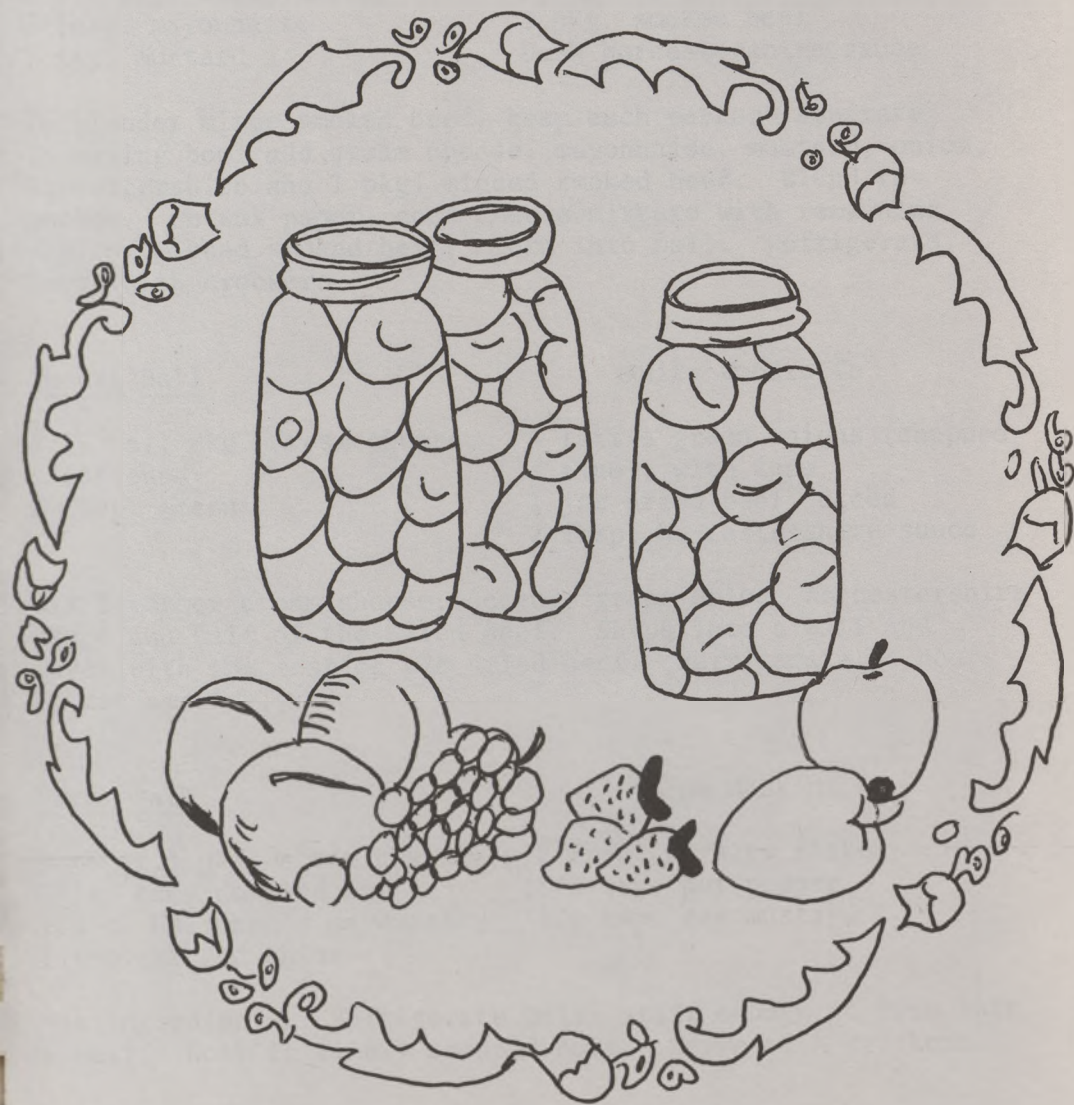
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APPETIZERS - SAUCES

PICKLES - RELISHES - JELLIES



APPETIZERS, SAUCES, PICKLES,
RELISHES AND JELLIES

Smoked Beef Cheese Ball

Pat Ealy

8 oz. pkg. cream cheese	1 tsp. minced onion
2 Tbsp. mayonnaise	2 pkg. smoked beef
1 tsp. mustard	Dash Worcestershire sauce

In blender mince smoked beef, keep each package separate. In mixing bowl add cream cheese, mayonnaise, mustard, onion, Worcestershire and 1 pkg. minced smoked beef. Blend together. On wax paper, coat cheese mixture with remaining pkg. of minced smoked beef. Form into ball. Refrigerate. Serve with crackers.

Cheese Ball

Anita Woodroffe

2 (8 oz.) pkg. cream cheese, softened	4 little green onions (chopped fine), with tops
2 Tbsp. Accent	1 jar dried beef, diced
	2 Tbsp. Worcestershire sauce

Mix together cream cheese, Accent, green onion, Worcestershire sauce and half of the dried beef. Shape into a ball and cover with the rest of the dried beef. Refrigerate 24 hours before serving.

Party Ball

Irene Hoskins

1 (8 oz.) pkg. cream cheese	2 Tbsp. parsley flakes
3 lg. cans deviled ham	1/4 tsp. hot pepper
1/4 c. Hellmann's mayonnaise	1/4 tsp. dry mustard
1 tsp. minced onion	

Mix ingredients. Refrigerate until stiff enough to form into a ball. Roll in finely chopped nuts. Serve with crackers.

Chiles Rellenos

Rose Rump

Grease 8" Pyrex pan. Line pan up sides with 2 (4 oz.) cans of green chiles. (Remove seeds.) Lay 1/2" thick cheese slices on top of green chiles.

Blend:

1-3/4 c. milk

1/2 c. flour

2 eggs

1 tsp. salt

Pour over chiles and cheese. Bake 40 minutes. Top with hot taco sauce.

Cream Puffs

Kay Gingrich

2 c. water

2 c. flour

1 c. butter

8 eggs

Heat oven to 400°. In heavy saucepan bring water and butter to full rolling boil. Stir in flour all at one time. Stir vigorously over low heat until mixture leaves the edges of the pan and forms a ball. Remove from heat. Beat in eggs, one at a time. Beat mixture until smooth and velvety. Drop by slightly rounded teaspoons onto ungreased baking sheet. Bake 25 to 30 minutes or until dry and golden in color. Cool. Just before serving fill with chicken salad. Puffs may be frozen. Before serving put in 400° oven for 3 to 4 minutes to thaw and crisp them up. You may also fill with a pudding or cream filling and sprinkle with powdered sugar and serve as a dessert. Makes 75, more or less. Depends on size you wish them.

Bacon Sticks

Kathy Buechel

10 thin bread sticks (any flavor)

5 slices raw bacon, halved
lengthwise

1/2 c. grated Parmesan cheese

Coat one side of each bacon strip with cheese. Roll cheese side of bacon strips onto bread sticks from end to end (like candy canes). Place on flat baking sheet. Bake 400° until well done and crispy. Roll again in cheese. Can be prepared several hours in advance.

Bacon Tater Bites

Carolyn Rokosz

According to the number of snacks you need, cook half strips of bacon until lightly browned but still limp. Meanwhile prepare frozen Ore-Ida Tater Tots according to package directions. Cut slices of American cheese into thirds and wrap a strip of cheese around each hot Tater Tot. Wrap limp bacon around the cheese and secure with a toothpick. Broil, turning once, until bacon is crisp. Serve hot with the following mustard sauce.

Mustard Sauce:

Blend together 1/2 cup mustard, 1/4 cup brown sugar and 1/2 tsp. ginger.

Minced Meat Balls

Pat Ranck

2 beaten eggs	1 lb. lean ground beef
1/3 c. fine dry bread crumbs	1 (22 oz.) can mincemeat pie filling
1 (2-1/4 oz.) can deviled ham	1/3 c. apple juice <u>or</u> apple cider
1/2 tsp. salt	1 Tbsp. vinegar
Dash pepper	

Advance preparation: Combine eggs, bread crumbs, deviled ham, salt and pepper; add lean ground beef. Mix well. Shape mixture into 48 to 50 meat balls. Place in shallow baking pan. Bake at 375° until done, 12 to 14 minutes. Cool; remove from pan. Cover and chill.

Before serving: Combine pie filling, apple juice or cider and vinegar. Heat till bubbly. Add meat balls and heat through. Serve in chafing dish with cocktail picks. Keep warm, adding additional apple juice if mixture becomes too thick. Makes 48 to 50 appetizers.

French Fried Green Peppers

Pat Ranck

4 to 6 green peppers	2 eggs, beaten
1/2 c. milk	1/2 tsp. salt
1/8 tsp. pepper	3/4 c. dry bread crumbs
1/2 c. salad oil	

Core, wash and drain peppers. Cut into rings. Combine eggs, milk, salt and pepper in bowl and blend. Dip pepper rings into mixture then into crumbs. Allow to stand for 10 minutes to dry. Heat oil in large heavy skillet. Add rings, cook for 2 to 3 minutes on each side, or until lightly browned. Drain on paper towel.

Spinach Balls

Miriam Hasenclever

2 (10 oz.) pkg. frozen chopped spinach	6 eggs, well beaten
3 c. herb seasoning stuffing mix	3/4 c. melted oleo
1 lg. onion	1/2 c. Parmesan cheese
	1 tsp. pepper
	1-1/2 tsp. garlic salt

Cook spinach. Drain well. Combine all ingredients and make into 3/4" balls. Place on lightly greased cookie sheet. Bake at 325° for 15 to 20 minutes. Serves 6 to 8 or more.

Crab Mold

Miriam Hasenclever

1-1/2 cans (12 oz.) crab meat (half backfin, half claw meat)	2 Tbsp. chopped onion
8 oz. cream cheese, softened	1 pkg. unflavored gelatin
1/2 can mushroom soup and 1/2 c. water	2 Tbsp. water
1/2 c. chopped celery	1/2 c. mayonnaise
	Salt and pepper to taste
	Tabasco, if desired

Heat soup with water. Dissolve gelatin in 2 Tbsp. water. Immediately stir in soup. Add cheese. Stir until melted. Remove from heat and add all remaining ingredients. Mix well. Pour into oiled 1 qt. mold and refrigerate overnight to set. Serve with crackers.

Cheesy Dip

1 c. shredded sharp cheddar
cheese (about 4 oz.)
1 c. sour cream
2 Tbsp. finely chopped
pimiento - stuffed olives

Virginia Riddle

1/2 tsp. Worcestershire sauce
1/4 tsp. salt
1/8 tsp. ground sage

Mix all ingredients. Cover and refrigerate at least 1 hour.
Makes about 1-1/2 cups dip.

Chili-Cheese Dip

1 lb. lean ground beef
1 lb. processed American
cheese, cut in small cubes

Pat Ranck

1 can (8 to 10 oz.) green
chilies and tomatoes
2 tsp. Worcestershire sauce
1/2 tsp. chili powder

Brown ground beef well and drain off excess grease. Put
ground beef and all remaining ingredients in crock-pot. Stir
well. Cover and cook on high for one hour, stirring until
cheese is fully melted. Serve immediately or turn to low for
serving up to 6 hours later. Serve with tortilla or corn
chips.

Dried Beef Chip Dip

8 oz. cream cheese
1 can cream of mushroom soup
3 oz. pkg. dried beef, torn
into small pieces

Kay Mayer

1 tsp. minced onion
2 tsp. ketchup

Mix all ingredients together and chill 24 hours (covered)
before serving.

Salami Cream Cheese Spread

Becky Schroeder-Rump

1 (3 oz.) pkg. cream cheese, room temp.	1 c. ground salami (about 8 oz.)
1/4 c. canned condensed cream of celery soup	36 crackers

Beat cheese till creamy; stir in soup. Add salami; mix well. Spread about 2 tsp. cheese mixture on each cracker. Broil till bubbly. Serve at once. Note: Multiply recipe 5 times to use all soup in can.

Sesame Seed DipConnie Martin
Burlington, Iowa

1 (8 oz.) cream cheese Soy sauce	1/8 to 1/4 c. toasted sesame seeds
-------------------------------------	---------------------------------------

Roll cheese square in seeds. Poke with ice pick and pour soy sauce on the cheese. Let run into holes. Serve with crackers.

Shrimp Dip

Debbie Brayton-Thomsen

8 oz. cream cheese	1/2 tsp. onion
1/3 c. mayonnaise	2 tsp. lemon juice
3 Tbsp. chili sauce	1 tsp. horseradish
1 can small shrimp (chopped fine)	1/4 tsp. salt

Combine ingredients and chill. Serve with crackers or vegetables.

Vegetable Dip

Kay Helt

1 c. Hellmann's mayonnaise	2 Tbsp. soy sauce
1 Tbsp. onion flakes	1 Tbsp. milk or cream

Stick of Sauce (for cream sauce) Kathryn Yaley

3/4 c. butter	1-1/2 tsp. salt
1-1/2 c. nonfat dry milk	1/4 tsp. pepper
3/4 c. flour	1 tsp. dry mustard
1/4 c. water	

Melt butter 1 minute in microwave. Stir in milk powder, flour, water, salt, pepper, and mustard. Using ruler as a guide, form into a 12" roll. Wrap in waxed paper. Can be kept in refrigerator 1 to 3 months, or can be frozen.

To use: In a 2 cups glass measure, bring 1/2 cup water to boil. Crumble in 1" section of sauce stick. Stir until smooth. If desired, add a slice of processed cheese.

Or: 1/4 cup water to 1/2" slice of stick, or 1 cup water to 2" slice of stick. Continue as above.

Bar-B-Q Sauce Norma Sweezer

1/4 c. chopped onions	1/4 c. soy sauce
2 Tbsp. oil	1 Tbsp. vinegar
1 can tomato sauce	1 Tbsp. chili powder
1/2 c. water	1 tsp. salt
1/2 c. brown sugar	1/4 tsp. garlic powder
2 Tbsp. mustard	Dash of pepper

Heat and pour on meat.

Homemade Spaghetti Sauce Nancy Wagner

3 gal. tomato juice	1 jar of Prestie's spaghetti
3 c. sugar	spices (Hy Vee)
Salt to taste	1/2 tsp. garlic salt

Simmer until thick. Can same as tomato juice.

Spaghetti Sauce

Leontina D. Raid

1/2 c. onions, sliced, sauteed	1/2 c. parsley, chopped
2 Tbsp. olive oil	1-1/2 tsp. oregano
1 lb. ground beef	1 tsp. salt
2 (1 lb.) cans stewed tomatoes (1 qt.)	1/4 tsp. thyme
2 (8 oz.) cans tomato sauce	1 bay leaf
1 (3 oz.) can mushrooms	1 c. water
	1 clove minced garlic

Saute onions in oil till golden. Add meat and garlic, brown lightly. Add remaining ingredients. Simmer uncovered 2 to 2-1/2 hours. Remove bay leaf before serving. Serve over hot cooked spaghetti. Serves 6 to 8.

Best Big Batch Tomato Sauce

Kathy Houston

1/4 c. salad oil	1 (12 oz.) can tomato paste
3 med. onions, thinly sliced	1/4 c. brown sugar
3 lg. carrots, thinly sliced	2 Tbsp. salt
2 med. green peppers, diced	2 tsp. oregano
2 med. cloves of garlic, minced	1-1/2 tsp. basil
12 lb. tomatoes, peeled and diced	1/2 tsp. pepper

In 8 quart Dutch oven over medium heat, in hot oil, cook onions, carrots, green pepper and garlic until tender, stirring occasionally. Add remaining ingredients. Heat to boiling on high heat. Reduce heat to medium-low, partially cover and cook 2 hours. Makes 9 pints. Use sauce in Swiss steak, pizza, lasagna and parmigiana dishes. Freezes up to 1 year.

Chocolate Sauce for Ice Cream

Verna Yaley

1 lg. can Hershey's chocolate
late
1 c. sugar

1 c. half and half
2 Tbsp. cornstarch

Mix and bring to boil stirring constantly. Stir in 2 Tbsp. vanilla.

Cocoa Syrup

Judy Goff

3/4 c. cocoa
1-1/2 c. sugar
Dash salt

1 c. hot water
2 tsp. vanilla

Combine cocoa, sugar and salt in medium sized saucepan. Gradually stir in water until mixture is smooth. Bring to a boil over medium heat, stirring constantly. Cook and stir for 3 minutes. Remove from heat, and add vanilla. Pour into a container; cool. Cover; refrigerate. Use to prepare cold drinks (1 to 2 Tbsp. syrup to an 8 oz. glass of milk) or use on ice cream. This tastes just like Hershey's chocolate syrup.

Tomato JuiceJudy Tade
Farmington, Iowa

1 peck tomatoes, cut up
1 sm. onion, diced
Parsley flakes
1 or 2 bay leaves
1 or 2 green peppers, diced

6 whole cloves
1 tsp. celery seed
2 Tbsp. sugar
2 Tbsp. salt

Cook until done and strain. Heat and seal in hot jars.

Dill Pickles

Carolyn Rokosz

Grape leaves
Fresh garlicFresh dill (2 or 3 heads to
a jar)

Wash pickles, pack in jars with 2 or 3 grape leaves, dill and 1 clove garlic.

Brine: Bring to a boil 1 qt. water, 1 cup vinegar, 1/4 cup pickling salt, 1 Tbsp. sugar, 1/2 tsp. alum. Pour over pickles and set in hot water for 5 minutes. Seal tight as possible. Set in the sun for 5 days.

Okra or Zucchini Dill Pickles

Norma Sweezer

4 lb. okra or zucchini
6 Tbsp. salt
3 c. vinegar
3 c. water6 cloves garlic
1 c. dill seeds
12 peppercorns

Wash vegetables and cut zucchini lengthwise. Leave okra whole. Combine vinegar and water to boiling. Place vegetables in pint jars. Place 2 Tbsp. dill seeds, 3 peppercorns and 3 garlic cloves in jars. Pour hot vinegar mix in jars.

Refrigerator Pickles

Laura Stoneburner

Sliced cucumbers
1/2 c. canning salt
Ice cubes
4 c. vinegar3 c. sugar
1-1/3 tsp. turmeric
1-1/3 tsp. dry mustard
1-1/3 tsp. celery seed

Fill cake pan with sliced cucumbers. Sprinkle with salt. Cover with ice cubes. Leave for 3 hours and drain. Mix remaining ingredients together (do not cook) and pour over cucumbers in gallon jar and put in refrigerator. After 5 days, they are ready to eat.

Zucchini Sweet Relish (Continued)

Cook:

2-1/2 c. vinegar
 6 c. sugar
 3/4 tsp. turmeric

1 Tbsp. dry mustard
 3/4 Tbsp. cornstarch
 1-1/2 tsp. celery seed
 1/2 tsp. pepper

Bring to a boil and add drained zucchini, onion and pepper mix. Simmer 30 minutes and seal.

Pear Preserves

Alice Helling

1 gal. drained and ground
 pears
 16 c. sugar

2 (20 oz.) cans crushed pine-
 apple or 1 lb. cranberries

Cook till thick and put in jars.

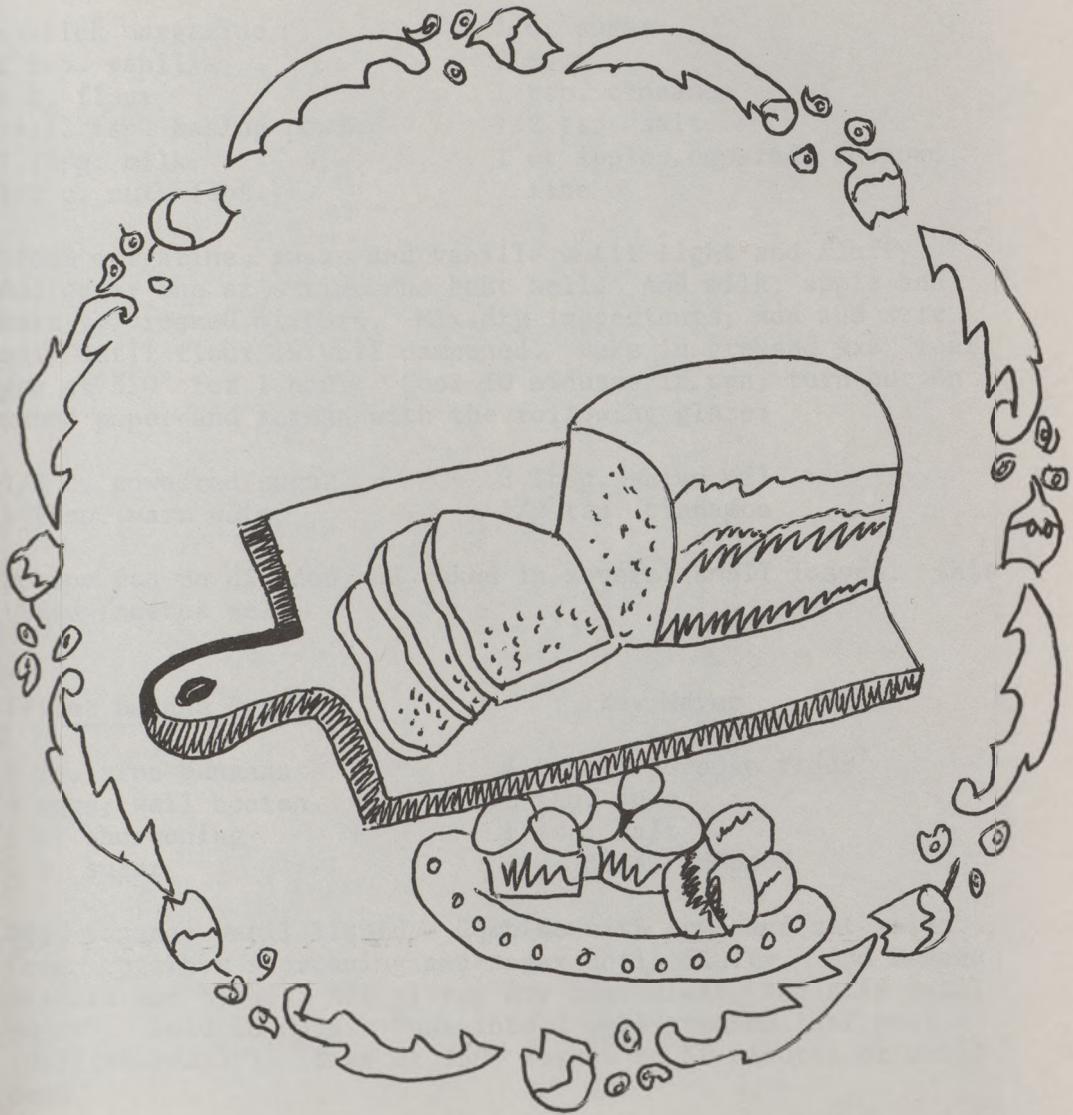
Uncooked Strawberry PreservesPeggy Burch
Ft. Madison, Iowa

1-1/2 qt. strawberries
 6 c. sugar

2 Tbsp. lemon juice
 1 pkg. liquid Certo

Crush berries and add sugar and lemon juice. Stir till sugar is dissolved. Stir in Certo. Put in container and let stand 24 hours then freeze. Good on ice cream.

BREADS - ROLLS



BREADS AND ROLLS

Glazed Apple Bread

Pauline Holsteen

1 stick margarine	1 c. sugar
1 tsp. vanilla	2 eggs
2 c. flour	1 tsp. cinnamon
2-1/2 tsp. baking powder	1/2 tsp. salt
2 Tbsp. milk	1 c. apples, unpared, chopped
1/2 c. nuts (opt.)	fine

Cream margarine, sugar and vanilla until light and fluffy. Add eggs, one at a time and beat well. Add milk, apple and nuts to creamed mixture. Mix dry ingredients; add and stir only until flour is well dampened. Bake in greased 9x5" loaf pan at 350° for 1 hour. Cool 10 minutes in pan, turn out on waxed paper and spread with the following glaze:

1/2 c. powdered sugar	2 Tbsp. salad oil
1 Tbsp. warm water	1/2 tsp. cinnamon

Recipe can be divided and baked in several small loaves. This bread freezes well.

Velvet Banana Bread

Kay Mayer

5 lg. ripe bananas	4 c. all-purpose flour
4 eggs, well beaten	2 tsp. soda
1 c. shortening	1 tsp. salt
2 c. sugar	1 c. nuts, chopped

Beat bananas until liquid. Combine with eggs and set aside. Cream together shortening and sugar until fluffy. Add banana mixture and blend. Add sifted dry ingredients and stir until smooth. Fold in nuts. Pour into 2 well-greased loaf pans (9-1/2x5-1/2x3"). Bake at 350° for 45 to 50 minutes or until done.

Carrot Nut Bread

Leona Lauffer

1 c. sugar	1 tsp. cinnamon
3/4 c. liquid shortening (oil)	1 tsp. soda
2 eggs, well beaten	1/2 tsp. salt
1-1/2 c. flour	1-1/2 c. grated carrots
	1/4 c. chopped nuts

Mix sugar and shortening. Add eggs. Sift flour, cinnamon, soda and salt together; add to sugar mixture. Stir in carrots and nuts. Bake in loaf pan for 1 hour at 370°. Cool.

Chocolate Potato Nut Bread

Bonnie Stein

1 c. mashed potatoes	2 c. flour
1/3 c. butter or oleo	1/4 tsp. nutmeg
2 c. sugar	2 tsp. baking powder
3 eggs	1 tsp. cinnamon
6 Tbsp. cocoa	1 c. nuts
1/2 c. milk	

Cream butter and sugar. Add eggs; blend in mashed potatoes. Sift all dry ingredients together and add alternately with the milk. Fold in nuts. Bake in 2 greased loaf pans at 350° for 40 to 50 minutes.

English Muffin Loaves

Becky Schroeder Rump

5-1/2 to 6 c. flour	1/4 tsp. baking soda
2 pkg. dry yeast (or 2 Tbsp. yeast)	2 c. milk
1 Tbsp. sugar	1/2 c. water
2 tsp. salt	Corn meal

Combine 3 cups flour, yeast, sugar, salt and soda. Heat liquids until very warm (120 to 130°). Add to dry mixture; beat well. Stir in enough more flour to make a stiff batter. Spoon into 2 (8-1/2x4-1/2") pans that have been greased and sprinkled with corn meal. Sprinkle tops with corn meal.

(Continued)

English Muffin Loaves (Continued)

Cover; let rise in warm place for 45 minutes. Bake at 400° for 25 minutes. Remove from pans immediately and cool.

Microwave: Reduce flour by 1 cup. Mix and let rise as above. Microwave on high power 6-1/2 minutes (no longer). Surface of loaf will be moist, flat and pale. Allow to rest 5 minutes before removing from pans.

Flower Pot Bread

Alene Long
Ft. Madison, Iowa

Buy 2 new 4" clay pots and season by rubbing with bacon grease and bake 425° for 30 minutes.

Mix:

1 pkg. yeast	3 Tbsp. sugar
1/2 c. warm water	1 can evaporated milk
1/8 tsp. ginger	1 tsp. salt
4 to 4-1/2 c. flour	2 Tbsp. oil

Dissolve yeast in water. Stir in ginger and 1 Tbsp. sugar. Let stand 15 minutes. Stir in milk, salt, oil and remaining sugar. Add flour. Heavily grease flower pots. Put dough in pots (do not knead) and let raise 1-1/2" above pot (60 minutes). Bake 40 to 45 minutes at 350°.

Nut Bread

Eula Beach

1 c. sugar	2 c. Bisquick
1 egg	1/2 c. nuts
3/4 c. milk	

Mix all ingredients together and let stand 15 minutes before baking. Put in greased loaf pan and bake 40 minutes at 350°.

Raisin Bread

Willy Stefonek

1 cake compressed yeast, (or 1 pkg. dry yeast)	1/3 c. sugar
1/4 c. water	2 tsp. salt
2 c. scalded milk	5-1/2 to 6 c. all-purpose flour, sifted
1/3 c. butter or other shortening	1-1/2 c. raisins
	1/4 c. water

Soften yeast in lukewarm water. Add butter to scalded milk; stir until melted. Add sugar and salt; pour into large bowl. Cool to lukewarm. Add the yeast mixture. Add about half of the flour and beat well. Cover. Let rise in warm place (85-90°) until light and bubbly, 30 to 60 minutes. Meanwhile, cook raisins in 1/4 cup water; cool. Add raisins and enough more flour to the yeast mixture to form a dough. Knead on floured surface until smooth and satiny. Place in greased bowl and cover. Let rise in warm place until light and doubled in size, about 1 hour. Punch down. Cover and let rise again until light. Punch down; divide in half, shape into 2 loaves. Place in greased 9x5x3" pans. Cover and let rise until light and doubled. Bake at 350° for 50 to 60 min.

Zucchini Bread

Kay Helt

Mix:

3 beaten eggs	1 c. oil
2 c. sugar	2 c. grated zucchini
1 tsp. vanilla	

Sift and add:

3 c. flour	1 tsp. soda
1 tsp. salt	1 Tbsp. cinnamon
4 tsp. baking powder	Nuts (opt.)

Pour into 2 greased loaf pans. Bake at 350° for about 1 hour.
Yield: 2 loaves.

Cream of Wheat Bread

Flora Odom

1 c. cream of wheat
 2/3 to 3/4 c. flour
 2 tsp. baking powder

1 tsp. salt
 1 egg
 Enough milk to make slightly
 thin batter

Bake in greased pan or muffin pans. (This is a good substitute for someone who likes corn bread but can't eat it because of ulcers.) Bake 350° 15 minutes till done.

Extra Quick Whole Wheat Yeast Bread

Kathy Lant

2 pkg. dry yeast
 3/4 c. warm water
 1-1/4 c. soured milk

3-1/2 to 4 c. whole wheat flour
 1 Tbsp. baking powder

In large mixing bowl dissolve yeast in water. Stir in soured milk. Mix baking powder and 2-1/2 cups flour. Add to liquid and beat well 2 minutes. Gradually mix in 1 cup flour. The dough should be soft and sticky. Turn onto well floured board and knead 6 to 8 minutes. Shape dough for 9x5x3" pan. Let rise till little over top of pan. Place pan in preheated oven on lowest rack. Bake 375° 45 minutes. Makes 1 loaf.

Whole Wheat Bread

Elda Woodroffe

4 Tbsp. sugar
 4 c. lukewarm water

4 Tbsp. shortening
 2 pkg. yeast

Mix together until yeast is dissolved.

Add:

3 c. whole wheat flour

3 c. white flour

Beat well and add 3 tsp. salt. Mix well. Add 6 cups white flour, more or less.

Mix and knead until bubbles form under the surface. Cover with plastic and let rise until it is double in size, about

(Continued)

Whole Wheat Bread (Continued)

20 minutes. Work down and let rise again until it is double. Divide into four parts, shape into loaves and put in greased pans. Cover with cloth, let rise until double and bake at 375° for 35 minutes. Brush baked bread tops with butter.

Hint: In cool weather I find if I set the bowl and pans on those white styrofoam meat trays it will raise faster.

Batter Way Rolls

Yvonne Jackson

1-1/2 c. warm water	1/3 c. soft shortening
2 pkg. dry yeast	1-1/2 tsp. salt
4 c. flour	1 egg
1/4 c. sugar	

Mix warm water and yeast in a large bowl. Let stand a few minutes and stir to dissolve. Add sugar, salt, shortening, egg and half the flour. Beat until smooth. Add rest of flour and stir until flour disappears. Cover and let rise till double in bulk, about 30 minutes. Grease 2 dozen muffin cups. Stir down batter in 25 strokes and spoon muffin cups half full. Let rise 20 to 30 minutes. Bake 425° for 10 to 15 minutes. Remove from pans at once.

Cinnamon Rolls

Madeline Magoon

1 c. scalded milk	1 tsp. salt
1/4 c. shortening + 2 Tbsp.	1/4 c. lukewarm water
1/4 c. sugar	1 egg, well beaten
1-1/2 pkg. dry yeast	3-1/2 c. flour

Combine milk, shortening, sugar and salt. Also a few drops of yellow food coloring, if desired. Cool to lukewarm. Add yeast, which has been softened in the lukewarm water; add egg. Gradually stir in flour to form soft dough. Beat vigorously. Cover and let raise until double in bulk. Turn out on lightly floured board. Roll out. Spread dough with melted

(Continued)

Cinnamon Rolls (Continued)

butter, or oleo, good amount white sugar and cinnamon. May add nuts, if desired. Roll up, cut and put in greased pan, let raise. Bake 350° 20 minutes.

Variation: You can put melted butter, brown sugar, nuts in bottom of pan. Sprinkle with just a little water. Remove from pan and frost plain ones, if desired. Make 1-1/2 to 2 dozen, depending on thickness cut.

Dinner Rolls

Kay Mayer

Melt 1 cup oleo in 1 cup hot water. Set aside. Dissolve 2 pkg. yeast in 1 cup lukewarm water. Then beat in 3/4 cup sugar, 1 tsp. salt, 2 beaten eggs and 3 cups flour. Mix in the oleo-water mixture and then add about 6 more cups flour. Make into rolls, let rise. Bake 400° for 15 to 18 minutes. (This dough will keep for awhile in the refrigerator and can also be made into sweet rolls.) Equal parts of brown sugar, white syrup and butter may be put in the bottom of the pan for sticky rolls. These should be baked at 350° to 375°. Substitute 2 cups whole wheat flour to make whole wheat rolls.

Easy Rolls

Mrs. Daniel E. Wilbert

1 lg. pkg. cake mix (white
or yellow)
1 tsp. salt

2 pkg. yeast
2-1/2 c. warm water
5 or 6 c. flour

Place water in bowl; add salt. Mix yeast into dry cake mix; add to water mixture. Add flour; mix and knead until smooth. Cover and let rise in warm place for 1 hour. Shape into rolls and let stand until double in size. Bake in preheated oven, 350°, for 20 minutes. Makes 3 to 3-1/2 dozen.

Orange Rolls

Melanie Morton

Heat to lukewarm:

1 c. buttermilk	1/3 c. sugar
1 tsp. salt	

Dissolve: 2 pkg. yeast in 1/2 c. warm water.

Add to buttermilk:

2 eggs,	1/2 tsp. soda
1/4 c. oil	

Add yeast to buttermilk mixture. Add 4 to 5 cups flour and beat to form a soft dough. Cover in greased bowl and allow to raise. Roll out into a rectangle. Brush with melted oleo and sprinkle with a mixture of 1/2 cup sugar and grated rind of a large orange. Roll up and slice off and place in greased cupcake tins or other pans. Let rise. Bake at 375° for 15 minutes. If desired, frost with orange-flavored frosting. 2 to 3 dozen rolls.

Quick and Easy Refrigerator Rolls

Neva Smoot

2 egg whites, slightly beaten	1 tsp. salt
1/2 c. oil	1 c. lukewarm water
1/2 c. sugar	4 c. unsifted all-purpose flour or whole wheat flour
1 pkg. yeast dissolved in 1/4 c. warm water	

Stir ingredients together in order given. Refrigerate dough at least 12 hours. (Dough may be kept in refrigerator several days.) Roll dough into your favorite shape on a lightly floured board and let rise 2 hours before baking. Bake at 375° for 10 minutes (or according to your oven). Yield: 3 dozen rolls.

Revolutionary RollsBernice Fletcher
Fulton, Mo.3 Tbsp. cottage cheese
3 eggs, separated1/4 tsp. cream of tartar
Sweetener to equal 3 tsp.
sugar

Separate eggs; add cream of tartar to whites and beat until stiff. Then mix cottage cheese and egg yolks and sweetener. Fold in egg whites. Spread on cookie sheet. Bake at 350° for 35 to 45 minutes.

Super Duper Sweet Rolls

Kathy Mahoney

2 tsp. sugar
2 pkg. dry yeast
1/2 c. very warm water
2 c. milk, scalded
1/2 c. sugar3 c. flour
1/2 c. cooking oil
2 tsp. salt
4 eggs, beaten
5 c. flour

Stir together 2 tsp. sugar, yeast and warm water. Let rise. Scald milk and add 1/2 cup sugar. When cool, add flour and beat. Then add yeast mixture. Add oil, salt and eggs. Beat some more, then add 5 more cups flour gradually. The last cup you can put on the board and work it in. Put in greased bowl and let rise until double in bulk, work down on floured board and let rise again. Divide in 3 parts, roll out until one-half inch thick, spread with melted butter, brown sugar and cinnamon. Roll up like a jelly roll and cut about 2-1/2" per roll. Place in greased pans, let rise until doubled and bake in oven about 325° for 20 minutes. Frost with powdered sugar icing and top with a maraschino cherry.

Feather-Weight Whole Wheat Rolls

Janet Morton

2 pkg. yeast
1 tsp. sugar
1/4 c. lukewarm water
2 c. milk, scalded
1/2 c. sugar2-1/2 tsp. salt
3 Tbsp. shortening
2 beaten eggs
4 c. whole wheat flour
3 c. white flour

(Continued)

Feather-Weight Whole Wheat Rolls (Continued)

Soften yeast and 1 tsp. sugar in water. Combine milk, 1/2 c. sugar, salt and shortening; cool to lukewarm. Add yeast mixture, then eggs. Add 1 cup whole wheat flour and 1 cup white flour; beat smooth. Add remaining flour to make soft dough. Place in greased bowl; cover and refrigerate overnight or up to 3 days. Two hours before using, knead lightly, form into rolls and let rise in warm place till doubled. Bake 375° 15 to 20 minutes. 4 dozen.

Whole Wheat Cottage Cheese Rolls

Mrs. Jim Yaley

1-1/2 to 2 c. all-purpose flour	1/2 tsp. baking soda
2 c. whole wheat flour	1/2 c. water
2 pkg. Red Star yeast	1-1/2 c. (12 oz.) small curd cottage cheese
1/4 c. brown sugar, firmly packed	2 Tbsp. butter or margarine
2 tsp. salt	2 eggs

In large bowl combine 3/4 cup white flour, 3/4 cup whole wheat flour, yeast, brown sugar, salt and baking soda. Mix well. In saucepan heat water, cottage cheese and butter until warm (120 - 130°). Butter does not need to completely melt. Add eggs. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, gradually stir in remaining whole wheat flour and enough all-purpose flour to make firm dough. Knead until smooth and elastic, about 5 minutes. Place in greased bowl, turning to grease top. Cover. Let rise in warm place until doubled. Divide into 24 pieces. Form into round balls and place in well-greased muffin cups. Cover and let rise in warm place until doubled, about 45 minutes. Bake at 350° about 15 minutes. Brush with melted butter. Remove from pans, cool on racks.

Country Fresh Biscuits

Lucille Goldie

6 c. all-purpose flour	1/4 c. sugar
1/2 c. instant nonfat dry milk powder	2 tsp. salt
1/4 c. double acting baking powder (yes, 1/4 c.)	2 tsp. cream of tartar
	2 c. shortening
	Water

About 45 minutes before serving: Preheat oven to 400°F. In large bowl with fork, mix well all ingredients except shortening and water. With pastry blender or two knives used scissor fashion, cut shortening into flour mixture to resemble coarse crumbs; stir in 1-1/2 cups water until moistened (if too dry, add 1/4 to 1/2 cup more water).

Turn dough onto floured surface. With floured hands, knead 8 to 10 times until smooth. With floured rolling pin, roll dough 3/4" thick. With floured 2-1/2" round cookie cutter, cut biscuits, place on cookie sheet 1" apart. Bake 20 to 25 minutes until golden. Serve warm. Makes about 2 dozen.

To prepare up to 3 months ahead: Prepare biscuits as above but do not bake. Place biscuits on cookie sheet; cover and freeze. Then place frozen biscuits in freezer bag. About 40 minutes before serving, preheat oven to 400°F. Bake frozen biscuits on cookie sheet 30 to 35 minutes until golden. These are really good and handy to have on hand.

Mayonnaise Biscuits

Rosella Thomas

2 c. self-rising flour	1 c. milk
1-1/2 Tbsp. mayonnaise	

Mix and spoon into greased muffin pans. Bake at 400°F. for 20 minutes.

To make your own self-rising flour to equal 1 cup:

1 c. regular flour	1-1/2 tsp. baking powder
1/2 tsp. salt	

Bran Muffins

Mrs. Jim Yaley

1-1/2 c. white flour	1 tsp. cinnamon
1 c. wheat flour	3 c. Kellogg's All-Bran cereal
6 tsp. baking powder	
1 tsp. salt	2-1/2 c. milk
1 c. sugar	2 eggs
1 banana, mashed	1/2 c. vegetable oil
1/2 tsp. nutmeg	1/2 c. pecans, (opt.)

Stir together flours, baking powder, salt, sugar, nutmeg and cinnamon. Set aside. Measure all-bran cereal and milk into mixing bowl. Stir to combine. Let stand 1 to 2 minutes, or until cereal is softened. Add eggs, shortening and banana; beat well. Add dry ingredients to cereal mixture stirring only until combined. Portion batter evenly into 24 greased 2-1/2" muffin pans. Bake at 400° about 20 to 25 minutes or until golden brown. May press a teaspoon of jam, preserves or marmalade into top of each muffin and bake as directed. May dip tops of hot baked muffins in 1/4 cup melted butter, then dip in mixture of 1/3 cup sugar, 1 tsp. cinnamon and 1/4 tsp. nutmeg.

Banana Sour Cream Coffee CakeRankie Baker
Fulton, Mo.

1/2 c. butter	1 tsp. baking powder
1 c. sugar	1 tsp. soda
2 eggs	1/4 tsp. salt
1 c. mashed bananas	1/2 c. nuts
1/2 c. sour cream	1/4 c. sugar
1/2 tsp. vanilla	1/2 tsp. cinnamon
2 c. flour	

Preheat oven to 350°. In bowl cream butter, add 1 cup sugar and eggs. Add mashed bananas, vanilla and sour cream. Add flour, baking powder, soda and salt. In another bowl mix nuts, 1/4 cup sugar and cinnamon. Sprinkle half of nut mix on bottom of cake pan, add half cake mix and again nut mix and top with remaining cake mix. Bake 45 minutes.

Bublanina (Coffee Cake)

Linda Roxberg

1 c. sugar	2 tsp. baking powder
1/2 c. margarine	1 egg (beaten in cup and fill with milk)
2 c. flour	1 can blueberry or other pie mix

Mix all ingredients except pie filling and spread into a greased 9x13" pan. Cover with 1 large can blueberry pie mix or other pie filling. Mix together well with mixer: 1 cup sugar, 1/2 cup margarine and 1 cup flour. Sprinkle over pie filling. Sprinkle with nuts and bake at 325° for 35 to 40 minutes. Drizzle with powdered sugar frosting, if desired.

Merk's Coffee Cake

Kay Mayer

1/2 c. shortening	1 tsp. baking powder
3/4 c. sugar	1/2 pt. commercial sour cream
1 tsp. vanilla	6 Tbsp. butter, soft
2 c. flour	1 c. firmly packed brown sugar
3 eggs	1 c. chopped nuts
1 tsp. baking soda	2 tsp. cinnamon

Cream shortening, sugar and vanilla. Add eggs, one at a time, beating after each. Sift flour, baking powder and soda together. Add to creamed mixture alternately with sour cream. Spread half of mixture in 10" tube pan that has been greased and lined on bottom with waxed paper. Cream butter, brown sugar and cinnamon together and add nuts. Put half of this over batter in pan. Add rest of batter and remaining sugar mixture. Bake 350° for 50 minutes.

Orange Coffee RingEllie Roxberg
Lakeville, Minn.

2 pkg. buttermilk biscuits, 10 to a pkg.	3/4 c. sugar
1/4 c. butter, melted	1 Tbsp. grated orange rind

(Continued)

Orange Coffee Ring (Continued)

Butter 9" round pan. Mix sugar and grated orange rind together. Dip each biscuit in melted butter and then in orange-sugar mixture. Arrange in overlapping circle in pan. Bake 15 to 20 minutes at 425°. Ice with the following icing while still warm.

Icing:

Mix together 1 oz. cream cheese, softened, 1 Tbsp. orange juice, 1/4 tsp. vanilla and 3/4 cup sifted powdered sugar.

Overnight Coffee Cake

Margaret Kilbourn Mackey

3/4 c. sugar	1 egg
2 c. flour	1 tsp. salt
2 tsp. baking powder	1 c. milk
6 Tbsp. butter	

Combine sugar and softened butter; beat in egg. Mix baking powder, salt and flour together and mix into bowl alternately with milk. Set aside.

Streusel Mix:

1/2 c. white sugar	2 Tbsp. melted butter
2 Tbsp. flour	3/4 c. chopped nutmeats
1 Tbsp. cinnamon	

Combine these ingredients. Put coffee cake mixture in 8x8" pan. Stir half streusel mixture into pan - zigzagging. Keep other half. Put coffee cake mixture in refrigerator overnight. Next morning, warm oven to 375°. Put rest of streusel mixture on top. Bake 30 to 35 minutes. Serve warm!

Toffee Coffee Cake

Muriel Kin

2 c. flour	1 pkg. instant butterscotch pudding
1 c. granulated sugar	
2 tsp. baking powder	1 c. water
1 tsp. salt	3/4 c. oil
1 pkg. instant vanilla pudding	1 tsp. vanilla
	4 eggs

(Continued)

Toffee Coffee Cake (Continued)

Topping:

1-1/2 c. brown sugar 1 Tbsp. cinnamon
1 c. nuts

Blend all batter ingredients until mixed. Beat 2 minutes. Pour 1/3 batter in 9x13" pan (greased). Sprinkle 2/3 of topping on this, then rest of batter, then rest of topping. Bake 40 to 45 minutes in 350° oven until done. Delicious!

Yum Yum Coffee Cake

Carol Gray

1 c. sugar	1 tsp. baking powder
2 eggs	1 tsp. baking soda
1/2 c. butter	1 c. scant whole milk
2 c. flour	1 tsp. vanilla

Cinnamon Nut Topping:

1/3 c. brown sugar	1 tsp. cinnamon
1/4 c. white sugar	1 c. nuts, chopped

Bake 325° for 45 minutes. Cream oleo, add sugar and cream until fluffy. Add eggs and mix well. Sift flour, baking powder, soda and salt. Add butter mixture alternately with milk. Stir in vanilla.

Yum Yum Coffee Cake

Leontina D. Raid

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

Cream butter and sugar, add eggs and beat. Sift flour, soda, baking powder and salt together. Add vanilla. Add dry ingredients alternately with the sour cream, beginning and ending with flour mixture. Pour half of the batter into a greased 9x9" pan, cover with half of the topping mixture.

(Continued)

Yum Yum Coffee Cake (Continued)

Pour remaining batter over the topping. Cover with remaining topping. Bake in a preheated 325° oven about 40 minutes or until done.

Cinnamon Nut Topping:

1/3 c. brown sugar	1/4 c. white sugar
1 tsp. cinnamon	1 c. finely chopped pecans or walnuts

Combine all ingredients and mix. Spread on cake for filling and topping. Makes 9 servings.

Sourdough Starter

Darlene Bengtson

1 pkg. dry yeast	2-1/2 c. warm water
2 c. sifted flour	1 Tbsp. sugar

Dissolve yeast in 1/2 cup water. Stir in remaining water, flour and sugar. Beat till smooth. Cover lightly. Let stand at room temperature 5 to 10 days. Stir 2 or 3 times a day. Cover. Refrigerate until needed. To keep Starter active after some has been used: Add 3/4 cup water, 3/4 cup sifted flour and 1 tsp. sugar. Let stand at least 1 day. Cover and refrigerate again. Add 1 tsp. sugar every 10 days if Starter is not used. May be used for all sourdough recipes.

Buttermilk Doughnut Puffs

Janet Morton

2 c. flour	1 tsp. soda
1/4 c. sugar	3/4 c. buttermilk
1 tsp. nutmeg	1/4 c. salad oil
1 tsp. salt	1 egg
1 tsp. baking powder	

Sift dry ingredients together into a bowl. Stir in buttermilk, oil and egg with fork. Beat till smooth. Drop by teaspoonfuls into hot fat (375°) and fry until golden brown

(Continued)

Buttermilk Doughnut Puffs (Continued)

on each side. Drain onto paper towels. Roll while warm in granulated sugar mixed with cinnamon. Makes about 2-1/2 dozen.

Danish Puff

Joan Pumphrey

1 c. flour
1/2 c. butter
2 Tbsp. water
1/2 c. butter

1 c. water
1 tsp. almond flavoring
1 c. flour
3 eggs

Measure first flour into bowl. Cut in 1/2 cup butter. Sprinkle 2 Tbsp. water and mix with a fork. Round in a ball and divide in half. Pat dough into 2 long strips 12x3" on a cookie sheet side by side. Mix second half cup of butter and water in saucepan and bring to a rolling boil. Add almond flavor and remove from heat. Stir in flour immediately to keep it from lumping. When smooth and thick add one egg at a time, beating until smooth. Divide in half and spread half evenly over each piece of pastry. Bake about 60 minutes at 350° or until nicely browned. Frost with a confectioner's icing and sprinkle generously with chopped nuts.

Zucchini Rounds

Wilma Yaley

2 c. grated zucchini
1/3 c. Bisquick
1/4 c. grated cheese or
Parmesan

1 or 2 eggs
Salt
Pepper

Combine and fry like pancakes.

Corn Fritters

Janet Morton

1 can (17 oz.) cream style corn	2 c. flour
2 tsp. baking powder	1/4 tsp. salt
	2 eggs

Beat eggs, add corn and then dry ingredients. Preheat grease to 375° and drop in by spoonfuls. Fry on both sides till golden brown. Drain on paper towels and roll in powdered sugar. May be kept warm in oven until remainder are fried. This makes about 3 dozen. For a half batch, use a small can of corn and cut other ingredients by half. Serve with any meal - especially good with chicken or ham.

French Toast

Pat Ranck

2 eggs	1/2 to 2/3 c. milk
1/4 tsp. salt	3 Tbsp. table fat or shorten-
4 day old bread slices	ing

Beat eggs until mixed, add salt and milk. Heat fat in frying pan. Dip each bread slice into egg mixture and fry until golden brown. Serves 4.

Aire Pancakes

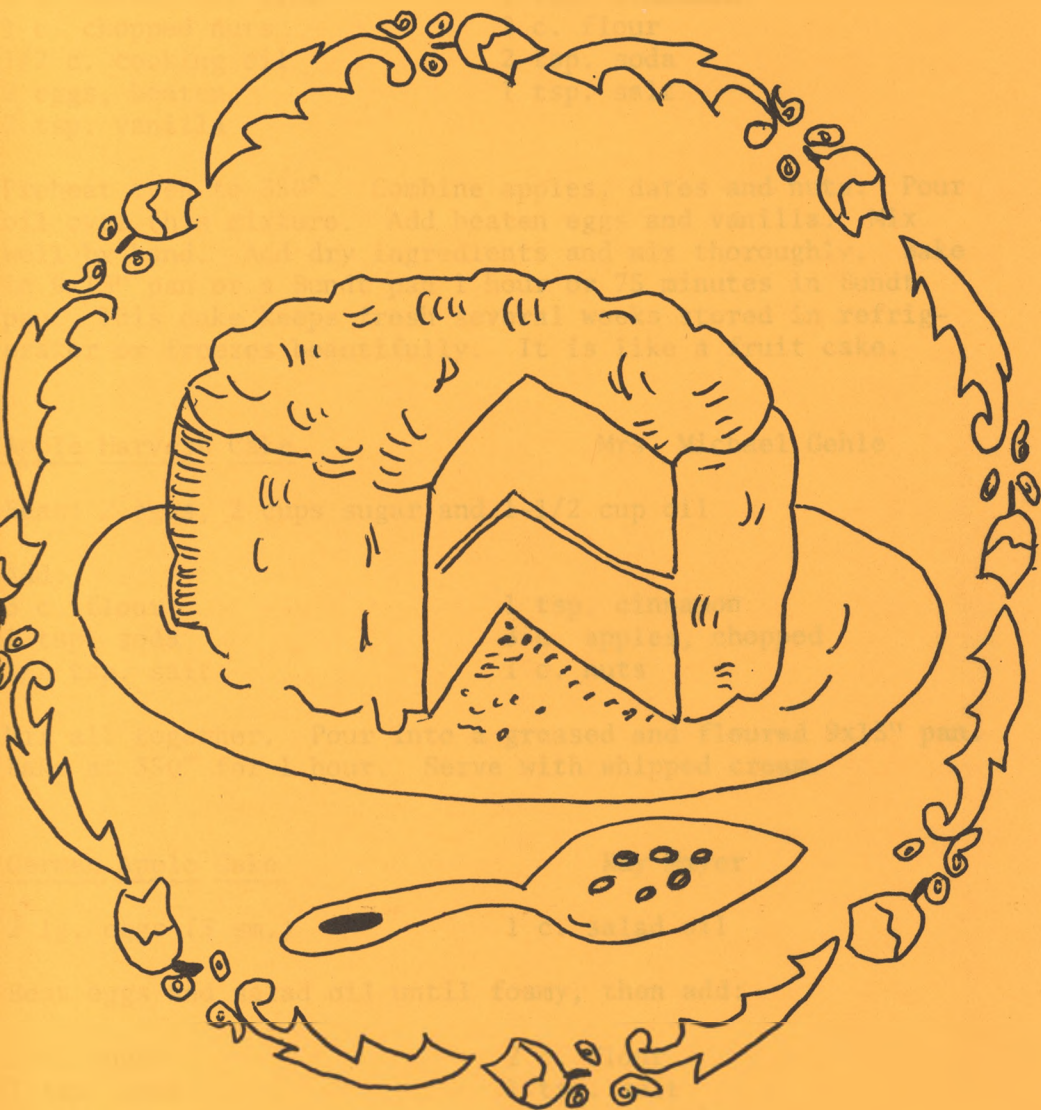
Becky Schroeder-Rump

1/2 c. flour	2 Tbsp. confectioner's sugar
1/2 c. milk	Dash lemon juice
2 eggs	Pinch nutmeg
4 Tbsp. butter (1/2 stick)	

Preheat oven to 425°. Combine flour, milk and nutmeg. Beat eggs. Add to flour mixture. Melt butter in 12" skillet and pour in batter. Don't mix. Bake 15 to 20 minutes until light brown. Sprinkle on a little powdered sugar. Return to oven for 5 minutes. Sprinkle on lemon juice before serving.

Recipes from friends:

CAKES - FROSTINGS



CAKES AND FROSTINGS

Fresh Apple Cake

Kay Gingrich

4 c. apples, peeled and diced	2 c. sugar
1 c. dates, cut fine	1 tsp. cinnamon
1 c. chopped nuts	2 c. flour
1/2 c. cooking oil	2 tsp. soda
2 eggs, beaten	1 tsp. salt
2 tsp. vanilla	

Preheat oven to 350°. Combine apples, dates and nuts. Pour oil over this mixture. Add beaten eggs and vanilla. Mix well by hand. Add dry ingredients and mix thoroughly. Bake in 9x13" pan or a Bundt pan 1 hour or 75 minutes in Bundt pan. This cake keeps fresh several weeks stored in refrigerator or freezes beautifully. It is like a fruit cake.

Apple Harvest Cake

Mrs. Michael Gehle

Beat: 2 eggs, 2 cups sugar and 1-1/2 cup oil

Add:

3 c. flour	1 tsp. cinnamon
1 tsp. soda	3 c. apples, chopped
1/2 tsp. salt	1 c. nuts

Mix all together. Pour into a greased and floured 9x13" pan. Bake at 350° for 1 hour. Serve with whipped cream.

German Apple Cake

Kay Mayer

2 lg. eggs (3 sm.)	1 c. salad oil
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Beat eggs and salad oil until foamy, then add:

2 c. sugar	2 c. flour
1 tsp. soda	1 tsp. salt
2 tsp. cinnamon	1 tsp. vanilla

(Continued)

German Apple Cake (Continued)

Beat till smooth and add 4 cups peeled, thinly sliced cooking apples and 1/2 cup nutmeats. Batter will be thick. Bake at 350° for 45 to 60 minutes.

Allow cake to cool, then spread with:

2 sm. pkg. Philadelphia cream cheese	1 tsp. vanilla
3 Tbsp. melted butter	1-1/2 c. powdered sugar

You may add more to be thick enough to spread.

Banana Snack Cake

Betsey Hasenclever

1 c. margarine or butter, softened	2 c. Pillsbury's Best all- purpose or unbleached flour
1 c. sugar	1 c. quick rolled oats
2 eggs	1-1/2 tsp. soda
1/2 c. buttermilk	1/2 tsp. salt
1 c. (2 med.) bananas, mashed	6 oz. pkg. semi-sweet choco- late chips
1 tsp. vanilla	1/2 c. nuts

Heat oven to 350°. Grease 13x9" pan. In large bowl, cream margarine, sugar and eggs. Stir in buttermilk, bananas and vanilla; mixing well. Lightly spoon flour into measuring cup; level off. Stir in flour, oats, soda and salt; mix well. Stir in chips. Spread batter into prepared pan. Sprinkle nuts on top. Bake at 350°F. for 30 to 35 minutes. 12 servings. Tip: To substitute for buttermilk, use 1 Tbsp. vinegar plus milk to make 1 cup.

Brown Sugar Cake

Leontina Raid

2 c. brown sugar	3 c. flour
1/2 c. butter	1 tsp. vanilla
3 egg yolks, well beaten	1 c. milk
3 egg whites, beaten to hold peak	3 tsp. baking powder

(Continued)

Brown Sugar Cake (Continued)

Mix sugar, butter and egg yolks; beat well till light. Add flour, baking powder, vanilla and milk. Mix well. Fold in egg whites. Bake at 350° in a 9x13" pan, or layer pans for 30 to 40 minutes. Frost with caramel frosting:

Mix 2/3 cup sweet milk, 1-1/3 cups white sugar, 1 Tbsp. white corn syrup, 2/3 cup brown sugar and 1/4 cup butter together. Boil until soft ball forms in cold water, 235°. Take from stove, set away to cool. When cool, beat until thick enough to spread. If it hardens too much, add a few drops of milk or cream.

Gooley Butter Cake

Yvonne Jackson

1 box yellow cake mix 1 egg
1 stick oleo, melted

Mix above three ingredients together. Pat into bottom of a 9x13" pan.

Topping:

2 eggs 8 oz. soft cream cheese
1 lb. powdered sugar

Beat till smooth and spread over mixture in pan. Bake at 325° for 45 minutes. When you take it out of the oven, it will fall in the middle but that's what it's supposed to do. Cool before cutting.

Cake-That-Doesn't-Last

Verna Yaley

3 c. flour 1 c. nuts
2 c. sugar 1 tsp. baking soda
3 eggs 1 tsp. salt
1-1/2 c. cooking oil 1 tsp. cinnamon
1 can (8 oz.) crushed pine- 1 tsp. vanilla
apple, drained 2 c. mashed bananas

(Continued)

Cake-That-Doesn't-Last (Continued)

Mix dry ingredients in large bowl. Make a well in the center. Add eggs, pineapple, nuts, oil, vanilla and bananas. Stir; do not overbeat. It will only take a few stirs to mix. Pour into a greased and floured tube pan. Bake at 350° for 75 minutes.

Caramel Chocolate Cake

Sandy Yaley Volz

1 German chocolate cake mix	3/4 c. melted oleo
2/3 c. evaporated milk	1 c. chocolate chips
1 c. chopped nuts	1 (14 oz.) pkg. caramels

Make cake mix as package directs. Add 1/3 cup evaporated milk, nuts and melted oleo, folding in completely. Put half of the batter into a greased and floured 9x13" pan. Bake at 350° for 20 minutes. While it is baking, melt caramels with the other 1/3 cup evaporated milk. After cake has baked 20 minutes, remove from oven and pour the caramel mixture over it. Sprinkle with chocolate chips. Pour remaining cake batter over the top. Bake 350° for 25 to 30 min. Serve with Cool Whip.

Carrot Cake

Kay Helt

4 lg. eggs	1/2 tsp. cinnamon
1-1/3 c. butter or oleo	1/2 tsp. nutmeg
1 c. honey	1/2 tsp. cloves
1 tsp. vanilla	1/2 tsp. ginger
2 c. whole wheat flour	8 c. grated carrots
2 tsp. baking powder	1 c. raisins
2 tsp. soda	1 c. raw toasted sunflower
1/2 tsp. salt	seeds

Beat eggs, margarine, honey and vanilla together. Stir dry ingredients together and add to egg mixture. Stir in carrots, raisins and sunflower seeds. Pour into a 9x13" pan. Bake 40 to 45 minutes at 350°.

Small Carrot Cake

Mildred Miller

2 eggs	1-1/2 c. flour
1 c. sugar	1 tsp. cinnamon
3/4 c. vegetable oil	1 tsp. baking soda
1/4 tsp. butter flavoring	1 tsp. baking powder
1 c. cooked, mashed carrots	

Cream together eggs and sugar. Add oil, flavoring and carrots. Sift together flour, cinnamon, baking soda and baking powder and blend with other ingredients. Pour into greased eight inch square pan. Bake in 350° F. oven for 45 to 50 minutes.

Frosting:

1/4 c. margarine	2 c. powdered sugar
4 oz. cream cheese	1/4 tsp. butter flavoring
	1/2 tsp. vanilla flavoring

Cream margarine with cream cheese. Mix in powdered sugar and add flavorings. Spread on cooled cake.

Aunt Marie's Chocolate Cake

Yvonne Jackson

In a small pan, heat just to boiling:

1 stick oleo	4 Tbsp. cocoa
1 c. cold water	1/2 c. cooking oil

In a large bowl, mix: 2 c. flour and 2 c. sugar.

Pour hot mixture over flour and sugar and beat till real smooth.

Add:

1/2 c. buttermilk	1 tsp. baking soda
2 eggs	1/4 tsp. salt
1 tsp. vanilla	

Mix well and pour into greased and floured pan, at least 11x15" pan, or larger. Bake 20 minutes or till toothpick comes out clean (400°). Frost while hot with the following frosting.

(Continued)

Aunt Marie's Chocolate Cake (Continued)

Chocolate Frosting:

In a saucepan, heat till boiling: 1 stick oleo, 4 Tbsp. cocoa and 5 Tbsp. white milk. Remove from heat and beat in 1 tsp. vanilla and 3-1/2 c. powdered sugar. Spread on hot cake. Cool.

Quick Chocolate Cake

Mrs. Herb Blanchard

2 Tbsp. cocoa	2 c. flour
1 c. boiling water	1-1/2 tsp. baking soda
1/2 c. shortening, melted	1/2 c. sour milk or butter- milk
2 c. sugar	2 eggs, unbeaten
1/2 tsp. salt	2 tsp. vanilla

Add all ingredients in order given. Mix thoroughly. Batter is very thin. Pour into greased pans (2 8" round or a 13x9x2"). Bake at 350° for 30 to 35 minutes or until done.

Cinnamon CakeRankie Baker
Fulton, Mo.

1 yellow cake mix	3/4 c. oil
1 tsp. butter flavor	1 tsp. vanilla
4 eggs	3/4 c. water

Pour into ungreased tube pan. Mix 1/2 cup sugar and 4 Tbsp. cinnamon. Pour over batter and cut in with a knife. Bake 350° 50 to 60 minutes.

Icing:

1 c. powdered sugar	1 tsp. vanilla
1 tsp. butter flavor	2 Tbsp. milk

Mix and pour over hot cake. Do not remove from pan until cake is cool.

Cinnamon Streusel Cake

Neva Smoot

1 pkg. yellow cake mix
 1 pkg. vanilla instant pudding mix

2 Tbsp. Crisco oil
 1-1/3 c. water
 2 eggs

Streusel:

1/2 c. flour
 1/2 c. brown sugar

2 tsp. cinnamon
 2 Tbsp. butter or margarine,
 melted

Preheat oven to 350°. In large bowl blend cake mix, pudding mix, oil, water and eggs. Beat 2 minutes at medium speed. Do not overmix. Spread 3/4 of batter evenly in a greased and floured pan. Combine streusel ingredients. Sprinkle 2/3 cup of mixture over batter in pan. Spread remaining batter over streusel; top with reserved streusel. Bake 40 to 50 minutes or until done. Cool 25 minutes. Glaze with 3/4 cups confectioner's sugar and 1 Tbsp. milk, drizzle over cake.

Coconut Cake

Miriam Weisinger

1 pkg. white cake mix
 1 pkg. (4 serving size) Jello
 Instant Pudding and Pie
 Filling (vanilla)
 1-1/3 c. water

4 eggs (whole)
 1/4 c. oil
 2 c. Angel Flake coconut
 1 c. chopped walnuts or
 pecans

Coconut Cream Cheese Frosting:

4 Tbsp. margarine
 2 c. Angel Flake coconut
 4 oz. cream cheese

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

Blend cake mix, pudding mix, water, eggs and oil in bowl. Beat 4 minutes. Stir in coconut and nuts. Pour into 3 greased and floured 9" layer pans. Bake at 350° for 20 or 25 minutes. Cool. Frost with Coconut Cream Cheese Frosting.

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Coconut Cake (Continued)

Coconut Cream Cheese Frosting:

Melt 2 Tbsp. butter in skillet. Add coconut; stir constantly over low heat until golden brown. Spread coconut on absorbent paper to cool. Cream 2 Tbsp. butter with cream cheese. Add milk and sugar, beating well. Add vanilla; stir in 1-3/4 cup of the coconut. Spread on tops and sides of cake layers. Sprinkle with remaining coconut. If using cake mix with pudding mix already added, omit pudding and use only 3 whole eggs.

Hi-Ho Cracker Cake

Kathy Buechel

6 egg whites	2 tsp. vanilla
2 c. sugar	1 tsp. baking powder
1 c. chopped pecans	46 crushed Hi-Ho crackers

Grease 13x9" pan. Beat egg whites until frothy. Gradually add sugar. Fold in remaining ingredients. Bake 350° 25 minutes. Cool. Top with sliced bananas. Frost with whipped topping. Store in refrigerator.

Creme de Menthe Cake

Miriam Weisinger

1 box white cake mix with 2 Tbsp. creme de menthe added. Bake in 9x13" pan according to directions on cake mix box. When cool, frost with 1 can Hershey's Chocolate Fudge topping. Then spread 1 (9 oz.) Cool Whip that has had 2 Tbsp. creme de menthe and a few drops of green food coloring stirred in. Refrigerate until ready to serve.

Dieter's Orange Kiss-Me Cake

Judy Sugars

1/3 c. margarine or butter, softened	1-1/4 c. flour
1/4 c. brown sugar	1/3 c. raisins
2 tsp. Sweet 10 or 1/3 c. Sugar Twin	2 tsp. baking powder
1 egg	1/2 tsp. soda
	1/4 tsp. cinnamon
	2/3 c. orange juice

(Continued)

Dieter's Orange Kiss-Me Cake (Continued)

1 tsp. orange extract 2 Tbsp. chopped nuts

Heat oven to 350°. Grease 8" square or round pan. In large bowl, combine oleo, brown sugar, sweetener and egg. Beat 2 minutes at high speed; scrape bowl occasionally. Lightly spoon flour into measuring cup; level off. Blend in remaining ingredients, except nuts. Beat 1 minute at low speed. Pour into pan. Sprinkle with nuts. Bake for 25 to 30 minutes. Serves 9. 190 calories per serving.

Dump Cake

Eula Beach

1 (20 oz.) can crushed pineapple
1 (20 oz.) can pie filling (cherry, strawberry, etc.)

1 c. chopped pecans or walnuts
1 yellow cake mix
2 sticks oleo

Mix pie filling and pineapple in ungreased 9x13" cake pan. Pour dry cake mix over pineapple mixture. Put nuts over cake mix. Cut oleo in pats and cover entire mixture. Bake 1 hour at 375°. Cake will be golden brown and fluffy when done.

Five Flavor Cake

Linda McNitt

2 sticks butter or margarine 1 c. milk
1/2 c. shortening 1 tsp. coconut flavor
3 c. sugar 1 tsp. rum extract
5 eggs, well beaten 1 tsp. butter flavor
3 c. flour 1 tsp. lemon extract
1/2 tsp. baking powder 1 tsp. vanilla extract

Cream butter, shortening and sugar until light and fluffy. Add eggs which have been beaten until lemon colored. Combine flour and baking powder and add to creamed mixture alternately with milk. Stir in flavorings. Spoon mixture into prepared 10" tube pan (the Bundt pan must be 10" or hold 12 cups; an angel food pan may be used, or if preferred, a 13x9" pan). Bake 375° for 1 hour or until tests done, or

(Continued)

Five Flavor Cake (Continued)

bake 350° for 1-1/2 hours or until cake tests done. Add glaze if desired. Cool in pan about 10 minutes before turning out.

Glaze:

1 c. sugar	1 tsp. each coconut, rum,
1/2 c. water	butter, lemon, vanilla and almond extracts

Combine ingredients in heavy saucepan. Bring to boil, stir until sugar is melted. Pour on one-half of the glaze while cake is in Bundt pan, and the other half when removed. Or all at once on 9x13" pan.

Irish Cake

Craig Sweezer

1 white cake mix	1 cup 7-Up
1 box pistachio pudding	3 eggs

Mix and pour in 9x13" pan. Bake 35 to 40 minutes at 350°.

Icing:

1 Cool Whip	1/4 c. milk
1 box pistachio pudding	

Mix together and spread on cake.

Southern Nut Cake

Mrs. Michael Gehle

2/3 c. shortening	2-2/3 c. flour
1/2 c. butter	2 tsp. baking powder
1 tsp. vanilla	1 tsp. salt
1-2/3 c. white sugar	1 c. milk (a little at a time)
3 eggs (one at a time)	1 c. chopped nuts

Cream shortening, butter and sugar. Add vanilla and eggs. Add dry ingredients alternately with milk. Add nuts. Bake at 350° for 35 to 40 minutes in a 9x13" pan.

(Continued)

Southern Nut Cake (Continued)

Frosting:

3 Tbsp. brown sugar 3 Tbsp. milk
3 Tbsp. oleo

Add 2 cups powdered sugar or enough to make spreadable.

Oatmeal Cake

Kay Mayer

Pour 1-1/2 cups hot water over 1 cup oatmeal and let stand. Cream 1 cup brown sugar, 1 cup white sugar and 1/2 cup shortening. Beat 2 eggs into creamed mixture. Sift 1-1/3 cups cake flour with 1 tsp. soda, 1 tsp. cinnamon and 1/2 tsp. salt. Add dry ingredients to creamed mixture. Then add oatmeal. Beat well. Bake in 9x13" pan for 35 minutes at 350°. Top with Broiled Icing.

Broiled Icing:

Mix 3/4 stick oleo, 1 Tbsp. milk and 3/4 cup brown sugar. Boil 1 minute. Add 1 cup coconut and 1/2 cup nuts. Pour over baked cake and broil till light brown.

Orange Date Cake

Verna Yaley

1 c. shortening	1-1/4 c. buttermilk
2 c. sugar	1 c. dates (or raisins)
4 eggs	1 c. nuts
3-1/2 c. flour	1 orange rind, grated
1/2 tsp. salt	1 c. orange juice
1 tsp. soda	2 c. sugar

Cream shortening and 2 cups sugar together. Add eggs, one at a time. Mix flour, salt, soda and buttermilk, and add gradually to egg mixture. Add dates, nuts and grated orange rind. Bake in angel food pan for 1 hour at 350°.

Filling: Mix 2 cups sugar and orange juice and bring to a boil. Spoon over cake that has been punched full of holes with ice pick. Leave in pan overnight.

Moist Peach Cake

2 c. sliced fresh peaches
 1/4 c. sugar
 1/4 c. orange juice
 1 pkg. yellow cake mix
 (2 layer size)

Virginia Riddle

1 pkg. instant coconut pudding
 mix (4 serving size)
 1 c. water
 4 eggs
 1/2 c. vegetable oil

Gently mix peaches, sugar, orange juice; cover and set aside. Stir cake and pudding mixes together. Stir in water, eggs and oil. Beat 2 minutes at medium speed. Drain peaches. Pour one-half of cake batter into a greased and floured 13x9x2" pan, arrange peach slices on top and cover with remaining cake batter. Bake 350° 35 to 45 minutes until toothpick inserted into center of cake comes out clean. When cake has cooled completely, frost with Creamy Peach Icing.

Creamy Peach Icing:

1/2 c. sliced fresh peaches
 1 Tbsp. sugar
 1 Tbsp. orange juice
 1 (3 oz.) pkg. softened
 cream cheese

1 Tbsp. margarine or butter
 1 tsp. vanilla
 2 c. powdered sugar

Gently mix peaches with sugar and orange juice. Cover, set aside. Blend cream cheese and margarine well, add vanilla. Beat in powdered sugar until mixture is smooth and creamy. Drain peaches, reserving liquid. Mash and chop peaches and stir into the sugar, cream cheese mixture. Thin if necessary with peach liquid. Frost cake.

Spicy Peach Cake

2 eggs
 1/2 c. oil
 1/2 c. oleo
 1 c. sugar
 1 c. brown sugar
 2 c. cake flour
 1 tsp. soda

Kathy Buechel

1 tsp. salt
 2 tsp. cinnamon
 1/8 tsp. nutmeg
 1/8 tsp. cloves
 1 tsp. vanilla
 1 tsp. instant coffee powder
 1/2 c. chopped nuts

(Continued)

Spicy Peach Cake (Continued)

Beat eggs and oil and oleo. Blend in remaining ingredients. Add 4 cups diced, peeled fresh peaches. Batter will be thick. Pour in greased, floured 9x13" pan. Bake 350° 45 minutes. Cool. Frost.

Frosting:

8 oz. pkg. cream cheese	1 tsp. vanilla
3 Tbsp. oleo	1-1/2 c. powdered sugar

Beat until smooth and creamy.

Pineapple Cake

Connie Brookhiser

2 eggs	1 c. white sugar
20 oz. can crushed pineapple, undrained	1 c. brown sugar
2 c. flour	2 tsp. baking soda
	1 c. chopped walnuts

Do not use mixer, beat by hand! Beat eggs light and fluffy. Add pineapple, flour, sugars and soda. Add nuts. Spread in a 9x13" pan. Bake 350° oven 45 to 50 minutes. After it is cool, frost with Cream Cheese Ginger Frosting.

Cream Cheese Ginger Frosting:

1 (3 oz.) cream cheese	2 c. powdered sugar
1/4 c. butter	1/2 tsp. ginger
1 tsp. vanilla	

Beat cream cheese, butter and vanilla together with mixer. Gradually add powdered sugar and ginger.

Praline 'n Spice Cake

Mary Raid

1/3 c. margarine or butter	1 pkg. super moist carrot or spice cake mix
1 c. packed brown sugar	2 Tbsp. light molasses
1-1/3 c. coarsely chopped pecans	

(Continued)

Praline 'n Spice Cake (Continued)

Heat oven to 350°. Grease and flour rectangular pan, 13x9x2". Heat margarine in 1 quart saucepan until melted. Stir in brown sugar. Heat over low heat, stirring constantly until sugar is dissolved, about 3 minutes. Stir in pecans until well coated; reserve. Prepare cake mix as directed on package except add molasses with the water. Pour batter into pan. Sprinkle pecan mixture over batter. Bake for about 40 minutes.

Rhubarb Cake

Barbara Grassley

Using mixer, beat together:

1 c. sugar	1 egg
1 c. sour cream	

Add:

1-1/2 c. flour	1/2 tsp. salt
1 tsp. soda	

Stir in by hand 3 cups freshly cut rhubarb. Pour into greased 9x13" pan. Top with mixture of 1 tsp. vanilla, 1 c. brown sugar and 1 tsp. cinnamon. Bake at 375° for 40 to 45 minutes.

Strawberry Cake

Kay Gingrich

1 pkg. sour cream cake mix	4 eggs
3/4 c. salad oil	4 Tbsp. flour
1 box (3 oz.) strawberry Jello	1/2 c. water
	1/2 c. strawberries

Combine ingredients and beat 4 minutes at medium speed. Bake at 350° for 30 to 45 minutes in a 9x13" pan.

Icing:

1 stick margarine	1/2 c. strawberries
1 lb. powdered sugar	

(Continued)

Strawberry Cake (Continued)

Beat strawberries together with margarine and powdered sugar till thick. Spread on cake and garnish with a few strawberries, if you want. Refrigerate.

Sweet Potato Cake With Fresh Coconut Filling Bonnie Stein

2-1/2 c. unsifted cake flour	1-1/2 c. sugar
3 tsp. baking powder	1-1/2 c. vegetable oil
2 tsp. ground cinnamon	4 eggs
1 tsp. ground ginger	4 Tbsp. hot water
1/2 tsp. ground cloves	1-1/2 c. grated raw sweet potatoes
1/4 tsp. salt	1/2 c. chopped walnuts

Grease and flour three 8" cake pans; set aside. Sift together cake flour, baking powder, cinnamon, ginger, cloves and salt. In a large bowl of electric mixer, beat sugar and oil 2 minutes. Add egg yolks, one at a time, beating well after each addition. Stir in dry ingredients, hot water, sweet potatoes and walnuts. Beat egg whites until stiff; fold into batter. Pour into prepared cake pans. Bake in a 350° oven 35 minutes or until cake springs back when lightly touched with fingertip. Cool on wire rack 10 minutes; turn out of pans, cool completely. Spread each layer with Fresh Coconut Filling. Makes one 3 layer cake.

Fresh Coconut Filling:

1/2 c. sugar	2 c. milk
1/4 c. cornstarch	2 eggs, lightly beaten
1/4 tsp. salt	1 tsp. vanilla
	1 c. shredded fresh coconut

In medium saucepan combine sugar, cornstarch and salt; mix well. Gradually add milk. Stir over low heat until mixture thickens and boils. Pour half the milk mixture into beaten eggs, stirring constantly. Return to hot mixture. Stir over low heat 2 minutes longer until mixture thickens. Remove from heat. Stir in vanilla and coconut. Cool. Chill in refrigerator. Spread filling between and on top of cake layers. Makes 3 cups filling.

Texas Cake

Betty Sweezer
Grand Haven, Mich.

In 3 quart saucepan, mix and bring to boil, but do not boil:

1 stick oleo
4 Tbsp. cocoa

1 c. water

Add:

2 c. flour

1/2 tsp. salt

2 c. sugar

1 tsp. soda

2 eggs

1/2 c. sour milk

1 tsp. vanilla

Pour in floured jelly roll pan (brownie). Bake 350° 20 to 25 minutes.

Frosting:

Start 10 minutes after cake goes in oven. In same saucepan:

1 stick oleo

4 Tbsp. cocoa

1/3 c. milk

Bring to a boil and remove from heat. Add:

1 lb. powdered sugar

1 c. nuts

1 tsp. vanilla

Beat well; spread on hot cake.

Zucchini Cake

Rosella Thomas

3 eggs

1/2 c. raisins

2 c. sugar

1 tsp. salt

4 Tbsp. vanilla

1 tsp. soda

1 c. oil

1 c. nuts

2 c. ground zucchini

1 c. crushed and drained pine-
apple

1 tsp. baking powder

3 c. flour

Beat eggs until fluffy; add sugar, vanilla, oil zucchini, flour, baking powder, salt and soda. Mix well. Stir in pineapple, raisins and nuts and mix well. Pour into a greased and floured 9x13" pan. Bake one hour. Frost with

(Continued)

Zucchini Cake (Continued)

Creamed Cheese Icing:

To make icing, mix one stick oleo and one 8 oz. cream cheese. Add enough powdered sugar for spreading consistency and vanilla.

Zucchini Cake

Mary Raid

1 pkg. pecan frosting mix	3 eggs
2-1/2 c. flour	1 Tbsp. cinnamon
1-1/4 c. sugar	1 tsp. salt
1 c. oil	1 tsp. soda
1 tsp. vanilla	1/4 tsp. baking powder
	2 c. shredded zucchini, unpeeled

Grease Bundt pan or 9x15" cake pan, flour lightly. In large bowl mix all ingredients. Beat at high speed 2 minutes. Bake at 325° 60 to 70 minutes or until it tests done. Cool upright in pan, then invert and cool completely.

Frosting:

3 oz. pkg. cream cheese	2 c. powdered sugar
3 Tbsp. butter	1/2 tsp. vanilla

Mix. Drizzle onto cake, sprinkle with chopped pecans.

Easy Caramel FrostingLeontina D. Raid
Neva Smoot

Melt 1/2 cup butter; add 1 cup brown sugar. Boil 2 minutes. Stir in 1/4 cup milk, bring to boil. Cool to lukewarm. Beat in 1-3/4 to 2 cups powdered sugar. Spread on cake or cookies. If frosting gets too hard, add a few drops cream or milk and beat till smooth. Enough for 9x13" cake.

Creamy Frosting

Willy Stefonek

2-3/4 c. sifted confection-
er's sugar 1/4 c. granulated sugar
1/2 tsp. salt 1/2 c. Crisco
1 egg 2 tsp. vanilla
2 Tbsp. water

Combine confectioner's sugar, salt and egg. Boil water and granulated sugar together for 1 minute. Then blend with sugar and egg mixture. Add Crisco and vanilla. Beat until creamy. (A fourth cup of corn syrup may be substituted for the water and granulated sugar called for in the recipe.)

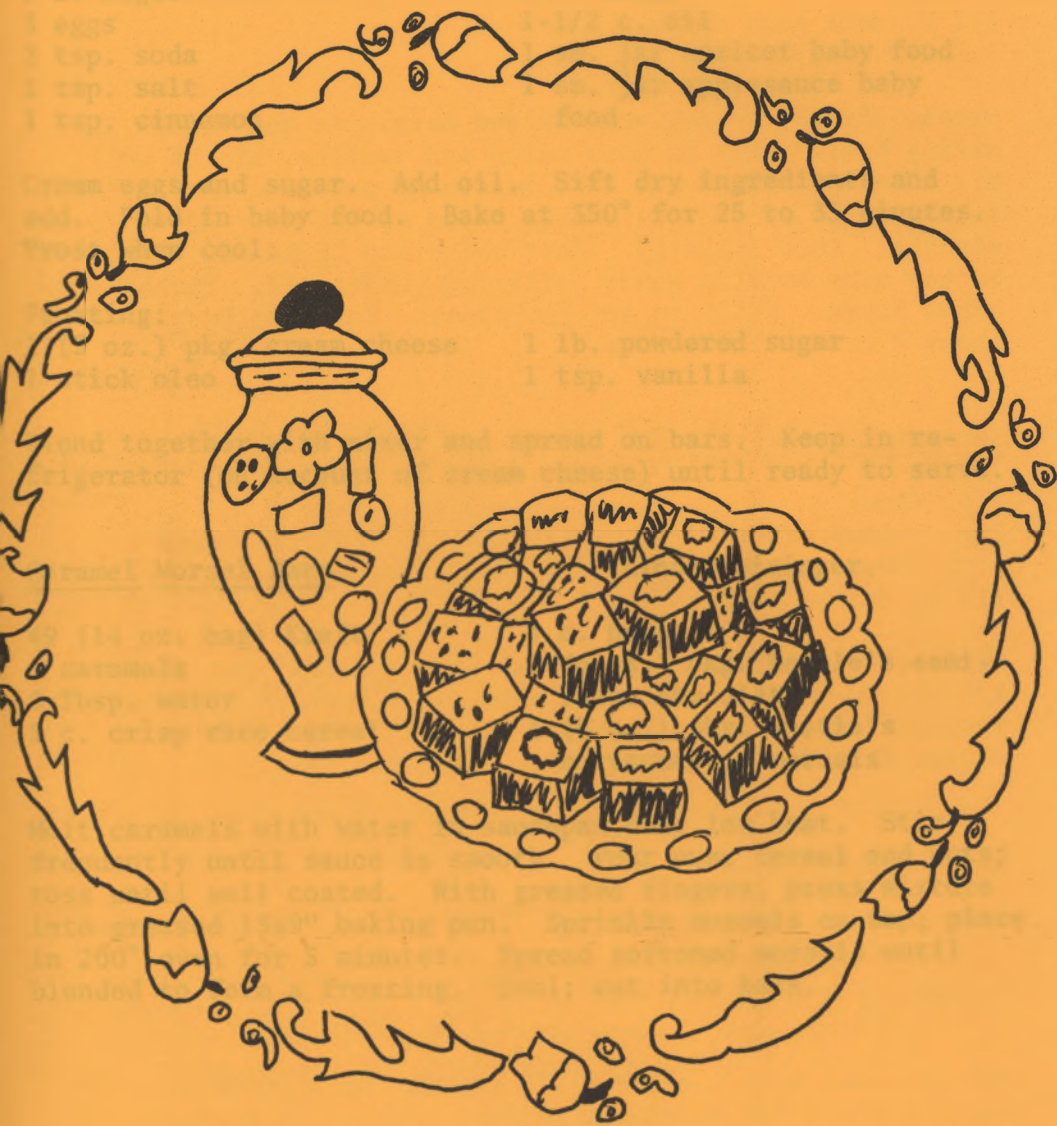
Variations: Lemon Frosting - Replace water with lemon juice. Omit vanilla and add 1 Tbsp. grated lemon rind.

Orange Frosting - Replace water with orange juice. Omit vanilla and add 1 Tbsp. grated orange rind.

Chocolate Frosting - Add 2 squares (1 oz. ea.) melted chocolate.

Hawaiian Cream Frosting - Replace water with pineapple juice; omit vanilla and add 3/4 cup flake coconut.

COOKIES - CANDIES



COOKIES AND CANDIES

Baby Food Bars

Carol Honadel

2 c. sugar	2 c. flour
3 eggs	1-1/2 c. oil
2 tsp. soda	1 sm. jar apricot baby food
1 tsp. salt	1 sm. jar applesauce baby
1 tsp. cinnamon	food

Cream eggs and sugar. Add oil. Sift dry ingredients and add. Fold in baby food. Bake at 350° for 25 to 35 minutes. Frost when cool.

Frosting:

1 (3 oz.) pkg. cream cheese	1 lb. powdered sugar
1 stick oleo	1 tsp. vanilla

Blend together with mixer and spread on bars. Keep in refrigerator (on account of cream cheese) until ready to serve.

Caramel Morsel Bars

Linda Weisinger

49 (14 oz. bag) Kraft caramels	1 c. peanuts
3 Tbsp. water	1 (6 oz.) pkg. Nestle's semi- sweet chocolate
5 c. crisp rice cereal	1 (6 oz.) pkg. Nestle's butterscotch morsels

Melt caramels with water in saucepan over low heat. Stir frequently until sauce is smooth. Pour over cereal and nuts; toss until well coated. With greased fingers, press mixture into greased 13x9" baking pan. Sprinkle morsels on top; place in 200° oven for 5 minutes. Spread softened morsels until blended to form a frosting. Cool; cut into bars.

Chewy Bars

Carolyn Rokosz, Wilma Yeley

3/4 c. margarine
 1/2 c. granulated sugar
 1/2 c. firmly packed brown
 sugar
 1/2 c. dark corn syrup
 1 Tbsp. vanilla

4 c. quick oats
 1 (6 oz.) semi-sweet choco-
 late chips
 2/3 c. peanut butter

Grease 13x9x2" baking pan. Blend margarine and sugars in mixing bowl. Stir in corn syrup and vanilla, mixing well. Mix in oats. Pat dough into bottom of prepared pan, moistening hands to prevent sticking. Bake at 350° for 20 to 25 minutes. Cool slightly. Melt chocolate chips and peanut butter over boiling water, stirring constantly. Spread over baked layer. Chill to set chocolate. Cut into bars. Makes about 4 dozen (1x2") bars.

Coconut Raspberry Bars

Inez Stevenson

2 c. flour
 2 c. rolled oats
 1 c. brown sugar
 1/2 c. flaked coconut

1/2 tsp. salt
 1/2 tsp. baking powder
 1 c. shortening

Mix above ingredients well. Pat into a 9x9x2" pan (reserve 1/4 for topping). Bake 350° oven for 5 minutes. Spread with raspberry preserves (could use apricot). Sprinkle on reserved dough. Bake 35 minutes. Cut into bars.

Lemon Cheese Bars

Lucille Houston

1 box Duncan Hines lemon
 cake mix with pudding
 2 eggs
 1/3 c. oil

1 (8 oz.) pkg. cream cheese,
 softened
 1/3 c. sugar
 1 tsp. lemon juice

Mix dry cake mix, 1 egg and 1/3 cup oil until crumbly. Reserve 1 cup. Pat remaining mixture lightly in an ungreased 13x9" pan. Bake 15 minutes at 350°. Beat cheese, sugar,
 (Continued)

Lemon Cheese Bars (Continued)

lemon juice and 1 egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes longer. Cut into bars.

Lemon Cheese Bars

Inez Stevenson

1 yellow cake mix
1 egg

1/3 c. oil

Mix until crumbly; pat into 13x9" pan, reserve 1 cup. Bake 15 minutes in 350° oven.

8 oz. cream cheese
1/3 c. sugar

1 tsp. lemon juice
1 egg

Beat until light and smooth. Spread over baked layer. Sprinkle reserved crumbs on top. Bake 15 minutes. Cut in squares.

Midnight Munch Bars (No Bake)

Florence Glasgow
California

1 c. dark corn syrup (or
1/2 c. dark and 1/2 c.
light)

1 c. sugar

Combine in large heavy saucepan. Bring to a boil, stirring constantly. Remove from heat.

Stir in 1 cup chunky peanut butter.

Stir in 6 cups corn flakes. Stir until well coated. Turn into buttered 13x9" pan. Press to 1/2" thickness. Cool. Cut in bars. Note: Mixture may be shaped into rolls and sliced, if desired. Or shaped into balls.

Peanut Crisp Bars (No Bake)

Florence Glasgow
California

1/2 c. sugar

Dash of salt

1/2 c. white Karo syrup

Combine in heavy saucepan; cook and stir until sugar is dissolved and mixture boils. Remove from heat.

Blend in 1 cup peanut butter until smooth.

Stir in 2 cups crisp rice cereal. Stir to coat well. Pat into buttered 11x7" pan. Set aside.

Meanwhile, melt 4 Tbsp. margarine and 1/4 cup brown sugar. Cook and stir till smooth. Remove from heat.

Add 1 Tbsp. milk, 1/2 tsp. vanilla and 1-1/4 cups powdered sugar. Beat until smooth. Turn bars out on waxed paper and frost. Sprinkle with chocolate shot. Cut in small bars. Makes 4 dozen.

Oh Henry Bars

Mandy Morton

4 c. quick oatmeal

3 tsp. vanilla

1/2 c. white syrup

1 c. brown sugar

2/3 c. melted butter or oleo

Mix oatmeal, syrup, butter, vanilla and brown sugar. Pour into well-greased 13x9" pan. Bake at 325° for 20 minutes. Spread immediately with 2/3 cup peanut butter and 1 (6 oz.) pkg. chocolate chips. Swirl when melted. Cool and cut. 3 dozen bars.

Reese's Bars

Connie Martin
Burlington, Iowa

1 pkg (1/3 lb.) graham
cracker crumbs

1 c. peanut butter
2 sticks melted oleo

3 c. powdered sugar

(Continued)

Reese's Bars (Continued)

Mix all together. Pat into a 9x13" pan. Melt 12 oz. chocolate chips and spread on top. Refrigerate until chocolate sets. Cut into squares.

Tropical Date Bars

Miriam Hasenclever

1 pkg. (8 oz.) pitted dates, chopped (about 1-1/2 c.)	3/4 c. packed brown sugar
1 can (8 oz.) crushed pineapple, undrained	1/2 c. flaked coconut
1/2 c. water	1 tsp. salt
1-3/4 c. all-purpose flour	1/2 tsp. baking soda
1-1/2 c. uncooked oats	1/2 c. butter or margarine
	1/4 c. shortening
	2 eggs, beaten

1. Combine dates, pineapple and 1/2 cup water in saucepan. Heat to boiling, reduce heat. Cook over low heat, stirring occasionally, until mixture is thickened, about 5 minutes.

2. Heat oven to 375°. Combine flour, oats, sugar, coconut, salt and baking soda in large bowl. Cut in butter and shortening until mixture resembles coarse crumbs.

3. Press 3-1/2 cups of the crumb mixture firmly in greased 13x9x2" baking pan; spread with date mixture. Stir eggs into remaining crumb mixture. Spread over filling.

4. Bake until light brown 25 to 30 minutes. Cool on wire rack. Cut into 2x1-1/2" bars.

BrowniesAudrey Wubbena
Coralville, Iowa

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

Cream together, then add:

1/4 tsp. salt	1 tsp. baking powder
1 c. flour	1 tsp. vanilla
1 c. chocolate syrup	

(Continued)

Brownies (Continued)

Spread in greased cookie pan. Bake 350° 20 minutes. Frost.

Frosting:

1/2 c. oleo

1/3 c. milk

1-1/2 c. sugar

Boil 30 seconds. Add 1/2 cup chocolate chips. Beat until gloss disappears.

Chocolate Chip Blonde Brownies

Eula Beach

2/3 c. butter

2 Tbsp. hot water

2 c. brown sugar

2 eggs

2 tsp. vanilla

2 c. flour

1 tsp. baking powder

1/4 tsp. soda

1 tsp. salt

1/2 c. chocolate chips

Nuts, if desired

Melt butter; add hot water and brown sugar. Cool slightly. Add eggs and vanilla. Beat well; then add dry ingredients. Mix well. Spread in greased 9x13" pan. Sprinkle chocolate chips over top. Bake for 25 to 30 minutes at 350°. Cool slightly. Cut into squares. These will be chewy in the center.

Mint Topped Brownies

Pat Ealy

1 c. margarine

1-1/2 tsp. peppermint extract

2 sq. unsweetened chocolate

1 c. flour

4 eggs

2 c. chopped nuts

2 c. sugar

Melt chocolate and margarine, let cool. Beat eggs, add sugar, add chocolate mixture and flavoring. Stir in flour and nuts. Mix well. Spread in greased jelly roll pan. Bake 350° 25 minutes or less. Let cool.

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Mint Topped Brownies (Continued)

Icing:

1/4 c. margarine	2 to 4 Tbsp. milk
3 c. powdered sugar	2 or 3 drops green food color-
1/2 tsp. peppermint extract	ing

Mix and spread on brownies.

Top Layer:

Melt 2 sq. unsweetened chocolate and 2 tsp. margarine; let cool. Drizzle on green icing; swirl. Refrigerate.

Butterscotch Delights

Kay Mayer

1/2 c. firmly packed brown sugar	1/2 c. granulated sugar
1 egg	1/2 c. shortening
1 Tbsp. milk	1 tsp. vanilla
1/2 tsp. baking soda	1 c. all-purpose flour
1/2 tsp. salt	1/2 tsp. baking powder
	1 c. uncooked quick oats

Heat oven to 350°. Grease cookie sheet. Cream sugars and shortening. Blend in egg, vanilla and milk until smooth. Sift together flour, baking powder, soda and salt. Add all at once to egg mixture. Beat until smooth. Add oats. Mix well. Drop from teaspoon onto greased cookie sheet 2" apart. Bake 8 to 10 minutes or until light brown.

Buttermilk Cookies

Beth Sawyer

2 c. sugar	1 c. buttermilk
1 c. oleo or butter	2 tsp. soda
2 eggs	1/2 tsp. salt
2 Tbsp. vanilla	3-1/2 to 4 c. flour

May either be used as rolled out or dropped. Bake at 350° for 12 to 15 minutes. May be frosted. Makes approximately 88 dropped cookies.

Carnival Cookies

Kathy Lant

3/4 c. shortening	1 tsp. each baking powder and soda
1 c. sugar	1 tsp. vanilla
1 c. brown sugar	2 eggs
1 c. lightly crushed Raisin Bran	1 c. oatmeal
2 c. flour	1 c. salted peanuts, chopped

Thoroughly cream shortening, sugars. Add eggs and blend well. Stir in oatmeal and Raisin Bran. Stir in dry ingredients. Add vanilla and chopped peanuts. Roll into small balls. Place on greased baking sheet and flatten with fork. Bake 375° 10 minutes till lightly browned. Makes 7 dozen small cookies.

Carrot Cookies & Orange Butter Icing

Janice Sedlacek

1 c. shortening	2 eggs
3/4 c. sugar	1 c. mashed cooked carrots
2 c. flour	1/2 tsp. salt
2 tsp. baking powder	3/4 c. shredded coconut

Cream shortening, sugar, eggs and carrots. Sift and blend in flour, baking powder and salt. Stir in coconut. Drop by teaspoonfuls about 2" apart onto lightly greased cookie sheet. Bake 8 to 10 minutes at 400°. Cool and frost with orange butter icing.

Icing:

3 Tbsp. soft oleo	2 tsp. grated orange peel
1-1/2 c. powdered sugar	1 Tbsp. orange juice

Blend oleo and powdered sugar. Stir in orange peel and juice. Beat until smooth and of spreading consistency.

No Sugar Chewy Fruit Cookie

Debbie Brayton-Thomsen

Combine:

1-1/4 c. flour	1/4 tsp. salt
1 tsp. baking powder	1/4 tsp. baking soda

Cut in till crumbly:

1/3 c. margarine	1/2 tsp. butter flavoring
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Stir in:

1/2 c. unsweetened pineapple juice	1/2 c. raisins
1 tsp. vanilla	1/2 c. chopped dates
1 egg	1/2 c. chopped nuts
	1/2 c. chopped apples

Drop by teaspoon 2" apart on an ungreased cookie sheet. Bake at 400° for 10 to 12 minutes. Store in the refrigerator.

Chocolate Chip Cookies

Anita Woodroffe

Cream together:

1 c. shortening	1/2 c. white sugar
1 c. brown sugar	2 eggs

Add:

1 tsp. vanilla	1 tsp. salt
1 tsp. baking powder	3-1/4 c. flour
6 oz. pkg. chocolate chips	1 c. oatmeal (opt.)

Mix. Drop on greased cookie sheet. Bake 10 to 15 minutes at 325° until light brown.

Chocolate Chip Oatmeal Cookies

Rosella Thomas

3/4 c. oleo or butter	1/4 tsp. salt
1/2 c. brown sugar, firmly packed	1/2 c. nuts (opt.)
1/2 c. granulated sugar	1/2 c. milk
1 c. + 2 Tbsp. flour	1 tsp. vanilla
1 tsp. baking powder	3 c. Quick Quaker oatmeal (uncooked)

(Continued)

Chocolate Chip Oatmeal Cookies (Continued)

1 (7 oz.) pkg. chocolate chips

Cream shortening and sugar; beat in eggs, one at a time, and vanilla. Add flour, baking powder and salt alternately with milk. Add nuts, if desired, then oatmeal, and last the chocolate chips. Drop from teaspoon on greased cookie sheet. Bake at 375° for 10 to 12 minutes.

Chocolate Covered Raisin Cookies

Inez Stevenson

1/2 c. shortening

1 egg

1/2 c. brown sugar

1/2 tsp. vanilla

1/4 c. white sugar

Mix above ingredients well.

1 c. + 2 Tbsp. flour

1/2 tsp. soda

1/2 tsp. salt

Stir dry ingredients into first mixture. Fold in 1 cup chocolate covered raisins and 1/2 cup nuts. Drop by teaspoon on greased cookie sheet. Bake in 350° oven for 10 to 12 minutes.

No Bake Cocoa Orange Balls

Laura Raid

With a rolling pin, make 3 cups crumbs from vanilla wafers.

Combine with:

1 c. confectioner's sugar

3 Tbsp. corn syrup

1/4 c. cocoa

6 to 8 Tbsp. frozen orange

1-1/2 c. finely chopped
walnuts

juice concentrate

Shape into 1" balls and roll in confectioner's sugar. If necessary store in airtight container and roll in sugar before serving. Makes 4 dozen balls.

Crunchy Peanut Balls

Kathy Blanchard

1 c. sugar	1 c. light corn syrup
1 c. evaporated milk	1 tsp. vanilla
5 c. corn flakes	2 c. crispy rice cereal
1 c. salted peanuts	

In medium saucepan, combine sugar, milk and corn syrup. Cook over low heat until sugar is dissolved. Continue cooking, stirring occasionally, until syrup forms soft ball. Add vanilla. In large buttered bowl, combine corn flakes, rice cereal and peanuts. Add cooked syrup, mixing thoroughly. Refrigerate 30 minutes. With buttered hands, form 1-1/2" balls. Makes 48.

Delicious Cookies

Wanda Siegrist

Kathy Lant

1 c. sugar	1 tsp. cream of tartar
1 c. brown sugar	1 tsp. vanilla
1 c. oleo	1 c. Rice Krispies
1 c. oil	1 c. oatmeal
1 egg	1 c. coconut
1 tsp. salt	1/2 c. pecans
1 tsp. soda	3-1/2 c. flour

Mix liquid together; add dry ingredients and drop by teaspoon on cookie sheet. Bake 8 to 12 minutes at 350°. Makes about 100 cookies. Kathy adds 1 (6 oz.) pkg. chocolate chips.

Double Peanut Butter Cookies

Janet Morton

1-1/2 c. flour	1/2 c. shortening
1/2 c. sugar	1/2 c. peanut butter
1/2 tsp. baking soda	1/4 c. light corn syrup
1/4 tsp. salt	1 Tbsp. milk

Sift together dry ingredients. Cut in shortening and peanut butter till like coarse meal. Blend in syrup and milk. Shape into a roll 2" wide, wrap and chill. Slice 1/8" to

(Continued)

Double Peanut Butter Cookies (Continued)

1/4" thick. Place half the slices on ungreased cookie sheet; spread each with 1/2 tsp. peanut butter. Cover with remaining slices; seal edges with fork. Bake at 350° for 12 minutes. Cool slightly; remove from sheet. 2 dozen.

Lemon Cookies

1 c. oleo
1-1/2 c. sugar
6 egg yolks
1 tsp. vanilla
1/2 tsp. lemon extract

Mary Raid

2-1/2 c. flour
1 tsp. soda
Pinch of salt
1 tsp. cream of tartar

Mix oleo, sugar, egg yolks, vanilla and lemon extract. Then add flour, soda, pinch of salt and cream of tartar. Roll in small balls, then in sugar. Bake at 350° for 8 to 10 min.

Great Cookies

1/2 c. butter or oleo
1/2 c. sugar
1 egg
1 c. flour

Lily Brookhiser

1/2 c. peanut butter
1/2 c. brown sugar
1/2 tsp. vanilla
1/2 tsp. soda
1 c. chocolate chips

Cream butter, peanut butter and sugars. Add egg and vanilla. Add flour, soda and chocolate chips. Put on ungreased cookie sheets, flatten with fork. Bake 15 minutes in 325° oven. 3 dozen.

Lo-Cal Cookies

1-1/4 c. flour
1 tsp. baking powder
1/4 tsp. soda
1/4 tsp. salt
1/3 c. oleo

Norma Sweezer

1 sm. can crushed pineapple
2 tsp. grated orange rind
1-1/2 tsp. liquid sweetener
1 egg
1 tsp. vanilla

(Continued)

Lo-Cal Cookies (Continued)

1/2 c. raisins

1/2 c. nuts

1/2 c. dates

1/2 c. chopped apples

Mix all and drop on cookie sheet. Bake 400° 10 to 15 min.

Magic Window Cookies

Mary Weisinger

3/4 c. shortening (part
butter or margarine,
softened)

2-1/2 c. flour

1 tsp. baking powder

1 c. sugar

1 tsp. salt

2 eggs

6 pkg. Life Saver candy

1 tsp. vanilla or 1/2 tsp.
lemon extract

Mix shortening, sugar, eggs and flavoring. Blend in flour, baking powder and salt. Cover and chill at least 1 hour. Heat oven 375°. Roll dough 1/8" thick on floured cloth covered board. Cut into desired shapes, use cutters of 2 sizes to obtain cutouts or make your own patterns. Place cookies on aluminum covered baking sheets. Place whole Life Saver candies in cutouts. Small cutouts may need candy broken. Fill cutouts until candy is just level with dough. If cookies are to be hung, make hole 1/4" from top. Bake 7 to 9 minutes until very light brown and candy is melted. If candy has not spread within cutout design, immediately spread with metal spatula. Cool completely on baking sheets. Gently remove cookies.

Meringue Chocolate Chip Cookies

Cynthia Burk

Heat oven to 350°. Beat 2 egg whites until frothy; add 2/3 cup sugar and pinch of salt. Beat until stiff with electric mixer. Add 1/2 tsp. almond extract and 1 tsp. vanilla. Fold in 1 cup chocolate chips and 1 cup nuts. Drop on foil lined cookie sheets (will take two). Put in oven; turn off heat and leave in oven overnight or 12 hours.

Million Dollar Cookies

Lois Roxberg

2 c. sifted flour
 1/2 tsp. soda
 1/2 tsp. salt
 1/2 c. chopped pecans
 1 tsp. vanilla

1 c. butter
 1/2 c. white sugar
 1/2 c. brown sugar
 1 egg

Cream butter and sugars. Mix all ingredients well; make into round balls and place on greased cookie sheet. Press each one with a juice glass dipped in sugar. Bake 10 to 12 minutes at 350°.

Molasses Crinkles

Darlene Bengtson

3/4 c. shortening
 1 egg
 1/4 tsp. salt
 1/2 tsp. cinnamon

1 c. brown sugar
 3 Tbsp. molasses
 2 tsp. soda
 1 tsp. ginger

Mix well. Shape into balls. Dip tops in sugar. Bake 350° 8 to 10 minutes. Cookies will be moist and chewy.

Monster Cookies

Jocelyn Cole

4 eggs
 1-1/3 stick oleo
 1-2/3 c. brown sugar
 1-1/3 c. sugar
 2 Tbsp. vanilla
 1-2/3 tsp. baking soda

1 sm. jar peanut butter
 1 sm. box Quick Quaker oats
 6 oz. M&M's
 6 oz. chocolate chips

Mix all ingredients together. Bake at 325° 10 to 15 minutes.

Melt-In-Your-Mouth Cookies

Eula Beach

1 c. margarine
 1 egg
 2-1/2 c. sifted flour
 1 tsp. cream of tartar

1-1/2 c. powdered sugar
 1 tsp. vanilla
 1 tsp. soda

Cream margarine and powdered sugar. Add egg and vanilla. Add sifted flour, soda and cream of tartar. Chill dough several hours or overnight. Then form into teaspoon balls and flatten with glass dipped in flour. Sprinkle with sugar and bake 5 to 8 minutes at 375°.

Oatmeal Cookies

Wanda Siegrist

Cream:

1 c. oleo
 1 c. white sugar

1/2 c. brown sugar

Add 1 egg.

Mix and add:

1-1/2 c. flour
 1 tsp. soda

1 tsp. cinnamon

Add:

1-1/2 c. quick oats
 1/2 to 1 c. nuts

1 tsp. vanilla

Chill 1 hour. Make in walnut size pieces on cookie sheet. Butter bottom of glass and dip in sugar and flatten. Bake at 350° for 10 minutes.

Pumpkin Walnut Cookies

Mrs. Michael Gehle

1/2 c. butter
 1-1/2 c. brown sugar
 2 eggs
 1 tsp. vanilla
 1 c. pumpkin

1 tsp. lemon peel
 1 tsp. lemon juice
 2-1/2 c. flour
 3 tsp. baking powder
 1 tsp. salt

(Continued)

Soft Molasses Cookies

Margaret Kilbourn Mackey

3/4 c. shortening	1 Tbsp. soda
3/4 c. sugar	3 c. flour
3/4 c. molasses	1-1/2 tsp. salt
3/4 c. thick sour cream	1/2 tsp. ginger
2 well beaten eggs	1 tsp. cinnamon

Sift flour with all dry ingredients. Cream sugar and shortening. Add beaten eggs, sour cream and molasses. Beat in dry ingredients. Chill. Roll and cut as desired. Bake at 350° for 6 to 7 minutes.

Caramels

Willy Stefonek

2 c. sugar	1-1/3 c. Karo syrup, light
1 c. butter	or dark
1 c. nuts (opt.)	2 c. whipping cream (use unwhipped)

Boil all together except nuts and 1 cup unwhipped cream for 30 minutes. Add the 1 cup unwhipped cream and boil to hard ball stage. Add nuts and pour into buttered pan. After set, cut and wrap in wax paper - usually the next day. Use 9" square pan.

French Truffles

Miriam Weisinger

1 (12 oz.) chocolate chips	1 tsp. vanilla
1 can Borden's sweetened condensed milk	1/2 c. nuts, chopped

Melt chocolate chips over boiling water. Remove from hot water. Add other ingredients. Let mixture get cold in refrigerator. Roll into walnut size balls and then dip in coarsely ground nuts or coconut. Keep hands buttered while working with the chocolate. Chill candy.

Melt-In-Your-Mouth Caramels

Linda Weisinger

1 c. butter	1 tsp. vanilla
2 c. sugar	Pinch of salt
2 c. whipping cream	Nuts (opt.)
1-1/4 c. white corn syrup	

Mix butter, sugar, 1 cup cream and syrup. Bring to a boil. Then add another cup of cream. Stir over a hot fire to firm ball stage. Then add remaining ingredients. Pour into lightly buttered pan. Cool. Cut into squares and wrap individually.

Chocolate Creams

Norma Sweezer

1 can Eagle Brand milk	2 lb. powdered sugar
12 oz. coconut	1 tsp. vanilla
1 stick oleo (soft)	

Mix well and roll in balls (quarter size) and chill well.

Chocolate Coating:

1 block paraffin in double boiler. Add 1 (12 oz.) pkg. chocolate chips. Melt and mix well. Dip each ball in chocolate mix and place on wax paper.

Creamed Easter Eggs

Yvonne Jackson

1 stick oleo	2 sm. pkg. vanilla pudding,
1/2 c. milk	not instant

Cook 2 minutes and cool.

Add:

6 oz. cream cheese, very soft	1 c. nuts
2 c. coconut	2 lb. powdered sugar
	4 tsp. vanilla or maple flavoring

Shape into small eggs with palms of your hand. Refrigerate
(Continued)

Ribbon Fantasy Fudge

Irene Hoskins

3 c. sugar
 3/4 c. margarine
 2/3 c. evaporated milk
 (5-1/3 oz. can)

6 oz. pkg. semi-sweet chocolate pieces
 7 oz. jar marshmallow creme
 1 tsp. vanilla
 1/2 c. peanut butter (crunchy or creamy)

Combine 1-1/2 cups sugar, 6 Tbsp. margarine and 1/3 cup milk in heavy 1-1/2 quart saucepan; bring to full rolling boil, stirring constantly. Continue boiling 4 minutes over medium heat, stirring constantly. Remove from heat; stir in chocolate pieces till melted. Add 1 cup of the marshmallow creme and 1/2 tsp. vanilla. Beat till well blended. Pour into greased 13x9" pan. Repeat with remaining ingredients, substituting peanut butter for chocolate pieces. Spread over chocolate layer. Cool at room temperature and cut into squares. Makes 3 pounds.

Party Mints

Darlene Bengtson

1/2 c. oleo
 1/2 c. (less 1 Tbsp.) water
 1-1/4 tsp. flavoring (winter-green or peppermint)

1/2 c. shortening
 1-1/4 tsp. salt
 2 lb. and 2 c. powdered sugar, sifted

Cream oleo and shortening. Add water, flavoring, salt, sugar. Chill. Place in molds.

Ritz Almond Bark Delights

Janice Sedlacek

Spread peanut butter between two Ritz crackers. Then dip them in melted almond bark. Place on wax paper to dry.

Sponge Candy

Mrs. Herb Blanchard

Boil to hard crack stage 1 cup dark Karo and 1 cup sugar. Remove from heat. Add 4 tsp. baking soda. Stir only enough to get soda mixed in. Pour into a well buttered pan. Cool. Do not move after poured until cooled. Break into size pieces you want.

Chocolate Covering:

Melt about 12 to 14 oz. sweet chocolate over hot water. Do not boil water too hard. Cut 3/4" paraffin off of a bar. Shave and melt into chocolate (over hot water). Best to keep chocolate warm when dipping candy, otherwise it will get hard. (Do not make this candy on a cloudy day.)

Spice and Sugar Walnuts

Verna Yaley

1 c. sugar	1/2 tsp. cloves
1 tsp. Lawry's seasoned salt	1/2 c. water
1 tsp. cinnamon	2 c. walnut halves
1/2 tsp. nutmeg	

Combine all ingredients except walnuts in saucepan and stir thoroughly. Bring to a boil. Cook to 236° (softball stage). Remove from heat and add nuts. Stir until nuts are well coated. Turn out on wax paper and separate. Cool. Store in tightly covered container.

Sweet Fruit

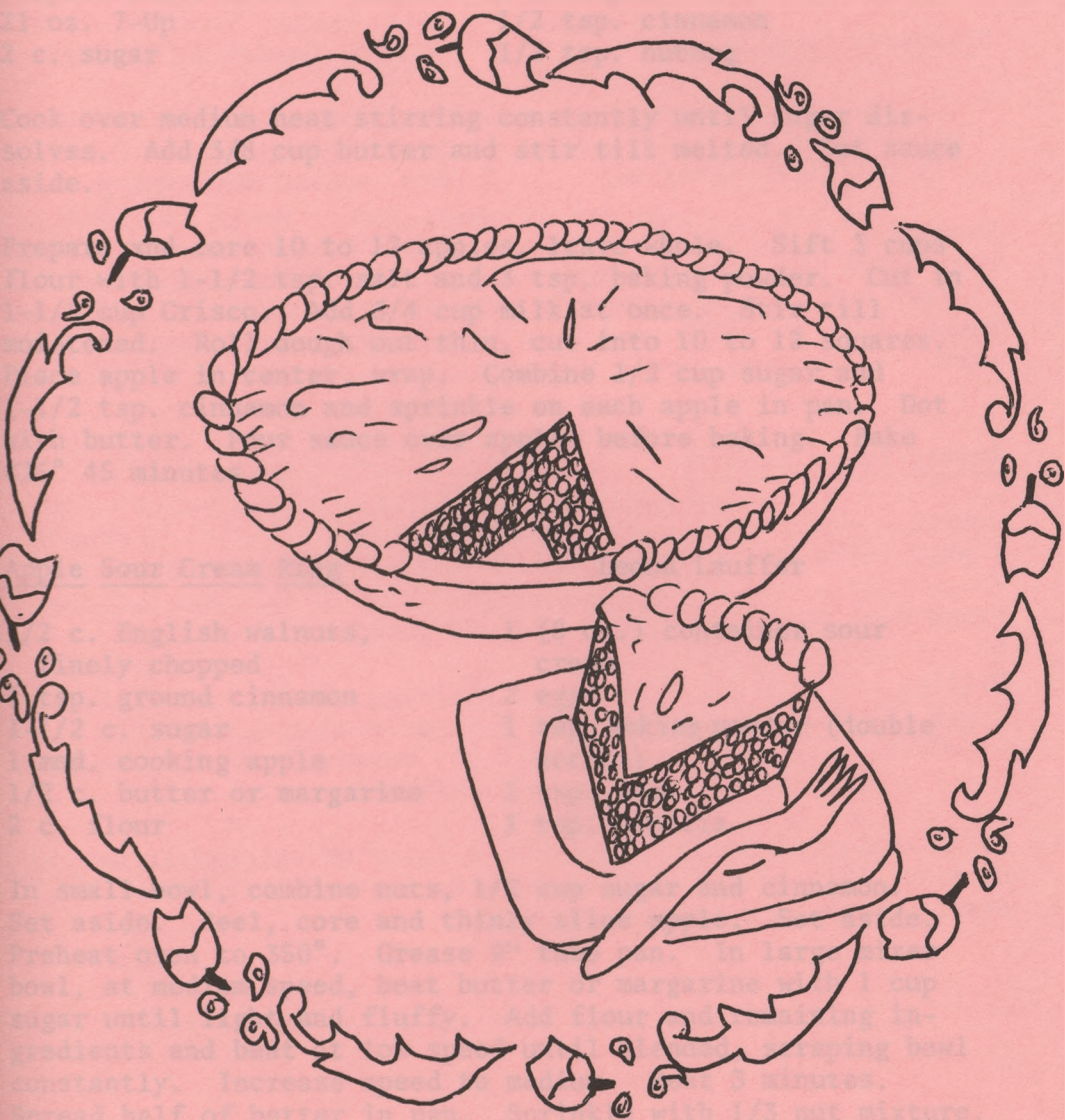
Sheila Turpin

1 pkg. (3 oz.) cream cheese	Food coloring, if you want it
1/4 tsp. any fruit flavor extract	2-1/2 c. confectioner's sugar
	Colored sugar (opt.)

Let cream cheese stand at room temperature in a covered mixing bowl. When it's soft enough to stir, add flavored extract and food coloring; blend well. Add confectioner's sugar, a little at a time, mixing well. Take a spoonful at a time and roll into shapes. Dip into colored sugar.

24 candies.

DESSERTS - PIES



DESSERTS AND PIES

Apple Dumplings

Pat Ealy

Prepare sauce first. Combine in saucepan:

21 oz. 7-Up	1/2 tsp. cinnamon
2 c. sugar	1/2 tsp. nutmeg

Cook over medium heat stirring constantly until sugar dissolves. Add 3/8 cup butter and stir till melted. Set sauce aside.

Prepare and core 10 to 12 apples, leave whole. Sift 3 cups flour with 1-1/2 tsp. salt and 3 tsp. baking powder. Cut in 1-1/8 cup Crisco. Add 3/4 cup milk at once. Stir till moistened. Roll dough out thin, cut into 10 to 12 squares. Place apple in center, wrap. Combine 1/2 cup sugar and 1-1/2 tsp. cinnamon and sprinkle on each apple in pan. Dot with butter. Pour sauce over apples before baking. Bake 425° 45 minutes.

Apple Sour Cream Ring

Leona Lauffer

1/2 c. English walnuts, finely chopped	1 (8 oz.) container sour cream
1 tsp. ground cinnamon	2 eggs
1-1/2 c. sugar	1 tsp. baking powder (double action)
1 med. cooking apple	1 tsp. soda
1/2 c. butter or margarine	1 tsp. vanilla
2 c. flour	

In small bowl, combine nuts, 1/2 cup sugar and cinnamon. Set aside. Peel, core and thinly slice apple. Set aside. Preheat oven to 350°. Grease 9" tube pan. In large mixer bowl, at medium speed, beat butter or margarine with 1 cup sugar until light and fluffy. Add flour and remaining ingredients and beat at low speed until blended, scraping bowl constantly. Increase speed to medium. Beat 3 minutes. Spread half of batter in pan. Sprinkle with 1/3 nut mixture,
(Continued)

Apple Sour Cream Ring (Continued)

then apple and another 1/3 of nut mixture. Pour in rest of batter and sprinkle with rest of nut mixture. Bake 65 to 70 minutes. Cool completely in pan.

Blueberry Cobbler

Mrs. Daniel E. Wilbert

1 (21 oz.) can blueberry pie filling	1/2 c. milk 1 egg
1-1/2 c. Jiffy baking mix	3 Tbsp. melted shortening

Heat oven to 400°F. Pour pie filling into a one-quart baking dish which has been greased. Mix remaining ingredients until blended and drop by spoonfuls onto fruit. Bake 15 minutes. Reduce heat to 350°F. and bake 10 minutes longer. Serve warm. If desired, cover with cream.

Butter Pecan Dessert

Kathy Mabeus

Crust:

1 pkg. Lorna Doone cookies	1 stick melted butter
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Press into 9x13" pan. Bake 350° 10 minutes. Cool.

Filling:

2 pkg. vanilla instant pudding	2 c. milk 2 pt. butter pecan ice cream, softened
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Chill dessert 2 hours. Top with a layer of whipped cream. Sprinkle with grated Hershey bars or crushed Heath bars. Freeze Heath bars before crushing.

Cheese Cake

Leontina Raid

1 c. crushed Macademia nuts or walnuts	8 oz. pkg. cream cheese
1 c. Wondra flour	1 tsp. vanilla
1/4 c. brown sugar	1/2 c. sugar
1/2 c. softened butter	1 can cherry pie filling (or any you desire)
1 c. whipping cream, whipped	

Crust: Combine nuts, flour, sugar and butter; mix well.
Spread loosely in 9x13" pan. Bake for 30 minutes at 325°.

Filling: Mix cream cheese, vanilla and sugar. Fold in
whipped cream. Spread on cooled crust. Refrigerate 1 hour.

Topping: Spread pie filling over all and top with a dab of
whipped cream. Serves 15.

Cheese Cake

Nora Feagins

3 lg. (16 oz. size) plain yogurt	1 tsp. vanilla
2 (6 oz.) boxes instant vanilla pudding	9 eggs
	2 Tbsp. flour
	1 c. sugar
	1 c. sweet cream

Mix well, pour into a 9x13" pan which has been lined (bottom
only) with a pie shell. Bake at 400° to 425° for 45 minutes.
Chill.

Chocolate Lush

Mrs. Michael Gehle

1 c. flour	1 stick margarine
1/2 c. nuts	

Mix together and press into a 9x13" pan. Bake until light
brown.

(Continued)

Chocolate Lush (Continued)

Mix the following and spread on cooled layer:

1 c. Cool Whip 1 (8 oz.) cream cheese
1 c. powdered sugar

Mix the following and spread over second layer:

2 pkg. chocolate instant 3 c. milk
pudding

Spread Cool Whip over all this and sprinkle with nuts.
Refrigerate until serving time.

Frozen Mocha Cheese Cake

Sandy Yaley Volz

1-1/4 c. chocolate wafer cookie crumbs (24)	1 (14 oz.) can Eagle Brand milk (not evaporated)
1/4 c. sugar	2/3 c. chocolate syrup
1/4 c. oleo or butter, melted	2 Tbsp. instant coffee
1 (8 oz.) pkg. cream cheese, softened	1 tsp. hot water
	1 c. (1/2 pt.) whipping cream, whipped

In small bowl combine crumbs, sugar and butter. In buttered 9" springform pan or 13x9" baking dish, pat crumbs firmly on bottom and up sides of pan. Chill. In larger bowl beat cheese until fluffy; add Eagle Brand milk and chocolate syrup. In small bowl, dissolve coffee in water; add to Eagle Brand mixture. Mix well. Fold in whipped cream. Pour into prepared pan. Cover. Freeze 6 hours or until firm. Garnish with additional chocolate crumbs. Freeze leftovers.

Cherry Delight

Kay Mayer

1 lg. pkg. Dream Whip (follow directions on package). Add 1 large pkg. Philadelphia cream cheese and 1 cup powdered sugar. Stir well and pour over a graham cracker crust. Chill. Pour one can of cherry pie filling on top. Chill again. Serve with whipped cream. (This makes enough to fill a 9x13" pan and it may also be made with blueberry pie filling instead of cherry.)

Cherry Delight

Norma Sweezer

2 pkg. graham crackers,
crushed

2 sticks oleo, melted
1/4 c. sugar

Combine and pack in large cake pan. Save a few crumbs for topping.

Prepare 2 pkg. Dream Whip and add 1 (6 oz.) pkg. mini-marshmallows. Spread 1/2 over graham crust. Add 1 can pie filling and add remaining Dream Whip. Mix and sprinkle with graham crumbs and chill. Good with cherry pie filling, blueberry or strawberry.

Cherry Dessert

Elda Woodroffe

1 c. flour
1 c. sugar

2 tsp. baking powder
1/2 c. milk

Mix all together and add 1 cup cherries (drained). Can use other fruit. Put in greased pie pan and bake at 350° for 30 minutes or until done. Serve plain or with whipped or ice cream.

Cherry Dream Squares

Carolyn Rokosz

1 pkg. Pillsbury Plus white
cake mix
1-1/4 c. rolled oats
1/2 c. margarine
1 egg

21 oz. can cherry pie filling
1/2 c. chopped nuts
1/4 c. firmly packed brown
sugar

Heat oven to 350°. Grease 13x9" pan. In large bowl, combine cake mix, 6 Tbsp. margarine and 1 cup rolled oats. Mix until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs, add 1 egg; mix until well blended. Press into prepared pan. Pour cherry pie filling over crust; spread to cover. To reserved crumbs, in large bowl, add remaining 1/4 cup rolled oats, 2 Tbsp. margarine, nuts and brown sugar.

(Continued)

Cherry Dream Squares (Continued)

Beat until thoroughly mixed. Sprinkle over cherry mixture. Bake at 350° for 30 to 40 minutes or until golden brown. Cool completely. If desired, serve with a dollop of whipped cream. 12 servings.

Cream Custard

Kathryn Yaley

4 eggs
2/3 c. sugar
1/2 tsp. salt

4 c. milk or cream
1 tsp. vanilla
1 Tbsp. cornstarch

Beat eggs lightly; add sugar and other ingredients. Place in buttered casserole. Put in pan of hot water. Bake 30 to 40 minutes in 350° oven.

Easy Twinkie Dessert

Kathy Houston

1 family size box Twinkies
2 sm. boxes instant pudding
4 c. milk

1 (9 oz.) container Cool Whip
Nuts

Split Twinkies lengthwise and line a 9x13" dish with cream filling side up. Prepare favorite flavor of pudding and spread on top of Twinkies. Top with Cool Whip. Sprinkle with chopped nuts. Refrigerate at least 3 hours. Makes 12 to 15 servings.

A Quick Fruit Dessert

Cynthia Burk

1-1/2 c. drained fruit
cocktail
1 egg
1 c. sugar

Pinch of salt
1 c. flour
1 tsp. soda

Beat all ingredients together very well. Put in greased baking dish. Sprinkle over top 1/2 cup brown sugar and 1/4 cup nuts. Bake in 300° oven 1 hour 20 minutes. When cool, top with Cool Whip or ice cream.

Fruit Pizza

Kay Helt

1 pkg. refrigerated sugar cookie dough
 1 (8 oz.) pkg. cream cheese

1/3 c. sugar
 1/2 tsp. vanilla

Slice cookie dough about 1/8" thick. Arrange on pizza pan and bake at 350° for 10 minutes. Mix remaining ingredients together and spread over cooled cookie crust. Arrange fresh or canned fruit on filling and top with 1/2 cup glaze. Glaze: Jam, thinned slightly with water. Apricot is very good, but any jam will do.

Hopeless Twinkie

Rosella Thomas

Combine in a large mixing bowl:

1/4 lb. or 1/2 c. butter or margarine
 1 c. granulated sugar
 1 Tbsp. vanilla

1/2 c. Crisco or homogenized solid shortening
 3/4 c. Pet or Carnation evaporated milk

Cream the butter 5 minutes on medium speed. Add Crisco, a little at a time. Cream another 3 or 4 minutes. Add the sugar a little at a time while continuing to beat. Mix vanilla with the milk, then add, beating and scraping the sides and bottom of the bowl frequently. The longer you beat this the better it becomes but food processor-preparations are also possible. Timing depends on manufacturer's directions for "creaming". Mixture will actually "grow" in the bowl. Keeps refrigerated in covered container up to a month. Use as directed to fill cupcakes, or a yellow cake cut into strips and split for Twinkies.

Hopeless Filled Cupcakes

Rosella Thomas

1 recipe chocolate cake mix or 18 oz. pkg. following pkg. directions
 8 oz. cream cheese, softened
 2 Tbsp. margarine

1/4 c. sugar
 1 Tbsp. cornstarch
 1 egg
 2 Tbsp. milk
 1/2 tsp. vanilla

(Continued)

Hopeless Filled Cupcakes (Continued)

Prepare chocolate cake mix per recipe directions. Line cupcake tin wells with paper liners or spray with Pam. Drop 1-1/2 Tbsp. prepared cake batter into each cupcake well (using 24) and set aside. Beat remaining ingredients together well until smooth and creamy. Place 1 Tbsp. cream cheese mixture over the batter and then distribute remaining batter evenly over this (2/3 full each). Bake 350°F. 30 minutes or until toothpick inserted in centers comes out clean. Cool 1 hour and frost.

Frosting:

1/2 lb. margarine	2 Tbsp. milk
1/4 c. sugar	1/4 c. light corn syrup
4 Tbsp. unsweetened cocoa	1 tsp. vanilla

Beat all ingredients till smooth and place in 1-1/2 quart saucepan over medium heat, stirring till mixture comes to a boil. Boil half a minute, stirring constantly. Remove from heat. Cool to lukewarm, beat in 1 lb. powdered sugar, beating 4 to 6 minutes or to a smooth spreading consistency. Sufficient to frost 24 cupcakes.

Chocolate Cake Batter for Hopeless Cupcakes (from scratch)

2 c. sugar	1/4 tsp. salt
1/4 c. bitter cocoa	1 c. water
1 tsp. baking soda	1/3 c. buttermilk
2 c. flour	1 c. oil
2 eggs	2 tsp. vanilla

Combine sugar and flour, stirring well to combine in large bowl and set aside. Bring water and oil to boil. Pour over sugar-flour and beat 2 minutes on high speed, beating in the cocoa powder. Beat 3 minutes. In a small bowl, combine the remaining ingredients and beat into the chocolate-flour mixture, beating 3 minutes. (Batter will be thin.) Pour into greased and floured 10x13x2" pan or two 8" square pans, greased and floured, or cupcake tins, greased or sprayed with Pam, filling each well only half full. Bake oblong cake at 375°F. 25 minutes; 2 square layers 20 to 22 minutes and the

(Continued)

Chocolate Cake Batter for Hopeless Cupcakes (Continued)

cupcakes about 18 minutes or till toothpick inserted comes out clean. Cool and frost. This recipe is a lot like Hostess Brand cupcakes.

Ice Cream Dessert

Margaret Kilbourn Mackey

Bottom Layer:

3/4 c. melted butter

2 c. graham cracker or vanilla wafer crumbs

Middle Layer:

4 c. powdered sugar

1 c. butter

4 eggs, separated

4 ChocoBake liquid packs

Top Layer:

1 pt. vanilla ice cream (more, if desired).

This dessert is made in a 9x13" pan.

Bottom Layer: Mix melted butter with crushed graham crackers or vanilla wafers. Put in freezer.

Middle Layer: Melt butter with ChocoBake. In bowl, mix with 2 cups powdered sugar; beat; add 4 egg yolks and beat. Add 2 more cups powdered sugar, beat. Add 4 egg whites and mix well. Pour on top of bottom layer.

Put softened vanilla ice cream on top. Will take about a pint. Put crushed cracker or cookie crumbs on top. This can be kept in freezer until served. Better if it freezes for a day.

Ice Cream

Lucille Gingrich

2 or 3 eggs

1-1/4 qt. cream

2 c. sugar

3 Tbsp. vanilla

Salt

Beat eggs, add sugar and salt and beat again. Add cream and

(Continued)

Oreo Dessert

Nora Feagins

39 Oreo cookies
 1/2 c. butter or margarine
 12 oz. carton Cool Whip

8 oz. pkg. cream cheese
 1 c. powdered sugar
 1 pkg. (3 oz.) instant chocolate pudding

Roll out 36 cookies on wax paper. Put crumbs into a 9x13" pan. Pour 1/2 cup melted butter over crumbs. Bake in 350° oven for 2 minutes only! Mix 1/2 of Cool Whip in the cheese and powdered sugar. Spread over crust. Mix pudding according to box instructions. Spread over layer. Spread remaining Cool Whip over pudding. Crumble the remaining 3 cookies on top. Refrigerate.

Oreo Cookie Dessert

Lucille Houston

2 c. Oreo cookies, crushed
 1 stick oleo
 1 (8 oz.) cream cheese

1/3 c. milk
 1 (8 oz.) Cool Whip
 1 sm. jar marshmallow creme
 2 pkg. lime Jello

Melt oleo and mix with 2 cups crushed cookies. Press in pan (9x13") and put in 350° oven for 5 minutes. Cool. Whip cream cheese well and add 1/3 cup milk. Add Cool Whip and whip again. Add marshmallow creme and whip until real fluffy. Spread over cooled cookie mixture. Dissolve Jello in 2 cups hot water and 1-3/4 cup cold water. When starts to congeal, pour over creme mixture.

Pavlova

Lucille Goldie

8 egg whites (room temp.)
 2 c. sugar
 Dash salt

1/2 tsp. white vinegar
 2 Tbsp. corn starch

Beat egg whites until stiff, add sugar slowly. Fold cornstarch and vinegar in gently. Grease cookie sheet with butter and sprinkle with water. Pour meringue in pile in center of pan. Bake. Top with Cool Whip and then drained fruit, as strawberries, bananas, raspberries, etc. (Bake 250° 50 to 60 minutes.)

Pineapple Rice Cream

Wilma Yaley

1 c. raw regular white rice	1 c. miniature marshmallows
4 c. milk	1/2 c. heavy cream, whipped
1/2 c. sugar	1/2 tsp. vanilla extract
1/8 tsp. salt	5 pineapple slices, drained, cut in half
1 can (8-1/4 oz.) pineapple chunks, drained	1/2 c. toasted coconut

1. In top of double boiler, combine rice, milk, 1/4 cup sugar and the salt; mix well.
2. Place over hot, not boiling, water. Cook, covered, stirring occasionally, until rice is very soft and mixture is creamy - 1-1/4 to 1-1/2 hours. (Add water as needed to bottom of double boiler.) Remove from heat.
3. Refrigerate until chilled - about 2 hours.
4. In large bowl, combine rice mixture, pineapple chunks and marshmallows; stir until well combined.
5. Refrigerate, covered, overnight.
6. To serve: Fold whipped cream and vanilla into rice mixture. Turn into chilled 2 quart serving bowl. Decorate with halved pineapple rings and toasted coconut.

Pistachio Dessert

Inez Stevenson

1 box pistachio instant pudding	1 can Mandarin oranges, drained
1 lg. can crushed pineapple, undrained	1 c. miniature marshmallows
	8 oz. container Cool Whip
	1/2 c. chopped nuts

Mix all together and spread in Pyrex 9" square dish. Chill. Cut in squares and serve with crackers or cookies. Good as a salad or dessert.

Pumpkin Dessert

Cynthia Burk

24 graham crackers, crushed 1/3 c. sugar
 1/2 c. margarine

Mix. Press in a 9x13" pan.

Mix 2 eggs, 3/4 cup sugar, 8 oz. cream cheese. Spread on top of crust and bake 20 minutes in 350° oven.

Cook until thick:

2 c. pumpkin, or 1 (16 oz.) can	1/2 c. sugar
	1/2 c. milk
3 egg yolks	1/2 tsp. salt
	1 tsp. cinnamon

Add 1 pkg. Knox gelatine with 1/4 cup hot water. Add to pumpkin mixture. Cool.

Beat 3 egg whites with 1/4 cup sugar. Fold in above mixture. Put on top of crumbs.

Add Cool Whip, crumbs and nuts.

Rainbow Dessert

Pat Ranck

1 pt. whipping cream	2 full cups coconut macaroons, crumbled
3 Tbsp. sugar	
Dash of salt	1 c. chopped nuts
1 tsp. vanilla	3 pt. sherbet (lemon, orange and raspberry or lime, lemon and raspberry)

Whip the cream; add sugar, salt and vanilla. Fold in nuts and crumbled macaroons. Spread half of mixture in bottom of 9x13" pan. Spoon in the 3 pints of sherbet; spread on rest of whipped cream mixture. (Save a little plain whipped cream and spread over top like frosting.) Hint: Add one layer of sherbet at a time and freeze; then add another layer.

Raspberry Crunch Refrigerator Dessert Mrs. Martin Beck

2 c. uncooked rolled oats	2 c. boiling water
3/4 c. firmly packed brown sugar	1 pt. vanilla ice cream, softened
1/2 c. butter, melted	1 c. fresh raspberries (or frozen, thawed and drained)
3 Tbsp. toasted slivered almonds	1 (6 oz.) pkg. raspberry gelatin

1. For crust, toast rolled oats in shallow pan in 350° oven for 10 minutes. Combine with brown sugar and butter. Firmly press 3/4 of this mixture onto bottom of 7" spring-form pan or 8" square pan. Combine almonds with remaining mixture and reserve.

2. For filling, dissolve gelatin in boiling water. Immediately add ice cream, stirring until melted.

3. Chill until partially set, then fold in raspberries. Pour over crust in pan and sprinkle reserved crunch mixture with almonds on top. Chill until set. Serves 9.

Rhubarb CrunchBonnie Stein
Miriam Weisinger

1 c. flour	4 c. diced rhubarb
1 c. brown sugar	1 c. white sugar
3/4 c. oatmeal	2 Tbsp. cornstarch
1/2 c. melted butter	1 c. water
1 tsp. cinnamon	1 tsp. vanilla

Combine first 5 ingredients until crumbly. Press half the mixture into a 9" baking dish. Cover with diced rhubarb. Combine next 4 ingredients and cook until thick and clear. Pour over rhubarb and top with remaining crumbs. Bake at 350° for 1 hour. Serve warm with whipped cream. Makes 8 to 10 servings.

Rhubarb Pudding Dessert

Kathy Buechel

4 Tbsp. oleo	1/4 tsp. baking powder
3/4 c. brown sugar	1 tsp. cinnamon
1 c. flour	1 egg
1/4 tsp. salt	1/2 c. milk
1/2 tsp. baking soda	1 tsp. vanilla

Mix all ingredients well. Spread in greased 2-1/2 quart casserole dish. Scatter 2 cups diced raw rhubarb over batter. Sprinkle with 1 cup sugar. Dot with oleo. Pour 1 cup boiling water over top. Bake 350° 50 minutes. Serve warm or cold with whipped topping or vanilla ice cream.

Rhubarb Torte

Joan Pumphrey

1 c. flour	1/2 c. butter
2 Tbsp. sugar	

Blend and bake in 9x9" pan. Bake 350° for 20 to 25 minutes.

1-1/4 c. sugar	2 Tbsp. butter
2 Tbsp. flour	1/2 c. whole milk
2-1/4 c. rhubarb, cut fine	3 egg yolks (save whites for meringue)

Mix ingredients over low heat till thick and tender. Pour over baked crust. Top with meringue. Bake till brown. (I like to precook rhubarb and drain off liquid.)

Strawberry Rhubarb Cobbler

Leontina Raid

2 c. cut up rhubarb	1 sm. box (Jiffy) cake mix
1 box strawberry Jello	1 c. warm water
1 c. sugar	Whipped cream

Line bottom of a 9x13" pan with rhubarb. Sprinkle the strawberry Jello and the sugar over it. Mix cake mix as directed and pour over rhubarb. Then pour warm water over all. Bake until done. Serve with whipped cream and dot with strawberry. Makes 12 to 15 servings. Bake at 350° for about 30 minutes or until done.

Rosemarie Dessert

Willy Stefonek

6 eggs, separated
 1 c. sugar
 3/4 c. milk

1 tsp. vanilla
 1 envelope gelatin, dissolved
 in 2 Tbsp. cold water

Beat egg yolks thoroughly, then gradually add sugar and milk. Cook in double boiler, stirring constantly until thick. Add vanilla. Add gelatin and when cool, add stiffly beaten egg whites and blend thoroughly. Cover bottom of cake pan (8-1/2x13") with macaroon or vanilla wafer crumbs and ground nuts. Then add custard and top with some crumbs and nuts. Serve with whipped cream. Top with cherry.

Tasty Baked Apples

Patty Holland

6 or 7 lg. apples
 1 c. dark syrup
 1 Tbsp. butter
 2 Tbsp. sugar

2 Tbsp. flour
 1/2 tsp. cinnamon
 1 tsp. vanilla

Pare and core apples and place in 2 quart casserole. Add syrup. Cream butter and sugar. Add flour and blend. Sprinkle over apples and sprinkle with cinnamon. Cover and bake in hot oven, 375°, for 30 minutes or until apples are tender. Add nuts, if desired.

Turnover Fried PiesRankie Baker
Fulton, Mo.

Quick Mix:

8-1/2 c. flour
 1 Tbsp. baking powder
 1-1/2 c. dry milk

1 tsp. salt
 2 tsp. cream of tartar
 1 tsp. soda
 2-1/4 c. shortening

Mix well and will resemble corn meal in texture. Store in large container. Will keep 10 to 12 weeks.

(Continued)

Turnover Fried Pies (Continued)

Turnovers:

Vegetable oil for frying	2 c. quick mix (p. 88)
in electric skillet	1/2 c. water
	1 can fruit pie filling

Preheat electric skillet to 350°. Mix quick mix and water and roll and cut 5" circles. Place 1 or 2 Tbsp. of pie filling in center. Fold over half and close with fork around the edge. Fry for 2 minutes on each side and drain on paper towel. Can be reheated and served hot with microwave.

Apple Pie In a Jar

Verna Yaley

(This is like "Thank You Pie Filling.")

4-1/2 c. sugar	1 c. cornstarch
2 tsp. cinnamon	1/2 tsp. nutmeg
1 tsp. salt	10 c. water
3 Tbsp. lemon juice	Peeled and sliced apples to fill 7 qt.

Peel and slice apples. Mix all ingredients except lemon juice and apples, put on medium heat and heat until bubbling. Add the lemon juice. Fill hot clean quart jars with sliced apples, pack tightly. Pour over the hot syrup. Put on lids. Process in hot water bath 25 minutes, or in pressure canner - 10 minutes at 10 pounds pressure. You can use the same recipe for peaches, but omit the spices. For cherry filling, omit spices, but add 1 tsp. almond flavoring to syrup after removing from heat.

To make pies: Put pie filling in pie shell. Dot with butter, cover with top crust. Bake at 400° 40 to 50 minutes.

Hint: I find it works best to fill jar 1/3 full of sauce, then add the fruit and more sauce as necessary to fill within 1 to 1-1/2" of top.

Canned Pie FillingBetty Sweezer
Grand Haven, Mich.

4-1/2 c. sugar	1/4 tsp. nutmeg
1 c. cornstarch	3 Tbsp. lemon juice
1 tsp. cinnamon	5-1/2 to 6 lb. apples, peeled and sliced

In large saucepan mix first 4 ingredients and 1 tsp. salt. Stir in 10 cups water and cook till thick and bubbly. Add lemon juice. Pack in jars leaving 1". Fill with liquid and seal. Process pints 15 minutes, 10 lb., quarts 20 minutes, 10 lb. May use any fruit varying nutmeg and cinnamon.

Chocolate-Peanut Butter Pie

Kelley Wingate

9" frozen pie crust	2/3 c. peanut butter
2-1/3 c. cold milk	1 pkg. instant chocolate pudding and pie mix

Bake pie shell. Cool. Combine milk and peanut butter in bowl, blending well. Add pie filling. Mix with rotary beater, low speed, 1 minute. Spoon into pie shell immediately. Chill 2 hours. Garnish with whipped topping.

Cream Pie

Emily Anderson

1/3 c. sugar	3 egg yolks, beaten
3 Tbsp. cornstarch	1 Tbsp. butter
1/4 tsp. salt	1/2 tsp. vanilla
1-1/2 c. milk, scalded	

Mix sugar, cornstarch and salt together and stir into beaten egg yolks. Add scalded milk slowly, stirring constantly. Cook until mixture thickens. Add butter and vanilla. Pour into baked shell; top with meringue.

Chocolate Walnut Pie

Mrs. Daniel E. Wilbert

In a large bowl stir together:

2 eggs, slightly beaten	2 Tbsp. butter, melted
1-1/2 c. Karo (light corn syrup)	2 Tbsp. cornstarch
4 (1 oz.) sq. melted semi- sweet chocolate	1 tsp. vanilla
	1/8 tsp. salt
	1 c. chopped nuts

Pour into an unbaked (9") pastry shell. Bake 350°F. for 45 minutes. (Do not overbake - filling should be slightly less set in center.) Cool. Serves 8.

Custard Pie

Emily Anderson

4 eggs, slightly beaten	1/4 tsp. nutmeg
2/3 c. sugar	2-3/4 c. scalding hot milk
1/2 tsp. salt	1 tsp. vanilla

Beat eggs slightly with rotary beater. Then beat in remaining ingredients. Pour into a 9" unbaked pie shell. Bake just until a silver knife inserted into center of filling comes out clean. Caution: Too long baking makes custard "watery". Bake at 450° for 10 minutes, then at 350° until done.

Diabetic Apple Pie

Bonnie Stein

Filling:

4 c. pared and sliced apples	1-1/2 Tbsp. tapioca or corn- starch
1/2 c. apple juice concen- trate	1-1/2 Tbsp. cinnamon

Crust:

2 c. flour	1 tsp. salt
2/3 c. shortening	

Prepare crust and pie filling and bake at 400°. (1/6 pie = 2 bread exchanges, 30 g CHO and 2 fruit exchanges, 20 g CHO)

Easy Pie Crust

Nora Feagins

1 c. plus 2 Tbsp. flour
1/3 c. oil

1/2 tsp. salt
2 Tbsp. water

Mix all together. Press into pie plate. Makes 1 9" shell.

Fruit Salad or Pie

Rankie Baker
Fulton, Mo.

1 can Eagle Brand milk
1 can crushed pineapple,
drained

1 c. cherry pie filling

Mix together and chill.

Add after cooling:

1 c. nuts
1 c. mini-marshmallows

1 c. coconut
1 lg. carton of Cool Whip

Serve as salad or put in 2 graham cracker pie crusts.

Peaches and Cream Pie

Kathy Lant

1 (9") baked pie shell
6 to 7 peach halves or
sliced and peeled
1 (3 oz.) pkg. vanilla
instant pudding

1/3 c. sifted brown sugar
1 c. milk
1 c. dairy sour cream
8 peach slices

Place peach halves cut side down into cooled pie crust. Empty dry instant pudding mix into deep bowl. Add sifted brown sugar, milk and sour cream. Beat with electric mixer on low speed for 2 minutes. Pour over peaches in pie crust. Cool in refrigerator for at least 2 hours. At serving time, cut into 8 wedges and garnish each with a fresh peach slice.

Rhubarb Pie

Mrs. Jim Yaley

1 unbaked 9" crust
 2 eggs, beaten
 2-1/2 c. rhubarb

1-1/2 c. sugar
 2 Tbsp. oleo
 12 single crackers, crushed

Bake 10 minutes at 350° 45 minutes.

Strawberry Pie

Verna Yaley

2 c. sugar
 2 c. water
 4 Tbsp. corn syrup
 4 Tbsp. cornstarch

1 pkg. strawberry Jello
 1 pkg. Knox gelatine
 2 qt. strawberries

Cook syrup, cornstarch, sugar and water until clear. Put in Jello and Knox and a little yellow food coloring. Let cool and put strawberries in. Makes 2 9" pies.

Recipes from friends:

Richard

1 cup butter
1 cup sugar
1 egg
1/2 cup flour
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

1 cup butter
1 cup sugar
1 egg
1/2 cup flour
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

1 cup butter
1 cup sugar
1 egg
1/2 cup flour
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

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1/2 cup flour
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

1 cup butter
1 cup sugar
1 egg
1/2 cup flour
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

1 cup butter
1 cup sugar
1 egg
1/2 cup flour
1/2 cup milk
1/2 cup vanilla
1/2 cup nuts

MEATS
ONE DISH MEALS



MEATS AND ONE DISH MEALS

Easy Baked Chicken

Kelley Wingate

1 Tbsp. oleo
 2/3 c. buttermilk baking
 mix
 1-1/2 tsp. paprika

1-1/4 tsp. salt
 1/4 tsp. pepper
 2-1/2 to 3-1/2 lb. cut up
 broiler-fryer chicken

Heat oven to 425°. Melt oleo in 13x9" pan. Mix baking mix, paprika, salt and pepper. Coat chicken well. Place, skin down, in pan. Bake, uncovered, 35 minutes. Turn. Bake 15 minutes more. 6 servings.

Escalloped ChickenJudy Tade
Farmington, Iowa

1 pt. shredded chicken or
 3 sm. cans
 1 can chow mein noodles
 (med. size)

1 can cream of mushroom soup
 1 can chicken and rice soup
 1 sm. can Carnation milk

Mix together and put in casserole dish. Put crushed potato chips on top. Bake 1 hour at 350°.

Baked Chicken Wings

Eula Beach

For 4 servings, you will need:

16 chicken wings
 1 Tbsp. butter or margarine
 1/2 c. canned chopped toma-
 toes with liquid

1/2 c. finely chopped celery
 1/2 Tbsp. soy sauce
 1/2 Tbsp. cider vinegar
 1/2 tsp. salt

Wash chicken wings and pat dry. In skillet saute chicken wings in melted butter until lightly browned. Arrange in oiled ovenproof baking dish. Add tomatoes with liquid and celery. In separate bowl, mix together soy sauce, vinegar and salt. Pour over the chicken. Bake at 375°F about 30 minutes or until tender.

Barbequed Hamburgers

Linda Dingman

1/2 c. onion	2 tsp. salt
1 egg	1/8 tsp. pepper
2 Tbsp. cold water	2 lb. ground chuck
2 tsp. Worcestershire sauce	

Combine ingredients. Add beef. Shape into 6 to 8 patties. Barbecue hamburgers and baste with sauce:

1 c. catsup	1/4 c. finely chopped onion
1/2 c. water	2 Tbsp. oil
1/4 c. cider vinegar	2 Tbsp. brown sugar
1/4 c. finely chopped celery	2 tsp. Worcestershire sauce

Combine all ingredients. Baste hamburgers and serve extra as condiment.

Maidrites for 25

Gayla Young

5 lb. hamburger	1 med. onion <u>or</u> 1-1/2 Tbsp.
4 tsp. salt	instant minced onion
1 tsp. pepper	1 c. bread crumbs
	2 c. tomato juice

Add onions to hamburger; brown and drain. Add salt, pepper, bread crumbs and tomato juice, mix well. Heat and serve.

Miniature Cheese Loaves

Linda Dingman

2 lb. hamburger	1/4 tsp. basil
2-3/4 c. fresh bread crumbs	1/4 tsp. pepper
3/4 c. chopped onion	1 can vegetable soup
1/2 c. chopped green pepper	1/4 c. milk
2 Tbsp. chopped parsley	1/4 c. cubed Swiss cheese
1 tsp. salt	1 lb. jar spaghetti sauce

Mix together all ingredients but cheese and sauce. Shape into 8 small loaves and place on jelly roll pan. Press cheese cubes into each loaf, covering with meat mixture.

(Continued)

Miniature Cheese Loaves (Continued)

Bake at 400°F. for 35 minutes or until brown. Cool and refrigerate. To serve, heat in spaghetti sauce. Can be frozen for individual lunches.

Good Fortune Beef Loaves

Irene Hoskins

1 can (8 oz.) tomato sauce	2 tsp. onion powder
1/3 c. sweet and sour sauce	1 (3 oz.) can chow mein
2 Tbsp. soy sauce	noodles, finely crushed
2 lb. ground beef	1 can (14 oz.) Chinese mixed
2 eggs, beaten	vegetables, rinsed and
1 tsp. dry mustard	drained
1-1/2 tsp. salt	1/4 tsp. pepper

Combine sauces, reserving 1/4 cup for baste. Combine remaining sauce and ingredients. Shape into 8 loaves. Place in shallow baking pan. Bake at 350° for 50 minutes, basting occasionally with sauce.

Meat Balls

Leontina D. Raid

3 lb. ground beef	1 med. onion, grated
1 lb. pork sausage	Salt and pepper to taste
1 med. potato, grated	

Mix above. Soak 2 slices bread in hot water, squeeze as dry as possible. Mix into meat. Make into balls (small) and fry to golden brown on both sides. Can be frozen well. Makes good gravy when warmed slowly in skillet. Make gravy using potato water if making mashed potatoes. Can be made into meat loaf. Serves 6 to 8.

Meat LoafLynn Patton
Ft. Madison, Iowa

1/2 c. grape nuts cereal	1/4 c. onion
1/2 c. water	1/2 tsp. salt and pepper
1 lb. hamburger	1/4 c. catsup
2 tsp. Worcestershire sauce	

Mix cereal and water and let stand 2 minutes. Mix remaining ingredients and top with catsup. Bake 350° 1 hour.

Poor Boy Fillets

Irene Hoskins

5 slices bacon	1 (2 oz.) can mushroom stems & pieces, drained
1 lb. ground beef	3 Tbsp. finely chopped pimento stuffed olives
Lemon pepper and salt	2 Tbsp. finely chopped onion
1/4 c. grated Parmesan cheese	
2 Tbsp. finely chopped green pepper	

Partially cook bacon in microwave oven or in skillet. Drain on paper towel. Pat ground beef on waxed paper to a 12x7-1/2x1/4" rectangle. Sprinkle lightly with salt and lemon pepper. Top with Parmesan cheese. Combine mushrooms, olives, onion and green pepper. Roll up jelly roll fashion. Starting at small end cut into 1-1/2" slices. Wrap edge of each slice with strip of partially cooked bacon securing with wooden toothpicks. Grill over medium coals 8 minutes, turn and grill 8 minutes more. This recipe can be doubled easily.

Poor Man's Steak

Lily Brookhiser

1-1/2 lb. hamburger	Salt and pepper to taste
1/2 c. cracker crumbs	1 can cream of mushroom soup
1/2 c. water	

Mix well all ingredients except the soup. Spread in 9x13" pan. Cool in refrigerator for 1/2 hour. Cut into serving pieces, roll in flour and fry in butter. Place in baking

(Continued)

Poor Man's Steak (Continued)

dish (9x13" pan). Cover with soup and drippings from the skillet. Bake at 300° for 1-1/2 hours. Serves 4.

Green Pepper Steak

Eula Beach

1 lb. beef chuck or round,
fat trimmed
1/4 c. soy sauce
1 clove garlic
1/2 tsp. ginger
1/4 c. salad oil
1 c. green onion, thinly
sliced

1 c. red or green peppers, cut
into 1" squares
2 stalks celery, thinly sliced
1 Tbsp. cornstarch
1 c. water
2 tomatoes, cut into wedges

Cut beef 1/8" thick, combine soy sauce, garlic, ginger; add beef, toss and set aside while preparing vegetables. Heat oil in large frying pan. Add beef and toss over high heat till browned. Taste meat. If it isn't tender, cover and simmer 30 or 40 minutes over low heat. Turn heat up and add vegetables. Toss until vegetables are tender-crisp. Mix cornstarch with water, add to pan, stir and cook till thickened. Add tomatoes and heat through.

Deviled Swiss Steak

Linda Weisinger

1 (3 lb.) beef round steak,
cut 1" thick
2 tsp. dry mustard
1-1/2 tsp. salt
1/4 tsp. pepper

2 Tbsp. cooking oil
1 (4 oz.) can mushroom stems
and pieces
1 Tbsp. Worcestershire sauce

Trim fat from steak. Cut in half. Mix dry mustard, salt and pepper; sprinkle over meat. Pound seasonings into both sides of meat. In heavy 12" skillet quickly brown meat on both sides in hot oil. Remove excess fat from pan. Drain mushrooms, reserving liquid. Add water to liquid, if necessary, to make 1/2 cup. Add Worcestershire sauce. Pour liquid mixture over meat. Cover; simmer 1-1/4 to 1-1/2 hrs.

(Continued)

Deviled Swiss Steak (Continued)

Add mushrooms; heat through. To serve, pour juices and mushrooms over meat.

Pork Steaks and Corn Dressing

Kathy Houston

3 pork blade steaks (cut 1/2 to 3/4" thick)	1 med. onion, chopped
1 Tbsp. oil	6 c. dry bread cubes
1-1/2 tsp. salt	1 (16 oz.) can cream style corn
1/8 tsp. pepper	1 tsp. sage
	Paprika

Brown steaks on both sides in oil, remove from pan and season with 1 tsp. salt and the pepper. Add onion to pan drippings and lightly brown. Add bread cubes and corn. Sprinkle with sage and 1/2 tsp. salt and mix to combine. Place stuffing in 13x9" roasting pan or baking dish. Place steaks on top of stuffing, cover tightly with foil and bake one hour in 325° F. oven. Sprinkle with paprika. Serves 4.

Baked Pork Chops With Fruit

Wilma Yaley

8 pork chops	1/4 c. brown sugar
1/2 tsp. salt	2 Tbsp. flour
1/2 tsp. sage	1 c. hot water
4 tart apples, cored and sliced	1 Tbsp. vinegar
	1/2 c. raisins

Brown chops in fat; sprinkle with salt and sage. Place in casserole, top with apple rings and sprinkle with brown sugar. Add flour to fat in skillet, stir until brown. Add water and vinegar; cook until thick. Add raisins, pour over chops. Cover, bake at 350° for 1 hour. Yield: 8 servings.

Grilled Stuffed Iowa Chops

Kathy Houston

4 Iowa chops	1/2 c. (2 oz.) grated Swiss
1 jar (2-1/2 oz.) sliced	cheese
mushrooms, drained	1 tsp. dried sage

Cut pockets in pork chops. Season pockets of chops with salt and pepper. Mix mushrooms, cheese and sage in small bowl. Stuff chops with this mixture and close with toothpicks. Cook slowly over coals that have turned gray or on low temperature of a gas grill 15 to 20 minutes on each side. Baste with butter periodically. Serves 4.

Deviled Pork Patties

Mary Weisinger

1 lb. ground pork	2 carrots, shredded
1 egg	2 Tbsp. mustard
2 Tbsp. chili sauce	1/2 tsp. salt
1/4 tsp. pepper	Lettuce and pickles
4 hamburger buns	

Mix ingredients and shape into 4 patties. Grill or broil. Serve on toasted bun with lettuce and pickle.

Pork RouladenSherry Denning
Amarillo, Texas

1-1/2 lb. ground pork	1 onion, chopped
1 lb. sausage	2 eggs
1/8 tsp. caraway seed	3/4 c. bread crumbs
Pepper (no salt)	

Mix. Press half into 9x13" pan. Put a layer of sauerkraut on meat and top with remaining meat. Seal edges. Bake 350° - 45 minutes, 250° - 25 minutes.

Ham Loaf

Lucille Gingrich

2 lb. ground pork	3 slices soaked bread
2 lb. ground boneless ham	1 pt. milk
3 eggs, beaten	Pepper and small dash of
1 pt. tomatoes	salt

Mix all together. Put in 9-1/2x14" pan. Bake at 350° for 1 hour. Serves 10.

Spiced Pork Pot Roast

Linda Dingman

4 or 5 lb. pork roast	1 lg. carrot, sliced
Salt	2 Tbsp. lemon juice
Pepper	1 tsp. whole cloves
Thyme	1/2 tsp. powdered ginger
1 clove garlic	2 Tbsp. soy sauce
1 c. sliced onions	

Rub roast with salt, pepper and thyme. Insert slivers of garlic in slit in meat. Brown in very hot oven for 15 to 30 minutes. Put onion and carrot in crock pot or Dutch oven. Add roast and remaining ingredients, mixed with one cup hot water. Cover and cook on low for 10 hours, or on high for 4 hours, or in 350° oven for 4 to 5 hours. Can add cornstarch or flour to broth to make gravy.

Sauerbraten

Betty Thannert

4 lb. beef roast	1 c. wine vinegar
1 onion, sliced	1 c. water
1 lemon, sliced	1 Tbsp. sugar
1 Tbsp. salt	5 whole cloves
2 bay leaves	1/4 tsp. thyme
1/8 tsp. ginger	4 peppercorns

Place meat in deep bowl. Add remaining ingredients. Cover and marinate in refrigerator for 24 hours or up to 2 weeks. Turn meat 2 to 3 times to season evenly. Remove meat from marinade. Brown in shortening in Dutch oven. Add 1 cup

(Continued)

Sauerbraten (Continued)

marinade. Cover and simmer 3 hours, or till tender. Mix remaining marinade with flour and make gravy.

Tuna Loaf With Creamy Egg Sauce

Lucille Goldie

Tuna Loaf:

1 (13 oz.) can tuna, drained	1 Tbsp. lemon juice
3 c. soft bread crumbs	1/2 tsp. salt
(about 6 slices white bread)	1/4 tsp. pepper
3 eggs	1 (8 oz.) container sour cream
2 Tbsp. minced onion	1 (4 oz.) jar diced pimentos, drained

Creamy Egg Sauce:

2 eggs	1/8 tsp. pepper
2 Tbsp. butter or margarine	1 c. milk
2 Tbsp. all-purpose flour	Parsley leaves for garnish
1/2 tsp. salt	

About 1 hour before serving, prepare tuna loaf. Preheat oven to 350°F. Grease well 8-1/2x4-1/2" loaf pan. In large bowl flake tuna; stir in bread crumbs, eggs, onion, lemon juice, salt, pepper, 1/2 cup sour cream and 2 Tbsp. pimento until blended. (Reserve remaining sour cream and pimento for sauce.) Spoon mixture evenly into loaf pan. Bake 45 minutes or until knife inserted in center comes out clean.

Meanwhile, prepare sauce. Hard cook eggs; shell and cut into wedges. In 2 quart saucepan over medium heat, melt butter or margarine. Stir in flour, salt and pepper until well blended; continue cooking 2 minutes, stirring constantly. Gradually stir in milk and cook until sauce is thickened and smooth, stirring constantly. Gently stir in hard cooked eggs, reserved sour cream and pimento; heat through.

To serve: invert loaf onto warm platter. Spoon sauce over and around loaf; sprinkle with parsley. Makes 8 servings. We use our canned carp for the fish in this and it's delicious.

Beef Paprika

Wilma Yaley

2 Tbsp. salad oil	1 (6 oz.) can tomato paste
1 garlic clove, cut in half	1 tsp. salt
2 lb. beef for stew, cut into 1-1/2" chunks	1 tsp. sugar
4 med. onions, sliced	1/2 tsp. pepper
1 Tbsp. paprika	Rice and peas (below)
1/2 c. water	3/4 c. milk
	2 Tbsp. all-purpose flour

About 2 hours before serving: In 5 quart Dutch oven over medium-high heat, in hot salad oil, cook garlic 1 minute; discard. Add beef for stew and onions; cook until meat is lightly browned and onions are tender, stirring frequently. Stir in paprika; cook 1 minute. Add water, tomato paste, salt, sugar and pepper; over high heat, heat to boiling. Reduce heat to low; cover and simmer 1-1/2 hours or until meat is fork-tender, stirring occasionally.

About 30 minutes before meat is done, prepare Rice and Peas; keep warm.

When meat is done, skim off fat from liquid in Dutch oven. In cup, mix milk and flour until blended. Gradually stir flour mixture into liquid in Dutch oven; cook over medium heat until slightly thickened, stirring. Serve with Rice and Peas. Makes 8 servings.

Rice and Peas: Prepare 1-1/4 cups regular long grain rice as label directs. When done, stir in one 10 oz. pkg. frozen peas, thawed and 1 Tbsp. butter or margarine; heat through.

Bar-B-Que Beef Cups

Kathy Blanchard

3/4 lb. ground beef	10 refrigerator rolls
1/2 c. barbecue sauce	1/2 c. shredded mozzarella cheese
1 Tbsp. minced onion (instant)	

Brown meat and salt and pepper to taste. Drain, then add sauce and onion. Place biscuits in ungreased muffin tins,

(Continued)

Bar-B-Que Beef Cups (Continued)

pressing dough up sides to the edge of cup. Spoon in meat. Bake 10 to 15 minutes at 400°, then top with cheese, return to oven till cheese melts. Serves 3 or 4.

Slow Cooker Cabbage Roll Ups

Willy Stefonek

12 lg. cabbage leaves	1 lb. lean ground beef
1 beaten egg	1 c. cooked rice
1/4 c. milk	1 (8 oz.) can tomato sauce
1/4 c. finely chopped onion	1 Tbsp. brown sugar
1 tsp. salt	1 Tbsp. lemon juice
1/4 tsp. pepper	1 tsp. Worcestershire sauce

Immerse cabbage leaves in large kettle of boiling water for about 3 minutes or until limp; drain. Combine egg, milk, onion, salt, pepper, beef and cooked rice. Place about 1/4 cup meat mixture in center of each leaf; fold in sides and roll ends over meat. Place in slow cooker. Combine tomato sauce with brown sugar, lemon juice and Worcestershire sauce. Pour over cabbage rolls. Cover and cook on low 7 to 9 hours. Makes 6 servings.

Stuffed CabbageKim Bengtson
Coralville, Iowa

1 sm. head cabbage	1/3 c. sugar
1 lb. hamburger	1/3 c. vinegar
1 can tomato sauce	

Boil cabbage until leaves separate. Mix hamburger and sauce. Season with salt and pepper. Roll in cabbage leaves. Mix sugar and vinegar. Pour over cabbage. Bake 375° 1 hour.

Calico Baked Beans

Debbie Brayton-Thomsen

1 lb. hamburger	1/2 c. brown sugar
1 onion, chopped	2 tsp. vinegar
1/2 lb. bacon	1 can pork and beans
1/2 c. catsup	1 can kidney beans, drained
1 tsp. salt	1 can butter beans, do not
1 tsp. prepared mustard	drain

Brown hamburger; add onion. Cut up bacon and brown. Mix all ingredients together. Bake at 350° for 40 minutes.

Coffee Can Casserole

Sheila Turpin

1 lb. ground beef	2 sm. onions
4 sm. potatoes	Salt
4 sm. carrots	Pepper

(3 lb. coffee can) Peel potatoes and carrots with vegetable peeler. Grate potatoes, or cut into thin slices. Remove skins from onions and cut into thin slices. Starting with ground beef, make four layers: ground beef, onions, potatoes, carrots. Sprinkle each layer with salt and pepper very lightly. Cover with aluminum foil and set in or on campfire. Depending on heat of the fire, cook 30 to 60 minutes. Serves 4.

Company Casserole

Darlene Bengtson

1-1/2 lb. browned hamburger	1 c. chopped celery
Salt and pepper to taste	1 can cream of mushroom soup
1 c. chopped onion	1 can cream of chicken soup
1 c. white rice	1 Tbsp. soy sauce
1 c. water	Chow mein noodles

Mix well. Top with chow mein noodles. Bake 350° 45 minutes.

Crunchy Cheeseroni Casserole

Jocelyn Cole

2 c. uncooked macaroni	1 med. green pepper
1 lb. hamburger	1/2 c. pimento
1 can tomato soup	2 c. cubed Colby cheese
1 can cream of mushroom soup	1 can Durkee French fried onions

Cook macaroni according to directions; drain. Brown ground beef, drain. Add soups, green pepper, pimento and cooked macaroni; pour half of mixture into greased 2 quart casserole. Sprinkle half the cheese and onions. Top with remaining macaroni mixture and cheese. Bake at 350° for 25 minutes. Sprinkle with remaining onions and bake 5 minutes longer.

Lasagna

Kelley Wingate

1/4 c. oleo	2 lb. hamburger
1/2 box lasagna noodles	2 lg. cans tomato paste
3/4 c. grated cheese	1 tsp. garlic powder
1 lb. cottage cheese	1/2 tsp. salt
1 egg	Pepper and basil to taste
1 onion, chopped	

Saute onion in oleo. Brown hamburger. Drain. Add tomato sauce and seasonings. Simmer 30 minutes. Mix egg and cottage cheese. Blend in grated cheese. Cook noodles according to package directions. Layer meat, noodles and cheeses in greased casserole. Bake 350° 45 minutes.

Lasagna

Kay Mayer

1 lg. box lasagna noodles	3 lb. hamburger
3 tsp. salt	2 Tbsp. chopped onions
1 Tbsp. vegetable oil	1/2 tsp. oregano
1 lg. carton cream style cottage cheese	4 (8 oz.) cans tomato sauce
2 eggs, (3 if small)	1 lb. mozzarella cheese
1/2 c. parsley flakes	1/4 c. grated Parmesan cheese

(Continued)

Lasagna (Continued)

I. Cook lasagna noodles with salt and vegetable oil, following label directions. Drain and rinse them off with cold water.

II. Mix cottage cheese, eggs and parsley flakes in a small bowl till well blended.

III. Fry hamburger, crumpled in small pieces. Drain off grease and add onion, oregano and 2-1/2 cans tomato sauce.

IV. Grease bottoms of two 9x13" glass baking dishes. Make three layers of all the ingredients in the following order: noodles, cottage cheese, meat, mozzarella cheese and Parmesan. Pour remaining tomato sauce on top. Bake at 350° for 45 minutes.

Manicotti

Kathy Mahoney

1 pkg. manicotti noodles
1 lb. ground beef
1 onion, chopped
Salt and pepper

1 jar spaghetti sauce
1 lb. cottage cheese
6 to 8 slices bread, cubed
2 eggs

Cook noodles (not completely done) and drain. Fry hamburger and onion; season with salt and pepper. Place hamburger and onion in 9x13" cake pan and add spaghetti sauce. Just spoon sauce on top. Mix cottage cheese, eggs and bread and stuff noodles. Place noodles on top of hamburger and sauce. It's easier if you slit the noodle to stuff it with cheese mixture. Bake covered for 30 minutes at 350°, then uncovered for 15 minutes.

Noodle Casserole

Cindy Super

1 lb. hamburger or sausage
1 bag egg noodles
1/2 c. celery
1 chopped onion

1 chopped green pepper
1 can mushrooms
2 cans cream of mushroom soup
1 jar pimentos

(Continued)

Noodle Casserole (Continued)

Brown the meat. Add the onions, celery and green pepper. Cook slowly. Add the pimento and cook for 5 minutes. Mix cooked noodles, soup and mushrooms with the meat mixture in a casserole dish. Top with cracker crumbs, if desired. Bake until browned.

One Dish Meal

Lucille Gingrich

2 lg. potatoes, diced into a greased casserole. Add over potatoes: 2 raw carrots (sliced), 1 sm. onion (diced) and 1/2 cup rice (uncooked). Place 3/4 lb. ground beef over this. Add 1 tsp. salt and 1/2 tsp. pepper and 1-1/2 cups tomato juice. Bake 1-1/2 hours at 350°. Serves 6.

Quickie Italian Supper

Kelley Wingate

1 lb. hamburger	1 c. cottage cheese
2 pkg. spaghetti sauce	4 oz. shredded mozzarella cheese
3-1/2 c. water	Corkscrew type macaroni
12 oz. can tomato paste	

Brown hamburger. Drain. Add spaghetti sauce, water and tomato paste. Simmer 10 minutes. Add cheeses. Heat until melted. Serve over cooked, drained corkscrew macaroni.

Thymely Beef and Rice Roulades

Lucille Gingrich

2 to 2-1/2 lb. beef round steak, 1/2" thick	1/2 c. grated carrot
3 Tbsp. flour	1 can (10-1/2 oz.) condensed cream of mushroom soup
1/2 tsp. salt	1/4 c. chopped onion
1/8 tsp. pepper	1 Tbsp. parsley flakes
1-1/2 c. cooked rice	1/2 tsp. thyme

Cut steak into 5 or 6 serving size pieces. Combine flour, salt and pepper. Dredge meat and pound to 1/4" thickness.
(Continued)

Thymely Beef and Rice Roulades (Continued)

Combine rice, carrot, onion, parsley, thyme and 3 Tbsp. soup, reserving remaining soup. Place stuffing (1/3 c.) on each piece of steak, roll each to enclose stuffing and secure with toothpick. Place in a 12x8" baking dish and pour remaining soup over them. Cover tightly and bake 325° for 1 hour 45 minutes. Uncover and bake 15 minutes more. Put on platter and remove toothpicks. Stir sauce and serve with roulades.

Hamburger-Sauerkraut Casserole

Darlene Bengtson
Lucille Houston

1 lb. hamburger	1 can cream of celery soup
1 onion, chopped	1 sm. can sauerkraut
1 can cream of mushroom soup	1 handful dry noodles

Cook hamburger and onion. Place half hamburger in casserole dish. Add sauerkraut. Top with other half hamburger, noodles and soups. Bake 30 minutes at 350°. Cover with grated cheese. Bake 15 minutes more. (Do not add salt and pepper to the hamburger.)

Beef Zucchini Special

Linda Roxberg

1 lb. ground beef	1 (3 oz.) pkg. cream cheese
1 Tbsp. onion, chopped	1/2 c. milk
4 c. zucchini, sliced thin	1/2 Tbsp. oregano
1/2 c. dry bread crumbs	1/2 Tbsp. salt
1/4 c. Parmesan cheese	2 eggs, beaten

Brown beef and onion. Cook zucchini until tender and drain. Combine beef, zucchini and all other ingredients except eggs. Fold in eggs and put into a 10x6x1-1/2" greased baking dish. Bake 325° for 25 to 30 minutes. Makes 4 to 6 servings. Also can be put in microwave.

Chicken Breast Casserole

Lois Roxberg

Debone breasts and cut in halves. Roll each half. Lay each one on a slice of dried beef in casserole. Mix 1 can of mushroom soup and either 8 oz. cream cheese or 1 cup sour cream. Pour this mixture over the chicken. Cover tightly with foil. Bake 2 hours at 350°. Serve over rice.

Chicken Casserole

Lucille Gingrich

2 c. chicken, cooked
1 can mushroom soup
1 can celery soup
1 pt. milk

1 pkg. macaroni, uncooked
1/2 lb. Velveeta cheese, cut
fine
3 eggs, hard boiled

Put all ingredients in a casserole and leave overnight in refrigerator. Cook the next morning at 350° for 1-1/2 hours. Serves 8.

Chicken Casserole

Janet Morton

8 slices of bread
2 c. diced cooked chicken
1/4 c. chopped onion
1/2 c. chopped celery
1/2 c. mayonnaise
1/2 tsp. salt

1/8 tsp. pepper
2 eggs
1-1/2 c. milk
1 can condensed cream of
chicken soup
1/4 lb. (1 c.) shredded
American process cheese

Cube 2 slices of bread; place in a greased 11x7" baking dish. Combine chicken, onion, celery, mayonnaise, salt and pepper in a bowl; spoon over cubed bread. Top with remaining bread slices. Beat eggs lightly with milk; pour over chicken and bread. Cover; refrigerate 4 hours or overnight. Spoon soup evenly over bread; sprinkle with cheese; cover. Bake in a slow oven (325°) for 1 hour. Let stand, covered, for 5 minutes before serving. 8 servings.

6 Layer Chicken Dish

Lily Brookhiser

9 slices bread (remove crusts)	4 eggs, beaten and combined with:
5 c. cooked cubed chicken	2 c. milk
9 slices cheese (American or Swiss, or both)	1 (10-1/2 oz.) can cream of chicken soup

In a greased 9x13" pan, place ingredients in layers, as listed. Cover with foil and refrigerate 24 hours. Bake 350° for 50 minutes. During last 15 minutes, cover with bread crumbs made with crusts from the bread slices. Serves 12.

Chicken Divan

Becky Schroeder-Rump

2 c. boned, cubed chicken (4 cans) or turkey	3/4 c. mayonnaise
2 c. celery, chopped	1/2 can cream of chicken soup
1/2 c. slivered almonds or cashews	1/2 tsp. salt
1 pkg. frozen chopped broccoli and/or 1 can artichokes, drained (cook broccoli slightly)	1-1/2 tsp. onion salt
	4 Tbsp. lemon juice

Combine above and turn into ungreased casserole dish. Sprinkle 1/2 to 1 cup sharp grated cheese and 2 slices of bread (crumbled) over the top. Bake for 25 to 30 minutes at 425°. Bread will brown and be crunchy. You could also add water chestnuts.

Chicken Eden Isle

Carole Mitchell

6 to 8 chicken breasts	2 cans cream of chicken soup
6 to 8 bacon slices	1-1/2 c. sour cream
1 jar (or 2 pkg.) dried beef	Pepper to taste
4 oz. cream cheese	

Cover bottom of 9x13" Pyrex dish with dried beef. Wrap
(Continued)

Chicken Eden Isle (Continued)

chicken with bacon. Place chicken over dried beef and add pepper. NO SALT! Combine soup, cream cheese and sour cream. Pour over chicken. Bake at 325° for 2 hours. Serve over rice. An easy elegant meal.

Chicken Parmigiana

Miriam Hasenclever

1/2 c. chopped onion	1/2 c. dry bread crumbs
1 clove garlic, crushed	1 lb. boned chicken breasts,
3 Tbsp. oil	pounded
2 c. tomato sauce	1 beaten egg
1 tsp. oregano	1/4 c. shortening
1/4 tsp. pepper	8 oz. sliced mozzarella cheese
1/2 c. Parmesan cheese	

Saute onion and garlic until golden brown. Stir in tomato sauce, water, oregano, pepper and parsley. Cover and simmer ten minutes. Mix Parmesan cheese and bread crumbs. Dip chicken breasts in egg and coat with mixture. Saute chicken until golden. Turn only once. Pour half sauce into low baking dish. Add veal and top with mozzarella cheese. Add remaining sauce. Top with Parmesan cheese. Bake at 350° for 25 minutes.

Grilled "Pickled" Chicken

Kathryn Yaley

4 broiler-fryer chicken quarters	1/4 c. Worcestershire sauce
1 stick margarine (1/4 lb.)	1 pod hot pickled pepper
1 c. garlic flavored wine vinegar	1 tsp. dry mustard
1 Tbsp. sugar	1 sm. onion, minced
	1 tsp. salt

Wash and pat dry broiler-fryer chicken parts. Melt margarine and add remaining ingredients. Bring to boil. Pour into a blender and blend until smooth. Marinate quarters in sauce for about 4 hours. Prepare grill and coals. When coals are glowing, brown quarters on grill, 12 minutes per

(Continued)

Grilled "Pickled" Chicken (Continued)

side. Then start brushing on additional sauce until chicken is done. Total cooking time 1 to 1-1/4 hours. Brush and turn often.

Crab Casserole

Sandy Volz

In a greased 9x13" pan, place 1 large can drained Chinese vegetables, 1/2 cup chopped onion, 1 can drained, sliced mushrooms, 1 small box chopped broccoli (cooked), 1 can water chestnuts. Place two cans drained crabmeat, shrimp or tuna on top. Cover with sauce:

1 can cream of mushroom soup	1 Tbsp. Worcestershire sauce
6 oz. Velveeta cheese	1 tsp. lemon juice
	Sm. amount of milk

Cook till cheese melts. Bake 350° about 1/2 hour. Last 10 minutes place refrigerator biscuits on top and bake 400°.

F.A.D. (Fast and Different)

Kathy Lant

1 pkg. hot dogs, sliced	2 cans tomatoes and green chilies
1 lg. onion, chopped	
Chili powder	2 cans pork and beans
	Bacon drippings

Fry hot dogs in bacon drippings. Add onions and cook till tender. Add rest of ingredients and simmer. Can be served on hot dog buns. Serves 6 to 8.

Chili Roni

Marion Denning

3 eggs	2 (4 oz.) cans chopped green chili peppers
1 c. Bisquick	1 lb. shredded cheese
3 c. milk	(cheddar or longhorn)

(Continued)

Chili Roni (Continued)

Beat eggs. Add milk, then Bisquick. Put chopped peppers in bottom of buttered Pyrex dish. Pour batter over peppers. Top with cheese. Bake low (350°) for 45 minutes. Don't overbake. Have used just 1 can peppers - was o.k.

Yvonne's Enchiladas

Yvonne Jackson

Brown:

1-1/2 lb. hamburger
1 chopped onion

Salt and pepper to taste

Drain. In a bowl, mix:

8 oz. tomato sauce
1 pkg. French's enchilada
mix

1-3/4 c. water

Add 1/3 of sauce mixture to hamburger. Then add 1 can of canned potatoes, diced, and 1/2 can peas, drained. Stir in 5 or 6 slices Velveeta cheese. Heat just till cheese melts. Place about 1/4 cup of meat mixture in middle of flour tortilla and roll up. (I use large flour tortillas.) Put rolled up enchiladas in 9x13" pan seam side down and side by side. Will take 2 pans. Top with cheese and remaining sauce mix. Bake in 350° oven till cheese is melted and bubbly. Makes 12 large enchiladas.

Mexican Meat Cups

Kathy Lant

1 pkg. (10) refrigerator
biscuits
1 lb. ground beef
1 (15-1/2 oz.) can chili
beans

1 (15-1/4 oz.) can Mexican
style sandwich sauce
1/4 c. water
1 c. shredded cheddar cheese
Shredded lettuce
Chopped tomato

Roll out or pat each biscuit to 3-1/2 to 4" circle; fit over backs of well greased muffin pans. Bake 400° 8 or 9 min.

(Continued)

Mexican Meat Cups (Continued)

Brown meat, drain off fat. Stir in beans, sandwich sauce and water, heat to boiling. Cool till thickened. With metal spatula, remove biscuits from pans. Fill each biscuit with meat sauce. Top with cheese, lettuce and tomatoes. Makes 10 meat filled cups.

Polish Pizza Pie

Yevonne Helling

4 Polish sausages, sliced	1 can tomato soup
1 lb. hamburger, stir-fried and drained	1 (10 oz.) can tomato paste
1/2 lb. egg noodles, cooked according to pkg. directions, drained	1 sm. onion, diced
1 can cream of mushroom soup	4 tsp. sugar
	3/4 tsp. oregano
	1/2 lb. mozzarella cheese
	2 oz. Parmesan cheese

Stir together, except Parmesan. Put in large roaster. Sprinkle Parmesan on top. Bake at 350° for one hour. Serves 6 to 8.

Impossible Taco Pie

Irene Hoskins

1 lb. ground beef	1-1/4 c. milk
1/2 c. chopped onion	3/4 c. Bisquick baking mix
1 envelope taco seasoning mix	3 eggs
1 can (4 oz.) chopped green chilies, drained	2 tomatoes, sliced
	1 c. shredded cheddar cheese

Heat oven to 400°. Grease pie plate 10x1-1/2". Cook and stir beef and onion till brown; drain. Stir in taco mix. Spread in pie pan, top with chilies. Beat milk, baking mix and eggs until smooth. 15 seconds in blender or 1 minute with mixer. Pour into pie plate. Bake 25 minutes, top with tomatoes and cheese. Bake 8 to 10 minutes more. Cool 5 minutes. Top with sour cream, tomatoes, lettuce and cheese, if desired. 6 to 8 servings.

Taco Pizza

Anita Woodroffe

Pizza crust	2/3 c. milk
2 c. flour	4 tsp. baking powder
1/2 tsp. salt	1/2 c. shortening

Mix together flour, baking powder, salt. Cut in shortening. Add milk and mix. Spread dough on a greased pizza pan and form a raised edge.

Pizza Topping:

1/2 lb. ground beef	2 tomatoes
1 can refried beans	1/2 head lettuce
1 pkg. taco seasoning mix	8 oz. American cheese
	Frito chips (1g. bag)

Brown ground beef; drain, add refried beans and taco seasoning. Spread mixture on top of pizza crust. Sprinkle on cheese. Bake for 10 minutes or until light brown at 375°. Sprinkle on chopped lettuce and Frito chips. Lay sliced tomatoes decoratively on top.

Taco Casserole

Debbie Brayton-Thomsen

1-1/2 lb. hamburger	2 tomatoes
1 lb. cheddar cheese	1 can enchilada sauce
1 head lettuce	1 pkg. Doritos

Brown hamburger; drain and add sauce. Crumble Doritos and place them and hamburger in layers in casserole dish. Bake at 225° for 1/2 hour. When ready to serve, top the casserole with shredded cheese, chopped lettuce and sliced tomatoes.

Mom's Taco Casserole

Melanie Morton

1 to 1-1/2 lb. ground beef	1 med. onion, diced
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Brown the above in skillet and drain off any fat.

Add:

1/2 pkg. Ortego taco seasoning	1 can (8 oz.) tomato sauce
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(Continued)

Mom's Taco Casserole (Continued)

1 can (10 oz.) Old El Paso
tomatoes and green chilies

Simmer 10 minutes.

Place a layer of corn tortillas in bottom of oblong baking dish. Pour in half of meat mixture to cover. Add 1 can (16 oz.) chili beans over meat. Make another layer of tortillas, remaining meat and finally a layer of 2 cups grated cheddar cheese. Bake at 350° for 20 minutes or until bubbly overall. Remove from oven and cover with a deep layer of lettuce and chopped tomatoes. Pass the taco sauce and diced onion, if desired. Serves 6 to 8.

Tortillas (Soft Shell Tacos)

Pat Ealy

2 c. flour
1 tsp. salt
1 tsp. (heaping) baking
powder

1 Tbsp. oil (or bacon grease
will add flavor)
1/2 to 3/4 c. water

Mix dry ingredients, cut in the oil. Slowly add water. Mixture will be like bread dough. Knead for 1 minute. Pinch off dough into balls, approx. 1 dozen. Let dough rest 10 minutes. Roll out each ball of dough (like pie crust).

For making enchiladas - cook tortilla in dry skillet till slightly brown.

For making soft shell tacos: Brown hamburger and onion in skillet. Drain and cool. Hamburger MUST cool so tortilla shell won't become sticky. Roll out each ball of dough (about 6" circle). Fill with heaping tablespoon of cooked hamburger mixture. Fold tortilla in half, pinch edge together. Deep fat fry until golden brown. Pull open, fill with cheese, lettuce, tomato and favorite taco sauce.

Baked Pork Chops and Macaroni Creole Sandy Yaley Volz

4 thin shoulder pork chops	1/2 tsp. dried thyme leaves
1 Tbsp. salad oil	1 bay leaf, crushed
1 c. sliced onion	Salt and pepper
1 clove garlic, crushed	2 c. elbow macaroni
1 lb. whole tomatoes, un- drained	

Wipe chops with damp paper towel, trim fat. Place on rack in broiler pan; broil on both sides until browned. In hot oil in large skillet saute onion and garlic, stirring occasionally, until tender, about 5 minutes. Add tomatoes, thyme, bay leaf, 3/4 tsp. salt, 1/8 tsp. pepper and mix well.

Meanwhile, bring 3 qt. water with 1 tsp. salt to boiling. Add macaroni, boil 10 minutes or until tender. Drain. Pre-heat oven to 350°. Add macaroni to tomato mixture, mix well. Arrange chops on top. Bake covered 40 minutes or until chops are tender.

Easy Pork Chop Dinner

Jean Todd

4 pork chops	1 (4 oz.) can drained mushrooms
Dash salt	
Dash pepper	1/2 tsp. dried dill weed (or seeds)
2/3 c. uncooked rice	
1 (10 oz.) pkg. frozen peas	1-1/2 c. cooked sauce (prepared from mix - see recipe pg. 120)
1 c. milk or water	

Brown chops lightly on both sides in small amount of fat trimmed from chops. Season chops with salt and pepper. Combine uncooked rice, peas, mushrooms, dill weed, sauce and milk or water in a 2 quart shallow baking dish. Add browned chops. Cover tightly with lid or foil. Bake at 325° for 45 minutes. Remove cover and bake 15 minutes more.

Casserole Sauce Mix

Jean Todd

2 c. instant nonfat dry
milk crystals
3/4 c. cornstarch
1/4 c. instant chicken
bouillon

2 Tbsp. dried onion flakes
1/2 tsp. pepper
1 tsp. basil
1 tsp. thyme (opt.)

Combine all ingredients and mix well. Store in an airtight container. (I use a 3 oz. instant tea jar.) The recipe makes 3 cups mix, or the equivalent of 9 (10-1/2 oz.) cans of condensed cream soup. To make 1-1/2 cups sauce: Combine 1/3 cup mixture and 1-1/4 cups water in saucepan. Stir over low heat until thick. Add 1 Tbsp. oleo while sauce is warm, if desired. You can also add chopped mushrooms, cooked celery or dried herbs. If you leave the oleo out, 1-1/2 cups sauce has about 93 calories. 1 can of mushroom soup has 331 calories.

Ham Brunch

Wanda Siegrist

6 to 7 slices of bread,
cubed
1/2 lb. ham, cubed
1/2 lb. cheddar cheese,
grated

2 c. milk
1/2 tsp. dry mustard
1 stick butter
4 eggs

Put 5 slices of the cubed bread on greased bottom of a large flat casserole pan, then put cheese and ham on top of the above. Then place the other cubed bread on top of that. Mix the eggs, milk and mustard together and pour on top of the above ingredients in pan. Melt the butter and pour over the above ingredients. Refrigerate overnight. Bake for 1 hour at 300°. Serves 8.

Ham and Egg Casserole

Kathryn Yaley

14 slices of white bread, buttered on both sides and cut in small cubes.

Combine with:

3 c. diced cooked ham	1 tsp. salt
2 c. shredded cheddar cheese	1/2 tsp. pepper

Beat 6 eggs foamy. Stir in 3 cups milk. Add to ham mixture. Stir well. Pour into greased 13x9x2" pan. Cover and refrigerate overnight. Bake 350° 1 hour. Serve immediately.

Polish StewAudrey Wubbena
Coralville, Iowa

1 can cream of celery soup	1-1/2 lb. Polish sausage
1/3 c. brown sugar	4 diced, peeled potatoes
24 oz. drained sauerkraut	1 c. sliced onions

Cook 8 hours on high heat in Crock Pot.

Ozark Scrapple

Lucille Goldie

1 lb. ground roast pork or cooked pork sausage	1/2 tsp. sage
1 lb. cornmeal	2 tsp. salt
Ham or bacon drippings	1 tsp. black pepper

Make cornmeal according to directions on box. Add the cooked pork or sausage, season with some ham, sausage or bacon drippings; add sage, salt and black pepper. Mix well. Mold in small bread pans. Cool overnight, then fry flour coated slices in fat and serve with syrup or molasses.

Surprise Casserole

Sandra Lozano

1 head cabbage, cut in
eighths or lg. wedges
1 lb. bacon, fried and
chopped

1 (12 oz.) can fried rice
1/4 c. soy sauce
1/4 c. water
2 Tbsp. bacon grease

Combine all ingredients in large pan. Simmer until cabbage is tender, about 10 to 15 minutes. Note: This is a very flexible recipe; all ingredients can be varied to taste. Serves 6 to 8 people.

Quiche

Debbie Brayton-Thomsen

1 unbaked pie crust
8 oz. chopped ham
4 oz. cheddar cheese,
shredded

3 eggs
1/2 c. milk
1/4 tsp. mustard (for zip)

Preheat oven at 400°. Combine cheese, milk, ham, egg and mustard in a bowl. Pour into a pie shell and bake for 1 hour. Other ingredients can be added. This can be made ahead and put in the freezer.

Bacon Quiche

Pat Ealy

Bake 1 frozen deep pie crust or 1 homemade pie crust in 400° oven 5 minutes. Fry 1/2 lb. bacon until crisp, then crumble. Saute 1 cup onion in butter. Beat 3 eggs with mixer. Add 1/2 pint whipping cream and salt and pepper. Add 1/2 cup grated Swiss cheese and bacon and onion from above. Pour into pie crust. Dot with butter. Bake 375° 25 minutes or until knife comes out clean.

Breakfast Casserole

Gayla Young

1 lb. sausage, brown and
drain (use medium or mild
sausage)
6 eggs

6 slices bread, crumbled
1 tsp. salt
1 tsp. dry mustard
1 c. sharp cheese, shredded

(Continued)

Breakfast Casserole (Continued)

1 c. cheddar cheese, shredded 2 c. milk

Beat eggs slightly. Add other ingredients and make sure bread is soaked. Pour into ungreased 6x10" casserole and refrigerate overnight or at least 6 hours. Bake 50 to 60 minutes at 350° or until eggs are just set. Do not overbake. Serves 6.

Crustless Bacon Quiche

Linda Roxberg

8 strips bacon	1/2 c. melted butter
3 eggs	Dash of pepper
1-1/2 c. milk	1 c. shredded cheddar cheese
1/2 c. Bisquick	1/2 to 3/4 c. chopped cooked broccoli (opt.)

Dice and fry bacon till crisp and drain on paper towels. Combine eggs, milk, Bisquick, butter and pepper in blender for 15 to 20 seconds. Pour mixture into greased 9" glass pie plate. Sprinkle with bacon and cheese and broccoli (opt.). Gently press them below the surface, using the back of a spoon. Bake at 350° for 30 minutes, or until knife inserted halfway between center and edge comes out clean. Let stand 10 minutes before serving. Makes 6 servings.

Crustless Quiche

Debbie Brayton-Thomsen

4 slices crumbled, cooked bacon (or Bacos)	1/8 tsp. salt
3 eggs	Dash of pepper
1/3 c. oil	1/2 c. Bisquick
1-1/2 c. milk	2 c. (3/4 lb.) Swiss cheese, grated
Parsley	1 chopped onion

Beat together eggs, Bisquick, oil, milk, salt and pepper. Pour into 10" quiche pan. Sprinkle cheese, bacon and onion over top and press down gently. Sprinkle parsley. Bake
(Continued)

Crustless Quiche (Continued)

350° for 35 minutes. Let stand at room temperature for 5 minutes.

Other ingredients - optional:

asparagus	ham
broccoli	spinach
mushrooms	water chestnuts
green pepper	Canadian bacon
chicken	cheddar cheese
sausage	

Tuna Quiche

Patty Holland

1 deep dish pie shell	1 c. evaporated milk
6-1/2 oz. can tunafish, drained	1 Tbsp. lemon juice
1-1/2 c. Swiss cheese, grated	1 tsp. chives
1/2 c. onion, finely chopped	3/4 tsp. garlic salt
2 eggs, beaten	1/2 tsp. salt
	1/8 tsp. pepper

Bake crust. Distribute tuna over bottom of crust. Sprinkle cheese and onion over tuna. Beat together eggs, milk, lemon juice and seasonings. Pour over tuna mixture. Bake on cookie sheet 15 minutes at 450°. Reduce heat to 350° and bake 12 to 15 minutes or until top is golden. Serves 6. (Can substitute 4-1/2 oz. can shrimp.)

Bacon 'n Eggs Crescent Sandwich

Linda Roxberg

8 oz. can crescent dinner rolls	1/2 tsp. instant minced onion
4 slices of cheese	2 Tbsp. diced pimento (opt.)
1/2 lb. bacon or sausage, fried, drained and crumbled	2 eggs
	1/2 c. milk
	1/2 c. cooked, chopped broccoli (opt.)

Heat oven to 375°. Separate dough into four rectangles.
(Continued)

Bacon 'n Eggs Crescent Sandwich (Continued)

Place 2 rectangles in ungreased 8" or 9" square pan. Press over bottom and a little up the side. Place cheese slices over dough. Sprinkle with bacon or sausage, onions and pimento or broccoli. Beat eggs and milk; pour over other ingredients. Separate remaining dough into triangles and arrange over mixture; do not seal. Bake at 375° for 30 to 35 minutes or until filling is set. May want to cover with foil if top is getting too brown. Makes 4 servings.

Polish Sausage Sandwich Bundle

Linda Dingman

1-1/2 to 1-3/4 c. flour	1/2 c. salad dressing or mayonnaise
1 pkg. yeast	2 Tbsp. chopped green pepper
1 c. water (110°)	2 Tbsp. chopped pimento
2 tsp. caraway seeds	1 Tbsp. sliced green onion
1/4 c. brown sugar	1 Tbsp. chili sauce
1-1/2 tsp. cooking oil	6 Polish sausages
1/2 tsp. salt	1/2 c. shredded Swiss or American cheese
1-1/4 c. rye flour	Milk
1 (8 oz.) can sauerkraut, snipped and drained	

Combine 1-1/4 cups of the flour, yeast and caraway seed. Blend together water, brown sugar, oil and salt. Add to flour mixture. Beat at low speed of mixer for 1/2 minute, scraping bowl. Beat 3 minutes at high speed. Stir in rye flour and as much of remaining 1/2 cup flour as you can, using a spoon. Knead to make moderately stiff dough (5 min.). Place in greased bowl and turn. Cover; let rise to double, about 1 hour. Punch down. Divide and shape 6 balls. Cover; let rest 5 to 10 minutes. Combine mayonnaise, green pepper, pimento, onion and chili sauce. Roll balls to 6x8" rectangle. Put sausage in middle and some of mayonnaise, sauerkraut and cheese. Fold to make packet. Place seam side down on ungreased baking sheet. Cover; let rise about 30 minutes. Brush tops with milk. Bake at 425° for 10 minutes or until golden brown.

Fettuccini Alfredo

Becky Schroeder-Rump

(If you like garlic and pasta, you'll love this.)

1 pkg. linguini noodles or spaghetti	1 c. softened butter
1 c. grated Parmesan (best if fresh), or Romano cheese	1 garlic clove, cut in half
	Pepper to taste
	Dash of salt

Prepare Fettuccini according to package directions. Do not overcook; best if pasta is firm. Drain and rinse with hot water. Rub large bowl with garlic clove. Discard clove. Place hot fettuccini in bowl. Add butter, cheese and pepper. Mix until butter is absorbed. Makes 4 to 6 servings. Has a very mild Northern Italian garlic taste.

Sopa De Fideo

Marilyn Fincher

2 Tbsp. shortening	1/2 c. chopped green pepper
1 pkg. vermicelli noodles, broken in small pieces	1 can whole corn (1-1/2 c.)
1 lb. ground beef, cooked	1 tsp. chili powder or to taste
Salt and pepper to taste	1 (#2-1/2 can) tomatoes (I use tomato juice)
3 garlic cloves, minced	1 c. water
2 c. chopped onion	1 (8 oz.) pkg. American cheese slices
2 c. chopped celery	

Preheat electric skillet to 300°. Melt shortening. Saute vermicelli till browned, stirring occasionally. Add beef and corn, then rest of ingredients. Stir gently and set control to 220°; simmer covered for 25 minutes. Place cheese on top of mixture and cover till cheese melts.

Herbed Spaghetti

Patty Holland

1 (8 oz.) pkg. spaghetti	2 tsp. basil
2 Tbsp. olive or salad oil	1/2 tsp. salt
1 sm. garlic clove, minced	1 c. (4 oz.) mozzarella cheese
3 med. tomatoes, diced	1/4 c. Parmesan cheese

(Continued)

Herbed Spaghetti (Continued)

Cook spaghetti. Cook garlic in oil over medium heat. Stir in tomatoes, basil and salt. Heat through. Drain spaghetti. Toss with tomato mixture, mozzarella cheese and Parmesan. Serve immediately.

Bread Stuffing

Elda Woodroffe

1/2 c. butter or margarine	1/2 tsp. salt
3/4 c. chopped onion	1/8 tsp. pepper
3/4 c. finely chopped celery	8 c. dry bread cubes
1 tsp. sage or poultry seasoning	3/4 to 1 c. chicken broth or water

Heat butter in saucepan and cook onion and celery just until tender, but not brown. Remove from heat and add sage, salt and pepper. Place bread cubes in a large bowl and add vegetable mixture. Drizzle with enough broth to moisten, tossing gently. Makes enough for a 10 lb. turkey. Cooked giblets may be added.

Wild Rice Dressing

Pat Ealy

1 box Uncle Ben's wild rice
(cook as directed)

Saute and add:

1/2 c. celery	1/4 c. margarine
1/2 c. onion	

Add:

1 can drained mushrooms	1 can cream of mushroom soup
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Bake 25 minutes at 350°

Recipes from friends:

MICROWAVE



MICROWAVE

Chinese Beef With Vegetables

Bonnie Stein

Total Cooking Time: 11 minutes

Serves 4

2 qt. glass casserole dish

1 lb. beef flank steak	1 can (10-3/4 oz.) condensed cream of mushroom soup
1 Tbsp. Teriyaki marinade	1/4 c. sliced onion
1 can (16 oz.) Chinese vege- tables, drained	Dash salt and pepper
	Hot Oriental noodles (Ramen noodles)

Cut flank steak diagonally across grain into thin slices. Cut slices into 3" lengths. Place meat and marinade in glass casserole dish. Cook on ROAST (7) for 6 minutes, stirring twice. Combine vegetables, soup, onion, salt and pepper in bowl. Stir into meat. Cover; cook on ROAST (7) for 5 minutes, stirring once. Serve over noodles prepared according to package instructions.

Hale 'n Hearty Beef Casserole

Kay Gingrich

1 lb. ground chuck beef	1/2 c. dry precooked rice
1 Tbsp. instant minced onions	1/2 tsp. salt
1 can tomato soup	1/8 tsp. pepper
1-1/2 c. cooked mixed vege- tables	1/4 tsp. basil
	1/2 c. shredded cheddar cheese

Break meat into small chunks in a 2 qt. casserole. Add remaining ingredients except cheese and blend well. Cover. Cook in Microwave 12 to 14 minutes, stirring well half way through. Remove cover. Sprinkle cheese over top and cook uncovered 1 to 2 minutes or until cheese melts. Garnish with green pepper rings. Note: If mixed vegetables are frozen, you need not cook first, but may have to add time on cooking.

Pizza Beef Casserole

1 lb. ground beef
 1/3 c. chopped green pepper
 1 sm. onion, chopped
 1/2 tsp. garlic salt
 1 can (16 oz.) pizza sauce
 1 can (4 oz.) mushrooms,
 drained

Judy Sugars

1 pkg. (3-1/2 oz.) sliced
 pepperoni, or 1/2 c. cubed
 ham or Canadian bacon
 1 c. water
 2 c. uncooked noodles or
 macaroni
 1 c. shredded mozzarella
 cheese

Combine ground beef, green pepper and onion in a 2 quart casserole dish. Cover and cook on High in microwave for 5 minutes, stirring once, or until beef loses its pink color. Drain. Add remaining ingredients except mozzarella cheese and mix well. Cover and cook 15 to 17 minutes on High, stirring at 4 minute intervals. Top with mozzarella cheese; recover and let stand 5 to 10 minutes. Makes 6 servings.

Parmesan Chicken

1 cube (1/2 c.) butter or
 margarine, melted
 12 to 15 (or 2 lb.) chicken
 thighs with skin removed

Lynnette Stump

Enough fine dry bread crumbs
 to cover chicken on both
 sides

Dip chicken in butter, roll in bread crumbs and lay in glass pan bone side up. Sprinkle generously with grated Parmesan cheese and paprika and cover loosely with waxed paper. Cook on High 6 minutes. Turn chicken over and sprinkle again with Parmesan and paprika. Cover and cook on High another 6 minutes. Cover with tented foil after removing from oven to carry over cook. Note: Chicken wings can be used instead of thighs.

Microwave Perch Fish

Mary Raid

Put thawed pieces on glass or microwave dish. Season with salt and brush with prepared shrimp cocktail sauce. Cook 4 to 5 minutes on High power.

Onion Steak

Bonnie Stein

Total Cooking Time: 1 hour

Serves 4 to 6

14x20" cook-in-bag or 12x8" glass casserole dish.

1-1/2 lb. boneless beef round steak, cut into serving pieces	1 med. onion, sliced 2 Tbsp. dry onion soup mix 1 Tbsp. Worcestershire sauce Chopped parsley (opt.)
Meat tenderizer	
1 can (10-3/4 oz.) condensed cream of mushroom soup	

Score both sides of steak pieces diagonally, about 1" apart. Sprinkle both sides of meat with meat tenderizer. Place steak in bag. Combine remaining ingredients in bowl. Pour into bag, turning bag several times to mix. Close bag with rubber band, string, or 3/4" strip cut from open end of bag. Make six 1/2" slits in top. Cook on Roast (7) for 5 minutes. Reduce power; cook on Medium (5) for 50 to 60 minutes, turn dish once. Sprinkle with parsley to serve.

Cheese and Bacon Potatoes

Pat Ealy

Scrub 5 medium potatoes, slice in greased casserole, don't peel. Cook 5 slices bacon till nearly crisp, cut up, place on potatoes. Add several slices onion. Dot with butter, salt and pepper. Stir in about half 8 oz. jar Cheez Whiz. Microwave on High, several minutes, stir occasionally, covered. Continue microwaving until potatoes are tender and sauce is turning brown and gooey.

Scalloped Potatoes

Carol Whitmarsh

1 lg. potato	Pepper
Nonfat dry milk	Paprika
Onion	Butter or margarine

Peel and slice 1 large potato and let slices stand in cold
(Continued)

Scalloped Potatoes (Continued)

water. Butter a small casserole. Place a layer of sliced potatoes in bottom of casserole. Sprinkle with nonfat dry milk. Add a thin slice of onion and sprinkle with pepper. Continue layering until you use all the potato slices. Top with butter and paprika. Cook 6 to 7 minutes. For more people, increase ingredients and cook longer. Serves 1 or 2.

Spanish Potatoes

Linda Dingman

2 lg. potatoes	4 oz. fresh mushrooms, sliced
1 sm. clove garlic	(or 4 oz. canned, drained)
2 Tbsp. olive oil	1 sm. onion, sliced and rings
1/2 tsp. salt	separated
	Dash pepper

In a 2 qt. casserole, combine potatoes, unpeeled and sliced 1/8" to 1/2" thick, garlic (pressed or minced), and olive oil; cover. Microwave at High 6 minutes, stirring after half the cooking time. Add remaining ingredients. Cover; microwave at High 4 to 8 minutes, or until vegetables are tender, stirring after half the cooking time. Can be cooked in conventional oven; just increase cooking times 3/4.

Twice Baked Potatoes

Lyla Manny

4 med. potatoes	1 tsp. onion salt
1/2 c. sour cream	1/8 tsp. pepper
1 (3 oz.) pkg. cream cheese, softened	1 tsp. chives
2 Tbsp. butter	Paprika
	Parsley flakes

Bake potatoes on High for 13 minutes. Cut slice from the top of each and scoop out the center. Mix remaining ingredients, except paprika and parsley in a bowl, with the scooped out potato. Beat smooth. Spoon into shells. Garnish with paprika and parsley. Heat on High for 3 minutes. Shredded cheddar cheese can be put on the top and heated on Slow Cook for 1 to 2 minutes.

Cauliflower Sauce

Lynnette Stump

Cook cauliflower first (6 minutes per pound) in a glass pie pan covered loosely with waxed paper.

Sauce:

1/3 c. mayonnaise	Handful of dry onion
1 tsp. prepared mustard	Pinch salt

Cook 1 minute, 30 seconds on Medium. Spread sauce on cauliflower; sprinkle with 1/2 cup grated cheddar cheese and paprika. Microwave until cheese is melted. Serve.

Biscuit Breakfast Ring

Lyla Manny

1/3 c. brown sugar, firmly packed	1 Tbsp. water
3 Tbsp. butter	1/3 c. nuts
	10 refrigerator biscuits

Combine sugar, butter and water in 1 cup measurer. Heat on High for 1 minute. Invert 6 oz. custard cup in pie plate. Sprinkle nuts evenly around cup. Cut each biscuit in half. Stir into sugar mixture, coating each piece. Arrange around cup. Bake on Bake for 5 minutes. Turn halfway through cooking. Let stand 2 minutes. Invert and serve hot.

Corn Bread

Elda Woodroffe

1 c. flour	1 c. corn meal
1/2 tsp. salt	2 Tbsp. sugar
3-1/2 tsp. baking powder	1 egg
1 c. milk	1/4 c. corn oil

Mix dry ingredients together, add egg, milk and oil, mix well. Bake in a greased 8" baking dish for 9 minutes or until done, turning every 2 minutes.

Perpetual Muffins

Bonnie Stein

2 c. boiling water	4 eggs, beaten
4 c. all-bran cereal	1 c. soft shortening or vegetable oil
2 c. 100% Bran Flakes	5 c. all-purpose flour
1 qt. buttermilk	5 tsp. baking soda
3 c. sugar	1 tsp. salt

1. Pour hot water over cereals in large mixing bowl. Stir in buttermilk, sugar, eggs, shortening, flour, baking soda and salt. Mix until just blended.
2. Spoon batter into plastic muffin tray (or 6, 6 oz. custard cups) lined with paper liners, until each liner is half full of batter. Arrange 6 muffins in circle in microwave oven if using custard cups.
3. Bake half-dozen on Level 7 (bake) for 3-1/2 to 4 minutes, or until tops spring back when lightly pressed with finger. Turn tray (or rearrange custard cups) half way through cooking time. Remove muffins from tray or custard cups and place on cooling rack immediately. Repeat with remaining muffins (as many as you need). Yield: 6 dozen muffins.

Micro-Tips:

**To bake 4 muffins, bake in oven on Level 7 (bake) for 1-1/2 to 2 minutes. To bake 2 muffins, bake for 45 seconds to 1 minute on Level 7.

**This batter may be refrigerated for up to 4 weeks. Baking directions for refrigerator temperature are:

<u>QUANTITY</u>	<u>COOKING TIME</u>
6 muffins	4 to 4-1/2 min.
4 muffins	2 to 2-1/2 min.
2 muffins	1 to 1-1/2 min.

Herb Rolls

Lyla Manny

1/4 c. butter, melted
 1 Tbsp. grated Parmesan
 cheese
 1 tsp. paprika

1/8 tsp. minced garlic
 1 tsp. sesame seeds
 10 refrigerator rolls (bis-
 cuits)

Combine butter, cheese, paprika, garlic and sesame seed in small bowl. Invert 6 oz. custard cup in center of lightly greased pie plate. Cut each biscuit in half. Roll half in cheese and spice. Arrange around cup. Sprinkle remaining over top. Bake on Bake for 5 minutes. Turn dish halfway through. Invert ring and serve hot.

Quick and Easy Brownies

Carol Whitmarsh

2 (1 oz.) sq. unsweetened
 chocolate
 1/3 c. margarine
 1 Tbsp. water
 1 c. sugar
 2 eggs

1/2 tsp. vanilla
 3/4 c. flour
 1/2 tsp. baking powder
 1/2 tsp. salt
 1/2 c. chopped nuts

Cook chocolate, margarine, and water in 1 quart glass measure for 2 minutes or until melted. Stir in sugar, eggs and vanilla. Add sugar, eggs and flour. Add nuts. Spread evenly in greased 8" round or square dish. Bake at 70% power for 7 or 8 minutes. Turn dish halfway through cooking time. Cool. Cut into bars.

Carrot Spice Cake

Carol Whitmarsh

1-1/4 c. flour
 1 c. brown sugar
 1 tsp. baking powder
 1 tsp. baking soda
 1 tsp. cinnamon
 1/2 tsp. ground allspice
 1/2 tsp. salt

1 c. shredded carrot
 2/3 c. oil
 2 eggs
 1/2 c. crushed pineapple
 with syrup
 1 tsp. vanilla

Combine all ingredients and beat 2 minutes on medium speed.

(Continued)

Carrot Spice Cake (Continued)

Pour batter into greased 6 cup glass Bundt dish or 8" or 9" round glass baking dish with small glass inverted in center. Set power at Medium. Heat 10 to 11-1/2 minutes. Let stand covered for 10 minutes. Store covered until ready to serve. This is a moist cake.

Microwave Peanut Brittle

Carolyn Rokosz
Wanda Siegrist

1 c. raw peanuts	1 tsp. butter
1 c. sugar	1 tsp. vanilla
1/2 c. white corn syrup	1 tsp. soda
1/8 tsp. salt	

(Use 1 quart measuring cup.) Stir peanuts, sugar, syrup, salt into 2 quart casserole. Cook 7 minutes, stirring well after 4 minutes. Add butter and vanilla, blending well. Cook 1 minute more. Add soda and gently stir until light and foamy. Pour into lightly greased cookie sheet. Let cool 1/2 to 1 hour. (If roasted salted peanuts are used, omit salt and add peanuts after first 4 minutes of cooking.) Variation: Use 1/2 cup peanuts and add 1 cup wide coconut after soda.

Cream of Tomato and Rice Soup

Lyla Manny

1 med. onion, thinly sliced	2 c. milk
1/4 c. butter or margarine	3/4 c. evaporated milk
1 sm. carrot, grated	1 c. cooked rice
3 Tbsp. all-purpose flour	1 tsp. salt
2 c. tomatoes, pureed	1/8 tsp. pepper

Place onion and butter in 3 quart casserole. Cook on High for 3 minutes, or until tender. Add carrots. Cook on High for 1-1/2 minutes, or until tender. Blend in flour; add tomato puree gradually. Cook on High for 4 minutes or until thickened. Slowly add milks, rice and seasonings. Cook on Medium for 6 to 8 minutes or until thickened.

SOUPS - SALADS - SALAD DRESSINGS



SOUPS, SALADS AND SALAD DRESSINGS

Cheddar Chowder

Janet Morton

2 chicken bouillon cubes
 2 c. boiling water
 2 c. potatoes, diced
 1/2 c. carrots, diced

1/2 c. celery, diced
 1/4 c. onions, diced
 1/2 tsp. salt
 1/4 tsp. pepper

Cheese Sauce:

1/4 c. butter
 1/4 c. flour

2 c. milk
 2 c. grated cheddar cheese

Add bouillon cubes to boiling water. Add potatoes, carrots, celery, onions, salt and pepper and cook till tender. Do not drain. Make cheese sauce separately and add. Serve.

Cheese Soup

Jocelyn Cole

3 qt. water
 8 chicken cubes
 2 med. onions
 5 sticks celery

5 grated carrots
 1 tsp. white pepper
 1 tsp. paprika

Melt 1 stick plus 2 Tbsp. butter in separate pan. Add flour to make paste, then add to hot soup. Blend in until smooth. Add 1-1/2 quarts of milk, 1 lb. Velveeta cheese and 1/8 tsp. Worcestershire sauce. Cook 1 hour.

Clam Chowder

Judy Tade

Farmington, Iowa

3 cans Campbell's potato
 soup
 2 cans Snow's clam chowder

1 qt. half and half
 1 can minced clam and juice

Saute 1 large onion in 1 stick butter. Add the above and heat.

Quick Ham and Cauliflower Chowder Michelle Raid

1 pkg. prepared scalloped potatoes	1/8 tsp. dry mustard
1 can (13-3/4 oz.) chicken broth	Dash of pepper
2-1/2 c. water	1 c. diced fully cooked ham
1/2 c. chopped raw cauliflower	1 c. half and half

Mix potatoes, sauce mix, broth, water, cauliflower, mustard and pepper in 3 quart saucepan. Heat to boiling, stirring frequently. Reduce heat, cover and simmer, stirring occasionally until tender, 25 minutes. Stir in ham and half and half. Cook uncovered until heated through, about 5 minutes longer. Garnish with snipped parsley, if desired. 4 or 5 servings.

French Onion Soup

Lucille Goldie

3 qt. all-purpose beef broth	Salt
1/3 c. butter	Freshly ground pepper
1/4 c. vegetable oil	6 slices French bread
3 lb. yellow onions, thinly sliced	Butter
1/4 c. all-purpose flour	1 c. grated Gruyere cheese
	Butter
	Nutmeg

Make all-purpose beef broth. Melt 1/3 cup butter with the oil in Dutch oven; stir in onions. Cook covered over medium heat, stirring occasionally, just until onions begin to turn golden, 20 to 25 minutes. Sprinkle flour over onions; stir until smooth. Stir beef broth into onions; simmer covered 15 minutes. Season to taste with salt and pepper. Heat oven to broil. Spread both sides of bread lightly with butter. Toast bread 4" from heat about 3 minutes on each side. Sprinkle with 2/3 cup of the cheese; top each slice with a small pat of butter and sprinkle with nutmeg. Pour soup into ovenproof tureen or individual soup tureens. Place bread slices on top. Broil 4" from heat until cheese melts and turns light brown, 1 to 2 minutes. Ladle soup into individual soup bowls. Top each serving with sliced bread. Sprinkle with remaining cheese.

Golden Potato Soup

Flossie Phillips
West Point, Iowa

Saute one small chopped onion until yellow in 2 Tbsp. oil or shortening.

Blend in: 1 Tbsp. flour, 1 tsp. salt, dash of pepper.

Add: 1 cup water. Boil for 2 minutes, stirring constantly.

Add: 1 cup or more mashed potatoes, 2-1/2 cups milk and 1/2 cup grated cheese. Heat slowly till cheese melts.
Serves 4.

Summer Vegetable Soup

Judy Sugars

2-1/4 c. chicken broth	1 rib celery, sliced
2 med. zucchini, sliced	1-3/4 c. tomato juice
2 med. carrots, sliced	1 Tbsp. grated Parmesan cheese
1/2 lb. green beans, cut into 1" pieces	1 tsp. basil
	Dash of pepper

In medium saucepan heat chicken broth to boiling. Add vegetables; return to a boil, cover, reduce heat and simmer 20 minutes. Pour in tomato juice; add grated cheese, basil and pepper and simmer 10 minutes. Makes 4 servings, about 75 calories each.

Canned Banana Salad

Sheila Turpin

1 pkg. (3 oz.) flavored gelatin	1 c. water
2 med. bananas, cut in half	1/2 c. cold water
	Leaves of lettuce

Heat 1 cup water until boiling. Empty gelatin into mixing bowl and add the boiling water. Stir well. Add cold water; stir well. Refrigerate until it starts to thicken. Coat the insides of 3 empty cans, 6 oz. each, with a little butter, margarine or oil. Spoon a little gelatin into each of the cans. Stand one banana half on end in each can.

(Continued)

Canned Banana Salad (Continued)

Spoon in rest of gelatin around the banana to top of can. Refrigerate. To unmold, lay can on side and use a can opener to punch a hole in bottom. Turn the can over and shake a little until gelatin falls out. Cut into thick slices. Lay on lettuce leaf. Serve.

Cranberry Cherry Congeal

Miriam Hasenclever

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|--------------------------------------------|----------------------------------------------|
| 1 (6 oz.) pkg. lemon
flavored gelatin | 1 (17 oz.) can dark sweet
pitted cherries |
| 2 c. boiling water | 1 (8 oz.) carton commercial
sour cream |
| 1 (8 oz.) can jellied cran-
berry sauce | 1 apple, diced |
| | 1/2 c. chopped pecans |

Dissolve gelatin in boiling water; set aside 1/2 cup to cool. Pour remaining gelatin into a saucepan; add cranberry sauce and heat until melted. Drain cherries, reserving liquid. Cut cherries in half and set aside. Add enough water to cherry liquid to make 1-1/2 cups. Stir into gelatin mixture and chill until partially set. Stir 1/2 cup reserved gelatin mixture into sour cream; chill until partially set. Add cherries, apple and pecans to cranberry mixture; mix well and spoon 1/4 cup into a 7-cup mold. Top with a layer of sour cream mixture. Repeat layers until all ingredients are used. Gently cut through mixture with a spatula to create a marbled effect. Chill until firm. Yield: 8 to 10 servings.

Lime Jello Salad

Lucille Gingrich

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|--------------------------------------|-----------------------------------------------|
| 1 pkg. lime Jello | 15 lg. marshmallows or 1-1/2
c. small ones |
| 1 c. cottage cheese | 1/2 c. pecans, chopped |
| 1 (No. 2) can crushed pine-
apple | 1 pkg. Dream Whip or Cool
Whip |

Drain pineapple, add enough water to make 1 cup. Put juice, Jello and marshmallows in pan. Heat until marshmallows are

(Continued)

Lime Jello Salad (Continued)

melted. Set aside and cool till almost set. Fold in cheese, pineapple, nuts and Dream Whip. Serves 8.

Pretzel Surprise Salad

Sue Bennett

2-2/3 c. broken pretzel twists	1 pkg. Dream Whip or sm. carton Cool Whip
1-1/2 sticks oleo, melted	2 (10 oz.) pkg. frozen strawberries
8 oz. cream cheese	1 lg. can crushed pineapple
1 c. sugar	1 sm. pkg. strawberry Jello

Combine pretzels and melted oleo in 9x13" pan. Bake 10 minutes at 350°. Cool. Cream cheese and sugar together. Prepare Dream Whip or thaw Cool Whip and combine with cream cheese mixture. Spread over pretzels. Refrigerate. Drain strawberries and pineapple. Add enough water to make 2 cups. Boil and dissolve Jello. Cool till set (can add Knox gelatine to make thicker). Then add berries and pineapple. Pour over cream cheese mixture.

Raspberry SaladRankie Baker
Fulton, Mo.

1/2 bag pretzels, crushed	8 oz. Cool Whip
1/2 stick oleo	2 pkg. (3 oz. size) raspberry Jello
2 pkg. (8 oz. ea.) cream cheese	2 sm. pkg. frozen raspberries
1 c. sugar	Raspberry juice and enough water to make 1-1/2 c. liquid

Mix pretzels and oleo and bake 15 minutes at 325°. Cool. Mix cream cheese, sugar and Cool Whip and put on pretzel crust. Mix remaining ingredients and set to soft gel stage. Pour on top of cream cheese layer. Chill. Also good with strawberries.

Strawberry Pineapple Jello

Mrs. Michael Gehle

2 pkg. (3 oz.) strawberry
Jello
1 can crushed pineapple

1 pkg. frozen strawberries
1 pt. sour cream

Mix Jello with 2 cups boiling water; add pineapple and undrained strawberries. Pour 1/2 Jello mixture in an 8x12" dish and let harden, keep other 1/2 at room temperature. After first half is set, spread with sour cream. Pour remaining half of Jello over sour cream layer and let harden.

Triple Orange Delight Salad

Nora Feagins

1 pkg. (3 oz.) orange
gelatin
1 c. boiling water

1 can (6 oz.) frozen orange
juice concentrate
1 can (11 oz.) Mandarin
oranges, drained (save
juice)

Dissolve gelatin in boiling water. Add orange juice and stir well. Add juice from Mandarin oranges to hot mixture. Stir well. Chill until partially set. Fold in fruit and pour into 4 cup mold.

Frozen Apricot Salad

Carolyn Rokosz

1 can apricot pie filling
1 (9 oz.) tub whipped
topping

1 (20 oz.) can crushed pine-
apple, undrained
1 (14 oz.) can Eagle Brand
condensed milk

Mix all together. Pour into 9x13" pan. Sprinkle nuts on top and freeze. Remove 20 minutes before serving. The apricot pie filling may be substituted for any pie filling.

Buttermilk Vanilla Salad

Madeline Magoon

1 sm. pkg. instant vanilla
pudding
1 c. buttermilk
1 (9 oz.) Cool Whip

13 oz. crushed pineapple, un-
drained
16 fudge stripe cookies,
crushed

Mix buttermilk with instant vanilla pudding. Add Cool Whip and crushed pineapple. Add fudge strips cookies, crushed. Save a few for top. Put in a bowl or pan and freeze. Take out about 20 minutes before serving. Can be refrozen.

Champagne Salad

Wanda Siegrist

Lg. size cream cheese
3/4 c. sugar
1 box strawberries, un-
drained

1 can pineapple tidbits or
crushed, drained
2 bananas, sliced
3/4 c. pecans or walnuts
1 lg. Cool Whip

Whip cream cheese and sugar together with beater. Fold in remaining ingredients. Put in freezer. Take out 1/2 hour before serving. Will keep several weeks in freezer.

California Summer Fruit Salad

Mary Weisinger

4 c. sliced fresh peaches,
plums, nectarines and pears
2 Tbsp. lemon juice
1 head lettuce, cut up in
bite-size pieces

8 oz. Swiss cheese, cubed
1/2 c. toasted, slivered al-
monds, (opt.)
Peach Creamy Dressing

Coat fruit slices with lemon juice. Toss together lettuce, fruits, cheese and almonds. Serve with dressing.

Peachy Creamy Dressing:

1-1/2 c. sliced peaches
1/4 c. plain yogurt
1 Tbsp. honey

1/4 tsp. ginger
1/4 tsp. salt

Place in blender. Blend until smooth. Chill. 4-6 servings.

Quickie Fruit Salad

Neva Smoot

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|------------------------------------------|-------------------------------------|
| 1 (No. 2) can fruit cocktail, drained | 1 lg. can Mandarin oranges, drained |
| 1 (16 oz.) can pineapple chunks, drained | 1 pkg. instant lemon pudding |

Combine 1 cup of drained juices and put into pudding mix. Stir well.

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|---------------------------------|-----------|
| 2 Tbsp. lemon juice or Realemon | 2 bananas |
|---------------------------------|-----------|

Add all mixture except the bananas into pudding and mix gently. Add bananas before serving. (Use only one cup of liquid.)

Pistachio Salad (Quick and Easy)

Pauline Holstein

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|-------------------------------------|-----------------------------------------------|
| 1 (9 oz.) container whipped topping | 1 can (20 oz.) crushed pineapple and juice |
| 1 (3 oz.) box pistachio pudding | 1 c. miniature marshmallows |
| | 1/2 c. chopped nuts (I don't always use nuts) |

Sprinkle pudding over topping and mix. Add pineapple, marshmallows and nuts.

Quick Camper's Dessert Salad

Mrs. Herb Blanchard

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|------------------------------------------|-----------------------------|
| 1 can apricot (or any kind) pie filling | 1 c. miniature marshmallows |
| 1 tall can pineapple, (crushed), drained | 1 c. coconut |

Mix all together. Place in 9x13" pan. This may be served frozen or unfrozen.

Tapioca Salad

Lily Brookhiser

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|---------------------------------------|---------------------------------------|
| 1 box minute tapioca | 2 cans Mandarin oranges,
drained |
| 1 sm. pkg. instant vanilla
pudding | 1 sm. can chunk pineapple,
drained |
| 1 sm. pkg. orange Jello | 12 maraschino cherries,
chopped |
| 3 c. boiling water | 1 (9 oz.) Cool Whip |

In large bowl pour tapioca and vanilla pudding and Jello; mix well. Pour 3 cups boiling water over mixture. Let set 3 minutes. Add fruits and Cool Whip. Refrigerate. This salad looks nice in a ring mold.

Cranberry Waldorf Salad

Debbie Brayton-Thomsen

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|----------------------------------------------|------------------------|
| 1. Chill overnight: | |
| 2 c. frozen cranberries,
ground | 3 c. tiny marshmallows |
| | 3/4 c. sugar |
| 2. Add: | |
| 2 c. diced apples | 1/4 tsp. salt |
| 1/2 c. green grapes | 1/2 c. celery |
| 1/2 c. broken walnuts | |
| 3. Mix together with 1/2 pint whipped cream. | |

Ever Ready Waldorf Salad

Janet Morton

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|------------------------------------------|------------------------------|
| 1 can (1 lb. 4 oz.) crushed
pineapple | 3/4 c. chopped celery |
| 3 eggs, beaten | 3 med. unpeeled diced apples |
| 3/4 c. sugar | 3/4 c. chopped walnuts |
| 1/4 tsp. salt | 1-1/2 c. whipped cream |
| 1/3 c. lemon juice | Tokay grapes, as desired |

Drain pineapple, reserving 3/4 cup juice. Combine juice with eggs, sugar, lemon juice and salt. Cook till thick. Cool. Add pineapple, celery, apples, nuts and seeded grapes

(Continued)

Ever Ready Waldorf Salad (Continued)

to egg mixture. Fold in cream that has been whipped. Freeze in a 2 quart mold or 9x9" pan. Will keep nicely 1 month in freezer. 12 generous servings.

Artichoke Heart Salad

Sandy Yaley Volz

2 jars marinated artichoke hearts	Onions, celery, green pepper, sliced mushrooms as desired
7 oz. box chicken or beef flavored instant rice	(lots of celery)

Prepare rice according to directions, substituting artichoke oil (1 jar) for butter. After cooking, add remaining ingredients. Drain second jar of artichokes and use oil as wanted.

Beet Salad

Mrs. Herb Blanchard

1 c. diced beets	1/4 c. sugar
1 c. crushed pineapple	Dash of salt
1 pkg. lemon Jello	1/2 c. chopped nuts

Heat 1-1/2 cups liquid from beets and juice of pineapple, plus sugar, Jello and 1 Tbsp. of vinegar. Chill until thickens and add beets, pineapple and nuts.

Freezer Slaw

Kathryn Yaley

1 med. head cabbage, shredded	1 red and 1 green pepper, chopped
1 carrot, chopped	1 tsp. salt

Mix and drain. Squeeze well after 1 hour of draining.

2 c. sugar	1 tsp. celery seed
1 c. vinegar	1 tsp. mustard seed
1/4 c. water	

(Continued)

Freezer Slaw (Continued)

Heat to boiling, then cool. Add drained vegetables. Mix well. Package and freeze.

Cauliflower-Carrot Salad

Yvonne Helling

Pare one pound carrots, Cut in halves, lengthwise; put in saucepan and cook for 10 minutes. Remove from heat and allow to cool, drained.

Using one small head cauliflower or half a large head, wash and separate into bite size pieces. When carrots are cool enough to handle, slice crosswise. Add to cauliflower pieces in a bowl. Cover with dressing and allow to set several days or overnight in refrigerator. Either use your own favorite cole slaw dressing or use mine.

Dressing:

3 Tbsp. vinegar

1 c. salad dressing

1/3 c. sugar

1 c. milk

Stir vinegar and sugar. Add salad dressing. Slowly stir in milk. I add celery seed to this. By using a low calorie salad dressing, this is a good salad for those watching calories. I have not tried it using a sugar substitute.

Marinated Cucumbers and Onions

Mrs. Adrian Buechel
Ft. Madison, Iowa

2 lg. cucumbers, thinly
sliced, unpeeled

1/4 tsp. pepper

1 sm. onion, sliced

1 c. vinegar

4 tsp. salt

1 tsp. sugar

Mix all ingredients in glass salad bowl. Add enough cold water to cover cucumbers and onions. Refrigerate 2 hours, covered. Drain excess liquid before serving.

German Potato Salad

Panful of cooked potatoes, sliced or diced	1 c. vinegar
Bacon, cut in sm. pieces	2/3 c. sugar
1 or 2 onions, chopped	Salt and pepper

Brown bacon and onions. Add to the potatoes. Bring to boil the sugar, vinegar, salt and pepper. Add the liquid mixture to the potato mixture. If too strong a liquid, add a little water. May be kept warm in the oven.

Hot German Potato Salad

Mrs. Adrian Buechel

1 c. diced raw bacon	3 tsp. salt
1/2 c. chopped onion	1 Tbsp. flour
2/3 c. sugar	1/2 tsp. pepper
2/3 c. vinegar	1/4 tsp. paprika
1-1/2 c. water	8 c. cooked, peeled, diced potatoes
1 c. chopped celery	

Fry bacon; reserve 4 Tbsp. bacon fat for skillet. Add onion, sugar, vinegar, water, celery, salt, pepper, flour and paprika. Boil. Place potatoes in 3 quart baking dish. Pour mixture over potatoes. Cover and bake at 325° for 30 minutes. Serves 12.

Lettuce SaladRankie Baker
Fulton, Mo.

1 head lettuce	1 med. onion
1 head cauliflower	1 lb. bacon, fried and crumbled
2 c. of desired salad dressing	1/3 c. Parmesan cheese

To not toss or mix. Sprinkle 1/2 cup sugar over all. Store in refrigerator overnight. Toss just before serving.

Spinach Salad

Mrs. Michael Gehle

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|-----------------------------------|--------------------------------|
| 2 bags fresh spinach | 1 pkg. fresh mushrooms, sliced |
| 2 c. water chestnuts | 1 onion, chopped |
| 1 (14 oz.) can bean sprouts | 4 hard boiled eggs, chopped |
| 1/2 lb. bacon, fried and crumbled | |

Mix thoroughly and pour over salad:

- | | |
|----------------|----------------|
| 1 c. salad oil | 2 tsp. salt |
| 1/2 c. vinegar | 1/3 c. ketchup |
| 3/4 c. sugar | |

Toss and serve.

Taco Salad

Mrs. Michael Gehle

- | | |
|-----------------------------|----------------------------------|
| 1 lb. ground beef | 1 lg. avocado, peeled and diced |
| 1/2 c. chopped onion | 3 or 4 tomatoes, chopped |
| 1 can kidney beans, drained | 1/2 c. ripe olives, sliced |
| 1 c. water | 2 c. broken taco chips |
| 1 pkg. taco seasoning mix | 1-1/2 c. shredded cheddar cheese |
| 2 heads lettuce | |

Brown beef and onions; drain. Add beans, taco seasoning and water. Cover and simmer 10 minutes. Drain and chill.

Dressing:

- | | |
|---------------------|---------------------------------|
| 1 c. sour cream | 1 Tbsp. chopped Jalapeno pepper |
| 3 Tbsp. chili sauce | 1 tsp. grated onion |

Combine and chill covered 1 or 2 hours for flavor to blend.

Vegetable Salad

Kathy Mabeus

1 can French style green
beans
1 can whole kernel corn

1 sm. can peas
1 c. of each celery, onion,
green pepper

Mix and add pimento.

Heat: 1 cup sugar, 3/4 cup vinegar and 1/2 cup salad oil.

Cool. Pour over vegetables. Let stand 24 hours.

Marinated VegetablesLynn Patton
Ft. Madison, Iowa

2 lb. fresh mushrooms
1 head cauliflower
1 head broccoli
1 can ripe olives (opt.)
1 can stuffed olives (opt.)

1 basket salad tomatoes (opt.)
1 bunch celery
Carrots
Radishes

Dressing:

1-1/4 c. oil
1/2 c. vinegar
1 Tbsp. Accent

1 Tbsp. dill weed
1 Tbsp. garlic salt

Marinate all vegetables 24 hours and serve. Good for parties.

Hot Chinese Chicken Salad

Linda Dingman

8 chicken thighs, skinned,
boned and cut into 1"
pieces
1/4 c. cornstarch
1/8 tsp. garlic powder
1/3 c. sliced water chestnuts
1 c. slant-sliced celery
1/4 c. soy sauce

2 c. shredded lettuce
1/4 c. salad oil
1 tomato, cut into chunks
1 (4 oz.) can mushrooms,
drained
1 c. coarsely chopped green
onions
1 tsp. Accent

(Continued)

Hot Chinese Chicken Salad (Continued)

Roll chicken in cornstarch. Heat oil in fry pan or wok over medium heat. Add chicken, quickly brown. Sprinkle with garlic. Add tomato, water chestnuts, mushrooms, onion and celery. Stir. Sprinkle with Accent. Stir in soy sauce. Cover, reduce heat and simmer 5 minutes. Remove from heat. Add lettuce. Toss. Can serve with rice.

Surprise Chicken Salad

Miriam Hasenclever

1 (2-1/2 or 3 oz.) can crumbled bacon	2 (5 oz.) cans chunk light chicken
1/3 c. mayonnaise	1/2 lb. Swiss or Jarlsberg cheese, cut into 1/2" cubes
1/4 c. diced celery	4 lg. tomatoes
2 Tbsp. prepared horseradish	1/2 sm. head iceberg lettuce
2 Tbsp. milk	

About 45 minutes before serving: Reserve 2 Tbsp. bacon for garnish. In medium bowl with spoon, combine mayonnaise, celery, horseradish, milk and remaining bacon. Gently fold in chicken and cheese cubes until well coated. With sharp knife, cut each tomato into 8 wedges but not quite through bottom; spread wedges slightly apart. Spoon some chicken mixture into each tomato; sprinkle with reserved bacon. Line four luncheon plates with lettuce; top with tomato cups. Makes 4 main dish servings.

Company Macaroni Salad

Judy Sugars

4 c. elbow macaroni, un- cooked	1/3 c. minced onion
1 c. thinly sliced celery	1/4 c. sweet pickle relish
1 c. chopped carrots	2 tsp. dry mustard
3 hard-cooked eggs, chopped	1/2 tsp. salt
1/2 c. diced green pepper	1/4 tsp. pepper
1/2 c. thinly sliced radish- es	1-1/2 c. salad dressing
	1 c. sour cream

(Continued)

Company Macaroni Salad (Continued)

Cook elbow macaroni according to package directions; drain well. Cool. (Rinse with cold water to cool quickly, drain well.) Combine cooled macaroni with all other ingredients in large bowl. Toss lightly until all ingredients are well blended. Chill. Garnish with slices of hard-cooked eggs and paprika.

For Ham Macaroni Salad, add 1-1/2 cups diced cooked ham to recipe. This recipe serves 12 to 14.

Blue Cheese Dressing

Kay Helt

1 c. Miracle Whip	1 c. sour cream
1/2 c. blue cheese, crumbled	Garlic salt to taste

Mix and refrigerate awhile before serving.

Cole Slaw Salad Dressing

Kay Mayer

1 c. sugar	1 tsp. salt
1/2 c. white vinegar	1 c. oil
1 tsp. celery seed	1 sm. onion, cut up
1 tsp. dry mustard	

Put all ingredients in blender. Beat until very creamy.

Diet Dressing

Laura Stoneburner

1 pkg. Ranch dressing mix (4 oz.)	1 Tbsp. chives, chopped
1 Tbsp. minced onion	1 Tbsp. celery salt
1 Tbsp. parsley flakes	1 tsp. garlic salt
	1 qt. buttermilk

Mix all above. It will keep 4 weeks in refrigerator. When ready to mix, put Weight Watcher's mayonnaise in bowl and add some of above to it, enough to make thickness you wish. Good on baked potatoes and vegetables, also. 1 Tbsp. has 43 calories.

VEGETABLES



VEGETABLES

Asparagus Casserole

Judy Tade
Farmington, Iowa

2 c. crushed Ritz crackers 1/2 c. melted butter
4 oz. shredded cheese 1 can cream of mushroom soup
1 can asparagus tips

Mix cheese and crackers. Drain asparagus tips and mix liquid with mushroom soup. In 8x8" square pan, layer cracker mix, asparagus and soup mix, ending with cracker mix on top. Top with melted butter. Bake 350° for 20 to 30 minutes uncovered.

Baked Beans

Kathy Lant

2 strips bacon 1/2 tsp. horseradish
1/2 lg. onion, chopped 1/4 c. barbecue sauce or
1 can pork and beans catsup
2 to 3 tsp. molasses 1 tsp. horseradish mustard
Salt and pepper

Brown bacon in skillet. Remove bacon. Brown onion in drippings. Add beans and rest of ingredients. Heat and serve. Serves 4.

Carrot Casserole

Miriam Hasenclever

2 c. cooked and mashed 3 Tbsp. flour
 carrots 1/2 tsp. baking powder
1 c. sugar

Mix above ingredients. Add 2 well beaten eggs. Melt 1/2 c. margarine and add to above ingredients. Sprinkle 1/4 tsp. cinnamon on top. Bake uncovered at 350° for 35 to 45 minutes. Much like a pumpkin custard with rougher texture. Good with Thanksgiving dinner.

Green Bean Casserole

Mildred Miller

1 can green beans, drained 1 can French fried onion
1 can mushroom soup rings

Place green beans in baking dish. Add undiluted soup and top with onion rings. Yields: 6 to 8 servings. Bake 35 minutes in 325° to 350° oven.

Cheese Potatoes

Patty Holland

Dice desired amount of potatoes; place in bag with equal amounts of flour and Parmesan cheese (1/4 to 1/2 cup each) and salt and pepper. Shake until potatoes are coated and pour into shallow baking dish or quiche pan which has melted butter in bottom. Melt 1/2 to 1 stick of butter and pour over potatoes. Bake 325° to 350° for about 1 hour or until light brown and crusty around edges and top. Excellent as leftovers.

Potato Cheese Puffs

Carol Gray

4 lb. potatoes (8 lg.) 4 oz. cheddar cheese, cut in
2 tsp. salt 1/2" cubes
1/4 c. butter 1 c. corn flakes
1 c. milk 1/4 c. sesame seeds, toasted
Melted butter

Cook potatoes; drain well. Heat butter and milk until butter melts. Mash potatoes. Gradually add hot milk mixture, mixing until smooth and fluffy. Chill till firm. Shape into balls 1-1/2" around cheese cubes (48). Roll in combined crushed flakes and sesame seeds. Brush with melted butter. Bake in 400° oven for 10 minutes, or until golden brown. Can be frozen. To heat, place in oven, 400°, for 20 minutes. 48 puffs.

Cheese Scalloped Corn

Patty Holland

4 slices bacon	1 c. grated cheese
1-1/4 c. crushed crackers	1/4 tsp. salt
1 med. onion, chopped	1/4 tsp. pepper
2 eggs, beaten	1 can creamed corn
1 c. milk	

Cook bacon till crisp; remove from skillet. Mix 2 Tbsp. bacon drippings with 1/4 cup cracker crumbs and set aside for topping. Cook onion in remaining drippings until tender. Add remaining cracker crumbs. Mix and brown slightly. Combine onion, crumb mixture with beaten eggs; add remaining ingredients and mix well. Pour into shallow baking dish. Sprinkle with reserved crumbs. Bake 350° 45 minutes. Serves 6.

Chuck Wagon Potatoes

Kim Bengtson

1/4 c. oil	1 tsp. salt
1 c. sliced onion	1/8 tsp. pepper
2-1/2 lb. peeled, sliced potatoes	

Place 2 Tbsp. oil and onion in large skillet. Cook until tender 5 minutes. Add remaining oil, potatoes, salt and pepper. Cook, covered, 10 minutes on medium heat.

Make-Ahead Potatoes

Kathy Buechel

10 to 12 lg. white potatoes, peeled and boiled	1 chopped onion
8 oz. pkg. cream cheese	Salt to taste
8 oz. pkg. sour cream	1/4 c. oleo
	Paprika

Mash potatoes. Add cheeses, onion and salt. Whip until fluffy. Spread in greased 9x13" casserole dish. Cover. Refrigerate or freeze. To use: Drizzle melted oleo over top. Sprinkle with paprika. Bake 350° 40 minutes, covered, 20 minutes uncovered.

Make Ahead Escaloped Potatoes

Sherry Huling

4 lb. potatoes, cooked
 1-1/2 c. shredded cheddar
 1/4 c. oleo

1 c. chopped onion
 1 can celery soup
 1 c. sour cream

Shred potatoes; add cheese. Saute onion in oleo. Mix soup, sour cream and add to potatoes and cheese. Add onion mixture. Put in a 9x13" pan. Crush 1 cup corn flakes and mix with 1/4 cup oleo. Sprinkle over top. Refrigerate overnight. Bake 40 minutes at 350°.

Sour Cream Potato Casserole

Darlene Bengtson

2 lb. pkg. frozen hash
 brown potatoes
 1 pt. sour cream
 2 c. cubed cheese (cheddar,
 colby, etc.)

4 Tbsp. chopped onion
 1 can cream of chicken soup
 1/2 c. melted oleo

Mix well. Bake 1 hour at 325°.

Spinach Mornay Roulade (Roll)

Becky Schroeder-Rump

2 pkg. (10 oz. ea.) frozen,
 chopped spinach
 3 Tbsp. butter
 3 Tbsp. flour
 1-1/2 c. milk
 3/4 c. shredded Swiss cheese
 1 Tbsp. lemon juice
 1 Tbsp. grated Parmesan
 cheese

1/4 tsp. salt
 Dash pepper
 1/3 c. milk
 6 eggs, separated
 3/4 tsp. cream of tartar
 1/4 tsp. salt
 1/2 c. flour

Cook spinach as directed on package; drain well, pressing out excess liquid. Make Mornay Sauce as follows: Melt butter in medium pan; blend in 3 Tbsp. flour. Cook, stirring, over medium heat until smooth and bubbly. Stir in 1-1/2 cups milk all at once. Cook and stir until mixture boils and thickens. Remove from heat. Add Swiss cheese,
 (Continued)

Spinach Mornay Roulade (Continued)

lemon juice, Parmesan, 1/4 tsp. salt and pepper. Stir 1 cup sauce into spinach. Keep mixture warm. Stir 1/3 cup milk into remaining sauce; heat to serving temperature and keep warm. Lightly grease 15-1/2x10-1/2" rimmed baking sheet (jelly roll pan). Line bottom with waxed paper and grease again. In large bowl, beat egg whites with cream of tartar at high speed until stiff, but not dry - just until whites no longer slip when bowl is tilted. In small bowl, beat yolks with 1/4 tsp. salt at high speed until thick and lemon colored. Pour yolks over whites. Sprinkle with 1/2 cup flour. Gently, but thoroughly, fold yolks mixture into whites. Pour into pan, spreading batter evenly. Bake at 400° until top of sponge roll springs back when lightly touched with finger, 8 to 10 minutes. Loosen from sides of pan and invert onto waxed paper or foil. Carefully pull waxed paper off bottom of roll. Trim all edges. Spread spinach mixture evenly over roll. Starting from narrow side, roll up. Place on serving platter and cut into 12 slices about 3/4" thick. Serve with sauce. Makes 6 servings. It sounds harder than it is.

Zucchini Casserole

Kay Helt

4 c. sliced zucchini
 2 c. water
 2 beaten eggs
 1 c. Miracle Whip
 1 onion, chopped

1 c. grated cheese
 1 Tbsp. butter or oleo
 Salt and pepper
 1/4 c. green pepper, chopped
 (opt.)
 1/2 c. Ritz crackers, crushed

Cook zucchini in water about 2 minutes. Mix remaining ingredients and add cooked zucchini. Place in casserole dish. Sprinkle with cracker crumbs and some more grated cheese. Bake at 350° for 30 minutes.

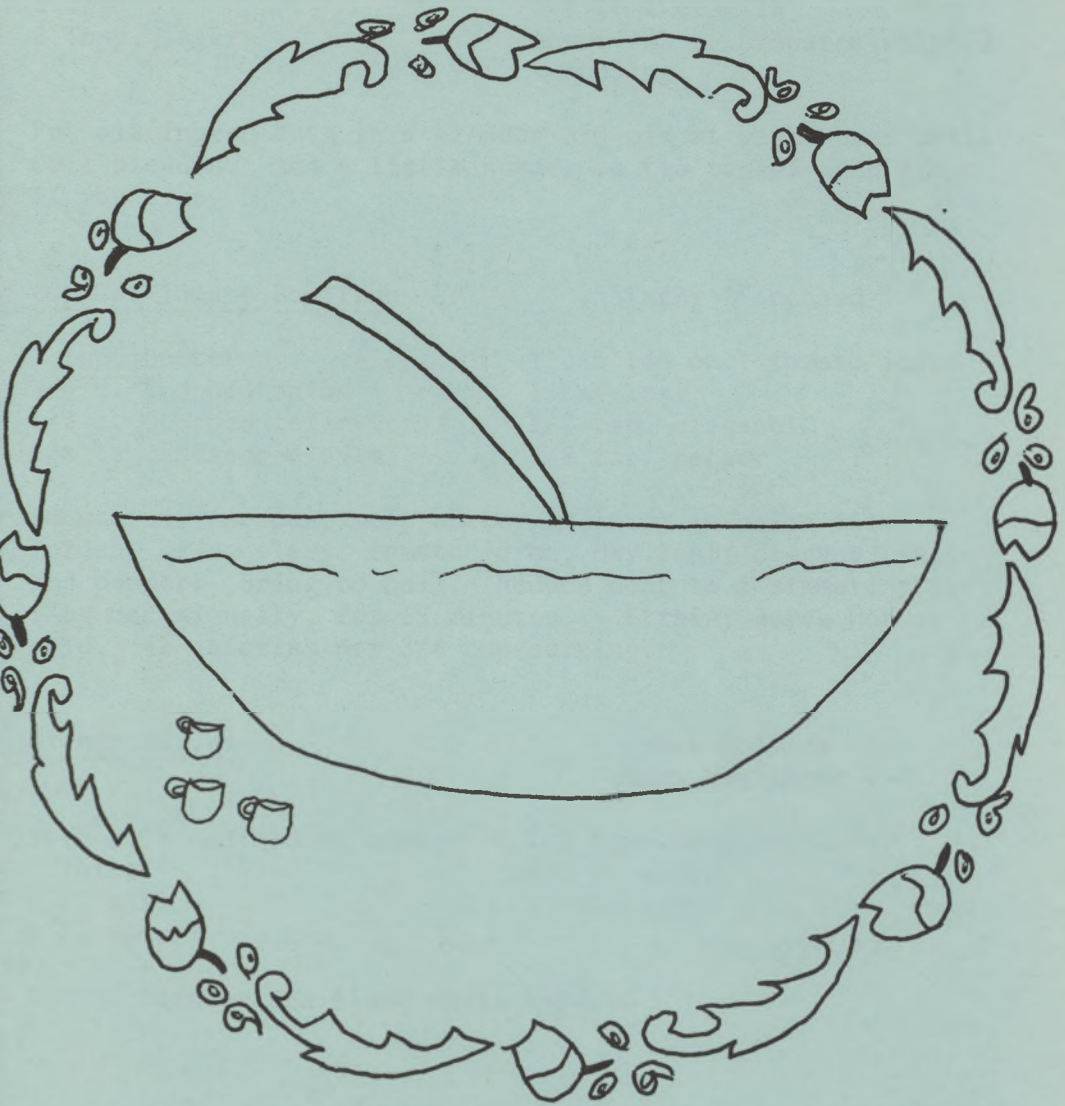
Scalloped Zucchini

Judy Sugars

2 c. zucchini, grated	2 eggs
1 c. cracker crumbs	1 c. milk
3/4 c. cheese, cubed or shredded	1/4 tsp. salt

Mix all ingredients together and pour into casserole dish. Bake at 350° for 45 to 50 minutes. Either Velveeta cheese or hard cheeses can be used. Do not peel zucchini.

MISCELLANEOUS GOODIES



MISCELLANEOUS GOODIES

Egg Nog

Kay Mayer

3 eggs
2 Tbsp. sugar

3/4 to 1 c. milk
About 1/2 c. prepared whipped
topping

Put all ingredients in a blender and mix at high speed until well blended. Add a little nutmeg on the top of each glass if you like.

Low-Cal Tomato Bouillon

Kathy Blanchard

2 tsp. butter
3/4 c. chopped onion
1/2 c. chopped celery
1/4 tsp. seasoned salt

1 can (46 oz.) tomato juice
1 bay leaf
1/2 tsp. oregano
1/8 tsp. pepper

In medium saucepan, melt butter and stir in onion till golden. Add celery, tomato juice, bay leaf, oregano, salt and pepper. Bring to boil. Reduce heat to a simmer, stirring occasionally, for 15 minutes. Strain; serve hot or cold. 41 calories per 3/4 cup serving.

Orange JuliusIrene Hoskins
Mary Weisinger

1 (6 oz.) can frozen orange
juice
1 c. milk
1 c. water

1/2 tsp. vanilla
1/2 c. sugar
12 ice cubes

Put in blender and blend until smooth.

Fruit Punch

Kay Helt

Boil and cool 2 cups sugar and 3 cups water.

Add:

1-1/2 c. reconstituted orange juice	46 oz. pineapple juice 3 crushed or mashed bananas
1/4 c. reconstituted lemon juice	

Mix and then freeze all of above. When ready to serve, thaw slightly and add 3 quarts ginger ale or 7-Up. Serve slushy. Serves about 38.

PunchLori Martin
Fulton, Mo.

6 pkg. Kool-Aid	1 qt. white soda
4 c. sugar	2 qt. ginger ale
1 gal. water	2 tall cans pineapple juice

Serve as soon as mixed.

Sherbet Punches

Kathryn Yaley

Use 1-1/2 gal. of fruit juice, ginger ale or a combination of juices and 1 gal. of sherbet. Some good combinations are:

Ginger ale with raspberry sherbet
Ginger ale with grape sherbet
Orange juice with lime sherbet
Grape juice with lemon sherbet
Cranberry juice with pineapple sherbet

Make sure juice is thoroughly chilled. Serve over ice in punch bowl.

Soft Drink Slush

Kelley Wingate

1 envelope unsweetened cherry soft drink mix	1 c. pineapple juice 2 qt. cold water
1 c. sugar	1-1/2 tsp. lemon juice

Combine ingredients. Stir until dissolved. Pour into shallow container. Freeze 3 hours, stirring several times until slushy. Makes 3 quarts or 12 (1 c.) servings.

Wassail

Kay Gingrich

2 oranges, studded with 20 cloves each. Bake 25 minutes in oven 350°.

2 qt. apple cider	1 stick of cinnamon
2 (12 oz.) pineapple juice	Sugar to taste
1 c. orange juice	

Heat to boil. Pour into bowl and add oranges to float. Serve warm. About 12 cups.

Caramel Corn

Kathy Mahoney

6 to 8 qt. popcorn	1-1/3 c. sugar
2 sticks oleo	1/2 c. white Karo

Boil oleo, sugar and Karo 12 or 15 minutes until a light caramel color. Remove from stove and add 1/2 tsp. vanilla. Have popcorn in large pan. Pour caramel over corn and mix well. Let cool! This recipe will not stick to your teeth. It's very good.

Oven Baked Caramel Corn

Pauline Holstein

7-1/2 qt. popped corn, un- salted	2 c. brown sugar
1/2 c. white corn syrup	1 c. margarine
	1 tsp. salt

(Continued)

Oven Baked Caramel Corn (Continued)

Boil sugar, syrup, margarine and salt 5 minutes. Remove from heat and add 1 tsp. soda. Stir and pour immediately over corn. Mix well. Add some peanuts, if desired. Put into large roaster or on cookie sheet and bake 1 hour at 200°. Stir every 15 minutes while in oven and several times during cooling.

Granola Cereal

Melanie Morton

3 c. quick oats	1 c. raisins or chopped dates
1 c. wheat germ	1/2 c. corn oil
1/2 c. flaked coconut	1/2 c. honey
1 c. coarsely chopped nuts	2 tsp. vanilla

Mix oats, wheat germ, coconut and nuts in large bowl. Mix oil, honey and vanilla. Pour over oat mixture and stir till mixed. Spread on 15x10" pan. Bake at 275° for 1 hour, stirring each 15 minutes. Add raisins the last 15 minutes. (They tend to burn.) Cool. Crumble. Store in airtight container. Yield: 15 (1/2 c.) portions.

Dry Roasted Pecans

Janet Morton

1 Tbsp. sugar	1 tsp. water
3/4 tsp. salt	1 egg white, stiffly beaten
1 tsp. milk	1 qt. pecan halves

Add sugar, salt, milk and water to stiffly beaten egg white in bowl. Coat pecan halves thoroughly with mixture, using rubber spatula. Place layer of foil on cookie sheet; arrange pecans in single layer on cookie sheet. Bake in 275° oven for 15 minutes. Remove pan from oven and stir carefully, lifting pecans from foil. Return to oven and bake 15 minutes more; stir. Repeat this process twice more, cooking pecans a total of 1 hour. Remove from oven and cool. Store in sealed jar. Yield: 1 qt. delicious pecans.

Double-Decker Knox Blox

Ami Buechel

4 envelopes unflavored gelatin	3 c. boiling water
3 sm. boxes Jello, any flavor	1 c. whipped topping

Mix and dissolve gelatin and Jello in water. Stir in whipped topping. Pour into 13x9" pan. Chill until firm. Cut in squares. Makes 9 dozen.

Fudgesicles

Ami Buechel

For 6-1/2 cups dry mix, sift 3 times:	
6-1/2 c. dry instant milk	1 c. sugar
3/4 c. cocoa	1/4 tsp. salt

To make hot cocoa, dissolve 1/3 cup mix in 1 cup boiling water.

To make fudgesicles, mix 1/2 cup mix and 1 cup water. Pour into ice trays or plastic popsicle holders. Freeze.

Roasted Pumpkin Seeds

Sheila Turpin

Pumpkin seeds	Salt
1/4 c. melted butter	Water

Set oven at 300°. Clean seeds well. Wash with clear water. Soak in salt water overnight. Use 1 tsp. salt for every 2 cups cold water. Drain. Pat dry on paper towels or clean cloth. Put seeds into a mixing bowl and add melted butter. Spread them out on a large cookie sheet. Bake about 30 min., stirring every 10 min., or until the seeds look toasted.

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