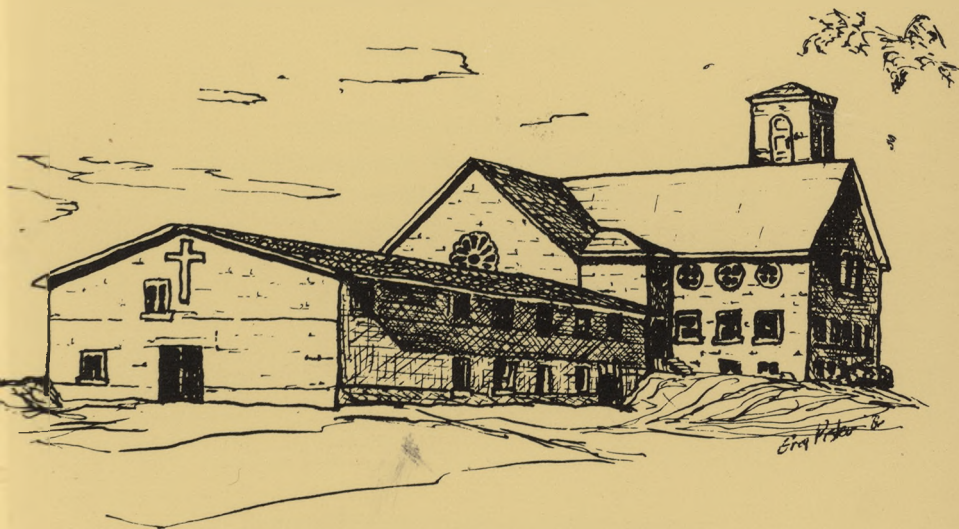


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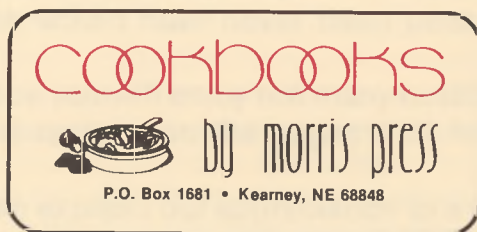
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Dedication & Expression of Appreciation

On this our 135th Anniversary we dedicate this book to all cooks. It goes without saying that over these 135 years there have been hundreds of suppers, fellowships, lunches for funerals, weddings and some community functions. We have come to these special functions and have appreciated the variety of foods along with specialties that some of the cooks are noted for. We would not consider leaving the function without at least sampling a little of each. It's true that our "eyes light up and our tummy says howdy!"

There is no doubt that we fellowship around food. In fact, most often this is what draws us together. It's good to fellowship in this way. We have grown to know and love each more as a result.

Some of the recipes are treasured family keepsakes and some are new; however, they reflect the love of good cooking.

Our thanks to all those who generously contributed their favorite recipes. Without their help, this book would have never been possible.

We hope you will enjoy the many outstanding and treasured recipes on the pages that follow.

We also express our appreciation to a very special friend, Mr. Greg Pister, who designed and drew the front cover of this cookbook.

Roger T. Goodson, Pastor

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MEAT, POULTRY & SEAFOOD

FOOLPROOF DUMPLINGS

Emma Lairidge

1 egg, beaten light
1/4 c. flour

Meat, Poultry & Seafood

Drop dough by teaspoonful and cook in both, covered, until top spooned off. Do not remove top from bottom until dumplings are cooked. Yield: 6 dumplings.

OLD-FASHIONED CHICKEN DUMPLINGS

LaRue Exline

2 c. flour
4 tsp. baking powder
1/2 tsp. salt
2 T. butter or Crisco

Rub shortening into flour. Use 1/4 cup milk to make a stiff dough. Shape into dumplings by rolling very thin and cut as desired or drop from spoon. If dropped, do not make dough quite as stiff. Cook 12 to 15 minutes, slowly. Do not remove top from bottom until dumplings are cooked. Can be overcooked.



CHICKEN PANCAKES

2 c. flour
1 c. milk
1 egg
1/2 tsp. salt
1/2 tsp. paprika

1/4 c. fat
1 c. milk
1 egg
1/2 tsp. salt
1/2 tsp. paprika

None of these are breads. Cook in butter, chicken, and spices. Roll chicken breasts in flour, dip in milk, then in bread crumbs. Brown in butter on both sides, then reduce heat and cook for 30 minutes. Serves 4.

MEAT, POULTRY & SEAFOOD

FOOLPROOF DUMPLINGS

Emma Lotridge

1 egg, beaten light
3/4 c. flour

1 T. sour milk

Drop dough by teaspoonful and cook in broth, covered, until teaspoon of dumpling looks dry. Do not turn over in cooking process. Yield: 6 large dumplings.

OLD-FASHIONED CHICKEN DUMPLINGS

LaRue Exline

2 c. flour
4 tsp. baking powder

1/2 tsp. salt
2 T. butter or Crisco

Rub shortening into flour. Use 3/4 cup milk to make a stiff dough. Shape into dumplings by rolling very thin and cut as desired or drop from spoon. If dropped, do not make dough quite as stiff. Cook 12 to 15 minutes, slowly. Do not stir or remove top from boiler until ready to serve. Can be ovenbaked.

CHICKEN A LA KING

Blanch Heuser

1 c. sliced mushrooms
1/4 c. butter
3 T. flour
2 c. milk
Salt and pepper

2 T. chopped green pepper
2 1/2 c. diced, cooked chicken
2 T. finely cut pimento
1 beaten egg yolk

Lightly brown mushrooms and green pepper in butter; add flour and blend. Add milk and seasonings; cook until thick, stirring constantly. Stir some of hot mixture into egg yolk and add to remaining hot mixture; continue cooking 10 minutes. Add chicken and pimento. Serve on biscuits or hot buttered toast. Serves 6.

CHICKEN PARMESAN

Vicki Sherman

2 chicken breasts, split
1/2 c. milk
2 T. Parmesan cheese
1/8 tsp. garlic powder
2 T. butter

1/4 c. flour
1 c. bread crumbs
1/4 tsp. salt
1/8 tsp. paprika

Bone and skin chicken breasts. Combine bread crumbs, cheese and spices. Roll chicken breasts in flour. Dip in milk, then in bread crumbs. Brown in butter on both sides, then reduce heat and cook for 30 minutes. Serves 4.

SAUSAGE SOUFFLE

MaryIn Croy

1 lb. link sausage
6 slices bread, cubed
1 1/2 c. shredded cheddar
cheese

1 1/2 c. milk
4 eggs, beaten
1/4 tsp. salt

Fry sausage, drain and cut into fourths. Alternate layers of bread, sausage and cheese in a greased casserole. Mix together milk, eggs and salt. Pour over sausage, bread and cheese. Cover and refrigerate overnight. Next day bake at 325° for 45 minutes.

MEATBALLS

Alice Zoe Eden DeVoe

2 1/2 lbs. ground ham
3 eggs
2 c. milk

1 lb. ground beef
3 c. graham cracker crumbs
1/2 tsp. salt

Mix together. Put in refrigerator to chill so you may handle. Make 1/3 or 1/2 cup of meat to make balls.

Sauce:

1 3/4 c. brown sugar
3/4 c. vinegar

2 c. tomato soup
2 tsp. dry mustard

Bring to boil, pour over meatballs. Bake at 350° for 1 1/2 hours.

MEATBALLS

Joyce Phillips

1 1/2 lbs. ground beef
1/2 c. oatmeal
1 T. onion

1 1/2 tsp. salt
Pepper
1 c. milk

Mix together and make into balls. Roll in flour and brown in hot shortening.

Sauce:

2 T. brown sugar
1 c. catsup
2 T. Worcestershire sauce

1/2 c. water
1/4 c. vinegar

Simmer meatballs in sauce in slow oven or over low heat for 1 hour.

BUTTERSCOTCH BARS

In memory of Lucille Matthews

1 c. sugar
3/4 c. oleo
2 eggs, beaten
2 c. sm. marshmallows
1 c. coconut (flaked)

1/2 c. nuts (chopped)
1 (12-oz.) pkg. butterscotch
chips
2 1/2 c. graham cracker crumbs
3/4 c. peanut butter

Boil sugar, oleo and eggs over low heat 5 minutes stirring all the time. Remove from heat; add marshmallows and let melt. Add

(continued)

crumbs, nuts, coconut and press in lightly greased pan. Melt butterscotch chips over low heat and stir in peanut butter. Pour over top. Cool and cut in bars. (Pan size 9 x 13 inches or 10 x 14 inches.)

LITTLE MEAT LOAVES

Nellie Stickler

- | | |
|-----------------------------|----------------------------|
| 1 lb. ground beef | 1 c. cracker crumbs |
| 1/4 c. chopped onion | 1 tsp. salt-pepper |
| 1/2 c. milk | |

Mix and shape in 7 or 8 loaves. Put in casserole.

Sauce:

- | | |
|---------------------------|----------------------------------|
| 3 T. brown sugar | 1 T. vinegar |
| 1/2 c. water | 1 T. Worcestershire sauce |
| 1/4 c. chili sauce | 1/4 c. catsup |

Mix and pour over meat. Cover. Bake at 350° for 30 minutes.

ORIENTAL STEAK

Judi Duncan

- | | |
|-------------------------------|---------------------------------|
| 1 1/2 lbs. round steak | 2 T. veg. oil in skillet |
|-------------------------------|---------------------------------|

Brown steak with salt and pepper then add:

- | | |
|---------------------|-----------------------|
| 1 T. sugar | 5 T. soy sauce |
| 2 T. vinegar | 1 c. water |

Cover skillet and cook on low heat for 1 1/2 hours, then add 2 green peppers cut in strips. Mix 2 tablespoons cornstarch in 1/2 cup water and add to meat stirring until smooth. Cook 10 to 15 minutes more. Add more water for broth if desired.

MOSTACOLLI

Kathy Roos

- | | |
|--|---|
| 1 (10-oz.) Mostacolli | 1/2 (8-oz.) can tomato sauce |
| 1/2 (15-oz.) Rice's Chili block | 1/2 (10 1/2-oz.) can tomato soup |
| 1 lb. ground beef | 1 tsp. oregano |
| Salt and pepper to taste | 1 garlic clove (diced fine) |
| 1-lb. can stewed tomatoes | 1 med. onion |

Cut chili block into small pieces and melt. Add tomatoes, tomato soup, tomato sauce and 1 can water. Cook 15 minutes. Mix ground beef, onions and spices together and brown lightly. Add sauce and cook 15 minutes more. Cook noodles when needed.

SWEET AND SOUR PORK

Greg Pister

Sweet and Sour Sauce (Good with Barbecued Spare Ribs and Roast Chicken):

1/2 c. sugar	3 tsp. soy sauce
1/2 c. vinegar	2 T. cornstarch
1/2 c. pineapple juice	2 T. water
1/2 c. catsup	

Combine ingredients and bring to a boil. Mix the cornstarch and water and gradually add to sauce. Simmer until thickened. Heat 5 minutes.

1 lb. lean pork, cut into 1-inch squares ³/₄ inch thick	1 green pepper, cut into 1 inch diamonds
1 clove garlic, flattened	1 c. carrots, cut diagonally into 1-inch pieces (parboil 4 minutes, drain)
1/2 c. flour	1 sm. onion, cut into strips ³/₄ inch wide
1/2 tsp. MSG	1/2 c. chunk pineapple (drained)
1/2 tsp. salt	
1 beaten egg	
Peanut oil for deep fat frying	
1/2 c. celery	

Combine flour, MSG and salt. Dip pieces of pork in beaten egg, then roll in flour mixture. Deep fat fry (375°) in peanut oil in wok for 6 to 8 minutes until batter is golden. Drain on paper towels, add and stir into the hot vegetables and sauce mixture. Serve immediately with boiled rice. This recipe serves 6.

HOT CHICKEN SALAD

In memory of Martha Richmond

4 c. cooked, cooled chicken chunks	2 pimentos, snipped
2 c. chopped celery	³/₄ c. mayonnaise
1 tsp. minced onion	2 T. lemon juice
³/₄ c. cream of chicken soup	1/2 tsp. monosodium glutamate
1 tsp. salt	1 1/2 c. crushed potato chips
4 hard-cooked eggs, sliced	²/₃ c. chopped toasted almonds
	1 c. grated cheese

Combine all but last 3 ingredients. Place in large rectangular dish and top with chips, cheese and almonds. Let stand in refrigerator overnight, then bake at 400° for 20 to 25 minutes. Serves 8.

SWEET AND SOUR SAUSAGE

Martha Eden

- 1 green pepper
- 3 tomatoes (or canned tomatoes)
- 1 lb. smoked sausage
- 1 onion

Combine:

- 1 T. cornstarch
- 1 T. soy sauce
- 1/2 c. apricot preserves
- 1 tsp. ginger
- 1 T. vinegar

Stir into sausage. Mix and heat to thicken. Add 2 cups chunk pineapple. Serve over rice.

MEATBALLS AND SPAGHETTI

Helen Talbot

- 1 1/2 lbs. hamburger (ground chuck)
- 1 c. broken soft bread crumbs (pour water over to make bread soft)
- 1 clove garlic (minced)
- 1/4 c. green pepper (chopped)
- 1 onion (chopped)
- 1/4 c. celery (chopped)

Add:

- 1 beaten egg
- 1 tsp. chili powder
- 1 1/2 tsp. salt

Work with hands, and make into small balls. Brown in hot fat.

Sauce: (Cook slowly in 2 T. Crisco)

- 1 c. diced onion
- 1 c. diced celery
- 1 tsp. chili powder
- 1 diced green pepper
- 1 c. diced clove garlic
- 1 tsp. salt

After this is tender add:

- 1 can tomato soup
- 1 can tomato sauce
- 1 can tomato paste

Add about 3 cups water. Add meatballs and cook slowly 1 1/2 hours. Cook spaghetti as directed and cover with meatballs and sauce.

SCANDINAVIAN MEATBALLS WITH LINGONBERRY SAUCE

Cheri Pugh

2 c. cubed white bread
 1 lb. ground veal
 1 lb. ground beef
 2 tsp. salt
 1/4 tsp. nutmeg
 2 eggs
 1 c. beef broth
 2 tsp. dry mustard

6 T. heavy cream
 1 lb. ground pork
 1 med. onion, finely chopped
 1/2 tsp. pepper
 1/4 tsp. allspice
 2 jars (10-oz. ea.) lingonberries
 or 1 can (16-oz.) whole-berry
 cranberry sauce

Preheat oven to 350°. In large bowl soak bread in cream until absorbed. Add remaining ingredients except 1 1/2 cup lingonberries, beef broth and mustard. Shape into 1-inch balls. Bake in a non-stick jellyroll pan for 20 minutes or until cooked through. Combine meatballs and beef broth in Dutch oven and place over low heat until heated through (or in crockpot on low for 2 hours). Combine remaining 1 1/2 cups lingonberries with mustard. Pour over meatballs; stir in gently. Serve in chafing dish. Makes about 125 meatballs.

MACARONI PIZZA

Mabel Moore

First layer: Cook and drain 1 package macaroni. Put in 9 x 13-inch pan. **Second layer:** Cover with cheddar cheese soup or 2 cups shredded cheddar cheese. **Third layer:** Cook 2 pound ground beef and season with onion, oregano, Italian seasoning or Presti's. **Fourth layer:** Cover with mozzarella cheese. **Fifth layer:** Use 1 regular can pizza sauce and add pepperoni. Bake 25 to 30 minutes at 325°.

TALIARINI

Martha Eden

1 lb. ground beef
 1 clove garlic
 3 cans Hunt's tomato sauce
 3/4 lb. longhorn cheese

1 med. onion
 1/2 pkg. med.-sized noodles
 1 can whole kernel corn

Steam ground beef (as for Maidrites). Cut onion and put in beef. Also garlic (or garlic salt). Put tomato sauce and corn in. Cook noodles until done in hot water. Drain and mix into hamburger. Pour into 9 x 12-inch pan. Grate cheese over top of mixture. Bake for 40 minutes at 350° or until cheese is melted.

HAM LOAF WITH GRAHAM CRACKERS

In memory of Lucille Matthews

- 1 lb. ground beef
- 1 lb. smoked ham, ground
- 1 1/4 c. milk
- 2 c. graham cracker crumbs

- 1 lb. lean pork, ground
- 1/2 tsp. salt
- 2 eggs

Mix all together in large loaf or make into meatballs.

Sauce: (for the top)

- 3/4 c. brown sugar
- 1/4 tsp. Worcestershire sauce
- 1 1/2 tsp. prepared mustard
- 1/4 c. vinegar
- 1 c. tomato soup

Bake at 350° for 1 1/2 hours.

PIZZA

Anita Gorden

Dough:

- 2 c. Bisquick
- 1/2 c. water

Mix together and spread in 1/4 inch thick pan.

Spread on:

- 1/2 c. grated cheese
- 1 T. cooking oil
- 1/2 grated onion
- 1/2 lb. hamburger
- 2 cans tomato sauce
- 1 can mushrooms
- 1/2 lb. nippy cheese

Bake 20 to 25 minutes at 425°.

ZUCCHINI AND PEPPER STEW

Mrs. Fred Garrison

- 1 (6-oz.) can tomato paste
- 2 sliced carrots (med.)
- 1 stalk celery (sliced)
- 1 c. water

Put together and cook until vegetables are tender.

In skillet put together:

- 1/2 c. cooking oil
- 2 sm. zucchini (diced)
- 1 garlic clove (minced)
- 4 lg. green peppers (sliced)
- 1 lg. onion (chopped)

Cook until lightly brown. Add first ingredients. Mix and simmer for 10 minutes. Makes a very good main dish. Sometimes I steam 1/2 pound hamburger and add to stew.

SALMON BALLS IN CREAM OF MUSHROOM SOUP

Faye Houser

- 1 can salmon
- 1 c. cooked rice
- 1/2 c. cracker or bread crumbs
- 2 eggs
- 1 can cream of mushroom soup

(continued)

Mix all the above together except mushroom soup and fix in balls. Put in 9 x 13-inch pan then mix the soup and 1 can water together and pour over salmon balls. Bake in 350° oven for 45 minutes.

FRANKFURTER LOAF

Janice Franklin

1½ lbs. franks
1 c. fine, dry bread crumbs
¾ c. milk
2 well-beaten eggs
2 T. chopped onion
½ tsp. sage

Grind franks. Add remaining ingredients and mix thoroughly. Place mixture in greased 6 x 10-inch shallow baking dish. Bake in 350° oven for 45 minutes.

TURKEY LOAF

Janice Franklin

1 lb. ground turkey
⅔ can chicken broth
½ pkg. stuffing mix
Entire envelope of seasoning from stuffing mix

Mix chicken broth and seasoning. Let stand for 5 minutes. Add stuffing mix and ground turkey. Mix well. Bake 30 to 40 minutes at 375°.

PIZZA SWIRLS

Judi Duncan

1 lb. Velveeta cheese
1 lb. ground beef, browned
Approx. 1½ c. catsup
Worcestershire sauce to taste
Oregano to taste
Garlic salt to taste

After browning meat, mix all other ingredients together with meat in pan. Spoon over party rye bread (can be frozen). Heat for 5 to 10 minutes at 400° and serve warm.

HAM BALLS

Marietta Probasco

1 lb. pork
1 lb. beef
1 lb. ham
1 c. cracker crumbs
1 c. milk
2 eggs
1 T. Worcestershire sauce
Pinch salt
¼ tsp. pepper

Mix ingredients and shape into 24 balls. Place in baking dish.

Sauce:

1 T. dry mustard
½ c. vinegar
½ c. brown sugar
½ c. water

Mix and pour over meatballs. Turn meatballs once after 1 hour baking. Bake in 350° oven, total baking time 2 hours.

TUNA SPAGHETTI

Charlotte Probasco

2 T. chopped onion	2 qts. water
1 clove garlic, crushed	1 T. vegetable oil
1 T. vegetable oil	1 tsp. salt
1 (15 ¹ / ₂ -oz.) jar spaghetti sauce	7 oz. uncooked vermicelli
1 (9 ¹ / ₄ -oz.) can tuna, drained	1/2 c. sliced pimento
1/4 tsp. dried oregano leaves	Stuffed olives
Grated Parmesan cheese	

Cook and stir onion and garlic in 1 tablespoon oil in 10-inch skillet over medium heat until onion is tender. Stir in spaghetti sauce, tuna and oregano. Heat to boiling, reduce heat, simmer uncovered 10 minutes. Heat water, 1 tablespoon oil and salt to boiling in 3-quart saucepan; add vermicelli. Cook until tender 4 to 6 minutes; drain. Stir olives into sauce mixture. Pour on vermicelli. Sprinkle with cheese. Makes 4 servings.

SPICY MEATBALLS

Jean Garretson

1 ¹ / ₄ lbs. ground beef	2 c. catsup
3/4 c. oatmeal	4 T. sugar
1 c. milk	4 T. Worcestershire sauce
3 T. minced onion	1 c. water
1 ¹ / ₂ tsp. salt	3 T. vinegar
1/2 tsp. pepper	1 med. onion (minced)

Combine beef, oatmeal, milk, onion, salt and pepper. Form into 10 to 12 balls, then brown in hot fat. Place in 8 x 8-inch baking dish. Combine remaining ingredients in saucepan and simmer for 10 minutes. Cover meatballs with sauce. Bake for 40 minutes at 350°.

MOCK CHOW MEIN

Nellie Stickler

1 lb. ground beef	1 lg. onion, chopped
1 ¹ / ₂ c. chopped celery	

Saute the above to soften vegetables.

1 sm. jar pimentos	3/4 c. regular raw white rice
2 oz. soy sauce	1 can cream of mushroom soup
2 cans water	

Mix and bake at 350° for 45 minutes or until rice is done. Bake covered.

SHERRIED BEEF

Sheila Crowell

2 lbs. beef stew (cut fine)	1/2 envelope dry onion soup
2 cans cream of mushroom soup	3/4 c. cooking sherry

Cover. Bake at 350° for 3 hours. Good over rice.

MEATBALLS

Alice Jones

- 1 1/2 lbs. hamburger
- 1 onion or onion flakes
- 1 1/2 c. milk

- 1 1/2 lbs. sausage
- 4 eggs, beaten
- 3 c. cracker crumbs

Makes 24 balls.

Sauce:

- 1 (13-oz.) can tomato sauce with herbs
- 1/3 c. brown sugar
- 1 1/2 c. catsup

- 1/2 c. water
- 1/3 c. white sugar
- 1 1/2 tsp. Worcestershire sauce

Bake 1 hour at 350°.

SPICED MEATBALLS

Opal Porter

- 1 1/2 lbs. ground beef
- 1 c. milk
- 1 1/2 tsp. salt

- 3/4 c. dry oatmeal
- 3 T. minced onion
- 1/2 tsp. pepper

Combine all of above and form into 10 or 12 balls. Brown in fat. Place in 8 x 8-inch baking dish.

Combine the following in a saucepan and pour over balls:

- 2 c. catsup
- 4 T. Worcestershire sauce
- 6 T. vinegar

- 4 T. sugar
- 1 c. water
- 1 med. onion (minced)

Bake 45 minutes at 350°.

LONDON BROIL

Sandy Wood

- 1 flank steak
- Butter

Salt, pepper

Preheat broiler 10 minutes. Place steak on well-greased broiler, dot with butter. The surface of the steak should be from 3/4 to 2 inches below high heat, the distance depending on the stove and rareness desired. Broil first on 1 side, then on the other allowing 3 to 4 minutes for each side. Remove steak to hot platter, season with salt and pepper. Spread with soft butter. Carve diagonally against grain. Serve with mushrooms if desired.

SOUPS, SALADS & VEGETABLES

QUICK JELLO SALAD

The Rev. and Mrs. Raleigh Gordon

1 pkg. Jello, orange, lemon or lime
1 c. mini marshmallows

1 c. hot water
1 pt. vanilla ice cream (or ice milk)

May add: (opt.)

1 sm. pkg. cream cheese
1 c. mandarin oranges (drained)
1 c. nuts

1 sm. can crushed pineapple
1 c. grapes

This can be served within an hour after making.

PINK RITZ SALAD

Connie Barbaglia

8-oz. box Ritz crackers, crushed
1/4 c. sugar

1/2 stick melted oleo

Pat 1/2 of above mixture in 9 x 13-inch pan.

Mix:

1 can Eagle Brand milk
1 (6-oz.) pink lemonade, frozen

1 (8-oz.) container Cool Whip
2 drops red food coloring

Spread this mixture over crumbs and top with remaining crumbs. Refrigerate.

CRANBERRY VELVET

Hazel Houser

Take 4 cups of cranberries and 3 cups water (cook till cranberries quit popping). Put through a colander. Using the pulp, add 2 cups sugar, 2 tablespoons of cornstarch dissolved in 1/4 cup of hot water. Return to stove and cook until it thickens. Remove from stove and let cool. Add 1/2 cup walnut meats and 1 teaspoon vanilla. Pour in dish and top with whipped topping.

CORNED BEEF POTATO SALAD

Faye Houser

2/3 c. mayonnaise
2 T. milk
2 T. prepared mustard
1 T. vinegar
1 tsp. sugar

1/2 tsp. salt
2 med. potatoes
1 1/2 c. finely shredded cabbage
1 (12-oz.) can corned beef (chilled and cubed)

Combine mayonnaise, milk, mustard, vinegar, sugar and salt. Cook potatoes. Peel and cube while potatoes are warm, add salad mixture. Toss to coat, chill to serve. Add cabbage and cubed corned beef and toss.

SOUPS, SALADS & VEGETABLES

BROCCOLI SOUP

Beverly McClure

Wash and chop 2 cups broccoli. Cook until soft in 1 $\frac{1}{4}$ cups water with $\frac{1}{2}$ teaspoon salt added.

Sauce:

3 T. flour

3 T. oleo

2 c. milk

Salt and pepper to taste

$\frac{3}{4}$ c. Velveeta cheese

Melt oleo and add flour. Add milk and cook until thick. Add salt and pepper. Melt cheese in white sauce. When sauce is smooth, add cooked broccoli. Serves 4.

TOMATO-BEAN COMBO

Dorothy Barrickman

$\frac{1}{2}$ c. dairy sour cream

1 (1-lb.) can (2 c.) cut green beans (drained)

2 med. tomatoes, peeled, chopped and drained (about $1\frac{1}{2}$ cups)

$\frac{1}{4}$ c. finely chopped onion

$\frac{1}{4}$ c. Italian salad dressing

Thoroughly combine sour cream and Italian dressing. Add beans, tomatoes and onion; mix well. Chill 2 to 3 hours or until served. Makes 3 cups salad.

PARTY POTATOES

Ruth Livingood

Mildred Phillips

Make ahead of time. Cook 10 medium potatoes (cut-up). Then mash good.

Add:

1 (8-oz.) pkg. cream cheese

1 c. sour cream with chives

Salt and pepper to taste

Mix well and put in 9 x 13-inch buttered pan. Cover tightly and refrigerate until 1 hour before time to serve. Bake at 350° about 1 hour. Serve immediately. Serves 15 to 18. Can reduce size.

COOKED SALAD

Marietta Probasco

3 eggs

7 T. sugar

3 T. cornstarch

Juice from 1 lg. can pineapple tidbits, if not enough juice to make 1 c. add water

Cook until thick, cool.

Add to cooled mixture:

Pineapple tidbits

16 lg. or 160 sm. marshmallows

Fold in $\frac{1}{2}$ pt. whipped cream

Garnish with maraschino cherries.

PINEAPPLE-BANANA SALAD

Norma Goodson

1 (1-lb. 4 $\frac{1}{2}$ -oz.) can crushed
pineapple
1 (3-oz.) box lime gelatin
10 lg. marshmallows, quartered
(or 80 sm.)
 $\frac{1}{4}$ tsp. salt
3 T. salad dressing

1 c. grated cheese
1 (3-oz.) box lemon gelatin
2 c. boiling water
Cold water
2 tsp. lemon juice
4 lg. bananas, mashed
1 c. whipping cream, whipped

Drain pineapple, reserving juice. Dissolve gelatin in boiling water; add marshmallows and stir until dissolved. Add enough cold water to pineapple juice to make 2 cups liquid. Stir pineapple liquid, lemon juice and salt into gelatin. Chill until partly set. Fold in pineapple and bananas. Turn into a 13 x 9 x 2-inch pan. Chill until firm. Just before serving, fold salad dressing into whipped cream; spread over salad. Sprinkle cheese over all. Makes 16 to 20 servings.

SUPER SALAD

Wilma Lister

1 pkg. lemon gelatin, dissolve in
2 c. water

Mix the following in gelatin that
has cooled and begun to
thicken:

1 sm. can drained crushed
pineapple

2 lg. bananas, sliced

Let set.

Dressing:

Pineapple juice plus enough
water to make 1 c.

1 egg
2 T. flour

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

Cook until thick and cool. Prepare 1 package whipped topping. Add to dressing. Pour over top of salad. Grate cheddar cheese over top.

MOSTACCIOLI SALAD

Hazel Houser

1 (16-oz.) pkg. mostaccioli,
cooked and drained well,
lightly coated with oil

Dressing:

1 1/2 c. cider vinegar

1 1/2 c. sugar

1 tsp. salt

1 tsp. Accent

1 T. mayonnaise

1 tsp. pepper

1 tsp. garlic powder

1 med. onion, diced

1 med. cucumber, diced

2 T. chopped parsley

Pimento for color

Mix dressing ingredients well and pour over noodles. Mix well. Cover and refrigerate overnight. Stir occasionally so that all noodles marinate in dressing. Serves 16.

SAUERKRAUT SALAD

Lena Bitner

1 lg. can or jar of kraut, drained

1 c. diced celery

1 sm. onion, chopped

1 c. green pepper, chopped

1/2 c. oil

1/2 c. vinegar

1 1/2 c. sugar

Let set overnight.

EASY BAKED BEANS

Judith Bailey

2 (16 to 18-oz.) cans pork and
beans

1 tsp. dry mustard

3 T. minced onions

3/4 c. brown sugar

1/2 c. catsup

6 slices bacon, cut in pieces

Empty beans into casserole dish. Add sugar, mustard, half of the bacon pieces and the onion and catsup. Mix well. Top with rest of the bacon pieces. Bake, uncovered, in slow oven (325°) for 2 1/2 hours. Makes 8 servings.

LIMA BEAN SALAD

Lorene Wood

1 1/2 c. green lima beans

1/2 c. diced, cooked carrots

1/2 c. chopped celery

1/2 tsp. minced onion

1/4 c. French dressing

1 head lettuce

Combine lima beans, carrots, celery and onion. Marinate in French dressing; chill 1 hour. Break lettuce in salad bowl; add other ingredients and toss lightly. Serves 6.

AUGUST SALAD

Ronda Wood

- | | |
|--------------------------------|-------------------------------|
| 1 head lettuce | 1 cucumber, sliced |
| 2 lg. tomatoes, cut in wedges | 1 green pepper, cut in strips |
| 2 c. pineapple chunks, drained | 1/4 c. French dressing |

Break lettuce in salad bowl; arrange tomatoes, pineapple, green pepper and cucumber over lettuce. Add French dressing just before serving. Serves 4.

PEG LEG VEGETABLE SALAD

Judy Gorden

- | | |
|---|--|
| 1 can white kernel corn
(drained) | 1 can chopped raw celery |
| 1 can French cut green beans
(drained) | 1/2 can chopped raw onion |
| 1 can sm. size peas (drained) | 1 can chopped raw carrots |
| | 1 can chopped raw green and
red peppers |

Combine above ingredients. Pour salad dressing over and let stand overnight.

Salad Dressing:

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|----------------------|--------------------|
| 1 tsp. salt | 1 c. sugar |
| 1 tsp. pepper | 1 tsp. celery seed |
| 1/2 c. vegetable oil | 1 tsp. water |
| 3/4 c. cider vinegar | |

Mix and bring to boil. Cook 3 minutes. Cool and pour over vegetables.

CHILLY CHERRY SALAD

Gwen Roen

- | | |
|---|------------------------|
| 1 (17-oz.) can pitted dark sweet
cherries | 1 1/2 c. boiling water |
| 2 (3-oz.) pkgs. raspberry
flavored gelatin | 1/3 c. salad dressing |
| | 1 c. mini marshmallows |
| | 1/2 c. Cool Whip |

Drain cherries, reserving syrup. Dissolve gelatin in boiling water; add syrup and enough cold water to measure 1 3/4 cups. Chill until partially set. Fold in cherries. Pour into 1 1/2-quart serving bowl. Chill until firm. Fold salad dressing and marshmallows into whipped cream. Spoon over gelatin. Chill. Makes 6 to 8 servings.

NOODLES

Shirley McGill

- | | |
|------------------------|----------------------|
| 4 egg yolks | 2 T. shortening |
| 1/2 tsp. baking powder | ENOUGH FLOUR to make |
| 1/2 tsp. salt | sticky dough |
| 4 T. cream | |

Knead a few times on a generously floured pastry cloth. Roll out thin and either cut with a noodle cutter or cut in approximately 2 x 4 inch strips. Stack strips and cut desired width with a sharp knife.

(continued)

Bring broth to a boil. Put noodles in broth and stir to separate. Turn broth down and simmer about 15 minutes.

CHICKEN SALAD

Mildred Phillips

- | | |
|--|-----------------------------|
| 3 c. diced chicken | 1 c. diced celery |
| 1 c. macaroni (raw) cooked in salted water | 1/2 c. diced pickle |
| 2 hard-cooked eggs | 1 tsp. salt |
| 1 T. pimento | Mayonnaise to mix as needed |
| | Paprika |

Combine all and chill well. Serve on lettuce. Sprinkle with paprika.

SURKAL (Norwegian Sour Cream)

Cheri Pugh

- | | |
|-------------------------|-------------------------|
| 2 (2-lb.) cabbage heads | 2 to 3 T. butter, scant |
| 1/2 c. water | 2 T. flour, opt. |
| 2 tsp. salt | 2 tsp. caraway seeds |
| 1/2 T. vinegar | 2 tsp. sugar |

Cooking time: 1 to 2 hours. Rinse cabbage and divide into 4 quarters; cut it up into thin strips. Boil it with butter, water, flour, salt and caraway seed for from 45 minutes to 1 1/2 hours. Then add vinegar and sugar to taste. Serve with pork, parsley potatoes and lingonberries.

SCALLOPED CORN

Edrie Phillips

- | | |
|---------------|-----------------------------|
| 1 can corn | 3/4 c. crackers (broken up) |
| 1/3 c. celery | 1/4 c. chopped onion |
| 3/4 c. cheese | 1 tsp. salt |
| 2 eggs | 2 T. butter |
| 1 c. milk | |

Bake 50 minutes at 350°.

MARINATED CARROTS

Janice Gardner

In a covered dish, microwave on high for 14 minutes:

- | | |
|------------------------|--------------|
| 2 lbs. carrots, sliced | 1/4 c. water |
|------------------------|--------------|

Let stand for 5 to 10 minutes.

Then add:

- | | |
|---------------------------|------------------------------|
| 1 lg. onion, sliced | 1/4 c. cooking oil |
| 1 lg. green pepper, diced | 1 can tomato soup, undiluted |
| 1 c. sugar | 1 tsp. Worcestershire sauce |
| 3/4 c. vinegar | 1 tsp. dry mustard |

Mix together well and refrigerate (covered) at least 24 hours before serving. Will keep up to 2 weeks.

CHERRY SALAD

Isabelle Rodgers

- 2 pkgs. cherry Jello
 3 c. boiling water
 1 can cherry pie filling
- 1 tall can crushed pineapple (drained)
 1 (8-oz.) pkg. cream cheese

Dissolve Jello. Chill until partly set, then put in pie filling. Chill until firm. Warm and whip cream cheese. Add drained pineapple. If too stiff, add a little pineapple juice. Spread on top of cherry mixture.

CHERRY SALAD

Mrs. Fred Garrison

- 1 can Eagle Brand milk
 1/4 c. lemon juice

Mix together well. Add:

- 1 (15¹/₄-oz.) can crushed pineapple (drained)
 1 can cherry pie filling
 1 (8-oz.) carton Cool Whip

Mix well. Makes a big salad.

MACARONI SALAD

Dorothy Barrickman

- 1 (1-lb.) pkg. elbow macaroni (cooked and drained)
 4 carrots (grated)
 1 sm. onion (chopped)
- 1 green pepper (chopped)

Mix these ingredients together, then combine the following:

- 1 c. vinegar
 2 c. Miracle Whip
 Salt and pepper to taste
- 1 c. sugar
 1 c. Eagle Brand milk

Pour this mixture over the macaroni mixture. Cover and refrigerate overnight. (Will keep several days.)

PRETZEL SALAD

The Rev. and Mrs. Fred Cowles

Crust:

- 1¹/₂ c. crushed pretzels
 1 stick oleo, melted
- 3 T. sugar

Press in bottom of 9 x 13-inch pan. Bake 10 minutes at 350°.

Beat together until smooth:

- 1 lg. tub of Cool Whip (12 oz. or more)
 1 c. sugar
 1 (8-oz.) pkg. cream cheese

Mix together and pour over crust. Mix 2 small boxes strawberry or raspberry Jello and 2 cups boiling water. Add 2 boxes strawberries or raspberries. Chill until partly set, then pour over other mixture and refrigerate.

CRANBERRY SALAD

Madeline Thomas

3 pkgs. raspberry Jello
 1 pt. sour cream
 2 (8-oz.) pkgs. cream cheese
 (softened)

3 c. hot water
 2 c. whole cranberry sauce
 (canned)

Dissolve Jello in hot water. When Jello begins to congeal, whip in sour cream. Add cranberries. Add softened cream cheese. Pour in oblong Tupperware container and refrigerate until set. Cut in squares. Serves 10 or 12.

CARROT SALADOpal Porter
Mildred Phillips

4 c. diced carrots
 Can tomato soup (undiluted)
 1/2 c. chopped green pepper
 1/2 c. vinegar

1/2 c. diced onion
 1/2 c. salad oil
 1/2 c. sugar

Cook carrots. Drain and place in pan. Add onions and green pepper. Do not cook. Bring the tomato soup, sugar and vinegar to boil. Pour over vegetables. Put in refrigerator overnight. Will keep 2 weeks or longer.

CHORAL BANQUET JELLO

Kelley Bitner

1 tall can crushed pineapple
 1 can lemon pie filling

Drain pineapple and blend with pie filling.

Dissolve:

2 pkgs. lemon Jello
 2 c. hot water

1/2 c. pineapple juice

Mix and pour over pie filling mixture and stir and stir. Pour in 8 x 8-inch dish and set.

CRANBERRY SALAD

Pat Foglesong

1 pkg. raspberry Jello (3-oz.)
 1/4 tsp. cinnamon
 1 c. cranberry juice cocktail
 1 (11-oz.) can mandarin oranges

1 pkg. orange Jello (3-oz.)
 2 c. boiling water
 1 c. Cran-orange sauce

Dissolve Jello and cinnamon in boiling water. Add cranberry juice and cranberry orange sauce. Let thicken slightly. Add oranges. Chill for 4 hours.

COLD RICE AND SHRIMP SALAD

True Jerome

1 pkg. Rice-A-Roni (chicken
 flavored)

(continued)

Follow directions on rice package except brown with water, not butter. Add 2 handfuls of Sultan raisins. Cook rice and chill.

- Add:**
- | | |
|--|---|
| 1 1/2 green pepper (chopped) | 2 green onions (chopped, tops and all) |
| 2 jars marinated artichokes (drain and reserve juice) | |

- To artichokes add:**
- | | |
|--------------------------|-------------------------------|
| 1/2 c. mayonnaise | 1 lb. precooked shrimp |
|--------------------------|-------------------------------|

- Add:**
- 1 c. fresh grapes (seedless)**

Chill, serve on lettuce leaf.

CALICO SALAD

Dorothy Barrickman

- | | |
|-----------------------------|----------------------|
| 1/2 c. cider vinegar | 1/3 c. sugar |
| 2 T. oil | 3/4 tsp. salt |
| 1/4 tsp. pepper | |

Combine the above in a medium bowl. Add the following:

- | | |
|--|--|
| 1 (8 1/2-oz.) can baby lima beans (drained) | 1 (202) jar sliced pimentos (drained) |
| 1 (8 1/2-oz.) can whole kernel corn | 1 T. thinly sliced green onion |

Toss to coat vegetables. Cover and chill 1 hour. Serve with slotted spoon.

STUFFED CABBAGE LEAVES

Olive Gooding

- | | |
|---|------------------------------|
| 6 lg. cabbage leaves in boiling water | 1 egg |
| 1 (9-oz.) pkg. quick frozen spinach (thawed and chopped) | 1 c. cooked long rice |
| | 1 tsp. salt |
| | 1 tsp. onion |

Pour boiling water over cabbage leaves. Let stand 10 minutes. Drain and pat dry. Cut each leaf in half lengthwise. Remove center rib. Combine remaining ingredients. Spoon 1 tablespoon spinach mixture on each cabbage piece. Roll up, folding edges in and end under. Fasten with wooden toothpicks. Cook in steamer over rapidly boiling water 30 minutes or until cabbage is tender. Or add cabbage rolls to pot of boiling beef tongue or chicken 30 minutes before meat is done. Serve hot. Makes 6 servings. Cook at 350°.

GRETA'S BROCCOLI SUPREME

Joyce Phillips

- | | |
|--|---------------------------------|
| 2 boxes or 1 bag frozen broccoli
(Calif. Blend can be used) | 1 can cream of chicken soup |
| 1 stick oleo | 3 oz. cream cheese |
| | Thick slices of Velveeta cheese |

Melt together. Pour over drained broccoli. Sprinkle 2 slices buttered toast crumbs over top. Bake 25 minutes at 325°.

CRANBERRY DELIGHT SALAD

Isabelle Rodgers

- | | |
|-----------------------|---|
| 1 box raspberry Jello | 1 c. cranberry juice cocktail |
| 1 box orange Jello | 1 c. cranberry orange sauce |
| 1/4 tsp. cinnamon | 1 can mandarin oranges
(drained and cut in half) |
| 2 c. boiling water | |

Dissolve Jello and cinnamon in boiling water. Add cranberry juice and cranberry orange sauce. Let thicken slightly and add oranges. Needs to set at least 4 hours before serving.

BROCCOLI SALAD

Leona Irwin

- | | |
|-------------------------------------|---------------------------------------|
| 1 bunch broccoli | 8 slices bacon, fried and
crumbled |
| 1 c. shredded cheese | |
| 1 purple or white onion,
chopped | |

Dressing:

- | | |
|-------------------|-----------------------|
| 1/2 c. mayonnaise | 1 T. red wine vinegar |
| 1/4 c. sugar | |

Wash and cut broccoli buds and stems less 1/2 inch diameter. Add onion, shredded cheese and crumbled bacon. Mix mayonnaise, sugar and red wine vinegar. Pour over broccoli mixture and marinate several hours or overnight.

VEGETABLE SALAD

Darlene Waffle

- | | |
|---|---------------------------|
| 1 can kidney beans, drained | 1/2 green pepper, chopped |
| 1 sm. chopped onion | 1 c. celery, chopped |
| 2 pkgs. frozen mixed
vegetables, cooked and
drained | |

Dressing:

- | | |
|----------------|---------------------------|
| 1/2 c. vinegar | 3/4 c. sugar |
| 2 T. flour | Scant T. prepared mustard |

Cook dressing until thickened. Cool and refrigerate. May make day ahead.

CHERRY SALAD

Linda Phillips

1 can cherry pie filling
2 T. lemon juice

1 can sweetened condensed
milk

Mix well and add:

1 can crushed pineapple,
drained
2 c. mini marshmallows

1 carton Cool Whip
1/2 c. nuts

Mix well and chill before serving.

**GOLDEN GROUND PORK
CAULIFLOWER SOUP**

Mabel Moore

1 sm. head cauliflower,
separated
1 1/4 c. water
2 c. cheese, shredded
1/2 c. flour

1/2 c. chopped onion
2 c. milk
1 lb. ground pork, cooked and
drained
3/4 c. water

Salt and pepper to taste

Cook cauliflower and onion in 1 1/4 cups water until tender, don't drain. Add milk, cheese and ground pork. Add small amount of remaining water to flour to make paste. Slowly add remaining water stirring until mixture is smooth. Stir into cauliflower mixture, continue to simmer slowly, stirring occasionally as cheese melts and soup thickens. Add salt and pepper. Garnish with chopped parsley or croutons.

CHEESE SALAD

Dessie Dykes

1 pkg. lemon Jello
1 carton whipped topping (or 2
c. whipped cream)

1/4 lb. cheese (chopped or cut
fine)
4 T. crushed pineapple

Prepare Jello according to directions and allow to partly set. Add pineapple, whipped topping and cheese. Mix well and allow to set until firm.

ITALIAN ZUCCHINI

Olive Gooding

3 med. zucchini (about 2 lbs.)
1/4 c. salad oil or olive oil
1 lg. onion (sliced)
Grated Parmesan cheese
8-oz. can tomato sauce

1 tsp. salt
1/4 tsp. pepper
1 c. sliced mushrooms (1/4 lb. if
desired)

Wash zucchini. Cut off ends. (Don't pare.) Cut in halves lengthwise, cut in half, in thirds crosswise. Place cut side down in hot oil in large skillet, add onions and heat. Add tomato sauce, salt and pepper. Cook, covered over low heat 40 minutes or until zucchini

(continued)

pieces are tender. Sprinkle with Parmesan cheese before serving. Makes 6 servings.

CAULIFLOWER SALAD

Marilyn Pister

Head cauliflower, cut or pull in sm. pieces

Onion, chopped or sliced or ringed, fresh green

Sm. jar pimentos

Add:

6 T. lemon juice

6 T. wine vinegar

1/2 c. oil

Salt and pepper

Pour over ingredients. Refrigerate overnight or longer.

AU GRATIN POTATOES

Opal Porter

6 T. margarine

6 T. instant Wonder flour

2 c. half & half

Salt and pepper

1 c. Velveeta cheese

1 c. cheddar cheese

Cook potatoes. Put all other ingredients in a container and cook until thick and cheese has melted. Pour over cooked potatoes and put in oven at 350° for 1/2 hour. Before cooking potatoes, cube them.

STUFFED GREEN PEPPERS

Susan Walker

4 green peppers

3/4 lb. ground beef

1/3 c. cooked rice

1 tsp. salt

Dash pepper

1 egg

1/4 c. milk

1/3 c. chopped onion

1 (10 1/2-oz.) can tomato soup

3/4 c. water

Remove seeds and wash peppers. Parboil 3 minutes. Combine rice, salt, pepper, ground beef, egg, milk and onion. Stuff peppers lightly and place in Mirrow-matic pan on racks. Add tomato soup and water. Cover pan and set control at 10 and cook 15 minutes after center jiggles. Reduce pressure normally for 5 minutes. Then place pan under faucet.

ESCALLOPED POTATOES

Harriett Latham

Empty 1 (2-pound) bag frozen hash brown potatoes into a greased 9 x 13-inch pan. Sprinkle with 1 teaspoon salt. Pour 2 cans celery soup into a bowl and stir until creamy. Slowly add 2 cans of milk, stirring until smooth. Pour over frozen potatoes. Bake at 350° for about 1 hour or until done. If a meat dish is desired, 1 inch squares from a slice of ham may be added to potatoes. Will need less salt. This is a quickie, good for unexpected guests or large groups of people. Serves 12 to 15.

CHEESE SOUP

Ellen Hiner

- | | |
|-------------------------------|--------------------------|
| 2 c. milk | 1 1/2 c. frozen broccoli |
| 8 oz. cheddar cheese (grated) | 1/4 c. diced pimento |
| 3 c. water | 2 T. dried onion flakes |
| 2 chicken bouillon cubes | 1 tsp. butter |
| 2 beef bouillon cubes | Pepper to taste |

Cook water, bouillon cubes, onions, butter, frozen broccoli, salt, pimento and add milk and cheese last.

PINEAPPLE SALAD

Leona Irwin

- | | |
|--|---------------------------|
| 1 (2-lb.) can pineapple chunks,
drained | 1 can apricot pie filling |
| 1 can mandarin oranges,
drained | 2 bananas |

Mix and serve. Bananas will not turn dark. Keeps well.

MARINATED VEGETABLE SALAD

Ruth Livingood

- | | |
|--|--|
| 1/2 cauliflower (broken, left raw) | 1/2 c. green pepper (sliced) |
| 1 c. carrots (cut in rounds) | 2 lg. green onions (sliced thin) |
| 3/4 c. celery (thinly sliced) | 1 (3-oz.) can black or green
olives |
| 1/2 c. sliced mushrooms | |
| 1 (2-oz.) can pimentos (sliced) | |
| 1 c. cooked green beans (cut in
thirds) | |

Dressing:

- | | |
|--|--------------------------------|
| 1/3 c. oil | 1/8 to 1/4 tsp. cayenne pepper |
| 2 T. cider vinegar | 5 to 7 T. lemon juice |
| 2 tsp. dried oregano leaves
(crumbled fine) | 1 tsp. sugar (or to taste) |
| 2 tsp. salt | 1/4 tsp. dill weed |

After the vegetables are cooked until just tender, combine all in large bowl. Pour over all and mix well. Cover and chill overnight stirring once or twice. Before using drain liquid if too much. Good with pot roast, baked potatoes and etc. Makes 4 servings. Cauliflower is washed and cut in florets and is raw in the salad.

TACO SALAD

Faye Houser

- | | |
|------------------------|----------------------|
| 2 lbs. hamburger | 2 c. grated cheese |
| 1 c. chopped onion | 1 bag tortilla chips |
| 1 or 2 tomatoes, diced | 1 head lettuce |
| Taco seasoning | |

Brown meat and drain well. Mix with about 2 tablespoons taco seasoning and chill. Cut up lettuce and mix together with onion,

(continued)

cheese, tomatoes and crushed tortilla chips. Add chilled meat and dressing. Toss together.

Dressing:

**1 c. salad dressing mixed with
1/3 cup taco sauce or you may
use French dressing**

Makes a large salad.

FROZEN SALAD

Betty Russell

**Cream 1 c. sugar in 1 lg. pkg.
cream cheese (softened)**

Add:

**1 c. crushed pineapple (drained) 2 bananas (diced)
1 (10-oz.) pkg. frozen
strawberries**

Mix all together. Fold in small carton Cool Whip. Mix through. Sprinkle finely chopped nuts on top.

LAYER VEGETABLE SALAD

Marilyn Pister

**1 head lettuce, chopped 1/2 c. celery, chopped
1/4 c. pepper, chopped 1 onion, chopped or ringed
1 (10-oz.) pkg. frozen peas 2 c. Miracle Whip
2 T. sugar 4 oz. cheddar cheese, grated
Crisp bacon or bacon bits**

Place in order in 9 x 13-inch dish, lettuce, celery, pepper, onion, frozen peas. Spread Miracle Whip over and sprinkle sugar with Miracle Whip. Add grated cheese and bacon bits. Refrigerate overnight.

BEVERLY'S SALAD

The Rev. and Mrs. Fred Cowles

**1 lg. can pineapple chunks
(drained) 1 sm. and mandarin oranges
2 c. mini marshmallows (or
more) (drained)
1 box vanilla pie filling mixed
with 1 1/2 c. milk**

Cook pudding and milk until thick. Cool. Add small (8-ounce) carton Cool Whip. Add to fruit. Other fruits can be added such as bananas, grapes or fruit cocktail.

MAIN DISHES & CASSEROLES

TENDER MEATBALLS IN TOMATO GRAVY

Lorraine Wood

- 1 lb. hamburger
- 1 lb. onion, minced
- 1 1/2 tsp. salt
- 1 1/2 tsp. chili powder

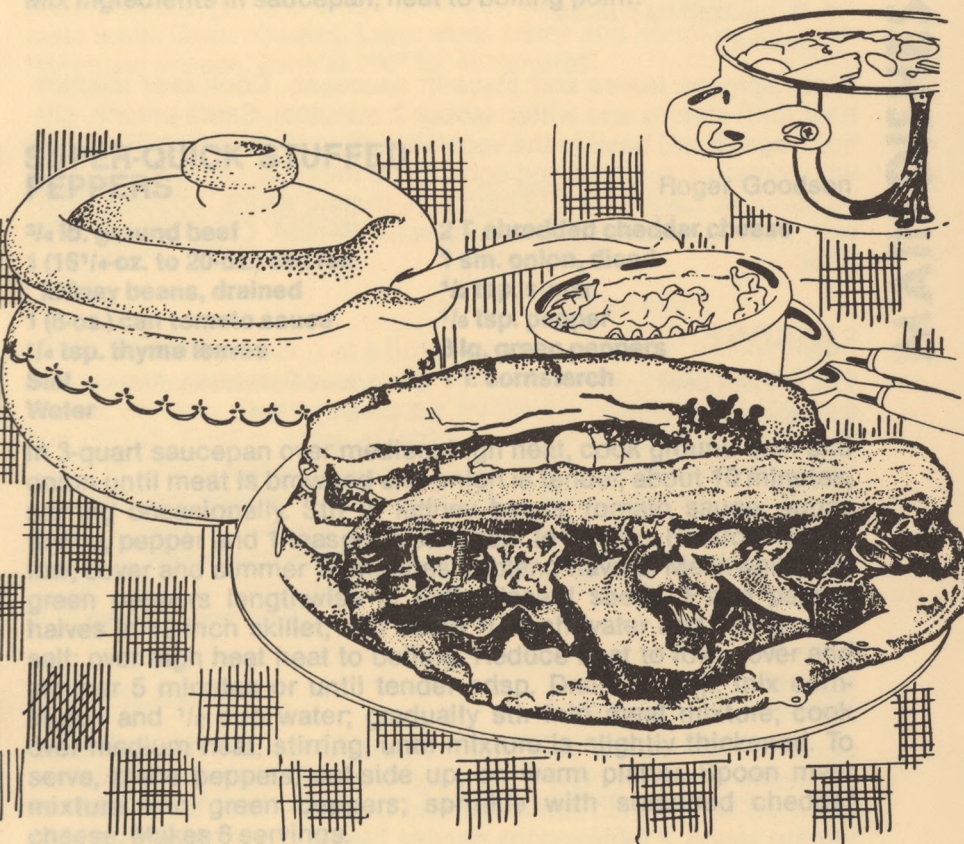
Main Dishes & Casseroles

Mix ingredients in a bowl. Form into 24 small balls. Cook in tomato gravy; boil 3 minutes. Pour into baking dish. Bake in moderate oven, 350° for 1 hour. Finely ground leftover cooked meat by substituted for half the raw hamburger. Makes 4 servings.

Tomato Gravy:

- 1 can condensed tomato soup
- 2 c. water
- 1 tsp. chili powder
- 1 onion, minced
- 1/4 tsp. salt

Mix ingredients in saucepan; heat to boiling point.



CASSEROLES

MAIN DISHES & CASSEROLES

TENDER MEATBALLS IN TOMATO GRAVY

Lorene Wood

- | | |
|---|---|
| 1 lg. hamburger | 2 ¹ / ₂ c. dry bread crumbs |
| 1 lg. onion, minced | 1/2 c. water |
| 1 ¹ / ₂ tsp. salt | Tomato gravy |
| 1 ¹ / ₂ tsp. chili powder | |

Mix ingredients and form into small balls. Drop into boiling tomato gravy; boil 3 minutes. Pour into baking dish. Bake in moderate oven, 350° for 1 hour. Finely ground leftover cooked meat by substituted for half the raw hamburger. Makes 4 servings.

Tomato Gravy:

- | | |
|-----------------------------|-----------------|
| 1 can condensed tomato soup | 1 onion, minced |
| 2 c. water | 1/4 tsp. salt |
| 1 tsp. chili powder | |

Mix ingredients in saucepan; heat to boiling point.

SUPER-QUICK STUFFED PEPPERS

Roger Goodson

- | | |
|---|------------------------------|
| 3/4 lb. ground beef | 2 T. shredded cheddar cheese |
| 1 (15 ¹ / ₄ -oz. to 20-oz.) can red kidney beans, drained | 1 sm. onion, diced |
| 1 (8-oz.) can tomato sauce | 1/2 tsp. sugar |
| 1/4 tsp. thyme leaves | 1/8 tsp. pepper |
| Salt | 3 lg. green peppers |
| Water | 1 T. cornstarch |

In 3-quart saucepan over medium-high heat, cook ground beef and onion until meat is browned and onion is tender, about 10 minutes, stirring occasionally. Stir in kidney beans, tomato sauce, sugar, thyme, pepper and 1 teaspoon salt; heat to boiling. Reduce heat to low; cover and simmer 10 minutes to blend flavors. Meanwhile, cut green peppers lengthwise in half, discard seeds. Place pepper halves in 12-inch skillet; add about 1/2 inch water and 1 teaspoon salt; over high heat heat to boiling. Reduce heat to low; cover and simmer 5 minutes or until tender crisp. Drain. In cup, mix cornstarch and 1/2 cup water; gradually stir into meat mixture; cook over medium heat, stirring, until mixture is slightly thickened. To serve, place peppers, cut-side up, on warm platter. Spoon meat mixture into green peppers; sprinkle with shredded cheddar cheese. Makes 6 servings.

HAMBURGER CASSEROLE

Judy Gorden

2 lbs. hamburger
1 onion
2 cans green beans, drained
2 cans tomato soup

Salt and pepper to taste
Shredded cheese
Mashed potatoes

Brown hamburger and onion, drain. Combine hamburger, onion, green beans, tomato soup, salt and pepper in dish. Put desired amount of mashed potatoes on top. Sprinkle with cheese. Bake 30 minutes at 350°.

SPINACH LASAGNA

Connie Barbaglia

1 lb. fresh spinach
2 T. vegetable oil
1 med. onion, chopped
3-lb. can crushed tomato or pieces, drained
1/2 lb. whole-wheat noodles
1 1/4 lb. mozzarella cheese (shredded)

2 cloves minced garlic
2 tsp. oregano leaves
3/4 tsp. basil
1 lb. ricotta cheese
Parmesan cheese

Rinse spinach leaves and place in saucepan. Cook over medium heat until steamy and wilted (about 2 minutes). Saute onions, garlic, oregano and basil in the vegetable oil until onion is soft. Cover with tomato. Cover pan and cook for 30 minutes. Cook noodles for 10 minutes. Layer in 9 x 13-inch pan, tomato sauce, noodles, spinach, ricotta, mozzarella and Parmesan. Repeat. Cook at 350° for 1 hour.

LASAGNE

Susan Broshar

1 lb. ground beef
6 oz. ground lean pork
1/4 c. chopped onion
1 clove garlic, minced
1 (1-lb.) can tomatoes
1 (15-oz.) can tomato sauce
2 T. parsley flakes
2 T. sugar
1 tsp. salt
1 tsp. basil leaves
3 c. (two 12-oz. cartons) creamed cottage cheese

1/2 c. grated Parmesan cheese
1 T. parsley flakes
1 1/2 tsp. salt
1 tsp. oregano leaves
1 (8-oz.) pkg. lasagne noodles, cooked and well drained
3/4 lb. mozzarella cheese, shredded
1/2 c. grated Parmesan cheese

Cook and stir ground beef, ground pork, onion and garlic in large saucepan or Dutch oven until meat is brown and onion is tender. Drain off all fat. Add tomatoes and break up with a fork. Stir in tomato sauce, 2 tablespoons parsley flakes, the sugar, 1 teaspoon salt and the basil. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered 1 hour or until mixture is the consistency

(continued)

of spaghetti sauce. Heat oven to 350°. Mix cottage cheese, 1/2 cup Parmesan cheese, 1 tablespoon parsley flakes, 1 1/2 teaspoons salt and the oregano. Reserve 1/2 cup meat sauce for thin top layer. In ungreased baking pan, 13 x 9 x 2-inch, layer 1/4 each of the noodles, remaining meat sauce, the mozzarella cheese and cottage cheese; repeat 3 times. Spread reserved meat sauce over top; sprinkle with 1/2 cup Parmesan cheese. (If desired, lasagne can be covered and refrigerated several hours or overnight at this point.) Bake uncovered 45 minutes. (Allow an additional 10 to 15 minutes if lasagne has been refrigerated.) For easier cutting, let stand 15 minutes after removing from oven. Makes 12 servings (3-inch square per serving).

MAZZETTI

Chrys Thomas

- | | |
|------------------------------|------------------------------|
| 2 lbs. hamburger | 2 cans tomato soup |
| 1/2 c. chopped celery | 1/2 c. chopped onion |
| 1/2 c. chopped pepper | 8 oz. lasagne noodles |

Brown hamburger and onion in skillet. Add celery, pepper and tomato soup. Cook noodles. Layer meat sauce and noodles. Top with Parmesan cheese. Bake at 350° for 45 minutes.

CHICKEN KIEV

Greg Pister

- | | |
|---|---------------------------------|
| 3 whole chicken breasts,
boned, halved and skinned | 1 1/4 c. bread crumbs |
| 1 T. chopped chives | 1/2 tsp. salt |
| 2 eggs | 1/4 tsp. pepper |
| 1 T. water | 1 c. flour |
| | Vegetable oil for frying |

Place chicken breasts, 1 at a time, between sheets of waxed paper. Pound with wooden mallet to 1/4 inch thickness, being careful not to tear chicken. Spread softened butter on chicken, salt, pepper and chives. Fold in sides of chicken and roll up. Beat eggs and water in bowl; place flour and bread crumbs in separate bowls. Roll each chicken bundle in flour; dip in egg mixture; roll in bread crumbs to coat evenly. Place in pan. Chill 1 hour to set coating. Deep fat fry in vegetable oil at 360° for 5 minutes or until golden brown. Bake in oven at 350° for 15 to 20 minutes. Keep warm in 200° oven. Serves 6.

ENCHILADAS

Linda Phillips

- | | |
|--|--|
| 2 lbs. ground beef | 1 can tomatoes and green
chillies |
| 1 sm. carton sour cream | Shredded cheddar cheese |
| 1 can mild enchilada sauce | |
| 1 can refried beans | |
| 1 pkg. flour tortilla shells (either
sm. or lg. shells) | |

(continued)

Mix the enchilada sauce and tomatoes and green chillies. Brown ground beef and drain. Add refried beans. Heat shells in oven till warm. Put 1 tablespoon sour cream on shell and 2 to 3 tablespoons of meat mixture on top. Add 2 tablespoons of sauce and roll tortilla up. Place rolled up tortillas in baking pan and pour the rest of the sauce over them. Sprinkle shredded cheese on top. Bake 25 minutes at 350°.

ZUCCHINI CASSEROLE

Jewell Pugn

Slice 3 medium unpeeled zucchini in thin slices and simmer in barely enough water to cover for 6 minutes. In saucepan, heat 1 cup sour cream, 4 tablespoons margarine, 4 tablespoons Velveeta (or more). Remove from fire and add 1 tablespoon chopped green onion. Add drained zucchini, mix gently. Put in greased baking dish. Top with bread crumbs and Parmesan cheese. Bake at 375° for 10 minutes.

ESCALLOPED CHICKEN CASSEROLE

Nellie Stickler

Layer in dish:

1 qt. cooked chicken (cut-up)
1 qt. broth and add 4 T. flour to
make gravy

Dressing:

1½ qt. cubed bread	¾ tsp. salt
1 tsp. sage	1 tsp. onion
¼ c. cream or broth	

Mix the dressing. Layer chicken, dressing and gravy. Bake, uncovered, at 350° for 35 minutes.

TUNA CASSEROLE

Norma Goodson

⅓ c. chopped onion	2 T. chopped green onion
--------------------	--------------------------

Saute in 2 T. oil until
tender-crisp. Add:

1 T. chopped pimento (if desired)	½ c. milk
1 can cheddar cheese soup	1 can tuna
⅛ tsp. pepper	4 oz. cooked noodles, drained

Mix all together. Bake at 350° for 25 to 30 minutes. Can be topped with bread crumbs if desired.

QUICK BAKED STEW

Dorothy Barrickman

- | | |
|---|------------------------------|
| 4 minute steaks (about 1 1/2 lbs.) | 1/2 c. flour |
| 2 T. shortening | 2 c. diced potatoes |
| 2 c. sliced carrots | 1 c. chopped onions |
| 2 c. sliced celery | 1 c. frozen pack green beans |
| 1 beef bouillon cube or 1 envelope beef broth mix | 1 c. hot water |
| 1 1/2 tsp. salt | 2 T. lemon juice |
| 1/4 tsp. thyme leaves (opt.) | 1/4 tsp. pepper |
| | 1 bay leaf |

Cut steaks in strips 1/2 inch wide. Shake in bag with flour. Brown in hot fat. Combine with remaining ingredients. (Mix bouillon with water before adding.) Turn into 2 1/2-quart casserole. Cover and bake in moderate oven (350°) about 1 hour and 15 minutes. Stir once or twice to mix.

HAMBURGER/NOODLE CASSEROLE

Judy Gorden

- | | |
|---|-----------------------|
| 1 1/2 lbs. hamburger, browned | 1 c. dairy sour cream |
| 1 c. chopped onion, cooked with hamburger | 3/4 tsp. salt |
| 1 (12-oz.) can corn, drained | 1/2 tsp. Accent |
| 1 can cream of chicken soup | 1/4 tsp. pepper |
| 1 can cream of mushroom soup | 3 c. noodles (cooked) |

Combine above ingredients into large dish. Bake 30 minutes at 350°. Freezes well.

TUNA RING WITH CHEESE SAUCE

Ruth Livingood

- | | |
|--|--|
| 1 egg | 1/2 c. chopped celery |
| 1/2 c. chopped onion | 1/2 c. (2 oz.) cheddar cheese (shredded) |
| 1/2 c. chopped parsley | 1/4 tsp. pepper |
| 1/2 tsp. celery salt | 1/2 c. plus 2 T. milk |
| 2 1/2 c. biscuit mix | |
| 6 1/2 can tuna in water (drained and flaked) | |

Beat eggs and set aside 2 tablespoons. Combine remaining egg and next 6 ingredients (to biscuit mix) and milk stirring until moistened. Turn dough on heavy floured surface. Roll dough to a 15 x 10-inch rectangle, spread tuna mixture over dough to within 1/2 inch from edge and starting at long side carefully roll up jellyroll fashion. Carefully place dough on a greased baking sheet seam side down. Gently shape roll into a circle, pinching edges together to seal; slice 3/4 the way through ring at 1-inch intervals. Turn slice out at an angle, then brush ring with reserved egg. Bake at 350° for 25 minutes. Cut slices through and serve with cheese sauce.

(continued)

Cheese Sauce:

3 T. oleo
1 1/2 c. milk
1/8 tsp. salt

2 T. flour
3/4 c. (3 oz.) shredded cheese
1/8 tsp. pepper

Melt oleo in heavy saucepan over low heat. Add flour stirring until smooth. Cook 1 minute stirring constantly. Gradually add milk and cook over medium heat stirring constantly until mixture is thickened and bubbly. Add remaining ingredients until cheese melts. Makes about 2 cups.

MEXICAN DORITOS DINNER

Connie Barbaglia

2 lbs. hamburger, drained
1 can chili beans

1 can tomato soup
2 can enchilada sauce

Simmer 10 minutes and put over Dorito chips. Top with lettuce, cheese, onions and green pepper.

GREEN BEAN CASSEROLE

LaRue Exline

2 cans French-style green beans
1/2 to 1 c. milk

2 cans mushroom soup
1 can fried onions (French)

Heat milk and soup and stir until smooth. Add to green beans and mix. Crumble onion rings on top and add 2 tablespoons butter. Bake at 350° for 30 to 40 minutes.

GREEN BEAN CASSEROLE

Marietta Probasco

Layer green beans
Layer grated cheese

Layer canned onion rings

Add layers until you have as large recipe as you wish. Spoon undiluted mushroom or cream of chicken soup over. Can be cooked in oven or crockpot. If in oven about 30 minutes at 350°. If in crockpot turn on high for 1/2 hour, then low.

BEAN CASSEROLE

Mrs. Fred Garrison

Cook 1 pound hamburger and 1 medium onion diced in oiled large skillet until done. Drain off grease.

Add:

1 can pork and beans
1 can kidney or chili beans

1 can butter beans

Mix together and add to above:

1/3 c. catsup
1 T. dry mustard

1/3 c. brown sugar
1 T. vinegar

Bake 45 minutes at 350°.

DUTCH HAMBURGER DISH

Melissa Wood

- | | |
|------------------------------|---|
| 1/2 c. diced carrots | 1 c. water |
| 1/2 c. diced potatoes | 1 1/2 to 2 c. diced leftover meat loaf |
| 1/2 c. diced celery | 1 dill pickle, sliced |
| 2 onions, chopped | 1/4 c. chili sauce |
| 1/2 tsp. salt | |
| 1/4 tsp. pepper | |

Put vegetables and seasonings in small saucepan with liquid. Cook 15 minutes. Do not drain. Add remaining ingredients. Place in greased casserole. Bake in moderate oven at 350° for 30 to 35 minutes. In place of water, meat stock, gravy, vegetable juice or dissolved bouillon cube may be used. Makes 4 servings.

SALISBURY STEAKS

Hazel Houser

- | | |
|------------------------------|--------------------------|
| 1 1/2 c. cornflakes | 1/2 tsp. salt |
| 1 egg | 1/8 tsp. pepper |
| 1/2 c. barbecue sauce | 1 lb. ground beef |

Measure cornflakes, crush to 3/4 cup and place in large mixing bowl. Add egg, half the barbecue sauce, salt and pepper, and mix thoroughly. Add ground beef, mix only until combined. Shape into 6 oval patties about 3/4 inch thick. Place on lightly greased or foil lined shallow baking pan. Brush patties with remaining barbecue sauce. Bake at 375° oven about 20 minutes, for medium doneness. Shorten or lengthen time to preference. Do not turn patties while baking.

BIZETTI

Olive Jean Tarbell

- | | |
|--|--|
| 2 lbs. ground beef | 1 can beef consomme, undiluted |
| 2 sm. onions, chopped fine | 1 (8-oz.) pkg. medium noodles, cooked and drained |
| 1 (3-oz.) jar stuffed olives, sliced | 1 c. grated sharp cheddar cheese |
| 1 (4-oz.) can sliced mushrooms, drained | |
| 2 cans tomato soup, undiluted | |
| 1 can mushroom soup, undiluted | |

Cook beef with onions for 5 minutes, stirring frequently. Add remaining ingredients, except cheese. Turn into a 9 x 13-inch pan or 3-quart casserole, top with cheese. Bake at 350° for 30 minutes. This will make several large servings.

DRIED BEEF CASSEROLE

Dixie Phillips

- | | |
|-------------------------------|-------------------------------------|
| 1 c. uncooked macaroni | 1 can cream of mushroom soup |
| 1 can milk | Diced onion |
| Pkg. dried beef | 4 oz. cheese, American |

(continued)

Place in buttered casserole. Bake 1 hour at 350°. Could use any kind of dried meat.

HAMBURGER CASSEROLE

Clair Byl

1 1/4 lbs. hamburger	1 egg, beaten
1/4 c. green pepper	1/2 c. chopped onion
2 tsp. chili powder	1 (8-oz.) can tomato sauce
1 (8-oz.) can buttermilk biscuits	1/2 tsp. garlic salt
1 1/2 c. Jack or cheddar cheese, shredded	1/2 c. sour cream

Brown hamburger, onion and green pepper; drain. Stir in tomato sauce, chili powder and garlic salt. Simmer while preparing dough. Separate biscuits into 10 parts. Pull each apart to make 2. Press 10 over bottom of ungreased 8-inch casserole; mix 1/2 cup cheese, sour cream and egg. Remove meat mixture from heat, stir in sour cream mix and spoon over dough. Arrange remaining biscuits on top. Sprinkle with rest of cheese. Bake at 375° for 25 minutes.

CHICKEN ON THE GRILL

Marla Gardner

Sprinkle cut-up chicken with garlic salt.

Baste (while cooking slowly):

4 T. melted butter	2 T. vinegar
Juice of 2 lemons	2 T. cooking oil
2 T. Worcestershire sauce	Tabasco sauce
2 T. A-1 sauce	Seasoning salt

Enough for 2 chickens.

VEGETABLE CASSEROLE

Nellie Stickler

1 (10-oz.) box broccoli	1 (10-oz.) box cauliflower
1 (10-oz.) box lima beans	

Cook and drain.

Combine:

2 cans cream of mushroom soup (undiluted)	1 c. Velveeta cheese (cubed)
--	-------------------------------------

Put in dish and bake at 350° for 40 minutes or until bubbly.

EGG CASSEROLE

Beverly McClure

1 lb. sausage, browned and drained	4 eggs
6 slices cubed bread	1 tsp. prepared mustard
2 c. milk	1 tsp. salt
	1/4 lb. grated cheddar cheese

(continued)

Combine all ingredients and pour into a 13 x 9-inch baking dish. Refrigerate 8 hours or overnight before baking. Bake at 325° for 1 hour.

SEVEN CAN CASSEROLE

Dixie Phillips

- | | |
|---|-------------------------------|
| 2 c. chicken (cooked and cut up) | 1 can mushroom soup |
| or 2 cans of chicken | 1 can chicken and rice |
| 1 can Carnation milk | 1 can of pimentos |
| 1 can of mushroom pieces | 1 c. chow mein noodles |

Mix together and top with crushed potato chips. Bake in 9 x 13-inch cake pan at 350° for 1 hour.

CHICKEN NOODLE CASSEROLE

Olive Gooding

- | | |
|--|----------------------------|
| 1 (8-oz.) pkg. noodles | 2 tsp. flour |
| Chicken broth | 1 tsp. onion |
| 3 c. chicken | 1 can mushroom soup |
| 2 c. milk or broth or 1 of each | 2 T. butter |
| 1/2 c. potato chips | 1/2 c. cornflakes |

Cook noodles in broth; add chicken. Make gravy of milk, flour and butter. Add onion and soup. Cook until thick. Pour over noodles and chicken mixture. Sprinkle top with crushed cornflakes and potato chips. Bake at 350° for 45 minutes.

MACARONI BAKE - CHICKEN

Wyona VanNoy

- | | |
|----------------------------------|---------------------------------|
| 2 c. cubed cooked chicken | 2 c. milk |
| 1/2 tsp. salt | 1/8 tsp. pepper |
| 2 c. uncooked macaroni | 10-oz. can mushroom soup |

Stir all together. Refrigerate overnight. Place cheese on top, about 1/2 cup or more. Bake until cheese melts at 325°.

CHICKEN CASSEROLE

The Rev. and Mrs. Fred Cowles

- | | |
|---|-------------------------------|
| 2 c. lg. shell macaroni (or elbow) | 2 cans mushroom soup |
| 3 or 4 c. cooked diced chicken | 2 1/2 c. chicken broth |
| 1 c. shredded cheddar cheese | 1/2 c. green pepper |
| 1/2 c. diced celery | 1 sm. onion |
| 1 can sliced water chestnuts | |

Mix all together in large mixing bowl and pour into a large 9 x 13-inch baking dish. Cover with foil and refrigerate overnight. Before putting in, cover top with crushed potato chips. Bake 1 hour at 350°.

CHICKEN CASSEROLE

Faye Houser

- | | |
|---------------------------|-------------------------|
| 2 c. cooked chicken | 2 c. raw macaroni |
| 2 c. milk | 1 can mushroom soup |
| 1/2 to 1 c. broth | 1 can chicken soup |
| 1/2 c. finely diced onion | 1/2 lb. Velveeta cheese |

Mix all the ingredients together and let stand overnight in refrigerator so the macaroni can soften. Bake at 350° for 1 hour in a 9 x 13-inch pan.

VEGETABLE CASSEROLE

Charlotte Probasco

- | | |
|----------------------|-------------------------------|
| 1 box frozen peas | 1 box frozen chopped broccoli |
| 1 sm. jar Cheez Whiz | 1 can cream mushroom soup |

Cook frozen vegetables separately and drain. Cook undiluted soup and Cheez Whiz, then add vegetables to sauce. Pour in 1 1/2-quart casserole and cover with one can French-fried onion rings. Bake at 350° for 20 to 25 minutes.

CORN MOUSSAKA

Gwen Roen

- | | |
|--|---|
| 1 (17-oz.) can whole kernel corn,
drained | 1/4 tsp. cinnamon |
| 1 1/2 lbs. ground beef | 2 slightly beaten eggs |
| 1 T. flour | 1 1/2 c. cottage cheese |
| 1 (8-oz.) can tomato sauce | 1/4 (4-oz.) pkg. (1 c.) shredded
mozzarella cheese |
| 1/2 tsp. garlic salt | |

Spread corn in an ungreased shallow 1 1/2-quart casserole. In medium skillet brown ground beef; drain off excess fat. Add flour; cook and stir for 1 minute. Stir in tomato sauce, garlic salt and cinnamon; pour over corn in dish. Bake in 350° oven for 15 minutes. Meanwhile, combine eggs and cottage cheese; spread over meat mixture. Top with Parmesan and mozzarella. Bake 10 to 15 minutes more. Makes 6 servings.

CHICKEN MARENGO

Darlene Waffle

- | | |
|----------------------|--|
| 3 lbs. chicken parts | 1 med. clove garlic, minced |
| 3 T. shortening | 1 lb. (about 16) sm. whole white
onions |
| 1 can mushroom soup | |
| 1 can tomato soup | |

In large skillet, brown chicken in shortening; pour off fat. Stir in remaining ingredients. Cover and simmer 45 minutes or until tender. Stir now and then. Uncover and cook until desired consistency. Makes 6 servings.

HAMBURGER CASSEROLE TO GO

Charlotte Probasco

- | | |
|--|---------------------------|
| 1 lg. hamburger and 1 T. onion,
browned | 1/2 c. diced green pepper |
| 1 c. macaroni | 1 can tomato soup |
| 1/2 c. diced celery | 1 can cheddar cheese soup |
| | Salt and pepper |

Combine all ingredients. Place in greased dish. Cover and refrigerate overnight. Bake at 350° for 1 hour, 15 minutes.

CORN CASSEROLE

Mary Spring

- | | |
|------------------------------|----------------------------|
| 1 can creamed corn | 1 pkg. Jiffy cornbread mix |
| 1 can kernel corn, undrained | 1 stick melted oleo |
| 2 beaten eggs | 1 (8-oz.) pkg. sour cream |

Mix all together. Bake in 9 x 13-inch pan or round casserole dish. Bake at 350° for 1 hour.

PEAS AND CARROTS CASSEROLE

True Jerome

- | | |
|---|------------------------------------|
| 3 T. butter | 2 T. milk |
| 1 sm. onion, chopped fine | 1/3 c. finely chopped green pepper |
| 1 (16-oz.) pkg. frozen peas and carrots | 2 c. finely chopped celery |
| 1 (8-oz.) can water chestnuts, drained and sliced | 3/4 c. bread crumbs |
| 1 (10 ³ / ₄ -oz.) can cream of mushroom soup, undiluted | |

Cook peas and carrots and drain. Melt butter in saucepan. Add green peppers. Add next 5 ingredients. Mix well. Spoon mixture into greased baking dish. Sprinkle with bread crumbs that have been browned in 2 tablespoons butter. Bake uncovered at 350° for 30 minutes. Serves 8.

SALMON CASSEROLE

Mildred Phillips

- | | |
|-----------------------------|--------------------|
| 2 c. salmon (1 tall can) | 2 c. bread cubes |
| 4 eggs | 2 c. milk |
| 2 c. grated cheddar cheese | 1 tsp. dry mustard |
| 1 tsp. Worcestershire sauce | 1 tsp. salt |

Mix and pour into baking dish. Bake at 350° for 35 minutes.

ECONOMY CHOP SUEY

Norma Goodson

- | | |
|----------------------------------|-----------------------------------|
| 1 lb. ground beef, browned well | 1 c. celery, cut in 1-inch pieces |
| 1 c. onion, cut in 1-inch pieces | 1 T. Worcestershire sauce |
| 2 T. Bead molasses | 1/2 tsp. salt |
| 1/4 tsp. pepper | |

(continued)

Simmer all in 1 cup water for 8 to 10 minutes. (Celery should still be crisp.) Thicken with 1 cup water to which 3 tablespoons flour has been added. Bean sprouts may be added if desired. Season with additional soy sauce as desired. Serve over rice.

FAVORITE CORN CASSEROLE

Mabel Moore

- | | |
|-----------------------------------|---------------------------------------|
| 1 sm. can cream-style corn | 1 sm. can whole kernel corn |
| 2 eggs, slightly beaten | 1 c. sour cream |
| 1 stick margarine | 1 pkg. corn muffin mix (Jiffy) |
| Pinch of salt | |

Mix together and bake at 375° for 45 minutes. Sprinkle with 1 cup American cheese. Put back in oven to melt cheese.

Recipe Favorites

(Faint, mirrored text from the reverse side of the page is visible through the paper, including recipe titles like 'CORN CASSEROLE', 'SALMON CASSEROLE', and 'CHICKEN MARENGO'. The text is mostly illegible due to the bleed-through effect.)

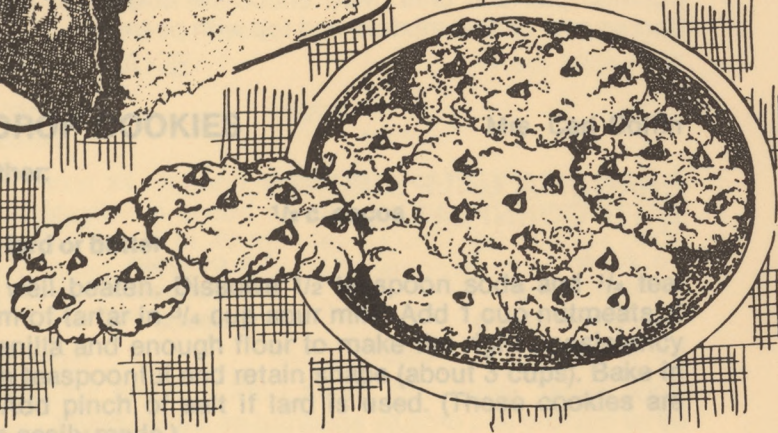
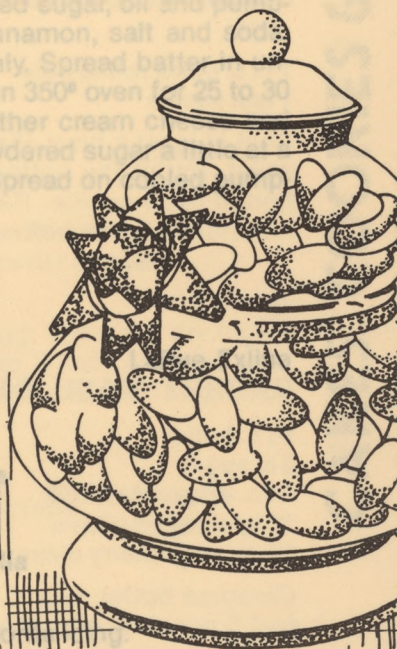
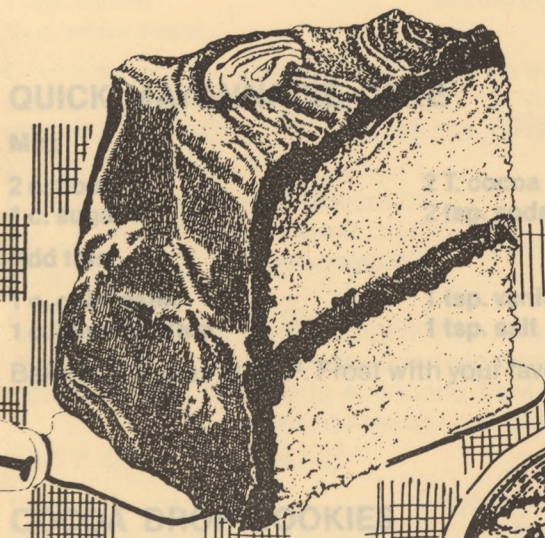
CAKES, COOKIES & CANDY

Cakes, Cookies & Candy

Sharon Knapp

1 1/2 cups pumpkin puree
1/2 cup all-purpose flour
1/2 tsp. baking powder
1/2 tsp. ground cinnamon
1 tsp. salt

In mixer bowl, beat together eggs, granulated sugar, oil and pumpkin puree. Stir in vanilla. In another bowl, stir together flour, baking powder, cinnamon, salt and nutmeg. Add to pumpkin mixture and mix thoroughly. Spread batter in greased 15 x 10 x 1-inch baking pan. Bake in 350° oven 25 to 30 minutes. Cool. To make icing: Cream together cream cheese, butter or margarine. Stir in vanilla. Add powdered sugar and beat, beating well, till mixture is smooth. Spread over cooled pumpkin bars.



CAKES, COOKIES & CANDY

PAUL'S PUMPKIN BARS

Sharon Knapp

- | | |
|---|--|
| 4 eggs | 1 tsp. baking soda |
| 1 ² / ₃ c. granulated sugar | 1 (3-oz.) pkg. cream cheese,
softened |
| 1 c. cooking oil | 1/2 c. butter or margarine,
softened |
| 1 (16-oz.) can pumpkin | 1 tsp. vanilla |
| 2 c. all-purpose flour | 2 c. sifted powdered sugar |
| 2 tsp. baking powder | |
| 2 tsp. ground cinnamon | |
| 1 tsp. salt | |

In mixer bowl, beat together eggs, granulated sugar, oil and pumpkin. Stir together flour, baking powder, cinnamon, salt and soda. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15 x 10 x 1-inch baking pan. Bake in 350° oven for 25 to 30 minutes. Cool. **To make icing:** Cream together cream cheese and butter or margarine. Stir in vanilla. Add powdered sugar a little at a time, beating well, till mixture is smooth. Spread on cooled pumpkin bars.

QUICK MAYONNAISE CAKE

LaRue Exline

Mix:

- | | |
|------------|-------------|
| 2 c. flour | 2 T. cocoa |
| 1 c. sugar | 2 tsp. soda |

Add this:

- | | |
|-------------------|----------------|
| 1 c. cold water | 1 tsp. vanilla |
| 1 c. Miracle Whip | 1 tsp. salt |

Bake 30 minutes at 350°. Frost with your favorite icing.

COCOA DROP COOKIES

Mrs. Carl Coffin

Cream together:

- | | |
|--|--------------|
| 1 ¹ / ₂ c. sugar | 1/2 c. cocoa |
| 3/4 c. melted lard or butter | |

Add 1 egg well beaten. Dissolve 1/2 teaspoon soda and 1/4 teaspoon cream of tartar in 3/4 cup sour milk. Add 1 cup nutmeats, 2 teaspoon vanilla and enough flour to make the right consistency to drop from teaspoonful and retain shape (about 3 cups). Bake in 350° oven. Add pinch of salt if lard is used. (These cookies are good and so easily made.)

BEST OATMEAL COOKIES

Betty Russell

Cream together:

1 c. shortening
1 c. brown sugar

1 c. white sugar

Add:

1 beaten egg

Sift:

1 1/2 c. flour
1 tsp. cinnamon

1 tsp. soda

**Add this to first mixture. Then
add:**

1 1/2 c. quick rolled oats
1 tsp. vanilla

3/4 c. finely crushed pecans

Chill at least 1 hour. Place walnut sized balls on a greased cookie sheet. Butter the bottom of a small glass, dip in white sugar and flatten each cookie. Bake at 350° for 7 to 8 minutes. No need to rebutter the glass bottom, just resugar each time.

CHERRY MASH BARS

Sue Ruckman

1/2 c. butter
2 c. sugar
2/3 c. evaporated milk
12 lg. marshmallows
10-oz. pkg. cherry chips

1 tsp. vanilla
12-oz. pkg. chocolate chips
3/4 c. chunky peanut butter
Chopped peanuts

Combine butter, sugar, milk and marshmallows. Bring to boil and boil 5 minutes. Add cherry chips and vanilla. Spread in 9 x 13-inch buttered pan and chill. Melt chocolate chips and peanut butter. Spread over chilled mixture and top with peanuts.

GRANDMA GALE'S CANDY WITH CORNFLAKES

Debbie Cossolotto

1 c. sugar
1 c. light syrup
1/2 c. sweet cream
4 c. cornflakes

1 c. coconut
1 c. nutmeats (can use jumbo
peanuts)

Cook sugar, syrup and cream until it forms softball. Pour over other mixture and drop by spoonful on waxed paper.

GRANDMA GALE'S CAKE DOUGHNUTS

Debbie Cossolotto

- | | |
|------------------|----------------------|
| 1 T. melted oleo | 4 c. flour |
| 2 eggs | 1 tsp. soda |
| 1 1/2 c. sugar | 1 tsp. salt |
| 1 c. sour milk | 2 tsp. baking powder |
| 1 tsp. vanilla | 1/2 tsp. nutmeg |

Beat eggs then add sugar and melted oleo. Add 1/2 flour and beat. Add rest of ingredients but add vanilla to milk before putting it in rest of mixture. Mix until you can put it out on floured surface. You may have to add more flour or knead in more flour until you can roll the dough out to a 1/4-inch thickness. Then cut out doughnuts and deep fat fry.

GRANDMA'S COFFEE CAKE

Martha Eden

- | | |
|--------------------|-----------------------------------|
| 1/4 c. shortening | 1/2 c. milk |
| 1 egg (beaten) | 1 1/2 c. sifted flour with 3 tsp. |
| 1 tsp. vanilla | baking powder and salt |
| 1/4 c. white sugar | |

Cream shortening and sugar. Add beaten egg. Then add dry ingredients alternately with milk. Spread 1/2 into 8-inch greased pan; cover with 1/2 filling, then rest of dough; then rest of filling. Bake in 350° oven for 25 minutes.

Filling:

- | | |
|-----------------|--------------------|
| 2 T. butter | 1/2 c. brown sugar |
| 2 tsp. cinnamon | |

Add 1/2 cup nutmeats. Blend together.

EASY CARROT CAKE

Ruth Livingood

- | | |
|-----------------------|--------|
| 1 pkg. spice cake mix | 2 eggs |
| 1 c. grated carrots | |

Prepare cake batter as directed on package using the 2 eggs and 1/4 cup less water. Stir in grated carrots and turn in 9-inch square pan. Bake at 350° for 35 to 40 minutes or until top springs back when lightly touched. Let cool. Frost with lemon frosting.

Frosting (blend together):

- | | |
|---------------------|------------------|
| 2 c. powdered sugar | 1/4 c. soft oleo |
| 2 T. lemon juice | |

Blend until smooth. Spread on cake when cool.

APPLESAUCE CAKE

Mildred Phillips

Mix:

1/2 c. shortening

1/2 c. honey

1/2 c. sugar

2 eggs

Sift together:

2 c. flour

1/2 tsp. soda

1/2 tsp. cinnamon

1 tsp. salt

1 tsp. baking powder

1/2 tsp. nutmeg

Add:

1 c. applesauce alternately with
flour mixture

1/2 c. walnuts

Bake about 1 hour at 350°.

CAKE DOUGHNUTS

Mrs. Lawrence Oliver

1 c. sugar

3 T. shortening

2 tsp. baking powder

1 tsp. salt

1 c. milk

3 c. flour

1 tsp. nutmeg

2 eggs

Mix as for cake. Then work in 2 more cups flour to make stiff dough. Roll into a sheet 1/4 inch thick. Cut in desired shape and fry in deep fat at 385°, turning. Some flour takes less.

MICROWAVE DIVINITY FUDGE

Thelma Close

4 c. sugar

1 c. lightly corn syrup

3/4 c. water

1/4 tsp. salt

3 egg whites

1 tsp. vanilla

1/2 c. nuts

Butter 1 1/2-quart casserole. Mix together sugar, syrup, water and salt. Cook in microwave full power for 20 to 22 minutes. Or to hard ball stage when dropped into very cold water, hard enough to hold shape. I find 20 minutes is enough in mine, cover first 6 minutes and stir 2 times during cooking time. While syrup cooks, beat egg whites until stiff peaks form in large mixing bowl. Gradually pour hot syrup over egg whites while beating at high speed until mixture is thickened and candy starts to lose its gloss. Beating may require about 12 minutes. Add vanilla and nuts. Drop by teaspoonfuls.

GERMAN APPLE CAKE

Hazel Houser

1 c. sugar
 1/2 c. shortening
 1/4 tsp. salt
 1 tsp. soda
 1 egg
 1/2 tsp. cinnamon

1/2 c. raisins
 1/4 c. nutmeats
 1 tsp. vanilla
 1 1/2 c. flour
 1/2 c. water
 2 c. diced apples

Blend sugar, shortening and egg well. Sift dry ingredients and mix in dry ingredients and chopped apples. Fold in raisins and nuts. Pour in 9-inch square pan. Sprinkle top with sugar before baking. Bake at 350° for 30 minutes.

TRIPLE CHOCOLATE CAKE

Norma Goodson

1 sm. pkg. chocolate pudding 1 pkg. chocolate cake mix

Cook pudding according to directions. Add dry cake mix and stir. Put in 9 x 13-inch cake pan (greased and floured). Top with chocolate chips and chopped nuts. Bake for about 35 minutes at 350°. (Do not overbake.) A toothpick stuck in cake should still be slightly moist. This is a Goodson favorite.

PEANUT BLOSSOM COOKIES

Joanne O'Conner

Sift together:

1 3/4 c. flour
 1 tsp. soda

1/2 tsp. salt

Cream together:

1/2 c. shortening
 1/2 c. peanut butter

1/2 c. white and 1/2 c. brown
 sugar

Add:

1 beaten egg
 2 T. milk

1 tsp. vanilla

Beat well. Blend in dry ingredients. Mix thoroughly. Shape into balls. Roll in sugar and place on ungreased cookie sheet. Bake at 350° for 5 minutes. Watch closely. Remove from oven and place a solid milk chocolate candy kiss on top of each cookie, pressing down so that cookie cracks around the edge. Return to oven and bake an additional 2 to 5 minutes longer. Cool on cooling rack.

MARSHMALLOW FUDGE BAR

Kathy McGill Berner

1 c. shortening
 4 eggs
 1 1/2 c. flour
 4 T. cocoa

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

(continued)

Mix all the ingredients together well and put in a brownie bar pan. Bake at 350° for 20 minutes. Then put marshmallows on the brownies. As soon as it melts, take it out of oven and spread marshmallows. Frost with chocolate frosting.

Frosting:

Melt 2 T. oleo

Mix and add to oleo:

1/2 c. sugar

Pinch of salt

2 T. cocoa

Add 1/4 cup milk and 1 tablespoon syrup and boil 3 minutes. Cool and add 3/4 to 1 cup powdered sugar. Add vanilla.

RAISIN BUFF COOKIES

Lorene Wood

1 1/2 c. raisins

2 eggs

1 c. water

1 tsp. vanilla

1 c. margarine

**1/2 tsp. burnt sugar extract (or
black walnut)**

1 tsp. soda

1/2 tsp. salt

1 1/2 c. sugar

3 1/2 c. flour, sifted

Cook the raisins and water until water is gone. Add the margarine and soda and let it stand. Beat the eggs, sugar and flavoring together and then add the raisin mixture. Next add the flour. Roll into balls and then roll in granulated sugar. Bake at 350° for 12 minutes.

SOFT OATMEAL DROP COOKIES

The Rev. and Mrs. Raleigh Gordon

1 c. sugar

1 c. shortening (I use margarine)

2 eggs

1 c. raisins (cooked)

5 T. raisin juice

1 tsp. soda in juice

1 tsp. cinnamon

1/2 tsp. allspice

1/2 tsp. cloves

2 c. quick oatmeal

2 c. flour

APPLE CAKE

In memory of Edna Sandberg

- 1 c. sugar
- 1 egg

1 stick oleo

Cream together:

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

Alternate with:

1/2 c. coffee

3 c. diced apples

Put in greased pan.

On the top put:

- 1/2 c. sugar
- 1/2 c. nuts

2 tsp. cinnamon

Bake at 350° for 30 minutes.

FILLED COOKIES

Robin Tarbell

- 1 c. shortening
- 1 c. sugar
- 1 c. brown sugar (packed)
- 2 eggs
- 1/4 c. buttermilk
- 1 tsp. vanilla
- 3 1/2 c. flour

- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. baking powder
- 1 tsp. nutmeg
- Pineapple-apricot preserves
- Chopped nuts

In mixer bowl, cream shortening and sugar, add eggs, buttermilk and vanilla, mix until smooth. Add flour, baking powder, soda, salt and nutmeg. Mix well. Cover and chill. Roll dough out to 1/8-inch thickness. Cut with round cookie cutter. Place 1 teaspoon preserves on half of the rounds. Sprinkle with chopped nuts. Top with remaining rounds. Seal edges. Cut holes in top of cookies. Bake at 350° for about 10 minutes. Blue ribbon winner at Iowa State Fair.

MAGIC SPICE CAKE

Samantha Lynn Wood

- 2 1/4 c. flour
- 1 1/2 tsp. baking powder
- 3/4 tsp. soda
- 3/4 tsp. cloves
- 3/4 tsp. cinnamon
- 1 c. sugar

- 1 tsp. salt
- 3/4 c. brown sugar
- 3/4 c. shortening
- 1 c. buttermilk
- 3 eggs

Stir together first 7 ingredients. Cream sugar and shortening. Add milk and eggs. Mix all together.

RHUBARB CRISP

Kathy McGill Berner

3 c. rhubarb, cut up 1 1/2 c. sugar

Mix above and put in bottom of pan:

1 c. brown sugar	1/2 shortening
1 egg	1 c. flour
1/2 c. milk	1/4 tsp. salt
1/2 tsp. baking powder	

Mix above together and spread over rhubarb mixture. Bake 45 minutes at 375°. Serve with cream.

PEANUT BUTTER FUDGE

Betty Phillips

1 1/2 c. sugar	1/2 c. milk
1 T. real butter	

Bring to boil (boiling until medium ball in cold water). Add 2 tablespoons peanut butter. Beat only until peanut butter dissolves and pour on buttered platter. Makes 24 pieces.

PINEAPPLE SHEET CAKE

Sheila Crowell

2 c. sugar	1/2 c. chopped pecans
2 c. flour	1 (No. 20) can crushed pineapple
2 eggs, beaten	
1/4 tsp. salt	

Mix above and bake in greased jellyroll pan or sheet cake pan at 350° for 15 to 20 minutes.

TWINKLE CAKE

Cresta Dooley

Bake chocolate mint (optional) cake mix in 9 x 13-inch pan.

Boil until thick, stir constantly, and let cool:

5 T. flour	1 c. milk
------------	-----------

In mixing bowl:

1 c. sugar	1/2 c. Crisco
1/2 c. oleo	1 tsp. vanilla
1/2 tsp. salt	

Beat until fluffy. Slice cake and fill.

EASY LEMON BAR

Agnes Cridlebaugh

1 box one-step angle food cake mix	1 can lemon pie filling
Powdered sugar icing	Lemon flavoring

(continued)

With a spoon stir together cake mix and pie filling, do not use electric mixer. Pour into ungreased jellyroll pan (10½ x 15½ inches) and bake in 350° oven for 20 to 25 minutes. When cool frost with a powdered icing flavored with lemon extract. Freezes well.

FROSTED BONBON COOKIES

Nadine Broshar

- | | |
|----------------------|-----------------------------|
| 1 c. chopped dates | 1 c. finely chopped pecans |
| 1 c. powdered sugar | 2 c. Rice Krispies |
| 1 T. softened butter | 12-oz. pkg. chocolate chips |
| 1 c. peanut butter | Sm. amt. of paraffin |

Mix dates, powdered sugar, butter, peanut butter, pecans and Rice Krispies together well. Form into 1 inch balls. Melt 12-ounce package of chocolate chips and small amount of paraffin. Dip cookies and refrigerate or freeze.

BONBON CANDY

Sharon Knapp

- | | |
|--------------------------------------|-----------------------------|
| ½ lb. Imperial margarine | 1 (7-oz.) pkg. coconut |
| 2 lbs. powdered sugar | 1 c. chopped nuts |
| 1-lb. can Eagle Brand condensed milk | 12-oz. pkg. chocolate chips |
| | Sm. amt. of paraffin |

Cream together oleo and 1 pound sugar, add milk and remaining sugar, nuts and coconut. Form into balls and chill. Melt 12-ounce package chocolate chips and small amount of paraffin in double boiler. Dip candy and refrigerate or freeze.

PEANUT CLUSTERS

Joanne O'Conner

Melt together in 200° oven:

- | | |
|--------------------------|------------------------|
| 2 lbs. white almond bark | 12 oz. chocolate chips |
|--------------------------|------------------------|

Stir in:

- 24 ozs. salted Spanish peanuts

Drop by spoonfuls on waxed paper.

BLITZ BARS

Mary Spring

- | | |
|---------------------------------------|---|
| 1 (8-oz.) pkg. cream cheese, softened | 1 c. quick oats (uncooked) |
| ½ c. margarine | ⅔ c. flour |
| ½ c. brown sugar | ½ tsp. baking powder |
| ½ c. granulated sugar | ¼ tsp. salt |
| 1 egg | 1 (6-oz.) pkg. semi-sweet chocolate chips |
| 1 tsp. vanilla | ½ c. chopped nuts |

Combine cream cheese, margarine and sugars. Mix well. Add egg and vanilla, add combine dry ingredients. Mix well. Stir in chocolate chips and nuts. Spread in 13 x 9-inch greased baking pan.

(continued)

Bake 30 minutes at 350°. Cool and frost with canned chocolate frosting. Cut in bars.

COCOA FUDGE

Ellen Hiner

2/3 c. cocoa **1 1/2 c. milk**
3 c. sugar **1/4 c. butter**
1/8 tsp. salt **1 tsp. vanilla**

Combine dry ingredients and stir in milk. Bring to boil over medium heat, stirring constantly. Then cook, without stirring, to 234° to softball stage. Remove from stove and add butter and vanilla. Cool to 110° and beat until it loses its gloss. Spread into buttered 9-inch pan.

UNBAKED COOKIES

Edna Tock

2 c. white sugar **2 T. cocoa**
1 c. thin cream

Cook to soft ball stage (234°). Add 24 marshmallows. Stir until melted.

1 tsp. vanilla **3 c. graham cracker crumbs**

Drop by teaspoonfuls or pour in 9 x 13-inch cake pan. Chill to set. Store in covered container to ripen. Cut in squares. Makes 24 to 30.

CHOCOLATE DROP COOKIES

Robin Tarbell

1/2 c. shortening **1/3 c. buttermilk**
1 c. sugar **1 tsp. vanilla**
1 egg **1 3/4 c. flour**
2 squares (2 oz.) unsweetened **1/2 tsp. baking soda**
chocolate, melted and cooled **1/2 tsp. salt**

In mixer bowl, mix shortening, sugar, egg and chocolate thoroughly. Stir in buttermilk and vanilla. Add dry ingredients. Drop rounded teaspoonfuls of dough onto ungreased baking sheet. Bake in 350° oven for 8 to 10 minutes. When cool frost with a chocolate frosting. Ribbon winner at Iowa State Fair.

GERMAN APPLE COFFEE CAKE

Patsy Eden Carey

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

Sift together. Then cut in with pastry blender:

- 1/2 c. margarine 1/2 c. shortening

Mix:

- 2 eggs 1/4 c. milk

Beat slightly, blend with flour and margarine and shortening. Spread in bottom and halfway up sides of 9 x 13-inch pan. Peel and slice 4 cooking apples (as for pie). Place the slice point edges into dough.

Blend:

- 1 1/2 c. sugar 3 T. flour
- 1/4 c. margarine 1/2 tsp. cinnamon

Sprinkle over tops of apples. Bake 35 to 40 minutes at 375°.

SNICKER CAKE

Dixie Phillips

- 1 German chocolate cake mix 1/2 c. margarine
- 1 (14-oz.) caramels 1/3 c. milk
- 3/4 c. chocolate chips 1 c. pecans

Prepare cake mix according to directions. Bake 1/2 batter in 9 x 13-inch pan at 350° for 20 minutes. Melt caramels, margarine and milk until smooth together. Put this on baked cake. Top with chips and pecans. Dot remaining batter over all. Reduce oven to 250°, bake for 20 minutes. Then increase oven to 350° and bake 10 to 15 minutes.

EASY BROWNIES

Sue Ruckman

Cream:

- 1 1/2 c. brown sugar 1/2 c. melted butter or oleo

Add:

- 1/2 c. milk 1 1/2 c. flour
- 1 egg 1/2 c. nuts (opt.)

Combine and add to first mixture:

- 3 T. cocoa 1/2 c. hot water
- 1/2 tsp. soda

Spread on greased cookie sheet and bake 15 minutes at 350°. Remove from oven and frost while hot.

(continued)

Frosting:

- 2 c. powdered sugar
- 2 T. cocoa
- 3 T. milk

- 4 T. melted butter or oleo
- 1 tsp. vanilla

JAM THUMBPRINTS

Robin Tarbell

- 2/3 c. butter
- 1/3 c. sugar
- 2 eggs, separated
- 1 tsp. vanilla

- 1/2 tsp. salt
- 1 1/2 c. flour
- 3/4 c. finely chopped nuts
- Strawberry preserves

Cream together the butter and sugar until fluffy. Add the egg yolks, vanilla and 1/2 teaspoon salt. Beat well, gradually adding the flour and mixing well. Shape into 3/4-inch balls; dip into the slightly beaten egg whites, then roll in the chopped nuts. Press down the center of each cookie with thumb. Bake in 350° oven for about 10 minutes. Cool. Just before serving fill the center of the cookie with strawberry preserves. Blue ribbon winner at Iowa State Fair. Yields about 3 dozen cookies.

CHOCOLATE SHEET CAKE

Judy Bailey
Cleo Gladwin

Melt 2 sticks margarine

Add:

- 1/3 c. cocoa

- 1 c. water

Bring this to a boil and pour over:

- 2 c. flour
- 1 tsp. soda

- 2 c. sugar
- Dash salt, all mixed

Add:

- 1/2 c. buttermilk
- 1 tsp. vanilla

- 2 eggs

Beat until well-mixed. Pour into greased and floured cookie sheet pan (1 with a pretty deep edge). Bake for 20 minutes at 350°. After cooled, ice with this frosting. **Frosting:** Melt 1 stick margarine. Add 4 tablespoons cocoa and a scant 1/2 cup buttermilk. Bring to a boil and continue boiling for just a short time. Remove from heat and let it cool for a few minutes. Add 1 box (pound) powdered sugar. Beat well.

HUMMINGBIRD CAKE

Judy Gorden

- | | |
|--------------------|---|
| 3 c. flour | 1 1/2 tsp. vanilla |
| 2 c. sugar | 1 (8-oz.) can crushed pineapple,
undrained |
| 1 tsp. baking soda | 1 c. chopped pecans |
| 1 tsp. salt | 2 c. chopped bananas |
| 1 tsp. cinnamon | 1 c. coconut, opt. |
| 3 eggs, beaten | |
| 1 c. vegetable oil | |

Combine first 5 ingredients. Add eggs and oil stirring until moistened. Do not beat. Stir in remaining ingredients. Bake in three 9-inch round cake pans or a 9 x 13-inch pan. Grease and flour pans. Bake at 350° for 25 to 30 minutes in round pans, longer for 9 x 13-inch pan. Cool in pan 10 minutes, remove and cool completely. Frost.

Cream Cheese Frosting:

- | | |
|--|---|
| 1 (8-oz.) pkg. cream cheese,
softened | 1 (16-oz.) pkg. powdered sugar,
sifted |
| 1/2 c. butter or margarine,
softened | 1 tsp. vanilla |

Combine creamed cheese and butter until smooth. Add powdered sugar and vanilla. Beat until light and fluffy. Use only 1/2 recipe for 9 x 13-inch pan.

APPLE CAKE

Charlotte Probasco

- | | |
|-----------------|-----------------------|
| 2 eggs | 1 c. salad oil |
| 2 c. flour | 1 tsp. vanilla |
| 2 tsp. cinnamon | 2 c. sugar |
| 1/2 tsp. salt | 4 c. chopped apples |
| 1 tsp. soda | 1 1/2 c. chopped nuts |

Mix dry ingredients then add wet. Mix well, but do not use mixer. Batter will be very stiff. Add apples and nuts last. Bake at 350° for 45 to 60 minutes.

While cake is still warm, frost with:

- | | |
|--------------------------|-------------------------|
| 2 sm. pkgs. cream cheese | 1 tsp. vanilla |
| 3 T. melted butter | 1 1/2 c. powdered sugar |

Mix together well.

SOFT GINGERBREAD

Mildred Phillips

- | | |
|-------------------------------------|--------------------------|
| 1/4 c. butter | 1/4 c. sugar |
| 1/2 c. molasses | 1 1/4 c. flour |
| 1 tsp. soda, sifted in flour | 1/2 c. hot water |
| 1/2 tsp. ginger | 1/2 tsp. cinnamon |
| 1/4 tsp. cloves | |

Last add:

Well beaten egg

Bake in moderate oven.

LEMON CRUMBLE

Norma Goodson

Crumble:

- | | |
|------------------------|----------------------------------|
| 1/2 c. sugar | 1/2 c. shortening or oleo |
| 1 c. flour | 1 c. oats |
| 1/2 tsp. nutmeg | 1/2 tsp. salt |

Filling:

- | | |
|---|----------------------------|
| 3/4 c. sugar | 2 T. flour |
| 1/4 tsp. salt | 1 c. boiling water |
| 2 eggs | 1 T. oleo or butter |
| 1 tsp. grated lemon rind | |
| 2 T. lemon juice (fresh, frozen or canned) | |

Measure first 3 ingredients in saucepan; slowly stir in boiling water. Cook until thickened stirring constantly. Slowly add well beaten eggs, cook 5 minutes longer on low heat. Remove from heat and add remaining ingredients. Lightly grease 1 1/2-quart baking dish. Place 1/2 of crumbeled on bottom. Pat down. Pour in lemon filling. Sprinkle remaining crumbeled on top. Bake in moderate oven at 375° for 50 minutes or until lightly brown.

CHOCOLATE UPSIDE DOWN CAKE

Dessie Dykes

- | | |
|----------------------|-----------------------------|
| 1 c. flour | 2 tsp. baking powder |
| 1/4 tsp. salt | 2 T. cocoa |
| 3/4 c. sugar | 1/2 c. milk |

Mix well. Add:

- | | |
|-------------------------------|-----------------------|
| 2 T. melted shortening | 1 tsp. vanilla |
|-------------------------------|-----------------------|

Put in pan 1 inch deep: 1 cup sugar and 2 tablespoons cocoa. Spread batter over this mixture and pour 1 cup cold water over batter. Bake 45 minutes in 350° oven. Use 6 x 10-inch or 8 x 8-inch pan.

STRAWBERRY CAKE

Clair Byl

1 pkg. white cake mix
3/4 c. Wesson oil
4 eggs

1 c. strawberries
1 (3-oz.) pkg. strawberry Jello

Mix all ingredients together, beating for 3 minutes. Pour into greased 9 x 13-inch pan and bake at 350° for 30 to 35 minutes.

Icing:

1 box powdered sugar
1 (8-oz.) pkg. cream cheese
Red food coloring (opt.)

1 stick butter or oleo
1 to 2 oz. strawberries

Combine all ingredients, adding enough strawberries for spreading consistency. If deeper color is desired, add several drops of red food coloring.

MICROWAVED PEANUT BRITTLE

Bernie Pister

1 c. raw peanuts
1 c. sugar

1/2 c. Karo white corn syrup
1/8 tsp. salt

Mix and cook on high 4 minutes, take out and stir. Cook on high another 4 minutes, take out and add: 1 teaspoon vanilla and 1 tablespoon butter. Return and cook 2 minutes, take out and stir in 1 teaspoon baking soda. Stir until foamy and pour on lightly buttered cookie sheet and pull till thin. (Time may vary a few seconds.)

SUGAR COOKIES

Hazel Gorden

3 c. sifted flour
2 tsp. baking powder
1 scant tsp. soda
1/2 tsp. nutmeg
1 c. butter flavored Crisco

2 eggs
1 c. sugar
4 T. sweet milk
1 tsp. vanilla flavoring

In a bowl combine flour, baking powder, soda and nutmeg. Cut in shortening. In another bowl beat eggs thoroughly, add sugar, milk and flavoring. Beat this well then pour into the dry ingredients and mix thoroughly. Chill, roll out and cut and bake in 375° oven for 8 to 10 minutes.

SPARKLING SUGAR COOKIES

Debbie McGill Thomas

Mix:

1/2 c. shortening
1 tsp. vanilla

1 c. sugar

Blend in and add:

1 egg
2 c. flour
1/2 tsp. salt

2 T. milk

1 tsp. baking powder

1/2 tsp. soda

These cookies don't need to be chilled. Flatten out with a glass that has been dipped in Jello or sugar.

BEST SUGAR COOKIES

Sandy Wood

1 c. powdered sugar
1 c. white sugar
1 c. margarine or butter
1 c. vegetable oil
2 eggs

1 tsp. vanilla

1 tsp. salt

1 tsp. soda

1 tsp. cream of tartar

4 c. flour

Cream sugar, margarine and oil. Add eggs, mix until fluffy. Sift dry ingredients and mix. Roll into balls size of walnuts, place on ungreased cookie sheet and press with a glass dipped in sugar. Bake at 375° for 10 minutes. Yield: 6 dozen.

FRESH APPLE CAKE

Norma Goodson

1 egg, beaten, added to:

2 c. diced raw apple

Stir to coat apples; add:

1 c. brown sugar, let stand until
juicy

Add:

1/4 c. oil

1 c. flour, sifted with 1/4 tsp.
salt, 1 tsp. soda and 1 tsp.
cinnamon

Add:

1 tsp. vanilla
1/2 c. nuts (if desired)

Bake 40 minutes at 350° in 9-inch square pan.

CARROT CAKE

Lorraine LeHew

- | | |
|---------------------|--------------------------|
| 2 c. flour | 2 1/4 tsp. baking powder |
| 1/2 tsp. soda | 1/2 tsp. salt |
| 1 tsp. cinnamon | 1/2 tsp. nutmeg |
| 1/4 tsp. cloves | 4 eggs (separated) |
| 2 c. sugar | 1 c. cooking oil |
| 2 c. grated carrots | 1 c. chopped nuts |
| 1/3 c. hot water | |

Combine all dry ingredients (except sugar). Set aside. Beat egg whites into soft peaks, set aside. Combine sugar and oil. Beat until well mixed. Add egg yolks, 1 at a time, beating after each addition. Add carrots and nuts. Alternately beat in flour mixture and water, beginning and ending with flour. Gently fold in egg whites. Use Crisco or lard to grease a 12-cup bundt pan. Then flour pan. Pour in batter. Bake at 350° about 55 minutes. Cool in pan 10 minutes, remove. A good moist cake.

ICEBOX CAKE

Marietta Probasco

- | | |
|--------------------------------|-----------------------------|
| 1 pt. whipping cream | 3/4 c. milk |
| 20 graham crackers | 1 sm. can crushed pineapple |
| 16 lg. or 160 sm. marshmallows | 3/4 c. crushed nuts |

Cook marshmallows (diced if using large) and milk in double boiler until marshmallows are dissolved. Chill. Add drained pineapple and whipped cream. Crush graham crackers until fine. Use large flat dish (9 x 13-inch). Take a layer of crackers then a layer of whipped cream mixture and a layer of nuts. Use 2 layers of each. Chill several hours. Serves 10 nice size pieces.

APPLESAUCE CAKE

Mrs. Lawrence Oliver

- | | |
|------------------------|------------------------------|
| 2 c. sugar | 1/2 c. water |
| 1/4 tsp. baking powder | 1/2 c. nuts (opt.) |
| 1 1/2 tsp. soda | 1 c. raisins (opt.) |
| 1 1/2 tsp. salt | 1 lg. egg |
| 3/4 tsp. cinnamon | 1/2 tsp. allspice |
| 1/2 tsp. cloves | Add 1 1/2 c. applesauce last |
| 1/2 c. shortening | |

Use 9 x 13-inch pan and bake at 350° for 30 to 35 minutes.

CHERRY ROLL SQUARES

Sonja Phillips

- | | |
|----------------------------|--------------------|
| 1 c. unsifted flour | 1 c. sugar |
| 1 c. drained sour cherries | 1 c nutmeats |
| 1 egg | 1 tsp. baking soda |

Mix all ingredients together well. Spread in a pan 8 x 8 x 2-inch that has been well greased and floured. Bake at 350° for 25 to 30 minutes.

CAKE MIX COOKIES

Sonja Phillips

- 1 box cake mix
- 1 egg
- 1 (8-oz.) carton Cool Whip

Mix all ingredients together until well blended. Drop by teaspoons in powdered sugar and put on a greased cookie sheet. Bake at 350° for about 10 minutes. These look like chocolate crinkles, if you use chocolate cake mix, but are also good with other flavors such as lemon.

EASY PUMPKIN SQUARES

LuEtta Fisk

- 2 c. flour
- 2 c. sugar
- 2 tsp. baking powder
- 1 tsp. soda
- 2 tsp. cinnamon
- 1 T. pumpkin pie spice

Sift above ingredients together in a large bowl.

Add:

- 1 can pumpkin
- 3/4 c. oil
- 4 eggs

Beat together and add to dry ingredients. Use two 9 x 13-inch cake pans, greased. Bake in 350° oven for 20 to 25 minutes. Cool and frost with the following.

Frosting:

- 3 oz. cream cheese
- 6 T. margarine
- 1 T. milk
- 1 tsp. vanilla
- 2 c. powdered sugar

MARASCHINO CHERRY CAKE

Hazel Gorden

- 1/2 c. butter or margarine
- 3/4 c. Angel Flake coconut
- 16 maraschino cherries,
chopped
- 1 3/4 c. sugar
- 2 3/4 c. cake flour
- 1/2 c. nuts
- 1/4 tsp. salt
- 3 tsp. baking powder
- 1/2 c. milk
- 1/4 c. cherry juice
- 1/4 tsp. almond flavoring
- 4 egg whites
- 1/2 tsp. cherry flavoring

Cream butter and sugar together. Add half of flour to the chopped cherries and nuts and baking powder. Add liquid to the creamed butter and sugar alternately with the other flour. Then add remaining flour, cherry and nuts, fold in stiffly beaten egg whites to which flavoring has been added. Turn into two 8-inch greased and floured pans and bake at 350° for about 30 minutes or until done.

CAKES, COOKIES & CANDY

QUICK COOKIES

Marilyn McGill

- | | |
|--|--------------------------------|
| 2 c. sugar | 2 T. cocoa |
| 1/2 c. milk | 1/4 lb. oleo |
| 1/2 c. chunky-style peanut butter | 3 c. one-minute oatmeal |

Melt oleo and add sugar, cocoa and milk. Stir well. Cook 1 minute after mixture comes to rolling boil. Remove from heat and add peanut butter, mix well. Add oatmeal and stir in quickly. Drop by spoonfuls onto waxed paper.

NUT GOODIE BARS

Jewell Pugh

Melt:

- | | |
|--|----------------------------------|
| 12 oz. semi-sweet chocolate chips | 12 oz. butterscotch chips |
| | 2 c. creamy peanut butter |

Spread half of above on **two** 9 x 13-inch pans. Freeze.

Combine:

- | | |
|---|---|
| 1 c. butter | 1 (5.33-oz.) can evaporated milk |
| 1/4 c. vanilla pudding mix (not instant) | |

Cook to boiling; boil 1 minute.

Mix:

- | | |
|------------------------------|-------------------------------|
| 2 lbs. powdered sugar | 1 tsp. maple flavoring |
|------------------------------|-------------------------------|

Stir in cooked mixture. Beat with electric mixer till smooth. Spread filling over chocolate. Refrigerate. To rest of chocolate mixture add 1 pound Spanish peanuts. Spread over filling. Refrigerate. Score and serve.

BLACK WALNUT COOKIES

Jane Garman

- | | |
|---------------------------|------------------------------------|
| 1 stick oleo | 2 eggs |
| 1 c. sugar | 1/2 c. (packed) brown sugar |
| 2 c. flour | 1 tsp. baking soda |
| Pinch salt | 1 tsp. vanilla |
| 1 c. black walnuts | |

Mix all together in order (left to right). Bake 12 minutes at 350°.

UNCOOKED CHOCOLATE COOKIES

Lena Bitner

Bring to a boil and cook 1 minute:

1/2 c. butter

1/2 c. milk

Add:

3 c. oatmeal

1 tsp. vanilla

1 c. peanuts or fine coconut

6 T. cocoa

Drop by teaspoonfuls on waxed paper.

BUTTERSCOTCH BROWNIES

Anita Gorden

1/2 c. butter

2 tsp. baking powder

2 c. brown sugar

1 tsp. vanilla

2 eggs

1 c. coconut

2 c. flour

1 c. nuts

1/4 tsp. salt

Melt butter. Mix brown sugar, eggs and the rest of the ingredients together. Bake 25 minutes on greased cookie sheet at 350°.

PUPPY CHOP

The Rev. and Mrs. Fred Cowles

12 oz. chocolate chips

1 c. peanut butter

1 stick oleo

Melt and pour over Rice Chex (12-ounce box). Stir. Take 2 cups powdered sugar and put in a paper bag. Shake and pour out on waxed paper. Good snack!

PIE FILLING COFFEE CAKE

MaryIn Croy

1 c. sugar

2 c. flour

1 c. oil

1 big tsp. baking powder

4 eggs

31-oz. can pie filling (any fruit

1 tsp. vanilla

may be used)

1/4 tsp. salt

Blend sugar and oil. Add vanilla. Sift salt, flour and baking powder together, add and beat until batter is smooth. Spread 1/2 of batter in greased 9 x 13-inch pan. Sprinkle with 1/2 cinnamon and sugar mixture (2 tablespoons sugar and 1 teaspoon cinnamon). Cover with 1 can fruit pie filling evenly spread. Add remaining batter and sprinkle with remaining cinnamon and sugar mixture. Bake 45 to 50 minutes at 325°.

NO BAKE CHOCOLATE COOKIES

Beverly McClure

- 2 c. sugar
- 1/3 c. cocoa
- 1/2 c. milk
- 1/4 lb. butter (1 stick)
- 1/2 c. peanut butter

- 3 c. quick oatmeal
- 1 tsp. vanilla
- 1/2 c. chopped nuts or 1/2 c. coconut or 1/4 c. of each

Boil sugar, cocoa, milk and butter 1 minute, then add peanut butter, oatmeal, vanilla and nuts. Stir until well mixed and drop by teaspoonful on waxed paper and let cool. Yield: about 50.

FRUIT SWIRL COFFEE CAKE

Chrys Thomas

- 1 1/2 c. sugar
- 1/2 c. butter
- 1/2 c. shortening
- 1 tsp. vanilla
- 1 tsp. almond extract

- 4 eggs
- 3 c. flour
- 1 1/2 tsp. baking powder
- 1 can cherry pie filling

Heat oven to 350°. Grease jellyroll pan, 15 1/2 x 10 1/2-inch. Beat sugar, butter, shortening, baking powder, vanilla, almond extract and eggs in large bowl until blended. Stir in flour and baking powder. Spread 2/3 of batter in jellyroll pan. Spread pie filling over batter. Drop remaining batter by tablespoons onto pie filling. Bake until lightly brown, about 45 minutes. Drizzle with Glaze while warm. **Glaze:** Beat 1 cup powdered sugar and 1 to 2 tablespoons milk until smooth.

PINEAPPLE BARS

Ruth Benz

Hand mix, do not use electric mixer.

Beat eggs

Add (all at once):

- 2 c. sugar
- 2 tsp. soda
- 1/2 c. nuts
- 1 (20-oz.) can crushed pineapple, juice and all

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

Stir until mixed, spread in 10 x 15-inch roll pan. Bake 35 minutes at 350°. Remove from oven and frost while hot with the following.

Mix thoroughly:

- 8-oz. pkg. cream cheese
- 1 3/4 c. powdered sugar
- 1 tsp. vanilla

- 1/2 stick margarine or butter
- 1/2 c. nuts

GINGERBREAD BOYS

Robin Tarbell

- | | |
|-----------------------------------|--|
| 1/3 c. brown sugar, packed | 2³/₄ c. flour |
| 1/3 c. shortening | 1 tsp. baking soda |
| 1 egg | 1 tsp. salt |
| 1/2 tsp. vanilla | 2 tsp. cinnamon |
| 2/3 c. molasses | 1 tsp. ginger |

In mixer bowl, cream together brown sugar and shortening until light and fluffy. Add egg and vanilla. Add molasses. Stir together flour, soda, salt, cinnamon and ginger. Add to batter, mixing well. Roll dough out to 1/4-inch thickness. Cut into gingerbread boy shapes, place on greased baking sheets. Bake in 350° oven for 8 to 10 minutes. Cool. Decorate with icing.

RICE KRISPIES BARS

Alice Jones

- | | |
|-------------------|-------------------------|
| 1 c. sugar | 1 c. white syrup |
|-------------------|-------------------------|

Bring to a boil and then add:

- 1 c. peanut butter**

Add 5 cups Rice Krispies. Press into a buttered 9 x 13-inch pan. Melt 1 cup butterscotch chips and 1 cup chocolate chips and spread on top.

GRANDMA TUCKER'S COFFEE COOKIES

Betty Phillips

Cook 3/4 c. raisins and 1/2 c. coffee. Cream together:

- | | |
|----------------------|----------------------|
| 1 egg | 1 c. sugar |
| 1/2 c. butter | 1/2 c. coffee |

Last add:

- | | |
|-----------------------|-----------------------------|
| 1/4 tsp. salt | 1 tsp. baking powder |
| 1 tsp. vanilla | 1/2 c. nuts (opt.) |
| 2 c. flour | |

Drop on cookie sheet and bake in 375° oven for 10 minutes. Makes about 4 dozen cookies.

BUTTERSCOTCH BARS

Cleo Gladwin

- | | |
|----------------------------|--|
| 1 c. sugar | 2 c. sm. marshmallows |
| 3/4 c. oleo | 2¹/₂ c. graham cracker crumbs |
| 2 eggs (beaten) | 1/2 c. nuts (chopped) |
| 1 c. flaked coconut | |

Cook sugar, oleo and eggs over low heat 5 minutes. Stir constantly. Take from heat and add marshmallows and let melt. Add graham cracker crumbs and nuts and coconut. Mix thoroughly and press in 9 x 13-inch or 10 x 14-inch pan.

(continued)

Topping:

12-oz. pkg. butterscotch chips **3/4 c. peanut butter**

Melt in saucepan on low heat. Spread over the bottom part and let cool before cutting.

CHOCOLATE UPSIDE-DOWN CAKE WITH SAUCE

Lu Etta Fisk

In an oblong pan (9 x 13 x 2-inch) mix 1 cup brown sugar and 1/2 cup cocoa. Then stir in 2 cups water until well blended. Snip 12 large marshmallows into quarters and scatter over above mixture. Spoon over this one Duncan Hines devil's-food cake batter (made according to box instructions). Top with 1 cup broken nuts. Bake at 350° for 45 minutes to 50 minutes. There will be a rich pudding under the cake. Serve with frozen whipped topping.

CHEESECAKE

Beverly Hopkins

1 pkg. lemon Jello	8-oz. bar cream cheese
1/2 c. hot water	1 (13-oz.) can evaporated milk,
1 pkg. graham cracker crumbs	better if chilled
1/4 to 1/2 c. sugar	1 tsp. vanilla
1 stick oleo, melted	1/4 c. sugar

Mix Jello and hot water and set aside to cool. Combine graham cracker crumbs, 1/4 to 1/2 cup sugar. Then add the stick of melted oleo. Put about 3/4 of this mixture in bottom of 9 x 13-inch pan. Save the rest. Mix cream cheese with vanilla and 1/4 cup sugar. Then take your evaporated milk and whip it until it is stiff. Add your cooled Jello mixture and the cream cheese mixture to the milk and mix well. I like to add a small can of drained crushed pineapple to the filling but you don't have to. Pour the filling over crumbs in pan, then put rest of crumbs on top. Chill for several hours.

FUDGE BARS

Kathy Roos

1/2 c. Crisco	1/2 tsp. vanilla
1 c. packed brown sugar	

Cream above well. Beat 1 egg until fluffy.

Sift together:

3/4 c. sifted flour	1/2 tsp. soda
1/2 tsp. salt	

Add this to above mixture. Mix 2 cups quick oatmeal to above. Save out 1 cup dough. Press rest into 9 x 13-inch pan.

(continued)

- 1 T. butter**
1 (6-oz.) pkg. chocolate chips
1 can sweetened condensed milk
- 1/4 tsp. salt**
1 tsp. vanilla
1/2 c. chopped nuts

In heavy pan, blend until melted chips, butter, milk and salt. Remove from heat, mix in vanilla and nuts. Put this over first mixture in 9 x 13-inch pan. Drop reserved dough by spoonfuls over this. Bake at 350° for 25 minutes.

PEANUT BUTTER KRISPIES BAR

MaryIn Croy

- 1 c. sugar**
1 c. white syrup
- 1 c. creamy peanut butter**
6 c. Rice Krispies

Bring sugar and syrup just to a full boil. Remove from heat. Add peanut butter and stir. Add Rice Krispies, stir until blended. Press into an 11 x 17-inch pan. Let cool. **Topping:** (Optional.) Melt 1 (12-ounce) package milk chocolate chips and 1 (12-ounce) package butterscotch chips in top of double boiler or in microwave. Spread evenly over Rice Krispies.

CHOCOLATE FROSTING

Debbie McGill Thomas

- 1/2 c. sugar**
2 T. margarine
1 T. syrup
- 2 T. cocoa**
1/4 c. milk
Pinch salt

Melt oleo. Mix sugar, cocoa and salt. Add to oleo, milk and syrup. Boil 3 minutes. Cool and add ³/₄ to 1 cup powdered sugar and ¹/₂ teaspoon vanilla.

Pies, Pastry & Desserts

Filling:

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

Topping:

- 1/2 c. sugar
- 1 tsp. cinnamon

1 (16-oz.) can pumpkin

1 tsp. vanilla

Pinch of cloves

1 c. margarine

1 c. milk, which was reserved

Grease 9 x 13-inch pan (bottom only) with 1/2 cup of this mixture and remaining 1/2 cup of this mixture. Firmly press into pan. (Bake at 350° for 15 minutes.)

Combine 1/2 cup of this mixture with reserved cup of crust mixture for top of filling. Be sure to mix well. Spread over crust. Bake for 1 hour or until inserted knife comes out smooth.



PIES, PASTRY & DESSERTS

PIES, PASTRY & DESSERTS

PUMPKIN DESSERT

Francis Dooley

Crust:

Lg. box yellow cake mix 1/2 c. melted margarine
1 egg

Reserve 1 cup of this mixture for topping.

Filling:

2 eggs 1 (16-oz.) can pumpkin
3/4 c. sugar 1 tsp. vanilla
1/4 tsp. salt Pinch of cloves

Topping:

1/2 c. sugar 1 c. margarine
1 tsp. cinnamon 1 c. mixture which was reserved

Grease 9 x 13-inch pan (bottom only). Mix oleo and egg with cake mix and press firmly into pan. (Be sure to reserve 1 cup of this mixture.) Prepare filling by beating eggs. Add milk and remaining ingredients. Pour over crust. Combine ingredients for topping. Be sure and spoon reserved cup of crust mixture over top of filling. Bake at 350° for 1 hour or until inserted knife comes out smooth.

HERSHEY BAR PIE

Vicki Sherman

16 marshmallows 1 pt. whipping cream
4-oz. Hershey bar with almonds Prepared graham cracker or
1/2 c. milk butter crumb pie shell

Melt marshmallows in milk over low heat. Remove from heat. Add Hershey bar and stir until melted. When cool, fold in whipped cream. Pour into pie shell. Chill in refrigerator. Serves 6.

LEMON PIE FILLING

Marie Evans

Cook until thick and clear:

6 T. cornstarch

1 c. sugar. 2 $\frac{1}{2}$ c. boiling water

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

Add:

Butter size of walnut

Grated rind of 1 lemon

$\frac{1}{3}$ c. lemon juice

Cool slightly and add:

3 egg yolks, cook about 1
minute

Top:

3 egg whites, beat until stiff
peaks

2 T. sugar

1 tsp. lemon juice

Brown in oven at 350°.

ICE CREAM DESSERT

Mary Houser

Roll:

12 soda crackers

Stick of margarine

12 graham crackers

Mix together and sprinkle over bottom of 9 x 13-inch pan.

2 pkgs. vanilla Jello instant
pudding

1 c. milk

1 qt. butter brickle ice cream

Mix together, pour over crumbs. Let set.

2 pkgs. Dream Whip

Spread over filling. Grate 2 Heath candy bars and sprinkle over top. Keep in refrigerator. This may be made day ahead. Serves 12 to 15.

PECAN KRINGLE

Ilen Bowen

Dough:

2 c. flour

2 sticks oleo or butter

1 c. sour cream

Topping:

4 T. butter, melted

1 c. brown sugar

1 tsp. cinnamon

1 c. chopped pecans

2 T. flour

Mix flour and butter together like pie crust. Add the cup of sour cream. Chill overnight. Mix other ingredients to make filling. Prepare dough in 4 equal parts. Work 1 piece at a time, keeping other refrigerated. Roll out each piece with rolling pin to approximately 8

(continued)

inches wide and 12 inches long. Place filling down center. Fold outer $\frac{1}{3}$ over center and then other $\frac{1}{3}$ over this. Transfer each 1 to baking sheet and bake at 425° until brown or 20 minutes and frost with powdered sugar frosting while hot.

CHOCOLATE DELIGHT DESSERT

Lynn Johnson

Sauce:

2 tsp. butter	$\frac{1}{2}$ tsp. salt
$\frac{3}{4}$ c. sugar	$1\frac{2}{3}$ c. water
1 sq. chocolate	

Bring to boil in saucepan, simmer until batter is ready.

Batter:

1 c. sifted flour	1 chocolate sq.
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. milk
1 tsp. baking powder	2 tsp. melted butter
$\frac{1}{2}$ tsp. salt	Nuts (opt.)

Pour sauce into 9 x 13-inch pan. Spoon batter into sauce. Bake at 350° until done. Serve with whipped cream. (You can use packets of melted chocolate instead of the squares.)

PEACH PIE ALASKA

Gertrude Longley

1 (3-oz.) pkg. Jello, any flavor or sugar free	1 baked 9-inch pie crust
$\frac{2}{3}$ c. boiling water	1 c. vanilla ice cream
1 c. diced fresh peaches	$3\frac{1}{2}$ c. Cool Whip

Dissolve gelatin in boiling water. Add ice cream by spoonfuls. Stir until melted and smooth. Blend in whipped topping and fruit. Chill, if necessary, until mixture will mound. Spoon into crust. Chill about 3 hours or freeze until firm.

PIE CRUST

Shirley McGill

2 c. flour	1 c. lard plus T.
1 tsp. salt	

Blend with pastry blender until mixture forms shapes of little peas.

Mix the following and beat:

1 egg	6 T. cold water
1 T. vinegar	

Blend with first mixture. Roll on lightly floured pastry cloth.

PECAN PIE

Marietta Probasco

- | | |
|--------------------------------------|---------------------------------------|
| 1/2 c. sugar | 1 tsp. vanilla |
| 1 c. brown sugar (not packed) | 2 eggs |
| 1 T. flour | 1 stick minus 1 inch margarine |
| 2 T. milk | 1 c. pecans |

Mix all except margarine and pecans together. Melt margarine and add to mixture. Add pecans. Pour into unbaked pie shell. Bake 30 to 35 minutes in 350°.

PECAN PIE

Helen Talbot

- | | |
|---------------------------|---------------------------|
| 3 eggs | 2 T. flour |
| 1 c. white Karo | 3 T. melted butter |
| 1/4 tsp. salt | 1 c. pecans |
| 3/4 c. brown sugar | 1 tsp. vanilla |

Beat eggs and add Karo. Add sugar, salt and flour (which have been mixed together). Add butter, nuts and vanilla. Pour in unbaked shell and bake 1 hour in a 300° oven. I use oleo and heat oven to 400° and turn down to 300° when I put pie in the oven.

APPLE CHUTNEY

Olive Jean Tarbell

- | | |
|------------------------------|--------------------------------|
| 2 qts. chopped apples | 1 T. salt |
| 4 c. brown sugar | 1 pod hot pepper |
| 2 qts. vinegar | 2 lbs. seeded raisins |
| 1 clove garlic | 2 T. white mustard seed |
| 1 onion | 2 T. black mustard seed |
| 3 sweet red peppers | 2 T. ginger |

Cook the apples, sugar, vinegar, garlic, onion and peppers together until a sauce is formed. Add the raisins and spices and simmer for 30 minutes. Let stand overnight. Heat to boiling. Pour into hot jars and seal at once. Blue ribbon winner at Iowa State Fair.

RHUBARB CRISP

Opal Porter

Combine:

- | | |
|----------------------------|-------------------|
| 1 stick melted oleo | 1 c. flour |
| 5 T. powdered sugar | |

Press in 8 x 8-inch pan. Bake at 350° for 15 minutes.

Batter:

- | | |
|-----------------------|----------------------|
| 1 1/2 c. sugar | 1/4 c. flour |
| 2 beaten eggs | 3/4 tsp. salt |

Mix 2 cups cut-up rhubarb. Pour hot crust and bake 35 minutes. Can double recipe.

DATE PUDDING

Lorraine LeHew

Mix:

- | | |
|----------------------|---------------------|
| 1 c. flour | 1 c. white sugar |
| 1 tsp. baking powder | 1/2 tsp. salt |
| 2/3 c. milk | 1/2 c. chopped nuts |
| 1 c. chopped dates | 1 tsp. vanilla |

Pour in baking dish.

Over above mixture pour:

- 1 c. brown sugar (dissolved in 2 c. boiling water)

Bake at 350° about 30 minutes or until pudding is brown on top. May serve with whipped topping.

CHOCOLATE DESSERT

True Jerome

Cream well:

- | | |
|---------------------|---------------|
| 2 c. powdered sugar | 1/2 c. butter |
|---------------------|---------------|

Add:

- | | |
|----------------------------|-------------------|
| 4 sqs. of melted chocolate | 1 c. chopped nuts |
| 4 beaten eggs | 2 tsp. vanilla |
| 1 tsp. peppermint extract | |

Mix well, pour in foil cups and freeze at least overnight.

CHOCOLATE PIE

Beverly Hopkins

- | | |
|--------------------------------|----------------------|
| 3 c. sugar | 7 T. cocoa |
| 4 eggs | 1 tsp. vanilla |
| Pinch of salt | 1 stick oleo |
| 1 (13-oz.) can evaporated milk | 2 c. coconut |
| 1 c. chopped pecans | 2 unbaked pie shells |

Mix in order given. Pour into pie shells and bake at 350° for 45 minutes or until set. Serve with whipped cream.

CHOCOLATE DESSERT

Kelly Bitner

- | | |
|-------------------------|--|
| 24 cream filled cookies | 1 c. nuts |
| 16 oz. dates (cut up) | 1 tsp. vanilla |
| 1 1/3 c. water | 1 pt. whipped cream or whipped topping |
| 1/2 tsp. salt | |
| 4 c. sm. marshmallows | |

Save 1/4 of crumbs and put rest on the bottom of 9 x 13-inch dish. Cook dates, water and salt. Bring to a boil and simmer 4 minutes. Add marshmallows and stir until melted. Cool, stir in nuts and spread on crumbs. Add whipped cream. On top of date mixture, sprinkle over this the reserved crumbs.

APPLE CRISP

Kathy Roos

4 c. sliced apples
1½ c. water
1½ c. sugar

2 T. cornstarch
1 tsp. vanilla

Topping:

¼ c. white sugar
1 c. brown sugar
1 c. oatmeal

1 c. flour
1 c. oleo
Dash of cinnamon

Place sliced apples in buttered 9 x 13-inch pan. Sprinkle with sugar and cinnamon. Cook water, sugar, cornstarch and vanilla until clear and bubbly. Pour over apples. Cream ingredients for topping together and spread over apples. Bake at 350° for 35 minutes.

RICE PUDDING

Pearl Gustafson

Cook ½ c. rice in a double boiler ½ hour or until soft.

Beat together the following:

4 beaten eggs
3 c. milk
1 tsp. vanilla

½ c. sugar
Pinch salt
¼ c. raisins (opt.)

Mix cooked rice together with custard mixture. Sprinkle with nutmeg. Bake at 350° for 1 hour.

FROSTY STRAWBERRY SQUARES

Kelly Bitner

Make crumb mixture of:

1 c. flour
¼ c. brown sugar (packed)

½ c. butter
½ c. chopped nutmeats

Bake at 350° and stir occasionally.

In bowl, combine:

2 egg whites
1 c. white sugar
1 T. lemon juice

1 lg. pkg. of frozen strawberries
(partially thawed)

Beat at high speed to form stiff peaks. Fold in medium container of whipped topping. Spoon over ⅔ crumb mixture in baking dish and top with remaining crumbs. Freeze.

RHUBARB TORTE

Pearl Shanahan

First part:

1 c. flour
½ c. powdered sugar

Cut in ½ c. butter
Pinch salt

(continued)

Mix until crumbly. Put into 8-inch square pan. Pat down lightly. Bake at 350° for 8 to 10 minutes until it **just begins** to brown. Don't overbake.

Second layer:

2 eggs, beaten lightly	1/4 c. flour
Pinch salt	2 c. cut-up rhubarb
1 1/2 c. sugar	

Mix loosely. Put on top of first layer. Bake 45 minutes to 1 hour. (Do not mix second half until just ready to put on.)

TACO PIE

Jewell Pugh

1 lb. ground beef	1 pkg. taco seasoning mix
1/2 c. water	1 can refrigerated crescent rolls
1 1/2 to 2 c. crushed tortilla chips	1 c. dairy sour cream
1 c. shredded cheddar cheese	

Brown ground beef and drain. Stir in seasoning mix and water. Simmer 5 minutes. Separate crescent rolls and place in ungreased 9-inch pie pan. Press to form a crust. Sprinkle 1 cup chips on bottom of crust. Spoon meat mixture in. Spread sour cream on top and cover with cheese. Sprinkle remaining chips on top. Bake at 375° for 20 to 25 minutes.

RHUBARB CRISP

Mildred Van Dike

Mix together and pat in bottom of 9 x 13-inch pan:

4 c. rhubarb	2 c. sugar
Pinch salt	

Mix:

1 c. brown sugar	1/2 c. margarine
1 egg	1/2 tsp. baking powder
1/2 c. milk	Pinch salt

Pour over rhubarb and bake for 45 minutes at 375°.

ICE CREAM PUDDING PIE

Wilma Lister

Make graham crust in 9-inch pie dish.

Mix together to the consistency of a malt:

2 c. vanilla ice cream	1 c. milk
-------------------------------	------------------

Add:

1 pkg. vanilla instant pudding

Mix on medium speed for about 1 minute. Pour into crust. Let set in refrigerator until firm (about 3 hours). Do not put in freezer.

RED ROCK PIEHazel Houser
Lori Phillips

1 (9-inch) baked pie shell
1 qt. fresh strawberries
1 c. sugar
3 tsp. cornstarch

3 tsp. strawberry Jello
1/4 tsp. salt
1 c. water

Line baked pie shell with strawberries. Combine sugar, cornstarch, Jello, salt and water. Cook over low heat slowly until thickened and clear about 10 to 15 minutes. Pour glaze over strawberries in shell. Chill. Just before serving garnish with whipped topping and whole berries.

FRUIT PUDDING

Phyllis O'Conner

Drain:

1 (8-oz.) can fruit cocktail
1 (8 1/2-oz.) can crushed
pineapple

Measure syrups and add water to equal 2 cups. Combine Jello pudding and pie mix (vanilla) and liquid in saucepan. Cook and stir over medium heat to a full boil. Remove from heat. Stir in fruit and 1 tablespoon butter. Chill in dessert glasses. Makes 6 (1/2-cup) servings.

EASY PUMPKIN PIE

Joanne O'Conner

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

1 tsp. flour
1 tsp. pumpkin pie spice

Mix all of the above and add:

2 c. canned or frozen pumpkin
mix

1 1/2 c. milk (evaporated milk can
be used)

Pour in large unbaked pie shell. Bake at 425° for 15 minutes. Then lower oven to 350° and bake for an additional 45 minutes. When a knife inserted in the pie comes out clean, it is done.

CRACKER APPLE PIE

Mrs. Will Horstman

12 crackers
1 1/2 c. sugar

1 1/2 c. water
1 tsp. cream of tartar

Take crackers and break in 1/4 in crust. Boil water and sugar 10 minutes and put in cream of tartar. Put over crackers and cinnamon then top crust and bake.

RHUBARB PUDDING

Melody Fisk Rehm

- | | |
|--|-----------------------------|
| 1/4 c. margarine | 1 tsp. baking powder |
| 1 c. sugar | 1/4 c. milk |
| 1 c. flour | 2 beaten egg whites |
| 1/4 tsp. salt | 4 c. chopped rhubarb |
| 3/4 c. sugar (mixed with rhubarb) | |

Cream margarine and 1 cup sugar. Add flour, salt, baking powder, milk and egg whites. Pour this batter over 4 cups sugared rhubarb. Bake at 350° until lightly browned about 20 minutes or more.

RAISIN PIE

Debbie McGill Thomas

- | | |
|--------------------------|--------------------------|
| 1 c. sugar | 1 1/2 tsp. cloves |
| 1 c. raisins | Salt |
| 1/2 tsp. cinnamon | 2 eggs, beaten |
| 1 c. sour cream | 2 T. vinegar |

Mix beaten eggs, sugar, spices, salt and vinegar. Add sour cream and raisins. Pour in an 8-inch unbaked pie shell. Bake in a 350° oven until filling bubbles up and then goes back flat, about 45 minutes.

LEMON DREAM DESSERT

Agnes Cridlebaugh

- | | |
|-----------------------------------|----------------------------------|
| 1 (3-oz.) pkg. lemon Jello | Juice of 2 lemons |
| 1 1/2 c. boiling water | Rind of 1 lemon |
| 1 c. sugar | 1 lg. can evaporated milk |

Dissolve Jello in water, add sugar, juice and lemon rind. Chill until slightly congealed. Whip chilled milk, then fold into the Jello mixture.

Crust:

- | | |
|----------------------------|---------------------------|
| 16 graham crackers | 1/4 c. brown sugar |
| 1/4 c. oleo, melted | |

Mix all together, reserve 1/4 cup mixture for topping. Pat mixture into 9 x 13-inch or larger pan. Pour lemon mixture over crust. Sprinkle reserved crumbs over top. Chill, serves 12 to 15.

RHUBARB-CUSTARD PIE

Kathy McGill Berner

Mix together:

- | | |
|------------------------|----------------------|
| 3 eggs, beaten | 2 2/3 T. milk |
| 2 c. sugar | 4 T. flour |
| 3/4 tsp. nutmeg | |

Add:

- | | |
|---------------------|--------------------|
| 4 c. rhubarb | 1 T. butter |
|---------------------|--------------------|

Pour in an unbaked 9-inch pie shell. Bake in a 400° oven for about 1 hour. Cover top with aluminum foil to keep from getting dark.

RHUBARB DELIGHT

Ilen Bowen

Mix together 1 cup sugar, 3 tablespoons flour, 3 cups diced rhubarb and spread evenly in 9 x 13-inch buttered baking pan. Mix 1 cup packed brown sugar, 1 cup oatmeal, 1½ cups flour, 1 teaspoon cinnamon and 1 cup oleo. Place over other layer and bake 45 minutes at 350°.

MICROWAVED FRUIT COBBLER

Phyllis O'Conner

Filling:

2 cans (30-oz. ea.) peach slices or other canned fruit, drained; reserve syrup	½ tsp. lemon juice
	½ tsp. vanilla
3 T. flour	½ tsp. cinnamon

Topping:

1 c. Bisquick	¼ c. butter, softened
¼ c. packed brown sugar	2 T. hot water

In 8-inch dish, combine filling ingredients. In bowl, combine topping ingredients, stirring until dough pulls away from sides and forms a ball. Gently spread topping onto filling (topping will spread slightly when cooked). Sprinkle, if desired, with additional cinnamon. Cook at medium-high 10 to 12 minutes or until topping is set. Let stand until cool. Yield: 6 servings.

STRAWBERRY PRETZEL DESSERT

Pat Foglesong

2 c. crushed pretzels	½ c. granulated sugar
¾ c. margarine (softened)	¼ c. chopped pecans
1 (8-oz.) pkg. cream cheese	1 scant c. sugar
1 (9-oz.) tub whipped topping	1 (6-oz.) box strawberry Jello
2 c. boiling water	2 boxes frozen strawberries

Mix pretzels and sugar (½ cup), margarine and pecans together. Pour into 9 x 13-inch pan. Combine cream cheese, sugar and whipped topping. Spread on first layer. Dissolve Jello in hot water, add frozen strawberries. When partially set, spread on cream cheese layer. Chill overnight.

SCALLOPED PINEAPPLE

Judi Duncan

Cream ¾ cup margarine and 2 cups sugar. Add 3 well beaten eggs. Mix 4 cups fresh bread cubes in ¼ cup milk. Add 1 (20-ounce) can (2½ cups) crushed pineapple. Mix well. Bake in 9 x 13-inch greased pan 1 hour at 325°. Freezes well.

FRESH BERRY OR FRUIT PIE

The Rev. and Mrs. Fred Cowles

Use 1 baked pie shell or make the following shell:

- 1 c. flour
- 1 stick oleo
- 2 T. sugar

Work together and press in 9-inch pan, bake 20 minutes in 350° oven.

Filling:

- 1/2 c. sugar
- 1 sm. T. cornstarch
- 2 c. water
- 1/4 tsp. salt

Cook until clear and thickened slightly. Add 1 box strawberry Jello, stir until dissolved. Cool until it begins to thicken. Pour over fresh strawberries in baked pie shell. When set top with Cool Whip. For fresh peaches use peach Jello. For fresh raspberries use raspberry Jello.

BROWNIE PIE

Judi Duncan

- 4 eggs
- 1 c. chocolate Jello pudding mix
- 2 c. light Karo syrup
- 1 can evaporated milk

Pour into pie shells and sprinkle with pecans. Bake 1 hour at 350° until top cracks.

FROZEN HONEY CREAM

Dorothy Barrickman

- 1/4 c. honey
- 1 1/2 c. crushed pineapple
- 1 c. chopped dates
- 1 (8-oz.) pkg. cream cheese
- 1/2 c. nuts
- 1 c. whipped cream

Blend honey and cream cheese. Add remaining ingredients. Freeze.

ANGEL PIE

The Rev. and Mrs. Fred Cowles

- 3 egg whites
- 1 tsp. lemon juice
- 1 c. sugar

Beat egg whites until stiff. Add 1/2 cup sugar and beat until sugar is dissolved. Continue beating while adding the remaining 1/2 cup sugar and lemon juice alternately until both are used. Turn meringue into a well buttered 9-inch pie plate, form a shell by pushing mixture high at edges with spoon. Bake at 200° for 2 to 2 1/2 hours. Cool and fill with filling.

(continued)

Lemon filling:

- 4 egg yolks
- 3 T. lemon juice
- 1 pt. heavy cream
- 1/2 c. sugar
- 1 T. lemon rind (opt.)

Combine egg yolks, sugar and lemon juice and cook until thick. Cool. Whip cream, add a little sugar. Layer of cream on meringue, then lemon sauce and more cream on top.

PINEAPPLE SURPRISE

Betty Russell

- 2 eggs
- 2 tsp. baking soda
- 1 (20-oz.) can crushed pineapple, undrained
- 1 tsp. vanilla
- 2 c. flour
- 2 c. sugar
- 1/4 tsp. salt

Bake in 15 x 18-inch jellyroll pan at 350° for 25 to 35 minutes. It will be brown when you take it from oven. (I bake mine 25 minutes.) Frost while hot.

Frosting:

- 8 oz. cream cheese
- 1/2 stick oleo at room temperature

Add:

- 3/4 c. powdered sugar (sifted)
- 1 tsp. vanilla

Sprinkle nuts on top if desired. Cut in squares.

EASY COCONUT PIE

Nellie Stickler

- 1 baked (9-inch) pie crust
- 1 sm. pkg. instant vanilla pudding
- 1 3/4 c. milk
- 1/2 tsp. coconut flavor
- 1 envelope Dream Whip
- 1/2 tsp. vanilla
- 1/2 c. coconut, toasted

Beat all but toasted coconut. In pie crust put 1/2 cup plain coconut. Then filling and then toasted coconut. Top with Cool Whip.

LEMON PIE

Agnes Cridlebaugh

- 1 c. sugar
- 1/3 c. cornstarch
- 1/4 tsp. salt
- 1 1/2 c. hot water
- 4 egg yolks
- 2 T. oleo
- 1 (6-oz.) can frozen lemonade

Combine all, cook until mix comes to a full boil. Cook 1 minute.

Meringue:

- 4 egg whites
- 6 T. sugar
- 1 T. cornstarch
- 1/2 c. boiling water

(continued)

Dissolve cornstarch in a little cold water, add boiling water and cool completely. Beat egg whites, adding sugar a little at a time. Lastly, add cornstarch mixture. Bake at 350° until nicely browned.

FROZEN ORANGE JUICE BALLS (No Cook)

In memory of Flora Carter

1 lb. vanilla wafers (crumbs)

1 (10-oz.) can frozen orange juice

1 lb. powdered sugar

1 stick oleo

Mix with hand. Shape in balls, roll in shredded coconut. May add nuts. Store in airtight container to ripen.

PEACH DESSERT

Sue Ruckman

1 can sliced peaches

1 stick oleo

1 butter brickle cake mix

Chopped nuts

Pour peaches and juice into 9 x 13-inch cake dish. Crumble cake mix, oleo (melted) and pour over peaches. Top with finely chopped nuts or peanuts. Bake at 350° for 45 to 55 minutes, or until cake tests done. Top with Dream Whip, if desired, when serving.

CHILD'S PUDDING

Ronda Wood

1 pkg. strawberry flavored gelatin

2 c. hot water

1/2 c. applesauce

Dissolve gelatin in hot water. Pour 1/4 cup of mixture into a shallow pan, chill, and reserve for garnish. Chill remainder until slightly thickened and whip with a rotary egg beater until fluffy. Fold in applesauce. Pour into individual molds and chill until firm. Unmold and garnish with strips of plain gelatin. Serve with cream or custard sauce. Serves 6. Has 62 calories per serving.

Recipe Favorites

Dissolve cornstarch in a little hot water and boiling water and cool completely. Beat sugar a little at a time. Lastly and carefully measure. Bake at 350° until nicely powdered. Measure yeast at 1

Combine one yolk, sugar, egg yolks, and vanilla. Juice (No-Cook) 1 lb. vanilla wafers (crumbs) 1 lb. powdered sugar 1 stick butter

PINEAPPLE SURPRISE
Mix with hand. Shape in balls. Roll in shredded coconut. Bake in 15 min. Store in airtight container. When ready to use, add 2 cups of pineapple juice. 2 cups of crushed pineapple (canned) 1 (10-oz.) can frozen orange juice

PEACH DESSERT
Preheat oven to 350°. In a 9 x 13-inch cake dish, combine cake mix, oil, and eggs. Pour over peaches. Top with finely chopped nuts or peanuts. Bake at 350° for 45 to 55 minutes. Test done. Top with Dream Whip, if desired, when serving. 1 (10-oz.) can frozen peach slices 1 (10-oz.) can frozen pineapple slices 1 (10-oz.) can frozen orange juice 1 (10-oz.) can frozen orange juice

CHILD'S PUDDING
Dissolve gelatin in hot water. Pour 1/2 cup of mixture into a shallow pan. Chill and reserve for garnish. Chill remaining mixture. In a large bowl, whisk together egg whites, sugar, and vanilla. Fold in hot water mixture. Bake at 350° for 45 to 55 minutes. Test done. Top with Dream Whip, if desired, when serving. 1 (10-oz.) can frozen peach slices 1 (10-oz.) can frozen pineapple slices 1 (10-oz.) can frozen orange juice 1 (10-oz.) can frozen orange juice

LEMON PIE Agnes Criddlebaugh
1 c. sugar 4 egg yolks
1/2 c. cornstarch 2 T. oil
1/2 tsp. salt 1 (10-oz.) can frozen lemonade
1 1/2 c. hot water

Combine all, cook until mix comes to a full boil. Cook 1 minute.
Meringue:
4 egg whites 1 T. cornstarch
8 T. sugar 1/2 c. boiling water

(continued)

BREADS & ROLLS

Breads & Rolls

RHUBARB BREAD

1 1/2 c. brown sugar

1 egg

1 tsp. soda

1 tsp. vanilla

1/2 c. nuts

7/8 c. liquid shortening

1 c. sour milk

1 tsp. salt

2 1/2 c. flour

1 1/2 c. sliced fresh rhubarb

Mix all together in order given. Pour into greased pans. For a topping mix 1/2 cup sugar and 1/2 cup flour and sprinkle over each loaf. Bake at 325° for 40 minutes. Do not overbake. Test with a toothpick. Freezes well.

APPLE DUMPLINGS

To make pastry:

2 1/4 c. sifted flour

1/4 c. shortening

1/2 tsp. salt

The Rev. and Mrs. James Thomas

7 to 8 T. ice water (enough to make dough stay together)

Sift flour and salt into a mixing bowl. Add most of the

and cut it in with a rolling pin, blender or 3 knives until

like fine crumbs. Add remaining ice water and mix until

the dough is stiff. You may use a rolling pin or press

the dough through a sieve. Press the dough through a

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BREADS & ROLLS

RHUBARB BREAD

Hazel Gorden

1½ c. brown sugar
1 egg
1 tsp. soda
1 tsp. vanilla
½ c. nuts

⅔ c. liquid shortening
1 c. sour milk
1 tsp. salt
2½ c. flour
1½ c. diced fresh rhubarb

Stir all together in order given. Put in 2 well greased loaf pans. For a topping mix ½ cup sugar and 1 tablespoon butter and sprinkle over each loaf. Bake at 325° for 40 minutes. Do not overbake. I test with a toothpick. Freezes well.

APPLE DUMPLINGS

The Rev. and Mrs. James Thomas

To make pastry:

2¼ c. sifted flour
¾ c. shortening
¾ tsp. salt

7 to 8 T. ice water (enough to make dough stay together)

Sift flour and salt directly into mixing bowl. Add most of the shortening and cut it in with a pastry blender or 3 knives until mixture looks like "meal." Then add remaining shortening and cut it in pieces the size of giant pies. Sprinkle water lightly over mixture, blending it in with a fork until dough can be just pressed together into a ball. (If desired, divide dough into 2 or 3 parts to make it easier to handle.) Roll out desired dough ⅛ inch thick on a lightly floured cloth-covered board. Cut in 7-inch squares. Serve dumplings warm with the hot syrup and cream, if desired.

To make filling:

6 med. sized tart, juicy apples
1½ tsp. cinnamon

½ c. sugar
1 T. butter

Pare and core apples and place an apple on each pastry square. Fill cavity of each apple with the sugar and cinnamon, mixed together. Dot with butter. Moisten points of pastry square. Bring opposite points up over the apple, overlapping them. Seal well. Place about 2 inches apart in an 8 x 12-inch baking pan. Chill thoroughly.

To make syrup

1 c. sugar
¼ tsp. cinnamon

4 T. butter
2 c. water

Mix together in saucepan the sugar, cinnamon, butter and water and boil for 3 minutes. Pour the hot syrup around the chilled dumplings in pan. Bake 5 to 7 minutes until crust shows slight tint in very hot oven, then bake 35 minutes longer.

BUTTERSCOTCH ROLLS

True Jerome

- | | |
|-------------------------------------|---------------------------|
| 1 stick butter | Cinnamon to taste |
| 1 sm. pkg. pecans | 1 c. brown sugar |
| 4-oz. pkg. butterscotch pudding mix | 1 pkg. frozen dough balls |

Melt butter and brown sugar together, cool to room temperature. Grease bundt pan. Sprinkle nuts on bottom of pan. Scatter dough balls in pan. Sprinkle with cinnamon and pudding mix (use mix dry). Pour cooled mixture over top. Cover with Saran Wrap and let stand overnight. Bake at 350° for 1/2 hour.

ZUCCHINI BREAD

Lena Bitner

- | | |
|------------------------|------------------------|
| 3 eggs, beaten | 1 tsp. salt |
| 1 c. cooking oil | 1/2 tsp. baking powder |
| 2 c. sugar | 1 tsp. soda |
| 2 c. zucchini (grated) | 1 tsp. vanilla |
| 2 tsp. vanilla | 1/2 c. nuts |
| 3 c. flour | |

Bake in 2 greased and floured loaf pans at 325° for 1 hour.

DANISH PUFF

Madeline Thomas

- | | |
|------------|---------------|
| 1 c. flour | 1/2 c. butter |
|------------|---------------|

Cut flour into butter and sprinkle with 2 tablespoons water; roll into a ball. Divide dough in half using floured hands and an ungreased cookie sheet. Put dough into two 12 x 3-inch strips, 3 inches apart.

- | | |
|-----------------------|------------|
| 1/2 c. butter | 1 c. water |
| 1 tsp. almond extract | 1 c. flour |
| 3 eggs | |

Bring water and butter to a boil. Add flavoring and remove from heat. Add flour and stir quickly to keep from lumping. When mixture is smooth, add eggs 1 at a time, beating with a spoon. Divide in half and spread over pastry strips. Bake at 350° for 35 minutes, until golden brown. Frost while hot with a powdered sugar frosting. Sprinkle with slivered almonds. **Note:** Can use Betty Crocker canned vanilla frosting (1/2 can) and add almond flavoring. Cut in strips.

ORANGE ROLLS

Olive Jean Tarbell

- | | |
|----------------------|-------------------|
| 2 c. milk, scalded | 3 eggs |
| 1 c. sugar | 2 pkgs. dry yeast |
| 1 stick margarine | 1/2 c. warm water |
| 1 1/2 tsp. salt | 3 to 4 c. flour |
| 1 c. mashed potatoes | Orange marmalade |

(continued)

To the scalded milk, add the sugar, margarine, salt and mashed potatoes. Beat the eggs, warm water and yeast. Add to the lukewarm milk mixture. Add about 3 cups flour and beat until well mixed. Add additional flour and beat to make a soft dough. Put in a greased bowl and set it in a warm place about 1 hour until double in size. Punch it down and let it rise again. On a lightly floured surface roll $\frac{1}{2}$ the dough into a 16 x 8-inch rectangle. Spread with orange marmalade. Roll lengthwise, as for jellyroll. Seal the edge. Cut into 1-inch slices. Place, cut sides down, in greased 9 x 9 x 2-inch pan. Cover. Repeat with the remaining dough. Let rise until double (30 to 40 minutes). Bake in moderate oven (350°) about 20 to 25 minutes. Remove from pan, can be frosted with orange icing. Blue ribbon winner at Iowa State Fair.

CINNAMON SUGAR BREAD

Pat Foglesong

- | | |
|---|---|
| $\frac{3}{4}$ c. milk | 1 c. oleo (2 sticks) |
| $\frac{1}{4}$ c. sugar | 3 eggs, beaten |
| $1\frac{1}{2}$ tsp. salt | $4\frac{1}{2}$ c. flour |
| $\frac{1}{2}$ c. warm water | $\frac{1}{2}$ c. sugar |
| 2 pkgs. yeast | 2 tsp. cinnamon |
| Melted butter | |

Scald milk, stir in $\frac{1}{4}$ cup sugar, salt and oleo. Sprinkle yeast into warm water. Add beaten eggs, stir to blend. Add flour, beat until blended. Cover with foil and let stand in refrigerator overnight. Divide dough in $\frac{1}{2}$; each $\frac{1}{2}$ into 3 strips. Roll strips into an 18-inch strand. Braid 3 pieces together. Brush with melted butter, sprinkle with cinnamon and sugar. Bake in 350° oven 1 hour. Makes 2 braids.

ALOHA BREAD

Judi Duncan

- Cream:**
- | | |
|------------------|-------------------|
| 1 c. oleo | 2 c. sugar |
|------------------|-------------------|
- Add:**
- | | |
|---------------|----------------------------|
| 4 eggs | 1 c. mashed bananas |
|---------------|----------------------------|
- Sift and add:**
- | | |
|-----------------------------|---|
| 4 c. flour | 1 tsp. soda |
| 2 tsp. baking powder | $\frac{3}{4}$ tsp. salt |
- Add and fold in:**
- | | |
|---|---------------------|
| $15\frac{1}{2}$-oz. can crushed pineapple | 1 c. coconut |
|---|---------------------|

Bake 60 to 70 minutes at 350°.

ZUCCHINI NUT BREAD

Wyona VanNoy

- | | |
|-------------|--------------------------------------|
| 1 c. oil | 2 c. raw grated zucchini,
drained |
| 3 eggs | 2 tsp. cinnamon |
| 3 c. flour | 1/2 tsp. baking powder |
| 1 tsp. soda | 2 tsp. vanilla |
| 1 tsp. salt | |
| 2 c. sugar | |

Blend oil and sugar. Add eggs, blend in zucchini. Add dry ingredients and vanilla. Blend well. Pour into 2 greased bread pans, bake at 350° for 1 hour.

90-MINUTE DINNER ROLLS

Gwen Roen

- | | |
|------------------------------|----------------|
| 2 to 2 1/2 c. unsifted flour | 1/2 tsp. salt |
| 2 T. sugar | 1/2 c. milk |
| 1 pkg. active dry yeast | 2 T. margarine |
| 1/4 c. water | |

Mix 3/4 cup flour, sugar, salt and undissolved yeast. Heat milk, water and margarine to 120 to 130°. Gradually add to dry ingredients and beat 2 minutes at medium speed. Add 1/4 cup of flour. Beat at high speed 2 minutes. Stir in enough additional flour to make soft dough. On floured board knead 2 to 3 minutes. Divide dough into 12 equal pieces. Shape into balls and place in greased 8-inch round pan. Pour a 1 inch depth of boiling water into a large pan on bottom rack of cold oven. Set rolls on rack above water. Cover. Close oven door, let rise 30 minutes. Uncover rolls; remove pan of water. Turn oven to 375°. Bake 20 to 25 minutes or until done. Remove from pan to cool. Serve warm.

BUTTER HORNS

Mrs. Lawrence Oliver

Scald 1 cup milk and cool. Dissolve 1 cake of yeast and 1 table-spoon sugar in milk.

Add:

- | | |
|---------------|-------------------|
| 3 beaten eggs | 1/2 c. shortening |
| 1/2 c. sugar | 4 c. flour |
| 1/2 tsp. salt | |

Let rise and punch down. Let rise again. Divide in 1/2. Roll dough into circles. Cut into 16 pie shape pieces. Brush with melted butter. Roll from outer edge and press tip under. Let rise. Bake in quick oven.

DATE NUT BREAD

Betty Sanders

- | | |
|------------------------|---------------------|
| 3/4 c. chopped walnuts | 1 c. dates (cut up) |
| 1/2 tsp. soda | 1/2 tsp. salt |

Mix ingredients with fork.

(continued)

Add:

- 3 T. shortening** **3/4 c. boiling water**

Let stand 20 minutes. Heat oven to 350°. Beat in 2 eggs with fork and 2 teaspoons vanilla.

Add:

- 1 c. sugar** **1 1/2 c. flour**

Beating with fork, mix just to blend. Pour in greased loaf pan. Bake 1 hour and 5 minutes.

REFRIGERATOR ROLLS

Cresta Dooley

- 1/2 c. sugar** **1 egg**
- 1 cake yeast** **3 T. oil**
- 2 c. lukewarm water** **7 c. flour**

Add yeast to sugar until dissolved, add half water and flour alternately, then add egg, oil, salt and remaining flour. Knead, let rise until double. Knead down, put oil on it. Put in refrigerator until ready to use. Take out anytime, knead down and pat out and let rise. Bake at 375° for 15 minutes.

REFRIGERATOR ROLLS

Thelma Close

- 1 c. warm water, add 2 pkgs. yeast and let sit 5 minutes** **3/4 c. sugar**
- 2 c. potato water (hot)** **3 tsp. (heaping) salt**
- 2/3 c. shortening**

After the above cools, add 3 cups flour. Mix well. Add yeast mixture and 2 eggs. Add 7 cups more of flour. Let rise or place in refrigerator (keeps several days). Good for dinner rolls or cinnamon rolls. **For cinnamon rolls:** Roll dough out, cover with butter, brown sugar and cinnamon. Fold over in 1/3's. Cut 1 inch strip and twist. Or roll up and cut 1 inch for rolls. Bake at 350° for 15 to 20 minutes.

Frosting:

- 1/2 box powdered sugar** **1/2 tsp. vanilla**
- 1 egg white** **Little coffee**
- 1/4 c. Crisco**

Beat with mixer, spread on rolls.

BUTTERFLY ROLLS

Shirley McGill

1 pkg. yeast, dissolved in 1 c. warm water

Add:

1 T. sugar and let stand

Add:

1/2 c. melted shortening and 3/4 tsp. salt

Beat 3 eggs lightly and add 1/2 cup sugar and beat again. Add to above ingredients. Beat in 4 cups flour, let stand until light. Roll out on board as for pie dough. Cut in wedge shape and brush with melted butter. Roll up from wide edge. Let raise until light. Bake at 400°. Bake until lightly brown.

CORNBREAD

LaRue Exline

1 c. cornmeal

1/2 tsp. salt

1 c. white flour

4 tsp. baking powder

1/4 c. sugar

1 egg

1 c. milk

1/4 c. shortening

Stir, put in greased sheet pan and bake in moderate oven until light brown and pulls away from sides.

ROGER'S PANCAKES

Roger Goodson

Sour 1 cup milk by placing 2 tablespoons vinegar in cup and adding milk.

2 eggs

4 T. oil

Mix well. Then add:

1 c. flour sifted with:

2 T. baking powder

1 tsp. baking soda

1/2 tsp. salt

Add more flour as needed.

APPLE ROLL

Mary Houser

1 1/2 c. sugar

3 T. butter

2 c. water

1/2 tsp. salt

1 qt. apples, chopped fine

2 T. sugar

2 c. flour

1 egg

4 tsp. baking powder

1/2 c. milk

Preheat oven to 350°. Using a 9 x 13-inch pan, place sugar and water in oven to heat so sugar will dissolve. Sift dry ingredients. Mix in butter, beaten egg and milk to make soft dough. Roll out 1/2 inch thick and spread on apples. Sprinkle with sugar and cinna-

(continued)

mon. Dot with butter, roll in long strip and cut in pieces 2 inches long and place cut side up in hot syrup. Bake at 350° for 30 minutes. Serve with ice cream or whipped cream. (Rhubarb, cherries or berries can be used in place of apples.)

OATMEAL PANCAKES

Judy Bailey

Mix together:

1½ c. quick Quaker oats 2 c. buttermilk

Beat in:

½ c. flour 1 tsp. baking soda
1 tsp. baking powder 1 tsp. salt

Add 2 well-beaten eggs and ½ cup cooking oil. Mix well. Cook on greased griddle, as you do regular pancakes.

CINNAMON BRUNCH BREAD

Emma Lotridge

2 pkgs. active dry yeast ½ c. warm water
1½ c. warm milk ½ c. shortening
½ c. sugar 2 tsp. salt
2 eggs 6½ to 7 c. flour

Stir yeast into warm water in a large bowl. Heat milk, shortening, sugar and salt together to about 110°. Add to the yeast. Beat in about 2 cups flour. Add beaten eggs, then beat in as much of remaining flour as possible and knead in the remainder, kneading 8 to 10 minutes. Place dough in large greased bowl, cover and let rise in warm place until doubled. Punch down, turn out on lightly floured surface. Divide in ½, cover and let rest 10 minutes. Roll each piece into 15 x 7-inch rectangle ½ inch thick. Sprinkle with ½ of mixture of 1 cup brown sugar and 1 tablespoon cinnamon. Roll up like jellyroll from narrow side, keeping dough stretched to roll firmly. Place each in loaf pan, 9¼ x 5¼ x 2¾-inch. Let rise until double and bake at 375° for 40 to 45 minutes. Remove loaves from pans to cool on rack. Frost with confectioners' sugar frosting if desired.

RICE MUFFINS

Debbie Dell

1 c. flour 2 T. sugar
1 T. baking powder ⅛ tsp. salt
1 egg ¼ c. milk
1½ T. cooking oil ⅔ c. cooked rice

Combine flour, sugar, baking powder and salt. Beat egg with milk, oil and rice. Stir into dry mixture just until mixed. Fill greased muffin pans ⅔ full. Bake at 350° for 25 to 30 minutes or until brown. Makes 12 muffins. Has 65 calories per muffin.

SWEDISH LIMPE

Marilyn Pister

1½ c. water

¼ c. brown sugar

2 tsp. caraway seeds

2 tsp. salt

2 T. shortening

½ c. warm (not hot) water

1 pkg. active dry yeast or 1 cake
compressed yeast

4 c. sifted white flour

2 c. sifted rye flour

(Makes 2 loaves.) Into small saucepan measure ½ cup water, brown sugar, caraway seeds, shortening and salt. Bring to boil and simmer gently 5 minutes. Remove from heat and pour into large mixing bowl. Add 1 cup cold water. Into cup or small bowl measure ½ cup warm (not hot) water. Sprinkle dry yeast over water. (Crumble compressed yeast into lukewarm water.) Stir until dissolved. After yeast dissolves, stir 2 cups white flour into liquid in large bowl. Add dissolved yeast and mix well. Stir in remaining 2 cups white flour. Mix well. Stir in 1½ cups rye flour, reserving remaining ½ cup rye flour for kneading. Sprinkle ¼ cup rye flour on bread board or on pastry cloth. Turn dough out on floured board or cloth and knead until smooth and satiny. Use the remaining ¼ cup rye flour if dough feels sticky and too soft. Place ball of dough into greased bowl, first pressing top of dough into bowl to coat it lightly with fat. Turn ball over. Cover and let rise until doubled (about 1¼ hours). Punch down. (For finger-grained bread, let dough rise a second time until doubled.) Divide dough into half and shape each half into a ball. Place on lightly greased baking sheet about 4 inches apart, make 3 or 4 cuts ½ inch deep with sharp knife across tops of loaves. Cover and let rise until doubled (about 1 hour). Bake in moderate oven (400°) 45 to 50 minutes. Remove from baking sheet and cool on racks or across tops of bread pans away from drafts. For a shiny crust, brush tops of loaves with milk or egg white when done, and return to oven for 2 minutes. If preferred, dough may be shaped in regular loaves and baked in bread pans.

APPLE ROLL

RICE MUFFINS

Dorrie Dell

1 egg

2 c. water

1 qt. apples, chopped

2 c. flour

2 tsp. baking powder

1/2 T. sugar

1/2 T. salt

1/2 T. egg

1/2 c. milk

1/2 c. cooled oil

1 c. flour

1 T. baking powder

1 egg

1/2 T. cooking oil

AUNT LUCILLE MATTHEW'S DONUTS

Thelma Close

1 c. sugar
1 c. milk

This & That

Salt and nutmeg, lemon will do,
Baking powder - teaspoons two. Lightly stir the flour - (about 3 1/2 cups),
Roll on pie board not too thin.
Cut in diamonds, twist or rings,
Drop with care the doughy things
into fat that briskly smells
Evenly the sponges swells,
Watch with care the time for turning,
Fry and brown just above burning.

Roll in sugar, dry with care,
Price a quart for the best

SCRIPTURE CAKE

Connie Barbaglia

Cream

2 T. butter

1/2 c. butter

2 c.

6 beating egg yolks

Sift 1 1/2

cup

cup

Fold in 8

tube pan

Ch

these

1 K

Judges

Jeremiah

1 S

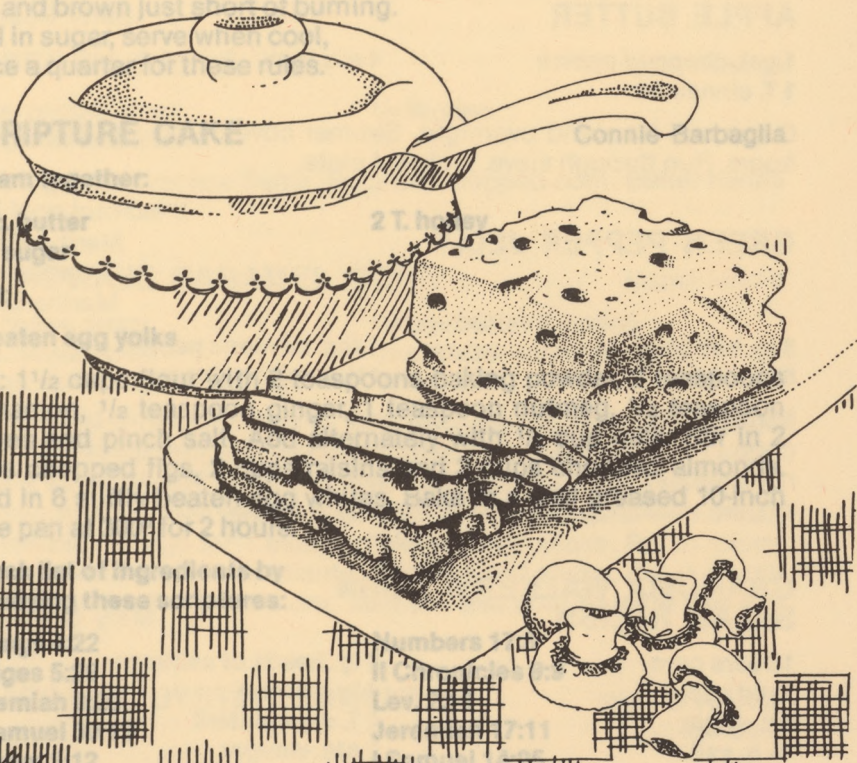
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COMMUNION BREAD

Mrs. Probasco

Take 3 pints of milk and 1 pound of butter and as much flour as to give it a body similar to pie dough. Divide it into 4 parts and work (continued)



THIS & THAT

THIS & THAT

THIS G THAT

AUNT LUCILLE MATTHEW'S DONUTS

Thelma Close

1 c. sugar
1 c. milk

2 eggs, beaten fine as silk

Salt and nutmeg, lemon will do,
Baking powder - teaspoons two. Lightly stir the flour - (about 3 1/2 cups),
Roll on pie board not too thin.
Cut in diamonds, twist or rings,
Drop with care the doughy things.
Into fat that briskly smells
Evenly the sponge swells.
Watch with care the time for turning,
Fry and brown just short of burning.
Roll in sugar, serve when cool,
Price a quarter for these rules.

SCRIPTURE CAKE

Connie Barbaglia

Cream together:

1/2 c. butter
2 c. sugar

2 T. honey

Add:

6 beaten egg yolks

Sift: 1 1/2 cups flour with 2 teaspoons baking powder, 2 teaspoons cinnamon, 1/2 teaspoon ginger, 1 teaspoon nutmeg, 1/2 teaspoon cloves and pinch salt. Add alternately with 1/2 cup milk. Stir in 2 cups chopped figs, 2 cups raisins and 2 cups chopped almonds. Fold in 6 stiffly beaten egg whites. Bake in a well greased 10-inch tube pan at 300° for 2 hours.

Check list of ingredients by studying these scriptures:

1 Kings 4:22
Judges 5:25
Jeremiah 6:20
1 Samuel 30:12
Nahum 3:12
Judges 4:19

Numbers 17:8
II Chronicles 9:9
Lev. 2:13
Jeremiah 17:11
I Samuel 14:25

COMMUNION BREAD

Marietta Probasco

Take 3 pints of milk and 1 pound of butter, and as much flour as to give it a body similar to pie dough. Divide it into 4 parts and work
(continued)

each part until it blisters; then roll out till about the thickness of pie dough. Lay it off with a ruler an inch broad into inch strips, at the same time cutting the creases or divisions about half the thickness of the cake. Perforate each strip with 2 rows of holes from end to end and then bake. This will make enough for 250 members.

RHUBARB JAM

Blanche Houser

5 c. rhubarb

3 c. sugar

1 box strawberry Jello

1 sm. can crushed pineapple

Cut rhubarb in small pieces. Put in large kettle and add sugar and let stand 1 hour. Cook on medium heat until tender. Add pineapple and Jello. Boil 1 minute. Seal in jars.

APPLE BUTTER

Betty Russell

1 gal. chopped apples

4 c. sugar

1 T. cinnamon

Cover and let stand overnight. Simmer covered on low heat for 2 hours. Run through sieve. Makes 4 pints.

GREEN PEPPER JELLY

Martha Eden

True Jerome

Martha Eden

3 lg. bell peppers

1 tsp. cayenne pepper

6 $\frac{1}{2}$ c. sugar

1 $\frac{1}{2}$ c. white vinegar

Method: Place cut up peppers and $\frac{1}{2}$ cup vinegar in blender on chop. Then mix all ingredients together and boil (rolling) 5 to 7 minutes. Cool 2 minutes. Add 1 bottle of Certo and about 15 drops of green coloring. Pour in sterilized jars. Makes 4 pints.

GRANDMA WALKER'S CORN SALAD RELISH

Mary Goodman

18 ears corn

2 lg. heads of cabbage

2 red peppers

4 lg. onions

4 c. sugar

2 T. dry mustard

$\frac{3}{4}$ c. salt

2 qts. vinegar

Cut corn off the cob. Mix all ingredients together and cook $\frac{1}{2}$ hour or until corn is done. Seal in pint jars. Makes 6 to 8 pints.

GREEN TOMATO "MINCEMEAT"

Lorraine LeHew

Grind green tomatoes and soak overnight in salt water. Squeeze out all possible juice. Then measure tomatoes.

(continued)

- 1 pt. green tomatoes
- 1 tsp. salt
- 1 tsp. cloves
- 3 c. sugar
- 1 c. suet (ground) or 1 c. oleo
- 1 1/2 pts. chopped apples (peeling too)
- 1 tsp. allspice
- 2 tsp. cinnamon
- 1 lb. raisins

Add any other fruits or juices. Mix, bring to boil, simmer until thick. Seal in sterilized jars. I cook mine in a slow oven at 250°.

PEPPER RELISH Betty Russell

- 12 red peppers
- 12 onions
- 2 c. sugar
- 12 green peppers
- 2 c. vinegar
- 3 T. salt

Grind peppers and onions. Cover with boiling water. Let stand 5 minutes. Drain. Add other ingredients and boil 5 minutes. Fill jars and seal.

POPCORN BALLS LaRue Exline

- 6 qts. popped corn
- 1 pkg. marshmallows
- 1/4 lb. oleo

Melt together over low flame. Pour over popped corn. Butter hands and form into balls.

MICROWAVE CARAMEL CORN Mabel Moore

- 1 c. brown sugar
- 1/4 c. white syrup
- 1/2 tsp. burnt sugar flavoring
- 1/2 tsp. butter flavoring
- 1/2 c. butter or margarine
- 1/2 tsp. salt

Mix and cook on high for 2 1/2 minutes. Take out and stir. Cook 3 more minutes on high. Take out and add 1/2 teaspoon baking soda. Take a large paper bag and put in 17 cups of popped corn. Add cooked mixture and shake. Put bag of popcorn and mixture in microwave on high for 1 minute. Take out and shake. Put in microwave again on high for 1 minute. Take out and shake. Put in microwave again for 1 minute more. Take out and pour in large pan and stir.

SEASONED OYSTER CRACKERS Wyona VanNoy
Mable Moore

Mix together:

- 1 c. salad oil
- 1 1/2 tsp. dill weed
- 1 1/2 tsp. garlic salt
- 1 pkg. Italian dressing (plain) or Hidden Valley
- 1 1/2 tsp. lemon pepper

Spread 2 (12-ounce) packages of oyster crackers on baking sheet. Pour mixture over crackers and stir. Put in 300° oven for 30 minutes. Stir after 15 minutes. Good as a snack or in soups.

POPCORN CAKE

Ruth Livingood

1/2 c. oleo**1/2 c. buttered flavored oil****1 lb. marshmallows**

Melt over double boiler. (Cool.)

4 qts. popcorn (old maids out)**10-oz. bag peanuts (not Spanish)****1 lg. bag M & M's**

Combine in large pan and press into buttered angel food cake pan. Slice to serve. Slices better when cool.

APPETIZER

Alliene Foglesong Swanson

1 cream cheese (8-oz.)**2 T. horseradish****2 T. mayonnaise****1 T. Worcestershire sauce****1/2 T. seasoned salt**

Mix till smooth. Spread on thin slices of boiled ham. Wrap in foil, freeze for 2 hours. Slice in small squares. Serve on toothpicks. Makes 54 cubes. Remove from freezer about 1 hour before serving.

DRESSING FOR SLAW

Phyllis O'Conner

1 c. sour cream**3 T. vinegar****1 c. salad dressing****1 tsp. celery seed****1 c. sugar****1/2 tsp. salt**

Mix well and pour over grated cabbage. Will keep 3 to 4 weeks, sealed, in refrigerator.

FRENCH DRESSING

Lu Etta Fisk

1 c. catsup**3/4 c. vinegar****1 1/2 c. salad oil****1 1/2 c. sugar****3 tsp. salt****3 tsp. paprika****3 tsp. green onion**

Blend in blender. Keep refrigerated.

BEAN DIP

Cheri Pugh

Warm 2 cans refried beans, then put in 9 x 13-inch pan. Puree 2 avocados, put on top of beans. Pour jar picante sauce on top. Cover with grated cheese (cheddar) and slice ripe olives. Put in oven (350°) about 15 minutes, until cheese melts. Top with tomato bits. Serve with crackers.

ROGER'S HOT FUDGE TOPPING

Roger Goodson

1/2 c. sugar**1 heaping T. cornstarch****2 T. cocoa****1 c. water**

Mix and bring to boil and boil until thick.

(continued)

Then add:

1 T. butter

1 tsp. vanilla

YOGURT FRUIT SHAKE

Melody Fisk Rehm

**2 bananas, mashed or 1 cup
mashed canned peaches or
fresh strawberries**

1 (8-oz.) plain yogurt

3 c. cold water

1 c. nonfat dry milk powder

**2 T. frozen orange juice
concentrate**

Shake and serve frothy - cold or put in blender. Makes 6 servings.
108 calories each.

THANKSGIVING CIDER

Mirinda Phillips

What you will need:

2 qts. chilled cranberry juice

**Wooden spoon and a large
punch bowl**

1 can frozen pink lemonade

1 qt. ginger ale

What you will do: Empty the cranberry juice into the punch bowl. Stir in the frozen lemonade until it is thoroughly dissolved. When you are ready to serve, pour in the ginger ale. The cider will sparkle.

FROZEN FRUIT SLUSH

Betty Jerome Sanders

1 c. sugar

**1 can crushed pineapple and
juice (15-oz.)**

1 orange and grated rind

**1 (10-oz.) pkg. frozen
strawberries**

3 bananas, cut up

1 c. ginger ale or 7-Up

2 lemons and grated rind

Freeze. Stir several times.

HOT CRANBERRY PUNCH

True Jerome

2 T. cloves

3 sticks cinnamon

3 qts. cranapple juice

1/2 c. brown sugar

Dash salt

Place spices in percolator basket and perk juice. More sugar can be used for a sweeter punch.

PRAIRIE CREST PUNCH

Marilyn McGill

- | | |
|--|---|
| 2 pkgs. Kool-Aid (any color) | 1 qt. chilled ginger ale, added just before serving |
| 1 can frozen lemonade | |
| 1 lg. can pineapple juice (46-oz.) | 3 1/2 c. sugar |
| 6 qts. (1 1/2 gals.) cold water (including ice) | 1 can frozen orange juice |

Makes 2 gallon plus 1 1/2 quarts, serves 75.

RED ICY PUNCH

Lynette Phillips

- | | |
|----------------------------------|-----------------------------------|
| 1 pkg. strawberry Kool-Aid | 1 (6-oz.) can frozen orange juice |
| 1 pkg. cherry Kool-Aid | 3 qts. water |
| 2 c. sugar | 1 qt. ginger ale |
| 1 (6-oz.) can frozen lemon juice | |

Mix all but ginger ale and put in freezer in Tupperware container at least 6 hours before serving. When it starts to get icy, stir every once in a while. When ready to serve, add ginger ale. Makes 30 cups.

SPAGHETTI SAUCE

Jewell Pugh

- | | |
|---------------------------------|---------------------|
| 1 lb. lean ground beef | 2 T. minced parsley |
| 1 clove garlic, minced | 1 T. brown sugar |
| 1 chopped onion | 1 tsp. oregano |
| 2 (1-lb.) cans tomatoes, cut up | 1 tsp. basil |
| 1 (8-oz.) can tomato sauce | 1 tsp. salt |
| 1 (12-oz.) can tomato paste | 1/4 tsp. salt |
| 1 c. beef bouillon | |

Brown meat with garlic. Crumble meat till red is out. Put in crock-pot with other ingredients. Cook on low 6 to 8 hours.

SPAGHETTI SAUCE

Hazel Gorden

- | | |
|-------------------------------------|------------------|
| 20 c. tomatoes (chopped and peeled) | 1 c. sugar |
| 3 1/2 c. onions (chopped) | 1 T. pepper |
| 1 to 2 green peppers | 3 T. salt |
| 4 stalks celery | 6 c. water |
| 36 oz. tomato paste | 1 T. garlic salt |
| | 5 bay leaves |

I put all the vegetables through the blender. Cook all the ingredients 2 hours, remove bay leaves and seal in canning jars or freeze. Good for spaghetti, chili, meat loaf, pizza or meatballs.

MONTEREY RICE

Madeline Thomas

- 1 c. uncooked rice
- 2 c. cream soup (or sour cream)
- 2 (4-oz.) cans green chilies (chopped)
- 3/4 lb. Monterey Jack cheese (sliced)

Preheat oven to 350°. Cook rice according to directions on package. Mix chopped chilies with sour cream. Spread thin layer of rice in a greased casserole. Add layer of sour cream mixture followed by layer of Jack cheese. Repeat layers, finishing with rice on top and cheese. Bake 30 minutes. Parmesan cheese may be sprinkled over top the last 5 minutes of baking time. Serves 6 to 8.

BRUNCH EGGS

Pat Foglesong

- 10 slices bread (crusts removed and cubed)
- 1 lb. bacon (cut up, fried)
- 2 c. cheddar cheese (shredded)
- 10 eggs
- 2 tsp. dry mustard
- 1 lb. sausage (cooked)
- 1 c. Monterey cheese (shredded)
- 3 1/2 c. milk
- Salt and pepper

Layer first 5 ingredients in buttered 9 x 13-inch pan. Beat eggs until fluffy, add milk, mustard and salt and pepper. Pour over above layers. Refrigerate overnight. Bake for 1 hour at 350°. Let set 10 minutes and serve. Makes 10 servings.

QUICHE (Kish)

Lena Bitner

- 6 eggs
- 1 c. milk
- 1/2 c. broccoli
- 1 c. shredded cheddar cheese
- 1/2 c. Bisquick

Beat eggs and milk and add broccoli. Line dish with broccoli and cheese. Pour over the egg mixture. Bake at 350° about 45 to 60 minutes or until golden brown on top.

CORNBREAD PIZZA

Janice Franklin

- 1 lb. ground beef
- 1/4 c. chopped onion
- 1 sm. can drained mushrooms
- Chopped black olives (opt.)
- Diced green pepper (opt.)
- 1 (10 1/2-oz.) can pizza sauce
- 1 pkg. cornbread mix
- 2 c. shredded mozzarella cheese

In skillet, combine ground beef and chopped onion. Cook until meat is browned and onion is tender. Drain off excess fat. In bowl, prepare cornbread mix according to package directions. Pour batter into greased cookie sheet. Sprinkle meat mixture evenly over unbaked cornbread. Pour pizza sauce over meat. Top with mushrooms, olives and green pepper, ending with shredded cheese.

(continued)

TABLE OF EQUIVALENTS

FOOD	QUANTITY	YIELD	
apples	1 medium	1 cup sliced	
bread crumbs	3 to 4 slices bread	1 cup dry crumbs	
	1 slice bread	3/4 cups soft crumbs	
cabbage	1 pound	4 cups shredded	
cheese	1/4 pound	1 cup shredded	
cherries	1 quart	2 cups pitted	
crackers, graham	15	1 cup fine crumbs	
crackers, soda	16	1 cup coarse crumbs	
	22	1 cup fine crumbs	
cranberries	1 pound	3 to 3 1/2 cups sauce	
cream, whipping	1 cup	2 cups whipped	
dried raisins, currants	1 pound	3 cups, seedless	
dates	1 pound	2 1/2 cups, seeded	
dry beans	1 cup	2 1/2 cups cooked	
eggs	5 medium	1 cup	
	8 medium egg whites	1 cup	
	12 to 14 egg yolks	1 cup	
flour	1 pound sifted	4 cups	
lemon	1	2 to 3 tablespoons juice	
macaroni, spaghetti, noodles	1/2 pound	4 cups cooked	
nuts, peanuts	5 ounces	1 cup	
pecans, chopped	4 1/4 ounces	1 cup	
	halves	3 3/4 ounces	1 cup
walnuts, chopped	4 1/2 ounces	1 cup	
	halves	3 1/2 ounces	1 cup
onion	1 medium	1/2 cup chopped	
orange	1	1/3 to 1/2 cups cooked	
rice	1 cup	3 1/2 cups cooked	
rice, precooked	1 cup	2 cups cooked	
sugar, brown	1 pound	2 1/4 cups firmly packed	
	confectioners'	1 pound	3 1/2 cups sifted
	granulated	1 pound	2 1/4 cups

TABLE OF SUBSTITUTIONS

Ingredients	Quantity	Substitution
baking powder	1 teaspoon double-acting	1 1/2 teaspoons phosphate or tartrate or 1/4 teaspoon baking soda plus 1/2 cup buttermilk or sour milk
butter	1 cup	1 cup margarine 7/8 to 1 cup hydrogenated fat plus 1/2 teaspoon salt 7/8 cup lard plus 1/2 teaspoon salt
chocolate	1 square unsweetened	3 tablespoons cocoa plus 1 tablespoon shortening
cream	1 cup coffee cream	3 tablespoons butter plus 7/8 cup milk
	1 cup heavy cream	1/3 cup butter plus 3/4 cup milk
eggs	1 whole egg	2 egg yolks
flour	1 tablespoon	1/2 tablespoon cornstarch or 2 teaspoons quick-cooking tapioca
flour (for thickening)	1 cup all purpose 1 cup cake flour 1 cup self-rising	1 cup plus 2 tablespoons cake flour 7/8 cup all purpose flour 1 cup flour, omit baking powder and salt
herbs	1 tablespoon fresh	1 teaspoon dried
honey	1 cup	1 to 1 1/4 cups sugar plus 1/4 cup liquid
milk	1 cup fresh whole	1 cup reconstituted nonfat dry milk plus 2 teaspoons butter
	1 cup whole milk	1/2 cup evaporated milk plus 1/2 cup water
	1 cup sour milk	1 tablespoon lemon juice or vinegar plus sweet milk to make 1 cup
yeast	1 cake compressed	1 package or 2 teaspoons active dry yeast

WEIGHTS & MEASUREMENTS

A few grains, pinch, dash, etc. (dry)	=	less than 1/8 teaspoon
A dash (liquid)	=	a few drops
3 teaspoons	=	1 tablespoon
4 tablespoons	=	1/4 cup
2 cups	=	1 pint
2 pints	=	1 quart
4 quarts (liquid)	=	1 gallon
8 quarts (dry)	=	1 peck
4 pecks (dry)	=	1 bushel
1 ounce	=	28 grams (about)
1 pound	=	454 grams (about)
1 kilogram	=	2 1/10 pounds (about)
1 liter	=	1 quart (about)
1 jigger	=	1 1/2 fluid ounces (3 tablespoons)
1 large jigger	=	2 fluid ounces (1/4 cup)

CONVERSION TO METRIC MEASUREMENTS

WHEN YOU KNOW	SYMBOL	MULTIPLY BY	TO FIND	SYMBOL
teaspoons	tsp	5	milliliters	ml
tablespoons	tbsp	15	milliliters	ml
fluid ounces	fl oz	30	milliliters	ml
cups	c	0.24	liters	l
pints	pt	0.47	liters	l
quarts	qt	0.95	liters	l
ounces	oz	28	grams	g
pounds	lb	0.45	kilograms	
Fahrenheit	°F	5/9 (after subtracting 32)	Celsius	C
inches	in	2.54	centimeters	cm
feet	ft	30.5	centimeters	cm

VEGETABLE TIME TABLE

VEGETABLE	(Minutes) BOILED	STEAMED	BAKED
Asparagus Tips.....	10 - 15		
Asparagus, tied in bundles.....	20 - 30		
Artichokes, French.....	40	45 - 60	
Artichokes, French.....	40	45 - 60	
Bean, Lima, depending on age.....	20 - 40	60	
Bean, String.....	15- 35	60	
Beets, young with skins on.....	30	60	70 - 90
old.....	1 - 2 hours	1 - 2 hours	
Broccoli, flowerets.....	5 - 10		
stems.....	20 - 30		
Brussel Sprouts.....	20 - 30		
Brussel Sprouts.....	20 - 30		
Cabbage, chopped, cut sectional....	10 - 20	25	
Cauliflower, stem down, whole.....	20 - 30		
flowerets.....	8 - 10		
Carrots, cut across.....	20 - 30	40	
Chard.....	60 - 90	90	
Celery, cut in lengths 1/2 inch.....	20 - 30	45	
Corn, green, tender.....	5 - 10	15	20
Corn on the Cob.....	8 - 10	15	
Eggplant, whole.....	30	40	45
Marrow.....	15 - 40		
Onions.....	25 - 40	60	60
Parsnips.....	25 - 40	60	60 - 75
Peas, green.....	5 - 15	5 - 15	
Peppers.....	20 - 30	30	30
Potatoes, depending on size.....	20 - 40	60	45 - 60
Potatoes, sweet.....	40	40	45 - 60
Scalloped potatoes.....			60 - 90
Pumpkin in cubes.....	30	45	60
Salsify.....	25	45	
Spinach.....	8 - 10	20	
Squash in cubes.....	20 - 40	50	60
Tomatoes, depending on size.....	5 - 15	50	15 - 20
Turnips, depending on size.....	25 - 40		

SAUCES

WHITE SAUCE	LIQUID	THICKENING	FAT	SEASONING
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.

Use No. 2 sauce for creamed or scalloped dishes or gravy.

Use No. 3 sauce for souffles.

Use No. 4 sauce for croquettes.

BUYING GUIDE

Fresh Vegetables and Fruits

Experience is the best teacher in choosing quality but here are a few pointers on buying some of the fruits and vegetables.

ASPARAGUS - Stalks should be tender and firm, tips should be close and compact. Choose the stalks with very little white - they are more tender. Use asparagus soon - it toughens rapidly.

BEANS, SNAP - Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

BERRIES - Select plump, solid berries with good color. Avoid stained containers, indicating wet or leaky berries. Berries such as blackberries and raspberries with clinging caps may be underripe. Strawberries without caps may be too ripe.

BROCCOLI, BRUSSEL SPROUTS, AND CAULIFLOWER - Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate insects.

CABBAGE AND HEAD LETTUCE - Choose heads heavy for size. Avoid cabbage with worm holes, lettuce with discoloration or soft rot.

CUCUMBERS - Choose long, slender cucumbers for best quality. May be dark or medium green but yellowed ones are undesirable.

MELONS - In cantaloupes, thick close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and space between the netting is yellow or yellow-green. They are best when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

ORANGES, GRAPEFRUIT, AND LEMONS - Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken, or soft areas.

PEAS AND LIMA BEANS - Select pods that are well-filled but not bulging. Avoid dried, spotted, yellowed, or flabby pods.

TIME CHART FOR MEAT, POULTRY & FISH

TYPE OF MEAT	NO. OF SERVINGS	CUT
1 lb.	4	Rolled roasts, flank steaks, liver, heart, kidney, brains, sweetbreads, sausage and most canned meats.
1 lb. (small amount of bone)	3	Round steak, ham slice, pot roast, rib steaks
1 lb. (large amount of bone)	2	Most Steaks, shoulder steaks, shoulder cuts, short ribs, breast, plate, neck chops, brisket.

MEAT AND POULTRY	TIME PER LB.	OVEN TEMPERATURE
Beef, rare.....	18 to 20 mins.	300 - 350
medium.....	22 to 25 mins.	300 - 350
well done.....	27 to 30 mins.	300 - 350
Pork, fresh.....	35 to 45 mins.	300 - 350
cured, well done.....	20 to 35 mins.	300 - 350
Ham, smoked.....	25 to 30 mins.	300 - 350
Lamb.....	30 to 35 mins.	300 - 350
Veal.....	25 to 35 mins.	300
All rolled roasts.....	add 10 to 15 mins. per lb.	
Chicken.....	22 to 30 mins.	325 - 350
Duck.....	20 to 25 mins.	325 - 350
Goose.....	25 to 30 mins.	325 - 350
Turkey, large.....	20 to 25 mins.	275 - 300
Small.....	15 to 25 mins.	300 - 325
Fish.....	20 mins.	325 - 350

TO BROIL MEATS

Tender meats like beef steak and lamb chops, are good for broiling. Preheat broiler for about 10 minutes. Have meat at room temperature. Score edge about every inch to prevent it from curling. Cut off excess fat and use it to grease rack. Place meat in middle of rack. Place rack about 3" from the heating unit and leave oven door slightly open. Broil the meat until the top side is well browned. Turn and broil second side until it it browned. Cook each side half the required time. Only one turning necessary. Season and serve on a hot platter.

TO STEW MEATS

Beef.....	40 to 60 mins./lb.	Veal.....	25 mins./lb.
Lamb.....	20 mins./lb.	Chicken... ..	20 mins./lb or more.

CHEESE GUIDE

Cheese	How it looks and tastes	How to serve
American Cheddar	Favorite all-around cheeses. Flavor varies from mild to sharp. Color ranges from natural to yellow-orange; texture firm to crumbly.	In sandwiches, casseroles, souffles, and creamy sauces. With fruit pie or crisp crackers, on a snack or dessert tray with fruit.
Blue, Gorgonzola, Roquefort	Compact, creamy cheeses with blue or blue-green mold. Sometimes crumbly. Mild to sharp flavor. (Stilton is similar, but like a blue-veined Cheddar).	Crumble in salads, salad dressings, dips. Delicious with fresh pears or apples for dessert. Blend with butter for steak topper. Spread on crackers or on crusts French or Italian bread.
Brick	Medium form, creamy yellow color, tiny holes. Flavor very mild to medium sharp.	Good for appetizers, sandwiches, or desserts. Great with fresh peaches, cherries, or melons.
Brie (bree)	Similar to Camembert, but slightly firmer. Distinctive sharp flavor, pronounced odor.	Serve as dessert with fresh fruit. Be sure to eat the thin brown and white crust.
Camembert	Creamy yellow with thin gray-white crust. When ripe, it softens to the consistency of thick cream. Full, rich, mildly pungent.	Classic dessert cheese - serve at room temperature with fresh peaches, pears, or apples, or with toasted walnuts and crackers.
Cottage	Soft, mild, unripened cheese, large or small curd. May have cream added.	Used in salads, dips, main dishes. Popular with fresh and canned fruit.
Cream	Very mild-flavored soft cheese with buttery texture. Rich and smooth. Available whipped and in flavored spreads.	Adds richness and body to molded and frozen salads, cheesecake, dips, frostings, sandwich spreads. Serve whipped with dessert.
Edam, Gouda	Round, red-coated cheeses; creamy yellow to yellow-orange inside, firm and smooth. Mild nutlike flavor.	Bright hub for dessert or snack tray. Good in sandwiches or crunchy salads, or with crackers. Great with grapes and oranges.
Liederkranz, Limburger	Robust flavor and highly aromatic. Soft and smooth when ripe. Liederkranz is milder in flavor and golden yellow in color. Limburger is creamy white.	Spread on pumpernickel, rye, or crackers. Team with apples, pears, and Tokay grapes. Serve as snack with salty pretzels and coffee.
Swiss	Firm, pale yellow cheese, with large round holes. Sweet nutlike flavor.	First choice for ham-cheese sandwiches, fondue. Good in salads, sauces, as a snack.
Process cheeses	A blend of fresh and aged natural cheeses, pasteurized and packaged. Smooth and creamy, melts easily. May be flavored.	Ideal for cheese sauces, souffles, grilled cheese sandwiches, in casseroles. Handy for the snack tray, too!

BAKING PERFECT BREADS

PROPORTIONS

- Biscuits — To 1 cup flour use 1 1/4 teaspoons Baking Powder
Muffins — To 1 cup flour use 1 1/2 teaspoons Baking Powder
Popovers — To 1 cup flour use 1 1/4 teaspoons Baking Powder
Waffles — To 1 cup flour use 1 1/4 teaspoons Baking Powder
Cake with fat — To 1 cup flour use 1 teaspoon Baking Powder

RULES FOR USE OF LEAVENING AGENTS

1. To 1 tsp. soda use 2 1/4 tsp. cream of tartar, or 2 cups freshly soured milk, or 1 cup molasses.
2. In simple flour mixtures, use 2 tsp. baking powder to leaven 1 cup flour. Reduce this amount 1/2 tsp. for each egg used.
3. To substitute soda and an acid for baking powder, divide the amount of baking powder by 4. Take that as your measure of and add the acid according to rule 1 above.

PROPORTIONS FOR BATTERS AND DOUGH

- Pour Batter - To 1 cup liquid use 1 cup flour
Drop Batter - To 1 cup liquid use 2 - 2 1/2 cups flour.
Soft Dough - To 1 cup liquid use 3 - 3 1/2 cups flour.
Stiff Dough - To 1 cup liquid use 4 cups flour.

HINTS FOR BAKING BREADS

Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

Use cooking or salad oil in waffles and hot cakes in the place of shortening. No extra pan or bowl to melt the shortening and no waiting.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting hard.

Dip the spoon in hot water to measure shortening, butter, etc., the fat will slip out more easily.

Small amounts of leftover corn may be added to pancake batter for variety.

To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

When you are doing any sort of baking, you get better results if you remember to preheat your cooky sheet, muffin tins, or cake pans.

BUYING CANNED FOODS

SIZE OF CAN	SERVINGS	USES
6 ounces	4 to 6	Frozen concentrated juices
8 ounces	2	Fruits, vegetables, and specialties
No. 1	2 to 3	Condensed soups, some fruits, vegetables, meat and fish products, and specialties
12 ounces	4 to 5	Vacuum-packed corn
No. 300 (often called 1-pound can)	3 to 4	Pork and beans, baked beans, meat products, cranberry sauce, blueberries, and specialties
No. 303 (often called 16-17-ounce can)	3 to 4	Fruits, vegetables, meat products, and specialties
No. 2	4 to 5	Juices, fruits, vegetables, and specialties.
No. 2 1/2	6 to 7	Fruits, such as peaches, pears, plums, and fruit cocktail; and some vegetables, such as pumpkin, spinach, other greens, and tomatoes.
1 quart	5 to 8	Fruit and vegetable juices; whole chicken and fruits and vegetables for restaurant use
No. 10	35 to 50	Fruits and vegetables for restaurant use

TEMPERATURE IN CANDY MAKING

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread.....	230 - 234 degrees
Soft ball.....	234 - 238 degrees
Medium ball.....	238 - 244 degrees
Firm ball.....	244 - 248 degrees
Hard ball.....	248 - 254 degrees
Very hard ball.....	254 - 265 degrees
Light crack.....	265 - 285 degrees
Hard crack.....	290 - 300 degrees
Caramelized Sugar.....	310 - 338 degrees

Fudge, opera creams, peneuche

and cream candies.....	234 - 236 degrees, soft ball
Fondants (mints, etc.).....	238 - 240 degrees, soft ball
Marshmallows.....	238 - 240 degrees, medium ball
Caramel mixtures.....	246 - 252 degrees, firm ball
Taffies.....	265 - 270 degrees, hard ball
Butterscotch.....	290 - 300 degrees, crack
Brittles.....	300 - 310 degrees, hard crack

BOILED FROSTINGS

- 1 egg white to 1 c. sugar — 238 - 242 degrees, soft ball or thread
- 2 egg whites to 1 c. sugar — 244 - 248 degrees, soft ball or thread
- 3 egg whites to 1 c. sugar — 254 - 260 degrees, firm ball or long thread

TABLE OF CALORIES

BEVERAGES

Coffee, tea, any amount	0
Cocoa made with milk, 1 cup	200
Cider, 1 cup	125
Ginger ale, lemonade, 1 cup	100
Grape juice, 1 cup	170
Tomato juice, 1 cup	50
Beer, 12 ounces	170

BREADS AND CEREALS

Bread, whole-wheat or enriched, 1 slice	65
Muffin, sweet roll	100 to 165
Pancake (4-inch)	60
Waffle	215
Dry cereal, 1 cup	120 to 140
Rice, cooked, 1/2 cup	50
Wheat germ, 1 tablespoon	15
Oatmeal, cooked, 1/2 cup	75
Crackers, 2	15
Macaroni, cooked, 1 cup	200

DAIRY FOODS

Milk, whole, 1 cup	165
Skimmed, buttermilk, 1 cup	85
Dry skimmed, 1 tablespoon	30
Evaporated, unsweetened, 1 tablespoon	25
Condensed, sweetened, 1 tablespoon	75
Cream, light, 1 tablespoon	30
heavy, 1 tablespoon	50
Yogurt, 1 tablespoon	50
Cheese, cottage, 1 cup	170
Cheese, other, 1 ounce	100 to 200

MEATS, POULTRY, FISH AND EGGS

Beef, lamb, veal, lean to medium fat, no bones, cooked, 3 ounces	250
Pork, no bones, cooked, 3 ounces	300
Bacon, 1 slice	50
Frankfurter	125
Meat stew with vegetables, 1 cup	200
Poultry, no bones, cooked, 3 ounces	150
Creamed chicken, 1/2 cup	200
Fish, lean, cooked, 3 ounces	100
fat, cooked, 3 ounces	175
Shellfish, cooked, shelled, 4 ounces	100
Egg	75

SOUPS

Consomme, 1 cup	10
Cream soup, 1 cup	200

SALADS DRESSINGS, GRAVIES AND SAUCES

(1 tablespoon of each)

French dressing	100
Mayonnaise	100
Thin gravy	15
Thickened gravy	25
Cream sauce	25
Cheese sauce	35
Catsup; tomato sauce	25
Hollandaise	90
Butterscotch sauce	100
Chocolate sauce	45
Hard sauce	50

VEGETABLES

Beans and peas, dried, cooked, 1/2 cup	150
Celery, 1/2 cup diced	10
Corn, 1 ear (1/2 cup)	80
Lettuce, 2 large leaves	5
Lima beans, fresh, cooked, 1/2 cup	90
Mushrooms, cooked, 1/2 cup	15
Peas, fresh, 1/2 cup	50
Pepper, green	15
Potato, sweet, medium size	165
Potato, white, medium size	110
Radish	1
Others, cooked, 1/2 cup	30 to 50

FRUITS

(Canned fruits in syrup—
double the calorie count).

Apple	60
Apricots, 3	50
Avocado, 1/4	140
Banana	90
Berries (except strawberries), 1 cup	80
Cherries, pitted, 1 cup	65
Dates, pitted, 1/2 cup	250
Fig, dried	50
Grapefruit, 1/2	75
Orange	70
Orange juice (1/2 cup)	60
Peach	50
Pear	100

TABLE OF CALORIES

Pineapple, diced, 1 cup	75
canned, with juice, 2 slices	100
Prunes, unsweetened, 4	75
Raisins, dry, 1 tablespoon	25
Strawberries, 1 cup	50
Tomato, medium size (1/2 cup)	20

DESSERTS

Cake, angel, 2-inch wedge	110
Cupcake, iced, 1	160
Fruit cake, 1 ounce	105
Plain cake, 3 x 2 1/2 inches	180
Pound cake, 1 ounce	130
Sponge cake, 2-inch wedge	120
Gingerbread, 2-inch cube	180
Cookie, plain (3-inch)	110
Doughnut	135
Custard, 1/2 cup	150
Gelatin dessert (plain), 1/2 cup	75
Ice cream, 1/2 cup	150
Sherbet, 1/2 cup	120
Pie, 4-inch wedge of 9-inch pie, 2-crust 1 crust	325 270

NUTS

Brazil nut	50
Filberts (hazelnuts), hickory nuts, shelled, 1/4 cup	250
Peanuts, almonds, shelled, 1/4 cup	200
Pecans, walnuts, shelled, 1/4 cup	160

CANDIES

Caramel	100
Chocolate cream	40
Fudge, plain, 1-inch cube	100
Marshmallow (large)	25
Nut brittle, 3-inch square	130

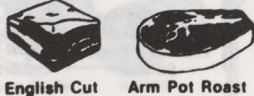
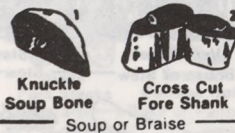
MISCELLANEOUS

Brewer's yeast, 1 tablespoon	20
Butter; margarine, 1 tablespoon	100
Cooking fats and salad oils, 1 tablespoon	115
Chocolate, unsweetened, 1 ounce	140
Olive	7
Peanut butter, 1 tablespoon	90
Sugar, syrups, jam, 1 tablespoon	90

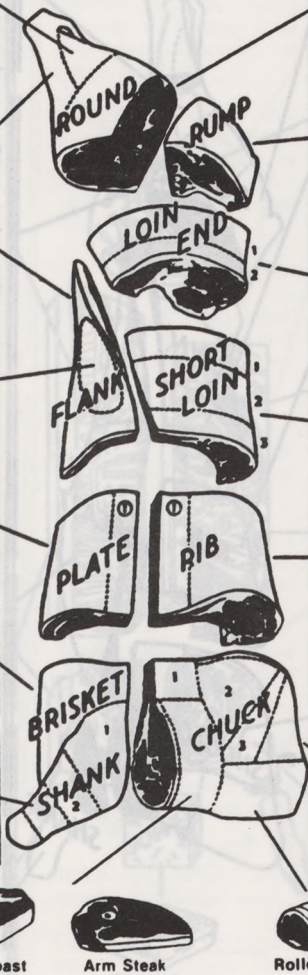
MEAT CUTS AND HOW TO COOK THEM

BEEF CHART

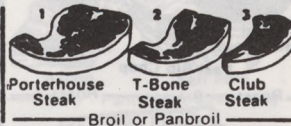
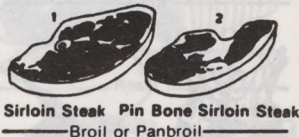
Retail Cuts



Wholesale Cuts



Retail Cuts



MEAT CUTS AND HOW TO COOK THEM

VEAL CHART

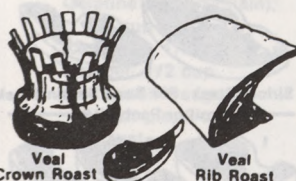
Retail Cuts



Veal Rump Roast
Roast or Braise



Loin Veal Chop
Kidney Veal Chop
Braise



Veal Crown Roast
Veal Rib Roast
Roast — Braise — Roast



Blade Veal Roast
Arm Veal Roast
Roast or Braise

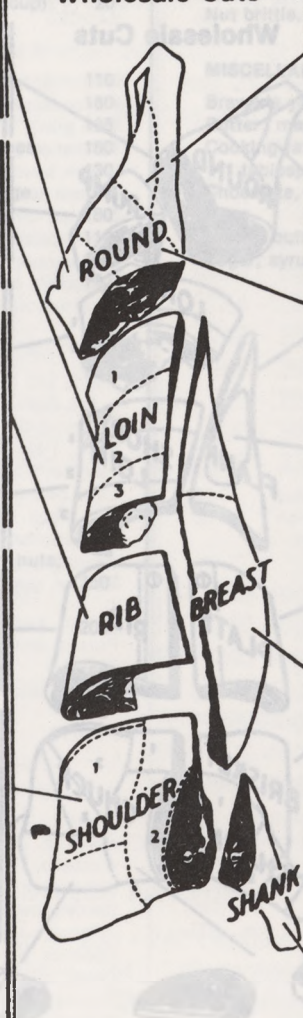


Blade Veal Steak
Arm Veal Steak
Braise



Rolled Veal Shoulder Roast
City Chicken
Roast or Braise — Braise

Wholesale Cuts



Retail Cuts



Heel of Veal Round
Veal Hind Shank
Braise or Simmer



Veal Round Steak (Cutlet)
Veal Round Roast
Braise — Roast or Braise



Veal Scallops
Veal Rosettes
Braise



Veal Breast
Braise or Stew



Muck Chicken Legs
Veal Loaf
Braise — Roast



Veal Riblets
Veal Stew
Braise or Stew — Stew



Veal Fore Shank
Veal Patties
Simmer — Braise

MEAT CUTS AND HOW TO COOK THEM

PORK CHART

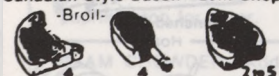
Retail Cuts



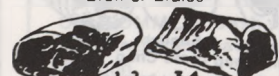
2 Sirloin Pork Roast
1 Pork Tenderloin
Roast — Broil or Braise



2x5 Canadian Style Bacon
3 Loin Chop
— Broil —



4 Rib Pork Chop
4 Frenched Rib Chop
2x5 Butterfly Chop
— Broil or Braise —



1, 2 Loin Roast Ham End
1, 4 Loin Roast Center Cut



3 Loin Roast Shoulder End
4 Crown Pork Roast
— Roast —



5 Fat Back
Lard - Salt Pork
Lard Shortening

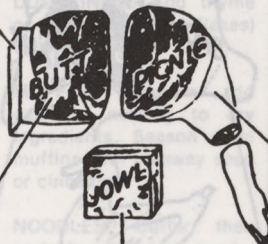


6 Blade Pork Steaks
— Braise —
7 Smoked Cottage Roll
— Bake or Panbroil —



8 Boston Style Butt
9 Rolled Boston Style Butt
— Roast —

Wholesale Cuts

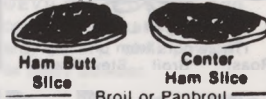


10 Bacon Square
— Seasoning - Panbroil —

Retail Cuts



11 Half Ham Butt End
12 Half Ham Shank End
— Bake or Simmer —



13 Ham Butt Slice
14 Center Ham Slice
— Broil or Panbroil —



15 Fresh Ham Roast
16 Rolled Fresh Ham Roast
— Roast —



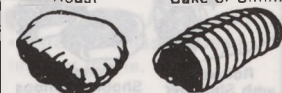
17 Bacon
18 Salt Pork
— Broil - Panbroil or Seasoning —



19 Spare Ribs
— Simmer - Braise or Roast —



20 Fresh Picnic Shoulder
— Roast —
21 Smoked Picnic Shoulder
— Bake or Simmer —



22 Cushion Style Picnic Shoulder
23 Rolled Picnic Shoulder
— Roast —



24 Shoulder Hock
— Simmer —
25 Arm Pork Steak
— Braise —

MEAT CUTS AND HOW TO COOK THEM

LAMB CHART

Retail Cuts



Leg of Lamb

(Three cuts from one leg)
Roast Broil Stew. Braise



Lamb Crown

Rib Lamb Chops

Frenched Rib Chops

—Roast—

—Broil—



Square Cut Lamb Shoulder

Arm Lamb Chop

Blade Lamb Chop

—Broil—

—Roast—

—Broil—



Cushion Lamb Shoulder

Saratoga Lamb Chops

—Roast—

—Broil—



Roll Lamb Shoulder

Boneless Shoulder Chops

—Roast—

—Broil—



Lamb Neck Slices

—Braise—

Wholesale Cuts



Mock Duck

—Roast—

Retail Cuts



American Leg

Sirloin Lamb Roast



Frenched Leg Roast



Loin Lamb Chop

English Lamb Chop

Roll Lamb Chop of Lamb

—Broil or Panbroil—

—Roast—



Lamb Patties

Lamb Loaf

—Braise or Broil—

—Bake—



Lamb Riblets

Lamb Stew

—Braise or Stew—

—Stew—



Roll Lamb Breast

Lamb Breast

—Roast or Braise—



Lamb Shanks

—Braise or Stew—

SEASONING GUIDE

Get acquainted with spices and herbs. Add in small amounts, 1/4 teaspoon for each 4 servings. Taste before adding more. Crush dried herbs or snip fresh herbs before using. If substituting fresh for dried, use 3 times more fresh herbs.

Appetizers, Soups	Breads, Pasta	Eggs, Cheese
<p>STUFFED CELERY: Mix caraway seed with cream cheese; fill celery. Dash with paprika.</p>	<p>BISCUITS: Add caraway seed, thyme, or savory to flour. Serve with meat.</p>	<p>BAKED EGGS: Sprinkle dash of thyme or paprika over the top.</p>
<p>TOMATO COCKTAIL: Add 1/4 teaspoon dried basil per cup.</p>	<p>BREAD: Make each loaf a surprise by adding caraway seed, cardamom, or poppy seed.</p>	<p>CREAMED EGGS: Add mace.</p>
<p>CHICKEN SOUP: Add a dash of rosemary, tarragon, or nutmeg. Sprinkle paprika atop for color.</p>	<p>COFFEE CAKE: Mix crushed aniseed in batter. For variety, sprinkle cinnamon-sugar mixture atop or add poppy seed filling.</p>	<p>DEVILED EGGS: Add celery seed, cumin, mustard, savory, chili powder, or curry powder.</p>
<p>CLAM CHOWDER: Add a dash of caraway seed, sage, or thyme.</p>	<p>CORN BREAD: Add poultry seasoning or caraway seed to dry ingredients. Be adventuresome, add 1/2 teaspoon rosemary to batter.</p>	<p>OMELET: Try with dash of marjoram or rosemary (go easy!).</p>
<p>CONSOMME: Dash in basil, marjoram, savory, or tarragon.</p>	<p>CROUTONS: Toss toast cubes in melted butter seasoned with basil, marjoram, or onion salt.</p>	<p>SCRAMBLED EGGS: Sprinkle lightly with basil, thyme, rosemary, or marjoram. Add seasoning near the end of cooking.</p>
<p>MUSHROOM SOUP: Season with curry, oregano, or marjoram.</p>	<p>DOUGHNUTS: Add mace or nutmeg to dry ingredients. After frying roll in cinnamon sugar.</p>	<p>SOUFFLE: Add 1/4 teaspoon marjoram to 4-egg souffle. To cheese souffle, add basil or savory.</p>
<p>ONION SOUP: Add marjoram.</p>	<p>DUMPLINGS: Add thyme or parsley (fresh or flakes) to batter.</p>	<p>CHEESE CASSEROLES: Spark with dash sage or marjoram.</p>
<p>OYSTER STEW: Lightly add cayenne, mace, or marjoram.</p>	<p>MUFFINS: Blueberry - add dash of nutmeg to dry ingredients. Season plain muffins with caraway seed or cinnamon.</p>	<p>CHEESE FONDUE: Try adding a dash of basil or nutmeg.</p>
<p>POTATO SOUP: Dash with mustard or basil. Top with snipped chives or parsley.</p>	<p>NOODLES: Butter, then sprinkle with poppy seed.</p>	<p>CHEESE RABBIT (rarebit): Try with mace or mustard.</p>
<p>SPLIT-PEA SOUP: Add dash basil, chili powder, or rosemary.</p>	<p>ROLLS: Add caraway seed. Or, sprinkle with sesame seed.</p>	<p>CHEESE SAUCE: Add mustard or a dash of marjoram or thyme.</p>
<p>TOMATO SOUP: Dash in basil, dill, chili powder, or rosemary.</p>	<p>SPAGHETTI: Toss with butter, Parmesan, and snipped chives.</p>	<p>CHEESE SPREAD: Blend sage, caraway seed, thyme, or celery seed into melted process cheese.</p>
<p>TOMATO SOUP: Dash in basil, dill, oregano, sage or tarragon.</p>		<p>COTTAGE CHEESE: Blend in chives or a dash of sage, caraway seed, dill anise, or cumin. Prepare several hours ahead of time.</p>
<p>VEGETABLE SOUP: Try allspice, oregano, sage, or thyme.</p>		

TERMS & DEFINITIONS

Bake	To cook foods in the oven.
Baste	To brush or pour water, melted fat or other liquid over food.
Beat	To make a mixture smooth or to introduce air by using a brisk, regular motion that lifts the mixture over and over.
Beat Lightly	To beat lightly with a fork to mix. This process usually applies to just mixing the whites and or yolks of eggs.
Bind	To hold foods together with a sauce.
Blanch	To parboil in water for a minute, or to pour boiling water over food and then drain it almost immediately.
Blend	To thoroughly mix two or more ingredients.
Boil	To cook in boiling water.
Bread	To roll in crumbs. Often the food is dipped first into beaten egg and then rolled in the crumbs.
Brush	To brush food with melted fat or liquid to coat it.
Chop	To cut into pieces with a sharp knife.
Cream	To work one or more foods until mixture is soft and creamy or fluffy.
Cube	To cut into small equal squares.
Dice	To cut into cubes.
Disjoint	To cut poultry into pieces at the joints.
Dissolve	To completely mix dry ingredients with liquid until in solution.
Dot	To scatter small pieces of butter or other fat over food before cooking.
Dust	To sprinkle food lightly with a dry ingredient such as paprika.
Fillet	To cut a piece of meat or fish into desired shape, removing all bones.
Flake	To break into small pieces with a fork.
Fold	To combine by using two motions, cutting vertically through the mixture and turning over and over by sliding the implement across the bottom of the mixing bowl with each turn.
Garnish	To decorate foods, usually with other foods.
Grate	To cut food into minute particles by rubbing on a grater.
Grind	To cut food into tiny particles by running through a grinder.
Julienne	To cut food into match-thin strips.
Knead	To fold, turn and press down on dough with the hands until it becomes smooth and elastic.
Mince	To cut or chop into very small pieces.
Mix	To combine ingredients in any way that evenly distributes them.
Parboil	To partially cook food in boiling water before completely cooking in another way.
Pare	To cut off the outside covering.
Peel	To strip off the outside covering.
Scald	To heat milk to just below the boiling point.
Scallop	To bake food in layers with a sauce.
Shred	To cut finely with a knife or sharp instrument.
Sift	To put dry ingredients through sifter or sieve.
Sliver	To slice into long, thin strips.
Stew	To cook long and slow in a liquid.
Stir	To mix foods with a circular motion for the purpose of blending or securing uniform consistency.
Tear	To beat rapidly to produce expansion due to the incorporation of air as applied to cream, egg and gelatin dishes.

BAKING PERFECT DESSERTS

FOR PERFECT COOKIES

Cookie dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle. In rolling, take out on a floured board, only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third oven. Watch cookies carefully while baking to avoid burning edges. When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

FOR PERFECT PIES AND CAKES

A pie crust will be more easily made and better if all the ingredients are cool.

The lower crust should be placed in the pan so that it covers the surface smoothly. And be sure no air lurks beneath the surface, for it will push the crust out of shape in baking.

Folding the top crust over the lower crust before crimping will keep the juices in the pie.

In making custard type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.

Fill cake pans about two-thirds full and spread batter well into corners and to the sides, leaving a slight hollow in the center.

The cake is done when it shrinks from the sides of the pan or if it springs back when touched lightly with the finger.

After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out on a rack to finish cooling.

Cakes should not be frosted until thoroughly cool.

If you want to make a pecan pie and haven't any nuts, substitute crushed cornflakes. They will rise to the top the same as nuts and give a delicious flavor and crunchy surface.

To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.

Cut drinking straws into short lengths and insert through slits in pie crusts to prevent juices from running over in the oven and permit steam to escape.

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