

FAVORITE RECIPES

**COMPILED
BY
FRIENDS
OF**



**RAMSEY
MEMORIAL HOME**

Proceeds from this cookbook will go to the the FELLOWSHIP OF JOHN program here at Ramsey.

Ramsey Memorial Home is a retirement facility owned and operated by the National Benevolent Association of the Christian Church (Disciples of Christ) offering two levels of care. Licensed Residential Care is provided for 78 persons in our residential wings and 24-hour health care is available in our 54 patient Intermediate Care Facility. Ramsey consists of three buildings all connected for efficiency in services located on 10 wooded acres just north of the Drake University Campus.

Ramsey Memorial Home has served the needs of the aging since 1950. Never in its history has any Ramsey resident been asked to move because of a lack of funds. We believe in the integrity of the individual and that every person regardless of race, creed, gender, religion or income level deserves the best care available. Because of this, we are known for the fine quality of loving care we provide. Such care, however, is costly.

Due to the care available and modern science, today's elderly live longer, more productive lives. But, longevity combined with inflation has caused many older adults to outline their hardearned personal resources. Even with partial state and federal reimbursement, the cost to provide this care for Ramsey residents whose resources have been exhausted exceeds \$150,000 in one year or approximately \$18 per day for each person receiving assistance. As federal programs change and inflation continues to erode the fixed incomes of older people, this cost is expected to increase in future years.

In an effort to meet this need, the FELLOWSHIP OF JOHN was created. Based on John 19:26-27, members of the FELLOWSHIP OF JOHN have committed themselves to provide financial assistance for older adults with limited resources. Through voluntary, individual gifts you have helped alleviate the gnawing fear of many older persons by providing them with a renewed sense of

security. The outstretched arms of compassion, as seen in the logo, represent our Lord's command to all of us to extend our resources, our love and our care to our mothers and fathers in Christ.

The FELLOWSHIP OF JOHN was formed to give us the opportunity to imitate the faithfulness of John and to share in the ministry to the aging. John responded immediately to Jesus' appeal and provided regularly for Mary's care.

Like John, many of you have responded to the need to provide care. To those friends we say ... THANK YOU! For truly, we could not do it without you.



RAMSEY MEMORIAL HOME

1611 - 27th Street

Des Moines, Iowa 50310

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BEVERAGE



BIBLE CAKE

6 Eggs	Isaiah 10:14
1 C. Butter	Judges 5:25
2 C. Sugar	Jeremiah 6:20
1 C. Milk	Judges 5:25
3 C. Flour	I Kings 4:22
2 C. Raisins	I Samuel 30:12
2 C. Figs	I Samuel 30:12
1 C. Almonds	Genesis 43:11
1/4 C. Honey	Genesis 43:11
2 tsp. Baking Powder	I Cor. 5:6
2 tsp. Cinnamon	Proverbs 7:17
1/4 tsp. Soda	I Cor. 5:6

Put almonds in hot water and let stand 5 minutes. Skin figs and cut up fine. Soak raisins in hot water 5 minutes. Drain. Beat eggs. Cream butter and sugar well and mix with eggs and dry ingredients. Slowly fold in figs, raisins and nuts.

Pour into large loaf pan and bake slowly at 350 degrees for 1 hour. Makes a 2 or 3 pound cake.

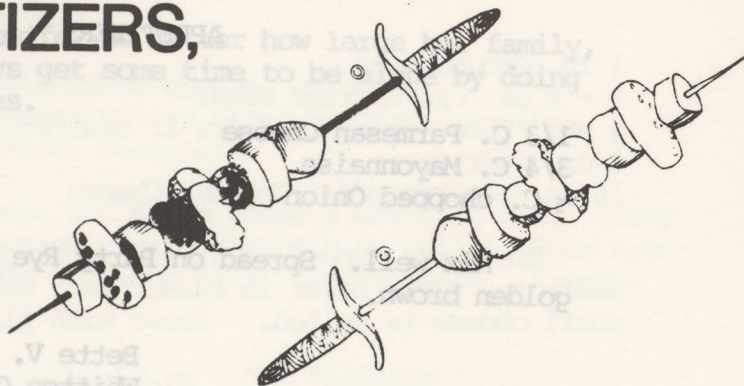
The author of this recipe was an elderly lady who passed on long ago. She got her inspiration from II Samuel 6:19 "God gave cake to all."

Final baking instructions came from Mark 14:37.

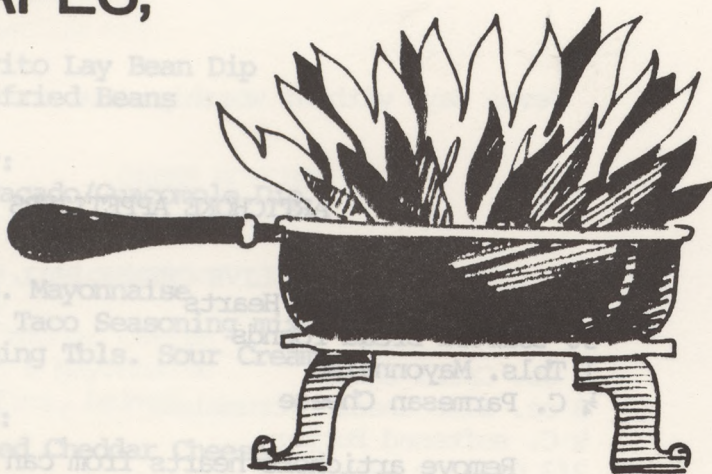
- Mrs. Warren Smith -
Bedford, Indiana



APPETIZERS,



CANAPES,



BEVERAGES

BIBLE CAKE

APPETIZERS

1/3 C. Parmesan Cheese
3/4 C. Mayonnaise
1/2 C. chopped Onion

Mix well. Spread on Party Rye Bread. Broil until golden brown.

Bette V. Fehrle
Whitten Centennial Cookbook

ARTICHOKE APPETIZERS

1 Sm. can Artichoke Hearts
50 toasted Bread rounds
1 Tbls. Mayonnaise
1/2 C. Parmesan Cheese

Remove artichoke hearts from can and chop. Place a small piece of artichoke heart on each toasted bread round. Combine mayonnaise and Parmesan cheese; spread over each piece of artichoke heart with a small spoon. Toast in oven at 400 degrees for 5 - 10 minutes. Serve warm.

Pat Bradshaw
Office of Development
Ramsey Staff
Wakonda Christian Church

Any housewife, no matter how large her family, can always get some time to be alone by doing the dishes.

7 LAYER BEAN DIP

First Layer:

- 1 lg. can Frito Lay Bean Dip
- 1 sm. can Refried Beans

Second Layer:

- 2 cartons Avacado/Guacomole Dip

Third Layer:

- Mix: 3 Tbls. Mayonnaise
- 1 pkg. Taco Seasoning mix
 - 3 heaping Tbls. Sour Cream

Fourth Layer:

- 3/4 lb. grated Cheddar Cheese

Fifth Layer:

- 3/4 lb. grated Monterey Jack Cheese

Sixth Layer:

- 1 or 2 firm Tomatoes, diced

Seventh Layer:

- 1 sm. can Black Olives, chopped

Michelle Patterson
First Christian Church
Des Moines

BEAN DIP

- 1 lb. Ground Beef
- 1 - 8 oz. can Refried Beans
- ½ pkg. Taco Seasoning (more if desired)
- 8 oz. Sour Cream
- 16 oz. pkg. shredded Cheddar Cheese

Brown the ground beef; add refried beans and seasoning mix. Layer in casserole. Bake or microwave until cheese is melted. Serve with plain Tostitos.

Rick Nelson
Maintenance
Ramsey Staff

Seven days without worship make one weak.

OLIVE CHEESE BALL

- 8 oz. Cream Cheese
- 8 oz. Blue Cheese (crumbled)
- ¼ C. softened Butter
- 2/3 C. ripe Olives
(drained and chopped)
- 1/3 C. Walnuts

Blend cheese and butter together. Stir in olives and chill slightly. Form into balls. Chill thoroughly. Before serving, sprinkle with nuts. Yield 3 cups.

Marilyn Teckenburg
Whitten Centennial Cookbook

BACON-COATED CHEESE BALL

- 2 - 8 oz. pkq.s Cream Cheese, softened
- 1 pkg. dry Hidden Valley Green Goddess dressing
- 1 can Oscar Mayer bacon bits

Mix cheese and Green Goddess dressing mix. (Save a little dressing mix to sprinkle on ball.) Form into 2 balls. Roll in bacon bits. Refrigerate. Freezes well.

Pat Bradshaw
 Office of Development
 Ramsey Staff
 Wakonda Christian Church

CAPER MUFFINS

- 6 Green Onions, sliced thin
- 2 Tbls. Capers
- 1½ C. grated Cheddar Cheese
- 1½ C. Hellmann's Mayonnaise
- 7 English muffins, halved

Mix at least two hours before serving. Spread on English muffin halves and broil 5 minutes until golden. Cut in wedges.

Pat Bradshaw
 Office of Development
 Ramsey Staff
 Wakonda Christian Church

CHEESE BALL

- 2 - 8 oz. pkg. Cream Cheese
- 1 - 8 oz. sharp Cheddar Cheese, shredded
- 1 Tbls. Pimento, chopped
- 1 Tbls. Green Pepper, chopped
- 1 Tbls. Onion, chopped
- 2 tsp. Worcestershire Sauce
- 1 Tsp. Lemon juice
- Dash of Red Pepper
- Dash of Salt

Mix and blend well. Shape into ball and roll in chopped Pecans. Serve at room temperature.

Vickie White
Covenant Christian Church
Des Moines, Iowa

CHEESE PASTRIES

- 2 C. grated sharp Cheddar Cheese
- 1 stick Margarine
- 1 C. Flour
- 1/4 tsp. Salt
- Dash of hot pepper or Tabasco sauce

Blend softened cheese and margarine. Work in flour, salt and hot pepper. Form into roll about 1 1/2 inches in diameter. Chill overnight. Slice 1/8 inch thick and bake on ungreased cookie sheet at 300 degrees until done but not brown.

Pat Bradshaw
Office of Development
Ramsey Staff
Wakonda Christian Church

CHEESE SPREAD

- 8 oz. Cracker Barrel Cheddar Cheese
- 8 oz. Cream Cheese
- 2 Tbls. Margarine
- 2 tsp. chopped Onion
- ½ tsp. Worcestershire Sauce
- ½ tsp. Lemon Juice
- 2 Tbls. chopped Pimento
- 2 tsp. chopped Green Pepper

Combine cheese and cream cheese, add margarine and mix until well blended. Add remaining ingredients. Chill until firm. Serve with assorted crackers and breads.

Bette Vinton Fehrle
Whitten Centennial Cookbook

CHEESY PUFFS

- 1 can refrigerated Crescent Rolls
- 8 cubes (½ inch squares) Mozzarella Cheese
- 3 Tbls. Sesame Seed
- 3 Tbls. grated Parmesan Cheese
- ¼ C. Italian Salad Dressing

Preheat oven to 375 degrees. Separate dough into 8 triangles. Place cheese cube on wide end, fold corners over cheese and roll to opposite point. Completely cover cheese; seal well. Combine sesame seed and parmesan cheese. Dip rolls in salad dressing; roll in sesame seed mixture. Place in ungreased muffin cups. Bake 15 to 20 minutes until golden brown. Refrigerate leftovers. Yield 8 snacks.

Vickie White
Covenant Christian Church
Des Moines, Iowa

HOT CURRY CANAPES

- 1 pkg. English Muffins
- 1 sm. can ripe Olives
(chopped - 4½ oz. can)
- ¼ C. finely cut Green Onions
- ½ C. Miracle Whip
- ¾ C. shredded Cheddar Cheese
- ½ tsp. Curry Powder
- ½ tsp. Salt

Split muffins. Toast lightly, butter and cut in fourths. Mix remaining ingredients. Spread mixture on quartered muffins. Bake at 450 degrees, until bubbly. You may freeze these, do so before baking.

Whitten Centennial Cookbook



CRANBERRY TEA.

- 1 quart Cranberry Juice Cocktail
- 1 - 6 oz. can frozen Orange Juice (undiluted)
- 1 - 6 oz. can frozen Lemonade (undiluted)
- 2 C. Sugar
- 1 pkq. Red Hots
- 1 stick Cinnamon
- 2 Cloves

Boil all ingredients for 7 minutes. Strain and store in refrigerator. Use 2 cups of water to 1 cup concentrate.

This is spicy and good served hot or cold.

Edith Goins
 Diagonal Christian Church
 Diagonal, Iowa

HOT CHOCOLATE MIX

- 4 C. powdered Milk
- 1½ C. granulated Sugar
- ½ C. powdered Sugar
- 1 C. non dairy Creamer (like Pream)
- 1 tsp. Salt
- 1 C. Cocoa

Mix all ingredients THOROUGHLY. Store in a covered container. To use put ¼ C. (or desired amount for stronger chocolate) into a cup and add boiling water.

Great to send to College Students!!

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

ITALIAN APPETIZERS

3 C. thinly sliced unpeeled Zucchini
 ½ lg. Onion (chopped)
 ½ tsp. Marjoram or Oregano
 2 Tbls. Parmesan Cheese
 ½ C. Oil
 1 C. Bisquick
 Salt and Pepper to taste
 4 well beaten Eggs.

Mix all ingredients except eggs, thoroughly. Add eggs, mix. Pour into a greased jelly roll pan. Bake 25 minutes at 425 degrees. It will be about the thickness of pizza. Cut into squares. Serve hot or cold.

Bette Vinton Fehrle
 Whitten Centennial Cookbook

GLAZED FRANKS

3 Franks
 ¼ C. Apricot preserves
 1 Tbls. prepared Mustard

Cut each frank into eights in 9" pie plate. Distribute pieces evenly. Mix preserves with the mustard and spoon over pieces of franks. Stick each piece with a wooden toothpick. Cook in microwave oven 3½ to 4 minutes.

Vickie White
 Covenant Christian Church
 Des Moines, Iowa

CRAB MEAT HORS D'OEUVRES

- 1 jar Chili Sauce
- 1 - 2 dashes of Hot Sauce
- 1 Tbls. Lemon Juice
- 1 sm. can flaked Crab Meat

Mix all ingredients and heap over an 8 oz. brick of Cream Cheese. Chill. Spread on crackers.

Judy Teckenburg
Whitten Centennial Cookbook

DEVILED CRAB ROLLS

- ½ lb. processed American Cheese, cubed
- ½ C. Butter
- 2 - 6 oz. cans Crabmeat, drained
- 1 Tbls. Lemon Juice
- 5-6 dashes Hot Sauce
- 20 slices Bread
- 1 C. Butter
- 3 oz. Sesame Seeds

Melt cheese and ½ cup butter in double boiler. Toss crabmeat with lemon juice and add to cheese mixture. Stir in hot sauce and let mixture cool. Cut crusts from bread and flatten slices with rolling pin. Spread crab mixture on one side and roll up jelly-roll fashion. Melt remaining butter; dip each roll in melted butter and roll in sesame seeds. Place on cookie sheet and freeze. Cut rolls into thirds. Store covered in freezer. When ready to serve, broil, turning once (about 10 minutes). Makes 60 rolls.

Pat Bradshaw
Office of Development
Ramsey Staff
Wakonda Christian Church

LIVER PASTE

Mix together $\frac{1}{2}$ lb. Braunschager and 6 oz. Cream Cheese (room temperature). Blend in 1 Tbls. Worcestershire Sauce, $\frac{1}{2}$ tsp. Salt, 2 tsp. chopped Parsley, $\frac{1}{2}$ finely chopped Onion and 3 Tbls. melted Oleo.

Beat until well blended with mixer. Chill and shape into a ball. Sprinkle with Paprika and roll in chopped nuts.

Serve with crackers.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

MUSHROOM CRESENTS

2 Tbls. Butter
1 - 4 oz. can Mushrooms, drained
1 - 8 oz. pkg. Cream Cheese
1 pkg. unbaked Crescent Rolls

Saute butter and mushrooms and add cream cheese until blended. Unfold tube of rolls on cookie sheet and make four rectangles. Spread cheese mixture on rolls, roll up and slice each one into 4 slices. Bake until slightly golden (10-15 minutes) in 425 degree oven. Best eaten warm.

Pat Bradshaw
Office of Development
Ramsey Staff
Wakonda Christian Church

ORANGE JULIUS

- 1 - 6 oz. can frozen Orange Juice
- 1 C. Milk
- 1 C. Water
- 1/4 C. Sugar
- 1 tsp. Vanilla
- 10 ice cubes

Put in blender about 1/2 minute.

Kids Love It!

Lois Stewart
 Valley View Christian Church
 Minneapolis, Minnesota



WEDDING PUNCH

- 6 cans Hawaiian Punch
- 4 quarts Ginger Ale
- 1 1/2 gallon Pineapple Sherbet

Cool liquids, add sherbet just before serving.
 Serves 100 (6 oz.) punch cups; 120 (5 oz.) punch cups.

Joyce Butler
 Whitten Centennial Cookbook

Learn from the mistakes of others - you can't
 live long enough to make them all yourself.

BFAN DIP

- 1 lb. Hamburger
- 1 sm. can Mrs. Grimes Chili Beans
- ½ - ¾ envelope Taco seasoning
- 1 sm. can Tomato Sauce
- 1 sm. pkg. grated Cheddar Cheese (approximately 2 C.)

Brown hamburger. Place in blender with chili beans seasoning and tomatoe sauce. Blend all together. Place in crock pot on low and sprinkle cheese on top. Heat thoroughly and serve with Doritos.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

Count your garden by flowers, never by the leaves that fall;
Count your days by golden hours, don't remember clouds at all;
Count your nights by stars, not shadows;
Count your life with smiles not tears;
And the joy through all your lifetime;
Count your age by friends, not years.

SHRIMP DIP

- 1 C. chopped Celery
- 1 C. chopped Onion
- 2 sm. cans deveined Shrimp
- 1 C. Miracle Whip
- 1 - 8 oz. pkg. Cream Cheese
- 1 Tbls. Lemon juice

Blend cream cheese and Miracle Whip. Add lemon juice. Add remaining ingredients. Chill 1 hour before serving.

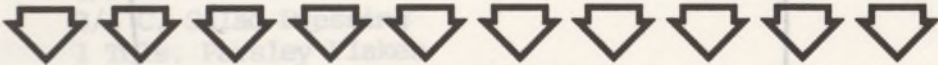
Linda Glas
Ramsey Staff

SPINACH DIP

- 1 - 10 oz. pkg. frozen spinach
(thaw and drain well - do not cook)
- 1 pint Sour Cream
- 1 C. Salad Dressing
- 1 pkg. Knorr Vegetable Soup mix
- Dry Onions to taste

Mix together and let stand over night.

Charlotte Porter
Valley View Christian Church
Minneapolis, Minnesota



SPINACH DIP 'N' BROWN BREAD

- 2 C. Helmans Mayonnaise
- 2 C. Sour Cream
- 2 bunches Green Onions (tops and all)
- 2 pkg. frozen Spinach (chopped)

Thaw and squeeze juice out.

- 1 pkg. Knorr's Vegetable Soup Mix
- 1 can Water Chestnuts (sliced and chopped)
- Celery if desired

Purchase one whole baked Rye Bread (round). Carve out circle (use inside of bread for dipping) also use another loaf cut into 1 - 2" squares to dip. Bread is used as a bowl. (refill bread as needed)

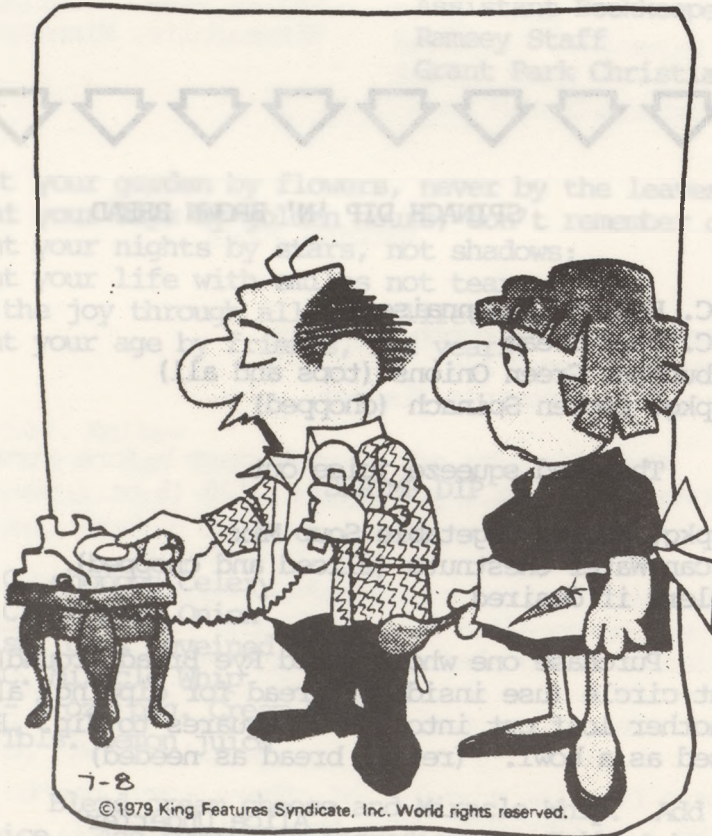
Alice Underfer
Director of Activities
Ramsey Staff
West Des Moines
Christian Church

PARTY RYE SPREAD

Equal parts of: Cheddar Cheese
Green Onion, chopped
Black Olives, chopped

Mix well. Spread on small party rye bread. Broil 12 minutes.

Pat Bradshaw
Office of Development
Ramsey Staff
Wakonda Christian Church



7-8

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"YOU SAID JEANE DEARDORFF NEVER
RETURNED YOUR COOKBOOK.
I'M CALLING TO THANK HER."

TACO DIP

- 2 cartons Mexican Chip dip
- 1 pkg. Taco seasoning

Mix together and cover round pizza pan. Then cover the base with shredded lettuce, tomatoes and cheddar cheese.

Alice Underfer
Director of Activities
Ramsey Staff
West Des Moines
Christian Church

VEGETABLE DIP

- 2/3 C. Sour Cream
- 3/4 C. Salad Dressing
- 1 Tbls. Parsley Flakes
- 1 Tbls. dry Onion (chopped kind)
- 1 tsp. Dill Weed
- 1 tsp. Lowry Seasoned Salt
- 1 tsp. Beaumonde

Mix together and store in refrigerator. Keeps about 2 weeks.

Charlotte Porter
Valley View Christian Church
Minneapolis, Minnesota

VEGETABLE DIP

- 2/3 C. Sour Cream
- 2/3 C. Mayonnaise
- 1 Tbls. chopped Onion
- 1 Tbls. Dill Weed
- 1 tsp. Bean Mande seasoning
- 1 tsp. dried Parsley

Mix well and chill.

Mildred Wakelin
First Christian Church
Des Moines, Iowa

VEGETABLE DIP

- 1 C. Sour Cream
- 1½ C. Mayonnaise
- 1 Tbls. Sugar
- 1 tsp. Salt
- 2 Tbls. chopped Chives
- ¼ to ½ C. chopped Green Onions
- ½ pkg. frozen chopped Spinach
- Dash of Garlic Powder
- Dash of Pepper

Mix well and chill. Great with any kind of raw veggies.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

At the first sound of the whippoorwill in the spring,
 the Indian knew it was time for planting.

FRESH VEGGIE DIP

- 1 C. Hellmans Mayonnaise
- 1 tsp. each:
 - Curry Powder
 - Horseradish
 - Onion Flakes
 - Garlic Granules
 - Vinegar

Mix well and chill.

Barbara Liesman

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1 C. Sour Cream
1/2 C. Mayonnaise
1 Tbsp. Sugar
1 tsp. Salt
2 Tbsp. chopped Chives
1/4 to 1/2 C. chopped Green Onions
1/2 pkg. frozen chopped Spinach
Dash of Garlic Powder
Dash of Pepper

Mix well and chill. Great with any kind of raw veggies.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

At the first sound of the whipcrack in the spring,
the Indian knew it was time for planting.

FRESH VEGGIE DIP

1 C. Hellmans Mayonnaise
1 tsp. each:
Curry Powder
Worcestershire
Onion Flakes
Garlic Granules
Vinegar

Mix well and chill.

Barbara Liesman

SOUPS



- 9 kinds of Dry Beans - $\frac{1}{4}$ C. each
(soak beans overnight)
- 2 quarts water
- Ham Hocks
- 1 Clove crushed Garlic
- 1 lg. Onion, chopped
- 1 can Tomatoes

Cook all of the above ingredients over med-low heat until beans are tender, approximately 3 to 4 hours. Add desired amount of uncooked spaghetti or rice. Serve with Italian Cheese.

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church

CLEAR LAKE CAFE SPINACH/CHEESE SOUP

- 2 Tbls. Butter
- $\frac{3}{4}$ C. chopped Onion
- 6 C. Water
- 6 Chicken Bouillon Cubes
- 8 oz. fine Egg Noodles
- 1 tsp. Salt (not really necessary)
- 6 C. Milk
- 2 - 10 oz. pkg. chopped frozen spinach
(thawed and drained)
- $\frac{1}{2}$ lb. shredded Cheddar Cheese
- $\frac{1}{2}$ lb. shredded Swiss Cheese

Saute onions in butter in large pan till tender. Add water and bouillon cubes, boiling rapidly to dissolve. Gradually add noodles (and salt).

Cook uncovered, stirring occasionally, until noodles are tender, about 7 minutes. Stir in milk, spinach and cheeses. Heat through, but don't boil.

Use a double boiler for reheating.

Anonymous
Valley View Christian Church
Minneapolis, Minnesota

CLAM CHOWDER

- ½ C. diced Ham or Bacon
- 1 med. Onion (diced)
- 2 (8 Oz.) cans minced Clams
(drained to reserve liquid)
- 3 Tbls. Cornstarch
- 4 large Potatoes, diced (4 C. total)
- 1 Tbls. Salt
- ½ C. chopped Celery
- 1/8 tsp. Pepper
- 4 C. Milk (may use more if desired)
- 2 Tbls. Butter and Oleo

In large sauce pan cook ham or bacon over medium heat until lightly browned. Add onions and celery and cook until tender, approximately 5 minutes. Add enough water to clam liquid to make 2 cups. Mix cornstarch in clam and water liquid.

Add potatoes and clam liquid to onion and celery mixture stirring constantly until mixture is slightly thickened. Cover and cook 10 minutes.

Add clams, milk and butter. Cover and cook until heated thoroughly, approximately 5 minutes more stirring frequently.



Shirley Gardner
Bookkeeper
Ramsey Staff
Grant Park Christian Church

BROCCOLI SOUP

Saute 3/4 C. chopped Onion in 2 Tbls. Oleo
Cook 3 minutes

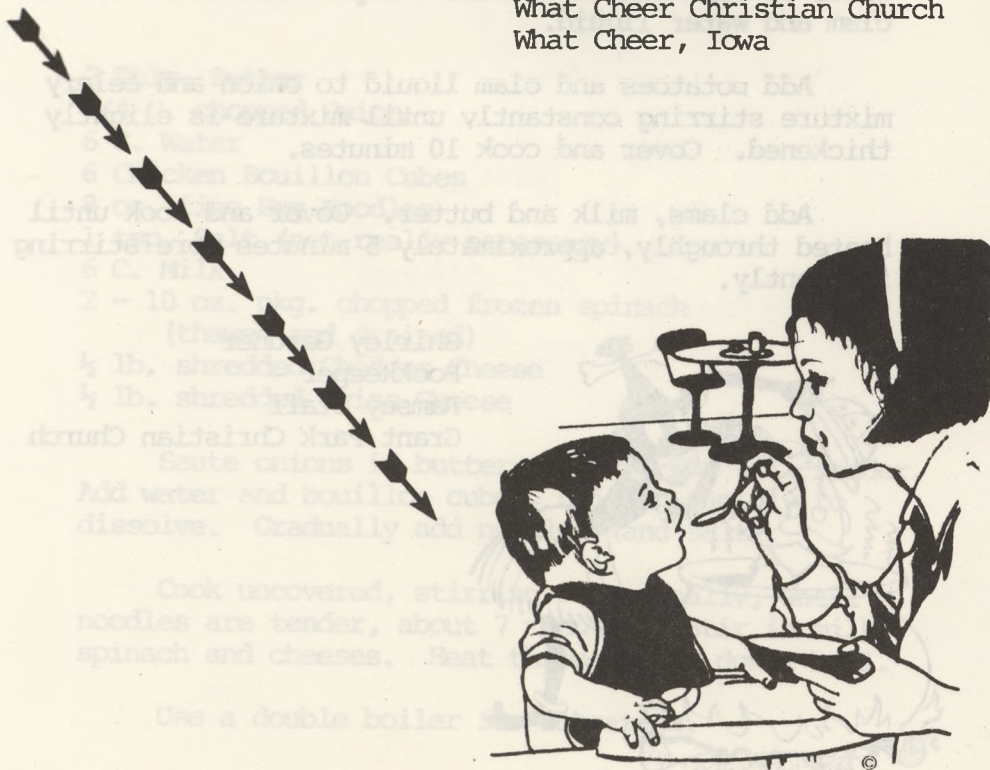
Add 2 C. Chicken Broth
When boiling. add 8 oz. fine cooked noodles
1 tsp. Salt
1/2 tsp. Pepper

Add 2 - 10 oz. pkg. Broccoli or fresh Broccoli

When tender, add 6 cups milk - simmer

Add last 1/8 tsp. garlic salt and 1 lb. Velveta Cheese

Frances Baumert
What Cheer Christian Church
What Cheer, Iowa



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- 1½ C. Tomatoe Juice
- 1 Beef Bouillon Cube
- 1 Tomatoe, chopped
- ¼ C. chopped Cucumber
- 2 Tbls. chopped Green Pepper
- 2 Tbls. chopped Onion
- 2 Tbls. Wine Vinegar
- 1 Tbls. vegetable Oil
- ½ tsp. Salt
- ½ tsp. Worcestershire Sauce
- 3 drops Red Pepper

Heat tomatoe juice to boiling. Add bouillon cube, stir until dissolved. Stir in remaining ingredients. Refrigerate several hours.

Vickie White
Covenant Christian Church
Des Moines, Iowa

ITALIAN SAUSAGE SOUP

- ¾ lb. Hot Sausage
- ¾ lb. Sweet Sausage

Saute - Crumbled - Add 1 grated Onion

- 2 Green Peppers (chopped)
- 4 C. Beef Broth (can use chicken broth)
- 1 ¾ C. Red Wine (optional)
- Garlic Salt
- 2 Tbls. chopped Parsley
- 2 Tbls. Oregano
- 1 tsp. Basil

Cook 1 hour

- Add 1 can of chopped tomatoes
- Add 2 C. bow tie Macaroni

Serve with Parmesean Cheese

Frances Baumert
What Cheer Christian Church
What Cheer, Iowa

V - 8 SOUP

- 1 lb. Ground Beef
2 chopped Onions

Brown both in 3 Tbls. oleo.

- Add: 1 lg. can V - 8
2 cans Cream of Celery Soup
2 C. grated Carrot
 $\frac{1}{4}$ C. Kitchen Style dressing
(I use Dorothy Lynch)

Bring to boil.
Simmer 1 hour.

Mrs. Melvin H. Larson
First Christian Church
So. Sioux City, NE



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V - 8 SOUP

1 lb. Ground Beef
2 chopped Onions

Brown both in 3 Tbls. oleo.

Add: 1 lg. can V - 8
2 cans Cream of Celery Soup
2 C. grated Carrot
¼ C. Kitchen Style dressing
(I use Dorothy Lynch)

Bring to boil.
Simmer 1 hour.

Mrs. Melvin H. Larson
First Christian Church
So. Sioux City, NE



APPLE CHEESE SALAD

2/3 C. Red Cinnamon Drops - drained in
1 C. hot water

Add to: 2 pkts. of Lemon Jello

After Jello is dissolved, add Apple Sauce

SALADS

Four: 2/3 of Jello in ring mold and let set.
(leave remainder of Jello at room temperature)

When Jello has set, pour following mixture over it:

1/2 C. Salad Dressing

8 oz. Cream Cheese

2 C. chopped Nuts

1/2 C. chopped Pineapples and 1

1/2 C. chopped Apples and 1/2 C. water

Save 1/2 C. of J. for

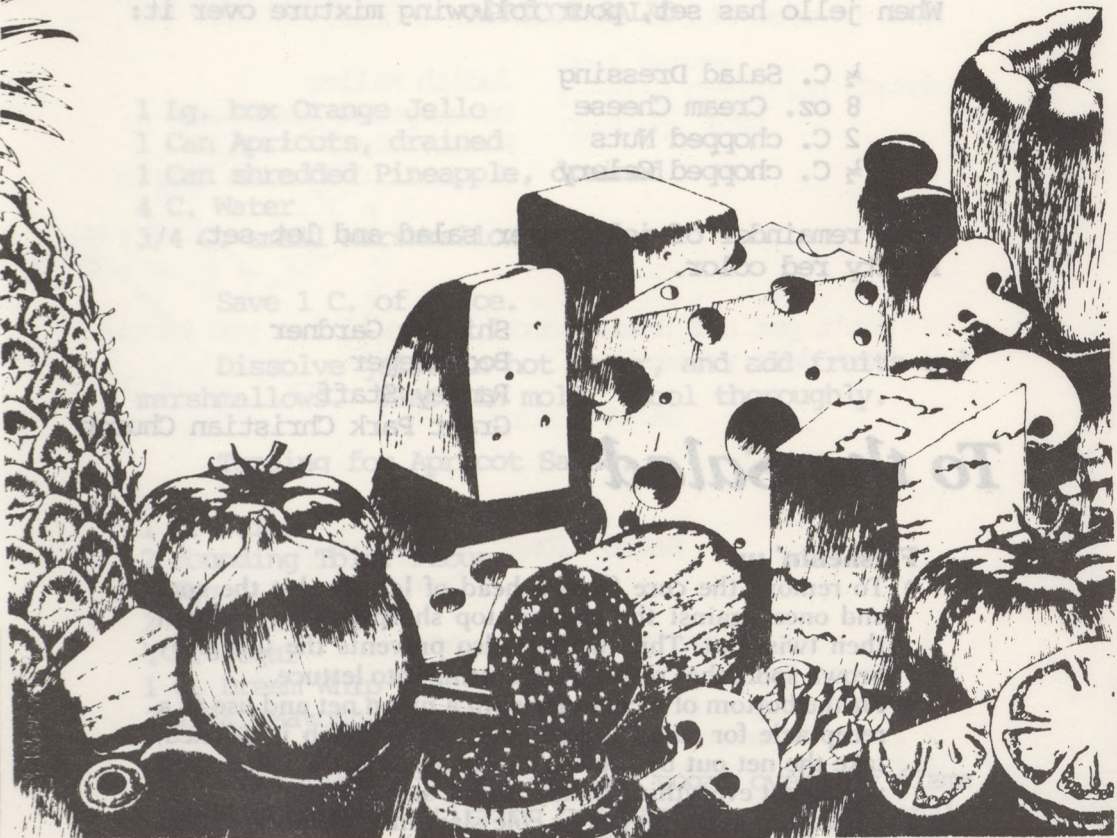
Shirley Gardner

to be used for

on the

at the Christian Ch

to be



place in perfect light. Wash the greens with water.
on the latest party combination being this one.
* To prevent soggy salads, place an inverted saucer in the
bottom of the salad bowl. The excess liquid drains off un-
der the saucer and the salad stays fresh and crisp.

APPLE CHEESE SALAD

2/3 C. Red Cinnamon Drops - melted in
1 C. hot Water

Add to: 2 pkgs. (3 oz.) Lemon Jello

After Jello is dissolved, add 1½ C. Apple Sauce

Pour: 2/3 of jello in ring mold and let set.
(Leave remainder of jello at room temperature)

When jello has set, pour following mixture over it:

½ C. Salad Dressing
8 oz. Cream Cheese
2 C. chopped Nuts
½ C. chopped Celery

Pour remainder of jello over salad and let set.
Pretty red color.

Shirley Gardner
Bookkeeper
Ramsey Staff
Grant Park Christian Church

To the Salad

Freshenin' up

- To remove the core from a head of lettuce, hit the core end once against the counter top sharply. The core will then twist out. This method also prevents the unsightly brown spots that result from cutting into lettuce.
- Fit the bottom of a colander with a nylon net and use as a receptacle for salad ingredients. When batch is washed, take the net out by the edges, squeeze out the water, and you've got everything handy for the salad bowl.
- Put cut-up salad greens or cole slaw in a metal bowl and place in freezer for a few minutes. The greens will arrive on the table in perky condition.
- To prevent soggy salads, place an inverted saucer in the bottom of the salad bowl. The excess liquid drains off under the saucer and the salad stays fresh and crisp.
- Do not add salt to a lettuce salad until just before serving—salt wilts and toughens lettuce.



APRICOT SALAD

- 1 Lg. box Orange Jello
- 1 Can Apricots, drained
- 1 Can shredded Pineapple, drained
- 4 C. Water
- 3/4 C. small Marshmallows

Save 1 C. of juice.

Dissolve jello in hot water, and add fruits and marshmallows. Place in mold. Cool thoroughly.

Topping for Apricot Salad:

- 1 C. Juice
- 2 rounding Tbls. Flour
- 1 Egg
- 2 Tbls. Butter
- 1/4 C. Sugar
- 1 C. Dream Whip
- 2 Tbls. Mayonnaise

Cook flour, juice, egg and sugar over low flame until thickened, stirring constantly. Add mayonnaise and butter. Cool, add Dream Whip. Spread on salad. Top with grated cheese and marshmallows.

Esther Quigley
Bloomfield Christian Church
Bloomfield, Iowa

AROEZ ADIOS

1 C. raw Rice
 8 oz. Sour Cream
 Salt, Pepper, Butter
 ½ lb. Monterey Jack Cheese, grated
 ½ C. Cheddar Cheese, grated
 4 oz. can peeled and chopped green chilies and juice.

Cook rice in usual manner. Add butter, salt and pepper to taste. Butter 2 quart casserole and arrange in layers - rice, green chilies, sour cream and cheese. Bake covered at 325 degrees for 1 hour.

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

Don't put off until tomorrow the things you should have done yesterday.

To the Salad

BAKED KIDNEY BEAN SALAD

2 lg. cans Kidney Beans (drained)
 8 slices Bacon cut in small pieces (uncooked)
 3 med. chopped Onions
 2 fresh Tomatoes (cut up)
 1 C. Brown Sugar
 1 sm. bottle Ketchup
 2 Green Peppers (chopped)

Mix together and bake at 325 degrees for 2 hours.

Janet Koenig
 West Des Moines
 Christian Church

CHERRY SALAD

- 2 C. Sugar
- 3 Tbls. Flour
- 2 Eggs

Cook till thick and let cool.

- Add: 1 can drained dark sweet cherries
- 1 can drained crushed pineapple
- ½ pkg. miniature marshmallows

Mix all together.

Opal Harvey
 Corning Christian Church
 Corning, Iowa



CHICKEN SALAD

- 2 C. cooked Chicken (diced)
- 1 C. Celery (chopped)
- ½ C. Pepper (chopped)
- 1 Carrot (grated)
- 1/3 C. Mayonaise
- 2 Tbls. of Lemon juice
- 4 slices Whole Wheat toast

Combine all ingredients, except toast, and mix well. Chill, serve over whole wheat toast halves.

Serves 4

Leala Hubbartt
 Bloomfield Christian Church
 Bloomfield, Iowa

CHERRY SALAD WITH COCA COLA

Bring to a boil juice of 1 can of pie cherries, $\frac{1}{2}$ C. water and $\frac{3}{4}$ C. sugar. Add cherries and bring to a boil. Add 1 large package of Cherry Jello. Let this cool. Add 1 C. of Coca Cola and 1 small can of crushed pineapple and nuts. Chill.

Margaret Berkey
First Christian Church
Des Moines

CRANBERRY SALAD

$\frac{1}{2}$ lb. Cranberries (fresh)

Put into pan with 1 pint water. Add $\frac{1}{4}$ tsp. Salt and $\frac{1}{8}$ tsp. Soda. Bring to a boiling point and cook 10 minutes.

ADD: 1 C. Sugar
1 box Strawberry Jello (small)

Stir until dissolved, then cool.

ADD: 15 lg. marshmallows (cut in fourths)

Stir until foamy.

ADD: 1 C. chopped Apples
1 C. chopped Celery
 $\frac{1}{2}$ C. chopped Nuts (walnuts)

Stir occasionally when setting. Chill over night.

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church

CIRCUS PEANUT SALAD

Dissolve 16 cut-up candy circus peanuts in 1 cup boiling water. Add 1 - 3 oz. package of orange gelatin and 1 - 11 oz. can crushed pineapple and $\frac{1}{4}$ cup cold water. Let "Jell", then add 1 large carton of frozen whipped topping. Mix well. Return to refrigerator and let set until firm.

Kenneth Burright
Maintenance
Ramsey Staff
Glen Echo Christian Church

CONFETTI SALAD

Dissolve and cool:

- 1 pkg. (3 oz.) Lemon Jello
- 1 pkg. (3 oz.) Lime Jello
- 1 C. hot Water

(could use 2 of the same kind of Jello, if desired)

- 2 C. finely Chopped Celery
- 1 sm. Green Pepper (chopped)
- 1 C. grated Carotts
- 3 Tbls. chopped Onion
- 1 lb. Cottage Cheese
- 1 C. Mayonnaise
- 9 oz. Cool Whip

Mix vegetable mixture with cooled (not set) Jello. Put in pan and chill well.

(If you have a blender, that works well and quick, for the vegetables.)

9 X 12 pan of large Jello mold - Serves 12 - 15.

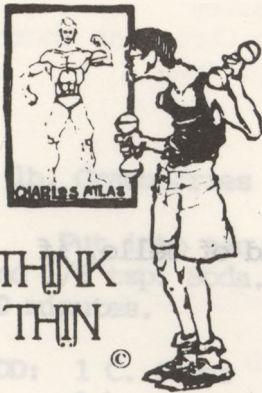
Doris Ver Helst
Nora Springs
Christian Church
Nora Springs, Iowa

CRAZY SALAD

Dissolve 2 pkgs. Lemon Jello according to pkg. directions. Cool slightly. Add 8 large Marshmallows, 2 sliced Bananas, 1 C. drained crushed Pineapple. Set until solid.

Cooked dressing: Heat 1 C. Pineapple juice. Add $\frac{1}{2}$ C. Sugar, 2 Tbls. Flour, 1 Tbls Lemon Juice (or lemon flavoring), 2 Eggs and 1 Tbls. Oleo. Cook until thick. Cool. Add 1 C. Whipped Cream. Spread dressing over jello. Top with chopped nuts.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church



EASY SALAD

- 1 Can Cherry Pie filling
- 1 Carton (small) Cool Whip
- 1 Can Borden's condensed Eagle Brand Milk
- Nuts

Mix well and refrigerate.

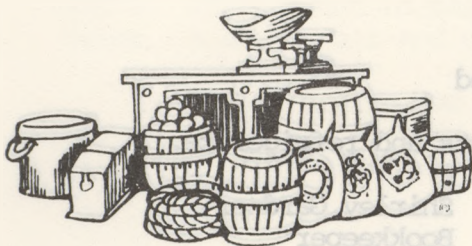
Alice Underfer
Director of Activities
Ramsey Staff
West Des Moines
Christian Church

FRUIT SALAD

- 1 can Apricot Pie filling
- 1 can chunk Pineapple (drained)
- 2 cans chunky fruit Cocktail (drained)
- Mandarin Oranges (drained)
- Banana's (as liked)

Mix together. Refrigerate at least a couple of hours to chill.

Alice Underfer
 Director of Activities
 Ramsey Staff
 West Des Moines
 Christian Church



FROZEN FRUIT SALAD

- 1 pkg. 8 oz. softened Cream Cheese
- 1 C. dairy Sour Cream
- $\frac{1}{4}$ C. Sugar
- 1 tsp. Salt
- 1 can (1 lb. 1 oz.) Apricot halves, drained
- 1 can (8 $\frac{3}{4}$ oz) crushed Pineapple, drained
- 1 can (1 lb.) pitted Dark Cherries, drained
- 1 C. miniature Marshmallows

In large bowl beat cream cheese until smooth. Add sour cream, sugar and salt. Blend. Cut apricots in $\frac{1}{2}$. Stir fruits into cheese mixture. Add marshmallows. Pour into $4\frac{1}{2}$ cup mold and freeze 8 hours. 10 or 15 minutes before serving, remove from freezer and let stand at room temperature.

Betty Manning
 Valley View Christian Church
 Minneapolis, Minnesota

MACARONI SALAD

- 4 C. cooked elbow Macaroni
 1½ C. Celery, sliced
 ½ C. Green Onion, cut finely
 6 Radishes, sliced
 2 Tbls. Parsley, snipped
 ½ C. Mayonnaise
 ½ C. French Dressing
 2 Tbls. Vinegar
 Salt & Pepper to taste
 1 C. Cheddar Cheese, shredded
 1 Cucumber, pared and diced
 1 Green Pepper, chopped

 2 hard cooked Eggs, chopped

Combine all ingredients and refrigerate.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

Delicious

ORANGE WALDORF SALAD

- 2 C. diced Apples
 1 C. Orange sections (each section cut in half)
 ½ C. sliced Celery
 ½ C. chopped Walnuts
 2 tsp. of Orange peel

Combine and moisten with Miracle Whip Salad Dressing.

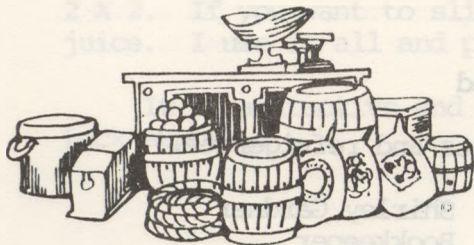
Mildred Jones
 First Christian Church
 Des Moines, Iowa

FRUIT SALAD

- 1 can Apricot Pie filling
- 1 can chunk Pineapple (drained)
- 2 cans chunky fruit Cocktail (drained)
- Mandarin Oranges (drained)
- Banana's (as liked)

Mix together. Refrigerate at least a couple of hours to chill.

Alice Underfer
 Director of Activities
 Ramsey Staff
 West Des Moines
 Christian Church



FROZEN FRUIT SALAD

- 1 pkq. 8 oz. softened Cream Cheese
- 1 C. dairy Sour Cream
- $\frac{1}{2}$ C. Sugar
- 1 tsp. Salt
- 1 can (1 lb. 1 oz.) Apricot halves, drained
- 1 can (8 $\frac{3}{4}$ oz) crushed Pineapple, drained
- 1 can (1 lb.) pitted Dark Cherries, drained
- 1 C. miniature Marshmallows

In large bowl beat cream cheese until smooth. Add sour cream, sugar and salt. Blend. Cut apricots in $\frac{1}{2}$. Stir fruits into cheese mixture. Add marshmallows. Pour into $4\frac{1}{2}$ cup mold and freeze 8 hours. 10 or 15 minutes before serving, remove from freezer and let stand at room temperature.

Betty Manning
 Valley View Christian Church
 Minneapolis, Minnesota

MACARONI SALAD

- 4 C. cooked elbow Macaroni
 1½ C. Celery, sliced
 ½ C. Green Onion, cut finely
 6 Radishes, sliced
 2 Tbls. Parsley, snipped
 ½ C. Mayonnaise
 ½ C. French Dressing
 2 Tbls. Vinegar
 Salt & Pepper to taste
 1 C. Cheddar Cheese, shredded
 1 Cucumber, pared and diced
 1 Green Pepper, chopped

 2 hard cooked Eggs, chopped

Combine all ingredients and refrigerate.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

Delicious

ORANGE WALDORF SALAD

- 2 C. diced Apples
 1 C. Orange sections (each section cut in half)
 ½ C. sliced Celery
 ½ C. chopped Walnuts
 2 tsp. of Orange peel

Combine and moisten with Miracle Whip Salad Dressing.

Mildred Jones
 First Christian Church
 Des Moines, Iowa

- 1 pkg. Lime Jello
- 1 pkg. Lemon Jello
- 1 C. hot Water

Mix together.

In a large pan put:

- 1 C. Cottage Cheese
- 1 can Eagle Brand Milk
- ½ C. Salad Dressing
- 1 (#303) can crushed Pineapple

Combine the two mixtures and pour into a pan 8½ X 2 X 2. If you want to slice it drain off the pineapple juice. I use it all and put it in my small roaster.

It is attractive and good. Works well for a Pot Luck supper.

Mrs. Emma Brooks
First Christian Church
Creston, Iowa

PENNY WISE SALAD

- 1 pkg. (3 oz.) Jello (Lemon, Lemon-Lime or Lime)
- 1 tsp. Salt
- 1 C. boiling Water & dissolve Jello
- ¾ C. cold Water
- 2 Tbls. Vinegar
- 1 Tbls. Horseradish
- ¾ C. finely shredded Cabbage
- ¾ C. diced Apples

Dissolve Jello and salt in boiling water. Add cold water, vinegar and horseradish. Chill until very thick. Fold in cabbage and apples and pour into individual molds or a 1 quart mold and chill. Makes approximately 3½ cups.

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church

1 med. head Cabbage, shredded
 1 med. Onion, chopped
 1 Tbls. Celery Seed
 1 C. Celery, chopped
 2 tsp. Mustard (prepared)
 1 sm. can (jar) chopped Pimiento

Combine $1\frac{1}{2}$ C. sugar, $\frac{1}{2}$ C. white vinegar, 1 tsp. turmeric, 1 tsp. salt. Heat vinegar, sugar, turmeric, salt, mustard and celery seed to almost boiling and dissolve sugar. Pour hot liquid mixture over shredded cabbage mixture while still hot.

Let stand for about 20 - 24 hours before it is to be used. Stir occasionally to make sure all cabbage gets immersed in liquid. Keeps up to 2 weeks. Improves with age.

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

RICE VEGETABLE SALAD

$\frac{3}{4}$ C. Italian Dressing (bottled)
 $\frac{3}{4}$ C/ Mayonaise

$1\frac{1}{2}$ C. each of:

Shredded Carrotts
 " Celery
 " Green Onion
 " Green Pepper
 " Pimento
 " Radishes
 " Tomatos

2 sm. pkg. instant Rice cooked according to package directions. Rinse and drain well. Mix all ingredients. Excellent salad, different.

Frances Baumert
 What Cheer Christian Church
 What Cheer, Iowa

SALAD

1 pkg. Lemon Jello (scant the water)
 ½ C. Salad Dressing
 Vinegar
 Sugar to taste

Add vegetables - peppers, celery, carrots, cabbage,
 etc.

Chill and serve.

Leona Taylor
 United Church of Diagonal
 Diagonal, Iowa

Feathers from birds used in the pillows underneath your head;
 Cotten from the fields packed in your mattress placed upon your bed.
 Each night you go to sleep when your day is through,
 The wealth of the land rests with you.

Sam Rozema

SHRIMP SALAD

1 pkg. (7 oz.) Creamettes (cooked)
 1½ C. Celery (cut fine)
 ½ C. or more grated Carrot
 1 Tbls. Onions
 1 tsp. salt
 Pinch of White Pepper
 1 C. Mayonnaise
 A small amount of Mustard
 3 hard boiled Eggs
 6 oz. pkg. frozen Brilliant cooked Shrimp

Toss all together. Let stand in refrigerator
 about 4 hours or overnight.

Ruth Ellis
 Valley View Christian Church
 Minneapolis, Minnesota

SPAGHETTI SALAD

- 1 C. cooked thin Spaghetti
- $\frac{1}{2}$ C. Black Olives
- $\frac{1}{2}$ C. Celery, chopped
- 4 hard boiled Eggs
- 3 Tomatoes, chopped
- 1 sm. Onion, chopped
- 6 sweet Pickles, chopped
- $\frac{1}{2}$ tsp. Salt
- $\frac{1}{2}$ tsp. Pepper
- 1 C. Mayonnaise
- 1 can Crab Meat, Shrimp or 4 Chicken breasts

Mix well. Can be made 6 to 8 hours ahead.
Refrigerate.

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church

THREE BEAN SWEET & SOUR SALAD

- 1 can Kidney Beans
- 1 can Wax Beans (cut)
- 1 can String Beans (cut)

Drain well.

- 1 sm. Onion chopped
- $\frac{1}{2}$ C. Celery chopped fine
- $\frac{1}{2}$ C. Oil
- $\frac{2}{3}$ C. Vinegar
- $\frac{3}{4}$ C. Sugar
- 1 tsp. Salt

Mix well and pour over beans. Chill thoroughly
for at least 4 hours. Serve very cold.

Mildred Wakelin
First Christian Church
Des Moines, Iowa

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- 1 C. cooked thin spaghetti
- 1/2 C. Black Olives
- 1/2 C. Celery, chopped
- 4 hard boiled eggs
- 2 Tomatoes, chopped
- 1 sm. Onion, chopped
- 1/2 sweet Pickles, chopped
- 1 tsp. Salt
- 1/2 tsp. Pepper
- 1 C. Mayonnaise
- 1 can Crab Meat, Strip or 4 Chicken breasts

Mix well. Can be made 6 to 8 hours ahead.
Refrigerate.

Adith Miller
Development Associate
Bobby Staff
Canaan Christian Church

THREE BEAN SALAD & SOUP SALAD

- 1 can Kidney Beans
- 1 can Wax Beans (cut)
- 1 can String Beans (cut)

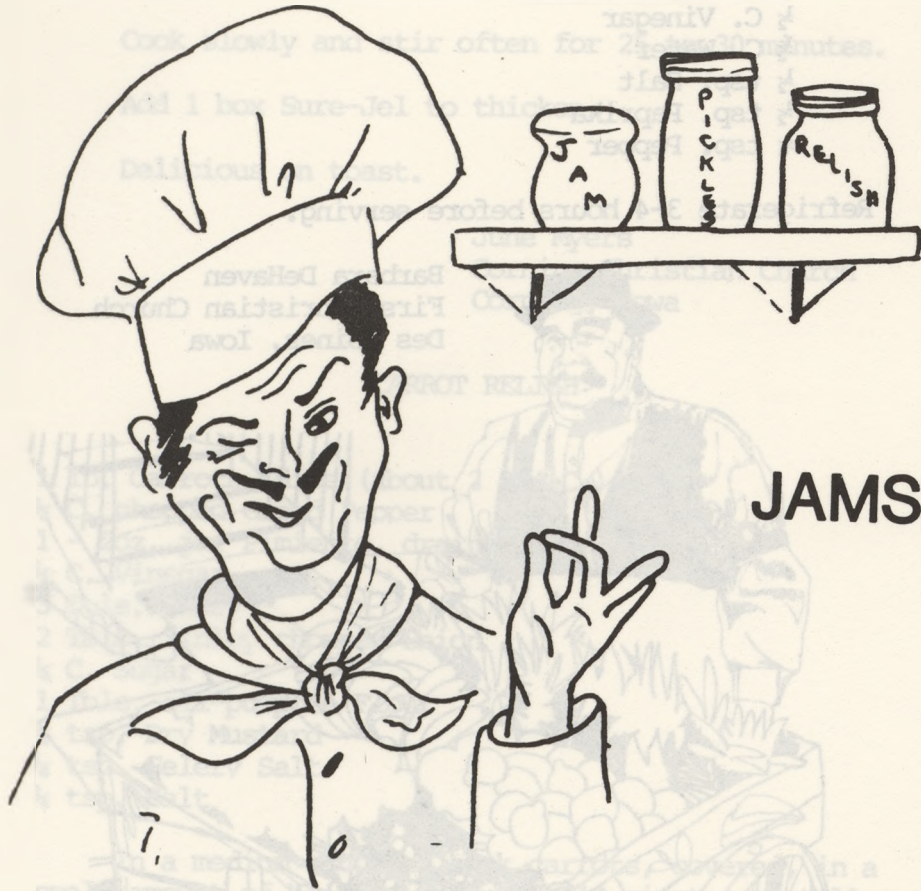
Drain well.

- 1 sm. Onion chopped
- 1/2 C. Celery chopped fine
- 1/2 C. Oil
- 2/3 C. Vinegar
- 3/4 C. Sugar
- 1 tsp. Salt

Mix well and pour over beans. Chill thoroughly
for at least 4 hours. Serve very cold.

Harold Wablin
First Christian Church
Des Moines, Iowa

RELISHES,



JAMS,

JELLIES

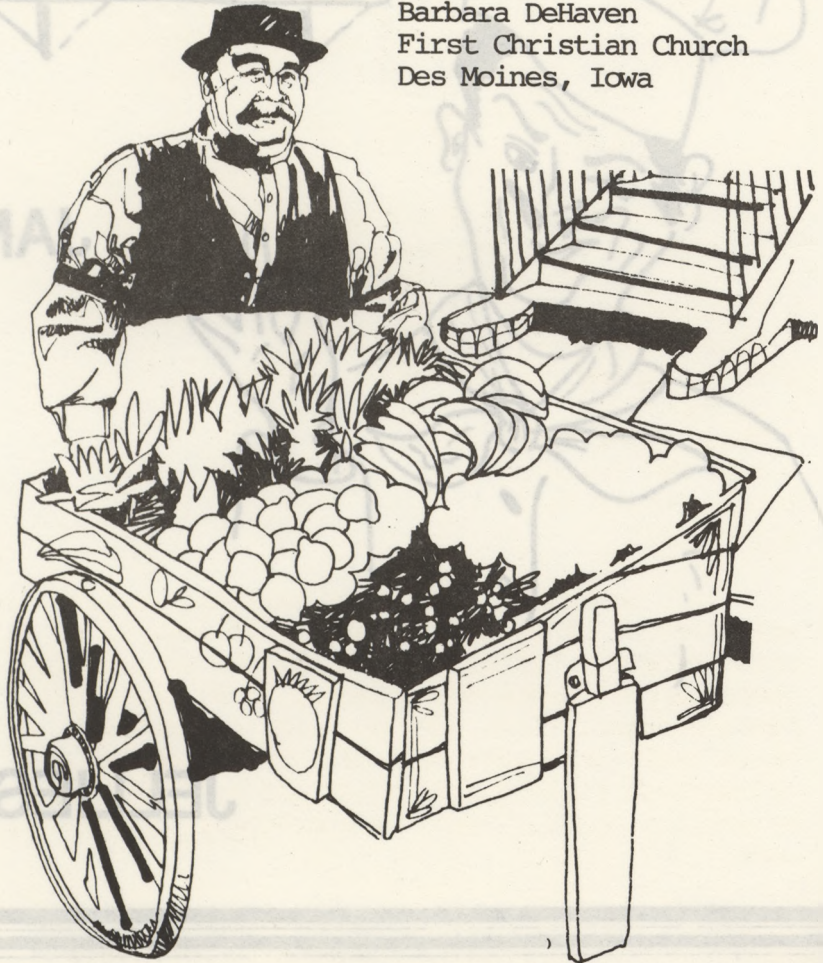
FRESH TOMATO CHUTNEY

Mix together in a serving bowl:

- 1 C. diced Onion
- 1 C. diced Tomato
- $\frac{1}{2}$ C. Vinegar
- $\frac{1}{2}$ C. Water
- $\frac{1}{2}$ tsp. Salt
- $\frac{1}{2}$ tsp. Paprika
- $\frac{1}{4}$ tsp. Pepper

Refrigerate 3-4 hours before serving.

Barbara DeHaven
First Christian Church
Des Moines, Iowa



Put Pears (raw) through food chopper - 9 Cups

Combine in kettle with 1 (9 oz. can) Crushed Pine-apple and juice and juice from 1 Lemon.

5 Cups of Sugar

Cook slowly and stir often for 25 to 30 minutes.

Add 1 box Sure-Jel to thicken.

Delicious on toast.

June Myers
 Corning Christian Church
 Corning, Iowa

CARROT RELISH

1 lb. Carrots, dice (about 2 3/4 C.)
 1/4 C. chopped Greed Pepper
 1 - 2oz. jar Pimiento, drained and chopped
 1/4 C. Vinegar
 3 Tbls. Honey
 2 Tbls. finley chopped Onion
 1/4 C. Sugar
 1 Tbls. all-purpose Flour
 1/4 tsp. Dry Mustard
 1/4 tsp. Celery Salt
 1/4 tsp. Salt

In a medium saucepan cook carrots, covered, in a small amount of boiling water for 10 minutes or till crisp-tender, Drain. Return carrots to saucepan. Add green pepper, pimiento, vinegar, honey and onion. Combine sugar, flour, dry mustard, celery salt, and salt; stir into vegetable mixture. Cook and stir over medium heat till bubbly. Cook and stir 3 minutes more. Remove from heat. Serve warm or chilled. Makes 2 1/2 cups.

Melissa Beckius
 Executive Secretary
 Ramsey Staff

NOTES

Put Peas (raw) through food chopper - 2 Cups

Combine in kettle with (as near as possible) 1/2 cup
apple and juice and juice from 1 lemon.

2 Cups of Sugar
1/2 cup of Raisins

Cook slowly and stir often for 25 to 30 minutes.

1/2 cup of Salt
Add 1 box Sure-Jel to thickener. pat.
1/2 cup of Sugar

Delicious on toast.

Peas are cooked about 4-5 minutes.

June Myers

First Christian Church
Organist, Iowa
Organist, Iowa
Organist, Iowa

CARROT RELISH

1 lb. Carrots, sliced (about 2 1/2 cups)

1/2 C. chopped Green Peppers

1 - 1/2 cup fat hamster, drained and chopped

1/2 C. Vinegar

3 Tablespoons Honey

2 Tablespoons finely chopped onion

1/2 C. Sugar

1 Tablespoon all-purpose flour

1/2 tsp. Dry Mustard

1/2 tsp. Celery Salt

1/2 tsp. Salt

In a medium saucepan cook carrots, covered, in a
small amount of boiling water for 10 minutes or until
crisp-tender. Drain. Add green peppers to saucepan. Add
green pepper, sliced, vinegar, honey and onion.
Combine sugar, flour, dry mustard, celery salt and
salt; stir into vegetable mixture. Cook and stir over
medium heat till bubbly. Cook and stir 3 minutes more.
Remove from heat. Serve warm or chilled. Makes 2 1/2
cups.

Melissa Backus
Executive Secretary
Rensselaer Hall

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BREADS AND CEREALS

6 to 7 C. all-purpose Flour
3 Tbls. Sugar
 $\frac{1}{4}$ tsp. Garlic Salt
2 pkg. active Dry Yeast
 $1\frac{1}{2}$ C. Water
2 Tbls. Oil
8 oz. pkg. (1 C.) sharp Cheddar Cold Pack Cheese food
1 Egg
1 Tbls. Water
1 Egg white
Poppy Seeds

Lightly spoon flour into measuring cup; level off. In large bowl, combine $2\frac{1}{2}$ C. flour, sugar, garlic salt and yeast. In large saucepan, heat water, oil and cheese until very warm (120 to 130 degrees). (Cheese does not need to melt completely.) Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in 3 to 4 C. flour until dough pulls cleanly away from sides of bowl. On floured surface, knead in $\frac{1}{2}$ to $1\frac{1}{2}$ C. flour until dough is smooth and elastic, about 10 minutes. Place dough in greased bowl; cover loosely with plastic wrap and cloth towel. Let rise in warm place until doubled in size, about 1 to $1\frac{1}{2}$ hours.

Punch down dough. Let rest on counter, covered with inverted bowl, for 15 minutes. Grease 2 large cookie sheets. Divide dough in half; roll each half of dough into 12 X 9 inch rectangle. Cut each rectangle lengthwise into three 12 X 3 inch strips. Braid strips together; tuck ends under and seal. Place on greased cookie sheet. Cover; let rise in warm place until doubled in size, about 30 to 45 minutes.

Heat oven to 375 degrees. Brush loaves with mixture of 1 Tbls. water and Egg White; sprinkle with poppy seeds. Bake at 375 for 25 - 30 minutes or until loaves sound hollow when lightly tapped. Immediately remove from cookie sheets. Cool.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

GRANDMA'S CINAMMON ROLLS

2 rolls of frozen Bread dough
(let thaw overnight in the refrigerator)

Slice into 20 to 24 even pieces. Melt $1\frac{1}{2}$ sticks of oleo or butter in a pan or dish and set aside.

Prepare 1 C. sugar with cinnamon to taste in another bowl. Butter a 9 X 13 baking dish or pan. Prepare 3 Tbls. of melted oleo and 3 Tbls. water over 1 C. crumbled up brown sugar. Stir all around for the caramel mixture. (can add raisins or nuts)

Butter your hands. Take a piece of dough and stretch to 4 inches like a snake, dip into butter; then roll in cinammon/sugar. Tie in a knot. Lie roll on caramel mixture. Arrange in pan 3 X 7 = 21, or 4 X 6 = 24 or etc. Leave space between for them to raise. Pour left over butter, sugar and cinammon over the top. Let raise in a warm oven for $\frac{1}{2}$ hour till double in size. Take out; set oven to 375 degrees and bake for 30 - 40 minutes. Let sit a minute. Use a tray or platter as big or bigger than your roll pan. Turn rolls out upside down in tray.

Lucile Core
Corning Christian Church
Corning, Iowa

Some folks just don't seem to realize when they're moaning about not getting prayers answered, that NO is the answer.

CLOUD BISCUITS

2 C. Flour
 1 Tbls. Sugar
 4 Tbls. Baking Powder
 $\frac{1}{4}$ C. Oleo
 1 beaten Egg
 2/3 C. Milk
 (use half water for a flakier biscuit)

Sift together dry ingredients. Cut in oleo until mixture resembles coarse crumbs. Combine egg and milk and add to flour. Mix all at once stirring until dough follows the fork around the bowl. Turn out on a lightly floured board. Knead gently. Roll dough to 3/4" thick. Cut with biscuit cutter straight down. Do not twist. Bake at 450 degrees for 10 to 14 minutes.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

CARROT CORN BREAD

Combine in mixing bowl 1 cup yellow Corn Meal and 1 cup grated Carrots. Into 3/4 cup boiling water stir 1 Tbls. Honey and 2 Tbls. cooking Oil. Stir this into corn meal - carrot mixture. Separate 2 Eggs. Beat yolks with 2 Tbls. cold water. Stir into batter. Whip whites until stiff, fold them into batter. Bake in greased 9 inch pan at 400 degrees about 25 - 30 minutes. Test for doneness. Cut in squares, serve warm.

Marcella M. Lowe
 Valley View Christian Church
 Minneapolis, Minnesota

DILLY BREAD

- 1 packet Yeast
- 1 Egg
- ¼ C. warm Water
- 2¼ C. Flour
- 1 C. Cottage Cheese, room temperature
- 2 Tbls. Sugar
- 1 Tbls. minced Onion, instant
- 1 Tbls. Butter
- 2 tsp. Dill Seed
- 1 tsp. Salt
- ½ tsp. Soda

Dissolve packet of yeast in warm water. Combine all ingredients except flour. Add enough flour to form stiff dough. Let rise 60 minutes. Knead and place in round casserole. Let rise 40 minutes. Bake at 350 degrees for 40 to 50 minutes. Brush with soft butter and sprinkle with salt.

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

DUMPLINGS

- Beat 1 Egg lightly and add 6 Tbls. Water
- 1 Tbls. melted Butter or Oleo
- ½ tsp. Salt
- 3 tsp. Baking Powder
- ¾ C. Flour

Stir until smooth and drop in boiling hot broth. Can be cooked in pan without lid.

Mrs. Emma Brooks
 First Christian Church
 Creston, Iowa

DUMPLINGS

1½ C. Flour
 ½ tsp. Salt
 1 Tbls. Baking Powder

Sift.

Add:

¾ C. Milk
 3 Tbls. melted Butter

Stir only until flour is moistened.

Add parsley for color if desired.

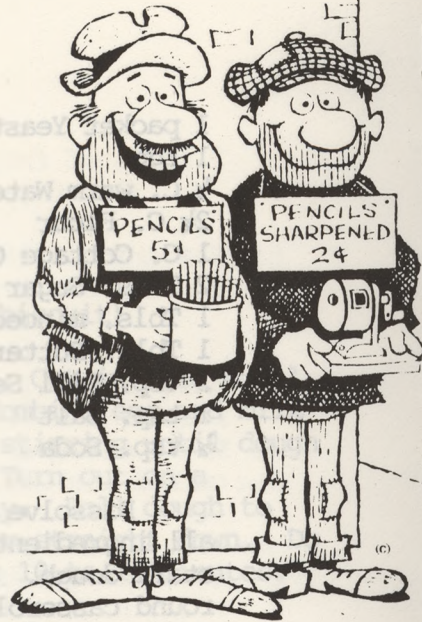
Drop by teaspoon full into hot soup.

Cover tightly - steam 15 minutes.

Don't Peak.

Stir quickly - leave some lumps in batter.

Barbara Liesman
 Des Moines, Iowa



EASY OVERNIGHT ROLLS

- 1 pkg. Dry Yeast
 ½ C. warm Water

Soften.

- 1 stick Margarine
 ½ C. Sugar
 ½ C. boiling Water

Mix and cool to lukewarm.

- 1 Egg
 ½ tsp. Salt
 3 C. Flour

Mix all ingredients and beat well. Dough will be soft. Cover tightly and refrigerate overnight or longer.

Next morning put out on lightly floured cloth and shape into rolls or make cinnamon rolls. Let rise till double and bake at 400 degrees for 20 minutes.

Wilma Reno
 Bloomfield Christian Church
 Bloomfield, Iowa

Get the tools ready -- God will find the work.

ENGLISH MUFFIN BREAD

Although this makes a unique tasting sandwich bread, we think the flavor is best when slices are toasted and served with butter and jelly.

1¼ C. Water
½ C. cooking Oil
4 to 4½ C. all-purpose flour
¼ C. Sugar
2 tsp. Salt
2 pkg. active Dry Yeast
2 Eggs
Cornmeal

In small saucepan, heat water and oil until very warm (120 degrees to 130 degrees). (Lightly spoon flour into measuring cup; level off.) In large bowl, blend warm liquid, 1½ cups flour, sugar, salt, yeast and eggs until moistened; beat 2 minutes at medium speed. By hand, stir in enough remaining flour to make a stiff batter. Cover; let rise in warm place until light and doubled in size, 45 to 60 minutes. Grease (not oil) and sprinkle with cornmeal two 8 X 4 inch loaf pans or three one pound coffee cans. Stir down dough (beat vigorously 30 seconds); spoon into prepared pans; cover; let rise in warm place until doubled in size, 30 to 45 minutes. Heat oven to 375 degrees and bake 15 to 20 minutes until loaf sounds hollow when lightly tapped. If baked in loaf pans, remove bread to cool. If baked in coffee cans, cool bread in cans for 10 minutes; remove and cool completely. 2 loaves or 3 round loaves.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

EXTRA SPECIAL ROLLS

2½ C. warm Water
2 pkg. Yeast
1 regular Yellow Cake Mix
4½ C. Flour
Cinnamon
Brown Sugar
Nuts
Butter

Dissolve yeast in warm water. Add cake mix and flour, then knead dough. Roll to ¼" and spread with butter, cinnamon, brown sugar and nuts. Slice and let raise. Bake at 350 degrees for 20 minutes.

Dough may be refrigerated.

Alice Underfer
Director of Activities
Ramsey Staff
West Des Moines
Christian Church



WHEATY GINGERBREAD

1½ C. Flour
 1 C. Stone Ground Whole Wheat Flour
 ½ C. Sugar
 1½ tsp. Cinnamon
 1 tsp. Ginger
 1 tsp. Soda
 ¼ tsp. Cloves
 Pinch of Salt

Mix together.

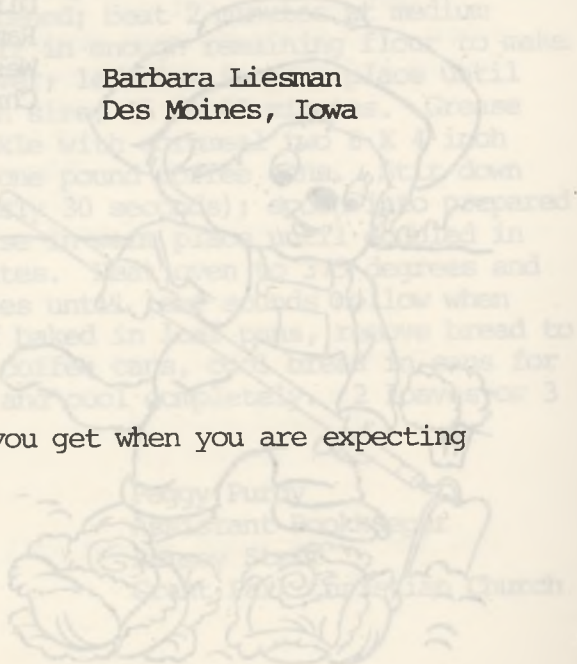
1 C. Buttermilk
 2 Eggs
 ¾ C. Molasses
 1/3 C. Oil

Blend in thoroughly.

Bake in 9" square, greased pan at 375 degrees for 35 - 40 minutes.

Barbara Liesman
 Des Moines, Iowa

Experience is what you get when you are expecting something else.



LUCY'S TENDER HOMEMADE NOODLES

- 1 C. Flour
- 1 Egg
- $\frac{1}{2}$ tsp. Salt
- $\frac{1}{4}$ tsp. Margarine or Butter
- $\frac{1}{2}$ tsp. Baking Powder
- 2 Tbls. Milk

Put the flour in a bowl; shape a well in the center of the flour and drop in the remaining ingredients and mix with a fork, or fingers until mixture forms a stiff dough. Roll on a floured board or clean floured counter - roll till thin. Let stand 20 - 25 minutes. Roll up and slice into strips - shake out into flour and let dry at least 2 hours. Better when fresh. Cook into broth until done. Can be put into freezer bags and frozen.

Double or triple if you want a larger batch. I increase it 8 times for the freezer.

Lucile Core
 Corning Christian Church
 Corning, Iowa

NOODLES

- 2 Egg yolks
- 1 tsp. Lard
- 2 Tbls. Cream
- $\frac{1}{4}$ tsp. Baking Powder
- 1 Tbls. Vinegar
- 1 C. Flour
- $\frac{1}{4}$ tsp. Salt

Blend all ingredients. Add flour. Roll at once and cut. Do not need to dry before using. These are very tender and delicious.

Flora Goodman
 Whitten Centennial Cookbook

JAPANESE RICE CAKES

- 3 C. cooked Rice
- 1 Egg
- 3/4 C. Milk
- 3/4 C. Flour
- 2 Tbls. Sugar
- 1 tsp. Salt
- 3/4 tsp. Nutmeg
- 1 tsp. Baking Powder

Cook and drain rice. Beat the egg; add to milk and cooked, cooled rice. Sift flour, sugar, salt, nutmeg, baking powder. Add rice mixture; beat well. Pour out by $\frac{1}{2}$ cupfuls onto medium hot greased griddle. Cook until golden brown on both sides. Turn once. Serve hot with butter, syrup or honey. Makes 16 cakes.

Dan Core
 Corning Christian Church
 Corning, Iowa

HOME MADE NOODLES

- 3 Eggs
- 2 Tbls. Water
- 1 Tbls. Shortening (oil)
- Scant tsp. Baking Powder
- 1 Tbls. dry Milk Powder
- 2 C. Flour (about)

Beat eggs with water, add salt and shortening. Combine dry ingredients and work egg mixture into flour. Add more flour if needed. Roll thin and let dry. Roll and slice thin. Cook 30 minutes in water or broth.

Nathena Hayden
 United Church of Diagonal
 Diagonal, Iowa

- 1 C. Oatmeal
- 1 C. boiling Water
- 1 pkg. Yeast
- 1/3 C. warm Water
- 3 Tbls. Shortening
- 2/3 C. Brown Sugar
- 2 tsp. Salt
- 5 C. Flour

Pour boiling water over oatmeal and let cool. Add shortening, sugar, and salt. Add yeast which has been dissolved in warm water. Beat in flour and knead. Shape into rolls and let rise. Bake in moderate oven (375 degrees) for 20 - 25 minutes or til browned.

Janet Koenig
West Des Moines
Christian Church

OAT MEAL ROLLS

- 1 C. quick Oats
- 2 C. boiling Water
- 3 Tbls. Oleo
- 1/3 C. warm Water
- 2 pkg. Yeast
- 2/3 C. brown Sugar
- 1 Tbls. white Sugar
- 1½ tsp. Salt
- 5 C. Flour

Cook together first three ingredients, cool to luke warm. Soften yeast in 1/3 C. warm water. Add with sugars and salt to cooked ingredients. Mix and knead in flour. Put in greased bowl, let rise to double in bulk. Punch down, let rise again. Make into rolls, let rise about double. Bake at 350 degrees for about 20 to 30 minutes.

Mildred Miller
Corning Christian Church
Corning, Iowa

ORANGE BLOSSOM BUNS



5½ to 6½ C. unsifted Flour
 ¾ C. Sugar
 1 tsp. Salt
 3 pkg. active Dry Yeast
 ½ C. softened Butter or Margarine
 1 C. very warm Water (120 50 130 F.)
 3 Eggs

In large bowl thoroughly mix 1 ¾ C. flour, sugar, salt and undissolved active dry yeast. Add softened butter. Gradually add water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping sides of bowl occasionally. Add eggs and ¼ C. flour. Beat at high speed 2 minutes scraping bowl occasionally. Stir in enough additional flour to make soft dough. Turn out on lightly floured board. Knead until smooth and elastic, about 8 - 10 minutes. Divide dough into 3 equal pieces, then divide one piece into 8 equal pieces. Form each piece into a smooth ball. Dip each piece into melted butter then coat with 1/3 of the prepared Orange Sugar. Place in a greased 8 inch round cake pan. Cover pan tightly with plastic wrap, then with aluminum foil. Place in freezer. Repeat with remaining pieces of dough and coating. Will keep frozen up to 4 weeks.

Remove from freezer, let stand covered loosely with plastic wrap at room temperature until fully thawed - about 3 hours. Let rise in a warm place until more than doubled in bulk - about 2 hours and 15 minutes. Bake at 350 degrees for 25 to 30 minutes or until done. Remove from pans and cool on wire racks.

Orange Sugar: Mix together 1 C. Sugar and 2 Tbls. grated Orange peel.

Makes 2 dozen buns.

Mrs. Lester Van Horn
 Bloomfield Christian Church
 Bloomfield, Iowa

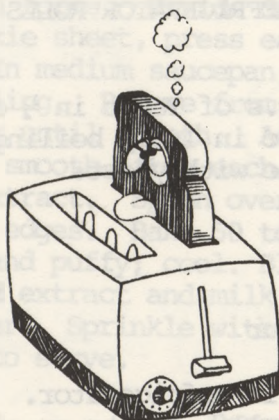
POPOVERS

4 Eggs
 2 C. Milk
 2 C. Flour
 1 tsp. Salt

Heat oven to 450 degrees. Grease 12 deep custard cups or 16 muffin cups. With hand beater, beat eggs slightly, add milk, flour and salt and beat just until smooth. DO NOT OVERBEAT!

Fill custard cups $\frac{1}{2}$ full, muffin cups $\frac{3}{4}$ full. Bake 25 minutes. Lower oven temperature to 350 degrees and bake 15 to 20 minutes longer or until deep golden brown. Immediately remove from pan. Serve hot.

Vickie White
 Covenant Christian Church
 Des Moines, Iowa



GLADY'S PUMPKIN BREAD

3½ C. Flour
 2 tsp. Soda
 3 tsp. Nutmeg
 3 C. Sugar
 1½ tsp. Salt
 3 tsp. Cinnamon
 1/3 tsp. Ginger

Mix dry ingredients together and add:

1 C. Oil
 2/3 C. Water
 4 Eggs
 2 C. canned Pumpkin

Beat well and pour into 3 greased loaf pans or for round loaves, use greased vegetable cans. Bake at 350 degrees for 1 hour when using loaf pans or 45 minutes when using cans.

Gladys Maynard
 Maynard Printing

REFRIGERATOR ROLLS

Dissolve 2 pkg.s of Yeast in ½ cup warm Water.
 Melt 1 stick of oleo in 1 cup boiling Water. Add 1 cup cold Water. Combine with yeast:

MIX: 3/4 C. Sugar
 2 Eggs beaten
 2 tsp. Salt
 7 to 8 C. Flour

Knead and put in refrigerator. Will keep 8 to 9 days. Makes into rolls, donuts or cinnamon rolls.

Fern Cregeen
 United Church of Diagonal
 Diagonal, Iowa

1 C. all-purpose Flour
 ½ C. Butter or Margarine
 2 Tbls. ice Water

Puff Topping:

1 C. Water
 ½ C. Butter or Margarine
 1 C. all-purpose Flour
 3 Eggs
 ½ tsp. Almond extract

Frosting:

1 C. Powdered Sugar
 1 Tbls. Butter or Margarine
 ½ tsp. Almond extract
 2 to 3 Tbls. Milk or Cream
 Sliced Almonds or chopped Nuts.

Heat over to 350 degrees. (Lightly spoon flour into measuring cup; level off.) Measure 1 cup flour into mixing bowl. Using a pastry blender, cut ½ cup butter into flour until particles are size of small peas. Sprinkle with water, 1 Tbls. at a time, mixing lightly with a fork until flour mixture is moistened and soft dough forms. Divide dough in half. On ungreased cookie sheet, press each half into a 12 X 3 inch strip. In medium saucepan, heat water and ½ cup butter to boiling. Remove from heat; immediately stir in 1 cup flour until smooth. Add eggs, 1 at a time, beating until smooth after each addition. Stir in ½ tsp. almond extract. Spoon over crust, spreading to ¾ inch from edges. Bake 50 to 60 minutes until golden brown and puffy; cool. Blend powdered sugar, butter, almond extract and milk until smooth; frost cooled kringler. Sprinkle with nuts. Cut each into 8 to 10 slices to serve.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

1 1/3 C. Flour
 2 Tbls. Sugar
 2 tsp. Baking Powder
 1/2 tsp. Salt
 1/2 C. Shortening
 1 Egg yolk
 1 Egg
 1/3 C. Milk
 1 C. fortified Oat Flakes
 1/4 C. Raisins
 1 Egg white, slightly beaten
 Sugar or Cinnamon-Sugar

Mix flour with 2 Tbls. sugar, baking powder and salt. Cut in shortening. Combine egg yolk, egg and milk; add to flour mixture with cereal and raisins. Stir until dough is formed. Turn out on lightly floured board and knead until smooth. Divide dough into 4 parts. Pat or roll each into a circle 1/2 inch thick. Cut into quarters and place on ungreased baking sheets. Brush tops lightly with egg white; sprinkle with sugar. Bake at 450 degrees about 10 minutes or until lightly browned. Serve with butter and jam. Makes 16 small scones.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church



STRAWBERRY BREAD

- 3 C. Flour
- 1 tsp. Soda
- 1 tsp. Salt
- 2 C. Sugar
- 2 (10 oz.) pkg. frozen strawberries (unsweetened)
- 4 Eggs, beaten
- 1 1/2 C. Oil
- 1 1/2 C. chopped Nuts

Stir first 5 ingredients together in large bowl and make a well in center. Add remaining ingredients and stir well. Pour into greased loaf pans and bake at 300 degrees for 1 hour.

Makes 2 large loaves or 5 small loaves.

If sweetened strawberries are used, use only 1 cup sugar.

Carmen Kinker
 College Avenue
 Christian Church
 Des Moines, Iowa

It's too bad we can't forget our troubles as easily as we forget our blessings.

STRAWBERRY NUT LOAF

1 1/3 C. Flour
 2 Tbs. Sugar
 2 tsp. Baking

1 C. Butter
 1 tsp. Vanilla
 4 Eggs
 1 tsp. Salt
 1/2 tsp. Soda
 1/2 C. Sour Cream
 1 1/2 C. Sugar
 1/2 tsp. Lemon Juice
 3 C. Flour
 3/4 tsp. Cream of Tarter
 1 C. Strawberry Jam
 1/2 C. Nuts

Cream butter, sugar, vanilla, and lemon juice. Add eggs one at a time beating well after each addition.

Sift dry ingredients. Combine strawberry jam and sour cream.

Add alternately with dry ingredients to creamed mixture.

Stir in nuts and pour into two (8 X 4 X 2) loaf pans.

Bake at 350 degrees for 50 minutes. Cool 10 minutes before removing from pans.

Yield: 2 loaves.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

There is no right way to do the wrong thing.

NOTES
SUPER HEALTH FOOD CEREAL

- 14 C. old fashioned Rolled Oats
- 1 C. unsalted raw Sunflower Seeds
- 2 C. Wheat Germ
- 2 C. Brown Sugar
- 2 C. Coconut
- 2 tsp. Salt
- 3 tsp. Vanilla
- 1 C. Water
- 1 C. Salad or Peanut Oil

Stir until well mixed. Pour in 4 cake pans and bake at 225 degrees for 2 hours.

May add these additional ingredients:

- 2 C. Cashews
- 1 C. Sesame Seeds
- 1 C. Dates or Raisins

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

He drew a circle that shut me out,
But love and I had the wit to win;
We drew a larger circle that took him in.

NOTES

WOL TUB...
SUPER HEALTH FOOD CEREAL

- 1 C. Butter
- 1 C. old fashioned Rolled Oats
- 1 C. unbleached raw Sunflower Seeds
- 2 C. Wheat Germ
- 2 C. Brown Sugar
- 2 C. Coconut
- 2 tsp. Salt
- 3 tsp. Vanilla
- 1 C. Water
- 1 C. Salad or Peanut Oil
- 1 C. Sugar
- 1 C. Flour
- 1/4 cup Lemon Juice
- 1/2 cup Soda
- 1/2 cup Salt
- 4 Eggs
- 1/2 cup Alliniv

Stir until well mixed. Pour in 4 cups pans and
bake at 325 degrees for 2 hours.

- 1 C. Beans
- 1 C. Cashews
- 1 C. Soybeans
- 1 C. Soybeans

Grant Park Christian Church
Assembly Staff
Assistant Foodkeeper
Peggy Purdy

10 food... 50 minutes... 500 to each...
minutes... 500 to each...

Yield: 2 loaves.

Shirley Gardner
He drew a little that shut me out,
church but love and had the wit to win;
We drew a larger circle that took him in.

There is no right way to do the wrong thing.

NOTES



VEGETABLES

1/3 C. Olive Oil
 3/4 C. Onions (thinly sliced)
 2 Cloves Garlic, chopped

Saute'.

Laver in large frying pan: 4 Green Peppers
 2½ C. Eggplant
 3 C. Zucchini
 2 C. Tomatoes

Salt and Pepper to taste.

Olive Oil mixture on top.

Simmer for 35 to 45 minutes and then 10 minutes on high.

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

EGG PLANT WITH CLAMS

Pare one medium sized eggplant. Dice it and cook in boiling water til just barely tender. Remove the bulk of the seeds (optional). If you wish a smooth dish, mash after draining. I prefer leaving the egg plant in the diced form. Drain a 7 oz. can of minced clams, saving the liquid. Add enough cream or condensed milk to this to make one cup. Melt 1 Tbls. of butter or oleo and saute' 1 Tbls. of minced onion. Stir in 2 Tbls. of flour add liquid and thicken. Add clams, eggplant and 1 Tbls. of chopped dried parsley. Place in buttered baking dish that has been sprinkled with bread crumbs; sprinkle buttered bread crumbs over all and bake at 350 degrees til bubbly. Can be made ahead and refrigerated til ready to use.

Helen Stejskal
 Capitol Hill Christian
 Church
 Des Moines, Iowa

ESCALLOPED ASPARAGUS

1/3 C. Margarine
 ¼ C. all-purpose Flour
 1 tsp. Salt
 Pepper to Taste
 1 (#1) can Asparagus tips
 (1 lb. size)
 Milk
 1 Pimento (chopped)
 4 hard cooked Eggs (sliced)
 ½ C. grated American Cheese
 1/3 C. grated American Cheese

Melt 4 Tbls. margarine and stir in flour, salt, pepper to make a smooth paste. Drain liquid from asparagus and add enough milk to make 2 C. liquid. Stir liquid into flour paste and cook slowly, stirring constantly until thickened. Remove from heat and stir in pimento. Cover bottom of a greased 1½ quart casserole with half the asparagus (reserve 6 to 7 tips for top), eggs, sauce and cheese. Repeat and top with bread crumbs. Garnish with asparagus tips. Melt remaining butter or margarine, pour over top, and bake in hot oven - 425 degrees for 20 minutes, or until crumbs are browned.

Judy Techenburg
 Whitten Centennial Cookbook



CARROT DISH

- 2 C. Carrots
- $\frac{1}{2}$ C. sliced Onions
- $\frac{1}{2}$ C. cubed Velveeta Cheese
- 1 Tbls. Butter

Cook Carrots and onions by boiling. Drain off all but $\frac{1}{4}$ C. of water. Melt butter and cheese. Add to carrots and onions and serve.

Margaret Calloway
Whitten Community Church
Whitten, Iowa

CARROT CASSEROLE

- 2 lbs. Carrots, sliced horizontally
- 1 tsp. salt
- 6 slices Bacon
- $\frac{1}{2}$ C. chopped Onion
- 1 can (10 $\frac{3}{4}$ oz.) condensed Tomato soup
- $\frac{1}{2}$ tsp. Dry Mustard

Cook carrots in a small amount of water with salt until tender. Fry bacon until crisp. Remove from pan and saute' onions in drippings, then drain off fat. Make several layers of carrots, crumpled bacon, and onions in baking dish, spooning tomato soup mixed with dry mustard over each layer.

Bake at 350 degrees for 35 minutes.

It is a good casserole to take to potluck dinners and an ideal vegetable to use in a chafing dish at a buffet dinner.

Marietta Goins
Bloomfield Christian Church
Bloomfield, Iowa

CAULIFLOWER SOUP

- 6 Tbls. Onion
- 3/8 C. Butter
- 3 Tbls. Flour
- 6 C. scalded Milk
- 1½ tsp. Salt
- Dash of Pepper
- 1 head Cauliflower
(cleaned and broken up)
- 1 C. shredded sharp Cheddar Cheese

Saute' onions in butter. Blend in flour, cook 3-4 minutes without browning. Add scalded milk, seasoning and cauliflower. Cook until smooth and slightly thick, stirring frequently. Add shredded cheese just before serving; stir until melted. Serves 8.

Whitten Centennial Cookbook

"Don't eat at the table of a stingy man or be greedy for the fine food he serves." ...Proverbs 23:6

BROCCOLI CASSEROLE

- 1½ box frozen Broccoli (thawed)
- 1 stick Butter or Margarine
- 8 oz. jar Cheese Whiz
- 1 sm. Onion
- 1 can Mushroom Soup
- 1 C. Minute Rice

Saute' onion in melted butter or margarine. Heat cheese and soup together until smooth. Mix all the ingredients together and put in baking dish. Sprinkle with buttered bread crumbs and bake at 350 degrees about 45 minutes.

Hersel Games
Bloomfield Christian Church
Bloomfield, Iowa

BROCCOLI-CORN CASSEROLE

- 1 pkg. frozen Broccoli (thawed and chopped)
- 1 can Cream Style Corn
- ½ C. Cheese Cracker crumbs
- 1 Egg (beaten)
- 2 Tbls. melted Butter
- Salt and Pepper

Combine all ingredients and bake in a casserole for about 45 minutes.

Mildred Jones
 First Christian Church
 Des Moines, Iowa

CORN CHOWDER

- 8 slices Bacon
- 1 sm. Onion
- 1 can Corn
- 5 or 6 Potatoes
- 4 tsp. Instant Bouillon
- ½ C. Celery
- 2 C. Milk
- Flour
- Butter

Fry bacon and set aside to cool; crumble. Save bacon drippings. Cut potatoes into small pieces and cook until tender. Save any water left after cooking. Add to the potato water, 4 C. boiling water to which 4 tsp. bouillon have been added.

Cook onion and celery in bacon drippings until tender and add to the potatoes. Add i can corn, juice and all.

Make a thick white sauce using 2 C. milk, flour and butter. Add white sauce to potatoes, stir together and heat until bubbly.

Cheryl Barclay
 Redfield Christian Church

CORN AND CHEDDAR SOUFFLE

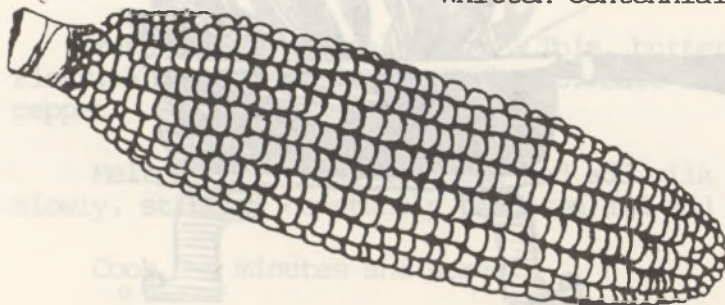
1 3/4 to 1 oz. White Sauce Mix
 Milk
 1 (4 oz.) pkg. shredded Cheddar Cheese
 6 Eggs (seperated)
 1 (17 oz.) can Cream Style Corn
 1/2 tsp. Salt

About 1 hour before serving: Prepare the white sauce mix as the label directs using only 2/3 C. milk for the sauce. Stir in cheese; continue stirring until smooth. In a small bowl beat egg yolks slightly. Into the egg yolks stir a bit of the sauce mixture. Slowly add egg yolks to the cheese sauce mixture, stirring to prevent lumping. Stir in the corn and salt. Preheat oven to 350 degrees.

In a large bowl beat egg whites until they form stiff peaks. With spatula or a wire whisk GENTLY fold sauce into the egg whites. Pour mixture into a greased 2 quart souffle dish. With the back of a spoon about 1 inch from the edge of the dish make a 2 inch indentation all around in the souffle dish mixture. (This will form the pretty "top hat" effect during baking.)

Bake 45 minutes at 350 degrees until golden brown and knife in the middle comes out clean. Makes 6 servings. Serve with a lettuce-bacon salad and sesame crackers.

Bette Vinton Fehrle
 Whitten Centennial Cookbook



GREAT CORN

- 1 can Whole Kernal Corn (drained)
- 1 can of Cream Style Corn
- 1 box Jiffy Corn Bread mix
- 2 Eggs beaten
- 1 carton (8 oz.) Sour Cream

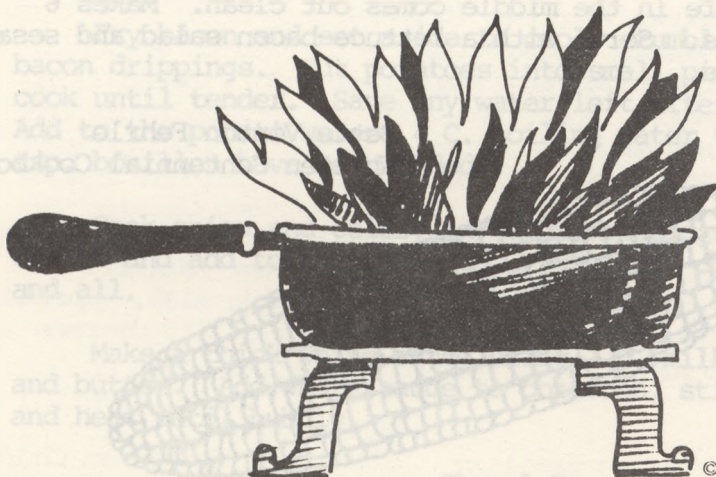
Mix together and pour into greased casserole dish.
Bake 40 - 45 minutes at 350 degrees.

Add onions and peppers to taste.

Alice Underfer
Director of Activities
Ramsey Staff
West Des Moines
Christian Church

Jean Nevius
Corning Christian Church
Corning, Iowa

Bernie Perdue
West Des Moines
Christian Church



BAKED CHEESE GRITS

- 6 C. Water
 2½ tsp. Salt
 1½ C. uncooked regular Grits
 ½ C. Butter or Margarine
 4 C. (1 lb.) shredded Cheddar Cheese
 3 Eggs, beaten

Combine water and salt; bring to a boil. Stir in grits; cook until done, following package directions. Remove from heat. Add butter and 3 ¾ C. cheese; stir until completely melted. Add a small amount of hot grits to eggs stirring well; stir egg mixture into remaining grits. Pour grits into a lightly greased 2½ quart baking dish; sprinkle with remaining ¼ C. cheese. Bake at 350 degrees for 1 hour and 15 minutes or until slightly firm.

Judith A. Miller
 Development Associate
 Ramsey Staff

KOHLRABI IN CREAM SAUCE

Pare vegetables and cut in ½ inch cubes. Cook in boiling water until tender. Drain and season with salt and pepper.

Make a White Sauce, using 2 Tbls. butter, 5 tsp. Flour, ½ C. Milk, ½ C. Cream, ½ tsp. Salt and ¼ tsp. pepper.

Melt butter, stir in flour and add milk and cream slowly, stirring constantly. Season and add kohlrabi.

Cook 3-4 minutes and serve.

Brown together in large frying pan:

- ¼ C. of Oil - enough to cover bottom of pan
- ½ tsp. Mustard Seeds
- 2 sticks Cinnamon
- 6-10 whole Pepper Corns
or ¼ tsp. Pepper
- 2 Bay Leaves - crushed
- 2 tsp. Salt

After the above has been browned add 2 C. uncooked Rice.

Cook together in large sauce pan or Dutch Oven:

- 4 C. Water - bring to boil
- Fried Spices and Rice - add to boiling water,
bring to boil again, cover, simmer for 20 minutes.

Mix into cooked rice and spices (if desired) 1 can (1 lb.) peas, drained.

Barbara DeHaven
First Christian Church
Des Moines, Iowa

BATTER FOR FRIED ONION RINGS

- 1 C. Flour
- 1 tsp. Salt
- 1 tsp. Baking Soda
- 1 C. Milk
- 1 Egg
- ¼ C. Vegetable Oil

Beat together milk, egg, and oil until well blended. Add dry ingredients and mix well until smooth.

Slice onions, separate rings, dip in batter. Deep fat fry until golden brown. Drain and salt to taste.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

CHEESE POTATOES

- 2 lb. bag Southern style Hash Browns (frozen)
- 1 can Cream of Mushroom soup
- 1 soup can of Milk
- ½ stick Oleo
- 1 - 8 oz. carton Sour Cream
- ½ C. chopped Onion
- 2 C. shredded Cheese

Place potatoes in 9 X 13" baking dish. Cover with other ingredients and sprinkle with Parsley leaves. Bake at 300 degrees for 1½ hours.

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

REFRIGERATOR MASHED POTATOES

- 5 lbs. Potatoes
- 2 (3 oz) pkg. Cream Cheese
- 1 C. dairy Sour Cream
- 2 Tbls. Butter or Margarine
- 2 tsp. Onion Salt
- 1 tsp. Salt
- ¼ tsp. pepper
- 1 Egg
- Dried Parsley or Dried Chives

Cook peeled potatoes in salted water. Drain. Mash until smooth. Add remaining ingredients and heat until fluffy. Cool. Cover and place in refrigerator to use. Put desired amount in casserole. Dot with butter. Bake at 350 degrees for 30 minutes.

Mildred Wakelin
 First Christian Church
 Des Moines, Iowa

PARTY POTATOES

8 - 10 medium Potatoes
 1 (8 oz.) pkg. Cream Cheese
 1 C. Sour Cream
 Garlic Salt
 Chives
 Butter
 Paprika

Peel and cook potatoes until tender. Beat softened cheese and sour cream until blended.

Add hot potatoes, gradually beating until fluffy. If too stiff, thin with milk.

Season to taste with garlic salt. Stir in chives.

Spoon into an oiled 2 quart casserol. Brush with softened butter and sprinkle with paprika.

Brown for 30 minutes at 350 degrees.

You can make this dish in advance and refrigerate. If so allow more oven time.

Ruth Callaway
 Whitten Community Church
 Whitten, Iowa



NOTES

SWEET POTATO CASSEIOLE

3 C. cooked Sweet Potatos

Add to Potatoes, mash and whip:

1/3 C. Milk

½ C. Butter

3/4 C. Sugar

2 Eggs (slightly beaten)

1 tsp. Vanilla

Topping: 1 C. Brown Sugar

½ C. Flour

1/3 C. Butter

1 C. chopped nuts

Mix sugar, flour and butter till like meal. Add chopped nuts and spread topping over mashed potatoes. Bake for 25 minutes at 350 degrees.

Anonymous

Bloomfield Christian Church

Bloomfield, Iowa

KUMLA (POTATO DUMPLINGS)

3 C. grated raw Potatoes

3 C. white Flour

1 Tbls. Salt

Work together lightly to form a dough. Make into balls with the hands. Put ½ inch cube of salt pork in center of each dumpling. Boil in meat broth (ham is especially good) for 1 hour. Dip your hands into warm water when making balls. They are easier to handle. Broth should be boiling when you put them in. Boil done and serve with meat from the broth.

Bette Vinton Fehrle

Whitten Centennial Cookbook

ZUCCHINI CASSEROLE

- 3/4 C. shredded Carrots
- 1/2 C. chopped Onion
- 1/3 C. Oleo
- 1 Can Mushrooms (drained)
- 4 C. cubed unpeeled Zucchini
- 1 Can Cream of Chicken Soup
- 1/2 C. Sour Cream
- 1 box Stove-top Stuffing (dressing) (Chicken flavor)
- 2 Tbls. seasoning
- 2 C. sharp Cheddar Cheese (diced)

Saute' carrots, onions and zucchini in oleo. Combine soup, sour cream, croutons, cheese and mushrooms. Layer vegetables in greased dish and add soup mixture. Bake at 350 degrees for 30 minutes. (covered)

Mrs. Jim (Maxine) Miller
Bloomfield Christian Church
Bloomfield, Iowa

SASSY ZUCCHINI

- 1 lb. Ground Beef
- 1 C. chopped Onion
- 1 (16 oz.) can Tomatoes (cut up)
- 3/4 C. Water
- 1 envelope Spaghetti Sauce mix
- 1 tsp. Salt
- 1 C. packaged precooked Rice
- 24 oz. Zucchini (4 cups)
(cut into strips)

In a large skillet cook ground beef and onion until the meat is browned and the onion is tender. Mix in the undrained tomatoes, water, salt, and spaghetti sauce mix. Bring to a boil. Stir in rice and zucchini strips. Cover tightly. Cook 15 to 20 minutes until the zucchini is tender. Stir occasionally. Serves 6.

NOTES

NOTES

- 3/4 C. shredded Carrots
- 1/2 C. chopped Onion
- 1/3 C. Oil
- 1 Can Mushrooms (drained)
- 4 C. cubed unpeeled Zucchini
- 1 Can Cream of Chicken Soup
- 1/2 C. Sour Cream
- 1 Box Stove-top Stuffing (dressing) (Chicken flavor)
- 2 Tbs. seasoning
- 2 C. sharp Cheddar Cheese (diced)

Saute' carrots, onions and zucchini in oil. Drain soup, sour cream, croutons, cheese and mushrooms. Layer vegetables in greased dish and add soup mixture. Bake at 350 degrees for 30 minutes. (covered)

Mrs. Jim (Maxine) Miller
Elmfield Christian Church
Elmfield, Iowa

SPICY ZUCCHINI

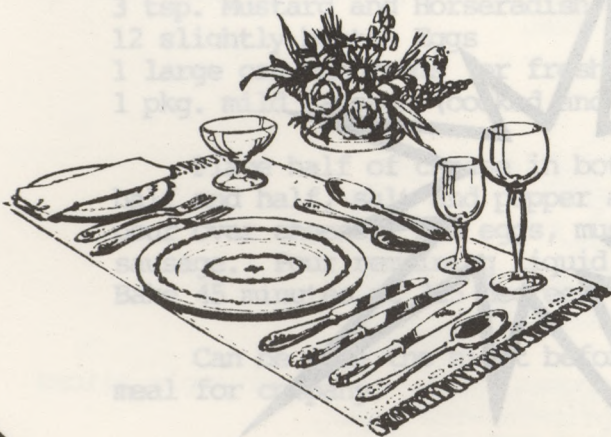
- 1 lb. Ground Beef
- 1 C. chopped Onion
- 1 (16 oz.) can Tomatoes (cut up)
- 3/4 C. Water
- 1 envelope Spaghetti Sauce mix
- 1 Tsp. Salt
- 1 C. packaged precooked Rice
- 24 oz. Zucchini (4 cups)
(cut into strips)

In a large skillet cook ground beef and onion until the meat is browned and the onion is tender. Mix in the undrained tomatoes, water, salt, and spaghetti sauce mix. Bring to a boil. Stir in rice and zucchini strips. Cover tightly. Cook 15 to 20 minutes until the zucchini is tender. Stir occasionally. Serves 4.

CASSEROLES

AND

MAIN DISHES



EASY BREAKFAST

6 Eggs lightly beaten
6 slices of Bread cubed
1 C. shredded Sharp Cheddar Cheese
1 lb. of either chopped ham, hamburger, sausage, smoked links (your choice).
2 C. Milk
1 tsp. Salt
1 tsp. Dry Mustard
1/8 tsp. white Pepper
Dash of Garlic

Mix together and pour into a greased casserole dish. Referigerate over night. Bake at 350 degrees for 40 - 50 minutes.

Makes 6 - 8 servings.

Alice Underfer
Director of Activities
Ramsey Staff
West Des Moines
Christian Church



Layer in order given in 9" X 13" pan.

- 2½ C. seasoned Croutons
- 2 C. shredded sharp Cheddar Cheese
- 2 lbs. Sausage Links, browned and cut into chunks

Mix together with the following:

Beat 4 Eggs with 2½ C. Milk, ¾ tsp. Dry Mustard, and ¼ C. dry Minced Onion. Pour over croutons, cheese and sausage. Cover - refrigerate overnight.

Next AM, add: 1 can Cream of Mushroom soup and ½ C. of milk. Mix and pour over all. Bake 1½ hour in 300 degree oven.

Loretta Kisor
Director of Nursing
Ramsey Staff

SAUSAGE BREAKFAST CASSEROLE

- 2 C. grated Cheddar Cheese
- Pat of Butter (to grease pan)
- 1 C. Half and Half
- 1½ tsp. Onion Salt
- ¼ tsp. Pepper
- 3 tsp. Mustard and Horseradish
- 12 slightly beaten Eggs
- 1 large can Mushrooms (or fresh)
- 1 pkg. mild Sausage (cooked and drained)

Place half of cheese in bottom of casserole. Mix half and half, salt and pepper and mustard, etc., and pour over cheese. Add eggs, mushrooms and cooked sausage. Pour remaining liquid, add cheese on top. Bake 45 minutes at 325 degrees.

Can be made the night before, is a great breakfast meal for company.

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church

AMAZING QUICHE

12 slices Bacon
 1 C. shredded Cheddar Cheese
 ½ C. Onion, finely Chopped
 2 C. Milk
 ½ C. Bisquick
 4 Eggs
 ¼ tsp. Salt
 1/8 tsp. Pepper
 Chopped Mushrooms and Green Pepper may be added

Fry bacon until crisp. Drain and crumble.
 Slightly grease 9" to 10" pie plate. Combine bacon, cheese and onion. Spread in pan. Combine remaining ingredients and mix in blender for 1 minute. Pour over ingredients already in pan. Bake at 350 degrees for 50 - 55 minutes or until knife inserted comes out clean. Cool 5 minutes before slicing and serving.

Loretta Kisor
 Director of Nursing
 Ramsey Staff

To stay young mingle with young people, to age fast try keeping up with them.

APPLE FRITERS

1 C. Flour
 2 Tbls. melted Butter
 1 Egg

Mix until it becomes a batter. Cover apple slices and fry lightly. Sprinkle with sugar.

Vickie White
 Covenant Christian Church
 Des Moines, Iowa

BASIC MAIN DISH CREPES

- 4 Eggs
 1 1/3 C. Milk
 2 Tbls. cooking Oil or Butter, melted
 1 C. all-purpose Flour
 1/2 tsp. Salt, if desired

In medium bowl, beat eggs slightly. (Lightly spoon flour into measuring cup, level off.) Add remaining ingredients and beat until smooth. Batter may be covered and refrigerated up to 2 hours or cooked immediately. Heat crepe pan or a 7 or 8 inch fry pan over medium high heat (375 F.) until a few drops of water sprinkled on the pan sizzle and bounce. Grease pan lightly. Pour about 3 Tbls. batter into pan, tilting pan to spread evenly. When crepe is light brown and set, turn to brown other side. Remove from pan. Repeat with remaining batter to make about 14 crepes; stack crepes. Fill crepes with desired filling or cool, wrap and refrigerate up to 2 days. Makes about 14 crepes.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church



"YOU'RE NOT GOING TO MAKE IT TASTE
 ANY BETTER BY CALLING IT 'CUISINE.' "

BEEF BROCCOLI PIE

- 1 lb. Ground Beef
 ½ C. chopped Onions
 2 Tbls. Flour
 ¾ tsp. Salt
 ½ tsp. Garlic Salt
 1 - 3 oz. pkg. Cream Cheese
 1½ C. Milk
 1 Egg, beaten
 1 - 10 oz. pkg. frozen, chopped Broccoli
 cooked and well drained
 4 oz. Monterey Jack Cheese
 2 pkg. refrigerator Crescent Rolls
 Milk to brush on

Brown beef and onion; drain fat. Stir in flour, salt and garlic salt. Add milk and cream cheese. Cook and stir until thick and smooth. Add some of this mixture to beaten egg; return all to skillet. Cook and stir over medium heat for 2 minutes; will be thick. Stir in drained broccoli. Roll out one package of crescent rolls to fit into 9 inch pie pan; trim. Spoon in mixture. Cut Monterey Jack cheese in slices and arrange on top. Roll out other package of crescent rolls and place on top; trim and seal. Cut slits in top and brush with milk. Bake at 350 degrees for 40 minutes. Let set for 10 minutes before slicing. Cover with foil if crust gets too brown.

Pat Bradshaw
 Office of Development
 Ramsey Staff
 Wakonda Christian Church

BEEF PIZZA BOATS

- 1½ lbs. Ground Beef
- ½ C. grated Parmesan Cheese
- ¾ tsp. Salt
- 1 tsp. Italian seasoning
- ½ tsp. Garlic Salt
- 1½ C. shredded Mozzarella Cheese
- 1 loaf French Bread (14 to 16 inches long)
- 8 oz. can Pizza Sauce
- 1 sm. Onion, thinly sliced
- 4 oz. can mushroom pieces & stems, drained
- ½ C. thin Green Pepper strips

Brown meat in large skillet; pour off drippings. Add Parmesan cheese, salt, Italian seasoning, and garlic salt. Stir in ½ C. Mozzarella cheese. Slice bread in half lengthwise and remove bread to leave ½ inch shells to form "boats". Spread inside of shells with pizza sauce, reserving ¼ cup. Place half of beef mixture in each shell and spread with reserved sauce. Place onion, mushrooms, and green pepper in layers on top and sprinkle with remaining 1 C. Mozzarella cheese. Place loaves on baking sheet and bake in 350 degree oven for 20 minutes. Cut each "boat" into 3 pieces for 6 servings.

Betty Hill
 Corning Christian Church
 Corning, Iowa

Before you flare up at anyone's faults, take time to count to ten - ten of your own.

BEEF STROGANOFF

- 1 lb. Sirolin, cut in strips
- 1 Tbls. Shortening
- 1 med. Onion, sliced
- 1 clove Garlic, minced
- 1 can Mushroom Soup
- 1 C. Sour Cream
- 2 Tbls. Worcestershire sauce

Cook meat until tender. Add remaining ingredients to heat. Pour over noodles.

Ellen Mabrier
Nursing
Ramsey Staff

BEEF STROGANOFF

- 1 lb. Beef sliced in thin strips
(Sirloin or Round)
- $\frac{1}{4}$ C. Flour
- $\frac{1}{2}$ C. Butter
- $\frac{1}{2}$ lb. fresh Mushrooms
- $\frac{1}{2}$ C. Onions (diced)
- 1 Chicken Boullion cube
- 1 tsp. Paprika
- $\frac{1}{2}$ C. Sour Cream
- 2 Cloves Garlic
- Salt and Pepper

Coat meat with flour and brown; add onion, garlic and mushrooms. Cook 5 minutes. Add $\frac{1}{2}$ C. Water, 1 Boullion cube and Paprika. Reduce heat.

Simmer 10 minutes for Sirloin
30 minutes if using Round Steak

Stir in sour cream and simmer a few minutes. Do not boil.

Serves 4 - 5, Serve on rice.

Mary Brandt
Valley View Christian Church
Minneapolis, Minnesota

2 lbs. Stew Meat or cut up Swiss Steak
 Cooking Oil
 3/4 C. Onion, sliced
 1/2 clove Garlic, minced
 1 - 8 oz. can Tomato Soup
 1 - 3 oz. can sliced Mushrooms
 1 C. Beef Bouillon
 2 tsp. Sugar
 1 tsp. sweet Basil
 1 tsp. Salt
 Dash of Pepper
 Parsley
 Hot Rice or Noodles

Brown meat in hot oil. Add onions and garlic. Sauté 5 minutes. Add remaining ingredients except parsley and rice. Cover and simmer 2 hours or until tender. Add more bouillon if necessary. Serve with hot rice or noodles. Garnish with parsley.

Pat Bradshaw
 Office of Development
 Ramsey Staff
 Wakonda Christian Church

BROCCOLI CASSEROLE

1 Onion (chopped & sauté' in oleo)
 2 pkgs. chopped frozen Broccoli
 (cook as directed on package)
 1 sm. jar Cheez Whiz
 1 can Cream of Chicken Soup
 1/2 C. Water
 1/2 C. Milk
 1 C. Minute Rice

Mix all ingredients and put in greased casserole dish. Bake at 350 degrees for 45 minutes.

Joyce Butler
 Whitten Centennial Cookbook

BROCCOLI-CAULIFLOWER CASSEROLE

- 1 (10 oz.) pkg. frozen Broccoli
- 1 (10 oz.) pkg. frozen Cauliflower
- 1 (10 oz.) pkg. frozen Brussel Sprouts

Cook until tender. Drain and put in a buttered casserole. Combine 1 can of Mushroom Soup, 1 sm. jar Cheez Whiz. Pour over the vegetables. Top with 1 can Onion Rings. Bake at 350 degrees for 35 to 40 minutes.

Whitten Centennial Cookbook

Housework is something you do that nobody notices unless you don't do it.

BROCCOLI CHICKEN BAKE

In Baking dish put layers of:

- 1 - 10 oz. pkg. partially cooked Broccoli cuts
- 2½ C. cooked Chicken
- 1/3 pkg. Pepperidge Farms Dressing
- ½ C. Almonds slivered
- 1 can Chicken Soup (cream style)
- ½ C. Salad Dressing
- 1/3 C. Cream

Layer so that you end with Bread Cubes.

Bake at 350 degrees for 40 minutes.

Barbara Liesman
Des Moines, Iowa

CASSEROLA LA PALOMA

- 1 can (10 3/4 oz) Cream of Chicken Soup
- 1/2 C. Mayonnaise or salad dressing
- 1/2 tsp. Lemon Juice
- 1/4 tsp. Curry Powder
- 2 C. cooked cubed Chicken or Turkey
- 1/2 pkg. (8 oz) Stokely's Vegetables del Sol
- 1/2 C. grated American Cheese
- 1/4 C. Butter or Margarine (melted)
- 1 C. crushed Cornflakes
- 1 tsp. Parsley Flakes

Thoroughly blend soup, mayonnaise, lemon juice, and curry powder in a 2-quart casserole. Stir in chicken and Stokely's Vegetables del Sol, spreading mixture evenly in casserole. Sprinkle with cheese. Combine butter, cornflakes and parsley flakes; top casserole with mixture. Bake at 350 degrees for 45 minutes.

Betty Hill
 Corning Christian Church
 Corning, Iowa

CHICKEN A LA KING

Boil 1 stewing hen until tender. Reserve broth. Cool chicken and remove from bones. Make thickening with 1/4 lb. margarine and 3/4 C. Flour. Cook together until smooth. Then add 3 C. chicken broth, 1 C. Milk and cook until thick.

Add diced cooked chicken, 1 - 4 oz. can Mushrooms, 1 Tbls. Pimento, 4 hard cooked chopped Eggs. Heat thoroughly. Serve over biscuits or Pepperidge Farm Tart Shells.

Irma Roach
 Dietary, Ramsey Staff
 Used at Ramsey

CHICKEN ALMOND

- 1 - 8 oz. pkg. medium Noodles
- 2 Tbls. Butter
- 2 Tbls. Onion, minced
- 1 C. Celery, thinly sliced
- 2 Tbls. Flour
- $\frac{1}{4}$ tsp. Dry Mustard
- 1 tsp. Salt
- $\frac{1}{8}$ tsp. Pepper
- $2\frac{1}{2}$ C. Milk
- 1 Tbls. Worcestershire sauce
- 1 C. shredded American Cheese
- 2 C. cooked Chicken
- $\frac{1}{4}$ C. Pimentos
- 1 - 4 oz. can Mushrooms
- $\frac{1}{4}$ C. Green Peppers, chopped
- 1 C. roasted Almonds, chopped
- $\frac{1}{2}$ C. buttered Bread Crumbs

Cook noodles until tender; drain and rinse. Melt butter, add onion, celery and pepper. Cook until tender. Add flour, Worcestershire sauce, milk and mustard. Cook until thickened. Stir in rest of ingredients and half of the almonds. Put in 13 X 9" pan and top with crumbs and remaining almonds. Bake at 350 degrees for 45 minutes.

Pat Bradshaw
Office of Development
Ramsey Staff
Wakonda Christian Church



"AUNT MAUDES" CHICKEN CASSEROLE

- 1 lg. fryer, cut in pieces, salted & peppered
- 1 C. chopped Onions (green onions)
- 1 Green Pepper, chopped fine
- 1 can each: Campbell's Cream of Mushroom Soup
Campbell's Cream of Chicken Soup
Campbell's Cream of Onion Soup
- 1 stick Margarine, melted
- 1½ C. raw Rice (long grain)
- 1 C. Water
- 1 C. Milk

Mix all ingredients except chicken and place in 15 X 9" baking dish. Place chicken pieces over top. Drizzle melted margarine over top and bake in 325 degree oven until chicken is tender and rice is done. Cover pan with foil before baking. Makes large casserole. Serves 8 to 10 people.

Bobbie Armstrong
Dietary
Ramsey Staff



CHICKEN BREASTS PARMESAN

4 whole Chicken breasts, split
 1 can Cream of Mushroom Soup
 ½ C. Bisquick
 1/3 C. dry Onion Soup mix (½ package)
 ¼ tsp. Salt
 1/8 tsp. Pepper
 1/3 C. Milk
 ½ C. grated Parmesan Cheese

Combine pancake mix, salt and pepper. Roll chicken breasts in mixture, a few at a time to coat well. Place chicken in a shallow 3-quart baking dish. Combine mushroom soup, onion soup mix and milk and blend until smooth. Pour over chicken. Cover dish tightly with aluminum foil. Bake 1 hour at 375 degrees. Remove foil and sprinkle cheese on top. Bake, uncovered, 15 minutes longer. Garnish with parsley. (Boned chicken breasts can be used for this dish, adding more than recipe calls for but using the same amount of everything else.)

Pat Bradshaw
 Office of Development
 Ramsey Staff
 Wakonda Christian Church



"NOTHING FANCY TONIGHT."

(Use own judgement depending on how many you want to serve.)

- 1 can of Cream of Mushroom Soup
- 1 can of Cream of Chicken Soup
- 1 C. of Hellman's mayonnaise

Mix the above ingredients in a bowl.

- 1 stalk of broccoli cut up and cooked

Boned chicken approximately 4 cups (chicken can be broiled, baked or boiled - without skin).

Layer ingredients in the order in cassrole dish: Broccoli - chicken - soup mixture and top with cheddar cheese.

Bake at 350 degrees until cheese is melted. Approximately 30 minutes.

Linda S. Goins
Des Moines

CHICKEN BREASTS - PARTY STYLE

- 4 Chicken breasts, boned and split
- 8 strips of Bacon
- ¼ lb. pkg. Chipped Beef or 1 - 5 oz. jar
- 1 - 10½ oz. can Cream of Mushroom soup
- 2 C. Sour Cream.

Preheat oven at 275 degrees. Wrap each chicken breast with a strip of bacon and secure with toothpick. Place chipped beef on bottom of a 9 X 13" baking dish. Then chicken. Mix the soup and sour cream, pour over chicken and bake uncovered for 3 hours. A low temperature and longer time is best.

Opal Harvey
Corning Christian Church
Corning, Iowa

CHICKEN HOT DISH

- 1 bunch Celery (chopped)
- 1 Green Pepper (chopped)
- 1 Onion (chopped)

Cut in small pieces and simmer until tender in butter (do not brown).

- 1 can Chicken Rice soup
- 1 can Cream of Chicken soup
- 1 can Cream of Mushroom soup
- 1 can Mushrooms with juice

Mix above together with 1 can Chicken Broth or water.

- 1 can Pimento, cut up
- 1 cooked Chicken, cut up

Mix above with 1 pound wide noodles that have been partially cooked. Top with Cashew Nuts. Bake uncovered 45 minutes at 350 degrees.

Serves 12 - 15

Ms. Bargie
Valley View Christian Church
Minneapolis, Minnesota

Life is God's gift to us, what we make of it is our gift to God.

CHICKEN CASSEROLE

4 to 5 C. cooked Chicken
 5 C. toasted or cubed Bread
 ¼ C. chopped Onion
 1/3 C. Butter
 1 tsp. Sage
 1 C. chopped Celery

Mix the first ingredients in a large bowl together.

1 C. Chicken fat or broth
 1 1/8 C. Flour
 1 tsp. Salt

Blend together.

4½ C. Chicken broth
 2 C. Milk

Add slowly to flour mixture and boil for 3 minutes.

Pour the gravy mixture over chicken, bread, etc; mix well. Put in greased 9 X 13 baking dish, top with buttered cracker crumbs. Bake 350 degrees for 1 hour.

Bonnie Clyman
 Bloomfield Christian Church
 Bloomfield, Iowa

CHICKEN CASSEROLE

6 - 9 slices of white bread (crusts off)
 Line bottom of 9 X 13 pan

4 C. diced Chicken (1 chicken)
 Place on bread

¼ C. Oleo
 ½ lb. fresh Mushrooms or 1 can
 8 oz. can sliced water chestnuts
 Toasted Almond slivers

Mix and spoon over chicken.

9 slices Cheese (American)
Cover the above

4 Eggs beaten
2 C. Milk
1 tsp. Salt

Mix and pour over the above.

1 can Mushroom Soup
1 can Chicken Soup

Combine and spread on top. Top with buttered
crusts broken fine.

Cover with foil and refrigerate over night. Bake
350 degrees for 1 hour. Will be lightly brown.

Leona Taylor
United Church of Diagonal
Diagonal, Iowa



PINEAPPLE CHICKEN

Dredge 1 lb. chicken meat, cut in 1 inch pieces, with a mixture of 1 Tbls. corn starch, 1 tsp. salt, 2 tsp. cold water, 1 Tbls. soy sauce (diluted).

Saute $\frac{1}{2}$ cup onions, sliced lengthwise in 1 Tbls. oil for 2 minutes and remove from pan.

Saute 1 cup celery, cut diagonally in 1 Tbls oil for 2 minutes or less and remove from pan.

Add the vegetables, 4 large slices of canned pineapple, cut in wedges and finally 4 Tbls. pineapple juice to the chicken and simmer until thoroughly heated.

Serve with hot rice. Serves 6.

Kay Scott
First Christian Church
Ames, Iowa

SCALLOPED CHICKEN

1 Chicken (boiled & removed from the bones)
2 C. Cracker crumbs
4 Eggs (slightly beaten)
 $2\frac{1}{2}$ C. Chicken Broth
 $\frac{1}{2}$ C. Celery (diced)
Salt & Pepper to taste
Pinch of Sage (if desired)

Put chicken through grinder. Mix all ingredients together and bake in 9 X 13" pan at 350 degrees for 1 hour.

Florence Vinton
1951 Whitten Cookbook

CHICKEN SPARTA

- ¼ C. Butter
- ½ lb. sliced fresh Mushrooms
(may substitute 8 oz. jar)
- 9 slices Bread
- 4 C. diced cooked Chicken
- 1 - 8 oz. can Water Chestnuts, sliced
- 9 slices sharp processed Cheese
- 4 large Eggs, well beaten
- 2 C. whole Milk
- 1 tsp. Salt
- 1 can Cream of Mushroom Soup
- 1 can Cream of Celery soup
- Buttered Bread Crumbs.
- Optional: slivered almonds & stuffed olives, sliced

Melt butter in saucepan. Saute fresh mushrooms in butter 3 to 4 minutes. If using canned mushrooms, drain, but don't saute. Remove crusts from bread slices. Line shallow buttered 9 X 13" pan with bread slices and top with chicken. Spoon mushrooms and water chestnuts over chicken. You can add ½ C olive slices and/or slivered almonds, here. Top with cheese. Combine eggs, milk and salt in small bowl. Pour over cheese. Combine soups, spread over top. Cover with foil and refrigerate overnite. Next day, bake at 350 degrees for 45 minutes and sprinkle with buttered bread crumbs and bake 15 minutes longer.

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church

Money can't buy love, health or what it did
last year.

CHICKEN TETRAZZINI

- 10 Slices - Bread
- 10 - 12 Eggs
- 2 C. Milk
- ¼ C. Butter
- ¼ C. chopped Onion
- 1/3 C. chopped Green Pepper
- ¼ C. Flour
- 2 C. evaporated Milk
- 1 tsp. Salt
- 1 C. shredded Cheese
- 1 C. chopped Chicken
- 1 - 4 oz. can mushrooms
- ½ C. Pimento
- 1 - 8 oz. pkg. Spaghetti
- 1 sm. box frozen peas

Cook onion and green pepper in butter until tender. Blend in flour and milk. Cook, stirring constantly until smooth. Add salt, ½ C. cheese, chicken, mushrooms, pimento and peas. Alternate layers of sauce with cooked, drained spaghetti in a greased casserole (2 quart). Sprinkle with remaining cheese. Bake at 400 degrees for 20 to 25 minutes. Yield 6 to 8 servings.

Vickie White
Covenant Christian Church

CORN AND OYSTERS

- 2 C. Cream style Corn
- 1 C. Cracker crumbs
- 1 C. Oysters
- 1 Egg
- 2/3 C. Milk

Mix lightly. Pour into casserole. Cover with grated Cheddar Cheese and dot with butter. Bake in medium (350) oven until firm.

Mary Hauser
1951 Whitten Cookbook

CHINESE POCKETS

2 Rolls frozen Bread dough (thawed).
 Cook 1 lb. Hamburger until brown.
 Add 1 pkg. dry Lipton Beef Mushroom soup.
 1 Can Chinese Vegetables (drained)
 1 sm. can Mushrooms (drained).
 Let Cool.

Prepare the dough by slicing into even pieces 2" squares (16 - 18 pieces). Take one piece and flatten down to make a 6" square. Spoon on a spoonful of the meat mixture.

Fold the rest of the dough all around it and pinch it together. Place upside down on a buttered pan, tray or cookie sheet. Let set 1 hour. Bake 375 degrees - 25 - 30 minutes till golden brown and done. Butter the tops. Serve with butter if desired.

Delicious when hot. It is a meat filled sandwich and good for any occasion; youth love them. They can be made smaller, or with biscuit dough for appetizers.

Serves 6 to 8.

Mary Lawrence
 Corning Christian Church
 Corning, Iowa

Old age needs so little - but needs that little so much.

10 Slices - Bread Cubes (no crust)
 10 - 12 Eggs - Beat until foamy
 2 C. Milk
 1½ tsp. Salt
 2 tsp. Dry Mustard
 2 C. grated Cheddar Cheese
 Ham Cubes

Grease 13" X 9" pan. Bread crumbs in bottom. Beat Eggs. Add milk - beat again. Add salt, dry mustard and cheese. Pour over crumbs. Let set, covered, in refrigerator overnight. Bake covered at 350 degrees for 50 minutes, uncover and bake 10 minutes more. Serves 8 to 10.

Loretta Kisor
 Director of Nursing
 Ramsey Staff

GROUND BEEF AND NOODLES

1½ to 2 pounds ground beef
 2 Medium size Onions
 3 Tbls. Margerine

Lightly brown in skillet.

Then Add: 1 #303 size can of peas
 (and the liquid)
 7 oz. Noodles
 (cooked and drained)
 1 Can Tomatoe soup
 1 Can Cream of Mushroom soup

Mix all ingrediants together. Put in a large baking pan (9 X 15) and bake at 350 degrees for 1 hour or until nicely browned.

Serves 15

This will keep in freezer until you want to use it. I divide it and use it at different times.

Mrs. Lester Van Horn
 Bloomfield Christian Church
 Bloomfield, Iowa

CRISP OVEN-FRIED CHICKEN

- 1 C. crushed Saltine Crackers
- ¼ C. grated Parmesan Cheese
- 1 Tbls. minced fresh Parsley
- ½ tsp. Salt
- ½ tsp. Oregano Leaves
- ½ tsp. Basil Leaves
- ½ tsp. Celery Salt
- ½ tsp. Onion Salt
- ¼ tsp. Paprika
- ¼ tsp. Pepper
- ½ Bay Leaf, crushed
- 2 (3 lb.) broiler-fryers, cut up
- ½ C. evaporated Milk (Milnot is OK)
- 1/3 C. Cooking Oil

Combine saltine crackers, Parmesan cheese, parsley, salt, oregano, basil, celery and onion salt, paprika, pepper and bay leaf in bowl. Dip chicken pieces in evaporated milk and then coat with crumb mixture. Place chicken in shallow roasting pan, skin side up.

Bake in 375 degree oven for 30 minutes. Brush with oil, continue baking 30 more minutes or until golden brown and tender. Makes 8 servings. Do not turn chicken while baking.

E. T. DeHaven
 Administrator
 Ramsey Staff
 First Christian Church
 Des Moines, Iowa

FIVE CAN CASSEROLE

- 1 (6½ oz.) can Tuna
- 1 (16 oz.) can Chow Mein
- 1 (16 oz.) can Chinese Vegetables
(undrained)
- 1 (10 oz.) can Mushroom Soup
- 1 (10 oz.) can Cream of Celery Soup

Combine all ingredients. Pour into a 9 X 9 inch baking dish. Bake uncovered for 30 - 40 minutes at 350 degrees.

Bette Vinton Fehrle
Whitten Centennial Cookbook

GRANDMA'S 'GOOD GOOP'

A good casserole for a family reunion!

- 1 - 8 oz. pkg. Noodles
- 1 tsp. Butter
- 1 sm. can Tomato Sauce
- 1 C. Green Onion, chopped
- 1 C. Small-curd Cottage Cheese
- 1½ lb.s Ground Beef
- ½ tsp. Garlic Salt
- 1 C. Sour Cream
- 1 C. shredded Cheddar Cheese

Cook noodles and drain. Brown beef in butter. Add garlic salt and tomato sauce. Simmer 5 minutes. Combine cheddar cheese, sour cream, noodles and green onion. Mix with ground beef and place in casserole. Top with cottage cheese and paprika. Bake at 300 degrees for 30 minutes.

Pat Bradshaw
Office of Development
Ramsey Staff
Wakonda Christian Church

2 Tbls. Butter
 1 lb. Ground Beef
 ½ C. Onion, chopped
 1 Clove Garlic
 1 Tbls. Flour
 1 can Cream of Chicken Soup
 1 - 2½ oz. can Mushrooms
 1 tsp. Salt
 1 tsp. Pepper
 1 C. Sour Cream
 Chow Mein Noodles

In skillet melt butter; add meat, onion and garlic. Cook until meat is brown. Stir in flour; add soup, mushrooms, salt and pepper. Simmer 10 minutes. Stir in sour cream. Pour over chow mein noodles and serve.

Pat Bradshaw
 Office of Development
 Ramsey Staff
 Wakonda Christian Church

HAM LOAF

1½ lb. ground, lean Pork Steak
 1 lb. ground Ham
 1 C. fine dried Bread Crumbs
 1 C. Milk
 2 beaten Eggs
 ½ tsp. Salt
 ½ tsp. Pepper

Bake for 2 hours at 325 degrees. Pour sauce over ham 1 hour before done.

Sauce: 1½ C. Brown Sugar
 1 Tbls. dry Mustard
 1½ C. Vinegar
 1 C. Water

Cook the sauce for 10 minutes.

Anonymous
 Valley View Christian Church
 Minneapolis, Minnesota

Fear knocked at the door. FAITH answered. No one was there.

HAM BALLS OR LOAF

Mix together in large bowl:

- 2 lbs. Ham or (1 lb. Ham & 1 lb. Beef)
- 2 Eggs
- 1 C. Graham Cracker crumbs (can use soda crackers or oatmeal instead)
- 1 C. Milk
- Pinch of pepper to taste

Mix together well; may have to use your hands. Form into balls or Loaf in a greased dish or pan, around 8 X 8". Bake at 350 degrees for 30 minutes. Pour off excess grease.

Make topping of:

- 1/2 C. Brown Sugar, packed
- 2 Tbls. Vinegar
- 2 tsp. dry or prepared mustard

Cook together till boiling (don't taste as takes your breath away). Spoon evenly over the Ham balls or loaf. Return to oven to bake another 30 - 40 minutes till brown and bubbly. The Ham balls will cook faster than the loaf. Makes 12 nice sized Ham balls. Can double for a larger bunch if for holidays or whatever. Serves 6 to 8 persons.

Lucile Core
Corning Christian Church
Corning, Iowa

HAM BALLS SUPREME

Have ground together:

- 2½ pounds ground cured ham
- 2 pounds lean pork
- 1 pound lean beef

Mix with:

- 2 C. Milk
- 3 Eggs
- 3 C. Graham Cracker Crumbs

Form into balls.

Cover with mixture of:

- 2 - 15 oz. cans Tomato Sauce
- ¾ C. Vinegar
- 1 Pound Brown Sugar (may want to use less sugar)
- 2 tsp. Dry Mustard

Bake at 350 degrees for 1 hour, uncovered.

These may be frozen before baking, but allow 15 minutes more for baking. Using 1/3 cup measure to form balls.

Will serve 35 to 40 people.

Edith Goins
Diagonal Christian Church
Diagonal, Iowa

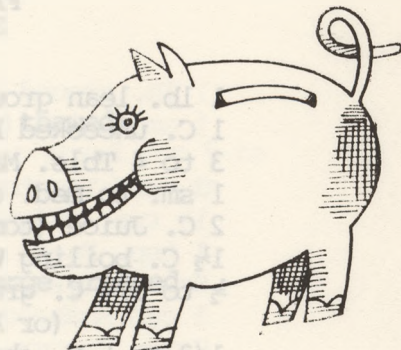


HAM LOAF OR BALLS

2 pounds ground Pork or Beef
 2 pounds ground Ham
 2 Eggs
 1½ C. Milk
 2 C. Graham Cracker crumbs

Topping:

1½ tsp. Dry Mustard
 1½ C. Brown Sugar
 1 C. Tomato Juice
 ¼ C. Vinegar



Mix all loaf ingredients; pour topping over shaped balls or loaf; bake 2 hours at 325 degrees.

Anonymous
 Bloomfield Christian Church
 Bloomfield, Iowa

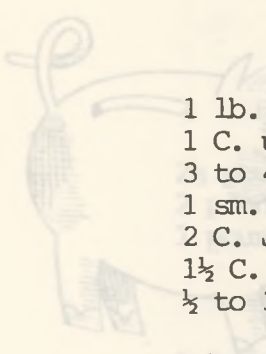
HAMBURGER CASSEROLE

1 lb. Hamburger or minced Beef
 1 med. Onion
 1 can Tomato Soup or canned Tomatoes
 1 C. Macaroni
 1 C. water
 Salt and Pepper to taste
 Grated Cheese

Brown onion in oil and add hamburger and brown well. Cook macaroni until soft and drain. Add macaroni and tomatoe soup to onion and hamburger and add 1 C. water, salt and pepper. Let simmer for 5 minutes. Place in casserole and cover with cracker crumbs and grated cheese. Bake ½ hour at medium heat. Serves 4 people.

Mildred Wakelin
 First Christian Church
 Des Moines, Iowa

FAMILY HAMBURGER & RICE BAKE

- 
- 1 lb. lean ground Beef
 - 1 C. uncooked Rice
 - 3 to 4 Tbls. Margarine
 - 1 sm. to med. chopped Onion
 - 2 C. Juice (tomatoe or V-8)
 - 1½ C. boiling Water
 - ½ to ¾ C. grated Cheddar Cheese
(or American Cheese)
 - 1/3 to ½ C. chopped Celery
 - ½ tsp. Pepper
 - 1 tsp. Salt

Cook ground beef, celery, onion and rice in margarine until meat is lightly browned. Add all of other ingredients except cheese.

Put in large casserole with lid and bake for 1 hour at 300 degrees.

Take out, remove lid, sprinkle with cheddar cheese. Bake 10 more minutes without lid or until cheese is melted.

Bill Myers
 Coming Christian Church
 Corning, Iowa



HASH BROWN CASSEROLE

- 32 oz. frozen Hash Browns (completely thawed)
 ½ C. chopped Onion
 1 C. Sour Cream
 1 can Cream of Chicken Soup

Mix the above well and put in large greased casserole (9 X 15).

Partially melt 8 oz. jar of Cheese Whiz and spread on top of the potato mixture.

Melt ½ stick of margarine, add 2 cups slightly crushed corn flakes. Put on top of cheese. Dribble with another ½ stick of melted margarine. Bake at 350 degrees for 40 minutes, uncovered.

Serves 12.

Ann Ellen McMains
 Bloomfield Christian Church
 Bloomfield, Iowa



It is not wise to gripe and gripe, because you'll find it's true, that those inclined to beef too much, are always in a stew.

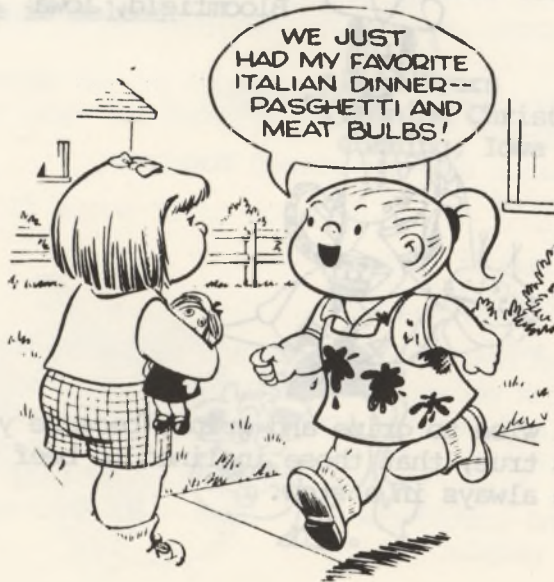
Stew Beef
 Chicken parmesan
 Fish Fillets or cod
 Hard boiled Eggs, whole

ITALIAN SPAGHETTI SAUCE

- 1 lb. ground Pork (brown and drain)
 1 sm. Onion (chopped and sauted in a small amount of
 oil until tender not brown)
 3 cans Tomatloe Sauce
 1½ tsp. Oregano
 1 tsp. Basil
 Salt and Pepper to Taste
 1 can Mushrooms
 Green Pepper (optional)
 2 Or 3 buds of Garlic
 Romano Cheese
 Vermicilli Spaghetti

4 - 6 servings

Melba Anderson
 West Des Moines



INDIAN CURRY

Paste of Spices - mix together and let stand for 5 to 10 minutes: 3 Tbls. Curry Powder (more or less as desired)

1 Tbls. shredded Coconut
 1 Tbls. minced Onion
 1 Tbls. Salt
 $\frac{1}{4}$ tsp. Garlic Powder
 $\frac{1}{4}$ tsp. Chili Powder
 $\frac{1}{2}$ C. Water

Cook together in large sauce pan or Dutch Oven:

$\frac{1}{4}$ C. Oil - enough to cover bottom of pan
 1 med. Onion, sliced - brown in oil

Paste of Spices (see above) - add to onions, and brown until it looks right (fat begins to separate), or until it smells right (smells of browned curry), or until it starts to burn.

Add to the fried onions and spices:

3 med. Potatoes, cubed
 1 to 2 lbs. meat or meat substitute (see below)
 1 can (1 lb.) Tomatoes
 2 C. Water, or enough to cover meat and potatoes

Simmer until meat and potatoes are done, or longer as desired.

For meat or meat substitute - use 1 to 2 lbs. of meat (or sub.) as suggested below:

Stew Beef
 Chicken parts or cubed Chicken
 Fish Filets or cubed Fish
 Hard boiled Eggs, whole

- Zucchini, cubed
- Egg Plant, cubed
- Pork, cubed
- Meat Balls - browned
- 1 to 2 lbs. Hamburger
- 1 tsp. Salt
- 2 Tbls. Vienna Bread crumbs
- 1/8 tsp. Garlic Powder
- 1/8 tsp. Chili Powder
- 1 tsp. Basil Leaf, shredded
- 1 Egg

etc., etc., etc., use your imagination.

Barbara DeHaven
 First Christian Church
 Des Moines, Iowa



LASAGNA

1 lg. can Tomatoes
 2 cans Tomatoe Paste (small)
 1½ tsp. oregano
 ¼ tsp. Pepper
 1 tsp. Onion Salt
 ¼ C. Olive Oil
 1 C. Onions
 2 Cloves Garlic
 1 lb. ground Beef
 Salt and Pepper to Taste
 ¾ lb. Cottage Cheese
 ½ lb. Mozzarella Cheese
 ¾ C. Parmesian Cheese

Brown meat, onion and spices in oil. Add tomatoes and sauce. Simmer 15 - 20 minutes.

Cook Lasagna.

Laver 1 - Sauce
 2 - Pasta
 3 - 3 Cheeses

Repeat layers in a 9 X 13 pan. Bake at 350 degrees for 30 - 45 minutes.

Mary Brandt
 Valley View Christian Church
 Minneapolis, Minnesota

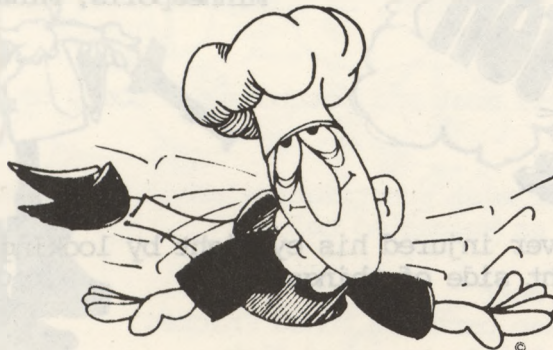
No man ever injured his eyesight by looking on the bright side of things.

ONE STEP LASAGNE

- 1 (8 oz.) pkg. Lasagne Noodles
(uncooked)
- 1 lb. Ground Beef
- 1 (32 oz.) jar Spaghetti Sauce
- $\frac{1}{2}$ C. Water
- 2 C. Cottage Cheese
- 3 C. shredded Mozzarella Cheese
- $\frac{1}{2}$ C. grated Parmesan Cheese
- 1 tsp. Salt

In a 2 quart casserole crumble the ground beef on high 5 to 6 minutes until brown. Drain. Add sauce, water, and salt. Micro 5 to 6 minutes until hot, in a 9 X 13 inch dish. Layer $\frac{1}{2}$ of the sauce, $\frac{1}{2}$ the uncooked noodles, 1 C. cottage cheese, $\frac{1}{3}$ of the Mozzarella Cheese. Repeat until all is used. Sprinkle on the Parmesan Cheese. Cover the dish with Saran Wrap. Microwave on high for 30 to 35 minutes. Let stand 10 - 20 minutes before you serve.

Bette Vinton Fehrle
Whitten Centennial Cookbook



1½ lbs. Ground Beef
 1 Egg
 1 C. Bar-B-Que Sauce
 2/3 C. uncooked Oatmeal
 2 Tbls. Milk
 1 sm. can Mushrooms (drained)
 (Optional: Onions diced, amount depending on taste)

In a large bowl mix dry ingredients first; beat eggs and milk together and then add along with Bar-B-Que sauce. Crumble in meat. Mix very well by hand. Shape or turn into loaf pan. Place in preheated oven at 350 degrees for 60 minutes. "Frost" with Bar-B-Que sauce or ketchup after 30 minutes and 50 minutes. Pour off excess fat. After 60 minutes remove from oven. Cool for 5 minutes before slicing.

Bob Merkley
 First Christian Church
 Des Moines, Iowa

PEPPER STEAK

Cut in strips, 1½ lbs. of Round Steak
 Dredge in: ½ C. Flour
 ½ tsp. Salt
 ¼ tsp. Pepper

Brown in ¼ C. Shortening

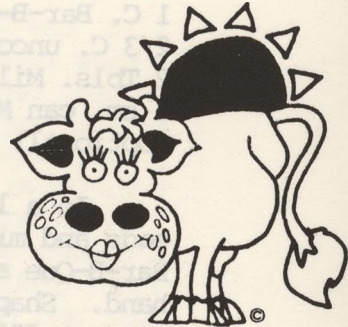
Add liquid from 1 - 8 oz. can tomatoes
 1 ¾ C. Water
 ½ tsp. Garlic Salt
 1 Tbls. Beef Gravy base
 Simmer 1½ hours.

Add: 1½ Tbls. Worshestershire sauce
 2 lg. Green Peppers, cut in strips

Cover and simmer 5 minutes. Add tomatoes and cook 5 more minutes. Serve over hot rice.

Ellen Mabrier
 Nursing
 Ramsey Staff

MOO GOO GAI PAN



- 2 whole large Chicken Breasts
- 2 Tbls. Soy Sauce
- 2 Tbls. cooking Sherry
- 2 tsp. Cornstarch
- ¼ tsp. ground Ginger
- ¼ tsp. Sugar
- 1/8 tsp. Garlic Powder
- 1 lb. fresh Mushrooms
- 4 Green Onions
- Salad Oil
- 1 C. frozen peas; thawed

Cut each breast in half; remove bone and skin. Slice across width, slicing meat as thinly as possible. Mix spice ingredients in bowl, let marinate.

Thinly slice mushrooms and onions in 3 inch lengths. In skillet heat ¼ cup oil, add vegetables, cook until tender (2 minutes). Remove vegetables. Add 3 Tbls. oil, add chicken, stir until tender (2 - 3 minutes). Return vegetables to pan and heat through. Add peas and heat.

Can use Wok or large skillet.

Kenneth Burright
Maintenance
Ramsey Staff
Glen Echo Christian Church

- 1 lb. lean Ground Beef
- 3 med. Onions, chopped finely
- 2 med. Green Peppers, chopped finely
- ½ C. chopped Celery
- ¾ C. Rice
- 2 cans (16 oz. each) tomatoes
- Pepper to taste

In a 1½ quart glass baking dish, cover the rice with ¼ inch of water. Cook until all water is evaporated - 6 to 8 minutes.

In a 3 quart glass baking dish, cook crumbled ground beef 2½ minutes, drain. Cook another 2½ minutes, drain again.

Add rice, onion, green peppers, celery, tomatoes (cut up) and pepper. (Does not need salt.); stir well.

Cook, covered 20 minutes, rotate dish, one-quarter turn after 10 minutes. Let stand covered for another 10 minutes before serving.

Serve with salad, biscuits and butter.

William L. Miller, Jr.
 Regional Minister
 Covenant Christian Church



(A true Ozark Mountaineer)

PIZZA CASSEROLE

- 1 - 16 oz. pkg. dry Noodles
 (cooked according to pkg. directions)
 1 lg. can Tomato Sauce
 1 lb. Hamburger
 1 tsp. minced Garlic
 1 Tbls. minced Onion
 Salt & Pepper to taste
 1 can Cheese Soup

Brown hamburger and drain excess grease. Add garlic, onions, salt and pepper and tomato sauce. Cook just long enough to heat.

Place hamburger mixture in bottom of casserole dish. Arrange noodles over hamburger. Spread cheese soup over noodles and bake in a 350 degree oven for 20 minutes.

A combination of 1 C. grated Mozzarella Cheese and 1 C. grated Colby Cheese may be used in place of cheese soup.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

Bless us as we sit to eat,
 Bless the vegetables and the meat.
 May we not forget to pray,
 Lord, bless us each and every day.

PORK MARENGO - CROCKPOT

2 lbs. boneless Pork Shoulder
 (cut in cubes)
 ½ C. Chopped Onions
 2 Tbls. Cooking Oil
 1 - 16 oz. can Tomatos, cut
 1 tsp. instant Chicken Bouillon granules
 1 tsp. dried Marjoram, crushed
 1 tsp. Salt
 ½ tsp. dried Thymes, crushed
 Dash of Pepper
 1 - 3 oz. can chopped Mushrooms, drained
 1/3 C. cold Water
 3 Tbls. all-purpose Flour
 Hot cooked Rice

In skillet brown half of the pork cubes and chopped onion, at a time in hot oil. Drain. Transfer meat and onion to Crock Pot. In same skillet combine undrained tomatos, bouillon granules, marjoram, salt, thyme and pepper. Stir together, scraping browned bits from bottom of skillet; pour over pork, cover, cook on low heat setting for 8 to 10 hours. Turn to high heat setting. Stir in drained mushrooms. Blend cold water slowly into flour; stir into pork mixture. Cook, uncovered on high setting till thickened, 15 - 20 minutes. Stir occasionally. Serve over rice. 6 to 8 servings.

Melissa Beckius
 Executive Secretary
 Ramsey Staff

People usually can do more than they think they can; but usually do less than they think they do.

PORK & VEGETABLE STIR-FRY

- 1 lb. lean boneless Pork (trimmed of fat)
 ¼ C. Soy Sauce (diluted) ½ water
 2 Tbls. Water
 1 Tbls. Corn Starch
 ¼ tsp. ground Ginger
 2 Tbls. cooking Oil
 1½ C. thinly sliced Carrots
 1½ C. thinly sliced Celery
 1 lg. Green Pepper (cut into strips)
 2 C. fresh Spinach leaves (torn)
 2 C. hot cooked Rice

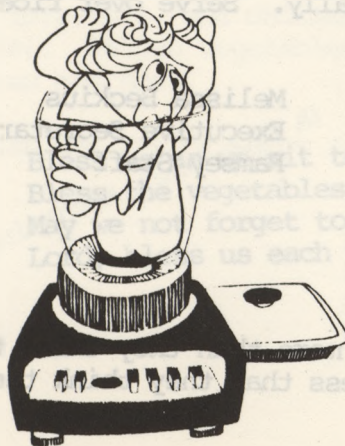
Partially freeze pork, slice thinly into bite sized strips. Stir together soy sauce, water, corn starch and ginger. Set aside.

Preheat a large skillet over high heat, add oil, stir fry carrots, celery and green pepper for 2 minutes. Remove vegetables. Add another Tbls. if necessary.

Add pork to skillet, stir fry for 2 - 3 minutes. Stir soy sauce mixture into pork. Cook and stir till thickened and bubbly. Stir in cooked vegetables and spinach, cover and cook for 1 minute.

Serve over hot rice. Serves 6.

Kay Scott
 First Christian Church
 Ames, Iowa



SALISBURY STEAK

- ½ C. chopped Onion
- ½ C. chopped Celery
- 2 Tbls. Butter
- 2 lbs. Ground Chuck
- ½ lb. Ground Bulk Sausage
- ½ C. Cracker Crumbs
- 1 Tbls. Parsley
- ½ C. Green Pepper
- 3 Eggs, beaten

Brown onion and celery in butter until golden. Combine meat with other ingredients, then spoon celery and onion into mixture.

Mold into thick patties. Place in baking dish and bake at 350 degrees for 1 hour. Top with hot mushroom sauce.

MUSHROOM SAUCE

- 2 Tbls. Flour
- 2 Tbls. drippings
- 2 C. canned Beef Broth
- 1 - 4 oz. can Mushrooms, drained (save juice)
- Salt & Pepper to taste

Combine flour and drippings. Cook and stir for five minutes. Add broth and mushroom juice. Cook stirring until sauce thickens.

Serve Sauce over hot Steaks.

Ellen Mabrier
Ramsey Staff

CHEESE SALMON BAKE



- 2 Tbls. Butter
- 1 C. Milk
- 2 Tbls. Flour
- 1 (1 lb.) can salmon
(drained and flaked)
- 2 C. med. Noodles - uncooked
- $\frac{1}{2}$ lb. process Cheese, grated

In sauce pan, melt butter; add flour, stirring until blended smooth. Slowly add milk, stirring constantly to avoid lumps. Cook until thickened.

To salmon, add uncooked noodles, cheese and sauce. Salt and pepper to taste. Combine thoroughly. Pour into greased 1 quart casserole. Bake 30-35 minutes at 375 degrees.

Shirley Gardner
Bookkeeper
Ramsey Staff
Grant Park Christian Church

SALMON LOAF

- 1 tall can Salmon
- 1 Tbls. Butter
- $\frac{3}{4}$ C. Milk
- 1 C. Bread crumbs
- 1 Egg (more if desired)
- Salt and Pepper

Place salmon and juice of salmon in a bowl. Beat eggs well. Mix with salmon, bread crumbs, butter, milk, salt and pepper. Butter baking dish and pour mixture in dish and bake in a 350 degree oven about one hour.

Mildred Wakelin
First Christian Church
Des Moines, Iowa

SICILIAN MEAT ROLL

- 2 Eggs, beaten
- 3/4 C. soft Bread Crumbs
(1 slice)
- 1/2 C. Tomato sauce
- 2 Tbls. dried Parsley
- 1/2 tsp. dried Oregano, crushed
- 1/4 tsp. Salt
- 1/4 tsp. Pepper
- 1/2 tsp. Garlic Powder
- 2 lbs. Ground Beef
- 8 thin slices of Boiled Ham
- 8 oz. pkg. shredded Mozzarella Cheese
- 3 slices Mozzarella Cheese
- 1 jar Prego Spaghetti sauce with mushrooms



Combine eggs, crumbs, juice, parsley, oregano, salt, pepper, and garlic. Add beef. Mix well. On waxed paper, pat meat to a 12 X 10 inch rectangle.

Arrange ham atop meat. Leaving a small margin around edges. Sprinkle shredded cheese over ham. Starting from short end, carefully roll up meat using paper to lift. Seal edges and ends. Place roll seam side down in 13 X 9 inch pan. Bake 45 minutes. Cover with Prego sauce and cheese slices. Return to oven and bake another 10 minutes.

Ellen Mabrier
Nursing
Ramsey Staff

12 to 14 crepes
 1 lb. Ground Beef
 ½ C. chopped Onion or 2 Tbls. instant minced Onion
 1 Garlic clove, finely chopped, or ¼ tsp. Garlic Powder
 4 oz. can (½ cup) mushroom stems and pieces, drained
 2 Tbls. Flour
 1 tsp Salt
 ¼ tsp. Pepper
 ¼ tsp. Paprika
 10 ¾ oz. can condensed Cream of Mushroom Soup
 2 C. dairy Sour Cream

Prepare crepes. In fry pan, brown ground beef, onion, garlic and mushrooms; drain. Stir in flour until smooth. Add salt, pepper, paprika and soup; simmer 10 minutes. Remove from heat; stir in 1 C. Sour Cream. Heat oven to 350 degrees. Spoon about ¼ C. meat mixture along center of each crepe. Fold one edge over filling; fold opposite edge over this. Arrange seam side down in ungreased 13 X 9 inch baking dish. Brush crepes with melted butter, if desired. Cover loosely with foil. Bake 15 to 20 minutes until heated through. Serve immediately topped with remaining sour cream.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

TACO CASSEROLE

½ lb. Ground Beef
 1 can (15½ oz.) Van Camps Chili w/beans
 1 can (1 lb.) Stokelys Stewed Tomatoes
 1½ C. Corn Chips coursley chopped
 ½ C. grated American Cheese
 1 C. shredded Lettuce

In skillet, brown ground beef, drain. Add next 2 ingredients and heat to serving temperature.

In serving bowl place chips, then beef mixture and top with lettuce and cheese.

Vickie White
 Covenant Christian Church

SWEET AND SOUR MEAT BALLS

1 lb. ground Beef
 ½ C. Bread crumbs or cooked Rice
 Oil for frying
 1 med. Onion chopped
 1 sm. Garlic bud
 ¼ tsp. Salt
 1/8 tsp. Pepper
 2 Eggs seperated
 Water or Bouillion

In Tbls. of oil brown chopped onion and pressed garlic. Add to the meat. Beat egg yolks and add salt, pepper and a little water or bouillion to meat.

Beat egg whites until stiff and combine with meat. Form into balls and refrigerate for 2 or 3 hours then brown.

SAUCE: 2 C. Tomatoe soup
 Juice of 1 Lemon (3 or 4 Tbls.)
 3 Tbls. Brown Sugar
 1 Onion chopped
 1 rib of Celery diced thin

After browning meat balls, bring sauce to a boil; stir until sugar dissolves. Add meat balls and simmer 30 minutes. Serve with rice or spaghetti.

Melba Anderson
 West Des Moines

The greatest trials bring the greatest strength.

Approx. 2 lbs. Hamburger
 Onion Flakes or Onion Salt
 1 can Peas
 Grated Cheese
 2 cans Cream or Chicken Soup
 Tater Tots (1 pkg.)

Put hamburger in bottom of casserole. Sprinkle with onion flakes. Drain peas. Cover with grated cheese. Mix in soup. Cover with Tater Tots. Bake 1½ hours at 350 degrees.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

KARO SWEET 'n' SOUR PORK

2 cans (8 oz. each) Pineapple chunks
 (in own juice)
 2 Tbls. Mazola Corn Oil
 1 Green Pepper (cut in 1" squares)
 1 Onion (cut this in wedges)
 1 Garlic Clove (minced)
 1 lb. boneless Pork (cut in thin strips)
 2 Tbls. Argo or Kingsford's Corn Starch
 ½ C. Karo Corn Syrup (light or dark)
 ¼ C. Cider Vinegar
 3 Tbls. Soy Sauce
 2 Tbls. Ketchup

Drain pineapple; reserve juice. In large skillet heat corn oil over medium-high heat. Add next 3 ingredients; stir fry 2 minutes or until tender-crisp. Remove. Stir fry pork, ½ at a time, 3 minutes. Return pork to skillet. In bowl stir together pineapple juice and remaining 5 ingredients. Stir into skillet. Add green pepper mixture and pineapple. Stirring constantly, bring to boil over medium heat and boil 1 minute. If desired, serve over rice. Serves 4 to 6.

Melissa Beckius
 Executive Secretary
 Ramsey Staff

- 1 lb. Ground Round
- 1 lg. Onion (chopped)
- 3 stalks Celery (diced)
- ¼ lb. fresh Mushrooms (sliced)
- 1 Green Pepper (chopped)
- 1 C. uncooked Wild Rice
- 2 tsp. Seasoned Salt
- ½ tsp. freshly ground Black Pepper
- ½ C. White Wine
- 3 C. Chicken broth or Bouillon cubes

Brown the ground beef with the onions, celery, mushrooms, and pepper. Drain off excess fat. Combine this with the wild rice, salt and pepper, wine and broth in a buttered 3 quart casserole. Bake, covered at 325 degrees for 2 hours. May be prepared in advance and frozen. Serves 6 as a main dish or 10 as a side dish.

Bette Vinton Fehrle
Whitten Centennial Cookbook

IMPOSSIBLE TACO PIE

- 1 lb. Ground Beef
- ½ C. chopped Onion
- 1 envelope (4¼ oz.) Taco Seasoning mix
- 1 - 4 oz. can chopped green Chilies, drained
- 1½ C. Milk
- ¾ C. Bisquick
- 3 Eggs
- 2 Tomatoes, sliced
- 1 C. shredded Monterey Jack Cheese

Heat oven to 400 degrees. Grease a 10 inch pie plate. Cook and stir beef and onion until browned. Stir in seasoning mix. Spread in plate and sprinkle with chilies. Beat milk, bisquick, and eggs until smooth. Pour into plate. Bake 25 minutes; top with tomatoes; sprinkle with cheese. Bake 8 to 10 minutes longer. Serve with sour cream.

Ellen Mabrier
Nursing
Ramsey Staff

NOTES

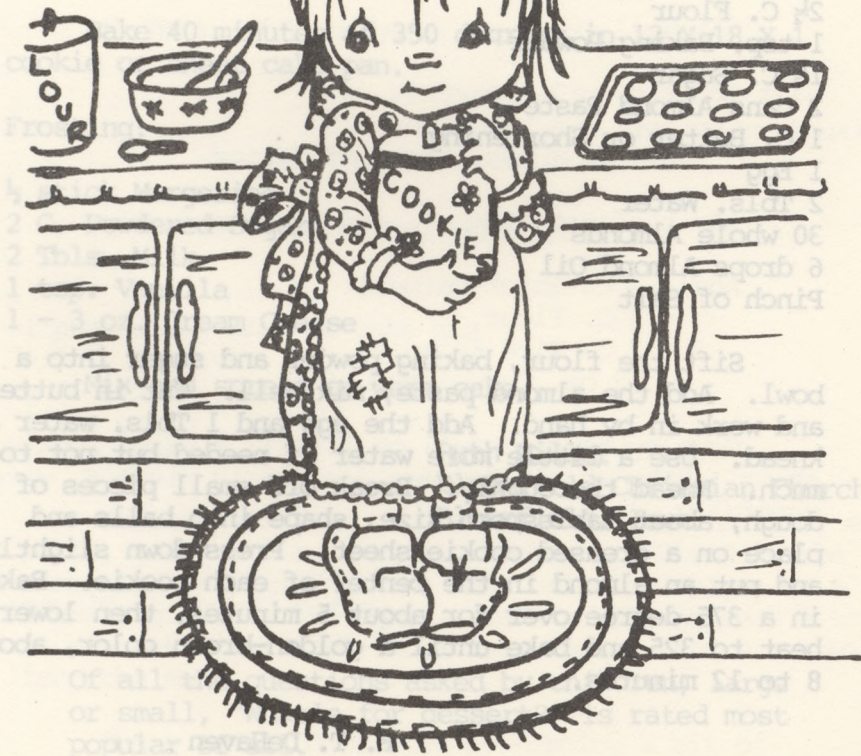
NOTES

APRICOT BARS

COOKIES, BARS, AND BROWNIES

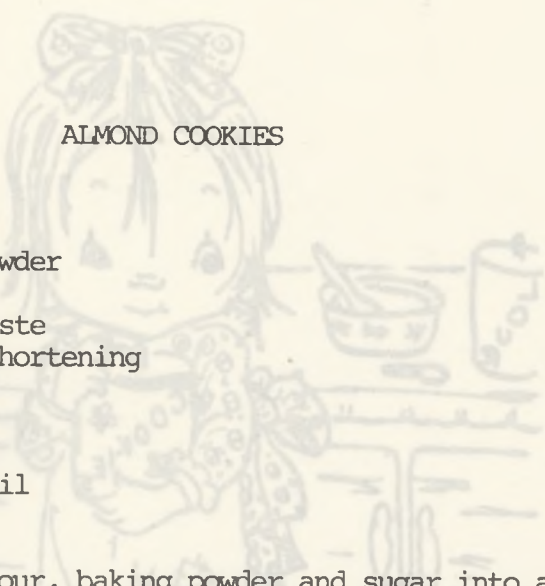
4 Eggs
2 C. Flour
1 tsp. Salt
1 tsp. Cinnamon
2 tsp. Soda
4 Box Vanilla instant
1 tsp. Vanilla

Mix, sugar, flour, salt, cinnamon, soda, vanilla,



COOKIES & BARS

ALMOND COOKIES



2½ C. Flour
1 tsp. Baking Powder
1½ C. Sugar
2 cans Almond Paste
1 C. Butter or Shortening
1 Egg
2 Tbls. Water
30 whole Almonds
6 drops Almond Oil
Pinch of Salt

Sift the flour, baking powder and sugar into a bowl. Add the almond paste, mix well. Cut in butter and work in by hand. Add the egg and 1 Tbls. water and knead. Use a little more water if needed but not too much. Knead thoroughly. Break off small pieces of dough, about tablespoon size, shape into balls and place on a greased cookie sheet. Press down slightly and put an almond in the center of each cookie. Bake in a 375 degree oven for about 5 minutes, then lower heat to 325 and bake until a golden-brown color, about 8 to 12 minutes.

E. T. DeHaven
Administrator
Ramsey Staff
First Christian Church

APRICOT BARS

- 2 C. Sugar
 4 Eggs
 2 C. Flour
 1 Lg. jar Apricot Baby Food
 1½ C. Oil
 ½ tsp. Salt
 1 tsp. Cinnamon
 2 tsp. Soda
 ½ Box Vanilla instant Pudding (dry)
 1 tsp. Vanilla

Mix, sugar, oil and eggs. Add flour, salt, cinnamon, soda, pudding, apricots and vanilla.

Bake 40 minutes at 350 degrees in 12 X 18 X 1 cookie or sheet cake pan.

Frosting:

- ½ stick Margerine
 2 C. Powdered Sugar
 2 Tbls. Milk
 1 tsp. Vanilla
 1 - 3 oz. Cream Cheese

Mix and spread on warm cake.

Ruth Miller
 Bloomfield Christian Church
 Bloomfield, Iowa

Of all the questions asked by children, large or small, "What's for dessert?" is rated most popular of all.

COOKING INTRODUCING BARS

BIG BATCH COOKIES

- 3 sticks Margarine
- 1 C. Brown Sugar, firmly packed
- 1 C. White Sugar
- 2 Eggs
- 2 tsp. Vanilla
- ½ tsp. Almond extract

Mix well

- Sift together:
- 1 tsp. Salt
 - 1 tsp. Soda
 - 1 tsp. Cream of Tarter

Add to first mixture, and mix thoroughly.

- Add:
- 2 C. quick Oatmeal
 - 2 C. Flour
 - 2 C. Rice Krispies
 - 12 oz. Chocolate Chips

Drop by teaspoonfull on lightly greased cookie sheet. Bake at 350 degrees for 8 - 10 minutes, watch carefully.

Marguerite Oshel
 United Church of Diagonal
 Diagonal, Iowa

Cream: 1 C. Brown Sugar
 1 C. White Sugar
 1 C. Crisco

Add: 2 beaten Eggs
 2 Tbls. Vanilla
 1 tsp. Soda dissolved in 1 Tbls. Vinegar

Sift and Add: 4 C. Flour
 1 tsp. Baking Powder
 ½ tsp. Salt

Drop and bake, criss crossing with a fork dipped in cold water. Bake at 375 degrees for 12 - 15 minutes. Do not overbake.

These are good with nuts, chips, coconut or raisins added.

(2 Tbls. of Vanilla is correct)

Pauline Ritz
 Bloomfield Christian Church
 Bloomfield, Iowa

CAKE MIX COOKIES

1 pkg. Betty Crocker cake mix
 1/3 C. Butter
 ½ C. Crisco
 2 Egg yolks
 1 tsp. Vanilla

Combine half the cake mix, the butter, crisco, egg yolks, and vanilla, and mix thoroughly. Blend in the remaining cake mix. Shape into balls and place on a lightly oiled cookie sheet. Bake at 350 degrees 8 to 10 minutes. Let cool for a few minutes before removing from the sheet.

These can be decorated by placing a bit of frosting in the center and topping with a walnut half.

Mildred Jones
 First Christian Church
 Des Moines, Iowa

CARMEL BROWNIES

14 oz. light Caramels (50)
 1/3 C. evaporated Milk
 1 German Chocolate Cake mix
 3/4 C. Margarine (melted)
 1/3 C. evaporated Milk
 1 C. chopped Nuts
 6 oz. Chocolate Chips
 1 pkg. Reese's Peanut Butter Chips

Grease and flour a 9 X 13 dish or pan.

In a heavy saucepan combine caramels and milk; cook over low heat. Stir constantly until all are melted; keep warm.

Combine in large bowl all remaining ingredients, except the 2 kinds of chips. By hand, stir until dough holds together. Press half of dough into dish; reserve remaining dough for topping. Bake at 350 degrees for 6 minutes. Sprinkle both kinds of chips, over the crust. Spread caramel mixture over it all. Crumble rest of dough over the top. Bake 15 - 20 minutes more.

Kathy Keever
 Corning Christian Church
 Corning, Iowa



Melt: 14 oz. Carmels (approximately 44)
1/3 C. Evaporated Milk

Mix: 1 pkg. German Chocolate Cake mix
3/4 C. melted Margarine
1/3 C. Evaporated Milk
1 tsp. Vanilla
1 C. Chocolate Chips
1 C. chopped Nuts (optional)

Stir together until sticks together. Press $\frac{1}{2}$ batter into greased 9 X 13" pan. Bake 8 minutes at 350 degrees. Remove and sprinkle with 1 C. Chocolate Chips. Pour carmel mixture over top. Put rest of dough on top and bake 15 to 20 minutes at 350 degrees.

Pat dough in hands and layer on top to spread on top layer.

Melissa Beckius
Executive Secretary
Ramsey Staff

CHERRY BARS

1 C. Oleo
4 Eggs (beaten)
3 C. Flour
 $\frac{1}{2}$ tsp. Salt
1 $\frac{3}{4}$ C. Sugar
1 tsp. Vanilla
 $1\frac{1}{2}$ tsp. Baking Powder

Put half the batter in sheet cake pan. Add 1 can of Cherry Pie filling. Put the remaining batter on top. Bake at 350 degrees for 30 - 35 minutes.

Icing: 1 Tbls. Oleo
1 Tbls. Lemon juice
 $1\frac{1}{2}$ C. Powdered Sugar
1 Tbls. Water

Mix and put on bars while hot.

Mary Rayburn
Bloomfield Christian Church
Bloomfield, Iowa

CHOCOLATE CHIP CAKE BARS

Mix together until crumbly:

- ½ C. soft Margarine
- 2 C. Flour
- 2 C. Brown Sugar, packed

Take out 1 C. of this mixture and set aside.

Add to the bowl:

- 1 Egg
- 1 C. Milk
- 1 tsp. Baking Soda
- 1 tsp. Salt
- 1 tsp. Vanilla

Mix well. Pour mixture into baking pan 9 X 13, well greased.

Sprinkle over the top:

- The 1 C. of crumbly mixture you saved earlier
- Also, sprinkle on top of the above:
- 1 C. Chocolate Chips

Bake 30 to 35 minutes at 350 degrees.

To test: A straw in the middle of pan should come out clean.

Evelyn Gates

Cookie cutting

- By dipping the cookie cutter in slightly warm salad oil you get a much cleaner cut. This works especially well with plastic cutters.
- Pack homemade refrigerator cookie dough into large juice cans and freeze. Thaw fifteen minutes, open the bottom, and push up. Use the edge as a cutting guide.

2½ C. Flour
1 tsp. Soda
1 tsp. Salt

Cream: 1 C. Butter or Margarine
¾ C. White Sugar
¾ C. Brown Sugar
2 Eggs
1 tsp. Vanilla
½ tsp. Water

Add dry ingredients to creamed mixture and mix. Drop by teaspoonful. Bake at 375 degrees for 10 to 12 minutes.

Charlotte Porter
Valley View Christian Church
Minneapolis, Minnesota

CHOCOLATE DROP COOKIES

½ C. Margerine or Crisco
1 C. Brown Sugar
1 Egg
½ C. Milk
½ tsp. Soda
1 tsp. hot Water
1½ C. Flour
2 squares melted Chocolate
1 tsp. Vanilla
½ C. Nuts

Cream shortening, add sugar and egg. Stir in milk. Dissolve soda in hot water. Add chocolate, nuts, flour and vanilla. Bake at 350 degrees. Don't overbake. Frost when cool.

Frosting:

Mix together 1 square melted chocolate, 2 tbs. butter and 2 tbs. hot water. Add powdered sugar and almond flavoring.

Margaret Berkey
First Christian Church
Des Moines, Iowa

CHOCOLATE DROP COOKIES

- 1 C. Shortening
- 2 C. Brown Sugar (packed)
- 3 Eggs (beaten)
- 1 C. Milk
- 2 tsp. Vanilla
- 3 C. Flour
- 1 tsp. Soda
- 1 tsp. Salt
- 1 Tbls. Cocoa
- 1 C. Nuts

Cream the shortening and brown sugar until light and fluffy. Add eggs and mix well. Sift the dry ingredients and add alternately with milk and vanilla. Add nuts. Drop by tsp. on oiled baking sheet. Bake at 350 degrees for 12 - 15 minutes.

Dorothy Hallam
First Christian Church
Newton, Iowa

CHOCOLATE NUT KISSES

- 1 C. Butter or Oleo
- $\frac{1}{2}$ C. Powdered Sugar
- 1 tsp. Vanilla
- 2 C. Flour
- $\frac{1}{4}$ tsp. Salt
- 1 C. finley Chopped Pecans
- 40 Chocolate Candy Kisses
- Additional Powdered Sugar

With mixer, cream butter and powdered sugar until light and fluffy. Add vanilla. Gradually sift flour and salt into mixture and blend at low speed. When thoroughly blended, add pecans. Grease hands and form balls of dough around candy kisses. Bake at 375 degrees for 11 to 12 minutes. Roll in powdered sugar while warm.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

$\frac{1}{2}$ C. soft Butter
 $1\frac{1}{2}$ C. brown Sugar
 1 tsp. Vanilla
 1 Egg
 1 tsp. Salt

Mix above, add $\frac{1}{2}$ cup Milk alternately with $1\frac{1}{2}$ cups flour.

Add: 1 C. Nuts

Mix as a paste:

3 Tbls. Cocoa
 $\frac{1}{2}$ Tsp. Soda
 $\frac{1}{3}$ C. hot Coffee

Add to other mixture.

Spread in 10 X 16 pan and bake at 350 degrees for 20-30 minutes.

Ice with chocolate icing, when cool and cut into bars.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

COOKIES

2 Egg whites stiffly beaten
 $\frac{2}{3}$ C. Sugar
 $\frac{1}{2}$ C. Chocolate Chips
 $\frac{1}{2}$ C. Nuts

Beat egg whites until stiff, gradually adding sugar. Beat until very stiff. Add the chips and nuts. Bake on ungreased cookie sheet.

Preheat oven 350 degrees - test until done. Leave in the oven over night or 6 hours.

Mrs. Emma Brooks
 First Christian Church
 Creston, Iowa

VICKI'S CREME DE MENTH BROWNIES

(These are better if made ahead and frozen.)

- 1 stick Oleo
- 1 C. Sugar
- 1 can Hersheys Chocolate syrup
- 4 Eggs
- 1 C. Flour, sifted
- ½ tsp. Baking Powder
- 1 C. Oleo
- 4 Tbls. instant vanilla pudding mix
- 6 Tbls. Cream De Menthe liqueur
- 4 C. powdered Sugar
- 1 box Fudge Frosting mix

First Layer: Cream oleo and sugar. Add syrup and then eggs one at a time. Add flour and baking powder. Bake at 350 degrees in a greased 15 X 10 jelly roll pan for 20 minutes. Cool.

Green Layer: Cream oleo and add pudding mix. Then add Cream De Menthe and sugar. Spread on cooled brownies. Let set until firm.

Frost: With 1 box of Fudge Frosting mix per directions on box.

Carol Thomason
Wakonda Christian Church
Des Moines, Iowa



CRISPY CARAMEL CHIP COOKIES

- 1 C. and 2 Tbls. sifted Flour
 ½ tsp. Soda
 ¼ tsp. Salt
 ½ C. Sugar
 ¼ C. Brown Sugar (packed)
 ½ C. Shortening (Crisco or other)
 1 Egg
 1 tsp. Vanilla
 ½ C. Nuts
 1 C. Butterscotch Chips

Mix all together, drop by small teaspoonful on cookie sheet. Bake at 375 degrees for 10 minutes. Real crispy.

Agnes Ashmead
 Bloomfield Christian Church
 Bloomfield, Iowa

Here's the Way the Cookie Crumbles



Coping with cookie sheets

- If you have no cookie sheet or you need extras, turn a baking pan upside down and drop the dough on the bottom.
- To keep cookies from burning on the bottom, cool the cookie sheet before reusing. Run cold water over the back of sheet only, then dry and bake the next batch.
- When cookies stick to the cookie sheet, run the sheet over a gas burner. If this doesn't work, return cookies to the oven for a few minutes.
- Or remove soft and sticky cookies from the cookie sheet with a greased spatula.
- Or rub a piece of crumpled waxed paper over warm cookie sheet and repeat after each batch.

CRISPY CRUNCHY COOKIES

Cream: 1 C. Margarine
 1 C. Brown Sugar
 1 C. White Sugar

Add: 1 Egg and beat well

Add: 1 C. vegetable oil and 2 tsp. Vanilla
 Mix well.

Sift: and add: 3½ C. Flour
 1 tsp. Salt
 1 tsp. Baking Powder
 1 tsp. Cream of Tarter

Mix well and add: 1 C. Oatmeal
 1 C. Chocolate Chips
 1 C. Coconut
 1 C. Rice Krispies

Bake at 350 degrees until lightly browned. I check after 10 minutes. Don't remove from pan until cool.

Kenneth Burrig
 Maintenance
 Ramsey Staff
 Glen Echo Christian Church

DOUBLE BUTTERCUPS

1 box chocolate covered Peanut Butter Cups
 1 pkg. Pie Crust mix or 2 sticks
 ¼ C. Peanut Butter
 1/3 C. Brown Sugar
 1 Egg, beaten
 1 C. (3 oz.) crushed Chow Mein Noodles
 Vanilla

Combine all ingredients except candy. Mix well. Shape dough in 1 inch balls. Make a large thumbprint in center. Bake at 350 degrees for 8 minutes. Press a candy in each cookie. Put back in oven and bake 2 minutes longer. Watch carefully. Takes awhile for candy topping to set.

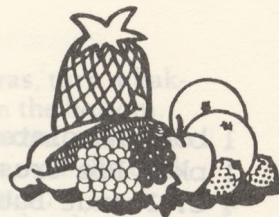
Marge Cook
 Valley View Christian Church
 Minneapolis, Minnesota

DELICIOUS DROP COOKIES

3 Eggs, well beaten
 1½ C. Brown Sugar
 ½ C. Lard
 ½ C. Butter
 ½ C. Buttermilk
 1 tsp. Soda
 2 tsp. Baking Powder
 3 C. Flour
 1 C. white Raisins
 1 C. Nuts

Pour hot water on raisins, drain and flour. Mix all ingredients. Roll and shape into balls. Dip in sugar and bake in 350 degree oven till golden brown.

Marge Cook
 Valley View Christian Church
 Minneapolis, Minnesota



FROSTED APPLE SQUARES

2½ C. Flour
 1 Tbls. Sugar
 1 tsp. Salt
 1 C. Shortening
 2 Egg Yolks
 Milk
 1½ C. crumbled Corn Flakes
 10 - 12 pared Apples, sliced thin
 1½ C. Sugar
 1¼ tsp. Cinnamon
 2 Egg Whites
 Confectioner's Sugar Frosting

Sift together the first 3 ingredients; cut in the shortening. Put egg yolks in measuring cup and add enough milk to make 2/3 cup. Combine liquid and dry ingredients. Roll out half of dough to fit a 12 X 15 inch cookie sheet with sides. Place dough on sheet and sprinkle with the crumbled corn flakes. Put apples over the top. Mix the 1½ C. sugar and the cinnamon. Sprinkle over apples.

Roll out other half of dough and place on top of apples. Pinch edges of crusts together. Beat egg whites until just frothy (not stiff) and spread over crust. Bake 1 hour in medium oven, 350 degrees.

Dribble some confectioner's sugar frosting over hot crust.

(Be sure to slice the apples thin.)

Gloria Tarasar
 Valley View Christian Church
 Minneapolis, Minnesota

- 1 C. Brown Sugar
- 1 C. White Sugar
- 1 C. Oleo

Cream together.

- 1 C. Oil
- 1 Egg
- 2 tsp. Vanilla
- 1 tsp. Salt
- 1 tsp. Soda
- 1 tsp. Cream of Tarter
- 3½ C. Flour

- Add: 1 C. Coconut
 1 C. Rice Krispies
 1 pkg. Chocolate Chips
 1 C. Oatmeal
 (½ C. Heath Butter Brickle Chips - Optional)

Drop by teaspoon on ungreased cookie sheet. Press down with fork. Bake at 350 degrees for 12-15 minutes.

Janet Koenig
 West Des Moines
 Christian Church

FUDGIE SCOTCH SQUARES

- 1½ C. Graham Cracker Crumbs
- 1 can Eagle Brand Sweetened Milk
- 1 C. Chocolate Chips
- 1 C. Butterscotch Chips
- 1 C. chopped Walnuts

Mix well and press into very well-greased 9" pan.
 Bake at 350 degrees for 30 to 35 minutes. Cool 45 minutes. Cut into 1½" squares. Makes 36.

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

NO BAKE FUDGE COOKIES

- 3 C. quick Oatmeal
- 1 tsp. Vanilla
- 1 C. chopped Nuts and/or Cocoanut

In a large sauce pan bring to a rolling boil:

- 2 C. Sugar
- $\frac{1}{2}$ C. Cocoa
- $\frac{1}{2}$ C. Milk
- 1 stick oleo

As soon as the mixture in then sauce pan rolls, pour the Oatmeal mixture in and remove from stove. Beat immediately. Stir only till well mixed. Drop by teaspoonful on waxed paper. Cookies are ready to eat as soon as cool.

Mrs. Emma Brooks
First Christian Church
Creston, Iowa

GINGER COOKIES

- $\frac{3}{4}$ C. Shortening
- 1 C. Sugar
- 1 Egg
- 4 Tbls. Molasses
- 1 tsp. Cinnamon
- 1 tsp. Cloves
- 1 tsp. Ginger
- 2 tsp. Baking Soda
- 2 C. Flour
- Dash of Salt

Mix in order, roll in balls and then in sugar. Press down lightly.

Bake at 350 degrees for 8 - 10 minutes.

Remove immediately from cookie sheet.

Mary Brandt
Valley View Christian Church
Minneapolis, Minnesota

OLD FASHIONED GINGERBREAD COOKIES

1 C. Shortening
 3/4 C. Sugar
 1 C. Molassas
 1/3 C. Milk
 5 C. Flour
 1½ tsp. Salt
 2 tsp. Ginger
 2 tsp. Cinnamon
 ¼ tsp. Cloves
 1 tsp. Baking Soda

Cream shortening and sugar. Stir in molasses and milk. Sift flour, salt, spices and soda. Stir in creamed mixture and mix well. It will be very stiff. Chill 1 hour or longer. Work with 1/3 of the dough at a time. Roll out, cut with cookie cutter, bake at 350 degrees for 8 - 10 minutes. Cool and frost.

June Myers
 Coming Christian Church
 Coming, Iowa

HERSHEY SYRUP BROWNIES

4 Eggs
 1 C. Sugar
 1 stick Margarine
 1 can Hershey's Svrup
 ½ tsp. Salt
 1 C. FLour

Cream margarine and add sugar and eggs, adding one at a time and beating well after each one. Stir in svrup. Sift flour and salt and add into mixture.

Bake on greased 9 X 13" pan at 350 degrees for 35 minutes.

Melissa Beckius
 Executive Secretary
 Ramsey Staff

HIDDEN FROSTING BARS

1½ C. all-purpose Flour
 1 tsp. double-acting Baking Powder
 ¼ tsp. Baking Soda
 ½ tsp. Salt
 ½ C. Butter or Margarine
 1 pkg. (8 oz.) Cream Cheese
 1½ C. Brown Sugar, packed
 3 Eggs, unbeaten
 1 tsp. pure Vanilla extract
 1 C. Nuts, chopped

Sift flour with baking powder, soda, and salt. Cream together butter and half of the cream cheese. Gradually add 1 cup of brown sugar, creaming well. Add eggs, one at a time, beating well after each; add vanilla. Blend in flour mixture and ¾ cup of nuts. Turn half of batter into 9 X 13 pan, well greased and lightly floured on bottom.

Cream rest of cream cheese with ½ cup of brown sugar; spread over batter. Spoon remaining batter over filling; spread evenly. Sprinkle with rest of nuts. Bake in 350 degree oven 25 - 35 minutes. Serve warm or cold, plain or with whipped cream. Makes about 2 dozen.



Sue Memorich
 Valley View Christian Church
 Minneapolis, Minnesota

LEMON BARS

- 2 C. Flour
- 1/2 C. Powdered Sugar
- 1 C. Butter

Mix together with fork until crumbly and press into a 13 X 9 X 2" pan. Bake for 20 minutes at 350 degrees.

- 4 Eggs, beaten
- 1/3 C. Lemon Juice
- 2 C. Sugar
- 1/4 C. Flour
- 1/2 tsp. Baking Powder

Mix together and pour over the crust. Bake for 20 more minutes. Sprinkle with powdered sugar.

Ellen Mabrier
Nursing
Ramsey Staff

LEMON BARS

- 1 Lemon Cake with Pudding mix
- 1 Egg
- 1/3 C. Oil

Mix until crumbly. Save 1 C. for topping. Press remaining into 9 X 13" ungreased pan. Bake at 350 degrees for 15 minutes.

- Then:
- 1 - 8 oz Cream Cheese (softened)
 - 1 Egg
 - 1/3 C. Sugar
 - 1 tsp. Lemon Juice

Put on hot cake and crumble the 1 C. mix you saved for topping to finish it off. Bake 15 minutes more at 350 degrees. Cut into bars for serving

Rosella Barclay
Redfield Christian Church
Redfield, Iowa

MOCHA NUT BUTTER BALLS

1 C. Butter (no substitute)
 ½ C. Sugar
 2 tsp. Vanilla
 2 tsp. instant Coffee Powder
 ¼ C. Cocoa
 1 ¾ C. Flour
 ½ tsp. Salt (scant)
 2 C. finely chopped Pecans or Walnuts
 Powdered Sugar

Cream butter with sugar and vanilla. Add dry ingredients and mix well. Stir in nuts. Shape in 1 inch balls and place 2 inches apart on ungreased baking sheet. Bake at 325 degrees for 15 minutes. Cool and roll in powdered sugar.

Donna M. Walker
 College Avenue
 Christian Church
 Des Moines, Iowa

MARVEL RAISIN COOKIES

2 C. Raisins
 2 C. Brown Sugar
 2 C. Water
 1 C. Lard
 1 tsp. Cinnamon
 1 tsp. Salt

Put together, boil 5 minutes. Cool completely till cold.

Add: 4 C. Flour
 2 tsp. Soda
 1 C. Nuts

Bake 10 minutes at 350 degrees. Makes large amount.

June Kyers
 Corning Christian Church
 Corning, Iowa

- 1 doz. Eggs
- 1 lb. Butter
- 2 lbs. Brown Sugar
- 4 C. granulated Sugar
- $\frac{1}{4}$ C. Vanilla
- 3 lbs. Peanut Butter
- 8 tsp. Soda
- 18 C. Oatmeal
- 1 lb. Nuts
- 1 lb. M & M's
- 1 lb. Chocolate Chips

Use a very large bowl. Mix altogether. Drop by spoonfuls onto cookie sheets. Bake at 350 degrees for 20 minutes.

Nice for Bible School or Youth Gathering.

Patsy Long
 Corning Christian Church
 Corning, Iowa



NANAIMO BARS

Melt over hot water.

- ½ C. Butter
- 3 Tbls. Cocoa
- ¼ C. Sugar
- 1 Egg
- 1 tsp. Vanilla

Remove from heat and add:

- 2 C. Graham Cracker crumbs
- 1 C. fine Coconut
- ½ C. chopped Nuts

Spread in 9 X 9 pan and pack down.

Cover With:

- ¼ C. Butter
- 2 C. icing Sugar
- 2 Tbls. Vanilla Custard powder mixed with 3 Tbls. Milk.
(or 2 Tbls. Jello Vanilla Pudding powder (not instant)).

Chill in refrigerator then cover with 4 squares of chocolate (½ semi-sweet and ½ bitter) melted with 1 Tbls. butter. Cut before the chocolate hardens too much.

Mildred Wakelin
First Christian Church
Des Moines, Iowa

Breaking up is hard to do

- To break up lumpy brown sugar and make it easier to cream into butter or margarine for cookie dough, run it in blender until it becomes soft and fluffy.
- Or grate it.

Jane Myers
Cuming Christian Church
Cuming, Iowa

- 2 C. Flour
- 1 tsp. Baking Powder
- 1 Tsp. Soda
- 1 tsp. Salt
- 1 C. Shortening (do not use oleo or butter)
- 1 C. Brown Sugar
- 1 C. White Sugar
- 2 Eggs
- 2 tsp. Vanilla
- 2 Tbls. Milk
- 2 C. Oatmeal

Cream Shortening and sugars. Add eggs, vanilla and milk. Mix well. Add dry ingredients. Blend all together. Roll dough into walnut sized balls and dip in sugar to coat. Bake on greased cookie sheet at 375 degrees for 10 minutes.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

OATMEAL CHOCOLATE CHIP COOKIES

- 3/4 C. Brown Sugar
- 3/4 C. White Sugar
- 1 C. shortening (part butter)
- 2 Eggs (well beaten)
- 1½ C. sifted Flour
- 1 tsp. Salt
- 1 tsp. Soda
- 2 C. Oatmeal (dry)
- 1 tsp. Vanilla
- 1 - 6 oz. pkg. Chocolate Chips
 (more if you wish)
- ½ - 3/4 C. chopped Walnuts

Mix very well. Chill. Drop from spoon. Bake at 350 degrees for 12 minutes. Makes 3 - 4 doz. cookies.

Betty Palmer
 Valley View Christian Church
 Minneapolis, Minnesota

ORANGE SLICE BARS

1st Layer: $\frac{1}{2}$ C. Margerine
 $\frac{1}{2}$ C. Brown Sugar
 1 C. Flour
 Mix and press in pan. Bake 10 minutes.

2nd Layer: Cover with 1 lb. orange slices cut long way.

3rd Layer: 2 Eggs
 2 Tbls. Flour
 $\frac{1}{2}$ tsp. Baking Powder
 1 C. Brown Sugar
 1 C. Coconut
 $\frac{1}{2}$ C. Nuts
 Mix well and spread over orange slices.

Bake at 350 degrees for 20 minutes in a 9 X 13 pan.

Savilla Lichty
 Bloomfield Christian Church
 Bloomfield, Iowa

PEANUT BUTTER BARS

$\frac{1}{3}$ lb. finley crushed Graham Crackers
 $3\frac{1}{2}$ C. Powdered Sugar
 2 C. Peanut Butter
 1 stick Oleo
 6 oz. Chocolate Chips
 $\frac{1}{2}$ stick Oleo

Mix together graham crackers and powdered sugar. Melt peanut butter and oleo together and add to graham cracker mixture. Mix well and press into bottom of a cookie sheet. Melt together over low heat, chocolate chips and oleo. Spread over first layer, cool and cut into bars.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

PEANUT BUTTER COOKIES

1 C. Flour
 ½ tsp. Baking Soda
 ½ C. each, shortening, peanut butter (smooth or chunky)
 granulated sugar and packed brown sugar.
 1 Egg
 ½ C. salted Peanuts

Mix flour and baking soda; set aside. In medium bowl cream shortening and peanut butter until well blended. Add sugars; beat until fluffy. Beat in egg. Stir in flour mixture until well blended; stir in peanuts. Drop by rounded tablespoonfuls 3" apart onto ungreased cookie sheet. Bake at 350 degrees 10 to 12 minutes, or until lightly browned. For smaller cookies, drop by rounded teaspoonfuls 2" apart. Makes 36 cookies.

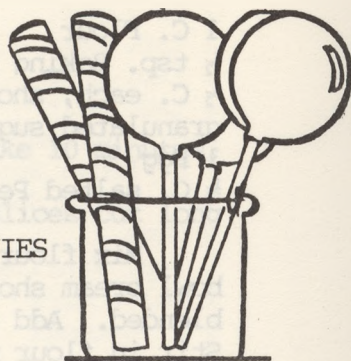
Marqaret Berkey
 First Christian Church
 Des Moines, Iowa

SOFT RAISIN BARS

1½ C. Raisins
 1 C. Shortening
 3 C. Flour
 1 tsp. Soda
 1 C. Raisin water
 1½ C. Sugar
 1 tsp. Cinnamon
 1 tsp. Nutmeg
 1 tsp. Vanilla
 Nuts if you like

Cook raisins and drain. Save 1 cup raisin water. Dissolve soda in raisin water. Cream shortening and sugar, add eggs, add raisin water and dry ingredients, then add raisins. Spread on a large cookie sheet. Bake at 375 degrees for 30 minutes. Frost.

Fern Cregeen
 United Church of Diagonal
 Diagonal, Iowa



PEPPERMINT FILLED BROWNIES

- 1 stick soft margarine
- 1 C. Sugar
- 4 Eggs

Beat well and Add:

Nut meats (optional)

- 1 lb. can Hershey's Chocolate Syrup
- 1 C. Flour

Grease and flour 10 X 15" cookie sheet. Bake at 350 degrees for 20 minutes. Cool.

SECOND LAYER

- 2 C. Powdered Sugar
- 4 Tbls. Soft Margarine
- 2 Tbls. Milk
- 1½ tsp. Peppermint Flavor
(green food color)

Mix well and spread over cooled Brownies and chill in refrigerator.

THIRD LAYER

- 3 squares unsweetened Chocolate
- 3 Tbls. Margarine

Melt in pan over low heat so it won't turn and spread over 2nd layer - chill.

Melissa Beckius
Executive Secretary
Ramsey Staff

SNAP

RICE KRISPIE COOKIE

- 1 C. Sugar
- 1 C. light Karo syrup

Bring to a boil.

Add: 1½ C. Peanut Butter

Mix well.

Add to: 6 C. Rice Krispies

Mix well.

Press into 9 X 13 greased cake pan. Cool - cut into squares.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

CRACKLE

POP

SAND TARTS

- 2 C. Flour
- 1 C. Butter
- 1 C. Sugar
- 1 Egg
- 1 tsp. Vanilla

Mix above and make into a roll. Refrigerate several hours. Slice. Bake 8 - 10 minutes in a 350 degree oven.

Makes 3 dozen.

Evelyn Carr
 Valley View Christian Church
 Minneapolis, Minnesota

SALTED NUT BARS

- 3 C. all-purpose flour
- 1½ C. firmly packed Brown Sugar
- 1 tsp. Salt
- 1 C. Butter or Margarine, softened
- 2 C. Mixed Nuts or Cocktail Peanuts
- ½ C. Corn Syrup
- 2 Tbls. Butter or Margarine
- 1 Tbls. Water
- 6 oz. pkg. (1 C.) Butterscotch Chips

Heat oven to 350 degrees. (Lightly spoon flour into measuring cup; level off.) In medium bowl, combine first four ingredients; blend well. Press into ungreased 15 X 10 inch jelly roll pan. Bake 10 to 12 minutes. Sprinkle nuts over partially-baked crust. In small saucepan, combine corn syrup, butter, water and butterscotch chips; boil two minutes, stirring constantly. Pour cooked mixture over nuts. Bake 10 to 12 minutes until golden brown. Cool; cut into bars 3 to 4 dozen bars.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

Cookie coating

- To add a crispy coating to cookies, sprinkle a mixture of flour and sugar on the pastry board before rolling out the dough.
- Or add a nuttier flavor by toasting oatmeal topping first. Sprinkle it over a pan and place in the oven, at low temperature, for ten to fifteen minutes.
- Brush the surface with slightly beaten egg yolk thinned with water. Once the coating dries, you can leave as is or paint on some designs.
- To keep molasses cookies soft, add a little cream cheese to the frosting. Not too much, or the frosting tastes cheesy.
- Take cookies out two minutes before baking time is up and they'll continue baking right on the hot sheet pan—and will never overbake.
- Crumble stale, hard cookies, save them in a jar, and use for toppings for coffee cakes or for a pie crust instead of graham crackers.
- To keep cookies moist, keep bread or an apple in the cookie jar.

- 3/4 C. Oil
- 1/4 C. Honey
- 1 C. Sugar
- 2 C. Flour
- 1/2 tsp. Salt
- 1 tsp. Soda
- 1 tsp. Cinnamon
- 1 Egg, beaten

Combine the above ingredients.

1 C. chopped Pecans - mix in by hand.

Press in greased 9 X 13" pan. Bake at 350 degrees for 20 minutes. Cool and frost.

- FROSTING:
- 2 C. Powdered Sugar
 - 2 Tbls. Hellmanns Mayonaise
 - 2 Tbls. Water
 - 2 tsp. Vanilla

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

WAFFLE IRON COOKIES

	<u>30 Cookies</u>	<u>60</u>	100
Melt Chocolate	2 Squares	4	6
Butter or Oleo	1 Stick	2	3
Mix: Eggs	2	4	6
Sugar	3/4 Cup	1 1/2	2 1/4
Flour	1 Cup	2	3
Vanilla	1 tsp.	2	1 T.

Add chocolate mixture to above. Drop by teaspoons on medium heated waffle iron. Bake for 1 minute. (time it)

Frost with chocolate frosting. A pecan half on top is very good.

Kay Scott
 First Christian Church
 Ames, Iowa

- 3 C. Powdered Sugar
- 3/4 C. White Sugar
- 3 C. Margerine or Butter
- 3 Eggs (beaten)
- 7½ C. Flour
- 1 Tbls. Baking Soda
- 1 Tbls. Cream of Tarter
- ½ Tbls. Vanilla

Cream the sugar and butter and eggs. Add the dry ingredients. Make small balls and flatten with a glass dipped in flour and sugar. Bake at 375 degrees for 10 minutes. Let set a few minutes; take off cookie sheets while warm. Delicious, light and crunchy.

Makes 100.

Mary Lawrence
 Corning Christian Church
 Corning, Iowa

MILLION DOLLAR SUGAR COOKIES

- 1 C. Crisco
- ½ C. White Sugar
- ½ C. Brown Sugar
- 1 tsp. Vanilla
- 1 Egg
- 2 C. Flour
- ½ tsp. Soda
- ½ tsp. Salt
- ½ C. chopped Nuts if desired
- White Sugar

Cream shortening and sugars. Add vanilla and egg, beating well. Add sifted dry ingredients and add nutmeats. Form into balls about the size of walnuts and roll in sugar. Place on cookie sheet, press down a little. Decorate with pecans and a cherry if desired.

Bake at 350 degrees for about 10 minutes. Makes approximately 3 dozen cookies.

Fern Billings
 Nora Springs
 Christian Church
 Nora Springs, Iowa

TIM'S ROLLED SUGAR COOKIES

Cream together:

- ½ C. Butter or margarine
- ½ C. Crisco
- 1 Egg
- 1 tsp. Vanilla

Add and mix together in a bowl:

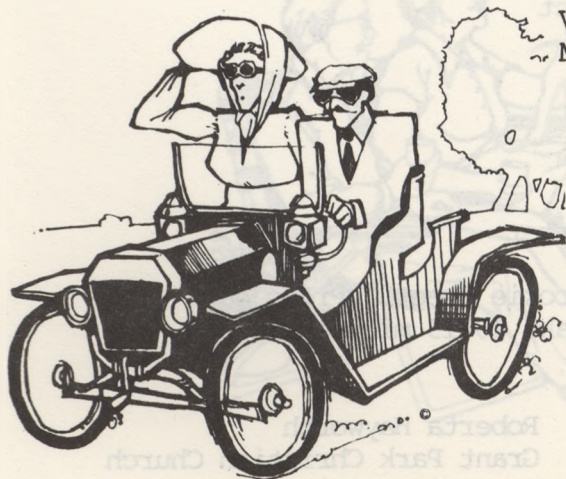
- ¼ tsp. Salt
- ¼ tsp. Soda
- ¼ tsp. Cream of Tarter
- 2 C. Flour
- ½ C. Powdered Sugar
- ½ C. White Sugar

Add to creamed mixture and blend well. Chill 1 to 2 hours. Roll out dough on floured board and cut out in desired shapes. Bake at 375 degrees. About 12 minutes or till very light brown. The time depends on how thick the dough is cut.

Sprinkle with white or colored sugar or frost.

Makes about 60 cookies.

Charlotte Porter
Valley View Christian Church
Minneapolis, Minnesota



Sweet send-offs

- The best way to cushion cookies for mailing is with popcorn.
- Stale angel-food cake can be turned into delicious cookies. Shape half-inch slices with a cookie cutter, toast the "cookies," and frost with glaze or icing.

SUGAR GEM COOKIES

- 1 C. powdered Sugar
- 1 C. Butter
- 1 C. granulated Sugar
- 1 C. Oil

Cream sugars and butter until fluffy (approximately 2 minutes). Add oil slowly and beat 3 minutes.

- Add:
- 2 Eggs
 - 1 tsp. Vanilla
 - 1 tsp. Lemon extract

Beat until fluffy.

- Add:
- 4½ C. Flour
 - 1 tsp. Soda
 - 1 Tsp. Salt
 - 1 Tsp. Cream of Tarter

Place on ungreased cookie sheet. Press down with glass dipped in sugar. Bake 10-15 minutes at 350 degrees.

Roberta Hayworth
Grant Park Christian Church
Des Moines, Iowa

SWEET 10 COOKIES

1 C. Raisins
½ C. cut Dates
1 C. Water

Boil these three until thick, then cool.

Mix in: 1 tsp. Soda
¼ tsp. Cinnamon
⅓ C. Vegetable Oil
1 tsp. Salt
1 Egg
1 Tbls. Sweet - 10
Vanilla and Nuts

Bake at 350 degrees on ungreased cookie sheets about 8 minutes. Wet batter o.k. Makes about 34 soft cookies.

Mrs. Melvin H. Larson
First Christian Church
So. Sioux City, NE



NOTES

The best way to...
 Sweet to...
 Baked...
 1 C. Raisins
 1/2 C. out Dates
 1 C. Water

Boil these three until thick, then cool.

Mix in: 1 tsp. Soda
 1/2 tsp. Cinnamon
 1/2 C. Vegetable Oil
 1 tsp. Salt
 1 egg
 1 Table. Sweet - 10
 Vanilla and Nutra

Bake at 350 degrees on ungreased cookie sheets
 about 8 minutes. Wet batter o.k. Bakes about 30 soft
 cookies.

Mrs. Evelyn H. Larson
 First Christian Church
 20. Stone City, NE.

Add:

1 cup. Vanilla
 1 cup. Sugar

1/2 C. Flaxseed
 1 cup. Oil
 1 cup. Salt
 1 cup. Sugar

Place on...
 glass...
 degrees.



Roberts Roworth
 Grant Park Christian Church
 Des Moines, Iowa

NOTES

NOTES



CANDY

ALMOND JOY BARS

1 stick Margerine
1½ C. Sugar
3 Eggs
3 Tbls. Cocoa
1 C. Flour
½ cup Nuts (Almonds or Pecans)

Cream margerine and sugar. Add all other ingredients and put in greased 9 X 13 pan. Bake 325 degrees for 20 minutes.

1 can Eagle Brand milk and 2 cups coconut. Blend together. Spread over cake after it bakes. Put back in oven for 10 minutes longer.

Frosting:

1 C. Sugar
6 Tbls. Milk
6 Tbls Margerine

Boil 1 minute and add 1 cup chocolate chips. Beat until thickened and then pour over warm coconut topping. These are like candy and can be cut very small.

Mildred Wakelin
First Christian Church
Des Moines, Iowa

Food kept from going to waste sometimes goes to waist.

CHOCOLATE TURTLES

- 1 lb. Carmels (light)
 2 Tbls. Water
 3/4 lb. Cashew Nuts or Pecans
 1 (6 oz.) pkg. Chocolate Chips (melted)

Melt the caramels and water in double boiler. Place nuts in groups to shape turtles. Makes 36 groups, 2 inches apart on cookie sheets.

Spoon 1 Tbls. of caramel mixture over each group of nuts. Cool, then spoon 1 tsp. melted Chocolate Chips over the caramel. Cool and enjoy.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Whitten Centennial Cookbook

CRACKER CANDY

Line an 11" X 17" cookie sheet with foil. Place a single layer of soda crackers on foil. Bring to a boil 1 C. Butter or Oleo and 1 C. Brown Sugar and boil for 3 minutes.

Pour over crackers and bake for 8 minutes at 400 degrees. Remove from oven and while still hot, sprinkle with a 12 oz. package of milk chocolate, chocolate chips, spreading as they melt. Top with chopped nuts. Cool and break into pieces.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

- ½ lb. Dates (cut up)
- ½ C. Sugar
- ½ C. Water

Cook above ingredients until it gets to a spreading consistency. Add 8 candy orange slices which have been cut into small pieces. Set aside to cool.

- 1 C. Brown Sugar
- 1 C. Shortening
- 2 Eggs
- 1 tsp. Salt
- 1 ¾ C. Flour
- 1 tsp. Soda dissolved in 3 Tbls. Water
- ½ C. nuts

Put ½ of batter mixture in 9 X 13 pan. Top with all of the date mixture, then put remaining batter over. Bake in 350 degree oven for 35 minutes. Cut in bars and sprinkle with powdered sugar when cool.

Agnes Kohan
Valley View Christian Church
Minneapolis, Minnesota

CRACKER CANDY

Roll ¼ pkg of crackers, very fine

Put 2 cups sugar
1/3 C. Peanut Butter
2/3 C. Milk
in a pan and boil to rolling boil.

Take from heat and add 1 tsp. Vanilla and the crackers. Stir until thick and creamy. Pour onto greased pan. When cool cut into squares.

Mrs. Emma Brooks
First Christian Church
Creston, Iowa

OLD TIME FUDGE

3 C. Sugar
1 C. Milk
3 - loz. squares unsweetened chocolate
Dash of Salt
2 tsp. Corn Syrup, light or dark
3 Tbls. Butter or Margarine
1½ tsp. Vanilla
3 qt. Pan

Butter sides of heavy pan. In it combine sugar, milk, chocolate, salt and syrup. Heat over medium heat, stirring constantly till sugar dissolves, chocolate melts, and mixture comes to boiling point. Cook to soft ball stage (234 degrees) stirring only if necessary. Immediately remove from heat; add butter, cool to lukewarm (110 degrees) without stirring. Add vanilla. Beat vigorously until fudge becomes very thick and starts to lose its gloss. Quickly spread in buttered shallow pan or small platter. Score in squares while warm.

Quickly stir in ½ C. Nuts at end of beating time when fudge begins to lose gloss, if desired.

Mrs. Melvin H. Larson
First Christian Church
So. Sioux City, NE

When dieting, remember what's on the table
eventually becomes what's on the chair.

FIVE POUND FUDGE

- 4½ C. Sugar
- 1 lg. can evaporated Milk
- 1½ sticks Oleo
- 1 lb. Hershey Bar with Almonds
- 2 pkgs. Chocolate Chips (12 oz.)
- 2 C. Nuts
- 1 pint Marshmallow Cream

Bring sugar, milk, oleo to a boil. Boil 5 minutes stirring constantly. Pour in rest of the ingredients. Mix well. Makes one 9 X 13 inch pan and one 9 X 9 inch pan.

Lorri Vinton Aiken
Whitten Centennial Cookbook

MICRO WAVE PEANUT BRITTLE

- 1 C. raw Peanuts
- 1 C. Sugar
- ½ C. light Corn Syrup
- 1/8 tsp. Salt
- 1 tsp. Butter
- 1 tsp. Vanilla
- 1 tsp. Baking Soda

Mix together peanuts, sugar, corn svrup and salt in 1½ quart glass casserole. Microwave (high setting) 8 minutes, stirring once after 4 minutes. Stir in vanilla and butter. Microwave 2 minutes more. Stir in baking soda. Pour onto greased baking sheet. Stretch until thin, using two forks. Cool and break into pieces. Makes 3/4 lb.

Doris Ver Helst
Nora Springs
Christian Church
Nora Springs, Iowa

PEANUT BUTTER FUDGE

2 C. Sugar
2/3 C. Milk

Cook until a soft ball stage.
add:
1 C. Marshmallow Creme
1 C. Peanut Butter
1 tsp. Vanilla

Stir until dissolved.
dish.

Remove from heat and

Pour into an 8 X 8 buttered

Marie Hunt
Bloomfield Christian Church
Bloomfield, Iowa



PEANUT BUTTER CUPS

- ½ C. Peanut Butter
- ½ C. Powdered Sugar
- 1 tsp. Vanilla

Mix above and make into small balls.

- Mix: 8 oz. Candiquik Chocolate (melted)
1/3 C. Peanut Butter

Mix until smooth. Keep warm.

Pat Petit Four paper cups on a cookie sheet. Add about 1 tsp. chocolate mixture in bottom of cup. Add peanut butter ball and then cover with another tsp. of the chocolate mixture. Makes about 30 - 35.

Jean Stockham
Bloomfield Christian Church
Bloomfield, Iowa

PEANUT CLUSTERS

- 1 lb. Almond Bark
- 1 (12 oz.) pkg. Chocolate Chips
(or 6 sq. Chocolate)
- 1 (12 oz.) pkg. salted Spanish Peanuts

Melt the almond bark and chips in heavy pan or double boiler. Stir in the peanuts. Drop by teaspoon on waxed paper. Let cool until set.

Shirley Gardner
Bookkeeper
Ramsey Staff
Grant Park Christian Church

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1/2 C. Peanut Butter
1/2 C. Powdered Sugar
1 tsp. Vanilla

Mix above and make into small balls.

Mix: 2 oz. Cadbury Chocolate (melted)
1/3 C. Peanut Butter

Mix until smooth. Keep warm.

Put Petit Four paper cups on a cookie sheet. Add about 1 tsp. chocolate mixture in bottom of cup. Add peanut butter ball and then cover with another tsp. of the chocolate mixture. Makes about 30 - 35.

Jean Stockman
Blossfield Christian Church
Blossfield, Iowa

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Shirley Gardner
Bookkeeper
Rensay Staff
Grant Park Christian Church

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APPLE CAKE

1 C. Brown Sugar
1/2 C. White Sugar

CAKES



HOW TO BAKE A CAKE

Melt butter and stir in sugar. Add eggs and mix well. This recipe for any cake will be appreciated by all. Light oven, get out bowl, spoon, and measure 1/2 cup of flour, crack nuts, remove 1/2 block of butter, add 1/2 cup of flour, wash flour off. Measure one more cup of flour to replace flour on floor. Put flour, baking powder and salt in sifter. Get dust pan and brush up pieces of bowl which Johnny knocked over. Get your flashlight and search for crumbs. Wash the egg and mix with flour. Get another pan, wash it, and mix with flour. Return to kitchen and find Johnny. Remove the hands from bowl, wash thoroughly, etc., etc. Get the flour, wash egg and find a inch layer of butter in the head for Johnny, who likes to play with flour.



HOW TO BAKE A CAKE

This recipe for any cake will be appreciated by all mothers. Light oven, get out bowl, spoon, and ingredients. Grease pan, crack nuts. Remove 18 blocks and 7 toy autos from kitchen table. Measure 2 cups of flour; remove Johnny's hands from flour; wash flour off him. Measure one more cup of flour to replace flour on floor. Put flour, baking powder and salt in sifter. Get dust pan and brush up pieces of bowl which Johnny knocked on floor. Get another bowl. Answer doorbell. Return to kitchen, remove Johnny's hands from bowl, wash Johnny. Get out egg, answer phone. Return. Take out greased pan, remove $\frac{1}{4}$ inch salt from pan, look for Johnny. Get another pan, grease it. Answer telephone. Return to kitchen and find Johnny, remove his hands from bowl; wash shortening; etc., etc., off him. Take up greased pan and find $\frac{1}{4}$ inch layer of nutshells in it. Head for Johnny, who flees knocking bowl off table. Wash kitchen floor, wash table, wash walls, wash dishes. Call the baker. Lie down.

APPLE CAKE

1 C. Brown Sugar
 1 C. White Sugar
 2 Eggs
 1 C. Milk
 2½ C. Flour
 2 C. chopped Apples
 1 tsp. Vanilla
 1 tsp. Lemon extract (optional)
 ½ C. shortening (Crisco)
 1 tsp. Soda
 1 tsp. Cinnamon

Beat sugars, eggs and shortening together. Add sifted dry ingredients and milk alternately. Add flavoring and apples. Pour in pan 9 X 13" and sprinkle on top:

2/3 C. Brown Sugar
 ½ C. Nuts
 1 C. Coconut
 1/3 C. Butter

Melt butter and add above ingredients and crumble on top of the cake. Bake at 350 degrees for 45 to 50 minutes.

Mrs. James Melvin
 Bloomfield Christian Church
 Bloomfield, Iowa

Serving you right

- If a cake is to be cut while hot, use unwaxed dental floss instead of a knife.
- To cut cake without breaking the icing, wet your knife in boiling water before beginning the job.
- To eliminate mess, freeze your unfrosted cake before cutting it into decorative party shapes. Your cake will slice evenly, too.
- Before adding bananas to cake or pie, dip them in fruit juice and they won't burn.
- Freeze, then thaw an angel-food cake for neat slices and no crumbs.

APPLE HAPPY CAKE

- 2 C. chopped Apples
 1 C. Sugar
 $\frac{1}{4}$ C. Oil
 1 Egg (beaten)
 1 C. Flour
 1 tsp. Cinnamon
 1 tsp. Soda
 $\frac{1}{4}$ tsp. Salt
 $\frac{1}{2}$ C. Nuts (optional)

Set apples and sugar for 30 minutes. Add eggs and oil to the rest of ingredients. Set in greased 8 X 8 pan.

Topping:

- $\frac{1}{2}$ C. Margarine
 $\frac{1}{2}$ C. Carnation Milk
 1 C. Sugar
 1 Tbls. Flour

Cook until thick. Serve over warm or cold cake.

Frances Baumert
 What Cheer Christian Church
 What Cheer, Iowa



- 3/4 C. Butter and Lard
- 2 Eggs, slightly beaten
- 1½ C. Raisins
- 1½ tsp. Cinnamon
- 1½ tsp. Cloves
- 3 tsp. Soda
- ½ tsp. Nutmeg
- 2 C. Brown Sugar
- 2½ C. hot sweet Applesauce
- 3 C. Flour
- 1 C. Nuts
- 3/4 tsp. Baking Powder
- Pinch of Salt

Bake at 350 degrees for 30 minutes.

Frosting:

Melt together:

- 3 Tbls. Butter
- 3 Tbls. Brown Sugar
- 3 Tbls. Milk

Powdered Sugar for proper consistancy.

Ruth Callaway
Whitten Community Church
Whitten, Iowa

APRICOT NECTAR CAKE

- 4 Eggs
- 1 Yellow Cake mix
- 1 lemon Jello mix, small
- 3/4 C. Apricot Nectar
- 3/4 C. Oil
- 1 tsp. Lemon juice

Separate eggs; beat whites until stiff; blend cake mix and jello; add beaten egg yolkes, apricot nectar, oil and flavoring. Fold in egg whites and bake for 1 hour at 325 degrees in greased tube pan.

Frosting: 2 C. Powdered Sugar
1/3 C. Apricot Nectar

Mix together and pour over hot cake and cool.

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church

When you get to the end of your rope, tie a knot
in it and hang on.

BANANA CRUNCH CAKE

5 Tbls. Butter
1 pkg. Coconut Pecan Frosting mix
1 C. Oatmeal
1 C. Sour Cream
4 Eggs
2 large Bananas
1 pkg. Yellow Cake mix

Grease and flour a 10 inch tube pan. In saucepan, melt butter. Stir in the frosting mix and oatmeal until crumbly. Set aside. In large bowl, blend next three ingredients until smooth. Blend in cake mix. Beat 2 minutes at high speed. Pour 1/3 of the batter in the pan. Sprinkle with 1/3 of the crumb mixture. Repeat, ending with crumb mixture. Bake in 350 degree oven for 50 to 60 minutes. Cool upright in pan for 15 minutes. Turn Out.

Ellen Mabrier
Nursing
Ramsey Staff

CHERRY CHEESE CAKE

- 16 Graham Crackers
- 1/2 C. Powdered Sugar
- 1/4 C. melted Butter

Press in bottom of 9 X 9 pan. Bake 10 minutes at 350 degrees.

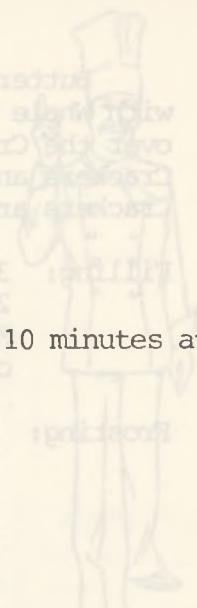
Beat until smooth:

- 2 Eggs
- 1/2 C. Sugar
- 1 - 8 oz. pkg. of Cream Cheese

Pour over crust. Bake 20 minutes at 350 degrees (no longer). Cool cherries or blueberries. Spread fruit on top of cake and chill. Top with whipped cream or ice cream.

Charlotte Porter
Valley View Christian Church
Minneapolis, Minnesota

Just about the time you think you can make both ends meet, somebody moves the ends.



CHOCOLATE ECLAIR CAKE

Butter a 9 X 13 dish. Start by lining the bottom with Whole Graham Crackers. Pour half of the filling over the Crackers; then add another layer of Graham Crackers and remaining filling. Be sure Graham Crackers are on top; then frost.

Filling: $3\frac{1}{2}$ C. Cold Milk
2 pkgs. (sm) instant French Vanilla Pudding Mix for 2 minutes then add an 8 oz. container of Cool Whip. Fold in well.

Frosting: Melt 1 square (1 oz.) unsweetened Chocolate
3 Tbls. Margarine
2 tsp. Karo Syrup
3 Tbls. Milk
2 tsp. Vanilla
Mix together; add $1\frac{1}{2}$ C. Powdered Sugar. Mix well again. Spread quickly over Graham top of Cake. Refrigerate 24 hours before serving.

Serves 12.

Mary Dicks
Corning Christian Church
Corning, Iowa

CHOCOLATE SALAD DRESSING CAKE

2 C. Flour
 $1\frac{1}{2}$ C. Sugar
 $\frac{1}{2}$ C. Chocolate
2 tsp. Soda
1 C. Salad Dressing
1 C. Water
1 tsp. Vanilla

Mix dry ingredients then liquid. Stir until well blended and bake 30 - 35 minutes in a 9 X 13 pan.

Crystal Whittington
United Church of Diagonal
Diagonal, Iowa

CHOCOLATE OATMEAL CAKE



- 1 C. Oatmeal (quick)
- 1½ C. boiling Water
- ½ C. Shortening
- 1½ C. Sugar
- 2 Eggs
- 1 C. sifted Flour
- ½ C. Cocoa
- 1 tsp. Baking Soda
- ½ tsp. Salt
- 1 tsp. Vanilla

Mix oatmeal and boiling water. Let cool. Cream shortening with sugar, add eggs, mix well. Add oatmeal mixture along with flour, cocoa, soda, salt and vanilla. Beat until smooth. Bake in 9 X 13" greased pan. Use 350 degree oven about 35 minutes.

Frost with 1 cup Powdered Sugar, 2 cups flaked Coconut, 2 Tbls. Butter, ½ cup Milk. Mix and boil until thick, about 5 minutes.

Marcella M. Lowe
Valley View Christian Church
Minneapolis, Minnesota

Seconds count, especially when dieting.

CHOCOLATE PUDDING CAKE

Batter: 1 C. Flour
 ½ C. Milk
 ¾ C. Sugar
 1 tsp. Baking Powder
 ½ tsp. Salt
 2 Tbls. melted Butter
 2 Tbls. Cocoa

Liquid: 2 Tbls. Butter
 ¾ C. Sugar
 ½ tsp. Salt
 1 ⅔ C. Water
 2 Tbls. Cocoa

Boil liquid together for five minutes, pour into 8 X 8 inch pan. Drop spoonful of batter into liquid and bake at 350 degrees for 40 - 45 minutes.

Janet Koenig
 West Des Moines
 Christian Church



CINNAMON COFFEE CAKE

1 box Duncan Hines Butter Yellow Cake mix
 3/4 C. Buttery Wesson oil
 1/2 C. Sugar
 4 Eggs
 1 carton Sour Cream
 1 tsp. Vanilla

Combine the above ingredients and mix all together.

Combine 2 tsp. Cinnamon and 2 Tbls. Brown Sugar and mix well.

Then pour 1/2 of batter into tube pan or bundt pan. Sprinkle 1/2 of the sugar and cinnamon mix over batter. Pour remainder of batter in pan. Sprinkle rest of sugar and cinnamon mixture over the top. Bake at 350 degrees for approximately 1 hour.

Melba Anderson
 West Des Moines

CHOCOLATE ECLAIR CAKE

Line 9 X 13" pan with Graham Crackers, whole, uncrushed. Prepare 2 packages of French Vanilla Instant Pudding, using only 3 cups of Milk. Let set a little and all 8 oz. Cool Whip.

Put half this mixture on graham crackers and cover with another layer of crackers. Add the other half of pudding mix and a third layer of graham crackers.

Now make frosting of 1/4 cup Hershey's chocolate syrup, 3 Tbls. Karo syrup, 3 Tbls. Butter or Margarine and 1 1/2 cups of Powdered Sugar. Frost dessert and let set overnight.

Mildred Wakelin
 First Christian Church
 Des Moines, Iowa

COFFEE CAKE

- 1 Yellow Cake mix
- 1 pkg. Instant Vanilla Pudding (small)
- 4 Eggs
- 3/4 C. Water
- 1 C. Sour Cream
- 1/4 C. Salad Oil
- 1 tsp. Vanilla

Mix these all together.

Topping and Some In Between:

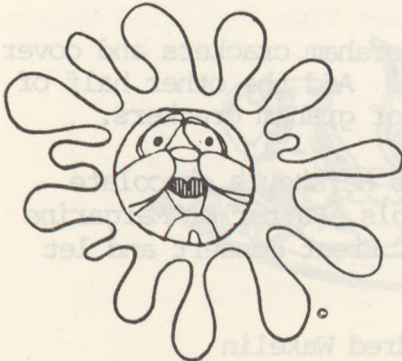
- 1 C. Sugar (1/2 Brown & 1/2 White)
- 1 tsp. Cinnamon
- 1 C. chopped Nuts

Mix together.

Use a jelly roll pan greased. Alternate batter with topping, 2 layers and sprinkle the rest on the top. Bake at 350 degrees for 35 minutes.

- Glaze: 1 C. Powdered Sugar
2 Tbls. Milk
1/2 tsp. Butter
Flavoring

Anonymous
Bloomfield Christian Church
Bloomfield, Iowa



COFFEE CAKE

3/4 C. Butter
 1 1/2 C. Sugar
 3 Eggs
 1/2 tsp. Almond extract
 3 C. Flour
 1 1/2 tsp. Soda
 1 - 8 oz. Sour Cream
 1 can Cherry Pie filling
 Streusel Topping

Cream butter, sugar and eggs, one at a time until light and fluffy. Add flavoring. Combine flour and soda, then add to mixture alternately with sour cream.

Spread cherry filling over top.

TOPPING: 1/2 C. Flour
 1/4 C. Sugar
 1/2 tsp. Cinnamon
 1/4 C. Butter

Sprinkle streusel topping over this. Bake at 375 degrees until cake tests done (usually 40 minutes).

Carrie Mae Utterback
 Ramsey Guild President
 Covenant Christian Church



COFFEE CAKE

- ½ C. Oleo
- 2 C. Sugar
- 4 Eggs
- 3 C. Flour
- ½ C. Shortening
- 1 C. Milk
- 1 tsp. Baking Powder

Mix together for center and top:

- ½ C. chopped Nuts
- 3 Tbls. Sugar
- 3 Tbls. Cinnamon

Cream butter, shortening and sugar until fluffy; add eggs, sift flour and baking powder together. Add alternately with cup of milk.

Pour ½ batter in 10" tube pan, half of sugar/cinnamon mixture in the middle. Add the remaining portion of the batter, top with sugar/cinnamon mixture. Swirl. Bake for 70 at 350 degrees.

Janet Koenig
West Des Moines
Christian Church

DUMP CAKE

- 1 large can crushed Pineapple (with juice)
- 1 large can Cherry Pie Filling
- 1 pkg. Yellow Cake Mix
- ½ C. Nuts
- 2 sticks Margarine

In a greased 9 X 13" pan, place ingredients in the order listed. Cut the 2 sticks of margarine into chunks and arrange on top. Bake at 350 degrees for 1 hour.

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church

- 3 C. Flour
- 2 C. Sugar
- 1 C. chopped Nuts
- 3 Eggs
- 1½ C. cooking Oil
- 1 (8 oz.) can drained Pineapple
- 2 C. mashed Bananas
- 1 tsp. Salt
- 1 tsp. Baking Soda
- 1 tsp. Cinnamon
- 1 tsp. Vanilla

Put dry ingredients in bowl and make a well. Add remaining ingredients, placing them in the well. Mix (do not beat) a few strokes. Pour in greased pan. Bake at 350 degrees for 30 - 35 minutes. Frost by drizzling frosting on top.

Frances Baumert
 What Cheer Christian Church
 What Cheer, Iowa

CREAM SHERRY POPPY-SEED CAKE

- 1 pkg. Yellow Cake mix
- 1 sm. pkg. instant Vanilla Pudding mix
- 4 Eggs
- 1 C. Sour Cream
- ½ C. Butter flavored Oil
- ½ C. Sherry
- 1/3 C. Poppy Seeds

Combine all ingredients, stirring to blend. Beat at medium speed on electric mixer for 5 minutes, scraping sides of bowl frequently. Pour into greased 10 inch bundt pan or small loaf pans. Bake at 350 degrees for 1 hour. Cool in pan for 15 minutes. Turn out on wire rack. Cool. If desired, glaze (while warm) with a thin mixture of confectioners sugar and cream sherry.

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

FRUIT CAKE

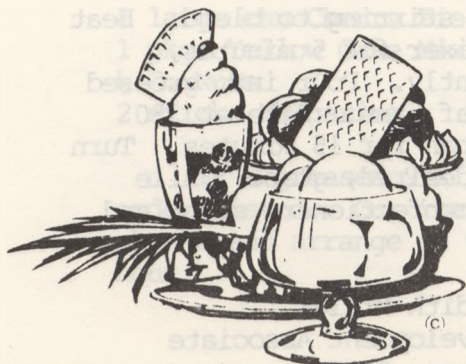
- ½ C. Margarine
- 2 C. Sugar
- 3 Eggs
- 1 Tbls. Soda in 3 Tbls. hot Water
- Boil 1 lb. raisins in 2 C. Water
- 1 lb. small Gumdrops halved and roll in Powdered Sugar
- 1 lb. English Walnuts or Pecans
- 1 tsp. Cinnamon
- 1 tsp. Nutmeg
- 1 tsp. Cloves
- 4 C. Flour

Day before, bring raisins to boil, turn off, add other fruits, nuts and candy and let set covered until next day.

Cream butter, sugar and add eggs, one at a time, beating after each one. Add soda mixture, alternately with flour which has been measured and sifted with spices. Then add fruit mixture and bake at 275 degrees for 3 hours or more depending on size of cake.

I double the batter mixture and liquid and use 2 lbs. of raisins, 1 dark and 1 light, candied cherries, orange peel, lemon peel and pineapple along with the pound of candy and pound of nuts. For the candied fruit, I use about 1 pound in all.

Vera L. McMains
Bloomfield Christian Church
Bloomfield, Iowa



(c)

HAWAIIAN CAKE

- 1 Yellow Cake Mix
- 1 Lq. Cool Whip
- 1 - 8 oz. Cream Cheese
- 1 - 3 oz. Instant Vanilla Pudding
- 1 tsp. Vanilla
- 1 - 2 oz Can Crushed Pineapple, drained
- 1 sm. pkg. Shredded Coconut
- 1 C. Chopped Nuts
- Marshchino cherries for Garnish

Mix cake as directed; bake in jelly roll pan at 350 degrees for 20 minutes. Cool. Mix pudding with 1 C. milk; set aside. Cream the cheese and fold in cool whip and vanilla. Beat until creamy and add pudding and beat. Spread all over cake. Spread drained pineapple on top of this; sprinkle with coconut and nuts and garnish with the cherries. Beautiful and nice to serve, especially for a Pacific Sea Island dinner.

Serves 20.

Mary Dicks
 Corning Christian Church
 Corning, Iowa



CREAM FILLED CUPCAKES

Prepare your favorite cupcakes and cool.

Filling: $\frac{1}{2}$ C. Sugar
 $\frac{1}{3}$ C. Milk
 $\frac{2}{3}$ C. Crisco
 $\frac{1}{4}$ tsp. Salt
 1 Tbls. Water
 1 tsp. Vanilla
 $\frac{1}{2}$ C. Powdered Sugar

Beat all ingredients together for 5 minutes. (It will look runny and unappealing, but will turn fluffy.)

After cupcakes have cooled, cut a cone shaped piece out of the center. Spoon cream filling into hole. Cut top off cone shaped piece and place over filling to cover the hole. Frost with your favorite frosting. Eat cupcake holes.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

OATMEAL CAKE

1 C. quick cooking Oatmeal
 $1\frac{1}{2}$ C. boiling Water
 1 C. Brown Sugar
 1 C. White Sugar
 2 Eggs
 $\frac{1}{2}$ C. Shortening
 $\frac{1}{2}$ tsp. Salt
 1 tsp. Soda
 1 tsp. Cinnamon
 $1\frac{1}{2}$ C. Flour
 Optional: raisins, dates, coconut, nuts

Pour boiling water over oatmeal, let stand 20 minutes. Mix all ingredients. Bake at 350 degrees 30 - 35 minutes. Frost as you like.

Helen Houk
 Bloomfield Christian Church
 Bloomfield, Iowa

OATMEAL CHOCOLATE CHIP CAKE

1 3/4 C. boiling Water
 1 C. uncooked Oatmeal

Let set 10 minutes

Add: 1 C. Brown Sugar
 1 C. White Sugar
 1 stick Margarine
 2 lg. Eggs
 1 3/4 C. Flour
 1 Tbls. Cocoa
 1 tsp. Soda
 1/2 tsp. Salt
 1/2 pkg. (6 oz.) Chocolate Chips

After pouring in greased 9 X 13 pan add:

3/4 C. Walnuts
 1/2 pkg. Chocolate Chips

Bake at 350 degrees until toothpick comes out clean.

Frances Baumert
 What Cheer Christian Church
 What Cheer, Iowa

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

CREAM FILLED CUPCAKES

ORANGE DATE TORTE

1 lb. Dates (cut fine)
 1 tsp. Soda
 1/3 C. hot Water

Combine and cook a few minutes until dates are soft - then add to dough.

1 C. Shortening
 1 C. Sugar
 1 C. Milk
 1 Egg
 2 C. Flour
 1 tsp. Baking Powder
 Grated Rind of 1 Orange

Cream shortening, sugar; add egg, milk and flour alternately. Then add orange rind and date mixture. Bake 40 minutes at 350 degrees.

When taken from oven, pour over it a syrup made from 3/4 C. sugar and juice of 1 orange boiled together. Serve with whipped topping.

* Poke a few holes in the cake with a fork, before adding syrup.

Anonymous
 Bloomfield Christian Church

Tact is the ability to close your month before someone else wants too.

PISTACHIO CAKE

- 4 Eggs
- 1 C. Club Soda
- ½ C. Wesson Oil
- 1 pkq. Yellow Cake Mix
- 1 pkq. Pistachio instant Pudding
- ½ C. chopped Walnuts

In a large bowl, beat eggs until light and foamy, 4 minutes. Then add soda and oil and blend. Add mixes together and mix until smooth with beater, about 5 minutes or a little less. Add walnuts. Pour into a 10 inch tube pan (greased and floured). Bake 50 minutes at 350 degrees.

- ICING: ½ pint heavy Cream
 1 C. Milk
 1 pkg. Pistachio instant pudding
 1½ tsp. Almond flavoring

Whip cream until stiff. Beat milk and pistachio pudding and almond flavoring in seperate bowl. Fold together. This recipe may be used with different flavors of instant pudding. Serves 10 to 12.

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

The guy who tells you what kind of person he is usually isn't.

PINACOLADA CAKE

Bake yellow cake mix as directed. While still hot, poke holes in cake with wooden spoon.

Mix: 1 C. Eagle Brand Milk
1 C. Cream of Cocoanut

Pour over hot cake.

Cool in refrigerator.

Top with: 1 med. Cool Whip
5 Tbls. Powdered Sugar
1 C. Cocoanut

Mix and spread.

Janet Koenig
West Des Moines
Christian Church

POUND CAKE AU RHUM

To 1 pkg. Yellow Cake mix, add:

4 Eggs
 $\frac{1}{2}$ C. Oil
1 C. Water
1 pkg. instant Vanilla Pudding

Mix and bake in tube or Bundt pan 50 to 60 minutes using heat directions on cake mix box. Invert on plate and cover with rum syrup:

Boil: $\frac{1}{2}$ C. Sugar
 $\frac{3}{4}$ C. Pineapple juice - together 10 minutes.

Add: 1 Tbls. Lemon juice, $\frac{1}{2}$ C. rum. Pour over cake while very hot. (Referigerate several hours)

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church

SCRAMBLE CAKE

1½ C. Flour
 1 C. granulated Sugar
 3 Tbls. Cocoa
 1 tsp. Soda
 ½ tsp. Salt
 6 Tbls. Salad Oil
 (for a double recipe ¾ cup)
 1 Tbls. Vinegar
 1 tsp. Vanilla
 1 C. cold Water

Mix all together. Don't grease pan. Use 8" square pan. Bake at 350 degrees for 35 minutes. If making cupcakes, bake at 375 degrees for approximately 15 minutes.

Melissa Beckius
 Executive Secretary
 Ramsey Staff

STRAWBERRY SURPRISE CAKE

In a large (9 X 13) cake pan that is greased, cover the bottom with miniature marshmallows.

On top of the marshmallows, pour a strawberry or white cake mix prepared as directed on package.

Add 2 (3 oz.) pkg. of dry jello to 2 (10 oz.) packages of frozen strawberries that have been thawed.

Pour the strawberry mixture over the cake batter and bake at 350 degrees for 45 minutes.

As this bakes, the marshmallows rise and the strawberries go to the bottom.

Serve with Cool Whip or Ice Cream.

Wilma Holder
 Grant Park Christian Church
 Des Moines, Iowa

WHITE CHRISTMAS CAKE

Boil 2 cups of White Sultana Raisins 20 minutes. Cool and flour them.

$\frac{1}{2}$ lb. Cherries and 2 rings of Pineapple - flour these.

Mix: $1\frac{1}{2}$ C. Butter

2 C. Sugar

5 Eggs

Beat well.

Add: $\frac{1}{2}$ C. Milk

4 C. Flour

1 tsp. Baking Powder

$\frac{1}{2}$ tsp. Salt

Add fruit.

Line pans with greased paper. Bake in slow oven for 2 hours. Can use a tube pan.

Mildred Wakelin
First Christian Church
Des Moines, Iowa



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RAISIN CAKE

Boil 2 cups of White Sultana Raisins 20 minutes. Cool and flour them.

$\frac{1}{2}$ lb. Cherries and 2 rings of Pineapple - flour these.

Mix: $1\frac{1}{2}$ C. Butter

2 C. Sugar

5 Eggs

Beat well.

Add: $\frac{1}{2}$ C. Milk

4 C. Flour

1 tsp. Baking Powder

$\frac{1}{2}$ tsp. Salt

Add fruit.

Line pans with greased paper. Bake in slow oven for 2 hours. Can use a tube pan.

Mildred Wakelin
First Christian Church
Des Moines, Iowa



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6 C. sliced, peeled Apples
 ½ C. Orange Juice

Mound apples in pan. Sprinkle with juice.

Combine: ¾ C. Sugar
 ¼ C. or less Brown Sugar
 1½ C. Flour
 ½ tsp. Cinnamon
 ¾ C. Oleo

Crumble and put over apples.

Bake at 350 degrees for 45 minutes to 1 hour. Use
 9 X 12 buttered pan.

Janice Boostrom
 Nora Springs
 Christian Church
 Nora Springs, Iowa

APPLE PIES

Pie Crust: 6 C. Flour
 1 tsp. Baking Powder
 1 tsp. Salt
 1 Tbls. Sugar
 2 C. Lard
 1 Egg
 1 Tbls. Vinegar
 ¾ C. Water

Filling: 8 C. Apples
 2½ C. Sugar
 1½ tsp. Cinnamon
 8 Tbls. Flour
 ¼ tsp. Salt

Crust is for pies with tops. Bake at 350 degrees
 until golden brown.

Woodlawn Christian Church
 Lake City, Iowa

Place in double boiler:

- ½ lb. small Marshmallows (10½ oz. pkg.)
- ¾ C. Milk
- ¼ tsp. Salt

Heat until marshmallows are melted. Let this get cold.

- Fold in:
- 1 C. Whipped Cream or Cool Whip
 - 1 tsp. Vanilla
 - 1 sq. unsweetened Chocolate, grated
 - ½ C. chopped Walnuts

Stir and put in baked pie shell. Sprinkle ¾ C. coconut over top. Put Whip Cream or Cool Whip over filling and shave 1 Almond Hersey Bar on top. Refrigerate.

Mary Waggoner
Bloomfield Christian Church
Bloomfield, Iowa

GOLDEN APPLE MOSAIC PIE

- 1 (9 inch) pastry shell
- 1 Egg, seperated
- ½ C. Sugar
- 2 Tbls. Flour
- 1/8 tsp. Salt
- 1 C. dairy Sour Cream
- 1 tsp. Vanilla
- 4 C. pared, cored and chopped apples
- Streusel Topping

Brush pastry shell with beaten egg white. Bake at 375 degrees for 7 minutes. Combine sugar, flour and salt. Stir in sour cream, remainder of egg white, yolk and vanilla; beat until smooth. Stir in apples; pour into partially baked pastry shell. Bake at 375 degrees for 45 minutes. Spread Streusel Topping over apples. Bake 15 minutes longer or until knife inserted near center comes out clean. Serve warm or chilled. Makes 1 (9 inch) pie.

Streusel Topping: Combine 1/3 cup each sugar and flour and 1 tsp. ground cinnamon; cut in ¼ cup butter or margerine until crunbly. Makes 1 cup.

COOL WHIP CHOCOLATE PIE

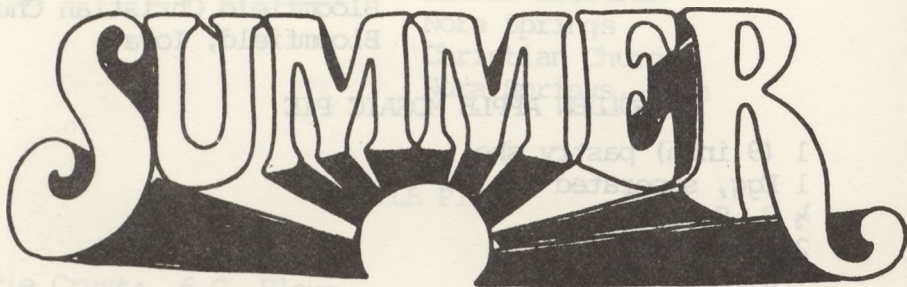
Prepare 1 pkg. (4½ oz.) Jello Chocolate Instant Pudding as directed on the package using only 1 cup of Milk.

Blend in 1½ cups Cool Whip and add ¼ cup of chopped Nuts if desired, plus 1 teaspoon Vanilla.

Spoon into 8" baked graham cracker crust. Chill at least 3 hours. Serve with Cool Whip on top.

Anonymous

Valley View Christian Church
Minneapolis, Minnesota



ICE BOX PIE

- 1 lg. carton Cool Whip
- 1 can Eagle Brand condensed Milk
- 1 sm. can frozen Minute Maid Lemon juice (6 oz.)
- 2 Tbls. Real Lemon juice

Thaw frozen contents (Cool Whip & Lemon Juice) and blend all ingredients in a large mixing bowl. Put into 2 graham cracker crusts and set in refrigerator at least 2 hours before serving.

Judith Miller

Development Associate

Ramsey Staff

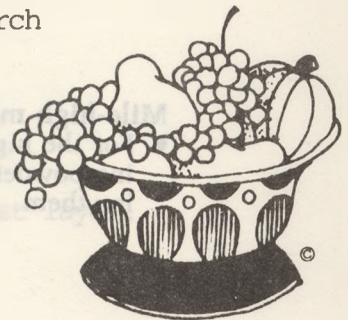
Covenant Christian Church

ICE CREAM DESSERT - EXCELLENT

- 2 C. crushed Rice Chex
- 2/3 C. Brown Sugar
- 1/2 C. chopped Nuts, adds tremendously
- 1 C. Coconut
- 1/2 C. Margarine, melted
- 1/2 gallon softened Ice Cream
(flavor of choice)

Mix first four ingredients and make a crust in a 9 X 13 inch pan, saving some for topping and freeze. Set out approximately 15 minutes before serving.

Janet Koneig
West Des Moines
Christian Church



LEMON DELIGHT

- 1 C. Flour
- 1 stick Oleo
- 1/2 C. chopped Nuts

Press in 9 X 13 pan and bake at 375 degrees for 15 minutes.

- Mix together:
- 1 lg. pkg. Cream Cheese
 - 1 C. Powdered Sugar
 - 1 C. Cool Whip

Spread on cooled crust.

Mix 2 pkg. instant lemon pudding with 3 C. milk.
Beat 4 minutes. Put on top of Cheese layer.

Spread top with Cool Whip.

Leona Taylor
United Church of Diagonal
Diagonal, Iowa

NEVER FAIL MERINGUE (For Soft Pies)

- ½ C. Water
- 1 Tbls. Corn Starch
- 6 Tbls. Sugar
- 3 Egg Whites
- Pinch of Salt

Mix cornstarch, sugar, water and salt; cook until thick and clear. Set off burner. Beat egg whites until frothy. Continue beating while slowly pouring cooked mixture into egg whites. Beat 5 minutes. Cover pie and bake.

Agnes Ashmead
Bloomfield Christian Church
Bloomfield, Iowa

Mile-high meringues

- For the highest meringue, the secret is to add some baking powder to room-temperature egg whites before beating them.

NEVER FAIL MERINGUE

- 1 Tbls. Cornstarch
- 2 Tbls. cold Water
- ½ C. boiling Water
- 3 Egg whites
- 6 Tbls Sugar
- 1 tsp. Vanilla
- Pinch of Salt



Blend cornstarch and cold water. Add boiling water and cook until thick and clear. Cool. Beat egg whites until foamy, gradually add sugar and beat until stiff but not dry. Gradually add cornstarch mixture. Beat on high. Spread on cool pie filling. Bake at 350 degrees.

Nathena Hayden
United Church of Diaqonal
Diaqonal, Iowa

MISSISSIPPI MUD PIE

Use a 13½" X 8½" Pyrex rectangular pan or baking dish.

First Layer:

- 1½ C. all purpose Flour
- 1½ sticks melted Butter or Margarine
- 1 C. finley chopped Pecans or English Walnuts

Mix together and pat into buttered baking dish.
Bake approximately 20 to 25 minutes at 300 degrees.
Let cool.

Second Layer:

- 1 C. granulated Sugar plus 2 Tbls.
- 8 oz. softened Cream Cheese
- ½ pkg. 9 oz. Cool Whip

Beat well and spread over cooled first layer.

Third Layer:

- Mix 2 pkg.s Jello Instant Chocolate Pudding
(may use other flavors if you wish)

Mix with 3 C. cold Milk - beat well. Spread over second layer.

Fourth Layer:

Spread remaining half of Cool Whip over third layer. Place in refrigerator. If covered tightly, will keep for days.

Shave chocolate over top just before serving and cut in squares.

Bobbie Armstrong
Dietary
Ramsey Staff

FRESH PEACH (STRAWBERRY) PIE

Graham Cracker Crust

Boil until thick: 1 C. 7 Up
 ½ C. Sugar
 1½ Tbls. Cornstarch

Add enough jello to color. Pour over fresh peaches (or strawberries). Put in pie shell and refrigerate.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

Worry is like a rocking chair, it gives you something to do, but doesn't get you anywhere.

PIE CRUST

3 C. Flour
 ½ tsp. Salt
 1 C. Crisco
 ¼ C. Oleo
 1 Egg
 1 tsp. Lemon Juice
 5 Tbls. Water

Mix flour, salt, crisco and oleo together, till crumbly. Add egg beaten together with lemon juice and water. Makes 3 crusts.

Doris Ver Helst
 Nora Springs
 Christian Church
 Nora Springs, Iowa

- 1 can (29 oz.) Pumpkin
- 4 Eggs
- 1 can (13 oz.) evaporated Milk
- 1½ C. Sugar
- 2 tsp. Cinnamon
- 1 tsp. Ginger
- ½ tsp. Nutmeg
- 1 pkg. Yellow Cake mix
- 1 C. melted Margarine
- 1 C. chopped Nuts

Beat all ingredients except the cake mix and put in ungreased cake pan. Sprinkle dry cake mix over mixture. Pour melted margarine over the cake mix and sprinkle with the chopped nuts.

Bake at 350 degrees for 1 hour (no longer). Top with whipped cream, Dream Whip or Cool Whip.

Mrs. Lester Van Horn
Bloomfield Christian Church
Bloomfield, Iowa

FRESH RED RASPBERRY PIE

- Mix: 1 C. Sugar
2 Tbls. Corn starch

Add to: 1 C. cold Water

Bring to boil, stirring constantly until thick and clear.

- Add: 3½ Tbls. Raspberry jello and
Red Food Coloring

Coat bottom of baked pie shell (or graham cracker pie shell) with thickening.

Cool thickening. Put berries in pie shell and pour thickening over.

Refrigerate and top with Whip Cream if desired.

Shirley Gardner
Bookkeeper
Ramsey Staff
Grant Park Christian Church

RHUBARB PIE

- 2 C. chopped Rhubarb
- 1 unbaked Pie shell
- 1 C. Sugar
- 1/3 C. Flour
- 1/2 pt. Whipping Cream, whipped

Spread rhubarb in pie shell. Fold sugar and flour into whipped cream. Pour over rhubarb. Bake at 425 degrees for 10 minutes, then at 350 degrees for 30 - 40 minutes longer.

Mrs. Melvin H. Larson
First Christian Church
So. Sioux City, NE



SODA CRACKER PIE

- 6 Egg whites
- 3/4 tsp Cream of Tarter

Beat until foamy, not stiff

Gradually add 2 C. Sugar

Fold in 2 C. broken Soda Crackers

3/4 C. Nuts

1 tsp. Vanilla

Bake in greased pan 25 minutes at 350 degrees.
Fill with pie filling, apricot or strawberry are good.
Spoon 2 C. whipped topping over pie and chill 6 hours.

Can be made in 9 X 13 too.

Leona Taylor
United Church of Diagonal
Diagonal, Iowa

STRAWBERRY PIE

3 Egg whites
 ½ tsp. Baking Powder

Beat into peaks.

Beat 1 C. sugar gradually into egg whites. Roll 10 squares of soda crackers fine, ½ C. pecans. Fold into eggs and sugar. Spread in a 9" pie tin. Bake at 300 degrees for 30 minutes. Cool. Fill with 1 quart unsweetened strawberries. Top with Cool Whip.

Bera Morrow
 United Church of Diagonal
 Diagonal, Iowa

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

WAIT AND SEE PUDDING

1 C. Sugar
 1 C. Flour
 1 Egg

Mix thoroughly and add:

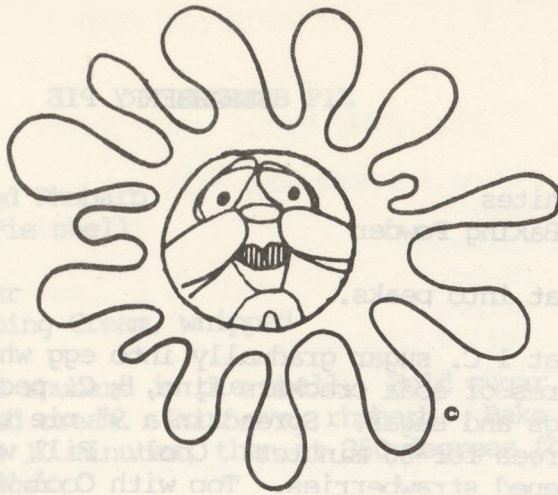
1 - 8 oz. can of fruit cocktail
 1 tsp. Soda

Blend well. Put in shallow pan:

Mix: 1 C. Brown Sugar
 ½ C. Nuts chopped fine

Spread over top. Bake for ½ hour at 375 degrees. May top with whipped cream or ice cream.

Bernie Perdue
 West Des Moines
 Christian Church



WHOOPIE PIE

- ½ C. Crisco
- 1 C. Sugar
- 2 Egg Yolks
- 5 Tbls. Cocoa
- 1 tsp. Baking Soda
- 1 tsp. Baking Powder
- ½ tsp. Salt
- 1 C. Milk with 1 Tbls. Vinegar mixed in
- 2 C. Flour
- 1 tsp. Vanilla

Mix as cookie recipes. Bake on greased sheet using teaspoon full of dough. Bake for 15 minutes at 350 degrees.

Filling:

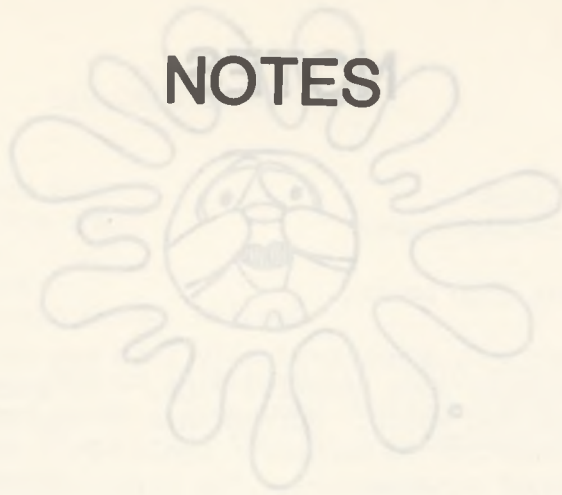
- 2 C. Powdered Sugar
- ¾ C. Crisco
- 2 Eqg Whites
- 1 tsp. Vanilla
- Pinch of Salt

Beat until very fluffy. Spread between cookies. To store, wrap in saran wrap or baggies.

Frances Baumert
 What Cheer Christian Church
 What Cheer, Iowa

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WHOOPIE PIE

- 1/2 C. Crisco
- 1 C. Sugar
- 2 Egg Yolks
- 5 Tbls. Cocoa
- 1 tsp. Baking Soda
- 1 tsp. Baking Powder
- 1/4 tsp. Salt
- 1 C. Milk with 1 Tbls. Vinegar mixed in
- 2 C. Flour
- 1 tsp. Vanilla

Mix as cookie recipes. Bake on greased sheet using teaspoon full of dough. Bake for 15 minutes at 350 degrees.

Filling:

- 2 C. Powdered Sugar
- 3/4 C. Crisco
- 2 Egg Whites
- 1 tsp. Vanilla
- Pinch of Salt

Beat until very fluffy. Spread between cookies. To store, wrap in saran wrap or baggies.

Frances Bauert
 What Cheer Christian Church
 What Cheer, Iowa

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BUTTERSCOTCH SUNDAY SAUCE

- 1 C. Light Cream
- 1/2 C. Light Brown Sugar
- 1/2 C. Light Cream or half & half
- 1/2 C. Water
- 1/2 C. Oil
- 1/2 C. Light Cream



SPECIAL DESSERTS





SWEET

TASTE

OLD FASHIONED APPLE DUMPLINGS

2 C. Sugar
1 tsp. Cinnamon
 $\frac{1}{4}$ tsp. Nutmeg
2 C. Water
2 Tbls. Butter or Oleo
 $2\frac{1}{2}$ C. Flour
4 tsp. Baking Powder
 $\frac{3}{4}$ tsp. Salt
 $\frac{1}{2}$ C. Shortening
 $\frac{3}{4}$ C. Milk

Boil together first five ingredients. Set aside where it will keep hot. Pare and slice apples. Sift together flour, baking powder and salt. Mix in the shortening, add milk to make a soft dough. Roll out on floured board, about $\frac{1}{2}$ inch thick and cut into six squares. Put a mound of sliced apples in the center of each square, add a spoonful of sugar, a dash of cinnamon, and a dot of butter. Bring up the corners of the pastry squares and pinch together. Place smooth side up in a 9 X 13" baking pan. Pour the hot syrup over the dumplings, cut a slit in the top of each to let steam escape.

Bake at 425 degrees for ten minutes, then reduce heat to 350 degrees and bake from 30 to 40 minutes or until apples are done, and dumplings are brown.

Best, while served warm, with cream or ice cream.

Mildred Miller
Corning Christian Church
Corning, Iowa

BUTTERSCOTCH SUNDAY SAUCE

- 1 C. firmly packed Brown Sugar
- $\frac{1}{4}$ C. light Corn Syrup
- $\frac{1}{4}$ C. Oleo
- $\frac{1}{2}$ C. Water
- $\frac{1}{2}$ C. light Cream or half & half

Combine sugar, syrup, oleo and water in pan. Cook over low heat until a small amount of syrup forms a very soft ball in cold water 232 degrees on thermometer. Remove from heat. Stir in cream. Serve warm.

Joyce Butler
Whitten Community Church
Whitten, Iowa

What a true saying it is the "Appetite furnishes the best sauce."

BUTTER TOFFEE

- 1 C. Sugar
- $\frac{1}{2}$ tsp. Salt
- $\frac{1}{2}$ C. Water
- $\frac{1}{2}$ C. Butter or Oleo
- $\frac{3}{4}$ C. chopped Walnuts
- 16 oz. pkq. Chocolate Chips (melted)

Combine sugar, salt, water and butter. Cook to 285 degrees or until a little will form pliable ribbon in cold water. Add $\frac{1}{2}$ C. walnuts. Pour onto well greased cookie sheet $\frac{1}{4}$ inch thick. Cool. Melt chocolate chips and put on top and sprinkle with nuts. Break into pieces.

Joyce Butler
Whitten Community Church
Whitten, Iowa

CHERRY PUDDING

1 C. sifted Flour
 ½ C. Sugar
 2 tsp. Baking Powder
 Pinch of Salt

Stir together and add:

½ C. melted Margarine
 ½ C. cold Water

Pour into 9" square baking dish and top with:

2 C. sour Cherries
 ½ tsp. red coloring
 Sprinkle on 1 C. Sugar

Pour 1 C. boiling water over all and bake at 350
 degrees for 30 - 40 minutes.

Serve warm or cold, topped with Cool Whip or Ice
 Cream.

Marguerite Oshel
 United Church of Diaqonal
 Diagonal, Iowa



ATTENTION!



Thank God for dirty dishes,
 They have a tale to tell;
 While other folks go hungry,
 We're eating very well.
 With Home and Health and Happiness,
 We shouldn't want to fuss,
 For by this stack of evidence,
 God's very good to us!

Introducing:



CHOCOLATE SUPREME

This dessert is made in three layers.

- Layer #1: 1 C. Flour
 1 C. broken pecan pieces
 1 stick melted Margarine or Butter

Mix ingredients together and spread in the bottom of a 9" X 13" baking dish. Bake 25 minutes at 300 degrees. Cool.

- Layer #2: 1 C. Cool Whip
 1 C. Powdered Sugar
 8 oz. softened Cream Cheese

Mix and spread on top of cooled first layer.

- Layer #3: 2 pkg. of Jello Chocolate instant pudding
 3 C. Milk

Beat the milk and pudding mix until thick and spread on top of other two layers. Keep refrigerated. Cut and dab with Cool Whip.

Judith Miller
 Development Associate
 Ramsey Staff
 Covenant Christian Church

CHOCOLATE ICE CREAM

5 C. Milk
 5 squares unsweetened Chocolate
 2½ C. Sugar
 5 Tbls. Flour
 ¾ tsp. Salt
 5 Eggs
 2 tsp. Vanilla
 5 C. Cream

Heat milk and chocolate in top of double boiler until chocolate melts. Combine sugar, flour, and salt. Add eggs and mix well. Combine with hot chocolate mixture and cook stirring constantly until mixture thickens. Cool. Add vanilla and cream. Freeze as directed.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

CURRIED FRUIT

Drain 4 or 5 large cans of fruit such as Pineapple tid-bits, Pears, Apricots and Peaches. Finish the drying process by laying the fruit on paper towels. Melt 1 stick of oleo or butter with a cup of brown sugar and 3 tsp. of curry powder. Pour this over the dried fruit which has been placed in a baking dish. Bake 1 hour at 325 degrees. Cool and store overnight or longer. To serve, heat til bubbly. Store again and repeat until gone.

Helen Stejskal
 Capitol Hill Christian
 Church

FRUIT SLUSH

- 1 can Fruit Cocktail (drained)
- 2 cans Mandarin Oranges (drain one can)
- 1-2 pkgs. frozen Strawberries
- 6 oz. can frozen Orange Juice
- 1 can chunk Pineapple (drained)
- 6 Bananas
- 1 quart 7-Up

Mix together and freeze in containers. Thaw and serve.

Linda Schoborg

Whitten Centennial Cookbook

Moss is thicker and greener on the north side of trees.

VANILLA ICE CREAM

- 6 Eggs
- 2 C. Sugar
- 4½ pints Whipping Cream
- 3 Tbls. Vanilla
- ¾ tsp Salt
- 6 C. Milk plus enough to add to fill line on freezer

Mix all ingredients together and pour into freezer. Follow freezer instructions.

For strawberry ice cream, add 2 - 10 oz. pkg.s frozen strawberries.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

MOM'S HEAVENLY DESSERT

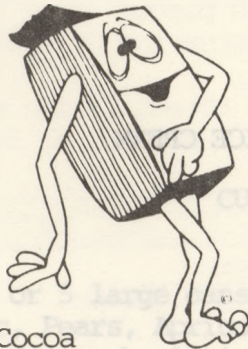
1 can Carnation unsweetened Milk (well chilled)
 1 pkg. (or box) Vanilla Wafers
 1 pkg. Lemon Jello using $1\frac{1}{2}$ cup water
 (congeal but not set)
 Then add 3 tbs. Lemon juice
 (Lemon rind if desired)
 Then add: $\frac{1}{3}$ cup Honey

Beat cold carnation milk well. (nearly stands in peaks) Fold in all other ingredients other than the Vanilla Wafers.

Crush all vanilla wafers. Place $\frac{1}{2}$ of the crushed wafers on the bottom of a greased 13 X 9 X 2 pan. Pour in Lemon mixture. Top with remaining crushed wafers.

Serve with cherries and whipped cream.

Serves 16. Can be made the day before needed.



Betty Palmer
 Valley View Christian Church
 Minneapolis, Minnesota

HOT FUDGE SAUCE

$\frac{3}{4}$ C. Cocoa
 3 C. Sugar
 7 Tbs. Oleo
 1 lg. can condensed Milk

Melt oleo and cocoa over boiling water. Gradually add sugar alternating with milk. Cook 5 minutes. Makes 1 quart. Will keep well, covered in refrigerator.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

HOT FUDGE SAUCE

- 6 Tbls. Butter
- 2 C. Powdered Sugar
- 2/3 C. Cocoa
- 1 C. evaporated Milk

Melt butter in saucepan. Add sugar, cocoa and mix well. Add milk slowly, beating until smooth. Bring to a boil over medium heat and cook stirring constantly about 5 minutes. Serve hot over ice cream. This can be made in advance. Store in refrigerator and reheat over hot water before serving. For thinner sauce add 2 Tbls. hot water.

Joyce Butler

Whitten Centennial Cookbook

LEMON BISQUE

- 1 - 3 oz. pkg. Lemon Jello
- 1 lg. can evaporated Milk
- 1/3 C. Sugar
- 3 Tbls. Lemon juice
(I use juice of one lemon)
- Rind of one Lemon
- 1/8 tsp. Salt
- 1½ C. boiling Water

Thoroughly chill milk. Dissolve jello in 1½ cup boiling water. Add sugar, salt, lemon juice and rind. When jello is syrupy and cold, beat milk until stiff and gradually beat jello into milk. Line pan with vanilla wafers or graham cracker crumbs. Pour mixture into pan and cover with crumbs.

Judith Miller

Development Associate

Ramsey Staff

Covenant Christian Church

ORANGE FLUFF

1 large Cool Whip
1 Orange Jello (3 oz)

Mix together, then add 1 pint of small curd cottage cheese, 1 small can manderin oranges (drained), 1 small can crushed pineapple (drained). Mix together and chill.

Alice Underfer
Director of Activities
Ramsey Staff
West Des Moines
Christian Church

All I have seen teaches me to trust the creator for all I have not seen.
Ralph Waldo Emerson

PINE - ORANGE TORTE

Crush 1 can Mandarin Oranges (drained) in bowl. Add Duncan Heinz Butter Cake mix, 4 eggs, $\frac{1}{2}$ C. Oleo (softened), 1 C. Oil. Mix well.

Bake at 350 degrees in three 9" pans. Cool before frosting.

FROSTING: 1 sm. can crushed Pineapple
 $\frac{1}{2}$ C. powdered Sugar
1 sm. box Vanilla instant pudding

Mix well, refrigerate 20 to 30 minutes. Fold in 1 - 9 oz. carton Cool Whip. Put between layers and on top.

Edith Goins
United Church of Diagonal
Diagonal, Iowa

PRINCESS SQUARE

- 2 C. Flour
- 1 tsp. Salt
- 2 Egg Yolks
- 3/4 C. Shortening
- 1 tsp. Lemon juice
- 1/2 C. Milk

Mix as for pastry. Divide dough in half. Roll out bottom pastry big enough to line a jelly roll pan or cookie sheet.

Mix together, 4 C. sliced apples, 3/4 C. Sugar and 2 tsp. Cinnamon. Spread over bottom pastry layer. Roll out remaining dough and place over apple mixture. Fold edges of pastry up over top and seal. Make slashes in top crust. Bake at 400 degrees for 30 minutes.

Drizzle with powdered sugar glaze while still warm.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church

**Onions**

- Light scorch stains on linen can sometimes be removed by rubbing the cut side of an onion over the stain. Then soak material in cold water.

4 C. fresh Rhubarb (cup up)
 3/4 C. Sugar
 2 Tbls. quick cooking Tapioca
 1/2 tsp. Salt
 1 (11 oz.) can Mandarin Oranges (drained)
 1 C. Oatmeal
 1/2 C. Flour
 1/3 C. firmly packed Brown Sugar
 1/4 C. melted Oleo

Base: Combine rhubarb, sugar, tapioca, salt; toss lightly to mix. Let stand 20 minutes, stirring occasionally. Stir in orange segments. Place in ungreased 8" square baking pan.

Top: Combine oats, flour, brown sugar and oleo. Mix well. Sprinkle over base.

Bake: at 350 degrees for 40-45 minutes. Serve warm with scoop of ice cream.

Shirley Gardner
 Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

RHUBARB DESSERT

Spray a 9" X 13" pan with Pam.

Put in pan: 3 quarts diced rhubarb
 3 1/2 C. Sugar
 2 1/2 Tbls. Minute Tapioca

Mix Together.

Cover with 1 - 18 oz. box dry Yellow Cake mix.

Melt 1 stick margarine and drizzle over the top. Bake at 350 degrees until brown on top. Approximately 45 - 60 minutes.

Irma Roach
 Dietitian, Ramsey Staff
 Used at Ramsey

1 box of Twinkies - split in half and placed in 9 X 13 pan, filling side up.

Layer with sliced bananas.

Cover with instant Vanilla Pudding.

Top with Whip Cream or Dream Whip, etc.

For color add cherries on each piece.

Makes 15.

Janet Koenig
West Des Moines
Christian Church

UPSIDE DOWN BAKED NUT PUDDING

1 C. Flour
 $\frac{1}{2}$ tsp. Salt
 1 tsp. Vanilla
 2 Tbls. melted Shortening
 2 tsp. Baking Powder
 $\frac{3}{4}$ C. Sugar
 $\frac{1}{2}$ C. Milk
 $\frac{1}{2}$ C. Walnuts
 3 Tbls. Cocoa

Mix ingredients and turn into an 8" square baking pan.

Topping: 1 Tbls. Cocoa
 $\frac{1}{2}$ C. Brown Sugar
 $\frac{1}{2}$ C. White Sugar

Spread on first mixture. Pour 1 cup boiling water over entire mixture. Bake at 350 degrees for 40-45 minutes.

Shirley Gardner
Bookkeeper
Ramsey Staff
Grant Park Christian Church

NOTES

I box of Twinkles in a 12 oz. can, filling side up
 4 C. fresh raspberries
 3/4 C. sugar
 Layer with sliced bananas
 Cover with instant Vanilla pudding
 Top with Whip Cream or Dream Whip
 For color add cherries on each piece

Mix also the sugar, nuts, also add
 Sprinkle with
 UPSIDE DOWN BAKED NUT FEEDING
 Serve warm
 54-64 of sugar 52 to 54

- 1 C. Flour
- 1/2 tsp. Salt
- 1 tsp. Vanilla
- 1/2 cup. Raisins
- 1/2 cup. Walnuts
- 3/4 C. Sugar
- 1/2 C. Milk
- 1/2 C. Walnuts
- 3 Tbs. Cocoa

Mix ingredients and turn into 8" square baking pan.
 Topping: 1/2 C. Brown Sugar
 1/2 C. White Sugar

Spread on flat surface. Pour 1 cup boiling water
 over entire mixture. Bake at 350 degrees for 40-45
 minutes. Turn out on waxed paper. Cut into 1 1/2" squares.
 Ramsey Staff
 Grant Park Christian Church

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1 C. Flour
 2 Sugar
 1/2 tsp. Salt
 1/2 tsp. Vanilla
 2 1/2 C. Yellow Corn Meal
 2 Tbl. Shortening
 1 beaten egg
 3/4 C. Milk
 1 lb. Raisins



JUST FOR KIDS

CHARLIE BROWN'S BROWNIES

- 1 stick Butter (1 cube)
- 3 squares unsweetened Chocolate
- 4 Eggs, beaten
- 2 tsp. Vanilla
- 2 C. Sugar
- 1 C. Flour, sifted
- 1 C. chopped Nuts

In a large bowl (over a pan of boiling water) melt butter and chocolate. Remove from heat and add beaten eggs, vanilla, sugar, sifted flour and nuts. Stir well. Pour into greased baking pan. Bake at 325 degrees for about 35 minutes. Center should stay moist. Cool before cutting. If they last an hour, you're lucky.



Jeff Gardner
Grant Park Christian Church

MONSTER TOAST

1. Pour small amount of milk in 4 cups.
2. Add a few drops of food coloring: red, blue, yellow, green.
3. Paint a monster face on a piece of bread.
4. Toast it.
5. Butter lightly.
6. Munch your monster!

Derrick Patterson
First Christian Church
Des Moines, Iowa

1 C. Flour
 2 Tbls. Sugar
 1½ tsp. Baking Powder
 1 tsp. Salt
 2/3 C. Yellow Corn Meal
 2 Tbls. Shortening
 1 beaten Egg
 3/4 C. Milk
 1 lb. Weiners

Combine flour, sugar, baking powder, salt and corn meal. Cut in shortening. Combine milk and egg and add to mixture. Blend well. Dry weiners and dip in corn meal mixture. Completely cover weiners and deep fry at 375 degrees until golden brown.



Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

CINNAMON PIE SHELLS

Place a frozen pie shell on a cookie sheet. Let it thaw and then flatten down.

Spread with butter. Sprinkle on a sugar and cinnamon mixture.

Bake at 400 degrees for 8 to 10 minutes. Eat and enjoy.

Derrick Patterson
 First Christian Church
 Des Moines, Iowa

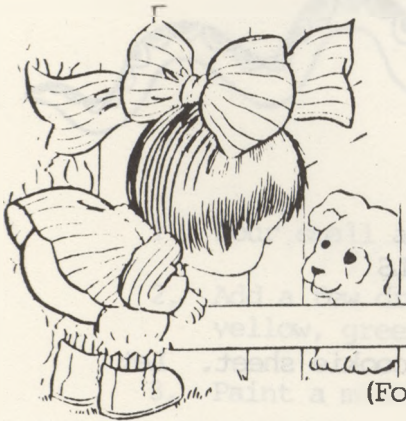
- ½ C. Butter
- ½ C. Sugar
- ¼ C. Brown Sugar
- 1 tsp. Vanilla
- 1 Egg
- 1 C. Flour
- ½ tsp. Baking Soda
- ½ tsp. Salt
- 1 pkg. semi-sweet Chocolate

Mix butter, sugars, vanilla and egg until fluffy. Mix flour with the soda and the salt then blend into the butter mixture.

Stir in chocolate chunks (3/8 in).

Chill ½ hour. Drop 2 in. apart by heaping teaspoonful onto ungreased baking sheet.

Bake at 350 degrees for 12 to 15 minutes or until lightly browned. Cool 2 minutes before removing them from cookie sheet.



SNOOPY'S STEAK TARTAR

(For DOGS only and maybe cats)

- 1 lb. ground pet meat
- 1 raw egg
- Dash of Salt

Combine all ingredients in a small bowl and mix thoroughly. Don't count on leftovers.

Derrick Patterson
First Christian Church
Des Moines, Iowa

Jeff Gardner
Grant Park Christian Church

Melt $\frac{1}{4}$ C. Butter in a large saucepan. Add a 10 oz. bag of miniture Marshmallows and melt. Add 6 C. Rice Crispies and mix well. Put in a cake pan to cool.

Spread melted chocolate chips on top or melted chocolate bars (the mud).

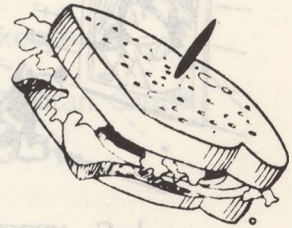
Eat and enjoy!

Derrick Patterson
First Christian Church
Des Moines, Iowa



CAMEL POPCORN

2 C. Brown Sugar
2 Sticks Oleo
 $\frac{1}{2}$ C. granulated Sugar
1 tsp. Salt
1 tsp. Soda
Pinch of Cream of Tarter
 $7\frac{1}{2}$ quarts Popped Corn



Cook all ingredients, except popcorn and soda for 5 minutes. Remove from stove and add soda.

Add to popcorn and mix well.

Spread on 2 large cookie sheets and place in oven at 200 degrees for 1 hour. Stir every 15 minutes. Store in covered containers.

Shirley Gardner
Bookkeeper
Ramsey Staff
Grant Park Christian Church

- 2 C. Sugar
- $\frac{1}{2}$ C. light Corn Syrup
- $\frac{1}{2}$ C. Water
- 2 Egg whites, beaten stiff
- $\frac{1}{8}$ tsp. Salt
- 1 tsp. Vanilla
- 1 C. Walnuts, coarsely chopped

Cook sugar, syrup and water, stirring until sugar dissolves. Reduce heat and cook, without stirring, to 265 F or until drop of syrup put into cold water forms a hard ball. Meanwhile beat egg whites with salt until stiff. Slowly pour hot syrup into egg whites, beating constantly with electric mixer or hand beater. Add vanilla and nuts. Continue to beat until stiff. Drop from a teaspoon onto waxed paper. For variation, add chopped candied cherries or dates.

Jeff Gardner
Grant Park Christian Church



PEANUT BUTTER POPCORN BALLS

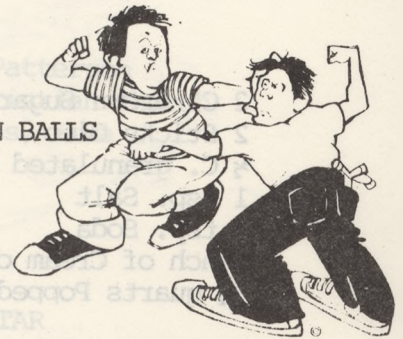
- $\frac{1}{2}$ C. unpopped Corn
- 2 Tbls. melted Butter
- Salt to Taste
- $\frac{1}{3}$ C. white Corn Syrup
- $\frac{1}{2}$ C. Brown Sugar
- $\frac{1}{2}$ C. Peanut Butter

Pop corn and season with butter and salt. Combine syrup and sugar in small saucepan. Stir over medium heat until hot and bubbly. Add peanut butter and cook over low heat until well blended.

Put popcorn in large, buttered bowl, and pour syrup evenly over corn. Mix well

With well buttered hands form quickly into balls.

Jeff Gardner
Grant Part Christian Church



FINGER PAINTS FOR CHILDREN

- ½ C. Cornstarch
- 2 C. hot Water
- ¾ C. cold Water
- ½ C. Detergent
- 1 envelope unflavored Gelatin
- ½ C. cold Water

Mix half cup of cornstarch with ¾ C. cold water in medium sauce pan. Meanwhile soak 1 envelope of gelatin in ½ C. cold water. Stir 2 C. of hot water into the starch mixture and cook over medium heat until it comes to a boil and is smooth. Remove from heat and blend in softened gelatin. Add ½ C. detergent and stir until dissolved. Divide into portions (in jars or bowls). Use a few drops of food coloring for each color desired. If not used right away, store in cool place in a tightly closed container.

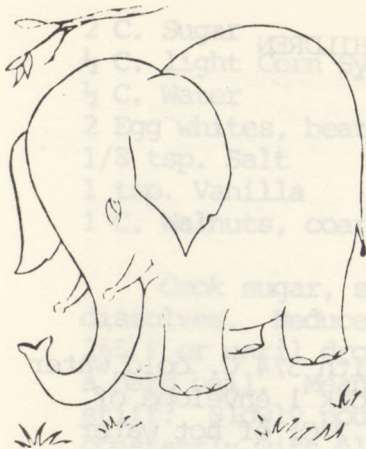
Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

POCK GARDEN

- 4 Tbls. Ammonia
- 1 Tbls. Water
- 1 Tbls. Bluing liquid
- 2 or 3 different food colorings

Pour above over a brick, sponge or cinders in a dish. Pour 4 Tbls. salt over all. Watch crystals and colors form.

Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church



ELEPHANT! STEW

1 medium sized Elephant
 2 Rabbits (optional)
 Salt & Pepper

Cut the elephant into small bite size pieces. Add enough brown gravy to cover. Cook over a kerosene fire for four weeks at 465 degrees. This will serve 3, 800 people. If more are expected, two rabbits may be added - but only in an emergency as most people do not like hare in their stew.

Whitten Centennial Cookbook



HALLOWEEN GREASEPAINT - WHITE FORMULA:

2 tsp. white Shortening
5 tsp. Corn Starch
1 tsp. white Flour
Glycerin
Food Color

Using rubber spatula, blend first three ingredients on a white plate to form smooth paste. Add 3 or 4 drops of glycerin for a creamy consistency. The yield should be enough for a child's face. If you need more, make the amount you will need before adding coloring; then add food color, a drop at a time, blending after each drop, until you have desired shade.

Using fingers and stroking in 1 direction, spread mixture over face.

REMOVAL: The Halloween greasepaint can be removed easily, after the last trick or treat, with white shortening, cold cream or baby oil.

NOTE: Although formulas are certainly not harmful, as they are made from food products, they should not be eaten as they are indigestible in an uncooked state.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church



HALLOWEEN GREASEPAINT - BROWN FORMULA:

1 tsp. white Shortening
2½ tsp. unsugared Cocoa

Mix as for white formula.

Because brown mixture is the same general consistency as the white formula you can use it effectively to paint details. An eyebrow pencil is often too hard an instrument to use with our soft makeup as it tends to push makeup away instead of marking. Using soft paint brush, paint lines on face over base mixture.

Removal and note instructions are the same as for the white formula.

Peggy Purdy
Assistant Bookkeeper
Ramsey Staff
Grant Park Christian Church



- 2 C. granulated Sugar
- 2/3 C. light Corn Syrup
- 1/2 C. Water
- 2 Tbls. Lemon extract

Stir sugar, corn syrup and water over low heat until sugar is dissolved. Continue to cook over higher heat, without stirring, until candy thermometer registers 305 F. Remove from stove and stir in lemon extract. Drop a tablespoon of the hot syrup at a time onto a greased cookie sheet. Press a wooden skewer (or whatever you like for a stick) into each tablespoon of syrup. Remove lollipops when hard. Store in an airtight container.



Jeff Gardner
Grant Park Christian Church

Getting gum off hair
 • Rub on a dab of peanut butter. Massage the gum and peanut butter between your fingers until the gum is loosened. Remove it gently with a comb, then shampoo hair.

CHARLIE'S BROWN RICE

(perfect with chicken)

- 1 Tbls. Olive Oil
- 2 Tbls Scallions or onion, minced
- 2 Tbls. Celery, minced
- 1 clove Garlic, minced
- 1 generous cup uncooked Rice
- 1 can Consomme
- 1/2 can Water

Saute' onion, celery and garlic in olive oil until they are transparent. Stir in uncooked rice. Add consomme and water. Mix well and simmer, covered, at lowest heat until rice is tender (about 25 minutes). Serves 4 to 6.

Jeff Gardner
Grant Park Christian Church

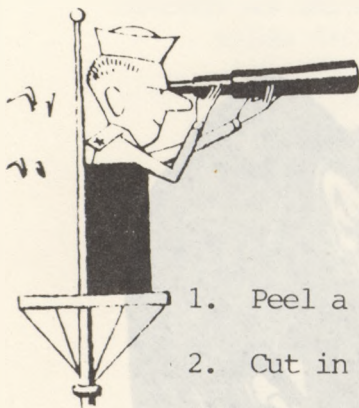
- 4 envelopes Knox Unflavored Gelatine
- 3 pkg. (3 oz. each) flavored Jello
- 4 C. boiling Water

In large bowl, combine Knox Unflavored Gelatine and flavored Jello; add boiling water and stir until all Gelatine and Jello is dissolved. Pour into a large shallow baking pan, (13 X 9") and chill until firm. Cut into squares.

A terrific snack for children. Are made to eat with your fingers.

For a double-decker Blox, make recipe as above then make a second batch using only 3 cups boiling water and stir in 1 C. Cream. After the first batch sets up, pour this mixture on top and let set. Then cut into squares.

Judith Miller
Development Associate
Ramsey Staff
Covenant Christian Church



EGG BOATS

1. Peel a hard boiled egg.
2. Cut in half.
3. Remove volk, mix with mayonaise, salt and pepper.
4. Cut 2 paper triangles you have colored, tape them to toothpicks.
5. Put yolk mixture and sails into egg halves.
6. Sail it into your mouth.

Derrick Patterson
First Christian Church
Des Moines, Iowa

CRAFT BAKING DOUGH

1 C. Salt
 4 C. Flour
 1½ C. warm Water

Stir salt into warm water. Cool and add flour. Knead for 10 minutes. Use immediately forming desired shapes. Bake at 300 degrees for 1 hour. Makes 12 five inch ornaments.



Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church

PLAY DOH

1 C. Flour
 ½ C. Salt
 1 Tbls. Alum
 1 Tbls. liquid Shortening
 ¾ C. boiling Water

To boiling water, add any desired color of food coloring. Add dry ingredients to boiling water and mix well. Dough will pull away from sides of pan and form a ball. Store in an air tight container,

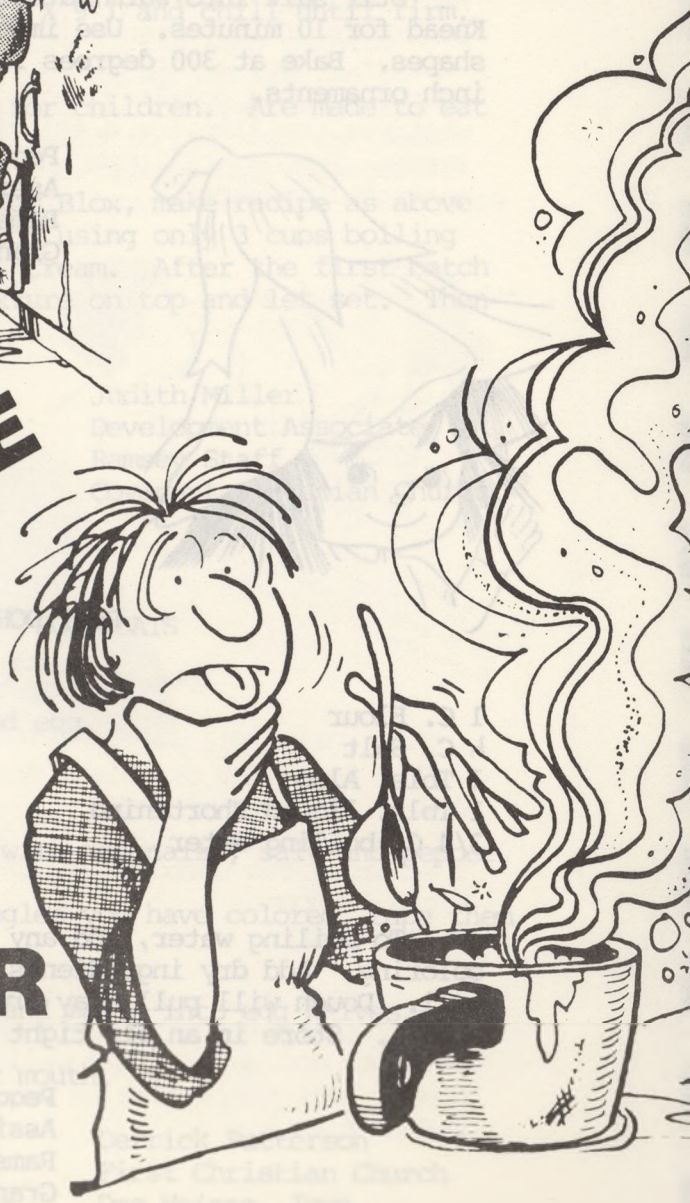
Peggy Purdy
 Assistant Bookkeeper
 Ramsey Staff
 Grant Park Christian Church



MOTHER'S

LITTLE

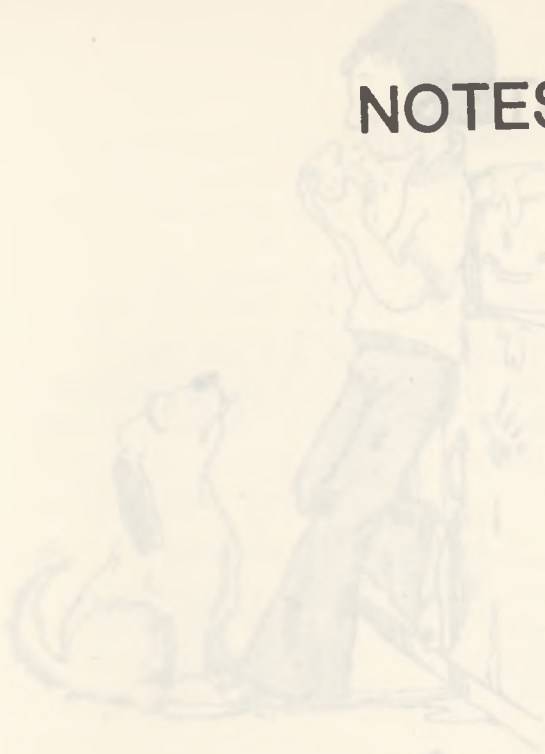
HELPER



NOTES

NOTES

MOTHER'S



LITTLE

HELPER



QUANTITY COOKING



APPLE CRISP

Filling: 3 gallons Apples, pared, sliced & cooked
 2¼ quarts Brown Sugar, packed
 2 2/3 Tbls. Cinnamon

Topping: 1 quart Rolled Wheat
 or
 1 3/4 quarts Rolled Oats
 1½ quarts Brown Sugar, packed
 2 tsp. Salt
 1½ quarts all-purpose flour
 1½ lbs. Butter or Margarine

Place apples in 3 steam table pans, 1 gallon in each pan. Blend sugar and cinnamon. Pour over apples and stir lightly.

For topping, combine wheat or oats with remaining ingredients and mix until crumbly. Cover fruit with topping, using equal amounts for each pan.

Bake at 400 degrees about 25 minutes until apples are tender. Serves 150.

Ramsey Dietary Department

MOLDED APPLESAUCE SALAD

4½ lbs. Orange Jello
 9½ oz. Cinnamon Red Hots
 1 - #10 can Applesauce
 4 quarts Water
 2 gallons Ice Cubes

Put red hots in a pint of hot water and boil until dissolved. Dissolve jello in 3½ quarts of boiling water. Add dissolved red hots to the jello. Add 2 gallons of ice cubes. Add applesauce. Put equal amounts in each of the three 12 X 20 X 2 inch pans. Cut each pan into 40 servings of 2 X 3 inches each. Yield 120 servings.

Ramsey Dietary Department

BUTTERSCOTCH SAUCE

- 5 lb. 4 oz. Brown Sugar
 2½ C. light Corn Syrup
 2¼ C. Water
 8 oz. Butter or Margarine
 1 qt. evaporated Milk or light Cream

Combine brown sugar, corn syrup, and water in a saucepan or small steam jacketed kettle. Boil slowly to the soft-ball stage (238 F). Remove from heat. Add butter or margarine. Cool to 180 F.

Add evaporated milk or cream slowly, beating until smooth and thick. Serve warm over ice cream. Yields 125 portions.

Ramsey Dietary Department

Won't power is as important as will power.

BUTTERSCOTCH SQUARES

- 2 lbs. Margarine
 5 lbs. Brown Sugar
 20 Eggs (unbeaten)
 3 lbs. Flour
 4 Tbls. Baking Powder
 2 tsp. Salt
 2 Tbls. Vanilla
 Nuts (if desired)

Cream together the margarine and brown sugar. Add eggs one at a time and mix after each egg. Sift together flour, baking powder, and salt and add to mixture. Beat until smooth, add vanilla and nuts. Blend. Spread on 2 greased baking sheets and bake 25 minutes at 325 degrees. Yields 140 squares.

Ramsey Dietary Department

CANADIAN CHEESE SOUP

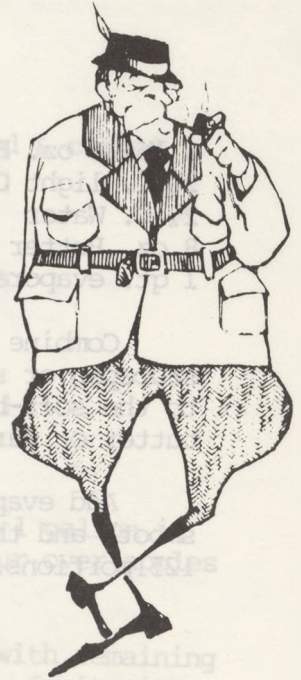
- 1 lb. Margarine or Butter
- 4 oz. Onions, dehydrated
- 8 oz. all-purpose Flour
- 4 oz. Cornstarch
- 1 Tbls + 1 tsp. Paprika
- 2 3/4 oz. Salt
- 2 tsp. white Pepper
- 2 1/2 gal. Milk
- 1 3/4 gal. Chicken stock
- 5 1/2 oz. Chicken base
- 2 lb. Carrots, diced 1/4"
- 2 lb. Celery, diced 1/4"
- 4 lbs. sharp Cheddar Cheese, diced

Melt margarine or butter in a saucepan or small trunnion kettle; add dehydrated onions and saute' until golden. Add flour, cornstarch, paprika and pepper. Mix thoroughly and cook 3 to 4 minutes.

Measure milk into steam jacketed kettle. Add chicken stock or water and chicken base to milk; heat to scalding temperature (185F). Add roux-onion mixture to milk stock mixture while stirring.

Cook with heat low until thickened, stirring frequently. Cook diced carrots and celery until just tender; drain. Add cooked vegetables to soup.

Just before serving, add diced cheese; blend thoroughly. NOTE: The cheese is not added until shortly before serving because to tendency of soup to curdle. Add chopped parsley to soup or garnish each portion as served. Yield 100 - 6 oz. portions.



5 - 3 lb. 2 oz. cans and 1 - 1 lb. 13 oz can
cooked Chicken

Dressing: 5 gallons dry Bread cubes
1 bunch Celery, diced
 $\frac{1}{4}$ C. dried, minced Onions
1 Tbls. Poultry Seasoning
 $\frac{3}{4}$ C. Chicken Base
 $1\frac{1}{2}$ C. Butter
Broth drained from Chicken
3 C. Flour
5 C. Water

Drain chicken and cut in bite size pieces. Place equivalent amounts in 3 large steam table pans (12 X 20 X 2) and 1 half size steam table pan (12 X 10 X 2).

Cook diced celery in the butter until tender. Add dry onion, chicken base, poultry seasoning, 2 gallons hot water and the broth drained from the canned chicken. Bring to boiling and thicken with 3 cups flour mixed with 5 cups cool water. Pour over bread crumbs and mix until moistened.

Divide the dressing into equal portions on top of the chicken. Bake in 350 degree oven for 1 hour and 15 minutes. Cut large pans into 40 equal portions and the small one into 20 servings. Number of portions: 140.

Ramsey Dietary Department

CHILI FOR A CROWD

30 lbs. Ground Beef
5 or 6 large Onions
35 cans Chili Beans
14 or 16 large cans Tomato Juice
Salt
Chili Powder

Brown hamburger and onions in frying pan. Add beans, juice, chili powder and salt. Let simmer.

Woodlawn Christian Church
Lake City, Iowa

CHICKEN CRUNCH

3 - 14 oz. cans Chow Mein Noodles
4 - 50 oz. cans Chicken
3 - 29 oz. cans Chicken
3 - 50 oz. cans Cream of Mushroom Soup
1½ lbs. grated Cheese
Special K or Corn Flakes

Place 12 oz. noodles in each of 12 X 20 X 2 inch pans and 6 oz. noodles in 6 X 20 x 2 inch pan.

Put 1 - 50 oz. can and 1 - 29 oz. can of chicken on top of the noodles in each of large pans and 1 - 50 oz. can on noodles in small pan.

Pour 14 oz. soup over ingredients in each of the large pans and 8 oz. over ingredients in small pan.

Sprinkle cereal over each of the pans.

Top each of large pans with 7 oz. grated cheese and the small pan with 3 oz.

Bake at 350 degrees for 60 minutes. Cut each of the large pans in 40 equal servings and small pan in 20 equal servings. Originally this had potato chips on top, but because of salt, we now use cereal. Serves 140.



Ramsey Dietary Department

OVEN FRIED CHICKEN

Mix cooking oil and butter on each baking sheet.

For Six Chickens: 6 Eggs
6 C. Milk

Mix together and dip each piece in mixture, then roll in dry mixture of:

6 C. Flour
4 Tbls. Salt
6 tsp. Baking Powder
3 tsp. Paprika

Bake at 400 degrees for $\frac{1}{2}$ hour, then turn and bake $\frac{1}{2}$ hour longer or until brown if desired.

Ramsey Dietary Department

COBBLER CAKE

10 lbs. White Cake Mix
2 - #10 cans Canned Fruit, drained
3 quarts Water

Spread $\frac{1}{4}$ of the dry cake mix (2 lb. 8 oz.) evenly over the bottom of each of the greased sheet pan. Do not pack mix down.

Pour 2 cups water evenly over the dry mix in each pan. Cover evenly with desired fruit. Spread remainder of dry mix uniformly over the fruit. Pour 4 cups water evenly over the dry mix in each of the two pans. Allow to set for 5 to 10 minutes and place in oven.

Using 18 X 26 inch sheet pans bake at 350 degrees for 1 hour. Serve warm or cold with topping, if desired. Serves 140 persons.

Ramsey Dietary Department

COLESLAW

- 4 heads (15#) Cabbage, cored and shredded
- 2 Green Peppers, chopped
- 2 Onions, finely chopped
- 3 3/4 C. Vinegar
- 3 3/4 C. Salad Oil
- 6 C. Sugar
- 2 tsp. Celery Seed

Put cabbage in a large mixing bowl; add green peppers and onions' toss lightly.

Combine vinegar, oil, sugar and celery seed. Boil.

Pour hot dressing over the vegetables. Mix thoroughly but lightly. Refrigerate. Portion size 1/4 cup, serves 80.

Ramsey Dietary Department



CORN CHOWDER

1 lb. chopped Bacon
 1 quart chopped Celery
 1½ quarts chopped Onions
 1 quart fresh chopped Green Peppers
 6 quarts Chicken stock
 1 gal. diced, fresh white Potatoes
 3 Tbls. Salt
 White Pepper to taste
 2 - #10 cans Cream Style Corn
 1 quart Half & Half
 5 quarts Milk
 1½ C. Margarine

Fry bacon in stock pot until it is crisp; add celery, onions and green peppers and cook 7 minutes; stirring occasionally.

Add chicken stock, potatoes, salt and pepper to bacon mixture. Simmer 15 minutes or until potatoes are tender. Add corn to soup; bring to a boil and cook 5 minutes, stirring occasionally.

Add warm milk and margarine to soup; heat slowly to serving temperature but do not boil. Serve hot. Portion size is 3/4 cup.

Ramsey Dietary Department

SCALLOPED CORN

3 - #10 cans Cream Style Corn
 4 C. Milk
 2 tsp. Salt
 Dash of Pepper
 2 lbs. Cracker crumbs
 8 oz. Butter, melted

Mix ingredients in order given; except butter. Put in 2 greased pans 12 X 20 inches and pour melted butter on top. Bake at 350 degrees for 1 hour.

Ramsey Dietary Department

BAKED CUSTARD

50 Eggs
 1 quart + 1½ C. granulated Sugar
 2¼ tsp. Salt
 ½ C. Vanilla
 2 gallons + 1 quart Milk
 Nutmeg

Put eggs in mixer bowl; mix at #1 speed, using beater, 1 minute or until well blended but not whipped. Add sugar, salt and vanilla to eggs; beat 1 minute at #1 speed or until well blended.

Scald milk by heating it in the steamer 25 minutes. Pour hot milk slowly into egg mixture, beating at #1 speed until well blended.

Pour into pans, putting the same amount in each of the 3 large pans and half as much in the small pan. Sprinkle with nutmeg if desired. Bake at 350 degrees for 25 to 35 minutes or until a knife blade inserted in center of custard comes out clean.

Ramsey Dietary Department

FRUIT COCKTAIL CAKE

18 ¾ C. Flour
 5 Tbls. Baking Soda
 5 tsp. Salt
 15 C. Sugar
 12 Eggs
 2 - #10 cans Fruit Cocktail
 (do not drain)
 5 C. Brown Sugar

Sift together flour, soda and salt. Add sugar, eggs and undrained fruit cocktail. Mix together and pour into greased 12" X 20" pan. Sprinkle top with brown sugar. Bake at 350 degrees for 45 to 50 minutes. Serves 120.

Ramsey Dietary Department



24 HOUR FRUIT SALAD

- 12 lbs. Pineapple, cubed
 4 lbs. Cherries, Royal Anne or Bing, seeded
 12 lbs. Peaches, cubed; Oranges peeled and diced
 11 lbs. miniature Marshmallows

Drain fruit, combine carefully.

Dressing: Heat to boiling;
 1 quart Pineapple Juice
 3 C. Orange Juice
 2 C. Lemon Juice

- 2 lbs. Sugar
 5 oz. Cornstarch

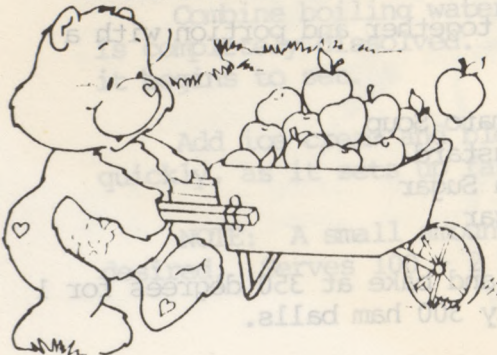
Mix sugar and cornstarch, add to hot mixture while stirring with a wire whip.

16 Eggs

Add eggs, cook until thickened, then chill.

2 C. whipped topping added to cooled mixture. Add to fruit and let set for 24 hours.

Ramsey Dietary Department



GROUND BEEF STROGANOFF

- 1 C. Butter or Margarine
- ¼ C. dry or 3 C. raw Onions, finely chopped
- 15 lbs. lean Ground Beef
- 1½ C. Flour
- ¼ tsp. Pepper
- 2 Tbls. Salt
- 1½ cans Mushroom Soup
- 3 C. Sour Cream
- 9 qt. dry Noodles

Saute' onions in margarine. Add ground beef and cook until done. Add flour, pepper, salt and cook for five minutes. Add soup, simmer 10 minutes. Add sour cream, heat but don't boil.

Cook noodles as directed in salted water. Serve over noodles.

Ramsey Dietary Department

HAM BALLS

- 10 lbs. Ground Ham
- 8 lbs. Ground Pork
- 4 lbs. Ground Beef
- 12 eggs
- 12 C. Graham Cracker crumbs
- 8 C. Milk

Mix all ingredients together and portion with a #20 dipper.

- Mix together:
- 80 oz. Tomato Soup
 - 2 Tbls. Mustard
 - 7 C. Brown Sugar
 - 3 C. Vinegar

Pour over ham balls and bake at 350 degrees for 1 hour. Makes approximately 300 ham balls.

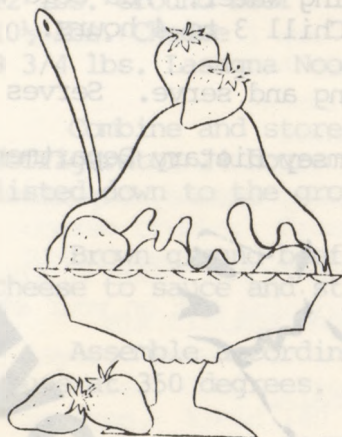
Ramsey Dietary Department

HOT CHOCOLATE MIX

- 1 lb. Nestles' Quik
- 8 qt. size or 1 lb. 9 oz. Non-fat Dry Milk
- 6 oz. Dry Cream substitute
- 1½ C. Powdered Sugar
- 1 tsp. Salt

Mix together and store in covered canister. Use 1/3 C. mixture in one coffee cup and fill with boiling water for a single serving.

Ramsey Dietary Department



ICE CREAM JELLO

- 8 C. Red Jello
- 3 qt. boiling Water
- 3 qt. cold Water
- 4 qt. Vanilla Ice Cream, softened

Combine boiling water and jello; stir until jello is completely dissolved. Add cold water. Cool until it begins to set.

Add ice cream and blend well. Put into pans quickly, as it sets up fast.

NOTE: A small amount of fruit may be added if desired. Serves 100 - 2 X 2" portions.

Ramsey Dietary Department

JELLO CAKE

- 2 - 5 lb. boxes Cake Mix
- 18 oz. Gelatin
- 6 C. boiling Water
- 3 C. cold Water

Bake cake as directed on the box. Let cool for 15 minutes; then poke with fork at $\frac{1}{2}$ inch intervals.

Dissolve gelatin in boiling water. Add cold water and spoon over cake in pan. Chill 3 to 4 hours.

Frost with whipped topping and serve. Serves 140.

Ramsey Dietary Department



KIDS LOVE IT

LASAGNE

- 6 qt. ground Tomatoes
- 3 qt. Tomato Paste
- 7½ qt. Water
- 6 tsp. Sugar
- 6 tsp. Worcestershire Sauce
- 1 Tbls. Oregano
- 3 oz. Onion flakes
- 1 Tbls. Garlic Powder
- ½ C. Salt
- 12 lbs. Ground Beef
- 10½ lbs. Cheese
- 9 ¾ lbs. Lasagna Noodles

Combine and store in plastic container in refrigerator 24 hours so flavors blend, all ingredients listed down to the ground beef.

Brown ground beef. Grate cheese. Add meat and cheese to sauce and stir to distribute evenly.

Assemble according to directions. Bake 1 ¾ to 2 hours at 350 degrees. Let stand ½ hour before serving.

ASSEMBLING LASAGNA

Place pans on table and spread thin coating of Vegeline in each pan. Place 1 qt. of sauce mixture into 12 X 20 X 2 inch pan. Spread evenly. Place 6 rows of Lasagna noodles over sauce mixture. Spread another quart of sauce over noodles. Continue until you have 3 layers of noodles and 4 layers of sauce. Top layers of noodles may have extra noodles.

Cover pans with layer of wax paper, then aluminum foil. Bake 1 ¾ hours to 2 hours at 350 degrees for 12 X 20 X 2 pans. Add about 15 to 20 minutes for 18 X 26 X 2 inch pans. Serves 120 persons.

Ramsey Dietary Department

RICE KRISPIES MARSHMALLOW TREATS

- 1 C. Margarine or Butter
- 2 lbs. Marshmallows
- 1 lb. 2 oz. Kellogg's Rice Krispies

Melt margarine in large saucepan over low heat. Add marshmallows, stirring occasionally until completely melted. Cook 4 to 5 minutes longer stirring constantly. Add Rice Krispies. Stir until well coated. Press mixture evenly and firmly in buttered pan. Cut into squares when cool. 70 servings. Use 1 pan, 18 X 26 X 1 inch.

- Variations:
- 1 C. Peanut Butter
 - 1 lb. 3 oz. Raisins
 - 1 lb. 2½ oz. Peanuts

Ramsey Dietary Department

When frying bacon or eggs, dust a little flour in the skillet. This will prevent the fat from popping out on your stove.

MACARONI SALAD

- 4 quarts Macaroni
- 3 3/4 gal. boiling Water
- ½ C. Salt
- 2 quarts + 1½ C. Celery, finely chopped
- 3½ C. Sweet Pickle relish
- 1½ Tbls. Salt
- 3 quarts Salad Dressing
- ½ C. prepared Mustard
- 30 hard-cooked Eggs

Cook macaroni about 10 minutes. Drain quickly and chill. Add celery, relish, salt, salad dressing and mustard to macaroni and toss to blend. Add eggs to salad and toss gently. Portion size 1/3 cup, yield 150 servings.

Ramsey Dietary Department

LEMON BAR

3 qts. Flour
 3 C. Powdered Sugar
 1½ tsp. Salt
 6 C. Butter

Filling: 3 qts. Sugar
 1½ C. Flour
 2 Tbls Baking Powder
 1½ tsp. Salt
 24 Eggs, beaten
 1½ C. Lemon Juice
 6 Tbls. Lemon Rind

Lemon Glaze: 1 qt. + 2 C. Powdered Sugar
 ¾ C. Lemon Juice
 ¾ C. Butter, melted

Combine flour, powdered sugar and salt and butter. Mix with beater on speed #1 until mixture looks like coarse crumbs. Press in greased sheet pan. Bake at 325 degrees for 15 minutes.

Mix filling ingredients and spread over baked layer. Return to oven and bake at 325 degrees for 25 minutes. Cool. Frost with lemon glaze and cut into squares. Yield 140 squares.

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FROSTED ORANGE PEACH SALAD

4½ lbs. Orange flavored gelatin
 3 ¾ quarts boiling Water
 1 - #10 can Cling Peach slices
 1 - #10 can crushed Pineapple
 1 ¾ quarts Peach & Pineapple syrups
 2 quarts miniature Marshmallows

Topping: 1 ¾ quart Peach & Pineapple syrup
 1 C. Butter or Margarine
 1 Quart Sugar
 1 C. Flour

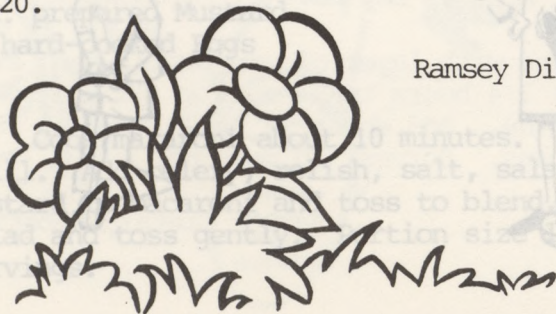
8 Eggs
 1½ quarts Whipped Topping
 2 C. grated Cheddar Cheese

Dissolve gelatin in boiling water. Drain peaches and pineapple, saving syrups. Measure syrups and add 1 ¾ quarts to gelatin, saving remainder of syrup for topping. Chill gelatin until slightly thickened.

Add fruit and marshmallows. Pour 1/3 of salad into each of the 3 pans. Chill until firm. Meanwhile prepare topping.

Heat syrups: add butter, sugar, flour and beaten eggs. Cook until thick, stirring frequently. Cool. Combine cooled mixture with whipped topping. Spread over gelatin salad. Sprinkle topping with cheese. Cut each pan into 40 equal portions and serve on salad greens.

Yield 3 pans, 12 X 20 X 2 inches each. Serves 120.



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- 8 C. Flour, unsifted
- 8 tsp. Baking Powder
- 4 tsp. Soda
- 4 tsp. Salt
- 4 C. Butter or Margarine
- 6 C. Brown Sugar
- 8 Eggs
- 4 Tbls. Water
- 6 C. Quick Oats, uncooked
- 2 - 12 oz. pkgs. Butterscotch Morsels

Preheat oven to 375 degrees.

Combine flour, baking powder, baking soda, and salt. Set aside.

Combine butter, brown sugar, eggs, and water, beat until creamy. Gradually add flour mixture. Stir in oats, morsels. Drop by #40 dipper onto greased cookie sheet. Bake 10 to 12 minutes. Yield 148 cookies.

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PEAS AND CHEESE SALAD

- 6 C. Salad Dressing
- 2 C. Onions, finely chopped
- 4 C. Celery, chopped
- 4 C. Sweet Pickle Relish
- ½ C. Pimiento, chopped
- Salt to Taste
- 4 lbs. Cheddar or American Cheese, cubed
- 36 hard cooked Eggs, chopped
- 2 - #10 cans Peas, drained

Combine salad dressing, onions, celery, pickle relish, pimiento and salt in a large mixing bowl; stir to blend well; add cheese; mix well.

Add eggs and peas to salad dressing mixture; mix lightly, cover and refrigerate until served. Serves 100 persons.

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PINEAPPLE DESSERT

4 cans Pineapple tidbits or chunks with juice
 1½ C. Sugar
 ½ C. Minute Tapioca
 5 lb. box Cake Mix
 2 lbs. Butter, melted

Divide the pineapple into three steam table pans. For each pan mix together and sprinkle over pineapple the sugar and tapioca. Divide the cake mix over the top then drizzle with melted butter.

Bake 25 to 30 minutes at 325 degrees.

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"All of us should eat and drink and enjoy what we have worked for. It is God's gift."

...Ecclesiastes 3:13

PORK CHOP SUEY

19 lbs. 12 oz. boneless Pork, cooked and cubed
 2 gal. Bean Sprouts, liquid and water
 3 C. Cornstarch
 2 C. cold Water
 1 gal. + 1 ¾ qt. Celery, cut in 1 inch strips
 3 qt. + 1½ C. Onions, sliced
 ¼ C. Salt
 1½ tsp. Pepper
 1 C. Sugar
 3½ qt. canned Bean Sprouts
 3 C. Soy Sauce

Blend cornstarch with cold water, stir to form a smooth paste. Combine and heat other ingredients. Add the smooth paste slowly to hot mixture, stirring constantly. Simmer for 1 hour, stirring frequently. Serve over Chinese noodles or Rice. Serves 120.

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SCALLOPED POTATOES

40 People

15 lbs. Potatoes

7 lb. Ham

60 People

20 lbs. Potatoes

9 lb. Ham

85 People

30 lbs. Potatoes

14 lb. Ham

Parboil potatoes; cool and slice. Mix in cubed ham and sauce and bake one hour at 350 degrees.

SAUCE: 12 cans of Cream of Chicken or Mushroom Soup to each 15 lbs. of potatoes. Some milk may be added to keep moist.

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QUICHE

60 Eggs

2 qt. Half & Half

2 qt. Milk

5 tsp. Salt

2 tsp. White Pepper

5 lb. Swiss Cheese, grated

8 lb. Ham, finely chopped

5 lb. or 2 boxes Broccoli

 $\frac{1}{2}$ lb. grated Parmesan Cheese

14 frozen pie shells

Beat eggs. Add cream, milk and seasonings. Add grated cheese to egg mixture. Sprinkle partially baked shells with ham. Pour egg mixture into shells, about 3 C. to pie shell. Bake until custard is set and lightly browned, about 35 minutes

SUGAR COOKIES

- 3 C. Sugar
- 3 C. Powdered Sugar
- 3 C. Margarine
- 3 C. Oil
- 6 Eggs
- 13½ C. Flour
- 3 tsp. Cream of Tarter
- 3 tsp. Baking Soda
- 3 tsp. Vanilla

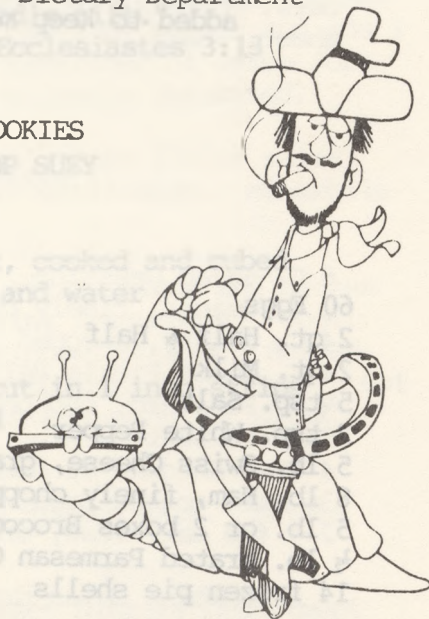
Mix first 4 ingredients. Add eggs, flour cream of tarter, vanilla and soda. Chill dough 1 hour.

Dip with #40 dipper and flatten with a glass which has been dipped in sugar. Yield 170 cookies.

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RANGER COOKIES

- 3 C. Shortening
- 3 C. granulated Sugar
- 3 C. Brown Sugar
- 6 Eggs
- 1 Tbls. Vanilla
- 6 C. Flour
- 1 Tbls. Soda
- 1½ tsp. Salt
- 6 C. Quick Oatmeal
- 6 C. Rice Krispies
- 3 C. Coconut
- 3 C. Nuts, if desired



Cream shortening, sugars, eggs and vanilla. Add dry ingredients, cereal, coconut and nuts (chopped). Portion with #40 dipper and bake 15 to 18 minutes at 350 degrees on sheet pans sprayed with Pan-Off. Yields 158 cookies.

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VEGETABLE BEEF SOUP

- 1 gal. + 2 C. Beef Stock
 2½ gal. Water
 11 oz. Beef base
 1 lb. 12 oz. Carrots, diced ½"
 1 lb. 12 oz. Celery, diced ½"
 1 lb. 2 oz. Onions, diced coarsely
 1 can #10 Tomatoes
 1 lb. 12 oz. Cabbage, chopped
 1 lb. 12 oz. Potatoes, Diced
 ¼ C. + 1½ tsp. Salt
 1 tsp. Black Pepper
 1 lb. 4 oz. Beef, cooked, cubed ¼-½"

Make beef stock. Combine beef stock, water, and beef base in steam kettle. Heat to boiling.

Add carrots, celery, and onions to stock. Boil slowly until vegetables are partially tender. Crush tomatoes and add to stock and vegetables. Add cabbage, potatoes, salt and pepper. Heat to boiling; reduce heat, cover, and cook slowly for approximately 30 minutes.

Turn off steam; add beef. Allow soup to stand to develop flavor. Reheat for serving. Yield 100 - 6 oz. portions.

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YEAST ROLLS

- 2 qts. + 2 C. warm Water
- 1 C. Dry Yeast
- 10 Eggs
- 2½ C. granulated Sugar
- 3 Tbls. Salt
- 4 qts. + 2 C. Flour
- 2½ C. Salad Oil
- 4 qts. + 2 C. Flour

Dissolve yeast in lukewarm water. Beat eggs and add with sugar and salt to yeast and water.

Add 4 quarts and 2 cups flour and mix until smooth. Add shortening and the rest of flour. When adding the last flour, add in small amounts so it won't be too stiff. Use just enough flour that dough is not sticky.

Knead until tight. Let rise until double. Punch down and let rise again. Make into rolls using a #24 dipper to portion. Bake at 375 degrees for 30 minutes or until golden brown. Makes 200 rolls.

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SWISS STEAK FOR 100

- 3 C. Flour
- 5 Tbls. Salt
- 17 lb. Ground Beef
- 3 C. Fat for browning

Combine beef, flour, and salt. Roll out on floured board and cut into 100 squares. Fry in hot fat. Place in bake pans, filling within 1" of top. Make brown gravy with remaining fat. Cover steaks with gravy and bake covered, 400 degrees for 20 - 25 minutes. Before covering, add diced vegetables.

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A BIG thank you to all who gave of their family treasured recipes. And to all those who typed, proofread, sorted and compiled this cookbook.

Additional copies may be obtained from:

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