

A Garden of Recipes



from
Sacred Heart Church
of Meyer, Iowa

Silent Stones . . . Living Faith

On June 14, 1908, the cornerstone of Sacred Heart Church, Meyer, was blessed. Fr. John Wirtz, a native of Germany and the first pastor, directed the building of the Gothic church with its needle steeple and unique interior distinguished by its treasured stained glass windows.

As a mark of his devotion to Mary, the Mother of God, Father Wirtz also supervised the construction of the Marian Grotto.

A miniature of the world-famous Shrine of Our Lady at Lourdes, in southern France, the Grotto was the product of back-breaking labor by men of the parish, who, with horse-driven vehicles, quarried the huge stones and without benefit of machine power, literally built the Grotto by their own strength, stamina and sweat.

The Grotto captures the startling moment when Mary appeared to Bernadette, identifying Herself, "I am the Immaculate Conception!" She directed the peasant girl to prevail on church authorities to build a church on the site. After prolonged difficulties, the great Basilica of Lourdes arose. Over the past 125 years, countless miracles of body, mind and soul have occurred under Mary's intercession at Lourdes.

We trust that our Grotto is more than a monument to the Faith of yesterday. That its silent stones reflect a living love for God and His Mother in the lives of the families of Sacred Heart Parish today.

—Father Thomas J. Carpenter



CORRECTIONS

Page 23

Caramel Topping For Rolls

Should read 1/2 C. brown sugar

Page 40

Pretzel Salad

Omit - Bake 10 min. at 350°.

Page 77

Pork Chops and Rice

Should read 1-2 C. rice, uncooked

Page 107

Prune Cake

Should read - adding prunes last, instead of (except prunes) in the cake ingredients section.

Page 124

Rhubarb Torte

Add - Bake in 9x13 pan.

Page 127

Marlborough Pie

Should read - Bake first 15 min. at 450° and last 30 min. at 325°.

Page 129

Famous Lemon Pie

Add - Add 1 3/4 cup boiling water to the ingredients.

Page 130

Fresh Peach Pie

Add - Bake crust at 350° for 10 min.

Page 139

Milk Chocolate Brownies

Add - or bake in 9x13 pan for 25 min.

Page 140

Coconut Bars

It should read 1 can sweetened condensed milk instead of evaporated milk.

Page 143

Chocolate Bars

Add 1 C. sugar to the frosting recipe.

Page 150

Butter-Pecan Turtle Cookie Bars

Add 2 cups flour to the crust. The chocolate chips are not part of the crust, they make third layer.

NAME CORRECTIONS

Page 94

Apple Cake - from Ceal Hackenmiller (not Carol)

Page 102

Dream Cake - also from Sue Wageman

Page 113

Buttercream Frosting - also from Sue Wageman

Page 122

Pretzel Strawberry Dessert - from Marcene Heimerman and Ceal Hackenmiller

Publication #6588

Printed in the United States of America by:

G & R Publishing Company

507 Industrial Street

Waverly, IA 50677

800-383-1679

gandr@gandrpublishing.com

<http://www.cookbookprinting.com>

Substitutions

For	Use
1 Tbsp. cornstarch (thickening)	2 Tbsp. flour (up to 1 cup)
1 whole egg	2 egg yolks plus 1 T. water
1 whole egg	1/2 cup milk plus 1 T. water
1 whole egg	1/2 cup milk plus 1 T. water plus 1/2 T. mustard like mixtures
1 cup fresh sweet milk	1/2 cup evaporated milk plus 1/2 cup water

Table of Contents

Beverages and Hors d'oeuvres	1
Breads	13
Soups and Sandwiches	27
Salads	35
Casseroles and one-dish meals	51
Entrees	71
Meats	
Poultry	
Fish and Seafood	
Sauces and Dressing	
Vegetables	85
Cakes and Frostings	93
Desserts, Puddings and Sauces	115
Pies and Pastries	127
Cookies, Bars and Candies	137
Canning and Freezing	173
Vegetables	
Jams and Jellies	
Recipes for a Crowd	179
Household Hints	189

Substitutions

For	Use
1 Tbsp. cornstarch (thickening)	2 Tbsp. flour (apx.)
1 whole egg	2 egg yolks plus 1 T. water (in cookies, etc.)
1 whole egg	2 egg yolks (custard like mixtures)
1 cup fresh sweet milk	½ c. evaporated milk plus ½ cup water
1 cup fresh sweet milk	powdered milk plus water (directions on pkg.)
1 cup fresh sweet milk	1 cup sour milk or buttermilk plus ½ tsp. soda (decrease baking powder 2 tsp.)
1 cup sour milk or buttermilk	1 T. lemon juice or vinegar plus enough fresh sweet milk to make 1 cup
1 sq. unsweetened choc. (1 oz.)	3 T. cocoa plus 1 tsp.-1 t. shortening
1 cup honey	¾ c. sugar plus ¼ c. liquid
1 cup canned tomatoes	about 1 ½ cups cut-up fresh tomatoes, simmered 10 minutes
1 tsp. baking powder	½ tsp. cream of tartar and ¼ tsp. soda
1 cup butter	7/8 c. vegetable shortening plus ¼-½ tsp. salt
1 cup cake flour	7/8 cup all purpose flour and 1 T. cornstarch
½ cup brown sugar	1 T. molasses plus ½ cup white sugar

Hors d'oeuvres

Simplified Measures

dash less than 1/8 tsp.	8 ounces (fluid) 1 cup
3 tsp. 1 Tablespoon	16 ounces 1 pound
16 Tbsp. 1 cup	4 Tbsp. ¼ cup
1 cup ½ pint	5 ½ Tbsp. ½ cup
2 cups 1 pint	8 Tbsp. ½ cup
2 pints 1 quart	10 ½ Tbsp. ¾ cup
4 quarts (liquid) 1 gallon	12 Tbsp. ¾ cup
8 quarts (solid) 1 peck	14 Tbsp. 7/8 cup
4 pecks 1 bushel	16 Tbsp. 1 cup
1 oz. (fluid) 2 Tablespoons	

Contents of Cans

Can-Weight	Measure	Can-Weight	Measure
8 ounce-		picnic or No. 1-10 ½ oz.	
8 ounce	1 cup	or 9 ½ oz. fluid	1 ¼ cup
No. 300-15 oz. or		No. 303-1 lb. or	
13 ½ oz. fluid	1 ¾ cup	15 fluid ounces	2 cups
No. 2-1 lb. 4 oz. or		No. 2 ½-1 lb. 13 oz. or	
1 pt. 2 fl. ounces	2 ½ cups	1 pt. 10 fl. ounces	3 ½ cups
No. 3-		No. 10-6 lb. 9 oz.	
1 quart	4 cups	or 3 quart	12-13 cups

Equivalents

BUTTER

2 T.	1 oz.
1 stick	¼ lb. or ½ c.
1 lb.	2 cups

BREADS, CEREALS, AND GRAINS

1 ½ slice bread	1 c. soft crumbs
1 slice bread	¼ c. dry crumbs
10 lbs. flour	40 c.
1 lb. cornmeal	3 c.
4 oz. macaroni	1 ½ c. or 2 ½ c. cooked
4 oz. noodles	1 ½-2 c. or 2 c. cooked
1 cup uncooked rice	3-4 c. cooked
1 lb. rice	2 ½ c. or 8 c. cooked
7 oz. dry spaghetti	4 c. cooked
28 saltines	1 c. crumbs
14 square grahams	1 c. crumbs
22 vanilla wafers	1 c. crumbs

CHOCOLATE

1 square	1 oz.
--------------------	-------

DAIRY PRODUCTS

1 lb. American cheese	4 c. shredded
4 oz. soft cheese	1 c. shredded (Cheddar, Mozzarella, etc.)

12-14 egg yolks	1 c.
8-10 egg whites	1 c.
1 c. whipping cream	2 c. whipped
1 c. evaporated milk	3 c. whipped

FRUITS AND VEGETABLES

Juice of 1 lemon	3 T.
Peel of 1 lemon, grated	1 tsp.
Juice of 1 orange	½ c.
Peel of 1 orange, grated	2 tsp.
1 med. apple, chopped	1 c.
1 med. carrot	½-¾ C. shredded
1 med. hd. cabbage	6-8 c. shredded
1 med. onion	½ c. chopped
1 med. potato	1 c. shredded

SUGARS AND MISCELLANEOUS

10 lb. sugar	20 c. or 1000 tsp.
2 lb. brown sugar	4 ½ c.
2 lb. powdered sugar	7 ½ c.
1 ½ c. packed brown sugar	1 c. granulated sugar
16 marshmallows	¼ lb.
1 lb. marshmallows	4 c. (large) 10 miniature equals 1 large
12 oz. molasses	1 cup

Beverages



&

Hors d'oeuvres

Hot Apple Cider

- 2 qts. cider
1 tsp. whole cloves
3" stick cinnamon
- 1 tsp. whole allspice
¼ - ½ C. white sugar
½ lemon, thinly sliced

Simmer 10 minutes, in covered pan.

Louise Merten

Apricot Slush

- 46 oz. can pineapple juice
46 oz. can apricot nectar
12 oz. can frozen orange juice
- 12 oz. can frozen lemonade
1 cup apricot brandy
2 cups vodka

Mix in gallon ice cream pail. Keep in freezer. To serve mix slush as liquor separates. Serve with 7-Up. Mix ¾ cup slush and 7-Up in a glass.

Gloria Mueller

Cider-Citrus Punch

(Serves 18 cups)

- 1 gallon apple cider or juice
1-6 oz. can frozen lemonade concentrate
1-6 oz. can frozen orange juice concentrate
- ½ C. brown sugar
1 T. whole cloves
1 T. whole allspice

In large kettle or 20 cup coffee pot combine cider or apple juice, undiluted concentrate and the brown sugar. Stir until concentrate and sugar dissolves. Tie spices in bag or tea ball, add to cider. Cover and simmer 20 minutes. Stir occasionally. Remove spices and serve hot.

Garnish with raw cranberries and lemon peel woven on a toothpick. Cut lemon peel in long strip.

Mrs. Susan May

Hot Cocoa

- 1-8 qt. box dry milk
1-6 oz. jar Pream
- 1-2 lb. box Nestle's Quick
2 C. powdered sugar

Mix together in a dishpan, then store in a closed container. ⅓ cup of mixture to 8 oz. of hot water is a good mixture as cocoa.

Ann Durben

It's nice to be important, but more important to be nice.

Imitation Bailey's Irish Cream

3 eggs
1 can sweetened condensed milk
1 ½ T. chocolate syrup
10 oz. rye whiskey
1 heaping tsp. instant coffee
1 small carton Coffee Rich
almond flavoring, if desired

Put eggs in blender and mix lightly. Add sweetened condensed milk and chocolate syrup and blend three minutes. Add rye whiskey, instant coffee, Coffee Rich and almond flavoring and blend seven minutes. Put in bottle, screw on top and store in the refrigerator. Shake before using.

Marcia Klapperich

Frosty Orange Malts

(Serves 4)

1 pint vanilla ice cream
2 ½ cups milk
1-6 oz. can orange juice concentrate

Place all ingredients in blender. Blend until smooth. Any flavor of frozen juice will work. Orange and grape are favorites at ourhouse.

Barb Klapperich

Cranberry Punch

(Serves 25-30)

4 qts. Water
27 oz. jar powdered orange drink
2 qts. Cranberry juice
½ tsp. orange flavoring
2 qts. ginger ale
ice to chill

Mix in order. Just before serving add ginger ale. This is not a sweet punch.

Ann Durben

Hot Orange Tea

2 C. Tang (18 oz.)
1 pkg. Wylers lemonade mix
1 C. instant tea
½ tsp. cloves
1 tsp. cinnamon
1 C. sugar

Mix dry ingredients together. To serve: add 2 or 3 tsps. (to taste) to one cup hot water.

Mildred Winkels

It's not important where we live, but how we live.

Russian Tea

1 C. instant tea
½ tsp. cloves
1 tsp. cinnamon

1 ½ cup sugar

2-3 oz. pkgs. lemonade mix

2 C. Tang

½ tsp. salt

Mix together and store in air-tight quart container. Mix 1 or 2 tsps. with boiling water.

Dort. Schmidt & Barb Brumm

Rhubarb Punch

(Makes 6-7 quarts)

6 C. diced rhubarb

6 C. water

12 oz. frozen orange juice

1 ½ orange juice container water

6 oz. frozen lemonade mix

2 tsp. vanilla

7-Up or Gingerale

Boil rhubarb and water together until mushy, about 10 minutes. Strain, do NOT force through sieve. While still hot, add orange juice, water and lemonade mix. Add vanilla (if double strength vanilla extract is used, use only 1 tsp. vanilla). Just before serving add 7-Up or gingerale, measuring approximately ¾ punch to ¼ ale. Can be frozen and kept indefinitely.

Rose Klapperich

Frozen Summer Slush

24 oz. pineapple juice

1/8 C. real lemon juice

2 C. water

1 C. orange juice

1 C. sugar

2 qts. gingerale

Bring water and sugar to a boil. Add the remaining juices and freeze 12 to 24 hours. Pour gingerale over slush when ready to serve.

Margie Mayer

Wassil

(Serves 14)

1 ½ qts. canned orange juice

½ qt. cranberry juice

½ C. water

½ C. sugar

1 stick cinnamon

2 cloves

Mix water and sugar. Add stick of cinnamon and cloves. Boil for 10 minutes. Add juices and heat. Serve hot. This is a favorite of ours for Christmas company.

Gloria Mueller

Slush

Use 5 qt. ice cream pail. Put 4 green tea bags in 2 cups boiling water. Boil 1 minute. Cool—squeeze out bags gently. Boil 7 cups water. Add 2 cups sugar. Cool when dissolved. Add one 12 oz. can frozen lemonade, one 12 oz. can frozen orange juice and 1 cup vodka or gin. Mix and put in freezer. In about 4 or 5 hours, stir again, as liquor goes to the bottom. Next day add 1 more cup vodka or sloe gin.

To serve mix $\frac{3}{4}$ slush to $\frac{1}{4}$ 7-up, sour, gingerale or orange juice. Keep slush in freezer and stir every so often.

Jo uses $1\frac{1}{2}$ -2 cups vodka in the beginning instead of the next day.

Monica Hemann

Jo Hackenmiller

Hot Bean Dip

(Serves $3\frac{1}{2}$)

1-8 oz. pkg. cream cheese room temp. 1 C. sour cream
1-10 oz. can Frito bean dip $\frac{1}{2}$ C. sliced green onions
20 drops tabasco sauce (to taste) salt to taste
 $\frac{1}{2}$ pkg. taco seasoning mix $\frac{1}{4}$ lb. grated cheddar cheese
 $\frac{1}{4}$!b. Monterey Jack cheese, grated

Mix the cream cheese, bean dip, tabasco sauce, salt, sour cream, onions, and taco seasoning mix with an electric mixer, adding one at a time. Layer half of this mixture in a chafing dish or oven-proof dish. Sprinkle a layer of cheddar and a layer of Monterey Jack cheese over the top. Add the rest of the mixture and another layer of cheddar and Monterey Jack cheese. Bake at 350° for 20 minutes. Serve warm with Fritos or tortilla chips.

Microwave: Mix as above and heat in microwave on high for 3-5 minutes, stirring frequently until mixture bubbles.

Marcia Klapperich

Cheese Dip

1 C. cheddar cheese soup 1 C. salad dressing
 $\frac{1}{2}$ tsp. garlic salt

Mildred Winkels

Courage is the ladder on which all other virtues mount.

Cheese Whiz

1 lb. Velveeta or American cheese

$\frac{3}{4}$ stick oleo

1 C. milk

Cut cheese into small pieces (you may add a little more than a pound if you wish) into a medium size sauce pan. Add oleo and milk. Cook over very low heat, stir frequently (so it doesn't scorch on bottom) until thick enough to spread. Very good on crackers or toast. Makes about $1\frac{1}{2}$ pints. Put in refrigerator in covered container and it will keep.

Shirley A. Hemann

Dill Dip

1 C. mayonnaise

1 C. sour cream

3 T. parsley flakes

3 T. onion flakes

3 T. dill weed

2 tsp. Lawry salt

Mix ingredients together and refrigerate. This dip goes great with all vegetables and with crackers and chips too.

Monica Hemann

Mexican Dip

(Serves 16)

3 avocados

2-10 $\frac{1}{2}$ oz. cans bean dip

2 T. lemon juice

1 C. green onion tops, chopped

$\frac{1}{2}$ tsp. salt

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

1 C. sour cream

$\frac{1}{2}$ C. mayonnaise

1 pkg. taco seasoning mix

3 med. tomatoes (2 C.) chopped

2-3 $\frac{1}{2}$ oz. cans ripe olives, chopped

1-8 oz. pkg. cheddar cheese, shredded

Peel, pit and mash avocados in medium bowl with lemon juice, salt, pepper. Combine sour cream, mayonnaise, taco seasoning in bowl.

To assemble: spread bean dip on large serving platter, top with seasoned avocado mixture. Layer with sour cream mixture. Sprinkle with chopped onion, tomatoes and olives; cover with shredded cheese. Serve chilled or room temperature with round tortilla chips.

Mrs. Susan May

Creamy Onion Dip

$\frac{1}{3}$ C. dairy sour cream

$\frac{1}{3}$ C. mayonnaise or salad dressing

1 T. dry onion soup mix

Mildred Winkels

Shrimp Spread

(Serves 10-12)

½ C. catsup
2 tsp. horseradish

1 can salad shrimp

8 oz. cream cheese (room temp.)

Mix catsup and horseradish. Spread cream cheese evenly over a large dinner plate. Put sauce over cheese. Drain shrimp. Sprinkle over sauce and cheese. Serve with small crackers.

Note: Quick and easy!

Joan Koenigs

Favorite Shrimp Mold

(Makes 1 ½ qts.)

1 can tomato soup
1 T. unflavored gelatin, mixed with ¼ C. water
½ C. green pepper, chopped
1-8 oz. pkg. cream cheese, room temp.

½ C. chopped celery

1 C. mayo

1-4 ½ oz. can small shrimp

½ C. chopped onion

1-7 ¼ oz. can crabmeat

Drain and shred shrimp and crab meat. Heat soup to boiling. Add gelatin mixed with water, and stir to dissolve gelatin. Cool while mixing cream cheese and mayonnaise with electric mixer. Add cooled soup mixture and beat until well mixed. Add vegetables and seafood. Pour into a greased or teflon 1 ½ qt. jello mold. chill until firm. Unmold on a plate or platter, garnish with lettuce, parsley or cucumber, and serve with crackers.

Microwave: Heat soup in a glass measuring cup in microwave to boiling, 1-2 minutes. Then stir in gelatin to dissolve. Soften cream cheese in microwave 15-20 seconds, and follow recipe as above.

Marcia Klapperich

Spinach Dip

1 round loaf sour dough bread, unsliced
1 pkg. frozen spinach
1 C. mayonnaise

1 C. sour cream

2 green onions, chopped

1 can water chestnuts, chopped

1 pkg. "Knorr" instant veg. soup mix

Thaw and drain spinach and squeeze out moisture. Mix all ingredients together except the bread. Chill one hour. Hollow out bread; fill hole with sauce. Use pieces for dipping.

Note: Pumpernickle or rye bread is suggested.

Sister Dorothy Adams

Spinach Dip or Spread

(Makes 2 C.)

- | | |
|---|------------------|
| 1-10 oz. pkg. frozen chopped spinach | 1/8 tsp. nutmeg |
| 1-8 oz. pkg. cream cheese room temp. | 3 T. milk |
| 2 T. butter or margarine | 1 T. lemon juice |
| 6 slices bacon, cooked crisp and crumbled | |

Cook spinach and drain well, pressing out all moisture. Over low heat, stir together cheese, butter, milk, and nutmeg until cheese is melted. Add spinach, one-half the crumbled bacon, and the lemon juice, and stir. Top with the remaining bacon and chill. Serve as a spread with crackers or as a dip for vegetables.

Marcia Klapperich

Taco Dip

- | | |
|-----------------------------|------------------------------|
| ½ C. canned or fresh tomato | 1 clove crushed garlic |
| 1 tsp. minced onions | ½ can Mexican green peppers |
| 1 ½ T. salad oil | 2-4 T. evaporated milk |
| ½ tsp. chili powder | 1 lb. Velveeta cheese, cubed |

Cook onion in oil until limp. Add chopped tomato, chili powder and garlic. Cook 2 minutes, add pepper and milk. Mix well. Add cheese, melt over low heat. Add more cheese if too hot, more chili powder if too mild. Serve hot with taco chips.

Pat Koenigs

Tostido Chip Dip

- | | |
|------------------------|--------------------------------------|
| 1 lb. Velveeta cheese | 1 small can green chilies with juice |
| ½ C. taco sauce (mild) | 1 tsp. salsa sauce (optional) |

Mix all ingredients (omit salsa if you don't want it hot). Put in microwave or on stove until cheese is completely melted, stirring often. To serve, keep warm on hotplate. Use with tostidos.

Barb Brumm, Alvina Theobold, Jayne Olsen

Vegetable Dip

- | | |
|-------------------|--------------------------------------|
| 2 ½ C. mayonnaise | 1 pkg. Good Seasons Italian dressing |
| 1 C. buttermilk | 1 pkg. Good Seasons blue cheese |

Mix together and then refrigerate. Use any of the following raw vegetables: cauliflower, carrots, radishes, cucumber and celery. The dip is better if made a day ahead.

Louise Merten

Vegetable Dip

- 1 C. Hellmans mayonnaise
1 C. sour cream (16 oz.)
1 T. dry parsley
- 1 tsp. dill weed
1 tsp. seasoning salt
1 T. minced onion

Blend, refrigerate 2 hours before serving.

Mildred Winkels

Vegetable Dip

- 1 C. mayonnaise
½ C. sour cream
1 pkg. Good Seasons Italian dressing
2 dashes red pepper
- ¼ tsp. thyme
4 tsp. brown cider
8 tsp. salad oil

Mix and let set.

Therese Durben

Cheerios Nuggets

- 1 C. packed brown sugar
½ C. margarine or butter, soft
¼ C. light corn syrup
½ tsp. salt
- ½ tsp. baking soda
6 C. Cheerios cereal
1 C. salted Spanish peanuts
1 C. raisins

Grease 2 rectangular (13x9x2) pans or 1 jelly roll (15½x10½x1) pan. Heat brown sugar, margarine, corn syrup and salt in 2 quart heat saucepan over medium heat, stirring constantly, until bubbly around edges. Cook uncovered, stirring occasionally, 2 minutes longer. Remove from heat; stir in baking soda until foamy and light colored. Pour over cereal, peanuts and raisins in greased 4 qt. bowl. Stir until mixture is coated. Spread evenly in pan(s). Bake 15 minutes at 250°. Loosen mixture with metal spatula. Let stand until firm, about 30 minutes. Break into bite-size pieces. About 10 cups snack.

Jane Klapperich

Holiday Cheese Ball

- 2-8 oz. pkgs. cream cheese
1 C. crushed pineapple, well drained
1 C. pecans, chopped
- ¼ C. green pepper, chopped
1-2 T. Lawry's season salt

Mix all ingredients, saving ½ C. pecans to roll cheese ball in. Chill before rolling. May add ½ cup shredded cheddar cheese and ½ cup chopped olives.

Sue May

Cheese Ball

(Serves 12)

- 1-8 oz. pkg. cream cheese $\frac{3}{4}$ C. crumbled blue cheese (4 oz.)
1 C. shredded sharp cheddar cheese $\frac{1}{4}$ C. minced onion
1 T. worcestershire sauce dried beef (optional)

Place cheeses in small mixer bowl; let stand at room temperature until softened. Add onion, worcestershire sauce and torn pieces of dried beef. Blend on low speed. Beat on medium speed until fluffy, scraping side and bottom of bowl. Cover; chill at least 8 hours.

Shape mixture into 1 large ball. Place on serving plate, cover and chill two hours or until firm.

Hint: Place beaten mixture in freezer for 2 hours instead of chilling for 8 hours. Saves a lot of time.

Jane Klapperich

Cheeseball

- 2 lbs. Velveeta cheese 2-8 oz. pkgs. cream cheese
2-4 oz. pkgs. shredded sharp cheddar cheese 2 sticks oleo
1 T. chopped onion 1 large jar dried beef, finely chopped

Mix all ingredients and form into 2 or 3 balls. Roll in crushed bacon thins or other crackers. Chill or it may be frozen. It is easier to mix if the cheese and margarine are room temperature.

Marcene Heimerman

Mini-Magic Meatballs

- 1 lb. ground beef $\frac{1}{8}$ tsp. pepper
 $\frac{1}{2}$ C. bread crumbs $\frac{1}{2}$ tsp. worcestershire sauce
 $\frac{1}{3}$ C. minced onion $\frac{1}{2}$ C. shortening
 $\frac{1}{4}$ C. milk 12 oz. bottle chili sauce
1 tsp. salt 10 oz. jar grape jelly

Combine first 7 ingredients and form into small meatballs. Fry in shortening til brown and then drain.

Combine chili sauce and grape jelly in crockpot then add meatballs. Simmer on low for 30 to 45 minutes or til thoroughly heated through.

Can also use chili sauce and jelly with cocktail weiners.

Linda Kruse

Pepper-Peanut Butter Cup

- Small, short, squatty peppers peanut butter
Cut peppers in halves, remove seeds. Fill halves with peanut butter.

Sister Dorothy Adams

Onion Snacks

¼ lb. butter or margarine
2½ T. onion soup mix
1-8 oz. can refrigerated buttermilk biscuits

Melt butter in a skillet. Stir in onion soup mix. Separate biscuits and cut each in fourths. Add biscuits to butter mixture. Cook over very low heat for 20 minutes, turning to brown evenly on both sides. Yield—40 snacks.

Alvina Theobold

Party Mix

¾ C. butter
3 T. worcestershire sauce
½ tsp. garlic salt
3 tsp. onion salt
3½ C. Wheat Chex
4 C. Rice Chex
4 C. Corn Chex
4 C. pretzel sticks
1 can peanuts or cashews

Melt butter, stir in other seasonings. Pour over cereal. Bake 2 hours at 200° in deep roaster. Stir every 20 minutes. Drain and cool on paper towels.

Louise Merten

Seasoned Oyster Crackers

¼ C. butter or margarine
½ tsp. salt
¼ tsp. onion powder
¼ tsp. sage
½ tsp. paprika
¼ tsp. garlic powder
¼ tsp. thyme
salt and pepper to taste
1-12 oz. pkg. oyster crackers

Microwave recipe: Use 2 qt. casserole. Melt together the butter or margarine, seasonings and salt. This will take about 30 seconds. Add the oyster crackers and stir to coat well with mixture. Cook 4 minutes, stirring after 2 minutes and at end of cooking time. Let cool before serving. Serve in place of nuts, with cheese, or as a garnish for soup.

Marcia Klapperich

Quote: Before you given anyone a piece of your mind; you ought to make sure that you can get by with what you might have left!

Breads



Banana Bread

1 C. sugar
1 egg
¼ C. melted butter
1 tsp. soda
1 tsp. salt
1 ½ C. mashed banana (very ripe)
1 ½ C. flour

Mix all ingredients and pour into greased loaf pan. Bake 45 minutes at 325°.

Sandy Koenigs

Banana Nut Bread

½ C. shortening
1 C. sugar
2 eggs
1 C. mashed bananas
2 C. flour
1 tsp. baking powder
1 tsp. salt
½ tsp. soda
½ C. nuts

Cream shortening and sugar. Add eggs, beating well after each. Stir in bananas. Add sifted dry ingredients. Stir in nuts. Pour into 9x5x3" well greased loaf pan. Bake at 350° for about 1 hour. Cool before slicing.

Jo Hackenmiller

Lemon Bread

1 C. oleo
2 C. sugar
4 eggs
1 T. lemon juice
1 C. milk
3 C. flour
2 tsp. baking powder
¼ tsp. salt

Cream oleo and sugar. Add eggs and beat well. Add dry ingredients alternately with milk and beat well. Bake about 50 minutes in two loaf pans at 350°.

Topping: Mix about 4 T. lemon juice with ½ C. sugar. Spoon over the top of bread while hot. Let sit 10 minutes before removing from pan.

Jo Hackenmiller

Monkey Bread

3 tubes biscuits
½ tsp. cinnamon
½ C. sugar
1 ½ stick oleo
1 tsp. cinnamon
1 C. brown sugar

—Continued on next page—

—Monkey Bread continued—

Cut each biscuit in 4 pieces. Roll each piece in mixture of $\frac{1}{2}$ tsp. cinnamon and $\frac{1}{3}$ C. sugar. Grease bundt pan with Crisco. Place nuts in bottom of pan, then layers of biscuits. Combine oleo, 1 tsp. cinnamon and brown sugar. Boil 2 to 3 minutes. Pour over biscuits and nuts. Bake 25 minutes at 350°. Cool for 10 minutes, then turn out of pan on plate.

Mrs. Arnold Hemann

Rhubarb Bread

(Serves 6)

$\frac{1}{2}$ C. brown sugar

1 egg

1 tsp. vanilla

1 tsp. soda

$\frac{2}{3}$ C. salad oil

1 C. milk

1 tsp. salt

2 $\frac{1}{2}$ C. flour

1 $\frac{1}{2}$ C. chopped rhubarb

Cream brown sugar and salad oil. Add egg and beat well. Blend in milk and vanilla. Sift together and add salt, soda and flour. Mix well and add rhubarb. If you'd like a topping for this bread, combine $\frac{1}{2}$ C. sugar, 1 tsp. cinnamon and 1 T. softened butter or margarine. Put on loaf before baking. Bake 50 minutes at 375° in loaf pan.

Mary Lou Blake

Zucchini Bread

3 C. sugar

4 eggs

1 C. salad oil

4 C. ground zucchini

3 $\frac{1}{2}$ C. flour

1 $\frac{1}{2}$ tsp. salt

$\frac{3}{4}$ tsp. nutmeg

$\frac{1}{2}$ tsp. allspice

2 tsp. baking soda

$\frac{2}{3}$ C. water

1 tsp. cinnamon

Cream sugar, eggs and oil. Add ground zucchini (leave peelings on). Sift dry ingredients together. Add water, stirring alternately with dry ingredients. Bake in greased and floured loaf pans $\frac{2}{3}$ full. Bake about 45 minutes at 350° degrees, until done. Makes four loaves.

Never throw any zucchini away. This recipe works great for using them up. Freeze loaves in aluminum foil and have a handy brunch bread next winter. Just put frozen loaf in oven. Heat for $\frac{1}{2}$ hour. Spread with butter or cream cheese.

Barb Klapperich

Zucchini Bread

3 eggs
3 tsp. vanilla
2 C. zucchini
3 tsp. cinnamon
1 tsp. soda
2 C. sugar
1 C. oil
1 tsp. salt
3 C. flour

Beat eggs to light and foamy. Grate zucchini (don't peel). Mix together top five ingredients. Sift last four ingredients together. Mix sifted ingredients into egg mixture. Pour into 2 greased loaf pans (3x5) and bake 1 hour at 325°.

Ann Durben

Zucchini Bread or Bars

3 eggs
2 C. sugar
1 C. drained crushed pineapple
3 C. flour
1 tsp. baking powder
¼ tsp. salt
1 C. oil
½ tsp. vanilla
2 C. grated zucchini (not peeled)
1 C. chopped nuts
1 tsp. soda

Cream sugar, eggs, and oil well. Sift dry ingredients together and add. Then stir in pineapple, zucchini and nuts.

Bread: Bake 2 loaves 1 hour at 350°.

Bars: Bake in 2 (9x13) pans for 35-40 minutes at 350°. Frost when cool.

Joyce Merten

Zucchini Walnut Bread

(Makes 2 loaves)

4 eggs
2 C. white sugar
1 C. vegetable oil
1 ½ tsp. soda
1 C. raisins
¾ tsp. baking powder
2 C. unpeeled, shredded zucchini squash
3 ½ C. unsifted flour
1 ½ tsp. salt
1 C. chopped nuts
1 tsp. vanilla

Cream eggs, sugar and oil. Mix flour, soda, salt, baking powder and mix with egg mixture. Combine zucchini, raisins, nuts and vanilla with rest of mixture. Pour into 2 greased and floured bread tins. Bake 1 hour (or until done) at 350°.

Barb Brumm

Best Ever Muffins

(Serves 12)

- | | |
|------------------------|----------------|
| 1 ½ C. flour | 1 egg |
| 2 T. sugar | ¾ C. milk |
| 2 ½ tsp. baking powder | ⅓ C. salad oil |
| ¾ tsp. salt | ¼ C. Bisquick |

Combine all ingredients and mix until well moistened (may be lumpy). Grease muffin pan and fill ¾ full. Bake 25 minutes at 350-400°.

Rosa Lee Studer

Refrigerator Bran Muffins

- | | |
|-----------------------------------|----------------------------------|
| 6 C. bran buds or pure bran | 5 tsps. soda |
| 2 C. boiling water | 5 C. flour |
| 3 C. sugar | 2 tsp. salt |
| 1 heaping C. vegetable shortening | 1 qt. buttermilk,
or sourmilk |
| 4 beaten eggs | |

Pour boiling water over bran and let stand. Mix remaining ingredients and moistened bran last. Bake 25 minutes at 375°, as needed. Store rest of dough in covered containers in refrigerator. Dates, raisins, or chopped apples may be added.

Dorothy Bartholomew, by Shirley Hemann

Rhubarb Muffins

(Serves 18)

- | | |
|----------------|--------------------|
| 1 C. sugar | 1 tsp. vanilla |
| ¼ tsp. salt | 2 ½ C. flour |
| 3 T. butter | 1 tsp. soda |
| 2 eggs | 3 C. diced rhubarb |
| ¾ C. sour milk | |

Blend sugar, salt and butter. Add eggs. Beat. Add milk and vanilla. Blend, Stir in flour and soda. Fold in rhubarb. Fill paper-lined muffin cups ¾ full. Bake 20-25 minutes at 350°.

Barb Klapperich

Church members are either pillars or caterpillars. The pillars hold up the church; the caterpillars just crawl in and out.

French Breakfast Puffs

(Makes 12 puffs)

1/3 C. butter	1/2 C. sugar
1 egg	1 1/2 C. sifted flour
1 1/2 tsp. baking powder	1/2 tsp. salt
1/2 tsp. nutmeg	1/2 C. milk
6 T. melted butter	1/2 C. sugar
1 tsp. cinnamon	

Beat butter, sugar and egg. Sift together flour, baking powder, salt and nutmeg. Stir flour mixture into sugar mixture alternately with milk, using electric beater. Fill buttered muffin tins 2/3 full. Bake 20-25 minutes at 350°. Take out of oven and immediately loosen. Dip tops in melted butter, then into sugar and cinnamon. Serve hot.

Susan May

Whole Wheat Muffins

(Makes 18 muffins)

1 C. sifted enriched flour	1 1/2 C. whole wheat flour
4 tsp. baking powder	1 C. milk
1/2 tsp. salt	2 eggs, beaten
1/2 C. brown sugar	1/3 C. salad oil

Sift flour, baking powder and salt. Add sugar which has been mixed with wholewheat flour. Add to other dry ingredients. Combine beaten eggs, milk and salad oil. Make a well in dry ingredients and add liquid. Stir just until moistened. Pour in well greased muffin pans. Bake 10 minutes at 425°.

Joanne Blake

Oatmeal Raisin Muffins

(Makes 12 muffins)

1 C. flour	1 egg
3 tsp. baking powder	1 C. milk
1/4 C. shortening	1/2 C. brown sugar
1 C. rolled oats	1/2 C. raisins
1/2 C. sugar	1/4 tsp. cinnamon

Sift together flour, baking powder, and 1/2 tsp. salt; cut in shortening until like coarse crumbs. Stir in oats. Combine egg, milk, and brown sugar; beat well. Stir into dry ingredients; add raisins. Spoon into greased muffin tin. Combine sugar and cinnamon, sprinkle over batter. Bake 15-20 minutes at 400°.

Susan May

Coffee Cake

(Serves 9)

- | | |
|---------------------|----------------------|
| ¾ C. sugar | ¼ C. soft shortening |
| 1 egg | ½ C. milk |
| 1 ½ C. sifted flour | 2 tsp. baking powder |
| ½ tsp. salt | |

Mix thoroughly sugar, shortening and egg. Stir in milk. Sift together and stir in flour, baking powder and salt. Spread batter in a greased and floured 9" square pan. Sprinkle with desired topping. Bake 25-35 minutes at 375°. Serve warm.

Rita Weber

Coffee Cake

- | | |
|--------------------------------------|-------------------------|
| 1 yellow cake mix | ¾ C. vegetable oil |
| 1 small pkg. vanilla instant pudding | ¾ C. water |
| 4 eggs | 1 tsp. butter flavoring |

Topping:

- | | |
|------------|---------------|
| ½ C. sugar | 1 T. cinnamon |
|------------|---------------|

Mix first six ingredients together for 8 minutes at medium speed. Pour into bundt pan or round angel food cake pan. Spread topping over top. Use a knife and cut topping into batter. Bake 50 minutes at 350°.

Linda Mayer

Sunrise Coffee Cake

- | | |
|------------------|----------------------|
| 1 C. white sugar | 2 C. flour |
| ½ C. brown sugar | ½ tsp. salt |
| ⅔ C. oleo | 1 tsp. soda |
| 2 eggs | 1 tsp. baking powder |

1 C. buttermilk

Topping:

- | | |
|-----------------------|-----------------|
| ½ C. brown sugar | ½ tsp. cinnamon |
| ½ C. walnuts, chopped | |

Cream sugars and oleo and add eggs. Add dry ingredients alternately with buttermilk and beat well. Put in greased 9x13 pan and cover with topping. Place in refrigerator overnight. Bake in morning 350° for 45 minutes.

Gladys Blake

Wooden Spoon Coffee Cake

1 loaf frozen white bread dough ¼ C. butter or marg., soft
¼ C. brown sugar, firmly packed ¼ C. white sugar
¼ C. flour ½ tsp. vanilla extract
cinnamon ¼ C. chopped nuts (optional)

Thaw and soften dough. Shape into round ball and flatten slightly. Place in greased 9 inch round layer pan. Let rise in warm place until doubled, about 1 hour. Before baking, with end of wooden spoon, thumb or index finger, punch holes in coffee cake. Combine butter, sugars, flour and vanilla extract. Fill each hole with mixture. Continue to punch holes in dough and fill until all butter mixture is used. Sprinkle top with the cinnamon and nuts, if desired. Bake immediately at 350° for about 30 minutes or until golden brown and loaf sounds hollow when tapped. Immediately remove from pan. Serve warm. (Even good when cool.) Makes one coffee cake.

Mrs. Lambert Winkels

Cinnamon Puffs

1 C. white sugar 1 ½ C. milk
½ tsp. salt 4 C. flour
½ C. Wesson oil 4 tsp. baking powder
2 eggs ½ tsp. nutmeg

Mix all at once. This dough is quite soft. Drop by teaspoons into hot frying oil at 375°. The trick is to get the middle done. Roll them in sugar with cinnamon.

Deb Retterath

Never Fail Doughnuts

2 C. sugar 2 tsp. salt
8 T. melted lard 2 tsp. cream of tartar
2 C. buttermilk 2 tsp. baking soda
4 beaten eggs Enough flour to make dough

Sift flour, soda and cream of tartar before adding to other ingredients. Cut doughnuts and fry in hot fat.

Makes a large batch. Dough can be stored in refrigerator.

Mrs. Joe C. Koenigs

Doing nothing is the most tiresome job in the world because you cannot quit and rest.

German Pancakes

(Serves 4)

6 eggs
1 C. flour
1 tsp. sugar

1 C. milk
1 tsp. salt
1 stick margarine

Beat all ingredients, except margarine, together. Melt margarine in large cake pan. Pour in beaten mixture. Bake 20 minutes at 400°. Serve with jams, jellies or syrup.

Shirley A. Hemann, Mary Margret Tebben

Oatmeal Pancakes for Two

½ C. uncooked rolled oats (quick)

2 T. flour
1 tsp. sugar
1 tsp. baking powder

¼ tsp. salt
1 egg
½ C. milk

Mix rolled oats, flour, sugar, baking powder, salt and egg in bowl. Add milk, beat until mixed. Let stand 5 minutes. Drop batter for pancakes on a heated, greased fry pan. Spread quickly with a spoon. Cook until covered with bubbles. Turn and brown other side. Makes eight small pancakes.

Mrs. Arnold Hemann

Rye Bread

(Makes 2 pans)

Warm water
1 pkg. yeast
¼ C. brown sugar
1 ½ tsp. caraway seed
2 T. lard

1 tsp. sugar
2 C. white flour
2 C. rye flour
2 tsp. salt
1 C. cold water

Mix together: ½ C. warm water, 2 tsp. sugar and 1 pkg. yeast.

Simmer for 5 minutes: ½ C. water, ¼ C. brown sugar, 1 ½ tsp. caraway seed, 2 tsp. salt, 2 T. lard.

Pour simmered mixture into large bowl with 1 C. cold water. Add 2 C. white flour, then the yeast mixture, then 2 C. rye flour. Knead. Then 1 more C. white flour. Add until dough handles easily. Let dough double in size. Knead again and raise again. Put in 2 loaf pans. Raise 1 hour. Bake 40 to 50 minutes at 375°.

Elaine Hemann

Rye Graham Bread

(Makes 4 loaves)

4 C. liquid (3 C. water/1 C. milk) 1 T. salt
½ C. shortening 2 pkg. dry yeast
½ C. sugar or ⅓ C. sugar & 2 T. honey ½ C. molasses
¾ C. graham flour 1 C. rye flour
2 C. white flour

Blend liquid mixture, dry yeast, sugar (or sugary/honey mixture). Combine the remaining ingredients and beat well. Add the flour and then add about 4 C. white flour. Let rise, punch down and knead into loaves. Let rise in pans and bake first 10 minutes at 375°, then 30 minutes at 350°.

Beth Hackenmiller

Five-Hour Rolls

1 tsp. yeast 3 C. warm water
1 C. sugar 2 eggs
½ C. melted lard 1 ½ Tbsp. salt
10-12 C. flour

Beat first six ingredients with five cups flour until smooth. Work in the rest of flour, knead at 6:00, 7:00, 8:00, and 9:00. At 10:00 make into buns or cinnamon rolls. Cover with waxed paper. Let stand on counter all night. Then bake first thing in the morning 20-25 minutes at 400° in 9x13 inch pan.

Sheila Winkels

Microwave Caramel Rolls

(Serves 4-6)

7.5 oz. tube of biscuits 3 T. butter or margarine
⅓ C. dark brown sugar 1 ½ T. water

Put brown sugar, butter or margarine and water in bottom of a pan and cook in microwave on high for 1 minute or until caramelly.

Use Pillsbury Country Style or Buttermilk biscuits. Cut each biscuit into three pieces and add to caramel mixture. Cook about 2 minutes on high. When done, let them set in pan for a few seconds and then turn them over on a plate. Very good.

Lucille Blaser

Cinnamon Rolls

3 T. butter
¼ C. sugar
½ tsp. salt
2 pkg. dry yeast
4 C. flour
2 eggs
1 C. scalded milk

Add butter, sugar and salt to scalded milk. Cool to lukewarm. Dissolve yeast to milk mixture. Add 1 cup of flour and beat with beater until well blended. Add eggs to mixture and then mix in remaining flour. Leave to rise in warm place. Roll out dough ½ in. thick, brush with melted butter. Sprinkle with ½ cup white sugar and 1 tsp. of cinnamon. Roll dough together and cut in pieces. Let rise til double in size and bake in 375° oven for 18-20 minutes. In bottom of pan put 4-5 T. butter, 6 T. dark syrup, ¾ C. brown sugar, ½ C. chopped pecans. Makes large cake pan (9½ x 12½).

Betty Retterath

German Krapfen

4 C. flour
1 tsp. salt
1 ½ C. milk
2 T. sugar
2 cakes or 2 pkg. dry yeast
2 egg yolks
2 egg whites (beaten stiff)
2 T. margarine (softened)

Sift flour and salt into large bowl. Heat milk until warm. Use ½ cup milk with 2 T. sugar and add dry yeast in small cup. Let stand 5 minutes, then add to flour mixture. Add egg yolks and rest of milk with the margarine. Beat for 5 minutes, then add the beaten egg whites. Beat 5-10 minutes more until dough is smooth. Cover and let rise 30 minutes. Place half of dough on floured board and cut with a biscuit cutter and repeat for the other half of dough. Let rise and deep fry in hot oil.

Dorothy B., submitted by Shirley Hemann

Pecan Rolls

2 pkgs. dry yeast
¼ C. lukewarm water
1 C. milk, scalded
½ C. sugar
¾ C. butter
2 eggs
1 C. uncooked oatmeal
4-4 ½ C. flour
1 tsp. salt

—Continued on next page—

—Pecan Rolls Continued—

Soften yeast in warm water. Pour milk over sugar, salt and butter and stir until butter melts. Cool to lukewarm, then beat in eggs and 1 cup flour. Add yeast and oatmeal and stir in enough more flour to make soft dough. Knead until smooth. Place in a greased bowl. Cover and let rise until double (about 1 hour).

Punch dough down, cover and let rest 10 minutes. Roll out dough to a rectangle shape. Brush with melted butter. Sprinkle with filling.

Filling: combine $\frac{1}{2}$ cup white sugar, 2 tsp. cinnamon and $\frac{1}{2}$ cup brown sugar.

Roll as for jelly roll. Cut into 24-1" pieces.

Topping: 6 T. butter, 6 T. dark corn syrup, $\frac{3}{4}$ C. brown sugar, $\frac{1}{3}$ C. chopped pecans.

Melt the butter, 2 T. in each of 3-8 in. round cake pans or 3 T. in 2 9x13" pans. Stir in the syrup and brown sugar divided among the pans. Sprinkle with pecans.

Place 8 rolls in the 8" pans and 12 in the 9x13" pans. Cover and let rise. Bake at 350° for about 25 minutes. Invert immediately on foil.

Jo Hackenmiller

Refrigerator Rolls

(Makes 2 dozen large)

2 C. lukewarm water

2 cakes active yeast

$\frac{1}{2}$ C. sugar

1 egg

$\frac{1}{4}$ C. butter

6 $\frac{1}{2}$ -7 C. flour

1 $\frac{1}{2}$ tsp. salt

Dissolve yeast in water. Cream sugar, salt, egg, and butter. Beat in yeast mixture and gradually add flour. Knead dough until elastic texture. May place in greased bowl and refrigerate overnight. In morning, punch down, let rise again, then divide dough in half. Roll out, spread with butter and sprinkle with both white and brown sugar and cinnamon. Raisins may be added. Roll up jelly roll style and cut into desired sizes. Place in greased pans and brush tops with melted butter. When raised sufficiently, bake 17-20 minutes at 325°. Cool and frost with powdered sugar frosting.

Sandy Koenigs

Caramel Topping for Rolls

1 $\frac{1}{2}$ C. brown sugar

2 heaping T. white syrup

$\frac{1}{3}$ C. butter

Bring to a rolling boil and time for $\frac{1}{2}$ minute. Pour into bottom of greased 9x13 pan. Place rolls on top. After baking, cool 10 minutes and invert pan on aluminum foil.

Sandy Koenigs

Sweet Roll Dough

2 C. milk, scalded
1 C. sugar
1 stick margarine
1 ½ tsp. salt
3 eggs
2 pkgs. yeast
½ C. warm water
flour
1 C. mashed potatoes

To scalded milk, add sugar, margarine, salt and mashed potatoes. Beat eggs, warm water and yeast. Add to lukewarm milk mixture. Add about 3 cups flour and heat it for quite awhile. Add additional flour as needed to make a soft dough. Put in a greased bowl and set it in a warm place until doubled in size. Punch it down and let it rise again. Bake 20-25 minutes at 350°. Make sweet rolls, dinner rolls or donuts with the dough.

Mrs. Gervis Blaser

Sweet Roll Dough

6-6 ½ C. flour
2 cakes yeast
2 C. milk, scalded and cooled
¼ C. shortening
1 T. salt
¼ C. sugar
2 eggs

Dissolve yeast in lukewarm milk. Add sugar, beaten eggs, salt and ½ of flour. Mix well. Add melted butter and enough flour to make a soft dough. Turn out on floured board and knead until smooth. Place in well greased bowl. Cover and let rise until double in bulk. Knead down and let rise again. Shape into rolls as desired. Makes very good buns.

Catherine Klapperich

Overnight Buns

(Makes 70-80 buns)

4 C. water
1 ½ C. sugar
1 C. shortening
1 pkg. yeast
4 beaten eggs
1 T. salt
12-13 C. flour
¼ C. warm water

Start at 9 a.m. Boil water and sugar 5 minutes. Cool til lukewarm. Dissolve yeast in ¼ C. warm water. Add beaten egg. Add salt and flour. Dough will be soft and sticky. Cover. Let set until 5 p.m. Knead down. Let set until 9 p.m. Shape into buns. Let set overnight and bake 12 minutes at 400°, in the morning. Dip dough in flour for easier handling. Put no more than 12 or 15 in 9x13 cake pan.

Mrs. Ray Koenigs

Hamburger Buns

(Makes 5 dozen)

3 C. milk
1 C. sugar
 $\frac{3}{4}$ C. cooking oil
4 tsp. salt

4 eggs, beaten
3 pkg. dry yeast
1 C. lukewarm water
10-12 C. flour

Put first 4 ingredients in a saucepan and bring to a boil. Let cool. Beat eggs and add to first mixture. Put yeast in lukewarm water and stir until dissolved. Add to milk and egg mixture. Mix in flour gradually until you cannot stir any more with a wooden spoon. Put on floured board and knead about 10 minutes, adding flour to keep dough from sticking.

Let dough rise until double (2 hours). Punch down and let rise again, about 1 hour. Cut dough with sharp knife. Shape into ball and flatten with palm of hand on greased pan. Cover and let rise until double. Cool on racks.

Mrs. Joe C. Koenigs

Work for the Lord. The pay isn't much, but the retirement plan is out of this world.

Soups



Sandwiches

Clam Chowder

½ lb. bacon
1 onion, chopped fine
3 C. cubed potatoes
2-3 grated carrots
2 stalks celery, chopped fine
2 cans minced clams and juice
2 ½ C. water
2 C. cream or Half & Half
2 C. milk

Fry bacon until crisp and crumbly. Simmer onion, bacon, potatoes, carrots, celery and clams in 2 ½ cups of water. Salt and pepper to taste. Cook until potatoes are tender. Add cream and milk and thicken slightly. Do not boil after adding milk and cream.

Lucille Werner

Never Fail Dumplings

(Serves 4-6)

1 C. flour
1 ½ tsp. baking powder
½ C. milk
1 egg, beaten
½ tsp. salt

Sift dry ingredients in bowl. Mix egg and milk and add to flour mixture. Mix only until flour is dampened. Add to soup broth, or water. Steam 20 minutes in soup kettle without removing cover.

Catherine Klapperich

Homemade Egg Noodles

2 C. flour
3 egg yolks
2 tsps. salt
¼ - ½ C. water
1 egg

Measure flour into bowl; make a well in center and add egg yolks, whole egg and salt. With hands, thoroughly mix egg into flour. Add water a little at a time, mixing thoroughly after each addition. (Add only enough water to form dough into ball.)

Knead dough to smooth and elastic, about 10 minutes. Cover; let rest 10 minutes.

Divide dough into 4 equal parts. Roll dough one part at a time into paper-thin rectangle; keeping remaining dough covered. Roll rectangle around rolling pin; slip out rolling pin.

Cut dough into 1/8 inch strips for narrow noodles and ¼ inch strips for wide noodles. Shake out strips and place on towel to dry several hours.

When dry, break dry strips into small pieces. Cook amount needed till tender. Remaining noodles freeze well until needed.

Joyce Krebsbach

Homemade Dumplings or Noodles

1 beaten egg
½ tsp. salt

2 T. milk
1 C. flour

Beat all ingredients together. For noodles roll out flat, cut and let dry (about 1 hour). Boil in salt water.

For dumplings drop into soup (about the size of a large pea or whatever you prefer) and let cook 20 to 30 minutes.

Beth Hackenmiller

Fresh Green Bean Soup

(Serves 8)

6 C. fresh green beans, chopped
4 C. milk
2 C. ham, cubed

3 C. potatoes, chopped
¼ C. butter
¼ C. flour

1 onion, if desired

Put green beans and potatoes with milk in 4 qt. pan, cook until tender. Add ham. Melt butter, mix with flour for thickening.

Rita Weber

Hamburger Soup

(Serves 5)

1 lb. hamburger
1 onion
2 C. diced potatoes
2 C. sliced carrots
1 C. shredded cabbage
2 C. chopped celery

1 ½ qt. tomato juice
2 C. water
1 bay leaf
3 tsp. salt
½ tsp. basil
½ tsp. thyme

¼ C. rice

Brown in saucepan 1 lb. hamburger and 1 chopped onion. Add remaining ingredients and simmer for 1 hour, in large saucepan.

Marilyn Schaefer

Hamburger Soup

2 lbs. hamburger
½ C. chopped onion
1 C. potatoes
1 C. celery

1 qt. tomatoes
3 C. water (more if desired)
1 C. carrots
1 C. cabbage

½ C. rice

May use whole or juice tomatoes, as preferred. Boil slowly until vegetables are tender.

Marie Koenigs

Split Pea Soup

(Makes 2 quarts)

- | | |
|------------------------------|-----------------------------|
| 1 lb. green split peas | 1 lb. ham hocks or ham bone |
| 2 qts. water | 1 C. chopped celery |
| 2 tsp. salt | 1 C. cubed pared potatoes |
| ¼ tsp. pepper | 1 C sliced carrots |
| ¼ tsp. dried marjoram leaves | 1 ½ C. chopped onion |

Wash and sort peas. Add water, salt, pepper, marjoram, onion and ham bone. Bring mixture to a boil. Reduce heat and simmer, covered for 1 ½ hours. Remove ham and discard the bone and fat. Cut meat into small pieces and return to soup mixture. Add celery, potatoes and carrots. Cover and simmer 30 minutes, stirring occasionally. If you prefer a thinner soup, add water.

It can be made in a crockpot on high for four hours and on low for four hours.

Ann Durben

Bar-B-Que Sandwiches

- | | |
|---------------------------|-------------------------|
| 3-4 lb. roast, cooked | 4 T. brown sugar |
| 4 T. vinegar | 1 ½ C. catsup |
| 1 tsp. chili powder | 2 medium onions, minced |
| 1 clove garlic (optional) | |

Mix together all ingredients, except roast. Cube the roast into bite-size pieces then pour sauce over. Bake in covered pan for about 1 hour at 325°. Stir occasionally.

Beth Hackenmiller

Sloppy Joes

- | | |
|---------------------------|---------------------|
| Onion, chopped | ½ tsp. chili powder |
| 2 T. flour | 2 T. brown sugar |
| 1 ½ lb. hamburger | 1 tsp. salt |
| 1 T. shortening | 1 ½ C. tomato juice |
| 1 T. worcestershire sauce | |

Brown the hamburger and onion in shortening. Add the remaining ingredients and simmer for 15-20 minutes. Serve on hamburger buns.

Joyce Merten

If your knees start shaking, kneel on them.

Sealed Chicken Sandwiches

Hamburger buns
1 C. chopped chicken
½ C. diced celery
½ C. shredded or cubed cheese

1 T. finely chopped onion
¼ C. mayonnaise
¼ tsp. salt
dash of pepper

Mix together all ingredients except the buns. Spread on buns. Put tops on buns and wrap individually in foil. Place on cookie sheet. Bake 20 minutes at 250°.

Variations: Use chopped turkey or ham instead of chicken.

Rose Ann McCarthy

Deviled Ham Spread

3 T. mayonnaise
½ small onion
1 tsp. worcestershire sauce
½ lb. bologna

1-2 T. sweet relish
1 T. green chili pepper
little celery, if desired

Place all ingredients except bologna in blender and blend til smooth. Add bologna, blend til meat is chopped. Cover and refrigerate.

Alvina Theobald

Ham on Bun

Grated Velveeta cheese
dill pickles
mayonnaise

hard boiled eggs
ham (diced)

Grate cheese, add eggs, pickles and mayonnaise. Butter bun, put diced ham on bun. On top of ham put mixture above. Broil until cheese melts.

Marilyn Schaefer

Crunchy Peanut Filling

½ C. chunky peanut butter
2 strips bacon

2 T. shredded carrot
½ tsp. worcestershire sauce

Fry bacon crisp, drain and crumble. Mix all together and spread on toast or crackers.

Alvina Theobald

Sandwich Spread

6 oz. cream cheese
½ C. chopped pecans
2 T. olive juice
½ C. mayonnaise
1 C. salad olives
dash of pepper

Soften cream cheese, mash with fork and add mayonnaise. Add chopped pecans, olives and juice, pepper. Stir well. Put in pint fruit jars and refrigerate at least 24 to 48 hours. It then becomes thick. Salad olives are cheaper as they are imperfect and broken. Serve on very thin toast.

Alvina Theobald

Spam Sandwich Spread

2 cans cream of mushroom soup
1 can cream of chicken soup
1 can Spam
6 boiled eggs

Mash Spam, chop eggs and add soups. Mix well.

Linda Kruse

Cheesy Tuna Snacks

(Serves 10)

1-10 oz. can refrigerated big buttermilk flaky biscuits
1-8 oz. soft Philadelphia cream cheese
1-6½ oz. can tuna
½ C. chopped celery
¼ C. sweet pickle relish
dash of salt

Separate dough into 10 biscuits. Make wide depression in center of each biscuit. Bake as directed on package. Combine remaining ingredients (drain and flake tuna), mix until well blended. Spoon approximately ¼ cup mixture into center of each biscuit.

Molly Hardy

Tuna Warm Ups

(Serves 12)

1 can tuna
1 T. onion
½ C. cheese
3 eggs, boiled and chopped
1 T. pickle
½ C. mayonnaise

Mix all together and put on 12 buns or bread. Wrap or cover with foil and bake 15 minutes at 400°. I use bread instead of buns.

Ann Durben

Hot Tuna Sandwich

- | | |
|-------------------------------|----------------------|
| ¼ lb. processed cheese, diced | 3 ribs celery, diced |
| 1-7 oz. can tuna, flaked | 3 T. onion, chopped |
| 3 hard-cooked eggs, chopped | ½ C. salad dressing |
- Mix in order given. Spread on buns, wrap in foil and heat in oven 15-20 minutes at 325°.

Marcia Klapperich

Tuna Mix

(Serves 4-6)

- | | |
|----------------------------|-----------------------------|
| 1 C. cubed cheese | ½ C. mayonnaise |
| 1-7 oz. can tuna | 3 hard cooked eggs, chopped |
| 2 T. green pepper, chopped | 2 T. green olives, chopped |
| 2 T. onion, chopped | 2 T. sweet pickle chopped |

Combine all ingredients. Fill hamburger buns. Wrap in foil. Bake at 350° for 20 minutes or until cheese melts. Prepare several hours in advance for better flavoring.

Ann Durben

Seaburgers

(Serves 4-6)

- | | |
|--------------------------------|----------------------|
| 2-7 oz. cans tuna | ½ C. chopped celery |
| ¼ C. bread crumbs | ⅔ C. mayonnaise |
| 2 T. chopped onion and parsley | dash salt and pepper |

Combine ingredients. Shape into patties, lightly cover with crumbs. Saute in butter or margarine.

Ann Durben

Terrific Barbecue Beef

- | | |
|--|---------------------------|
| 4 lbs. roast | 4 bay leaves |
| 14 oz. bottle catsup | 2 T. worcestershire sauce |
| 1 can tomato soup | 2 T. lemon juice |
| ½ C. celery | 1 C. water |
| 1 medium onion | 2 T. brown sugar |
| ½ T. dry mustard or a little regular mustard | salt and pepper |

Cook roast until tender. Mix together all ingredients except roast. Simmer 15 minutes. Add beef that has been shredded with fingers. Simmer all together for 1 hour, on top of the stove or in the oven at 325°-350°. EXCELLENT with roast pork or turkey.

Betty Retterath

Salads



Molded Ambrosia Salad

- 1 3/4 oz. can pineapple tidbits
11 oz. can mandarin oranges
6 oz. pkg. orange gelatin
- 1 C. sour cream
1 C. miniature marshmallows
1/2 C. shredded coconut

Drain pineapple and oranges; add enough water to juices to make 2 cups. Bring to boil and stir in orange gelatin. Chill until syrupy. Stir in sour cream thoroughly. Fold in fruit, marshmallows and coconut. Turn in to greased 1 qt. mold and chill until firm. Unmold and if desired garnish with additional pineapple or mandarin oranges. Makes 6 servings.

Helen Adams

Aunt Sally's Salad

- 1 can mandarin oranges
2 C. cottage cheese
1/4 C. chopped m. cheerios
- 15 oz. can crushed pineapple
9 oz. whipped topping
1 small box orange jello

Drain pineapple and mix all ingredients together in large bowl, except jello. Then sprinkle jello over the top and stir until dissolved.

Sheila Winkels

Cherry Salad

- 1 can cherry pie filling
1 can crushed pineapple
nuts and coconut, if desired
- 1 can sweetened cond. milk
1 bowl frozen Cool Whip

Mix ingredients together then chill and serve.

Sheila Winkels

Cheese Pineapple Salad

- Sm. can crushed pineapple
1/2 C. sugar
1-3 oz. pkg. lemon jello
- 1 C. grated cheese
1-8 oz. Cool Whip
1/2 C. nuts

Bring pineapple and sugar to boil. Sprinkle in jello, stir and cool until it begins to set. Add Cool Whip, cheese and nuts.

Mrs. Gene Mayer

Cottage Cheese Salad

(Serves 8-10)

- 2 C. cottage cheese ¼ C. green pepper, diced
1 T. horseradish mixed with 1 T. mayonnaise
¼ C. minced onion or 1 T. dried onion flakes
¼ C. minced dried beef or ½ C. fried crumbled bacon

Serve in pretty bowl. Before serving, place on top of salad the beef or bacon. Do not mix in. Purple onions make it look pretty.

Rose Klapperich

Cottage Cheese Salad

(Serves 6)

- 1 lg. pkg. orange, lemon or lime jello 1 can mandarin oranges
1 pt. small curd cottage cheese 1 can crushed pineapple
1 small carton Cool Whip

Combine cottage cheese, oranges (drained), and pineapple (drained), in a bowl and mix well. Sprinkle dry jello over mixture, mix well. Fold in Cool Whip. Refrigerate and serve.

Ardella Krebsbach

Cranberry and Apple Salad

- 2 C. cranberries, ground 2-3 large red apples, ground
2 oranges 1 pkg. lemon jello
1 C. sugar

Mix lemon jello with 1 cup hot water, let cool. Add rest of ingredients (oranges include juice and small piece of rind), put into mold and set in refrigerator.

Beverly Reicherts

Cranberry Relish

- 4 seeded oranges 2 lb. cranberries
4 cored, unpeeled med. apples 4 C. sugar

Grind oranges, cranberries, and apples with food chopper. Add sugar and mix well. Cover and refrigerate, or can be frozen. Makes 4 pints. NB: use amount of orange peel according to taste—we found that all of it made it too strong.

Joyce Merten

Cranberry Salad

(Serves 6-8)

- | | |
|--------------------|---------------------|
| 2 C. cranberries | 1 pkg. orange jello |
| ½ orange | 1 C. boiling water |
| ½ apple | ¾ C. cold water |
| ¼ lb. marshmallows | 3 T. sugar |

Grind 2 cups cranberries, orange, apple and marshmallows. Add 3 T. sugar. Let set. Dissolve 1 pkg. orange jello in boiling water and ¾ cup cold water. Chill until slightly thickened. Fold cranberry mixture into jello. Turn into mold. Chill until firm. Unmold on crisp lettuce.

Catherine Klapperich

Five in One Salad

(Serves 6)

- | | |
|------------------------|-------------------|
| 1 C. coconut | 1 C. marshmallows |
| 1 C. crushed pineapple | 1 C. sour cream |
| 1 C. mandarin oranges | |

Mix all together, chill and serve.

Florence Smith

Fruit Salad

- | | |
|--------------------------|---------------------------------|
| 1-3 oz. pkg. lemon jello | 1-20 oz. can pineapple chunks |
| 1 can mandarin oranges | 1-6 oz. can frozen orange juice |
| 3 or 4 bananas | |

Dissolve jello in 1 C. hot water. Add rest of fruit. (Do not drain fruit.) Chill.

Marcene Heimerman

Fruit Salad

- | | |
|---------------------------------|------------------------------------|
| 1 can mandarin oranges, drained | 1 pkg. inst. vanilla pudding |
| 1 can fruit cocktail | bananas or any other fruit desired |
| 1 can crushed pineapple | |

Drain the oranges, then mix with the dry pudding. Add the fruit cocktail and the crushed pineapple, including their juices. Add bananas. Mix well. NB: The bananas do not discolor. Stores well and can be made the day before.

Joyce Merten

Glorified Rice

4 C. water
1 tsp. salt
1 pt. crushed pineapple
24 marshmallows

1 C. rice
1 C. sugar
1 med. can fruit cocktail
2 C. whipped cream

Bring water to a boil, add rice and salt. Boil 30 minutes or til tender. Add sugar. Cool. Then add pineapple, drained fruit cocktail, cut marshmallows and whipped cream. Mix well. Leave set overnight in refrigerator.

Christina Freund

Graham Cracker Fruit Salad

1 ½ C. graham cracker crumbs
½ C. margarine
2 C. hot water
11 oz. can mandarin oranges
1 C. small marshmallows

3 T. sugar
1-6 oz. jello
20 oz. can crushed pineapple
1 C. Cool Whip

Mix together crumbs, sugar and margarine. Press in bottom of 9x13 cake pan. Save a little for the top. Mix together jello, hot water, pineapple (undrained), and oranges (drained). Chill until slightly thickened. Add Cool Whip and marshmallows to jello mixture. Put on graham cracker crust, top with a few cracker crumbs. Put in refrigerator overnight.

Kathy King

Green Jello Salad

(Serves 12)

6 oz. pkg. lime jello
2 C. boiling water
1 sm. can crushed pineapple, drained

1 sm. box cottage cheese
1 C. whipped cream
½ C. Miracle Whip

Dissolve jello in boiling water and refrigerate. When almost set, beat and add remaining ingredients.

Sandy Koenigs

Lime Jello Salad

(Serves 8)

6 oz. pkg. lime jello
2 C. boiling water
¾ C. cold water

8 oz. cream cheese
1 C. whipped topping
1 C. pineapple

Some walnuts and marshmallows (optional)

—Continued on next page—

—Lime Jello Salad continued—

Dissolve jello in 2 cups hot water. Add cold water and cool. Mix cream cheese, whipped topping and pineapple in blender. Slowly blend in jello. Refrigerate until it starts to gel or set. Add nuts and marshmallows, if desired.

Joanne Blake

Orange Salad

1-3 oz. pkg. orange jello 1-3 oz. pkg. vanilla pudding
1-3 oz. pkg. tapioca pudding 3 C. water

Cook above until thick (use cook-type pudding). Cool. Add medium size tub of Cool Whip. Add fruit, if so desired.

Linda Mayer

Orange Sherbet Jello

(Serves 8-10)

2-3 oz. pkgs. orange jello 11 oz. can mandarin oranges
1 C. boiling water 1 C. whipped cream or Cool Whip
1 pint orange sherbet

Dissolve jello in boiling water. Add sherbet. Mix well. When partially set, add oranges (drained), and fold in whipped cream.

Brab Brumm

Quick and Easy Salad

1 can mandarin oranges (drained)
1 can pineapple tidbits (drained)
1 can fruit cocktail (drained)
1 C. miniature marshmallows
1 can apricot (or peach) pie mix

Blend all together. Just before serving, add one or two chopped apples and one or two sliced bananas.

Jo Hackenmiller

Always forgive your enemies; nothing annoys them so much.

Peach Salad

2 pkgs. peach gelatin 1 sm. pkg. cream cheese
1 No. 2 ½ can sliced peaches 1 C. whipping cream

Drain peaches. Add water to peach juice to make slightly less than 4 cups. Dissolve the gelatin, according to directions, in the peach juice and water. When dissolved, take 1 cup of the mixture to gel separately. Add sliced peaches to remainder and put in pan or mold.

Whip the cream and add creamed cheese which has been softened. Add the cup of jelled jello and whip again. Spread on top of the other mixture, which has set. Refrigerate for several hours.

Pat Koenigs

Pretzel Salad

(Serves 15)

Layer 1

2 ½ C. crushed pretzels 3 T. powdered sugar

¾ C. melted oleo

Layer 2

1 egg, slightly beaten 8 oz. pkg. cream cheese

1 C. powdered sugar 9 oz. Cool Whip

Layer 3

6 oz. strawberry jello 2-10 oz. boxes strawberries

2 C. hot water

Layer 1: Mix together in 9x13 pan. Bake at 350° for 10 minutes. Cool completely.

Layer 2: Mix together egg, cream cheese and powdered sugar, then fold in Cool Whip. Pour over cooled crust.

Layer 3: Mix together and cool down. When it is cool, but not jelled, pour over set second layer.

Bake 10 minutes at 350°.

Joyce Krebsbach

Raspberry-Lemonade Salad

(Serves 8)

2-3 oz. boxes raspberry jello 1-6 oz. can frozen lemonade

1 C. boiling water 1 sm. carton Cool Whip

1-10 oz. pkg. frozen raspberries

Add jello to boiling water and dissolve. Stir in frozen raspberries and lemonade. Chill til partially set. Fold in the Cool Whip. Pour into a mold and chill til firm. Unmold on a plate. This will fit small white Tupperware mold.

Mrs. Arnold Hemann

Rice Salad

- 3 C. cold water
½ C. rice
½ C. sugar
- ½ tsp. salt
3 oz. pkg. strawberry jello
10 oz. box strawberries
½ carton Cool Whip

Place water and salt with rice in saucepan over high heat. Heat until steaming. Reduce heat and cook 20-25 minutes, or until tender, stirring often. Remove from heat and add jello, stir well. Add sugar until not quite set. Add Cool Whip and chill.

Beverly Smith

Seven-up Salad

- 8 oz. hot Seven-Up
1 sm. pkg. lime jello
3 oz. pkg. cream cheese
- 2 T. hot water
1 No. 2 can crushed pineapple
½ C. chopped nuts

Heat Seven-Up and pour over jello. Stir until dissolved. Mix cream cheese with hot water until smooth. Add cream cheese mixture and remaining ingredients (drain pineapple) together. Pour into a refrigerator bowl and chill for several hours. Serve on lettuce bed and garnish with cherries, if desired.

Bonnie Koenigs

24 Hour Salad

- 5 T. sugar
2 whole eggs
32 marshmallows
- 5 T. lemon juice
½ pint whipping cream
1 tall can pineapple tidbits
1 large can fruit cocktail

Combine sugar, lemon juice, eggs, then cook and chill. Fold in ½ pint whipped cream, pineapple tidbits (drained), fruit cocktail (drained), marshmallows, cut up, or miniature ones, cherries or grapes. Refrigerate overnight or longer. Use 9x12 pan.

Mrs. Lambert Winkels

Carrot/Tuna Salad

- 1 C. shredded carrots
2 T. onion, diced
1 can tuna, rinsed
1 tsp. prepared mustard
- ½ C. diced celery
2 hard boiled eggs, chopped
½ C. Miracle Whip
1 T. cream
1 small can shoe string potatoes

Don't add shoe string potatoes until ready to serve. Variation: Chicken or salmon, Chinese noodles.

Lori Koenigs, Elaine Hemann, Rita Smith

Beverly's Salad

- | | |
|------------------------|----------------------------|
| 1 can Spam | 1 C. cheese, grated |
| 2 hard boiled eggs | 1 ½ C. mayonnaise plus |
| 1 can peas and carrots | 1 tsp. mustard |
| 1 C. diced celery | 1 pkg. ring macaroni |
| 1 C. sweet pickles | salt |
| 1 small onion | 1 can shoe string potatoes |

Combine all ingredients, except shoe string potatoes. Refrigerate overnight. Add shoe string potatoes just before serving. Use large bowl.

Beverly Smith

Chicken Salad

(Serves 6-8)

- | | |
|-------------------------------|--------------|
| 1 C. chicken | 2 C. carrots |
| 1 C. celery | 1 T. onion |
| 1 C. Miracle Whip | 1 T. sugar |
| 2 dashes worcestershire sauce | |

Use chicken cooked, cut up and cold. Grate carrots, fine. Dice celery and grate onion. Mix all well. Let stand until chilled in refrigerator. Just before serving, add 1 medium can shoe string potatoes.

Marilyn Schaefer

Spam Salad

- | | |
|----------------------------|--|
| 1 C. zesty dressing | 1 C. Miracle Whip |
| 2 T. mustard | 1 can Spam |
| 1 small box shell macaroni | cucumber, tomato and
onion to taste |

Cook macaroni and drain. Mix dressings and mustard well. Combine all ingredients and mix well. Chill several hours.

Ann Durben

Chicken Salad

- | | |
|---------------------------------|--------------------------|
| 2 C. cut up cold cooked chicken | 1 C. chopped celery |
| 1 T. lemon juice | salt and pepper to taste |

Toss ingredients together. Mix in ½ cup mayonnaise. Carefully fold in 2 or 3 hard cooked eggs, cut up. Chill thoroughly. Arrange in a mound in each lettuce cup. Makes 6 servings.

Ann Durben

Salmon-Vegetable Salad

- | | |
|----------------------|-----------------------|
| 1 can (1 lb.) salmon | 1 C. shredded cabbage |
| 1 C. grated carrots | ¼ C. sugar |
| 1 T. chopped onion | 1 tsp. salt |
| ½ tsp. pepper | ½ C. salad dressing |
| 2 T. vinegar | |

Drain and flake salmon. Combine all ingredients in bowl and mix lightly. Chill til serving time.

Ann Durben

Classic Chicken Salad

(Serves 4-6)

- | | |
|-----------------------|-----------------------------|
| ¾ C. mayonnaise | ½ C. celery, diced |
| 1 T. lemon juice | ½ C. almonds |
| 1 ½ tsp. mustard | 2 hard cooked eggs, chopped |
| 1 cut up chicken cold | 2 T. chopped fresh parsley |

Mix all together and chill.

Dorothy Schmidt and Barb Brumm

Macaroni Ham Salad

(Serves 20)

- | | |
|--------------------------|----------------------------|
| 8 oz. box shell macaroni | ½ C. celery, chopped |
| 10 oz. box frozen peas | ½ C. cubed American cheese |
| 1 C. Miracle Whip | 1 can Spam or ham, cubed |
| 1 tsp. minced onion | ¼ C. cream |

Cook macaroni and rinse in cold water; when cool, add remaining ingredients. Refrigerate several hours. Can also add one can shoe string potatoes just before serving.

Linda Kruse

Shrimp Salad Imperial

(Serves 6-8)

- | | |
|---------------------------------------|----------------------------|
| 2 C. hot cooked rice | ¼ C. chopped sweet pickles |
| 3 T. garlic french dressing | 2 T. chopped parsley |
| ½ C. chopped onion | 1 tsp. celery seed |
| 1 C. chopped celery | 1 ½ tsp. seasoned salt |
| 1 C. chopped cauliflower | ½ C. mayonnaise |
| ½ lb. peeled, deveined shrimp, cooked | ½ tsp seasoned pepper |

Combine rice and french dressing, mixing well. Let stand 10 minutes. Add remaining ingredients and toss. Chill.

Beth Hackenmiller

Snow-White Turkey Salad

- | | |
|--------------------------|----------------------------------|
| 4 C. diced cooked turkey | 1 tsp. chicken boullion granules |
| 1 C. thin sliced celery | 1 tsp. salt |
| 1 C. minced green pepper | 1/8 tsp. pepper |
| 1 C. mayonnaise | 1/4 C. whipping cream, whipped |

Combine turkey, celery, green pepper. Combine mayonnaise, whipped cream, boullion granules, salt and pepper and mix well. Fold into turkey-vegetable mixture and refrigerate until serving time. Mound turkey salad on bed of crisp lettuce and circle with your choice of garnishes (use sliced apples, grapes, pineapple chunks, avocado slices, hard cooked eggs or toasted almonds).

Beth Hackenmiller

Summer Seafood Salad

(Serves 4)

- | | |
|---------------------------------|-----------------------------|
| 8 oz. can crushed pineapple | 1/4 C. sour cream |
| 7 oz. solid white tuna in water | 2 T. diced dill pickles |
| 1 C. sliced fresh mushrooms | 1/2 tsp. tarragon, crumbled |
| 1/2 C. sliced celery | 1/4 tsp. dry mustard |
| 1/4 C. chopped green onion | 2 avocados |
| 1/4 C. mayonnaise | |

Drain pineapple well, pressing out juice with back of spoon. Drain tuna; combine pineapple, tuna, mushrooms, celery and green onion in 2 qt. bowl. Combine remaining ingredients, except avocado. Arrange each half on a salad plate lined with greens.

Mary Lou Blake

Taco Salad

(Serves 10)

- | | |
|-----------------------------|-----------------------------|
| 1 med. head lettuce, torn | 1 lb. hamburger |
| 2 diced tomatoes | 8 oz. grated cheddar cheese |
| 1 pkg. taco chips, crumbled | 1 pkg. taco seasoning |

Brown hamburger and season with 1 pkg. taco seasonings (minus 1 Tbsp.). Drain.

Layer lettuce, hamburger, tomato and cheese. Just before serving, add taco chips and dressing.

Dressing: 8 oz. Thousand Island dressing, 1/3 C. sugar, and 1 T. taco seasoning.

Jane Klapperich

Tokyo Turkey Toss

(Serves 6)

- | | |
|-----------------------------------|-------------------------------|
| 2 C. diced cooked turkey | ¼ C. French salad dressing |
| 1 6 oz. can bean sprouts, drained | 2 T. soy sauce |
| 1 C. cooked rice | ¼ tsp. salt |
| 1 C. chopped celery | ½ C. mayonnaise |
| 1 C. coarsely shredded carrot | ½ C. toasted slivered almonds |
| 2 T. chopped green pepper | |

In large bowl, combine turkey, bean sprouts, cooked rice, celery, carrot, green pepper, French dressing, soy sauce, salt and a dash of pepper; mix well and chill. Just before serving, add mayonnaise and almonds; toss together lightly. Serve topped with additional toasted almonds, if desired.

Marcia Klapperich

Broccoli Salad

(Serves 12)

- | | |
|--------------------|---------------------------|
| 1 head cauliflower | 1 bunch broccoli |
| onion, minced | celery, chopped fine |
| ½ lb. bacon | 2 C. Hellman's mayonnaise |
| Parmesan cheese | |

Break cauliflower in small pieces. Fry bacon and crumble. Mix cauliflower, broccoli, onion, celery and bacon in large bowl. Cover with mayonnaise and sprinkle cheese over top. Refrigerate overnight. Toss together before serving.

Sandy Koenigs

Old Fashioned Cabbage Slaw

- | | |
|---------------------------|----------------------|
| 4 ½ C. shredded cabbage | 3 T. sugar |
| ½ C. chopped green pepper | 1 ½ tsp. salt |
| 2 T. diced pimentos | ¼ tsp. pepper |
| 1 T. grated onion | ¾ tsp. dry mustard |
| ¼ C. cooking oil | 1 ½ tsp. celery seed |
| ¼ C. vinegar | |

Mix cabbage, peppers, pimentos in bowl. Mix rest of ingredients. Pour over cabbage. Refrigerate. Will keep several weeks.

Helen Adams

Cabbage Salad

- 1 med. cauliflower, cut in small pieces
1 med. head shredded cabbage
1 lb. bacon, chopped and fried crisp and drained
- 1 med. onion

Dressing:

- 2 C. Miracle Whip
1/3 C. sugar
1/4 tsp. pepper
1/2 tsp. salt
1/3 C. Parmesan cheese

Thoroughly blend dressing ingredients. Layer in 9x13 pan cauliflower and 1/4 dressing, then cabbage, and 1/4 dressing, then onion, and 1/4 dressing and then last 1/4 of dressing.

Cover pan and chill several hours or overnight.

Barb Brumm, Mrs. Gervis Blaser

Cole Slaw

(Serves 8-10)

- 1 med. head cabbage, cut fine
1 grated onion
- 3 carrots, cut fine

Dressing:

- 1/2 C. vinegar
1 C. sugar
1 tsp. salt
- 1 tsp. celery seed
1 tsp. dry mustard
3/4 C. salad oil

Grate cabbage, carrots, and onion. Set aside. Boil together vinegar and celery seed. Mix together sugar, mustard, salt and salad oil. Add to boiled mixture beating well. Pour over vegetables. Refrigerate. Keeps well.

Jane Klapperich

Marinated Carrots

- 2 lb. carrots, sliced
1/2 C. salad oil
1/2 tsp. worcestershire sauce
1 green pepper, sliced (optional)
- 10 1/2 oz. can tomato soup
1 C. sugar
1/2 onion, sliced

Cook carrots in salted water. Drain and while still hot add to remaining ingredients which have been combined. Let set in refrigerator at least 24 hours before serving.

Marcella Ginder

Crunchy Vegetable Salad

(Serves 9)

- | | |
|--------------------------------|-----------------------------|
| 1 pkg. lemon jello | 1 small onion |
| 1 C. carrots, grated | 1 pkg. Dream Whip |
| 1 C. celery, diced | ½ C. mayonnaise |
| ½ C. green peppers, diced fine | 1 sm. carton cottage cheese |

Dissolve pkg. lemon jello in ½ cup boiling water. Let congel, but not firm. Grate 1 cup carrots, 1 cup celery, diced fine, ½ cup green pepper, diced fine, 1 small onion (optional). Whip 1 pkg. Dream Whip and add ½ cup mayonnaise and a small carton cottage cheese. Add lemon jello, vegetables and refrigerate.

Ann Durben

Golden Vegetable Salad

(Serves 6)

- | | |
|----------------------------|------------------------|
| 1 pkg. au gratin potatoes | 1 C. milk |
| 3 T. mayonnaise | 1 tsp. vinegar |
| 3 hard cooked eggs | 1 C. cooked peas |
| 1 C. sliced celery | 1 green onion, chopped |
| 1 tomato, coarsely chopped | pepper |

Simmer potato slices from package in about 3 cups of water for 15 minutes, until tender. Drain. Meanwhile, combine seasoning mix from package with milk in small saucepan, cook until thickened. Stir in mayonnaise and vinegar. Add sauce to potatoes and chill (use large bowl). Coarsely chop 2 eggs, combine with potatoes, peas, celery, onions and tomato. Season to taste with pepper. Garnish with remaining egg slices.

Mary Lou Blake

Macaroni and Cabbage Salad

- | | |
|-------------------------------|-------------------|
| 7 oz. box tiny ring macaroni | 1 C. Miracle Whip |
| 2 C. cabbage, finely chopped | ½ C. sugar |
| ½ large cucumber, chopped | ¼ C. vinegar |
| ½ large green pepper, chopped | 1 tsp. salt |
| 1 onion, diced | 1/8 tsp. pepper |

Combine Miracle Whip, sugar, vinegar, salt and pepper. Add rest of ingredients and mix well. Refrigerate. Flavors blend best if made 1 or 2 days ahead of the day you would like to serve it.

LaVonne Hegland

—Sauerkraut Salad continued—

In saucepan heat lightly sugar, salad oil and vinegar to dissolve sugar. Mix all together and refrigerate overnight before using. Will keep several weeks if put in a tight container.

Sandy Koenigs

French Dressing

- | | |
|-----------------------|---------------------------|
| 1 can tomato soup | 1/3 C. vinegar |
| 1 tsp. salt | 1/2 C. salad oil |
| 1/2 C. sugar | 2 T. worcestershire sauce |
| 1/2 tsp. garlic salt | 1/2 tsp. paprika |
| 1 T. prepared mustard | 1 T. prepared horseradish |

Mix ingredients well. Dressing is ready to use, with enough left over for several more salads.

Sabina Brumm

French Dressing

- | | |
|------------------------------------|----------------|
| 1 c. vegetable or salad oil | 1 C. ketchup |
| 1/2 C. sugar | 1/4 C. vinegar |
| 1 tsp. salt | 1 tsp. paprika |
| 1 small onion or 1 tsp. onion salt | |

Blend well with mixer or blender. Shake well before using.

Variations: paprika, onion salt, garlic salt to taste. May use only 1/4 cup ketchup.

Joyce Merten, Esther Klapperich, Marie Koenigs

French Dressing

- | | |
|-----------------------|--------------------|
| 1 small onion, grated | 1 tsp. paprika |
| 1 C. mineral oil | 1 tsp. celery salt |
| 1/4 C. lemon juice | 1 tsp. salt |
| 1/2 C. brown vinegar | 1 C. catsup |
| scant 1/2 C. sugar | |

Linda Kruse

There's only one perfect child in the world—and every mother has it.

Salad Dressing Supreme

2 eggs, beaten
1 tsp. flour
½ C. sugar
1 tsp. salt
1 tsp. mustard flour
½ C. vinegar

Boil in double boiler until thick paste.

For potato salad, use half of above and equal amount of Miracle Whip.

Ceal Hackenmiller

Salad Dressing

3 eggs, beaten
1 T. flour
1 tsp. dry mustard
¼ C. water
¾ C. sugar
¼ tsp. salt
¾ C. vinegar

Mix ingredients together. Cook until thick in a heavy pan. Thin with cream or milk if you wish.

Mrs. Arnold Hemann

Salad Dressing

1 C. sugar
4 T. catsup
½ tsp. salt
½ tsp. celery seed
½ C. vinegar
1 C. Mazola oil
½ tsp. dry mustard

Cook all BUT oil for 4 minutes. Cool. Beat in 1 cup oil. Very thick.

Nelda Hardy

Thousand Island Dressing

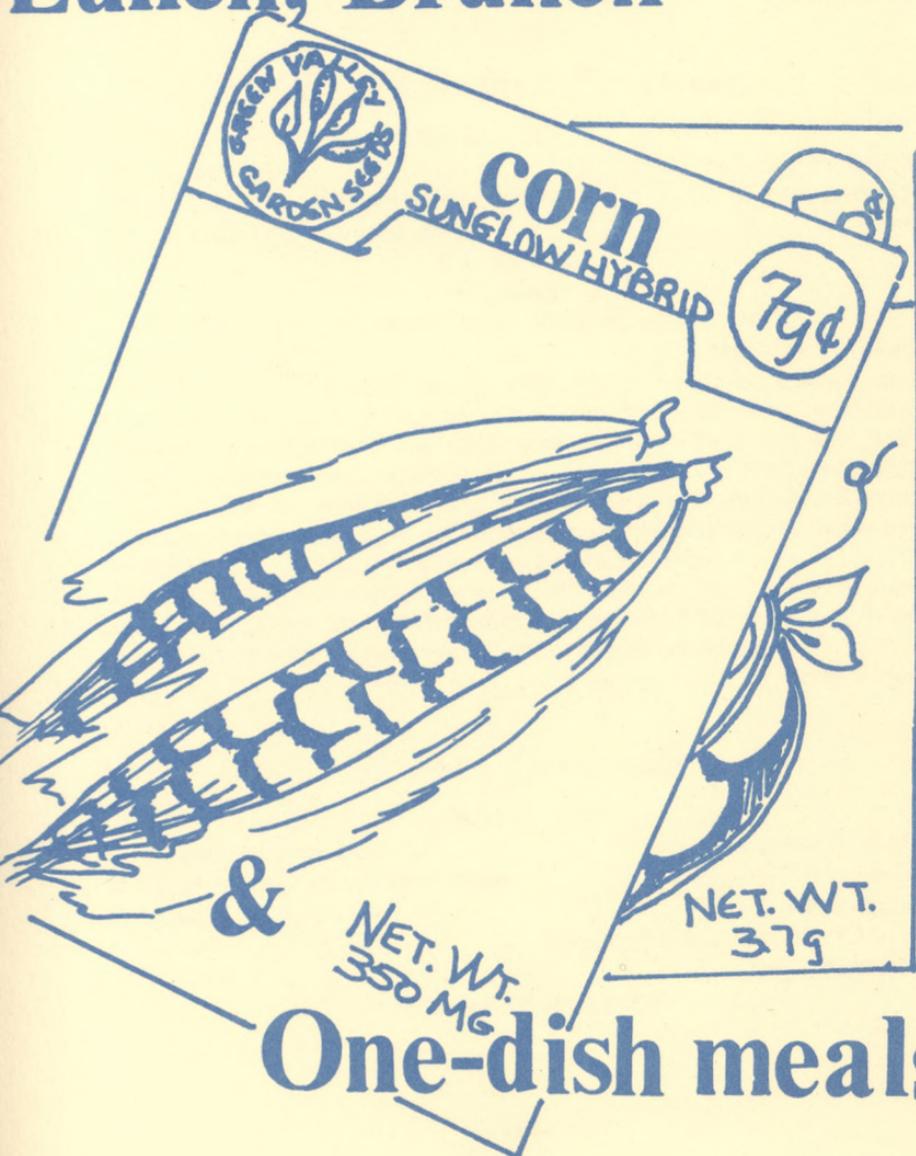
(Makes 1 quart)

1 C. mayonnaise
1 C. Miracle Whip
1 small jar tartar sauce
1 C. tomato soup
½ sm. onion, chopped fine
1 garlic bud, minced
1 tsp. dry mustard
1 tsp. prepared mustard
1 T. sugar
2 T. chili sauce
2 T. vinegar
2 T. sweet pickle juice
4 sweet pickles, chopped fine

Mix all together. Store in air tight container. Refrigerate. Makes one quart. Very good!

Sandy Koenigs

Lunch, Brunch



One-dish meals

Cheddar Cheese Egg Bake

- 12 eggs
1 C. milk
1 can drained mushrooms
2 tsp. mustard
2 C. grated cheddar cheese
2 C. diced ham, bacon or sausage
2 tsp. salt
pepper

Mix together and bake in 9x13 pan 25 to 30 minutes, or until knife inserted comes out clean, at 350°. If using bacon or sausage, fry and drain off all grease.

Lucille Werner

Cheesy Brunch Casserole

(Serves 10-12)

- 3 C. croutons
2 C. (8 oz.) shredded cheddar cheese
12 oz. pkg. reg. pork sausage
2½ C. milk
1 tsp. dry mustard
½ tsp. paprika
4 eggs

Topping:

- 10¼ oz. can cream of mushroom soup, undiluted
½ C. milk
2 tsp. dried chives

In greased 9x13 inch baking dish, layer croutons, cheese and sausage (browned and drained). In 1½ qt. bowl, combine remaining casserole ingredients; beat until well blended. Pour mixture over layered ingredients in casserole. Cover and refrigerate overnight. Heat oven to 325°. In small bowl, stir together topping ingredients. Spread over top of casserole. Bake 45 minutes to 55 minutes or until edges are golden brown. Let stand five minutes before serving.

Tip: To make croutons, trim crust off bread slices to equal 4 cups bread cubes. Place in a 13x9 baking pan. Bake in 350° oven for 12-14 minutes or until lightly browned. Yield: 3 cups of croutons.

Ann Durben

Brunch Casserole

(Serves 10)

- 4 C. toasted bread cubes
8 oz. shredded cheddar cheese
8 eggs, slightly beaten
4 C. milk
1 tsp. salt
1 tsp. prepared mustard
¼ tsp. onion powder
1/8 tsp. pepper
10 slices bacon, cooked crisp,
and crumbled

— Continued on next page —

Quiche

- | | |
|----------------------|----------------------------|
| 1 pie crust | 2 plain yogurt |
| 4 eggs | 1 C. grated cheddar cheese |
| 1 sm. can mushrooms | onions (if desired) |
| cubed ham or chicken | 1 frozen box broccoli |

Mix 2 yogurts, 4 eggs, salt and pepper. Stir in ham, broccoli, cheese, mushrooms and onions. Pour over crust in 9" pie plate. Bake 1 hour at 375°.

Elaine Hemann

Eggplant/Cheeseburger

- | | |
|-------------------|---------------------|
| 6 slices eggplant | 6 cheese slices |
| 6 tomato slices | 6 hamburger patties |
| 6 onion slices | 1 C. pancake mix |

Peel eggplant. Slice and soak in salt water 20 minutes. Pat eggplant slices in dry pancake mix and brown both sides in butter. Place browned eggplant slices on brownie pan.

Put one tomato slice on top of each eggplant slice; put one onion slice on top of each tomato slice; put one hamburger patty on top of each onion slice. Put in oven for 30 minutes at 350°. Remove from oven and put one cheese slice on top of each hamburger and bake in the oven for 5 more minutes. Remove from oven and serve.

Barb Brumm

Egg Puff Casserole

(Serves 6)

- | | |
|--------------------------------|---------------|
| 4 eggs | 2 T. oil |
| ¾ C. flour | 1 ½ C. milk |
| 1 tsp. paprika | 1 tsp. salt |
| 3 pieces ham or 6 strips bacon | 1 tsp. pepper |
| 1 onion, diced | ¾ C. catsup |
| 1 C. cheddar cheese | |

Beat eggs lightly with fork. Add milk, blend well. Add flour, salt, pepper, paprika. Mix well. (Mixture won't be smooth.) Heat ham and cut into cubes or fry bacon and drain. Heat oil in 10" iron skillet in 400° oven for 4 minutes. Pour in egg batter and bake 15 minutes. Remove from oven and spread onion, meat and cheese on top. Bake 20 minutes until top is puffy and center is set. (The secret to this recipe is the heated iron skillet.)

Mrs. Arnold Hemann

Frittata

½ C. finely chopped onions 3-4 drops hot pepper sauce
1 T. butter 2 C. cooked rice
8 eggs ¼ C. chopped green pepper
½ C. milk 1 med. tomato, chopped
1 tsp. salt ½ C. shredded cheddar cheese
1 tsp. worcestershire sauce

In 10" skillet over medium high heat, cook onions and pepper in butter until tender. Beat eggs with milk and seasoning. Stir in rice and tomato. Pour in pan. Reduce heat to medium low. Cover. Cook until top is almost set 12-15 minutes. Sprinkle with cheese. Cover. Remove from heat and let stand about 10 minutes.

Catherine Klapperich

Fish Fillet Parmigiana

1 C. meatless spaghetti sauce 2 T. grated Parmesan cheese
8 oz. pkg. frozen breaded fish fillets ½ C. diced mozzarella

Pour spaghetti sauce into greased shallow baking dish. Top with layer of frozen fillets. Sprinkle with cheeses. Bake uncovered in preheated 375° oven 20 minutes. Serve hot.

OR

For microwave oven in 8" square baking dish, arrange as above. Cover with waxed papper; cook on high 6 minutes. 416 calories per serving.

Therese Durben

Deviled Seafood

(Serves 6-8)

¼ C. finely chopped green pepper 1 C. finely chopped celery
1 T. onion flakes 1 tsp. worcestershire sauce
½ tsp. sage ¼ tsp. thyme
1/8 tsp. black pepper 1 can 4-7 oz. shrimp, drained
1 can 6-7 oz. flaked crab meat, drained ½ C. milk
1 C. mayonnaise 1 C. diced bread crumbs

Stir together all ingredients until blended. Spoon into 2 qt. baking dish. Bake 30 minutes at 350°, or until nice and brown.

Note: can substitute 1 ½ flaked cooked fish for crab meat.

Mary Lou Blake

Shrimp Creole

(Serves 6)

1-1 ½ lbs. uncooked shrimp, peeled and deveined
6 C. cooked rice (2 C. uncooked)

Sauce:

2 T. butter or margarine	¼ C. chopped celery
¼ C. tomato juice	½ tsp. chili powder
2 tsp. parsley flakes	dash of pepper
2 tsp. seasoning salt	2 T. onion flakes
1 T. cornstarch	1 ½ tsp. sugar
¼ tsp. garlic salt	1 ¾ cooked or canned tomatoe

Melt butter in a heavy saucepan, add onion flakes, green pepper and celery and cook until celery is tender. Blend cornstarch and tomato juice in separate bowl.

Mix sugar and seasonings with tomatoes and add to celery mixture. Add cornstarch mixture and cook and stir five minutes or until clear and thickened.

Add shrimp to hot creole sauce and simmer gently about 10 minutes, or until shrimp is pink and tender. Serve with hot fluffy rice.

Mary Lou Blake

Tuna Casserole

(Serves 6)

1 can cream of mushroom soup	1 ½ C. Minute Rice
¼ C. onion, chopped	1 sm. box peas, frozen
1 ½ C. water	12 oz. can tuna
1 tsp lemon juice	½ C cheddar cheese
¼ tsp. salt	dash of pepper
	paprika

Combine soup, onion, water, lemon juice, salt and pepper in saucepan. Bring to a boil over medium heat, stirring occasionally. Pour half of mixture into greased casserole. In layers, add rice, peas and fish. Pour over remaining soup mixture and sprinkle with cheese (cubed or shredded) and paprika. Bake 15-20 minutes at 350°.

Sandy Koenigs

Chicken Casserole

1 can cream of celery soup	1 can cream of mushroom soup
1 can cream of chicken soup	1 C. rice (raw)
½ C. milk	1 chicken

1 envelope onion soup
—Continued on next page—

—Chicken Casserole continued—

Wash and dry the chicken. Mix all the ingredients except the chicken and onion soup. Put the mixture in a casserole and place chicken on top with skin side up.

Melt some butter and pour around in different places on the casserole and sprinkle onion soup over chicken. Cover tightly with aluminum foil. Bake 1 ½ hours at 350°. Uncover the last ½ hour.

Rosina Durben

Chicken Hot Dish

2 C. uncooked macaroni
1 ½ C. cooked, diced chicken
1 C. milk
1 small onion, diced
1 C. broth
1 can cream of chicken soup
chopped green pepper (optional)

Mix all in greased casserole and let stand in refrigerator overnight. Sprinkle with grated cheese and bake in 350° oven.

Rosie Meyerbofer

Chicken and Stuffing Pie

(Serves 6)

Crust:

1 pkg. Crouettes stuffing mix
¾ C. chicken broth
½ C. melted butter
1 egg, beaten

Filling:

½ C. chopped or. on
1 T. butter
3 C. cubed, cooked chicken
1 C. peas
1 T. parsley flakes
1 ½ C. chicken gravy

Mix crust ingredients together and press in 10 inch pie plate.

Fry onion in butter a little. Stir in all ingredients. Heat thoroughly. Turn into crust. You can top with American cheese strips.

Beverly Reicherts

Mock Turkey

(Serves 8)

2 lbs. ground beef
onion
2 cans cream of chicken soup
1 can cream of celery soup
1 ½ cans milk
7 oz. box croutons

Brown ground beef with onion and drain well. Add soups and milk. Stir this together and add croutons. Bake in 3 qt. casserole one hour uncovered at 350°.

Mrs. Gene Mayer

Chicken Hot Dish

1/3 C. butter or oleo
1/3 C. flour
3/4 tsp. salt
1/2 tsp. celery salt
2 C. milk
1/4 tsp. pepper

Melt butter over low heat. Stir in flour, salt, pepper, celery salt. Add milk. Cook til it thickens. Add 2 cups cooked chicken cut up, 1 lb. can cream style corn. On top put 1/4 C. bread or cracker crumbs, 1 T. butter. Bake 25-30 minutes at 350°.

Mrs. Gervis Blaser

Creamed Chicken

In a skillet melt 3 T. butter. Stir in 1/2 tsp. poultry seasoning, 1/2 tsp. paprika, 2 tsps. minced onion, 1/2 tsp. salt, 3 Tbsp. flour. Add 2 cups milk, and stir until smooth. Add 2 cups or more chicken. May add 1/2 cup cooked peas. Continue cooking until sauce thickens. Serve on hot baking powder biscuit or toast.

Mildred Winkels

Escalloped Chicken

1 qt. coarsley cubed chicken, cooked in salt water.

Gravy: 1 qt. broth, free of fat, 4 Tbsps. flour, 4 Tbsps. chicken fat.

Dressing: 1 1/2 qts. bread crumbs (stale), cut in 1/2" squares, 3/4 C. butter, melted, 1 1/4 tsp. sage, 1/4 C. cream or stock, 3/4 tsp. salt, pepper, 2 Tbsp. chopped onion.

Mix lightly with fork. Put 1 1/2" layer of chicken in fiat pan, cover with dry dressing. Pour gravy over this. Bake 35 minutes at 350°.

Mildred Winkels

Chicken Delight

(Serves 8)

3 lbs. chicken or turkey
1 can cream of chicken soup
1 C. mayonnaise
1/2 C. mushrooms
1 can asparagus
1 pkg. dressing mix
1 C. Cheese Whiz

Cut up cooked chicken or turkey. In this order place chicken, asparagus, mushrooms, mayonnaise, Cheese Whiz, and cream of chicken soup into casserole. Top with dressing mix and bake one hour at 350°.

Sister Dorothy Adams

Rice and Chicken Dish

(Serves 6)

½ C. butter or margarine
1 C. diced celery
1 C. uncooked rice
½ C. chopped parsley
½ C. chopped onion
4 C. chicken broth
1 ½ C. diced carrots

Cook onion and celery in butter or margarine in 2 quart saucepan until golden. Add broth, rice and salt. Cover, cook over low heat about 20 minutes. Add chicken and carrots and cook 15 minutes longer. Sprinkle with chopped parsley.

Mary Lou Blake

Chicken Breasts Supreme

4 chicken breasts
8-10 pieces bacon
chipped or smoked dried beef
1 can cream of mushroom soup
8 oz. carton sour cream
1 can mushrooms (drained)

Half, bone and skin chicken breasts. Line botto of 9x9 pan with dried beef. Lay 1 ½ breast on strip of bacon and roll up. Secure with toothpick, place over dried beef. Mix 1 can of soup with 1 carton of sour cream and mushrooms. Pour over chicken breasts and bake 2-2 ½ hours at 275-300°.

Alvina Theobold

Chicken Crunch

(Serves 8-10)

½ C. chicken broth
2 cans cream of mushroom soup
¼ C. chopped onion
1 C. chopped celery
2-13 oz. cans of chicken
8 oz. can water chestnuts
large can (4 C.) Chinese noodles
2 oz. pkg. slivered almonds

Combine ingredients and put in greased casserole. Bake 40 minutes at 325°.

If you don't want to buy the canned chicken, just stew one chicken and take the meat off the bones. (Save the broth for recipe.)

Nelda Hardy

Chicken and Chow Mein Noodle Casserole

(Serves 6)

2 cans cream of chicken soup 1 C. evaporated milk
2 cans chicken noodle soup 2-15 oz. cans boned chicken
6 oz. chow mein noodles

Mix the ingredients together, and put them in a 9x13 pan. Cover with topping of 8 slices of bread, cubed and tossed with 1 stick of melted butter. Bake 1 hour at 350°.

Bonnie Koenigs

Best Chicken Casserole

(Serves 12)

12 slices white bread ½ C. mayonnaise
1 can cream of celery soup 4 C. white turkey or chicken
8 oz. can sliced mushrooms 1 jar chopped pimento
1 can water chestnuts, sliced 8-10 slices cheddar cheese
butter 4 eggs
1 can cream of mushroom soup 2 C. milk
6 oz. pkg. seasoned stuffing mix butter, melted

Remove crust from bread. Cook meat and dice. Drain mushrooms. In a 9x13 greased baking dish, arrange a layer of bread, chicken, mushrooms, and water chestnuts. Dot with butter. Combine soups and mayonnaise. Pour over layers. Add pimento and cheese over casserole. Mix eggs, milk, salt and pepper. Pour over all. Refrigerate overnight. Bake at 350° for 1 hour and 20 minutes. Remove from oven. Combine stuffing mix and enough melted butter to moisten. Spread over casserole. Return to oven and bake 10 minutes more. Remove and cool 10 minutes.

Marcia Klapperich

Chicken Casserole

(Serves 6)

1 ½ C. raw macaroni 3 C. boned chicken
½ tsp. curry powder 1 can cream of mushroom soup
½ tsp. pepper 1 can cream of chicken soup
3 oz. can mushrooms, liquid too 1 C. milk
1 C. diced cheddar cheese

Grease 9x13 pan and combine all of the above ingredients and mix well. Put in pan. Cover tightly and bake 1 hour at 375°.

Marcia Klapperich

Chicken Broccoli Casserole

(Serves 6)

4 C. boiled chicken, cut up 2 pkgs. frozen chopped broccoli
2 cans cream of chicken soup 1 C. mayonnaise
¼ tsp. curry powder 1 C. grated sharp cheddar cheese
1 C. cracker crumbs

Spread broccoli over bottom of 9x13 baking dish. Mix other ingredients with chicken. Pour over broccoli, then cracker crumbs and cheese on top. Bake 30 minutes at 375°.

Ardella Krebsbach

Goulash

(Serves 8)

4 C. macaroni ½ C. ketchup
2¼-2½ lbs. hamburger 1 pint tomato juice
8 oz. can tomato sauce 2 T. sugar
salt pepper 1/8 tsp. garlic, minced

Cook macaroni according to package directions. Brown and season hamburger to taste. Mix ketchup, tomato sauce, tomato juice and sugar. Pour over warm hamburger and simmer 1 minute. Add to macaroni in medium roaster. Bake, covered, for 45 minutes at 325°.

Joanne Blake

Hungarian Goulash

(Serves 8)

1 C. chopped onions 2 T. shortening
1 lb. hamburger 1½ C. chopped celery
8 oz. pkg. macaroni 1 can cream of tomato soup
½ C. chili sauce

Brown hamburger and chopped onion in hot shortening in large frying pan. Add chopped celery and simmer until tender. Drain cooked macaroni. Add tomato soup (diluted according to directions on can), chili sauce, and hamburger mixture. Stir in red kidney beans. Place in buttered 2 quart casserole. If desired, buttered crumbs may be added on the top. Bake in moderate oven (350°) about 30 minutes.

Mrs. Lambert Winkels

Hamburger Hot Dish

(Serves 4)

1 lb. hamburger ½ C. milk
1 can cream of chicken or celery soup ½ C. chopped onions
½ C. chopped celery (optional) 1 can shoestring potatoes

Brown the hamburger and onions, then drain grease. Mix hamburger, onions with milk, soup, onions and celery in 9x9 pan or casserole. Cover and bake 1 hour at 350°. The last 10 minutes, uncover and put canned potatoes on top. Finish baking uncovered.

Mrs. Lambert Winkels

Ham Noodle Hot Dish

1 pkg. wide egg noodles 1 ½ C. milk
1 can cream of celery soup 2 T. catsup
1 small can peas 2 carrots, grated
1 C. ham cubes salt and pepper
1 onion, chopped 1 tsp. horseradish (optional)
¼ C. cheese, grated (optional)

Cook up egg noodles, add the rest of ingredients and bake 45 minutes at 350°.

Jo Hackenmiller

Hamburger Casserole

1 lb. hamburger 1 tsp. oregano
chopped onion to taste 1 C. milk
salt to taste 8 oz. pkg. noodles
15 oz. jar Ragu spaghetti sauce 4 oz. jar mushrooms
1 C. mozzarella cheese, shredded

Brown beef and onion, add salt and drain. Combine with Ragu, mushrooms, oregano, and milk. Place dry noodles in greased 9x12 pan and pour mixture over. Let stand overnight in refrigerator. Sprinkle with mozzarella cheese and bake covered for one hour at 350°..

Marcia Klapperich

The trouble with many a fine old family tree is that it eventually produces a crop of lemons.

Hamburger Pie

(Serves 6)

2 lbs. ground beef 1 can tomato soup, undiluted
1 med. onion, diced 2 C. whipped potatoes
1 5½ oz. can green beans 1 C. shredded cheddar cheese

Brown meat and onions, drain. Place in bottom of ungreased 2 qt. casserole. Drain green beans. Sprinkle over meat. Spread tomato soup over green beans. Spread whipped potatoes over tomato soup. Sprinkle cheese over potatoes. Cover and bake 30 minutes at 400°. Uncover and bake 15 minutes longer.

Monica Hemann

Mock Hamburger Chow Mein

(Serves 6)

2 lbs. hamburger 2 stalks chopped celery
1 onion 1 can cream of mushroom soup
2 T. soy sauce 1 can chicken with rice soup
chow mein noodles 1 can vegetable beef soup
1 pkg. salted cashew nuts 1 can drained mushrooms

Brown hamburger and onion, salt and pepper to taste. Mix in soy sauce. Put in casserole, add celery and all soups, 2 hand fulls chow mein noodles, and mushrooms. Stir and bake for 1 hour at 350°. Add 1 pkg. salted cashew nuts (mix in). Top with more noodles and bake 20 minutes longer.

Sindee Koenigs

Hamburger Casserole

1 lb. hamburger, cooked sliced onion to taste
1 can tomato soup 1 can whole kernel corn
2 C. sliced potatoes 1 C. diced cheese

Place hamburger in skillet and cook until light grey in color, stirring constantly. Put in casserole, add soup, potatoes, onion, corn and cheese. Bake for 1 hour at 325°.

Sindee Koenigs

Television has opened many doors, mostly our refrigerator.

Hamburger Casserole

(Serves 6)

1 ½ lbs. hamburger
1 small onion, chopped
salt and pepper

4-5 potatoes
1 can cream of mushroom soup
1 can vegetable beef soup

Brown hamburger and onion, season with salt and pepper. Add soups to hamburger mixture, slice potatoes and mix. Bake in 2 quart casserole at 350° for 1-1 ½ hours.

Kathy King

Microwave Potatoes and Beef

(Serves 4)

1 lb. hamburger
2 medium potatoes, sliced
½ C. diced onion
1 can or 2 C. whole kernel corn

1 can cream of chicken soup
2 T. soy sauce
½ tsp. salt
¼ tsp. pepper

1 can onion rings

Cook hamburger in microwave until browned and drain off fat. Add rest of ingredients (except onion rings). Cook on high, stirring twice until potatoes are done (16 to 20 minutes). Arrange onion rings on top and microwave ½ minute longer.

Gladys Blake

Potato Hamburger Hot Dish

Brown 1 lb. hamburger, put half in bottom of greased casserole, put on a layer of sliced potatoes, a layer of chopped onions, a layer of green peppers. Top with remaining hamburger. Pour 2 cups tomato juice or stewed tomatoes over all and bake about 1 hour or til potatoes are done.

Rose Meyerhofer

Pizza Casserole

(Serves 6)

1 lb. ground beef
2-8 oz. cans pizza sauce
4 oz. can sliced mushrooms
1 T. dried oregano

1 tsp. garlic salt
2 C. rotini (cooked and drained)
¾ C. milk
2 C. mozzarella cheese

—Continued on next page—

—Pizza Casserole continued—

Brown beef; stir in sauce, undrained mushrooms, garlic salt and oregano. Bring to a boil. Combine rotini and milk. In 2 quart casserole layer meat mixture and cheese. Bake 25-30 minutes at 350°.

D. Schmidt and Barb Brumm

Pizza Casserole

(Serves 6)

1 ½ lb. hamburger	¼ C. diced onion
1 ½ C. macaroni, cooked	15 oz. tomato sauce
1 can pizza sauce	½ tsp. garlic powder
½ tsp. salt	½ tsp. oregano

Brown hamburger and onion. Drain off grease, then mix with other ingredients and put in a greased 9x13 pan. Top with 1 cup shredded mozzarella cheese and 1 cup pepperoni meats. Bake 45 minutes at 350°.

Ardella Krebsbach

Taco Hotdish

1 lb. hamburger	taco chips
1 pkg. taco seasoning	1 pkg. shredded cheddar cheese
1 can stewed tomatoes	1 can kidney beans

Condiments:

chopped lettuce ripe olives, tomatoes, etc.

Brown hamburger and drain. Add seasoning, tomatoes and kidney beans. Mix well. Crush taco chips on top of this and sprinkle on cheese. Bake for 30 minutes at 325°, covered. Serve with condiments and also crush taco chips on top of all this.

Beth Hackenmiller

Corned Beef Dinner

(Serves 6)

7 oz. pkg. shell macaroni	1 C. milk
12 oz. can corned beef, chopped	½ C. chopped onion
¼ lb. American cheese, cubed	5 slices fresh bread, cubed
1 can cream of chicken soup	⅓ C. butter

Cook macaroni in salt water. Drain. Combine remaining ingredients, except bread and butter, stir and place in 2 quart greased casserole. Top with torn bread and drizzle with melted butter. Bake 1 hour at 375°, uncovered.

Sandy Koenigs

Beef Chunks in Sour Cream

(Serves 8)

3 lbs. lean stewing beef
2 medium onions, sliced thin
½ C. beef broth
¼ tsp. basil
1 ½ tsp. paprika

3 T. shortening
1 C. mushrooms, sliced
½ tsp. oregano
1 tsp. salt
1 ½ C. sour cream

hot buttered noodles

Cut beef in 1" cubes. Roll cubes in flour and brown in shortening (use large skillet). Add onions and brown. Add mushrooms, water and spices. Cover and simmer over low heat about 1 and ¾ hours or until meat is tender. Stir occasionally during cooking. Stir in sour cream and heat through. Serve over noodles.

Mary Lou Blake

Ham and Cheese Delight

(Serves 15)

1 ¾ lb. ham, ground
12 oz. pkg. noodles

1 lb. American cheese, grated
1 ½ C. buttered cornflakes, crushed

White Sauce:

1 qt. milk
½ C. flour

½ C. butter
3 tsp. mustard

Alternate layers of ham, cheese and noodles (cooked and drained). Cover with white sauce. Sprinkle buttered corn flakes over top. Bake at 350° for 30 minutes. Let set 10 minutes before serving.

Joan Koenigs

Scrambled Corn and Macaroni

6 slices bacon
1 No. 2 can cream style corn
½ C. milk

1 C. macaroni
4 eggs
1 tsp. A-1 Sauce

Cut bacon into ¼ inch pieces. Fry to delicate brown. Drain ½ of fat. Add corn and milk to bacon. Cook macaroni in salted water. Drain and add to corn. Break eggs into steaming mixture. Reduce heat and cook, stirring until eggs become set, as for scrambled eggs. Sprinkle over all, A-1 Sauce.

Helen Adams

California Potatoes

(Serves 12)

8-9 medium potatoes
1 envelope Lipton onion soup mix

¼ lb. bacon

Scrub potatoes and slice. Layer in bottom of 9x13 pan. Sprinkle with dry onion soup. Top with cut up bacon. Cover and bake 1½ hour at 350°. Then uncover, stick under broiler for 1-2 minutes (if desired). Easy and very tasty!

Mrs. Wayne Mayer

Stuffed Peppers

(Serves 6)

6 medium green peppers
1 lb. ground beef
½ C. chopped onions
2 C. stewed tomatoes
2 T. worcestershire sauce
1 tsp. salt
1 tsp. pepper
1 C. shredded sharp cheddar cheese
¾ C. precooked rice

Precook whole peppers til soft, not mushy. Stuff with mixture and bake for 20-30 minutes at 350°.

D. Schmidt and Barb Brumm

Wild Rice Supreme

(Serves 8-10)

1 cup washed rice. Saute 1 lb. ground beef, 2 cups diced celery, ¾ cup diced onion, ¼ cup diced green peppers. Mix and combine ingredients. Pour 1 can cream of chicken soup with 1 can milk over this. Add salt and pepper to taste. May have to add more milk. Bake 2 hours at 325°, uncover last ½ hour. (We leave out the peppers.)

Mildred Winkels

Shipwreck Casserole

3 C. raw, sliced potatoes
1-1½ lb. hamburger
½ C. uncooked rice
21 oz. can pork and beans
salt and pepper to taste
2 cans tomato soup
½ C. diced onion

Layer ingredients in order given, use 9x13 cake pan or large casserole. Cover with aluminum foil. Bake 2 hours in slow oven (325°).

Joyce Merten

Super Spaghetti Sauce

(Makes 3 quarts)

1 lb. hamburger	2 ¼ C. water
1/8 tsp. pepper	tsp. dried parsley flakes
½ tsp. garlic powder	1 tsp. leaf basil, crumbled
3 strips bacon	1 ½ tsp. leaf oregano, crumbled
2 large onions, chopped or 2 C.	½ tsp. chili powder
½ large green pepper, chopped	1 tsp. sugar
12 oz. can tomato paste	1 tsp. salt
15 oz. can tomato sauce	½ tsp. pepper
16 oz. can tomatoes, broken up	1 tsp. garlic powder
1 lb. fresh mushrooms or 1 can, sliced	1 bay leaf

Cook beef with 1/8 tsp. pepper and ½ tsp. garlic powder. Drain in colander.

Cook bacon until crisp. Drain on paper towels, crumble and reserve. Add onions and green pepper to bacon fat; cook until tender, about 3 minutes.

Return beef to kettle. Add tomato paste, tomato sauce, tomatoes, mushrooms, water, parsley, basil, oregano, chili powder, sugar, salt, remaining ½ tsp. pepper, remaining 1 tsp. garlic powder, bay leaf and reserved bacon. Bring to boiling, then lower heat, cover and simmer 1 ½ hours, or until as thick as you like. Remove bay leaf.

If you have time, make sauce a few hours ahead of serving, then reheat to serve. The flavors develop nicely.

Taste before serving, may need more salt. Keeps in freezer 6-8 months.

LaVonne Hegland

Easy Beef Stew

(Serves 8-10)

2 lb. stew meat	5 stalks celery
4-5 carrots	4-5 potatoes
1 can whole green beans and juice	1 can tomatoes and juice
1 small can onions and juice	
3 tsp. salt	¼ C. tapioca

Cut meat in chunks; cut celery in 2 inch lengths; cut carrots in 3 inch chunks; cut potatoes in large chunks.

Mix all ingredients together in large casserole or roaster. Cover and bake in slow oven (275°) for 5-6 hours. Stir a couple of times. Cole slaw and hard rolls go well with this meal.

Marie Koenigs

Forgotten Beef Stew

- | | |
|----------------------------|--------------------------------|
| 2 lbs. stew meat | 1 bunch carrots, cut in pieces |
| 1 C. celery, cut in pieces | 3 onions, quartered |
| potatoes | 1 T. sugar |
| 1 T. salt | pepper to taste |
| 3 T. tapioca | 1 large can tomatoes |

Do not brown meat. Put everything in roaster. Bake 5 hours at 250°. Very good.

Sabina Brumm

Stew

(Serves 5)

- | | |
|-----------------------------------|-------------------------|
| 1 ½ lbs. stew meat | 2 medium onions, sliced |
| 2 tsp. salt | ¼ tsp. pepper |
| 2 stalks celery, in little pieces | 4 carrots, cut up |
| 1 small can condensed tomato soup | ½ soup can of water |
| 3 potatoes, cubed | |

Place beef (cut in 1 ½ inch cubes) in 3 qt. casserole. (No need to brown it.) Sprinkle with salt and pepper. Top with celery, carrots and onions. Combine soup and water. Pour over meat and vegetables. Cover tightly. Bake in 300° oven 3 hours. Add potatoes and bake 45 minutes longer.

Rita Smith

Vegetable Quiche

(Serves 8)

Crust:

- | | |
|----------------------|--------------------|
| 1 C. whole wheat | ¾ C. grated cheese |
| ¼ C. chopped almonds | ½ tsp. salt |
| ¼ tsp. paprika | 6 T. vegetable oil |

Quiche:

- | | | |
|---|-----------------------|-------------------------------|
| 4 C cooked vegetables (carrots, green beans, cauliflower) | | |
| 5 eggs | 2 C. cheese, shredded | ½ tsp. pepper |
| 1 tsp. salt | ½ tsp. marjoram | 1 onion, green pepper, garlic |

Mix crust ingredients and pat ½ of it into pie pan. Bake 10 minutes at 400°, reduce heat for quiche.

Saute 1 onion, green pepper and garlic. Cool. Beat eggs, stir in vegetables, cheese, salt, pepper and marjoram. Sprinkle remaining crust on top and bake. May use any combination of vegetables.

Mrs. Susan May

Wiener Casserole

(Serves 6)

- | | |
|-----------------------|--------------------------|
| 1 lb. noodles, cooked | ½ lb. cheddar cheese |
| 2 lb. wieners | 4 T worcestershire sauce |
| 2 onions | 2 cans tomato soup |
| 4 T. butter | 1 C. water |
| | 1 tsp. salt |

Cut up the wieners and brown them with the onion and butter. Add everything else, except the noodles. Simmer until the cheese is melted, then add the noodles. Bake 25 minutes at 400° in a small roaster.

This is also very good without baking. Just simmer it on the top of the stove for a few minutes to get the flavor to go through it.

Bonnie Koenigs

Zucchini Casserole

(Serves 6)

- | | |
|---|---------------------|
| Several small or 1 lg. zucchini | ½ c. cracker crumbs |
| ½ tsp. salt | 1/8 tsp. pepper |
| 2 T. Parmesan cheese | ½ onion, chopped |
| 1 sm. jar undrained pimento (optional) | |
| 1 can cheddar cheese soup or 1 C. grated cheddar cheese | |
| 1 lb. hamburger, browned and seasoned | |

Slice zucchini into a well oiled casserole dish. Sprinkle rest of ingredients (except hamburger) on top. Spread soup or cheese over it. Bake 45 minutes at 350°. Meanwhile brown and season hamburger. Drain and put on top of casserole. Bake another 15 minutes.

Rose Ann McCarthy

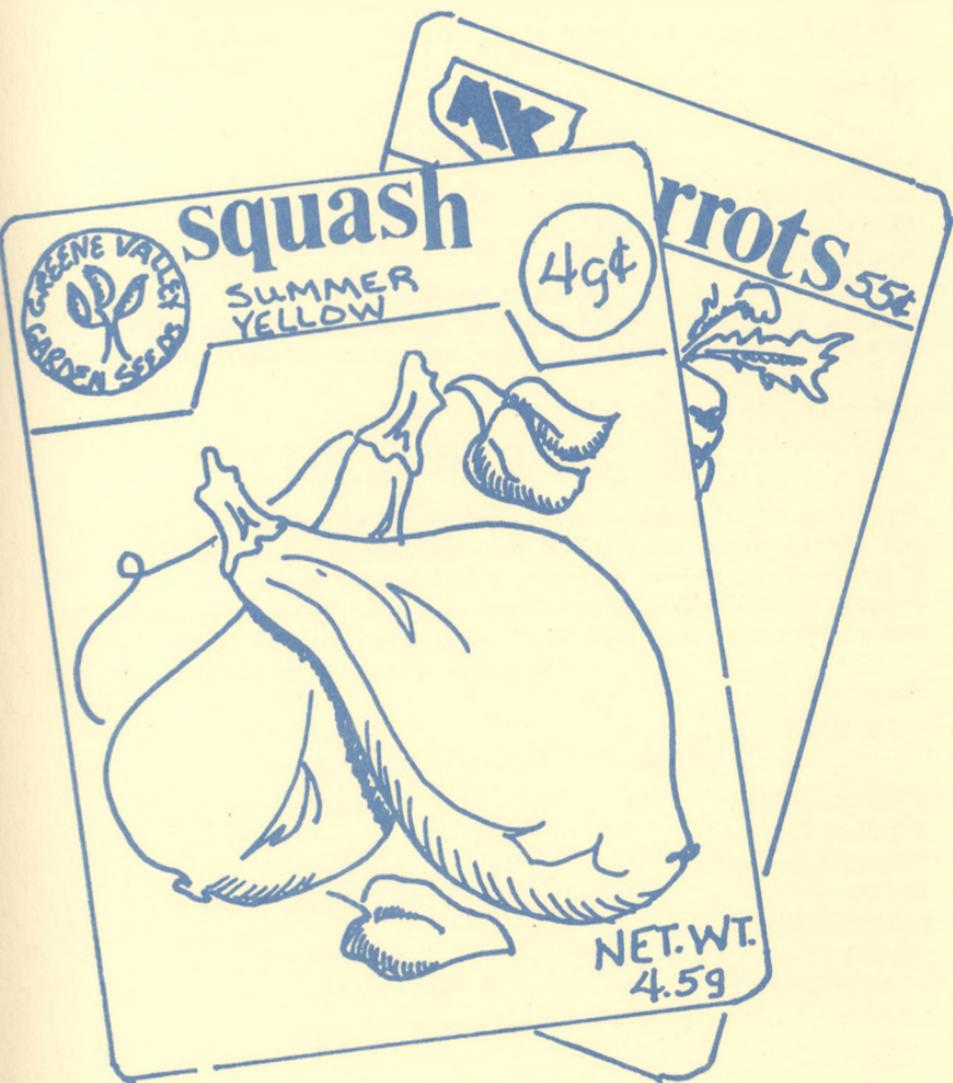
Zucchini Rice Pie

- | | |
|----------------------------|-----------------------------|
| 1 lb. hamburger | 2 T. butter or margarine |
| 1 lg. onion, chopped | 5 beaten eggs |
| 1 C. mushrooms, chopped | ½ C. grated Parmesan cheese |
| 1 medium zucchini, chopped | 1 ½ C. cooked rice |
| ½ tsp. dried basil | ¾ C. milk |
| | ½ tsp. dried oregano |

Brown hamburger. Combine onion, mushrooms, zucchini, basil, oregano, in sauce pan. Cook. Combine cooked vegetables with browned hamburger. Stir in rice, eggs, milk and 2 T. cheese. Turn into well greased 9" pie pan. Sprinkle with remaining Parmesan cheese. Bake uncovered in a 350° oven 25-30 minutes, or until set. Let set 10 minutes after removing from oven.

Barb Brumm

Entrees



— Barbecued Meat Balls continued —

Combine ingredients and form balls, roll in flour and brown in cooking oil. Pour off fat and arrange balls in greased baking dish. Cover with well mixed and heated barbecue sauce. Bake 30 minutes at 350°.

Christina Freund

Barbecued Meatball Kabobs

(Serves 6)

¾ C. water	1 ½ lbs. ground beef
½ C. ketchup	18 cherry tomatoes
3 T. worcestershire sauce	18 cooked or canned sm. onions
2 T. brown sugar	2-3 green peppers, cut in squares
2 T. cider vinegar	12 slices bacon
1 T. minced onions	2 tsps. prepared mustard

Vegetable cooking spray or oil

To make barbecue sauce, combine water, ketchup, 1 T. worcestershire sauce, brown sugar, vinegar, minced onion and mustard; simmer 10 minutes. Mix ground beef and remaining 2 T. worcestershire sauce. Shape into 18 meatballs. Alternate meatballs, tomatoes, onions and green peppers on six skewers, weaving bacon strips around them. Spray barbecue grill with cooking spray or oil, arrange kabobs on grill, brush with barbecue sauce and grill over medium coals 10-14 minutes, turning quite often. Serve with remaining sauce.

Mary Lou Blake

Barbecued Ribs

1 ½ C. catsup	salt and pepper
1 ½ T. brown sugar	1 ½ T. prepared mustard
½ T. red pepper (scant)	3 T. worcestershire sauce

Turn 3 lbs. ribs (cut into serving sized pieces) over in this mixture and pour remaining on top. Bake in slow oven (325°) about 2 hours.

Shirley May

A chip on the shoulder is a sure indication there's more wood higher up.

Bar-B-Que Ribs

(Serves 4)

4 lbs. spare ribs	¼ C. vinegar
1 tsp. salt	¼ C. worcestershire sauce
1 tsp. chili powder	1 C. catsup
¼ C. brown sugar	1 C. water

Place spare ribs, meaty side up, in shallow pan. Set aside. In a 2 quart saucepan, mix together salt, chili powder, brown sugar, vinegar, worcestershire sauce, catsup and water and simmer until thick. Pour sauce over meat. Bake at 350° for 1 ½ - 2 hours, basting a few times.

Cathy King

Barbecue Round Steak

(Serves 12)

½ C. catsup	1 medium onion, chopped
½ C. water	4 T. worcestershire sauce
8 oz. can tomato sauce	4 T. brown sugar

Mix all ingredients together. Cut round steak in serving pieces and brown in shortening. Pour sauce over meat in baking dish. Add water if desired. Bake 1 hour at 350°.

Florence Smith

Easy Meat Loaf

1 ½ - 2 lb. ground beef	¼ tsp. paprika
½ C. crushed corn flakes	¼ C. onion
1 tsp. salt	

Spread the above mixture in a greased baking dish or a 9 inch square pan. Cut 10 or more stuffed olives and sprinkle on top (optional). Cover with a can of mushroom or celery or onion soup. Bake at 350° about 1 hour.

Jo Hackenmiller

Hamburger Meat Loaf

(Serves 8)

1 ½ lb. ground beef	¼ C. chopped onion
1 C. tomato juice	1 ½ tsp. salt
¾ C. oatmeal	¼ tsp. pepper
1 egg, beaten	

Preheat oven to 350°. Combine all ingredients and mix well. Press firmly into ungreased pan. Bake about 1 hour.

Madelin Adams

Swedish Meat Balls

(Makes 30 balls)

- | | |
|---------------------|--------------------------------|
| ¾ lb. hamburger | 1 ½ C. soft bread crumbs |
| ¾ lb. ground pork | ½ C. milk |
| ½ C. chopped onions | 1 T. butter |
| 1 egg | ¼ C. finely snipped parsley |
| 1 ¼ tsp. salt | dash pepper, ginger and nutmeg |
| 2 T. butter | gravy |

Mix meats together well. Brown onions in 1 T. butter. Soak bread crumbs in milk.

Mix meats, crumb mixture, onion, egg, parsley, salt, pepper, ginger and nutmeg. Mix until well combined. Shape into 1 ½ inch balls.

Brown meatballs in 2 T. butter. Remove from skillet.

Gravy: melt 2 T. butter in skillet with drippings. Stir in 2 T. flour. Add 1 beef bouillon cube dissolved in 1 ¼ cup boiling water and ½ tsp. instant coffee. Cook and stir until thick. Add meatballs, cook slowly about 35 minutes. Baste occasionally.

Monica Heman

Magic Meatballs

Sauce:

- | | |
|---------------------------|------------------------|
| 12 oz. bottle chili sauce | 10 oz. jar grape jelly |
| 12 oz. water | |

Meatballs:

- | | |
|-----------------------|------------------------|
| 1 ½ lbs. ground beef | ¼ tsp. pepper |
| ½ C. dry bread crumbs | 1 egg, slightly beaten |
| 1 tsp. salt | ½ C. milk |

Combine sauce ingredients in saucepan and bring to a boil.

Mix meatballs until well-blended. Shape into ¾ inch meatballs and chill a couple of hours. Place in greased, shallow pan (cookie sheet). Bake at 350° for 30 minutes. Transfer meatballs into casserole, add sauce and bake another half hour. Makes about 50 meatballs.

Jo Hackenmiller

Mini Meat Loaves

- | | |
|-----------------------|------------------------------|
| 2-3 lbs. ground beef | chopped onion |
| 1 C. tomato juice | salt and pepper |
| 1 C. uncooked oatmeal | 1 can cream of mushroom soup |
| | 1 egg, beaten |

—Continued on next page—

—Mini Meat Loaves continued—

Mix together all ingredients except soup. Shape into mini-loaves in large baking pan. Then spoon cream of mushroom soup over each loaf and bake at 350° for 30-45 minutes.

Betty Retterath

Sue's Meat Loaf

1 ½ lbs. ground beef
2 beaten eggs
½ C. chopped onions

1 C. (22) cracker crumbs
8 oz. can tomato sauce
1 ½ tsp. salt

Topping:

½ C. brown sugar 2 T. catsup 1 T. worcestershire sauce

Combine ground beef, crackers, eggs, tomato sauce, onions and salt. Press into a 9x13 pan. Mix brown sugar, catsup and worcestershire sauce and pour over meat mixture. Bake at 350° for about 1 hour.

Pat Koenigs

Salisbury Steak

(Serves 4)

1 lb. hamburger
½ C. bread crumbs

¾ tsp. salt
1 T. chopped onion

1 egg, beaten

Combine and shape into patties. Brown. Take 1 can cream of mushroom soup and ½ cup water and pour over meat. Simmer on top of stove or in oven for 30 minutes at 300°.

Lori Koenigs

Oriental Steak Dish

1 lb. round steak
2 T. oil
1 clove garlic, minced
1 can beef consomme
1 tsp. ginger
1 C. sliced celery

3 oz. can mushrooms
sliced scallions
2 T. cornstarch
1 tsp. soy sauce
1 tsp. sugar
1 tsp. salt

1 ½ C. sliced carrots

Cut round steak in ½ inch strips. Brown in oil; add garlic (garlic powder will do), consomme, salt, ginger, celery and carrots. Cover and bring to a boil. Cook until vegetables are barely done. Add mushrooms and scallions. Stir in cornstarch, mushrooms, broth, soy sauce and sugar. Serve with rice.

Marilyn Schaefer

Chicken Fried Steak and Rice

(Serves 4)

Tenderized round steak 2 T. Lawry salt
1 ½ C. flour 1 egg, beaten
Minute Rice 1 can celery soup

Mix flour and salt together. Cut steak into single serving pieces. Coat steak in egg, then in flour and salt mixture. Brown in 3 T. lard. When brown, place in small roaster or large casserole dish.

To make rice: add 4 T. of flour mixture to drippings and 1 C. water. Add can of soup plus ½ can water and add two cans of rice. Stir until mixture is bubbling. Mixture may need more water. Pour mixture over steak and bake 30-45 minutes in 375° oven.

Monica Hemann

Green Pepper Steak

(Serves 6-8)

16 oz. can bean sprouts 6-8 green onions, sliced
8 oz. can bamboo shoots 1 ½ lb. sirloin steak
2-3 green peppers, sliced thinly ¼ C. oil
1-2 C. mushrooms, sliced 3 cloves garlic, minced
½ C. sliced onions ¼ tsp. pepper
½ C. celery, chopped ¾ tsp. salt
1 ½ tsp. sugar 6 T. soy sauce
1 T. cornstarch 2 T. cold water

Prepare meat (cut in thin strips) and vegetables. Heat oil in pan or electric wok. Saute garlic and meat with salt and pepper. Mix soy sauce and sugar and add celery, sliced onions and green pepper. Cook 4-5 minutes, stirring twice. Mix cornstarch and water and add. Then add bean sprouts, bamboo shoots and mushrooms. Serve immediately over hot rice.

Marcia Klapperich

Zucchini Beef Casserole

3 medium zucchini 1 C. cracker crumbs
½ onion, chopped 1 can cream of chicken soup
1 small green pepper 1 C. cheddar cheese
1 tsp. salt ½ lb. ground beef
½ tsp. pepper

— Continued on next page —

— Zucchini Beef Casserole continued —

Slice zucchini into oiled quart baking dish. Add chopped onion, green pepper, salt and pepper. Sprinkle cheese over above mixture. Bake at 325° for 45 minutes. Brown ground beef and drain. Sprinkle browned beef over casserole. Return to oven for 15 minutes.

Note: I use 1 lb. ground beef.

Barb Brumm

Breaded Pork Chops

6 pork chops
1 packet soda crackers

3 beaten eggs

salt or Lawry's seasoning

Beat 3 eggs in bowl, large enough to dip pork chop in. Crush soda crackers on wax paper. Dip chops in beaten eggs, then coat with crushed crackers. Place in melted shortening in large frying pan. Brown slowly on both sides. Then cover, and steam slowly until well done, about 1 hour. The amount of eggs and crackers will vary, according to size of pork chops. Use any amount of chops, and seasoning you prefer.

Mrs. Lambert Winkels

Pork Chops and Rice

6 pork chops
1 can cream of chicken soup
4-5 C. rice, uncooked

1 can cream of mushroom soup

1 pkg. Lipton onion soup mix

salt and pepper

May brown chops if so desired. Place in bottom of roaster or baking pan. Mix together soups, rice, onion soup mix, and 2 cans of water and pour over pork chops. Bake at 350° for 2 hours.

Betty Retterath

Gourmet Pork Chops

(Serves 6)

6 loin pork chops, ½ in. thick
2 T. all-purpose flour
1 tsp. salt
dash pepper
2 T. shortening

½ tsp. ground ginger

¼ tsp. dried rosemary, crushed

1 can french-fried onions

½ C. dairy sour cream

1 can cream of mushroom soup

Coat chops with a mixture of flour, salt and pepper. In skillet, brown on both sides in hot shortening. Place in 11x7x1 ½ baking dish. Combine soup and spices; pour over chops. Sprinkle with half the onions. Cover and bake for 50 minutes, or until meat is tender, at 350°. Uncover; sprinkle with remaining onions and continue baking 10 minutes. Remove meat to platter. Blend sour cream into soup mixture; heat.

Marcia Klapperich

Sausage Crepe

(Serves 6)

3 eggs, beaten
1 T. oil

1 C. milk
1 C. flour

½ tsp. salt

Beat until smooth. Put 2 T. in 6 inch greased skillet. Tilt to cover bottom of pan. Cook until brown (bubbled on top) and invert on paper towel. Makes 16 crepes.

Filling: 1 lb. pork sausage, ½ C. chopped onion, ½ C. shredded cheese (American), 3 oz. cream cheese, ¼ tsp. celery salt, ¼ tsp. marjoram, ¾ C. sour cream. Cook sausage and onion until browned, drain, stir in American cheese, cream cheese, celery salt and marjoram. Remove from heat and add sour cream. Put 2 T. of sausage mixture on the uncooked side of each crepe and roll. Place in baking dish and bake, covered, at 375° for 20 minutes.

Susan May

Fancy Brunch Casserole

(Serves 15-20)

1 ½ dozen eggs

2 ½ oz. sliced mushrooms

¼ C. milk

¼ lb. cheddar cheese, grated

1 can cream of mushroom soup

1 C. cubed ham

¼ C. cooking sherry

paprika to taste

Beat eggs and milk together and set aside. Heat soup and sherry, stirring til smooth. Add mushrooms and ham. Scramble eggs until barely set. Layer eggs, mushroom-sherry sauce and cheese in baking dish, 9x13. Repeat layers. Sprinkle paprika on top. This may be placed in refrigerator the night before, if desired. Bake 1 hour at 250° or 20 minutes in the microwave.

Elaine Hemann

Jennifer's Oven-Style Fried Chicken

(Serves 4-6)

8 pieces or 1 chicken, cut up

2 tsp. salt

1 C. butter, melted

¼ tsp. pepper

1 ½ C. dry bread crumbs

1/8 tsp. garlic salt

¾ C. grated Parmesan cheese

dash of paprika

Dip cold chicken into butter. Roll in mixture of bread crumbs, cheese, salt, pepper and garlic salt. Place in baking pan, sprinkle with paprika. Bake at 350° for 1 hour. Do not turn the chicken while cooking, it will brown on both sides. Note: Sliced almonds may be sprinkled over chicken. Omit garlic salt if almonds are used.

Jennifer Brumm

Chicken and Rice

1 C. raw rice
2 C. boiling water
½ C. diced celery (optional)

Lay raw chicken pieces over above. Salt lightly. Mix a can of cream of mushroom and a can of cream of celery soup. Sprinkle a packet of onion soup mix over all. Cover tightly and bake 350° for 2 ½ hours. (No need to check.)

Marcella Ginder

Chicken Broccoli Buffet

(Serves 12)

3-10 oz. pkgs. frozen broccoli
12-15 pieces cooked chicken
2 cans cream of chicken soup
1 can cream of mushroom soup
1 Tbsp. sherry
½ C. milk
sliced water chestnuts
3 T. grated parmesan cheese
1 small can mushrooms

Cook broccoli. Drain and place in bottom of 1 large or 2 med. sized casseroles. Put chicken (bones and skin removed, breasts are best) pieces on top of broccoli. Mix soups, mushrooms (include juice), sherry and milk, with sliced water chestnuts. Pour this over chicken. Sprinkle cheese over top. Bake uncovered in a moderate oven (325°) about 1 hour.

Joan Koenigs

Chicken in Mushroom Sauce

(Serves 6)

1 can mushroom soup
½ can milk
1 can mushrooms
½ can white cooking wine

Brown chicken rolled in egg and cracker crumbs. Simmer above four ingredients about 15 minutes. Pour over chicken and bake 1 hour at 350°.

Susan May

I just heard that an egotist has some merit after all. At least he doesn't go around talking about other people.

Swiss Chicken

(Serves 4)

2 chicken breasts halved, skinned and boned
6 slices American cheese 1 can cream of mushroom soup
½ C. cooking sherry 2 C. pre-seasoned croutons
 ¼ C. butter, melted

Place chicken in pan. Cover with cheese slices. Combine soup and wine, pour over cheese. Coat croutons with melted butter and sprinkle on top. Bake 60-75 minutes at 325° in 9x9 pan.

Marcia Klapperich

Salmon Loaf

1 lb. can salmon 2 T. chopped onion
¾ C. milk ¼ C. melted butter or oleo
2 eggs, well beaten ¼ C. chopped green peppers (opt.)
 1 ½ C. dry bread crumbs

Drain salmon, reserving liquid for sauce (below). Flake, remove skin and bones. Add remaining ingredients, mix well. Spoon into greased 8x4 loaf pan. Pack tightly. Bake at 350° for 50 minutes. Serves 6. Serve with sauce.

Sauce: melt 2 T. butter, add 2 T. flour, blend well. Add ¾ cup milk and the liquid from salmon; stir constantly. Cook until thick.

Jo Hackenmiller

Fish Fillets Almandine (Microwave)

1 lb. fresh or frozen fish fillets seasoned salt to taste
2-3 T. lemon juice paprika to taste
2-3 T. melted butter 3-4 T. toasted almonds

Pat fillets dry with paper toweling. Place in 9x9 dish and drizzle with lemon juice, then melted butter. Sprinkle with seasoned salt and paprika. Cook covered with wax paper about 5 minutes or until fish flakes easily with fork. Garnish with toasted almonds.

To toast almonds: roast them in 1 T. butter or margarine in a small custard cup for 2 minutes and 30 seconds or to desired degree, stirring two to three times.

Marcia Klapperich

Salmon Quiche

(Serves 8)

Crust:

1 C. whole wheat
¼ C. almonds, slivered
¼ tsp. paprika

⅔ C. cheese, grated
½ tsp. salt
6 T. oil

Quiche:

Tall can salmon (save juice)
1 C. sour cream
1 C. cheese

3 eggs
¼ C. mayonnaise
1 T. onion
¼ tsp. dill weed

To make filling: add water to salmon juice to make ½ cup, blend in eggs, sour cream, mayonnaise, salmon, cheese, onion, dill weed.

Mix crust. Pat ½ into pan. Bake 10 minutes at 400°. Fill crust with above, sprinkle rest of crust on top. Bake 40 minutes at 325°.

Mrs. Susan May

Shrimp Cantonese

(Serves 6-8)

2 lbs. fresh shrimp, shelled (frozen)
2 T. butter
1 ½ C. water
2 T. soy sauce
1 oz. pkg. onion soup mix

¼ C. water
1 C. fresh mushrooms, sliced
6 oz. can water chestnuts, sliced thin
10 oz. pkg. frozen Chinese pea pods
2 T. cornstarch

Brown shrimp in butter. Add to shrimp 1 ½ cups water, soy sauce and onion soup mix. Stir together, cover and cook over a low heat 30 minutes, or until shrimp is tender. Blend 2 T. cornstarch in ¼ cup water. Add to shrimp mixture and cook, stirring constantly until thickened. Add mushrooms, water chestnuts and pea pods. (The pea pods should be separated, but not defrosted.) Cover and cook over low heat 7 minutes more. Serve with rice. Beef, chicken or pork may be substituted for shrimp.

Marcia Klapperich

Scalloped Oysters

1 pt. oysters
½-¾ C. light cream
3 C. bread crumbs

1 tsp. salt
2 tsp. celery salt
¼ tsp. pepper

½ C. butter, melted

—Continued on next page—

—Scalloped Oysters continued—

Arrange oysters in 11½x7½x1½ greased baking dish with liquid. Pour half of the light cream over oysters.

Combine crumbs, butter, seasoning, sprinkle over oysters. Pour remaining cream over ingredients. If desired, sprinkle paprika on top. Bake, uncovered, 30-40 minutes at 375°.

Elaine Hemann

Thick BBQ Sauce

- | | |
|--------------------------------------|---------------------|
| ½ C. chopped onion | ¾ C. water |
| 2 T. oil | ¾ C. catsup |
| ½ clove garlic or ¼ tsp. garlic salt | ½ tsp. salt |
| 2 T. vinegar | ¼ tsp. pepper |
| 1 T. worcestershire sauce | 2 tsp. chili powder |

Brown onions in oil then add the rest of the ingredients and simmer for 20 minutes.

Rosa Lee Studer

Dressing Casserole

- | | |
|-----------------------|-------------------------|
| 1 medium onion | 1 tsp. sage |
| 4 T. butter | ½ C. celery |
| 10 slices bread cubes | 1 can chicken rice soup |
| 1 tsp. salt | ½ can water |
| ¼ tsp. pepper | |

Brown onions in butter. Mix all together. Put in greased casserole. Cover and bake at 325° for 1 hour.

Molly Hardy

Dressing

(Serves 12)

- | | |
|-------------------------|------------------------------|
| 1 loaf bread (cubed) | 2 cans cream of chicken soup |
| 1 chopped onion | 3 tsp. poultry seasoning |
| ½ C. celery (diced) | ¼ tsp. pepper |
| 2 beaten eggs | 1 C. hot water |
| 1 chicken bouillon cube | |

If bread is very dry, more water may need to be added, ¼ to ½ cup. Butter 9x13 cake pan or 3 qt. oven proof casserole well before baking. Dissolve 1 chicken bouillon cube in hot water. Bake 1 hour at 350°.

Rose Klapperich

Mushroom Cheese Stuffing

(Serves 4)

- | | |
|----------------------------------|--------------------------------|
| 2 C. dry bread crumbs | 1 C. fresh or canned mushrooms |
| ½ C. grated cheese | ¼ C. celery, chopped |
| 1 T. onion flakes | 1 egg, beaten |
| 1 tsp. Watkins chicken soup base | ½ tsp. dry mustard |
| 1 T. worcestershire sauce | dash black pepper |
| ¾ C. milk | ¼ C. butter |

Combine first 5 ingredients, combine remaining, except butter. Add to first mixture. Pour into baking dish. Dot with butter. Bake 1 hour at 350°.

Mary Lou Blake

Beer Batter for Fish

- | | |
|----------------------------|-----------------|
| 2 egg whites, beaten stiff | ¼ C. flour |
| ¼ C. beer | ¼ C. cornstarch |
- Mix together, roll fish in batter, deep fat fry.

Mrs. Arnold Hemann

Seasoned Coating Mix (Microwave)

- ½ C. fine dry bread crumbs or cornflake crumbs
1 tsp. instant granular chicken bouillon

- | | |
|--------------------|------------------------|
| ¼ C. flour | ½ tsp. salt |
| ½ tsp. celery salt | 1/8 tsp. garlic powder |
| 1/8 tsp. pepper | ¼ tsp. onion powder |
| ¼ tsp. ground sage | ¼ tsp. thyme |
| 1 tsp. paprika | 1 tsp. oil |

Blend together all dry ingredients; add oil and mix well until well dispersed throughout the mixture. Use coating for chicken pieces, pork chops or fish. Dip the item in the white of an egg and 1 T. of water, which has been lightly beaten, before rolling in the coating mix, if desired. Store unused portion in a covered container in the refrigerator if storing for a long period of time.

Marcia Klapperich

Shrimp Sauce

- | | |
|-----------------------------|--------------------------|
| ½ C. catsup | ¼ tsp. garlic salt |
| ¼ C. horseradish | 1 T. vinegar |
| 1 tsp. worcestershire sauce | 1 tsp. celery seed |
| ½ tsp. salt | 2 T. sugar |
| 1/8 tsp. pepper | 2 drops of tabasco sauce |

Mix well and chill. Note: use a real hot brand of horseradish. The tabasco sauce makes it real hot so use it as desired, or omit.

Sister Dorothy Adams

Vegetables

 **beans**
TOPNOTCH
GOLDEN WAX 



NET. WT. 4.5g

NORTHROP KING SEEDS NET. WT.
1/2oz

Asparagus Supreme

2½ C. cooked asparagus
4 Tbsp. flour
2 hard cooked eggs
3 Tbsp. butter, melted
½ tsp. salt
½ tsp. pepper
1½ C. heated milk
½ C. liquid from asparagus
½ C. sliced almonds

Make a sauce of butter, flour, milk and seasonings. Cook 3 minutes on medium low. Remove from unit and stir in cheese. Place cooked asparagus and chopped eggs in greased casserole and pour cream sauce over all. Sprinkle with minced pimento and slivered almonds or paprika and bake uncovered at 375° for 45 minutes.

Ann Durben

Zucchini-Cheese Casserole

(Serves 8)

3 C. zucchini, thinly sliced
2 C. mozzarella cheese, grated
1 C. milk
3 eggs, beaten
½ C. butter, melted
1 tsp. salt
1½ C. cracker crumbs

Alternate zucchini and cheese in layers in buttered casserole. Combine milk, eggs, butter and salt and pour over zucchini and cheese. Put cracker crumbs on top. Bake uncovered 30-35 minutes at 325°. Allow to cool 10 minutes before serving.

Marcia Klapperich

Scalloped Corn

(Serves 8)

2 cans creamed corn
1¼ C. milk
3 C. seasoned croutons
¾ C. butter, melted

Mix first three ingredients and pour in casserole. Pour melted butter over top. Bake uncovered at 325° for 1 hour.

Kathy Koenigs

Lord, I crawled across the barrenness to you with my empty cup uncertain in asking any small drop of refreshment. If I only had known you better, I'd have come running with a bucket.

Bean Casserole

(Serves 8)

- | | |
|-----------------------|------------------|
| 2 cans kidney beans | ½ lb. bacon |
| 2 cans butter beans | ½ C. brown sugar |
| 2 cans pork and beans | ¼ C. white sugar |
| ½ C. catsup | ¾ lb. hamburger |

Drain kidney and butter beans. Don't drain pork and beans. Fry bacon and drain off grease. Fry hamburger and drain. Mix together and bake for 1 ½ hours at 350°, or put in crock pot for 4 to 5 hours.

Rita Smith

Slow Cooker Beans

(Serves 8-10)

- | | |
|------------------------------|----------------------------|
| 1 lb. ground beef | 1 lb. bacon, cut in pieces |
| 2-1 lb. cans pork and beans | 1 lb. can kidney beans |
| 1 lb. can large butter beans | 1 medium onion, diced |
| ¼ C. brown sugar | ½ tsp. Liquid Smoke |
| 3 Tbsp. vinegar | ¼ C. catsup |
| 3 Tbsp. molasses | |

Leave pork and beans and kidney beans undrained—drain butter beans. Brown beef, drain excess fat and place in slow cooking pot. Fry bacon, drain fat and place in slow cooking pot. Cook on medium temperature for 6 hours.

Ann Durben

Bean Casserole

- | | |
|----------------------------------|-----------------------------|
| 1 can lima beans | 2 Tbsps. vinegar |
| 1 can kidney beans | ¼ tsp. dry mustard |
| 1 can butter beans | 1 large onion, cut in rings |
| 1 large can pork and beans (B&M) | ½ lb. bacon |
| ¾ C. brown sugar | |

Drain liquid from lima, kidney and butter beans. Fry and dice bacon. Mix all ingredients. Bake at 325° for 1 ½ hours. This recipe can be doubled for larger crowds, or reception.

Mrs. Lambert Winkels

Man doesn't live by bread alone, he needs buttering up once in a while.

Lima Bean Bake

(Serves 6-8)

- | | |
|--------------------------|-----------------------|
| 1 qt. cooked lima beans | 1 pt. sliced carrots |
| 2 medium onions, sliced | 1 pt. cooked tomatoes |
| 4 Tbsp. butter | 2 Tbsp. brown sugar |
| salt and pepper to taste | |

Place in 3 qt. casserole and bake in moderate oven (350°) for 45 minutes, or until done.

Ann Durben

Broccoli Casserole

- | | |
|------------------------------|--------------------------|
| 10 oz. pkg. frozen broccoli | 10 oz. pkg. frozen peas |
| small jar Cheese Whiz | 1 can mushrooms |
| 1 can cream of mushroom soup | onion and parsley flakes |

Cook broccoli and peas in salted water until almost done. Mix all ingredients and cover with buttered bread crumbs. Bake in 1½ qt. casserole at 350° for 30-45 minutes.

Lucille Werner

Company Broccoli

- | | |
|--|---------------------------|
| 4-10 oz. pkgs. frozen broccoli | 1 lg. can evaporated milk |
| 2 C. (8 oz.) shredded process American or cheddar cheese | |
| 1 large can evaporated milk | 2 cans mushroom soup |
| 1 can french fried onions | |

Prepare broccoli as on package. Drain. Place in greased shallow 2 qt. baking dish. Sprinkle cheese over broccoli. Pour a mixture of soup and milk over top. Bake at 350° for 25 minutes. Stir well. Top with french fried onions and bake 8 more minutes.

Barb Brumm

Brussel Sprouts with Tangy Sauce

(Serves 4-6)

- | | |
|---------------------------------------|--------------------------|
| 2-10 oz. pkgs. frozen brussel sprouts | 1 beef bouillon cube |
| 6 slices bacon | ½ C. sour cream |
| ¼ C. real mayonnaise | 1 tsp. lemon juice |
| ¼ tsp. worcestershire sauce | ½ tsp. paprika |
| ¼ tsp. dry mustard | salt and pepper to taste |

— Continued on next page —

—Brussel Sprouts/Tangy Sauce continued—

Cook brussel sprouts in water to cover. Add bouillon cube. Fry bacon and crumble, then combine with remaining ingredients in small saucepan over low heat until heated through. Do not boil. Place drained brussel sprouts in serving dish and spoon sauce over them. Serve immediately.

Marcia Klapperich

Scalloped Cabbage

(Serves 12)

1 large head cabbage or 2 small
1 qt. milk
 $\frac{3}{4}$ C. flour
2 C. bread crumbs, dry and ground fine
1 tsp. salt
 $\frac{1}{4}$ C. butter

Prepare a white sauce from milk and flour. Slice cabbage (raw), put layer in a shallow pan, sprinkle with salt and layer of white sauce; continue layers until all is used. Cover with buttered bread crumbs. Bake 45 minutes at 350°.

Sister Dorothy Adams

Copper Pennies or Marinated Carrots

2 lbs. carrots
1 green pepper, diced
1 C. vinegar
 $\frac{3}{4}$ C. sugar
2 large onions, diced
1 can tomato soup
 $\frac{3}{4}$ C. salad oil
1 tsp. salt
1 tsp. dry mustard

Cut carrots into thirds or half and cook til slightly tender. When cool, cut carrots into slices. Add remaining ingredients. Will keep refrigerated for 1 month.

Variations: $\frac{3}{4}$ C. vinegar, 1 C. oil, 1 C. sugar; $\frac{3}{4}$ C. vinegar, $\frac{1}{2}$ C. oil, 1 C. sugar.

Alvina Theobald

Carrot Casserole

4 C. sliced carrots
 $\frac{1}{2}$ C. butter
 $\frac{1}{2}$ C. shredded cheddar cheese
1 medium onion
1 can cream of celery soup
1 $\frac{1}{2}$ C. herb seasoned dressing

Cook carrots til tender and drain. Meanwhile, saute onion in butter, add cheese, soup and carrots. Pour into casserole. Top with dressing that was mixed with $\frac{1}{2}$ cup melted butter. Heat thru in oven.

Alvina Theobald

Cauliflower with Cheese Sauce

1 large head cauliflower
2 Tbsp. butter
2 Tbsp. flour
 $\frac{3}{4}$ C. grated American cheese
milk (as much as needed)

$\frac{1}{2}$ C. tomato juice
2 tsp. worcestershire sauce
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. mustard
 $\frac{1}{4}$ tsp. paprika
dash of pepper

Cook cauliflower until tender, add salt, separate into flowerettes. Cheese sauce: melt butter, blend in flour, add milk gradually and cook until thickened and smooth. Add grated cheese, stirring until melted. Stir in tomato juice and seasoning. Heat to simmering and pour over cauliflower.

Shirley Hemann

Escaloped Corn

(Serves 6)

1 can cream style corn
2 eggs
 $\frac{1}{3}$ C. milk

12-15 soda crackers
salt and pepper

Pour cream style corn into 1 qt. casserole. Crush soda crackers on wax paper, and add all except 2 tps. for topping. Beat 2 eggs and add to corn mixture. Stir milk and seasoning desired to corn. Sprinkle cracker crumbs over the top. Bake at 350° about 45 minutes.

Mrs. Lambert Winkels

Cucumbers in Sour Cream

1 C. thick sour cream
 $\frac{1}{2}$ tsp. salt
4 tsp. vinegar

4 T. sugar
chives (optional)

Mix above ingredients to make dressing. Slice peeled cukes and let stand in ice water. Drain. Add sliced onions. Pour dressing over this.

Beth Hackenmiller

Baked Onion Halves

(Serves 8)

4 medium sweet onions
salt
pepper
2 T. butter

2 T. water
 $\frac{1}{4}$ C. shredded sharp cheddar cheese
 $\frac{1}{4}$ C. dry bread crumbs
1 T. melted butter

—Continued on next page—

— Baked Onion Halves continued —

Peel onions and cut in half crosswise. Place in shallow baking dish. Sprinkle lightly with salt and pepper. Dot with 2 T. butter. Add water, cover.

Bake in 350° oven about 1 hour or until almost tender. Combine cheese, bread crumbs and melted butter. Spoon on top of onions. Bake uncovered 15 minutes longer or until cheese is melted and crumbs are brown.

Joan Koenigs

Onions au Gratin

(Serves 6)

3 medium sweet Spanish onions	butter
½ C. water	1 tsp. salt
¼ tsp. pepper	¼ tsp. ground sage
½ C. buttered bread crumbs	½ C. shredded cheddar cheese

Peel and halve onions and place cut side up in buttered casserole. Add ½ cup water. Sprinkle with salt, pepper and ground sage. Cover and bake at 375° for 30 minutes. Uncover and sprinkle with buttered crumbs and cheddar cheese. Bake uncovered 20 minutes.

Alvina Theobald

Oven Potatoes

(Serves 8)

2-24 oz. boxes frozen shredded hash browns	salt
garlic powder	pepper
¾ C. butter, melted	1 ½ C. heavy cream

Thaw hash browns enough to flake. Layer in 2 ½ qt. casserole dish: one layer potatoes, one layer sprinkled garlic powder, lots of salt and pepper, one layer melted butter (½ of total butter). Repeat to make three layers. This can be done ahead of time. Just before putting in oven, pour cream over the top layers. Bake uncovered at 300° for 2 ½ hours.

Marcia Klapperich

Middle age is when your knees buckle and your belt won't.

Refrigerator Mashed Potatoes

(Serves 12)

5 lbs. potatoes
8 oz. pkg. cream cheese
1 C. dairy sour cream
2 tsp. onion salt
1 tsp. salt
¼ tsp. pepper
2 T. butter

Cook and mash potatoes. Add remaining ingredients and beat until fluffy. Cool. Place in greased casserole and dot with butter. Bake uncovered for 30 minutes at 350°. May refrigerate up to two weeks. Also freezes well. Gravy not required with these potatoes.

Catherine Klapperich, Sandy Koenigs

Rice & Mushroom Dish

(Serves 8)

1 onion
1 green pepper
1 stick butter
1 C. rice
1 small can mushrooms
2 cans chicken-rice soup

Saute minced onion and chopped pepper in butter. Add: 1 cup raw rice, 1 small can mushrooms, 2 cans chicken-rice soup. Bake at 350° for 1 ½-2 hours.

Elaine Hemann

Sweet Potatoes

(Serves 8)

6 large sweet potatoes
1 C. brown sugar
2 T. flour
1 tsp. salt
2 T. butter
1 c. thin cream (or Half & Half)

Cook sweet potatoes until tender and drain. Combine sugar, butter, flour, salt and cream. Cook slowly for about 1 minute, until thick or use double boiler and cook until thick. Pour sauce over cooked sweet potatoes and bake ½ hour at 350°.

Marilyn Schaefer

Vegetable Casserole

(Serves 10-12)

20 oz. box frozen broccoli and cauliflower
1 lb. carton cottage cheese, large curd
4 oz. grated cheddar cheese
20 soda crackers, crushed
½ stick oleo
1 can mushroom soup
4 oz. mozzarella cheese
1 can celery soup

Layer ingredients and cover with soup last, bake 25 minutes at 350° in 9 x 13 pan.

Mrs. Arnold Hemann

Vegetable Casserole

1 pkg. frozen cauliflower 1 pkg. frozen green beans
1 pkg. frozen broccoli 2 cans cream of mushroom soup
cheddar cheese slices

Partially cook vegetables, heat soup til smooth (do not dilute) and combine in casserole. Cover with mild cheddar cheese slices. Bake at 350° for 45 minutes. Cover with seasoned croutons and bake additional 10 minutes. Use 2 qt. casserole.

Linda Kruse

Vegetable Medley

1 ½ C. sliced onions 4 T. butter
1 ½ C. carrot strips 2 ½ tsp. salt
¾ C. green pepper strips 3 T. tapioca
2 C. celery strips ½ tsp. pepper
2 C. tomatoes 1 T. sugar
2 C. fresh or frozen green beans

Mix ingredients together and put in a covered casserole. Bake at 350° for 1 ½ hours, or until vegetables are done.

Marcene Heimerman

Vegetable Munchies

Prepare 8-10 cups of mixed bite-sized pieces of carrots, green peppers, celery, cauliflower (stems and flowerettes), broccoli stems, cucumbers, zucchini and fresh green beans — any or all.

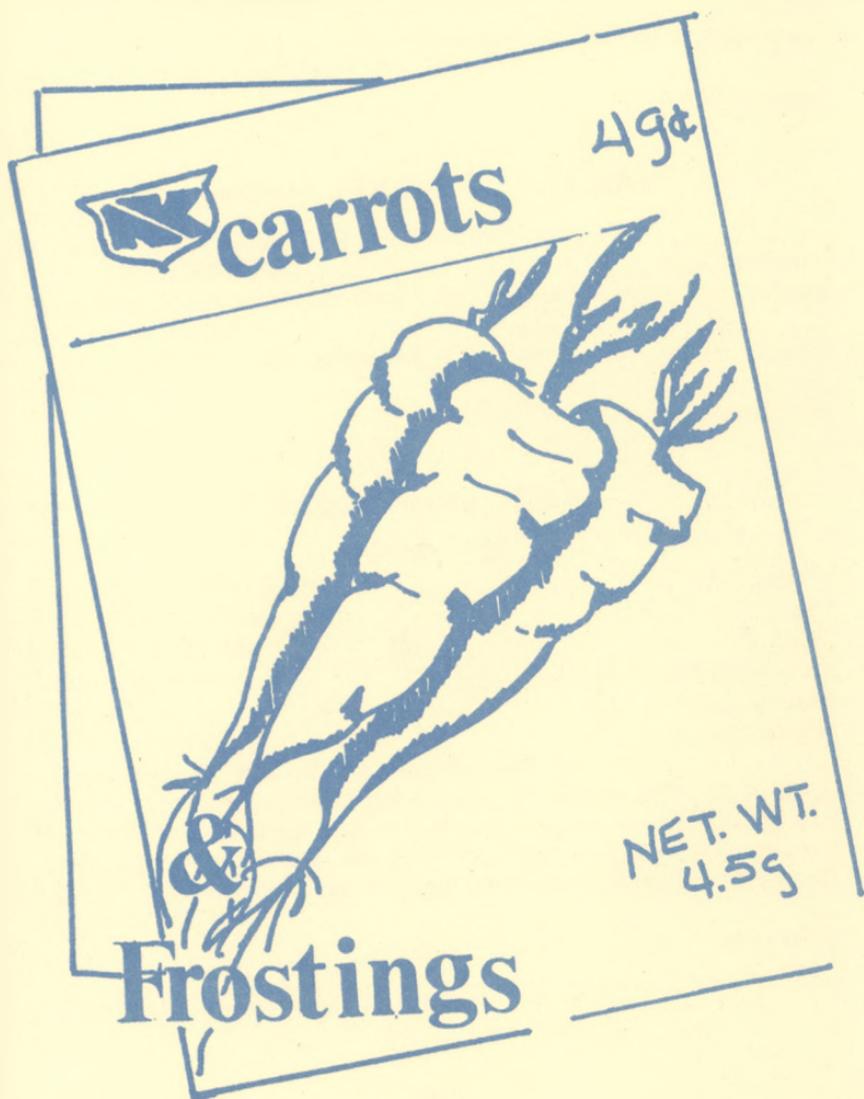
Put in big kettle and add artificial sweetener to equal 12 tsp. sugar. Add ¾ cup wine vinegar, ¼ cup cider vinegar (white or brown), ¼ cup lemon juice, 2 tsp. salt, 1 tsp. sweet basil, 2 cans (4 oz.) mushrooms and their liquid.

Bring to a boil. Simmer 5 minutes. Cool and chill. Use as salad or munchies. Keeps up to 4 weeks.

Joyce Klapperich

If you could see yourself as your neighbors do, you'd probably wonder why they hadn't moved.

Cakes



Angel Food Cake

(Serves 10-12)

- | | |
|--------------------------|-----------------------|
| 1 ½ C. egg whites | 1 tsp. vanilla |
| 1 ½ tsp. cream of tartar | ½ tsp. almond extract |
| ¼ tsp. salt | 1 C. cake flour |
| 1 C. sugar | ½ C. sugar |

In large mixing bowl beat egg whites, cream of tartar and salt at high speed until moist stiff peaks form. Add 1 cup sugar in 4 additions, beating until blended each time. Sift flour and ½ cup sugar together 3 times. Fold in flour mixture in 4 additions using large wire whip. Pour into ungreased 10" tube pan. Cut through with knife to dislodge bubbles. Bake 30-40 minutes at 375°.

Catherine Klapperich

Lemon Angel Food Cake

"One Step" angel food cake mix

- | | |
|-------------------------|--------------|
| 1 can lemon pie filling | ¾ C. coconut |
|-------------------------|--------------|

Mix cake mix with one can lemon pie filling and ¾ cup coconut. Bake 20 minutes at 350°.

Frost: sprinkle with powdered sugar or regular cream cheese frosting.

Barb Brumm

Babes Apple Cake

(Serves 12)

- | | |
|---------------------------------|-------------------|
| 2 C. whole wheat flour | 1 C. white sugar |
| ¼ C. toasted wheat germ | 1 C. brown sugar |
| 2 tsp. baking soda | ½ C. oil |
| 1 tsp. cinnamon | 1 C. chopped nuts |
| 1 tsp. salt | 2 eggs, beaten |
| ½ tsp. nutmeg | 1 tsp. vanilla |
| 4 C. diced, peeled, tart apples | |

Stir together flour, wheat germ, soda, cinnamon, salt and nutmeg. Set aside. In large bowl, combine apples, sugars, oil, nuts, eggs and vanilla. Add flour mixture; stir gently to blend well. Turn into greased 13x9x2 pan. Sprinkle with sifted confectioners sugar. Bake 50 minutes at 350°.

Susan May

Apple Cake

- | | |
|--------------------------|---------------------|
| 1 C. white sugar | ½ C. brown sugar |
| ½ C. butter | 2 eggs |
| 1 tsp. vanilla | ½ tsp. salt |
| 1 tsp. soda in 1 C. milk | 2 C. chopped apples |
| 2 ½ C. flour | |

Bake in 9x13 pan at 350°. Cake is done baking when tested with tooth pick, tooth pick is dry.

Carol Hackenmiller

Apple Cake

- | | |
|-----------------|---------------------------------|
| 1 C. raisins | 1 heaping tsp. soda |
| 1 C. water | 1 tsp. cinnamon |
| 2 C. sugar | 1 tsp. cloves |
| ¾ C. shortening | 1 tsp. allspice |
| 2 eggs | 3 C. peeled, raw chopped apples |
| 3 C. flour | ½ C. chopped pecans, if desired |

Cook raisins in water until boiled, drain off water and set aside to cool. Combine sugar, shortening, eggs. Beat until creamy. Sift together flour, soda and spices. Add to sugar combination and the cooled off raisin water and raisins. Stir in apples and pecans. Bake in greased 9x13 inch pan at 350° about 1 hour or until tooth pick inserted in center comes out clean. If desired, serve with whipped cream.

Helen Adams

Applesauce Cake

(Serves 24)

- | | |
|-----------------------------------|-------------------------------------|
| ¾ C. raisins | ½ tsp. cloves |
| ½ C. hot water | ½ tsp. allspice |
| ½ C. shortening | ½ tsp. salt |
| 1 ½ C. brown sugar, firmly packed | 2 eggs, unbeaten |
| 1 tsp. salt | 1 ½ C. thick applesauce |
| ½ tsp. cinnamon | 2 ½ C. pre-sifted all purpose flour |
| ¾ C. chopped walnuts (optional) | 2 tsps. soda |

Combine raisins and hot water; set aside. In mixing bowl, beat shortening, sugar, salt, spices and eggs until creamy, smooth and fluffy. Scrape bowl often. Blend in applesauce, then all purpose flour, and walnuts. Stir baking soda into undrained raisins; add to batter and mix well. Pour into greased and floured 9x13x2 inch pan. Bake at 350° for 40-45 minutes, or until cake tests done. Powdered sugar or carmel frosting is delicious on this cake, or whipped cream topping.

Mrs. Lambert Winkels

Apple Strudle

2 ½ C. flour
1 T. salt

1 T. sugar
1 C. lard

Mix like pie crust.

1 egg yolk in cup—add milk to make ¾ cup. Add to crust. Roll out to fit large cookie sheet. Add 2 handfuls of corn flakes crushed, sprinkled on crust. Add 10 or so apples, sliced. Mix 1 cup sugar and 1 tsp. cinnamon and put that on top of apples. Add rest of crust on top. Beat egg white stiff, spread on top. Bake on large cookie sheet or brownie pan, 1 hour at 375°. After it's out of the oven, add 1 cup powdered sugar and enough water to drizzle over top.

Lucille Blaser

Apple Walnut Ring Cake

1 C. butter or oleo
2 C. sugar
3 eggs
3 C. flour
1 ½ tsp. soda
½ tsp. salt

1 tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. cloves
¼ tsp. allspice
2 tsp. vanilla
3 C. chopped apples

1 C. walnuts

Cream butter and sugar until fluffy. Add eggs one at a time, beating well after each addition. Mix flour, soda, salt and spices. Stir in vanilla and nuts. Batter will be stiff. Spoon into greased and floured tube pan and bake at 325° for 1 ½ hours. Let cool in pan 10 minutes, remove to rack.

Beverly Thome

Beer Cake

2 C. sugar
2 eggs
¾ C. shortening
2 squares chocolate
3 C. flour

2 tsp. soda
1 C. beer (no foam)
¾ C. buttermilk
½ C. maraschino cherry juice

4 oz. chopped maraschino cherries
¾ C. chopped walnuts

Mix in order given. Bake 35-45 minutes at 350° in 11x13 pan. Frost with cream cheese frosting.

Linda L. Minto, Shirley Hemann

Burned Sugar Cake

¼ C. butter
1 ½ C. sugar
1 C. cold water
2 egg yolks
2 stiffly beaten egg whites
2 ½ C. flour
2 tsp. baking powder
4 tsp. burned sugar syrup
1 tsp. vanilla

Burned sugar syrup: put 1 cup of sugar on stove and brown, stirring constantly. When browned, add one cup of water and boil until it thickens.

Cream butter and sugar, add egg yolks, and add cold water, burned sugar syrup, and vanilla. When well mixed add flour and baking powder. Fold in beaten egg whites last. Bake in 9x13 pan at 350°.

Helen Hackenmiller, shared by Louise Durben

Carrot Cake

2 C. flour
2 tsp. soda
1 tsp. salt
1 ½ C. oil
2 C. sugar
2 tsp. cinnamon
4 eggs
3 C. shredded carrots

Mix dry ingredients together. Add eggs, oil and carrots all at once. Beat well. Pour into greased pan. Bake 45 minutes at 350°. Cool and frost with cream cheese frosting.

Frosting: ½ cup margarine, 3 oz. cream cheese, 2 cups powdered sugar, 1 T. vanilla and ½ cup nuts.

Cream margarine and cheese. Add vanilla and powdered sugar. Blend in nuts.

Mrs. Ray Koenigs

Chiffon Cake

(County Fair Winner)

(Serves 12)

2 C. cake flour
1 ½ C. sugar
¾ C. water
3 tsp. vanilla or lemon extract
3 tsps. baking powder
½ C. cooking oil
7 eggs
¼ tsp. cream of tartar

Mix cake flour, baking powder and sugar into one large bowl. Make well in center, and pour oil, water and 7 egg yolks into it. Stir

—Continued on next page—

—Chiffon Cake continued—

thoroughly with large spoon and add extract. While mixing this, egg whites and $\frac{1}{4}$ tsp. cream of tartar may be whipped in mixer. Occasionally scrape egg whites towards center, with rubber spatula. Beat until stiff. Fold first mixture into beaten egg whites with wire whip, very lightly. Pour the mixture into tube pan, and bake at 325° for 1 hour, and at 350° for 10 minutes. Remove from oven, and invert tube pan until cool. This is a delicious light cake, served like angel food or sponge cake. It may be frosted or plain, with whipped cream, ice cream or fruit.

Mrs. Lambert Winkels

Mississippi Mud Cake

2 sticks oleo	4 eggs
2 C. sugar	1 $\frac{1}{2}$ C. flour
1 tsp. vanilla	2 T. cocoa
salt	4 oz. coconut
1 pint marshmallow cream	1 $\frac{1}{2}$ C. chopped nuts

Cream together oleo and sugar, add vanilla and eggs, one at a time, beating after each one. Add flour, cocoa, dash of salt and mix. Add coconuts and nuts. Bake 35-40 minutes at 350° . Top with a jar of marshmallow creme while cake is warm. Let it set awhile so it will spread easier.

Cool and frost. Frosting: 1 stick soft oleo, 1 lb. box of powdered sugar, 1 tsp. vanilla, $\frac{1}{2}$ cup cocoa, and $\frac{1}{2}$ cup evaporated milk.

Shirley Hemann

Chocolate Upside Down Cake

$\frac{3}{4}$ C. sugar	1 C. flour
1 $\frac{1}{2}$ T. cocoa	2 tsp. baking powder
	$\frac{1}{2}$ tsp. salt
2 T. butter	$\frac{3}{4}$ C. milk
$\frac{3}{4}$ C. nuts	1 tsp. vanilla

Sift first set of ingredients. Then add last four. Beat 2 minutes and pour in greased pan. Mix $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup cocoa, and sprinkle over batter. Pour 1 cup hot water over cake. Double for large pan. Bake 35 minutes at 350° in 7 x 10 $\frac{1}{2}$ pan.

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

Fudge Cake

2 ¼ C. sifted flour	1 ½ C. sugar
1 tsp. soda	1 tsp. vanilla
1 tsp. baking powder	2 eggs
½ tsp. salt	1 C. sour milk
½ C. shortening	½ C. hot water
½ C. cocoa	

Preheat oven to 350°. Grease pan well and dust with flour. Sift together the flour, soda, baking powder and salt. Set aside. Cream shortening, add sugar gradually, beating thoroughly after each addition. Add vanilla, then well beaten eggs; beat until light and fluffy. Beat in flour mixture alternately with sour milk. Mix cocoa and hot water to form a smooth paste. Beat in batter. Pour into prepared pans and bake for 30-35 minutes. Cool and frost.

Lucille Blaser

Chocolate Peanut Butter Frosting

1 ½ C. sugar	1 tsp. vanilla
½ C. butter	2 T. peanut butter
¼ C. and 2 T. milk	½ C. chocolate chips
dash of salt	

Mix all ingredients except chips and bring to a rolling boil. Then add chips, melt. Cool and spread.

Sandy Koenigs

Grandma's Chocolate Cake

1 ½ C. sugar	2 T. vinegar
½ C. butter	½ C. cocoa
2 eggs	boiling water
1 tsp. salt	2 C. flour
1 tsp. vanilla	1 tsp. baking powder
1 C. cream or milk (scant)	1 tsp. soda

Cream together sugar, butter, eggs, salt and vanilla. Add vinegar to milk or cream and beat well with creamed mixture. In a small container, add about ½ cup boiling water to cocoa and stir well. Add enough water to make chocolate of medium thick consistency and stir until smooth. Cool. Gradually add flour, baking powder, and soda to cream mixture and beat well. Add chocolate last and mix again. Bake 30-35 minutes at 350° in 9x13 pan.

Sandy Koenigs

Chocolate Cake

(Serves 12)

¾ C. butter or margarine
1 ¾ C. sugar
2 eggs
1 tsp. vanilla
2 C. unsifted flour
¾ C. cocoa
1 ¼ tsp. baking soda
½ tsp. salt
1 ½ C. water

Cream butter or margarine til light and fluffy. Add eggs and vanilla, beat til very creamy. Combine flour, cocoa, baking soda and salt; add alternately with water to creamed mixture. Pour batter into greased and floured 9x13 cake pan. Bake 35-40 minutes at 350°. Cool and frost with chocolate buttercream frosting.

Chocolate Buttercream Frosting: 6 T margarine or butter, ½ cup cocoa, 3 C. powdered sugar, ½ C. milk, 1 tsp. vanilla. Cream butter in small mixer bowl. Add cocoa and powdered sugar alternately with milk. Blend in vanilla.

Joyce Krebsbach

Chocolate Mayonnaise Cake

3 C. flour
6 T. cocoa
1 ½ C. mayonnaise
1 ½ C. hot water
1 ½ C. sugar
3 tsp. soda
1 ½ tsp. vanilla

Mix ingredients in usual manner. Bake 45 minutes in 9x13 cake pan at 350°. Use tooth pick to test when done.

Monica Hemann

Chocolate Sheet Cake and Frosting

3 C. sifted flour
2 C. sugar
2 tsp. soda
⅓ C. cocoa
2 T. vinegar
2 C. water
1 tsp. vanilla
1 tsp. salt
¾ C. salad oil
Frosting:

1 ½ C. sugar
6 T. milk
½ stick butter
½ C. chocolate chips

Put all ingredients in large bowl in order given. Mix well and pour into ungreased pan. Bake at 350° for 30 minutes. Batter is very runny, it makes a moist cake. Bake in 10x13x1" baking sheet.

Frosting: Put sugar, butter and milk into heavy saucepan. Bring to a rolling boil, stirring constantly as it scorches easily. Boil for 45 seconds, remove from heat and stir in chocolate chips til melted. Spread quickly on cake as it does set up quite fast.

Linda Kruse

Mock German Chocolate Cake

- 1 box white cake mix (not pudding cake)
1 box instant chocolate pudding 2 C. milk 3 eggs
- Topping:**
- 1 C. evaporated milk 1 C. sugar
3 egg yolks 1 stick margarine
1 tsp. vanilla 1½ C. coconut
1 C. chopped pecans

Mix cake mix, pudding, milk and eggs for 4-5 minutes and bake according to package directions in a 9 x 13 pan.

To frost: combine milk, sugar, egg yolks, margarine and vanilla. Cook over low heat, stirring constantly until thickened (about 12 minutes). Add coconut and chopped pecans. Beat until thick enough to spread.

Pat Koenigs

Red Devils Food Cake

- 2 C. sugar 2½ C. sifted flour
1 C. shortening ½ C. cocoa
2 eggs, well beaten 2 tsp. soda
1 tsp. vanilla 1 tsp. salt
1 C. sour milk 1 C. boiling water

Cream sugar, shortening and eggs. Sift dry ingredients together. Add to creamed mixture alternately with sour milk. Add boiling water and vanilla. Beat well. This is a thin batter. Bake in greased 9x13 pan at 350°.

Shirley May

Black Magic Cake

- 1¼ C. flour 2 eggs
2 C. sugar 1 C. black coffee (cold)
¾ C. cocoa 1 C. sour milk
2 tsp. baking soda ½ C. vegetable oil
1 tsp. baking powder 1 tsp. vanilla
1 tsp. salt

Combine flour, sugar, cocoa, soda, baking powder, and salt into large mixing bowl. Add eggs, coffee, sour milk, oil and vanilla. Beat 2 minutes at medium speed. Batter will be very thin. Pour into greased and floured 9x13 cake pan. To sour milk: use 1 Tbsp vinegar plus to equal 1 cup. Bake 35 minutes at 350°.

Beverly Thome

Coconut Cream Cake

1 stick margarine	1 C. buttermilk
½ C. lard	1 tsp. vanilla
2 C. sugar	2 C. Angel Flake coconut
2 C. flour	1 C. chopped nuts
5 egg yolks	5 egg whites, beaten
1 tsp. soda	

Cream margarine, lard, sugar and beat until mixture is smooth. Add egg yolks. Combine soda and flour and add to creamed mixture alternately with buttermilk. Stir in vanilla, nuts and coconut. Fold in beaten egg whites. Bake 25 minutes at 350° on 15½x10½ cookie sheet.

Frost with cream cheese frosting: 8 oz. cream cheese, ½ stick margarine, 1 lb. powdered sugar, 1 tsp. vanilla. Beat cheese and margarine smooth. Add powdered sugar and vanilla. Spread on cake and sprinkle with chopped nuts.

Gladys Blake

Cranberry Cake

1 C. sugar	1 C. milk
2 T. butter	1 egg
3 tsp. baking powder	2 C. flour

Mix all together and fold in 2 cups raw cranberries, washed. Bake at 350° for 30-40 minutes in 9x13 greased pan.

Butter Sauce: ½ cup butter, 1 cup sugar, ¾ cup Half and Half or canned milk. Cook over low flame. Stir constantly and boil 10 minutes. Serve warm over cake.

Marcia Klapperich

Creme de Menthe Cake

1 box white cake mix	Creme de Menthe liquor
1 can Hershey's chocolate fudge topping	
1 med. size tub Cool Whip	

To a white cake mix hold back ¼ cup liquid and instead add ¼ cup Creme de Menthe. Bake as usual in 9x13 pan. Cool.

Spread cake with a can of Hershey's chocolate fudge topping. Mix ¼ cup Creme de Menthe in a medium size carton of Cool Whip. Fold in carefully. Spread this on top of fudge topping. Refrigerate until ready to serve.

Sandra Mayer

Never Fail Cupcakes

(Makes 30-36)

- | | |
|------------|----------------|
| 2 eggs | 1 C. sour milk |
| ¾ C. cocoa | 2 tsp. vanilla |
| 1 C. oleo | 2 tsp. soda |
| 3 C. flour | 2 C. sugar |

Pour over this 1 cup hot water. Do not stir till last ingredient is added. Beat very well. Fill cup cake pans or baking cups ¾ full and bake in moderate oven (350°) for 25 minutes.

Mrs. Gervis Blaser

Dream Cake

- | | |
|---|----------------|
| 1 cake mix-2 layer size (without pudding) | 1 C. milk |
| 1 pkg. Dream Whip (dry) | 4 eggs |
| 2 T. butter | 1 tsp. vanilla |

Beat 4 minutes in large bowl. Pour into greased and floured pan.

Bake: two 9" layer pans, about 30 minutes; three 8" layer pans, about 35 minutes; or one 9x13" pan about 40-45 minutes.

Jo Hackenmiller

Dump Cake

- | | |
|--------------------------------|------------------------------|
| 1 can blueberry pie filling | 2½ C. (No. 2 can) applesauce |
| 1 box yellow or white cake mix | ¼ lb. butter |
| 1 C. nuts | |

Spread pie filling (any kind of your choice) and applesauce in 9x13 pan. Sprinkle dry cake mix over this. Slice butter thinly and spread over top. Sprinkle nuts over mixture. Bake 1 hour (or a little less) at 350°.

Ceal Hackenmiller

Filled Cupcakes

(Makes 24)

- | | |
|----------------------|--------------------------|
| 2½ C. flour | 2 eggs |
| 2 C. sugar | 1 C. salad oil |
| 1 tsp. baking powder | 1 C. butter or sour milk |
| ⅓ C. cocoa | 1 tsp. vanilla |
| ¼ tsp. salt | 2 tps. soda |
| | 1 C hot water |

—Continued on next page—

—Filled Cupcakes continued—

Mix flour, sugar, baking powder, cocoa and salt in a large bowl. Add eggs, oil, milk and vanilla. Mix well and then add the soda dissolved in a cup of hot water. Bake in 350° oven for 20 minutes. Remove from oven and cool completely. Fill with filling and frost as desired.

Filling: ½ cup sugar, ½ cup milk, ⅓ cup Crisco, ¼ tsp. salt, 1 Tbsp. water, ½ tsp. vanilla, ½ cup powdered sugar.

Beat all ingredients except powdered sugar at high speed for 5 minutes. Then add ½ cup powdered sugar. Beat another 3-5 minutes. Force into cupcakes from the top through a crack if possible. Use a pastry bag with a rosette tip to force filling in. Frost with chocolate frosting or whatever you may like.

Gloria Mueller

Christmas Fruit Cake

1 ½ C. shelled Brazil nuts	½ C. maraschino cherries
1 ½ C. walnut halves	½ C. raisins
1 pkg. (7 ¼ oz.) pitted dates	¾ C. sifted flour
⅔ C. 2-3 oz. cans candied orange peel	¾ C. sugar
½ C green maraschino cherries, drained	½ tsp salt
½ T. baking powder	3 eggs
1 T. vanilla	

Grease bottom and sides of loaf pan 10x5x3. Line with waxed paper, grease paper. Place Brazil nuts, walnuts, dates, orange peel (chopped), red and green cherries and raisins in large bowl. Measure flour, sugar, baking powder and salt into sifter, sift over nuts and fruits. Mix well, beat eggs until fluffy, add vanilla, blend into nut mixture. Batter will be stiff. Bake loaf in slow oven (300°) 1 and ¾ hours. Cake will store well 2-3 months in refrigerator. I use pecans instead of Brazil nuts.

Mrs. Arthur Durben

Fruit Cake

2 lb. dates	2 tsp. baking powder
2 lb. walnuts	1 C. cherry juice
1 sm. jar green cherries	8 eggs (well beaten)
1 sm. jar red cherries	2 tsp. vanilla
1 tsp. salt	6 Tbsp. melted shortening
3 C. flour	2 C. candied fruit

Leave dates, nuts, cherries whole. Sift together dry ingredients and mix with the fruits and nuts. Add cherry juice and vanilla, then blend in beaten eggs and melted shortening. Bake at 300° for 1 hour or more, in lined & greased loaf pans. Fill 1 ½ inch thick.

Madelin Adams

Fruit Cake

2 lbs. dates and raisins
1 jar maraschino cherries
3 C. sugar
1 tsp. salt
8 eggs
6 T. melted shortening

2 lbs. walnuts
1 lb. mixed fruit
4 C. flour
2 tsp. baking powder
vanilla
1 C. cherry juice and water

Leave dates, raisins, nuts, cherries and mixed fruit whole. Add sugar, flour, salt and baking powder. Add last: eggs, vanilla, shortening and cherry juice and water. Use a very large mixing bowl. Add and mix ingredients well, as listed. Bake in 4 bread pans 1 hour at 300°. Note: Keeps a long time. Gets better with age.

Joan Koenigs

Florence's Fruit Cake

2 C. all purpose flour
½ tsp. salt
1 lb. red candied cherries
1 C. sugar

2 tsp. baking powder
1 lb. candied pineapple
4 large eggs
6-8 C. pecans or walnuts
¼ C. light corn syrup

Sift flour, baking powder and salt. In a large bowl, mix all the fruit and flour mixture, mix fruit until well coated. In medium size bowl, beat eggs and sugar until frothy. Add to fruit mixture and mix with all ingredients until moist. Add nuts and continue mixing. Put about 9 cups of mixture in each of two extra large loaf pans (line with wax paper) Bake at 275°, 1 hour 15 minutes (until top is dry, but not brown). Turn cake out. Take off wax paper, turn right side up and brush with white syrup.

Shirley Hemann

Oatmeal Cake

1 ½ C. boiling water
1 C. brown sugar
1 C. white sugar
½ C. shortening
2 eggs

1 C. oatmeal
1 ½ C. sifted flour
1 tsp. soda
½ tsp. cinnamon
½ tsp. salt

Cream shortening and sugars. Add eggs and mix well. Add sifted dry ingredients, mix well. Add oatmeal and water mixture. Mix well.

—Continued on next page—

—Oatmeal Cake continued—

Bake at 350° for 45-50 minutes. Add topping as soon as cake comes out of the oven.

Topping: 6 T. butter, ½ cup brown sugar, 3 T. Half and Half, ½ cup nuts, ½ cup coconut. Mix together and bring to a boil.

Ceal Hackenmiller, Sheila Winkels

Orange Cake

(Serves 12)

6 oz. can orange juice	2 C. flour
1 C. sugar	½ C. shortening
½ C. milk	2 eggs
1 C. raisins	1 tsp. soda
1 tsp. salt	½ C. chopped nuts

Mix together and bake in 9x13 pan 40-45 minutes at 350°.

Florence Smith

Overnight Cake

2 C. cake flour	½ tsp. salt
2 C. sugar	1 C. boiling water

Sift flour before measuring. Sift together the flour, sugar and salt. Pour boiling water over the mixture and stir until smooth. Refrigerate overnight. Next ingredients: 6 eggs, separated, ¼ tsp. cream of tartar, 2 tsp. baking powder, ½ tsp. vanilla. The next morning, beat egg whites until foamy and add cream of tartar. Beat until stiff and then add baking powder and vanilla. Beat until very stiff and then fold into the sugar-flour mixture. Pour into greased 9x13 pan and bake about 30-40 minutes at 350°, until cake is lightly browned and pulls away from the sides of pan.

Filling: 6 egg yolks, 1 cup heavy cream, 1 cup brown sugar. Cook in double boiler until thick. Cool and spread on cake and cover with fluffy frosting.

Sea Foam Fluffy Frosting: 2 unbeaten egg whites, 1 ½ cups packed brown sugar, ⅓ cup water, 1/8 tsp. salt. Beat overboiling water at high speed about 7 minutes, or till frosting will stand in stiff peaks. Remove pan from water, add 1 tsp. vanilla and beat 1 minutes more. (Half of this might be enough, beat only 4 minutes then.)

Jo Hackenmiller

Nothing is more often opened by mistake than the human mouth.

Pineapple Cake

Blend a white or yellow cake mix according to directions and bake in a 9x13 pan. Cool cake a little and poke holes in cake. Pour 1 can Eagle Brand Sweetened Condensed Milk over. Cool. Mix 1 large pkg. instant vanilla pudding with 2 cups milk and 8 oz. cream cheese. Spread on cake when thick and cold. Drain a 2 lb. can of crushed pineapple well. Put on top of pudding. Top with Cool Whip. May add nuts, coconut or cherries if you wish.

Beth Hackenmiller

Prune Cake

½ C. prunes	vanilla
1 C. sugar	½ C. shortening
2 eggs	1 C. sour milk
2 C. flour	salt
1 ½ tsp. soda	

Mix all ingredients (except prunes) and bake at 350° until tooth pick comes out clean when inserted in center of cake. Cool cake and pour prepared filling over it.

Filling: 1 cup sugar and 1 cup cream. Cool til thick and add 1 cup nuts and 1 cup soaked prunes. Set aside to cool, then pour. Top with 7-minute frosting.

7-Minute Frosting: Boil 2 T. water, ½ cup sugar, ¼ cup brown sugar and ¼ cup light corn syrup. Beat 2 egg whites, ¼ tsp. cream of tartar and 1/8 tsp. salt til stiff. Pour boiled syrup slowly into beaten egg. Add vanilla.

Beth Hackenmiller

Pumpkin Cake

4 eggs	1 tsp. soda
1 C. salad oil	½ tsp. salt
2 C. sugar	2 tps. cinnamon
15 oz. can pumpkin	½ tsp. ginger
2 C. flour	½ tsp. cloves
2 tps. baking powder	½ tsp. nutmeg

— Continued on next page —

—Pumpkin Cake continued—

Mix eggs, salad oil, sugar, and pumpkin in a large bowl. Sift the remaining ingredients and add to above. Stir. Mix well and pour into greased and floured pan, 12x18x1 inch. Bake at 350° for 25-30 minutes. For variety, when cool, frost with mixture of one 6 oz. pkg. cream cheese, $\frac{3}{4}$ stick butter or margarine, 1 Tbsp. cream or milk, 1 tsp. vanilla extract, 4 cups powdered sugar. This may be cut into cake size pieces, or 2 to 3 inch bars. This will make 36 bars. Note: this freezes very well.

Mrs. Lambert Winkels

Rhubarb Cake

(Serves 10)

$\frac{1}{2}$ C. shortening	$1\frac{1}{2}$ C. brown sugar
1 egg	1 tsp. vanilla
1 C. sour or butter milk	1 tsp. soda
$\frac{1}{4}$ tsp. salt	2 C. flour
2 C. cut up rhubarb	

Cream brown sugar and shortening. Add egg and vanilla. Alternate dry ingredients and butter milk. Fold in rhubarb. Top with 1 cup brown sugar, $\frac{1}{2}$ cup walnuts and $\frac{1}{2}$ tsp. cinnamon. Bake 40-45 minutes at 350°. Top with Cool Whip before serving.

Madelin Adams

Rhubarb Upside Down Cake

1 C. brown sugar	4 C. rhubarb
1 pkg. yellow cake mix	

Grease and flour 9x13 cake pan. Place brown sugar evenly over bottom of pan and rhubarb (cut in $\frac{1}{2}$ - $\frac{3}{4}$ in. chunks) over brown sugar. Pour yellow cake mix (use only 1 cup of water) over and bake 50-60 minutes at 350°.

Rita Weber

Strawberry Shortcake

$\frac{1}{4}$ C. butter	2 C. flour
$\frac{1}{4}$ C. sugar	4 tsp. baking powder
1 egg	$\frac{1}{2}$ tsp. salt
$\frac{3}{4}$ C. milk	sweetened strawberries

Beat together butter and sugar. Add eggs and milk and mix well. Add flour, baking powder and salt and stir only til mixed. Spread in greased 9 inch layer cake pan (or 11x7 pan). Bake at 400° about 20 minutes. Split in half, fill and top with strawberries.

Jo Hackenmiller

Watergate Cake

1 box white cake mix 1 box instant pistachio pudding
1 C. cooking oil 1 C. club soda or 7-Up
3 eggs couple drops of green coloring

Topping:

1 box instant pistachio pudding ½ C. cold milk
nuts coconut large tub Cool Whip

Cake: Mix ingredients well. Bake at 350° for 40 minutes in greased 9x13 pan.

Frosting: Beat pudding and milk together. Fold in one large tub of Cool Whip and spread on cool cake. Sprinkle on nuts and coconut. A few drop os green coloring may be added.

Ceal Hackenmiller

Silver White Cake

(Serves 12-16)

2 C. flour ½ C. shortening
1 ½ C. sugar 1 C. milk
3 ½ tsp. baking powder 1 tsp. vanilla
1 tsp. salt 4 egg whites (save yolks)

Beat flour, sugar, baking powder, salt, shortening, milk and vanilla in large mixing bowl on low speed, scraping bowl constantly for 30 seconds. Beat on high speed, for 2 minutes. Add egg whites, beat on high speed 2 minutes. Pour in pan. Bake until toothpick inserted in center comes out clean (35 minutes) at 350°.

Filling: ½ cup sugar, ¼ cup flour, 4 egg yolks, 1 ½ cups milk, ¼ tsp. salt, 1 tsp. vanilla.

Bring to a boil and cook until thickened, add vanilla and cool. Spread on cooled cake. Top with whipped cream or 7-minute frosting.

Catherine Klapperich

Spice Cake

1 ½ C. flour 2 eggs
1 tsp. soda 1 C. brown sugar
1 tsp. cinnamon 1 C. sour cream
½ tsp. salt 1 tsp. vanilla
½ tsp nutmeg 1 C. chopped nuts
½ tsp cloves 2 egg whites 1 C. brown sugar

—Continued on next page—

— Spice Cake continued —

Beat 2 eggs. Cream 1 cup brown sugar and 1 cup sour cream. Add 1 tsp. vanilla. Mix with dry ingredients and add 1 cup chopped nuts. Put in greased 9x12 pan. Add topping made of 2 egg whites, beaten stiff. Add 1 cup brown sugar. Spread on unbaked cake and sprinkle with nuts. Bake 40 minutes at 350°.

Rose Meyerhofer

Tutti Frutti Cake

1 C. sugar	½ C. shortening
1 egg	2 squares chocolate
1 C. sour milk	1 tsp. soda
1 ½ C. flour	½ C. cut up dates
½ C. chopped nuts	

Mix all and put in greased 7x11 pan. Bake 350° till inserted toothpick comes out clean.

Rose Meyerhofer

Ugly Duckling Cake (Serves 12-15)

1 box yellow cake mix	16 oz. can fruit cocktail
2 eggs	1 C. coconut

Mix these ingredients (include syrup with fruit cocktail) and pour into 9x13 cake pan. Sprinkle ½ cup brown sugar over batter. Bake 35-40 minutes at 350°.

Bring ½ cup margarine or butter, ½ cup sugar and ½ cup evaporated milk to a boil in a small saucepan. Boil 2 minutes. Remove from heat and stir in 1 ½ cup coconut. Spoon over hot cake in pan. Serve warm or cool. Top with whipped cream if desired.

Joyce Krebsbach

*Many people are unhappy because they are poor mathematicians.
They have never learned to count their blessings.*

Chocolate Zucchini Cake

(Serves 12-16)

2½ C. whole wheat flour	3 eggs
½ C. toasted wheat germ	2 tsp. vanilla
½ C. cocoa	2 tsp. lemon peel, grated
2½ tsp. baking powder	2 C. zucchini
1½ tsp. baking soda	½ C. milk
1 tsp. each cinnamon, salt	1 C. chopped nuts
¾ C. butter, softened	1 C. raisins
1 C. brown sugar	1 C. white sugar

Stir flour, wheat germ, cocoa, baking powder, soda, salt and cinnamon; set aside. In large bowl, cream butter, sugars. Add eggs and beat until fluffy. Stir in vanilla, lemon peel and zucchini (coarsely grated, unpeeled) until well blended. Stir in milk alternately with flour mixture. Stir in nuts and raisins. Pour into greased and floured pan. Bake 45 minutes at 375° in 3 qt. tube pan. Frost with lemon glaze: 2 cups powdered sugar, 1 tsp. grated lemon peel and 3 T. lemon juice. Drizzle over cake.

Susan May

Cream Cheese Frosting

8 oz. pkg cream cheese	2½ C. powdered sugar
½ C. butter	2 tsp. vanilla

Mix thoroughly, spread over your favorite cake. Sprinkle with nuts if desired.

Shirley Hemann

Decorator Icing

2 lbs. powdered sugar	1 tsp. vanilla
1¼ C. Crisco	½ tsp. almond flavoring
½ C. milk	¼ tsp. coconut flavoring
½ tsp. salt	

Mix all ingredients well with electric mixer until smooth. This is a great icing for cake decorating. If only a small amount of icing is needed, blend together the following: 2 cups powdered sugar, ¼ cup Crisco, salt, 2 T. milk and ¼ tsp vanilla.

Barb Klapperich

Decorator's Frosting

2 lb. powdered sugar
2 C. Crisco
2 egg whites
2 T. lemon juice
2 T. white sugar
2 T. hot water

In large bowl, cream together first four ingredients. Dissolve granulated sugar in hot water and pour into bowl. With mixer on low speed, blend well and slowly work to high speed, beating til frosting is light and fluffy. Will frost a 9x13 cake and have plenty of frosting to add decorations. Will keep up to two weeks in the refrigerator.

Linda Kruse

Frosting for Oatmeal Cake

½ C. butter
1 C. brown sugar
½ C. evaporated milk
1 C. nuts
1 C. coconut
½ tsp. vanilla

Bring butter, brown sugar and milk to a boil then boil 10 minutes, stirring constantly. Add nuts, coconut, and vanilla. Then spread on cake. Start making frosting before oatmeal cake is done.

Sheila Winkels

Fluffy White Frosting

1 egg white
1 tsp. vanilla
¼ C. boiling water
¼ tsp. cream of tartar
¾ C. sugar

Mix all ingredients; beat at high speed until mixture forms peaks. Makes enough to frost a 9x13 or an angel food cake. You may double this recipe with good luck—it also works well for frosting Christmas cookies, then decorate with colored sugar quickly.

Mrs. Arnold Hemann

Ivory Satin Frosting

½ C. white sugar
¼ C. firmly packed brown sugar
¼ C. light corn syrup
2 egg whites
2 T. water
¼ tsp. cream of tartar
1/8 tsp. salt
1 tsp. vanilla

Boil in top of double boiler, beating constantly for seven minutes. Add vanilla and spread on cake. Never fails and perfect for humid weather.

Ceal Hackenmiller, Betty Retterath

Buttercream Frosting

½ C. Crisco
¼ C. Half & Half
2½ lbs. sifted powdered sugar
¾ tsp. lemon extract (optional)

4 tsp. clear vanilla
½ tsp. salt
1 Tbsp. lemon juice

Mix well with electric mixer. Store in refrigerator in airtight container. Set at room temperature at least one hour before icing a cake. Stir well before using.

Jo Hackenmiller

Caramel Frosting

1 C. brown sugar
½ C. butter

½ C. milk
2 C. powdered sugar

In a saucepan beat brown sugar, butter and milk. Boil and stir for 2 minutes. Cool. Gradually add powdered sugar (sift if lumpy) and mix until smooth. Add more sugar to thicken or milk to thin frosting, if needed.

Sandy Koenigs

One-Minute Chocolate Frosting

1 C. sugar
¼ C. cocoa

¼ C. butter
¼ C. cream or milk

1 tsp. vanilla

Mix all together and let stand for ½ hour to dissolve. Place on stove and let come to a rolling boil for 1 minute. After it stops bubbling, beat until thick. Add 1 tsp. vanilla.

Shirley May

Chocolate Frosting

1½ C. white sugar
3 T. cocoa

6 T. butter
½ C. cream (scant)

Mix all together. Bring to a boil and boil 1 minute. Cool. Beat and spread while still a little warm.

Mrs. Duane May

Chocolate Frosting

½ C. sugar
2 heaping T. cocoa

¾ C. milk
1 tsp. vanilla

6 T. butter

Combine ingredients in saucepan. Bring to a boil, and boil for 1 minute. Cool, then beat until it reaches the right consistency.

Bonnie Koenigs

Desserts, Puddings

rhubarb (5qt)



NET. WT.
350 MG.

EATING SEEDS
&

Sauces

Apple Crisp

4 C. sliced apples
½ C. brown sugar, firmly packed
1 tsp. cinnamon

2 T. butter or margarine
1 C. Granola
1 tsp. lemon juice

Place apples in 1 qt. casserole. Add other ingredients and mix with apples. Dot apples with butter. Sprinkle Granola over top of apples. Bake in microwave on full power for 5-7 minutes or until apples are tender. Very good served warm with ice cream.

Esther Klapperich

Apple Crisp

1 C. sugar
4 tsp. lemon juice
½ C. water
1 tsp. cinnamon

1 ½ C. flour
1 C. sugar
12 Tbsp. oleo, melted
12 apples

Mix sugar, lemon juice, water and cinnamon and place in bottom of 9x13 pan. Slice 12 apples over it. Crumble flour, sugar and oleo over apples and bake 40 minutes at 375°.

If your apples are sweet and depending how green, maybe you don't need quite as much sugar. Different and very good!

Rita Smith

Apple Crisp

4 large apples
¼ C. water
1 tsp. cinnamon

1 C. sugar
¾ C. flour
½ C. butter or margarine

Place sliced apples in a buttered shallow baking dish or small cake pan. Pour water over apples and sprinkle with cinnamon. Mix butter, sugar and flour until crumbly. Spread over apples. Bake uncovered at 350° for 45 minutes.

Barb Brumm

Apple Crunch

(Serves 9)

5 C. cooked apples
1 C. quick cooking oats
½ C. brown sugar
⅓ C. flour

½ C. sugar
¼ C. butter or margarine
½ C. walnuts
whipped cream

Line 9x9 pan with apples and sugar. Mix other ingredients for topping and spread on top. Bake in microwave on high for five minutes, covered, 4 minutes uncovered.

Christina Freund

Apple Pudding

(Serves 4)

4 C. sliced apples
¼ C. butter
1 C. sugar
1 C. milk
1 C. flour
2 eggs
2 tsp. baking powder
½ tsp. cinnamon

Put sliced apples in buttered 1½ quart baking dish, cover with one half of sugar and cinnamon. Make batter of remaining ingredients. Pour over apples, bake in 350° oven for 30 minutes. Serve slightly warm with cream or ice cream.

Florence Smith

Apple Pudding

(Serves 6)

1 C. sugar
½ C. milk
1 C. flour
pinch of salt
½ C. butter
1 egg
1 tsp. baking powder
1 tsp. vanilla

Fill 8x8 baking dish ¾ full of apples or peaches. Dot with butter, cinnamon and 1 cup sugar. Pour above batter over apples and bake 45 minutes at 350°.

Lori Koenigs

Blueberry Crunch

(Serves 6)

1 can blueberry pie filling
½ C. brown sugar
½ C. flour
½ C. quick cooking oatmeal
½ C. butter

Put the pie filling in a buttered 8 inch pan. Combine the dry ingredients and cut in butter. Sprinkle over pie filling and bake 40 minutes at 350°. Serve with Cool Whip on top.

Nelda Hardy

Cream Cheese Blueberry Dessert

1½ C. graham cracker crumbs
1 C. sugar
¼ C. melted margarine
3 eggs, well beaten
1½ tsp. vanilla
21 oz. can blueberry pie filling
8 oz. cream cheese

—Continued on next page—

— Cream Cheese Blueberry Dessert continued —

Combine crumbs, $\frac{1}{4}$ cup of the sugar, melted margarine and press into a 9x13 pan. Soften cream cheese and beat until smooth. Add well beaten eggs, remaining $\frac{3}{4}$ cup sugar, vanilla and cream well. Pour cream cheese mixture over crumb crust and bake at 375° for 15-20 minutes. Spoon blueberry filling over top and refrigerate until set.

Kathy King

Blueberry Dessert

20 graham cracker squares $\frac{1}{4}$ C. melted butter
 $\frac{1}{2}$ C. powdered sugar (or plain sugar)

Crush graham crackers til fine. Mix ingredients and spread evenly in bottom of 9x13 pan.

Combine 4 eggs, beaten, 2-8 oz. pkgs. cream cheese, 1 cup sugar and 1 tsp. vanilla and beat until smooth. Pour over graham crust. Bake at 350° for 20-25 minutes, or until custard is solid. Remove from oven and cool.

Pour one large can blueberry pie mix over the custard. Refrigerate. Serve with whipped cream or sprinkle nuts on top.

Jo Hackenmiller

Butter Brickle Delight

(Serves 12)

1 loaf angel food cake 1 qt. butter brickle ice cream, soft
2-3 oz. pkgs. instant vanilla pudding 9 oz. Cool Whip
1 C. milk 4 Heath candy bars

Cut cake in slices and place in bottom of 9x13 pan. Combine milk, pudding and soft ice cream (don't beat). Spread over cake and cover with Cool Whip. Sprinkle with crumbled Heath bars. Refrigerate. (Can be made a day ahead.)

Bonnie Koenigs

The trouble with some people who rise to the occasion is getting them to sit back down.

Butter Brickle Peach Dessert

No. 303 can sliced peaches 1 stick butter
1 pkg. butter brickle cake mix

Pour the can of peaches in a 9x13 pan. Sprinkle the dry cake mix over the peaches. Then take your butter and melt in a pan, pour this over the cake mix. Bake 40 minutes at 350°. Can be served with ice cream or whipped cream.

Beverly Smith

Cherry Dessert

(Serves 16)

30 graham crackers 8 oz. pkg. cream cheese, soft
¾ stick butter 1 can pie cherries
1 tsp. cinnamon 1 C. chunk pineapple
40 marshmallows ¼ C. chopped nuts
½ C. milk 1 ½ C. whipped topping

Mix crushed crackers, butter and cinnamon together and pat into 9x13 pan. Save ½ cup for topping crumbs. Bake 6 minutes at 350°.

Melt marshmallows, ½ cup milk til dissolved. Cool. Add topping and cream cheese. Mix well (with ¼ cup milk stirred into cream cheese). Add marshmallow and cream cheese mixtures together. Add alternately into crust, the marshmallow mixture and pie cherries. Spread over the top, the cut up pineapple chunks. Then sprinkle over top the cracker crumbs and nuts (if desired). Refrigerate for 4 hours before serving.

Mrs. Duane May

Chrissy's Bars

(Serves 12)

Layer 1:

2 C. flour 1 C. margarine, melted 1 C. nuts

Layer 2:

8 oz. cream cheese ½ C. powdered sugar

Layer 3:

1 lemon instant pudding 1 pistachio instant pudding

3 C. milk

Layer 4:

8 oz. Cool Whip

Mix ingredients for layer one and press into 9x13 pan. Bake, then cool. Mix ingredients for layer two then fold in one 8 oz. Cool Whip. Mix ingredients for layer 3, layer on top. Bake 20-25 minutes at 350° Best when made night before and chilled.

Susan May

Four Layer Dessert

Layer 1: 1 cup flour, ½ cup butter, melted, ½ cup chopped pecans. Mix thoroughly, pat into 9x13 pan and bake at 350° about 15 minutes. Cool completely and chill.

Layer 2: 8 oz. pkg. softened cream cheese, 1 cup powdered sugar, ½ cup heavy cream, whipped. Mix thoroughly and spread over first layer and chill.

Layer 3: 2 pkgs. instant pudding (chocolate or butterscotch), 3 cups milk, 1 T. vanilla. Beat until smooth. Spread over second layer. Chill.

Layer 4: 2 cups heavy cream, whipped, chopped nuts (optional). Spread whipped cream over third layer, top with nuts. Chill.

Jo Hackenmiller

Unbaked Fruitcake

1 lb. whole nutmeats
1 lb. whole pitted dates
1 lb. candied fruit

1 lb. graham crackers
1 lb. marshmallows
¾ C. milk

Combine nuts (walnuts or pecans), candied cherries (be sure to have red and green cherries for color) and crackers (crumbled). Mix well. Melt marshmallows in milk, use double boiler. Combine the two mixtures together. Mix thoroughly. Pack into small loaves. Store in refrigerator or cool place for at least two weeks.

Molly Hardy

Peach Dessert

1 large can sliced peaches with juice
1 box butter brickle cake mix

1 ½-2 sticks margarine

Pour one large can sliced peaches with juice in 9x13 pan. Sprinkle one box butter brickle cake mix over peaches and juice. (Cake mix is dry right out of the box.) Cut up 1 ½-2 sticks margarine over the top. Bake 45 minutes at 350°. Serve warm with ice cream.

Dorothy Schmidt and Barb Brumm

Peach Cheesecake

(Serves 6-8)

1 C. flour
1 pkg. vanilla pudding
1 egg
1 C. milk
1 tsp. baking powder

16 oz. frozen peaches, thawed and drained
8 oz. pkg. cream cheese, soft
½ C. sugar
2 T. sugar
½ tsp cinnamon

—Continued on next page—

— Peach Cheesecake continued—

Combine flour, pudding, egg, milk and baking powder in a small mixing bowl and beat for 2 minutes. Pour into a greased 9 inch pie plate or spring form. Place peaches (may use canned peaches, reserve juice) over top of batter. Combine cream cheese, ½ cup sugar and 3 T. reserved juice in a small bowl and beat until smooth and creamy. Spread over top of peaches to within ½ inch of the outside edge. Combine the 2 Tbsps. sugar and cinnamon. Sprinkle over top of the cheese. Bake at 350° for 40 minutes or until crust is completely baked.

Catherine Klapperich

Easy Peach Cobbler

No. 2½ can sliced peaches
1 box yellow cake mix

1 stick oleo, melted
½ C. chopped nuts

Grease 9x13 pan and pour in peaches and juice. Sprinkle cake mix over peaches. Pour melted butter over cake mix. Sprinkle nuts over top. Bake 40 minutes, until light brown, at 350°.

Gladys Blake

Easy Peach Pie

Melt ½ cup butter in oblong cake pan. Sift together: 1 cup sugar, 1 cup flour, 2 tsp. baking powder and ½ tsp. salt. Mix sifted mixture with ¾ cup milk and pour over melted butter in cake pan. Pour one quart or one large can peaches (undrained) over batter. Bake at 350° for 1 hour or until browned.

Marcella Ginder

Jiffy Pineapple Dessert

1 Jiffy yellow cake mix
1 instant lemon pudding
2 C. milk

8 oz. pkg. cream cheese
1 med. can crushed pineapple
1 lg. carton Cool Whip

Bake the cake mix in 9x13 cake pan 10 minutes, or until done, at 350°. Cool. Mix pudding, milk and cream cheese til smooth. Add pineapple (drained) and spread over cake. Top with Cool Whip.

Joyce Merten

Baked Pear Bread Pudding

(Serves 4)

3 slices white bread, without crust 2 T. butter or marg., soft
2 C. milk 1 lb. pear halves
2 T. raisins ½ tsp. cinnamon
1/8 tsp. nutmeg ⅓ C. sugar (granulated)
¼ tsp. salt 3 eggs
2 T. currant jelly confectioner's sugar

Preheat oven to 350°. Lightly butter 2 qt. baking dish. Toss pears (drained and cut in 1" cubes) with raisins and spices. Spread in bottom of prepared dish. Spread bread slices generously with butter and cut in half diagonally. Arrange overlapping in dish buttered side up. In saucepan, heat milk until bubbles form around edge, remove from heat. Add sugar and salt, stir in hot milk, add vanilla. Pour mixture over bread. Set dish in pan of hot water; bake to the above temperature. Remove pudding from water and cool at least 10 minutes before serving. Garnish with jelly and confectioner's sugar. Serve warm or cold.

Mary Lou Blake

Pink Party Dessert

2 C. rhubarb (diced) 13 oz. can evaporated milk
1 ¼ C. sugar 1 tsp. lemon juice
1 small pkg. strawberry jello

Cook together 2 cups diced rhubarb and 1 ¼ cups sugar (no water) until the rhubarb is tender. Add one small package strawberry jello and stir until cool.

Whip 13 oz. can evaporated milk which is thoroughly chilled. Add 1 tsp. lemon juice and jello mixture to the whipped milk. Put into baked crust or crumb crust. For 9x13 inch pan, double the recipe. Whip cans of evaporated milk separately.

Pat Koenigs

Pistachio Dessert

60 crushed Ritz crackers 1 stick melted margarine
2 boxes instant pistachio pudding 1 ½ C. milk
1 qt. vanilla ice cream

Mix crackers and melted margarine and bake 10 minutes. Cool. Mix 2 boxes pudding, milk and ice cream and beat well. Pour over cracker lining and chill. Bake 10 minutes at 350°. When ready to serve, cover with Cool Whip and sprinkle with two crushed Heath bars.

Christina Freund

Pretzel Strawberry Dessert

- | | |
|---|-----------------------------------|
| 2 C. crushed pretzels | $\frac{3}{4}$ C. melted margarine |
| 3 T. granulated or brown sugar | 8 oz. pkg. cream cheese |
| 1 C. granulated or powdered sugar | 2 C. whipped topping |
| 2-3 oz. pkgs. strawberry jello | 2 C. boiling water |
| 2-10 oz. pkgs. frozen strawberries or raspberries | |

Mix together pretzels, margarine and 3 T. sugar, press mixture into 9x13 pan. Bake 9 minutes at 350°.

Mix cream cheese and 1 cup sugar. Fold in the topping. Spread over baked layer. Dissolve gelatin in water; add strawberries. Let mixture congeal until syrupy. Pour over top of cream cheese layer. Refrigerate.

Variation: Ceal used 1 $\frac{1}{2}$ cups crushed pretzels, $\frac{1}{2}$ C margarine, $\frac{1}{2}$ C sugar for crust and baked about 7 minutes.

Marcene Hackenmiller, Ceal Hackenmiller

Raspberry Dessert

(Serves 12-15)

1 family sized raspberry jello

- | | |
|--------------------|--------------------------|
| 1 C. boiling water | 1 box frozen raspberries |
|--------------------|--------------------------|

Prepare and put in fridge till it jells. Beat 1 can Carnation milk til stiff. Fold into raspberry mixture. Pour into cake pan with graham cracker crust. Sprinkle top with crushed graham crackers.

Joyce Krebsbach

Raspberry Sunshine Torte

(Serves 12)

- | | |
|--|---------------------------------|
| 1 $\frac{1}{4}$ C. coconut bar cookie crumbs | 8 oz. can crushed pineapple |
| 2 pt. lemon sherbert, soft | $\frac{1}{4}$ C. butter, melted |
| $\frac{1}{2}$ C. raspberry preserves | 12 thin lemon slices |
| 1 qt. vanilla ice cream, soft | |

Preheat oven to 350°. Combine cookie crumbs and butter, press into bottom of 9" round pan. Bake 10 minutes, then chill. Press 12 thin lemon slices against sides of pan. Carefully spread combined ice cream and pineapple over crust. Top with preserves. Freeze. Spread lemon sherbert over preserves. Wrap securely and freeze. Place dessert in refrigerator for 10 minutes before serving. Remove from pan, place on serving platter. Garnish with fresh raspberries and mint, if so desired.

Mary Lou Blake

Rhubarb Cobbler

(Serves 9-12)

3-4 C. chopped rhubarb	½ C. softened butter
1 C. sugar	1 C. sugar, scant
1 sm. box strawberry jello	1 egg, beaten
1 ½ C. flour	¾ C. milk
2 tsp. baking powder	1 tsp. vanilla
½ tsp. salt	1 tsp. cinnamon mixed with 1 T. sugar

Combine rhubarb, sugar and any red gelatin in bowl and set aside. With other fruits, use sugar according to taste. Sift flour, baking powder and salt together. Cream butter and sugar and beat in egg. Add dry ingredients along with milk and vanilla, saving out cinnamon and sugar mix. Blend until batter is smooth. Make a layer of fruit mixture on bottom of deep buttered 1 ½-2 qt. baking pan or dish. Spread batter over fruit and sprinkle top with cinnamon and sugar. Bake at 350° for 35-40 minutes. Cut in squares to serve. May add whipped topping, if desired.

Joyce Merten

Rhubarb Cobbler

(Serves 12)

3 C. diced rhubarb	¼ C. shortening
1 ¾ C. sugar	1 beaten egg
3 T. butter	½ C. milk
1 ½ C. all purpose flour	¼ tsp. salt
3 tsps. baking powder	

Put rhubarb in a greased 8x12 baking dish. Sprinkle with 1 cup sugar and dot with butter. Heat in moderate (350°) oven while mixing batter. Sift remaining ¾ cup sugar with dry ingredients. Cut in shortening. Add egg which has been mixed with milk. Pour batter over hot rhubarb. The batter will be stiff, and will spread over rhubarb while baking. Bake at 350° for 30 minutes.

Mrs. Lambert Winkels

Rhubarb Crumble

Cut 1 qt. rhubarb and put in 9 inch pie pan. Sprinkle with ½ cup sugar and ½ tsp. cinnamon. Mix together and sprinkle the following ingredients over above: ¾ cup quick oatmeal, ¾ cup flour, 1/8 tsp. salt, ½ cup white sugar and ¼ cup melted butter. Bake 40 minutes at 350°. Serve with whipped cream or ice cream.

Ann Durben

Old Fashioned Rice Pudding

(Serves 8)

4½ C. whole milk
¾ C. sugar

1 C. slow cooking rice
½ tsp. vanilla extract

Combine milk, rice and sugar into 4 quart cooking pan. Stir and cover. Cook on low heat, and stir frequently, until thick, and rice tender. Add vanilla extract, and pour into serving bowl. Top with touch of cinnamon, sugar, and 1 tsp. butter. This recipe takes about 1 hour to cook, and frequent stirring.

Note: This was a Scandinavian main dish in my parent's home. I find in this German area, they eat it as a dessert.

Mrs. Lambert Winkels

Snowball Dessert

(Serves 12)

1 C. sugar
½ C. butter
2 egg yolks
1 C. nuts

2 beaten egg whites
1 box vanilla wafers
1 C. whipping cream
powdered sugar
coconut

Cream sugar and butter. Add egg yolks and beat well. Mix in nuts, pineapple and egg whites. Line ungreased pan with vanilla wafers. Pour ½ nut mixture, another layer of wafers, then rest of mixture. Cover with whipped cream sweetened with powdered sugar. Sprinkle coconut over top, cover pan and freeze. Good for 2-3 weeks.

Sandy Koenigs

Suet Pudding

½ C. molasses
¼ C. sugar
½ C. raisins
½ tsp. cinnamon

1¼ C. flour

Sauce:

½ C. suet
½ C. milk
1 egg beaten
¼ tsp. soda

1 C. sugar
2 C. water

1 T. cornstarch
1 T. butter

1 tsp. lemon extract

Mix first ingredients. Steam 3 hours. Boil sauce a few minutes. Serve warm with warm sauce.

Christina Freund

Frosty Strawberry Squares

- | | |
|-------------------------------|--------------------------------|
| 1 C. sifted flour | ½ C. butter or margarine |
| ¼ C. brown sugar | ½ C. chopped nuts |
| 2 egg whites | 1 C. granulated sugar |
| 2 T. lemon juice | 2 C. sliced fresh strawberries |
| 1 C. whipping cream (whipped) | |

Stir flour, sugar, margarine and nuts together, spread evenly in shallow baking pan. Bake in 350° oven, stirring occasionally for 20 minutes. Sprinkle ⅔ of the crumbs in 13x9x2 inch baking pan. Set aside.

Combine egg whites, sugar, lemon juice and berries (may use 10 oz. pkg. frozen strawberries, partially thawed and reduce sugar to ⅔ cup) in large bowl; with high speed of electric mixer, beat till stiff peaks form (about 10 minutes). Fold in whipped cream and spoon over crumbs in pan. Top with the remaining crumbs. Freeze 6 hours or overnight.

Jo Blake

Butterscotch Sauce

- | | |
|--------------------|-------------------|
| 1 ½ C. brown sugar | ⅓ C. syrup |
| ⅓ C. butter | few drops vanilla |
| ⅓ C. cream | |

Cook brown sugar, syrup and butter till soft ball stage. Remove from heat, add vanilla, beat in cream. Pour in jar. Very good on ice cream.

Rosie Meyerhofer

Lord, yesterday I asked for all things that I may enjoy life. Today you gave me life that I may enjoy all things.

Pies



Pastries

Apple Torte

1 C. sugar
¼ C. butter or margarine
1 egg
1 C. flour
1 tsp. baking soda
1 tsp. ground cinnamon
¼ tsp. ground nutmeg
2 C. finely chopped, unpeeled apples
½ C. finely chopped nuts
1 tsp. vanilla

Cream sugar and butter or margarine together. Beat in egg. Combine flour, soda and spices. Blend into creamed mixture. Stir in unpeeled apples, nuts and vanilla. Spread in buttered 9 inch pie plate. Bake at 350° for 35-45 minutes. Serve warm or cold with whipped cream.

Helen Adams

Apple Cream Pie

1 C. sugar
½ C. cream
2 T. flour
cinnamon to taste
sliced apples

Fill unbaked pie shell with raw sliced apples. Pour sugar, flour, cream mixture over apples. Sprinkle cinnamon over top and bake til done.

Helen Adams

Marlborough Pie

3 C. finely chopped apples (3 ½ lb.)
1 T. lemon juice
2 eggs
¼ C. sugar
3 T. melted butter
1 unbaked pie shell
1 C. heavy cream

Sprinkle apples with lemon juice. Beat eggs and add to apples. Stir in cream, sugar and butter. Mix well. Place in 9" pie pan and put on top crust. Sprinkle top crust with sugar and milk before baking. Bake at least 15 minutes at 450° or 30 minutes at 325°. Sprinkle with chopped nuts.

Marcia Klapperich

Spicy Butterscotch Pie

(Serves 8)

1 recipe Watkins butterscotch pie, reduce milk to 2 C.
2 T. sugar
2 C. whipped topping
1 unbaked ginger snap crumb crust
½ tsp. cinnamon

Prepare Watkins butterscotch pudding as directed except reduce the amount of milk as mentioned above. Remove from heat and chill. Blend in dessert topping, sugar and cinnamon. Spoon into crust. Chill for 3 hours. Garnish with whipped topping and nuts, if desired.

—Continued on next page—

—Spicy Butterscotch Pie continued—

Gingersnap Crumb Crust: combine 1 ¼ cup gingersnap crumb and ¼ cup sugar. Mix in ¼ cup butter or margarine. Press firmly on bottom and sides of a 9" pan. Chill 1 hour.

Mary Lou Blake

Cream Pie

3 C. milk, heated
¾ C. sugar
3 heaping T. cornstarch
2 egg yolks and 1 whole egg
1 tsp. vanilla
2 T. butter
¼ tsp. salt

Make a paste with the dry ingredients and a portion of the hot milk. Add beaten eggs, then cook until it thickens. Remove from heat and add vanilla and butter. You can add ½ cup of coconut or sliced bananas or pineapple chunks, if desired. Top with meringue and brown lightly. Use two 8 ½" pie pans or one 9-10" pie pan.

Mrs. Arnold Hemann

Cream Puffs

(Makes 1 dozen)

Cream Puffs:

½ C. butter
1 C. flour
1 C. boiling water
4 eggs
salt

Cream Filling:

2 C. milk
3 T. cornstarch
dash of salt
1 whole egg
1 C. sugar
2 T. butter
1 tsp. vanilla
1 egg yolk

Place butter in water and bring to a boil. Add flour and stir until forms a ball and leaves side of pan. When cool, add one egg and beat until well mixed. Do likewise to each egg. Drop by spoonful onto cookie sheet covered with aluminum foil and bake until light and golden colored. When cool, slice open horizontally and fill with cream mixture.

Cream filling: In medium saucepan, stir beaten eggs, cornstarch and milk until well blended. Mix in remaining ingredients and cook over medium heat, stirring constantly, until it reaches a boil. Cool. Keep refrigerated. Do not fill puffs until ready to eat.

Sandy Koenigs

Danish Puff Pastry

½ C. flour
3 eggs
1 C. water
1 tsp. vanilla or almond

⅓ C. oleo or butter
2 T. water
½ C. butter or oleo
1 C. flour

Mix flour, oleo, and eggs like pie crust, sprinkle water, work with fork and chill. Divide in half. Roll each to 4x12 inches, very thin. Place on cookie sheet.

Second topping: bring to a boil water and butter, Remove from heat and add flour immediately. Using mixer, add flavor and eggs one at a time. Spread topping on each strip all the way to edge. Bake 60-65 minutes at 350°. Remove immediately. Do not under-bake. Cool, then frost with thin powder sugar frosting.

Sabina Brumm

Date-Nut Pie

(Serves 6)

2 eggs, well beaten
¾ C. sugar
¼ C. melted butter or margarine
4 T. milk

½ C. finely chopped dates
½ C. chopped walnuts
½ tsp. vanilla
8" unbaked pie shell

1/8 tsp. salt

Combine all ingredients; pour into unbaked pie shell. Bake 35 minutes at 375-400°.

Nelda Hardy

Famous Lemon Pie

(Serves 6-8)

3 T. cream cornstarch
¼ C. lemon juice
3 eggs, separated

1 ¼ C. sugar
1 T. grated lemon rind
9 inch baked pie shell

6 T. sugar

Combine cornstarch, 1¼ cups sugar, lemon juice and lemon rind. Beat egg yolks; add to cream cornstarch mixture. Gradually add boiling water. Heat by boiling over direct heat and then boil gently four minutes, stirring constantly. Pour into pie shell.

Meringue: Beat egg whites until stiff, but not dry. Gradually beat in 6 T. sugar. Spread meringue over top of pie in 9" pan, carefully sealing in all the filling by spreading meringue to touch all edges of crust. Bake in hot oven (425°) 4-5 minutes or until brown. Cool on cake rack away from draft. Serve cold.

Rita Weber

Impossible Pie

¼ tsp. baking powder
2 C. milk
1 tsp. vanilla
4 eggs
¼ tsp. salt
½ C. flour
1 C. sugar
1 C. coconut
½ stick melted oleo

Put all ingredients in blender. Bake 1 hour at 350° in 9-10 inch ungreased pan. Serve plain or with whipped cream.

Note: A great time saver—makes its own crust and topping in a single procedure.

Joyce Merten

Makes Its Own Crust

(Serves 8)

4 eggs, well beaten
1 ¾ C. sugar
1 tsp. vanilla
½ C. flour
¼ C. oleo, melted
1 ½ C. coconut
2 C. milk

Mix all ingredients together and pour into a large, deep pie pan. Bake 45-55 minutes at 350°. Let this cool well before serving.

Mrs. Arnold Hemann

Fresh Peach Pie

Crust:

1 C. flour
1 T. sugar
½ C. margarine or butter
¼ C. chopped pecans

Filling:

1 C. smashed fruit
1 C. sugar
½ C. water
3 oz. pkg. peach jello
3 T. cornstarch
1 T. lemon juice
¼ tsp. almond flavoring
3 C. fresh sliced peaches

Mix fruit, cornstarch, sugar, lemon juice, water and almond flavoring—cook til thick. Stir all the time on moderate heat. Remove from heat and stir in package of jello. Cool and pour fruit in pie shell. After set up, top with Cool Whip. Refrigerate. May also use for fresh strawberry pie.

Betty Retterath

Peach Pie

3½ C. sliced peaches
¾ C. sugar

1 C. water
1 pkg. regular vanilla pudding

Boil peaches and sugar. Add 1 pkg. vanilla pudding dissolved in a little water. Add to peaches. Cook til thick. Add ¼ tsp. vinegar. Cool a little. Pour into uncovered pie shell. Sprinkle with a little sugar. Put on top crust. Bake at 400°.

Beverly Smith

Pecan Pie

(Serves 6-8)

3 eggs
1 C. dark corn syrup
¾ C. sugar
¼ C. butter, melted

1 tsp. vanilla
¼ tsp. salt
1 C. pecan halves
9 inch pie shell, unbaked

Beat eggs thoroughly with sugar, salt, corn syrup and butter. Add 1 cup pecan halves. Pour into 9 inch unbaked pastry shell. Bake in 350° oven for 50 minutes, or until knife inserted halfway between center and edge of pie comes out clean. Cool before cutting.

Catherine Klapperich

Pecan Tarts

Filling:

1 ½ C. chopped pecans
2 eggs, slightly beaten
1 C. brown sugar

2 T. melted butter
¼ tsp. salt
½ tsp. vanilla

½ C. light corn syrup

Dough:

1 C. butter 8 oz. pkg. cream cheese

2 C. sifted flour

Press dough into greased pan (bite size tart pan (1½")). Fill each about ¾ full. Bake for about 20 minute at 350° or until browned. Remove immediately from pan and let cool. Makes about 6 dozen.

Beth Hackenmiller

Tell me, I'll forget. Show me, I may remember. But involve me and I'll understand.

Magic Pumpkin Pie

(Serves 6-8)

9" unbaked pie shell
1 can Eagle Brand sweetened condensed milk
2 C., 16 oz. Pumpkin
1 egg
½ tsp. nutmeg
¾ tsp. cinnamon
½ tsp. salt
½ tsp. ginger

Mix all above and pour in pie shell. Bake 1 hour at 375° or until doesn't stick to tooth pick.

Dorothy Schmidt, Barb Brumm

Raisin Cream Pie

2 C. raisins
¾ C. sugar
3 T. flour
1 tsp. salt
2 C. milk
4 egg yolks

Soak raisins in hot water until soft. Drain well. Combine all ingredients and bring to a boil. Stir constantly. Cool. Pour in prebaked 9" pie shell. Top with meringue and bake til brown.

Beth Hackenmiller

Raisin Pie

1 ½ C. raisins
2 T. vinegar
½ C. sugar
1 ½ T. cornstarch

Cover raisins with water. Simmer at least ½ hour. Add 1 ½ T. cornstarch, ½ cup sugar, 2 T. vinegar. Cook 5 minutes. Bake between two crusts in hot oven, 400°, about 20 minutes.

Beverly Reicherts

Rhubarb Pie

3 C. 1" slices rhubarb
1 pkg. regular vanilla pudding
1 C. sugar
2 eggs

Mix pudding and sugar together, then add to beaten eggs. Pour over rhubarb in 9" pastry shell. Top with crust. Bake 40-50 minutes at 400°.

Marcia Klapperich

Rhubarb Cream Pie

(Serves 6)

¼ C. butter	2 egg yolks
2 C. rhubarb	2 T. cornstarch
1 C. sugar	¼ C. sugar
¼ C. cream	

Bring butter, rhubarb, sugar and cream to a full boil. Add small amount of this mixture to a 2 slightly beaten egg yolks. Combine all ingredients. Pour on 8" pie shell (pre-baked). Top with meringue: 2 egg whites, ¼ tsp. cream of tartar, ¼ tsp. vanilla and ¼ cup sugar.

Joyce Krebsbach

Rhubarb Custard Pie and Crust

4 C. rhubarb (cut in 1 in.)	1½ T. flour
1½ C. sugar	3 eggs
dash of salt	¾ C. evaporated milk
¼ tsp. nutmeg	

Combine sugar, salt, nutmeg and flour. Toss with rhubarb until pieces are well coated. Line 9 inch pan with pastry. Fill with rhubarb mixture. Stir milk and eggs together and pour over rhubarb. Top with crust.

Never Fail Pie Crust: 3 C flour, 1 tsp. salt, 1 C lard. Beat one egg in measuring cup, add enough milk to make ½ cup. Stir into flour mixture. This makes dough very easy to handle.

Mildred Winkels

French Strawberry Glace Pie

(Serves 6)

1 qt. strawberries	3 T. cornstarch
¾ C. water	½ C. water
1 C. sugar	3 oz. pkg. cream cheese, soft

Save out ½ cup choice berries. Simmer together 3 minutes: 1 cup berries, ¾ cup water. Blend and add to boiling mixture: 1 cup sugar, 3 T. cornstarch, ½ C. water. Boil 1 minute, stirring constantly. Cool. Spread bottom of cooled baked pie shell with cream cheese. Put remaining 2½ cups berries in pie shell. Cover with cooked mixture and garnish with the ½ cup berries. Refrigerate until firm, about 2 hours. Serve with sweetened whipped cream or ice cream.

Joan Koenigs

Fresh Strawberry Pie

(Serves 12-16)

1 ½ C. water
1 ½ C. sugar
3 T. cornstarch

1 sm. box strawberry jello
1 ½ qts. strawberries

Boil water, sugar and cornstarch together until clear. Remove from stove and add jello. let set until cool. Add strawberries. When mixture begins to thicken, pour into two 8-9 inch baked pie shells. Refrigerate. Serve with Cool Whip.

Gladys Blake

Never Fail Pie Crust

1 ½ C. flour
1 egg
1 tsp. vinegar

½ C. lard, generous
3 T. milk
½ tsp. salt

Blend flour and lard together and then add the rest. Makes enough for two-crust pie.

Jo Hackenmiller

Pie Crust

3 C. flour
1 tsp. salt
1 C. lard

1 egg, slightly beaten
1 T. vinegar
½ C. cold water

Sift together flour and salt. Add lard and cut in until mixture resembles corn meal. Combine egg, vinegar and water to flour mixture. Stir lightly with fork until dough follows fork in bowl. Roll out. Makes two double crust 9 inch pie shells.

Joyce Krebsbach

Large Pie Crust

4 C. flour
1 ¾ C. lard
1 ½ tsp. salt
1 T. vinegar

1 tsp. baking powder
1 T. sugar
1 egg
½ C. water

Mix and blend flour, lard, salt, baking powder and sugar. Then beat one whole egg with 1 T. vinegar and ½ cup water; blend in with the first ingredients. Use a pastry blender. Roll out in usual manner. Will make three double crust pies, 9-10 inch pans.

Mrs. Arnold Hemann

Pie Crust with Veg. Oil

2 C. flour

$\frac{2}{3}$ C. vegetable oil

$\frac{1}{2}$ tsp. butter flavoring

$\frac{1}{4}$ C. ice water

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

Mix flour, salt and oil with pastry blender until crumbly. Add butter flavoring and water. Shape into ball, flatten and roll with rolling pin. Bake at 400°. Makes enough for 2 crust pie.

Mrs. Joe Koenigs

Meringue

2 egg whites

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

$\frac{1}{2}$ tsp. cream of tartar

4 Tbsp. sugar

Beat above ingredients, adding sugar gradually.

Variations: (a) Meringue will not fall if a little cornstarch is beaten into the egg whites, along with powdered sugar.

(b) Add more sugar for firmer meringue.

Worry is like a rocking chair. It will give you something to do, but it won't get you anywhere.

Pie Crust with Veg. Oil

2 C. flour
1/2 C. vegetable oil
1/2 C. water
1/2 C. salt
1/2 C. sugar
1/2 C. vinegar

Mix flour, salt and oil and mix with water. Add sugar and vinegar. Mix thoroughly. Roll out on floured surface. Bake at 400°.

Miner's

2 egg whites
1/2 C. sugar
1/2 C. flour
1/2 C. salt
1/2 C. vinegar

Beat egg whites until stiff. Add sugar. Mix flour and salt. Add vinegar. Bake at 350°.

Pie Crust

2 C. flour
1/2 C. salt
1 C. lard
1/2 C. water

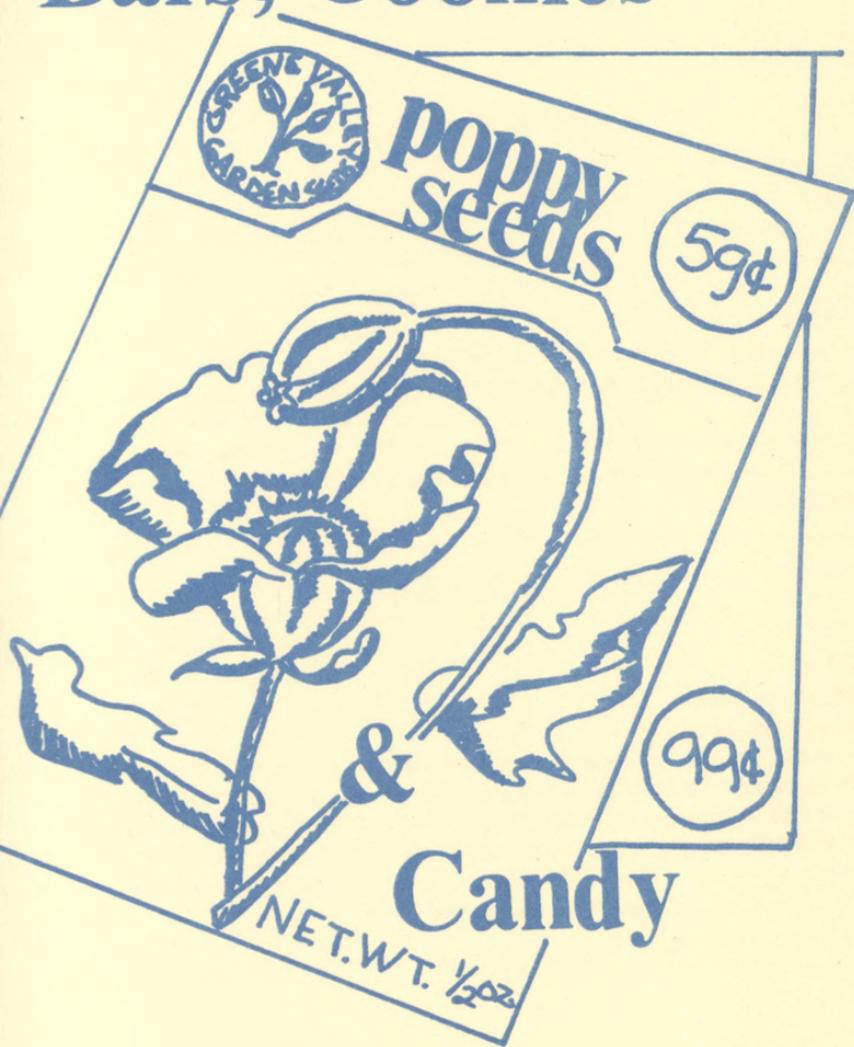
Mix flour and salt. Rub in lard. Add water. Roll out on floured surface. Bake at 400°.

Large Pie Crust

4 C. flour
1 1/2 C. salt
1 1/2 C. sugar
1 T. vinegar
1/2 C. water

Mix flour and salt. Add sugar and vinegar. Add water. Roll out on floured surface. Bake at 400°.

Bars, Cookies



Apple Walnut Sticks

2 eggs
½ C. flour
½ C. chopped walnuts
1 C. brown sugar
½ C. applesauce
1 Tbsp. salad oil

Preheat oven to 350°. Break eggs into bowl, add sugar and beat well. Add flour, applesauce, and walnuts and stir, counting up to 30 as you do it. Grease 8x8 baking pan with salad oil. Pour mixture into baking pan. Bake in oven for 20 minutes at 350°. When done and cooled, cut in finger-length strips.

Yolonda Hemann

Beetnik Bars

2 T. butter
1½ C. sugar
1 scant C. cooking oil
3 eggs
1 C. strained baby beets
1 tsp. maple flavoring
1 tsp. vanilla
1½ tsp. soda
¼ tsp. baking powder
¼ tsp. salt
3 T. cocoa
2 C. flour

Mix butter, sugar and cooking oil, then add beets (1 large jar or two small) and flavoring, then dry ingredients. Bake for 20 minutes at 350°, use 10x15 pan.

Frosting: 1 stick butter, 1 tsp. vanilla, little dab of hot water, powdered sugar (enough to make of spreading consistency).

Beth Hackenmiller

Blueberry Bars

1 C. butter or oleo
1¾ C. sugar
4 eggs
1 tsp. vanilla
3 C. flour
½ tsp. salt
1½ tsp. baking powder
1 can blueberry pie mix

Cream together butter, sugar and eggs. Add the flour, baking powder, salt and vanilla. Mix well. Pat ⅔ of this mixture on 11x15 cookie sheet. Pour 1 can blueberry pie mix over this. Put remaining dough on top by using teaspoon and dropping small portions all over blueberry layer. Bake at 350° for 45 minutes.

— Continued on next page —

— Blueberry Bars continued —

Glaze: Glaze with mixture of: 3 Tbsp. orange juice, 3 Tbsp. melted butter and 1 ¼ cups powdered sugar to thicken. Can also use apple or cherry pie mix.

Lucille Blaser

Butterscotch Brownies

½ C. shortening	2 tsp. baking powder
2 C. brown sugar, packed	1 tsp. salt
2 eggs	1 tsp. vanilla
1 ½ C. flour	½ C. chopped nuts

Melt shortening. Blend in sugar, then eggs. Sift flour, baking powder and salt. Stir into the rest. Add vanilla and nuts. Spread in well greased 9x13 pan. Bake at 350° about 25 minutes. When cool, store in airtight container.

Jo Hackenmiller

Chip Dreams

½ C. butter	1 ½ C. brown sugar
¼ C. brown sugar	¼ C. flour
1 C. flour	½ tsp. baking powder
2 eggs, beaten	½ C. chopped nuts
1 tsp. vanilla	1 C. (6 oz.) chocolate chips

Blend first three ingredients and press into 13x9 pan. Bake at 325° for 15 minutes. Remove from oven and spread with rest of ingredients that have been well mixed. Return to oven and bake 30 minutes or until done. Cut into bars; cool before removing from pan.

Beverly Reicherts

Cinnamon Coffee Bars

¼ C. soft shortening	1 C. brown sugar (or ½ C. white)
1 egg	½ C. hot coffee
½ C. raisins	¼ C. nuts
1 ½ C. flour	1 tsp. baking powder
¼ tsp. soda	¼ tsp. salt
	½ tsp. cinnamon

Cream together soft shortening, brown sugar and egg. Stir in hot coffee, raisins and nuts. Sift together and stir in rest of ingredients. Spread in greased 9x13 pan. Bake at 350° for 20 minutes. Cut in bars. Frost while warm.

Ceal Hackenmiller

Cobblestone Blonde Brownies

½ C. butter or margarine
1 ½ C. brown sugar, packed
2 eggs
1 tsp. vanilla
½ tsp. salt
1 ½ C. flour
½ tsp. baking powder
½ C. coconut
½ C. nuts (optional)
1 c. miniature marshmallows

Melt margarine in 2 qt. pan; then stir in all ingredients except nuts and marshmallows. Grease a 9x13 pan. Spread mixture in pan and sprinkle nuts and marshmallows on top. Bake at 350° for 25-30 minutes.

Jo Hackenmiller

Milk Chocolate Brownies

½ C. shortening, melted
2 C. sugar
1 ½ C. flour
¼ tsp. salt
4 eggs
½ C. cocoa
2 tsp. vanilla
1 C. coconut

Add all ingredients except coconut to melted shortening and mix well. Then stir in coconut. Bake in 10x14 pan at 350° until spongy, do not overbake.

Jo Hackenmiller, Esther Klapperich

Crunchy Fudge Sandwiches

6 oz. pkg. butterscotch chips
½ C. peanut butter
4 C. Rice Krispies
6 oz. pkg. chocolate chips
½ C. sifted powdered sugar
2 T. soft butter
1-2 T. water

Melt butterscotch chips with peanut butter in heavy pan over very low heat, stirring until well blended. Remove from heat. Add Rice Krispies, stir until well coated. Press half of mixture into buttered 8 inch square pan. Chill in refrigerator while preparing the rest. Set aside remaining cereal.

Combine chocolate chips, sugar, butter and water in double boiler; stir over hot water until well blended. Spread over chilled mixture. Spread remaining cereal over this and press in gently. Chill. Remove from refrigerator about 10 minutes before cutting.

Jo Hackenmiller

Brownies

(Serves 12)

$\frac{2}{3}$ C. sifted flour	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ tsp. baking powder	$\frac{1}{3}$ C. margarine or butter
2 squares unsweetened chocolate	1 C. sugar
2 eggs	1 tsp. vanilla extract
$\frac{1}{2}$ C. chopped nuts	

Mix flour with baking powder and salt. Melt margarine or butter with chocolate squares over hot water (prevents scorching). Beat eggs well. gradually add sugar, beating well. Add melted chocolate and margarine. Mix and add vanilla extract. Use mixer or egg beater for this mixture. Then stir in flour, baking powder and salt. Add nuts if desired. Spread a light layer of ready mix chocolate frosting, or small mixture of chocolate powdered sugar frosting. Pour into 8 or 9 inch square pan. Bake at 350° for 25-30 minutes.

Mrs. Lambert Winkels

Brownies

4 squares unsweetened chocolate	$\frac{1}{2}$ tsp. salt
1 C. butter or margarine	4 eggs
$1\frac{1}{2}$ C. sifted flour	2 C. sugar
1 tsp. baking powder	2 tsp. vanilla
1 C. chopped walnuts	

Grease pan. Melt chocolate and cool. Sift flour, baking powder and salt. In large bowl at medium speed, beat eggs and sugar until light. Beat in chocolate mixture and vanilla. Stir in flour mixture and nuts. Spread in pan. Bake at 350° for 25 minutes. Frost.

Joanne Blake

Brownies Deluxe

(Makes 40 bars)

$\frac{2}{3}$ C. butter or shortening	4 eggs
4 squares unsweetened chocolate	2 C. white sugar
$1\frac{1}{3}$ C. flour	2 tsp. vanilla
1 tsp. baking powder	$\frac{1}{2}$ C. nuts
$\frac{1}{2}$ tsp. salt	

Melt chocolate and butter. Set aside. Mix flour, baking powder and salt together. Beat eggs well; gradually beat in sugar. Blend in chocolate mixture and vanilla. Mix in flour mixture gradually. Add nuts. Spread in greased 11x17 cookie sheet or very large pan. Bake 25-30 minute at 350°. Do not overbake!

Mrs. Duane May

Chocolate Carmel Bar

¾ C. butter, melted
1 pkg. German Sweet chocolate cake mix
⅓ C. evaporated milk
12 oz. pkg. chocolate chips
1 C. nuts
1 bag caramels (14 oz.)
⅓ C. evaporated milk

Mix butter with cake mix, nuts and ⅓ cup evaporated milk. Press ½ of mixture into a 9x13 pan. Bake 6 minutes at 350°. Sprinkle chocolate chips over baked mixture. Melt caramels with ½ cup evaporated milk and pour over chips. Spread remainder of cake mixture on top of carmel. Bake 18-20 minutes.

Gladys Blake

Chocolate Bars

½ C. butter
1 ½ C. flour
¼ tsp. salt
2 tsps. vanilla
2 C. white sugar
½ C. cocoa
4 eggs
1 C. coconut

Mix all ingredients together and bake in a 9x13 cake pan for 20-30 minutes at 350°. Frost with boiled fudge frosting.

Chocolate Frosting: 2 Tbsps. cocoa, 4 Tbsps. butter, ⅓ C. cream. Boil 1 minute. Cool, beat and spread while a little warm.

Betty Retterath

Chocolate Toffee Bars

1 C. softened butter
1 C. brown sugar
2 tsps. vanilla
2 C. flour
½ tsp. baking powder
¼ tsp. salt
6 oz. chocolate chips
½ C. chopped nuts

Cream butter, sugar, vanilla together till fluffy. Add baking powder, flour, chips and nuts. Pat into an ungreased 15x10x1 pan. Bake at 350° for 25 minutes.

Betty Retterath

Coconut Pecan Bars

2 C. flour
1 tsp. baking powder
1 tsp. salt
1 C. margarine
2 C. brown sugar
2 eggs
1 C. coconut
1 C. pecans, chopped
2 tsps. vanilla

—Continued on next page—

—Coconut Pecan Bars continued—

Cream margarine and sugar; beat in eggs and vanilla. Add dry ingredients and stir in coconut and pecans. Spread in greased jelly roll pan. Bake at 350° for 25 minutes. When cool, sprinkle with powdered sugar.

Gladys Blake

Delicious Nut Goodie Bars

12 oz. butterscotch chips 12 oz. chocolate chips
1 C. peanut butter

Melt these ingredients together and spread ½ of mixture into 9x13 pan and set in refrigerator. Save over ½ for the top.

Second layer: 1 stick butter, then add ¼ cup milk, 2 T. vanilla pudding mix (not instant), bring to a simmer, remove from heat and add 3½ cups powdered sugar, 1 tsp. maple flavoring. Beat until smooth and spread over chocolate chip layer and chill. Add 1 cup peanuts to remaining chocolate mixture and spread on top. Keep in refrigerator.

Lucille Werner

Double Delight

1½ C. flour 2 eggs
1 tsp. salt 1 tsp. vanilla
1 tsp. baking powder 1 egg white
½ C. shortening 1 C. brown sugar
1 C. white sugar ½ C. chopped pecans or nuts

Sift flour, salt and baking powder. Cream shortening and white sugar until fluffy. Add eggs, vanilla and flour mixture and mix well. Spread this mixture into 15x10 inch pan. Beat egg whites until stiff and add brown sugar. Cover meringue with chopped pecans or nuts. Bake 15-20 minutes at 350°.

Marie Koenigs

Doing a job is like shaving. The longer you put it off, the harder it becomes.

Fudge Nut Bars

12 oz. pkg. chocolate chips	2 C. brown sugar
1 can Eagle Brand milk	2 eggs
3 Tbsps. butter	1 tsp. vanilla
¼ C. chopped nuts	2½ C. flour
2 tsps. vanilla	2 C. oatmeal
1 C. butter	1 tsp. salt
1 tsp. soda	

Put chocolate chips, milk and butter in double boiler, melt and stir. Add ¼ cup nuts, vanilla, set aside to cool. Cream 1 cup butter, 2 cups brown sugar, 2 eggs and 1 tsp. vanilla. Add 2½ cups flour, 1 tsp. soda, 1 tsp. salt, 2 cups oatmeal. Press ⅔ of dough into 10x16 jelly roll pan and pour fudge mixture over this. Dot rest of dough on top. Bake 20-25 minutes at 350°.

Louise Merten

Fudge Nut Bars

¾ C. butter or margarine	1 ½ C. oatmeal
1 C. brown sugar	½ tsp. soda
1 ¾ C. flour	1 tsp. vanilla
	1/8 tsp. salt

Cream butter and brown sugar. Add vanilla, flour, salt, oatmeal and soda. Mix as for pie crust. Save 1 cup of crumbs. Put rest in 9x13 greased pan.

Filling: 12 oz. pkg. chocolate chips, 1 can Eagle Brand sweetened condensed milk, 2 T. butter, 1 C. nutmeats. Melt over boiling water. Stir until smooth. Add nutmeats and vanilla. Spread over crumb mixture. Then top with rest of crumbs. Bake at 350° for 25 minutes.

Marilyn Schaefer

Fudge Nut Bars

1 C. butter or oleo	2 ½ C. sifted flour
2 C. brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp. vanilla	3 C. oatmeal, uncooked

Cream together butter and sugar. Mix in eggs and vanilla. Add flour, soda, salt and oatmeal. Set aside while you make filling.

Fudge Nut Filling: 12 oz. pkg. semi-sweet chocolate chips, 1 can sweetened condensed milk, 2 T. butter, ½ tsp. salt, 2 tsp. vanilla, 1 C. chopped nuts. In a saucepan over boiling water, mix together chips, milk, butter and salt. Stir until smooth. Stir in nuts and vanilla. Spread about ⅓ of oatmeal mixture in bottom of greased 17x11 pan. Cover with chocolate mixture. Dot with remaining oatmeal mixture and swirl over chocolate filling. Bake at 350° for about 25 minutes.

Jo Hackenmiller

Fudgy Oatmeal Squares

(Serves 20)

- | | |
|----------------------|----------------------|
| 1 C. instant oatmeal | 1 ½ C. boiling water |
| 1 C. flour | 1 ½ C. sugar |
| ½ C. cocoa | 1 tsp. baking soda |
| ½ tsp. salt | ½ C. shortening |
| 1 tsp. vanilla | 2 eggs |

Stir together oatmeal and water. Set aside. In large bowl stir together flour, granulated sugar, cocoa, soda and salt. Add shortening, oat mixture and vanilla. Beat at low speed, just until mixed, then beat at medium speed two minutes, scraping bowl frequently. Add eggs, beat 2 minutes more. Pour into greased 13x9x2 pan. Bake 30-35 minutes at 350°. Cool in pan. Frost if desired.

Rose Klapperich

Linda's Revel Bars

- | | |
|----------------------|-----------------------------------|
| 1 C. butter | 1 tsp. salt |
| 2 C. brown sugar | 3 C. quick oatmeal |
| 2 eggs | 1 C. chopped walnuts |
| 2 tsp. vanilla | 15 oz. Borden's sweetened milk |
| 2 ½ C. flour, sifted | 12 oz. pkg. Hershey's choc. chips |
| 1 tsp. soda | 2 Tbsp. vanilla |

Cream butter, brown sugar. Add eggs and vanilla. Add sifted flour, soda and salt to creamed mixture. Mix in oatmeal. Put ¾ of this mixture in jelly roll pan and pat out. Add filling over top as follows: melt chocolate chips with Borden's milk and vanilla. Add walnuts. Pour over first mixture. Dot the rest of creamed mixture over top. Bake at 350°.

Linda L. Minto, Shirley Hemann

Marble Fudge Bars

- | | |
|---------------------|-------------------------------|
| 1 C. butter | 1 C. chopped walnuts |
| 2 squares chocolate | 1 tsp. vanilla |
| 1 ¾ C. sugar | 8 oz. pkg. cream cheese, soft |
| 3 eggs | ½ C. sugar |
| 1 C. flour | 1 egg |
| ½ tsp. salt | 1 tsp. vanilla |

In a large saucepan, over low heat, melt butter and chocolate. Beat in 1 ¾ cup sugar and 3 eggs until well blended. Stir in flour, salt, nuts and 1 tsp. vanilla. Spoon in greased 9x13 pan.

— Continued on next page —

Lazy Day Bars

2 eggs
¼ C. water
¼ C. brown sugar
1 pkg. German chocolate cake mix
¼ C. margarine or butter
½ C. chopped nuts
6 oz. pkg. butterscotch or chocolate chips

Heat oven to 350°. Beat eggs, water, butter, sugar and half of the cake mix until smooth. Stir remaining cake mix. Spread into greased 15½x10½ jelly roll pan. Sprinkle with chips and nuts. Bake 20 minutes.

Mrs. Gene Mayer

Lemon Bars

1 Angel food cake box mix (one step method)
1 can lemon instant pie filling
Stir these three by hand. Pour into lightly greased jelly roll pan. Bake at 350° for 20 minutes.

Frosting: 3 oz. cream cheese, 6 T. margarine, 1 tsp. lemon juice, powdered sugar. Stir cream cheese and margarine together, which are at room temperature. Add the lemon juice. Add as much powdered sugar as needed. Frost the bars while they are warm.

Mrs. Gene Mayer

Lemon Bars

½ C. butter
4 beaten eggs
2 C. sugar
1 C. flour
¼ C. powdered sugar
5 T. flour
4 T. lemon juice
1 tsp. baking powder

Mix butter, flour and powdered sugar and pat into 9x13 pan. Bake at 350° for about 10 minutes. Mix remaining ingredients and pour over crust. Return to oven for 25 minutes. Cool thoroughly. Sprinkle with powdered sugar.

Jo Hackenmiller

Opportunity merely knocks, but temptation kicks the door in.

Salted Peanut Chews

(Makes 36 bars)

Crust:

1 ½ C. flour
½ tsp. baking powder
¼ tsp. soda
1 tsp. vanilla
¾ C. brown sugar
½ tsp. salt
½ C. margarine or butter
2 egg yolks
3 C. miniature marshmallows

Topping:

¾ C. corn syrup
2 C. Rice Krispies
¼ C. butter or margarine
12 oz. pkg. peanut butterchips
2 C. peanuts
2 tsp. vanilla

Heat oven to 350°. Lightly spoon flour into measuring cup. In large bowl, combine all crust ingredients except marshmallows. Press in bottom of 9x13 inch pan. Bake at 350° for 10-15 minutes, until light brown. Take from oven and sprinkle with marshmallows. Return to oven for 2-3 minutes, or until marshmallows begin to puff. Cool while preparing topping. In saucepan, heat corn syrup, margarine or butter, vanilla and peanut butter chips just until chips are melted and mixture is smooth, stirring constantly. Remove from heat, stir in peanuts and spread topping over marshmallows and spread to cover. Chill and cut into bars.

Lucille Werner

Peanut Bars

4 eggs
½ C. hot water
1 C. flour
1 C. sugar
1 ½ tsp. baking powder
pinch of salt
1 tsp. vanilla

Beat 3 egg yolks until light. Add sugar and beat. Add flour and baking powder alternately with hot water. Add salt and vanilla. Fold in 4 beaten egg whites. Bake 20-25 minutes at 350° in 15x10 pan.

Frosting:

½ cup butter beaten with 1 egg yolk. Beat well. Add 1 ½ cups powdered sugar and ½ tsp. vanilla. Top with chopped peanuts.

Marcia Klapperich

Butter Pecan Turtle Cookie Bars

Crust:

1 C. packed brown sugar
1 C. whole pecan halves
½ C. butter, softened
1 C. milk chocolate chips

Caramel Layer:

¾ C. butter
½ C. packed brown sugar

— Continued on next page —

—**Butter Pecan Turtle Cookie Bars continued**—

Combine crust ingredients. Mix at medium speed, scraping sides of bowl often— 2-3 minutes, or until well mixed and particles are fine. Pat firmly into ungreased 13x9x2 inch pan. Sprinkle pecans evenly over unbaked crust. Prepare carmel layer and pour evenly over pecans and crust. Bake at 350° for 18-20 minutes, or until entire carmel layer is bubbly and crust is light golden brown. Remove from oven. Immediately sprinkle with chips. Allow chips to melt, slightly swirl chips as they melt.

Carmel Layer:

In saucepan, combine brown sugar and butter. Cook over medium heat, stirring constantly, until entire surface of mixture begins to boil. Boil ½-1 minute, stirring constantly. Makes 3-4 dozen.

Betty Retterath

Pumpkin Bars

2 C. flour	2 tsp. baking powder
2 C. sugar	1 tsp. salt
15 oz. can pumpkin	1 tsp. soda
4 eggs	1 ½ tsp. cinnamon
1 C. salad oil	

Beat eggs, pumpkin and oil; add remaining ingredients and mix. Put in 11x15 pan and bake at 350° for 20 minutes, or longer.

Frosting:

Stir together: 3 oz. cream cheese, ¾ stick margarine (6 T.), 1 T. cream, 1 T. vanilla and ¾ C. powdered sugar. (I always use an 8 oz. pkg. of cream cheese—we love the flavor!)

Marcia Klapperich

Raisin Date Bars

¾ C. dates	¾ C. raisins	1 C. water
1 C. whole wheat flour		1 tsp. soda
¼ tsp. salt		½ C. nuts
½ tsp. cinnamon		½ C. margarine
1 tsp. vanilla		2 eggs

Add together dates, raisins and water and boil 5 minutes. Add ½ margarine and set aside to cool. Combine flour, baking soda, salt, nuts and cinnamon. Stir into fruit mixture. Add vanilla and eggs. Mix until well blended. Bake in greased 13x8 cake pan at 350° for 25-30 minutes.

Sabina Brumm

Easy Raisin Bars

- | | |
|-----------------|----------------------|
| ½ C. margarine | ¼ tsp. salt |
| 1 C. sugar | 2 C. flour |
| 1 C. water | 1 tsp. soda |
| 1 C. raisins | ½ tsp. baking powder |
| 1 tsp. cinnamon | ½ C. nuts (optional) |
| ¼ tsp. nutmeg | 1 tsp. vanilla |
| ½ tsp. cloves | |

Combine margarine, sugar, water, raisins, spices and salt in saucepan. Heat and gently boil for three minutes. Cool. Sift dry ingredients into cooled mixture. Mix and add nuts and vanilla. Bake at 350° for 15-20 minutes in 10x15 pan.

Rose Ann McCarthy

Rhubarb Bars

Crumb Mixture:

- | | |
|--------------------------|------------------------------|
| 1 ½ C. oatmeal | 1 C. brown sugar |
| 1 C. butter or margarine | 1 ½ C. flour |
| 1 tsp. soda | ½ C. chopped nuts (optional) |

Filling Mixture:

- | | |
|----------------|-----------------|
| 3 C. rhubarb | 2 T. cornstarch |
| 1 tsp. vanilla | 1 ½ C. sugar |
| ¼ C. water | |

Mix crumb mixture. Cook filling mixture until thick. Put ¾ crumb mixture into a lightly greased 9x13 pan. Pour filling over crumbs and top with rest of crumb mixture. Bake at 375° for 30-35 minutes.

Rita Smith, Marcene Heimerman

Rocky Road Halloween Squares

(Makes 40 squares)

- | | |
|---|----------------------|
| 12 oz. pkg. semi-sweet chocolate morsels | 2 T. butter or marg. |
| 14 oz. can Eagle Brand sweetened condensed milk | |
| 2 C. dry roasted peanuts (10 oz. pkg.) | |
| miniatures white marshmallows | |

In top of double boiler, over boiling water, melt morsels with sweetened condensed milk and butter; remove from heat. In large bowl combine nuts and marshmallows; fold in chocolate mixture. (You may microwave the first three ingredients instead of using the double boiler.) Spread in wax paper-lined 13x9 inch pan. Chill 2 hours, or until firm. Remove from pan, peel off wax paper; cut into squares. Cover and store at room temperature or in refrigerator.

Betty Retterath

Symphony Bars

1 C. butter
2 C. sugar
4 eggs
2 C. flour
½ tsp. salt
2 C. chopped pecans
2 tsp. vanilla

Divide dough in half. Add 2 oz. melted chocolate to half. Place white half on bottom and chocolate half on top in 9x13 pan. Bake 30 minutes at 350°.

Frosting:

5 T. flour, 1 C. milk. Cook over low heat until thick. Cool thoroughly. Cream together 1 C. butter, 1 C. sugar, 1 tsp. vanilla. Add paste and beat at high speed for 5 minutes.

Marcia Klapperich

Yummy Bars

(Serves 16)

1 pkg. chocolate chips
1 pkg. butterscotch chips
½ C. butter
1 C. peanut butter
½ tsp. vanilla
10 oz. pkg. marshmallows
½ C. nuts

Melt butter, peanut butter, and chips in a pan. Add vanilla. Cool slightly. Add marshmallows and nuts. Spread in 9x9 pan. Refrigerate for a couple of hours before serving. These are almost a candy instead of a bar. Very rich.

Gloria Mueller

Almond Bark Cookies

(Makes 6 dozen)

2 C. mixed nuts
2 C. Rice Krispies
2 C. Honey Comb
2 C. miniature marshmallows
2 lb. almond bark
big scoop of peanut butter
2 C. Captain Crunch

Melt almond bark over double boiler or very low heat. Pour over dry ingredients and mix well. Drop by spoonful onto waxed paper. Do not bake.

Sandy Koenigs

God still speaks to those who take time to listen.

Norwegian Butter Cookies

- | | |
|---------------------|----------------------|
| 1 C. butter | ¾ C. chopped walnuts |
| ¾ C. powdered sugar | 2 tsp. vanilla |
| 1 ¾ C. flour | pinch of salt |

Cream above ingredients. Roll into balls. Dip one side of ball in powdered sugar, flatten with fork. Bake 10 minutes at 325°.

Beverly Thome

Buttery Wesson Oil Cookies

(Makes 5 dozen)

- | | |
|--------------------------|------------------------|
| 1 C. butter or margarine | 5 C. flour |
| 1 C. buttery Wesson Oil | 2 tsp. soda |
| 2 C. sugar | 2 tsp. cream of tartar |
| 2 eggs | ½ tsp. salt |
| 2 tsp. vanilla | |

Cream butter, oil and sugar. Add eggs and other ingredients and mix well. Roll into balls. Flatten with glass dipped in sugar. Bake 10 minutes on ungreased cookie sheet at 350°.

Barb Brumm

Butterscotch Refrigerator Cookies

- | | |
|--------------------------|------------------------|
| 2 C. brown sugar, packed | 1 tsp. soda |
| 1 C. margarine | 1 tsp. cream of tartar |
| 2 eggs | 1 tsp. vanilla |
| 4 C. flour | 1 C. chopped nuts |

Cream sugar and margarine. Add eggs, beat well. Add dry ingredients, stir in vanilla and nuts. Form into two rolls. Wrap in waxed paper or foil and chill in refrigerator overnight. Slice thin with a sharp knife. Bake at 350° about 10 minutes.

Jo Hackenmiller

Cereal Cookies

- | | |
|----------------------|--------------------------|
| 1 C. shortening | 2 C. oatmeal |
| 1 C. brown sugar | 1 C. Angel Flake coconut |
| 1 C. white sugar | 2 C. Rice Krispies |
| 1 ½ C. flour | 2 tsp. vanilla extract |
| 1 tsp. baking powder | 2 eggs |
| 1 tsp. baking soda | |

Cream butter or shortening and sugar, beat in eggs and vanilla extract. Sift flour, baking powder and soda, and add to creamed mixture. Stir in oatmeal, coconut and Rice Krispies. Drop by teaspoonsful onto cookie sheet. Bake 10-12 minutes at 350°.

Mrs. Lambert Winkels

Cereal Cookies

2 C. brown sugar	2 tsps. salt
2 C. white sugar	4 C. flour
2 C. shortening	4 C. oatmeal, quick
4 eggs	2 C. Wheaties
2 tsp. soda, dissolved in warm water	2 C. Rice Krispies
2 tsps. baking powder	2 C. coconut
1 C. nuts	2 tsps. vanilla

Cream sugars and shortening. Add eggs and vanilla. Mix in dry ingredients. Mix well. Add nuts and coconut. Roll into small balls and pat down. Bake on ungreased pan 12 minutes at 350°. This makes a lot of cookies.

Mrs. Ray Koenigs

Chocolate Chip Cookies

1 ½ C. shortening	3 C. flour
1 C. white sugar	1 tsp. salt
1 C. brown sugar	1 tsp. soda
2 eggs	2 C. chocolate chips
2 tsp. vanilla	

Cream together first five ingredients, sift together remaining ingredients and add to first mixture. Stir in chocolate chips and drop by spoonful onto ungreased cookie sheet. Bake at 350° for 10-15 minutes.

Linda Kruse

Chocolate Chip Delight

1 C. brown sugar	4-4 ½ C. flour
1 C. white sugar	1 tsp. salt
1 C. corn oil	1 C. nutmeats
1 C. Crisco	4 tsps. cream of tartar
2 eggs	2 tsps. soda
12 oz. chocolate chips	2 tsp. vanilla

Form into ball, you can use any kind of oil. Bake 10-12 minutes at 350°.

Geal Hackenmiller

Chocolate Crispy Cookies

2½ C. unsifted all purpose flour
½ tsp. salt
2 C. sugar
2 tsp. vanilla flavoring
1 2 oz. pkg. (2 C.) Nestle's semi-sweet real choc. morsels

1 tsp. baking soda
1 C. margarine or butter, soft
2 eggs
4 C. Kelloggs Rice Krispies

Preheat oven to 350°. Stir together flour, soda and salt; set aside. Beat margarine and sugar until smooth. Beat in eggs and vanilla. Mix in flour mixture. Stir in cereal and semi-sweet chocolate morsels. Drop by level measuring tablespoon onto greased baking sheets. Bake at 350° about 10 minutes, or until lightly browned. Remove from baking sheets. Yields about 7 dozen—2½ inches in diameter.

Helen Adams

Chocolate Drop Cookies

1¾ C. flour
¾ C. sugar
½ C. cocoa
½ C. instant milk
½ tsp. baking soda

½ tsp. salt
¾ C. shortening or oleo
½ C. water
1 egg
1 tsp. vanilla

Mix shortening, water, egg. Add all dry ingredients and vanilla. Drop by spoonful on a lightly greased cookie sheet. Bake 10 minutes at 325°.

Beverly Thome

Coconut Oatmeal Cookie

2 eggs
1 C. brown sugar
1 C. white sugar
1 C. shortening
1 C. flaked coconut
3 C. quick oatmeal

2 C. flour
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
1 tsp. vanilla
1 C. chopped nuts

Beat eggs, add sugar and shortening. Add coconut, nuts and vanilla. Sift and measure flour. Add salt, soda and baking powder. Add to the first mixture. Add oatmeal and mix thoroughly. Roll into small balls and press with fork. Bake at 375° for about 9 minutes.

Rose Meyerhofer

Fork Cookies

(Makes 50)

1 ½ C. sugar		1 ½ tsp. soda
1 C. shortening	1 ½ tsp. cream of tartar or baking powder	
2 eggs		pinch of salt
1 C. ground raisins		1 tsp. vanilla
	3 C. flour	

Drop on cookie sheet. Make imprint of a table fork crosswise on dropped cookie before baking. Bake one cookie first as the type of shortening used will determine the final result. Bake 8-10 (apx.) minutes at 350°.

Rose Klapperich

Fry Pan Cookies

½ C. butter or oleo	1 C. chopped dates
¾ C. sugar	1 egg
¼ tsp. salt	1 tsp. vanilla
1 C. nuts	2 ¼ C. Special K or Rice Krispies

Put butter, sugar, and chopped dates in fry pan over low heat, until mushy. Beat egg add ¼ tsp. salt and add quickly to the above. Remove from heat. Add vanilla, nuts, and cereal. Cool. Form into balls. Roll in coconut.

Ceal Hackenmiller

Gingersnaps

1 C. sugar	½ tsp. salt
¾ C. shortening (part marg. & lard)	1 tsp. soda
1 egg	1 tsp. ginger
¼ C. molasses	1 tsp. cinnamon
2 C. flour	½ tsp. cloves

Cream shortening and sugar, add molasses and egg, beat well. Add sifted dry ingredients, mix well. Roll in small balls; dip into sugar. Place on cookie sheet and bake 8-10 minutes at 350°.

Pat Koenigs

Macadamia Bites

1 ½ C. flour	1 egg
½ C. sugar	1 T. vanilla
½ C. butter	1/8 tsp. salt

1 jar macadamia nuts
— Continued on next page —

— Macadamia Bites continued —

In medium bowl, with hand, knead ingredients well. Mixture will be stiff. Preheat oven to 350°. With hands, shape 1 tsp. dough around nut, rolling into ball. Place on ungreased cookie sheet and bake 10 minutes or til lightly brown, at 350°. Cool on wire rack. Melt ¼ cup chocolate chips and 1 tsp. shortening and drizzle over cookies.

Linda Kruse

Mrs. Jones Cookies

1 C. brown sugar	2 C. flour
1 C. white sugar	2 C. oatmeal
1 C. shortening	2 C. Wheaties
2 eggs	1 C. coconut
1 tsp. soda, dissolved in hot water	½ C. nutmeats (opt.)
1 tsp. baking powder	1 tsp. vanilla
	1 tsp. salt

Mix ingredients in usual order. Roll in small balls. Pat down and bake in moderate oven (350°) for 12-15 minutes.

Jo Hackenmiller, Catherine Klapperich

Mrs. Peck's Favorite Cookies

½ C. butter	1 egg, beaten slightly
⅓ C. cocoa	2 C. graham cracker crumbs
¼ C. sugar	1 C. coconut
1 T. vanilla	½ C. nuts

Melt butter, add sugar, cocoa and vanilla and egg. Stir till thick (5 minutes). Add crumbs, etc. spread in pan and cool in refrigerator. Mix ½ cup butter, 3 T. milk, 2 C. powdered sugar, 1 pkg. instant butterscotch pudding and spread on above. Melt 4 oz. chocolate chips and 1 T. butter. Spread over the above. Let stand till firm.

Rose Meyerhofer

Oatmeal Cookies (old fashion recipe)

2 C. white sugar	1 C. shortening
1 C. ground raisins	2 eggs
2 C. oatmeal	2½ C. flour
1 tsp. soda	1 tsp. salt

Cream shortening and sugar. Add eggs, raisins, and oatmeal. Sift flour, soda and salt together and add. Roll into balls and press flat with fork. Place on cookie sheet at bake at 350° until golden brown.

Marilyn Schaefer

Oatmeal Cookies

¾ C. shortening	½ tsp. vanilla
1 C. sugar	½ tsp. coconut flavoring
2 eggs	2 C. flour
1 C. quick cooking oatmeal	½ tsp. cinnamon
½ C. chopped nuts	1 tsp. soda
1 C. raisins, ground	1 tsp. salt

Cream shortening and sugar. Add remaining ingredients, leaving nuts until last. Drop by tsp. on cookie sheet and flatten with fork. Bake in moderate oven (350°) until lightly browned.

Marilyn Schaefer

Oatmeal Chocolate Chip

(Makes 10 dozen)

2 C. lard	4 eggs
2 C. sugar	1 C. brown sugar
2 tsp. vanilla	2½ C. flour
4 C. oatmeal	2 tsp. salt
2 tsp. soda	2 C. chocolate chips

Cream lard and sugar. Add eggs, vanilla, salt, soda, flour, oatmeal and chips. Bake 10-12 minutes at 350°.

Monica Hemann

Oatmeal Chocolate Chip Cookies

2 C. brown sugar	4 tsp. vanilla
2 C. white sugar	2 tsp. soda
2 C. shortening	4 C. oatmeal
4 eggs	4 C. flour
2 tsp. salt	2 C. chocolate chips

Cream sugar and shortening. Add eggs. Mix in rest of ingredients. Shape into ball. Put on ungreased cookie sheet and bake 12-15 minutes at 350°.

Mrs. Ray Koenigs

Oatmeal Chocolate Chip

1 C butter	1 ½ C flour
¾ C. sugar	1 tsp. soda
¾ C. brown sugar	2 C. oatmeal
2 eggs	1 pkg. chocolate chips
	1 tsp. vanilla

Mix in order and bake at 350° 10-15 minutes.

Florence Smith

Ice Box Oatmeal Cookies

½ C. butter
1 C. white sugar
2 eggs
1½ C. sifted flour
1 tsp. soda
½ C. walnuts
½ C. lard
1 C. brown sugar
1 tsp. vanilla
1 tsp. salt
3 C. quick oatmeal

Cream sugar and shortening. Add eggs and beat. Add flour, soda and salt, then oatmeal. Knead to mix. Add nuts. Shape in two rolls. Wrap well. Chill overnight. Slice with a sharp knife. Bake 8-10 minutes at 350°.

Rosina Durben

Quick Oatmeal Cookies

2 C. sugar
¾ C. butter
½ C. milk
¼ C. peanut butter
4 T. cocoa
3 C. minute oats
1 tsp. vanilla

Mix together sugar, butter and milk and boil for one minute. Add peanut butter, cocoa, oats and vanilla. Mix together and drop by spoonful on wax paper. Refrigerate and serve. These require no baking.

Sindee Koenigs

Salted Peanut Cookies

1 C. shortening
1 C. white sugar
1 C. brown sugar
2 eggs
2 C. flour
1 tsp. baking powder
1 tsp. soda
½ tsp. salt
2 C. oatmeal
1 C. corn flakes
1 C. salted peanuts
1 tsp. vanilla

Stir and drop on cookie sheet. Bake at 350° for 12-15 minutes.

Catherine Klapperich

Peanut Butter Cookies

1 C. Crisco
1 C. white sugar
1 C. brown sugar
1 tsp. vanilla
2 eggs
1 C. peanut butter
2 C. flour
2 tsp. soda
1 tsp. salt

—Continued on next page—

—Peanut Butter Cookies continued—

Cream shortening, sugar and vanilla. Beat in eggs. Stir in peanut butter. Mix dry ingredients into creamed mixture. Form into balls. Place on ungreased cookie sheet. Press with back of a floured fork to make an X. Bake at 350° for about 10 minutes.

Sindee Koenigs

Peanut Blossoms

½ C. butter	1 tsp. vanilla
½ C. peanut butter	1 ½ C. flour
½ C. white sugar	1 tsp. soda
½ C. brown sugar, packed	½ tsp. salt
1 egg	

Cream butter and sugars. Add egg and vanilla. Blend in sifted dry ingredients. Shape dough into balls. Roll balls in sugar and place on cookie sheet. Put a chocolate chip in the center of each. Bake at 375° for about 12 minutes.

Jo Hackenmiller

Peanut Oatmeal Cookies (ice box)

1 C. white sugar	1 ½ C. flour
1 C. brown sugar	1 tsp. soda
1 C. shortening	1 tsp. salt
2 eggs	1 tsp. vanilla
3 C. oatmeal	½ C. ground peanuts

Mix in order given. Blend until smooth and work in a long roll. Chill overnight in refrigerator. Place ½ peanut on top of each cookie. Bake 12-15 minutes at 350°.

Helen Hackenmiller, submitted by Catherine Klapperich

Press Cookies

1 C. butter	2 ½ C. flour
¾ C. sugar	1 tsp. vanilla
3 egg yolks, beaten light and thick	

Cream sugar and butter. Add eggs. Mix in vanilla and flour. Stir until all blended. Put into press. Bake at 400°.

Mrs. Joe C. Koenigs

Ranger Granger Cookies

(Makes 5 dozen)

- | | |
|------------------|----------------------|
| ½ C. butter | 1 tsp. soda |
| ½ C. Crisco | 1 tsp. baking powder |
| 1 C. brown sugar | 1 tsp. vanilla |
| 1 C. white sugar | 1 C. oatmeal |
| 2 eggs | 2 C. Rice Krispies |
| 2 C. flour | ½ C. coconut |

Cream together sugar, shortening, eggs. Add dry ingredients and mix well. Bake until golden brown, about 10-15 minutes at 350°.

Sandy Koenigs

St. Nick Cookies

- | | |
|----------------|----------------------|
| 1 C. butter | 4 tsp. cinnamon |
| 1 C. lard | ½ tsp. soda |
| 2 C. sugar | ½ tsp. cloves |
| ½ C. sour milk | ½ tsp. nutmeg |
| 4 C. flour | ½ C. nuts (optional) |

Cream together butter, lard and sugar. Alternate dry and liquid ingredients. Form into long rolls. Chill three hours or overnight. Slice thin and put on cookie sheet. Bake 8-10 minutes at 350°.

Rose Ann McCarthy

Sorghum Cookies

- | | |
|-----------------------|---------------------------|
| 4 C. sorghum molasses | 2 tsp. baking powder |
| 4 C. white sugar | 5 tsp. ginger |
| 3 C. shortening | 8 tsp. soda |
| 4 eggs | 2 tsp. vanilla |
| 1 C. milk | 2 tsp. lemon flavor |
| 2 tsp. salt | flour to make stiff dough |

Form into balls no larger than a walnut. Do not flatten. Bake at 350°. Cookies will come off sheets easier if allowed to set for about a minute. Very good—makes a large amount.

Mrs. Gervis Blaser

You can often tell a wise man by the things he doesn't say.

Diabetic Spice Cookies

1 ¼ C. water	¼ C. brown Sugar Twin
⅓ C. shortening	¼ C. white Sugar Twin
½ tsp. nutmeg	½ tsp. salt
2 tsp. cinnamon	2 C. sifted flour
1 C. seedless raisins	1 tsp. baking powder
2 eggs	1 tsp. baking soda
2 T. water	

Combine water, shortening, nutmeg, cinnamon and raisins and boil together for three minutes. Cool, add 2 eggs and 2 T. water, Sugar Twins, salt, flour, baking powder and baking soda. Beat well and drop dough by spoonful on to greased cookie sheet. Bake 10-12 minutes at 350°.

Sabina Brumm

Drop Sugar Cookies

2 ½ C. flour	½ tsp. soda	¾ tsp. salt
½ C. butter		1 C. sugar
½ C. shortening		1 tsp. vanilla

Sift together 2 ½ cups flour, ½ tsp. soda and ¾ tsp. salt. Cream together rest of ingredients. Mix thoroughly and add 1 egg. Cream until mixture is fluffy. Stir in dry ingredients. Blend in 2 T. milk. Drop by tsp. onto ungreased cookie sheet. Flatten with bottom of glass dipped in sugar. Bake 12 minutes at 375°.

Beverly Reicherts

Sugar Cookies

1 C. sugar	½ C. shortening
½ C. butter	1 egg, beaten
2 C. flour	½ tsp. soda
½ tsp. cream of tartar	pinch of salt

Cream sugar, shortening, add egg and other ingredients in order. Put balls of dough, size of walnut, on ungreased cookie sheet. Flatten with glass dipped in sugar. Bake 8-10 minutes at 350°.

Rosina Durben

Sugar Cookies

- | | |
|---|------------------|
| 3 C. flour | 1 tsp. flavoring |
| 2 tsp. baking powder | 2 eggs |
| 1 scant tsp. soda | 1 C. sugar |
| ¼ tsp. nutmeg | 4 T. sweet milk |
| 1 C. shortening (½ butter or margarine) | |

Cut shortening into flour, baking powder, soda and nutmeg. Add flavoring. Beat eggs, add sugar and milk. Beat thoroughly and mix with flour mixture. Roll out and cut in any shape. Sprinkle tops with sugar. Bake in 400° oven until lightly browned.

Marcella Ginder

Sugar Cookies

- | | |
|--------------------------|------------------------|
| 1 C. powdered sugar | 1 tsp. vanilla |
| 1 C. white sugar | 4 ¼ C. flour |
| 1 C. butter or margarine | 1 tsp. soda |
| 1 C. vegetable oil | 1 tsp. cream of tartar |
| 2 eggs | 1 tsp. salt (scant) |

Mix together, roll in small balls, roll in granulated sugar, and press down with glass. Bake 8-10 minutes at 350°. Very good!

Madelin Adams, Ceal Hackenmiller, Sandy Koenigs

Delicious White Cookies

- | | |
|-----------------|------------------------|
| 1 C. shortening | 3 ½ C. flour |
| 1 ½ C. sugar | 2 tsp. cream of tartar |
| 3 eggs | 1 tsp. soda |
| 1 tsp. vanilla | ½ tsp. salt |

Mix. Chill 3-4 hours. Roll on floured surface. Cut with cookie cutter. Bake 10-12 minutes at 350°.

Ceal Hackenmiller

White Roll Out Sugar Cookies

- | | |
|---------------------|------------------------|
| 1 C. butter or lard | 1 ½ tsp. baking powder |
| ½ C. milk | pinch of salt |
| 1 ½ C. sugar | 4 C. flour |
| 3 eggs | |

Cream butter or lard, ½ cup milk, 1 ½ cup sugar and 3 eggs. Add remaining items. Chill overnight. Bake at 350°.

Mary Adams

Watergate Cookies

1 reg. size white cake mix

½ C. oil

1 box instant pistachio pudding

2 eggs

½ C. coconut

½ C. nuts

Mix together thoroughly, drop by rounded teaspoon about 2 inches apart on a greased cookie sheet. Bake at 350° for 10-12 minutes.

Betty Retterath

Anise Candy

4 C. sugar

1 C. water

2 C. white syrup

red food coloring

Boil until it crackles in cold water. Remove from fire. Add 2 T of Anise oil. Put lid on until fumes of Anise oil settle down. Put into buttered 9x13 pan. When hard, crack it up. Note: Find Anise oil at drug stores.

Molly Hardy

Butterscotch Clusters

½ C. Watkins butterscotch des. mix

½ C. evaporated milk

1 tsp. Watkins vanilla

1 ½ C. brown sugar

1 T. margarine or butter

1 ½ C. chow mein noodles

Combine the first four ingredients in a saucepan and bring to a boil over medium heat. When bubbling vigorously reduce heat and cook for three minutes, stirring constantly. Remove from heat and add vanilla and noodles. Drop by teaspoons onto waxed paper. Yield depends on size of the cluster.

Mary Lou Blake

Christmas Jewels

(Makes 80)

3 C. sugar

1 C. light corn syrup

2 tsp. Watkins vanilla

1 C. sliced almonds

1 ½ C. non-dairy liquid coffee creamer

1 tsp. salt

2 C. candied fruit

1 ½ C. broken pecan pieces

Combine sugar, creamer, syrup and salt in a heavy saucepan. Stir to dissolve sugar, cook with candy probe above temp. 236 without stirring. Remove from heat. Add vanilla and beat with electric mixer until mixture is creamy and begins to hold its shape. Stir in candied fruit, almonds and pecans by hand. Press into two buttered 8" sq. pans, and chill until firm enough to cut, let it stand in refrigerator 24 hours before serving. Makes 80 pieces.

Mary Lou Blake

Christmas Recipe

- | | |
|--------------------------|------------------------|
| 1 busy hectic mother | 1 budget badly bent |
| 1 unperturbed father | 1 pound of patience |
| 2 or 3 excited kids | 1 bushel of joy, love, |
| ½ as much time as needed | laughter and faith |

Place all ingredients in house for a few weeks before Christmas. Sprinkle children with secrets and allow to simmer. Gradually add patience to mother as needed. Add as much joy, love, laughter and faith as hearts will hold. Garnish father with unpaid bills. Serve generous portions topped with the blessing of the Christ child. There will be plenty to go around and lots left over for yourself.

Coconut Bon Bons

- | | |
|-------------------------------------|-------------------------|
| ½ C. melted butter | 2 lbs. powdered sugar |
| 14 oz. coconut | 1 tsp. vanilla |
| 1 C. condensed milk (use whole can) | 1 tsp. almond flavoring |

Knead all ingredients with hands and shape into balls. Place in freezer til firm. Melt 3 small packages chocolate chips and ¼ box of parafin wax, then dip balls.

Linda Kruse

Divinity

- | | |
|------------------------|-----------------------|
| 2¾ C. granulated sugar | ¾ C. white corn syrup |
| ¾ C. water | 2 egg whites |
| 1 tsp. vanilla | ¾ C. chopped nuts |

Mix sugar, syrup and water thoroughly then cook until it forms a medium ball when dropped in cold water. Pour ⅔ of syrup slowly over beaten egg whites, beating constantly. Cook the other ⅓ until it forms a very firm ball. Then beat it slowly into first mixture, beating constantly until creamy. Add vanilla and nuts and drop on waxed paper.

Marcella Ginder

Divinity Candy

- | | |
|------------------|---------------------|
| 4 C. sugar | 4 egg whites (½ C.) |
| 1 C. white syrup | 1 tsp. vanilla |
| 1 C. water | ½ C. chopped nuts |

—Continued on next page—

—Divinity Candy continued—

Cook sugar, syrup and water to hard ball stage (almost brittle). Beat egg whites until real stiff; slowly add the hard ball syrup mixture. Beat until it loses its gloss. Add vanilla and nuts. Use teaspoons to drop candy on sheets of wax paper. Note: Once candy loses its gloss you will need to work quickly with it. (This is a very large recipe—it works well using only half the recipe.)

Sister Dorothy Adams

Fudge

(Makes 30 pieces)

2 C. sugar	few grains salt
$\frac{3}{4}$ C. evaporated milk	1 C. semi-sweet choc. chips
12 reg. large marshmallows	1 C. chopped nuts
$\frac{1}{2}$ C. margarine	1 tsp. vanilla

Mix in heavy 2 quart saucepan sugar, milk, marshmallows, margarine and salt. Cook, stirring constantly, over medium heat to a boil. Boil and stir five minutes more. Take off heat. Stir in chocolate chips, until completely melted. Stir in nuts and vanilla. Spread in buttered 8 inch pan. Cool. Cut in 30 pieces.

Kathy King

Never Fail Fudge

4 C. sugar	1 pt. marshmallow cream
1 can evaporated milk	12 oz. chocolate chips
$\frac{1}{4}$ C. butter	16 oz. Hershey bar
1-2 C. nuts	1 tsp. vanilla

Boil sugar, milk and butter 13 minutes. Remove from heat and add remaining ingredients. Stir until all are melted. Pour into buttered 9x13 pan. Refrigerate until firm.

Mrs. Ray Koenigs

Fanny Farmer Fudge

18 oz. chocolate chips	3 tsp. vanilla
2 C. chopped nuts	$4\frac{1}{2}$ C. sugar
$\frac{1}{2}$ C. butter	13 oz. can evaporated milk

Put first four ingredients in 9x13 cake pan. Bring sugar and evaporated milk to a boil and boil for 7 minutes, stirring constantly. Pour this over cake pan mixture and stir til chips are melted.

Linda Kruse

No-Bake Fudgies

2 C. sugar
1 C. evaporated milk
 $\frac{1}{2}$ C. butter or oleo

Bring to a boil in a saucepan. Boil 5 minutes, stirring constantly. Remove from heat.

Add 1 cup semi-sweet chocolate chips. Mix and stir until chips are melted. Add $\frac{3}{4}$ cup flour, 1 tsp. vanilla, 1 cup graham cracker crumbs (I chop them in the nut grinder), and $\frac{3}{4}$ cup walnuts. Mix well. Spread in well greased 11x7 pan. Cool, cut into squares. Store in refrigerator.

Jo Hackenmiller

Refrigerator Fudge

$\frac{3}{4}$ C. evaporated milk
2 T. butter
2 $\frac{1}{2}$ C. sugar
1 tsp. vanilla
12 oz. chocolate chips
1 C. chopped nuts, optional
 $\frac{1}{3}$ C. light syrup

Combine milk, sugar in heavy pan. Cook over medium heat, stirring constantly, til mixture boils. Turn heat low and boil 10 minutes. Remove and add chips, syrup, butter, vanilla and nuts. Stir til smooth. Pour into buttered 9x13 pan and refrigerate 1-2 hours. Cut in squares.

Rosa Lee Studer

Chocolate Covered Peanuts

12 oz. semi-sweet choc. chips
28 oz. almond bark (white)
12 oz. milk chocolate or butterscotch chips
2-3 12 oz. jars dry roasted peanuts

Melt in cake pan in oven at 200° for 20-30 minutes. Stir until melted. Stir in peanuts and drop by teaspoons onto a waxed paper. Makes a large batch.

Mrs. Ray Koenigs

Peanut Clusters

$\frac{1}{2}$ C. Watkins choc. flavored dessert mix
1 $\frac{1}{2}$ C. white sugar
 $\frac{1}{2}$ C. evaporated milk
1 tsp. Watkins vanilla
1 $\frac{1}{2}$ C. salted peanuts

—Continued on next page—

—Peanut Clusters continued—

Combine all ingredients and bring to a boil over medium heat. When bubbling vigorously, reduce heat and cook for three minutes, stirring constantly. Remove from heat and add the vanilla and the peanuts. Drop by teaspoonsful onto waxed paper. Yield depends on size of clusters.

Mary Lou Blake

Old Fashioned Peanut Brittle

(Microwave Recipe)

1 C. sugar	1 tsp. butter
½ C. light syrup	1 tsp. vanilla
1 C. salted peanuts	1 tsp. soda

In 1½ qt. casserole, stir together 1 cup sugar and ½ cup light syrup and cook in microwave 3-5 minutes. Stir in peanuts and cook 3-5 minutes longer. Add butter, soda and vanilla and cook in microwave again 1-2 minutes. Add soda and pour into lightly buttered cookie sheet. Cool 1½ hours and break in pieces.

Rosa Lee Studer

Praline Cookies or Candy

1 C. butter	1 C. brown sugar
1 C chopped pecans	graham crackers

Line a 9x13 pan with graham crackers (one layer). Boil butter and sugar 2-3 minutes. Pour over crackers and sprinkle with nuts. Bake at 350° for 10 minutes. Let stand awhile, then cut apart and remove with spatula while still slightly warm. Very rich.

Nelda Hardy

Popsicles

3 oz. pkg. jello (any flavor)	1 pkg. Kool Aid (any flavor)
1 C. sugar	2 C. boiling water

Mix first jello, Kool Aid and sugar together. Add boiling water and stir until dissolved. Add 2 cups cold water. Pour into paper cups and place a handle in and freeze.

Jo Hackenmiller, Pat Koenigs

Yogurt Popsicles

3 C. plain yogurt	6 oz. can orange juice, thawed
	2 tsp. vanilla

Mix well and freeze in popsicle mold.

Susan May

Fudgesicles

3 oz. pkg. instant chocolate pudding
1/2 C. sugar
3 C. milk

Mix well, pour into popsicle trays and freeze.

Jo Hackenmiller

Ice Cream Sandwiches

(Serves 16)

1 egg
1/2 C. shortening
1/4 C. margarine, softened
1 tsp. vanilla
1 pkg. devils food or yellow cake mix
1 half gallon brick ice cream

Heat oven to 375°. Beat egg, shortening, butter, vanilla and about half of the cake mix (dry) until smooth. Stir in remaining cake mix. Divide dough into 4 equal parts. Roll each part into rectangle, 10x6 inches, on lightly floured cloth-covered board with floured stockinet-covered rolling pin. Cut into rectangles, 3x2 1/2 inch each. Place rectangles on ungreased baking sheet. Bake 6-8 minutes or until edges look set (centers of cookies will be slightly puffed) at 375°. Prick surfaces of cookies lightly with fork. Cool; remove from baking sheet. Cut ice cream into rectangles about 3/4 inch thick. Place each ice cream rectangle between two cooled cookies; gently press together to spread ice cream to edges of cookies. Wrap in aluminum foil or plastic wrap. Freeze at least 24 hours.

Therese Durben

Carmel Corn

2 C. brown sugar
2 sticks margarine
dash of salt
1 tsp. baking soda
1/2 C. light corn syrup

Combine all ingredients, but soda, and boil for five minutes. Remove from stove and stir in soda. This will foam up. Pour over 24 cups of popped corn. Mix covering well. Spread on flat pans. Bake at 200° for 1 hour, stirring every 15 minutes. It will be sticky when it comes from the oven, but will crisp as it cools. Stir some while cooling.

Barb Brumm, Therese Durben, Lousie Merten

Dear Lord, grant me patience—but please hurry!

Microwave Carmel Corn

1 C. brown sugar
¼ C. white corn syrup
½ tsp. baking soda
1 stick butter or margarine
½ tsp. salt
3-4 quarts popped corn

Combine all ingredients in 1½-2 quart dish, except soda and popcorn. Bring to a boil in microwave and then cook on full power for 2 minutes. Remove from microwave and stir in soda. Put popped corn in brown grocery bag. Pour syrup over popped corn. Close bag and shake. Cook on high in brown bag for 1½ minutes. Remove and shake again and cook another 1½ minutes. (May need another 1½ minutes.) Pour into cake pan and allow to cool.

LaVonne Hegland

Popcorn Crunch

4 qts. popped corn
1½ C. nuts or cashews
1½ C. sugar
¾ C. margarine
1 tsp. vanilla
½ C. light Karo syrup

Mix popcorn and nuts in large bowl. Combine sugar, margarine and syrup; bring to a boil, stirring constantly. Boil 10-15 minutes or until mixture turns a light carmel color. Remove. Add vanilla. Pour over popcorn and nuts. Mix to coat well. Spread on cookie sheet to dry. Break apart and store in tightly covered container.

Pat Koenigs

Reach up as far as you can and God will reach down all the rest of the way.

Canning



& Freezing

Apples for Pie

10 C. water
4½ C. sugar
2 tsp. cinnamon
1 tsp. salt
3 T. lemon juice (bottled is OK)
1 C. cornstarch
¼ tsp. nutmeg
few drops of yellow food coloring

Add all ingredients to the 10 cups of water (except lemon juice and food color). Cook til bubbly and thick, then add lemon juice and color. Pack sliced apples in qt. jar to 1 inch from head of jar. Then put on hot juice to ½ in from top. Adjust lids and process for 20 minutes.

Ardella Krebsbach

Freezing Peaches

3 C. water
3 C. sugar
12 oz. can frozen orange juice
peaches (enough until juice covers)

Boil water and sugar. Remove from heat and add orange juice. Slice peaches and pour liquid over. Put waxed paper crumbled on top to hold peaches in juice. Cover and freeze.

Mrs. Joe C. Koenigs

Beet Pickles

(Makes 1 quart)

1 C. vinegar
1 C. sugar
1 tsp. salt
1 tsp. pickling spices

Cook beets and slip skins off. Cut beet in chunks or slices. Put in kettle with vinegar and sugar and spices. Bring to a boil. Jar up and seal.

Shirley May

Cucumber Relish

6 C. large ground cucumbers
1 C. ground onion
2 C. sugar
1 C. vinegar
1 T. celery seed
1 T. mustard seed
½ tsp. tumeric

Combine the cucumbers and onions and sprinkle with salt. Let stand 1 hour. Drain well. Add the remaining ingredients. Heat until it comes to a boil; pack in jars and seal. Do not peel cucumbers, but remove the large seeds.

Jane Klapperich

Freezer Corn

40 ears of corn cut off raw

1 lb. butter or Mazola oil

1 pt. Half & Half

no salt

Mix and bake at 325° for 1 hour, uncovered. Cool and package.

Ann Durben

Frozen Corn (NOT parboiled)

30 C. corn (don't scrape cob)

¼ C. salt (scant)

¾ C. sugar

5 C. ice water

Mix all ingredients. Put in freezer containers. Freeze immediately (Remember when preparing for the table, it is already seasoned. Start cooking on simmer and don't add water. Season with butter only.)

Molly Hardy

Dill Pickles

11 C. water

1 garlic bud

3 C. vinegar

1 lg. head fresh dill

1 C. salt

1/8 tsp. powdered alum

Pack pickles, dill, alum and garlic in qt. jar. Pour boiling brine over cucumbers in jar. Seal tight. Set jars in boiling water. Completely cover jars. Let stand until water is cool.

Christina Freund

Dill Pickles

(Makes 1 quart)

1 C. vinegar

4 T. sugar

1 T. salt, canning

1 head dill

Pack jar with pickles. Add above. Fill jar with boiling water. Seal. Shake jar to dissolve sugar. Set in water and bring to a boil. Remove.

Lori Koenigs

Dill Pickles

1 pt. white vinegar

¾ tsp. alum

1 ½ qt. water

¾ tsp. black pepper

½ C. pickling salt

2 heads of dill to each qt. jar

Use small or medium sized cucumbers and pack in jars first. Mix together in kettle first five ingredients. Heat to very hot (but under boiling point). Fill and cover jars and seal. Set in hot water 4-5 hours or overnight is best.

Mrs. Duane May, Mrs. Edmund May

Plain or Garlic Dill

2 quarts of water
¾ C. salt
½ quart vinegar
dill and garlic buds in each jar

Boil juice then pour over pickles. Makes enough for five quarts. Leave out garlic for plain dill.

Geal Hackenmiller

Hamburger Pickles

½ C. canning salt
1 pt. water
1 qt. sliced cucumbers
1 medium onion, sliced
1 qt. vinegar
2½ C. sugar
1 large head fresh dill
¼ tsp. alum

Pack in qt. jar cucumbers, dill, onion and alum. Bring to a boil salt vinegar, water and sugar. Pour over cucumbers. Seal jars.

Christina Freund

Onion and Garlic

1 small onion
1 small clove garlic
dill
cucumbers, sliced
1 pt. water
1 qt. vinegar
2½ C. sugar
½ C. canning salt

Put onion, garlic and dill in bottom of each jar, slice cucumbers and put in jars. Boil water, vinegar, sugar and salt. Pour boiling mixture over cucumbers. Seal with hot lids.

Mrs. Ray Koenigs

Refrigerator Pickles

6 C. sliced cucumbers, unpeeled
1 red or green pepper
1 C. vinegar
6 sliced onions
1 T. salt
1½ C. sugar
1 tsp. celery seed

Combine sliced cucumbers, onions, peppers and salt. Let stand 2-3 hours or overnight. Rinse and drain. Mix vinegar, sugar and celery seed. Boil 5-7 minutes. Pour over pickles and refrigerate.

Barb Brumm and Dorothy Schmidt

Refrigerator Pickles

3 C. sugar	cucumbers
3 C. vinegar	onions
1/3 C. pickling salt	green peppers
1 tsp. tumeric	carrots
1 tsp. celery seed	cauliflower
1 tsp. mustard seed	celery

Mix all vegetables and shake well in jar. Combine the first seven ingredients and pour over the sliced vegetables (combination of your choice). Pickles keep a long time and can be made any time of the year. Store in refrigerator at least a week before using.

Madelin Adams

Sweet Pickled Vegetables

24 peppers (red and green)	sm. green onions (opt.)
12 onions	any type garden vegetable
carrots	2 C. sugar
cauliflower	2 C. vinegar
sm. green tomatoes (opt.)	3 T. salt

Slice peppers and onions. Add rest of vegetables. Pour boiling hot water over all. Let set for 5 minutes and drain. Pack into clean sterilized jars. Bring to a boil: 2 cups sugar, 2 cups vinegar, 3 T. salt. Pour over vegetables while boiling hot. Seal at once.

Shirley A. Hemann

Marvelous Sweet Pickles

1 gallon medium cucumbers	5 1/2 C. vinegar
1 gallon water	2 3/4 C. water
1 C. pickling salt	1 tsp. celery seed
1 T. alum	1/2 box mixed pickling spices
	8 C. sugar

Wash and slice the cucumbers. Place in a brine made of a gallon of water and 1 cup pickling salt. Soak cucumbers four days. Stir each evening. On fifth evening, remove the cucumbers from the brine, wash and return to the jar and cover with 1 gallon water and 1 T. alum. Let stand overnight. Next morning drain. Put the cucumbers in a large kettle and add 1 gallon fresh water. Boil for 10 minutes. Make a syrup of the sugar, vinegar 2 3/4 cups water, celery seed and mixed pickling spices. The pickling spices and celery seed should be tied together in a bag. Cook syrup until it boils and becomes clear. After 10 minutes of boiling, drain water from the cucumbers and discard. Pour the hot syrup over the pickles. Continue boiling until pickles become transparent. Seal in hot, sterile jars.

Jane Klapperich

Rhubarb Jam

7 C. chopped rhubarb
1 can blueberry pie filling

4 C. sugar

2 (3 oz.) pkgs. raspberry jello

Boil rhubarb, pie filling and sugar 10 minutes. Add dry jello. Put into containers or jars and freeze. Very easy and delicious.

Jane Klapperich

Strawberry Jam

4 C. strawberries

4 C. sugar

3 T. vinegar

Cook berries and vinegar. Boil for three minutes. Add one cup sugar. Bring to a boil. Boil for three minutes. Repeat three times. After adding the fourth cup of sugar, boil six minutes. Stir occasionally. Pour into jars and seal.

Joan Koenigs

Zucchini Jam

6 C. peeled zucchini

6 C. sugar

½ C. lemon juice or Realemon

1 C. crushed pineapple

6 oz. pkg. apricot jello

Boil zucchini (grated or shredded) for 10 minutes, stirring constantly. Add sugar, lemon juice and pineapple (juice included). Boil 6-10 minutes. Remove from fire and add jello. Cool and put in jars.

Marcene Heimerman

If you tell the truth, you don't have to remember anything.

Recipes



potato
EARLY REDS

79¢



NET. WT.
350 MG

for a Crowd

Scrambled Eggs

(Serves 50)

8 dozen eggs
4 ½ C. milk

1 ½ lbs. butter
4 T. salt

OR

6 dozen eggs
4 ¼ C. milk

3 T. salt
1 ¼ lb. butter

Preheat electric roaster to 400°. Takes 30 minutes. When hot, add butter, then eggs beaten with milk and salt. Bake 55 minutes, or less. Turn down to 150° til serving. Turn only outside edges with wooden spoon til almost done. Scrambled eggs done in skillet, kept hot in electric roaster on low. Takes ½ hour from start to finish. 20 dozen eggs using four skillets.

St. Ann's Circle

Amounts for a Crowd

Funeral Dinner for 130

25 lbs. ham slices, 40 lbs. scalloped potatoes, 8 (2 ½ lb.) boxes frozen peas and carrots, 8 jello salads, 8 orange cranberry relish, 16 dozen tea biscuits, 5 gallons milk, 5 lbs. butter, 2 lbs. coffee and 9 desserts.

KC Breakfast for 133

23 lbs. ham Wilson thick slices, 20 dozen eggs, 8 dozen dinner rolls, 13 ½ dozen sweet rolls, 3 ½ lbs. butter, 2 gallons milk and 175 cups coffee.

St. Ann's Circle

Noodle Casserole

(Serves 150)

12 pkg. (12 oz.) wide egg noodles

24 lbs. hamburger

12 onions

20 C. diced celery

18 cans cream of mushroom soup

10 cans cream of chicken

10 cans chicken gumbo soup

Brown hamburger and onion. Cook egg noodles, leaving them slightly undercooked. Thin soup with milk if more liquid is needed. Chop onions and celery in blender. Celery flakes work good instead of celery, if desired. Mix all ingredients together, using wooden spoons, and limited stirring. Cook 1 ½ hours at 350° in five large roasters in oven instead of electric roaster. Browns nicer in oven than electric roaster.

St. Ann's Circle.

Hamburger Hot Dish

(Serves 125)

20 lbs. hamburger
8 pkgs. egg noodles-wide
9 cans cream chicken soup
9 cans cream celery soup
7 cans cream mushroom soup

1 large onion
1 sm. bottle olives
3 T. salt
1 T. pepper

Brown hamburger with diced onion. Cook noodles. Mix soups together and combine all. Bake in large roaster or electric roaster 1 ½-2 hours at 350°. More or less salt to taste.

Sandy Koenigs, Mrs. Ray Koenigs

Chili

(Serves 40)

6 lbs. hamburger, browned
3 large onions
* 3-8 oz. cans tomato paste
chili powder
garlic powder
salt
pepper

3-4 qts. water
6 lg. cans chili beans
4 qts. tomato juice

Brown hamburger and onions. Add rest of ingredients (seasonings to taste). Put in two 2-gallon kettles. Bring to boil and simmer about 3 hours. Will make at least 4 gallons.

* You may substitute 5 qts. tomato juice for three cans tomato paste and water.

Joan Koenigs

Scalloped Potatoes

(Serves 125)

40 lbs. potatoes
2 ½ gallons hot sauce

Proportions for 1 Batch:

1 C. butter
1 C. flour
2 qts. milk

Peel and cube potatoes. Barely cover with water and bring to a boil. Drain and add hot sauce.

Melt butter in top of double boiler. Stir in flour, then add milk. Takes four batches to make 2 ½ gallons—easier to make in ½ gallon amounts. Add chopped ham for flavoring, using less salt in potatoes.

St. Ann's Circle

Hamburger Goulash

(Serves 150)

35 lbs. hamburger
10 lbs. macaroni, cooked
4 large onions, chopped fine
4 large cans tomato soup
4 large cans tomato juice

Brown hamburger and onions. Slightly undercook macaroni, add to hamburger and other ingredients. More tomato juice can be used if needed. Bake in five roasters in the oven—1 ¼ hour at 350°.

St. Ann's Circle

Barbecued Hamburger

30 lbs. hamburger, browned
½ C. sugar
4 T. black pepper
1 T. garlic salt
4 (12 oz.) cans tomato paste
10 C. onions
7 T. salt
8 T. worcestershire sauce
4 (15 ½ oz.) cans Manwich sauce
4 (15 oz.) cans tomato sauce
4 qts. tomato juice

Scalloped Potatoes

(Serves 50)

25 lbs. potatoes
1 gallon milk
little flour
1 lb. butter
2 cans celery soup
salt and pepper

Peel and slice potatoes and parboil and drain. Make white sauce: butter, milk, soup, flour, salt and pepper. Last hour add a little ham. Bake at 350° for 2-3 hours. This makes enough for big electric roaster.

Scrambled Eggs for Breakfast

(Serves apx. 115)

1 ½ lbs. (3 C.) butter (½ butter and ½ Crisco oil)
8 dozen eggs
4 ½ C. milk
2 T. salt and pepper

Melt butter then pour into egg mixture well beaten with salt and milk. We stirred up three batches of eggs then heated them in electric frying pans (Teflon coated is preferable) til nearly done. We then emptied them into big preheated roasters to keep warm until serving time. This method worked real well for us.

Sloppy Joes

3 lbs. hamburger
1 can chicken gumbo soup

1 onion, cut fine

1 can tomato soup

Saute onion, add hamburger and when redness disappears, add soups, salt and peper. If too juicy, 1 T. flour can be sprinkled on top. Put in oven 1 hour or skillet on low. Electric-roaster was used at sales. Used 34 lbs. hamburger to 14 dozen buns (large).

St. Ann's Circle

Chili Con Carne

(Serves 24)

4 lbs. ground beef

15 oz. can tomato sauce

4 C. chopped onion

2 T. sugar

4-12 oz. cans tomatoes

3 T. chili powder

4-15 1/2 oz. kidney beans

1 T. plus 1 1/2 tsp. salt

Cook and stir ground beef and onion in Dutch oven or large roasting pan until meat is brown and onion is tender. Drain off fat.

Stir in tomatoes, reserved kidney bean liquid, the tomato sauce and seasonings. Heat to boiling. Reduce heat; simmer uncovered 1 hour 15 minutes. Stir in beans. Simmer, stirring occasionally, about 15 minutes or until of desired consistency.

Joyce Merten

Hash Browns and Sour Cream

(Serves 20)

2 lbs. bag hash browns

2-3 T. minced onion

1 can cream celery soup

salt and pepper

1 can cream potato soup

1 medium size carton sour cream

Mix altogether and place in a greased roaster, sprinkle top with paprika. Cook 1 1/2-2 hours at 350°. This can be tripled and put in the big electric roaster also, cooking time about 2 hours and 15 minutes.

Mrs. Arnold Hemann

Fruit Compote

(Serves 70)

- | | |
|-------------------------|--------------------------|
| 18 lb. watermelon | 3 muskmelons |
| 3 honeydew melons | 2 cans pineapple chunks |
| 1 ½ lb. Bing cherries | 6 peaches, skinned |
| 6 nectarines, unskinned | 12-15 bananas |
| 1 ½ lb. green grapes | 1 pt. whole strawberries |

Prepare a syrup of 1 ½ C. light corn syrup, 1 C. orange juice, 4 T. very thin lemon rind strips, ½ C. lemon juice. Stir well.

Cut fruit into 1 inch squares. Pour syrup onto bananas and peaches and let stand for 2 minutes. Alternate fruit in punch bowl and serve with cheese and crackers. Keep fruit well chilled.

St. Rita Circle

Bev's Salad for a Crowd

(Serves 30)

- | | |
|------------------------------|-------------------|
| 8 apples, unpeeled, cut fine | juice of 2 lemons |
| large can crushed pineapple | 1 C. sugar |
| 1 pkg. ring macaroni, cooked | 4 eggs, beaten |
| 1 pt. whipping cream | 2 T. flour |

Cook juice of lemons, sugar, eggs and flour over low heat until thick. Thin down with pineapple juice and cool in refrigerator.

Mix this salad the day before but do not add whipping cream until just before serving. Also add a few nuts.

Beverly Smith

Macaroni Salad

(Serves 25)

- | | |
|--------------------------------|---------------------|
| 4 C. shell macaroni (uncooked) | 2 carrots, grated |
| 2 C. salad dressing | 2 C. celery, cut up |
| 1 tsp. salt | 2 cans Spam |
| 1/8 tsp. dry mustard | 2 C. frozen peas |
| 1 T. sugar | ¼ tsp. white pepper |
| 1 T. onion, chopped | |

Cook macaroni, add Spam, peas, carrots and celery about 1 hour before serving. Other ingredients can be mixed with the cooled macaroni earlier. Be sure to use white pepper.

Alvina Theobold

Potato Salad

(Serves 30)

- | | |
|-----------------------|------------------------------|
| 1 C. vinegar | 10 lbs. cooked potatoes |
| 1 C. water | 10 hard cooked eggs |
| 1 C. sugar | ½ C. onion |
| 1 T. prepared mustard | ½ C. celery, or more |
| 1 tsp. salt | ½ C. cucumber (optional) |
| ½ tsp. pepper | ½ C. green pepper (optional) |
| 5 eggs, well beaten | 1 qt. salad dressing |

Combine first six ingredients. Bring to a boil. Reduce heat; gradually beat in well beaten eggs. Cook, stirring constantly, until slightly thickened; about 5 minutes. Cool and beat in 1 qt. salad dressing.

Toss together remaining ingredients. Pour on dressing and toss gently. Adjust seasoning if necessary.

Gladys Blake

Potato Salad

(Serves 80)

- | | |
|------------------------------------|-----------------|
| 35 lbs. potatoes | 5 dozen eggs |
| 2 onions | salt and pepper |
| 3 qts. salad dressing (commercial) | |
| * 1 qt. home made dressing (below) | |

Don't overcook potatoes. Many prefer potatoes cooked in jackets, then sliced.

* Ceal's Homemade Salad Dressing: 2 eggs, beaten, 1 tsp. salt, 1 tsp. flour, 1 tsp. mustard flour, ½ cup vinegar, ½ cup sugar. Cook in double boiler until thick. Mix all ingredients.

St. Ann's Circle

Potato Salad

(Serves 50)

- | | |
|-----------------------|-------------------------|
| 10-15 lbs. potatoes | 1 ½ dozen eggs, boiled |
| 2 qts. salad dressing | 4 large onions, chopped |

Cook potatoes; cool. Slice or cube, add sliced boiled eggs; salt and pepper to taste. Then put salad dressing on and mix well. The large "Mix and Store" Tupperware container will hold 50 servings.

Mrs. Arnold Hemann

10,000 Chocolate Chip Cookies

1 1/2 lbs. chocolate chips	12 lbs. butter
65 lbs. flour	3 lbs. salt
500 eggs	3 C. vanilla extract
100 lbs. sugar	1 qt. water
87 lbs. shortening	1 1/2 lb. baking soda
75 lbs. brown sugar	

Do the best you can! This recipe is from the kitchen of the U.S.S. Yorktown aircraft carrier.

Theresa Durben

To Serve 100 People

(Serves 100)

3 1/2 lbs. coffee	45 lbs. meat (ham & beef)
4 lbs. sugar	10 med. size cabbages (slaw)
6 gallon cocoa	5 qts. dressing for salad
5 gallons oysters	1 1/4 gallon eggs
16 loaves bread	4 lbs. butter
20 pies	5 cakes

Make 260 sandwiches from loaves of bread and butter.

Mrs. Arnold Hemann

Play Dough

Be cheerful. Of all the things you wear, your expression is the most important.

Quantities for 100

MEATS—25 pounds ground beef for meat loaf or balls; 35 pounds boned or rolled beef; 20 pounds precooked ham (canned); 75 pounds of fowl; 50 pounds spring chickens; 30 pounds of fish (fillets or steaks); 30 pounds of ground beef for hamburgers; 25 pounds of wieners.

SANDWICHES—10 lbs. ham for 300 buns; 200 slices—12-1 lb. loaves bread; 1½ lbs. butter; 4-6 cups of mayonnaise; 5-6 quarts mixed filling (meat, egg or fish); 5-6 heads lettuce.

POTATOES—3 pecks of 50 lbs. for mashed potatoes; 1½ pecks for creamed potatoes; 2 pecks or 30 lbs. for scalloped potatoes; 4½ gallons potato salad—start with about 20 lbs. potatoes.

CABBAGE—7 medium heads or 20 lbs. for salads; 6 servings a pound for combination salad.

LETTUCE—20 head for salad; 20 heads plain for wedges.

TOMATOES—60 lbs. for salad; 20-24 lbs. for slicing; 12 qts. juice.

CARROTS—5 lbs. for sticks; 32 lbs. fresh for vegetables.

CELERY—4 bunches.

OLIVES—4 quarts.

PICKLES—4 quarts.

FRUIT SALAD—20 quarts.

JELLO SALAD—2½ quarts.

BREAD—12 loaves; 200 rolls.

BUTTER—1 pound makes 40 pieces; 2½ pounds.

BEANS FOR BAKING:8 quarts or 2½ gallons; 5 gallons baked beans.

VEGETABLES—1 can for every 6 or 15 cans No. 2 26 lbs.

CAKES—7 cakes (about 15 pieces to 1 cake); 2-12x20 sheet cakes; 6-10 inch layer cakes.

PIES—18 average size.

PUNCH—20 quarts.

FRUIT TOPPING FOR ICE CREAM—26 10-12 oz. pkgs. frozen.

ICE CREAM—8-9 slices per qt. in brick; 1 gal. per 20 people; 5 gallons.

TEA—4½ ounces or 1 lb. tea and 5 gallons water.

COFFEE—2-2½ pounds sugar for coffee 2¼ lbs.

MILK—6 gallons.

LEMONADE—40-60 lemons with 6 gallons water; 26-6 oz. cans concentrate.

NUTS—3 lbs.

WHIPPING CREAM—4 pints.

SWEET CREAM—4 pints for coffee; 2 qts. for whipped on desserts.

CHEESE—3 lbs.

WATERMELON—150 lbs.

MACARONI—10 lbs. dry.

SPAGHETTI—5 gallons about 8 lbs. dry.

CAULIFLOWER—4 heads to use raw for dip; 18 lbs. as vegetable.

FRUIT JUICE—4 no. 10 cans, 26 lbs.; 18 6 oz. frozen juice concentrate.

FRUIT COCKTAIL—2½ gallons.

OYSTERS—18 quarts.

VEGETABLE SALAD—20 quarts.

SOUP—1 large can soup; 31 lbs. equal 4-6 regular cans; 30 cans condensr soup; 5 gallons.

CORN ON THE COB—100 ears.

FROZEN FRENCH FRIES—32-9 oz. pkgs.

FROZEN VEGETABLES—32-9 oz. pkgs.

Homemade Seasoned Salt

1 ½ tsp. onion salt	1 T. celery salt
1 ½ tsp garlic salt	1 T. paprika
2 T. black pepper	2 T. white pepper
2 T. sugar	1 ½ tsp. dry mustard
1 tsp. M.S.G. (Accent)	1 ½ C. table salt

Keep the Kids Busy Clay

2 C. flour	1 ½ C. boiling water
1 C. salt	3 T. salad oil
1 T. alum	food coloring

Mix ingredients together. If sticky, add more flour. Add food coloring and knead clay until smooth. Store in air tight container. Next time your little one says "What can I do?" hand him the clay.

Barb Klapperich

Rose Jar Potpourri

peel of one lemon, dried, grated
peel of one orange, grated, dried

2 qts. dried rose petals	2 cinnamon sticks, broken
1 T. allspice, crushed	1 tsp. ground cloves
1 tsp. grated nutmeg	1 C. assorted petals
3 T. rosemary	½ C. orris root (optional)

Place all ingredients in large bowl and mix well, but carefully to avoid breaking. Place in airtight jars to season 2-3 weeks. Use for rose jars and sachet.

Susan May

Play Dough

2 C. flour	1 ½ C. boiling water
1 C. salt	3 T. salad oil
1 T. alum	food coloring

Mix all ingredients together, use food coloring of your choice. Add more flour if sticky.

Mrs. Ray Koenigs

Quantities for 100

Thomson's Seasoned Salt

- 1 1/2 tsp. cayenne pepper
- 1 1/2 tsp. garlic salt
- 1 1/2 tsp. black pepper
- 3 T. sugar
- 1 tsp. salt

Keep the Kids Busy Clay

- 3 C. flour
 - 1 C. salt
 - 1 T. lard
- Mix ingredients together. If sticky, add more flour. Add food coloring and knead clay until smooth. Store in an airtight container. "What can I do?" hand for the clay.

Pose for Potpourri

- 1/2 cup dried rose petals
 - 1 T. allspice, crushed
 - 1 tsp. grated nutmeg
 - 3 T. rosemary
- Place all ingredients in large bowl and mix well, but do not mix too long. Place in airtight jar to season 3-5 weeks. Use for potpourri.

Play Dough

- 3 C. flour
 - 1 C. salt
 - 1 T. oil
- Mix all ingredients together. Use food coloring if you wish. Store in airtight container.

Helpful Hints

To clear a room of varnish odors, fill a cup half full of vinegar and place in the room.

For fresher, longer lasting fruits or vegetables, line the vegetable drawer in your refrigerator with paper toweling.

To wash windows add about three T. vinegar to one gallon of water, this will make the windows clear and shiny.

To remove grease from a stove, use a cloth saturated in vinegar. It cuts the grease and the stove is again clean and shiny.

To remove paint or varnish from hands, rub with lard and stains will disappear, then wash with soapy water.

To remove grease and fat from stews and soups, wrap a piece of ice in cheese cloth and pass quickly over the surface of hot soup. All grease will adhere to the cold cloth surface.

Put small pieces of cucumber peel on shelves to drive ants away.

Paint spots come off windows if rubbed with a little nail polish remover.

If raisins are heated in the oven before being added to cakes or muffins, they will be more evenly distributed.

For smoother and creamier fudge add 1 tsp. cornstarch to each cup of sugar.

Meringue will not fall if a little cornstarch is beaten into the egg white along with the powdered sugar.

A teaspoon of vinegar added to the water in which eggs are poached keeps the eggs from spreading and makes the whites cook over the eggs.

When cooking potatoes that darken, put about $\frac{1}{2}$ cup of milk in the cold water to boil them. This will keep them white and improve the flavor.

Helpful Hints

To keep egg yolks from crumbling when slicing hard cooked eggs, wet the knife before each cutting.

To remove melted bread wrapper from toaster, just use baby oil.

Rub Pine Sol on ballpoint pen stains.

Rub vegetable oil around edge of pan and lid to keep from boiling over.

When you have small children, keep their underwear in the bathroom, it saves a lot of steps.

Table salt and cream of tartar in equal parts will remove rust stains. Wet the spot and spread the mixture on thickly, then place the material in the sun.

For really white whites, put a teaspoonful of peroxide in the hot water when you soak them.

To remove paint stains from clothes, no matter how long the paint has dried, use equal parts of ammonia and turpentine. Saturate the spot several times, then wash out in warm soap suds.

For grass stains, rub the stain with solid vegetable shortening and wash with hot soapy water.

For pre wash spray, fill a plastic pump or squirt bottle with $\frac{1}{2}$ cup each of ammonia, liquid dish detergent and water. Shake well. Just spray the stain and then wash in case the fabric is sensitive to ammonia.

An instant spot remover is shaving cream. Just squirt on and then wash with water or club soda.

Hairspray takes ink out of fabric. Try on stained pockets on shirts.

Hairspray also removes ballpoint ink from carpets. Saturate the spot, allow to dry and brush lightly with vinegar and water. Also good for upholstery and wood furniture.

Helpful Hints

Use commercial pre-wash spray as a spot remover for indoor-outdoor carpeting. Spray liberally, let it set several minutes and then hose down.

For fresh stains on carpet, club soda is an instant spot remover. Pour it on, let it set a few minutes and sponge up thoroughly.

For older carpet stains, combine 2 T. detergent, 3 T. vinegar and 1 qt. warm water. Work it into the stain and blot as dry as possible.

To relieve itching mosquito bites, treat with vinegar.

For bee stings, apply meat tenderizer or baking soda.

For bladder or kidney infections, drink large quantities of cranberry juice to help relieve distress.

Cold sores treated 1 ½-2 hours with ice cubes the day they erupt will stop hurting and soon vanish.

For sunburn, cool down affected area with apple cider vinegar or apply a paste of baking soda and water.

Instead of using expensive household window cleaner, use car windshield solvent. Put in a spray bottle for convenience.

For strong support under paper plates, use ice cream pail lids. They are just the right size.

Vinegar removes cooking odors and smoke. Set out a bowl or wave a towel wrung out in vinegar and water.

Add leftover chip dip to green beans for a new taste treat.

The cardboard backs from frozen pizza make great cake plates when covered with foil. A nice way to take a cake away from home.

A little vinegar rubbed on your fingers before and after slicing onions will remove the odor right away.

Helpful Hints

A pinch of salt in the water keeps cut flowers fresher.

Peanut butter will remove gum from hair.

For a non-soggy crust in a custard or pumpkin pie, brush the bottom of the unbaked crust with egg white.

To keep shells intact when boiling eggs, add 1 tsp. salt to the water.

Use a small amount of baking powder in your gravy if it appears greasy. The grease will disappear.

Store onions in discarded nylon hose. Hang the filled "onion legs" in the basement so they get plenty of air.

Blanch corn quickly by stacking the ears in a dishwasher. Let it run till the dry cycle. Corn will be ready to cut and bag for freezing.

To skin a tomato, scrape the cold tomato with a knife blade from bottom to top. Prick the skin and it will peel off easily.

Remove corn silk by using a damp paper or terry towel to brush downward on the cob of corn. Every strand should come off.

To prevent honey from crystallizing, store it in the freezer, removing just enough to last a week or two.

Whole eggs or just the whites can be frozen for later use. Break into a paper cup or ice tray and freeze. Then bag and store. Thaw about 20 minutes before using.

Cut corn off the cob over an angel food cake pan using the center of the pan to support the ear, letting the corn fall into the pan.

Store cottage cheese carton upside down. It will keep twice as long.

To get walnut meat out whole, soak overnight in salt water before cracking gently.

Helpful Hints

Brass cleaner—juice of one lemon mixed with 1 tsp. salt.

Add 2 T. boiling water to butter-sugar mixture; this will make a finer textured cake.

To clean drains—1 C. salt and 1 C. baking soda in drain, then pour in a kettle of boiling water.

Soak lemons in hot water before squeezing—it will yield nearly twice the juice.

A tablespoon of vinegar added to lard when deep fat frying will prevent the food from absorbing too much fat.

When cleaning silver put in large aluminum kettle, shave $\frac{1}{4}$ bar of Ivory soap, add 1 tsp. soda, fill kettle full of cold water, place silver in and let come to a boil a couple of times. Saves work.

To remove ink, wine or fruit stains: saturate with tomato juice; it is also good to remove stains from hands.

To remove grease from wallpaper use lighter fluid and enough talcum powder to make a paste. Spread on spots, let dry and brush off.

To powder sugar—when you run out of powdered sugar, blend 1 cup of granulated sugar and 1 T. cornstarch in blender at medium speed for 2 minutes.

Use a capful of shampoo instead of special detergents to hand launder delicate items. Makes them smell good too.

Helpful Hints

Helpful Hints

Be sure to read the instructions on the back of the box.

For best results, use the following hints:

1. To clean breads, use a soft brush to remove crumbs.

2. To clean breads, use a soft brush to remove crumbs.

3. To clean breads, use a soft brush to remove crumbs.

4. To clean breads, use a soft brush to remove crumbs.

5. To clean breads, use a soft brush to remove crumbs.

6. To clean breads, use a soft brush to remove crumbs.

7. To clean breads, use a soft brush to remove crumbs.

8. To clean breads, use a soft brush to remove crumbs.

9. To clean breads, use a soft brush to remove crumbs.

10. To clean breads, use a soft brush to remove crumbs.

11. To clean breads, use a soft brush to remove crumbs.

12. To clean breads, use a soft brush to remove crumbs.

13. To clean breads, use a soft brush to remove crumbs.

14. To clean breads, use a soft brush to remove crumbs.

15. To clean breads, use a soft brush to remove crumbs.

16. To clean breads, use a soft brush to remove crumbs.

17. To clean breads, use a soft brush to remove crumbs.

18. To clean breads, use a soft brush to remove crumbs.

19. To clean breads, use a soft brush to remove crumbs.

20. To clean breads, use a soft brush to remove crumbs.

21. To clean breads, use a soft brush to remove crumbs.

22. To clean breads, use a soft brush to remove crumbs.

23. To clean breads, use a soft brush to remove crumbs.

24. To clean breads, use a soft brush to remove crumbs.

25. To clean breads, use a soft brush to remove crumbs.

Index

BEVERAGES

Hot Apple Cider	1
Apricot Slush	1
Cider-Citrus Punch	1
Hot Cocoa	1
Imitation Bailey's Irish Creme	2
Frosty Orange Malts	2
Cranberry Punch	2
Hot Orange Tea	2
Russian Tea	3
Rhubarb Punch	3
Frozen Summer Slush	3
Wassil	3
Slush	4

HORS D'OEUVRES

Hot Bean Dip	4
Cheese Dip	4
Cheese Whiz	5
Dill Dip	5
Mexican Dip	5
Creamy Onion Dip	5
Cracker Spread	6
Onion Chip Dip	6
Pizza Pie Dip	6
Shrimp Spread	6
Shrimp Spread	7
Favorite Shrimp Mold	7
Spinach Dip	7
Spinach Dip or Spread	8
Taco Dip	8
Tostido Chip Dip	8
Vegetable Dip	8
Vegetable Dip	9
Vegetable Dip	9
Cheerios Nuggets	9
Holiday Cheese Ball	9
Cheese Ball	10
Cheeseball	10
Mini-Magic Meatballs	10

Pepper-Peanut Butter Cup	10
Onion Snacks	11
Party Mix	11
Seasoned Oyster Crackers	11

BREADS

Banana Bread	13
Banana Nut Bread	13
Lemon Bread	13
Monkey Bread	13
Rhubarb Bread	14
Zucchini Bread	14
Zucchini Bread	15
Zucchini Bread or Bars	15
Zucchini Walnut Bread	15
Best Ever Muffins	16
Refrigerator Bran Muffins	16
Rhubarb Muffins	16
French Breakfast Puffs	17
Whole Wheat Muffins	17
Oatmeal Raisin Muffins	17
Coffee Cake	18
Coffee Cake	18
Sunrise Coffee Cake	18
Wooden Spoon Coffee Cake	19
Cinnamon Puffs	19
Never Fail Doughnuts	19
German Pancakes	20
Oatmeal Pancakes for Two	20
Rye Bread	20
Rye Graham Bread	21
Five-Hour Rolls	21
Microwave Caramel Rolls	21
Cinnamon Rolls	22
German Krapfen	22
Pecan Rolls	22
Refrigerator Rolls	23
Caramel Topping for Rolls	23
Sweet Roll Dough	24

Sweet Roll Dough	24
Overnight Buns	24
Hamburger Buns	25

SOUPS AND SANDWICHES

Chicken Noodle Soup	27
Chili	27
Clam Chowder	28
Never Fail Dumplings	28
Homemade Egg Noodles	28
Homemade Dumplings	29
Fresh Green Bean Soup	29
Hamburger Soup	29
Hamburger Soup	29
Split Pea Soup	30
Bar-B-Que Sandwiches	30
Terrific Barbecue Beef	33
Sloppy Joes	30
Sealed Chicken Sandwiches	31
Deviled Ham Spread	31
Ham on Bun	31
Crunchy Peanut Filling	31
Sandwich Spread	32
Spam Sandwich Spread	32
Cheesy Tuna Snacks	32
Tuna Warm Ups	32
Hot Tuna Sandwiches	33
Tuna Mix	33
Seaburgers	33

SALADS

Molded Ambrosia Salad	35
Aunt Saliy's Salad	35
Cherry Salad	35
Cheese Pineapple Salad	35
Cottage Cheese Salad	36
Cottage Cheese Salad	36
Cranberry and Apple Salad	36
Cranberry Relish	36
Cranberry Salad	37
Five in One Salad	37
Fruit Salad	37
Fruit Salad	37
Glorified Rice	38

Graham Cracker Fruit Salad	38
Green Jello Salad	38
Lime Jello Salad	38
Orange Salad	39
Orange Sherbet Jello	39
Quick and Easy Salad	39
Peach Salad	40
Pretzel Salad	40
Raspberry-Lemonade Salad	40
Rice Salad	41
Seven-up Salad	41
24 Hour Salad	41
Carrot-Tuna Salad	41
Beverly's Salad	42
Chicken Salad	42
Spam Salad	42
Chicken Salad	42
Salmon-Vegetable Salad	43
Classic Chicken Salad	43
Macaroni Ham Salad	43
Shrimp Salad Imperial	43
Snow-White Turkey Salad	44
Summer Seafood Salad	44
Taco Salad	44
Tokyo Turkey Toss	45
Broccoli Salad	45
Old Fashioned Cabbage Slaw	45
Cabbage Salad	46
Cole Slaw	46
Marinated Carrots	46
Crunchy Vegetable Salad	47
Golden Vegetable Salad	47
Macaroni and Cabbage Salad	47
Pea and Cauliflower Salad	48
Pea Salad	48
Raw Vegetable Salad	48
Sauerkraut Salad	48
French Dressing	49
Salad Dressing Supreme	50
Salad Dressing	50
Thousand Island Dressing	50

CASSEROLES

Cheddar Cheese Egg Bake . . .	51
Cheesy Brunch Casserole . . .	51
Brunch Casserole	51
Breakfast Casserole	52
Ham and Cheese Brunch . . .	52
Quiche	53
Eggplant-Cheeseburger	53
Egg Puff Casserole	53
Frittata	54
Fish Fillet Parmigiana	54
Deviled Seafood	54
Shrimp Creola	55
Tuna Casserole	55
Chicken Casserole	56
Chicken Hot Dish	56
Chicken and Stuffing Pie . . .	56
Mock Turkey	56
Chicken Hot Dish	57
Creamed Chicken	57
Escalloped Chicken	57
Chicken Delight	57
Rice and Chicken Dish	58
Chicken Breasts Supreme . . .	58
Chicken Crunch	58
Chicken & Chow Mein	59
Best Chicken Casserole	59
Chicken Casserole	59
Chicken Broccoli Casserole . .	60
Goulash	60
Hungarian Goulash	60
Hamburger Hot Dish	61
Ham Noodle Hot Dish	61
Hamburger Casserole	61
Hamburger Pie	62
Mock Hamburger Chow Mein . .	62
Hamburger Casserole	62
Hamburger Hotdish	63
Hamburger Hotdish	63
Meal-in-One	63
Hamburger Casserole	64
Microwave Potatoes & Beef . .	64

Potato Hamburger Hot Dish . .	64
Pizza Casserole	64
Pizza Casserole	65
Taco Hotdish	65
Corned Beef Dinner	65
Beef Chunks in Sour Cream . .	66
Ham and Cheese Delight	66
Scrambled Corn & Macaroni . .	66
California Potatoes	67
Stuffed Peppers	67
Wild Rice Supreme	67
Shipwreck Casserole	67
Super Spaghetti Sauce	68
Easy Beef Stew	68
Forgotten Beef Stew	69
Stew	69
Vegetable Quiche	69
Wiener Casserole	70
Zucchini Casserole	70
Zucchini Rice Pie	70

ENTREES

Stuffed Burger Bundles	71
Meatballs	71
Dutch Oven Beef Stew	71
Barbecued Meat Balls	71
Barbecued Meatball Kabobs . .	72
Barbecued Ribs	72
Bar-B-Que Ribs	73
Barbecue Round Steak	73
Easy Meat Loaf	73
Hamburger Meat Loaf	73
Swedish Meat Balls	74
Magic Meatballs	74
Mini Meat Loaves	74
Sues Meat Loaf	75
Salisbury Steak	75
Oriental Steak Dish	75
Chicken Fried Steak & Rice . .	76
Green Pepper Steak	76
Zucchini Beef Casserole	76

Breaded Pork Chops	77
Pork Chops and Rice	77
Gourmet Pork Chops	77
Sausage Crepe	78
Fancy Brunch Casserole	78
Oven Fried Chicken	78
Chicken and Rice	79
Chicken Broccoli Buffet	79
Chicken in Mushroom Sauce	79
Swiss Chicken	80
Salmon Loaf	80
Fish Fillets Almandine	80
Salmon Quiche	81
Shrimp Cantonese	81
Scalloped Oysters	81
Thick BBQ Sauce	82
Dressing Casserole	82
Dressing	82
Mushroom Cheese Stuffing	83
Beer Batter for Fish	83
Seasoned Coating Mix (Micro)	83
Shrimp Sauce	83

VEGETABLES

Asparagus Supreme	85
Zucchini-Cheese Casserole	85
Scalloped Corn	85
Bean Casserole	86
Slow Cooker Beans	86
Bean Casserole	86
Lima Bean Bake	87
Broccoli Casserole	87
Company Broccoli	87
Brussel Sprouts w/Sauce	87
Scalloped Cabbage	88
Marinated Carrots	88
Carrot Casserole	88
Cauliflower with Cheese	89
Escalloped Corn	89
Cucumbers in Sour Cream	89
Baked Onion Halves	89
Onions au Gratin	90

Oven Potatoes	90
Refrigerator Mashed Potatoes	91
Rice & Mushroom Dish	91
Sweet Potatoes	91
Vegetable Casserole	91
Vegetable Casserole	92
Vegetable Medley	92
Vegetable Munchies	92

CAKES

Angel Food Cake	93
Lemon Angel Food	93
Babes Apple Cake	93
Apple Cake	94
Apple Cake	94
Applesauce Cake	94
Apple Strudle	95
Apple Walnut Ring Cake	95
Beer Cake	95
Burned Sugar Cake	96
Carrot Cake	96
Chiffon Cake	96
Mississippi Mud Cake	97
Chocolate Upside Down	97
Fudge Cake	98
Chocolate Peanut Butter	98
Grandma's Chocolate	98
Chocolate Cake	99
Chocolate Mayonnaise Cake	99
Chocolate Sheet Cake	99
Mock German Chocolate	100
Red Devils Food	100
Black Magic Cake	100
Coconut Cream Cake	101
Cranberry Cake	101
Creme de Menthe	101
Never Fail Cupcakes	102
Dream Cake	102
Dump Cake	102
Filled Cupcakes	102
Christmas Fruit Cake	103
Fruit Cake	103

Fruit Cake	104
Florence's Fruit Cake	104
Oatmeal Cake	104
Orange Cake	105
Overnight Cake	105
Poke and Pour Cake	106
Poppy Seed Cake	106
Grandmothers Pound Cake	106
Pineapple Cake	107
Prune Cake	107
Pumpkin Cake	107
Rhubarb Cake	108
Rhubarb Upside Down	108
Strawberry Shortcake	108
Watergate Cake	109
Silver White Cake	109
Spice Cake	109
Tutti Frutti Cake	110
Ugly Duckling Cake	110
Chocolate Zucchini	111
Cream Cheese Frosting	111
Decorator Icing	111
Decorator's Frosting	112
Frosting for Oatmeal Cake	112
Fluffy White Frosting	112
Ivory Satin Frosting	112
Buttercream frosting	113
Caramel Frosting	113
1-Minute Choc. Frosting	113
Chocolate Frosting	113
Chocolate Frosting	113

DESSERTS

Apple Crisp	115
Apple Crisp	115
Apple Crisp	115
Apple Crunch	115
Apple Pudding	116
Blueberry Crunch	116
Cream Cheese	116
Blueberry Dessert	117
Butter-Brickle	117
Butter Brickle-Peach	118

Cherry Dessert	118
Chrissy's Bars	118
Four Layer	119
Unbaked Fruitcake	119
Peach Dessert	119
Peach Cheesecake	119
Easy Peach Cobbler	120
Easy Peach Pie	120
Jiffy Pineapple Dessert	120
Baked Pear Bread Pudding	121
Pink Party Dessert	121
Pistachio Dessert	121
Pretzel Strawberry	122
Raspberry Dessert	122
Raspberry-Sunshine	122
Rhubarb Cobbler	123
Rhubarb Cobbler	123
Rhubarb Crumble	123
Easy Rhubarb Dessert	123
Rhubarb Dream Desseert	124
Rhubarb Torte	124
Old Fashioned Rice Pudding	125
Snowball Dessert	125
Suet Pudding	125
Easy Strawberry Squares	126
Butterscotch Sauce	126

PIES & PASTRIES

Apple Torte	127
Apple Cream Pie	127
Marlborough Pie	127
Spicy Butterscotch	127
Cream Pie	128
Cream Puffs	128
Danish Puff Pastry	129
Date-Nut Pie	129
Famous Lemon Pie	129
Impossible Pie	130
Makes-its-own Crust	130
Fresh Peach Pie	130
Peach Pie	131
Pecan Pie	131
Pecan Tarts	131
Magic Pumpkin Pie	132
Raisin Cream Pie	132
Raisin Pie	132

Rhubarb Pie	132
Rhubarb Cream Pie	133
Rhubarb Custard Crust	133
French Strawberry Glaze	133
Fresh Strawberry	134
Never-Fail Pie Crust	134
Pie Crust	134
Large Pie Crust	134
Pie Crust w/Vegetable Oil	135
Meringue	135

PIES AND PASTRIES

Apple Walnut Sticks	137
Beetnik Bars	137
Butterscotch Brownies	138
Chip Dreams	138
Cinnamon Coffee Bars	138
Cobblestone Brownies	139
Milk Chocolate Brownies	139
Crunchy Fudge Sandwiches	139
Coconut Bars	140
Disappearing Marshmallow Brownies	140
German Cream Cheese Brownies	140
Brownies	141
Brownies Deluxe	141
Candy Bar Cookies	142
Chewy-O's Bars	142
Chip Bars	142
Chocolate Carmel Bar	143
Chocolate Bars	143
Chocolate Toffee Bars	143
Coconut Pecan Bars	143
Delicious Nut Goodie Bars	144
Double Delight	144
Fudge Nut Bars	145
Fudgy Oatmeal Squares	146
Linda's Revel Bars	146
Marble Fudge Bars	146
Goopy Bars	147
Unbaked Graham Cracker	147
Krispie Treats	147
Lazy Day Bars	148
Lemon Bars	148
Macaroon Bars	149

No Bake Kix Bars	149
Peanut Butter Bars	149
Salted Peanut Chews	150
Peanut Bars	150
Butter Pecan Turtle Bars	150
Pumpkin Bars	151
Raisin Date Bars	151
Easy Raisin Bars	152
Rhubarb Bars	152
Rocky Road Halloween Bars	152
Symphony Bars	153
Yummy Bars	153
Almond Bark Cookies	153
Norwegian Butter Cookies	154
Buttery Wesson Oil Cookies	154
Butterscotch Refrigerator	154
Cereal Cookies	154
Cereal Cookies	155
Chocolate Chip Cookies	155
Chocolate Chip Delight	155
Chocolate Crispy Cookies	156
Chocolate Drop Cookies	156
Coconut Oatmeal Cookies	156
Fork Cookies	157
Fry Pan Cookies	157
Gingersnaps	157
Macadamia Bites	157
Mrs. Jones Cookies	158
Mrs. Peck's Favorite	158
Oatmeal Cookies	158
Oatmeal Cookies	159
Oatmeal Chocolate Chip	159
Ice Box Oatmeal Cookies	160
Quick Oatmeal Cookies	160
Salted Peanut Cookies	160
Peanut Butter Cookies	160
Peanut Blossoms	161
Peanut Oatmeal Cookies	161
Press Cookies	161
Ranger Granger Cookies	162
St. Nick Cookies	162
Sorghum Cookies	162
Diabetic Spice Cookies	163
Drop Sugar Cookies	163
Sugar Cookies	163
Sugar Cookies	164

KITCHEN MATH WITH METRIC TABLES

Delicious White Cookies . . . 164
 White Roll-out Sugar 164
 Watergate Cookies 165

CANDY

Anise Candy 165
 Butterscotch Clusters 165
 Christmas Jewels 165
 Coconut Bon Bons 166
 Divinity 166
 Divinity Candy 166
 Fudge 167
 Never-Fail Fudge 167
 Fanny Farmer Fudge 167
 No-Bake Fudge 168
 Refrigerator Fudge 168
 Chocolate Covered Peanuts 168
 Peanut Clusters 168
 Old Fashioned Brittle 169
 Pralines 169
 Popsicles 169
 Yogurt Popsicles 169
 Fudgesicles 170
 Ice Cream Sandwiches . . . 170
 Carmel Corn 170
 Microwave Carmel Corn . . 171
 Popcorn Crunch 171

CANNING & FREEZING

Apples for Pie 173
 Freezing Peaches 173
 Beet Pickles 173
 Cucumber Relish 173
 Freezer Corn 174
 Frozen Corn Not Parboiled . 174
 Dill Pickles 174
 Plain or Garlic Dill 175
 Hamburger Pickles 175
 Onion & Garlic 175
 Refrigerator Pickles 175
 Refrigerator Pickles 176
 Sweet Pickled Vegetables . 176
 Marvelous Sweet Pickles . . 176
 Tomato Sauce 177
 Sliced Zucchini Pickles . . . 177

Rhubarb Jam 178
 Strawberry Jam 178
 Zucchini Jam 178
 Scrambled Eggs 179

AMOUNTS FOR A CROWD

Funeral Dinner for 130 . . . 179
 KC Breakfast for 133 179
 Hamburger Hot Dish 180
 Chili 180
 Scalloped Potatoes 180
 Hamburger Goulash 181
 Barbecued Hamburger . . . 181
 Scalloped Potatoes 181
 Scrambled Eggs 181
 Sloppy Joes 182
 Chili Con Carne 182
 Hash Browns & Sour Cream 182
 Fruit Compote 183
 Bev's Salad for Crowd . . . 183
 Macaroni Salad 183
 Potato Salad 184
 10,000 Chocolate Chips . . 185
 To Serve 100 People 185
 Quantities for 100 186

MISCELLANEOUS

Homemade Seasoned Salt . 187
 Keep Kids Busy Clay 187
 Rose Jar Potpourri 187
 Play Dough 187
 Helpful Hints 189

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 tablespoon	3 teaspoons	14.8 milliliters
2 tablespoons	1 ounce	29.6 milliliters
1 jigger	1½ ounces	44.4 milliliters
¼ cup	4 tablespoons	59.2 milliliters
⅓ cup	5 tablespoons plus 1 teaspoon	78.9 milliliters
½ cup	8 tablespoons	118.4 milliliters
1 cup	16 tablespoons	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3 tablespoons	1,000.0 milliliters
1 ounce (dry)	2 tablespoons	28.35 grams
1 pound	16 ounces	453.59 grams
2.21 pounds	35.3 ounces	1.00 kilogram

THE APPROXIMATE CONVERSION FACTORS FOR UNITS OF VOLUME

To Convert from	To	Multiply by
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (T.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (C.)	liters (l)	0.24
pints (pt.)	liters (l)	0.47
quarts (qt.)	liters (l)	0.95
gallons (gal.)	liters (l)	3.8
cubic feet (ft ³)	cubic meters (m ³)	0.03
cubic yards (yd ³)	cubic meters (m ³)	0.76
milliliters (ml)	fluid ounces (fl. oz.)	0.03
liters (l)	pints (pt.)	2.1
liters (l)	quarts (qt.)	1.06
liters (l)	gallons (gal.)	0.26
cubic meters (m ³)	cubic feet (ft ³)	35
cubic meters (m ³)	cubic yards (yd ³)	1.3

SIMPLIFIED MEASURES

dash = less than $\frac{1}{8}$ tsp.

3 tsp. = 1 T.

16 T. = 1 C.

1 C. = $\frac{1}{2}$ pt.

2 C. = 1 pt.

2 pts. (4 C.) = 1 qt.

4 qts. (liquid) = 1 gal.

8 qts. (solid) = 1 peck

4 pecks = 1 bushel

16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 T. = $\frac{1}{4}$ C.

5 $\frac{1}{3}$ T. = $\frac{1}{3}$ C.

8 T. = $\frac{1}{2}$ C.

10 $\frac{2}{3}$ T. = $\frac{2}{3}$ C.

12 T. = $\frac{3}{4}$ C.

14 T. = $\frac{7}{8}$ C.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8 ounces.....	1 cup
picnic.....	1 $\frac{1}{4}$ cups
No. 300.....	1 $\frac{3}{4}$ cups
No. 1 tall.....	2 cups
No. 303.....	2 cups
No. 2.....	2 $\frac{1}{2}$ cups
No. 2 $\frac{1}{2}$	3 $\frac{1}{2}$ cups
No. 3.....	4 cups
No. 10.....	12 to 13 cups

OVEN TEMPERATURES

Slow.....	300°
Slow moderate.....	325°
Moderate.....	350°
Quick moderate.....	375°
Moderately hot.....	400°
Hot.....	425°
Very hot.....	475°

DEEP-FAT FRYING TEMPERATURES

WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

SUBSTITUTIONS

FOR:	YOU CAN USE:
1 T. cornstarch	2 T. flour OR 1½ T. quick cooking tapioca
1 C. cake flour	1 C. less 2 T. all-purpose flour
1 C. all-purpose flour	1 C. plus 2 T. cake flour
1 square chocolate	3 T. cocoa and 1 T. fat
1 C. melted shortening	1 C. salad oil (may not be substituted for solid shortening)
1 C. milk	½ C. evaporated milk and ½ C. water
1 C. sour milk or buttermilk	1 T. lemon juice or vinegar and enough sweet milk to measure 1 C.
1 C. heavy cream	⅔ C. milk and ⅓ C. butter
1 C. heavy cream, whipped	⅔ C. well-chilled evaporated milk, whipped
Sweetened condensed milk	No substitution
1 egg	2 T. dried whole egg and 2 T. water
1 tsp. baking powder	¼ tsp. baking soda and 1 tsp. cream of tartar OR ¼ tsp. baking soda and ½ C. sour milk, buttermilk or molasses; reduce other liquid ½ C.
1 C. sugar	1 C. honey; reduce other liquid ¼ C.; reduce baking temperature 25°
1 C. miniature marshmallows	About 10 large marshmallows, cut up
1 medium onion (2½ dia.)	2 T. instant minced onion OR 1 tsp. onion powder OR 2 tsp. onion salt; reduce salt 1 tsp.
1 garlic clove	⅛ tsp. garlic powder OR ¼ tsp. garlic salt; reduce salt ⅛ tsp.
1 T. fresh herbs	1 tsp. dried herbs OR ¼ tsp. powdered herbs OR ½ tsp. herb salt; reduce salt ¼ tsp.

COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.
3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in center and soggy texture are caused from overmixing.
3. For a nice muffin, mix well but light and bake at correct temperature.

CAKES

1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.
6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.
7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2" around pans) or using dark pans (use bright finish, smooth bottomed pans).
8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

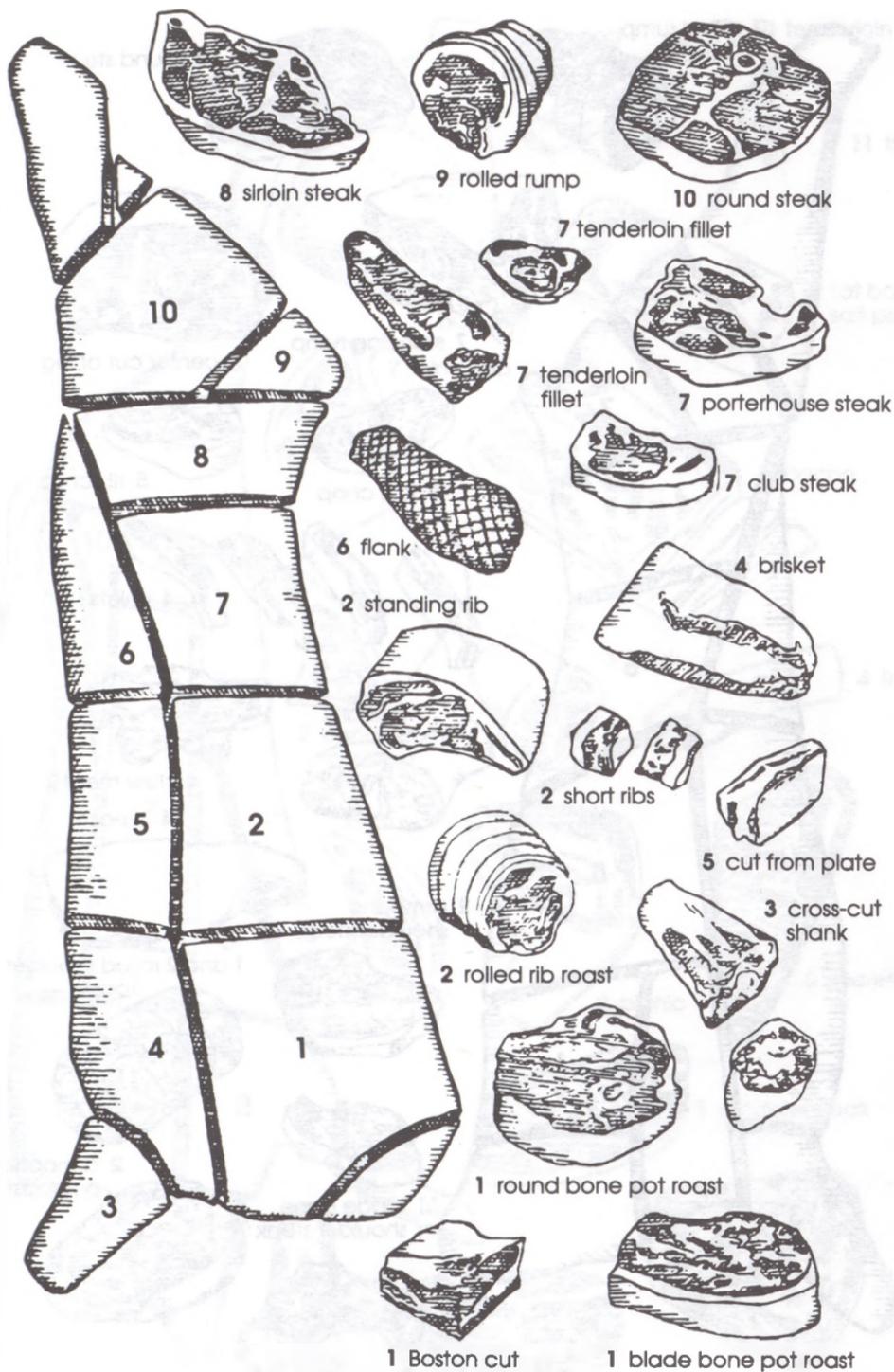
PIES

1. Pastry crumbles caused by overmixing flour and fat.
2. Pastry is tough caused by using too much water and over mixing dough.
3. Pies do not burn - for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400° to 425° constant temperature.

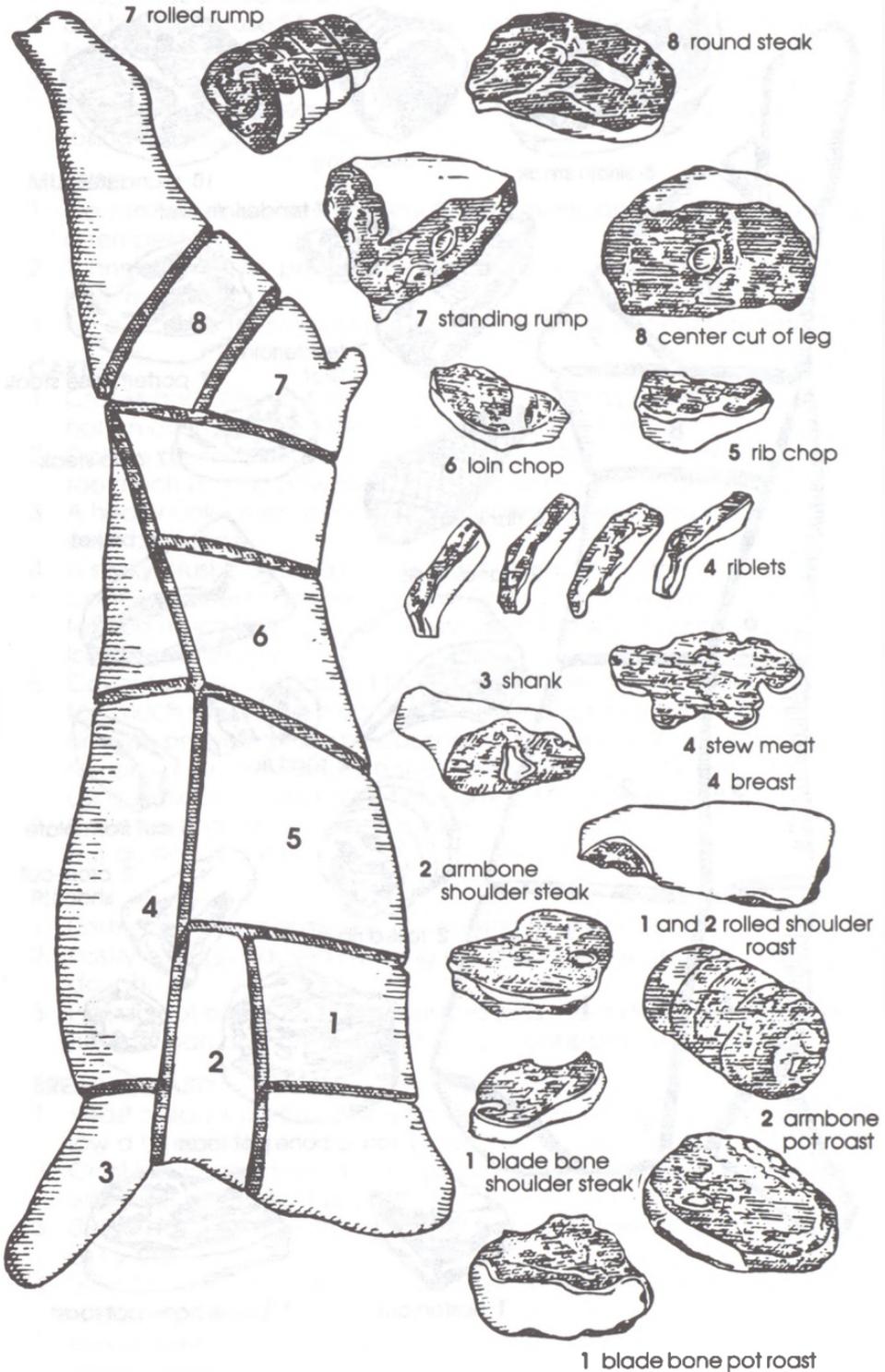
BREADS (YEAST)

1. Yeast bread is porous - this is caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by under-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from over-kneading or from using old yeast.
4. Bread is streaked - this is caused from underkneading and not kneading evenly.
5. Bread baked uneven - caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

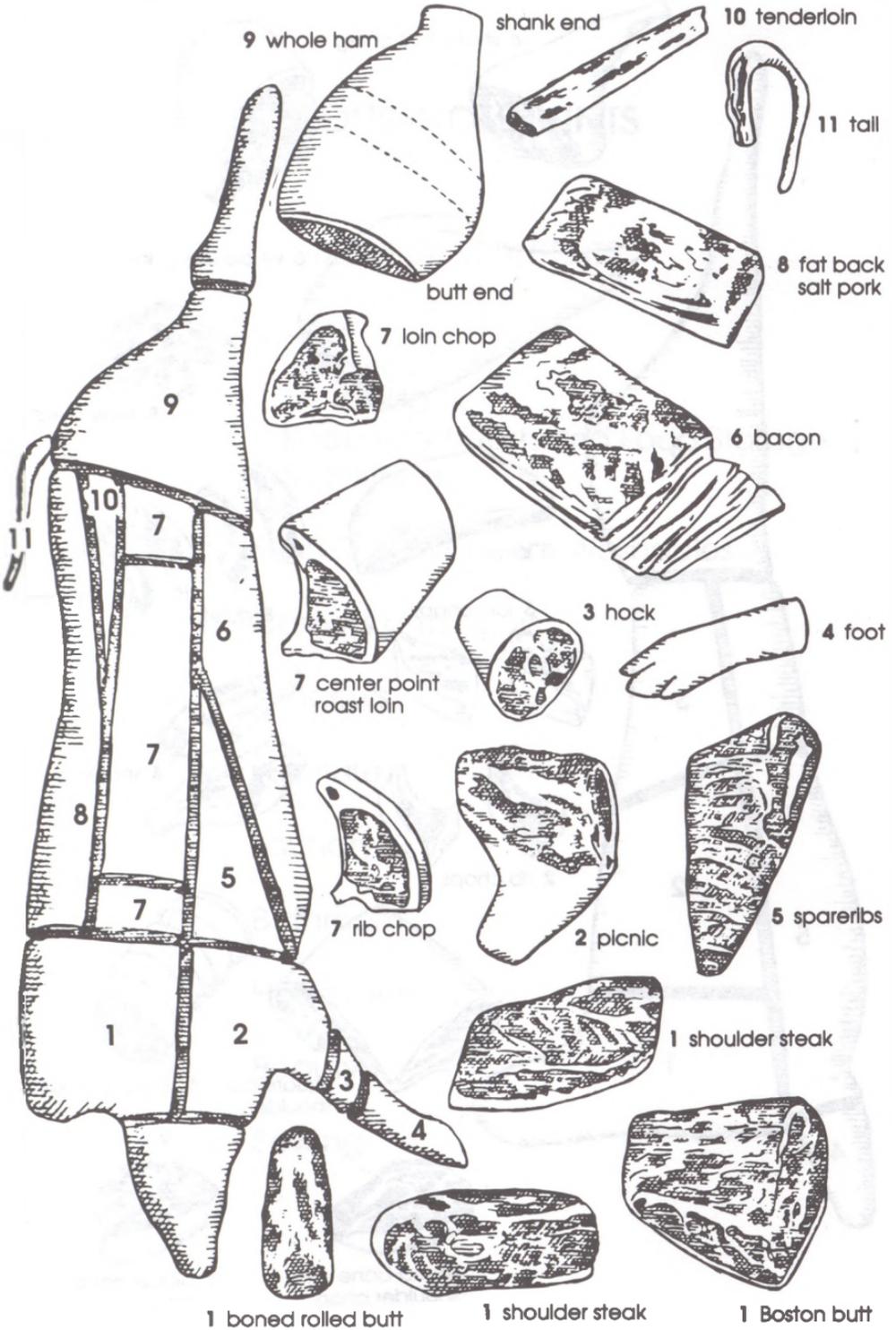
BEEF



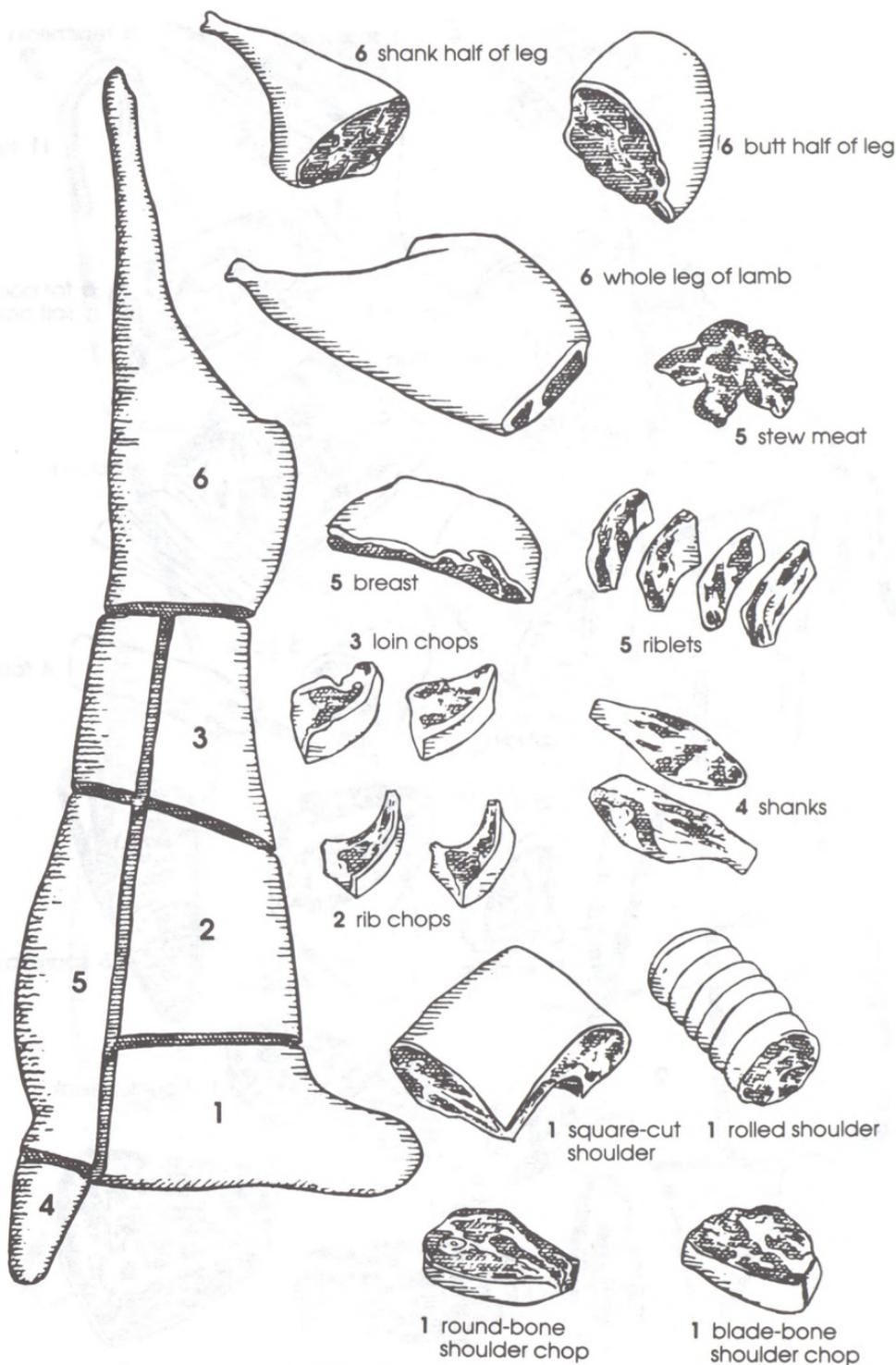
VEAL



PORK



LAMB



HOUSEHOLD HINTS

TABLE OF CONTENTS

- I. Kitchen
 - General
 - Clean-Up Tips
 - Keep Food Fresh and Food Storage
 - Substitutes
- II. Stain-Removal From Washables
- III. Carpets and Floors
- IV. Windows
- V. Furniture
- VI. Laundry
- VII. Bathroom
- VIII. Handyperson
- IX. Beauty
- X. Sewing

INDEX

A

Alcoholic beverage stain 214
 Aluminum frames 277
 Angel food 95
 Appliances, cleaning 119-171

B

Bathroom 342-363
 cleaning 363
 deodorizing 363
 dripping 362
 fixtures 348
 medicine cabinet 358
 porcelain 350
 rust stains 353, 354
 steam 356, 357
 tile 342, 343, 354
 tub or shower 344-347, 349,
 351, 352, 355
 Bacon 112
 Basement floors 266
 Beans 101
 Beauty
 combs & brushes 400
 deodorant 397
 eyes 404
 facial 387
 hair 392, 401-403
 lipstick 393
 manicure 388, 398
 nail polish 394-396
 sunburn 389-391
 teeth 399
 Bedroom ironing 334
 Beef 63, 76, 118
 Beets 82
 Blender 123
 Blood stain 215
 carpet 254
 Boiled meat 74
 Boil overs 69
 Braided rugs, repairing 251
 Bread 65, 187, 197, 118
 Bread crumb substitute 197
 Broiled meat 98
 Brown sugar 53, 177, 201
 Burnt pans 130, 131
 Burns, carpet 252
 Butter 69, 70, 100, 198
 Buttermilk substitute 206
 Butter substitute 198
 Buttons 407-409, 338

C

Cake
 slicing 92
 stale 95
 keep moist 179
 Cake flour substitute 211
 Candle drippings
 carpet & floor 242
 furniture 305
 Candle wax stain 216
 Canning, peaches 94
 Can opener, cleaning 133
 Carpets & floors 241-269
 Carrots 102, 103
 Cast iron, cleaning 132
 Catsup, sluggish 88
 substitute 207
 Celery, keeping fresh 172
 Cereal
 soggy 56
 meatballs 118
 Cheese
 sandwiches 59
 grating 85
 keep fresh 175
 Chewing gum stain 217
 Chicken
 tenderizing 77
 golden brown 114
 Chips, potato
 soggy 56
 meatballs 118
 Chocolate & cocoa stain 218
 Chocolate, unsweetened
 substitute 208
 Chrome cleaning 310
 Cigarette burns, furniture . 286-288
 Cleaning rugs 244
 Cleaning windows 270
 solution 272
 cold weather 273
 Cocoa, storing 178
 Coffee stain 219
 Collars, soiled 339
 Cookies
 angel food 95
 fresh 188
 Cooking 1-118
 Cooking oil, boil over 69
 Copper pots 126-129
 Corduroy, lintless 330

Corn, removing silk	66	Fruit & juice stains	224
Corn syrup substitute	209	Furniture	283-317
Cottage cheese, keeping fresh	189	G	
Crackers		Garage floors, oil	265
soggy	56	Garbage disposal, odor	141
storing	185	Garlic	
Crayon stain		chopping	96
carpet	220	storing	105
Cream stain	232	keeping fresh	190, 191
Cream, whipped	51, 52	Gelatin, unmolding	89
Croutons, making	110	Glassware	143-144
Cucumbers, cleaning	104	table tops	308, 309
Cupcakes, no-spill	91	Glue, carpet	250
Cutting board		furniture	311
cleaning	81, 124, 125	Grass stains	225
D			
Deodorant stain	221	Grater, cleaning	145, 146
Dishes	135-137	Gravy, cooking hints	3-6
Dishwasher, cleaning	138	Grease stains	226
Disposal, garbage, odor	141	carpet	260
Double boiler, cooking hint	115	upholstery	319
Drains, clogged	139, 140	windows	278
Drying windows	271	H	
Dusting floors	258	Ham, removing rind	87
Dye stain	222	Hamburger, hurry-up	63
E			
Eggs	15-38	Hand-washed sweaters	325
stain	223	Handyperson	
substitute	210	bolts	369
Enamelware, cleaning	134	garbage can	380
Energy saver	84	gas leak	384
F			
Fabric, whiter	326	hair dryer	383
Fat, excess	97	hanging pictures	385, 386
Feather pillows, cleaning	329	icy sidewalks	379
Final rinse, washing	324	joints	373
Finger paints, cleaning	170	leaky vase	364
Fish, sticking	111	loose knobs	377
Floor polisher, cleaning	264	nylon cord	368
Flour, hint	116	rope	367
substitute	205	sandpaper	370
Formica tops, polish	171	screens	382
Frozen foods		screwdriver	372
meat	54	screws	371, 374
bread	65	slamming doors	378
Fruits		sticking drawers	375
lemons	181	stubborn locks	376
limes	182	towel rack	381
strawberries	184	wood	365, 366
peaches	94	Heel marks, removing	269
		Hems, remove creases	333
		Herb & spice substitutes	212
		Honey	71, 192
		substitute	213
		Hot dogs, tasty	113

- I**
- Ice cream 93, 180
 - stain 232
 - Ink - ball point pen stain 228
 - carpet & floors 249
 - Ink - fountain pen stain 228
 - Ironing 331
 - bedroom 334
 - embroidery 341
 - faster 340
- J**
- Juice stains 224
- L**
- Labels, attaching 117
 - Laundry 321-341
 - Leather upholstery, cracking .. 318
 - Lemons, storing 181
 - Lettuce, storing 172
 - Limes, storing 182
 - Linoleum, loose edges 267
 - Lintless corduroy 330
 - Lint remover 337
 - Lipstick stain 229
 - Loosening window panes 276
- M**
- Marble stains 303, 304
 - Marshmallows, keeping fresh .. 193
 - Meat
 - thawing 54
 - tenderizing 74-77
 - smoked 183
 - broiled 98
 - meatballs 118
 - Meat, boiled 74
 - Meat grinder, cleaning 147
 - Meat juice stains 230
 - Metal, cleaning 316
 - Mildew stain 231
 - Milk
 - scalding 72, 73
 - spoiled 176
 - substitute 199, 200
 - stain 232
- N**
- Nail polish stain 233, 256
 - Noodles, perfect 109
 - Numbered windows 279
 - Nuts
 - cracking 67
 - fresh 68
- O**
- Odors, cooking 79, 81, 83
 - Oil, cooking 69
 - olive 194
 - stain 226
 - Onions 44-46, 173, 174
 - Oven, cleaning 148-151
- P**
- Paint stain 234, 235
 - Panes, window, loosening 276
 - Pans
 - burned 130, 131
 - rust 169
 - Paper, removing stick 298, 299
 - Parsley, keeping fresh 195
 - Peaches, canning 94
 - Peppers, substitute 203
 - Perspiration stain 236
 - Pie, unique look 86
 - Pillows, laundry 329
 - Plastic, cleaning 152-154
 - Plastic table, cleaning 306, 307
 - Polish
 - furniture 283
 - removing build up 284
 - Polisher, floor, cleaning pads .. 264
 - Popcorn, freezer 196
 - Pork
 - cooking 64
 - rind 87
 - non-sticking 112
 - hot dogs 113
 - Potatoes 39-43
 - chips 56, 118
 - Pots 126, 129
 - Poultry
 - tenderizing 77
 - golden brown 114
 - Prints, finger, cleaning 170
 - Puttying, window 275
- Q**
- Quick shine, floor 261
- R**
- Refrigerator, cleaning 155-160
 - Rice
 - fluffier 107
 - nutritious 108
 - Rinse, washer 324
 - Rug care 234, 244, 246, 248, 252
 - Rust stain 237

S

Salt	
cooking	1, 2
clogged	55
Sandwiches	59
Sauces, instant	78
Sausage, shrinkless	64
Scorch stain	238
Scratches, furniture	289-297
Screens, cleaning	281, 282
Sewing	405-416
buttons	407-409
elastic	414
machine oil	411
needles	405, 406, 410
nylon	416
patterns	412, 413
seams	415
Shag carpet, flattened	241
Sinks, cleaning	161-165
Smoked meat	183
Socks, whitest	327
Soft drink stain	239
Soup & stew, excess fat	97
Sour cream substitute	99
Spattering	60
Spills, carpet	247
Sponge, odors	166
Spot remover	
carpet	253
laundry	321
Squash, leftover	90
Squeaking floors	268
Stains - removing from	
washables	214-240
Steak, tenderizing	76
Sticking, frying foods	60-62
Strawberries	
storing & cleaning	184
Substitutions, cooking	99, 197-213
Suds, washer	323
Sugar	202
Sweaters, hand-washed	325
Syrup	
pancakes	57
measuring	71
squash	90
corn syrup	209

T

Table tops, cleaning	306-309
Tar stain	226, 257
Teakettle, remove lime	167

Tea stain, removing	240
Tenderizing	74-77
Thermos bottle, cleaning	168
Tin pans, removing rust	169
Tomatoes	47-50
Tops, formica, polishing	171
Topping, easy	58
Torte, slicing	92

U

Unmarred floors	262
Unsweetened chocolate	
substitute	208
Upholstery, cleaning	317-320

V

Vanilla substitute	204
Varnished floors	259
Vegetables	7-14, 186, 66, 39-43, 47-50, 82, 90, 101-105
Vinyl, cleaning	317
Vitamins	80

W

Waffles	
leftover	106
Washer advice	
buttons	338
faster ironing	340
soiled collars	339
Washing machine, cleaning	322
Whipped cream	
quick whip	51
won't whip	52
White water rings	
removing	300-302
Wicker, preserving &	
cleaning	312-315
Windows	270-282
sills	274
Window shade tears	280
Wood floor care	263
Work clothes, washing	328

I. THE KITCHEN

GENERAL

Salt

1. If stew is too salty, add raw cut potatoes and discard once they have cooked and absorbed the salt. Another remedy is to add a teaspoon each of cider vinegar and sugar. Or, simply add sugar.
2. If soup or stew is too sweet, add salt. For a main dish or vegetable, add a teaspoon of cider vinegar.

Gravy

3. For pale gravy, color with a few drops of Kitchen Bouquet. Or to avoid the problem in the first place, brown the flour well before adding the liquid. This also helps prevent lumpy gravy.
4. To make gravy smooth, keep a jar with a mixture of equal parts of flour and cornstarch. Put 3 or 4 tablespoons of this mixture in another jar and add some water. Shake, and in a few minutes you will have a smooth paste for gravy.
5. To remedy greasy gravy, add a small amount of baking soda.
6. For quick thickener for gravies, add some instant potatoes to your gravy and it will thicken beautifully.

Vegetables

7. If fresh vegetables are wilted or blemished, pick off the brown edges. Sprinkle with cool water, wrap in towel and refrigerate for an hour or so.
8. Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.
9. Lettuce and celery will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.
10. If vegetables are overdone, put the pot in a pan of cold water. Let it stand from 15 minutes to $\frac{1}{2}$ hour without scraping pan.
11. By lining the crisper section of your refrigerator with newspaper and wrapping vegetables with it,

moisture will be absorbed and your vegetables will stay fresher longer.

12. Store leftover corn, peas, green beans, carrots, celery, potatoes and onions in a container in the freezer. Add to other ingredients when making stew.

13. To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets, and corn.

14. Onions, broccoli and Brussels sprouts will cook faster if you make an X-shaped cut at the base of the vegetable.

Eggs

15. If you shake the egg and you hear a rattle, you can be sure it's stale. A really fresh egg will sink and a stale one will float.

16. If you are making deviled eggs and want to slice it perfectly, dip the knife in water first. The slice will be smooth with no yolk sticking to the knife.

17. The white of an egg is easiest to beat when it's at room temperature. So leave it out of the refrigerator about a half an hour before using it.

18. To make light and fluffy scrambled eggs, add a little water while beating the eggs.

19. Add vinegar to the water while boiling eggs. Vinegar helps to seal the egg, since it acts on the calcium in the shell.

20. **STORING EGGS:** 1. Place your eggs in those tight-sealing egg containers and they will last longer in the refrigerator. You really shouldn't keep eggs longer than 11 days. 2. Cover them with oil on the top in a sealed container in the refrigerator. 3. For long term storage: If there's a special on eggs at your local supermarket, you can take advantage of it. Just crack all the eggs open and put them in the freezer unit. To use one egg at a time, put single eggs in the ice tray. When frozen, put the egg cubes in a sealed plastic bag. You can take out the cubes one at a time for

daily use. If you use eggs in twos or threes, freeze them that way in a plastic sack.

21. To make quick-diced eggs, take your potato masher and go to work on a boiled egg.

22. If you wrap each egg in aluminum foil before boiling it, the shell won't crack when it's boiling.

23. To make those eggs go further when making scrambled eggs for a crowd, add a pinch of baking powder and 2 teaspoons of water per egg.

24. A great trick for peeling eggs the easy way. When they are finished boiling, turn off the heat and just let them sit in the pan with the lid on for about 5 minutes. Steam will build up under the shell and they will just fall away.

25. Or, quickly rinse hot hard-boiled eggs in cold water, and the shells will be easier to remove.

26. When you have saved a lot of egg yolks from previous recipes, use them in place of whole eggs for baking or thickening. Just add 2 yolks for every whole egg.

27. Fresh or hard-boiled? Spin the egg. If it wobbles, it is raw - if it spins easily, it's hard boiled.

28. Add a few drops of vinegar to the water when poaching an egg to keep it from running all over the pan.

29. Add 1 tablespoon of water per egg white to increase the quantity of beaten egg white when making meringue.

30. Try adding eggshells to coffee after it has perked, for a better flavor.

31. Fresh eggs are rough and chalky in appearance. Old eggs are smooth and shiny.

32. Pierce the end of an egg with a pin, and it will not break when placed in boiling water.

33. Beaten egg whites will be more stable if you add 1 teaspoon cream of tartar to each cup of egg whites (7 or 8 eggs).

34. A small funnel is handy for separating egg whites from yolks. Open

the egg over the funnel and the white will run through and the yolk will remain.

35. For baking, it's best to use medium to large eggs. Extra large may cause cakes to fall when cooled.

36. Brown and white shells are the same quality.

37. Egg whites can be kept up to 1 year. Add them to a plastic container as you "collect them" for use in meringues, angel food cake . . . 1 cup equals 7 or 8 egg whites. You can also refreeze defrosted egg whites.

38. For fluffier omelets, add a pinch of cornstarch before beating.

Potatoes

39. Overcooked potatoes can become soggy when the milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.

40. To hurry up baked potatoes, boil in salted water for 10 minutes, then place in a very hot oven. Or, cut potatoes in half and place them face down on a baking sheet in the oven to make the baking time shorter.

41. When making potato pancakes, add a little sour cream to keep potatoes from discoloring.

42. Save some of the water in which the potatoes were boiled - add to some powdered milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.

43. Use a couple of tablespoons of cream cheese in place of butter for your potatoes; try using sour cream instead of milk when mashing.

Onions

44. To avoid tears when peeling onions, peel them under cold water or refrigerate before chopping.

45. For sandwiches to go in lunchboxes, sprinkle with dried onion. They will have turned into crisp pieces by lunchtime.

46. Peel and quarter onions. Place 1 layer deep in a pan and freeze. Quickly pack in bags or containers

while frozen. Use as needed, chopping onions while frozen, with a sharp knife.

Tomatoes

47. Keep tomatoes in storage with stems pointed downward and they will retain their freshness longer.

48. Sunlight doesn't ripen tomatoes. It's the warmth that makes them ripen. So find a warm spot near the stove or dishwasher where they can get a little heat.

49. Save the juice from canned tomatoes in ice cube trays. When frozen, store in plastic bags in freezer for cooking use or for tomato drinks.

50. To improve the flavor of inexpensive tomato juice, pour a 46-ounce can of it into a refrigerator jar and add 1 chopped green onion and a cut-up stalk of celery.

A quick way to whip cream

51. A pinch of salt added to the cream before whipping strengthens the fat cells and makes them more elastic. This helps the cream stiffen much more quickly.

Cream that will not whip

52. Chill cream, bowl and beater well. Set bowl of cream into a bowl of ice water while you're whipping. Add the white of an egg. Chill and then whip. If the cream still does not stiffen, gradually whip in 3 or 4 drops of lemon juice. Cream whipped ahead of time will not separate if you add a touch of unflavored gelatin ($\frac{1}{4}$ teaspoon per cup of cream). To eliminate a lot of mess when whipping cream with an electric beater, try this: Cut 2 holes in the middle of a piece of waxed paper, then slip the stems of the beaters through the holes and attach the beaters to the machine. Simply place paper and beaters over the bowl and whip away.

Rock-hard brown sugar

53. Add a slice of soft bread to the package of brown sugar, close the bag tightly, and in a few hours the

sugar will be soft again. If you need it in a hurry, simply grate the amount called for with a hand grater. Or, put brown sugar and a cup of water (do not add to the sugar, set it alongside of it) in a covered pan. Place in the oven (low heat) for a while. Or, buy liquid brown sugar.

Thawing frozen meat

54. Seal the meat in a plastic bag and place in a bowl of very warm water. Or, put in a bag and let cold water run over it for an hour or so.

Caked or clogged salt

55. Tightly wrap a piece of aluminum foil around the salt shaker. This will keep the dampness out of the salt. To prevent clogging, keep 5 to 10 grains of rice inside your shaker.

Soggy potato chips, cereal and crackers

56. If potato chips lose their freshness, place under the broiler for a few moments. Care must be taken not to brown them. You can crisp soggy cereal and crackers by putting them on a cookie sheet and heating for a few minutes in the oven.

Pancake syrup

57. To make an inexpensive syrup for pancakes, save small amounts of leftover jams and jellies in a jar. Or, fruit-flavored syrup can be made by adding 2 cups sugar to 1 cup of any kind of fruit juice and cooking until it boils.

Easy topping

58. A good topping for gingerbread, coffeecake, etc., can easily be made by freezing the syrup from canned fruit and adding 1 tablespoon of butter and 1 tablespoon of lemon juice to 2 cups of syrup. Heat until bubbly, and thicken with 2 tablespoons of flour.

Tasty cheese sandwiches

59. Toast cheese sandwiches in a frying pan lightly greased with ba-

con fat for a delightful new flavor.

No spattering or sticking

60. To keep frying food from spattering, invert a metal colander over the pan, allowing steam to escape.

61. Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan.

62. Boil vinegar in a brand new frying pan to keep things from sticking to it.

Hurry-up hamburgers

63. Poke a hole in the middle of the patties while shaping them. The burgers will cook faster and the holes will disappear when done.

Shrinkless links

64. Boil sausage links for about 8 minutes before frying and they will shrink less and not break at all. Or, you can roll them lightly in flour before frying.

Frozen bread

65. Put frozen bread loaves in a clean brown paper bag and place for 5 minutes in a 325° oven to thaw completely.

Removing the corn silk

66. Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.

Nuts

67. To quickly crack a large amount of nuts, put in a bag and gently hammer until they are cracked open. Then remove nutmeats with a pick.

68. If nuts are stale, place them in the oven at 250° F. and leave them there for 5 or 10 minutes. The heat will revive them.

Preventing boil-overs

69. Add a lump of butter or a few teaspoons of cooking oil to the water. Rice, noodles or spaghetti will not boil over or stick together.

Softening butter

70. Soften butter quickly by grating it. Or heat a small pan and place it upside-down over the butter dish for several minutes. Or place in the microwave for a few seconds.

Measuring sticky liquids

71. Before measuring honey or syrup, oil the cup with cooking oil and rinse in hot water.

Scalded milk

72. Add a bit of sugar (without stirring) to milk to prevent it from scorching.

73. Rinse the pan with cold water before scalding milk, and it will be much easier to clean.

Tenderizing meat

74. Boiled meat: Add a tablespoon of vinegar to the cooking water.

75. Tough meat or game: Make a marinade of equal parts cooking vinegar and heated bouillon. Marinate for 2 hours.

76. Steak: Simply rub in a mixture of cooking vinegar and oil. Allow to stand for 2 hours.

77. Chicken: To stew an old hen, soak it in vinegar for several hours before cooking. It will taste like a spring chicken.

Instant white sauce

78. Blend together 1 cup soft butter and 1 cup flour. Spread in an ice cube tray, chill well, cut into 16 cubes before storing in a plastic bag in the freezer. For medium-thick sauce, drop 1 cube into 1 cup of milk and heat slowly, stirring as it thickens.

Unpleasant cooking odors

79. While cooking vegetables that give off unpleasant odors, simmer a small pan of vinegar on top of the stove. Or, add vinegar to the cooking water. To remove the odor of fish from cooking and serving implements, rinse in vinegar water.

Don't lose those vitamins

80. Put vegetables in water after the water boils - not before - to be sure to preserve all the vegetables' vitamins.

Clean and deodorize your cutting board

81. Bleach it clean with lemon juice. Take away strong odors like onion with baking soda. Just rub it in.

Keep the color in beets

82. If you find that your beets tend to lose color when you boil them, add a little lemon juice.

No-smell cabbage

83. Two things to do to keep cabbage smell from filling the kitchen: don't overcook it (keep it crisp) and put half a lemon in the water when you boil it.

A great energy saver

84. When you're near the end of the baking time, turn the oven off and keep the door closed. The heat will stay the same long enough to finish baking your cake or pie and you'll save all that energy.

Grating cheese

85. Chill the cheese before grating and it will take much less time.

Special looking pies

86. Give a unique look to your pies by using pinking shears to cut the dough. Make a pinked lattice crust!

Removing ham rind

87. Before placing ham in the roasting pan, slit rind lengthwise on the underside. The rind will peel away as the ham cooks, and can be easily removed.

Sluggish catsup

88. Push a drinking straw to the bottom of the bottle and remove. This admits enough air to start the catsup flowing.

Unmolding gelatin

89. Rinse the mold pan in cold water and coat with salad oil. The oil will give the gelatin a nice luster and it will easily fall out of the mold.

Leftover squash

90. Squash that is left over can be improved by adding some maple syrup before reheated.

No-spill cupcakes

91. An ice cream scoop can be used to fill cupcake papers without spilling.

Slicing cake or torte

92. Use dental floss to slice evenly and cleanly through a cake or torte - simply stretch a length of the floss taut and press down through the cake.

Ice cream

93. Buy bulk quantities of ice cream and pack in small margarine containers. These provide individual servings.

Canning peaches

94. Don't bother to remove skins when canning or freezing peaches. They will taste better and be more nutritious with the skin on.

Angel food cookies

95. Stale angel food cake can be cut into $\frac{1}{2}$ " slices and shaped with cookie cutters to make delicious "cookies". Just toast in the oven for a few minutes.

How to chop garlic

96. Chop in a small amount of salt to prevent pieces from sticking to the knife or chopped board. Then pulverize with the tip of the knife.

Excess fat on soups or stews

97. Remove fat from stews or soups by refrigerating and eliminating fat as it rises and hardens on the surface. Or add lettuce leaves to the pot - the fat will cling to them. Discard lettuce before serving.

Broiled meat drippings

98. Place a piece of bread under the rack on which you are broiling meat. Not only will this absorb the dripping fat, but it will reduce the chance of the fat catching on fire.

Fake sour cream

99. To cut down on calories, run cottage cheese through the blender. It can be flavored with chives, extracts, etc., and used in place of mayonnaise.

Browned butter

100. Browning brings out the flavor of the butter, so only half as much is needed for seasoning vegetables if it is browned before it is added.

Cooking dried beans

101. When cooking dried beans, add salt after cooking; if salt is added at the start, it will slow the cooking process.

Tasty carrots

102. Adding sugar and horseradish to cooked carrots improves their flavor.

Carrot marinade

103. Marinate carrot sticks in dill pickle juice.

Clean cukes

104. A ball of nylon net cleans and smooths cucumbers when making pickles.

Fresh garlic

105. Peel garlic and store in a covered jar of vegetable oil. The garlic will stay fresh and the oil will be nicely flavored for salad dressings.

Leftover waffles

106. Freeze waffles that are left; they can be reheated in the toaster.

Fluffy rice

107. Rice will be fluffier and whiter if you add 1 teaspoon of lemon juice to each quart of water.

Nutritious rice

108. Cook rice in liquid saved from cooking vegetables to add flavor and nutrition. A nutty taste can be achieved by adding wheat germ to the rice.

Perfect noodles

109. When cooking noodles, bring required amount of water to a boil, add noodles, turn heat off and allow to stand for 20 minutes. This prevents overboiling and the chore of stirring. Noodles won't stick to the pan with this method.

Easy croutons

110. Make delicious croutons for soup or salad by saving toast, cutting into cubes, and sauteing in garlic butter.

Baked fish

111. To keep fish from sticking to the pan, bake on a bed of chopped onion, celery and parsley. This also adds a nice flavor to the fish.

Non-sticking bacon

112. Roll a package of bacon into a tube before opening. This will loosen the slices and keep them from sticking together.

Tasty hot dogs

113. Boil hot dogs in sweet pickle juice and a little water for a different taste.

Golden-brown chicken

114. For golden-brown fried chicken, roll it in powdered milk instead of flour.

Doubler boiler hint

115. Toss a few marbles in the bottom of a double boiler. When the water boils down, the noise will let you know!

Flour puff

116. Keep a powder puff in your flour container to easily dust your rolling pin or pastry board.

Jar labels

117. Attach canning labels to the lids instead of the sides of jelly jars, to prevent the chore of removing the labels when the contents are gone.

Different meatballs

118. Try using crushed cornflakes or corn bread instead of bread crumbs in a meatball recipe. Or use onion-flavored potato chips.

* * * * *

CLEAN-UP TIPS

Appliances

119. To rid yellowing from white appliances try this: Mix together: $\frac{1}{2}$ cup bleach, $\frac{1}{4}$ cup baking soda and 4 cups warm water. Apply with a sponge and let set for 10 minutes. Rinse and dry thoroughly.

120. Instead of using commercial waxes, shine with rubbing alcohol.

121. For quick clean-ups, rub with equal parts of water and household ammonia.

122. Or, try club soda. It cleans and polishes at the same time.

Blender

123. Fill part way with hot water and add a drop of detergent. Cover and turn it on for a few seconds. Rinse and drain dry.

Breadboards

124. To rid cutting board of onion, garlic or fish smell, cut a lime or lemon in 2 and rub the surface with the cut side of the fruit.

125. Or, make a paste of baking soda and water and apply generously. Rinse.

Copper pots

126. Fill a spray bottle with vinegar and add 3 tablespoons of salt. Spray solution liberally on copper pot. Let set for a while, then simply rub clean.

127. Dip lemon halves in salt and rub.

128. Or, rub with Worcestershire

sauce or catsup. The tarnish will disappear.

129. Clean with toothpaste and rinse.

Burnt and scorched pans

130. Sprinkle burnt pans liberally with baking soda, adding just enough water to moisten. Let stand for several hours. You can generally lift the burned portions right out of the pan.

131. Stubborn stains on non-stick cookware can be removed by boiling 2 tablespoons of baking soda, $\frac{1}{2}$ cup vinegar and 1 cup water for 10 minutes. Re-season pan with salad oil.

Cast-iron skillets

132. Clean the outside of the pan with commercial oven cleaner. Let set for 2 hours and the accumulated black stains can be removed with vinegar and water.

Can opener

133. Loosen grime by brushing with an old toothbrush. To thoroughly clean blades, run a paper towel through the cutting process.

Enamelware or casserole dishes

134. Fill a dish that contains stuck food bits with boiling water and 2 tablespoons of baking soda. Let it stand and wash out.

Dishes

135. Save time and money by using the cheapest brand of dishwashing detergent available, but add a few tablespoons of vinegar to the dishwater. The vinegar will cut the grease and leave your dishes sparkling clean.

136. Before washing fine china and crystal, place a towel on the bottom of the sink to act as a cushion.

137. To remove coffee or tea stains and cigarette burns from fine china, rub with a damp cloth dipped in baking soda.

Dishwasher

138. Run a cup of white vinegar

through the entire cycle in an empty dishwasher to remove all soap film.

Clogged drains

139. When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.

140. Coffee grounds are a no-no. They do a nice job of clogging, especially if they get mixed with grease.

Garbage disposal

141. Grind a half lemon or orange rind in the disposal to remove any unpleasant odor.

Glassware

142. Never put a delicate glass in hot water bottom side first; it will crack from sudden expansion. The most delicate glassware will be safe if it is slipped in edgewise.

143. Vinegar is a must when washing crystal. Rinse in 1 part vinegar to 3 parts warm water. Air dry.

144. When one glass is tucked inside another, do not force them apart. Fill the top glass with cold water and dip the lower one in hot water. They will come apart without breaking.

Grater

145. For a fast and simple clean-up, rub salad oil on the grater before using.

146. Use a toothbrush to brush lemon rind, cheese, onion or whatever out of the grater before washing it.

Meat grinder

147. Before washing, run a piece of bread through it.

Oven

148. Following a spill, sprinkle with salt immediately. When oven is cool, brush off burnt food and wipe with a damp sponge.

149. Sprinkle bottom of oven with

automatic dishwasher soap and cover with wet paper towels. Let stand for a few hours.

150. A quick way to clean oven parts is to place a bath towel in the bathtub and pile all removable parts from the oven onto it. Draw enough hot water to just cover the parts and sprinkle a cup of dishwasher soap over it. While you are cleaning the inside of the oven, the rest will be cleaning itself.

151. An inexpensive oven cleaner: Set oven on warm for about 20 minutes, then turn off. Place a small dish of full strength ammonia on the top shelf. Put a large pan of boiling water on the bottom shelf and let it set overnight. In the morning, open oven and let it air a while before washing off with soap and water. Even the hard baked-on grease will wash off easily.

Plastic cups, dishes and containers

152. Coffee or tea stains can be scoured with baking soda.

153. Or, fill the stained cup with hot water and drop in a few denture cleanser tablets. Let soak for 1 hour.

154. To rid foul odors from plastic containers, place crumpled-up newspaper (black and white only) into the container. Cover tightly and leave overnight.

Refrigerator

155. To help eliminate odors fill a small bowl with charcoal (the kind used for potted plants) and place it on a shelf in the refrigerator. It absorbs odors rapidly.

156. An open box of baking soda will absorb food odors for at least a month or two.

157. A little vanilla poured on a piece of cotton and placed in the refrigerator will eliminate odors.

158. To prevent mildew from forming, wipe with vinegar. The acid effectively kills the mildew fungus.

159. Use a glycerine-soaked cloth to wipe sides and shelves. Future spills wipe up easily. And after the freezer has been defrosted, coat

the inside coils with glycerine. The next time you defrost, the ice will loosen quickly and drop off in sheets.

160. Wash inside and out with a mixture of 3 tablespoons of baking soda in a quart of warm water.

Sinks

161. For a sparkling white sink, place paper towels across the bottom of your sink and saturate with household bleach. Let set for ½ hour or so.

162. Rub stainless steel sinks with lighter fluid if rust marks appear. After the rust disappears, wipe with your regular kitchen cleanser.

163. Use a cloth dampened with rubbing alcohol to remove water spots from stainless steel.

164. Spots on stainless steel can also be removed with white vinegar.

165. Club soda will shine up stainless steel sinks in a jiffy.

Sponges

166. Wash in your dishwasher or soak overnight in salt water or baking soda added to water.

Teakettle

167. To remove lime deposits, fill with equal parts of vinegar and water. Bring to a boil and allow to stand overnight.

Thermos bottle

168. Fill the bottle with warm water, add 1 teaspoon of baking soda and allow to soak.

Tin pie pans

169. Remove rust by dipping a raw potato in cleaning powder and scouring.

Fingerprints off the kitchen door and walls

170. Take away fingerprints and grime with a solution of half water and half ammonia. Put in a spray bottle from one of these expensive cleaning products, you'll never

have to buy them again.

Formica tops

171. Polish them to a sparkle with club soda.

* * * * *

KEEPING FOODS FRESH AND FOOD STORAGE

Celery and lettuce

172. Store in refrigerator in paper bags instead of plastic. Leave the outside leaves and stalks on until ready to use.

Onions

173. Wrap individually in foil to keep them from becoming soft or sprouting.

174. Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.

Cheese

175. Wrap cheese in a vinegar-dampened cloth to keep it from drying out.

Milk

176. Milk at room temperature may spoil cold milk, so don't pour back into the carton.

Brown sugar

177. Wrap in a plastic bag and store in refrigerator in a coffee can with a snap-on lid.

Cocoa

178. Store cocoa in a glass jar in a dry and cool place.

Cakes

179. Putting half an apple in the cake box will keep cake moist.

Ice cream

180. Ice cream that has been opened and returned to the freezer sometimes forms a waxlike film on the top. To prevent this, after part of the ice cream has been removed press a piece of waxed paper

against the surface and reseal the carton.

Lemons

181. Store whole lemons in a tightly sealed jar of water in the refrigerator. They will yield much more juice than when first purchased.

Limes

182. Store limes, wrapped in tissue paper, on lower shelf of the refrigerator.

Smoked meats

183. Wrap ham or bacon in a vinegar-soaked cloth, then in waxed paper to preserve freshness.

Strawberries

184. Keep in a colander in the refrigerator. Wash just before serving.

Soda crackers

185. Wrap tightly and store in the refrigerator.

Vegetables with tops

186. Remove the tops on carrots, beets, etc. before storing.

Bread

187. A rib of celery in your bread bag will keep the bread fresh for a longer time.

Cookies

188. Place crushed tissue paper on the bottom of your cookie jar.

Cottage cheese

189. Store carton upside-down. It will keep twice as long.

Garlic

190. Garlic cloves can be kept in the freezer. When ready to use, peel and chop before thawing.

191. Or, garlic cloves will never dry out if you store them in a bottle of cooking oil. After the garlic is used up, you can use the garlic-flavored oil for salad dressing.

Honey

192. Put honey in small plastic freezer containers to prevent sugaring. It also thaws out in a short time.

Marshmallows

193. They will not dry out if stored in the freezer. Simply cut with scissors when ready to use.

Olive oil

194. You can lengthen the life of olive oil by adding a cube of sugar to the bottle.

Parsley

195. Keep fresh and crisp by storing in a wide-mouth jar with a tight lid. Parsley may also be frozen.

Popcorn

196. It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate "old-maids".

* * * * *

SUBSTITUTES

For bread crumbs

197. Use crushed corn or wheat flakes, or other dry cereal. Or use potato flakes.

For butter

198. Use $\frac{7}{8}$ cup of solid shortening plus $\frac{1}{2}$ teaspoon of salt.

For fresh milk

199. To substitute 1 cup of fresh milk, use $\frac{1}{2}$ cup each of evaporated milk and water.

200. For 1 cup of whole milk, prepare 1 liquid cup of nonfat dry milk and $2\frac{1}{2}$ teaspoons butter or margarine.

For sugar

201. Use brown sugar, although it will result in a slight molasses flavor.

For superfine sugar

202. Process regular granulated sugar in your blender.

For red and green sweet pepper

203. Use canned pimientos.

For vanilla extract

204. Use grated lemon or orange rind for flavoring instead. Or try a little cinnamon or nutmeg.

For flour

205. Use 1 tablespoon cornstarch instead of 2 tablespoons of flour. Or try using instant potatoes or cornmeal.

For buttermilk

206. Use 1 tablespoon of lemon juice or vinegar and enough fresh milk to make 1 cup. Let it stand 5 minutes before using.

For catsup

207. Use a cup of tomato sauce added to 1 1/4 cups of brown sugar, 2 tablespoons of vinegar, 1/4 teaspoon of cinnamon and a dash of ground cloves and allspice.

For unsweetened chocolate

208. Use 1 tablespoon of shortening plus 3 tablespoons of unsweetened cocoa to equal 1 square of unsweetened chocolate.

For corn syrup

209. Use 1/4 cup of water or other type of liquid called for in the recipe, plus 1 cup of sugar.

For eggs

210. Add 3 or 4 extra tablespoons of liquid called for in the recipe. Or, when you're 1 egg shy for a recipe that calls for many, substitute 1 teaspoon of cornstarch.

For cake flour

211. Use 7/8 cup of all-purpose flour for each cup of cake flour called for in a recipe.

For fresh herbs and spices

212. For 1/3 the amount of dried herbs or spices. Dried herbs are more concentrated.

For honey

213. To substitute 1 cup of honey, use 1 1/4 cups of sugar and 1/4 cup of water or other liquid called for in the recipe.

* * * * *

II. TO REMOVE STAINS FROM WASHABLES**Alcoholic beverages**

214. Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.

Blood

215. Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.

Candle wax

216. Use a dull knife to scrape off as much as possible. Place fabric between 2 blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.

Chewing gum

217. Rub area with ice, then scrape off with a dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water safe for fabric.

Chocolate and cocoa

218. Pre-soak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen

peroxide, wash again.

Coffee

219. Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stains with non-flammable dry cleaning solvent. Wash again.

Crayon

220. Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1 to 2 cups of baking soda. NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.

Deodorants

221. Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.

Dye

222. If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat as necessary BEFORE drying. On whites use color remover. CAUTION: Do not use color remover in washer, or around washer and dryer as it may damage the finish.

Egg

223. Scrape with dull blade. Pre-soak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.

Fruit and fruit juices

224. Sponge with cold water. Pre-soak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for fabric.

Grass

225. Pre-soak in cold water for at least 30 minutes. Rinse. Pre-treat with detergent, hot water, and bleach safe for fabric. On acetate and colored fabrics, use 1 part of alcohol to 2 parts water.

Grease, oil, tar

226. Method 1: Use powder or chalk absorbents to remove as much grease as possible. Pre-treat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.

227. Method 2: Rub spot with lard and sponge with a non-flammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.

Ink-ball-point pen

228. Pour denatured alcohol through stain. Rub in petroleum jelly. Sponge with non-flammable dry cleaning solvent. Soak in detergent solution. Wash with detergent and bleach safe for fabric.

Lipstick

229. Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.

Meat juices

230. Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.

Mildew

231. Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. NOTE: Mildew is very hard to remove; treat promptly.

Milk, cream, ice cream

232. Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

Nail polish

233. Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to

which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

Paint

234. Oil base: Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.

235. Water base: Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

Perspiration

236. Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer, or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

Rust

237. Soak in lemon juice and salt or oxalic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. **CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.**

Scorch

238. Wash with detergent and bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well. **CAUTION: Severe scorching cannot be removed because of fabric damage.**

Soft drinks

239. Sponge immediately with cold water and alcohol. Heat and detergent may set stain.

Tea

240. Sponge or soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.

* * * * *

III. CARPETS AND FLOORS

Flattened shag carpets

241. Raise flattened spots in your carpet where heavy furniture has stood by using a steam iron. Hold the iron over the spot and build up a good steam. Then brush up the carpet.

Candle drippings

242. For spilled wax on carpet, use a brown paper bag as a blotter and run a hot iron over it, which will absorb the wax.

Dog stains

243. Blot up excess moisture with paper towel. Pour club soda on the spot and continue blotting. Lay a towel over the spot and set a heavy object on top in order to absorb all the moisture.

Rug care

244. When washing and drying foam-backed throw rugs, never wash in hot water, and use the "air only" dryer setting to dry. Heat will ruin foam.

Cleaning rugs

245. If the rug is only slightly dirty, you can clean it with cornmeal. Use a stiff brush to work the cornmeal into the pile of the rug. Take it all out with the vacuum.

What to do with new carpet

246. Wait about 3 months before attempting to clean your new carpet. It needs that amount of time to

spring up and keep its normal nap.

Spills on the rug

247. *When spills happen, go to the bathroom and grab a can of shaving cream. Squirt it on the spot then rinse off with water.*

Liven up your carpet

248. *Give your carpet a new lease on life. Sprinkle some salt on it right before you vacuum. The rug will be much brighter when you have finished vacuuming.*

Ballpoint ink marks

249. *Saturate the spots with hairspray. Allow to dry. Brush lightly with a solution of water and vinegar.*

Glue

250. *Glue can be loosened by saturating the spot with a cloth soaked in vinegar.*

Repairing braided rugs

251. *Braided rugs often rip apart. Instead of sewing them, use clear fabric glue to repair. It's that fast and easy.*

Repairing a burn

252. *Remove some fuzz from the carpet, either by shaving or pulling out with a tweezer. Roll into the shape of the burn. Apply a good cement glue to the backing of the rug and press the fuzz down into the burned spot. Cover with a piece of cleansing tissue and place a heavy book on top. This will cause the glue to dry very slowly and will get the best results.*

Spot remover for outdoor carpeting

253. *Spray spots liberally with a pre-wash commercial spray. Let it set several minutes, then hose down and watch the spots disappear.*

Blood on the rug

254. *When you get blood on your rug, rub off as much as you can at first, then take a cloth soaked in*

cold water and wet the spot, wiping it up as you go. If a little bit remains, pour some ammonia onto the cool, wet cloth and lightly wipe that over the spot, too. Rinse it right away with cold water.

Crayon Marks

255. *Use silver polish to remove from vinyl tile or linoleum.*

Spilled nail polish

256. *Allow to almost dry, then peel off of waxed floors or tile.*

Tar spots

257. *Use paste wax to remove tar from floors. Works on shoes, too.*

Dusting floors

258. *Stretch a nylon stocking over the dust mop. After using, discard the stocking and you will have a clean mop.*

Varnished floors

259. *Use cold tea to clean woodwork and varnished floors.*

Spilled grease

260. *Rub floor with ice cubes to solidify grease. Scrape up excess and wash with soapy water.*

Quick shine

261. *Put a piece of waxed paper under your dust mop. Dirt will stick to the mop and the wax will shine your floors.*

Unmarred floors

262. *Put thick old socks over the legs of heavy furniture when moving across floors.*

Wood floor care

263. *Never use water or water-based cleaners on wood floors. Over a period of time, warping and swelling will develop.*

Floor polisher

264. *When cleaning the felt pads of your floor polisher, place the pads between layers of newspaper and*

press with an iron to absorb built-up wax.

Garage floors

265. In an area where a large amount of oil has spilled, lay several thicknesses of newspaper. Saturate the paper with water; press flat against the floor. When dry, remove the newspaper and the spots will have disappeared.

Basement floors

266. Sprinkle sand on oily spots, let it absorb the oil, and sweep up.

Fix those loose linoleum edges

267. Take a knife with some tile adhesive and work it under the loose part. Put a heavy weight, such as a big stack of books, over the whole area and keep it weighed down for the amount of time it says on the can of adhesive.

Stop squeaking floors

268. Just dust some talcum powder between the cracks and it should do the job. If you have really serious squeaking, it could be that you need to wedge in some slivers of wood to the underneath side.

Heel marks

269. Just take a pencil eraser and wipe them off.

* * * * *

IV. WINDOWS

Window cleaning

270. Newspaper is much cheaper to use for drying freshly-washed windows than paper toweling.

Drying windows

271. Dry the inside panes with up-and-down strokes, and the outside with back-and-forth motions to see which side has smudges.

Window cleaning solution

272. The best mixture for cleaning windows is $\frac{1}{2}$ cup of ammonia, 1

cup of white vinegar and 2 table-spoons of cornstarch in a bucket of warm water.

Cold weather window cleaning

273. Add $\frac{1}{2}$ cup of rubbing alcohol to the above mixture on cold days to prevent ice from forming on your windows.

Clean window sills

274. To remove spots on window sills, rub the surface with rubbing alcohol.

Puttying windows

275. Mix some putty to match the woodwork before puttying windows.

Loosening window panes

276. Dig through old putty with a very hot instrument to loosen a window pane.

Aluminum window frames

277. Use cream silver polish to clean aluminum window frames.

Grease spots

278. Any cola drink will remove grease spots from windows.

Numbered windows

279. When cleaning, painting or changing windows, number each with a ballpoint pen and put the corresponding number inside the proper window frame.

Window shade tears

280. Repair with colorless nail polish. This works wonders on small tears.

Cleaning screens

281. For a thorough job, brush on both sides with kerosene. Wipe with a clean cloth. This method will also prevent rust from forming. Be sure to dust the screens with a small paintbrush before you begin.

282. For small jobs, rub a brush-type hair roller lightly over the screen and see how easily it picks up all the lint and dust.

* * * * *

V. FURNITURE

Fantastic polish

283. Use $\frac{1}{3}$ cup each boiled linseed oil, turpentine and vinegar. Mix together and shake well. Apply with a soft cloth and wipe completely dry. Wipe again with another soft cloth. Do not try to boil your own linseed oil - it is not the same. Buy it at a hardware or paint store.

To remove polish build-up

284. Mix $\frac{1}{2}$ cup vinegar and $\frac{1}{2}$ cup water. Rub with a soft cloth that has been moistened with solution, but wrung out. Dry immediately with another soft cloth.

Polishing carved furniture

285. Dip an old soft toothbrush into furniture polish and brush lightly.

Cigarette burns

286. For small minor burns, try rubbing mayonnaise into the burn. Let set for a while before wiping off with a soft cloth.

287. Burns can be repaired with a wax stick (available in all colors at paint and hardware stores). Gently scrape away the charred finish. Heat a knife blade and melt the shellac stick against the heated blade. Smooth over damaged area with your finger. But always consider the value of the furniture. It might be better to have a professional make the repair.

288. Or, make a paste of rottenstone (available at hardware stores) and salad oil. Rub into the burned spot only, following the grain of wood. Wipe clean with a cloth that has been dampened in oil. Wipe dry and apply your favorite furniture polish.

Scratches

289. Make sure you always rub with the grain of the wood when repairing a scratch. Walnut: Remove the

meat from a fresh, unsalted walnut or pecan nut. Break it in half and rub the scratch with the broken side of the nut.

290. Mahogany: You can either rub the scratch with a dark brown crayon or buff with brown paste wax.

291. Red Mahogany: Apply ordinary iodine with a number 0 artist's brush.

292. Maple: Combine equal amounts of iodine and denatured alcohol. Apply with a Q-tip, then dry, wax and buff.

293. Ebony: Use black shoe polish, black eyebrow pencil or black crayon.

294. Teakwood: Rub very gently with 0000 steel wool. Rub in equal amounts of linseed oil and turpentine.

295. Light-finished furniture: Scratches can be hidden by using tan shoe polish. However, only on shiny finishes.

296. For all minor scratches: Cover each scratch with a generous amount of white petroleum jelly. Allow it to remain on for 24 hours. Rub into wood. Remove excess and polish as usual.

297. For larger scratches: Fill by rubbing with a wax stick (available in all colors at your hardware or paint store) or a crayon that matches the finish of the wood.

Removing paper that is stuck to a wood surface

298. Do not scrape with a knife. Pour any salad oil, a few drops at a time, on the paper. Let set for a while and rub with a soft cloth. Repeat the procedure until the paper is completely gone.

299. Old decals can be removed easily by painting them with several coats of white vinegar. Give the vinegar time to soak in, then gently scrape off.

Three solutions to remove white water rings and spots

300. Dampen a soft cloth with wa-

ter and put a dab of toothpaste on it. For stubborn stains, add baking soda to the toothpaste.

301. Make a paste of butter or mayonnaise and cigarette ashes. Apply to spot and buff away.

302. Apply a paste of salad oil and salt. Let stand briefly. Wipe and polish.

Marble table-top stains

303. Sprinkle salt on a fresh-cut lemon. Rub very lightly over stain. Do not rub hard or you will ruin the polished surface. Wash off with soap and water.

304. Scour with a water and baking soda paste. Let stand for a few minutes before rinsing with warm water.

Removing candle wax from wooden finishes

305. Soften the wax with a hair dryer. Remove wax with paper toweling and wash down with a solution of vinegar and water.

Plastic table tops

306. You will find that a coat of Turtle Wax is a quick pick-up for dulled plastic table tops and counters.

307. Or, rub in toothpaste and buff.

Glass table tops

308. Rub in a little lemon juice. Dry with paper towels and shine with newspaper for a sparkling table.

309. Toothpaste will remove small scratches from glass.

Chrome cleaning

310. For sparkling clean chrome without streaks, use a cloth dampened in ammonia.

Removing glue

311. Cement glue can be removed by rubbing with cold cream, peanut butter or salad oil.

Wicker

312. Wicker needs moisture, so use a humidifier in the winter.

313. To prevent drying out, apply lemon oil occasionally.

314. Never let wicker freeze. This will cause cracking and splitting.

315. Wash with a solution of warm salt water to keep from turning yellow.

Metal furniture

316. To remove rust, a good scrubbing with turpentine should accomplish this job.

Vinyl upholstery

317. Never oil vinyl as this will make it hard. It is almost impossible to soften again. For proper cleaning, sprinkle baking soda or vinegar on a rough, damp cloth, then wash with a mild dishwashing soap.

Leather upholstery

318. Prevent leather from cracking by polishing regularly with a cream made of 1 part vinegar and 2 parts linseed oil. Clean with a damp cloth and saddle soap.

Grease stains

319. Absorb grease on furniture by pouring salt on the spill immediately.

Soiled upholstery

320. Rub soiled cotton upholstery fabric with an artgum eraser or squares (purchased at stationery store).

* * * * *

VI. LAUNDRY

Spot removal

321. Two parts water and one part rubbing alcohol are the basic ingredients in any commercial spot remover.

Clean machine

322. Fill your washer with warm water and add a gallon of distilled vinegar. Run the machine through the entire cycle to unclog and clean soap scum from hoses.

Too sudsy

323. When your washer overflows with too many suds, sprinkle salt in the water - the suds will disappear.

Final rinse

324. Add a cup of white vinegar to the final rinse when washing clothes to make sure the alkalines in the soap are dissolved.

Hand-washed sweaters

325. Add a capful of hair cream rinse to the final rinse water when washing sweaters.

Whiter fabric

326. Linen or cotton can be whitened by boiling in a mixture of 1 part cream of tartar and 3 parts water.

Whitest socks

327. Boil socks in water to which a lemon slice has been added.

Clean work clothes

328. To your wash water, add $\frac{1}{2}$ cup of household ammonia.

Freshen feather pillows

329. Put feather pillows in the dryer and tumble, then air outside.

Lintless corduroy

330. While corduroy is still damp, brush with clothes brush to remove all lint.

Ironing tip

331. When pressing pants, iron the top part on the wrong side. Iron the legs on the right side. This gives the pockets and waistband a smooth look.

Creaseless garments

332. Take an empty cardboard paper towel roll and cut through it lengthwise. Slip it over a wire hanger to prevent a crease from forming in the garment to be hung on the hanger.

Remove creases from hems

333. Sponge material with a white vinegar solution and press flat to remove creases in hems.

Bedroom ironing

334. A good place to iron is in the bedroom. Closets are nearby to hang clothes up immediately, and the bed makes a good surface on which to fold clothes and separate items into piles.

Ironing board cover

335. When washing your ironing board cover, attach it to the board while it is still damp. When it dries, the surface will be completely smooth.

336. Starch your ironing board cover. This helps the cover stay clean longer.

Lint remover

337. Add a yard of nylon netting to your dryer with the wet clothes - it will catch most of the lint.

Washer advice

338. Button all buttons on clothing and turn inside out before putting into the washer. Fewer buttons will fall off and garments will fade less if turned inside out.

Soiled collars

339. Use a small paintbrush and brush hair shampoo into soiled shirt collars before laundering. Shampoo is made to dissolve body oils.

Faster ironing

340. Place a strip of heavy-duty aluminum foil over the entire length of the ironing board and cover with pad. As you iron, heat will reflect through to the underside of the garment.

Ironing embroidery

341. Lay the embroidery piece upside-down on a Turkish towel before ironing. All the little spaces between the embroidery will be smooth when you are finished.

VII. BATHROOM

Bathroom tile

342. Rub ordinary car wax into your ceramic bathroom tiling to clean and refinish. Let it stand 10 minutes and buff or polish.

343. Use a typewriter eraser to clean spaces between bathroom tiles.

Metal shower head

344. To clean mineral deposits from a clogged shower head, boil it with half a cup of white vinegar.

Plastic shower head

345. Soak a plastic shower head in a hot vinegar and water mixture to unclog it.

Shower curtains

346. Before hanging shower curtains, soak them in a salt water solution to prevent mildew.

347. To remove mildew on shower curtains, wash them in hot soapy water, rub with lemon juice, and let them dry in the sun.

Bathroom fixtures

348. Dip a cloth in kerosene or rubbing alcohol to remove scum from your bathroom fixtures.

Removing film and scum

349. Use a piece of very fine steel wool to remove film from the shower stall.

Porcelain cleaners

350. Lighter fluid will remove most dark, stubborn stains from sink and bathtub.

Yellowed bathtub

351. Restore whiteness to a yellowed bathtub by rubbing with a salt and turpentine solution.

Shower mat tip

352. Dip a stiff brush in a kerosene and warm water solution to clean

the bath mat.

Rust stains

353. Spread a paste of hydrogen peroxide and cream of tartar over the area, and add a few drops of ammonia. Let it stand for 2 or 3 hours.

Rusty tile

354. Rust stains on tile can be removed with kerosene.

Cleaning shower doors

355. Rub glass shower doors with a white vinegar-dampened sponge to remove soap residue.

Steam-free mirror

356. If your medicine cabinet has two sliding mirrors, slide one side open before taking a bath or shower. After the bath, you'll have one clean mirror instead of two that are steamed and foggy.

Steamy bathrooms

357. If you run about an inch of cold water before adding hot water to your bath, there will be absolutely no steam in your bathroom.

Medicine cabinet

358. It's a good idea to go through your medicine cabinet several times a year and throw away medicines that are old or outdated. They could be dangerous.

Easy bathroom cleaning

359. Clean your bathroom after a steamy bath or shower. The walls, fixtures, etc., will be much easier to clean because the steam will have loosened the dirt.

Sink cleaners

360. Light stains can often be removed by simply rubbing with a cut lemon.

361. For dark stains, and especially rust, rub with a paste of borax and lemon juice.

Dripping faucet

362. *If the drip occurs during the night and you can't sleep, simply wrap a cloth around the opening of the faucet.*

Sweet-smelling bathroom

363. *Place a fabric softener sheet in the wastepaper basket. Or, add a touch of fragrance by dabbing your favorite perfume on a light bulb. When the light is on, the heat releases the aroma.*

* * * * *

VIII. HANDYPERSON

Leaky vase

364. *Fix a leaky vase by coating the inside with paraffin and letting it harden.*

Plywood cutting

365. *Put a strip of masking tape at the point of plywood where you plan to begin sawing to keep it from splitting.*

Locating wall studs

366. *Move a pocket compass along the wall. When the needle moves, usually the stud will be located at that point. Studs are usually located 16" apart.*

Fraying rope

367. *Shellac the ends of the rope to prevent fraying.*

368. *Heat the cut end of nylon cord over a match flame to bond the end together.*

Loosening rusty bolts

369. *Apply a cloth soaked in any carbonated soda to loosen rusted bolts.*

Sandpaper hint

370. *By dampening the backing on sandpaper, it will last longer and resist cracking.*

Tight screws

371. *Loosen a screw by putting a*

couple of drops of peroxide on it and letting it soak in.

Screwdriver tip

372. *Keep a screwdriver tip from slipping by putting chalk on the blade.*

Loosening joints

373. *Loosen old glue by applying vinegar from an oil can to the joint.*

Rule to remember

374. *Left is loose and right is tight.*

Sticking drawers

375. *Rub the runners of drawers with a candle or a bar of soap so they will slide easily.*

Stubborn locks

376. *Dip key into machine oil or graphite to loosen up a lock.*

Loose drawer knobs

377. *Before inserting a screw into the knob, coat with fingernail polish to hold it tightly.*

Slamming doors

378. *Reduce the noise level in your home by putting self-sticking protective pads on the inside edges of cabinet doors, cupboards, etc.*

Icy sidewalk tip

379. *Sprinkle sand through a strainer on an icy sidewalk to distribute evenly.*

Garbage can tip

380. *Garbage cans will last longer if they are painted. Use primer on galvanized metal, then paint with matching house paint.*

Towel rack tip

381. *Replace the bottom screws of towel racks with cup hooks. Small towels and washcloths may be hung from them.*

Screen repair

382. *Use clear cement glue to repair a small hole in wire screening.*

Hairdryer hint

383. Thaw a frozen pipe with a portable hairdryer.

Finding a gas leak

384. Lather the pipes with soapy water. The escaping gas will cause the soapy water to bubble, revealing the damaged areas. You can make a temporary plug by moistening a cake of soap and pressing it over the spot. When the soap hardens, it will effectively close the leak until the gasman comes.

Hanging pictures

385. Before you drive nails into the wall, mark the spot with an X of cellophane tape. This trick will keep the plaster from cracking when you start hammering.

386. When the landlady says, "no nails in the wall", hang pictures with sewing machine needles. They will hold up to 30 pounds.

* * * * *

IX. BEAUTY

Natural facial

387. A good and inexpensive facial to try: mash half an avocado, spread thickly on face, and remove with warm water 20 minutes later.

Cuticle treatment

388. Apply a mixture of equal parts of castor oil and white iodine to your cuticles every night.

Sunburn relief

389. A wonderful relief for sunburn pain is the application of mint-flavored milk of magnesia to the skin.

390. Dab on some apple cider vinegar. The pinkness and pain will disappear.

391. For a super bad burn, put on a paste of water and baking soda.

Hair shiner

392. These hair rinses will remove soap film and shine hair: For blondes, rinse water containing a few tablespoons of lemon juice. For brunettes

and redheads, a few tablespoons of apple cider vinegar in the rinse water.

Broken lipstick

393. Hold a match under the broken ends until they melt enough to adhere to each other. Cool in the refrigerator.

Nail polish

394. Don't throw away that gummy nail polish. Place the bottle in boiling water to bring it back to its original consistency.

395. Instead of storing the nail polish bottle right-side-up, put it on its side. Stir it up with the brush when you need some.

396. Before you put on polish, put vinegar on your nails. It will clean them completely and help nail polish stick longer.

Deodorant

397. To make your own pump-spray deodorant, just add 4 tablespoons of alum to 1 quart of water. Mix it up and put into a spray bottle. If you want a scent, add your favorite cologne.

Your own manicure

398. Soak your hands in warm water with lemon juice added. Take them out after about 8 minutes. Rub some lemon peel over the nails while you gently push back the cuticle. Then buff with a soft cloth.

Baking soda for teeth

399. Baking soda instead of toothpaste does as good a job. It also works on dentures.

Cleaning combs and brushes

400. A solution of baking soda and hot water cleans hair brushes and combs.

Hair conditioner

401. Mayonnaise gives dry hair a good conditioning. Apply $\frac{1}{2}$ cup mayonnaise to dry, unwashed hair. Cover with plastic bag and wait for 15 minutes. Rinse a few times be-

fore shampooing thoroughly.

Homemade dry shampoo

402. Mix together 1 tablespoon salt and $\frac{1}{2}$ cup cornmeal for your own homemade dry shampoo. Transfer to a larger-holed shaker, sprinkle it on oily hair lightly and brush out dirt and grime.

403. Baby powder or cornstarch can also be used as dry shampoos.

Tired eyes

404. Place fresh cold cucumber slices on your eyelids to rid them of redness and puffiness.

* * * * *

X. SEWING

Threading needles

405. Apply some hair spray to your finger and to the end of the thread, stiffening it enough to be easily threaded.

Sharp machine needles

406. Sharpen sewing machine needles by stitching through sandpaper.

Buttons

407. Coat the center of buttons with clear nail polish and they'll stay on longer.

408. On a four-hole button, sew through two holes at a time, knotting the thread and tying off for each set of holes.

409. Use dental floss or elastic thread to sew buttons on children's clothing. The buttons will take a lot of wear before falling off.

Dropped needles and pins

410. Instead of groping around your floor for fallen needles and pins, keep a magnet in your sewing kit. Simply sweep it across your rug to pick up those strays.

Sewing machine oil

411. Stitch through a blotter after oiling your sewing machine to prevent extra oil from damaging your

garments.

Patterns

412. Instead of trying to fit used patterns back into their envelopes, store them in plastic bags.

413. Keep patterns from tearing and wrinkle-free by spraying with spray starch.

Recycled elastic

414. Remove elastic waistband from used pantyhose for use in other sewing projects.

Heavy seams

415. Rub seams with a bar of soap to allow a sewing machine needle to easily pass through.

Sewing on nylon

416. When repairing seams on nylon jackets or lingerie, make the job a lot simpler by placing a piece of paper underneath the section you are going to sew. Stitch through the fabric and paper. When finished, tear the paper off.



Dear Friend,

Thank you for purchasing this cookbook.
We hope you enjoy using it!

This book is special to us because we printed it and we take pride in our work. Cookbooks are our specialty. For more than 20 years, we've produced thousands of beautiful cookbooks for clubs, schools, churches, businesses, families and civic. Our company offers high quality cookbooks at an affordable price. We also provide our customers with friendly service and quick turnaround.

Creating a cookbook is fun and very profitable too. If you or someone you know is interested in creating a custom cookbook, please contact us at 1-800-383-1679 to request our free guide, "The Recipe for Fund-Raising".

We look forward to hearing from you!

Warm Regards,

G & R Publishing Company...
The Cookbook Specialists



G&R
Publishing Co.

507 Industrial Street
Waverly, IA 50677

Phone: 800-383-1679 • Fax: 319-352-5338

e-mail: gandr@gandrpublishing.com

internet: <http://www.cookbookprinting.com>