



*Favorite Recipes of Unit #37
American Legion Auxiliary*

*Ames, Iowa
1979-1980*

TX715.2
M53
F3863x
1979

Blessings be upon the cook -
 Who seeing buys this little book
 And buying, tries and tests its wares; 3 - 10
 And testing, throws away her cares;
 And carefree, tells her neighbor cook
 To get another such a book! 11 - 25

Contributed by Lora Kautwell

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Weights



and Measures

Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart

d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

1 teaspoon = 60 drops	1 pound = 16 ounces
3 teaspoons = 1 tablespoon	1 cup = $\frac{1}{2}$ pint
2 tablespoons = 1 fluid ounce	2 cups = 1 pint
4 tablespoons = $\frac{1}{4}$ cup	4 cups = 1 quart
$5\frac{1}{3}$ tablespoons = $\frac{1}{3}$ cup	4 quarts = 1 gallon
8 tablespoons = $\frac{1}{2}$ cup	8 quarts = 1 peck
16 tablespoons = 1 cup	4 pecks = 1 bushel

Substitutions and Equivalents

2 tablespoons of fat = 1 ounce
1 cup of fat = $\frac{1}{2}$ pound
1 pound of butter = 2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt = 1 cup butter
2 cups sugar = 1 pound
 $2\frac{1}{2}$ cups packed brown sugar = 1 pound
 $1\frac{1}{3}$ cups packed brown sugar = 1 cup of granulated sugar
 $3\frac{1}{2}$ cups of powdered sugar = 1 pound
4 cups sifted all purpose flour = 1 pound
 $4\frac{1}{2}$ cups sifted cake flour = 1 pound
1 ounce bitter chocolate = 1 square
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate
1 cup egg whites = 8 to 10 whites
1 cup egg yolks = 12 to 14 yolks
16 marshmallows = $\frac{1}{4}$ pound
1 tablespoon cornstarch = 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk
10 graham crackers = 1 cup fine crumbs
1 cup whipping cream = 2 cups whipped
1 cup evaporated milk = 3 cups whipped
1 lemon = 3 to 4 tablespoons juice
1 orange = 6 to 8 tablespoons juice
1 cup uncooked rice = 3 to 4 cups cooked rice

METRIC - U.S. EQUIVALENTS
(To second decimal place)

LENGTH

1 millimeter = 0.04 inch
 1 centimeter = 0.39 inch
 1 meter = 39.37 inches
 = 1.09 yards
 1 kilometer = 0.62 statute mile

CAPACITY

1 cubic centimeter = 0.27 fluid dram
 1 liter = 1.06 liquid quarts

WEIGHT

1 gram = 0.04 ounce avoirdupois
 1 kilogram = 2.20 pounds avoirdupois
 = 1000 kilograms
 1 metric ton = 2204.62 pounds avoirdupois
 = 1.10 tons

EQUIVALENTS OF THE COMMON CAPACITY UNITS USED IN THE KITCHEN

Units	Fluid drams	Teaspoonful	Tablespoonful	Fluid ounces	1/4 cupful	gills (1/2 cupful)	Cupful	Liquid pints	Liquid quarts	Milliliters*	Liters	Units
1 fluid dram equals	1	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004	Equals 1 fluid dram
1 teaspoon equals	1-1/3	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	0.005	Equals 1 teaspoonful
1 tablespoon equals	4	3	1	1/2	1/4	1/8	1/16	1/32	1/64	15	0.015	Equals 1 tablespoonful
1 fluid ounce equals	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	0.030	Equals 1 fluid ounce
1/4 cupful equals	16	12	4	2	1	1/2	1/4	1/8	1/16	59	0.059	Equals 1/4 cupful
1 gill (1/2 cupful) equals	32	24	8	4	2	1	1/2	1/4	1/8	118	0.118	Equals 1 gill (1/2 cupful)
1 cupful equals	64	48	16	8	4	2	1	1/2	1/4	237	0.237	Equals 1 cupful
1 liquid pint equals	128	96	32	16	8	4	2	1	1/2	473	0.473	Equals 1 liquid pint
1 liquid quart equals	256	192	64	32	16	8	4	2	1	946	0.946	Equals 1 liquid quart
1 milliliter* equals	0.27	0.20	0.068	0.034	0.017	0.0084	0.0042	0.0021	0.0011	1	1/1000	Equals 1 milliliter*
1 liter equals	270	203	67.6	33.8	16.9	8.45	4.23	2.11	1.06	1000	1	Equals 1 liter

*For all household purposes 1 milliliter may be considered as equal to 1 cubic centimeter.

BEVERAGES



APPETIZERS

BEVERAGES

HOT SPICED CIDER

- | | |
|----------------------------|-------------------|
| 2 qts. apple juice | 2 T. brown sugar |
| 3 (3 inch) sticks cinnamon | 2 lemons, sliced |
| 15 whole cloves | 2 oranges, sliced |
| 16 whole allspice | |

Mix apple juice, cinnamon, cloves, allspice and brown sugar. Bring to a boil over medium flame or 225°. Add lemon and orange slices. Reduce to low flame or 175°, simmer 5 minutes. Serve hot. Makes 16 cup servings.

INSTANT EGGNOG

Vicki Knick

- | | |
|--|------------------------------|
| 1 (3 3/4 oz.) box instant
vanilla pudding | Nutmeg |
| 1/3 c. sugar | 6 c. milk |
| 1 tsp. vanilla | 2 egg yolks |
| | 2 egg whites, stiffly beaten |

In a large mixing bowl, beat together pudding mix, sugar, vanilla, milk and egg yolks. Carefully fold in stiffly beaten egg whites. Chill thoroughly. Pour into cups and top with dash of nutmeg. Makes 8 cups.

INSTANT RUSSIAN TEA

- | | |
|--------------------------------------|-----------------|
| 1 (1 lb. 2 oz.) jar Tang | 2 tsp. cloves |
| 3/4 c. instant tea <u>with</u> lemon | 1 tsp. cinnamon |
| 1 1/2 c. sugar | |

Use 2 heaping teaspoons for 1 cup hot water. Use 3 heaping teaspoons for 1 glass cold water.

You may increase the tea used to 1 cup and the sugar to 2 cups, if desired.

ORANGE PUNCH

- | | |
|-------------------------------|------------------------|
| 1 large can orange juice | 1 (28 oz.) bottle 7-Up |
| 2 (28 oz.) bottles ginger ale | 1/2 c. sugar |

Combine orange juice, ginger ale and 7-Up. Rinse orange juice can with water and add also. Next, add sugar. Stir well. Add ice.

COCOA MIX

Vicki Knick

1 (8 qt.) box powdered milk 1 lb. box Hershey's cocoa mix
 1 1/2 lbs. powdered sugar 1 (6 oz.) jar Pream

Combine all ingredients and mix well. Place desired amount in cup with hot water.

FRENCH CHOCOLATE

Vicki Knick

2 1/2 (1 oz.) squares 1/2 tsp. salt
 unsweetened chocolate 3/4 c. sugar
 1/2 c. water 1/2 c. heavy cream, whipped

Cook chocolate and water over low heat until thick, stirring constantly. Add salt and sugar, continue cooking 4 minutes. Cool. Fold in whipped cream. Store in the refrigerator.

To serve, place a heaping tablespoonful in each cup and fill with hot milk.

HOT HOLIDAY PUNCH

2 bottles cranberry juice 1 c. (small) frozen lemon juice,
 2 large cans frozen orange, diluted
 diluted 1 bottle sauterne
 Red food coloring

Heat above ingredients over low heat, being careful not to boil. Orange slices and cloves may be added for garnish.

Serves 25 to 30.

HOT CIDER

Sandy Rolling

1/2 gal. cider 1/4 tsp. salt
 1/2 c. brown sugar (if not Dash of nutmeg
 sweetened) 2 cinnamon sticks

Simmer 20 minutes.

HOLIDAY PUNCH

Bettejean Barnhouse

1/4 c. sugar 1 ginger ale or 7-Up
 1 small jar maraschino 1 club soda
 cherries Your favorite spirits, to taste
 1 collins mix

Combine the first 3 ingredients, pour over ice ring in a large punch bowl. Then add cold mixes just before serving. Stir very gently. Can vary mix to suit your own taste.

Makes 30 cups.

APPETIZERS

GUACAMOLE

Gene Eacret

- 2 avocados (peeled and
mashed with a fork)
1 onion (grated)
Dash of garlic salt
Dash of salt
1 small can taco sauce
1/2 tsp. lemon juice

Mix all together.

PHILLY DIP

Linda Olson

- 1 (8 oz.) pkg. Philadelphia
cream cheese, softened
1 medium onion, chopped fine
2 T. milk
1 tsp. salt

Blend together with a fork. DO NOT USE BLENDER.

PIMIENTO DIP

Vicki Knick

- 2 eggs
2 T. sugar
2 T. vinegar
8 oz. cream cheese
1 small jar pimientos
1/2 c. finely chopped onions

Cook eggs, sugar and vinegar until thick. Add cream cheese, pimientos and onion. Mix thoroughly. Refrigerate.

PLAIN DIP

Fay Sorenson

- 1 small pkg. Philadelphia
cream cheese
1/4 c. mayonnaise
1 T. milk
Salt and pepper

Soften the cream cheese, then add the mayonnaise, milk, salt and pepper and stir all together. Refrigerate overnight.

SHRIMP DIP

Marla Larson

- 1/2 c. catsup
1 (8 oz.) pkg. cream cheese
1/2 c. Miracle Whio
1/4 c. chopped onion
1 tsp. horseradish
Dash of Tabasco
Dash of Worcestershire sauce
Big can shrimp (jumbo size)

Mix well and chill.

The real problem of your leisure is how to keep other people from using it.

SHRIMP DIP

Fay Sorenson

1 small can shrimp
 1 small container sour cream
 Same amount of mayonnaise

1 T. dehydrated onions
 1 tsp. Worcestershire sauce

Mash up the shrimp with a fork. In a bowl add the shrimp, sour cream, then fill the sour cream container with mayonnaise and add it to the mixture. Stir in the dehydrated onions and Worcestershire sauce. Let set in the refrigerator overnight.

SPECIAL SHRIMP DIP

Annette Thompson

8 oz. pkg. cream cheese
 (softened)
 3 tsp. mayonnaise

1/2 c. chili sauce
 1/2 tsp. Worcestershire sauce
 Dash of garlic salt

Beat until smooth. Barely mix in 1 can of shrimp that has been mashed. Keep covered.

DILL DIP

June Jondall

1 c. sour cream (dairy)
 1 c. salad dressing
 1 1/2 T. dill weed
 1 T. parsley

1/2 tsp. onion powder
 1/2 to 1 tsp. celery salt
 1 T. Ac'cent

Mix together and chill.

GUACAMOLE DIP

1 pt. sour cream
 1 envelope dry onion soup mix
 1 medium avocado, mashed
 1 medium tomato, peeled,
 seeded and chopped

1/4 c. chopped green pepper
 1 tsp. lemon juice
 1/4 tsp. garlic powder

Blend 1 envelope of dry onion soup mix with 1 pint sour cream. In a medium bowl, blend dip with avocado, tomato, green pepper, lemon juice and garlic powder. Chill. Makes 2 1/2 cups.

MINI-MUSHROOM TURNOVERS

Vicki Knick

8 oz. cream cheese
 1/2 c. butter
 1 1/2 c. flour
 3 T. butter
 1 large onion

1/2 lb. mushrooms, chopped
 1/4 tsp. thyme
 1 tsp. salt, pepper
 1/4 c. sour cream

Continued Next Page

MINI-MUSHROOM TURNOVERS (Continued)

Combine cream cheese, butter and flour; chill. Combine all ingredients except sour cream. Cook gently, then add sour cream. Roll dough 1/8 inch thick and cut into 3 inch rounds. Place 1 teaspoon of filling and fold rounds in half and press edges.

Bake 15 minutes at 450°.

SALMON BALL

2 c. (1 lb.) drained, canned salmon, skin and bones removed	1/4 tsp. salt 1 T. lemon juice 1 tsp. horseradish
1 (8 oz.) pkg. softened cream cheese	3/8 c. chopped pecans 3 T. chopped parsley
1 tsp. minced onion	

In a large bowl, combine ingredients except pecans and parsley. Refrigerate at least 4 hours or until firm enough to shape in a ball. Combine pecans with parsley in a shallow pan. Shape salmon in a ball and roll in the pecans and parsley. Refrigerate at least 1 hour or until chilled. Serve with crackers.

CHEESE MOUNDS

1 c. shredded Cheddar (room temperature)	1 c. flour
1/2 c. butter, softened	1/2 tsp. hot pepper sauce
1 c. rice cereal	1/8 tsp. salt

Mix all ingredients well in a large bowl. Pinch off walnut sized pieces and place 1 inch apart on a lightly greased cookie sheet. Bake in a preheated 350° oven for 15 to 18 minutes or until golden brown. Remove to rack; cool. Store airtight in a cool, dry place up to 2 weeks. Makes about 30.

BRANDIED WIENERS

Mrs. Marla Larson

2 pkgs. wieners (boil and cut in 1 inch pieces)	1/2 c. catsup
1 c. bouillon	1 c. brown sugar
1 c. chili sauce	1 T. chopped onion

Put all in a fondue pot and let heat.

The only time you mustn't fail is the last time you try.

HOT-HOT POPCORN

- | | |
|-------------------------------|----------------------------|
| 2 tsp. butter | 1/4 tsp. celery salt |
| 3 to 5 drops hot pepper sauce | 1/8 tsp. onion salt |
| 2 qts. popped popcorn | 1/8 tsp. cayenne pepper |
| 2/3 tsp. chili powder | 1/8 tsp. garlic powder |
| 1 tsp. ground cumin | 1 c. grated Cheddar cheese |
| 1/3 tsp. ground coriander | |

Melt butter and stir in hot pepper sauce. Spread popcorn in a shallow baking pan. Drizzle with butter mixture.

Mix together all other ingredients except cheese. Sprinkle over buttered popcorn, then sprinkle with cheese. Heat in a 250° oven until cheese begins to melt.

CHEESE BALL

Bettejean Barnhouse

- | | |
|-----------------------------|---------------------|
| 1 (8 oz.) pkg. cream cheese | Dash of garlic salt |
| 1 (2 oz.) wedge blue cheese | |

Mix thoroughly and chill. Shape into ball and roll in crushed pecans.

CHEESE BALL

Bettejean Barnhouse

- | | |
|--|-----------------|
| 1 small glass Kraft Old English cheese | 3/4 c. flour |
| 3 T. soft butter | Dash of paprika |
| | Olives |

Mix dough with a spoon. Form small balls. Make hole in ball; insert olive. Bring dough around, cover olive. Bake at 350° for 15 minutes. Serve warm.

CHEESE BALL

- | | |
|------------------------------|---------------------------|
| 2 (8 oz.) pkgs. cream cheese | 1 T. Worcestershire sauce |
| 1/4 lb. blue cheese | 1/4 c. butter |
| 2 tsp. dry mustard | 1/2 tsp. grated onion |

Blend with mixer and chill. Shape in 2 balls. Roll in chopped pecans.

APPETIZERS

Attractive to serve

Delicious to swallow.

They whet the appetite

For the courses that follow.

GRAPEFRUIT APPETIZER

2 c. water 1 1/2 to 2 c. sugar
 Bring to a boil. Cool and put in blender with No. 2
 can of grapefruit segments and add juice of 1 lemon or about
 1/3 cup of juice. Add coloring, if desired and freeze in
 trays in freezer. Later put in container and serve when de-
 sired as on ice. Serves 8 to 10 persons.

CHEESE BALL

1 lb. (approx) 1/2 c. soft bread crumbs
 1 c. milk
 2 eggs beaten
 1/2 c. cream cheese
 1/2 c. cheddar cheese
 1/2 c. parmesan cheese
 1/2 c. butter
 1/2 c. onion
 1/2 c. water

CHEESE BALL

1/2 c. vinegar
 1/2 c. cranberry
 Pour sauce over cocktail
 1/2 c. water

CHEESE BALL

1/2 lb. hamburger
 1/2 c. onion
 1/2 c. water
 1/2 c. milk
 1/2 c. sugar
 1/2 c. water

CHEESE BALL

1/2 c. catsup
 1/2 c. vinegar
 1/2 c. water
 1/2 c. sugar
 1/2 c. water

Try to fix the mistakes - never the blame.

Salads



Dressings

SALADS

AVOCADO SALAD

Gene Eacret

- | | |
|---|--------------------------|
| 12 slices bacon, cooked,
drained, crumbled | 2 T. sliced green onion |
| 1/2 c. sour cream | 1 T. lemon juice |
| 2 tomatoes, peeled, seeded
and chopped | 1/4 tsp. salt |
| | Dash of hot pepper sauce |
| | 3 avocados |

Cut avocados in half, scoop out insides, saving the skins. Combine all the ingredients above and stuff back into the shells. Refrigerate until ready to serve. Serve within 1 hour after fixing. Serves 6.

APRICOT-PINEAPPLE SALAD

Ruth Johnson

- | | |
|--------------------------------|----------------------|
| 1 large can apricots, chopped | 2 pkgs. orange Jello |
| 1 large can pineapple, crushed | 2 c. hot water |

TOPPING:

- | | |
|------------------------|---------------------------------|
| 1/2 c. sugar | 1 c. juice |
| 3 T. flour | 1 T. butter |
| 1 egg, slightly beaten | 1 c. whipped cream or Cool Whip |

Drain and chill fruit. Reserve juice. Dissolve Jello in hot water. Add 1 cup of combined juice. Chill until syrupy. Then add fruit. Place in a 9x13 inch pan.

Topping: Mix 1/2 cup sugar, 3 tablespoons flour, 1 egg, 1 cup juice. Cook until creamy. Then add 1 tablespoon butter. When cool, add 1 cup of cream, whipped or Cool Whip. Spread on firm Jello.

ONE MINUTE SALAD

Bettejean Barnhouse

- | | |
|---------------------------|-----------------------------|
| 1 can apricot pie filling | 1 c. miniature marshmallows |
| 1 can chunk pineapple | 1/2 c. maraschino cherries |
| 1 can mandarin oranges | 3 to 5 bananas (sliced) |

Mix all together; chill overnight. Stir just before serving.

An attractive salad expresses a housewife's ingenuity and artistic ability.

WILTED LETTUCE WITH BACON AND ONION

Snip 2 strips of bacon in small pieces; chop a small onion, put in skillet with bacon. Cook until done. Pour in 1/2 cup weak vinegar. Snip as much lettuce as needed in small pieces. Put in a dish, pour bacon mixture over it and mix.

REFRIGERATED LAYER SALAD

Fay Sorenson

Layer the following in a 9x13 inch pan in the order given:

1 head lettuce, torn up	1 onion, chopped
1 c. celery, chopped	1 box frozen green peas
1 green pepper, chopped (optional)	2 c. mayonnaise

Spread mayonnaise thoroughly over the mixture. Poke holes all the way down to the bottom with a fork.

Sprinkle 2 tablespoons sugar over the top. Sprinkle 1/2 cup to 1 cup shredded Cheddar cheese on top. Cook 8 strips of bacon, then break the bacon in small pieces and sprinkle on top. Cover with aluminum foil and refrigerate overnight.

TOSSED OVERNIGHT SALAD

Marla Larson

1 head lettuce (shredded)	1/2 c. chopped onion (green or Spanish)
1/2 c. chopped celery	
1/2 c. chopped green pepper	1 pkg. frozen peas
1 pt. mayonnaise	Parmesan cheese

Layer the lettuce, celery, green pepper and onion. Cook and drain frozen peas and place on top. Spread mayonnaise on top and sprinkle with cheese. Cover with plastic wrap and refrigerate 12 to 24 hours. Keeps well.

Use a 9x13 inch pan for full recipe.

24 HOUR VEGETABLE SALAD

Annette Thompson

6 c. chopped lettuce	1/2 c. sliced green onions and tops
Sugar	
6 hard cooked eggs, sliced	2 c. (8 oz.) shredded Swiss cheese
1 (10 oz.) pkg. frozen peas, thawed	1 c. mayonnaise <u>or</u> salad dressing
1 lb. bacon, crisp cooked <u>and</u> crumbled	Paprika

In a large salad bowl, place 3 cups of lettuce. Sprinkle with salt, pepper and sugar. Layer in order the eggs (salt

Continued Next Page

24 HOUR VEGETABLE SALAD (Continued)

lightly), peas, bacon, remaining 3 cups lettuce, green onions and cheese. Spread mayonnaise over the top. Sprinkle with paprika. Cover, refrigerate 24 hours.

OVERNIGHT LETTUCE SALAD

1 head lettuce	2 c. mayonnaise
1 c. celery	2 T. sugar
1 green pepper	1/2 c. shredded cheese
1 onion	8 slices cooked bacon
1 pkg. frozen peas (2 c.), thawed but not cooked	

Using a 9x13 inch dish, break entire head of lettuce into bite-sized pieces and put into dish. Cut up celery, spread over lettuce. Follow with green pepper (cut up), onion (cut up) and then uncooked peas. Spread mayonnaise over the top of the above. Then poke a few holes here and there and insert the sugar. Distribute the shredded cheese. Break cooked bacon into bite-sized pieces and spread on top of cheese. Cover with film wrap and chill overnight.

7 LAYER SALAD

Fay Sorenson

1 head lettuce (torn in small pieces)	1 c. Miracle Whip salad dressing
1 c. cooked peas (cooled)	1 lb. cooked ham (may substitute chicken, tuna <u>or</u> turkey)
1 green pepper (cut in rings)	
1 large onion (sliced thin)	

Layer above in order and refrigerate 24 hours. Mix just before serving.

24 HOUR GREEN SALAD

Rosemary Sherman

Layer in a 9x13 inch glass dish:

1 shredded head lettuce	1 pt. mayonnaise, spread over top
1 c. celery	
1 c. chopped green peppers	Sprinkle generously with
1 c. chopped red Spanish onions	Parmesan cheese <u>or</u> shredded
1 pkg. frozen peas (if you cook these, drain well <u>and</u> cool)	Cheddar

Cover with Saran Wrap. Refrigerate overnight.

FROZEN SLAW

1 medium head cabbage	1/2 c. water
1 T. salt	2 c. sugar
3 ribs celery	1 tsp. celery seeds
1/2 green pepper	1 tsp. mustard seeds
1 c. white vinegar	

Chop or shred cabbage, sprinkle with salt and let stand an hour. Squeeze the liquid from the vegetable and discard the liquid. Chop the 3 ribs of celery and the half green pepper and add to the cabbage.

Mix and boil for 1 minute the vinegar, water, sugar, celery seeds and mustard seeds. Cool well and pour over the cabbage mixture. Freeze in meat or dinner size portions.

FROZEN SLAW

Eva Foshe

1 large head cabbage	1 carrot
1 tsp. salt	1 each green <u>and</u> red pepper
3 ribs celery	1 large onion

Cut cabbage and add salt; let stand while fixing dressing.

DRESSING:

1/2 c. water	1 tsp. celery seed
1 c. white vinegar	1 tsp. mustard seed
2 c. sugar	

Boil 1 minute. Drain cabbage, add other ingredients that are chopped. Pour dressing over cabbage and freeze.

24 HOUR CABBAGE SLAW

Gene Eacret

1 T. unflavored gelatin	1/4 tsp. pepper
1/4 c. cold water	1 c. salad oil
1 c. vinegar	8 c. shredded cabbage
1 1/2 c. sugar	3 c. shredded carrots
1 tsp. celery seed	1 green pepper, chopped
1 tsp. salt	1 small onion, grated

Soften gelatin in cold water. Heat vinegar and sugar; add seasonings. Stir in softened gelatin. Beat in salad oil. Combine vegetables and toss with enough dressing to moisten. Refrigerate 24 hours. Will keep indefinitely in the refrigerator.

Serves 12 or more.

CORNED BEEF AND CABBAGE SALAD

1 envelope unflavored gelatin	1/4 c. vinegar
2 T. sugar	2 T. chopped green pepper
1/2 tsp. salt	2 c. finely shredded cabbage
1 1/4 c. water, divided	

Mix gelatin, sugar and salt thoroughly in a small saucepan. Add 1/2 cup water. Place over heat, stirring constantly until gelatin is dissolved. Remove from heat, and stir in remaining 3/4 cup water, lemon juice and vinegar. Chill mixture to unbeaten egg consistency. Fold in green pepper and cabbage. Turn into an 8 inch square pan and chill until almost firm.

1 envelope unflavored gelatin	1/4 c. minced onion
1/2 c. water	1/2 c. chopped sweet pickles
2 T. lemon juice	1/2 c. diced celery
1/4 tsp. salt	1 (12 oz.) can corned beef
3/4 c. mayonnaise	

Sprinkle gelatin in cold water to soften. Place over low heat and stir until gelatin is dissolved. Remove from heat and stir in lemon juice and salt; cool. Gradually add mayonnaise. Mix in remaining ingredients. Turn on top of almost firm first layer (cabbage layer) and chill until firm.

Unmold and serve with mayonnaise. Serves 9.

CONESTOGA CABBAGE SALAD

2 average heads cabbage	1 tsp. celery seeds
1 c. celery	1 tsp. mustard seeds
1 each green <u>and</u> red pepper	

DRESSING:

3 c. sugar	1 c. water
2 c. vinegar	

Boil dressing ingredients for 3 minutes.

Cut cabbage, sprinkle with 2 tablespoons salt; toss. Let stand 1 hour. Squeeze out all moisture possible. Sprinkle seed over this and pour on the dressing. Toss.

Be sure you are right, then go ahead, and be sure you are wrong before you quit.

COLESLAW PARFAIT' SALAD

1 pkg. lemon gelatin	1 1/2 c. finely shredded
1 c. boiling water	cabbage
1/2 c. mayonnaise	1/2 c. radish slices
1/2 c. cold water	1/2 c. diced celery
2 T. vinegar	2 to 4 T. diced green pepper
1/4 tsp. salt	1 T. diced onion

Dissolve gelatin in boiling water. Blend in mayonnaise, cold water, vinegar and salt. Chill mixture until partially set, then beat until fluffy. Add cabbage, radish slices, celery, green pepper and onions. Pour into individual molds or 1 quart mold; chill until set. Garnish with thin slices of radish and leaves of mint. Makes 6 to 8 servings.

SEVEN LAYER SALAD

Vicki Knick

Wash and dry 1 head lettuce, cut up	2 green peppers, chopped
6 stalks celery, chopped	1 cucumber
1 large onion, chopped	1 pkq. frozen peas, cooked halfway

DRESSING:

8 oz. sour cream	1 T. sugar
------------------	------------

8 oz. Miracle Whip

Have ready:

1/2 lb. crumbled bacon	4 oz. grated mild Cheddar
------------------------	---------------------------

Make sure all vegetables are dry. Start with lettuce in bottom of a 13x9 inch pan. Layer in order given. Place dressing on top of peas. Sprinkle bacon first, then cheese.

Cover and refrigerate.

SAUERKRAUT SALAD

Martha Mindemann

1 large can kraut, drained	1/2 c. thinly sliced celery
1 c. grated carrots	1/2 c. salad oil
1 small onion, chopped fine	1/2 c. vinegar
1 green pepper, chopped	1 1/3 c. sugar
1 small jar red pimiento, drained	1/4 tsp. celery seed
1/2 c. sweet pickles, chopped	

Run cold water through kraut to make it crisp, then add all ingredients through the celery.

Continued Next Page

SAUERKRAUT SALAD (Continued)

Combine the salad oil, vinegar, sugar and celery seed, in a saucepan and bring to a boil. Then pour over kraut mixture. Cover and let stand overnight. For best flavor, refrigerate. This will keep for days or even weeks. The longer it stands the better the flavor. Keep covered when stored in the refrigerator.

SAUERKRAUT SALAD

Makes 4 to 6 servings.

- | | |
|--------------------------|--|
| 1/2 c. sugar | 1 c. chopped celery |
| 1/2 c. vinegar | 1 c. diced green pepper |
| 1/2 c. salad oil | 1 small onion, peeled <u>and</u> chopped |
| 1 (1 lb.) can sauerkraut | |

Combine sugar, vinegar and oil in a saucepan; mix well. Place over medium heat until thoroughly heated; cool. Drain and rinse sauerkraut in cold water; squeeze dry. Combine with vegetables; mix well. Pour cooled dressing over salad. Cover and refrigerate for 2 to 3 days. Keeps well.

SAUERKRAUT SALAD

- | | |
|--------------------------|----------------------------|
| 1 large can sauerkraut | 15 stuffed olives, chopped |
| 1 green pepper, chopped | 1 scant c. sugar |
| 1/2 c. onion, chopped | 1/2 c. salad oil |
| 1 can pimientos, chopped | |

Let stand overnight after mixing all together.

RICE SALAD

Doris Barnhart

- | | |
|--|--|
| 1 c. uncooked rice | 12 to 16 marshmallows |
| 2 c. water | 1 lemon |
| 1 tsp. salt | 1 pt. whipping cream (<u>not</u> Cool Whip) |
| 1 c. sugar | |
| 1 can chunk <u>or</u> tidbit pineapple | |

Cook rice until all water is gone. Add sugar and salt. Set aside to cool. Add pineapple, lemon juice, marshmallows (cut up) and whip cream. Mix, put in the refrigerator for at least 1 hour before you serve it.

The great and the little have need of one another.

MAKE AHEAD SALAD

1 (20 oz.) pkg. frozen mixed vegetables	1 c. chopped celery
1 c. vinegar	1 c. chopped onions
1 c. sugar	1 c. red <u>and</u> green peppers <u>or</u> pimientos
1/2 c. salad oil	

Cook vegetables as directed on package; drain. Combine vinegar, sugar and salad oil. Boil 5 minutes. While vegetables are still hot, pour hot dressing over and let stand until cool. Then add remaining vegetables. Cover and refrigerate. Make some time before serving so flavor works through vegetables.

PIZZA BOWL SALAD

2 1/2 c. crisp salad greens (cut in 1 inch pieces)	1 medium green pepper, cut in thin strips
1 c. garlic croutons	1/4 tsp. oregano
1 medium tomato, diced	1/2 lb. sliced salami, cut in strips
1/2 c. sliced olives (ripe)	2 c. grated mozzarella cheese
1 (2 oz.) can anchovies (drained <u>and</u> diced) (optional)	Pizza salad dressing

PIZZA SALAD DRESSING:

Place 1/4 cup cider vinegar in jar with a tight lid; add 1/2 cup tomato sauce, 1 envelope cheese garlic salad dressing mix and 1 teaspoon sugar; shake well. Add 1/4 cup salad oil and shake again.

Toss greens with croutons, tomato, olives, green pepper, oregano and all but a few pieces of salami. Arrange in a large salad bowl. Sprinkle grated cheese over top. Garnish with reserved salami. Just before serving, pour dressing over salad and toss lightly to blend ingredients. Serves 6 to 7.

ORANGE DELIGHT

Florence Gjertson

Mix:

2 c. Cool Whip

1 small pkg. orange Jello (dry)

12 oz. carton cottage cheese

Add:

1 c. pineapple

1 c. mandarin oranges

PERFECTION SALAD

Margaret Champion

1 c. boiling water
1 (6 oz.) pkg. lemon Jello

1/4 c. lemon juice or vinegar

Make Jello as per instructions on box; add lemon juice or vinegar. Refrigerate until thickened, then add:

2 c. celery, chopped fine
2 c. cabbage, chopped fine
1/4 c. pimiento, chopped fine

2 tsp. salt

1 large can crushed pineapple,
drained

When set, serve on lettuce leaves with bit of mayonnaise on top.

ORANGE JELLO SALAD

Vicki Knick

2 small pkgs. orange Jello
1 pt. orange sherbet, softened
1 can mandarin oranges

Juice from oranges plus water
to equal 2 c.

1 c. whipped cream

Dissolve Jello in boiling liquid; add sherbet, stir until melted. Refrigerate. When it thickens, add cream and oranges.

Refrigerate until set.

NEVER TELL SALAD

Linda Sorenson

1 (3 oz.) pkg. lime Jello
1 c. pineapple
1/2 c. water
1 c. cottage cheese

15 marshmallows, cut up or
2 c. miniature marshmallows
1 c. cream, whipped (can use
Dream Whip)

1/2 c. chopped pecans

Drain pineapple; save the juice. Take the juice and water and heat and add to the Jello until dissolved. Add the marshmallows and stir until they dissolve. Cool. Add the cream, whipped, pecans, cottage cheese and crushed pineapple.

Chill until set.

FRUIT SALAD

Karen Watermann

1 can fruit cocktail, medium
size
1 can pineapple tidbits,
medium size

1 small carton cottage cheese
1 small pkg. Jello, any flavor
1 small carton whipped topping

Drain the first 3 ingredients; sprinkle dry Jello over and mix well. Fold in whipped topping. Refrigerate until set. Use a 9 inch square baking dish. Serves 9.

CARROT SALAD

Doris Mooers

1 box orange Jello
 1 c. miniature marshmallows
 Stir until dissolved; cool slightly. Mix:
 1 c. crushed drained pineapple
 1 c. shredded carrots
 3 oz. Philadelphia cream cheese
 1 c. boiling water
 1 1/2 c. Cool Whip
 1/2 c. mayonnaise
 Fold in the mix mixture into the Jello mixture. Chill until set.

LEMON PINEAPPLE SALAD

1 pkg. lemon Jello
 Marshmallows, to cover Jello
 Let this set overnight.
 1/2 c. sugar
 1 c. pineapple juice
 2 small bananas
 1 small can crushed pineapple
 1 big T. flour
 1 egg
 Cook until thick. When cool, mix with 1 package Dream Whip and pour over Jello mixture.

CHERRY COKE SALAD

Linda Olson

2 pkgs. cherry Jello
 1 flat can crushed pineapple
 1 (No. 2) can black cherries
 1 (12 oz.) bottle Coke
 English walnuts
 Philadelphia cream cheese
 Drain juice from cherries and pineapple. Mix with Jello and heat to dissolve Jello. Add "pitted" cherries, pineapple and Coke. Let firm, then grate cream cheese over top and sprinkle with chopped walnuts.

CHERRIES AND SOUR CREAM SALAD

Vicki Knick

2 (1 lb.) cans red water
 pack cherries
 1 (13 1/2 oz.) can pineapple
 chunks
 1 (3 1/2 oz.) can flaked coconut
 1 c. mini marshmallows
 3/4 c. confectioners' sugar
 1/2 tsp. salt
 2 c. sour cream

Drain cherries and pineapple well. Mix fruits, coconut, marshmallows, sugar and salt; fold in sour cream. Chill, covered, for several hours or overnight.

NOTE: Red dessert cherries may be substituted, but omit sugar.

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

CHERRY SALAD

Roxanne Bickelhaupt

- | | |
|---------------------|--|
| 1 pkq. cherry Jello | 1 can cherry pie filling |
| 1 c. boiling water | 1 (303) can crushed pineapple
(drained) |

Dissolve Jello in boiling water, add pie filling and pineapple. Let set.

CHERRY SALAD

Fay Sorenson

- | | |
|------------------------------|--|
| 2 (3 oz.) pkgs. cherry Jello | 1 (303) can crushed pineapple
(drained) |
| 1 can cherry pie filling | |

Dissolve Jello (makes 4 cups); chill. Then add pie filling and pineapple. Top with Dream Whip.

THREE LAYER PEAR SALAD

Annette Thompson

- | | |
|--|--|
| 1 (1 lb.) can pear halves | 1 (1 lb.) can whole cranberry
sauce |
| 1 (3 oz.) pkq. lemon Jello | 2 T. sugar |
| 1 (8 oz.) pkq. cream cheese,
softened | 1/4 c. chopped celery |
| 1/4 c. chopped nuts | Salad greens |
| 1 envelope unflavored gelatin | |

Drain pear halves, reserve syrup. Cut 4 pear halves in 1/2 lengthwise and arrange in 6 cup mold. Chop remaining pear halves and set aside. Add enough water to pear syrup to make 1 3/4 cups. Bring 1 cup to a boil and pour over lemon Jello, stirring until dissolved. Add remaining syrup and chill until slightly thickened. Reserve 3 tablespoons and pour remainder over pears in mold. Chill until firm.

Blend reserved gelatin with cream cheese, then stir in nuts. Spoon over pear gelatin and spread to cover; chill.

Soften unflavored gelatin in the cranberry sauce in a saucepan. Add sugar and heat, stirring until dissolved. Chill, then fold in celery and diced pears. Pour over cheese layer and chill until firm. Unmold on serving plate and garnish with salad greens.

The difference between stumbling blocks and stepping stones is the way a man uses them.

THREE LAYER JELLO SALAD

Betty Brown

1 small pkg. lemon Jello 2 bananas, sliced
 2 c. boiling water Miniature marshmallows equal
 1 c. crushed pineapple (drain to 8 large ones
 and save juice for pudding)

Combine the above and set in the refrigerator to thicken.
 Add enough water to pineapple juice to make 1 cup. Add:
 1/2 c. sugar 1 egg, beaten
 2 T. flour

Cook until it thickens. Cool this pudding before adding to
 whip cream. Stir 1 cup whipped cream into cooled pudding and
 place on top of Jello. Grate cheese (American or Cheddar) and
 spread over pudding layer.

CRANBERRY SAUCE SALAD

Linda Olson

1 (2 lb.) pkg. fresh cranberries 1/2 pt. whipped cream
 2 c. sugar 3 large bananas

Grind cranberries and mix in sugar. Let stand overnight
 in the refrigerator. In the morning, mash the bananas well,
 whip the cream and fold everything together.

CREAMED CUCUMBERS

Gene Eacret

3 cucumbers (peeled and sliced) 1 c. mayonnaise
 6 small onions (sliced) 1/2 c. sugar
 1/2 c. Carnation milk 1/3 c. vinegar

Soak cucumbers and onions in heavy salt water for 30
 minutes or longer. Drain and pour other ingredients over the
 onions and cucumbers. These will keep well in the refrigerator.
 Also, more cucumbers and onions may be added.

FIVE CUP SALAD

Florence Gjertson

Mix:

1 c. mandarin oranges 1 c. coconut
 1 c. pineapple chunks 1 c. miniature marshmallows
 1 c. sour cream
 Chill and serve.

Take time to think - you can do more work with your head than
 you can with your feet.

SURPRISE FRUIT SALAD

Fay Sorenson

- | | |
|------------------------|-------------------------------------|
| 1 c. fruit cocktail | 2 c. colored miniature marshmallows |
| 1 c. crushed pineapple | |
| 1 c. mandarin oranges | 1 can lemon pie filling |

Drain all juice from all fruits. Mix all together and put in a serving container to be spooned or can be cut into serving pieces.

FRUIT SALAD

Florence Gjertson

Mix:

- | | |
|-----------------------|--|
| 1/2 c. powdered sugar | 1 small pkg. Philadelphia cream cheese |
|-----------------------|--|

Add:

- | | |
|--|-------------------------|
| Drained fruit cocktail <u>or</u> other fruit | 1 c. small marshmallows |
|--|-------------------------|

Fold in 1 package whipped Dream Whip. Chill well in the refrigerator and serve.

PISTACHIO SALAD

Virginia Stokke

- | | |
|---|--|
| 1 (20 oz.) can crushed pineapple <u>or</u> fruit cocktail | 1 (9 oz.) container Cool Whip |
| 2 c. miniature marshmallows | 1 pkg. pistachio instant pudding mix (dry) |

Mix well all together and refrigerate for a few hours or overnight.

CRAB SEAFOOD SALAD

- | | |
|-------------------------------------|---------------------------------|
| 8 oz. shell macaroni | 1 T. prepared horseradish |
| 2 cans crab <u>or</u> clam, drained | 1/4 c. onions |
| 2 c. shredded lettuce | 1/4 tsp. pepper |
| 1 c. mayonnaise | 1 tsp. salt |
| 2 T. mustard | 2 boiled eggs (garnish for top) |

Cook macaroni; drain and rinse. Combine all ingredients. Chill 2 hours. Serves 8 to 10.

Let others share your sunny days
 And you will find it true,
 That others will be glad to share
 The rainy days with you.

SHRIMP MOLD

Shirley Hiatt

1 can tomato soup	1/2 c. Miracle Whip
8 oz. cream cheese	1/2 c. grated onion
Small pkg. lemon Jello	1 c. grated celery
1/2 c. hot water	2 (4 1/2 oz.) cans shrimp

Bring tomato soup to a boil. Add Jello, hot water and cream cheese; mix well. Add remaining ingredients; beat well. Pour into a mold and chill 24 hours.

THANKSGIVING SALAD

Del Bourne

1 (2 lb.) pkg. cranberries	1 small can crushed pineapple
1 pkg. mini marshmallows	1/2 c. chopped walnuts
6 apples	1 1/2 c. Dream Whip

Grind cranberries and apples together, add pineapple, sugar, marshmallows and walnuts. Let stand 1/2 hour. Fold in Dream Whip. Refrigerate or freeze. Serves 16.

APRICOT WHIP

June Jondall

2 (1 lb.) cans apricots	1 (1 lb.) can peaches
Pecans	1/2 pkg. miniature marshmallows
1/2 pt. whipping cream <u>or</u>	
1 envelope Dream Whip	

Drain fruit well and mash. Add pecans and marshmallows and toss with Dream Whip. Chill and serve on lettuce leaf.

CRANBERRY VELVET

1/4 lb. mini marshmallows	2 T. lemon juice
1 lb. can whole cranberry sauce	1/8 tsp. salt
1 c. crushed pineapple	1 c. cream, whipped

Combine marshmallows with whole cranberry sauce, pineapple, lemon juice and salt. Fold in whipped cream. Chill in a refrigerator tray until ready to serve. Serves 6 to 8.

HOT VEGETABLE SALAD

1 can green beans	Chopped walnuts
Sliced fresh mushrooms	Italian dressing
Sliced red onion	

Toss hot green beans with remaining ingredients. Top off with freshly ground black pepper.

FLYING FARMER CHICKEN SALAD

- | | |
|------------------------------------|--|
| 5 c. cooked chicken, cut in chunks | 1 1/2 c. sliced celery |
| 2 T. salad oil | 1 (13 1/2 oz.) can pineapple tidbits, drained (1 c.) |
| 2 T. orange juice | 1 (11 oz.) can mandarin oranges, drained (1 c.) |
| 2 T. vinegar | 1 c. toasted slivered almonds |
| 1 tsp. salt | 1 1/2 c. mayonnaise |
| 3 c. cooked rice | |
| 1 1/2 c. green grapes | |

Combine chicken, salad oil, orange juice, vinegar and salt; let stand while preparing remaining ingredients. Gently toss together all ingredients. Makes 12 servings.

DANISH POTATO SALAD

- | | |
|-------------------------|-----------------------------|
| 1/4 c. vinegar | 1 c. salad oil |
| 1/4 c. water | 4 c. cubed potatoes |
| 1/4 c. sugar | 2 hard cooked eggs, chopped |
| 1/4 tsp. salt | 1/2 c. chopped cucumber |
| Pepper | 1 T. minced onion |
| 1 tsp. prepared mustard | 1 T. chopped green pepper |
| 2 eggs, beaten well | |

Combine the first 6 ingredients and bring to a boil. Reduce heat, gradually beat in well beaten eggs. Cook, stirring constantly, until slightly thickened, about 5 minutes. Beat in salad dressing. Toss together remaining ingredients. Pour on dressing, toss gently. Adjust seasoning, if necessary.

Makes 6 servings.

DRESSINGS

GARLIC DRESSING

June Jondall

- | | |
|----------------|----------------------------------|
| 1 c. sugar | 3 cloves garlic |
| 1 c. vinegar | Salt <u>and</u> pepper, to taste |
| 1 c. salad oil | Paprika (to color) |

Mix well. Keeps indefinitely in or out of the refrigerator. Put all ingredients in a jar. Shake well before using.

Life is 10% what you make it and 90% how you take it.

SALAD DRESSING

Beth Christianson

1 c. tomato soup	2 c. salad oil
1/2 tsp. black pepper	1/2 bottle catsup
1/2 tsp. celery salt	3 T. salt
2 T. green mustard	2 T. Worcestershire sauce
1 medium onion, grated	4 c. sugar
1/4 c. paprika	

Mix and beat 1 hour at lowest speed. Add 2 cups white vinegar and beat 1/2 hour. Slow beating will keep it from separating.

LO-CAL FRENCH DRESSING

Del Bourne

1/2 c. Sugar Twin sweetener	1/2 c. catsup
1/2 tsp. salt	1/4 c. salad oil
1/4 tsp. pepper	1/2 medium onion, grated
1 tsp. paprika	

Mix all ingredients in blender. About 20 calories per tablespoon.

SOUPS + SANDWICHES

FRENCH ONION SOUP

2 large onions, sliced
2 T. butter
1 T. flour

1/2 cup onion bouillon cubes
1/2 cup water and dissolved
bouillon cubes. Lightly brown
onions then and mix. Slowly
add milk and cream.

Place milk toast
on top of soup.

1/2 cup uncooked rice
1/2 cup water
1/2 cup salt

1/2 cup oil
1/2 cup green pepper
1 c. diced unpeeled mushrooms

2 T. dried parsley

10 meaty steak bones (1 1/2
lb. meat, add 1 lb. of
meat, cut fine)

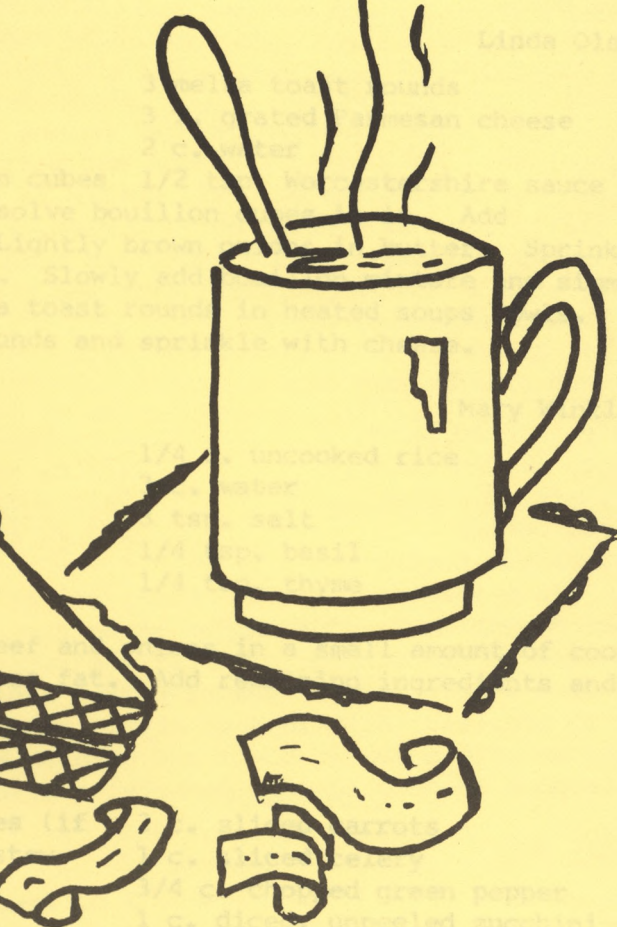
1 c. diced unpeeled mushrooms

2 T. dried parsley

1/2 cup water

1/2 cup oil

1/2 cup green pepper



Soups
+
Sandwiches

SOUPS - SANDWICHES

QUICK FRENCH ONION SOUP

Linda Olson

- | | |
|---------------------------------------|-------------------------------|
| 2 large onions, sliced | 3 melba toast rounds |
| 2 T. butter | 3 T. grated Parmesan cheese |
| 1/2 T. flour | 2 c. water |
| 3 beef <u>or</u> onion bouillon cubes | 1/2 tsp. Worcestershire sauce |

Boil water and dissolve bouillon cubes in it. Add Worcestershire sauce. Lightly brown onions in butter. Sprinkle flour over them and mix. Slowly add bouillon mixture and simmer 20 minutes. Place melba toast rounds in heated soups bowls. Pour soup over toast rounds and sprinkle with cheese.

GROUND BEEF SOUP

Mary Winkler

- | | |
|-----------------------|----------------------|
| 1 lb. ground beef | 1/4 c. uncooked rice |
| 1 c. onion (diced) | 3 c. water |
| 1 c. potatoes (diced) | 3 tsp. salt |
| 1 c. chopped celery | 1/4 tsp. basil |
| 4 c. cooked tomatoes | 1/4 tsp. thyme |
| 1 bay leaf | |

Brown the ground beef and onions in a small amount of cooking oil. Drain off excess fat. Add remaining ingredients and simmer for 1 hour.

STEAK BONE SOUP

- | | |
|---|---|
| 8 to 10 meaty steak bones (if not meaty, add 1 lb. stew meat, cut fine) | 2 c. sliced carrots |
| 1 T. oil | 1 c. sliced celery |
| 6 c. water | 3/4 c. chopped green pepper |
| 1 (16 oz.) can tomatoes, broken up | 1 c. diced, unpeeled zucchini |
| 1 large onion, sliced | 2 T. dried parsley |
| 1 T. salt | 1 (15 oz.) can pinto <u>or</u> kidney beans |
| | 1 c. small macaroni, uncooked |

If stew meat is used, brown in oil (if not, eliminate oil). Add steak bones, water, tomatoes, onion and salt. Simmer, covered, 1 hour. Remove bones and let them cool. Add carrots, celery, green pepper and zucchini and parsley; simmer 30 minutes. Cut meat from bones and return meat to pot along with beans and macaroni. Simmer 15 to 20 minutes more. Serves 8.

CREAMY ONION-POTATO SOUP

3 medium onions, chopped	1 1/2 tsp. white wine vinegar
2 T. butter	1/2 c. cream <u>or</u> half-and-half
3 c. beef broth	2 T. minced parsley
1/4 tsp. tarragon	1/2 tsp. salt
1 medium potato, cut up	Dash of pepper

In a large saucepan, saute' onions in butter until tender and golden. Add broth, tarragon and potato. Simmer with cover on pan for 20 minutes or until potato is tender. Whirl in partially covered blender until pureed or press through a sieve. Return to saucepan. Add vinegar and bring to a boil. Reduce heat, stir in cream, parsley, salt and pepper; heat (do not boil).

Makes serving for 4.

CREAMED PEANUT SOUP

Eleanor Wood

1/3 c. minced onion	4 c. hot chicken stock <u>or</u> broth
1/3 c. minced celery	1/2 c. sour cream
2 T. minced carrot	Salt <u>and</u> pepper, to taste
1/4 c. butter	1/2 c. chopped roasted peanuts
1 c. peanut butter	

In a saucepan, saute' onion, celery and carrot in butter, covered with buttered round of waxed paper and the lid, over low heat for 10 minutes or until the vegetables are soft. Remove pan from heat. Stir in peanut butter and chicken stock. Simmer for 15 minutes. Stir in sour cream, remove pan from heat. Ladle soup into heated bowls and garnish each serving with 1 tablespoon chopped roasted peanuts. Serves 4 to 5.

CHEESE SOUP

8 c. water	1 c. finely chopped celery
8 oz. cream cheese	(optional)
1 medium onion, chopped	1 T. salt
2 T. butter	1 T. soy sauce
2 T. whole wheat (<u>or</u> white) flour	Garlic powder
1 c. grated carrot	Cayenne pepper
	Celery seed

Bring water to a boil; add cream cheese and stir until dissolved. Add onions and simmer while you prepare thickening. Melt butter and stir in flour gradually over low heat, stirring constantly, to make a thick paste. Add a little of the soup

Continued Next Page

CHEESE SOUP (Continued)

to flour mixture gradually and blend, then stir this into soup, beating with whip until smooth. Add carrots and celery and cook about 10 minutes longer. Season with salt, soy sauce and pinches of garlic powder, cayenne pepper and celery seed. If desired, cautiously add more salt to taste. Makes 8 servings.

BEAN SOUP

2 lbs. small navy beans 1 onion, chopped
4 qts. hot water Butter
1 1/2 lbs. smoked ham hocks Salt and pepper

Wash and sort beans and run through hot water until beans are white again. Put in pot with hot water. Add ham hocks and simmer, covered, about 3 hours. Braise chopped onion in a little butter and when brown, add to soup. Season with salt and pepper to taste. Makes 8 servings.

5 HOUR STEW

Roxanne Bickelhaupt

1 lb. stew meat 1 onion
4 medium potatoes 1 can cream of vegetable soup
5 carrots Salt and pepper, to taste

Prepare vegetables; add all together. Put in pan in the oven. Forget it until time to serve. Bake at 275° for 5 hours.

FRENCH OVEN BEEF STEW

Pat Boynton

2 lbs. stew beef 1 c. tomato juice
2 onions (cut up) 1/3 c. quick tapioca
3 ribs celery (diced) 1 T. sugar
4 carrots (cut up) 1 T. salt
2 potatoes (cut up) 1/4 tsp. pepper

Combine all ingredients but potatoes in a deep baking dish. Cook, covered, at 300° for 2 1/2 hours. Add potatoes and cook 1 hour longer.

The chains of habit are too weak to be felt until they are too strong to be broken.

EIGHT HOUR BEEF STEW

Vicki Knick

2 lbs. beef chuck roast	8 stalks celery, chopped
5 medium potatoes, cubed	1 (No. 303) can tomatoes
1 (16 oz.) can pearl onions	1 T. sugar
1 T. salt	1 c. water
8 carrots, chopped	3 bouillon cubes (beef)

Cut beef into bite-sized pieces. Combine all ingredients in a 4 quart baking dish, then cover. Bake in a preheated 250° oven for about 8 hours.

BAKED BEEF STEW

Doris Reese

4 <u>or</u> 5 potatoes (cut in chunks)	3 T. Minute tapioca
4 <u>or</u> 5 carrots (cut in chunks)	Salt <u>and</u> pepper, to taste
1 good sized onion (cut up)	1 scant T. sugar
1 c. celery (diced)	1 lb. cubed beef
1 qt. canned tomatoes (you can use tomato juice)	

Mix above ingredients in a deep baking dish. Bake at 250° for 5 hours or bake at 350° for 1 hour and then finish at 250° for 2 hours.

BAKED STEW

Marla Larson

2 lbs. boneless stew meat	6 medium potatoes, quartered
1/4 c. flour	1 tsp. Worcestershire sauce
1/4 c. vegetable oil	6 medium onions (cut in quarters)
1 tsp. salt	6 medium carrots, pared, cut in half
2 1/2 c. beef bouillon	

Coat meat with flour; save leftover flour. Brown meat in hot oil with low heat. Put in a 3 quart casserole. Stir salt and any leftover flour into fat. Slowly add bouillon and Worcestershire, stirring constantly, until smooth. Pour over meat. Bake in a 350° oven, covered, for 1 hour. Add vegetables and bake, covered, for 1 hour more.

CHILI

Fay Sorenson

2 (16 oz.) cans red beans	1 (1 3/4 oz.) pkg. Chili-O
2 (16 oz.) cans tomatoes (chopped fine)	seasoning mix
	1 lb. ground beef

Brown ground beef. Add beans, tomatoes and seasoning mix. Bring to a boil, then simmer for at least 20 minutes.

CHILI CON CARNE

Ruth Johnson

- | | |
|----------------------------|-----------------------------|
| 1 lb. lean ground beef | 1 (16 oz.) can tomato juice |
| 1 medium onion (chopped) | 1 tsp. chili powder |
| 1 tsp. salt <u>or</u> more | 1 can kidney beans |

Brown meat for a short time. Add 2 cups water and onion. Cook slowly for at least 1/2 hour or until water is almost gone. Then add tomato juice and chili powder and beans. Heat to boiling and serve.

THURINGER

- | | |
|----------------------------------|--|
| 5 lbs. hamburger | 2 1/2 rounded tsp. mustard seed |
| 5 rounded tsp. quick curing salt | 2 1/2 rounded tsp. coarse ground pepper |
| 2 1/2 rounded tsp. garlic salt | 1 to 2 1/2 rounded tsp. hickory smoke salt |

Day 1: Mix, put in the refrigerator. Day 2: Mix, put in the refrigerator. Day 3: Mix, put in the refrigerator. Day 4: Mix well, roll into loqs. Bake at 140° for 8 hours. Turn every 2 hours.

SUMMER SAUSAGE

Gene Eacret

- | | |
|-----------------------------------|---------------------|
| 2 lbs. ground beef | 2 tsp. liquid smoke |
| 1/3 c. Morton's Tender Quick salt | 1 c. water |
| 1/4 tsp. garlic salt | 1/8 tsp. pepper |
| | 1/2 tsp. onion salt |

Mix ingredients and make into 2 rolls. Wrap in foil. Refrigerate 24 hours. Prick top of foil with a fork and bake at 300° for 1 1/2 hours in a shallow pan.

SUMMER SAUSAGE

Vicki Knick

- | | |
|-----------------------------------|-------------------------|
| 2 lbs. ground chuck | 1/2 tsp. liquid smoke |
| 3 tsp. Morton's Tender Quick salt | 1 c. water |
| 1/2 tsp. ground coriander | 1 tsp. pepper |
| 1/2 tsp. onion salt | Dash of nutmeg |
| 1/4 tsp. garlic powder | Mustard seed (optional) |

Mix together and form into rolls, 2 inches in diameter. Seal in aluminum foil. Refrigerate for 24 hours. Boil in water for 1 hour. Open foil and drain. When cool, put in plastic wrap and refrigerate.

SUMMER SAUSAGE

Mary O'Neil

2 lbs. hamburger	2 tsp. liquid smoke
2 tsp. garlic powder	1 c. water
1 tsp. mustard seed	1/8 tsp. pepper
1 tsp. whole peppercorns	1 tsp. onion salt (minced)
3 T. Morton's Tender Quick (do not substitute)	dried onion can be used)

Mix together and put in 2 rolls in foil paper (shiny side toward meat). Put in the refrigerator for 24 hours. Punch holes in bottom of the foil with a fork before placing on a rack over a pan and bake in the oven for 1 1/2 hours at 325°.

HAMBURGER PATTIES DELUXE

Jeannette Ahnen

Hamburger	Dry onion soup mix
1 can tomatoes	Mushrooms
Onion, if desired	Salt <u>and</u> pepper

Fix desired amount of patties and arrange in roaster. Sprinkle with dry onion soup mix and top with cut up tomatoes, onion and mushrooms. Pour juice from tomatoes over all.

Bake at 350° until done, 60 to 90 minutes.

BUTTER-BARBECUED BEEF LOAVES

Marla Larson

2 lbs. lean ground beef	2 eggs, slightly beaten
1/4 c. catsup	1/3 c. chopped green pepper
1 1/2 tsp. salt	1/4 c. milk
1/4 tsp. pepper	8 onion slices

Combine all ingredients except onion and divide into 8 portions on double thick foil squares. Shape into loaves. Top each with onion and 2 to 3 teaspoons butter, barbecue sauce (below). Bring up sides of foil and fold down into tight double folds. Fold ends tight to meat. Grill 10 to 12 minutes, 2 inches from coals. Turn packages and grill another 10 to 12 minutes.

To serve: Open foil top and top with tomato slice, if desired.

BUTTER BARBECUE SAUCE:

1/2 c. butter	1/2 c. catsup
1/2 c. chopped onion	1 tsp. salt
1/4 c. brown sugar	1/8 tsp. pepper
1 1/2 tsp. chili powder	Dash Tabasco sauce
3 tsp. Worcestershire sauce	

Continued Next Page

BUTTER BARBECUE SAUCE (Continued)

Melt butter, add onion and cook until tender. Stir in remaining ingredients and simmer 5 minutes. Makes about 1 cup.
 May also be fixed in a 350° oven.

CORNERD BEEF AND ONION SANDWICHES

8 slices rye or pumpernickel bread	3/4 lb. cooked lean cornerd beef, sliced thin
2 to 3 T. butter	1 medium onion, sliced paper thin or prepared horseradish, to taste
Prepared mustard	

Spread one side of bread with butter, then with a thin coating of mustard. Arrange cornerd beef, then onion on 4 slices bread. Top with remaining bread. Cut sandwiches in halves.
 Makes 4 servings.

HAM AND CHEESE SANDWICH

1/2 lb. ham, chopped or ground	1 lb. American cheese, cut in small pieces
1 tsp. onion, chopped	
1 (7 oz.) bottle stuffed olives, sliced	10 oz. tomato sauce

Spread 8 buns with butter or oleo. Mix the above ingredients together and mound on buns. Wrap in foil and bake 20 minutes at 350°. Can be prepared ahead and refrigerated or frozen until needed.

HOT CHICKEN SALAD SANDWICHES

Sari Olson

6 c. diced chicken	1/2 c. lemon juice
1 lb. American Velveeta cheese	2 c. mayonnaise
2 c. chopped celery	2 T. salt
	1/2 c. chopped onion

Mix together. Put in bun. Wrap in foil. Bake at 275° for 30 minutes.

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

FOIL BURGERS

Vicki Knick

1 can Spam, ground
 1/2 c. sharp Cheddar
 1 small chopped onion
 2 hard boiled eggs

1/4 c. chopped olives
 1/2 c. catsup or chili sauce
 3 T. mayonnaise

Spread on buns. Wrap in foil. Bake 15 minutes at 400°.

NOTE: Substitute ham, chicken or tuna.

PIZZA BURGERS

Shirley Hiatt

1 lb. hamburger
 1 can pizza sauce with cheese

1 small onion
 1 pkg. mozzarella cheese

Brown hamburger and onion, add pizza sauce and simmer 10 minutes. Butter hamburger buns, both top and bottom. Spread hamburger mixture on buns, place slice of cheese on top. Broil a few minutes until cheese melts.

ROAST BEEF AND BROWNE ONION SANDWICHES

4 medium onions, cut in 1/4 inch slices
 1/2 tsp. each salt and sugar
 1 T. butter
 Prepared mustard

8 slices rye bread
 8 to 12 oz. cooked roast beef, sliced thin
 Pepper, to taste
 Mayonnaise

In a hot dry skillet, stir-fry onions with salt and sugar over medium heat until onions separate in rings and start to brown, about 3 minutes. Add butter and cook until onions are tender, about 3 minutes, stirring occasionally. Spread mustard on 4 slices bread. Add roast beef, season with pepper, then add onions. Spread remaining bread with mayonnaise and cover sandwiches. Cut in halves. Makes 4 servings.

HOT TUNA BUNS

Marla Larson

4 hamburger buns
 Salad dressing
 1 can tuna

1/2 c. chopped pickles or pickle relish
 1/4 c. chopped onion
 1/2 c. cheese (grated)

Mix tuna, pickle and onion. Split buns, spread with salad dressing. Sprinkle each with tuna mixture. Cover with more salad dressing. Sprinkle with cheese. Broil until lightly brown. Serves 4.

TURKEY SPREAD

2 lbs. cooked white meat (finely chopped)	2 c. cottage cheese (small curd)
1 c. green onions, finely chopped	1 c. cream cheese (softened)
1/2 tsp. bouillon base seasoning	1 T. salt
	1 T. Ac'cent
	1/4 tsp. pepper

Combine all and mix in a large bowl until smooth and creamy. Serving suggestions: 1. Spread on thin slices of melba toast, Rye Krisp, Ritz crackers or serve as open face sandwich. 2. Use as stuffing for fresh or canned fruit or celery. 3. Form into ball and place on Ritz topped with small square of cheese or spread on toast and top with American cheese. 4. Add 1/4 cup soft butter and a small amount of diced lobster, crab meat or ham to each cup of spread. Roll in nutmeats. Refrigerate for 2 hours. Place on plate and surround with crackers.

BRAUNSCHWEIGER SPREAD

Gene Eacret

1 lb. braunschweiger	2 dashes Tabasco sauce
2 pkgs. green onion dip mix	1/2 T. milk
2 tsp. water	1/2 tsp. sugar
1 (3 oz.) pkg. cream cheese	1/8 tsp. garlic salt

Mix braunschweiger, dip mix and water. Shape into mound and chill. Mix other ingredients; spread over meat. Sprinkle with paprika. Serve with crackers or thin rye bread.

STEAK SAUCE

Florence Felber

In a bowl combine:

1/2 c. catsup	4 T. melted butter <u>or</u> oil
4 T. molasses	2 T. Worcestershire sauce
4 T. vinegar	4 T. honey <u>or</u> brown sugar
4 T. soy sauce	

Combine all ingredients and put sauce on steak as you cook and turn and put on more sauce. Also put some sauce on steak when served. Delicious!

Itching for what you want doesn't do much good; you've got to scratch for it.

BARBECUE SAUCE

Gene Eacret

- | | |
|---------------------------|--|
| 2 c. catsup | 2 tsp. celery seed <u>or</u> 1 c. celery |
| 2 c. water | |
| 2 c. brown sugar | 1 1/2 tsp. liquid smoke |
| 1 dash hot pepper sauce | 2 c. onions (chopped) |
| 2 T. Worcestershire sauce | 4 T. prepared mustard |
| 2 tsp. salt | 1 T. vinegar |

Combine all ingredients. Simmer 30 minutes.

SPAGHETTI SAUCE

Gene Eacret

- | | |
|--------------------------|--------------------------|
| 2 lbs. ground beef | 1/2 tsp. seasoned pepper |
| 5 large onions (chopped) | 1/2 tsp. black pepper |
| 1 clove garlic | 2 tsp. salt |
| 1 tsp. basil | 2 cans tomato sauce |
| 1/2 tsp. oregano | |

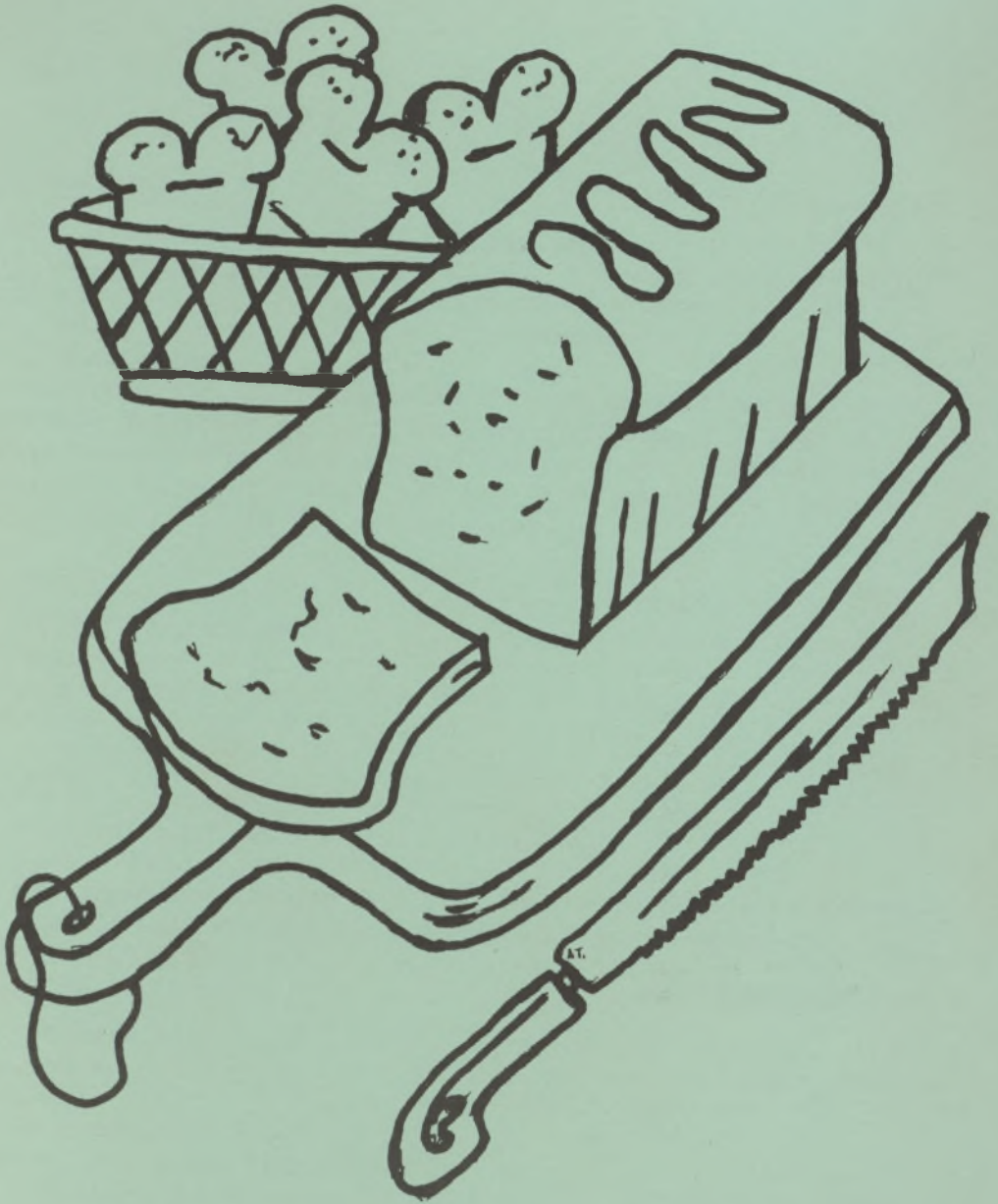
Brown ground beef and pour off all grease. Add other ingredients and simmer 2 hours.

SPAGHETTI SAUCE WITH MEAT

- | | |
|------------------------------------|------------------|
| 1/2 lb. ground beef | 3 c. water |
| 1 medium onion, chopped | 1 tsp. salt |
| 1 clove garlic, minced | 1 tsp. sugar |
| 2 (6 oz.) cans Hunt's tomato paste | 1/2 tsp. oregano |
| 1/2 tsp. basil. | 1/4 tsp. pepper |

Cook beef lightly; drain fat. Add onion and garlic. Cook until soft. Stir in tomato paste, water and seasonings. Simmer, uncovered, for 1 hour. Serve over hot spaghetti.

Makes 4 servings.



BREAD & ROLLS

BREADS - ROLLS

ANGEL BISCUITS

Gene Eacret

2 1/2 c. flour	1 tsp. salt
1 1/2 tsp. baking powder	1 pkg. dry yeast, dissolved <u>in</u>
1 tsp. soda	1/4 c. warm water
1/4 c. sugar	1 c. buttermilk
1/2 c. shortening	

Mix together dry ingredients and cut in shortening. Stir buttermilk and yeast mixture into dry ingredients. Drop by heaping teaspoons on an ungreased baking sheet. Bake at 350° about 12 to 15 minutes until brown. Store remaining dough in airtight container in the refrigerator.

BEER BREAD

3 c. self-rising flour	1 can room temperature beer
5 T. sugar	

Grease pan. Bake at 350° for 45 minutes. Take out of oven, butter the top. Put back in oven 15 minutes.

BEER BREAD

Eva Foshe

3 c. self-rising flour	1 tsp. salt
3 T. sugar	

Mix above together with 1 can warm beer. Place in a greased pan. DO NOT HAVE TO SHAPE. Bake at 350° for 45 minutes.

BUTTERHORN ROLLS

Elsie Griffith

2 c. lukewarm milk	2 eggs, beaten
1/2 c. sugar	1/2 c. melted shortening
2 tsp. salt	7 c. flour (mix in)
2 cakes compressed yeast <u>or</u>	
2 pkgs. dry yeast, dissolved	

Let rise, punch down; let rise again. Divide into equal parts and roll out. Cut in pie shaped pieces. Begin at large end and roll up. Place in pan with point underneath. Let rise until double. Bake at 400° for 15 to 20 minutes.

A stranger is just a friend you haven't met.

COUNTRY STYLE BISCUITS

2 c. flour
4 tsp. baking powder
1 tsp. salt
1 to 1 1/4 c. whipping cream

Sift dry ingredients together in a large bowl. Stir in cream gradually until mixture holds together. Turn onto a lightly floured board; knead 8 to 10 times. Roll out to 1/2 inch thick, cut with biscuit cutter. Place on an ungreased cookie sheet about 3/4 inch apart. Bake in a 425° oven for 10 to 12 minutes. Yield: 12 to 16 biscuits.

REFRIGERATOR ROLLS

Mrs. Ronald Larson

1 pkq. dry yeast
1 c. warm water
1 tsp. sugar
1/2 c. milk
1/4 c. shortening
1 T. sugar
2 tsp. salt
1 beaten egg
3 to 4 c. sifted flour (about)

(Mix yeast, sugar and water.) Scald milk and shortening, add 1 tablespoon sugar and salt. Cool this and add yeast mixture; mix well. Stir in egg. Add flour. Turn onto a floured board and rest while you wash and grease bowl. Knead dough until smooth and elastic. Place in a greased bowl, turning once and cover. Place in the refrigerator until ready to use (can be kept 4 days). Take out of refrigerator 2 hours before you wish to serve. Let stand 1 hour. Shape according to directions. Let stand until double, about 1 hour, and bake.

Bake at 375° for 20 to 25 minutes until brown. Glass dishes are best. Cover with dish towel. Brush with butter while warm.

TWO HOUR ROLLS

2 pkqs. dry yeast
2 c. warm water
2 eggs
1/2 c. sugar
3 T. salad oil
1 tsp. salt
7 c. flour

Vicki Knick

VERY GOOD EASY
raise longer if possible

Dissolve yeast in warm water; add salt, eggs and sugar; stir well. Mix in oil. Last, stir in flour, work in well. Let rise 1 hour. Make into buns or rolls and let rise 1/2 hour more.

Bake at 375° for 25 to 30 minutes.

Everything comes to him who waits, if he works while he waits.

ENGLISH MUFFINS

Connie Rasmussen

Makes 2 to 2 1/2 dozen.

1 pkg. yeast

1 tsp. sugar

1/4 c. lukewarm water

Few grains salt

Combine first 4 ingredients in a small bowl. Scald 1 cup milk (over hot water, heat to 92°C for 1 minute or 87°C for 5 minutes). To hot milk add:

2 T. sugar

3 T. butter

1 tsp. salt

Cool milk to lukewarm. Stir in 2 cups sifted flour. Then stir in yeast mixture and 1 egg, slightly beaten. Beat this mixture very thoroughly. Add (about) 2 more cups sifted flour (only enough to make moderately soft dough). Turn dough out on lightly floured board, (let dough rest 10 minutes, covered), and knead it until it is smooth and satiny (10 to 12 minutes).

Place dough in a buttered bowl, butter dough surface, cover with a damp towel; place in warm place until dough doubles in bulk (about 1 hour). Gently punch (push) dough down, turn it over (or "inside out") and let it rest 10 minutes (cover with bowl for the 10 minutes).

Lightly cover bread board with corn meal and roll dough out until it is evenly 1/4 inch thick, cut into 3 inch rounds. Sprinkle tops of rounds with corn meal, cover with dry towel and let rise until double in bulk (about 45 minutes).

Bake muffins slowly on an ungreased heavy griddle (or electric skillet). Try to have griddle moderately hot at first, then reduce heat to brown them slowly. Bake 8 to 10 (or more) minutes on each side. Cool the muffins, separate top from bottom by using a fork (pierce all way round), do not use a knife. Then toast them. These muffins freeze very well. Defrost before toasting.

HUSH PUPPIES

Betty Smith

1 1/2 c. self-rising corn meal 1 egg

1/2 c. self-rising flour 1 c. buttermilk

1/2 small onion, chopped

Have grease at 375° in deep fat fryer. Drop by spoonful; they will come to top when done.

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

HUSH PUPPIES

1 c. corn meal	1/4 tsp. onion salt
1/2 c. flour	1 tsp. soda
1 tsp. baking powder	1 beaten egg
1/2 tsp. salt	3/4 to 1 c. buttermilk
1/4 tsp. garlic powder	1/4 diced onion <u>or</u> green onion

Mix all dry ingredients. Add beaten egg and enough buttermilk to make proper consistency for deep fat fryer. Drop by teaspoonfuls into deep fat heated to 375°. Turn once. Makes about 24 small hush puppies.

SIX WEEK MUFFINS

Vicki Knick

1 (15 oz.) box bran cereal	1 qt. buttermilk
1 c. shortening	5 c. flour
3 c. sugar	2 tsp. salt
4 eggs	5 tsp. soda

Mix cereal, sugar, flour, salt and soda. Add eggs, shortening and buttermilk; mix well. Will keep up to 6 weeks in the refrigerator. Grease muffin tins, fill 2/3 full. Bake at 400° for 15 to 20 minutes.

DOUGHNUT BALLS

Evelyn Sills

1 lb. shortening, for frying	1 tsp. vanilla
1 T. melted shortening	1 1/2 c. sifted flour
1 egg	1/4 tsp. salt
1/2 c. milk	1/3 c. sugar

Heat 1 pound shortening to 350°. Beat egg. Add milk and vanilla and beat. Add all dry ingredients. Mix to blend but don't beat. Stir in 1 tablespoon cooled, melted shortening. Dip teaspoon in hot grease and dip up a spoonful of batter. Drop in hot grease. Turn balls when they come to surface. This takes 3 to 5 minutes. Makes 18 balls.

QUICK CARAMEL ROLLS

1 pkg. frozen rolls	1/2 pkg. butterscotch pudding
1/2 c. packed brown sugar	mix
	1/2 tsp. oleo

Place rolls in a greased baking dish. Sprinkle sugar and pudding mix over top of rolls. Dot with oleo. Let stand overnight. Bake according to package directions.

Nuts may be added.

MAPLE NUT STICKY ROLLS

Bake at 350° for 30 minutes. Makes 28 rolls.

1 envelope active dry yeast	5 c. sifted all-purpose flour
1 1/2 c. very warm water	1 tsp. salt
1/4 c. maple syrup	1/4 c. (1/2 stick) butter, softened

TOPPING:

1/2 c. chopped nuts	1/4 c. (1/2 stick) melted butter
1/2 c. shredded coconut	1/2 c. maple syrup

Sprinkle yeast over very warm water in a 2 cup measure. (Very warm water should feel comfortably warm when dropped on the wrist.) Stir in 2 teaspoons of the syrup. Let stand 10 minutes until bubbly. Place 3 cups of the flour in a large bowl. Stir in yeast mixture and remaining syrup, salt and butter. Beat at medium speed with electric mixer until smooth. Cover and let rise 1 hour. Stir in remaining flour to make a soft dough.

Turn dough out onto a lightly floured surface. Knead 8 to 10 minutes or until smooth and elastic. Place in a medium sized buttered bowl, turning to bring buttered side up. Let rise in a warm place, away from draft, 1 hour or until double in size. Punch dough down and divide in half. Roll each half to a 9 inch circle, 1/2 inch thick. Using a 2 inch biscuit cutter, make 14 rolls from each circle.

Butter 2 (8 x 1 1/2 inch) layer pans. Sprinkle half the nuts, coconut and butter in each pan. Place syrup in a shallow dish, dip each roll in syrup, then place syrup side down in pan. Repeat with each roll. Cover and let rise about 15 minutes or until light and almost double in size. Bake at 350° for 30 minutes until golden brown. Turn upside down onto serving plate.

SPICY ORANGE FRENCH TOAST

1/4 c. butter	4 eggs, slightly beaten
1/3 c. sugar	2/3 c. orange juice
1/4 tsp. cinnamon	8 slices firm white bread
1 tsp. grated orange rind	

Melt butter in a 15x10x1 inch pan in a 400° oven. Sprinkle sugar, cinnamon and orange rind over melted butter. Mix eggs and juice; dip bread in, soaking well and place bread in single layer over butter-cinnamon mixture in pan. Spoon any extra juice mixture over bread. Bake 20 to 25 minutes at 400°. Let stand

Continued Next Page

SPICY ORANGE FRENCH TOAST (Continued)

1 minute; invert pieces onto warm plate. Serve with warm pancake syrup to which 1 teaspoon of grated orange rind has been added. Serves 4.

HEATH BAR BRUNCH COFFEE CAKE

1 stick butter (1/4 lb.)	1 c. buttermilk
2 c. flour	1 tsp. soda
1 c. brown sugar	1 egg, beaten
1/2 c. white sugar	1 tsp. vanilla

TOPPING:

6 Heath candy bars, chilled 1/4 c. pecans or almonds

Blend flour, butter and sugars. Take out 1/2 cup of mixture. To the rest, add the buttermilk, soda, egg and vanilla. Pour into a greased and floured 10x14x2 inch pan.

Topping: Crush finely or put through food blender, the candy bars and nuts. Add to reserved mixture. Sprinkle over the top of batter. Bake at 350° for 30 minutes.

Serves 15 to 20.

APPLESAUCE NUT BREAD

Vicki Knick

1 beaten egg	1/2 tsp. soda
3/4 c. sugar	1 tsp. salt
1 (No. 303) can applesauce	1/2 tsp. cinnamon
2 c. sifted flour	2 T. melted shortening
2 tsp. baking powder	1 c. nuts

Mix well. Pour into a greased 9x5x3 inch loaf pan. Bake at 350° for 1 hour.

APRICOT NIBBLE BREAD

June Jondall

2 (3 oz.) pkgs. cream cheese, softened	1 slightly beaten egg
1/3 c. sugar	1/2 c. orange juice
1 T. flour	1/2 c. water
1 egg	1 (17 oz.) box apricot nut quick bread
1 tsp. grated orange peel	

Combine cheese, sugar and flour; beat in first egg and the orange peel. Set mixture aside. Combine the slightly beaten egg, orange juice and water. Add bread mix, stirring until moistened.

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APRICOT NIBBLE BREAD (Continued)

Put 2/3 of the apricot batter into a greased and floured 9x5x3 inch loaf pan. Pour cream cheese mixture over top. Spoon remaining apricot batter on this. Bake at 350° for 1 hour. Cool 10 minutes. Remove from pan; cool. Wrap in foil. Refrigerate. Two smaller pans may be used.

BANANA BREAD

Florence Gjertson

1/2 c. shortening	2 c. sifted flour
1 c. sugar	3 tsp. baking powder
2 eggs	1/2 tsp. salt
1 c. mashed bananas	1 c. chopped nuts
1 tsp. lemon juice	

Cream shortening and sugar, beat eggs and add to mixture. Add lemon juice to mashed bananas and blend with creamed mixture. Sift dry ingredients and mix quickly into batter. Then add nuts. Bake in a greased loaf pan at 375° for 1 1/2 hours or until done.

BANANA BREAD

Sue O'Connor

2 large <u>or</u> 3 small bananas	1/2 tsp. salt
1 3/4 c. flour	1/3 c. shortening
2 tsp. baking powder	2 eggs
3/4 c. sugar	1/2 c. nutmeats
1/4 tsp. baking soda	

Beat bananas on No. 4 speed of electric mixer until mashed. Measure out 1 cup. Sift dry ingredients together. Add shortening, eggs, nutmeats and mashed bananas. Beat on No. 2 speed until blended (approximately 1 minute), scraping bowl. Pour into a greased pan. Bake at 350° for 1 hour.

Makes 1 medium sized loaf.

BANANA NUT BREAD

Ann Rehbein

1 c. sugar	2 <u>or</u> 3 bananas, mashed
2 T. shortening, beaten with sugar	2 c. sifted flour
1 egg	1/2 tsp. salt
3 T. sour milk	1 tsp. baking powder
1 tsp. soda, mixed with milk	1/2 c. black walnuts

Bake at 350° for 1/2 hour or until done.

BANANA BREAD

Vicki Knick

1/2 c. Crisco	1/2 tsp. salt
1 c. sugar	2 c. flour
3 eggs	1/2 c. nuts
1 T. sour milk	3 medium bananas, mashed
1 tsp. soda	

Cream Crisco and sugar. Add eggs, one at a time. Beat until light. Dissolve soda in milk and add salt with flour. Add nuts and mashed bananas. Beat well. Use a well greased 9x5x3 inch loaf pan. Bake at 350° for 45 to 60 minutes.

BANANA NUT BREAD

Gene Eacret

2 c. flour	1/2 c. oleo
1/2 tsp. salt	1/2 c. nutmeats
1 tsp. baking powder	1 c. bananas (mashed)
1/2 tsp. soda	1 c. sugar
2 eggs	3 T. milk

Cream oleo and sugar. Add beaten eggs. Dissolve soda in milk and stir into bananas. Add this to sugar mixture. Sift flour, baking powder and salt and add to sugar mixture. Fold in nuts and pour into a greased loaf pan. Bake 40 minutes at 350°.

BANANA NUT BREAD

Maxine Blaess

1/2 c. shortening	2 c. flour
1 c. sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 bananas (mashed)(use real ripe ones)	1/2 tsp. vanilla (optional)
1/4 c. nutmeats	

Cream shortening and sugar; add eggs, mix thoroughly. Add mashed bananas and nutmeats, vanilla. Measure and sift together the dry ingredients. Add to creamed mixture, a little at a time, mixing thoroughly after each addition. Bake at 350° to start, then lower to 300°. Makes 1 large loaf or 2 small ones.

Breathes there a wife with soul so dead;
Who to her husband has never said:
"This is my own real, homemade bread."

JUNE'S BANANA BREAD

June Jondall

1 c. sugar	1/4 tsp. salt
1/2 c. Crisco	3 good ripe bananas (mashed)
1 egg	1/2 c. dairy sour cream
2 c. flour	1/2 tsp. vanilla
1 tsp. soda	

Mix all ingredients together. Bake 55 minutes in a 350° oven. Makes 2 loaves. One-half cup nuts may be added.

CRANBERRY BREAD

Florence Gjertson

6 c. flour	3 medium oranges
1 1/2 tsp. salt	6 T. salad oil <u>or</u> shortening
4 1/2 tsp. baking powder	3 eggs
1 1/2 tsp. soda	2 c. chopped nuts
3 c. sugar	3 c. raw cranberries, coarsely chopped
3 T. grated orange rind	

Combine dry ingredients and orange rind. Place 6 table-
spoons oil in a quart measure, add juice of 3 oranges, add water
to make 2 1/4 cups. Stir into dry ingredients. Add beaten eggs,
nuts and cranberries. Bake at 350° approximately 1 hour.

DATE BREAD

Gene Eacret

2 c. dates (diced)	2 c. flour
1 c. boiling water	1/4 tsp. baking powder
1 tsp. soda	1/2 tsp. vanilla
1 c. sugar	1/4 tsp. salt
1 T. butter <u>or</u> oleo	1 c. nutmeats (chopped)
1 egg	

Pour boiling water over dates and soda. Let cool. Combine
sugar, oleo, egg and vanilla in a bowl and mix. Sift dry ingredi-
ents into the bowl and mix well. Add nuts last. Pour in a
greased loaf pan and bake at 350° for 1 hour.

My Mom's the finest cook on earth
And she told me long ago,
That bread's no good unless you add
Some loving to the dough.

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DUTCH APPLE BREAD

June Jondall

1/2 c. Crisco	2 c. flour
1 c. sugar	1 tsp. orange extract
1 1/2 T. sour milk	1/4 tsp. salt
2 eggs, beaten	1 tsp. soda
1 tsp. vanilla	1 c. coarsely chopped apples

Top with 2 teaspoons sugar and 1/2 teaspoon cinnamon.
Put in 2 medium sized greased pans. Bake 1 hour at 350°.

KRINGLA

Gene Eacret

1 1/2 c. sugar	1 tsp. salt
1 stick oleo (1/4 lb.)	2 1/2 tsp. baking powder
2 egg yolks	1 1/2 tsp. soda
1 c. sour cream	1 tsp. vanilla
1 c. buttermilk	3 3/4 c. flour

(Mix at night, roll and bake in the morning.)

Mix all ingredients except flour; add flour. Chill overnight. Roll a little at a time into pencil size on floured board. Twist into a circle or Kringla shape. Bake on a greased cookie sheet at 500° for only 3 to 4 minutes. Quick baking makes them tender. Makes 5 dozen.

KRINGLA

Vicki Knick

1 c. sour cream	4 c. <u>plus</u> 2 T. flour
1 c. whipping cream	1 tsp. salt
1/4 c. melted butter	2 tsp. baking powder
1 egg, beaten	1 tsp. baking soda
1 1/2 c. granulated sugar	

Combine sour cream, whipping cream, melted butter, egg and sugar. Sift and add remaining ingredients. Use a wooden spoon and mix well. Chill dough several hours or overnight. Shape and bake at 350° until nicely browned.

NIGHT BEFORE COFFEE CAKE

Florence Gjertson

2/3 c. margarine	1 tsp. baking powder
1 c. white sugar	1 tsp. soda
1/2 c. brown sugar	2 T. powdered milk
2 eggs	1/2 tsp. salt
2 c. flour	1 c. buttermilk

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NIGHT BEFORE COFFEE CAKE (Continued)

TOPPING:

1/2 c. brown sugar 1/2 c. nuts
 1/2 c. wheat germ 1 tsp. cinnamon

Cream together margarine and sugars. Add eggs and beat well. Combine remaining dry ingredients and add alternately with buttermilk. Pour into a 9x12 inch pan.

Combine topping ingredients and sprinkle over cake. Refrigerate overnight or bake at 350° immediately.

PUMPKIN BREAD

June Jondall

Cream:

2 2/3 c. sugar 2/3 c. Crisco
 Add 4 beaten eggs. Add:
 2 c. pumpkin, 1 medium can 2/3 c. raisins or dates (optional)
 2/3 c. water

Sift:

3 1/3 c. flour 1/2 tsp. salt
 2 tsp. soda 1 tsp. cinnamon
 1/2 tsp. baking powder 1/2 T. cloves
 Mix all ingredients well. Bake at 350° for 1 hour in greased pans.

PUMPKIN BREAD

Martha Mindemann

Sue O'Connor

3 1/2 c. flour 1 tsp. nutmeg
 2 tsp. soda 1 c. cooking oil
 1 1/2 tsp. salt 4 eggs
 3 c. sugar 2/3 c. water
 1 tsp. cinnamon 1 (1 lb.) can pumpkin

Sift dry ingredients including sugar into a mixing bowl and make a well in center. Add rest of ingredients. Mix together until smooth. Apportion batter into 3 bread loaf pans that have been greased and floured. Bake at 350° for 1 hour or until done.

We are never more discontented with others than when we are discontented with ourselves.

PUMPKIN BREAD

✓ 2 c sugar
 ✓ 2 c honey
 ✓

Vicki Knick

3 1/2 c. sifted flour
 2 tsp. soda
 1 1/2 tsp. cinnamon
 1 tsp. nutmeg
 3 c. sugar
 1 c. oil

4 eggs
 2/3 c. water
 1 tsp. vanilla
 2 c. canned pumpkin
 1 c. nuts
 1 c. raisins (optional)

Sift dry ingredients into a bowl. Make a well in center and add remaining ingredients. Mix until smooth. Bake in 2 greased loaf pans at 350° for 1 1/2 hours.

PUMPKIN BREAD

Mrs. Karen Waterman

4 eggs (beaten)
 2 2/3 c. sugar
 2/3 c. shortening
 2 c. pumpkin
 2/3 c. water
 2/3 c. raisins or dates

3 1/3 c. flour (sifted)
 2 tsp. soda
 1/2 tsp. baking powder
 1/2 tsp. salt
 1 tsp. cinnamon
 1/2 T. cloves

Mix all ingredients together with the sugar, shortening, after it has been creamed. Bake at 350° for 1 hour or until done. Makes 5 loaves. Pan size.

QUICK COFFEE CAKE

Ann Rehbein

1/2 c. butter or oleo
 1 c. sugar
 2 eggs
 1 c. milk

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

CRUMB MIXTURE:

1 c. brown sugar
 1 c. nuts
 1 T. butter

2 tsp. cinnamon
 2 T. flour

Cream butter and sugar; add eggs and beat well. Add flour, baking powder and salt, sifted, alternately with vanilla and milk. Spread half the batter in a greased 13 1/2 x 9 inch pan and sprinkle with half of crumb mixture. Add remaining batter and top with remaining crumb mixture. Bake at 350° for 35 minutes.

Today is the tomorrow you worried about yesterday.

RHUBARB BREAD

Gene Eacret

1 1/2 c. brown sugar	1 tsp. vanilla
2/3 c. oil	2 1/2 c. flour
1 tsp. salt	1 tsp. soda
1 egg	2 c. rhubarb
1 c. buttermilk	1 c. nutmeats

Mix together in order given. Pour into 2 greased loaf pans. Top with 3/4 cup white sugar and 3 teaspoons oleo which have been creamed together. Bake at 350° for 60 minutes.

ZUCCHINI BREAD

Gene Eacret

3 eggs	1 tsp. salt
2 c. sugar	3 c. flour
1 c. oil	1 tsp. soda
2 tsp. vanilla	3 tsp. cinnamon
2 c. zucchini (grated)	1 c. nuts
1 1/4 tsp. baking powder	

Beat eggs, add sugar, oil and vanilla. Fold in dry ingredients. Make 2 loaves. Bake at 350° for 1 hour.

ZUCCHINI BREAD

Eva Foshe

3 eggs (beat)	1 tsp. salt
1 c. oil	3 tsp. vanilla
2 c. sugar	1/4 tsp. baking powder
2 c. grated zucchini	3 c. flour
1 tsp. soda	1/2 c. black walnuts
3 tsp. cinnamon	

Mix lightly. Bake at 325° for 1 hour. Makes 2 loaves.

ZUCCHINI WALNUT BREAD

Lois Anderson

1 c. black walnuts	1 tsp. baking powder
4 eggs	2 c. grated zucchini (not pared)
2 c. sugar	1 c. white raisins
1 c. vegetable oil	1 tsp. vanilla
3 1/2 c. unsifted flour	1/2 tsp. black walnut flavoring
1 1/2 tsp. soda	
1 1/2 tsp. salt	

Beat eggs, gradually beat in sugar, then oil. Combine dry ingredients, add to first mixture alternately with zucchini.

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ZUCCHINI WALNUT BREAD (Continued)

Stir in raisins, walnuts and flavorings. Grease and flour 2 (9x5 inch) loaf pans. Bake on lowest rack at 350° for 50 to 55 minutes. Cool.

ZUCCHINI BREAD

June Jondall

Beat:

3 eggs

2 c. sugar

2/3 c. Crisco oil

Sift:

3 c. flour

3 tsp. cinnamon

1 tsp. soda

1 tsp. baking powder

1 tsp. salt

Add and mix well:

3 c. peeled, grated zucchini

3 tsp. vanilla

1 c. chopped nuts (optional)

Bake in 2 loaf pans that have been greased, at 350° for 1 hour.

QUICK CRISCO CAKE

1/2 c. butter
1/2 c. sugar
1/2 c. flour
1/2 c. black walnuts

1 egg
1 tsp. vanilla
1 tsp. baking powder
1 tsp. salt

Mix lightly. Bake at 325° for 1 hour. Makes 2 loaves.

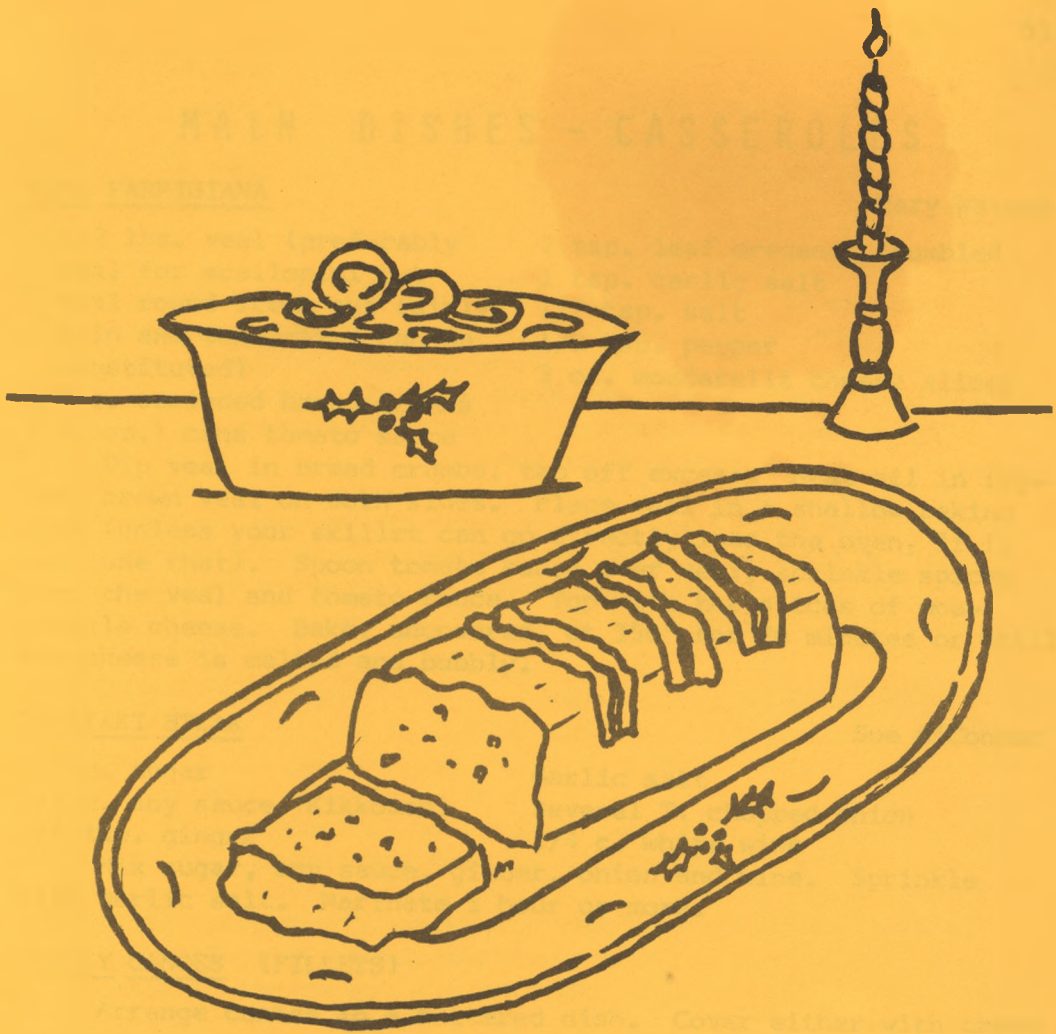
ZUCCHINI WALNUT BREAD

1 c. black walnuts
1 c. sugar
1 c. flour
1 c. vegetable oil

1 c. eggs
1 c. vanilla
1 c. baking powder
1 c. salt

Beat eggs, gradually beat in sugar, then oil. Combine dry ingredients, add to first mixture alternately with zucchini.

Today is the tomorrow
Continued next page



Main Dishes
& Casseroles

MAIN DISHES - CASSEROLES

VEAL PARMIGIANA

Mary Watson

- | | |
|---|--------------------------------|
| 1 1/2 lbs. veal (preferably
veal for scallopini but
veal round steak cut fairly
thin and tenderized can be
substituted) | 2 tsp. leaf oregano, crumbled |
| 1/2 c. seasoned bread crumbs | 1 tsp. garlic salt |
| 2 (8 oz.) cans tomato sauce | 1/2 tsp. salt |
| | 1/8 tsp. pepper |
| | 3 oz. mozzarella cheese slices |

Dip veal in bread crumbs, tap off excess. Heat oil in fry-pan, brown veal on both sides. Place veal in a shallow baking dish (unless your skillet can go directly into the oven, if it can, use that). Spoon tomato sauce over veal, sprinkle spices over the veal and tomato sauce. Top with the slices of mozzarella cheese. Bake, uncovered, at 350° for 20 minutes or until the cheese is melted and bubbly.

TERIYAKI STEAK

Sue O'Connor

- | | |
|-----------------------------|--------------------------|
| 1/2 c. sugar | Garlic salt |
| 1/2 c. soy sauce (Kikkoman) | Several T. chopped onion |
| 1/8 tsp. ginger | 1/4 c. white wine |

Mix sugar, soy sauce, ginger, onion and wine. Sprinkle with garlic salt. Marinate 1 hour or more.

TURKEY CANOES (FILLETTS)

Arrange canoes in a buttered dish. Cover either with cream of mushroom or cream of chicken soup (undiluted). Cover and bake 2 hours at 350°. Remove cover the last 15 to 20 minutes for browning.

My kitchen is the only one

That always is a mess, I think.

But I visited your house last night

And saw all the dishes in your sink!

LAZY LASAGNA

Fay Sorenson

1 to 1 1/2 lbs. ground beef	2 eggs
2 (1 lb.) cans spaghetti sauce	1 tsp. salt
1 (6 oz.) can tomato paste	1/3 c. Parmesan cheese
1 T. basil	Lasagna noodles
1 T. oil	6 oz. water
1 large carton cottage cheese	

Meat Sauce: Brown ground beef in a skillet. Add prepared spaghetti sauce, tomato paste, 6 ounces water and 1 tablespoon basil. Simmer for 15 minutes. Cook lasagna noodles according to package directions. Drain and toss with oil.

Cheese Mixture: Thoroughly combine in a bowl the cottage cheese (3 cups), eggs, Parmesan cheese.

Spread thin layer of browned meat sauce (about 1 1/2 cups) in a 9x13 inch pan. Cover with a layer of lasagna noodles. Top with half of the cheese mixture. Repeat layers with sauce on top. Sprinkle with grated mozzarella or Parmesan cheese. Bake, uncovered, at 350° for 30 to 40 minutes.

SWEDISH MEATBALLS

Connie Rasmussen

1 1/2 lbs. ground beef	1 tsp. ginger
1 lb. ground pork	1/2 tsp. nutmeg
2 eggs, beaten	1 pt. milk
1 medium onion	1 T. cornstarch
1 1/2 tsp. salt	1 c. bread crumbs
1/4 tsp. pepper	

Mix all ingredients together and form in balls. Brown in hot fat. Add 2 cups boiling water and simmer 20 to 30 minutes. Thicken with 2 tablespoons flour and 1/4 cup water. Simmer 10 minutes longer.

STUFFED IOWA CHOPS

6 Iowa chops	1 tsp. Worcestershire sauce
1 small onion, chopped fine	1 1/2 tsp. salt
2 T. butter	1/8 tsp. pepper
3/4 c. cooked rice	2 T. drippings
1 c. (4 oz.) shredded Cheddar cheese	

Using a small knife, make a pocket in each chop by cutting in the center from the rib side, parallel to the rib bone and the surface of the chop.

Continued Next Page

STUFFED IOWA CHOPS (Continued)

For stuffing, cook onion in butter until transparent and combine with rice, cheese, Worcestershire sauce, salt and pepper. Fill pockets with 3 tablespoons stuffing. Lightly brown chops in drippings. Sprinkle with salt and place on rack in roasting pan. Cover with foil. Bake in a 350° oven for 30 minutes. Uncover and bake 30 minutes longer.

NORWEGIAN MEATBALLS

June Jondall

1 1/2 lbs. hamburger	1/2 tsp. onion salt
1 T. flour <u>or</u> cornstarch	1/4 tsp. cloves
2/3 c. milk	1/4 tsp. nutmeg
Salt <u>and</u> pepper	1/4 tsp. allspice

Beat with beater until mixture strings. Form small balls. Brown; keep turning. Pour off grease, then put in milk. Add thickening. Simmer until done.

PORCUPINE MEATBALLS

Gene Eacret

1 1/2 lbs. ground beef	1 small onion, chopped
1/2 c. rice	1 can tomato soup
1 tsp. salt	1/2 c. water
1/2 tsp. pepper	

Wash rice thoroughly. Combine meat, rice, seasoning and chopped onion. Shape into balls. Combine soup and water in pressure pan and heat. Drop meatballs in soup mixture. Cook 20 minutes at 10 pounds pressure. Can be cooked in a skillet as well, but has to simmer for an hour.

HAM BALLS

2 1/2 lbs. ham	3 eggs, beaten
2 lbs. pork	3 c. crushed graham crackers
1 lb. beef	2 c. milk

Mix in balls (night before).

2 cans tomato soup	3/4 c. vinegar
2 1/2 c. brown sugar	2 tsp. dry mustard

Mix and pour over first mixture. Bake 1 hour at 350°.

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

APPLESAUCE MEATBALLS

June Jondall

1 lb. ground beef	1 egg
Salt <u>and</u> pepper	1 can cream of celery soup
1/2 c. applesauce (unsweetened)	1/4 c. milk
1 medium onion	Cracker crumbs
1/2 tsp. poultry seasoning <u>or</u> sage	

Mix all ingredients except soup and milk. Use cracker crumbs to make stiff for meatballs; shape into balls. Place in a shallow baking pan. Combine soup and milk; pour over meatballs. Bake at 350° about 45 minutes. Good to eat over cooked noodles.

PIZZA PORCUPINE BALLS

Linda Fisher

1 (15 oz.) can tomato sauce	1/4 tsp. dried oregano leaves
1 lb. ground beef	1 1/2 tsp. instant beef bouillon
1/2 c. uncooked regular rice	1 c. boiling water
1 tsp. salt	1 (4 oz.) pkg. shredded mozzarella cheese
1/4 tsp. garlic salt	

Heat oven to 350°. Reserve 1 cup of the tomato sauce. Mix remaining sauce, ground beef, rice, salt, garlic salt and oregano. Shape into 6 patties, 1/2 inch thick. Place in an ungreased 13x9x2 inch baking pan. Bake, uncovered, 15 minutes.

Remove patties from oven; drain. Dissolve instant bouillon in boiling water, stir in reserved tomato sauce. Pour this mixture over patties. Cover and bake 35 minutes.

Spoon tomato sauce over patties; sprinkle with cheese. Bake, uncovered, until cheese is melted, about 5 minutes.

NORWEGIAN MEATBALLS

2 1/2 lbs. ground beef	1/2 tsp. allspice
1 lb. ground pork	1/8 tsp. nutmeg
1 T. cornstarch	Pinch of cloves
1 T. salt	1 1/2 c. milk
1/2 tsp. pepper	

Grind meat together. Add remaining ingredients, kneading until well mixed. Mixture will be soft. Roll into balls the size of a walnut and place in a baking dish, sides touching. Bake at 325° for 45 minutes. Remove and add prepared milk gravy.

Continued Next Page

NORWEGIAN MEATBALLS (Continued)

Makes 150 to 160 walnut sized meatballs; 30 servings.

GRAVY FOR MEATBALLS:

1/4 c. margarine	2 c. milk
1/4 c. flour	Few drops gravy coloring
1/2 tsp. salt	

Melt margarine in a saucepan, add flour and salt, then stir in milk. Cook, stirring, until mixture thickens. Add coloring. Add about 24 meatballs and cook 15 minutes more. Gravy recipe is for 5 servings, 5 balls per serving.

SALMON LOAF

Jessie Scott

1 tall can red salmon	Juice of 1 lemon (may omit)
2 eggs (beaten)	Salt <u>and</u> pepper (to taste)
2 c. cracker crumbs	
2 T. melted butter	

Mix well; put in a loaf pan. Bake at 350° for 25 minutes.

HAM MEATBALLS

Bert Green

3 lbs. ham loaf mix	1 1/2 c. crushed graham crackers
2 eggs	1 c. milk

SAUCE:

1 can tomato soup	1 c. brown sugar
1/3 c. vinegar	1 tsp. dry mustard

Mix meat, eggs, crackers and milk. Shape into meatballs. Pour sauce (consisting of soup, vinegar, sugar and mustard) over meatballs. Bake 1 hour at 350°, uncovered.

STROGANOFF

Florence Gjertson

Cook 1 1/2 pounds ground beef; drain off fat. Add:

1 can cream of mushroom soup	1 (8 oz.) container sour cream
	or 1 can Pet brand sour cream

Cook 1 small package Mrs. Reames frozen noodles or a 4 ounce package of dry noodles and add to above mixture.

The greatest calamity is not to have failed; but to have failed to try.

BEEF STROGANOFF

Vicki Knick

- | | |
|-------------------|----------------------------------|
| 1 lb. round steak | 1 c. mushrooms <u>and</u> liquid |
| 1/2 c. onions | 1 T. Worcestershire sauce |
| 1 clove garlic | 1/2 to 1 c. sour cream |
| 1 can tomato soup | |

Brown together steak, onions and garlic. Add water and simmer until meat is tender. Add soup, mushrooms and Worcestershire sauce. Thicken. Add sour cream just before serving. Do not boil. Serve on noodles or rice.

STROGANOFF CASSEROLE

Betty Wearth

- | | |
|------------------------------|-------------------------------------|
| 1 1/2 lbs. ground chuck | 1 T. Worcestershire sauce |
| 1 c. chopped onion | 1/2 c. celery tops, chopped
fine |
| 2 c. uncooked elbow macaroni | 1/2 pt. sour cream (optional) |
| 2 1/2 to 3 c. tomato juice | Salt <u>and</u> pepper, to taste |

Simmer onion until transparent. Brown beef, adding salt and pepper to taste. In a large casserole, mix onion, ground beef, uncooked macaroni, Worcestershire sauce, celery tops and tomato juice; mix well. Cover. Bake at 350° for 45 minutes or until macaroni is tender. Remove from oven and add sour cream.

STROGANOFF PIE

Linda Olson

- | | |
|---|--------------------------------|
| 1 1/2 lbs. ground beef | 1/4 c. milk |
| 1 c. chopped onion | 1 tsp. salt |
| 1/2 c. sour cream | 1/4 c. catsup |
| 1 can cream of mushroom <u>or</u>
chicken soup | 1 can refrigerated biscuits |
| | 1/4 c. Parmesan cheese, grated |

Brown ground beef and onions and drain off fat. Combine sour cream, soup and milk; add salt, catsup and meat. Pour into a 2 quart casserole and bake at 375° for 10 minutes. Place biscuits around the edge of casserole and sprinkle with cheese. Bake at 375° another 15 to 20 minutes or until golden brown. Serves 4 to 6.

Instant foods have made it possible for the housewife to spend less time preparing dinner than to get the family to the table.

STUFFED CABBAGE FOR BIG FAMILY

Fern Coughenhower

- | | |
|------------------------------|-----------------------------------|
| 2 firm cabbages | 1 large can tomato sauce |
| 1 can sauerkraut | |
| Mix together: | |
| 1 1/2 lbs. ground beef | 1/2 c. rice |
| ground together <u>with</u> | 3 slices bread, soaked in water |
| 1/2 lb. ground pork shoulder | <u>or</u> milk |
| 2 eggs | Pinch of garlic powder (optional) |
| 1 good sized onion | Salt <u>and</u> pepper |

Take the core of the cabbages. Have boiling water and remove each leaf and put in water to get easy to roll. Remove the center vein of the leaf. Take one-half leaf and roll all ingredients above, keeping tomato for last. Also use lemon juice of 2 lemons. Put in a large pot a layer of the coarse leaves chopped and some sauerkraut and some Sory. Then a layer of rolled cabbage and repeat with the sauerkraut until all is used. Then add the tomato sauce and a little water to not burn. Cook 4 hours, slowly. Ordinary family will have 2 good meals and maybe some leftover for lunch for another.

Good luck; it is delicious, I know.

SNAPPER CREOLE

Mary Watson

- | | |
|--|---------------------------------|
| 16 oz. fish (preferably a firm white flesh type) | 1 c. water |
| 1/4 c. chopped onion | 1 T. snipped parsley |
| 1/4 c. chopped green pepper | 2 tsp. instant chicken bouillon |
| 1 clove garlic, minced | Dash hot pepper sauce |
| 4 T. margarine | 4 tsp. cornstarch |
| 1 (8 oz.) can tomatoes, cut up | 2 T. cold water |

Thaw fish, cut in 1 inch cubes (better if not totally thawed). In a large skillet, cook onion, peppers, garlic in margarine until tender but not brown. Add undrained tomatoes, the water, parsley, bouillon, pepper sauce. Simmer, covered, 10 minutes. Blend cornstarch with 2 tablespoons water and stir into tomato mixture. Cook and stir until thickened. Add fish, stir to coat. Simmer, covered, 5 to 7 minutes until fish is tender and flakes easily. Spoon rice in ring around edge of skillet, garnish with fresh chili peppers, if desired.

RICE CAN BE PREPARED WHILE THE TOMATO-FISH CREOLE COOKS.

Serves 4 to 6.

SALMON LOAF

1 tall can salmon (flaked)	1/2 c. chopped onions
1/2 c. mayonnaise	1/4 c. chopped peppers (optional)
1 c. cream of celery soup	1 tsp. lemon juice
1 egg, beaten	1 tsp. salt
1 c. dry bread crumbs <u>or</u> crackers	

Shape into loaf after all ingredients are mixed together. Bake in a loaf pan for 1 hour at 350°.

SAVORY PEPPER STEAK

1 1/2 lbs. beef steak, cut in strips 1/2 inch long	8 oz. can tomatoes (reserve liquid)
1/4 c. flour	1 3/4 c. water
1/2 tsp. salt	1/2 c. chopped onion
1/8 tsp. pepper	1 small clove garlic, minced
1/4 c. hot shortening	1 T. beef flavored gravy base

Coat strips of steak with mixture of flour, salt, pepper and fry in hot shortening. Drain tomatoes, add liquid from tomatoes to 1 3/4 cups water, onion, clove garlic and beef flavored gravy and simmer on meat for 1 1/4 hours. Uncover, stir in 1 1/2 teaspoons Worcestershire sauce. Cut 2 large green peppers in strips and add to meat. Cover and simmer for 5 minutes. Add drained tomatoes, cut up; cook 5 minutes more.

Serve over hot cooked rice. Makes 6 servings. If gravy is too runny, add thickening made of flour and water to make thickness you want.

SAUERBRATEN

Vicki Knick

1 1/2 lbs. round steak	1 T. wine vinegar
1 envelope brown gravy mix	1 tsp. Worcestershire sauce
1 T. minced onion	1 tsp. ground ginger
1 T. brown sugar	1 bay leaf

Brown steak in 1 tablespoon oil. Add gravy mix and 2 cups water. Bring to a boil, stirring constantly. Add other ingredients. Place in a casserole. Cover and bake at 350° for 1 1/2 hours. Serve on noodles.

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

SPICY BEEF SAUSAGE

Del Bourne

2 lbs. ground beef	3/4 tsp. peppercorns
1/2 tsp. onion salt	1 c. cold water
1/2 tsp. mustard seed	1 T. liquid smoke
3 T. curing salt	1/4 tsp. red pepper
1/2 tsp. garlic powder	

Blend all ingredients well. Divide into 3 rolls. Roll in foil and seal well. Refrigerate for 24 hours. Place in a large kettle, leaving foil sealed and cover with cold water. Boil slowly for 1 hour. Unwrap while still hot. When cooled, wrap in waxed paper and refrigerate or freeze.

ROUND STEAK AND RICE

Vicki Knick

1 lb. round steak, cubed	1 can cream of mushroom soup
1 medium onion, chopped	1 can chicken gumbo soup
1 c. chopped celery	1 1/2 c. water
Butter	1/2 c. rice

Brown round steak, onion and celery in butter. Stir in soups, water and rice; mix well. Bake at 325° for 1 hour and 30 minutes to 2 hours.

PORK 'N KRAUT HUNGARIAN STYLE

1 1/2 T. butter <u>or</u> margarine	3/4 c. tomato juice
1 c. finely chopped onions	1 tsp. salt
1 lb. fresh pork, cut in small cubes	1 T. sugar
1 tsp. paprika	1 1/2 T. flour
1 (16 oz.) can sauerkraut, well drained	1 c. sour cream

In a large skillet, melt butter; saute' onions until transparent. Add pork and paprika. Cook briefly until meat is very lightly brown. Stir in sauerkraut, tomato juice and salt. Cover and cook over low heat 1 hour. Add sugar, stirring to mix. Stir flour into sour cream; add to mixture and heat gently several minutes (do not boil). Makes 4 to 6 servings.

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

PIZZA SWISS STEAK

Marla Larson

2 lbs. round steak, 1 inch thick	1/2 tsp. crushed oregano
1 (8 oz.) can tomato sauce	1 medium onion (sliced)
1 (5 1/2 oz.) can pizza sauce	1/4 c. flour
1/2 c. water	2 tsp. salt
1/2 tsp. sugar	1/4 tsp. pepper

Combine flour, salt and pepper. Pound into steak. Brown slowly on both sides in 3 tablespoons fat. Combine remaining ingredients except onion. Pour over meat. Top with onion slices. Simmer, uncovered, 10 minutes. Cover; bake in a 350° oven for 1 hour or until tender. Makes 6 servings.

MEATBALLS AND GRAVY

Betty Wearth

1 lb. ground beef	1 medium onion, grated
1/2 lb. ground lean pork	1 medium apple, peeled, cored and grated
1 c. bread crumbs <u>in</u>	1/2 tsp. salt
1/2 c. milk	1/4 tsp. pepper
1 egg	

Mix well, shape into balls. Brown in 3 tablespoons oil carefully. Set cooked meatballs aside. Add 3 tablespoons of flour to oil; brown. Add 1 can cream of mushroom soup and 1 can of water. Mix; add meatballs, let simmer 20 minutes.

Serve on rice, mashed potatoes, noodles or plain.

DEEP FRIED CHICKEN

Betty Wearth

2 eggs	1 tsp. baking powder
2 c. water	3 tsp. Ac'cent
1 tsp. salt	

Have on hand:
1 chicken

Whip the above; add 2 cups flour. Boil the chicken for 7 minutes; drain and cool. Dip chicken in batter and deep fry. Save broth for noodles.

The blossom cannot tell what becomes of its odor and no man can tell what becomes of his influence and example that roll away from him and go beyond his view.

HAM AND PEAS TETRAZZINI

- | | |
|---------------------------------------|---|
| 1 1/2 c. cooked ham, cut in strips | 3/4 c. milk |
| 1 small clove garlic, minced | 1 c. shredded Swiss cheese |
| 2 T. butter <u>or</u> margarine | 1 pkg. frozen peas, cooked <u>and</u> drained |
| 1 can condensed cream of chicken soup | 2 c. cooked spaghetti |

In a large saucepan, brown ham with garlic butter. Add soup, milk and cheese. Heat until cheese melts, stir occasionally. Add hot peas and spaghetti. Serves 6.

COUNTRY FRIED STEAK

- | | |
|--|------------------------|
| 1 lb. boneless round steak
1/2 inch thick | 1 egg, beaten |
| 1/2 c. flour | 1/4 c. Wesson oil |
| 1 1/2 tsp. salt | 1/4 c. water |
| 1/8 tsp. pepper | 1 medium onion, sliced |
| | 1 1/2 c. milk |

Cut steak into 4 pieces. Coat with flour, salt and pepper. Dip steak in egg, then in seasoned flour (save remaining flour). Heat oil in a skillet over medium heat, brown steak on both sides. Add water and onion, cover and simmer 1 hour. Drain excess fat.

To make gravy: Remove steak from skillet, add 1/4 cup seasoned flour. Mix with milk. Stir until mixture comes to a boil, continue stirring until gravy is thickened. Serve on steak. Makes 4 servings.

CHOP SUEY

Jeannette Ahnen

- | | |
|--|--|
| 3 T. oil | 1 tsp. ginger |
| 1 1/2 lbs. lean pork cutlets,
cubed | 1 3/4 c. hot water |
| 1/2 lb. sliced mushrooms | 1 bouillon cube |
| 1 c. sliced onions | 3 T. soy sauce |
| 2 c. sliced celery | 1 can Chinese vegetables <u>or</u>
bean sprouts |
| 1 tsp. salt | 3 T. cornstarch |
| 1/8 tsp. pepper | |

Brown pork in oil with mushrooms. Stir. Add onions, celery, seasonings, bouillon and water. Boil, then simmer, covered, 40 minutes or until meat is tender. Add soy sauce and drained vegetables and more seasoning if desired. Bring to a

Continued Next Page

CHOP SUEY (Continued)

boil. Make a paste with cornstarch and 1/2 cup water. Cook until thickened, simmer 10 minutes longer. Serve over rice or Chinese noodles.

NOTE: For added flavor, add 1/2 cup chopped English walnuts.

CHICKEN YORKSHIRE

2/3 c. flour	2 c. flour
1 tsp. sage	2 tsp. baking powder
2 tsp. salt	2 tsp. salt
1/2 tsp. pepper	3 c. milk
2 1/2 to 3 lb. frying chicken <u>or</u> frying parts	6 eggs, well beaten
1/2 c. cooking oil	1/2 c. butter <u>or</u> oleo
	1/4 c. snipped parsley

Combine the first 4 ingredients in a paper bag and shake chicken pieces to coat well. Brown chicken in hot oil in a heavy skillet. Sift flour, baking powder, salt. Combine beaten eggs, milk, melted oleo, parsley; add to flour mixture. Stir until smooth. Drain chicken well and place pieces in large baking dish. Pour mixture over chicken. Bake at 350° for 1 hour. Makes 6 servings.

CHICKEN WAIKIKI BEACH

2 whole chicken legs <u>and</u> 2 whole chicken breasts	1/3 c. salad oil <u>or</u> shortening
1/2 c. flour	1 tsp. salt
	1/4 tsp. pepper

SAUCE:

1 (1 lb. 4 oz.) can sliced pineapple	1 T. soy sauce
1 c. sugar	1/4 tsp. ginger
2 T. cornstarch	1 chicken bouillon cube
3/4 c. cider vinegar	1 large green pepper (cut cross- wise in 1/4 inch circles)

Wash chicken, pat dry with paper towels. Coat chicken with flour. Heat oil in a large skillet. Add chicken, a few pieces at a time and brown on all sides. Remove as browned to a shallow roasting pan, arranging pieces skin side up. Sprinkle with salt and pepper. Meanwhile, preheat oven to 350°.

Make sauce: Drain pineapple, pouring syrup into a 2 cup measure. Add water to make 1 1/4 cups. In a medium saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce,

Continued Next Page

CHICKEN WAIKIKI BEACH (Continued)

ginger and bouillon cube; bring to boiling, stirring constantly. Boil 2 minutes. Pour over chicken. Bake, uncovered, 30 minutes. Add pineapple slices and green pepper; bake 30 minutes longer or until chicken is tender. Serve on fluffy rice. Makes serving for 4.

CHICKEN SHERRY

Vicki Knick

1 chicken, cut up	2 cans consomme'
3/4 c. oil	3/4 c. tomato juice
1 stick oleo <u>or</u> butter	1/2 c. dry sherry
1 chopped onion	1 tsp. parsley flakes
4 T. flour	

Skin chicken. Brown in oil and butter; remove. Add all other ingredients. Cook 10 minutes until thick. Put chicken in sauce and cook, covered, at 275° for 3 hours.

Serve with rice.

CHICKEN PARMESAN

4 large chicken breasts, split, skinned, boned	1 tsp. <u>each</u> salt <u>and</u> paprika
2 eggs	1/3 c. <u>butter or</u> margarine
3/4 c. <u>each</u> bread crumbs <u>and</u> grated Parmesan cheese	1 (6 oz.) pkg. sliced mozza- rella cheese
	1 (15 oz.) can tomato sauce

Dip chicken in eggs; then dip in mixture of crumbs, Parmesan, salt and paprika. Brown chicken in butter in a heavy skillet. Place chicken in a 9x13 inch baking dish. Top with mozzarella. Pour tomato sauce over all. Cover tightly with foil. Bake at 350° for 45 minutes.

CHICKEN AND DRESSING

Maxine Blaess

1 frying chicken <u>or</u> choice pieces	1 (10 1/2 oz.) can condensed cream soup (chicken, celery <u>or</u> mushroom)(chicken is especially good)
Bread cubes	
Salt, pepper, paprika, poultry seasoning, sage	
Chopped onion, butter <u>or</u> oleo	

Dip chicken in seasoned flour. Brown in fat. Combine bread cubes, seasonings (to taste), onion (also to taste), butter or oleo and 1/2 cup soup to make dressing.

Continued Next Page

CHICKEN AND DRESSING (Continued)

Arrange chicken in casserole. Place dressing in center. Make gravy of pan drippings using 2 tablespoons flour and enough water with remaining soup to make 2 cups liquid. Pour this over chicken. Cover tightly and bake at 350° for 1 hour.

A 4 pound chicken and 6 cups cubed bread will serve 6 people.

BONELESS BIRD

Allie Olson

Take small pieces of tenderized round steak (long enough to roll). Put chopped onions on the middle of each piece. Season with salt and pepper. Roll steak pieces and fasten with a toothpick. Brown in butter, then cover with cold water and simmer for 2 hours, adding water from time to time, or sour cream, if desired.

BEEF SUPREME

Mary Winkler

1 lb. round steak, cut in 1 inch cubes	10 1/2 oz. can condensed consomme'
3 T. flour	1 c. tomato juice
3 T. butter	1 bay leaf
1/2 c. finely chopped onion	1/4 tsp. thyme
1/2 c. diced celery	1/2 c. thinly sliced water chestnuts
1 c. sliced mushrooms	

Roll meat in the flour. Heat butter in a heavy skillet. Add the meat and cook over low heat until browned. Add celery, onions and mushrooms and continue cooking until soft and lightly browned. Add consomme', tomato juice and seasonings. Cover and simmer slowly about 1 hour or until meat is tender. Add water chestnuts; heat thoroughly. Serve over rice.

BEEF-RICE MIX

Jessie Scott

1/2 lb. ground beef	1/2 c. chopped celery
1 T. fat	1 tsp. salt
1/2 c. uncooked rice	1/4 c. green pepper (optional)
1 can cream of chicken soup	1 c. buttered bread crumbs <u>or</u>
1 1/4 c. water	crushed chips

Brown ground beef in fat. Add rice, soup, water, celery, salt, green pepper; mix thoroughly. Pour into a greased 1 1/2 quart casserole. Cover and bake at 350° for 45 minutes. Stir. Top with crumbs or chips. Bake 15 minutes, uncovered.

BEEF ROAST SUPREME

June Jondall

1 lean beef roast
 1 pkg. dry onion soup mix
 3 to 4 tsp. Worcestershire sauce
 Salt and pepper roast, put
 soup on top. Wrap in foil; seal
 until done.

Salt and pepper
 1 can cream of mushroom soup
 onion mix, Worcestershire,
 well. Put in a 350° oven

BARBECUED SPARERIBS

Betty Brown

3 lbs. pork spareribs, cut in
 serving pieces, trim off fat
 1 medium onion, finely chopped
 1 clove garlic, finely chopped
 1/4 c. vinegar
 3/4 c. chili sauce
 1 (8 oz.) can tomato sauce
 2 T. brown sugar
 1 T. Worcestershire sauce
 1 tsp. salt
 1/4 tsp. pepper

Place ribs in a 3 quart (13x9 inch) glass baking dish.
 Cover with plastic wrap. Microwave on Roast for 15 minutes.
 Drain and turn ribs over. Arrange onion and garlic on top.
 Add mixture of remaining ingredients. Recover and continue
 cooking on Roast for 25 to 30 minutes or until fork tender.
 Let stand, covered, 5 minutes before serving.

Makes 5 to 6 servings.

CHICKEN-RICE HOT DISH

Vicki Knick

1 1/2 lbs. hamburger
 1 c. chopped celery
 1/2 c. onion
 3/4 c. uncooked rice
 1 can cream of mushroom soup
 1 can chicken rice soup
 2 cans water
 Salt and pepper, to taste

Brown meat, onions and celery. Place in a greased cas-
 serole with remaining ingredients; mix well. Bake at 350° for
 1 1/2 hours or until rice has absorbed liquid. Stir while
 cooking. Can be cooked on top of stove. Cover, stir often
 and add extra water if necessary.

Learn from the mistakes of others -

You can't live long enough to make them all yourself.

SCALLOPED CHICKEN

Florence Gjertson

Use 4 cups coarsely cubed stewed chicken, about 1 1/2 inch layer in baking dish. Cover with

DRESSING:

6 c. bread (cubed <u>and</u> stale)	1/4 c. cream <u>or</u> chicken broth
3/4 c. butter <u>or</u> margarine (melted)	3/4 tsp. salt <u>and</u> pepper
	1 1/4 tsp. sage

Mix lightly with a fork. Top the dressing layer with

GRAVY:

4 T. margarine	1 qt. chicken broth (no fat)
2 T. flour	

Bake at 350° until brown (about 35 minutes).

CHICKEN CASSEROLE

Margaret Champion

1/4 c. chopped green pepper	1 can cream of chicken soup
1/4 c. minced onion	1/3 c. sour cream
1 small pimiento	Salt <u>and</u> pepper
1 small jar mushrooms	1/4 T. margarine
2 pkgs. white long grain rice (frozen)	1/4 tsp. celery salt
	2 c. chopped chicken

Cook rice as directed per package. Mix all ingredients.

Put in a 9x13 inch pan. Use 2 slices soft bread for crumbs.

Mix in 2 tablespoons melted butter and put on top of casserole.

DRIED BEEF CASSEROLE

June Jondall

4 eggs (hard boiled)	1/2 lb. chopped dried beef
1 large onion	2 cans cream of mushroom soup
1 small box uncooked macaroni	1/2 lb. Velveeta cheese (cubed)
2 c. milk	

Put macaroni in a casserole dish, add other ingredients.

Pour soup and milk over the top. Let stand overnight in the refrigerator. Bake at 350° for 70 minutes.

May cover with crushed potato chips just before done.

It's not that I spend more than I earn,

It's just that I spend it quicker than I earn it.

CHILIGHETTI CASSEROLE

Mamie Rierson

1 can mushroom soup 1 c. uncooked spaghetti, broken
 1 can milk into 2 or 3 pieces
 1 can tuna Leftover vegetables (optional)

Stir milk and soup until smooth. Add spaghetti and tuna. You may also add what is left of yesterday's peas, corn or green beans if you have any. Bake about 1 hour at 350°.

CHILI PIE CASSEROLE

Del Bourne

2 1/2 c. corn chips 1 large can chili
 1 large onion, chopped 1 c. grated American cheese

Place 1 1/2 cups corn chips in a casserole, arrange 1/2 of the onion and cheese on chips. Pour chili over onion and cheese. Top with remaining onion, cheese and chips. Bake at 350° for 15 to 20 minutes.

CORNED BEEF CASSEROLE

Del Bourne

2 c. elbow macaroni, cooked
 and drained
 2 (No. 2) cans asparagus
 1 (16 oz.) can corned beef,
 finely cut

1 can pimientos, chopped
 1 can cream of mushroom soup
 1/2 lb. cheese

WHITE SAUCE:

3 T. margarine 3 c. milk
 3 T. flour

Melt margarine, add flour to make a paste; add milk slowly and cook until thickened, stirring constantly. Add soup and cheese; stir. Turn off heat and let cheese melt into sauce. Grease a large casserole; alternately layer macaroni, corned beef, asparagus and sauce. Top with crushed potato chips. Bake at 350° for 40 to 50 minutes.

CORNED BEEF CASSEROLE

Betty Wearth

8 oz. pkg. noodles, cooked 1/4 lb. American cheese
 1 can corned beef, crumbled 1/4 onion, chopped fine
 1 can mushroom soup 1/4 green pepper, chopped fine
 1 can milk (soup can)

Mix all ingredients. Put into a greased pan and cover with potato chips. Bake about 40 minutes at 350°. Serves 8 to 10.

CORNED BEEF AND CABBAGE CASSEROLE

1 c. cream of celery soup 1 c. cooked, diced corned beef
 1/2 chopped onion 4 c. coarsely shredded cabbage
 1 tsp. dry mustard

Mix all ingredients in a 1 1/2 quart casserole. Cover and bake in a 375° oven for 45 minutes. Makes 3 to 4 servings.

HAMBURGER CASSEROLE

Betty Brown

Loosely pack a pound of uncooked hamburger in bottom of an 8 or 9 inch square pan. Cover with sliced onions, then sliced cheese. Top with undiluted can of soup, celery, mushroom or cream of chicken. Over this place a layer of frozen Tater Tots. Don't salt. Bake about an hour at 350°. Serve with a salad.

HAMBURGER CASSEROLE

Doris Barnhouse

Fry hamburger, add tomato soup, green beans. Add leftover cooked mashed potatoes and 1 egg. Bake at 350° for 30 minutes.

HAMBURGER AND CORN CASSEROLE

Fay Sorenson

1 1/2 c. creamed corn 1 c. bread crumbs
 1/2 to 1 lb. ground beef 1 c. milk
 1 small onion 2 T. melted butter
 1 egg (beaten) Salt and pepper, to taste

Brown ground beef and onion; drain. Combine all ingredients in a casserole dish. Bake at 350° for 45 minutes; covered, except for last 5 to 10 minutes.

HAMBURGER TATER TOT HOT DISH

1 lb. hamburger, browned 1 medium onion, diced
 Put in bottom of large casserole. Top with 1 can drained corn or peas. Top this with 1 can mushroom soup mixed with 1/2 can of milk. Layer on 1 bag of frozen Tater Tots. Bake until potatoes are done, 45 minutes at 350°.

One of the mysteries of life is how a boy who wasn't good enough to marry your daughter can be the father of the smartest grandchild in the world.

TATER TOT CASSEROLE

Bettejean Barnhouse

- 1 lb. hamburger
 1 small onion
 1 can cream of mushroom or
 cream of chicken soup
- Salt and pepper, to taste
 1 small pkg. Tater Tots

Brown ground beef and onion; drain. Place in a greased casserole, add soup, stir, adding salt and pepper. Place potatoes on top and bake. Good with salad, rolls and a drink. Serves 6. Bake at 350° for 30 minutes.

HAMBURGER HOT DISH

Vicki Knick

- 1 1/2 lbs. hamburger
 2 medium onions
 5 to 6 sliced raw potatoes
- 1 can pork and beans
 1 can tomato soup
 Salt and pepper, to taste

Brown hamburger and onions. Add remaining ingredients and stir. Bake at 350° for 1 hour or until potatoes are done.

PREACHERS CASSEROLE

Renee Kayser

- 1 lb. ground beef
 4 onions, chopped
 2 c. celery, chopped
 1 can mushroom soup
 1 can tomato soup
- 1 1/2 c. water
 1/2 tsp. chili powder (optional)
 2 c. chow mein noodles (save
 1/4 c. for topping)

Brown meat, add onions and celery. Cook until vegetables are transparent; mix in remaining ingredients. Pour in a greased dish. Top with crushed noodles. Bake at 350° for 50 minutes.

ZUCCHINI ONE DISH CASSEROLE

Fay Sorenson

- 1 lb. ground beef
 1 medium zucchini, sliced thin
 (do not peel)
 3 or 4 fresh tomatoes, cut
 in chunks
 1/2 c. chopped onions
- 1/4 to 1/2 c. diced green
 pepper
 1 tsp. oregano
 Garlic salt, to taste
 Tomato paste (optional)
 Cheddar cheese

Brown ground beef with onions and green pepper; drain. Add sliced zucchini and tomatoes and cook until zucchini is almost tender. Add 1/2 can tomato paste and put in a casserole dish. Cook at 350° for 1/2 hour. Top with grated Cheddar cheese and bake until melted.

BUSY DAY CASSEROLE

Virginia Stokke

1 lb. ground beef	3 c. boiling water
1/2 c. chopped onion	1 1/2 c. diced celery
1/2 c. uncooked rice	1 tsp. salt
1 can tomato soup	1/2 tsp. pepper

Brown ground beef and onions. Drain off grease. Add remaining ingredients. Place in a casserole and bake 1 1/2 hours at 375°.

CAPTAINS CASSEROLE

Jeannette Ahnen

1 can cream of mushroom soup	1 lb. can tomatoes
1/2 c. milk	1 c. water
2/3 c. grated Cheddar cheese	1/2 to 3/4 c. onion, thinly sliced
1 1/3 c. Minute Rice	2 (6 1/2 oz.) cans tuna
1/2 tsp. oregano	1/3 c. sliced stuffed olives
Dash of pepper	1/2 c. crushed potato chips

Heat soup, milk and cheese until smooth, stirring occasionally. Combine rice, oregano and pepper in a greased 1 1/2 quart shallow baking dish or cake pan. Drain tomatoes, measuring 1/2 cup juice. Stir juice and water into rice. Cut most of tomatoes and arrange over top. Add onion, tuna and olives. Pour on sauce. Sprinkle with chips. Top with remaining tomatoes.

Bake at 350° for 20 to 30 minutes.

GOULASH

2 lbs. ground beef	1 pkg. pizza cheese, grated
1 medium onion, chopped	3 cans cream of tomato soup
1/2 pkg. spaghetti	1 T. garlic powder

Cook meat and onion together. Cook spaghetti and drain. Combine all ingredients in a large baking dish and bake at 350° for 45 minutes.

On a diet, join the club.

It's the vogue, but here's the rub.

Food is tasteless, calorie counts a bore.

If no will power you use, you'll end up as before.

NEW ENGLAND MEAT PIE

A rich colorful filling on a potato crust.

- | | |
|--|---|
| 1 lb. ground beef | 1 (12 oz.) pkg. frozen hash |
| 2 (8 oz.) cans Hunt's tomato
sauce <u>with</u> onions | brown potatoes, thawed |
| 1 egg | 3 T. Wesson oil |
| 1/2 tsp. thyme | 5 to 6 slices cheese, cut in
1/2 inch strips |
| 1/4 c. dry bread crumbs | 1/2 tsp. pepper |
| 1 (10 oz.) pkg. frozen mixed
vegetables (thawed) | 1 tsp. salt |

Combine beef, 2 tablespoons tomato sauce, egg, bread crumbs and salt; shape into 1 inch meatballs. In a skillet, lightly brown meatballs, drain off fat. Stir in rest of tomato sauce, mixed vegetables, thyme, pepper. Simmer 5 minutes.

Press potatoes over bottom of a 10x6x2 inch baking dish, drizzle with oil and place under broiler until lightly browned. Spoon meatball mixture over, arrange cheese strips in lattice pattern on top. Bake at 375° for 20 to 25 minutes.

Makes 6 servings.

SUNDAY MORNING BREAKFAST

- | | |
|--|----------------------|
| 3 slices bread, plain | 4 eggs |
| 2 slices bread, buttered | 2 c. milk |
| Grated longhorn cheese (as
much as desired) | 1/2 tsp. dry mustard |
| | 1/2 tsp. salt |
| | Dash of pepper |

Cut bread in cubes and line bottom of pan. Sprinkle on grated cheese. Beat eggs, milk, mustard, salt and pepper. Pour over bread. Cover with foil and let set overnight.

Bake at 350° until done.

AFTER-FIVE SCRAMBLE

- | | |
|--------------------------------------|--|
| 1 medium onion (sliced thin) | 1 c. cubed pork <u>or</u> beef,
cooked |
| 2 T. butter <u>or</u> oleo | 1 c. cubed cooked potatoes |
| 1 can mushroom <u>or</u> celery soup | 1/2 c. cooked peas, green beans
<u>or</u> carrots |
| 1/2 c. milk | Dash of pepper |
| 1 tsp. Worcestershire sauce | |

Cook onion in butter until lightly browned. Blend in soup, milk and Worcestershire sauce. Add remaining ingredients. Cook over low heat 10 minutes; stir often. Makes 2 to 3 servings.

OVERNIGHT SAUSAGE SOUFFLE

Shirley Hiatt

1 lb. link sausage or smoked 1 1/2 c. milk
 6 slices bread, cubed 4 eggs, beaten
 1 1/2 c. shredded Cheddar 1/4 tsp. salt
 cheese

Day before serving, fry sausage; drain and cut into thirds. Alternate layers of bread, links and cheese in a 1/2 quart casserole. Mix together milk, eggs and salt; pour over sausage, bread and cheese. Cover and refrigerate.

Next day, bake at 325° for 45 minutes. Serve hot. Makes 6 servings.

LOW CALORIE HOT DISH

June Jondall

1 small head cabbage Salt and pepper
 1 lb. ground beef 1 can tomato soup
 1 medium onion 1 1/2 c. water
 1/4 c. raw rice

Brown and drain ground beef. Place cabbage in a greased casserole. Cover with other ingredients, pouring soup and water over last. Cover. Bake 1 1/2 hours at 350°.

Yield: 6 servings.

NOODLES

Gene Eacret

3 eggs, lightly beaten 1 tsp. salt
 1 3/4 c. flour Few drops yellow food coloring
 1 tsp. baking powder (optional)

Mix together and turn onto a well floured bread board. Knead a bit until it forms a well rounded, but not too stiff ball. Divide in 2 balls. Flour board and roll out into thin sheet. Place on floured towel and let dry for an hour or two. Cut into strips about 4 inches wide. Lay one layer on top of the other. Cut into strips of desired width. Let dry a little more. Use immediately or package and freeze.

Drop lightly into broth, stirring with a fork. Simmer until done, approximately 20 minutes.

If a less light noodle is desired, omit the baking powder. If you have extra egg yolks, they can be used instead of whole eggs. Add 4 teaspoons cream for moisture.

An unfailing mark of a blockhead is the chip on his shoulder.

SKILLET LASAGNA

Debbie Smith

10 lasagna noodles	1 egg
1 lb. ground beef	1/4 tsp. salt
1 onion, minced	1/4 tsp. pepper
1 (14 to 15 1/2 oz.) can spaghetti sauce	1 (4 oz.) pkg. mozzarella cheese
1 (15 oz.) ricotta cheese	

Prepare lasagna as label directs and drain. Cook ground beef and onions (about 10 minutes). Stir in about 2/3 of spaghetti sauce, cook until heated through. Spoon half of meat mixture into a bowl and set aside. Reduce heat to low and keep simmering. In a bowl, combine ricotta cheese, egg, salt and pepper. Spoon half over meat mixture in skillet, top with half of noodles. Sprinkle with half mozzarella. Repeat layering with meat mixture, ricotta, noodles, sauce and mozzarella. Cover and cook 5 minutes (until heated through).

FRIED STUFFED CHICKEN BREASTS

Laurie Globes

1 (6 oz.) pkg. Stove Top chicken flavored stuffing mix	1 egg, beaten Fat, for frying
6 small whole chicken breasts, halved, skinned <u>and</u> boned	

Finely crush 1 cup of stuffing crumbs, set aside. Prepare rest of stuffing mix as directed on package, reducing water to 1 1/2 cups. Pound chicken breasts until about 1/4 inch thick. Spread each chicken piece with stuffing, dividing mixture evenly; roll up and tuck in ends. Dip roll in eggs, then in reserved crumbs. Fry in hot shallow fat in a large skillet until golden brown on all sides (about 15 minutes).

STUFFED HOT DOGS

Debbie Smith

2 c. (4 servings) prepared Potato Buds	1 tsp. prepared mustard
2 T. grated onions	8 to 10 hot dogs
2 T. snipped parsley	1/2 c. shredded Cheddar cheese (about 2 oz.)

Mix potatoes, onions, parsley and mustard. Split hot dogs lengthwise (not quite through). Open and place cut side up on broiler rack. Spread with mixture, sprinkle with cheese.

Broil until browned, 5 to 8 minutes.

SWEDISH MEATBALLS

Shirley Hiatt

- 1 lb. ground beef
- 1/2 lb. ground pork
- 1/2 c. minced onion
- 3/4 c. fine dry bread crumbs
- 1 T. minced parsley
- 1 1/2 tsp. salt
- 1/8 tsp. pepper
- 1 tsp. Worcestershire sauce
- 1 egg
- 1 c. milk

Mix all together, shape into balls the size of a walnut. Brown in 1/4 cup hot fat. Remove meatballs and make gravy.

GRAVY:

Add 1/4 cup flour to fat. Stir and add 2 cups boiling water, 3/4 cup sour cream, 1/2 teaspoon salt, 1 teaspoon paprika. Return meatballs to gravy and cook 15 minutes or until done.

ONION RINGS

1 1/2 c. celery
 1/2 c. onion
 1/2 stick butter
 1 egg
 1/2 c. flour
 1/2 c. milk
 1/2 c. oil
 1/2 c. salt
 1/2 c. pepper
 1/2 c. sugar
 1/2 c. vinegar
 1/2 c. ketchup
 1/2 c. mustard
 1/2 c. catsup
 1/2 c. mayonnaise
 1/2 c. relish
 1/2 c. pickles
 1/2 c. olives
 1/2 c. anchovies
 1/2 c. capers
 1/2 c. mushrooms
 1/2 c. artichokes
 1/2 c. water chestnuts
 1/2 c. cauliflower
 1/2 c. broccoli
 1/2 c. green beans
 1/2 c. peas
 1/2 c. corn
 1/2 c. lima beans
 1/2 c. kidney beans
 1/2 c. chickpeas
 1/2 c. lentils
 1/2 c. split peas
 1/2 c. garbanzo beans
 1/2 c. black beans
 1/2 c. pinto beans
 1/2 c. navy beans
 1/2 c. cannellini beans
 1/2 c. great northern beans
 1/2 c. chickpeas
 1/2 c. lentils
 1/2 c. split peas
 1/2 c. garbanzo beans
 1/2 c. black beans
 1/2 c. pinto beans
 1/2 c. navy beans
 1/2 c. cannellini beans
 1/2 c. great northern beans

STUFFED CHICKEN BREASTS

1 small whole chicken breast
 1/2 c. stuffing mix
 1/2 c. milk
 1/2 c. oil
 1/2 c. salt
 1/2 c. pepper
 1/2 c. sugar
 1/2 c. vinegar
 1/2 c. ketchup
 1/2 c. mustard
 1/2 c. catsup
 1/2 c. mayonnaise
 1/2 c. relish
 1/2 c. pickles
 1/2 c. olives
 1/2 c. anchovies
 1/2 c. capers
 1/2 c. mushrooms
 1/2 c. artichokes
 1/2 c. water chestnuts
 1/2 c. cauliflower
 1/2 c. broccoli
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 1/2 c. peas
 1/2 c. corn
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 1/2 c. kidney beans
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 1/2 c. lentils
 1/2 c. split peas
 1/2 c. garbanzo beans
 1/2 c. black beans
 1/2 c. pinto beans
 1/2 c. navy beans
 1/2 c. cannellini beans
 1/2 c. great northern beans

STUFFED HOT DOGS

1 hot dog
 1/2 c. mustard
 1/2 c. ketchup
 1/2 c. relish
 1/2 c. pickles
 1/2 c. olives
 1/2 c. anchovies
 1/2 c. capers
 1/2 c. mushrooms
 1/2 c. artichokes
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STUFFED HOT DOGS

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 1/2 c. split peas
 1/2 c. garbanzo beans
 1/2 c. black beans
 1/2 c. pinto beans
 1/2 c. navy beans
 1/2 c. cannellini beans
 1/2 c. great northern beans



Vegetables

VEGETABLES

SCALLOPED ASPARAGUS

Jeanette Ahnen

Crush 1 small package cheese crackers. Butter a 1 1/2 quart casserole and put in 1/2 crumbs, 1 layer of cooked asparagus, 1 can cream of mushroom soup mixed with 1/3 can of milk. Sprinkle with garlic salt and top with rest of crumbs. Dot with butter. Bake 40 minutes at 425°.

3 BEAN CASSEROLE

Linda Sorenson

1 can pork and beans	1/4 lb. bacon (cut in pieces)
1 can kidney beans	1/2 lb. ground beef
1 can butter beans, drained	1 small onion, chopped
1/2 c. brown sugar	1/2 tsp. dry mustard
3/4 c. catsup	

Brown bacon; drain, add ground beef and onion. Cook until ground beef is no longer pink. Add rest of ingredients. Place all in a casserole and bake 1 hour at 350°.

PIONEER BEANS

1 lb. dried lima beans	4 beef bouillon cubes
1 lb. smoked sausage, sliced	3/4 tsp. Tabasco sauce
1 bunch green onions, chopped	6 c. water
1/2 tsp. garlic salt	

Place all ingredients in a large saucepan. Mix well. Bring to a boil. Cover and simmer on low for 2 to 3 hours or until beans are tender, stirring occasionally. Add water if necessary.

FOR CROCK POT:

Place all ingredients in pot; mix well. Cover and cook on high for 8 to 10 hours.

Crisp fresh vegetables are everyone's delight.

Buy them in season the price will be right.

Cook, fry or toss for a salad -

Vegetables always tempt the palate.

GREEN BEAN CASSEROLE

Linda Sorenson

2 pkgs. frozen cut green beans 1/8 tsp. pepper
 1 tsp. salt 2 T. diced pimiento (optional)
 3/4 c. milk 1 (3 oz.) can French onions
 1 can condensed cream of mushroom soup

Cook frozen beans in salted water; drain. Combine milk, soup, pepper and pour over beans. Add 1/2 can onions, pour into a 1 1/2 quart casserole. Bake at 350° for 20 minutes. Garnish with 1/2 can onions and pimiento and bake 5 minutes more.

BROCCOLI AND ONION CASSEROLE

Vicki Knick

2 pkgs. frozen chopped broccoli 1 (16 oz.) can pearl onions,
 1/2 c. melted margarine drained
 1 can cream of mushroom soup 1 1/2 c. grated Cheddar cheese

Cook broccoli according to package directions; drain. Add margarine and soup and mix well. Mix in onions gently and place in a buttered 9x9 inch baking dish. Sprinkle with grated cheese. Bake at 350° for 30 minutes.

BROCCOLI-RICE

June Jondall

2 pkgs. frozen chopped broccoli 1 can cream of chicken soup
 (thawed) (undiluted)
 1 jar Cheez Whiz (small) 2 c. cooked rice

Grease casserole dish. Add the broccoli, rice and soup; toss lightly until mixed. Add jar of cheese to top; leave uncovered. Bake in a 375° oven for 45 minutes. Will serve 6 to 8. You can halve this recipe. I used cubed Velveeta cheese instead of Cheez Whiz.

BROCCOLI-RICE-CHEESE CASSEROLE

Fay Sorenson

1 (10 oz.) pkg. frozen chopped 2/3 c. milk
 broccoli 1 medium onion, chopped
 1 c. uncooked rice 1 can cream of mushroom or
 4 oz. Velveeta or American cream of celery soup
 cheese, cut in cubes Garlic salt
 2 beaten eggs

Cook rice and broccoli according to directions. Mix all ingredients together and season with garlic salt. Bake at 350° for approximately 45 minutes.

GOLDEN CRUMB BROCCOLI CASSEROLE

Jeannette Ahnen

1 1/2 lbs. frozen cut broccoli
 1 can cream of mushroom soup
 1/4 c. mayonnaise
 1/4 c. shredded Cheddar cheese
 1 T. chopped pimiento
 1 1/2 tsp. lemon juice
 1/3 c. cheese cracker crumbs

Cook broccoli according to package directions. Drain, turn into a buttered 1 1/2 quart casserole. Combine soup, mayonnaise, cheese, pimiento and lemon juice. Pour over broccoli. Top with cracker crumbs. Bake in a 350° oven for 35 minutes.

MINNESOTA CABBAGE ROLLS

1 lb. ground beef
 1/4 lb. ground pork
 2 tsp. salt
 1/2 tsp. pepper
 3/4 c. cooked rice
 2 (8 oz.) cans Hunt's tomato sauce
 12 large cabbage leaves
 1/4 c. brown sugar
 1/4 c. lemon juice or vinegar

Combine meat, salt, pepper, rice, onion and 1 can tomato sauce. Cover cabbage leaves with boiling water for 4 minutes; drain. Place portion of meat mixture in center of each cabbage leaf. Roll up, folding ends over. Place seam side down in skillet. Mix remaining tomato sauce with brown sugar and lemon juice. Pour over rolls. Simmer, covered, 1 to 1 1/2 hours. Baste often. Makes 6 servings.

CABBAGE SUPREME

Gene Eacret

1 qt. cabbage
 1 c. water
 1 c. bacon (crumbled) or
 ham (diced)
 1 qt. soft bread crumbs
 1/2 tsp. celery seed
 1 can cream of celery soup
 1/2 c. milk

Combine cabbage and water in a 2 quart pan. Simmer 7 minutes; drain. Combine meat, soft bread crumbs and celery seed. Beat soup and milk together until smooth. Spread half of cabbage in an 8 inch square casserole. Top with half of bread crumb and meat mixture and 1/2 the soup. Then repeat the next layer with the rest of ingredients. Bake at 400° for 15 minutes. Serves 6 to 8.

The best way to serve leftovers is to someone else.

CABBAGE ROLLS

Jessie Scott

Core a cabbage head and wilt in boiling water 2 minutes.
 1 1/2 lbs. hamburger 1 large chopped onion
 Brown in 4 tablespoons fat; drain. Add:
 3 c. cooked rice 1/2 tsp. cinnamon
 Salt and pepper

Mix well. Take 2 tablespoons of the meat mixture, fold inside a cabbage leaf. Close with a toothpick to hold. Pack closely in a casserole. Pour over it 1 can tomato sauce.

Bake for 1 hour.

CABBAGE AND NOODLES

1/4 c. shortening 2 tsp. salt
 2 medium heads cabbage 2 tsp. pepper
 (shredded) 2 (8 oz.) pkgs. noodles

Melt shortening in a large skillet. Add cabbage and cook over medium heat, stirring occasionally for 20 to 30 minutes or until cabbage is transparent. Prepare noodles according to package directions. Rinse with warm water; drain. Add noodles, salt and pepper to cabbage. Simmer, stirring occasionally until heated through. Makes 6 to 8 servings.

CARROTS IN ORANGE SAUCE

Del Bourne

Cut 2 pounds of carrots into 2 inch pieces and cook until tender.

SAUCE:

3 T. margarine 1 c. water
 1/2 c. sugar 1/3 c. frozen orange juice
 1 T. cornstarch concentrate
 1/4 tsp. salt

Melt margarine, blend in sugar, cornstarch and salt. Add water and orange juice. Cook until thickened, stirring constantly. Add carrots and let stand a few minutes to absorb the flavor.

BAKED CORN

Betty Brown

1 can cream style corn 1 T. sugar
 1 egg A sprinkle of salt
 1 T. flour

Combine above ingredients in a baking dish. Melt stick

Continued Next Page

BAKED CORN (Continued)

of margarine and mix with 1/2 cup crushed soda crackers. Spoon mixture over top and bake 30 minutes at 350°.

CORN CASSEROLE

Ann Rehbein

- | | |
|---|----------------------------------|
| 1 can whole kernel corn
(do not drain) | 1 c. Velveeta cheese (cubed) |
| 1 can cream style corn
(do not drain) | 1 c. uncooked spaghetti |
| 1/2 c. melted butter | Small amount grated onion |
| | Salt <u>and</u> pepper, to taste |

Combine all ingredients in a large casserole. Bake, uncovered, for 1 hour at 320°. Stir once after 30 minutes of baking.

ONION RINGS

Slice onions 1/4 inch thick. Dip in batter of 1 egg and 1/2 c. milk. Coat with pancake flour. Fry in 1 inch deep hot fat until golden. Remove and drain on absorbent paper.

STUFFED PEPPERS

- | | |
|-------------------|----------------------|
| 1 lb. ground beef | 4 peppers |
| 1 T. chili powder | Grated cheese |
| 1 can tomato soup | Dash of salt |
| 3 T. Minute Rice | Worcestershire sauce |

Brown meat, add other ingredients except cheese. Parboil pepper for 5 minutes. Stuff peppers; top with cheese. Place in pan with a little water; cover. Bake at 350° for 15 to 20 minutes until cheese melts.

STUFFED PEPPERS

Mary Winkler

- | | |
|-----------------------|-------------------------------|
| 6 large green peppers | 1/2 c. cooked rice |
| 1 lb. ground beef | 1/2 can undiluted tomato soup |
| 1 T. grated onion | 4 slices American cheese |

TOPPING:

- | | |
|---------------------|--------------|
| 1/2 can tomato soup | 2 T. vinegar |
| 1 tsp. minced onion | 2 T. sugar |

Cut tops off green peppers and clean out inside. Drop into boiling, salted water and boil for 5 minutes. Gently lift out of water and drain on paper towels.

Continued Next Page

STUFFED PEPPERS (Continued)

Brown the ground beef and onion; season to taste. Add the rice, tomato soup (the 1/2 can) and the cheese which has been cut into small pieces; mix well. Stuff the peppers and set upright in a casserole.

Mix together the remaining 1/2 can tomato soup, the 1 teaspoon minced onion, vinegar and sugar. Pour over the stuffed peppers. Bake in a 350° oven for 45 minutes.

REFRIGERATOR MASHED POTATOES

Vicki Knick

5 lbs. potatoes	1 tsp. salt
2 (3 oz.) pkgs. cream cheese	1 tsp. pepper
1 c. sour cream	2 T. butter
2 tsp. onion salt	

Cook potatoes in salted water; mash and add remaining ingredients and beat; cool. Keep in the refrigerator until needed.

To use, put desired amount in a casserole; dot with butter and bake at 350°, about 30 minutes until hot. Will keep in the refrigerator for 2 weeks.

POTATOES PITTSBURGH

Vicki Knick

6 boiled potatoes, unpeeled	2 T. flour
1 1/2 c. cooked carrots	2 c. milk
1 green pepper	1/4 lb. American cheese
1 onion	Salt <u>and</u> pepper

Saute' green pepper and onion in butter. Make a cream sauce with milk and flour. Add American cheese. Add green pepper and onion and sliced, peeled potatoes and carrots. Bake at 350° for 30 minutes, covered.

PAT'S POTATOES

Annette Thompson

Mix together:

1/2 stick butter (cubed)	1 tsp. salt
1 pt. sour cream	1 dash pepper

2 cans cream of chicken soup

To this add:

1 (2 lb.) bag frozen hash brown potatoes	2 c. milk shredded cheese
	1/2 c. diced onions

Continued Next Page

PAT'S POTATOES (Continued)

Put mixture in a 9x12 inch pan and sprinkle the top with crushed "Total" cereal and butter mixed to a crumbly consistency. Bake for 1 hour at 350°.

BACON-ONION FOILED POTATOES

Virginia Stokke

4 or 5 potatoes, peeled
and sliced
 1 medium onion, diced

Grated Cheddar cheese
 1 tsp. salt
 1/2 tsp. pepper

Place potatoes on large piece of heavy foil. Sprinkle with salt and pepper. Top with onion and bacon. Drizzle on 2 or 3 tablespoons bacon drippings and sprinkle with Cheddar cheese. Fold and seal foil around mixture and bake on grill for about 1 hour. Serves 4 or 5 people.

BAKE POTATOES IN FOIL SHELLS

Margaret Champion

2 c. Betty Crocker potato buds
 1/2 c. milk
 2 c. water

1 c. cottage cheese
 Salt and pepper, to taste
 2 T. butter

Heat milk, water and butter. Add potatoes and mix. Add cottage cheese and mix. Pile into shells and make a hollow in the center. Top with some butter, shredded Cheddar cheese and paprika. Bake 30 minutes at 350°. Makes 5 average shells.

Freezes well.

FIESTA POTATO BAKE

In a bowl, combine:

3 c. loose packed frozen hash
 brown potatoes
 1 (10 1/2 oz.) can condensed
 cream of celery soup

1/2 c. sour cream
 1 tsp. snipped chives

Place 1/2 of potato mixture in a 10 x 6 x 1 1/2 inch pan. Top with 1/2 cup shredded sharp American cheese. Cover with remaining potato mixture and an additional 1/2 cup shredded cheese. Bake, covered, at 350° for 1 hour.

Makes 5 to 6 servings.

You've reached middle age when all you exercise is caution.

LACY POTATOES

Beth Christianson

- | | |
|--|--------------------|
| 4 medium potatoes | 2 T. butter |
| 2 T. chopped fresh chives | 2 T. vegetable oil |
| 2 tsp. salt | |
| Dash freshly ground pepper
(regular pepper will work) | |

Peel potatoes and grate them coarsely, preferably into tiny slivers, into a large mixing bowl. Do not drain off the potato water that will accumulate in the bowl. Working quickly to prevent the potatoes from turning brown, mix into them the chives, salt and a few grounds(dashes) of pepper. Heat butter and oil in a 10 to 12 inch skillet over high heat until foam subsides. The pan must be very hot, but not smoking. Using 2 tablespoons of potato mixture for each pancake, fry 3 to 4 at a time, flattening them out with a spatula to about 3 inches in diameter. Fry each batch of pancakes over medium high heat for 2 to 3 minutes on each side or until they are crisp and golden. Serve at once.

CREAMY HASH BROWN POTATOES

Vicki Knick

- | | |
|-----------------------------|---------------------------------|
| 1 can cream of celery soup | 4 c. frozen hash brown potatoes |
| 1/3 c. milk | 1/2 c. chopped onion |
| 1 (3 oz.) pkg. cream cheese | 1/2 c. American cheese |
| Salt and pepper | |

Combine soup, milk and cream cheese. Cook until smooth. Fold in potatoes and onion. Top with American cheese. Cover with foil. Bake 1 hour and 15 minutes at 350°. Use a small greased casserole dish.

CHEESE TOPPED POTATO CASSEROLE

- | | |
|---|------------------------------------|
| 1 (2 lb.) pkg. frozen hash brown cubed potatoes | 1 (8 oz.) dairy sour cream |
| 1 (10 1/4 oz.) can frozen condensed cream of potato soup (thawed) | 2 T. minced onion |
| 1 (10 1/2 oz.) can condensed cream of celery soup | 1 tsp. salt |
| | 1/4 tsp. pepper |
| | 1 c. shredded sharp Cheddar cheese |

Put all ingredients except cheese in a large mixing bowl at room temperature. Break potatoes apart so they will thaw faster. When potatoes are thawed, mix ingredients in bowl thoroughly.

Continued Next Page

CHEESE TOPPED POTATO CASSEROLE (Continued)

Spread in a greased 9x13 inch pan. Sprinkle top with cheese. Cover with aluminum foil and bake in a 325° oven for 1 hour. Uncover and bake 1 hour longer. Serves 12.

WILD RICE SUPREME

Sari Olson

2 c. cooked diced turkey	1 can cream of mushroom soup
2 c. diced celery	1 can water
2/3 c. diced onion	1 (4 oz.) can mushrooms
1/4 c. diced green pepper	2 tsp. soy sauce
1 c. uncooked wild rice	Salt <u>and</u> pepper, to taste
1 can cream of chicken soup	

Saute' together the turkey, celery, onions and green pepper. Add all other ingredients. Bake in a covered dish for 1 1/2 hours at 325°. Uncover and cook for another 30 minutes.

BAKED SPINACH CASSEROLE

Gene Eacret

1 lb. cottage cheese	1/4 lb. American cheese (grated)
3 eggs, beaten	1 carton thawed chopped spinach
Mix together:	
3 T. flour	1/4 c. melted oleo
Mix all together. Bake at 350° for 1 hour.	

SPINACH CASSEROLE

Del Bourne

2 pkgs. frozen chopped spinach	1 pkg. onion soup mix
1/2 pt. sour cream	

Cook and drain spinach. Add sour cream and soup mix, just barely heat through and serve. Save a bit of the soup mix to sprinkle on top.

I keep a 1/2 gallon ice cream container in the freezer and put leftover meat stock, vegetables and vegetable juices in it. When it's full, I make a big pot of homemade soup.

An onion can make people cry, but there is yet to be invented a vegetable that can make them laugh.

SCALLOPED CABBAGE

Gene Eacret

2 c. shredded cabbage
 1 onion, chopped
 2 T. stuffed olives, sliced

1 1/2 c. white sauce
 1 c. buttered bread crumbs
 1/2 c. grated cheese

Cook cabbage and onions in small amount of water for 5 minutes; drain. Mix with olives and white sauce. Put into an 8x8 inch casserole in layers, alternating cabbage, crumbs and cheese. Top with crumbs and bake at 375° for 15 to 20 minutes.

STUFFED GREEN PEPPERS

Irene Psotki

6 peppers
 1 1/2 to 2 lbs. ground beef
 1/2 c. onions
 1 c. raw rice
 1/2 c. chopped celery

3 eggs
 1 tsp. salt
 1 tsp. pepper
 1/2 c. bread crumbs
 1 c. tomato juice

SAUCE:

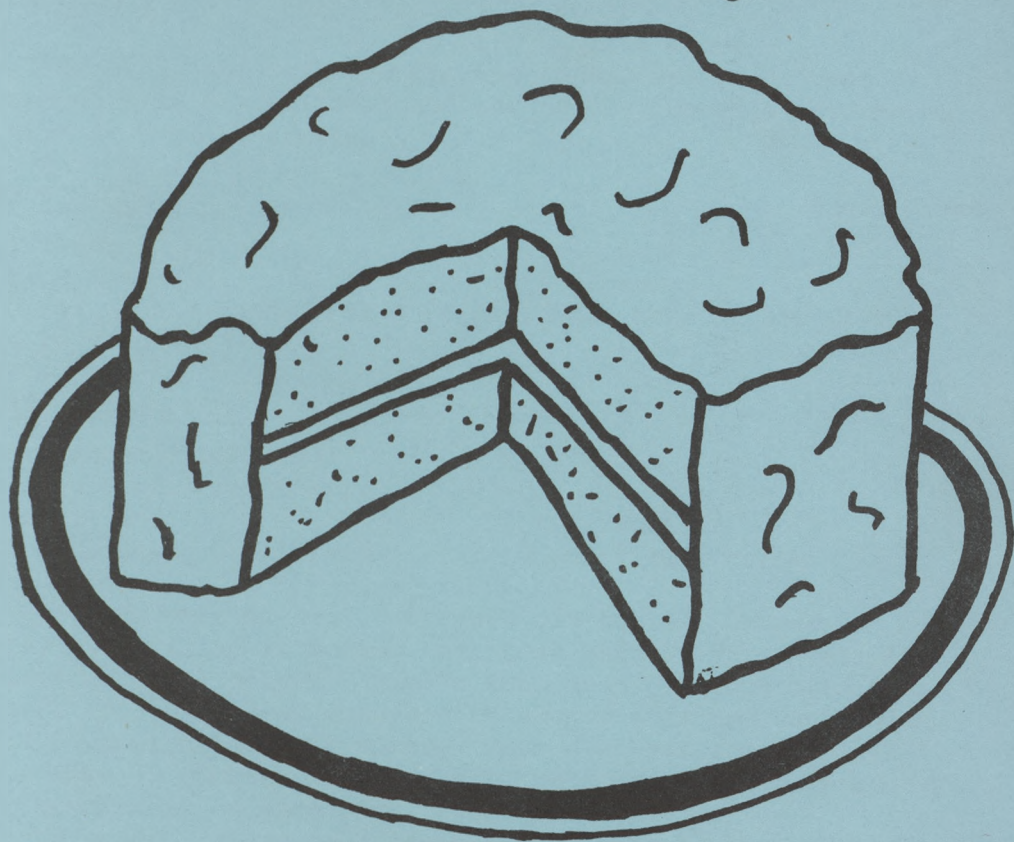
4 c. tomato soup
 1 c. tomato juice

1 can tomato sauce

Remove top, membrane and seeds of peppers. Mix all ingredients except sauce and fill peppers. Place in a baking dish. (If any of meat mixture is left, make into small balls and put in around peppers.) Cover with sauce. Bake 2 1/2 hours at 325°. Spoon sauce over peppers during baking.

Pies , Cakes

Frostings



&

Desserts

PIES

NEVER FAIL PIE CRUST

Gene Eacret

- | | |
|---|-------------------|
| 3 c. flour | 1 tsp. salt |
| 1 1/4 c. Crisco (if using lard use only 1 c.) | 1 tsp. vinegar |
| 1 egg | 1 T. sugar |
| | 1/4 c. cold water |

Mix flour and Crisco until fine granules. Beat rest of ingredients in a small bowl and add to dry ingredients. Makes 4 large or 5 small crusts.

EASY PIE CRUST

Sandy Green

- | | |
|--------------|---------------|
| 1 c. flour | 2 T. sugar |
| 1 stick oleo | Pinch of salt |

Mix with a fork. Pat into pie pan. Bake at 350° for 8 to 10 minutes.

CHERRY PIE SUPREME

- | | |
|--|-----------------------|
| 9 inch unbaked pie shell | 1/2 c. sugar |
| 1 (1 lb. 5 oz.) can cherry pie filling | 2 eggs |
| 4 (3 oz.) pkgs. soft cream cheese | 1/2 tsp. vanilla |
| | 1 c. dairy sour cream |

Preheat oven to 425°. Prepare pie shell. Spread 1/2 of cherry pie filling in bottom, set rest aside. Bake shell 15 minutes or until golden. Remove from oven. Reduce oven temperature to 350°. Beat cheese with sugar, eggs and vanilla in small bowl with electric mixer. Pour over hot cherry pie filling. Bake 25 minutes (filling will be slightly soft in center). Cool completely on wire rack.

To serve: Spoon sour cream around edge of pie. Fill center with remaining cherry pie filling. Makes 8 servings.

The upper crust is just a bunch of crumbs stuck together with their own dough.

DELUXE PECAN PIE

Betty J. Campbell

3 eggs	1/8 tsp. salt
1 c. corn syrup	1 c. pecans
1 c. sugar	1 (9 inch) unbaked pie shell
2 T. oleo <u>or</u> butter, melted	Whipped cream (optional)
1 tsp. vanilla	

Preheat oven to 350°. In small mixer bowl, beat eggs slightly at medium speed. Beat in corn syrup, sugar, butter or oleo, vanilla and salt until well blended. Stir in pecans. Spoon batter into pie shell. Bake 55 to 65 minutes or until a knife inserted halfway between center and edge comes out clean. Cool. Serve with whipped cream, if desired.

"FOOD FOR THE GODS" PIE

Mrs. Mamie Rierson

3 egg whites	1 tsp. baking powder
1 c. sugar	20 finely crushed Ritz crackers
1 tsp. vanilla	1 c. chopped pecans

Beat egg whites until very stiff. Add a pinch of cream of tartar when about half beaten. Gradually beat in sugar. Fold in baking powder, crushed crackers and nuts. Pour in a greased 9 inch pie pan. Bake at 350° for 25 minutes; cool. Top with sweetened whipped cream. Chill for at least 3 hours. Sprinkle with a few chopped nuts on top of whipped cream.

A few chopped dates can be added to mixture if desired, optional.

FRENCH CHOCOLATE PIE

Vicki Knick

1/4 c. butter	2 eggs
3/4 c. sugar	2 c. whipped cream
2 oz. unsweetened chocolate (liquid)	1 baked 9 inch pie shell

Cream butter and sugar. Stir in chocolate. Add eggs, one at a time, beating 5 minutes after each at high speed. Fold in whipped cream. Pour into pie shell and chill 8 hours or freeze.

The loveliest hands in masculine eyes
Are the hands that make the loveliest pies!

FROZEN PEANUT BUTTER PIE

Beth Christianson

3 oz. cream cheese (softened) 1/2 tsp. burnt sugar flavoring
 1 c. powdered sugar 8 oz. Cool Whip
 1/2 c. peanut butter Graham cracker crust
 1/2 c. milk

Beat cream cheese until fluffy. Beat in powdered sugar and peanut butter. Blend in milk, flavoring and Cool Whip. Pour into crust and freeze. Take out of freezer a few minutes before serving.

GRASSHOPPER PIE

1 (6 oz.) pkg. (1 c.) chocolate chips 1/4 tsp. salt
 1 T. shortening 3 T. green creme de menthe
 1 1/2 c. finely chopped nuts 3 T. white creme de cacao
 1/2 lb. marshmallows (about 35 large)
 1/3 c. milk 1 1/2 c. heavy cream, whipped

Line a 9 inch pie pan with foil. Combine over hot (not boiling) water the chocolate chips and shortening; stir until chips are melted and smooth. Add chopped nuts, mix well. Spread evenly in pie pan. Chill in the refrigerator 1 hour. Lift chocolate shell out of pan. Peel foil away and place on serving plate. Chill in the refrigerator until ready to use.

Combine over hot (not boiling) water, marshmallows, milk and salt; heat until marshmallows melt. Remove from heat. Add liqueurs, stir until blended. Chill in the refrigerator until slightly thickened (1 hour). Gently fold in whipped cream. Pour filling into shell and chill in the refrigerator until firm (1 hour). Makes 1 (9 inch) pie.

That "life begins at forty"
 I have read in book and verse,
 But does it then begin to get
 Much better, or much worse?

PUMPKIN ICE CREAM PIE

Vicki Knick

1/4 c. honey <u>or</u> brown sugar	Dash nutmeg <u>and</u> cloves
3/4 c. canned pumpkin	1 qt. vanilla ice cream, softened
1/2 tsp. cinnamon	1/3 c. broken pecans
1/4 tsp. ginger	
1/4 tsp. salt	

Combine honey, pumpkin, spices and salt. Bring just to a boil, stirring constantly; cool. Beat into softened ice cream; add nuts. Spread into a baked pastry shell. Freeze until firm. Trim with whipped cream and pecan halves.

IMPOSSIBLE PIE

Gene Eacret

4 eggs	2 c. milk
1 stick margarine	1/2 c. flour
3/4 c. sugar	1 tsp. vanilla
Pinch of salt	1 c. coconut

Put all ingredients in blender. Beat on high speed for 30 seconds. Pour into a 9 inch greased pie pan. Bake 45 minutes at 350°. Makes its own crust. You can omit the coconut and sprinkle with nutmeg for plain custard.

FOR FRUIT PIE:

Omit coconut and nutmeg. Put well drained fruit in pan and top with a layer of mini marshmallows. Pour blended mixture over all and bake as above.

IMPOSSIBLE PIE

Linda Olson

4 eggs	1 tsp. nutmeg
1/2 c. flour	1 c. coconut
1 c. sugar	2 c. milk
1/2 c. butter <u>or</u> margarine	

Put all ingredients in blender and blend well. Pour into a greased and floured 10 inch pie pan. Bake 45 minutes to 1 hour at 350°.

FOR FRUIT PIE:

Omit coconut and nutmeg and add 1 teaspoon vanilla. Put well drained fruit in pan and top with a layer of mini marshmallows. Pour blended mixture over all and bake as above.

A triangle of pie is a good way to round out a square meal.

LEMON PIE

Maxine Blaess

1/4 c. flour	1 c. sugar
1/4 c. cold water	1 c. boiling water
3 egg yolks	2 T. butter
1/4 c. lemon juice	1/2 tsp. salt
Grated rind of 1 lemon	

Mix flour and sugar with cold water, stir until blended. Add boiling water, stirring constantly. Cook until clear and thick. Beat egg yolks and add to mixture. Remove from heat. Add salt and butter. Then slightly cool. Add lemon juice and rind. Allow to cool. Pour into baked pastry shell and top with meringue. Bake 15 to 20 minutes at 325°.

MERINGUE:

Beat 3 egg whites until frothy. Add 1/4 teaspoon cream of tartar and continue beating until stiff enough to hold a point. Add 6 tablespoons sugar. Pile meringue lightly on cooled pie filling.

CARAMEL SAUCE

Gene Eacret

2 c. brown sugar (packed)	1 stick margarine
3/4 c. white syrup	Pinch of salt
3/4 c. half-and-half	1 tsp. vanilla
3 T. flour	

Bring to a boil the above ingredients and remove from heat. This will keep in the refrigerator for a long time. This can be put in bottom of baking pan for cinnamon rolls, pecan rolls. Add black walnuts and pour over apples and bake. Also can be used over sweet potatoes and bake.

Don't say the thing is impossible,
The chances are you'll rue it,
Because some fool who doesn't know
Will come along and do it!

CAKES

OATMEAL CAKE

Amelia Klaus

Burt Green

Pour 1 1/2 cups boiling water over 1 cup quick oatmeal and let stand 20 minutes. Cream together:

1/2 c. shortening 1 c. sugar

Add 2 eggs. Sift together:

1 1/3 c. flour 1 tsp. soda

1 tsp. cinnamon 1/2 tsp. salt

Add alternately with oatmeal mixture. Bake in a 9x13 inch pan at 350° for 30 minutes. When cool, leave in pan and ice with broiled icing.

BROILED ICING:

1 c. brown sugar 1 c. coconut

3 T. melted butter 1/2 c. nuts

2 T. milk

Mix and spread on cake. Place under broiler until slightly brown and bubbly.

RHUBARB CAKE

Amelia A. Klaus

1/3 c. shortening 1 tsp. baking soda

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

1 egg 2 c. chopped rhubarb

2 c. flour 1 c. sour milk

1/3 tsp. salt

TOPPING:

1/3 c. brown sugar 1/2 tsp. cinnamon

1 c. coconut or nuts

Cream shortening and sugar, add egg and beat until fluffy. Sift dry ingredients together. Add sour milk alternately with dry ingredients; add vanilla. Stir in rhubarb which may be coated with the flour mixture. Pour into a 9x13x2 inch pan.

Mix topping ingredients and put over the cake batter. Bake at 350° for 35 minutes.

Tact is the ability to close your mouth before someone else wants to.

APPLESAUCE CAKE

Eva Foshe

- | | |
|------------------|---------------------|
| 1 c. shortening | 2 tsp. cinnamon |
| 2 c. brown sugar | 1 tsp. cloves |
| 2 eggs | 2 c. hot applesauce |
| 3 c. flour | 1 c. chopped nuts |
| 1/2 tsp. salt | 1 c. raisins |
| 2 tsp. soda | |

Cream shortening, sugar and eggs. Mix raisins with applesauce and heat. Add spices, soda and salt to flour. Alternately add flour and applesauce mixture to creamed shortening.

Bake at 350° in a 9x13 inch pan.

COCONUT POUND CAKE

June Jondall

- | | |
|------------------------|--------------------------------------|
| 1 pkg. yellow cake mix | 1 pkg. coconut cream instant pudding |
| 1 c. dairy sour cream | |
| 4 eggs | 1/2 c. salad oil |
| 1/2 c. chopped pecans | 1 c. chocolate chips |

Blend all together. Beat 2 minutes. Spread in a 10 inch tube pan, greased and floured. Bake 45 minutes in a 350° oven. Let cake get cold before removing from pan. Do not use a bundt pan.

DREAM CUPCAKES

Shirley Hiatt

- | | |
|---|--|
| 1 (1 lb. 2 1/2 oz.) pkg. chocolate cake mix | 1 egg |
| 2 (3 oz.) pkgs. cream cheese | Dash of salt |
| 1/3 c. sugar | 1 (6 oz.) pkg. semi-sweet chocolate pieces |
| | 1/4 c. flaked coconut |

Preheat oven to 350°. Line cupcake pans with paper baking cups. Prepare cake mix according to package directions and fill baking cups 2/3 full.

Beat cream cheese and sugar together; beat in egg and salt. Stir in chocolate pieces and coconut. Place spoonful in center of each cupcake. Bake for 25 to 30 minutes.

The girl who thinks no man is good enough for her may be right -
Then again she may be left.

WALDORF CAKE

Eva Foshe

2 eggs	1/2 c. oleo
1 1/2 c. sugar	2 tsp. cocoa
2 (1 oz.) bottles red food coloring	1 tsp. vanilla
1 tsp. salt	1 c. buttermilk
1 tsp. vinegar	1 tsp. soda
2 1/2 c. flour	

Cream shortening, sugar and eggs; make paste of coloring and cocoa and add to creamed mixture. Add buttermilk and salt alternately with flour. Last add soda and vinegar. Bake at 350° for 30 minutes in a 9x13 inch pan.

FROSTING:

3 T. flour	1 c. oleo
1 c. milk	1 tsp. vanilla
1 c. white sugar	

Cook flour and milk until thick; cool. Cream sugar and oleo until fluffy. Add vanilla. Blend creamed mixture into flour and milk. Frost when cake is cool.

WACKY CAKE

Connie Foshe Beard

3 c. flour	2 tsp. soda
2 c. sugar	2 c. cold water
4 T. cocoa	3/4 c. oil
2 T. vinegar	2 tsp. vanilla

Sift all dry ingredients and add liquid and blend well, but do not beat. Bake at 350° for 30 minutes.

FROSTING:

1 box powdered sugar	2 egg whites
3/4 c. Crisco	

Cream all together. Add 1/2 cup melted butter and 1 tablespoon vanilla.

When Grandma uses a pinch of that and a dash of this

Her cakes turn out - just de-lish!

But let a new bride try a dash of this and a pinch of that,

You never saw a cake so flat.

ZUCCHINI CAKE

Florence Felber

1/2 c. margarine	2 1/2 c. all-purpose flour
1/2 c. oil	4 T. cocoa
1 3/4 c. white sugar	1/2 tsp. baking powder
2 eggs	1 tsp. soda
1 tsp. vanilla	1/2 tsp. cinnamon
2 c. grated zucchini	1/2 tsp. cloves
1/2 c. sour milk <u>or</u> buttermilk	Nuts, if desired

Combine the margarine, oil, sugar; cream it. Add eggs, one at a time, vanilla, zucchini. Dissolve soda in sour milk or buttermilk. Combine dry ingredients. Add sour milk or buttermilk to the margarine, etc. and last stir in dry ingredients. Add nuts, if desired, about 1/2 cup. Put chocolate chips on top for frosting. Bake at 350° for 40 to 45 minutes, in a 9x13 inch pan.

AUTUMN CAKE LOAF

Fat Boynton

1 1/2 c. flour	1/4 tsp. cloves
1 tsp. soda	1 c. sugar
1/2 tsp. salt	1 tsp. vanilla
1 tsp. cinnamon	2 eggs
1/2 tsp. nutmeg	3/4 c. canned pumpkin
1/4 tsp. ginger	3/4 c. chocolate chips
1/2 c. oleo <u>or</u> butter	1/2 c. walnuts

Grease bottom of a 9x5x3 inch loaf pan. Sift together flour, soda, salt and spices. Cream butter and gradually add sugar, beating until light and fluffy. Add vanilla. Blend in eggs, beat well at low speed. Add dry ingredients alternating with pumpkin, beginning and ending with dry ingredients. Stir in chocolate chips and add nutmeats. Spread in loaf pan and sprinkle with remaining nuts. Bake at 350° for 60 to 70 minutes. Cool 15 minutes and remove from pan and allow to cool completely before adding glaze.

GLAZE:

Combine:

1/2 c. confectioners' sugar	1/8 tsp. nutmeg
1/8 tsp. cinnamon	

Blend with 1 to 2 tablespoons milk until consistency to drizzle with a spoon.

BANANA NUT CAKE

Vicki Knick

2 1/4 c. sifted flour
 1 1/4 c. sugar
 1 tsp. baking powder
 1 tsp. soda
 1 tsp. salt

1/2 c. shortening
 1 c. mashed very ripe bananas
 1/2 c. buttermilk or sour milk
 1 tsp. vanilla
 1/2 c. chopped nuts

Sift flour with sugar, baking powder, soda and salt into a large bowl. Add shortening, eggs and bananas. Blend well at low speed. Add buttermilk and vanilla and continue beating 1 1/2 minutes at low speed. Stir in nuts. Pour batter into 2 greased and floured 8 inch layer pans, bake for 30 to 35 minutes or a 13x9 inch pan and bake for 35 to 40 minutes.

BEER CAKE

Beth Christianson

Cream:

2/3 c. butter

2 c. sugar

Add:

2 eggs, beaten

2 1/4 c. flour

2 squares bitter chocolate
(melted)

2 tsp. soda

1 tsp. salt

Mix well. Add:

1 c. beer

All the cherries in 8 oz.

1/4 c. cherry juice (8 oz.
bottle)

bottle, chopped

3/4 c. nuts (optional)

Bake at 350° for 45 minutes.

BOURBON-PECAN CAKE

Mary Watson

Make this cake in early November to be ready to use at Christmas.

2 c. whole red candied cherries
(maraschino cherries, well
drained may be substituted)

2 c. white seedless raisins

2 c. bourbon

2 c. softened butter or
margarine

2 c. sugar
8 eggs, separated
5 c. sifted all-purpose flour
4 c. pecan halves
1 1/2 tsp. baking powder
1 tsp. salt
2 tsp. ground nutmeg

Combine cherries, raisins and bourbon in a large mixing bowl. COVER TIGHTLY. Let stand in the refrigerator overnight. Drain fruits and reserve bourbon. Place butter in a large bowl and beat on medium speed until light and fluffy. Add sugars

Continued Next Page

BOURBON PECAN CAKE (Continued)

gradually, beating on medium speed until light and fluffy. Add egg yolks, beating well until blended.

Combine 1/2 cup of the flour with the pecans. Sift the remaining flour with the baking powder, salt and nutmeg. Add 2 cups of the flour mixture to the creamed mixture and mix thoroughly. Add the reserved bourbon and the remainder of the flour mixture alternately, ending with flour. Beat well after each addition. Beat egg whites until stiff but not dry, fold gently into cake batter. Add drained fruits and floured pecans to the cake batter. Blend gently but thoroughly.

Grease a 10 inch tube cake pan, line bottom with wax paper. Pour cake batter into pan within 1 inch of top of pan. Remainder of batter can be baked in small loaf pan. Also, if desired, all the batter may be baked in small loaf pans, filling each to 1 inch of top. Prepare pans as for the tube pan above.

Place in oven at 275°; bake tube pan cake about 4 hours. The loaf cakes about 1 1/2 hours or until a cake tester inserted in the center of cakes comes out clean. Cool cakes in pans on cake rack for 2 to 3 hours.

Remove cakes and peel off the wax paper. Wrap cakes in cheesecloth, saturated with bourbon. Then wrap tightly in aluminum foil or plastic wrap and store in a tightly covered container for several weeks.

IF DESIRED: Before serving, beat together 1 1/2 cups confectioners' sugar, 2 tablespoons hot milk and 1/4 teaspoon vanilla extract. Spread over top of cake allow some to run down sides.

THIS RECIPE WILL MAKE ONE LARGE 10 INCH TUBE CAKE AND ONE SMALL LOAF CAKE OR FOUR TO FIVE SMALL LOAVES (depending on the size of the loaf pan used).

A picnic is a festive spot
Where Oh! The spite of it
We take the best cake of the lot,
And never get a bite of it.

BREAKFAST BUNDT CAKE

CAKE BATTER:

1 box yellow <u>or</u> white cake mix	4 eggs, add beaten one at a time (beat each well)
1 pkg. instant vanilla <u>or</u> coconut pudding mix	1 tsp. butter flavoring
3/4 c. vegetable oil	1 tsp. vanilla
3/4 c. water	

Beat about 6 to 8 minutes. Sprinkle 1/2 cup chopped nuts, 1/4 cup white sugar, 2 teaspoon cinnamon. Layer cake batter, then sprinkle, etc., ending with batter. Bake at 350° for 50 to 60 minutes. Cool 10 minutes and glaze.

GLAZE:

1 c. powdered sugar	1/2 tsp. <u>each</u> butter <u>and</u> vanilla flavoring
3 T. milk	

Can use margarine instead of butter flavoring.

BUTTERMILK CAKE

Vicki Knick

2 c. sugar	3/4 tsp. baking soda
3/4 c. Crisco	1 1/2 c. buttermilk
3 eggs	1 1/2 tsp. vanilla
3/4 tsp. baking powder	1 tsp. salt
3 c. flour	

Blend sugar and shortening together for 5 minutes. Add eggs to mixture. Mix in dry ingredients alternately with buttermilk. Add vanilla. Pour into a greased 9x13 inch pan and bake at 350° for 40 to 45 minutes.

COCOA RIPPLE RING

Linda Fisher

Cream together 1/2 cup shortening, 3/4 cup sugar and 2 eggs until light and fluffy. Sift together 1 1/2 cups all-purpose flour, 3/4 teaspoon salt and 2 teaspoons baking powder. Add to creamed mixture alternately with 2/3 cup milk, beating well after each addition. Spoon 1/3 of batter into a well greased 6 1/2 cup ring mold or a 9x9x2 inch pan.

Mix 1/3 cup pre-sweetened instant cocoa powder and 1/3 cup broken walnuts; sprinkle half over batter in pan. Repeat layers, ending with batter. Bake at 350° for 35 minutes. Let stand 5 minutes; turn out of mold. Serve warm.

CHOCOLATE CREAM ROLL

Make early in day or day before.

1/4 c. cocoa	About 1/4 c. white sugar
2 T. flour	Cream filling (recipe follows)
6 eggs	Thin chocolate glaze (recipe follows)
1 1/4 c. powdered sugar	Whipped cream (optional)
1 1/2 tsp. vanilla	

Grease a 15x10x1 inch jello roll pan, then line with waxed paper. Extend at short ends. Grease paper, set pan aside.

Stir together cocoa and flour until well blended; set aside. In large bowl of mixer, beat eggs at high speed until very light, about 5 minutes. Gradually beat in powdered sugar and beat until very fluffy and lemon colored, about 5 minutes. Fold cocoa mixture and vanilla into egg mixture until well blended. Pour batter into prepared pan and spread evenly. Bake in a 350° oven for 20 minutes or until a pick comes out clean. Cool in pan 5 minutes. Loosen edges of cake with blade of spatula. Sprinkle a clean cloth with granulated sugar and invert cake onto cloth and peel off paper. Starting at short end, roll up cake in towel for jelly roll. Cool on rack. Unroll and put in cream filling.

CREAM FILLING:

Whip 1 cup heavy cream and 2 tablespoons powdered sugar until soft peaks form.

THIN CHOCOLATE GLAZE:

In a saucepan, melt 5 squares (5 oz.) semi-sweet chocolate. Stir in 1/3 cup hot water. Spread on roll very thin.

CINNAMON CAKE

Hazel Pike

1 box yellow cake mix	1/4 c. oil
1 pkg. vanilla pudding	3/4 c. water
1 c. sour cream	2 tsp. vanilla
4 whole eggs	1/3 to 1/2 c. sugar <u>with</u> cinnamon

Mix. Bake at 350° for 50 minutes in a bundt pan.

It never occurs to a boy of eighteen that some day he will be as dumb as his father.

CHOCOLATE SWIRL CHEESECAKE

1 (6 oz.) pkg. chocolate chips	3/4 c. sugar
1/2 c. sugar	1/2 c. sour cream
1 1/4 c. graham cracker crumbs	1 tsp. vanilla
2 T. sugar	4 eggs
1/4 c. butter, melted	
2 (8 oz.) pkgs. cream cheese (softened)	

Heat oven to 325°. Combine over hot water the chocolate chips and 1/2 cup sugar. After chocolate chips and sugar are dissolved, remove from heat; set aside.

Combine graham cracker crumbs, 2 tablespoons sugar and melted butter; mix well. Pat firmly the graham cracker mix in a spring form pan; set aside.

Beat cream cheese until light and fluffy. Gradually beat in 3/4 cup sugar. Mix in sour cream and vanilla. Add eggs, one at a time, beating well after each addition. Divide batter in half. Stir melted chocolate mixture in first half. Pour in crumb lined pan, cover with plain batter. With a knife, swirl batter with chocolate batter to marbleize.

Bake at 325° for 50 minutes or until 2 to 3 inch circle in center will shake. Cool at room temperature. Refrigerate until ready to serve.

CRUMB TOPPED BUTTER CAKE

Vicki Knick

1/2 c. butter	1 tsp. vanilla
8 oz. cream cheese	1/2 c. milk
2 c. flour	2 eggs
1 1/4 c. sugar	1/4 c. butter
2 tsp. baking powder	1/2 c. flour
1/2 tsp. salt	1/2 c. brown sugar

Cream butter and cream cheese. Add flour, sugar, baking powder, salt, vanilla, milk and eggs. Blend until moistened 3 minutes at medium speed. Combine:

1/4 c. butter	1/2 c. brown sugar
1/2 c. flour	

Mix until crumbly. Sprinkle on batter. Bake at 350° for 30 to 35 minutes in a 13x9 inch pan.

One-half recipe makes an 8x8x2 inch pan.

Many an optimist got rich by buying out a pessimist.

DATE LOAF CAKE

Virginia Stokke

Boil for 15 minutes, then cool:

1 c. hot water 1/2 c. chopped nuts
 3/4 c. cut up dates 3 T. shortening

Add and mix well:

1/4 tsp. salt 1 1/2 c. flour
 1 tsp. soda 1 tsp. vanilla

Grease small loaf pan. Bake at 375° for 35 minutes.

FRUITCAKE

1 lb. English walnuts 1 c. flour
 1 lb. Brazil nuts 1 tsp. baking powder
 1 lb. dates 1/4 tsp. salt
 3/4 c. maraschino cherries 3 eggs
 1 c. sugar 1/3 c. cherry juice

Mix above ingredients, leaving nutmeats whole. Bake 1 1/2 hours at 300°. Place a pan of water in bottom of oven. Makes 2 big or 4 small loaves.

FRUIT COCKTAIL CAKE

Del Bourne

2 c. sugar 1/8 tsp. salt
 2 c. flour 4 c. fruit cocktail
 2 eggs 1/2 c. brown sugar
 4 tsp. soda 1/2 c. nuts

Mix sugar, flour and eggs. Add soda, salt and fruit cocktail. Pour into a greased 9x13 inch pan. Top with brown sugar and nuts. Bake at 350° for 45 minutes. Serve with a whipped topping.

FRUIT COCKTAIL CAKE

Jeannette Ahnen

2 c. plus 1 T. flour 1/2 tsp. salt
 1 1/2 c. sugar 1 (No. 303) can fruit cocktail,
 2 eggs drain, save juice
 2 tsp. soda 1/2 c. brown sugar

Mix dry ingredients. Add juice from fruit and eggs; mix well. Fold in fruit. Pour into a greased and floured 9x13 inch pan. Sprinkle with brown sugar and bake 40 minutes at 350°.

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FRUIT COCKTAIL CAKE (Continued)

TOP SAUCE:

1 1/2 c. sugar	1 c. cream <u>or</u> canned milk
1 c. coconut	1 tsp. vanilla
1 stick oleo	

Bring above ingredients to a boil; cook 2 minutes. Have ready to pour over cake as soon as it comes from oven.

FUDGE CAKE AND FROSTING

Annette Thompson

2 T. shortening	1/2 tsp. salt
2 squares chocolate <u>or</u> 4 T. cocoa, sifted with dry ingredients	3/4 tsp. soda
1/2 c. hot <u>or</u> boiling water	1 egg
1 c. sugar	1/4 c. sour cream
1 c. sifted Robin Hood flour	1 tsp. vanilla

Melt shortening and chocolate over hot water. Add boiling water; remove from heat and add sugar, dry ingredients which have been sifted together, egg and sour cream; beat well. Add vanilla and beat until blended. Place batter in a greased and floured 8x8 inch pan. Bake in a moderate oven at 325° to 350° for about 30 minutes. Cool cake 5 minutes before removing from pan.

FROSTING:

1/2 c. brown sugar	2 T. butter
1 square chocolate	1/8 tsp. salt
1/4 c. water	

Mix this and boil 3 minutes, stirring to prevent scalding. Cool slightly and add about 1 cup powdered sugar. Add vanilla and mix until of right consistency, adding a little water to thin or powdered sugar to thicken.

I baked a special chocolate cake
It's just as light as a feather.
But I must be very careful when
Transporting it, in windy weather.

GOLDEN HARVEST CAKE

Mrs. Mamie Rierson

Mix together:

2 c. sugar
4 eggs, well beaten

1 c. oil

Add:

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

2 c. plus 2 T. flour

3 c. finely grated carrots

1 c. coconut

1 c. nuts (English walnuts or
pecans)

Stir in contents of small can crushed pineapple (do not drain). Bake at 325° for about 50 minutes in a 9x13x2 inch pan or larger. Makes a large cake.

GRANNY'S CAKE

Mrs. Marla Larson

1/2 c. Crisco
1/2 c. oleo
4 T. cocoa
1 c. water
2 c. sugar

2 c. flour

1 tsp. vanilla

1 tsp. soda

2 eggs

1/2 c. buttermilk or sour cream

Combine Crisco, oleo and cocoa and bring to a boil. Add water and bring to a boil again. Add remaining ingredients. Batter is very thin. Bake in a 400° oven for 20 minutes on a 12 x 17 x 1/2 inch cookie sheet.

FROSTING:

4 T. cocoa
1/3 c. milk

1/2 c. oleo

1 box powdered sugar

Bring to a boil and add 1 box powdered sugar (sifted), 1/2 cup walnuts or pecans. Frost hot cake.

HARVEY WALLBANGER CAKE

Vicki Knick

1 orange cake mix
1 pkg. vanilla pudding
4 eggs
3 oz. vodka

1/2 c. oil

1/2 c. orange juice

3 oz. orange liqueur

Combine liquids in one bowl. Add to cake mix alternately with the eggs (one at a time). Bake in angel food cake pan or bundt cake pan (greased) at 350° for 40 to 50 minutes.

GRAHAM STREUSEL CAKE

Beth Christianson

2 c. graham cracker crumbs	1 pkg. any kind cake mix (any flavor)
3/4 c. nuts (optional)	
3/4 c. brown sugar (packed)	1 c. water
1 1/4 tsp. cinnamon	1/4 c. vegetable oil
3/4 c. melted butter	3 eggs
	Glaze mix

Heat oven to 350°. Grease and flour a 13x9x2 inch pan. Mix crumbs (nuts) brown sugar, cinnamon and butter; reserve. Blend cake mix, water, oil and eggs on low speed about 30 seconds. Beat on medium speed, stirring occasionally for 3 minutes. Pour 1/2 of batter (about 2 1/3 cups) into pan. Sprinkle 1/2 of crumb mixture. Spread remaining batter evenly then sprinkle remaining crumbs on top. Bake for 45 to 50 minutes or until done by color; cool.

GLAZE MIX:

1 c. powdered sugar	1 to 2 T. water
Mix until desired consistency.	

HEATH BRUNCH COFFEE CAKE

1 stick butter (1/4 lb.)	1 c. buttermilk
2 c. flour	1 tsp. soda
1 c. brown sugar	1 egg, beaten
1/2 c. white sugar	1 tsp. vanilla

TOPPING:

6 Heath candy bars, chilled	1/4 c. pecans <u>or</u> almonds
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Blend the flour, butter and the sugars. Take out 1/2 cup of mixture. To the rest add the buttermilk, soda, egg and vanilla; blend well. Pour into a greased and floured 10x14x2 inch cake pan.

Topping: Crush finely or put through the food chopped, the 6 Heath bars with 1/4 cup pecans or almonds and add to the 1/2 cup mixture. Sprinkle over the top of the batter and bake in a 350° oven for 30 minutes. Serves 15 to 20.

JELLO CAKE

Bake a white cake mix in a 9x13 inch pan. Dissolve 2 packages strawberry Jello in 2 cups boiling water. Cool both slightly; prick holes all over cake with a fork; pour Jello

Continued Next Page

JELLO CAKE (Continued)

over cake, letting it soak into holes and around edges; refrigerate.

TOPPING:

Whip 1 package Dream Whip and 1 package strawberry Whip 'n Chill in 1 cup cold milk for 2 minutes. Add 1/2 cup cold water; whip 4 more minutes. Spread over chilled cake and keep refrigerated. Ready to serve in about 2 hours.

MISSISSIPPI MUD CAKE

Biddie Hanson

4 eggs	1 tsp. vanilla
2 c. sugar	1 c. coconut
2 sticks oleo, melted	1 c. nuts
1 1/2 c. flour	1 (8 oz.) jar Marshmallow Creme
1/3 c. cocoa	

Beat eggs and sugar until thick. Combine melted oleo, flour and cocoa, coconut and nuts. Add it to sugar and egg mixture. Put in an ungreased 13x9 inch pan. Bake 30 minutes at 350°. When done, put on Marshmallow Creme and allow to set a while. Frost with the following:

1 stick oleo, melted	1 box powdered sugar
6 T. milk	1 c. nuts
1/3 c. cocoa	

NITE BEFORE COFFEE CAKE

Florence Gjertson

2/3 c. margarine	1 tsp. baking powder
1 c. white sugar	1 tsp. soda
1/2 c. brown sugar	2 T. powdered milk
2 eggs	1/2 tsp. salt
2 c. flour	1 c. buttermilk

Cream margarine and sugars. Add eggs and beat well. Combine remaining dry ingredients and add alternately with buttermilk. Pour in a 9x12 inch pan. Sprinkle topping over cake:

1/2 c. brown sugar	1/2 c. nuts
1/2 c. wheat germ	1 tsp. vanilla

Refrigerate overnight or bake immediately at 350°.

If more people would drive right, more people would be left.

NO-BAKE PINEAPPLE CHEESECAKE

1 small can crushed pineapple	1 tsp. lemon juice
1 pkg. lemon gelatin	1/4 lb. rolled graham crackers
1 (8 oz.) pkg. cream cheese	1 stick oleo
1/2 c. sugar	1/2 c. sugar
2 tsp. vanilla	
1 small can evaporated milk	

Bring can of crushed pineapple to a boil, add package of lemon gelatin. Set aside to cool and thicken slightly.

Cream cheese, sugar and vanilla together. Add gelatin-pineapple mixture. Whip can of evaporated milk, until thick, with lemon juice. Add cheese, pineapple-gelatin mixture to whipped milk and blend well.

Melt the oleo, add sugar and rolled graham crackers. Line bottom of a 9x9 inch pan with 3/4 of crumb mixture. Add cheese mixture and sprinkle rest of crumb mixture on top.

Chill. Serves 9.

OATMEAL CAKE

Vicki Knick

1 c. oatmeal	1 c. flour
1 c. boiling water	1 tsp. baking soda
2 c. brown sugar	1/2 tsp. baking powder
1/2 c. Crisco	1/2 tsp. salt
2 eggs	1/2 c. nuts
1 tsp. vanilla	1/2 to 1 c. raisins

Combine oatmeal and boiling water and let set. Mix other ingredients in another bowl, then add oatmeal. Pour into a 13x9 inch pan. Bake at 350° for 35 to 45 minutes.

ORANGE COFFEE CAKE

Vicki Knick

1 egg	7 T. melted Crisco
1/2 c. milk	4 tsp. baking powder
1/2 c. sugar	1/2 c. orange juice
1/3 tsp. salt	1 tsp. grated orange rind
2 c. flour	

Add milk, sugar, salt and grated rind to well beaten egg. Add 1/2 cup flour and Crisco. Add orange juice and remaining flour with baking powder. Pour into a greased 8x8x2 inch pan.

Combine and sprinkle on batter: 2 teaspoons soft butter, 1/2 cup brown sugar, 1/2 cup finely chopped nuts, 1 teaspoon cinnamon, 1 scant teaspoon nutmeg. Bake at 375° for 20 to 30 minutes.

PATRIOTIC CAKE (RED LAYER)

This recipe is 100 years old.

1/3 c. butter	1/3 c. red sugar
1/3 c. milk	1 tsp. baking powder
1 c. flour	3 egg yolks (beaten)
1/3 c. granulated sugar	

Cream butter and sugar together. Add beaten egg yolks, then flour and milk alternately. Add baking powder. Just before baking, add 1 tablespoon hot water.

Make the blue layer the same as the red but substituting blue sugar for the red sugar and add 2 beaten eggs for the yolks of the three.

For the white layer, use all granulated sugar and the beaten egg whites of 3 eggs. Bake each layer in a 350° oven for a short 1/2 hour.

Put white layer between red and blue layers. Make a design of flag on center of cake.

PINEAPPLE CAKE

Beth Christianson

Combine:

1 c. salad oil	1 (15 1/4 oz.) can crushed pineapple (undrained)
2 c. sugar	

Add:

4 eggs

Combine:

2 1/2 c. flour	1 tsp. vanilla
1 tsp. salt	1/2 c. nuts (optional)
2 tsp. baking soda	

Also can leave out all the eggs. Top with a topping.
Bake at 350° for 30 to 45 minutes.

PISTACHIO CAKE

1 yellow cake mix	1 c. nuts
1/2 c. salad oil	1 c. club soda
4 eggs	1 pkg. instant pistachio pudding
1 tsp. vanilla	

Combine ingredients; pour in a greased tube pan. Bake at 350° for 40 to 50 minutes.

Are you working hard, or hardly working?

PINEAPPLE UPSIDE DOWN CAKE

Vicki Knick

2 eggs	1/4 tsp. salt
2/3 c. sugar	1/3 c. butter
6 T. pineapple juice	1/2 c. brown sugar
1 tsp. vanilla	Sliced <u>or</u> crushed pineapple
1 c. flour	Maraschino cherries
1 1/2 tsp. baking powder	

Beat eggs for 5 minutes. Add sugar and pineapple juice and vanilla. Mix in flour, baking powder and salt. Melt butter and brown sugar. Pour on bottom of greased 9 inch layer cake pan. Arrange pineapple and cherries on brown sugar. Pour batter on top. Bake at 350° for 45 minutes.

PUMPKIN SPICE CAKE

Vicki Knick

1 (18 1/2 oz.) pkg. spice cake mix	1/3 c. water
1 (1 lb.) can pumpkin	1 tsp. nutmeg
2 eggs	1/4 tsp. ginger
	1/4 tsp. allspice

Combine all ingredients and mix well. Spread in 2 greased and floured 9 inch layer cake pans or 1 (9x13 inch) pan. Bake in a 350° oven for 25 to 30 minutes. Frost with:

CREAM CHEESE FROSTING:

Cream together 1/2 cup butter, 8 ounces cream cheese and 2 teaspoons vanilla until light and fluffy. Gradually add 1 pound box powdered sugar; beat well.

RED DEVILS FOOD CAKE

Linda Sorenson

1 2/3 c. flour	1/2 c. shortening
1 1/2 c. sugar	1 c. milk
1/2 c. cocoa	1 tsp. vanilla
1 1/4 tsp. soda	3 eggs
1 tsp. salt	1/4 c. oil

Sift dry ingredients into a bowl. Add shortening, milk and vanilla. Beat 2 minutes at medium speed (mixer) or by hand. Add eggs. Beat 2 more minutes. Bake at 350° for 30 minutes in a 9x13 inch pan.

No man's opinion is entirely worthless; even a watch that won't run is right twice a day.

STRAWBERRY CAKE

Annette Thompson

- | | |
|---|--|
| 1 box white cake mix | 1/2 c. water (or use strawberry juice) |
| 1 (3 oz.) pkg. strawberry Jello | 4 eggs |
| 1/2 c. corn oil | |
| 1/2 c. drained frozen strawberries (thawed) | |

Mix Jello, cake mix, strawberries, oil and water or juice for 4 minutes. Add one egg at a time, beating 1 minute after each. Bake in a 9x12 or 13 inch pan for 35 to 40 minutes.

FROSTING:

- | | |
|----------------------|-------------------------------|
| 1 stick margarine | 1/2 c. strawberries (drained) |
| 1 box powdered sugar | |

If too thick, add juice. Use electric mixer and beat until smooth.

UPSIDE DOWN CAKE

- | | |
|---|----------------------|
| 3 eggs, beaten separately
(to yolk mixture add:) | 1 tsp. baking powder |
| 1 c. sugar | 8 T. pineapple juice |
| 1/2 c. flour | 1/4 tsp. vanilla |
| | Fold in egg whites |

In a heavy skillet, melt 2 teaspoons butter, 1 cup brown sugar, 1 large can chunk pineapple, 1 cup nutmeats. Pour cake mixture over the mixture in the skillet and bake for 25 to 30 minutes at 350°. Turn upside down on cake plate while still hot.

UNFROSTED CUPCAKES

Betty Wearth

- | | |
|--------------------------------|----------------|
| 4 squares semi-sweet chocolate | 1 c. flour |
| 2 sticks margarine | 4 eggs |
| 1/2 c. nuts (pecans) | 1 tsp. vanilla |
| 1 1/4 c. sugar | |

Melt chocolate and margarine. Add nuts and stir until coated. Combine sugar, flour, eggs and vanilla. Mix only until blended. Do not beat. Bake at 325° for 35 minutes.

Travel is broadening, but not nearly so much as chocolate cake, whipped cream and such.

WATERGATE CAKE

1 (3 1/2 oz.) box instant pistachio pudding	1/2 c. walnuts
1 box white cake mix	3 eggs
1 c. vegetable oil	1 c. ginger ale

TOPPING:

1 large container whipped topping	1 1/4 c. milk
	Nuts, cherries <u>or</u> coconut

1 box instant pistachio pudding

Mix cake ingredients together in order given and bake at 350° for 40 to 50 minutes. Not necessary to grease pan.

Mix milk and pudding together; add whipped topping and nuts and spread on cake when cool. Keep in the refrigerator.

WORLD WAR ONE EGGLESS, BUTTERLESS, MILKLESS FRUITCAKE

Elsie Griffith

2 1/2 c. raisins	2 c. water
Cook 15 minutes. Add:	
1 c. cold water	1 tsp. cinnamon
1/2 c. lard	2 T. cocoa
2 c. sugar	1 tsp. soda
1 tsp. nutmeg	4 1/2 c. flour, sifted

Bake in a moderate oven for 1 hour at 375°.

ZUCCHINI CAKE

Vicki Knick

3 eggs	2 tsp. baking soda
2 c. sugar	2 tsp. cinnamon
1 c. oil	1/2 tsp. baking powder
2 c. grated zucchini	3 tsp. vanilla
2 c. flour	1/2 c. English walnuts
1 tsp. salt	1 c. raisins

Mix the first 5 ingredients, then add those remaining and mix well. Bake in a 9x13 inch pan at 350° for 45 to 50 minutes. Cool and ice with cream cheese frosting.

We will mix and bake the dainty cake.

And beat the frosting light.

The sweetest plan, to please a man

Is through his appetite.

FLUFFY FROSTING

1 c. milk	1 tsp. vanilla
1/4 c. flour	1 c. sugar
1/2 c. butter	1 pinch of salt
1/3 c. shortening	

Combine milk and flour in a saucepan. Cook over low heat, stirring until thick. Combine all other ingredients and cream until fluffy. Add milk to mixture and whip to consistency of whipped cream.

MARVEL FUDGE FROSTING

Maxine Blaess

2 oz. chocolate (cut fine)	2 T. butter <u>or</u> margarine
1 1/2 c. sugar	1 T. corn syrup
7 T. milk	1/4 tsp. salt
2 T. Crisco	1 tsp. vanilla

Mix chocolate into sugar. Add milk, Crisco and butter, corn syrup and salt. Bring to a rolling boil, stir constantly; boil briskly 1 minute. Cool. Add 1 teaspoon vanilla. Beat until thick enough to spread. Can add nutmeats, if desired.

PEANUT FROSTING

Eleanor Wood

In blender, blend 1 stick (1/2 cup) butter, softened, 1/2 cup peanut butter. Add 2 1/2 cups sifted confectioners' sugar, 1 teaspoon vanilla and blend until smooth. Thin the frosting to desired consistency with dark rum and cream.

Makes 2 cups.

SEVEN-MINUTE FROSTING

1 1/2 c. sugar	1 tsp. light corn syrup
1/3 c. water	1 1/2 tsp. vanilla
2 egg whites	1/2 tsp. salt

In a double boiler, mix sugar, water, egg whites, corn syrup and salt. With mixer at high speed, beat over simmering water about 7 minutes or until frosting stands in stiff peaks and is glossy. Remove from heat. Beat in vanilla.

The fellow who jumps to conclusions isn't always certain of a happy landing.

WHIPPED CREAM CHOCOLATE FROSTING

Vicki Knick

1 1/2 c. heavy cream 2 T. cocoa
 1/4 c. sugar 1 tsp. vanilla

Mix (do not whip) all ingredients in a bowl. Set in the refrigerator for 2 hours at least, then beat until mixture is so thick it holds its shape and will stand in heaps.

DESSERTS

APPLE CRISP

Ruth Johnson

4 c. sliced apples (6 medium) 3/4 tsp. nutmeg
 3/4 c. packed brown sugar 1/3 c. soft butter
 3/4 tsp. cinnamon 1 c. graham cracker crumbs

Heat oven to 375°. Place apples in a greased square pan 8x8x2 inches. Blend remaining ingredients until crumbly and spread over apples. Bake 35 minutes or until apples are tender.

APPLE CRISP

Mix and put in an 8x8 inch pan:

4 c. sliced apples 1 tsp. cinnamon
 1 c. sugar 2 T. water
 2 T. flour

Top with this mixture:

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

Bake at 375° for 45 minutes.

CHOCOLATE PUDDING

Maxine Blaess

2/3 c. sugar 2 1/4 c. milk
 1/2 c. cocoa 1/2 tsp. vanilla
 3 T. cornstarch 1 T. butter
 1/2 tsp. salt

Mix dry ingredients in a heavy saucepan. Gradually stir in milk. Cook over low heat, stirring constantly, until mixture thickens. Stir in vanilla and butter; cool.

Excellent for pie filling also by using less milk.

Footprints in the sands of time were not made by sitting down.

BAKED APPLE PUDDING

Connie Rasmussen

1/3 c. margarine
 1 c. sugar
 1 egg
 1 c. unsifted flour
 1 tsp. baking soda
 1/4 tsp. salt

1/4 tsp. ground nutmeg
 1/4 tsp. ground cinnamon
 1 tsp. vanilla extract
 2 c. grated unpared apples
 1/2 c. chopped walnuts

Combine margarine, sugar and egg in mixer bowl; beat until light. Gradually blend in combined flour, baking soda, salt, nutmeg and cinnamon. Stir in vanilla, apples and walnuts. Turn mixture into an ungreased 8 inch square pan. Bake at 350° for 35 minutes or until done. Serve warm or cold topped with whipped cream or ice cream. Makes 8 to 10 servings.

CHOCOLATE ICE CREAM DESSERT

Sari Olson

1/3 stick oleo
 2 c. vanilla wafer crumbs
 4 eggs
 2 squares melted chocolate
 Chopped nuts

1 1/2 c. sugar
 1 c. oleo
 1 tsp. vanilla
 1/2 gal. vanilla ice cream

Mix 1/3 stick oleo with crumbs. Spread in a 9x13 inch pan. Cream 1 cup oleo with sugar, add vanilla and chocolate. Add eggs, one at a time, beat well after each. Pour onto crumbs and freeze. Top with ice cream that is partially melted. Sprinkle with chopped nuts. Freeze.

BANANA SPLIT DESSERT

Fay Sorenson

For bottom layer:

1/2 c. butter or oleo

Have ready:

2 c. powdered sugar

1 c. butter or oleo

2 eggs

3 to 5 bananas

20 oz. can crushed pineapple
 (drained)

2 c. graham crackers, crushed

9 oz. container Cool Whip

Hershey chocolate syrup

Maraschino cherries

Pecans

Mix 1/2 cup butter or oleo with 2 cups crushed graham crackers. Put in a 9x13 inch pan.

Beat for 15 minutes the butter or oleo, powdered sugar and eggs. Pour over graham crackers. Slice bananas lengthwise.

Continued Next Page

BANANA SPLIT DESSERT (Continued)

Put well drained pineapple over bananas. Then Cool Whip over pineapple. Top with Hershey chocolate syrup, maraschino cherries and pecans.

BUTTER CREAM BAKED APPLES

4 medium baking apples, cored <u>and not peeled</u>	1 T. cornstarch
1 c. sugar	1 T. cold water
1/2 c. butter	1/2 c. whipping cream

Preheat oven to 450°. Place apples in a 1 1/2 or 2 quart glass baking dish. Sprinkle with sugar; dot with butter. Bake near center of a 450° oven for 20 to 30 minutes, stirring, basting and turning two times until apples are fork tender.

Meanwhile, combine cornstarch and water; add to cream and set aside. Remove apples; stir in cream and cornstarch mixture. Return apples to pan. Return to oven for 8 to 10 minutes until sauce thickens and bubbles all over. Serve apples with sauce spooned over. Makes 4 servings.

BUTTERSCOTCH PECAN DESSERT

Serves 16.

1 c. flour	8 oz. cream cheese
1/2 c. chopped pecans	3 c. milk
1 stick margarine	2 pkgs. instant butterscotch (<u>or</u> other favorite) pudding
1 c. Cool Whip	1 tsp. vanilla
1 c. powdered sugar	

Mix together and put in bottom of a 9x13 inch pan: 1 cup flour, 1/2 cup chopped pecans, 1 stick soft margarine. Bake at 350° for 15 minutes; cool.

Mix together and spread on cooled crust: 1 cup Cool Whip, 1 cup powdered sugar, 8 ounces cream cheese. Mix until it thickens. Mix together 2 packages pudding, 3 cups milk, 1 teaspoon vanilla. Pour over top of cream mixture. Let set and top with remainder of Cool Whip. Sprinkle with nuts.

Strange how one's thoughts turn to food when there is nothing else to think of.

CRANBERRY VELVET

1/4 lb. miniature marshmallows 2 T. lemon juice
 1 lb. can whole cranberry sauce 1/8 tsp. salt
 1 c. crushed pineapple 1 c. cream, whipped

Combine marshmallows with whole cranberry sauce, pineapple, lemon juice and salt. Fold in whipped cream. Chill in a refrigerator tray until ready to serve. Makes 6 to 8 servings.

DATE PUDDING

Pour 1 cup boiling water over 1 cup chopped dates and 1 teaspoon soda. Let stand until cool. Combine:
 1 T. butter Pinch of salt
 1 c. sugar

Add this to dates and water mixture. Add:
 1 c. flour 1 c. chopped nuts
 1 tsp. vanilla

Pour into a greased 9x13 inch pan and bake 25 to 30 minutes at 350°. Serve with whipped cream or Cool Whip.

APPLE DUMPLINGS

2 c. sifted flour 5 to 6 medium apples, pared,
 1 1/2 tsp. baking powder cored and sliced thin
 1/2 tsp. salt 2 T. oleo
 1/2 c. shortening 1/2 c. sugar
 1/3 c. milk (about) Cinnamon

Mix flour and other dry ingredients; work in shortening as for pie crust. Add milk enough to make a soft dough. Put on a floured board and push together, then roll out in a sheet about 10x12 inches. Scatter on apple slices, sugar and oleo all around and sprinkle with cinnamon. Begin to roll up from the narrow end like a jelly roll. It is difficult to keep the apples inside and keep the dough from breaking as it is rolled up. When it is rolled, it may be thicker in the middle of the roll. Stretch it out by squeezing it in the middle so it will be the same all across; also push in the ends to make them the same thickness. Slice the roll in 8 pieces. Turn each on its side and lay in an 8x12 inch pan.

Make syrup of 1 1/2 cups sugar and 1 1/2 cups water; bring to a boil to dissolve sugar. Pour hot syrup over dumplings in pan and bake at 400° for 30 minutes. Serve warm. Serves 8.

CARAMEL DUMPLINGS

Elsie Griffith

Burn 1/2 cup sugar until golden brown in a heavy skillet.

Add:

2 1/2 c. boiling water	1/4 tsp. salt
2 T. butter	1 c. white sugar

Boil all together for 10 minutes. Mix:

1 c. flour	1 T. shortening
1 tsp. baking powder	2/3 c. milk
1/2 tsp. salt	

Drop by spoonfuls into gently boiling syrup. Cover and simmer for 15 minutes.

FROZEN DESSERT

2 (8 oz.) cans pineapple tidbits (drained)	1 tsp. salt
2 bananas (cut up)	3/4 c. sugar
1/2 c. maraschino cherries (cut up)	1/4 c. pecans
2 T. lemon juice	2 small cartons sour cream

Mix together. Put in paper baking cups. Freeze.

HAPPY MERINGUE

Gene Eacret

1 T. cornstarch	6 T. sugar
1 1/2 tsp. cold water	1/2 tsp. salt
1/2 c. boiling water	3 egg whites

Moisten cornstarch in 1 1/2 teaspoons cold water. Stir in boiling water and cook until thick and clear. Stir while cooking. Cool.

Beat egg whites until stiff and stir in sugar and salt gradually. Beat in the cooked cornstarch and continue beating until it stands in peaks. Spread on pie, sealing edges well, swirling on top. Brown in a preheated 375° oven. Watch carefully. This meringue will not weep.

We exaggerate misfortune and happiness alike.

We are never so wretched or so happy as we say we are.

HOT FUDGE SAUCE

1/2 c. oleo	3 1/2 c. powdered sugar
1 (6 oz.) pkg. chocolate chips	1 tsp. vanilla
1 large can evaporated milk	1/2 tsp. salt

Melt chocolate chips and oleo over low heat. Remove from stove. Add powdered sugar alternately with canned milk. Add salt and return to heat. Stir hard for 8 minutes. Remove from heat, add vanilla. Store in the refrigerator. Reheat amount needed each time.

CHERRY DESSERT

Marla Larson

1 (9 inch) baked pie crust	1 (8 oz.) pkg. softened cream cheese
1 small box Dream Whip	1 c. powdered sugar
1 can Wilderness cherry pie filling	

Mix Dream Whip as directed on package. Mix in cream cheese and powdered sugar. Put in pie crust. Pour pie filling over top; chill. Could use a graham cracker crust too.

PEACH COBBLER

Mrs. Jesse Scott

1 c. sugar	1/2 c. milk
1 c. flour	1 stick oleo
2 tsp. baking powder	1 can peach pie filling

Melt oleo in a small baking dish. Mix sugar, flour, baking powder and milk to make batter. Pour batter over melted oleo. Add 1 can peach pie filling on top. Bake at 350° for 20 minutes or until done.

PEACH CRISP DESSERT

Vicki Knick

17 single soda crackers, rolled fine	1 tsp. baking powder
3 egg whites, beaten stiff	1 tsp. vanilla
1 c. sugar	Canned sliced peaches
1/2 c. nuts	Whipped cream
	Maraschino cherries

Beat egg whites stiff and add vanilla. Beat again. Mix sugar, nuts, crackers and baking powder. Add to egg whites. Grease and flour a 9 inch pie tin. Bake 20 minutes at 350°. Cool. Cut into sections and top with sliced peaches and whipped cream. Decorate with cherry. Makes 6 servings.

PINK FROZEN LEMONADE DESSERT

Eva Foshe

1 can Eagle Brand sweetened milk
1 carton Cool Whip or 1 pkg. Dream Whip

1 small can pink frozen lemonade

Crush 30 Ritz crackers; melt 1/8 pound oleo. Mix crumbs and oleo together. Put 2/3 of this mixture in a baking dish. Mix main ingredients and place on top of crumbs. Sprinkle rest of crumbs over top of mixture. Chill in the refrigerator.

Dessert is very rich.

QUICK APPLE CRISP

Florence Gjertson

Butter a 9x13 inch pan and slice apples to make it 3/4 full. Sprinkle apples with 3/4 cup sugar and 1 teaspoon cinnamon.

Mix:

3/4 c. brown sugar
3/4 c. flour
3/4 c. oatmeal
1 stick oleo

Sprinkle this on top of apples and bake 30 minutes at 350°.

QUICK COBBLER

1 c. flour
1 c. sugar
Pinch of salt
1 1/2 tsp. baking powder
1/2 c. milk
1 stick oleo
1 can (your choice) fruit (do not thicken) use as comes from can

Melt 1 stick oleo (1/2 cup) in bottom of a 9x13 inch pan.

Mix batter in order of ingredients given above and pour in buttered pan (batter will be stiff). Generously cover all with fruit and its juice. Bake at 350° for 20 to 25 minutes.

Serves 12.

RHUBARB COBBLER

4 c. rhubarb
1 (3 oz.) pkg. strawberry Jello
1 c. sugar
1 white Jiffy cake mix
1 c. water
1/2 c. oleo

Put rhubarb in a 9x13 inch pan. Sprinkle Jello, sugar and cake mix over rhubarb. Pour water over this. Dot with oleo. Bake at 350° for 1 hour.

Education is one thing everyone gets on the installment plan.

RHUBARB CRISP

3 c. rhubarb	1 tsp. baking powder
1 c. sugar	1/4 tsp. salt
Cinnamon	1 T. margarine
1 c. sugar	1 egg
1 c. flour	

Cut rhubarb in small pieces and spread in bottom of a 9x9 inch pan. Combine dry ingredients, add margarine, egg and mix. This is a crumbly mixture. Add sugar and cinnamon to rhubarb. Spread crumb mixture over top of rhubarb. Bake 40 to 45 minutes at 350°. Good with apples, brown sugar and cinnamon as base instead of rhubarb.

TILSLOREDE BONDUPIKER

Dorothy Shearer

Norwegian for "quick dish cooked by a farm girl".

1 (No 2) can (2 1/2 c.) frozen tart cherries, thawed <u>and</u> drained	1 c. heavy cream
1 c. zwieback crumbs	3 T. sugar
1/2 c. sugar	1/2 tsp. vanilla
3 T. butter <u>or</u> margarine, melted	1/4 c. slivered almonds, toasted
1 1/2 tsp. cinnamon	5 maraschino cherries
	5 sugar cubes
	Lemon extract

Chop cherries; drain again. Mix zwieback crumbs, 1/2 cup sugar, butter and cinnamon. Spread in jelly roll pan and toast in a moderate oven, 350°, about 10 minutes, stirring frequently.

Whip cream with 3 tablespoons sugar and vanilla. In a shallow 6 cup serving dish, alternate zwieback mixture, cherries and whipped cream, making 2 layers of each. Chill.

Just before serving, sprinkle with almonds and trim with dollops of additional whipped cream. Cut petals in maraschino cherries deep enough to hold a sugar cube soaked in lemon extract. Arrange atop whipped cream. Light sugar cubes to serve.

Makes 8 average sized servings.

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

STRAWBERRY SWIRL

Mrs. Del Stokke

- | | |
|--|-----------------------------------|
| 2 c. graham cracker crumbs | 1 (3 oz.) pkg. strawberry gelatin |
| 4 T. sugar | 1 c. boiling water |
| 1/2 c. butter, melted | 1/2 lb. marshmallows |
| 2 c. sliced fresh strawberries
or 10 oz. pkg. frozen strawberries | 2 pkgs. whipped topping |
| | 1/2 c. milk |

Mix crumbs, 2 tablespoons sugar and butter. Press firmly into a 9x13x2 inch baking dish. Chill until set. Sprinkle 2 tablespoons sugar over berries, let stand 1/2 hour.

Dissolve gelatin in boiling water. Drain berries, reserving juice. Add water to juice to make 1 cup. Add to gelatin. Chill until partially set. Meanwhile, combine marshmallows and milk; heat and stir until marshmallows melt. Cool thoroughly, then fold in 2 cups whipped topping. Add berries to gelatin, then swirl in marshmallow mixture to marble. Pour over crust; chill until set. Top with 2 cups whipped topping.

Serves 12 to 15.

SOUTHERN PECAN PIE

Linda Olson

PIE SHELL:

- | | |
|---------------|-------------------|
| 1 c. flour | 1/3 c. shortening |
| 1/2 tsp. salt | 3 to 4 T. water |

FILLING:

- | | |
|----------------------|------------------------------|
| 3 eggs | 1 tsp. vanilla |
| 1 c. dark corn syrup | 1 c. coarsely chopped pecans |
| 1/4 c. sugar | |
| 1 tsp. flour | |

Blend all filling ingredients in a mixing bowl and beat well. Pour into pie shell. Bake at 350° for 35 to 45 minutes.

RHUBARB PIE

Betty Brown

- | | |
|----------------------|-------------------------------|
| 1 c. sugar | 1 c. cream or evaporated milk |
| 3 T. flour | 1 tsp. vanilla |
| 1/4 tsp. salt | 9 inch unbaked pastry shell |
| 1 1/2 c. cut rhubarb | |

Mix together sugar, flour and salt and stir in rhubarb. Add cream and vanilla. Spoon in pie shell and bake at 350° for 1 hour.

SOUR CREAM RAISIN PIE

Gene Eacret

2 egg yolks	1/2 tsp. cinnamon
1 whole egg	1 c. thick sour cream
1/2 c. sugar	1/2 c. raisins (cooked)
1/4 tsp. cloves	1 1/2 tsp. lemon juice

Slightly beat eggs. Add sugar, spices, raisins and sour cream. Cook in a double boiler (or over very low heat), stirring constantly, until thick. Cool slightly and pour into a baked pie shell. Cover with meringue of 2 egg whites (beaten stiff), 1/4 teaspoon cream of tartar and 4 tablespoons sugar, and bake at 300° for 12 to 15 minutes.

RHUBARB DREAMCRUST:

1 c. flour	1/2 c. oleo
5 T. powdered sugar	

Blend and press in a 9x9 inch pan. Bake 15 minutes at 350°.

FILLING:

2 eggs (beaten)	3/4 tsp. salt
1 1/2 c. white sugar	3 c. (diced fine) rhubarb
1/4 c. flour	

Combine these ingredients and spoon evenly in crust. Bake 35 to 40 minutes at 350°. Serve with whipped cream or ice cream. Makes 6 to 8 servings.

ICE CREAM PUMPKIN PIE

1 (16 oz.) can pumpkin	1/2 tsp. salt
1 (14 oz.) can sweetened condensed milk	1 pt. butter pecan ice cream, softened
1 tsp. cinnamon	1 (10 inch) graham cracker crumb crust
1/2 tsp. ginger	
1/2 tsp. nutmeg	

In a large mixer, combine pumpkin, condensed milk, cinnamon, ginger, nutmeg and salt; beat well. Stir in ice cream. Spoon into graham cracker crust. Freeze 5 hours or until firm. Let pie stand at room temperature 10 minutes before serving. Garnish with whipped cream and nuts. Return leftover pie to freezer. Makes 8 servings.

ICE CREAM SUNDAE

Ann Rehbein

20 to 30 small cookies (vanilla, 1/4 c. oleo coconut, etc.)

Melt oleo, crush cookies and add to oleo. Pat into bottom of a 9x12 inch pan; cool. Layer with 1/2 gallon softened ice cream (any flavor); refreeze. Top with Dream Whip and nuts. Refreeze. Serves 15.

TOPPING:

1 c. or 6 oz. chocolate chips 3/4 c. evaporated milk
1/2 c. light corn syrup

Cook over low heat, stir until chocolate melts; cool. Spread on frozen ice cream.

INSTANT PISTACHIO DESSERT

1 large can crushed pineapple 1 small carton Cool Whip
in own juice
1 box instant pistachio
pudding mix

Combine all ingredients; mix well. Pour into serving dish and chill. Keeps well in the refrigerator for several days. Nuts and miniature marshmallows may be added, if desired.

JIFFY CHEESE DESSERT

Ann Sweeney

Prepare 1 package yellow cake mix as directed on the box. Bake in a 9x13 inch pan; cool. Whip 1 (8 oz.) package cream cheese with 1/2 cup milk. When thoroughly mixed, add 1 1/2 cups milk and 1 package instant vanilla pudding and beat until smooth. Then spread on cooled cake. Have a 16 ounce can crushed pineapple well drained and spread over the pudding mixture. Then put a layer of Cool Whip and sprinkle with nuts. This will keep in the refrigerator for several days.

A careless word may kindle strife
A cruel word may wreck a life.
A timely word may lessen stress,
A loving word may heal and bless.

LEMON BISQUE'

Jeannette Ahnen

- | | |
|--------------------------------|-------------------------------|
| 1 (13 oz.) can evaporated milk | 1/8 tsp. salt |
| 1 pkg. lemon Jello | 3 T. lemon juice |
| 1 1/4 c. boiling water | Grated rind of 1 lemon |
| 1/3 c. honey | 2 1/2 c. vanilla wafer crumbs |

Chill milk overnight. Dissolve gelatin in boiling water and add honey, salt, lemon juice and lemon rind; cool. When Jello has congealed slightly, beat milk until stiff and whip gelatin mixture into it. Spread half of crumbs in a large cake pan and pour lemon mixture over it. Top with remaining crumbs and chill approximately 3 hours.

LUSHUS DESSERT

Betty Brown

- | | |
|---|---------------------------|
| 1 large pkg. orange Jello | 1 small carton sour cream |
| 2 cans mandarin oranges | 1/2 c. mayonnaise |
| 2 c. (approximately) drained
crushed pineapple | 1/2 c. shredded Cheddar |
| 1 small pkg. mini marshmallows | |

Mix Jello according to box directions. Add mandarin oranges and pineapple and pour in a 9x13 inch pan. Put marshmallows over top while Jello is still warm so they will get soft. After it has set in the refrigerator, mix sour cream and mayonnaise together and spread over the top. Sprinkle grated cheese over top.

FRUIT DESSERT

Kathy Richardson

CRUST FOR BOTTOM OF PAN:

- | | |
|------------------------------|---------------------|
| 2 c. crushed graham crackers | 1/2 stick margarine |
|------------------------------|---------------------|

Mix together and press in bottom of pan.

SECOND LAYER:

- | | |
|--------|-----------|
| 2 eggs | 1 c. oleo |
|--------|-----------|

- | | |
|----------------------|--|
| 1 lb. powdered sugar | |
|----------------------|--|

Beat with mixer for 15 minutes, until stiff. Spread over graham cracker crust.

THIRD LAYER:

- | | |
|--|--|
| 5 bananas | 2 boxes frozen strawberries
(drained) |
| 1 large can crushed pineapple
(drained) | |

Continued Next Page

FRUIT DESSERT (Continued)

FOURTH LAYER:

Cover with Cool Whip. Add maraschino cherries, if desired.
Refrigerate.

PINEAPPLE DESSERT

Betty Brown

FIRST LAYER:

Crush 8 double graham crackers fine and spread in bottom
of a 9x13 inch pan.

SECOND LAYER:

Cream:

6 T. butter

1 c. sugar

Add 3 eggs and beat well. Spread over graham crackers in
pan.

THIRD LAYER:

Combine:

1 can crushed pineapple,
drained

1/2 pt. whipping cream, whipped

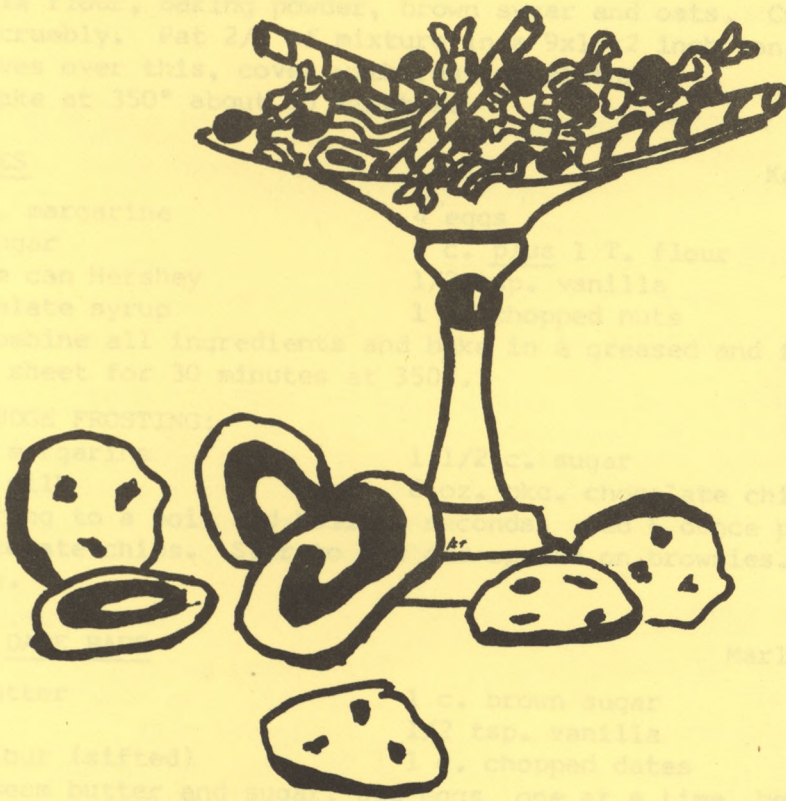
Spread over egg, sugar, butter mixture.

FOURTH LAYER:

Crush 8 double graham crackers fine and spread over the top.
Refrigerate.

.....
Cookies

CANDIES



COOKIES

COOKIES - CANDIES

APRICOT BARS

Jessie Scott

- | | |
|---------------------------|----------------------------------|
| 1 1/2 c. flour (sifted) | 1 1/2 c. quick cooking oats |
| 1 tsp. baking powder | 3/4 c. oleo |
| 1 c. brown sugar (packed) | 1 (12 oz.) jar apricot preserves |

Mix flour, baking powder, brown sugar and oats. Cut in oleo until crumbly. Pat 2/3 of mixture in a 9x13x2 inch pan. Spread preserves over this, cover with rest of mixture.

Bake at 350° about 35 minutes.

BROWNIES

Karen Pack

- | | |
|--|-----------------------------|
| 1/4 lb. margarine | 4 eggs |
| 1 c. sugar | 1 c. <u>plus</u> 1 T. flour |
| 1 large can Hershey
chocolate syrup | 1/2 tsp. vanilla |
| | 1 c. chopped nuts |

Combine all ingredients and bake in a greased and floured cookie sheet for 30 minutes at 350°.

EASY FUDGE FROSTING:

- | | |
|------------------|----------------------------|
| 6 tsp. margarine | 1 1/2 c. sugar |
| 6 tsp. milk | 6 oz. pkg. chocolate chips |

Bring to a boil and boil 30 seconds. Add 6 ounce package of chocolate chips. Stir to mix and spread on brownies. Sets quickly.

TOFFEE DATE BARS

Marla Larson

- | | |
|---------------------|--------------------|
| 1 c. butter | 1 c. brown sugar |
| 2 eggs | 1/2 tsp. vanilla |
| 2 c. flour (sifted) | 1 c. chopped dates |

Cream butter and sugar; add eggs, one at a time, beating after each. Add vanilla and mix well. Add flour all at once. Blend until sticky dough is formed. Add dates and mix. Spread evenly in a 10x15 inch cookie sheet. Bake 20 to 25 minutes at 350°. Cool.

ICING:

- | | |
|-----------------------------------|-----------------------|
| 4 oz. sweet chocolate | 1/2 c. chopped pecans |
| 1/2 c. semi-sweet chocolate chips | |

Melt chips and chocolate in a double boiler; spread over cooled bars. Sprinkle with pecans.

30 MINUTE BROWNIES

Jessie Scott

2 c. sugar	1 tsp. salt
1 c. milk	1 tsp. vanilla
1/2 c. Crisco	2 c. flour
2 eggs	Nuts, if desired
1/2 c. cocoa	

Mix well and bake on a greased cookie sheet at 350° for 30 minutes. Frost while warm.

Melt 2 squares chocolate, 1 tablespoon butter, 1/2 cup milk, 1 cup plus powdered sugar.

RAISIN SURPRISE

Betty Barnhouse

Serves about 8 people. Bake at 350° for 1 hour in an 8x8 inch pan.

1 c. sugar	1 c. raisins
1 c. flour	1 1/2 c. brown sugar
2 T. baking powder	2 1/2 c. boiling water
1/2 c. milk	2 T. butter
Pinch of salt	

Combine sugar, flour, baking powder and milk; mix well and pour into a greased 8x8 inch pan. Combine raisins, brown sugar, boiling water and butter and pour over cake batter. DON'T STIR! This will be a "strange looking mess", but don't be concerned. That's the way it is supposed to be. Bake 1 hour at 350°. Serve chilled with whip cream on top or as is. This is very rich, so cut small servings.

RAISIN BARS

Betty Barnhouse

Serves 3 dozen. Bake at 350° for 20 minutes in a 10x15 inch jelly roll pan.

1 c. sugar	1/4 tsp. nutmeg
1 c. raisins	1 T. cinnamon
1 c. water	1 T. cloves
1/2 c. shortening	1/4 tsp. salt

Cook all this together. Let boil 3 minutes. Cool and add 2 cups flour, 1/2 teaspoon baking powder and 1 teaspoon soda, sifted together and 1/2 cup nuts. Put on a greased 10x15 inch jelly roll pan. Bake 20 minutes at 350°, no longer, will be dry. Frost with powdered sugar frosting (can put nuts in frosting also). Cut in bars. Store in tight container. Makes about 3 dozen.

QUICK BARS

- | | |
|-----------------------------------|-----------------------------------|
| 1 c. sweetened condensed milk | 1 c. coconut |
| 1 (6 oz.) pkg. chocolate chips | 1 c. graham cracker crumbs |
| 1 (6 oz.) pkg. butterscotch chips | 1/2 c. butter <u>or</u> margarine |
| 1 c. nuts | |

Melt butter and mix with graham cracker crumbs in bottom of a 9x13 inch pan. Spread to cover bottom of pan. Sprinkle chips, nuts, coconut over this. Pour milk over everything. DO NOT MIX. Bake 20 minutes at 350°.

PUMPKIN BARS

Shirley Hiatt

- | | |
|-------------------|--------------------------|
| 2 c. sugar | 2 c. flour |
| 1 c. salad oil | 2 tsp. baking powder |
| 4 eggs, beaten | 2 tsp. baking soda |
| 1 lb. can pumpkin | 2 tsp. pumpkin pie spice |
- Pour in a large 10x15 inch greased pan or cookie sheet. Bake 20 minutes at 350°.

FROSTING:

- | | |
|---------------------|----------------|
| 3 oz. cream cheese | 3/4 stick oleo |
| Cream together. | |
| 3 c. powdered sugar | Dash of salt |
| 1 tsp. vanilla | |
- Beat until fluffy. (Nuts)

HELLO DOLLY BARS

Lora Kauwell

- | | |
|-----------------------------|---------------------------------|
| 1/4 lb. butter | 1 c. flaked coconut |
| 1 c. crushed vanilla wafers | 1 c. broken nuts |
| 1 pkg. chocolate chips | 1 (15 oz.) can Eagle Brand milk |
- Melt butter in a 9x13 inch pan. Sprinkle vanilla wafer crumbs evenly over butter. Then add chocolate chips, coconut and nuts in layers. Pour Eagle Brand milk over all. Bake at 350° for 30 minutes. Cut in squares.

My Mother has a cookie jar
Upon the pantry shelf.
Whenever I get hungry
I go and help myself.

FARMER'S BROWNIES

Ann Sweeney

1/4 c. cocoa in

1 c. hot water

Have ready:

2 c. sugar

2 1/2 c. flour

1/2 c. buttermilk

1 tsp. vanilla

3/4 c. butter or margarine,
melted in cocoa

2 eggs, slightly beaten

1 tsp. soda

1 c. nuts, chopped

Mix all the ingredients and spread on a large pan, 1 inch deep and bake at 350° for 20 minutes.

DATE NUT BARS

Lora Kauwell

1/3 c. butter

2 T. light corn syrup

1/2 c. chopped nutmeats

1 pkg. white cake mix

2/3 c. orange juice

1 c. chopped dates

Cream butter until soft, add cake mix, syrup and juice. Mix thoroughly. Add nuts and dates and beat 1 minute. Let stand 5 minutes, then beat 1 minute. Spread mixture in 2 greased 8 inch square pans. Bake in a 375° oven for 35 minutes. While still hot, cut into tiny bars and roll in powdered sugar.

Makes 5 dozen.

QUICK BARS

Gene Eacret

1 c. sweetened condensed milk

1 (6 oz.) pkg. chocolate chips

1 (6 oz.) pkg. buttersctoch
chips

1 c. nuts

1 c. coconut

1 c. graham cracker crumbs

1/2 c. butter or margarine

Melt butter and mix with graham cracker crumbs in bottom of a 9x13 inch pan. Spread to cover bottom of pan. Sprinkle chips, nuts and coconut over crumb mixture. Pour milk over everything. Do not mix. Bake 20 minutes at 350°.

BON BONS

Florance Gjertson

1 stick softened oleo

1 can Eagle Brand sweetened
milk

2 lbs. powdered sugar

Blend ingredients together, add more sugar if necessary so candy may be formed into balls. Add flavoring desired and

Continued Next Page

BON BONS (Continued)

finely chopped nuts. Form small balls. Stick a toothpick in each one. Chill well or freeze.

Dip in chocolate made by melting 12 ounces milk chocolate bits and 1 ounce paraffin over hot water. Keep chocolate stirred. Maple, vanilla, peppermint, cherries, nuts or coconut as you like.

BOURBON BALLS

Vicki Knick

2 c. vanilla wafer crumbs, fine 2 T. cocoa
 1 c. finely chopped coconut 2 T. white corn syrup
 and/or pecans 1/3 c. rum, brandy, Cointreau,
 1 c. powdered sugar whiskey or bourbon
 Mix well. Shape by teaspoonfuls into firm balls. Roll in powdered sugar, instant coffee or dry cocoa; chill.

BOSTON CREAMS

4 c. sugar 1 tsp. vanilla
 2 c. cream 1 c. nuts
 1 c. syrup

Cook sugar, cream and syrup to firm ball (232°). Beat with mixer. Add vanilla and nuts. Drop by teaspoon on waxed paper.

CANDY COATED PRETZELS

Bettejean Barnhouse

Almond bark Pretzels

Melt almond bark in a double boiler. Drop pretzels (few at a time) into melted bark. Remove with kitchen tongs. Place on foil to cool.

Boil the syrup until its thick
 Pour and cool the candies - quick!
 Pretty shapes and trimmings make
 And you'll have candy that looks and tastes just great.

CARAMELS

2 c. sugar	3 squares baking chocolate
1/2 c. white syrup	(optional)
2 c. half-and-half (cream)	1 1/2 c. chopped nuts
1 c. butter (1/2 lb.)	(optional)
	2 tsp. vanilla

Mix sugar, syrup, butter and 1 cup cream. Bring to a boil. Add remaining cream slowly, don't stop boiling. Cook to 245° or until ball in cold water clicks side of glass. Beat in chocolate, then vanilla. Pour into a buttered pan. When almost cool, turn out and cut into squares.

CARAMELS

Florence Gjertson

2 c. sugar	1 tall can Carnation
2 c. dark syrup (Blue Label	evaporated milk
Karo)	Pecans
1/4 c. butter	

Cook sugar and syrup to firm ball stage (250°). Add milk very slowly so mixture does not stop boiling. Stir constantly until firm ball stage (242°). Add 1/4 cup butter, 2 cups pecans. Pour into a 9x13 inch greased pan. When cool, cut in squares and wrap in waxed paper.

CARAMEL CORN

Connie Rasmussen

2 sticks margarine	1/2 c. Karo syrup
2 c. brown sugar	1 tsp. salt

Boil 5 minutes; stir to keep from scorching. Remove from heat, stir in 1 teaspoon baking soda. Pour over popcorn, stir well until covered. Place in a large pan. Put in a 250° oven for 1 hour. Turn it over about every 15 minutes. Remove from oven, stir it until it cools.

CHOCOLATE FUDGE

2 c. sugar	3/4 c. Pet milk
1/4 c. water	2 T. cocoa
2 T. Karo	2 T. butter
1/2 tsp. salt	1 tsp. vanilla
1 c. nuts	

Combine sugar, cocoa, milk, Karo, butter and salt in a saucepan and cook until it forms soft ball when dropped in water.

Continued Next Page

CHOCOLATE FUDGE (Continued)

Set aside and cool. Then beat until it loses its gloss. Add nuts and vanilla. Pour in a buttered dish. Don't be alarmed if it should curdle, it will beat out.

CHOW MEIN NUTTY NOODLES

Lois Anderson

1 (12 oz.) pkg. chocolate chips 2 (3 oz.) cans chow mein noodles
1 (12 oz.) pkg. butterscotch 1/2 c. nuts
chips

Melt chips together, then pour over noodles and nuts that have been set aside in a large bowl. Spoon on wax paper and let cool. Makes 48.

CHRISTMAS FUDGE

June Jondall

4 1/2 c. sugar 12 oz. pkg. milk chocolate bits
1 tall can evaporated milk 1 c. or more pecans
1/2 tsp. salt 1 pt. Marshmallow Creme
1/4 lb. oleo 1 tsp. vanilla
12 oz. pkg. semi-sweet
chocolate bits

In a saucepan, combine sugar, milk, salt and oleo. Bring to a boil. Cook 5 minutes, stirring constantly. Add remaining ingredients. Stir until chocolate is melted and ingredients well blended. Pour into 2 buttered 9x9x2 inch pans or 1 large cookie sheet. Chill until firm. Yield: 4 pounds fudge. Freezes well.

COCONUT PHILLY FUDGE BALLS

Karen Waterman

2 1/2 c. powdered sugar 1/4 tsp. vanilla
(sifted) Dash of salt
1 (3 oz.) pkg. cream cheese Shredded coconut
(softened)

Gradually add sugar to softened cream cheese, mixing until well blended. Stir in vanilla and salt. Shape into small balls and roll in shredded coconut.

Happiness consists in activity - it is a running stream, not a stagnant pool.

DATE NUT BALLS

Eleanor Wood

2 c. sugar
1 c. half-and-half

1 c. pecans
1 c. dates

Cook sugar and cream to soft ball stage. Stir in dates until dissolved. Cook a little longer until mixture pulls away from sides of pan. Add pecans. Beat until thick. Cool. Roll into balls and roll in powdered sugar.

DIVINITY

3 c. sugar
3/4 c. white syrup
3/4 c. water

2 egg whites
1 tsp. vanilla

Cook sugar, syrup and water to hard ball stage. Beat egg whites until they form firm peaks. Slowly pour hot syrup mixture over egg whites while beating at high speed on the mixer. Add vanilla and coloring, if desired. Beat until mixture starts losing gloss and will hold shape when dropped from a spoon. Working quickly, drop by spoonfuls onto waxed paper.

DIVINITY PUFFS

2 egg whites
2 1/2 c. sugar
1/2 c. water

1/2 c. light corn syrup
3/4 c. nuts
1/2 tsp. vanilla

Beat egg whites until stiff. Combine sugar, water and syrup. Cook until mixture reaches 234° on candy thermometer. Pour half over beaten egg whites, beating constantly while pouring. Cook remaining syrup mixture to 260°. Pour over the egg white mixture, beating constantly. Add nuts, if desired. Add vanilla. Beat until mixture holds shape when dropped from spoon. Swirl from teaspoon onto waxed paper.

EASY PEANUT BRITTLE

Renee Kayser

3 c. sugar
1 1/3 c. cold water
1 c. white corn syrup

1 lb. raw peanuts
1 tsp. soda

In a big heavy kettle, combine sugar, water and syrup and boil 10 minutes. Add peanuts and cook until golden brown. Just before removing from fire, add soda. This will bubble like crazy. Stir bubbles down, pour on buttered surface, pull out until thin. When cool, break in pieces. Makes 3 pounds candy.

FANNY FARMERS \$200 FUDGE

Ann Sweeney

4 1/2 c. sugar	1 square baking chocolate
1 large can evaporated milk	1 pt. Marshmallow Creme
1/2 c. <u>or</u> 1/4 lb. butter	1/2 tsp. salt
2 large Hershey bars	2 c. chopped nuts
1 large pkg. chocolate chips	2 tsp. vanilla

Boil sugar, milk and butter. Add remaining ingredients. Blend together well and pour into a buttered 9x13 inch pan. Refrigerate until firm.

MYRTLE TURTLES

Evelyn Sills

1/2 c. butter <u>or</u> oleo	1 1/2 c. flour
1/2 c. brown sugar	1/4 tsp. soda
1 egg	1/4 tsp. salt
1 egg, separated	1 1/2 c. pecan halves, sliced lengthwise
1/4 tsp. vanilla	1 (16 1/2 oz.) can chocolate frosting

In a bowl, cream butter and sugar until light and fluffy. Add egg and egg yolk and beat until well mixed. Stir in vanilla, flour, soda and salt. Mix well. Refrigerate until chilled.

Grease 2 large cookie sheets. Preheat oven to 350°. Beat egg white in a bowl. Roll dough into 1 inch balls and dip in egg white. For each turtle, press 5 pecan pieces to resemble legs and head. Bake 10 to 12 minutes. While warm, frost with chocolate frosting. Makes 3 dozen; 110 calories in each turtle.

PEANUT BON BONS

Beth Christianson

2 c. powdered sugar	1 stick oleo
1 c. peanut butter	1 large pkg. milk chocolate chips
3/4 c. graham cracker crumbs	1/4 c. paraffin

Mix sugar, peanut butter, graham cracker crumbs and oleo. Roll into balls and let set for a while. Melt chocolate chips and paraffin. Roll balls in chocolate mixture.

Cool completely.

The really happy man is the one who can enjoy the scenery when he has to take a detour.

PEANUT BRITTLE

Eleanor Wood

In a heavy skillet, combine 1 cup sugar, 1/2 cup water, 1/3 c. light corn syrup and a pinch of cream of tartar and cook the mixture over low heat, stirring, for 2 minutes. Rotate the pan, washing down any sugar crystals clinging to the sides with a brush dipped in cold water, increase the heat to moderately high and cook the syrup, rotating the pan, until it reaches the soft ball stage, or a candy thermometer registers 230°. Add 1 cup shelled and skinned raw peanuts (available at natural food stores) and cook the mixture, rotating the pan, until it is golden. Remove the pan from the heat and add 1 1/2 teaspoons softened butter and 1/4 teaspoon vanilla. Transfer the mixture to metal or marble surface, oiled with sweet almond oil or peanut oil, spreading it thinly. Let the brittle cool for 1 hour and break it into pieces. Makes about 1 1/2 pounds.

PEANUT BUTTER CRUNCH

June Jondall

2 c. sugar	2 c. quick oats (uncooked)
1/2 c. evaporated milk	2 c. miniature marshmallows
1/2 c. oleo	1 tsp. vanilla
1 c. peanut butter	

Cook sugar, milk, oleo and peanut butter over medium heat until mixture boils. Boil 2 minutes, stirring constantly. Remove from heat. Add oats, marshmallows and vanilla. Stir until well blended and slightly thickened. Drop from a teaspoon on waxed paper. Large recipe.

PEANUT BUTTER FUDGE

Martha Mindemann

2 c. sugar	1 c. peanut butter
2/3 c. milk	1 tsp. vanilla
1 c. Marshmallow Creme	1/2 c. nutmeats

Cook the sugar and milk until soft ball stage. Remove from stove and add the rest of the ingredients. Stir until they are all mixed together good. Put on plates to cool.

Many of us spend half our time wishing for things we could have, if we didn't spend half our time wishing.

PEANUT BUTTER FUDGE

Ann Sweeney

1 pt. Marshmallow creme 2 c. sugar
 1 c. chunky peanut butter 2/3 c. milk
 1 tsp. vanilla

Combine creme, peanut butter and vanilla in a large warm mixing bowl. Combine sugar and milk in a heavy saucepan and cook to soft ball stage or 235°. Pour over peanut butter mixture and stir until mixed. Spread in a 9x9 inch square pan.

PECAN PRALINES

Gene Eacret

3 c. sugar 3/4 c. light corn syrup
 1 tsp. baking soda 2 T. butter or margarine
 1/8 tsp. salt 2 c. pecan halves
 1 c. buttermilk

In a large pan or Dutch oven, combine sugar, baking soda and salt. Stir in buttermilk and corn syrup. Bring to a boil over medium heat, stirring constantly. Cook and stir to soft ball (234°). Remove from heat; add butter. Stir in pecans. Beat until mixture is thick enough to drop from spoon, 5 to 6 minutes. Quickly drop from tablespoon onto waxed paper. If candy becomes stiff, add 1 teaspoon hot water. Makes about 45.

POPCORN BALLS

1 c. white sugar 1/3 c. water
 1/3 c. dark corn syrup 1/4 c. butter

Boil the above until it is very brittle in cold water. Add 3/4 teaspoon vanilla and pour over 3 quarts of salted popped corn. Form into 12 balls or break up into clusters.

JELLO POPCORN BALLS

Gene Eacret

6 T. popcorn 1 c. sugar
 1 small box Jello (any flavor) 1 c. white syrup

Pop the corn. Mix rest of ingredients and boil for 1 minute. Pour over popcorn and form into balls.

One reason why a dog is such a lovable creature is that his tail wags instead of his tongue.

POPCORN BALLS

4 c. white sugar	1/4 tsp. salt
1 c. white syrup	3 T. butter
1/4 c. white vinegar	10 to 12 qts. popped popcorn
1/2 c. water	

Put sugar, syrup, vinegar, water, salt and butter in a pan. Boil until it crackles when you put a little bit in cold water. Add food coloring (if desired). Let stand just a minute and pour over popcorn. Make into balls. Making balls, use cold water to dip hands in. Makes approximately 20 to 25 depending on size.

POP'S POPCORN BALLS

Annette Thompson

8 c. popped corn (1/2 c. unpopped)	1/3 tsp. salt
2 c. sugar	1/2 c. water
1/2 c. white syrup	1 tsp. vinegar
	1 T. vanilla

Bring sugar, white syrup, salt and water to a rolling boil, not quite to the hard ball stage. Add vinegar and vanilla and continue boiling until it reaches 260° on candy thermometer. Remove from heat and pour over corn, stirring constantly. Butter fingers and press into loose balls. Turn them out on greased wax paper until cool.

NOTE: Use a medium saucepan and cook on medium high burner. Store in paper sacks in a cool spot.

RUM LOGS

Karen Waterman

1 c. butter <u>or</u> margarine	1/4 tsp. salt
2 tsp. vanilla	1 egg
2 tsp. rum flavoring	3 c. flour (sifted)
3/4 c. sugar	1 tsp. nutmeg

Cream butter and sugar, then add all other ingredients; mix well. Shape on floured board by rolling with hands in rope 3/4 inch in diameter and cut off 3 inches long. Bake on ungreased cookie sheet at 350° for 12 to 15 minutes. Frost with white icing. Run fork lengthwise to look like bark. Sprinkle with nutmeg.

The human body is designed to last a life time if it is given the proper care.

WHITE FUDGE

June Jondall

4 c. white sugar
 1 large can evaporated milk
 1 stick margarine

1 jar Marshmallow Creme
 1 c. chips of white chocolate
 1 c. or more pecans or black walnuts

Cook sugar, milk and margarine 10 minutes over medium heat. Stir constantly after it starts boiling. Remove from stove and add Marshmallow Creme and white chocolate. Blend well until chocolate is melted. Add nuts. Pour into a 9x12 inch pan. Cut when cool. Yield: 3 1/4 lbs.

MINCEMEAT COOKIES

Jessie Scott

3 1/2 c. flour (sifted)
 1/2 tsp. salt
 1 tsp. soda
 1/2 pkg. mincemeat (broken in small pieces)

1 c. Crisco
 1 1/2 c. sugar
 4 eggs (beaten)

Sift together flour, salt and soda. Cream Crisco and sugar. Add eggs, beat until smooth. Add mincemeat. Add flour mixture. Drop by teaspoon 2 inches apart on greased cookie sheet. Bake at 400° until lightly browned. Makes 6 dozen.

MOLASSES CRINKLES

Jessie Scott

3/4 c. Crisco
 1 c. brown sugar

Mix thoroughly. Sift and stir in:

2 1/4 c. flour
 1/2 tsp. cloves
 1/4 tsp. salt

1 egg
 1/4 c. molasses
 2 tsp. soda
 1 tsp. ginger
 1 tsp. cinnamon

Make ball the size of walnuts and roll in sugar. Bake at 375° for 10 to 15 minutes or until lightly browned.

NO BAKE WALNUT BALLS

Marla Larson

2 c. vanilla wafer crumbs
 1/2 c. white sugar
 1/8 tsp. salt
 1/2 tsp. cinnamon

1/2 c. (chopped fine) maraschino cherries
 1 c. chopped walnuts
 Add 1 tsp. lemon juice to
 2/3 c. Eagle Brand milk

Mix well and make into small balls. If desired, may roll in sugar or extra vanilla crumbs.

SANDIES

Marla Larson

- | | |
|-----------------------|-------------------|
| 1 c. oleo | 1 T. water |
| 1/4 c. powdered sugar | 2 c. flour |
| 2 tsp. vanilla | 1 c. chopped nuts |

Mix well; make small balls. Bake 20 to 25 minutes in a 300° oven. While hot, roll in powdered sugar.

SOUR CREAM SUGAR COOKIES

Annette Thompson

- | | |
|------------------|--------------------------|
| 1 c. white sugar | 3 eggs (slightly beaten) |
| 1 c. brown sugar | 2 tsp. soda, <u>in</u> |
| 1 c. shortening | 1 c. sour cream |

1 tsp. vanilla

Sift:

- | | |
|---------------|----------------------|
| 4 c. flour | 2 tsp. baking powder |
| 1/2 tsp. salt | |

Mix sugars, shortening and vanilla. Add eggs and sour cream. Add flour mixture; chill. Roll, cut and bake at 350° on a greased cookie sheet. Sprinkle with sugar before baking.

SUGAR COOKIES

Katie Hiatt

- | | |
|----------------|------------------------|
| 2 sticks oleo | Pinch of salt |
| 2 c. sugar | 5 c. flour |
| 2 eggs | 2 tsp. soda |
| 1 c. salad oil | 2 tsp. cream of tartar |
| 1 tsp. vanilla | |

Combine all ingredients and drop on a cookie sheet. Or roll into ball and flatten with a fork. Bake 10 minutes at 350°.

ANGEL COOKIES

Florence Gjertson

- | | |
|---------------------|--------------------------|
| 2 sticks margarine | 1/2 tsp. cream of tartar |
| 1 c. powdered sugar | 1/4 tsp. salt |
| 1 egg | 1 tsp. vanilla |
| 2 1/4 c. flour | 1/2 tsp. soda |

Roll into balls about the size of walnuts. Press with a designed bottom glass. Dip glass into cold water occasionally. Bake 10 to 12 minutes at 350°.

Principle is an opinion that has stood the test of time.

SOFT OATMEAL COOKIES

Gene Eacret

1 1/2 c. raisins	1 tsp. soda
1 c. shortening	1/2 tsp. salt
1/2 c. brown sugar (packed)	1 c. chopped nuts
1/2 c. sugar	2 c. oatmeal
3 eggs	1 tsp. vanilla
2 1/2 c. flour	Confectioners' sugar icing (optional)

Simmer raisins in 3/4 cup water for 5 minutes. Remove from heat and cover. Cream shortening, sugar and eggs together. Sift flour, soda and salt together. Add to creamed mixture gradually, beating well after each addition. Stir in raisins with liquid, nuts, oatmeal and vanilla. Drop by spoonfuls on greased cookie sheets and bake in a preheated 350° oven for 15 to 20 minutes or until tops spring back when touched in center.

SOUR CREAM SUGAR COOKIES

Jessie Scott

2 c. sugar	1 tsp. soda
1 c. sour dairy cream	1 tsp. nutmeg
2 eggs (beaten)	Pinch of salt
2 tsp. vanilla	3 1/2 c. flour

Mix sugar and cream; add eggs; mix well. Sift together dry ingredients. Add with vanilla. This can all be done with mixer as this is a soft dough. Bake at 350° until lightly browned.

PEANUT BUTTER CHOCOLATE CHIP BARS

Eva Foshe

2 sticks oleo (melted)	1/2 c. chunky peanut butter
4 c. powdered sugar	12 oz. chocolate <u>or</u> butterscotch chips
1 2/3 c. graham cracker crumbs	
1 c. chunky peanut butter	

Mix the first 4 ingredients. Spread on cookie sheet. Refrigerate until chilled. Melt next 2 ingredients. Spread over chilled mixture. Very rich.

With every rising of the sun,
Think of your life as just begun.

HONEY CHOCOLATE CHIP COOKIES

Eva Foshe

2/3 c. shortening	1 tsp. salt
1 c. honey	1 (6 oz.) pkg. chocolate <u>or</u>
2 eggs	butterscotch chips
2 1/2 c. flour (sifted)	1 c. nuts
1 tsp. soda	2 tsp. vanilla

Mix shortening, honey and egg. Add dry ingredients. Add chips, nuts, vanilla. Drop by spoonfuls onto floured cookie sheet. Bake at 350°.

Can also be spread out on cookie sheet and cut into squares when cooled.

APRICOT SLICES

June Jondall

2 c. sifted flour	1 c. flaked coconut
1 c. oleo (softened)	1 c. chopped pecans
1 c. dairy sour cream	Powdered sugar
1 (1 lb.) jar apricot preserves	

Blend together flour and oleo; stir in sour cream.

Chill 2 hours. On a lightly floured board, divide dough into 4 parts. Roll each to 12x6 inches. Spread with preserves, sprinkle with coconut and pecans. Roll up from 6 inch end as for jelly roll. Put on an ungreased baking sheet. Bake at 350° about 45 minutes. Sprinkle liberally with powdered sugar. When cold, but in 1 inch slices. Makes about 30 slices.

"Blue Ribbon Winner"

BUTTERMILK SUGAR COOKIES

June Jondall

1 1/2 c. sugar	3 1/2 c. flour (more <u>or</u> less
1 c. oleo (melted)	as needed)
2 eggs	2 tsp. soda
1 c. buttermilk	4 tsp. baking powder

Mix well. Chill 2 hours or more. Handle as little as possible. Work with 1/4 of dough at a time. Roll and cut with cookie cutter. May sprinkle on colored sugars or frost when cool. Bake at 350° for 15 minutes.

These are the old fashioned soft cookies, not crisp. Large recipe.

Arguments often bring out more spite than light.

JUMBO RAISIN COOKIES

June Jondall

- | | |
|---|--------------------------|
| 1 c. Crisco | 4 c. flour |
| 1 T. vanilla | 1 tsp. salt |
| 2 c. sugar | 1 tsp. soda |
| 3 eggs | 1 tsp. baking powder |
| 2 c. raisins | 2 tsp. pumpkin pie spice |
| 1 c. pecans <u>or</u> black walnuts
(optional) | |

Cream Crisco, vanilla, sugar; add eggs. Sift flour, salt, soda, baking powder, spice, add to first mixture. Cook raisins in 1 cup water for 5 minutes. Add to other mixture. Add nuts. Drop by teaspoon on lightly greased cookie sheets. Bake at 350° for 12 to 15 minutes or until lightly browned. May be frosted.

Makes 8 to 9 dozen.

CREAM CHEESE DAINTIES

June Jondall

- | | |
|--|--|
| 1 c. oleo | 4 tsp. baking powder |
| 2 (3 oz.) pkgs. cream cheese
(softened) | 1/2 tsp. salt |
| 1 c. sugar | 3 c. Rice Krispies (crushed
coarsely) |
| 1/2 tsp. almond extract | Red <u>and</u> green candied cherries |
| 2 c. sifted flour | |

Cream oleo, cheese, sugar and almond extract until light. Sift together flour, baking powder and salt. Stir into oleo mixture just until combined. Chill 1 to 2 hours. Shape into small balls. Roll in cereal and place on ungreased cookie sheets. Top each with 1/2 cherry, flattening cookie slightly.

Bake at 350° for 12 to 15 minutes.

CHOCOLATE DROP COOKIES

Vicki Knick

- | | |
|------------------|-------------------|
| 1 c. Crisco | 1 tsp. salt |
| 2 c. brown sugar | 1 tsp. soda |
| 2 eggs | 1 c. sour milk |
| 12 T. cocoa | 1 c. chopped nuts |
| 3 c. flour | |

Mix in order given and alternate sour milk and dry ingredients. Bake on a greased cookie sheet for 15 minutes at 375°.

He has a right to criticize who has a heart to help.

DATE ICEBOX COOKIES

Evelyn Sills

1 c. white sugar	4 c. flour
1 c. brown sugar	1 tsp. soda
1 c. shortening	1 tsp. vanilla

Cream sugars and shortening; add eggs, well beaten and mix well. Add vanilla. Measure flour, add soda and sift together; add to other ingredients and blend well. Divide dough into 3 or 4 pieces. Roll 1/2 inch thick. Spread with date filling. Roll as jelly roll. Chill in the refrigerator. Bake at 375° for 12 to 15 minutes. Remove from pan immediately.

DATE FILLING FOR ICEBOX COOKIES:

1 lb. pitted dates	1 tsp. flour
1/4 c. sugar	1 c. water

Cut dates and put with rest of ingredients and cook until mushy. Cool before spreading on dough.

CHOCOLATE DROP COOKIES

Alice Severson

1/2 c. butter	1 1/2 c. flour
1 c. brown sugar	1/2 tsp. soda
1 egg	1/2 tsp. salt
2 squares chocolate, melted	1/2 c. buttermilk
1 T. vanilla	1/2 c. nuts

Cream butter and brown sugar. Add egg, chocolate and vanilla and mix well. Sift together flour, soda and salt and add alternately with buttermilk. Mix in nuts. Drop on greased cookie sheets and bake at 350°.

FROSTING:

Melt 1 cup chocolate chips and 1 1/2 teaspoons butter. Add 1 1/2 to 2 cups powdered sugar and 1 teaspoon vanilla. Add cream, milk or hot coffee to spreading consistency.

CHOCOLATE CHIP COOKIES

Joni Corbin

Cream:

1 c. shortening	1 tsp. soda, dissolved in a little water
3/4 c. brown sugar	1 tsp. vanilla
3/4 c. white sugar	1 1/2 c. flour
2 eggs, adding one at a time	2 c. oatmeal
1 tsp. salt	1/2 pkg. chocolate chips

Continued Next Page

CHOCOLATE CHIP COOKIES (Continued)

Combine all ingredients and drop on a greased cookie sheet. Bake 10 to 12 minutes at 350°.

BUTTERSCOTCH AND OATMEAL COOKIES

Doris Mooers

3/4 c. brown sugar	1 T. hot water
3/4 c. white sugar	1 1/2 c. flour
1 c. shortening	1 tsp. soda
2 eggs	1 pkg. butterscotch bits
1 tsp. vanilla	2 c. quick oatmeal

Mix in order given and drop by teaspoon on a greased cookie sheet. Bake 10 to 12 minutes in a 375° oven.

BON BON COOKIES

Lois Anderson

1/2 c. melted oleo	6 oz. chocolate candy stars
1 lb. powdered sugar	6 oz. chocolate chips
2 c. chunky peanut butter	1/2 bar paraffin
3 c. Rice Krispies	

Mix the first 4 ingredients on left together and chill. Melt chocolate and paraffin together. Roll chill ingredients into balls and dip into melted chocolate. I used a toothpick. Makes 48.

FROSTED CREAMS

Gene Eacret

1 c. raisins	2 1/2 c. flour
Water (see below)	1 tsp. soda
1 1/2 c. sugar	1/4 tsp. salt
1 c. shortening	2 tsp. cinnamon
2 eggs	1/2 c. chopped nuts
1 tsp. vanilla	

Simmer raisins in enough water to cover well so raisins will be plump and moist. Drain, saving water. Measure water, adding enough to make 1 cup; cool. Cream sugar, shortening, eggs and vanilla until fluffy. Add sifted dry ingredients to creamed mixture alternately with raisin water. Mix in raisins and nuts. Pour batter into oiled pans (9x13 inches) and (8x8 inches). Bake 25 to 30 minutes at 350°. Frost with Lemon Butter Frosting.

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SUGARLESS FRUIT COOKIES

Betty Wearth

3/4 c. water
 1/4 c. shortening
 1 c. raisins

1 tsp. cinnamon
 1/4 tsp. nutmeg

Put above ingredients in a saucepan and cook 3 minutes; cool and add:

1/2 tsp. salt
 1 egg
 3/4 c. shredded apples
 1 c. flour

1 tsp. soda, sifted with the flour
 1/2 tsp. vanilla
 1/4 c. nuts

Drop by spoonful on cookie sheet. Bake 10 to 15 minutes at 350°.

SOFT MOLASSES COOKIES

Annette Thompson

3/4 c. shortening (1/2 oleo,
 1/4 Crisco)
 1 c. sugar
 1 egg
 1/4 c. molasses
 2 c. flour

2 tsp. soda
 1/4 tsp. salt
 1 tsp. cinnamon
 1 tsp. ginger
 Sugar

Mix. Roll into balls. Roll in sugar. Bake at 350° for 15 minutes.

SNICKERDOODLE COOKIES

Barb Tiffany

1/2 c. shortening
 3/4 c. sugar
 1 egg
 1 1/3 c. flour

1 tsp. cream of tartar
 1/2 tsp. soda
 1/8 tsp. salt

Cream shortening and sugar. Add egg and dry ingredients. Roll into balls the size of small walnuts. Roll in a mixture of 1 tablespoon sugar and 1 teaspoon of cinnamon. Place 2 inches apart on ungreased baking sheet. Bake at 400° for 8 to 10 minutes until lightly browned but still soft.

Makes 2 1/2 dozen.

A good thing to remember and even better to do -
 Is "Work with the construction gang and not the wrecking crew".

RANGER COOKIES

Marla Larson

1 c. butter	2 c. flour
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. baking powder
2 eggs	1/2 tsp. salt
1 tsp. vanilla	2 c. quick oatmeal
1 c. shredded coconut	2 c. Rice Krispies
Nuts (optional)	1 (6 oz.) pkg. chocolate chips

Mix well. Bake 10 to 12 minutes in about a 350° oven.

Makes 5 dozen.

PUMPKIN COOKIES

Vicki Knick

1/2 c. Crisco	1 tsp. baking powder
1 c. sugar	1 tsp. salt
2 eggs	1 tsp. cinnamon
1 c. pumpkin	1 tsp. nutmeg
2 c. flour	1 tsp. vanilla
1 tsp. soda	

Cream shortening and sugar. Add eggs. Mix in pumpkin. Add dry ingredients and vanilla. Drop by teaspoonfuls onto a greased cookie sheet. Bake at 350° for 10 to 15 minutes.

PECAN SANDIES

Eleanor Wood

1/2 c. butter	2 2/3 c. flour
1/2 c. Crisco	1 1/2 tsp. soda
2/3 c. sugar	1 1/2 tsp. vanilla
2/3 c. brown sugar	1/2 c. chopped pecans
2 eggs	

Melt butter and Crisco. Beat in eggs. Sift dry ingredients and pour into mixture. Add pecans. Form into 3 long rolls. Freeze. Slice and bake until lightly brown at 350° to 375°.

PEANUT COOKIES

Eleanor Wood

In a bowl cream together 1/2 stick (1/4 cup) butter and 1/4 cup sugar and beat in 1 small egg yolk and 1/4 teaspoon vanilla. Sift in 1/2 cup flour, combining the mixture well and stir in 1/2 cup shelled, skinned and chopped unsalted peanuts. Mound tablespoons of the peanut mixture on a buttered baking

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GOOD SUGAR COOKIES ✓ GOOD

Ann Sweeney

2 c. sugar
Cream together.

2 c. Crisco

3 eggs
3 T. milk
1 tsp. lemon
1 tsp. vanilla

2 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
4 to 5 c. flour

Mix together; chill dough in the refrigerator for 1 hour.
Bake at 350° for 8 to 10 minutes.

GINGERSNAP COOKIES

Doris Barnhouse

1 egg
1 c. white sugar
Mix the first 4 ingredients together.

2 c. flour
1/4 tsp. salt
2 1/2 tsp. soda
1 tsp. baking powder

3/4 c. shortening
4 T. molasses (Wascama)
1 1/2 tsp. ginger
1 tsp. cinnamon
1/4 tsp. red pepper

Mix next ingredients. Add all together. Chill at least 2 hours or overnight. Roll in small balls, size of walnuts. Have small dish water and dish sugar. Dip in water, roll in sugar. Place on cookie sheet. Don't flatten, will spread out in baking and crack on top. Bake at 350° for 10 minutes.
Makes 3 to 5 dozen.

GINGERSNAPS

Vicki Knick

3/4 c. Crisco
1 c. sugar
1/4 c. molasses
1 egg
2 c. flour

1/4 tsp. salt
2 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger

Cream Crisco and sugar. Add molasses and egg. Beat well. Add dry ingredients and mix. Roll into small balls and roll in sugar. Bake at 375° for 15 minutes.

To be content with little is difficult;
To be content with much - is impossible.

GINGER COOKIES

Ann Sweeney

1 c. sugar	2 tsp. soda
3/4 c. shortening	1 tsp. ginger
4 T. molasses	1 tsp. cinnamon
1 egg	1/4 tsp. allspice
2 c. flour	

Mix together and form into balls the size of walnuts and dip into sugar, then place on a cookie sheet and bake at 350° for about 15 minutes. Let stand 1 minute, then remove from cookie sheet.

GINGER CREAMS

Vicki Knick

1/3 c. Crisco	1/2 tsp. salt
1/2 c. sugar	1/2 tsp. soda
1 egg	1 tsp. ginger
1/2 c. molasses	1/2 tsp. nutmeg
1/2 c. water	1/2 tsp. cloves
2 c. flour	1/2 tsp. cinnamon

Cream Crisco and sugar; add egg. Add molasses and water; mix well. Add dry ingredients. Bake at 400° for 8 to 10 minutes.

BROWNIES

Leora Carlson

Mix:

1 German chocolate cake mix	1/3 c. condensed milk
3/4 c. melted margarine	

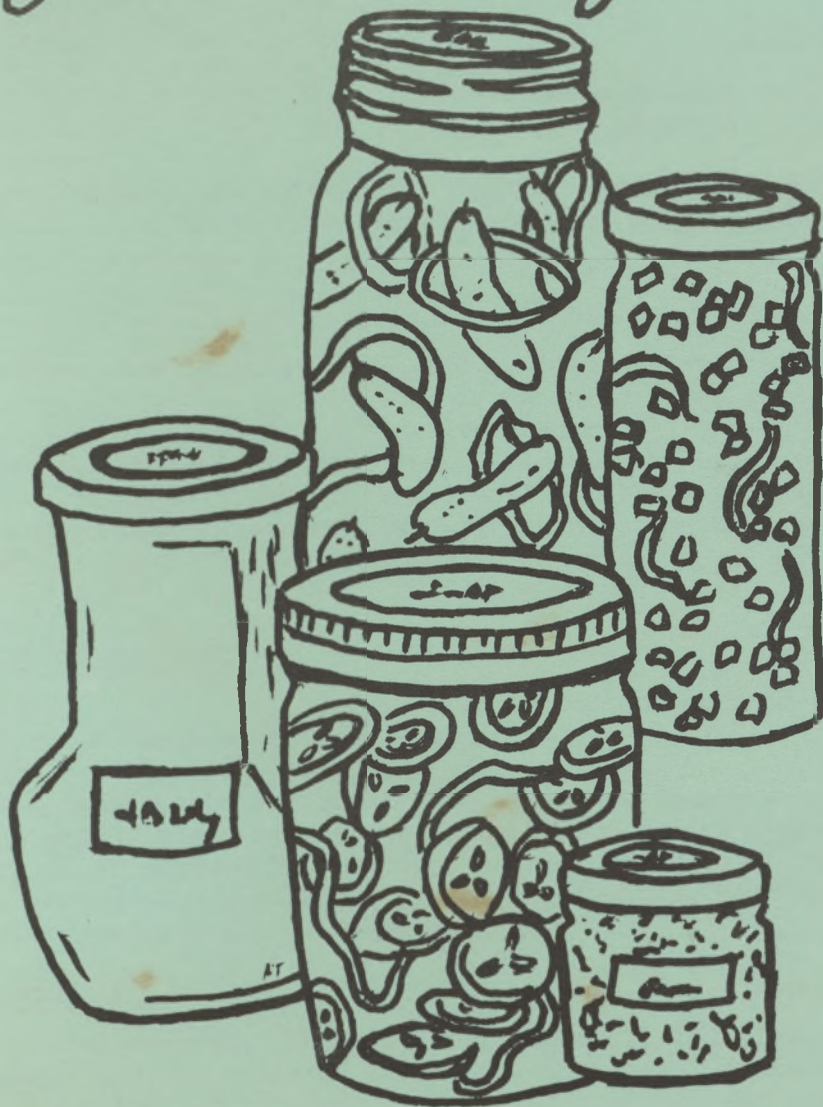
Put 1/2 of mixture in a greased and floured 9x12 inch pan. Bake 6 minutes at 350°, then sprinkle 1 cup chocolate chips over this. Melt:

36 light caramels	1/3 c. condensed milk
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Spread over top of chocolate chips. Drop the rest of the cake mix mixture by spoonful over top of caramel mix. Bake at 350° for 15 to 18 minutes. Cool and refrigerate for 30 minutes.

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Jellies - Jams



Pickles - Relishes

CATSUP

Mary Winkler

3 tsp. whole cloves	1 medium sized onion, chopped
3 tsp. broken stick cinnamon	1/2 tsp. cayenne pepper
2 tsp. celery seed	2 c. sugar
2 c. white vinegar	1/2 tsp. garlic salt
16 lbs. ripe tomatoes	3 T. pickling salt

Measure spices into a small pan. Add the vinegar. Cover and bring to a boil. Remove from heat and let stand and steep while you prepare tomatoes.

Wash tomatoes, quarter and put into a kettle. Add chopped onion; bring to a boil and cook for 15 minutes, stirring occasionally. Run tomatoes through a colander, pressing every bit through. If the pulp left in the colander is put into a blender and again run through colander, you will have a substance thick as tomato paste. This should be added to the tomato juice. Add the sugar, bring to a boil and simmer until mixture is reduced about half or nearly the consistency of catsup. Strain the vinegar-spice mixture into the kettle, discarding the spices. Add the salt and garlic salt. Simmer until mixture is again the consistency of catsup, stirring frequently. Pour into hot, sterilized jars and seal tightly. Process in boiling water bath for 15 minutes. Makes from 4 to 5 pints.

LIME SWEET PICKLES

Mrs. Ronald Larson

8 lbs. medium cucumbers	1 tsp. celery seed
2 qts. vinegar	1 box stick cinnamon (broken in pieces)
4 1/2 lbs. sugar	
1 T. salt	

Wash and cut cucumbers in 1/4 inch pieces; soak 24 hours in 2 cups lime in 2 gallons water. Have covered with water. Stir occasionally to mix lime, then after 24 hours, rinse well and cover with fresh cold water. Let stand 3 hours, then rinse again.

Mix vinegar, sugar, salt, celery seed and stick cinnamon. Cover pickles with cold vinegar. Let stand overnight. Bring to a boil and simmer pickles in syrup for 40 minutes.

Makes 12 to 13 pints.

It is thinking about the load that makes one tired.

BREAD AND BUTTER PICKLES

Eva Foshe

1 1/2 c. onions 1/3 c. salt
 4 qts. sliced cucumbers 2 trays ice cubes

Put over the cucumbers; let stand 3 hours. Rinse and wash off good in cold water.

4 1/2 c. sugar 1 1/2 tsp. celery seed
 1 1/2 tsp. turmeric 3 c. white vinegar

Bring sugar, celery seed, turmeric and vinegar to a boil. Turn heat down and add cucumbers, onions; stir 5 minutes. Put in hot jars, pour syrup over them and seal.

REFRIGERATOR PICKLES

Eva Foshe

1 gal. sliced cucumbers 1/3 c. coarse salt
 (sliced thin) 1 tsp. turmeric
 4 large onions (sliced thin) 1 1/2 tsp. celery seed
 4 c. sugar 1 1/2 tsp. mustard seed
 4 c. vinegar

Place onions and cucumbers in jars. Heat other ingredients. Bring to a full boil and pour over the pickles when cool. Keep in the refrigerator. Ready to use in 3 to 4 days.

BREAD AND BUTTER PICKLES

June Jondall

24 cucumbers (medium sized)

Wash and slice thin (do not peel). Let stand in salt water 2 hours or overnight; 1 tablespoon salt to 2 quarts water. Drain well.

10 onions, sliced thin 1 tsp. turmeric
 1 tsp. celery seed 2 c. sugar
 1 tsp. mustard seed 1 qt. vinegar
 1 tsp. ginger Water, dilute to taste

Boil vinegar, water, sugar and spices. Drop in sliced pickles and onions. Bring to a boil again and boil for 1 minute. Pack in hot sterile jars and seal.

There isn't any question
 But that appetites are fickle
 And sometimes nothing fills the bill
 Like a tart of spicy pickle.

PICKLES

9 c. cucumbers (sliced)	1 tsp. turmeric
1 c. onions	1 tsp. mustard seed
1/2 c. green pepper (diced)	2 c. sugar
2 T. salt	1 c. vinegar
1 T. celery seed	

Stir real good. Let stand a few hours. Do not cook.

Keeps real good.

EASY PICKLES

Elsie Griffith

7 c. cucumbers (unpeeled), sliced	1 c. onions, sliced
	1 c. green peppers (optional)
Sprinkle 1 tablespoon salt over cukes. Let stand from 2 to 6 hours. Drain in colander. Mix:	
2 c. sugar	1 tsp. celery seeds
1 c. vinegar	

Heat and pour over cukes; when cool, put in the refrigerator. May be eaten immediately.

PICKLED SHRIMP

1 lb. cooked <u>and</u> cleaned shrimp	8 whole cloves
2 T. olive oil	1 bay leaf
1 c. vinegar	2 tsp. salt
2 T. water	1 tsp. sugar
1/4 c. thin onion slices	Dash of pepper

Dribble oil over shrimp. Bring to a boil the remaining ingredients and pour over shrimp. Refrigerate 24 hours before serving.

GREEN TOMATO RELISH

Kenneth Anderson

2 qts. tomatoes (ground)	1 qt. vinegar
4 qts. cabbage (ground)	2 oz. mustard seed
6 large onions (ground)	2 oz. celery seed
1 qt. sugar	

Stew until tender (about 1 hour), stirring often. Put in jars and seal.

The promise of some people to be on time carries a lot of wait.

CUCUMBER RINGS

Marie Hanson

12 large cucumbers

8 1/2 qts. water

2 c. limes

Wash and peel cucumbers, cut into 1/2 inch slices. Core out seed center, making rings. Mix limes and water thoroughly and let settle. Pour over cukes; let stand 24 hours. Pour off liquid and let cukes stand in cold water 3 hours and drain.

1 c. vinegar

1 oz. bottle red food coloring

Mix together with cucumbers and add water to cover. Add 1 teaspoon alum, simmer rings for 2 hours. Drain and discard liquid.

2 c. vinegar

10 to 12 c. sugar

8 sticks cinnamon

2 (10 oz.) pkgs. red hot

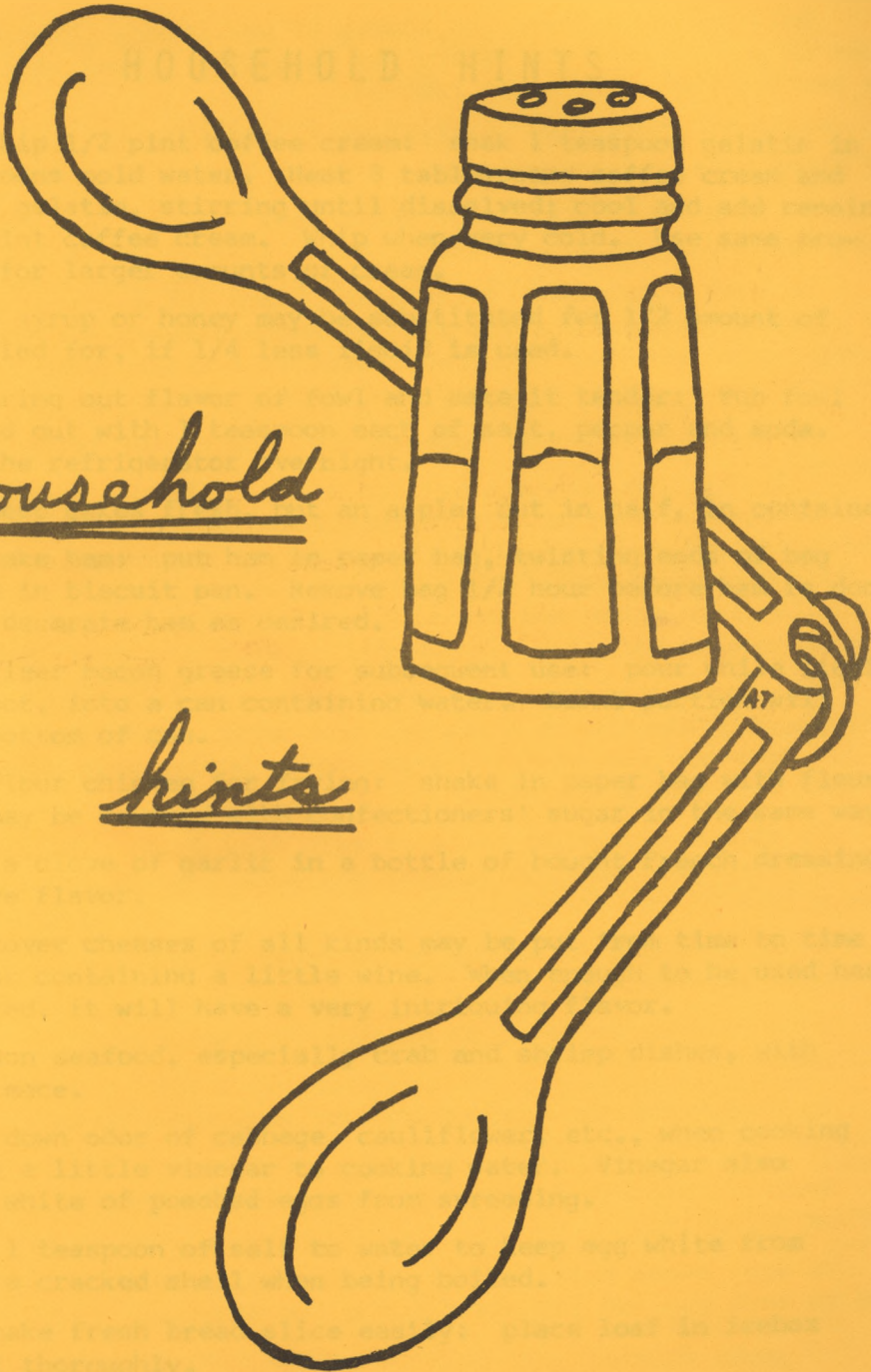
2 c. water

candies

Make a syrup by combining ingredients and boil until candies melt. Pour over rings and let stand overnight. The next day, drain syrup and heat again. Pour back over rings. Do this for 3 days.

On third day, heat rings in syrup thoroughly and pack in jars; seal and chill before serving. The larger the cucumbers the better. Ripe ones work as long as they are firm.

Makes 8 to 12 pints.



household

hints

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HOUSEHOLD HINTS

To whip 1/2 pint coffee cream: soak 1 teaspoon gelatin in 1 tablespoons cold water. Heat 3 tablespoons coffee cream and pour over gelatin, stirring until dissolved; cool and add remaining 1/2 pint coffee cream. Whip when very cold. Use same proportions for larger amounts of cream.

Corn syrup or honey may be substituted for 1/2 amount of sugar called for, if 1/4 less liquid is used.

To bring out flavor of fowl and make it tender: rub fowl inside and out with 1 teaspoon each of salt, pepper and soda. Keep in the refrigerator overnight.

To keep cakes fresh, put an apple, cut in half, in container.

To bake ham: put ham in paper bag, twisting ends of bag and place in biscuit pan. Remove bag 1/2 hour before ham is done, skin and decorate ham as desired.

To clear bacon grease for subsequent use: pour while liquid, but not hot, into a can containing water. Burnt portion will drop to bottom of can.

To flour chicken for frying: shake in paper bag with flour. Cookies may be covered with confectioners' sugar in the same way.

Put a clove of garlic in a bottle of bought French dressing to improve flavor.

Leftover cheeses of all kinds may be put from time to time into a jar containing a little wine. When enough to be used has accumulated, it will have a very intriguing flavor.

Season seafood, especially crab and shrimp dishes, with a little mace.

Cut down odor of cabbage, cauliflower, etc., when cooking by adding a little vinegar to cooking water. Vinegar also prevents white of poached eggs from spreading.

Add 1 teaspoon of salt to water to keep egg white from escaping a cracked shell when being boiled.

To make fresh bread slice easily: place loaf in icebox and chill thoroughly.

Roll pastry between two sheets of wax paper. When the top paper is peeled off, the pastry may be easily turned into a pie pan and the other paper removed.

To melt chocolate: grease pot in which it is to be melted and place over boiling water.

To make croquettes light and creamy inside: use cream sauce instead of eggs.

To peel a coconut: drain milk, place nut in oven until hot to touch, remove and tap all over with hammer, particularly at ends, give one hard knock and shell will crack open. Lift shell off, peel brown skin and cool before grating or grinding.

To measure molasses: grease cup in which it is to be measured.

To measure shortening: subtract amount of shortening required from 1 cup; fill cup with water to amount of difference and add shortening until water level measures 1 cup. Lift shortening from water and you will not have wasted any on sides of cup.

To vary taste of vegetables: add a pinch of dried thyme to fresh carrots; cook a sprig of fresh mint with green peas; add 1/4 teaspoon minced fresh marjoram to butter when melting and pour over cooked spinach.

To remove excessive taste of salt from food: while cooking add 1 teaspoon each of vinegar and sugar, or in soup, add a few slices of raw potato.

A bit of sugar in batter of pancakes or waffles will make them brown more quickly.

Sugar may be softened by placing in a warm oven for 10 or 15 minutes.

To make nutmeats come out whole: soak nuts in salt water overnight before cracking.

Sprinkle salt in frying pan before frying meat to prevent fat from splashing.

To sour sweet milk: add 1 tablespoon vinegar or lemon juice to each cup and let stand for a few minutes.

To freshen sour milk: add 1/2 teaspoon baking soda and use 2 teaspoons less of baking powder than recipe calls for.

Peel an onion under running water to keep back the tears.

To rid vegetables of insects: add a pinch of borax and a little vinegar to the water in which they are washed.

To peel dried fruits: wash in warm water, drain, then cover with boiling water and let stand until cool.

To freshen wilted greens: douse quickly in hot and then ice water, with a little vinegar added.

To keep parsley fresh for a long time: wash and store in tightly covered jar in the refrigerator.

To blanch almonds: cover shelled almonds with boiling water, allow to cool, slip off skins.

Wrap a cloth moistened with vinegar around cheese to keep fresh.

To keep macaroni from boiling over: put a tablespoon of butter in the water.

To make potatoes light and fluffy: add a pinch of baking soda as well as hot milk and butter.

Add a little salt to flour before mixing to prevent lumping.

Use a nutmeg grater to remove burnt edges from cake.

Heat molasses and butter together, 1 tablespoon butter to each cup of molasses - for use on waffles or pancakes. Tastes good and saves butter.

Adding sugar to water in which some vegetables are cooked improves flavor: for sweet potatoes add 1 heaping teaspoon; for peas, cabbage, turnips, beets and corn add 1 level teaspoon.

To preserve yolks of eggs in the refrigerator: slide into bowl and cover with cold water.

Dry celery in a warm oven and store in tightly covered jar for use as seasoning.

To keep layer cake from crumbling when being sliced, cut square in center of cake before slicing from outside edge.

Dipping citrus fruit in hot water before squeezing will increase amount of juice that can be obtained.

A pinch of salt added to the sugar in making icings will prevent graining.

Twelve quarts punch makes 96 cups

1 gallon of punch, 32 servings.

A 12 pound ham serves 20.

To serve cold sliced turkey or chicken to 25 people, allow 20 pounds of poultry, drawn weight.

A 4 pound chicken, drawn weight, makes 4 cups of diced chicken.

One gallon of ice cream will serve 30 people if served with scoop.

An 11 inch casserole of scalloped potatoes serves 8 generously.

French fry carrots like potatoes for a change.

Wild ducks are easier to pick if dipped in, or painted with melted paraffin. When it is cool, pull the paraffin off; the feathers come too. Allow 1 cake of paraffin for each duck.

If water called for in package pie crust mix is reduced, a much tender pastry will result. In damp climate the liquid may be reduced as much as half.

Fruitcake almond paste may be quickly made by buying the almond paste from a pastry shop; adding an equal amount of granulated sugar and diluting to proper consistency with rose water.

To remove ink stains from colored fabrics, mix dry mustard in a thick paste, spread over stains and let stand 24 hours. Then sponge with cold water. Lora Kauwell

Place silverware in an aluminum pan and pour the potato water from boiled potatoes over it. Cover with a tight lid and let stand for a while. Then wash and scald. You will be amazed at the results. Lora Kauwell

Anyone who has ever peeled and chopped a raw onion doesn't need the government to label its chemical content.

HAPPINESS CAKE

Gene Eacret

1 cup of good thoughts	2 cups of sacrifice
1 cup of kind deeds	2 cups of well beaten faults
1 cup of consideration for others	3 cups of forgiveness

Mix thoroughly, add tears of joy, sorrow and sympathy.
Flavor with love and kindly service. Fold in 4 cups of prayer
and faith. Blend well.

Fold into daily life. Bake well with the warmth of human
kindness and serve with a smile, anytime - it will satisfy the
hunger of starved souls.

