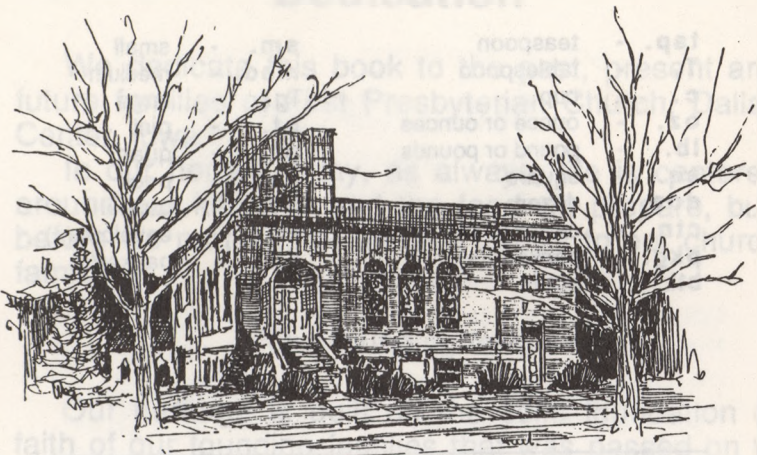




FIRST
PRESBYTERIAN CHURCH
COOKBOOK

"Down Memory Lane"



FIRST
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COOKBOOK

"Down Memory Lane"

Our Standard Abbreviations

tsp.	-	teaspoon	sm.	-	small
T.	-	tablespoon	med.	-	medium
c.	-	cup	lg.	-	large
oz.	-	ounce or ounces	pt.	-	pint
lb.	-	pound or pounds	qt.	-	quart
sq.	-	square	pk.	-	peck
doz.	-	dozen	bu.	-	bushel
ctn.	-	carton or container	env.	-	envelope(s)
pkg.	-	package(s)	pkt.	-	packet(s)
btl.	-	bottle			

Order blanks are included in back of book for your convenience.

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Dedication

We dedicate this book to the past, present and future families of First Presbyterian Church, Dallas Center, Iowa.

In our homes today, as always, life is centered around our kitchens and the food we prepare, but, before we partake, let us give thanks to our church families.

Our founding families

Our heritage is built on the solid foundation of faith of our founding families that was passed on to those who come.

Our present families

Our present families talents are displayed in many ways from leaders who give their time, to quiet members whose strength, love and support reflect the teachings of the families before.

Our future families

They are our challenge to continue a living and sharing faith. With God's strength and blessing, our heritage will continue to all future church families.

As we prepare a meal from these pages, we thank you, Lord, for our church heritage.

Appreciation

Our thanks and appreciation to all the good cooks in our church affiliation who contributed their favorite recipes. Some of these are treasured family keepsakes, handed down from past generations. Some are new. However, they all reflect the love of good cooking. Without their help, this book would never have been possible.

We have incorporated two of our previous cookbooks in this collection of recipes. Our first Presbyterian Church published a cookbook in 1940 and another in 1952. These books are copied in their entirety and lovingly included in this collection.

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

History

This cookbook is sponsored by the

**Presbyterian Women
First Presbyterian Church,
Dallas Center, Iowa**

Presbyterian Women's Purpose

Forgiven and freed by God in Jesus Christ

we commit ourselves;

to nurture our faith through prayer and
Bible study,

to support the mission of the church
worldwide,

to work for justice and peace, and to build
an inclusive, caring community of
women that strengthens the
Presbyterian Church and witness to the
promise of God's kingdom.

Presbyterian Women

1993

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Cookbook Committee	Lila Ward, Norma Jean Lister, Shirley Thomas and Mary Lou Myers
Contributors of original art.....	Jacque Crouch, Kristie Cutler, Jackie Deaver, Pat Lint, Nancy Lister-Settle and Vicky Myers
Cover Art.....	Wm. J. Wagner

History

The First Presbyterian Church of Dallas Center, Iowa, was the first church to be organized in the Dallas Center Community. "Believing that the public worship of Almighty God is a solemn duty as well as a holy privilege..." a group of nineteen Christian people gathered at the Whitman School Northeast of town in Grant Township, Dallas County on August 8th, 1869 and began formal services: Mary Whitman, Samuel Scott, J.O. Strong, Mary Strong, John Smith, Mary Smith, Mary Faulkner, John Scott, Sarah Scott, Julia Slaughter, Henry Jennings, Catherine Jennings, Nathan Jennings, Eliazabeth Jennings, Sarah Jennings, Jacob Jennings, Mary Jennings, Rachel Jennings and Jane Warrington. Some decedents are members of the present congregation.

It was duly organized by Rev. William Campbell, Rev. H. Kellogg a missionary/student from New York was appointed pastor. The congregation continued to meet in the school house, the waiting room of the railroad depot and various homes with preaching by Rev. Josiah Cook of Adel and other ministers until the spring of 1871 when Rev. George R. Smith, a student, was sent out from Auburn, New York to cover the Home Mission Field of Dallas Center, Minburn and Perry.

He reached Minburn on April 7th, 1871 and was met at the depot by William Llewellyn. Two days later he started for Dallas Center riding on horseback until the violent wind forced him to complete his journey in a lumber wagon.

"It was the Dallas Center of 1871...population 176. There were a few stores, shops, a flouring mill and railroad depot. Scattered here and there were a few houses and stables. There was no church building in the place. Arrangements were made to hold services in a hall over the Stuffer Drug Store once in two weeks..."

A white frame church 34x50 feet was enclosed by September 1, 1871 on the present site, 1607 Walnut Street. The first seats were planks, but a subscription was raised and given to J.L. Loring who furnished 100 chairs, a pulpit desk and a communion table. There was no basement or furnace. The cornerstone was laid on June 2, 1871. Later in 1882 money was raised to place a bell in the tower. In the late 1800's the church was enlarged at which time the membership was 79. A furnace was installed and half of the tall steeple was removed.

This building became inadequate, so early in 1913 it was decided to replace it with a larger 2 story brick church. The building stood 54x65 feet with a full basement including Sunday School rooms, a fellowship hall and kitchen. It was constructed of dark red and buff brick. Speaking on behalf of the building committee Charles Rhinehart stated, "It is yours to live in and enjoy. It is paid for, absolutely free from debt and with a 10 year guarantee that the roof won't leak." The original bell weighing 1000 pounds was placed and its full rich tone continues to ring out.

The Presbyterian and and Christian Churches combined to form the First Federated Church from 1918 to 1922 when this unit was dissolved. Since the federation was dissolved the church has continued to grow and occupy its place in the community. There was extensive remodeling of the building in the late 40's, including removal of the balcony and addition of classrooms with other improvements to the church and manse in the years following.

This church has always emphasized the importance of ecumenical services. Since the Presbyterians had the first church building in town, they shared it with other congregations. The first union Thanksgiving service in Dallas Center was held in November, 1871, in our church which was not yet plastered. The church was cold, plank seats were used and coats were a necessity.

An excellent Christian Education program is offered which now includes Logos, a combination of Bible Study, music, recreation, food service and fun that can involve all the church family. Fortunately the congregation has many talented members in education and the arts, and all ages are often represented in the music and drama programs. The beautiful and well stocked library is a big plus also.

The women's organization was first known as "The Mite Society", later called the Missionary Society, then Guild and now Presbyterian Women. They contribute in many ways with time, talents and monetary gifts. Several members of the congregation have devoted many years of their life to a church vocation or specific mission programs.

In 1949 Presbyterians was organized. It is an adult group that enjoys fellowship, varied programs, delicious pot-luck dinners and supports church projects as need.

In 1906 the original Manse was sold and moved to a location one block south across the park, and a new minister's home was built beside the church.

As of May 1st, 1993 the congregation has close to 200 members with many affiliate members. All ages are represented, including a large number of children and in them lies our hopes for the future. A special "thank you" to Rev. James Gordon, the current pastor, who is never too busy to lend a helping or guiding hand, always with sincerity and concern, sprinkled with bits of humor.



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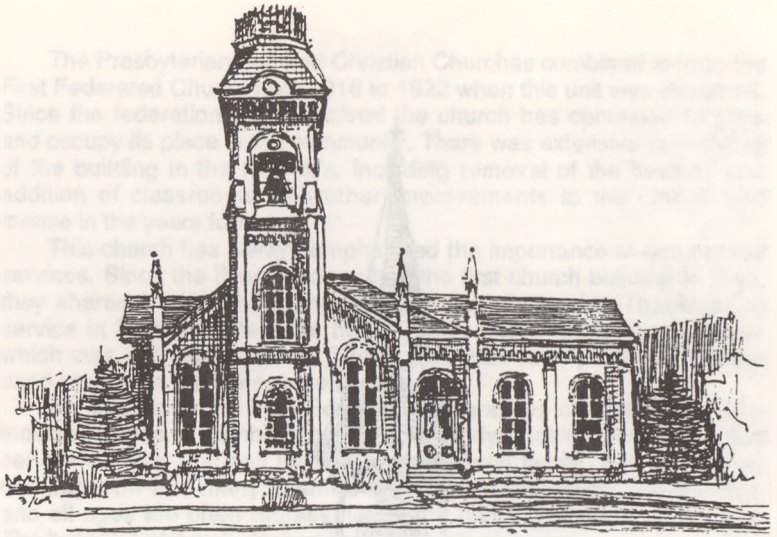
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by William J. Wagner
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First Presbyterian Church 1871



The Original Church, Enlarged - 1894, Drawing by William J. Wagner



The Old (1894) - The New (1914) Rev. E.N. Prentice, The Master Mind

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Appetizers. Beverages Spreads



Appetizers

Do you need something special to be served either at the beginning of a meal or at a reception or at an open house? That "special little something" that lets your family or guest know that you care? Listed below are some quick appetizers that can be served anytime with crackers, chips or thin slices of toasted bread. Try some and also make up a few more of your own.

1. Add horseradish to cream cheese.
2. Cream cheese with a little grated onion and anchovy paste.
3. Moisten tiny canned shrimp with French dressing.
4. Mayonnaise with finely-minced, cooked chicken livers.
5. Top sardine slices with chopped olives.
6. Add horseradish to pimento cheese spread.
7. Add chopped pickle or olives to creamcheese.
8. Mix an anchovy paste with chopped peanuts.
9. Cream cheese with finely-shredded dried beef.
10. Moisten Stilton cheese with Port wine.
11. Add pistachio nuts to liverwurst.
12. On dark bread put peanut butter and crumbled bacon.
13. Lobster or crab (real or fake) moistened with lemon juice.
14. Cheese squares with olive attached by toothpick.
15. Mixture of cream cheese and deviled ham.
16. Cream cheese with chutney and curry powder.
17. Spread cream cheese and top with a sliced fresh strawberry.
18. Mix anchovy paste with chopped almonds or pecans.
19. Spread pineapple cheese spread and top with pecan half.

Appetizers, Beverages, Spreads

Appetizers

Boursin

- | | |
|--|----------------------------------|
| 1 (8 oz.) pkg. cream
cheese, softened | 1 tsp. parsley |
| 1/4 c. butter, softened | 1/4 tsp. Herb Mix (see
below) |
| 1 or 2 cloves garlic,
minced | 1/4 tsp. red wine vinegar |
| 1 tsp. milk | 1/4 tsp. Worcestershire
sauce |

HERB MIX:

- | | |
|--------------------------|---------------------------|
| 3 T. dried leaf marjoram | 1 T. dried basil |
| 3 T. dried thyme | 1 1/2 tsp. dried rosemary |
| 3 T. dried summer savory | 1/2 tsp. dried sage |

Mix all eight ingredients and refrigerate 12 hours. Remove 1/2 hour before serving. Serve with rye bread rounds or crackers. Makes 1 1/4 cups.

Herb Mix: Use very fresh herbs. Combine and place in an airtight container. Makes 1/2 cup.

Linda Brock

Cheese Ball

- | | |
|---------------------------------|---------------------------------|
| 2 (8 oz.) pkg. cream
cheese | 1/4 c. green pepper,
chopped |
| 1 (8 oz.) can pineapple tidbits | 2 c. pecans, chopped |
| 2 T. onions, chopped | 1/4 tsp. salt |

With a fork, cream the cream cheese. Add remaining ingredients, reserving 1 cup chopped pecans. Mix well by hand. Set mixture in refrigerator for 45 minutes to harden. Remove and shape into a ball. Roll in the pecans. Makes one big cheese ball.

Lori Hawbaker

Cheese Bread

Butter, softened	Green onion, chopped fine
Monterey Jack cheese, grated	Garlic, minced
Parmesan cheese, grated	Thin slices of sourdough bread

Mix the cheese and butter. Use about 2 times as much cheese as butter. Add onions, garlic and Parmesan to taste. Spread mixture over bread slices. Broil until desired appearance. Sprinkle with Parmesan on top of each slice.

This is great as an appetizer or snack. I prefer the very small loaves of sourdough bread. If these are not available, cut each slice into two pieces.

Julie Lee Collart

(Julie is the granddaughter of Bill and Trudy Mueller. This is her very own recipe.)

Date Cheese Ball

2 c. shredded Cheddar cheese	1/2 c. butter
1 c. chopped dates	3 oz. cream cheese
	1/2 c. toasted almonds

Mix all ingredients, except nuts. Form into a ball. Cover with nuts. Chill.

Serve on crackers.

Karla Pinegar

Pineapple Cheese Ball

2 (8 oz.) pkg. cream cheese, softened	1/4 c. chopped green onion
1 (8 oz.) can crushed pineapple, drained	1 tsp. Lawry's seasoned salt
1/4 c. chopped green pepper	1 c. chopped nuts

Blend first 5 ingredients with an electric mixer. Butter your hands and form mixture into a ball. Roll in chopped nuts, wrap in Saran Wrap, and refrigerate overnight.

Lacy Pinegar

Cheese-Spinach Tortilla Pizza

- | | |
|---|------------------------------------|
| 2 (10") flour tortillas | 1 c. shredded, mild Cheddar cheese |
| 2 tsp. vegetable oil | 1 c. shredded mozzarella cheese |
| 1/4 c. sour cream | 1/2 c. shredded Parmesan cheese |
| 1 pkg. frozen, chopped spinach, thawed & squeezed dry | 1/2 c. chopped onions |
| 1 lg. tomato, chopped | |
| 1/2 c. sliced, ripe olives | |

Brush tortillas with oil. Bake tortillas on a foil-lined cookie sheet at 450° for 3 or 4 minutes, or until golden brown. Spread sour cream over tortillas; top with spinach, tomatoes and olives. Sprinkle with cheeses, and then onion, evenly over tortillas. Bake at 350° for 5 to 8 minutes, or until cheese is melted. Cut into wedges. Makes 12 appetizers.

Jody McClure

Chicken-Nut Bites

- | | |
|---------------------------|---------------------------------------|
| 1/2 c. chicken broth | 2 eggs |
| 1/4 c. butter or oleo | 1/2 c. finely-chopped, cooked chicken |
| 1/2 c. all-purpose flour | 2 T. chopped, toasted almonds |
| 1 T. snipped parsley | |
| 1/2 tsp. celery seed | |
| Dash of ground red pepper | |

Bring broth and butter to boiling. Stir in flour, parsley, celery seed and red pepper. Cook, stirring vigorously, until mixture leaves sides of pan and forms a smooth, compact ball. Remove from heat. Cool 10 minutes. Add eggs, one at a time, beating well after each addition until mixture is shiny. Stir in chicken and nuts. Drop by rounded teaspoonfuls onto an ungreased cookie sheet. Bake in a 400° oven for 15 to 18 minutes, or until golden brown. Makes 30 puffs.

Lila Ward

*You can't keep trouble from coming,
but you needn't give it a chair to sit on.*

Garlic-Cheese Bread

- | | |
|---|--|
| 6 (8 oz.) pkg. Kraft Deluxe
Choice cheese or
Velveeta, shredded | 1/2 tsp. garlic powder
1 tsp. minced onion
1 T. parsley flakes |
| 1 stick margarine | 2 T. Parmesan cheese |

Let shredded cheese and margarine stand at room temperature for about 1 hour. Blend all ingredients together with a fork until well blended. Spread on sliced French or Italian bread, cut approximately 1-inch thick. Bake at 350° for 7 to 8 minutes, or until spread has melted. Recipe will yield enough for 1 loaf of bread.

Brian Myers

Hankie Pankie

- | | |
|--|---------------------------------------|
| 1 lb. ground beef | 1/4 tsp. instant onion
flakes |
| 1/4 tsp. oregano | 50 to 60 slices cocktail
rye bread |
| 1 lb. Velveeta cheese,
cut up | |
| 1 lb. Italian sausage
(remove casing) | |

Brown beef and sausage. Add oregano and onion; cook until done. Add cheese to meat and cook until cheese melts. Put onto cocktail rye bread and place on a cookie sheet. Freeze for about an hour. Take off cookie sheet and put into baggies. Keep in freezer until ready to use. Then put on cookie sheet and heat in a 400° oven for about 7 to 10 minutes, or until bubbly. Yields 50 to 60.

Nice treat to keep on hand.

Margaret Wagner

Little Sizzlers in Sauce

- | | |
|------------------------------------|--|
| 1 (16 oz.) pkg. Little
Sizzlers | 1 (10 oz.) jar currant jelly
(1 c.) |
| 3/4 c. prepared mustard | |

Melt mustard and jelly together. Add the Little Sizzlers and heat thoroughly. Serve in chafing dish or fondue pot.

Trudy Mueller

Mexican Masterpiece

- | | |
|-----------------------------------|---|
| 1 (16 oz.) can refried beans | 1 bunch green onions, chopped (tops & all) |
| 1 (10 1/2 oz.) can jalapeño dip | 2 tomatoes, chopped |
| 2 (8 oz.) ctn. avocado dip | 1 (8 oz.) jar chopped, ripe olives, drained |
| 1/2 c. mayonnaise | 2 c. shredded Cheddar cheese |
| 1 c. sour cream | Taco chips |
| 1 (1 1/4 oz.) pkt. taco seasoning | |

On a large platter or cookie sheet, layer in order:

1. Mix refried beans with jalapeño dip. Spread on platter.
2. Top with avocado dip.
3. Mix mayonnaise, sour cream and taco seasoning. Spread on dip.
4. Top with chopped green onion, chopped tomatoes, and chopped olives.
5. Top with Cheddar cheese.
6. "Spoon" with taco chips. Eat and enjoy!

Jeanne Shields

Summer Sausage

- | | |
|------------------------|----------------------------|
| 2 lb. hamburger | 1 T. mustard seed |
| 1/4 tsp. salt | 2 T. Morton's Tender-Quick |
| 1/4 tsp. pepper | 1 T. liquid smoke |
| 1/8 tsp. garlic powder | 3/4 c. water |

Mix ingredients and roll into 3 or 4 log shapes. Wrap each in foil. Chill 24 hours. Place foiled logs on a cookie sheet and bake for 1 hour at 350°. Remove from foil and place on paper towels to drain. Re-wrap in foil and refrigerate or freeze.

Jane Herbert

God has given us two hands, one to receive with and the other to give with.

Beverages

Karla's Blue Wedding Punch

- | | |
|---------------------------------|-------------------------------|
| 1 gal. water | 1 scant T. blue food coloring |
| 1/2 c. sugar | 1/4 tsp. green food coloring |
| 11 (6 oz.) cans frozen lemonade | 2 liters of 7-Up |
| | 1/2 gal pineapple sherbet |

Mix together the water, sugar, frozen lemonade and the coloring. Beat in the sherbet. Carefully pour in the 7-Up. Makes 50 to 75 cups.

Mary Lou Myers

Cranberry Punch

- | | |
|--|-------------------------------|
| 1 pt. cranberry juice | 1 (6 oz.) can frozen lemonade |
| 1 (46 oz.) can unsweetened pineapple juice | 1 c. sugar |

Mix all 4 ingredients listed above. Stir until sugar is dissolved and lemonade is thawed. Place in freezer. Remove from freezer 2 hours before time to serve. Should be slushy. Add 2 bottles of ginger ale. Serves 25.

We served this punch at Jim Gordon's installation in July of 1986.

Trudy Mueller

Cranberry Slush/Punch

- | | |
|--|--------------------------------------|
| 1 (46 oz.) can unsweetened pineapple juice | 1 c. sugar |
| 1 (6 oz.) can frozen lemonade | 2 c. cranberry juice |
| | 2 qt. ginger ale, or white type soda |

Mix ingredients and freeze. Remove from freezer to make slush. Add ginger ale.

Nancy Wilson

Friendship Tea

1 c. Tang
1 c. instant tea
1/2 c. sugar

1/2 c. Wylers presweetened
lemonade mix
1 tsp. cinnamon

Mix all ingredients and store in an airtight container. Add 1 tablespoon, more or less, to a mug of hot water.

Donna McClure

Golden Punch

1 lg. can apricot nectar
2 (6 oz.) cans frozen
orange juice
1 qt. ginger ale

2 (6 oz.) cans frozen
lemonade
2 1/2 c. pineapple juice
(20 oz.)

Mix all but ale — mixing frozen juices according to directions on cans. Put ale in just before serving. Serves 40 (6-ounce) cups, 1 1/2 gallons.

Bernice Nance

Grapefruit Drink

1 can of grapefruit,
juice & all

1 1/2 c. water
1 c. sugar

Put grapefruit and juice in blender. Make syrup of water and sugar. Heat just until sugar is dissolved. Freeze the grapefruit and syrup together in plastic containers.

When ready to serve, put 2 dips of grapefruit into glasses and fill with 7-Up or ginger ale.

This makes a refreshing drink for a hot summer afternoon.

Barbara McDonald

*You can never do a kindness too soon
because you do not know when it will be too late.*

Hot Spiced Tea

1 (9 oz.) jar Tang instant breakfast drink	1/2 tsp. cinnamon
1/2 c. sugar	1/4 tsp. ground cloves
1/3 c. instant tea	Dash of salt
	Boiling water

Combine Tang, sugar, instant tea, spices and salt. Makes 2 cups dry mix or enough for 6 quarts of tea.

For 1 serving: use 1 well-rounded teaspoon of mix in a cup. Fill with boiling water and stir.

For 1 quart: Dissolve 1/3 cup of mix in 1 quart boiling water.

Bernice Nance

Orange Julius

1 (6 oz.) can orange juice (frozen concentrate)	1 c. ice cubes
1 c. water	1 tsp. vanilla
	1/2 c. sugar

Combine all ingredients in blender and blend for 30 seconds.

Forrest Meggers

(Forrest is the son of Jane Lister Meggers.)

Purple Punch

2 sm. cans frozen grape juice	1 lg. btl. Canada Dry Water, add as directed for each juice
1 sm. can frozen orange juice	

Mix juices. Add 1 tablespoon sugar. Add ginger ale just before serving. Serves 8 to 10.

Carol A. Cerwlnske

Slush Punch

8 pkg. Kool-Aid	4 (6 oz.) cans lemonade
8 c. sugar	8 c. water
4 qt. water	4 c. ginger ale
4 c. pineapple juice	

Mix Kool-Aid, sugar, lemonade, pineapple juice and 4 quarts of water. Freeze. One hour or more before serving, chip mixture well and add the 8 cups water and 4 cups ginger ale. Yield: 50 cups.

Bernice Nance

Dips

Apple Dip

**1 (8 oz.) pkg. cream
cheese**
1/2 c. brown sugar

1/2 c. white sugar
1 tsp. vanilla

Soften cream cheese; add other ingredients. Mix well. Use as a caramel dip for sliced apples. Refrigerate remaining dip.

Clair Gordon

(Clair is the 4-year old daughter of Pastor and Marcia Gordon.)

Artichoke Dip

**1 (14 oz.) can artichoke
hearts, drained &
chopped**
**1 c. grated Parmesan
cheese**
**1 c. grated mozzarella
cheese**

**1 c. Hellmann's Real
Mayonnaise (do not
use salad dressing)**
2 T. chopped green onion
Garlic salt to taste

Combine all ingredients. Bake in a 1 1/2-quart casserole for 25 to 30 minutes at 350°. Serve with sturdy crackers (i.e. Triscuit).

Diane Fowler

Bean Dip

1 lb. hamburger
1 lb. Velveeta cheese

1 can refried beans
8 oz. salsa

Put all ingredients into a heavy pot and heat on stove top until hamburger is cooked and cheese is melted. Stir to mix well. Serve hot. Can top with sliced jalapeño peppers. Serve with tortilla chips.

Jane Lister Meggers

Broccoli Cheese Dip

1 pkg. frozen broccoli cuts
1 can cream of celery soup

1 (2 lb.) box Velveeta
cheese

Cook broccoli until tender. Drain well. Melt Velveeta with soup in a crock-pot or fondue pot. Add broccoli. Serve with chips. (Also good on baked potatoes!)

Sheryl Ferguson

Caramel Dip

1 (8 oz.) pkg. soft cream
cheese
3/4 c. brown sugar

1/4 c. white sugar, more or
less
2 T. vanilla

Whip cream cheese until fluffy. Add remaining ingredients. Great dip for apples, other fruits and vegetables.

Sue Dindinger

Favorite Veggie Dip

1 (8 oz.) pkg. cream
cheese, softened to
room temperature
1 tsp. lemon juice
1/2 tsp. garlic powder
1/4 tsp. onion powder

1 tsp. Worcestershire
sauce
1/2 tsp. celery salt
3 drops Tabasco sauce
4 tsp. milk

Mix and refrigerate at least 2 hours. Serve with fresh vegetables.

Jeanl Shepherd

Fruit Dip

3 oz. cream cheese
2 T. sugar
3 T. milk

2 c. Cool Whip
1 tsp. vanilla

Cream together the cheese, sugar and milk. Fold in Cool Whip and vanilla.

Serve with an assortment of fruits to dip, such as strawberries, banana chunks, apple slices, pineapple chunks, etc.

Eileen Hawbaker

Guacamole

2 ripe avocados	Dash of salt
1 lg. garlic clove, minced	Dash of pepper
1 tsp. finely-chopped red onion	Finely-chopped tomatoes, or chopped black olives (If desired)
Drop of Tabasco sauce	
1/2 tsp. Worcestershire Sauce	

Mix all together. Serve with tortilla chips. Also with nachos! It is great!

For Nachos: Layer a cookie sheet with Doritos and cover with grated Cheddar cheese. Boil briefly in oven. Watch carefully and remove when cheese is melted. You can top with sour cream, onions, tomatoes, black olives and hot sauce. Then top with the guacamole.

This is my grandmother Juile's own recipe and she makes it for us whenever we are in Sacramento.

Trudy Mueller

Ham Ball (Dip)

4 c. finely-chopped ham	1/2 c. finely-chopped onion
1 (8 oz.) pkg. cream cheese	1/4 c. pickle relish
3/4 c. Miracle Whip	1 pkg. blanched, slivered almonds, toasted

Combine ham, 4 ounces cream cheese, 1/2 cup salad dressing, 1/2 cup almonds (chopped fine), onions and pickle relish. Mix well and chill 1 to 2 hours. Shape into a large ball, or a couple of small cone-shaped mounds. Mix 1/4 cup salad dressing and the remaining cream cheese. Chill for a while. Cover with slivered almonds. Serve with crackers of choice.

Linda Chambers

*It's not what we give, but what we share.
For the gift without the giver is bare.*

Layered Taco Dip

- | | |
|--|--|
| 1 lb. turkey or hamburger,
ground | 1 (16 oz.) can refried beans |
| 1 pkg. taco seasoning | 1 sm. ctn. sour cream |
| 1 jar salsa | Grated Monterey Jack
& Cheddar cheese |

Brown the turkey or hamburger meat; add the taco seasoning and salsa to the browned meat. Pour into the bottom of a 9x13-inch dish. Layer the refried beans on top of the meat mixture. Then layer the sour cream on top of the refried beans and the grated cheese on top of the sour cream. Bake, uncovered, in a 400° oven for about 15 to 20 minutes.

You can use this recipe as a dip for tortilla chips, or as a main dish by putting the baked dip in taco shells (either hard or soft).

Jody Priestley

Mexican Dip

- | | |
|---|--|
| 1 (12 oz.) can of chili,
without beans | 1 (8 oz.) pkg. cream
cheese |
| | Tortilla chips |

Combine cream cheese and chili in a small saucepan on low heat, stirring with a wire whisk; or prepare using a crock-pot on low. After about an hour, stir with a wire whisk. Serve hot with tortilla chips. Double, or even triple, for a large crowd.

Jim Gordon

Mexican Taco Dip

- | | |
|------------------------------|---|
| 1 lb. hamburger | 1 lg. ctn. sour cream |
| 1 can refried beans | 1 c. shredded, mild
Cheddar cheese |
| 1 pkg. taco seasoning | |
| 1/2 jar picante sauce | |

Brown hamburger; drain off fat. Mix with refried beans and taco seasoning. Mix and spread into a 9x13-inch pan. Add sauce, cream and cheese in layers on top. Bake at 350° for 30 minutes, or until bubbling. Serve with corn chips.

Janet Hougham

Taco Dip

1 (8 oz.) pkg. cream
cheese, softened
1 pkg. taco seasoning mix
Green pepper
Black olives

8 to 10 oz. sour cream
Lettuce, drained well
Tomato
Cheddar cheese, shredded

Mix together cream cheese, sour cream and taco mix. Spread into the bottom of a 13x9-inch baking dish. Layer lettuce, pepper, tomato, olives, and cheese on top. Before serving, pour taco sauce over top. Serve with chips.

Sheryl Ferguson

Sausage Cheese Dip

1 (2 lb.) box Velveeta
cheese
1 lb. sausage, medium-hot,
(I like Jimmy Dean or
Rice's)

1 can Old El Paso or Ro-Tel
chopped tomatoes &
green pepper
1/2 tsp. garlic powder

Cut cheese in chunks and melt in a double boiler. Fry sausage until lightly browned and drain well between paper towels. Add this to the melted cheese. Last of all, stir in one can of Old El Paso or Ro-Tel chopped tomatoes and green peppers, and garlic powder. Serve hot in chafing dish or fondue pot.

This will keep well in the refrigerator for several days and can be frozen for several months. If too thick when using a second time, thin with milk.

Trudy Mueller

Vicki's Shrimp Dip

1 can small shrimp
1 (8 oz.) pkg. cream
cheese

Garlic salt to taste; or
fresh garlic, pressed
Finely-chopped green
onion, to taste

Soften the cream cheese. Add shrimp; retaining several teaspoons of the liquid. They will flake and blend in, giving the mixture a pretty pinkish color. Add other seasonings to taste. Serve with bland crackers or dip chips.

Vicki (Mueller) Collart

Spinach Dip

- | | |
|------------------------|-------------------------|
| 2 c. sour cream | 1 pkg. frozen, chopped |
| 1 c. mayonnaise | spinach (thaw & drain |
| 1 pkg. Knorr vegetable | well) |
| soup mix | 3 green onions, chopped |
| | 1 can water chestnuts, |
| | chopped |

Mix all ingredients together well. Refrigerate.

Carol Arrasmith

Spreads

Braunschweiger Spread

- | | |
|--------------------------|------------------------|
| 1 (8 oz.) pkg. cream | 1 tsp. Worcestershire |
| cheese | sauce |
| 1 (8 oz.) pkg. | 1 tsp. lemon juice |
| Braunschweiger | (ReaLemon) |
| 2 tsp. minced onion | Salt & pepper to taste |
| 1 T. sweet pickle relish | |

Mix at room temperature for best results. Serve with crackers or bread. Makes 16 ounces.

Jane Herbert

Vidalia Onion Spread

- | | |
|---------------------------|-----------------------------|
| 1 c. Swiss cheese, grated | 1 c. Vidalia onions (or any |
| 1 c. mayonnaise | sweet onion), chopped, |
| | but not fine |

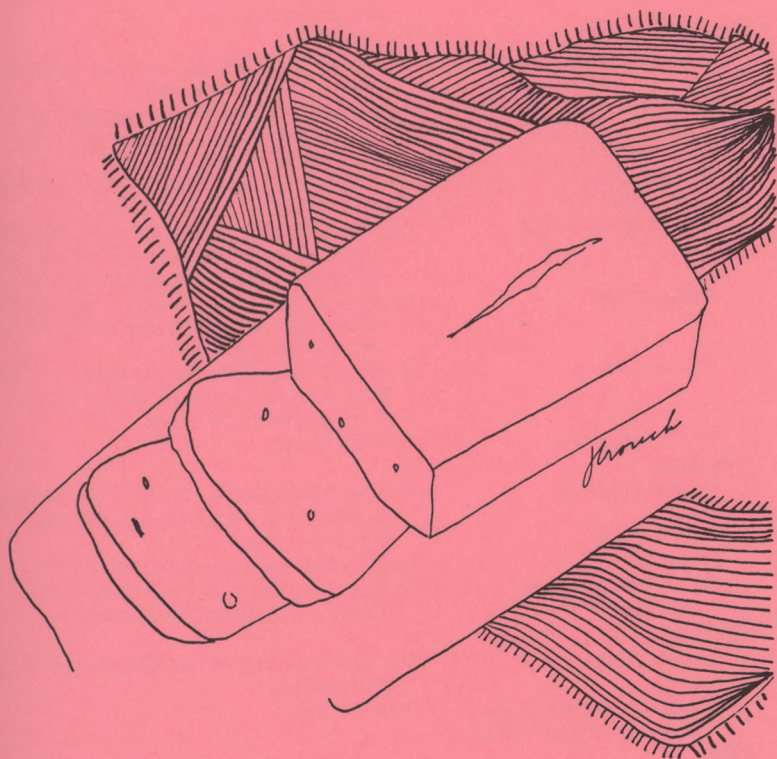
Mix together. Bake 1 hour at 325°. Serve hot with crackers.

Must use sweet onions.

Linda Brock

Breads

BREADS



BAKING TIPS

COMMON PROBLEMS

CAUSES OF PROBLEMS

BISCUITS

Rough biscuits

Dry biscuits

Uneven browning

Insufficient mixing.

Baking in too slow an oven and handling too much.

Cooking in dark surface pan, too high a temperature and rolling the dough too thin.

BREADS (yeast)

Porous bread

Crust is dark and blisters just under the crust

Bread does not rise

Bread is streaked

Bread baked unevenly

Over-rising or cooking at too low a temperature.

Under-rising.

Over-kneading or using old yeast.

Under-kneading and not kneading evenly.

Using old, dark pans; too much dough in pan; crowding the oven shelf or cooking at too high a temperature.

CAKES

Cracks; uneven surface

Dry cakes

Heavy cakes

Sticky crust

Coarse grained cake

Fallen cakes

Uneven color

Uneven browning

Too much flour; too hot an oven and sometimes from cold oven start.

Too much flour; too little shortening; too much baking powder; or cooking at too low a temperature.

Too much sugar or baking too short a period.

Too much sugar.

Too little mixing; too much shortening; too much baking powder; using shortening too soft; and baking at too low a temperature.

Using insufficient flour; under baking; too much sugar; too much shortening; or not enough baking powder.

Cooking at too high a temperature; crowding the shelf (allow at least 2 inches around pans) or using dark pans.

Not mixing well.

COOKIES

Uneven browning

Soggy cookies

Excessive spreading of cookies

Not using shiny cookie sheet or not allowing at least 2 inches on all sides of cookie sheets in oven.

Cooling cookies in pans instead of racks.

Dropping cookies onto hot cookie sheets; not baking at correct temperature.

MUFFINS

Coarse texture

Tunnels in muffins; peaks in center; soggy texture

Insufficient stirring and cooking at too low a temperature.

Over-mixing.

PIES

Pastry crumbles

Pastry tough

Pies do not brown (fruit or custard)

Over-mixing flour and shortening.

Using too much water and over-mixing the dough.

Bake at constant temperature (400-425°) in Pyrex or enamel pie pan.

Breads

Yeast Breads

All-Bran Bread

2 tsp. salt	1/4 c. lukewarm water
2 c. boiling water	1 T. sugar
2 c. All-Bran	1/2 c. brown sugar
1 T. shortening	1/2 c. lukewarm water
1 pkg. yeast	4 1/2 c. flour (more or less)

Add salt to boiling water; stir in All-Bran. Add shortening and stir. Set aside to cool. Combine yeast, 1/4 cup water and 1 tablespoon sugar. Combine mixtures; add flour and mix. Knead. Let stand for 15 minutes. Shape into loaves. Let rise. Bake in a hot oven the first 15 minutes. Reduce heat; finish baking 45 minutes. Remove from pans and cool.

This bread has been popular with family and "friends".

Agnes M. Harms

Table Prayer

*Thank you God for our food
That makes our bodies grow;
Because we are grateful for your love,
We like to tell you so.*

Amen

Bluehills Bread

- | | |
|----------------------------------|------------------------|
| 2 c. bite-size shredded
wheat | 1 c. milk |
| 1/4 c. sugar | 1 1/4 c. water |
| 3 tsp. salt | 2 c. whole wheat flour |
| 1/4 c. vegetable
shortening | 2 1/2 c. white flour |
| | 1 pkg. yeast |
| | 1/4 c. lukewarm water |

Heat milk and water to boiling. Pour over first 4 ingredients. Dissolve yeast in lukewarm water. When mixture feels lukewarm, stir in yeast mixture. Combine flours, adding 1 cup at a time, beating well after each additions. Turn out on a floured board. Allow to rest for 10 minutes. Knead until elastic. Cover in bowl with a hot, damp cloth. Let stand until double. Punch down and let rise to double again. Divide into 2 loaves. Let rise until double in pans. Bake at 350° for 1 hour.

This sounds odd, but believe me — it is delicious!!

*In Memory of Willine and Penny Burnett,
by Lila Ward, friend*

Cake Mix Cinnamon Rolls

- | | |
|---|------------------------------------|
| 1 (2-layer size) box yellow
cake mix (not pudding
cake mix) | 1/4 tsp. black walnut
flavoring |
| 2 pkg. dry yeast | 5 c. flour |
| 1 tsp. salt | Melted butter |
| 2 1/2 c. lukewarm water | 3/4 c. sugar |
| 1 tsp. vanilla | 2 T. cinnamon |

Dissolve cake mix, yeast and salt in lukewarm water. Add flavorings and mix in the flour. Allow to rise about 1 hour. Punch down. Roll out to rectangular shape on a floured board. Brush with melted butter. Combine sugar and cinnamon; sprinkle over buttered surface. Roll up and slice 1/2-inch to 3/4-inch thick. Place in baking pan and let rise about 45 minutes. May be glazed with a thin powdered sugar icing.

Betty Deaver

Caramel Rolls

3 T. butter
1 c. brown sugar
1 (2 1/2 oz.) pkg. pecans

1/2 pt. whipping cream
1 pkg. frozen dinner rolls
(12 rolls)

Melt butter; put butter, pecans and brown sugar in the bottom of a 10x12-inch cake pan. Place frozen rolls on top. Pour the whipping cream over the top and let stand overnight. Bake in a 350° oven for approximately 30 minutes.

Marilyn Myers

Sugar-Cinnamon Loaf

1/4 c. melted shortening
1/4 c. sugar
1 tsp. salt
1 beaten egg
1 cake yeast

1/4 c. lukewarm water
1 c. milk (scalded)
3 1/2 c. flour
1/4 c. sugar
1 1/2 tsp. cinnamon

Combine cooled shortening, 1/4 cup sugar, salt and egg; add yeast softened in lukewarm water. Cool milk to lukewarm. Add alternately with flour. Knead lightly. Let rise in a greased bowl until double in bulk. Punch down. Turn out onto a pastry cloth and let rise 10 minutes.

Roll out into a rectangle, 7 1/2 x 19 inches. Brush with milk. Sprinkle with remaining 1/4 cup sugar and cinnamon. Roll as for jelly roll; place into a greased 10x5-inch loaf pan. Let rise until double in bulk. Just before baking, brush gently with cooled, melted butter and sprinkle with an additional 1 1/2 tablespoons sugar and 1/2 teaspoon cinnamon (mixed). Bake 45 minutes at 350°.

This recipe came originally from a Better Homes & Gardens magazine. It was a favorite with Mother and all of us. I baked it a lot for us and to take to bake sales, church potlucks, etc. If Chuck came home from school and saw this bread on the cupboard, he would ask: "Who gets this tonight?"

Trudy Mueller

God never closes a door without opening a window.

Gooney for Cinnamon Rolls

2 c. brown sugar	1/2 c. butter
1/4 c. white syrup	Pinch of salt
1/4 c. water	Flavoring, if desired

Mix all ingredients in a saucepan and bring to a boil over medium-high heat. Cool. Use as much or as little as desired in the bottom of a bread pan with your favorite cinnamon rolls. Add raisins and nuts, if desired. Mixture may be stored in the refrigerator and warmed slightly to be used another time.

Nancy Wilson

Herb Rolls

Hungry Jack refrigerated biscuits	1 1/2 tsp. instant onion flakes
1/2 stick margarine or butter	1 1/2 tsp. parsley flakes
1 1/2 tsp. dill seed	1 1/2 tsp. Parmesan cheese

Melt butter in a 9-inch pie pan. Add herbs. Quarter biscuits. Dip and turn each quarter in buttered herbs. Bake at 425° for 10 to 12 minutes, until golden brown. Let stand a few minutes to soak up butter. Break apart. Serves 4.

Tastes best with grilled pork chops!

Nancy McClure Lamb

Taste of Honey Rolls

2 pkg. crescent rolls (10 each)	2/3 c. brown sugar
1 stick margarine	4 tsp. honey
	3/4 c. chopped pecans

In a 2-quart saucepan, combine margarine, brown sugar and honey. Heat to a full, rolling boil. Grease a 9x13-inch cake pan, sprinkle pecans in the bottom, and pour boiled syrup over nuts. Roll out 1 package crescent rolls, pressing perforations together. Spread with soft margarine and sprinkle with brown sugar and cinnamon, using your own judgement as to amounts of margarine, brown sugar and cinnamon to use. Top with the second package of crescent rolls and press edges together. Cut into 3/4-inch strips and place on top of honey mixture. Bake at 400° for 15 to 20 minutes.

Connie McClure Phillips

Hot Rolls

3 1/2 c. milk	1 tsp. soda
1/2 c. shortening	2 tsp. baking powder
3/4 c. sugar	2 eggs
2 pkg. dry yeast	2 tsp. salt
1/2 c. lukewarm water	10 to 12 c. flour

Scald milk, shortening and sugar. When lukewarm add yeast dissolved in warm water. Add 6 cups sifted flour with soda and baking powder. Beat until bubbles show, then allow to rise 1/2 hour or so. Beat eggs and salt. Add to flour mixture. Add 4 to 6 more cups flour. Knead until smooth. Let rise until doubled. Shape as desired. Allow 1 1/2 hours after shaping to rise. Bake at 375° for 12 minutes, or until brown.

The less flour kneaded into dough, the lighter the finished product.

Lila Ward

Pizza Crust

2 c. flour	1 tsp. salt
1 pkg. yeast (rapid rise)	1 scant c. warm water

Mix and knead 5 minutes or so. Let stand 15 minutes. Spread out on pan, put on pizza toppings and let rise for 30 minutes, at least. Bake at 350° until done.

Carol McClure White

Soft Caraway Pretzels

1 pkg. active dry yeast	2 T. caraway seeds
1 1/2 c. warm water	2 c. whole wheat flour
1 T. packed brown sugar	2 to 2 1/2 c. rye flour
1 tsp. salt	Coarse salt

In a large bowl, mix yeast in water. Add the rest of the ingredients. Roll into a ball; knead for 5 minutes. Cut into 12 pieces and roll into strips 10-inches long. Shape like a pretzel. Bake at 425° for 15 minutes. Sprinkle with coarse salt.

Kristie Cutler

Rich, Hot Rolls

3/4 c. milk	2 pkg. quick-rise dry yeast
1/2 c. shortening	1/2 c. lukewarm water
1/2 c. sugar	4 1/2 c. sifted flour
1 tsp. salt	2 eggs

Scald milk. Combine milk, shortening, sugar and salt into a bowl. Cool to lukewarm. Sprinkle yeast on lukewarm water. Stir to dissolve. Add 1 1/2 cups flour to milk mixture; beat well by hand or with electric mixer at low speed for one minute. Beat in eggs and yeast. Add the rest of the flour, a little at a time. Let rise 1 to 1 1/2 hours. Punch down and knead. Divide dough in half and make rolls. Bake at 375° for 10 to 12 minutes. Yields approximately 24 rolls.

Esther Miles Bartelt

Sweet Rolls/Butterhorns

1 1/2 c. milk	2 eggs
1/2 c. warm water	1/2 c. sugar
2 pkg. yeast	2 tsp. salt
1/2 c. shortening	6 to 6 1/2 c. flour

Scald milk. Add shortening, eggs, sugar and salt. Soften yeast in 1/2 cup warm water (110°). Add to milk mixture and gradually add 3 cups of flour. Beat for 5 minutes with mixer. Change to dough hooks and gradually add 3 more cups of flour. Knead on a floured board until smooth. Place into a greased bowl and cover with a damp cloth. Let rise until double in bulk. Punch down and knead a few times. Let rise again until double in bulk. Punch down and knead a few times.

Divide dough into three equal balls. Roll out each ball to form a circle 12 to 15 inches in diameter. Spread softened margarine on each and cut into 12 pie-shaped pieces. Roll up each piece and place onto greased cookie sheets. Let rise until double in size. Bake at 350° for 8 to 10 minutes. Cool on wire racks. Makes 36 to 40 rolls.

Janice Miles

Quick Breads

Apple Bread

- | | |
|------------------------|----------------------------------|
| 2 c. sugar | 1 tsp. cinnamon |
| 1 c. oil | 2 tsp. vanilla |
| 3 eggs | 2 c. apples, peeled &
chopped |
| 3 c. all-purpose flour | 1 c. nuts |
| 1 tsp. salt | |
| 1 tsp. soda | |

In a large bowl, beat together the sugar, oil and eggs. In a separate bowl, sift together the flour, salt, soda and cinnamon. Add the dry ingredients to the sugar mixture. Add the vanilla, apples and nuts. Pour batter into 2 greased loaf pans. Bake at 325° for 1 hour.

Lori Hawbaker

Apple Bread

- | | |
|----------------------------|----------------------------|
| 1/2 c. margarine or butter | 1 tsp. vinegar |
| 1 c. sugar | 2 c. finely-chopped apples |
| 2 eggs, beaten | 2 c. flour |
| 2 T. milk | 1 tsp. salt |
| 1 T. soda (scant) | 1/2 c. nuts |

TOPPING:

- | | |
|-------------|-----------------|
| 2 T. flour | 2 T. sugar |
| 2 T. butter | 1 tsp. cinnamon |

Cream sugar and margarine. Add eggs and milk; beat. Add soda, vinegar and chopped apples. Sift and add flour and salt; then add nuts. Pour into 1 large or 2 small lightly-greased loaf pans. Sprinkle with topping and bake 1 hour at 325°.

Jeani Shepherd

*What a grand world this would be if we could forget
our troubles as easily as we forget our blessings.*

Baking Powder Biscuits

REGULAR BISCUITS:

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

TEA BISCUITS:

2 c. flour	6 T. shortening
3 tsp. baking powder	2/3 c. milk
1 tsp. salt	

Mix flour, baking powder and salt. Cut in shortening and milk. Roll or pat to 1/2-inch thick for regular and 1/4-inch thick for tea biscuits. Place onto an ungreased baking sheet. Bake at 450° for 10 to 12 minutes, until golden brown.

Bernice Nance

Cherry Fruit Bread

1/2 c. butter	1 tsp. soda
1 c. sugar	Dash of salt
2 eggs	1/4 c. nuts
1 c. cherries, cut up	1/4 c. maraschino cherries, cut up
2 c. flour	

Cream together butter and sugar; add eggs, mixing well. Sift flour with soda and salt. Add cherries, mix with dry ingredients. Stir into first three ingredients. Stir in nuts and maraschino cherries. Bake in a loaf pan or 5 juice cans (large size) at 350° for 40 minutes, or until done.

Other fruits may be used. Pineapple, bananas and golden raisins are very good.

Blanch Travis

When we look at what we want and then compare it to what we have, we shall be unhappy, when we think of what we deserve, then of what we have, we shall thank God.

Communion Bread

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

1/2 c. butter, melted
1/2 c. milk

Mix together into a dough a little stiffer than biscuit dough. Knead a few times and divide into two portions. Let rest a few minutes. Roll directly onto a cookie sheet to about the thickness of pie dough. With a sharp knife or pizza cutter, cut into 1-inch squares. Prick each square with a fork. Bake for 8 to 10 minutes at 425°. Discard all uneven side and end pieces. In last rolling, make 4 or 5 pieces about 1 1/2-inches to 3-inches for minister to break at communion service. May be stored in freezer.

This recipe came from Dick Keifer's home Presbyterian Church in Kansas. Betty McClure and I made it many times for communion while Dick was our pastor.

Mary Lou Myers

Wheat Germ Cornbread

1 c. flour
1 tsp. salt
1/3 c. sugar
5 tsp. baking powder
1 c. wheat germ

1 c. cornmeal
3 large eggs
1 1/2 c. milk
1/3 c. melted butter

In a mixing bowl, sift together flour, salt, sugar and baking powder. Stir in the wheat germ and cornmeal. In a smaller bowl, beat the eggs into the milk and mix in the melted butter. Stir into the flour mixture just enough to moisten. Turn the batter into a well-buttered loaf pan and bake in a 400° oven for 40 to 45 minutes, or until the loaf is browned and done.

I prefer brown sugar to white and have used cracker or bulgur wheat in place of the wheat germ, with good results.

Nancy Lister-Settle

Instead of pointing a finger, why not hold out a hand.

Orange Bread

2 c. flour
 1 1/2 tsp. baking powder
 1/2 c. soft shortening
 1/2 tsp. salt
 1 1/4 c. sugar

Juice & grated rind of
 1 orange
 1/2 c. water
 2 eggs

Sift together dry ingredients except sugar. Blend sugar and shortening; add eggs. Mix in dry ingredients and liquids. Blend all together well. Bake in a loaf pan for 1 hour at 350°.

*In Memory of Mae Morris,
 by Lila Ward*

French Pancakes or Crêpes

Sift:

3/4 c. all-purpose flour

Resift with:

1/2 tsp. salt

1 tsp. baking powder

Beat:

2 eggs

Add and beat:

2/3 c. milk

1/3 c. water

2 T. powdered sugar

1/2 tsp. vanilla

Make a well in sifted ingredients. Pour in the liquid ingredients. Combine them with a few swift strokes. Ignore the lumps, they will take care of themselves. (Batter may rest 3 to 6 hours in the refrigerator.) Heat a 5-inch skillet. Grease it with a few drops of oil. Add a small quantity of batter. Tip the skillet and let the batter spread over the bottom. Cook over moderate heat. Turn over and lightly brown the other side. Use a few drops of oil for each pancake. Yield: 14 to 16 (5-inch) pancakes.

Spread cakes with jelly, brown sugar, yogurt or fruit in syrup. Roll it up and sprinkle with powdered sugar.

Jane Herbert

“Kartoffelpuffer”

(Potato Pancakes)

- | | |
|---------------------|---------------------------------|
| 5 uncooked potatoes | 1/2 tsp. salt & pepper to taste |
| 1 med. onion | |
| 1 egg | 2 T. flour |
| | Parsley |

Peel potatoes and keep in cold water until ready to use. Grate potatoes and onions through a coarse grater into a bowl. Drain off and discard most of the liquid, but reserve the starchy sediment in the bottom of the bowl.

Mix in egg, salt, pepper and flour. Mix well and drop 3 table-spoons at a time into 1-inch-deep, very-hot oil in a heavy skillet. When edges begin to brown, turn and fry until a deep golden brown. Drain on paper towels — keep warm. Serve immediately with applesauce.

In Southern Germany, potato pancakes are known as “Reibenkuchen”.

Giesela Garloff

Pineapple Zucchini Bread

- | | |
|--|-------------------------------|
| 3 eggs | 2 tsp. soda |
| 1 c. salad oil | 1 tsp. salt |
| 2 c. sugar | 1/2 tsp. baking powder |
| 2 tsp. vanilla | 1 1/2 tsp. cinnamon |
| 2 c. coarsely-shredded zucchini | 1/2 tsp. nutmeg |
| 1 (8 oz.) can drained, crushed pineapple | 1 c. nutmeats |
| 3 c. flour, unsifted | 1 c. raisins, slightly cooked |

With a rotary mixer, beat eggs to blend. Add oil, sugar and vanilla, beating until thick and foamy. With a spoon, stir in zucchini and pineapple. Combine dry ingredients and stir gently into first mixture, just enough to blend. Bake at 350° for 1 hour. Makes 2 loaves.

Normally, I bake all quick breads in small pans. This then makes 5 to 6 loaves. Baking time for smaller pans is 30 to 35 minutes.

Lila Ward

Fried Mush

6 c. water
2 c. cornmeal

2 c. water
2 tsp. salt

Bring the 6 cups of water to a boil. Mix the cornmeal and the 2 cups of water together and stir into the boiling water. Add salt. Cook until thick. Cover and cook over low heat for 10 minutes. Pour into a greased 9x5-inch bread pan. Chill. Slice 1/2-inch thick. Dip each slice in flour and fry.

By mixing the cornmeal and water together before adding to the boiling water, it won't get lumpy. By breading each slice in flour before frying, it won't pop and spatter.

Mary Lou Myers

Pumpkin Bread

1 1/2 c. sugar
2 eggs
1/2 c. oil
1 c. pumpkin
1 tsp. vanilla
1 2/3 c. flour

1/2 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg
1 tsp. soda dissolved in
1/3 c. warm water
1/2 c. nuts (opt.)

Combine sugar, pumpkin, eggs and oil. Add vanilla. Sift flour, salt, cinnamon and nutmeg. Add alternately with soda water. Add nuts. Pour into a greased loaf pan. Bake at 350° for 50 to 60 minutes.

Marilyn Keller Ranney

(Marilyn is the daughter of Joe and Marian Keller.)

Rhubarb Bread

1 1/2 c. brown sugar
2/3 c. oil
1 egg
1 c. buttermilk
1 tsp. soda

1 tsp. vanilla
2 1/2 c. flour
1 1/2 c. chopped rhubarb
Nuts (opt.)

TOPPING:

2 T. oleo

1/2 c. sugar

Mix ingredients in order given. Crumb topping ingredients and add over batter before baking. Makes 1 large loaf and 1 small loaf. Bake at 325° to 350° for 50 to 60 minutes.

Carol Arrasmith

Liz's Zucchini Bread

3 eggs	1 tsp. cinnamon
2 c. sugar	1 tsp. soda
1 c. salad oil	1 tsp. baking powder
2 tsp. vanilla	1 c. nuts
3 c. flour	1 c. coconut
1 tsp. salt	3 c. grated zucchini

Mix the eggs, sugar, salad oil and vanilla. Add the flour, salt, cinnamon, soda and baking powder. Mix well. Add nuts, coconut and the grated zucchini. Pour into 2 greased and floured 9x5-inch bread pans. Bake 1 hour at 325°.

I sometimes grate, measure and freeze the zucchini in the summer when zucchini are plentiful; then in winter, thaw it and use in this bread recipe.

Mary Lou Myers

Zucchini Bread

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

Mix and bake at 350° in 2 greased and floured loaf pans (bottom only). Bake 50 to 60 minutes. Cool 10 minutes in pan, then turn out on rack and cool thoroughly before slicing. Young, tender zucchini need not be peeled or seeded. Can be frozen.

Carol McClure White

Cornmeal Waffles

1/3 c. butter	1 tsp. sugar
1 1/4 c. flour	3/4 tsp. salt
3/4 c. cornmeal	3 eggs
1 tsp. baking powder	1 1/3 c. milk

Melt butter. Mix cornmeal, flour, sugar, salt and baking powder thoroughly. Beat yolks. Add milk and butter. Add to dry ingredients. Beat until smooth. Fold in stiffly-beaten egg whites and bake. Makes 10 to 12 waffles.

Family favorite for a long time.

Mary Ann Ellis

Coffee Cakes

Cherry Coffee Cake

TOPPING:

1 c. sugar
1 c. flour

1/2 c. butter

BATTER:

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

1 egg + milk to make 1 c.
Pinch of salt
2 tsp. baking powder

1 can cherry or blueberry
pie filling

Mix 3 topping ingredients to form crumbs. Set aside. Mix batter ingredients and pour into a 15 1/2 x 10 1/2 x 1-inch greased pan. Spoon pie filling over batter. Place crumb topping over pie mix. Bake at 350° for 30 minutes.

Lila Ward

Mom's Coffee Cake

1/4 c. butter
3/4 c. sugar
1 whole egg
1 tsp. grated orange rind

1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk

TOPPING:

1/2 c. chopped nuts
2 T. flour
1/2 c. brown sugar

1 tsp. cinnamon
2 T. melted butter

Cream butter and sugar together until fluffy. Stir in egg and orange rind. In a separate bowl, sift together flour, baking powder and salt. Add to butter and sugar, alternately with milk. Pour into a greased 9-inch square pan.

Topping: Combine ingredients and sprinkle on top of batter. Bake at 375° for 30 to 35 minutes.

Sue Dindinger

Cherry Coffee Cake

1 3/4 c. sugar
1 c. butter
4 eggs
3 c. flour

1 tsp. salt
1 1/2 tsp. baking powder
1 tsp. vanilla
1 can cherry pie filling

Cream sugar and butter; add one egg at a time. Add flour, salt, baking powder and vanilla. take out 1 1/2 cups of mixture and pour remainder into a large cookie sheet (10x15-inch). Dot on pie filling, then dot remaining dough on top. Bake at 350° for 30 to 35 minutes.

While warm, frost with powdered sugar frosting. *Lols Mash*

Coffee Cake

1 pkg. yellow cake mix
1 pkg. instant lemon
Jello pudding mix
4 eggs
2/3 c. Mazola oil

3/4 c. water
1 T. cocoa
1/2 c. sugar
1 tsp. cinnamon

Blend first five ingredients and beat for ten minutes. Mix cocoa, sugar and cinnamon. Pour 1/2 of cake mix into a well-greased angel food cake pan. Swirl 1/2 of the sugar mixture into the batter in the pan. Pour remaining cake batter into pan and swirl in remaining sugar mixture. Bake at 350° for 1 hour. Cool upright and sprinkle with powdered sugar.

*In Memory of Neita Rhinehart,
by Judy Rhinehart, daughter-in-law*

Coffee Cake

1 1/2 c. white sugar
3/4 c. shortening
3 eggs, beaten
1 c. milk
3 eggs, separated

2 1/4 c. flour, sifted
2 tsp. baking powder
Dash of salt
2 tsp. vanilla

Cream sugar and shortening. Add egg yolks, then milk. Add sifted ingredients, then vanilla. Fold in egg whites, beaten until stiff, last. Pour half of mixture into a greased 9x12x2-inch pan. Mix 1 1/2 cup brown sugar, 2 tablespoons flour, 2 teaspoons cinnamon, 3/4 cup nuts and 1 tablespoon butter. Pour half of this mixture over batter, then add rest of batter and rest of crumbs. Bake 40 minutes at 300°.

Bonnie Perkins

Frosted Pineapple Squares

2/3 c. milk	1 pkg. yeast
1 T. sugar	1/4 c. warm water
4 c. flour	4 egg yolks or 2 eggs
1 c. (2 sticks) margarine	Prepared pie filling

Dissolve yeast in water. Scald milk and add sugar and margarine (cool). Add eggs, then add flour. Divide dough in half. Roll out 1/2 onto a floured board and fit into the bottom of a jelly roll pan. Then add and spread the filling. Roll other half, put on top, and seal the edges. Slash top like pie. Cover and let rise for 1 hour. Bake at 375° for 35 to 40 minutes. Frost lightly while warm.

I use apple-raisin, apple or cherry pie filling.

Ardyce Enderson

Yeast Dough for Coffee Cake

1 1/4 c. margarine	2 env. yeast
1 c. sugar	1/2 c. warm water
4 eggs (room temp.)	1 tsp. salt
8 c. flour	2 c. milk

Mix warm water with yeast. Combine with remaining ingredients. Let dough rise for approximately 4 to 5 hours. Shape into rolls and let rise again for 1 more hour. Bake at 350° until golden brown.

Kristle Cutler

*Sittin' and wishin'
Won't improve your fate
The Lord provides the fishes
But You gotta dig the bait.*

Overnight Coffee Cake

2 c. flour	1/2 c. brown sugar
1/2 tsp. salt	2 eggs, beaten
1 tsp. soda	1 c. milk soured with
1 tsp. baking powder	1 T. vinegar
3/4 c. margarine	1 tsp. vanilla
1/2 c. white sugar	

TOPPING:

1/2 c. brown sugar	1/2 tsp. nutmeg
1 tsp. cinnamon	1/2 c. chopped nuts (opt.)

Sift together flour, salt, soda and baking powder; set aside. Cream margarine with white sugar and 1/2 cup brown sugar. Add eggs and beat until fluffy. Add flour mixture alternately with soured milk, beginning and ending with dry ingredients. Add vanilla. Pour into a 9x13-inch pan. Sprinkle with topping. Let stand in refrigerator overnight or bake immediately at 350° for 35 minutes.

Esther Mies Bartelt

Le Petit Croissant

1 c. butter, softened	1/2 tsp. vanilla
2 c. flour	3/4 c. sugar
1/4 tsp. salt	1 tsp. cinnamon
1 egg yolk, slightly beaten	3/4 c. nuts, finely chopped
3/4 c. sour cream	

Cut butter into flour and salt with a pastry blender until mixture resembles small peas. Blend in the mixture of egg yolk, sour cream and vanilla with a fork. Divide dough into thirds and chill several hours or overnight. Mix sugar, cinnamon and nuts together and divide into thirds. After dough has chilled, take one of the thirds and roll it into a 12-inch round on a well-floured surface. Sprinkle 1/3 of the sugar-nut-cinnamon mixture evenly over the round. Cut round into 16 wedges. Roll each wedge firmly, starting at the outer edge. Place on ungreased baking sheets with points underneath. Curve rolls into crescent shape. Bake at 375° for around 17 minutes, or until light brown. Remove and cool. Repeat steps with the remaining dough. Yields 4 dozen rolls.

Rolls freeze well. Best served warm.

Libby Brock

Muffins

Bran-Oatmeal Muffin Mix

2 c. boiling water	1 qt. buttermilk
2 c. 100% Bran cereal	5 c. flour
1 c. shortening	1 tsp. salt
3 c. sugar (brown or white)	5 tsp. soda
4 eggs	4 c. uncooked oatmeal

Pour boiling water over the bran; set aside. Cream sugar and shortening. Add eggs, buttermilk, flour, soda and salt. Add cereals last. Fill muffins 3/4 full. Bake for 15 to 20 minutes at 350°. Add raisins, or whatever, at time of mixing. Makes 5 dozen.

These were baked often while I was cooking for the senior citizens in Adel. I would make 5 times this recipe to serve at one time.

Lila Ward

Lemon Poppyseed Muffins

1 (9 oz.) box Jiffy lemon cake mix	1 egg
1/4 c. cold water	1 T. sour cream
1 tsp. lemon extract	1 T. poppy seeds

Preheat oven to 400°. Mix all ingredients with a fork. Makes 12 cupcake muffins, or more if mini muffin pan is used. Bake approximately 15 minutes. Sprinkle with sugar after baking, or top with liquid margarine and then sprinkle with sugar.

Nancy Wilson

*The Lord sometimes takes us into troubled waters,
not to drown us, but to cleanse us.*

Lemon Poppyseed Muffins

1/2 c. flour	2/3 c. water
1 pkg. Pillsbury Plus lemon cake mix	1/3 c. oil
3 T. firm margarine or butter	2 eggs
	1 T. poppy seeds

Heat oven to 375°. Line 18 muffin cups with paper baking cups. Lightly spoon flour into measuring cup; level off. In a large bowl, combine flour and cake mix; blend well. To prepare streusel, place 2/3 cup flour and cake mix mixture into a small bowl; add margarine. Blend with a fork until mixture resembles coarse crumbs; set aside.

To flour-cake mixture in large bowl, add water, oil, eggs and poppy seeds. Stir 75 strokes by hand, or until mixture is just smooth. Fill paper-lined muffin cups 1/2 full; sprinkle each with 1 tablespoon streusel mixture. Bake at 375° for 25 to 30 minutes, or until toothpick inserted in center comes out clean. Immediately remove muffins from pan. Serve warm. Makes 18 muffins.

Donna Jackson

Scotch Scones

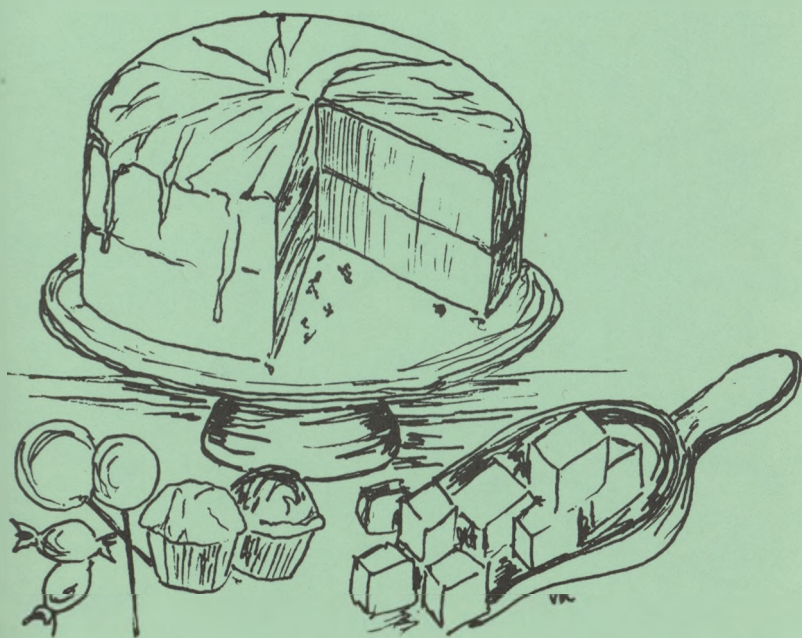
1 1/3 c. flour	1/3 c. milk
2 T. sugar	1 c. oat flakes
2 tsp. baking powder	1/4 c. raisins
1/2 tsp. salt	1 egg white, slightly beaten
1/2 c. shortening	Sugar or cinnamon-sugar
1 egg yolk	
1 egg	

Mix flour with 2 tablespoons sugar, baking powder and salt. Cut in shortening. Combine egg yolk, egg and milk; add to flour mixture with cereal and raisins. Stir until soft dough is formed. Turn out onto a lightly-floured board and knead until smooth. Divide dough into 4 parts. Pat or roll each into a circle 1/2-inch thick. Cut into quarters and place on an ungreased baking sheet. Brush tops lightly with egg white and sprinkle with sugar. Bake at 450° for about 12 to 15 minutes, or until lightly browned. Makes 16 small scones.

Serve with butter and jam, warm or cold. Because oven temperatures vary a little, check scones first after 10 minutes. Corn flakes may be substituted, and work well.

Jeanne Wagner

Cakes & Candies



CAKES
& CANDIES

Grandma's Kitchen

The nicest place I've ever seen
Is Grandma's kitchen nice and clean.
She lets me stay out there with her
And watch her measure, sift, and stir.
And roll the pie dough out so thin,
With her long, floury rolling pin.

I guess she likes us little chaps
For then she gives me all the scraps
And I make cookies all my own
With lots of raisins sticking,
Or I can eat the batter raw;
I put big wads in either jaw--
It makes my face look, O, so fat!
And Grandma laughs at things like that.



If you would know the greatest sum in addition, count your
blessings.



When things go wrong through all the day long,
Mother tells me there's no use in crying.
She'll open a new bag of patience tomorrow
And I'll start a new day of trying.



A good way to start the day is with your eggs--and face sunny
side up!

Cakes & Candies

Recipe for Happiness

1 c. good thoughts

1 c. kind deeds

3 c. forgiveness

1 c. consideration for
others

2 c. sacrifice

2 c. beaten faults

Mix thoroughly; add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in 4 cups of prayer and faith. Blend well. Fold into daily life. Bake well with the warmth of human kindness and serve with a smile anytime. It will satisfy the hunger of starved souls.

Sheryl Ferguson

Cakes with Fruit

Anniversary Apple Cake

2 eggs

1 1/4 c. oil

2 c. sugar

2 tsp. vanilla

3 c. flour

1/2 tsp. salt

1 tsp. soda

1 tsp. cinnamon

3 c. diced apples

1 c. chopped walnuts

Beat eggs. Add oil; mix. Stir in sugar and vanilla. Combine dry ingredients, using only 2 cups of the flour, and mix into batter. Toss 1 cup of flour with finely-chopped apples and walnuts. Add to batter. Pat into a 9x13-inch pan and pour 1/4 cup milk over. Sprinkle with brown sugar and bake at 375° for 30 to 45 minutes.

Can make muffins. Pour 1 teaspoon milk over each muffin and sprinkle with brown sugar.

Jane Lister Meggers

Apple Pudding Cake

3 c. diced apples	1 1/2 c. sugar
1 heaping tsp. cinnamon	2 eggs, well beaten
1 1/2 c. flour	1 tsp. soda

Mix apples, sugar and cinnamon together. Add well-beaten eggs, then add the flour and soda. Pour into an 8x8-inch pan. Bake in a 350° oven for 30 minutes, or until apples are tender.

Bernice Nance

Applesauce Cake

1/2 c. butter or margarine	2 tsp. baking soda
1/2 c. shortening	1/2 tsp. nutmeg
2 c. brown sugar, firmly packed	1 tsp. salt
2 eggs	1 tsp. cloves
3 1/3 c. all-purpose flour	2 c. applesauce
2 tsp. cinnamon	2 c. seedless raisins
	2 c. chopped walnuts

Cream butter or margarine and shortening. Gradually blend in sugar; beat in eggs. Sift dry ingredients together and add raisins and nuts. Add flour mixture to batter alternately with applesauce. It will be a thick batter. Pour into a greased 9x13-inch baking dish and bake in a moderate oven, 350°, for 40 to 50 minutes.

Jeanne Shields

Raw Apple Cake

1 c. brown sugar	1 tsp. baking powder
1 c. white sugar	1 tsp. salt
1/2 c. shortening	1 c. milk
2 eggs	1 tsp. vanilla
2 1/2 c. flour	2 c. diced, raw apples
1 tsp. soda	

TOPPING:

2 T. brown sugar	1/2 c. nutmeats
-------------------------	------------------------

Mix sugars with shortening. Add eggs and beat well. Sift dry ingredients together. Mix alternately with milk and vanilla to creamed mixture until flour is mixed in well. Add apples. Pour into a 9x13-inch pan. Top with topping before baking. Bake at 350° until tester comes out clean.

Norma Jean Lister

Mom's Applesauce Cake

- | | |
|--|-----------------------|
| 1/2 c. shortening | 2 1/2 c. sifted flour |
| 2 c. sugar | 1/2 tsp. salt |
| 1 beaten egg | 1/2 tsp. cloves |
| 1 1/2 c. applesauce,
unsweetened | 1/2 tsp. allspice |
| 2 tsp. soda dissolved in
1/2 c. boiling water | 1 tsp. cinnamon |

HOT CINNAMON SAUCE:

- | | |
|--------------------|------------------|
| 2 T. cornstarch | 3 T. butter |
| 3/4 c. sugar | 1/2 tsp. vanilla |
| 1/4 tsp. salt | 1 tsp. cinnamon |
| 2 c. boiling water | |

Cream shortening and sugar well. Add the egg. Blend in applesauce and soda. Add alternately with dry ingredients sifted together. Pour into a greased 9x13-inch pan. Bake at 350° for 40 to 45 minutes. Watch closely, as this cake burns easily. Serve with Hot Cinnamon Sauce.

Hot Cinnamon Sauce: Combine cornstarch, sugar and salt in a saucepan. Stir in boiling water and cook over moderate heat, stirring constantly, until mixture thickens. Remove from heat; mix in butter, vanilla and cinnamon. Keep warm over hot water until ready to serve.

Laura Emmert

Cake That Doesn't Last

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

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

Ice with Cream Cheese Frosting found with recipe for Zucchini Spice Cake by Nadine Britson.

This is an old recipe of my Missouri Gibbins family. Try it and see how long it lasts at your house!

Lila Ward

Apple-Raisin-Pecan Spice Cake

3/4 c. raisins	1/2 tsp. nutmeg
1/2 c. bourbon	1/8 tsp. mace
1 3/4 c. corn oil	2 1/2 c. sugar
4 eggs	2 1/2 c. all-purpose flour
1 c. cake flour	1/2 tsp. salt
1 tsp. soda	3 1/2 c. diced, raw apples
1/2 tsp. cinnamon	3/4 c. chopped pecans
1/8 tsp. ground cloves	

Lightly butter a 10-inch springform pan and dust with flour. Combine raisins and bourbon; let macerate until softened and plump, about 15 minutes. In a large mixing bowl, beat oil and sugar at medium speed for 5 minutes. Beat in the eggs, one at a time. Sift together the flours, soda, salt and spices. Add to oil mixture and beat until blended. Stir in the apples, pecans, raisins and any remaining bourbon. Scrape batter into cake pan and bake in center of oven at 325° for 1 to 1 1/2 hours, or until tester comes out clean. Remove from oven and cool on a wire rack for 5 minutes. Remove sides of pan; invert to remove bottom and cool right-side-up on rack.

Serve with warm caramel sauce, (found in sauce section) and ice cream.

Norma Jean Lister

Fruit Pudding Cake

1 c. flour	1/2 tsp. salt
1 c. sugar	1 can drained fruit cocktail
1 tsp. soda	1/2 c. brown sugar
1 egg	1/2 c. nuts

Mix first 6 ingredients. Pour into an 8x8-inch pan. Mix brown sugar and nuts; sprinkle on top of cake. Bake at 275° for 1 hour.

Betty Deaver

The test of our love to God is the love we have for another.

Mandarin Orange Cake

1 c. sugar	1 can mandarin oranges,
1 egg	drained
1 tsp. salt	1/2 c. nuts
1 tsp. soda	1 tsp. vanilla
1 c. flour	

TOPPING:

3/4 c. brown sugar	3 T. milk
3 T. butter	

Mix first 6 ingredients listed until all dry ingredients are moistened. Then beat 3 minutes at medium speed. Mix in vanilla and nuts. Pour into a greased 9-inch square pan. (Doubled recipe fits nicely into a 9x13-inch pan.) Bake at 350° for 30 to 35 minutes. While cake is hot, pour on hot topping.

Topping: Boil for 2 minutes and pour on hot cake. You need not double topping if doubling cake recipe. **Joan Newel**

A Moment With Him

*We mutter and sputter,
We fume and we spurt;
We mumble and grumble,
Our feelings get hurt;
We can't understand things,
Our vision grows dim,
When all that we need is
A moment with Him!
He changeth not
Yesterday - He loved me!
Today - He's just the same!
How long will this continue?
Forever - praise His Name!*

Orange Chiffon Cake with Orange Sauce

2 1/4 c. sifted cake flour	3/4 c. orange juice (freshly squeezed is best)
1 1/2 c. sugar	3 T. finely-grated orange rind
3 tsp. baking powder	1 c. egg whites (7-8 whites)
1 tsp. salt	1/2 tsp. cream of tartar
1/2 c. vegetable oil	
5 unbeaten egg yolks	

FRESH ORANGE SAUCE:

1 1/2 c. sugar	1 1/2 T. finely-grated orange rind
3/8 tsp. salt	1 1/2 T. butter
3 T. cornstarch	
1 1/2 c. freshly-squeezed orange juice	

Sift flour, sugar, baking powder and salt into a mixer bowl. Make a well and add oil, egg yolks, orange juice and rind. Beat with a spoon or low speed on mixer until mixture is smooth. Do not overbeat. Beat whites and cream of tartar in large bowl until whites form very stiff peaks, about 3 to 5 minutes at high speed on mixer. Pour egg yolk mixture slowly over beaten egg whites, folding just until blended. Do not stir. Pour into an ungreased 10-inch angel food tube pan. Bake at 325° for 55 minutes, then increase to 350° and bake 10 to 15 minutes longer, or until top springs back when lightly touched. Invert over funnel until cool. Loosen sides with spatula. Press bottom of pan to remove cake from pan. Serve with Fresh Orange Sauce (below) and top with a spoonful of whipped cream or a scoop of vanilla ice cream.

Fresh Orange Sauce: In a saucepan, mix sugar, cornstarch, salt and orange juice. Bring to a boil and boil for 1 minute, stirring constantly. Take from heat. Add orange rind and butter. Cool to room temperature. Yield: 12 or more according to size preferred.

An especially nice and refreshing dessert for spring and summer!

Barbara B. McDonald

*Being on your knees before God isn't enough;
your heart must be there, too.*

Pina Colada Cake

- | | |
|--|------------------------------------|
| 1 (14 oz.) can crushed
pineapple | 1 (4 oz.) can coconut |
| 1 (2-layer) pkg. yellow
or white cake mix | 1 (16 oz.) can cream of
coconut |
| 1 1/2 c. water | 1 (8 oz.) ctn. whipped
topping |
| 2 eggs, beaten | |

Preheat oven to 350°. Drain pineapple, reserving juice. Combine cake mix, water and eggs in bowl; mix well. Mix in pineapple and half the coconut. Pour into a 9x13-inch cake pan. Bake 30 minutes. Punch holes in top of hot cake. Pour mixture of cream of coconut and reserved pineapple juice over cake. Cool. Spread with whipped topping. Sprinkle remaining coconut on top. Chill in refrigerator. Yields 12 servings. **Betty Deaver**

Scripture Cake

- | | |
|----------------------|------------------------|
| 4 1/2 c. 1 King 4:22 | 2 T. 1 Samuel 14:25 |
| 1 c. Judges 5:25 | 1 T. Leviticus 2:13 |
| 2 c. Jeremiah 6:20 | 6 Jeremiah 17:11 |
| 2 c. 1 Samuel 30:12 | 1/2 c. Judges 4:19 |
| 2 c. Nahum 3:12 | 2 T. Amos 4:5 |
| 2 c. Numbers 17:8 | 2 T. II Chronicles 9:9 |

Follow mixing directions for any basic fruit cake. Bake slowly in a moderate oven.

This recipe has been popular for many years. If the correct ingredients are chosen from the references given, it makes a good fruit cake.

Shirley Kiefer

(Rev. Kiefer and his wife Shirley served our church during the 70's and into the 80's.)

*Pray as if everything depends on God.
Work as if everything depends on you.*

Carrot Cakes

Carrot Cake

3 c. shredded carrots	1/2 tsp. salt
4 eggs	2 c. flour
2 c. sugar	1/2 tsp. cinnamon
1 1/2 c. oil	1 tsp. vanilla
2 tsp. soda	1 c. chopped nuts

TOPPING:	1 T. flour
1/2 c. sugar	1/2 c. coconut
6 T. butter	1/4 c. milk

Mix carrots, eggs, sugar and oil with an electric mixer, very well. Add sifted dry ingredients, vanilla and nuts. Pour into a greased 9x13-inch pan. Bake at 325° to 350° for 40 to 45 minutes. Cool and add topping.

Topping: Mix and boil 3 minutes. Remove from heat and add 1 teaspoon vanilla. Cool, and add 1/2 cup powdered sugar. Frost cake.

Nancy Wilson

Carrot-Pineapple Cake

2 c. sugar	1/2 c. coconut
3 eggs	3 1/4 c. cake flour
1 1/2 c. vegetable oil	2 tsp. baking powder
1 tsp. vanilla	2 tsp. cinnamon
2 c. finely-shredded carrots	1 tsp. baking soda
1 (8 1/2 oz.) can crushed pineapple, undrained	1 tsp. nutmeg (opt.)
	1/2 tsp. salt

Preheat oven to 350°. Grease and flour a 10-inch tube pan. In a large bowl, combine sugar, eggs, oil and vanilla; beat well. Stir in carrots and pineapple. Combine flour, baking powder, cinnamon, soda, nutmeg and salt; blend into batter. Pour into pan. Bake for 60 to 70 minutes, or until cake tester inserted in center comes out clean. Cool in pan for 10 minutes. With long spatula, loosen edges and turn out onto rack to finish cooling.

Frost with favorite cream cheese frosting. You may want to add 1/2 cup finely-chopped walnuts to the frosting.

Joyce Miles Biggs

Chocolate Cakes

Filled Chocolate Cupcakes

2 1/2 c. flour	1/4 tsp. salt
2 c. sugar	1 tsp. vanilla
2 eggs	1 c. buttermilk
1 c. salad oil	2 tsp. soda
5 T. cocoa	1 c. hot water

FILLING:

1/2 c. sugar	1/4 tsp. salt
1/3 c. milk	1 T. water
2/3 c. shortening	1 tsp vanilla
1/2 c. powdered sugar	

Mix flour, sugar, cocoa and salt together. Add eggs, vanilla, oil and buttermilk. Beat with dry ingredients. Dissolve soda in hot water. Stir into batter. Bake at 350° for 18 to 20 minutes in cupcake papers. Fill with the following, using a pointed decorating tip.

Filling: Mix all ingredients, except sugar; beat for 5 minutes. Add powdered sugar. Frost with desired frosting.

May use sour milk in place of buttermilk.

Bernice Nance

One Recipe for Living

Start out with tired, shattered, over-pressured life.

Begin adding some change to it.

Give a full measure of His love as needed.

Relieve the pressure as you go.

Allow for the giving of expression of concerns.

Add the right to have feelings and emotions.

Integrate - mix in a real need for this life.

Make this life feel wanted.

Permit all of these to blend together gradually.

As life begins unfolding, give assistance whenever possible.

When continued growing and maturing, add concern for others.

When this situation begins to stabilize, add another shattered life and begin again.

Chocolate Cake

(Like Brownies)

2 c. flour	3 T. cocoa
2 c. sugar	1/2 c. sour milk*
1 tsp. soda	2 eggs, beaten
1 stick butter	1 tsp. vanilla
1 c. water	

*You can make sour milk by mixing vinegar and milk.

Combine flour, sugar and soda in a large bowl. In a saucepan, combine butter, water and cocoa; bring to a boil and pour into mixture in bowl. Mix well. Add milk, eggs and vanilla; mix well. Pour onto a greased 15x10x1-inch jelly roll pan. Bake at 350° for 20 to 25 minutes. Frost while still hot with the icing below.

ICING:	3 T. cocoa
1/2 stick butter	3 T. milk

Mix in a saucepan and bring to a boil. Add about 3 cups powdered sugar.

This is great if you don't have a cake mix on hand. And it's good, too!

Carolyn Mikkelsen

Chocolate Buttermilk Cake

2/3 c. shortening	2/3 c. cocoa
2 c. sugar	2 1/2 c. flour
2 eggs	2 tsp. soda
2 c. buttermilk (or 2 T. lemon juice + milk to equal 2 c.)	1/2 tsp. salt
	2 tsp. vanilla
	4 T. hot water

FUDGE ICING:	1/2 c. milk
2 c. sugar	1/2 c. butter
1/2 c. sifted cocoa	1 tsp. vanilla

Cream sugar, shortening and 1/2 cup buttermilk. Add eggs and beat. Add sifted dry ingredients alternately with remainder of buttermilk. Add vanilla and hot water last. Bake in a 9x13-inch pan at 350° for 45 to 55 minutes.

Fudge Icing: Combine sugar, sifted cocoa, milk and butter in a saucepan. Boil for 1 minute. Beat until thickened — but can still pour — and add vanilla. Pour and spread onto cake while cake is still warm.

This is a very moist cake!

Pat Lister Lint

Chocolate Cake

2 c. sugar	2 tsp. soda
3 c. flour	1 tsp. salt
6 T. cocoa	3/4 c. oil
1 T. vanilla	2 T. vinegar
2 c. cold water	

Mix dry ingredients in a 9x13-inch pan. Hollow out 3 holes and put in each as follows: oil, vanilla and vinegar. Add the 2 cups water and stir with fork or a large spoon, no need to use mixer. Batter is very thin and it makes a large cake. Bake at 350° for 45 minutes. Frost as desired.

Bernice Nance

Earthquake Cake

1 c. nuts	1 c. coconut
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Scatter over the bottom of a 9x13-inch pan. Mix chocolate cake according to directions on box and pour over base.

Mix together:

3 1/2 c. powdered sugar	1 stick margarine
1 (8 oz.) pkg. cream cheese	

Add enough milk to make pourable over cake. Bake at 350° for 45 minutes.

Joan Newel

Elsie's Cold Water Chocolate Cake

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

Mix all ingredients together in a large mixing bowl until smooth. Put into a 13x9-inch pan that has been greased and floured. Bake in a 350° oven for 30 to 40 minutes, or until toothpick comes out clean.

JoEllen McClellan

Fudge Cake

3/4 c. butter
 2 1/4 c. sugar
 1 1/2 tsp. vanilla
 3 eggs
 3 (1 oz.) sq. unsweetened
 chocolate, melted

3 c. sifted cake flour
 1 1/2 tsp. baking soda
 3/4 tsp. salt
 1 1/2 c. ice water

Cream butter, sugar and vanilla. Add eggs, beating until light and fluffy. Add melted chocolate and blend well. Sift together dry ingredients. Add alternately with water to chocolate mixture. Pour batter into three 8-inch layer pans which have been greased and lined with waxed paper. Bake in a moderate oven (350°) for 30 to 35 minutes.

Use a favorite filling between layers or increase the fudge frosting recipe.

FUDGE FROSTING:

2 c. sugar
 1 c. light cream

2 (1 oz.) sq. unsweetened
 chocolate, grated

Combine all ingredients in a heavy saucepan. Boil over high heat for 3 minutes, without stirring. Reduce heat and continue cooking until it reaches soft-ball stage (238°). Cool. Beat until creamy and of spreading consistency. Add cream if too thick.

Cathy Kelly

Fudge Cake

2 c. sugar
 1/2 c. cocoa
 1 c. shortening
 2 eggs
 1/2 tsp. salt

2 tsp. soda dissolved in
 1 c. sour milk
 3 c. flour
 1 c. boiling water
 1 tsp. vanilla

Put together in order given. Bake at 300° for 40 minutes, or until toothpick inserted comes out clean.

Bonnie Perkins

Mahogany Cake

1/2 c. butter	2/3 c. sour cream
2 c. sugar	2 1/2 c. flour
4 T. cocoa	2 tsp. soda
2 eggs	1 tsp. vanilla
1/2 tsp. salt	1 c. boiling water

Preheat oven to 375°. Cream butter; add sugar and cream well. Mix cocoa with a little hot water to make a paste. Add to butter and sugar; mix thoroughly. Add eggs and beat until smooth. Sift soda and salt with flour, and add alternately with sour cream to batter. Add vanilla. Add boiling water last. Pour into a greased 12x15-inch loaf pan and bake for 30 minutes, or until toothpick inserted comes out clean. Frost or serve plain with whipped cream

This was our family's favorite cake. It has a different flavor and texture than today's cake mixes. The Cooked Chocolate Icing submitted by Lila Ward was my favorite icing to truly finish this cake.

*In Memory of Sarah White,
by Carolyn White Roberson, daughter*

“Marmorkuchen”

(German Cake)

1 c. (2 sticks) margarine	3 c. flour mixed with
4 eggs	3 tsp. baking powder
1 c. sugar	Approx. 1/2 c. milk
1/4 tsp. lemon extract	5 heaping T. Nestle Quik
2 tsp. vanilla	or 2 pkg. Ready-Made baking chocolate

Beat first 5 ingredients until foamy and light. Add flour mixture gradually with milk to egg mixture. Beat until smooth and is falling slowly off a wooden spoon.

Divide dough — take out 1/3 of the dough. To this 1/3, add the Nestle Quik or chocolate. Spoon 1 layer of light dough into a prepared bundt pan. Then spoon chocolate dough in as second layer. Top with the rest of the light dough. Bake at 350° for 45 minutes, until golden brown. Cool for 15 to 20 minutes in pan, then turn upside-down on plate or cake server. Do not cover until completely cooled. Dust with powdered sugar. Slice for serving. Yields up to 10 to 12 slices.

Giesela Garloff

Tunnel of Fudge Cake

1 1/2 c. soft butter	Dry, dark chocolate
6 eggs	frosting mix
1 1/2 c. sugar	2 c. chopped walnuts
2 c. flour	

Beat butter at high speed until fluffy. Beat in eggs, one at a time; gradually beat in sugar until fluffy. By hand, stir in flour, dry frosting mix and chopped nuts. Stir until blended. Pour into a greased bundt pan. Bake in a 350° oven for 55 to 60 minutes, until top is dry and shines. Cool in pan for 2 hours. Serves 12 to 15.

Karla Pinegar

Uncle Hubert Cake

In a saucepan, bring to a boil:

1/2 c. shortening	1 stick margarine
1 c. water	4 T. cocoa
Remove from heat and add:	
1/2 c. buttermilk	2 c. sugar
1 tsp. vanilla	2 beaten eggs
2 c. flour	1 tsp. soda

Pour into a 17x11-inch jelly roll pan. Bake at 400° for 20 minutes.

FROSTING:

Bring to a boil:

1 stick margarine	6 T. milk
4 T. cocoa	
Remove from heat and add:	
1 lb. powdered sugar	1 tsp. vanilla

Beat until smooth. Add 1 cup nuts, if desired. Pour hot frosting onto hot cake.

Susan Beavers

God gave us a mouth that closes and ears that don't.

Wacky Cake

3 c. flour	1/2 c. cold water
2 c. sugar	1/2 c. melted butter
1/2 c. cocoa	2 T. vinegar
1 tsp. soda	2 tsp. vanilla
1/2 tsp. salt	

Mix all 5 dry ingredients together in a 9x13-inch pan. Make 3 holes in dry mixture. Mix together butter, vanilla and vinegar and pour into each of the three holes. Pour 2 cups water over top. Mix and bake at 350° for 35 minutes.

No egg cake. It's great!! Very moist and rich.

Cindy Carpenter

White Cakes

Black Walnut Cake

1/2 c. butter	1 c. milk
1 1/2 c. sugar	1 tsp. vanilla
2 c. flour	1 c. chopped walnuts
4 tsp. baking powder	4 egg whites, beaten
1/2 tsp. salt	1/4 tsp. cream of tartar

Beat together butter and sugar. Sift flour, baking powder and salt. Combine milk and vanilla. Alternate adding the dry ingredients and milk mixture to the butter and sugar. Fold in egg whites and cream of tartar. Bake in a tube pan at 325° for 15 minutes, then at 350° for another 30 or 40 minutes.

Kristie Cutler

*What we are is God's gift to us.
What we become is our gift to God.*

Lazy Daisy Cake

2 eggs

1/4 c. sugar

1 tsp. vanilla

Beat together, then add:

1 c. flour

1 tsp. baking powder

1/4 tsp. salt (scant)

1/2 c. milk, scalded

2 T. butter

Pour into an 8x8-inch pan. Bake at 350° for 35 to 40 minutes. Just before done, mix and pour topping over cake.

TOPPING:

3/4 c. brown sugar

1/4 c. cream

1/3 c. butter

1 c. coconut

Helen Keltner

Creme de Menthe Cake

1 white cake mix

1 (8 oz.) ctn. Cool Whip

**8 T. creme de menthe
topping**

1 can hot fudge topping

Mix cake mix according to directions. Add 4 tablespoons of the creme de menthe topping. Bake according to box directions. Cool cake. Spread the fudge topping on top. Mix Cool Whip and remaining 4 tablespoons creme de menthe topping. Spread on fudge layer.

Bernice Nance

Someone once figured out that we have 35 million laws and regulations to enforce the few lines of guidance contained in the Ten Commandments.

Poor Man's Cake

- | | |
|-------------------------------|------------------------|
| 1 c. Quaker oats | 2 eggs, beaten |
| 1/4 lb. margarine | 1 1/2 c. flour |
| 1 1/4 c. boiling water | 1 tsp. soda |
| 1 c. white sugar | 1 tsp. cinnamon |
| 1 c. brown sugar | 1/2 tsp. salt |

Mix first three ingredients and let stand for 20 minutes. Sift together flour, soda, cinnamon and salt. Add to first mixture along with the remaining ingredients. Bake in a 9x13-inch pan at 350° for about 35 minutes.

TOPPING:

- | | |
|-----------------------|------------------------------|
| 6 T. margarine | 1/4 c. Carnation milk |
| 1 c. coconut | 1 egg |
| 1/2 c. sugar | |

Mix topping ingredients together and boil one minute. Remove from stove and add 1 teaspoon vanilla. Spread over top of cake.

Anne Hansen

Poppy Seed Cake

- | | |
|---|-----------------------------------|
| 1/2 lb. butter | 2 c. flour |
| 1 1/2 c. sugar | 2 oz. poppy seeds |
| 4 egg yolks | 3 tsp. vanilla |
| 1 c. sour cream mixed
with 1 tsp. soda | 4 egg whites, beaten stiff |

Cream butter; add sugar and beat well. Add egg yolks and remaining ingredients. Fold in egg whites. Bake at 350° for 1 hour in a bundt cake pan.

Judy Travis

*If a man loses reverence for any part of life,
he will lose his reverence for all life.*

Yellow Cakes

Butterscotch Cake

- | | |
|----------------------|-------------------|
| 4 eggs, well beaten | 1 tsp. vanilla |
| 2 c. sugar | 2 c. flour |
| 2 tsp. baking powder | 1 c. milk, heated |
| 2 T. margarine | |

FROSTING:

- | | |
|------------------------------|-----------------|
| 11 T. brown sugar | 6 T. margarine |
| 4 T. cream or condensed milk | 1 c. coconut |
| | 1/2 c. nutmeats |

Combine the well-beaten eggs and sugar. Sift together the flour and baking powder. Add to sugar mixture, beating real hard. Add milk, to which margarine has been added. Add vanilla. Bake at 350° for 25 to 30 minutes.

Frosting: Combine ingredients in order given. Spread on cake and return to oven to brown.

Ardyce Enderson

Dump Cake

- | | |
|---------------------------|----------------------|
| 1 butter brickle cake mix | 1 stick oleo, melted |
| 1 (No. 2 1/2) can peaches | |

Grease a 9x13-inch pan. Pour can of peaches into pan. Spread dry cake mix over peaches. Melt oleo and drizzle over cake mix. Bake at 350° for 50 minutes.

Bernice Nance

Quick 'N Yummy Cake

- | | |
|---------------------------------------|------------------------------|
| 1 pkg. yellow cake mix (with pudding) | 1/3 of a 14 oz. pkg. coconut |
| 1 (8 1/4 oz.) can crushed pineapple | |

Make cake as directed on box and put into pan. Cover with a can of pineapple (juice and all). Then sprinkle with coconut. Swirl lightly into batter. Bake as directed.

Serve warm or cold with a dollop of whipped cream. Freezes well, also.

Eileen Hawbaker

Neiman Marcus Cake

- | | |
|---------------------------|------------------------------|
| 1 box any flavor cake mix | 1 (8 oz.) pkg. cream cheese |
| 1 stick butter | |
| 4 eggs, divided | 1 (1 lb.) box powdered sugar |

Combine cake mix, butter and 2 of the eggs. Press into a 9x13-inch pan. Combine cream cheese, remaining 2 eggs and powdered sugar. Mix well and spread over the top of the first mixture, but do not mix the two together. Bake at 350°, until lightly browned, about 30 minutes.

Cut into squares and serve with a dollop of whipped cream (if you are not counting calories).

Joan Newel

Sour Cream Pound Cake

- | | |
|------------------------|-------------------------|
| 3 c. sifted cake flour | 6 eggs |
| 1/4 tsp. baking soda | 1 c. (8 oz.) sour cream |
| 3 c. sugar | 1 tsp. lemon flavoring |
| 2 sticks butter | |

Sift flour and soda together. Cream sugar and butter. Add one egg at a time to creamed mixture, beating well after each addition. Stir in sour cream. Add flour, 1/2 cup at a time, blending well after each addition. Add lemon flavoring. Turn batter into a well-greased and floured pound cake pan, angel cake pan or bundt cake pan. Bake at 350° for about one hour. Let stand in pan 5 minutes before removing.

For better removal from a bundt pan, I let the pan stand for at least 15 minutes.

Years ago, this recipe was in the Kansas City Star and has come to be one of our favorite cakes.

Trudy Mueller

Kindness in words creates confidence, kindness in thinking, creates profoundness, kindness in giving creates love.

Zucchini Spice Cake

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

CREAM CHEESE FROSTING:

- | | |
|--|---------------------|
| 1 (3 oz.) pkg. cream
cheese, softened | 1 tsp. vanilla |
| 3/4 stick soft margarine | 3 c. powdered sugar |
| | 2 T. milk |

Mix first 5 ingredients, separately. Add remaining ones and blend. Bake in a 9x13-inch pan at 350* for 45 minutes, or until done. When cool, frost.

Cream Cheese Frosting: Mix all ingredients and blend.

Nadine Britson

Icings

Cooked Chocolate Icing

- | | |
|-----------------|--------------------------------|
| 1 1/4 c. sugar | 2 sq. unsweetened
chocolate |
| 3 T. cornstarch | 2 T. butter |
| Dash of salt | 1/2 tsp. vanilla |
| 1 1/2 c. milk | |

Combine sugar, cornstarch and salt in a saucepan. Add milk and chocolate squares. Bring to a boil, stirring constantly. Remove from heat and add butter; stir until melted. Add vanilla. Stir until frosting is smooth. Cool. Spread on cake.

You will think this is pudding. Oh so good!

This recipe was given to me by our own Carolyn White Roberson many years ago. It complements the Mahogany Cake that Carolyn submitted in memory of her mother, Sarah White. Jon Kimple is a grandson of Sarah White and Carolyn is his aunt.

Lila Ward

German Chocolate Cake Frosting

1 c. half & half	1 egg, beaten
1 c. sugar	1/2 c. nuts
2 T. cornstarch	1/2 c. coconut
1 stick butter	1 tsp. vanilla

Mix sugar and cornstarch, then add all other ingredients in a 2-quart saucepan. Bring to a boil and continue boiling until thick, stirring constantly. After thickening, add 1/2 cup nuts, 1/2 cup coconut and 1 teaspoon vanilla.

JoEllen McClellan

Never-Fail Chocolate Frosting

1 c. sugar	1/4 c. butter
1/4 c. milk	1 tsp. vanilla
2 sq. baking chocolate	

Cook slowly, stirring until chocolate melts. Let mixture come to a full rolling boil and boil just one minute. May set in cold water and beat to right consistency to spread.

*In Memory of Berniece Paul,
grandmother of Nanci Laughman*

Refrigerator Cake Frosting

1/2 c. butter	1 (1 lb.) box powdered
1/2 c. vegetable shortening	sugar
2 eggs (or 4 egg whites)	1 tsp. vanilla

Cream together butter and vegetable shortening. Add powdered sugar gradually, beating well. Add eggs, one at a time, beating thoroughly after each addition, until light and fluffy. Add vanilla.

This frosting can be stored in the refrigerator for several days.

Norma Jean Lister

Sinful Angel Frosting

2 T. water	1/2 lb. (1 pkg.) Dot sweet chocolate
4 eggs, separated	1/2 to 2/3 pt. whipping cream
3 T. sugar	1/2 tsp. vanilla
1 angel food cake	

Melt chocolate in water in a double boiler. Remove from fire and beat well until slightly cooled. Add 4 egg yolks, one at a time, beating vigorously after each. Add egg whites which have been previously well beaten (peaks), and chill entire mixture. While chilling chocolate mix, beat cream and add sugar and vanilla while beating. Fold whipped cream into chilled chocolate mixture. May need additional chilling before spreading on cake. Slice angel cake crosswise in half or thirds and spread frosting on each layer before spreading on top and sides. Don't forget the center hole. Cake can also be torn into 1 to 2-inch pieces in cake pan or large bowl and frosting poured on and gently worked through and around pieces.

***In Memory of Margaret Paul Rhinehart Baily,
mother of Nanci Laughman***

A Good Church Garden

... should flourish luxuriously with:

Three rows of squash

Squash indifference

Squash Criticism

Squash Gossip

Four rows of turnips

Turn up for meetings

Turn up with a smile

Turn up with a visitor

Turn up with a bible

Five rows of lettuce

Let us love one another

Let us be faithful to duty

Let us give liberally

Let us welcome strangers

Let us worship God.

Candies

Grandma's Brittle

3 c. sugar	1 (16 oz.) jar roasted peanuts
1/2 c. light corn syrup	2 tsp. baking soda
1 c. water	1 tsp. water
1/4 c. butter, cut up	1 tsp. vanilla
1 tsp. salt	

Grease 2 cookie sheets and keep warm in a 200° oven. In a large, heavy saucepan, combine sugar, corn syrup and 1 cup water. Cook over medium heat, stirring constantly, until a candy thermometer reaches 240° (soft-ball stage). Stir in butter, salt and peanuts. Continue cooking, stirring constantly, until the mixture reaches 300°.

Meanwhile, combine soda, 1 teaspoon water and vanilla. Remove saucepan from heat. Stir in soda mixture. Quickly pour half the mixture over each cookie sheet. Cool. Break into pieces. Yields about 2 1/2 pounds.

I use a heavy pressure cooker pan (no lid). Won't scorch easily. For thin brittle, spread out with a spatula. Raw Spanish peanuts may be used. I like the larger, salted, roasted ones best.

Carroll Neville

Chocolate-Covered Peanut Butter Balls

*Thank God for dirty dishes, they have a tale to tell:
While other folks go hungry, we're eating very well.
With home and health and happiness, we shouldn't want to fuss;
By the stack of evidence, God's been very good to us.*

Cherry Mash Candy

- | | |
|---|---|
| 2 (12 oz.) pkg. Nestle
chocolate chips | 16 regular-size
marshmallows or 2 c.
miniature marshmallows |
| 2 (10 to 11 oz.) pkg.
salted Spanish peanuts | 1 tsp. vanilla |
| 1 1/2 c. peanut butter | 1 (5 oz.) pkg. Barg & Foster
cherry chips |
| 2 c. granulated sugar | |
| 1 (6 oz.) can evaporated
milk | |

In the top of a double boiler, put 1 package chocolate chips and place over hot (but not boiling) water. Set aside to melt slowly. It is very important the chocolate chips not melt too quickly or over too hot water because the mixture then becomes so thin it does not become firm easily.

Chop finely 1 package peanuts and when chocolate chips are melted, add peanuts and 1 1/2 cups peanut butter. Spread into a 10x15-inch jelly roll cookie sheet pan that has been buttered. Set aside to become firm and dry for a while.

Mix and stir over very low heat (scorches easily) the sugar, evaporated milk and marshmallows. When marshmallows are melted, cook 3 minutes, remove from heat and add vanilla and cherry chips. Pour over chocolate mixture and set aside to firm and dry awhile. Repeat the process for the first chocolate layer, pour over cherry layer and set aside to become firm enough to cut into pieces and lift from pan.

This recipe makes 5 1/2 pounds. If you prefer a heavier cherry flavor, you may add another package of cherry chips.

Barbara McDonald

Divinity

- | | |
|----------------|------------------------------|
| 4 c. sugar | 1 c. corn syrup |
| 3/4 c. water | 3 egg whites, stiffly beaten |
| 1 tsp. vanilla | 1 c. broken nuts |

Mix sugar, corn syrup and water. Cook to 255°. Pour into stiffly-beaten egg whites. Beat until it loses its gloss. Add the vanilla and nuts. Drop onto waxed paper, or put into a buttered container.

Bernice Nance

Microwave Fudge

1 stick oleo
1 tsp. vanilla
2 eggs, beaten

1 (12 oz.) pkg. chocolate chips
1 lb. powdered sugar
Nuts (opt.)

Melt oleo, chips and vanilla in the microwave for 2 1/2 minutes. Add powdered sugar and beaten eggs. Beat. Add nuts if desired. Pour into a buttered dish and cool.

Never fails. Best if refrigerated.

Bernice Nance

Peanut Butter Fudge

1 c. milk
1/2 c. peanut butter

2 c. sugar
1 c. coconut or 1/2 c. nuts

Bring milk and sugar to a boil. Cook to soft-ball stage. Add peanut butter and stir until smooth. Add coconut or nuts. Pour into a buttered 9x9-inch pan. Cool and cut into squares.

Bernice Nance

Whipped Cream Fudge

2 c. sugar
2 to 3 T. cocoa
1 c. whipping cream

1 T. butter
1 tsp. vanilla
Nuts, as desired

Mix sugar and cocoa thoroughly. Add cream. Cook to soft ball. Cool some. Add butter and vanilla. Beat until it will hold its shape. Drop by spoonfuls onto waxed paper.

Lila Ward

Chocolate-Covered Peanut Butter Balls

1 stick oleo
3 1/2 c. powdered sugar
1 (12 oz.) pkg. chocolate
chips

2 c. peanut butter
3 1/2 c. Rice Krispies,
crushed
1/2 cake paraffin

Beat oleo and peanut butter. Add powdered sugar and mix. Add crushed Rice Krispies and mix thoroughly. Melt chocolate chips and paraffin in a double boiler or microwave. Roll cereal mixture in small balls and dip in chocolate mixture. Place onto waxed paper to cool.

Bernice Nance

Peanut Clusters

6 sq. almond bark
6 oz. semi-sweet
chocolate chips

1 (16 oz.) jar dry-roasted
peanuts

Melt almond bark and chocolate chips in microwave (at a medium cooking level) for approximately 3 to 4 minutes, stirring periodically. When completely melted, stir in peanuts. Drop by spoonfuls onto waxed paper. Chill. *Donna McClure*

Potato Candy

1 med. potato
1 capful of vanilla
2 T. butter or margarine

Powdered sugar
Peanut butter

Boil potato. Next, in a bowl, mash the potato. Then add the vanilla. Melt the butter and add to this mixture. Scoop the mixture into a plastic bag. Add powdered sugar to desired consistency and knead until a dough. Flatten dough on waxed paper (like a pie crust). Spread peanut butter over dough. Roll your product into a tube and cut. It's ready to eat. *Stephanie Allen*

New Orleans Pralines

2 c. white sugar
1 c. coffee cream or
half & half

2 c. pecans
3/4 tsp. soda
1 1/2 T. butter

Mix in a large pan. Bring to a boil, stir and boil until mixture forms a soft ball in cold water. Will turn brown as it cooks. Remove from heat and add butter and pecans. Beat until thick and drop onto waxed paper. *Bernice Nance*

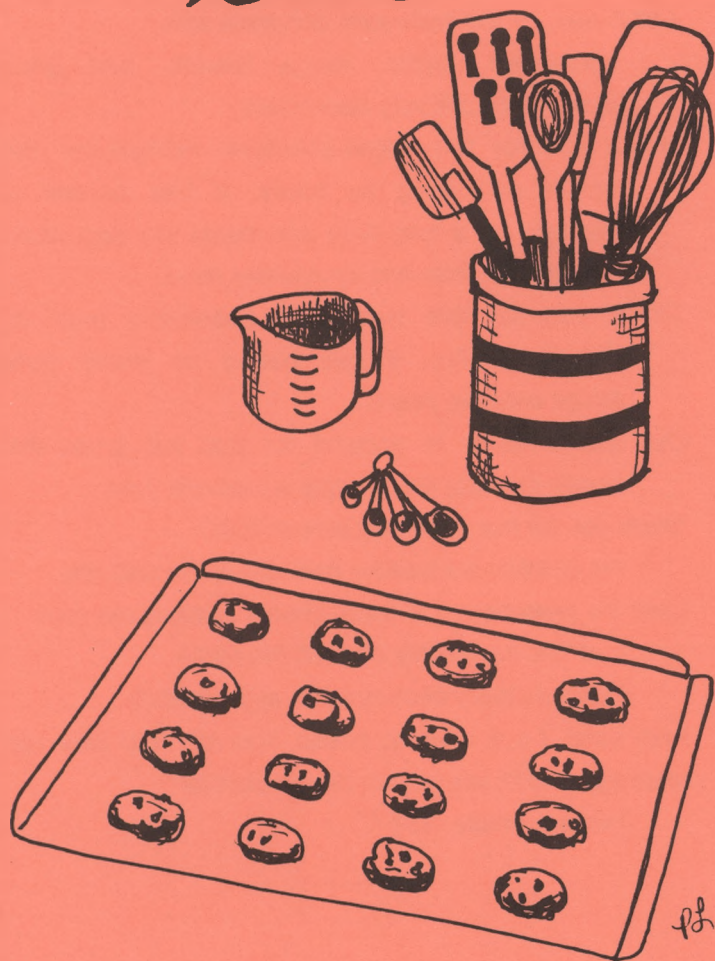
Pecan Pralines

2 c. white sugar
1 c. buttermilk
1 tsp. soda

Pinch of salt
2 T. butter
2 c. pecans

Cook sugar, buttermilk, soda and salt to 210°, or 5 minutes. Add butter and cook to 230°, or soft-ball stage. Remove and cool for 2 to 3 minutes. Add pecans and beat until creamy. Drop onto waxed paper. If candy becomes too stiff, add a tablespoon of hot water. Makes 30 pralines. *Margaret Wagner*

Cookies & Bars



Praise God for the Little Things...

Lord, thank you for this sink of dirty dishes,
we have good food to eat.

Thank you for this pile of dirty clothes,
we have nice clothes to wear.

I'd like to thank you for these unmade beds,
they were all comfortable last night.

And thanks for the bathroom, complete with
splattered mirror, soggy towels, and grimy
lavatory, it's still very convenient.

Thank you for the finger-smudged refrigerator that
needs defrosting so badly, it has served us
faithfully for a long time and inside are cool drinks
and enough leftovers for another meal.

Thank you for this oven that absolutely must be
cleaned today, it has baked us many good
things over the years.

Our whole family is grateful for that tall grass that
needs mowing; we all enjoy our private yard.

Thank you for that slamming screen door -
the children are healthy and able to run and play.

Lord, the presence of all these chores awaiting me says
that You have richly blessed this family.

I shall do them all cheerfully - and gratefully.

And, Lord, I just want to praise You for Your love and
blessings and I'll see You in church Sunday!

I want to praise You!

Cookies & Bars

Chocolate Cookies

Chock Drop Cookies

- | | |
|---------------------|----------------------|
| 1 c. butter | 1 tsp. soda |
| 2 c. brown sugar | 2 tsp. baking powder |
| 2 eggs, well beaten | 1 c. milk |
| 3 c. sifted flour | 1 tsp. vanilla |
| 1/2 tsp. salt | 1 c. chopped nuts |
| 8 T. cocoa | |

Mix butter, sugar and eggs; beat well. Add sifted flour, cocoa, soda and baking powder alternately with milk, ending with dry ingredients. Add vanilla and milk. Add nuts. Bake on a greased cookie sheet at 350° for about 10 minutes. Frost while warm.

Bonnie Perkins

Chocolate Drop Cookies

- | | |
|---|-------------------------------------|
| 1/2 c. shortening (1/2
butter, 1/2 shortening) | 1 3/4 c. flour |
| 1 c. sugar | 1 egg |
| 1/2 c. cocoa | 3/4 c. buttermilk
(or sour milk) |
| 1 tsp. vanilla | 1/2 tsp. salt |
| 1/2 tsp. soda | 1 c. nuts |

Cream shortening, sugar, egg and cocoa well. Stir in buttermilk and vanilla. Add dry ingredients. Chill 1 hour. Drop by teaspoonfuls onto a cookie sheet. Bake at 400° for 8 to 10 minutes. Do not overbake. Must be frosted or no good.

Can add 1 cup chocolate chips for extra flavor.

Chloe Bennett

German Chocolate Thumbprint Cookies

TOPPING:

1 c. sugar	1 tsp. vanilla
1 c. evaporated milk	3 egg yolks, beaten
1/2 c. butter or margarine, softened	1 1/2 c. flaked coconut
	1 1/2 c. pecans, chopped

COOKIES:

1 pkg. Pillsbury Plus German chocolate cake mix	1/3 c. butter or margarine, melted
---	---------------------------------------

In a heavy 2-quart saucepan, combine sugar, milk 1/2 cup butter, vanilla and egg yolks; blend well. Cook over medium heat for 10 to 13 minutes, or until thickened and bubbly, stirring frequently. Stir in coconut and pecans. Remove from heat. Cool to room temperature. Reserve 1 1/2 cups of topping mixture; set aside.

In a large bowl, combine cookie ingredients and remaining topping mixture. Stir by hand until thoroughly moistened. Heat oven to 350°. Shape dough into 1-inch balls. Place 2-inches apart on ungreased cookie sheets. With thumb, make an indentation in center of each ball. Fill each indentation with a rounded 1/2 teaspoon of reserved topping. Bake at 350° for 10 to 13 minutes, or until set. Cool for 5 minutes, then remove from cookie sheet. Cool completely. Makes 5 dozen cookies.

Madeline Shepard

Grandma Cookies

1/2 c. salad oil	2 tsp. vanilla
2 c. sugar	2 c. flour
4 eggs	2 tsp. baking powder
4 pkt. liquid baking chocolate	

Mix oil with liquid chocolate. Beat in sugar and eggs. Mix in rest of ingredients. Chill overnight, or until very stiff. Form into balls and roll in powdered sugar. Bake 8 to 10 minutes at 350°.

Joel, Dana and Brian Myers, Lacy and Karla Pinegar always called these "Grandma Cookies" after their Grandmother Mary Keller, who made these special cookies for them. They now make them themselves, but still call them "Grandma Cookies".

Grandchildren of Mary Keller

Mom Rittger's Chocolate Drop Cookies

1 c. light brown sugar	1 tsp. vanilla
1/2 c. melted butter	1/4 tsp. salt
1 egg	2 c. sifted flour
1/2 c. milk	1/2 c. chopped nuts
1/2 tsp. soda dissolved in a small amount of milk	1/2 c. raisins, if desired
	2 sq. chocolate, melted

Thoroughly mix sugar, butter and egg. Stir in milk and vanilla. Add dissolved soda and salt. Combine flour, nuts, raisins and add. Stir in melted chocolate last. Drop from a teaspoon onto a greased cookie sheet. Bake at 375° for about 10 minutes. Do not overbake. Watch closely as these will burn quickly. Frost if desired.

Laura Emmert

Chocolate Macaroons

1/4 c. salad oil	2 c. sugar
4 sq. chocolate (melted)	1/2 tsp. salt
4 eggs	2 tsp. vanilla
2 tsp. baking powder	2 c. flour

Put oil, sugar and chocolate in a mixing bowl; beat until blended. Add eggs, one at a time, beating after each one. Add vanilla, then flour, salt and baking powder. Chill for several hours. Shape into balls. Roll in powdered sugar. Bake 12 minutes at 375°. They are soft — you may think they aren't done. **DO NOT OVERBAKE!**

Bernice Nance

*Going to church doesn't make you a Christian any more
than going to a garage makes you an automobile.*

Chocolate Chip Cookies

Banana-Chocolate Chip Cookies

2 1/4 c. flour	1 c. sugar
2 tsp. baking powder	2 eggs
3/4 tsp. salt	1 tsp. vanilla
1/4 tsp. soda	1 c. mashed ripe bananas
2/3 c. shortening	1 c. chocolate chips

Sift dry ingredients. Cream shortening; add sugar and beat until light. Add eggs, one at a time, beating well after each addition. Stir in vanilla and bananas alternately with dry ingredients. Fold in chocolate chips. Drop from teaspoon onto a greased cookie sheet. Bake at 400° for 10 minutes.

These are very good iced with your favorite icing.

Lila Ward

Chocolate Chip Cookies

1 c. oil	2 1/4 c. flour
1 c. brown sugar	1 1/2 tsp. baking soda
1/2 c. sugar	1 tsp. salt
2 eggs	1 c. chocolate chips
2 tsp. vanilla	

Mix oil, sugars, eggs and vanilla. Mix dry ingredients and combine with above ingredients. Drop by teaspoonfuls onto an ungreased cookie sheet. Bake at 375° for 8 to 10 minutes.

Good recipes for young bakers to start with, due to no "messy" shortening to measure.

Scott Newel

Perfect Chocolate Chip Cookies

- | | |
|---|---|
| 1 c. + 2 T. Crisco
(butter flavored) | 2 eggs |
| 3/4 c. sugar | 2 1/4 c. all-purpose flour |
| 3/4 c. packed dark
brown sugar | 1 tsp. baking soda |
| 1 tsp. vanilla | 1/2 tsp. soda |
| | 1 (12 oz.) pkg. semi-sweet
chocolate chips |

Cream shortening, sugars, vanilla, eggs, baking soda and salt. Gradually add flour to mixture. Stir in chips. Drop by teaspoonfuls onto an ungreased cookie sheet. Bake at 350° for 9 minutes.

Peg Johnson

Soft Frosted Chocolate Chip Cookies

- | | |
|----------------------|-----------------------------------|
| 1/2 c. oleo | 1 (6 oz.) pkg. chocolate
chips |
| 2 eggs, beaten | 1/2 tsp. baking powder |
| 2 3/4 c. flour | 1 tsp. soda |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1 c. sour cream | |
| 1 1/2 c. brown sugar | |

Cream butter and sugar well; add eggs. Add dry ingredients alternately with sour cream. Drop by teaspoonfuls onto a cookie sheet. Bake at 350° for 10 to 12 minutes. Frost while warm.

Frosting: Heat in saucepan 2 tablespoons butter (oleo) until golden brown. Add 4 tablespoons hot water, 1 teaspoon vanilla and 1 1/2 cups powdered sugar.

*In Memory of Mary Bennett,
by Chloe Bennett, daughter-in-law*

*The best and most beautiful things in the world cannot
be seen or touched, but are felt in the heart.*

Cookies

Almond Toffee Triangles

- | | |
|---|----------------|
| 1/2 c. packed brown sugar | 1 egg |
| 2/3 c. margarine or butter,
softened | 1 tsp. vanilla |
| 1/2 c. light or dark Karo
corn syrup | 2 c. flour |
| | 1/4 tsp. salt |

TOPPING:

- | | |
|---|-----------------------|
| 1/3 c. packed brown sugar | 1/4 c. whipping cream |
| 1/3 c. light or dark Karo
corn syrup | 1 tsp. vanilla |
| 1/4 c. margarine or butter | 1 c. sliced almonds |

Heat oven to 350°. Grease a jelly roll pan (15 1/2 x 10 1/2 x 1-inch). Mix brown sugar, margarine, corn syrup, egg and vanilla. Stir in flour and salt. Spread dough in pan. Bake for 18 to 20 minutes, until light, golden brown.

Topping: Cook and stir brown sugar and corn syrup over low heat until sugar is dissolved. Stir in margarine and cream. Heat to boiling; remove from heat. Stir in vanilla and almonds. Pour topping over baked layer, spreading evenly. Bake 15 to 20 minutes, until light brown and set. Cool. Cut into 2 1/2-inch squares. Cut each square diagonally into halves. Yield: about 48 triangles.

Marcia Gordon

Caramel Refrigerator Cookies

- | | |
|--------------|--------------------|
| 36 caramels | 1 c. corn flakes |
| 3 T. cream | 1 c. chopped nuts |
| 1 c. coconut | 1 c. Rice Krispies |

Melt caramels with cream; add all dry ingredients. Drop by spoonfuls onto a greased cookie sheet. Refrigerate.

Sandy Clinkinbeard

Carrot Cookies

3/4 c. sugar
1 c. margarine
1 egg
1 tsp. vanilla

1 c. cooked carrots
2 1/2 c. flour
1/4 tsp. salt
2 tsp. baking powder

ICING:

1 1/2 T. butter
1 1/2 c. powdered sugar

2 T. grated rind & orange
juice to make of
spreading consistency

Cream sugar and margarine until light and fluffy. Add beaten egg and vanilla. Add carrots, mashed finely with fork. Stir in all dry ingredients; sifted together. Drop mixture by teaspoonfuls onto a greased cookie sheet. Bake 15 to 20 minutes at 350°. Makes 3 dozen.

Icing: Mix well and spread icing on cookies while they are still warm.

This is a nice, moist cookie and not overly rich. One of my favorites!

Trudy Mueller

Chinese Almond Cookies

2 3/4 c. sifted flour
1 c. sugar
1/2 tsp. soda & salt
1 c. butter, margarine or
lard

1 slightly-beaten egg
1 tsp. almond extract
1/3 c. almonds

Sift flour, sugar, soda and salt together in a bowl. Cut in butter until mixture resembles cornmeal. Add egg and almond extract; mix well. Shape into dough balls (1-inch). Bake on ungreased cookie sheets for 15 to 18 minutes at 325°. Cool on rack. Yields 4 1/2 dozen.

Janis Bowden

Help yourself and Heaven will help you.

Dorothy's Ginger Bears

Use your own favorite gingerbread cookie dough recipe

Chill dough several hours or overnight. Roll and pat balls of gingerbread dough into lovable cookies of all sizes. Roll dough into balls for head and body. Add a little ball for a nose and shape little ears. Use a toothpick to form two eyes. Roll dough into logs for arms and legs. Attach to the body of the bear by pushing gently with fingers. It's just like playing with clay. Your bears will be so cute.

At Valentine's day, I add a little heart in each bear's arm.

Teresa Bjork

Dutch Snickerdoodle

1/2 c. butter

2 c. sugar

1 c. milk

2 eggs

1/4 tsp. salt

2 tsp. baking powder

1 tsp. cinnamon mixed with

3 tsp. powdered sugar

Cream butter and sugar; add egg yolks and salt. Add milk and flour alternately, the baking soda having been sifted in the flour. Add beaten egg whites last. Spread into a shallow pan. Sprinkle with the powdered sugar and cinnamon mixture. Bake at 350° for 20 minutes.

This is a large recipe — I usually make 1/2 of the recipe, baked in a 12x8-inch pan. When cool, cut into 1 x 1 1/2-inch oblong pieces.

Kathryn Estle

Elsie's Sour Cream Cookies

2 c. white sugar

1 c. shortening or

1/2 c. butter

1 c. sour cream

2 eggs, well beaten

2 tsp. baking powder

1 tsp. soda

1 1/2 tsp. nutmeg or

2 tsp. vanilla

4 c. flour, sifted

1/2 to 3/4 c. chopped nuts

Cream sugar and shortening well. Add eggs. Sift together dry ingredients. Add to creamed mixture alternately with sour cream and vanilla, if used. Add nuts. Drop onto a greased baking sheet. Bake at 350° for 10 minutes.

Janet Hougham

(Elsie Ellis was Janet's grandmother.)

Favorite Cream Cookies

3/4 c. sugar	1 tsp. baking powder
1/2 c. oleo	1 egg
2 c. flour	1/4 c. cream (half & half)
1/2 tsp. soda	1/2 tsp. vanilla

FROSTING:	Powdered sugar
1 stick oleo	1 tsp. vanilla

Cream together sugar and oleo; add egg and cream; beat until well blended. Add the rest of the ingredients. Make into walnut-sized balls. Roll in sugar. Bake at 350° for 10 minutes. Frost when cool.

Frosting: Combine oleo and vanilla. Add powdered sugar to desired thickness. *Carolyn Knoll*

Fruit Cocktail Cookies

1 c. shortening	2 c. fruit cocktail
1 c. brown sugar	1 1/2 c. nuts
1/2 c. sugar	1 tsp. vanilla
3 eggs	1 tsp. soda
1 tsp. baking powder	1 tsp. cloves
1 tsp. cinnamon	4 c. flour
1 c. raisins (opt.)	

Cream shortening and sugars. Add eggs and vanilla. Mix well. Sift together flour and all other dry ingredients. Add to creamed mixture. Stir all together. Add fruit and nuts. Drop onto a greased cookie sheet. Bake at 400° for about 8 to 10 minutes.

Lois Mash

Gingersnaps

3/4 c. shortening	2 tsp. soda
1 c. sugar	1/4 tsp. salt
1/4 c. molasses	1 tsp. cinnamon
1 beaten egg	1 tsp. cloves
2 c. flour	1 tsp. ginger

Cream shortening and sugar. Add molasses and egg; beat well. Sift dry ingredients; add to creamed mixture and mix well. Roll into small balls. Dip in sugar. Place 2-inches apart on a greased cookie sheet. Bake at 375° for 15 minutes. Yield: 4 dozen cookies.

Bernice Nance

Granola Cookies

- | | |
|------------------------|-----------------------|
| 1 lb. white bark | 1 c. raisins |
| 1 c. peanut butter | 1 c. cocktail peanuts |
| 1 c. plain granola | 1 c. coconut |
| 1 c. chow mein noodles | |

Melt peanut butter and bark in a 250° oven until smooth. Mix remaining ingredients and pour melted mixture over them. Mix until well coated. Drop by heaping teaspoonfuls onto waxed paper. Cool until set, or about 1 hour. May be frozen. *Bernice Nance*

Grandma Jones' Soft Sugar Cookies

- | | |
|-------------------|----------------------|
| 3 c. flour | 2 tsp. baking powder |
| 1 scant tsp. soda | 1 c. shortening |

Combine dry ingredients in a bowl. Cut in shortening. Form a hole in the center.

In another bowl, beat:

- | | |
|---------------|---------------------------------|
| 2 eggs | 4 T. sweet milk |
| 1 c. sugar | 1 tsp. vanilla or lemon extract |
| 1/4 tsp. salt | |

Mix second mixture into first mixture. Chill dough for 1 hour, or longer. Roll into small balls and flatten with the bottom of a glass dipped in sugar. Bake for 12 minutes in a 350° oven.

This was my Grandma's favorite cookie. She is now 103 years old. *Sheryl Shields*

Iron Power Cookies

- | | |
|----------------------------|--------------------------|
| 1/2 c. margarine | 3/4 c. whole wheat flour |
| 1/2 c. peanut butter | 1/4 c. farina cereal |
| 1/2 c. sugar | 1/2 c. nonfat dry milk |
| 1 egg or 2 med. egg whites | 1/4 tsp. baking powder |
| 1 tsp. vanilla | 3 T. milk |
| 1 1/4 c. Raisin Bran | 1/4 c. raisins |

Beat together margarine, peanut butter, sugar, eggs and vanilla. Add remaining ingredients and mix thoroughly. Drop by rounded spoonfuls onto an ungreased cookie sheet. Flatten with the bottom of a glass dipped in sugar. Bake at 375° for 10 to 13 minutes. Makes 30 (0.5-ounce) servings. *Jane Herbert*

Jello Cookies

3/4 c. shortening	1 tsp. vanilla
1/2 c. sugar	2 1/2 c. flour
1 (3 oz.) pkg. Jello (dry)	1 tsp. baking powder
2 eggs	1 tsp. salt

Mix shortening, sugar, Jello, eggs and vanilla. Add dry ingredients and mix. Roll into 3/4-inch balls. Flatten with a glass dipped in sugar. Bake at 400° for 6 to 8 minutes. Yield: 4 dozen.

Color of cookies may be varied by using different flavors of Jello. Any glass with a design on the bottom would make a pretty pattern on the cookie. Helen and I ate a lot of these cookies together.

*In Memory of Helen Holseman,
by Doris Labor, friend*

Jubilee Jumbles

1/2 c. shortening	1/2 tsp. soda
1 c. brown sugar, packed	1 tsp. salt
1/2 c. sugar	1 c. chopped walnuts, or moist shredded coconut, or finely-cut dates, or seedless raisins, or
2 eggs	6 oz. semi-sweet chocolate chips
1 c. undiluted evaporated milk or thick sour cream	
1 tsp. vanilla	
2 3/4 c. flour, sifted	

Thoroughly mix together shortening, sugars and eggs. Stir in milk or cream, and vanilla. Sift together flour, soda and salt; stir into above mixture. Blend in your choice of remaining ingredients. Drop from a spoon onto a greased baking sheet, 2 inches apart. Bake at 375° for about 10 minutes, until delicately browned. Frost with Burnt Butter Glaze. Makes about 4 dozen.

Burnt Butter Glaze: Heat 2 tablespoons butter until golden brown. Beat in 2 cups sifted powdered sugar and 1/4 cup evaporated milk until smooth.

This was a favorite cookie in 1955. Many dozen were baked in the "Homaid Bake Shop" that operated in Dallas Center from 1955 to 1963.

Lila Ward

Mom's Thumb Cookies

- | | |
|---------------------------------|---------------|
| 1/2 c. margarine | 1/2 c. Crisco |
| 1/2 c. brown sugar (not packed) | 2 egg yolks |
| 1/2 tsp. vanilla | 2 c. flour |

Roll into small balls. Beat egg whites until foamy. Dip balls in egg white. Roll in chopped pecans. Press thumb in center. Bake at 375° for 12 minutes.

Frosting: Combine butter, powdered sugar and milk. Flavor to taste with mint extract; add red food coloring. When cookies are cool, drop frosting from teaspoon into "thumb print".

Susan J. Beavers

No-Bake Orange Cookies

- | | |
|---------------------------|--------------------------------|
| 1/2 c. softened margarine | 6 oz. orange juice concentrate |
| 4 c. confectioners' sugar | |
| 1/2 c. chopped pecans | 4 c. vanilla wafer crumbs |

Shape into balls and coat with additional crumbs.

Betty Deaver

No-Bake Peanut Butter Cups

- | | |
|----------------------------|------------------------------|
| 1 c. soft butter | 1 c. chocolate chips, melted |
| 1 c. peanut butter | |
| 2 c. powdered sugar | 1 T. peanut butter |
| 2 c. graham cracker crumbs | |

Mix first 4 ingredients and press into a greased 9x13-inch pan. Melt the 1 cup of chocolate chips. Add 1 tablespoon peanut butter. Spread over graham cracker mixture. Let stand before cutting into bars. Yields 3 to 4 dozen.

Can be pressed into small cupcake papers to make individual peanut butter cups.

Karen N. Ryan

No-Roll Sugar Cookies

1 c. powdered sugar	1 tsp. vanilla
1 c. margarine	1 tsp. baking soda
1/4 c. sugar	1 tsp. cream of tartar
1 egg	2 1/2 c. flour

Mix all ingredients together. Take a small amount of dough, roll into a ball, and then flatten until thin on a greased cookie sheet. Sprinkle with sugar. Bake at 350° until edges are a light, golden color. Need to watch carefully. Yield: approximately 5 to 6 dozen.

Donna McClure

Orange Slice Cookies

1 c. brown sugar	2 beaten eggs
1 c. white sugar	2 c. oatmeal
1 c. shortening	1 c. coconut
1/4 tsp. butter flavoring	1 tsp. baking powder
1 lb. orange slices	1 tsp. vanilla
1 tsp. soda	1/4 tsp. salt
1 tsp. milk	2 c. flour

Cut orange slices into small pieces (6 to 8 pieces); sprinkle with flour. Cream sugar, shortening, eggs, flavorings and milk. Add flour, sifted with baking powder, soda and salt. Work in slices, coconut and oatmeal. Drop by spoonfuls onto a greased tin. Bake at 350° until brown, approximately 15 to 20 minutes.

Joan Newel

Scotch Shortbread

1 lb. sweet butter	3 c. sifted flour
1 c. powdered sugar	1 c. rice flour

Cream butter and add sugar gradually. Blend well, but don't overwork or let butter become oily. Gradually work in flour. Turn dough onto a lightly-floured board to pat out (use part confectioners' sugar on board). Pat into two circles 3/4-inch thick; pinch the edges and prick all over with a fork. Place on a baking sheet and chill in refrigerator or freezer for 1/2 hour. Bake at 375° for 5 minutes, then lower temperature to 300° and continue baking for 45 to 50 minutes. Shortcake should be golden, but not browned at all. Cut into wedges while still warm. Makes about 32.

Do not substitute any ingredients!

Nancy Lister-Settle

Soft Drop Sugar Cookie

2 c. sugar	2 tsp. vanilla
2 c. shortening	5 c. flour
2 eggs	2 tsp. cream of tartar
1/8 tsp. salt	2 scant tsp. soda

Cream together the first 5 ingredients. Mix dry ingredients. Add dry mixture to creamed mixture. Make into walnut-sized balls. Flatten with a fork. Bake at 350° for 10 minutes. Can be frosted.

Just plain yummy!

Cindy Carpenter

Special K Cookies

1 c. sugar	1 c. white Karo syrup
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Bring to a quick boil. Remove from heat. Add:

2 tsp. vanilla	1 1/2 c. crunchy peanut butter
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When blended, add:

4 c. Special K

Stir to coat cereal. Drop onto waxed paper.

Carol McClure White

Spice Spritz Cookies

1 c. butter	3 c. flour
1 1/2 c. sugar	1 tsp. cinnamon
1 tsp. molasses	1 tsp. ginger
1 egg	1 tsp. cloves
2 tsp. soda	1/4 tsp. salt

Mix and put through a press immediately. Bake at 375° until light brown color, about 7 minutes. Best to use a thin-pressed cookie. Top with sugar or colored sugar for the holidays.

Aaron Wilson

Swedish Kringla

1 1/2 c. sugar
3 eggs
1 c. sour cream
1 1/2 c. buttermilk

1 tsp. salt
1 heaping tsp. soda
1 tsp. baking powder
7 c. flour

Mix sugar, eggs, sour cream and buttermilk. Sift dry ingredients together. Gradually add dry ingredients. Mixture will be very thick. Chill for at least 4 hours. Roll into 1/2-inch ropes and form into figure 8's. Can also be rolled out 1/2-inch thick and cut with a cookie cutter. Bake at 325° until very light brown. This is a very soft bread-like cookie. Store in an airtight container. Makes a large batch.

The kids love them warmed in the microwave. *Peg Johnson*

Diabetic Cookies

Oatmeal Fruit Cookies

(Diabetic)

2 c. quick oatmeal
1 tsp. baking soda
2 tsp. cinnamon
1/2 tsp. nutmeg
1 c. water
1/2 c. chopped, pitted
dates

1/2 c. peeled, chopped
apples
1/2 c. raisins
1/2 c. margarine
1 egg + 1 egg white
1 tsp. vanilla
1/2 c. chopped walnuts
1/2 tsp. salt

Combine oatmeal, soda, cinnamon, nutmeg and salt; set aside. Over medium-high heat, bring water, dates, apples and raisins to a boil. Reduce heat to low; simmer for 3 minutes. Remove from heat. Add margarine; stir until melted. Pour into a large bowl and cool slightly. Stir in dry ingredients, beaten eggs, vanilla and chopped nuts until well blended. Cover and refrigerate overnight. Drop by heaping teaspoonfuls, 2 inches apart, onto greased cookie sheets. Bake in a 350° oven for 12 minutes. Cool. Store in the refrigerator in an airtight container. *Betty McClure*

Chocolate Diabetic Cookies

- | | |
|----------------------------------|-----------------------------|
| 1 c. Bisquick (dry mix) | 1 egg + 1 egg white |
| 1 (1.5 oz.) pkg. Jello | 2 T. vegetable oil |
| chocolate sugar-free | 4 T. milk |
| instant pudding (dry) | 2 tsp. vanilla |
| 1/2 c. Equal (NutraSweet) | 1/3 c. chopped black |
| 2 tsp. cocoa | walnuts |

In a mixing bowl, combine Bisquick, chocolate pudding mix, Equal and cocoa. Beat eggs slightly. Add eggs, oil, milk, vanilla and nuts; mix. Mixture will be thick. Drop by heaping teaspoonfuls onto a cookie sheet sprayed with Pam. Bake on the middle rack of the oven at 350° for 8 to 10 minutes. Don't overbake. Store in the refrigerator in an airtight container. Makes about 16 cookies.

Betty McClure

Oatmeal Cookies

Chocolate Chip Oatmeal Cookies

- | | |
|----------------------------------|----------------------------------|
| 1 c. vegetable shortening | 1 tsp. soda |
| 1 c. brown sugar | 1/2 tsp. salt |
| 1 c. white sugar | 3 c. oatmeal |
| 1/2 tsp. vanilla | 1 (12 oz.) pkg. chocolate |
| 2 eggs | chips |
| 1 1/4 c. flour | Nuts (opt.) |

Mix shortening, brown sugar and white sugar. Blend in eggs and vanilla. Add dry ingredients, chips and nuts. Mix all together. Bake at 350° for 6 to 8 minutes for a 2-inch cookie. Cool 2 minutes before removing from cookie sheet. Makes about 4 dozen cookies.

Marilyn Myers

Grandma's Oatmeal Cookies

- | | |
|------------------|---------------------|
| 1 c. white sugar | 1/2 tsp. nutmeg |
| 1 c. margarine | 6 T. milk |
| 2 eggs | 2 c. flour |
| 1 tsp. soda | 1 c. raisins |
| 1 T. hot water | 1/2 c. chopped nuts |
| 1 tsp. salt | 2 c. oatmeal |
| 1 tsp. cinnamon | |

Cream margarine and sugar; add eggs and beat. Dissolve soda in hot water and add to egg mixture. Add salt, cinnamon, nutmeg and milk; beat in. Add flour, raisins and nuts; beat well. Add oatmeal. May have to stir oatmeal in with a spoon. Drop by teaspoonfuls onto a greased cookie sheet and bake at 375° for approximately 8 to 10 minutes, or until lightly browned.

Jody McClure

Oatmeal Dandies

- | | |
|-----------------------|----------------------|
| 1/2 c. margarine | 1 tsp. baking powder |
| 2 c. brown sugar | 1/2 tsp. soda |
| 2 eggs | 1 tsp. cinnamon |
| 1 c. dairy sour cream | 3 c. oatmeal |
| 1 1/2 c. flour | 1 to 2 c. raisins |
| 1 tsp. salt | |

Cream margarine and sugar. Add eggs; beat well. Mix in sour cream. Add dry ingredients and mix well. Drop by teaspoonfuls onto a cookie sheet. Bake at 350° for approximately 12 minutes. Yields about 6 dozen cookies.

Nancy Wilson

*Discover what is true, and practice what is good,
are the two most important objects of life.*

Oatmeal Cookies

- | | |
|---------------------------------|---|
| 1 c. shortening or
margarine | 1 tsp. baking soda |
| 1 c. brown sugar | 1 tsp. salt |
| 1 c. white sugar | 3 c. oatmeal (quick
cooking) |
| 2 eggs | Gumdrops, nuts & coconut
or raisins (if desired) |
| 1 tsp. vanilla | |
| 1 1/2 c. flour | |

Cream together shortening, sugar, eggs and vanilla. Sift and add flour, soda and salt; add oatmeal. Separate dough into 3 portions and add 1/2 cup chopped gumdrops to 1 part, 1/2 cup chopped nuts to 1 part, and 1/2 cup raisins or coconut to another part. May make some plain or add desired ingredients. Roll each part into a log and chill. Slice and bake at 350° for 10 to 12 minutes.

Jackie Deaver

Oatmeal Cookies

- | | |
|---------------------------|-------------------------------------|
| 1 c. all purpose flour | 1 egg |
| 1/2 c. granulated sugar | 1/4 tsp. vanilla |
| 1/2 c. packed brown sugar | 3/4 c. quick-cooking rolled
oats |
| 1/2 tsp. baking powder | 1/4 c. chopped walnuts |
| 1/2 tsp. baking soda | Granulated sugar |
| 1/4 tsp. salt | |
| 1/2 c. shortening | |

In mixing bowl, stir together first 6 ingredients. Add shortening, egg and vanilla; beat well. Stir in oats and nuts. Form into small balls. Dip tops in additional sugar. Place onto ungreased cookie sheets. Bake at 375° for 10 to 12 minutes. Makes 3 1/2 dozen.

Chris Knoll

*It would be a lot easier if sin didn't always
seem to be in such jolly company.*

Oatmeal Date Cookies

1/2 c. margarine	1 tsp. cinnamon
1 c. sugar	1/2 tsp. allspice
3 eggs	1/2 c. milk
1 1/2 c. flour	2 c. rolled oats
1 tsp. baking powder	1 c. chopped dates
1/2 tsp. salt	1/2 c. coconut
1 tsp. baking soda	1/2 c. nuts (opt.)

In a large mixing bowl, cream margarine, sugar and eggs. Beat well. Sift together flour, baking powder, salt, soda and spices. Add to creamed mixture, alternately with milk. Stir in oats, dates, coconut and nuts. Drop by teaspoonfuls onto a greased cookie sheet. Bake at 350° for 10 to 12 minutes. Makes 6 dozen cookies.

Nancy Lister-Settle

Oatmeal Icebox Cookies

1 c. margarine	3 c. quick oatmeal
1 c. brown sugar	1 1/2 c. flour
1 c. granulated sugar	1 tsp. soda
2 eggs	1 tsp. vanilla
1 tsp. salt	Nuts, if desired

Mix all ingredients together, adding oatmeal last. Roll dough into 2-inch in diameter rolls. Wrap in waxed paper and chill thoroughly in the refrigerator. Slice and place on a greased cookie sheet. Bake at 350° for approximately 8 minutes.

Donna McClure,

Mary Ann Ellis

Monster Cookies

1 doz. eggs	8 tsp. soda
1 lb. margarine or butter	18 c. quick oatmeal
2 lb. brown sugar	1 lb. chocolate chips
4 c. white sugar	1 lb. nutmeats (opt.)
1/4 c. vanilla	1 lb. M&M's
3 lb. peanut butter (1 c. = 10 oz.)	

Cream margarine and sugars together. Add eggs, one at a time, and beat well. Add vanilla, peanut butter and soda; beat well. Mix in oatmeal, chips, nuts and M&M's by hand. Will make 11 to 12 dozen large cookies, approximately 1/4 cup of dough per cookie. Bake at 350° for 12 to 14 minutes.

Sue Beavers

Bars

Almond Dream Bars

18 graham crackers	1 c. graham cracker crumbs
3/4 c. brown sugar	1 c. sliced almonds
1/2 c. margarine	1 c. flaked coconut
1/2 c. evaporated milk	

FROSTING:

1 1/2 c. powdered sugar	2 T. evaporated milk
2 T. softened margarine	1/2 tsp. almond flavoring

Grease a 9x9-inch baking pan and line the bottom with half the graham crackers. In a saucepan, combine brown sugar, margarine and evaporated milk. Stir constantly while bringing to a full boil. Remove from heat and add remaining ingredients. Pour over graham crackers and top with remaining crackers. Press down firmly. Frost and sprinkle with almonds to garnish. Chill until firm.

Frosting: Beat together until spreadable.

Nancy Lister-Settle

Apricot Bars

1 c. sugar	1/4 tsp. baking powder
3/4 c. margarine	1/3 c. coconut
1 egg	1/2 c. chopped walnuts
2 c. flour	1/2 tsp. vanilla
12 oz. apricot preserves	

Cream sugar and margarine. Add egg and mix well. Combine flour and baking powder; add to above mixture. Add coconut and vanilla. Mix well. Press 2/3 of the dough into a greased 9x13x2-inch baking dish. Spread with preserves. Crumble remaining dough over preserves. Bake at 350° for 30 to 35 minutes, until golden brown. Cool in pan on a wire rack. Cut into 36 bars.

Anne Hansen

Banana Bars

1 1/2 c. sugar
 1/2 c. margarine
 2 eggs
 1 c. sour cream
 3 ripe bananas, mashed

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

FROSTING:

1 (3 oz.) pkg. cream
 cheese (room temp.)
 1 tsp. vanilla

3/4 stick margarine
 1 T. cream
 2 c. powdered sugar

Grease a 10x15-inch pan. Cream butter and sugar; add eggs, sour cream, bananas and vanilla. Add dry ingredients and pour into pan. Bake at 375° for 25 minutes. Cool, frost and enjoy! Makes 28 bars.

Frosting: Mix until smooth. Frost when bars are cool.

Kristie Cutler

Best-Ever Bars

CRUST:

1/2 c. margarine
 1 c. flour

1/4 c. sugar

FILLING:

1 c. graham cracker
 crumbs
 1/2 c. chocolate chips
 1/2 c. chopped nuts

1 tsp. baking powder
 1 can sweetened
 condensed milk

FROSTING:

1 1/2 c. powdered sugar
 1/2 c. margarine, softened

1 tsp. vanilla

Crust: In a small bowl, cut margarine into flour and sugar until crumbly. Press into the bottom of an ungreased 9x13-inch pan. Bake at 350° for 10 minutes. Cool 10 minutes.

Filling: In a large bowl, combine all filling ingredients; mix well. Spread over partially baked crust. Return to oven and bake 15 to 20 minutes longer, or until golden. Cool completely.

Frosting: In a small bowl, blend all frosting ingredients until creamy. Spread over bars.

Do not overbake. This is a chewy bar.

Lacy Pinegar

Killer Brownies

2 c. flour	4 T. cocoa
2 c. sugar	1 c. water
1 tsp. soda	1/2 c. buttermilk
1/8 tsp. salt	2 beaten eggs
2 sticks margarine	1 tsp. vanilla

Mix flour, sugar, soda and salt in a bowl. In a saucepan, mix cocoa, water and margarine. Bring to a boil. Add to dry ingredients. Add buttermilk, eggs and vanilla. Mix well. Pour into a greased and floured jelly roll pan. Bake 25 minutes at 350°. When cool, frost with the following.

Frosting: Bring to a boil 1 stick margarine, 6 tablespoons buttermilk and 4 tablespoons cocoa. Add 1 (1-pound) box of powdered sugar, 1 teaspoon vanilla and 1 cup chopped nuts. If this is runny, let stand awhile before frosting.

This recipe has many names, but the first time I made it, one of the kids said "These brownies are KILLERS!". From that day forward, these brownies have been known to our family and friends of the Myers family as "Killer Brownies".

(Lynn Chambers is a friend of the Myers family and got the recipe for "Killers" from Lacy and Karla.)

*Mary Lou Myers family,
Lynn Chambers*

Cream Cheese Brownies

1 (8 oz.) pkg. cream cheese (at room temp.)	2 eggs
1/2 c. sugar	2 T. hot water
1 egg	1 tsp. vanilla
1 tsp. vanilla	3/4 c. flour
1/4 c. margarine	1/4 tsp. baking soda
6 oz. chocolate chips	Pinch of salt
1/2 c. (or more) sugar	1/2 c. chopped nuts

Combine cream cheese, 1/2 cup sugar, 1 egg, and 1 teaspoon vanilla; set aside. Melt margarine and chocolate chips. Stir in other 1/2 cup sugar, 2 eggs, 2 tablespoons hot water and remaining vanilla. Add flour, soda, salt and nuts; stir well. In an 8x8-inch or 9x9-inch greased pan, layer 1/2 of the chocolate mixture. Top with the cream cheese mixture. Then spread on remaining 1/2 of chocolate mixture. Swirl with a knife to marble. Bake at 350° for 30 to 35 minutes. Keep in the refrigerator.

This recipe was "stolen" from former Dallas Center resident, Shirley Cloyd.

Jeani Shepherd

Brownies for a Bunch

3 sticks margarine (or butter)	1 c. sour cream
1 c. water	1 tsp. soda
3 heaping T. cocoa	2 c. sugar
2 c. flour	2 eggs
	1 tsp. vanilla

Combine margarine, water and cocoa; bring to a boil. Let cool. Mix the sugar and eggs. Stir the cocoa mixture. To the creamed mixture, add the sour cream, then add the vanilla. Add the cocoa mixture to the creamed mixture and mix well. Slowly add the flour and soda. Blend. Batter will be thin. Pour into a greased 11x7-inch or 11x15-inch cookie sheet. Bake 20 minutes at 375°. Yield depends on what size you want the brownies.

FROSTING:

4 c. powdered sugar	4 heaping T. cocoa
1 stick margarine or butter	1 tsp. vanilla

Beat until creamy. Then frost your brownies.

It helps if you melt the butter until almost melted. If frosting, frost while warm but not hot.

Stephanie McClure

The Best Brownies I've Ever Eaten

3/4 c. butter or oleo	1/2 tsp. salt
2 c. white sugar	1 c. flour
4 eggs	1/2 c. cocoa
1 tsp. vanilla	1 c. walnuts or pecans

Cream butter and sugar. Add eggs, one at a time, beating after each one. Add vanilla, salt and nuts. Sift flour and cocoa together. Add to the creamed mixture all at once. Stir in dry ingredients by hand (do not use the mixer). Stir in just so dry ingredients disappear. Do not beat. Mixture will look lumpy and grainy. Bake at 350° for 25 to 30 minutes in a greased 9x13-inch pan. Dust greased pan with cocoa instead of flour.

Recipe from Jim Lloyd on Sunshine Line KTOF.

Excellent!!

Jane Herbert

One-Bowl Brownies

- | | |
|-------------------------------------|------------------|
| 4 sq. chocolate | 3 eggs |
| 1 1/2 sticks margarine or
butter | 1 tsp. vanilla |
| 2 c. sugar | 1 c. flour |
| | 1 c. nuts (opt.) |

Melt chocolate and butter together. Stir in sugar. Mix in eggs and vanilla, then flour. Pour into a 9x13-inch pan. Bake at 350° for 30 to 35 minutes.

Mark Newel

Caramel Bars

- | | |
|----------------------------------|-----------------------------|
| 3/4 c. butter | 1/2 c. pecans |
| 3/4 c. powdered sugar,
sifted | 33 Kraft Caramels, melted |
| 1 1/2 c. flour | 1/4 c. cream or canned milk |
| 1 tsp. vanilla | 1/4 c. butter |
| | 1 1/4 c. powdered sugar |

Mix first five ingredients and press into a 12x8-inch pan. Bake at 350° for 12 minutes. Melt caramels and add rest of the ingredients; mix until smooth. Then spread on top of the baked layer. Let cool and then frost with real thin powdered sugar frosting. Yields 24 bars.

Shirley Thomas

Caramel Pecan Dream Bars

- | | |
|--|--------------------------------------|
| 1 pkg. yellow cake mix | 1 egg |
| 1/3 c. margarine, softened | 1 tsp. vanilla |
| 1 egg | 1 c. chopped pecans |
| 1 (14 oz.) can sweetened
condensed milk | 1/2 c. Heath Bits-O-Brickle
chips |

Combine cake mix, margarine and 1 egg. Mix at highest speed of mixer until crumbly. Press into a greased 9x13-inch pan. In a bowl, beat sweetened condensed milk, 1 egg and vanilla until blended. Stir in pecans and chips. Pour over base in pan and spread to cover. Bake for 25 minutes, or until a light golden brown, at 350°. Center may appear loose but will set upon cooling. Allow bars to cool completely before cutting.

These freeze well.

*Donna McClure,
Karen N. Ryan*

Carrot Bars

- | | |
|-----------------|---|
| 4 eggs | 2 tsp. soda |
| 2 c. sugar | 2 c. flour |
| 1 1/4 c. oil | 3 sm. jars strained baby
food carrots* |
| 2 tsp. cinnamon | |

CREAM CHEESE FROSTING:

- | | |
|--------------------------------|---------------------|
| 1 (3 oz.) pkg. cream
cheese | 1 tsp. milk |
| 3/4 stick oleo | 3 c. powdered sugar |
| | 1 tsp. vanilla |

Beat eggs, sugar and oil on high speed. Add remaining ingredients. Bake in a jelly roll pan for 20 to 30 minutes at 350°. When cool, frost with Cream Cheese Frosting.

Cream Cheese Frosting: Mix all ingredients until smooth. Spread on cooled bars.

*I often substitute apricot baby food for the carrots.

Doris Labor

Cereal-Peanut Bars

- | | |
|----------------------|---------------------------------------|
| 1/2 c. light syrup | 1 tsp. vanilla |
| 1 c. peanut butter | 1 c. corn flakes, slightly
crushed |
| 2 c. Rice Krispies | Pinch of salt |
| 1 c. chocolate chips | |
| 1/4 c. brown sugar | |

Combine syrup, sugar and salt in a pan. Bring to a full boil. Stir in peanut butter. Remove from heat. Stir in vanilla, cereals and chips. Press into a buttered 9x9x2-inch pan. Chill for 1 hour. Cut into pieces.

Bernice Nance

*Faith is the bird that feels the light
and sings when the dawn is still dark.*

Cherry Bars

1 c. butter
 1 3/4 c. sugar
 1 tsp. vanilla
 4 eggs

3 c. flour
 1 1/2 tsp. baking powder
 1/2 tsp. salt

CRUMB TOPPING:

1/4 c. flour

1/4 c. sugar

3 T. oleo

Cream butter and sugar; add vanilla. Add and mix in eggs, one at a time. Sift dry ingredients together and add to creamed mixture; mix well. Spread 1/2 of the batter into a greased jelly roll pan. Top with 2 cans any flavor pie filling (cherry is best for me). Drop other 1/2 of batter by spoonfuls over top of filling. Top with Crumb Topping. Bake at 350° for 45 minutes. Cool completely and drizzle with a powdered sugar glaze.

Crumb Topping: Mix like pie crust and sprinkle over batter.

Chloe Bennett

Cherry Cheese Bars

CRUST:

1 c. walnuts, divided
 1 1/4 c. unsifted,
 all-purpose flour

1/2 c. firmly-packed brown
 sugar

1/2 c. butter-flavor Crisco

1/2 c. flaked coconut

FILLING:

1 (8 oz.) pkg. cream
 cheese, softened
 1/3 c. granulated sugar

1 egg

1 tsp. vanilla

1 (21 oz.) can regular or
 light cherry pie filling

Preheat oven to 350°. Grease the bottom of a 13x9x2-inch pan. Make 1 1/2 recipe for an 11x17-inch pan. Chop 1/2 cup walnuts coarsely for topping. Chop remaining 1/2 cup finely.

Crust: Combine flour and brown sugar; cut in Crisco until fine crumbs form. Add chopped (fine) nuts and coconut; mix well. Remove 1/2 cup; set aside. Press remaining crumbs in the bottom of greased pan. Bake at 350° for 12 to 15 minutes, until edges are lightly browned.

Filling: Beat cream cheese, granulated sugar, egg and vanilla until smooth. Spread over hot baked crust. Return to oven. Bake 10 minutes longer. Spread cherry pie filling over cheese layer. Combine reserved coarsely-chopped nuts and reserved crumbs. Sprinkle over cherries. Return to oven. Bake 15 minutes longer. Cool, and cut into 24 bars.

Evelyn Silver

Chocolate Marshmallow Bars

1/2 c. butter	1/2 c. nuts (opt.)
3/4 c. sugar	2 1/4 c. mini marshmallows
2 eggs	1 (6 oz.) pkg. chocolate chips
1 tsp. vanilla	1 c. peanut butter
3/4 c. flour	1 1/2 c. Rice Krispies
2 T. cocoa	
3/4 tsp. baking powder	

Cream butter and sugar. Add eggs and vanilla; mix well. Spread into a greased 9x13-inch pan and bake for 15 minutes at 350°. Remove from oven and spread marshmallows over bottom layer. Return to oven for 3 minutes. Remove from oven and cool. Melt chocolate chips and peanut butter. Add Rice Krispies and spread over top of bars. Refrigerate or keep in a very cool place.

Sandy Clinkinbeard

Cracker Bars

1 c. brown sugar	1 (12 oz.) pkg. chocolate chips
1 c. butter	1/2 c. nuts
Soda crackers	

Boil brown sugar and butter for 3 minutes. Pour over soda crackers which have been placed close together on tinfoil on a 10x15-inch cookie sheet. (Note: It takes one package of crackers.) Place in a 400° oven. Bake for 5 minutes, or until crackers float. Remove and cool a little — then sprinkle chocolate chips over top; spread evenly. Sprinkle with finely-chopped nuts. Cool, then break into pieces.

Tastes like butterbrickle candy.

Chrissy Newel

*God gave us one mouth and two ears,
so we should listen twice as much as talk.*

Fudge Nut Bars

- | | |
|------------------|----------------|
| 1 c. oleo | 2 1/2 c. flour |
| 2 c. brown sugar | 1 tsp. soda |
| 2 eggs | 1 tsp. salt |
| 2 tsp. vanilla | 3 c. oatmeal |

FILLING:

- | | |
|--|-------------------|
| 1 sm. pkg. semi-sweet
chocolate chips | 2 T. oleo |
| 1 can sweetened
condensed milk | 1/2 tsp. salt |
| | 1 c. chopped nuts |
| | 2 tsp. vanilla |

Put chocolate chips, milk, oleo and salt into a microwave for 1 minute. Add nuts and vanilla. Spread 2/3 of oatmeal mixture into a greased 9x13-inch pan. Cover with chocolate filling. Dot with remaining oatmeal mixture. Bake at 350° for 25 to 30 minutes. Check at 20 minutes.

Carol McClure White

Krispie Bars

- | | |
|------------------------------|-------------------------------|
| 1 c. white syrup | 1 tsp vanilla |
| 1 c. white sugar | 8 c. Rice Krispie-type cereal |
| 1/4 tsp. salt | 3/4 c. chocolate chips |
| 1/2 c. crunchy peanut butter | 3/4 c. butterscotch chips |

In a 4-quart or larger saucepan, mix syrup and sugar; bring to a boil. Add salt, peanut butter and vanilla; stir until creamy. Add cereal and mix well. Spread into a greased 9x15-inch pan. Melt chips together; mix and frost bars.

Kids of all ages love these!

Ashley Wilson

German Chocolate Bars

- | | |
|------------------------------------|-----------------------------------|
| 1 stick + 3 T. margarine | 1 c. chocolate chips |
| 1 box German chocolate
cake mix | 1 can sweetened
condensed milk |
| 2 to 3 c. marshmallows | 1 c. pecans |
| 1 1/2 c. Angel Flake coconut | |

Melt margarine and mix with cake mix. Press into a 10x15-inch pan. Spread marshmallows over mixture. Sprinkle coconut and chips over mix; then add nuts. Pour sweetened condensed milk over above ingredients. Bake at 350° for 20 to 25 minutes.

Michaela Newel

Lemon Bars

- | | |
|--|------------------------------|
| 1 (15 oz.) can sweetened condensed milk (Eagle Brand) | 1 c. brown sugar |
| 1/2 c. fresh lemon juice | 1/2 tsp. salt |
| 1 tsp. lemon extract | 1 c. uncooked oatmeal |
| 1/2 c. butter or margarine | 1 1/2 c. sifted flour |
| | 1 tsp. baking powder |

Mix together milk, lemon juice and lemon extract. Let stand while preparing the other ingredients. Cream together butter and sugar and add remaining ingredients. Put part of this on bottom layer, then add lemon filling. Put rest of crumb mixture on top. Bake at 350° in a 9x9-inch square pan for 25 minutes. Cut into squares.

This is my favorite bar recipe - very rich.

Trudy Mueller

Lemon Bars

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

Cream butter; add flour and sugar; mix. Press into an ungreased pan (13x9x2-inch). Bake at 350° for 20 minutes.

- | | |
|----------------------------|---------------------------------|
| 4 eggs | 2 tsp. grated lemon rind |
| 2 c. sugar | 1/3 c. lemon juice |
| 1/2 tsp. salt | 1 tsp. baking powder |
| 1/4 c. sifted flour | |

Combine well-beaten eggs, sugar, salt and lemon rind; add juice. Mix baking powder and flour; add to egg mixture and mix. Spread on hot baked layer. Bake in a 350° oven for about 30 minutes. Cool. Cut into bars. Sprinkle with additional powdered sugar. Makes about 44 bars.

Co-worker teacher always begged for me to bring "Lemon Bars".

Agnes M. Harms

Lemon Bars

1 pkg. lemon cake mix
3 eggs
1/3 c. shortening
1/2 c. sugar
1/2 tsp. baking powder

1/4 tsp. salt
2 tsp. grated lemon
peel (opt.)
1/4 c. lemon juice

Combine 1 egg, shortening and dry cake mix until crumbly; reserve 1 cup. Pat remaining mixture lightly into an ungreased 13x9x2-inch pan. Bake at 350° for 15 minutes, or until light brown. Beat remaining 2 eggs, sugar, baking powder, salt, lemon peel and lemon juice until light and foamy. Pour over hot crust; sprinkle with reserved crumb mixture. Bake at 350° for 15 minutes, or until light brown. Sprinkle with confectioners' sugar, if desired. Cool. Cut into bars.

Donna Jackson

M&M Bars

BASE:

2 sticks margarine
2 c. quick oatmeal
1 1/2 c. flour

1 c. brown sugar
1 tsp. vanilla
1 tsp. baking soda

FILLING:

2 T. margarine
1 1/2 c. M&M's, cracked

1 c. sweetened
condensed milk
1/2 c. M&M's

Melt 2 sticks margarine in microwave for 2 minutes. In a large bowl, combine oatmeal, flour, brown sugar and baking soda. Add the melted margarine and vanilla; mix until crumbly. (I use an electric mixer.) Press 1/2 of this crumbly mixture into a greased 9x13-inch pan and bake at 350° for 10 to 15 minutes. Remove and cool slightly.

Filling: Melt the remaining 2 tablespoons margarine in microwave. Remove and add the sweetened condensed milk and 1 1/2 cup broken M&M's. (To break up the M&M's, I place them in a plastic bag and roll over them several times with a rolling pin to crack the shells.) Pour this mixture over the partially baked base, then press the remaining crumbly mixture on top of this. Sprinkle with the remaining 1/2 cup M&M's. Bake an additional 10 to 15 minutes at 350°. Do not overbake. This is a chewy bar.

Lacy Pinegar

Reese's Peanut Butter Bars

1 c. graham cracker crumbs	1/2 tsp. salt
1/2 lb. oleo	1/2 tsp. vanilla
1 lb. powdered sugar	1/2 tsp. burnt sugar flavoring
1 c. peanut butter	2 c. chocolate chips

Combine crumbs, oleo, peanut butter, sugar, salt and flavorings. Work together until smooth. Press into a 9-inch square buttered pan, or larger for thinner bars. Refrigerate until firm. Melt chocolate chips over hot, not boiling, water. Spread over cracker mixture. Refrigerate until firm.

Tastes just like the kind you buy!! *Dianne Braymen*
(Dianne has been the choir director for our inspirational music selections for several years.)

Unbaked Peanut Butter Bars

1/2 c. white sugar	3 1/2 to 4 c. Special K cereal
1/2 c. white syrup	1 (12 oz.) pkg. chocolate chips
3/4 c. chunk-style peanut butter	
1 tsp. vanilla	

Put sugar and syrup in a saucepan and bring to a boil. Remove from heat and add peanut butter and vanilla; mix well. Place 3 1/2 to 4 cups Special K cereal in a large mixing bowl and pour peanut butter mixture over cereal, mixing well. Pat into a greased 9x13-inch pan. Frost with melted chocolate chips. Yield: 40 bars.

*In Memory of Alice Bosman,
by Marie Ellis, friend*

(Andy Bosman was our pastor and Alice served our church in the late 50's and all of the 60's.)

God has 2 dwellings - one in heaven and the other in a loving heart.

Pineapple Bars

CRUST:

1/2 c. butter or oleo
1/4 c. sugar

1 c. flour

FILLING:

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

1/4 tsp. almond extract
1 c. brown sugar
1/2 c. pecans or walnuts
1 c. crushed pineapple,
drained

Crust: Cream butter and sugar, then work in flour. Pat into a greased 9x9-inch pan. Bake at 350° for about 15 to 20 minutes, or until golden brown.

Filling: Sift together flour, baking powder and salt. Beat eggs; add sugar and flavorings. Blend in flour mixture, nuts and pineapple. Spread over baked crust and bake about 25 to 30 minutes longer. Sprinkle with powdered sugar when cool and cut into bars.

Lila Ward

Pumpkin Bars

2 c. flour
2 sticks margarine
1 (6 oz.) pkg. cream
cheese
2 c. powdered sugar
6 oz. frozen whipped
topping, thawed

2 c. canned pumpkin
1 tsp. pumpkin spice
2 pkg. instant vanilla
pudding
1/2 c. milk
4 oz. whipped topping

First Layer - Crust: Mix flour and margarine until crumbly. Press into the bottom of a 9x13-inch pan. Bake at 350° for 20 minutes. Cool.

Second Layer: Mix cream cheese (softened) and powdered sugar. Fold in 6 ounces whipped topping, thawed.

Third Layer: Mix canned pumpkin and pumpkin spice. Add instant vanilla pudding and milk; mix.

Fourth Layer: Spread 4 ounces whipped topping on top. Put in the refrigerator. When firm, cut to eat; or freeze.

Nadine Britson

Saucepan Brownies

- | | |
|---|----------------------------|
| 1 c. shortening (can be
1/2 margarine) | 4 eggs |
| 1/4 c. cocoa | 1 1/2 c. flour |
| 1 tsp. vanilla | 1/2 tsp salt |
| 2 c. sugar | 1/2 c. chopped nuts (opt.) |

Melt cocoa and shortening in a saucepan. Cool. Beat in vanilla and sugar. Add eggs, one at a time, and beat well. Bake at 325° for 25 minutes in a jelly roll pan. Can be frosted or dusted lightly with powdered sugar.

Peg Johnson

Scotcheroos

- | | |
|------------------------------|---------------------------------------|
| 1 c. sugar | 1 c. Nestle's semi-sweet
morsels |
| 1 c. light corn syrup | 1 c. Nestle's butterscotch
morsels |
| 1 c. peanut butter | |
| 6 c. Kellogg's Rice Krispies | |

Combine sugar and syrup in a 3-quart saucepan. Cook over moderate heat, stirring frequently, until mixture boils. Remove from heat, stir in peanut butter, mix well, and add Rice Krispies. Stir until well blended. Press mixture into a buttered 13x9-inch pan. Melt Nestle's chocolate and butterscotch morsels together over hot, but not boiling water, stirring until well blended. Remove from heat. Spread evenly over Rice Krispie mixture. Cool until firm. Cut into bars.

*Georganna Beavers,
Stephanie Allen*

Silver Cookies

- | | |
|----------------------|--------------------------------|
| 1 c. butter, creamed | 1 1/4 c. flour |
| 1 c. brown sugar | 1 tsp. soda |
| 1 c. white sugar | 1/2 tsp. salt |
| 1/2 tsp. vanilla | 2 c. oatmeal |
| 2 eggs | 1 (6 oz.) pkg. chocolate chips |

Mix in order given. Spread into a greased and floured 9x13-inch pan. Bake at 375° for 15 to 20 minutes. Do not overbake. Cut into bars.

When kids would stop at the Silver home, inevitably there would be some of these bar cookies to eat, so the kids called them "Silver Cookies". Evelyn said that many times Paul would be the one who made them.

*In Memory of Paul Silver,
by the Silver Family*

Sour Cream Raisin Bars

CRUST:

1 c. brown sugar

1 3/4 c. flour

1 3/4 c. oatmeal

1 c. margarine

1 tsp. soda

FILLING:

1 1/2 c. raisins

1 1/2 c. water

3 egg yolks

1 1/2 c. sugar

1 1/2 c. sour cream

3/4 tsp. cinnamon

1/4 tsp. cloves

1/4 tsp. salt

4 1/2 T. cornstarch

Crust: Mix to crumbs and pack 1/2 of the mixture into a 9x13-inch pan. Bake at 350° to medium brown.

Filling: Cook raisins in water until almost dry. Cook other 7 ingredients until thickened. Add raisins to cooked custard, then spread on crumb crust. Add remaining crumbs over top. Bake for 30 minutes at 350°.

Lila Ward

English Toffee Bars

1 c. butter

1 c. sugar

1/4 tsp. salt

1 egg yolk

1 tsp. vanilla

2 c. flour (don't sift)

1 egg white

1/2 c. chopped nuts

Mix all ingredients except egg white and nuts. Dough will be very stiff. Press into a 10x15-inch cookie sheet. Beat egg white with a fork until foamy and spread over dough. Sprinkle with nuts and press into dough. Bake at 300°, until firm and dry — lightly browned, about 30 to 40 minutes. Cut while hot and remove. Yield: 48 bars.

Marie Ellis

Desserts

Old-Fashion Apple Crisp

10 to 12 lg. apples,
sliced thin

Nutmeg & cinnamon

3/4 c. white sugar

1 1/2 c. flour

3/4 c. butter

1 1/2 c. brown sugar

Slice apples into large bowl. Cover with sugar and sprinkle with nutmeg and cinnamon. Mix and spread apples in buttered, 2-quart baking dish. In separate bowl, mix flour and brown sugar; cut in butter until mixture resembles coarse meal. Spread topping over apples. Bake at 325° for 1 hour.

Brian Myers

Apple Fritters

6 apples, peeled, cored
& cut into rings

1 c. flour

1 tsp. baking powder

Sugar (your choice)

3 egg whites, stiffly beaten

1/2 c. milk

Sprinkle the apple rings with sugar. Combine the remaining ingredients for a fluffy batter. Dip each ring into batter and deep-fat fry in oil. Sprinkle sugar on fried rings; serve with creamed rice.

Kristie Cutler

Banana Split Dessert

1 1/4 c. butter or margarine

2 c. crushed graham
crackers

2 eggs

2 c. sifted powdered sugar

1 tsp. vanilla

1 (20 oz.) can crushed
pineapple, well-drained

4 bananas, sliced

1 (8 oz.) ctn. Cool Whip

1 (4 oz.) jar maraschino
cherries

Combine 1/2 cup butter and graham cracker crumbs; press onto bottom of a 9x13x2-inch pan. Beat eggs at high speed for 4 minutes; add powdered sugar, 3/4 cup softened butter and vanilla; beat for 5 minutes. Spread over crumb mixture. Chill for 30 minutes. Spread pineapple over top; add bananas. Cover with Cool Whip. Garnish with maraschino cherries. Makes 12 servings.

Jerl Madsen

The Hyannisport Blueberry Buckle

1/2 c. butter or margarine
1 c. sugar
2 eggs
1/2 c. half & half
2 c. plus 2 T. flour

1 1/4 c. fresh blueberries
or 1 c. drained blue-
berries
2 tsp. baking powder
1/4 tsp. salt

Toss the blueberries with the 2 tablespoons of flour; set aside. Cream butter and sugar. Beat in the eggs. Add 1/2 of dry ingredients, then half of the half & half. Stir in remaining dry ingredients and the rest of the half & half; then the blueberries. Mix well and pour into a 9x9-inch or 11x13-inch pan, depending on how thick you wish. Top with 3/4 cup of sugar, 3/4 cup flour and 3/4 teaspoon cinnamon. Cut in 5 to 6 tablespoons of margarine. Topping should be crumbly. Bake at 350° for 40 to 50 minutes.

Sandy Clinkinbeard

Blueberry Crisp

1 qt. fresh blueberries
1 c. flour
1/2 c. oleo (softened)

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

Place berries in 1 1/2-quart baking dish. Mix sugar, flour, baking powder, salt and oleo together with fork until well-mixed. Sprinkle over berries. Bake in preheated 325° oven for 1 hour. Makes 6 servings.

Bernice Nance

Blueberry Delight

1 c. graham cracker crumbs
1 stick oleo
1 c. sugar
2 eggs, beaten
1 (8 oz.) pkg. cream cheese
1 T. lemon juice

1 c. blueberry pie filling or
filling made of fresh
berries, sweetened &
thickened
1 (8 oz.) ctn. Cool Whip

Mix crumbs, oleo and 1/2 cup sugar. Press into a 9x13-inch pan. Combine beaten eggs and 1/2 cup sugar with cream cheese; beat smooth. Pour over crumbs. Bake at 350° for 20 minutes; cool. Cover with blueberry filling, mixed with lemon juice. Top with Cool Whip. Serves 12 to 15.

Lila Ward

Cherry Cheesecake

- | | |
|--------------------------------------|---|
| 1 (8 oz.) pkg. cream cheese | 1/4 tsp. almond extract |
| 1 c. confectioners' sugar,
sifted | 1 (1 lb. 6 oz.) can cherry
pie filling |
| 1 tsp. vanilla | 1 (8") graham cracker crust |
| 1 c. whipped topping | |

Beat together cream cheese, sugar and vanilla until smooth. Fold in whipped cream and pour into pastry shell. Add almond extract to cherry pie filling and carefully spoon over cheese layer. Chill until set.

Erica Braymen

Cherry Cheesecake

- | | |
|-----------------------------|-----------------------------------|
| 10 crushed graham crackers | 1/2 c. powdered sugar |
| 1/4 c. margarine, melted | 1 (8 oz.) ctn. whipped
topping |
| 1/4 c. sugar | 1 can cherry pie filling |
| 1 (8 oz.) pkg. cream cheese | |

Combine graham crackers, margarine and 1/4 cup sugar. Press into an 8x8-inch pan and bake 8 minutes at 350°. Cool. Beat until fluffy, cream cheese and powdered sugar. Add whipped topping. Spoon lightly over crust. Spoon cherry pie filling over the top. Chill.

Donna McClure

Individual Cheesecakes

- | | |
|-----------------------------|---|
| 2 (8 oz.) pkg. cream cheese | 1/2 tsp. salt |
| Vanilla wafers | 1 1/2 tsp. vanilla or almond
extract |
| 1 c. sugar | Cherry (or blueberry) pie
filling |
| 2 eggs | |

Place 1 vanilla wafer in a cupcake paper in a muffin tin. Combine cream cheese, sugar, eggs, salt and extract. Mix together and pour into each cupcake. Bake at 350° for 17 minutes. Put a spoonful of pie filling on top of each cheesecake.

Laura Emmert

New York-Style Cheesecake

1 c. graham cracker crumbs	1 1/2 c. sour cream
1/4 c. finely-chopped pecans	2 eggs
1/4 c. plus 2 T. melted butter	2 T. vanilla
1/4 c. plus 1/2 c. sugar	1 lb. cream cheese (broken into small pieces)

Mix cracker crumbs, 1/4 cup sugar, chopped pecans and 1/4 cup melted butter; line bottom of an 8- or 9-inch ungreased, springform pan. Blend sour cream, 1/2 cup sugar, eggs, and vanilla in food blender for 1 minute. Add cream cheese chunks, blending until smooth. Pour 2 tablespoons melted butter through top of blender. Pour into lined springform pan. Bake in lower third of a 325° oven for 45 minutes. Refrigerate at least 4 hours or overnight.

To get the traditional brown "spots" on the top of your cheesecake, after baking, put under broiler for a few seconds. Watch it carefully.

Dana Myers

Chocolate Chip Cheesecake

2 c. finely-crushed graham cracker crumbs	1 (14 oz.) can sweetened condensed milk
6 tsp. margarine or butter, melted	3 eggs
3 (8 oz.) pkg. softened cream cheese	2 tsp. vanilla extract
	1 c. mini chocolate chips
	1 tsp. flour

Preheat oven to 300°. Combine crumbs and margarine; pat firmly on bottom of a 9-inch springform pan. In large mixer bowl, beat cream cheese until fluffy. Add sweetened condensed milk; beat until smooth. Add eggs and vanilla; mix well. In small bowl, toss together 1/2 cup chips with flour to coat; stir into cheese mixture. Pour into prepared pan. Sprinkle remaining chips evenly over pan. Bake 1 hour or until cake springs back when lightly touched. Cool to room temperature. Chill. Remove sides of pan. Garnish as desired. Refrigerate leftovers.

This is easy to prepare. All four of our boys can make this with fantastic results. Garnish with Cool Whip or whipped cream.

Donna Jackson

Black Forest Cherry Torte

- | | |
|----------------------------------|------------------------------|
| 1 pkg. devils food cake mix | 1 can cherry pie filling |
| 1 sm. bottle maraschino cherries | 1 c. whipping cream, whipped |
| | Chocolate curls |

Prepare and bake cake mix according to package directions for two 9-inch cake pans. Cool on wire rack. Drain cherries, reserving 2 tablespoons juice. Sprinkle juice over 1 cake layer. Spread with pie filling. Place remaining cake layer on top. Spread whipped cream over top and sides of cake. Decorate with cherries and chocolate curls. Yield: 16 servings.

To make chocolate curls: put a chocolate bar in the refrigerator for 15 to 20 minutes, then use a vegetable peeler and shave curls.

Becky Eby

French Cherry Delight

- | | |
|---------------------------------|--------------------------|
| 2 T. sugar | 1 can cherry pie filling |
| 1 pkg. graham crackers (crumbs) | 3/4 c. soft butter |
| 1 (8 oz.) pkg. cream cheese | 2 pkg. Dream Whip |
| | 1 1/2 c. powdered sugar |

Preheat oven to 375°. Mix sugar, softened butter and cracker crumbs. Pack in cake pan and bake for 8 minutes. Prepare Dream Whip as directed on package. Do not use Cool Whip. Mix softened cream cheese to powdered sugar. Blend in Dream Whip. Put on top of crust. Top with cherry pie filling. Chill.

May use any other kind of pie filling.

Bernice Nance

Material things are the heaviest burdens of life and the unhappiest folks are those who have more than they know what to do with.

Chocolate Eclair Dessert

CRUST:

1 c. water	1 c. flour
1 stick butter	4 eggs

FILLING:

2 1/2 c. milk	1 (8 oz.) ctn. Cool Whip
2 sm. pkg. instant vanilla pudding mix	2 tsp. vanilla

ICING:

4 T. butter	1 c. powdered sugar
1/2 c. chocolate chips	1 tsp. vanilla
	2 T. milk

Crust: Bring to boil 1 cup water and 1 stick butter. Remove from heat. Stir in 1 cup flour and 4 eggs, one at a time. Spread on greased jellyroll pan. Bake 20 to 30 minutes.

Filling: Combine milk and pudding mix, fold in Cool Whip and vanilla. Spread on cooled crust.

Icing: Melt butter and chocolate chips together. Remove from heat and add powdered sugar, vanilla and milk. Drizzle on top and refrigerate.

Lacy Pinegar

Baked Custard

5 eggs	1 1/2 tsp. vanilla
1/2 c. sugar	Nutmeg
1/4 tsp. salt	3 c. milk

Preheat oven to 300°. Butter a 1 1/2-quart baking dish. In large bowl, beat (low speed) eggs, sugar and salt until lemon-colored. Gradually beat in milk and vanilla until just blended. Pour into dish, sprinkle with nutmeg. Set in pan with hot water to within 1-inch of top of dish. Bake 1 1/2 hours or until knife inserted in center comes out clean. Makes 8 servings.

Bernice Nance

Elsie Kelly's Date Pudding

1 c. chopped dates	1 tsp. soda
1 c. boiling water	1/4 tsp. salt
1 c. sugar	1/4 tsp. baking powder
1 T. butter	1 c. nutmeats
1 egg	1 tsp. vanilla
1 2/3 c. flour	

Pour boiling water over chopped dates and let simmer. Cream together sugar and butter. Add egg and beat until fluffy. Sift together dry ingredients; add alternately with the hot dates. Pour batter into greased 9x13-inch pan and bake at 325° for approximately 35 to 40 minutes.

DATE PUDDING FILLING:

1 c. chopped dates	1/8 tsp. salt
3/4 c. water	1/3 c. nutmeats
1 c. sugar	1/2 tsp. vanilla
1 T. butter	

Combine all ingredients except vanilla and cook over a low heat until syrupy. Remove from heat and add vanilla. Cool slightly and spoon on cake. Sprinkle with nutmeats and serve with whipped cream.

Cathy Kelly

Dream Dessert

1 angel food cake	1 sm. pkg. vanilla instant pudding mix
1 c. chilled Cool Whip	1 tsp. almond extract
1 c. (13 1/4 oz. can) pineapple chunks, drained	Toasted almonds
Maraschino cherries	

Prepare cake and let cool. Tear into pieces (1-inch). Place into a 13x9x2-inch pan. Prepare pudding as directed. Fold in whipped cream, almond flavoring and drained pineapple. Spread on top of cake mixture. Sprinkle with nuts and cherries. Chill at least 8 hours before serving.

Bernice Nance

Fruit Cocktail Dessert

2 c. fruit cocktail or canned peaches, drained	1 beaten egg
1 c. flour	1 tsp. soda
1 c. sugar	1/2 c. chopped nuts
	1 tsp. vanilla

Mix dry ingredients, fruit cocktail and egg. Pour into a greased 8x8-inch pan. Mix 1/2 cup chopped nuts and 1/2 cup brown sugar; sprinkle as topping. Bake at 275° for about 1 hour and 20 minutes.

Simple to make. Is nice and moist.

Agnes M. Harms

Luscious Almond Dessert

1 angel food cake (baked)	1 1/2 tsp. almond extract
1/2 c. butter	1 3/4 c. whipped cream or Cool Whip
1 1/2 c. powdered sugar	Sliced almonds
Coconut	
3 eggs, separated	

Beat egg whites. Cut cake into thin slices. Cream until smooth 1/2 cup butter and 1 1/2 cups powdered sugar. Beat 3 egg yolks well and add 1 1/2 teaspoons almond extract. Add egg mixture to creamed mixture. Fold in 3 stiffly-beaten egg whites and 3/4 cup whipped cream. Line bottom of a 9x13-inch pan with cake slices. Put filling over slices, then another layer of cake. Top with 1 cup whipped cream. Sprinkle with coconut and almonds. Store in refrigerator. Should be made at least 24 hours before serving.

Deb Donat

(Deb is the daughter of Jerry and Bernice Nance.)

*A smile takes but a moment,
but the memory of it lasts forever.*

Peaches and Cream Supreme

FILLING:

1 (28 oz.) can sliced
peaches, well-drained
(reserve 1 T. syrup)

1/3 c. sugar

1/4 tsp. salt

1 (3 oz.) pkg. softened
cream cheese

1 egg

CRUST:

1 c. flour

2/3 c. sugar

1 tsp. baking powder

1/4 tsp. salt

1/2 c. soft margarine

1 T. reserved peach syrup

1 tsp. vanilla

2 eggs

TOPPING:

1 c. sour cream

1/4 c. brown sugar, firmly
packed

Preheat oven to 350°. Grease bottom and sides of 9-inch deep-dish or 10-inch pie pan. Drain peaches, reserving 1 tablespoon syrup for crust; set peaches aside. In small bowl, combine remaining filling ingredients; beat 3 minutes at medium speed until smooth and creamy. Set aside.

Filling: In large bowl, combine all crust ingredients; beat 3 minutes at medium speed, scraping bowl occasionally. Spread batter evenly over bottom and up sides of greased pan. Pour filling, except peach slices, into crust. Bake 25 to 30 minutes until crust is golden brown. Remove from oven; top with peach slices.

Topping: In small bowl, blend topping ingredients; spoon over peaches. Return to oven for 5 minutes. Cool, and refrigerate at least 2 hours before serving.

The first time I made this, I served it to our Shepherd Flock 4-10-84. This is an extra delicious dessert.

Lila Ward

The priest knocked on the door of one of his church members. "Is that you angel?" came a woman's voice. "No," replied Father, "but I'm from the same department."

Fresh Peach Cobbler

5 c. fresh peach slices
1 1/4 c. sugar
1 T. cornstarch

1 T. lemon juice
2 tsp. lemon rind

SHORTCAKE:

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

1/4 tsp. salt
1 egg, slightly-beaten
3/4 c. sour cream
2 T. butter, melted

Arrange peaches into a greased 9x9-inch baking dish. Combine sugar, cornstarch, nutmeg, lemon juice and rind; sprinkle over peaches, using fingers. Set in preheated 375° oven while preparing shortcake.

Shortcake: Sift dry ingredients; set aside. Combine egg, sour cream and butter, and stir into flour mixture. Drop from teaspoon onto peaches. Bake at 375° for 30 to 40 minutes. Serves 8 to 10. Serve warm with ice cream.

An exceptional dessert.

Lila Ward

Baked Pineapple Rings

Drain and save the juice from a Number 2 can of pineapple rings. Put rings in a lightly-greased 9x9-inch casserole dish. Mix 2 tablespoons cornstarch and 3/4 cup brown sugar. Pour pineapple juice over sugar mixture; mix well. Cook until mixture turns thick and clear. Add 2 tablespoons butter. Pour over rings and bake at 350° for 45 minutes.

Good served with ham.

Chloe Bennett

Pineapple Oven Dessert

1/4 c. oleo
1 c. sugar
3 eggs, beaten
1 c. milk

6 slices soft bread
3 c. crushed pineapple
(20 oz. can)

Cream oleo and sugar; add beaten eggs. Add milk to cubed bread and combine with egg mixture. Drain 1/2 cup liquid from pineapple. Add remaining juice and pineapple to the mixture above. Pour into a buttered casserole dish. Bake at 325° for 1 1/2 hours. Serve with half & half or Cool Whip.

Some refer to this as escalloped pineapple. Whatever the title, it is very good.

Lila Ward

Fruit Pizza

17 oz. refrigerator
sugar cookie dough
3/8 c. water
1/2 c. orange juice
1/8 c. lemon juice
1/2 c. sugar
1 1/2 T. cornstarch
Dash of salt

1 (8 oz.) pkg. cream
cheese
1 tsp. vanilla
1/2 c. powdered sugar
Fruit as desired: kiwi,
strawberries, bananas,
pineapple, grapes,
peaches

Cut sugar cookie dough into 1/8-inch slices and line pizza pan with circles of dough. Bake at 350° for 10 minutes. Cool completely. In saucepan, combine water, orange juice, lemon juice, sugar, cornstarch and salt. Bring to a boil and cook 1 minute. Cool completely. Cream cheese, vanilla and powdered sugar together. Spread cream cheese mixture on crust. Arrange fruit and pour sauce over top.

Laura Emmert

Rhubarb Cobbler

4 c. rhubarb, cut into
1/2" pieces

1 c. sugar

TOPPING:

1 c. flour

1 c. sugar

1/2 tsp. nutmeg

2 1/2 tsp. baking powder

1/4 tsp. salt

2 unbeaten eggs

Put rhubarb into a 7 1/2 x 11 1/2 x 2-inch baking dish and pour sugar over top. Bake at 350° for 15 minutes.

Topping: Mix 1 cup flour, 1 cup sugar, nutmeg, baking powder, salt and eggs until well-blended. Spoon over rhubarb. Bake, uncovered, at 350° for 25 to 30 minutes, or until top is lightly browned. Serve warm. Serves 6 to 8.

Norma Jean Lister

Rhubarb Crisp

BOTTOM CRUST:

3 c. rhubarb, cut into
1" pieces
1/4 c. brown sugar

3/4 c. white sugar
2 T. (heaping) flour
1 egg

TOPPING:

1/4 c. butter, melted

1/3 c. sugar
2/3 c. flour

Mix first 5 ingredients and put into bottom of an 8x8-inch pan.

Topping: Mix topping ingredients until crumbly, then sprinkle on top of rhubarb mixture. Bake at 400° for 15 minutes, then reduce oven to 350° and bake 30 minutes more. Let cool. Serves 9.

Karla Pinegar

Rhubarb Crisp

1 qt. cut-up rhubarb
1/2 c. sugar
3/4 c. sugar

1/2 c. butter
1 c. flour

Mix first two ingredients together and put into bottom of a 9x9-inch baking dish.

Mix together rest of ingredients until crumbly. Bake at 350° for 1 hour. Makes 6 to 8 servings.

Anne Hansen

Rote Grütze

(Red Fruit Pudding)

2 lb. frozen or fresh
raspberries
2 T. honey
2 T. sugar

1 T. lemon juice
2 c. water
1/4 c. cornstarch
1/4 c. rum (opt.)

Place fruit into a saucepan. Stir in water, honey, sugar and lemon juice. Cook over low heat until fruit is tender. Mix rum with cornstarch and add to fruit, stirring constantly until thickened and clear. Pour into serving dishes or one large glass bowl and chill. Serve with vanilla sauce or whipped cream. Yields 6 to 8 servings.

Claudia Garloff

Strawberry Dessert

- | | |
|----------------------------------|--------------------------------------|
| 1 lg. can strawberry pie filling | 1 lg. can crushed pineapple, drained |
| 1 can sweetened condensed milk | 1 lg. ctn. Cool Whip |

Mix well. Refrigerate. Will keep up to 2 weeks.

Can add coconut and nuts. Also, you may substitute any pie filling.

Karla Pinegar

Frozen Desserts

Marvelous Apple Dumplings

- | | |
|-------------------|----------------------------------|
| DOUGH: | 3/4 tsp. salt |
| 2 1/4 c. flour | 7 to 8 T. water (ice water only) |
| 3/4 c. shortening | |

Mix and roll out as for pie. Cut into 7-inch squares.

- | | |
|-----------------------------------|------------------------------|
| FILLING: | 1/2 c. sugar |
| 8 apples
(preferably Jonathan) | 1 1/2 tsp. cinnamon |
| | Dab of butter for each apple |

- | | |
|-------------------|-------------|
| SYRUP: | 4 T. butter |
| 1 c. sugar | 2 c. water |
| 1/4 tsp. cinnamon | |

Filling: Pare and core apples. Set apple on each square. Mix sugar and cinnamon and fill each hole with this mixture and a dab of butter. Fold dough around apple. Moisten corners of dough to seal. Chill.

Syrup: Boil syrup ingredients for 3 minutes. Pour hot syrup around the chilled dumplings. Bake at 500° for about 5 to 7 minutes or until slightly brown. Turn temperature down to 350° and bake 35 minutes longer.

My sister Jean has made these wonderful dumplings for many years. If you like a rosy look, add a few red hots to the syrup. These can be frozen for several months by freezing first on a cookie sheet and then placing in plastic bag until ready to bake. Pour hot syrup over frozen dumplings and bake as outlined above. This might take just a little longer than for the unfrozen ones.

Trudy Mueller

Christmas Cranberry Dessert

2 c. apples, unpeeled	2 eggs
2 c. whole cranberries	1 c. sugar
1/2 c. sugar	1 c. flour
1/2 c. nutmeats	1/2 c. oleo, melted

Place whole, raw cranberries and chopped, unpeeled apples into oiled 10-inch pan. Spread nutmeats and 1/2 cup sugar over fruit. Beat eggs and 1 cup sugar together; add melted oleo and flour; beat well. Pour over fruit. Bake at 325° for about 1 hour, until crust is golden. Serve with vanilla ice cream or half & half. Freezes well.

Could be considered "upside-down topping." If doubling recipe, use an 11x15-inch pan. *Norma Jean Lister*

Champagne Salad or Dessert

1 (8 oz.) pkg. cream cheese	2 bananas, thinly sliced
3/4 c. sugar	1 (8 oz.) ctn. Cool Whip
1 (No. 2) can crushed pineapple, drained	8 oz. vanilla wafers
2 (10 oz.) pkg. strawberries (juice included)	1/2 c. margarine
	1/4 c. sugar
	Nutmeats, if desired

Mix cream cheese and 3/4 cup sugar well. Add pineapple, strawberries and bananas. Fold in Cool Whip.

For Salad: Freeze in a 9x13-inch pan. Thaw to cut. Serve on lettuce cups.

For Dessert: Crush vanilla wafers. Combine with melted margarine and 1/4 cup sugar. Pack in bottom of a 9x13-inch pan and cover with the above mixture. Freeze. Keeps well. *Lila Ward*

Chocolate Lover's Dessert

1 pkg. German sweet chocolate	1 tsp. vanilla
2 T. cold water	2 c. vanilla wafer crumbs
1 c. heavy cream	1 c. finely-chopped nuts
4 T. powdered sugar	1/2 c. melted butter

In double boiler, melt chocolate and water over low heat. Stir well and cool. Mix crumbs, butter and nuts. Put 1/2 mixture into bottom of a pan. Whip cream, add powdered sugar and vanilla. Fold cooled chocolate mixture into whipped cream. Pour over crumbs. Cover top with rest of crumb-nut mixture. Refrigerate overnight in a 7x11-inch pan or an 8x8-inch pan. Serves 8.

Easy to double and freeze ahead.

Carol A. Cerwinske

Frozen Coffee Pie

- | | |
|-----------------------------------|----------------------|
| 1/2 pkg. Nabisco chocolate wafers | 1 1/2 c. fudge sauce |
| 1/4 c. butter, melted | Whipped cream |
| 1 qt. coffee ice cream | Slivered almonds |

Crush wafers; add butter. Mix well. Press into a 9-inch pie plate. Cover with soft ice cream. Put into freezer until ice cream is firm. Top with cold fudge sauce. (It helps to place in freezer for a time to make spreading easier.) Store in freezer for approximately 10 hours. Slice pie and serve with whipped cream and slivered almonds. Serves 8.

Libby Brock

Dessert Meringue

- | | |
|----------------------|--------------------------------------|
| 3 egg whites | 16 soda crackers |
| 1 c. sugar | 1 tsp. vanilla |
| 1 tsp. baking powder | 1/2 to 1 c. chopped nuts
(pecans) |

Beat egg whites to soft peaks. Gradually add sugar; beat to stiff peaks; fold in remaining ingredients. Pour into a 9-inch pie pan. Bake at 325° for 30 minutes. (Will freeze.) Serve with whipped cream or ice cream, topped with fresh fruit. Serves 6 to 8.

Barbara McDonald

Frozen Fruit Dessert

- | | |
|-------------------------------------|----------------------------------|
| 1 1/2 c. liquid | 1 (16 oz.) can crushed pineapple |
| 1/2 c. sugar | 1 (16 oz.) can apricots, drained |
| 2 (10 oz.) pkg. frozen strawberries | 4 bananas, sliced |

Drain pineapple and add enough water to the juice to make 1 1/2 quarts of liquid. Add sugar and bring to a boil to dissolve sugar. Add frozen strawberries to hot syrup. When berries are thawed, add pineapple, cut-up apricots and sliced bananas. Put into 9-ounce plastic cups and cover each cup with plastic wrap or foil. Freeze. Take out of freezer 30 to 45 minutes before serving. Makes 10 to 12 cups.

Janice Miles

Frozen Lemon Pie

- | | |
|--------------------------|-------------------------------|
| 3 egg yolks | 1/2 tsp. grated lemon rind |
| 1/8 tsp. salt | 3 egg whites |
| 1/2 c. sugar | 1 c. Cool Whip |
| 1/4 c. fresh lemon juice | 3/4 c. crushed vanilla wafers |

Beat egg yolks, salt and sugar, in top of double boiler. Stir in lemon juice and grated lemon rind; cook over hot, not boiling, water until mixture thickens and coats spoon. Remove from stove and chill. Beat egg whites until stiff, then fold in Cool Whip and cooked mixture. Sprinkle half of wafer crumbs into freezing tray, then pour in mixture. Top with remaining crumbs. Freeze until firm. Serve in finger-length slices. Top serving slices with a maraschino cherry.

Gerl Collins

Ice Cream Dessert

- | | |
|----------------------------|----------------------------------|
| 3 1/2 c. crushed Rice Chex | 1/2 c. black walnuts,
chopped |
| 1/2 c. butter or margarine | 1/2 gallon vanilla ice
cream |
| 1/2 c. brown sugar | |
| 1/2 c. coconut | |

Mix the first three ingredients together, then add the coconut and walnuts to the first mixture. Put half of this mixture into the bottom of a 9x12-inch pan. Cover with the ice cream and then put the remaining Rice Chex mixture on top of the ice cream. Put into freezer until ready to serve. Cut into squares and serve.

Sandra Hagemeyer

Ice Cream Dessert

- | | |
|-----------------------|-----------------------------------|
| 1/2 c. nuts | 2 c. Rice Chex cereal,
crushed |
| 1 c. coconut | 2/3 c. brown sugar |
| 1/2 c. butter, melted | 1/2 gallon ice cream |

Mix all ingredients, except ice cream, well and pack 2/3 of the mixture into bottom of a 9x13-inch cake pan. Slice ice cream and place slices to cover the crust. Add the remaining 1/3 of the crust over the top of the ice cream and press down. Freeze until ready to serve.

Nadine Britson

Raspberry Swirl

- | | |
|---------------------------------|---|
| 3/4 c. graham cracker
crumbs | 1 c. sugar |
| 3 T. melted butter | 1/8 tsp. salt |
| 2 T. sugar | 3/4 of a large ctn. Cool
Whip |
| 3 eggs, separated | 1 (10 oz.) pkg. partly-
thawed raspberries |
| 1 (8 oz.) pkg. cream cheese | |

Combine graham cracker crumbs, butter and sugar. Press into a 9x13-inch pan. Bake at 375° for 8 minutes. Beat egg yolks until thick and add cream cheese, sugar and salt. Beat until thoroughly mixed. Beat egg whites until they form stiff peaks. Fold egg whites and whipped topping into cheese mixture. Crush raspberries to pulp. Gently swirl half of pulp through the cheese filling. Put mixture into crust. Spoon rest of pulp on top. Swirl. Freeze. Cover.

Sandra Hagemeyer

Jello Desserts

Christmas Egnog Dessert

- | | |
|---|------------------------------------|
| 2 1/2 c. eggnog (AE) | 1 env. gelatin |
| 1 (8 oz.) pkg. Philadelphia
cream cheese | 1/2 c. cold water |
| 1/2 c. sugar | 2 tsp. vanilla or
rum flavoring |
| Dash of salt | 1 c. cream, whipped |

In double boiler, combine eggnog, cream cheese, sugar and salt over low heat. Stir frequently. Soften gelatin in cold water. When eggnog and cheese mixture is blended (mix with French whip); add softened gelatin. Stir until mixed, then add flavoring. Chill until almost set. Beat with beater until smooth. Fold in whipped cream. Pour into 1 1/2-quart mold, rinsed with cold water. Chill overnight. Unmold and serve with frozen strawberries or raspberries or lingonberries. Serves 10.

This can also be made in individual gelatin molds. If you are Danish, you'll want lingonberries!

Carol A. Cerwinske

Blueberry Jello Dessert

12 oz. grape or black
raspberry Jello 1 can blueberry pie filling
2 c. hot water 1 c. crushed pineapple,
undrained

TOPPING: 1/2 c. sugar
1 (8 oz.) pkg. cream cheese 1/2 c. nutmeats
1/2 pt. sour cream 1 tsp. vanilla

Dissolve Jello in hot water. Cool. Add blueberry filling and pineapple. Pour into a 9x13-inch dish. Allow to set. Cover with topping. Nutmeats may be mixed into topping or sprinkled on top.

Lila Ward

English Trifle

Slices of day-old cake
(white or yellow) 1 sm. pkg. vanilla custard
1/4 c. sherry (opt.) 1 can any fruit
1 sm. pkg. red or green Jello 8 oz. whipping cream

*Decorate topping as desired; e.g. maraschino cherries, cut into halves.

In a pretty glass dish, break cake into chunks to line the bottom and 1/3 up sides. Soak with sherry. Make Jello and pour all over cake when dissolved. Refrigerate a couple of hours. Lay drained fruit on top. Cook vanilla pudding (or substitute banana pudding) and pour over fruit. I use fruit cocktail and a sliced banana. Refrigerate several hours, or overnight. Whip cream; cover contents of glass dish and decorate. Serve cold.

By deciding on amounts of cake, Jello and custard, the Trifle could serve 6 or 8 or 12. For 12 and above, use 2 cartons of whipping cream and double amount of fruit.

If serving children, I never use sherry; so I sometimes make 2 Trifles. One with and the other without. Everybody, young and old, love Trifle, and it's easy to make.

Jeanne Wagner

Raspberry Delight

- | | |
|---------------------------------------|----------------------------------|
| 1 inner pkg. of 12 graham
crackers | 1 1/2 c. boiling water |
| 2 T. brown sugar | 1 pkg. frozen red
raspberries |
| 4 T. melted oleo | 10 oz. mini marshmallows |
| 1 (6 oz.) pkg. raspberry
Jello | 1 c. hot milk |
| | 1 (8 oz.) ctn. Cool Whip |

Mix first 3 ingredients. Spread half into a 9x13-inch pan. Mix Jello with hot water; add raspberries, allow to partially set. Melt marshmallows in hot milk. When cool, mix in Cool Whip. Spread 1/2 of marshmallow mix over graham cracker mix. Spread Jello mix over, then other half of marshmallow mix. Top with remaining crumb mix. Chill. Serve.

Very attractive, as well as delicious. Has a ribbon look. Let each layer set a while before spreading next layer. *Lila Ward*

Pumpkin Torte

- | | |
|--|---|
| 24 graham cracker double
squares, crushed | 1/2 c. sugar |
| 1/3 c. sugar | 1/2 tsp. salt |
| 1/2 c. margarine or butter,
melted | 1/2 c. milk |
| 4 eggs, beaten | 1 T. cinnamon or pumpkin
pie spice |
| 1 1/2 c. sugar | 1 pkg. unflavored gelatin,
(dissolved in 1/4 c. cold
water) |
| 2 (8 oz.) pkg. cream
cheese, softened | 3 egg whites |
| 2 c. canned pumpkin | 1/4 c. sugar |
| 3 egg yolks | 1 pt. whipping cream,
whipped |

Mix graham cracker crumbs, sugar and butter and pat into a 9x13-inch pan. Mix eggs, sugar and cream cheese and pour over crust. Bake at 350° for 20 minutes. Let cool. Cook pumpkin, egg yolks, sugar, salt, milk and spice until mixture thickens. Remove from heat and add dissolved gelatin; cool. Beat egg whites with sugar until peaks form. Fold into cooled pumpkin mixture. Pour over crust and cream cheese layers. Chill until set. Top with whipped cream. Keep refrigerated. *Marcia Gordon*

Main Dishes



Did You Forget?

Did you speak to Him this morning
As you rose in dawning light,
Did you praise for restful slumber
Through the dark and silent night,
Did you ask Him then to guide you
Through the day, at show or loom,
Or did daily cares ensnare you
As you hastened from your room?

Did you lift your heart at midday
As you paused to rest awhile,
Did you praise Him for the blessing
Of His favor and His smile,
Did you bow your head a moment
Thanking for the food He gave,
Or, with mind engrossed with problems
Were you just a business slave?

And when evening shadows lengthened,
While you sat in easy chair,
Did your thoughts turn toward the Master
Who will all your burdens bear,
Were you resting, calm and peaceful
Thankful for the tasks well-done,
Or did earthly cares still trouble
At the going down of sun?

When the darkness came, and rest-time,
Did you kneel in grateful prayer,
Did your voice ascend in praises
As you gladly worshiped there,
Did you lie in peace and calmness
After you His word had read,
Or did restful sleep escape you
As you lay on un-blest bed?

Main Dishes

Beef

Gumbo Beef Burgers

2 lb. hamburger	1/2 tsp. pepper
2 sm. onions, chopped	1/2 tsp. seasoned salt
2 cans chicken gumbo soup	6 T. catsup
1 tsp. salt	1 T. prepared mustard

In a heavy saucepan, brown the hamburger and chopped onion. When brown, drain off and discard the grease. Stir in the remainder of the ingredients and simmer for 30 minutes or longer. The longer this simmers, the better the flavor, so this is where the crock-pot comes in. Serve hot on hamburger buns.

Nadine Britson

Hamburger Patties

1 med. onion	20 crackers
1/2 lb. hamburger	1 to 2 T. ketchup
1 egg	Salt & pepper (to taste)

Cut onion into pieces; add hamburger, egg, ketchup (I use low sodium Heinz) and crackers. Add enough crackers until mixture is stiff enough to stay together. I use a little oil in a large skillet. These can be eaten as a sandwich, or plain. These are real good cold. Salt or pepper to taste. Makes 4 large or 2 small and 2 large.

This is one of my favorite recipes; quick and easy to fix.

Mary Ann Ellis

Cocktail Meatballs

1 lb. lean ground beef	1 T. Worcestershire sauce
1/2 lb. lean ground pork	1/2 tsp. onion salt
3/4 c. rolled oats	1/2 tsp. garlic salt
1/2 c. milk	2 tsp. butter
1/2 c. finely-chopped water chestnuts	

Combine all ingredients, except butter. Mix well and shape into 4 dozen small balls. Brown well in butter. Drain on paper towels. Add to hot sweet and sour sauce. Simmer 30 minutes. Serve hot in chafing dish.

Sauce: One cup sugar, 1 cup vinegar, 3/4 cup water, 1 teaspoon paprika and 1/2 teaspoon salt. Combine with 2 tablespoons of cornstarch, softened in 1 tablespoon water. Cook, stirring constantly, until sauce is slightly thick.

I have put this recipe in the main course section since I usually make larger balls (about 12) and serve them as the entrée. They can be made ahead and frozen. Pour hot sweet-sour sauce over the frozen balls and heat in moderate oven for about 30 minutes.

Trudy Mueller

Golden Nugget Meatballs

2 eggs	1 c. Cheddar cheese, shredded
2/3 c. milk	1 1/2 lb. ground beef
2 tsp. salt	1/4 c. catsup
1/4 tsp. pepper	1/4 c. brown sugar
3 slices bread, crumbled	1 T. prepared mustard
1 small onion, chopped	
1/2 c. raw carrot, shredded	

Break eggs into a large mixing bowl. Beat slightly with a fork. Add milk, salt, pepper and bread. Beat until the bread is absorbed. Add onion, carrot, cheese and beef. Blend well, using hands, if necessary. Make into large balls (1/2 cup each). Flatten a little. Combine catsup, brown sugar and mustard. Spread over top of each ball. Bake at 350° for about 1 hour.

Lila Ward

Seth's Favorite Meatballs

1 lb. hamburger	1/4 c. raw Minute Rice
1/2 c. cubed Velveeta cheese	1 tsp. salt
1 sm. onion, grated	1/2 tsp. pepper
1 lg. carrot, grated	1 can tomato soup
1 sm. potato, grated	1/4 c. catsup
	1 c. water

Mix the first 8 ingredients. Form into small balls. Mix soup, catsup and water. Pour into an 8x10-inch baking dish; add meat balls. Cover and bake at 350° for 1 1/2 hours. *Jacque Crouch*

Spaghetti Sauce and Meatballs

MEAT BALLS:

1 c. fine, bread crumbs	1/2 tsp. red pepper
2 cloves garlic, diced fine	1 sm. onion, chopped fine
1 tsp. ground cumin seeds	1 tsp. paprika
1/2 c. grated Romano cheese	1 tsp. basil leaves
2 eggs	Pinch of oregano leaves
	2 tsp. salt
	1 1/2 lb. lean ground beef

SAUCE:

1 (46 oz.) can tomato juice	2 (12 oz.) cans Contadina tomato paste
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Mix meat ball ingredients together; form into small balls. Brown in hot grease. Add to sauce. Simmer 4 hours.

Susan Beavers

In this age of miracle drugs and transplants, it might be well to plug the notion of praying for good health - for God still makes housecalls.

Swedish Meatballs

MEATBALLS:

1 lb. ground beef
1/2 lb. ground pork
1/2 c. minced onion
3/4 c. bread crumbs
1 T. minced parsley

1 1/2 tsp. salt
1/8 tsp. pepper
1 tsp. Worcestershire
sauce
1 egg
1/2 c. milk

SAUCE:

1 (15 oz.) can pizza sauce
14 oz. catchup

1 (10 oz.) jar red jelly
(not strawberry)

Form the first 10 ingredients into small meatballs. Brown in a 350° skillet until all sides are brown. Remove from skillet. Combine sauce ingredients in crock-pot. Add meat balls. Heat until sauce is hot, about 1 to 2 hours on high and 2 to 3 hours on low. Preparation time is about 30 minutes.

This is my mom's recipe, which has become one of my favorites!

Jody Priestley

2000 Baked Meatballs in Sauce

100 lb. ground beef
40 eggs
55 lb. soft bread crumbs
9 lb. 6 oz. onion, chopped
20 T. sugar

16 T. plus 2 tsp. salt
25 c. milk
2 1/2 c. Worcestershire
sauce

SAUCE:

3 lb. 12 oz. butter
1 lb. 14 oz. flour
10 qt. milk

20 T. Worcestershire sauce
10 T. salt
Paprika

Combine first eight ingredients and mix well. Shape mixture into balls. Place meatballs into baking pans and bake in a slow oven (325°) for 45 minutes. Pour off drippings. With remaining ingredients, melt butter and add flour to make a smooth paste. Add milk gradually, stirring constantly, until mixture thickens. Add Worcestershire sauce and salt. Pour sauce over meatballs and sprinkle with paprika. Continue baking for 45 to 50 minutes or until meatballs are lightly browned. Makes in excess of 2,000 small meatballs.

There is very little shrinkage with these meatballs and the aroma is just as super, and the taste just as delectable when the recipe is scaled back to serve 500 or 10.

Cathy Kelly

Meat Loaf

- | | |
|--------------------------|------------------------|
| 2 lb. hamburger | 1 c. milk |
| 1 lb. sausage | 1 egg |
| 1 c. tomato juice | 2 tsp. salt |
| 1 c. bread crumbs | 1/4 tsp. pepper |

Mix all ingredients together thoroughly. Shape into an oblong loaf and place into a greased roaster. Add one cup boiling water. Bake at 350° for 1 1/2 hours, or until done. Will serve 8 to 10 people.

Anne Hansen

Juicy Meat Loaf

- | | |
|-----------------------------------|----------------------------------|
| 1 1/2 lb. ground beef | 1 1/2 tsp. salt |
| 1/2 c. cracker crumbs | 1 T. Worcestershire sauce |
| 1/2 c. bread crumbs | 1/4 tsp. each: pepper, |
| 1 egg | mustard, celery salt, |
| 1 (8 oz.) can tomato sauce | onion salt & Accent |
| 1 onion, chopped | Garlic salt |
| 1/2 c. milk | |

SAUCE:

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

Mix together in a large bowl, all except topping. Form a loaf in a baking dish and smother the top with the sauce mixed together. Bake at 350° for 1 hour.

Lila Ward

German Beef Rolls

(Rouladen)

- | | |
|--|------------------------|
| 4 pieces (1/4" thick) sirloin steak | 1 onion |
| 4 slices bacon | 2 T. sour cream |

Lay the beef flat; sprinkle with salt and pepper. Spread each piece with cut-up bacon and chopped onion. Roll each piece, beginning with the narrow end. Fasten each roll with toothpicks. Brown on all sides in a skillet with melted butter or shortening. Add 1 cup boiling water and let simmer on low heat for 2 hours, adding more water, if necessary. Remove beef rolls, and thicken the liquid for gravy with a little cornstarch, and salt and pepper to taste. Bring to a boil. Then add sour cream and beef rolls to the gravy and serve with noodles.

Kristie Cutler

Rouladen

(Stuffed Beef Rolls)

8 slices round steak
(6 x 4 x 1/8")

4 to 6 strips bacon
(cut the width)

**1 to 2 onions (sliced into
width of steaks)**

Place onion and bacon strips on one end of steak slices. Roll up and secure with toothpicks. Season with salt and pepper. Brown in large skillet. Remove and place into a 9x13-inch glass dish. Make brown gravy and pour over Rouladen. Cover with foil and bake at 350° for 60 minutes. Yields 8 servings.

We use breakfast steaks sometimes. Serve with noodles or boiled potatoes and red cabbage! Carrots, pickles, etc. can be stuffed into also.

Claudia Garloff

Smothered Steak

1 round steak

1/4 c. cooking oil

3 T. flour

1 can mushroom soup

1 soup can water

**1 (4 oz.) can mushrooms
plus liquid**

2 T. dried, minced onion

Salt & pepper

Tenderize steak and cut into serving pieces. (May use minute steaks). Dredge in flour. Brown steaks in the cooking oil in a heavy skillet. Salt and pepper to taste. Put browned steaks in a casserole. Make a gravy by stirring 3 tablespoons flour, salt and pepper into skillet brownings. Add water, soup, canned mushrooms and onions. Cook until slightly thickened. Pour over steaks. Cover and bake at 350° for 45 minutes to 1 hour.

If you have to hold longer than 1 hour, just bake at a lower temperature.

Mary Lou Myers

Prayer should be the key of the day and the lock of the night.

Pork

Old-Fashioned Farm Fry

- | | |
|---|----------------------------|
| 6 slices bacon | 6 eggs |
| 2 or 3 potatoes, cubed
(or frozen hash browns) | 1 c. grated Cheddar cheese |
| 1 sm. onion, chopped | Salt & pepper (to taste) |

Fry bacon until crisp. Remove from grease. Reserve enough grease to fry potatoes until cooked but not brown or dry. Add onion and continue to cook until done. Drop eggs into potato mixture and scramble together. Crumble bacon slices and add to eggs. At end of cooking time, add cheese. Heat until cheese is melted.

Men like this for breakfast, brunch, lunch or supper!

Anna Mary Mueller

Funny Franks

- | | |
|----------------------|----------------------|
| 1 sm. onion, chopped | 1 T. oil |
| 1 c. catsup | 1/2 tsp. dry mustard |
| 2 T. brown sugar | 2 T. vinegar |
| 3/4 c. water | Wieners/buns |

Fry onion in oil and add remaining ingredients, except wieners and buns. Simmer 10 minutes. Make 5 slashes on one side of each wiener, cutting almost through. Add wieners to hot sauce and simmer 10 minutes. They will curl and fit the bun.

Bernice Nance

*Little deeds of kindness, little words of love, help
to make earth happy like the heaven above.*

Meg's Favorite Golden Stuffed Iowa Chops

6 Iowa Chops or regular
pork chops

1 sm. onion

2 T. butter or margarine

3/4 c. cooked rice

1 c. shredded Cheddar
or Velveeta cheese

1 tsp. Worcestershire
sauce

1 1/4 tsp. salt

1/8 tsp. pepper

Cook onion in butter until transparent and combine with rice, cheese, Worcestershire sauce, 1/4 teaspoon salt and pepper. Sprinkle with 1 teaspoon salt, place on roasting pan. Put stuffing by spoonfuls on top of pork chops. (May also make a pocket by cutting from the center, parallel to the surface of the chop.) Cover with foil. Bake at 350° for 30 minutes. Uncover and bake 30 minutes longer.

Jacque Crouch

Stuffed Pork Chops

4 (3/4" thick) pork chops

1/2 pkg. herb-flavored
stuffing mix

1/2 c. chopped celery

1/2 onion, chopped

1/4 c. brown sugar

1/4 c. barbecue sauce

4 slices lemon

Prepare stuffing mix according to package directions, adding celery. Slit pork chops to form pockets. Spoon stuffing into pockets; secure with toothpicks. Place into greased baking dish. Top each pork chop with 1 tablespoon of brown sugar and 1 tablespoon barbecue sauce. Sprinkle with onions. Place a lemon slice on top of each pork chop. Bake, covered, at 350° for 30 minutes. Bake, uncovered, for 30 minutes longer. Yield: 4 servings.

This recipe adjusts easily to make fewer or more pork chops.

Marcia Gordon

If you are too busy to pray, you are too busy.

Microwave Ham

5 lb. ham

Place ham on top of an inverted saucer inside a glass baking dish. (This will keep ham out of the juices). Ham requires 6 minutes per pound on HIGH SETTING or 10 minutes per pound on MEDIUM SETTING. If the whole ham is over 5 pounds, increase cooking time 1 minute for each extra pound. Turn ham over halfway through cooking cycle. Loosely cover ham with waxed paper during the second half of cooking time. Baste occasionally during the second half and add glaze if desired. Cover with foil and let stand outside of the microwave for 20 minutes to finish heating. *Bernice Nance*

Ham Balls

2 1/2 lb. ham

3 eggs

2 lb. pork

3 c. graham cracker crumbs

1 lb. hamburger

2 c. milk

SAUCE:

2 cans tomato soup

2 c. brown sugar

1/2 c. vinegar

2 tsp. dry mustard

Grind the ham and pork together; mix with the hamburger. Then add the eggs, graham cracker crumbs and milk. Mix well. Form into balls or mini loaves. Mix all the sauce ingredients together and pour over ham balls when ready to bake. Bake at 350° for 1 1/2 hours.

This is a large recipe and will make 15 to 20 large ham balls. I usually use two 9x13-inch baking pans.

Lacy Pinegar, Patty Howard

Iowa Ham Balls

3 1/2 lb. ground ham

3 eggs, beaten

1 1/2 lb. ground beef

2 c. milk

3 c. graham cracker crumbs

**2 (10 3/4 oz.) cans tomato
soup, undiluted**

3/4 c. vinegar

1 tsp. prepared mustard

2 1/2 c. packed brown sugar

In a large mixing bowl, combine ham, beef, eggs, milk and crumbs. Using a 1/3-cup measure, shape mixture into 2-inch balls. Place in two, large, shallow roasting pans. Combine all remaining ingredients; pour over balls. Bake at 325° for 1 hour, basting frequently with sauce. Yield: about 15 servings. *Bernice Nance*

Ham Balls

1 lb. ground beef
 1 lb. ground ham
 (not ham loaf)
 2 c. bread crumbs

1 c. milk
 2 eggs
 Salt & pepper

SAUCE:

1 c. brown sugar
 1/2 c. vinegar

1/2 c. water
 2 tsp. dry mustard

Mix and shape into balls. Pour sauce mixture over balls. Bake at 350° for 45 to 60 minutes, depending on size of meat balls.

Esther Miles Bartelt

Roast Pork with Oranges

5 to 6 lb. pork loin roast
 Garlic
 Rosemary
 Salt & pepper (to taste)
 4 T. French mustard
 4 T. (heaping) orange
 marmalade

2 T. brown sugar
 Liqueur
 2 oranges, skin on, sliced
 thinly
 Juice of 1 orange

Insert slivers of garlic into meat in several places. Rub meat with a mixture of rosemary, salt and pepper. Roast on a rack in a 325° oven for 30 minutes each for the first 4 pounds, and 20 minutes for each pound thereafter. Thirty minutes before the roast is done, mix the mustard, marmalade and brown sugar to a thick paste. Spread over the surface of the meat, and cook for 30 minutes. Remove to a serving platter. Pour off excess fat from the roasting pan. Add the orange juice, and place over high heat. Stir constantly, add the liqueur or wine to taste. Season with salt and pepper. Strain through a sieve. Add the orange slices and serve with the roast.

I buy a boneless, rolled pork loin roast. Slice before putting on the platter and place the sliced oranges around the meat. Serve the hot sauce in a small pitcher.

Vicki (Mueller) Collart

Sweet-N'-Sour Pork

1 1/2 lb. lean shoulder, cut in strips	1/4 to 1/3 c. vinegar
2 T. fat	1 c. pineapple juice
1/4 c. water	1 T. soy sauce
2 T. cornstarch	3/4 c. green pepper in strips
1/2 tsp. salt	1/4 c. sliced onion (thin)
1/4 c. brown sugar	1 (No. 2) can pineapple chunks

Brown pork in fat. Add water. Cover. Simmer 1 hour. Combine cornstarch, salt, brown sugar, vinegar, pineapple juice, and soy sauce; mix. Cook until slightly thick; stir constantly. Pour sauce over hot pork, let stand at least 10 minutes. Add green peppers, onions, and pineapple chunks. Cook 2 or 3 minutes. Serve with hot rice. Makes 6 servings.

Stephanie McClure

(Stephanie is the granddaughter of Harold and Jody McClure.)

Poultry

Baked Chicken

3 to 4 lb. chicken, cut in serving pieces	Cornflake crumbs
Melted margarine or milk	Salt & pepper (to taste)

Dip individual pieces in margarine and then roll in cornflake crumbs and layer in flat pan like cookie tray with sides, which has been sprayed with Pam spray. Only one layer, do not overlap. Bake at 375° or 400° for 1 hour, or until done. Season before baking. I also use paprika sometimes.

In order to lower fat content. I usually dip my pieces in milk before coating them with cornflake crumbs, also the skin may be removed before doing this.

*Marian M. Keller,
for my mother Edna M. Myers (still living)*

Mozzarella Chicken Breasts

- | | |
|----------------------------|---|
| 4 chicken breasts, boned | 2 to 3 c. cracker crumbs |
| 1 stick butter, softened | 2 T. snipped parsley |
| Salt & pepper (to taste) | 1/4 tsp. each: poultry
seasoning, rosemary
& thyme, crushed |
| 6 slices mozzarella cheese | 1/2 c. chicken broth or
white wine |
| Flour | |
| 2 eggs, beaten | |

Pound boned chicken breasts between 2 pieces wax paper to flatten. Spread one side of each chicken with butter, using 1/2 the butter. Sprinkle with salt and pepper. Place a piece of cheese on each piece. Roll up lengthwise. Fasten with toothpick. Dust with flour, dip in egg, and roll in crumbs. Arrange in baking dish. Melt remaining butter with seasonings. Bake at 350° for 20 minutes, basting with butter mixture. Pour liquid over chicken, bake 10 more minutes. Serves 6.

Can be baked ahead, frozen and reheated. Allow an extra 45 minutes for baking. Sprinkle parsley on top before serving.

Carol A. Cerwinske

Chicken Breasts in Cream

- | | |
|---|---------------------------------|
| 1 pkg. dried beef, sliced | 1 can cream of mushroom
soup |
| 8 halves boned & skinned
chicken breasts | 1 (8 oz.) ctn. sour cream |
| 8 slices bacon | |

Spread dried beef over bottom of large baking dish. Wrap each piece of chicken with 1 slice bacon and place on dried beef, without crowding. Mix cream of mushroom soup with sour cream. Spoon over chicken. Bake, uncovered, in low oven at 300° for about 3 hours. Serve with cooked rice and use extra cream gravy over it.

*Anna Mary Mueller,
by Trudy Mueller*

God wants spiritual fruit - not religious nuts.

Chicken Burgers

1 lb. ground chicken

1/4 tsp. salt

1/8 tsp. pepper

1/2 tsp. each: thyme, rose-

mary (crushed),

marjoram & minced garlic

In bowl, mix all ingredients together. Form 4 3/4-inch patties; brush lightly with olive oil to seal in juices. Grill for 5 minutes on each side, or until chicken is cooked through.

Ground turkey can be used instead of ground chicken. The patties can be cooked in a skillet on top of stove.

Jeanne Shields

Baked Chicken and Dumplings or Biscuits

1 chicken, fried or baked
(more if larger quantity
or big eaters)

2 qt. rich, thickened
chicken gravy

BISCUITS:

4 c. flour

1/2 tsp. salt

1 c. sweet milk

4 T. soft lard

Biscuits: Mix with fork until stiff enough to roll on board. Roll 1-inch thick and cut with small biscuit cutter. Place on top of the 2 quarts rich chicken gravy in large, flat 9x13-inch pan. Bring to boil on top of stove, until biscuits rise to the top. With fork, lightly help each biscuit to find its place on top of gravy. Dip gravy on top of each biscuit, then bake in quick oven at 400° for 20 to 25 minutes, or until browned. Serve with chicken. Makes 8 generous servings.

Thelma Schultze

*If your day is hemmed with prayer,
it is less likely to unravel.*

Italian Chicken

4 boneless chicken breasts

1 egg

Italian bread crumbs

Olive oil

16 oz. spaghetti sauce

Parmesan cheese

4 slices mozzarella cheese

Dip the chicken breasts into egg; coat with crumbs. Brown the chicken breasts in oil over medium heat, about 10 minutes. Pour spaghetti sauce into baking dish. (You may want to use more spaghetti sauce if you are serving pasta.) Place the chicken on the sauce and sprinkle with Parmesan cheese. Top the chicken with a slice of mozzarella cheese on each breast. Bake at 400° until the cheese browns, approximately 15 minutes. Great served with Fettuccine Alfredo or other pasta. Yield: 4 servings.

Marcia Gordon

Seafood

Gumbo

Equal portions of:

Shrimp

Cubed chicken

Bacon pieces

Minced clams

Oysters

Shredded crab

Cubed ham

Cut okra

Cut tomatoes

Cut green pepper

Cut onion

1 tsp. filé seasoning

Roux (flour & oil)

Save liquids. Cook shrimp; peel and set aside. Cook chicken and bacon until done, in pot you use for gumbo, and set aside. Make roux from chicken and bacon fat. Add more oil to pot if needed and cook roux until it is the color of a copper penny; add enough saved liquid, depending on how thick you want gumbo, then add rest of ingredients. Cook on simmer 8 hours. Serve over rice.

Tom Pinegar

Shrimp and Olives

- | | |
|------------------------------|-----------------------------------|
| 1/4 lb. margarine | 1 med. jar stuffed olives, |
| 1 lb. shrimp, thawed, | sliced (include juice) |
| peeled & deveined | Cooked rice |

In a large skillet, melt 1/4 pound of margarine. Add 1 pound shrimp which has been thawed, peeled and deveined. Add 1 medium jar of stuffed olives which have been sliced. Include juice from olives. cook until shrimp turns pink. Serve over boiled rice. Serves 4.

*In Memory of Helen Rhinehart,
by Judy Rhinehart, niece*

Main Dishes with Beef

Beef and Broccoli Pie

- | | |
|------------------------------------|------------------------------------|
| 1 lb. ground beef | 1 beaten egg |
| 1/4 c. chopped onion | 1 pkg. cooked, drained |
| 2 T. flour | broccoli |
| 3/4 tsp. salt | 4 oz. Jack cheese |
| 1/4 tsp. garlic salt | Pastry for 9" two-crust pie |
| 1 1/4 c. milk | |
| 1 (3 oz.) pkg. cream cheese | |

In a large skillet, brown beef and onion. Drain off fat. Stir in flour, salt and garlic salt; add milk and cream cheese. Cook, stirring constantly, until thickened and smooth. Beat eggs in small bowl and add a moderate amount of the hot mixture to the beaten egg. Return to the skillet; cook and stir over medium heat until thick. Stir in the broccoli. Spoon into pie crust. Arrange sliced cheese on top, cover with top crust and seal the edges. Bake at 350° for 40 minutes.

Nancy Lister-Settle

Beef Steak Casserole

2 lb. round steak	1/4 c. shortening
1/3 c. flour	1 c. water
1 tsp. paprika	2 medium onions
1/2 tsp. salt	1 can cream of chicken soup
1/2 tsp. pepper	1 3/4 c. water
1 c. buttered bread crumbs or 1 can biscuits	

Trim steak and cut into 2-inch pieces; coat with mixture of flour, paprika, salt and pepper. Brown well in shortening. Add 1 cup water; cover and simmer until tender, about 30 minutes. Transfer to a large, flat casserole. Peel and slice onions and simmer, uncovered, in 1 3/4 cups water, about 10 minutes. Drain well and spoon over meat mixture. In a small saucepan, combine and heat soup and water; pour over meat and onions. Top with buttered bread crumbs or biscuits. Bake, uncovered, at 400° for 20 to 25 minutes, until crumbs or biscuits are browned and golden. This is good frozen for baking later. Serve hot with sauce. Makes 12 servings.

Thelma Schultze

Spanish Brown Rice and Meat

2 T. oil	1 clove garlic
1 lb. ground beef	1/2 c. brown rice
2 lg. onions	1 c. water
1 green pepper, chopped	1 pt. tomatoes
3 stalks celery, chopped	Salt & pepper (to taste)

Brown meat and vegetables in oil in heavy skillet. Add rice and water; simmer for 30 minutes. Add tomatoes and seasonings and continue cooking for 30 minutes longer, until rice is tender. Add more liquid, if necessary. Makes 4 servings.

In this day and age, I would never use this amount of oil to brown the hamburger. I mostly use just Pam cooking spray and very lean meat. If other vegetables are being cooked in skillet, I would use just a small amount of oil.

*In Memory of Arble Keller,
by Marian Keller, daughter-in-law*

Calico Beans

- | | |
|-------------------------------------|---------------------------------------|
| 1/2 lb. bacon (dice, fry, drain) | 1 (No. 2) can pork & beans, undrained |
| 1/2 lb. hamburger | 1/2 c. ketchup |
| 1 c. onion | 1 tsp. salt |
| 1 (No. 2) can butter beans, drained | 1 tsp. dry mustard |
| 1 (No. 2) can red beans, drained | 2 T. vinegar |
| 1 (No. 2) can white beans, drained | 3/4 c. brown sugar |
| | 1/2 c. white sugar |

Cook hamburger and onion until brown. Combine all ingredients. Pour into a 3-quart casserole. Bake at 350° for 1 hour. Serves 15. Can be done in crock-pot or on top of stove.

Karla Pinegar

Corned Beef Casserole

- | | |
|------------------------------|-------------------------------------|
| 1 can corned beef hash | 1 (8 to 10 oz.) pkg. macaroni (dry) |
| 1 can cream of mushroom soup | 1/2 c. Cheddar cheese, shredded |
| 1 soup can milk | 1/2 c. onion |

Combine all ingredients. Pour into a 2-quart casserole. Bake at 350° for 1 hour. Serves 4 to 6.

Diane Fowler

Enchiladas

- | | |
|------------------------|-------------------------|
| 1 lb. hamburger | 1 can refried beans |
| 1 pkg. taco seasoning | 1 can enchilada sauce |
| 1 pkg. flour tortillas | Shredded Cheddar cheese |

Brown hamburger and drain grease. Mix in taco seasoning according to package directions. Stir in refried beans until blended. When hamburger has cooled, put 1 large spoonful of hamburger mix into tortilla shell and roll up. Place enchiladas in a 13x9-inch pan. After all tortillas are rolled, pour sauce over the enchiladas and top with cheese. Bake at 325° for about 20 minutes, or until cheese has melted and enchiladas are hot.

JoEllen McClellan

Pat's Lasagna

1 lb. lasagna noodles	5 lg. cans tomato sauce
2 lb. hamburger	2 pkg. mozzarella cheese (1 lb. block)
1 green pepper	1 pkg. Italian or cottage cheese (1 1/4 c.)
1 lg. onion	2 eggs
Salt	2 T. cooking oil
Dash of pepper (to taste)	
2 garlic buds, cut up small (or garlic powder)	

Brown hamburger. Add chopped onion, green pepper and garlic buds. Add tomato sauce to meat mixture, and some Parmesan cheese. Add oregano and sugar. Simmer for at least 1 1/2 hours. Whip eggs and add to white Italian cheese. Mix well. Cook noodles in water with 2 tablespoons oil added; drain, and rinse slightly. Cover bottom of large pan with sauce. Add row of noodles to cover sauce. Drop teaspoons of white cheese over noodles. In between cheese and egg mixture, put mozzarella cheese in small pieces. Shake some Parmesan cheese over all; add more sauce. Then layer of noodles. Add cheese mixture and continue, ending with sauce. Bake at 350° for 1 hour, let set for 10 minutes before serving. Cut into squares.

My mother-in-law, Pat Jackson, is a fantastic gourmet cook! This is one of her well-known recipes. My sons often request me to make Grandma Pat's lasagna.

Donna Jackson

Lasagna

8 lasagna noodles	1/2 lb. hamburger
1 sm. ctn. cottage cheese, drained	2 c. shredded mozzarella cheese
1 sm. jar Ragu spaghetti sauce	

Cook lasagna noodles in salted, boiling water until almost done. Brown hamburger and drain well. Grease an 8x8-inch pan. Layer 4 noodles on bottom of pan. Add layer of cottage cheese (1/2 of it), 1/2 jar of Ragu sauce and 1 cup mozzarella cheese. Continue layering with the rest of ingredients. Be sure to end with the 1 cup of mozzarella cheese. Bake at 350° for 1 hour. Let stand 10 minutes before cutting in squares and serving.

This can be made the day before and refrigerated.

Betty McClure

Mexican Casserole

- | | |
|--------------------------------------|---------------------------------|
| 2 lb. hamburger | 1 onion |
| 1 dozen frozen tortillas | 1 can cream of mushroom
soup |
| 1 can cream of chicken soup | 1 can enchilada sauce |
| 2 or 3 green chillies | 1 can tomato sauce |
| 1 lb. cheese, cubed
(colby, etc.) | |

Brown meat with onion. Mix rest of ingredients, except tortillas, into a greased casserole dish. Layer 1/2 tortillas and 1/2 mixture on top. Another layer of tortillas and rest of mixture. Bake at 400° for 20 minutes.

May be stretched by adding more tortillas and tomato sauce.

Bernice Nance, Jerl Madsen

Mexican Tortilla Casserole

- | | |
|---|------------------------------------|
| 1 1/2 lb. hamburger (or
ground turkey) | 1 can mild enchilada sauce |
| 1 onion, chopped | 1/2 c. milk |
| 1 can cream of mushroom
soup | 1 (13 oz.) pkg. flour
tortillas |
| 1 can cream of chicken soup | 3 c. grated Cheddar cheese |

Fry hamburger with onion and drain off fat. Add soups, milk and enchilada sauce and heat through. Cut tortillas in quarters and place half in the bottom of a greased 13x9-inch casserole. Pour half of the meat mixture onto the tortillas and top with half of the grated cheese. Repeat layers. Bake at 350° for about 45 minutes or until tortillas are soft. About 8 servings.

May be made with corn tortillas.

Audrey Myers Kobus

(Audrey is the daughter of Joyce Myers who was our choir director for 35 years.)

*There are those who give the impression,
they were baptized in vinegar.*

Norwegian Pizza

(also called Polish Pizza)

- | | |
|--|-------------------------------|
| 1 (8 oz.) pkg. cream
cheese, softened | Chopped onion |
| Shrimp (or seafood)
cocktail sauce | Chopped green pepper |
| 1 sm. can small shrimp or
pieces, drained | Shredded mozzarella
cheese |
| | Taco chips |

Spread cream cheese into bottom of a 9x13-inch pan. Cover with cocktail sauce. Sprinkle with shrimp, green pepper and onion, covering to desired thickness. Cover with shredded mozzarella cheese to desired thickness. Serve with taco chips, crackers, etc.

Excellent! My boys often make this for a snack.

Donna Jackson

One-Dish Meal

- | | |
|---|--|
| 1 lb. hamburger | 1 can celery soup (or
chicken soup) |
| 1/2 c. chopped onion | Tater tots |
| 1 can string beans (or
French-style) | |

Brown hamburger with onions; drain. Drain beans and add to meat. Mix all together with celery soup. Put into one-quart casserole dish and top with tater tots. Bake at 350° for 1/2 hour. Serves 6.

This can be fixed ahead for company. Tater tots get soggy if left over, then it's not so good.

Shirley Thomas, Mary Ann Ellis

Pepperoni Bread

- | | |
|---|-------------------------------------|
| 1 loaf of frozen white bread
dough, thawed | 1 (8 oz.) pkg. mozzarella
cheese |
| 1 (3 oz.) pkg. pepperoni slices | |

Roll thawed bread dough out flat into a rectangular shape. Place one layer of pepperoni and cheese, about 3-inches in from the bottom of the rectangle. Roll the outside edge up over the layer. Place another layer of pepperoni and cheese, roll up again and continue the layers and rolling until the ingredients are used. Let it rise to double its size and place onto a cookie sheet. Bake according to bread directions (usually 350° for 20 to 30 minutes). Serves 4.

Jeanette Myers Bodermann

Skyler's Spaghetti Pie

8 oz. spaghetti
 1/3 c. Parmesan cheese
 2 T. margarine
 2 eggs, beaten
 1 lb. lean ground beef
 Chopped onions & peppers
 Salt & pepper (to taste)

Sliced mushrooms
 1 (8 oz.) can tomatoes*
 1 tsp. oregano*
 1/4 tsp. garlic*
 1 tsp. sugar*
 1 pkg. grated mozzarella
 cheese

*You may substitute 1 jar of spaghetti sauce for * items. Cook and drain spaghetti. Mix with Parmesan cheese and margarine and beaten eggs. Put into bottom and up the sides of a 10-inch pie dish. Brown beef; add onions, pepper and mushrooms. Add tomatoes and flavorings or spaghetti sauce. Pour over spaghetti in pie dish. Bake at 350° for 20 minutes. Top with mozzarella cheese and bake 10 minutes more. Cut into wedges to serve.

Linda Myers

Beef Stroganoff

2 lg. onions, chopped
 3/4 stick oleo
 Garlic salt or chopped
 clove of garlic (opt.)
 2 or 3 lb. round steak
 1 1/2 c. celery, chopped
 Parmesan cheese (opt.)
 2 T. parsley, minced

2 c. water
 Flour (if needed to thicken)
 2 tsp. salt
 1 (8 oz.) can sliced mushrooms
 1 can cream of mushroom
 soup
 1 c. sour cream

Sauté onion and garlic in oleo or butter over medium heat. Add meat (cut into small pieces) and brown. Add celery and water. Simmer 30 minutes. Add flour, salt, mushrooms and soup. Simmer 10 minutes. Stir in sour cream and parsley; just heat through. Serve over cooked noodles; sprinkle with Parmesan cheese, if desired. Serves 8.

*In Memory of Debbie Wagner Williams,
 by Jeanne Wagner (mother)*

Beef Stroganoff

- | | |
|---|------------------------------|
| Sirloin steak, cut up in 1" strips | 1 can beef broth |
| 1 can mushrooms, sliced | 1 ctn. sour cream |
| Small amount chopped onions | 1 pkg. Reames noodles |

Have desired amount of sirloin steak cut up in 1-inch strips. Brown in flour, salt and pepper. Add one can mushrooms and small amount of chopped onion. After browning previous ingredients, remove from pan and make a sauce of the can of beef broth (undiluted) and 1 carton sour cream. Stir until sauce is smooth. Add the meat, mushrooms and onion to the sauce. Put into covered pan and let simmer on low heat until meat is tender. Boil noodles according to package directions. Serve sauce over noodles.

Dena Weddell

Hamburger Stroganoff

- | | |
|---|---|
| 1 lb. hamburger | 1 (8 oz.) can mushroom stems & pieces, drained |
| 1 med. onion, chopped (about 1/2 c.) | 1 (10 1/2 oz.) can condensed cream of chicken (or mushroom) soup |
| 1/4 c. butter or margarine | 1 c. sour cream |
| 2 T. flour | 2 c. hot, cooked noodles or rice |
| 1 tsp. salt | Snipped parsley |
| 1 tsp. garlic powder or 1 clove garlic, minced | |
| 1/4 tsp. pepper | |

In large skillet, cook and stir hamburger and onion in butter until onion is tender and hamburger no longer pink. Stir in flour, salt, garlic, pepper and mushrooms; cook 5 minutes; stirring constantly. Remove from heat. Stir in soup; simmer, uncovered, 10 minutes. Stir in sour cream; heat through. Serve over cooked noodles or rice. Sprinkle with parsley. Serves 4 to 6.

Susan Lister Stroope

Cheese-Stuffed Shells

- | | |
|--|---|
| 8 oz. Gruyère cheese,
cubed | 1 pkg. Jumbo macaroni
shells (16 to 20 shells) |
| 8 oz. fontina cheese, cubed | 2 T. olive oil |
| 1 2/3 c. grated Parmesan
cheese (8 oz.) | 1 clove garlic |
| 1 (15 oz.) ctn. ricotta
cheese | 1/4 c. margarine, melted |
| 1/2 tsp. pepper | 1/4 c. dry, bread crumbs |
| | 2 T. chopped parsley |

Cook shells according to directions on package; drain. Mix together the 4 cheeses and pepper. Stuff shells with this mixture. Mix sauce of olive oil, garlic, melted butter, bread crumbs and parsley. Pour sauce over shells and sprinkle with a little extra Parmesan cheese to taste. Cover, and bake at 350° for 20 minutes; uncover, and bake 10 additional minutes.

Marilyn Myers

Shipwreck Stew

Put 1 tablespoon oil in deep skillet; add a layer of onions and brown lightly. Add following layers:

- | | |
|----------------------------------|-------------------------------------|
| 1 lb. ground beef | 3 c. canned tomatoes |
| 1/2 c. rice, washed,
uncooked | 1 T. salt (or to taste) |
| Slices of potatoes | 1 T. Worcestershire sauce |
| 1 c. chopped celery | Pepper (to taste) |
| 1 c. red kidney beans | 1/4 tsp. chill powder
(to taste) |

Heat thoroughly and cook, covered, about 1 hour. Do not stir. When serving, dip spoon so as to get some of each layer.

To check to see if done, it works best to test a potato.

Dena Weddell

5-Hour Stew

- | | |
|-----------------|-----------------------------|
| 3 lb. stew meat | 3 tsp. tapioca |
| 3 carrots | 1 (12 oz.) can tomato juice |
| 3 lg. potatoes | 1 1/2 c. water |
| 3 onions | |

Cut up vegetables and mix with stew meat. Add tapioca, tomato juice and water. Bake in covered Dutch oven at 250° for 5 hours.

I use more carrots and potatoes. Is great served with cornbread.

Lynn Chambers, Mary Ann Ellis

Taco Bake

TACO FILLING:

1 lb. ground beef (lean) 1 pkg. taco seasoning mix
1/2 c. chopped onions 3/4 c. water

TOPPING:

1 c. Cheddar cheese, shredded 1 c. lettuce, shredded
1 1/2 c. tomatoes, chopped

TACO CRUST:

2 c. all-purpose flour 3/4 tsp. salt
1 pkg. active dry yeast 2/3 c. warm water
1 T. sugar 2 T. oil
2 tsp. finely-chopped onion 1/2 c. crushed corn chips

Filling: Brown beef with onions. Add 1 package of taco seasoning mix and 3/4 cup water. Simmer for 25 minutes.

Crust: In a medium mixing bowl, combine 1 cup flour, yeast, sugar, onion and salt; mix well. Add very warm water (120° to 130°) and oil to flour mixture. Mix by hand until almost smooth. Stir in corn chips and the remaining flour to make a stiff batter. Spread into a well-greased 10-inch pie pan, forming a rim around the edge. Cover and let rise in a warm place, 20 minutes.

Spread meat filling over dough. Bake at 375° for 30 to 35 minutes, until edge is crisp and light golden brown. Sprinkle cheese, lettuce and tomatoes on top. Serve immediately. Pass the taco sauce. Makes 4 to 6 servings.

Jeanne Shields

Hamburger, Vegetable, Rice Casserole

2 lb. hamburger 1 (16 oz.) pkg. frozen
1 c. chopped onion mixed vegetables
1 tsp. salt 1 can cream of mushroom
1/2 tsp. pepper soup
1 c. diced celery 1 can cream of chicken soup
1 c. instant rice (dry) 3 c. cold water

Brown hamburger, onion, salt and pepper; drain. Add remaining ingredients to hamburger mixture. Put mixture into a 9x13-inch pan. Bake at 350° for 1 1/4 to 1 1/2 hours. Top casserole last 15 minutes with crushed potato chips.

This was served at the P.W. gathering of Presbytery held at our church in October, 1992. We served nearly 100 ladies.

Donna McClure

Wednesday Casserole

- | | |
|---------------------------------|--------------------------------|
| 2 strips bacon, diced | 3 ribs celery, diagonal-cut |
| 1 lb. ground beef | 2 c. shredded cabbage |
| 2 sliced onions | 2 tomatoes, pulp only |
| 2 med. potatoes, shoestring cut | (if canned) |
| 1 green pepper, cut into rings | 1 cube or 1/2 c. beef bouillon |
| | 1/4 c. soy sauce |

Toss bacon and beef; brown in large skillet. Layer vegetables over meat. Combine and pour bouillon and soy sauce over all. Cover and simmer on medium heat 10 to 15 minutes.

I use electric skillet. Vegetables best when still slightly crisp.

Carol Arrasmith

(Carol has been our faithful organist for nearly 15 years.)

Hamburger-Zucchini Casserole

- | | |
|-------------------------------|----------------------------|
| 1 lb. hamburger | 1 c. sour cream |
| 2 lb. (2 c.) chopped zucchini | 1 c. shredded carrots |
| 1/2 c. chopped onion | 1 c. shredded cheese |
| 1 can cream of chicken soup | 1/4 c. margarine |
| | 2 c. seasoned stuffing mix |

Brown hamburger. Combine soup and sour cream. Stir in carrots, then fold in zucchini, onion, cheese and hamburger. Melt butter, stir in stuffing mix. Spread 1/2 of stuffing mix into a buttered 9x13-inch baking dish. Top with hamburger mixture, then sprinkle with remainder of stuffing mix. Bake at 350° for 35 to 45 minutes.

Lacy Plnegar

Stuffed Zucchini

- | | |
|----------------------|------------------------|
| 2 or 3 zucchini | 1 tsp. salt |
| 1/2 lb. ground beef | 1/4 tsp. pepper |
| 1/4 c. mayonnaise | 2 tsp. onion flakes |
| 2 tsp. dried parsley | 1 tsp. oregano leaves |
| 1 tsp. lemon juice | 2/3 c. spaghetti sauce |

Halve zucchini the long way and scoop centers out, leaving 1/4-inch shell. Place into a shallow baking dish. Coarsely chop centers and mix with the next 8 ingredients. Spoon into shells. Top with spaghetti sauce. Bake at 350° for 30 minutes, or until done, depending on the size of the zucchini.

Laura Emmert

Dressing & Noodles

Crock-Pot Dressing

1 c. butter	1 1/2 tsp. salt
2 c. celery	1 tsp. thyme
1 c. onion	2 eggs, beaten
1 tsp. poultry seasoning	4 c. chicken broth
1 1/2 tsp. sage	12 c. bread cubes
1/2 tsp. pepper	

Mix all ingredients together, except the bread. Then toss mixture with the bread. Put into the crock-pot. Cook on high heat setting for 45 minutes; then 6 hours on low heat. Serve directly from crock-pot. Serves 10 to 12 people.

Joan Newel

Crock-Pot Dressing

1 lb. pork sausage	2 tsp. poultry seasoning
1 c. margarine	1 1/2 tsp. salt
2 c. chopped onion	2 tsp. sage
1 c. chopped green pepper (opt.)	2 tsp. thyme
2 c. chopped celery	1 tsp. pepper
1/4 c. chopped parsley sprigs	1 or 2 cans chicken or turkey broth
1 loaf bread (lay it out so it dries slightly)	2 eggs, well beaten

Brown sausage and drain well. Leave sausage in skillet and add margarine. Melt. Add onion, peppers, celery and parsley. In a large bowl, tear up the bread. Pour sausage and vegetables over bread; add seasonings and mix well. Pour in enough broth to moisten. Add beaten eggs and mix. Pack lightly into crock-pot. Set on high heat for one hour and then reduce to low heat for 4 to 8 hours.

Peg Johnson

Never-Fail Egg Noodles

3 eggs, slightly beaten 1/2 tsp. salt
Flour

Beat eggs with a fork; add salt. Add just enough flour to knead, then roll thinly onto a floured board. Shake extra flour from the noodles. Cut, but do not dry. Drop at once into boiling chicken or beef broth. Cook until tender.

Dianne Braymen

Main Dish with Ham and Cheese

Chili Squares

1 stick butter or margarine	1 pt. small-curd cottage cheese
10 eggs, beaten	1 lb. Monterey Jack cheese, shredded
1/3 c. flour	1/4 tsp. salt
1 tsp. baking powder	1/8 tsp. pepper
8 oz. green chillies, chopped	

Melt butter or margarine. Add all other ingredients, except the cheeses. Add cheeses; place in buttered 9x13-inch pan, uncovered, and bake at 400° for 15 minutes, then at 350° for 35 to 40 minutes. Serves 12 for meal. Freezes well for reheating.

An excellent appetizer dish, served in 1-inch squares; good even as the squares cool.

Barbara McDonald

*When God measures man, He puts the tape around the heart ---
not around the head.*

Creamy Pasta Casserole

4 c. (8 oz.) rigatoni	2 tsp. Dijon mustard
1/4 c. sliced, ripe olives	2 T. snipped parsley
1 c. sour cream & chives	1 c. shredded mozzarella
Red & green pepper (to make 1 c.)	cheese
1/2 c. chopped onion	2 T. snipped chives
2 c. creamy cottage cheese	2 T. Italian seasonings
2 tsp. prepared horseradish	1/4 c. snipped parsley
1/2 lb. Italian sausage, cooked	2 T. flour
	2/3 c. milk
	1/4 c. Parmesan cheese

Do not preheat oven. Cook rigatoni noodles according to directions. In a bowl, toss rigatoni, olives, onion, red and green peppers, 2 tablespoons of parsley, chives and Italian seasoning. Place into a greased 9x13-inch pan. In a medium-size bowl, whisk together the sour cream and flour. Whisk in the cottage cheese, milk, horseradish, and Dijon mustard until well-blended. Pour over the rigatoni layer. Sprinkle the cooked Italian sausage on top. Cover and bake casserole at 325° for 30 minutes. Meanwhile, in a small bowl, combine the Parmesan cheese, mozzarella cheese and 1/4 cup snipped parsley; mix well. At the end of the first cooking time, uncover, sprinkle the cheese mixture on top and continue baking, uncovered, 10 minutes more at 325°.

Jo Barnes

(Jo was our interim pastor for 2 years, while we were searching for Rev. Jim Gordon.)

Breakfast - Lunch - or Supper

4 slices buttered bread	4 eggs
4 slices unbuttered bread	2 c. milk
4 slices ham	Salt, pepper & mustard
4 slices Cheddar cheese	(to taste)

Place 4 slices buttered bread (buttered-side-down) into a 9x9-inch pan. Place 1 slice ham and 1 slice cheese on each bread slice. Top with 4 slices unbuttered bread. Mix 4 eggs, 2 cups milk, salt, pepper and mustard. Pour over sandwiches. Let stand, refrigerated, for 1 hour or overnight. Bake at 350° for 30 minutes.

Evelyn Silver

Ham, Cheese and Broccoli Strata

12 slices of bread	6 eggs
3/4 lb. American cheese slices	1/2 tsp. salt
1 (10 oz.) pkg. chopped broccoli, cooked & drained	2 c. ground ham
	2 T. onion
	3 1/2 c. milk
	1/4 tsp. dry mustard

Cut donuts out of bread, saving donuts and "holes" for top. Put bread scraps into the bottom of a 9x13-inch greased pan. Cover with cheese slices, broccoli, ham and onion, and then put donut bread on top. Beat eggs, add milk, salt and mustard. Pour milk mixture over other ingredients and refrigerate overnight. Bake at 325° for 50 to 55 minutes. Let stand 15 to 20 minutes before serving. Serves 10 to 12.

Served by Christian Education Committee at All-Church Breakfast in July of 1991!

Jeani Shepherd

Escalloped Ham and Noodles

1 (12 oz.) pkg. noodles	1 1/2 c. milk
1 1/2 lb. ground ham	3 T. horseradish
2 cans cream of mushroom soup	1 T. mustard
1 small jar Cheez Whiz	

Cook and drain noodles. Add remaining ingredients and bake at 350° for 1 1/2 hours. Serves 12.

An easy luncheon casserole.

Mae Smith

*Be careful how you live, you may
be the only bible some people read.*

Sausage-Lentil Casserole

1 1/2 c. dry lentils	1 rib celery, chopped
2 c. water	1 garlic bud
2 T. minced, fresh parsley	2 T. flour
1 bay leaf	1 (1 lb. 4 oz.) can tomatoes
1/2 tsp. salt	1/2 c. grated Parmesan
1 lb. ground pork sausage (Use hot kind, if desired)	cheese (or 2 thin slices mozzarella cheese)
1/2 c. chopped onion	

Cover lentils with water. Add parsley, bay leaf, and salt. Simmer, covered, 30 minutes; adding more water if all is absorbed before simmering is completed. Brown sausage and drain off all but 3 or 4 tablespoons of fat. Add onion, celery and garlic and cook until tender, stirring often. Remove from heat and blend in flour. Return to low heat, stirring until mixture is bubbly. Add tomatoes and simmer 1 minute. Combine lentils with sausage mixture in a 2-quart casserole. Top with grated or sliced cheese and bake, covered, at 350° for 15 minutes. Uncover and bake 15 minutes more. Makes about 6 generous servings.

A cousin to dried beans and peas, the lentil was used in Mediterranean countries for thousands of years, though it wasn't well known in this country until recent times.

This recipe was printed in the Des Moines Register 20 years ago with a picture of Anna Mary and her twin daughters (Rachel and Beth). At that time, the cost per serving of this casserole was 24¢.

Anna Mary Mueller, by Trudy Mueller

A clergyman was in the habit of going to his little girl's bedside each evening and telling her a story before she went to sleep. One such evening he told her such a thrilling tale that the girl sat up in bed, looked at her father and asked, "Daddy, is that a true story, or are you preaching?"

Smoky Egg Casserole

- | | |
|---|---|
| 2 T. butter or oleo | 1 (6 oz.) can sliced mushrooms, drained |
| 2 T. flour | 1/2 c. chopped pimento |
| 1 1/4 c. milk | 2 T. snipped chives |
| 1 (6 oz.) roll smoke-flavored cheese spread | 1 T. vegetable oil |
| 12 eggs, slightly beaten | Croutons, if desired |
| 1 c. frozen peas, thawed (no need to cook) | 1 lb. Italian sausage |

Melt butter or oleo in medium saucepan over low heat. Blend in flour; add milk. Stir constantly over medium-high heat until mixture thickens and bubbles. Reduce heat to low. Stir in cheese spread until melted; set aside. In a large skillet, cook sausage over medium heat until well done, tearing into crumbs; drain well. Refrigerate. In a medium bowl, mix eggs, peas, mushrooms, pimento, 1/2 cooked sausage and 2 tablespoons snipped chives. In a large skillet, heat oil. Add egg mixture. Cook over medium heat, gently lifting edges of egg mixture so uncooked portion flows underneath. When eggs are set, fold in cheese spread mixture. Turn mixture into a 12x7-inch baking dish. Cover and refrigerate overnight. About 30 minutes before serving, heat oven to 350°. Remove cover. Bake 20 minutes. Top with rest of sausage, croutons and more chives. Bake 10 minutes or until heated through. Makes 6 to 8 servings.

Our ladies served this to 110 women at a May breakfast, which was held in our Fellowship Hall.

Lila Ward

Sausage-Zucchini Casserole

- | | |
|----------------------------|---------------------------------|
| 1 pkg. Jimmy Dean sausage | 2 c. sliced, pared zucchini |
| 1 med. onion, sliced | 1 sm. jar Ragu spaghetti sauce |
| 1 med. green pepper, diced | 1 c. shredded mozzarella cheese |

Brown meat; drain. Add vegetables and pour on sauce. Pour mixture into a small casserole dish, or an 8x8-inch cake pan. Bake at 350° for 45 minutes. Add cheese the last 5 minutes of baking time.

One pound of hamburger may be used instead of sausage, to speed baking time. Add the vegetables to the meat while browning and cook for 10 to 15 minutes on top of stove. Put into oven for remaining baking time.

Imogene Nissly

Main Dish With Poultry

Escalloped Chicken

1 hen, cooked & cut into
pieces (cubes)
1 1/2 qt. bread cubes
(1/2" squares)
1/4 c. cream
2 T. finely-chopped onion

4 T. flour
3/4 c. butter, melted
1 1/4 tsp. sage
Salt & pepper

Put chicken into a 9x13-inch pan. Prepare dressing by mixing butter, cream, sage, onion, bread, salt and pepper to taste. Mix lightly and pour over chicken. Prepare gravy by mixing the flour with 1-quart of chicken broth. Add a few drops of yellow food coloring, if desired. Pour over the dressing. Bake at 375° for 45 minutes.

Bernice Nance

Chicken Divan

4 chicken breasts,
cooked & cubed
1 (10 oz.) pkg. frozen,
chopped broccoll, thawed
1/2 c. Hellmann's
mayonnaise
1 can cream of chicken soup

1 can cream of mushroom
soup
2 c. shredded Cheddar
cheese
1 c. buttered cornflake
crumbs

Combine soups, mayonnaise and chicken. Sprinkle chopped broccoli into bottom of a 9x9-inch pan. Pour chicken mixture over broccoli. Cover with Cheddar cheese and cornflake crumbs. Bake at 350° for 50 to 55 minutes. Serves 4.

Can freeze ahead of time. Cooking time will be longer.

Nancy McClure Lamb

(Nancy is the daughter of Harold and Jody McClure.)

Overnight Chicken Casserole

- | | |
|---|----------------------------------|
| 1 (7 oz.) pkg. uncooked
elbow macaroni | 1 sm. jar pimentos,
undrained |
| 2 c. milk | 2 c. cooked, diced chicken |
| 1 can cream of mushroom
soup | 1 sm. diced onion |
| 1 can cream of celery soup | 1/2 lb. cubed Velveeta
cheese |
| 1 sm. can mushrooms, drained | |

Mix above ingredients. Turn into a greased 9x13-inch casserole dish. Refrigerate overnight. Before baking, mix well again. Top with bread crumbs. Bake at 350° for 1 hour.

Convenient and delicious. Is good with tuna, also.

Vicky Myers

Overnight Chicken Casserole

- | | |
|---------------------------------|----------------------------------|
| 3 T. butter or oleo | 1 sm. can mushrooms |
| 2 T. flour | 2 to 3 c. diced chicken |
| 1 1/2 c. milk | 1 c. uncooked shell
macaroni |
| 1/2 c. green pepper | 1 T. onion flakes |
| 1 can cream of chicken
soup | 1/2 c. slivered almonds |
| 1 can cream of mushroom
soup | 1 sm. can water chestnuts |
| | 1 (5 oz.) can Chinese
noodles |

Make white sauce, using the butter, flour and milk. Add rest of ingredients and pour into a greased 9x13-inch baking dish. Refrigerate overnight. Bake, uncovered, at 350° for 1 to 1 1/4 hours. Add Chinese noodles to casserole by sprinkling over top for the last 5 minutes of baking. Serves 8.

Excellent!

Carolyn Knoll

Chicken Pot Pie

- | | |
|---|--|
| <p>2 cans cream of broccoli soup
1 c. milk
1/4 tsp. dried thyme leaves, crushed
1/4 tsp. pepper</p> | <p>4 c. cooked, cut-up vegetables (broccoli, carrots, cauliflower & potatoes)*
2 c. cubed, cooked chicken or turkey
1 (10 oz.) can Hungry Jack refrigerated flaky biscuits</p> |
|---|--|

Into a 3-quart oblong baking dish, combine soup, milk, thyme and pepper. Stir in vegetables and chicken. Bake at 400° for 15 minutes, or until mixture begins to bubble. Meanwhile, cut each biscuit into quarters. Remove dish from oven; stir, and arrange biscuit pieces over the top. Bake 15 minutes, or until biscuits are golden brown. Makes 5 servings.

*May substitute a 16-ounce bag of mixed frozen vegetables, cooked and drained; together with 1 cup of peeled, cooked and cubed Irish potatoes.

Jeanne Wagner

Chicken Casserole

- | | |
|--|---|
| <p>2 c. cooked Minute Rice
1/2 c. butter
1 can cream of chicken soup</p> | <p>2 cans chunk chicken
1 can evaporated milk
Rice Krispies</p> |
|--|---|

Melt butter in cooked rice. Mix the rest of the ingredients, except Rice Krispies, into a 2-quart casserole dish. Mix in rice. Crush Rice Krispies and place on top to completely cover casserole. Bake in a 350° preheated oven for 1 hour.

Jeri Madsen

It takes both rain and sunshine to make a rainbow.

Chicken Bulgur Casserole

- | | |
|--|---|
| 2 to 3 c. cooked chicken,
chunked | 1/2 c. slivered almonds |
| 2 c. reconstituted bulgur
wheat* | 3/4 c. Miracle Whip |
| 1 1/2 c. diced celery | 1 (10 1/2 oz.) cream of
chicken soup |
| 1 (4 oz.) can mushrooms,
drained | 1 T. grated onion |
| 1 (8 oz.) can sliced water
chestnuts, drained | 1/4 tsp. salt |
| | Dash of pepper |

Combine all ingredients into a buttered 2-quart casserole dish. Top with buttered bread crumbs. Bake at 350° for 1 hour.

*To reconstitute bulgur wheat, bring 1 3/4 cups water to boiling; add wheat, stir, cover, and reduce heat to low. Allow to simmer for 20 minutes. Or: Boiling water can be poured over wheat, covered and refrigerate overnight or until needed.

Microwave Method: Cook wheat in 2 cups water on HIGH for 10 to 13 minutes. *Norma Jean Lister*

Turkey Casserole

- | | |
|--|--------------------------------|
| 4 c. diced turkey | 6 c. broth |
| 1 1/2 c. cubed Velveeta
cheese | 1 can cream of chicken
soup |
| 1 lg. onion, chopped (or
1 T. dehydrated onion) | 2 eggs, well beaten |
| 1 1/2 c. diced celery | 1 tsp. salt |
| 4 c. Ritz cracker crumbs | 1/2 tsp. pepper |

Save 1 cup cracker crumbs for top of casserole. Place first 5 ingredients into a large mixing bowl. In another bowl, mix together broth, chicken soup, eggs, salt and pepper. Combine with the first 5 ingredients. Put into well-greased 9x13x2-inch pan. Cover with 1 cup cracker crumbs that were saved. Bake at 350° for 1 hour. Freezes very well.

Note: An 8 to 10-pound turkey will make double recipe.

Norma Jean Lister

Main Dish with Seafood

Crabmeat Casserole

- | | |
|-----------------------------|------------------------|
| 8 oz. crab | 8 oz. frozen peas |
| 8 oz. diced ham | 8 oz. margarine |
| 1 (8 oz.) pkg. cream cheese | 8 oz. cornflake crumbs |
| 8 oz. mozzarella cheese | |

Combine cream cheese, mozzarella cheese and margarine; microwave until blended, 2 to 3 minutes; stirring at 1 minute intervals. Combine the crabmeat, diced ham, frozen peas and half of the cornflake crumbs. Pour the cheese mixture over the meat mixture. Stir. Top with remaining cornflake crumbs and bake at 350° for 30 to 40 minutes.

Lacy Plnegar

Seafood Rice Casserole

- | | |
|--|---------------------------------------|
| 1/2 c. chopped green pepper | 1 c. mayonnaisse |
| 1 c. chopped celery | 1 tsp. salt |
| 1/2 c. finely-chopped onions | 1/4 tsp. black pepper |
| 2 c. cooked rice | 2 tsp. Worcestershire sauce |
| 1 (8 oz.) pkg. frozen, peeled, cooked shrimp, thawed | 1/2 c. shredded Cheddar cheese |
| 6 to 7 oz. crabmeat | 1/2 c. toasted, sliced almonds (opt.) |

Steam green pepper, celery and onions in a small saucepan with 2 tablespoons water, for 2 or 3 minutes or until tender-crisp. Mix with rice, seafood, mayonnaisse and seasonings. Mix well. Turn into a buttered, shallow, 2-quart baking dish. Sprinkle with cheese and almonds. Bake at 350° for 25 minutes. Makes 6 servings.

Add 1 cup more of cooked rice and it will easily serve 8. I also use canned seafoods and it tastes just as good.

Marian Keller

Tuna and Cheddar Casserole

- | | |
|---------------------------|--------------------------|
| 1 can tuna | 1 sm. pkg. macaroni, |
| 1 sm. can peas | cooked |
| 1 can Cheddar cheese soup | 1/2 c. milk |
| | 1/4 c. onion, if desired |

Mix all together in a buttered casserole baking dish. Dot with butter and bake at 325° for about 45 minutes. *Blanche Travis*

Tuna Noodle Casserole

- | | |
|---------------------------|-------------------------|
| 1 lg. pkg. wide noodles | 1 sm. pkg. frozen peas |
| 1 (8 oz.) ctn. sour cream | 1 pkg. shredded Cheddar |
| 1 sm. can tuna | cheese |
| 1 can cream of mushroom | 1 pkg. potato chips, |
| soup | crushed |

Prepare noodles as directed on package. Combine sour cream, tuna, mushroom soup and peas. Fold in cooked noodles. Grease a 9x13-inch baking dish. Divide noodle mixture in half. Place half of mixture on bottom of baking dish. Top with 1/2 of the cheese. Place other half of noodles on top; top off with remaining cheese. Cover with crushed potato chips. Bake at 350° for 1/2 hour, or until chips are brown.

Substitute small can of chicken or ham for tuna. Exchange any vegetable for peas. *Linda Chambers*

Notes & Recipes



Tuna Noodle Casserole

1 lb. pkg. wide noodles
1 (8 oz.) can acid cream

1 can cream of mushroom soup
1 (16 oz.) can tomato sauce

1 (16 oz.) can tuna
1 (16 oz.) can cheddar cheese

1 (16 oz.) can cheddar cheese
1 (16 oz.) can cheddar cheese

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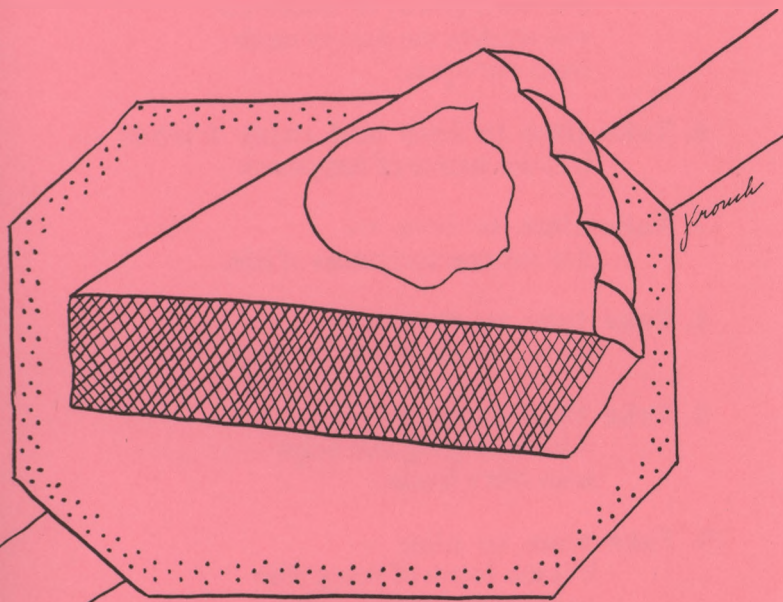
1 (16 oz.) can cheddar cheese
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1 (16 oz.) can cheddar cheese

Pies

PIES



Take Time for Ten Things

- 1. Take time to work ---**
it is the price of success.
- 2. Take time to think ---**
it is the source of power.
- 3. Take time to play ---**
it is the secret of youth.
- 4. Take time to read ---**
it is the foundation of knowledge.
- 5. Take time to worship ---**
it is the highway of reverence
and washes the dust of earth
from our eyes.
- 6. Take time to help and enjoy friends ---**
it is the source of happiness.
- 7. Take time to love ---**
it is the one sacrament of life.
- 8. Take time to dream ---**
it hitches the soul to the stars.
- 9. Take time to laugh ---**
it is the singing that helps
with life's loads.
- 10. Take time to plan ---**
it is the secret of being able
to have time to take time for
the first nine things.

Pies

Chiffon Pies

Cranberry Chiffon Pie

- | | |
|-----------------------------------|------------------------|
| 2 c. raw cranberries | 2 T. water |
| 1/2 c. water | 1 T. lemon juice |
| 3 eggs | 1 (9") baked pie shell |
| 1 c. sugar | 1/2 c. Cool Whip |
| 1 T. (1 pkg.) unflavored gelatine | |

Cook cranberries in 1/2 cup water until all the skins pop. Put through fine sieve. Add egg yolks beaten with 1/2 cup sugar. Cook over hot water until thickened. Add gelatine softened in 2 tablespoons cold water. Add lemon juice. Cool. Fold in egg whites, beaten stiff with 1/2 cup sugar. Fill baked pie shell. Top with Cool Whip. Serve.

Norma Jean Lister

Lemon Chiffon Pie

- | | |
|-----------------------------------|-----------------------------|
| 4 beaten egg yolks | 1 tsp. grated lemon peel |
| 1/2 c. sugar | 1/2 c. sugar |
| 1/2 c. lemon juice | 4 stiffly-beaten egg whites |
| 1/2 tsp. salt | 1 baked (9") pastry shell |
| 1 T. (1 env.) unflavored gelatine | 1/2 c. heavy cream, whipped |
| 1/4 c. cold water | |

Combine egg yolks, 1/2 cup sugar, lemon juice and salt; cook in double boiler until thick, stirring constantly. Add gelatine softened in cold water; stir until gelatine dissolves. Add lemon peel and cool until partially set. Beat remaining 1/2 cup sugar into egg whites and fold into cooled mixture. Pour into cooled, baked pie shell; chill pie in refrigerator until firm. Spread with sweetened whipped cream before serving. (Cool Whip may be used.)

Lila Ward

Pumpkin Chiffon Pie

- | | |
|-------------------------|-----------------------------------|
| 3 eggs | 1/2 tsp. cinnamon |
| 1 c. sugar | 1/2 tsp. nutmeg |
| 1 1/4 c. cooked pumpkin | 1 T. (1 env.) unflavored gelatine |
| 1/2 c. milk | 1/4 c. cold water |
| 1/2 tsp. salt | 1 baked (9") pastry shell |
| 1/2 tsp. ginger | |

Beat egg yolks and 1/2 cup sugar until thick; add pumpkin, milk, salt and spices; cook in double boiler until thick. Soften gelatine in the 1/4 cup cold water; stir into hot mixture. Beat egg whites and 1/2 cup sugar; fold into cooled pumpkin mixture. Pour into cooled pie shell and chill. Spread Cool Whip over pie just before serving.

Lila Ward

Sunshine Chiffon Pie

- | | |
|-----------------------------------|--|
| 1 env. (1 T.) unflavored gelatine | 4 egg whites |
| 1/2 c. sugar | 1/2 tsp. cream of tartar |
| Dash of salt | 1/3 c. sugar |
| 4 egg yolks | Cool Whip |
| 1/2 c. lemon juice | 1 baked (9") orange pastry shell (use orange juice instead of water in plain pastry shell) |
| 1/2 c. orange juice | |
| 1/4 c. water | |
| 1/2 tsp. grated lemon rind | |
| 1/2 tsp. grated orange rind | |

Thoroughly mix gelatine, 1/2 cup sugar and salt in saucepan. Beat together egg yolks, fruit juices and water; stir into gelatine mixture. Cook over medium heat; stirring constantly, just until mixture comes to boiling. Remove from heat; stir in grated peels. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. Beat egg whites until frothy; add cream of tartar; beat until soft peaks form. Gradually add 1/3 cup sugar, beating until stiff peaks form; fold in gelatine mixture. Pile into cooled, baked, orange pastry shell. Chill until firm. Cover with Cool Whip. Garnish with candy orange slices, if desired.

Tart and sweet, orange and lemony, light as a cloud. Perfection!!

This was served first to our Presbyterian Women in 1958. Always a treat.

Lila Ward

Variety of Pies

Paper Bag Apple Pie

1 (9") unbaked pie shell
 1/2 c. sugar (for filling)
 2 T. flour (for filling)
 2 T. lemon juice

3 or 4 lg. baking apples
 1/4 tsp. nutmeg
 1/2 tsp. cinnamon

TOPPING:

1/2 c. sugar

1/2 c. margarine

1/2 c. flour (for topping)

Peel and quarter apples and halve the quarters. Mix all ingredients and put into pie shell. Combine topping; sprinkle over apples. Slide pie into brown paper sack; fold end over 2 or 3 times and clip. Put on cookie sheet. Bake at 425° for 1 hour. Remove pie from sack; cool on rack. Serve hot or cold.

Nancy Lister-Settle

Banana Paradise Pie

4 c. sliced ripe bananas
 (5 or 6)
 1/4 c. pineapple juice
 2 T. lemon juice
 1 1/2 tsp. lemon rind

1/4 c. sugar
 1/2 tsp. cinnamon
 1 tsp. cornstarch
 1 unbaked pie crust

TOPPING:

1/3 c. chopped pecans
 1/2 c. flour

1/2 c. brown sugar
 1/2 tsp. cinnamon
 4 T. butter

Soak bananas in the juices for 20 minutes. Drain and save juice. Sprinkle bananas with lemon rind, sugar and cinnamon. Toss lightly and place in crust. Thicken juices with cornstarch and pour over bananas. Combine all topping ingredients and sprinkle on pie. Bake at 400° for 20 minutes, or until crust is brown.

Crust is better if partially baked before filling.

Lila Ward

Blueberry Cream Cheese Pie

1 baked pie shell or crumb
crust
1 pt. blueberries
2 T. cornstarch
1/2 c. sugar
1/2 tsp. salt

1 tsp. lemon juice
1 (8 oz.) pkg. cream
cheese, softened
1/4 c. sugar
1/2 tsp. vanilla
Sweetened whipped cream

Cook blueberries, cornstarch, 1/2 cup sugar, salt and lemon juice until thickened; stirring constantly. Cool. Beat cream cheese until fluffy and beat in 1/4 cup sugar and vanilla. Spread cream cheese mixture into bottom of pie shell. Spread cooled blueberry mixture over cream cheese. Chill to set. Top with whipped cream to serve.

Also good with strawberries or raspberries in place of blueberries.

Nancy Lister-Settle

Blueberry Peach Pie

Pastry for 2-crust 9"
pie
4 c. frozen peaches,
thawed
2 c. frozen blueberries,
thawed
3/4 to 1 c. sugar

3 T. flour
1/4 tsp. cinnamon
Dash of nutmeg
Dash of salt
1 T. lemon juice
2 T. butter

Prepare pastry for 2-crust, 9-inch pie. Combine sugar, flour, cinnamon, nutmeg and salt. Add to peaches and blueberries. Fill prepared pie crust with fruit. Sprinkle with lemon juice; dot with butter. Adjust top crust; seal; cut slits for steam to escape. Bake at 400° for 40 minutes.

Pat Lister Lint

*God gives every bird its food,
but He does not throw it into the nest.*

Caramel Pecan Pumpkin Pie

2 1/2 c. pumpkin
 1/4 c. cream
 2 eggs, slightly beaten
 1 c. sugar
 1 T. flour
 1/4 tsp. salt
 1/4 tsp. cinnamon
 1/4 tsp. nutmeg

1/4 tsp. allspice
 1/2 tsp. lemon extract
 1/2 tsp. vanilla
 1/2 T. melted butter
 1 unbaked pastry shell
 1 c. pecans
 1/4 c. butter
 1 c. brown sugar

Mix pumpkin, cream and eggs. Blend sugar, flour, salt and spices, then add to pumpkin mixture; stirring well. Add extracts and melted butter, and pour into an unbaked pastry shell. Bake at 425° for about 10 minutes. Reduce heat to moderate (350°) until filling is firm, about 40 minutes. Cover filling with pecans which have been mixed with the 1/4 cup butter and 1 cup brown sugar. Place under broiler until slightly caramelized. Makes one 9-inch pie.

*In Memory of Penny Burnett,
 by Lila Ward, friend*

Easy Chocolate Chip Pie

1/2 c. sugar
 1/2 c. all-purpose flour
 2 eggs
 2 c. milk

1/8 tsp. salt
 1 c. semi-sweet chips
 1 tsp. vanilla
 1 prepared graham cracker
 pie shell

TOPPING:

1 c. whipping cream

2 T. powdered sugar
 1/4 tsp. cinnamon

Combine all ingredients, except chocolate chips and vanilla. Cook like a custard until thick, using wire whisk to prevent lumpiness. While mixture is hot, add chocolate chips; whisk until melted. Add vanilla and cool slightly. Pour into prepared or homemade pie shell. Whip cream until it peaks. Add sugar and cinnamon (or sprinkle on top if using Dream Whip). Decorate with pecan halves. Serves 6 to 8.

This is easy and sets up in a hurry!

Carol A. Cerwinske

Coffee Ice Cream Pie

3 T. butter
6 oz. chocolate chips
3 c. Rice Krispies

4 T. coffee
2 qt. vanilla ice cream

Crust: Melt butter and chocolate chips in double boiler and mix with Rice Krispies.

Filling: Mix coffee and ice cream. Pour into crust. Freeze until hard. Garnish with shaved chocolate.

This will make 2 pies, depending on size of pan used.

Susan Lister Stroope

Eleanor's Coconut Cream Pie

3 egg yolks
3 T. (level) flour
1 c. sugar
1/2 c. milk
1 1/2 c. evaporated milk (1 can)

2 tsp. vanilla
Pinch of salt
1 T. butter
1/2 c. flaked coconut

Beat first four ingredients very well. In medium saucepan, cook first 5 ingredients over medium heat; stirring constantly. Bring to a rapid boil, add vanilla and a pinch of salt, 1 tablespoon butter and 1/2 cup flaked coconut. Pour into an 8-inch baked pie shell. Chill. Top with whipped cream and sprinkle with flaked coconut. Serves 6 large or 8 small pieces.

Joyce Miles Biggs

Cranberry Cherry Pie

Pastry for two-crust pie
1 (21 oz.) can cherry pie filling
1 (16 oz.) can whole cranberry sauce
1/4 c. sugar

3 T. quick-cooking tapioca
1 tsp. lemon juice
1/4 tsp. cinnamon
2 T. butter or margarine

Preheat oven to 400°. Line a 9-inch pie plate with half of pastry; add filling. Dot with butter (or margarine). Cut remaining pastry into strips. Place lattice crust over filling. Seal and flute edges. Brush lattice with milk. Bake 40 to 45 minutes, or until crust is golden brown. (Cover crust edge with foil after 15 minutes to prevent overbrowning.)

Filling: Combine all ingredients, but butter (or margarine) and milk; let stand 15 minutes.

Susan Lister Stroope

Cranberry Goodin' Puddin'

- | | |
|----------------------------------|-------------------------|
| 1 c. fresh cranberries | 1/2 c. sugar |
| 1/4 c. sugar | 1/2 c. flour |
| 1/4 c. chopped walnuts or pecans | 1/4 c. butter, melted |
| 1 egg | 2 T. shortening, melted |

Grease well an 8-inch pie plate. Spread cranberries over bottom of the plate. Sprinkle with 1/4 cup sugar and nuts. Beat egg well. Add 1/2 cup sugar gradually and beat until thoroughly mixed. Add flour, melted butter and shortening to egg/sugar mixture. Beat well. Pour batter over top of cranberries. Bake in a slow oven (325°) for 45 minutes or until crust is golden brown. Serve warm or cold with vanilla ice cream.

Nancy Wilson

Fluffy Dessert Pie

- | | |
|---|--|
| 1 (3 oz.) pkg. Jello
(any flavor) | 2 c. hot water (boiling) |
| 1 (3 oz.) pkg. vanilla
pudding mix (not instant) | 1 (8 oz.) ctn. Cool Whip |
| | 1 (9") crumb crust or
regular, single pie
crust, baked |

Combine Jello and vanilla pudding (uncooked) into boiling water. Chill until partially set. Fold into mixture 8 ounces of Cool Whip and chill until set. Pour into prepared crust.

You may add drained canned fruit with the Cool Whip, if desired; or bananas, sliced; or whole strawberries.

Susan Lister Stroope

*Don't pray for rain if you are going
to complain about the mud.*

French Silk Pie

- | | |
|--|----------------------------|
| 2 squares (2 oz.) unsweetened chocolate | 1 1/2 tsp. vanilla |
| 1/3 c. milk chocolate chips | 3 eggs |
| 1 c. sugar | 1 baked & cooled pie shell |
| 3/4 c. butter, softened
(not margarine) | Whipped cream or topping |
| | Chocolate curls |

In mixer bowl, beat together sugar and softened butter, about 4 minutes or until light and fluffy. Melt unsweetened chocolate and chocolate chips in separate containers. Beat melted chocolate and vanilla. Add eggs, one at a time, beating on medium speed of an electric mixer for 2 minutes after each addition and scraping sides constantly. Turn into baked pastry shell. Chill several hours or overnight until set. Cover. Garnish with whipped cream and chocolate curls. Cover and chill to store. Makes 10 servings.

Brian Myers

Mincemeat Sour Cream Pie

- | | |
|--------------------------|-----------------------|
| 1 (27 oz.) jar mincemeat | 1/2 c. chopped apples |
|--------------------------|-----------------------|

Topping: Beat 2 eggs; add 1 pint of sour cream, 2 tablespoons sugar and 1 teaspoon vanilla. Add 2 tablespoons nuts.

Bake a 9-inch pie shell until partially done. Fill with mincemeat and apples that have been stirred together. Bake at 425° for 20 to 30 minutes.

Remove from oven; pour topping over pie; sprinkle with nuts. Bake 5 to 8 minutes more. Chill. Serve cold.

*In Memory of Willine Burnett,
by Lila Ward, friend*

Pray for a good harvest but continue to hoe.

Real Pumpkin Pie

3 eggs	1 1/2 tsp. cinnamon
2 3/4 c. pumpkin	1/2 tsp. ginger
1 c. sugar	1/2 tsp. cloves
3/4 tsp. salt	1 can evaporated milk

Cut pumpkin in half and scoop out seeds. Put halves in cake pan with a little water and bake at 350° until tender when poked with a fork. When cooled, scoop out pumpkin and freeze in 3-cup amounts.

10-INCH ONE-CRUST PIE:

1 1/3 c. flour	1/2 c. Crisco
1/2 tsp. salt	3 to 4 T. cold water

Mix flour and salt. Cut in shortening. Sprinkle in water until flour is moistened. Roll out dough and put into 10-inch pie pan.

Heat oven to 425°. Beat eggs slightly with beater, beat in remaining ingredients. Pour into pastry-lined pie pan. Bake 15 minutes. Reduce oven to 350°. Bake 50 minutes longer or until knife inserted in center comes out clean. Serve with Cool Whip when cool.

Jacque Crouch

Pumpkin Cheese Pie

12 oz. cream cheese	1 tsp. cinnamon
3/4 c. light brown sugar	1/4 tsp. nutmeg
2 eggs	1 tsp. grated orange rind
1 (1 lb.) can pumpkin	1 (9") pie shell

Soften cream cheese and blend in sugar. Beat until light and fluffy. Add eggs, beating after each. Stir in spices and pumpkin. Pour into crust. Place in hot (425°) oven and lower temperature to 350°. Bake 35 minutes, or until center is almost set. Cool completely.

Nancy Lister-Settle

No-Crust Pumpkin Pie

4 eggs	1 c. milk
3/4 c. sugar	2 T. flour
1/2 tsp. salt	2 c. canned pumpkin
2 tsp. pumpkin pie spice	

Mix all ingredients in a blender. Pour into a greased and floured 10-inch pie pan. Bake at 325° for about 45 minutes, or until knife comes out clean. Cool, and serve with whipped topping.

Great for those who like pumpkin pie, but do not like pie crust.

Donna McClure

Special Pumpkin Pie

34 lg. marshmallows	1/4 tsp. cloves
1 c. pumpkin	1/4 tsp. salt
1/2 tsp. cinnamon	1 c. Cool Whip
1/4 tsp. ginger	1 baked pie shell

Melt marshmallows over hot water. Mix together the pumpkin and spices; add to marshmallow mixture when it has cooled. Then fold in 1 cup Cool Whip. Pour into a baked pie shell. Refrigerate to set.

1/4 pound = 16 large marshmallows

10 miniature - 1 large marshmallow

Margaret Wagner

Sour Cream Raisin Pie

1 baked 9-inch pie shell	1 c. dairy sour cream
1 c. raisins, plumped & well drained	1 pkg. instant vanilla pudding mix
1 c. milk	Whipped topping

Plump the raisins; drain well and cool. Combine milk, sour cream and instant pudding in mixing bowl. Beat 1 minute on medium speed. Add plump raisins. Put into baked pie shell; spread with whipped topping. Can sprinkle chopped nuts on top. Chill 1 hour or longer.

Marie Hawbaker

Rhubarb Cream Pie

2 c. rhubarb (raw, cut up) 1 T. butter
 1 c. sugar 2 egg yolks
 1 T. flour 1 (9") baked pie shell

Mix and cook slowly, stirring constantly, until rhubarb is tender. Pour into baked 9-inch pie shell. Top with meringue. Bake at 350° until meringue is done.

*In Memory of Mary Bennett,
 by Lila Ward, friend*

Amana Rhubarb Custard Pie

3 whole eggs, slightly 1 T. flour
 beaten 1/8 tsp. salt
 1/2 c. half & half (cream 4 c. chopped rhubarb
 & milk) 1 (9") unbaked pie shell
 1 1/2 c. white sugar

MERINGUE:

3 egg whites Dash of salt
 3 T. sugar Pinch of cream of tartar
 1/3 tsp. vanilla

Preheat oven to 375°. In a large bowl, mix eggs and half & half. Add sugar, flour, salt and rhubarb, and mix thoroughly. Pour mixture into unbaked pie shell. Bake at 375° for 15 minutes, then lower heat to 350° and bake 30 to 45 minutes longer, or until set. If desired, top pie with meringue during last 15 minutes of baking. Makes 8 servings.

Meringue: Beat egg whites, add other ingredients. Beat enough to stand in peaks. Frost pie and lightly brown. Yield: 1 large pie.

This is a delicious pie served in the Amana Colonies, especially during rhubarb season. *Evelyn G. Kramer*

Rhubarb Pie

4 c. rhubarb, cut up 2 T. flour
 1 1/2 to 1 2/3 c. sugar 2 T. sweet cream
 2 T. butter Dash of salt
 2 eggs

Prepare 1 unbaked pie crust. Beat eggs; add sugar, cream, butter, flour and salt. Fold in rhubarb. Pour over unbaked crust. Bake at 500° just to start, then turn down to 375°. Done when center begins to firm to the knife touch.

Nancy Wilson

Shoo-Fly Pie

1 c. flour	1 slightly-beaten egg
3/4 c. brown sugar	1 c. table syrup
3 T. shortening (half butter & half oil)	1 tsp. baking soda
	1 c. hot water

Mix flour, sugar and shortening to form crumbs (keep 1/2 cup for top). Mix egg, syrup and 3/4 cup water and add to dry ingredients. Dissolve soda in remaining 1/4 cup hot water; add to mixture. Pour into unbaked 9-inch pie crust. Sprinkle the 1/2 cup crumbs on top. Bake in hot oven at 400° for 10 minutes, then reduce heat to 325° and bake for another 25 minutes, or until firm.

You might need to experiment a little on the temperature on this, as everyone's oven varies in temperature. This is very rich, so small pieces are in order.

Marian M. Keller

Pie Crusts

Mary Bennett's Pie Dough

4 c. flour	1 1/2 c. lard (or 1 3/4 c. Crisco)
1 tsp. salt	1 egg
1 T. sugar	1/2 c. water
1 tsp. baking powder	1 tsp. vinegar

Mix together the flour, salt, sugar and baking powder. Cut in the shortening. Beat the egg well and add to the water and vinegar. Stir this liquid into the flour and shortening mixture; stirring until well-mixed. Form into ball and store until ready to use. This makes enough for four 2-crust pies (two 9-inch & two 6-inch). Will keep in the refrigerator for several days, rolls out beautifully when slightly chilled, and makes a rich crust for both soft and fruit pies.

When ready to bake, remove from freezer and bake at once. Start at 375° for 15 minutes, then lower to 350° and bake for 45 minutes longer.

I am entering this recipe in Memory of Mary Bennett who was a good friend and a great cook. I make all of my fruit pies ahead and freeze them unbaked. Also, sometimes freeze single crusts to bake later for soft pies. I have frozen as many as 15 pies at once when apples or other fruits are in season.

*In Memory of Mary Bennett,
by Trudy Mueller, friend*

Blanche's Pie Crust

3 c. sifted flour

1 tsp. salt

1 1/4 c. vegetable

shortening (or 1 c. lard)

1 egg

5 T. water

1 tsp. vinegar

Crumb flour (and salt) and shortening together. Beat egg, water, and vinegar together. Add to crumb mixture. This mixture will be moist. Roll out between 2 sheets of Saran Wrap. Shape rim high for single crust, as it has a tendency to shrink. Yield: three 9-inch crusts.

*Pat Lister Lint,
Bernice Nance*

Notes & Recipes



Pie Crusts

Mary Bennett's Pie Dough

4 c. flour	1 1/2 c. lard (w/ 1 25% Crisco)
1 tsp. salt	1 egg
1 T. sugar	1/2 c. water
1 tsp. baking powder	3 tsp. vinegar

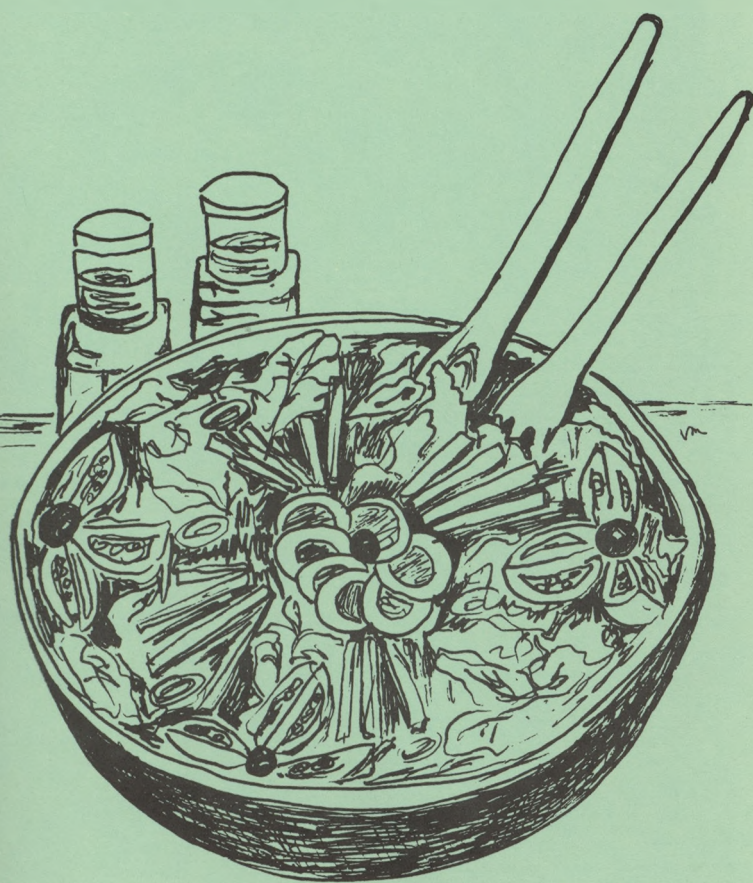
Mix together the flour, salt, sugar and baking powder. Cut in the lard and water into the flour and mixing mixture, stirring until well combined. Roll out for two 9-inch pies (two 9-inch & two 6-inch). Will keep in the freezer for up to 3 months. Use for both fruit and meat pies.

Preheat oven to 425°F, then lower to 350°F and bake for 45 minutes.

I am entering this recipe in Memory of Mary Bennett who was a pioneer in unbaked pies. Also, sometimes freeze single crusts to bake later. Apples or other fruit are in season.

by Tracy Kasper, friend

Salads



Endless Ripples

Like a pebble dropped casually into a pond,
So your words to your child will be;
For endless ripples from them form,
Making circles beyond those you see.

The tiny reed at the edge of the shore
Is rustled and moved by a wave,
Though it never was touched by the pebble
you dropped,
And you never a thought to it gave.

Thus your words will touch others that you
never see
As your child repeats what she's heard,
And you never can tell whom the ripple will touch
Years after you've uttered the word.

Choose your pebbles with greatest of care,
my friend,
And consider the place where they fall;
For the little pond you've dropped them in
Reflects *you* most clearly of all.

— by L. Joan Staehle

Salads

Frozen Salads

Frozen Daiquiri Salad

- | | |
|---|--|
| 1 lg. pkg. Philadelphia
cream cheese | 3/4 c. mayonnaise |
| 1 lg. pkg. Instant Golden
Egg Custard mix
(use dry) | 1 (13 oz.) can crushed
pineapple with juice |
| 1 can frozen Daiquiri,
thawed | 1/2 c. pecan nutmeats,
chopped |
| | 1 pt. Cool Whip |

Add dry custard mix to cream cheese; stir in other ingredients, except Cool Whip, which should be folded in at the last. Freeze and cut into squares.

Slivered almonds can be used in place of pecans. Sometimes grated Cheddar cheese is used on top of salad at time of serving.

Trudy Mueller

Daiquiri Fruit Salad

- | | |
|--|--|
| 1 1/2 c. (15 1/4 oz. can)
crushed pineapple | 1/3 c. salad dressing or
mayonnaise |
| 1 (3 oz.) pkg. lime or
lemon-flavored gelatin | 2 c. whipped topping or
whipped cream |
| 1/2 c. frozen limeade
concentrate, thawed | 2 medium bananas, sliced |

Drain pineapple, reserving syrup. Add water to syrup to make 1 cup. Bring to a boil; add gelatin and stir to dissolve. Add frozen limeade concentrate and salad dressing; stir until well-blended. Chill until slightly thickened, but not set, about 45 minutes. Fold in pineapple and remaining ingredients. Pour into 1 1/2-quart ring mold or an 8-inch square pan. Freeze until firm, about 4 hours. To serve, unmold or cut into squares.

Marie Hawbaker

Frozen Mixed Fruit

- | | |
|--|----------------------------------|
| 2 c. sugar (1 1/2 c. sugar
is plenty, otherwise
it is too sweet), dissolved
with 3 c. water | 1 lg. can crushed
pineapple |
| 1 sm. can frozen orange
juice | 1 sm. jar maraschino
cherries |
| 1 sm. can frozen
lemonade | 1 can sm. mandarin
oranges |
| | 3 bananas, sliced |

Stir well. Put into (medium to small size) plastic glasses. Cover with aluminum foil. Set in a pan until frozen. When ready to use, set out about 1 hour before serving. Will be crunchy with ice, but that is okay. Other kinds of fruit can be used. Plastic glasses can be used again, or plastic dessert cups. Serves 10 to 12 glasses.

Good in summertime. Very good.

Mary Ann Ellis

Frozen Fruit Cocktail Salad

- | | |
|-----------------------------|---|
| 1 tsp. unflavored gelatin | 2/3 c. whipping cream |
| 2 T. lemon juice | 1/2 c. sugar |
| 1 (3 oz.) pkg. cream cheese | 1/2 c. chopped nuts |
| 1/4 c. mayonnaise | 1 (16 oz.) can fruit
cocktail, drained |

Soften gelatin in lemon juice. Blend cream cheese with mayonnaise; stir into gelatin mixture. Beat whipping cream stiff. Add sugar. Fold in cheese mixture, nuts and fruit cocktail. Pour into a 9x9-inch dish and freeze until firm. Serves 10 to 12.

*In Memory of Sarah White,
by Ann Hansen, friend*

Frozen Waldorf Salad

- | | |
|------------------------|--------------------------|
| 2 eggs, beaten | 1/2 c. crushed pineapple |
| 1/2 c. sugar | 1/2 c. walnuts or pecans |
| 1/2 c. pineapple juice | 2 med. apples, chopped |
| 1/4 c. lemon juice | 2 c. Cool Whip |
| 1/8 tsp. salt | |
| 1/2 c. celery | |

Combine eggs, sugar, juices and salt. Cook over medium heat until thick. Cool. Add rest of ingredients. Fold in Cool Whip. Pour into an 8x8-inch pan. Freeze overnight.

Betty McClure

Fruit Salads

Ambrosia Salad

- | | |
|--|-----------------------------------|
| 2 lg. oranges | 12 maraschino red cherries |
| 1 grapefruit (either white
or pink) | 1/4 c. orange juice |
| 2 bananas | Coconut |

Peel oranges and grapefruit; remove membrane and skin. Cut oranges and grapefruit into bite-size pieces. Peel and slice bananas; cut cherries in half; add enough orange juice for moisture. Be generous with coconut. Stir all together. Sprinkle coconut on top. Makes 6 to 8 servings.

This has been a family favorite for years. Very tasty.

Mary Ann Ellis

Apple Salad

- | | |
|---|--|
| 1 red or yellow apple | 1/2 to 3/4 c. English
walnuts |
| 1 sm. can of pineapple | 2 T. (heaping) mayonnaise |
| 2 handfuls of miniature
marshmallows | |

Cut apple in half. Take out seeds. Cut into bite-size pieces. I use tidbit pineapple, they work best. I cut the nuts in medium-size pieces or bite-size. Don't use light dressing, it doesn't mix up well. Blend well. Serves 6 to 8.

Yummy!

Mary Ann Ellis

Cranberry Salad

- | | |
|-------------------------|-------------------------|
| 2 c. cranberries | 1 orange, peeled |
| 4 apples | 2 c. sugar |

Grind cranberries, apples and orange together. Add sugar. Let stand several hours before serving.

May also be used as a relish.

Susan Beavers

Cranberry Tapioca

2 1/2 c. cranberry juice
1/2 c. sugar

1/4 c. tapioca
1/8 tsp. salt

Mix and cook until it boils; cool. May serve this way or add fruit as desired.

Fresh oranges, grapefruit and bananas make a good fruit cup.

Nancy Wilson

Crunchy Cookie Salad

2 sm. pkg. vanilla instant
pudding mix
2 c. buttermilk
1 (16 oz.) ctn. Cool Whip
2 (11 oz.) cans mandarin
oranges, drained & sliced

2 to 3 bananas, diced
1 pkg. fudge-striped
cookies, broken into tiny
pieces

Mix pudding (unprepared), buttermilk, Cool Whip and oranges. Refrigerate for 2 hours. Before serving, add bananas and cookie pieces. Serves 8 to 12.

This sweet salad can also be used as a dessert: put this on a crumb crust and freeze.

Diane Fowler

Everlasting Salad

1 pkg. ring spaghetti,
cooked
1 med. can pineapple,
crushed & drained
(save juice)
1 med. can fruit cocktail,
drained (save juice)

1/2 of lg. pkg. miniature
marshmallows
1 med. jar maraschino
cherries

Cook juices from the fruits and the juices from 1/2 lemon, 1/2 cup sugar and 2 tablespoons cornstarch. Cook until mixture thickens. Beat yolks of 4 eggs and add to the cooked mixture; stirring all the time. Combine with fruits and hot, cooked spaghetti. Cool in the refrigerator overnight or for about 8 hours. Just before serving, fold in 1 pint of cream, whipped. If you like, slice a banana in with the whipped cream. Also, you should add the marshmallows in with the hot mixture.

Sheryl Shields

Fruit 'N Nut Salad

- | | |
|-------------------|--------------------------|
| 2 c. kiwi fruit | 1 1/2 c. blueberries |
| 2 c. strawberries | 3/4 c. raisins |
| 2 bananas | 1 1/2 c. seedless grapes |
| 1 cantaloupe | 1 1/2 c. pecans |
| 1 honeydew melon | |

Wash the fruit. Slice the kiwi, strawberries and bananas into a bowl. Scoop out the cantaloupe and honeydew melons with a melon baller. Add raisins, grapes and nuts. Mix together and refrigerate until chilled. Serves 10 or more.

Lori Hawbaker

Last-Minute Fruit Salad

- | | |
|------------------------------------|---------------------------------------|
| 1 can apricot pie filling | 1 c. mini marshmallows |
| 1 can pineapple chunks,
drained | 1/2 c. maraschino cherries,
halved |
| 1 can mandarin oranges,
drained | 3 to 5 bananas |

Mix together and chill before serving.

Dena Weddell

Orange Almond Salad

- | | |
|------------------------------------|--|
| 6 c. mixed greens | 4 to 6 slices bacon |
| 1 (11 oz.) can mandarin
oranges | 1/3 c. sliced almonds,
toasted (or 1/2 c.
pine nuts) |
| 1 c. sliced celery | |

DRESSING:

- | | |
|---------------------|----------------------------|
| 1/4 c. oil | 1/8 tsp. salt |
| 2 T. honey or sugar | 1/4 tsp. almond flavoring |
| 2 T. vinegar | Dash of lemon juice (opt.) |

Drain oranges; add to crisp greens and celery. Broil bacon to crisp stage. Crumble and add to greens. Blend dressing ingredients. Toss with greens. Sprinkle almonds or pine nuts on top.

Interesting combination.

Carol A. Cerwinske

Stuffed Apple Salad

- | | |
|-------------------------------|---------------------------------|
| 6 tart med. apples | 1 tsp. lemon juice |
| 1 1/4 c. red cinnamon candies | 1/3 c. chopped dates |
| 2 c. water | 1 c. pineapple tidbits, drained |
| 1 (3 oz.) pkg. cream cheese | 2 T. chopped walnuts |
| 2 T. milk | 6 lettuce cups |

Pare and core apples. Cook candies in water until dissolved. Add apples and cook slowly, uncovered, until tender, about 15 to 20 minutes. Turn once during cooking. Chill in syrup several hours. Turn once while chilling. Blend cream cheese, milk and lemon juice. Add dates, pineapple and nuts. Drain apples and place each in lettuce cup. Stuff centers with cream cheese mixture. Makes 6 servings.

These are beautiful on a Christmas table. *Margaret Wagner*

Tossed Salad with Apples and Cheese

- | | |
|------------------------------------|---|
| 2 golden delicious apples, chopped | 1/2 c. crumbed blue cheese |
| 2 T. lemon juice | 2 slices bacon, cooked crisp & crumbled |
| 3 to 4 c. torn red lettuce | 1/2 c. sliced, fresh mushrooms |
| 3 to 4 c. torn fresh spinach | |
| 1/2 c. coarsely-chopped cashews | |

Lightly toss together all ingredients, except the red wine vinegar dressing. When ready to serve, add the dressing to taste.

RED WINE VINEGAR DRESSING:

- | | |
|-----------------------------|------------------|
| 1/4 c. red wine vinegar | 1/2 tsp. salt |
| 1/3 c. salad oil | 1/2 tsp. oregano |
| 1 tsp. Worcestershire sauce | 1/2 tsp. sugar |
| 1 clove garlic, crushed | Dash of pepper |

Combine the above ingredients and mix well.

Vicki (Mueller) Collart

Jello Salads

Apricot Salad

6 oz. orange Jello
2 c. boiling water
1 c. pineapple-apricot juice
1 lg. can apricots, cut up
& drained

1 lg. can crushed
pineapple, drained
1 1/2 c. miniature
marshmallows

TOPPING:

1 c. pineapple/apricot juice
1/2 c. sugar
2 T. flour

1 egg, beaten
2 T. butter
1 c. Cool Whip
Grated cheese

Mix orange Jello, boiling water and 1 cup juice; dissolve well. Add fruit and marshmallows. Chill until firm.

Topping: Cook all ingredients, except Cool Whip and cheese, until thick and smooth. When cool, add Cool Whip. Spread mixture over firm Jello and top with grated cheese.

*In Memory of Eva Burnett,
by Lorraine Loomis (sister)*

(Lorraine is a sister of Eva Burnett. She reports this salad was Eva's favorite, taking it often to church meals.)

Bing Cherry Salad

1 box black cherry Jello
1 c. hot water
Add enough cold water to
juice from cherries to
make 1 c. cold liquid)
1 can pitted, dark bing
cherries

1/2 c. celery
1/2 c. chopped English
walnuts
Sliced, green, stuffed
olives

Drain juice from cherries; add to Jello when cool. Cut celery in small pieces. Cut English walnuts in small pieces. About 1/2 of small jar of olives (olives may be omitted). Put into a small 8x8-inch glass dish. Serves about 12 average-size servings.

My mother always made this for me for my birthday. It is my favorite.

*In Memory of Elsie Ellis,
by Mary Ann Ellis, daughter*

Cherry Salad Supreme

- | | |
|--------------------------------|----------------------------------|
| 1 (3 oz.) pkg. raspberry Jello | 1 (21 oz.) can crushed pineapple |
| 2 cans cherry pie filling | |
| 1 (3 oz.) pkg. lemon Jello | 1 c. Cool Whip |
| 1 (8 oz.) pkg. cream cheese | 2 c. mini marshmallows |
| 1/3 c. mayonnaise | Finely-chopped nuts |

Dissolve raspberry Jello in 1 cup boiling water; stir in pie filling. Put into a 9x13-inch baking dish; chill until set, but not firm. Dissolve lemon Jello in 1 cup boiling water. Beat together cream cheese and mayonnaise. Gradually add lemon Jello. Stir in undrained pineapple. Fold 1 cup Cool Whip into lemon mixture with 2 cups mini marshmallows. Spread over cherry layer; top with chopped nuts. Chill until set. Makes 12 to 15 servings.

Lila Ward

Day-Before Lemon Cottage Cheese Salad

- | | |
|--------------------------------|------------------------------|
| 1 (3 oz.) pkg. lemon Jello | 1 c. celery, diced |
| 1 c. boiling water | 1/3 c. carrots, grated |
| 1 c. small-curd cottage cheese | 1/3 c. green pepper, chopped |
| 1 c. mayonnaise | 1/4 c. onion, diced |

Dissolve Jello in boiling water. Whip together cottage cheese and mayonnaise. Add to Jello, mix when cooled. Then add the vegetables. Refrigerate overnight.

Janet Hougham

Delicious Two-Layer Salad

- | | |
|----------------------------|---|
| 1 (3 oz.) pkg. lemon Jello | 1 c. boiling water |
| 1 c. boiling water | 1 c. pineapple juice |
| 1 1/2 c. cottage cheese | 1 c. either crushed or tidbit pineapple |
| 1 c. Cool Whip | Stuffed olives or nutmeats |
| 1 (3 oz.) pkg. lime Jello | |

Dissolve lemon Jello; cool. Beat until light. Mix Cool Whip and cottage cheese. Beat together until light. Pour into a 9x13-inch pan. Let set.

Dissolve lime Jello and cool. Add pineapple juice and pineapple. Pour over top of cottage cheese mixture. Spread 1/3 cup of cut-up stuffed olives or nutmeats over top. Let set. Serve with salad dressing, mixed with Cool Whip. Serves 8 to 10.

The pineapple tidbits make this delicious salad very pretty.

Janice Miles

Ice Cream Salad

- | | |
|-------------------------|------------------------|
| 1 pkg. lemon Jello | 1 c. crushed pineapple |
| 1 c. hot water | 1 c. cottage cheese |
| 1 pt. vanilla ice cream | |

Dissolve Jello in water. Add ice cream, pineapple and cottage cheese. Mix well. Put into pan. Refrigerate until set up.

Stephanie McClure

Lime Jello Salad

- | | |
|--------------------------|-----------------------|
| 2 pkg. lime Jello | 1 c. hot water |
| 5 stalks celery | 16 oz. cottage cheese |
| 5 grated carrots | 1 c. salad dressing |
| 1 (8 oz.) ctn. Cool Whip | Dash of salt |

In a 9x13-inch pan, dissolve Jello in hot water and partially set. Add other ingredients in order.

Eileen Hawbaker

Peaches and Cream Salad

- | | |
|--------------------------------|----------------------------------|
| 1 (3 oz.) pkg. orange Jello | 1/4 c. chopped pecans |
| 2 c. boiling water | 1 (3 oz.) pkg. peach Jello |
| 1 (3 oz.) pkg. cream cheese | 1 (21 oz.) can peach pie filling |
| 2/3 of an 8 oz. ctn. Cool Whip | |

Dissolve orange Jello in 1 cup boiling water; cool until syrupy. Whip cream cheese and Cool Whip together and add nuts. Add this mixture to the orange Jello. Pour into a 9-inch dish; chill.

Dissolve peach Jello in 1 cup boiling water. Chill until syrupy and add the can of peach pie filling. Pour over the cream layer and chill until firm.

Nadine Britson

Aunty Jan's Pretzel Salad

BOTTOM LAYER: 3 T. sugar
2 c. crushed pretzels 3/4 c. melted margarine

Mix together and press into a 9x13-inch pan. Bake at 400° for 8 minutes. Let cool.

MIDDLE LAYER:
1 (8 oz.) ctn. Cool Whip 1 c. sugar (1/4 c. of sugar
1 (8 oz.) pkg. cream cheese will work)

Cream this together and spread over bottom layer.

TOP LAYER:
2 (3 oz.) pkg. strawberry Jello 2 c. boiling water
2 (10 oz.) pkg. strawberries

Mix together and let stand 10 minutes before pouring over top. Chill.

My sister, Janet Sullivan, is requested by all of her family to make this for every family get-together. All of her nephews and nieces fight over the remaining pieces for seconds and thirds.

Donna Jackson

Pineapple Salad

2 c. crushed pineapple with juice 3/4 c. sugar

Mix and boil for 5 minutes. Dissolve 1 tablespoon Knox unflavored gelatin in 1/2 cup cold water. Add to pineapple mixture. Cool completely. Add an 8-ounce carton of Cool Whip and 1 cup grated Cheddar cheese. Refrigerate.

Chloe Bennett

If God seems far away - Who moved?

Pineapple Salad

- | | |
|---|--|
| 1 pkg. lemon Jello | 1/2 pkg. sm. marshmallows |
| 1 (No. 2) can crushed
pineapple, drained | 1 c. pineapple juice (add
water to make cupful) |
| 3 to 4 bananas | |

Pour into an 8x8x2-inch baking dish.

- | | |
|-----------------|----------------------|
| TOPPING: | 1 c. sugar |
| 1 egg, beaten | 2 T. (heaping) flour |

Mix with sugar. Cook until thick. Cool. Add 1 cup light whipped cream. Spread on top of Jello mixture.

This was our son's favorite salad when he was a youngster, and still is.

Agnes M. Harms

Raspberry Salad

- | | |
|--|---|
| 1 (6 oz.) pkg. raspberry
Jello | 2 (8 oz.) cans crushed
pineapple |
| 2 1/2 c. boiling water | 2 lg. bananas |
| 1 (10 oz.) box frozen red
raspberries | 1/2 c. coarsely-chopped
pecans (or 1 c. whole
pecans) |

- | | |
|----------------------|-------------------------|
| TOPPING: | 1 tsp. sugar |
| 1 c. whipping cream* | 3 c. salad marshmallows |
| 1 tsp. lemon juice | |

Dissolve Jello in boiling water; add frozen raspberries and stir until thawed. Add pineapple (undrained), sliced bananas and pecans. Chill in a 7 1/2 x 11 1/2-inch Pyrex dish until set. Spread with topping and chill several hours or overnight. Serves 10 to 12.

*Can substitute 2 cups Cool Whip for whipping cream and sugar.

Norma Jean Lister, for Rhoda Frazier

(Rhoda Frazier is Norma Jean's Mother.)

Best-Ever Red Raspberry Salad

1 (16 oz.) can applesauce
6 oz. red raspberry Jello

1 (10 oz.) box frozen red
raspberries
2 c. boiling water

Add Jello to boiling water; stir. Add frozen raspberries and applesauce. Stir. Refrigerate and let set. Use a 9x12-inch cake pan or dish.

TOPPING:

1 (3 oz.) pkg. cream cheese

1 pkg. Dream Whip

Topping: Mix Dream Whip as directed on package. Add softened cream cheese. Whip and spread on Jello mixture.

Variance Topping: 8 ounces of sour cream and 2 cup mini marshmallows, melted. Mix together and spread on set Jello.

Can be used as a salad or a dessert! It is so easy, and everyone loves it!

Carolyn Mikkelsen, Ann Hansen

Raspberry Special Salad

1 sm. pkg. raspberry Jello
1 c. boiling water
1 (10 oz.) pkg. frozen red
raspberries

1/2 c. cold water
1 T. sugar
1 banana, sliced

Dissolve Jello in 1 cup boiling water. Add raspberries, cold water and sugar. Chill until slightly thickened, then add banana. Chill until set. Serves 6.

Double this recipe and use in the Tupperware ring mold. This recipe can also be made with strawberry Jello and strawberries.

Diane Fowler

Spring Salad

1 pkg. lime Jello
1 c. hot water
1/2 c. cold water
2 T. Miracle Whip
1 tsp. vinegar
1 tsp. grated onion

1/2 tsp. salt
1/2 c. grated cucumber
1 c. cottage cheese
(old-fashioned)
1/2 c. crushed pineapple,
drained

Mix Jello and hot water until dissolved. Add next 5 ingredients. When starting to set, whip and fold in last 3 ingredients. Pour into individual molds. Makes 6 servings.

Willetta Collins

Strawberry Jello Salad

- | | |
|---------------------------------------|--|
| 2 c. crushed pretzels | 1 (6 oz.) pkg. strawberry Jello |
| 3/4 c. melted butter | |
| 4 T. sugar | 1 (10 to 16 oz.) box frozen strawberries, thawed |
| 1 (8 oz.) pkg. cream cheese, softened | 2 c. boiling water |
| 1 (8 oz.) ctn. Cool Whip | |

Mix the crushed pretzels, melted butter and sugar. Press into bottom of a 9x13-inch baking dish. Bake at 350° for 10 minutes. Let cool. Beat the cream cheese until soft; add the Cool Whip and mix. Spread over pretzel crust. Dissolve Jello in boiling water in bowl. Add strawberries; mix well. Chill until partially set, then spread over cream cheese mixture. Chill well. Cut into squares for serving. Yields 12 servings.

Marcia Gordon

Mom's Fancy Strawberry Jello Salad

- | | |
|--|---|
| 2 sm. pkg. strawberry gelatin | 1 pt. commercial sour cream |
| 1 c. boiling water | 2 (10 oz.) pkg. frozen strawberries, thawed |
| 1 (1 lb. 4 oz.) can crushed pineapple, drained | 1 c. coarsely-chopped pecans (opt.) |
| 3 med. bananas, mashed | |

Dissolve gelatin in boiling water; stirring until dissolved. Then fold in all at once the strawberries (with juice), drained pineapple, bananas and nuts (optional). Pour 1/2 of this mixture into a 12x8x2-inch baking dish. Refrigerate until firm, about 1 1/2 hours. Then evenly spread surface with sour cream. Gently spoon on remainder of strawberry mixture and chill until firm.

Jeani Shepherd

Meat Salads

Antipasto Salad

- | | |
|---|-------------------------------------|
| 1 lb. sm. macaroni, cooked
& drained | 3 stalks celery, diced |
| 1/4 lb. Provolone cheese,
cubed | 1 can small, pitted, ripe
olives |
| 1/4 lb. pepperoni, cubed | 1 can sm. green olives |
| 1/4 lb. salami, cubed | 1 sm. onion, diced |
| 3 green peppers, diced | 3 tomatoes, diced |
| DRESSING: | 1 tsp. pepper |
| 1 tsp. oregano | 3/4 c. salad oil |
| 1 1/2 tsp. salt | 1/2 c. vinegar |

Mix together all ingredients. Prepare dressing, pour over mixture and stir well. Let stand for 6 to 8 hours or overnight.

Good for large groups.

Jeri Madsen

Chicken Salad

- | | |
|---------------------------------|--------------------------------|
| 3 c. chicken, cooked
& diced | 1/3 c. heavy cream,
whipped |
| 6 eggs, hard-cooked & diced | 1 c. mayonnaise |
| 1 c. celery, diced | 1/2 tsp. salt |
| 1/2 c. sweet pickles, diced | |

Mix mayonnaise and whipped cream. Toss other ingredients together and add salad dressing. Serve in lettuce cups.

Carolyn White Roberson

(Carolyn is an aunt of Jon Kimple.)

*There is no place to hide sin;
without the conscience looking in.*

Shoestring Chicken Salad

DRESSING:

1 c. salad dressing
1 tsp. lemon juice

10 oz. diced, cooked
chicken
1 c. grated raw carrots

1/2 tsp. prepared mustard
1 c. finely-cut celery

4 oz. can shoestring
potatoes

Combine dressing. Add carrots and chicken. Just before serving, add shoestring potatoes. Sprinkle a few on top. Serves 8.

Turkey can be used. Serve in crisp lettuce cup.

Carol A. Cerwinske

Corned Beef Salad Mold

2 pkg. lemon Jello
3 c. hot water
2 c. diced celery
2 c. mayonnaise
3 T. vinegar
2 T. minced onion

1 med. green pepper, diced
1 sm. can pimentos,
chopped
2 (12 oz.) cans corned
beef
Garlic (opt.)

Dissolve Jello in hot water. When cool, add vinegar, garlic, celery, mayonnaise, minced onion, green pepper, pimento and corned beef (broken into small pieces). Put all together into a mold or a 9x13-inch pan. Serves 15.

A pleasant salad for a summer luncheon.

Mae Smith

*Religions is meant to be bread for daily use,
not cake for special occasions.*

Pasta Veggie Crab Salad

12 oz. 4-colored corkscrew pasta	1/3 c. sliced olives
6 oz. mostaccioli	1/2 c. Parmesan cheese
6 oz. cavatelli or shells	1/2 tsp. garlic powder
6 oz. farfallette, butterfly noodles	1/2 tsp. lemon pepper
1 head of broccoli flowerets	16 oz. imitation crabmeat, diced
1/2 head of cauliflower flowerets	16 oz. Ranch dressing of choice
1 green pepper, diced	16 oz. Italian dressing of choice
2 carrots, shredded	
1 firm tomato, diced	

Boil pasta together until cooked (don't overcook), drain and rinse in cool water. In large bowl, combine pasta, vegetables, spices and crab, except diced tomatoes. Add 3/4 of Ranch and Italian dressings and stir together. Let salad refrigerate for 4 hours or overnight. When ready to serve, add diced tomatoes and remainder of dressing. This recipe will make about 5 or 6 quarts and will serve 20 to 25 people.

Depending on how creamy one likes their pasta salad, will determine how much dressing to add.

Brian Myers

Red Crown Tuna Salad

FIRST LAYER:

1 env. unflavored gelatin	1/4 c. water
2 c. S. Beavers' cranberry salad	

SECOND LAYER:

1 env. unflavored gelatin	1/4 c. water
1/2 c. sour cream	1/2 c. Miracle Whip
3 T. lemon juice	2 c. tuna
1/2 c. diced celery	1/2 c. halved grapes
1/2 c. chopped pecans	1/2 c. water

First Layer: Soften gelatin in water, dissolve over hot water. Add to cranberry salad. Pour into a 7x11-inch flat pan. Set in refrigerator.

Second Layer: Soften gelatin in water; dissolve over hot water. Add water, sour cream, Miracle Whip and lemon juice; cool. Add tuna, celery, grapes, and pecans. Pour over set cranberry mixture. Chill until firm. Cut into squares, and serve on lettuce leaf.

Susan J. Beavers

Vegetable Salads

Country Bean Salad

- | | |
|--|--|
| 1/2 c. sugar | 1 green pepper, peeled
& diced |
| 2/3 c. cider vinegar | 1 onion, diced |
| 3/4 tsp. salt | 1/2 tsp. pepper |
| 1 (16 oz.) can cut green
beans | 1/2 c. Wesson oil |
| 1 (16 oz.) can cut yellow
wax beans | 1 lb. bacon, sliced in
1" squares, fried crisp
& dried on paper towels |
| 1 (16 oz.) can kidney beans,
rinsed & drained | |
| 1 (16 oz.) can lima beans | |

Mix sugar, vinegar and salt in small saucepan. Heat until sugar is dissolved. Remove from heat. Drain all beans, and toss with green pepper, onion and vinegar mixture and pepper. Pour oil over and mix gently. Before serving, toss bacon with bean salad. Serves 10 to 12.

Lila Ward

Green Beans Supreme

- | | |
|--|--|
| 3 cans whole or French-
cut green beans | 4 wedged tomatoes or 1
basket of cherry
tomatoes |
| 1 can artichoke hearts | 4 hard-boiled eggs,
wedged |
| 1 can sliced water chestnuts | |

DRESSING:

- | | |
|---|---------------------------|
| 1 sm. btl. Caesars Seven
Seas dressing | 1 pkg. dry onion soup mix |
| | 1 tsp. Accent |

Drain vegetables well. Cut up water chestnuts and artichoke hearts. Mix together with green beans, tomatoes and eggs. Mix dressing ingredients together well; add to vegetables. Marinate a day before serving. Serves 8 to 12.

Judy Travis

Broccoli Salad

1 head broccoli
1 med. red onion, sliced

1 c. raisins
10 slices bacon

DRESSING:
1 c. mayonnaise

1/2 c. sugar
2 T. vinegar

Cut broccoli in small pieces. Slice onion. Fry bacon until crisp, then crumble. Combine these ingredients and cover with dressing. Let chill overnight.

Betty Deaver

Broccoli-Cauliflower Salad

2 c. broccoli flowerets
2 c. cauliflower flowerets
2 green onions, chopped

1/3 c. raisins
1 c. sunflower seeds
1 lg. can mandarin oranges

1/2 lb. bacon, crisp-fried,
crumbled

3 T. sugar
3 T. vinegar (white)
2 T. salad oil
1/2 tsp. salt

Combine broccoli, cauliflower, green onions and raisins in bowl. Add vinegar, sugar, oil and salt. Mix well and chill in covered bowl overnight, or several hours. When ready to serve, add bacon, sunflower seeds and mandarin oranges. Toss and serve. Serves 4 to 6.

Norma Jean Lister

Broccoli-Cauliflower Salad

1 head broccoli flowerets
1 head cauliflower flowerets
1 c. diagonally-sliced celery
1 c. frozen peas
1/2 lb. bacon, fried crisp
& drained

2 tsp. chopped green
onion tops
1 (8 oz.) can water
chestnuts, sliced

DRESSING:
2 c. mayonnaise
1/4 c. sugar
1/4 c. Parmesan cheese

2 tsp. vinegar
1/4 tsp. salt
1 tsp. chopped white onion

Mix all vegetables and bacon. Put into refrigerator while mixing dressing. Combine dressing ingredients. Pour over vegetables at least 1 hour before serving.

Makes enough for a large number of people. *Sheryl Shields*

“Rotkohl” Red Cabbage

1 very lg. or 2 sm. red
cabbages
1 can applesauce
3 to 4 T. vinegar

1 to 2 T. sugar
3 to 4 T. vegetable oil
Salt & pepper (to taste)
1 c. water

Shred cabbage very fine, into large heavy pot. Add all the ingredients. Bring to a boil; stir and let cook slowly for 35 to 45 minutes, or until cabbage is tender. It should not be watery. If so, cook, uncovered, for another few minutes (10 to 15), to evaporate the water.

Tastes excellent when reheated; makes large quantity. Freezes well for reheating. Cook a day ahead of serving, for clean kitchen and less work, and several meals.

Giesela Garloff

Grated Carrot Salad

4 c. shredded cabbage
3 med. carrots, finely
grated
1 sm. onion, finely grated
1 sm. green pepper, finely
diced
3/4 c. salad oil
1/3 c. vinegar

1 1/2 c. water
1 c. sugar
1/4 tsp. mustard seed
1 tsp. salt
1 tsp. celery seed
1 (3 oz.) box lemon or
orange gelatin

Combine first 4 ingredients and pour oil over them. Let stand while you heat next 6 ingredients. When mixture boils, add gelatin and stir until dissolved. Cool and pour over vegetables. Mix well and let stand overnight in refrigerator. Salad keeps 2 to 3 weeks in covered container. Makes 10 to 12 servings.

*In Memory of Florence Smith,
by Ann Hansen, friend*

(This family recipe was often made for the husband family dinners. Florence Smith was a sister of Doris Labor; Jeani Shepherd is their niece.)

Cauliflower Salad

- | | |
|------------------------------------|---|
| 1 med. head cauliflower | 1/2 of 1 pkg. dry Ranch dressing mix |
| 1 c. thinly-sliced radishes | 2 T. caraway seed |
| 1/4 c. chopped green onion | 1/4 c. chopped parsley |
| 1 c. sour cream | |
| 1 c. mayonnaise | |

In a large bowl, combine cauliflower (broken into bite-size pieces), radishes and green onion. In a small bowl, mix together sour cream, mayonnaise, dressing mix, caraway seed, and parsley. Stir dressing mixture into vegetables and chill.

Nancy Lister-Settle

Floating Salad

- | | |
|---|-----------------------------|
| 4 ripe, peeled tomatoes, sliced | 1/4 tsp. pepper |
| 1 lg. onion, sliced | 3 T. sugar |
| 2 green peppers, sliced | 1 tsp. paprika |
| 2 cucumbers, peeled & sliced | 3 T. oil |
| 1 1/4 tsp. salt | 3 T. white vinegar |
| | 1/2 tsp. celery seed |

Layer into a 2- to 3-quart container (with lid), cucumbers first, onions and green peppers, with tomatoes on the top. In a small bowl, mix all the other ingredients with a wire whisk. Pour over vegetables, cover and let marinate several hours or overnight in the refrigerator. Serves 6.

Jeanne Shields

Layered Lettuce Salad

- | | |
|------------------------------------|------------------------------------|
| 1 sm. head lettuce | 1 pt. Hellmann's mayonnaise |
| Green pepper, diced | 2 T. sugar |
| Onion, diced | Shredded Cheddar cheese |
| Celery, diced | (1/2 c. or so) |
| Carrot, shredded | Broken-up fried bacon |
| 1 (10 oz.) pkg. frozen peas | (1/4 c. or so) |

Break up a head of lettuce into bottom of medium or large Tupperware bowl. Top with layers of green pepper, onion, celery, carrot, etc., to your taste. Use whatever amount you want of the vegetables. Next, layer with peas (uncooked) over top. Spread Hellmann's mayonnaise over top, being sure all peas are covered and edges are sealed airtight. Sprinkle with sugar and top with cheese and broken-up fried bacon. Refrigerate overnight in an airtight container.

Carolyn Mikkelsen

Spinach Strawberry Salad

2 bunches spinach

1 pt. strawberries

DRESSING:

1/2 c. sugar

1/4 tsp. paprika

1/2 c. vegetable oil

1/4 tsp. Worcestershire
sauce

1/4 c. cider vinegar

Dash of salt

Wash spinach; dry and tear into pieces. Wash and hull strawberries. Blend dressing ingredients until thickened. Don't overmix. Arrange spinach in bowl. Drizzle dressing over spinach and mix gently. Add strawberries.

Lettuce can be used in place of spinach.

Carol A. Cerwinske

Korean Spinach Salad

1 bag spinach, torn in
pieces

1 c. oil

1/4 c. vinegar

1 can bean sprouts

1 T. Worcestershire sauce

1 can sliced water
chestnuts

3/4 c. brown sugar

2 hard-cooked eggs

1/3 c. catsup

5 strips bacon, fried &
crumbled

1 onion, chopped

Combine last 6 ingredients in blender. Blend well and use as a dressing over first 5 ingredients. Serves 10.

Vicki (Mueller) Collart

Dressings

Cabbage Salad Dressing

1 part vinegar

1 part oil

2 parts sugar

Put into pan and bring to a boil. Pour immediately over chopped cabbage. Salad may be stored in refrigerator. May add tomato, onion, or peppers, if desired.

Bernice Nance

Bleu Cheese Dressing

- | | |
|--|---|
| 1 c. mayonnaise | About 1/4 c. crumbled
blue cheese |
| 1 c. sour cream | |
| 1 (4 oz.) pkg. Hidden Valley
Original Dressing mix
(enough to make 1 pint) | A little milk (if dressing
is too thick) |

Mix all ingredients together. Let stand for a couple of hours before using, to let all flavors blend together. *Jim Howard*

French Dressing

(Sweet)

- | | |
|----------------------------|----------------|
| 2 c. salad oil | 2 c. sugar |
| 1/4 to 1/2 c. grated onion | 2/3 c. catsup |
| 2 tsp. salt | 2/3 c. vinegar |
| 2 tsp. celery seed | |

Mix oil, sugar, onion, catsup and salt. Beat 20 minutes on medium speed. Add vinegar and celery seed. Beat enough to mix.

Bernice Nance

Honey Dressing

- | | |
|--------------------|---------------------|
| 2/3 c. sugar | 1/3 c. honey |
| 1 tsp. dry mustard | 5 T. vinegar |
| 1 tsp. paprika | 1 T. lemon juice |
| 1/4 tsp. salt | 1 tsp. grated onion |
| 1 tsp. celery seed | 1 c. salad oil |

Mix dry ingredients; add honey, vinegar, lemon juice and grated onion. Pour oil into mix very slowly, beating constantly with rotary beater. Yield: 2 cups.

Will keep in the refrigerator for several days.

This dressing is best on fresh fruit, but can also be used on canned fruit. *Trudy Mueller*

Oil and Vinegar Salad Dressing

3/4 c. vinegar	1 T. dry parsley
3/4 c. sugar	1/4 tsp. garlic powder
1/2 med. onion, chopped	1 tsp. dry mustard (or 1 T. prepared mustard)
1 tsp. salt	1/2 c. salad oil
1/4 tsp. seasoning salt (opt.)	

Blend all ingredients, except oil, thoroughly. Add oil before pouring over salad. Good for coleslaw, macaroni, or kidney bean salad.

In Memory of Joyce Myers,

by Jeannette Myers Bodermann, daughter

(Joyce was choir director of our church for 35 years. Jeannette Myers Bodermann submitted this recipe in memory of her mother.)

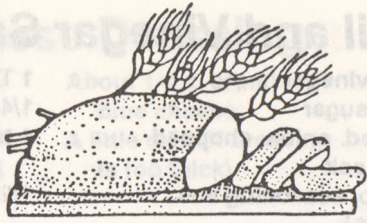
Yummy Topping for Large Jello Salad

1 c. pineapple juice	Pinch of salt
2 T. flour	2 T. butter
1 egg	1 c. whipped cream
1/2 c. sugar	Grated cheese

In small saucepan, mix sugar, flour and just enough pineapple juice to moisten dry ingredients. Mix in egg and beat well. Add remainder of juice. Cook over medium-high heat; stirring constantly until thickened. Add salt and butter. Cool completely. Add whipped cream and spread on top of salad. Garnish with grated cheese.

Nancy Wilson

Notes & Recipes



My all ingredients to get a lot of things to do. I have a lot of things to do. I have a lot of things to do. I have a lot of things to do. I have a lot of things to do.

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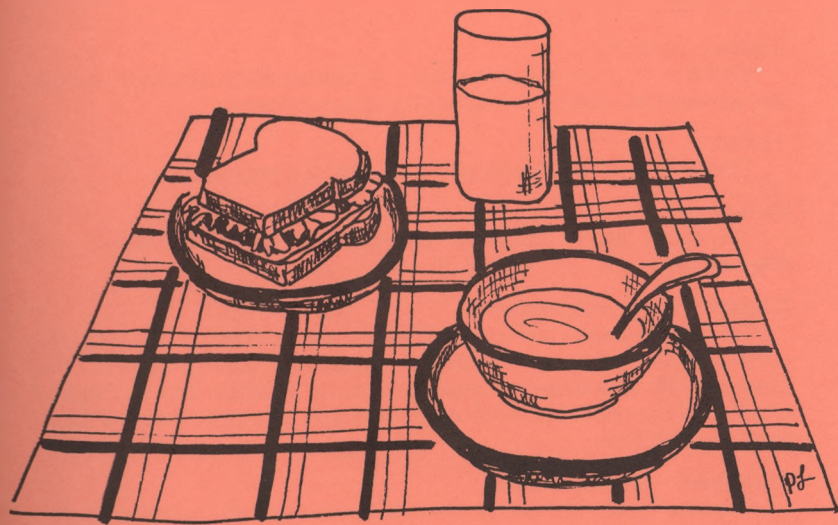
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Soups.
Sandwiches.
Sauces



SOUPS,
SANDWICHES,
SAUCES

Sandwich Fillings

Chicken and Sandwich Spread:

Add enough sandwich spread to finely chopped chicken to moisten.

Chicken and Nut:

Moisten chicken with mayonnaise. Add chopped nutmeats, lemon juice, and celery salt.

Chicken and Egg:

Combine 1 cup minced, cooked chicken, 2 hard-cooked egg yolks, 1 teaspoon chicken stock, 1 teaspoon lemon juice, and 1 teaspoon butter. Mix and spread.

Egg and Ham Salad:

Combine 6 hard-cooked eggs, diced; 1 cup cooked, diced ham; 6 sweet pickles, chopped; 1 cup chopped celery; 10 stuffed olives; and mayonnaise to moisten.

Date and Nut:

Combine 2/3 cup ground dates, 1/3 cup ground pecan meats, 1 1/2 tablespoons mayonnaise, and 1 tablespoon lemon juice. Mix and spread. Nice for rolled sandwiches.

Cream Cheese and Pineapple:

Combine cream cheese, crushed pineapple, and chopped nuts.

Ham Salad:

Combine 3/4 cup cooked, chopped ham; 1 tablespoon chopped onion; 1 hard-cooked egg, chopped; 1/4 cup chopped green peppers; and 1/4 cup mayonnaise.

Salmon and Nut:

Combine 1 cup flaked salmon, 3 tablespoons chopped nuts, 3 tablespoons minced celery, and 1/2 cup mayonnaise.

Tuna:

Combine tuna, chopped celery, walnuts and mayonnaise.

Tuna:

Combine tuna, crushed pineapple, chopped celery, and mayonnaise.

Chicken and Pineapple:

Combine 8-ounce can crushed pineapple, drained; 1 cup chopped, cooked chicken; 2 cups walnuts, chopped; and 1/2 cup cooked salad dressing. Spread between buttered slices of white bread. Remove crusts and cut each sandwich diagonally into quarters. Makes 4 dozen small sandwiches.

Pineapple and Cheese:

Combine 3 ounces cream cheese, 3 tablespoons mayonnaise, 1/2 cup chopped pecans, and 1/2 cup drained crushed pineapple. Mix and spread on crisp crackers or whole wheat bread.

Soups, Sandwiches, Sauces

Sandwiches

Barbecued Beef Sandwiches

3 lb. boneless chuck steak	1 clove garlic, minced
1 c. water	1/2 c. vinegar
1 med. onion, chopped	1/2 c. broth from meat (or water)
1 c. catsup	1 tsp. garlic salt
1/2 c. brown sugar	1 tsp. liquid smoke
2 tsp. dry mustard	Hamburger buns or pita buns
2 tsp. Worcestershire sauce	

Place chuck steak in slow-cooker. Add onion and water. Cover and cook on low 8 to 10 hours, or until tender. Remove beef and reserve broth and onion. With two forks, shred beef by pulling apart into fine pieces. Return to slow-cooker with the onion and add the remaining ingredients. Simmer on low in slow-cooker, about 1 hour and serve in hamburger buns or pita halves. About 12 servings.

Audrey Myers Kobus

(Joyce Myers, our organist for 35 years, was Audrey's mother.)

Fried Pepper Pocket Pitas

1 red sweet pepper	3 cloves garlic
1 green sweet pepper	Oil for frying
1 yellow sweet pepper	Sliced ripe &/or green olives
1 sweet Hungarian pepper	Feta cheese
1 hot jalapeño pepper	
1 sm. onion, chopped	

Chop peppers, (may use any combination of peppers, fresh or canned). Cook peppers, onion and garlic in oil. Spoon into pita bread or flour tortillas. Top with sliced olives and crumbled feta cheese.

Joel Myers

Sauces

Caramel Sauce

- | | |
|-------------------------|-------------------------|
| 1 c. dark brown sugar | 1/4 c. light corn syrup |
| 1/4 c. pure maple syrup | 1 c. heavy cream |
| 1/3 c. white sugar | |

Combine all ingredients in medium-sized, heavy saucepan. Cook over high heat; stirring occasionally to dissolve the sugar, until mixture reaches 210° on candy thermometer and is beginning to simmer. Remove from heat to cool; stirring occasionally so skim won't form. Drizzle over cake while warm.

Good with the apple, raisin and pecan spice cake found in the cake section.

Norma Jean Lister

Caramel Sauce for Popcorn

- | | |
|------------------------|------------------|
| 1 stick oleo or butter | 1 c. brown sugar |
| 2 T. light corn syrup | Pinch of soda |

Mix ingredients, except soda, and boil 1 minute. Add pinch of soda and stir vigorously. Pour over 2 quarts of popped corn.

Bernice Nance

Casserole Sauce Mix

(Dry)

- | | |
|--|------------------------------------|
| 2 c. instant nonfat dry milk crystals | 1 tsp. dried thyme, crushed (opt.) |
| 3/4 c. cornstarch | 1 tsp. dried basil, crushed (opt.) |
| 1/4 c. instant chicken bouillon granules | 1/2 tsp. pepper |
| 2 T. dried onion flakes (opt.) | |

Combine all above ingredients and store in an airtight container. To use as a substitute for 1 can of condensed "cream of" soup, mix 1/3 cup of this dry mix with 1 1/4 cups water in a saucepan. Cook and stir until thickened. You can also use this for macaroni and cheese, etc.

This only has 95 calories, compared to 330 in a can of soup, and only .2 grams of fat to 23.8 grams of fat in a can of soup. A can of soup also has 2370 milligrams of sodium, compared to only 710 milligrams of sodium in the sauce mix!

Jeani Shepherd

Cheese Whiz

- | | |
|-------------------------------|----------------------|
| 1 (3 oz.) can evaporated milk | 2 T. vinegar |
| 1 lb. Velveeta cheese | 1/2 tsp. dry mustard |
| | 1/2 tsp. salt |

In a double boiler, put the evaporated milk and the cheese and melt this together. Add vinegar, mustard and salt; mix well.

Betty Deaver

Flank Steak Marinade

- | | |
|-----------------------|---|
| 1/4 c. soy sauce | Garlic powder (as you would like for taste) |
| 3 T. honey | 1 1/2 tsp. ground ginger |
| 2 T. red wine vinegar | 3/4 c. oil |

Combine all the ingredients and pour over flank steak, which has been scored. Marinate for 8 to 12 hours. Turn steak every 4 to 6 hours.

This recipe makes enough marinade for one large steak.

Jody Priestley

Ken's Favorite Hot Fudge Sauce

- | | |
|--|--------------------------|
| 1/2 c. cocoa | 1/4 tsp. salt |
| 1 c. sugar | 3 T. butter or margarine |
| 1 c. light corn syrup | 1 tsp. vanilla |
| 1/2 c. cream (or half & half or evaporated milk) | |

Combine all ingredients, except vanilla, in a large saucepan and bring to a brisk boil. Boil for 3 minutes; stirring constantly. Cool and serve over ice cream, etc. Stores well in the refrigerator and will not "sugar."

He even makes this himself to have "on hand!"

Jeani Shepherd

Hot Fudge Sauce

- | | |
|-------------------------------------|---------------------------------------|
| 1/2 c. butter | 4 (1 oz.) cakes unsweetened chocolate |
| 3 c. sugar | |
| 1 2/3 c. evaporated milk (tall can) | 1/2 tsp. salt |

Melt butter and chocolate cakes together over low heat. Add sugar gradually, about 4 tablespoons at a time. Be sure sugar is completely moistened after each addition. It will be thick and dry. Sprinkle in salt. Slowly stir in evaporated milk, a little at a time. (This will prevent spattering and makes for easier mixing.) Serve hot or cold. Makes approximately 1 quart. *Bernice Nance*

Salsa

- | | |
|---|----------------------------|
| 2 qt. tomatoes, peeled & chopped | 1 c. vinegar |
| 4 lg. jalapeño peppers with seeds, minced | 2 T. salt |
| 3 med. onions, chopped | 1 tsp. garlic powder |
| 2 lg. bell peppers, chopped | 1/2 c. brown sugar |
| | 1 (6 oz.) can tomato paste |

Mix together and combine with chopped vegetables. Simmer until thickened and seal into pint jars.

Also may use a crock-pot for this recipe. Simmer on low for approximately 2 days. *Peg Johnson*

Tastee Sauce

- | | |
|------------------------|-------------------|
| 1/2 c. catsup | 2 T. lemon juice |
| 1/4 c. honey | 1 tsp. cornstarch |
| 1/2 tsp. garlic powder | |

Mix all ingredients with a wire whip. Bring to a boil; stirring constantly. Cook until thickened, 1 or 2 minutes. Serve hot or cold on grilled chicken or fish. Store in covered container in refrigerator. *Janice Miles*

Soups

Cheese Soup

2 sticks margarine
 1/2 c. chopped onion
 1/2 c. shredded carrots
 1 c. flour
 1 1/2 qt. milk

1 oz. chicken seasoning
 granules
 1 (8 oz.) Jar Cheez Whiz
 Salt & pepper (to taste)

In a 3-quart saucepan, melt margarine; add chopped onion and carrots; sauté. Add flour and cook until bubbly. Then add rest of ingredients. Keep heat on low and stir quite often to prevent scorching. During cooking time, blend a couple of times with wire whisk. If too thick to suit you, add more milk or water.

Lacy Pinegar

Pennsylvania Dutch Chicken Corn Soup

(Hinkel Welshkann Supp)

1 stewing chicken
 3 qt. water
 1 onion
 1 T. salt
 1/4 tsp. pepper

8 ears of corn (or frozen
 corn)
 2 hard-boiled eggs
 Chopped parsley

RIVELS:
 1 1/2 c. flour

1/4 tsp. salt
 1 beaten egg

Cut up chicken and put into large pot with water, onion, salt and pepper. Stew until tender. Remove chicken from broth and cut the meat in 1-inch pieces; return to broth. Add corn. Make Rivels by combining ingredients. Mix with fingers to form crumbs. Add these to hot broth and other ingredients and boil another 15 minutes. Drop in chopped hard-boiled eggs and parsley.

This is a great favorite in the "Dutch" country at family reunions and church gatherings. During the corn season especially, gallons are simmered in large iron kettles as a complement to all the other delicious food.

Ethel Sheary

Chicken Corn Cheddar Chowder

<p>1 c. diced raw potatoes 1 c. chopped onion 1/2 c. thinly-sliced celery (diagonally) 1/2 c. thinly-sliced carrots Salt (to season) 1/4 c. all-purpose flour 1/4 c. butter or margarine 2 c. milk 2 c. shredded, mild Cheddar cheese</p>	<p>1 (18 oz.) can cream-style corn 1 1/2 c. diced, cooked chicken breasts Dash of Worcestershire sauce Dash of cayenne pepper Chopped parsley</p>
---	--

Simmer potatoes, onions, celery and carrots in 2 cups boiling water (salted), covered for 10 minutes. Set aside without draining. In large saucepan, blend flour into melted butter. Gradually stir in milk and cook; stirring until smooth and thick. Add shredded cheese and stir until melted. Add simmered vegetables and liquid, corn and chicken to white sauce, also Worcestershire sauce, cayenne pepper and salt to taste. Heat to simmering. Garnish with parsley and serve.

My sister, Adalain, put this recipe in our family cook book. It is delicious and rich, but nice for a luncheon or soup supper, served with a tossed salad and special muffins or French bread.

Trudy Mueller

Mark's Favorite Broccoli Cheese Soup

<p>1/4 c. chopped onion 1 T. margarine 2 c. milk (add 1 c. more milk if like soup a little thinner) 1 (8 oz.) pkg. cream cheese 3/4 lb. Velveeta cheese, cubed</p>	<p>1 (10 oz.) pkg. frozen, chopped broccoli, cooked, drained (may also use fresh broccoli) 1/4 tsp. ground nutmeg (opt.) Dash of pepper</p>
--	---

In a 2-quart saucepan, cook onions in margarine until tender. Add milk and cream cheese; stir over medium heat until cream cheese is melted. Add remaining ingredients; heat thoroughly; stirring occasionally. Makes five 1-cup servings. *Jacque Crouch*

Chili

1 lb. lean ground beef
Diced onion
Diced green pepper
Diced celery
Salt & pepper

1 can stewed tomatoes
(buzzed in blender or
food processor)
1 can chili beans
2 T. sugar
Additional chili powder

Tell Mary Lou you are hungry for chili. Settle yourself in your chair to read or watch TV while she goes to the kitchen to cook up the above ingredients. She simmers it 15 minutes to 1 hour, depending how long I am willing to wait. Ladle into a bowl and top with any or all of the following: grated Cheddar cheese, chopped onion, sliced green and/or ripe olives, sliced sweet pickles, crackers.

Lawrence Myers

Justin's Favorite Chili

1 lb. or more ground beef
1/2 chopped green pepper
1 onion, diced
2 (15 oz.) cans chili beans
1 lg. can tomatoes
1/2 of 46 oz. can tomato
juice

1 1/2 tsp. salt
1/8 tsp. paprika
1/8 tsp. cayenne pepper
3 whole cloves
1 bay leaf
1 or 2 T. chili powder

Cook hamburger, onions and green pepper. Drain fat. Put all ingredients into crock-pot and cook on low all day.

Jacque Crouch

Meatless Chili

2 cloves garlic, minced
1 med. onion, chopped
2 to 3 stalks celery,
chopped
1/2 lb. mushrooms, sliced
1 1/2 green pepper, chopped
1 T. oil

1 T. water
2 (16 oz.) cans unsalted
tomatoes
2 (16 oz.) cans kidney
beans
2 to 3 T. chili powder

Lightly sauté in a 4-quart heavy pan, fresh vegetables in oil and water until onions are tender. Add tomatoes, kidney beans and chili powder. Cook, covered, for 1 hour on low heat; stirring occasionally. Makes 10 cups.

Jeanne Shields

Hearty Potato Chili

- | | |
|--|---------------------------------------|
| 1 lb. ground beef | 1 c. hot water |
| 1/2 c. chopped onion | 1 can kidney beans,
undrained |
| 1/2 c. chopped green pepper | 2 c. stewed tomatoes |
| 1 T. poppy seed (opt.) | 1 (4 oz.) can mushrooms,
undrained |
| 1 tsp. salt | Parmesan cheese (opt.) |
| 1/2 tsp. chili powder | |
| 1 pkg. Hungry Jack
scalloped potatoes | |

Brown first 3 ingredients; drain if necessary. Stir in remaining ingredients. Cover and simmer; stirring occasionally, 40 to 50 minutes, or until liquid is absorbed and potatoes are tender. If desired, sprinkle with Parmesan cheese just before serving.

Chris Knoll

Speedy Chili

- | | |
|-----------------------------|---------------------------------------|
| 2 T. fat | 2 c. tomato sauce
(two 8 oz. cans) |
| 1/2 c. chopped onion | 2 c. kidney beans
(1 lb. can) |
| 1/4 c. chopped green pepper | 1 tsp. salt |
| 1 lb. ground beef | |
| Chili powder | |

Melt fat in pan. Cook onion, pepper and beef until meat is lightly browned. Add tomato sauce; cook on low heat, 5 minutes. Add kidney beans and salt. Heat. Stir in 1 teaspoon chili powder; taste. Add a little more, if you like.

This recipe came from the Junior Better Homes & Gardens Cook Book a number of years ago. Vicki made this for our family many times when she was a little girl. Then Vicki turned the cook-book over to her little girl, Julie. As a family, we still all use this recipe. An addition in recent years is a garnish of grated Cheddar cheese. As a child, she served dill pickles on the side.

Vicki (Mueller) Collart

Potato Chowder

- | | |
|-------------------------------------|---|
| 1/4 c. margarine | 1 1/2 T. margarine |
| 1/4 c. flour | 1/3 c. diced celery |
| 1 1/2 c. milk | 1 tsp. diced or dry onion |
| 1/2 tsp. salt | 1/8 tsp. pepper |
| 1 (14 1/2 oz.) can chicken
broth | 1/2 c. shredded, mild
Cheddar cheese |
| 2 1/2 c. diced potatoes | 1/2 c. diced bacon |
| 1 med. carrot, finely diced | |

Melt 1/4 cup margarine in saucepan. Stir in flour and salt. Blend in milk to make white sauce. Cook until thick over medium heat. Blend in chicken broth. In small pan, melt 1 1/2 tablespoons margarine. Sauté celery and onion. Cook potatoes and carrots in water until tender; drain. Combine white sauce mixture, sautéed celery, onion, potatoes, carrots and cheese. Simmer together for a short time on low heat. Cook bacon until crisp. Drain well. Sprinkle on bowls of soup just before serving.

Enjoy.

Betty McClure

Potato Soup

- | | |
|-----------------------------|---------------------------|
| 6 med. potatoes, diced | 2 T. chopped parsley |
| 2 T. butter | 1 T. salt |
| 1 med. carrot, diced | 1/2 tsp. seasoned salt |
| 1/4 c. finely-chopped onion | 1/4 tsp. Accent |
| 2 T. flour | 1/4 tsp. red pepper |
| 1 qt. milk | 1 cube bouillon (chicken) |

Cook potatoes until tender. Melt butter in skillet; add carrots and onion; cook until tender. Remove from heat. Blend in flour and stir in milk. Drain potatoes and add half of cooked, diced potatoes, and mash the rest of potatoes. Add rest of ingredients to soup and cook until steaming.

May reduce red pepper and spices. This is a spicy, hot soup.

Jackie Deaver

Easy Vegetable Soup

(Microwave)

- | | |
|---|---|
| 1 (10 oz.) pkg. frozen,
chopped broccoli | 2 c. beef broth (homemade,
canned or from bouillon
cubes) |
| 1 (8 1/2 oz.) can cut green
beans, undrained | 1 c. tomato juice |
| 2 c. chopped celery | 2 c. thinly-sliced cabbage |
| 1 T. instant minced onion | |

Heat frozen broccoli, uncovered, in a 3-quart glass casserole in microwave oven, just until defrosted (3 to 4 minutes at HIGH). Stir once to separate. Add green beans with liquid, cabbage, celery, onion and broth. Cover with an all-glass lid or plastic wrap. Cook at HIGH 16 to 18 minutes, or until vegetables are tender. Stir in tomato juice. Season soup to taste. Makes about 1 1/2 quarts.

Susan Lister Stroope

Creamy Vegetable Soup

- | | |
|-----------------------------------|---|
| 3 c. water | 1/8 tsp. pepper |
| 2 c. peeled, shredded
potatoes | 1/2 c. frozen corn (or 1 can
cream-style corn) |
| 1 c. shredded carrots | 2 1/2 c. milk |
| 1/4 c. shredded onions | 1 T. butter |
| 1 T. parsley | 1/2 c. Velveeta cheese |
| 1 tsp. salt | |

Use a food processor to shred vegetables. In at least a 3-quart saucepan over high heat, bring first 7 ingredients to a boil. Reduce heat and simmer, covered, for 15 minutes. Add corn, cover and simmer for 5 minutes longer. Remove from heat. Gradually stir in milk, butter and cheese. Stir until melted.

This makes 3 quarts of soup in less than 1/2 hour. It has a cheesy-potato flavor.

Joan Newel

Burdens are not to make us bitter, but better.

Wild Rice Soup

2 T. butter	1/3 c. ham
1 T. minced onion	1/3 c. grated carrots
1/4 c. flour	3 T. slivered almonds
4 c. chicken broth	1/2 c. milk
2 c. cooked wild rice	1/2 c. half & half
1/2 tsp. salt	

Melt butter in saucepan. Sauté onion until tender. Blend in flour; gradually add broth. Cook, stirring constantly, until mixture thickens slightly. Stir in rice, salt, ham, carrots and almonds. Simmer, about 5 minutes. Blend in milk and half & half. Heat to serving temperature. Makes 6 to 7 cups.

Carol McClure White

Seafood Chowder

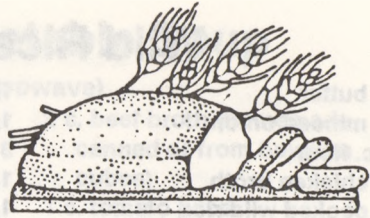
3/4 c. chopped celery	1 pt. half & half
3/4 c. chopped onion	1 pt. milk
1/4 lb. butter	3 (4 oz.) cans shrimp, drained
1 c. shredded carrots	3 (4 oz.) can clams, drained
1 c. shredded potatoes	3 (4 oz.) cans oysters, drained
Salt & pepper	
6 T. flour	
1 pt. tomato juice	
1 c. chicken broth	

Sauté celery and onion in butter until tender. Add carrots, potatoes, salt, pepper and flour. Mix, and add tomato juice, chicken broth and half & half. Heat through carefully. Add seafood and milk; continue to heat slowly. Let cool, and refrigerate. Heat then serve the next day.

Can use fresh or frozen seafood instead of canned.

Donna McClure

Notes & Recipes



Stuffed Chowder

1 qt. milk	3/4 c. chopped celery
1 qt. milk	3/4 c. chopped onion
3/4 oz. cane syrup	1/4 lb. butter
drained	1 c. shredded carrots
3/4 oz. can cream	1 c. shredded potatoes
drained	Salt & pepper
drained	1 qt. tomato juice
drained	1/2 lb. potatoes

Creamy Vegetable Soup

1 qt. tomato juice

1/2 lb. potatoes

1/2 lb. potatoes

1/2 lb. potatoes

1/2 lb. potatoes

1/2 lb. potatoes

1/2 lb. potatoes

1/2 lb. potatoes

1/2 lb. potatoes

1/2 lb. potatoes

1/2 lb. potatoes

Can use meat or frozen seafood instead of chicken.

Continue to heat slowly. Let cool, and refrigerate. Heat this soup.

one word, add 15 minutes for potatoes, 5 minutes for

in the heat, add 5 minutes for potatoes. Gradually add cream

until thick and creamy. Stir until melted.

This makes 3 quarts of soup in less than 1/2 hour. It has a creamy

Surely we will make us bitter, but better.

This & That





I Said a Prayer For You Today ...

*I said a prayer for you today
And know God must have heard -
I felt the answer in my heart
Although He spoke no word!
I didn't ask for wealth or fame
(I knew you wouldn't mind) -
I asked Him to send treasures
Of a far more reaching kind!
I asked that He'd be near you
At the start of each new day
To grant you blessings and health
And friends to share your way!
I asked for happiness for you
In all things great and small -
But it was for His loving care
I prayed the most of all.*

This & That

Pickles

Mock Apple Ring Pickles

STEP 1:

1 gallon peeled, sliced
1/4" thick, cored
cucumbers

1 gallon water
1 c. lime

STEP 2:

1/2 c. vinegar
1 oz. (4 T.) red food coloring

Water to cover pickles
1/2 T. (2 tsp.) powdered
alum

STEP 3: (Syrup)

2 c. vinegar
8 c. sugar

2 c. water
4 cinnamon sticks
5 oz. red hot candy

Use cucumbers with lots of meat.

Step 1: Combine water and lime in a crock; mix well; add prepared cucumbers and soak for 24 hours. Drain and wash pickles in clear water. Soak pickles in cold water 3 hours.

Step 2: In a large kettle, mix vinegar, coloring, alum and water; add pickles. Simmer for 2 hours. Drain.

Step 3: Syrup: Mix ingredients and bring to boil. Place pickles in crock and pour hot syrup on pickles. Next day pour off the syrup and reheat and pour over pickles. Repeat this for 3 days. On third day, pack into jars and seal. Pickles keep very well in refrigerator also.

Nancy Wilson

*Today nothing will come my way
that God and I cannot handle.*

Pickled Beets

2 c. vinegar
3 c. water
A little salt

2 c. sugar
1 lg. spoonful mixed
pickling spices

Cooked beets

Select tender young beets. Cut off tops, leaving at least 1/2-inch stems, otherwise they will bleed out their pretty red color. Wash well. Cook until tender when forked. Drain. Cool down. Skin off peels. If larger than desired, beets can be sliced or quartered.

Heat above ingredients. Add beets and bring to a boil. Pack in jars. Seal while hot. This syrup makes enough for 5 pints of beets. Never have measured just how many beets are needed.

I am submitting this recipe especially for Brian Myers, knowing how well he likes pickled beets.

Lila Ward

Bread and Butter Pickles

4 qt. sliced, unpeeled
cucumbers

2 or 3 white onions, sliced

1 green pepper, sliced

1/3 c. pickling salt

Cracked ice

2 1/2 c. sugar

1 1/2 c. cider vinegar

1 T. mustard seed

1 tsp. turmeric

1 tsp. celery seed

Combine cucumbers, onions, green pepper and salt. Cover with cracked ice; mix well. Let stand 3 hours; drain well. Combine remaining ingredients and pour over cucumbers. Bring to boiling. Pack cucumbers and liquid in hot jars. Process in boiling water bath (half-pints or pints), 5 minutes. If you don't want to process them, they can be stored in the refrigerator indefinitely.

To make Christmas pickles, omit turmeric and add 1 red and 1 yellow pepper along with the 1 green pepper. Slice peppers lengthwise; then cut slices in thirds.

Mary Lou Myers

Cherry Leaf Pickles

BRINE:

1 c. pickling salt

2 gallons water

SYRUP:

4 c. vinegar

1 T. celery seed

6 c. sugar

1 T. whole allspice

1 T. mustard seed

Layer washed cucumbers and washed, fresh cherry leaves in a 5-gallon crock. (Use about 1 quart packed leaves for 5 gallons of pickles.) Cover with brine. Let stand in brine 7 days. Remove from brine. Wash, and split or chunk. Heat in a weak vinegar solution (2 parts water to 1 part vinegar); add powdered alum (add 2 tablespoons for a 5-gallon batch). Heat until hot, but do not boil. Drain liquid. Pack into hot jars. Boil syrup for 20 minutes. Pour over hot pickles in hot jars. Seal.

Joel Myers

Pickled Chinese Tea Eggs

10 to 12 eggs

Water to cover

3 T. black tea leaves

1 T. salt

BRINE:

1 qt. white vinegar

1 or 2 hot peppers

1 T. coriander seed

1 tsp. black peppercorns

1 tsp. salt

1 tsp. mustard seed

Place eggs in water to cover. Boil gently 5 to 7 minutes. Cool eggs under running water for 5 minutes. Tap lightly with a spoon to crackle entire shell. Do not peel. Bring 4 cups water to boil. Add tea leaves, salt and cracked eggs; simmer, covered, until eggs turn brown (about 1 hour). Turn off the heat. Let eggs stand (covered) 30 minutes. Drain and shell. Cover with brine that has boiled 15 minutes. Refrigerate.

Izaak Myers

Arlene's Freezer Pickles

2 qt. cucumbers, peeled
& sliced 1/8" thick
2 onions, or more if desired

2 T. salt (sprinkled through
cucumbers)
Water to cover

SOLUTION TO COVER:

1 1/2 c. sugar

1/2 c. white vinegar

In a large container, soak cucumbers, onions and salt in cold water for 2 hours at room temperature. Drain and rinse well to remove salt. Drain again and pat with paper towel to remove any excess moisture. Cover with the solution of sugar and vinegar mixed at room temperature (do not heat). Spoon cucumbers, onions and solution into containers and freeze.

Thaw out and enjoy the fresh spring-like flavor. Will keep in the refrigerator for a while without freezing.

Evelyn G. Kramer,

Bernice Nance

Freezer Pickles

7 c. peeled, thinly-sliced
cucumbers
1 c. sliced or chopped onion
1 c. chopped green pepper

2 T. pickling salt
2 c. white sugar
2 tsp. celery salt
1 c. white vinegar

Combine in large bowl, the cucumbers, onions, green pepper and salt. Let stand 2 hours. Rinse and drain. Place in containers and pour on the mixture of sugar, vinegar and celery salt; mix well. Freeze. Makes 3 pints.

Jeanne Shields

Lime Sweet Pickles

Soak 7 pounds of sliced (not peeled) cucumbers 24 hours in 2 gallons of water with 2 cups hydrated lime dissolved in it. Drain. Rinse thoroughly. Soak 3 hours in clear, cold water. Mix together the following ingredients and pour mixture over cucumbers: 2 quarts white vinegar, 9 cups sugar, 3 tablespoons pickling salt and 1 tablespoon of each: cloves, celery seed and pickling spice in bag. Let stand overnight. Next morning, simmer 30 minutes; do not boil. Can while hot. Do not can spices with pickles. You may add green coloring when you put pickle mixture to simmer.

Bonnie Perkins

Preserving

Frozen Corn

Blanch corn on cob 3 minutes in boiling water. Cool quickly in cold water. Cut off cob:

6 c. corn

2 tsp. salt

3 T. sugar

Mix with 1/2 cup boiling water and cook 1 minute. Cool quickly and put into pint cartons. Approximately 12 to 15 ears of corn makes 4 pints.

Takes a little more work, but well worth the effort.

*In Memory of Mabel York,
by Helen Keltner, daughter*

Frozen Corn

Corn fresh from garden

1 lb. butter

(16 to 18 c. corn, cut from
cob)

Sugar

Salt

1 pt. half & half

Blanch corn on cob. I only leave it in the hot water a couple of minutes. Cool. Cut off cob. Measure 16 to 18 cups. Put into heavy roast pan; add half & half, butter, sugar and salt to taste. Bake at 325° for 1 hour; stirring now and then. Cool package and freeze. Will make 10 to 12 pints. Just thaw, heat and serve.

This is by far the best method for preserving corn I have found. I've done plenty through the years. I like to freeze corn when it's not too matured.

Lila Ward

You can preach a better sermon with your life than with your lips.

Mother's Pinecot

2 lb. dried apricots
1 lg. can crushed
pineapple

6 c. sugar

Pour boiling water over dried apricots and let stand one minute; then drain and wash several times in cold water. Soak apricots overnight in the pineapple juice. Add enough water to cover. In the morning put apricots and pineapple through finest blade of food chopper. Then add sugar. Bring to boiling point quickly and boil 20 minutes. Pour into sterilized jars and seal with paraffin.

Since you don't need fresh fruit, this can be made any time of the year. I can remember Mother always washed the dried fruit very carefully. She said since the fruit was dried out in the open, it was not very clean! Her cooking chores were a labor of love. And at that time there was no such thing as Freezer Jam or Sure-Jell to make short work of the jelly and jam making.

Trudy Mueller

Rhubarb-Mulberry Jam

1 c. red stalked rhubarb
(lower portion of stalk)
2 1/2 c. crushed mulberries
(1 1/2 qt.)
1/2 btl. liquid pectin (Certo)

1/4 c. water
6 1/2 c. sugar
1/2 tsp. butter or margarine

Wash rhubarb and slice thinly, using very bottom of the stalks. May be chopped. Do not peel or put into blender. Add 1/2 cup water and simmer for a minute or until the fruit is tender. Measure out one cup. Crush mulberries. Stir in rhubarb and sugar. Mix thoroughly. Put into large pan (3 times capacity). Add butter or margarine to keep foam down while boiling. Bring to full rolling boil; stirring constantly. Boil one minute. Remove from heat and add pectin. Stir for 5 minutes. Skim off foam with a metal spoon. Ladle into sterile jars, filling to 1/8-inch of top. Wipe jar rims, threads, and cover with 2-piece lids. Turn band down tightly and invert for 5 minutes. Then turn jars upright and check seals after 2 hours. To seal with paraffin, fill jars to within 1/2-inch of top. Pour melted paraffin 1/8-inch thick. When cool, add another 1/8-inch.

Do not use a tin or iron kettle, as the acid in vegetables may react to it. Bronze or stainless steel recommended.

Bill Wagner

Strawberry Jam

- | | |
|--|-----------------|
| 2 c. crushed strawberries
(about 1 qt. whole) | 3/4 c. water |
| 4 c. sugar | 1 box Sure-Jell |

Stir crushed berries and sugar in large bowl. Bring water and Sure-Jell to boil; boil 1 minute, stirring constantly. Add to fruit and stir 3 minutes. Pour into 7 medium glasses. Cover tightly with lids. After 24 hours, place in refrigerator. If jam will not be used within 3 weeks, store in freezer.

Betty Deaver

Seasoning Salt

- | | |
|--------------------------|----------------------------|
| 1 c. salt | 1 tsp. curry powder |
| 1 tsp. dried thyme | 2 tsp. dried mustard |
| 1 1/2 tsp. dried oregano | 1/2 tsp. onion powder |
| 1 tsp. garlic salt | 1/4 tsp. dried dill (opt.) |
| 2 1/2 tsp. paprika | |

Combine all ingredients. Mix very well. Pour into decorative jars with tight-fitting lids and store in a dry place.

Judy Rhinehart

Snacks

Baked Caramel Corn

- | | |
|-------------------------|------------------|
| 1 c. margarine | 2 c. brown sugar |
| 1/2 c. white corn syrup | 1/2 tsp. salt |
| 1/2 tsp. soda | 1 tsp. vanilla |
| 6 qt. popped corn | |

Bring butter, sugar, syrup and salt to a boil. Boil 6 minutes. Remove from heat, stir in soda and vanilla. Pour over corn, mixing well. Pour into cookie sheets and bake at 250° for 1 hour; stirring every 15 minutes.

Melvin L. Beavers

Gorp

- | | |
|--------------------------|---------------------------|
| 1 c. dry-roasted peanuts | 1/2 c. honey |
| 1 c. rolled oats | 1 c. raisins |
| 1/2 c. shredded coconut | 1 c. M & M's (if desired) |
| 1/4 c. wheat germ | 1 T. oil |

Combine peanuts, oats, coconut and wheat germ in bowl. Stir in honey and oil. Spread into a 9x9x2-inch pan. Bake at 300° for 30 to 40 minutes. Stir every 15 minutes until light brown. Let cool and add M & M's and raisins. Break into small pieces. If not using non-stick pan, you might want to lightly oil pan to prevent sticking.

Great take-a-long snack!

Dena Weddell

Morning Mix-Up

- | | |
|--|----------------------------|
| 4 c. water | 1/4 c. dried currants |
| 3/4 c. raisins | 4 sm. dried figs, chopped |
| 1/2 c. plus 2 T. raw or
natural sugar | 1 T. fresh lemon juice |
| 1/2 c. natural brown rice,
uncooked | 1 tsp. grated lemon peel |
| 2 diced, unpeeled apples | 1 (8 oz.) pkg. whole dates |

Place all ingredients in large saucepan; mix, reserving 4 ounces of dates. Bring mixture to boil, reduce heat and simmer 1 hour; stirring occasionally. Add remaining dates. Cook 20 to 30 minutes or longer, until dates are tender. This mixture will thicken as it cools. Serve hot or cold, or with yogurt, if desired. Makes 2 quarts.

Susan Lister Stroope

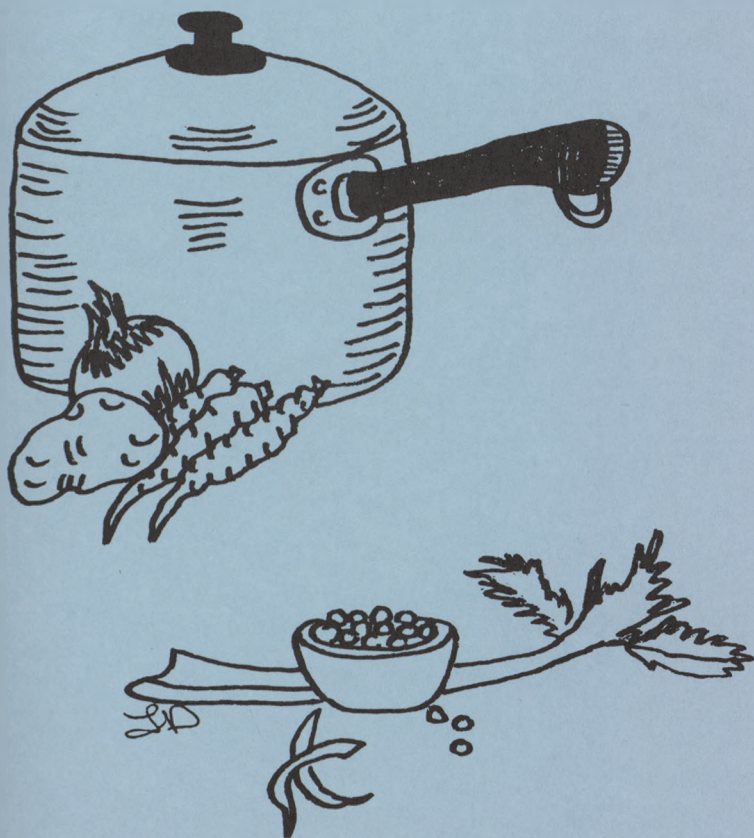
Puppy Chow

- | | |
|------------------------------------|-------------------------|
| 1 c. peanut butter | 3 c. powdered sugar |
| 1 stick of butter | 1 box of Crispix cereal |
| 1 (12 oz.) pkg. chocolate
chips | |

Melt peanut butter, butter and chocolate chips all together in a saucepan. Pour into a medium-sized bowl. Mix a box of Crispix cereal into mixture, using a spatula. Put some of the mixture into a plastic bag. Then add the powdered sugar. Shake the bag.

Keeley Mull

Vegetables



How to Plant Your Own Spring Garden

First, plant five rows of PEAS:

- Preparedness
- Promptness
- Perseverance
- Politeness
- Prayer

Next to them, plant three rows of SQUASH:

- Squash gossip
- Squash criticism
- Squash indifference

Then, four rows of LETTUCE:

- Let us be faithful
- Let us be unselfish
- Let us be thankful
- Let us love one another

And no garden is complete without TURNIPS:

- Turn up for church
- Turn up with smiles
- Turn up with determination
- Turn up with love for God

Vegetables

Baked Beans

- | | |
|-----------------------------------|------------------------------------|
| 4 gallons pork & beans | 1 lg. btl. Italian dressing |
| 1 lg. btl. catsup | 1 sm. jar mustard |
| 5 med. onions, ground fine | 1 1/2 lb. brown sugar |

Mix all ingredients in an electric roaster. Cook approximately 6 hours, or until of desired consistency. May leave lid off part time so they can cook down.

One gallon = thirty-two 4-ounce servings. Serves 100 to 120 people.

Bernice Nance

Hawkeye Antique Acres Baked Beans

- | | |
|-------------------------|--|
| 2 lb. bacon | 1/2 c. molasses |
| 1 c. brown sugar | 1 T. salt |
| 3 T. mustard | 1 c. dried, minced onion |
| 1 c. catsup | 4 (114 oz.) cans pork & beans |

Cut bacon in pieces and brown in skillet. Drain off most of the fat. Add the rest of the ingredients, except the beans. Pour the 4 cans of beans into a roaster that has been sprayed with Pam. Stir in the brown sugar and bacon mixture. Cook slowly for several hours. Makes 1 roaster of baked beans.

For a crock-pot of beans, use 1 tall can (53 ounces) plus 1 large can (31 ounces) of pork and beans. Divide all other ingredients by four. Cook slowly in crock-pot for several hours.

Mary Lou Myers

Red Kidney Beans

- | | |
|-------------------------------|----------------------------------|
| 2 T. bacon fat | 1/4 c. catsup |
| 4 T. (or less) sugar | 2 T. Worcestershire sauce |
| 1 can red kidney beans | |

Add all ingredients and cook over medium flame until warm. Then simmer about 10 minutes.

Bernice Nance

Baked Lima Beans

- | | |
|---|---------------------------|
| 1 lb. dried lima beans
(either regular or baby) | 3/4 c. brown sugar |
| 3 tsp. salt | 1 T. dried mustard |
| 3/4 c. butter (I use only
1/2 c.) | 1 T. molasses |
| | 1 c. sour cream |

Soak limas overnight. Drain off water, cover with fresh water; add 1 teaspoon of the salt, and cook until tender. Drain again, rinse under hot water. Put into casserole, dab on butter. Mix brown sugar, mustard and the remaining 2 teaspoons salt together in a bowl and sprinkle over the beans. Stir in the molasses and finally pour over sour cream and mix gingerly. Bake at 350° for 1 hour. A double recipe will serve 12 very generously.

This is a very old recipe and one of my favorites.

Trudy Mueller

Crunchy Peas

- | | |
|------------------------------------|---|
| 2 (10 oz.) pkg. frozen peas | 1 c. water chestnuts |
| 1 c. chopped celery | 1 can cream of mushroom
soup |
| 1 c. onion | 1 can onion rings |
| 1/2 c. butter | |

Combine all ingredients, except onion rings. Place in buttered casserole. Cover with onion rings. Bake at 350° for 30 minutes. Serves 10 to 12 people.

Joan Newel

Mom's Candied Sweet Potatoes

6 to 8 med. sweet potatoes,
peeled
1 c. potato water

2 c. sugar
1/4 lb. butter

Place sweet potatoes in a covered saucepan filled with water and a pinch of salt. Boil until the sweet potatoes have just begun to get tender. They should be firm. Remove from heat and drain liquid, saving 1 cup. In a heavy skillet, combine the 1 cup of liquid, 2 cups of sugar and 1/4 pound of butter. Stir just to dissolve sugar. Butter will not be completely melted. Add potatoes and cook on low heat for 2 1/2 to 3 hours. Watch closely that they do not stick. Never hurry them or turn the heat above low, for best results.

These are easiest and best when a cast iron skillet is used.

Cathy Kelly

Pasta with Zucchini

4 slices bacon, fried
1/4 c. oil
3 cloves garlic, minced
1 1/2 lb. zucchini, julienned
1/2 c. whipping cream

1/3 c. freshly-grated
Parmesan cheese
Salt & pepper (to taste)
1 lb. dry pasta
(your choice)

Crumble cooked bacon. Sauté the garlic in oil. Add well-drained zucchini and cook until hot, but not mushy. Add cream and stir. Toss with cooled pasta, cheese, salt and pepper to taste. Add the crumbled bacon.

Gretchen Myers

*Der Muenschdenkt, aber Gott lenkt.
(Man thinks and plans but God leads.)*

Easy Black Beans and Yellow Rice

1 T. olive oil
 1 med. onion
 1 clove garlic, minced
 3 (15 oz.) cans black beans,
 divided
 1 pkg. yellow rice mix
 (cooked according to
 package directions)

Optional garnishes:
 cilantro leaves,
 chopped hard-cooked
 eggs, salsa, sliced
 green onions, orange
 slices

Heat oil in large saucepan and sauté onion and garlic over medium-high heat until soft, about 5 minutes. Lower heat and add 1 can of black beans (undrained); heat through. Mash beans with potato masher to make thick mixture. Add remaining cans of beans (undrained) and simmer for 10 minutes. Meanwhile, cook rice according to package directions. Serve beans over rice in bowls. Garnish as desired. Serves 4.

Note: If you like a lot of rice, cook 2 packages of yellow rice.

Susan Lister Stroepe

Vegetable Casseroles

Almond Mushroom Sauce Casserole

3/4 c. mushrooms, sliced	1 lb. fresh asparagus
2 T. butter	or 12 oz. of either
2 T. flour	frozen asparagus,
1/2 tsp. salt	broccoli or green beans
1/4 tsp. pepper	1/2 c. grated American cheese
1 c. milk	1/2 c. slivered almonds

Sauté mushrooms in butter; add flour, salt, pepper and milk. Cook until thickened. Pour over one of the above vegetables, cooked, drained and placed in a buttered casserole. Sprinkle with grated cheese (sharp or mild) and almonds. Broil for a few minutes. Serve immediately. Serves 4 to 6.

Sometimes I add cheese to the white sauce.

Carol A. Cerwinske

Delicious Green Bean Casserole

1/2 tsp. grated onion
 2 T. butter or margarine
 2 T. all-purpose flour
 1/2 tsp. sugar
 1/2 tsp. salt
 Dash of pepper

TOPPING:

1/3 c. cornflake crumbs

1/2 c. milk
 1/2 c. dairy sour cream
 2 (1 lb.) cans cut green
 beans, drained
 4 oz. Swiss cheese,
 shredded (1 c.)

1 T. butter or margarine,
 melted

In skillet, cook onion in butter slightly, about 1 minute. Blend in flour, salt, sugar and pepper. Add milk all at once and cook until thick and bubbly. Remove from heat; stir in sour cream. Add beans. Spread 1/3 of the bean mixture into 1-quart casserole. Sprinkle 1/2 the Swiss cheese over beans; repeat layers, ending with beans. Combine cornflake crumbs and melted butter. Toss until well-mixed. Top beans with cornflake mixture. Bake in hot oven (400°) for 20 minutes.

This can be made the day before needed. Refrigerate.

Carolyn Mikkelsen, Betty McClure

Four-Bean Baked Beans

1 (16 oz.) can pork & beans
 1 (16 oz.) can kidney beans
 1 (16 oz.) can French-cut
 green beans, drained
 1 (16 oz.) can pinto beans
 1 onion, chopped

1 green bell pepper,
 chopped
 1 (12 oz.) btl. chili sauce
 2 c. brown sugar, packed
 4 oz. bacon, chopped

Combine the 4 different kinds of beans in a large bowl. Stir in onion, pepper, chili sauce and brown sugar. Cook bacon until crisp. Add bacon and drippings to bean mixture; mix well. Pour into an 11x14-inch baking dish. Bake, covered, at 325° for 1 1/2 hours. Bake, uncovered, at 325° for 1 1/2 hours longer, or until beans thicken to desired consistency; stirring occasionally. Serves 10 to 15.

Norma Jean Lister

Corn Casserole

- | | |
|-------------------------|---------------------------|
| 2 cans cream-style corn | 1 tsp. baking powder |
| 2 eggs, well-beaten | 1/2 T. garlic salt |
| 1/2 c. corn oil | 1 sm. can green chiles |
| 1/2 c. cornmeal | 1 c. sharp cheese, grated |

Mix all ingredients together, except cheese. Put into a baking dish. Sprinkle cheese over top. Bake at 350° for 30 minutes. Serves 6 to 8.

Joan Newel

Baked or Escalloped Corn

- | | |
|-----------------------------------|--|
| 1 can cream-style corn
(2 c.) | 1/4 c. each: chopped onion
& green pepper |
| 1/2 c. milk | Salt & pepper |
| 1/2 c. cracker or bread
crumbs | 1 T. butter |

Combine all ingredients and bake at 350° for 30 minutes. Makes 4 servings.

I have even quadrupled this for large family dinners and it usually all disappears. It's the green pepper and onion that really makes it taste so great, plus I cream my own corn.

Marian M. Keller

Cheese Potatoes

- | | |
|---|-------------------------------------|
| 1/2 c. melted butter | 2 c. Cheddar cheese,
grated |
| 2 lb. bag frozen hash
browns, thawed | 1 3/4 cans cream of
chicken soup |
| 1 sm. ctn. sour cream | 1/4 tsp. pepper |
| 1 tsp. salt | |
| 1/2 c. chopped onion | |

Mix all ingredients together and pour into a 9x13-inch pan. Bake at 350° for 50 minutes. Remove from oven after 30 minutes and top with 1/4 cup melted butter mixed with 2 cups crushed corn flakes.

You can substitute cream of chicken soup with cream of mushroom or cream of celery.

*Lynn Chambers,
Marilyn Ward*

Incredible Chicken Salad Casserole

- | | |
|----------------------------|-------------------------------|
| 3 c. cooked, cubed chicken | 1 lg. onion, chopped |
| 1 can pimentos | 2 c. diced, par-boiled celery |
| 1 c. shaved almonds | 1 c. crushed corn flakes |
| 1 1/2 c. mayonnaise | 2/3 c. grated sharp cheese |
| 1/4 c. lemon juice | |

Thin mayonnaise with lemon juice. Mix all ingredients, except corn flakes and cheese. Put mixture into shallow, buttered 8x8-inch Pyrex pan (maybe a bit larger). Cover with corn flakes. Top with grated cheese.

Kathryn Estle

Lite Potato-Cheese Casserole

- | | |
|--|----------------------------------|
| 2 pkg. frozen, shredded potato patties | 1/3 c. skimmed milk |
| 1 can cream of celery soup | 1/4 c. dried onion |
| 8 oz. low-fat cottage cheese | 1 1/2 c. shredded Cheddar cheese |

Thaw potatoes and break apart. Place cottage cheese and milk in blender and blend until smooth. Add to potatoes. Add celery soup, onion and cheese; mix thoroughly. Pour into a greased 9x13-inch cake pan. Refrigerate overnight or for several hours. Sprinkle with 3/4 cup cornflake crumbs, mixed with 2 tablespoons melted butter or margarine. Bake at 350° for 1 hour.

This is good baked immediately after mixing, but better if refrigerated as directed.

Jody McClure

Cindy's Potato Casserole

- | | |
|--|------------------------|
| 1 (2 lb.) bag Southern-style hash brown potatoes | 3 T. minced onion |
| 1 (8 oz.) pkg. cream cheese | 1 tsp. salt |
| 1 c. sour cream | 1/2 tsp. garlic powder |
| 1 can cream of potato soup | Dash of pepper |
| 1 can cream of celery soup | Paprika |
| | Sesame seeds |

Combine softened cream cheese and sour cream. Blend well. Stir in soups, onion, salt, garlic powder and pepper. Fold in thawed hash brown chunks. Mix well. Turn into greased 9x13-inch pan. Sprinkle with sesame seeds and paprika. Bake, uncovered, at 325° for 1 1/2 hours or 350° for 1 hour.

Excellent for brunch.

Vicky Myers

Dynamite Potatoes

- | | |
|--------------------------------------|-------------------------------|
| 4 lb. potatoes,* cooked
& drained | 1 can cream of celery
soup |
| 1 1/2 c. shredded Cheddar
cheese | 1 pt. dairy sour cream |
| 1/2 c. chopped onion | 1/2 c. crushed corn flakes |
| 1/4 c. butter, melted | 3 T. melted butter |

*A 2-pound bag of frozen shredded hash browns (thawed) may be used for potatoes.

Shred potatoes. Mix with cheese, onion, 1/4 cup butter, soup and sour cream. Turn into a 9x13-inch pan. Refrigerate overnight. Sprinkle with cornflake crumbs and drizzle with 3 tablespoons melted butter. Bake at 350° for 1 hour and 15 minutes.

When Brian first tasted these potatoes he said "These are dynamite!" Hence, the name "Dynamite Potatoes."

Linda Myers

Old-Fashioned Escalloped Potatoes

- | | |
|--------------------------|-----------------|
| 4 c. sliced raw potatoes | 2 1/2 c. milk |
| 1/4 c. butter | 1 tsp. salt |
| 3 T. flour | 1/4 tsp. pepper |

Soak potatoes in ice cold water for 1/2 hour. Put half the butter into bottom of casserole. Arrange potatoes in layers, scattering flour and seasonings mixed together between layers. Place remaining butter on top. Pour milk over all. Bake at 350° for about 2 hours, or until potatoes are tender. Will make 4 or 5 servings.

Anne Hansen

Religion does not merely consist in believing that God loves humanity, it consists in believing that God loves me.

Hash Brown Potato Casserole

- | | |
|-----------------------------------|-----------------------------------|
| 1 (2 lb.) pkg. frozen hash browns | 1 c. grated Cheddar cheese |
| 1 pt. sour cream | 1 c. grated American cheese |
| 1/2 tsp. pepper | 1/2 stick margarine |
| 1 can cream of chicken soup | 2 c. dry Pepperidge Farm dressing |
| 1/2 c. minced onion | |

Put frozen hash browns into a 9x13-inch pan. Mix sour cream, pepper, soup, onion and cheeses. Pour mixture over hash browns. Mix melted margarine and dry dressing, and spread on top. Sprinkle with paprika. Bake, uncovered, at 350° for 1 hour.

Makes enough to feed a large group.

Sue Dindinger, Crystal McClure

(Crystal is the granddaughter of Harold (Mouse) and Jody McClure.)

Heavenly Potatoes

- | | |
|-----------------------------------|-----------------------------|
| Instant potatoes
(12 servings) | 1 (8 oz.) pkg. cream cheese |
| 10 oz. sour cream | 1/2 tsp. onion salt |
| 1/2 tsp. garlic salt | Paprika |

Make instant potatoes using box directions. Soften cream cheese; add sour cream. Mix. Fold into potatoes. Add onion and garlic salts. Mix. Put into large baking dish. Sprinkle with paprika. Bake at 350° for 1 hour. Let stand a few minutes before serving.

Sheryl Ferguson

Party Potatoes

- | | |
|----------------------------------|-------------------------------|
| 5 lb. (or 9 lg.) potatoes | Chives (seasoning you prefer) |
| 2 (3 oz.) pkg. cream cheese | 1 tsp. salt |
| 1 c. sour cream | 1/4 tsp. pepper |
| 2 tsp. onion salt or garlic salt | 2 T. butter |

Cook and drain potatoes. In large mixing bowl, have cheese and sour cream blended together. Add hot potatoes, one at a time, beating constantly until light and fluffy. Can add a very small amount of milk, if too dry. Add seasonings. Place in buttered 2-quart casserole. Brush with melted butter, sprinkle with paprika. Bake at 350° for 30 minutes. Serves 12.

Can be prepared day before. Cool. Refrigerate. Will keep 2 weeks in refrigerator. Do not put in oven frozen. *Patty Howard*

Potato Casserole

- | | |
|--|---------------------------|
| 5 lg. potatoes, cooked in jackets, peeled & cut up | 1 tsp. salt |
| 4 T. green peppers | 1 1/2 T. chopped pimentos |
| 1 c. grated American cheese | 1 T. chopped onion |
| | 1 tsp. dehydrated parsley |
| | 1/2 tsp. pepper |

Use a deep casserole dish and add lastly: 1/4 cup milk and 1/2 stick butter. Bake this potato dish at 400° for 45 minutes.

Good for family gatherings. Can be made ahead of time.

Agnes M. Harms

Broccoli and Rice Casserole

- | | |
|---|--------------------------------|
| 1 (16 oz.) pkg. frozen broccoli (my family prefers broccoli/cauliflower/carrot mix) | 1 1/2 c. Minute Rice |
| 1 can mushroom soup | 1 soup can full of milk |
| | 1 1/2 c. cubed Velveeta cheese |

Parboil or microwave vegetables until slightly tender. Add rest of ingredients and put into greased, glass casserole pan. Bake at 350° for 40 to 50 minutes.

May add cheese slices to top of casserole before baking.

Jackie Deaver

Rice-Broccoli Casserole

- | | |
|---|------------------------------|
| 1 c. uncooked rice (Cook according to directions) | 1 jar Cheez Whiz |
| 1 (10 oz.) pkg. chopped, frozen broccoli | 1 can sliced water chestnuts |
| 1 can cream of mushroom soup | 1/3 c. chopped onion |
| | Croutons for top |

Cook the rice and steam the broccoli. Mix these with all of the other ingredients, except croutons. Put into buttered casserole and cover top with croutons. Bake at 350° for 30 minutes. Will make 6 to 8 servings.

Buttered bread crumbs can be used in place of croutons.

Anna Mary Mueller

Cheese and Rice

- | | |
|---------------------------------|---------------------------------|
| 3/4 lb. Monterey Jack
cheese | 3 c. cooked rice |
| 3 c. sour cream | 1/2 c. grated Cheddar
cheese |
| 1 sm. can peeled green chilies | Salt & pepper |

Cut Monterey Jack cheese into strips. Mix sour cream and green chilies. Season rice with salt and pepper. Layer rice, sour cream mixture, and Monterey Jack cheese strips in buttered 1 1/2-quart casserole. Bake at 350° for 30 minutes. During last 10 minutes, put grated Cheddar cheese on top. Serves 6 to 8. *Rhoda C. Frazier*
(Rhoda is Norma Jean Lister's mother.)

Rice Pilaf

- | | |
|------------------------------------|---|
| 1 c. uncooked rice | 1/2 c. almonds |
| 1/2 cube of butter | 2 c. liquid (1 can con-
sommé plus enough
water to make 2 cups) |
| 1 med. onion, chopped | |
| 1 can mushroom buttons
& liquid | |

Melt butter in skillet or baking dish. Brown onion in butter and add rice. Stir until butter bubbles and then add broth, mushrooms, liquid and almonds. Salt and pepper to taste. Stir well and bake at 375° for 45 minutes. Serves 6 to 8.

*In Memory of Sarah White,
by Janis Bowden, friend*

Spinach-Rice Casserole

- | | |
|--|--|
| 4 c. cooked long-grain
rice (1 c. dry rice) | Small pinch of marjoram |
| 4 eggs | Small pinch of thyme |
| 2 T. minced onion | 1 pkg. frozen, chopped
spinach, thawed &
drained |
| 1 T. Worcestershire sauce | |
| 2 tsp. salt | 1 c. milk |
| 1 lb. grated, sharp Cheddar
cheese | 4 T. melted butter |

Drain spinach in a colander. Beat eggs until light. Add milk and seasonings. Fold in rice, cheese and spinach. Pour into a 3-quart flat, greased casserole. Pour melted butter over it. Bake at 375° for 35 minutes. Bake for 1 hour if casserole is frozen.

*In Memory of Helen Rhinehart,
by Judy Rhinehart, niece*

Macaroni and Cheese with Mushroom Sauce

- | | |
|---------------------------------------|-----------------------------------|
| 1 1/2 c. scalded milk | 1/2 tsp. salt |
| 1 c. soft bread cubes | 1/8 tsp. pepper |
| 1/4 c. chopped pimento | 3 beaten eggs, (only until foamy) |
| 1 T. minced onion | 1 c. cooked 7-minute macaroni |
| 1/4 c. melted butter or margarine | |
| 1 1/2 c. grated American sharp cheese | |

Pour scalded milk over soft bread cubes in a large bowl. Stir chopped pimento, minced onion and melted butter into bread cubes. Add grated cheese, salt and pepper. Mix lightly. Add slightly beaten eggs. Mix in the cooked macaroni. Fill a greased 9x9-inch or 8x12-inch shallow baking dish. Bake at 325° for 50 minutes.

Hot Mushroom Sauce: Heat 1 (10 1/2-ounce) can cream of mushroom soup with 1/4 cup milk. Serve over macaroni casserole. Sprinkle with parsley. Serves 8 to 10.

Norma Jean Lister

Mixed Vegetable Casserole

- | | |
|--|----------------------------|
| Velveeta cheese | 1 can cream of celery soup |
| 1 lg. pkg. frozen vegetables
(California Blend) | 1 can French-fried onions |

In a 10-inch square dish, layer Velveeta cheese in bottom. Spread vegetables. Spread on 1 can cream of celery soup. Bake at 350° for 50 minutes. Add 1 can French-fried onion. Bake 15 minutes.

So easy and so good.

Carolyn Mikkelsen

"I was thirsty and ye gave me drink." - Matthew 25:35

Vegetable Supreme

2 T. butter
 1/2 med. onion, chopped
 1/2 c. celery
 1/2 c. slivered almonds
 1 (20 oz.) pkg. frozen,
 mixed vegetables

1 (10 3/4 oz.) can mush-
 room soup
 8 oz. processed cheese
 2/3 c. sour cream
 1/2 tsp. garlic powder
 Salt & pepper

Sauté onion, celery and almonds in butter. Cook and drain veggies. Combine soup, cheese, sour cream and garlic. Heat until cheese melts. Add veggies and almonds. Salt and pepper. Put into a 9x13-inch baking dish and bake at 350° for 20 minutes. (Not necessary to bake if you prefer not to.)

Margaret Wagner

Notes & Recipes



Hot Mushroom Sauce: Heat 1 (10 1/2-ounce) can cream of mushroom soup with 1/2 cup milk. Sprinkle with parsley. Serves 8 to 10.

Mixed Vegetable Casserole

1 lb VELVEETA cheese
1 can cream of celery soup
1 lb mixed frozen vegetables
1 can French-fried onions
(California Onions)

In a 10-inch square dish, layer VELVEETA cheese in bottom. Spread vegetables. Sprinkle on 1 can cream of onion soup. Bake at 350° for 50 minutes. Add 1 can French-fried onion. Bake 1 hour more.

Be easy and be good.

Carolyn Anderson

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Mother's Recipe

"No one can cook like Mother," that's what all the children say.

Dad likes to boast, "My mother was the best cook of her day."

But whether she is yours or mine, on one thing we agree,

There's more than just ingredients in Mother's recipe!

She gives us something extra fine that only God can make.

That bit of Mother's heaven found in every pie and cake.

To every cup of flour and milk she stirs into the bowl,
She adds a pinch or two of love, a spoonful of her soul.

So whether it's a cake or pie or bread or jam or stew,
With everything she cooks, her love goes out to me and you.

And she's repaid for all the toil and care of motherhood

To hear Dad and the children say, "Thanks Mom, oh, gee, it's good!"

Food Quantities for 25, 50 and 100 Servings

FOOD	25 Servings	50 Servings	100 Servings
<u>Soup & Sandwiches:</u>			
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices (3) 1-lb. loaves	100 slices (6) 1-lb. loaves	200 slices (12) 1-lb. loaves
Butter	1/2 lb.	3/4 - 1 lb.	1 1/2 lbs.
Mayonnaise	1 c.	2 - 3 c.	4 - 6 c.
Mixed filling for sandwiches			
(meat, eggs, fish)	1 1/2 qts.	2 1/2 - 3 qts.	5 - 6 qts.
Mixed filling (sweet-fruit)	1 qt.	1 3/4 - 2 qts.	2 1/2 - 4 qts.
Jams & preserves	1 1/2 lbs.	3 lbs.	6 lbs.
Crackers	1 1/2 lbs.	3 lbs.	6 lbs.
Cheese (2 oz.)	3 lbs.	6 lbs.	12 lbs.
Soup	1 1/4 gal.	2 1/2 gal.	5 gal.
Salad dressings	1 pt.	2 1/2 pts.	1/2 gal.
<u>Meat, Poultry or Fish:</u>			
Wieners (beef)	6 1/2 lbs.	13 lbs.	25 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Turkey or chicken	13 lbs.	25 - 35 lbs.	50 - 75 lbs.
Fish, large whole (round)	13 lbs.	25 lbs.	50 lbs.
Fish, fillets or steaks	7 1/2 lbs.	15 lbs.	30 lbs.
Meat Loaf	6 lbs.	12 lbs.	24 lbs.
Ham	10 lbs.	20 lbs.	40 lbs.
<u>Salads, Casseroles, Vegetables:</u>			
Potato salad	4 1/4 qts.	2 1/4 gal.	4 1/2 gal.
Scalloped potatoes	4 1/2 qts. or (1) 12x20" pan	8 1/2 qts.	17 qts.
Mashed potatoes	9 lbs.	18 - 20 lbs.	25 - 35 lbs.
Spaghetti	1 1/4 gal.	2 1/2 gal.	5 gal.
Baked beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Canned vegetables	(1) #10 can	(2 1/2) #10 cans	(4) #10 cans
Lettuce (for salads)	4 heads	8 heads	15 heads
Cabbage (for slaw)	5 lbs.	10 lbs.	20 lbs.
Carrots (3 oz. or 1/2 c.)	6 1/4 lbs.	12 1/2 lbs.	25 lbs.
Tomatoes	3 - 5 lbs.	7 - 10 lbs.	14 - 20 lbs.
<u>Desserts:</u>			
Watermelon	37 1/2 lbs.	75 lbs.	150 lbs.
Fruit cup (1/2 c.)	3 qts.	6 qts.	12 qts.
Cake	(1) 10x12" sheet cake (1 1/2) 10" layer cakes	(1) 12x20" sheet cake (3) 10" layer cakes	(2) 12x20" sheet cakes (6) 10" layer cakes
Whipping cream	3/4 pt.	1 1/2 - 2 pts.	3 pts.
<u>Ice Cream:</u>			
Brick	3 1/4 qts.	6 1/2 qts.	12 1/2 qts.
Bulk	2 1/4 qts.	4 1/2 qts. or 1 1/4 gal.	9 qts. or 2 1/2 gal.
<u>Beverages:</u>			
Coffee	1/2 lb. and 1 1/2 gal. water	1 lb. and 3 gal. water	2 lbs. and 6 gal. water
Tea	1/12 lb. and 1 1/2 gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10 - 15 lemons 1 1/2 gal. water	20 - 30 lemons 3 gal. water	40 - 60 lemons 6 gal. water

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Greatest Potluck

GREATEST
POTLUCK

FIRST PRESBYTERIAN CHURCH
DALLAS CENTER
• 1993 •

Springtime Prayer

Dear Lord, please help me so I won't see
The dust in the corner that is bothering me.
And give me the strength to try to ignore
Those fingerprint smudges all over the door.
Mere thoughts of this housework wears down my resistance;
But I will conquer these feelings with your kind assistance.

For today dawned so lovely, the sky is light blue,
And the children would love a trip to the zoo.
Through the long months of winter we were cloistered away,
And with longing we waited for just such a day.
Please help me to go with complete peace of mind,
Without guilty feelings for the work left behind.
Dear God in His wisdom gives the answer I seek,
"You will always have housework, but children do not keep."

• 1940 •

150
*Selected
Recipes*

Memories of Yesterday

We're recalling fond memories of bygone days
Of Mother's recipes from a faded book;
Only ingredients are listed here
Not how to mix or how long to cook.

I can hear her say, with a reproachful look,
"Why, you remember that my child —
That's Granddad's favorite cake."

I use these recipes over and over:
Fat biscuits, shortcake, top-heavy loaves
Of golden crusted bread as sweet as clover.

When the scent of cinnamon and cloves
Spice the warm air,
Something beautiful lingers there.

Days of old return once more
And memories of friends consecrate each
Home chore.



PRESBYTERIAN CHURCH

DALLAS CENTER, IOWA

Memories of Yesterday

It is a privilege to have the opportunity
to meet and hear from you.

Thank you for your interest.

Very truly yours,

John F. Kennedy

John F. Kennedy

John F. Kennedy

John F. Kennedy

John F. Kennedy

John F. Kennedy

John F. Kennedy

John F. Kennedy

John F. Kennedy

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JOHN F. KENNEDY

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The members of the Guild of the Presbyterian Church of Dallas Center have compiled this little booklist of recipes with the hope that it will be a reminder of pleasant associations, in addition to its culinary value.

OUR ADVERTISERS

We wish to call special attention to the business advertisements in this book. Give them a careful reading for it was through these people that it was possible for us to print our Cook Book. Heartily, the Guild recommends these firms to the buying public.

OFFICERS

- President - - - - - Orpha Miles
- Vice President - - - - - Beulah Dickey
- Secretary - - - - - Louise Warner
- Treasurer - - - - - Nellie Barrett

OUR ADVERTISING

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President- - - - - Orpha Miles
 Vice President- - - - - Bessie Denney
 Secretary - - - - - Maude Horner
 Treasurer- - - - - Nelle Barrett

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MEATS



EVERETT H. SHAW

GROCERIES & MEAT

MINBURN COLD STORAGE LOCKER SERVICE

PHONE 55-2

MINBURN

IOWA

COMPLIMENTS OF

BRANDT

FUNERAL HOME

PHONE 17

DALLAS CENTER

IOWA

HAM HAWAIIAN

1 slice smoked ham (1/2 inch thick), 6 medium sized carrots or sweet potatoes, 1 can sliced pineapple, ground cloves, ground mustard, brown sugar.

Hazel Wilson

DRESSING FOR FOWL

1 loaf bread toasted and cut fine, 4 c. mashed potatoes, 2 c. onions, sliced and fried, 4 c. celery cut fine and fried (salt each vegetable separate), 4 T. shortening (butter or fowl grease), 6 eggs or less if scarce, beaten very light, 1 t. baking powder in 1 T. flour, mixed through the dressing just before fowl is stuffed. Do not fill the fowl too full, as the dressing will rise and get light.

Dan Shoeman

HAM LOAF

1 lb. smoked ham, 2 lbs. lean pork, ground together. Add 1 egg, 1 c. cracker crumbs, 1 c. milk. Mix into loaf and bake 1 hour and 45 minutes in moderate oven. (May pour over the loaf a can of Campbell's tomato soup). Serves 10 to 12.

Bernice Paul

ITALIAN HAMBURGER

Brown 2 small onions in 1/2 c. butter, add 1 lb. hamburger, 2 c. strained tomatoes, 1 t. salt, 1/2 t. pepper, 1/2 t. Worcestershire sauce. Cook 1 c. egg noodles or spaghetti or macaroni until tender and drain. Add meat mixture and cook slowly 2 hours. Stir frequently. Serve with grated cheese.

Willette Collins

SPAGHETTI AND MEAT

1/2 lb. meat, ground; 1 c. spaghetti, uncooked; 1 small onion, finely chopped; 1 c. catsup, 1 1/2 c. strained tomatoes, 1 t. salt, 1/4 t. pepper, 2 T. shortening. Brown the meat.

Hazel Wilson

CHICKEN LOAF

5 c. chopped cooked chicken, 1 c. chicken stock, 1 c. milk, 1 t. salt, 2 T. minced onion, 2 c. soft bread crumbs, 2 eggs, slightly beaten, 1/4 t. pepper. Mix all together and put into greased loaf pan with waxed paper in bottom. Bake in 375° oven for 1 hour 15 minutes. Serve with canned cream of mushroom soup thinned to a cream consistency.

Carolyn Butterfield

BARBECUED RIBS

2 1/2 lbs. ribs, 1/4 c. brown sugar, 1 t. paprika, salt, 1 T. celery seed, 1 T. chili powder, pepper, 1 can tomato soup. Rub ribs with mixed dry ingredients. Pour on tomato soup and simmer 1 hour, then brown in oven or under broiler one-half hour.

Eleanor Mortimer

BAKED HAM

Wipe ham, cover with cold water. Add 1/2 c. brown sugar and 4 whole cloves to every 2 qts. of water. Let come to a boil. Reduce heat and keep simmering, but not boiling, until ham is tender. Allow 25 minutes per pound. Remove from pot. Pull off tough skin. Stick cloves into fatty side of ham and sprinkle generously with brown sugar. Bake in a hot oven 425°F. 30 minutes or until well browned.

Variations—Baste ham during baking with 1/2 bottle ginger ale. (2) Instead of cloves and brown sugar, cover ham with current jelly. Baste with melted jelly, while baking, until ham is glazed.

Fannie Finch

SPANISH PORK CHOPS

4 chops, 1/2 c. catsup, 1/2 c. water, 2 t. Worcestershire sauce. Sprinkle chops with dry mustard, salt and pepper. Cover chops with sauce and bake in moderate oven about 1 hour.

Margaret Rhinehart

HAM HAWAIIAN

1 slice smoked ham (1/2 inch thick), 6 medium sized carrots or sweet potatoes, 1 can sliced pineapple, ground cloves, ground mustard, brown sugar.

Hazel Wilson

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Hazel Wilson

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Margaret Rhinehart

ESCALLOPED CANNED MEAT

3 c. canned beef or any cooked meat.

Gravy-

2 c. broth - Free from fat

2 T. flour)

2 T. butter) Combine and add broth

Dressing-

3 c. bread (rather stale) cut in 1/2 inch squares

1/4 c. butter, melted, 1/2 t. powdered sage, 2 T.

cream or stock, 1/4 to 1/2 t. salt, 1 T. finely chopped onion or chives. Mix lightly with a fork.

Method of Combining- Put 1 1/2 inch layer of meat in flat pan or casserole. Cover with dry dressing. Pour gravy made of meat stock evenly over top of dressing. Bake oven until dressing is slightly browned. About 35 minutes.

To Serve- Cut in squares with a spatula and serve on plates. Garnish each serving with rings of green and red pepper and parsley or curly celery leaves. May be served in casserole. Serves 6.

Betty Olson

MY FAVORITE TUNA DISH

1 can tuna, 1/2 of a ten cent pkg. noodles, 1/2 can cream of mushroom soup. Cook noodles in salted water 10 minutes, then drain, put noodles and tuna in layers in baking dish. Dilute 1/2 can mushroom soup with milk, pour over and bake in oven 20 minutes.

Maud H. Leno

MEAT BALLS

1 1/2 lb. hamburger, 1/2 c. uncooked rice, salt and pepper to taste, 1 egg, 1/2 c. milk, 1 medium onion, chopped; tomato juice to moisten. Make into balls or cakes, brown cakes, cook slowly 45 minutes.

Nelle Barrett

ITALIAN DELIGHT

1/2 lb. spaghetti, 1/2 lb. round steak, ground, browned in butter; 1 c. diced onion, (CONT'D)

ITALIAN DELIGHT (CONT'D)

1 can tomato soup, 1 can mushrooms, 1/2 can corn, 1 green pepper, cut fine, 1 t. Worcestershire sauce, 1/2 c. olive oil or butter. Bake in buttered pan sprinkled with grated cheese. Bake 20 minutes in hot oven.

Frances B. Rhinehart

TUNA FISH SCALLOP

Cook 1- 6 oz. package noodles until tender; drain. Make medium white sauce, using 1 1/2 c. milk. Drain two 7 oz. cans tuna fish; flake. Grate 1 c. cheese. Put alternate layers of noodles, tuna fish, cheese and white sauce in casserole, ending with cheese. Bake in hot oven 400°F. for 20 minutes.

Helen Ellerman

SPAGHETTI-CALIFORNIA STYLE

1 pkg. spaghetti. 1 medium onion, 1/3 lb. ground pork or sausage, 1 can tomato soup, 1 green bell pepper. Cook spaghetti in boiling, salted water until tender, drain. Fry sausage, onion and green pepper until brown; add salt and pepper. Add spaghetti and tomato soup, then fill up can with water and add. Bake in a moderate oven 45 minutes. Stir often.

May Morris

CHICKEN LOLE SUPREME

1 ct. chicken, flaked; 1/2 c. bread crumbs, 1 t. salt, 3/4 t. paprika, juice of 1/2 lemon, 1 T. chopped parsley, 3 eggs, slightly beaten, 1 c. milk. Mix and bake in a greased pan. Bake 1 hour in moderate oven. Garnish with buttered peas and creamed cheese.

Lula Mae Slauson

SPICED TONGUE

Put tongue into saucepan with plenty of cold water, six cloves, 6 t. allspice, a pinch of cayenne pepper and salt to taste. Let come (CONT'D)

SPICED TONGUE (CONT'D)

to a boil, skim, cook until tender. Slice when cold. Garnish with lemon and parsley.

Elizabeth Jennings

BAKED SALMON AND NOODLES

1-5 oz. pkg. noodles. 1 lb. can pink salmon, 3 hard cooked eggs, 3 T. flour, 2 oz. grated cheese, 2 T. butter, 2 c. milk, salt to taste. Cook the noodles as directed on the package. Make a white sauce of flour, butter, milk and salt. Remove the bones from the salmon and flake. Cut the eggs into small pieces. Mix all of the ingredients together lightly, place in a casserole and bake in a moderate oven, 325°F. for about 40 minutes. Serves 6 to 8

Beverly Morris

CHILI CON CARNE

8 large green peppers (remove seeds and soak 3 hours in cold water) cut fine, 1 large can tomatoes or 8 fresh ones, 2 large or 8 small onions, cut fine; 1 can red, kidney beans, 2/3 lb. bacon, 1 lb. hamburger. Cook onions and tomatoes together 20 minutes. Cut bacon fine and fry crisp—then remove bacon and fry the hamburger in same fat until well done. Then cook peppers in the same fat until tender. Mix all together and add salt, pepper and pinch of red pepper to taste. Cook until well done. You may add chili powder. Serves 12.

Bannie Kelly

MINCEMEAT

4 lbs. meat (beef), 8 lbs. apples, 4 lbs. raisins (large ones are best), 2 lbs. suet, 4 lbs. sugar, 4 t. nutmeg, also cinnamon. Thin with boiled cider. Boil meat until tender, also the raisins. Have apples peeled, run all apples, meat and suet through meat chopper, then add raisins, (CONT'D)

MINCEMEAT (CONT'D)

sugar, spices and cider. Mix well and make your pie as you want it. The rest of mincemeat can be kept in a cool place until used up or can it same as any kind of fruit.

Mary Shields

VEGETABLE MEAT LOAF

2 1/2 lbs. round steak, ground twice, 1 lb. pork, ground twice, 2 eggs, 2 green peppers, cut fine, 6 crackers, broken, 1/4 t. pepper, 1/4 t. nutmeg, 1 t. salt, 1 c. strained tomatoes. Butter the pan. Make in 2 loaves. Add 1/2 c. of water in pan. Bake 45 minutes at 375-400°F. Baste a few times with 1/4 c. of tomato juice, the juice of 1 lemon, 2 T. butter. Garnish loaves with lemon slices when serving.

Grace C. Miller

TAMALE PIE

5 pts. boiling water, 1 t. salt, enough cornmeal (white) to make a medium mush (about 3 c.). Cook for 1 hour. 1 chicken (about 5 lbs.) cooked and cut up in small pieces (except neck skin and liver), 2 small sections of 1 button of garlic, cut up very fine, 1 small can pitted ripe olives, cut very fine, 1 small bottle stuffed olives, sliced thin, 1 pt. tomatoes, not too juicy, 1/2 pt. catsup, 1 c. ripe pimento, canned or fresh; 1 t. camina. Take pan large enough to serve eight good sections and butter well. Put 1/2 of the cornmeal mush in pan and spread evenly. Spread all the chicken over the mush. Put the garlic on evenly, 1/2 t. camina, 1/2 the ripe olives and tomatoes. Spread the rest of the mush over, the rest of the ripe olives, camina, 1/2 pt. catsup. Then arrange the stuffed olives and pimento on top. Put in medium oven 1/2 hour before serving. Serve with dill pickles, salt wafers and coffee for a Ladies Lunch.

Mrs. Robt. Whitaker

BREADS



1 egg
1 c. milk
1/2 c. butter
1/2 c. sugar
1/2 c. flour
1/2 c. salt

YOU MAY EAT YOUR LIVER BY THE HEAD
1 lb. of butter
1/2 c. sugar
1/2 c. flour
1/2 c. salt
1 egg
1 c. milk
1/2 c. butter
1/2 c. sugar
1/2 c. flour
1/2 c. salt

NO MATTER HOW GOOD THE BREAD IS
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1 c. milk
1/2 c. butter
1/2 c. sugar
1/2 c. flour
1/2 c. salt
1 egg
1 c. milk
1/2 c. butter
1/2 c. sugar
1/2 c. flour
1/2 c. salt
1 egg

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I O W A

POWER & LIGHT

C O M P A N Y

NUT BREAD

1 egg
 1 c. sugar
 1/2 t. salt
 1 c. broken nut meats

2 1/2 c. flour (scant)
 2 1/2 t. baking powder
 1 c. sweet milk

Combine ingredients in order given, adding flour and milk alternately. Let stand 20 minutes. Bake 45 minutes at 375°.

Doris Labor

NUT BREAD

1 egg, 1/2 t. salt, 1/2 c. sugar, 1 c. nut meats, 1 1/4 c. milk, 2 c. sifted flour, 2 t. baking powder. Beat egg with egg beater. Add sugar and beat until light. Add milk and flour, baking powder and nut meats in three additions, beating between each. Let stand 15 minutes and bake 1 hour.

Ruth Stevens

SOUTHERN CORN BREAD

1 c. sour milk) Mix and soak for 2 hours
 1 c. white cornmeal)
 2 eggs, 1/2 t. salt, 1 T. sugar, 1 t. soda,
 1/2 c. white flour, 1/2 t. baking powder, 1
 large T. butter. Beat the eggs, add salt,
 sugar and soda. Mix 1/2 c. white flour and
 baking powder and add. Beat the melted butter
 in well. Use a rather large flat pan and
 have it well greased. Bake in medium oven
 about 45 minutes. Sour cream can be used in
 place of the milk and omit the butter.

Joan Whitaker

CORN BREAD

1 c. cornmeal, 1/2 c. sugar, 3/4 t. soda, 1
 c. sour cream or milk, butter, size of wal-
 nut, 1 c. flour, 1 pinch salt, 1 egg.

Noite Rhinchart

SOUR CREAM MUFFINS

1 c. sour cream, 2 T. sugar, .1 egg, (CONT'D)

SOUR CREAM MUFFINS (CONT'D)

1/2 t. salt, 1 1/3 c. flour, 1 t. baking powder, 1/2 t. soda. Beat the sour cream and sugar together and add the well beaten egg. Sift the dry ingredients together and add to above mixture, stirring as little as possible. Bake in a moderate oven 12 to 15 minutes. This recipe makes 12 large muffins. (If sour cream is not very rich, a T. of melted butter may be added).

Ann Hansen

CORNEAL PANCAKES

1 egg, 1 t. sugar, 1 scant c. flour (half white-half cornmeal), 1 t. baking powder, 1/2 t. salt, 1 c. sour milk-thin with water, 1 t. shortening (Mazola). Griddle not too hot. *1/2 tsp. Soda.*

Frances B. Rhinehart

FRENCH PANCAKES

2 T. melted lard, 1 egg, 1 c. hot milk, 1/4 t. salt, 1/2 c. flour, 1 t. baking powder. Sift dry ingredients together. Beat egg lightly, add hot milk and melted lard, then add to dry ingredients. Makes 1 dozen pancakes.

Arminda Bates

OATMEAL BREAD

2 c. oatmeal, 2 t. salt, 2 c. boiling water, 1/4 c. lukewarm water, 1/3 c. molasses, 1 T. shortening, 1 yeast cake, 4 to 5 c. flour. Mix oats, salt, molasses and shortening, pour over that the boiling water-cool to lukewarm. Dissolve yeast in lukewarm water and add to other mixture, then add flour and knead, cover and let rise. Makes two loaves.

Maude H. Leno

ICE BOX ROLLS

2 c. boiling water, 1/3 c. shortening, 1/3 to 1/2 c. sugar, 1 t. salt. Mix and cool until lukewarm. 1/4 c. warm water, 2 cakes yeast, (CONT'D)

ICE BOX ROLLS (CONT'D)

8 c. flour, 1 t. sugar, 2 eggs, beaten. Mix. Beat first and second mixtures with eggs and 4 c. flour until smooth. Add 4 more c. flour. Store in bowl in ice box. Shape in rolls 2 hours before using. Put in warm place to rise.

Ada Swigert

ICE BOX ROLLS

1 c. shortening (butter or lard), 2 beaten eggs, 1 c. cold water, 5 or 7 c. unsifted flour, 1 c. sugar, 1 c. boiling water, 2 cakes compressed yeast. Pour boiling water over shortening, blend, add eggs and cold water and yeast which has been dissolved in small amount of cold water or a part of sugar. add flour to mixture, blend well. Place in refrigerator.

Fannie Butler

ICE BOX ROLLS

Dissolve 1 cake of compressed yeast in c. warm water, 1 c. mashed potatoes, 2 well beaten eggs, 3 t. salt, 1/2 c. lard or shortening, 3/4 c. sugar, 3 or 4 c. flour. Beat until it bubbles, then add 4 c. flour. Knead until smooth, grease top when light. make into rolls.

May Warrington

ROLLS

3/4 c. shortening 2 c. hot water
1/2 c. sugar 2 eggs, well beaten
2 c. yeast dissolved in 1/2 c. lukewarm water
flour to make stiff

Mix first three ingredients--cool to lukewarm, add other ingredients in the order given.

May Morris

BREAKFAST COFFEE CAKE

1/4 c. sugar, 1/2 t. salt, 2 t. (CONT'D)

BREAKFAST COFFEE CAKE (CONT'D)

baking powder, 2 c. flour, 1 beaten egg, 1 c. milk, 1/4 c. butter. Spread in tins and sprinkle the top with sugar and dust with cinnamon.

Eleanor Mortimer

WHITE BREAD

Add 1 cake of yeast to 1 c. lukewarm water, stir and let stand 10 minutes. Measure 3 c. water into bread bowl, add 4 t. salt and 4 T. sugar. Stir dissolved yeast and pour into bread bowl. Next add 3 quarts sifted flour and 4 T. softened shortening. Mix and knead into a firm dough, adding a little more flour if necessary. Let dough rise until doubled. Knead down and let rise again about 3/4 as much as first time. Fold down again and divide into four loaves. Let rise in greased pans until doubled and bake 45 minutes in a medium hot oven.

Fannie Butler

GINGER BREAD

1 c. molasses, 2 t. soda in molasses, 1/2 c. sugar, 1/2 c. butter, 1 c. boiling water, 2 1/2 c. flour, 1 t. cinnamon, 1 t. cloves, 1 t. ginger, 2 eggs, stirred in last.

Ethel W. Barton

BUTTERSCOTCH BUNS

1/2 c. melted butter or margarine, 1 1/4 c. brown sugar, 2 1/2 c. flour, 3 3/4 t. baking powder, 1 t. salt, 1/4 c. granulated sugar, 5 T. shortening, 1/2 c. milk, 1 egg, beaten. Mix 1 t. butter and 1 T. brown sugar in each of 16 muffin pan sections. Sift together flour, baking powder, salt and granulated sugar. Cut in shortening; mix milk and eggs; add to make soft dough. Roll in oblong pieces 1/4 inch thick. Spread with rest of butter, sprinkle with 1/4 c. brown sugar.

(CONT'D)

BUTTERSCOTCH BUNS (CONT'D)

Roll up into jelly roll, cut in $3/4$ inch slices and place one slice in each section. Bake in 425° oven 15 to 20 minutes.

Carolyn Butterfield

UPSIDE DOWN GINGER BREAD

2 T. melted butter) Stir in baking pan

2 T. sorghum)

Add $1/2$ pkg. nut meats

1 c. seeded raisins

1 small can crushed
pineapple

Batter-

$1/4$ c. butter)

$1/4$ c. sugar) Cream

$1/2$ c. sorghum

1 egg

$1/2$ t. ginger

$1/2$ t. cinnamon

$1/4$ t. cloves

1 $1/4$ c. flour sifted with 1 t. soda

$1/2$ c. hot water

Stir to mix. Bake at 350° for 35 or 40 minutes.

Ada Swigert

PEANUT BUTTER MUFFINS

$1/3$ c. peanut butter

$1/2$ c. sugar

1 t. salt,

1 egg beaten

$3/4$ c. sweet milk

2 c. flour

2 t. baking powder

Cream peanut butter and sugar. Sift flour, baking powder and salt. Mix well. Bake at 375° for 30 minutes.

Ruth Stevens

W. H. HADEN

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ESCALLOPED CABBAGE

1 small head cabbage, 2 T. butter, 1 T. flour, 1/2 t. salt, dash of pepper, 1 c. boiling water, 1 t. top milk, 1/2 c. chopped green pepper, 1/2 c. grated cheese, 1/2 c. buttered bread crumbs, 4 slices bacon cut fine and crisped. Chop cabbage coarsely; wash quickly in cold water and cook in small amount of boiling, salted water in an uncovered vessel, until tender (about ten minutes). In the meantime prepare a white sauce of the butter, flour, salt, pepper, water and milk. Drain cabbage and place alternate layers of cabbage, white sauce, green pepper and cheese in an oiled baking dish. Sprinkle top with buttered crumbs and bacon. Brown in moderate oven. Serves 8 to 10.

Bannie Kelly

BROWNEED RICE

1 1/2 c. rice, 3 T. butter, 3 1/2 c. water, 1 1/2 t. salt. Brown dry rice in melted butter. Add water and salt and bring to a boil. Pour in casserole and bake. Serve with ham and garnish with sliced stuffed olives.

Dan Shoeman

ESCALLOPED MACARONI AND ASPARAGUS

Layer of cooked macaroni, layer of cooked asparagus, layer of hard boiled eggs. Repeat until baking dish is filled, cover all with rich white sauce, well seasoned, sprinkle with cracker crumbs. Bake about 30 minutes.

Orpha Miles

TEXAS SWEET POTATOES

Pare and slice sweet potatoes in a buttered casserole. Imbed in the potatoes, 12 to 18 marshmallows and 1/2 c. pecans. Salt and dot generously with butter. Bake 1 hour at 375°. If potatoes are not sweet enough a little brown sugar may be added to flavor. Cooked potatoes may be used.

Ann Hansen

ONE MEAL DISH

1 pkg. noodles 1 can peas
 1 can pimentos 1 can tuna fish

Boil noodles until tender and season. Add drain-
 ed peas; cup of pimentos and flaked tuna fish.
 To liquid from peas add 1 T. flour and 1 T.
 butter. Add to above and stir until thick and
 hot.

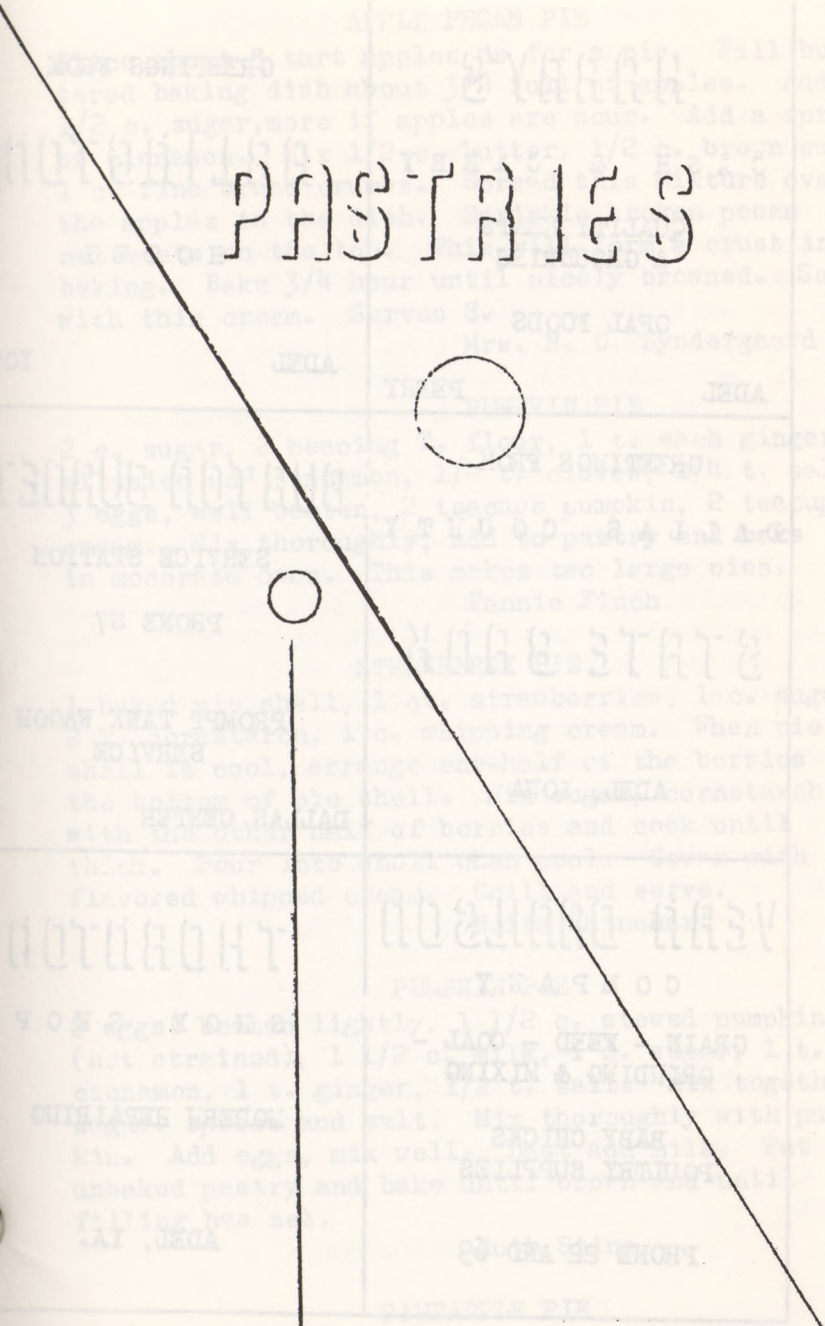
Grace B. Nazarene

ESCALLOPED PEAS

4 c. cooked or canned peas, 6 slices bacon,
 cut fine and browned, 1 t. salt, 1/8 t. pep-
 per, about 1 pt. cream. Mix and put in cas-
 serole, cover with buttered bread crumbs and
 bake 20 minutes.

Bernice Paul

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(APPLE) APPLE PECAN PIE

Slice about 8 tart apples as for a pie. Fill buttered baking dish about $3/4$ full of apples. Add $1/2$ c. sugar, more if apples are sour. Add a sprinkle of cinnamon. Mix $1/2$ c. butter, $1/2$ c. brown sugar, 1 c. fine bread crumbs. Spread this mixture over the apples in the dish. Sprinkle broken pecan nut meats on the top. This will form a crust in baking. Bake $3/4$ hour until nicely browned. Serve with thin cream. Serves 8.

Mrs. N. C. Syndergaard

PUMPKIN PIE

2 c. sugar, 2 heaping T. flour, 1 t. each ginger, allspice and cinnamon, $1/4$ t. cloves, $1/4$ t. salt, 3 eggs, well beaten, 2 teacups pumpkin, 2 teacups cream. Mix thoroughly; add to pastry and bake in moderate oven. This makes two large pies.

Fannie Finch

STRAWBERRY PIE

1 baked pie shell, 1 qt. strawberries, 1 c. sugar, 2 T. cornstarch, 1 c. whipping cream. When pie shell is cool, arrange one-half of the berries in the bottom of pie shell. Mix sugar, cornstarch with the other half of berries and cook until thick. Pour into shell when cool. Cover with flavored whipped cream. Chill and serve.

Neita Rhinehart

PUMPKIN PIE

2 eggs, beaten lightly. $1\ 1/2$ c. stewed pumpkin (not strained), $1\ 1/2$ c. milk, 1 c. sugar, 1 t. cinnamon, 1 t. ginger, $1/2$ t. salt. Mix together sugar, spices and salt. Mix thoroughly with pumpkin. Add eggs, mix well. Last add milk. Put in unbaked pastry and bake until brown and until filling has set.

Ruth Stine

PINEAPPLE PIE

1 c. sugar 1 c. sweet cream (CONT'D)

PINEAPPLE PIE (CONT'D)

1/2 T. cornstarch 1 small can crushed pineapple

Bake with two crusts.

Ruth Lash

PECAN PIE

3 eggs, 1 c. light corn syrup, 1 T. flour, 2/3 c. sugar, 3 T. butter, 1 t. vanilla, 1 c. pecans, salt. Beat eggs. Stir in syrup. Mix flour, salt and sugar. Add to the eggs and syrup. Add butter, nuts and vanilla. Pour into unbaked shell. Bake in a slow oven until mixture is firm.

Sarah White

STRAWBERRY SHORICAKE

2 c. flour, 3 t. baking powder, 1/4 t. salt, 1/4 c. sugar, 1/3 c. butter, 3/4 to 1 c. milk, softened butter, 1 qt. strawberries, mash, add 1 c. sugar, let stand 2 or 3 hours. Sift flour, baking powder, salt and sugar together. Cut in butter with knife. Stir in enough milk to make smooth dough. Divide dough in half, put half into pie pan, spread with softened butter. Put rest of dough on top. Bake 450°F., 15 to 20 minutes. Split dough, spread with butter and add berries. Add whipped cream just before serving.

-In Memory Mrs. Geo. White

RASPBERRY PIE

3 c. raspberries (canned or fresh), enough sugar to sweeten (1 c. for fresh berries), pinch salt, 2 T. flour, 1 T. butter. Mix all together gently and bake in 9 inch pie crust.

Maude Horner

PEACH COBBLER

1 egg 1/4 c. sugar (CONT'D)

PEACH COBBLER (CONT'D)

1 c. flour
 2 t. baking powder
 3 T. melted Crisco
 1/3 c. milk
 1/2 t. salt

Beat egg light, add sugar, Crisco, milk and sifted dry ingredients. Mix thoroughly. Slice 8 peaches in greased baker, sprinkle 2/3 c. sugar, 1/2 t. nutmeg. Cover with batter. Bake at 375° for 30 minutes.

Helen Holsman

DATES IN CHEESE PASTRY

1/4 c. butter
 1 c. flour
 1 egg white
 1/2 c. sugar
 1/2 c. English walnuts, finely cut
 1-3 oz. pkg. cream cheese
 1 pkg. pitted dates (small)

Cream butter and cheese, add flour and knead until mixture is like pie crust dough. Wrap in wax paper and chill. Roll out very thin on lightly floured board and cut into squares large enough to wrap around dates. Dip dates in unbeaten egg white and then roll in a mixture of chopped nuts and sugar. Bake on ungreased baking sheet in a hot oven (400°F.) 15-20 minutes. Makes about 15.

Willine Burnett

CREAM PIE

4 T. flour
 4 T. sugar

Mix and add:
 2 eggs, well beaten
 1 t. lemon extract
 2 1/2 c. cream diluted half with milk

Fill a crust, not baked and sprinkle top with nutmeg.

Lula Mae Sleuson

CAKES



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C O M P A N Y

RED DEVIL'S FOOD CAKE

1 1/2 c. sifted cake flour, 1 t. soda, 1/4 t. salt, 1/4 c. butter, 1 c. sugar, 1 egg, 2 squares unsweetened chocolate, melted; 1 c. sour milk, 1 t. vanilla. Sift flour once, measure; add soda and salt and sift together three times. Cream butter, add sugar gradually, creaming well. Add egg and beat thoroughly; then chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan 8x8x2 inches in moderate oven (325°) until done.

Beverly Morris

ANGEL FOOD CAKE

1 3/4 c. egg whites, 1 1/2 c. sugar, 1 c. pastry flour, 3/4 t. salt, 2 t. cream of tartar, 1 t. vanilla, 1/4 t. almond extract. Sift sugar once and add 1/2 c. to flour and sift 5 times. Beat egg whites until frothy. Add cream of tartar and salt and beat until eggs hold their shape. Add sugar gradually but beat thoroughly after each addition. When sugar is in, fold in the flour about 1/4 c. at a time. When flour is all in, fold a few additional times. Bake in a large ungreased pan in oven 325° for 60 or 75 minutes. Let cool in pan.

Bessie Denny

MARIE'S FOOL PROOF CHOCOLATE CAKE

1 1/2 c. sugar, 1/2 c. shortening, 2 eggs, 1/2 c. cocoa mixed with 1 t. soda. Add 1 c. black coffee. Mix well. Add 1 T. vinegar, 2 c. flour. Cream shortening and sugar. Add eggs. Alternate cocoa mixture and flour. Beat well and add salt and vanilla. Bake in moderate oven.

FROSTING

1 1/4 c. sugar, 1/4 c. syrup, 1/4 c. water. Boil until it forms hair. Add 1 beaten egg white, 3/4 t. vanilla. Beat until ready to spread.

Odessa Becker

WALNUT MAPLE CAKE

1 c. brown sugar	1 1/3 c. flour
1/3 c. butter	2 t. baking powder
2 egg yolks	1 t. vanilla
1/2 c. milk	1 c. nut meats
1/2 t. salt	2 egg whites-beaten

Mix in order given. Bake in a small loaf pan in moderate oven.

Mary McClure

NEVER FAIL--SOUR CREAM CAKE

2 eggs, 1 c. sugar, 1 c. sour cream, 1 t. baking powder, put in with flour; 1 pinch soda in sour cream; 1 c. flour, 1/2 t. vanilla, 1/2 t. lemon flavoring. Mix together and bake in medium oven.

Margaret Rhinehart

JOAN'S ORANGE CAKE

3/4 c. butter, 1 1/2 c. sugar, 3 eggs, grated rind of 1 orange, juice of 1 orange (1/2 c.) 1 t. lemon juice, 3 c. pastry flour, 4 t. baking powder, 3/4 t. salt, 1/2 c. water. Combine ingredients in usual manner, adding grated orange rind and 1/2 c. orange juice last.

Hazel Wilson

SOUR CREAM CAKE

1 egg, beaten, 3/4 c. sugar, 1 c. sour cream, 1/4 t. salt, 1 1/4 c. flour, 1 t. soda (scant), 1 t. baking powder, 1 t. vanilla. Beat egg until light, add sugar gradually and continue beating until smooth. Add cream, then flour which has been sifted with soda, baking powder and salt. Beat until smooth. Add vanilla and beat for 1 minute. You can sprinkle with cinnamon and sugar. Bake in a shallow pan.

May Morris

PERFECT CHOCOLATE CAKE

1 1/2 c. sugar, 2 egg yolks, 2 c. (unsifted) cake flour, 2 squares chocolate or 1/2 c. cocoa, 1/2 t. vanilla, bit of salt, (CONT'D)

PERFECT CHOCOLATE CAKE (CONT'D)

1/2 c. butter or substitute, 1 1/2 c. butter-milk, 2 t. soda. Sift salt, soda and flour together once. Bake in 2 layers.

May C. Warrington

CARAMEL CAKE

Caramel-1/2 c. sugar, 1/2 c. boiling hot water. Burn sugar in heavy skillet until the color of coffee. Remove from fire and add the boiling water slowly. Return to fire and boil until it begins to thicken.

Cake-1/2 c. butter, 1 1/2 c. sugar, 2 egg yolks, 1/2 c. flour, vanilla, 1 c. water, 2 c. flour, 3 spoons burnt sugar, 2 egg whites, 2 t. baking powder. Cream butter and sugar thoroughly. Add a pinch of salt. Beat egg yolks and add to first mixture. Add 2 c. flour and the water alternately. Beat five minutes. Add the burnt sugar, vanilla and the remaining 1/2 c. of flour. Beat thoroughly. Beat the egg whites and add the 2 t. of baking powder to this. Put in well greased pan and bake at 350° for about 50 minutes.

Margaret Wagner

APPLESAUCE CAKE

1/2 c. shortening, 1 c. sugar, 1 egg, 1 3/4 c. flour, 3/4 t. salt, 1 t. soda, 1 t. cinnamon, 1/2 t. cloves, 1 c. hot applesauce, 1 c. raisins, 1/2 c. nuts. Cream shortening and sugar. Add beaten egg. Sift all dry ingredients together. Add to creamed mixture alternately with hot applesauce. Add nuts and raisins.

CARAMEL FROSTING

3/4 c. brown sugar, 3/4 c. white sugar, 1/4 c. syrup, 1/4 c. cold water. Cook to soft ball stage. Add 1/4 c. butter-flavor with vanilla and beat until ready to spread.

Elsie Justice

SANDWICH CAKE

1/2 c. butter, 1 c. sugar, 1/2 c. sweet milk, 3 egg whites, 1 1/2 c. flour, 1 1/2 t. Calumet baking powder. Save out 2 T. (rounding) of batter. Bake rest in 2 layers. To batter saved add: 1/3 c. molasses, 1/2 c. chopped raisins, cinnamon and cloves to taste and a little more flour. Put this between white layers.

-In Memory

Mrs. W. H. Cook

CREAMY FUDGE FROSTING

2 c. sugar 2 T. cocoa

2 T. white Karo syrup 1 c. cream

Cook until a small portion forms a soft ball in cold water. Place in a pan of cold water to cool. Beat until creamy.

Helen Ellerman

FRENCH ORANGE CAKE

Juice of 1 large orange, 1/2 c. sugar. Set aside and let dissolve. 1 c. sugar, 1/2 c. butter, 2 eggs, 2 c. cake flour, 4 t. baking powder, 1/4 t. salt, rind of 1 orange, 2/3 c. milk, 1/2 c. cocoanut. Bake 40 minutes in a shallow pan at 350°. Pour orange juice and sugar mixture over cake while hot.

Wilma Finney

QUICK RED DEVIL'S FOOD CAKE

3/4 c. fat, 2 eggs, 1 t. soda, 2 c. flour, 1/2 c. boiling water, 1 1/2 c. sugar, 1/2 c. sour milk, 1 t. vanilla, 1/2 c. cocoa.

Place all the ingredients into the mixing bowl, except the boiling water and beat until smooth. Then add the water and beat again. Bake in a flat pan 325° to 350° F.

Betty Olson

WHITE FRUIT CAKE

4 c. sifted Swans Down cake flour, 1 t. baking powder, 1/2 t. soda, 1/2 t. salt, (CONT'D)

WHITE FRUIT CAKE (CONT'D)

1 c. shortening, 1 1/2 c. sugar, 1 T. lemon juice, 1 lb. Sultana raisins, 1/2 lb. citron, cut fine, 1/2 lb. each orange peel, lemon peel, pineapple, cherries. 1 lb. blanched almonds, cut fine, 10 egg whites, beaten stiff. Sift flour once, measure; add baking powder, salt, soda and sift together 3 times. Sift 1 c. of this flour mixture over fruit and nuts; mix thoroughly. Cream shortening until light, add sugar and cream together thoroughly. Add remaining flour mixture to creamed mixture a small amount at a time. Beat each addition until smooth. Add lemon juice, fruit and nuts. Fold in egg whites. Pour in tube pan prepared with paper lining. Bake in slow oven 250° for 2 1/2 hours, then increase to 300°F., for 15 minutes.

Ruth Stevens

GOLD CAKE

1/2 c. shortening, 1 1/4 c. sugar, 8 egg yolks, 2 1/2 c. flour, 3 t. baking powder, 2/3 c. cold water. 1 t. orange, lemon or almond extract. Cream shortening; add sugar gradually, then the egg yolks, beaten until thick and lemon colored. Sift flour and baking powder until light and add to mixture alternately with liquid, then add flavor and beat very thoroughly. Bake in loaf pan at 350° about 45 minutes.

Helen Ellerman

GLORIFIED GINGER BREAD

Mix as for pie crust the following: 1 c. sugar, 2 c. flour, 1/2 c. shortening, 1/2 t. each cinnamon and ginger. Take out 1/2 c. of this mixture and set aside, to the rest add-1 egg, 2 T. molasses, 1 c. sour milk, 1 t. soda, 2 t. baking powder, 1/2 t. salt. Mix well and place in a flat baking pan, sprinkle the 1/2 c. dry mixture over the top and bake.

Maude H. Leno

DESSERTS



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M. M. SILKEBAKEN

MONARCH FINER FOODS

&

COLD STORAGE AND LOCKER SERVICE

DALLAS CENTER, IA.

C. J. WISE

D R U G G I S T

THE RECALL STORE

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DALLAS CENTER

IOWA

COMPLIMENTS

E. J. BUTTERFIELD

E. T. BUTTERFIELD

M. D.

DALLAS CENTER

COMPLIMENTS OF

PEARSONS

B E A U T Y S H O P

PHONE 61

DALLAS CENTER

DATE NUT PUDDING

1 c. bread crumbs (dried, rolled fine), 1 c. sugar, 1 c. dates (chopped), 1 c. walnut meats, chopped; 2 t. baking powder, 1 t. vanilla, 4 eggs-well beaten. Mix all above ingredients, pour in shallow pan and bake in moderate oven. Serve with whipped cream or ice cream.

Elsie Ellis

PINEAPPLE-MARSHMALLOW ICE CREAM

2 or more cups sugar, 4 eggs. 1 No. 2 can crushed pineapple, 1 lb. marshmallows, 1 t. flavoring. Melt marshmallows in a little milk, in a double boiler. Mix with sugar, beaten eggs and flavoring and enough milk and cream to fill freezer. Add pineapple after it starts to freeze. Makes 1 gallon.

Fannie Finch

FRUIT SHERBET

1 1/2 c. sugar, 1 c. orange juice, 1 c. crushed pineapple, 1/4 c. lemon juice, 2 c. milk. Soak sugar and fruit juices for 5 minutes. Slowly add milk stirring constantly. Pour into freezing tray of refrigerator. Stir at 30 minute intervals for 1 1/2 hours. At end of 1 1/2 hours beat with rotary beater or electric mixer. Freezes in 4 hours in average refrigerator.

Frances B. Rhinehart

DELICIOUS APRICOT DESSERT

1 lb. vanilla wafers, 1 pt. whipping cream, 1 large can peeled apricots, 1/4 c. pecan nuts. Custard-beat and cook together 2/3 c. butter, juice of apricots, 1 c. powdered sugar and 2 eggs. Cook thin custard. Put nuts and wafers through food chopper in bottom of 9x12 pan. Spread 2/3 of wafer crumbs, then pour over the custard, sprinkle with nuts, cover this with whipped cream, then lay on the drained apricots, then cover apricots with rest of (CONT'D)

DELICIOUS APRICOT DESSERT (CONT'D)

whipped cream. Sprinkle on the rest of the crumbs-
48 hours. Serves 16 to 18.

Eva Burnett

APRICOT SHERBET

1 qt. apricots	1 qt. whole milk
juice of 2 oranges	1 pt. cream
juice of 1 lemon	2 c. sugar

Run apricots through sieve and mix the rest and
add to apricots. Freeze in freezer with 8 parts
of ice to 1 part of salt.

Margaret Wagner

ICE BOX CAKE

1/2 c. butter, 1 c. chopped black walnut meats,
1 c. sugar, 2 egg yolks, 2 egg whites (beaten),
1 c. drained pineapple (crushed), 1/3 c. pine-
apple juice, 5 T. cream, 2 1/2 c. graham cracker
crumbs. Cream butter and sugar. Beat egg yolks
lightly, add cream and cook slightly (over hot
water). When thick and smooth add to butter and
sugar and cool. Add pineapple and juice and nuts.
Fold in beaten egg whites. Line shallow pan with
wax paper, put in layer crumbs then fruit mixture.
Let stand 24 hours in cold place. Serve with whip-
ped cream.

Ruth Stine

PINEAPPLE SPONGE

4 egg yolks, 1 c. pineapple, 1/2 c. sugar. Cook
above until thick, 1 pkg. lemon jello, prepare
until slightly congealed. Beat 4 egg whites until
stiff and add 3/4 c. sugar and fold into yolk
mixture. Carefully pour over graham cracker crumbs,
top with crumbs. Serve with whipped cream.

Mrs. A. J. Moredock

BROWN AND WHITE PUDDING

24 graham crackers, 1/2 lb. marshmallows, 1/2 lb.
chopped dates, 1 c. nut meats, cream. Roll graham
crackers to a fine crumb. Combine dates, (CONT'D)

BROWN AND WHITE PUDDING (CONT'D)

chopped marshmallows and nut meats with cracker crumbs. Add enough cream to moisten crumbs. Spread in shallow pan and let stand in refrigerator at least 24 hours.

Mary McClure

SHORTCAKE

2 c. flour, 4 T. shortening or more, 4 t. baking powder, $\frac{1}{4}$ t. salt, $\frac{3}{4}$ c. milk, $\frac{1}{3}$ c. sugar. Mix and sift dry ingredients, cut in shortening as for biscuits. Add enough milk gradually until mass adheres together. Turn on slightly floured board, pat out $\frac{1}{3}$ inch in thickness. Bake in hot oven for 20 minutes.

Fannie Butler

BROWN BERTY

$\frac{1}{4}$ c. butter, 2 $\frac{1}{2}$ c. bread crumbs (dried and rolled fine), 1 qt. sliced apples, 1 c. brown sugar, cinnamon. Melt butter and add crumbs. Put a layer of crumbs in greased baking dish—add a layer of thinly sliced apples. Sprinkle with brown sugar and cinnamon and repeat process. Add $\frac{1}{2}$ c. water. Finish with layer of crumbs. Bake in moderate oven 40 minutes or until apples are tender and top is brown. Serve with milk or cream.

Elsie Ellis

VANILLA WAFER ICE BOX DESSERT

$\frac{1}{2}$ lb. vanilla wafers. Crush and put half of them in bottom of large loaf pan; packing tight. Cream $\frac{1}{2}$ c. butter with 1 c. powdered sugar and 2 unbeaten eggs—adding one at a time. Put this mixture over crumbs. Whip 1 c. cream, add $\frac{3}{4}$ c. nut meats and 1 small bottle of red maraschino cherries cut up. Spread over former layers and cover with remaining crumbs. Let stand 12 hours or longer. Serve with whipped cream. Serves 16

Margaret Rhinehart

PINEAPPLE SKILLET SPONGE

In the skillet melt 2 T. butter over a slow fire. Add $\frac{3}{4}$ cupful of brown sugar, making sure it is sprinkled evenly over the skillet. Arrange seven slices of pineapple in the skillet, one in center and 6 around it. Place either pecans or English walnuts in the sugar mixture between the slices and a candied cherry in the hole in the center of each pineapple slice. Remove from stove. Beat 3 egg yolks until light and lemon-colored. Add $\frac{1}{2}$ c. sugar and beat again. Add $\frac{1}{2}$ c. boiling water and continue beating, then fold in 1 c. granulated sugar sifted with $1\frac{1}{2}$ cupfuls of cake flour, 1 t. baking powder and $\frac{1}{4}$ t. salt. Beat vigorously and fold in the 3 egg whites beaten stiff. Pour this over the pineapple in the skillet and bake in moderate oven (325 to 350°) for 45 minutes. Allow to cool a few minutes after removing from oven. Turn out on a large round platter, pineapple-side up. Serve with whipped cream.

Bannie Kelly

GREEN TOMATO MINCEMEAT

2 qts. finely diced green tomatoes, 1 qt. raisins, $1\frac{1}{2}$ c. suet, 1 qt. sugar, 2 t. salt, 1 t. cloves, 2 t. cinnamon, 1 t. nutmeg, $\frac{1}{4}$ c. vinegar. Simmer all ingredients 15 to 20 minutes or until mixture is clear.

Odessa Becker

GRAHAM CRACKER CAKE

Cream 1 c. sugar and $\frac{1}{2}$ c. butter. Fold in 3 egg yolks. Add $\frac{1}{2}$ c. sweet milk, 2 t. vanilla. Put in bowl and mix. Then sift together $1\frac{1}{2}$ t. baking powder, $\frac{1}{4}$ t. salt and 28 graham crackers. Fold in 3 egg whites, beaten stiff. Add this to butter, sugar and milk mixture and beat well. Pour in cake pan and bake. If desired, place the following sauce on cake while warm.

$\frac{1}{4}$ c. melted butter, $\frac{1}{4}$ c. sweet cream, 1 c.

(CONT'D)

GRAHAM CRACKER CAKE (CONT'D)

shredded cocoanut, $\frac{3}{4}$ c. brown sugar, 1 t. vanilla. Put on cake and place in oven and brown cocoanut. May be served with whipped cream topping.

Lena Moser

BOSTON CREAM PIES

(Makes 2 pies)

3 eggs, beaten separately-yolks and whites, 6 T. milk or water, 1 c. sugar, 1 $\frac{1}{2}$ c. flour, 2 t. baking powder. Combine the above, folding in beaten whites last. Put in 2 tins and bake, medium oven.

Filling made in double boiler.

1 pt. milk

2 eggs

1 c. sugar

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

Split pies, put filling in between. Serve

with whipped cream over top.

Dr. Grace B. Nazarene

COOKING BOOK (REVISED)

In the morning, 1/2 c. cream, 1/2 c. sugar, 1/2 c. milk, 1/2 c. flour, 1/2 c. butter, 1/2 c. eggs, 1/2 c. vanilla, 1/2 c. salt, 1 c. cloves, 2 c. cinnamon, 1 t. nutmeg, 1/2 c. ginger. Stir all ingredients in to mixture or until mixture is done.

Beat 1 c. sugar and 1/2 c. butter. Fold in 1 egg yolk. Add 1/2 c. sweet milk, 2 t. vanilla. Put in oven and mix. Then sift together 1 1/2 c. baking powder, 1/2 t. salt and 2 c. granulated sugar. Fold in 1 egg white, 1/2 c. milk. Add this to batter, sugar and milk mixture and beat well. Pour in hot pan and bake. If desired, cover the following sugar on each side with 1/2 c. melted butter, 1/4 c. brown sugar, 1 c.

Apple Pie

APPLE PIE RECIPE

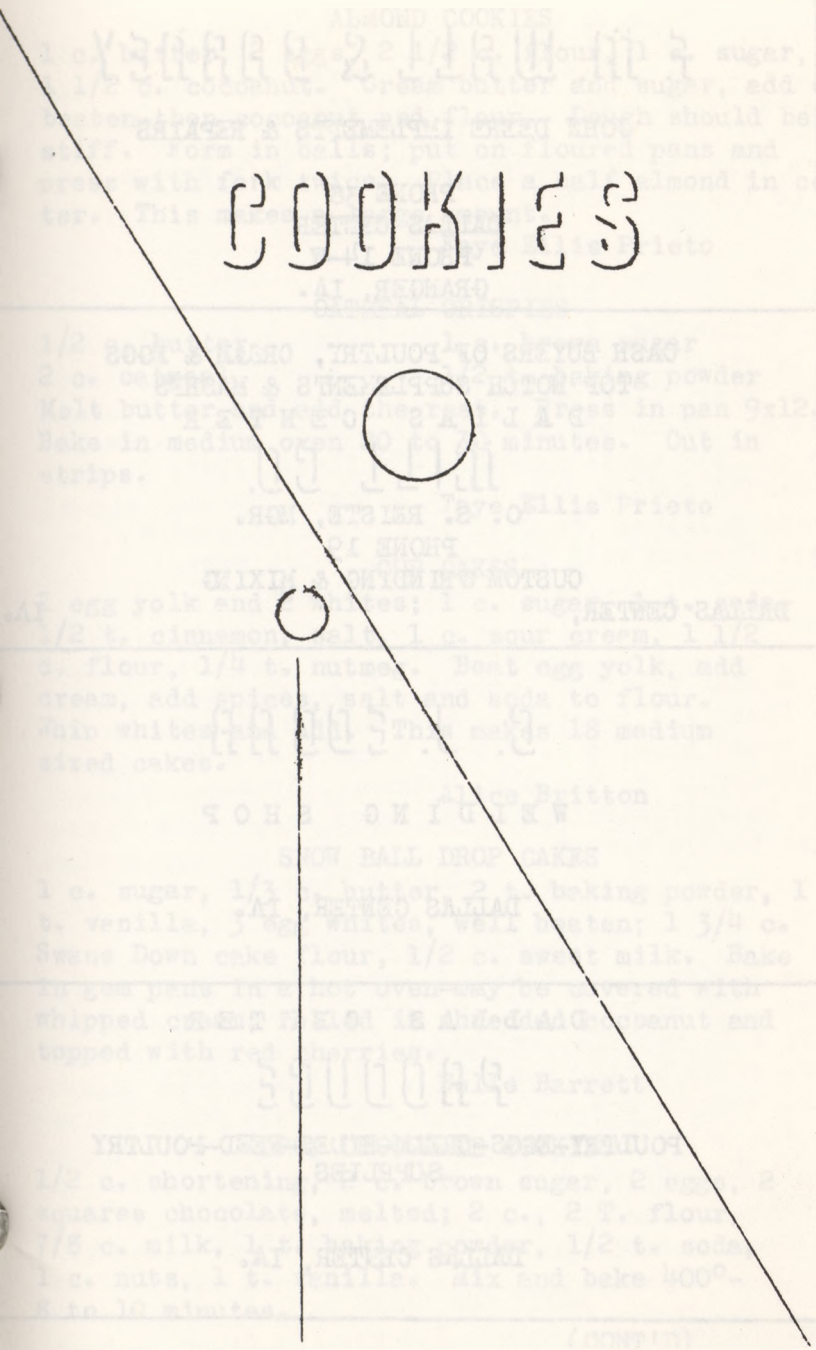
2 cts. finely sliced apples, 1 t. cinnamon, 1 1/2 c. wheat, 1 t. sugar, 2 t. salt, 1 t. cloves, 2 t. cinnamon, 1 t. nutmeg, 1/2 c. ginger. Stir all ingredients in to mixture or until mixture is done.

Apple Pie

APPLE PIE RECIPE

Beat 1 c. sugar and 1/2 c. butter. Fold in 1 egg yolk. Add 1/2 c. sweet milk, 2 t. vanilla. Put in oven and mix. Then sift together 1 1/2 c. baking powder, 1/2 t. salt and 2 c. granulated sugar. Fold in 1 egg white, 1/2 c. milk. Add this to batter, sugar and milk mixture and beat well. Pour in hot pan and bake. If desired, cover the following sugar on each side with 1/2 c. melted butter, 1/4 c. brown sugar, 1 c.

COOKIES



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SUPPLIES

DALLAS CENTER, IA.

ALMOND COOKIES

1 c. butter, 2 eggs, 2 1/2 c. flour, 1 c. sugar, 1 1/2 c. cocoanut. Cream butter and sugar, add eggs, beaten—then cocoanut and flour. Dough should be stiff. Form in balls; put on floured pans and press with fork twice. Place a half almond in center. This makes a large amount.

Faye Ellis Prieto

OATMEAL CRISPIES

1/2 c. butter
2 c. oatmeal
1 c. brown sugar
1/2 t. baking powder

Melt butter and add the rest. Press in pan 9x12. Bake in medium oven 20 to 30 minutes. Cut in strips.

Faye Ellis Prieto

CUP CAKES

1 egg yolk and 2 whites; 1 c. sugar, 1 t. soda, 1/2 t. cinnamon, salt, 1 c. sour cream, 1 1/2 c. flour, 1/4 t. nutmeg. Beat egg yolk, add cream, add spices, salt and soda to flour. Whip whites and add. This makes 18 medium sized cakes.

Alice Britton

SNOW BALL DROP CAKES

1 c. sugar, 1/3 c. butter, 2 t. baking powder, 1 t. vanilla, 3 egg whites, well beaten; 1 3/4 c. Swans Down cake flour, 1/2 c. sweet milk. Bake in gem pans in a hot oven—may be covered with whipped cream, rolled in shredded cocoanut and topped with red cherries.

Nelle Barrett

DROP CHOCOLATE COOKIES

1/2 c. shortening, 2 c. brown sugar, 2 eggs, 2 squares chocolate, melted; 2 c., 2 T. flour, 7/8 c. milk, 1 t. baking powder, 1/2 t. soda, 1 c. nuts, 1 t. vanilla. Mix and bake 400°-8 to 10 minutes.

(CONT'D)

DROP CHOCOLATE COOKIES (CONT'D)

(Frosting while warm)

2 c. powdered sugar 1 t. butter
1 square chocolate vanilla

Cream together and spread on tops. Nuts may be put on top if desired.

Ethel Sheary

RANGER COOKIES

1 c. shortening, 2 eggs, 2 c. flour, 1 t. soda, 1/2 t. baking powder, 1 c. white sugar, 1 c. brown sugar, 2 c. oatmeal, 1 c. cocoanut, 1 c. raisins. Cream shortening and sugar. Add eggs and mix until smooth. Add flour, soda and baking powder, mix, then oatmeal, cocoanut and raisins. Form in ball. Put on cookie sheet, flatten with fork-bake in quick oven.

Helen Holzman

DOUGHNUTS

2 c. mashed potatoes (salted), 2 c. sugar, 3 eggs (beat all together), 2 T. melted butter, 1 c. sweet milk, 5 c. flour, 5 level t. baking powder, 2 t. vanilla, nutmeg. Mix and place in refrigerator for at least an hour or longer before frying.

Eleanor Mortimer

CHOCOLATE BROWNIES

1/2 c. butter, 1 c. sugar, 2 eggs, slightly beaten, 1/4 c. milk, 1/2 c. cocoa, 2/3 c. flour, 1 t. vanilla, walnuts. Add things in order, cream butter and sugar, add eggs, sift flour, measure and sift cocoa together. Add milk and cocoa alternately to first mixture-bake 35 minutes at 350°. Add walnuts if desired.

Jerry Battershell

PARTY CUP CAKES

1/2 c. butter, 1 c. sugar, 2 eggs, 2/3 c. milk, 2 c. flour, 1/2 t. salt, 3 t. (CONT'D)

PARTY CUP CAKES (CONT'D)

baking powder, 1 t. vanilla. Cream butter and sugar together, add beaten eggs. Sift flour, baking powder and salt and add alternately to the batter with the milk. Add vanilla and beat well. Fill cup cake containers 1/2 full and bake in a moderate oven about 25 minutes.

Maude Horner

RAISIN COOKIES

Cook 1 3/4 c. raisins in 1 c. cold water, five minutes. 1 1/2 c. sugar, 3/4 c. butter and lard mixed, 2 eggs, cream together and add raisins and water, 1 t. nutmeg, 1 t. soda, 1 t. baking powder, 3 1/4 c. flour. Drop with spoon and bake in moderate oven.

Mrs. A. J. Moredock

PEANUT-OATMEAL COOKIES

1 1/2 c. flour	1 t. soda
1 c. shortening	3 c. oatmeal (ground)
1 c. salted peanuts (ground)	
3/4 c. brown sugar	3/4 c. white sugar
2 eggs	

Mix all ingredients. Drop by spoon on greased cookie sheet and press with fork. Bake in medium oven 15 minutes.

Willetta Collins

SUGAR COOKIES

1/2 c. Spry, 1/2 t. salt, 1/2 t. grated lemon rind, 1/2 t. nutmeg, 1 c. sugar, 2 eggs, well beaten, 2 T. milk, 2 c. sifted flour, 1 t. baking powder, 1/2 t. soda. Combine Spry, salt, lemon rind and nutmeg and blend. Add sugar gradually and cream well-add beaten eggs and milk and mix well. Sift flour with baking powder and soda, add to creamed mixture, blending well. Drop from t. on baking sheets. Let stand a few minutes, then flatten cookies by stamping with a glass covered with a damp cloth. Sprinkle with sugar. Bake (CONT'D)

SUGAR COOKIES (CONT'D)

at 375°F.-8 to 12 minutes.

Jerry Battershell

RAISED DOUGHNUTS

1 cake compressed yeast, $\frac{3}{4}$ c. sugar, $\frac{1}{2}$ c. butter, $1\frac{1}{4}$ c. milk, 2 eggs, $\frac{1}{2}$ t. salt, 1 t. vanilla, flour. Scald milk, cool to lukewarm, add yeast and dissolve. Add enough flour to make a thin batter. Let rise until light. Add other ingredients, flour to make soft dough, let rise. Roll out, cut in doughnuts, let rise. Fry in deep fat.

Roberta Morris

SOUR MILK DOUGHNUTS

1 c. sugar, 1 c. sour milk, 1 c. mashed potatoes, 2 eggs, 1 t. soda, pinch salt, $\frac{1}{2}$ t. nutmeg, enough flour to make a soft dough.

Gladys Hanen

COCOANUT ICE-BOX COOKIES

2 c. brown sugar	3 c. flour
$\frac{3}{4}$ c. shortening	1 T. hot water
2 beaten eggs	1 t. cream of tartar
1 t. vanilla	$\frac{1}{4}$ t. salt
1 t. soda	2 c. cocoanut

Cream sugar and shortening. Add eggs and vanilla, mix well. Add cocoanut. Dissolve soda in hot water, add. Add remaining ingredients sifted together. Mix and form into rolls. Wrap in wax paper and let stand overnight. Slice and bake in hot oven.

Florence Smith

PRESBYTERIAN ICE BOX COOKIES

2 c. brown sugar, 1 c. butter, 3 eggs, 1 t. soda, 1 t. cinnamon, 1 t. vanilla, pinch salt, 4 c. flour. Filling--1 pkg. seeded dates, $\frac{1}{2}$ c. water, $\frac{1}{2}$ c. white sugar, $\frac{1}{2}$ c. nut

(CONT'D)

PRESBYTERIAN ICE BOX COOKIES

(CONT'D)

meats. Cream butter and sugar, fold beaten eggs, cinnamon, vanilla, salt and soda dissolved in a little water. Mix thoroughly and add flour. Divide into 2 parts. Roll into sheets. Stir and cook dates, sugar and water until dates are dissolved, add nut meats. Let cool and spread onto rolled out dough-roll up, place in ice box overnight or longer-slice and bake. Filling should be cooked and let cool while mixing cookies.

In Memory-Ada Collins

WASHBOARD COOKIES

1 c. shortening, 2 c. brown sugar, 2 eggs, well beaten. Cream thoroughly. 1 t. soda in $1/4$ c. hot water. Blend into creamed mixture. 1 c. ground cocoanut, 1 t. vanilla. Add, $4\ 1/2$ c. flour, $1/4$ t. salt, $1\ 1/2$ t. baking powder. Chill. Form into balls the size of a walnut. Flatten each ball with fingers into oblong shape $1/4$ inch thick, leaving a space of 1 inch between cookies. Press cookies lengthwise with tines of fork to resemble a washboard. Bake in moderately hot oven. Makes $2\ 1/2$ dozen cookies.

Endine Scott

OATMEAL COOKIES

1 c. shortening (lard and butter), 2 c. sugar (1 brown and 1 white), 1 c. raisins, 1 t. soda-dissolved in $1/2$ c. boiling water, 2 eggs, 2 c. oatmeal, 3 c. flour, salt, vanilla or lemon. Combine in the order given. Variations-add nuts, dates or cocoanut. Drop by teaspoonfuls and press out with a fork dipped in water.

Betty Olson

TOASTED SNOW SQUARES

1 envelope plain gelatin 3 egg whites (unbeaten)
 4 T. cold water
 1 c. boiling water $1/4$ t. salt
 $2/3$ c. gran. sugar

(CONT'D)

TOASTED SNOW SQUARES (CONT'D)

12 graham crackers 1 t. vanilla
(rolled fine)

Sprinkle gelatin over cold water, soak 5 minutes. Add boiling water, add sugar and stir until dissolved. Let cool slightly, then add egg whites, salt and vanilla. Beat with rotary beater at high speed until mixture is light and resembles thick cream. Turn into a 9x9x2 pan and chill. Cut into 1 inch squares. Roll in cracker crumbs. Pour butter sauce over it.

BUTTER SAUCE

2 egg yolks 1 T. grated lemon rind
1/3 c. granulated sugar 2 T. lemon juice
1/3 c. melted butter 1/3 c. heavy cream
(whipped)

Beat egg yolks until thick and lemon colored. Gradually add sugar, continuing to beat. Add butter, lemon rind and juice; blend. Fold in cream and chill.

Lois Estle

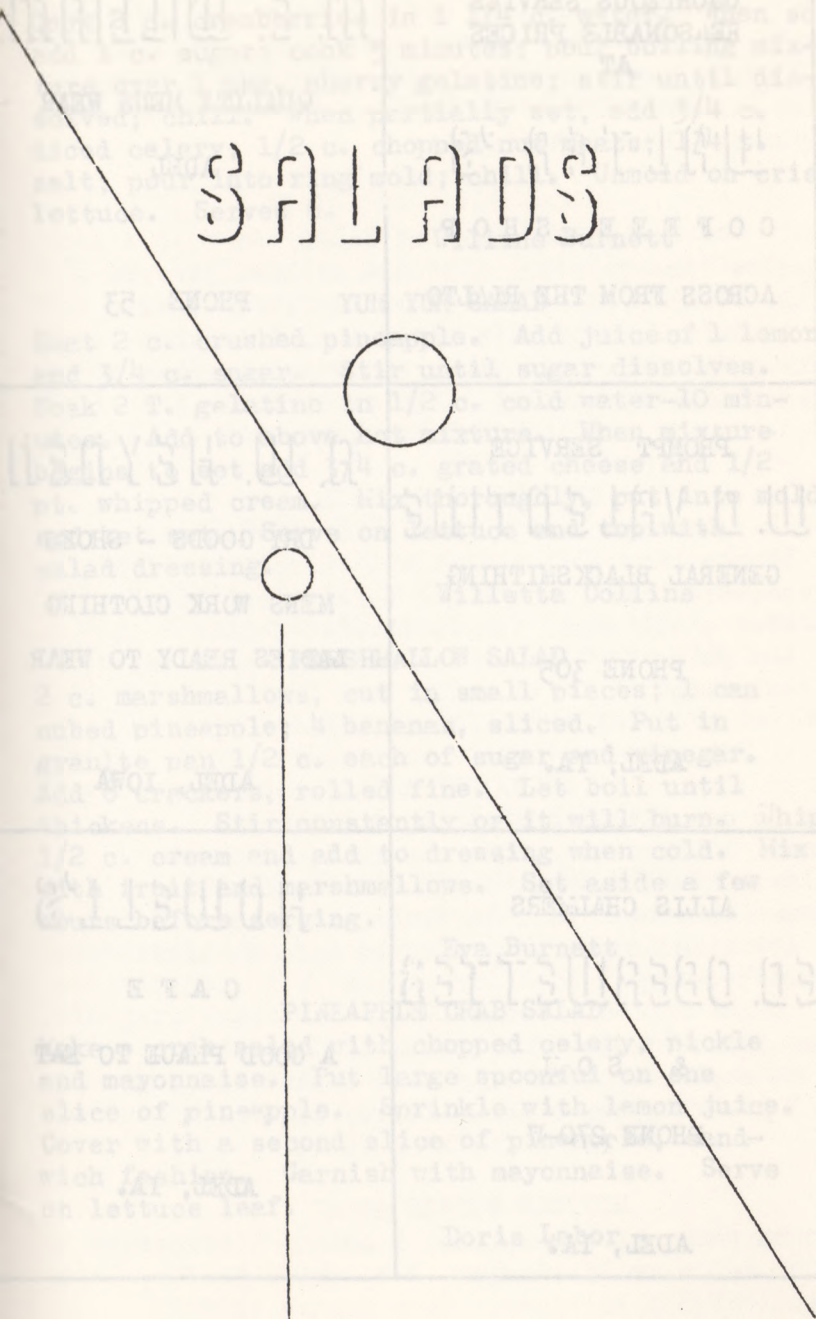
DUTCH COOKIES

1 c. butter 1 c. brown sugar
1 c. white sugar 2 beaten eggs
2 c. flour 1 t. soda
1 t. baking powder 2 c. wheaties
1 c. coconut 1 t. vanilla

Drop by small t. on baking sheet. Makes 7 dozen.

Ethel W. Barton

SOALS



Doris Labor

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CRANBERRY SALAD-RING

Cook 2 c. cranberries in 1 $\frac{1}{4}$ c. water. When soft, add 1 c. sugar; cook 5 minutes; pour boiling mixture over 1 pkg. cherry gelatine; stir until dissolved; chill. When partially set, add $\frac{3}{4}$ c. diced celery; $\frac{1}{2}$ c. chopped nut meats; $\frac{1}{4}$ t. salt; pour into ring mold; chill. Unmold on crisp lettuce. Serves 6.

Willine Burnett

YUM YUM SALAD

Heat 2 c. crushed pineapple. Add juice of 1 lemon and $\frac{3}{4}$ c. sugar. Stir until sugar dissolves. Soak 2 T. gelatine in $\frac{1}{2}$ c. cold water-10 minutes. Add to above hot mixture. When mixture begins to set add $\frac{3}{4}$ c. grated cheese and $\frac{1}{2}$ pt. whipped cream. Mix thoroughly, put into mold and let set. Serve on lettuce and top with salad dressing.

Willette Collins

MARSHMALLOW SALAD

2 c. marshmallows, cut in small pieces; 1 can cubed pineapple; 4 bananas, sliced. Put in granite pan $\frac{1}{2}$ c. each of sugar and vinegar. Add 6 crackers, rolled fine. Let boil until thickens. Stir constantly or it will burn. Whip $\frac{1}{2}$ c. cream and add to dressing when cold. Mix with fruit and marshmallows. Set aside a few hours before serving.

Eva Burnett

PINEAPPLE CRAB SALAD

Make a crab salad with chopped celery, pickle and mayonnaise. Put large spoonful on one slice of pineapple. Sprinkle with lemon juice. Cover with a second slice of pineapple, sandwich fashion. Garnish with mayonnaise. Serve on lettuce leaf.

Doris Labor

CRANBERRY SALAD

Boil 1 c. sugar and 1 c. water for 5 minutes. Add 1/2 lb. cranberries and boil 5 more minutes. Use 1 pkg. lemon or cherry jello and add 1 c. of first mixture, 1/2 c. pineapple, 1/2 c. white grapes and 1/4 c. nut meats.

Bessie Denny

ST. PATRICKS DAY SALAD

Dissolve lime gelatin, 1/4 inch or less deep in a pan. When melted, cut into tiny circles with thimble and arrange on pineapple to form shamrocks. Serve on lettuce or on large shamrock of gelatin made by cutting large circles.

Doris Labor

CRANBERRY COCKTAIL

Cook 4 c. washed cranberries in 6 c. water until berries are soft and mushy. Strain through cheesecloth. Add 1 c. sugar to strained juice and heat until sugar is dissolved. Chill. Add the juice of 1 lemon and 1 orange just before serving.

Elsie Ellis

OVERNIGHT SALAD

1 large can sliced pineapple, 1 lb. white grapes, 1 large can white cherries, 30 marshmallows. Seed and cut fruit and marshmallows in small pieces. Stir in fruit and marshmallows and let stand overnight. Can be made 24 hours before serving.

SAUCE

4 egg yolks, juice of 1 lemon, 1/4 t. salt, 1/4 t. mustard. Cook in double boiler and cool. Add 1 pt. whipping cream. Serves 18.

Sarah White

MEXICAN SUPPER SALAD

2 green peppers, 4 tomatoes, 1 onion, 4 slices bacon, 1/3 c. mild vinegar, 1 t. chili powder, salt, lettuce, shredded. Chop pepper, (CONT'D)

MEXICAN SUPPER SALAD (CONT'D)

tomatoes and onion. Mince bacon and fry out in a frying pan. Stir in the chili powder-add a little salt and the vinegar. Let boil up and pour at once over the vegetables. Serve immediately.

Dan Shoeman

CRANBERRY JELLO SALAD

Boil 1 c. sugar and 1 c. water for 5 minutes-add 1/2 lb. cranberries and boil 5 minutes-cool. Use 1 pkg. cherry or lemon jello and add 1 c. of first mixture-1/2 c. pineapple, 1/2 c. white grapes-1/4 c. nut meats. Use juice from pineapple and cranberry mixture to dissolve jello and 1/2 c. more water if Royal jello.

Helen Holsman

A DIFFERENT TOMATO JELLY SALAD

1 pt. tomatoes, 1 slice onion, 1/2 c. diced celery, 4 whole cloves, 1 T. vinegar, 1/4 t. salt, 1 pkg. orange Royal gelatine. Cook tomatoes with onion, celery and cloves for 5 minutes-strain. Add vinegar, salt and enough water to measure 1 pt. Heat to boiling and dissolve gelatine in it. Chill. Serve on lettuce with mayonnaise and a piece of cream cheese.

Maude Horner

24 HOUR SALAD WITH TARAGAN VINEGAR

1-No. 2 can crushed pineapple (drained), 1/3 lb. pecan nut meats, 1 box marshmallows, 2 T. taragan vinegar, 2 T. sugar, yolks of 2 eggs. Cook vinegar, sugar and eggs in double boiler until thick. Set aside to cool-when cool, add to 1 pt. whipped cream. Then add marshmallows, nuts and pineapple. Serve in lettuce cups.

Orpha Miles

24 HOUR SALAD

3 eggs, well beaten 1 c. crushed pineapple
juice of 1 lemon 1/2 pt. cream whipped

(CONT'D)

SALAD DRESSING (CONT'D)

1 can Campbell's tomato soup, 2 t. onion. Put all ingredients in a qt. bottle and shake vigorously. Put in refrigerator for future use.

Helen Ellerman

SALAD DRESSING FOR FRUIT

2 T. butter-put in top of double boiler then add 4 eggs, beaten slightly, 1 c. sugar, juice of 2 lemons. Stir until eggs are cooked-add 1 c. cream whipped.

Ethel W. Barton

CRANBERRY SALAD

1 pt. cranberries	1 c. hot water
1 c. sugar	1 pkg. lemon gelatine
1 1/2 c. boiling water	2 c. diced celery
3/4 c. diced white grapes	
3/4 c. nut meats	

Cook cranberries, 1 c. hot water and sugar 5 minutes. Cool. Dissolve gelatine in 1 1/2 c. boiling water. When cool, add other ingredients. Mold.

Ruth Stevens

JELLIES

&

PRESERVES



12 onions, 5 green peppers. Grind (CONT'D)

A D E L

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ADEL

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PEAR PRESERVES

1 dozen pears and 1 orange, rind and all. Put through food grinder. Add 1 c. sugar to each c. of pulp and cook until preserved. Seal. May add maraschino cherries.

Bornico Paul

GRAPE MARMALADE

1 pt. grapes, 1 pt. sugar, 1 T. water. Mix and cook 22 minutes. Run through sieve. Heat again to boiling and put in sterilized glasses.

Endine Scott

STRAWBERRY PRESERVES

4 c. sugar, 4 c. berries, piled lightly in cup, juice of 1 lemon. Start on very low fire, when it comes to rolling boil, then boil 7 to 10 minutes; pour into crock and stir occasionally. Let stand overnight, then put in glasses.

May C. Warrington

RHUBARB-APRICOT JAM

3 lbs. rhubarb diced, 3 lbs. sugar (6 cups), Let stand 24 hours. 1 lb. dried apricots, ground, 3 c. boiling water. Let stand 24 hours. Combine and add 3 lbs. more sugar. Let this all boil together for 1/2 hour until right consistence.

Carolyn Butterfield

APRICOT-PINEAPPLE JAM

4 lbs. apricots, seeded and crushed; 1 No. 2 can crushed pineapple, 4 lbs. white sugar. Stir together and cook until thick (about 20 minutes). Put in pt. jars and seal (6 pints).

Arminda Bates

CARROT RELISH

2 medium sized cabbage heads, 10 carrots, 12 onions, 6 green peppers. Grind (CONT'D)

CARROT RELISH (CONT'D)

and let stand in $1/4$ c. salt for 2 hours. Mix: 6 c. sugar, 1 qt. vinegar, 2 T. celery seed, 2 T. mustard seed. Seal up cold.

Gladys Hanen

CARROT MARMALADE

1 lb. carrots 3 c. sugar
2 lemons $1/2$ t. salt

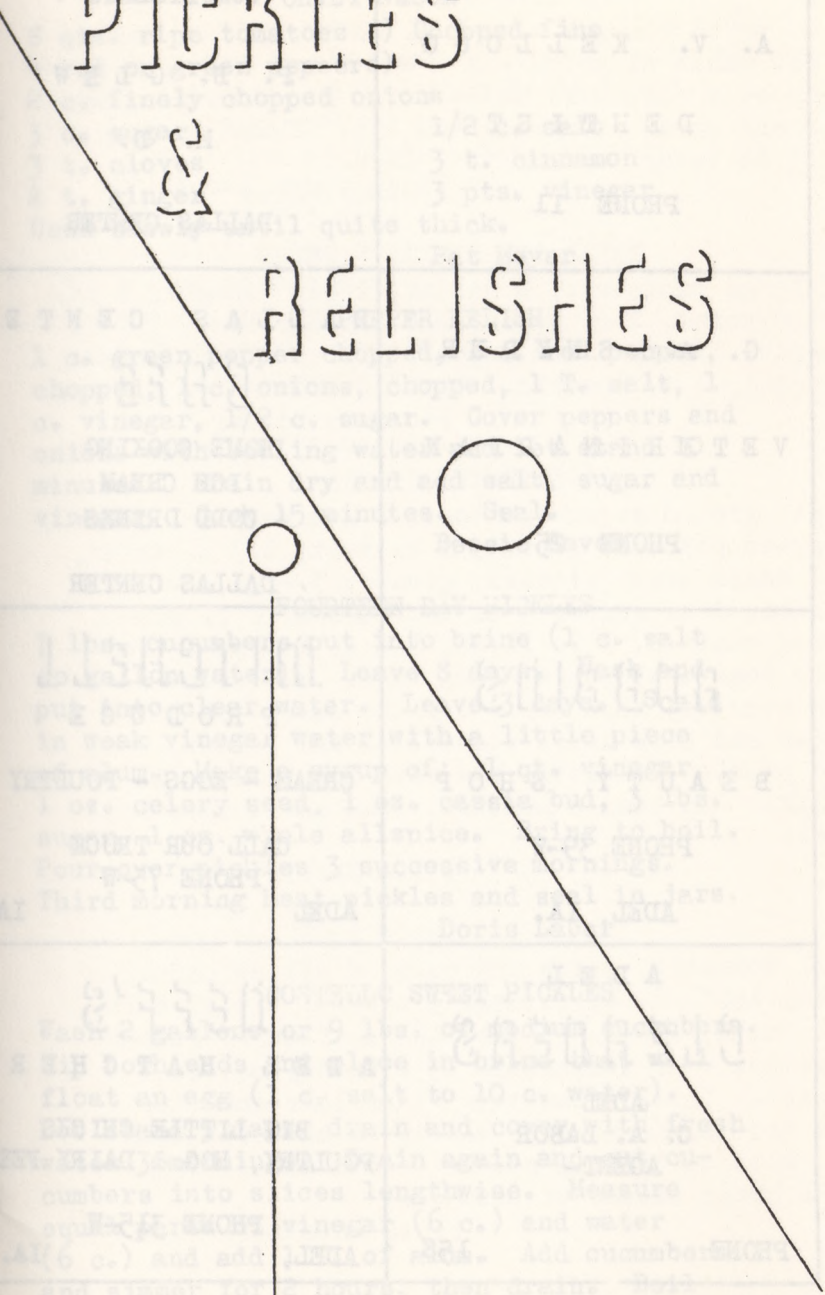
Wash and scrape carrots. Extract juice from lemons. Put carrots and lemon rind through chopper, cover with water, cook until tender. Add juice, salt and sugar to cooked mixture. Cook until thick. Put in sterilized glasses. Let stand until cool, then cover with paraffin.

Ethel W. Barton

PICKLES

2

RELISHES



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CHILI SAUCE

8 qts. ripe tomatoes) Chopped fine
 4 red or green peppers)
 2 c. finely chopped onions
 3 c. sugar 1/2 c. salt
 3 t. cloves 3 t. cinnamon
 2 t. ginger 3 pts. vinegar
 Cook slowly until quite thick.

Pat Meyer

PEPPER RELISH

1 c. green pepper chopped, 1 c. red pepper,
 chopped, 1 c. onions, chopped, 1 T. salt, 1
 c. vinegar, 1/2 c. sugar. Cover peppers and
 onions with boiling water and let stand 10
 minutes. Drain dry and add salt, sugar and
 vinegar. Cook 15 minutes. Seal.

Bessie Bever

FOURTEEN DAY PICKLES

7 lbs. cucumbers put into brine (1 c. salt
 to gallon water). Leave 8 days. Wash and
 put into clear water. Leave 3 days. Scald
 in weak vinegar water with a little piece
 of alum. Make a syrup of: 1 qt. vinegar,
 1 oz. celery seed, 1 oz. cassia bud, 3 lbs.
 sugar, 1 oz. whole allspice. Bring to boil.
 Pour over pickles 3 successive mornings.
 Third morning heat pickles and seal in jars.

Doris Labor

COSTELLO SWEET PICKLES

Wash 2 gallons or 9 lbs. of medium cucumbers.
 Tip both ends and place in brine that will
 float an egg (1 c. salt to 10 c. water).
 Let stand 3 days, drain and cover with fresh
 water 3 mornings. Drain again and cut cu-
 cumbers into slices lengthwise. Measure
 equal parts of vinegar (6 c.) and water
 (6 c.) and add 1 T. of alum. Add cucumbers
 and simmer for 2 hours, then drain. Boil

(CONT'D)

COSTELLO SWEET PICKLES (CONT'D)

6 c. white vinegar with 2 c. water, 3 lbs. sugar, 1 oz. whole allspice and 1 oz. stick cinnamon. Pour over cucumbers while hot. Place in an open jar and cover with weighted lid. These pickles will be ready for use in 3 days.

Arminda Bates

BREAD AND BUTTER PICKLES

12 large cucumbers, 6 onions, 1 pt. vinegar, 1 pt. water-scant, 1 c. sugar, 1 t. celery seed, 1/2 t. ginger, 1/2 t. black pepper, 1/2 t. mustard seed (scant), 1 t. tumeric. Soak in salt water 1 hour.

Florence Cramer

SANDWICH SPREAD

1 pt. ground green tomatoes, 2 red peppers, ground; 2 green peppers, ground; 1 t. salt, 1/2 c. water, 1/2 dozen sweet pickles, ground; 3 eggs, well beaten, 1 c. sugar, 1 c. sour cream, 2 T. prepared mustard, 2 T. flour, 1/2 c. vinegar. Combine tomatoes, peppers and salt. Let stand a few minutes, then drain off the juice. Add the water and cook until vegetables are tender, then add pickles. Combine the rest and boil until thick. Add tomato mixture, cook short time and seal.

Ethel Sheary

CREAM OF TOMATO SOUP

2 c. tomatoes, juice and pulp; 2 slices onion, 1 bay leaf, F. G. nutmeg, 3 cloves, 3/4 t. salt, 2 c. milk, 1/4 c. butter, 1/4 c. flour. Simmer tomatoes with seasonings 15 minutes, covered. Strain. Thicken tomatoes with flour and fat. Add hot tomato mixture slowly to the cold milk and heat to boiling point. Serve immediately with bread slices or croutons.

Neita Rhinehart

SANDWICH FILLING

(1) Equal parts ground figs, dates, nuts and grated cocoanut. Moisten to a paste with white Kero. Excellent with Boston Brown Bread.

(2) 1 c. ground cooked pork
 1 small can stuffed olives (ground)
 1/2 dozen sweet pickles
 2 hard boiled eggs

Moisten with salad dressing.

(3) 1/2 c. minced tuna
 1/2 c. chopped celery
 1 T. chopped pimento
 1 T. green peppers
 1/2 t. salt

Combine well with mayonnaise.

Orpha Files

CANDIES

1 c. sugar, 1 c. cream, 1 square chocolate, 1/2 t. vanilla, 1 c. white Karo, 1/4 c. butter, F. C. salt. combine ingredients. Cook 242° or firm ball stage; stir frequently. Spread on buttered pan. When firm cut into squares.

1 lb. marshmallows (20 or 25), 1/2 lb. sweet chocolate (2 squares), 1/2 t. salt, all in double boiler over hot water. Melt, add 1 lb. nut meats, 1/2 t. vanilla. Cool in buttered pan.

1/2 c. sugar, 1/2 c. corn syrup, 1/2 t. cream tartar, 1/4 c. water, 1/2 t. soda. When syrup starts to brown, pop corn into syrup and stir.

3 c. sugar, 1 c. white Karo, 3 egg whites, 1/2 c. cream, 1/2 t. salt. Beat egg whites, add cream and salt. Add sugar and Karo slowly until it loses gloss.

Margaret Wagner

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CHOCOLATE CARAMEL

1 c. sugar, 1 c. cream, 1 square chocolate, 1/2 t. vanilla, 1 c. white Karo, 1/4 c. butter, F. G. salt. Combine ingredients. Cook 242° or firm ball stage. Stir frequently at beginning and more as it finishes cooking. Add vanilla and turn in buttered pan. When firm cut in squares. Wrap in waxed paper.

Willette Collins

FOOL-PROOF-FUDGE

1 lb. marshmallows (20 or 25), 1/2 lb. sweet chocolate (2 cakes), 2 T. cream. Put all in double boiler and heat until it is all dissolved, take from stove, beat, add 1 c. nut meats, scant t. vanilla. Pour into pan and cool.

Eva Burnett

CRACKER JACKS

3 T. melted lard in corn popper. Let it get very hot, then add 1/2 c. sugar, 1/2 c. popcorn, 1 T. vanilla and let it pop as usual. Don't have fire too hot and watch closely toward the last so as not to burn.

Ruth Lash

CANDY CORN

1 c. sugar
1/4 c. water (hot)

1/4 t. cream tartar

When syrup starts to brown, add 1/2 t. soda. Pour popcorn into syrup and stir well.

Gladys Hanen

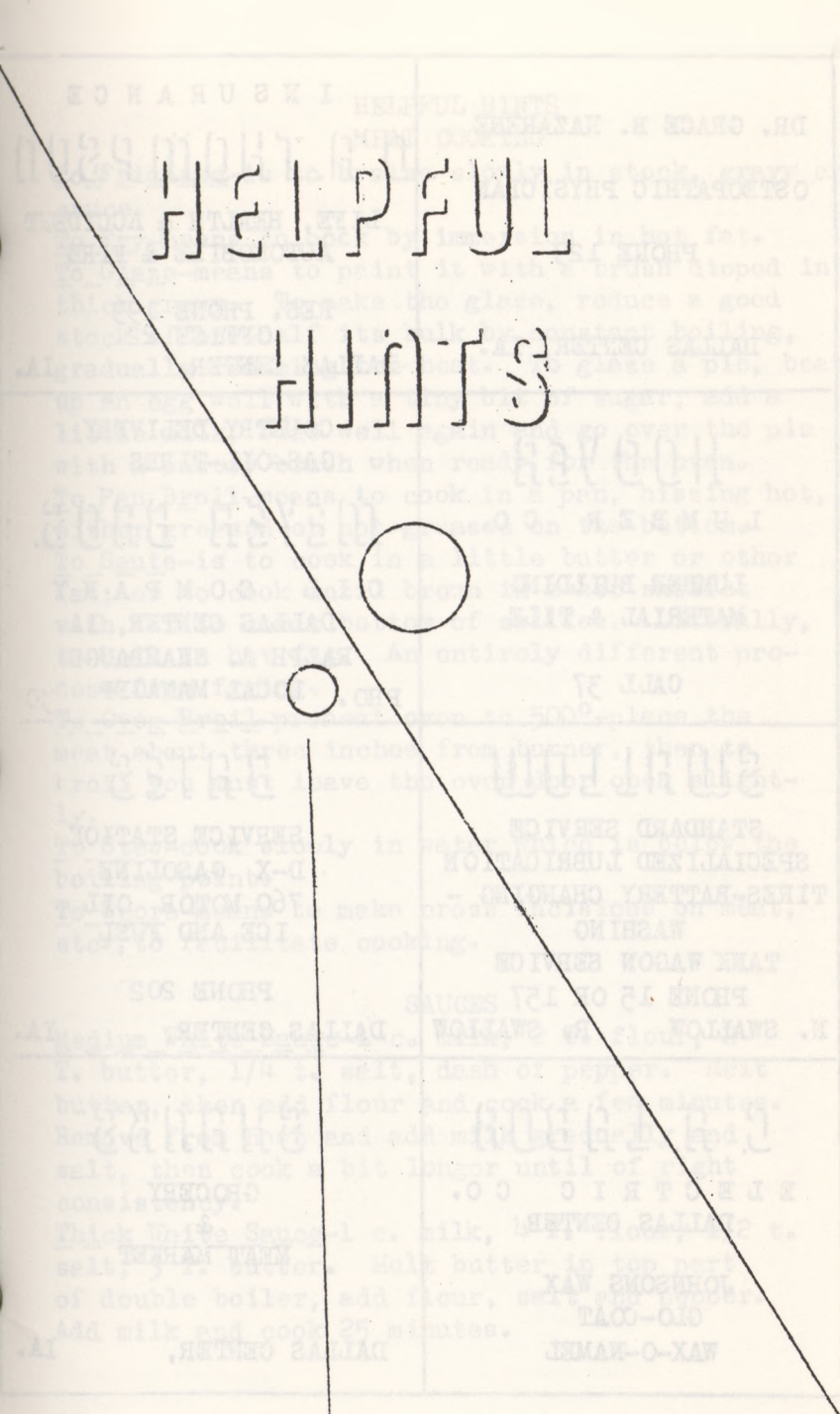
WHITE SWAN DIVINITY

3 c. sugar, 1 c. Karo (white), vanilla, 3 egg whites, 1/2 c. hot water. Mix thoroughly, then cook until the threads are brittle or it forms a hard brittle ball in cold water. Pour slowly over the stiffly beaten egg whites, beating constantly. Add vanilla and nuts if desired. Beat until it loses gloss.

Margaret Wagner

HELPFUL

HINTS



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OSTEOPATHIC PHYSICIAN

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HELPFUL HINTS

MEAT COOKING

To Fricassee-is to braise slowly in stock, gravy and sauce.

To Fry-means to cook by immersion in hot fat.

To Glaze-means to paint it with a brush dipped in thick gravy. To make the glaze, reduce a good stock of one-half its bulk by constant boiling, gradually reducing the heat. To glaze a pie, beat up an egg well with a tiny bit of sugar; add a little milk, beat well again and go over the pie with a pastry brush when ready for the oven.

To Pan Broil-means to cook in a pan, hissing hot, either greased or not greased on the bottom.

To Saute-is to cook in a little butter or other fat; or to cook until brown in a hot skillet with fat to cover bottom of skillet. Literally, to boil in hot fat. An entirely different process from frying.

To Oven Broil-preheat oven to 500°-place the meat about three inches from burner, then to broil you must leave the oven door open slightly.

To Stew-cook slowly in water which is below the boiling point.

To Score-means to make cross incisions on meat, etc., to facilitate cooking.

SAUCES

Medium White Sauce-1 c. milk, 2 T. flour, 2 T. butter, 1/4 t. salt, dash of pepper. Melt butter, then add flour and cook a few minutes. Remove from heat and add milk gradually and salt, then cook a bit longer until of right consistency.

Thick White Sauce-1 c. milk, 4 T. flour, 1/2 t. salt, 3 T. butter. Melt butter in top part of double boiler, add flour, salt and pepper. Add milk and cook 25 minutes.

HELPFUL HINTS (CONT'D)

TURNIPS

In cooking turnips, add a pinch of soda when they start boiling-it improves flavor and keeps them white.

CAKE BAKING

A cake is completely baked when, if touched lightly with fingertip, it springs back into place without leaving a depression. If a cake splits, the oven was too hot. If too much shortening or sugar is used or not sufficient flour, it will fall. After removing a butter cake from oven, allow to remain in pan, covered with a clean towel for about 15 minutes. When baking sponge cake, allow cake to cool in the pan, inverted the light and airy texture of the cake is thus maintained. If one-half cup of butter is required in making cake and you only have one-fourth cup, add three T. of thick sour cream and you will have a light, fluffy cake.

SYRUPS

Thin Syrup-use 3 c. water to 1 c. sugar and bring to boil. Use this for canning mildly acid fruits, as peaches, pineapple, pears and berries.

Medium Syrup-use 2 c. water to 1 c. sugar and bring to boil. Use for cherries, rhubarb, gooseberries.

Heavy Syrup-use 1 c. water to 1 c. sugar. For fruits that are to be extra sweet.

1940 Cookbook

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• 1952 •

*Preferred
Recipes*



The Modern Granny

The old rocking chair is empty today,
For Grandmother no longer is in it,
She's off in her car to her office or shop,
And buzzes around every minute.

No one shoves Grandma back on the shelf;
She's versatile, forceful, dynamic,
That isn't a pie in the the oven, my dear,
Her baking today is ceramic.

You won't see her trudging early to bed,
From her place in the warm chimney nook.
Her typewriter clickety-clacks thru the night,
For Grandma is writing her book.

Grandmother never takes one backward look,
To slow down her steady advancing,
She won't tend the babies for you anymore,
For Grandma has taken up dancing.

She isn't content with crumbs of old thought,
With meager and second-hand knowledge,
Don't bring your mending for Grandma to do,
Grandma has gone back to college!

Author unknown



PRESBYTERIAN CHURCH

Dallas Center, Iowa



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Grandmother never takes one backward look,
To slow down her steady advancing,
She won't tend the babies for you anymore,
For Grandma has taken up dancing.

She isn't content with crumbs of old thought,
With meager and second-hand knowledge,
Don't bring your mending for Grandma to do,
Grandma has gone back to college!

Author unknown

FORWARD

What! Another cook book? May there always be more. If cooking were a science, one official rule book may suffice; but cooking is an art, and let there be as many books about it as there are exponents and practitioners of it. So we are happy to offer you "Preferred Recipes", another book for your collection.

To the Presbyterian Women's Association, which has brought our Presbyterian women together for a common cause, we further dedicate this book. Members of the Association have contributed to the cook book for the benefit of the church and missions sponsored by the church. To all who contributed, the cook book committee is grateful, and offers the second edition of our book by way of thanks for your help and interest.

Finally, to each purchaser, to every user of "Preferred Recipes", we make our last obeisance. If it enlarges your repertoire of cooking by so much as one good recipe, then it will have served.

LET US BE THANKFUL

GRACE FOR CHILDREN

Thank you for the world so sweet,
Thank you for the food we eat,
Thank you for the birds that sing,
Thank you God, for everything.

Amen

God, we thank you for this food,
For rest and home and all things good,
For wind, and rain, and sun above,
But most of all for those we love.

Amen

God is gracious,
God is good,
And we thank him for this food,
By his bounties, we are fed,
Give us Lord, our daily bread.

Amen

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BREADS

"The fragrance of bread baking is the fragrance of hearth and home, of family life, of hospitality, of contentment."

BLUEBERRY MUFFINS

3 cups flour	3 eggs
1 teaspoon salt	1 cup milk
3 teaspoons baking powder	1-1/2 cups blueberries, well drained
2/3 cup shortening	1 cup sugar

Sift together the flour, baking powder and salt. Cream the sugar and shortening. Add the eggs, one at a time, beating after each addition. Add the flour mixture and milk alternately. Fold in the blueberries very gently and bake in greased muffin tins.

Baking time: 20-25 minutes. Oven temp.: 400°. Yield: 2 dozen large.

Trudy Mueller

NUT MUFFINS

2 cups flour, sifted	1/2 teaspoon salt
2 tablespoons sugar	3 teaspoons baking powder
1 cup milk	3 tablespoons melted butter
1 egg, beaten	1/2 cup nuts, pecans or English walnuts

Sift together flour, baking powder, sugar and salt. Combine egg, milk and butter. Add this to dry ingredients, mixing only enough to combine. Batter will look lumpy. Fill greased muffin pans 1/2 to 2/3 full.

Baking time: 25-30 minutes. Oven temp.: 400°. Yield: 12 to 15.

Betty McClure

BANANA BREAD

1-3/4 cups sifted flour	1/3 cup shortening
1 teaspoon baking soda	2/3 cup sugar
2 teaspoons cream of tartar	2 eggs, well beaten
1/2 teaspoon salt	1 cup banana pulp

Sift together flour, soda, cream of tartar and salt. Cream shortening well and beat in sugar. Add eggs, mixing well. Mash ripe bananas, as soon as peeled, with a silver fork (3-4 bananas yield 1 cup). Add flour alternately with bananas, mixing well after each addition. Turn into greased loaf pan.

Baking time: About 1 hour, Oven temp.: 350°. Yield: 1 loaf-8 x 4 x 3".

Florence Smith

BOSTON BROWN BREAD

1/2 cup flour	1/2 teaspoon salt
1/2 cup corn meal	3/8 cup molasses
1/2 cup whole wheat flour	1 cup sour milk
1 teaspoon soda	or
1/2 cup raisins (if desired)	7/8 cup sweet milk

Have boiling water ready.

Mix and sift dry ingredients. Add molasses and milk. Stir until well mixed. Grease a 1 or 1-1/2 quart mold, or 2 small ones. Fill, not more than 2/3 full. Put on cover. Place on rack in kettle. Add boiling water to come half way up around mold. Cover and steam 3-1/2 hours in large mold, or 1-1/2 to 2 hours in smaller ones. Keep water boiling and add more as needed to keep level. For molds I just use tin cans.

June Rutt

INDIAN BREAD ("PUREES")

1-1/2 cups whole wheat flour	1 teaspoon salt
2 tablespoons shortening	Water

Use barely enough water to hold dough together. Knead 7 to 10 minutes, adding a few drops of water as dough becomes dry. With rolling pin, roll out small chunks of dough to rounds about 1/16" thick, 5" in diameter. Drop into hot fat (iron skillet) turning immediately, and then again until brown. Drain quickly and serve at once--with curry, or with jam.

Temperature: 370° as for doughnuts.

Charis Millen

SCOTCH MUFFINS

2 cups flour	3/4 cup brown sugar
1 teaspoon salt	4 tablespoons lard or butter
3-1/2 teaspoons baking powder	3/4 cup sweet milk

Mix together the dry ingredients. Add the lard or butter and cut into the flour mixture. Add the milk and drop from a teaspoon. Bake in a hot oven.

Yield: 24

Elsie M. Ellis

DATE NUT BREAD

2 lbs. dates	1 cup sugar
1-1/2 cups boiling water	3 cups sifted flour
2 teaspoons soda	1 teaspoon baking powder
3 eggs	1 teaspoon salt
1/2 cup sugar	1 tablespoon vanilla
	1 cup nuts

Add boiling water and soda to dates. Let cool. Cream egg yolks with 1/2 cup sugar. Mix with cooled date mixture. Combine sugar, flour, baking powder, salt, vanilla and nuts with this. Add whipped egg whites. Baking time: 45 minutes to 1 hour. Oven temp.: 350°.

Agnes Harms

PINEAPPLE-NUT BREAD

2-1/4 cups flour	1 cup shredded whole bran
3/4 cup sugar	3/4 cup chopped nuts
1-1/2 teaspoons salt	1-1/2 cups crushed pineapple, undrained
3 teaspoons baking powder	1 egg, well beaten
1/2 teaspoon baking soda	3 tablespoons butter

Sift flour, sugar, salt, baking powder and soda together 3 times. Stir in remaining ingredients. Blend thoroughly. Bake in greased loafpan, 9 x 4 x 3". This bread keeps moist a week or ten days. Slices best when a day or more old. Baking time: 1-1/4 hours. Oven temp.: 350°. Yield: 1 - 2 pound loaf.

Willetta Collins

WHOLE WHEAT DATE BREAD

2 cups whole wheat flour	1/2 cup brown sugar
1 cup white flour	1 cup dates, cut
1-1/2 teaspoons salt	1 egg
3 teaspoons baking powder	1-1/2 cups milk
	1/2 to 1 cup nut meats

Use muffin method of mixing. Pour batter into greased loaf pan. Baking time: 1 hour. Oven temp.: 325°. Yield: 1 loaf of 24-30 slices.

Florence Smith

STREUSEL COFFEE CAKE

Streusel topping:

- | | |
|----------------------|-----------------------------|
| 3/4 cup brown sugar | 3 teaspoons cinnamon |
| 3 tablespoons flour | 3 tablespoons melted butter |
| 3/4 cup chopped nuts | |

Cake:

- | | |
|-----------------------------|----------------------------------|
| 2-1/4 cups sifted flour | 6 tablespoons shortening, melted |
| 4 teaspoons baking powder | 2 eggs |
| 1/2 teaspoon salt | 3/4 cup milk |
| 1 cup & 2 tablespoons sugar | 1-1/2 teaspoons vanilla |

Sift dry ingredients; add combined egg, milk, shortening and vanilla. Stir just until moistened. Pour half of batter in greased baking dish. Sprinkle with half of streusel mixture; spread remainder of dough and cover with remainder of streusel mixture.

Baking time: 30-40 minutes. Oven temp.: 375°. Yield: 7-1/2 x 12" cake.

Carol Cerwinske

BUTTERHORN ROLLS

- | | |
|----------------------------|---------------------|
| 2 cakes Fleischmanns Yeast | 1/2 cup sugar |
| 1 tablespoon sugar | 1 teaspoon salt |
| 1 cup lukewarm water | 7 cups sifted flour |
| 1 cup milk | 3 eggs, beaten |
| 6 tablespoons shortening | |

Dissolve yeast and 1 tablespoon sugar in lukewarm water. Scald milk; add shortening, sugar and salt; cool to lukewarm. Add 2 cups flour to make a batter. Add remaining flour or enough to make a soft dough. Knead lightly and place in a greased bowl. Cover and set in warm place, free from draft. Let rise until doubled in bulk. Punch dough down and divide into 4 equal portions. Roll ball of dough into circular shape about 1/4 inch thick. Cut into 12 or 16 pie-shaped pieces. Brush lightly with melted butter and roll up, beginning at wide end. Place on well greased baking sheet. Cover and set in warm place. Let rise until light, about 1 hour.

Baking time: 20 minutes. Oven temp.: 425°. Yield: 4 to 5 dozen rolls.

Ann Hansen

CHRISTMAS PECAN ROLLS

1 pkg. granular yeast	1/4 cup butter
1/4 cup warm water	1/2 cup sugar
1 cup milk, scalded	2 teaspoons salt
3 eggs	5-1/2 cups sifted flour

Dissolve yeast in warm water. Add butter, sugar, and salt to scalded milk and cool to lukewarm. Add 2 cups sifted all purpose flour. Beat well. Add dissolved yeast and 3 eggs. Add 3-1/2 cups sifted flour to form a soft dough. Cover. Let rise until doubled in bulk. Turn out on a floured board and roll into rectangle, 16 x 20 inches, about 1/4 inch thick. Spread with 2 tablespoons melted butter and 1 cup brown sugar. Roll up like jelly roll and cut into 1 inch thick slices. Cover bottom of two 9-inch square pans with 1/2 cup melted butter. Sprinkle with 3/4 cup brown sugar and 1 cup whole pecans. Place rolls in pan. Let rise until doubled in bulk.

Baking time: 30 minutes. Oven temp.: 350°. Yield: 30 rolls.

Lena E. Moser

ORANGE BOW-KNOT ROLLS

1 cup milk, scalded	1 pkg. granular yeast
1/2 cup shortening	or
1/3 cup sugar	1 compressed yeast
2 teaspoons salt	1/4 cup water
2 eggs	1/4 cup orange juice
5 cups sifted flour	2 tablespoons gr. orange peel

Mix together scalded milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in lukewarm water. Add to this: beaten eggs, orange juice, and orange peel. Add flour. Mix to soft dough. Cover, and let stand 10 minutes. Knead dough 5 to 10 minutes on lightly floured surface. When smooth, place in greased bowl, turning once to bring greased surface side on top. Cover with damp cloth and let rise in warm place (82°) until double (about 2 hours). Punch down and let stand for 15 minutes. Roll dough out on board to 10 x 16" and 1/2" thick. Cut into strips 10 x 3/4" wide. Roll each strip lightly between your hands, then tie into knots. Arrange bow-knots on baking sheet; tuck ends under. Cover, let rise until double. Bake, then frost when cool.

Baking time: 12 minutes. Oven temp.: 400°. Yield: 18 to 24 rolls.

Orange Frosting:

2 tablespoons orange juice	1 teaspoon gr. orange peel
1 cup confectioners sugar	

Blend and brush on top of rolls with a pastry brush to glaze them.

Maude Horner

ICE BOX ROLLS

1/2 cup shortening (part butter)	2 cups warm water
1/2 cup sugar	2 small or 1 large egg
1 cake compressed yeast	6 to 7 cups flour
1 teaspoon salt	

Cream butter and sugar. Add egg and beat. Add yeast which has been softened in a small amount of the 2 cups of water. Add remaining water alternately with flour. Add salt. Makes a rather soft dough. Grease top. Grease bowl. Cover and put in refrigerator until needed. Shape into rolls at least 4 hours before needed.

Baking time: 25-30 minutes. Oven temp.: 350°.

Orpha Miles

ROLLS

1 cake yeast	1 cup milk, scalded and cooled
1/2 cup sugar	2 eggs, beaten
4 cups flour	1/2 cup shortening, melted
1/2 teaspoon salt	(butter preferred)

Dissolve yeast in cooled milk. Add sugar, salt and eggs. Add 2 cups flour, then add shortening and remaining flour. Shape rolls, let rise until double in size.

Baking time: 15-20 minutes. Oven temp.: 400°. Yield: 12 to 18 rolls.

Arlene Swendsen

SUGAR CINNAMON LOAF

1/4 cup melted shortening	1/4 cup lukewarm water
1/4 cup sugar	1 cup milk, scalded
1 teaspoon salt	3-1/2 cups flour
1 egg, beaten	1 cake yeast
Topping:	
1/4 cup sugar	1-1/2 teaspoons cinnamon

Combine cooled shortening, 1/4 cup sugar, salt and egg; add yeast softened in lukewarm water; add lukewarm milk alternately with flour. Knead lightly. Let rise in greased bowl until double in bulk. Punch down. Turn out on pastry cloth. Let rise 10 minutes. Roll in rectangle 7-1/2" x 19". Brush with milk, sprinkle with remaining 1/4 cup sugar and cinnamon. Roll as jelly roll, place in greased 10" x 5" loaf pan. Let rise until double in bulk. Before baking, brush loaf with cooled melted butter, sprinkle with mixture of 1-1/2 table-spoons sugar and 1/2 teaspoon cinnamon.

Baking time: 45 minutes. Oven temperature: 350°.

SWEET ROLLS

- | | |
|---------------------------------|---------------------------|
| 1 cake yeast | 1 cup cold water |
| 1/2 cup lukewarm water | 1 egg, well beaten |
| 1 cup milk, scalded | 1-1/2 teaspoon salt |
| 1/2 cup sugar | 5-1/2 to 6-1/2 cups flour |
| 1/2 cup shortening, part butter | |

Crumble yeast in lukewarm water. To scalded milk, add sugar and shortening and stir till well dissolved. Add cold water, egg, and salt. When this mixture is lukewarm, add yeast. Add flour. Knead in flour and let rise. Knead down and let rise again. Make out rolls and let rise until double in bulk. Baking time: 20-25 minutes. Oven temp.: 375°. Yield: 3 to 4 dozen rolls. For Cinnamon Rolls:

- | | |
|------------------------|---------------------|
| 1/2# brown sugar | 1/4# soft butter |
| 3 teaspoons Karo syrup | 3 tablespoons cream |

Combine sugar, butter and syrup and put in bottom of pan. Drizzle the cream over this. Place rolls on top of this mixture.

Joan McClure

JUDE'S PANCAKES (MISSOURI)

- | | |
|------------------------------------|----------------------------------|
| 2 cups flour | milk |
| 3 teaspoons baking powder, heaping | 2 eggs, beaten |
| 1/2 teaspoon salt | 2 tablespoons shortening, melted |
| 4 tablespoons sugar | |

Sift together the dry ingredients. Add milk to make thin batter, then add eggs and shortening. Jude says the secret of these is to "stir the batter only one way". Will keep for several days in refrigerator.

Helen Holsman

POTATO DOUGHNUTS

2 beaten eggs	4-1/2 cups flour
1 cup sugar	1 teaspoon salt
2 tablespoons salad oil	4 teaspoons baking powder
1 cup mashed potatoes	1 teaspoon soda
1 cup sour milk	1 teaspoon nutmeg

Beat eggs and sugar until light; add salad oil, potatoes and milk; beat until smooth. Add flour sifted with salt, baking powder, soda and nutmeg. Chill. Roll 1/2 inch thick and cut with doughnut cutter. Fry in deep hot fat, 375°. Drain on absorbent paper. Dip doughnuts in granulated sugar or powdered sugar.

Bessie Denny

RAISED DOUGHNUTS

1 cup milk, scalded	2 eggs
1 cup lukewarm water	1 teaspoon salt
1 cake or 1 pkg. yeast	1 teaspoon lemon flavoring
3/4 cup sugar	1/4 teaspoon ground nutmeg
1/2 cup shortening	7 cups flour, sifted

Dissolve yeast in warm water and add to cooled milk. Cream shortening and sugar, add eggs and beat thoroughly. Add lemon flavoring and nutmeg. Add liquid alternately with flour. Let rise until double in bulk. Roll out 1/2" thick on lightly floured board and cut with doughnut cutter. Let rise again until double in size and fry in deep fat until light brown in color. 1-1/2# of fat is sufficient for frying. Roll in powdered or granulated sugar while still hot.

Mrs. Carl York

CAKES

Tempting, delicious melt-in-your-mouth cakes.

ANGEL FOOD CAKE

(Electric Mixer and hand method)

12 egg whites (room temp.) 1 teaspoon cream tartar
1-1/2 cups sugar, sifted 5 times 1/4 teaspoon salt
1 cup cake flour, sifted 5 times 1 teaspoon vanilla

After flour and sugar are sifted, add 1/2 of sugar to the flour and sift 3 more times. Add salt to eggs. Beat eggs with electric mixer until foamy. Add cream tartar and beat with mixer until stiff but not dry. Complete cake by hand with spoon or whisk beater. Add sugar, flour and flavoring each in order named, folding as each is added. Bake in ungreased tube cake pan. Put cake in cold oven. When done, invert pan on bottle neck and let stand until cold before removing.

Baking time: 1 hour. Oven temp.: 325°. Yield: 16 to 18 servings.

Betty McClure

APPLESAUCE CAKE

1/2 cup butter 1 teaspoon cinnamon
1 cup sugar 1 teaspoon nutmeg
1 cup apples, chopped fine 1/2 teaspoon cloves
1/2 cup raisins, boiled 1/2 teaspoon vanilla
1/2 cup nut meats 1 teaspoon soda dissolved in
1/4 teaspoon salt 1 cup boiling water
2 cups flour

Cream butter and sugar. Add spices, apples, drained raisins, nut meats and salt. Mix well. Dissolve soda in water used to boil raisins. Add alternately with the flour. Mix well. Frost with caramel frosting, when cold. Baking time: 45-50 minutes. Oven temp.: 350°. Yield: 8" square cake.

Margaret Wagner

BELGIAN CREAM MOCHA CAKE

5 eggs	2 tablespoons cold water
1/2 cup sugar	1 cup less 2 tablespoons cake flour
1 teaspoon vanilla	1 teaspoon baking powder

Beat together egg yolks, sugar, vanilla and water. Add stiffly beaten egg whites to mixture. Sift together flour and baking powder and sift over egg mixture. Fold in lightly. Line 2 cake pans with waxed paper. Bake in 375° oven not preheated.

Frosting:

1/2# butter	3/4 cup sugar
1/2 cup warm strong coffee (2 tablespoons for each 1/2 cup water)	2 egg yolks

Cream butter; add sifted sugar and egg yolks. Add coffee. Cool in refrigerator. Spread between layers and around cake. Crumb vanilla wafers and stick to side over frosting. Spread frosting over top. Use the rest to decorate cake with cake decorator.

Jenny Lekwa

CARAMEL CAKE

2-1/2 cups white sugar	1 teaspoon soda
1 cup vegetable shortening	1 teaspoon baking powder
5 eggs	4 teaspoons cocoa
1 cup buttermilk	5 teaspoons coffee
3 cups sifted cake flour	2 teaspoons vanilla

Cream shortening and sugar until light and fluffy. Sift flour, soda, baking powder and cocoa together 3 times. Beat eggs separately; add yolks to sugar mixture. Beat well. Add dry ingredients alternately with buttermilk; stir in well strained coffee and vanilla. Fold in stiffly beaten egg whites. Turn into well greased pans--2 pans 7 x 11" or 1 pan 10 x 14". Frost with Caramel frosting when cold.

Baking time: 30 minutes. Oven temp.: 350°.

Caramel Frosting:

1/2 cup butter	3 to 5 teaspoons coffee
1 egg yolk	1 teaspoon vanilla
2 teaspoons cocoa	Approx. 1 box powdered sugar

Cream butter and add part of sugar which has been sifted with cocoa. Add egg yolk which has been beaten until pale yellow. Add coffee and vanilla and the rest of the sugar until desired consistency is reached. Beat until soft and puffy.

Barbara McDonald

CHOCOLATE CAKE

- | | |
|--------------------|-----------------------|
| 1/2 cup shortening | 1 teaspoon soda |
| 1 cup sugar | 1/4 cup cocoa |
| 1 teaspoon vanilla | 1/2 teaspoon salt |
| 1 egg | 3/4 cup boiling water |
| 1-1/4 cups flour | |

With mixer thoroughly cream together the shortening and sugar. Add egg and beat well. Add dry ingredients, which have been sifted together, alternately with boiling water and mix well after each addition. Pour into waxed paper lined pan.

Baking time: 35 minutes. Oven temp.: 350°. Yield: 8" x 8" cake.

Mary Lou Meyers

DATE CAKE

- | | |
|---------------------------|---------------------------|
| 1 cup dates, chopped fine | 1 egg yolk, beaten |
| 1 teaspoon soda | 1-1/3 cups flour |
| 1 cup boiling water | 1/2 cup nut meats |
| 1 cup white sugar | 1 egg white, beaten stiff |
| 1 tablespoon butter | |

Combine dates, add soda dissolved in boiling water, and let cool. Then cream together, white sugar and butter. Add beaten egg yolk then add date mixture. Stir in flour, nut meats and egg white beaten stiff.

Baking time: 35 minutes. Oven temp.: 325°. Yield: 8" x 10" cake.

Endine Scott

DEVILS FOOD CAKE

- | | |
|-----------------------------|-------------------|
| 4 squares chocolate (4 oz.) | 1/2 cup sour milk |
| 1/2 cup shortening | 1-3/4 cups flour |
| 1 cup boiling water | 1 teaspoon soda |
| 2 cups sugar | 1/2 teaspoon salt |
| 1 teaspoon vanilla | 2 eggs |

Melt chocolate and shortening together; add water and sugar. Add alternately sour milk and flour which has been sifted with soda and salt. Beat well. Add eggs unbeaten one at a time beating well after each addition. Add vanilla.

Baking time: 45 minutes. Oven temp.: 350°.

Marie Ellis

FRENCH CHOCOLATE CAKE

1/2 cup cocoa	1 teaspoon soda
3/4 cup boiling water	1/2 teaspoon salt
1/2 cup shortening	1/2 cup sour milk
1-1/2 cups sugar	3 stiffly beaten egg whites
2 cups cake flour	1 teaspoon vanilla

Dissolve cocoa in boiling water, and let cool. Cream shortening and sugar, add egg yolks, then cocoa mixture, and mix well. Sift dry ingredients; add alternately with sour milk. Fold in egg whites, then add vanilla. Pour into two 8" layer pans. When cool, frost with your favorite frosting. Baking time: 25-30 minutes. Oven temp.: 350°.

Georgia Peitzman

LAZY DAIZY CAKE

2 eggs, well beaten	1 cup flour
1 cup sugar	1 teaspoon baking powder
1 teaspoon vanilla	1/2 teaspoon salt
1/2 cup milk	1 tablespoon shortening

Add sugar gradually to well beaten eggs and beat this mixture well. Add vanilla. Sift flour, baking powder and salt together and add to above mixture all at once and beat well. Heat milk and shortening together to boiling point and add all at once. Beat well.

Baking time: 30 minutes. Oven temp.: 350°.

Frosting:

10 tablespoons brown sugar	2 tablespoons cream
4 tablespoons butter	1 cup coconut

Bring to a boil. Pour over cake. Put in hot oven for a few minutes.

Neita Rhinehart

MAHOGANY CAKE

1/2 cup butter	2/3 cup sour cream
2 cups sugar	2-1/2 cups flour
4 tablespoons cocoa	2 teaspoons soda
2 unbeaten eggs	1 cup boiling water
1/2 teaspoon salt	1 teaspoon vanilla

Cream butter; add sugar and cream. Mix cocoa with a little hot water to make a paste. Add to butter and sugar. Add eggs. Sift soda and salt with flour and add alternately with sour cream. Add vanilla. Add boiling water last. Baking time: 30 minutes. Oven temp.: 375°. Yield: 12" x 15" loaf cake.

CHOCOLATE CAKE

1/2 cup shortening	1 teaspoon soda
1 cup sugar	1/4 cup cocoa
1 teaspoon vanilla	1/2 teaspoon salt
1 egg	3/4 cup boiling water
1-1/4 cups flour	

With mixer thoroughly cream together the shortening and sugar. Add egg and beat well. Add dry ingredients, which have been sifted together, alternately with boiling water and mix well after each addition. Pour into waxed paper lined pan.

Baking time: 35 minutes. Oven temp.: 350°. Yield: 8" x 8" cake.

Mary Lou Meyers

DATE CAKE

1 cup dates, chopped fine	1 egg yolk, beaten
1 teaspoon soda	1-1/3 cups flour
1 cup boiling water	1/2 cup nut meats
1 cup white sugar	1 egg white, beaten stiff
1 tablespoon butter	

Combine dates, add soda dissolved in boiling water, and let cool. Then cream together, white sugar and butter. Add beaten egg yolk then add date mixture. Stir in flour, nut meats and egg white beaten stiff.

Baking time: 35 minutes. Oven temp.: 325°. Yield: 8" x 10" cake.

Endine Scott

DEVILS FOOD CAKE

4 squares chocolate (4 oz.)	1/2 cup sour milk
1/2 cup shortening	1-3/4 cups flour
1 cup boiling water	1 teaspoon soda
2 cups sugar	1/2 teaspoon salt
1 teaspoon vanilla	2 eggs

Melt chocolate and shortening together; add water and sugar. Add alternately sour milk and flour which has been sifted with soda and salt. Beat well. Add eggs unbeaten one at a time beating well after each addition. Add vanilla.

Baking time: 45 minutes. Oven temp.: 350°.

Marie Ellis

FRENCH CHOCOLATE CAKE

1/2 cup cocoa	1 teaspoon soda
3/4 cup boiling water	1/2 teaspoon salt
1/2 cup shortening	1/2 cup sour milk
1-1/2 cups sugar	3 stiffly beaten egg whites
2 cups cake flour	1 teaspoon vanilla

Dissolve cocoa in boiling water, and let cool. Cream shortening and sugar, add egg yolks, then cocoa mixture, and mix well. Sift dry ingredients; add alternately with sour milk. Fold in egg whites, then add vanilla. Pour into two 8" layer pans. When cool, frost with your favorite frosting.

Baking time: 25-30 minutes. Oven temp.: 350°.

Georgia Peitzman

LAZY DAIZY CAKE

2 eggs, well beaten	1 cup flour
1 cup sugar	1 teaspoon baking powder
1 teaspoon vanilla	1/2 teaspoon salt
1/2 cup milk	1 tablespoon shortening

Add sugar gradually to well beaten eggs and beat this mixture well. Add vanilla. Sift flour, baking powder and salt together and add to above mixture all at once and beat well. Heat milk and shortening together to boiling point and add all at once. Beat well.

Baking time: 30 minutes. Oven temp.: 350°.

Frosting:

10 tablespoons brown sugar	2 tablespoons cream
4 tablespoons butter	1 cup coconut

Bring to a boil. Pour over cake. Put in hot oven for a few minutes.

Neita Rhinehart

MAHOGANY CAKE

1/2 cup butter	2/3 cup sour cream
2 cups sugar	2-1/2 cups flour
4 tablespoons cocoa	2 teaspoons soda
2 unbeaten eggs	1 cup boiling water
1/2 teaspoon salt	1 teaspoon vanilla

Cream butter; add sugar and cream. Mix cocoa with a little hot water to make a paste. Add to butter and sugar. Add eggs. Sift soda and salt with flour and add alternately with sour cream. Add vanilla. Add boiling water last. Baking time: 30 minutes. Oven temp.: 375°. Yield: 12" x 15" loaf cake.

NEVER FAIL CAKE

- | | |
|--------------------|-----------------------|
| 1 egg | 1 teaspoon soda |
| 1/3 cup cocoa | 1/2 cup sour milk |
| 1/2 cup shortening | 1/2 teaspoon salt |
| 1 teaspoon vanilla | 1 cup sugar |
| 1-1/2 cups flour | 1/2 cup boiling water |

Put in bowl in order given and beat 5 minutes or until smooth either by hand or electric beater. To sour the milk place 2 tablespoons vinegar in cup and add milk equivalent to 1/2 cup. Put in muffin tins lined with baking cups. Baking time: 15-20 minutes. Oven temp.: 375°. Yield: 18 cupcakes.

Blanche Travis

ORANGE CREAM CUPCAKES

- | | |
|--------------------------|-----------------------------|
| 3/4 cup shortening | 1/4 teaspoon salt |
| 1-1/4 cups sugar | 4 teaspoons baking powder |
| 3 beaten egg yolks | 1/2 cup orange juice |
| 3 cups cake flour | 1/2 cup water |
| 1 teaspoon lemon extract | 3 stiffly beaten egg whites |

Cream shortening, sugar and egg yolks together. Sift flour, salt and baking powder together and add alternately with orange juice and water. Mix well. Add lemon extract and fold in egg whites. When cool, frost. Baking time: 30-35 minutes. Oven temp.: 350°. Yield: 3 dozen cupcakes.

Orange Frosting:

- | | |
|-----------------------|----------------------------|
| 1/4 cup melted butter | 2 cups powdered sugar |
| 2 egg yolks | 3 tablespoons orange juice |
| | grated rind of one orange |

Beat thoroughly in pan on stove until frosting is warm and creamy. Beat, cool and spread on cakes.

Bessie Denny

ORANGE LAYER CAKE

2-1/4 cups sifted cake flour	1/2 cup shortening
2 teaspoons baking powder	grated rind of 1 orange
1/4 teaspoon soda	1/4 cup orange juice
1 teaspoon salt	3/4 cup water or milk
1-1/2 cups sugar	2 medium eggs

Have all ingredients room temperature. Measure all ingredients accurately before starting to mix. Sift flour, baking powder, soda, salt and sugar into a bowl. Combine orange juice and water or milk. Add shortening and 2/3 of the liquid to the dry ingredients. Beat vigorously for 2 minutes (about 150 strokes per minute). Or mix with electric mixer on slow to medium speed for 2 minutes. Add remaining 1/3 of liquid and the 2 unbeaten eggs. Beat 2 minutes more. Pour into 2 greased and floured 8" round layer cake pans. Baking time: 30 minutes. Oven temp; 350°.

Creamy Nut Filling and Frosting:

2-1/2 tablespoons cake flour	1/4 teaspoon salt
1/2 cup milk	1/2 teaspoon vanilla
1/2 cup shortening, part butter	1/2 cup coarsely chopped nuts
1/2 cup sugar	1 cup sifted confectioners sugar

Gradually blend milk into flour and cook to a very thick paste, about 10 minutes. Cool to lukewarm. Meanwhile cream shortening, sugar and salt. Add lukewarm paste. Beat with rotary beater till fluffy. Fold in vanilla and nut meats. Use about 1/3 of this for filling. To remainder, blend in the confectioners sugar. Spread on top and sides of cake.

Dorothy Helmick

PERFECT CAKE

1 cup whipping cream	1 teaspoon lemon extract
1 cup sugar	1-1/2 teaspoon baking powder
1 teaspoon vanilla	1-1/2 cups cake flour
3 egg whites.	

Whip cream and add the unbeaten egg whites one at a time. Beat each right into the cream. Beat in sugar gradually. Add vanilla and lemon extract. Add flour and baking powder sifted together. Bake in two layer cake pans. Baking time: 30 minutes. Oven temp.: 325°.

Filling:

5 tablespoons sweet cream	5 tablespoons sugar
1 tablespoon butter	powdered sugar

Bring to a boil the cream, butter, and sugar. Add flavoring and enough powdered sugar for the right spreading consistency. Put between layers.

Berniece Paul

PINEAPPLE UPSIDE DOWN CAKE

1/4 cup butter	1-1/4 cups flour
1/2 cup sugar	2-1/2 teaspoons baking powder
1 egg	1/4 teaspoon salt
1 cup fruit syrup	1-1/2 teaspoons vanilla

Cream butter and sugar, beat in egg, then add flour, baking powder and salt alternately with fruit syrup. Add vanilla. Batter may look slightly curdly.

Topping for bottom of 8" square pan:

3 tablespoons soft butter	1/2 cup chopped nuts
3/4 to 1 cup brown sugar	No. 2 can drained crushed pineapple

Put fruit and nuts in bottom of pan. Mix soft butter and sugar with fork and spread over nuts and fruit. Pour cake batter on top. Turn out on serving plate when done.

Baking time: 30 minutes. Overtemp.: 350°. Yield: 6 servings

Joan McClure

UNBAKED FRUIT CAKE

1 pound dates, cut fine	1 cup nuts meats
1 pound marshmallows, cut fine	1/2 cup sugar
1 pound orange slices or gum drops cut fine	1 pound graham crackers

Stir all ingredients together. Knead. Press in pan lined with waxed paper and let set in refrigerator for six days.

Marie Edgar

BUTTER FROSTING

- | | |
|-----------------------------------|--------------------|
| 4 tablespoons butter | 1 teaspoon vanilla |
| 2 cups sifted confectioners sugar | few grains of salt |
| 3 tablespoons milk or cream | |

Cream butter. Add 1/3 of sugar and beat well. Add vanilla and salt. Add remaining sugar alternately with milk or cream until right consistency to spread. Beat until smooth. This amount will frost a medium sized loaf cake or 2 dozen cupcakes.

Maude Horner

FUDGE FROSTING

- | | |
|-----------------------------|-------------------------|
| 2 oz. chocolate, finely cut | 1 tablespoon corn syrup |
| 1-1/2 cup sugar | 1/4 teaspoon salt |
| 7 tablespoons milk | 1 teaspoon vanilla |
| 2 tablespoons butter | |

Bring slowly to a full rolling boil and boil briskly one minute.

Bonnie Bradbury

NEVER FAIL CHOCOLATE FROSTING

- | | |
|--------------|---------------------|
| 1 cup sugar | 1/4 cup butter |
| 1/4 cup milk | 2 squares chocolate |

Cook slowly, stirring until chocolate melts. Let come to a full rolling boil, and boil just one minute. May set in cold water and beat to right consistency to spread.

Berniece Paul

CANDIES

For the Sweet Tooth

APLETS

- | | |
|------------------------------|--------------------|
| 1 cup apples, grated | 3/4 cup cream |
| 2 cups sugar | 1 cup nuts |
| 1 pkg. Plymouth Rock gelatin | 1 teaspoon vanilla |

Bring apples and sugar to boiling point and stir constantly. Add gelatin dissolved in cream. Boil 20 minutes stirring constantly. Remove from stove; add nuts and vanilla. Turn into buttered dish to set. When solid, cut in squares and dust in powdered sugar.

Dorothy Helmick

BUTTER TOFFEE

- | | |
|-------------------|-------------------|
| 1 cup white sugar | 1/2 cup butter |
| 1/2 teaspoon salt | 1/2 cup nut meats |
| 1/4 cup water | milk chocolate |

Combine sugar, salt, water and butter. Cook to light-crack stage, 285°. Add nut meats and pour into well-greased pan. Cool. Melt chocolate and spread half on top of toffee. Sprinkle with crushed nut meats. Cool. Turn and spread other side with chocolate and sprinkle with nuts. When chocolate has hardened, break into pieces.

Margaret Wagner

CARMELED CANDIED APPLES

- | | |
|-------------------|-------------|
| 1 cup white sugar | 1 cup cream |
| 1 cup dark syrup | |

Boil sugar and syrup 3 minutes. Slowly add cream. Cook to the soft ball stage. Remove from stove and beat until creamy. Place a stick in each apple. Dip apple in syrup and place on well greased cookie sheet. (If syrup gets too cold, set in hot water.)

Fannie Butler

PEANUT BRITTLE CANDY

- | | |
|--------------------------|---------------------------|
| 2 cups sugar | 1 lb. raw spanish peanuts |
| 2/3 cup white corn syrup | 1 teaspoon salt |
| 1/2 cup water | 1 teaspoon soda |

Stir sugar, syrup and water and boil till it hairs when dropped from spoon. Add peanuts and salt. Cook over medium heat till syrup is golden brown--about 15 minutes. Stir occasionally to prevent burning. Remove from heat and add soda. Mix well and pour on buttered cookie sheet, 12" x 16", spreading thin.

Blanche Travis

TROUFFLES

- | | |
|--|----------------------|
| 1 cake Dot chocolate (red pkg.) | 1/4 lb. butter |
| 1 can Borden's Eagle Brand milk
(sweetened condensed) | 1 tablespoon vanilla |

Cut chocolate fine and melt in double boiler. Take off fire and stir for a few minutes; cut in butter and stir until dissolved. Add milk and vanilla. Set away in a cool place for several hours. Then take small spoonfuls at a time and roll into a ball and then roll in either coconut, nuts or decoretts.

Marie Badger

DATE ROLL

- | | |
|----------------------|-------------------|
| 3 cups sugar | 1 lb. dates |
| 1 cup milk | 1 lb. Brazil nuts |
| 3 tablespoons butter | |

Boil to soft ball stage. Add dates and nuts. Boil to hard ball stage. Beat until you can mold it into a roll. Slice as you would ice box cookies.

Ruth Stevens

DIVINITY PUFFS

2 egg whites	1/2 cup light corn syrup
2-1/2 cups sugar	3/4 cup chopped nuts
1/2 cup water	1/2 teaspoon vanilla

Cook sugar, water and syrup to thin stage or 234°. Pour half of syrup over egg whites which have been beaten stiff. Stir constantly while pouring. Cook remaining half of syrup to 260°. Pour over egg whites, beating constantly. Beat until mixture holds shape when dropped from spoon. Add nuts and vanilla. Swirl from spoon onto waxed paper.

Bessie Denny

BROWN SUGAR DIVINITY

2 cups brown sugar	1/2 cup nut meats
6 tablespoons hot water	1/2 teaspoon vanilla
1 egg white	

Boil brown sugar and water till it forms a thread. Pour over beaten egg whites. Continue beating until mixture holds its shape. Add nuts and vanilla. Drop from spoon onto waxed paper.

Marie Badger

MARSHMALLOW CREME FUDGE

4 cups sugar	2 pkgs. chocolate bits
1 tall can evaporated milk	1 pt. jar marshmallow creme
1/4 cup butter	1 teaspoon vanilla
	nuts if desired

Put sugar, milk and butter in large heavy pan and cook to soft ball stage, 236°. Remove from fire. Stir in chocolate bits, marshmallow creme, vanilla, and nuts. Pour immediately into pan at least 9" x 15". Makes about 5 pounds.

Endine Scott

Lila Ward

BUTTERNUT CRUNCH

1 cup sugar
1/2 teaspoon salt
1/4 cup water
1/2 cup butter or margarine

1-1/2 cups walnuts
2 - 6 oz. pkgs. semi-sweet
chocolate, melted

Combine sugar, salt, water and butter; heat to boiling and cook to light crackle stage. Add 1/2 cup nuts. Pour onto well greased cookie sheet, cool. Spread 1/2 of chocolate over mixture and sprinkle with nuts. Cool. Turn over and repeat the chocolate and nuts. Break in pieces. Yields 2 doz. pieces.

Arlene Swendsen

POPCORN BALLS

3 cups brown sugar
1/3 cup white syrup
2/3 cup butter
1/2 teaspoon cream of tartar

Combine sugar, syrup, butter and cream of tartar. Boil until it forms a soft ball. Remove and add 1/2 teaspoon soda. Stir and while foaming pour over popped corn. Makes about 2 dozen large balls.

Ruth Stevens

CHEESE CHICKEN EGGS & CASSEROLES

CASSEROLES

"Humdrum dishes take on a new flavor when cooked in a casserole. The attractive pottery or earthenware dish makes guests wonder what delicious combination is hidden beneath its fragrant covering of crumbs and cheese.

There is satisfaction in knowing that you are repeating an old peasant way of cooking, plus the knowledge that you are able to sit in the living room with your family or guests while the dinner improves as flavors are sealed into the casserole."

NEVER FAIL NOODLES

- | | |
|------------------------------|------------------------|
| 2 egg yolks, beaten fluffy | pinch of salt |
| 1 teaspoon melted shortening | pinch of baking powder |
| 2 tablespoons milk or cream | flour |

Mix well and roll very thin. May cut and use right away or dry for awhile.

Marie Edgar

BAKED EGGS: SWISS STYLE

Put butter in bottom of skillet or baking dish. Sprinkle grated cheese over butter. Drop whole egg on cheese. Season to taste. Allow 1 tablespoon cream per egg and pour over top. Sprinkle with cheese on top. Bake in moderate oven 350° for 15 minutes.

Berniece Paul

BEST MACARONI BAKE

- | | |
|-------------------------|-----------------------------|
| 1 - 6 oz. pkg. macaroni | 1 cup diced American cheese |
| 1 cup soft bread crumbs | 1/3 cup diced green pepper |
| 2 eggs | 1 teaspoon minced onion |
| 2 cups canned tomatoes | 1/4 cup melted butter |

Cook macaroni in boiling salted water 7 minutes. Drain. Add remaining ingredients, mix lightly. Season to taste. Pour into buttered baking dish, 7" x 11". Bake at 325° for 45 minutes.

Willine Burnett

ONE DISH MEAL

- | | |
|---------------------------------------|-------------------------|
| 4 diced potatoes | 1 can whole kernel corn |
| 1 large onion | salt and pepper |
| 1 lb. hamburger made into small cakes | |

Brown hamburger cakes in 2 tablespoons fat. Put vegetables in baking dish. Place browned hamburger cakes on top. Pour over all 1 can of tomato soup. Bake slowly at 300° for 1 hour.

Mable York

CHICKEN CURRY AND RICE (INDIAN)

1/2 cup shortening	2 lbs. chicken, cut up
1 teaspoon curry powder (I use 1 to 2 tablespoons)	2 cloves garlic
2 teaspoons salt	1 or 2 large onions
pepper to taste	4 medium potatoes, pared and cut in inch cubes

Heat shortening and brown curry powder--do not burn. Add chicken and brown, stirring constantly. After five minutes add salt, pepper, garlic and onions, and turn temperature to low. Cover and simmer until meat is nearly done, adding water as needed. Add potatoes last and cook 20 minutes longer. Add enough water to make a gravy to permeate rice with which it is to be served. Cook 1 cup rice in boiling salted water until fluffy. Serve chicken curry over rice. Serves 6 generously.

Charis Millen

MACARONI LOAF

1 cup macaroni	3 eggs well beaten
1 cup bread crumbs	1 pimento
1 cup thin cream	1 tablespoon onion juice
1 cup grated cheese	1 tablespoon parsley
1 cup milk	1/2 teaspoon salt

Cook macaroni and drain. Combine with other ingredients. Bake in a buttered casserole at 375° for 40 minutes. May be served with mushroom sauce.

Ida Collins

FRIED CHICKEN

Melt 1/2 lb. butter, or half butter and half lard. Dip chicken in butter, then roll in salted and peppered finely rolled cracker crumbs or bread crumbs. Place in a pan so piece do not touch. Use 1 teaspoon butter for each piece of chicken. Bake in oven 350° for 1-1/2 hours (depending on size of chicken).

Hazel Dye

CREAMED CHICKEN SUPREME

1 - 11 oz. can chicken noodle soup	
2 tablespoons flour	1/2 cup cooked peas

Stir soup into flour gradually. Cook, stirring constantly until thickened to consistency of white sauce. Add peas and heat thoroughly. Serve over cooked rice, toast squares or waffles.

Berniece Paul

SCALLOPED CHICKEN

- | | |
|----------------------------|------------------------------|
| 4 cups cooked chicken | 2 tablespoons minced parsley |
| 1 cup celery, chopped fine | 2 teaspoons salt |
| 1 small onion, chopped | 4 slightly beaten eggs |
| 1 cup soft bread crumbs | 2 cups chicken stock |

Cut chicken in rather large pieces. Alternate layers of chicken, celery, crumbs, onion and parsley in greased casserole. Add salt and eggs to chicken stock. Mix thoroughly and pour over chicken. Set casserole in pan of warm water and bake at 350° for 1 hour. Serves 8,

Eva Burnett

SCALLOPED CHICKEN

- | | |
|---|--|
| 1 - 3 or 4 lb. chicken, boiled
and cut in bite size pieces | 2/3 cup flour |
| 12 to 15 slices of toasted bread | 1 egg |
| 1-1/2 quarts broth (add water to
make required amount) | salt and pepper to taste |
| | 1/2 cup chopped celery |
| | 1 teaspoon savory or poultry seasoning |

Make thickening of egg, flour and add a little water. Add to boiling broth. Break toasted bread into gravy and add chicken, salt, pepper, celery and savory. Let stand 10 to 15 minutes for bread to soak gravy. If too thick, add a little milk. Pour into greased 9" x 12" pan. Preheat oven to 375° and bake for 45 minutes. Serves 6 to 8.

Joan McClure

HUNTINGTON CHICKEN

- | | |
|--|---------------------|
| 1 chicken | 1 can mushroom soup |
| 2 cups macaroni, cooked in
salted water | 1 can pimento |
| | 6 tablespoons flour |

Cook chicken and drain broth. Cut in small pieces. Add enough water or milk to broth to make 1 quart liquid. Add a little water to flour to make a thickening. Add flour and mushroom soup to broth and cook until thick. Add chicken, macaroni, pimento, and seasoning to taste. Serves 12 to 15.

Thelma Schultz

HOT CHICKEN SALAD

2 cups cubed, cooked chicken (turkey or veal can be used)	2 teaspoons grated onion
2 cups thinly sliced pascal celery	1 cup mayonnaise
1/2 cup toasted chopped almonds	2 tablespoons lemon juice
1/2 teaspoon salt	1/2 cup grated cheese
	1 cup finely crushed potato chips

Mix in sauce pan and heat thoroughly on top of the stove the chicken, celery, almonds, salt, onion, mayonnaise, and lemon juice. Place in a 9" x 9" baking dish. Sprinkle with the cheese and potato chips. Bake 10 minutes, or until lightly browned in 450° oven. Serves 6 to 9.

Trudy Mueller

ESCALLOPE'D CHICKEN

1 medium chicken	4 tablespoons flour
1 quart broth	4 tablespoons chicken fat or butter

Boil chicken and remove meat from bones. Leave in average sized pieces. Make a gravy of the remaining ingredients.

Dressing:

1-1/2 quart cubed bread	2 tablespoons onion, cut fine
3/4 cup butter, melted	3/4 teaspoon salt
1-1/4 teaspoon sage	1/4 teaspoon pepper
1/4 cup cream or stock	

Place the chicken in a buttered baking dish. Cover with dressing. Pour the gravy over all and bake 30 to 35 minutes. If preferred, more dressing may be added, using the same proportions. Part of the gravy may be used on the chicken at serving time. Serves 8.

Elsie M. Ellis

CHIPPED BEEF A LA MODE

2/3 lb. broad noodles, cooked	1 qt. milk
2/3 lb. dried beef	2/3 lb cheese (Old English preferred)
1/3 cup butter	1/3 cup pimento, chopped
1/2 cup flour	2/3 cup fine buttered crumbs

Cook dried beef in butter. Add flour and blend; add milk all at once. Stir and cook. Add cheese and stir until melted. Add pimento. Combine noodles and above dried beef mixture in layers in a large buttered baking dish. Cover with crumbs. Bake in a moderate oven for 20 to 30 minutes. Serves 12.

Elsie M. Ellis

CHIPPED BEEF SUPREME

2/3 lb. noodles, cooked in salt water	1/3 cup butter
1 lb. mushrooms or 1 can mushroom soup	1/2 cup flour
2/3 lb. chipped dried beef	1 qt. milk
	2/3 lb. Old English Kraft cheese
	pimento - optional

Cook mushrooms in butter 5 minutes. Add dried beef, flour and milk. Blend and cook until thickened. Add cheese and stir until melted. Combine noodles and other ingredients in layers in a large buttered casserole. Sprinkle with 2/3 cup of fine buttered crumbs. Bake in moderate oven until brown. Serves 12.

Nelle Barrett

TUNA FISH WITH RICE AND CHEESE

2 cups tuna fish	2 cups grated cheese
2 cups cooked rice	1 cup thin white sauce
2 tablespoons finely chopped parsley	1/2 cup buttered crumbs
2 tablespoons finely chopped onion	

Drain tuna fish and flake. Arrange tuna and rice in layers in buttered casserole. Sprinkle each layer with parsley and onion. Add cheese to white sauce and pour over top. Top with crumbs and paprika. Add mushrooms if desired. Bake in 375° oven about 20 minutes or until brown. Serves 6.

Frances Rhinehart

GOULASH SUPREME

2 lbs. beef, chuck or rump	1 teaspoon vinegar
4 tablespoons fat	1 tablespoon brown sugar
1 cup sliced onion	2-1/2 teaspoons paprika
1 small garlic clove, minced	2 teaspoons salt
2 tablespoons flour	1 teaspoon dry mustard
1/4 cup water	dash of red pepper
	3 cups water

Cube meat in 1 inch pieces and brown in hot fat. Add the onion and garlic. Mix together the vinegar, brown sugar, seasonings, and 3 cups of water. Pour over meat cubes, cover and simmer for 2 to 2-1/2 hours. Thicken with the flour and 1/4 cup of water. Pour over cooked noodles and serve.

Bessie Denny

SALMON CRISPS

- | | |
|------------------------|-----------------------------|
| 1 - 16 oz. can salmon | 1/2 teaspoon salt |
| 1 egg, slightly beaten | 1/4 teaspoon pepper |
| 2 tablespoons milk | 1/2 cup fine cracker crumbs |
| | 1/4 cup melted butter |

Drain and flake salmon. Mix in the egg, milk, salt and pepper. Shape into 9" oblong rolls. Roll in cracker crumbs and place in a greased shallow pan. Pour melted butter over rolls and bake at 400° for 25 to 30 minutes, or until golden brown. Makes 9 crisps.

Bessie Denny

HAMBURGER ROLL

- | | |
|----------------------------|---|
| 1 cup soft bread crumbs | 2 tablespoons chopped onion |
| 1/4 cup milk | 1-1/2 teaspoons salt |
| 1-1/2 lbs. ground beef | 4 tablespoons flour |
| 1 egg | 3 cups diced cooked or canned
vegetables |
| 1 - 8 oz. can tomato sauce | |

Pour milk over bread crumbs. Combine with beef, egg, chopped onion and salt. Mix thoroughly. Place mixture on lightly floured wax paper; place a layer of wax paper on top and roll in a rectangular shape. Remove paper. Spread vegetables over beef and roll like a jelly roll. Place in a pan; cover with tomato sauce. Bake 1 hour and 15 minutes at 350°. Serves 6 or 8.

Clarice Schmeiser

SPANISH NOODLES

- | | |
|---------------------------------|-----------------------|
| 6 slices bacon | 1 can mushrooms |
| 1 slice onion | 1 green pepper |
| 2 cups canned tomatoes | 3 cups cooked noodles |
| Pepper and meat sauce to taste. | |

Dice bacon and fry until crisp. Add finely chopped onions and brown. Add tomatoes, mushrooms and chopped pepper and cook for 20 minutes. Mix sauce with noodles, heat and serve. Serves 4.

Bonnie Kelley

ITALIAN MEAT BALLS

- | | |
|--------------------------|---------------------------|
| 1 lb. ground beef | 2 eggs |
| salt and pepper to taste | 1 clove garlic |
| 1 cup bread crumbs | a little parsley, chopped |
| (Italian bread best) | 1 cup cheese, grated |

Mix all ingredients together well. Shape into balls and brown in hot oil or fat.

Sauce:

- | | |
|-----------------------------|--------------------------|
| 1 can tomatoes | salt and pepper to taste |
| 1/2 cup fat from meat balls | 1 can tomato paste |

Simmer ingredients together 2 hours. Add meat balls and cook 30 min. Serve with macaroni.

Mae Morris

MEAT BALL DINNER

- | | |
|--------------------------|-------------------------------|
| 1 egg | 1/4 teaspoon nutmeg |
| 1/2 cup milk | 3 tablespoons grated onion |
| 1 cup soft bread crumbs | 1 lb. ground beef |
| 1 teaspoon salt | 2 tablespoons fat |
| 1/4 teaspoon pepper | 1 can condensed mushroom soup |
| 1/2 teaspoon dry mustard | 3/4 cup milk |
| 1/2 teaspoon celery salt | 1 can mixed vegetables |

Mix together the egg and milk; add the salt, pepper, mustard, celery salt, nutmeg, onion and ground beef. Mix thoroughly and shape into 20 small balls. Brown in the fat, cooking slowly and turning until the balls are browned. Add the soup and milk. Stir in the drained mixed vegetables. Serves 6 or 8.

Florence Smith

MEAT BALLS

- | | |
|--------------------------|-------------------------|
| 1-1/2 lbs. hamburger | 1/2 cup milk |
| 1/2 cup uncooked rice | 1 medium onion, chopped |
| salt and pepper to taste | tomato juice to moisten |
| 1 egg | |

Make into balls or cakes. Brown in 2 tablespoons fat. Cook slowly for 45 minutes.

Orpha Miles

MEAT PIE

English Pastry:	2/3 cup shortening
2 cups sifted flour	1/2 cup hot water
2 teaspoons baking powder	1 tablespoon lemon juice
1 teaspoon salt	1 egg yolk

Sift together the flour, baking powder and salt. Mix together the remaining ingredients and add to the flour mixing well. Chill. Pat about 3/4 of pastry into a baking dish. Add meat mixture, using any meat (turkey is especially good), dressing and gravy in layers. Add chopped celery and onion. White sauce may be added to gravy to make enough liquid to cover meat. Pat remaining pastry on top to make cover. Bake at 425° for 25 minutes.

Helen Holsman

GOLDEN HAM CASSEROLE

2 cups cooked diced ham	2-1/2 cups uncooked noodles
1 tablespoon lemon juice	1/2 teaspoon onion salt
1 cup milk	1/2 cup diced celery
2 eggs	1/2 cup cooked peas
few dashes of pepper	1-1/2 cups crushed cereal flakes or
1 cup grated cheese	1-1/2 cups buttered crumbs

Cook noodles in boiling salted water until barely tender; drain. Beat eggs and combine with milk. Mix noodles with all ingredients except crumbs. Pour mixture in 2 qt. buttered casserole. Top with crumbs. Bake in moderate oven, 375° for 30 minutes. Serves 6 or 8.

Alice Britton

SPANISH RICE SUPREME

2 cups rice--water to cover	1 can pimento, chopped
1/4 lb. butter	1 large green pepper
2 bouillon cubes	1 large bottle stuffed olives
1 large onion	2 cans cream of tomato soup
1 large bunch celery	1/4 lb. cheese (diced)

Boil rice 10 minutes. Blanch. Boil rice 10 minutes longer. Blanch again. Melt butter in skillet. Dissolve bouillon cubes. Add diced celery, onion, green pepper and rice. Heat 10 minutes, stirring frequently. Add tomato soup, whole olives and pimento. Place in a greased baking dish, 10 x 15". Scatter cheese cubes over top. Bake one hour in a moderate oven, 350°. Serves 12 generously. Inch cubes of ham may be added for additional flavor, if desired.

Trudy Mueller

VEAL AND PORK CASSEROLE

1/2 lb. diced veal	1 cup cubed toast
1/2 lb. diced pork	1 egg
1 onion	1/2 can mushroom soup
2-1/2 cups water	potato chips

Combine water, onion, and meats, and simmer until meat is tender. There will be 2 cups of liquid when meat is tender. To this stock, add the toast, egg, and soup. Mix all ingredients and put in buttered casserole. Cover with layer of potato chips, and bake in moderate oven for 30 minutes.

Marie Badger

GROUND BEEF AND RICE

1/2 lb. ground beef	1-1/2 cups water
1 tablespoon fat	1 teaspoon salt
1/2 cup uncooked rice	1/2 cup chopped celery
1 can condensed chicken & rice soup	1/4 cup chopped green pepper

Brown meat in fat. Mix all ingredients and put in a greased casserole. Cover and bake 1 hour. Stir and cover with crushed corn flakes. Bake in 350° oven for 30 minutes. Serves 6 or 8.

Mary McClure

TRAVELING MAN'S HASH

- | | |
|---------------------|---|
| 1 lb. steak, ground | 1 small onion, chopped |
| 1 lb. pork, ground | 1 small pepper, chopped |
| 1 can tomatoes | 1 box spaghetti, cooked in salted water |
| 1 can corn | |

Melt butter and brown meat and onion in it. Add remaining ingredients. Bake at 350° for 1 hour. Serves 10 to 12.

Sarah White

TUNA NOODLE CASSEROLE

- | | |
|--------------------------|----------------------|
| 1-1/2 pkgs. fine noodles | 6 hard boiled eggs |
| 2 cans tuna fish | 8 tablespoons butter |
| 2 small cans mushrooms | 10 tablespoons flour |
| 2 small cans pimento | 4 cups milk |
| 2 cups grated cheese | 1 teaspoon salt |
| | 1 cup bread crumbs |

Boil noodles 20 minutes and drain. Put noodles in a buttered casserole. Flake tuna, cut up mushrooms, pimentos and eggs in small pieces. Combine with noodles. Make cheese sauce of butter, flour, milk, salt and cheese; and pour over noodle mixture. Cover top with buttered crumbs. Bake in 350° oven for 1 hour. Serves 10 to 12.

Barney Smith
Clarice Schmeiser

COOKIES

For those between meal snacks.

APRICOT BARS

- | | |
|----------------------------------|----------------------------|
| 2/3 cup dried apricots | 1/2 teaspoon baking powder |
| 1/2 cup soft butter or margarine | 1/4 teaspoon salt |
| 1/4 cup granulated sugar | 1 cup brown sugar, packed |
| 1 cup sifted flour | 2 eggs, well beaten |
| 1/3 cup sifted flour | 1/2 teaspoon vanilla |
| 1/2 cup chopped nuts | confectioners sugar |

Rinse apricots, cover with water. Simmer 10 minutes. Drain, cool and chop. Mix until crumbly the butter, sugar and 1 cup sifted flour. Pack in a greased 8" x 8" x 2" pan. Bake about 25 minutes or until lightly browned. Sift together the 1/3 cup flour, baking powder and salt. Gradually beat brown sugar into eggs. Add flour mixture; mix well. Mix in vanilla, nuts and apricots. Spread over baked layer. Bake 30 minutes or until done. Cool in pan. Cut in bars; roll in confectioners sugar or frost with powdered sugar icing. Baking temperature: 350°.

Carol Cerwinske

BAKED FUDGE BARS

- | | |
|-------------------------|--------------------|
| 1/2 cup butter | 3 eggs |
| 3 squares chocolate | 1 cup chopped nuts |
| 2 cups granulated sugar | 1-1/2 cups flour |
| | 1 teaspoon vanilla |

Melt butter and chocolate together. Add sugar and eggs, one at a time. Blend well after each addition. Add nuts, vanilla and flour. Spread in a buttered 9" or larger square pan. Bake slowly at 325° until firm--about 45 to 50 minutes. Do not let the fudge get too crisp. It should be soft and chewy.

Joan Ellis

BEST EVER COOKIES

- | | |
|------------------------------|--------------------------|
| 1/2 cup butter or shortening | 2 eggs |
| 1 cup sugar | 5 tablespoons milk |
| 2 cups flour | 1 teaspoon baking powder |
| 1 cup raisins | 1 cup coconut |
| 2 teaspoons vanilla | 1 cup Post Toasties |

Cream shortening and sugar. Add milk and beaten egg yolks. Add flour and baking powder sifted together. Add raisins and coconut. Fold in stiffly beaten egg whites and vanilla. Carefully stir in Post Toasties. Bake in a 350° oven.

Pearl Hakes

BROWN SUGAR COOKIES

3/4 cup shortening	2 tablespoons milk
1/2 cup brown sugar	2 cups flour
2 tablespoons white sugar	1/4 teaspoon soda
1 egg	pinch of salt
	1 teaspoon vanilla

Cream shortening, sugar and egg. Add salt, vanilla and milk. Add flour and soda sifted together. Dough will be very stiff. Put by heaping teaspoons on greased cookie sheet. Press on top with a fork. Bake at 325 for about 15 minutes. Makes 3 dozen cookies.

Maude Leno

CHOCOLATE COOKIES

1 cup brown sugar	1 teaspoon soda
1/2 cup melted butter	2 tablespoons melted chocolate or cocoa
1 egg	2 scant cups flour
1/2 cup sour milk	1/2 cup nuts, if desired

Cream butter and sugar. Add remaining ingredients in order given and drop on a cookie sheet. Bake in a moderate oven. May be frosted.

Frosting:

1-1/2 cups sugar	6 tablespoons butter
2 tablespoons cocoa	3/8 cup milk

Bring to a rolling boil and boil for 1 minute. Cool. Add 1/2 teaspoon vanilla and beat.

Elsie M. Ellis

CHOCOLATE MELT-AWAYS

2 cups sugar	2 cups graham cracker crumbs
2 squares chocolate, melted	1/2 cup nuts chopped
1/2 cup cream or top milk	1 teaspoon vanilla
24 marshmallows diced	

Boil sugar and cream to soft ball stage. Remove from heat and add chocolate and marshmallows. Stir until quite creamy, then add vanilla, crumbs and nut meats. Stir until they hold their shape when dropped on wax paper. Cool and serve. Cookies are almost like fudge and keep well.

Enid Allbaugh

DATE COOKIES

- | | |
|--|---------------------|
| 1-1/2 cups sugar | 1 cup nuts |
| 1 cup butter | 1 teaspoon cinnamon |
| 3 eggs | 1 teaspoon cloves |
| 1 cup sweet milk | 1 teaspoon nutmeg |
| 3-1/2 to 4 cups flour | 1 teaspoon vanilla |
| 1 cup dates, cut fine | 1/4 teaspoon salt |
| 1 teaspoon soda in 1 tablespoon warm water | |

Cream sugar, butter and eggs. Add spices, dates, nuts, vanilla and salt. Dissolve soda in water and add. Add flour until stiff enough to drop. Drop on greased baking sheet and bake at 350° for 10 to 15 minutes.

Caramel Frosting:

- | | |
|---------------------------|----------------------|
| 6 tablespoons brown sugar | 4 tablespoons butter |
| 4 tablespoons cream | 1 cup powdered sugar |

Mix and bring to a boil. Add powdered sugar and beat until smooth.

Margaret Wagner

DROP CHOCOLATE COOKIES

- | | |
|---------------------------------|--------------------------|
| 1/2 cup shortening | 7/8 cup milk |
| 2 cups brown sugar | 1 teaspoon baking powder |
| 2 eggs | 1/2 teaspoon soda |
| 2 squares chocolate | 1 cup chopped nuts |
| 2 cups plus 2 tablespoons flour | 1 teaspoon vanilla |

Cream shortening, sugar and eggs. Melt chocolate and add to sugar mixture. Add flour, baking powder and soda sifted together alternately with the milk. Add nuts and vanilla and drop on greased baking sheet. Bake at 375° for 10 to 15 minutes. Frost while warm.

Frosting:

- | | |
|-----------------------|---------------------------|
| 2 cups powdered sugar | 1 square melted chocolate |
| 1 teaspoon butter | cream to spread |

Melt butter and chocolate. Add powdered sugar and beat until creamy. Add enough cream to make the right consistency for spreading.

Ethel Sheary

CORNFLAKE MACAROONS

- | | |
|----------------------|----------------------|
| 2 egg whites | 1 cup coconut |
| 1 cup sugar | 2 cups cornflakes |
| 1/2 teaspoon vanilla | 1/2 cup chopped nuts |

Beat egg whites until stiff and dry. Fold in sugar gradually. Add flavoring, coconut, cornflakes and nuts. Drop by teaspoon on greased cookie sheet. Bake in 375° oven until a delicate brown.

Carolyn Wise

ICE BOX COOKIES

- | | |
|--------------------------|----------------------------|
| 1 cup butter | 1 teaspoon cream of tartar |
| 2 cups brown sugar, full | 1 level teaspoon soda |
| 2 eggs | 1 cup nut meats |
| 3 cups flour | 1 teaspoon vanilla |

Mix and chill dough. Then make two rolls and store in refrigerator. Slice thin and bake as needed.

Helen Ellerman

ICE BOX OATMEAL COOKIES

- | | |
|-------------------|-------------------------|
| 1 cup white sugar | 3 cups quick oatmeal |
| 1 cup brown sugar | 1 teaspoon salt |
| 1 cup shortening | 1 teaspoon soda |
| 1-1/2 cups flour | 1 teaspoon vanilla |
| 2 eggs | 1 cup chopped nut meats |

Cream shortening, sugar and eggs together. Add salt, soda, vanilla, and nut meats. Add flour and oatmeal. Chill, then slice and bake at 350°.

Clara Gates

OATMEAL CHOCOLATE CHIP COOKIES

- | | |
|--------------------|------------------------|
| 3/4 cup shortening | 1 teaspoon salt |
| 1 cup brown sugar | 1 teaspoon vanilla |
| 1 teaspoon soda | 1 cup nut meats |
| 1 cup flour | 1 pkg. chocolate chips |
| 3 cups oatmeal | 1 egg |

Cream shortening, sugar and egg. Add salt, vanilla, chocolate chips and nut meats. Add flour and soda which have been sifted together. Add oatmeal and drop by teaspoon on greased baking sheet. Bake at 350° for 10 to 15 min. Makes about 3 dozen cookies.

Hazel Dye

ORANGE COOKIES

- | | |
|------------------|-----------------------------------|
| 1 cup shortening | 1 teaspoon baking powder |
| 1 cup sugar | 1 cup sour milk |
| 1 egg | 3-1/2 cups sifted flour |
| 1 teaspoon soda | grated rind and juice of 1 orange |

Cream sugar and shortening together. Add egg and part of sour milk. Dissolve soda in balance of sour milk. Sift baking powder and flour together and add to mixture alternately with the sour milk. Add orange juice and rind. Drop by spoons. Bake at 375° for 10 to 12 minutes. Frost with powdered sugar frosting using juice of orange for part of liquid.

Helen Holsman

ORANGE CRISPS

- | | |
|----------------------------|----------------------------------|
| 2 cups flour | 2/3 cup shortening |
| 1/2 teaspoon baking powder | 2 tablespoons grated orange rind |
| 1/2 teaspoon salt | 1/2 cup brown sugar |
| 1/8 teaspoon soda | 1/3 cup white sugar |
| 1 egg | |

Cream shortening, add orange rind, then gradually add both kinds of sugar and continue beating until light. Beat in egg. Add flour, baking powder, soda and salt which have been sifted together. Blend thoroughly. Shape into small balls about 3/4" in diameter. Place on ungreased cookie sheet 3" apart. Flatten with fork first one way, then the other. Bake at 400° for 6 to 8 minutes. Makes about 5 dozen cookies.

Ethel Barton

ORANGE MARMALADE BARS

- | | |
|-----------------------------|--------------------------------|
| 1/2 cup butter | 1-1/2 cups sifted flour |
| 1/2 cup sugar | 1/2 teaspoon baking powder |
| 1/4 teaspoon almond extract | 1/2 teaspoon salt |
| 1 egg | 1/2 teaspoon cinnamon |
| 1/4 cup orange juice | 1/4 teaspoon cloves |
| grated rind of 1 orange | 3/4 cup thick orange marmalade |

Sift together the flour, salt, sugar, spices and baking powder. Cut or rub in the butter. Beat together the egg, orange juice and almond extract. Stir into the flour mixture. Mix well. Spread half the batter in a well greased 7" x 11" pan. Spread with orange marmalade. Top with rest of batter. Bake in a moderate oven, 350° for 15 to 25 minutes, depending upon thickness of batter. When cool frost with orange frosting. Nuts are good in this bar, or you may use a chopped Christmas fruit filling lightly moistened with fruit juice.

Willene Burnett

ORANGE SLICE COOKIES

- | | |
|-----------------------------|-----------------------|
| 1-1/2 cups brown sugar | 2 cups flour |
| 1/2 cup butter or margarine | 1 teaspoon soda |
| 2 eggs | 1 lb. orange slices |
| 1/2 cups nut meats | 1/2 cup quick oatmeal |

Cut orange slices in small pieces and cover with 1/2 cup of the flour. Cream shortening, sugar and eggs. Add flour and soda which have been sifted together. Add nut meats, orange slices and oatmeal. Put in refrigerator for 1 hour, then bake in 400° oven for 10 minutes.

May Morris

OATMEAL COOKIES

- | | |
|-------------------------|--------------------------|
| 3 cups quick oatmeal | 1 teaspoon soda |
| 2 cups flour | 1 teaspoon baking powder |
| 1 cup white sugar | 1/2 teaspoon salt |
| 1 cup brown sugar | 2 eggs |
| 1 cup melted shortening | 1 teaspoon vanilla |
| | 1 cup nuts |

Cream melted shortening and sugars. Add eggs, oatmeal and remaining ingredients. Drop with teaspoon on baking sheet. Press with palm of hand until very thin. Bake at 375° for 10 minutes. Makes 6 dozen cookies.

Ruth Stevens

RAISIN DROP COOKIES

- | | |
|--------------------|-------------------------|
| 1-1/2 cups raisins | 3-1/2 cups sifted flour |
| 1 cup cold water | 1 teaspoon soda |
| 3/4 cup shortening | 1 teaspoon salt |
| 1-1/2 cups sugar | 1 teaspoon cinnamon |
| 2 eggs | 1/2 teaspoon nutmeg |
| | 1/2 cup nuts |

Boil raisins in cold water for 5 minutes and cool. Cream shortening and sugar. Add eggs, flour and dry ingredients. Add raisins last. Drop by teaspoon and press with glass covered with cheese cloth. Bake at 350°.

Ruth Stevens

PECAN TEA COOKIES

1 cup margarine	2 cups sifted flour
1/2 cup sugar	1-1/2 teaspoons salt
2 teaspoons vanilla	2 cups pecans, chopped

Cream shortening, sugar and vanilla until fluffy. Sift flour with salt and add to creamed mixture. Blend thoroughly. Add chopped pecans. Shape into 1" balls. Place on ungreased cookie sheet. Bake at 325° for about 20 minutes. Place on cake rack to cool. When cool roll in sifted powdered sugar. Makes 6 dozen cookies.

Jerry Collins

SOUR CREAM COOKIES

1 cup shortening	1/2 teaspoon salt
1 cup sugar	1 teaspoon nutmeg
2 egg yolks	1/2 teaspoon soda
1/2 cup thick sour cream	1 teaspoon vanilla
	4 cups sifted flour

Cream shortening. Add sugar and cream well. Add beaten egg yolks and sour cream. Sift dry ingredients and gradually add to creamed mixture, creaming well after each addition. Add vanilla and mix well. Fill cookie press and form desired shapes on ungreased cookie sheet. Bake 8 to 10 minutes at 350°. Makes 10 dozen cookies.

Clarice Schmeiser

SPECIAL COOKIES

- | | |
|------------------------------|--------------------------|
| 1/2 cup butter or shortening | 1 teaspoon soda |
| 1-1/2 cups brown sugar | 1 teaspoon baking powder |
| 4 well beaten eggs | 1 cup thick sour cream |
| 1-1/2 cups flour | 1 cup floured raisins |
| 1 teaspoon cinnamon | 2 cups oatmeal |
| 1 teaspoon salt | 1/2 cup nut meats |
| 1/2 teaspoon cloves | |

Cream thoroughly shortening, sugar and eggs. Add spices, salt, raisins and nut meats. Add sour cream and flour sifted with soda and baking powder. Add oatmeal and drop by teaspoon on a greased cookie sheet. Bake at 350° for 10 to 15 minutes.

Phyllis Bashore

WHEATIES COATED COOKIES

- | | |
|----------------------------|----------------------|
| 1/2 cup shortening | 1/4 teaspoon soda |
| 1/2 cup sugar | 1/4 teaspoon salt |
| 1 egg, well beaten | 1/2 teaspoon vanilla |
| 1-1/2 tablespoons milk | 1 cup dates |
| 1 cup sifted flour | 1/2 cup nuts |
| 1/2 teaspoon baking powder | 1-1/2 cups Wheaties |

Cream sugar and shortening thoroughly. Blend in egg and milk. Add sifted flour, baking powder, soda and salt. Blend well. Add vanilla, dates and nuts. Drop by teaspoon into crushed wheaties and then on greased cookie sheet. Bake 12 minutes at about 400°.

Maude Leno

DESSERTS

Looking for a dessert with a personality?

These are taste-teasers.

ANGEL DELIGHT

- | | |
|------------------|-------------------------------|
| 1-1/2 cups sugar | 3 cups whipped cream |
| 1-1/2 cups milk | (measure after it is whipped) |
| 3 egg yolks | 3 egg whites, beaten |
| 1 pkg. Jell-o | 1 loaf Angel Food Cake |
| | maraschino cherries |

Heat sugar, milk, egg yolks, jell-o and cool. Fold whipped cream and whipped egg whites into above mixture. Break up cake and spread in shallow dish. Top with cherries. Pour mixture over crumbled cake and let stand over night.

Agnes Harms

DATE PUDDING

- | | |
|-----------------------|----------------------|
| 1 cup dates | 1 egg |
| 2 tablespoons butter | 2 teaspoons soda |
| 2 tablespoons vinegar | 1 cup nuts |
| 2 cups flour | 2 teaspoons vanilla |
| 1-2/3 cups sugar | 2 cups boiling water |

Cut dates and let stand in boiling water until all other ingredients are mixed except soda and vinegar. Put in dates, water, soda and vinegar last. Bake in buttered loaf pan, at 350° for about 45 minutes or until done. Cut in squares and serve with whipped cream.

Lila Ward

DATE PUDDING

- | | |
|-------------------------|--------------------------|
| 1/2 lb. dates, cut fine | 1 tablespoon butter |
| 1 cup boiling water | 1/2 cup nut meats |
| 1 level teaspoon soda | 1-1/2 cups flour |
| 1 egg | 1 teaspoon baking powder |
| 1 cup sugar | 1 teaspoon vanilla |

Mix dates, water and soda and let stand. Beat egg; add sugar and butter. Add nut meats. Sift flour and baking powder together and add. Add vanilla. Add to date mixture. Bake in a moderate oven.

Topping:

- | | |
|-------------------------|-----------------------------|
| 1/2 lb. dates, cut fine | 3/4 cup boiling water |
| 1/2 cup sugar | 1/2 cup nut meats, cut fine |

Cook slightly. Add nut meats. When cake is removed from oven, pour this mixture over cake at once. Let stand 24 hours. Whipped cream may be served over this.

Neita Rhinehart

SAN DIEGO DATE CRUMBLES

2 eggs, well beaten	1 tablespoon flour
1 cup sugar	1 cup nuts, chopped
1 teaspoon baking powder	1 cup dates, chopped
1/8 teaspoon salt	1/2 pt. whipped cream

Mix all ingredients together, except cream. Spread in well greased pan. Bake in a slow oven, 300° for 45 minutes. Cool and crumble into sherbet glasses. Mix or top with whipped cream. Serves 6.

Willetta Collins

FREEZER ICE CREAM

2 cups sugar	1 pt. cream
1/2 teaspoon salt	2-1/2 qts. milk (Approximately)
4 eggs	1 tablespoon vanilla
4 tablespoons flour	

Mix 1-1/2 cups sugar, flour, egg yolk and 1 quart milk. Bring to boiling point and fold in to the beaten egg whites with 1/2 cup sugar and salt added. Egg whites should be beaten until peaks stand up but tops of peaks bend over. Cool above mixture, put in a gallon freezer container, add cream, vanilla, and enough milk to fill container 3/4 full. Freeze. Makes 1 gallon.

Janice Miles

APPLE CRISP

3 cups apples, sliced thin	3/4 cup quick oatmeal
1 cup brown sugar	1/2 cup flour
	1/2 cup butter or margarine, melted

Place apples in a greased baking dish. Mix dry ingredients and put on top. Bake in 350° oven for 40 minutes.

Mary Shields

APPLE CRISP

6 cups apples, sliced thin	1 teaspoon baking powder
1 cup flour	3/4 teaspoon salt
1 cup sugar	1 egg, unbeaten
1/2 teaspoon cinnamon	1/3 cup shortening, melted

Place apples in a greased 6" x 10" baking dish. Mix flour, sugar, salt, baking powder and egg. Pour over all the melted and cooled shortening. Sprinkle with the cinnamon. Serves 8.

Irene Carty

APPLE STRUDLE

Dough:

1 egg, slightly beaten
1 cup milk
1 tablespoon sugar
1/2 teaspoon salt
1 tablespoon butter, softened
2 cups flour

Filling:

5 to 6 lbs. apples, peeled & sliced
1 cup raisins
1/2 cup chopped nuts, if desired
1 cup brown sugar
1 cup white sugar
2 teaspoons cinnamon
3/4 cup bread crumbs, fried till brown
1 tablespoon butter
1/4 cup melted butter

Mix dough first and knead smooth on a board with 1/2 cup flour. Put on a small floured board, butter the top and cover with a bowl. Let stand at least 2 hours in a warm place. (A little warmer than for raising bread.)

Fry the bread crumbs in the tablespoon of butter. Combine the 2 sugars and cinnamon. Stretch the dough while warm on a table covered with a cloth. (Stretch quite thin.) Spread with the filling ingredients as evenly as possible. Roll by lifting the cloth into a cookie sheet which is then put into a pan with a rim. Bake slowly for 1-1/2 hours basting with its own juice. Serves 12 to 16.

Marie Edgar

CHEESE APPLE CRISP

6 medium apples (2 lbs.)
1/4 cup water
2 teaspoons lemon juice
1-1/2 cups sugar
1 teaspoon cinnamon

1 cup flour
1/3 teaspoon salt
1/2 cup butter
3/8 lb. grated cheese (1-1/2 cups)

Peel, quarter, core and slice apples. Arrange slices in a shallow greased baking dish. Add water and lemon juice. Mix sugar, cinnamon, flour and salt. Work in butter to form a crumbly mixture. Grate cheese. Add to topping mixture and stir lightly. Spread mixture over apples and bake in a moderate oven, 350° until apples are tender and crust is crisp, about 30 to 35 minutes. Serve with sauce or garnish with whipped cream and cherries.

Lemon Sauce:

1/2 cup sugar
1 tablespoon corn starch
2 tablespoons lemon juice
2 tablespoons butter

1 cup boiling water
few grains of salt
1 tablespoon grated lemon rind

Mix sugar and corn starch. Add the boiling water and salt. Boil until thick and clear. Continue cooking over hot water for 20 minutes. Remove from stove and add butter, lemon juice and lemon rind. A bit of nutmeg may be added if desired.

Carolyn Wise

APPLE GOODIE

1 egg	1/2 teaspoon salt
3/4 cup sugar	1 teaspoon vanilla
1/2 cup sifted flour	1/2 cup nuts
1 teaspoon baking powder	1-1/2 cups chopped raw apples

Beat egg until frothy, add sugar gradually. Stir in dry ingredients. Add nuts, flavoring and apples. Put in a floured baking dish and bake 40 minutes at 325°. Serves 6.

Helen Ellerman

CHOCOLATE SOUFFLE'

1 tablespoon butter	2/3 cup sugar
1 tablespoon flour	1/8 teaspoon salt
1/2 cup milk	3 eggs, separated
2 oz. chocolate, melted	1/2 teaspoon vanilla

Melt butter in sauce pan; stir in flour; add milk, stirring constantly. Cook till thickened. Remove from heat, add melted chocolate, sugar and salt, and mix thoroughly. Cool slightly. Add yolks one at a time, beating thoroughly after each addition. Stir in vanilla. Beat egg whites till stiff. Fold into mixture. Pour into buttered casserole, place in pan of hot water. Bake at 350° for one hour. Serve immediately with vanilla sauce or whipped cream.

Kathryn Estle

CINNAMON FLIP

1 cup sugar	1-1/2 cups flour
1 tablespoon butter	2 teaspoons baking powder
1 cup milk	brown sugar and cinnamon

Cream together the sugar and butter. Add milk alternately with the dry ingredients which have been sifted together. Grease and flour 2 pie plates or layer pans, and pour the batter into them. Dust flour on top of the batter to thinly cover. Cover the top with brown sugar and cinnamon. Punch holes all over the top and fill them with pieces of butter. Bake in a moderate oven for 15 to 20 minutes. Good warm or cold.

Ethel Sheary

LEMON CRUNCH ICE CREAM

- | | |
|------------------------------|-----------------------------|
| 2 cups milk | 2 egg whites |
| 1 cup sugar | 2 tablespoons sugar |
| 1/2 cup fresh lemon juice | 1 cup whipping cream |
| 1 teaspoon grated lemon rind | 1/2 cup crushed lemon drops |

Combine milk, sugar, juice and rind. Freeze until firm. Beat whites to a meringue with 2 tablespoons sugar, whip cream. Remove frozen mixture to chilled bowl. Beat until fluffy. Fold in meringue and whipped cream. Add crushed lemon drops. Return to tray. Freeze to ice cream consistency. Serves 6.

In memory of
Mrs. N. C. Syndergaard

MARSHMALLOW DESSERT

- | | |
|---------------------------|-----------------------------------|
| 1 lb. marshmallows, diced | 1 cup cream, whipped |
| 1-1/2 cup orange juice | 1 can shredded pineapple, drained |

Heat juice, pour over marshmallows. Cool. Add whipped cream. Fold in drained pineapple. Refrigerate.

Agnes Harms

ICE BOX DESSERT

- | | |
|--------------------------|---------------------------|
| 3 egg yolks | 2 envelopes plain gelatin |
| 1 cup sugar | 1/2 cup cold water |
| 1 tablespoon corn starch | 1 cup whipped cream |
| 2 cups milk | 3/4 cup nuts, chopped |
| 1 small Angel Food cake | 1 cup crushed pineapple |

Cook until thick the egg yolks, sugar, and corn starch. Dissolve the gelatin in the cold water. Add to the cooked mixture. Let stand until almost set. Fold in the cream, nuts and pineapple. Last, fold in the cake which has been broken into small pieces. Chill several hours before serving.

Clara Gates

PINEAPPLE SPONGE

- | | |
|-----------------|---------------------|
| 4 egg yolks | 1 pkg. lemon Jell-o |
| 1 cup pineapple | 4 egg whites |
| 1/2 cup sugar | 3/4 cup sugar |

Cook until thick the first 3 ingredients. Cool. Prepare Jell-o and let it congeal slightly. Beat egg whites till stiff and fold in 3/4 cup sugar. Fold yolk mixture into jell-o; then fold in egg whites. Carefully pour over graham cracker crumbs. Top with crumbs. Serve with whipped cream. Serves 12-15.

Sarah White

PINEAPPLE "ICE BOX" DESSERT

- | | |
|--------------------------------------|--|
| 1/4 lb. butter | 1 large can crushed pineapple |
| 2 small eggs | 1/2 pt. whipping cream |
| confectioner's sugar (about 3/4 lb.) | 24 graham crackers or equivalent in vanilla wafers |

Drain pineapple and add to whipped cream. Soften butter and beat sugar and eggs into it gradually, using enough sugar to produce soft frosting consistency. Roll out crackers, and spread half of the crumbs in a layer in the bottom of a 9" x 9" pyrex cake pan. Next spread the butter-sugar-egg mixture for a second layer. Then spread a third layer of the pineapple-cream mixture. Top with the rest of the crumbs. Refrigerate for 24 hours, cut in squares, and serve with whipped cream, nuts or other garnish. Serves 8.

Charis Millen

ZWIEBACK PUDDING

- | | |
|-----------------------|----------------------|
| 1 box Zwieback | Custard: |
| 1 cup brown sugar | 4 egg yolks |
| 1/2 teaspoon cinnamon | 1 cup sugar |
| 1/2 cup melted butter | 4 cups milk |
| | 2 tablespoons butter |
| | 2 tablespoons flour |

Cook custard till thick. Combine Zwieback, sugar, cinnamon, and butter. Reserve 1 full cup of this for topping. Put rest of it in a pan or a baking dish. Pour custard over it. Beat egg whites and 1 tablespoon sugar. Spread over custard, then sprinkle with the reserved Zwieback mixture. Bake slowly for 20 minutes. Serves 16.

Fannie Finch

MEATS

"Meat is good--and it's good for us! Perhaps because we enjoy it so, it's the first food we think of as we plan dinners. "

BEEFBURGERS

1 lb. ground beef	1 cup tomato paste
1/2 cup chopped onion	1/4 cup catsup
1/4 cup chopped green onion	1 tablespoon sugar
1/4 cup celery	1-1/4 teaspoons Worcestershire sauce
1/4 teaspoon pepper	1 tablespoon vinegar
1 teaspoon salt	

Brown meat, add vegetables and simmer 15 minutes. Add remaining ingredients and simmer 15 minutes. May be made early and reheated. Serve on warmed buns. Excellent for after game snacks. Serves 10 to 12.

Arlene Swednsen

BEEF 'N' BUNS

1 lb. hamburger	2-1/2 to 3 tablespoons barbecue sauce
1 tablespoon shortening	1 green pepper, chopped

Brown hamburger in shortening. Add barbecue sauce and pepper and simmer 10 minutes. Split buns; toast if you like. Serve barbecued beef in the buns. Serves 8.

Lena Moser

"LADIES AID" HAM LOAF

2 lbs. ground smoked ham	4 beaten eggs
2 lbs. ground veal	1 cup fine bread crumbs
1 cup milk	

Mix ingredients thoroughly, but do not salt. Put mixture in salt sack allowing room to swell. Drop into large kettle of hot water to which 1/2 cupful of vinegar has been added. Boil gently for 2 hours. Serve hot or cold with horseradish dressing. Serves 20.

Bannie Kelley

HAM LOAF

3 tablespoons butter	1 cup bread crumbs
1/4 cup brown sugar	1/4 teaspoon salt
2 lbs. smoked ham	2 eggs
	1/2 cup milk

Melt butter in sauce pan. Add sugar and dissolve. Mix other ingredients and form into loaf. Bake in moderate oven 350° for 1-1/2 hours. Suggestion: Pineapple slices slightly browned in butter and sugar and baked under meat loaf makes a fine garnish. Serves 8.

Thelma Schultz

UPSIDE DOWN HAM LOAF

1-1/2 lbs. ground boiled ham 1-1/2 cups milk
1-1/2 cups soft bread crumbs 1 teaspoon celery
 1/4 teaspoon pepper

Melt butter in loaf pan. Sprinkle with 1/4 cup brown sugar over butter. Arrange 4 slices of pineapple cut in halves in pan. Put maraschino cherry in each half. Pack meat mixture firmly on top of fruit. Bake in moderate oven 350° for 50 minutes. Turn out on platter at once.

Neita Rhinehart

GLAZED HAM ROLLS

Individual Rolls:

3/4 lb. ham, ground
1 lb. pork, ground
1/2 cup oatmeal
2 eggs
3/4 cup milk
1/3 cup brown sugar

Topping:

3/4 teaspoon mustard
2 tablespoons flour
2 tablespoons vinegar
3/4 cup any fruit juice
1/3 cup light corn syrup
1 teaspoon whole cloves

Mix ham, pork and oatmeal thoroughly. Add eggs and milk and blend well. Shape in oval balls, 4" long and 2" in diameter. Place in shallow pan and bake 1 hour at 300°. Drain drippings from pan. Mix brown sugar, mustard, and flour together and add vinegar, fruit juice, corn syrup and cloves. Cook over low heat until mixture thickens. Spoon over each ham roll and return to moderate oven 350° for 15 minutes. Serves 4, 2 rolls per person.

Willetta Collins

BARBECUED RIBS

3 lbs. medium sized ribs.

Have butcher chop them in long strips. Allow 3/4 to 1 lb. per person. Brown ribs on each side and salt. Put a tight fitting lid on pan and turn low. Let cook until tender, but not until bones fall off. It takes about 2 hours.

Sauce:

1 medium sized onion 5 oz. bottle barbecue sauce
1 tablespoon brown sugar 1 tablespoon molasses
1 teaspoon celery seed

Mix and cook this sauce. Place ribs on broiler pan; spread sauce on ribs. Preheat broiler and broil ribs until they are dark brown, crusty and crunchy.

Marie Badger

BAKED PORK CHOPS AND TOMATO

6 large pork chops	2 teaspoons salt
1-1/2 cups sliced onion	1/8 teaspoon pepper
1 cup water	1 pint tomatoes

Flour pork chops and brown on both sides. Add onion, seasonings and water, cover and simmer 1/2 hour. Add tomatoes and bake 30 minutes at 400°.

Ethel Sheary

MEAT LOAF

1 lb. ground beef	4 tablespoons chopped onion
1/4 lb. ground pork	1 egg
1-1/2 teaspoons salt	1/2 cup thick sour cream
1/4 teaspoon pepper	1/2 cup tomato juice
1-1/2 teaspoons prepared mustard	1 cup dry bread or cracker crumbs
	4 tablespoons chopped green pepper

Combine all ingredients and shape in loaf. Bake for 1 hour at 375°.

Mary Lou Myers

BARBECUED PORK CHOPS

6 lean pork chops

Season with salt and pepper. Add 1/2 cup water and boil until tender.

Sauce:

1 can tomato soup 1/2 teaspoon paprika
1/4 cup brown sugar 1/2 to 1 teaspoon chili powder
1 tablespoon celery seed 1 teaspoon dry mustard

When chops are tender, remove lid and let cook until liquid is gone. Then pour sauce over chops and bake in 350° oven for 30 minutes. This sauce may also be used on ribs.

Betty McClure

HAMBURGER QUICKIE

1/2 lb. hamburger 1 can Chicken Gumbo soup
2 tablespoons chopped onion 1 tablespoon ketchup
1/2 cup diced celery salt and pepper to taste.

Brown meat, onion and celery lightly in fat. Add soup and ketchup. Simmer 10 minutes. Amounts of ingredients may be varied. Serve hot on buns. Serves 3 or 4.

Carol Cerwinske

PIES

The All American favorite.

APPLE PIE

- | | |
|-----------------|-------------------------------|
| 2 cups flour | 1 cup lard |
| 1 teaspoon salt | 5 to 6 tablespoons cold water |

Sift flour and salt, add lard, mix until well blended. Add cold water a little at a time, mixing lightly with finger tips until all is evenly blended to a soft easily handled pastry. Divide for an upper and lower crust. Roll lower crust and line a 10" pie plate. Peel and slice 8 good sized apples, Jonathans preferred, or enough to fill crust well rounded up. Pour over apples 1-1/4 cup sugar into which 3 level tablespoons flour has been blended. Add 2 to 3 tablespoons cold water and sprinkle lightly with cinnamon. Rub edge of crust with water and put top crust in place. Seal edge, using your own design for top. Brush top with cream and sprinkle with sugar. Bake in 400° oven for 45 to 55 minutes.

Blanch Travis

BLUEBERRY PIE

- | | |
|---------------------------|---------------------|
| 2 cups blueberries | 1/8 teaspoon salt |
| 2 eggs | 3/4 cup sugar |
| 2 teaspoons lemon juice | juice of 1/2 orange |
| 2 large tablespoons flour | 2 tablespoons sugar |

While berries are heating on stove, separate eggs and beat the yolks together with the sugar, flour and salt. Add this mixture to the hot berries and cook until thick, stirring constantly to prevent burning. Remove from fire and add the lemon and orange juice. Fill a baked crust, cover with meringue made of the two egg whites and 2 tablespoons of sugar. Brown in slow oven, 250°. If blueberries are canned, use less sugar.

Bannie Kelly

CHOCOLATE CHIFFON PIE

- | | |
|-----------------------------------|--------------------|
| 1 envelope Knox Sparkling Gelatin | 4 eggs |
| 1/4 cup cold water | 1 cup sugar |
| 1/2 cup boiling water | 1/4 teaspoon salt |
| 6 tablespoons cocoa or | 1 teaspoon vanilla |
| 2 squares chocolate | |

Pour cold water in bowl and sprinkle in gelatin. Mix boiling water and cocoa or chocolate until smooth. Add softened gelatin to hot chocolate mixture and stir until dissolved. Add egg yolks, slightly beaten, 1/2 cup sugar, salt and vanilla. Cool and when mixture begins to thicken, beat. Then fold in stiffly beaten egg whites and the other 1/2 cup sugar. Fill baked pie shell and chill. Before serving put whipped cream on top. Makes one 9" pie.

Frances Rhinehart

CHOCOLATE CHIP PIE

Crust:

- 14 graham crackers
- 1/4 cup butter, melted
- 1/4 cup brown sugar

Filling:

- 30 marshmallows
- 2/3 cup milk
- 1-1/2 cups cream, whipped
- 1/2 square unsweetened chocolate
- 1 square sweet chocolate

Roll crackers, add sugar and melted butter to make crust. Melt marshmallows and milk in double boiler over boiling water. Add chocolate which has been cut up in small pieces; stir until blended. Add above mixture to whipped cream. Put in graham cracker crust and put in cold part of refrigerator, but do not freeze. Chill well before serving. Serves 6; makes one 9" pie. Excellent to serve at dessert parties.

Janice Miles

ICE CREAM PIE

- 1 rounded tablespoon flour
- 1 tablespoon corn starch
- 1/4 teaspoon salt
- 3/4 scant cup sugar

- 1 pint milk
- 1/2 cup coconut
- 1/2 tablespoon butter
- 2 stiffly beaten egg whites

Put flour, corn starch, salt and sugar into double boiler. Gradually add milk. After this starts to cook, add the coconut. When thickened, add the butter and egg whites. Cool and put in a baked crust. Put coconut on top.

Frances Rhinehart

LEMON MERINGUE PIE

- 1 cup sugar
- 2 tablespoons corn starch
- 2 tablespoons flour
- 1/8 teaspoon salt

- 1-1/2 cups boiling water
- 2 egg yolks, beaten slightly
- juice and rind of one lemon
- 1 tablespoon butter

Put sugar, corn starch, flour and salt in top of double boiler. Gradually add water stirring to prevent lumps. Cook over water until mixture begins to thicken. Add egg yolks, juice and rind of lemon. Cook 1 minute longer. Remove from fire and drop in the butter. Pour into pie shell, make meringue for the top from the egg whites, and brown. Makes a small pie.

Pearl Hakes

LEMON PIE

- | | |
|---------------------------|----------------------------|
| 2 egg yolks, whipped | 1 cup milk |
| 1 cup sugar | pinch of salt |
| 3 level tablespoons flour | 2 egg whites, beaten stiff |
| juice and rind of 1 lemon | |

Combine all ingredients except the egg whites, and beat for 2 minutes. Add egg whites last. Pour into unbaked pie shell and bake at 450° for 10 minutes; reduce temperature to 325° and bake for 20 minutes longer.

Florence Smith

MARSHMALLOW CREAM PIE

- | | |
|--------------------------|----------------------------|
| 1/2 cup sugar | 1 egg well beaten |
| 1/3 cup flour | 12 marshmallows, quartered |
| 1/3 teaspoon salt | 2 teaspoons butter |
| 1-1/2 cups milk, scalded | 1/2 teaspoon vanilla |

Combine sugar, flour and salt in top of double boiler. Gradually stir in the milk. Cook until thick, then add the egg and cook 2 minutes longer. Remove from the heat and stir in the marshmallows, butter and vanilla. Cool and pour into a baked pie shell. Garnish with fresh or canned fruit.

Bessie Denny

PUMPKIN PIE

- | | |
|--------------------|------------------------------|
| 3/4 cup sugar | 1 teaspoon cinnamon |
| 1 cup pumpkin | 1/4 teaspoon ground cloves |
| 1 tablespoon flour | 1/2 teaspoon salt |
| 2 egg yolks | 1 cup milk |
| | 2 egg whites, stiffly beaten |

Mix all ingredients together then fold in stiffly beaten egg whites. Pour into unbaked 8" pie shell and bake at 450° for 10 minutes; reduce temperature to 350° and bake for 60 minutes longer.

Mary Lou Myers

EXTRA GOOD PECAN PIE

2 tablespoons butter, melted 1/4 teaspoon salt
1/2 cup brown sugar 1 cup boiling water
4 tablespoons corn starch 1 cup light corn syrup

Combine butter, sugar, corn starch and salt. Stir in water and syrup. Cook until thick, stirring. Cool slightly and add 1/2 teaspoon vanilla and 1/4 teaspoon almond extract. Pour into baked pie shell and top with 1 cup butter-coated pecans. Bake at 350 for 20 minutes. Let stand several hours before serving.

Bessie Denny

LEMON PIE

1 cup sugar 2 tablespoons flour or corn starch
juice and rind of 1 lemon 2 cups boiling water
2 egg yolks 2 egg whites

Add rind and juice of lemon to the sugar. Beat egg yolks and add flour which has been dissolved in cold water. Mix thoroughly with lemon and sugar. Add water and cook in double boiler until thick, stirring constantly. Make a meringue of the egg whites and brown.

Bonnie Bradbury

COMBINATION PUMPKIN-MINCE PIE

Line a 9" pie plate with pastry. Crimp the edge. Spread 2 cups mince meat over the bottom and bake in a hot oven, 425 , for 15 minutes. While this is baking, mix together the following:

1/3 cup brown sugar	1 cup pumpkin
1/2 teaspoon salt	2 eggs slightly beaten
1 teaspoon cinnamon	3/4 cup evaporated milk or cream
1/4 teaspoon ginger and cloves	

Add eggs and milk to pumpkin and spices, mix thoroughly. Set oven temperature at 350°. Let oven cool slightly. Pour the pumpkin mixture over the mince meat. Bake in a moderate oven until the pumpkin custard is set, about 35 minutes. Serve with cheese.

Lena E. Moser

PUMPKIN PIE

2 eggs, slightly beaten	1 teaspoon cinnamon
1-3/4 cup Libby pumpkin	1-2/3 cup evaporated milk, top milk or light cream
3/4 cup sugar	1/2 teaspoon vanilla
1/2 teaspoon salt	

Mix ingredients in order given. Pour into pastry shell. Bake in hot oven, 425°, for 15 minutes. Reduce temperature to 350 and continue baking for 45 minutes longer or until knife comes out clean.

Ida Collins

PUMPKIN PIE

- | | |
|---------------------------|---------------------|
| 1 cup pumpkin | 1 teaspoon cinnamon |
| 1/2 cup white sugar | 1/2 teaspoon ginger |
| 1/2 cup brown sugar | 1/2 teaspoon cloves |
| 3 eggs, beaten separately | 1 teaspoon vanilla |
| 2 tablespoons flour | 1/2 teaspoon salt |
| | 1 cup milk |

Combine pumpkin, sugar, spices, salt, flour and egg yolks beaten slightly. Add milk. Beat egg whites until stiff and fold into above mixture. Bake at 375° for 50 to 60 minutes.

Margaret Wagner

RHUBARB PIE

- | | |
|---------------------|---------------------|
| 2 to 3 cups rhubarb | 2 tablespoons flour |
| 1 cup sugar | 2 eggs |
| | 1/4 teaspoon salt |

Cut rhubarb into small pieces; mix with sugar, flour and salt. Beat eggs, add to this mixture. Fill deep pie plate lined with pastry. Add top crust and bake 15 minutes at 450°; reduce temperature to 350° and bake 30 minutes.

Odessa Becker

**PRESERVES
PICKLES &
RELISHES**

That "added something" for your meals.

APPLE RELISH

- | | |
|------------------------|-----------------|
| 1 lb. large red apples | 1/2 cup sugar |
| 2 dill pickles | 1/4 cup vinegar |
| 1 medium sized onion | |

Core apples but do not peel; grind together with pickles and onion, using coarse blade of food chopper. Add sugar and vinegar. Serve well chilled with everything from turkey to hamburgers. Yield: 1-1/2 pints.

Willine Burnett

CUCUMBER RELISH

- | | |
|--------------------|---------------------------|
| 12 large cucumbers | 2 cups vinegar |
| 12 large onions | 2 cups sugar |
| 3 green peppers | 1 teaspoon celery seed |
| | 1 tablespoon mustard seed |

Chop onions, peppers and unpeeled cucumbers. Soak 1 hour in salt water. Drain thoroughly and add vinegar, sugar and spices. Cook 5 minutes and seal.

Agnes Harms

PEPPER RELISH

- | | |
|------------------------------|-------------------|
| 1 cup green peppers, chopped | 1 tablespoon salt |
| 1 cup red peppers, chopped | 1 cup vinegar |
| 1 cup onions, chopped | 1/2 cup sugar |

Cover peppers and onions with boiling water and let stand 10 minutes. Drain dry; add salt, sugar and vinegar and cook 15 minutes. Seal.

Nelle Barrett

QUICK SWEET DILL PICKLES

- | | |
|-------------------------------|-------------------------|
| 1 qt. commercial dill pickles | 2 cups granulated sugar |
| 1/2 teaspoon celery seed | 1/2 cup vinegar |

Drain and slice crosswise the pickles. Sprinkle with the celery seed. Mix together the sugar and vinegar. Bring to a rolling boil and pour over the pickles and celery seed. Refrigerate.

Barbara McDonald

SWEET PICKLES

Cut lengthwise 75 - 2 to 3" cucumbers. Heat to boiling 4 quarts water and 2 cups coarse-medium salt; cool; then pour over cucumbers; cover; let stand 1 week. Drain; cover with boiling water; let stand 24 hours. Drain; cover with boiling water, add 1 teaspoon powdered alum; let stand 24 hours. Drain. Cover with hot syrup made with 6 cups vinegar, 5 cups sugar, 1 oz. celery seed, and 1 oz. cassia buds. For 3 successive days drain off syrup; add 1 cup sugar and heat to boiling; pour over pickles. (Total: 8 cups sugar.) On third day, drain; pack in sterilized jars; pour over the hot syrup. Seal. Yield: 12 pints.

Mary McClure

FOURTEEN DAY PICKLES

Soak cucumbers in a solution of salt water (1 pint salt to a gallon of water) for a week to ten days. Drain, wash and cut cucumbers in desired size. Cover with cold water to which 2 tablespoons powdered alum has been added and soak for 24 hours. Drain, rinse and cover with the following:

1 qt. vinegar	2 sticks cinnamon
2 qt. sugar	2 teaspoons whole cloves
	2 teaspoons mace

Pour this mixture over the cucumbers boiling hot. Drain off and reheat to boiling point for four mornings. Add a few drops of green coloring if desired. These will keep in an open jar, but I prefer to can them in Mason jars.

Mable York

STRAWBERRY PRESERVES

1 qt. or 4 cups berries	2 cups sugar
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Boil at a full rolling boil for 3 minutes. Then add 2 cups sugar and stir well until all sugar is dissolved. Bring to a full rolling boil and boil 3 minutes. Skim off foam and let stand over night before putting in sterile jars or glasses. Seal with par-wax.

Janice Miles

SALADS & SALAD DRESSINGS

The most difficult dish to side-step is something "I made especially for you".

BLACK CHERRY SALAD

3-1/2 cups bing cherries, pitted 3/4 cup pecans, chopped
1/3 cup lemon juice 1 - 3 oz. bottle stuffed olives, sliced
1 pkg. orange Jell-o

Drain cherries. Add enough water to cherry juice and lemon juice to make 1-3/4 cup liquid. Heat juice and pour over Jell-o to dissolve. Stir. Chill until partially set; add cherries, nuts and olives. Mold; serve on lettuce. Serves 6 to 8.

Bannie Kelly

FROZEN FRUIT SALAD

2 pkgs. cream cheese 2 cups pineapple, drained and cubed
1 cup salad dressing 2 or 3 cups fruit cocktail, drained
2 teaspoons lemon juice maraschino cherries, optional
1/8 teaspoon salt 2 cups cream, whipped
1/2 lb. marshmallows, finely cubed

Cream the cheese, salad dressing, lemon juice and salt. Add to this the drained fruit and marshmallows. Fold this mixture into the whipped cream. Freeze in Pyrex dish 7-1/2" x 12" or 2 bread pans. Serve in lettuce cups. Good with hot rolls and baked ham as luncheon. Serves 15 to 18.

Carol Cerwinski

GRAPEFRUIT AND DATE SALAD

1 cup grapefruit, diced 1 cup Brazil nuts, chopped
1-1/2 cups dates, chopped whipped cream
1 cup pineapple, diced mayonnaise

Drain grapefruit and pineapple until very dry. Mix ingredients lightly. Add mayonnaise and whipped cream. Chill. Serve on lettuce.

Jerry Collins

CHICKEN SALAD

3 cups chicken, cooked and diced 1/3 cup cream, whipped
6 eggs, hard boiled and sliced 1 cup mayonnaise
1 cup celery, diced 1/2 teaspoon salt
1/2 cup sweet pickles, chopped

Marinate the chicken. Mix salad dressing and whipped cream. Toss other ingredients together. Combine with salad dressing. Serve in lettuce cups.

Carolyn Wise

COTTAGE CHEESE SALAD

Bottom Layer:

- 1 pkg. lemon Jell-o
- 1 cup boiling water
- 1 cup cream, whipped
- 1-1/2 cups cottage cheese

Top Layer:

- 1 pkg lime Jell-o
- 1 cup boiling water
- 1 cup pineapple juice
- 1/3 cup stuffed olives, sliced
nutmeats, if desired

Dissolve lemon Jell-o in hot water. Cool slightly. Beat until light and add the whipped cream. Beat and add cottage cheese. Pour in pan and let set. Dissolve lime Jell-o in hot water. Add pineapple juice and cool. Add pineapple and olives. Pour on top of first layer. Chill until firm. Use pan 9" x 13". Serves 12.

Endine Scott

CRANBERRY SALAD

- 1 lb. cranberries
- 1 orange
- 2 cups sugar
- 1 box lemon Jell-o
- 1 cup celery
- 1 cup nuts

Grind cranberries and orange together and add sugar. Let stand 2 hours. Prepare Jell-o as directed. When beginning to set, fold in all the other ingredients. Serves 8.

Marie Ellis
Irene Carty

CRANBERRY SALAD

- 1 cup strained unsweetened
cranberry sauce
- 1/3 cup sugar
- 1 cup ginger ale
- 1 pkg. gelatin
- 1 cup drained crushed pineapple
- 1 cup celery, diced
- 1/2 cup nuts, chopped
- 2 tablespoons lemon juice

Dissolve gelatin and sugar in hot cranberry sauce. When cool add lemon juice, ginger ale and pineapple. When slightly congealed, add celery and nuts and mold. Serve in lettuce cup with salad dressing. 1 teaspoon horseradish added to dressing gives delightful piquancy. Serves 6.

Leona Mullins

CRANBERRY SALAD

1 pkg. cherry jell-o. Grind 1 orange and 1 lb. cranberries; add 1 cup sugar and let stand 2 hours. Add one 9 oz can crushed pineapple. Serves 8 or 9.

Mary McClure

HOT POTATO SALAD

- | | |
|---|-------------------------------|
| 4 cups cooked potatoes
(cooked in jackets) | 1-1/2 teaspoon salt |
| 1/2 cup celery, chopped | 1/4 teaspoon pepper |
| 1/3 cup minced onion | 1 teaspoon dry mustard |
| 2 tablespoons chopped green pepper | 2 hard boiled eggs |
| 1/3 cup vinegar | 1/4 cup hot bacon fat |
| | 2 cups grated American cheese |

Combine vegetables, vinegar, seasonings and eggs. Toss lightly. Pour over the bacon fat. Pour in greased 8" square baking dish. Sprinkle with cheese and broil until cheese melts. Serve at once. Serves 4.

Kathryn Estle

JELLIED TUNA FISH SALAD

- | | |
|-------------------------------|--------------------------|
| 1 tablespoon lemon juice | 1/8 teaspoon pepper |
| 1 tablespoon parsley, chopped | 2 cups tuna fish, flaked |
| 1 cup celery, chopped | 1 tablespoon gelatin |
| 1 cup salad dressing | 1/4 cup water |
| 1/2 teaspoon salt | |

Add lemon juice, parsley, celery, salt and pepper to tuna. Soak gelatin in cold water 5 minutes, dissolve over hot water. Add dissolved gelatin to salad dressing. Mix with other ingredients. Mold and serve on lettuce. Garnish with sliced cucumbers. Serves 6.

Leona Mullins

MOLDED COTTAGE CHEESE AND PINEAPPLE SALAD

- | | |
|-------------------------------|-----------------------------|
| 1 pkg. lemon Jell-o | 6 red maraschino cherries |
| 1 small can crushed pineapple | 6 green maraschino cherries |
| 1 cup cottage cheese | |

Prepare Jell-o as directed. When it begins to set, add the rest of the ingredients and chill. Serves 8.

Irene Carty

LIME-CREAM CHEESE SALAD

2 - No. 2 cans grapefruit segments, drained

Measure juice and add water to make 4 cups. Heat juice mixture to boiling. Pour hot juice over 2 pkgs. lime Jell-o. Stir until dissolved. Chill until mixture starts to thicken. Grease loaf pan sparingly with salad oil. Place layer of grapefruit segments in bottom of pan. Pour over segments half of chilled gelatin and chill quickly. Mix 4 pkgs. cream cheese with enough cream to make spreading consistency. Add 1/2 cup chopped nuts. Spread cheese mixture over firm gelatin in pan. Arrange remaining grapefruit segments on top of cheese. Cover with remaining, unchilled gelatin. Chill until firm. Serve on lettuce, topped with mayonnaise. Serves 10 to 12.

Willetta Collins

OLIVE PINEAPPLE SALAD

2 pkgs. lemon Jell-o

1/2 cup nut meats

1 cup crushed pineapple, drained

1 small jar olives, sliced

1 cup celery, diced

Prepare Jell-o as directed. When it is slightly congealed, add the other ingredients. Mold and serve on lettuce with tart dressing.

Doris Labor

PINEAPPLE SALAD

1 large can pineapple

1 cup marshmallows, diced

1 egg, well beaten

1 cup nut meats

1 heaping tablespoon corn starch

1 cup whipped cream

1/2 cup sugar

Heat pineapple juice, beaten egg, corn starch and sugar. Cook until the mixture thickens. Add pineapple. When cool, add whipped cream, marshmallows and nut meats. Chill and serve.

Phyllis Bashore

SALAD

1 box Plymouth gelatin dissolved in 2 cups cold water. Let gelatin stand until it begins to thicken.

1 medium size can crushed pineapple

1/2 cup vinegar and add 1/2 cup water

2 cups sugar

Drain pineapple and add enough water to juice to make 1 cup liquid. Boil juice, vinegar and sugar until thick syrup. Pour hot syrup into gelatin mixture and mix. Add a few drops green coloring. When cool add pineapple. Add 1/2 cup chopped sweet pickles and 1/2 cup nuts. Chill and serve.

Hazel Dye

SALAD

- | | |
|-------------------------------|--|
| 1 pkg. lime Jell-o | 1/2 cup whipped cream |
| 1 pkg. cherry Jell-o | 1/2 cup salad dressing |
| 18 marshmallows, cut fine | 1 small pkg. Philadelphia cream cheese |
| 1 small can crushed pineapple | |

Make lime Jell-o as directed. Add marshmallows to hot Jell-o and melt. Add crushed pineapple and cool. Add whipped cream, salad dressing and cheese. Let this mixture set. Make cherry Jell-o as directed. When cool pour over top of first mixture.

Barney Smith

SHRIMP SALAD

- | | |
|-------------------------|---------------------------------|
| 1 can shrimp | 2 eggs, hard boiled and chopped |
| 1 cup cooked macaroni | 1 tablespoon pimento, chopped |
| 1/2 cup celery, chopped | 1/3 cup pickles, chopped |

Mix all ingredients and allow to stand so flavors will blend. A little chopped onion may be added, if desired. Serve on crisp lettuce. Serves 6.

Doris Labor

SPICED GRAPE SALAD

- | | |
|--------------------------|-------------------|
| 2 pkgs. lemon Jell-o | 1 cup pineapple |
| 1-1/2 cups spiced grapes | 1/2 cup nut meats |

Dissolve gelatin according to directions. When slightly congealed, add fruits and nuts. Mold and serve on lettuce with mayonnaise dressing. Serves 12.

Doris Labor

SPICED GRAPE SALAD

- | | |
|-----------------------------------|-------------------------------|
| 1 pkg. lime Jell-o | 1 cup coffee cream |
| 3/4 cup boiling water | 1 small can crushed pineapple |
| 2 pkgs. Philadelphia cream cheese | 1 cup spiced grapes |
| | 1/2 cup pecan nut meats |

Cream or soften the cheese, then add cream, grapes, pineapple, pecans, then stir into Jell-o mixture, and chill till set.

Georgia Peitzman

BASIC MAYONNAISE DRESSING

- | | |
|--------------------------|--------------------------|
| 1 egg yolk, beaten | few grains cayenne |
| 1/2 teaspoons sugar | 1 tablespoon vinegar |
| 2/3 teaspoon salt | 1 tablespoon lemon juice |
| 1/4 teaspoon dry mustard | 1 cup salad oil |

Mix dry ingredients and add to egg yolk. Beat well. Continue beating while gradually adding vinegar and lemon. Add oil drop by drop beating well between each addition. The mixture should be thick and smooth when finished.

Bessie Denny

CHEF'S SALAD DRESSING

- | | |
|--------------------------|--------------------------|
| 1/2 cup blue cheese | 2 tablespoons vinegar |
| 1/2 teaspoon steak sauce | 1/2 cup olive oil |
| juice of 1/2 lemon | 1/2 clove garlic, minced |
| | salt and pepper |

Crumble blue cheese with fork. Mix thoroughly with rest of ingredients.

Bannie Kelly

FRENCH DRESSING

- | | |
|------------------|---------------------------|
| 1 cup sugar | 1/3 cup catsup |
| 1 cup Mazola oil | 1 teaspoon celery seed |
| 1/3 cup vinegar | 1 teaspoon onion, chopped |

Mix ingredients as listed and beat until smooth. Will keep in the refrigerator in closed jar.

Marie Ellis

CHEF'S SPECIAL SALAD DRESSING

(For Tossed Salads)

- | | |
|----------------------------|--------------------------|
| 1 cup onions, chopped fine | 1-1/3 cup vinegar |
| 4 teaspoons garlic | 1 teaspoon salt |
| 1 cup sugar | 2 cups olive or corn oil |

Combine ingredients and mix well. Store in refrigerator in crock or glass jar to "age" for several days before serving. After 5 or 6 days strain off onions.

Georgia Peitzman

COOKED OR BOILED SALAD DRESSING

1/2 teaspoon mustard	2/3 cup water
1/2 teaspoon salt	1/3 cup vinegar
1/4 teaspoon paprika	1 cup rich milk, sweet or sour
3 tablespoons sugar	2 tablespoons butter
3 tablespoons flour	2 egg yolks or 1 egg

Mix dry ingredients, add eggs, water and vinegar. Mix well, add milk. Cook in double boiler or heavy sauce pan until thick, stirring constantly. Cool and store in glass jar.

June Rutt

RUSSIAN DRESSING

1 cup mayonnaise	1/2 cup whipped cream
1/2 cup chili sauce	4 tablespoons chopped green pepper

Bessie Denny

SALAD DRESSING

1/2 cup sugar	1/2 teaspoon paprika
1/2 teaspoon salt	3/4 cup Mazola oil
	1/3 cup vinegar

Put all ingredients in jar and shake well. For variety add 1 clove garlic or Roquefort cheese.

Blanche Travis

SALAD DRESSING

- | | |
|-----------------------------|-----------------------------|
| 1 cup sugar | 1/4 teaspoon dry mustard or |
| 1 rounding tablespoon flour | 1 teaspoon prepared mustard |
| 1 teaspoon salt | 1 tablespoon vinegar |
| 1/4 teaspoon pepper | 2 tablespoons butter |

Mix ingredients and cook until thick. Add 3 whole beaten eggs, cook 1 minute, stirring constantly. Add a little water if too thick. Mix with 1 pint of Miracle Whip and store in refrigerator. Thin with cream to put on salads. Maked 1 quart.

Lila Ward

TARTAR SAUCE

- | | |
|------------------------------|-----------------------------------|
| 1 cup mayonnaise | 3 tablespoons chopped dill pickle |
| 2 teaspoons grated onion | 1 teaspoon lemon juice |
| 3 tablespoons minced parsley | salt and pepper |

Combine ingredients and let stand 1/2 hour. Serve with fish, shrimp or oysters.

Arlene Swendsen

**SOUPS
SANDWICHES
STUFFINGS &
BEVERAGES**

"When work seems rather dull to me
And life is not so sweet
One thing at least can bring me joy--
I simply love to eat!"

CREAM OF TOMATO SOUP

- | | |
|---|---------------------------|
| 2 cups canned or strained,
stewed tomatoes | 1 teaspoon chopped onion |
| 2 teaspoons sugar | 1/8 teaspoon soda |
| 2 whole cloves | 2 cups medium white sauce |
| | 1/2 teaspoon salt |

Simmer tomatoes, sugar, cloves, salt, onion and 1/2 cup water for 20 minutes. Strain. Add soda. Pour into hot white sauce. Mix well. Serves 4.

Thelma Schultze

TOMATO SOUP

- | | |
|-----------------------|----------------------|
| 1 qt. or can tomatoes | 2 tablespoons sugar |
| 1 pt. water | 1 teaspoon salt |
| 4 cloves | 2 tablespoons butter |
| 1 slice onion | 2 tablespoons flour |

Cook first six ingredients 20 minutes, then strain, reheat. Melt butter, add flour and gradually add the hot strained tomatoes.

June Rutt

TURKEY SOUP

Cover turkey carcass with cold water in a large kettle, add 2 teaspoons salt, one whole onion, a few celery tops, and cook covered, slowly, for 4 or 5 hours till the meat falls off the bones. Remove onion; let kettle stand in a cook place overnight. Cover kettle with a cloth or towel, not a tight lid. In the morning take off the coating of fat from the top of the soup. Reheat soup; pour through a strainer. Remove meat and add to the strained soup, with 1 cup chopped carrots, 1/2 cup chopped celery, and any other mild flavored vegetables desired. Cook 1/4 cup each of rice and pearl barley in salted water till nearly tender; strain off cooking water; add rice and barley to soup. Season to taste. Simmer for an hour.

Joan Ellis

SANDWICH FILLINGS

1. Equal parts of ground figs, dates, nuts and grated coconut moistened to paste with white Karo Excellent with Boston Brown Bread.

2. 1 cup ground cooked pork, 1 small jar stuffed olives ground, 1/2 doz. sweet pickles ground, 2 hard boiled eggs ground; moisten with salad dressing.

3. 1/2 cup minced tuna, 1/2 cup chopped celery, 1 tablespoon pimento, 1 tablespoon sweet green pepper, 1/2 teaspoon salt. Combine with mayonnaise.

Orpha Miles

SAVORY BREAD STUFFING

1-1/2 cups boiling water	1-1/2 teaspoon salt
1/2 to 3/4 cup butter or margarine	2 tablespoons dry or prepared mustard
1/2 cup minced onion	2 tablespoons diced celery
1/4 teaspoon pepper	3 qts. day old bread crumbs
1 tablespoon poultry seasoning	2 tablespoons minced parsley, optional

Brown onion in fat, add boiling water and simmer for 5 minutes. Add remaining ingredients and mix well. This will be enough stuffing for one large chicken or a medium sized turkey - 8 to 10 lbs.

Maude Horner

WILD RICE STUFFING

3 cups cooked wild rice	3 tablespoons chopped celery
1 teaspoon salt	2 tablespoons chopped onion
1/4 teaspoon pepper	4 tablespoons butter
2 tablespoons chopped green pepper	2 tablespoons chopped pimento

Melt butter in frying pan; add seasoning and cook for 5 minutes. Add cooked rice, mix lightly with a fork. Stuff fowl or game. Additional quantity may be made and baked around fowl or game.

Fannie Finch

MOTHER'S CHEESE SPREAD

- | | |
|-----------------------------------|-----------------------------------|
| 3 pkgs. Philadelphia cream cheese | 1/4 cup finely chopped onion |
| Blue Cheese, about 3 oz. | 3 or 4 drops Worcestershire sauce |
| | 2 tablespoons cream or top milk |

Soften cream cheese and mix in cream. Add Blue cheese, onion, and Worcestershire sauce and mix well. Store in refrigerator overnight. Serve on Ritz crackers or potato chips.

Joan Ellis

RUSSIAN TEA

Make strong infusion of tea. Cook 1-1/2 cup sugar and 1 cup water. Grind 2 lemons and 3 oranges. Mix together and let stand 1 hour. Strain and add desired amount of ice water.

Orpha Miles

ESTHER SYNDERGAARD'S PUNCH

- | | |
|--|-------------------------------|
| 1 qt. canned unsweetened pineapple juice | 1 qt. lemon or orange sherbet |
| 1 qt. vanilla ice cream | 1 qt. dry ginger ale |

Place ice cream and sherbet in punch bowl. Add juice. Blend with a rotary beater as it softens. Add gingerale just before serving. Makes 4 qts.

Carol Cerwinske

SPICED CIDER

16-2" pieces cinnamon bark	1 teaspoon salt
2 tablespoons cloves	few grains cayenne
2 tablespoons allspice	2 lbs. brown sugar
1 teaspoon mace	2 gallons cider

Tie spices loosely in a cheese cloth bag. Add spices and brown sugar to cider. Bring slowly to boiling point. Boil 15 minutes. Remove spice bag. Serve hot. 50 servings.

Home Economics Dept.
Iowa State College

PINEAPPLE PUNCH

1/3 cup green tea	2-1/2 qts. pineapple juice
4-1/2 cups orange juice	4 lbs. sugar
6 cups lemon juice	6 cups water

Pour 1-1/2 quarts of freshly boiled water over the tea. Brew for about 3 minutes. Cool. Extract juice from oranges and lemons. Add the pineapple juice and tea. Strain. Make a thin syrup of the sugar and 6 cups of water. Chill and add to the fruit juice. Add ice and water to make 5 gallons. Float of lime or orange ice may be added to give color. 1 gallon of punch will serve 20 glasses, 8 ounce. 100 servings.

Home Economics Dept.
Iowa State College

GRAPE PUNCH

8 cups sugar	1-1/2 qts. orange juice
2 gallons water	2 qts. grape juice
2 qts. lemon juice	15 lbs. ice

Make a syrup of the sugar and 1 quart of the water. Cool. Squeeze the juice from the fruit and strain. Combine syrup, fruit juices and water. Pour over ice. Part ginger ale may be used instead of water, if desired.

Home Economics Dept.
Iowa State College

VEGETABLES

If it's something nourishing your family wants--try these.

SCALLOPED SNAP BEANS

2 tablespoons butter or margarine	1/2 teaspoon salt
2 tablespoons enriched flour	1/8 teaspoon pepper
1 cup milk	1 tablespoon prepared mustard
1/2 cup liquid, drained from beans	2 cups drained canned snap beans
1/4 cup finely cut cheese	1/4 cup buttered crumbs

Melt butter, add flour and blend well. Add milk slowly and cook, stirring constantly, until thickened. Add liquid from beans, mustard and cheese. Stir until cheese is melted. Add salt and pepper. Place alternating layers of beans and sauce in greased casserole. Top with crumbs and bake.

Baking time: 30 minutes. Oven Temp: 350°. Yield: 6 generous servings.

Trudy Mueller

BELGIAN CARROTS AND PEAS

1 bunch carrots	1 onion, chopped finely
1 small can peas or	1 or 2 tablespoons sugar
1/2 pkg. frozen peas	2 tablespoons butter
	salt and pepper to taste

Melt butter, add onions. When onions are cooked or soft, add carrots, cut in small pieces. Cover with water, add salt and pepper, cover with lid, and simmer for 15 minutes, keeping water on it as needed. Then add peas and cook 15 minutes longer. If canned peas are used, add them after 25 minutes of cooking. Remove lid, and let water evaporate, then 1 minute before serving, mix in the sugar.

Jenny Lekwa

PEAS WITH MUSHROOMS

3 slices bacon, chopped	1 cup light cream or evaporated milk
1 tablespoon onion, finely chopped	1 small can mushrooms or
1 tablespoon flour	1 cup fresh mushrooms, chopped
1 box frozen peas	2 tablespoons butter
	salt and pepper to taste

Fry bacon partially, pouring off part of fat, add onion, and cook until soft. Add flour and blend. Cook peas in salted water and drain. Add peas and cream to bacon, onion and flour mixture, and cook until thickened, stirring gently. Heat mushrooms in butter. If fresh ones are used cook 5 minutes. Add to peas and season. Hard boiled eggs sliced may be substituted for the mushrooms to make a good supper dish. Serves 6.

Phyllis V. White

ESCALLOPED EGG PLANT

Cut peeled egg plant in medium sized pieces. Cook with 1 medium onion, cut up, and one stalk of celery, until almost tender. Remove celery and drain well. Mix with 1 whole egg and 1/2 cup dry bread crumbs and 1/4 cup cream. Put in mushrooms or mushroom soup. Season with salt and pepper. Cover with buttered bread crumbs. Bake in a moderate oven for 1/2 hour.

Bernice Paul

DICED POTATOES

4 to 5 medium potatoes, diced	1 lb. hamburger or sausage
2 onions, sliced	salt and pepper to taste
1 cup whole kernel corn	1 cup tomato soup

Combine potatoes, onions, corn, salt and pepper. Arrange in bottom of baking dish. Make patties of hamburger and lay over potatoes. Then add the tomato soup and bake in a moderate oven, 350°, until potatoes and meat are done.

Velma Phipps

ESCALLOPED POTATOES

4 cups sliced raw potatoes	1 teaspoon salt
1/4 cup butter	1/4 teaspoon pepper
3 tablespoons flour	2-1/2 cups milk

Put half the butter in bottom of casserole. Arrange potatoes in layers. Sprinkle some flour, salt and pepper on each layer. Place remaining butter on top. Pour milk over all. Bake 2 hours at 350°.

Anne Hansen

TO

SERVE

FIFTY

PEOPLE

FOOD	QUANTITY
Beverages:	
Coffee	1 to 1-1/4 lbs.
Cocoa	1/2 lb.
Fruit Punch	3-1/2 gallons
Fruit or Tomato Juice	2 - No. 10 cans
Tea, Iced	1-1/4 cup
Breads:	
Bread, white, 1 lb. loaf	8 loaves
Bread, sandwich loaf	6 loaves
Rolls, medium size	6-1/4 dozen
Cereal Products:	
Macaroni (1 lb. equals 8 cups cooked)	3 lbs.
Noodles (1 lb. equals 10 cups cooked)	2-1/2 lbs.
Rice (1 lb. equals 6 cups cooked)	3-3/4 to 4 lbs.
Spaghetti (1 lb. equals 8 cups cooked)	3 to 7 lbs.
Dairy Products:	
Butter - 36 squares to 1 lb.	1-1/2 lbs.
Cheese, American	4-3/4 lbs.
Cream for beverage	1 qt.
Cream, whipping for garnish	1 qt.
Ice Cream, bulk	2 gallon
Ice Cream, brick	9 bricks
Eggs, for scrambling	6-1/2 to 8-1/2 dozen
Desserts:	
Cake, 10" layer	3 cakes
Cake, plain sheet	1 pan, 12" x 20"
Pies	7 to 9
Puddings	5 qt.
Fruits:	
Berries for short cake	8 qt.
Lemons, lemonade	25 to 50 lemons
Peaches, canned	2 - No. 10 cans
Pineapple, sliced	7 - No. 2-1/2 cans
Prunes, sauce	5-1/2 lbs.

FOOD	QUANTITY
Fish:	
Oysters, stew	6 qt.
Oysters, scalloped	8 qt.
Tuna	12 - 7 oz. cans
Meat and Poultry:	
Beef, chuck roast	18 to 20 lbs.
Beef, dried for creaming	5 lbs.
Beef, ground for loaf	10 lbs.
Beef, ground for patties	13 lbs.
Beef, round steak	17 lbs.
Beef, stew meat	12 to 14 lbs.
Chops, pork	17 to 25 lbs.
Pork, loin roast	16 to 20 lbs.
Ham, ready baked	16 lbs.
Ham, to bake	20 lbs.
Ham, boiled and sliced	8 lbs.
Bacon, sliced	5 lbs.
Frankfurters	10 lbs.
Sausage, patties	12-1/2 lbs.
Chicken, dressed to roast	50 lbs.
Chicken, dressed to fry	38 to 40 lbs.
Chicken, to cream, uncooked	20 to 30 lbs.
Turkey, dressed to roast	40 lbs.
Nuts:	
Mixed	2 lbs.
Relishes:	
Carrot sticks	2 to 2-1/2 lbs.
Celery curls	2 medium bunches
Condiments:	
Catsup	1 - 14 oz. bottle
Mustard	1 - 5 oz. bottle
Salads:	
Potato salad	6-1/2 to 8-1/2 qts.
Combination fruit	6-1/4 qts.
Gelatin	4 qts.

FOOD	QUANTITY
Salad Dressings:	
French	2 qts.
Mayonnaise	2 qts.
Sandwich Fillings	
	2 qts.
Sauces:	
Gravy	2 to 4 qts.
Sauce for vegetables, white sauce	2 to 3 qts.
Soup	
	3 gallons
Sweets:	
Candies, small pieces	2 lbs.
Jam or Jelly	2 lbs.
Sugar, loaf	1-1/2 lbs.
Sugar, granulated	1 to 1-1/2 lbs.
Vegetables:	
Beans, limas, dried	4 lbs.
Beans, string	10 to 16 lbs.
Beans, string, canned	2 - No. 10 cans or 10 - No. 2 cans
Beans, dried, navy	6 to 6-1/2 lbs.
Cabbage for slaw	8 to 10 lbs.
Cauliflower	10 to 14 lbs.
Lettuce	10 heads
Lettuce, leaf, garnish	2 lbs.
Peas, canned	10 - No. 2 cans
Potatoes, sweet, candied or baked	17 to 25 lbs.
Potatoes, sweet, mashed	17 lbs.
Potatoes, white, boiled, baked or browned	18 lbs.
Potato chips	2-1/2 lbs.
Potatoes, scalloped	15 lbs.
Potatoes, white, mashed, unpeeled	15 lbs.
Tomatoes, to slice	14 lbs.

FINALE

"A blessing be upon the cook

Who seeing, buys this book;

And buying, tries and tests its wares.

And testing, throws away her cares;

And carefree, tells her neighbor cook

To get another such book. "

1952 Cookbook

Breads

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Nut Muffins	
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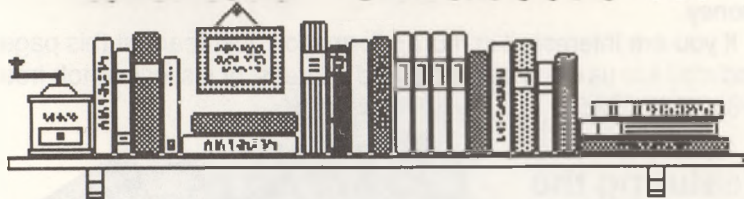
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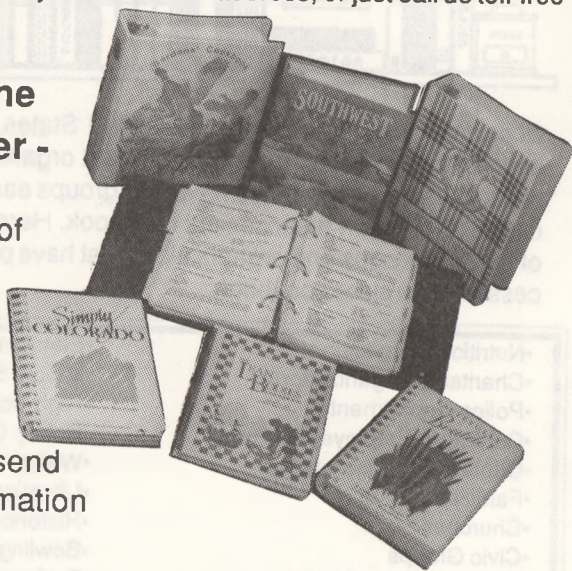
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